



FAVORITE RECIPES

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Polly Ann Says:

“De gyurls dat gits de furd’res’
In dis worl’,” says Polly Ann
Is de ones whah’s mos’ de handies’
Wid a skillet and a pan.

“Y’all bizness and perfession gyurls
Dat was’es time wid books,
Don’t stan’ a no’eyed button’s chanc’t
When sized up ‘g’in’ good cooks.

“So tie on a big ap’on gyurls,
Wrop a net about yo’ ha’r,
And step into de kitchen quick,
Wid a know-my-bizness a’r.

“And ef you’s got a man t’ please
So’s t’ hol’ him all yo’ life,
R’member dat he’ll love you mo’
As a hustlin’, savin’ wife.”

HORS d' OEUVRES

"Now, dese heah horsey-d'oeuvrey things
Dat whets up fo'ks's tas'e
Ain't nothin', 'cordin' t' my min',
But 'stravagance and was'e."

FRUIT HORS D'OEUVRES — Ouida Greene

Canned or fresh peach slices	Canned or fresh pears
Canned or fresh pineapple	Seeded grapes
Fresh whole strawberries, black- berries or raspberries	Grapefruit sections Orange sections
Watermellon or canteloupe	

For the summer hors d'oeuvre plate select some of the fruits above and prepare as follows:

Dip the peach slices in freshly chopped pistachio nuts or almonds, the pineapple segments in finely chopped mint leaves, the strawberries, blackberries or raspberries in powdered sugar, the diced watermelon or canteloupe in French dressing, and the diced pears in orange juice. The grapes, grape fruit and orange sections need no additional preparation.

CREAM CHEESE CANAPES — Goldie Worth

Crisp crackers	2 tablespoons caviar
1 small cream cheese	1 teaspoon finely chopped onion

Cream together cheese and caviar, Spread on crisp crackers and sprinkle with finely chopped onion. Makes 12 canapes.

DEVILLED CELERY — Ouida Greene

1 small can devilled tongue, 2 slices pineapple, 13 oz. pkg. cream cheese, 1 large bunch celery. Mix together devilled tongue, chopped pineapple and cream cheese. Chill. Stuff crisp celery with chilled mixture, pressing them through a pastry tube.

SALTED ALMONDS — Ouida Greene

Blanch by pouring boiling water over them. Rub off skins. Put one tablespoonful butter in your kettle, for each pint of nuts. Set kettle on stove until butter melts and if very hot, put nuts in kettle with butter, stir constantly until nearly brown enough (they will brown some after letting off), sprinkle well with salt, pour into sieve, set over pan to allow any butter to run off. More butter and nicer in every way than if roasted in oven.

SARDINE CANAPES **Ouida Greene**

1 small can sardines	1/8 teaspoon pepper
2 hard cooked eggs	Dash cayenne pepper
1 tablespoon butter	1 green pepper
1 teaspoon lemon juice	1 pimiento
1/8 teaspoon salt	Rounds of bread

Cut stale bread into rounds a little larger than a silver dollar, saute lightly to a delicate brown, and set aside to cool. Remove skins and bones from sardines; mince. To this add yolks of hard cooked eggs forced through sieve, butter melted, lemon juice and seasonings. Spread smoothly on rounds of bread. Chop egg whites fine. Remove seeds and white skin from pepper, then chop very fine. Cut pimiento into long thin strips; with these divide canapes into quarters. Fill two diagonal quarters with chopped egg whites, the other two with chopped green pepper.

STUFFED CELERY — **Goldie Worth**

Select white, crisp center stalks of celery. Wash with brush. Cream highly flavored cheese until smooth; combine with mayonnaise and beat until light and fluffy. Fill celery stalks. Chill before serving.

STUFFED CELERY — **Ouida Greene**

12 stuffed olives	Salt
2 teaspoons onion juice	Paprika
1/2 cup grated cheese	Salad dressing

Add minced olives, onion juice, salad dressing and seasoning to cheese. Work to smooth paste. Fill celery stalks and chill.

RUM TUM DITTY -- **Vera Moss**

1 can tomato soup, heated	1 egg slightly beaten
1 pound cheese melted in soup	Paprika

Serve on crackers.

FROZEN COCKTAIL — **Goldie Worth**

3 cups tomato juice	2 tablespoons lemon juice
3 tablespoons mild vinegar	2 stalks celery, chopped
2 tablespoons sugar	(Bay leaf if you care for flavor).
1 tablespoon chopped onion	

Let stand 15 minutes. Strain. Freeze.

ITALIAN CANAPE — Goldie Worth

3 hard cooked eggs
6 rounds of pimiento

6 tablespoons thin mayonnaise
Finely diced celery

For each individual serving place one-half of a hard cooked egg, cut crosswise, cut side down on a round pimiento slightly larger than the egg. Pour a tablespoonful of mayonnaise over each serving and sprinkle the whole with finely diced celery.

BROILED GRAPEFRUIT — Goldie Worth

Hot grapefruit is delicious and very appetizing to serve as a first course. Pink grapefruit is particularly good. Cut grapefruit in halves, remove center and seeds and cut around each section, leaving the membranes in place. Sprinkle a teaspoon of brown sugar over each half. Add a dot of butter, a dash of nutmeg, and a marashino cherry. Place under broiler and broil for 10 or 12 minutes. Serve hot. A tablespoonful of maraschino cherry juice may be added before serving.

DEVILED HAM & STUFFED OLIVE CANAPES—Sue Klum, Mt. Pleasant

1 No. ½ can deviled ham
¼ cup chopped nuts
2 tablespoons soft butter

Slices of olives stuffed with pimientos.

Cut bread in thin slices and remove crusts and form into shapes with cutter. Mix ham, butter and nuts together and spread on bread. Arrange olive slices on top.

RYE CANAPES — Ouida Greene

Yolks of 2 hard cooked eggs
½ teaspoon dry mustard
1 teaspoon mayonnaise

1½ tablespoons deviled ham or deviled tongue.

Mix ingredients to smooth paste. Spread on rounds of rye bread. Top with ring slices of hard cooked egg white. Sprinkle with paprika.

SALTED PEANUTS

Use raw Spanish peanuts instead of almonds.

SOUPS

“And soup is 'bout de 'conomes' dish
T' sarve up ev'ry day;
Hit's tastible made out'n o' rocks,
Ef you'll fix hit de right way.”

TOMATO SOUP (Very Good) — Blanche Talbot

½ bu. Ripe Tomatoes; 2 bunches Celery; 14 Bay leaves or (5c) 21 cloves ; 12 teaspoons salt; ¼ teaspoon red pepper; 34 teaspoons sugar; ½ teaspoon curry powder; 1 teaspoon white pepper.

Cook all ingredients and strain through colander. (Slice 7 onions and cook in ½ lb. butter. Add 18 level tablespoons flour then cook 5 minutes before adding to other mixture). Mix all together and cook for 15 minutes. Then seal in jars while hot. When serving add equal part water and just before taking off stove add 1 cup cream to 1 quart soup.

OX-TAIL SOUP — W. M. Cree

1 good sized oxtail thoroughly cleaned and cut up; parboil and skim off fat, then add 2 carrots, cut fine, 2 turnips cut fine, 2 onions cut fine, 2 sticks celery cut fine (if no celery is on hand, add 1 tsp. celery seed or some celery dried leaves); 1 tablespoon chopped parsley; 1 potato chopped fine; 1 tablespoon barley. Let boil on slow fire until done.

MEATS

"Yo' po'k and chicken mus' be done;
But you kin have yo' beef
So rar' you'll a'mos' heah de cow
A-bellerin' 'twixt yo' teef."

SAUER KRAUT AND MEAT BALLS—Anna Morris, Rathbun, Iowa.

½ pound bacon	1 clove garlic, minced fine
½ pound fresh pork	Salt and pepper
1½ pounds hamburger	1 egg.
2/3 cups uncooked rice	

Have bacon, pork and hamburger ground fine. Add other ingredients and mix well. Place layer of kraut in bottom of dutch oven. Form meat into balls the size of an egg and place on kraut. Cover with another layer of kraut. Add water until barely covered. Cook slowly on top of stove for two hours or until meat is done.

CREOLE CHICKEN — Betty Garner

1 frying chicken	1 clove garlic
2 cans tomato paste	1 or 2 bay leaves
1 cup chopped onions	½ cup raw rice
½ cup green pepper (chopped)	

Brown chicken and place in baking dish (serving dish). Make sauce as follows: Fry onions and peppers in meat fryings. Add garlic and tomato paste--adding 1 or more times water to paste--salt, pepper and red pepper to taste, let simmer for ½ hour, pour over chicken, add bay leaves and uncooked rice (just sprinkle rice over whole mixture) and let cook until rice and chicken are tender. Garnish with pimiento and strip of green pepper--serves about 6 people.

BARBECUED HOT DOGS — Pauline Phipps

12 plump frankfurters	1 tsp. mustard
2 tblsp. lard (drippings preferred)	1 tsp. paprika
1 tblsp. butter	½ cup catsup
½ tsp. salt	¼ cup vinegar
½ tsp. pepper	¾ cup water
1 small onion minced	4 tsp. Worcestershire sauce

Split the frankfurters and place opened side up in baking pan. Make sauce of the other ingredients and pour over frankfurters. Baste often and bake about 20 minutes.

POLENTA — Vera Moss

1 cup yellow cornmeal	1 medium onion
4 cups water	½ lb. pork sausage
1 teaspoon salt	

Cook cornmeal, salt and water, saute onion in butter, then fry sausage, add to cooked cornmeal, mold and chill. Slice and fry.

BUDGET SPAGHETTI STEAK — Gertrude S. Flikinger, Mt. Pleasant, Ia.

1½ lb. arm or chuck steak, cut thick and boned	⅓ ts. black pepper
	Dash of red pepper
3 Tb. flour	1 bay leaf
3 Tb. cooking fat	¾ cup hot water
1 Tb. chopped onion	1 can Franco American spaghetti
½ ts. salt	

Pound flour into steak. Place in deep skillet or chicken fryer and brown on both sides in cooking fat to which has been added the chopped onion. Add salt, pepper and bay leaf. (The bay leaf may be omitted). Add ¾ cup of hot water, cover tightly, and cook over a slow fire for one hour or until very tender. (It may be necessary to add more water, but liquid should be kept at a minimum). Pour one can of Franco American prepared spaghetti over meat, heat thoroughly and serve as main course with green salad and a vegetable. Serves 6.

SPAGHETTI AND MEAT BALLS — Beverly Rodgers, Kansas City, Mo.

Heat lard or olive oil in skillet. Use enough to cover bottom of pan with 1 inch of fat. Cut one clove of garlic in half and drop in hot fat. Mix together:

2 lbs. ground round steak	½ cup milk
4 eggs	2 teaspoons salt
1 onion (chopped)	½ teaspoon pepper
1 cup cracker crumbs	

Remove the garlic from the fat. Turn the heat very low. Mold meat balls, rolling them ¾ inch in diameter, and drop in hot fat as soon as they are made and fry until they become whitened. Remove from the fat and make tomato sauce. (See below).

FRIED CHICKEN — Goldie Worth

Cut chicken in pieces of serving size, sprinkle with salt and pepper and roll in flour. Heat sizzling hot ½ inch fat in heavy skillet. Fry chicken to delicate brown on both sides, then reduce heat and fry carefully 20 to 25 minutes.

ITALIAN SAUCE FOR MEAT BALLS

Add to hot fat:	2 small cans tomato paste
1 No. 2 can tomatoes	Salt and pepper
1 bay leaf	1 teaspoon sugar

Stir. Cover and simmer for 3 hours on top of range. When the sauce is done the meat balls are returned to the sauce and cooked until thoroughly done.

Serve hot spaghetti on a platter. Cover with the tomato sauce, sprinkle with Parmesan cheese and surround with a row of meat balls. (This recipe is quite large and may be cut in half).

TAMALE PIE — Vera Moss

Brown 1½ lbs. ground steak in bacon fat, cover with water and cook until tender, season with salt, pepper, onion and a little garlic, remove meat from the liquor, add 1 teaspoon chili powder, celery salt, 1 can tomatoes, 1 can pimientos, 1 can ripe olives.

Stir 2 cups cornmeal into meat liquor, line buttered baking dish with cornmeal, add meat, cover with cornmeal, dot with butter, bake in moderate oven until brown.

CREAMED BAKED VEAL — Mrs. G. W. Venell

1 lb. veal	½ teaspoon salt
½ cup butter	Pepper
1 tablespoon flour	1 can Chow Mein noodles
1 cup milk	
2 tablespoons finely cut green pepper.	

Cut the veal into 1 inch cubes. Heat the butter in a heavy skillet. Add the meat and steam 20 minutes with a cover on the skillet, then fry to light brown. Add the flour and stir until mixed, then add the milk and cook until a smooth thin sauce is formed. Add the green pepper and season with salt and pepper. Place in a greased casserole and bake in a moderate oven (350 degrees) for 45 minutes or until the veal is tender. Arrange the fried noodles over the dish and allow them to heat through. Serve at once. The noodles may be heated and the veal served over them.

PORK CHOPS WITH RICE — Sue Klum, Mt. Pleasant, Ia.

Place pork chops in skillet; salt and pepper each one. Slice onion fine over chops. Wash rice and put 1 tablespoonful on each chop. Salt and pepper. Add 1 can tomatoes and cook until rice is done.

MOTHER'S SMOTHERED CHICKEN — Mrs. W. S. Alexander

Cut up a hen as for frying. Roll each piece in flour and lay in a baking pan. Season well with salt and pepper and put bits of butter over the pieces, unless the chicken is very fat.

Put water in the pan about half way up over the pieces. Cover and bake slowly and as the pieces brown turn them over and as the water cooks down add a little more. When the chicken is almost done, take off the lid and let brown evenly but do not let get dry.

It will take about three hours to cook the average chicken. When done, remove the chicken to a platter and the gravy may be made right in the pan, stirring a little more flour if needed with the liquid left and then adding milk to make plenty of gravy.

This is a splendid recipe for a chicken that is getting a little tough and hardly ever fails to be deliciously tender when done.

MEAT CROQUETTES — Mabel Klum

Make a thin white sauce, using 3 tablespoons butter, 3 tablespoons flour, and 1 cup milk. Cook and add 2 cups ground cooked meat. Cook all together and cool. Form into croquettes, dip into cracker crumbs, then beaten eggs, and then crumbs. Just before time to serve, brown in deep fat.

Salmon may be used in the same way.

CUBED STEAK WITH VEGETABLES — Sue K'um, Mt. Pleasant, Ia.

1 lb. steak (cubed)	1 can tomato soup
3 onions	½ cup fat
1 green pepper	Salt
5 carrots	Pepper
2 cups celery	

Brown steak in the fat, also onion. Add tomato soup, carrots, celery and green peppers. Cover and cook slowly one hour. Serve on platter, spaghetti, noodles or dumplings forming the center.

MEAT LOAF (Grand) — Mrs. Margaret Adamson

1½ lbs. ground steak	1 green pepper
½ lb. ground pork	2 eggs
¼ lb. ground snappy cheese	8 crackers
1 onion	

Grind cheese, onion, pepper, crackers. Mix with meat and egg. Bake one hour in 350 oven.

CHICKEN TETTRAZZINI — Mrs. C. F. Brummitt

1 5-lb. chicken	1 box spaghetti
1 tablespoon cloves	1 small can tomatoes
2 bay leaves	(cooked down)
2 garlic buttons	1 large can mushrooms
1 chopped carrot	$\frac{3}{4}$ cup grated cheese
Salt	3 slices crisp bacon (cut in pieces)
Pepper	

Boil chicken with cloves, garlic, bay leaves, carrots, salt and pepper.

Cook one box of spaghetti and add cheese, pimiento, mushrooms, tomatoes, and bacon. Mix all with chicken and put in baking dish. Pour $\frac{1}{2}$ pint of heavy cream over all, sprinkle $\frac{3}{4}$ cup grated cheese over top. Heat in slow oven until hot. Serves 8.

TAGLIARINI — Vera Moss

1 large onion, 1 green pepper, 1 lb. ground meat (beef), 1 No. 2 can tomato juice, 1 small can of tomato hot sauce, 1 small can mushrooms, 1 clove of garlic, salt and pepper, 1 box of fine noodles.

Fry onion and pepper in butter, remove to stew pan. Season meat with salt, pepper and teaspoon Poultry salt. Brown in 1 tablespoon fat, add other ingredients, and simmer 3 hours.

Cook noodles in salted water, arrange in layers in buttered baking dish. Cover with Parmesello cheese, Brown in oven.

MOCK FRIED CHICKEN — Nelle Ware

4 pork chops	Salt
1 egg	Pepper
2 cups corn flakes	

Roll corn flakes with rolling pin until fine. Dip chops in well beaten egg, season with salt and pepper. Then roll each chop in corn flakes until well covered on both sides. Fry rather slowly in deep fat until well browned on each side.

HAM LOAF — Rebecca M. Sawyers

2 lbs. lean pork (fresh)	1 cup milk
1 lb. smoked ham	$\frac{3}{4}$ cup bread crumbs
2 eggs	

Mix this and make in a loaf and put in roaster. Slice 1 onion over top and pour 1 can tomato soup over all. Cook slowly for 2 hours with lid on the roaster. Serves 15.

HAM LOAF (Delicious) — Mrs. Ed Davidson

2 lbs. ham	3 eggs
1 lb. veal	12 crackers
1 lb. pork	1 small can condensed milk

Have meat ground, add other ingredients and mix well. Form in a loaf in a small roaster.

Mix $\frac{1}{2}$ cup brown sugar, 1 cup water, 1 teaspoon prepared mustard. Heat to dissolve and pour over loaf. Baste often and more water will have to be added later. Cook with a cover, as it makes loaf nicer and lessens shrinkage. Bake about 2 hours.

TALLARENE — Mrs. C. L. Bruckshaw

2 heaping cups uncooked noodles	1 cup grated cheese
1 lb. round steak, ground	1 medium onion, chopped
1 cup tomato sauce (or soup)	2 heaping tablespoons butter
1 can of corn	1 cup water
1 can ripe olives	

Mince and fry onion in butter until brown. Add meat. Stir and cook until browned. Add tomato sauce and a cupful of water. Add noodles, stir and cook until the noodles are tender. More water may have to be added to keep mixture moist. Salt to taste. Add corn and olives. Pour into large buttered casserole, sprinkle with cheese. Cook 45 minutes in a 350 degree oven. Let stand in oven with heat off for about 15 minutes before serving.

VEAL LOAF -- Cecil Yant

2 lb. veal	2 beaten eggs
1 lb fresh pork (ground together)	Salt and pepper
Add 2 cups strained tomato juice	Chopped pimiento or sweet green pepper.
2 cups dry bread crumbs	

Bake 2 hours in medium oven. I also like to add one small onion, chopped fine, but this can be omitted.

PRESSED VEAL (SYLTA) — Marie Forsen

4 lb. Veal Shank or about 50c worth.	1 small pork shank
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Cook this together until well done with salt, pepper and a few bay leaves. Remove from the broth and let cool. Cut meat into small pieces. The broth should be strained to remove any small bones. Put the cut meat into strained broth and bring to a rolling boil, then pour into loaf size pans to cool and jell. When cold cut in slices and serve.

CHOP SUEY — Cecil Yant

1 lb. Veal, chopped	2 Tbsp. Chinese sauce
1 lb. fresh pork, chopped	(Bead Molasses)
4 cups celery, cut fine	1 or 2 Tbsp. Choy sauce
1 cup onion, cut fine	Thickening (flour and water)
1 can Bean Sprouts	Salt
1 can mushrooms	

Fry meat alone until done. Add celery and onion and stir. When this is thoroughly mixed, place in dutch oven, with juice of the sprouts and mushrooms, and cook very slowly for about two hours.

10 or fifteen minutes before serving add the mushrooms and bean sprouts, thicken.

Have Rice cooked separately. As you serve, pour chop suey over rice. Serves 6 generous or 8 ordinary servings.

SPANISH STEAK — Mrs. C. C. Schenck, Portland, Ore.

4 lbs. round steak 2 in. thick. Rub meat with salt and pepper. Pound all flour possible into steak. Sear in $\frac{1}{4}$ cup cooking fat. Add:

2 - 3 carrots diced	1 - 2 onions diced
1 Mexican pepper chopped	1 - 2 canned pimentos chopped
1 green pepper chopped	2 cups tomatoes.

Cover. Simmer slowly about 3 hours or until meat is tender. If desired, peas, celery, celery salt, spice and $\frac{1}{2}$ cup finely diced salt pork may be added to give variety in flavor. 12 servings. (salt pork improves it. Oh so good).

ROASTING TURKEY — Ouida Greene

Rub turkey all over with melted butter and dredge with flour, put into a very hot oven 450-475. Have bottom of roasting pan well floured. When light brown all over, reduce heat to 350 and baste with melted butter and hot water mixed. Cover and finish roasting, basting about every 15 minutes. When very tender--test with a fork--turkey is done. It takes about 3 to 3 $\frac{1}{2}$ hours for a 10 pound turkey. Allow 25 minutes per pound, generally. Add water a little at a time so flour will not burn and gravy is in the making.

STUFFED TENDERLOINS — Mable Klum

Pound tenderloins real thin and season. Place on each a large spoonful of bread dressing moistened with milk or stock. Roll up and fasten with toothpicks. Roll in bread crumbs, drop into deep fat and brown. Place in waterless cooker and steam until well done.

DEVILED HAM LOAF — Mrs. C. L. Bruckshaw

7 ounces deviled spiced ham	1 cup mayonnaise
2 pkgs. lemon gelatine	2 cups water
2 cakes cream cheese	

Let the water come to boil, then add gelatine, stirring until thoroughly dissolved. While still hot, beat in the cheese and ham. Allow to cool, then fold in the mayonnaise. Pour in a mold to set. Serve garnished with lettuce and quarters of tomato.

Snappy mayonnaise may be passed with this. To 1 cupful mayonnaise add 4 tablespoonfuls of Worcestershire and 2 drops of pepper sauce.

MEAT LOAF WITH MUSHROOMS — Bertha P. Boyd, Keokuk, Iowa

One pound of veal	2 eggs beaten together
One pound of smoked ham	1 small onion
Ground together.	1 cup mushrooms, cut fine
4 tablespoons catsup	1 cup bread crumbs
1 cup milk	1 green pepper (optional)

Bake rather slowly, 1 to 1½ hours.

MEAT LOAF — W. M. Cree

1 pound finely ground lean round steak.	Salt and pepper to taste
	1 tsp. ground nutmeg
2 eggs	
3 slices finely crumbed melba toast.	

Mix above ingredients well and form in loaf and cook on top of stove in chicken-frying pan in butter until nicely browned on all sides but not hard. Keep turning and when all browned add a little HOT water and turn gas very low and cook from 1½ to 2 hours. (add more boiling water as it gets dry) Excellent hot or cold.

HOT TAMALES — Mrs. C. C. Schenck, Portland, Ore.

6 cups boiling water	2 cups corn meal
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Make mush. Cook 15 minutes. (mix cornmeal with little water to prevent lumping).

Brown 1 pound hamburger, 1 chopped onion, ½ green pepper chopped in 2 tablespoons cooking fat. Add 2 cups canned tomatoes. Season to taste. Simmer 10 minutes. Fill well oiled baking pan with alternate layers of cornmeal mush and meat mixture. Bake in hot oven 400 degrees F. for 20 minutes. Serve hot.

SCRAPPLE — Mrs. C. C. Schenck, Portland, Ore.

2 cups ground pork	2 teaspoons salt
2 cups ground beef	¼ teaspoon pepper
3 cups meat broth	1½ teaspoons sage
1 cup corn meal	Cayenne.

Combine meats and broth. Heat to boiling. Add seasonings. Sift in corn meal slowly, stirring constantly. Cook 30 minutes. Add few grains cayenne. Pour into mold. Chill until firm. Cut in thin slices. Fry until well browned.

JELLIED VEAL — Mrs. C. C. Schenck, Portland Ore.

1 bay leaf	2 stalks celery chopped
2 tb p. vinegar	2 hard cooked eggs diced
2 knuckles of veal	1 cup peas
2 lbs. veal shoulder	1 package gelatin
1 green pepper diced	¼ cup cold water

Put bay leaf, vinegar, and water to cover meat in large kettle. simmer meat and knuckles until tender. Strain stock (there should be 1 quart) dice meat, add pepper, celery, eggs, and peas and pour into ring or other mold. Soften gelatin with cold water and dissolve in meat stock. Pour over ingredients in mold and chill until firm. Unmold and serve with mayonnaise to which chopped cucumbers have been added. 8 large servings.

LIVER FRICASSEE — Mrs. C. C. Schenck, Portland, Ore.

1 pound liver sliced	½ teaspoon celery salt
½ teaspoon salt	1 cup canned tomatoes
⅛ teaspoon pepper	3 medium peppers chopped
¼ cup bacon fat	6 small white " " chopped
¼ cup flour	3 cups cooked noodles
½ teaspoon poultry seasonings	2 cups boiling water.

Pour boiling water over liver. Let stand 5 minutes. Drain, wipe dry. Dredge with salt, pepper and flour. Brown quickly in hot bacon fat. Add vegetables and water. Add celery salt and poultry seasoning. Cover and simmer for 45 minutes. Serve with noodles. 8 servings.

SPANISH MEAT BALLS — Mrs. Jake Rinckel

1 lb. hamburger	1 egg
1 cup rice (cooked)	Salt and pepper to taste
1 cup cornflakes or wheaties	1 onion grated (small)

Mix all together. Make into small balls, brown on both sides and then pour over 1 small can tomato soup and cook about 30 minutes.

TAMALE PIE — Mabel Klum

6 cups boiling water	½ green pepper (chopped)
2 cups corn meal	2 cups canned tomatoes
2 tablespoons cooking fat	Salt
1 lb. hamburger	Pepper
1 onion (chopped)	Chili powder

Sift corn meal slowly into boiling water and cook 15 minutes. Brown hamburger, onion, and green peppers in hot fat. Add tomatoes. Season. Simmer 10 minutes. Fill oiled baking pan with alternate layers of mush and meat mixture. Bake in hot oven (400 degrees) 20 minutes. Serve hot.

ARROZ CON POLLO—A. C. Hageman, Rippey, Iowa

(Cuban Style Chicken)

4 or 5 lb. chicken. Stew until it will separate from bones. 2 slices bacon, cut fine. Add 1 large onion and fry until brown. 1½ cups best rice; put into the bacon grease and let it completely soak up the grease, being very careful not to burn. When this is complete add the chicken and broth and set on back of stove and cook very slowly for one half to three-fourths of an hour.

BEEF AND NOODLES — Mayme Vaughn, Ottumwa

NOODLES—

2 eggs	1 teaspoon salt
Flour to make stiff dough. Roll and slice.	

BEEF—

Boil 15c boiling beef in 2 cups water

SAUCE—

½ lb. butter	Brown in skillet. and add:
1 tablespoon olive oil	1 teaspoon sugar
5 onions.	1 quart tomatoes
	Pepper

Add to meat when done and let simmer.

To serve: Cook noodles in salted water, Serve a layer of noodles then a layer of sauce, and top with grated cheese.

OYSTER STUFFING — Ouida Greene

1 large onion, ¼ cup butter, 3 cups soft bread crumbs, ½ tsp. salt, few grains pepper, ¼ tsp. sage, 2 cups chopped oyster, ¼ cup oyster liquid. Fry minced onion in butter until delicate brown. Add bread crumbs, salt, pepper sage, oyster and oyster liquid. Mix well.

INDIVIDUAL SAUSAGE LOAVES — Mrs. C. L. Bruckshaw

Mix lightly 1½ lbs. sausage meat	2 tablespoons tomato ketchup
½ cup milk	2 tablespoons horseradish
1½ cups crumbs	2 teaspoons prepared mustard
1 teaspoon finely chopped onion	1 egg

Pack into muffin tins or custard cups and bake in a moderate oven (350 degrees) for 1½ hours. Serve with broiled canned peach halves garnished with green pineapple mint jelly. The peaches are especially good if the centers are filled with butter and honey before broiling.

BONNIE BESS — Alice S. Warsaw, Waterloo, Iowa

1 lb. ground beef	3 or 4 strips Bacon
1 can Whole Kernel Corn	1 small pkg. of noodles
1 large onion	½ lb. cheese (grated)

Cut bacon in squares and fry crisp, brown the beef and onion. Boil noodles in salt water and heat corn. Mix all ingredients, salting to taste. Put in buttered baking dish and lightly mix in the grated cheese. Bake in oven for ½ hour or until well browned.

ROLLED BEEFSTEAK — Marie Burkhardt

1 pound round steak	½ teaspoon salt
1 cup soft bread crumbs	1 small onion, chopped.
⅛ teaspoon ground cloves	Hot water or milk, salt, pepper,
Pepper	flour, and fat.

Cut round steak of ½ inch thickness into pieces 3 by 4 inches. Make a stuffing of the bread crumbs, chopped onions, cloves, salt, pepper, with enough hot water or milk to moisten. Spread the stuffing over the pieces of steak, roll up each piece and tie it with a piece of string, or skewer it with toothpicks. Dredge generously with flour and add salt and pepper. Brown in beef drippings or other fat, cover with boiling water, and simmer for 1½ hours or until tender. Remove the strings or toothpicks, and serve the meat with the sauce in which it was cooked.

UPSIDE DOWN HAM LOAF — Lorena Albert, Washington, D. C.

1½ lb. ground ham	1½ cups milk
1 lb. ground fresh pork	⅛ teaspoon pepper
1 cup bread crumbs	Pineapple rings
2 eggs	

Combine all ingredients except pineapple. Mix thoroughly and pack into greased loaf pan in the bottom of which the pineapple rings have been arranged. Bake at 350 degrees for 1½ hours. Serves 8.

BARBECUED SPARE RIBS — Mrs. Harold Bateman, Rock Island, Ill.

3 lbs. spareribs	1 tblsp. Worcestershire sauce
1 medium onion	1 tsp. mustard
2 tblsp. butter	½ cup chopped celery
2 tblsp. vinegar	½ cup water
2 tblsp. brown sugar	Salt and pepper
2 tblsp. lemon juice	1 small bottle ketchup

Have spareribs cut into pieces for serving. Place in a baking dish and put uncovered in a moderate oven until browned, about 30 minutes. Brown onions in butter, add vinegar, brown sugar, lemon juice, ketchup, worcestershire sauce, mustard, celery, and water, and cook slowly for 20 minutes, until flavors are blended. Pour over browned spareribs and cook in a moderate oven (350) until done. About 30 minutes.

SMOKED HAM WITH DRESSING — Mrs. W. B. Miller

Place 2 slices smoked ham cut 1 inch thick in roaster with the following dressing between:

2 cups bread crumbs	2 tblsp. chopped parsley
2 tblsp. chopped green pepper	3 tblsp. melted butter
2 tblsp. chopped onion	2 tblsp. hot water
1 egg	¼ tsp. salt

Add 1 inch water--cover tightly--bake 1 to 1¼ hours. For the last 20 minutes cook uncovered after sprinkling with brown sugar.

HAM MEAT LOAF — Mrs. Genevieve Longanecker

1½ lbs. smoked ham	1 cup sweet milk
1½ lbs. fresh pork (ground fine)	Juice of 1 lemon
2 eggs--beaten	½ tsp. ground nutmeg
½ cup bread crumbs	1 diced green pepper

Make into loaf and sprinkle with: ½ cup brown sugar mixed with 1 tsp. dry mustard. Bake 1½ hours at 350.

OYSTER DRESSING — Blanche Talbot

Cut up bread fine, then add salt and pepper; fresh oysters; 2 eggs well beaten; then add the hot broth (which may be weakened with hot water), add plenty of liquid so the mixture will not be stiff, and I usually use 1 pint oysters or according to the amount of bread you have. Stir thoroughly. Bake in a well greased pan in moderate oven. (Till the lumps of bread dissolve).

DRESSING — Ouida Greene

Break up into fine crumbs about 2 loaves of stale bread, discarding crusts. Chop fine 1 or 2 small onions and mix with the crumbs. Add salt and pepper and poultry seasoning to taste. Mix well and add $\frac{1}{2}$ cup melted butter or margerine. A few slices of finely minced salt pork may go in instead of either. Mix well with enough cold water to moisten bread, not wet.

TURKEY STUFFING — Meryl Cross

1 loaf whole wheat bread	1 apple pee'ed and chopped fine
1 cup pecans chopped fine (any kind of nuts)	2 links sausage
Small piece of parsley	$\frac{1}{4}$ cup milk or cream
1 teaspoon thyme	Salt and pepper to taste

If you want to bake stuffing alone use liquor from fowl instead of milk.

BARLEY LOAF — Mrs. Stomberg

1 pound beef liver	1 box barley
1 medium sized pork shank	Salt, pepper and sage to taste

Soak barley an hour or more. Cook meats separately and when done put through food chopper. Strain broth in which pork has cooked and to it add barley. Cook this in oven until almost done. Then add ground meats and seasonings. Finish cooking. Put in a pan, molding it and set in cool place. When ready to serve, cut in slices and fry in butter or C.isco. Serve with lingen berries.

MEAT BALLS AND SPAGHETTI — Mary Caple, Des Moines, Iowa

1 lb. hamburger	Italian bay leaf
2 eggs	Cracker crumbs
1 onion	

Mix together and make into medium sized balls. Fry till brown, then put into the paste and cook for about 1 hour.

1 can tomato paste	Onion
1 green pepper	

Cook 2 pkgs. American Beauty spaghetti for about 20 minutes. Drain. Take the meat balls out of the paste and place on a platter. Then put the spaghetti into the paste. Put on a platter and sprinkle Italian cheese over the top. Serves about 4 people.

HAM LOAF — Justine Speers

1 lb. ham, ground	1 teaspoon Worcestershire sauce
$\frac{3}{4}$ lb. lean pork, ground	1 tablespoon minced onion
$\frac{1}{4}$ teaspoon pepper	1 tablespoon chopped parsley
$\frac{1}{4}$ teaspoon paprika	$\frac{1}{2}$ cup minute tapioca
2 cups milk	

Combine in order given. Pour into loaf pan and bake 1 hour in moderate oven.

CHILI CON CARNE — Goldie Worth

(Mother Webb's Recipe)

1 pound chopped beef	1 can tomatoes
2 onions, sliced. Brown together.	Salt to taste

Cook slowly 2 hours. Add $\frac{1}{2}$ teaspoon Chili pepper (to taste) and one can kidney beans. Cook $\frac{1}{2}$ hour longer. Serves 6.

FISH — Mrs. C. C. Schenck, Portland, Ore.

Sprinkle nutmeg on white fish while frying and does it improve flavor!

CASSEROLE DISHES

"De things whah's cooked in casseroles,
Like macaro'-and-cheese,
You calls dem scalloped, but dere ain't
No scallops dat you sees

TUNA FISH CASSEROLE—Emma Stuckey.

1 package egg noodles	2 cups milk
1 can tuna fish	3 hard cooked eggs
1 can cream of mushroom soup thinned with	½ cup grated cheese Buttered crumbs.

Cook and drain noodles. Drain oil from tuna fish, flake the meat. Cut up eggs. Mix well with the thinned soup. Put into buttered baking dish, sprinkle with the cheese and buttered crumbs. Bake 30 minutes.

LUNCHEON CASSEROLE—Sue Klum, Mt. Pleasant, Iowa.

1 can tuna fish	Pimentos
1 can peas.	Mushrooms

Mix with white sauce. Put in baking dish and cover with buttered crumbs. Bake.

TUNA FISH WITH NOODLES AND CHEESE—Helen Schenck.

1 small can tuna fish	½ lb. cheese.
½ pkg. of noodles (4 ounces)	

Melt cut up cheese in a thin white sauce. Add minced tuna fish and noodles which have been previously boiled in salted water. Butter a baking dish and put in a layer of mixture and a layer of crushed crackers dotted with butter, ending with layer of crackers. Bake in moderate oven.

TUNA CASSEROLE—Mrs. Agnes Croyl.

1 pkg. (½ lb.) egg noodles	1 medium green pepper
1 small can tuna	1 can mushroom soup,
3 hard boiled eggs	Bread crumbs and grated cheese

Boil noodles until tender. Mix with flaked tuna, diced eggs and chopped pepper. Pour mushroom soup over mixture and add as much milk as desired. Sprinkle grated cheese and bread crumbs over top. Bake 30 minutes at 350.

MACARONI SOUFFLE—Mary Caple, Des Moines, Iowa.

1 cup macaroni (uncooked)	1 cup milk
Boil in salt water.	¼ lb Kraft cheese
1 gr. pepper	heat.
½ c. pimento	1 cup soft bread crumbs.
1 onion.	2 egg yolks, beaten

Grind and brown in 2 tblsp. butter.

Mix together, add whites beaten stiff. Store over night. Bake 1½ hours in slow oven. Make white sauce, mushrooms and three hard boiled eggs. Serve over macaroni. This will serve 12 people.

CASSEROLE OF SALMON OR TUNA FISH—Mrs. J. L. Jensen.

White Sauce:	1 cup salmon or tuna fish
4 tablespoons melted butter	2 cups cooked macaroni
3 tablespoons flour	1 cup cooked peas
2 cups milk	1 pkg. potato chips
½ teaspoon salt	(Crush in hand. Save small
Pepper	amount for top of dish).

First prepare white sauce, then place alternate layers of ingredients and white sauce in baking dish. Bake in 350 degree oven for 30 minutes.

TUNAFISH CASSEROLE—Sue Klum, Mt. Pleasant.

Put contents of 10c package of potato chips (do not crush) in buttered baking dish. Add one can of tuna fish. Pour over this one can of mushroom soup. Bake in a moderate oven.

CHEESE SOUFFLE—Edith Walkup.

4 Tbsp. tapioca	4 egg yolks well beaten.
1½ cup milk.	4 whites
1-1/3 cup grated cheese	1 tsp. salt

Cook milk and tapioca in double boiler until tapioca is clear. Add cheese and stir well until melted, add egg yolks and mix well. Fold in egg whites. Bake in greased baking dish set in pan of hot water at 350 for 50 min.

NOODLES—Blanche Talbot.

Beat 2 eggs well; add ½ teaspoon salt; 1 tablespoon rich cream or the equivalent, beat thoroughly; then add enough flour to make a soft dough and turn on rolling board and roll adding flour so dough does not stick to rolling pin, then cut in fine threads.

OYSTER ITALIAN—Mrs. L. H. Gleming, Creston, Iowa.

Boil macaroni in a small quantity of salted water for 10 minutes. Drain and reserve liquid. Drain oysters and add liquid to macaroni water. Grease baking dish and arrange alternately layers of oysters and macaroni, sprinkled with buttered bread crumbs between each layer. Pour liquid over mixture. Cover with bread crumbs. Dot with bacon, bake in moderate oven 20 minutes.

NOODLE RING—Mrs. J. W. Dale.

½ cup medium sized noodles.	1 tblsp. butter
(Cook in chicken broth).	1 tblsp. flour
making about 1½ cups noodles)	Salt
½ cup milk	Pepper and paprika
1 egg yolk	

Combine these ingredients. Cool and add beaten egg whites. Put in ring mould and bake in pan of water twenty to thirty minutes in oven at 350. In center serve creamed chicken, mushrooms or ham.

MACARONI AND CHEESE—Mrs. C. C. Schenck, Portland, Ore.

Boil macaroni. Drain sharp cheese over generously. Generous sprinkling of nutmeg, (say 1/2 teaspoon to service for 8). Experimenting will tell you amount (but does this do things to the dish, oh boy.) Fill pan even with macaroni with milk and bake. Sprinkle salt when nearly done to avoid curdling, but I cook macaroni and plenty of salt. Nutmeg flavor not discernable but brings out cheese flavor.

DEVEILED SCRAMBLED EGGS Minnie Ricklefs, Monticello, Iowa.

(Serves 4)

6 eggs	¼ teaspoon pepper
½ cup thick sour cream	2 tablespoons butter
½ teaspoon prepared mustard	Paprika
½ teaspoon salt	

Break eggs into a bowl and beat slightly. Add the sour cream in which the mustard has been stirred, and the salt and pepper. Heat 2 tablespoons butter in a frying pan, pour in the eggs, and cook slowly, until done, stirring constantly.

For breakfast, serve with chilled tomato juice and small stuffed sausages. Sunday night supper—with cold sliced ham, potato chips and tiny pickled onions.

VEGETABLES

"Hit's bes' t' freshen beans and things
Wid col' water fo' a while,
And den t' salty up de pot
When hit fust begins t' b'ile."

CORN CUSTARD—W. M. Cree.

4 ears of corn or 1 can; 1 egg; 2 teaspoons sugar; 1 teaspoon corn starch or flour—salt and pepper to taste. Enough sweet milk to make it very thin. Dot over top with butter. Bake about 20 or 30 minutes.

STUFFED POTATOES Kathryn Burk, Waterloo.

3 tablespoonsful butter	White pepper.
2 tablespoonsful hot milk	6 baked potatoes.
3/4 tablespoon salt	

Cut the baked potatoes in halves lengthwise. Take out the inside and mash thoroughly by putting through a potato masher. Add the butter, hot milk, salt and pepper, and beat until light and creamy. Refill the shells and brown in the oven. Do not smooth top or it will not brown. Grated spreading cheese blended with whipped cream may be spread over the potato before placing in the oven to brown, if so desired. Use moderate oven to brown lightly.

N. B.—Pop the skin of a baked potato when taken from the oven so that it will not become soggy.

RED BEANS AND RICE (CREOLE)—Betty Garner.

1 lb. salt pork (ground)	3 or 4 bay leaves
2 lbs. beef (ground)	4 cans of tomato paste
2 cups chopped onions	4 to 6 cans red beans (tall)
1 cup green peppers.	(not kidney beans)
3 cloves of garlic (more if desired).	or cook 1 or 2 lbs red beans in salt water.

Fry salt pork until mealy and brown—add chopped onions and peppers—also bay leaves—cook until onions are tender, add beef and cook until it is also mealy. Add tomato paste, adding 1 can of water to each can of paste. Add salt and pepper, and red pepper to taste. Let simmer for about 1½ hours. Add beans and let simmer for another ½ hour. Steam 2 cups rice. Serve bean mixture over rice—with raw chopped onions or Italian grated cheese. Serves about 16 people.

POTATO CHEESE PUFF—Cornelia C. Hodges, Keosauqua.

2 cups well mashed, boiled potatoes.
2 tablespoons melted butter.
3/4 cup milk to which has been added the beaten yolks of two eggs.
1/2 Cup grated sharp American cheese.
1/2 teaspoon salt.

Beat all until well mixed, then fold in the stiffly beaten whites of two eggs. Bake in buttered pan until it rises evenly and is slightly browned. Serve hot.

TOMATO SOUFFLE—Margaret McCahill, Davenport, Iowa.

Melt 3 tablespoons butter. Add 5 tablespoons flour, 1 1/2 cups tomatoes, pepper and salt to taste. Cook until thoroughly blended. Add beaten yolks of 4 eggs and stir thoroughly. Take off fire, stir in the whites of four eggs beaten very stiff, pour into greased pan and bake about 30 minutes.

GRATINEED ONIONS—Ouida Greene.

6 or 8 medium sized onions	1/2 cup grated cheese
3 tabbsp. butter	1/4 tsp. salt.
1 1/2 cups bread crumbs	Few grains pepper.

Boil onions in salt water 15 or 20 minutes until tender but not soft.

RED KIDNEY BEAN STEW—Esther Sears.

5 slices bacon	1 c. raw carrots, diced
1 lb. ground beef	1 can kidney beans
1 c. raw potatoes, diced.	1 t. salt.
1 onion, diced	

Cut bacon into small pieces and fry until brown. Add beef and brown slightly. Add remaining ingredients and place lid on utensil. Cook on low heat for 1 hour.

CORN FRITTERS—Lora Cambron.

1 cup flour	3 tablespoons sugar
1/2 teaspoon salt	2 eggs well beaten
1/2 cup milk	1 cup drained corn

Mix dry ingredients and add well beaten eggs, milk and corn. Mix well. Drop small spoonful of mixture into deep fat and fry till brown and place on absorbent paper. This recipe is splendid for banana or apple fritters (omitting the corn.)

STRING BEANS IN WATERLESS COOKER—W. M. Cree.

2 lbs. beans	½ lb. salt pork
2 cups water	Bacon grease

Use as much bacon grease as you have on hand; even a glass full is not too much. Cook from 3 to 4 hours over slow fire. Salt to taste.

CABBAGE—Same as string beans.

CABBAGE AND HAM IN CASSEROLE—Mabel Klum.

4 cups cabbage, boiled a little	2 cups milk
½ lb. smoked ham, boiled and chopped.	3 tablespoons tapioca
Put into double boiler:	½ teaspoon salt
	Pepper and paprika.

Bring to boiling point and cook 4 minutes. Add 2 tablespoons butter.

Put alternate layers of sauce and cabbage and ham into buttered casserole. Cover with buttered crumbs and bake.

ESCALLOPED LIMAS AND CAULIFLOWER—Esther Sears.

Butter a baking dish and cover the bottom with a layer of cooked lima beans slightly seasoned. Add a layer of cooked cauliflower. Repeat until dish is filled—having the cauliflower on top. Pour over all a medium white sauce. Sprinkle with buttered crumbs and bake for 20 minutes at 350 degrees.

HARVARD BEETS—Bernice Allen.

12 small beets	6 tablespoons vinegar
½ cup sugar	2 tablespoons water
2 tablespoons corn starch	4 green peppers
2 tablespoons butter	

Wash and cook beets. Grind. Mix sugar, corn starch and add liquid. Boil until thick. Add peppers, ground; pour sauce over beets. Keep warm until ready to serve. Half hour before serving add 2 tablespoons butter.

FIVE MINUTE CABBAGE—Esther Sears.

1½ quarts shredded cabbage	2 tbsp. flour
1½ c. milk	2 tbsp. butter
½ c. cream	1 tsp. salt.

Heat the milk and then add the cabbage. Cook 2 minutes. Mix flour and butter and stir in the cream. Add to the cabbage and cook 3 minutes longer.

BAKED TOMATOES—W. M. Cree.

About 5 or 6 tomatoes or 1 can. Sugar to sweeten, salt and pepper to taste, enough bread crumbs to stiffen. Dot over the top with butter and cook in slow oven for 1 hour or more.

ESCALLOPED PEAS Mrs. W. C. Main.

1 pint peas, canned or cooked 1 cup medium thick white
6 hard boiled eggs sauce.

Slice eggs, and alternate layers of peas and eggs in buttered baking dish. Salt eggs. The top layer should be peas. Pour white sauce over all and cover dish. Bake for 30 minutes in a moderate oven.

CHEESE AND SPINACH—Vera Moss.

2 cups cooked spinach 2 tbsp. butter.
2 eggs 2 tbsp. Cheddar cheese, cut fine
2 tbsp. milk Salt and pepper.

Chop spinach very fine, beat egg yolks, add milk, melted butter, cheese and seasoning. Mix with spinach, add stiffly beaten egg whites. Fill buttered timbale molds with mixture and place in pan of hot water to bake, in moderate oven.

Turn on hot plate, garnish with slices of hard boiled egg. Pour cheese sauce around timbale. Cheese sauce made with cheese melted in heavy white sauce.

LIMA LOAF—Esther Sears.

2 c. cooked lima beans 1 egg well beaten
2 tbsp. minced onions 1 tsp. salt
2 tbsp. catsup ¼ tsp. pepper
3 tbsp. melted butter 1 c. soft bread crumbs

Combine ingredients and place in a buttered casserole—loaf shape. Bake at 350 degrees for 25 minutes. To serve unmold in center of platter and place broiled bacon over top. Surround with quartered fresh tomatoes.

EGGPLANT SOUFFLE—Vera Moss.

1-c. eggplant cooked and mashed 2 eggs separated
1 cup soft bread crumbs. 1 cup grated cheese
1 cup white sauce

Add eggplant to white sauce, crumbs and cheese then beaten egg yolks last beaten egg whites. Cook in buttered baking dish in pan of water.

SWEET POTATO PUMPKINS—Ouida Greene.

Boil 6 or 8 sweet potatoes until very tender. Mash well. Season with salt, pepper and a little nutmeg. Add 2 tblsp. butter and very little cream. Beat well and shape into small pumpkins. Glaze by basting with butter and brown sugar melted together in frying pan, over low heat. Add stems of green peppers. A cup of chopped nuts added to potato mixture is delicious.

STUFFED GREEN PEPPERS—Bernice Allen.

Cut good sized green peppers in half, scrape out the inside and let stand in boiling water five minutes. Wipe dry and fill with the following mixture: Chopped lamb, beefsteak, and left over meat, mixed with cracker crumbs and seasoned with salt, pepper, a little ground cloves and cinnamon and a small quantity of tomato catsup; moisten with milk. Place on each pepper a small piece of thinly sliced bacon and a lump of butter. On each slice of bacon place a teaspoon of tomato catsup. Bake in a moderate oven one-half hour. Put a little water in bottom of pan and baste peppers every 5 minutes or they will be too dry.

MUSHROOM WOODCOCK—Esther Sears.

5 hard cooked eggs.	1 can pimiento, diced
1 cup canned mushrooms	½ cup chopped stuffed olives

Chop eggs and add to the above ingredients. Mix with cheese sauce and place in a well greased baking dish. Cover with crumbs. Bake for 30 minutes at 350 degrees.

CHEESE SAUCE:	2 tblsp. flour
1½ tablespoon butter	½ cup cheese, grated.
2 cups milk	Salt and pepper.

SAUCE FOR STEAMED CARROTS—Mrs. Genevieve Longancker.

1/3 cup butter	½ tsp. salt.
1 tblsp. flour	1/3 tsp. black pepper.
1½ cups hot water	

Melt half the butter, add flour, salt and pepper. Pour the hot water over slowly and let boil for 5 minutes. After you take it off the heat, stir in rest of buter that you cut in small pieces. Pour this over previously shredded and steamed carrots that have been lightly sprinkled with sugar.

(Shred carrots, place in steamer ,one layer at a time, sprinkle each layer lightly with sugar and continue until all carrots have been used. Layer about 1 inch thick.) Steam at least 20 minutes. Slide out into vegetable dish and pour hot sauce over them.

WILD RICE DINNER—Rachel Donahue.

2 cups wild rice	2 Tablespoons fat
1 pound ground beef	5 stalks celery, chopped
1 large onion, chopped	No. 2½ can tomatoes

Wash rice in cold water and soak 4 hours. Brown meat in fat, add onion, and saute for a few minutes longer. Add celery, tomatoes and rice and mix thoroughly. Season with salt and pepper. Cook gently in heavy kettle 2 hours. Serves 6.

FRENCH FRIED BANANAS—Goldie Worth.

3 bananas	1/4 teaspoon salt
Juice of 2 lemons	1 egg
1/3 tsp. black pepper	Corn flakes.

Cut bananas in quarters lengthwise. Soak in lemon juice, pepper and salt for 1 hour. Let drain on cloth ½ hour. Roll in beaten egg, then in cornflakes. (Crush cornflakes, do not roll). Fry in deep fat until golden brown. Serve with meats.

ASPARAGUS AU GRAUTIN—Mrs. W. S. Alexander.

Cut asparagus in rather large pieces and boil in salted water until tender. Season well with salt and pepper and drain dry.

Make a rich rather thick white sauce seasoned with lots of butter and grated cheese.

Put the asparagus in a baking dish and pour the white sauce over it and put a layer of buttered bread crumbs on top. Bake till a light brown.

SWEET POTATO PUFFS—Ouida Greene.

Shape sweet potato mixture above in small balls, and enclose a marshmallow in the center. Roll in fine crumbs, dip in eggs and again in crumbs. Fry in deep fat until golden brown.

GLAZED SWEET POTATOES—Ouida Greene.

Put well seasoned mashed sweet potatoes in baking dish. Place marshmallows on top. Put in oven until marshmallows are browned and melted.

SAUERKRAUT Mrs. Kirkhart, California.

Packed shredded cabbage into fruit jar. Add 1 teaspoonful salt to 1 quart. Pour over this boiling water and seal.

HAM WITH PARSNIPS—Mrs. C. C. Schenck, Portland, Ore.

1½ pounds ham cut 1 inch thick. Place in baking pan. Stick 6 cloves in ham. Sprinkle with nutmeg. Add 1/4 cup water and 1/2 cup honey. Cover. Bake in slow oven 325 F. about 45 minutes or until meat is tender. Remove from oven and cover ham with parsnips or sweet potatoes. Return to oven. Bake until browned. 6 servings.

RED BEANS AND RICE—Catherine Clemens.

1 lb. diced salt pork—fried until brown. Add 1 cup onions, 1/2 cup green pepper, diced, 1 clove garlic and cook until tender. Add 2 lbs. of ground meat and cook until soft and mealy. Add about 2 cans tomato sauce and let simmer about an hour. Add as many red beans as desired, about two medium cans, and heat. Serve over steamed rice.

MEXICAN CORN—Mrs. Agnes Croyl.

1 tblsp. butter melted in skillet with 1-2 lb. grated American cheese. When melted add 2/3 cup cream style corn, 2/3 cup tomato, pinch of salt. (1 green pepper chopped, may be added). When boiling add 2 eggs. Stir and cook 2 or 3 minutes longer. Serve on toast with strip of bacon.

FRENCH FRIED ONIONS—Goldie Worth.

Peel and cut onions in 1/4 inch slices. Separate into circles. Salt, dip into milk or cream, then into flour or bread crumbs. Fry in deep fat (390) until a golden brown. Shake onto a sheet of paper to absorb the fat.

SCALLOPED ONIONS—W. M. Cree.

Slice onions thin, about 4 or 5 large ones. Add about a cup bread crumbs, salt and pepper to taste. Cover with sweet milk and dot with butter. Bake until tender and brown.

RELISHES

"And when you's fixin' relishes
Have de seasonin' good and strong;
Dat is, ef hit's yo' 'ntention
T' git yo' stomach wrong:"

PEPPER RELISH — Cecil Yant

12 red peppers	2 cups vinegar
12 green peppers	2 cups sugar
12 onions	3 tbsp. salt.

Chop peppers and onions, cover with boiling water and let stand 5 minutes. Drain, Add vinegar, sugar and salt. Boil mixture five minutes. Pour into hot jars and seal immediately.

PEPPER RELISH — Mrs. Zelda Hunter

2 doz. peppers (red and green) 3 medium onions

Grind together. Drain juice off (squeeze). Should be 3 pints pulp.

2 pints vinegar	Handful mixed spices (in bag)
2 cups brown sugar	2 tablespoons salt

Cook 15 minutes. Seal.

INDIAN RELISH — Ella Poffenberger

$\frac{1}{4}$ peck green tomatoes 1 doz. onions
1 doz. large cucumbers

Chop separately and drain over night, scald tomatoes and onions in part water and vinegar, drain until dry, then mix all together with—

2 quarts vinegar	2 teaspoons turmeric
2 pounds brown sugar	1½ tablespoons black pepper
2 tablespoons ground mustard	3 tablespoons celery seed

Salt to taste, cook until tender and can.

CRANBERRY-ORANGE RELISH — Margaret McCabill, Davenport.

1 lb. cranberries 2 cups sugar
2 oranges

Put berries through grinder. Peel oranges, remove seeds, and put rind and pulp through grinder. Mix with berries and add sugar. Let stand a few hours before serving.

GREEN TOMATO RELISH — Chloe Stites-Mayer

1 quart cucumbers	1 heaping gallon green tomatoes
1 quart chopped cabbage	10 green mangoes
1 quart onions	10 ripe mangoes
1 quart celery (chopped and cooked)	2 tablespoons mustard seed
1 quart vinegar	2 tablespoons celery seed
	8 cups sugar

Grind tomatoes, onions, cabbage. Salt and let stand over night. Drain. Mix all ingredients and boil 20 minutes. Seal.

INDIAN RELISH — Jessie F. Copeland, Osceola, Iowa.

24 large green tomatoes (chopped)	4 cups sugar (brown)
8 large onions	4 tablespoons white mustard seed
8 green mango peppers	2 tablespoons celery seed
2 red mango peppers	2 tablespoons salt
7 cups vinegar	1 tablespoon turmeric powder

Grind all together and drain the tomatoes while preparing the rest of the ingredients. Cook until tender and seal or it can be kept in an open jar.

TOMATO CATSUP — Goldie Worth.

5 quarts tomato pulp	2 teaspoons black pepper
2 teaspoons cinnamon	3 tablespoons salt
1 teaspoon paprika	1 large onion, chopped
1 tablespoon mixed spices	3 tablespoons cold water
1 tablespoon mustard	1¼ cups sugar
2½ cups vinegar	

Prepare tomato pulp by washing and chopping tomatoes, cooking until soft, and rubbing through a sieve. Tie whole spices and onion in a thin bag. Mix mustard with cold water. Combine all ingredients. Cook slowly, stirring frequently, until thick.

CHRISTMAS RELISH — Mrs. Emma Simmons.

12 red peppers	2 cups sugar
12 green peppers	3 cups vinegar
8 onions (not too large)	4 tablespoons salt
2 bunches celery	

Chop fine. Pour boiling water over it and let stand five minutes. Drain. Heat vinegar, add the mess, bring to boil and can while hot.

(If not sweet enough, sweeten to taste).

CUCUMBER RELISH — Goldie Worth.

1 doz. cucumbers	1 pound brown sugar
2 quarts small onions	1 quart vinegar
3 red peppers	1½ teaspoons white mustard seed
2 tablespoons salt	1 teaspoon turmeric

Peel onions and slice cucumbers, onions, and red peppers thinly. Remove seeds from the red peppers. Let them all stand one hour well sprinkled with the salt. Drain and add the brown sugar, white mustard seed and tumeric. Cook forty-five minutes or until tender. Pour into sterilized jars and seal hot.

CRANBERRY RELISH — Esther Sears

1 quart cranberries	2 oranges
1 lemon	2 cups sugar

Wash and pick over cranberries. Select large clean skinned oranges and lemon. Wash and cut into pieces. Put through food chopper, skins and all, together with the cranberries. Add the sugar and mix well. Chill. Let stand at least 24 hours before serving. Keeps well and improves in flavor.

PICKLES

"A frish hen aig will tell you when
Yo' brine is plen'y rich.
De aig will eider float or sink;
I disr'member which."

CHUNK PICKLES — Blanche Talbot

Cut in large chunks, make a brine salty enough to hold up an egg, put pickles in brine and leave for 3 days, then drain and put pickles in clear water for 2 days then drain, and cover the pickles with a solution of: 1 cup vinegar to 1 gallon water, with enough alum to pucker your mouth, bring to boil and pour over pickles, let stand 1 day then drain good, pack in jars, drain often while packing, then make a syrup of: 1 cup vinegar, 2 cups sugar, celery seed, whole allspice, cassia buds, bring to a good boil and pour over pickles in jars.

COLD TOMATO RELISH — Bernice Allen

Pour boiling water over 1 peck firm, ripe tomatoes. Remove skins and chop. Mix with 1 cup each of celery, onion and green sweet peppers chopped fine. Add 1 cup coarse salt. Let stand over night. In morning, put in bag and drain. In evening, add 3 cups sugar, 3 pints vinegar, 1 cup white mustard seed, 2 tablespoons celery seed, 1 table-spoon of ground cinnamon. Mix well and cover. Can cold, seal or paraffin

MUSTARD PICKLES — Rachel Donahue

1½ qts. sliced cucumbers	3 qts. cold water
1½ qt. small onions	¾ cup salt
1½ qt. cauliflower	

Soak vegetables over night in brine of salt water. Drain the vegetables good and combine with the following dressing:

DRESSING

1 qt. vinegar	1 cup prepared mustard
2½ cups sugar	1 tablespoon turmeric
1/3 cup mustard seed	2/3 cup flour

Heat 3 cups vinegar, sugar and mustard seeds until it boils. Add drained vegetables, and cook until tender. Then add other ingredients made into a smooth paste with remaining vinegar. Simmer a few minutes and seal in hot sterilized jars.

DILL PICKLES — Blanche Talbot

3 quarts water
1 quart vinegar

1 cup coarse salt

Wash pickles and drain and put in jar with layer of dill then layer of pickles, and some grape leaves. Pour solution over pickles leaving room at top of vessel for working. Let set in yard for about a week then cover as tight as possible and put in cellar.

HEINZ PICKLES — Grace McDowell

Soak 7 lbs. cucumbers in salt water (1 cup to gal.) for 3 days. Soak again in fresh water every day for 3 days. On 7th day place over slow fire and heat very slowly for 2 hours with enough water to cover and 2 oz. powdered alum. Keep stirring while heating to keep heat even.

Drain and pack in jars. (split) Fill jars with:

3 pints cider vinegar	2 oz. whole allspice
4 lbs. sugar	2 oz. stick cinnamon
2 oz. celery seed	Boil for 5 or 10 minutes.

PEPPER RINGS — Athy Stanton, Numa, Iowa.

Remove seeds from green peppers. Cut in thin circles. Soak in salt for 2 hours. Rinse. Pack in jars and cover with 2 parts vinegar to 1 part water. Seal.

BEEF PICKLES — Agnes Greene

1 cup sugar	1 teaspoon salt
1 cup vinegar	

Prepare beets. Cover with hot solution and seal.

SWEET CUCUMBER PICKLES — Elizabeth Denoon

Wash and dry small cucumbers. Place in 2 gallon jar. Add $\frac{2}{3}$ cup salt, mixing well through and cover well with boiling water. Weight down so all are well covered. Let stand until cold. Drain.

Mix together $\frac{1}{2}$ gal. cold vinegar	4 tablespoons sugar
4 heaping tblsps. ground mustard	$\frac{1}{2}$ cup mixed spices.
4 tablespoons salt	

Pour this over pickles and weight down. Place 3 lb. sugar near the jar and put a handful into the jar every morning, stirring well. Cover and let stand until ready to use.

SACCHARIN PICKLES — Blanche Talbot

1 very scant tablespoon saccharin; $\frac{1}{2}$ cup salt; 1 gallon vinegar; 4 tablespoons dry mustard; 1 teacup pure horse radish; spices to suit taste. Put vinegar in jar with other ingredients, then put pickles in jar as gathered, and keep weight on same. Wash and dry pickles but do not bruise.

DILL PICKLES — Grace McDowell

6 quarts water
2 cups coarse salt
1 tablespoon powdered alum

Let come to boil, then take off stove. Add 1 quart vinegar. Fill jars with cucumbers. Add dill, small piece each of horseradish and garlic. Grape leaf in bottom and top of jar. Fill with mixture.

MOTHER'S OLIVE OIL BREAD & BUTTER PICKLES—Mrs. W. E. West

25 medium cucumbers, sliced but not peeled. 3 tablespoons olive oil
3 cups sugar
6 large or 12 small onions 1 pint vinegar
 $\frac{1}{2}$ tablespoon white mustard seed 1 pint water
 $\frac{1}{2}$ tablespoon celery seed

PROCESS: Slice cucumbers and onions and let stand 2 or 3 hours in weak salt water solution. Drain and add to above liquid and boil 15 minutes. Can hot.

DILL PICKLES — Edith Walkup

1 gal. water
1 cup vinegar
1 cup salt

Boil and let stand until cool and pour over fresh cucumbers. Alternate layers of dill, a bit of horse radish and 1 handful green grapes. 1 small button garlic, and spice if desired. Tighten lid and seal, place in sun for 9 days. tighten lid each morning before heated up by the sun. If juice seeps out replace with a brine solution.

SALADS

"In makin' salads, a'ways have
Yo' dressin' good and rich;
Fo' men-fo'ks, as a gen'ral rule,
Ain't over strong on sich."

LETTUCE AND CRABMEAT — Jessie Young, Shenandeah.

1 cup crabmeat, flaked	2 hard cooked eggs
6 ripe olives, chopped	1 head lettuce
1 tsp. minced onion	Salt and pepper
Mayonnaise	

Remove heart from lettuce: Wash lettuce, separate leaves without breaking them apart. Combine crab meat, hard-cooked eggs, olives, onions and seasonings with enough mayonnaise to hold together. Begin at bottom and stuff crabmeat mixture inside each leaf. Cut head into six sections. Garnish with mayonnaise and stuffed olives.

MACARONI SALAD — Emma Stuckey

1 package or about 3 cups good quality macaroni. Cook in lots of boiling water, salted. Blanch in cold water and drain well and cool. 6 to 8 onions, chopped; 1 green pepper; 1 can pimientos or 1 ripe pepper. About 1 cup salad dressing (Miracle Whip preferred). Plenty of salt. Mix well and chill before serving. Other crunchy vegetables like lettuce, celery or celery cabbage make good additions. Hard cooked eggs may also be added.

TOMATO-CHICKEN OR TUNA FISH SALAD—Mrs. Chas. Agee

¼ pkg. or 1 envelope Knox gel- atine	½ cup chopped celery
½ cup cold water	1 tblsp. onion juice
1½ cups tomato juice	1 tblsp. lemon juice or mild vinegar
½ cup chopped green pepper (fine).	Salt and pepper to taste
1 cup chicken, cut small pieces or tuna fish flaked.	

Heat tomato juice with seasoning. Pour cold water in bowl and sprinkle gelatine on top of water, add to hot tomato liquid and stir until dissolved. Cool and when mixture begins to congeal add chicken or tuna fish and vegetables. Turn into individual molds and chill. When firm, unmold on lettuce and garnish with mayonnaise.

CHEESE SALAD — Bess M. Nichols, Waterloo, Iowa

1 pkg. Lemon or Lime Jello	1 pimiento (chopped)
2 pkgs. Bluehill Cheese, creamed	1 cup celery
1 green pepper, chopped	Chopped almonds
1 cup salad dressing	Chill over night.
½ pt. whipped cream	

Method: Fold together cheese, salad dressing, and whipped cream. Add balance of ingredients and stir into the jello that has started to congeal. After a few minutes, whip up again to prevent the ingredients from settling to the bottom.

RAINBOW SALAD — Pauline Phipps

1 pkg. cherry Jello, dissolved in 1 pint boiling water. Cut ends off three large green sweet peppers. Take out seeds and wash. Put in each pepper one hard cooked egg. Put in cup or other dish so it will stand upright. When Jello is cold before it begins to set, pour in pepper around the egg. Let harden. Cut in slices, place on shredded lettuce. Garnish with a very little mayonaisse and pimiento. Very pretty salad.

YUM YUM PINEAPPLE SALAD —Mabel Klum.

Heat 2 cups crushed pineapple. Add juice of 1 lemon and 1 cup sugar. Stir until sugar is dissolved. Soak 2 tablespoons gelatin in 1/2 cup cold water 10 minutes. Add to hot mixture. When cool and beginning to set, add 1 cup grated American cheese, 1/2 pint cream whipped stiff, 2 tablespoons green pepper or 2 tablespoons pimiento. Mix thoroughly and mold. Serve on lettuce with dressing.

STUFFED TOMATO SALAD—Jessie Young, Shenandoah, Ia.

Select firm tomatoes. Scald and peel, cover with cracked ice. Let stand until chilled; scoop out the centers, leaving firm and perfect shells. Take one-half can peas and small can shrimp. Mix with mayonnaise dressing, fill tomato shells with this mixture and place a spoonful of dressing on each. Serve on lettuce leaves.

PERFECTION SALAD — Mrs. T. L. Allen, by Bernice Allen

1 envelope Knox gelatine dissolved in ½ cup cold water, ½ cup mild vinegar, ½ teaspoon salt, 1 pint boiling water, juice of one lemon, ½ cup sugar; mix and strain, set aside to cool; as soon as it begins to set add 1 cup nutmeats, 1 cup pickles, ½ of small can sweet pimentos; cut fine, turn into mold and chill; serve with mayonnaise dressing with whipped cream and a sprinkle of paprika; garnish with lettuce and salad eggs.

MACARONI SALAD — Edna Remer, Maquoketa, Iowa.

1 can pineapple, broken slices, cut up and mixed with some marshmallows. Cook 1 pkg. macaroni and drain. Take juice from the pineapple and thicken with $1\frac{1}{2}$ tbsp. cornstarch and $\frac{1}{2}$ cup sugar. Cook and cool.

Mix all ingredients together and before serving add $\frac{1}{2}$ pint sweetened cream and a couple of bananas.

PINEAPPLE SALAD — Bernice Allen

DRESSING—

$\frac{1}{2}$ cup sugar	Juice 1 lemon
1 tablespoon flour	Pinch salt
3 tablespoons vinegar	

Boil until thick, add beaten whites 2 eggs, $\frac{1}{2}$ pint whipped cream, 1 cup chopped almonds, 1 cup chopped pineapple, 2 cups cabbage, 2 cups diced marshmallows.

PEANUT BRITTLE SALAD — Sue Klum, Mt. Pleasant, Iowa.

1 cup dates	$\frac{1}{2}$ lb. peanut brittle, ground
1 cup nuts	$\frac{3}{4}$ pint whipped cream
1 cup marshmallows	Salad dressing

Serve on lettuce leaf with salt wafers.

CARDINAL SALAD — Mrs. C. C. Schenck, Portland, Oregon.

Dissolve 1 package sweetened lemon flavored gelatin in 1 cup boiling water. Add $\frac{3}{4}$ cup beet juice, 3 tablespoons vinegar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons onion juice or grated onion and 1 tablespoon horse radish. Chill until partially set. Fold in celery and beets. Pour into mold. Chill until firm. Unmold on crisp lettuce. Serve with mayonnaise. 6 servings.

FROZEN SALAD — Vera DeNoon

Take quart heavy cream, whip stiff, add mayonnaise base to taste, a little more than you would put in when making cream mayonnaise. Add any desired cut up fruits, nuts, a few drops of fruit coloring. Pour in refrigerator tray and freeze. Cut in squares, oblongs or triangles. The secret is the mayonnaise base: that is what makes it good.

CARROT, APPLE & PEANUT SALAD, Mrs. Frank Klum, Mt. Pleasant, Ia

Slice apples and carrots fine. Mix in ground salted peanuts. Add whipped cream to dressing and mix with carrots and apples.

EXTRA-GOOD SALAD—Mrs. Dorothy Hamilton, Mason City, Iowa.

- | | |
|---|-----------------------------------|
| 1 packabe lemon Jello. | 1 cup stuffed olives |
| 1 cup hot water (let stand until it can be whipped) | 1 cup sliced pineapple cut fine |
| 2 small packages Philadelphia cheese (mix in). | 1 cup marachino cherries cut fine |
| | 1 pint cream—whipped |
| | Nuts cut fine. |

Mix together and put in a very cool place. Serve with mayonnaise. One-half recipe will serve 6.

MINTED FRUIT SALAD—Esther Sears.

- | | |
|-------------------------------|------------------------------|
| 1½ Tblsp. gelatin | ½ pint Cream, whipped |
| ½ c. cold water | 2 c. diced mixed fruits |
| ½ c. sugar | 2 drops peppermint extract |
| ½ c. pineapple juice, boiling | 2 drops green fruit coloring |
| 1 Tblsp. lemon juice | |

Soak gelatin in cold water and then add to the hot pineapple juice and sugar. Let cool until syrupy. Whip cream and add the fruit coloring and peppermint extract. Fold into the fruit and add to gelatine mixture. Chill until firm. Serves 12.

PINEAPPLE AND MARSHMALLOW SALAD—Mabel Klum.

- | | |
|--|-----------------------|
| 1 No. 2 can sliced pineapple (cut into pieces) | ½ lb. nut meats |
| ½ lb. marshmallows (quartered) | 1 pint whipping cream |
| | 2 tablespoons vinegar |

Stir all together and must stand over night. Serve on lettuce cup and top with grated cheese.

CUSTARD SLAW SALAD—Pauline Phipps.

- | | |
|---------------------------|-------------------------|
| 1 quart cabbage, shredded | ¾ cup milk |
| 1 cup vinegar | ¾ cup sugar |
| 1 tblsp. butter | 2 eggs, beaten slightly |
| 1/8 tsp. pepper | 1 tsp. salt. |

Shred cabbage medium fine, pour over it the vinegar and season with salt and pepper. Melt the butter in a sauce pan and add the milk and sugar. When milk comes to a boil, add a small amount of the beaten eggs. Return milk and eggs to a sauce pan. Stir well and when almost cool, pour over the cabbage. Chill before serving. Serves 6.

THREE IN ONE SALAD—Eva Greene, Leon, Iowa.

- | | |
|--------------------------|-----------------------------|
| 1 cup shredded cabbage | ¾ cup of shredded nut meats |
| 1 cup of shredded celery | 1 cup of crushed pineapple |

Mix well and combine with mayonnaise 1/2 to 3/4 of a cup.

GRAPEFRUIT SALAD — Ouida Greene

1 envelope gelatine	1 cup grapefruit pulp
1 cup boiling water	½ cup cold water
½ cup walnuts or almonds	1 cup sugar
1½ cup pineapple pulp	2 tablespoons lemon juice

Soak gelatin in cold water for 5 minutes. Dissolve in boiling water and add sugar. Strain and when mixture begins to thicken add remaining ingredients.

CRANBERRY SALAD — Pauline Phipps.

1 quart raw cranberries	2 cups sugar
1 cup cold water	2 tblsp. gelatin
2 oranges	1 cup chopped nuts
1 cup diced celery	1 head lettuce

Grate yellow rind from orange, peel off white membrane. Put berries and orange through food chopper. Add sugar and boil 2 minutes. Dissolve the gelatin in 1 cup cold water, add to the hot mixture. Cool slightly and add celery and nuts. Mold and serve on lettuce leaf or on shredded lettuce with or without salad dressing. 1 cup chopped apples may be added.

MOTHER'S CABBAGE SALAD—Goldie Worth.

1 small head cabbage	1 tablespoon butter
1 scant cup vinegar	1 tablespoon sugar
2 eggs (well beaten)	Celery, pepper and salt to taste.
1 cup sweet milk	

Heat milk and vinegar separately. When vinegar boils put in butter, sugar and seasoning. Boil up and stir in cabbage. Heat to scalding.

To hot milk add eggs and cook 1 minute after begins to thicken. Put cabbage in bowl and pour custard over. Cool quickly.

YUM YUM SALAD—Mrs. Myrtle Read

1 cup crushed pineapple	Pinch of salt
1 cup water	¼ cup cold water
½ cup sugar	½ cup grated cheese
Juice of 1/2 lemon	½ cup cream (whipped)
1 tblsp. granulated gelatin	

Heat pineapple, add sugar and lemon juice. Soak gelatin in cold water 10 minutes. Then add hot mixture and stir until gelatine is dissolved. When beginning to set, add grated cheese and cream which has been chilled and whipped until soft. Mold and chill.

SALAD DRESSING

"You kin fix dem furrin dressin's named
Fo' lan's beyont de sea;
But I prefers de homely kin's
When you fixes 'em fo' me.

COOKED SALAD DRESSING—Elizabeth Denoon.

1 tblsp. butter	1 cup milk
2 tblsp. flour	½ cup sugar
½ tsp. salt	6 egg yolks
½ tblsp. mustard	1 cup weak vinegar

Melt butter. Stir in flour, salt and mustard. Add the milk and cook as for white sauce. Add sugar. Add vinegar (hot) and beaten egg yolks. Cook until thick. Avoid too much heat while cooking and remove from heat as soon as cooked.

PERFECT FRENCH DRESSING—Mrs Roy Biddison, Kansas City, Mo.

1½ cup olive oil	1 tblsp. dry mustard
Juice 2 lemons	¾ tblsp. salt
Juice 2 oranges	¾ tblsp. powdered sugar
¾ cup Tarragon vinegar	1 clove garlic.
¾ tblsp. Worcestershire sauce	¾ tsp. paprika

Mix in deep bowl. Pour oil into vinegar, beating slowly with rotary beater until well blended. Mix dry ingredients and add to above mixture. Last add juice of lemons and oranges, Worcestershire sauce, and the garlic juice. Shake well before using.

FRENCH DRESSING—Rachel Donahue.

1 medium sized onion (chop fine)	1 cup oil
¾ cup sugar	2 tablespoons Worcester sauce.
1/3 cup tomato catsup	1/2 teaspoon salt.
1/3 cup vinegar	

SALAD DRESSING—Goldie Worth.

2 eggs (beaten)	½ cup vinegar
Large lump butter	1 tablespoon flour
½ cup sugar	5 or 6 cloves
½ cup water	

Mix, put in double boiler, bring to boil. Stir constantly.

CREAM MAYONNAISE—Vera DeNoon.

Take double cream (as much as you need for a day's supply of mayonnaise) beat it as stiffly as is humanly possible without its going to butter. A good way to do is to beat a while, chill a while, and beat again until dry and stiff. Add as many spoonfuls of mayonnaise base as suits your taste.

Food coloring may be added to harmonize with the salad you are serving. This dressing, if cream is properly beaten, will stand up stiff and high. It can be put on top of molded salads with a spoon, or run through a decorating tube. Excellent for loose fruit salads or cabbage slaw.

SALAD DRESSING—Mrs. W. B. Miller.

Mix well:	1 tsp. celery seed
½ cup sugar	Add:
1 tsp. salt	4 tblsp. vinegar
1 tsp. paprika	1 tblsp. onion juice
1 tsp. dry mustard	

Then add 1 cup salad oil very gradually, beating constantly. (Will be thick and jelly like in consistency). Delicious on fruit salad.

DRESSING FOR FRUIT OR SWEET SALADS—Vera Moss.

¾ cup sugar	1 ts.p paprika
1 tsp. salt	½ tsp. celery seed
1 tsp mustard	1/3 cup vinegar.

Mix together and cook until it begins to thicken. Cool. Add 1 teaspoon onion or garlic salt. Beat in one cup salad oil, (I use heavy mineral oil).

HORSERADISH DRESSING—Edith Clark, Des Moines.

2 tblsp. drained horseradish	1 cup whipping cream
2 tblsp. mayonnaise	

Whip cream until stiff. Fold in horseradish and mayonnaise just before serving.

SALAD DRESSING—Catherine Clemens.

¾ cup sugar	1 teaspoon mustard (dry)
1 teaspoon salt	½ teaspoon Celery seed
1 teaspoon paprika	1/3 cup vinegar

Cook until sugar is dissolved, let cool, and beat into this: 1 cup mazola oil, and 1 small grated onion.

HORSERADISH SAUCE—Mrs. J. M. Beck.

¼ cup horse radish	Paprika
2 tablespoons lemon juice	1 teaspoon grated onion
¼ teaspoon salt	1 cup cream whipped

SNAPPY MAYONNAISE—Mrs. C. L. Bruckshaw.

To 1 cupful mayonnaise, add 4 tablespoonfuls of Worcestershire and 2 drops pepper sauce.

SALAD DRESSING—Essie Whisker.

¾ cup sugar	2 tblsp. flour.
¾ cup vinegar	Salt
¾ cup water	2 eggs

Mix and cook, then pour in two eggs well beaten. Cook until done; add mustard and butter.

BLACK'S TEA ROOM DRESSING—Bessie M. Nichols, Waterloo, Iowa.

¼ cup lemon juice.	¼ cup onion juice
1 tsp. mustard	1 qt. salad oil
½ cup sugar	1 tblsp. celery.
1 tsp. salt	1 yolk of egg

Beat dry ingredients and egg thoroughly. Add oil, vinegar and lemon juice alternately.

SALAD DRESSING—Ethel Griffin.

1 egg	1 scant cup sugar
1 lemon	

Beat together. Cook in double boiler until clear and set like jelly. (Makes 1-2 cup). Mix with one-half pint whipped cream.

(Especially good on apple salad, or fruit salad.)

FRENCH DRESSING—Mrs. R. A. McKee.

¾ cup sugar	½ cup catsup.
1 cup salad oil	1½ teaspoon salt
¾ cup vinegar	1 teaspoon Worcestershire sauce
1 tsp. grated onion or a clove of garlic	

Place all ingredients in a fruit jar and shake well until they are well blended.

FRENCH DRESSING—Mrs. Roy Biddison, Kansas City, Missouri.

(Recipe used by Chef of Chicago & Alton Railroad "Nighthawk")

¾ portion olive oil	2 tablespoons paprika
¼ portion vinegar	¼ teaspoon salt
2 tablespoons sugar	¼ teaspoon red pepper

Mix dry ingredients, then add olive oil. Let this set until sugar is dissolved, then add vinegar. Shake well. A clove of garlic may be used to rub the bowl in which the dressing is made.

MAYONNAISE DRESSING—Mrs. A. L. Dawkins.

¾ cup sugar	½ teaspoon salt
¾ cup vinegar	½ teaspoon Colman's mustard
¾ cup milk	1 teaspoon butter
2 tablespoons flour	2 eggs.

If you use an electric mixer, put all together and mix, then cook thoroughly. If not a mixer, cook all together except eggs, a little, then pour into the beaten eggs and cook thoroughly.

MAYONNAISE DRESSING—Eva Greene, Leon, Iowa.

4 eggs	2 cups flour
1 cup vinegar	Enough water to make 1/2 gallon.
2 cups sugar	1 teaspoon salt
½ cup prepared mustard	

Mix flour, sugar and salt. Add vinegar and mustard. Mix well. To this mixture add boiling water. Thin with cream when ready to use.

FRENCH SALAD DRESSING—Bess M. Nichols, Waterloo, Iowa.

1 cup oil (Russian oil)	Juice from 2 lemons
1 cup of powdered sugar	2 tsp. salt
2/3 cup catsup	6 tblsp. chili sauce
1/2 cup vinegar	

Put all together and mix well.

RUSSIAN DRESSING—Vera Moss.

½ cup mayonnaise	2 tblsp. chopped dill pickles
2 tblsp. chili sauce	1 tblsp. lemon juice
2 tblsp. catsup	Mix well. Chill
2 tblsp. horseradish	

SWEET FRENCH DRESSING—Goldie Worth.

1½ cup powdered sugar	½ teaspoon salt
¼ cup vinegar	½ tsp. paprika
¾ cup oil	½ cup catsup

Beat well. Keeps without separating. Good on fruit.

CREAM MAYONNAISE BASE—Vera DeNoon.

(Makes 1 quart)

2 cups sugar	3 egg yolks, or more
1 cup flour	Dash of dry mustard
1/3 cup boiling water	2/3 cup white vinegar

Cook until thick, using a double boiler to keep from lumping. If it should lump, run through a colander. Put into refrigerator to chill thoroughly.

BREADS AND ROLLS

"But don't ac' stingy wid yo' bread;
Putt plen'y o' sho't'nin' in;
Den knead yo' dough and beat hit well
Wid a good-sized rollin'-pin."

QUICK ORANGE ROLLS—Mrs. W. B. Miller.

2 tblsp. sugar	4 tblsp. shortening
2 cups sifted flour	1 egg
3 tsp. baking powder	½ cup orange juice.
1 tsp. salt.	

Mix well. Roll out ¼ inch thick. Sprinkle with ½ cup sugar to which grated rind of half an orange has been added. Roll like jelly roll. Cut in ½ inch slices Put in pan (muffin pans if desired) cut side down and bake 15 minutes at 425.

PECAN ROLLS—Louise Fromm.

1 cup lard	2 yeast cakes (Fleishman).
1 cup boiling water	1 cup cold water
¾ cup sugar.	2 eggs beaten
(Cream lard and sugar, add boiling water. Cool).	1 tblsp. salt
	6 cups unsifted flour

When first mixture is cold, add yeast, dissolved in lukewarm water, then eggs, flour and salt. Beat. Place in refrigerator until ready to use. Preferably over night. When ready to use it will be necessary to add more flour before rolling. Roll out to about ¼ inch thick, cut any desired shape or size. Spread with the following mixture:

¾ cup brown sugar	Small amount of cinnamon
4 tblsp. softened butter	½ cup pecan nut meats

Let raise until light (About 2 hrs.) Bake in moderate oven.

GRAPE NUT BREAD—Mrs. D. P. O'Hair, Muscatine, Iowa.

1 cup grapenuts	1½ cups sugar
2 cups sour milk	1/8 tsp. salt
1 tsp. soda	3 cups flour
2 eggs	1 cup nutmeats or dates or raisins

Soak grapenuts, sour milk and soda one-half to three-quarters of an hour or until soft. Mix in remainder ingredients. Bake in medium to low oven. Makes 2 loaves.

GINGERBREAD—Mrs. W. B. Miller.

¼ cup fat	1¼ cups flour.
½ cup brown sugar	½ tsp. soda
½ cup sorghum	2 tsp. ginger
½ cup boiling water	1 tsp. cinnamon
1 egg	Pinch of salt.

Cream fat and sugar—add egg—mix dry ingredients together and add alternately with the molasses dissolved in the boiling water to the first mixture. Bake at 325 for 45 minutes.

REFRIGERATOR ROLLS—Sue Klum, Mt. Pleasant, Iowa.

2 cakes compressed yeast	1 teaspoon salt
1 cup milk scalded and cooled to lukewarm.	½ cup shortening (melted).
1/3 to 1/2 cup sugar	2 eggs.
1/4 teaspoon soda	4 cups flour

Crumble yeast into the bowl; slowly add milk and stir to dissolve yeast. Add sugar, salt, soda, beaten eggs, and one-half of flour. Mix. Add shortening and mix thoroughly, then add rest of flour. Turn onto floured board; let dough rest for 10 minutes, then knead into soft dough. Put into greased bowl and set in refrigerator lightly covered, if you wish to keep for a few days.

When ready to use, let rise once, then shape into rolls and let rise again. Bake in moderate oven (400) for 15 to 20 minutes.

(To save time, may let rolls rise over pan of hot water, kept steaming but not boiling.)

NOTE: A pan of boiling water in the oven while baking rolls will insure soft crust.

ORANGE BREAD—Mrs. Margaret Hall.

1 large orange	1 teaspoon vanilla
Boiling water.	1 egg beaten
1 cup raisins or dates	2 cups flour
1 teaspoon soda	1 tsp. baking powder
1 cup sugar	¼ tsp. salt
2 tbsps. butter	½ cup chopped nuts

Squeeze juice of orange into cup and fill with boiling water. Put rind through chopper and chop fine. Add enough raisins or dates to make a cup. Place in bowl, add the juice and water. Stir in soda, add sugar, butter and vanilla, then beaten egg, flour, baking powder, and salt. Beat thoroughly. Add nut meats. Place in greased loaf pan and bake 50 minutes in moderate oven. Cool in pan.

CORN BREAD Edith Clark, Des Moines.

1½ cups corn meal	2 tablespoons sugar.
¾ cup flour.	2 tablespoons melted fat.
1 heaping tsp. baking powder	1 egg.
Scant ¼ tsp. soda.	Pinch of salt.

Mix all dry ingredients together. Add enough sour milk to make thin enough, then add egg and melted fat. Bake in moderate oven.

ICE BOX ROLLS—Rachel Donahue.

1 cake compressed yeast	4 tablespoons lard
(Soaked in ¼ cup warm water).	1 cup sugar
1 quart warm water.	

Mix together and add 5 cups flour. Let stand 3 hours in warm place. Add 8 cups flour and 1 tablespoon salt. Let rise 6 hours inside house before putting outdoors or in ice box.

PARKER HOUSE ROLLS—Mrs. James Spooner.

SPONGE:	DOUGH:
1 cup compressed yeast	5 cups flour in mixing bowl with
1 cup warm water	1½ cup warm water.
2 cups flour.	1 tblsp. salt.
(Let rise.)	4 tblsp. sugar
	4 tblsp. shortening

When combined let rise double its size. Roll out and cut with biscuit cutter and spread with melted butter. Fold over and let rise. Bake. Will make about 3½ dozen rolls.

CHEESE STRAWS—Goldie Worth.

2 cups grated cheese	¾ cup butter
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Rub together in flour with a little water. Roll out thin, cut in strips, and bake.

DATE BREAD—Margaret Hageman, Rippey, Iowa.

1½ cups sugar	1½ cups boiling water
2¾ cups flour	1 teaspoon vanilla
2 teaspoons soda	1 cup chopped nuts
½ teaspoon salt	2 cups chopped dates
1 tablespoon melted fat	1 egg

Chop dates and pour boiling water over them. Cream fat and sugar and add beaten egg. Add flour and water which has been drained from dates, alternately. Add vanilla, salt, and nuts. Bake slowly one hour.

ORANGE ROLLS—Mrs. Elvin Liggett, Seymour.

1 cake compressed yeast	1 cup mashed* potatoes
1½ cup lukewarm water	2 eggs
2/3 cups shortening	7½ cups flour
1½ teaspoon salt	

Crumble yeast in bowl; add water. Cream shortening, sugar and salt, potatoes and beaten eggs. Add yeast mixture.

Sift flour; measure. Add one-half flour, mix and beat well. Mix re-remaining flour by hand. Knead until smooth. Let rise at 80 degrees until double in bulk. Punch down.

Roll dough as for cinnamon rolls and spread with the following:

Grated rind of 2 oranges	1/2 cup orange juice
1 cup sugar	2 tablespoons butter

Cook until thick. Cool. Spread on rolls, cut like cinnamon rolls. Glaze with powdered sugar icing.

SWEET OR CINNAMON ROLLS—Blanche Talbot.

1 cup milk	3 level tablespoons sugar
½ teaspoon salt	2 rounded tablespoons shortening

Mix above ingredients together and heat to scalding point but do not boil. Let cool until lukewarm then add 1 tablespoon compressed yeast which has been dissolved in 1/3 cup warm water. Mix with flour until stiff enough so it does not stick to fingers. Let raise and roll or make into rolls to suit.

For Cinnamon Rolls mix together butter, cinnamon, cream and brown sugar and spread or pour into bottom of pan and cover with nut meats.

GINGERBREAD—Mrs. B. F. Humphrey.

1 cup syrup, or sorghum	1 tsp. cinnamon
½ cup sugar	2 tsp. soda dissolved in 1 cup sour milk or hot water.
½ cup shortening	2 eggs.
2½ cups flour	
1 tsp. ginger	

CORN BREAD—Mrs. W. B. Miller.

½ cup flour	1 tsp. soda (scant)
1 cup corn meal	1 tsp. melted butter
1 cup sour milk	1 tsp. sugar
1 egg	Salt.

Chopped bacon sprinkled over the top before baking if desired.

PENNY ROLLS—Mrs. J. L. Herron.

1 cake yeast	2½ teaspoons salt
¼ cup lukewarm water	2 eggs
2 tablespoons lard	2 cups boiling water
½ cup sugar	6 cups sifted flour

Soak yeast in the lukewarm water. Add lard, sugar and salt to boiling water. When this is lukewarm, add flour, beaten eggs and soaked yeast. Beat batter with spoon until smooth. Let rise over night. Stir down in the morning with spoon and put in greased gem pans, using spoon, filling half full. Let rise 2½ hours before baking. If dough is kept in refrigerator it will keep for a week. After stirring down in the morning dough can be placed in refrigerator and not used until evening.

RAISIN CUP CAKES—Mable J. Beck, Des Moines, Iowa.

1 cup large puffed raisins	1-¾ cup sugar
¼ cup butter (I use Spry)	3 tps. baking powder
¾ cup sugar	½ cup milk
1 egg	1 teaspoon lemon extract

Slice or chop raisins, cream butter and add beaten egg. Sift flour with baking powder and add alternately with milk to creamed mixture, thoroughly. Add raisins, lemon extract and blend well.

Use the wax paper cups in the cup cake pans, fill ½ full. Bake 20 minutes in moderate oven (375-400 F.)

This will make 14 muffins. These muffins are just as good cold as hot.

PEANUT BUTTER TEA ROLLS—Margaret McCahill, Davenport.

1 cup scalded milk	1 teaspoon salt
¼ cup sugar	1 cake yeast
¼ cup melted butter	½ cup peanut butter
2 eggs	3½ cups flour.

Dissolve yeast in ½ cup lukewarm milk and mix peanut butter into remainder of milk. Add 1½ cups flour and beat well. Add dissolved yeast. Let raise until light, then add butter, sugar, salt, pinch of nutmeg and the well beaten eggs. Add flour to make a soft dough. Knead and let raise in a warm place. When light shape into rolls. Put in well buttered pan. Let raise and bake in a quick oven (400 degrees) for 15 or 20 minutes.

SOUTHERN BATTER BREAD—W. M. Cree.

1 cup corn meal, 1 egg, 1 teaspoon B. P., 1 rounded tablespoon lard melted, salt to taste, enough sweet milk to make it thin enough to pour—bake about 30 minutes.

REFRIGERATOR ROLLS—Opal Barada, Council Bluffs, Iowa.

2 cups boiling water	¼ cup lukewarm water
½ cup sugar	2 beaten eggs
1 tbsp. salt	8 cups of bread flour, sifted before measuring.
2 tblsp. shortening	
2 cakes yeast	

Mix boiling water, 1/2 cup sugar, salt, and shortening together, then cool, until lukewarm. Soften yeast in lukewarm water, add 1 teaspoon sugar and stir into first mixture. Add beaten eggs and stir in 4 cups of flour, then beat very thoroughly. Stir in 4 more cups of flour and mix thoroughly, but it is not necessary to knead. Brush the top of the dough with melted butter, cover tightly and store in refrigerator until ready to use. Shape as described below and put in a warm place until double in bulk. Bake 15 to 20 minutes in a hot oven 425 deg. F. Two cups of graham or whole wheat flour may be substituted for white flour. Held at the low refrigerator temperature, this dough will keep for a week or ten days.

VARIATIONS

CLOVER LEAF ROLLS—For each roll take three pieces of dough the size of walnuts and shape with greased fingers until smooth and round. Place in muffin tins, cover, then set in warm place to rise until double in bulk. Bake in hot oven (400 deg. F) 15 to 20 minutes.

LUNCHEON ROLLS—Roll refrigerator dough until 1-2 inch thick. Cut in rounds with a small biscuit cutter and cover the top of each with melted butter. With a table knife make a crease on the top of each round. Fold the rounds over, Parkerhouse style, and place in greased baking pan so that they touch each other. Allow to rise till double in bulk and bake at 400 Deg. F. for 15 to 18 minutes.

SOUR MILK PANCAKES—Mrs. W. B. Miller.

4 cups flour	2 tsp. sugar
4 cups sour milk	4 tsp. melted butter
4 eggs	Salt
<i>2 tsp soda</i> 4 tsp. baking powder	

This same batter may be used for waffles by adding more butter.

ICE BOX ROLLS—Maude Peatman.

1 cake compressed yeast in water	2 cups boiling water
1 teaspoon salt	2 beaten eggs
5 round teaspoons lard	Flour about 10 cups
½ cup sugar	

Cool mixture and add yeast, eggs, and knead. Place in ice box and make in rolls as wanted.

SCOTCH SHORT-BREAD—W. M. Cree.

½ cup granulated sugar	2 pounds flour
1 pound butter	Dash of salt.

Cream sugar and butter together with hand until light and fluffy, and dash of salt and gradually work in flour until of nice consistency to roll out (I have never been able to work in the amount of 2 pounds, think our flour has more to it than the old country flour). When a nice dough is formed, knead well and divide in 3 or 4 parts according to size of cakes desired. Have papers (nice white wrapping paper) cut in pieces to fit baking sheets. Then place each piece of kneaded dough on its piece of paper and roll out into desired shape, prodding with fork and curling edges with forefinger and thumb. Lift cake on paper cornerwise onto pan (as the dough is so rich it will crack if lifted straight). Bake in slow oven until light brown.

HONEY BREAD—Selma Hooten.

1 cup bran	1 egg
1 cup pineapple	1 cup honey
2¼ cups flour	3 tblsps. shortening.
3 tsps. baking powder	½ cup nut meats.
½ tsp. salt.	

Soak bran in pineapple for 20 minutes or longer. Sift flour, salt and baking powder. Cream honey and shortening, then add beaten egg, bran and pineapple juice. Add one-half the flour mixture and stir well, then add rest of flour mixed with nut meats. Bake in loaf pan one hour and 15 minutes.

BAKING POWDER BISCUITS—Blanche Talbot.

2 cups sifted flour	5 tablespoons shortening
3 teaspoons baking powder	2/3 cup milk (or about).
½ teaspoon salt	

Sift flour with baking powder and salt. Cut in shortening until mixture is very fine. Add milk, mixing until a soft dough is formed. Turn out on floured board and pat to ½-inch thickness. Cut with biscuit cutter and place in heavy greased pan. Bake in very hot oven (450 F.) 12 minutes.

GRAHAM GEMS—Mrs. J. M. Beck.

1 cup white flour	Mix dry.
1 cup graham flour	2 tablespoons shortening
4 teaspoons baking powder	1 egg
½ teaspoon salt	1 cup sweet milk
2 tablespoons sugar	

RAISED DOUGHNUTS—Mrs. Vernon Smith, Seymour.

2 packets Maca yeast	2/3 cup sugar
1 cup lukewarm water	1 teaspoon salt
1 cup lukewarm milk	2 eggs, well beaten
1/2 cup butter	Sifted flour, 7 cups or more

Pour lukewarm water over yeast, stir and let stand about 10 minutes. Scald milk and cool until lukewarm. Cream together the butter, sugar and salt. Add eggs.

Add lukewarm milk to softened yeast and blend this liquid with 3 cups flour. Beat smooth, then add butter mixture and enough more flour to make a medium soft dough. Knead smooth but keep as soft as can be handled without sticking. Let dough rise in cozy warm place once or twice until light. Roll out into a sheet 1/3 inch thick. Cut with doughnut cutter. Let rise until doubled. Fry in deep, hot fat.

FOR THE GLAZING:

Mix 1 pound powdered sugar with hot water until it is of the consistency of thick cream. Dip the doughnuts while hot and lay on waxed paper.

APRICOT BREAD—Esther Short, San Jose, California.

1 cup dried apricots	2 cups flour
3 tbsp. shortening	4 tsp. baking powder
1/3 cup sugar	1/2 tsp. salt
1 egg	1/4 tsp. mace or nutmeg
1 1/4 cup thick sour milk or butter	1 cup bran
milk and 1/2 tsp. soda.	1/2 cup chopped nuts.

Cover dried apricots with boiling water, after they have been cut into small pieces. Let them stand for 10 minutes and then drain. Cream shortening, add sugar and blend. Add well beaten egg. Add apricots and sour milk into which the soda has been stirred. Sift flour, baking powder, salt and mace. Mix in bran and nuts. Mix thoroughly. Pour into a well-greased loaf pan. Bake in a moderate oven for one hour.

NUT BREAD—Mrs. Gilbert Swanson.

1 cup sugar	3 heaping teaspoons baking powder
1 cup milk	Pinch of salt
1 egg	1 cup nut meats.
3 cups flour	

Beat eggs, then add milk, sugar, salt, flour, baking powder. (I mix the nut meats in some of the flour). Let raise 40 minutes and bake 45 minutes in slow oven. This makes 2 small loaves.

ORANGE NUT BREAD—Mrs. L. F. Strickler.

1 large orange	1 teaspoon vanilla
Boiling water	1 beaten egg
1 cup raisins or dates	2 cups flour
1 teaspoon soda	1 teaspoon baking powder
1 cup sugar	$\frac{1}{4}$ teaspoon salt
2 tablespoons shortening	$\frac{1}{2}$ cup nut meats

Squeeze the juice from the orange into a measuring cup and fill the cup with boiling water. Put the orange rind through a food chopper and add enough raisins or dates to the ground orange rind for a good cup full. Place the orange mixture in a mixing bowl and add the orange juice and boiling water. Stir in soda, then sugar and shortening and vanilla. Add the beaten eggs, then the flour sifted with the baking powder. Add nuts. Place in a greased loaf pan. Bake in a moderate oven for about 50 minutes. Cool in the pan before slicing. Makes one large loaf.

COFFEE CAKE—Mrs. Alice Silknitter.

2 cups sugar	$\frac{1}{4}$ lb. melted butter
2 eggs, well beaten	1 cake compressed yeast
1 pint milk (lukewarm)	Flour to make a stiff dough.

Dissolve yeast in lukewarm milk. Add sugar, eggs and melted butter. Add flour gradually, beating thoroughly after each addition until the dough is stiff. Allow to raise. Knead down and divide dough into portions large enough to roll out into 10x14 inch pieces. Cover center of each piece with a generous amount of filling. Fold over ends and sides of dough to hold filling in. Place carefully into a well greased pan and let rise again. Bake at 375 to 400 degrees for approximately 40 minutes.

Filling On Page 61.

RICE MUFFINS—Justine Speers.

1 cup boiled rice	$\frac{1}{2}$ tsp. salt.
1 cup sweet milk	1 tblsp. sugar
2 eggs beaten	3 tsp. baking powder
4 tblsps. melted butter	$1\frac{1}{2}$ cups sifted flour

Mix lightly but thoroughly. Drop soft batter into hot buttered muffin pans. Very light and delicious. Cold rice folded into beaten eggs makes excellent omelet.

HOT CINNAMON MUFFINS—Mrs. J. L. Herron.

Take your favorite muffin recipe and bake small muffins. When you take them from the oven, roll "hot" in a bowl of melted butter and then dip into a cup of sugar with a tablespoonful of cinnamon mixed in it. Serve hot.

GINGERBREAD—Marie Burkhart.

2 cups flour	1 egg
½ teaspoon salt	1 cup thick sour milk
¾ teaspoon baking soda	½ cup molasses
1 teaspoon cinnamon	½ cup sugar
2 teaspoon ginger	2 to 4 tablespoons fat
1/8 teaspoon cloves	

Mix all the dry ingredients except the sugar. Beat the egg in a mixing bowl. Add the sour milk, molasses, and sugar. If solid fat is used, melt it. Add the fat to the molasses mixture. Through a sifter, add the dry ingredients to other materials. Beat thoroughly and turn at once into a shallow oiled pan. Bake in a moderate oven (375 F. to 400 F.) 20 minutes or longer.

CORN MEAL GRIDDLE CAKES—Mrs. A. L. Dawkins.

1 egg slightly beaten	½ teaspoon baking powder
½ teaspoon soda	Enough corn meal to make thin batter.
½ teaspoon salt	
1 cup sour milk or buttermilk.	

I prefer unbolted meal. Make these in small cakes, as they are more readily turned.

GLORIFIED GINGER BREAD—Mrs. W. P. Davidson. (No Ginger)

½ cup butter or other shortening	1 egg
1 cup sugar	2 tablespoons molasses
2 cups flour	1 cup sour milk
½ teaspoon cinnamon, cloves and nutmeg	1 teaspoon soda.

Cream butter and sugar. Sift flour and spices together and work into butter and sugar until well blended. Take out a scant cup of this dry mixture. To the rest add beaten egg, milk, soda and molasses. Put batter in a baking pan about 9x12, sprinkle crumb mixture on top and press in batter. Bake in moderate oven 45 minutes. More like cake than bread.

DATE BREAD—Mrs. H. S. Dredge.

1 package seeded dates (cut up). Put in 2 cups boiling water with level teaspoonful soda. Let stand.

Cream 1½ cups sugar with 2 tablespoons lard, 1 teaspoon salt, 2 well beaten eggs. Add date mixture and 3 cups flour and 1 cup nuts. Bake 1 hour in slow oven. Makes two loaves.

BANANA TEA BREAD—Joy Ridgeway Johnson, Mason City, Iowa.

1¾ cup sifted flour	2/3 Cup sugar
¾ teaspoon soda	2 eggs, well beaten.
1¼ tsp. cream of tartar	1 c. mashed bananas (two or three).
½ teaspoon salt	
1/3 cup shortening	

Sift together flour, soda, cream of tartar, and salt. Beat shortening until creamy. Add sugar gradually, beating until light and fluffy. Add eggs and beat well. Add flour mixture alternately with banana, a small amount at a time, beating after each addition until smooth. Turn into a well greased loaf pan (8½x3 inches) and bake in a moderate oven (350) about 1 hour and 10 minutes, or until bread is done. Makes 1 loaf.

NOTE: Variations of Banana Tea Bread may be made by adding 1 cup seeded raisins, or 1 cup finely chopped dates' or 1/2 cup coarsely broken nut meats to the flour mixture.

ORANGE NUT BREAD—Esther Short, San Jose, Calif.

SIFT:	½ cup chopped nuts
3 cups flour	1 tblsp. grated orange rind
3 tsp. baking powder	
½ tsp. salt	MIX:
¼ cup sugar	½ cup orange marmalade
	1 well beaten egg
	1 cup milk

Mix wet ingredients with dry. Turn into a well greased pan. Let stand 10 min. Bake in moderate oven for one hour.

GINGERBREAD—Sadie Dickinson.

1 cup light brown sugar	1 teaspoon cinnamon
1 cup molasses	1 teaspoon soda dissolved in molasses
1 cup butter	1 teaspoon baking powder.
1 cup sour milk.	2¼ cups flour
4 eggs	
1 teaspoon ginger	

BROWN BREAD—Ella Poffenberger.

1½ cup sour milk	2 cups graham flour
½ cup molasses	1 cup white flour
4 tablespoons shortening	½ cup raisins
¼ teaspoon salt	½ cup chopped nuts.
3 level teaspoons soda	

DOUGHNUTS—Goldie Worth.

1 cup sour cream	1 cup sugar
4 teaspoons baking powder	½ cup milk
1 small teaspoon soda	2 eggs
½ teaspoon salt	4½ cups flour

Cream eggs and sugar. Dissolve soda in sour cream. Add cream to sugar and eggs, folding together. Add salt and milk. Sift flour and baking powder together 3 times, then add to mixture. Have dough as soft as can be handled. Roll ½ inch thick. Fry in deep fat, turning once only.

LARAPIN GOOD DOUGHNUTS—Alma Bruner, Rock Island, Ill.

4 egg yolks	1 teaspoon salt
1 cup granulated sugar	1 cup thick sour cream
1 teaspoon cinnamon	4 cups flour
¼ teaspoon grated lemon rind	2 teaspoon baking powder
½ teaspoon grated orange rind	1 teaspoon soda

Beat yolks. Add sugar and cinnamon and grated rinds. Beat until creamy. Add rest of ingredients and mix lightly. Chill dough for three hours or longer. Roll out dough until half an inch thick, cut out doughnuts and fry in deep hot fat. Drain, cool and when ready to serve sprinkle with powdered sugar.

EXTRA DOUGHNUTS—Bessie M. Bryan, Boone, Iowa.

2 tablespoons butter	3 teaspoons baking powder
¾ cup sugar	½ teaspoon salt
2 eggs	½ teaspoon nutmeg
2¾ cups flour	¾ cup milk

Mix as for cake. May omit spice and add 1 teaspoon vanilla. Dough will be soft, but do not add more flour. Chill for one to two hours. Let stand 10 minutes after cutting.

Fry in deep fat, roll in cinnamon and sugar or leave plain.

GINGERBREAD—Essie Whisler.

½ cup sugar	1½ teaspoons soda
½ cup Spry (or 1/2 butter and 1/2 lard)	1 tsp. cinnamon
1 egg	1 teaspoon ginger
1 cup molasses	½ teaspoon cloves
2½ cups sifted flour	½ teaspoon salt
	1 cup hot water

Cream sugar and shortening. Add beaten egg, molasses, then dry ingredients. Add hot water. Bake in moderate oven 40 to 45 minutes.

POPOVERS—Justine Speers.

1 egg	½ cup melted fat
3 cups sour milk	1 tsp. sugar
1 tsp. soda	3½ cups flour
1 tsp. baking powder	

Use graham flour if you desire good graham gems.

FILLING—

For Coffee Cake on Page 57.

1/3 lb. citron, chopped	2 cups dry bread crumbs
1/3 lb. almonds, chopped	¾ lb. butter, melted
2 lbs raisins	1 pint corn syrup.
2 cups sugar	

Mix all together and spread on dough.

PUDDINGS & DESSERTS

"Hit's gct t' be de style t' freeze
De pudd'n's now, dey say;
But I would sooner trus' a stove
Dan a ice-box, any day."

THANKSGIVING PUDDING — Ouida Greene

Mix in large bowl 1 cup finely chopped suet, $\frac{1}{2}$ cup sour milk, in which 2 tsp. baking soda have been dissolved and 4 cups of flour. $\frac{1}{2}$ cup of brown sugar, $\frac{1}{2}$ cup molasses. Add $\frac{1}{2}$ pound of chopped figs, $\frac{1}{2}$ pound currants, 1 pound of raisins, all cut into small bits. Add grated rind and juice of 1 lemon and 2 or 3 tblsp. of candied orange peel, grated fine. Spice with 1 tsp. of cinnamon, $\frac{1}{2}$ tsp. of clove and half of a grated nutmeg. Mix thoroughly and steam about 4 hours. Set mold in hot water to half its depth. Keep kettle covered, too.

ORANGE ICE BOX DESSERT — Mrs. Robt. Warren

1 cup orange juice	3 egg yolks, beaten light
1 cup sugar	3 egg whites, beaten stiff
3 tablespoons flour	$\frac{1}{2}$ teaspoon lemon extract
2 tablespoons butter	1 pound vanilla wafers

Mix orange juice, sugar, flour, butter, egg yolks. Cook in double boiler until thick. Cool. Add extract, and egg whites. Put half of the rolled wafers in bottom of square pan or baking dish. Pour cooked mixture over wafers, put remaining crumbs on top. Set in ice box several hours. Serve with whipped cream.

CODDLED APPLES—Alice Hensel, Bloomfield, Ia.

Make a syrup of: 1 $\frac{1}{2}$ cups sugar, 1 cup water, $\frac{1}{2}$ cup cinnamon candy drops.

Pare and core 12 apples and drop into boiling syrup. Cover and simmer until apples are cooked, turning the apples once.

Nut meats, marshmallows or any desired filling may be put in the cores.

ICE BOX PUDDING — Mrs. Emma Stolz, Mystic, Iowa

1 pound Graham crackers (rolled)	1 cup nuts (cut)
1 cup dates (ground)	1 cup sweet cream (have very cold)

Mix, form in roll to slice and serve with whipped cream. Will keep indefinitely in ice box. Can be served with other sauce.

APRICOT-WAFER TARTS — Mrs. Grant Venell

½ lb. filled vanilla wafers	2 eggs, separated
½ cup butter	1 cup apricot pulp (dried apricots)
1 cup confectioner's sugar	1 cup heavy cream, whipped

Crush wafers and save out ½ cup of the crumbs for the top. Place the remaining crumbs in the bottom of an 8 x 10 inch pan.

Cream together the butter, confectioner's sugar, and egg yolks. Fold in the beaten egg whites. Spread this on top of wafer crumbs in the pan. Cover with apricot pulp made by cooking dried apricots with as little water as possible then putting them through a strainer. Spread the whipped cream on top and sprinkle with the remaining crumbs. Chill in refrigerator 12 hours.

These may also be made in individual tart pans.

LEMON SPONGE PUDDING — Lois Staley

3 eggs	1 cup sugar
Rind and juice of 1½ lemons	2 tablespoons flour
1 cup milk	

Add the grated rind and juice to the egg yolks which have been beaten until thick and lemon colored. Add mixture of sugar and flour slowly. Beat well and add milk slowly. Beat egg whites until just stiff enough to hold their shape. Fold into the mixture. Pour into a shallow oven-proof dish (one measuring 10 x 6 x 2 inches is a good size). Set in pan of cold water and bake 45 minutes in a moderately slow oven (325 degrees).

This pudding will have a spongy top with delicious lemon custard underneath. Serves six.

BAKED DATE PUDDING — Alice Hensel, Bloomfield

1 cup flour	½ cup nut meats
1 cup sugar	1 cup chopped dates
1 tsp. baking powder	½ cup milk
½ tsp. salt	

Mix thoroughly. This makes a very stiff mixture. Put in greased pan.

Pour over this the following mixture:

1 cup brown sugar	1 tablespoon butter.
2 cups boiling water	

Stir thoroughly. Pour over the pudding and bake in a moderate oven (350 degrees). Serve with whipped cream.

CHOCOLATE PUDDING — Mrs. C. C. Schenck, Portland, Ore.

Melt $2\frac{1}{2}$ square chocolate over hot water. Cream 3 tablespoons butter, $\frac{2}{3}$ cup sugar. Add 1 egg well beaten. Beat thoroughly. Sift $2\frac{1}{4}$ cup sifted flour. Measure and sift with 4 teaspoons baking powder and $\frac{1}{8}$ teaspoon salt. Add alternately with 1 cup milk to first mixture. Add chocolate. Pour into well buttered mold. Cover and steam 30 minutes. Serve with any desired sauce. I like it with slight peppermint flavored cream or sauce. Melt some stick peppermint candy in cream or whipping cream.

APPLE DUMPLING — Mrs. A. S. Lorenz, Bloomfield.

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

2 tsp. baking powder

Mix with milk to soft dough. Pare tart apples; encase in piece of dough. (Season with pinch of cinnamon or nutmeg). Pinch of salt. Brown in baking pan, lump of butter size of hickory nut for each dumpling. Place dumplings in pan and pour around them the following sauce and bake until apples are done.

SAUCE:

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

Boil until sugar is dissolved. Will serve 8.

CREAM DIPLOMATE — Mrs. Mae Markley

$\frac{1}{2}$ box gelatin soaked in $\frac{1}{2}$ cup cold water.
1 pt. cream
 $\frac{3}{4}$ cup sugar

3 eggs-whites and yolks
1 tsp. vanilla
2 tblsp. wine
1 cup fresh fruit

Boil 1 pt. milk in double boiler. Put in the sugar and yolk of eggs, well beaten, 1 tsp. cornstarch mixed in a little milk, set on stove and stir in beaten whites, add the wine. Stir well. When cool add cream (whipped) and fruit. Put in mold on ice. Garnish with whipped cream.

CARAMEL DUMPLINGS — Bernice Allen

SYRUP—

Burn one half cup of sugar, add $2\frac{1}{2}$ cups hot water.

1 large tablespoon butter
1 cup sugar and 1 tsp. vanilla

BATTER—

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

1 large tablespoon baking pwd.
1 large tablespoon butter

Flour to make stiff dough, drop into boiling syrup and bake 20 minutes, cover first ten minutes.

GINGERAPPLE PUDDING — Sue Dodd, Grundy Center, Iowa

Pare and core three apples and cut in eighths . Cook in syrup of $\frac{1}{4}$ cup sugar and $\frac{1}{4}$ cup water until half done. Drain and spread apples over the bottom of a greased cake tin.

Make gingerbread as follows:

Mix and sift $\frac{1}{3}$ cup sugar	$\frac{1}{2}$ teaspoon cloves
$1\frac{1}{2}$ cup flour	$\frac{1}{2}$ teaspoon salt
1 teaspoon soda	Beat 1 egg, add—
$\frac{1}{2}$ teaspoon ginger	$\frac{1}{2}$ cup molasses
$\frac{1}{2}$ teaspoon nut.neg	$\frac{1}{2}$ cup hot water
$\frac{1}{2}$ teaspoon cinnamon	

Stir in the dry ingredients and add $\frac{1}{4}$ cup shortening last. Pour dough over apples and bake in a moderate oven 40 minutes. Serve hot, apple side up. Hard sauce, creamy sauce, or whipped cream may be used. The best topping is whipped cream to which have been added 1 tablespoon molasses and 2 tablespoons shaved unsweetened chocolate.

ENGLISH CHRISTMAS PLUM PUDDING — Mrs, Mae West

“If you wish to make a pudding in which everyone delights
Of six pretty new laid eggs, you should take the yolks and whites,
Beat them well up altogether till they thoroughly combine
And be sure you chop the suet up particularly fine.

“Take a pound of well stoned raisins and a pound of currants dried,
And a pound of pounded sugar and some candied peel beside.
Mix them well up altogether with a pound of wheaten flour
And let them stand to settle for a quarter of an hour.

“Then put the mixture in a cloth and put it in a pot
Some people like the water cold while some prefer it hot.
Although I do not know which plan I ought to praise
I know it ought to boil an hour for every pound it weighs.”

(One cup of suet is about the right amount. Brandy may be added to improve the flavor).

SUET PUDDING — Ella Poffenberger

1 cup suet	3 cups flour
1 cup raisins	1 egg
1 cup currants	1 teaspoon cloves
1 cup molasses	1 teaspoon cinnamon
1 cup white sugar	$\frac{1}{4}$ teaspoon salt
1 cup sour milk	1 teaspoon soda

Steam 3 hours in double broiler.

BAKED CHOCOLATE PUDDING — Mrs. Lida Burkhkart

1 egg	1 cup flour
$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ cup sweet milk (part cream)
2 tablespoons butter or spry	$\frac{1}{4}$ teaspoon salt
3 tablespoons cocoa	2 teaspoons baking powder
$\frac{1}{4}$ teaspoon soda in coca	

Sift flour once add baking powder sift 3 times.

Method: Mix sugar and butter together until light, then add small amount flour, alternately with milk, beat after each until smooth. Then add unbeaten egg (beat thoroughly). Pour batter into pan greased with butter, then put on top of this batter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup white sugar, 1 cup water, stir until sugar dissolved. When done serve with whipped cream.

DATE PUDDING — Mrs. J. R. Comley

First Part:

$1\frac{1}{2}$ cups water poured over	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{2}$ cups dates	1 teaspoon vanilla
1 teaspoon soda	1 cup sugar
$\frac{1}{4}$ cup butter	$1\frac{1}{2}$ cup flour
Add 1 egg	1 teaspoon baking powder.

Bake slowly in 350 oven.

Second Part:

1 cup dates	1 tablespoon butter
3 cups water	$\frac{1}{8}$ teaspoon salt
1 cup sugar	1 cup nuts

Cook until thick. Spread over top when done.

CARROT PUDDING — Cecil Yant

1 cup grated carrots	$\frac{1}{3}$ cup bread crumbs
1 cup grated potatoes	$\frac{1}{4}$ cup butter
1 cup raisins	1 tsp. salt
1 scant cup sugar	$\frac{1}{4}$ tsp. cloves
1 cup flour	1 tsp. cinnamon
2 eggs, well beaten	1 tsp. nutmeg
$\frac{1}{4}$ cup nuts	1 tsp. soda.

Mix well and steam for two hours. Serve with hard sauce, lemon or vanilla sauce or with whipped cream. Two chopped cooking apples added to the above give a good flavor.

FRUIT PUDDING — W. M. Cree

½ cup vegetable shortening	1 teaspoon soda
1 cup sugar	1 teaspoon baking powder
½ teaspoon salt	2 cups flour
½ teaspoon cloves	1 cup uncooked prunes, cut up
½ teaspoon ground nutmeg	1 cup date meats, chopped
1½ cups unsweetened apple sauce	2 cups raisins
1 cup orange juice	1 cup nut meats cut up
1 teaspoon vanilla	

(Some candied peel may be added if desired)

Cream the fat and sugar. Add rest of ingredients and beat two minutes. Pour into loaf pan lined with oiled and floured paper. Bake 40 minutes in moderate oven.

Unmold, remove paper and it is now ready to break up and place in double boiler to steam as pudding. Serve with hot lemon sauce or white sauce flavored with brandy.

This amount makes 12 liberal servings.

SUET PUDDING — Blanche Talbot

1 cup brown sugar	1 cup raisins
1 cup suet chopped fine	1 teaspoon cloves
1 cup nut meats	1 teaspoon cinnamon
1 teaspoon soda	1 teaspoon nutmeg
1 cup sour milk	3 cups flour.
1 cup molasses	

Mix together and steam 3 hours. Serve with hard sauce or whipped cream.

Steam 3 hours. Enough for two 1 lb. Baking powder cans.

APPLE MACAROONS — Mrs. Jake Rinchel

3 or 4 medium apples (tart)	½ tsp. baking powder
½ cup sugar, cinnamon	½ cup butter-scant
1 whole egg	
½ cup sugar	Pinch of salt
½ cup sifted flour	

Peel, core and slice apples as for making pie in a baking dish. Cover with sugar. Sprinkle with cinnamon. Cream well the butter and sugar, add egg and cream again. Blend the flour, baking powder, and salt, then add to first mixture gradually. Will make a soft paste, drop by teaspoon over apples in baking dish and bake 40 or 45 minutes in moderate oven.

DATE PUDDING — Blanche Talbot

1 cup sugar, 1 cup flour, 1 cup dates, chopped fine; 1 cup chopped nut meats; 2 teaspoonsful baking powder; 1 pinch of salt or $\frac{1}{2}$ teaspoon.

Mix above together and add $\frac{1}{2}$ cup milk, then pour in greased pan. Dissolve: 1 cup brown sugar in 2 cups hot water, add 2 tablespoons butter, pour over the batter and bake in moderate oven for 45 minutes. Served with Whipped Cream. This is delicious.

CHOCOLATE PUDDING, STEAMED — Esther Short, San Jose, Calif.

$\frac{1}{2}$ cup sugar	2 squares Baker's chocolate
Butter size of an egg	1 cup flour
1 egg	1 tsp. Baking powder
1 cup sweet milk	

Cream butter and sugar, beat egg and add to creamed butter. Melt chocolate in part of the milk and then add dry ingredients. Put in steam pan or closed cans. Steam 1 hour. If double the amount, steam two hours.

DATE & NUT PUDDING — Mrs. T. C. Ruggles

$\frac{1}{2}$ pkg. dates (about 25)	1 level teaspoon soda
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Pour 1 cup boiling water over and let stand until cool

Stir 1 cup sugar	1 cup flour
1 tablespoon butter	$\frac{1}{2}$ teaspoon baking powder
1 egg	1 cup nut meats

Mix in first mixture. Bake in greased loaf tin about 45 minutes. Pour following sauce over cake while still hot:

25 dates	$\frac{3}{4}$ cup boiling water
$\frac{1}{2}$ cup sugar	

Cook until thick, then add $\frac{1}{2}$ cup nut meats and pour over cake while still hot.

GRAHAM CRACKER ROLL — Blanche Talbot

1 cup dates chopped fine	1 cup or $\frac{1}{2}$ pint coffee cream
1 cup marshmallows chopped fine	3 lbs. Graham Crackers crushed
1 cup pecan nut meats chopped fine	fine
fine	

Knead with hands until you can shape same, then roll in powdered sugar and serve with whipped cream.

CREAM PUFFS — Jessie Young, Shenandoah.

½ cup butter	4 eggs
1 cup hot water	¼ teaspoon salt
1 cup flour	

Add the butter to the hot water and bring to the boiling point and add flour and salt, all at one time. Stir rapidly and constantly until the paste leaves the sides of the pan. remove from the fire and when cool add the eggs one at a time, beating until thoroughly blended with the past mixture. Drop by spoonfuls on a greased baking sheet about 2 inches apart. During baking the dough expands to twice or more its original size. Bake in hot oven 450 or 475 until puffed and a golden brown. When cool cut and fill the lower half with seasoned whipped cream, crushed fruit or custard filling. Cover with the other half of the puff and sprinkle powdered sugar over the top. This quantity makes 8 medium sized puffs.

Custard filling for cream puffs:

1 cup cream or rich milk	⅓ tsp. salt
2 tblsp. corn starch	½ tsp. vanilla
2 tblsp. sugar	1 tblsp. butter
2 egg yolks	

Heat the cream or milk in the upper part of a double boiler. Mix the cornstarch, salt and sugar and pour over them then the heated cream or milk. Return to the double boiler and cook for 10 or 15 minutes. Add the well beaten egg yolks and cook for a minute. Beat well. Add the vanilla and butter. Cool and place the mixture in the puffs.

HEAVENLY SALAD — Flora Gragg

1 pkg. lemon Jello (whipped)	½ cup nuts
1 cup pineapple	1 doz. marshmallows
½ cup Miracle Whip	½ cup cottage cheese
½ cup whipped cream	

Fold together and put into glass baking dish and set in refrigerator for twelve hours.

ORANGE DESSERT — Mrs. Hale C. Greenleaf

¾ cup orange juice	½ lb. marshmallows
Grated rind of 1 orange	½ pint whipping cream

Cut marshmallows into small pieces. Heat juice (do not boil). Pour hot juice over marshmallows, stir until dissolved. Allow to stand about an hour, then fold in the cream (whipped). Blend thoroughly. Allow to stand over night or several hours before serving. Serves 6.

CHOCOLATE PUDDING — Mrs. H. O. Kelly

¾ cup sugar	1 teaspoon vanilla
2 tablespoons butter, melted (or substitute cream)	¼ cup nuts
1 cup flour	½ cup milk
2 teaspoons baking powder	1 tablespoon cocoa or 1 square of chocolate, melted.
¼ teaspoon salt	

Put dough in buttered pan and put following over top:

½ cup white sugar	4 tablespoons cocoa
½ cup brown sugar	

Mix and sprinkle over top of dough, then pour 1 cup cold water over the top. Bake 40 minutes in oven at 350 degrees.

Turn upside down when you serve. Makes 9 good servings. Put whipped cream on each serving. Very good and cheap.

PINEAPPLE ICE BOX PUDDING — Mrs. M. E. Austin, Denver, Colo.

½ cup butter	1 small can crushed pineapple -
¾ cup sugar	1 cup chopped nuts
2 eggs	30 vanilla wafers, crushed
4 teaspoons lemon jello	

Cream butter and sugar. Add beaten egg yolks. Drain pineapple and heat juice and add jello. When thick like syrup, add to first mixture; Add nuts and pineapple and beaten egg whites. Put wafers in bottom of pan, then mixture, and wafers over top. Serve with whipped cream. Eight servings.

CARROT PUDDING — Mrs. Margaret Hall

1 cup grated carrot	1 teaspoon salt
1 cup ground raw potato	Raisins
1 cup sugar	Nutmeg
1 cup flour	Cinnamon
Butter size of walnut	Cloves
1 teaspoon soda	

LEMON PUDDING — Lydia Blosser, Moulton.

1½ cup sugar	1½ cup milk
3 rounded tbsps. flour	3 eggs beaten separately.
Juice and grated rind 1 large lemon	

Bake in pan of water in slow oven 35 to 50 minutes. Turn out upside down. Serve with whipped cream.

CHOCOLATE DESSERT — Minnie Ricklefs, Monticello, Iowa.

Sift—	Melt—
1 cup flour	1 square chocolate
½ teaspoon salt	1 cup milk
2 teaspoons baking powder	2 tablespoons butter
¾ cup sugar	1 teaspoon vanilla

Beat all together. Add 1 cup nut meats. Bake in an ungreased pan. Before baking put on top—

½ cup brown sugar	½ cup white sugar
2 tablespoon cocoa	

Mix and pour over all 1 cup boiling water. Bake one hour at 350. Serve with whipped cream.

CARAMEL DUMPLING — Grace McDowell

FIRST PART:

Melt ½ cup sugar slowly in heavy skillet, until brown,

Add 1 cup sugar	Pinch of salt
2½ cups warm water	Vanilla
Large tablespoon butter	

Boil slowly 10 minutes.

SECOND PART:

½ cup sugar	Pinch salt
1 tablespoon butter	1 tablespoon baking powder
½ cup milk	

Add flour to make stiff batter. Drop in the boiling syrup and bake 15 to 20 minutes in moderate oven.

VANILLA WAFER DESSERT — Bess M. Nichols, Waterloo, Iowa.

½ lb. vanilla wafers	2 eggs
2 cups powdered sugar	½ pt. whipped cream
1 small can crushed pineapple	1 tsp. vanilla
½ cup butter	

Crush cookies and line a pan with half of them. Cream sugar, butter and vanilla together. Beat eggs and add to sugar and butter mixture and beat for five minutes. Spread this creamed mixture over cookies on bottom of pan. Whip cream and add pineapple to cream. Place this on top of creamed mixture, and top with remaining cookie crumbs. Place in ice box for several hours.

STUFFED ANGEL FOOD — Verna C. Swift, Bowling Green, Kentucky.

One large angel food cake. Cut off top and lay aside. Cut out center until just a shell is left. Whip three cups of cream, and mix cake pieces with it, adding the following:

$\frac{3}{4}$ lb. marshmallows	Candied pineapple and cherries
1 cup nut meats	to taste.

Stuff cake shell with the mixture and let stand in the refrigerator at least 24 hours. Serve in slices.

ZWIEBACK TORTE — Mrs. J. C. Atkins

1 pkg. Zwieback crushed or rolled	$\frac{1}{2}$ cup sugar
very fine. (Keep out one-half	$\frac{1}{2}$ cup cocoanut
cup for top.)	$\frac{1}{2}$ cup melted butter.

Mix together and pat down in large pan for crust. Put in oven 10 minutes.

CUSTARD:

4 egg yolks	$\frac{3}{4}$ cup sugar
1 quart milk	Vanilla
2 tablespoons cornstarch	

Cook in double boiler until thick. Cool and pour in pan on crust.

Beat egg whites. Add 2 tablespoons sugar. Put on top of custard and sprinkle the crumbs on top. Put in oven until meringue is done. Cut in squares and serve.

SHORTCAKE — Mrs. W. E. West

2 cups flour	3 tablespoons fat
4 level teaspoons baking powder	1 egg
$\frac{1}{2}$ teaspoon salt	$\frac{2}{3}$ cup milk
1 tablespoon sugar	

Blend well the dry ingredients. Add eggs and milk. Bake 350 to 400 Fahrenheit.

LEMON PUDDING — Blanche Talbot

1 tablespoon butter	1 cup milk
1 cup sugar	2 rounded tablespoons flour
2 egg yolks	2 egg whites, beaten.
Juice and grated rind 1 large lemon	

Mix well and bake in buttered pan set in pan of hot water.

LEMON CAKE PUDDING — Louise Fromm

2 cups sugar	4 eggs
2 tblsp. butter	4 rounding tblsp. flour
2 cups milk	Grated rind of one lemon
¼ tsp. salt	Juice of 2 lemons

Combine sugar, flour, add butter (melted), beaten yolks, milk and salt, then lemon juice and rind. Stir well. Fold in stiffly beaten egg whites. Bake in flat pan until firm. Set pan in water to bake. Serve with whipped cream.

RICE WHIP — Bernice Allen

1 cup cooked rice	½ cup sugar
1 cup whipping cream	½ cup English walnut meats
1 box lemon Jello	¼ teaspoon salt
1 large can pineapple	2 teaspoons vanilla

Chill the cooked rice. Dissolve the Jello, when starting to congeal, whip it stiff like whipped cream. Chop the pineapple real fine, add the walnut meats. Whip the cream nearly stiff, add sugar, vanilla, pineapple, nuts, Jello and rice. Whip all together for about 3 minutes. Pour in pan and chill for one and one-half hours.

DATE PUDDING — Blanche Callen

1 cup sugar	½ cup sweet milk
1 cup dates	2 teaspoons baking powder
1½ cups flour	Pinch of salt
1 cup nuts	

Make batter, pour in pan, then add the following mixture:

1 cup brown sugar	1 tablespoon butter
2 cups boiling water	

Bake in moderate oven until nicely browned.

SUMMER DESSERT — Minnie Ricklefs, Monticello, Iowa.

1 cup pineapple juice	25 marshmallows, diced
½ cup orange juice	1 cup whipping cream
Few grains salt	20 vanilla wafers

Combine juices and salt. Heat to boiling—add marshmallows. Stir until blended. Cool. Carefully fold into stiffly whipped cream. Line tray with wafers. Alternate layers of wafers and fruit juice until all used. Chill.

ICE BOX PUDDING — Ouida Greene

1 egg well beaten, 2 cup pineapple, 3 tblsp. thin cream, 1 cup chopped nuts, $\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ lb. vanilla wafers, $\frac{1}{8}$ tsp. salt. Cream butter and sugar, add egg, cream, nuts, pineapple--salt--beat thoroughly. Fill mold with alternate layers of vanilla wafers and pineapple cream. Have top layer of pineapple cream. Place in refrigerator over night. Serve with whipped cream.

APPLE PUDDING — Sue Klum, Mt. Pleasant, Iowa.

1 cup ground apples (with skins)	$\frac{1}{2}$ teaspoon baking powder
1 cup sugar	1 egg well beaten with 1 table-
1 cup flour	spoon cold water
1 teaspoon soda	1 tablespoon melted butter
Pinch salt	(Also good with nuts added)
1 teaspoon cinnamon	

PINEAPPLE DESSERT — Mrs. R. A. McKee

1 medium sized can crushed pine- apple.	1 envelope White Plymouth Rock gelatin.
1 pint whipping cream	1 cup nuts or cocoanut

Soak the gelatin in $\frac{1}{2}$ cup cold water. Strain pineapple and to the juice add $\frac{3}{4}$ cup sugar. Boil until a light syrup. Pour syrup over the gelatin. Cool, stirring occasionally. When cool, beat until light. Whip the cream. Add gelatin slowly. Add drained pineapple and nuts. Put in a pyrex to mold.

CHERRY PUDDING — Mrs. Mae Markley

1 cup sugar	$1\frac{1}{2}$ cups fruit
1 cup sweet milk	1 cup sugar
Butter size of egg	Butter size of egg
2 tsp. baking powder	2 cups boiling water
Flour to make stiff batter	Pour over batter and bake $\frac{3}{4}$ hour.
Bake above, add:	

LEMON PUDDING — Mrs. Harold Bateman, Rock Island, Ill.

1 cup sugar	$\frac{1}{4}$ cup flour--salt
1 cup milk	1 large lemon, or 2 small ones,
2 eggs	juice and rind.

Beat yolks well and add ingredients. Stir in whites beaten dry and set in pan of hot water and bake 30 minutes in moderate oven.

RUSSIAN CREAM — Mrs. W. S. Alexander

1 quart of milk
4 eggs

$\frac{1}{2}$ pkg. plain Knox gelatin
 $1\frac{1}{2}$ cups sugar

Heat the milk in double boiler and add the gelatin, stirring all the time till dissolved. Then add the egg yolks and sugar which have been beaten together. Let the mixture boil up once or twice, then remove from the stove and strain into a mold. Add vanilla and fold in the beaten whites of the eggs after the mixture has cooled a little. Serve with whipped cream.

APPLE FLOP — Sue Klum, Mt. Pleasant, Iowa.

Apples. White sugar. Brown sugar. Cinnamon.

Cake batter:

1 cup flour
2 teaspoons baking powder
Salt

1 tablespoon lard
1 egg (beaten)
Milk to make soft dough.

Slice apples and place in baking dish. Sprinkle with sugar and cinnamon. Cover with cake batter and bake. Turn out with apples on top. Serve warm with whipped cream.

OATMEAL APPLE PUDDING — Mrs. W. B. Miller

2 cups unsweetened applesauce. Butter baking dish--put apples in bottom and cover with the following:

$\frac{1}{2}$ cup brown sugar
 $\frac{3}{4}$ cup oat meal
4 tblsp. flour

4 tblsp. butter
Salt

Bake 30 minutes at 325.

PINEAPPLE AND ALMOND SALAD — Rebecca M. Sawyers

1 large can pineapple (cut up)
 $\frac{1}{2}$ lb. marshmallows, cut fine
1 package Lemon Jello
Juice 1 lemon

1 cup almonds blanched and cut in halves.
1 cup cream, whipped

ICE BOX PUDDING — Ouida Greene

1 cup dates
1 cup marshmallows
1 cup nut meats

1 pint cream
 $\frac{3}{4}$ lb. Graham crackers.

APPLE DUMPLINGS — Cecil Yant

1½ cup flour
1 tsp. salt

1 heaping tblsp. baking powder
1 large tblsp. lard

Mix thoroughly and then add enough sweet milk to make soft dough. Roll out in sheet and place sliced apples on it. Dot with butter. Roll up in long roll. Slice off in 1½ inch slices. Place each ring in pan with cut side up. Over this pour a mixture of 1 cup of sugar, 1 tsp. of cinnamon and 1 cup of hot water which has been thoroughly dissolved. Bake for about 40 minutes. Serve with cream.

CREAM FILLING FOR CREAM PUFFS.

1 cup sugar; 1/3 cup cornstarch; ¼ teaspoon salt; 1 egg; 2 cups scalded milk and 1 teaspoon vanilla.

Mix dry ingredients, add egg slightly beaten and stir into this gradually the scalded milk. Cook about 15 minutes in double boiler, stirring constantly until thickened. Cool slightly and flavor and fill puffs.

SAUCES

"Be keahful when you's makin' sass—
1 means ol'fashioned dip—
T' 'low yo' juice t' simper tell
Hit won't much mo' dan drip."

FOAMY CHOCOLATE SAUCE—Mabel Klum.

1 tblsp. butter	1 tblsp. flour
$\frac{3}{4}$ cup sugar	$\frac{1}{8}$ teaspoon salt
1 cup water	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{4}$ cup cocoa	1 egg

Heat water and butter until they boil rapidly. Add one-half sugar, cocoa, flour and salt thoroughly mixed. Stir until smooth. Cook several minutes. Beat egg whites until stiff (but not dry), add remaining sugar and beat until stiff, then add beaten egg yolk and vanilla. When thoroughly combined, pour chocolate mixetue over egg. Serve hot.

CHOCOLATE SUNDAE SAUCE—Blanche Talbot.

$2\frac{1}{2}$ squares Bakers Unsweetened chocolate	$\frac{3}{4}$ cup sugar Dash of salt
$\frac{1}{2}$ cup water	

Add chocolate to water, bring to a boil, and cook 4 minutes, stirring constantly. Add sugar and salt, and boil 4 minutes longer, stirring constantly. Serve hot or cold on ice cream puddings, or cake. Makes 1 cup sauce. May be kept in an air-tight container in refrigerator and used as a syrup base for hot chocolate drinks.

CREAMY LOG CABIN SAUCE—Blanche Talbot

2 cups Log Cabin Syrup	$\frac{1}{2}$ cup chopped walnut meats
1 cup heavy cream	

Cook syrup until a small amount forms a soft ball in cold water (230F). Remove from fire; add cream gradually, stirring constantly. Cool. Add nut meats. Serve on vanilla ice cream. Makes about 2 1-2 cups.

STEAM PUDDING SAUCE.—Mrs. G. W. Venell.

1 cup butter, melted. Add 1 cup sugar and dissolve on stove, stirring constatntly. Cool and add one unbeaten egg. Cook slowly 5 minutes but DO NOT SCORCH. Remove from fire and add 1 teaspoon vinegar.

HARD SAUCE NO. 1—Ouida Greene

1 cup butter, 1 cup brown sugar, add gradually. Flavoring.

HARD SAUCE NO. 2—Ouida Greene.

1 lemon	$\frac{1}{2}$ cup butter or substitute
$1\frac{1}{2}$ cups powd. sugar	Salt.

Cream butter, add sugar, slowly, beating constantly. Add lemon juice. Few grains of salt. Beat until well blended.

NUTMEG SAUCE—Mabel Klum.

1 cup boiling water	$1\frac{1}{2}$ tablespoons flour
1 tablespoon butter	$\frac{1}{8}$ teaspoon salt
$\frac{2}{3}$ cup brown sugar	$\frac{1}{4}$ teaspoon nutmeg

Cook until thick and shiny, and serve hot on cottage pudding or left over cake.

VANILLA SAUCE—Mabel Klum.

1 cup boiling water	$1\frac{1}{2}$ tablespoons flour
2 tablespoons butter	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup sugar	1 teaspoon vanilla

Cook until thick and serve hot over cake.

PIES

"B'lieve me dat de roughes' path
T' any lover's heaht
Is skeeted down like lightnin' grez
On a sweet and juicy taht."

PUMPKIN CHIFFON PIE—Edith Christiansen, DeWitt, Iowa.

1½ cups strained pumpkin	3 eggs
2/3 cup milk	1 tablespoon gelatin
1/2 teaspoon salt	1/4 cup of cold water
2 teaspoon ground cinnamon	Baked pie shell
1 teaspoon mixed spices	1 cup of whipped cream
1 cup sugar.	3 tablespoons molasses

Combine pumpkin, salt, spices and half the sugar in upper part of double boiler and heat. Then, add to slightly beaten egg yolks and milk. Return to double boiler and cook, stirring constantly until thick. Add Gelatin, softened in cold water. Blend thoroughly, cool, and when almost at setting point, fold in egg whites, beaten stiff with remaining sugar. Turn into pie shell, chill and garnish with whipped cream sweetened and flavored with molasses.

ANGEL PIE—Minnie Ricklefs, Monticello, Iowa.

4 eggs	3 tblsp. lemon juice
¼ tsp. cream of tartar	2 tsps. grated lemon rind.
1½ cups sugar	1 cup whipping cream
Few grains salt	

Combine egg whites and cream of tartar. Beat until stiff. Add 1 cup sugar and the salt. Beat until stiff and glossy. Pour into well buttered 9 in. pan. Bake in very slow oven (225 deg.) 20 minutes; increase heat to 300 deg. and bake 40 minutes. Cool. Combine well-beaten egg yolks, remaining sugar, lemon juice, and lemon rind. Cook over hot water, stirring constantly until thick and smooth. Cool.

Cover meringue shell with 1/2 of the stiffly whipped cream, add lemon mixture, cover with remaining whipped cream. Chill 24 hours.

MERINGUE.

2 egg whites	1/4 cup sugar.
Pinch of salt	

Add salt to egg whites and beat until stiff. Add sugar gradually and continue beating. Spread over pie and bake in slow oven.

FRIED DRIED APPLE PIE—Hazel M. Ballou, Clarion, Iowa.

(Recipe over 100 years old).

3 pints dried apples	$\frac{3}{4}$ cup sugar
3 cups water	$\frac{3}{4}$ teaspoon cinnamon or nutmeg

Wash apples, add water and cook until tender. Add sugar and spice, chopping apples with edge of spoon. Make a dough of one-half cup sour milk, $1\frac{1}{2}$ tablespoons shortening, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ teaspoon salt and flour sufficient to make a paste that will roll nicely. Divide in 6 parts, roll each to about the size of a tea plate. Spread half of each with the cold apple mixture, wet the edges and fold over the other half, pinching edges firmly. Pierce each several times with fork and fry brown on both sides in deep hot fat. A special treat as dessert for winter days.

NOTE: Any dried fruit can be used successfully for the filling of the pie.

PUMPKIN PIE—Edith Walkup.

$\frac{1}{4}$ cup cold water	$1\frac{1}{4}$ cup canned pumpkin
$\frac{1}{4}$ package knox gelatine	1 cup sugar
Sprinkle gelatine on top water	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ tsp. cinnamon.	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ tsp. ginger	3 eggs.
$\frac{1}{2}$ tsp. nutmeg	1 cup sugar

Cook pumpkin, $\frac{1}{2}$ cup sugar, egg yolks, milk, and spice in double boiler. Add gelatin and mix well. And as it congeals add sugar and stiffly beaten egg whites. Pour into baked shell set in cool place until firm.

LEMON PIE—Justine Speers.

2 cups milk	2 egg yolks
1 cup sugar	1 lemon (3 tablespoons juice and grated rind)
3 tablespoons corn starch	
$\frac{1}{4}$ teaspoon salt	

Scald milk. Mix sugar, salt and cornstarch and pour on milk gradually. Cook in double boiler for 15 minutes, stirring constantly until thickened and afterward occasionally. Beat egg yolks and add to first mixture. Cook three minutes, stirring constantly. Remove from stove and add lemon juice and rind.

MOTHER'S RHUBARB PIE—Goldie Worth .

Beat 1 egg with 1 cup sugar and 1 heaping tablespoon flour. Add a very little water. Mix with enough cut rhubarb to fill pie. Put in crust, grate a little nutmeg over it. Cover with upper crust and bake until rhubarb is soft.

COTTAGE CHEESE CAKE OR PIE — Mrs. C. C. Schenck, Portland, Ore.

(If pie bake in open face pie crust)

1/3 cup butter	6 eggs
1 cup sugar	1/2 cup finely blanchel almonds
4 tbsp. chopped raisins (if desired)	(if desired)
2 teaspoons flour	1 lemon rind grated
1/2 teaspoon salt	1/2 lb. cottage cheese.

Cream butter, add egg yolks, salt, sugar, almonds, raisins, lemon rind and flour. Combine with cheese which has been rubbed through a sieve. Fold in stiffly beaten egg whites. Pour into buttered pan or raw pastry. Bake in moderate oven 375 degrees F. until firm. Test same as custard. It is good plain. I can't bother with raisins and almonds. Use no milk.

LEMON CHIFFON PIE—May Brinegar.

1 tblsp. gelatin	1 tsp. grated lemon rind
1/4 cup cold water	1 cup sugar
4 eggs	1/2 tsp. salt
1/2 cup lemon juice	

Soak the gelatin in cold water about 5 minutes.

Add 1/2 cup sugar, the lemon juice and salt to beaten egg yolks and cook over boiling water until of custard consistency. Add the grated lemon rind, the softened gelatin and stir thoroughly. Cool. When the mixture begins to thicken, fold in the stiffly beaten whites to which the remaining sugar has been added. Put in baked pie shell and chill. Just before serving top with whipped cream.

CREAM PEACH PIE—Mrs. Zelda Hunter.

6 peaches peeled and cut in halves	1/2 teaspoon cinnamon
3/4 cup sugar	3 tablespoons flour
3/4 cup cream	

Turn peaches halves upside down in unbaked pie shell. Mix sugar, cinnamon, flour and cream and pour over. Bake. May be served plain or with whipped cream.

CREAM TARTS—Sue Klum, Mt. Pleasant, Iowa.

2 eggs beaten	1 cup raisins
1 cup sugar	2 tblsp. cream
Butter, size of egg	1 tsp. vanilla

Mix and put into unbaked tart shells. Sprinkle top with cocoanut and bake in moderate oven.

PUMPKIN PIE—Mrs. Lida Burkhart.

1 cup sugar	½ tsp. nutmeg
1 teasp. ginger	1½ cup strained pumpkin
1 tsp. cinnamon	3 eggs
½ tsp. salt	1½ cups milk, part cream.

Method: Mix sugar, ginger, cinnamon and salt until there are no lumps, add to the pumpkin and mix thoroughly. (Use egg beater). Then add to mixture. Add milk last.

Mix together well and pour into uncooked pie shell, bake in hot oven 40 minutes (450 degrees F. the first ten minutes, then reduce the heat to 350 F. for the remaining 30 minutes). Serve with whipped cream.

RHUBARB CREAM PIE—Mrs. W. S. Alexander.

For a large pyrex glass pie pan take:

2 cups rhubarb cut fine, leaving the pink skin on.	2 tblsps. flour
2 cups sugar	2 whole eggs, beaten
	4 tblsp. rich cream

Mix all ingredients together, creaming the eggs, sugar, flour and cream, and then add the rhubarb, stirring all well.

Put in an unbaked pie crust and place in medium oven. When the pie starts to bake turn the heat low and bake very slowly until the filling will not shake, and seems firm set.

MOCK MINCE PIE — Mrs. C. C. Schenck, Portland, Ore.

1 cup chopped raisins	1 cup cold strong tea
5 large crackers rolled fine	1 tablespoon butter
1 egg well beaten	Few grains salt
½ cup molasses	1 teaspoon cinnamon
½ cup vinegar	¼ teaspoon cloves
1 cup sugar	¼ teaspoon allspice.

Combine ingredients. Mix thoroughly. Pour into pastry lined pie pan. Cover with top crust. Bake in hot oven 425 F. about 25 min.

CREAM RAISIN PIE—Rachel Donahue.

1 cup sweet milk	Butter size of egg
1 large cup sugar	1 tablespoon flour.
3 egg yolks	

Boil in double boiler until thickens. Flavor with lemon. Add 1 cup cooked raisins. Pour into baked crust. Cover with meringue and brown.

GRAHAM CRACKER PIE—Goldie Worth.

2 cups Graham cracker crumbs ½ cup melted butter
½ cup sugar

Work together. Pat rather thick into pie tin. (Keep out 1/2 cup crumbs.) Bake slowly 10 to 15 minutes.

FILLING:

Scald 1¾ cups milk in double boiler. Add 1-2 cup sugar mixed with 3 tablespoons flour and 1/4 cup cold milk. Stir until thick.

Slightly beat yolks 3 eggs and pour mixture over this. Put filling into baked crust. Beat egg whites and pour on for meringue and sprinkle remaining 1/2 cup crumbs over top and brown.

PUMPKIN PIE—Catherine Clemens.

2 cups pumpkin ½ teaspoon ginger
2 cups milk 2 teaspoon cinnamon
1 cup brown or white sugar ½ teaspoon allspice
2 eggs 1 tablespoon butter
½ teaspoon salt

Mix—Sugar, spices, salt and pumpkin. Add beaten eggs and milk. Cook until thick, put in baked crust, sprinkle with nut meats and bake in oven 15 minutes.

CREAM APPLE PIE—Sue Klum, Mt. Pleasant, Iowa

5 apples 1 tablespoon butter
1 cup sugar ¾ cup cream
2 tablespoons flour Cinnamon

Mix flour and sugar together. Put half of mixture in bottom of pie crust, then put in apples. Add rest of flour and sugar, then butter and cinnamon. Last, pour cream over all and bake.

CHERRY PIE—Mrs. Harold Bateman, Rock Island, Ill.

1 qt. cherries Pie Crust:
1 cup sugar 1 cup flour
1 tblsp. vinegar. ½ cup lard
2 level tblsp. flour. ½ tsp. salt
Small piece of butter 2 tblsp. water
Flavor with almond extract. 1 tblsp. vinegar
Cook until thick.

Bake and serve cherry filling in it. Serve whipped cream over top

LEMON CHIFFON PIE—Mrs. Anna N. Stone, Marshalltown, Iowa.

4 large eggs	1 tblsp. gelatin
1 large cup sugar	¼ cup cold water
1 large lemon	Salt

Juice and rind of 1 lemon, 1/2 cup sugar, 4 egg yolks, salt; cook in double coker. Dissolve 1 tablespoon gelatine in 1/4 cup cold water. Add this to hot custard. Beat 4 egg whites stiff; add 1/2 cup sugar; beat. Fold hot custard into egg whites carefully. Put in cold pie shell and chill three hours before serving.

CARAMEL PIES—Nancy L. Morefield.

Custard batter for two pies requires:

4 eggs	2 pcs. of butter size of walnut
1 cup granulated sugar	1 tsp. of extract of vanilla
1 cup of Karo corn syrup	

Beat the eggs well, add the sugar, and mix thoroughly; stir in the syrup and the butter melted, and put in the vanilla. Pour the custard into raw-dough crusts and bake in a moderately hot oven. Be careful, or the syrup will cause the pies to scorch easily.

PIE CRUST—Mrs. J. R. Comley.

1 cup lard	ADD—
½ cup boiling water	2½ cups flour
Mix with fork until creamy.	1 teasp. salt
	1 tsp. sugar
	1 tsp. baking powder
	Let cool before using.

COCOANUT PIE—Mrs. Luther Crenshaw, Mt. Pleasant, Iowa.

½ cup sugar	1 egg
1 tblsp. cornstarch	1 tsp. vanilla.
2 cups milk	

Cook until thick. Take from fire and stir in ½ lb. cocoanut. (Bananas may be used instead of cocoanut.)

BUTTERSCOTCH PIE—Mrs. Luther Crenshaw, Mt. Pleasant, Iowa.

1 cup real dark brown sugar	2½ cups milk
2 tblsp. cornstarch	1 egg

Cook until it starts to thicken, then beat in 1 tablespoon butter and 1 teaspoon vanilla.

BOSTON CREAM PIE—Bertha P. Boyd, Keokuk, Iowa.

$\frac{1}{2}$ pound vanilla wafers—rolled fine. Line buttered pie pan with a little more than half of crumbs.

First Part:

2 unbeaten eggs
1 cup powdered sugar
 $\frac{1}{2}$ cup soft butter.
Cream well and pour on crumbs.

Second Part:

$\frac{1}{2}$ pint whipping cream
1 10c bottle marichino cherries,
cut fine
1 cup pecans (cut)
Mix and pour over other mixture.

Cover with remaining crumbs and put in ice box over night. (1 large pie).

PIE CRUST—Goldie Worth.

“Half as much water as lard,
Half as much lard as flour.
or

2 cups flour
1 cup lard or shortening
 $\frac{1}{2}$ cup water.

ANGELFOOD PIE—Blanche Talbot

1 cup fruit and juice
3 cups water
2 scant cups sugar
4 tblsp. cornstarch (rounded)
1 pinch salt.

Cook above until clear. Beat whites of 4 eggs until stiff, fold above ingredients into beaten egg whites, put into crusts and let cool. Cover with whipped cream. One-half pint cream for two pies. Any kind of fruit may be used.

CANDY PIE—Flora Gragg.

Fill greased pie pan with sliced apples $\frac{2}{3}$ full. Scant $\frac{1}{2}$ cup sugar over apples.

Mix together:
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar
1 cup flour
 $\frac{1}{2}$ cup soft butter

Sprinkle over pie and bake. Serve with whipped cream.

PIE CRUST—Blanche Talbot.

2 cups flour
 $\frac{3}{4}$ tsp. salt
 $\frac{2}{3}$ cup solid shortening
4 or 5 tblsp. ice water.

Cut in shortening. This makes 2 crusts.

LEMON PIE—Jessie F. Copeland, Osceola, Iowa.

1½ cups sugar	1 lemon (grated rind and juice).
¼ cup flour	2 egg yolks
¼ cup cornstarch	1 tablespoon butter
⅛ tsp. salt	(Can use juice of orange or combine the two.
1½ cups water	

Bake crust first. Make meringue of whites of eggs, add sugar and a little baking powder.

PECAN PIE—Goldie Worth.

1 cup pecans	1/8 teaspoon salt
3 eggs	2/3 cup brown sugar
1 cup Karo	3 tblsps. melted butter
2 tblsps. flour	1 tsp. vanilla

Beat eggs, add syrup and dry ingredients (sugar, flour and salt) then vanilla, butter and nuts. Pour into unbaked pie shell and bake in slow oven until firm (about 1 hour). Serve with whipped cream.

PECAN PIE—Mrs. Frank Klum, Mt. Pleasant, Iowa.

For 8 Inch Pie:	½ cup pecans
½ cup brown sugar	Pinch of salt
Butter size of walnut	1 teaspoon vanilla
2 eggs beaten	(For 9 inch pie add 1 egg).
1 cup Karo	

LEMON CAKE PIE—Bernice Allen.

Pinch salt	2 level tblsp flour
1 cup sugar	½ cup milk
1 tblsp. butter.	Juice of 1 lemon

Rub butter and sugar together, stir in flour, beat the yolks of two eggs, add and BEAT WELL. Add milk and beat and add lemon puice and BEAT. Beat whites of two eggs, stir into the rest of the mixture and BEAT WELL. Pour into unbaked pastry shell and bake as custard pie.

MOCK MINCE PIE—Goldie Worth.

2 crackers rolled (not too fine)	1/3 cup molasses
1/4 cup butter	1/8 cup vinegar
1/2 cup brown sugar	

Pour 1/2 cup warm (not hot) water over all. Spices and raisins. Put in unbaked shell and bake.

WESTERN PIE—Esther Sears.

½ Cup sugar	2 tblsp. lemon juice
2/3 cup prune juice	5 tblsp. flour
½ cup orange juice	

Mix the above ingredients and cook until thick. Add a pinch of salt and 1 tblsp. butter.

Into a baked pie shell place 1½ c. cooked prunes which have been pitted. Slice bananas and arrange over the top of the prunes. Pour the fruit sauce over the fruit.

RAISIN CREAM PIE—Mrs. Chas. Agee.

1 cup sour cream	1 cup sugar
1 cup raisins	1 egg

Bake with two crusts.

ICE CREAM PIE—Mrs Mabel Klum.

½ cup sugar	1½ cup milk.
2 tblsp. flour	

Cook until it thickens, then add 2 egg whites (well beaten), flavor with vanilla. Fill baked crust when filling is cold and cover with whipped cream. Serve real cold.

LEMON CHIFFON PIE—Mrs. J. R. Comley.

¼ cup cold water	3 tblsp. lemon juice.
½ tblsp. gelatine. Soak.	½ cup sugar
Yolks of 4 eggs	¼ teaspoon salt

Cook in double boiler; beat while cooking. Beat whites of 4 eggs stiff; add ½ cup sugar, then fold into cooked part and gelatin. Pour into baked crusts and serve with whipped cream.

CARMELIZED APPLE PIE—Cecyl Klepfer.

1 cup brown sugar	1 tblsp. vinegar
¼ cup flour	2 tblsps. butter
¼ tsp. salt	1 tsp. vanilla
¾ cup water	3 large apples

Mix first three ingredients, add water and vinegar. Cook until thick. Remove and add vanilla and butter, stir and cool. Pour over sliced apples in 9½ inch pastry lined Pyrex plate, cover with top crust and bake.

FRENCH APPLE PIE—Mrs. W. B. Miller.

6 or 8 large apples (peeled and sliced thin) mix with 2/3 cup sugar. Granulated. 1 tsp. nutmeg or cinnamon 2 tblsp. butter 2 tblsp. flour.

Line pan or baking dish with rich pie dough—fill with apple mixture. Cover with the following crumbed together:

1/2 cup butter 1 cup flour
1 cup brown sugar

Bake 15 minutes at 450, finish at 350.

DELICIOUS CUSTARD PIE—Mrs. Anna N. Stone, Marshalltown, Iowa.

3 large eggs 3 pats butter
1 cup sugar Salt
2 1/2 cups whole milk

Beat eggs slightly. Add milk, sugar, butter, and salt. Pour into unbaked pie shell and sprinkle with graham cracker crumbs and grape-nuts. Do not stir. Place in hot oven for 10 minutes then reduce heat and bake slowly.

CAKES

"De Golden Rule fo' cake, I'd say,
Is take a hour t' make;
And when you gits hit in de stove,
Anudder hour t' bake."

DEMON CAKE—Mrs. Carrie Farnsworth.

1 cup butter	½ tsp. baking powder
2¼ cups sugar	4 oz. Hershey's baking chocolate.
1½ cups sour or butter milk	5 eggs
3 cups pastry flour	1 tsp. vanilla
1 tsp. soda	

Melt the chocolate over boiling water and add to butter and sugar creamed together well. Add sour milk and flour which has been sifted with the soda and baking powder, alternately, then the well beaten yolks of eggs, and lastly the whites stiffly whipped, and the vanilla. Bake in two large, square layer pans or in three round pans. Put together with chocolate icing.

Chocolate Icing:

1 oz. Hershey's chocolate	Few drops of vanilla
¼ cup hot water	1 egg white
1 cup powdered sugar	

Add to powdered sugar 1/4 cup hot water. Cook until it will thread well on the end of a spoon, then stir into well beaten whites of egg, add melted chocolate and vanilla.

GRAPEFRUIT UPSIDE DOWN CAKE—Mrs. James Spooner.

1 No. 2 can (2½c) grapefruit	3 tsp. baking powder
¾ cup brown sugar	¼ tsp. salt
1 tblsp. flour	3 tsp. shortening
1 tblsp. melted butter	1 egg
1½ cups flour	1/3 cup milk

Pour contents of can of grapefruit into buttered baking pan. Mix brown sugar and flour, add melted butter. Sprinkle this over grapefruit. Sift flour, baking powder and salt. Add shortening, mix well. Beat eggs slightly in measuring cup, add milk to make ½ cup, add to first mixture. Turn on floured board and toss until smooth. Roll out ¼ inch thick. Place on top of grapefruit and bake at 425 about 25 minutes.

Instead of grapefruit, canned pears or cherries may be used.

EXCELLENT BURNT SUGAR CAKE—Pauline Phipps.

Burn $\frac{1}{2}$ cup sugar in small pan until liquidized, then add $\frac{1}{4}$ cup boiling water, stirring it well. Set it aside to cool. Cream together $1\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup butter. Then add 3 egg yolks, 1 cup cold water, 2 cups flour and beat the batter for 5 minutes. Next add the egg whites well beaten and $\frac{1}{2}$ cup flour to which has been added 2 tsp. baking powder, and 1 tsp. vanilla flavoring and burnt sugar. Bake the cake in layers in a moderate oven.

ICING:

Make the icing in the pan in which the sugar was burned, using 1 cup sugar, $\frac{1}{2}$ cup cream, 2 tblsp. butter and cook until it forms a soft ball in cold water. Remove from the fire and beat it until it begins to thicken, flavor with vanilla and spread between layers and on top of cake.

ONE-TWO-THREE-FOUR CAKE—Nancy L. Morefield.

Just take one cup of butter
And throw it in a pan,
With two full cups of sugar,
And cream them all you can;
Sift in three cups of flour,
With baking powder mixed;
And four new-laid country eggs,
The whites and yellows fixed.
To thin your dough use half a cup
Of cream that's fresh and sweet,
And lemon or vanilla drops
To make the whole complete.
Then stir the mixture thoroughly,
Pour in a mold and bake,
And you will have for your delight
A one-two-three-four cake.

MY FAVORITE CHOCOLATE CAKE—Jessie Young, Shenandoah.

2 cups sugar	1 cup sour milk
$\frac{1}{2}$ cup shortening	2 tsp. soda
4 egg yolks.	1 tblsp. vinegar
$2\frac{1}{2}$ cups flour	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup cocoa	1 tsp. baking powder
1 cup boiling water	1 tsp. vanilla flavoring

Cream sugar, shortening and egg yolks. Put in soda and vinegar in sour milk. Add all dry ingredients sifted together, alternately with sour milk mixture. Last add the boiling water and mix. Add vanilla and bake in 350 oven for 45 or 50 minutes.

DUCHESS SPICE CAKE—Essie Whisler.

½ cup shortening	1 teaspoon cinnamon
1½ cup brown sugar	½ teaspoon nutmeg
2 eggs	½ teaspoon cloves
1 cup thick sour milk and cream mixed	¼ teaspoon salt
2 cups cake flour	1 cup large chopped raisins
1 tsp. soda	½ cup nut meats

Cream shortening, add sugar gradually and cream together thoroughly. Add well beaten eggs. Sift flour once before measuring. Sift dry ingredients together. Add to creamed mixture. Add raisins and nuts with last of flour. Pour in 8 in. square pan, well greased and floured. Bake 30 minutes in moderate oven (350 degrees).

FOR ICING: Cream 6 tablespoons butter. Blend with 3 cups confectioners' sugar. Add 3 tablespoons milk gradually. ½ teaspoon vanilla. Beat until smooth and fluffy. Spread thickly between layers.

CHOCOLATE NUT CAKE—Mrs. Jay Krouch, Pawnee City, Neb.

1 cup butter—creamed	1/8 tsp. salt
2 cups sugar—sifted	1 tsp. cinnamon
4 Egg yolks, well beaten	¼ tsp. soda
2½ c. cake flour. (Sifted measured and sifted again, with salt, cinnamon and baking powder added).	1 cup sweet milk
3 level tsp. baking powder	2 sqrs. melted chocolate
	1 cup nut meats
	4 egg whites beaten until light but not too dry.

Add sugar gradually to well creamed butter, add egg yolks, beat well. Add milk and flour mixture alternately. Stir in nuts and fold in egg whites last. May be baked in loaf or layers. Nuts may be omitted.

WHITE CAKE—Eva Greene, Leon. Iowa.

½ cup Crisco	3 egg whites
1 cup sugar	2/3 cup milk
2 cups flour	1 teaspoon vanilla
2 tsp. baking powder	½ tsp. salt

Cream Crisco with sugar. Stir in alternately milk and sifted dry ingredients. Fold in egg whites which have been beaten until light and frothy, but not too stiff. Add vanilla and turn batter into two greased layer pans. Bake in a moderate oven (350 degrees F). until delicately brown and starting to shrink from sides of pan.

When cool, put layers together with any favorite filling. A mixture of chopped dates, figs, and nuts moistened with boiled icing is delicious, with the icing alone for the top surface.

PINEAPPLE CARAMEL UPSIDE DOWN CAKE—Mrs. Esther Osborn.

¼ cup butter	1¼ cup sifted flour
¾ cup sugar	¼ tsp. salt
1 egg	1¼ tsp. baking powder
½ cup milk	

Cream butter and sugar. Add egg and continue creaming. Add sifted dry ingredients and milk alternately.

Caramel mixture:

1/3 cup butter	5 slices or 1 cup crushed pineapple
1 cup brown sugar	

Melt butter in a 10 inch skillet or pan, add sugar and stir until well melted. Remove from fire and spread the pineapple evenly over the caramel mixture. Pour above cake batter over pineapple. Bake in oven 375 for 30 minutes. Remove from pan while hot, cut in squares and serve with whipped cream.

CHOCOLATE CAKE USING EGG YOLKS ONLY—

—Jessie Young, Shenandoah, Ia.

½ cup butter	2 cups flour
1½ cups sugar	1 tsp. soda
8 egg yolks	1 cup milk
1 tsp. vanilla flavoring	Pinch of salt

Cook 1/2 cup cocoa and 1/2 cup milk together until thick. Remove from fire and cool. Cream butter and sugar, add well beaten egg yolks. Sift dry ingredients together and add alternately with the liquid. Then stir in the cooled chocolate mixture and beat well. Pour in shallow loaf pan and bake 45 minutes at 350.

APPLESAUCE CAKE—Mrs. H. J. Statzell, Leon, Iowa.

1 cup sugar	1 cup applesauce (not sweet)
¼ cup shortening (mix well).	1 egg (if desired).

Sift together, 2 cups flour, 1 tsp. soda, 1 tsp. cloves (scant), 1 tsp. cinnamon, 1 tsp. nutmeg and ½ tsp. salt. 1 cup raisins added just before putting in oven. Bake in slow oven.

APPLE SAUCE CAKE—Mary Caple, Des Moines, Iowa.

1 cup sugar	1 tsp. nutmeg
1 tsp. cinnamon	½ cup shortening
1 tsp. cloves	1½ cups sweet applesauce

1 tsp. soda mixed with 1 tbsp. hot water, then with applesauce, 2 cups flour, 1 tsp. baking powder.

RIBBON ICE-BOX CAKE—Eva Greene, Leon, Iowa.

Prepare one package of cherry-flavored gelatin, and set aside to cool. Into a spring mold or loaf pan place a layer of graham crackers, having them fit snugly. Spread over them a layer of pineapple filling, made by mixing one-half cup powdered sugar, one-quarter cup butter, one egg yolk (beaten) one half cup crushed pineapple, (drained), one-quarter cup broken walnut meats, and folding into the stiffly beaten white of egg.

Continue alternating layers of filling and crackers until you have three layers of crackers and two of filling. When the gelatin has begun to stiffen, pour one-half over cake, and allow to stiffen completely. Whip remaining gelatin to a froth, and pour over top. Let stand in refrigerator over night. Serve sliced with plain or whipped cream.

CHOCOLATE VELVET CAKE—Pauline Phipps.

2/3 cup butter.	1 cup milk
1½ cups sugar	1 tsp. soda
3 yolks	1 tsp. cream tartar
3 sqrs. bitter chocolate	3 egg whites
2½ cups flour	1 tsp. vanilla.

Cream butter, add sugar, add beaten yolks, melted chocolate, and beat well. Add flour and milk gradually. Add cream tartar with last addition of flour. Beat egg whites stiff and fold in, add vanilla flavoring. Bake in 3 layers at 400 deg. 25 to 30 minutes.

ICING: 1¼ cups brown sugar, 4 tblsp. cold water, ¼ tsp. cream of tartar, cook sugar, water and cream tartar until it threads. Beat 2 egg whites with 2 tsp. cold water and ¼ tsp. salt until stiff. Add slowly to syrup and beat until thick. Spread on cake.

MARBLE CAKE—Mrs. Elton Hendershot.

½ cup butter	2 tsp. baking powder
1½ cup sugar (scant)	Vanilla
2 eggs (well beaten)	Pinch of salt
1 cup milk	2 squares bitter chocolate
2 cups pastry flour	

Cream butter and sugar. Add beaten eggs, then alternate milk and flour which has been sifted with baking powder and salt. Add Vanilla.

Divide batter and add melted chocolate to half of it. Drop in big spoonfuls, alternating the batters, into a long pan, then run blade of knife back and forth through batter to give marble effect. Cover with cinnamon and nut topping; bake in moderate oven.

TOPPING: 3-4 cup black walnuts (or any other kind of nuts) mixed with 1 level teaspoon cinnamon, 1-4 cup sugar and 1 teaspoon flour. Mix thoroughly and put on top of cake before baking.

FRUIT CAKE—Pauline Phipps.

1 lb. butter

2 lb. brown sugar

Cream together and beat in 10 eggs, one at a time, 4 lbs. raisins (2 lbs. smaller seedless and 2 lbs. white raisins).

2 pkgs. currants

2 cups apricot brandy

½ lb. mixed peel

2 tsp. each spice, cinnamon, all

2 lbs. chopped dates

spice, nutmeg and soda.

Mix. Let stand over night and in the morning stir in 2 quarts of flour and 2 more tsp. soda.

Let stand for 20 minutes. Bake in a very slow oven for about four hours. If you use small pans, bake 2½ hours. May add almonds, vanilla and just before baking top with chopped candied cherries and halves of nuts if you want it especially nice on top when finished.

1-2-3-4 CAKE—Mary Caple, Des Moines, Iowa.

1 cup Crisco

1 cup milk

2 cups sugar

1 tsp. vanilla

4 eggs

2½ tsp. baking powder

3 cups flour

Cream Crisco and sugar together. Then add the eggs, sift the flour and baking powder together 4 times. Add flour and milk to the creamed mixture, alternating them. Pour into greased pan and bake in a moderate oven about 45 minutes.

FROSTING:

2 tsp. grated orange rind

4 tblsp. butter

4 tblsp. orange juice

2 cups powdered sugar

Mix well and frost the cake while still warm.

WHIPPED CREAM CAKE—Eva Greene, Leon, Iowa.

3 eggs

2 cups flour

1 cup whipped cream

1½ cups sugar

½ cup cold water

3 teaspoon baking powder

1 teaspoon vanilla

1/8 tsp. salt

Beat the egg whites until stiff. Whip the cream until stiff. Gently fold into the egg whites. Gradually fold in the batter to which the following has been added. Sift the flour once then mix the flour, sugar, baking powder and salt.

To make chocolate cake add 1/2 cup cocoa dissolved in hot water. Leave out baking powder and add 1½ teaspoons of soda. Bake in moderate oven.

COCOA CAKE—Mrs. W. S. Alexander.

3 tblsp. cocoa	2 eggs
3/4 cup boiling water	1½ cups Swansdown cake flour
½ cup butter	2 tsp. baking powder
1 cup sugar	1 tsp. vanilla

Dissolve cocoa in boiling water and boil a few minutes until it thickens, stirring all the time. Cool.

Cream butter and sugar. Add beaten egg yolks. Sift baking powder with flour. Add flour and cocoa paste alternately a little at a time, beating well after each addition. Add vanilla, and last of all fold in the egg whites.

Put in a well greased pan and bake in a slow oven about 45 minutes. Ice as desired. This makes rather a small cake.

BURNT SUGAR CAKE—Eva Greeno, Leon, Iowa.

2 eggs	1 tsp. vanilla
1 cup sugar	1 tsp. baking powder
1 cup sour cream	½ tsp. soda
4 tblsp. burnt sugar syrup	¼ tsp. salt

Break eggs into a mixing bowl. Beat until light. Add sugar and beat again. Mix soda with sour cream and add to egg mixture. Add burnt sugar and vanilla. Sift flour, baking powder and salt and add. Beat until thoroughly mixed. Bake in a loaf, or in two layer cake pans in a moderate oven 350 F. When cool, cover with sour cream frosting to which a small amount of burnt sugar has been added.

A GOOD YELLOW CAKE—Mrs. A. L. Dawkins.

1 cup sugar	1½ cup pastry flour sifted 4 times.
½ cup butter	1½ tsp. baking powder
2 eggs	1 tsp. vanilla
½ cup milk	½ tsp. lemon extract.

Bake in slow oven. I start mine at 250 and never increase heat over 25 degrees. Any icing is good on this, but I prefer a powdered sugar icing, then cover with Baker's Southern Style cocoanut.

BANANA CAKE—Mary Caple, Des Moines, Iowa.

1½ cups sugar	1 tsp. soda
½ cup butter	2 cups pastry flour
2 eggs	1 cup crushed bananas
½ cup sour milk	½ cup chopped nuts.

Mix as any butter cake. Bake in sheet pan.

RED DEVIL'S FOOD—Goldie Worth .

½ cup shortening	1 cup thick sour milk
2 cups sugar	1 cup boiling water
4 eggs	4 squares bitter chocolate (or equivalent in cocoa)
3 cups Swansdown cake flour	2 tsp. soda
3 tsp. baking powder	2 tsp. vanilla
1 tsp. salt	

Cream shortening, add sugar gradually. Continue creaming until mixture is light and fluffy. Add well beaten eggs. Beat mixture vigorously. Sift together three times the flour, baking powder, and salt, and add alternately with the sour milk to the butter mixture. Pour the boiling water into the melted chocolate and mix quickly. Add soda to chocolate and stir until thick. Cool slightly before adding to cake mixture. Mix thoroughly. Add vanilla and pour into two large layer cake pans. Bake in moderate oven (350) about 25 minutes. Put a fluffy boiled frosting between layers and on top and sides of cake.

PINEAPPLE UPSIDE DOWN CAKE—Merly Cross.

½ cup butter	apple
1 cup sugar (brown)	2 tblsp. whole pecans
1 medium sized can sliced pine-	

Melt butter, in large baking pan. Spread the brown sugar evenly over the pan and arrange the slices of pineapple on the brown sugar, dropping the pecans in the open spaces. Cover this arrangement with the following cake batter.

3 eggs	1 cup pastry flour
1 cup sugar	1 tsp baking powder
5 tblsp. pineapple juice	1 pinch salt

Beat the egg yolks until light and cream in the sugar. Add the pineapple juice and the flour which has been sifted and mix with the baking powder and salt. Fold in the stiffly beaten egg whites and pour the batter over the pineapple, baking in a moderate oven for about 1/2 hour. Turn out upside down and place on a cake plate. This may be served with unsweetened whipped cream or ice cream if desired.

WHITE FEATHER CAKE—Mrs. Myrtle Read.

1½ cups sugar	6 egg whites
½ cup butter	1 tsp. vanilla
3 tsp. baking powder	¾ cup water
2¼ cups flour	

Cream butter gradually, add sugar. Mix flour and water alternately. Add beaten egg whites and vanilla. Bake at 325.

BRUNERS GOLDEN GATE FRUIT CAKE—Alma C. Bruner, Rock Island

1½ cup seedless raisins, washed and sliced.	1 cup granulated sugar
1 cup candied cherries	1 cup orange juice, not strained.
1/3 cup finely cut preserved orange peel	1 tsp. cinnamon
1/3 cup finely cut lemon peel	1 tsp. allspice
3/4 cup finely cut citron	1 tsp. nutmeg
1½ cup. puree made from unsweetened cooked prunes	3 tblsp. brandy
1 cup puree made from unsweetened cooked apricots.	4 tblsp. granulated gelatin
	6 tblsp. cold water
	1½ pint whipping cream
	1 cup walnut kernals

Combine fruits, preserved peel, puree, orange juice, spices, brandy and let stand 1½ hours. Heat to the boiling point and remove from fire. Moisten gelatin in cold water and dissolve in hot fruits. Whip cream thick but not stiff, whip all fruit mixture with the cream. Chop walnuts fine and sprinkle over bottom of 10 inch pan. Pour cream mixture over nuts. Place in refrigerator over night but do not freeze. Slice to serve.

APPLE SAUCE CAKE—Martha Davis, Iowa City, Iowa

2/3 cup butter	1 tsp. soda
1 cup sugar	1 tsp. nutmeg
1 cup apple sauce	- tsp. cinnamon
3 eggs	1 tsp. cloves
2 cups flour	½ cup seeded raisins.

Cream shortening and sugar; add apple sauce. Mix and sift dry ingredients and add to mixture. Mix well. Add raisins which have been sprinkled with flour.

Bake in moderate oven 30 to 50 minutes.

SELF FROSTING CAKE—Pauline Phipps.

1 cup butter	2¼ cups flour
2 cups brown sugar	1 tsp. baking powder
4 eggs	1 tsp. cloves
1 tsp. soda	1 tsp. cinnamon
1 cup sour milk	

Cream butter and sugar. Drop in egg yolks and beat well. Add soda to sour milk and then combine with sugar mixture. Sift dry ingredients together and add to sugar mixture. Beat 2 egg whites with 1 tsp vanilla till stiff and fold into flour mixture. Pour in buttered cake pan. Over top of cake mixture, sprinkle 1 cup nuts and on top of this spread 1 cup brown sugar which has been added to 2 stiffly beaten egg whites. Bake in slow oven for 1 hour.

YELLOW ANGELFOOD CAKE—Carolyn C. Pendray, Maquoketa, Iowa.

Make syrup of $1\frac{1}{2}$ cups sugar and $\frac{1}{2}$ cup water and boil until it thickens. Pour gradually on stiffly beaten whites of 9 eggs. Add beaten yolks to which flavoring and salt have been added. Add gradually $1\frac{1}{3}$ cup cake flour with 1 teaspoon cream of tartar. Bake in tube pan in oven 300 for 15 minutes, 325 for 30 minutes, 300 for 15 minutes. Invert to cool.

WHITE FRUIT CAKE—Verga Swanson.

1 lb. white raisins	3 tblsp. milk
$\frac{1}{2}$ lb. citron (cut fine)	$\frac{1}{4}$ tsp. soda
$\frac{1}{4}$ lb. candied pineapple (cut fine)	1 tsp. salt
$1\frac{1}{4}$ cup blanched almonds	$\frac{1}{2}$ tsp. cream of tartar
$\frac{1}{2}$ cup shredded cocoanut	2 cups pastry flour
$\frac{3}{4}$ cup shortening	6 egg whites (beaten stiff)
1 cup granulated sugar	

Soak the raisins in cold water until plump then dry thoroughly. Cut the citron and pineapple into thin pieces with scissors and add with the almonds and cocoanut to the raisins. Cream the shortening and sugar by hand or with an electric beater at high speed until well blended. Then add the milk and the sifted dry ingredients by hand or with an electric beater at low speed. Fold in the egg whites and then add the previously mixed fruits. Fill well greased pan of the desired size to two thirds full of the mixture and bake one hour and ten minutes in a moderate oven. This recipe makes five pounds of cake. A large loaf should be baked longer.

CHOCOLATE WATER CAKE—Mrs. Sidney H. Upson, Des Moines, Iowa.

$\frac{1}{2}$ cup butter	1 cup cold water
$\frac{1}{4}$ tsp. salt	2 cups cake flour
1 tsp. vanilla	1 tsp. soda (level) in a little warm water
$1\frac{3}{4}$ cup sugar	
$\frac{1}{2}$ cup cocoa	3 egg whites well beaten

Cream butter and sugar. Add cocoa and one tablespoon water from cup of water and beat thoroughly. Add soda. Add flour and water alternately. Add vanilla and salt, then add egg white beaten stiff. Bake 45 minutes (350 to 375 oven) in 8 inch pan, 2 inches deep.

CHOCOLATE CAKE—Grace Dawkins.

Cook together $\frac{1}{2}$ cup cream and 2 squares chocolate. Add $1\frac{1}{4}$ cup sugar, another $\frac{1}{2}$ cup cream, large cup flour, two eggs (unbeaten); 1 teaspoon soda dissolved in a little boiling water. Mix thoroughly, flavor with vanilla.

PRESIDENT'S FRUIT CAKE—Gertrude Webb,, Milwaukee, Wis.

1 lb. butter	½ lb. citron.
1 lb. brown sugar	1 lb. blanched almonds
1 lb. flour	1 lb. pecans
12 eggs (separated)	½ tsp. nutmeg
5 lbs. seeded raisins	½ teaspoon cloves
1 glass grape jelly	1 teaspoon cinnamon
2 tsp. melted chocolate	1 glass grape juice
1 lb. crystalized cherries	2 tsp. rosewater
1 lb. crystalized pineapple	

Soak almonds overnight in rosewater and fruit in grape juice. Cream butter and sugar. Add well beaten yolks, then spices, grape jelly and chocolate. Next stiff egg whites and part of flour. Mix rest of flour with fruit. Nuts last.

DATE CAKE—Ellanor Ironside, Leon, Iowa.

1½ cup boiling water	1 tsp. soda
1½ cup dates	¼ cup butter

Pour boiling water over above ingredients, stir until dates are broken in small pieces.

1 egg	1 cup sugar
½ tsp. salt	1½ cup flour
1 tsp. vanilla	1 tsp. baking powder

Beat egg, salt, vanilla well with egg beater. Add sugar gradually and beat until very thick. Add flour and baking powder, mixed together, and date mixture. Bake.

SPREAD FOR TOP:	1 cup sugar
1 cup dates	1 tsp. salt
¾ cup water	1/3 cup nuts

Cook all ingredients (except nuts) until thick and evenly blended. Add nuts. Cool and spread over top of baked cake.

ORANGE LAYER CAKE—Mrs. W. R. Krapfel.

2¼ cups cake flour	¾ cup butter
2¼ tsp. baking powder	1½ cups sugar
Salt	3 eggs
1½ tsp. grated orange rind	¾ cup orange juice

Cream butter, add orange rind, add sugar gradually and cream until fluffy. Add yolks and beat. Add sifted dry ingredients alternately with orange juice. Fold in beaten whites. Bake in 2 layer pans 25 minutes. Oven 375.

BANANA CAKE—Mrs. Lida Burkhart.

½ cup shortening	½ tsp. salt
1½ cups sugar	¼ cup sour milk
2 eggs	1 cup mashed bananas
2¼ cups flour	1 tsp. vanilla
1 tsp. baking powder	1 cup cream
1 tsp. soda	2 bananas, sliced

Cream shortening and add sugar gradually. Add the well beaten eggs. Sift flour once before measuring. Sift flour, baking powder, soda and salt together and add alternately with the sour milk and bananas which have been mashed through a sieve. Add flavoring. Pour into greased and floured layer cake pans and bake. When layers are cold, put together with cream whipped and sweetened and sliced bananas for filling and spread whipped cream over top of cake. Lay slices of banana over top of cream.

Time—Bake 30 minutes. Temperature—350 F. moderate oven. Size of pan—Two 8-inch layer cake pans.

YELLOW CAKE—Goldie Worth.

¾ cup butter	3 eggs
1½ cups sugar	1 cup milk
3 cups Swansdown cake flour (sift before measuring)	1 tsp. vanilla
	4 tsp. baking powder

Mix and sift dry ingredients three times. Cream shortening, add sugar gradually, then beaten egg yolks. Beat hard until light and fluffy. Add milk and dry ingredients alternately, beating after each addition. Add vanilla and fold in stiffly beaten egg whites. Bake in two layers in moderate oven (375) about 30 minutes. Use fluffy boiled icing.

LAZY DAISY CAKE—Essie Whisler.

To 2 well beaten eggs add:	Then add:
1 tsp. vanilla	1 cup cake flour
1 cup sugar gradually.	1 tsp. baking powder
	¼ tsp. salt.

Bring 1/2 cup milk and 1 tablespoon Crisco to boiling point and pour over above mixture. Bake one-half hour at 350 degrees.

FOR FROSTING:	5 tblsp. brown sugar
2 tblsp. cream	1 cup cocoanut
2 tblsp. butter	

Pour over cake while hot and return to oven. When nicely brown, remove from oven, cool and serve in squares.

IMPROVED ANGEL FOOD CAKE—Mrs. W. B. Hays.

Whites of 13 large eggs	12 Maraschino cherries cut fine
1 $\frac{1}{4}$ cups sugar	1 heaping tsp. cream of tartar
1 cup cake flour	1 tsp. vanilla
$\frac{1}{2}$ cup coarsely chopped pecans	Juice of 1 lemon
2 slices pineapple cut fine	

Beat the eggs stiff. Add cream of tartar and beat again. Fold in sugar. Add flavoring and lemon juice. Fold in flour lightly. Add nuts and fruit last. Bake as angel food one hour. Start oven just before you put cake in pan at 325 and leave for one hour.

MYSTERY CAKE—Mrs. Frank Klum, Mt. Pleasant, Iowa.

1 cup sugar	1 cup raisins
2 tblsps. butter	$\frac{1}{2}$ cup nuts
1 can tomato soup.	1 tsp. cloves
1 teaspoon soda	1 tsp. nutmeg
1 $\frac{1}{2}$ cup flour	1 tsp. cinnamon

Cream the soft butter with the sugar, then add the dry ingredients alternately with the soup. Bake 30 to 40 minutes at 375.

(Candied lemon peel, orange or citron, as well as other fruits, or nuts, may be added).

MIRACLE ANGEL CAKE—Cecil Yant.

1 $\frac{1}{2}$ cup sugar	2 tsp. cream of tartar
1 cup cake flour	$\frac{3}{4}$ tsp. salt
1 $\frac{3}{4}$ cup egg whites	Extract, vanilla or almond

Sift sugar once. Add $\frac{1}{2}$ cup sugar to flour and sift together three times. Beat egg whites until frothy. Add cream of tartar and salt, and continue to beat until eggs are stiff enough to hold shape. Add remaining sugar gradually, beating thoroughly after each addition. Add flavoring. Fold in flour with whip beater, folding in about $\frac{1}{4}$ at a time. When all flour is in, fold a few additional times. Pour into large angel food cake pan. Bake on low heat approximately 1 hour.

WHITE CAKE—Cecil Yant.

1 cup butter	1 cup cold water
2 cups sugar	5 beaten egg whites
3 cups flour	Vanilla
5 tsp. baking powder	

Cream butter and sugar. Add flour and baking powder alternately with water. Fold in egg whites stiffly beaten. Then add vanilla. Bake in a slow oven nearly an hour. Makes large loaf cake.

PINEAPPLE WHIPPED CREAM CAKE—Verga Swanson.

½ pint whipping cream	3 egg whites well beaten
½ cup cold water	3 teaspoons baking powder
1½ cups sugar	¼ teaspoon salt.
2 cups cake flour	1 tsp. vanilla

Whip cream. Add water. Add all dry ingredients (which have been sifted together 3 times) and vanilla. Fold in egg whites. Bake in 2 layers in moderate oven.

FILLING:	3 egg yolks well beaten
1 small can crushed pineapple	2 tblsps. flour
1 cup sugar	Butter size of walnut.

Cook in double boiler until thick. Spread between layers and on top and sides of cake while hot.

GOLD CAKE—Goldie Worth.

2½ cup sifted Swansdown cake	1¼ cups sugar
flour	8 egg yolks, beaten light
4 tsp. baking powder	½ tsp. lemon extract
¾ cup butter	¾ cup milk

Sift flour once, measure, add baking powder and sift together three more times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add extract. Add sifted flour and baking powder, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in layers in moderate oven (325) 25 minutes. Makes three 9 inch layers.

CRUMB COOTCHIE CAKE—Mary Caple, Des Moines.

1 lb. dates	5 tblsp. flour
1 cup nut meats	1 tsp. baking powder
3 eggs	Salt to taste.
½ cup sugar	

Bake in medium oven about 30 minutes.

YELLOW ANGEL FOOD—Cecil Yant.

12 egg yolks	1 tsp. vanilla
¾ cup hot water	1 tsp. lemon
1¼ cup sugar	2 tsp. baking powder
1 tsp. salt	1-7/8 cup cake flour

Add hot water to egg yolks and beat about fifteen minutes or until very thick. Fold in sugar, then flour and other ingredients. Bake in tube pan for 50 to 60 minutes at 350 degrees. This will be as light and fluffy as any white angel cake.

MIRACLE ANGEL CAKE—Cecil Yant

1¾ c. egg whites	2 tsp. cream of tartar
1½ c. sugar	1 tsp. almond flavoring
1 c. cake flour	1 tsp. vanilla
1 tsp. salt	

Beat egg whites until frothy then add salt and cream of tartar. Continue beating until very stiff but not dry. Too much beating makes for a dry cake. Mix 1/2 cup sugar with flour and sift three times. Sift remaining sugar. Fold sugar into egg whites, then fold in flour and sugar mixture. Add flavorings. Beat mixture several hard strokes to thoroughly mix all ingredients. Pour into tube pan which has been rinsed with cold water, and bake in 350 degree oven for about one hour.

CHOCOLATE CAKE—Mrs. H. S. Dredge.

½ cup butter	4 whole eggs
2 cups sugar	1 cup milk
2 squares chocolate (melted)	4 level tsp. baking powder
2½ cups sifted cake flour	1 tsp. vanilla

Cream butter and sugar. Add one egg at a time and beat thoroughly each time. Add melted chocolate, milk and flour. Beat thoroughly. Last add baking powder. Bake in loaf pan (350 degrees).

FROSTING:

1/3 cup butter, creamed	2 squares melted chocolate
1½ cup powdered sugar	1 egg whipped to a cream
	1 tsp. vanilla

SOUR CREAM CHOCOLATE CAKE—Grace McDowell.

1¼ cup sugar	1¼ cups cake flour
1 cup sour cream	1 tsp. soda
4 tblsp. cocoa	¼ tsp. salt (scant)
2 eggs	1 tsp. vanilla

Put cocoa in 1/2 cup cream over very low fire. When well blended remove from stove and add soda dissolved in hot water. Mix rest of cream with sugar and egg yolks. Beat well. Add cocoa mixture, vanilla, and flour sifted with salt.

Bake in loaf in moderate oven (350 degrees) about 40 minutes.

DELICIOUS CAKE—Blanche Talbot.

Cream together: ½ cup lard and ½ cup sugar; then add 1 cup sour milk; 1 teaspoon soda; and 1 teaspoon baking powder, dissolved in sour milk; 3 cups flour and 3 egg yolks. Beat until smooth. Then add 1 cup nut meats; 2 bananas mashed and whipped and last add 3 egg whites which have been beaten stiff. Bake in layers in moderate oven.

QUICK SPICE CAKE—Eva Greene, Leon, Iowa.

Boil 1 cup raisins for 20 minutes. Use 3/4 cup of water raisins are cooked in to mix cake.

3/4 cup sugar	1 tsp. baking powder (Sift soda
1/2 cup butter, Just mix butter and	and baking powder with flour)
sugar. Do not cream.	1 tsp. cinnamon
2 eggs without beating	1/4 teaspoon cloves
2 cups flour (sift once only).	1/2 teaspoon nutmeg
1 tsp. soda	

Add raisins. Beat as little as possible to mix. Bake in loaf or tube pan and ice if desired.

CHEAP FRUIT CAKE—Mrs. Bert Shew, Moravia.

1 cup brown sugar	1 tsp. nutmeg
1 cup white sugar	1 tsp. cinnamon
1 cup butter	1 tsp. cloves
Cream sugar and butter.	1 cup nut meats
2 cups apple sauce (juicy)	2 cups raisins
2 tsp. soda stirred into apple sauce	1 cup dates
2 whole eggs	1 tsp vanilla
4 cups flour	5c worth small spiced gum drops

Mix all ingredients together well and bake one hour.

(Can use 1/2 cup lemon and orange peel, but very good without.)

BLACK WALNUT CAKE—Mrs. Paul Boyer, Moravia.

2/3 cup butter	1/8 tsp. salt
2 cup white sugar	4 egg whites
1 cup sweet milk	1 tsp. vanilla
3 cups pastry flour	1 cup black walnut meats
3 tsp. baking powder	

Sift sugar. Add butter and beat until creamed. Sift salt, flour and baking powder together 3 times. Add part of flour then part of milk until all is used, saving a little flour to flour nut meats. Add beaten egg whites and vanilla. Add floured nut meats last. Bake either in layer or loaf. Use cooked icing.

SOUR CREAM CHOCOLATE CAKE—Mrs. Charles Agee.

2 cups sugar	3 tblsp. cocoa (big)
2 cups flour,	1 tsp. soda (scant)
2 cups sour cream	Pinch of salt
3 eggs	

ICE WATER CAKE—Mrs. Gilbert Swanson.

8 tblsp. butter	6 tsp. baking powder
2 cups sugar	4 egg whites
3½ cups pastry flour	½ tsp. vanilla, lemon, almond
1½ cups ice water	flavoring.

Cream butter and sift in the sugar a little at a time. Add the flour and water alternately, sifting the baking powder in the last 1/2 cup flour.

I also take 1/2 cup of the sugar and add to the beaten egg whites; it helps to dissolve some of the sugar.

Bake in slow oven (375 degrees). This makes a big cake.

CHOP SUEY CAKE—Mary Caple, Des Moines.

1½ cups sugar	1 tsp. soda dissolved in hot water,
1 cup butter	then put in milk.
2 eggs	1 tsp. baking powder in flour.
1 cup sour milk	1 tsp. cinnamon.
2 cups flour	1 cup dates and nuts

Bake in a long shallow pan for about 30 minutes.

CREAM FILLING:

1 cup brown sugar	½ cup cream or milk
½ cup white sugar	1 tsp. butter

BANANA CAKE—Eva Greene, Leon, Iowa

½ cup butter	2/3 cup sour milk
1½ cups sugar	2 eggs
2 cups sifted flour	1 cup mashed bananas
1 tsp. soda	1 tsp. vanilla
1 tsp. baking powder	

Cream butter thoroughly. Add sugar gradually and cream until the consistency of whipped cream. Sift flour, soda and baking powder. Add a little flour to the creamed mixture, then some sour milk. Beat. Continue in this manner until all milk and flour have been added. Add well beaten eggs, mashed bananas and vanilla. Bake in a moderate oven.

SOUR CREAM CHOCOLATE CAKE—Mrs. Jake Rinchel.

1½ cups sugar	1 large tsp. soda
3 whole eggs	4 tblsp. cocoa
1½ cups sour cream	Hot water and vanilla.
2 cups cake flour	

Beat eggs until light. Add sugar, beat good. Add cream to which soda has been added. Add flour and last mix enough boiling water to cocoa to mix well. Makes a nice 2 layer cake|

SOUR CREAM CHOCOLATE CAKE—Cecil Yant.

2 cups sugar	Stir all together and add:
2 eggs	2/3 cup sour cream
1/2 cup shortening	2 1/2 cups flour.
2 tblsp. cocoa	2 tsp. soda
1 tsp. salt	

Beat thoroughly and just before placing in the oven add 1 cup of boiling water and thoroughly mix.

Makes a thin batter but a never fail cake. Bake in moderate oven.

SOUR CREAM CAKE—Flora Gragg.

1 cup sugar	1 1/2 cups flour
3/4 cup sour cream	1 tsp. baking powder
1/4 cup milk	3 eggs
1 tsp. soda in cream	Flavoring

FUDGE CAKE—Mrs. H. G. Klum.

Cream:	1/2 cup sour milk with 1 tsp.
2 cups sugar	soda
1/2 cup Crisco	2 cups flour sifted with 1/2 cup
Then add:	cocoa
2 eggs (not beaten). Beat well.	Beat real well, then add:
1 tsp. vanilla	1 cup hot water.
1/4 tsp. salt	

Batter will be very thin. Put into almost cold oven and bake with low flame until done.

EASY CHOCOLATE CAKE—Beverly Rodgers, Kansas City, Mo.

Place the following ingredients in a bowl without mixing:

1 cup sugar	1/4 tsp. salt
1/2 cup shortening, slightly softened	1 tsp. baking powder
1/2 cup milk	1/2 tsp. soda
1 egg	1/3 cup cocoa
1 1/2 cups flour	

Pour 1/2 cup boiling water over the above and beat for three minutes. Bake in a moderate oven for 35 minutes.

DATE CAKE—Catherine Clemens.

Pour 1 cup boiling water over 1 cup dates. Cream 1 cup sugar and 1 tablespoon butter. Add 1 egg and mix with dates. Add 1 teaspoon soda, 1 1/4 cups flour, 1/2 cup nuts. Pour in greased pan and bake.

FILLING: 1 cup dates, 1 cup sugar, 1/2 cup water, cooked three minutes. When cool add 1/2 cup nuts and spread on cake after baking.

COOKIES

“Dem dere fancy cookies looks de bes’
And dey does right wal t’ eat;
But good ol’-fashioned ginger cakes
Is mighty hahd t’ beat.”

RANGER COOKIES — Jessie Young, Shenandoah, Iowa.

1 cup butter	2 cups flour
1 cup white sugar	1 tsp. soda
1 cup brown sugar	$\frac{1}{2}$ tsp. baking powder
2 eggs	$\frac{1}{2}$ tsp. salt
1 tsp. vanilla	2 cups quick oatmeal
1 cup shredded cocoanut	2 cups Kellogg’s Rice Krispies.

Cream the butter and sugar, add the eggs and vanilla and mix until smooth. Add flour, which has been sifted with the soda, baking powder and salt. Mix thoroughly, add the oatmeal, rice cereal and cocoanut and mix. The dough will be quite crumbly. Mold with the hands into balls the size of a walnut. Place on a greased cooky sheet and press slightly with spatula. Bake 15 or 20 minutes in a moderate oven.

BUTTER COOKIES — Goldie Worth

Cream together:

1 cup butter	$\frac{1}{4}$ teaspoon almond flavoring
1 cup granulated sugar	

Add 2 egg yo’ks. Mix thoroughly. Blend in $2\frac{1}{2}$ cups sifted flour. Form into small balls $\frac{3}{4}$ inch in diameter, or put through cookie press. Place pecan in center or bits of candied cherries, angelica, citron, dates, or jelly. Bake 10 to 12 minutes in hot oven (400). Makes 8 to 9 dozen cookies.

FUDGE BARS—Maude Peatman.

1 cup sugar	$\frac{1}{2}$ cup nuts
1 cup flour	$\frac{1}{2}$ cup cocoanut
2 eggs	4 tblsp. cocoa
$\frac{1}{2}$ cup butter	

Melt butter and mix cocoa in it, stir in rest. Bake in slow oven in sheet, cut in squares.

NUT PUFFS — Mrs. Esther Osborn

1/3 cup shortening	1/2 cup chopped nuts
1 cup sugar	3 tsp. baking powder
2 eggs	1/4 tsp. salt
1/2 tsp. vanilla	1/2 cup milk
1 3/4 cup flour	

Cream shortening. Add sugar gradually. Beat in eggs and flavoring. Sift flour, baking powder and salt together and add to first mixture alternating with milk, beat thoroughly and add the nuts. Place a small portion in oiled cup cake pans and bake 25 min. in a moderate oven. These puffs may be served with a vanilla or orange sauce or they may be frosted.

FILLED COOKIES — Grace McDowell

1 1/4 cup white sugar	4 eggs--2 tsp. vanilla.
1 1/4 cup brown sugar	3 1/2 or 4 cups flour sifted with 1
1 cup butter, or other shortening	tsp. soda
1 cup sour cream	2 tsp. baking powder

Mix as given--chill dough several hours or overnite. Roll and cut Put small amount of filling on one and cover with another cookie. Press edges together and bake at 400.

BUTTERSCOTCH COOKIES — Mrs. J. C. Donahue

1 cup shortening	1 teaspoon vanilla
1 cup white sugar	1 teaspoon soda
1 cup brown sugar	1 teaspoon baking powder
2 eggs	3 cups flour
1 cup cocoanut or nuts	

Roll in waxed paper and chill in ice box. Bake at 400 degrees about 10 minutes.

OATMEAL COOKIES — Sue Klum, Mt. Pleasant, Iowa.

Boil 1 cup raisins. Drain & cool.	1/2 teaspoon nutmeg
1 cup sugar	2 cups flour
1 teaspoon cinnamon	2 cups oatmeal
1/2 teaspoon cloves	

Mix together. Add 1 cup shortening and one-half cup hot raisin water. Mix well, then add 2 eggs well beaten, 1/2 teaspoon salt, 1/2 teaspoon soda. Add nuts.

Drop from spoon and bake in moderate oven.

FILLED COOKIES — Grace McDowell

(Reprint, Filling omitted on p. 112)

1¼ cup white sugar	4 eggs--2 tsp. vanilla.
1¼ cup brown sugar	3½ or 4 cups flour sifted with 1
1 cup butter, or other shortening	tsp. soda
1 cup sour cream	2 tsp. baking powder

Mix as given--chill dough several hours or overnite. Roll and cut Put small amount of filling on one and cover with another cookie. Press edges together and bake at 400.

FILLING

½ pkg. each dates, raisins and figs	2 level tblsp. flour
1 cup sugar	¾ cup water

Grind fruit. Mix flour and sugar, add water--pour over fruit. Cook slowly until thick. Cool before using.

BUTTERSCOTCH OR ICE BOX COOKIES—Stella M. Fry, Bloomfield, Ia.

2 cups brown sugar	1 teaspoon soda
½ cup butter	1 teaspoon cream of tartar
2 eggs	1 teaspoon vanilla
½ cup hot water	1 pinch of salt
2 cups flour (add more as needed)	1 cup nuts (if desired)

Cream butter and sugar. Add eggs, well beaten; dissolve soda in hot water and add. Mix cream of tartar with flour and work into mixture to form soft dough. Mold into long roll, put in refrigerator or some cold place and let stand until stiff from coldness. Slice thin and bake on greased pans in not too hot oven (from 375 to 425).

This dough can be kept on hand in a cold place and used as desired.

CHOCOLATE MINT WAFERS — Mrs. C. L. Bruckshaw

Melt chocolate mint patties in double boiler. Spread on unsalted crackers. Serve with chilled pineapple juice.

BEST EVERS — Jessie Young, Shenandoah

½ cup butter	1 cup seeded raisins
1 cup sugar	1 cup dry, shredded cocoanut
2 egg yolks	2 egg whites
2 tblsp. milk	2 tsp. vanilla
2 cups flour	3 cups flaked toasted breakfast
1 tsp. salt	food.
1 tsp. baking powder	

Mix ingredients in the order given. Use one round tsp. of the mixture for each cookie. Drop by spoonfuls on a buttered sheet ½ inch apart. Bake in moderate oven. Watch closely for they burn easily. Remove from the pan while hot. This makes about 65 cookies.

JAM SURPRISES — Jessie Young, Shenandoah

½ cup fat	¼ tsp. salt
1 cup sugar	2 tsp. baking powder
1 egg beaten	1 tsp. grated lemon or orange rind
¼ cup milk	1 cup jam
3 cups flour	

Cream fat. Add sugar a little at a time, creaming thoroughly. Add milk and grated rind to beaten egg. Mix and sift the dry ingredients and add alternately with the milk and egg to the creamed butter and sugar. Chill. Roll about ¼ inch thick and cut in 2 inch squares. In the center of half of the squares, place a tsp. strawberry or other thick jam. Cover with the other square and press the edges together. Another attractive cookie is made by cutting the squares about 3 inches in diameter, placing the filling in the center and folding them over diagonally. Press edges well together. Bake in moderately hot oven (375) until a delicate brown. The tops of the cookies may be brushed with egg white and sprinkled with sugar before baking.

BUTTERSCOTCH (Filled) ICE BOX COOKIES — Eleanor Ironside, Leon, Iowa.

2 cups brown sugar	4 cup flour
¾ cup shortening	1 teaspoon cream of tartar
2 eggs	1 teaspoon soda
1 teaspoon vanilla	1 cup chopped nuts

Cream shortening and sugar. Add well beaten eggs, vanilla. Sift and measure flour, sift other ingredients together, add nuts to sugar and shortening mixture. Work the mass into a roll (if you wish cookies without filling).

FILLING:

1 cup dates	½ cup sugar
½ cup nuts	½ cup water. Boil

Roll Part One out flat, spread Part Two or filling over all of Part One, and roll like jelly roll. Let stand in ice box over night, slice and bake.

OATMEAL - COCOANUT COOKIES — Marie Harding

4 cups oats	2 eggs
1 cup cocoanut. Mix.	¼ teaspoon salt
1 cup brown sugar	1 teaspoon soda
1 cup white sugar	1 cup flour
1 cup fat. Cream together.	1 teaspoon vanilla

Roll in balls the size of walnuts and bake.

DATE SURPRISE COOKIES — Esther Sears

½ cup shortening	1½ cups flour
½ cup sugar	½ tsp. soda
2 eggs	¼ cup top milk or cream
1 tsp. vanilla	¼ tsp. salt

Cream the shortening and sugar until light and fluffy. Add the beaten eggs and then the sifted dry ingredients alternately with the liquid. Divide batter into three parts. To one part add ¼ cup shredded cocoanut, to another part ½ square chocolate, melted. Pit 36 dates and stuff with nutmeats. Drop part of the dates into chocolate batter, part in the cocoanut batter and part ino plain batter. Be sure each date is thourougly coated with batter. Place on greased cookie sheet and bake for 10 minutes at 400 degrees. Makes 3 dozen cookies.

CHOCOLATE CUP CAKES — Mrs. C. I. Bruckshaw

⅔ cup flour	2 squares (ounces) chocolate
½ teaspoon baking powder	2 eggs (separated)
½ cup butter	1 teaspoon vanilla
1 cup sugar	1 cup nut meats

Cream butter and sugar. Add melted chocolate, then egg yolks, then the flour sifted with the baking powder. Add nuts, vanilla, and lastly the stiffly beaten egg whites. Turn into greased pan and bake 20 minutes in 375 degree oven.

Ice thickly with any desired icing and cut into small squares the size of a caramel.

LEMON COOKIES — W. M. Cree

1 cup butter	½ tsp. salt
1 cup sugar	Juice & grated rind of 1 lemon
3 eggs whipped very light	

Beat thoroughly each ingredient and last of all add ½ tsp. soda dissolved in tablespoon of milk. Use 4 cups of flour or enough to roll out. Roll out as thick as desired and bake light brown. We roll our dough very thin.

BROWNIES — Mrs. J. C. Ashby, by Bernice Allen

1 cup sugar, ¼ cup butter, ¼ cup milk, 1 teaspoon of vanilla, two beaten eggs, 1 square chocolate melted, ¾ cup nut meats, 1 cup flour, ½ teaspoon baking powder, pinch of salt. Spread this about one-fourth of an inch thick in pan and bake. When done cut in squares.

DROP COOKIES — Mrs. Henry Klum

Cook for 5 minutes 2 cups raisins in 1 cup water. Let cool. Mix the following in order given:

1 cup white sugar	3½ cups flour
½ cup brown sugar (packed down)	1 teaspoon cinnamon
¾ cup Crisco	½ teaspoon salt
2 eggs, well beaten	1 teaspoon soda
½ cup nuts	1 teaspoon baking powder.

Sift together:

Add to above mixture, then add raisins and water last. Drop by spoonfuls on oiled baking sheet and bake in moderate oven.

NESTLE'S SWEET CHOCOLATE COOKIES, Bess M. Nichols, Waterloo.

½ cup butter	2 tblsp. hot water
½ cup Crisco	3 cups flour (measure before sifting.)
¾ cup brown sugar	
¾ cup white sugar	Add 1 tsp. soda and 1 tsp. baking powder to flour.
2 eggs beaten well	

Method: Combine as listed above. Add 1 cup nut meats and tsp. vanilla. Add 3 cakes of Bakers German Sweet Chocolate cut in small pieces. Cut each square in about 4 pieces. (This chocolate is 9c a bar.) In the summer time you will be unable to buy Nestle's Sweet Choc., so use Baker's choc. as mentioned above.

ICE BOX COOKIES — Meryl Cross

1 cup butter	1 tsp. of soda in one cup flour
2/3 cup lard	4 cups flour
3 eggs, beaten	1 pound dates or raisins
1 cup brown sugar	1 cup chopped nuts
1 cup white sugar	Salt

Cream fat and sugar; add eggs; add flour and soda solution, mix well. Add remaining flour to which dates and nuts have been added. Form in rolls 2 inches in diameter. Place on oiled paper. Chill. Cut in thin slices and bake 10-12 minutes in moderate oven.

EXTRA-GOOD COOKIES — Mrs. Dorothy Hamilton, Mason City, Iowa.

2 cups brown sugar	vanilla
¾ cup pecans	½ cup flour
2 egg whites--unbeaten	½ teaspoon baking powder

Drop in greased pan--bake slowly for 15 minutes at 350. Cool slightly before taking out.

COCOANUT COOKIES — Mrs. E. J. Riepe

Cream $\frac{1}{2}$ cup brown sugar $\frac{1}{2}$ cup flour.
 $\frac{1}{2}$ cup butter

Pack into ungreased pan and bake 10 minutes at 350 degrees. Cool slightly.

Beat two eggs lightly. Stir in 1 cup brown sugar, 1 teaspoon vanilla, 2 tablespoons flour, 1 level teaspoon baking powder, and a little salt. Blend in 1 cup cocoanut and 1 cup nuts. Spread over the first mixture and bake.

NUT MACAROONS—Vera DeNoon.

1 lb. sifted powdered sugar Stir together with 5 unbeaten
 $\frac{1}{2}$ cup sifted flour egg whites.
1 rounding tsp. baking powder. 1 lb. chopped nuts.

Drop from teaspoon on greased cookie sheet. Bake in 400 degree oven until dry and a very light brown. Do not drop too close together on sheet or brown too much.

When you start these cookies, keep right at it, for if left the sugar will grain. Should be dropped and baked promptly.

NUT COOKIES — Katherine McNeal

$\frac{1}{3}$ cup butter 1 teaspoon baking powder
 $\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup chopped nuts
2 eggs $\frac{1}{2}$ teaspoon lemon extract
 $\frac{3}{4}$ cup flour $\frac{1}{2}$ teaspoon vanilla

Cream the butter. Add sugar and eggs (well beaten). Beat for 1 minute, then add flour, baking powder, nuts and extracts. Drop by spoonfuls 2 inches apart on a well buttered pan or baking sheet. Bake 20 minutes in moderately slow oven. Makes 2 dozen.

OATMEAL COOKIES — Rachel Donahue

$\frac{1}{2}$ cup lard $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup butter 2 cups flour
1 teaspoon soda, creamed into lard 2 cups rolled oats
and butter Cinnamon and nutmeg
1 cup sugar 1 cup raisins (cooked)
2 eggs

Drop from spoon on oiled baking sheet and bake in moderate oven.

MY FAVORITE CHOC. DROP COOKIE—Jessie Young, Shenandoah.

½ cup shortening	2 cups and 2 tblsp. flour
cups brown sugar	¾ cup milk
2 eggs	1 tsp. baking powder
2 squares melted chocolate	½ tsp. soda
1 cup chopped nuts	1 tsp. vanilla flavoring

Cream shortening and sugar, add eggs and chocolate and mix, then sifted dry ingredients and milk alternately. Last add the flavoring and nuts. Bake 8 to 10 minutes in oven at 400. You may test when done by a light pressure of the finger. Make these into small drop cookies as they spread nice and round.

FROSTING:

2 cups powdered sugar	1 tsp. vanilla
1 tsp. butter	Enough cream to make right consistency to spread.
1 square melted chocolate	

Spread on top of each cookie and add nuts on top.

LEMON CUP CAKES — Mrs. J. M. Beck

1 cup sugar	3 tblsp. lemon juice, rind of 1 lemon.
2 tablespoons butter	
3 eggs	4 tblsp. flour
1½ cups milk	Pinch of salt

Cream butter and sugar. Add flour and salt, lemon juice and rind. Stir in yolks mixed with milk. Fold in whites. Put in cups and bake in pan of water for 45 minutes at 350 degrees.

Let cool before trying to turn them out.

SOUR CREAM CUP CAKES — Mrs. A. L. Dawkins

1 cup heavy sour cream	½ teaspoon nutmeg
1 cup sugar (½ brown, ½ white)	1 teaspoon soda 1 teaspoon baking powder added to flour
1½ cups flour	
2 eggs	1 cup raisins or part raisins and part dates (nuts if desired)
1 teaspoon salt	
1 teaspoon cinnamon	

Bake in gem pans in moderate oven.

CHOCOLATE CRISPS — Ellanor Ironside, Leon, Iowa.

Melt one large sweet chocolate bar (20c at dime store) in double boiler. Mix with corn crisps (or other crisp cereals) and drop by spoonfuls on oiled paper.

MOLASSES CRINKLES — Ella Poffenberger

$\frac{3}{4}$ cup shortening	$2\frac{1}{4}$ cups flour
1 cup brown sugar (Packed in cup)	2 teaspoons soda
1 egg	$\frac{1}{2}$ teaspoon cloves
4 tablespoons molasses	1 teaspoon cinnamon
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon ginger

Mix dry ingredients, add to creamed mixture and set in cold for 1 hour, then roll in balls size of small walnut. dip in white sugar and bake 8 to 12 minutes in quick moderate oven. (Put sugar side up).

BUTTERSCOTCH COOKIES — Mildred Dooley

2 cups brown sugar	1 teaspoon cream of tartar
2 eggs	1 teaspoon soda
1 teaspoon vanilla	1 cup nuts
1 cup butter and lard mixed	1 cup dates
3 to 4 cups flour	

Form into roll on wax paper and wrap. Let stand several hours in cool place. Cut into $\frac{1}{8}$ inch slices and bake in quick oven. No liquid is used.

PINEAPPLE COOKIES — Mrs. J. C. Donahue

$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup brown sugar	$\frac{1}{4}$ teaspoon soda
$\frac{1}{2}$ cup white sugar	1 teaspoon baking powder
$\frac{1}{2}$ cup crushed pineapple	1 teaspoon vanilla
$\frac{1}{2}$ cup nuts	2 cups flour
1 egg (beaten)	

Drop by spoonfuls on baking sheet and bake at 425 degrees about 15 minutes.

ICE BOX FILLED COOKIES — Eva Greene, Leon, Iowa.

1 cup brown sugar	$\frac{1}{2}$ teaspoon salt
1 cup white sugar	1 teaspoon vanilla
1 cup butter	Cook together and cool:
3 eggs (beaten light)	1 lb. dates
4 cups flour	$\frac{1}{2}$ cup sugar
1 teaspoon soda sifted in flour	$\frac{1}{2}$ cup water

Roll dough. Spread cooked filling. Roll like jelly roll. Let stand in ice box over night or till very cold. Slice and bake in moderate oven.

DREAM BARS — Mildred Dooley

½ cup butter
½ cup brown sugar

1 cup flour

Mix with hand. When smooth press over bottom of a pan. Bake 10 minutes at 350 degrees.

While baking mix the following:

½ cup nuts
1 teaspoon vanilla
½ teaspoon baking powder
cup dates
1 cup brown sugar

2 tablespoons flour (rounding)
¼ teaspoon salt
2 eggs
1 cup cocoanut

Mix dry ingredients. Add eggs, then nuts, dates, cocoanut and vanilla. Spread over first mixture. Bake 25 minutes at 250. Let stand 3 minutes before cutting.

PEANUT BUTTER COOKIES — Eva Greene, Leon, Iowa.

1 cup peanut butter
½ teaspoon soda
2 cups flour (add more flour as
needed).
4 tablespoons butter

1 cup white sugar
1 cup brown sugar
2 eggs
½ cup milk
4 teaspoons baking powder

Mix well and drop by spoonfuls on cookie sheet.

BROWNIES — Martha Davis, Iowa City, Iowa.

3 eggs
½ cup flour
½ cup butter
1 cup sugar
½ teaspoon baking powder

2 squares chocolate
Pinch of salt
1 cup nuts
Vanilla

Bake in slow oven about 20 minutes.

BUTTERSCOTCH ICE BOX COOKIES — Mabel Klum

2 cups brown sugar
1 cup melted shortening
2 eggs
1 cup nut meats

4 cups flour
½ teaspoon baking powder
Scant teaspoon soda.

Beat eggs well, add sugar and shortening. Add sifted dry ingredients, then nuts. Work well together, then pack tightly into pound butter cartons. Keep in cool place over night or as long as you wish. Slice thinly and cut each slice in half and bake in moderate oven.

RAISIN COOKIES — Mrs. Pearl Johnson.

2 cups sugar	¼ tsp. salt
1 cup butter	2 tsp. cinnamon
2 cups cooked raisins and 1 cup	¼ tsp. cloves and nutmeg
water in which raisins are	1 tsp. soda
cooked.	1¼ tsp. baking powder
4½ cups flour	1 cup chopped nuts
3 eggs	

Cream sugar and butter until light and fluffy. Add eggs, one at a time and beat thoroughly. Dissolve soda in raisin water and add to first mixture. Sift the rest of the dry ingredients together three times. Add to the mixture gradually beating after each addition. Add raisins and nuts. Drop portions from a teaspoon on a greased cooky sheet and bake in moderate oven at 350.

DROP COOKIES — Lucile Spooner.

1½ cup sifted flour	½ tsp. almond extract
2 tsp. baking powder	½ tsp. vanilla
¼ tsp. salt	1 cup nut meats
½ cup shortening	1 cup raisins
¾ cup brown sugar	1 cup bran flakes
(firmly packed)	Add any candied fruit
2 eggs, well beaten	

Sift flour, measure, add baking powder and salt. Cream shortening, add sugar gradually, add eggs and beat well, add flour, flavoring, nuts, raisins, etc., add flakes. Drop on greased baking sheet. Bake in hot oven (40) 15 to 20 minutes.

DREAM BARS — Mrs. B. F. Humphrey.

½ cup butter	½ cup brown sugar
1 cup flour	

Mix into a creamy mass and pat into shallow pan 8 x 13. Bake for 10 minutes at 375, then spread with the following:

1 cup brown sugar	2 tblsp. flour
1 tsp. vanilla	½ tsp. baking powder
1½ cups shredded cocoanut	¼ tsp. salt
1 cup nut meats	2 eggs

Beat sugar and eggs together, add vanilla, flour with salt and baking powder, then cocoanut and nut meats. Mix thoroughly and spread above and bake for 20 minutes at 375. Cool slightly and cut into bars.

MIGHTY GOOD COOKIES — Eva Greene, Leon, Iowa.

Cream $\frac{1}{2}$ cup fat and gradually add 1 cup brown sugar. Beat 1 egg until light and add to creamed butter and sugar. Sift $1\frac{3}{4}$ cups flour (sift before measuring) with $\frac{1}{2}$ teaspoon soda and $\frac{1}{4}$ teaspoon salt. Add to first mixture, then mix in $\frac{1}{2}$ cup chopped nuts.

Dough should be very stiff, therefore part of flour may have to be kneaded in with hands. Mix dough at night, put in unbuttered bread tin, smooth top over with a little water and place in refrigerator. In morning turn out of pan, slice as thinly as possible, bake in quick oven (390 to 400 degrees) until delicate brown.

ROCKS — W. M. Cree

1 cup butter	$1\frac{1}{2}$ cups sugar
1 cup sweet milk	3 eggs whipped well
1 tsp. soda	$\frac{1}{2}$ tsp. cloves
1 tsp. cinnamon	$\frac{3}{4}$ lb. dates
1 lb. walnut meats	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ tsp. salt	

Mix thoroughly and drop on well greased pan only a very little at a time as they spread and rise good.

BAKED FUDGE — Sue Klum, Mt. Pleasant, Iowa.

Melt $\frac{1}{2}$ cup butter and 3 squares chocolate. Remove from fire and add—

2 cups sugar	1 cup nuts
3 eggs (one at a time)	$1\frac{1}{2}$ cups flour

Spread $\frac{3}{4}$ inch thick in pan and bake in slow oven (325) for 40 minutes. Cut in squares. Let stand in cookie jar for a day before serving.

FRUIT COOKIES — Carrie Treon

1 cup shortening	$\frac{1}{4}$ teaspoon salt
3 cups brown sugar	$\frac{1}{8}$ teaspoon baking powder
1 teaspoon cinnamon	1 cup raisins
2 eggs, beaten	1 cup dates
3 cups flour	1 cup nut meats
1 teaspoon soda	

Mix shortening and sugar then beat into mixture other ingredients. Let stand over night. Pinch off small bit, flatten with fork, brush with milk and bake in moderate oven.

ICE BOX COOKIES—Mrs. John McConville, Sr., Centerville, Ia.

1 lb. butter	1 tsp. soda dissolved in hot water.
½ lb. blanched and cut almonds,	
4 eggs	1 tblsp. vanilla
6 cups flour	Pinch of salt

Mix butter and sugar together, add eggs one at a time. Add flour, roll dough and put in ice box over night, then slice and put on tins. Bake a light brown in hot oven.

SUGAR COOKIES — Pauline Phipps

1 cup butter	Add 2 tsp. nutmeg
2 cups sugar	½ tsp. salt
3 eggs	3½ cups flour
4 tblsp. cream	1 tsp. cream of tartar

Beat above for 2 minutes.

Drop by teaspoonfuls on greased cookie sheet and flatten with spatula. Bake 12 minutes in a moderate oven.

DATE BARS — Martha Davis, Iowa City.

1 cup sugar	1 cup nuts
1 cup dates - chopped	

Mix with hand, then add:

8 tablespoons milk	1 teaspoon baking powder
egg yolks	1 cup flour
Pinch of salt	2 egg whites, beaten stiff

Bake in square pan in slow oven. Cut in squares and roll in powdered sugar while still warm.

SOFT COOKIES — Mrs. E. J. Schlicher

2 cups sugar	1 teaspoon baking powder
1 cup butter or other shortening	3 whole eggs
1 cup buttermilk	1 teaspoon vanilla
1 teaspoon soda	Flour as desired.

OATMEAL ROCKS — Mrs. T. L. Allen by Bernice Allen

1½ cups sugar, 1 cup butter, 2 eggs, 1 cup sour cream, 2 cups oatmeal, 3 cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon ginger, ½ cup currants, 1 cup seeded raisins, 1 cup chopped nuts. Drop on buttered pan; bake in moderate oven.

FILLED COOKIES — Catherine Clemens.

1 cup white sugar	2 teaspoons cream of tartar
½ cup lard or butter	2 teaspoons soda
½ cup sweet milk	

Cream sugar and butter. Add cream of tartar and soda to milk and mix together with enough flour to make a soft dough.

FILLING—

½ cup dates	1 tablespoon flour, mixed with
½ cup raisins	sugar
½ cup sugar	1 cup water

Cook until thick, let cool. Roll dough thin and cut as for cookies. Spread one with a spoonful of filling and cover with another. Press edges together and bake.

ROCKS — Sue Klum, Mt. Pleasant, Iowa.

1½ cups brown sugar	1 teaspoon cinnamon
1 cup butter	1 small teaspoon cloves
3 eggs	2½ cups flour
1 teaspoon soda in ½ cup warm water	½ pkg. dates cut in half

2 cups English walnuts. (Do not chop nuts; use them as you shell them.) Drop in pan and bake in moderate oven. A dessertspoonful makes right size.

ADA'S SWISS COOKIES — Vera DeNoon

1 lb. sugar	Juice of 1 lemon
1 lb. butter	1 level teaspoon cinamon
2 lb. flour	½ lb shelled almonds cut fine
4 eggs	(not blanched)

Mix. Roll a small ball into thin wafer between palms of hands. Brush with beaten egg white and sugar before baking.

NUT COOKIES — Mrs. Grace Payne

2/3 cup butter	1 cup nuts
1½ cups brown sugar	½ cup raisins
3 eggs	Pinch salt
¾ teaspoon soda in 4 tblsp. water	Vanilla
2 scant cups flour	

Drop from spoon and bake 25 minutes.

BROWN SUGAR COOKIES — Eva Greene, Leon, Iowa.

1 cup shortening	3 tablespoons vinegar
1 cup brown sugar. Beat together.	1 teaspoon soda
Add 2 eggs	

Enough flour to make stiff dough. Roll. Cut. Bake. When cold, frost and sprinkle with nut meats. (Good with or without icing).

GINGER COOKIES — Mrs. W. H. West, Afton, Iowa.

1 cup sugar	1 cup lard
2 eggs	$\frac{1}{2}$ cup sour milk
1 cup molasses	$\frac{1}{2}$ tsp. soda
Ginger	1 tsp. salt

Beat eggs light, add sugar and lard. Mix well. Add remaining ingredients.

DROP COOKIES — Eva Greene, Leon, Iowa.

$\frac{2}{3}$ cup sugar	1 cup nuts
$\frac{1}{3}$ cup butter	2 teaspoons baking powder
1 egg	$\frac{1}{2}$ cup dates
$1\frac{1}{4}$ cup flour	$\frac{1}{2}$ cup raisins
3 tablespoons milk	$\frac{1}{2}$ teaspoon vanilla.

COCOANUT MACAROONS — Goldie Worth.

1 cup sugar	$1\frac{1}{2}$ cup corn flakes
1 cup cocoanut	3 egg whites, beaten.

Mix and drop in spoonfuls on oiled baking sheet. Bake in moderate oven.

SCOTCH SHORT CAKE — Vera Moss.

1 cup butter	$\frac{1}{2}$ cup sugar
2 cups flour	

Sift flour and sugar and mix in butter and cut in shapes. Bake slowly until slightly browned.

FROSTINGS

"Jest stew yo' frostin' tell hit spins
A liddle curlin' thread;
Den flavor up and beat hit wal,
Befo' you tries t' spread."

FUDGE FROSTING — Meryl Cross

Melt over hot water two ounces of Baker's chocolate. Add gradually one third cup butter, bit by bit and stir until butter is melted, then add gradually, while beating constantly one cup milk. Bring to a boiling point and add two cups sugar and let boil until mixture will form very soft ball when tried in cold water; the time required being about twenty minutes. Cool slightly, add one teaspoon flour and beat until of the right consistency to spread. One fourth cup of nuts may be added.

WONDER FROSTING — Mrs. J. L. Herron

3 ounces (1 pkg.) cream cheese	2 squares Bakers unsweetened
3 to 4 tablespoons milk	chocolate, melted.
2 cups sifted confectioner's sugar	Dash of salt

Soften cream cheese with milk. Add sugar, one cup at a time blending after each addition. Add chocolate and salt and beat until smooth.

Makes enough frosting to cover top of two 9-inch layers, on tops and sides of 8 x 8 x 2 inch cake or about 2 dozen cup cakes.

FRUITY FROSTING FOR FRUIT CAKE—Pauline Ph'pps

3 tblsp. butter	½ tsp lemon flavoring
4 tblsp. hot prune juice	½ cup nuts
2 tblsp. chopped prunes	2 cups sifted powdered sugar
1 tsp. vanilla	

Mix ingredients, beat two minutes. Let stand several minutes. Beat until creamy and frost cake.

ICING — Mrs. Margaret Adamson

1 cup brown sugar	4 tblsp. butter
3 tablespoons cocoa	¼ cup milk

Boil 3 minutes. Let cool. Add about ½ cup powdered sugar.

CARAMEL ICING — Pauline Phipps

Mix together one and one-half cups brown sugar, four tblsp. cream, two tblsp. butter and one tblsp. vanilla. Boil three minutes, stirring constantly. Remove from heat and continue beating until creamy. If the icing seems to stiffen too quickly, thin it a bit with cream. Carefully add only one-half tblsp. at a time.

MY FAVORITE FROSTING FOR SPONGE CAKE — Jessie Young.

1 cup milk ¼ lb. butter
1 cup sugar

Boil in sauce pan until quite thick. Remove from stove and beat until consistency to spread. Add ½ cup ground nut meats and 1 tsp. vanilla and spread on cake.

NEVER FAIL FUDGE FROSTING—Hazel Stewart

1 cup brown sugar, packed firmly 4 tablespoons butter
3 tablespoons cocoa ¼ cup milk

Boil 3 minutes, stirring constantly. Let cool to lukewarm. Add vanilla and powdered sugar (about 1½ cups). Beat.

FLUFFY ICING — Matilda Ross, Cedar Rapids

2½ cups powdered sugar 2 egg whites, beat stiff
4 level tablespoons butter ¼ teaspoon vanilla

Cream butter and 1 cup of sugar well. Then mix 1½ cups of sugar in the stiffly beaten egg whites, then combine both mixtures and add flavoring.

ICING FOR JAM CAKE — Blanche Talbot

2 egg whites ½ cup red currant jelly
½ tsp. salt 2 tablespoons cold water.
1¼ cups granulated sugar

Mix jelly, sugar and water. Cook slowly until syrup forms a soft ball in cold water. Pour slowly over stiffly beaten egg whites then spread on cake.

PEANUT BUTTER FROSTING — Sue Klum, Mt. Pleasant, Iowa.

1 cup powdered sugar 1 tablespoon peanut butter

Mix and add enough hot coffee to make of consistency to spread.

QUICK GRAHAM CRACKER ICING — Esther Sears

1 cup powdered sugar	½ cup cream
¾ cup graham cracker crumbs	½ cup nutmeats, chopped
3 tblsp. cocoa	¼ tsp. salt
2 tblsp. melted butter	

Mix all together until smooth, adding the graham cracker crumbs last. Makes enough for an 8 x 8 inch cake.

NEVER FAIL CARAMEL ICING — Mrs. Jake Rinchel

1 cup white sugar	2 whole eggs
1 cup brown sugar	Butter and vanilla
½ cup milk	

Cook until soft ball and beat until cold and creamy.

PINEAPPLE CAKE FILLING — Flora Gragg

6 tablespoons sugar	½ cup milk
2 tablespoons flour	1 egg yolk
1 cup pineapple	

Cook until thick.

ECRU FROSTING — Dr. J. C. Donahue

½ cup sugar burned until light brown and entirely melted. Keep stirring. Add ½ cup boiling water and boil to syrup. Use part or all of syrup with 2 tablespoons melted butter. Add powdered sugar and flavor with vanilla.

CHOCOLATE ICING — Mrs. H. S. Dredge.

1/3 cup butter, creamed	1 egg whipped to cream
1½ cups powdered sugar	1 teaspoon vanilla
2 squares melted chocolate	

CAKE ICING — Essie Whisler

Cream 6 tablespoons butter. Blend with 3 cups confectioners' sugar. Add 3 tablespoons milk gradually. ½ teaspoon vanilla. Beat until smooth and fluffy. Spread thickly between layers.

JELLIES AND JAMS

"Ef you'd be show yo' jelly's right
T' sarve up in fine style,
Git some fat man t' walk aroun'
And shake his paunch a while."

PEAR MAMALADE—Lorena Albert, Washigton, D. C.

½ peck pears	1 lemon
1 large can pineapple	2 bottles of Maraschino cherries.
3 oranges (with rinds of 2 of them)	Sugar equal in amount to pulp.
1 small apple	

Grind pears, oranges, and pineapple. Pare apples into small pieces Mix together. Add sugar, cook for 2 hours. When mixture is almost done add cherries which have been cut into small pieces. (I use 1 red and 1 green cherries for color) with juice and also juice of lemon. Continue cooking for a few minutes, then pour into jars and seal.

GRAPE JELLY—Mrs. Elvin Liggett, Seymour, Ia.

Wash well ripened grapes which have been picked off stem. Drain well and crush with potato masher. Let simmer, without adding any water, until juice is well cooked out, stirring frequently to avoid sticking. Drain through jelly bag, and for each 1 cup grape juice, add 1½ cup sugar.

Stir thoroughly and then pour into clean jelly glasses. Top with parrafin. The sugar may be stirred into the cold juice or the juice may be warmed, but do not boil it. One peck of grapes will average about 10 or 12 glasses of jelly by this method.

PEAR CONSERVE—Mrs. S. A. Lorenz.

5 lbs. hard pears cut in half inch dice

5 lbs. sugar put on pears.

Let stand over night.

Next day add 1 lb. raisins, rinds of 2 oranges cut into small pieces; juice of three oranges and two lemons.

Boil slowly until quite thick, and just before taking from fire add 1/2 lb. nut meats.

Can like any other preserve.

PEACH MARMALADE—Eva Greene, Leon, Iowa.

½ crate peaches
1 can pineapple cut in small pieces

½ doz. oranges put through meat chopper.

Add sugar pound for pound. Boil 1/2 hour. (If too much juice, pour off and use for pudding sauce.)

APRICOT JAM—Eva Greene, Leon, Iowa.

5 lb. apricots
4 oranges
Pits of 8 apricots

Juice of 1 lemon
4 lb sugar.

Boil slowly 30 to 40 minutes.

PEACH CONSERVE—Mrs. James Spooner.

24 peaches, peeled and mashed
2 oranges, ground

1 cup maraschino cherries
9 cups sugar.

Mix together and cook until thick.

CHERRY PRESERVES—Bernice Allen.

Seed cherries, wash many times, press and drain. Take 4 cups sugar, 1 cup water, boil until very thick. Add 4 cups seeded cherries, and cook until done. Put in shallow plate, shake for few days. Can.

STRAWBERRY PRESERVES—Antoinette Carpenter.

4 cups berries
5 cups sugar

Boil 5 minutes. Add 2 tablespoons lemon juice and boil 2 minutes longer. Can cold.

STRAWBERRY JAM—Blanche Talbot.

1 Qt. strawberries. 2 tablespoons vinegar, boil together 2 minutes; add 4 cups sugar and boil for 6 minutes; let stand over night then put in jars cold and seal.

MARMALADE—Emma Stolz, Mystic, Iowa.

1 lb. dried apricots. Soak over night.
1 can pineapple
3 cups sugar

Cook 5 minutes. Seal.

GRAPE FUDGE—Blanche Talbot.

5 lbs. grapes
½ lb. walnut meats

10 cups sugar
½ lb. seeded raisins

Wash grapes, remove pulp, cook pulp and remove seeds. Chop skins and nut meats; mix pulp and sugar; add chopped portion and whole raisins, cook until thick, and seal in sterilized glasses. This makes a delicious spread.

PEAR HONEY—Mrs. C. C. Schenck, Portland, Ore.

Pare 6 pears, 2 apples, peel one orange. Remove seeds. Grind pears, apples and orange. Add 1 1-2 lbs. sugar and cook 20 minutes. Add grated orange rind and cook until thick. Seal.

FROZEN DESSERTS AND ICE CREAM

"I b'lieve ice cream's de cheapes' kin'
O' dessart you kin make;
And hit's mighty toothsome olly-mode
Wid eider pie or cake."

FROZEN PINEAPPLE SALAD — Mrs. Geo. Ogle

1 pkg. Philadelphia cream cheese	1 small can crushed pineapple
¼ cup salad dressing	½ pint cream
1/3 lb. marshmallows, cut fine	Maraschino cherries

Mix together cream cheese, salad dressing, marshmallows and crushed pineapple. Whip cream until stiff and fold into the mixture. Let stand in refrigerator pan for three hours. Serve on lettuce leaf with salad dressing and a Maraschino cherry on top of each portion. Serve with toasted crackers.

PEACH MOUSSE — Cornelia C. Hodges, Keosauqua.

1 cup mashed fresh peaches	1 teaspoon gelatin
¼ cup sugar	½ pint whipping cream
3 tablespoons white corn syrup	Almond extract
1 tablespoon water	Salt

Peel and mash peaches. Add sugar, corn syrup, and salt. Soak gelatin in cold water and dissolve over hot water. Add almond extract and gelatin to peach mixture, gradually. Put in trays of automatic refrigerator or pack in ice and salt and chill for three hours. Serve with cookies or plain sponge cake.

"FIELD'S SPECIAL" ORANGE SHERBET — Mae C. Wooden

For 1 gallon:	3 2/3 cups sugar
Juice of 9 oranges, grated rind of two	5 bananas
Juice of 3 lemons	1 small bottle Maraschino cher- ries (sliced thin) and juice.

Boil sugar in 3 cups water until a syrup, and while boiling hot pour over grated orange rind. Let cool. Add juice of oranges, lemons, cherries and juice, and bananas, which have been mashed thoroughly into a soft smooth pulp. Put all in freezer and fill with water to within 3 inches of top. Freeze.

FRUIT SHERBET — Mrs. Sidney H. Upson, Des Moines, Iowa

1½ cups sugar	3 tablespoons lemon juice
2 cups milk	1 banana (crushed to pulp)
1 cup crushed pineapple	½ cup coffee cream
1 cup orange juice	⅛ teaspoon salt

Soak sugar in fruit juices 10 minutes. After soaking, add banana to fruit juices, add milk first, then the cream. Freeze in refrigerator tray.

STRAWBERRY ICE CREAM — Dr. Mary Wheeler

1 pint strawberries	2 cups whipping cream
1 cup white sugar	2 teaspoons lemon juice
1/16 teaspoon salt	2 egg whites

Wash and stem berries. Add sugar and crush. Heat until sugar is dissolved. Add salt, strain and chill. Add lemon juice to berry mixture. Fold in whipped cream and add beaten egg whites. Freeze without stirring.

ICE CREAM — Mabel Klum

Dissolve 2 Junket tables in 1 tablespoon cold water. Heat together until warm—

1 quart milk	2 cups sugar
½ pint cream	2 teaspoons flavoring
2 eggs	

Then add junket tablets and flavoring. Let stand 15 minutes, then freeze. Makes ½ gallon.

CRANBERRY SHERBET — Bess M. Nichols, Waterloo, Iowa

4 cups cranberries	1 egg white, beaten
2 cups water	½ cup lemon juice
2 cups sugar	

Mix berries and water. Cover and cook gently 8 min. Strain thoroughly. Add sugar. Mix well and cool. Add rest of ingredients and freeze until firm.

CRANBERRY ICE — Mabel Klum

1 quart cranberries cooked well in 5 cups water. Rub through colander and add 3 cups sugar and small pinch of salt. Cool and freeze. Makes ½ gallon.

CRANBERRY ICE — Ouida Greene

2 cups cranberries, few grains salt, 1 1/3 cups sugar, 2 1/2 cups water. Wash cranberries. Remove stems. Add water, cover and cook until fruit is tender. Rub through sieve. Add sugar and salt. Stir until dissolved. Cool - - - freeze.

PINEAPPLE SHERBET — Verga Swanson

1 quart milk	1 1/2 cups sugar
1 pint cream	1 tablespoon vanilla
Pinch salt	

Freeze this, then add a No. 2 1/2 size can of shredded pineapple and freeze solid. Add the beaten white of one egg and freeze again.

FROZEN FRUIT SALAD — Mrs. Sam B. Rosenbaum

1 No. 2 1/2 can fruit cocktail. Drain juice.	1 lb. bananas, diced. 3/4 cup Miracle Whip.
--	--

Mix all together. Place in refrigerator tray and freeze from 6 to 8 hours. Serves 7.

BEVERAGES

"I ain't gwine t' speak o' drinks a tall

Excusin dese few lines:

Sarve coffee, cocoa, tea, and milk;

But leave out all de wines."

SPICED GRAPE JUICE — Ouida Greene

1 pint grape juice 1 teaspoon cinnamon

$\frac{1}{4}$ cup orange juice $\frac{1}{4}$ teaspoon cloves

Boil: $\frac{1}{2}$ cup sugar Finch of salt

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

Add to fruit juice and serve hot.

CONCENTRATED GRAPE JUICE — Ruth Menoher, Lincoln, Nebraska

7 lbs. grapes 3 oz. tartaric acid

6 lbs. sugar

Stem and wash grapes. Put into stone jar and crush slightly (potato masher is good to use). Add tartaric acid and mix well. Cover and let stand over night. Crush well and strain in the morning. Return juice to stone jar. Add the sugar and stir well. Continue to stir occasionally until all sugar is dissolved. Can cold in sterilized jars. Dilute as used.

TEA PUNCH — Mrs. Genevieve Longanecker

Boil 1 pound of sugar in 1 quart of water and ungrated rind of $\frac{1}{2}$ lemon for 5 minutes.

Add: Juice of 3 lemons
1 tsp. bitter almond 2 cups of strong tea

1 tsp. vanilla

When cold, add ice and one pint of water. You can add color by using grape juice and red cherries. If desired you can add gingerale--this adds quantity and helps the taste too.

BULGARIAN TEA — Mrs. W. E. West

Juice of 3 lemons 3 cups sugar

Juice of 6 oranges $\frac{1}{2}$ lb. tea

25 cups of water

Process: Boil $\frac{3}{4}$ package each of stick cinnamon and whole cloves and add to the steeped tea.

RASPBERRY VINEGAR — Elizabeth Denoon

4 quarts berries Sugar

2 quarts cider vinegar

Crush 2 quarts berries and pour vinegar over. Let stand 2 days. Strain and pour same vinegar over other 2 quarts berries. Let stand 2 days. Strain and measure. To 1 pint juice add 1 lb. sugar. Boil 5 minutes. Seal. (2 tablespoons juice to glass water to serve).

CANDIES

"We pyo'es' candy you kin make,
So's t' eat yo' stomach full,
Is t' bile some sorghum 'lasses down,
And pull and pull and pull."

VANILLA CARAMELS—Carrie M. Bell, Des Moines.

4 cups sugar
1 can Karo syrup (3 cups).
3 pints cream (or good thick top milk)

Put sugar, Karo and one pint cream into a good sized kettle and stir constantly until syrup will form a soft ball in cold water. Add another pint of cream and again stir constantly to soft ball consistency. Add last pint of cream and stir constantly until syrup forms firm ball (not brittle) when tested in cold water. Remove from fire and stir in one tablespoon of vanilla. Pour onto a well oiled slab or flat pan. Let cool. Cut into squares and wrap in oiled paper.

PEANUT BUTTER PINWHEEL CANDY—Blanche Talbot.

$\frac{1}{2}$ cup mashed potatoes
 $\frac{1}{8}$ teaspoon salt
1 lb. confectionery sugar
 $\frac{1}{2}$ teaspoon vanilla
1 cup peanut butter

Method: Mash potatoes, add gradually the salt and sugar beating well. Add vanilla. Turn half the mixture onto board lightly sugared and roll into rectangle $\frac{1}{4}$ inch thick. Spread with half the peanut butter and roll up like a jelly roll.

Make a similar roll with the rest of fondant. Cut into crosswise slices $\frac{1}{4}$ inch thick. Makes 4 dozen pinwheels. This is delicious.

CARAMELS—Mrs. Sherman Inns.

$1\frac{1}{2}$ cups sweetened condensed milk
2 cups (1 pound) light brown sugar firmly packed.
 $\frac{3}{4}$ cup light corn syrup
 $\frac{1}{2}$ cup butter or margarine
Few grains salt.
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ cup coarsely chopped Brazil nuts or walnuts

Mix milk, brown sugar, corn syrup, butter or margarine and salt in a saucepan and cook slowly, stirring constantly until a firm ball forms when a small amount is dropped into cold water (246 degrees F.) Remove from heat, stir in flavoring and nuts. Pour into greased shallow pan 8 in. x 8 in. x 2 in. When cold remove from pan and cut into squares. Immediately wrap each piece in waxed paper. Makes $2\frac{1}{4}$ pounds.

CHOCOLATE CREAM FUDGE—Mrs. Jay Krouch, Pawnee City, Nebr.

1 cup brown sugar	1 square chocolate
1 cup white sugar	½ cup walnut meats
¾ cup milk	½ tsp. vanilla.
2 tblsp. Karo	

Boil first 5 ingredients to soft ball state. Remove from fire and cool until lukewarm. Add vanilla and beat until thick. Add nuts and continue beating until it sets. Then turn out on well buttered board and knead until soft and creamy. Form into rolls and slice as you would ice box cookies. Keep hands and board well buttered while kneading.

(Will keep fresh for weeks if left in roll in a covered container.)

BUTTER FUDGE—Mrs. G. W. Venell.

2 cups sugar	½ cup butter
1 cup hot water	½ cup nuts
2 squares chocolate	1 teaspoon vanilla

Cook sugar, water and chocolate until it forms a soft ball in cold water. Remove from fire, add butter and let cool. Beat until creamy, add nuts and vanilla and turn into greased pan. When cold cut in squares.

CHOCOLATE FUDGE—Chloe Stites-Mayer

3 cups sugar	3 tblsp. syrup
3 tblsp. flour	3 tsp. butter
3 tblsp. cocoa	1 large can Carnation milk
1 tsp. vanilla	1 cup nuts

Boil to soft ball stage. Cool. Add nuts and beat until creamy.

SALT WATER TAFFY—Goldie Worth.

2 cups sugar	¾ cup water
1 cup Karo	1 tsp. salt.
1 tblsp. cornstarch	

Cook to firm ball stage, then add vanilla and 2 tablespoons butter and pull.

SOUR CREAM CANDY—Mrs. Chas. Agee.

3 cups light brown sugar	A pinch of soda
1 cup cream	

Remove from fire and beat until creamy as for fudge. Test before putting in buttered plate, add 1 cup nut meats, flavor with vanilla.

POPCORN CAKE—Mrs. B. F. Humphrey.

Pop corn and take out hard kernels. Add walnuts and a sprinkle of salt and mix with the following syrup:

2 cups cane sugar	1 tblsp. vinegar
5 tblsp. syrup	Pinch of cream tartar
3 tblsp. water	

Boil until it spins a hair, then mix well through the corn. Line a tube pan with waxed paper or grease with butter. Pack corn firmly into pan. When cold it can be cut as you would cake.

PEANUT BUTTER FUDGE—Blanche Talbot.

1 cup sugar	1 cup brown sugar
2 tblsp. butter	$\frac{1}{2}$ cup Evaporated milk
1 tsp. vanilla ext.	1 dash of salt

Cook until it forms a soft ball in cold water; then just before removing from the fire add 1 cup marshmallows and $\frac{1}{4}$ pound peanut butter. Turn out in buttered pan.

UNCOOKED FUDGE—Goldie Worth.

$1\frac{1}{2}$ cakes Bakers Dot Chocolate. Melt in double boiler. When melted, take from fire and add:

1 can Borden's Eagle Brand Milk
$\frac{3}{4}$ cup nut meats, broken.
1 tsp. vanilla

Mix well and pour into buttered pan.

BOSTON CREAMS—Chloe Stites—Mayer.

$1\frac{1}{2}$ cup sugar	3 tblsp. butter
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ cup Karo
1 cup nuts	1 tsp. vanilla

Mix sugar, milk, butter, and syrup. Cook to soft ball stage. Remove from stove and beat until creamy. Pour on buttered tin and work in nuts with hands. Mold in rolls and slice.

FRUIT CANDY LOAF—Mrs. O. B. Caylor.

2 cups sugar	1 lb. dates
1 cup milk	1 cup cocoanut
$\frac{1}{4}$ cup butter	1 cup nuts

Cook sugar, milk and butter until mixture forms a soft ball in cold water. Remove from fire, add stoned dates, cocoanut and nuts. Beat until stiff. Place on damp towel and roll, when cold cut in slices.

PEANUT BRITTLE—Helen Schenck.

½ lb. Spanish salted peanuts 2 cups white granulated sugar

Roll peanuts, blowing off surplus of skins. Melt sugar in iron skillet, stirring constantly. When melted, pour in peanuts. Pour out on a marble slab, turn over and roll out thin. Keep turning and rolling until brittle. Use wooden rolling pin. Work fast to keep candy from hardening.

DATE ROLL—Nelle Stark.

2 cups sugar, 1 small can evaporated milk. Boil together until forms soft ball in cold water. Add 1 lb. dates cut up fine and boil for 5 minutes. (Can add nuts if desired.) Remove from fire and beat for a short time.

Wring a cloth out of cold water and pour mixture on that and roll into a long roll. Let cool. Slice with knife.

MARSHMALLOWS—Justine Speers.

3 tblsp. (slightly rounded) Knox gelatin, dissolved in 9 tblsp. cold water. Boil 3 cups gran. sugar in 9 tblsp. cold water. When sirup spins thread, pour over gelatin.

Beat first with egg beater, then with spoon until it will barely pour into pan which has been buttered and dusted with cornstarch. When very cold, cut, roll in powdered sugar.

SEA FOAM CANDY—Blanche Talbot.

1 cup sugar and ½ cup water boiled together until spins a thread. Pour over the well beaten whites of 2 eggs. Beat together and set aside until you cook the 2nd part.

2nd Part: 3 cups sugar; 1 cup corn syrup; ½ cup water. Boil until it makes a soft ball when dropped in water. Pour over 1st part and beat until cold. Add vanilla and nut meats. Drop by teaspoon on wax paper.

SOUR CREAM CANDY—Vera Moss.

3 cups light brown sugar 1 cup nut meats
1 cup sour cream 1 tsp. vanilla
¼ teaspoon soda

Cook sugar, cream and soda over low flame, stirring frequently. When soft ball forms in cold water, remove from fire, add nuts and vanilla, beat until creamy. Pour on a well greased pan. Cut in squares.

FUDGE ROLLS—Goldie Worth.

2 cups granulated sugar	1 tblsp. butter
1 cup milk	½ tsp. vanilla
1 square Baker's chocolate	

Put sugar, milk and grated chocolate in pan. While cooking wipe the sides of pan as in making fondant. Cook to soft ball stage, remove from fire and add the butter (and nuts if desired.) Do not beat until almost cold. Beat until creamy then knead and form into rolls. When cold cut in slices.

SANDWICHES

“Have de crus'es fo' yo' sandwiches
De mos' p'ticklar thin;
So's not t' gorge yo'se'f wid bread
To git de stuff whah's in.”

SANDWICH SPREAD — Echo Redding

Grind enough green tomatoes to make one pint without the juice. Grind two green peppers, two red peppers and sprinkle all with a teaspoon of salt. After a few minutes drain off juice and put in kettle with one-half cup of water and boil until tender. Grind one half dozen sweet pickles, add to the tomatoes and peppers and keep hot until the following dressing is prepared.

Dressing—One scant cup sugar, two tablespoons flour, two tablespoons of prepared mustard, one half cup vinegar, one cup sour cream. Three eggs, well beaten. Let come to a boil stirring constantly, remove from fire and beat until creamy with a fork. Pour over the above mixture, stirring until mixed. Put in sterilized jars, and seal while hot.

SANDWICH SPREAD — Clara Elgin, Mystic, Iowa.

10 carrots	DRESSING:
10 green peppers	6, eggs (beaten)
10 red peppers	4 tablespoons flour
1 bunch celery	3 tablespoons prepared mustard
A few pickles	½ teaspoon salt
Grind and drain.	2 cups vinegar
	2 cups sugar
	2 cups sour cream

(Add Miracle Whip if desired--about a cup) Cook until thick. Add vegetables and heat (do not cook or boil). Can.

HOT SPANISH SANDWICHES — Mrs. H. S. Dredge

10 slices bread, toasted.	½ lb. bacon, fried crisp
Cut cheese thin, put on bacon	on slice of toast.
3 cups tomatoes	2 teaspoons parsley
4 tablespoons minced onion	1 bay leaf
1 small green pepper, chopped	2 tablespoons flour
½ cup chopped celery	1 tablespoon butter

Cook onion in butter. Mix dry ingredients. When cooked, add butter and flour. Spread over cheese and top with toasted bread.

SANDWICH DELIGHTS — Mrs. C. C. Schenck, Portland, Oregon.

Drain cooked sweetened dried peaches, apples or apricots. Mash. Use as a filling between buttered slices of bread. Toast. Top with slightly sweetened whipped cream. Serve at once.

SANDWICH RELISH SPREAD — Blanche Talbot

1 pint green tomatoes, ground 6 red sweet peppers
1 pint cucumbers after ground

Mix together and let stand for 30 minutes after sprinkling with 2 tablespoons salt. Then drain well and add enough vinegar to mostly cover the above ingredients and cook 10 minutes.

Mix: 2 cups sugar
6 eggs, well beaten
2 cups sour cream or sweet or
half and half.

4 tablespoons flour, add this to the above mixture and boil until it thickens, seal while hot, add salt and pepper to suit taste, 1 teaspoon either prepared or dry mustard, a small onion may be added if preferred. This makes 3 pints. Stir well, easy to scorch.

GLORIFIED HAMBURGERS — Grace McDowell

1 lb. fresh ground beef ½ cup milk
1 cup Post Toasties or Pep

Make into loose cakes and fry in butter. Turn just once and salt after cooked.

BANANA SANDWICH FILLING — Blanche Talbot

Slice several bananas and cut fine and equal amount of apples and celery. Add ½ cup chopped marshmallows and peanut butter to taste. Mix the whole with either mayonnaise or a boiled dressing. The small tender tops of the celery may be used in the filling. Spread on lettuce leaves. Use as a sandwich filling.

MY FAVORITE SANDWICH — Louis Arth, Indianola, Iowa.

Grind together luncheon ham, and sweet pickles. Mix to a paste with mayonnaise dressing.

AVOCADO SANDWICHES — Mrs. W. E. West

1 avocado, peeled and chopped. 1 small onion, chopped (green onion preferred). Juice of lemon (Optional: very good without). Salt, pepper, and enough mayonnaise to make spread. Serve on crackers or bread.

32 WAYS OF MAKING SANDWICHES — Jessie Young, Shenandoah.

1. 1 lb. cream cheese, 5 hard boiled eggs, 9 stuffed olives, grind and mix with enough mayonnaise to make it of right consistency to spread.
2. Spread white bread with peanut butter and slice bananas on top. Cover with another slice of bread.
3. Spread bread with salad dressing. Put slices of crisp fried bacon and then place slices of tomato on bacon. Cover with slice of bread. May be cut round the same size as tomato.
4. 2/3 cup chopped cooked ham, 1 hard boiled egg, diced, 4 olives, chopped, 2 t^lsp. minced sweet pickles, 3 t^lsp. mayonnaise. Mix.
5. Mince salmon, add chopped pickle and nut meats. Mix with dressing.
6. 1/2 lb. minced ham, 3 hard boiled eggs, 8 small sweet pickles. Put ham and pickles through food chopper. Chop eggs by hand. Mix with mayonnaise to make paste.
7. Grind and cook 1 cup raisins, 1 tsp. flour, 1 cup sugar, 1 cup nut meats, 1 tsp. vinegar. Cool and spread.
8. Pressed ham, ground fine cheese, creamed with cream or salad dressing to spread. Use 2/3 cheese and 1/3 meat for amount wanted.
9. Ground chicken mixed with salad dressing and spread between buttered slices of bread.
10. Use any left-over meat, cooked, place in a chopping bowl with a few nuts and celery. Chop fine, mix to a paste with boiled salad dressing.
11. 6 hard boiled eggs, 1 large onion, 1 large cup cheese, 1 can pimientos. Salt, Grind all and mix with mayonnaise.
12. 1 cup dates, 1 cup English walnuts, 3 t^lsp. salad dressing. Put nuts and dates through a food chopper. Mix with salad dressing. Spread on buttered white bread. Cover with lettuce and dark bread.
13. 1 can salmon, 6 hard cooked egg yolks, 2 t^lsp. lemon juice, 1/2 cup boiled salad dressing, 3 sweet pickles, chopped fine, 1/2 tsp. salt. Drain oil from Salmon, remove bones and mash fine. Add egg, pickles, and salad dressing.
14. 3 hard cooked eggs, 3 slices crisp bacon, 1 small bottle stuffed olives, 1 slice onion. Chop ingredients fine and mix with salad dressing. Spread between slices of buttered bread.
15. 1/4 cup mayonnaise, 6 slices broiled bacon chopped, 3 medium sized dill pickles chopped. Combine all and chill.
16. Chop fine, half a cup of cold roast chicken, 1 t^lsp. or more of blanched almonds. Mix with a little mayonnaise dressing. Add a little celery and paprika and spread.

17. Mix $\frac{3}{4}$ cup dried beef, chopped, $\frac{1}{4}$ cup grated cheese, $\frac{1}{4}$ cup diced celery. Add enough mayonnaise to moisten. Spread between whole wheat bread.

18. Mix 1 pkg. cream cheese with 1 small can grated pineapple, drained, leave only enough juice to moisten cheese, add 2 tblsp. ground nuts. Spread.

19. Grind $\frac{1}{4}$ lb. dried beef and $\frac{1}{3}$ lb. American cheese. Add $\frac{1}{2}$ cup tomato soup. Cook for a few minutes. Remove from fire. Add 1 egg beaten. Cool. Spread between bread and toast on each side.

20. 1 pkg. dates, cut fine, 1 large banana, mashed, $\frac{1}{8}$ tsp. salt, $\frac{1}{2}$ cup nut meats, broken. Few drops of orange juice.

21. Mix $\frac{1}{2}$ cup peanut butter and $\frac{1}{4}$ cup cream (or hot water) until smooth and light. Then add $\frac{1}{2}$ cup banana pulp and a few drops of lemon juice.

22. Soften peanut butter by creaming, spread on whole wheat bread, add thin layer of strawberry jam. Cover with other slice of bread.

23. Cut bread in long slices, length of loaf. Remove crust, make filling with ground ham, pickles, mixed with salad dressing. First spread with butter, then with ham mixture, put lettuce leaves on top. Roll like jelly roll. Wrap in waxed paper until ready to serve. Cut in slices $\frac{1}{2}$ inch wide. Pimiento cream cheese may be used instead of ham.

24. 6 hard cooked eggs, 6 strips of bacon, crisply cooked, butter and mayonnaise. Cook eggs and bacon, cool. Mash eggs with fork. Mix with creamed butter and a little mayonnaise. Chop bacon into tiny pieces and add to egg mixture.

25. Spread 1 slice bread with orange marmalade and the other with cottage or cream cheese or peanut butter.

26. 6 hard boiled eggs, chopped, 12 pickles chopped, 1 small can pimientos, cut fine, 1 onion chopped, small bottle catsup, little salt. Moistened with salad dressing.

27. Cut 1 lb. cheese (American) in small pieces. Put in top of double boiler. Add 1 large can unsweetened evaporated milk. Stir and boil until cheese is melted. Pour in a dish to cool. When cool it will be thick. Add pimientos or any chopped pickles.

28. Heat 1 cup milk. Stir in 1 cup peanut butter, 1 egg, 2 tblsp. flour, 1 tblsp. vinegar, 1 tsp. paprika, 1 tsp. salt, $\frac{1}{2}$ cup cold water. Cook thick. Remove from fire, add chopped sweet pickles or stuffed olives.

29. Chop red radishes very fine. Mix with mayonnaise.

30. Hard boiled eggs and ham chopped fine. Mayonnaise.

31. Home baked beans mixed with chili sauce and browned bacon.

32. Stuffed olives and chopped nuts moistened with salad dressing.