

JEAN LENGELING
COLLINS, IA 50055

COLO's
Favorite Recipes

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JEAN LENGELING

Favorite Recipes



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“Good friends who would these pages test,
A whisper in your ear,
These dishes are the very best
Your husbands’ hearts to cheer,
Let none escape, but try them all
To boil or fry or bake,
We’ll warrant they are just as good
As mother used to make.”

The committee in charge of this book sincerely thank all who made this book possible. The good cooks who gave us their favorite recipes, and the advertisers who made possible the printing of this book — WE THANK YOU.

Mrs. N. H. Brinkman
Mrs. W. K. Wyatt
Miss Ruth Kimberley, co-worker

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Iowa Falls, Iowa

WHITE BARBER SHOP, AGENCY

Tuesday

Thursday

Saturday

Soups and Cocktails

*"The banquet waits our presence
Good Sisters, let us dine."*

POTATO SOUP (Three servings)

Mrs. F. C. Warrick

3 medium-sized potatoes	1 cup flour
3 pints water	1 pint whole milk
1 egg	$\frac{1}{8}$ lb. butter
$\frac{1}{2}$ tbsp. salt and pepper as desired	1 diced onion

Dice the potatoes and cook in water till tender, add salt and pepper. Work egg in the flour with two knives until it resembles coarse corn meal (adding more flour if necessary). Add to potatoes and cook ten minutes, add milk and butter and bring to a boil. Before serving add diced onion.

CORN SOUP OR CHOWDER

Mrs. Marie Tummel

1 pint grated corn	2 tbsp. butter
1 quart milk	1 slice onion
1 pint hot water	$\frac{1}{2}$ tsp. salt
1 large tbsp. flour	

Cook corn 30 minutes, let milk and onion come to a boil. Add butter and flour well mixed, then corn—let simmer 5 to 8 minutes.

SALMON SOUP (Four servings)

Mrs. O. A. Weir

1 tbsp. butter	1 quart milk
1 small can salmon	

Melt butter, brown salmon in butter, add milk and heat. Season to suit taste.

VEGETABLE SOUP

Mrs. Arthur Clatt

1 cup hamburger	½ cup suet
1 cup potatoes	1 cup onions
1 cup cabbage	1 cup carrots
1 cup turnips	1 pint tomatoes
3 pints hot water	1 cup cooked rice

Cook hamburger and suet in hot water, boil 5 minutes, add onions, carrots, potatoes, turnips, and cabbage which have been diced fine. Put tomatoes through sieve and add after the other vegetables have been cooked. Boil ten minutes longer and serve.

VEGETABLE SOUP

Mrs. Charles Binder

1 quart or more beef stock	1 cup diced potatoes
¼ cup rice	1 pint tomatoes or juice
1 cup carrots	½ cup cabbage
2 large onions	

Chop all the vegetables and with rice add to boiling stock. Boil until tender, adding water as needed. Season to taste.

CREAM OF TOMATO SOUP

Mrs. Hattie Binder

Let one quart canned tomatoes, one pint water, and small tsp. soda come to a boil and strain, season with butter, salt, and pepper. Just before serving add one quart hot milk to which has been added one tbsp. cornstarch (the latter prevents the curdling of the milk which so frequently happens when the two liquids unite).

CRANBERRY COCKTAIL

Mrs. N. H. Brinkman

4 cups cranberries	½ c. sugar
4 cups water	

Cook cranberries and water until all the skins pop open (about 5 minutes), strain through cheese cloth. Bring the juice to a boiling point, add sugar, and cook until it boils for two minutes. Serve cold.

FROZEN TOMATO COCKTAIL

Elizabeth Thornburg

Simmer together—	1 tbsp. chopped green pepper
2 small cans tomato juice	Strain, and add ¾ tsp. salt
1 slice onion	4 tbsp. lemon juice
3 cloves	
1 bay leaf	

Freeze to a mush, then add one cup finely minced celery. Finish freezing to a stiff mush.

Pancakes, Waffles, Hot Breads

*"Some only breakfast and away
Others to dinner stay."*

DELICIOUS PANCAKES

Mrs. N. H. Brinkman

3 cups flour	2¼ cups milk
3 tsp. baking powder	3 tbsp. sugar
1 tsp. salt	2 tbsp. melted shortening
2 eggs	

Method—Sift the flour, baking powder, and salt, add beaten egg yolk to the milk, stir this into the flour mixture, add the sugar and the shortening melted, and fold in the beaten egg whites. Bake on hot griddle.

PANCAKES

Ruth Kimberley

2½ cups buttermilk	2 cups flour
2 eggs	2 tsp. baking powder
½ tsp. soda	¾ tsp. salt

Method—Sift flour, salt and baking powder, add well-beaten eggs and milk and beat until smooth, add soda dissolved in 1 tbsp. water.

APPLE GRIDDLE CAKES

Gladys Lounsberry

1½ cups sifted cake flour	1 egg beaten
3 tsp. baking powder	¾ cup milk or 6 tbsp. evaporated milk or 6 tbsp. water
¾ tsp. salt	
¼ tsp. cinnamon	3 tbsp. melted shortening
3 tbsp. granulated sugar	1 cup finely chopped pared apples

Method—Sift together the dry ingredients, combine egg, milk, and shortening and stir until smooth. Add apples and drop by spoonfuls onto a hot griddle. Serve with syrup or powdered sugar. Serves from four to six.

MY BEST WAFFLES

Mrs. F. Blickensderfer

1 cup flour sifted	2 eggs
½ tsp. salt	1 cup sour milk
1 tsp. sugar	3 tbsp. melted fat
1 tsp. soda	

Method—Sift dry ingredients, add eggs, milk, and fat. Beat for three minutes.

WAFFLES

Mrs. Guy Shugart

2 cups flour	4 tbsp. melted butter
2 cups milk	3 tsp. baking powder
2 eggs beaten separately	1 tsp. salt

Method—Beat egg yolks, add milk, sifted flour, baking powder, and salt together. Add to milk and beat until it is smooth. Add melted butter and fold in stiffly-beaten egg whites.

CHOCOLATE WAFFLES

Lucile Ransom Woolson

½ cup butter	1 tsp. baking powder
¾ cup sugar	6 tbsp. cocoa
2 eggs	½ tsp. cinnamon
1 tsp. vanilla	½ tsp. salt
1¼ cup flour	1½ cups milk

Method—Cream butter and sugar, add beaten eggs, flavoring. Add flour and milk alternately. Heat waffle iron but not as hot as for regular waffles. Bake about 2½ to 3 minutes. Serve with ice cream, slightly sweetened whipped cream, or frozen whipped cream.

BAKING POWDER BISCUITS

Mrs. Hattie Gearhart

4 cups flour	4 tbsp. lard
8 level tsp. baking powder	2 tsp. salt

Enough sweet milk to make a soft dough, and bake in a quick oven. Sift flour and baking powder together three times.

BAKING POWDER BISCUITS

Mrs. Charles Binder

2 cups sifted white flour	¾ to 1 cup of sweet milk
4 tsp. baking powder (level)	1 tsp. salt
½ cup Crisco (trifle less of lard)	

BAKING POWDER BISCUITS

Effie M. Owings

1 cup flour	1 tbsp. Crisco, lard or butter
1½ tsp. baking powder	½ cup sweet milk
½ tsp. salt	

Sift flour, salt, and baking powder together, cut lard thru flour with knife, add ½ cup milk, mix quickly, and then roll ½ inch thick. Place in greased tin. Brush tops with sweet milk. This makes them brown to a golden brown. Bake in a quick oven. Makes one dozen tea biscuits.

POPOVERS

Ruth Kimberley

2 eggs	Pinch salt
1 2/3 cup milk	2 cups flour
1 tsp. butter	

Method—Beat the batter for five minutes, have cups greased and hot. Bake 30 to 35 minutes in hot oven.

MUFFINS

Mrs. Hattie Binder

3 tbsp. sugar	1/2 cup milk
1 tbsp. shortening	1 cup flour
1 egg	1 1/2 tsp. baking powder

Makes 6 or 8 muffins

BRAN MUFFINS

Mrs. Proett

2 tbsp. lard	1 cup bran
1 egg	1/2 tsp. soda
1/4 cup sugar	1 tsp. baking powder
1 cup sour milk	1/2 tsp. salt

NUT BUTTER MUFFINS

Mrs. T. E. Fitzgerald

2 cups flour	1 cup milk
1/2 tsp. salt	1 beaten egg
4 tsp. baking powder	3/4 cup nut butter
2 tsp. sugar	

Method—Sift flour with salt, baking powder, and sugar, add milk and egg all at once, then add nut butter and stir just until ingredients are blended, but not smooth. Fill greased muffin pans 2/3 full and bake in a 400° oven for 25 minutes. Makes 12 muffins.

FLUFFY MUFFINS

Mrs. Della Everett

2 cups flour sifted	1/2 tsp. salt
3 tsp. baking powder	1 egg
2 tbsp. sugar	1 cup milk
1/4 cup melted shortening	

Method—Combine milk, beaten egg and shortening. Sift flour, baking powder, salt and sugar. Add liquid ingredients and mix only until dry ingredients are moistened. Do not beat. Pour batter into greased muffin pans. Bake at 425° F. for 20 to 25 minutes. Makes one dozen medium-sized muffins.

CORN MEAL MUFFINS

Mrs. M. Snyder

½ cup shortening	2 cups flour
⅓ cup sugar	1 cup cornmeal
2 eggs	4 tsp. baking powder
1 cup sweet milk	½ tsp. salt

Method—Mix well and bake in muffin tins in a hot oven 425 degrees for about 25 minutes. Serve while hot.

PLAIN MUFFINS

Mrs. Leona Maier

2 cups white flour	1 cup milk
3 tbsp. sugar	1 egg
3 tsp. baking powder	2 tbsp. melted fat
½ tsp. salt	

Method—Combine dry ingredients, add liquid ingredients to the dry and mix only enough to combine. The batter will not be smooth like cake batter. Bake in moderate oven about 15 minutes for small muffins 25 to 30 for large ones.

BREAKFAST FOOD

Zola Carver

3½ cups whole wheat flour	1 tsp. soda
1 cup honey or corn syrup	1 tsp. salt
½ c. buttermilk or sour milk	

Method—Mix and bake in buttered pan very thin. Crumble and put in container. Tastes as good as grape nuts.

KOKEN (Coffee Cake)

Zola Carver

2 cups sponge	2 cups boiled milk cooled
1 cup sugar	1 cup lard
1 cup raisins	2 eggs
1 tsp. salt	Nutmeg

Method—Mix flour in like bread dough, only not so stiff, just so it doesn't stick to hands. Let raise for one or two hours. Work down and let raise again. Grease bread pans and roll one inch thick to fit pans. Raise again 45 minutes. Prick holes with fork and spread with melted butter. Sprinkle with frosting and bake.

Frosting—One-half cup flour, one-half cup sugar, 1 tbsp. lard. Mix like pie crust. Sprinkle over cake. The melted butter helps to hold frosting on.

Breads and Rolls

"Give us this day our daily bread."

GRAHAM BREAD

Mrs. Amelia Peakin

- | | |
|---------------------|------------------|
| 2 cups graham flour | 2 cups sour milk |
| 2 eggs | 2 tsp. soda |
| 2 tbsp. sugar | 2 tsp. salt |
| ½ cup molasses | |

Put in a baking powder can to bake in slow oven.

GRAHAM NUT BREAD

Gladys McIntosh

- | | |
|--------------------|-------------------|
| ½ c. sugar | 1 tsp. soda |
| 2 tbsp. shortening | 1 c. nut meats |
| 1 egg | 3 c. graham flour |
| 2 c. sour milk | |

Cream sugar and shortening. Add well beaten egg. Dissolve soda in sour milk then add to the first mixture. Then beat in the flour and add nut meats.

BOSTON BROWN BREAD, Steamed

Mrs. Isaac H. Hornbacher

- | | |
|------------------------|----------------|
| 2 c. whole wheat flour | 2 c. sour milk |
| 1 c. corn meal | 2 c. raisins |
| ½ c. sorghum | 1 tsp. soda |
| ½ c. sour cream | 1 tsp. salt |

Steam four hours. Serve hot. Raisins can be left out if one doesn't care for them.

BROWN BREAD

Mrs. Joe Croker

- | | |
|----------------------|----------------------------------|
| 2 c. white flour | 1 tsp. salt |
| 2 c. sour milk | 2 c. graham or whole wheat flour |
| ¾ c. dark Karo syrup | |
| 2 tsp. soda | |

Bake one hour in slow oven.

PEANUT BUTTER BREAD

Lucile Ransom Woolson

- | | |
|----------------------|--------------------|
| 2 c. flour | ½ cup sugar |
| 4 tsp. baking powder | ½ c. peanut butter |
| 1 tsp. salt | 1½ c. milk |

Sift dry ingredients together. Add peanut butter and cut in as you would for biscuits. Add milk, beat thoroughly. Bake in loaf pan at 350 degrees for one hour.

OATMEAL BREAD

Mrs. Marie Tummel

1 c. oatmeal	½ cake yeast
1 pt. boiling water	1½ c. warm water
½ c. molasses	1 qt. sifted flour
½ tsp. salt	

Scald oatmeal in boiling water. Let stand till cool or ¾ to 1 hour. Add molasses and salt. Soak yeast in warm water. Add flour and mix thoroughly. Let rise and form two loaves. Let rise again and bake one hour in moderate oven.

ANOTHER OATMEAL BREAD

Mrs. Marie Tummel

1½ c. oatmeal	1 tsp. salt
3 c. boiling water	½ c. warm water
½ c. sugar	1 c. bran
1 cake yeast	Flour

Pour boiling water over oatmeal. Add sugar, salt, cool. Then add yeast soaked in warm water. Mix stiff with bran and flour. This tastes like delicious nut bread without the ill effect of nuts which some people find make them uncomfortable.

CORN BREAD

Effie M. Owings

2 c. sour milk	1 egg (2 is better)
1 tsp. soda	2 c. white corn meal
1 tsp. salt	1 tbsp. lard
1 tsp. baking powder	

Mix first six ingredients and let stand for five or ten minutes. Have pans on stove with lard piping hot. Pour in the corn bread and bake about 15 or 20 minutes in rather hot oven. Three tbsp. sugar may be added if sweeter corn bread is desired.

CORN BREAD

Luella Hall

4 eggs	2 c. flour
2 c. sweet milk	4 tsp. baking powder
3 tbsp. butter, melted	½ c. sugar
1 tsp. salt	2 c. cornmeal

Mix dry and wet ingredients separately. Put together and mix well.

NUT BREAD

Mrs. M. Snyder

½ c. sugar	2 tsp. baking powder
1 egg	½ tsp. salt
1 c. sweet milk	½ or ⅔ c. chopped nutmeats
2 c. flour	½ c. chopped dates

Mix well and bake 30 or 35 minutes in loaf pan in moderate oven. Dates may be included or not as desired.

NUT LOAF BREAD

Irene Upchurch

- | | |
|--------------|----------------------|
| 1 egg beaten | 3 tsp. baking powder |
| ½ c. sugar | ½ tsp. salt |
| 1 c. milk | ½ c. nuts |
| 3 c. flour | |

Mix together, pour in greased loaf pan, let stand for 30 minutes, then bake 30 or 40 minutes in moderate oven.

NUT BREAD

Wilma Ransom Neill

- | | |
|-----------------------|-------------------|
| 3 c. white flour | 1 egg |
| 3½ tsp. baking powder | 1¼ c. milk |
| 1 c. sugar | ¾ c. chopped nuts |
| ½ tsp salt | |

Sift first four ingredients. Beat egg thoroughly and add milk. Stir wet ingredients into dry and add nuts. After mixing put in loaf pan, let stand for 20 minutes. Bake in moderate oven one hour.

DATE NUT BREAD

Mrs. Thomas Handsaker

- | | |
|----------------------|------------|
| 4 c. flour | 1 c. nuts |
| 1 c. sugar | 1 c. dates |
| ½ tsp. salt | 2 c. milk |
| 4 tsp. baking powder | 1 egg |

Mix dry ingredients and add rich milk with egg. Let stand for 20 or 30 minutes. Bake in moderately hot oven.

ORANGE NUT BREAD

Mrs. Lee Wilson

- | | |
|-------------------------------------|----------------------|
| 1 c. water | 1 c. milk |
| 1 c. sugar | 3 c. flour |
| Peeling from two oranges,
ground | 3 tsp. baking powder |
| 1 egg | ½ tsp. salt |
| ½ c. sugar | Nuts |

Cook water, sugar, and orange peel until it hairs, then cool. Beat egg and add sugar. Combine with orange peel. Sift dry ingredients, add nuts and mix together. Bake 45 minutes.

BANANA BREAD

Martha Ann Clifton

- | | |
|--------------------|--------------------------|
| ½ c. fat (scant) | 1 tsp. soda |
| ¾ c. sugar | Pinch of salt |
| 2 eggs | 3 medium bananas, mashed |
| 2 c. flour, sifted | |

Bake slowly 50 minutes.

ORANGE BREAD

Mrs. Mabel Tichenor

Peelings of four oranges	½ c. sugar
1 c. sugar	1 tsp. salt
½ c. water	½ c. shortening
4 c. sifted flour	1 c. milk
3 tsp. baking powder	2 eggs

Soak peelings in water over night. Boil in water until tender. Make syrup of ½ cup water and sugar. Cut peelings in strips and cook in syrup. Mix other ingredients, and add ½ cup of orange syrup, with peel. Bake in loaf pan.

BANANA NUT BREAD

Mrs. John Brouhard

2 c. flour	¼ c. butter
½ tsp. soda	½ c. sugar
2 tsp. baking powder	2 eggs, well beaten
1 tsp. salt	2 tbsp. thick sour cream
¼ tsp. nutmeg	1½ c. mashed banana
½ c. nutmeats	

Sift first five ingredients together. Add nuts. Cream sugar and butter, add eggs, cream, and banana. Add dry ingredients to egg mixture. Bake at 350 degrees.

BANANA BREAD

Maxine Carpenter

1 c. sugar	1 tsp. soda
½ c. butter	2 c. flour
2 eggs	3 mashed bananas
3 tbsp. sour milk	

Mix in order given and bake in loaf.

PARKER HOUSE ROLLS

Leona Maier

1 c. scalded milk	3 to 3½ c. bread flour
2 tbsp. fat (butter preferred)	1 cake compressed yeast
2 tbsp. sugar	1 egg
¾ tsp. salt	

Scald milk and pour over the fat, sugar, and salt. Cool slightly and add one well beaten egg and yeast dissolved in little warm water. Add flour and mix well. Dough is soft. Kneading is not preferable. Let rise until double in bulk in a warm place free from drafts. Roll to ½ inch thickness. Cut rounds 2 or 3 inches in diameter. Crease middle of each round with dull edge of knife. Brush half very lightly with melted butter, fold over, pressing together with palm of hand. Place close together in pan. Let rise. When double in bulk bake 15-18 minutes in hot oven. Brush rolls with melted butter upon removal from oven.

REFRIGERATOR ROLLS (Dry yeast)

Mrs. Roy Dodd

1½ cakes dry yeast soaked	½ c. shortening
in 1 c. warm water	½ c. sugar
2 c. scalded milk	Flour
Salt	

Mix to medium dough and leave in refrigerator. Make into rolls about three hours before meal time.

ICE BOX ROLLS

Mrs. Paul Lund

1 cake compressed yeast dissolved in	½ c. shortening
1 c. tepid water	¾ c. sugar
1 c. potato water	3 tsp. salt
1 c. mashed potatoes	Flour enough to make batter, about 3 c.
2 eggs	4 c. more flour

Beat until smooth and full of bubbles. Work in rest of flour, about four cups, and knead until smooth. Put in greased jar. Grease top of dough and place in ice box until ready for use.

REFRIGERATOR ROLLS

Mrs. Roy Dodd

1 c. scalded milk	3½ c. or more flour
¼ c. sugar	1 egg if desired
3 tbsp. shortening	1 cake compressed yeast
Salt	¼ c. warm water

Soak yeast in warm water. Add other ingredients and mix to medium dough.

TEA ROLLS

Mrs. Harriett Stephens

2 c. lukewarm water	7 c. flour
½ c. sugar	1 yeast cake
1 egg	3 tbsp. shortening
1 tsp. salt	

Crumble yeast in sugar, salt, and water. Add well beaten egg. Sift flour once before measuring. Add half flour and beat well. Add melted shortening. Mix remaining flour. Let rise to double in bulk. Punch down, cover tightly. Place in refrigerator one hour. Before baking remove desired amount dough, shape in small rolls and place on greased pan. Use gem pans for clover leaf rolls. Let rise to double in bulk. Bake 20 or 30 minutes.

NEVER FAIL ROLLS

Mrs. Mary Postal

- | | |
|-------------------------|-----------------------------|
| 1 cake compressed yeast | 1 c. lukewarm water or milk |
| ½ tsp. sugar | 1 egg, slightly beaten |
| ¼ c. warm water | Pinch of salt |
| ¼ c. sugar | 4 c. flour |
| ¼ c. melted shortening | |

Let yeast stand in warm water and ½ tsp. sugar for 45 minutes. Mix into sugar, milk, and shortening. Add egg, salt, and flour. Let rise to double its bulk and then make into rolls.

WHOLE WHEAT ROLLS (Four dozen)

Mrs. T. A. Cummings

- | | |
|--------------------|-------------------------|
| 1 c. mashed potato | 2 tsp. salt |
| 2 c. potato water | 1 cake compressed yeast |
| ⅔ c. lard | 4 c. whole wheat flour |
| ⅔ c. sugar | 2 c. white flour |
| 2 eggs | |

Mix yeast with sugar. Add warm liquid, salt, potato, and two cups whole wheat flour. Beat thoroughly. Add melted lard and eggs slightly beaten. Add rest of flour to make a soft dough. Place in cool place until ready for use. Place in warmth and let rise once. Roll pieces of dough as round as possible, cut like pie. Beginning at broad end roll up towards small end, put in pans. Let rise and bake 15 minutes in hot oven.

LIGHT ROLLS

Effie M. Owings

- | | |
|--------------------------------|------------------------|
| ⅔ cake compressed yeast | 7 tsp. sugar |
| dissolved in 2 tsp. warm water | 3 tsp. salt |
| 1 pt. water | 4 tsp. lard (optional) |
| | 6½ c. flour |

Mix and knead until dough is elastic to the touch. May have to add small amount of flour to board as you knead it. Let rise until light. Knead down, let rise again, and knead down or make out in small rolls. Place in pans and when light bake in moderate oven 35 or 40 minutes. Brush tops with butter when removing from the oven.

BUN RECIPE

Mrs. Lou McQuillin

- | | |
|---------------------------------------|---------------------------|
| 1 cake compressed yeast or maca yeast | 1 c. sugar |
| 3 c. lukewarm water | 1 level tsp. salt |
| 3 tsp. lard | Flour to make stiff dough |

Mix stiff and when light shape into rolls. Let rise and bake a nice brown. Brush over with a tsp. sugar and 3 tsp. water.

THREE DAY BUNS

Mrs. Roy Dodd

- | | |
|---|---------------------------------|
| 1 cake dry yeast, dissolved
in 1 c. cold water | 1 scant c. lard
1 tbsp. salt |
| 1 scant c. sugar | Flour to make medium dough |
| 1½ c. cold water | |

Soak yeast in cold water at noon. Mix this in sponge in evening. (Do not add more water). In morning add rest of ingredients. Knead down as needed during the day. Make into rolls at night and bake next morning. Makes about five dozen rolls.

PENNY BUNS

Ica Rinehart

- | | |
|--------------------|------------------------------|
| 1 cake dry yeast | 1½ tsp. salt |
| 2 well beaten eggs | 2 c. warm water |
| 2 tbsp. lard | Flour to mix stiff as dough- |
| ½ c. sugar | nuts |

Dissolve yeast in warm water. Add lard, salt and sugar, and eggs and let cool. Then mix, add flour, and knead. Put to rise in well greased pan. When light work down, set in ice box or cool place. Pinch off small pieces. Work and place in muffin pans. Let rise over night. Bake 20 minutes in quick oven.

BUTTER HORN ROLLS

Mrs. Harold Greiner

- | | |
|--------------------------|-----------------|
| 5 c. flour | ¾ c. sugar |
| 1½ tsp. salt | ½ c. shortening |
| 2 cakes compressed yeast | 3 eggs |
| 1 c. lukewarm water | |

Break yeast into 2 tbsp. of the lukewarm water. Add sugar and shortening to remaining water and heat until they are melted. Cool to lukewarm. Then add yeast, well beaten eggs, salt, and flour. Knead on a floured board working in no more flour than necessary. Place in greased bowl. Cover and let rise until double in bulk (about two hours). Knead. Divide dough into thirds. Roll each part of dough into shape of pie about ½ inch thick. Spread with melted butter. Cut into 6, 8, or 12 pie-shaped wedges depending on size of roll desired. Shape into horns, rolling from broad-side to the point. Place on well greased baking sheet. Cover and let rise until light (about 45 minutes). Bake in hot oven about twelve minutes.

SAFFRON LOAF WITH SPONGE

Mrs. John Jones

- | | | |
|----------------|---------------------------|--------------|
| ½ cup currants | 1 cup butter | 4 cups flour |
| 2 cups sugar | Raisins and candied lemon | |

10c saffron with sponge, steep saffron in a little water, then fill cup with water. Mix sponge in afternoon, in the evening mix in pans, and let raise and bake in morning.

PENNY BUNS

Mrs. Harry Eddy

2 eggs beaten light	1 Maca Yeast dissolved in
2 tbsp. lard	$\frac{1}{3}$ c. warm water
1 tbsp. salt	Flour to make medium soft
1 small c. sugar	dough
2 c. boiling water	

Pour boiling water over first four ingredients and let cool. Dissolve yeast and add to mixture. Add flour to make a soft dough. It is best to start buns at noon, let rise all afternoon, kneading down when light. In evening mold out into buns and let rise all night. Bake first thing in the morning. Makes three dozen small buns.

CINNAMON ROLLS

Mrs. Ellen J. Baker

3 tbsp. sugar	1 cake yeast dissolved in
3 c. flour	$\frac{2}{3}$ c. scalded milk
3 tbsp. lard	3 tbsp. sugar
1 egg	1 tbsp. cinnamon
$\frac{2}{3}$ tsp. salt	Raisins
	Nuts

Add first six ingredients and cut in with knives. Let rise until double in bulk. Roll out. Spread with three tbsp. sugar and one tbsp. cinnamon and sprinkle with raisins. Roll up and slice. Mix one tbsp. water, $\frac{2}{3}$ cup brown sugar, and butter size of walnut. Spread in greased pan and sprinkle with nuts. Then place cinnamon rolls in this. Let stand in warm place until double in bulk. Bake in medium oven 20 minutes.

PECAN OR CINNAMON ROLLS

Mrs. Clyde Templeman

1 c. hot milk	can be handled on bread
Yeast—6 hr. process, $\frac{1}{2}$ cake	board with little flour)
compressed yeast; 3 hr.	2 tbsp. sugar
process, one cake com-	1 tsp. salt
pressed yeast	1 tbsp. lard
3 or 4 c. flour, (enough to	2 eggs
make a light dough that	

Scald liquid. Add shortening, sugar, salt, and beaten eggs to $\frac{1}{2}$ of hot milk. Cool to lukewarm. Add yeast mixed with remaining liquid which was cooled before being mixed with the yeast. Add flour to make a soft dough. Knead until smooth. Let rise to double in bulk. Knead or punch down. Second rising, same as first. Knead and shape. Allow to rise in greased pans. For pecan rolls, put one tsp. brown sugar and few pecans in bottom of greased muffin tins. Bake.

Chicken and Meats

"Hungrer is the best seasoning for Meat."

CHICKEN LOAF

Mrs. J. P. Carlson

3 cups minced chicken, not ground	3 eggs
3 cups bread crumbs	1 qt. chicken broth
	Little celery if desired

Mix and mold in loaf. . . Bake

CREOLE CHICKEN

Mrs. Anna Wyatt

1 chicken	1 tbsp. of butter
2 cups of macaroni	4 tbsp. of flour
½ cup of cream	2 eggs

Cook chicken with salt. Pick from bones. Make a dressing of broth, cream, flour, and butter. Add cooked macaroni and chicken and stir until well mixed. Then add two well beaten eggs. Salt and pepper.

CHICKEN CREOLE

Margaret Donaldson

1 spring chicken	2 tbsp. butter
½ cup macaroni	2 well beaten eggs
1 tbsp. parsley	1 tsp. salt
1½ cup cream or milk	1 pepper or 2 pimentos
2 tbsp. flour	

Put in baking dish. Spread with buttered crumbs. Bake one hour.

BREADED CHICKEN

Mrs. Kenneth Squires

Stew a nice fat chicken until thoroughly cooked. When cool, remove from the bone, and shred and put in a shallow

Add a dash of pepper, more salt if necessary, two beaten pan, broth and chicken together.

eggs, and enough cubes of dry bread to take up part of the broth and still leave the mixture quite moist.

Bake in oven until you have a nice crusty top.

MOCK CHICKEN LEGS

Mrs. M. G. Danskin
Glendive, Montana

- 2½ lb. veal
- 1¾ lb. pork steak, cut about ¾ in. thick
- 10 little wooden sticks or pins

Cut the meat into squares about 1 inch thick and pound. Place on stick one veal, one pork, etc., having the center pieces a little larger so as to taper down like a chicken leg. Beat egg and roll cracker crumbs fine, dip the pieces in the egg and roll in cracker crumbs. Brown in skillet in butter and place in roaster and cook slowly two hours. Serve with a few parsley leaves.

HAM LOAF

Anna Niland

- 1 lb. smoked ham ground 1 cup tomato juice
- 2 lb. fresh ham ground 4 eggs
- 2 cups bread crumbs Pinch of salt

Soak the crumbs in the tomato juice. Beat the eggs; mix all together. Make in roll and bake.

HAM LOAF

Mrs. Clyde Templeman

- 1 lb. smoked ham ground 1½ cups cracker or bread
- 2 lb. hamburger crumbs
- 2 eggs 1 can tomato soup, or one
- pint of tomatoes

Combine and bake in moderate oven about 1½ hours.

MEAT LOAF

Mrs. M. Snyder

- 1½ lbs. each of hamburger 4 tsp. salt
- and sausage 1 tsp. pepper
- 1 cup bread or cracker 2 tsp. sage
- crumbs 1 chopped onion
- 3 eggs Add two tart apples, finely
- 8 tbsp. milk chopped, if desired

Mix well and bake two hours in a moderate oven.

MEAT LOAF

Mrs. Dan Robertson

- 1 lb. fresh beef Pepper and salt to taste
- ½ lb. fresh pork 1 heaping cup cracker crumbs
- 1 egg ½ cup water

Mix well, make in roll, place in pan, and cover with strips of bacon. Bake in moderate oven 1½ hours with a small amount of water in pan.

MEAT LOAF

Mrs. T. A. Cummings

½ lb. sugar cured ham	1 cup sweet milk
½ lb. lean beef	1 cup sour cream
½ lb. lean pork	1 cup quick rolled oats
2 eggs	Salt and pepper to taste

MEAT LOAF

Mrs. H. H. Proett

Two lb. hamburger. Add milk or eggs or both, onions, as used in your meat loaf recipe. Line the pan, both bottom and sides, with the meat loaf mixture.

Fill the center with a bread dressing, the same dressing you use for stuffing chicken or heart. Cover the top with a meat mixture. Pour one can of tomato soup over it. Slice onion over the top and bake until done.

MEAT LOAF

Mrs. John T. Jones

2 lbs. hamburger	Bread crumbs
1 lb. sausage	Salt and pepper to taste
4 eggs	Onions to taste
Sage	2 cups tomatoes

MEAT ROLLS

Mrs. Guy Shugart

2 lb. hamburger	½ cup milk
½ lb. of pork	1 cup mashed potatoes
2 eggs	1 tsp. salt, ¼ tsp. pepper

Mix all together, mould in individual rolls. Dip in egg. Roll in cracker crumbs. Brown on top of the stove in a skillet, place in a roaster and pour over 1 pt. of milk and bake one hour.

MEAT PATTIES

Margaret Donaldson

½ lb. cured ham, ground	1 cup milk
1 lb. beef, ground	1 cup mashed potatoes
½ lb. pork, ground	1 tsp. salt
2 eggs, beaten	¼ tsp. pepper

Mix all the above ingredients and shape 4 inches long and 1½ inches wide. Dip in egg and roll in cracker crumbs. Brown on top of stove. Pour one pint of milk over the meat. Put in the oven and bake.

MEAT BALLS

Mrs. C. B. Wilson

1 lb. beef ground	½ cup uncooked rice
1 lb. pork ground	Season to taste

Make into balls and put in covered pan, nearly cover with steaming hot tomato juice. Steam 1½ to 2 hours.

PORCUPINES

Mrs E. S. Boom

- | | |
|----------------------|------------------------------|
| 1 lb. ground beef | 1 tsp. salt, pepper to taste |
| 1 tbsp. minced onion | ¾ cup milk |
| ½ cup uncooked rice | 2 tsp. baking powder |

Mix and pour over one can tomato soup or purre tomatoes. Bake covered 35 minutes, and uncovered 35 minutes. Makes nine good sized cakes.

SNOWBIRDS

Mrs. J. P. Carlson

- 1½ lb. pork shoulder, ground, (or hamburger)
 Season to taste, add little cream or milk
 Mix in ½ cup uncooked rice

Form in oblong balls and boil slowly in two parts tomato juice and one part water for two hours. Add onion.

VEAL LOAF

Mrs. F. Blickensderfer

- | | |
|---|------------------------|
| 2 lb. lean veal | 2 or 3 tbsp. rich milk |
| 2 eggs well beaten | ½ tbsp. salt |
| 5 large crackers rolled fine
or bread crumbs | ½ tbsp. pepper |
| | 1 small nutmeg grated |
| 3 tbsp. melted butter | |

Put meat through a grinder. Soak crumbs in milk. Put together meat and crumbs soaked, beaten eggs, melted butter, salt, pepper, and nutmeg. Mix until all are thoroughly blended into a rather stiff but well moistened mass. Put into a long narrow baking dish in a moderately hot oven until well done. It may take one hour or more. It is better made a day or two before using. Cut in thin slices. Serve cold.

VEAL LOAF SUPREME

Irene Artherholt

- | | |
|-------------------|----------------------|
| 2 lb. ground veal | 1 tbsp. lemon juice |
| ½ lb. fresh pork | 2 tsp. chopped onion |
| 6 crackers | 4 hard cooked eggs |
| 2 tbsp. cream | Dash of pepper |
| 2 tsp. salt | |

Grind veal and pork together, roll crackers, mix with all other ingredients except eggs. Pack into loaf pan, arranging shelled eggs in lengthwise row in center of loaf. Bake in a moderate oven 350 degrees 1½ hours. May be served hot or cold.

SWISS STEAK

Mrs. A. Haas

2 lb. steak (cut at least $\frac{1}{2}$ 1 pint tomatoes
inch thick) Onion

Pound flour into steak and brown in hot fat on both sides. Slice onion over the top of the steak and cover with tomatoes. Cook slowly in oven or on top of the stove until the meat is tender.

DELICIOUS STEAK

Mrs. M. Snyder

One pound round steak. Cut in 3 or 4 inch squares. Fry in hot lard until nicely browned, then take out and add $\frac{1}{2}$ cup flour. Brown and add water to make gravy. Add $\frac{1}{2}$ cup chopped onion and $\frac{1}{4}$ of sliced lemon, 1 clove, salt and pepper to taste. Add the meat. Cover all with boiling water. Then cover with a lid and cook very slowly for 2 or 2 $\frac{1}{2}$ hours. The steak will be tender enough to cut with a fork. Serve with boiled rice or potatoes.

STANDARD MEAT LOAF

Mrs. P. D. Fitzgerald

1 $\frac{1}{2}$ lb. ground beef	2 tsp. salt
$\frac{1}{2}$ lb. ground pork	Pepper
One small onion grated	2 eggs slightly beaten
1 cup fine dry bread or cracker crumbs	1 cup milk or tomato juice

Mix all together and form in a loaf. Bake at 350 degrees about 1 $\frac{1}{2}$ hours. Strips of bacon may be placed on top.

SMOTHERED HAM WITH SWEET POTATOES

Eva B. Silliman

1 slice of smoked ham, cut into slices for serving	1 tbsp. ham drippings or butter
3 cups raw sliced sweet po- tatoes	2 tbsp. sugar 1 cup hot water

Brown ham lightly on both sides and arrange on bottom of baking dish, Spread the sliced sweet potatoes over the ham. Sprinkle with sugar, add the hot water and fat. Cover the dish and bake until the ham is tender. Baste the potatoes occasionally with gravy and brown on top.

PAN BROILED STEAK

Eva B. Silliman

Heat a frying pan very hot. Rub a piece of fat over it. Then place the steak in it, turning rapidly from side to side until it is seared well. It will look white if properly seared. Then let one side get brown, then the other. Reduce heat, let cook until meat is rare, medium, or well done, as preferred. Do not add butter, salt, or pepper until you have it on a warm serving plate. Steak should be cut at least one inch thick.

BARBECUED SPARERIBS

Mrs. N. H. Brinkman

2 or 3 lb. spareribs, salted	1 tsp. dry mustard
and peppered.	Brown $\frac{1}{2}$ tsp. cloves
if desired, or they will	1 tsp. celery seed
brown as cooking	1 onion, minced
Mix together:	$\frac{1}{2}$ cup tomato catsup
1 tbsp. flour	$\frac{1}{2}$ cup vinegar

Method—Mix ingredients together, spread over ribs, and add water to keep from sticking, according to the type of roaster used. Bake one hour.

DELICIOUS MEAT DISH

Etta Bowers

Fry six or more (or as many as you desire for serving) hamburger patties in hot lard with a little onion. Brown on both sides then cover with hot water and let simmer for one hour. Remove the meat and add dumplings made as follows:

Mix—	Milk
1 cup of flour	Drop by small spoonfuls and
1 tsp. baking powder	cover to cook 10 min.
Pinch of salt	(Serve with meat)

FRIED RABBIT

Mrs. T. E. Fitzgerald

Dress rabbit as soon after killing as possible, and cut into serving pieces. Wash all pieces well and soak in cold water with one tbsp. vinegar. Soak four hours or longer is better. Drain and place in weak salt water until next day. When ready to cook, drain, pour boiling water over meat, and let stand five minutes. Drain, then roll in flour. Season with salt and pepper and fry in butter, as you do chicken. Add a little water after it has browned and steam until tender.

SAUSAGE LOAF

Etta Bowers

- | | |
|---|-------------------------|
| 1½ lb. sausage | 2 tbsp. catsup |
| ½ cup milk | 2 tbsp. horseradish |
| 1½ cups bread crumbs or
cracker crumbs | ½ tsp. prepared mustard |
| 1 tbsp. grated onion | 1 egg slightly beaten |

Mix sausage and crumbs, add onions, etc. Moisten with egg and milk. Shape into loaf and bake in moderate oven about one hour.

STUFFED BAKED PORK CHOPS

Mrs. H. L. Baker

- | | |
|-----------------------------|-----------------------|
| 6 double pork chops | ¼ tsp. salt |
| 2 cups bread crumbs | Pepper |
| 4 tbsp. butter | 1½ cups water |
| 1 small onion minced | 3 tbsp. tomato catsup |
| ½ tsp. Worcestershire sauce | |

Cut a pocket in each chop. Make a dressing of bread crumbs and seasonings and stuff the chops. Place in the roasting pan. Cover with sauce made of water and catsup. Bake in a hot oven

SMOTHERED PORK CHOPS

Niland and Reed Cafe

- | | |
|--------------------|---------------------|
| 6 pork chops | 3 tbsp. flour |
| ¼ tsp. salt | 2 cups of hot water |
| ¼ tsp. sage | 1 tbsp. vinegar |
| 3 tart red apples | ⅓ cup raisins |
| 4 tsp. brown sugar | |

Sprinkle chops with salt and sage. Sear slowly in a hot skillet, turning to brown both sides. Place in a large greased baking dish. Slice red-skinned apples that have been cored but not peeled into rings about ⅓ inch thick. Arrange these apple rings on chops and sprinkle with brown sugar. Add flour to fat in skillet and cook until brown, stirring constantly. Add water and stir until mixture boils. Then add vinegar, salt, and raisins. Bring to a boil and pour this sauce over chops and apples. Cover and bake in a hot oven.

NOODLES

Mrs. J. B. Kimberley

Four eggs, pinch of salt, and pepper, beat until light. Add flour until stiff as can be mixed. Roll out as thin as possible and dry.

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COLO, IOWA

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And health on both."*

CREAMED OYSTERS

Lois E. Veager

4 tbsp. butter	1/3 tsp. paprika
1/2 cup flour	3 cups milk
1 1/2 tsp. salt	2/3 pt. oysters

Melt butter, add flour, salt, and paprika. Blend well. Add milk and cook until very creamy. Add oysters that have been heated over a slow fire. Cook a few minutes. Serve on toast squares, hallowed out, or in patty shells.

SALMON ROLL

Mrs F. Blickensderfer

1 cup salmon minced and boned	2 tbsp. butter
3 eggs well beaten	1/2 tsp. salt
1 cup catsup	Dash of pepper

Mix well and bake in a buttered baking dish 30 minutes.

SMOTHERED SALMON

Mrs. Everett

Use a good brand of canned salmon; roll serving sized pieces or chunks in mayonnaise, then in buttered bread crumbs and bake about ten minutes or until nicely browned.

TUNA FISH

Martha Anne Clifton

1 can tuna fish	1 can mushroom soup
1 20c package potato chips	

Mix and bake 25 minutes.

SCALLOPED SALMON

Mrs. Amelia Peakin

1 can salmon	2 tbsp. butter
2 cups of milk	2 cups of noodles cooked

Bring the milk to a boiling point. Add 2 tbsp. flour to the milk to make a white sauce; then add to the noodles and salmon. Bake 30 minutes.

SALMON CUTLETS

Irene Artherholt

4 tbsp. Spry	5 tbsp. flour
½ tsp. salt	1 cup milk
2 cups salmon flaked	1 tsp. lemon juice
½ tsp. onion juice	Dash of pepper
2 eggs slightly beaten	½ cup bread crumbs
2 tbsp. water	

Melt Spry in top of double boiler. add flour and salt and blend. Add milk and cook until smooth and thick. Remove from fire, add salmon, lemon juice, onion, and pepper, blend well. Spread mixture in shallow pan and chill until stiff, cut into cutlets with 2½ inch cookie cutter, roll in crumbs, then in beaten egg, then in crumbs. Fry in hot Spry 375 degrees until brown. Drain on brown paper and serve with egg sauce.

SALMON LOAF

Mrs. Virgil McKinney

1 pound can salmon	½ cup hot milk
½ cup bread crumbs	1 tsp. chopped parsley
Pinch of pepper	1 tbsp. lemon juice
½ tsp. salt	2 egg whites
2 egg yolks	2 tbsp. melted butter

Method—Remove skin and bones from salmon, add all ingredients except egg whites. Next fold in stiffly beaten egg whites and bake in buttered mold in moderate oven about one hour.

BAKED TUNA AND NOODLES

Mrs. Robert Stevenson

1 package egg noodles	4 tbsp. butter
1 cup tuna fish	5 tbsp. flour
1 small can mushrooms and liquid	2 cups milk
1 cup cheese	½ cup bread crumbs
2 hard boiled eggs	Salt to taste

Method—Cook noodles 20 minutes in boiling salted water. Blanch in cold water, combine flaked tuna, mushrooms, pimentos, and eggs, cut in small pieces, make a cream sauce of butter, flour, salt, and milk, melt cheese in cream sauce and mix well with first mixture. Sprinkle crumbs over top. Bake at 275° for 45 minutes or until well browned. Serve with hot rolls, salad, potato chips, and coffee.

SCALLOPED OYSTERS

Mrs. J. B. Kimberley

- | | |
|------------------------|-----------------------|
| 1 pint oysters | ½ cup melted butter |
| 1½ cup broken crackers | 1 pint cream and milk |

Mix cracker crumbs with melted butter, add layer of cracker crumbs, and layer oysters, etc. until all is used. Then pour over all the cream and milk. Bake in oven one hour, adding more milk if necessary.

MOCK OYSTER DRESSING

Mrs. John T. Jones

- | | |
|--------------------------|--------------------------|
| 4 cups soft bread crumbs | 1 tsp. salt |
| ½ cup milk | 1/8 tsp. paprika |
| ½ tsp. pepper | 1 tsp. sage |
| ¼ tsp. celery seed | 2 cups chopped egg plant |
| ¼ cup melted butter | Add onion of desired |

CORN OYSTERS

Mrs. Roy Goodnow

Score the sweet corn down the center of each row of grains, with back of knife press out the pulp, leaving the hull on the cob. To every 2 cups pulp, use 2 eggs.

- | | |
|---------------|-----------------------|
| 3 tbsp. flour | ¼ tsp. cayenne pepper |
| ½ tsp. salt | ¼ tsp. pepper |

Beat eggs seperately, add yolks to corn, then salt, pepper, and flour. Add stiffly beaten egg whites, mix lightly. Put 2 tbsp. of shortening in a frying pan and when hot drop the mixture by spoonfuls into the fat, brown and turn.

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One Dish Meals

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even of boiling an egg."*

ITALIAN DELIGHT

Gladys Mills
Denver, Colorado

- 1 lb. round steak ground and salted
- 1 medium onion
- 2 tbsp. butter
- 1 cup macaroni salted with cooking
- 1 can kidney or baked beans
- 1 can tomato soup

Brown onion in butter, add steak, and cook about 10 minutes. Do not brown. Add remainder of ingredients and bake 20 minutes

TALLERINI

Mrs. Ivan R. Mills
Adair, Iowa

- | | |
|--------------------------|--------------------------------|
| 2 lb. ground beef | Salt and pepper to taste |
| 1 green pepper (chopped) | 1 cup of tomato juice or ½ |
| 1 can whole kernel corn | c. catsup and ½ c. water |
| 1 large onion (chopped) | 1 pkg. egg noodles (cooked) |
| 1 tbsp. chile powder | Butter or tasteless shortening |

Heat skillet. Put in butter and fry onion and green pepper slightly. Add beef and cook until it crumbles. Add corn, noodles, chile powder, salt and pepper, and catsup or tomato juice. May be sprinkled with grated cheese for a little variety.

STEAK AND PINEAPPLE GRILL

Mrs. Clare Niland

- | | |
|---------------------|------------------------|
| 1 pound ground beef | 4 large mushrooms |
| 4 slices bacon | 1 tsp. lemon juice |
| 2 slices pineapple | 1 tsp. salt and pepper |
| 8 small potatoes | |

Mix beef with lemon juice, salt and pepper, shape into four flat cakes, cut pineapple slices in halves. Boil potatoes until tender, drain, and brush with melted butter. Wash four large mushrooms and remove the stems. Put the beef in a buttered broiler and cook three minutes—turn carefully. Put in potatoes, pineapple, and mushrooms, lower flame and cook 5 to 8 minutes or until brown. Then add bacon and cook until bacon is crisp. Arrange on a platter and garnish with water cress.

CHOP SUEY

Mrs. Robert Stevenson

1½ lb. beef	4 tbsp. La Choy Sauce
1½ lb. pork	4 tbsp. flour mixed with a little water
1 bunch celery	Salt and pepper to taste
2½ cups chopped onions	1 can noodles
1 can bean sprouts	

Cut meat in cubes and brown in skillet. Add celery and onions and 2 cups of water and let simmer for ½ hour. Then add bean sprouts and the flour mixture and cook another ½ hour. Serve with noodles or rice.

SUPPER DELIGHT

Mrs. Clare Niland

Eight sausage links	1½ tsp. salt
1 pimento minced	¼ tsp. pepper
2¼ cups canned tomatoes	2 cups cold cooked macaroni
1 medium sized onion minced	or spaghetti

Cut sausage into ½ inch lengths, fry until brown, and remove to a hot dish. Add the other ingredients to the drippings and cook a few minutes. Turn into a well greased casserole and bake in a hot oven 400 degrees F. for 20 minutes. Serves 4 or 5.

TAMALE PIE

Mrs. Roy Goodnow

1 can corn	2 cups corn meal
1 can tomatoes	2 cups sweet milk
3 eggs	1 tsp. chili powder
1 lb. ground round steak	1 tsp. salt
½ lb. salt pork	1 tsp. pepper

Two onions sliced and cooked in ½ cup butter until golden brown. Combine all ingredients and bake in medium oven about one hour.

CONVENT PIE

Mrs. Eva B. Silliman

½ cup macaroni	½ cup grated cheese
1 cup cream	1 tsp. onion juice
1 cup soft bread crumbs	1 tbsp. chopped parsley
¼ cup butter	3 or 6 eggs
1 tbsp. red or green pepper	1 tsp. salt

Cook the macaroni in boiling salted water until tender. Drain and rinse in cold water. Scald the cream, add bread crumbs, butter, pepper, salt, grated cheese, onion juice, parsley, the beaten eggs, and macaroni. Line quart baking dish with buttered paper, turn in mixture, set the pan on many folds of paper in a dish of water and bake in a moderate oven from ½ to ¾ hour. Serve with tomato or mushroom sauce.

TOMATO SAUCE

Mrs. Eva B. Silliman

¼ cup butter	Piece of thyme
1 medium size slice carrot	Parsley
1 medium sized onion	1 cup strained tomatoes
Bit of bay leaf	1 cup stock
Salt and pepper	¼ cup flour

Brown the butter, with the carrots, onion, bay leaf, parsley, and thyme. Remove the seasonings, add the flour, stir until well browned, then add tomatoes and stock. Bring to a boiling point and strain.

CHILI

Mrs. Charles Binder

2 large onions	1 bunch celery or celery salt
1 lb. hamburger	1 can kidney beans
1 can tomatoes or soup	1 tsp. chili powder
Salt	

Fry onions in grease, add hamburger, brown, add tomatoes and celery, add water, and cook 30 minutes or more. Add kidney beans and chili just before serving.

MULLIGAN STEW

Lillian Scott

10 potatoes	1 can green beans
8 carrots	1 can tomatoes
4 onions	1 can mushrooms
4 green peppers	

Boil one chicken and three pounds of veal. When tender remove from broth and shred and add to the above vegetables. Season with salt and a dash of pepper and a dash of sage. Add enough water for boiling.

CASSEROLE OF VEGETABLES WITH HAM

Lois Brownfield

1 lb. cabbage	1 cup diced celery or—
2 cups cubed carrots	1 tsp. celery seed
2 cups diced turnips	End of a ham
1 qt. cooked tomatoes	¾ cup rice
3 onions sliced	6 cloves
Bit of bay leaf	6 pepper corns

Method—Quarter the cabbage and place in a deep casserole, add other vegetables alternately with rice. Place ham in the middle, together with the spices, in a piece of muslin. Cover with boiling water and cook for three hours in a slow oven.

GOULASH

Mrs. A. Haas

1 pound hamburger	Onions
½ cup cooked rice	Salt and pepper
1 pint tomatoes	Cheese if desired

Let hamburger simmer with onion until browned. Add rice and tomatoes and cook down. Season and sprinkle with cheese just before serving or serve without cheese.

CHOW MEIN

Kay Kimberley Armstrong
Ames, Iowa

1 lb. diced pork	1 can bean sprouts
2 bunches celery	2 cans dry noodles
2 cups onions	2 tbsp. chop suey sauce
2 cans savory mushrooms	2 tbsp. molasses
1 can Chinese vegetables	Salt and pepper to taste

Method—Cook pork until almost done, add chop suey sauce, molasses, diced celery, and diced cooked onions. Cook for about one hour, or until all is done. Then add Chinese vegetables, mushrooms, and bean sprouts and let cook for at least 30 minutes. If too moist, make a small amount of thickening, using its own liquid. Longer cooking improves flavor. Serve on dry noodles with additional chop suey sauce if desired. This is a splendid recipe.

LUNCHEON DISH

Mrs. Grace Well Crippen
1545 29th Street
Des Moines, Iowa

1 can peas	1 can of tuna fish
1 can mushrooms or mushroom soup	1 bag of potato chips (broken up)

Mix peas, mushroom, fish, potato chips, and seasoning together. Save out enough potato chips to put a layer on the top. Bake.

SHIP WRECK

Anna G. Reynolds

1 can tomato soup	2 stalks of celery (chopped)
2 onions (cut fine)	1 cup uncooked rice
1½ pounds hamburger	1 can kidney beans
3 large potatoes (sliced)	Salt and pepper

Butter the baking dish. Cover the bottom with a layer of potatoes, next a layer of onions, then layer of hamburger, then layer of celery, layer of rice (uncooked), then layer of kidney beans, salt and pepper. Pour tomato soup over all and cover the dish. Bake for two hours.

ONE DISH MEAL

Mrs. Forrest Horner

Put a beef roast in the dutch oven and cook nearly done, then add one quart string beans. Peel potatoes and cook altogether, adding salt and pepper to season.

Put about two inch slices of smoked ham in a baking pan. Slice as many raw potatoes as desired over this, then add 6 or 8 slices of carrots and 2 cups of cooked lima beans and seasoning. Bake until the meat is tender.

Slice raw potatoes in bottom of a pan. Put enough hamburger patties on top of this per size of the family, then add a layer of onions, one can of peas, and one can of tomatoes. Season and bake 2½ hours.

RISATTO

Mrs. R. C. Hilleman

- | | |
|-----------------|-----------------------|
| 1 small onion | 1 pt. canned tomatoes |
| ½ cup dry rice | 2 tbs. sugar |
| ½ lb. hamburger | 1 cup of water |

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than a stalled ox and hatred therewith."*

SPANISH STRING BEANS

Mrs. Homer L. Baker

4 tbsp. fat or drippings	1 chili pepper
2 large onions	2 lb. green string beans
2 tomatoes	2 tsp. salt
1 tbsp. flour	

Cook onions, tomatoes, chili pepper, and fat together until well done and golden brown. (Slice vegetables very thin). Then brown flour, add hot water and beans, and cook slowly 1½ hours, adding salt when half done.

ITALIAN STRING BEANS

Mrs. Ella Dunahoo

Mince a little bacon in frying pan and fry until brown. Slice small onion in bacon fat and when slightly brown add one can string beans and can tomatoes. Season to taste and let simmer slowly about ½ hour.

CARROT AND STRING BEAN CASSEROLE

Mrs. Forrest Horner

3 cups cooked green beans	1 tsp. salt
3 cups cooked carrots	Dash of pepper
1/3 cup butter	2½ cups milk
1 small onion minced	1 cup grated cheese
3 tbsp. flour	2 eggs
¾ cup soft bread crumbs	2 tbsp. butter

Cook onion in butter, add flour, seasonings, milk and cook until thickened, stirring to keep smooth. Add cheese, stir until melted, remove and pour over slightly beaten eggs. Arrange sauce and vegetables in layers in baking dish, top with buttered crumbs. Bake until crumbs are brown.

SCALLOPED TOMATOES AND CHEESE

Mrs. Irene Upchurch

3 cups tomatoes	4 tbsp. butter
1 cup rolled bread crumbs	½ cup grated cheese
2 tbsp. celery, diced	Salt and pepper
2 tbsp. onion, diced	

Mix together and bake 20 minutes

CREAMED BEETS

Mrs. W. C. Mains

Cook a dozen beets and when tender peel and chop fine. Melt $\frac{1}{4}$ cup butter and place beets in this, add $\frac{1}{2}$ cup cream, 1 tbsp. flour, $\frac{1}{3}$ cup vinegar, 1 tbsp. sugar, salt and pepper to taste. Mix, cook until thick, and serve hot. This is a delicious way to serve beets.

BEETS IN SOUR CREAM SAUCE

Mrs. Francis O'Donnell

Cook beets in boiling salted water until tender. Cut into pieces and reheat in the following sauce:

$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ cup boiling water
2 tbsp. flour	$\frac{1}{4}$ cup vinegar
2 tbsp. butter	Salt and cayenne

Melt butter, add flour, sugar, and water. Cook until thick, season, and add the vinegar.

MACARONI LOAF

Mrs. Kenneth Squires

2 cups cooked macaroni	$\frac{3}{4}$ cup cream
1 cup bread crumbs	Butter size of an egg
1 cup grated cheese or ham	Salt to flavor
3 beaten eggs	

Bake in a greased pan then pour dressing over it before serving.

DRESSING—

Level tbsp. butter	Level tbsp. flour
2 cups of tomato juice with slice of onion while cooking.	

MACARONI MOUSSE

Mrs. N. H. Brinkman

1 cup macaroni broken into two-inch pieces	1 pimento, chopped
$1\frac{1}{2}$ cups scalding milk	1 tbsp. chopped parsley
1 cup soft bread crumbs	1 tbsp. chopped onion
$\frac{1}{4}$ cup melted butter	$1\frac{1}{2}$ cups cheese
	Salt, pepper, paprika

Cook macaroni in boiling salted water, blanch in cold water and drain. Pour scalding milk over the bread crumbs, add butter, pimento, parsley, onion, grated cheese, and seasonings. Then add well beaten eggs. Put macaroni in thickly buttered loaf pan and pour milk and cheese mixture over it. Bake about 50 minutes.

SPANISH RICE

$1\frac{1}{2}$ cups rice	1 qt. tomato juice
$\frac{1}{2}$ lb. ground beef	

Cook the rice till it is done. Put meat in skillet and fry until it crumbles up. Then mix all together and bake in the oven.

ENGLISH BOSTON BAKED BEANS

Mrs. Forrest McCollom

4 cups navy beans, soaked $\frac{3}{4}$ cup dark brown sugar
 over night 4 inch square of pork
 4 onions, cut fine Salt and pepper

Pour over this one can tomatoes. Cover and bake two hours. Stir and continue baking 5 hours, stirring and basting once in a while. Have plenty water when put in oven.

BAKED BEANS

Mrs. H. E. Ransom

Two cups navy beans. Par boil three different times, last time add $\frac{1}{2}$ tsp. soda before draining. Cover with water, add $\frac{1}{4}$ pound salt pork or fresh fat pork. Cut in pieces. Mix $\frac{1}{4}$ cup sorghum, 1 tsp. salt, 1 tsp. mustard, or more to taste. Put all in baking dish, let come to a boil, place in oven. Bake 3 to 4 hours. Will serve 4 to 6 persons.

Take what is left over, add 2 chopped onions, chopped pickles, and salad dressing to taste. You will have salad for the next meal.

APPLE FRITTERS

Mrs. H. E. Ransom

Make a batter of 3 c. flour 1 tsp. cinnamon
 3 well beaten eggs Pinch of salt
 2 tsp. baking powder Mix with sweet milk
 3 large juicy apples, pared and chopped fine, choose apples that cook easily, fry in hot lard.

Put in a tsp. for each fritter, cover with sugar, and serve hot. To serve 2 or 3 persons, use 1 egg, 1 cup flour, etc.

APPLE FRITTERS

Mrs. N. H. Brinkman

1 cup flour $\frac{1}{4}$ tsp. salt
 1 tsp. baking powder $\frac{2}{3}$ cup milk
 1 egg

Beat altogether until smooth. Peel and core cooking apples and cut into slices. Dip into fritter batter, and fry in deep, hot fat. Drain and sprinkle with sugar.

ESCALLOPED CABBAGE AND CARROTS

Mrs. Eleanor Wengert

One head cabbage sliced

Four carrots run through food chopper fairly fine
 Salt and boil for ten minutes, meantime make a white sauce with 2 tbsp. flour. Butter a baking dish, drain vegetables and mix with white sauce, and put in baking dish.

Place buttered bread crumbs on top and put in oven to bake until vegetables are done and top brown.

SCALLOPED CAULIFLOWER

Mrs. J. B. Kimberley

Choose 2 firm heads of cauliflower and trim so they will stand on their bases. Cook in boiling salted water 20 minutes. Arrange in casserole and sprinkle thick with grated cheese, cook together 2 tbsp. butter, 2 tbsp. flour, and 1 cup milk. Season to taste. When thick add 1 beaten egg and juice of 1/2 lemon. Pour when hot over vegetable, add another layer of cheese, cover the top with sifted buttered crumbs, and set in oven to brown.

CAULIFLOWER, SPANISH STYLE

Dolores Dodd
Mrs. Gladys McIntosh

Cook cauliflower in salt water until tender, place in buttered baking dish, season with salt and paprika. Over this pour 1 well beaten egg and 1/4 cup grated cheese. Bake until slightly brown.

CREAMED CAULIFLOWER

Mrs. Emma Brown

- | | |
|-----------------------|---------------------|
| 1 head cauliflower | 2 tbsp. butter |
| 1 1/2 cups whole milk | 1 tsp. salt |
| 2 tbsp. flour | 1 cup grated cheese |

Cook until cauliflower is tender, salt while boiling, drain and place in baking dish. Make a cream sauce of the milk, flour, and cheese. Keep back enough cheese to sprinkle over top. Blend this until no lumps, and cook until thick, pour in cheese, and cook until cheese is melted. Add butter and pour over cauliflower, sprinkle with rest of cheese. Bake in hot oven.

CORN SOUFFLE

Mrs. N. H. Brinkman

- | | |
|---------------|----------------|
| 2 eggs | 2 tbsp. butter |
| 1 tsp. salt | 1 tbsp. sugar |
| 2 tbsp. flour | 1/2 cup milk |
| 1 can corn | |

Beat yolks and add to corn and other mixture. Add beaten egg whites and bake 1/2 hour. Serve at once.

CORN FRITTERS

Dolores Dodd

- | | |
|------------------------|--------------------------|
| 1 cup flour | 2 beaten eggs |
| 1 tsp. baking powder | 1/4 cup milk |
| 3/4 tsp. salt | 2 tsp. melted shortening |
| 1 1/2 cup drained corn | |

Sift flour with baking powder and salt, combine eggs and milk, add dry ingredients, and mix smooth. Stir in corn and fat, drop from tbsp. into a skillet with quite a little fat.

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Phone 41

Colo, Iowa

Salads

*"Oh! Green Glorious! Oh herbaceous meats!
 'Twould tempt the dying anchorite to eat,
 Back to the world he'd turn his fleeting soul
 And plunge his fingers in the salad bowl."*

GREEN VEGETABLE SALAD

Mrs. W. C. Mains

- | | |
|-----------------------|-----------------------|
| 1 package lemon Jello | 1 green pepper |
| 1 cup grated carrots | 1 small can pineapple |
| 1 cup cabbage | 1 cucumber |
| ½ cup celery | Small onion |

LINDBERG SPECIAL

Mrs. Roy Morell

Mrs. John Jones

- | | |
|------------------------|------------------|
| 2 medium heads cabbage | 8 peppers |
| 8 carrots | 12 medium onions |

Grind through grinder. Put half cup salt on it and let stand two hours. Drain. Add 3 pints of vinegar, 6 cups sugar, 1 tsp. celery seed, 1 tsp. mustard seed. Can in jars or let stand in an open jar. When ready to use drain off vinegar and put in jello.

BLACK CHERRY SALAD

Mrs. N. H. Brinkman

- | | |
|-------------------------------|-----------------------------------|
| 1 can of black cherries | 1 pkg. Cherry Jello |
| 1 small bottle stuffed olives | 1 pint hot water and cherry juice |
| 10 cents almonds | |

PINEAPPLE SALAD

Mrs. W. K. Wyatt

- | | |
|---|--------------------|
| 1 quart juice or juice from a large can | 2 tbsp. flour |
| ¾ cup sugar | 2 eggs separated |
| 2 tbsp. butter | 1 lb. marshmallows |

Mix sugar, butter, and flour, add egg yolks and add to hot juice. When this has thickened, remove from fire and add stiffly beaten egg whites. Let cool, then mix with pineapple and marshmallows.

PINEAPPLE SALAD

Mrs. H. H. Proett

- | | |
|-----------------|--------------------|
| 5 tbsp. vinegar | 3 tbsp. sugar |
| 2 tbsp. flour | 2 eggs well beaten |
| 1 tbsp. butter | ¾ cup milk |

Method: Pour off juice of pineapple and add again if needed. Mix with can of diced pineapple and serve on lettuce leaf.

5 CUP SALAD

Gladys Mills
Denver, Colorado

- | | |
|-------------------------|---------------------------|
| 1 cup sour cream | 1 cup cocoanut |
| 1 cup oranges, diced | 1 cup marshmallows, diced |
| 1 cup crushed pineapple | |

Mix and stand 12 hours.

COLD SLAW

Mrs. Henry Dewey

- | | |
|-----------------------|--------------------|
| 2 eggs | 1 cup vinegar |
| 2 heaping tbsp. flour | 1½ cup sugar |
| 1 cup of cream | 1 tsp. dry mustard |

Boil until thick. Chop cabbage fine and add dressing.

LIMA BEAN SALAD

Emma Brown

- | | |
|-------------------------|--------------------------|
| 1 cup cooked lima beans | 3 sweet cucumber pickles |
| 3 hard boiled eggs | 1 tsp. celery seed |
| 1 red sweet pepper | 1 tsp. salt |
| 1 small onion | 1 cup of salad dressing |

Cook beans tender, boil the eggs hard or about ten minutes, dice pepper, onion and pickle, mix lightly with beans, add salt, celery seed, and salad dressing, and chill.

APPLE AND CELERY SALAD

Mrs. A. Haas

- | | |
|--------------------|--------------------|
| 1 pkg. lemon Jello | 1 cup diced celery |
| 1 cup diced apples | ¼ cup nut meats |

When Jello is partially thickened, add apples and celery and nut meats. Chill. Serve on lettuce and garnish with salad dressing.

DESSERT SALAD

Mrs. Kenneth Squires

- 1 jar marichino cherries (chopped)
- 1 cup peanuts (unsalted) before grinding
- 1 large can of pineapple (diced)
- 1 lb. marshmallows (diced)

- 1 large bunch green or red grapes, seeded

Blend the above together and add the following dressing:

- 4 egg yolks beaten thick
- ¼ teaspoon salt
- 4 heaping tbsp. sugar
- Juice of one lemon

Cook in double boiler until thick. When cool, add 1 pint of whipped cream and add to the fruit. Serve on a lettuce leaf.

COMFORTABLE SALAD

Etta Bowers

- 1 lb. marshmallows
- 1 can pineapple drained and diced
(no. 3 can)
- ½ lb. of nut meats or Jumbo peanuts

DRESSING—Yolks of 4 eggs, beaten well, 3 tbsp. sugar, and pinch of salt. Cook in double boiler until thick. Cool. Whip ½ pint cream and add to above cooled dressing. Add to marshmallows, nuts and serve in 2 hours if needed or let stand until following day.

COMFORTABLE SALAD

Mrs. Clyde Templeman

- 1 cup of pineapple
- ½ cup salted peanuts
- ½ lb. marshmallows
- Dressing
- Juice of one large lemon
- 4 egg yolks beaten until light
- 3 tbsp. sugar
- Pinch of salt

Put in boiler and beat while cooking with dover egg beater until mixture thickens like custard. Let cool and add 1 cup of cream whipped and combine with pineapple, peanuts, and marshmallows cut in quarters and let stand preferably over night.

GUM DROPS SALAD

Mrs. Forest Horner

- ½ lb. marshmallows, qdartered
- ½ lb. gum drops, assorted flavors
- 1 no. 2½ can pineapple drain and cubed
- 1 lb. red or white grapes halved and seeded
- ½ cup nut meats

1 small bottle red or green maraschino cherries

Combine above ingredients and add the following dressing:

- ½ cup sugar
- 4 tbsp. flour
- 1 tbsp. vinegar
- Juice of 2 lemons
- ⅓ tsp. salt
- ¾ cup pineapple juice
- 1 pint heavy cream

Blend sugar, flour, add vinegar, lemon juice, salt, and pineapple juice and cook in a double boiler until smooth and thick, stirring constantly. Cool, fold in whipped cream, then fruit combination. Let stand 12 to 24 hours and serve. Serves 10 or 12.

CHICKEN SALAD

Mrs. Sopha Morell

Put the meat from a large chicken through the coarse plate of food grinder. Mix with 1 cup of celery, cut fine and ¼ cup good salad dressing. Add ½ cup black walnut meats. Serve on lettuce.

COTTAGE CHEESE SALAD

Mrs. Fred Jones

- | | |
|----------------------------|----------------------------|
| 2 cups cottage cheese | 1 cup freshly soured cream |
| 1 cup small diced radishes | Salt and pepper to taste |
| 1 cup diced green onions | |

Mix the ingredients using only enough cream to moisten sufficiently. Serve with quarters of tomatoes or between two slices of tomatoes. Mayonnaise or French dressing is good with this salad.

GINGERALE SALAD

Mrs. Pearl White

- | |
|---|
| 1 quart gingerale heated enough to dissolve |
| 2 pkgs. Lemon Jello |
| 1 cup pitted white cherries |
| 1 cup pineapple cut in small chunks |

ALMOND SALAD

Elsie Dickinson

- | | |
|-------------------------------------|-------------------------|
| 1 pkg. Knox gelatine | 1 can pineapple |
| 1 cucumber diced | Stuffed olives (sliced) |
| 1 lb. almonds blanched and cut fine | Celery (diced) |

Add ingredients when gelatine is cool

20TH CENTURY SALAD

Mrs. Kenneth Squires

- | |
|--|
| 1 large cup sliced pineapple, cut |
| 1 pkg. marshmallows |
| 1 lb. white grapes, seeded |
| ½ lb. candied cherries or 1 bottle
marachino cherries |
| 1 pkg. dates, pitted and chopped |

Mix together with 1 cup sweetened whipped cream and a little salad dressing (about 1 tbsp.).

TUNA—FISH SALAD

Mrs. Kenneth Squires

- | | |
|------------------------------|----------------------------|
| Shred 1 can tuna fish | Dressing of half cream and |
| 1 cup chopped celery | mayonnaise |
| 6 hard boiled eggs (chopped) | |

TUNA—FISH SALAD

Mrs. Dan Bader

- | |
|----------------------------------|
| 1 can tuna fish |
| 2 or 3 cold-boiled potatoes |
| 1 cup cut celery or head lettuce |

Flake tuna fish and dice potatoes, then add celery and salad dressing.

RED KIDNEY BEAN SALAD

Mrs. Dan Bader

- | | |
|--------------------------|------------------------------|
| 1 can kidney beans | 1 bottle stuffed olives |
| 5 sweet pickles, chopped | ¼ cup chopped nuts |
| 1 cup diced cheese | Salad dressing to make moist |

PINEAPPLE SALAD

Mrs. Mary Postal

- | | |
|-------------------------------|-------------|
| Juice of 1 l'ge can pineapple | ¾ cup sugar |
| 1 tbsp. butter | 2 eggs |
| 1 tbsp. flour | |

Cream together sugar and flour, add beaten eggs, pour slowly over this hot pineapple juice, cook till thick, when cool add: ½ pt. whipping cream, cut pineapple, and marshmallows, and add to this mixture.

COOKED CRANBERRIES

Mrs. Lee Wilson

- | | |
|-------------------|---------------------|
| 1 lb. cranberries | 2 cups sugar |
| 2 large apples | 1 cup boiling water |

Wash berries and grind through coarse cutter of food chopper. Peel and quarter apples and put through food chopper. Add boiling water and cook ten minutes, stir in the sugar and remove from fire at once. This may be poured in a large dish or individual molds, as it forms a good stiff jelly.

CHEESE SALAD

Veva Hopkins

- | | |
|------------------------------|---------------------|
| ½ box gelatine dissolved in | ¾ cup sugar |
| ½ cup cold water | 1 cup grated cheese |
| 1 large can grated pineapple | ½ pt. whipped cream |

Method—Boil pineapple and sugar until thick, add the gelatine, when almost set add cheese and whipped cream. Serve with mayonnaise.

PEAR-PINEAPPLE SALAD

Mrs. Lee Wilson

- | | |
|------------------------|-----------------------|
| 2 cans halved pears | 1 small can pineapple |
| 1 pkg. lemon Jello | 1 tsp. vinegar |
| 1 pkg. pineapple Jello | ½ cup sugar |
| 1 pint boiling water | |

Method—Dissolve Jello in water, add sugar, vinegar, and juice from pineapple. When congeals, add pineapple and pour over the pears hollow side up in pan. Serve on lettuce.

WHIPPED CREAM SALAD

Mrs. Lee Wilson

1 egg	1 cup marshmallows
½ cup sugar	½ cup nut meats
1 tbsp. flour	1 cup cream
1 can grated pineapple	

Add ½ cup water to juice of pineapple. Heat. Add egg well beaten, sugar and flour. Cook until thick, stir in pineapple, let cool, add cream whipped. Let stand 12 hours, add nuts when ready to serve.

PERFECTION SALAD

Mrs. C. E. Fleming

1 envelope Knox gelatine	1 cup chopped or shredded cabbage
½ cup cold water	Juice of 1 lemon
½ cup mild vinegar	½ cup sugar
1 pint boiling water	2 cups chopped celery
1 tsp. salt	
1 small can red peppers	

Soak the gelatine in cold water 5 minutes. Add vinegar, lemon juice, boiling water, sugar, and salt. Strain, and when beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce with mayonnaise dressing.

CHICKEN LOAF SALAD

Mrs. Homer L. Baker

1 pkg. lemon Jello	2 tbsp. pimento, cut fine
1 pint warm chicken stock, free from fat	2 tbsp. vinegar
1 cup chicken, cut in small pieces	¼ tsp. salt
½ cup celery, cut fine	¼ cup stuffed olives, cut fine
¼ c. green pepper, cut fine	Dash of cayenne
	1 tsp. scraped onion
	Dash Worcestershire sauce

Method—Dissolve Jello in warm stock, chill, combine remaining ingredients. When Jello is slightly thickened, fold in chicken mixture, chill until firm either in loaf to be sliced or individual molds.

HOT CHICKEN SALAD

Mrs. Anna Niland

4 cups cooked diced chicken	2 cups cooked macaroni
2 cups diced celery	3 pimentos

Moisten with boiled salad dressing, serve hot.

FROZEN SALAD

Mrs. Della Everett

- 2 cups fruit chopped fine 2 tbsp. vinegar
- 1 cup whipping cream 6 marshmallows
- 2 tsp. sugar 2 egg yolks

Method—Cook egg yolks, sugar, and vinegar in double boiler until smooth. Add marshmallows, cook until well blended, stirring constantly. Cool, add fruits, and fold in the whipped cream. Pour in refrigerator tray and freeze. Seves eight. Slice, serve on lettuce leaf. 1 cup nut meats may be added if desired.

FROZEN SALAD

Lucile Ransom Woolson
Clarinda, Iowa

- 15 marshmallows cut fine, cover with the juice of one small can of sliced pineapple, add pineapple cut in pieces.
- ½ cup cream, whipped 1 pkg. Philadelphia cream cheese
- ½ cup salad dressing—Mix together and freeze.

NEVER FAIL CRANBERRY MOLD

Mrs. N. H. Brinkman

- 1 qt. cranberries 1 cup water

Cook until berries burst, with a wooden spoon press the berries through a sieve. Add 2 cups of sugar to the hot strained fruit and stir until dissolved. Do not cook the mixture after the sugar has been added, pour into molds

TO COOK CRANBERRIES

Mrs. Frank McCollom

Put one quart cranberries on in 2 cups cold water and boil until they break open. Then add 2 cups sugar and cook 2 minutes more.

CRANBERRY SALAD

Mrs. Mark Wilson
Mrs. W. C. Mains

- 1 pkg. lemon or cherry Jello 1 cup sugar
- 1 orange 2 cups raw cranberries

Grind orange and cranberries in food chopper, add sugar to Jello as Jello begins to thicken.

CRANBERRY SALAD

Mrs. R. C. Hilleman

- 1 cup cranberries 1 cup sugar
- 1 cup apples, peelings on 1 pkg. lemon Jello with only
- 1 orange one cup hot water

Put cranberries, apples, and orange through grinder, add sugar and let season while Jello becomes partially firm, then add rest and chill. For variety add nuts or marshmallows.

CRANBERRY SALAD

Mrs. Mary Postal

1 qt. cranberries	1 envelope gelatine
1 cup nut meats	1 cup water
2 cups sugar	1 cup chopped dates

Wash, drain, and cook cranberries in a few tbsp. of water. Strain, add sugar and gelatine which has been soaked and mixed with one cup water. Add nuts and dates. Let stand until solid and serve with whipped cream.

CRANBERRY SALAD

Mrs. Jessie Swanson

1 qt. raw cranberries	2 whole oranges
2 cups sugar	1 cup diced celery
1 cup cold water	2 tbsp. gelatine
1 cup chopped nuts	

Put cranberries and oranges through food chopper, add sugar and bring to boiling point. Dissolve gelatine in the 1 cup of cold water, add to hot mixture, cool and add nuts and celery. Mold and serve on lettuce with salad dressing.

CRANBERRY SALAD

Bernice Clarke

2 cups cranberries	1½ cups water
--------------------	---------------

Cook until tender, add 1 cup sugar, boil 5 minutes. Pour over one pkg. cherry Jello, add pinch salt. Sprinkle with nut meats and add ½ cup diced celery.

GRAPENUT CHEESE BALLS

Mrs. Viola Griener

1 cup grapenuts	2 eggs slightly beaten
2 cups grated cheese	½ tsp. Worcestershire sauce

Mix all together and roll in balls one inch in diameter. Flour fingers if necessary. Fry in deep fat 1 minute, or until golden brown. Serve with salad.

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FIRE LIGHTNING TORNADO AUTOMOBILE

Salad Dressings

MAYONNAISE DRESSING

Mrs. Kenneth Squires

2 tsp. salt	4 eggs or left over yolks
2 tsp. mustard	(beaten)
12 tbsp. of vinegar	8 tbsp. of sweet milk
Boil the above and add:	6 tbsp. of sugar
	Boil until thick

This dressing added to whipped cream is nice on any salad, using more or less dressing in the cream according to the needs of the salad. Use more for vegetables and less for fruits.

SALAD DRESSING

Mrs. J. P. Carlson

Place these ingredients in a bowl:

2 egg yolks	½ tsp. salt
⅔ cup of Mazola	⅓ cup of sugar
⅓ cup of vinegar	

Mix one-third cup of flour smoothly with 1 cup of cold water and cook until thick and transparent, then pour while hot into bowl on other ingredients. Beat hard for two minutes. This will make one pint of salad dressing.

SALAD DRESSING

Bernice Clarke

¾ cup of sugar	2 eggs (well beaten)
½ cup of pineapple juice	Juice of one lemon
1 tbsp. of flour (heaping)	

Cook together until it thickens. Add ½ pint whipped cream. Add bananas, marshmallows, and diced pineapple for an excellent salad. This also makes an excellent pie filling.

SALAD DRESSING

Mrs. M. H. Koch

¾ cup of sugar	3 eggs
1 tsp. salt	¾ cup vinegar
1 tsp. mustard (heaping)	1¼ cup water
2 tbsp. of flour	

Bring vinegar and water to a boil and then add dry ingredients beaten with eggs to the liquid. Mix with sour cream.

SALAD DRESSING

Mrs. C. B. Wilson

3 tbsp. sugar, heaping $\frac{1}{2}$ tsp. salt
 1 tsp. mustard 1 tbsp. flour
 Mix dry ingredients, then add:
 2 well beaten eggs $\frac{1}{2}$ cup vinegar
 4 tbsp. of cream

Mix until smooth, then cook until thick. Stir all the time you are cooking.

SALAD DRESSING

Mina J. Bradshaw

1 cup sour cream 1 tbsp. butter
 1 cup vinegar 1 tsp. flour
 $\frac{2}{3}$ cup sugar

Boil vinegar, sugar, and butter. Beat egg and cream and flour together. Add mixture while on stove and boil five minutes. Before removing it from stove, add one teaspoon of salt and mustard. This dressing will keep indefinitely.

SALAD DRESSING

Mrs. C. B. Wilson

Yolks of 4 eggs $\frac{1}{2}$ cup of vinegar
 $\frac{1}{2}$ cup sugar Butter size of an egg

Boil the above until quite thick. Stir constantly. After removing from stove add $\frac{1}{2}$ teaspoon mustard dissolved in a little cold vinegar. When this has cooled, stir in one pint sour cream and seal in a glass jar. Put in a cool place and this will keep a month.

SALAD DRESSING

Mrs. C. B. Wilson

3 heaping tbsp. sugar $\frac{1}{2}$ tsp. salt
 1 level tsp. mustard 1 tbsp. flour

Mix dry ingredients, add 2 well beaten eggs, 4 or 5 tbsp. cream, $\frac{1}{2}$ cup vinegar, cook until thick, stirring all the time.

E. M. KRINER

West Standard Oil Station

GASOLINE — OIL — TIRES — TUBES

POP, CANDY, AND CIGARS

PHONE-92

NEVADA, IOWA

Cookies

*"With weights and measures just and true,
Oven of even heat,
Well-buttered tins and quiet nerves,
Success will be complete."*

SOUR CREAM COOKIES

Mrs. John Bloomberg

2 cups sugar	3 tsp. baking powder
1 cup lard or butter	1 tsp. soda
1 cup sour cream	1 tsp. extract
3 eggs	

Flour enough to roll, bake in a quick oven.

GOOD COOKIES

Mrs. Mayme Berka

Mrs. Fred Berka

1 cup sugar	½ tsp. soda
½ cup shortening	½ tsp. baking powder
½ cup sour cream	(the latter two well mixed
1 egg well beaten	into the cream)

Beat eggs, sugar, and butter, and add sour cream. Whip until thoroughly mixed. Flour enough to roll, cut with cup. Makes about 24 cookies.

SUGAR COOKIES

Mrs. Addie Lhommedieu

1 cup butter	2 eggs
1 cup sour cream (not too rich)	1 tsp. soda
	1 tsp. vanilla
2 cups sugar	

Mix as soft as you can handle, roll thin, and bake in a quick oven.

SUGAR COOKIES

Mrs. Myrtle Farren

1½ cups sugar	1 tsp. soda
1 cup sour cream	1 tsp. vanilla
1 cup shortening	A little salt
1 egg	Flour enough to make a soft
2 tsp. baking powder	dough to roll out

SOUR CREAM COOKIES

Mrs. Kenneth Squires

Cream 2 cups sugar	Flavoring
1 cup butter and lard	1 tsp. soda
3 beaten eggs	4 cups flour
1 cup sour cream	

Drop on cookie sheet and scatter about $\frac{1}{4}$ tsp. sugar on top of each one before putting in oven. For variety add cocoanut or nuts to the mixture.

DROP SOUTHERN CREAM COOKIES

Mrs. Hilda Ethington

5 cups flour	2 cups sugar
1 tsp. salt	3 eggs
3 tsp. baking powder	1 cup thick sour cream
1 tsp. cinnamon	$\frac{1}{2}$ tsp. soda
1 cup shortening	1 cup nut meats or raisins

Method—Cream fat, add sugar gradually, add well beaten eggs and sour cream to which soda has been added. Then add flour, salt, baking powder, nuts, and raisins. Drop by spoonfuls on well greased baking sheet. Press each cookie down slightly, and sprinkle top with sugar and cinnamon mixed. Bake in moderate oven 12 minutes.

BERT'S FAVORITE COOKIES

Mrs. H. F. Lambeth

2 cups sugar	1 tsp. soda
$\frac{1}{2}$ cup shortening	1 tsp. baking powder
(if unsalted fat is used add	3 cups flour
$\frac{1}{4}$ tsp. salt	1 tsp. vanilla
1 cup sour cream	2 tbsp. caraway seed

Method—Cream sugar and shortening, add sour cream with soda dissolved in it. If sweet cream is used, omit soda and add 1 tsp. more baking powder. Add vanilla and caraway seed, then the beaten eggs. Sift baking powder with flour. More flour may be needed to make a thick dough. Drop by spoonfuls on greased floured cookie sheet. Bake in quick oven.

CHOCOLATE COOKIES

Wilma Ransom Neill

Scant $\frac{1}{2}$ cup butter	1 tsp. vanilla
1 cup sugar	$\frac{1}{2}$ tsp. soda in hot water
1 egg	2 sq. chocolate melted and
$\frac{1}{2}$ cup water	added last
$1\frac{1}{2}$ cup flour	

Cream butter and sugar, add eggs, flour, and water alternately; vanilla, chocolate, and soda. Use above recipe for cup cakes or one layer cake.

CHOCOLATE WALNUT DOLLARS

Mrs. N. H. Brinkman

- | | |
|-------------------------------------|------------------------------------|
| ½ cup of Crisco or other shortening | 1 egg slightly beaten |
| 2 tbsp. milk | 1 cup sugar |
| 4 tbsp. cocoa | ½ cup or more nut meats as desired |
| 1 tsp. vanilla | 1 tsp. baking powder |
| 2½ cups flour | ½ tsp. cinnamon |

Method—Mix all together and form in two long rolls. Chill, slice, and bake in moderate oven.

CHOCOLATE DROPS

Mrs. E. C. Boom

- | | |
|------------------------------|-----------------------------------|
| 1 cup brown sugar | 1 tsp. vanilla |
| ½ cup shortening | ½ tsp. soda |
| ¾ cup sour milk | ½ tsp. salt |
| 2 eggs | Nuts, black walnuts are excellent |
| 2 sq. melted chocolate | |
| 2 cups flour (possibly more) | |

PEANUT BUTTER COOKIES

Mrs. E. O. Wright

Mrs. Thos. Handsaker

Mrs. H. F. Lambeth

- | | |
|-------------------|----------------------|
| 1 cup white sugar | 1 cup shortening |
| 1 cup brown sugar | 1 cup peanut butter |
| 2 eggs | 2 tsp. soda in flour |
| 2½ cups flour | 1 tsp. vanilla |

Roll a marble of dough and press with a fork each way. Same recipes were sent in by Mrs. Paul Lund and Mrs. Harry Harding with these variations—Mrs. Lund uses 4 tsp. baking powder instead of soda and ¼ tsp. salt. Mrs. Harding uses 1 tsp. soda and ½ cup more flour. They are all splendid recipes—equally successful.

PEANUT BARS

Mary Dannenberger

- | | |
|---------------------|----------------------|
| 2 cups sugar | 2 cups flour |
| 4 eggs | 2 tsp. baking powder |
| 1 cup boiling water | |

Beat eggs, add sugar, then gradually add boiling water. Cut cake in squares, frost with powdered sugar, then roll in ground peanuts.

WHITE COOKIES

Mrs. Amelia Peakin

- | | |
|------------------------------------|--|
| 2 cups sugar | 1 tsp. soda |
| 1 cup shortening ½ butter and lard | 1 tsp. baking powder |
| 1 cup sour cream | Flour enough to make a stiff dough to roll |

GUM DROP COOKIES

Mrs. Forest Horner

Mrs. Mildred McIntosh

4 eggs	1 cup shredded gum drops (omit black ones)
1 tbsp. cold water	
½ tsp. salt	2 cups brown sugar
½ cup chopped pecans	2 cups flour
	1 tsp. cinnamon

Mix in order given. Put in shallow pan and bake 30 minutes. Cut in squares and ice with—

3 tbsp. butter

2 tbsp. orange juice

A little grated orange rind

Thicken to spread with powdered sugar

Instead of using icing, one may roll the squares in powdered sugar.

BUTTERSCOTCH COOKIES

with

BURNT BUTTER ICING

Ruth Kimberley

½ cup butter	1 tsp. soda
1½ cup brown sugar	½ tsp. salt
2 eggs	1 cup sour cream
2½ cups flour	1 tsp. vanilla
½ tsp. baking powder	⅔ cup walnuts

Method—Cream butter, add sugar gradually, and cream thoroughly. Blend in the well beaten eggs. Sift flour once before measuring. Sift flour, baking powder, soda, and salt together and add to the creamed mixture alternately with the sour milk. Blend in the vanilla and nuts. Chill until the dough is firm. Drop by tsp. on lightly greased baking sheet. Bake 10 to 15 minutes. Makes five dozen.

Burnt Icing

6 tbsp. butter	1 tsp. vanilla
1½ cup confectioners' sugar	Hot water

Melt butter, keeping it over heat until it is golden brown. Blend in sugar, add vanilla. Stir in about 4 tbsp. hot water until icing is the right consistency to spread smooth. Sufficient icing for about 30 cookies.

LEMON SNAPS

Mable Tichenor

⅔ cup butter	1 cup sugar
4 tbsp. hot water	2 eggs
½ tsp. soda	Flour to roll soft
2 tsp. lemon extract	

Bake in a quick oven. Roll real thin. Should be crisp.

WALNUT COOKIES

Mrs Harry Maier

2 cups brown sugar	1 tsp. vanilla
¾ cup butter	3 cups flour
2 eggs	½ tsp. soda
½ cup sweet milk	½ tsp. salt
1 cup nut meats and raisins	

Method—Cream the butter, add sugar and eggs slightly beaten. Add milk, sift flour, soda, and salt. Add to the mixture. Put in nuts and raisins and mix thoroughly. Add vanilla. Drop by teaspoon on a buttered pan and bake.

ORANGE DROP COOKIES

Mrs. G. V. Granger

2 cups flour	4 tbsp. orange juice
1 cup sugar	2 eggs
4 tbsp. butter	4 tsp. baking powder
½ tsp. salt	2 tbsp. orange rind

Cream together the grated rind of the orange and the butter, gradually beat in the eggs and orange juice. Add flour and baking powder which have been mixed together. Drop batter by teaspoon onto greased baking sheet. Bake in quick oven.

MINCE MEAT COOKIES

Mrs. Harold Heintz

1 cup sugar	2½ cups flour
½ cup shortening	1 tsp. soda
2 eggs	1 tsp. baking powder
1½ cup mince meat	1 tsp. vanilla
1 tsp. salt	

Drop by tablespoon on floured pans and bake.

MAYFLOWER COOKIES

Mary Hopkins

2 cups sugar	3½ cups flour
1 cup butter and lard mixed	1 rounding tsp. soda
2 eggs	1 heaping tsp. baking powder
1 cup sour milk	Flavoring

Bake in a quick oven. Raisins or dates added are good. Drop.

PECAN SQUARES

Mrs. John Brouhard

2 eggs (beaten)	¼ tsp. salt
1⅓ cups brown sugar	¾ cup flour
½ tsp. vanilla	1 cup chopped pecans
1 tsp. baking powder	

Spread ½ inch thick. Bake at 350 degrees. Cut in squares.

MARSHMALLOW FUDGE COOKIES

(For Holidays or Parties)

Mrs. W. F. Bales

Two squares chocolate and 1 cup evaporated milk. Melt over heat and add 2 cup sugar and $\frac{1}{4}$ tsp. salt. Cook to soft ball stage, then add 1 tbsp. butter and cool. Then add—

- 1½ pkg. marshmallows, cut fine
- 3 cups graham cracker crumbs
- 1 tsp. vanilla
- 1 cup chopped nut meats

Stir well and press into well greased pans. Chill 8 to 10 hours, or over night, and cut in squares.

SPICE COOKIES

Mrs. Mark Wilson

Mrs. J. P. Carlson

- | | |
|-------------------------------|---|
| 2 cups brown sugar | 1 cup raisins |
| 1 c. lard or other shortening | 1 tsp. soda in flour |
| 2 eggs | $\frac{1}{2}$ tsp. salt, nutmeg, cinnam'n |
| $\frac{1}{2}$ cup cold coffee | $\frac{1}{2}$ cup nut meats |
| $3\frac{1}{2}$ cups flour | |

Drop and bake in moderate oven. Oatmeal may be added instead of nuts.

ICE BOX KRISPY KARMELS

Mrs. F. Blickensderfer

- | | |
|-----------------------------|---------------------------------|
| 1 cup shortening | 2 eggs |
| 2 cups brown sugar | 1 tsp. each soda, ginger, salt, |
| 3 cups flour (or more) sift | cream tartar, and lemon |
| before measuring | extract |

Method—Cream shortening, add sugar. Mix well, add salt, lemon, and beaten eggs. Sift dry ingredients together and fold in lightly, shape in roll and chill. Nuts may be added.

PETTICOAT TALES

Kay Kimberley Armstrong

Ames, Iowa

- | | |
|---------------------------|-------------------------|
| 1 cup soft butter | $\frac{1}{4}$ tsp. salt |
| 1 cup powdered sugar | 1 tsp. flavoring |
| $2\frac{1}{2}$ cups flour | |

Cream butter, add sugar gradually. Cream thoroughly. Sift flour before measuring, then sift flour and salt together. Add to creamed mixture. Work in by hands, then blend in the flavoring. Shape dough into a roll 2 inches in diameter. Wrap in a wax paper and chill until firm. Bake on an ungreased cookie sheet until light brown 8 or 10 minutes in a moderate oven about 400 degrees.

BUTTERSCOTCH COOKIES (Ice Box)

Ruth Kimberley

- | | |
|-----------------------------|---------------------|
| 2 cups brown sugar | 1 tsp. vanilla |
| 1 cup butter and lard mixed | 3 or 4 cups flour |
| 2 eggs | 1 cup nut meats |
| 1 tsp. soda | 1 tsp. cream tartar |

Mix all ingredients well. Shape into a loaf and let stand over night. In the morning slice. Put in greased pan and bake.

ICE BOX COOKIES

Mrs. R. B. McKinney

- | | |
|------------------------|--------------------|
| 1 cup brown sugar | 1½ cup shortening |
| 4 cups flour | 1 tsp. salt |
| 1 cup granulated sugar | 1 tsp. cinnamon |
| 1 tsp. soda | 3 eggs |
| 2 tsp. vanilla | 1 cup chopped nuts |

Cream sugar and shortening together. Add well beaten eggs and dry ingredients sifted together. Shape into 3 or 4 rolls and let stand over night and chill. Cut into ¼ inch slices and bake at 375 to 400 degrees for 8 to 10 minutes.

DATE ROLL COOKIES

Mrs. Anna Lounsberry

Mrs. Beeula Perry

- | | |
|-------------------|----------------------|
| 1 cup brown sugar | ¾ tsp. soda |
| 1 cup white sugar | 2 tsp. baking powder |
| 1 cup shortening | 1 tsp. vanilla |
| 3 eggs | Pinch of salt |
| 4 cups flour | |

Combine sugar, salt, and shortening. Add eggs well beaten and vanilla. Add flour, soda, and baking powder that have been sifted together.

FILLING

- | | |
|--------------------------|--------------------|
| 1 lb. dates chopped fine | ½ cup water |
| ½ cup sugar | 1 cup chopped nuts |

Cook until thick and cool. Add nuts and spread on dough that has been rolled out. Roll up like jelly roll and chill. Slice off and bake.

FRENCH COOKIES

Mrs. F. W. Brokaw

- | | |
|---------------------|---|
| 1 cup white sugar | 3 cups flour |
| 1 cup brown sugar | 1 tsp. each of soda, cinnamon,
and baking powder |
| 1 cup liquid coffee | |
| 2 eggs | ½ cup nut meats |
| ½ cup shortening | 1 cup raisins |

Bake in sheet and ice with brown sugar icing.

KRINGLES

Lois E. Yeager

2 cups sugar	1 tsp. soda
½ cup sour milk	2 tsp. baking powder
2 cups sour cream	Salt

Method—Mix above ingredients thoroughly, add enough flour so that a stiff dough is formed. Roll out small pieces of dough, like pencil. Fold around to form a bow. Bake in medium oven until nicely browned. These are delicious buttered and served with coffee.

DREAM BARS

Mrs. Dan Bader

½ cup butter	1 cup flour
½ cup brown sugar	

Cream butter and sugar, add flour. This mixture looks like pie dough. Pat lightly into a good sized pan and bake to a light brown. Cool 20 minutes then cover with this mixture—

2 eggs	Pinch of salt
1 cup brown sugar	Vanilla
2 rounding tbsp. flour	½ to 1 cup cocoanut
½ tsp. baking powder	

Bake again and cut in bars while warm.

ENGLISH COOKIES

Miss Mary Hopkins

2 cups dark brown sugar	1 tsp. cinnamon
2 eggs	1 tsp. nutmeg
1 cup strong coffee	½ cup butter and lard
1 cup raisins	3½ cups flour
1 tsp. baking powder	Drop
1 tsp. soda	

SOFT COOKIES

Annie Shepherd

Cream—	¼ tsp. salt
2 cups brown sugar	1 tsp. baking powder, sifted
1 cup lard	in—
Add—	1 cup flour
3 beaten eggs	Any flavoring desired
½ cup water in which	
1 tsp. soda is dissolved	

Add enough more flour to roll out thin. Cut and bake in quick oven.

SWEDISH COOKIES

Mrs. T. E. Fitzgerald

- | | |
|---------------------------------------|--|
| 1 cup butter or other short-
ening | 1/3 tsp. salt |
| 1 cup light brown sugar | 3/4 tsp. cinnamon |
| 2 eggs | 1/4 tsp. cloves and nutmeg |
| 3 cups cake flour | 1/2 c. finely chopped almonds
or pecans |
| 1/4 tsp. baking soda | |

Stir shortening until creamy, add sugar gradually, then well beaten eggs. Sift together the dry ingredients and stir into first mixture. Form the dough into a roll 2 inches in diameter. Wrap in waxed paper and chill until firm enough to slice. Slice extremely thin and bake on well oiled cookie sheet, first sprinkling the tops with nuts. Hot oven.

ICE BOX COOKIES

Mrs. Beeula Perry

- | | |
|---------------------|-----------------------|
| 1/2 cup white sugar | 3 cups flour |
| 1 cup fat | Salt |
| 1/2 cup brown sugar | 1 tsp. vanilla |
| 1 egg | 1/2 cup black walnuts |
| 1/2 tsp. soda | 2 tsp. baking powder |

If you wish a soft cookie use two eggs. Make into a roll about 2 inches in diameter. Wrap in wax paper. Let chill thoroughly two or three hours or all night. Cut in thin slices. Or, after chilling dough, make into balls about the size of a walnut and press flat with the bottom of a glass covered with a thin cloth dampened with cold water. Makes about 3 dozen.

COCOANUT ICE BOX COOKIES

Mrs. R. C. Hilleman

- | | |
|--------------------|-------------------------------|
| 4 cups brown sugar | 1 tsp. cream tartar sifted in |
| 1 cup butter | 7 cups flour |
| 4 eggs | 1/2 lb. cocoanut |
| 1 tsp. soda in | 1 tbsp. vanilla |
| 1 tbsp. hot water | |

Cream butter and sugar, keep all ingredients warm, add eggs, soda and water, vanilla, flour, cream tartar, and cocoanut slowly. Form into rolls and chill till very firm; slice thin and bake in hot oven.

COCOANUT OATMEAL COOKIES

Zola Carver

Mrs. W. K. Wyatt

Cream—	1 tsp. soda dissolved in a lit-
¾ cup butter	tle hot water
2 cups brown sugar	1 tsp. baking powder sifted
Add—	with 2 cups flour
2 eggs well beaten	3 cups rolled oats
1 cup cocoanut	

Mix all ingredients together. Make a ball of the dough the size of a walnut. Flatten slightly, dip one side in white sugar and bake in a moderately hot oven.

OATMEAL COOKIES

Mrs. Bessie Granger

4 eggs	4 cups oatmeal
2 cups sugar	4 cups flour
1 cup shortening	1 tsp. nutmeg
2 cups cooked raisins	1 tsp. vanilla
⅔ cup raisin juice	2 tsp. soda

RAISIN COOKIES

Mrs. Grace Brown

2 cups sugar	2 eggs
1 large tsp. cinnamon	2 tsp. soda dissolved in
1 cup lard	¼ cup water
1 tsp. salt	4½ cups flour
1 lb. raisins scalded and put through food chopper	Nuts may be added with the raisins

Roll in ball size of walnut and pat out. Might have to add a little more flour.

SARGENT COOKIES

Mrs. R. C. Hilleman

2 cups sugar	1½ cup cocoanut
2 cups oatmeal	3 cups flour
2 cups raisins (ground)	2 tsp. vanilla
1 cup lard	1 tsp. baking powder
3 eggs	1 tsp. soda
1 tsp. salt	

Cream lard and sugar, add well beaten eggs and vanilla. Beat. Add flour, salt, baking powder, and soda which have been sifted together. Necessary to mix with hand. Shape into balls, flatten with fork, and bake in moderate oven.

OATMEAL COOKIES

Mrs. Hans Stoneberg

These fruited oatmeal cookies are particularly nice. Put 1 cup lard and 1 cup butter in frying pan with 4½ cups of oatmeal. Cook good and brown well. Let cool. Beat 3 eggs in mixing bowl, add 2 cups sugar and 2 tbsp. sweet milk. Sift 4 cups flour, 2 tsp. cinnamon, 1 tsp. soda, and 1 tsp. baking powder. Add to liquid, then the browned oats and 1 cup raisins. Drop by spoonful and press with fork. 1 cup salted peanuts.

OATMEAL CRISP COOKIES

Mrs. Anna Lounsberry

1 cup shortening	1½ cup flour
1 cup brown sugar	¼ tsp. baking powder
1 egg	¼ tsp. soda
1¼ cup quick oatmeal	1 cup Spanish peanuts, salted
½ cup crushed corn flakes	

Mix all together well. Form in small balls and flatten on cooky sheets. Bake in moderate oven.

OATMEAL COOKIES

Mrs. Lee Wilson

3 eggs beaten	½ tsp. nutmeg
¾ cup butter or lard	½ tsp. cinnamon
2 c. sugar, brown or white	3 cups oatmeal
½ cup raisin juice	2 cups cooked raisins
2 tsp. soda in juice	1 tbsp. vanilla

Sift—
4 cups flour

OATMEAL COOKIES

Mrs. John Bloomberg

Mary Dannenberger

1 cup sugar	1 tsp. allspice
1 cup shortening	Salt
2 eggs	2 cups oatmeal
2 cups flour	1 cup raisins
1 tsp. cinnamon	1 tsp. soda

Cook raisins until tender. Take 5 tbsp. of juice and put soda in it, drop from 1/2 cup.

OATMEAL COOKIES

Miss Mary Hopkins

1 cup sugar	1 tsp. nutmeg
2 eggs well beaten	Pinch salt
1 tsp. soda	½ cup nuts
1 cup sour milk	1 cup raisins
2 cups flour	1 tsp. baking powder
1 cup oatmeal (last)	Drop

RANGER COOKIES

Mrs. Chas. Binder

Mrs. Art Clatt

1 cup lard	½ tsp. salt
1 cup white sugar	1 tsp. vanilla
1 cup brown sugar	2 cups uncooked oatmeal (3 minute)
2 eggs	2 cups Rice Krispies
2 cups flour	1 cup cocoanut
1 tsp. soda	
½ tsp. baking powder	

Mix well, roll in small balls. Press down with fork.
Bake in moderate oven.

COCOANUT COOKIES

Mrs. Kreiner

2 cups sugar	1 cup sour cream
1 cup butter	3 eggs
1 cup cocoanut, cut fine	1 tsp. soda in sour cream

Flour enough to make a very soft dough, roll thin, sift
sugar and cocoanut chopped fine on them and roll lightly.
Bake quickly. These cookies are fine.

FUDGE SQUARES

Mrs. Elsie Dickinson

1 cup sugar	1 cup flour
2 tbsps. cocoa	1 cup nut meats
¼ cup butter or cream	1 tsp. vanilla
2 eggs, beaten	Bake slow
¼ cup milk	

FUDGE BARS

Kay Kimberley Armstrong

Ames, Iowa

1 cup sugar	1 tsp. baking powder
4 tbsps. melted butter or Crisco	Salt
1 egg	1 tsp. vanilla
⅓ c. milk (probably more)	2 squares chocolate or
1 cup flour	2 heaping tbsps. cocoa
	1 cup nuts

Mix in order given. Mixture should be quite thin.

BROWNIES

Martha Anne Clifton

2 eggs	Pinch salt
1 cup sugar	2 squares chocolate (melted)
⅔ cup flour	2 tsp. vanilla
½ cup melted butter	1 cup nuts

Bake in slow oven.

BROWNIES

Mrs. Homer L. Baker

- | | |
|---------------------|-------------------------------|
| 1 cup sugar | 2 squares melted chocolate or |
| ½ cup melted butter | 4 tbsp. cocoa |
| ½ cup flour | ½ cup nut meats |
| 2 egg yolks | 2 tsp. vanilla |
| Salt | 2 egg whites beaten stiff |

Cream butter and sugar. Add egg yolks and beat well. Add flour, chocolate, nut meats and vanilla. Fold in egg whites. Bake in shallow pan 300 degrees for ½ hour.

FILLED COOKIES

Luella Hall

- | | |
|------------------|------------------------|
| 2 cups sugar | 2 tsp. soda |
| ¾ cup butter | 4 tsp. cream tartar in |
| ¼ cup lard | 6 cups flour |
| 2 eggs | 1 tsp. vanilla |
| 1 cup sweet milk | |

FILLING

- | | |
|----------------|----------------|
| 1 cup sugar | 1 pkg. dates |
| 2½ cups water | 2 cups raisins |
| 1½ tbsp. flour | 1 cup nuts |

Roll cookies and cut in shapes, place filling on cookie and put another cookie on top and press edges together.

FILLED COOKIES

Mrs. Harry Eddy

- | | |
|--------------------|----------------|
| Mix together— | ½ cup water |
| ½ cup shortening | Pinch salt |
| 2 cups brown sugar | Sift together— |
| 2 eggs | 4 cups flour |
| | 1 tsp. soda |

Add flour and soda to other mixture. Roll out thin and cut with 3 inch cookie cutter. Place a liberal tbsp. of filling on cookie and top with second cookie, pinch edges together, bake in a moderate oven until brown.

FILLING

Cook until clear 2 tbsp. flour, 1 cup brown sugar, 1 cup water, and 2 cups raisins. Cool before using.

SORGHUM COOKIES

Mrs. Isaac H. Hornbacker

- | | |
|-----------------------------|---------------------------------|
| ½ tsp. salt | 3 tsp. vinegar |
| ½ tsp. ginger | 1 large tbsp. soda in the vine- |
| 2 eggs | gar—add to the first in- |
| Beat light, add 1 c. butter | gredients, stiffen to roll, |
| 1 cup sorghum | and cut. |

DROP FRUIT COOKIES

Mrs. Frank Roche, Jr.

2 cups sugar	1 cup hot water
1 cup molasses	2 eggs
1 cup butter	2 tsp. soda
1 cup raisins	1 tsp. cloves
6 cups flour	1 tsp. cinnamon

Method—Mix all together, except water, flour, and soda. Add to first mixture, add flour. Drop on cookie pan and bake.

EGGLESS COOKIES

Mrs. Paul Lund

1 heaping cup lard	3 level tsp. soda
1 cup sugar	1 tsp. ginger
1 cup buttermilk or sour milk	1 tsp. salt
1 cup molasses	Flour to roll

BUSHEL COOKIES

Mrs. Robert Mathis

1 qt. molasses	3 lb. raisins
1 qt. lard	1 qt. nut meats
3 cups sugar	3 tbsp. soda in
2 eggs	½ cup hot water
1 tbsp. spices	Flour to make a stiff dough

AUNT SUE'S GINGER SNAPS

Mrs. John Brouhard

1½ cup sugar	2 tbsp. vinegar
1½ cup sorghum	1 tsp. ginger
1½ cup shortening	1 tsp. cinnamon
2 eggs	1½ tsp. soda

Flour enough to handle, roll, and cut quite thin.

CHOCOLATE CREAMS

Mrs. T. E. Fitzgerald

1 cup sugar	1 tsp. cinnamon
1 cup molasses	1 tsp. ginger
¾ cup water	½ tsp. cloves
1 egg	½ tsp. nutmeg
3 cups flour	Raisins and nuts
Raisins and nuts	Bake in 3 pans
1 tbsp. soda	

FILLING

Coffee Butter Powdered sugar

SOFT GINGER COOKIES

Mrs. S. C. Farren

- | | |
|--------------------|-------------------------|
| 1 cup molasses | 2 tsp. soda |
| 1 cup sugar | 1 tsp. cinnamon |
| 1 cup sour milk | 1½ tsp. ginger |
| 2 eggs well beaten | ½ tsp. salt |
| 5 cups flour | 1 cup melted shortening |
| ½ tsp. cloves | |

Mix ingredients, in order given, sifting flour with soda, and spices. Mix thoroughly, let stand about 10 minutes, drop by tsp. onto a buttered sheet. Bake in a moderately hot oven.

GINGER CREAMS with CARAMEL FROSTING

Mrs. Roy Stevenson

- | | |
|------------------|---------------|
| 1 cup shortening | 4½ cups flour |
| 1 cup sugar | 3 tsp. ginger |
| ½ cup molasses | 1 tsp. soda |
| 2 eggs beaten | 1 tsp. salt |

Method—Sift dry ingredients together, cream fat, and sugar, add beaten eggs, molasses, and one cup dry ingredients, beat until smooth, add remaining ingredients. Make into rolls and chill until firm before slicing. Makes 6 dozen. Frost while hot—

5 tbsp. brown sugar syrup, 2 tbsp. melted butter, 2 tsp. vanilla, and enough powdered sugar to make thick enough to spread easily.

MOLASSES COOKIES

Miss Mary Hopkins

- | | |
|-----------------|---------------|
| 1 cup sugar | 3 tsp. soda |
| 1 cup molasses | 2 eggs |
| 1 cup lard | ¼ tsp. cloves |
| 1 cup sour milk | ¼ tsp. nutmeg |
| ¼ tsp cinnamon | ¼ tsp. ginger |
| Flour to roll | |

COCOA DROP COOKIES

Gladys McIntosh

- | | |
|----------------------|-------------------------|
| ½ cup butter | 1 egg |
| 5 tbsp. cocoa | 2 cups flour |
| ½ cup sweet milk | 1 tsp. vanilla |
| 2 tsp. baking powder | ½ cup chopped nut meats |
| 1½ cups brown sugar | |

Mix the same as cake, drop from spoon on buttered tin. Bake in moderate oven.

*Don't use the
milk of flour
until you test them!*

SOFT CHOCOLATE COOKIES

Mrs. J. B. Kimberley

1 cup sugar	2 squares chocolate or 4 tbsp.
½ cup melted butter	cocoa
½ tsp. salt	1 cup nuts
1 tsp. soda	2 cups flour
1 egg	1 cup sour milk
1 tsp. baking powder	1 tsp. vanilla

Mix all together and drop by spoonsful on cookie sheet.
Frost with—

1½ cup powdered sugar	1½ tbsp. butter
2 heaping tbsp. cocoa	2 tbsp. coffee (hot)
½ tsp. vanilla	

OLD FASHIONED FROSTED CREAMS

Mrs. Alice Tripp

Boil 1 cup of New Orleans molasses, then let cool	½ tsp. salt
Turn onto 1 cup sugar and 1 scant cup lard	1 tsp. lemon extract
2 well beaten eggs	1 tsp. cinnamon
	1 tsp. soda sifted in
	2 cups flour 2 or 3 times

Stir in more flour until real stiff. Spread out on cookie sheets, roll thin with a wet hand. Bake and frost with icing while quite warm and cut in squares.

FROSTED CREAMS

Mrs. H. E. Ransom

1 cup molasses	1 tsp. ginger
1 cup sugar	1 tsp. cinnamon
1 cup lard and butter	

Boil together, when cold, add 1 cup water, eggs (yolks), 2 tsp. soda. Flour to make stiff, roll out or spread in large pans, frost and cut. Whites for frosting.

GINGER FROSTED CREAMS

Mrs. A. O. McCoy

1 cup molasses	1 tbsp. cinnamon
1 cup sugar	1 tbsp. ginger
1 cup shortening	1 tsp. cloves
1 cup raisins	½ tsp. salt
1 c. sour milk or thin cream	2 eggs
1 tbsp. soda	

Method—Mix all together and add enough flour to make a dough as for drop cookies. Spread out on cookie pans, ¼ to ½ inch thick, and bake in moderate oven. Frost with any desired frosting. Nuts make a splendid addition.

BOSTON SQUARES
FROSTED CREAMS

Mrs. C. B. Wilson

½ cup each of sugar, lard, sorghum, and hot water. Sift into this 2½ cups flour, 1/2 tsp. soda, pinch of salt, 1 tsp. cinnamon. Bake in a large cake or cookie pan. When partly cold frost with powdered sugar frosting and cut in squares. Makes 20 squares.

FROSTED CREAMS

Mrs. F. Blickensderfer

2 cups molasses	1 tbsp. soda
1 cup butter or lard	1 tbsp. ginger
½ cup boiling water	1 tsp. salt
2 egg yolks	Flour enough to roll

Method—Mix first four ingredients, sift soda, ginger, and salt with part of the flour and add to other mixture. Roll out ½ inch thick, bake in a long sheet. When cool, cover with boiled icing, and cut in squares.

FROSTED CREAMS

Mrs. Kenneth Squires

1 cup sugar	1 cup raisins and nuts
1 cup molasses	1 tsp. soda
1 cup butter or lard mixed	2 eggs
1 cup boiling water	4 c. flour, with spices added
1 tsp. cinnamon	¼ tsp. cloves
½ tsp. nutmeg	Pinch of salt

Spread thinly in pan and bake. Frost with any desired frosting.

FROSTED CREAMS

Mrs. Marie Tummel

1 cup sugar	1 tsp. vanilla or ginger or both
1 cup shortening	
2 eggs	½ cup hot water
1 cup molasses or ½ honey	Enough flour to roll out
1 tsp. soda	

Method—Mix sugar and shortening, then add egg, then molasses and honey, then water with soda dissolved in it. Spread over cookie sheet and cut in squares when partly cool.

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—WHY WRITE WHEN YOU CAN TALK

Doughnuts and Gingerbread

*"Oh, weary mothers mixing dough,
Don't you wish that food would grow?
Your lips would smile, I know to see,
A donut bush or a gingerbread tree."*

DOUGHNUTS

Mrs. P. D. Fitzgerald

2 eggs well beaten	1 tsp. soda
1 cup sugar, add slowly	¼ tsp. baking powder sifted in flour
2 tbsp. melted fat	Pinch of salt
1 cup sour milk	

Roll to ½ inch thickness. Makes 3 dozen. Mrs. John Bloomberg uses same recipe with addition of 1 tbsp. shortening and flavor of nutmeg or vanilla.

DOUGHNUTS

Marie McCoy

2 eggs	2 tsp. soda
2 cups sugar	1 cup cocoa for chocolate doughnuts
2 tbsp. shortening	Flour to make a soft dough
2 cups milk	

POTATO DOUGHNUTS

Mrs. J. B. Kimberley

1 cup hot mashed potatoes	5 cups flour
1 tsp. butter	5 tsp. baking powder
1 tsp. salt	Last the beaten egg whites
3 eggs beaten separately	

Beat yolks till lemon color, then add 1½ cups sugar, beat till light, add to potato mixture and beat again. Add 1 cup milk and desired flavoring.

DOUGHNUTS

Mrs. Carrie Perry

2½ cups buttermilk or sour milk	2 tbsp. melted lard
2 eggs	½ tsp. cinnamon
1 cup sugar	1 small tsp. soda
	2 tsp. baking powder in flour

Stir this all together, nothing beaten separate, use just as little flour as possible. The softer the dough is, the better the doughnuts.

SNOW BALL DOUGHNUTS

Mrs. S. C. Farren

- | | |
|----------------------|---------------------------|
| 2 eggs | 1 tsp. vanilla |
| 1 cup milk | ½ cup sugar |
| ½ tsp. salt | 3 cups pastry flour |
| 3 tsp. baking powder | 1 tbsp. melted shortening |

Beat the eggs until light, add the sugar, milk, and vanilla. Stir in the flour, baking powder, and salt sifted together. Add the melted shortening, drop by teaspoons into hot fat (Crisco if preferred), and fry like doughnuts. When cool, dust with powdered sugar. To make perfect balls, hold tsp. of dough under fat and scrape off quickly with another spoon, turn as it rises.

RAISED DOUGHNUTS

Ruth Kimberley

- | | |
|--|------------------------------|
| 1 cake compressed yeast | 1½ tsp. salt |
| ¾ cup warm water, let soak
45 minutes | 1 egg |
| ½ cup shortening | 2 cups scalded milk (cooled) |
| ½ cup sugar | 8 cups sifted flour |

Method—Cream shortening, salt, and sugar, add egg, milk, yeast mixture, and flour. Knead 10 minutes. Let rise until double in bulk, then knead down and place in refrigerator. When ready to use, roll out and shape into desired pieces. Let rise until plenty light, and fry as you would doughnuts. This recipe is equally good for rolls.

ICE BOX DOUGHNUTS

Mrs. Don Maxwell

Washington, Iowa

- | | |
|----------------------|------------------|
| Sift together— | ½ tsp. nutmeg |
| 1½ cup sugar | ½ cup sour cream |
| 2½ cup flour | 1 cup sweet milk |
| 1 tsp. soda | 2 cups flour |
| 2 tsp. baking powder | 2 eggs |

Mix all together. This may be kept in the ice box and used as needed.

GINGER BREAD with MARSHMALLOWS

Mrs. Francis O'Donnell

- | | |
|------------------------|---|
| 1 cup molasses | 2 tsp. soda dissolved in 1 cup
boiling water |
| ½ cup sugar | 1 tsp. cinnamon |
| ½ cup butter or Crisco | 1 tsp. cloves |
| 2½ cups flour | 1 tsp. ginger |
| 2 eggs | |

Cream butter and sugar, add molasses, the hot water, soda, the dry ingredients, and lastly the stiffly beaten eggs. Bake in two shallow pans. Put marshmallows between the layers and reheat slightly in the oven. Serve with whipped cream.

LIGHT AS FEATHER GINGER BREAD

Mrs. Etta Clarke

Pour $\frac{1}{2}$ cup boiling water $\frac{1}{2}$ tsp. salt
 over $\frac{1}{2}$ cup shortening $\frac{1}{2}$ tsp. each of soda and bak-
 Add $\frac{1}{2}$ cup brown sugar ing powder
 $\frac{1}{2}$ cup molasses $\frac{3}{4}$ tsp. each of ginger and
 1 beaten egg cinnamon
 $1\frac{1}{2}$ cups flour sifted with

Beat until smooth. Bake in 8 inch pan, 350 degrees F.
 Cool in pan.

GINGER BREAD

Mrs. Mark Wilson

$\frac{1}{2}$ cup sugar $2\frac{1}{2}$ cups flour
 $\frac{1}{2}$ cup shortening $1\frac{1}{2}$ tsp. soda
 2 eggs 2 tsp. ginger
 1 cup molasses $\frac{1}{2}$ tsp. salt
 1 cup boiling water

Cream shortening, add sugar, add well beaten eggs, and molasses. Beat very thoroughly, add dry ingredients alternately with small portion of boiling water. Bake at 325 to 350 degrees F. This batter is very thin.

GINGER BREAD

Mrs. Anna Niland

1 cup butter 4 cups flour
 1 cup cream 2 tsp. soda and $\frac{1}{3}$ cup hot
 3 eggs water
 1 cup sugar 1 tsp. ginger
 $\frac{1}{2}$ tsp. cloves $\frac{1}{2}$ tsp. cinnamon
 1 cup molasses

This makes a large cake. Cream butter, add sugar and yolks, then add molasses and cream and soda. Beat and add flour. The egg whites last. Bake in moderate oven.

GRANDMOTHERS' GINGER BREAD

Mrs. Harry Eddy

$\frac{1}{2}$ cup Crisco 1 tsp. ginger
 $\frac{1}{2}$ cup sugar 1 cup sour milk
 $\frac{1}{2}$ cup molasses 3 cups flour
 1 egg 1 tsp. soda
 1 tsp. salt

Put molasses and sugar in mixing bowl, add ginger and salt, then melted fat. Beat egg light and add to mixture. Dissolve soda in sour milk and mix thoroughly. Last stir in flour. Bake in shallow pan in medium hot oven about 30 minutes.

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CHOCOLATE CAKE

Mrs. J. B. Kimberley

2 cups sugar	2 tsp. baking powder
½ cup Crisco or butter	Pinch salt
2 eggs	2½ squares chocolate or 6
1 cup cold water	tbsp. cocoa
3 cups sifted cake flour	1 cup boiling water
2 scant tsp. soda	1 tbsp. vanilla

Method — Cook cocoa and boiling water together until thick, set aside to cool. Cream sugar and shortening, add whole eggs and beat good. Sift together flour, soda, baking powder, and salt. Add flour and water alternately, then chocolate mixture and vanilla. Makes a large cake. Bake in a moderate oven.

CHOCOLATE CAKE

Mrs. E. H. Danielson

¼ cup melted butter	1 heaping cup pastry flour
1 cup sugar	½ c. buttermilk or sour milk
1 egg	1 tsp. vanilla
1 square chocolate	1 tsp. soda

Cream the butter, add sugar, then the egg and chocolate, which has been melted. Add the vanilla, then the flour alternately with the sour milk.

Add the boiling water in which the soda has been dissolved. This makes a very thin batter, but no more flour is needed.

SOUR CREAM DEVILS FOOD CAKE

Ruth Danskin

2 cups cake flour	⅓ cup shortening
1¼ cup sugar	1 egg unbeaten
¾ cup milk	Flavoring
½ cup thick sour cream	3 squares unsweetened choc-
1 tsp. salt	olate, melted
1 tsp. soda	

Sift dry ingredients three times. Blend sugar and shortening, add chocolate, then egg, beat well, add flour and milk alternately. Bake in moderate oven.

DEVILS FOOD CAKE

Mrs. John Bloomberg

1 cup sugar	2 cups flour
½ cup lard	⅓ cup cocoa in flour
1 cup sour milk	1 heaping tsp. soda in
2 eggs	½ cup hot water last thing

FUDGE CAKE

Mrs. J. B. Kimberley

4 tbsp. shortening	3 tsp. baking powder
2 cups sugar	½ tsp. salt
2 eggs	1½ cups milk
4 tbsp. cocoa	1 tsp. vanilla
2 cups cake flour	1 cup chopped nuts

Method—Cream shortening, add 1½ cups of the sugar, then the well beaten eggs, yolks. Cream all together thoroughly, add cocoa, flour (sift before measuring), baking powder, and salt which have been sifted together. Add alternately, with the milk, to the creamed mixture. Beat just enough to make the batter smooth. Add vanilla and nuts, beat whites stiff, adding to them the remaining ½ cup sugar. Fold into the batter. Bake in a moderate oven. I have made this cake by just combining all ingredients and it is good. A splendid fudge tasting cake.

MOIST DEVILS FOOD CAKE

Hattie Tichenor

1 cup white sugar	½ cup lard
1 cup brown sugar	1 tsp. vanilla
2 cups flour	½ cup boiling water poured
1½ tsp. soda dissolved in	over ½ cup cocoa
⅔ cup sour milk	Pinch salt
2 eggs	

EGGLESS DEVILS FOOD CAKE

Mrs. H. F. Lambeth

2 cups sugar	3 tbsp. cocoa
2 tbsp. lard	2 cups sour milk
3 cups flour	2 tsp. soda

Method—Melt lard and cocoa in pan large enough to mix all the ingredients. Add sugar and stir, add one cup of the sour milk, then half the flour. Dissolve soda in remaining cup of sour milk, mix well, then add rest of flour. Beat thoroughly and bake in moderate oven.

QUICK CHOCOLATE CAKE

Mrs. Thos. Handsaker

1 cup sugar	1/3 cup cocoa
1 cup flour	1 tsp. soda

Sift all dry ingredients together and add one cup sour cream, two unbeaten eggs, one tsp. vanilla, beat thoroughly. Bake in moderate oven 25 or 30 minutes.

RED CHOCOLATE CAKE

Mrs. R. C. Hilleman

Cook 2/3 sq. unsweetened chocolate in—	1 egg
1/2 cup water till thick	1 tsp. soda in
Cool	1/2 cup water
Add 1 cup sugar	1/2 tsp. baking powder in
Butter size of egg	1 1/2 cup flour
	1 tsp. vanilla

Cream butter, add sugar, and cream well. Add beaten egg, vanilla, and cooled chocolate, beat, add soda water and sifted dry ingredients alternately, and beat until smooth. Bake in flat loaf pan in moderate oven.

COFFEE CHOCOLATE CAKE

Mrs. Myrtle Farren

1 1/2 cups sugar	1 tbsp. vinegar
2 eggs	1 cup warm coffee
2 tbsp. cocoa	2 cups flour
1 tsp. soda	1 tsp. vanilla

Method—Place sugar, lard, and cocoa in bowl. Pour the warm coffee over them, let stand until shortening melts, add vinegar, and then soda that has been dissolved in a little warm water. Add 2 cups flour, no more, and last the well beaten eggs and vanilla.

CHOCOLATE CAKE

Mrs. R. A. Barker

1 cup sugar	2 eggs
1 1/2 cup sifted flour	2 tbsp. cocoa or
1 tsp. soda	2 sq. chocolate
1/2 tsp. salt	1 tsp. vanilla
1 cup whipping cream (sour)	1/2 cup boiling water

Method—Sift sugar, salt, soda, flour all together, pour boiling water over chocolate or cocoa, cool, whip cream until fairly thick but not separated. Add cooled chocolate, eggs well beaten, then the vanilla and flour mixture. Pour in greased cake pan and bake in moderate oven 350°.

CHOCOLATE CAKE

Mrs. H. E. Ransom

1 cup shortening,	½ cup	½ cup cocoa
butter & ½ cup other		2½ cups flour
Two cups sugar, 1 white &		2 tsp. soda
1 brown		½ tsp. salt
2 eggs beaten		1 cup boiling water
1 cup sour milk		

Method—Cream shortening, add eggs and sour milk and beat very hard. Sift cocoa, flour, soda, and salt together three times. Add to first mixture a little at a time. Finally add boiling water and beat hard several times. Bake in moderate oven 25 minutes.

EASY FROSTING

Melt one square chocolate and one tsp. butter. Add 3 tsp. hot water, stir over low fire until well mixed. Add 1½ cups powdered sugar, ½ tsp. vanilla, and beat until smooth.

CHOCOLATE SUNDAE CAKE

Mrs. May Hambly

½ cup boiling water	1½ cup sugar
½ cup cocoa	2 egg yolks
2 cups flour	1 tsp. vanilla
2 level tsp. soda	¾ cup sour milk
½ tsp. salt	2 egg whites
½ cup shortening	

Method—1. Add boiling water to cocoa, making a stiff paste, allow to cool. 2. Sift flour, soda, and salt together. 3. Cream shortening and sugar. 4. Add unbeaten egg yolks, beat well, add flavoring. 5. Add flour mixture alternately with milk. 6. Add cooled cocoa mixture, mix well. 7. Fold in egg whites beaten stiff but not dry. 8. Bake in a very moderate oven.

MAHOGANY CAKE

Mrs. Amelia Peakin

1½ cup sugar	1 tsp. vanilla
⅔ cup butter	1 tsp. soda
1¼ cup milk	2 scant cups flour
½ cup cocoa	3 eggs

Cream sugar and butter, add well beaten eggs, take one half of the milk, add to the cocoa, and cook until the consistency of custard, then cool and add to the butter, sugar, and eggs. Add the rest of milk with tsp. soda, lastly add flour, vanilla, and beat.

MAHOGANY CAKE

Carrie A. Shepard

Cream together—
 1½ cups sugar
 ½ cup butter
 Add the yolks of 3 eggs

½ cup sweet milk with
 1 tsp. soda dissolved in the
 milk
 2 cups flour

Cook 2 squares of unsweetened chocolate in ½ cup sweet milk till it thickens. Cool and add to the mixture, and last the whites of the three eggs well beaten. Bake in layers.

RED CHOCOLATE CAKE

Eleanor Hall

1 cup sugar
 1⅔ cup flour
 ½ cup cocoa
 1 tsp. cinnamon

1 tsp. soda
 Sprinkle each of salt, cloves,
 and nutmeg

Make a hollow in the center of this mixture, and drop in 2 unbeaten eggs, 1 cup sour milk, and ¼ cup melted shortening. Beat briskly and pour in pan. Bake in moderate oven.

DEVILS FOOD CAKE

Mrs. G. A. Hall

2 cups sugar
 ½ cup shortening
 2 eggs
 ½ cup cocoa dissolved in
 ½ cup hot water

2 tsp. vanilla
 1 cup sweet milk
 1 tsp. soda
 2 cups flour

CHOCOLATE SOUR CREAM CAKE

Mrs. W. H. Donaldson

1 cup sugar
 1½ cup flour
 ½ cup cocoa
 2 eggs beaten

¼ tsp. salt
 1 cup sour cream
 1 tsp. soda

Beat well and bake in layer or loaf.

BROWN SOUR CREAM CAKE

Mrs. Ica Rinehart

2 eggs
 2 cups sugar
 ½ cup butter
 1 cup sour cream
 1 tsp. soda
 ½ cup cocoa in 1 cup hot

water
 1 tsp. salt
 1 tsp. vanilla
 1 tsp. baking powder in
 3 cups flour

Beat eggs, butter, sugar, add cream with soda, then cocoa in water, add salt, vanilla, and flour with baking powder.

SOUR CREAM CHOCOLATE CAKE

Mrs. A. Haas

1 cup sugar	1 tsp. soda
1 cup flour	1 cup sour cream
3 tbsp. cocoa	1 tsp. vanilla

Sift dry ingredients, beat eggs, add to sour cream, combine ingredients. Bake in moderate oven.

SOUR MILK CAKE

Mrs. C. A. Hostetler

1 cup sugar	2 tbsp. cocoa
½ cup shortening	1 cup sour milk
1 egg	½ tsp. soda
Salt	1½ cups flour

Cream sugar, egg, and shortening, add the rest of the ingredients, and bake in a well greased pan.

CALIFORNIA FRUIT CAKE

Mrs. A. A. White

2 cups sugar	1 tsp. soda
1 cup shortening	1 tsp. cinnamon
3 eggs	1 tsp. cloves
1 cup sour milk	2 cups flour

FILLING

1 cup ground raisins	2 tbsp. water
Boil together to soft ball—	2 tbsp. vinegar
1 cup sugar	

Beat one egg white stiff and pour above ingredients slowly in it.

NEVER FAIL CAKE

Mrs. A. A. White

1 cup sugar	1 tsp. soda
½ cup shortening	2 cups flour
1 egg	1 tsp. vanilla
1 cup sour milk	½ cup cocoa

NUT CAKE

Mrs. Thos. Handsaker

½ cup shortening (butter is best), add 1 1/2 cup sugar, 1 cup milk alternately with two rounded cups cake flour preferred, 4 tsp. baking powder. Then add nut meats, about ½ cup, 1 tsp. vanilla, and 3 egg whites. Bake in moderate oven about 35 minutes. If prefer white cake, without nuts, just omit nuts.

WHITE CAKE

Mrs. J. P. Carlson

1½ cup sugar	2 tsp. baking powder
½ cup butter	1 tsp. vanilla
1 cup cold water	4 beaten egg whites
2 cups flour	

Cream sugar and butter, cover with cold water, let stand a few minutes. Add flour and baking powder, beat well, add vanilla and egg whites. Bake slowly, either in loaf or layers.

LADY BALTIMORE CAKE

Mrs. John Bloomberg

½ cup butter	1 cup cold water
½ cup sugar	1 tsp. baking powder
2 cups flour sifted (cake flour)	4 egg whites
	Vanilla

Cream the butter and water with one cup of flour. Beat thoroughly, add the second cup of flour in the last cup of flour, sift the baking powder. Then mix. Fold in beaten egg whites.

SNOW WHITE CAKE

Elta Kriner

½ cup butter	2¼ cup pastry flour
1½ cup sugar	3 level tsp. baking powder
¾ cup water	5 egg whites
1 tsp. vanilla	

Cream butter, sugar, and vanilla well. Add a tbsp. of the water and beat, making the mixture very light. This is the most important part of mixing a white cake. Add sifted flour and baking powder alternately with the water, mixing thoroughly. Fold in the beaten whites of the eggs. Bake in pan 10x14 in a moderate oven 350 degrees F. for 20 or 25 minutes.

Ice with the following white frosting—

1½ cup sugar	2 egg whites	3 tbsp. water
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Cook in double boiler, beating with egg beater until thick, add 6 marshmallows and beat until dissolved.

WHITE NUT CAKES

Mrs. Joe Croker

2 cups sugar	2½ cups flour
½ cup butter	2 tbsp. baking powder added
1 cup nut meats	to 5 egg whites beaten
1 cup sweet milk	stiff

Mix sugar and butter. Add flour and milk alternately. Fold in beaten egg whites. Bake in moderate oven.

NUT CAKE

Mrs. J. B. Kimberley

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|----------------------------|---------------------------|
| 1½ cup sugar | 3 tsp. baking powder |
| ½ cup Crisco | 1 cup ground nuts |
| Pinch salt | 4 egg whites beaten stiff |
| 1 cup milk | Vanilla |
| 3 cups flour (cake) sifted | |

Cream Crisco, add sugar gradually, pinch of salt. Sift flour, measure, add baking powder, and sift together. Add milk, vanilla, and flour alternately. Fold in nut meats. Fold in beaten egg whites.

WHITE CAKE without EGGS

Mrs. G. V. Granger

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|----------------------|------------------|
| 1 cup sugar | 1 cup milk |
| 3 tbsp. fat | 2 cups flour |
| 2 tsp. baking powder | 1 tsp. flavoring |
| Pinch of salt | |

WHITE CAKE

Mrs. Hilda Ethington

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|----------------------|-------------------|
| 2½ cups flour | 1¾ cup sugar |
| 3 tsp. baking powder | 1½ cup cold water |
| ½ tsp. salt | 1 tsp. vanilla |
| ½ cup butter | 4 egg whites |

Cream butter and sugar. Sift flour with baking powder and salt added. Add alternately with water. Add vanilla. Fold in stiffly beaten egg whites. Bake in moderate oven about 40 minutes.

DATE CAKE

Mrs. H. F. Lambeth

Mrs. Mark Wilson

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|----------------------|-----------------------------------|
| 1 cup sugar | 1 pound dates cut in small pieces |
| 2 cups flour | |
| ½ cup butter (scant) | 1 tsp. soda |
| 1 cup nut meats | 2 eggs |
| 1 cup boiling water | |

Dissolve soda in boiling water, and pour over the dates, stirring well and let stand till cool. Cream sugar and butter, add beaten eggs, then flour, dates, and lastly nuts. Bake in moderate oven in loaf.

DATE CAKE

Mrs. Mary Postal

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|---|----------------------|
| 1 box dates | 1¾ or 2 cups flour |
| 1 tsp. soda dissolved in a c. of hot water. Let this cool | 1 tsp. baking powder |
| 1 cup sugar | Pinch of salt |
| 1 tbsp. butter | 1 tsp. of vanilla |
| 1 egg | ¾ cup chopped nuts |

DATE CAKE

Katheryn Donnelly

- | | |
|--------------------------|------------------------------|
| 2 cups chopped dates | To this add dates and water. |
| 1 cup boiling water | 2 cups flour |
| 1 tsp. soda | 1 tsp. baking powder |
| Let this stand and cool. | 1 tsp. vanilla |
| 1 cup sugar | 1 cup nut meats |
| 1 tbsp. butter | Bake in moderate oven. |
| 2 eggs | |

DATE CAKE

Mrs. Harold Heintz

- | | |
|---------------------|-----------------------|
| 1¼ cup sugar | ¼ tsp. salt |
| 3 tbsp. butter | 2 cups flour |
| 2 eggs | 1 tsp. soda |
| 1 cup boiling water | 2½ tsp. baking powder |
| 1 cup dates | ¼ cup boiling water |
| ½ cup nut meats | |

Place the dates and nuts in a bowl and pour the ¼ cup boiling water over and let stand while you cream the sugar and butter. Add eggs, then flour, baking powder, soda, salt which has been sifted together. Add dates and nuts, then pour the cup of boiling water over all. Mix well and bake in a large pan.

DATE NUT CAKE

Mrs. A. Haas

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|----------------------------|-----------------|
| 1 cup sugar | 1½ cups flour |
| 3 tbsp. shortening | ½ cup nut meats |
| 1 cup dates cut fine mixed | Pinch salt |
| with 1 c. boiling water | 1 tsp. vanilla |
| 1 tsp. soda | |

Mix ingredients in order given and bake in moderate oven. While still hot, sprinkle with powdered sugar or serve with whipped cream.

WHITE CAKE

Mrs. S. C. Farren

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|---------------------------------|----------------|
| 2 cups sifted cake flour | 1 cup sugar |
| 2 tsp. baking powder | ⅔ cup milk |
| ½ c. butter or other shortening | 1 tsp. vanilla |
| | 3 egg whites |

Sift flour once, measure, add baking powder and sift together three times. Cream shortening thoroughly, add the sugar gradually, and cream together until light and fluffy. Add flour alternately with milk a small amount at a time, beating after each addition until smooth. Add vanilla, beat egg whites until stiff, and fold quickly into mixture. Bake in moderate oven, either loaf or layer. This makes a nice large cake if you double this recipe, and is delicious.

BANANA CAKE

Mrs. Kenneth Squires

1½ cup sugar	1 tsp. soda in milk
½ cup butter or lard	1 tsp. vanilla
Pinch of salt if lard is used	3 bananas mashed fine
2 eggs: don't beat just drop in	2 cups flour
½ cup sour milk	1 tsp. baking powder

BANANA CAKE

Mrs. E. C. Boom

Mrs. Myrtle Farren

Mrs. Viola Griener

1½ cup sugar	¾ tsp. soda
½ cup butter or shortening	¼ cup sour milk
2 eggs	1 cup mashed bananas
2¼ cup cake flour	1 tbsp. vanilla
½ tsp. baking powder	Nuts if desired
½ tsp. salt	

Combine ingredients in order given.

BANANA CAKE

Mrs. Joe Croker

1½ cup sugar	1 cup mashed bananas
½ c. butter, cream together	4 tbsp. sour milk
2 eggs beaten separately	1 tsp. soda
1½ cup flour	

BANANA CAKE

Mrs. Harriett Stephens

½ cup shortening	½ tsp. lemon extract
1½ cup sugar	2 egg yolks
¼ tsp. salt	4 tbsp. sour milk
1 tsp. vanilla	1 cup mashed bananas
1¾ cup flour	1 cup walnut meats
1 tsp. soda	2 egg whites beaten stiffly

BURNT SUGAR CAKE

Mrs. P. D. Fitzgerald

1 cup butter	3 eggs
1½ cup sugar	1 tsp. vanilla
2 cups flour	2 tsp. baking powder
1 cup thin cream	½ tsp. salt

Brown the ½ cup sugar very dark, add enough water to make ¼ cup, add to batter.

BURNT SUGAR CAKE

Mrs. Joe Croker

1¼ cup sugar	2 egg yolks
½ cup butter	1 cup cold water
2 cups flour	

Beat thoroughly, then add 1¼ cup flour and egg whites, lemon extract, lastly add 2 tsp. of baking powder. Bake in moderate oven.

BURNT SUGAR CAKE

Lucille Weuve

Burn 1 cup sugar, when burnt, add ½ cup water and use when cold.

1 cup white sugar	3 eggs
½ cup butter	¼ tsp. salt

Beat all together well, then add flour with baking powder in. Use burnt sugar first, then finish with milk and rest of flour.

2½ cups flour	1 cup milk
2 tsp. baking powder	

Bake like other layer cakes.

BURNT SUGAR CAKE

Mrs. Etta Clarke

Mrs. Fred Weuve

3 c. Swans Down cake flour	3 egg yolks well beaten
3 tsp. Calumet baking powder	1 cup cold water
	1 tsp. vanilla
½ tsp. salt	2 tbsp. caramelized sugar
½ cup shortening	syrup
1½ cup sugar	3 egg whites stiffly beaten

Method—To make caramelized sugar syrup, place ½ cup sugar in skillet over medium flame and stir constantly until melted and quite dark. Remove from fire, add ¼ cup hot water and stir until dissolved, cool. Sift flour once, measure, add baking powder, salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour alternately with water, a small amount at a time, beating after each addition until smooth. Add vanilla and 2 tbsp. burnt sugar and blend. Fold in egg whites. Bake in 2 greased 9 inch layer pans in moderate oven 375 degrees, 25 to 30 minutes or until done. Spread favorite frosting flavored with caramelized syrup between and on top and sides of layers.

BUTTERSCOTCH CAKE

Mrs. H. H. Proett

4 eggs beaten light, add 2 cups sugar and beat well, 2 cups flour sifted with 2 tbsp. baking powder. Heat to boiling 1 cup milk, add 2 tbsp. butter. Take from stove and pour in first part of cake, add 1 tsp. vanilla. Bake 30 minutes. As soon as taken from oven pour over frosting of—

6 tbsp. melted butter	4 tbsp. sweet cream
10 tbsp. brown sugar	1 cup cocoanut or nut meats

Put in oven to brown for 5 or 8 minutes.

BURNT SUGAR CAKE

Mrs. Joe Hopkins

1½ cups sugar	2½ cups sifted cake flour
½ cup butter	2 tsp. baking powder
1 cup water	3 tbsp. burnt sugar
2 eggs beaten separately	1 tsp. vanilla

Cream butter and sugar, add beaten egg yolks, add water and flour alternately, sift baking powder with the flour. Add burnt sugar and vanilla, then add beaten whites of eggs. Bake in two layers and frost.

COCOANUT LAYER CAKE

Mrs. John Lounsberry

3 cups sifted cake flour	1 tsp. vanilla
3 tsp. baking powder	½ cup water
2 cups sugar	½ cup milk
⅔ cup shortening	3 egg whites
½ tsp. salt	

Method—Sift flour and measure, add baking powder and salt and sift three times. Combine sugar and shortening, add vanilla. Add flour alternately with milk and water. Beat well after each addition. Add stiffly beaten egg whites. Bake in two greased 9 inch layer pans in moderate oven 375 degrees for 25 minutes. Spread seven minute frosting between layers and on top and sides of cake. Sprinkle with cocoanut while frosting is still soft.

WHIPPED CREAM CAKE

Mrs. Kenneth Squires

Mrs. Lee Wilson

1 cup cream	1½ cup sugar
3 egg whites	2 cups pastry flour
½ tsp. salt	½ cup water
3 tsp. baking powder	Flavoring

Method—Whip the cream stiff, beat egg whites stiff and mix together, add water and flavoring very slowly, one tsp. at a time. Add dry ingredients after being mixed together.

WHIPPED CREAM CAKE

Mrs. R. C. Hilleman

The ingredients the same as above, but method different. Sift the dry ingredients together, mix the wet and dry ingredients together, fold the dry to the wet lightly and stir until smooth.

WHIPPED CREAM CAKE

Mrs. A. O. McCoy

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|--------------------------------------|---------------------------------|
| $\frac{2}{3}$ c. sweet cream whipped | 1 cup sugar |
| 2 egg whites beaten stiff | $1\frac{1}{3}$ cup pastry flour |
| $\frac{1}{3}$ tsp. salt | $\frac{1}{3}$ cup water |
| 2 tsp. baking powder | $\frac{1}{2}$ tsp. vanilla |

Method—Sift flour, sugar, baking powder, and salt together, add to beaten egg whites and whipped cream, water and vanilla.

ONE EGG CAKE

Mrs. Kenneth Squires

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|--------------------------|--|
| $1\frac{1}{2}$ cup sugar | 1 tsp. soda |
| $\frac{1}{2}$ cup butter | 2 tsp. cream tartar |
| 1 cup sweet milk | 1 or $\frac{1}{2}$ c. nut meats if desired |
| 1 egg | 3 cups flour |

MOSS ROSE CAKE

Mrs. John Brouhard

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|----------------------|-----------------------------------|
| 2 cups sugar | 4 eggs |
| 1 cup milk | 2 cups cake flour |
| 2 tsp. baking powder | $\frac{1}{2}$ tsp. almond extract |

Method—Break the eggs over the sugar and beat 10 minutes (rejoice if you have an electric beater). Heat the milk to the boiling point, add extract and let stand till ready. Sift the flour once, then measure and sift again with baking powder. Add to egg and sugar mixture. Add the warm milk slowly to the batter and beat for three minutes. Bake in either tube pan or layers at 350 degrees F.

ICING FOR MOSS ROSE CAKE

Mrs. John Brouhard

- | | |
|---------------------------|------------------------|
| $1\frac{1}{2}$ cups sugar | 2 cups grated cocoanut |
| 2 egg whites | 2 tbsp. sugar |
| $\frac{1}{2}$ cup water | 1 tsp. vanilla |
| 1 orange | |

Add water to sugar and boil till it spins a thread. Pour slowly over the stiffly beaten egg whites. Beat until stiff enough to spread. Add vanilla and spread on cooled cake. Mix the cocoanut with juice and grated rind of one large sweet orange. When the frosting has begun to set but is not hard, pat the above mixture in. The flavor is unique.

LADY BALTIMORE CAKE

Mrs. F. Blickensderfer

Scant $\frac{1}{2}$ cup butter	$\frac{1}{4}$ tsp. almond
$1\frac{1}{2}$ cup sugar	$\frac{1}{2}$ tsp. vanilla
1 cup cold water	3 level cups cake flour sifted
2 rounded tsp. baking pwd.	before measuring
4 egg whites	

Method—Cream butter and sugar, add $\frac{1}{3}$ cup water and 1 cup flour. Beat thoroughly, add second cup of flour, continue beating. Into the last cup of flour sift the baking powder, add as before, then add the remaining $\frac{2}{3}$ cup water and flavoring. Fold in stiffly beaten egg whites very carefully. This will make three layers.

PRIZE WHITE CAKE

Veva Jeannette Hopkins

$\frac{3}{4}$ c. vegetable shortening (Crisco preferred)	3 cups sifted cake flour
$\frac{3}{4}$ tsp. salt	3 tsp. baking powder
1 tsp. vanilla	$\frac{1}{2}$ cup milk
2 cups sugar	$\frac{1}{2}$ cup water
	6 egg whites

Method—Combine shortening, salt, and vanilla. Add sugar gradually and cream until fluffy, sift flour and baking powder 3 times. Add small amount of flour to creamed mixture, alternately with combined milk and water, beating after each addition until smooth. Beat egg whites until stiff but not dry, and fold carefully into mixture until it is well blended. Bake in greased and floured pan at 350 degrees F. for 45 to 60 minutes. Frost with fluffy boiled icing.

CREAM CAKE

Mrs. Lee Wilson

1 cup cream	2 cups flour
1 cup sugar	2 tsp. baking powder
2 eggs beaten	Mix in order given
Pinch of salt	

EGGLESS CAKE

Mrs. Joe Hopkins

Put into a sauce pan the following and boil 3 minutes—

1 cup sugar	$\frac{1}{4}$ tsp. nutmeg
1 cup water	1 tsp. cinnamon
1 or 2 cups seeded raisins	$\frac{1}{2}$ tsp. cloves
$\frac{1}{3}$ cup lard	$\frac{1}{2}$ tsp. salt

When cold stir in 1 tsp. soda dissolved in a little warm water, and then add 2 cups flour with $\frac{1}{2}$ tsp. baking powder. Bake in a loaf in a slow oven.

EASTER LILY CAKE

Mrs. Carrie Perry

Sift together four times—

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|-------------|----------------------------|
| 1 cup sugar | 1 pinch salt |
| 1 cup flour | 3 level tsp. baking powder |

Put one cup milk in a pan and heat to boiling point, pour milk into the flour, sugar, and baking powder and stir until smooth. Fold in whites of 2 eggs beaten very stiff. Bake in a pan greased with butter, having the oven cool at first, increasing the heat until it is well done.

WHITE FRUIT CAKE

Ruth Danskin

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|----------------------------|--------------------------------|
| ¼ cup butter | ½ cup raisins |
| 1 cup sugar | ¼ cup fine sliced citron |
| ½ cup milk | ½ cup blanched chopped almonds |
| 2 cups flour | |
| 3 level tsp. baking powder | 4 egg whites |
| ¼ tsp. salt | |

Cream butter and sugar, add flour mixed with baking powder and milk alternately. Take 2 tbsp. flour out of the two cups and mix with the fruit. Next add the fruit and mix thoroughly. Add well beaten egg whites last and bake in a greased paper lined loaf pan for one hour and 20 minutes at 300 degrees F.

PARTY CAKE

Helen Hickman

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|----------------------------|---------------------------|
| Mix and sift together— | Pinch salt |
| 2 cups flour | Whip ½ pt. cream thick |
| 3 level tsp. baking powder | 3 egg whites beaten stiff |
| 1½ cup sugar | |

Combine eggs and cream together, add dry ingredients to cream and egg whites, add ½ cup cold water, 1 tsp. vanilla.

BUTTERSCOTCH CAKE

Helen Griener

Beat 4 eggs until very light, add 2 cups of white sugar, and beat. Sift 2 cups flour, 2 tsp. baking powder, and pinch of salt. Add these sifted dry ingredients. Heat 1 cup milk and 2 tsp. butter to boiling point. Pour over batter while hot and beat thoroughly. Add 1 tsp. vanilla and bake 45 minutes at 350 degrees. When done put the following frosting on and put back in oven until frosting is brown. Do not cook this frosting—

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|-----------------------|-----------------------------|
| 6 tbsp. melted butter | 10 tbsp. brown sugar |
| 4 tbsp. sweet cream | 1 cup nut meats or cocoanut |

CRUMB CAKE

Mrs. John Bloomberg

Sift 2 cups flour and 2 tsp. baking powder into 1½ cups sugar, ¾ cup butter. Mix until mixture looks like cream, take out ¾ cup crumbs, add to this mixture 2 well beaten eggs, ¾ cup milk, and beat until smooth. Flavor to taste, turn into a long buttered pan, sprinkle remaining crumbs, and bake.

BREAD CAKE

Luella Hall

2 cups bread sponge	1 tsp. soda in hot water
2 cups sugar	1 box raisins
2 eggs	1 cup nuts
1 cup shortening	1 tsp. cinnamon
½ cup sweet milk	1 tsp. nutmeg
2 cups flour	

RAW APPLE CAKE

Jessie Swanson

1 cup sugar	1 tsp. soda
½ cup butter	½ cup raisins
1 egg	1 cup chopped raw apples
1 tsp. cinnamon	¼ cup nut meats
½ tsp. cloves	½ cup cold water
¼ tsp. nutmeg	1½ cup flour
1 tsp. cocoa	

This makes a small cake. Frost with chocolate icing.

TOMATO JUICE CAKE

Mrs. Art Clatt

2¼ cup sifted flour	2 eggs
1 tsp. soda	½ cup butter or other short-
½ tsp. salt	ening
½ tsp. allspice	½ cup raisins
¼ tsp. cloves	½ cup coarsely chopped nuts
1¼ cup sugar	1 cup tomato juice

Sift flour once, measure, add soda, salt, spices, and sift together three times. Work butter till creamy, add sugar gradually, add eggs, raisins, and nuts. Add flour alternately with tomato juice, a small amount at a time, beating smooth after each addition. Bake in moderate oven, either in loaf or cup cakes.

MARBLE CAKE

Irene Upchurch

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|--------------|----------------------|
| 2 cups sugar | 3 cups flour |
| ½ cup butter | 3 tsp. baking powder |
| 1½ cup milk | 1 tsp. vanilla |
| 3 eggs | |

Cream butter and sugar, then mix in milk and sifted flour and baking powder. Divide in 2 parts. Put 3 beaten egg yolks and 2 tbsp. cocoa in one part; and 3 egg whites stiffly beaten in the other part. Pour in buttered loaf pan alternately batters and bake in slow moderate oven.

PINEAPPLE CUP CAKES

Maxine Carpenter

Indianola, Iowa

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|-------------------------|----------------------|
| ½ cup butter | 2 tsp. baking powder |
| 1½ cup sugar | ½ tsp. salt |
| 1 cup crushed pineapple | 1 tsp. vanilla |
| ¼ cup water | 3 egg whites |
| 2½ cups cake flour | |

Mix in usual form.

ORANGE CAKE

Mrs. Art Clatt

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|----------------------|--------------------------|
| 1½ cup sugar | 1 tsp. soda |
| ¾ cup lard or butter | 2 tsp. baking powder |
| 2 eggs | 1 orange, juice and rind |
| 1 cup sweet milk | 3 cups flour |

ICING

Juice of 1 orange, 1 tsp. butter, 2 cups powdered sugar, beat well.

ORANGE CAKE

Mrs. Walter Schmellik

- | | |
|------------------------------|------------------------------|
| 1 cup sugar | ⅔ c. buttermilk or sour milk |
| ½ cup shortening | 1 tsp. soda |
| Grated rind of one orange | 1 tsp. baking powder |
| 2 eggs beaten in | 2 cups flour |
| ½ c. ground raisins, floured | |

Bake in layers or loaf.

TOPPING

Juice of 1 orange in which ½ cup sugar has been dissolved. Stir and let stand while cake is baking. Let cake cool and cover the cake with nut meats and pour the liquid over the nuts and cake. If a layer cake, put the liquid between the layers.

FUDGE CAKE

Mrs. Fred Weuve

½ cup shortening	½ tsp. salt
2 cups brown sugar	½ cup sour milk
2 large eggs	½ cup water
2 cups Gold Medal flour	2 squares chocolate or 2 oz., melted
1 tsp. soda	
1 tsp. vanilla	

Cream shortening, add sugar gradually, and cream thoroughly. Blend in the well beaten eggs, sift the flour once before measuring. Then sift flour, soda, and salt together and add to the creamed mixture alternately with the sour milk and water. Blend in melted chocolate and vanilla. Pour into two well greased and floured layer pans 8 inches. Bake 30 or 40 minutes in a moderate oven 350 degrees. When cooled, spread brown sugar, marshmallows, nut icing between layers and on top and sides of cake.

CARAMEL NUT FUDGE CAKE

Irene Artherholt

¾ cup cocoa	⅔ cup Spry
¾ cup sifted brown sugar	1 tsp. salt
1¼ cup milk	1 tsp. vanilla
1¾ cups sifted Omar flour	1 cup sugar, granulated
¾ tsp. soda	3 eggs, unbeaten

Mix and sift cocoa with brown sugar, add scalded milk gradually and stir until smooth. Cool to room temperature. Combine Spry, salt, and vanilla, add granulated sugar and cream until light, add eggs one at a time, beating after each addition. Sift flour, baking powder, and soda together 3 times. Add small amounts to creamed mixture alternately with cooled cocoa mixture, beating after each addition until smooth. Bake in moderate oven 350 degrees. Frost with caramel nut frosting.

PUMPKIN CAKE

Mrs. Catherine Diggins

1¼ cup sugar	½ tsp. ea. of cloves, nutmeg, and ginger
½ cup shortening	
2 eggs	½ tsp. soda
¾ cup milk	1 cup pumpkin
3 tsp. baking powder	2¼ cups flour
½ tsp. salt	½ cup nut meats
1 tsp. cinnamon	

Mix all together in usual form and bake in moderate oven. A very moist spice cake.

PUMPKIN CAKE with SPECIAL, WHIPPED CREAM

Lois E. Yeager

- | | |
|------------------------|----------------------|
| ½ cup lard | ¼ tsp. soda |
| 1 cup brown sugar | 3 tsp. baking powder |
| ½ cup granulated sugar | 1 tsp. salt |
| 1 egg | ⅔ cup nut meats |
| ¾ cup pumpkin | ⅓ cup sour milk |
| 2 cups flour | |

Method—Cream lard and sugar, add eggs and pumpkin. Sift dry ingredients, mix well with nut meats, add alternately to the creamed mixture with milk. Bake in moderate oven 25 minutes.

SPICED WHIPPED CREAM

- | | |
|-------------------------|-------------------------|
| 1 cup whipping cream | 1 tsp. ginger |
| 3 tbsps. powdered sugar | Spread over cooled cake |
| 1 tsp. cinnamon | |

BLACK WALNUT DROP CAKES

Mrs. H. F. Lambeth

- | | |
|---------------------------|----------------------|
| ⅓ cup fat | 1 cup milk |
| 1½ cups light brown sugar | ½ cup nut meats |
| 1 tsp. vanilla | 3 cups flour |
| 2 eggs | 3 tsp. baking powder |

Cream fat and sugar, add eggs and milk and vanilla, sift baking powder with flour, add to above and beat for two minutes. Then stir in nut meats. Fill muffin tins half full and bake 15 minutes in moderate oven. Ice if desired.

PINEAPPLE FEATHER CAKE

Mrs. O. A. Weir

- | | |
|-----------------------|----------------------|
| 6 eggs separated | 1½ cup flour |
| ½ cup pineapple juice | 1 tsp. baking powder |
| 1 tbsps. lemon juice | ¼ tsp. salt |
| 1½ cup sugar | |

Method—Sift flour and baking powder together 4 times, beat yolks, fruit juice, and ¾ cup sugar together until light and thick 3 to 5 minutes. Beat whites and salt until they will hold shape, look shiny, and will just move in bowl when tipped. Add sugar gradually and beat until no grains of sugar can be felt in egg white mixture. Fold whites into yolks, fold in flour, adding ¼ to ⅓ at a time. Fold in each addition with about 15 strokes after the last addition fold 10 or 12 additional strokes. Bake in angel food pan 60 minutes at 300 degrees.

SPICE CAKE

Mrs. Forest Horner

2 cups sugar	2 or 3 cups flour
½ cup butter or lard	2 tsp. baking powder
1 tsp. salt	4 eggs
2 tsp. cinnamon	½ cup nut meats
1 cup milk	

Cream sugar, egg yolks, and shortening, then add salt, cinnamon, milk, and flour and beat well. Flour must be sifted with baking powder. Put in nut meats and beat egg whites and put in last. Bake in moderate oven until done.

SPICE CAKE

Mrs. Ramah Pratt

½ cup butter	¾ tsp. cinnamon
1 cup sugar	½ tsp. allspice
2 eggs	½ tsp. cloves
1 cup milk	2 cups flour
2 tsp. baking powder	

Method—Cream butter and sugar together, add the egg yolks, beat well, sift the flour, baking powder, and spices, add alternately with the milk. Fold in the stiffly beaten egg whites. Pour into greased pan and bake in moderate oven for 30 or 35 minutes. Spread with boiled icing or serve with whipped cream.

VERY GOOD SPICE CAKE

Mrs. Irma Hemping

Mrs. Wm. K. Wyatt

Mrs. Bertha Pierce

2 cups raisins	1 cup lard
2 cups sugar	2 tsp. cloves
2 cups cold water	2 tsp. cinnamon

Boil for 3 minutes. When cool add 4 cups flour and 2 tsp. soda.

SPICE CAKE

Mrs. W. C. Buttery

1 cup sugar	½ cup chopped nuts
½ cup butter	1 tsp. cinnamon
1 cup sour cream	2 tsp. baking powder
1 tsp. soda dissolved in a lit-	1 tsp. nutmeg
tle hot water	½ cup floured raisins
2 eggs beaten separately	1½ cup flour

Cream butter and sugar, add soda, nut meats, and flour sifted with baking powder. Pour into a greased and floured pan. Bake in a moderate oven.

SOUR CREAM SPICE CAKE

Mrs. N. H. Brinkman

- | | |
|-----------------------|-------------------------------|
| 1 cup sugar | Pinch of salt |
| 1 cup sour cream | 1 tsp. cinnamon |
| 2 eggs | 2 cups flour |
| 1½ tsp. baking powder | ½ tsp. ea. of cloves, nutmeg, |
| ½ tsp. soda | and allspice |

Method—Mix all together and beat hard a few minutes so easy to make. Bake in moderate oven.

RAISIN CAKE

Mrs. L. J. Koch

Shelby, Iowa

- | | |
|--------------------|----------------------|
| Cream ½ cup butter | ¼ tsp. cloves |
| 1½ cup sugar | 1 tsp. soda |
| 2 whole eggs | 3 cups flour |
| 1 tsp. cinnamon | 1 tsp. baking powder |
| ½ tsp. nutmeg | |

1 cup raisins boiled in 1¾ cup water, boil 5 minutes. Drain off water and save it. 1 cup raisin juice or add enough milk to finish cup.

Frosting for Above Cake

Beat 2 egg whites stiff, fold in 1 cup brown sugar, 1 tsp. vanilla spread across cake batter and put in oven and bake about 40 minutes.

APPLE SAUCE CAKE

Mrs. Walter Schmellik

- | | |
|-------------------------|------------------------------|
| 2 cups sifted flour | ½ cup butter or other short- |
| 1 tsp. soda | ening |
| ¼ tsp. salt | 1 cup sugar |
| ¼ tsp. cloves | 1 egg unbeaten |
| ½ tsp. nutmeg | 1 cup cut raisins |
| 1 cup thick apple sauce | 1 cup nut meats |
| 1 tsp. cinnamon | |

Method—Sift flour once, add soda, salt, and spices. Work butter with spoon until creamy, add sugar, egg, nut meats, raisins. Add flour alternately with hot apple sauce. Turn into greased loaf pan, bake 1 hour. This cake is good served with whipped cream.

APPLE SAUCE CAKE

Mrs. Robert Mathis

- | | |
|---------------------|---------------------------|
| 1 cup sugar | 2 tsp. soda dissolved in— |
| ½ cup butter | 1 tbsp. hot water |
| 2 eggs | 2½ cups flour |
| 1½ cup apple sauce | 1 tsp. cinnamon |
| ¾ cup black walnuts | Flavor to taste |
| | Mix in order given |

APPLE SAUCE CAKE

Mrs. M. Reed

1½ cup flour	1 cup sugar
½ tsp. soda	½ cup butter
1 tsp. cinnamon	1 egg beaten
½ tsp. cloves	1 cup hot apple sauce

APPLE SAUCE CAKE

Mrs. Ella Dunahoo

3 c. apple sauce unsweetened	4 tsp. soda dissolved in a little coffee
1 cup lard or butter	
2 cups sugar	2 tsp. cinnamon
2 cups raisins	2 tsp. cloves
1 cup walnuts	4 cups flour
1 cup currants	

Cream sugar and shortening, add all other ingredients and mix well. Will make a very thick batter. Put in pan and bake in slow oven one hour.

APPLE SAUCE CAKE

Mrs. Roy Griener

1½ cups sugar	¼ tsp. salt
½ cup butter	2 tbsps. cocoa
1 egg	2 cups flour
Combine 1½ c. apple sauce and 2 tsp. soda	2 tsp. baking powder
1 tsp. cloves	1 cup raisins
½ tsp. cinnamon	½ cup nut meats

Method—Cream sugar and butter, add egg beaten well. Combine apple sauce and soda. Mix together all dry ingredients, add apple sauce mixture and flour mixture to first ingredients. Add raisins and nuts. Bake in a 350 degrees oven in a well greased pan.

CHOCOLATE SPONGE CAKE

Mrs. J. B. Kimberley

6 eggs	6 tbsps. cold water
1½ cup sugar	1 tsp. vanilla
6 tbsps. cocoa	1½ tsp. baking powder
1 cup flour	¼ tsp. salt

Method—Beat egg yolks until thick and lemon color, sift sugar and cocoa together, and beat in gradually, adding part of water, about 2 tbsps., as mix becomes too thick to beat with beater. Sift flour once and add alternately with water and vanilla. Beat egg whites until almost stiff, add baking powder and salt and beat until stiff, and fold into egg yolk mixture. Pour into ungreased pan and bake as for angel food.

SUNSHINE CAKE

Mrs. E. O. Wright

- | | |
|--------------------|----------------------|
| 6 eggs | 1 cup sifted flour |
| 6 tbsp. cold water | 1 tsp. baking powder |
| 1 cup sifted sugar | 1 tsp. lemon extract |

Method—Beat egg yolks and water till light and foamy, then add sugar, beat again, add flour and lemon extract and beat again. Beat egg whites to a foam, add baking powder and beat until firm. Fold into egg yolk mixture. Bake in a tube pan one hour in a slow oven or as angel food.

SUNSHINE CAKE

Mrs. Frank Roche, Jr.

- | | |
|--------------|---------------------|
| 6 eggs | 1 tsp. cream tartar |
| 1½ cup sugar | 1 tsp. vanilla |
| 1 cup flour | ¼ tsp. salt |
| ¾ cup water | |

Method—Boil sugar and water to thread stage, pour into stiffly beaten egg whites, beat until cool, add beaten yolks and vanilla. Then add flour, salt, and cream tartar which have been sifted 4 times. Bake in ungreased angel food pan 1 hour.

YELLOW SPONGE CAKE

Mrs. N. H. Brinkman

- | | |
|--------------------|---------------------------|
| 7 eggs (separated) | ⅓ cup water |
| Pinch salt | 1 cup unsifted cake flour |
| 1 cup sugar | 1 tsp. desired flavoring |

Method—Beat egg whites stiff as for angel food cake, adding salt, no raising powder goes in this cake. Boil sugar and water until it spins long threads. Pour slowly over egg whites, beating with wire egg beater. Continue beating for 10 minutes. Add egg yolks which have been beaten thick and lemon colored, flavoring, and fold in 1 cup Swans Down cake flour. Bake like angel food cake.

CHOCOLATE ANGEL FOOD

Mrs. Wm. K. Wyatt

- | | |
|-------------------------------|---------------------|
| 1½ cup sugar | 1 tsp. cream tartar |
| ¾ cup flour, fill up with co- | 1 tsp. vanilla |
| coa. sift cocoa first | Pinch salt |
| 1¼ cup egg whites | |

YELLOW ANGEL FOOD CAKE

Mrs. H. H. Proett

5 egg yolks. beat until lemon color. Add ½ cup cold water and beat again. 1½ cup sugar, sifted and beat in 1½ cup flour, with 1/2 tsp. baking pwd. sifted 5 times. Beat whites until frothy and add ¾ tsp. cream tartar, beat until stiff, fold in mixture. Bake one hour.

YELLOW ANGEL FOOD

Mrs. Wm. K. Wyatt

1½ cup sugar	1½ cups flour
4 eggs	1 tsp. baking powder
1 tbsp. cold water	½ tsp. cream tartar
½ cup boiling water	Extract

Beat the egg yolks and cold water until light, beat in sugar well, add boiling water. Sift flour, measure, then sift again with baking powder and cream of tartar. Fold in egg whites beaten stiff. Stir well. Bake in ungreased pan.

QUICK SPONGE CAKE

Mrs. M. H. Koch

1 cup sugar	1 tsp. baking powder
1 cup flour	½ cup boiling water
Pinch of salt	2 eggs beaten separately

Mix as given, add egg whites last. Bake in quick oven.

YELLOW ANGEL FOOD CAKE

Mrs. R. A. Barker

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

Beat egg yolks well, beat in ½ cup cold water, then add sugar and beat the mixture again. Add the flour, baking powder, and salt sifted together 4 times and the vanilla. Beat the egg whites stiff, adding cream of tartar to the whites into the batter, and pour into an angel food cake pan. Bake one hour.

HOLE IN THE MIDDLE CAKE

Mrs. H. H. Proett

1½ cup flour	¼ tsp. salt, if you use cream
1 cup sugar	Sift three times
2 tbsp. cocoa	1 cup sour cream or 1 tbsp.
1 tsp. soda	melted butter

Make a hole in the middle of above and put in egg, cream, vanilla, beat until smooth.

JELLY ROLL

Mrs. Wm. K. Wyatt

Beat 3 eggs good	Almost 1 cup flour
Add 1 cup sugar gradually	1 tsp. baking powder
3 tbsp. water	1 tsp. vanilla

Bake in moderate oven 15 minutes. Turn out on powdered sugar cloth and spread with jelly and roll.

ANGEL ROLL CAKE

Mrs. T. E. Fitzgerald

1/2 cup egg whites	3/8 cup sifted sugar
1/4 tsp. salt	1/2 cup sifted cake flour
1/2 tsp. cream tartar	1/2 tsp. orange extract

Beat salted egg whites until foamy, add cream tartar, beat until the mixture will stand in peaks. Fold in the sugar carefully, fold in flour and flavoring. Pour into wax lined sheet pan, bake in oven 325 degrees for 25 minutes. Cool and turn out on cloth sprinkled with powdered sugar, remove wax paper and spread with orange filling. Roll and wrap in cloth until serving time.

Orange Filling

1/2 cup milk	Pinch of salt
Grated rind of one orange	4 yolks slightly beaten
3/4 cup sugar	1/2 cup orange juice
1/3 cup flour	1 tbsp. lemon juice

Scald milk and orange rind, mix remaining ingredients and add milk slowly. Cook until thickened, stirring constantly.

ANGEL FOOD CAKE

Ruth Kimberley

1 3/4 cups sugar	Pinch of salt
1 3/4 cup egg whites	1 tsp. vanilla
1 1/2 cup cake flour	1 tsp. cream tartar

Method—Beat egg whites with wire beater, when half beaten add cream tartar, continue beating until egg whites will stand in peaks. Add sugar gradually, sift flour, measure, and sift twice. Then fold in flour a little at a time. Add vanilla. Bake one hour.

ANGEL FOOD CAKE

Mrs. Fred Jones

1 1/4 cups sugar	1 tsp. vanilla
1 cup flour (Swans Down)	Whites of 12 eggs
1 tsp. cream tartar	

Beat the whites of eggs, adding a little salt. Beat until foamy, add cream tartar, and beat until the eggs are good and stiff. Then add the sugar gradually, add flour and vanilla, folding all the ingredients in one way until thoroughly blended. Put in large cake pan and bake 60 minutes.

BURN'T SUGAR CAKE

Mrs. Hattie Gearhart

Burn $\frac{1}{2}$ cup sugar to a golden brown, add	$1\frac{1}{2}$ tsp. baking powder,
$\frac{1}{2}$ cup boiling water	Latter sifted in $\frac{1}{2}$ cup flour
Let cool	1 cup cold water
$\frac{1}{2}$ cup butter	2 cups flour, beat 5 minutes
$1\frac{1}{2}$ cup sugar	Add 3 tbsp. burnt sugar
Yolk of 2 eggs	1 tsp. vanilla

Beat egg whites last, bake in layers. Put together with favorite frosting, adding enough burnt sugar to color.

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Icings

BROWN SUGAR MARSHMALLOW NUT ICING

Mrs. Fred Weuve

2 cups brown sugar	12 marshmallows
½ cup milk	Cut in small pieces
¼ cup butter	½ cup chopped nut meats

Boil sugar and milk together slowly, without stirring until mixture forms a soft ball in cold water. Keep pan covered for the first three minutes, to prevent crystals forming on side of pan. Remove from fire, add butter and marshmallows. When they have melted and mixture is cool beat until creamy then add nuts and continue beating until mixture will spread smoothly. This is very rich and sweet.

SILKEN GOLD ICING

Irene Artherholt
Cedar Falls, Iowa

2 tbsp. Spry	2 cups confectioners' sugar
1 tbsp. butter	1 egg yolk
1 tsp. grated orange rind	2 tbsp. orange juice
¼ tsp. salt	1 tsp. lemon juice

Cream Spry, butter and orange rind, add salt and ½ cup sugar and blend well, add egg yolk and beat well, add remaining 1½ cup sugar alternately with fruit juices, beating until light and creamy. Makes enough icing to cover tops and sides of two nine inch layers.

CARAMEL NUT FROSTING

Irene Artherholt
Cedar Falls, Iowa

1½ cups light brown sugar, firmly packed	1 tbsp. Spry
½ cup granulated sugar	1 tbsp. butter
¼ tsp. salt	1 tbsp. cream
¾ cup top milk	½ c. nut meats, coarsely cut

Combine sugars, salt, milk. Spry and butter in sauce pan and bring to boil, stirring constantly until sugar is dissolved. Cook slowly, keeping crystals washed down from sides of pan. When small amount forms a soft ball in cold water, remove and set aside to cool. Do not move pan until mixture is lukewarm and hand can rest comfortably on sides of pan. Beat with a clean spoon until mixture thickens, add cream and beat until thick enough to spread, add nuts.

Pies

*"What moistens the lip, what brightens the eye,
What brings back the past like a rich pumpkin pie."*

GRAHAM CRACKER CRUST

Mrs. Mains

1 cup (12) graham crackers 1 tbsp. sugar
 ¼ cup of butter

Roll crackers to make crumbs and cream butter. Mix both thoroughly with sugar. With hand press onto bottom and sides of 7 inch pan. Put into a moderate oven 375 degrees F., for five to seven minutes.

PLAIN PASTRY

Gladys Mills
 Denver, Colo.

1½ cups flour 6 to 8 tbsp. lard
 4 tbsp. ice water ½ tsp. salt

Follow pastry making.

HOT WATER PIE CRUST

Mrs. Lee Wilson

¼ cup boiling water ½ tsp. baking powder
 ½ cup shortening ½ tsp. salt
 1½ cup sifted flour

Pour boiling water over the shortening and beat until creamy. Sift the flour, baking powder and salt, stir together. Form into a ball and chill, then roll out to 1/8 inch thickness on a lightly floured board. This recipe makes two 9 inch pie crusts.

LEMON CHIFFON PIE

From STONE'S CAFE
 Mrs. Etta Bowers

3 eggs 1 lemon
 ½ tbsp. white gelatine 1 cup sugar

Cook 3 egg yolks, juice of 1 lemon, ½ cup sugar in double boiler. Dissolve gelatine in ½ cup cold water 3 minutes. Then add to cooked custard. Beat egg whites stiff and add ½ cup sugar. Pour custard over egg whites and fold in. Fill pie shell and set in ice box 3 or 4 minutes.

LEMON PIE

Mrs. Lee Wilson

1½ cups hot water	Yolk of two eggs
¾ cup sugar	Juice of one lemon
2 tbsp. corn starch	

Add boiling water, stirring constantly. Cook until it thickens, add egg yolks and juice of one lemon. Pour into baked pie shell and frost with beaten whites of eggs.

ELDERBERRY PIE

Mrs. W. O. Templeman

1½ cups berries	2 tbsp. vinegar
1 cup white sugar	1 tbsp. flour

Mix flour and sugar together and put half in bottom of the crust then the mixture and last the other half of flour and sugar, before placing top crust.

WASHINGTON NUT PIE

Mrs. E. C. Boom

3 eggs well beaten	Pinch salt
½ cup sugar	1 tbsp. melted butter
1 cup white Karo syrup	½ cup nut meats

Beat well and pour into unbaked pastry shell. Bake 15 minutes in a very hot oven, reduce heat and bake 30 minutes or until filling is set.

ANGEL PIE

Mrs. Bernice Morell

14 graham crackers	3 eggs
½ cup nut meats	1 cup sugar
1 tsp. baking powder	

Roll crackers fine, add baking powder and nuts, stir together and set aside. Beat three egg yolks very light, add sugar and beat well, add cracker mixture, lastly fold in the 3 egg whites beaten stiff. Bake in a buttered pie tin, in slow oven for 30 minutes. Serve cold with whipped cream.

SOUR CREAM PIE

Mina J. Bradshaw

1 cup sour cream	Yolk of three eggs
½ cup raisins	½ tsp. cinnamon
1 cup sugar	¼ tsp. cloves
White of one egg	Pinch of nutmeg

Bake in unbaked pie shell and cover with meringue.

SOUR CREAM PIE

Mrs. Amelia Peakin

- | | |
|------------------|-------------------|
| 1 cup sour cream | 1/2 tsp. cinnamon |
| 1 cup raisins | 1/2 tsp. cloves |
| 1 cup sugar | Pinch of nutmeg |
| 2 eggs | 1 cup nut meats |

Bake in unbaked shell.

SOUR CREAM PIE

Clara Handsaker

- | | |
|----------------------------|-------------------------|
| 1 1/2 cup sour cream | 1 cup brown sugar |
| 1/2 cup raisins | 1 tsp. cinnamon |
| 1/2 cup black walnut meats | 3 small or 2 large eggs |

Put all together and put in unbaked pie shell. bake slow.

SOUR CREAM RAISIN PIE

Mrs. Forest Horner

- | | |
|-------------------|---------------------------|
| 3/4 cup sugar | 1 cup of thick sour cream |
| 1/2 tsp. cinnamon | 2 eggs |
| 1/4 tsp. cloves | 1 1/2 cups of raisins |
| Pinch of salt | |

Mix dry ingredients, separate the eggs, setting the whites aside for the meringue. Beat the yolks, add cream and dry ingredients. Combine well and add the raisins. Pour into the unbaked shell and bake slowly, until firm like custard. Beat the egg whites, adding a pinch of salt, when stiff add 2 tbsp. sugar and spread over pie and return to oven to brown.

CHESS PIE

Mrs. Lee Wilson

- | | |
|------------------------------|---------------|
| 1 cup sugar | 2 cups milk |
| 3/4 cup butter | 3 tbsp. flour |
| 2 eggs—cook as for cream pie | |

Cook as for cream pie. Cook in very little water, 1/2 cup dates and 1/2 cup raisins, add 3/4 cup nut meats. Put in baked pie shell and top with whipped cream.

PRUNE PIE

Kathryn Wyatt McBride
Hubbard, Iowa

- | | |
|------------------------------|--------------|
| 1 c. cooked prunes beat fine | 1/2 cup milk |
| 1/2 cup sugar | |

Beat yolks of two eggs and stir in, add beaten whites, pour into crust and bake. Cover with whipped cream.

WASHINGTON CREAM PIE

Mrs. Lillian Scott

1/3 cup butter		Filling
1 cup sugar	3 cups milk	
2 eggs	1/2 cup sugar	
1/2 tsp. salt	2 tsp. cornstarch	
1/2 cup milk	1 egg	
3 tsp. baking powder	1/2 tsp. vanilla	
1 tbsp. vanilla		

Cook until thick, cool and pour on pie.

QUEEN ANNE APPLE FLAMBRI PIE

Mrs. Forest Horner

Line a pie dish with good rich pie paste, leaving the paste double around the rim. Slice some apples very thin into the dish and sprinkle with raisins. Bake about 10 minutes in a moderate oven, or until apples seem tender, then remove from the oven and pour over the following: One egg and the yolk of one more egg, and 1/2 cup sugar beaten together, add a pinch of cinnamon, 1/4 cup sifted flour, a pinch of salt and one cup sour cream. Bake in quick oven, then take out and add beaten egg white, return to the oven and brown. Serve cold.

APPLE CREAM PIE

Mrs. Frank Roche, Jr.

2 c. finely chopped apples	1 egg
1 cup sugar	1/2 tsp. vanilla
2 tbsp. flour	1/4 tsp. salt
1 cup fresh sour cream	

Mix all together, pour into unbaked pie shell, sprinkle cinnamon over top and bake.

VINEGAR PIE

Mrs. Hattie Binder

Yolks of 2 eggs	Butter size of walnut
1 cup sugar	1 cup boiling water
2 heaping tbsp. flour	1 tsp. lemon extract
3 tbsp. vinegar	

Cook and put into baked crust, with beaten egg white on top and browned.

VINEGAR PIE

Mrs. W. O. Templeman

1 cup sugar	Heaping tsp. of butter
3/4 cup boiling water	2 tbsp. vinegar
Yolk of 2 eggs	2 tbsp. cornstarch

Flavor with lemon essence. Use the white of egg for frosting.

PINEAPPLE PIE

Mrs. Hattie Binder

1 cup or small can grated pineapple
 2 heaping tbsp. flour
 1/2 cup sugar
 Yolk of one egg
 1 cup water

Boil until it thickens. Place in baked pie crust. Put over it the beaten egg white and brown.

ORANGE PIE

Mrs. G. V. Granger

Sift 1 cup sugar with 2 tbsp. flour
 Juice and the rind of 1 orange
 1 cup milk

Add 2 eggs beaten

Cook slowly until mixture thickens. Add 1/2 cup of walnut meats. Pour into two baked pie shells. Then top with whites of eggs.

MACARON PIE

Zola Carver

3 egg whites (beaten)
 Salt
 1 cup sugar
 8 white crackers rolled
 1/2 cup dates
 1/2 cup nuts
 Vanilla
 Bake.

ANGEL FOOD PIE

Mrs. John T. Jones

Cook—
 2 cups boiling water
 1 1/4 cups sugar
 1/2 cup flour

Cool. Fold into 3 stiffly beaten egg whites. Pour into a baked pie shell. Top with whipped cream. Vanilla or lemon extract.

ICE CREAM PIE

Kathryn Wyatt McBride

Hubbard, Iowa

2 cups boiling water
 1 cup sugar
 Pinch of salt
 2 tbsp., rounding, cornstarch
 Vanilla
 2 egg whites beaten stiff

Put water in double boiler and add sugar, cornstarch and salt and cook until thick, turn into beaten egg whites. Pour into crust. Put whipped cream and ground up peanut brittle on the top.

OSGOOD PIE

Lois Marie Mills

Des Moines, Iowa

4 eggs beaten separately
 2 cups sugar
 3 tbsp. vinegar
 2 tbsp. butter
 1 tsp. cinnamon
 1 tsp. cloves
 1 c. raisins cooked, use some juice

This makes 2 pies. Bake in a slow oven. One crust pie.

PECAN PIE

Mrs. Mark Wilson

3 eggs	$\frac{2}{3}$ cup brown sugar
1 cup light corn syrup	3 tbsp. melted butter
2 tbsp. flour	1 tsp. vanilla
Salt	1 cup nut meats

Beat eggs, stir in syrup. Add dry ingredients which were mixed together, add butter, vanilla and nuts. Bake in unbaked shell in slow oven. Serve with whipped cream if desired.

BUTTERSCOTCH PIE

Mrs. M. Snyder

5 tbsp. of butter	$2\frac{1}{2}$ tbsp. cornstarch
1 cupful of brown sugar	3 cupfuls of milk
3 eggs	1 tsp. vanilla

Place the butter and sugar in saucepan and melt over direct heat, stirring constantly until a nice butterscotch. Beat the egg yolks slightly and gradually add the cornstarch to make a paste. Then add the milk to the paste slowly. Combine with butter and sugar and cook in double boiler until thick. Add the vanilla and pour into 1 large or 2 small baked pastry shells. Cover with meringue made of the 3 egg whites. Bake in a slow oven until brown.

BUTTERSCOTCH PIE

Mrs. Emma Jacobs

2 tbsp. of flour	$\frac{1}{2}$ cup water
1 cup dark brown sugar	2 eggs
1 cup sweet milk	1 tbsp. butter
	1 tsp. vanilla

GRAPE JUICE PIE

Mrs. Roy Goodnow

1 cup sugar	3 eggs
$\frac{1}{2}$ cup water	3 tbsp. water
2 tsp. lemon juice	3 tbsp. corn starch
1 cup grape juice	1 tsp. butter

Bring grape juice, $\frac{1}{2}$ cup water and sugar to a boil. Beat egg yolks, cornstarch, 3 tbsp. water and salt, combine with hot grape juice. Cook until thick, add lemon juice and butter, cool and pour into baked pie shell. Top with whipped cream, or cover with meringue made from egg whites beaten with 6 tbsp. of sugar.

RAISIN PIE

Mrs. Kenneth Squires

Beat 1 egg and add—	1 cup raisins
1 cup sugar	1 tsp. cinnamon
1 cup sour cream	Bake in double crust

RAISIN PIE

Mrs. M. Snyder

1½ cups raisins	1 cup sugar
1½ cups water	1 tsp. lemon juice or vinegar
1 tbsp. butter	2 tbsp. flour
	Pinch of salt

Wash raisins, pour on the hot water and cook 5 minutes. Then add sugar and flour and cook 5 minutes more or until thick. Add the butter, vinegar, and salt, and pour in rich pie crusts. Bake.

RAISIN PIE

Mrs. Kenneth Squires

Stew one cup raisins till tender in a cup of water, drain and to the liquid add—

½ cup cream	⅔ cup sugar
½ cup milk	1 heaping tbsp. flour

Cook until thick, add two beaten egg yolks, the raisins, and 1 tsp. vanilla. Pour in baked shell and when cool top with a meringue made of the whites of the two eggs.

PECAN PIE

Gertrude Griener

2 tbsp. butter	3 eggs
1 cup dark Karo	1 cup pecans
1 cup sugar	1 tsp. vanilla
	¼ tsp. salt

Method—Cream the butter and sugar, add syrup, well beaten eggs, pecans, and vanilla. Beat together well. Pour into unbaked pie shell and bake in hot oven for 10 minutes. Then reduce heat to moderate and bake 20 minutes or until filling is set.

PUMPKIN PIE FILLING

Mrs. Lloyd Lounsberry

1¼ cup pumpkin	1 tsp. cinnamon
½ cup sugar	1/8 tsp. ginger
2 eggs (beaten)	1 tbsp. flour
½ tsp. salt	1½ cup milk

PUMPKIN PIE

Wilma Ransom Neill

Des Moines, Iowa

2 eggs	¾ cup of condensed milk
¾ cup sugar	½ tsp. cinnamon
1 tbsp. brown sugar	½ tsp. ginger
1½ cups pumpkin	Bake one hour

PUMPKIN PIE

Mrs. E. C. Boom

1½ c. of cooked pumpkin	1/8 tsp. cloves
¾ cup of sugar	Pinch of salt
1 egg	½ cup of cream
2 level tbsp. flour	1 cup of milk
½ tsp. ginger	½ tsp. lemon extract if de-
½ tsp. cinnamon	sired

Mix the pumpkin, sugar, flour, spices, and eggs together well. Add cream and milk. Stir well. Bake in unbaked pie shell until done. Makes one large pie.

PUMPKIN PIE

Mrs. Kenneth Squires

3 eggs	1 tsp. salt
2 cups pumpkin	1 tsp. cinnamon
1½ cups milk	1½ cups sugar
½ cup cream	1 tsp. of ginger
	1 tbsp. sorghum or molasses

PUMPKIN PIE

Mrs. Dr. U. Robertson

1 cup sugar	¼ tsp. salt
1 cup pumpkin	2 eggs
1 cup milk—whole milk	¼ tsp. ginger
1 tbsp. sorghum	¼ tsp. cinnamon
	¼ tsp. nutmeg

Method—Beat eggs till very light, add sugar and sorghum and beat again. Then add spices, the cup of whole milk, and cup of pumpkin. Mix this quickly and pour in shell while very light. Bake slowly ¾ of an hour.

PUMPKIN PIE

Mrs. Hattie Gearhart

1½ cups sifted pumpkin	1½ tsp. cinnamon
1 cup sugar	⅔ tsp. ginger

Beat two eggs to a creamy yellow, add to pumpkin with two cups of milk, stir well, bake in a hot oven 5 minutes, lower heat and bake slowly until done.

PUMPKIN PIE

Mrs. Eliza Ulum

1 quart milk	4 eggs well beaten
3 cups of pumpkin	A little salt
1½ cups sugar	1 tbsp. each of ginger, and
½ cup molasses	cinnamon
	Bake in a single crust

PUMPKIN PIE

Mrs. Wm. K. Wyatt

- | | |
|-------------------------------|-------------------------|
| 1 cup pumpkin | $\frac{1}{3}$ tsp. salt |
| $\frac{1}{2}$ cup brown sugar | 2 eggs |
| $\frac{2}{3}$ tsp. cinnamon | 1 cup milk |
| $\frac{1}{3}$ tsp. ginger | $\frac{1}{4}$ cup cream |

Beat eggs slightly (they thicken better if not well beaten), bake in oven 450 degrees for 10 minutes. Reduce to 325 and bake until pumpkin is set (about one hour).

PUMPKIN PIE

Mrs. Hilda Ethington

- | | |
|-------------------------------------|----------------------------------|
| 2 c. of stewed and strained pumpkin | $\frac{3}{4}$ cup of brown sugar |
| 1 cup rich cream | 1 large egg or 2 small ones |
| 1 cup milk | $\frac{1}{4}$ tsp. ginger |
| | $\frac{1}{2}$ tsp. salt |
| | 1 tsp. cinnamon |

Mix pumpkin with milk, cream, sugar, well beaten eggs, ginger, salt, cinnamon, and beat 2 minutes. Pour into pie tin which has been lined with pastry. Sprinkle lightly with granulated sugar. Place in a hot oven for 15 minutes, then reduce heat and bake 45 minutes, or until the pumpkin custard has become set or firm.

PUMPKIN CHIFFON PIE

Mrs. Lee Wilson

- | | |
|----------------------------|--|
| 1 cup sugar | $\frac{1}{2}$ cup cold water |
| $\frac{1}{4}$ cups pumpkin | $\frac{1}{2}$ tsp. each of salt, nutmeg, |
| 3 eggs | ginger, and cinnamon |
| 1 envelope Knox gelatine | $\frac{1}{2}$ cup milk |

Method—Mix $\frac{1}{2}$ cup sugar, salt, and spices in the top of double boiler, add pumpkin and milk. When hot pour slowly over beaten egg yolks. Cook about 2 minutes. Add gelatine which has been soaked in cold water to the hot pumpkin mixture, mix well and cool. When it begins to set beat egg whites until stiff, add the remaining $\frac{1}{2}$ cup sugar into the egg whites. Gradually fold egg whites into the pumpkin mixture. Pour into a baked pie shell and chill. Serve with whipped cream.

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Puddings and Desserts

"The proof of the pudding is in the digestion thereof."

PINEAPPLE SPONGE

Mrs. A. O. McCoy

1 cup chopped pineapple ½ tbsp. butter
 1 cup brown sugar
 Cook these together until thick syrup—
 ½ cup white sugar ½ cup flour
 2 eggs 1 level tsp. baking powder

Mix like sponge cake and pour over the cooked pineapple while hot. Bake in moderate oven and when baked turn over onto a platter or dish. Serve with whipped or plain cream.

STRAWBERRY SHORTCAKE

Mrs. J. B. Kimberley

6 tbsp. sugar Scant cup milk
 2 tbsp. butter 2 cups flour
 2 eggs 2 tsp. baking powder

BISQUE

Mrs. Francis O'Donnell

Whip one pint of sweet cream, add beaten egg whites of four eggs. Sweeten and flavor to taste. Add ½ cup walnuts (chopped). Place in long narrow pan. Let freeze. Serve sliced.

BAKELESS CAKE

Gladys McIntosh

Mrs. Mildred McIntosh

3 egg yolks Small can crushed pineapple
 ½ cup sugar 1 cup nut meats
 ½ cup melted butter Vanilla wafers

Beat yolks of eggs until light. Add sugar, butter, pineapple, and cook in a double boiler until thick. Then add the beaten whites of eggs and nut meats. Place vanilla wafers in a pan and pour above mixture over wafers while hot. Chill and serve with whipped cream.

ICE BOX DESSERT

Mrs. Mark Wilson

Vanilla wafers Whipped Cream

Take six vanilla wafers for each serving. Lay one on small plate and cover with whipped cream, add another wafer and cream, and so on. Completely cover sides and top of wafers with cream, allow to stand over night. Top with cocoanut or cherry.

ICE BOX DESSERT

Mrs. Grace Brown

1 cup powdered sugar	½ cup nut meats chopped
½ cup butter, creamed add	10 marshmallows cut fine
3 egg yolks, beaten	Whites of 3 eggs beaten stiff
½ can Hershey's syrup	

Roll 24 graham crackers very fine. Put a layer of crackers in bottom of pan, then spread the above mixture over crackers and another layer of crackers on top. Chill and serve with whipped cream. Better if made the day before.

REFRIGERATOR ROLL

Mrs. R. E. Gross

Crush ½ lb. of graham crackers, mash 4 ripe bananas, chop ¾ cup stoned dates, and ¼ cup nuts, and cut 1/4 lb. marshmallows into bits. Mix all thoroughly with orange juice as needed to make a compact roll. Shape evenly, roll in waxed paper, leave in refrigerator 12 hours or more. Slice and serve with whipped cream.

REFRIGERATOR WHIP

Mrs. Roy Dodd

1 cup whipping cream
¾ cup graham cracker crumbs
1 cup peach or other preserves

Whip cream, fold in crumbs and preserves. Pile in sherbets and chill. Nuts may be added if desired. This is good made the day before it is to be used.

GRAHAM CRACKER ROLL

Marie McCoy

Maxine Carpenter

Indianola. Iowa

Mary Dannenberger

½ lb. graham crackers	1 cup nut meats
½ lb. marshmallows	1 lb. dates

Roll crackers. Mix together using enough cream to make a stiff dough. Form into a loaf and roll in graham cracker crumbs. Let set over night. Slice and serve with whipped cream.

GRAHAM CRACKER PUDDING

Mrs. R. C. Hilleman

- | | |
|----------------------|----------------------------|
| 3 eggs | 28 graham crackers |
| ½ cup butter | ½ cup nut meats |
| 2 tbsp. cream | ½ can Hershey's sauce (the |
| 1 cup powdered sugar | 5c size) |
| 20 marshmallows | |

Warm eggs, butter, cream, powdered sugar until mixture is smooth. Then add the finely chopped marshmallows, finely rolled graham crackers and Hershey sauce. Keep mixture warm but not hot and mix together. Pour into mold 1 inch thick. Chill and serve with whipped cream. Serves 8.

GRAHAM CRACKER PUDDING

Maud McCoy

Mary McCoy Wilson

- | | |
|---|--|
| 22 graham crackers rolled
fine | 2½ tsp. baking pwd. mixed
with crackers |
| ½ cup butter | ⅓ cup water |
| 1 cup sugar | 1 cup nut meats |
| 2 egg yolks (beaten whites
added last) | |

Cream butter and sugar, add egg yolks, add alternately water and crackers. Fold in egg whites (beaten stiff), add 1 tsp. vanilla, and bake about one hour in moderate oven. Serve cold with whipped cream.

GRAHAM CRACKER PUDDING

Mrs. Alace Ulum Griffeth

Ames, Iowa

- | | |
|----------------------------|----------------------|
| ½ cup sugar | ½ cup flour |
| ½ cup butter | 1 tsp. baking powder |
| 1 egg | 1 tsp. vanilla |
| 1 c. graham cracker crumbs | ½ cup nut meats |
| ½ cup milk | |

Cream sugar and butter. Add egg yolks and beat. Add milk, cracker crumbs, flour, and baking powder and nut meats. Fold in egg whites. Bake in moderate oven. Serve with whipped cream or brown sugar sauce.

Brown Sugar Sauce

- | | |
|-------------------|-----------------|
| 2 tbsp. butter | 1 cup hot water |
| 1 tbsp. flour | Vanilla |
| 1 cup brown sugar | |

Boil until thick.

ICE BOX CAKE

Mrs. Wm. K. Wyatt

- | | |
|------------------------|---------------------------|
| ½ lb. vanilla wafers | 1 small can crushed pine- |
| 1½ cups powdered sugar | apple (drained) |
| ½ cup butter | ½ pt. whipping cream |
| 2 eggs | ½ cup chopped nuts |

Roll wafers to crumbs and line well buttered pan with ½ of the wafer crumbs. Cream butter then add sugar and cream again. Add beaten eggs and mix well. Pour mixture in lined pan. Add drained pineapple and nuts to the whipped cream. Put on mixture in pan and cover with rest of wafer crumbs, let stand in cool place.

BOSTON CREAM ROLL

Mrs. N. H. Brinkman

- | | |
|----------------------|-----------------|
| 4 eggs well beaten | Filling |
| 1 cup sugar | 1 cup sugar |
| 1 cup flour | 3 tsp. flour |
| 3 tsp. baking powder | 1 cup milk |
| | 2 eggs |
| | 1 cup nut meats |
| | Lump butter |

Method—Bake cake in long sheet, cook filling and then spread on cake as soon as taken from oven. Roll as for jelly roll, when ready to serve, slice and serve with whipped cream.

BAKED APPLE DUMPLINGS

Mrs. F. C. Warrick
Nevada, Iowa

Make a rich biscuit dough, roll out in circles large enough to enclose the apple, which has been peeled and cored, leaving it whole. Bring dough to top of apple and enclose. Place in baking pan so as not to touch each other. Pour over and around ¼ cup sugar to each dumpling. Top each with lump of butter, and fill half full of boiling water. Bake in hot oven until apples are tender. Sprinkle top of each with nutmeg or cinnamon as desired.

APPLE SAUCE SURPRISE

Florence Carmody

- 1 pint of apple sauce
- 1 small can of crushed pineapple
- 3 bananas diced
- ¼ cup of nut meats if desired
- Topped with whipped cream and a red cherry

APPLE ROLL

Mrs. Forest Horner

2 cups flour	2 tbsp. sugar
4 tsp. baking powder	2 tbsp. butter
¼ tsp. salt	¾ cup milk

Mix and sift flour, baking powder, salt, and 2 tbsp sugar. Add shortening and milk. Mix to soft dough, roll out ⅓ inch thick. Spread with butter and 1 cup sugar and 6 large apples peeled and sliced and cinnamon. Roll up and cut. Place in baking pan. Pour vanilla sauce over it and bake in a moderate oven 35 to 40 minutes.

Vanilla Sauce

1 cup sugar	1 cup boiling water
2 tbsp. butter	1 tsp. vanilla

Mix all together and pour over rolls and bake.

APPLE BETTY

Mrs. Mayme Berka

Mrs. Fred Berka

1 cup dried bread crumbs, rolled	1 cup brown sugar
¼ cup melted butter	3 cups cooking apples, finely chopped
1 tsp. cinnamon	Few grains salt

Mix crumbs, butter, cinnamon, salt, and sugar. In buttered baking dish arrange alternate layers of crumb mixture on top. Bake in a moderate oven 375 degrees F. for 50 minutes. Serve hot with hard sauce or cream. Use 1 quart casserole.

APPLE CRISP

Mrs. Chas. Yeager

Mrs. Art Clatt

Slice apples real thin, enough to make 4 cups. Spread evenly in a baking pan. Sift cinnamon over, add ½ cup boiling water. Mix—

1 cup sugar	¾ cup flour	¼ cup butter
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Spread this over apples and bake in moderate oven.

APPLE TORTE

Martha Anne Clifton

1 egg	1 cup chopped apples
¾ cup sugar	Pinch salt
½ cup flour	Flavoring (either almond or vanilla)
1 tsp. baking powder	
½ cup nut meats	

Bake ½ hour, serve either warm or cold with cream or whip cream.

CHERRY TORTE

Mrs. Roy Goodnow

- | | |
|----------------------|--------------------|
| 1 cup flour | ½ tsp. salt |
| ¼ cup sugar | 1 egg, well beaten |
| ½ tsp. baking powder | 3 tbsp. butter |

Sift dry ingredients, rub in butter, moisten with egg. Roll out and pat into a pan about 1½ inches deep.

FILLING

1 quart canned cherries, sugar to sweeten. 3 level tbsp. corn starch or flour, moistened with cherry juice. 3 egg yolks, beaten and mixed with cherries.

Cook and pour in unbaked shell. Sprinkle with chopped nuts and bake ½ hour in hot oven. Add meringue, the egg whites, 2 tbsp. sugar, vanilla. Sprinkle top with nuts and brown lightly.

TORTE

Mary Dannenberger

- | | |
|----------------------------|-----------------|
| 6 egg whites, beaten stiff | 1 tbsp. vinegar |
| 2 cups sugar | 1 tsp. vanilla |

Beat whites stiff, fold in sugar, add vinegar and vanilla. Beat for 20 minutes. Bake in a slow oven 1 hour.

UPSIDE DOWN CAKE

Mrs. R. B. McKinney

- | | |
|----------------------|--------------------|
| 1½ cup sugar | ½ tsp. vanilla |
| ½ cup butter (scant) | Filling |
| 1 cup water | 4 tbsp. butter |
| 2 cups flour | 2 cups brown sugar |
| 3 tsp. baking powder | 1 cup pineapple |
| 2 eggs | ½ cup nuts |

Put in bottom of pan and pour batter over and bake in moderate oven. Serve with whipped cream.

LEMON CAKE PUDDING

Mrs. Nellie Lounsberry

- | | |
|----------------|-------------------------------------|
| 2 cups sugar | 4 eggs |
| 2 tbsp. butter | 4 tbsp. flour |
| 2 cups milk | Juice and grated rind of two lemons |
| ¼ tsp. salt | |

Method—Combine sugar and flour, add melted butter and beaten egg yolks. Add milk and salt, then lemon juice. Stir well, fold in stiffly beaten egg whites. Set baking dish in pan of water to bake.

HEAVENLY RICE

Mrs. Etta Bowers

Cook rice until tender. Season and chill, stir in crushed pineapple and whipped cream. Top with whipped cream. Serve.

PINEAPPLE UPSIDE DOWN CAKE

Mrs. John Lounsberry

½ cup shortening	1½ tsp. baking powder
¼ tsp. salt	1 tsp. vanilla
½ cup sugar	½ cup pineapple juice
1 egg, unbeaten	½ cup brown sugar
¼ cup sifted flour	Sliced pineapple

Combine shortening, salt, and vanilla. Add sugar gradually and cream well. Add egg and beat thoroughly. Sift flour and baking powder together 3 times. Add flour to creamed mixture alternately with pineapple juice, blending after each addition. Sprinkle brown sugar on bottom of deep 8x8 inch pan, greased liberally. Arrange pineapple slices on sugar and pour on the batter. Bake in moderate oven 350 degrees F., 50 minutes. Serve upside down with whipped cream. Serves 8.

LEMON SPONGE CUSTARD

Luella Hall

4 tbsp. butter	Pinch salt
1½ cup sugar	½ cup flour
6 egg yolks	3 cups milk
Juice of one lemon (5 tbsp.)	6 egg whites

Bake 1 hour in pan set in hot water. Bakes with sponge on top.

PRUNE WHIP

Mrs. Pat Peakin

Stew prunes and remove pits, cut fine. Beat whites of 2 eggs stiff. Whip the prunes into the eggs. Brown in oven.

PRUNE WHIP

Mrs. Francis O'Donnell

3 tbsp. gelatine	1 cup prune pulp
1 cup hot water	3 egg whites
1 cup sugar	Juice of 1 lemon

Soak gelatine in cold water, add to hot water, and stir until dissolved. Add sugar. When cold add prune pulp and lemon juice. As mixture begins to thicken, fold in the stiffly beaten egg whites, chill and serve with beaten cream.

TAPIOCA DESSERT

Mrs. C. B. Wilson

1 pint cold water	Cook 15 minutes then add
3 tbsp. minute tapioca	½ cup Grapenuts
1 cup light brown sugar	1 tsp. vanilla
¾ cup raisins	Salt

Serve with whipped cream.

DATE DESSERT

Mrs. F. W. Brokaw

$\frac{1}{2}$ cup minute tapioca Pinch salt
 4 cups boiling water $1\frac{1}{2}$ cup light brown sugar
 Boil until tapioca is done. Take from stove and add—
 1 cup chopped dates $\frac{1}{2}$ c. nut meats (hickory nuts
 1 tsp. vanilla preferred)

Serve with whipped cream.

QUICK DESSERT

Mrs. J. W. Orr

Cook apples until well done and quite thick, cool. Roll graham cracker till fine, butter pan, then a layer of graham crackers. Then apple sauce, then another layer of cracker crumbs. Cut in squares and serve with whipped cream. This is delicious.

DESSERT SUPREME

Mrs. Chas. Binder

Any good white or yellow cake. Bake in 2 layers.

Filling

$\frac{1}{2}$ cup flour $\frac{1}{2}$ cup each of dates, raisins,
 1 cup sugar crushed pineapple, and
 $1\frac{1}{2}$ cup water nut meats
 $\frac{1}{2}$ tsp. lemon extract 2 tbsp. butter
 Pinch salt
 $\frac{1}{2}$ tsp. vanilla

Mix sugar, flour, and salt. Add water, dates, raisins, and pineapple. Cook until thick. Remove from fire and add butter, flavoring, and nuts. Spread $\frac{1}{2}$ between layers and $\frac{1}{2}$ on top. Top all with whipped cream—sweetened.

PEACH BAVARIAN CREAM

Mrs. A. Haas

1 cup crushed peaches 1 cup whipping cream
 1 package strawberry Jello 1 tbsp. sugar

When Jello has begun to thicken, whip it with rotary beater until thick and creamy. Add crushed peaches and whipped cream to which sugar has been added. Chill.

APRICOT DELIGHT

Mrs. Roy Morell

1 cup apricot pulp $\frac{1}{2}$ cup nut meats
 2 cups diced marshmallows 1 cup heavy cream

Combine marshmallows and apricots. Chill 1 hour, whip cream very stiff, mix nuts, marshmallows and apricots with whipped cream. Chill.

MOCK WHIPPED CREAM

Mable Tichenor

Take 1 large sour apple, peeled and grated, 1 cup white sugar, white 1 egg, beat all together a long time. Flavor with vanilla. Mix apple with the sugar as soon as possible after grating or it will turn dark. Use like whipped cream.

FRUITED ICE CUBES

Mrs. Della Everett

Mix equal quantities of orange juice, lemon juice, and water together. Pour into freezing tray of an electric refrigerator, replace the cube partition. When partially frozen, place a cherry or a mint leaf in the center of each cube and finish freezing. These cubes can be used to chill fruit drinks and carbonated beverages, adding to, rather than diluting the flavor.

FOOD FOR THE GODS

Mrs. A. O. McCoy

Mrs. Marie Tummel

Mrs. Francis O'Donnell

1 lb. English walnuts	6 eggs beaten separately
1 lb. chopped dates	9 tbsp. cracker crumbs
2 cups sugar	2 tsp. baking powder

Mix baking powder and cracker crumbs, add nuts, dates, and fold in stiffly beaten egg whites. Bake in slow oven for about 40 minutes. Serve with whipped cream.

GRAHAM DELIGHT

Mrs. Francis O'Donnell

2 egg yolks 1/2 cup sugar 1/2 cup milk

Cook in double boiler until like a custard. Adheres to spoon. Soak 1 package Knox gelatine in 1/2 cup cold water (5 or 10 minutes). Stir gelatine in custard while still hot. Set aside to cool. Take 2 egg whites and beat very stiff. Add to cooled mixture. Take 1/2 pint cream and whip, then beat this gently into mixture. Now take 12 graham crackers and roll them fine. In mixing bowl take 3 tbsp. brown sugar and 3 tbsp. melted butter. Cream these two, or rather stir them up and add rolled graham crackers. Divide in half. Put 1/2 on bottom of pan, then put in filling, then sprinkle other 1/2 on top. Whipped cream may be spread over top. Put in oblong pan and cut in squares. Serves 10 or 12.

CARMEL PUDDING

Mrs. Mark Wilson

Immerse an unopened can of sweetened condensed milk in boiling water. Boil three hours. Chill. Serve as pudding garnished with nuts or dates, or as topping for cakes.

HOT FUDGE SAUCE

Mrs. Watson Donaldson

1 sq. chocolate or two tbsp. Pinch salt
 cocoa $\frac{1}{3}$ cup coffee cream
 2 tbsp. butter $\frac{1}{3}$ cup hot water
 1½ cups sugar 1 tsp. vanilla

Mix cocoa, butter, sugar, salt, and hot water. Cook 5 to 10 minutes. Add coffee cream and vanilla, and beat well. Serve hot over ice cream.

PEPPERMINT ICE BOX PUDDING

Mrs. Ivan R. Mills

Adair, Iowa

1 lb. marshmallows cut fine 15c of vanilla wafers
 1 pt. cream—whipped 1 cup chopped nut meats
 5c peppermint stick candy

Roll wafers and put part of them in a buttered pan, roll peppermint candy and stir into cream with marshmallows and nuts. Put rest of wafers over the top. Put in ice box over night. Serves 12.

APPLE OR PEACH PUDDING

Martha Anne Clifton

1 cup brown sugar 1 cup flour $\frac{1}{2}$ cup butter

Mix well. Fill bottom of baking dish with apples. Cover with above mixture. Bake slowly until are done. Serve with whipped cream.

FRENCH CREAM PUDDING

Mrs. E. C. Boon

1 lb. vanilla wafers crushed, place half in an ungreased pan. Cream one-half cup butter and 1½ cups powdered sugar. Add 2 unbeaten eggs. Mix and spread on top of wafers. Whip 1 pint of cream, sweeten with powdered sugar. Add 1 cup black walnut meats and $\frac{1}{2}$ cup or more marschino cherries chopped finely, then spread on top of the above mixture. Cover with the remaining wafer crumbs. This must be made 24 hours before serving. Cut into individual servings and serve with or without whipped cream.

BOILED DATE PUDDING

Mrs. G. V. Granger

2 cups water, $\frac{1}{2}$ cup sugar, boil 5 minutes. Sift in $\frac{1}{2}$ cup graham flour, cook in double boiler. Add 1 cup dates cut in small pieces and $\frac{1}{4}$ cup nuts. Serve with cream.

DATE PUDDING

Mrs. T. A. Cummings

Beat together—

- | | |
|-------------------------|----------------------|
| 2 eggs | 1 cup dates, chopped |
| $\frac{3}{4}$ cup sugar | 1 cup nuts |
| 2 rounding tbsp. flour | 1 tsp. baking powder |

Bake in shallow pan in a moderate oven. Serve with whipped cream.

DATE PUDDING

Lois Marie Mills

Des Moines, Iowa

Mrs. Eliza Ulum

Mrs. A. Haas

1 package dates divided in 2 parts. Over first part pour 1 cup boiling water with 1 level tsp. soda.

Cake Part, Second Part

- | | |
|-----------------------|---------------------------|
| 1 cup sugar | $1\frac{1}{2}$ cups flour |
| 2 tbsp. melted butter | $\frac{1}{2}$ cup nuts |
| 1 egg | |

Add to first part and bake 30 minutes

Filling

- | | |
|-----------------------------|-----------------------------|
| $\frac{1}{2}$ package dates | $\frac{1}{2}$ cup sugar |
| $\frac{3}{4}$ cup water | 1 c. pineapple may be added |
- Cook 5 minutes, then add $\frac{1}{2}$ cup nuts, and pour over the top of baked cake. Serve with whipped cream.

BAKED CHOCOLATE PUDDING

Mrs. Hattie Binder

Mrs. Art Clatt

- | | |
|--------------------------------------|----------------------------|
| Sift together— | $\frac{3}{4}$ cup sugar |
| 1 cup flour (measure before sifting) | 2 tsp. baking powder |
| To this add— | $1\frac{1}{2}$ tbsp. cocoa |
| $\frac{1}{2}$ cup milk | $\frac{1}{4}$ tsp. salt |
| 2 tbsp. melted butter | 1 tbsp. vanilla |
| | $\frac{1}{2}$ cup nuts |

Pour into baking dish, cover with $\frac{1}{2}$ cup brown sugar and three tbsp. cocoa. Pour over this $\frac{1}{2}$ cup water. Bake 15 minutes.

FRUIT PUDDING

Mable Tichenor

- | | |
|----------------------|-----------------------------------|
| 2 cups flour | Enough milk to make a soft batter |
| 3 tsp. baking powder | |
| Pinch salt | |

Pat, do not roll on board, cover with cherries or cranberries. Sprinkle with sugar and roll as for jelly roll. Make a syrup of $\frac{1}{2}$ cup butter

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|-------------------------|--------------|
| $\frac{1}{2}$ cup sugar | 2 cups water |
|-------------------------|--------------|

Lay pudding in syrup and bake.

CHERRY PUDDING

Mrs. John Brouhard

Gladys McIntosh

1 cup sugar	Flour enough to make consistency of cake batter
Butter size of an egg	
1 cup milk	2 cups of drained cherries (or other fruit)
1 tsp. baking powder	

Method—Make batter and pour into pan 10x12, pour over it the fruit, lump of butter, 2 cups sugar and 2 cups boiling water. Bake at 350 degrees 45 minutes. Serve with cream or use fruit juice for extra sauce.

MARSHMALLOW PUDDING

Jean Hurd McMurray

½ cup sugar	2 cups finely cut marshmallows
¼ cup water	
1 tbsp. Knox gelatine	¼ cup candied cherries
2 cups whipped cream	½ cup chopped pecans
2 egg whites	

Cook sugar and water until syrup hairs, pour gradually upon beaten egg whites, add dissolved gelatine. Cool slightly, add other ingredients. Make the day before, or a few hours before serving. Keep in a cool place.

RHUBARB PUDDING

Mrs. Roy Morell

1¼ cup sugar	2 tbsp. butter
3 cups bread crumbs	¼ tsp. cinnamon
3 cups chopped rhubarb	¼ tsp. nutmeg
Juice one orange	¼ cup water

Mix sugar and spices. Place ¼ crumbs in bottom of buttered baking dish, add ½ rhubarb and sprinkle with sugar and spices. Repeat again. Pour water, fruit juice, and melted butter on top. Be sure to cover. Bake 45 minutes at 400 degrees.

STEAMED CHOCOLATE PUDDING

Lois Brownfield

1 tbsp. shortening	1½ tsp. baking powder
¾ cup sugar	½ tsp. salt
1 egg	½ cup milk
1½ cup flour	2 sq. unsweetened chocolate

Cream shortening and sugar together. Add beaten egg and mix well. Mix and sift flour, baking powder, and salt. Add alternately with the milk to the first mixture. Beat thoroughly, add melted chocolate, and mix well. Fill a greased pudding mold ¾ full. Cover tightly and steam 1 hour. Serve with whipped cream.

PARADISE PUDDING

Mrs. Wm. K. Wyatt

2 packages lemon Jello, when partly congealed—whip. 1½ pint cream—whipped, 2 small cans crushed pineapple, 24 marshmallows cut fine, 1 cup nut meats, 1½ dozen macaroons, 1 bottle marschino cherries cut up. Whip Jello and cream, roll macaroons. Mix ingredients together and chill. Serve with whipped cream. Serves 24.

ENGLISH PLUM PUDDING

Mrs. Sarah McCoy

- | | |
|---------------------|-------------------------|
| 2 cups chopped suet | ½ tsp. nutmeg |
| 1 cup molasses | ½ tsp. mace |
| 1 cup brown sugar | 1 tsp. soda |
| 1 cup bread crumbs | 1 tsp. baking powder |
| 1 cup sour milk | 2 cups chopped raisins |
| 1 cup flour | 2 cups chopped currants |
| 1 tsp. salt | ¼ cup chopped citron |
| 1 tsp. cinnamon | 1 cup nut meats |
| ½ tsp. cloves | 2 eggs |

Mix the suet, molasses, and sugar. Soak the sour milk and crumbs for 5 minutes. Add to the first mixture. Add all the rest of the ingredients. Mix thoroughly. Fill well greased pudding molds ½ full. Steam for 5 hours. Store in a cool, dark, dry place and heat up by steaming when ready to serve.

Sauce for Pudding

One cup brown sugar, two tbsp. flour. Blend these together and add slowly 1 cup boiling water, stirring constantly while adding. Flavor with Mapleine or fruit juice and add a generous piece of butter. Cook until thick. Serve hot.

BLACK PUDDING

Mrs. J. M. Thornton

- | | |
|-----------------|--------------------|
| ½ cup molasses | 2 scant cups flour |
| ½ cup butter | 2 eggs |
| ½ cup sugar | Pinch of cinnamon |
| ½ cup sour milk | Steam 1½ hours |
| 1 tsp. soda | |

Sauce

- | | |
|--------------|----------------------|
| ½ cup butter | 1½ cup boiling water |
| 1 cup sugar | |

Thicken with flour and pour over sugar and butter.

SUET PUDDING

Mrs. John T. Jones

1 cup suet chopped fine	1 cup molasses
1 cup sweet milk	2 cups flour
2 cups seeded raisins	1 tsp. each soda, cinnamon,
1 cup currants	cloves and nutmeg

Mix ingredients and steam for 2 hours. Serve with hot or liquid sauce.

ONE-HALF HOUR PUDDING

Mrs. Harriett Stephens

½ cup brown sugar	2 tsp. baking powder
1 cup flour	1 tsp. salt
½ cup milk	Vanilla

Mix all together and put in pan.

Sauce

1 cup brown sugar	2 tbs. butter
2 cups water	

Melt and cook for 5 minutes, pour over pudding dough. Bake 30 minutes.

POOR MAN'S PUDDING

Mrs. Chas. Binder

2 cups bread crumbs soaked in sweet milk	⅔ tsp. cinnamon and nutmeg
1 egg	1 cup raisins
½ cup molasses	1 tsp. soda
½ cup sugar	½ cup oatmeal

Steam 2 hours. Serve with sauce or whipped cream.

STEAMED PLUM PUDDING

Alice Tripp

2 cups suet minced fine	½ cup New Orleans red hen molasses
2 cups brown sugar	
2 cups currants	½ cup sour milk
2 cups raisins	3 eggs
2 cups bread crumbs	2 level tsp. soda sifted in first
1 tsp. cinnamon	2 cups of flour, 3 times
½ tsp. allspice	¼ lb. mixed peel
½ tsp. nutmeg	Flour to mix real stiff
¼ tsp. cloves	

Pour into pan and steam until done.

CARAMEL PUDDING

Mrs. C. B. Wilson

Place one cup light brown sugar in skillet over the fire and brown until it has caramel taste. Add 1 tbsp. butter and ½ cup sweet milk. Cook 12 minutes, stirring, then add 2½ tbsp. cornstarch to nearly 1 pint of milk. Add to first mixture, stirring constantly, and when very stiff remove from stove and flavor with vanilla. Add ½ cup more of chopped nuts, and pour into molds. When cool, serve with whipped cream.

CARAMEL DUMPLINGS

Mrs. Hattie Binder

Mrs. H. F. Lambeth

Brown 1½ cups sugar in pan. Add 2 cups boiling water, 1 tsp. butter, boil until dissolved. Take—

- | | |
|----------------|----------------------|
| ½ cup sugar | 1 tsp. baking powder |
| 1 tbsp. butter | ½ cup milk |
| 1 cup flour | 1 egg |

Make a batter and drop spoonfuls into boiling mixture above. Bake in oven. Serve with cream or whipped cream.

LOST—Nectar of the flowers, unless gathered promptly and stored each day by the bees, is treasure lost forever.

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ORANGE SHERBET

Mrs. Roy Morell

1 pt. orange juice ½ pt. sugar
 Juice of 2 lemons

Chill. Beat whites of 2 eggs. Fold into pint of milk, ½ pint cream and 1 tsp. vanilla. Put mixture together and freeze. Makes ½ gallon.

SHERBET

Mrs. N. H. Brinkman

3 cups sugar 1 No. 2 can shredded pine-
 1 qt. water apple
 boil ten min. and cool 1 envelope Knox gelatine
 Juice of 3 oranges 1 cup cold water
 Juice of 2 lemons 2 cups boiling water

Method—Dissolve gelatine in cold water, add hot water and allow to cool. Mix syrup, fruit, and gelatine mixtures. When partly frozen add 1 cup cream whipped and three or four crushed bananas, finish freezing.

ICE CREAM

Ruth Kimberley

1 gallon milk 1 tbsp. vanilla
 5 Junket tablets 1 tbsp. lemon
 dissolved in 5 tbsp. water 5 eggs mixed with sugar
 3 scant cups sugar 1 quart cream

ICE CREAM

Mrs. H. H. Proett

1¼ cup top milk 1 tbsp. flour
 2 eggs 1/8 tsp. salt
 ¼ cup sugar ½ pt. cream or evaporated
 2 tsp. vanilla milk, whipped

Scald milk, beat egg yolk, adding sugar and flour, combine with milk, cook on low heat until mixture coats spoon like thin custard, cool. Add salt to egg whites and beat, fold into custard, pour into tray and freeze to mush, then fold in whipped cream. Freeze on coldest point for ½ hour, then turn back to normal.

ICE CREAM

Mrs. Nellie Lounsberry

For a gallon and half freezer

4 $\frac{1}{4}$ quarts whole milk	1 quart cream
3 cups sugar	$\frac{1}{2}$ tsp. salt
1 tbsp. vanilla	1 Junket tablet

Heat milk lukewarm or 100 degrees F. Add sugar and salt and dissolved junket tablet. Pour into freezer can, after milk is clabbered, put in bucket of cold water to cool. When ready to freeze, add cream and flavor.

SAUCE FOR ICE CREAM

1 cup sugar	Pinch of salt
1 heaping tbsp. cocoa	Add 1 $\frac{1}{2}$ cup milk or water
1 tsp. flour	

Bring to a boil and simmer for a few minutes. Cool and add one heaping tbsp. peanut butter. Beat well.

CHOCOLATE ICE CREAM

Mrs. Don Maxwell

Washington, Iowa

1 $\frac{1}{2}$ squares chocolate	1 cup water
1 cup Eagle Brand milk (sweetened)	$\frac{1}{4}$ tsp. vanilla
	$\frac{1}{2}$ cup whipping cream

Melt chocolate, add Eagle Brand, stir for 5 minutes or until thick. Add water, mix well, and chill. Add vanilla and whipped cream and freeze.

COOKED ICE CREAM

Mrs. Kenneth Squires

Cook together in double boiler until thick—

2 qts. new milk	2 heaping tbsp. corn starch
2 cups sugar mixed with	2 well beaten eggs

When cool add 1 qt. of rich cream. Flavor to taste and freeze, makes 1 gallon.

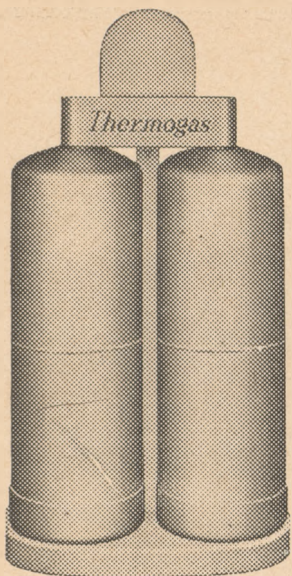
ICE CREAM

Mrs. Hattie Binder

To yield one gallon of ice cream

2 quarts milk	3 eggs
1 quart cream	2 tbsp. corn starch
1 $\frac{1}{2}$ cup sugar	Flavoring and pinch of salt

Heat milk, add sugar, cornstarch, and eggs. Cook until creamy, cool, add cream, flavoring, and salt.



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Candies and Popcorn Balls

*"My mission in life is a sweet, I claim
For the children's eyes brighten at hearing my name."*

DIVINITY FUDGE

Leona Maier

3 cups sugar	2 egg whites
$\frac{2}{3}$ cup syrup	1 tsp. vanilla
$\frac{2}{3}$ cup water	Nuts if desired

Put on the stove and boil until a medium ball is formed. Have two egg whites well beaten. Pour syrup slowly into egg whites. Add vanilla. Beat well then drop on buttered pan.

ORANGE DIVINITY

Leona Maier

First Mixture	Second Mixture
$1\frac{1}{2}$ cups of sugar	1 cup sugar
$\frac{1}{2}$ cup water	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup light corn syrup	
	2 egg whites
	2 oranges

Cook the first mixture to 242° F. without stirring. Lower the heat to prevent burning. Cover the pan tightly as soon as the sugar is dissolved. Pour the mixture slowly in a thin stream on the stiffly beaten egg whites, beating it in the meantime. Then pour in the second mixture cooked to 250° F. Beat this all the time and when it is cooled, add 2 tbsps. of orange juice and the grated yellow rind of the oranges, continue beating until the candy is firm to the touch. Pour into a buttered dish or drop from a teaspoon. This candy may be delicately colored with yellow or orange paste or powdered coloring.

CREAM CANDY

Mrs. Crim Gunder

6 cups sugar	1 tsp. vanilla
3 cups hot water	Butter the size of an egg
2 tbsps. of vinegar	2 tsp. cream of tartar

Boil until it forms a crisp ball when tried in cold water. Pour in buttered pan until cool enough to pull. Nuts may be added, pulling out in any shape you like.

CHOICE CARMELS

Mrs. N. H. Brinkman

2 cups granulated sugar	1 cup butter
1¾ cups Karo	1 tsp. vanilla
2 cups cream	1 cup chopped nuts

Cook the sugar, Karo, half the cream, and butter together. When it boils, stir in the rest of the cream, but do not allow boiling to cease. Test for a firm ball in cold water. Add vanilla and nuts. Turn in buttered tin. When nearly cold cut in cubes and wrap in wax paper. The boiling time sometimes requires one hour.

PEANUT BUTTER FUDGE

Maxine Carpenter

2 cups brown sugar	2 tbsp. peanut butter
½ cup milk	1 egg white

Boil sugar and milk to a thread. Add the peanut butter. Beat egg white stiff, then beat into the boiling syrup. Continue to beat until thick and creamy. Then drop by teaspoon on waxed paper.

PEANUT BUTTER FUDGE

Mrs. M. Snyder

2 cups sugar	Small pinch of soda
2 tbsp. Karo syrup	3 tbsp. peanut butter
1 cup whole milk	1 tsp. vanilla

Boil the sugar, Karo, milk, and soda to a soft ball when little is tried in cold water. Then set kettle in a pan of cold water. Cool to a lukewarm, add peanut butter and vanilla, and beat hard until it begins to sugar. Then pour out and spread quickly on wax paper, score off into pieces and set in a cool place to harden.

CHOCOLATE CREAM FUDGE

Mrs. Roy Dodd

1 cup brown sugar	¾ cup cream or top milk
1 cup white sugar	1 rounding tbsp. butter
4 tbsp. white corn syrup	½ tsp. vanilla
3 tbsp. cocoa	12 marshmallows
	1 cup nuts

Boil all but the vanilla, marshmallows, and the nuts to a soft ball. Put in a cool place. Add marshmallows and beat. When almost ready to turn out, add vanilla and nut meats. Beat a little longer and pour in a buttered pan.

CHOCOLATE FUDGE

Mrs. Forrest McCollom

- | | |
|---------------------------------|----------------------------|
| 2 cups sugar | cut in small pieces |
| $\frac{2}{3}$ cup milk or water | 2 tbsp. butter |
| 2 squares of chocolate | $\frac{1}{2}$ tsp. vanilla |

Mix all the ingredients but the vanilla. Cook gently, stirring frequently until a soft ball forms in water. Set off stove on a cool surface and leave for 25 minutes. Stir after 25 minutes until candy becomes dull in appearance. Candy may be kneaded and pressed into a roll 1 inch thick and sliced or pressed in pan. Nuts may be added if desired.

CANDY PUDDING

Mrs. H. F. Lambeth

- | | |
|------------------|------------------------|
| 3 cups sugar | 1 heaping tbsp. butter |
| 1 cup thin cream | 1 tsp. vanilla |

Beat these ingredients until creamy, then add 1 pound each of figs, dates, and raisins. Cut in small pieces, or ground in food chopper. Add 1 or 2 cups of nut meats. Knead with hands until well mixed. Then shape into loaf, wrap in damp cloth, then in wax paper and put away to ripen at least two weeks. Fine for Christmas.

COLLEGE GIRL FUDGE

Mrs. Fred Jones

- | | |
|-------------------|--------------------------------|
| 1 cup brown sugar | Butter size of a walnut |
| 1 cup white sugar | Square of chocolate or 3 level |
| 1 cup milk | tbsp. sifted cocoa |
| 1 cup nuts | 1 tsp. vanilla |

Cook until it forms a soft ball. Beat until it becomes a little creamy. Quickly add the nuts and vanilla, and pour into buttered pans. Cut into squares.

CALICO FUDGE

Mrs. Nettie B. Lambeth

- | | |
|-----------------------|---------------------|
| 2 cups brown sugar | 1 tbsp. butter |
| 4 tbsp. peanut butter | 1 tsp. vanilla |
| 1 cup milk | 2 cups marshmallows |

Mix sugar, peanut butter, and milk. Then boil to soft ball stage. Remove from the fire and add butter and vanilla. Beat until creamy. Pour over quartered marshmallows which have been placed on buttered platter. Cut into squares.

"BOLOGNA" CANDY

Mrs. Kenneth Squires

2 cups sugar. 1 cup milk—boil until forms a soft ball in cold water. Add 1 lb. of chopped dates and boil again until it stirs away from sides of pan. Add $\frac{1}{2}$ cup cocoanut and $\frac{1}{2}$ cup nut meats. Spread on a wet towel and roll it like bologna and leave until cold.

ENGLISH TOFFEE

Dolores Dodd

1½ cup white Karo syrup 2 cups sugar
 1½ cup thin cream or top 2 tbsp. butter
 milk 1 tbsp. vanilla

Mix the sugar, syrup, and cream together. Stir over fire until sugar is dissolved. Cook until firm ball forms in water. Add butter and pour onto buttered pan.

PENOCHE CANDY

Mrs. Harriett Stephens

2 cups dark brown sugar 2 tbsp. butter
 1 cup white sugar 1 cup nut meats
 1 cup milk 1 tsp. vanilla

Mix sugars, milk, and butter and cook slowly, stirring frequently until a ball forms in the cold water. Set aside to cool. Add vanilla, beat until stiff. Add nuts, place in buttered pan.

PEANUT CANDY

Mrs. M. Snyder

1 cup brown sugar 1½ cups of peanuts
 1 tbsp. vinegar 1 cup good table sorghum
 ¼ cup water 3 tbsp. butter
 ½ tsp. soda

Boil all the above ingredients, except soda and nuts, together to a firm ball. Then add soda and nuts, and stir to mix. Pour in a square tin and cut in bars when partly cold.

FRUIT BALLS

Mrs. M. Snyder

½ cup each of cocoanut and ¼ cup strained honey
 nut meats ½ cup each of raisins, dates,
 and figs

Chop the fruits and nuts fine. Add the honey and mix good. Form into balls and roll in sugar or chopped nut meats.

WHITE TAFFY

Mrs. M. Snyder

2 cups white Karo ½ cup cream
 1 cup sugar 1 tsp. vanilla

Cook the Karo, sugar, and cream to a firm ball. Add the vanilla, pour on buttered plate, cool and pull.

CARAMELS

Mrs. M. Snyder

1 cup each of sugar, milk, and sorghum. ⅓ cup butter. Boil to a firm ball, then add 1 tsp. vanilla and 1 cup nut meats. Pour in a pan and cut into squares when cold.

WALNUT DIVINITY FUDGE

Mrs. N. H. Brinkman

2 cups sugar
 1/2 cup water
 1/2 cup white Karo
 Whites of 2 eggs

Boil sugar, water, and syrup until it forms a soft ball. Beat half over whites of eggs. Cook remainder until hard ball. Add to mixture and beat. Add tsp. vanilla and nut meats.

POP CORN BALLS

Mrs. Wm. K. Wyatt

3 heaping c. sugar Butter like hickory nut 1 c. vinegar
 Mix and let boil without stirring until it hardens in cold water. Pour over corn and stir and make into balls. Makes 18 balls.

DIVINITY

Mrs. Wm. K. Wyatt

3 cups sugar
 3/4 cup white Karo syrup
 1 cup water
 1 egg white
 1/3 cup English walnuts

Place sugar, Karo, and water in kettle over good fire. Stir until all is dissolved like water and no trace of the grain in the sugar is left. Cook until a little tested in water forms a medium ball. While it is cooking, put the white of one egg in a good size pan and beat it very stiff. When the syrup has cooked the proper amount, set off the stove and let cool about 45 minutes. Then pour slowly into egg white stirring all the time. When it starts to set, add vanilla and nuts. Pour on buttered pan.

BROWN SUGAR DROPS

Mrs. H. F. Lambeth

2 cups brown sugar
 1/4 cup boiling water
 2 tbsp. butter
 1 cup nut meats

Boil sugar, water and butter together for 5 minutes. Remove from fire, add nut meats and beat until stiff enough to drop on oiled paper.

BUTTERSCOTCH SYRUP for POPCORN BALLS

Mrs. N. H. Brinkman

1 1/4 cup brown sugar
 1 1/4 cup white sugar
 3/4 cup molasses
 1 1/2 tsp. vinegar
 3/4 cup of water
 1/2 cup butter
 3/8 tbsp. soda

Boil sugar, molasses, vinegar, and water until they spin a thread. Add butter and boil till it forms a hard ball when tested in cold water. Add soda and pour over popcorn and form into balls.

OPERA FUDGE

Mrs. Wm. K. Wyatt

2½ cups sugar	1 tsp. butter
½ cup white Karo syrup	¼ cup chopped nuts
1 cup milk	Pinch of salt

Cook sugar, Karo, and milk in clean kettle, stirring it only until it is dissolved. Cook until it forms a soft ball when tried in water. Remove from fire, add butter and salt, let cool for about 5 minutes, then stir until it gets heavy. Add nuts and vanilla and stir as long as possible. Then knead it down with your hands for a few minutes until soft. Flatten it out on a greased platter. Let it set and cut in squares. Very good.

CRACKERJACKS

Ruth McCollom

1 cup sorghum	1 tbsp. butter
½ cup sugar	¼ tsp. salt

Boil to a hard ball and pour over popped corn.

CARMEL CORN

Mrs. Art Perry

3 tbsp. butter and 1 cup sugar. Cook until sugar melts. Pour over the popped corn.

CRACKERJACKS

Mrs. M. Snyder

5 quarts popped corn	2 tbsp. vinegar
½ cup peanuts	¼ cup Karo
½ cup cocoanut	4 tbsp. butter
2 cups brown sugar	¼ tsp. soda
1 cup water	1 tsp. salt

Boil sugar, water, vinegar, Karo, and butter until brittle when tried in water. Then add soda, pour over corn, nuts and cocoanut.

DATE NUT SQUARES

Mrs. Mary Wyatt Rasmusson

Zearing, Iowa

3 cups sugar	½ cup nut meats
4 tbsp. brown sugar	½ cup maraschino cherries
¾ cup milk or cream	8 or 10 marshmallows
	½ cup dates

DIVINITY CANDY

Mrs. Jake Nelson

⅓ cup hot water	⅔ cup white syrup	2 cups sugar
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Boil until it forms a hard ball in cold water, beat whites of two eggs very stiff, add one cup walnut meats, beat all together until it commences to get hard. Pour in a platter which has been greased. Cut when cool.

CHRISTMAS CANDY

Mrs. Mayme Berka

Mrs. Fred Berka

1 $\frac{3}{4}$ cup sugar Scant one cup milk 1 cup dates

Boil until thick or forms a ball when dropped in cold water. Stir or let set until lukewarm, then add vanilla. Add chopped nuts, beat until it starts to get stiff. Place powdered sugar on a board, and then roll candy in a long roll. Let stand until cold and firm, cut in pieces.

POP CORN BALLS

Kathryn Wyatt McBride

Hubbard, Iowa

Mrs. Mary Wyatt Rasmusson

Zearing, Iowa

2 cups sugar $\frac{1}{2}$ cup sweet cream
1 cup corn syrup or sorghum 1 tsp. butter

Put on to boil until forms a soft ball in water. Make into balls quickly.

PEPPERMINT TAFFY

Mrs. Nellie Lounsberry

1 cup sugar 1 tbsp. molasses or sorghum
 $\frac{1}{2}$ cup corn syrup Pinch of salt
 $\frac{1}{2}$ cup water

Boil to the brittle test. Pour into flat pan and when ready to pull, add one drop oil of peppermint. Pull, being careful never to twist the candy. Cut in $\frac{1}{2}$ inch pieces with scissors.

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Pickles and Relishes

"Who peppered the highest was sure to please."

16 DAY PICKLES

Mrs. Roy Dodd

Start with as many medium sized cucumbers as 1 gallon of brine will cover. Wash and cover with brine made by adding 1 pint salt to 1 gallon of water. Let stand 7 days skimming if necessary. Drain and cover with boiling water to which 1 tbsp. alum has been added. Let stand 24 hours and drain. Next split cucumbers lengthwise and cover with clear boiling water. Let stand 24 hours. Drain and cover with the following liquid, boiling hot—

½ oz. celery seed	6 cups sugar
½ oz. stick cinnamon	5 pints vinegar

Every morning for a week drain this liquid and heat to boiling point. First three mornings add 1 cup sugar, making 9 cups of sugar all together. Seal or they will keep in an open jar in a cool place.

SWEET PICKLES

Mrs. J. B. Kimberley

Very similar to above. 2 gallon cut or whole cucumbers put in stone jar and pour over 2 cups salt to 1 gallon water. Let stand a week, skim if necessary. On the 8th day drain well and pour over 1 gallon boiling water. Let stand 24 hours. 9th day drain, pour over 1 gallon boiling water and 1 tbsp. alum. On 10th day drain, pour on 1 gallon boiling water. On 11th day, drain, put in clean jar and cover with hot syrup.

5 pints vinegar	1 dozen whole cloves
6 cups sugar	½ oz. celery seed
1 oz. stick cinnamon	Put spices in bag

On 12th, 13th, and 14th days reheat each day, adding one cup sugar each day. On last day put in jars and seal. I have had excellent results with these pickles.

GREEN CUCUMBER PICKLES

Veva Jeannette Hopkins

Wash cucumbers and put in a salt brine, strong enough to hold an egg, for 9 days. Rinse thoroughly and put in alum water, 1 tsp. alum to 1 gallon water. Bring to boil and boil 6 minutes, rinse thoroughly. Cool, pack in glass jars, and cover with vinegar for 6 days. After 6 days, boil vinegar, clove and cinnamon oil, ½ as much cinnamon as clove oil. Cool, pour over pickles, cool, seal.

PICKLES

Mrs. Wm. K. Wyatt

¼ tsp. saccharin	Pinch of alum
1½ tsp. coarse salt	1 cup cold water
1 tsp. mixed spices	Fill jar up with vinegar
	This makes one quart.

SWEET PICKLES THAT WON'T SHRIVEL

Mrs. Omar Farren

Wash pickles and put in gallon jars. Take enough water to cover them, about 4 tbsps. of salt in water, let come to a boil and pour over pickles. Have plate turned over pickles while you pour the hot mixture on. Next morning drain brine off and reheat and pour over pickles again. Let stand until next morning and throw brine away. Pour clean boiling water over pickles and let stand for a few minutes, then drain. Now take 1 part vinegar, 1 part water with spice in, and a little alum. Put pickles in and let come to a boil and boil a few minutes. Fill jar nearly full with pickles and add 1 cup of sugar. Cover and seal. By putting sugar in this way, they will not shrivel.

LONG SLICED PICKLES WITH CELERY

Mrs. Omar Farren

Slice one onion in bottom of jar. Slice cucumbers long way, packing in jar with a few stalks of celery in middle. Slice onion on top. Make a brine of one quart of vinegar, 1 cup sugar, ¼ cup salt. Let come to a boil and pour over pickles and seal tight.

SMALL CUCUMBER PICKLES

Mrs. Forrest McCollom

Cover cleaned cucumbers with 1 gallon water in which one cup salt has been dissolved. Let stand 24 hours. Drain and pour boiling water over cucumbers. Stir until hard (only a few minutes), drain. Boil ½ gallon cider vinegar, 2 cups sugar, pickling spice. Add drained cucumbers and heat thoroughly. Stir occasionally but do not boil. Seal while hot.

SLICED SWEET PICKLES

Mrs. Irene Upchurch

Slice 1 gallon cucumbers, (not peeled), sprinkle with salt let stand 3 hours, drain.

- 1 quart vinegar 3 cups sugar 1 tbsp. mustard
- Mix sugar and mustard dry, add vinegar, 20 drops oil of cinnamon, 20 drops oil of cloves. Put all together, boil ¾ hour and seal.

SWEET PICKLES

Mrs. Chas. Binder

Make brine that will hold an egg. Soak in this 3 days. Pour off and soak in clear water 3 days, changing water. Take out of water and split. Put in weakened vinegar to rinse and add 1 tbsp. powdered alum to a dish pan of pickles. Simmer 2 hours. Do not boil. Drain, to 1 pint vinegar add 2 quarts sugar and let come to a boil. Add 1 ounce each stick cinnamon, whole cloves, whole allspice, and pour over pickles. Pour off for three days, add 1 cup vinegar, 2 cups sugar each day. Heat and pour over pickles, can on third day.

BREAD AND BUTTER PICKLES

Mrs. Anna Niland

Mrs. Roy Dodd

3 qts. sliced cucumbers	1 cup light brown sugar
1 qt. sliced onions	1 tsp. each white mustard
1 pt. vinegar	seed, ginger, celery seed,
	cinnamon and tumeric

Method—Sprinkle $\frac{1}{4}$ cup salt over cucumbers and onions, water to cover. Let stand one hour and drain. Put all together, let boil slow until tender and can.

SLICED PICKLES

Mrs. J. B. Kimberley

1 pint vinegar	1 tsp. salt
1 cup sugar	1 tsp. round white pepper

Slice cucumbers thick, salt, and let stand one hour on platter. Run fresh water over them, and put above mixture on stove with pickles and let get hot through. Can while hot.

VERY DELICIOUS—RIPE CUCUMBER PICKLES

Mrs. Marie Tummel

8 large ripe cucumbers	1½ pts. vinegar
6 cups sugar	½ tsp. oil of cinnamon
	½ tsp. oil of cloves

Pare cucumbers, quarter, and remove seeds. Cut in 3 or 4 inch strips. Boil 1 minute in salted water (2 tbsp. to 1 qt.). Drain, simmer a short time until tender but firm, drain well. Make a syrup of sugar and vinegar, add cinnamon and clove oil, pour over the cucumbers and let stand over night. Next morning drain off syrup and reheat, bring to a boil, pour over the cucumbers and let stand until cool. Then heat the syrup the third time and pour over the cucumbers in clean hot jars and seal.

SWEET PICKLE CUCUMBER RINGS

Ruth Kimberley

3 qt - 1 qt - 1 c
12c - 4c - 1c
3c - 1c - 1/4c

Pare rind from 2 qts. ripe cucumbers. Cut in thick slices and stamp out centers, making rings. Cover with cold water. Add 1 tsp. soda, let stand all night. Next morning drain, cover with cold water in which 2 tbsp. alum has been dissolved, boil 10 minutes, drain. Cover with cold water, add 1 tbsp. powdered ginger, boil 15 minutes, drain, measure water and discard. Measure as much good cider vinegar as you had ginger water and to each quart of vinegar add 3 lb. of sugar, $\frac{1}{4}$ cup each of whole cloves and cinnamon. Add fruit and boil until clear.

CHUNK PICKLES

Mrs. Mains

2 cups salt to 1 gallon water. Let pickles stand in this water two days. Pour off and let stand in clear water 2 days, changing clear water each day. Then take 2 cups vinegar to 3 cups water, let simmer for 2 hours, do not boil. Add 1 tbsp. alum, pour this off and make a solution of 1 cup sugar to each 1 cup of vinegar. Let boil for 15 minutes. Then pour over pickles and seal.

TO USE LARGE CUCUMBERS

Mrs. H. F. Lambeth

Cut large cucumbers in quarters lengthwise, then in 4 or 5 inch pieces and soak 3 or 4 hours in ice or very cold water. Pack in sterilized jars, with a few pieces of onion, and about three stalks of celery to a quart jar. Heat to boiling and pour over cucumbers.

2 cups sugar

 $\frac{1}{3}$ cup salt $\frac{1}{3}$ cup water

1 quart vinegar

Celery seed may be used instead of stalks, 1 tsp. to above mix.

DILL PICKLES

Mrs. Joe Hopkins

2 quarts vinegar

2 quarts water

1 cup salt

Bring to a boil for a minute and pour over washed cucumbers packed in quart jars. Put a grape leaf in bottom and on top and head of dill (I have used dry dill seed).

Don't soak cucumbers at all—just wash good. Seal tight.

DILL PICKLES

Mrs. Hattie Binder

Put a bunch of dill in the bottom of a half gallon fruit jar. Fill up with pickles and boil together 5 quarts water, 1 quart vinegar, 1 lb. salt, and 2 tbsp. black pepper. Pour on pickles while boiling hot. Put a horseradish leaf on top and seal.

DILL PICKLES

Mrs. Henry Dewey

Boil 5 cups water 2 cups vinegar 1 cup salt
 Pack pickles in jars and pour solution over boiling hot.
 Place dill in top and bottom of jar and place a grape leaf on
 top before sealing.

MINN. DILLS

Mrs. F. O. Morell

Heat 9 cups water, 3 cups vinegar, and 1 cup salt to boiling point. Put in your cucumbers, let them come to boiling point. Seal in 2 quart jars with dill in bottom, center, and top of jars.

CHERRY OLIVES

Mrs. C. B. Wilson

For 1 quart olives—

1 cup vinegar 1 level tbsp. salt
 1 cup water 1 level tbsp. sugar

Let this come to a boil and pour over cherries. Select large firm cherries, leave stems on.

SALTED OR CHERRY OLIVES

Mrs. J. B. Kimberley

1 pint vinegar 2 tbsp. sugar
 1 pint water 2 tbsp. salt

Boil, let cool and pour over cherries.

CHERRY OLIVES

Mrs. Forrest McCollom

1 pint weakened vinegar 1 tbsp. sugar 1 tbsp. salt

Fill jars with nice ripe cherries, with stems on. Pour vinegar mixture over hot and seal.

BEEF PICKLES

Mrs. Emma Brown

12 medium beets ½ tsp. ground cloves
 1 cup sugar ½ tsp. stick cinnamon
 1 cup vinegar 2 tsp. salt
 1 cup red beet water 2 tsp. celery seed

Cook beets until tender, make syrup of sugar, vinegar, beet water, add salt, tie spices in bag. Boil in syrup a few minutes, put your hot beets in hot jars, pour boiling syrup over and seal.

WATERMELON PICKLES

Mrs. Crim Gunder

Boil in water until clear looking and drain very good. Make a syrup of 1 quart vinegar, 1 cup white corn syrup, 7 cups sugar. Boil and add melon. Just before canning add 10 drops oil of cinnamon, 5 drops clove oil. Scant on cinnamon and cloves.

BEEF PICKLES

Mrs. J. B. Kimberley

Beet pickles that will not turn white. Prepare young tender beets, cook in boiling water with one inch of tops left on. Peel, and prepare the following syrup—

2 cups water	2 cups sugar
2 cups vinegar	½ tsp. salt to every 2 qts.

Boil beets in this mixture 10 or 15 minutes, pack in jars and seal.

WATERMELON PICKLES

Mrs. Lee Wilson

7 lb. rind cover with water, add 1 tsp. salt, boil until clear. Drain. Make a syrup of the following—

1 pint vinegar	3½ lb. sugar
----------------	--------------

Boil together, add ¼ tsp. oil of cloves and the same of cinnamon. Pour over pickles. Boil down for three mornings. Third morning can

WHOLE GREEN TOMATO PICKLES

Mrs. Jake Nelson

Peel tomatoes very thin, soak in weak salt brine overnight, then boil in clear vinegar until cooked through, drain well and pack in jars, a stone jar if you want to.

Make a syrup of 3 cups sugar, 1 cup of vinegar, ½ cup cloves. Boil and pour over tomatoes. Do this for 4 mornings, and add a half cup of vinegar on the fourth morning, add 4 sticks cinnamon to syrup.

CANNED PIMENTOS

Mrs. J. B. Kimberley

Cut tops off and remove seeds. Pour boiling water over pimentos, let stand 30 minutes, pack in clean jars. Boil together—1 pt. vinegar, 1 cup sugar, pour this hot mixture over pimentos and seal.

PICCALILLI

Mrs. T. E. Fitzgerald

1 quart green tomatoes	½ of a small head of cabbage
1 pint red tomatoes	½ cup salt
1 stalk celery	3 cups vinegar
2 red sweet peppers	1 pound brown sugar
1 large mild onion	½ tsp. each ground mustard,
1 ripe cucumber	and black pepper

Chop all vegetables and let stand over night. Drain and remove all liquid possible. Add vinegar and spices and let simmer until clear, nearly an hour. Seal in sterilized jars.

INDIAN RELISH

Mrs. G. V. Granger

- | | |
|------------------|----------------|
| 6 large apples | 1 cup sugar |
| 6 onions | 1 pint vinegar |
| 12 ripe tomatoes | 2 tsp. ginger |
| ½ cup salt | 1 tsp. pepper |
| 1 tsp. mustard | 1 tsp. cloves |

Cook until tender and seal.

PEPPER RELISH

Veva Jeannette Hopkins

- | | |
|-----------------------|---------------------|
| 1 dozen green mangoes | 1 dozen red mangoes |
| | 1 dozen onions |

Grind all together and drain well. Pour boiling water over and let stand 5 minutes and drain again. Boil 4 cups vinegar, 3 cups sugar, 1 tbsp. salt. Pour hot vinegar over the mixture. Cook and seal hot.

BEEF RELISH

Mrs. J. B. Kimberley

- | | |
|--|--------------------|
| 1 quart raw cabbage | grated horseradish |
| 1 quart cooked beets | 2 cups sugar |
| Chop both fine and add 1 cup 1 tbsp. salt and pepper | |
| | 1 cup vinegar |

Let come to a boil and seal.

BEEF RELISH

Mrs. Robert Stevenson

One large cabbage, chopped fine. Seven onions, cut fine Salt to suit taste and cook until tender, drain. Two dozen cooked beets, chopped, add to cabbage, add 1 qt. vinegar and 3 cups sugar. 1 tsp. each of cloves, celery seed and allspice, in a bag, 1½ tsp. salt. Cook 15 minutes. Seal while hot.

CHUTNEY SAUCE

Mrs. Marie Tummel

- | | |
|-----------------|----------------------|
| 1 cup raisins | 1 tsp. cinnamon |
| 12 apples | 6 green tomatoes |
| 6 green peppers | 2 cups sugar |
| 6 onions | 2 tbsp. salt |
| | 2 tbsp. mustard seed |

Simmer one hour and seal hot. A delicious stand-by relish.

PEPPER HASH

Mrs. Mains

- | | |
|---------------------------|------------------------|
| 36 peppers, red and green | 12 medium sized onions |
| mixed | |

Grind all together, pour boiling water over this with a tbsp. salt. Let stand 5 minutes, drain, cover with 2 cups of vinegar, 1 cup sugar and let simmer (not boil) 10 minutes. Seal hot.

MUSTARD PICKLE (CHOW CHOW)

Mrs. Kenneth Squires

- | | |
|------------------------------|------------------------------|
| 1 qt. chopped green tomatoes | 1 qt. chopped celery |
| 1 qt. chopped cabbage | 4 sweet peppers, chopped |
| 1 qt. chopped onions | 1 qt. small cucumbers |
| | 1 qt. sliced large cucumbers |

Mix all the above and cover with brine made of 1 gallon water and $\frac{3}{4}$ cup salt and let stand 4 hours. Drain and add the following dressing:

- | | |
|--------------|------------------|
| 4 cups sugar | 1 tbsp. mustard |
| 1 cup flour | 2 tbsp. tumeric |
| | 2 quarts vinegar |

Bring to a boil and can.

RIPE TOMATO RELISH

Mrs. Bessie Granger

- | | |
|--|---|
| 1 peck ripe tomatoes
(chop and drain) | $\frac{1}{2}$ cup whole white mustard
seed |
| 2 cups chopped onions | 4 red peppers, chopped fine |
| 2 cups chopped celery | 4 green peppers chopped fine |
| 2 cups sugar | 4 cups vinegar |
| $\frac{1}{2}$ cup salt | Mix and seal |

VERY GOOD RELISH

Mrs. Harold Heintz

One peck ground green tomatoes, with 1 cup salt. Let drain in cloth bag over night. Next morning add:

- | | |
|----------------------------|----------------------|
| 1 medium size head cabbage | 2 tbsp. mustard seed |
| 6 green peppers | 5 red peppers |
| 6 onions | 3 quarts vinegar |
| 8 cups sugar | 2 tbsp. celery seed |

Cook until tender and seal.

SANDWICH SPREAD

Mrs. Isabelle Bamford

- | | |
|--|---------------------|
| 2 cups ground peppers
(red and green) | 2 tbsp. flour |
| 1 cup onion | 1 scant tbsp. salt |
| 1 cup vinegar | 2 tbsp. butter |
| $\frac{3}{4}$ cup sugar | 2 tsp. celery seed |
| | 1 tbsp. dry mustard |

Boil 5 minutes stirring all the time, till clear.

CORN RELISH

Mrs. Bernice Morell

- | | |
|-------------------|------------------------------------|
| 18 ears of corn | 2 quarts weakened vinegar |
| 1 head of cabbage | Chop together and add: |
| 4 green peppers | $1\frac{1}{4}$ lb. sugar |
| 3 onions | $\frac{1}{4}$ lb. dry mustard seed |
| | $\frac{1}{4}$ cup salt |

Boil 15 minutes and seal.

ORIGINAL PICKLE RELISH

Mrs. H. F. Lambeth

Take large green cucumbers, peel, remove most of large seeds and grind enough for two quarts. Sprinkle with 1 tbsp. salt and let stand 1 or 2 hours and then drain. Add 1 cup ground onions.

- | | |
|----------------|-----------------------------|
| 1½ cups sugar | 1 tsp. mustard |
| 2 cups vinegar | 1 tsp. tumeric (if desired) |
| | ½ tsp. black pepper |

Mix until dissolved, add cucumbers and onions, let boil five minutes and seal.

CORN RELISH

Carrie A. Shepard

Luella Hall

- | | |
|--|--------------------|
| 1 cabbage, (medium size)
cut fine, sprinkle with salt | 1 tbsp. mustard |
| 12 ears corn, cut off cob | 1 tsp. salt |
| 4 onions | 1 tsp. celery seed |
| 4 green peppers | 2 scant cups sugar |
| 1 pint vinegar | 1 tbsp. flour |
| | 1 tbsp. tumeric |

Mix flour and tumeric with a little vinegar, mix all together and boil for 15 minutes, canned corn may be used.

CORN RELISH

Maxine Carpenter

Indianola. Iowa

- | | |
|----------------|---------------------------|
| 1 head cabbage | 2 quarts vinegar |
| 4 peppers | 1½ cup brown sugar |
| 24 ears corn | ¼ lb. ground mustard |
| 4 onions | 1 tsp. celery seed |
| ¼ cup salt | 1 tsp. white mustard seed |

Boil one hour and seal.

CHILI SAUCE

Mrs. Clarence Dodd

- | | |
|--------------------------|-----------------|
| 18 ripe tomatoes | 1 cup sugar |
| 2 onions | 2½ cups vinegar |
| 3 green peppers, chopped | 2 tsp. salt |
| Cook until thick, add: | 1 tsp. cloves |
| | 1 tsp. cinnamon |

Cook until thick as catsup. To prevent mold pour in a little vinegar before sealing.

CHILI SAUCE

Mrs. John T. Jones

- | | |
|---------------------------|------------------|
| 18 ripe tomatoes cut fine | 2 cups vinegar |
| 1 green pepper | 2 tbsp. cloves |
| 2 onions | 2 tbsp. allspice |
| 1 cup sugar | 2 tbsp. cinnamon |

Salt to taste and boil until thick.

CHILI SAUCE WITH APPLES

Mrs. E. O. Wright

12 ripe tomatoes	1 cup sugar
6 apples	1 tbsp. mixed spices
6 onions	1 tbsp. salt
	1 cup vinegar

Boil two hours and seal.

CURRANT CATSUP

Mrs. Henry Dewey

5 lbs. currants	1 tsp. each of cloves, cinna- mon, salt, allspice, and 1
3 lbs. sugar	tsp. of black and red pepper
½ pint vinegar	mixed

Boil one-half hour.

CHILI SAUCE

Mrs. Walter Schmellik

12 to 14 ripe tomatoes	9 to 14 apples
	8 to 9 onions
Peel tomatoes and grind through food chopper, salt.	
1 small tsp. cloves	3 cups brown sugar
1 small tsp. cinnamon	2 cups vinegar

Cook all together about 30 minutes and put in cans hot

CHILI SAUCE

Mrs. Homer L. Baker

4 quarts chopped and peeled tomatoes	1 cup chopped green pepper
	1 small hot red pepper
2 cups chopped onions	1 tbsp. mustard seed
1 cup chopped sweet red pepper	1 tsp. cinnamon
	1 tsp. allspice
½ cup sugar	2½ cups mild vinegar

Method—Combine vegetables, salt and sugar and cook until mixture begins to thicken, then add vinegar and spices cook until the mixture becomes a thick sauce. Pour into jars and seal. This makes 6 to 8 pints.

TOMATO CATSUP

Mrs. Marie Dewey

Cook and strain tomatoes To 1 gallon juice add 1 pint vinegar, 2 tbsp. salt, 1 level tsp. red pepper, 1 heaping tsp. each, mustard, cinnamon, cloves and allspice. Tie in cloth bag and remove when done. Cook two hours, add ½ cup corn starch, 1 cup sugar. Cook 15 minutes longer and seal.

TOMATO CATSUP

Mrs. John T. Jones

2 gallons tomato juice	2 tsp. salt
2 cups sugar	¼ tsp. cayenne pepper
2 cups vinegar	½ tsp. black pepper, and salt

Boil down half

TOMATO CATSUP

Mrs. Viola Griener

Ames, Iowa

30 tomatoes, if small use 60	2 tbsp. salt
8 white onions	½ box pickling spice, tied in cloth
4 cups sugar	
2 cups vinegar	½ tsp. red pepper

Boil onions and tomatoes together, let cool and run through colander. Add the above mixture and cook until thick. Bottle while hot. Seal tight with sealing wax or caps.

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STRAWBERRY PRESERVES

Mrs. Clara Morell

Place 3 cups of strawberries in a kettle and pour 3 cups of sugar heaped in the center. When strawberries begin to boil at the edge of the kettle, time them, cooking just 20 minutes. Remove from fire and pour into a crock. Never cook more than 3 cups at a time. The next morning seal. Always can the preserves cold. This recipe is equally as successful for canning seeded cherries, except that the cherries must be cooked just 15 minutes.

STRAWBERRY JAM

Mrs. Lee Wilson

One quart box berries, 1 tbsp. lemon juice. Bring above to a boil and add 4 cups sugar. Bring to boil and boil 3 minutes. Cool and can.

PINEAPPLE AND APRICOT JAM

Mrs. Clara Morell

One pound dried apricots, cut in small pieces, and soak over night in cold water.

One No. 2½ can sliced pineapple, cut in small pieces.

Juice of 2 oranges, 4 cups sugar. Cook about 30 or 40 minutes

RASPBERRY AND RHUBARB JAM

Mrs. Mildred McIntosh

9 cups rhubarb (cut fine)	1 bx. raspberries mashed fine
11 cups sugar	3 tbsp. water

Mix rhubarb, sugar and water and cook till soft. Add raspberries, boil 20 minutes and can.

HARLEQUIN CONSERVE

Mrs. T. A. Cummings

Combine—	Juice and grated rind of two
1 qt. diced fresh prunes	oranges
2 cups diced pineapple	2 lemons
	5 cups sugar

Cook slowly with frequent stirrings until mixture becomes thick. Seal in sterilized jars.

PEACH JAM

Mrs. Mildred McIntosh

½ doz. mashed peaches 1 orange juice and pulp
 1 orange grated rind 2 cups sugar

Cook 30 minutes and can.

RHUBARB MARMALADE

Mrs. Clarence Dodd

5 cups sugar 3 oranges, juice of all and the
 4 cups raw rhubarb grated rind of one

Boil 20 minutes and seal. 1½ cup pineapple may be used in place of oranges.

PEAR JAM

Mrs. W. C. Buttry

20 small, or 14 large pears. Chop or grind, but don't peel. One orange, grind peeling and all. One 10 cent can of crushed pineapple. Use as much sugar as you have pulp and cook 10 minutes. Take off stove and add a 10 cent bottle of marschino cherries, cut up.

RIPE GRAPE BUTTER

Mrs. F. W. Brokaw

Two pounds stemmed washed ripe concord grapes.

Two pounds sugar. Crush grapes and add sugar.

Boil over very hot fire for 18 minutes, stir often. Remove and put through a fine sieve, while hot. Boil one minute and seal.

STRAWBERRY PRESERVES

Mrs. Chas. Binder

One quart sugar One quart berries

Let dissolve on back of stove. Pull forward and boil 3 minutes. Pull back and add 1 cup sugar. Stir, boil 6 minutes. Let stand 24 hours, in shallow pans. If too thin let stand longer. Can cold.

SUNSET JAM

Mrs. Roy Goodnow

3 cups crushed pears 7½ cups sugar
 1 cup crushed pineapple Juice of one lemon
 ¾ cup marschino cherries 1 cup fruit pectin

(I use Sure-Jell)

Peel, core and crush ripe pears, about 2 lbs. (canned pears may be used). Grind through food chopper, pineapple. Chop cherries, measure sugar and prepared fruits into a large sauce pan, add lemon juice and mix well. Bring to a full rolling boil, stir constantly. Boil hard one minute remove from fire, add pectin. Stir and skim for five minutes, to prevent fruit from floating. Pour quickly.

RHUBARB AND ORANGE JAM

Mrs. Roy Dodd

Two pounds rhubarb, cut in $\frac{1}{2}$ inch lengths. Two large unpeeled oranges, cut in thin slices, and again in eights. Combine fruit and 7 cups sugar, stir to partially dissolve sugar. Do not add any water. Put on stove over slow flame. Heat to boiling and cook to jelly test, 10 to 20 minutes, add $\frac{3}{4}$ cup lemon juice. Boil 2 minutes, or until jell test again.

CONSERVE

Zola Carver

1 doz. peaches	8 oranges, rind of three
1 doz. pears	1 No. 2 can pineapple
	Marschino cherries

Grind and measure equal parts of fruit. Heat fruit before adding sugar. Boil 20 minutes.

CARROT CONSERVE

Mrs. Ivan R. Mills
Adair, Iowa

2 cups cooked carrots	4 cups sugar
	2 lemons

Wash and cook carrots until tender, drain and put through meat chopper, add grated rind and juice of lemon and the sugar. Cook slowly, about one-half hour, or until consistency of marmalade.

TENNESSEE APPLE BUTTER

Mrs. F. Blickensderfer

2 qt. apples	1 qt. sugar
	Cinnamon to taste

Peel and quarter apples, cover with the sugar and let stand over night. Cook 3 hours in a tightly covered vessel over slow fire, or in oven without stirring, remove from fire add cinnamon and beat or mash until fine.

PEACH MARMALADE

Dolores Dodd

Scald 12 peaches and mash. Take the juice of one orange and grate the rind and add to peach pulp. Measure pulp and add an equal amount of sugar and cook until thick. Remove from fire and add $\frac{3}{4}$ cup chopped nuts. Makes 2 to 3 pints.

APPLE BUTTER

Mayme Kahl Stukenberg

Radcliffe, Iowa

This recipe for apple butter with a different taste,
None of it will ever go to waste.

Three quarts of sugar—one of water, this boil,
Until it spins a thread, so it will not spoil;
To this add, one gallon apples chopped fine,
The juice of three oranges, part of the rind.
Boil this mixture for one hour—real slow,
You'll be proud to serve it to guests, I know.

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SAUERKRAUT

Mrs. N. H. Brinkman

One tsp. salt to every firmly packed quart of shredded cabbage. Fill jar with boiling water and seal.

CANNING STRING BEANS

Mrs. N. H. Brinkman

4 qt. cut beans	$\frac{1}{3}$ cup salt
$\frac{1}{2}$ cup vinegar	$2\frac{3}{4}$ qt. water
	$\frac{1}{2}$ cup sugar

Bring all to a boil and boil hard for 20 minutes. Seal boiling hot. When ready to use, drain liquid off, add fresh water and cook about one hour. Drain and season to taste.

CANNED MEAT

Mrs. Wm. K. Wyatt

1 gallon water	2 cups salt	1 cup sugar
----------------	-------------	-------------

Boil, then cool, take one cup to 1 quart of meat cold pack one hour and seal. I put my cup full in jar before I put meat in, so as to be sure to get the full cup in. Beef steak is grand this way, just take out when you open jar and flour as you would fresh steak and fry.

GREEN TOMATO MINCE MEAT

Mrs. Henry Dewey

1 pk. green tomatoes chopped fine. Cook and skim. Add—	
4 lb. sugar	1 tsp. allspice
$1\frac{1}{2}$ cup vinegar	2 tsp. salt
2 tbsp. cinnamon	1 tsp. nutmeg
1 tsp. cloves	2 lb. raisins

Boil all 3 hours before adding raisins, then boil 20 minutes. Chopped apples are a good addition and filler.

MINCE MEAT

Luella Hall

4 lb. meat, after boiling, chopped	$1\frac{1}{2}$ qt. vinegar
$1\frac{1}{2}$ lb. suet, chopped	1 qt. table molasses
8 lb. apples	2 tsp. each of cinnamon and allspice
3 lb. raisins	3 tbsp. salt
$1\frac{1}{4}$ lb. currants	1 tbsp. pepper
1 qt. canned cherries	4 lb. sugar

MINCE MEAT

Mrs. Catherine Diggins

$4\frac{1}{2}$ lb. meat	2 tbsp. nutmeg
9 lb. apples	2 tsp. cloves
3 lb. raisins	2 tsp. allspice
6 lb. sugar	2 tbsp. salt
2 tbsp. cinnamon	2 pints vinegar
	Peeling of two oranges

Cook all together about 2 hours.

MINCE MEAT

Mrs. Irma Hemping

3½ lb. hamburger	2 cups molasses
½ lb. suet	2 tbsp. cinnamon
1 lb. currants	2 tbsp. cloves
3 lb. raisins	1 tbsp. allspice
4½ cups sugar	2 tbsp. salt

Twice as much apples as meat, add fruit juice, boiled cider or jell. Mix all together and cook for 2 hours or more. If you don't have sweet cider, use vingar according to taste. taste.

CANNED TOMATO SOUP

Luella Hall

Mrs. Mary Wilson

14 qt. tomatoes chopped	25 cloves
7 small onions	4 tbsp. sugar
6 tbsp. chopped peppers	6 tbsp. salt
14 stalks celery	½ tsp. pepper
14 sprigs parsley	Bay leaves if desired

Add 1 qt. water to keep from scorching until they start to cook. Cook thoroughly, put through sieve, reheat and can.

CANNED VEGETABLE SOUP

Mrs. Roy Dodd

12 carrots	1 bunch celery
12 tomatoes	2 green peppers
2 heads cabbage	1 red pepper

Run through food chopper, add water to partly cover, boil 30 minutes. Season with salt and pepper, boil 10 minutes longer and seal.

CANNED VEGETABLES FOR SOUP

Mrs. Homer L. Baker

½ bushel tomatoes	12 stalks celery
2 heads cabbage	4 green peppers
12 large onions	Parsley and salt
2 bunches carrots, about 10	Season to taste

Blanch peel and quarter tomatoes, put all other vegetables through food chopper, add to tomatoes and put in large kettle. Cook one hour, stirring frequently to prevent scorching. When done mixture is rather thick, seal. Use with meat stock. This will yield 22 to 24 pints.

SAUSAGE

Mrs. F. O. Morell

For 9 lb. of fresh lean ground pork. Use 3 tbsp. of salt and 2 tbsp. of pepper. Mix well and fry.

TO SEASON SAUSAGE

Mrs. C. B. Wilson

For 10 pounds of ground pork use:

3 rounding tbsp. salt 1½ level tbsp. pepper
2 level tbsp. sage

HOMINY

Mrs. Hattie Binder

1 tbsp. lye to 1 quart water, bring to boil and add about 2 good ears of corn. Stir until the hull is loosened, then drain and wash in 10 or 12 changes of water, put on stove, bring to boil again, then drain again, add water and boil slowly until soft.

SOAP FROM CRACKLINGS

Mrs. E. C. Boom

5 lb. cracklings 1 gal. water 1 can lye

Boil two hours. Then add 1 pint salt and let stand a few minutes, then skim off top, keeping the foamy part. Throw away the dirt and water at the bottom of the kettle. Add 1 gallon water, ½ can lye, 1 box borax, to the part saved and boil until it looks like honey. If it seems to need it, add more water.

SOAP MAKING

Mrs. Crim Gunder

14 quart of soft water 2 cans Lewis lye
8 lb. cracklings or old lard

Put in a stone jar and put lye after it is all melted in the water and pour it over the cracklings. Keep in a warm place and stir 3 or 4 times a day for 10 days. Then put in a boiler and cook for an hour or so until it will drip from a paddle like honey.

Roy Greiner

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Household Hints

In cooking vegetables, cover those that grow under the ground, as onions, potatoes, etc., and leave uncovered all vegetables that grow above the ground.

To remove odor from the pan after frying fish, fill pan with vinegar and let come to a boil.

A teaspoonful vinegar beaten into boiled frosting when flavoring is added will keep frosting from being brittle or breaking when cut.

Allow your silverware to stand in potato water for one hour. When removed and dried, it shines like new.

Bake your cookies on the bottom side of the cooking pan and they will be easier to remove.

Put bluing in water that clothes are suds in (rather than rinse water) and the clothes will not be streaked with the bluing.

When making a new wash dress, sew a patch to the seam, and you will always have a patch the same as the dress.

First rinse the pan with cold water before cooking milk, and it will not scorch.

To remove stain from screens on windows, scour good with Dutch Cleanser and windows will polish like new.

Apply iodine to scratches on mahogany furniture, and then rub with a good furniture polish.

Save the lemon rinds when making lemonade, tie them in a white cloth, and boil with the white clothes on wash day. The acid will remove slight stains and aid in whitening the clothes.

Why Boiled Frostings Grow Grainy — They grow grainy because they crystallize, and the reasons for this are many and various. How to prevent it is easier to tell. First you might substitute two or three tbsp. of corn syrup for two or three tbsp. of sugar in every cup of sugar called for by the recipe. Or, instead of this you might add to every cup of sugar one tbsp. of cornstarch, sifting and mixing it so thoroughly that you cannot tell sugar from starch and then using the mixture as you would sugar alone. Either of these little devices ought to turn the trick and give you a smooth, creamy icing, as well as one that will not crack and fly to pieces on cutting the cake.

When defrosting the refrigerator, remove the ice cubes and fill the trays with hot water. This speeds up the work a great deal.

It pays to buy a good paint brush and then take care of it. To keep a paint brush from hardening, if you expect to use it again in a few days and do not wish to clean it, take two thicknesses of oiled paper, wrap the brush as near airtight as possible and secure about the handle with a rubber band. In this way a brush will keep soft for several weeks. If a brush is allowed to harden, heat to a boiling point some cider vinegar, immerse the brush and allow it to simmer slowly until soft, then wipe on cloth, wash out in strong soap suds, and rinse thoroughly.

If a few drops of vinegar are added to the water in which eggs are poached, they will hold together and the white will not separate in the water.

Peel beets as you would peel potatoes. dice and cook in hot water, and they will still keep their red color.

Grass stain — If fresh, wash with cold water. Another way is to rub with molasses, let stand a few minutes, then wash in warm water.

Equal parts of ammonia and spirits of turpentine will take paint out of clothing no matter how dry or hard it may be. Saturate the spot two or three times with the mixture, then wash in soap suds. Do this outdoors, or at least where there is no open flame from heater or range.

To remove mildew, moisten the spot, rub thickly with salt and soap. and place out in the sun until stain is gone.

To prevent clothes from sticking to the line, add a handful of salt to the last water on wash day, and the clothes will not stick to line cold weather.

Kitchen Measures

16 drops	-----	1 teaspoon
3 tsp.	-----	1 tbsp.
16 tbsp.	-----	1 cup
2 cups	-----	1 pint
2 pints	-----	1 quart
4 cups	-----	1 quart
4 quarts	-----	1 gallon
8 quarts	-----	1 peck
4 pecks	-----	1 bushel
16 ounces	-----	1 pound
2 cups liquid	-----	1 pound
4 cups flour	-----	1 pound
2 cups granulated sugar	-----	1 pound
2 cups solid meat	-----	1 pound
2 cups butter or shortening	-----	1 pound
1 pound brick butter	-----	2 cups
4 tbsp. flour	-----	1 ounce
2 tbsp. butter or salt	-----	1 ounce
1 ounce of chocolate	-----	$\frac{1}{4}$ cup cocoa
1 square bitter chocolate	-----	1 ounce

Contents of Canned Fruits and Vegetables

No. 1 can	-----	1 $\frac{1}{3}$ cups
No. 2 can	-----	2 $\frac{1}{2}$ cups
No. 2 $\frac{1}{2}$ can	-----	3 $\frac{1}{2}$ cups
No. 3 can	-----	4 cups

Common abbreviations used in this book are:

1 tablespoon—1 tbsp.
 1 teaspoon—1 tsp.
 1 quart—1 qt.

1 pint—1 pt.
 1 ounce—1 oz.
 1 pound—1 lb.
 1 cup—1 c.

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“Whatsoever ye would that men should do unto you, do ye even so unto them.”

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Nevada

Salad. I had for W. Jeandine
boil 6 whole chives in
2 cups boiling water
3 minutes — strain

1 pk lemon jello.

Take $1\frac{3}{4}$ cup water that
chives were boiled in +
dissolve jello, stir well,
add $\frac{1}{2}$ cup vinegar from
sweet pickles, + $\frac{1}{4}$ teaspoon
salt.

let partly ingela.

then add. ~~1.5oz~~

12 maraschino cherries sliced
6 sweet pickles sliced

USE SCALDED MILK FOR CUSTARDS

When you are making a soft custard to serve over fresh fruit — strawberries, raspberries or peaches — stirring time will be cut down if you use scalded milk. For a delightful glaze for a custard or vanilla pudding, mix thick apricot preserves with grated orange rind and a little orange juice.

1
Sweet Rohlikyo ^{or Presents}
Christmas specials Mrs Barton

1/2 Cups butter or lard

1/2 " nut meats chopped

2 " flour

1/4 " sugar

1 egg — top bk. pd.

1/2 lemon juice and rind also

Roll in small rolls like

& bake when taken out ^{dust} pour pd.

sugar on.

Delicious.

rolls

3

SOUR CREAM DROP COOKIES

AN OLD-FASHIONED TREAT

- 2 cups C&H Granulated Sugar *
- 1 cup shortening (part butter for flavor)
- 1 egg, unbeaten
- 1 tablespoon grated orange or lemon peel
- 1 cup commercial sour cream
- 3½ cups sifted all-purpose flour
- 1 teaspoon salt
- ½ teaspoon soda
- 1 teaspoon baking powder

Cream together sugar and shortening until fluffy. Add egg and grated peel; beat well. Mix in sour cream. Sift together flour, salt, soda and baking powder; add to first mixture and mix well. Drop by rounded teaspoonfuls on ungreased baking sheets. Flatten slightly with bottom of glass dipped in granulated sugar. Press in a pecan or walnut half, or a few raisins, if desired. Bake at 375° for 12 to 15 minutes. Makes about 7 dozen.

Mr Shime's Dessert
angel Food Cake & choc
pudding.

2-6 oz choc chips
1-12 oz " "

4 eggs divide yalbs then

$\frac{1}{2}$ tsp salt whip whites

1 pt. whip cream
or cream whip

$\frac{1}{2}$ Cup sugar
vanilla a tsp

1 Cup pecans

1 large angel Food
break it up & put
into pressed pan

use pecans & cherries
for top if wanted

Mince Meat Cookies
served good
p. 85

Try Date Coconut
snowballs OK

Omelette (French) ^{Pie Chef}

3 Eggs beat with salt ^{on W.M.T}
 without water or milk ^{pepper}

Beat with fork — but good.
 Pour onto hot fry pan with
 piece of butter on it & keep
 stirring it while on the fire
 back & forth motion & with the
 fork you stir it too then start
 to part of roll it like. fold it
 @ + turn it out onto a plate.
 Looks good.???

BANANA BREAD

MELLOW GOODNESS OF FRESH BANANAS

- 1 cup C&H Granulated Sugar*
- 1/2 cup (1 stick) butter or margarine
- 2 eggs, unbeaten
- 1 1/2 cups mashed bananas (3 or 4)
- 1 tablespoon lemon juice
- 2 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup chopped nuts

Cream sugar with butter. Add eggs, one at a time, beating well after each addition. Stir in bananas and lemon juice. Sift flour with baking powder and salt; add and mix quickly. Stir in nuts. Bake in greased 9" x 5" x 3" loaf pan at 350° about 1 hour, or until done when tested. Cool on rack.

put 1 cup sugar
in double boiler
around the edges of
pan put 3 tables
spoons hot water
a pinch of cream tartar
1 egg white
put over hot water +
beat continuously
until stiff
put $\frac{1}{2}$ tsp B.P. +
(flavoring)

Ice Cream 'n Cake Makes a Hit!

By Wilma Phillips Stewart.

A SCOOP of pale green mint ice cream topped with a whole strawberry and served in a sherbet glass always appears very festive.

The paper doilies under the tall stemmed sherbet glasses are of the palest green possible but pale pink also might be used to carry out your color scheme. The little cup cakes are covered with swirls of fresh strawberry icing which gives a gorgeous pink color.

The cakes can be baked in vari-colored paper cups.

Tiny bouquets of flowers can be tied to colored picks and stuck in the cakes. And, of course, if you prefer, a variety of color schemes can be carried out both in the cakes and ice cream.

You also may like the jelly roll idea for a party. Spread the roll with any colored jelly you desire. Then top each slice with a scoop or a slice of colored ice cream. This gives you cake and ice cream together—which is extra good eating.

Old-Fashioned Jelly Roll.

(Six to eight slices.)

- $\frac{3}{4}$ cup sifted cake flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 4 eggs, unbeaten

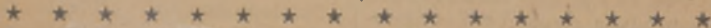
$\frac{3}{4}$ cup sifted granulated sugar

1 teaspoon vanilla

1 cup jelly, any flavor

Method:

1. Combine baking powder, salt and eggs in bowl.
2. Place bowl over hot water (not boiling) and beat with a rotary egg beater.
3. When mixed, gradually beat in the sugar, beating until the mixture becomes thick and lemon colored.
4. Remove from over hot water. Fold in the vanilla and flour.
5. Turn into a pan, 10 by 15 inches, which has been greased, then lined with paper to within one-half inch of the edge. Then grease the paper.
6. Bake in a hot oven, 400 degrees F. for 13 minutes.
7. Quickly cut off the crusty edges and turn out on a cloth dusted with sifted powdered sugar.
8. Tear off paper, spread with whipped jelly and roll.
9. Wrap in a clean cloth, place on a cake rack to cool.
10. When cool, slice. Number of slices depends upon the size serving you wish.



BING CHERRY SALAD

4 packages or 2 large packages of cherry jello

2 cans of bing cherries pitted

1 medium size jar of stuffed olives

1 cup diced celery

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

Use 7 cups of liquid including cherry juice

Put in a large cake 10"x 15"

Enough for 15 servings

Molasses Drop Cookies Need No Added Sugar

By Wilma Phillips Stewart.

AS I LISTEN to various conversations about food, sugar seems to cause more discussions than most anything else! We Americans have a very big sweet tooth, and we like cookies, cakes and sweet breads—not to mention pies of all kinds.

There are excellent commercially baked cookies and cakes that can help out, but due to gas rationing one can't always obtain these, especially on the spur of the moment.

For this reason one should have molasses, corn syrup and honey on the pantry shelves. Remember that there is mild and heavy flavored molasses.

These cookies which I have for you today do not call for sugar.

★ ★ ★

Molasses Drop Cookies.

(About Three Dozen.)

- 5 tablespoons shortening—melted
- ½ cup molasses
- 1 egg, beaten
- 1 and ⅛ cup sifted enriched flour
- 2 teaspoons baking power
- ¼ teaspoon soda
- ⅛ teaspoon salt
- ¼ cup milk
- ½ teaspoon cinnamon
- ¼ teaspoon ginger
- ¼ teaspoon lemon extract
- ½ cup raisins, chopped

Method:

1. Measure the fat; then melt it. Beat the melted shortening and molasses together until mixed. Add beaten egg and stir until

blended. Add lemon extract. Add milk.

2. Sift flour, salt, baking powder, soda and spices together.
3. Stir the dry ingredients into the molasses mixture. Mix well.
4. Fold in the chopped raisins.
5. Cover bowl and chill in the refrigerator for 15 minutes.
6. Drop by teaspoonfuls onto well greased cookie sheet.
7. Bake in a hot oven, 400 degrees F., from five to eight minutes depending upon size of cookies.
8. Remove at once onto cake racks

★ ★ ★

Suggestions.

Cookies spread a bit in baking, so don't drop them too close together. These will be a definite golden color, darker of course if you use dark molasses.

The raisins are a definite addition to the cookies; use more if you wish. This cookie dough is quite soft before chilling. It must be chilled for good results.

Lemon extract is always a good molasses partner. Lacking this, use a few gratings of lemon peel.

Your shortening when melted will give you six tablespoons. I used point free lard.

These cookies are soft enough to stand a trip without crumbling.

Asparagus Stays Attractive If Frozen Instead of Canned

By Wilma Phillips Stewart.

Asparagus is a natural for freezing. Most home canned asparagus is far from attractive as the cooking time necessary to destroy spoilage bacteria results in an overcooked product.

Even then we are not too sure that home canned asparagus will keep once we have tightened the lid. Not only is the processing time long, but the "cooking" continues in the jar. This gradually stops as the jar cools.



MRS. STEWART.

In canneries, this continued "cooking" is stopped by plunging the tins in cold water. Those of you who have tin cans and your own tin can sealers can turn out a pretty good product but not in the blue ribbon class of frozen asparagus.

If I had a big asparagus patch and did not have a locker, I would make a bargain with some one who had, in order to have frozen asparagus this winter.

As a rule only the upper five or six inches of the asparagus stock is tender enough for eating. For freezing you can cut the tops the length of your freezing containers or you can cut the asparagus into one-inch lengths. Freeze as soon after cutting as you can.

There is some argument between freezing experts as to whether vegetables should be blanched in steam or boiling water. They do agree, however, that some flavor is lost if cut-up asparagus is blanched by using boiling water.

ess that many women overlook the fact that there still are some definite steps that must be taken to have a perfect product. First, we must start with excellent asparagus. The Mary or Martha Washington types seem to freeze well. After starting with a good asparagus, let's number the steps and proceed:

Freezing Asparagus.

1. Use garden fresh asparagus. Clean thoroughly. Discard tough portions.
2. Have a kettle ready with plenty of boiling water. Three quarts of boiling water to each pound of prepared asparagus is a good average. Have a rack in bottom of kettle.
3. Place asparagus in wire basket or cheesecloth sack and lower into the boiling water. Keep water boiling. Count time as follows: small spears, 1½ minutes; medium spears, 3 minutes; jumbo spears, 4 minutes.
4. Plunge at once into cold water, preferably cold running water or ice water. Let remain until asparagus is chilled. To test: break a piece, hold against your tongue to see whether it is cool in the center. Drain well.
5. Pack in containers, placing heads in opposite directions.
6. Seal container according to type. You may or may not use brine. If using brine, average 3 teaspoons of salt for each quart of water used. Be sure to allow head space for expansion. Freeze.

Suggestions.

For steaming: increase the time listed for boiling water by one-half. Avoid using iron kettles. Asparagus begins to toughen 2 hours after cutting time. Don't forget to seal your containers.

Banana Cake

- $1\frac{2}{3}$ cup fat
- $1\frac{1}{2}$ cup sugar
- 1 tea s vanilla
- 1 tea s lemon extract
- $1\frac{1}{2}$ tea s salt
- 2 eggs
- $\frac{1}{2}$ cup sour milk
- 1 cup mashed banana
- $\frac{1}{2}$ cup nuts
- 2 cups flour
- 1 tea s soda