

Please leave in church kitchen

Favorite Recipes



Methodist Church

Mingo, Iowa

*Property of
Mingo W.S.C.S.*

Founded 1886



Compiled by

Women's Society of Christian Service

1948

MINGO TRUST & SAVINGS BANK

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*To sour milk:
2 teaspoons vinegar plus
2/3 cup milk.*

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APRICOT NUT BREAD

2c. sifted flour
 3t. baking powder
 $\frac{1}{4}$ t. soda
 1t. salt
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. cooked apricots
 $\frac{1}{2}$ c. nutmeats
 $\frac{1}{2}$ c. water
 $\frac{1}{4}$ c. orange juice
 1 egg
 3T. butter

Pour into a greased bread pan. Bake 1 hr. at 350 degrees.

Elna Byal

DATE AND NUT LOAF

1 c. dates
 1 t. soda sprinkled over dates.
 1 c. boiling water poured on dates
 1 egg
 1 T. shortening
 $\frac{1}{4}$ t. salt
 $\frac{1}{4}$ c. brown sugar
 $\frac{1}{2}$ c. chopped walnuts
 $1\frac{1}{2}$ c. bread flour

Cream shortening, sugar, salt, and eggs together. Add nuts, then dates; lastly, add the sifted flour. Turn into a well oiled bread pan, medium sized. Bake in a slow oven (300-325) for one hour.

Kathleen Toms

*To sour milk.
 2 teaspoons vinegar
 $\frac{2}{3}$ cup milk*

(Zola Cleverley)

Zolas Refrigerator Rolls

(make $\frac{1}{2}$ recipe for 2 pans rolls)

1 Cake or 1 package yeast

1 C warm water

1 C. scalded milk cooled

1 tsp sugar (Zola always uses a pinch of ginger to make it rise better)

3 C. flour

(Beat all well and let rise $\frac{1}{2}$ hour until light.)

2 or 3 eggs

$\frac{1}{2}$ C lard

$\frac{1}{3}$ C sugar

1 tsp salt

4 C. flour

} mix all well and knead. Punch down and put in refrigerator until needed

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

$\frac{1}{4}$ C butter

1 T. light corn syrup

Cinnamon

} mix all together and melt over low fire. makes glaze on rolls -

NUT BREAD

- $1\frac{1}{2}$ c. white flour
- $1\frac{1}{2}$ c. whole wheat flour
- $3\frac{3}{4}$ t. baking powder
- 1 t. salt
- 1 c. brown sugar
- 3 T. melted butter
- 1 c. nut meats
- 1 egg
- $1\frac{1}{4}$ c. milk

Mix dry ingredients first; add butter, beaten egg, and then milk. Mix well and bake in well greased loaf pan about 45 min.

Faye Beals

NUT BREAD

- $\frac{1}{4}$ egg
- $\frac{1}{4}$ c. brown sugar
- 1 c. sour milk
- 2 c. flour
- $\frac{1}{4}$ t. salt
- $\frac{1}{2}$ t. baking powder
- 1 t. soda
- $\frac{1}{2}$ c. walnut meats

Beat eggs and sugar thoroughly; add sour milk and beat well. Add flour sifted with salt, baking powder, and soda. Stir in nut meats and pour into loaf pan lined with wax paper. Bake in moderate oven for 1 hour.

Mrs. Lewis Cummings

QUICK NUT BREAD

- 1 whole egg beaten until fluffy
- 1 scant cup of sugar
- 1 T. butter
- $\frac{1}{2}$ t. salt
- 1 c. sweet milk
- 3 c. flour, sifted with
- 3 t. baking powder
- 1 t. vanilla
- 1 c. chopped nuts

Mix thoroughly and put into well oiled baking pan. Let rise for 20 min. and bake in a moderate oven.

Mrs. Dave Gardner.

Bran muffin mix
(makes 3-4 muffins)
Keep in refrigerator
for several weeks

Pour about

water { 2 C. Raisins 100 g bran or
over bran bran buds
and let { 2 C. boiling water
cool

Cream { 1 C. Crisco
together { 3 C. sugar

Add 4 eggs and beat well

Then add soaked bran
and 1 qt. buttermilk

Sift together

5 C. flour

5 t. soda

1 t. salt

Add this to above mixture then
mix well

4 C. Kellogg's All Bran

Stir well and pour into

Containers and keep in refrigerator

Bake as needed. Fill muffin tin

$\frac{2}{3}$ full. Bake about 15 min in

400° oven

Raisins can be put in batter

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5 t. soda

1 t. salt

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mix

4 C. Kellogg's All Bran

Stir well and pour into

Containers and keep in refrigerator

Bake as needed. Fill muffin tin

$\frac{2}{3}$ full. Bake about 15 min in

400° oven

Raisins can be put in batter

CORN MEAL MUFFINS

- 1 c. corn meal
- 1 c. flour
- $\frac{1}{2}$ t. salt
- 4 t. baking powder
- 1 c. milk
- 1 egg
- 2 T. shortening

Mix and sift the dry ingredients. Add milk gradually, then the well beaten egg and melted fat. Bake in well greased muffin pans in a hot oven (400-425 degrees).

Gertie Turner.

DUMPLINGS

- $\frac{1}{2}$ c. flour
- 1 pinch of salt
- 1 egg
- 1 T. milk or cream
- 2 t. baking powder

Mix and drop from teaspoon into boiling broth. Cover tightly; reduce heat and cook for 20 min. Don't stir. Boil slowly during the cooking period.

Mrs. Russell Southern

BEST WAFFLE RECIPE

- 1 c. rich, sour milk
- 1 t. baking powder
- $\frac{1}{2}$ t. soda
- 2 egg yolks
- $\frac{1}{2}$ t. salt
- 1 c. sifted flour
- 2 egg whites, beaten stiff and folded in last.
- 2 T. sugar may be added if desired.

Mrs. John Allan

CLOVER LEAF ROLLS

- 1 yeast cake, dissolved in,
- 1 c. warm water
- 1 c. milk, scalded and let cool
- 3 T. shortening
- 1 t. salt
- 2 T. sugar

Mix together and add 6c. flour (more if needed) to make a soft dough. Let rise until double in bulk. Mix down and form into clover leaf rolls. May be stored in refrigerator for several days.

Mrs. O.W. Fuller

Margery Southern

PARKER HOUSE ROLLS

- 1 envelope fast-rising yeast
- 1 t. sugar
- 1 c. luke warm water
- 1 c. milk
- 5 T. sugar
- 2 t. salt
- 6 c. sifted flour
- 4 T. melted shortening.

Add yeast and the 1 t. of sugar to lukewarm water. Stir and cool for ten min. Scald milk; add sugar, and salt and cool to lukewarm. Add to yeast. Add 3c. of the flour and beat until perfectly smooth. Add melted shortening and remaining flour, or enough to make an easily handled dough. Knead well; place in bowl, cover and let rise in warm spot until double in bulk (about $1\frac{1}{2}$ hr.). Punch dough down in bowl and let rise again until nearly doubled in bulk (about 40 min.).

When light, roll out $\frac{1}{4}$ in. thick; brush over lightly with melted shortening. Cut with 2 inch biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocketbook shape. Place on well-greased shallow pans 1 inch apart. Cover and let rise until light (about 1 hr.). Bake in hot oven (400) about 15 min.

Mrs. Lola Frey

SWEET FRENCH BUNS

- 1 cake compressed yeast
- 1 c. milk, scalded and cooled
- $\frac{1}{4}$ c. lukewarm water
- 1 T. sugar
- 4 c. sifted flour
- $\frac{1}{4}$ c. sugar
- 3 T. butter or substitute
- 1 egg
- $\frac{1}{2}$ t. lemon extract
- 1 t. salt

Dissolve yeast and 1 T. sugar in lukewarm water. Add enough flour to make ordinary sponge--about $1\frac{1}{2}$ c.--beat until smooth. Cover and set aside in warm place to rise. (About 50 min.)

Add sugar and butter, creamed, lemon extract, and about $2\frac{1}{2}$ c. flour and salt. Knead; let rise again until double in bulk; shape into rolls and let rise until light. Bake in hot oven 15 min.

Ella Byal

BUNS

- 1 cake compressed yeast, soaked in
- $\frac{2}{3}$ c. warm water
- $2\frac{1}{2}$ c. milk, scalded and cooled
- 2 t. salt
- 3 T. sugar
- 8 T. melted shortening
- 7 c. flour (more may be needed)

Mix yeast and water, milk, sugar, salt, and 3 c. flour. Mix well and add shortening and remaining flour. Let rise and work down twice. May be kept in refrigerator or made into buns and baked after rising again.

Mabel Hartley

GRACE RANSOM TEAROOM CINNAMON ROLLS

- 2 T. lard, melted into
- 2 c. warm water; add
- 1 cake compressed yeast crumbled into
- $\frac{1}{2}$ c. cold water
- 2 eggs, thoroughly beaten with
- 1 t. salt
- 1 c. sugar

Add to yeast water mixture. Add enough flour to make a soft dough. Let rise to double its bulk, then poke down the dough (do not knead) and let rise again. Then shape dough into balls about the size of a walnut. Roll these in a mixture of 1 c. brown sugar

$\frac{1}{8}$ c. cinnamon

Then drop balls (3 for each clover leaf roll) into muffin tins. Let rise until very light and bake in a moderate oven (375 degrees) 15 to 20 minutes.

When rolls are done, spread about $\frac{1}{2}$ t. white corn syrup over top of each roll and serve immediately.

Anna M. Lee

DINNER ROLLS

- 1 cake quick yeast
- 1 c. milk, scalded and cooled
- 1 T. sugar
- 3 c. sifted flour
- 2 T. butter, melted
- $\frac{1}{2}$ t. salt
- 1 egg white

Dissolve yeast and sugar in lukewarm milk, add $1\frac{1}{2}$ c. flour, beat until smooth, add well beaten white of egg, butter, and remainder of flour or enough to make a firm dough. Add salt, knead, place in greased bowl until double in bulk, make into small rolls, let rise, and bake 15 minutes in hot oven.

Lillian M. Cook

ICE BOX ROLLS

1 cake compressed yeast

1 t. salt

2 c. warm water

2 c. flour

Mix together, let rise in warm place for 2 hours.

1 c. sugar, creamed with

1 c. lard

2 eggs beaten light

1 c. cold water

1 T. salt

9 c. flour

Mix, let rise twice; knead down. Keep in cool place and use as needed. Knead down every day whether you use it or not.

Myrna Akins

REFRIGERATOR OR QUICK ROLLS

2 yeastcakes, broken in small pieces

2 t. sugar. Stir together until dissolved.

1 c. scalded milk.

1 c. boiling water.

6 T. sugar

6 T. fat

1 T. salt. Last 5 ingredients combined.

Cool. When lukewarm add:

1 egg, and yeast mixture, and

3 c. flour

Beat well; add

3 c. flour again

Cover bowl and store in refrigerator until needed. Shape into rolls and let rise until double in bulk. Bake 20-25 min. at 400 degrees.

If used at once, let dough rise until double in bulk, then shape into rolls.

Pearl Spensley.

DEAR CAROL: I'm hoping you or other readers can come to my assistance. I'm searching for the recipe for Buckwheat Cakes. The one my mother had didn't call for cornmeal (as some do), and the cakes had a very slight sour taste.

— Mrs. Edna Creel, Vandergreft, Pa.

Carol says: I do have an adapted recipe, and I read that in the days of wood-burning kitchen stoves, a crock of yeast-buckwheat mixture was kept on the back of the stove from day to day.

In this updated version, part of the batter is mixed and set to rise overnight in the refrigerator.

BUCKWHEAT CAKES

¼ cup lukewarm water

½ package dry yeast (1 teaspoon)

1 cup cold water

1 cup buckwheat flour

½ cup all-purpose flour

¾ teaspoon salt

2 tablespoons butter, melted

1 tablespoon molasses

½ teaspoon soda, dissolved in ¼ cup hot water

Dissolve yeast in lukewarm water; add cold water. Into 2-quart mixing bowl, sift together buckwheat flour, all-purpose flour and salt. Stir into the yeast mixture and beat until smooth. Cover and place in refrigerator overnight.

In the morning, add remaining ingredients and let stand at room temperature for 30 minutes. Bake on a hot, greased griddle. Brown on both sides.

For the booklet "3 Year Around Christmas Rumpots," send 25 cents and a long, stamped, self-addressed envelope to:

Carol McGarvey

Installations

ORANGE ROLLS

1 cake compressed yeast
1½ c. warm water, potato water, or
scalded milk.
2/3 c. shortening
2/3 c. sugar
1½ t. salt
1 c. mashed potatoes
2 eggs
Flour to make dough just stiff enough to
knead. Let rise, roll out to ½ inch thick,
spread with filling, roll up as for cinna-
mon rolls, cut off and put in pans to rise.

Filling

2 oranges, juice and grated rind
1 c. sugar
3 T. butter
Cook until thick; cool before spreading
on dough.

Grace Kimberley

SWEET MILK CORN BREAD

1 c. corn meal
1 c. flour
½ t. salt
¼ c. sugar
3 t. baking powder
1 egg
1 c. milk
2 T. melted fat.

Add egg to milk and add to the sifted
dry ingredients. Add fat last. Pour into
well greased shallow pan. Bake 25 min. in
moderate oven.

Rhea Hulse

MEATS

"Hunger is the best seasoning
for meats."

Sauces for Meats

Roast Beef-----	Grated horseradish, tomato sauce.
Roast Pork-----	Apple sauce.
Roast Turkey-----	Cranberry sauce.
Mutton-----	A tart jelly.
Roast Lamb-----	Mint sauce.
Wild Duck-----	Currant jelly.
Boiled Tongue-----	Sliced lemon, horseradish.
Boiled Ham-----	Mustard.
Fresh Salmon-----	Green peas with cream sauce.
Roast Goose-----	Apple sauce, cranberry sauce or grape jelly.

Veritas' Chicken Casserole

2 C. diced Chicken - 1 whole chicken
1 Can mushrooms drained & diced
2 C. Uncooked macaroni - small (Elbow)
2 Cans mushroom soup
7 oz Velveta cheese grated (2 C.
(1 C.)

4 eggs - hardboiled and diced

1 C. Chicken broth (Cook down the
Parsley, Pimento & green pepper in ^{broth} chicken was
Cooked in buttered
Mix all together - put in 7x13
baking pan or pyrex dish.

Top with thin layer of
buttered crumbs

Mix up the day before it is to
be used and keep in refrigerator
Bake 1 1/2 hours at 350°

(Boil the chicken with several
stalks Celery, a bay leaf and
some chicken bouillon cubes
or granules.)

BARBECUED SPARERIBS

- 3 lbs. spareribs
- 2 T. fat
- 1 small onion, sliced
- $\frac{1}{2}$ c. chili sauce
- $1\frac{1}{2}$ c. water
- $\frac{1}{2}$ t. prepared mustard
- 1 t. salt
- $\frac{1}{2}$ t. pepper
- 1 T. Worcestershire sauce
- $\frac{1}{4}$ c. brown sugar

Have spareribs cut into serving portions. Place in shallow pan, melt fat, add onion and cook until golden brown. Add remaining ingredients and simmer for five minutes. Pour over spareribs and bake $1\frac{1}{2}$ hrs. in moderate oven.

(350) Baste occasionally.

Pearl Powlesko

BAR-B-Q RIBS

Prepare a sauce by combining:

- 1 medium onion, sliced
- 2 T. butter
- 2 T. vinegar
- 2 T. brown sugar
- 4 T. lemon juice
- 2 c. catsup
- 1 t. mustard
- $\frac{1}{2}$ c. finely chopped celery, or
2 t. celery seed,
- 1 c. water
- $\frac{1}{4}$ t. salt

Add a dash of tobasco sauce and let simmer slowly 1 hr. Brown the ribs, and cover with the sauce. Bake 1 hr at 350, uncovered.

Miss Esther Cummings

HUNTINGTON CHICKEN

4 T. Butter

6 T. flour

Mix with chicken broth and 2 c. thin cream.

Bring to a boil. Add:

2 c. diced chicken

1 c. cooked macaroni

1 c. mushrooms or 1 can mushroom soup added to sauce.

2/3 c. cheese

Sprinkle top with bread crumbs. Pimento or green pepper may be added. Bake 1 hr. in moderate oven. Serves 8 or 10.
(A 5# chicken may be 5 or 6 cups.)

Mrs. Kathleen Toms.

CHICKEN CROQUETTES

2 T. butter or chicken fat

3 T. flour

3/4 c. chicken stock

1 c. finely chopped chicken

1/2 t. celery salt

1/2 t. sage

salt and pepper to season

1 egg.

Fine dry bread crumbs

Melt butter or fat in pan, add flour, mix, add liquid. Stir until it is cooked and thick. Add chicken and seasonings.

Pour on platter and set until firm. When cold, shape into croquettes; place in refrigerator for 1 hr. Break egg in bowl, add 1 t. water, beat until entirely liquid. Roll croquettes in crumbs, then in egg, then in crumbs again. (Be sure to cover entirely with egg). This may be done in advance, leaving only the frying.

About two minutes in deep fat that will brown a bread cube in 30 sec. is sufficient to heat and brown the croquettes.

Mrs. Zola Cleverley

CHOW MEIN

- 1 c. cooked rice
- Chow mein noodles
- 1 lb. cubed beef or pork
- 1 c. cooked celery
- $\frac{1}{2}$ onion
- 1 can bean sprouts
- salt to taste
- 2 T. corn starch (Moisten with juice from
bean sprouts or celery.)
- 2 T. soy sauce
- 1 T. Worcestershire sauce

Fry meat and onions in fat. Add celery, salt, hot water, moistened corn starch, bean sprouts, soy sauce, and worcestershire sauce. Heat and serve over rice. Sprinkle with chow mein noodles.

Mrs. Jane Baker.

SPANISH RICE

- 1 lb. ground beef
- $2\frac{1}{2}$ c. tomatoes
- $\frac{2}{3}$ c. uncooked rice
- 1 t. salt
- 2 T. green pepper (optional)
- 3 T. chopped onion
- pepper to taste.
- fat for browning.

Brown meat in fat. Add all the other ingredients and cover. Bring to a steam and cook slowly for thirty minutes or until done.

Mrs. F.I. Inglis

HAM LOAF

2/3 lb. ground ham
 1 1/3 lb. fresh pork
 2 eggs
 1 c. dry bread crumbs
 1 t. salt
 1/4 t. pepper
 1 c. milk
 1/3 c. brown sugar
 1 T. dry mustard
 2 T. vinegar

Beat eggs. combine meats, eggs, and crumbs, salt, pepper and milk. Form into loaf. Combine sugar, mustard, vinegar. Spread on loaf and bake in moderate oven 1 hour.

Rachel Bennett

HAM LOAF

(small loaf) 1 lb. beef 1/2 lb. pork 1/2 lb. cured ham 1 c. milk 2 eggs 1 t. salt pepper 2 c. bread crumbs	(for 150) 13 lb. beef 6 1/2 lb. pork 6 1/2 lb. cured ham 3 qt. milk 2 dozen eggs 14 t. salt 4 t. pepper 20 c. bread crumbs 10 c. tomato juice
--	--

Mix and shape in loaf and pour 1 c. tomato juice over it. Bake 1 hour.

The large recipe can be made into 12 or 14 loaves and baked in roasters for several hours. A few slices of onion can be placed on each loaf before the tomato juice is poured over.

Rosa Borts

BEEF LOAF

2 lb. ground round steak

1 T. salt

pepper

2 eggs

1 c. milk

1 c. cracker or bread crumbs

Mix thoroughly and form loaf in baking dish. It is better to leave a small space around loaf so water can be added to prevent scorching. Dot on top with butter and bake $1\frac{1}{4}$ hr. in moderate oven.

Substitute tomato juice for milk and part of water if you like.

Bacon slices may be used in place of butter.

Hamburger may be used in place of ground steak, and $\frac{1}{4}$ lb. pork may be used. Onion or sage may be added to change flavor.

Florence Frey

PORK TURKEYS

5 pork chops (one inch thick)

1 c. bread crumbs

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

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

Pepper, celery salt, and onion salt or one small minced onion.

5 T. catsup

Slit pork chops from fat side through to the bone and spread inside surface with prepared mustard. Mix bread crumbs, milk, and seasonings. Fill pork chops with this dressing and fasten with toothpicks. Sear chops on both sides, add small amount of hot water, pour catsup over seared chops and bake in slow oven until very tender.

Mrs. Delmer Beard

MEAT ROLL

- 1 lb. ground meat (hamburger)
- 1 egg
- 1 t. salt
- $\frac{1}{2}$ t. celery salt
- $\frac{1}{4}$ t. pepper
- $\frac{1}{8}$ t. sage

Set aside 2 T. ground meat. Combine ingredients, spread out on waxed paper and chill. Top with dressing. Roll as for jelly roll. Bake 30 or 40 minutes.

Dressing

- 1 T. fat
- 2 T. ground meat
- 2 T. chopped onion
- $\frac{1}{3}$ c. water
- $\frac{1}{4}$ c. chopped celery
- 3 c. bread crumbs

Melt fat, brown meat and onion, add water and let boil. Pour over bread crumbs which have been mixed with celery and salt.

Mrs. John Allan

INDIVIDUAL BARBECUED MEAT LOAVES

- | | |
|-------------------|------------------------------|
| 1 lb. ground beef | 3 T. brown sugar |
| 1 c. bread crumbs | 1 T. vinegar |
| Cream to moisten | 1 T. Worcestershire |
| chopped onion | sauce |
| Salt and pepper | $\frac{1}{4}$ c. Chili sauce |
| | $\frac{1}{4}$ c. catsup |
| | $\frac{1}{2}$ c. water |

Form into loaves and place in casserole. Pour barbecue sauce over them and bake 30 min. with cover on. Then uncover and baste. Bake 30 min. more (1 hr. altogether) at 375.

Jane Baker

STUFFED CABBAGE LEAVES

Combine 1 c. cooked ground meat with $\frac{1}{2}$ c. cooked rice. Moisten with a little gravy or blend with a beaten egg. Season to taste. Put a small amount on each cabbage leaf and roll up. Fasten with toothpicks. Place bundles in frying pan containing 2 to 3 T. hot melted fat and brown the surface lightly. Add $\frac{1}{2}$ c. water. Cover tightly and simmer 10 min.
Nadine Christiansen

SAVORY MACARONI WITH WIENERS (One dish meal)

2 T. fat
2 T. flour
2 t. salt
pepper
1 t. chili powder
 $\frac{1}{2}$ t. dry mustard
1 bay leaf
Dash of sage
3 c. (one #2 $\frac{1}{2}$ can tomatoes) sieved
1 8-Oz. package macaroni
1 lb. wieners

Melt fat, add flour and seasoning; blend. Add tomatoes. Cook until smooth and thick, stirring constantly. Cook macaroni in boiling, salted water until tender. Drain, add to tomato sauce; top with wieners. Cover. Simmer 10 min.
Serves 8.

Mavis Geisler

TUNA LOAF

- 1 can of tuna
- 1 can chicken noodle soup
- 1 can mushroom soup
- 2 eggs
- 1½ cups soft bread crumbs
- 1 T. pimento
- 1 t. green pepper

Mix together. Bake 45 to 60 min.

Pearl Spensley

TUNA HOT DISH

- 8 oz. noodles
- 1 can tuna
- 1 c. milk
- 1 can Cream of Mushroom soup
- salt and pepper

Cook noodles until done. Heat soup and milk, add tuna.. Mix with noodles and bake 45 minutes.

Edna Geisler

VEAL DINNER

- 1¼ lb. ground veal (beef may be used)
- 1 large onion
- 1½ cups celery
- ½ c. uncooked rice
- 1 can Cream of Mushroom soup
- 1 can Chicken Rice soup
- 1 c. water

Chop onion and celery and brown in butter. Brown meat and combine with onion and celery. Add. rice, mushroom soup, chicken soup and water. Salt and pepper. Mix and bake in moderate oven 1½ hours.

Lena Geisler

VEAL SUPREME

- 3 lb. round veal
- 2 eggs
- 1 pt. rich milk
- 2 c. cracker crumbs

Cut steak into proper size pieces for serving; dip in beaten eggs and crumbs; fry to a delicate brown in hot butter and lard. Season with salt and pepper, arrange in roaster and pour over the milk which has been heated and seasoned in skillet in which veal was browned. Bake in moderate oven $2\frac{1}{2}$ hours.

Lillian M. Cook

SALMON CORN SCALLOP

Mix

- 1 can corn, drained
 - 2 T. chopped peppers
 - $\frac{1}{2}$ c. bread crumbs
 - Salt and pepper to taste
- Flake 1 can salmon

Spread layer of salmon in casserole; add layer of corn mixture; dot with butter. Alternate layers of salmon and corn, ending with salmon layer. Pour 1 c. milk into casserole over salmon and corn. Cover with buttered crumbs. Bake 50 min. in hot oven (375).

Mrs. Charles Good

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COLLINS, IOWA

Phone 47 Elmer A. Ellingsen

& Scalloped Oysters - Kimberley recipe
 1 pt oysters $\frac{1}{2}$ C melted butter
 $1\frac{1}{2}$ C broken crackers 1 pt Cream + milk
 Salt + Pepper
 Mix cracker crumbs with butter, add
 layer of crumbs in well buttered
 baking pan. Then layer of oysters.
 Sprinkle oysters with salt and
 pepper - make two layers of oysters
 with crackers in between - Crackers
 on top. drizzle with more butter
 over top layer. Bake 45 min at 350°

VEGETABLES

"Foolish men scorn vegetables,
 Wise men eat them."

Asparagus Casserole

(Minnie Rumbaugh)

- 2 c asparagus (cooked)
- 2 c grated cheese - sharp cheddar
- 6 hard boiled eggs
- $1\frac{1}{2}$ c. white sauce
- Paprika and crushed potato chip
- 1st layer - 1 Asparagus
 $\frac{1}{2}$ of above 2, cheese
3 eggs sliced

2nd layer - same
Pour white sauce over then
top with potato chips & paprika.
Bake at 400° $\frac{1}{2}$ - $3\frac{1}{4}$ hrs or
until bubbly and brown

CANNED CORN

9 pints corn
1 pint water
1 c. sugar
 $\frac{3}{4}$ c. salt

Cook for 20 minutes and seal. When opening the canned corn, simmer for 15 to 20 minutes before using.

Mrs. Gladys Murphy

HARVARD BEETS

$\frac{1}{4}$ c. water
2 c. cooked diced beets
 $\frac{1}{2}$ c. sugar
2 T. flour
2 T. butter
 $\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ t. salt

Mix the sugar and flour and add vinegar and water. Cook until thick and add salt and butter. Then add diced beets and reheat.

Mrs. Niel Steiniche

CORN CASSEROLE

2 T. butter or margerine
 $\frac{1}{4}$ c. chopped green pepper
2 $\frac{1}{2}$ c. (No. 2 size can) cream style corn
 $\frac{1}{2}$ t. salt

Dash pepper

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

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

$\frac{1}{4}$ c. fine bread crumbs

Melt butter, add green pepper and simmer 5 min. Add to remaining ingredients and mix thoroughly. Turn into greased casserole and bake 30 min. at 375. Six servings.

Pearl Powleske

BAKED ACORN SQUASH

2 large acorn squash

Water

2 T. butter or margarine melted

2 T. sugar

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

Cut squash lengthwise into three pieces, remove seeds and pulp and place in kettle with small amount of water. Cover tightly and cook for 30 min. Drain and place in a baking dish. Brush with melted butter. Mix together sugar and nutmeg and sprinkle on top of squash. Bake in a moderate oven (350F), until tender or about 45 min. Makes 6 servings.

Pearl Powleski

BAKED CARROTS

2 c. cooked mashed carrots

2 T. chopped green pepper

1 T. chopped onion

1 T. butter

1 T. flour

$\frac{1}{2}$ c. cream or meat stock

Salt and pepper

$\frac{1}{2}$ c. bread crumbs

Brown pepper and onion in butter. Add flour, then liquid. Cook until smooth. Add seasonings. Pour over carrots. Sprinkle with bread crumbs, dot with butter. Bake at 350 F. until brown.

Pearl Spensley

CHIPPED BEEF A LA MODE

$\frac{1}{4}$ lb. dried beef
2 T. butter
3 T. flour
3 c. milk
1 can sliced or $\frac{1}{2}$ lb. fresh mushrooms
 $\frac{1}{4}$ lb. Kraft cheese
1 T. chopped pimiento (optional)
salt and pepper
buttered bread crumbs
6 oz. wide noodles, cooked until tender
Saute mushrooms in butter about 6 min.;
add dried beef and flour. Add milk all
at once, blend, and cook. Add cheese
and stir until melted; then pimiento;
salt and pepper to taste.

Combine noodles and other ingredients
in layers in buttered baking dish,
sprinkle with buttered crumbs, and bake
in a moderate oven until brown. Serves 8.

Anna Lee

TOASTED CHEESE SANDWICHES

6 slices bread toasted on one side
1 c. grated cheese
1 egg beaten
6 slices bacon

Combine grated cheese and beaten egg;
spread on toast and top with bacon
slices. Broil until bacon curls.

Margery Southern

ADIRONDAK FLAPJACKS

2 c. flour
 $\frac{1}{2}$ t. salt
4 t. baking powder
2 eggs

$1\frac{1}{2}$ c. milk
2 T. melted fat

Add eggs to milk, then add to the sifted dry ingredients. Add fat last. Eggs may be omitted and use instead 5 t. baking powder.

Rhea Hulse

MACARONI AND CHEESE

4 c. cooked macaroni
2 eggs
2 c. milk
1 T. grated onion
 $\frac{1}{4}$ t. pepper
 $\frac{1}{2}$ t. salt

$\frac{1}{4}$ lb. grated snappy cheese

Cook macaroni until tender, drain water. add to the macaroni the beaten eggs and the rest of the ingredients. Pour into buttered casserole, cover with one half cup buttered bread crumbs. Bake at 375 F. for 45 minutes.

Mrs. Niel Steiniche

SPANISH OMELET

2 t. butter
3 T. chopped onion
3 T. green pepper
1 t. salt
 $\frac{1}{4}$ t. paprika
1 c. mashed fresh tomatoes
4 egg whites and yolks beaten separately
Place fat in the skillet, when hot add
onion and green pepper, salt and pepper.
Blend thoroughly. Add tomatoes and boil
2 minutes. Add egg yolks and fold in
whites. Cook slowly until brown on bottom.
Then carefully turn over half and cook
for five minutes in a moderate oven.
Mrs. Gladys Murphy

F. I. Inglis

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CAKES

In this collection you will find
Cakes of every size and kind,
Rich and fruity, dark and light
And bound to give a cook delight.

Brown Stone Trout Cake - Luella Phillips

- 2 C. sugar
- 1/2 c. shortening
- 2 whole eggs
- 2 Tbsp cocoa 1/2 t. salt
- 3/4 c. sour cream
- 4 2 tsp soda
- 1 t vanilla
- 1 C. boiling water

2 1/2 C. bread flour (sift once then measure)
 mix all together and beat well
 before adding the 1 C. hot water
 then beat again. mixture will
 be quite thin. Bake at 350°

Hickory Nut Cake

Veida + Aunt Minnie

- 1 1/2 C. sugar
- 1/2 c. butter (parties can be used)
- 1/2 t. salt
- 1 C. milk
- 3 tsp baking powder
- 3 C. cake flour (sifted before measuring)
- 5 egg whites beaten stiff
- 1 tsp vanilla
- 1 C. ground nuts

cream
very
good

sift
together
3 times

cream butter add sugar gradually
 sift flour, measure then sift with
 baking powder 3 times. Add milk
 + vanilla. Fold in egg whites + nuts
 bake 350° → 30-35 min

SOUR CREAM DEVILS FOOD CAKE

2 eggs
1 c. sugar
1 c. sour cream
3 T. cocoa
1 t. soda
 $1\frac{1}{2}$ c. flour
1 t. vanilla or few drops of walnut flavoring
pinch of salt

Place all ingredients in bowl and beat for 5 min. Bake in moderate oven 25 to 30 min. in an 8 x 12 pan.

Iva Eubank

RED DEVILS FOOD CAKE

$\frac{1}{4}$ c. shortening
1 c. sugar
1 egg
 $\frac{1}{2}$ c. cocoa or 2 squares chocolate
1 t. vanilla
 $1\frac{1}{2}$ c. cake flour
 $\frac{1}{2}$ t. salt
1 t. soda
1 c. sour milk

Put all in and beat to smooth finish.

Mrs. Alpha Atwood

CHOCOLATE CAKE

2 c. sugar
 $1\frac{1}{2}$ c. cocoa
 $1\frac{1}{2}$ c. butter
1 c. cold water
2 c. flour
1 t. soda in water
3 eggs
1 t. vanilla

Cream sugar, cocoa, butter. Alternate water and flour. Beat egg whites, then yolks and add last.

Myrna Akins

Carrot Cake Is a Favorite of Many

Carrot cakes are very popular in most regions of the country. Here is a carrot cake with a pineapple cream cheese frosting. It freezes well so you can make it ahead for special holidays coming up.

Carrot Cake

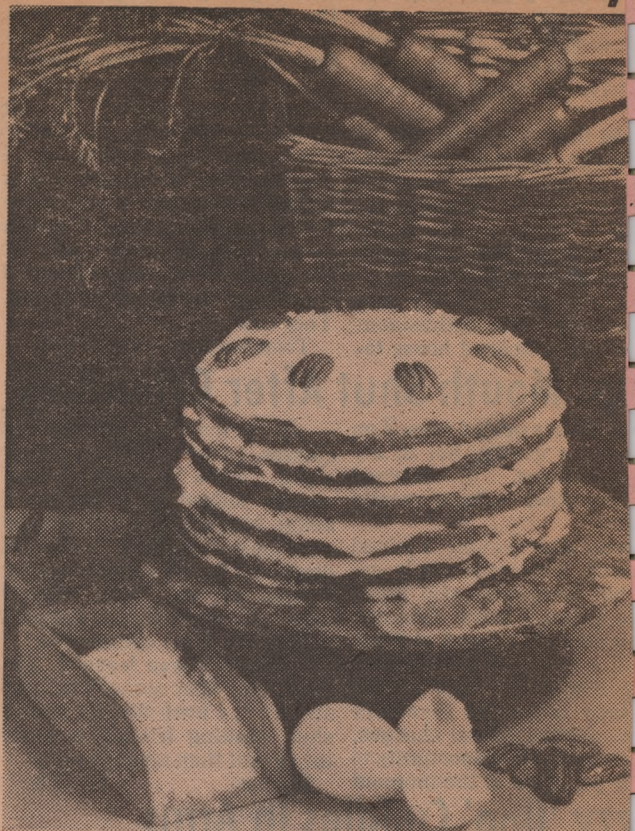
- 1 pound carrots (8 to 10),
trimmed and peeled
- 1 $\frac{1}{4}$ cups salad oil
- 1 $\frac{3}{4}$ cups sugar
- 4 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon salt
- $\frac{1}{2}$ cup chopped pecans

Grease and flour three 8-inch layer cake pans. Grate carrots finely. Mix oil and sugar in large bowl. Beat in eggs, one at a time. Sift together dry ingredients and add to egg mixture, blending well. Stir in grated carrots and add pecans. Turn into prepared cake pans. Bake in preheated 350 degree F. oven for 30 minutes or until cake is done. Cool in pans for 10 minutes. Remove cake layers and cool thoroly before frosting. Cut each layer in half, crosswise. spread frosting between layers and on top of cake. Garnish with pecan halves, if desired.

Pineapple Cream Cheese Frosting

- 8 ounces cream cheese,
softened
- $\frac{1}{4}$ pound butter, softened
- 1 pound confectioners' sugar
- 1 can (8 ounces) crushed
pineapple, well drained
- 1 teaspoon vanilla

Beat cream cheese with butter until smooth. Add confectioners' sugar, a little at a time, beating until very smooth and fluffy. Blend in vanilla and drained pineapple. Chill about 30 minutes until of spreading consistency. (Cake will freeze well either frosted or unfrosted.)



Pineapple Cream Cheese Frosting separates the layers of Carrot Cake. It's really stacked to tempt even those who are full for dessert.

CHOCOLATE UPSIDE DOWN CAKE

Sift:

2 T. baking powder

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

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

1 c. flour

Add:

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

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

1 t. vanilla

2 T. melted butter

1 square melted chocolate

Mix well, pour into well buttered pan.

Before baking top with:

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

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

3 T. cocoa

Pour over all 1 cup hot water. Bake
45 min. at 325 F.

Esther Cummings

Jane Baker

NEVER FAIL CHOCOLATE CAKE

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

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

Cream sugar and lard.

3 eggs

1 c. coffee with 1 t. soda dissolved in it

Sift together:

2 c. flour

1 t. baking powder

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

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

Beat well:

1 T. vinegar

1 t. vanilla

Mix in two layers. Bake 25 minutes
at 350 F.

Maxine Altes

BURNT SUGAR CAKE

Place $\frac{1}{2}$ c. sugar in iron skillet and heat slowly until the sugar melts and becomes caramel color. Add $\frac{1}{2}$ c. water and boil for 3 minutes or until sugar has entirely melted. Cool and use.

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

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

1 t. vanilla

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

2 egg yolks

1 c. cold water

3 T. "burnt sugar"

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

3 t. baking powder

2 egg whites stiffly beaten

Cream fat and sugar for 2 minutes. Add vanilla, salt, egg yolks, water, burnt sugar, flour, baking powder, and beat 3 minutes. Fold in egg whites and pour into two layer pans fitted with waxed paper. Bake in a moderately slow oven for 30 minutes. Cool and frost.

Frosting:

3 T. "burnt sugar"

2 T. butter

1 t. vanilla

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

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

Heat the burnt sugar and add the rest of the ingredients. Beat for three min.

Clara Signs

BROWN SUGAR SPICE CAKE

$\frac{7}{8}$ c. shortening
2 c. brown sugar
2 large eggs and 2 eggs yolks
 $2\frac{1}{2}$ c. sifted Gold Medal Flour
 $\frac{1}{2}$ or $\frac{3}{4}$ t. baking powder or 1 t.
1 t. soda
 $\frac{1}{2}$ t. salt
1 t. cloves
1 t. cinnamon
1 c. sour milk or buttermilk

Smallest amount of baking powder for the double action type (Calumet, Clabber Girl, Davis), medium amount for phosphate (Rumford, Dr. Price) and the largest amount for tartrate (Royal).

Brown sugar meringue: Just before the cake is done, beat two egg whites with $\frac{1}{4}$ t. cream of tartar until stiff. Gradually beat in 1 c. brown sugar. Spread on cake the minute it comes from the oven.

Sprinkle with $\frac{1}{2}$ c. broken nuts. Place it (cake in pan) on a wet board in the oven (450) until the meringue is lightly browned (7 min).

Size: 8 x 12 oblong cake 2 inches thick

Time: Bake 45 to 50 minutes at 350 F.

Mrs. Roscoe Berkley

YUM YUM CAKE

$\frac{1}{2}$ c. Crisco
1 c. brown sugar
1 c. sour milk
1 c. raisins
 $\frac{1}{2}$ c. walnuts
1 egg
2 c. flour
Pinch of salt
 $\frac{1}{2}$ t. each of cinnamon, nutmeg
1 t. soda
2 t. baking powder

Mrs. Roy Westfall

NUTMEG CUPCAKES

$\frac{1}{2}$ c. sugar
1 egg
1 t. nutmeg
 $\frac{1}{4}$ t. salt
1 c. sifted flour
1 t. baking powder
 $\frac{1}{2}$ t. soda
 $\frac{3}{4}$ c. sour cream

Beat sugar, egg, nutmeg, and salt. Mix soda and baking powder through the flour and add with the cream to the egg mixture. Frost with brown sugar icing. Makes 12.

Ruth DeReus

GRANDMOTHER'S GINGERBREAD

$\frac{3}{4}$ c. sugar
 $\frac{3}{4}$ c. thick molasses
2 eggs
 $\frac{1}{2}$ c. lard
1 t. cinnamon, ginger, and cloves
1 c. boiling water
 $2\frac{1}{2}$ c. flour
2 teaspoons soda

Gertie Turner

MINCEMEAT CUP CAKES

Measure into a mixing bowl:

$1\frac{3}{4}$ c. flour, sifted before measuring

1 c. brown sugar

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

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

1 t. cinnamon

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

$\frac{3}{4}$ c. moist mincemeat

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

Beat vigorously by hand or mixer (medium speed) for 2 min. Now quickly stir in 2 t. baking powder.

Now add:

$\frac{1}{4}$ c. milk, 2 eggs unbeaten

Blend by mixer or hand for 1 min. Add $\frac{1}{4}$ c. chopped nuts. Fold in by hand or mixer for 1 minute. Bake in greased pans in moderate oven (375) 1t to 20 min.

Makes 18 large cup cakes.

Mrs. T. A. Christianse

APPLESAUCE CAKE

1 c. sugar

2 T. shortening

1 c. applesauce

$\frac{1}{2}$ c. nut meats

1 t. cinnamon

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

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

1 t. soda

1 c. raisins

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

Pinch of salt

Mix ingredients as for any cake.

Edna Geisler

APPLESAUCE CAKE

- 2 c. all purpose flour
- $\frac{1}{4}$ t. soda
- $\frac{1}{4}$ t. salt
- $\frac{1}{4}$ t. clover
- $\frac{1}{2}$ t. nutmeg
- 1 t. cinnamon
- $\frac{1}{2}$ c. butter or other shortening
- 1 c. sugar
- 1 egg
- 1 c. raisins chopped
- 1 c. nutmeats, coarsely broken
- 1 c. thick applesauce

Sift, then measure flour. Sift 3 times with soda, salt, and spices. Cream butter well, gradually add sugar, beating after each addition. Add the egg beating well; then raisins and nutmeats. Alternately add the dry ingredients and applesauce, beating until smooth after each addition. Turn into greased loaf pan, 9x9. Bake at 350 F for one hour and 15 min.

Mrs. Bud Borts

MERINGUE SPONGE CAKE

- $\frac{1}{2}$ c. water
- $\frac{1}{4}$ c. sugar
- $\frac{1}{4}$ c. egg whites (6)
- 1 t. cream of tartar
- 1 T. lemon juice
- 6 egg yolks, beaten thick
- $\frac{1}{8}$ c. sifted cake flour
- $\frac{1}{4}$ t. salt

Boil water and sugar to soft ball stage (238). Beat egg whites until stiff, but not dry. Pour syrup over whites, add cream of tartar, and beat until cool. Add juice. Fold egg whites into mixture. Fold in flour sifted with salt. Bake in ungreased pan in 350 F. oven 45 minutes.

37 Grace Kimberly

SPICE CAKE

- 2 c. brown sugar
- $\frac{1}{2}$ c. butter of Crisco
- 2 eggs
- 1 c. sour milk or buttermilk
- 2 c. cake flour
- 1 t. soda
- $\frac{1}{2}$ t. cloves
- $\frac{1}{2}$ t. allspice
- 1 t. cinnamon
- $\frac{1}{2}$ t. nutmeg

Cream shortening and sugar gradually while creaming. Add beaten eggs and mix thoroughly. Sift the flour and spices together, and dissolve soda in milk, adding these alternately to mixture. Bake in 2 9-inch greased and floured layer tins in moderate oven. Frost with seven-minute frosting.

Frances Pulley

ORANGE AND RAISIN CAKE

- $\frac{1}{2}$ c. Crisco
- 1 c. sugar
- 2 whole eggs
- $\frac{1}{4}$ t. salt
- 1 c. raisins, rind of 1 orange, and 1 c. nutmeats ground together
- 1 c. sour milk
- 1 t. soda
- 2 c. sifted flour

Bake in 325 F oven 1 hour.

Let $\frac{1}{2}$ c. sugar and juice of the orange stand while the cake is baking. This syrup is poured over the cake as soon as it is taken from the oven. Serve the cake with whipped cream.

Petty Mallinckrodt

WHITE NUT CAKE

- 1 $\frac{1}{2}$ c. sugar
- 1/3 c. shortening
- 1 c. water and milk mixed
- 1 t. vanilla
- 2 $\frac{1}{4}$ c. cake flour
- 3 t. baking powder sifted with flour
- $\frac{1}{4}$ t. salt
- 4 beaten egg whites
- $\frac{1}{2}$ c. chopped nut meats

Pearl Staker

WHITE CAKE

- 1 c. cream
- 1 c. sugar or 1 $\frac{1}{4}$ c. white syrup
- $\frac{1}{4}$ t. salt
- 2 c. sifted pastry flour
- 3 level t. baking powder
- 3 egg whites
- $\frac{1}{2}$ c. water if sugar is used
- 1 t. flavoring

Whip cream, add sugar and salt. Stir in sifted flour and baking powder. Last fold in well beaten egg whites.

Faye Seals

Alpha Atwood

LARGE WHITE CAKE

- $\frac{3}{4}$ c. butter or lard
- 2 c. sugar
- $\frac{3}{4}$ t. salt
- 3 $\frac{1}{2}$ c. flour (measure after sifting once)
- 4 level t. baking powder
- 1 t. vanilla
- 1 $\frac{1}{2}$ c. milk
- 5 egg whites

Cream shortening and sugar. Add salt and vanilla or lemon; then add milk and flour alternately, and egg whites last.

39 Mrs. Lola Frey

SOUR CREAM CAKE

2 eggs
1 c. sour cream
1 c. sugar
 $1\frac{1}{2}$ c. flour
1 t. soda
 $\frac{1}{4}$ t. cream of tartar
1 t. cinnamon
 $\frac{1}{2}$ t. nutmeg
Pinch of salt

Raisins and nuts may be added.

Mix cream and eggs with the sifted dry ingredients. Bake in a moderate oven about 20 min.

Mrs. Lafa Boucher

JIFFY CAKE

Sift together:

$1\frac{1}{2}$ c. all purpose flour
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ t. salt
2 t. baking powder

Mix as in pie crust 4 level T. shortening with the dry ingredients. Then blended add 1 egg, $\frac{1}{2}$ c. milk, and 1 t. vanilla and beat $\frac{1}{2}$ min. Bake in small size oblong pyrex pan in moderate oven (350) for 25 or 30 min. Before baking sprinkle with granulated sugar. This is a good cake to serve hot with fruit, or as upside down or short cake.

Lena Geisler

POPCORN CAKE

- 4 quarts corn
- 1 c. shelled peanuts
- 1 c. corn syrup
- $\frac{1}{2}$ c. sugar
- 2 T. butter
- 1 t. cream tartar
- $\frac{1}{4}$ t. soda

Boil syrup, sugar, cream of tartar to soft ball stage. Add butter and soda. Pour over the corn and peanuts. Place in an angel food cake pan. Use gum drops, red hots, red sugar, or other decorations. Press in corn and peanuts. Turn upside down when cold.

Myrna Akins

BANANA CAKE

- 1 c. sugar
- $\frac{1}{4}$ c. butter
- 2 egg whites
- salt
- 1 c. mashed bananas
- $\frac{1}{2}$ c. sour cream
- 1 t. soda
- 1 t. baking powder
- 2 c. flour
- $\frac{1}{2}$ c. nut meats
- Flavoring

Cream butter, sugar, and salt. Add bananas and sour cream and dry ingredients sifted together. Then add nuts. Fold in beaten egg whites. Bake in layers in a moderate oven.

Clara Signs

SUNGOLD CAKE WITH ORANGE FILLING

- 2 c. sugar
- 1 c. butter
- 4 egg yolks and 4 egg whites
- 1 c. milk
- 3 c. flour
- 3 t. baking powder
- 1 t. vanilla

Cream butter and sugar, add egg yolks and beat. Alternate milk, flour and baking powder. Add vanilla and whites (beaten) of eggs. Bake in layers.

Orange filling:

- $\frac{1}{4}$ c. sugar
- $1\frac{1}{2}$ T. flour
- 1 T. butter
- $\frac{1}{2}$ c. orange juice
- 1 egg yolk

Small amount of vanilla and lemon.

Cook until thick. If too thick add a little water. Spread between layers.

Audra Harter

FRUIT CAKE

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. shortening ($\frac{1}{2}$ butter)
- 2 c. boiling water
- 2 c. raisins
- 1 t. cinnamon and 1 t. cloves
- $\frac{1}{2}$ t. salt

Put above ingredients on stove and boil 1 min. Take off and beat in 2 t. soda. When cool add 1 c. nuts and $3\frac{1}{2}$ c. sifted flour with 2 t. baking powder.

Mrs. Tina Barker

CHRISTMAS FRUIT CAKE

2/3 c. shortening
2 c. brown sugar
2 c. raisins
2 c. dates
2 c. hot water
2 t. cinnamon
1 t. cloves
1 t. nutmeg
1 t. salt
1/2 t. allspice
2 t. soda
1 box candied cherries
1/2 box citron

Mix well together and boil for three minutes. Cool at least 30 minutes.

Then add:

2 t. baking powder
3 c. flour
1 1/2 c. nut meats
2 t. vanilla

Bake 45 minutes. As soon as the cake is removed from the oven put on the following icing:

Juice of 1 orange

2 t. melted butter

Powdered sugar to spread.

Mrs. Louis Pickett

CARMEL ICING

3 c. brown sugar
1 c. water
1 T. butter
1 t. vanilla
Cream

Boil sugar and water until syrup spins a thread in cold water. Add butter and vanilla. When beat and thin with cream.

Jane Baker

MINUTE FUDGE FROSTING

$\frac{1}{4}$ c. butter or butter substitute
 $\frac{2}{3}$ c. cocoa
 $\frac{1}{4}$ c. milk
1 c. sugar
 $\frac{1}{8}$ t. salt

Melt butter in sauce pan and add the other ingredients stirring over low heat, until sugar is dissolved. Bring to a full rolling boil, and boil 1 min. Remove from heat and beat immediately until creamy enough to spread.

Mrs. F. T. Inglis

CHOCOLATE ICING

2 T. butter
2 T. cocoa
3 T. cream
 $\frac{1}{2}$ c. sugar
1 whole egg

Combine all ingredients and cook together for 2 min., stirring constantly. Remove from heat and beat until desired consistency. This is enough icing to ice a 9 x 9 cake.

Mrs. Dave Gardner

COCOA FROSTING

2 T. butter
 $\frac{1}{4}$ c. cocoa
 $\frac{1}{4}$ c. milk
 $1\frac{1}{4}$ c. sugar
 $\frac{1}{2}$ t. vanilla

Melt butter, stir in cocoa, add milk, then sugar. Bring to a boil and boil 1 minute, stirring constantly. Take off the stove and add vanilla. Beat until creamy.

Nellie Cummings

NUTMEG SAUCE

1 pint boiling water
 $1\frac{1}{2}$ c. brown sugar
3 T. flour
2 T. butter
 $\frac{1}{4}$ t. salt
 $\frac{1}{2}$ t. nutmeg

Mix $\frac{1}{2}$ c. sugar with the flour and salt. add to the rapidly boiling water and butter. Stir until smooth, thickened and clear. Add remaining sugar. Cook a short time. Just before removing from the heat, add nutmeg. Serve hot over cake.

Nellie Cummings.

COOKIES

Oh weary mother, mixing dough
Don't you wish that food would grow?
Your lips would smile, I know to see
A cookie bush or doughnut tree.

Orange Delight Cookies
(about 3 1/2 doz)

3 c shortening
4 1/2 c light brown sugar } Cream
well

1 tsp vanilla } Beat in first mixture
1/4 t. salt }
2 eggs }

3 c flour
1 1/2 tsp baking powder } Sift together

1 c buttermilk } Mix together
2 1/2 tsp soda }

Combine first two mixtures then add
flour + buttermilk mixture alternately.
Fold in 1/2 c nuts.

Drop by ²sp. on greased cookie sheet
Bake at 375° about 15 min.

Remove cookies from baking sheet
and while still hot spoon about
1 tsp of the following mixture on top
of each cookie.

Combine 1 c orange juice 1 tsp
grated orange rind with 1 c white
sugar.
A sugary crust will form.

$1\frac{1}{2}$ c. shortening
 3 c. brown sugar
 2 t. Vanilla, $\frac{1}{2}$ t. salt
 4 eggs
 CAMEL COOKIES
 6 c. flour
 3 t. B. P.

2 c. brown sugar, packed

1 c. butter or shortening

2 eggs, beaten

2 t. soda

2 t. cream of tartar

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

$3\frac{1}{2}$ c. flour

pinch salt

1 t. lemon flavoring

1 t. vanilla extract

Add nut meats

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

Roll in smooth ball. Press out with fork
dipped in cold water.

Alpha Atwood

PRESSED COOKIES

$2\frac{1}{3}$ c. white sugar

$2\frac{1}{3}$ c. brown sugar

2 c. quick oatmeal

$\frac{1}{2}$ c. nut meats, chopped

$2\frac{1}{3}$ c. butter

2 eggs

2 c. flour

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

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

Mix first four ingredients, add butter.
Mix as piecrust, stir in the unbeaten eggs
one at a time. Add vanilla. Sift flour,
measure, and sift again with soda, baking
powder, and salt. Work into mixture,
place teaspoonfuls of dough on greased
cooky sheet. Press each mound with bot-
tom of glass dipped in sugar, an extra
 $\frac{1}{2}$ c. sugar is required for dipping. Bake
10 to 12 minutes at 325 F.

Ena Poorbaugh

Molasses Cookies (Aunt Mary)

2 eggs beaten lightly

$1\frac{1}{2}$ C. sorghum molasses

brine { 1 C. buttermilk or sour milk
 $\frac{1}{2}$ 1 tsp soda

cream { 1 C. butter and lard mixed ($\frac{1}{2}$ C. each)
 $1\frac{1}{2}$ C. sugar

3 tsp soda

1 tsp cinnamon

$\frac{1}{2}$ tsp cloves

1 tsp ginger

$\frac{1}{2}$ tsp salt

Sift these with
about 3 C.
flour - add

enough flour

to roll out real thick

or to drop by tsp on

greased pan

Bake at 375° about 8-12
min.

FUDGE BARS

- $\frac{1}{4}$ c. shortening
- 3 T. cocoa
- 2 eggs, well beaten
- 1 c. sugar
- 1 c. flour
- $\frac{1}{2}$ c. nuts
- Pinch of salt
- 1 t. vanilla

Melt together the shortening and cocoa and let cool. Add the other ingredients. Spread thin and bake 15 minutes in a moderate oven. Frost while hot.

Frosting:

- 2 T. butter
- 2 T. cocoa
- 2 or 3 T. hot milk
- 1 c. powdered sugar
- $\frac{1}{2}$ t. vanilla

Ilene Womeldorff

MISSOURI LADY'S COOKIES

- $2\frac{1}{2}$ c. sugar
- $\frac{1}{2}$ c. shortening
- 3 eggs
- 3 t. baking powder
- 1 t. soda
- 2 T. vanilla
- 4 T. burnt sugar or brown sugar
- $\frac{1}{2}$ t. lemon extract

Enough flour to roll out well sifted with soda, baking powder and $\frac{1}{2}$ t. salt. Cream sugar and shortening, add well beaten eggs, and add to the dry ingredients. Bake 10 or 15 minutes at 400.

Mrs. Bertha Borte

Chocolate Chip Oatmeal Cookies

$\frac{1}{2}$ lb or 1 C. Margarine (2 sticks)
 $\frac{3}{4}$ C. white sugar
 $\frac{3}{4}$ C. Brown sugar } Cream
 add well

2 eggs - hot water
1 tsp.

1 $\frac{1}{2}$ C flour
1 $\frac{1}{2}$ C sugar
1 tsp baking soda
1 tsp salt

} sifted

Gold in

2 - 6 oz packages Chocolate chips

1 C. Cocoonate flakes

2 c. oatmeal

2 c. balsam
mixture will be quite thick

Bake about 8 min at 375°

God

SPICE COOKIES

2 c. raisins

1 c. water

Boil for 5 min. then add 1 t. soda and let this cool.

Cream:

1 c. shortening

2 c. sugar

3 eggs, well beaten

4 c. flour

1 t. baking powder

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

1 t. cinnamon

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

1 t. vanilla

1 c. nut meats

1 package chocolate chips (optional)

Elna Byal

OATMEAL TOLLHOUSE COOKIES

1 c. chortening

$\frac{3}{4}$ c. brown sugar

$\frac{3}{4}$ c. white sugar

2 eggs, well beaten

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

1 t. vanilla

1 t. soda

1 t. water

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

2 c. quick oats

1 package chocolate chips

Cream shortening, sugar and then add other ingredients. Drop by spoonfuls on greased cooky sheet. Bake 15 minutes at 350 F.

Ilene Womeldorff

DREAM BARS

Part I

- $\frac{1}{2}$ c. butter
- $\frac{1}{2}$ c. brown sugar
- 1 c. flour

Mix to crumbly mass. Put into flat pan.
Bake at 375 for 10 min. Cool.

Part II

- 2 eggs
- 1 c. brown sugar
- $1\frac{1}{2}$ c. coconut
- 2 T. flour
- $\frac{1}{2}$ t. salt
- 1 t. baking powder
- 1 c. chopped nuts

Mix and pour into baked crust. Spread evenly and bake at 375 F for 25 min.
Cool. Cut into bars.

Mrs. Louis Fickett

SUPREME NUT BARS

- 2 c. flour
- $\frac{1}{2}$ t. salt
- 1 t. baking powder
- 2 eggs
- 1 c. shortening
- 1 t. vanilla
- 2 c. brown sugar
- 1 c. nut meats

Cream shortening with 1 cup sugar, add 1 egg and vanilla. Add flour, baking powder, and salt sifted together. Mix well, and spread on greased baking sheet (10 x16). Beat remaining egg and spread over batter, then $\frac{1}{2}$ of remaining cup of sugar and nut meats. Sprinkle remaining sugar over the nut meats. Bake in moderate oven about 30 min. Cool and cut.

Mrs. Russel Southern

MOLASSES COOKIES

- 1 c. molasses
- 1 c. sugar
- 1 egg
- 1 c. shortening, rounded
- 1 c. sour milk
- 1 t. ginger
- 1 heaping t. soda
- $\frac{1}{2}$ t. baking powder

Add flour to make soft dough to roll.
Bake in a hot oven.

Gertie Turner

FRUIT COOKIES

- $\frac{1}{2}$ gal. molasses
 - $\frac{1}{2}$ lb. lard
 - 1 pint nut meats
 - 1 c. fruit, candied
 - 1 pint milk
 - $\frac{1}{2}$ c. soda dissolved in water
 - 2 c. sugar
 - 1 t. each of cloves, cinnamon, nutmeg, allspice, and salt.
- Flour enough to roll.

Mrs. Loren Murphy

PEANUT DROP COOKIES

- 2 c. brown sugar
- 1 c. lard
- $\frac{1}{2}$ t. salt
- 2 eggs
- 1 t. vanilla
- $2\frac{1}{2}$ c. flour
- $\frac{1}{2}$ t. soda in 3 T. hot water
- 1 t. baking powder
- 1 c. corn flakes
- 2 c. rolled oats
- $1\frac{1}{2}$ c. salted peanuts

Drop from spoon and press with fork.

Mrs. Myrna Akins

OATMEAL DROP COOKIES

- $\frac{3}{4}$ c. shortening
- 1 c. sugar
- 2 eggs
- 1 c. and 2 T. flour
- $\frac{1}{4}$ t. baking powder
- $\frac{1}{4}$ t. salt
- $\frac{1}{3}$ c. milk
- 1 t. cinnamon
- 1 t. vanilla
- 1 c. seedless raisins
- 3 c. oatmeal

Cream shortening and sugar thoroughly. Beat in eggs, 1 at a time. Sift together flour, baking powder, cinnamon, and salt. Add to creamed mixture alternately with milk. Stir in vanilla. Add raisins and oatmeal. Drop from teaspoon on greased cookie sheet. Bake in moderate oven (375) for 15 minutes. Yields 4 dozen.

Mavis Geisler

BROWNIES

- $\frac{1}{2}$ c. Spry
- 2 Oz. chocolate
- $\frac{1}{2}$ c. flour
- $\frac{1}{4}$ t. baking powder
- $\frac{1}{4}$ t. salt
- 2 eggs
- 1 c. sugar
- 1 c. nuts
- 1 t. vanilla

Melt Spry and chocolate over hot water. Cool. Sift flour with baking powder and salt. Beat eggs until light and add sugar, then chocolate mixture. Add flour, vanilla, nuts and mix well. Pour into shallow pan and bake. Cut in squares.

Mrs. Margery Southern

PECAN BARS

- $\frac{1}{2}$ c. shortening
- $1\frac{1}{2}$ c. brown sugar
- 1 c. sifted cake flour
- 2 eggs
- 1 t. vanilla
- 2 T. sifted cake flour
- 1 t. baking powder
- $\frac{1}{2}$ t. salt
- 1 c. shredded coconut
- 1 c. pecans

Cream shortening with $\frac{1}{2}$ c. brown sugar, and work in 1 c. flour. Spread in thin layer in square pan and bake in 350 oven 10 min. Cool. Beat eggs until light, beat in vanilla and remaining sugar. Add other ingredients in order listed and blend well. Spread over cooled mixture. Return to oven and bake until browned--about 20 min. Cool and cut into bars. Makes 24.

Betty Mallinckrodt

OATMEAL COOKIES

- 2 c. oatmeal
- 2 c. flour
- 1 t. cinnamon and nutmeg
- 1 c. sugar
- 1 c. lard
- 2 eggs
- 1 c. raisins cooked
- 1 scant t. soda dissolved in 4 T. milk
- Pinch of salt
- 1 T. vanilla
- Nuts, if desired

Mix in order given.

Mrs. Audra Harter

FILLED DATE COOKIES

Crumb Mixture:

- $1\frac{1}{2}$ c. flour
- $\frac{1}{2}$ t. soda
- $\frac{1}{2}$ t. salt
- 1 c. brown sugar
- $1\frac{1}{2}$ c. rolled oats
- 1 c. melted butter
- 1 c. chopped nuts

Filling:

- 1 lb. dates, chopped
- 1 c. water
- 1 c. sugar
- $\frac{1}{2}$ t. vanilla

Cook filling until smooth and thick. Add vanilla and cool. Sift flour, soda, salt, and mix in sugar and oatmeal. Add melted butter and nuts and mix thoroughly. Pat $\frac{1}{2}$ of crumb mixture in shallow greased tin. Put filling on top; then add remaining crumb mixture, patting it down well. Bake in moderate oven (350) for 45 min. Cool. Cut in strips or squares.

Mrs. Delmer Beard

SUGAR COOKIES

- 1 c. sugar
- $\frac{1}{2}$ c. shortening
- 1 egg
- $\frac{1}{2}$ c. milk
- Pinch of salt
- $2\frac{1}{2}$ c. flour
- 3 t. baking powder
- 1 t. soda

Mix ingredients in order given, roll out and bake.

Mrs. Edna Geisler

PEANUT BUTTER COOKIES

- 1 c. sugar
- 1 c. brown sugar
- $1\frac{1}{2}$ c. lard or Crisco
- 2 eggs
- $1\frac{1}{2}$ c. peanut butter
- 1 t. vanilla
- 1 t. soda
- 1 t. salt
- 2 c. flour

Cream shortening and sugar. Beat eggs 1 at a time. Add peanut butter and vanilla. Mix well. Mix dry ingredients together and add to mixture. Place a small piece in hands and roll in a ball, flatten out, press across with a fork and bake in a moderate oven.

Mrs. Charles Good

BROWN SUGAR COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- $\frac{1}{2}$ c. shortening
- 1 egg
- $\frac{1}{2}$ c. sour milk
- $\frac{1}{2}$ c. walnut meats, cut fine
- 1 t. soda in milk
- 3 t. baking powder
- 2 c. flour, or enough to roll dough

Mrs. Roy Westfall

PINEAPPLE DROP COOKIES

$\frac{1}{2}$ c. shortening
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. white sugar
 $\frac{1}{2}$ c. crushed pineapple
1 egg, well beaten
1 t. vanilla
Pinch of salt
2 c. flour
2 T. pineapple juice
2 t. baking powder
 $\frac{1}{2}$ c. nut meats

Mrs. O. W. Fuller

PEANUT BUTTER COOKIES

$\frac{1}{2}$ c. shortening
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. white sugar
 $\frac{1}{2}$ c. peanut butter
1 egg
2 T. cream
pinch of salt
1 t. soda in the cream
2 T. baking powder
Flour enough to roll soft.

Mrs. Roy Westfall

CHEWY COOKIES

Cream $\frac{1}{2}$ c. lard
Add $1\frac{1}{2}$ c. dark syrup and 1 c. sugar
3 beaten eggs
 $\frac{1}{4}$ t. salt
1 t. vanilla
1 t. maple flavoring
1 t. baking powder sifted with 1 c. flour
Add enough more flour to roll into
balls and press down with fork. Raisins,
nuts, dates, or candied fruits may be
added.

Mrs. Howard Maxwell

FROSTED CREAMS

- $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ c. molasses
- $\frac{1}{4}$ c. lard
- $\frac{1}{8}$ t. salt
- 1 c. hot water
- 1 t. soda
- $\frac{1}{2}$ t. each of ginger, allspice, nutmeg
and vanilla

Flour to make a soft batter.

Cream fat and sugar. Pour hot water over soda and molasses. Add to the above ingredients that have been sifted together. Bake in a shallow pan in a moderate oven. Frost as desired. Very good with lemon frosting.

Mrs. Rachel Bennett

SUGARLESS COOKIES

- 1 c. orange marmelade
- $\frac{1}{2}$ c. shortening
- 1 unbeaten egg
- $\frac{1}{2}$ c. nut meats
- $\frac{1}{4}$ c. raisins or dates, cut fine
- 2 c. all purpose flour
- 1 level t. soda
- Pinch of salt

Makes about 36 small drop cookies or 24 large cookies. Bake in a moderate oven 10 or 15 minutes, depending on the color desired. Store in cookie jar and will stay moist until used.

FILLED COOKIES

Cream together:

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

Then add in the order given:

- 1 egg
- $\frac{1}{8}$ t. salt
- $\frac{1}{2}$ c. milk
- $2\frac{1}{2}$ c. flour
- 3 t. baking powder
- 1 t. soda
- 1 t. vanilla

Filling:

- 1 c. sugar
- 1 c. chopped dates or raisins
- $\frac{1}{4}$ c. water
- 2 t. flour

Cook and cool ingredients of filling.
Place filling on 1 cookie, cover with
another cookie and press down edges.
Bake in a hot oven.

Rhea Hulse

APPLESAUCE COOKIES

- $\frac{3}{4}$ c. fat
- 1 t. soda
- 1 c. sugar into 1 c. warm applesauce

Sift together:

- 1 t. salt
- 1 t. cloves
- 1 t. allspice
- 1 t. cinnamon
- $2\frac{1}{2}$ c. flour

Add to the first mixture.

Stir in $\frac{1}{2}$ c. raisins and $\frac{1}{2}$ c. nuts.

Drop by spoonfuls on greased cookie
sheet and bake in a quick oven.

Mrs. Rachel Bennett

DOUGHNUTS

- 2 T. melted butter
- 1 c. hot seasoned mashed potatoes
- 2 eggs, well beaten
- $1\frac{1}{2}$ c. sugar
- 4 c. flour
- 1 t. salt
- 5 level t. baking powder
- $\frac{1}{2}$ c. sweet milk
- Flavor to taste

Fry in deep fat. Yields about 36.

Mrs. Rachel Bennett

CHOCOLATE BIT OATMEAL COOKIES

- $\frac{1}{4}$ c. shortening
- $\frac{1}{4}$ c. brown sugar
- $\frac{1}{4}$ c. white sugar
- 2 eggs
- 1 t. vanilla
- 1 t. salt
- $1\frac{1}{2}$ c. flour
- 1 t. soda
- 1 t. hot water
- 2 c. oatmeal
- 1 c. nutmeats
- 1 package chocolate chips

Cream shortening, add sugar, and cream well. Add beaten eggs. Add vanilla and soda which has been dissolved in hot water. Add flour, oatmeal, nuts and chips. Mix well. Drop on cooky sheet and bake.

Mrs. Ruth DeReus

RAISIN OR DATE BARS

2 c. oatmeal
2 c. flour
1 c. sugar
1 c. butter and lard
1 t. soda

Filling:

2 c. raisins or dates
 $\frac{1}{2}$ c. sugar
1 c. water
1 T. cornstarch

Vanilla

Mix oatmeal, flour sugar, shortening, and soda. Line a pan with $\frac{1}{2}$ of mixture. Then put in the filling, and add the rest of mixture. To make the filling cook the raisins or dates until soft, add the cornstarch, sugar, and vanilla. Bake for 50 min. in a moderate oven.

Ena Poorbaugh

PIES

What moistens the lips,
What brightens the eye,
What brings back the past
Like a rich, juicy pie.

Pie Crust (2 crust pie)

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

$\frac{1}{2}$ C lard + 2 Tablespoons

$\frac{1}{2}$ $\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ $\frac{1}{2}$ tsp salt

$\frac{1}{2}$ $\frac{1}{2}$ tsp vinegar

$1\frac{1}{2}$ $\frac{1}{2}$ Tablespoons beaten egg

3 Tablesp. Cold water

mix flour, ^{baking powder} salt & lard to consistency
of coarse crumbs.

Combine egg, vinegar and water
and add to flour mixture
mix until a ball is formed.
chill & roll out

BUTTERSCOTCH PIE

- $\frac{3}{4}$ c. brown sugar
- 4 T. butter
- $\frac{1}{3}$ c. flour
- $\frac{1}{4}$ t. vanilla
- $\frac{1}{2}$ t. salt
- 2 eggs well beaten
- 2 c. milk

Mix butter and sugar; cook 2 min. or until syrup is brown. Add $\frac{1}{3}$ c. cold milk and scald over hot water. Mix flour and salt with remaining milk. Add to hot mixture, and cook 15 min. Add beaten egg yolks, cook 2 min. Cool. Pour into baked pie shell, cover with meringue and bake until brown.

Ilene Womeldorff

CUSTARD PIE

- 3 large eggs
- $\frac{1}{2}$ c. sugar
- $\frac{1}{2}$ t. salt
- $\frac{1}{4}$ t. nutmeg
- 2 $\frac{2}{3}$ c. milk

Beat the eggs slightly. Beat in sugar, salt, nutmeg, and milk. Bake in moderate oven (375) for 30 to 40 min. This fills a 9-inch pie.

Mrs. Charles Good

LOCK CHERRY PIE

- 1 large c. cranberries, cut in halves and seeds washed out
- $\frac{1}{2}$ c. raisins, chopped fine
- $\frac{1}{2}$ c. boiling water poured over fruit and allowed to cook a few minutes. Add
- 1 T. flour, mixed with
- 1 c. sugar, stir, and add
- 1 t. vanilla

Bake between 2 crusts

Lillian M. Cook

GRAHAM CRACKER PIE

Crust:

- 1 c. graham cracker crumbs
- 1/3 c. soft butter
- 1/3 c. sugar

Cream butter and sugar; stir in crumbs. Grease pan and line with graham cracker mixture. Bake in very slow oven.

Filling:

- 1 T. cornstarch rounded
- 3 T. sugar rounded
- pinch of salt

Dissolve with little milk. Add:

- 2 egg yolks, beaten
- 2 c. milk

Cook until it comes to a good boil, add 1 t. vanilla and pour into graham cracker crust. Top with a meringue made of:

- 2 egg whites, beaten stiff
- 2 T. sugar
- pinch of baking powder

Bake until meringue is brown.

Florence Frey

JELLO PIE

- 1 box jello, prepared according to directions, using fruit juice for part of liquid if desired. When thick and syrupy, add

- 1 c. slightly sweetened cherries, strawberries, raspberries, or peaches.

Pour into baked pie shell. Chill until serving time; then spread sweetened whipped cream over the pie.

Mrs. Howard Maxwell

LEMON MERINGUE PIE

- $\frac{3}{4}$ c. sugar
- $\frac{1}{8}$ t. salt
- 4 T. flour
- 2 T. cornstarch
- $1\frac{1}{2}$ c. water
- 2 eggs separated
- 1 t. butter
- 3 T. lemon juice
- 1 t. grated lemon rind

Blend sugar, salt, flour and cornstarch. Stir in $\frac{1}{2}$ c. cold water; heat the rest of the water before adding. Cook mixture slowly over low heat, stirring constantly until thick and clear. Add well beaten egg yolks, cook one min. longer. Remove from heat. Cool slightly and stir in butter, lemon juice, and rind. Pour into baked pastry shell, cover with meringue made from egg whites. Brown in slow oven (325) 15 to 20 min.

Nadine Christiansen

LEMON PIE

- 1 lemon, grated and juice
 - 2 c. water
 - $\frac{3}{4}$ c. sugar
- Heat together. Add:
- 2 T. cornstarch, dissolved in small amount of water.
 - 2 egg yolks, beaten.

Cook until clear and thick. Place in baked pie shell, cover with meringue made of 2 egg whites, beaten stiff with 1 T. sugar.

Bake until meringue is brown.

Pearl Staker

Pearl Staker
Oct 17-1948

LEMON CHIFFON PIE

1 T. unflavored gelatine
 $\frac{1}{4}$ c. cold water
4 eggs, separated
1 c. sugar
 $\frac{1}{2}$ c. lemon juice
1 t. grated lemon peel
 $\frac{1}{2}$ t. salt
1 pie shell or graham cracker crust
Whipped cream for topping

Soften gelatine in water. Beat egg yolks and add $\frac{1}{2}$ c. of sugar, lemon juice, and salt. Cook over boiling water until of custard consistency. Add grated rind and softened gelatine and stir thoroughly. Cool. When mixture begins to thicken fold in stiffly beaten egg whites to which the remaining $\frac{1}{2}$ c. sugar has been added. Fill pie shell and chill. Spread with whipped cream.

Orange juice and rind may be used instead of lemon, but add 1 T. lemon juice.

Grace Kimberly

MACAROON PIE

3 egg whites
1 c. dates
 $\frac{1}{2}$ c. nuts
1 c. sugar
 $\frac{1}{2}$ t. baking powder
15 square white soda crackers
vanilla

Beat egg whites until stiff. Mix dates, sugar and nuts; then fold in egg whites. Crush crackers with baking powder and put in last. Bake slowly (300-325) in pie tin, about 20 min. Test like cake. Serve with whipped cream or ice cream.

65 Kathleen Toms

ORANGE PIE

- 1 c. sugar
- 1 c. water
- 3 eggs, separated
- 2 T. cornstarch
- 1 orange, juice and rind
- $\frac{1}{2}$ lemon, juice and rind

Let sugar, water, juice, and rind come to a boil. Dissolve cornstarch in a little cold water, add to beaten egg yolks, then add to hot mixture. Boil until it thickens, stirring constantly. Pour into baked pie crust. Use egg whites for a meringue. Bake in oven until meringue is a nice brown.

Lillian M. Cook

PINEAPPLE ANGEL PIE

- 1 c. chopped pineapple
- 1 c. pineapple juice and water
- 1 c. sugar

Bring to a boil; add:

- 6 T. cornstarch
- $\frac{1}{2}$ c. cold water

Cook until thick and clear. Cool. Add:

- 3 beaten egg whites
- $\frac{1}{4}$ t. salt

which have been beaten until creamy.

Pour in baked pie shell and top with 1 c. of cream, whipped, and 2 T. sugar. Chill. May be decorated with nuts and maraschino cherries.

Mrs. Russell R. Southern

OPEN PEACH PIE

- 1 c. sugar
- 2 T. cornstarch
- 3 c. peeled, sliced peaches
- $\frac{3}{4}$ c. cream

Line 9-inch pie pan with pastry. Mix sugar and cornstarch, and use $\frac{3}{4}$ of it to cover inside of pastry shell, pressing it out to sides. Fill with sliced peaches and cover them with the rest of the sugar mixture. Pour cream over all. Bake in hot oven for 10 min. Reduce heat to 350 and bake 50 min. longer.

Ella Byal

PECAN PIE

- $\frac{1}{2}$ c. sugar
- 1 c. dark syrup
- 2 T. melted butter
- $\frac{1}{2}$ t. salt
- 1 c. chopped pecans
- $\frac{1}{2}$ c. coconut (optional)
- 3 eggs

Beat eggs in large bowl and add all ingredients; pour in an unbaked pie shell and bake at 400 degrees for 30 min. or until done.

Mae Inglis

RHUBARB PIE

Cut rhubarb into $\frac{1}{2}$ inch lengths, place in unbaked pastry shell until level full.

- 1 egg, beaten
- 1 c. sugar
- $\frac{1}{2}$ c. water
- 2 T. flour

Mix and pour over rhubarb and bake until rhubarb is soft. Two egg yolks may be used and a meringue added after pie is baked.

67 Mrs. Dave Gardner

RHUBARB PIE

$3\frac{1}{2}$ c. finely cut rhubarb
2 egg yolks, beaten until frothy, golden

Add to egg yolks:

2 c. sugar
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. cinnamon
 $\frac{1}{4}$ t. nutmeg
8 T. flour

Mix this thoroughly with rhubarb and turn into an unbaked pie shell. Dot with butter. Bake in moderate oven until done. Cover with meringue and cook slowly 15 min.

Mrs. Lewis Cummings

CREAM RHUBARB PIE

2 T. cornstarch
1 c. sugar
 $\frac{1}{8}$ t. salt
1 c. boiling water
Mix and cook until thick.
1 T. butter
3 egg yolks
2 c. chopped rhubarb
 $\frac{1}{2}$ t. lemon flavoring

Add to first mixture and bake in unbaked pie shell for 30 min. or until done. Remove from oven and top with meringue made from egg whites. Brown.

Mae Inglis

PLAIN PASTRY

$1\frac{1}{2}$ c. sifted flour
 $\frac{1}{2}$ c. lard
 $\frac{1}{2}$ t. salt
5 T. cold water

Cut lard into sifted flour and salt. Add water.

STRAWBERRY PIE

- 1 baked pie shell
- 1 qt. strawberries
- 1 c. sugar
- 3 T. cornstarch
- 1 c. whipping cream

Place half of the stemmed, washed, and drained berries in baked pie shell. Mash remaining berries, bring to boiling point, add sugar and cornstarch mixed together. Cook slowly for 10 min., stirring occasionally. Let cool and pour over the uncooked berries in the shell. Chill.

Top with whipped cream and serve.

Mrs. Russell E. Southern

OLD FASHIONED PUMPKIN PIE

- 2 eggs, beaten
- $\frac{3}{4}$ c. brown sugar
- $1\frac{1}{2}$ c. canned or cooked pumpkin
- $\frac{1}{4}$ t. ginger
- 1 t. cinnamon
- $\frac{1}{2}$ t. salt
- 1 c. milk
- $\frac{1}{2}$ c. cream

Combine ingredients in order given and mix well. Line 9-inch pie plate with plain pastry, fill with pumpkin mixture, and bake in very hot oven for 15 min., reducing heat to 325 for 20 min. more. Remove pie from oven and cover top with sweetened whipped cream to serve.

Mrs. Delmar Beard

PUMPKIN PIE FILLING

1 can pumpkin #2 $\frac{1}{2}$, or

3 $\frac{1}{2}$ c. cooked pumpkin

4 eggs

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

1 t. salt

1 t. cinnamon

1 t. nutmeg

1 t. ginger

1 $\frac{1}{4}$ c. hot milk

4 T. butter or cream may be added

Beat eggs slightly, add pumpkin, sugar, salt and spices. Beat well. Add milk and butter. Pour into uncooked shells.

Bake at 450 for 15 min., reduce heat to 300 and bake until filling is set. Makes 2 9-inch pies.

Laxine Altes

LEMON CHIFFON PIE

(Stone's Cafe Special)

1 lemon, juice and rind

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

4 egg yolks

pinch of salt

Cook in double boiler; while cooking, soak:

1 T. gelatine (Plymouth preferred) in

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

Add gelatine to cooked custard while hot and stir until dissolved. Fold in:

4 egg whites, stiffly beaten with

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

pinch of salt

$\frac{1}{8}$ t. lemon extract

Fill in baked shell, let stand about 3 hours; serve topped with whipped cream.

Anna Lee

RHUBARB PIE

2 eggs, separated
1 heaping T. butter
2 T. flour
 $1\frac{1}{4}$ c. sugar
1 c. milk

Fill unbaked pie crust with cut fresh rhubarb. Beat egg yolks, add the milk, then mix well with flour and sugar which has been mixed. Pour this mixture over the rhubarb. Put chunks of the butter on top of the filling and sprinkle with cinnamon. Bake in hot oven (400) for 10 min., then reduce to 350 degrees until custard is formed.

Remove from oven and add meringue made from the egg whites and 2 T. sugar. Bake in moderate oven until brown.

Frances Pulley

CUSTARD PIE

Fill a single uncooked crust with:

2 eggs
3 heaping T. sugar
2 c. sweet milk
 $1/8$ t. salt
nutmeg

(This recipe never fails.)

Rhea Hulse

DESSERTS

When you wish a new dessert,
Something sure to please,
One that is cool, refreshing, too,
Just try one of these.

Apricot Dessert or Salad

- 1 Can Wildernes Apricot pie filling
 - 1 tall can pineapple chunks drained
 - 1 small bottle marachino cherries for color
Cut in $\frac{1}{2}$ & drained
 - 1 Can mandarin oranges drained
 - 2 C. miniature marshmallows
- Mix thoroughly and let stand in refrigerator over night.
Before serving slice 2 bananas and mix.
Serve on lettuce leaves for salad or in sherbet glasses for dessert

Charlotte Caples fruit cup

- 1 C. water
 - 1 $\frac{1}{4}$ C sugar
- } Boil for few minutes
} let cool then add
- 2 packages frozen strawberries
 - no 2. Can crushed pineapple
 - no 2 Can apricots cut up with juice.
- 5 or 6 Bananas:
- Put in plastic glasses or cups and freeze - makes about 14 frozen
Let ~~thaw~~ thaw slightly before serving -

POOR MAN'S PUDDING

- $\frac{1}{2}$ c. sugar
- 1 T. butter
- 1 c. flour
- $\frac{1}{2}$ c. milk
- $\frac{1}{2}$ c. raisins, dates, plums or sliced
applies
- 2 t. baking powder
- 1 t. cinnamon
- $\frac{1}{4}$ t. nutmeg
- pinch of salt

Mix, adding milk last; place in baking dish, Then pour following mixture over top:

- 1 c. brown sugar
- 2 c. boiling water.

Bake 20 min. Serve hot or cold.

Mrs. John Allan

Mrs. Fred Geisler

SUET PUDDING

- 1 c. suet
- 1 c. sugar
- 1 c. sour milk
- 1 c. raisins
- 1 c. nuts (optional)
- 1 c. flour
- 1 c. dry bread crumbs
- 1 t. soda
- 1 t. cinnamon
- $\frac{1}{2}$ t. salt

Steam 2 hours and serve with hard sauce.

Hard Sauce:

- $\frac{1}{2}$ c. butter
- 2 c. confectioner's sugar
- 1 t. vanilla

Thoroughly cream butter and sugar; add flavoring, which may be varied by adding small amount of lemon or orange juice and rind (grated).

Cherry Yum-Yum

- 1½ sticks of margarine
- 3 cups graham cracker crumbs
- 2 packages of powdered whipped topping mix
- 1 cup cold milk
- ¾ cup sugar
- 1 package (8 ounces) cream cheese
- 2 cans cherry pie filling

Melt margarine and mix with crumbs. Cover bottom of a 9-by-13-by 2-inch pan with half of this mixture. Whip powdered topping with milk and add sugar and cream cheese. Whip until well-mixed. Pour half of this mixture over crumbs. Spoon both cans of cherry pie filling on top. Add remaining whipped topping mixture over cherries. Top with remaining crumbs. Refrigerate until cold.

Mrs. Acree W. Moore

Old-Fashioned Tapioca Pudding

- | | |
|---------------------|--------------------------|
| 1 cup pearl tapioca | 1 cup sugar |
| 2 cups cold water | 1 teaspoon vanilla |
| 1 quart milk | 4 tablespoons more sugar |
| 4 eggs, separated | |

Soak tapioca overnight in water. By morning the water will be absorbed. Add milk and simmer 20 minutes over very low heat or in double boiler. Beat egg yolks and add a small portion of hot tapioca mixture, stirring vigorously. Return to tapioca, stirring all the while. Add sugar and stir to dissolve. Bring to boil, then remove from heat. Set aside to cool, then add vanilla and pour into casserole. Top with meringue made of whipped egg whites sweetened with the 4 tablespoons sugar. Bake in moderate oven until meringue is golden. Serve cold.

Tapioca Cream
 ¼ C. pearl tapioca
 2 C. scalded milk
 2 eggs
 1 C. sugar
 ¼ t. salt
 1 T. vanilla

Cover tapioca with cold water soak overnight - drain add to milk and cook in double boiler until transparent add salt and sugar to egg yolks beaten combine by pouring part of hot mixture to egg yolk mixture return to double boiler and cook until it thickens. Add vanilla and stiffly beaten egg whites. Chill

FRUIT-NUT PUDDING

- 1 c. chopped cooked prunes
- 2 c. sweetened apple sauce
- $\frac{1}{2}$ c. sugar
- $\frac{1}{2}$ c. chopped nuts
- 2 t. grated lemon rind
- 1 c. bread crumbs

Place $\frac{1}{2}$ of the prunes and apple sauce in greased baking dish. Combine sugar, nuts, lemon rind and bread crumbs and spread $\frac{1}{2}$ of this mixture in dish; repeat the prune and applesauce layer, and top with remaining crumb mixture. Bake in 450 oven until mixture is bubbling hot. Serves 6.

Pearl Powleske

PINEAPPLE CREAM

- 1 c. crushed pineapple (1 small can)
- 1 c. sugar (scant)

Mix and cook until sugar is dissolved and it boils.

- 1 envelope white gelatine
- $\frac{1}{4}$ c. water

Soak gelatine in water 5 min. and add to pineapple which has been removed from heat. Stir until thoroughly mixed and dissolved. Cool until it begins to set.

Whip 1 pint of cream and fold pineapple mixture into it. Chill until served.

Florence Frey

QUICK DESSERT

- 2 c. thickened, sweet apple sauce; cool
- 2 c. graham cracker crumbs

Place 1c. crumbs in buttered dish, cover with applesauce, finish with crumbs. Chill. Cut in squares and serve with whipped cream.

Kathleen Toms

APPLE CRISP

- 4 heaping c. chopped apple
- 3 T. flour
- 1 c. sugar

Mix and put in 8x12 buttered pan; nuts may be added, if desired.

- 1 c. flour
- 1 t. baking powder
- $\frac{1}{2}$ t. salt
- 1 c. sugar

Sieve together; mix in:

- 1 egg

Spread this crumble over apples. Bake in moderate (350) oven 45 min. or until apples are done. Serve with whipped cream. Makes 10 or 12 servings.

Zola Cleverley

APPLE-PLUM PUDDING

- 1 c. suet, ground
- 1 c. apples, chopped fine
- 1 c. white sugar
- 1 c. raisins
- $\frac{1}{2}$ c. currants
- $\frac{1}{2}$ c. nut meats
- $\frac{1}{2}$ c. fruit peel (orange, lemon, citron)
- $\frac{1}{2}$ c. dates, chopped
- 1 t. soda
- $\frac{1}{2}$ t. salt
- 1 c. sour milk
- 2 c. flour

Mix thoroughly and steam $2\frac{1}{2}$ or 3 hrs. after boiling starts.

Faye Beals

DATE ICEBOX PUDDING

- 1 lb. graham crackers, rolled
- 1 c. dates, chopped fine
- 1 c. nut meats, chopped
- 12 marshmallows, cut
- 1 c. sweet cream

Mix and shape in roll. Chill and serve with whipped cream.

Mrs. Lewis Cummings

PINEAPPLE REFRIGERATOR CAKE

- $\frac{1}{2}$ c. butter (scant)
- 1 c. sugar
- $\frac{1}{2}$ pint cream, whipped
- 1 c. chopped nuts
- 1 c. crushed pineapple
- 1 egg, beaten until light
- $2\frac{1}{4}$ c. graham cracker crumbs, finely crushed

Cream butter and sugar together; add egg, cream and pineapple. Line an oblong pan with waxed paper and place a layer of the cracker crumbs about $\frac{1}{2}$ in. deep on bottom. Over this pour 3 or 4 T. pineapple juice and $\frac{1}{2}$ the pineapple mixture; sprinkle with nuts. Add second layer of cracker crumbs, then pineapple mixture and nuts. Sprinkle top with thin layer of cracker crumbs. Cover with waxed paper and let stand in refrigerator at least 24 hours. Cut in squares. Serve plain or with whipped cream.

Dorothy Hays

ICE CREAM (6 Qt.)

5 eggs, separated
5 qt. milk
1 qt. cream
1 c. white syrup
2½ c. sugar
pinch of salt
5 junket tablets

Warm milk, lukewarm, not scalded. Put junket tablets in cold water to dissolve. Beat egg whites until stiff; add 1 c. sugar. Beat yolks until light, add remaining sugar, syrup, salt and vanilla. Add cream and egg whites to milk and add junket; when this mixture becomes firm, freeze.

Ena Poorbaugh

REFRIGERATOR ICE CREAM

3 eggs, separated
1 qt. milk
½ c. sugar
½ c. white syrup
2 T. flour or cornstarch
8 marshmallows
1 c. whipping cream
1½ t. vanilla

Mix syrup, sugar, egg yolks, flour or cornstarch, and 1 pint of milk. Cook until thick in double boiler. Add remaining milk and whites of eggs beaten stiff.

Place in refrigerator tray and when nearly frozen fold in cream whipped until stiff. Return to freezer.

Mrs. Louis Fickett

ICE CREAM (One Gallon)

2 eggs, beaten; add
1 c. sugar
1 can Eagle Brand Milk
1 can evaporated milk
 $1\frac{1}{2}$ qt. whole milk
1 T. vanilla
1 t. lemon extract
pinch of salt

Heat above until lukewarm; add 3 dissolved junket tablets. Freeze. More cream may be substituted if still richer ice cream is desired.

Pearl Staker

CHOCOLATE ICE CREAM

$\frac{3}{4}$ c. sugar
2 T. cocoa
pinch of salt

Mix, heat until dissolved; cool. Add:
2 t. vanilla
 $1\frac{1}{2}$ c. cream

Place in refrigerator tray and when partly frozen remove and beat to a mush, then return and finish freezing.

Ruth DeReus

PINEAPPLE FLUFF

$\frac{1}{2}$ # marshmallows
 $\frac{1}{2}$ pt. cream
1 small can crushed pineapple and juice

Cut marshmallows into pieces and let stand in the cream over night. Add pineapple and juice the next morning and let stand, stirring occasionally.

Jane Baker

PINEAPPLE SHERBET

$1\frac{1}{2}$ c. crushed pineapple

$\frac{1}{4}$ c. lemon juice

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

Mix and let stand until syrup forms.

1 T. gelatine, soaked in

$\frac{1}{4}$ c. cold water for 5 min. and dissolved over hot water; add to fruit mixture.

$2\frac{1}{2}$ c. milk, added slowly while stirring constantly.

Pour into tray and freeze to mush (about 1 hr.) then remove to cold bowl and beat until creamy with rotary beater. Beat 2 egg whites until stiff and fold into mixture. Finish freezing (2 or 3 hours), stirring occasionally.

Ella Byal

Elna Byal

MOUSSE

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

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

Bring to boil and continue until syrup spins a thread when dropped from tip of spoon. Pour slowly over:

2 stiffly beaten egg whites, beating constantly and continuing until cool.

Fold in:

1 c. whipped cream

$\frac{1}{2}$ t. vanilla, and add

$\frac{1}{4}$ c. grapes

Place in freezing tray and let stand 3 or 4 hours or until firm. Makes about $1\frac{1}{2}$ pints.

Mrs. Lola Frey

BOHEMIAN TEA

25 c. water
6 oranges, juiced
5 lemons, juiced
1 t. cinnamon
1 t. cloves
5 t. Orange pekoe tea
4 c. sugar

Make syrup of sugar and fruit juices. Add spices (in a bag) to a cup of water and boil a few minutes. Add tea to the rest of the boiling water. Let set five minutes; then remove tea bags. Add syrup and spice water. Delicious iced.

Zola Cleverley

RECEPTION CHOCOLATE

Make a cocoa paste of:

1 c. cocoa
 $1\frac{1}{2}$ c. sugar
 $1\frac{1}{2}$ c. boiling water

Mix sugar and cocoa, and stir to a smooth paste with water. Bring to boil over the flame, and cook in a double boiler for 30 min., until a thick paste is formed. Chill.

Beat 1 quart of whipping cream until $\frac{1}{2}$ stiff. Add cocoa paste and continue beating until it will hold its shape.

When serving the chocolate, scald skimmed milk and pour it (very hot) into each cup $\frac{2}{3}$ full and 1 heaping spoon of cocoa paste. Should serve about forty.

Mabel Hartley
Mingo Woman's Club

FRUIT FREEZE

- 3 lemons
- 3 oranges
- 3 bananas
- 3 c. sugar
- 3 c. water

Crush ripe bananas, while sugar and water cook 5 min. Squeeze juice of lemons and oranges on bananas. Add syrup, mix thoroughly and chill. Freeze, stirring occasionally.

This may be served as a beverage by adding 1 qt. ginger ale and serving on cracked ice.

Kathleen Toms

FROZEN FRUIT SALAD

- 1 #2 $\frac{1}{2}$ can fruit cocktail
- 1 pint whipping cream
- 3 T. salad dressing

Fold drained fruit cocktail and salad dressing into whipped cream. Pour in trays and freeze. Cut in squares and serve on lettuce leaf.

Mrs. Eva Kling

BAVARIAN CREAM

- 4 pkg. lemon jello
- 4 c. boiling water
- 1 c. sugar
- 1 $\frac{1}{2}$ cans crushed pineapple
- 4 c. cold water (includes fruit juice)
- 1 qt. cream whipped
- 1 $\frac{1}{2}$ t. vanilla, in whipped cream

After jello is ice cold, but not set, add whipped cream and fruit. Serves 32.

Mrs. J. L. Hartley

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NIEL STEINICHE

SALADS

A salad should send everyone
away from the table satisfied
and happy and no dinner is
complete without a well selected
salad.

10. Pea salad is chopped pickles, chopped peanuts and cooked peas with the dressing. Diced cheese may also be added.

Mrs. Gladys Murphy

CRANBERRY RELISH

1 # cranberries

1½ oranges

2 c. sugar

Pare oranges, remove seeds, and trim all white part off. Wash cranberries, then grind cranberries and oranges, including rind through food chopper. Mix 2 c. sugar through mixture thoroughly and let set several hours before serving.

Mrs. Elizabeth Inglis

PINEAPPLE MARSHMALLOW SALAD

1 large can sliced or chunk pineapple

1 doz. marshmallows

1 c. nut meats

¼ c. vinegar

½ c. sugar

1 T. flour

1 T. cornstarch

Place pineapple in bowl. Boil juice, sugar, vinegar, cornstarch and flour until thick. When cool pour about 2/3 juice over pineapple, then add marshmallows and nuts. Pour rest of juice over top. Set in cool place until ready to serve.

Mrs. Elizabeth Inglis

SALAD

1 c. marshmallows

1 c. oranges

1 c. pineapple tidbits

1 c. coconut

1 c. sour cream.

Mix together and leave in refrigerator for 3 or 4 hours.

Mrs. Hugh Byal

CRANBERRY SALAD

Grind rather fine the following:

1 qt. cranberries

4 small apples

1 small orange

Add 1 small can grated pineapple, drained, and 2 c. sugar. Let stand 2 hours. Take liquid from pineapple, add enough water to make $1\frac{1}{2}$ c. Heat to boiling and pour over 2 packages of cherry jello. When cool add to cranberry, sugar mixture. Let stand until solid.

Mrs. Roscoe Berkley

APPLE SALAD

Apples, sliced as for pie

Marshmallows, cut in fourths

Salted peanuts, ground

White grapes, cut in halves

Add a very little sugar and pinch of salt. Whipped cream should be used in place of dressing.

A banana may be added or dates.

If salted peanuts are not used other nuts and pineapple could be used, and the salad dressing made from the pineapple juice as follows:

Drain all juice from pineapple used. For each c. juice use 1 rounding t. cornstarch, pinch of salt, and level T. sugar. Add a little water and mix, pouring into juice which has been heated and finish cooking. Add 1 T. Miracle Whip. Store unused part for future use.

Florence Frey

on picks for garnish.

Salmon Salad

3½ teaspoons unflavored
gelatin
1 1-lb. can salmon, drained
½ cup boiling water
⅔ cup mayonnaise
1 teaspoon salt
Pinch cayenne
1 tablespoon lemon juice

2 teaspoons grated lemon
rind
3 tablespoons thinly sliced
green onion
¾ cup thinly sliced celery
2 tomatoes, peeled and diced
½ cup heavy cream,
whipped

Soften gelatin in liquid drained from salmon. Add boiling water, stir to dissolve and set aside to cool.

Remove skin and bone from salmon and flake fish finely. Combine with next five ingredients and beat until smooth. Stir in dissolved gelatin along with onion, celery and tomato. Fold in whipped cream.

Turn into lightly oiled 1½-quart fish mold and chill overnight. Unmold on greens, give the creature an olive slice eye and decorate the plate, if you like, with marinated cucumber slices in pimienta pods.

PINEAPPLE CHEESE SALAD

- $\frac{1}{2}$ glass Kraft Pimento Cheese
- 1 pkg. lemon jello
- 1 c. boiling water
- 1 c. crushed pineapple
- 1 c. whipping cream

Dissolve jello in boiling water.

When it begins to set, beat well and add cheese and beat until smooth. Add pineapple and whipped cream. Leave in refrigerator until set.

Mrs. Lewis Cummings

SUNSHINE SALAD

- 2 pkgs. lemon jello
- 2 c. boiling water
- 1 c. pineapple juice
- 2 c. crushed pineapple
- 1 c. grated raw carrots

Dissolve jello in 2 cups boiling water, add 1 c. pineapple juice, crushed pineapple and carrots.

Pour into well greased mold and place in refrigerator. Turn out on bed of lettuce, serve with mayonnaise.

Mrs. Niel Steiniche

CRANBERRY GELATINE SALAD

- 1 c. raw ground cranberries
- 1 ground orange with rind
- 1 raw ground apple
- $\frac{1}{2}$ c. pineapple, if desired
- 1 pkg. cherry gelatine
- $1\frac{1}{2}$ c. hot water
- $\frac{1}{4}$ c. sugar

Mix and chill until firm.

Maxine Altes

FROZEN SALAD

Cook and cool

1 c. pineapple juice

2 T. flour

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

$\frac{1}{8}$ c. sugar

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

1 egg

Add:

Juice of 1 lemon

4 slices of pineapple, cut.

2 oranges, cut.

10 marshmallows

8 cherries

$\frac{1}{2}$ pint cream, whipped.

Freeze in tray and serve on lettuce leaf with small amount of dressing.

Rhea Hulse

STUFFED TOMATO SALAD

Select large, ripe tomatoes. Skin tomatoes, cut round piece from stem end and remove 1 c. of pulp. Season inside with salt, turn tomatoes upside down to drain and place in refrigerator until time to serve.

For a hearty salad fill inside with chopped meat or fish, diced cucumbers, chopped celery and tomato pulp. Season inside with salad dressing. For a less substantial salad use only chopped green vegetables, cucumber, celery, tomato pulp and thick salad dressing.

Fill shells with mixture, put spoonful of dressing on top of stuffed tomatoes, serve on crisp lettuce leaf.

Mrs. Niel Steiniche

PINEAPPLE STRAWBERRY SALAD

- 1 T. plain gelatin
- 4 T. cold water
- 1 c. hot canned pineapple juice
- $\frac{1}{4}$ t. salt
- 2 T. lemon juice
- 1 c. sliced strawberries
- 12 marshmallows, diced
- $\frac{1}{2}$ c. cream, whipped
- Extra strawberries for garnishing and mayonnaise.

Soften gelatin in cold water. Dissolve in hot pineapple juice. Beat until gelatin is all dissolved, then add salt and lemon juice. Chill until mixture begins to thicken. Snip marshmallows into rather small pieces. Fold pineapple, strawberries, and marshmallows into slightly thickened mixture. Whip cream until stiff, then fold this into gelatin mixture. Turn into individual molds which have been rinsed with cold water. Chill until firm. Unmold on crisp lettuce leaves and top with a fresh strawberry. Tint dressing a pale green and put on top.

Dorothy Southern

A GOOD SALAD

- $\frac{1}{2}$ c. miracle whip
- 1 c. whipping cream
- $1\frac{1}{2}$ c. diced marshmallows
- 1 small pkg. Philadelphia Cream Cheese
- 1 small can crushed pineapple

Whip cream, add miracle whip, then cheese. Stir well, add marshmallows and drained pineapple. Mix together and put in tray and freeze.

Mrs. Hugh Byal

BING CHERRY SALD

- 1 pkg. Cherry Jello
- 2 c. water and juice from cherries
- 1 can Bing Cherries
- $\frac{1}{2}$ c. nuts, chopped
- $\frac{1}{2}$ c. chopped celery
- 1 small jar stuffed olives, sliced

Dissolve jello in liquid. Add remaining ingredients when jello begins to set.

Pearl Spensley

APPLE RINGS

- 8 Jonathan apples
- 1 $\frac{1}{3}$ c. sugar
- 1 c. water
- 3 slices lemon
- 8 red cinnamon drops

Cut apples in 1-inch slices, crosswise leaving on the skins. Remove core from each slice. Make a syrup by boiling the sugar, water, lemon and cinnamon drops. for 2 min. Add apple rings a few at a time. Cook until tender and syrupy.

Mrs. Louis Pickett

PINEAPPLE SALAD

- 1 c. pineapple juice
- $1\frac{1}{2}$ T. vinegar
- $2\frac{1}{2}$ T. sugar
- 2 T. flour (rounding)
- pinch of salt

Beat 1 egg and 1 T. water. Add flour and sugar, 1 T. butter and $\frac{1}{2}$ c. chopped dates. Cook until creamy. Chill. Add $\frac{1}{2}$ c. nuts, 4 or 5 slices of drained pineapple, 8 quartered marshmallows and $\frac{1}{2}$ pt. whipping cream. This may also be used as dessert.

Mrs. John Allan

24 HOUR SALAD

- 2 eggs beaten
- 4 T. vinegar or lemon juice
- 4 T. sugar
- 2 T. butter
- 2 c. white cherries cut in halves
- 2 c. marshmallows, quartered
- 2 c. diced pineapple
- 2 oranges, diced
- 1 c. whipped cream

Blend eggs, sugar, and vinegar together. Cook until thick and smooth, beating constantly with egg beater. Remove from heat and add butter. When cold fold in whipped cream and fruit mixture. Turn into mold and chill 24 hours.

Mrs. Gladys Murphy

CREAM CHEESE SALAD

- 1 pkg. lemon jello dissolved in 2 c. boiling water.
- 2 T. lemon juice
- 1 diced apple

Mix and let above ingredients harden in bottom of pan.

- 1 pkg. (3 oz.) cream cheese
- 1 pkg. lemon jello dissolved in 2 c. boiling water.
- 2 T. lemon juice (optional)
- $\frac{1}{2}$ t. salt
- $\frac{1}{2}$ c. chopped nuts

Mix and let thicken. Then whip until creamy. Add cheese and nuts. Pour over hardened jello with apple in it.

Dorothy Southern

FRENCH DRESSING

1/3 c. vinegar
1/3 c. salad oil
1/4 c. catsup
1/4 c. sugar
1 t. paprika
1 t. salt
1 T. scraped onion

Mix in jar and shake before using each time.

Rhea Hulse

SALAD DRESSING

Heat 2 c. vinegar and 2 T. butter to boiling point. Mix and add:

1 c. sugar
2 eggs
2 T. mustard
2 t. salt
2 c. milk
3 heaping T. flour

Cook together until thick.

Mrs. Nellie Cummings

SALAD DRESSING

1/2 c. sugar
1 t. mustard
1/4 t. salt
3 T. flour
4 egg yolks
1 c. sweet milk
1/4 c. vinegar

Sift dry ingredients together and combine with egg yolks and milk. Add vinegar slowly and cook in double boiler.

Rosa Borts

ONION DRESSING

Delicious for head lettuce:

1 medium sized onion

1 egg yolk

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

1 t. celery seed

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

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

$\frac{1}{4}$ c. vinegar

To this mixture combined add 1 c. salad oil slowly, continually heating.

Popcorn balls

1 C. Corn syrup. Light or dark is best, molasses or sorghum

1 C. sugar

1 T. vinegar

a little butter

Stir then bring to boil over low heat. Boil exactly 10 min. or until it gets hard in ice water

Stir in $\frac{1}{4}$ t. baking soda ^{$\frac{1}{4}$ C. margarine or butter}

Pour over 5 qt popcorn mix with spoon then form in balls with buttered hands

makes about 25 balls

DIVINITY CANDY

3 c. sugar *2 1/2*
 $\frac{1}{2}$ c. table syrup
 $\frac{1}{2}$ c. water
pinch of salt

Mix and boil until it hardens in cold water. Stir until cooled a little, then pour over: *cook to soft pour half over*

2 egg whites, beaten *egg whites cook rest*

Vanilla *of syrup is hard ball*

Beat until thick, then pour on greased platter. Nuts may be added; also black walnut flavoring.

Iva Eubank

DATE ROLL CANDY

2 c. sugar
1 c. light cream
 $\frac{1}{2}$ t. salt

Combine and cook until mixture reaches soft ball stage or 238 degrees. Add 1 lb. chopped nuts. Cook until mixture separates from pan when stirred 2 min. Add:

$\frac{1}{2}$ c. shredded coconut
 $\frac{1}{2}$ t. vanilla

Beat until cool. Pour on wet cloth and form a roll. Cut in slices. *good*

Mavis Geisler

CREAL CANDY

3 c. sugar
 $1\frac{1}{2}$ c. cream
1 c. white corn syrup
 $\frac{1}{2}$ c. boiling water

Mix, then carefully wipe all sugar from sides of pan. Boil until medium ball stage (250). Let stand 5 min., then beat until creamy. Add 2 t. vanilla and $1\frac{1}{2}$ c. black walnut meats. Pour into buttered pan. Makes 2 lb.

95 Zola Cleverly

Fantasy Fudge (marshmallow cream)

3 C. sugar

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

$\frac{2}{3}$ C. evaporated milk

1- 12 oz. package semi sweet chocolate
chips

2 C. Marshmallow Cream
(use 13 oz. jar)

1 tsp Vanilla

1 C. chopped nuts -

Combine sugar, margarine & milk.
Bring to a rolling boil stirring
constantly. (scoches easily)
Boil 5 min over medium heat
Stir in chocolate chips until
melted then marshmallow cream
and nuts - pour into greased
13x9 "pan (makes about 3 lbs)

CHEWY CANDY

- 1 c. sugar
- 1 c. corn syrup
- 1 c. cream

Cook until small amount forms hard ball when dropped in cold water.

- 2 c. Rice Krispies
- 3 c. Corn Flakes

Black walnuts, peanuts, or coconut

Four syrup over Rice Krispies, Corn Flakes (other ingredients, if any). Mix well. Four in well buttered pan and cut in squares when cold.

Mabel Hartley

Ens Poorbaugh

CHOCOLATE FUDGE

- 3 c. sugar
- 3 T. cocoa
- 3 T. corn syrup
- 1 c. rich milk or cream

Cook all together until small amount of candy forms a soft ball when dropped in cold water. Cool and add:

- 1 t. vanilla
- 1 T. butter

Beat until creamy, pour on buttered pan and cut in squares. Nuts may be added.

Mabel Hartley

CHOCOLATE FUDGE

- 2 c. sugar
- 3 T. cocoa
- 1/3 c. white syrup
- 2/3 c. cold water

Cook until it forms soft ball in cold water; remove from fire and add:

- 1 T. butter
- 1 t. vanilla

Beat until it begins to stiffen, add 1 c. nuts, and continue beating. Spread in pan.

Good Chocolate Fudge - Successful Farming

- 3 C. sugar
 - 2 T. light corn syrup
 - 1 C. light cream
 - 3-1/3 squares unsweetened chocolate
or
 - 1/8 + salt
 - 3 T. butter
 - 1 t. Vanilla
 - 1 C. chopped nutmeats
-

- Assemble utensils & ingredients
grate chocolate so that it will melt quickly
(1) Combine all ingredients except butter
Vanilla & nuts
(2) Place sauce pan over heat
and cook mixture slowly.
Stir until sugar is dissolved
and chocolate melted. Bring to
a boil. Cover pan with lid and
boil 3 minutes.
(3) Remove lid & cook until a few
drops forms a soft ball in cold water
or 250. - Stir occasionally
while cooking, heat and drop in
(4) Remove from heat and drop in
butter - do not stir. Cool to
room temperature - or lukewarm
when hand can be held
comfortably on bottom of pan.
(5) Add Vanilla and beat vigorously
until a small amt dropped from
a spoon holds its shape and it
loses its shiny look. Add nuts
(6) Pour quickly into buttered 9x6
or 8" square pan
makes 36 pieces

CHOCOLATE POPCORN BALLS

1½ c. sugar
1/3 c. white corn syrup
2/3 c. water
1/3 c. molasses
3 T. butter
3 oz. Baker's chocolate
1 t. vanilla
4 qt. popped corn, well salted and sorted
Have corn warm and in warm bowl. Put sugar, corn syrup and water over heat, stir until sugar is melted, then wash down sides of saucepan, cover, and let boil 3 or 4 min. Remove cover and cook, without stirring to hard ball stage or 270°. Add molasses and butter; stir constantly until brittle when tested in cold water (290°). Remove from heat and as soon as bubbling ceases, add chocolate melted over hot water, and vanilla. Stir to mix chocolate evenly through candy, then pour over popped corn and mix. With buttered hands lightly roll mixture into small balls. Press together only enough to hold each ball in shape.

Mrs. Roscoe Berkley

PEANUT BRITTLE

2 c. sugar
1 c. white Karo syrup
2 T. water
1 lb. raw spanish peanuts
Cook together until thick and brown.
Have four buttered pans warmed. Add 1 t. dry soda.
Fold through the candy and pour quickly into warm pans.

Mrs. Lola Frey

PENUCHE

- 3 c. light brown sugar
- 1 c. milk
- $\frac{1}{4}$ t. salt
- 3 T. butter or margerine
- $1\frac{1}{2}$ t. vanilla
- $\frac{1}{4}$ c. chopped nut meats

Combine sugar, milk, and salt in saucepan over low heat. Cook to 236° or until mixture forms a soft ball when dropped in cold water. Stir frequently to prevent curdling or sticking. Remove from heat, add butter and cool to lukewarm or 110° . Add vanilla, beat until candy is creamy and loses its gloss. Add nuts and turn into greased shallow pan. When firm cut in bars or squares. Makes about $1\frac{1}{2}$ lbs.

Mrs. T. A. Christiansen

POPCORN BALLS

- 1 c. corn syrup
- $\frac{1}{2}$ c. sugar
- 2 T. butter (level)
- 1 t. cream of tartar
- $\frac{1}{4}$ t. soda
- 4 qt. popped corn

Boil syrup, sugar, and cream of tartar together to soft ball stage. Add butter and soda, pour over corn and shape in balls. Sticky hands may be avoided by dipping in cold water between balls.

Rosa Borts.

AFTER DINNER MINTS

2 c. sugar, mix with
2/3 c. boiling water; add
1/4 t. cream of tartar
1 t. vinegar

Boil without stirring to 265° or until it makes a very firm ball in cold water. Pour onto greased platter. Cool. Add a drop or two of oil of peppermint and coloring if desired, and pull like taffy. Cut into mint size squares and drop into powdered sugar and let stand 24 hours until the squares turn to sugar.

Jane Baker

Knox Gelatine squares

- 1) 4 envelopes unflavored gelatine
3 packages (3 g.) flavored gelatine
4 c. boiling water.
- 2) Combine the gelatine in large bowl. Add boiling water and stir until dissolved. 3. Pour into large baking pan. Chill until firm. Cut into ⁹⁹squares.

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PRESERVES AND PICKLES

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family jars.

UNCOOKED GRAPE JELL

4 qt. grapes, stemmed

Wash and drain grapes. Put on stove with no water, add 2 or 3 T. vinegar. Boil 15 min. Drain in cloth bag. To every 2 c. juice, add 3 c. sugar. Stir sugar into juice, and put on stove. Heat until just hot, then pour into glasses and let stand for 24 hours. Cover with paraffin.

Kathleen Toms

PEACH CONSERVE

1 doz. large peaches or 15 medium sized

2 qt. sugar or 8 c.

4 oranges

Grate rind of 1 or 2 oranges. Pull away skin and cut pulp. Cook all slowly 1 hour. Add $1\frac{1}{2}$ # almonds, blanched and cut fine. Cook a few minutes longer and seal.

Kathleen Toms

BERRY JAM

$1\frac{1}{2}$ T. white vinegar

2 T. water

4 c. berries

Boil 4 min. Add 4 c. sugar and boil

8 min. Seal.

Mrs. Dora Lint

GRAPE BUTTER

1 c. grapes

1 c. sugar, or as many as you want of each. Cook, and when it starts to boil cook 15 min. Take off heat and run through colander. Put in glasses.

Mrs. Tina Barker

BEET PICKLES

Cook beets until tender. Dip into cold water and peel off skin. Make the following syrup:

2 c. sugar

2 c. water

2 c. vinegar

1 t. cloves

1 t. allspice

1 T. cinnamon, spices to be tied in cloth bag. Boil syrup, remove spice bag. Add cooked beets and simmer 15 min. Pack in jars and seal.

Mrs. Howard Maxwell

SALTED BING CHERRIES

Fill jars with cherries with stems on.

To each pint add:

1 T. sugar, heaping

1 T. salt

Fill jars with 2 parts vinegar to 1 part water, approximately $\frac{2}{3}$ c. cold vinegar and $\frac{1}{3}$ c. water per pint.

Anna L. Lee

KOSHER DILL PICKLES

1 clove garlic

1 slice green pepper

1 piece celery

1 sprig of dill and stem

Fill a 2 quart jar firmly with cucumbers, with 1 piece of dill on top. Fill jars to cover pickles with a brine of

1 c. salt

$\frac{1}{2}$ gal. cold water.

Seal.

Esther Cummings

BREAD AND BUTTER PICKLES

- 6 c. vinegar
- 6 c. sugar
- 6 c. onions
- 6 qt. sliced cucumbers
- 3 t. mustard seed
- 1 t. tumeric powder
- 3 t. celery seed
- 2 t. whole cloves

Wash cucumbers and onions and slice crosswise; cover with water; add 6 T. salt.

Let stand 2 hours; drain and rinse in clear water. Add cucumbers and onions to spices, vinegar, and sugar which have been heated together. Boil 5 min., pack in jars and seal.

Audra Harter

DILL PICKLES

- 3 qt. water
- 1 qt. vinegar
- $\frac{1}{4}$ c. coarse salt

Boil and cool. Pour over pickles in jars. Add 2 or 3 heads of dill to each jar. This makes enough for 7 or 8 qts.

Pearl Staker

TUMERIC PICKLES

- 1 doz. large cucumbers, picked before seeds are too hard and sliced 1 inch thick
- 3 large onions, sliced
- Soak for 2 hours in brine of:
 - $\frac{1}{2}$ c. salt
 - 2 qt. water
- Drain and add:
 - 3 c. vinegar
 - 2 t. tumeric
 - $1\frac{1}{2}$ c. sugar

Coil 1 hr. or until tender. Makes 3 qt.

SWEET FOURTEEN-DAY PICKLES

- 2 gal. medium cucumbers, washed and split
- 1 gal. water
- 1 pt. coarse salt.

Make brine, and cover cucumbers completely, to soak 1 week. On 7th day drain off brine; wash, add 1 T. alum.

Cover with boiling water; let stand for 24 hours. Drain; cover with boiling liquid made of:

- 5 pints vinegar
- 3 pints sugar
- $\frac{1}{2}$ oz. celery seed
- $\frac{1}{2}$ oz. stick cinnamon

On 10th, 11th, and 12th days, reheat syrup, and add 1 c. sugar each day. Pour over pickles again. On 14th day fill jars with pickles, pour boiling syrup over them, then seal.

Mabel Hartley
Gertie Turner
Ruth DeReus

SACCHARINE SWEET PICKLES

Select small cucumbers, wash, and pack in sterilized jars. Make a liquid of following:

- 3 qt. vinegar
- 1 qt. water
- $\frac{1}{2}$ c. salt
- 2 T. mixed pickling spices
- 1 t. saccharine

When well mixed, pour over pickles cold. Seal jars and allow them to stand at least 2 weeks before using.

Mrs. Clara Signs

CHERRY LEAF PICKLES

Medium sized cucumbers to fill a 3 or 4
gallong jar. Put in layer of washed
cherry leaves, then a layer of cucumbers
until all are used. Pour over:

1 gal. water

1 c. salt, while boiling hot

Put weight on top of jar and cover. Let
stand 10 days in sunshine. Then take from
brine, and wash, using ice water. Pack
tightly in fruit jars and cover with a
hot syrup made of:

1½ c. white sugar

1 c. vinegar.

Seal.

Faye Beals

CHILI SAUCE

18 large ripe tomatoes

8 onions

6 green mangoes

Chop fine, cook until tender; add:

1 c. sugar

2 c. vinegar

2 t. salt

1 t. cinnamon

1 t. allspice

1 t. nutmeg

½ t. cloves

Cook 10 min. Seal in hot jars.

Mrs. Roy Westfall

DELICIOUS PICKLES

- 2 qt. green tomatoes
- 1 qt. ripe tomatoes
- 3 small bunches celery
- 3 large onions
- 1 red pepper
- 1 small head cabbage
- 1 large cucumber
- $\frac{1}{2}$ coffee cup salt

Chop vegetables fine and add salt. Let stand over night, then drain and add:

- 3 pts. vinegar
- 2 # sugar
- 1 t. dry mustard
- 1 t. pepper

Cook 1 hour and seal.

Mrs. Lafe Boucher

BREAD AND BUTTER PICKLES

- 1 gal. sliced cucumbers
- 2 green peppers
- 6 medium onions
- 1 qt. vinegar
- 3 c. sugar
- 2 T. white mustard seed
- 2 T. celery seed
- 1 T. ginger
- 1 T. tumeric

Slice all vegetables and put in gallon of water with $1\frac{1}{2}$ c. salt. Soak over night, then drain. Place all in vinegar and spices and boil from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. (I boil only 10 min.) Put a pinch of alum in each jar and seal.

Mrs. Lafe Boucher

COLD RELISH

- 4 c. carrots, chopped fine
- 4 c. green tomatoes, chopped fine
- 4 c. cabbage, cut fine
- 4 c. onions, chopped fine
- 6 green tomatoes and 6 red tomatoes
- $\frac{1}{2}$ c. celery or celery seed
- 2 T. mustard seed
- 1 qt. vinegar
- 3 c. sugar
- 5 T. salt

Mix together and seal cold.

Mrs. Lafe Boucher

INDIA RELISH

- 1 peck green tomatoes
- 1 medium head of cabbage
- 6 onions
- 3 red peppers
- 2 green peppers
- 8 c. sugar
- 1 c. salt
- 2 T. celery seed
- 2 T. mustard seed
- 1 T. stick cinnamon
- 1 T. whole cloves (spices tied in bag)

Chop tomatoes; add salt. Let stand overnight with weight on top. Drain thoroughly. Add cabbage and boil in 4.c. vinegar for one-half hour. Then add onions and peppers.

Nellie Cummings

RED CATSUP

- 1 gal. tomato juice
- 1 pt. vinegar
- 2 c. sugar
- 2 T. salt
- 1 heaping t. cloves
- 1 heaping t. allspice
- 1 heaping t. mustard
- 1 heaping t. red pepper

Tie the spices in a bag, place with other ingredients and boil two hours. Remove spice bag and thicken with $\frac{1}{2}$ c. cornstarch dissolved in cold water. Cook 15 minutes and seal in jars.

Maxine Altes.

CHICAGO HOT

- 1 peck ripe tomatoes
- 2 c. chopped celery
- 2 onions
- 4 green peppers
- 1 c. mustard seed
- 4 c. vinegar
- 2 c. sugar
- $\frac{1}{2}$ c. salt
- 2 T. mixed spices
- 2 t. cinnamon

Chop the vegetables and let stand in colander to drain. When well drained add vinegar, sugar, salt, and spices. May be used immediately.

Mrs. Delmar Beard

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AMOUNTS FOR 100 PERSONS

Soup-----	6 gal.
Crackers-----	6 lbs.
Cocktail-----	3 gal.
Fowl-----	60 lbs.
Fowl (creamed or in salad)----	32 lbs.
Beef or veal roasted-----	40 lbs.
Meat loaf-----	18 lbs.
Pork rib roast-----	36 lbs.
Ham-----	50 lbs.
Lamb roast-----	50 lbs.
Veal cutlets-----	30 lbs.
Gravy-----	2 gal.
Asparagus, canned or fresh----	4 #10 cans.
String beans, canned or fresh----	18 lbs.
Beets, canned or fresh-----	20 lbs.
Cabbage for salad-----	12 heads
Carrots-----	24 lbs.
Cauliflower-----	20 lbs.
Corn-----	20 lbs.
Lettuce for salad-----	12 heads
Peas-----	3 #10 cans.
Potatoes	
For salad-----	35 lbs.
For Escalloped-----	25 lbs.
For mashed-----	35 lbs.
Sweet Potatoes-----	24 lbs.
Sweet Potatoes-----	4 #10 cans
Oysters-----	2 gal.
Salad Dressing-----	2 qt.
Coffee-----	2 lbs.
Cream for coffee-----	6 pts.
Rolls-----	15 Dz.
Butter-----	2 lbs.
Whipping cream-----	2 qt.
Ice cream-----	4 gal.
Olives-----	4 qt.

HOUSEHOLD HINTS

1. Your thread will never knot or kink when sewing if you will always make your knot in the end of the thread which first leaves the spool.
2. Place chicken in a paper bag with flour, salt and pepper. Shake well. The result--a well floured chicken for frying with no flour on the hands.
3. Large scissors are efficient kitchen cut-ups. Use them for celery, parsley, string beans. You will gain speed, cut down on the cuts.
4. A quick beauty treatment can be done on the chicken with tweezers. A firm grip pulls feathers and pin feathers out speedily.
5. Stains vanish from cutlery if rubbed with raw potato, cleansing powder.
6. Peel onions under running water for fewer tears.
7. Roll pie crust between waxed paper.
8. Bread keeps indefinitely in the refrigerator.
9. When making fancy sandwiches, use a pair of scissors to remove the crust. You can quickly cut any shape or size you desire.

10. If you will baste roast meat with juice left from spiced peaches or pears, it will give it a delicious flavor.

11. When the metal tops come off shoe-strings, dip the tips in hot paraffin and twist the ends.

12. To remove hardened chewing gum from a washable material, soften the gum in kerosene or turpentine, scrape off the softened gum, and wash the material in soapy water.

13. That old teapot is one of the best things to use for putting paraffin on jellies and preserves.

14. To wash enamel woodwork, use equal parts of vinegar, water and kerosene.

15. Save old powder puffs to clean silverware. They are splendid for this after washing.

16. After opening a new bottle of glue, rub a little lard or oil on the bottle before putting the lid on, and when you open it the lid will come off easily.

17. Twist a rubber band around the base of a candle that is too small to fit the candle stick, and the candle will remain firmly in place.

SIMPLE STAIN REMOVERS

- For egg...wash in cold water, then in
warm water and soap.
- For chocolate and cocoa...cold water
and soap.
- For tea...cold water, then pour boiling
water through stain.
- For coffee...boiling water, poured from
a height to strike with force.
- For milk and cream...cold water, then
warm water and soap.
- For grease...cold water, then warm water
and soap.
- For meat juice...cold water.
- For ink...milk or salt and lemon juice.
- For fruit stain...boiling water, or
lemon juice and sunlight.
- For scorch...Place in the sunlight im-
mediately and leave until the
scorch disappears.
- For mildew...If fresh wash with cold water.
Soak in sour milk, place in
the sun without rinsing.
Bleach old stain in Javelle
water.
- For iron rust...Lemon juice and salt,
Place in sunlight.
- For candle wax...Rub off all excess
parrafin. Use blotting paper
on each side of stain and
apply a warm iron, not hot.

LAUNDRY SOAP

1 can Lewis Lye
5 # fat, melted and strained through
cloth.
2½ pts. soft water
3 T. Borax
1 T. salt
2 t. oil of sassafras (may be omitted)
(One half tallow and one half lard are
the best, but meat fryings may be used)

Method:

Line a wooden box with a damp cloth for a mold. Put lye in a granite bowl, add two pints of soft water and stir until dissolved. Cook until it reaches 85 degrees. Dissolve the salt and borax in the remaining half pint of water. Have fat in a large granite vessel heated to 110 degrees. When lye and fat are the proper temperature, combine by pouring lye solution into the fat with a slow steady stream. Stir in the borax and salt solution and continue stirring until the mixture is of a honey-like texture. Pour into mold. Before hard cut into bars.

Mrs. Lena Geisler
Mrs. Howard Maxwell

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F O R F U N

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4-Bean Salad

1 can green beans

1 can wax beans

1 can kidney beans, rinsed and
drained

1 can garbanzo beans

* * *

$\frac{3}{4}$ cup sugar

1 teaspoon salt

$\frac{1}{4}$ teaspoon pepper

* * *

$\frac{1}{2}$ cup oil

$\frac{2}{3}$ cup vinegar

1 big green pepper, cut in
strips

1 big onion, sliced thin

Drain beans. Combine dressing ingredients, stirring to dissolve sugar. Add beans, green pepper and onion and marinate 24 hours. Drain before serving, or use a slotted spoon or big fork for serving.



Hershey's 5-Minute Recipe #3

Fudgey Brownie (Mixes in 5 minutes!)

$\frac{3}{4}$ cup Hershey's Cocoa	2 cups sugar
$\frac{1}{2}$ teaspoon baking soda	2 eggs
$\frac{2}{3}$ cup vegetable oil	1 $\frac{1}{3}$ cups unsifted all-purpose flour
$\frac{1}{2}$ cup boiling water (measure accurately)	1 teaspoon vanilla
	$\frac{1}{4}$ teaspoon salt

(1) Stir cocoa and baking soda in mixing bowl. (2) Blend in $\frac{1}{3}$ cup vegetable oil. (3) Add boiling water; stir until mixture thickens. (4) Stir in sugar, eggs and remaining $\frac{1}{3}$ cup vegetable oil; stir until smooth. (5) Add flour, vanilla and salt, blend completely. (6) Pour into lightly greased 13 x 9" baking pan or two 8" square pans. Bake at 350° for 35 to 40 minutes for 13 x 9" pan, 30-32 minutes for 8" square pans. Cool; frost, if desired.

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made easy.**



17 KRAFT RECIPES FOR THE SEASON

TONIGHT ON THE BING CROSBY CHRISTMAS SHOW



Wednesday 8 P.M. Ch **2** **4** **8** CBS

TURN THE PAGE AND FOLLOW ALONG

TV GUIDE

Tree-Trimming Party

(see these recipes at about 8:15 p.m. during the show)

PETITES QUICHES

- | | |
|-----------------------------------|--|
| Pastry for 1-crust,
9-inch pie | 1 cup (4 ozs.) KRAFT
Shredded Natural
Swiss Cheese |
| $\frac{3}{4}$ cup half and half | 1 tablespoon flour |
| 2 eggs, slightly beaten | 4 crisply cooked bacon
slices, crumbled |
| $\frac{1}{4}$ teaspoon salt | |
| Dash of pepper | |

Line miniature muffin pans with pastry. Combine half and half, eggs and seasonings; mix well. Toss cheese with flour; add cheese and bacon to egg mixture. Fill muffin shells two-thirds full with egg and cheese mixture. Bake at 325°, 30 to 35 minutes or until lightly browned. 24 appetizers

Variation: Line bottom and 1-inch up the sides of an 8-inch square baking pan with pastry. Pour cheese mixture into pastry shell. Bake at 325°, 40 to 45 minutes or until lightly browned.

FRUIT 'N CHEESE APPETIZER

- | | |
|---|---|
| 8-oz. pkg.
PHILADELPHIA
BRAND Cream
Cheese | $\frac{1}{2}$ cup (2 ozs.) shredded
KRAFT Natural
Sharp Cheddar
Cheese |
| $\frac{1}{2}$ cup MIRACLE WHIP
Salad Dressing | $\frac{1}{2}$ cup finely chopped
apple |

Combine softened cream cheese and salad dressing, mixing until well blended. Add cheese and apple; mix well. Chill. Serve with apple wedges, crackers and party rye bread. 1 $\frac{1}{2}$ cups

HOLIDAY VEGETABLE DIP

- | | |
|---|-------------------------------------|
| 8-oz. bottle KRAFT
Thousand Island
Dressing | 2 tablespoons green
onion slices |
| 1 hard-cooked egg,
chopped | Assorted fresh
vegetables |

Combine dressing, egg and green onion; mix lightly. Chill. Serve with vegetable dippers. 1 cup

CARAMEL ORANGE FONDUE

- | | |
|--|---|
| 49 (14-oz. bag) KRAFT
Caramels | $\frac{1}{4}$ teaspoon grated
orange rind |
| $\frac{1}{3}$ cup KRAFT Pure 100%
Pasteurized
Orange Juice | Pound cake cubes
Toasted slivered
almonds |

Melt caramels with orange juice in covered double boiler or in saucepan over low heat. Stir occasionally until sauce is smooth; add orange rind. Pour into fondue pot; keep warm while serving. Dip cake into caramel sauce; roll in nuts. 1 $\frac{1}{2}$ cups

Warm-Ups for Carolers

(see these recipes at about 8:27 p.m. during the show)

CAROLERS' COOKIES

- | | |
|---|--|
| 1 cup PARKAY
Margarine | $\frac{1}{2}$ teaspoon salt
* * * |
| 1 cup sugar | 2 cups sifted
confectioners'
sugar |
| 2 eggs | 3 tablespoons milk |
| $\frac{1}{2}$ teaspoon vanilla | Food coloring |
| $\frac{3}{4}$ cups flour | JETS Marshmallows |
| $\frac{1}{2}$ teaspoon baking
powder | |
| $\frac{1}{2}$ teaspoon soda | |

Cream margarine and sugar until light and fluffy. Blend in eggs and vanilla. Add combined dry ingredients; mix well. Chill. Roll dough out on lightly floured surface to $\frac{1}{8}$ -inch thickness; cut with 3-inch assorted cutters. Place on ungreased cookie sheets. Bake at 400°, 6 to 8 minutes or until edges are lightly browned. Cool.

Combine sugar and milk; mix well. Tint as desired with food coloring. Frost cookies. To use marshmallows for decorating, cut across the flat side of a marshmallow using scissors dipped in water. Dip cut side into decorative candies or sugars, if desired. Place on cookies with assorted candies to form designs. Approximately 4 dozen cookies

FROSTED GINGER PEOPLE

- | | |
|---------------------------------------|--|
| $\frac{1}{3}$ cup PARKAY
Margarine | Dash of salt |
| $\frac{1}{3}$ cup sugar | 3 cups sifted
confectioners'
sugar |
| $\frac{1}{3}$ cup dark molasses | $\frac{1}{4}$ cup milk |
| 1 egg | $\frac{1}{2}$ teaspoon vanilla |
| $2\frac{1}{2}$ cups flour | Dash of salt |
| 1 teaspoon ginger | |
| $\frac{1}{2}$ teaspoon soda | |

Cream margarine and sugar until light and fluffy. Blend in molasses and egg. Add combined dry ingredients; mix well. Chill. Roll out dough on lightly floured surface to $\frac{1}{8}$ -inch thickness; cut with gingerbread people cutters. Place on greased cookie sheets; bake at 375°, 8 to 10 minutes or until edges are very lightly browned. Cool.

Combine sugar, milk, vanilla and salt; mix well. Add food coloring, if desired. Frost cookies. Decorate with raisins and candies, if desired. Approximately 3 $\frac{1}{2}$ doz. 3-in. cookies

PARTY SLOPPY JOES

- | | |
|---|--|
| $\frac{1}{2}$ lb. ground beef | $\frac{1}{4}$ cup sweet pickle
relish |
| $\frac{1}{4}$ cup chopped onion | Hamburger buns,
split |
| $\frac{1}{2}$ lb. frankfurters,
sliced | VELVEETA Pasteurized
Process Cheese
Spread, sliced |
| $\frac{3}{4}$ cup KRAFT Barbecue
Sauce | |

Brown meat; drain. Add onion and cook until tender. Add frankfurters, barbecue sauce and pickle relish. Cover; simmer 15 minutes. For each sandwich, cover bottom half of bun with process cheese spread; top with meat mixture. Serve with top half of bun. 8 sandwiches

TV GUIDE

