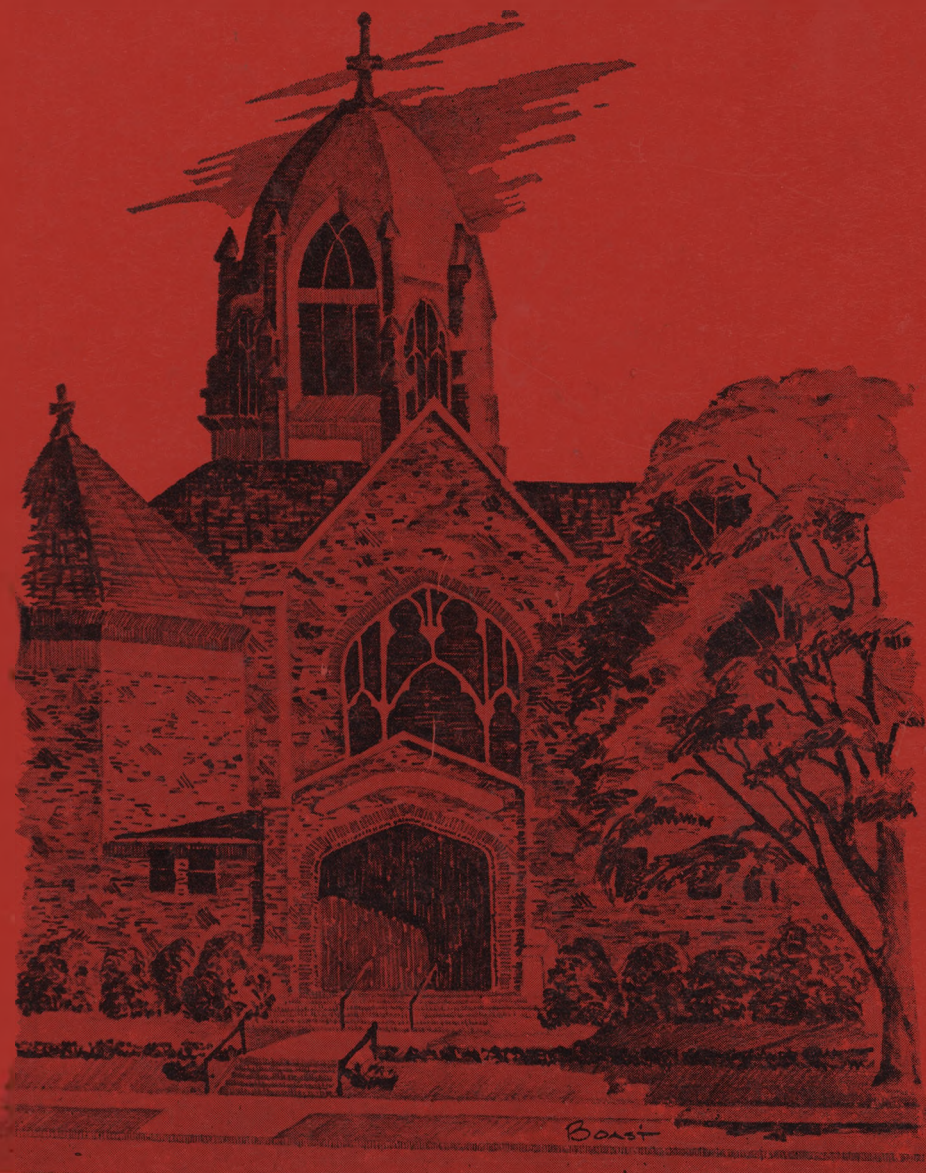


Favorite Recipes

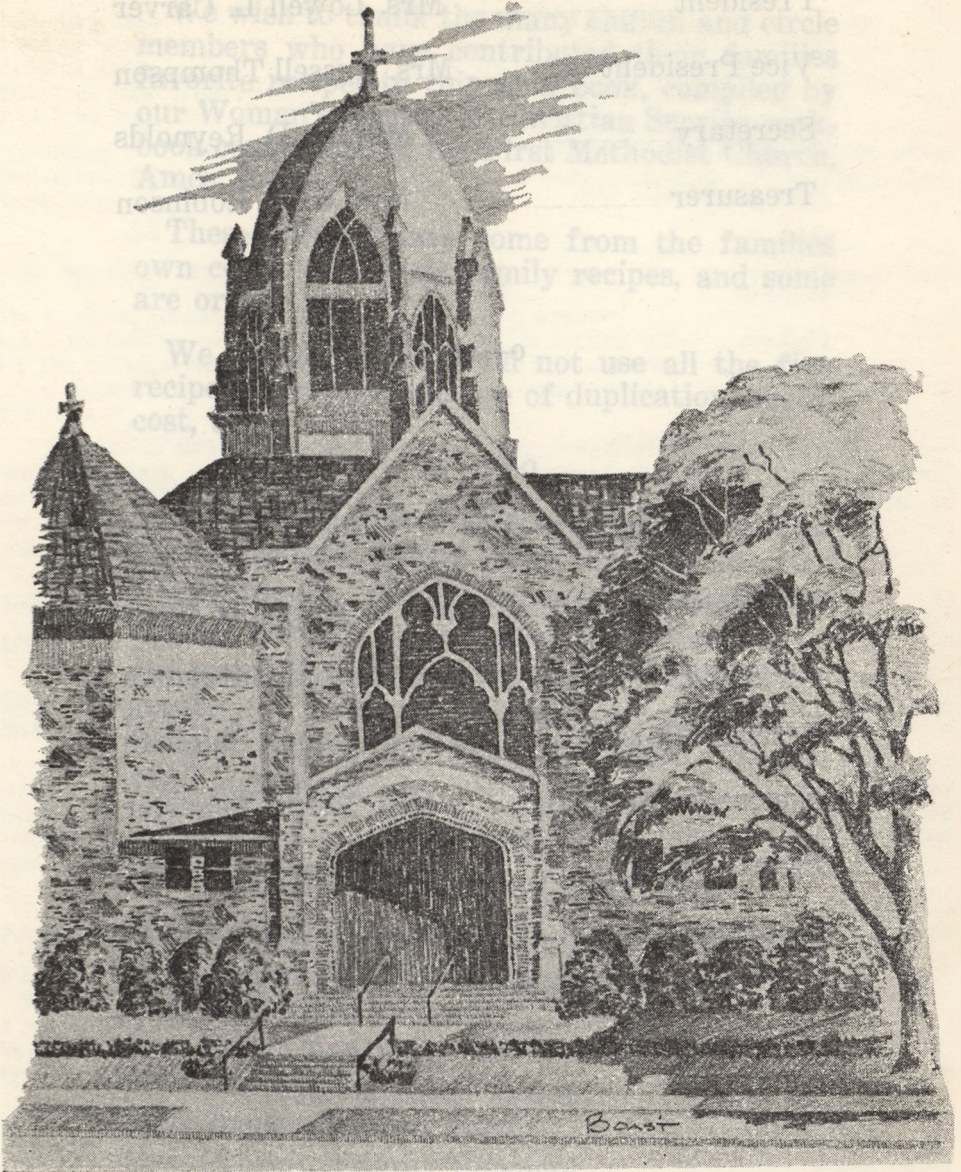


First Methodist Church

W. S. C. S.

AMES, IOWA - 1961

Favorite Recipes



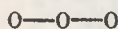
First Methodist Church

W. S. C. S.

AMES, IOWA - 1961

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ACKNOWLEDGMENTS AND APPRECIATION

We wish to thank the many church and circle members who have contributed their families favorite recipes to this cook book, compiled by our Woman's Society of Christian Service cook-book committee, of the First Methodist Church, Ames, Iowa.

These recipes have come from the families own cookbooks, their family recipes, and some are originals.

We are sorry we could not use all the fine recipes submitted because of duplication, space, cost, etc.

o—o—o

One of our faithful cookbook committee, Mrs. Max Jorgensen, passed away this August after a brief illness. She was always a cheerful and willing worker, when asked to participate in our many church projects, and we will miss her greatly. We extend our sympathy and love to Dawn's family, Mr. Max Jorgensen, Naomi, Judy and Merlin.

o—o—o

THE COOKBOOK COMMITTEE

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Meats

BEEF STROGANOFF

Mrs. Carl (Marceda) Tow

- | | |
|------------------------------|-----------------------------------|
| 3 lb. stew beef | 2 — 8 oz. cans Hunts tomato sauce |
| 2 onions chopped | 1 cup cooking sherry |
| 2 cloves garlic | 2 t. salt |
| 2 — 4 oz. cans mushrooms | 2 T. Worcestershire sauce |
| 2 — 8 oz. cans beef consomme | ¼ t. pepper |

Brown beef and cook in the consomme till meat is tender, then add the other ingredients, cook for 15 minutes. Then add 2 cups sour cream, do not let it boil. Serve over rice.

HOT 'HEARTY STEAK PIE (with Golden Egg Pastry)

Mrs. Dick (Alene) Seim

- | | |
|--|---------------------------------------|
| 1½ c. sliced onions | ¼ t. pepper |
| 1/3 c. shortening | ¾ c. boiling water |
| 1½ lbs. round steak, cut in ½ in. pieces | 1 T. Worcestershire sauce |
| 1/3 c. flour | 1 c. raw potatoes, cut in ½ in. cubes |
| 1 T. salt | |

Fry onions slowly until yellow, in shortening. Remove onions and save for later use. Roll steak in mixture of flour, salt and pepper. Sear in hot shortening until richly brown. Add boiling water, Worcestershire sauce and sprinkle in any of the flour mixture that remains. Cover and simmer till meat is tender, about 1 hr. Add raw potatoes. Cook 10 min. longer.

Golden Egg Pastry

- | | | |
|-------------------|-----------|-------------------------------|
| 1/3 c. shortening | ½ t. salt | 1 c. sifted all-purpose flour |
|-------------------|-----------|-------------------------------|

Cut shortening into flour and salt. Add 1 egg, slightly beaten, and mix thoroughly into a dough. Roll dough into a rectangle ¼ in. thick and about 1 in. larger than a 10x6x2 baking dish.

Pour meat mixture into dish and place cooked onions on top. Fit pastry over top and seal edge of pie. Mark top into 6 servings by cutting small v's with knife point, lengthwise and crosswise. In center of each square make a decorative steam vent by cutting 8 short slits in snowflake pattern. Bake in very hot oven (450) 25-30 min. Makes 6.

PARSLEY STEAK ROLLS

Mrs. O. A. (Margaret) Knott

- | | |
|--|-----------------------|
| 2 lbs. steak (round) cut in 6 pieces, ¼ inch thick | ½ c. chopped celery |
| 1 can mushrooms | 2 c. soft bread cubes |
| ½ c. chopped parsley | 1 can beef consomme |
| ½ c. chopped onion | Salt and pepper |

If meat is thick, pound to ¼ inch. Saute onion, celery in butter, add to bread cubes and mix with a bit of water to make dressing. Put a bit of dressing on each piece of meat and roll firmly. Fasten with toothpick or tie with string. Brown slowly in hot fat, add mushrooms and consomme. Cover and bake in 350° oven 1 hour or till tender. Remove meat rolls, combine 2 tble. cornstarch with ½ cup water and add to gravy, cook and stir till thick. Remove tooth pick from meat roll and serve with gravy over them.

STUFFED FLANK STEAK

Mrs. Charles (Jeanne) Stanford

2 T. butter or margarine	3 T. hot water
1 med. onion, chopped	1 egg, well beaten
3 c. soft bread crumbs	1 flank steak
½ t. poultry seasoning (sage)	2 T. fat or oil
½ t. salt, dash pepper	½ c. boiling water

Set oven for slow 325 deg. Melt butter in skillet. Add onion. After onion is partially cooked, add next 6 ingredients and mix. Score steak and spread mixture on it. Roll like a jelly roll, tie with string. Heat fat in skillet. Brown meat on all sides. Sprinkle with salt and pepper. Add ½ c. boiling water. Cover and bake 1½ hours. 6 to 8 servings.

SWISS STEAK

Mrs. Dennis (Marlys) Thovson

1½ to 2 lbs. boneless round steak cut about 1 inch thick for 4 servings. Meat may be left in one piece or cut into serving-size pieces. Combine 1/3 c. flour, 1½ t. salt, ⅓ t. pepper and sprinkle over meat. Pound flour into meat turning until all flour is taken up. Heat 3 T. fat in large skillet; brown meat on both sides. Add 8-oz. can of tomato sauce, ½ c. water, 1 t. Worcestershire sauce and a bay leaf; cover and simmer about 1 hour. Add 2 medium onions, sliced, and 1 green pepper, cut in rings. Cover and cook 30 min. longer or until tender. Arrange on hot cooked noodles. Serve the sauce in a bowl.

Serve with cooked carrots, tossed green salad, buns and prune fluff.

CHILI

Mrs. William (Betty) Petrone

1 lb. suet, 2 lb. ground beef, 4 large chopped onions, 2 garlic buds. Cook with 1½ qts. water. Skim and cook slowly one hour.

1 small can tomatoes, 1 can tomato paste. Add to above and cook another hour.

2 cans chili beans, ½ box chili powder, 2 T. salt. Add to above and cook 1½ hours.

MEAT BALLS

Mrs. John (Isophine) Safly

Combine:	1 egg
1 lb. hamburger	1 c. raw rice
1 onion	Pepper
Salt	

Make into balls and put in heavy pan. Cover balls with tomato mixture of: 1 can tomato soup, 2 cans water and cook ¾ to 1 hour. Get mixture hot, then cook over medium heat to prevent sticking.

SWEDISH MEAT BALLS

Mrs. Herb (Mona) Thies

¾ lb. ground beef chuck	1 egg
¾ c. fine bread crumbs	¾ c. milk
⅓ t. nutmeg	4 T. fat
¾ t. salt	1 small onion, chopped fine

Combine meat, crumbs, nutmeg and salt. Add chopped onion, egg and milk. Mix well. Shape into small balls. Brown carefully on all sides in hot fat. As they brown,

remove to another pan or dish. Make the following meat sauce, then add meat balls and let simmer for 30 minutes.

Meat Sauce:

3 T. flour
3 c. water
3 beef bouillon cubes
Few dashes pepper

Stir flour into fryings left in skillet. Add water and cubes and stir until smooth and thickened. Add pepper. Then add meat balls and simmer. These are good when reheated in meat sauce.

SWEDISH MEAT BALLS

Mrs. Carl (Marceda) Tow

2 lb. ground beef
1 lb. ground pork, grind 3 times
2 eggs beaten
1 c. mashed potatoes
1 c. dry bread crumbs
1 t. brown sugar
1½ t. salt
½ t. each pepper, ginger and allspice

Mix all ingredients, form in small balls, brown, pour 2 c. cream over the meat balls and simmer for 40 minutes.

EVERYDAY MEAT LOAF WITH PIQUANT SAUCE

Mrs. Walter (Hazel) Gass

2/3 c. dry bread crumbs
1 c. milk
1 lb. ground beef
½ lb. sausage
2 beaten eggs
¼ c. grated onion
1 t. salt
½ t. sage
Dash of pepper

Soak bread crumbs in milk, add meat, eggs, onion and seasonings; mix well. Put in loaf dish and cover with Piquant Sauce. Bake in moderate oven 350° one hour. Makes 8 servings.

Piquant Sauce:

Combine 3 T. brown sugar, ¼ c. catsup, ¼ t. nutmeg, and 1 t. dry mustard.

JUICY MEAT LOAF

Mrs. Harry (Ella) Dodds

1½ lbs. ground beef
¾ c. rolled oats
½ c. non-fat dry milk
¼ c. finely chopped onion
2 t. salt
¼ t. pepper
2 eggs beaten
1 c. tomato juice

Sprinkle rolled oats, non fat dry milk, onion, salt and pepper over the ground beef, mix well. Beat eggs, add tomato juice. Stir into meat mixture. It will be quite sticky. Pack firmly into pan or mold into loaf in shallow pan. Bake about one hour at 325°.

MEAT LOAF

Mrs. Bessie Mae Brands

3 lb. ground chuck
1 lb. ground pork
2 c. fine bread crumbs
2 small cans tomato sauce
Salt, pepper and onion salt
1 egg

You can use made up powdered milk or carton milk to make soft enough to roll into 2 loaves. Put whatever fat you like in roaster then put loaves on that. You can put carrots, parsnips, potatoes with it. Makes an oven dinner. Nice cold for sandwiches.

MEAT LOAF

Mrs. George (Helen) Dillon

2 lb. ground chuck
 2 eggs
 1½ c. milk
 2 slices bread (not too fresh)
 ¼ c. catsup
 1 bouillon cube

Salt and pepper to taste
 1 T. celery seed
 1 pkg. Lipton's dried onion soup
 3 T. minced green pepper
 Pinch garlic salt

Scald milk, add bouillon cube and bread slices. Let stand until bread is thoroughly moist. To the meat add 2 eggs, mix well, then add catsup, celery seed, onion soup, salt and pepper. Lastly add milk and bread. Form into a large loaf or 2 small ones. Bake in shallow pan at 350 degrees for 1½ hours.

MEAT LOAF

Mrs. Florence Hatch

1½ lb. ground beef
 1 c. fresh bread crumbs
 Use ½ of small can of Hunts tomato
 puree

1 egg
 A little onion
 Salt and pepper

Mix together and put over meat: 2 t. vinegar, 2 t. mustard, 2 t. sugar, ½ c. water. Bake for 1½ hours.

NEVER FAIL MEAT LOAF

Mrs. Maxwell (Mildred) Smith

1½ lb. ground beef
 1 t. salt
 1 c. milk

¾ c. instant oats
 ¼ c. ketchup
 ¼ c. fine onion

Mix above ingredients and make into one loaf or five or six individual loaves. Bake at 375 degrees for 45 or 50 minutes.

CHOP SUEY

Mrs. Kent (Linda) Woodworth

1 T. shortening, 1 lb. pork (pork steak), 1 lb. beef (stew meat). Brown well, pour water on this and steam 1 hour.

2 or 3 c. onion, 2 or 3 c. celery. Add and cook about 15 min.

2 cans chop suey veg., 1 can button mushrooms. Add and cook 15 min.

Take 1 or 2 large T. brown sauce (bead molasses), 4 T. soy sauce, 2 t. flour or cornstarch. Mix these till smooth and add to mixture. More sauce may be added if desired.

Suggested Menu: Chop Suey, Rice, Chow Mein Noodles, Hot Rolls, Salad.

MOCK CHOP SUEY

Mrs. D. L. (Elvira) Risewick

1 lb. ground beef, browned
 2 med. onions, chopped
 1 c. chopped celery
 1 can cream of mushroom soup

1 can cream of chicken soup
 1½ c. water
 4 T. soy sauce
 ½ c. raw rice

Mix all together and put into a 400° F. oven until mixture bubbles, then reduce heat to 350° F. Bake 2 hours. During the first 1½ hours stir every ½ hour to keep from sticking. Last ½ hour sprinkle with Chinese noodles.

AMERICAN CHOW MIEN

Mrs. George (Florence) Robinson

Cook in fat until well done: 1 lb. ground beef and pork (may use all beef). Then add diced vegetables: 1 small bunch celery, 2 medium onions, 1 pint tomatoes, salt and pepper to taste. Simmer 2 hrs. or may cook 15-20 minutes in pressure cooker. Thicken when ready to serve. Pour over chow mien noodles. Serve with rice, serves 4.

CHOW MIEN

Mrs. Erwin (Sandra) Redmiles

- | | |
|--|--------------------------|
| 1 lb. diced lean pork, veal or chicken
(uncooked) | 2 c. canned bean sprouts |
| 1/3 c. cooking fat | 2 T. cornstarch |
| 2 c. water or meat stock | 2 T. soy sauce |
| 2 c. celery, cut in thin slivers | Salt, pepper to taste |
| 1/2 c. sliced onions | 2 c. chow mein noodles |

Fry meat till brown in cooking fat—add water or stock, cover and simmer till meat is tender—add celery and onion—simmer 10 min. Moisten cornstarch in a little water, add to meat mixture, stirring until slightly thickened—add bean sprouts and soy sauce—season to taste with salt and pepper—heat thoroughly and serve over noodles.

CORNERD BEEF HASH

Mrs. Charles (Daisy) Murray

Fry onions and green peppers. Add cornerd beef and hot mashed potatoes. Stir to mix well and serve hot.

CORNERD BEEF DINNER

Mrs. Robert (Lucille) Pietz

- | | |
|----------------------------------|--|
| 6 oz. pkg. macaroni | 1 c. milk |
| 12 oz. can cornerd beef | 1/4 c. chopped onion |
| 1/4 lb. American cheese, cubed | 3/4 c. buttered crumbs or potato chips |
| 11 oz. can cream of chicken soup | |

Cook macaroni, drain and rinse. Combine all ingredients except crumbs, breaking cornerd beef into small pieces. Pour into greased casserole, top with crumbs. Bake 1 hour at 350° F. Add diced peppers and carrots for color if you like.

CANADIAN BACON

Mrs. C. H. (Sylvia) Anthony

Get Canadian bacon cut in a chunk. Cook on top of stove in juice from pickles (peach pickle juice is especially good). When done, cut in slices. Especially good in hot weather.

MOCK CHICKEN

Mrs. L. R. (Pauline) Hillyard

- 1 lb. veal, cubed, 1 lb. pork, cubed. Cover with water and cook till tender.
2 c. broth, 4 slices of white bread, soak these together.

Break meat into bite size pieces and add 2 beaten eggs. Combine meat and bread mixtures. Pour into cake pan. Bake in slow oven about 40 minutes, until lightly browned and thickened.

HAM BALLS

Mrs. Glenn E. (Beulah) Holmes

- | | |
|--------------------------------|-------------------------------------|
| 1 1/2 lb. ground lean pork | 1/2 c. soda cracker or bread crumbs |
| 1 lb. ground smoked ham | 1 c. milk |
| 1/2 c. crushed graham crackers | 1 egg |

Shape into individual oblong balls, place in flat baking pan and pour over them the following sauce made from:

- | | |
|----------------------|--------------------------|
| 1 1/2 c. brown sugar | 1/2 c. water |
| 1/2 c. vinegar | 1 t. salad style mustard |

Mix well and pour over balls. Bake 1 1/2 hours at 350 degrees oven, or may be cooked in electric skillet at 275 degrees. If in electric skillet balls must be turned over after half the cooking time.

HAM LOAF

Mrs. Grace Berry

2 lb. ground smoked ham
 1 c. fine cracker crumbs
 ¼ t. pepper
 2 eggs beaten
 1 c. milk
 Make into loaf.

Mix together
 ½ c. brown sugar
 ¼ c. vinegar
 1 T. dry mustard
 ¾ c. water

Pour over loaf and bake 1 hour at 350°.

HAM LOAF

Mrs. Donald (Betty) Dixon

2½ lb. meat
 ½ lb. smoked ham
 ½ lb. lean pork
 Grind fine.
 1 garlic bud
 1 t. salt

Dash pepper
 5 T. chopped onion
 ⅞ c. bread crumbs (fine)
 2 eggs, beaten
 1¼ c. milk
 1 can tomato soup

Bake 1 hour, 350°. Then baste with:

1 c. brown sugar
 ¼ c. vinegar

1 t. dry mustard
 2 T. honey

Bake 1 hour more.

HAM LOAF

Mrs. J. N. (Frances) Maxwell

2 lb. lean pork
 1 lb. smoked ham
 1 c. bread crumbs

1 c. milk
 2 eggs
 Pepper (no salt)

Put meat through grinder twice, so that it will be fine and smooth. Mix all ingredients and make into a loaf. Bake slowly 2 to 3 hrs. Will make 15 servings.

HAM LOAF

Mrs. Virgil (Bertha) Spear

2 eggs
 1 c. dry bread crumbs
 1 c. hot water
 1 t. salt

⅞ t. pepper
 1 lb. ground smoked ham (3 c.)
 1 lb. ground fresh pork

Beat eggs slightly in large bowl. Stir in bread crumbs, water and seasonings. Add ground meat and mix thoroughly. Mold into a loaf on a flat baking pan and bake about one hour at 350 degrees.

A brown sugar glaze makes a ham loaf a little special and is easy to do. When the loaf is about half done, take out of the oven and spread with a mixture of ½ c. brown sugar, 2 T. vinegar or sweet pickle juice and 1 T. dry mustard. Return to the oven and finish baking.

Raisin sauce is a favorite partner for ham or ham loaf. Here is a simple recipe:

Raisin Sauce:

1 c. seedless raisins
 1 c. water
 2 T. sugar

¼ t. mustard
 1 T. cornstarch
 1 T. butter or oleo

Simmer raisins in water until plump. Mix sugar, mustard and cornstarch with a tablespoon or two of cold water and stir into hot raisins. Cook slowly 10 minutes. Add butter or margarine and serve hot.

BOILED HAM LOAF

Mrs. Anna Waltmire

Grind together: 2 lbs. fresh ham, 1 lb. smoked ham. Add: 2 beaten eggs, 2 c. cracker crumbs. Shape into loaf and put into cloth sack, about 6" x 15" (size small salt sack). Boil for 2½ hours in a large kettle filled with enough water to cover well and to which has been added ½ c. vinegar. Serves 14.

Horseradish Sauce for Ham Loaf:

To 1 c. thick white sauce add 1 c. cream (whipped), 1 bottle horseradish.

White Sauce for Horseradish Sauce:

3 T. butter, 4 T. flour, 1 c. milk. Cook together until thick.

HAM ROYAL AND PARSLEY RICE

Mrs. Clifford (Genevieve) McCarthy

Prepare 1 1/3 c. minute rice as directed on pkg. Let stand 10 minutes. Meanwhile lightly brown ¼ c. chopped onion and 1½ c. diced ham in 2 T. butter. Add 2 T. flour, blend. Add 1 c. water gradually, stirring constantly, then 1 c. undiluted canned evaporated milk. Cook and stir over medium heat until smooth and thickened. Add ½ t. pepper, 1 t. prepared mustard and ½ t. Worcestershire sauce. Blend well. Before serving add 1 T. butter and 1 T. chopped parsley to rice. Pour the ham mixture over the rice, and serve to four pleased people.

Or you may use 3½ oz. jar shredded dried beef. Or 1½ c. cooked turkey, omitting the mustard and adding salt to taste.

SWEDISH MEAT BALLS

Mrs. Howard (Gladys) Brown

1 lb. ground ham
1½ lb. ground lean pork
2 c. bread crumbs

2 eggs
1 c. milk

Combine and form in small balls. Place in a large cake pan or shallow roaster. Cover with sauce made of:

1½ c. brown sugar
½ c. vinegar

½ c. water
1 t. dry mustard

Bake at 350° oven for 1 hour, basting frequently with the sauce.

MEAT PIE

Mrs. G. Wayne (Maxine) Tarman

1½ lb. pork butt
4 celery stalks
1 med. onion

Milk to cover pork
1 t. salt
Pepper to taste

Cut meat into 1" cubes, dredge in flour and brown in bacon fat. Add onion, celery and milk. Simmer on low heat about 1½ hr. (Leave cover off toward last and gravy will thicken.) Remove meat and gravy to baking dish and cover with Bisquick topping.

BAKED PORK CHOPS

Mrs. S. A. (Nina) Wright

6 pork chops about ¾ in. thick
1 t. salt
¼ t. pepper
2 T. drippings

1 can cream of chicken soup
1 c. milk
1 c. quick cooking rice

Season pork chops and brown them on both sides in drippings. Place in a casserole. Blend in soup and milk with rice and pour over all. Cover and bake at 350° for an hour.

PORK CHOPS WITH DRESSING

Mrs. Robert (Darlene) Hicks

6 pork chops ($\frac{3}{4}$ -1 in. thick) 1 t. chopped onion
Dressing: 2 T. melted butter
2 c. soft bread crumbs 1 T. green pepper
1 c. corn (cream style) 1 egg
1 t. salt

Mix dressing then place a mound on each pork chop. Bake in oven so the chops are not crowded—cover on, until the last few min. A little water in the bottom of pan at all times. Time depends on thickness of chops. (350°)

BARBECUED SPARERIBS

Mrs. F. E. (Katherine) Gunder

Start heating oven to 325°. In shallow roasting pan place 2 lbs. spareribs. Cover with aluminum foil and roast them $\frac{1}{2}$ hr. Pour off excess fat and roast ribs $\frac{1}{2}$ hr. longer. Again pour off excess fat. Then remove foil and cover ribs with this sauce. Boil together 5 min.: $\frac{1}{2}$ c. molasses, 3 whole cloves, $\frac{1}{2}$ c. catsup, 4 narrow strips orange rind, $\frac{1}{2}$ c. chopped onion, juice of $\frac{1}{2}$ orange, 1 T. vinegar, 1 T. salad oil, $\frac{1}{2}$ t. prepared mustard, $\frac{1}{4}$ t. salt, $\frac{1}{4}$ t. pepper, 1 T. bottled meat sauce, $\frac{1}{4}$ t. tabasco, $\frac{1}{2}$ t. Worcestershire, 1 T. butter. Turn oven temperature up to 400° and roast spare-ribs, basting often, about 45 min. longer or until tender and very brown. Makes 4 servings.

BARBECUED RIBS

Mrs. Edwin (Fern) Stone

Brown 2 lbs. lean ribs, pour off fat, add sauce made of:

1 can tomato soup 2 T. vinegar
 $\frac{1}{2}$ can water 1 T. lemon juice
 $\frac{1}{3}$ c. brown sugar $\frac{1}{2}$ T. salt
1 grated onion $\frac{1}{4}$ t. pepper

Simmer ribs 2 or 2 $\frac{1}{2}$ hrs. Add water if needed.

CHICKEN

Mrs. R. M. (Mary L.) Shipman

1 chicken cut as for frying. Dip pieces in melted butter. Season with salt and pepper. Roll in crushed rice crispies and bake at 350 degrees for 1 hour.

Put aluminum foil in pan and put chicken on this for cooking.

BARBECUED CHICKEN

Mrs. Clayton (Edith) Stapleton

This is an old family recipe. Salt and pepper, 3 lb. fryer. Grease brown paper bag. Dip each piece chicken in sauce and put inside greased bag—pour remaining sauce over. Tie end of bag and put in pan to bake for 2 or more hours at 350°.

Sauce:

3 T. catsup 3 T. brown sugar
2 T. vinegar 1 t. salt
1 T. lemon juice 1 t. mustard
2 T. Worcestershire sauce 1 t. chili powder
4 T. water 1 t. paprika
2 T. melted butter

*Sept 73
very good
& easy!*

CHICKEN AND BROCCOLI

Mrs. George (Helen) Dillon

2 pkgs. chopped broccoli
½ c. buttered almonds
¼ t. curry powder
2 t. lemon juice

3 lb. chicken
1 c. mayonnaise
2 cans cream of chicken soup (undiluted)

Stew chicken and remove meat from bones. Cut up in small pieces. Cook broccoli according to directions—do not over cook. Mix all together. Bake in 9 x 13 shallow pan. Top with corn flakes. Bake at 300 degrees, 45 minutes. Excellent for party luncheon.

CHICKEN AND CHINESE NOODLES

Mrs. Paul (Beulah) Bemis

Boil 2 T. green peppers 5 minutes. Drain, melt 5 T. butter or chicken fat, add 6 T. flour, 1½ t. salt, ½ t. paprika and 2 cups milk. Cook till thickened, add 2½ cups chicken, ¼ t. salt, 4 T. pimento and green pepper. Just before serving add 2 egg yolks, and cook 1 minute. Serve on chinese noodles. You may add mushrooms and omit the pepper.

DRESSING FOR FOWL

Mrs. George (Fern) Clark

1 lb. sausage (not cooked). Chop and mix together 2 apples, 2 carrots, 1 med. onion, 1 c. bread crumbs, 1 c. cooked rice, ¼ t. mace (optional), salt and pepper, 2 or 3 eggs. Mix with sausage and stuff fowl.

Casseroles

SKILLET DINNER

Mrs. George (Frances) Todd

- | | |
|--|---|
| 1 lb. round steak, cut in serving pieces | 4 medium size carrots, cut in half, length-wise |
| $\frac{1}{4}$ c. flour | |
| 1 t. salt | 1 large onion, peeled and sliced quite thin |
| $\frac{1}{2}$ t. pepper | 1 t. chopped parsley |
| 4 T. shortening | 1 T. meat sauce |
| 4 medium size potatoes, quartered | 1 can cream of mushroom soup |

Flour meat and season. Brown in hot shortening. Place vegetables in skillet with meat. Mix meat sauce and mushroom soup and pour over top. Cover and simmer until meat and vegetables are tender, about $\frac{3}{4}$ hour. This will serve 4. Easy and very tasty.

BEEF STEW DELICIOUS

Mrs. Russell (Genevieve) Thompson

- | | |
|-------------------------------|---------------------------------|
| 2 lb. lean beef | 3 T. catsup |
| 1 T. flour | 3 T. Worcestershire sauce |
| 2 t. salt | 1 t. sugar |
| $\frac{1}{2}$ t. pepper | $\frac{1}{2}$ t. paprika |
| 3 T. bacon fat | $\frac{1}{2}$ c. chopped celery |
| 1 chopped garlic clove | 2 c. chopped onion |
| 1 bay leaf (size of a nickel) | 1 qt. water |

Buy stew meat or cut chuck or round into cubes. Roll in mixture of flour, salt and pepper and brown in bacon fat. Add rest of the ingredients, stir a little to mix and simmer, covered, for about 3 hours or until the meat is tender.

For gravy, make a paste of 1 T. flour, a little water and a few drops of Kitchen Bouquet (optional). Stir this into the stew ever so carefully so the meat will not fall to pieces. Cook gently until thick. Taste for flavor and add more salt if needed.

For a meal-in-one, cook potatoes, carrots, rutabagas, and any other vegetables you may wish, separately. Put them in a big serving bowl and pour the stew over them.

Serve piping hot with a crunchy salad, bread and butter and dessert.

Stews definitely improve with age so you might make this a day or two early and refrigerate it, or a week or two early and freeze until needed.

BEEF AND VEGETABLE STEW WITH DUMPLINGS

Mrs. Henry (Eva) Miller

- | | |
|--|-------------------------------|
| 2 T. shortening | 1 T. chopped parsley |
| 2 lb. stewing beef, cubed and floured | Salt and pepper to taste |
| 1 onion, thinly sliced | 2 c. diced raw potatoes |
| $\frac{3}{4}$ c. boiling water | 1 c. diced raw carrots |
| $\frac{3}{4}$ diluted vinegar (optional) | $\frac{1}{2}$ c. diced celery |
| 1 bouillon cube | |

Dumplings: $1\frac{1}{2}$ c. biscuit mix, $\frac{1}{2}$ c. milk.

Heat shortening in dutch oven or heavy pan, add floured meat and onion. Cook, stirring often, until meat is lightly browned. Add water, bouillon cube, parsley, etc. Cover and simmer, stirring occasionally, for $1\frac{1}{2}$ hours. Add vegetables and continue cooking for 30 minutes or until the vegetables are tender. Prepare dumplings, using biscuit mix and milk. Mix with fork until dampened then spoon into vegetable stew. Cover and steam for 10 or 12 minutes. Makes 6 servings.

LASAGNE

Mrs. Milton (Barbara) Seiser

1 lb. ground beef	8 oz. lasagne noodles
1 No. 2½ can tomatoes	6 oz. pkg. thin sliced Mazzarella cheese
8 oz. can tomato sauce	1 box cottage cheese
1 or 2 envelopes spaghetti sauce mix	½ c. grated Parmesan cheese
2 cloves garlic, minced	

Brown meat slowly—drain off excess fat. Add next 4 ingredients. Cover and simmer 40 minutes, stirring occasionally. Salt to taste. Cook noodles in boiling salted water till tender, drain, rinse in cold water. Place half of the noodles in 13 by 9 baking dish, cover with 1/3 of the meat sauce, add half the Mazzarella cheese, and half the cottage cheese. Repeat layers, ending with the sauce. Top with Parmesan cheese. Bake at 350°, 25 to 30 minutes. Let stand 15 minutes. Cut in squares. Makes 8 to 10 servings.

CORNEB BEEF MACARONI

Mrs. W. E. (Mary) Reed

1 pkg. (6 or 8 oz.) elbow macaroni	1 can condensed cream of mushroom soup
12 oz. can chilled corn beef (cut into cubes)	¼ c. chopped onion
¼ lb. cheddar cheese, cubed	2 T. minced celery
1 c. milk	¾ c. buttered bread crumbs or potato chips for the top

1. Cook macaroni in salted water according to directions, until tender, drain.
2. Combine macaroni with all the other ingredients except bread crumbs.
3. Place in casserole, top with buttered crumbs. Bake at 375 degrees until bubbly and brown. Serves 6.

BEEF RICE BAKE

Mrs. Conn (Lorraine) Wendell

Brown ½ lb. ground beef in 1 T. hot fat	½ c. chopped celery
Add ½ c. uncooked rice	1 t. salt
1 can condensed cream of chicken soup	¼ c. chopped gr. pepper
1¼ c. water	

Mix thoroughly. Pour into greased 1½ qt. casserole. Cover and bake in 350° oven. After 45 min. stir with fork. Top with buttered bread crumbs and bake 15 min. uncovered. Serves 6.

SPANISH RICE

Mrs. Clinton (Thelma) McElyea

1 c. uncooked rice	1 t. celery salt
1 lb. hamburger	1 t. sugar
1 onion diced	½ t. pepper
No. 2½ can tomatoes (3½ c.)	½ lb. grated cheese
1 t. salt	2 T. butter

Cook rice until tender, rinse and drain. Melt butter, add meat and onion, cook slightly. Add tomatoes, salt, sugar, pepper. Simmer 20 minutes. Add to drained rice, then add grated cheese, mix. Pour into buttered dish and bake uncovered 1 hr. 325°. Let stand 15 minutes before serving.

ALL-AT-ONCE SPAGHETTI

Mrs. T. W. (Nellie) Christensen

1 T. cooking oil	Pepper to taste
1 large onion, chopped	2 cans tomato sauce
1 lb. ground beef	1½ c. water
1½ t. salt	¼ lb. uncooked spaghetti

Heat oil in sauce pan or skillet. Add onion and cook until soft. Crumble in the beef. Stir and fry until meat loses red color. Sprinkle with salt and pepper. Pour in tomato sauce and water. Bring it to a boil. Break spaghetti in half, sprinkle in little by little stirring it into the sauce and keeping it separated. Simmer 20 to 30 minutes. Stir once toward end of cooking time. Makes 3 to 4 servings.

GOULASH

Mrs. Carl (Jean) Bates

1 large onion, chopped	1 large can tomatoes (tomato sauce may be used)
2 T. butter	8 oz. package spaghetti
1½ lb. ground chuck	Salt and pepper to taste
1 can red kidney beans	

Cook the chopped onion in butter till tender (do not brown). Add the beef and cook slowly until done. Add the tomatoes or tomato sauce and the kidney beans. Cook the spaghetti in salted water until just done. Rinse and drain the spaghetti and spread it in a buttered 9x13 pan or large casserole. Pour the meat sauce over the spaghetti and stir in carefully. Bake at 350° for about an hour. This recipe will serve about 8 people.

MEAT BALLS AND SPAGHETTI

Mrs. John W. (Lola) Taylor

1 lb. hamburger	2 medium cloves of garlic
1 c. cracker crumbs	1 t. salt
1 large egg	Pepper
½ c. Italian cheese	

Shape in balls size of egg and brown in skillet.

Sauce:

Grind 1 large onion and brown in sauce pan with 3 T. butter. Add small can tomato paste with one can water, 2 c. tomato juice and ½ bottle catsup, a few drops tobasco sauce, cloves garlic (ground) and a small amount of liquid smoke. Simmer 1 hour.

Cook Italian spaghetti to serve with meat balls and sauce. Garlic is optional. We omit garlic.

SPAGHETTI MEAT SAUCE

Mrs. Charles (Viola) Long

½ lb. hamburger	1½ c. water
2 T. shortening	1 t. Worcestershire sauce
¾ c. chopped onion	¾ t. salt
1 small garlic bud	¼ t. pepper
1 can tomato sauce	8 oz. pkg. spaghetti (boil this till tender)

Heat shortening, add meat and brown, stirring into small bits. Add onion and garlic. Then add tomato sauce and water and seasonings. Simmer at least 30 minutes, then add the spaghetti.

HAMBURGER

Mrs. Fred (Virginia) Bunce

¼ c. tapioca soaked in
 ½ c. milk
 1 egg well beaten
 1 lb. hamburger
 1 small onion, diced

1 celery heart
 2 T. green pepper, diced
 1 pt. can tomatoes
 Salt and pepper

Mix meat, tapioca, egg, salt and pepper together. Make into balls and put in casserole. Cover. Put onion, celery, green pepper and tomato over all. Bake slowly 1 hr. 350 degrees. Celery and green pepper not necessary.

HAMBURGER - CORN DISH

Mrs. Frank (Alice) Henderson

Brown one large onion in 2 T. shortening
 Add 1 lb. hamburger and brown
 1 can corn

1 well beaten egg, add to corn
 Salt and pepper

Pour into greased casserole. Green or red pimento on top of casserole and bake at 350° until heated through.

HAMBURGER PIE

Mrs. William (Opal) Nelson

1 lb. hamburger, browned with 1 medium chopped onion, salt and pepper to taste.
 2 eggs beaten, then add 1 c. cottage cheese. Stir well. Put hamburger mixture into bisquick crust and top with cottage cheese mixture. Bake 350° for 30 minutes.

Bisquick Crust:

1 c. bisquick 3 T. boiling water ¼ c. soft oleo. Put in 9 in. pie pan, stir with fork till dough forms ball and cleans pan. Pat with fingers around pan.

HAMBURGER - VEGETABLE CASSEROLE

Mrs. Lloyd (Anita) Eilts

1 layer of sliced potatoes
 1 medium onion
 1 layer of sliced carrots

1 layer of hamburger, ½ lb.
 1 layer of minute rice

Repeat above layers if larger quantity is desired.

Pour over tomatoes or tomato juice. Salt and pepper to taste. Add more juice if needed. Bake about 1 hour at 350°.

GROUND BEEF - MACARONI CASSEROLE

Mrs. Raymond C. (Connie) Prior

¾ or 1 lb. ground beef
 1½ c. elbow macaroni (large size)

1 can peas
 2 cans cream of mushroom soup

Brown ground beef and drain, if desired. Cook macaroni in salted water and drain. Drain peas. Combine all ingredients, using the soup undiluted. Add ½ to 1 t. salt, according to taste. Put mixture in 1½ quart casserole and heat in 350° oven 30 min.

YUMMY HOT DISH

Mrs. James (Dorothy) Kee

2 c. diced celery
 2 c. diced onions
 1 can chicken soup

1 can mushroom soup
 1 lb. ground beef, browned
 8 oz. fine noodles, cooked

Brown celery and onions in butter. Combine rest of ingredients. Place in a pan 8x12x2 inches. (If desired, place blanched almonds and ripe olives over the top.) Bake for 1 hour at 350°. Makes 8 large servings.

HAMBURGER NOODLE DISH

Mrs. Bert (Pauline) Nolin

1 pkg. fine noodles
 1 can tomato soup
 1 can chicken soup

1 lb. hamburger
 1 small onion, a little green pepper

Fry hamburger with onion, cook noodles in chicken broth, mix tomato soup with noodles. When they are cooked, add meat and finely cut green pepper. Put in baking dish. Cover with buttered bread crumbs and sprinkle with grated cheese. Bake at 350-370 degrees, until dish is hot.

JACKPOT CASSEROLE

Mrs. Richard (Beverly) Allfree

1 lb. ground beef
 2 T. fat
 ¼ c. chopped onion
 10 oz. can condensed tomato soup
 1½ c. water
 ½ 8 oz. pkg. noodles

Salt and pepper to taste
 No. 2 can cream style corn
 ¼ c. chopped ripe olives
 2 t. Worcestershire sauce
 1 c. grated American cheese.

Brown meat in hot fat, add onion, cook till golden. Add tomato soup, water and noodles. Cook till noodles are tender, stirring frequently. Season. Add corn, olives, ½ c. cheese and Worcestershire sauce. Pour into greased two-quart casserole. Sprinkle with grated cheese. Bake at 350 degrees for 45 minutes. Serves 8.

NOODLES AND HAMBURGER

Mrs. L. G. (Clella) Pettigrew

Cook 1 pkg. wide noodles (broken up). Brown 1½ lb. ground beef and one small onion. Add noodles, and 1 can mushroom soup, ½ lb. cheese (shredded), 1 can condensed milk or thin cream sauce, 1 c. broken stuffed olives. Combine ingredients, place in large casserole and bake 35 to 40 minutes at 350°. Remove from oven and sprinkle with chinese noodles and broken cashews. Bake 10 min. longer. Will serve 12.

SPAGHETTI DINNER

Mrs. R. H. (Florence) Cockrum

1 lb. ground beef
 1 T. butter
 ¾ c. chopped onion
 3 c. tomato juice
 ¼ t. mace*
 ¼ t. allspice*

½ t. mustard*
 1 t. salt
 ¼ t. pepper
 1½ c. spaghetti
 *—Optional ingredients.

Brown ground beef, onion and butter in skillet. Add tomato juice and seasonings. Sprinkle dry spaghetti over top. Cover, cook slowly on simmer burner for 30 min. Serves 6.

SPAGHETTI MEAL

Mrs. Larry (Jennie) Brown

½ lb. ground round beef
 ½ of 8 oz. pkg. spaghetti
 No. 2½ can tomatoes (3½ c.)
 ½ c. catsup

1 large onion, minced
 ½ green pepper minced
 ½ t. salt, ¼ t. pepper

Combine all ingredients in kettle. Cover and cook over high heat 15 minutes or till steam appears. Reduce heat and simmer 45 minutes or until spaghetti is tender. Stir several times to prevent sticking to bottom of pan. Serves 4-6.

SPAGHETTI AND MEAT BALLS

Mrs. Arthur C. (Doris) Nelson

- 1 lb. ground beef
- 1 pkg. of short spaghetti
- ½ c. diced onion
- 1 can tomato soup and left over catsup
- Salt
- Pepper
- Garlic salt

Bring to boil 2 qts. water, roll beef in balls size of large walnut, add spaghetti, onions and meat balls to water, cook till spaghetti is tender, drain most of water off, add tomato soup, catsup and season. Catsup can be diluted with water. If too thick add a little water. Serves 6 to 8.

HAMBURGER AND RICE

Mrs. Wilford (Avalon) Craig

Pour boiling water over 1 c. uncooked rice (either minute or regular) and let stand while preparing the following: 1 lb. ground beef, browned until crumbly, add 2 c. diced celery, 2 good sized onions, diced, and ½ small bottle soy sauce. Simmer together for a few minutes. Add 1 can cream of mushroom soup and 1 can of water. Pour water off rice and add rice to mixture. Mix well. Add 1 small can mushrooms. Cover baking dish (7x12x2) and bake 1 to 1½ hours at 350 degrees. Serves 10 to 12. Wonderful pot luck dish.

RICE CASSEROLE

Mrs. Harry (Amy) Ladman

- ¾ c. uncooked rice
- 1 lb. ground beef
- 1½ c. diced celery
- 1 large onion
- 1 can mushroom soup
- 1 can water
- 1 bottle soy sauce (small)

Method: Butter casserole, put rice in. Brown meat and onion. Spread over rice and add other ingredients. Bake 1½ hours at 350°.

SEVEN-LAYER CASSEROLE

Mrs. Edwin (Fern) Stone

- 3 potatoes
- 3 onions
- Carrots
- ¼ c. uncooked rice
- 1 can or pkg. of peas
- Hamburger, ½ to ¾ lb.
- Can of tomato juice

Form layers with hamburger crumbled on top, pour tomato juice over all. Bake in moderate oven (350°) for one hour.

HAM MACARONI

Mrs. Carl (Mary) Hanson

- 2 c. macaroni, cooked, drained and salted
- 1½ c. cooked ham, cut small
- ½ green pepper, cut fine
- ½ c. cheese, cut fine
- Butter or bacon on top.
- 3 c. white sauce

Bake 30 minutes at 350 degrees.

HAM & NOODLE CASSEROLE

Mrs. A. H. (Mabel) Henningsen

- 2 T. butter
- 2 T. flour
- 1 c. milk
- ¾ c. shredded cheese
- 2 T. catsup
- 1 T. horseradish
- 1 c. cooked peas or green beans
- 1½ c. cooked noodles
- 2 c. cooked ham, cut into small pieces
- Salt to taste.
- Buttered bread crumbs

Make a white sauce of butter, flour and milk. Add cheese and heat slowly till cheese is melted. Combine rest of ingredients, except crumbs. Put into casserole, top with crumbs. Bake about 30 minutes at 350°.

RICE AND FRIZZLED BEEF

Mrs. James S. (Hazel) Likely

1 c. shredded dried beef
1 c. whole kernel corn
1 c. cooked rice
3 T. butter or margarine

1 c. mushroom soup (add milk if it seems dry)
¼ c. grated American cheese
3 T. bread crumbs

Rinse beef in hot water and remove excess salt. Place butter in skillet, add beef and cook till slightly brown. To this, add corn, rice, and saute a few minutes longer. Remove from heat and add soup. Pour into a greased casserole. Sprinkle top with cheese and crumbs. Bake at 350 degrees for 45 minutes. Serves 4.

DINNER IN ONE CASSEROLE

Mrs. Robert (Verna) Hudspith

6 pork chops
4 potatoes
1 medium onion

1 can whole kernel corn
1 can tomatoes
Salt

Brown pork chops, while frying place several layers of peeled thinly sliced potatoes in bottom of large greased casserole. Slice onion, and place on top of potatoes. Drain juice from corn, and put kernels on top of onion, add salt. Pour tomatoes over all. Place pork chops to cover the top of all. Bake at 350 degrees for about 2 hours. Test with fork. Serves 6.

WHOLE MEAT DISH

Mrs. Fred L. (Julia Helen) Gates

Brown or fry as many pork chops as people to serve. Put in baking dish, on top of each chop put: 1 t. raw rice, then 1 slice of onion, 1 slice fresh tomato, ring of green pepper. Season with salt and pepper. Pour over this 1 can tomato sauce. Add 2 c. water. Cook in moderate oven one hour. Ten or fifteen minutes before finishing baking, add 1 slice cheese to each chop. Serve with baked potatoes and baked apples.

EMERGENCY DINNER

Mrs. T. W. (Iva) Frazier

1½ lb. pork, 1½ lb. veal. Cut in 1 inch cubes, boil in salt water till tender. Pressure cooker is quicker and better if one is available. Leave liquid on meat.

Add: 8 oz. pkg. noodles, cooked
1 can cream of mushroom soup
1 can cream of chicken soup

No. 2 can whole kernel corn
½ to 1 green pepper
Pepper to taste

Put in large baking pan and cover with buttered crumbs. Bake ¾ hour in moderate oven. May be made day before serving, or frozen for emergencies. If freezing, freeze before baking.

MEAT AND CORN CASSEROLE

Mrs. P. F. (Ethel) Houghan

½ lb. pork
½ lb. veal
1 can chicken soup with rice
1 pkg. noodles

1 can corn
Cracker crumbs, a little cheese, salt and pepper

Cut meat in small cubes. Brown, add noodles and soup, cook 15 minutes, add cheese. Place in casserole, cover with corn, sprinkle with crumbs, dot with butter. Bake 20 minutes at 400 degrees.

MINA BELL'S HOT DISH

Mrs. Robert (Ethel) Martin

2 lb. bulk sausage or 1 lb. sausage and 1 lb. ground beef	1½ c. onion, diced
3 green peppers, diced	1 c. raw rice
2 c. celery, diced	3 cans chicken and rice soup

Brown meat in skillet. When done remove and then saute celery, onions and green peppers in the fat. Mix together meat, onions, celery and green peppers with 1 cup uncooked rice, and the 3 cans of chicken and rice soup. Season to taste. Place in baking dish. Sprinkle top with grated cheese. Bake in a slow oven for an hour or until firm.

SAUSAGE AND RICE CASSEROLE

Mrs. Herb (Mona) Thies

1. Brown 2 lbs. of sausage with 1 onion, 1 green pepper, 1 c. chopped celery. Add 2 c. uncooked rice.

2. Boil 9 c. of water, add 3 lumps of herbs from Liptons noodle soup mix. Boil until dissolved. Pour liquids into mixture No. 1.

3. Simmer until rice is cooked, about 40 min.

4. Put in baking dish, cover with slivered almonds and bake about ½ hour at 350 degrees.

5. Heat 2 cans mushroom soup and use as sauce over mixture.

BAKED CHICKEN LOAF

Mrs. Carl (Mary) Hanson

4 eggs, beaten	1 t. sage
1 c. milk	1 t. chopped onion
2 c. broth	1 t. salt
1 c. chopped celery	7 slices dry bread
1½ c. diced cooked chicken	

Break bread into a bowl, add hot broth, let set until soft. Then add the other ingredients, mix well, put in a baking dish and bake 45 min.

BAKED CHICKEN PUFF

Mrs. Fred (Izola) Brockmann

1 can mushroom soup	2 c. cooked green beans, drained
1/3 c. milk	4 eggs separated
1 c. cubed cooked chicken	¼ c. grated American cheese

Combine soup and milk in 1½ quart casserole, add chicken and beans. Bake at 375° for 10 minutes. Meanwhile, beat egg yolks and add grated cheese, beat egg whites and fold into cheese mixture. Pile fluffy egg topping over chicken, continue to bake for 30 minutes at 300°. 6 servings.

BAKED CHOW MEIN

Mrs. Fred (Florence) Swank

2 cans chow mein noodles	½ c. condensed milk
1 can cream of celery soup	1 c. blanched almonds
1 c. diced celery	2 T. soy sauce
1 can cream chicken soup	2 c. chicken or 2 c. tuna
1 small onion	

Mix ingredients in order given and bake 45 to 50 minutes in a 350° oven. Serves 8 people.

BRIDGE CLUB CASSEROLE

Mrs. Keith (Catherine) Miller

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|---|--------------------|
| 6 oz. can canned bone chicken and juice | ½ t. salt |
| 1 can cream of chicken soup | 1 T. lemon juice |
| 1 c. chopped celery | ½ c. mayonnaise |
| 2 t. chopped onion | 3 hard boiled eggs |
| ½ c. chopped walnuts | ¼ t. accent |

Top with 2 c. of crushed potato chips. Bake in 9 in. baking dish at 375 degrees for 25 minutes. Serves 4 to 6.

CHICKEN CASSEROLE

Mrs. Harold (Ethel) Harryman

- | | |
|--------------------|-----------------------------------|
| 3 c. cooked rice | 1 cake pimento cheese, diced |
| 1 c. chicken broth | 1 c. mushrooms |
| 1 c. mushroom soup | Choppd onion and parsley to taste |
| 2 c. diced chicken | |

Combine mixture. Place in greased casserole and bake 45 minutes at 325° F.

CHICKEN LIMA

Miss Ruth G. Miller

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|------------------------------|----------------------|
| 1½ c. cooked chicken | ½ c. milk |
| 1 pkg. frozen limas | Crushed potato chips |
| 1 can cream of mushroom soup | |

In a 1½ qt. baking dish put a layer of potato chips, add half the chicken, then the cooked limas, rest of chicken. Add soup, mixed with the milk, and sprinkle potato chips on top. Bake at 350° for about 30 minutes.

CHICKEN MUSHROOM PIE

Mrs. Harold W. (Della) Shoen

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|---------------------------|---------------------------|
| 1 c. sliced carrots | ½ c. milk |
| 6 tiny onions | 3 c. diced cooked chicken |
| 10½ oz. can mushroom soup | 2 T. chopped parsley |

Cook vegetables in small amount of boiling salted water until tender. Combine soup and milk. Heat to boiling, add vegetables, chicken and parsley. Pour into 1½ quart casserole. Top with baking powder biscuits. Bake in a 450 degree oven for 15 minutes.

CHICKEN AND RICE

Mrs. D. C. (Olive) Faber

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|---------------------------|----------------------|
| 3 c. diced cooked chicken | ¼ c. chopped pimento |
| 1 c. cooked rice | 4 beaten eggs |
| 2 c. soft bread crumbs | 1 t. salt |
| 1/3 c. diced celery | 2 c. chicken broth |

To the beaten eggs add salt and broth. Stir into chicken mixture. Bake in greased baking dish in moderate oven 350° for 55 minutes. Serve with mushroom sauce: Add 1/3 c. milk to 1 can condensed mushroom soup. Heat thoroughly. Makes 6 to 8 servings.

CHICKEN AND RICE CASSEROLE

Mrs. George (Frances) Todd

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|----------------------------|------------------------------|
| 1 box minute rice | 1 can cream of mushroom soup |
| 1 can cream of celery soup | 1 envelope dry onion soup |
| ½ c. milk | 1 frying chicken |

Grease a large baking pan, about 8x13 in. size, and sprinkle the contents of 1 box of minute rice over the bottom. Heat the cream of celery soup and the cream of mushroom soup with the milk, stirring until well blended, and then pour over the rice. Lay the pieces of chicken over the soup and sprinkle with dry onion soup. Seal the pan with foil and bake in a 325° oven for approx. 2 hours.

Delicious, attractive and simple.

CHICKEN RICE LOAF

Mrs. L. T. (Ann) Nutty

1 stewing hen (5 lb. or more)	4 eggs beaten
4 c. dry cooked rice (1 cup raw rice)	¼ c. pimento
1 t. salt	¼ c. chicken fat
1 t. paprika	3 c. chicken broth and milk (combined)

Stew fowl until tender. Remove from bone and cut fine. Grind skin fine. Combine all and pour into greased 15x10x3 in. pan. Bake at 350 degrees for one hour. Serves 12 to 16. Let stand in warm place ten minutes, before cutting into squares. Top each square with giblet gravy to which a few browned mushrooms have been added to top with mushroom soup.

CHICKEN SUPREME (Serves 12)

Mrs. G. L. (Elsie) Luglan

1/3 c. chicken fat or butter	3 c. chicken stock or milk
½ c. flour	½ t. paprika
1 t. salt	4 eggs.

Melt butter, add flour, salt and paprika. Blend thoroughly and add milk. Cook until a thick sauce forms. Stir constantly during this cooking. Add the eggs and chicken mixture.

Chicken Mixture:

3 c. cooked diced chicken	2 T. diced celery
¼ c. diced green pepper	1 t. salt

Mix all the ingredients together and add to the sauce. Pour into well greased baking dish and bake in moderate oven for 35 minutes. Allow to stand in warm place for 5 min. Unmold and surround with mushroom sauce.

Mushroom Sauce:

1/3 c. butter	¼ t. paprika
½ c. flour	3 c. chicken stock or milk
1 t. salt	1 c. cooked mushrooms

Melt the butter and add the flour, salt and paprika. Blend thoroughly and add the mushrooms. Cook for 2 min. Serve hot on Chicken Supreme.

CHICKEN UPSIDE DOWN CAKE

Mrs. Kenneth (Lou) Page

2 c. ½ in. cubed cooked chicken	1 c. milk
3 c. chicken cream sauce	2 t. baking powder
6 T. oleo	2 eggs, beaten
1¾ c. sifted flour	½ t. salt

1. Beat oleo until soft. Add eggs, beat well.
2. Sift flour with baking powder and salt.
3. Add flour mix to oleo and eggs alternately with milk. Begin and end with flour.
4. Mix chicken with 1¾ c. of chicken cream sauce and pour in 9x12 pan. Pour batter over top. Bake at 375° for 45 minutes. Turn upside down on serving plate.

Chicken Cream Sauce:

1 c. chicken fat, 1 c. flour, 6 c. chicken stock. Salt and pepper. Melt chicken fat in double boiler. Stir in flour, cook 5 min. stir to prevent sticking. Heat chicken sauce and add, and cook 10 minutes. Season to taste. Makes 6 cups. Very good.

CHICKEN LOAF

Mrs. Herbert (Alice) Adams

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|----------------------------|-----------------------------------|
| 1 can boned chicken (pint) | 1 can cream of mushroom soup |
| 1 can Pet milk (small) | 1 can chow mein noodles (2½ size) |
| 1 can chicken rice soup | 1 can water chestnuts |

Combine above, place in pan and cover with crushed potato chips. Bake 30 minutes in 400 degree oven. Serves 8. Good luncheon dish.

CHICKEN LOAF

Mrs. Russell (Genevieve) Thompson

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|--|------------------------------------|
| Meat from one chicken, cut into small cubes and grind the skin and giblets | 2 c. cracker or dried bread crumbs |
| 3 eggs, beaten slightly | 2 or 3 T. chopped celery |
| | 1 qt. cooked chicken stock |

Mix and turn into loaf pan or casserole. Set in pan of water and bake for 45 minutes in 350 degree oven.

FLUFFY CHICKEN LOAF

Mrs. M. B. (Myrtle) Griffith

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|--------------------------------|---------------------|
| 4 c. cooked diced chicken | 2 t. salt |
| 2 c. cooked rice | ½ t. sage |
| 2 c. soft bread crumbs | 2½ c. chicken broth |
| ¼ c. pimento, cut fine | 4 eggs, well beaten |
| 1 can (4 oz.) sliced mushrooms | |

Combine chicken with rice, crumbs, pimento, mushrooms and seasonings. Place mixture in buttered 9x13x2 in. baking pan. Combine broth with beaten eggs. Pour over chicken mixture in pan. Bake until firm in moderate oven 350° about 1 hour. Garnish with pimento. Bake with 1 can mushroom soup on top.

HANDY RICE PILAFF

Mrs. Joe (Helen) Marks

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|-----------------------------------|-------------|
| ¼ c. butter or margarine | 2½ c. water |
| ¾ c. chopped onion | 1 t. salt |
| 1 c. chopped celery | ¼ t. pepper |
| 1 c. raw rice | ¼ t. sage |
| 1 pkg. of chicken noodle soup mix | ¼ t. thyme |

1. In skillet, heat butter and gently saute onion, celery and rice until rice is golden, but not brown.

2. Stir in remaining ingredients. Cover and simmer 15 to 20 minutes or until liquid is absorbed. Remove from heat and let stand ten minutes. Makes 4 to 6 servings. If you have left over chicken or turkey, add it and it makes a main dish casserole.

QUICK AND EASY CHICKEN CASSEROLE

Mrs. Duane (Mabel) Raver

Mix together two c. boned chicken, one can chicken and rice soup, one can mushroom soup (both undiluted), one c. bread crumbs, two beaten eggs and one c. milk. Place in a buttered baking dish. Spread buttered bread crumbs and bake one-half hour in a 350 degree oven. Serves 10.

CHICKEN CASSEROLE

Mrs. Cecil (Lurene) Spatcher

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|---|---------------------------------|
| 1 stewing chicken, cooked. Thicken broth real thick and then add 1 pint of half and half. Season the gravy. | 3 cans (small) Parmesian cheese |
| 1 29c box spaghetti, cooked | 1 green diced pepper (cooked) |
| | 1 can pimento |
| | 2 cans mushrooms |

Mix the spaghetti, cut up chicken and remaining ingredients. Save about ½ can of cheese to sprinkle on top of above mixture. Put in 9x13 baking pan and bake 1 hour in 350° oven.

CHICKEN AND SPAGHETTI

Miss Dora O. Miller

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|---|--------------------------|
| 1 pkg. spaghetti, partially cook in salted water, finish with chicken broth | 1 can mushrooms |
| 2 c. cooked chicken | 1 pt. tomato juice |
| 1 onion | ½ lb. slivered almonds |
| | Salt and pepper to taste |

Combine and simmer for 1 hour or more. Before serving sprinkle grated cheese over top.

SCALLOPED CHICKEN

Mrs. Frank (Birdie) Kingsbury

Boil a 4 to 5 lb. hen until tender. Remove meat from bones and cut into small pieces. Mix with

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|--------------------|------------------------------|
| 4 c. broth | 1 can cream of mushroom soup |
| 4 eggs well beaten | Salt and pepper |
| 4 c. bread crumbs | |

(Use milk for added liquid to make mixture quite soft.) Bake in moderate oven 1 hour.

SCALLOPED CHICKEN

Mrs. Clinton (Gertrude) Sargent

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|--------------------|--|
| 5 lb. chicken | 6 eggs well beaten |
| 4 c. chicken broth | 6 c. fresh bread, broken in small pieces |
| 2 c. milk | Salt and pepper |

Bake slow in oblong baking dish for 1½ hours at 350 degrees. Serves 15.

SCALLOPED CHICKEN

Mrs. Harvey (Ruby) Taylor

1 qt. coarsely cubed stewed chicken (cook chicken in salted water)
Gravy: 1 qt. broth free from fat, 4 T. flour, 4 T. fat.

Dressing:

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|---|--------------------------------------|
| 1½ qt. bread cubes, rather stale, cut in ½ inch squares | ¼ c. cream or stock |
| ¾ c. butter, melted | ¾ t. salt, few grains of pepper |
| ¼ t. powdered sage | 2 T. finely chopped onions or chives |

Mix lightly with a fork. Put in 1 inch layer of chicken in flat pan or casserole. Cover with dry dressing. Pour gravy, made of broth, evenly over the top of the dressing. Bake in oven until dressing is lightly browned. About 35 minutes. To serve cut in squares with a spatula. Garnish each serving with rings of green and red pepper, and parsley, curly celery leaves. Serves 12.

SCALLOPED ALMOND CHICKEN

Mrs. Paul (Esther) Terry

5 lb. stewing hen
1½ cup raw rice
1 c. mushroom soup

1 c. halved almonds
1 c. snipped pimento
Seasoning to taste

Simmer chicken in seasoned water till tender, discard skin and bones and cut meat into bite sized pieces. Cook rice according to package directions. Combine chicken, rice, soup, almonds and pimento and moisten with 1 quart hot stock left from stewing the chicken. Add onion salt, celery salt and season salt to taste. This recipe makes 16 servings. For a family meal reduce the amounts of ingredients.

SCALLOPED CHICKEN

Mrs. Wendell (Beulah) Wescoat

1 scant T. salt (this depends on personal taste)
1 chicken 4½ to 6 lb.

5 boiled eggs
4 c. bread crumbs
¾ c. water for each pound of chicken

Boil chicken with water and salt until tender. Remove meat and leave in chunks. Cut egg whites extra fine and mix with meat.

Make a gravy with 3 T. butter (don't substitute), 3 T. flour and 2½ c. broth. Let boil about three minutes or until done. Mix chicken and bread crumbs together. Grate egg yolks into gravy. Mix chicken mixture and gravy. Bake slowly at 325° until mixture is bubbly and starting to brown on top. A thicker mixture takes longer to cook. I use a 2 quart dish, and cook about 45 minutes.

SCALLOPED CHICKEN SUPREME

Mrs. Robert (Jo) Zack

Pour 1 c. chicken stock over 2 c. boiled rice (2 1/3 c. uncooked). Place in alternate layers in greased 11x7 in. oblong baking dish: Cooked rice, 3 c. cooked cut-up chicken, 3 c. chicken gravy or 1½ c. chicken bouillon with celery salt. Sprinkle over each layer—toasted slivered almonds, 1 c. sauted sliced mushrooms, 2 T. chopped pimentos. Top with buttered bread crumbs. Bake in moderate oven (350°) 45 min.

FISH ROLL

Mrs. H. K. (Selma) Durrie

2 c. bisquick mix, combine with ¾ c. milk, roll out to ¼ in. thickness.

Take small can of salmon, ½ c. green pepper, ½ t. salt, 2 T. milk, put on bisquick mixture. Roll up like cinnamon roll, cut in 1½ in. slices. Bake ½ hour. Sauce to pour over before serving: 1 T. butter, 1 T. flour, liquid from salmon and enough milk to make a thin sauce. Chopped pimento may also be added.

SALMON HOT DISH

Mrs. Frank (Alice) Henderson

1½ c. boiled potatoes
1 can salmon
2 T. flour
¼ t. pepper
½ c. grated cheese

1 can peas
Salt
Scant ¼ t. ginger
¼ lb. butter
½ c. boiling water

Melt butter and water together and add to rest. Bake 350° for 1 hour.

SALMON LOAF

Mrs. Floyd (Ora) McCoy

2 c. drained flaked salmon (1 lb. can)
1½ c. of fine dry bread crumbs
½ c. minced green pepper

2 eggs slightly beaten
1 can (1¼ c.) cream of celery soup

Combine all ingredients, pack lightly into a greased loaf pan. Bake in a moderate

oven (350 degrees F.) for about 1 hr. or until done, turn out on a warm platter. Serve with celery sauce: 1 can (1¼ c.) cream of celery soup, ½ c. milk. Blend soup with milk. Simmer about 2 minutes.

BAKED FISH AU GRATIN

Mrs. E. F. (Edith) DeWitte

Place one pound of fish fillets in a lightly greased shallow baking dish. Season to taste. Dilute 1 can cream of mushroom soup with ¼ can of milk and pour over the fish. Sprinkle ½ c. grated sharp, (or mild, depending on taste) cheese over all. Bake in a moderate oven 375° about 45 minutes. Serves 4.

CORN AND OYSTER CASSEROLE

Mrs. R. M. (Ethel) Clark

2 c. canned corn
1 pt. oysters
2 c. dry bread crumbs

2 c. milk
1 green pepper (optional)
¼ c. butter

Saute oysters in 1 T. butter. Arrange corn, oysters, and bread crumbs in alternate layers. Season and moisten with milk. Sprinkle top with green pepper and crumbs and dot with butter. Bake in moderate oven.

SHRIMP a l'LAURE

Mrs. Seaman (Laura Storms) Knapp

1 can frozen cream of shrimp soup
1 can cream of celery soup
1 can cream of mushroom soup
1 can cream of chicken soup
1 can peas (drained)

1 can mushrooms with juice
1 can small cleaned shrimp
6 hard cooked eggs
¼ c. capers

Simmer all together 10 minutes. Dip into baking shells for individual serving. Cover with buttered crumbs. Bake 15 to 20 minutes at 325°. Serve immediately. Will serve 16 to 18. Sometimes I serve this very hot on mounds of brown rice.

SHRIMP CASSEROLE

8 slices bread, buttered and cubed
2 c. cleaned, cooked or canned shrimp
3-oz. can sliced, drained mushrooms
2 c. shredded sharp cheese

3 eggs
½ t. each of salt and dry mustard
Dash each of pepper and paprika
2 c. milk

Place ½ of bread cubes in greased 11x7x1½ inch baking dish. Add shrimp, mushrooms, ½ cheese. Top with remaining bread and cheese. Beat together eggs and seasonings; add milk and pour over all. Bake in slow oven (325°) 45-50 minutes or till just set. 5-6 servings. (May be refrigerated before baking.)

TUNA CASSEROLE

Mrs. Hubert (Roseva) Albertson

1 large can chow mein noodles
1 can chicken a la king
1 can family size tuna
1 can cream of mushroom soup

2/3 c. milk
2 c. finely chopped celery
¼ c. finely chopped onion
Optional to add: pimento, green pepper.

Butter dish well. Put layer of noodles on bottom of dish. Mix remaining ingredients together and alternate with noodles. Have last layer noodles. Bake 1 hour at 325°.

TUNA CASSEROLE

Mrs. Robert (Darlene) Impecovern

2 small cans tuna
1 can chow mein noodles
1 can cream of mushroom soup

½ c. milk
½ c. diced celery

Mix together, leaving a few noodles to cover the top. Bake 20 minutes at 350°.

1967 *very good*

TUNA OR SALMON SOUFFLE

Mrs. Walter (Lucy) Foster

- 3 T. butter
- 4 T. flour
- 1 t. salt
- Mix together.
- 2 c. milk
- 1 can tuna, broken into bite size bits
- 3 egg yolks
- 3 egg whites, stiffly beaten

Cook the milk and butter, flour mixture till creamy. Add egg yolks and heat. Add tuna, then the beaten egg whites. Bake 30 minutes in moderate oven. I place casserole in a shallow pan of water.

TUNA SUPREME

Mrs. Fred (Izola) Brockmann

Arrange in alternate layers in buttered 1½ quart casserole (7½"):

- 2 c. tuna (two 7-oz. cans) large pieces
- 2 c. crushed cheese crackers
- 3 c. medium white sauce
- ¾ c. sliced ripe olives

Finish with sprinkling of crackers. Bake in 350° oven for 35 minutes.

NOODLES AND TUNA

Mrs. Ruth Husband

- Cook noodles in salt water and drain
- Layer noodles
- Layer of tuna
- Celery
- Several hard boiled eggs
- 1 can mushroom soup

Pour over mixture with a little milk. Put Post Toasties on top and bake.

TUNA CASHEW CASSEROLE

Mrs. W. E. (Ruth) Holmes

- 1 can tuna (drain part of oil off)
- 1 can mushroom soup
- ½ c. cashews (cut in pieces)
- 1 c. diced celery (pre-cooked till nearly tender)
- 1 can chinese noodles, use ½ in mixture and rest on top of casserole

Mix together and bake at 350° for 20 to 30 minutes or till brown.

TUNA CASSEROLE

Mrs. Maxwell (Mildred) Smith

- 7 oz. can tuna
- 1 can cream of mushroom soup
- 1 can peas
- 1/3 c. milk
- 1 c. crushed potato chips

Preheat oven to 350 degrees. Empty soup into casserole. Add milk and stir until mixed. Add drained tuna. Measure ¾ c. crushed potato chips and add with peas (drained). Sprinkle ¼ c. potato chips on top of mixture. Bake 25 min. at 350 degrees.

TUNA CASSEROLE

good - 1976

Mrs. Hilda Young

Mix 1 can cream of mushroom soup, 1 can vegetable soup, and ¾ c. of milk. Have a glass baking dish well greased, put in uncooked egg noodles. Use ½ of an 8 oz. package. Pour ½ of the soup over the noodles. Put 1 can of tuna on top of noodles, pour rest of soup over tuna. Cover with crushed potato chips. Bake at 350° about ½ hour.

TUNA VEGETABLE PIE

Mrs. Lloyd (Katie) Cafferty

Preheat oven to 450° F. Melt in saucepan 2 T. butter and add 2 T. flour. Add 2 c. milk and ½ t. salt. Cook until thickened, stirring constantly. Add one 7 oz. can of grated tuna fish. Turn into baking dish. Cover with pastry topping. Bake 25-30 min. (until crust is brown) in hot oven 450°.

Pastry Topping:

Sift together 1 c. sifted flour and $\frac{1}{2}$ t. salt. Cut in with pastry blender: $\frac{1}{3}$ c. shortening, until the mixture looks like giant peas. Sprinkle 2 T. water over the mixture. Roll out and cover tuna-vegetable mixture.

BEAN CASSEROLE

Mrs. Earl O. (Sally) Wright

2 No. 2 cans Fr. cut beans	1 T. flour
1 can mushroom soup	1 t. Worcestershire sauce
1 c. grated cheese	1 small can pimento (optional)
1 T. butter.	1 c. bread crumbs

Melt butter in pan, add flour, soup and Worcestershire sauce. Boil for 2 min. Drain beans and mix with pimento and cheese. Add other ingredients. Mix this several hours before going to use it.

Melt 2 T. butter in skillet and brown bread crumbs. Put in greased dish. Sprinkle crumbs on top. Bake 30 min. at 300° .

STRING BEAN CASSEROLE

Mrs. Walter (Hazel) Gass

1 can (303) green beans (2 c.)	1 can (10 $\frac{1}{2}$ oz.) of mushroom soup
1 can (303) of wax beans (2 c.)	$\frac{1}{2}$ c. diced American cheese

Drain both cans of beans and put in casserole dish. Add can of concentrated mushroom soup (do not dilute) to the beans. Add the American cheese and stir to mix well. Bake in oven 350° for 45 min. Serves about 8-10. Excellent for covered dish suppers.

CABBAGE SKILLET

Mrs. A. D. (Sadie) Young

Fry 2 strips of bacon crisp, remove from the fat and drain. Add 3 c. shredded cabbage to the bacon fat, also 1 c. chopped celery, 1 c. of sliced green pepper and $\frac{1}{2}$ c. onion rings if desired. Cover and cook over low heat 10 min. or only until vegetables are crisp tender, lifting the lid 2 or 3 times. Add 1 t. salt, $\frac{1}{2}$ t. sugar and a dash of black pepper. Remove to serving dish and break crisp bacon over top.

CHEESE CASSEROLE

Mrs. Fred (Beulah) Hill

6 slices white bread	1 pt. milk
$\frac{1}{2}$ lb. Velveeta cheese	5 eggs

Butter casserole. Take crusts from bread and put a layer of bread and a layer of cheese in casserole. Repeat. Beat eggs and add the milk. Pour over bread and cheese mixture. Allow to stand from 1 to $1\frac{1}{2}$ hours. Bake in a pan of water at 300 degree oven 1 to $1\frac{1}{2}$ hours.

CORN CUSTARD

Mrs. Neil (Frances) Adams

2 c. corn, cream style	2 eggs, separated
1 c. medium white sauce (2 T. flour, 1 T. butter, 1 c. milk)	$\frac{1}{2}$ c. cubed cheese
	$\frac{1}{2}$ c. cubed, baked ham

Mix above ingredients. Fold in beaten egg whites last. Bake in a pan of hot water until set at 350 degrees.

CHEESE AND POTATO SOUFFLE

Mrs. Daisy Hunter

Take 3 or 4 large potatoes, cooked and diced. Butter a casserole and place potatoes in it. Stir 2 T. of soft butter with 2 T. of flour together. Add 1 c. of Cheddar cheese to the mixture with 2 c. of milk, and $\frac{1}{2}$ t. salt. Cook like gravy and pour over the diced potatoes; add a sprinkle of corn flakes, place in oven for about 25 minutes. Serve hot.

CHEESE SOUFFLE

Mrs. G. A. (Mary) Arnold

2 T. butter	$\frac{1}{2}$ t. salt
3 T. flour	$\frac{1}{2}$ c. grated cheese
$\frac{1}{2}$ c. milk, scalded	3 eggs, separated

Melt butter in double boiler, add flour. When well blended, add scalded milk slowly. Add salt and grated cheese. Mix only slightly, remove from fire, add egg yolk beaten till lemon colored. Cool mixture slightly and fold in the white of eggs which have been beaten till barely hold shape. Turn into greased baking dish, place dish in pan of hot water, bake 20 to 30 min. at 325°. Serve at once.

CHEESE SOUFFLE

Mrs. Burr (Virginia) McFarland

Cook together: 1 c. milk, 3 T. tapioca and salt. Cook until clear or about 5 minutes, remove from heat. Then take 3 egg yolks, $\frac{1}{4}$ to $\frac{1}{2}$ lb. cheese, grated or cut in small pieces. Add egg yolks and cheese to first mixture. Beat egg whites and fold into last mixture. Pour in greased pan or casserole. Bake 20 minutes in moderate oven.

DEVILED EGG AND NOODLE CASSEROLE

Mrs. Francis (Marie) Bradshaw

Boil 4 c. noodles in salted boiling water until tender. Drain and place in buttered baking dish. Make deviled eggs: 6 to 8 hard cooked eggs—halve the eggs, remove yolks and mash. Mix yolks with 1 T. minced parsley, 1 T. prepared mustard, salt and pepper to taste, cream or milk, enough to hold ingredients together. Place deviled eggs on top of noodles.

Make a white sauce of: $1\frac{1}{2}$ T. butter or margarine, $\frac{1}{2}$ t. salt, 1 T. flour, $1\frac{1}{2}$ c. milk. Pour over eggs. Top with cracker crumbs or buttered bread crumbs and grated cheese. Bake in 350 degree oven until heated through, about 20 minutes.

SCALLOPED POTATOES AND CARROTS

Mrs. C. H. (Sylvia) Anthony

In a casserole, place a layer of potatoes, a layer of carrots, slices of cheese, with a layer of potatoes on top. Cover with bacon. Add enough milk to bake. Bake in moderate oven (350°) for one hour.

GREEN RICE

Mrs. G. B. (Agnes) McConnell

2 c. converted rice	2 eggs
1 pkg. frozen chopped spinach	3 T. butter
2 c. grated longhorn cheese	1 medium onion, grated
2 c. milk	

Cook rice according to directions. Cook spinach until defrosted, drain. Beat eggs and milk together, and mix with rice and spinach, then add onion, butter and about half the grated cheese. Sprinkle rest of cheese on top. Put in a 350 degree oven and bake 40-45 minutes. This can be kept if left over and used again. Add more milk.

TOMATO AND CHEESE CASSEROLE

Mrs. W. C. (Bessie Baker) Spratt

Put 2 c. of canned or fresh stewed tomatoes in top of double boiler. Stir in 1½ slices of white bread cut up in small pieces, 2 T. sugar, ½ t. salt, 1½ T. white flour. Mix thoroughly while mixture is cold. Heat over boiling water for 10 min., stirring often. Add the following: ½ c. evaporated milk or cream, 1 T. butter and ¼ lb. or less Velveeta cheese. Continue cooking, stirring occasionally for 5 min. then put mixture in casserole. Spread over the mixture 8 soda crackers, crumbled and mixed with 1 T. of melted butter. Put in 300° oven until crackers are browned. Makes 5 good servings.

VEGETABLE CASSEROLE

Mrs. Henry (Eva) Miller

1 pkg. frozen broccoli	1 soup can of milk
1 pkg. frozen green beans	Salt and pepper
1 pkg. frozen cauliflower	American cheese slices
1 can mushroom soup	

Leave frozen vegetables at room temperature till they defrost enough to separate. Combine them in a casserole and sprinkle with salt and pepper to taste. Dilute the mushroom soup with a can of milk and pour over the vegetables. Place cheese slices over all. Bake in moderate oven 30 minutes, or till vegetables are done and the cheese melts down through the vegetables.

WOODSTOCK RAREBIT

Mrs. Charles (Hazel) McDonald

3 c. white sauce (2 c. milk, 6 T. butter and 6 T. flour)	liquid also, leave ¼ for decoration
1 large green pepper (cut in small pieces and boil)	1 can mushrooms, liquid also
1 small jar red pimento, cut fine,	½ lb. cheese (grated)
	6 hard boiled eggs, 2 for decoration
	Salt to taste

Mix in white sauce or can use mushroom soup, heat through. Serve on toast. Serve with cranberry salad, hot rolls and dessert. Makes a good meal.

ASPARAGUS AU GRATIN

Mrs. Fred (Esther) Brueck

1 c. soft bread crumbs	1 c. milk
2 T. butter	1 c. grated American cheese
2 T. flour	4 hard-cooked eggs, sliced
½ t. salt	1 No. 2 can asparagus
Few grains pepper	2 canned pimentos, cut in strips

Place half of crumbs in a greased baking dish. Make white sauce of butter, flour, seasonings and milk. Add cheese and blend well. Place alternate layers of eggs, asparagus, pimento and cheese sauce in baking dish. Cover with remaining crumbs, and bake for 20 minutes at 350°.

ASPARAGUS CASSEROLE (Serves 7-8)

Mrs. Roy L. (Zona) Dunn

2 pkgs. frozen asparagus, drained and cooked	2 T. flour
2 T. butter	½ t. salt
¾ c. sliced mushrooms	⅛ t. pepper
	1 c. half and half cream

On top use ½ c. toasted almonds and ½ c. grated American cheese. Bake 25 minutes at 350°.

BAKED BEANS

Mrs. James (Frances) Stober

- | | |
|---|---|
| 2 large size No. 2½ cans (3½ c. each)
pork and beans | 2 slices of one clove of garlic cut fine |
| 1 can tomato paste | ¼ box brown sugar |
| 3 slices onion, chopped | ¼ c. white sugar |
| | 2 slices of bacon cut fine (or) 1 slice ham |

Combine and bake one hour at 350 degrees.

BATTER POTATOES—A Potato Stretcher!

Mrs. F. E. (Katherine) Gunder

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|---|--------------------|
| About 2 large potatoes, sliced wafer thin | 1 t. baking powder |
| A batter made of: | ½ t. salt |
| 1 c. flour | |

Add enough water to make a heavy sticky batter. Dip each slice of potato in batter and fry in medium hot vegetable fat until golden brown on both sides. Large potatoes are best to use.

BEETS IN ORANGE SAUCE

Mrs. Vernon (Marvel) Luther

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|---------------------------------------|-------------------|
| No. 1 can beets (diced or shoestring) | 6 T. orange juice |
| 1 T. flour | 1 T. butter |
| 3 T. sugar | ¼ t. salt |

Mix flour, sugar, orange juice, butter and salt. Pour over drained beets in a 1 qt. casserole. Bake 15 min. at 350°. Serves 4. Excellent with pork. Can also thicken sauce on top of stove and add drained beets until heated through. This makes an attractive holiday vegetable teamed up with buttered green beans, and almonds in a double vegetable dish.

BROCCOLI CASSEROLE

Mrs. E. Carl (Opal) Briley

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|---------------------------------|-----------------------------------|
| 2 pkgs. frozen chopped broccoli | ¼ t. salt |
| 2 T. butter | Dash paprika |
| 1 T. chopped onion | 1 c. grated cheddar cheese |
| 2 T. flour | 1 c. slightly crushed corn flakes |
| 1 c. milk | |

Cook and drain 2 packages of frozen chopped broccoli. Melt 2 T. butter, add chopped onion and brown lightly. Add flour and blend. Add milk, salt and paprika. Stir constantly over medium heat until mixture boils. Boil one minute, remove from heat. Combine cooked broccoli and sauce in shallow baking dish. Sprinkle with grated Cheddar cheese and corn flakes. Dot with butter. Bake uncovered in 350° oven about 20 minutes.

BROCCOLI CASSEROLE

Mrs. Art J. (Eleanor) Fausch

2 pkgs. of frozen broccoli. Cook till not quite done in a small amount of water. Prepare the following sauce: ¼ c. butter, ¼ c. flour, 1 c. milk. Cook until thick, then stir into this, 1 beaten egg and 1 t. salt, also ¼ c. grated sharp cheese. Combine this with the broccoli and bake for 30 minutes.

BROCCOLI AND CORN CASSEROLE

Mrs. John (Naomi) Cessford

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|------------------------------|-------------------------------------|
| 2 cans cream corn | 5 slices bacon, cut up and uncooked |
| 1 box (frozen) broccoli cuts | Salt and pepper to taste |
| 2 eggs | |

Mix all together and bake about 1 hr. at 350°. Serves 6 or 8. Buttered toasted crumbs on top if desired. (Looks nice.)

CARROTS SUPREME

Mrs. M. K. (Hattie) Dailey

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|----------------------------------|---------------------------|
| 16 carrots, peeled and cooked | 1/3 c. mayonnaise |
| 2 T. grated onion or onion chips | 2 T. prepared horseradish |

Put carrots in flat pan, in one layer. Cover with remaining ingredients topping with buttered crumbs, and bake until nicely browned.

GREEN BEANS

Mrs. S. A. (Nina) Wright

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|----------------------------------|----------------------------------|
| 1 can No. 303 whole green beans | 1/2 c. of bean liquor |
| 2 T. chopped celery | 2 t. corn starch |
| 2 T. finely chopped green pepper | 1/4 t. marjoram, salt and pepper |
| 2 T. butter or margarine | |

Drain beans and reserve 1/2 c. of liquid. Saute celery and green pepper in butter until they are tender crisp. Combine the bean liquid and corn starch and add to the sauted vegetables. Cook and stir over low heat until the mixture thickens. Add drained beans, marjoram, salt and pepper. Let mixture simmer until the beans are heated through.

One can add onion with the peppers and celery, also a little cheese. Sprinkle over the top.

HARVARD BEETS

Mrs. Anna Waltmire

Bring to boil: 1/2 c. sweet pickle juice, 1/2 T. corn starch. Add: 10 med. beets, sliced or diced. Let cook in double boiler about 10 min. Add 2 T. butter just before serving.

HOMINY RING WITH PEAS AND TOMATO CHEESE SAUCE

Miss Mabel Kress

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|--------------------|--|
| 1 No. 2 can hominy | 1/4 t. pepper |
| 1 T. chopped onion | 3 eggs |
| 2 T. butter | 1 No. 2 can peas (fresh or frozen peas may |
| 2 T. flour | be used) heated or cooked; add butter |
| 1/2 c. milk | and season to taste. |
| 1 t. salt | |

Drain hominy. Chop slightly, add onion. Melt butter in sauce pan, add flour, stir until well blended. Add milk gradually, cook until thick, stirring constantly. Add salt and pepper. Separate eggs, beat yolks, add to milk mixture. Add hominy and cook two minutes longer.

Beat egg whites stiff and fold into mixture. Pour into well-greased ring mold. Set in pan half-filled with boiling water. Bake in moderate oven at 350°, forty to sixty minutes or until set. Unmold on warm serving platter and fill center with the buttered peas. Serve with tomato cheese sauce. Serves 6 or 8.

Tomato Cheese Sauce:

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|--------------------------------------|-------------------------------|
| 2 T. butter | 1/4 t. salt |
| 2 T. flour | 1 c. concentrated tomato soup |
| 1 c. milk or liquid from canned peas | 3 T. grated American cheese |

Melt butter, add flour mixed with the salt. Stir until well blended. Add milk gradually while stirring constantly. Bring to boiling point, boil two minutes. Place in top of double boiler and add the tomato soup and grated cheese. When heated though, the sauce is ready to serve.

EGG PLANT CASSEROLE

Mrs. Richard (Vera) Day

1 small eggplant	1 small green pepper (chopped)
Salt and pepper	2 medium tomatoes
1 medium onion (chopped)	¼ c. grated American cheese

Pare egg plant and slice ½ inch thick. Cut slices in half and brown in hot fat, sprinkle with salt and pepper. Alternate layers of egg plant, green pepper and tomatoes in baking dish. Cover and bake in hot oven, 50 minutes, 375 degrees. Remove cover, sprinkle with cheese and return to oven until cheese melts.

LIMA BEANS IN SOUR CREAM

Mrs. C. B. (Agatha) Nelson

1 (12 oz.) pkg. frozen limas	1 T. flour
1 small onion, chopped fine	1 t. salt
1 pimento, diced	Dash pepper
½ c. sour cream	

Cook lima beans according to pkg. directions with onion and pimentos. Drain. Add flour, salt and pepper to sour cream and blend. Stir into vegetables, cook over low heat until heated through.

NEW ENGLAND BAKED BEANS

Mrs. James S. (Mildred) Rising

1 pound beans, 1 pound salt pork, ½ c. brown sugar, 3 T. molasses, 1 t. salt, ¼ t. black pepper. Soak beans over night. Drain, cover with water, add salt pork, cook until soft. Add sugar, molasses, salt and pepper. Put in bean pot with salt pork in center. Bake at least 3 hours in a slow oven. Old family recipe.

PITTSBURG POTATOES

Mrs. C. B. (Agatha) Nelson

Cook 1 qt. diced potatoes and ½ onion until tender. Make white sauce: 2 c. milk, 2 T. flour, 2 pimentos, salt, pepper and cheese. Pour over potatoes. Grate cheese on top and bake until golden brown.

SCALLOPED BROCCOLI

Mrs. Barbara Bothell

Cook 2 boxes frozen broccoli according to directions on package. Put ½ of broccoli in small casserole. Spread ½ can mushroom soup on broccoli. Sprinkle grated American cheese over soup. Cover with crushed potato chips. Repeat using rest of broccoli and soup. Be sure potato chips are on top. Bake in covered dish in slow oven 300 degrees for 30 to 45 minutes.

Topping may be buttered crumbs, a little grated cheese, and toasted slivered almonds. You may also add rings of onion on top.

SCALLOPED CARROTS

Miss Marion Bemis

Brown 1 small onion in ¼ c. oleo. Add: ¼ c. flour, ¼ t. celery salt, ¼ t. dry mustard and 1 t. salt, 2 c. milk, ½ lb. cheese. Add 1 bunch cooked, sliced carrots. Put in buttered pan, cover with crumbs. Bake ¾ hour in a 300° oven.

SCALLOPED CORN AND CARROTS

Mrs. Frank (Elizabeth) Lackore

4 T. butter	1½ c. cream style corn
1/3 t. salt	1 c. diced and cooked carrots
6 T. flour	2 T. diced onion
1 c. milk, may need a little more.	2 T. celery sticks, diced

Melt butter, add flour, mix, add milk and cook. Add remaining ingredients and pour into baking dish. Top with buttered crumbs and bake around 25 to 30 minutes at 350°.

SWEET POTATOES AND PINEAPPLE

Mrs. James F. (Mary) Shook

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|---|------------|
| 1 large can sweet potatoes or 3 or 4 large sweet potatoes, cooked | 2 T. flour |
| 1 small can crushed pineapple | Salt |
| ½ c. granulated sugar | Butter |

Slice a layer of potatoes in casserole, sprinkle with salt. Mix sugar and flour together and sprinkle one half this mixture over potatoes. Spread ½ can pineapple over potatoes and dot with butter. Repeat until all ingredients are used. Bake at 350 degrees for 45 minutes.

VEGETABLE CASSEROLE

Mrs. Glenn (Beulah) Holmes

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|--------------------------------------|------------------------------------|
| 3 c. cooked, sliced carrots, drained | 1 can green beans or peas, drained |
| ½ c. process cheese spread | Buttered crumbs |
| 1 can condensed cream of celery soup | |

Combine carrots, cheese and soup in casserole. Top with beans or peas. Sprinkle buttered crumbs lightly over beans or peas. Bake 15 to 20 minutes in 375° oven.

1 can cream of mushroom soup
Hamburger pats

1/2 lb. American cheese
1 large onion
1/2 lb. American cheese
1 large onion
1/2 lb. American cheese
1 large onion

Grind meat onion and cheese
1 T. Worcestershire

Place ground meat in skillet and brown slightly. Add enough onion to fill the pan. To this add approximately one can of onion soup. This will thicken the meat and the hamburger will be very easily served on buns and the hamburger will be very easy to eat.

1/2 lb. American cheese
1 large onion
1/2 lb. American cheese
1 large onion

1/2 lb. American cheese
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1 large onion

Sandwiches

BEEFBURGERS

Mrs. Dale E. (Barbara) Derby

1 lb. ground beef
½ c. catsup
½ c. water
2 T. vinegar

1 onion chopped fine
1 t. mustard
¼ t. chili powder

Combine in heavy skillet or pan and boil until tender. Salt and pepper to taste.

COFFEE BUTTER (for little thin sandwiches)

Mrs. F. E. (Hilda J.) Been

¼ c. soft butter
2 T. powdered sugar

1 t. Instant coffee
Mix well and spread.

CRAZY MIXED-UP HAMBURGERS

Mrs. Bert (Pauline) Nolin

1 lb. ground beef
1 big onion, thinly sliced
1 lb. can pork and beans
¼ c. catsup

½ t. salt
½ t. chili powder
Dash of pepper

Brown beef and onions, stir frequently to separate meat particles, add remaining ingredients and heat. Serve on toasted buns.

HOT SANDWICHES

Mrs. James (Jane) Morrow

1 can Spam
1 large onion
⅓ lb. American cheese

1 can cream of mushroom soup
Hamburger buns

Grind meat, onion and cheese. Mix with undiluted soup. Spread on buns and broil until nicely browned.

HAMBURGERS

Mrs. Michael (Jennie) Stump

Place ground beef in skillet and brown slightly. Add enough flour to lightly coat the beef. To this add approximately one can of onion soup. This will thicken and the hamburger will be very easily served on buns and the hamburgers are delicious too.

"KRAUT-DOG SANDWICH"

Mrs. Ted (Lucille) Holmberg

Round buns
Sauer kraut

Hot dogs

Method: Have kraut bubbling hot. Split the buns. Butter and toast if desired. Use scissors or sharp knife and cut slits in one side of hot dogs, being careful to cut about two thirds of way in, and about every half inch.

Fry hot dogs slowly in butter. Turn and brown on both sides. Hot dogs will curl as they fry. Place hot dog on bun, cover center with hot sauer kraut, and top bun. Allow two or more per person.

LULU PASTE FOR SANDWICHES

Mrs. H. K. (Selma) Durrie

2 egg yolks
4 T. sugar

3 T. vinegar

Cook in double boiler. When it thickens, add 2 T. butter and as this thickens add 2 packages Philadelphia cream cheese, and ½ green pepper and one onion minced fine.

This makes a large amount. Use half amount if serving 12 or so. Also good on open-faced sandwiches.

PICCOLINO SANDWICHES (Fun for Parties)

Mrs. James (Bonnie) Overturf

Cut loaf of Vienna or French bread lengthwise. Butter and warm in oven. Fill with slices of pepperoni, hard salami, boiled ham, 3 kinds of cheese (one sharp), lettuce cut up fine, diced onions, and tomatoes. Cut into 4 sandwiches.

SANDWICH FILLING

Mrs. F. E. (Hilda J.) Been

Dissolve 1 envelope Knox gelatin in ¼ c. cold water. Bring to boil 1 can tomato soup. Blend in 8 oz. pkg. Philadelphia cream cheese. Let cool. Add 1 c. Miracle Whip salad dressing, ½ c. pecans cut fine, 1 T. minced onion. Enough finely chopped stuffed olives and celery to make 1 c. Blend all together thoroughly. May be stored in refrigerator for several days.

SANDWICH FILLING

Mrs. Colin (Eloise) Hamilton

1 pkg. dried beef
1 small can of pimento

Roasted peanuts and cheese
1 hard boiled egg

Grind these ingredients and mix with salad dressing.

TOASTED SANDWICH

Mrs. E. Roger (Nettie) Fritsch

1 can Treat or Spam
½ lb. sharp cheddar cheese
1 medium onion

Salt and pepper
Mayonnaise
1 T. Worcestershire sauce

Grind Treat, cheese and onion. Mix in enough mayonnaise to spread easily. Add seasoning. Spread on split buns or on small squares of bread and toast in oven.

TUNA BURGERS

Mrs. Jack (Barbara) Adams

7 oz. can tuna, flaked
1 c. chopped celery
1 small onion, minced
½ c. diced American cheese

½ c. chopped olives
¼ c. mayonnaise
Salt and pepper

Split and butter hamburger buns, fill, and wrap in aluminum foil. Bake at 350°, for 20 minutes.

HOT TUNA SANDWICHES

Mrs. Ray (Helen) Smalling

3 hard boiled eggs, diced
1 c. tuna (one can)
2 T. onion, minced
2 T. chopped pickle, minced

2 T. green stuffed olives, minced
½ c. mayonnaise
1 c. shredded cheese

Mix thoroughly. Put in buns, wrap in foil and heat in oven. Bake at 300° 30 min. Makes about 12 sandwiches.

Breads

CHICKEN DUMPLINGS

Mrs. Ronald (Lois) Moses

- | | |
|--------------------|-----------------|
| 1 well beaten egg | 1 c. sweet milk |
| 2 c. flour | ½ t. salt |
| 2 t. baking powder | |

Mix well, drop by spoonfuls into broth. Let boil 15 minutes. Turn each dumpling after cooking half the time. Do not cover.

NEVER FAIL DUMPLINGS

Mrs. T. W. (Nellie) Christensen

- | | |
|---------------|-----------|
| 1 egg, beaten | ½ c. milk |
|---------------|-----------|

Combine, beat and add to following sifted, dry ingredients:

- | | |
|---------------------|-----------------|
| 1 c. unsifted flour | 2/3 t. salt |
| 3 t. baking powder | 2 T. cornstarch |

Stir until just moistened. Drop on stew by spoonful. Cook covered 15 to 20 minutes.

POTATO PANCAKES

Mrs. Earl (Geneva) Parriot

- | | |
|-------------------|-------------------------|
| 2 medium onions | Dash of salt and pepper |
| 4 medium potatoes | 2 T. of flour |
| 1 egg | |

Grate potatoes and onions, mix with other ingredients, drop by spoonful on hot greased pan. Fry until crisp and brown. Turn and brown other side.

SWEDISH THIN PANCAKES (Makes about 8)

Mrs. Roy L. (Zona) Dunn

- | | |
|---------------|--------------------|
| 2 eggs | 1 T. sugar |
| 1 c. milk | 1 t. baking powder |
| ¾ c. flour | 1 t. melted butter |
| Pinch of salt | |

WAFFLES (Foolproof)

Miss Mabel Kress

- | | |
|---------------------------|--------------------|
| Put in bowl and mix well: | 2 c. milk |
| 1 c. flour | 1 T. sugar |
| 1 c. yellow cornmeal | 5 t. baking powder |
| ½ t. salt | ½ c. bacon fat |
| Add: 3 egg yolks | |

Stir well and let stand for a few minutes. Just before baking add the egg whites, beaten stiff. Bake in hot waffle iron.

DOUGHNUTS

Mrs. H. D. (Hazel Penquite) Bergman

- | | |
|-------------|--------------------|
| 1 c. sugar | 4 c. flour |
| 3 T. butter | ½ t. salt |
| 1 c. milk | 2 t. baking powder |
| 2 eggs | ½ t. nutmeg |

Cream butter, sugar, add beaten eggs and milk. Sift flour, salt, nutmeg and baking powder together, add dry ingredients to first mixture. Take out a little at a time on floured board. Knead lightly, roll to 1/3 in. in thickness, shape with doughnut cutter. Fry in deep fat. Take up on a skewer on soft paper.

DOUGHNUTS

Mrs. Maude Leonard

1/3 c. soft shortening, part butter	1/2 c. sugar
1 egg	1 1/2 c. sifted flour
1 1/2 t. nutmeg	1/2 t. salt
1 1/2 t. baking powder	1/2 c. milk

Combine shortening and 1/2 c. sugar. Add beaten egg, sift dry ingredients, add to cream mixture with milk, fill muffin tins 2/3 full. Bake to golden brown 20 to 25 min. About 325 degrees. Roll in melted butter. (About 6 T. full.) Shake in paper sack with 1/2 c. sugar and 1 t. cinnamon.

GOLDEN PUFFS

Mrs. Ferril (Ernestine) Safly

2 c. sifted flour, all purpose	Sift dry ingredients together, then add
1/4 c. sugar	1/4 c. cooking oil
3 t. baking powder	3/4 c. milk
1 t. salt	1 egg
1 t. nutmeg or mace if desired	

Stir with fork until thoroughly mixed. Drop by teaspoon into hot fat 365°. Drain on absorbent paper. Roll warm puffs in cinnamon and sugar. 1/4 c. sugar to 2 t. cinnamon.

MASHED POTATO DONUTS

Mrs. Guy (Jessie) Wakefield

1 c. freshly mashed potatoes	1 t. vanilla
1 c. sugar added to mashed potatoes	2 eggs
1 pinch salt	5 c. sifted flour
1 c. sweet milk	1 T. baking powder
Butter size of an egg	

Cream potatoes, sugar, eggs and butter. Add alternately the sifted, dry ingredients and the milk and vanilla. Roll and cut. Fry in hot fat or oil.

PUFF BALLS

Mrs. James M. Smith

Sit together:	1/2 c. sugar
2 c. sifted flour	Add:
2 t. baking powder	3/4 c. milk
1/2 t. salt	2 eggs
1 t. nutmeg	1 t. vanilla

Beat for 2 minutes or until light and fluffy. Fry in hot grease by tablespoonsful. Heat first, dip spoon in hot grease. Then shake in bag with sugar in it.

BROWN BREAD

Mrs. C. B. (Mary Lou) Anderson

1 1/2 c. raisins, 1 c. boiling water, cook 2 minutes and cool.
 1 c. sugar, 3 T. shortening. Cream, then add 1 egg.
 2 3/4 c. sifted flour, 2 t. soda. Dissolve this in raisin mixture after taking from stove. 1 t. salt, 1/2 c. chopped nut meats. Fill 3 No. 2 cans, well greased, half full. Bake 1 hour at 350°.

COFFEE CAKE

Mrs. Dwight (Bethine) Conklin

Cream 1/4 lb. oleo or butter with 1 c. sugar. Add 2 eggs and beat well, then 1 c. sour cream. Sift 2 c. flour, 1 t. soda and 1/2 t. salt and add to batter, with 1 t. vanilla. **Filling:** 1/3 c. brown sugar, 1/4 c. white sugar, 1 T. cinnamon. Mix together, getting lumps out of the sugar.

Put 1/2 batter in greased 9x12 pan, sprinkle 1/2 of filling over it, then rest of batter and cover with remaining filling on top. Bake at 350° for 35-40 minutes.

COFFEE CAKE

Mrs. Don (Evelyn) McKinney

1 c. sugar
 1 c. shortening
 2 eggs, beaten
 1 c. milk

1 t. vanilla
 1½ c. flour
 1 t. baking powder

Topping:

1 c. brown sugar
 1 1/3 T. flour
 2 t. cinnamon
 1 c. nut meats

1 c. dates, cut small
 ½ c. butter or oleo
 (Cream sugar, flour, butter)

Pour ½ batter in cake pan. Sprinkle ½ of topping over this, add rest of batter and rest of topping. You can spoon through this for a marble effect. 11x13 in. pan. Bake 350° for 30 min.

GRANDMA'S COFFEE CAKE

Mrs. Herbert (Phyllis) Carr

2 c. sugar
 1 c. shortening
 1 c. cold coffee
 1 c. molasses
 1 t. soda

5 c. flour
 1 t. cinnamon
 1 t. cloves
 1 t. salt
 1 c. raisins

Batter will be thick. This amount will fill 2 pans 8 by 13. Bake in moderate oven. This should be a little chewy and needs no frosting. The molasses flavor keeps you going back for more. We call this Grandma's Coffee Cake. It was handed down from Herb's maternal grandmother. The original recipe is pretty simple, but I like to add nuts and candied fruit.

QUICK COFFEE CAKE

Mrs. Howard (Dorothy) Shearer

1. Set flour sifter in mixing bowl. In it put 1 c. unsifted flour, 1/3 c. sugar, 3 t. baking powder, ¼ t. salt.
2. Sift dry ingredients into the bowl then toss in 1 egg, ½ c. milk, ¼ c. salad oil.
3. Beat with spoon until smooth. Pour into greased 8 in. square pan. Sprinkle mixture of cinnamon and brown sugar over top. Bake 10 to 15 min. at 420 degrees.

SOUR CREAM COFFEE CAKE

Mrs. Ralph R. (Mabel) Bean

¼ lb. oleo
 1 c. sugar
 2 eggs
 ¼ t. salt

2 c. flour
 1 t. baking powder
 1 t. soda
 1 c. sour cream

Cream sugar and oleo, add eggs. Add dry ingredients alternately with sour cream.

Filling:

1/3 c. sugar
 ½ c. black walnuts

1 t. cinnamon
 ½ c. coconut

Put in 11x7 in. pan in layer, filling on top. Bake at 350° for 45 min. to 1 hour.

AUNT ALICE'S GRAPENUT BREAD

Mrs. Lowell (Ruth E.) Carver

½ c. grapenuts, 1 c. sour milk (or buttermilk), 1 t. soda. Mix these ingredients and let stand for one hour. To the above mixture add:

3/4 c. sugar	Pinch of salt
1 egg	2 T. melted shortening
1 1/2 c. flour	1 c. dates or raisins if desired
1 t. baking powder	Nuts may also be added

Method: Mix ingredients in order given, with salt and baking powder added to flour before it is added to the first mixture. Bake in loaf pans in a slow oven (300°) for 45 min. to one hour. I always double this recipe to make two large loaves or three smaller ones. The bread slices more readily if it is made a day ahead of the time it is to be used.

GRAHAM NUT BREAD

Mrs. James S. (Mildred) Rising

1 t. soda, 1/2 c. molasses, 2 c. sweet or sour milk, 1/2 c. sugar, 1 t. salt, 1 t. baking powder, 1 c. white flour, 2 c. graham flour or whole wheat flour, 1 c. nut meats or raisins. Stir the soda into molasses, beating until light colored. Add the rest of the ingredients. Blend well and pour into two medium size loaf pans. Bake in 350° oven for 45 minutes.

NUT BREAD

Mrs. H. D. (Hazel Penquite) Bergman

1 c. sugar	1 1/4 t. soda
1 T. melted butter	2 c. all bran or Graham flour
1/2 c. dark Karo or molasses	1 t. salt
2 c. milk, sweet or sour	1 c. nuts

Bake 1 hour at 375 degrees, in a 9 in. by 13 in. pan.

NUT BREAD

Mrs. Ruth Husband

1 egg	4 t. baking powder
3/4 c. sugar	1 t. salt
1 1/4 c. sour milk	1 c. nuts
3 c. flour	1 c. dates or raisins
3/4 t. soda	

Break egg in mixing bowl. Add sugar and sour milk, and add chopped nuts, dates. Measure 3 c. flour and add the soda, baking powder and salt, then sift to egg mixture. Pour into greased pan. Bake at 325 degrees for 1 hour.

NUT BREAD

Mrs. Howard A. (Lavonne) Schumann

1 egg, 1 c. brown sugar, 1 c. sour milk (or 1 T. vinegar with 1 c. sweet milk), 1 t. vanilla, 2 c. flour, 1 t. baking powder, 1 t. salt, 1 t. soda, 1/2 c. raisins and 1/2 c. nut-meats. Mix as given. Bake 350 degrees for 1 hour in loaf pan.

ORANGE BREAD

Mrs. Harold (Verda) Aegerter

Grind rind of 2 oranges, cover with water and boil a few minutes. Drain and add about 1/3 c. water and 1/2 c. sugar and boil till tender.

1 c. sugar	2 1/4 c. flour
1 egg beaten	2 t. baking powder
1/3 c. orange water	Salt and orange peel
1/3 c. sweet milk	

Bake in moderate oven 35 minutes. Yield: One large loaf.

ORANGE BREAD

Mrs. Charles (Pauline) Nelson

1 med. sized orange	1 c. sugar
2/3 c. dates	2 c. flour
1/2 c. walnut meats	1/2 t. soda
2 T. shortening	1/4 t. salt
1/2 c. hot water	4 t. baking powder
1 egg, beaten	

Put orange, dates and nut meats through food chopper. Add shortening to hot water. Beat egg and sugar together, then add shortening and hot water with flour, soda, salt and baking powder. Add dates, nut meats and orange last. Makes two loaves. Bake 350°.

ORANGE BREAD

Mrs. James (Lillian) Taylor

1/2 c. soft shortening (part butter)	1/2 c. raisins (grind)
1 c. sugar	Peel of 1 orange (grind)
2 eggs	1/2 c. chopped nuts
2/3 c. sour milk	1/2 c. orange juice mixed with
2 c. flour	1/2 c. sugar
1 t. soda	

Mix shortening, eggs and sugar, add sour milk alternately with flour sifted with soda, add ground raisins and peel and nuts. Pour into loaf pans, well greased. Bake at 350° 60-70 min. or toothpick stuck into center comes out clean. Pour orange juice and sugar mixture over bread as soon as you take from oven. Let cool and wrap. Better for slicing on second day.

If no sour milk, use 2 t. vinegar or lemon juice in milk.

PEANUT BUTTER LOAF

Mrs. Peter (Axelina) Johnson

2/3 c. peanut butter	4 t. baking powder
1/4 c. milk	1 1/2 t. salt
2 c. flour	1/4 c. sugar

Cream peanut butter until soft. Add milk and cream well. Sift flour, baking powder, salt and sugar and add to first mixture. Stir only to blend. Let stand 25 min. Bake 50 min. in a 350° oven in loaf pan.

PRUNE COFFEE CAKE

Mrs. M. B. (Myrtle) Griffith

1 1/2 c. biscuit mix	1/2 c. milk
1/2 c. white sugar	1/4 c. soft shortening
1 egg, beaten	

Filling:

1 1/2 c. cooked seeded prunes	1 t. cinnamon
1/2 c. brown sugar	2 T. butter
2 T. flour	

Cut prunes, blend with above except sugar. Combine and mix. Spoon 1/2 batter in baking pan. Top with 1/2 prune mixture in brown sugar. Repeat with other half. Bake 350° 40 to 45 min.

RAISIN NUT BREAD

Mrs. D. D. (Adile) Reynolds

1 egg	1 t. baking powder
¼ c. cooking oil	1 c. water
¾ c. brown sugar	1 c. raisins
1½ c. flour (whole wheat)	1 level t. soda
½ c. white flour	Chopped nuts may be added.
1 t. salt	

Boil together raisins and water and allow to cool. Combine other ingredients. Add soda to raisin mixture and add to dry ingredients. Mix well. Pour into well greased medium size loaf pans. Bake 45 to 50 minutes at 350°.

APPLESAUCE MUFFINS

Mrs. Neil (Frances) Adams

½ c. shortening	2 c. sifted flour
4 T. sugar	3 t. baking powder
¾ c. corn syrup	½ t. salt
2 eggs	1 c. chopped nuts
¾ c. thick applesauce	

Cream shortening and sugar, add syrup, beaten eggs and apple sauce. Sift flour, salt and baking powder, add to above mixture. Fold in nuts. Bake in oiled muffin pans at 375° for 20-25 minutes.

APPLESAUCE NUT BREAD

Mrs. Edwin (Fern) Stone

½ c. shortening	½ t. soda
1 c. sugar	½ t. cinnamon
2 eggs	½ t. nutmeg
1¾ c. flour	1 c. sweet applesauce
1 t. salt	½ c. walnut meats
1 t. baking powder	

Sugar Glaze: ½ c. sugar, 1 T. water.

Paper lined loaf pan 350° one hour. Cool 10 minutes, spread with glaze.

APPLESAUCE NUT BREAD

Mrs. G. W. (Maxine) Tarman

Mix thoroughly ½ c. shortening, 2/3 c. brown sugar (packed), 2 eggs. Stir in 1 c. thick applesauce, sweet or sour. Sift together 2 c. flour, 1 t. baking powder, 1 t. soda, ½ t. salt then ½ c. chopped nuts. Bake in greased bread pan. Bake 50-55 minutes 350°.

APRICOT BREAD

Mrs. Alan S. (Betty Kay) Platt

Sift together 2 c. flour, 4 t. baking powder, 1 t. salt, 1 t. cinnamon, 2/3 c. sugar, ½ c. chopped nuts, 1 c. finely chopped dried apricots, uncooked. Combine 1 egg, well beaten, 1 c. milk, 2 T. melted butter. Mix together only until flour is dampened. Turn into well greased 9x3x4 in. loaf pan; let stand 2 min. before baking in 375 degree oven for 1 hour or until done. Adjust to your own oven.

BANANA BREAD

Mrs. F. E. (Hazel) Horning

1 c. sugar creamed with	4 T. sour milk or buttermilk
3 T. shortening	1 t. soda
2 eggs	¼ t. baking powder
2 c. flour	3 or 4 mashed bananas
½ t. salt	

Mix in order given. Add chopped nuts or fruit if desired. Bake in oven 325 to 350 degrees for 50 minutes.

BANANA BREAD

Mrs. Fred (Euphenia) Pohl

½ c. butter
 1 c. sugar
 2 eggs
 1 c. bananas (2 or 3 mashed)

2 c. flour
 1 t. soda
 ½ t. salt
 ½ c. nuts

Method: Cream butter, sugar and add eggs and banana. Mix well. Sift flour, soda and salt. Bake 1 hour at 350 degrees. Cool ten min. before removing from pan.

BANANA BREAD

Mrs. Kent (Linda) Woodworth

½ c. shortening
 1 c. sugar
 2 eggs
 2 bananas (mashed)

2 c. flour
 1 t. soda
 ¼ c. chopped nuts

Cream shortening and sugar. Add eggs and bananas. Add sifted dry ingredients. Add nuts. Bake in loaf pan 1 hour 350°.

BANANA TEA BREAD

Mrs. J. G. (Daisy) Hummel

1¾ c. sifted flour
 ¾ t. soda
 1¼ t. cream of tartar
 ½ t. salt

½ c. shortening
 2/3 c. sugar
 2 eggs well beaten
 1 c. mashed ripe bananas (2 to 3)

Sift the flour, soda, cream of tartar and salt together. Cream sugar and shortening until light and fluffy. Add eggs and beat well. Add banana and flour. Beat until smooth. Pour into a well greased loaf pan and bake in a moderate oven (350 degrees) about 1 hour. This recipe won first place (blue ribbon) at the State Fair last year (1960).

BANANA NUT BREAD

Mrs. Ferrel (Ernestine) Safly

1/3 c. shortening
 2/3 c. sugar
 1¼ t. baking powder
 1¾ c. flour
 ½ t. soda

¾ t. salt
 1 t. grated lemon rind
 2 eggs
 ½ c. black walnuts
 2 or 3 mashed bananas, enough to make 1 c.

Cream shortening and sugar. Add sifted dry ingredients, beaten eggs and bananas, lastly the broken nut meats. Bake 55 min. at 350 degrees in loaf pan, greased and floured.

BANANA NUT BREAD

Mrs. James M. Smith

Sift into bowl: 2 c. flour
 3½ t. baking powder
 ½ t. salt
 ½ c. sugar

Add all at once a mixture of
 1 well beaten egg,
 1/3 c. cooking oil
 1 c. mashed bananas
 1/3 c. milk

Fold in: ½ c. chopped black walnuts

Mix quickly, beat thoroughly. Put into well greased medium loaf pan. Bake at 350° for 50 minutes or until bread pulls away from sides of pan. Let stand 5 minutes before turning out. Cool before cutting. Wrap in aluminum foil.

BANANA MUFFINS

Mrs. L. T. (Ann) Nutty

Cream together $\frac{1}{2}$ c. butter and 1 c. sugar. Add 1 c. mashed banana, and 1 t. soda in 1 T. hot water, also 1 t. vanilla. Add $1\frac{1}{2}$ c. flour. Mix well. Pour into greased and floured muffin tins. Bake 15 minutes at 375°.

CRANBERRY NUT BREAD

Mrs. R. B. (Hazel) Purviance

2 c. all purpose flour	$\frac{3}{4}$ c. orange juice
1 c. sugar	1 T. ground orange rind
$1\frac{1}{2}$ t. baking powder	1 egg, well beaten
$\frac{1}{2}$ t. soda	$\frac{1}{2}$ c. chopped nuts
1 t. salt	1 c. cranberries chopped
$\frac{1}{4}$ c. shortening	

Sift together flour, sugar, salt, baking powder and soda. Cut in shortening until mixture resembles coarse cornmeal. Combine orange juice and rind with well beaten egg. Pour all at once into dry ingredients, mixing just enough to dampen. Carefully fold in chopped nuts and cranberries. Spoon into 9x5x3 in. greased loaf pan. Bake in 350 degree oven about 1 hour until crust is golden brown and tooth pick inserted comes out clean. Remove from pan and cool over night for easy slicing.

DATE LUNCH BREAD

Mrs. Carl (Edna) Brown

Mix together and let stand a few minutes: 2 c. ground dates, $1\frac{1}{2}$ c. boiling water, 1 t. soda. Add to date mixture: $1\frac{1}{2}$ c. sugar, 1 T. butter, 1 c. nuts. Sift together and add $2\frac{3}{4}$ c. flour, 1 t. soda, $\frac{1}{2}$ t. salt. Add 1 t. vanilla and add 1 egg, well beaten, last of all. Bake 1 hour in a moderate oven (350°).

DATE AND NUT BREAD (No Fat)

Mrs. Harry (Mabel) James

1 c. dates cut in small pieces, 1 c. boiling water, 1 t. soda. Add soda and water to dates and let stand until cold. Mix together $\frac{3}{4}$ c. sugar, 1 egg, $\frac{1}{4}$ t. salt, $\frac{1}{2}$ t. baking powder, $\frac{1}{2}$ c. chopped nuts, 2 c. flour. Add date mixture. Beat thoroughly and pour into greased and floured loaf pan and bake slowly at 325° 45 minutes. Test before removing from oven by inserting tooth pick, if it comes out wet, bake few minutes longer.

DATE NUT BREAD

Mrs. James (Jane) Morrow

$7\frac{1}{2}$ oz. pkg. dates	2 unbeaten eggs
3 t. soda	4 c. flour
2 c. boiling water	1 t. salt
2 T. melted butter	2 t. vanilla
2 c. sugar	1 c. nuts

Cut dates in sauce pan with just enough water to cover. Cook down until dry. Watch. Mix dates, soda, boiling water and melted butter. Let cool. Add remaining ingredients. Fill 5 well greased No. 2 gold lined cans. Fill half full. Put on cookie sheet so they won't rock or sway. Bake at 325° temperature for 75 to 90 minutes. Remove and let cool for 5 minutes in cans. Remove from cans and wash them immediately. Wrap nut bread in wax paper.

OATMEAL MUFFINS

Mrs. Rex (Dayle) McLarnan

1 c. quick cooking oat meal	1 c. flour
1 c. sour milk or buttermilk	½ t. salt
1 egg	1 t. baking powder
½ c. brown sugar	½ t. soda
½ c. melted shortening	

Soak oatmeal in milk a few minutes. Add egg and beat well. Add sugar and cooled shortening. Add flour sifted with salt, baking powder and soda. Bake in muffin tins, lined with paper liner, in 400 degree oven 15-20 minutes. Makes about 12 large muffins.

ORANGE CRANBERRY NUT BREAD

Mrs. O. L. (Alice) Thorburn

1½ c. raw cranberries	Grated rind of one small orange
¼ c. sugar	½ c. chopped nuts
3 c. sifted flour	¾ c. undiluted evaporated milk
¾ c. sugar	¼ c. orange juice
4 t. baking powder	1 egg
½ t. soda	2 T. melted butter
1 t. salt	

Wash cranberries, then cut in slices with scissors and mix with the ¼ c. sugar. Sift flour with the ¾ c. sugar, baking powder, soda and salt into mixing bowl. Stir in grated orange rind and nuts. Combine cranberries with flour mixture. Stir evaporated milk into orange juice in small bowl. To this add egg and melted butter. Stir to mix thoroughly. Blend egg mixture into flour mixture then turn into well greased 9¼x4¼x3 inch loaf pan. Bake at 350 degrees until done when tested, about 1 hour. Let cool 5 minutes in pan, then turn out on cooling rack.

SOUR CREAM MUFFINS

Mrs. Charles (Ruth) Everett

Beat 2 eggs until light. Add 1 c. of sugar and continue beating. Add 1 c. sour cream and EITHER 1 T. lemon juice and grated rind OR 1 t. vanilla. Mix and sift 2 c. of flour with 1 t. salt, ½ t. soda and 1½ t. baking powder. Beat well. Bake in moderate oven, 375°, 15 minutes.

SHORTCAKE

Mrs. Frank (Ethel) Daniels

Sift together the following:	2 T. sugar
1½ c. flour	3½ t. baking powder
½ t. salt	4 T. shortening

Blend, add ½ to ¾ c. milk. Bake in 400° oven 12 min. Mixture makes a soft moist dough. You may add more sugar if you desire. Can be frozen and reheated.

WHITE BREAD

Miss J. Naomi Britten

4 c. potato water	4 T. shortening
2 pkg. yeast	4 t. salt
4 T. sugar	10 plus c. flour

Mash and add 1 small potato to the water. Cool to lukewarm. Add the yeast, sugar, butter or lard and salt. Sift flour into a large bowl, pour above liquid into the flour. Stir and mix altogether, adding more flour as needed. Turn onto floured board and knead about 10 minutes, adding a little flour as needed until the dough has become smooth on the outside, elastic and no longer sticky. Place in a warm, greased bowl and cover. Set in a warm placed (80°) until doubled in bulk. Punch

down. Turn dough over and let rise again. When doubled, turn out on board and cut into 4 loaves. Mold and shape into loaves and place in greased pans, cover and allow to double in bulk. Bake at 375° for 50 minutes. Remove from pans and brush lightly with butter for extra flavored crust.

WHITE BREAD (2 Loaves)

Mrs. Harold (Dorothy) Giebelstein

1½ cakes compressed yeast
½ c. cool water
2 c. warm milk
3 T. shortening

2 T. sugar
2½ t. salt
6 c. flour

Soften yeast in water. Add shortening, sugar, salt to warm milk, and cool, then add yeast and flour to make a stiff dough. Let rise until double, and you can poke with finger and doesn't come back. Work down, and when it rises again make into 2 loaves. Let rise until double and bake 400° for 40-45 min.

WHITE BREAD

Mrs. Hilda Young

1 pkg. dry yeast in a ½ c. warm water. Add 1 beaten egg, put in a large mixing bowl. Combine 2 c. warm milk in pan, 1 T. sugar, 1 T. shortening, 1 t. salt. Add 2 c. flour to this and beat well. Add it to yeast mixture. Add 5 more c. flour, mix well, turn out on board and let rest 10 min. Knead till smooth, let rise until double, punch down and let rise again. Shape in 2 loaves 9½ by 5¼ by 2¾. Let rise until double and bake at 350° one hour.

WHOLE WHEAT BREAD

Miss Ester Lindblad

2 c. scalded milk
2 T. sugar
2 T. shortening
1½ t. salt

1 yeast cake softened in
½ c. water (warm)
4 c. whole wheat flour
2 c. sifted white flour

Scald milk, add shortening, sugar and salt, and let cool until lukewarm. Soften yeast cake in warm water. Add to milk mixture. Mix whole wheat and white flour and add to the above. Knead. Put dough into a greased bowl. Grease top of dough. Cover and set in a warm place (80-85°) to rise until double in bulk. Punch down and let rise again. When light, divide into two equal parts. Round up portion into a smooth ball. Cover well and let rise 10 min. Mold into loaves and place in greased bread pans. Let rise until double in bulk. Bake 45 minutes at 375°, finish baking 15 min. more at 400° F.

FRENCH BREAD

Mrs. Keith C. (Cathrine) Miller

1 pkg. yeast
1 T. sugar
4 c. flour

1½ to 2 c. water
2 t. salt
(Optional 1 t. garlic salt)

Dissolve yeast in 1½ c. lukewarm water. Add flour a cup at a time with sugar and salt. Knead until smooth, you may have to add more than 1½ c. water. Let dough raise 2 hrs. Shape loaves and raise one hour more. Bake in two pyrex casseroles. Before baking generously brush with melted butter. Bake at 375 degrees for 45 minutes or until loaf falls out of pan easily.

NEW ENGLISH RAISIN BREAD Mrs. Paul C. (Dorothy) Peterson

Mix together	2 pkg. dry granular
1¼ c. milk	Add 4 eggs beaten slightly
½ c. sugar	15 oz. box of seedless raisins
1 T. salt	Add ½ c. butter or shortening
Crumble into mixture 2 cakes yeast or	Mix in 6¼ to 6¾ c. flour

Turn onto floured board, cover and let stand 15 min. to tighten up. Then knead until elastic. Place into greased bowl, cover and let rise until double in bulk. Punch down, let rise 30 min. Punch down and divide into two parts. Form into 2 loaves, place into greased loaf pans. Brush tops with butter and sprinkle with sugar. Let rise till double and bake 1 hour at 350°.

ORANGE BREAD Mrs. W. B. (Ruth) Boast

1 cake yeast	1/3 c. shortening
1½ c. lukewarm water	2/3 c. sugar
1 c. lukewarm orange juice	1 t. salt
8 c. sifted flour	4 to 6 T. grated orange rind

Dissolve yeast in lukewarm water, add lukewarm orange juice and 3 c. flour. Cream shortening and sugar together, add to yeast mixture, and beat until smooth. Cover and let rise in warm place, free from draft, until light, about 1½ hrs. When light, add salt, grated orange rind and remaining flour, or enough to make a soft dough. Knead lightly. Place in well greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. Shape into loaves, place in well greased pans to half fill. Cover and let rise again until light, about one hour. Bake at 375° F. for about 45 min. Delicious when toasted. Makes 3 small loaves.

SWEDISH RYE BREAD Mrs. Charles (Effie) Keasey

2½ c. rye flour	1 c. potato water
1/3 c. molasses	2 T. shortening
¼ c. sugar	1 T. salt
1 pkg. granulated dry yeast	1 t. Fennil seed
1 c. scalded milk	1 t. Carraway seed

Put all together to make a sponge, let rise, then work in enough white flour for stiff dough. Let rise to double its bulk. Make into loaves. Let rise to double its size. Bake at 350° one hour.

SWEDISH RYE BREAD With Raisins Mrs. Harold (Dorothy) Giebelstein

Make a sponge, 1 cake yeast, 2 c. lukewarm water, ½ t. sugar, 2 c. flour. Set in a warm place until bubbly, then add 2 T. molasses, pinch of soda, 2 T. melted shortening, ½ T. salt. Beat well and add ½ c. brown sugar, 1½ c. rye flour. Work in 3 c. white flour, 1 c. seedless raisins. Knead into a ball, grease and put in greased bowl, let rise until double, punch down, let rise once more, knead once more. Make into two loaves. Let rise in pans until double. Bake about 45 min.—10 min. at 400°, 35 min. at 350°.

BASIC SWEET ROLL DOUGH Mrs. Paul (Esther) Terry

2 cakes yeast	1 c. more sugar
1 T. sugar	2 T. salt
1 c. lukewarm water	9 to 10 c. flour
2 c. milk	3 eggs, beaten
6 T. shortening	

Dissolve yeast and 1 T. sugar in lukewarm water. Scald milk and add shortening, sugar and salt, then stir in yeast and eggs. Beat well. Add remaining flour, enough to make a soft dough. Knead lightly and place in oiled bowl. Cover and let rise until doubled in bulk, punch down and shape for tea ring, coffee cake or cinnamon rolls. Dough can be refrigerated as much as 4 days.

BUTTER HORNS

Mrs. Genevieve Runyon

1 c. scalded milk	1 cake fresh or dry yeast
½ c. shortening	3 beaten eggs
½ c. sugar	4½ c. sifted flour
1 t. salt	

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add yeast and stir well. Add eggs then flour. Mix to smooth soft dough. Place dough in greased bowl. Brush top with melted butter. Cover and let rise until double in bulk. Make into butter horns and cover and let rise until very light. Bake at 400° for 15 min.

GOOD ROLLS

Mrs. L. G. (Cora) Dixson

2 yeast cakes in ¼ c. water	1 t. salt
¼ c. shortening	1 c. scalded milk
½ c. sugar	1 c. cold water
2 eggs	

About 6 c. flour until dough can be handled. Put in warm place and rise double, then make into any kind you prefer.

HUNGARIAN BUTTER HORNS

Mrs. John (Lola) Taylor

4 c. flour before sifting	1¼ c. butter
1 cake compressed yeast (crumbled)	3 egg yolks
½ t. salt	½ c. sour cream
1 t. vanilla	

Sift flour and salt, crumble yeast and add butter into flour. Mix as pie crust. Add beaten egg yolks, sour cream and vanilla. Mix well with hands. Divide in six parts. Roll out on board dredged in powdered sugar. Should be size of pie tin and thickness of pie crust. Cut in 8 wedges. Spread with filling and roll as butter horns. Bake at once at 375 degrees until very lightly browned.

Filling:

Beat egg whites stiff. Add 1 c. sugar gradually. Fold in ½ c. nuts and 1 t. vanilla. Walnuts preferred.

ORANGE ROLLS

Miss Juanita Steele

Use a good quick roll or refrigerator roll recipe calling for eggs, milk, yeast, etc. After second rising, roll and cut dough as for cinnamon rolls. Spreading with the following Orange Filling.

1/3 c. butter, ¾ c. white sugar, grated rind of one orange. Place in well greased pan or muffin tins to rise again. Before putting in oven squeeze juice from the grated orange into pan to help prevent sticking and burning. Bake at 375 degrees for about 10 to 15 min. Remove from pan at once as they stick if they cool in the pans.

POTATO REFRIGERATOR ROLLS

Mrs. Paul (Helen) Bork

¼ c. instant mashed potato	½ c. sugar
1 pkg. granular yeast	1½ t. salt
½ c. warm water	2 eggs well beaten
1 c. milk	6 to 7 c. sifted flour
2/3 c. soft shortening	

Method:

1. Prepare mashed potatoes according to package directions.
2. Soften yeast in water, which should be just slightly warmer than lukewarm.
3. Scald milk and pour over shortening, sugar, salt and mashed potatoes. Stir to dissolve shortening and cool to lukewarm.
4. Add softened yeast, well beaten eggs and 3 c. of flour. Beat until smooth and light.
5. Add not more than from 3 to 4 c. of flour, just enough to make a dough firm enough to knead.
6. Knead on floured board until smooth and elastic, about 10 min.
7. Place dough in greased bowl. Brush top with melted shortening. Cover closely and refrigerate to use as needed, or bake immediately if desired.
8. To bake, shape rolls as desired and brush with melted butter. Let rise in warm place until double in bulk and bake at 400° about 15 min.

Makes 3 to 4 dozen rolls.

Refrigerator dough, incidentally, should be used 5 days as a maximum time and preferably within 3 days.

QUICK ROLLS

Mrs. Ronald (Lois) Moses

Put in bowl:	1/3 c. sugar
2 c. warm water	1 T. salt
2 cakes yeast	2 c. sifted flour

Beat with a mixer for 2 minutes. Add 2 eggs, 1 c. cooled melted shortening. Beat for 1 min. Add 4½ c. flour stirring until dough is formed. Let rest in bowl 20 min. Form rolls. Let rise for 1 hour. Bake 15 to 20 min. in 375° oven.

VARIETY ROLLS

Mrs. Paul (Clara) Whitesell

2 cakes dry yeast	1 t. salt
1 c. lukewarm water	1 c. cold water
1 c. melted oleo	2 unbeaten eggs
½ c. sugar	6 c. unsifted flour

Dissolve yeast in lukewarm water. Place melted oleo, sugar, salt, cold water and eggs in large mixing bowl and beat well. Add yeast mixture and flour and beat thoroughly. Let rise once, form into desired shapes and let rise again before baking in 375° oven. This dough can be used for cinnamon rolls and all types of sweet rolls. Makes good raised doughnuts. Can be used for Pizza dough by decreasing the sugar. This may also be refrigerated until needed.

CINNAMON PUFFS

Mrs. Wm. (Anita) Von Bergen

Have ready on paper 3¼ c. flour (sifted). Dissolve 1 pkg. compressed or dry yeast in ¼ c. lukewarm water. Mix in bowl 1 c. scalded milk, ¼ c. sugar, 1 t. salt, ½ c. soft shortening. Cool to lukewarm, add 1 c. flour. Beat well. Add dissolved yeast. Add 2 eggs, ½ t. vanilla. Beat well, add rest of flour and beat again. Let rise in warm place until double in size. Grease two dozen muffin cups. Stir batter down with spoon, fill cups ½ full. Top with nut meats. Sprinkle on top a mixture of ½ c. sugar and 1 t. cinnamon. Cover and let rise double. Bake on center rack 375° for 20 to 25 min. until brown. Makes 2 dozen puffs.

CINNAMON ROLLS (6 to 8 doz.)

Mrs. Fred (Lillie) Clark

2 cakes compressed yeast (soaked) in $\frac{1}{2}$ c. lukewarm potato water and $\frac{1}{2}$ small potato mashed. Cream $\frac{1}{2}$ c. butter and 1 c. sugar. 3 well beaten eggs. 2 c. milk, scalded and cooled to 80°, 1 t. salt. Combine above mixture, add 4 c. flour and beat with mixer. Add additional flour (5 to 6 c.) to make soft dough. Knead. Let rise to double, punch down and let rise second time. Roll out dough into flat $\frac{1}{2}$ in. sheet, cut in 1x3 in. strips, roll between hands, tie in knots. Dip in melted butter, sugar and cinnamon. Let rise, bake at 375° until brown. Temperature throughout rising should be about 80° (lukewarm).

CINNAMON ROLLS

Miss Ruth G. Miller

Scald 1 c. milk, add 2 T. fat and let cool. Add 1 pkg. yeast and stir until dissolved. Add $\frac{1}{3}$ c. sugar, 1 t. salt, 1 egg, well beaten. Stir in about $3\frac{1}{2}$ c. flour or until stiff. Let rise double, knead down, let rise again then divide dough and roll out into rectangular shape. Spread with butter, sugar (brown) and cinnamon. Roll, then slice, place on cookie sheet or in muffin tins which have butter and brown sugar in bottom. Let rise then bake about 20 min. at 375°.

SOUR CREAM SUGAR TWISTS

Mrs. R. A. (Petra) Hanover

1 pkg. dry granular yeast	1 whole egg plus 1 egg yolk
$\frac{1}{4}$ c. warm, but not hot, water	1 c. sour cream
4 c. sifted flour	1 t. vanilla
1 t. salt	1 c. sugar mixed with 1 t. vanilla
1 c. butter	1 egg white, additional sugar

1. Add yeast to warm water and stir until dissolved.
2. Sift flour with salt into large mixing bowl. Cut in butter with a pastry blender, or 2 knives, until particles are fine.
3. Beat egg and egg yolk thoroughly. Mix in sour cream, dissolved yeast and vanilla. Stir into flour mixture and blend thoroughly, then cover and let stand in refrigerator 3 hours.
4. Sprinkle about 2 T. vanilla-sugar on board. Place dough on sugar, sprinkle with 2 T. more of the sugar and roll to a 12 in. square. Fold dough into quarters and repeat sugaring and rolling process. Roll dough a total of four times, using 4 T. sugar each time.
5. After dough has been rolled 4 times, brush surface lightly with the slightly beaten egg white and additional sugar.
6. Cut into strips $\frac{3}{4}$ in. wide and 3 in. long. Pick up each strip and twist two or three times. Place on ungreased baking sheet and bake at 375 degrees for 12 minutes or until lightly browned. Makes 5 dozen twists.

REFRIGERATOR COFFEE RING

Mrs. B. F. (Abby) Sorensen

1 c. shortening	3 T. sugar
4 c. flour	1 t. salt
1 pkg. yeast	3 beaten eggs
1 c. lukewarm milk	

Cut shortening into flour. Dissolve yeast in milk, add sugar, salt, egg and blend. Add to flour mixture and beat smooth. Place in greased, covered bowl. Store in refrigerator over night. Roll $\frac{1}{2}$ in. thick, brush with melted shortening and sprinkle with $\frac{1}{4}$ c. sugar, 2 t. cinnamon, $\frac{1}{4}$ c. each seedless raisins and chopped walnuts. Roll, shape in ring on greased baking sheet. Snip at $1\frac{1}{2}$ in. intervals. Cover and let rise until double. Bake in moderate (350°) oven about 35 min.

Glaze: 2 T. milk, $1\frac{1}{2}$ c. confectioners sugar.

LARGE BUBBLE LOAF

Mrs. E. J. (Ruth) Lewis

Sweet roll basic recipe:

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|-------------------|------------------------|
| 1 c. scalded milk | 1½ pkg. granular yeast |
| 2 T. shortening | ¼ c. lukewarm water |
| 2 T. sugar | 1 beaten egg |
| 1 t. salt | 3½ c. flour |

Combine milk, sugar, shortening and salt. Cool to lukewarm. Add yeast softened in lukewarm water. Add egg. Gradually stir in flour to form soft dough. Let rise until double in bulk. Punch down. Let rise again. Turn out on lightly floured surface. (If sweeter or shorter roll is wanted, add more of each.) Pinch off dough the size of a walnut, dip in melted butter, roll in cinnamon and sugar mixed. Butter angel pan. Fill 2/3 full of 'bubbles'. Let rise till full. Bake 20 minutes in 375° oven. Turn out and you have a beautiful pyramid of rolls.

Pour over loaf before baking or when turned out:

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| ¼ c. dark Karo | ¼ t. vanilla |
| 1 T. melted butter | 1 c. brown sugar and |
| ½ t. lemon extract | ½ c. milk |

Cook this until thick.

DILLY CASSEROLE

Mrs. C. S. (Fern) Dorchester

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| 1 pkg. active dry yeast dissolved in | 1 T. soft butter |
| ¼ c. warm water | 2 t. Dill seed |
| 1 c. small curd cottage cheese, heated to lukewarm | 1 t. salt |
| 2 T. sugar | ¼ t. soda |
| 1 T. instant minced onion | 1 unbeaten egg |
| | 2½ c. flour, sifted |

Soften yeast in water and combine with all other ingredients except flour. Mix thoroughly. Add flour and beat well. Cover and let rise in a warm place until double in bulk, about one hour.

Stir down dough and turn into well greased 1½ or 2 qt. casserole. Let rise until light, about double in bulk, and bake at 325 to 350 degrees until golden brown, 40 to 50 min. Brush with butter and sprinkle with salt. Will sink down some.

SWEDISH TEA RING

Mrs. R. T. (Allene) Coe

Mix together:

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|--------------------------------|---|
| 1 c. lukewarm milk | 1 cake compressed yeast crumbed into mixture. Stir until dissolved |
| ¼ c. sugar | 3½ to 3¾ c. flour, adding in two parts, first by spoon, then by hand. |
| 1 t. salt | |
| ¼ c. soft butter or shortening | |

Turn dough onto lightly floured board, cover, and let stand ten minutes to tighten up, then knead until smooth and elastic. Round up and place in greased bowl. Cover with damp cloth and let rise in 85° temperature until double in bulk, about two hours. Punch down dough on floured board, and place in bowl to rise again, about one hour. Punch down dough. Round up on board, cover and let rest 15 min. Roll dough 1/3 in. thick into rectangle 9x18 in. Spread with 2 T. of softened butter, ½ c. sugar, 2 t. cinnamon. Roll up tightly beginning at wide side, and seal well by pinching edge of dough into roll. Transfer sealed edge down, to lightly greased oblong pan or cookie sheet. Join ends to form ring. With sharp knife make cuts 2/3 of the way through the ring at 1 inch intervals and turn each section on its side. Cover and let rise until double in bulk, 40 minutes. Bake at 375°, 35 to 40 minutes. Spread thick icing: 2 T. milk, 1½ c. confectioners sugar, on top of ring while still warm. Put candied cherries and pecans on top.

CINNAMON ROLLS TOPPING

Mrs. L. B. (Mary) Anderson

Measure into same pan: 1 c. sugar, ¼ c. butter or shortening, ¼ c. dark corn syrup. Bring to a boil, do not cook longer. Pour into a greased pan 6 x 10 in. for 1 doz. rolls. Roll dough as usual, using a little sugar, butter and cinnamon. Place cut side down in warm syrup and they rise in hurry. Bake at 400°. Let stand a minute before removing the rolls.

SWEET ROLL TOPPING

Mrs. Otto (Florence) Freese

- ¾ c. brown sugar
- 1/3 c. soft butter
- ¼ c. coconut
- 3 T. honey
- ¼ to ½ t. cinnamon

Spread over rolls that have been baked, and heat for 10 min. just before serving, at 400 degrees.

Mrs. James S. (Mildred) Blinn

MANHATTAN CLAM CHOWDER

1 lb. salt pork, 3 large white potatoes, 3 large onions, 3 large carrots, 1 pt. tomatoes, 1 doz. fresh clams or 1 can minced clams, 1 t. salt, ½ t. black pepper, ½ t. poultry seasoning. Put pork, potatoes, carrots and onions through food chopper. Add about 3 quarts of water. Cook until vegetables are tender. Add tomatoes, clams and seasoning. Bring to a boil.

Mrs. Earl (Genevieve) Partridge

HAMBURGER VEGETABLE SOUP

1 lb. hamburger, 3 c. tomatoes, 2 c. cubed potatoes, 2 c. diced carrots, ½ c. diced celery, 1 medium onion, 2 t. salt, ½ c. uncooked rice, ½ t. pepper, 1½ pt. water. Mix and simmer slowly 1 hour.

Mrs. Earl (Vera) Brand

OYSTER STEW

½ c. butter, 1 pt. oyster with liquor, ½ c. milk, ½ c. cream or 2 c. whole milk, ½ t. salt, ½ t. pepper or paprika. Melt butter in top of double boiler, add oysters and liquor and bring to the boil. Pour milk over the oysters and season. Place pan over boiling water. When the oysters rise to the surface, serve. About 4 cups.

Mrs. Russell (Edith) Piacca

SALMON CHOWDER

½ c. diced potatoes, 1/3 c. diced celery, 2 t. diced onions, 2 c. water, 2 t. margarine, 1 t. flour, 2 c. milk, 2 oz. can salmon, ½ c. canned tomato pieces and juice, ½ t. salt.

Soup

CREAM OF ALMOND SOUP

Mrs. L. H. (Kay) Schwarte

Simmer until tender 3 c. chicken stock, 3 T. chopped onion, 6 stalks celery, cut fine; then put through a sieve.

Scald 2 c. milk and add to above mixture, 1 c. cream. Blend 3 T. flour into 3 T. melted butter, 1 t. salt. Add to above mixture. Pepper and tabasco sauce to taste, ½ t. almond flavoring (more if desired), 6 T. chopped almonds, stir into soup, and serve with a spoon of whipped cream. Top with chopped almonds. Part of the almonds may be ground and added to the soup if desired.

DELICIOUS NAVY BEAN SOUP

Mrs. Daryl (Maxine) Thomason

1½ c. navy beans	1 medium carrot
4 c. cold water	2½ c. milk
¼ lb. salt pork or bacon	2 t. salt
1 small onion	¼ t. pepper
1½ c. diced celery	¼ t. paprika

Wash beans, cover with 4 c. water, add pork and simmer 1 hour. Add vegetables. Mash or sieve after mixture has cooked 2 hours. Add milk, seasonings and reheat.

MANHATTAN CLAM CHOWDER

Mrs. James S. (Mildred) Rising

½ lb. salt pork, 3 large white potatoes, 3 large onions, 3 large carrots, 1 pt. tomatoes, 1 doz. fresh clams or 1 can minced clams, 1 t. salt, ¼ t. black pepper, ½ t. poultry seasoning. Put pork, potatoes, carrots and onions through food chopper. Add about 2 quarts of water. Cook until vegetables are tender. Add tomatoes, clams and seasonings. Bring to a boil.

HAMBURGER VEGETABLE SOUP

Mrs. Earl (Geneva) Parriott

1 lb. hamburger	1 medium onion
2 c. tomatoes	2 t. salt
2 c. cubed potatoes	¼ c. uncooked rice
2 c. diced carrots	½ t. pepper
½ c. diced celery	1½ qt. water

Mix and simmer slowly 1 hour.

OYSTER STEW

Mrs. Earl (Vera) Baird

¼ c. butter	½ c. cream or 2 c. whole milk
1 pt. oyster with liquor	½ t. salt
1½ c. milk	⅓ t. pepper or paprika

Melt butter in top of double boiler, add oysters and liquor and bring to the boiling point. Pour milk over the oysters and season. Place pan over boiling water. When the oysters rise to the surface, serve. About 4 cupsfuls.

SALMON CHOWDER

Mrs. Russell (Edith) Fiscus

¾ c. diced potatoes	2 T. margarine
1/3 c. diced celery	2 T. flour
2 t. diced onions	2 c. milk
¾ c. water	8 oz. can salmon
1 t. salt	½ c. canned tomato pieces and juice

Simmer potatoes, celery and onions in water with salt until tender (about 10 minutes). While this cooks, melt butter over low heat, add flour and stir until well blended. Remove from heat and gradually add milk. Cook until smooth and slightly thickened. Stir constantly. Add vegetables, including liquid and tomato pieces and juice. Left over peas may also be added. Heat, but do not boil. Makes one quart of chowder.

TUNA VEGETABLE CHOWDER

Mrs. O. A. (Margaret) Knott

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| ½ c. butter | 1 qt. water |
| 1 c. chopped onion | 2 cans chunk tuna, drained |
| 1 c. sliced celery | 1 t. salt |
| 1½ c. sliced carrots | ¼ t. pepper |
| 2 c. shredded cabbage | 1 T. dry mustard |
| 1 lb. can tomatoes | 1 carton soured cream |

Melt butter, add vegetables and cook over low heat 15 minutes, stirring occasionally. Add tuna, water, and seasonings, cover and cook 30 minutes. Add cream and mix well. Serve topped with more soured cream. 6-8 servings.

In large bowl mix chicken with celery, parsley, salt and pepper. Mix well. Empty into a whipped cream, mayonnaise, lemon juice and almonds will cook. Place refrigerator until well chilled about 1 hour.

1 package instant noodle soup mix. While hot add ½ c. oil. Stir well. Add 1 c. of cottage cheese. Cook. When it is done add 1 c. of cottage cheese and 1 c. of cottage cheese. Cook. When it is done add 1 c. of cottage cheese and 1 c. of cottage cheese.

2 c. cooked macaroni
½ c. chopped green pepper (or green and red pepper mixed)
1 small onion sliced
1 c. cooked chicken sliced
Salt, dillweed, as desired

Shrimp Salad Mold
1 qt. lime or lemon juice
1 c. boiling water
1 c. cold water
2 T. vinegar
½ c. mayonnaise

Apple Salad Bowl
3 c. finely shredded cabbage
1 c. sliced celery
1 small sweet onion
2 red apples
Lemon juice

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3 c. finely shredded cabbage
1 c. sliced celery
1 small sweet onion
2 red apples
Lemon juice

Salads

CHICKEN GELATIN SALAD

Mrs. Tom (Harriet) Larson

1 envelope gelatin (unflavored) in $\frac{1}{2}$ c. cold water. Place cup of gelatin in pan of boiling water until gelatin is dissolved. Combine with

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|--------------------------------------|-----------------------------|
| 1 can condensed cream of celery soup | $\frac{1}{4}$ c. mayonnaise |
| 5 oz. can diced boned chicken | 2 T. sliced stuffed olives |
| $\frac{1}{2}$ c. chopped celery | 1 T. lemon juice |

Place in salad dish and let set over night in refrigerator. Serves 6 or 8. Cut and serve on lettuce. (Hard boiled eggs can be sliced and put over top if desired.)

CHICKEN SALAD

Mrs. Floyd (Ora) McCoy

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|---|---|
| 3 c. diced cooked chicken | $\frac{1}{2}$ c. heavy cream, whipped |
| $1\frac{1}{2}$ c. celery (in inch slices) | 1 c. mayonnaise or cooked salad dressing. |
| 2 T. chopped parsley | 2 T. lemon juice |
| 1 t. salt | $\frac{1}{2}$ c. toasted almonds, coarsely chopped. |
| $\frac{1}{2}$ t. pepper | |

In large bowl toss chicken with celery, parsley, salt and pepper. Mix well, gently fold in whipped cream, mayonnaise, lemon juice and almonds until well combined; refrigerate until well chilled, about 1 hour.

MACARONI SALAD WITH CHICKEN

Mrs. Guy (Jessie) Wakefield

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|---|-----------------------------|
| 2 c. cooked macaroni | 2 small pickles diced |
| $\frac{1}{2}$ c. chopped green pepper (or green and red pepper mixed) | 1 small onion diced |
| 1 c. celery diced | 1 c. cooked chicken diced |
| $\frac{1}{2}$ c. cubed cheese | Salad dressing, as desired. |

SHRIMP SALAD MOLD

Mrs. W. F. (Ruth) LaGrange

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|-----------------------------|-------------------------------|
| 1 pkg. lime or lemon jello | 1 T. salt |
| 1 c. boiling water | $1\frac{1}{2}$ c. shrimp |
| 1 c. cold water | $\frac{1}{4}$ c. green pepper |
| 2 T. vinegar | $\frac{1}{4}$ c. celery |
| $\frac{1}{4}$ c. mayonnaise | 2 T. pimiento, finely chopped |

Dissolve jello in boiling water, then add cold water, vinegar and salt. Chill until slightly thickened. Fold in remaining ingredients. Then blend or beat with egg beater. Pour in mold and chill until firm. Serves 6.

Lobster or tuna may be used in place of shrimp and peas may be substituted for green pepper.

APPLE SALAD BOWL

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|------------------------------|-----------------------------|
| 3 c. finely shrebbed cabbage | $\frac{1}{2}$ c. sour cream |
| 1 c. sliced celery | $\frac{1}{2}$ c. mayonnaise |
| 1 small sweet onion | 1 T. sugar |
| 3 red apples | Salt |
| Lemon juice | $\frac{1}{2}$ t. dill seeds |

Place chilled cabbage and celery in big salad bowl. Peel onion, slice paper thin, separate rings and add. Cut unpeeled red apples into wedges and remove cores. Sprinkle with lemon juice. Cube half the apples and add to salad bowl. Combine

sour cream, mayonnaise, salt, sugar and dill seeds and pour over salad. Toss lightly, but well. Arrange apple wedges and ham strips. Canned luncheon meat can be substituted atop the salad in wheel pattern. Makes 6 servings.

CINNAMON APPLESAUCE SALAD

Mrs. R. M. (Ethel) Clark

In 2 c. hot water dissolve $\frac{1}{2}$ c. cinnamon candies. Pour this over 2 pkgs. lemon jello. Stir until dissolved and then stir in few grains of salt, 2 c. strained apple sauce. Turn into 8" square pan and chill.

Whip together: 2 pkg. cream cheese, $\frac{1}{4}$ c. light cream, 2 T. salad dressing. Swirl this over chilled salad before serving. Cut into squares and serve on lettuce. You may double this topping if you prefer.

MOLDED CINNAMON SALAD

Mrs. Richard (Alene) Seim

Boil together until melted the following: $\frac{1}{2}$ c. red hots, $2\frac{1}{4}$ c. water. Add 2 c. liquid with 1 pkg. lemon jello. Add 1 large apple, grated. Pour $\frac{1}{2}$ of mixture into 8 by 8" pan and let set in refrigerator. Mix one 3 oz. pkg. of cream cheese, $\frac{1}{4}$ c. cream, $\frac{1}{4}$ t. salt. Spread on first layer. Let set in refrigerator. Pour over rest of jello mixture and finish setting. Serve on lettuce.

OH! SO GOOD SALAD

Mrs. A. E. (Freda) Moser

1 package lime jello dissolved in $\frac{1}{2}$ c. hot water. While still hot add 1 c. miniature marshmallows. Add one No. 2 can of crushed pineapple with the juice and 1 c. of cottage cheese. Cool. When it starts to set add 1 c. chopped apple (with peel) and 1 c. cream (whipped.) Pour into a mold. Serves 8-10.

APRICOT SALAD

Mrs. Verle (Jo Ann) Burgason

2 pkgs. orange jello	When firm top with following
2 c. boiling water	1 c. pineapple and apricot juice mixed
1 c. pineapple and apricot juice mixed.	$1\frac{1}{2}$ c. sugar
1 large can apricots mashed	2 heaping T. flour
1 large can pineapple diced	1 beaten egg
10 marshmallows cut fine	2 T. butter

Cook until thick and when cool add 1 c. of cream (whipped). Spread over firm jello and top with grated cheese (American).

Drain liquid for salad off the 2 cans of fruit.

APRICOT SALAD

Mrs. Ralph (Mabel) Stoeber

2 pkgs. orange jello dissolved in 2 cups	No. 2 $\frac{1}{2}$ can pineapple, drained
boiling water, then add	No. 2 $\frac{1}{2}$ can apricots, drained and mashed
1 c. pineapple juice	slightly
1 c. apricot juice	

Pour into 8 $\frac{1}{2}$ x13 pan and cover with 8 or 10 marshmallows cut in small pieces. When set, cover top with following sauce. Cook in double boiler:

Cook in double boiler:

1 egg, beaten	2 T. butter
$\frac{1}{2}$ c. sugar	1 c. fruit juice
3 T. flour	

Cook, cool than add $\frac{1}{2}$ pt. whipping cream. Spread over jello and sprinkle with grated cheese.

APRICOT MOLD

Mrs. E. F. (Edith) DeWitte

1 pkg. orange jello
¾ c. hot water

1 c. apricot nectar
8 oz. can crushed pineapple, use the juice.

Put in a mold or loaf pan to set until firm, then add the second layer. 1 pkg. lemon jello dissolved in 1 c. hot water. Chill until thick and almost set, then add 1 pkg. (3 oz.) cream cheese, softened at room temperature and beat until fluffy. Spread on first layer and let congeal. Serve on lettuce.

DELICIOUS SOUR BEAN SALAD

Mrs. Orval (Margaret) Adams

Mrs. George (Joan) Eakins

1 can (2 c.) yellow wax beans, drained
1 can (2 c.) green string beans, drained
1 can (2 c.) red kidney beans, drained

1 medium red onion, chopped
1 green pepper, chopped
½ c. celery, chopped

Combine all of the above and marinate overnight in the following sauce:

½ c. salad oil
¾ c. white sugar
½ c. apple cider vinegar
1 t. salt

¾ t. pepper
¾ t. paprika
Several strips of pimiento

Mix thoroughly and marinate 24 hours in refrigerator. Drain off liquid and save to use on remaining salad. Serves 12.

HOT GREEN BEAN CAESAR SALAD

Mrs. Clifford (Genevieve) McCarthy

2 T. salad oil
¾ c. of ½ in. bread cubes
1 can cut green beans
1 T. vinegar

1 T. salad oil
1 t. minced onion
¼ t. salt
2 or 3 T. Parmesan cheese

In the 2 T. salad oil, saute the bread cubes until golden brown and crisp. Drain the green beans. Mix vinegar, 1 T. salad oil, minced onion and salt. Turn beans into skillet with cubes. Pour vinegar mixture over beans, heat and stir till hot. Sprinkle with cheese. Serves 4.

Ideal with salmon, sole, haddock, crab, lobster, shrimp, etc.

CABBAGE SALAD

Mrs. James (Mary) Spurrier

1 large head of cabbage shredded
1 red pepper chopped
1 green pepper chopped

1 onion cut fine
3 carrots shredded

Dressing:

1 c. sugar
1 c. white vinegar
½ c. salad oil

½ c. water
1 t. salt

Mix well, until sugar is dissolved. Add to vegetables and mix well. Is better to let stand several hours or over night. Will keep in refrigerator a week.

DUBUQUE'S 24 HOUR SALAD

Mrs. Warren (Fern) Zenor

6 or 8 c. shredded cabbage
2 carrots, shredded

1 onion grated
2 green peppers, shredded

Dressing:

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|-------------------------|------------------|
| 1 T. unflavored gelatin | 1 t. celery seed |
| ¼ c. cold water | 1 t. salt |
| 1 c. vinegar | ¼ t. pepper |
| 1½ c. sugar | 1 c. salad oil |

Combine gelatin and cold water. Heat vinegar and sugar, add seasonings and stir in softened gelatin. Let cool to the thickness of cream, then beat in salad oil. Combine vegetables, toss with dressing.

GARDEN SALAD

Mrs. Paul (Clara) Whitesell

- | | |
|---------------------------|----------------------------|
| 2 ripe tomatoes, cut fine | 1 large cucumber, cut fine |
| 2 small onions, cut fine | 2 c. celery, cut fine |
| 1 green pepper, cut fine | |

Place all vegetables in bowl and cover with ¾ c. of sugar and moisten with vinegar.

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|--------------------|------------------------------------|
| 1 box lemon jello | 1 c. juice drained from vegetables |
| 1 c. boiling water | |

After jello mixture has cooled, combine with drained vegetables and let congeal.

CARDINAL SALAD

Mrs. Byford (Mae) Goessman

- | | |
|--------------------|------------------|
| 1 pkg. lemon jello | 3 T. vinegar |
| 1 c. boiling water | 1 t. onion juice |
| 2/3 c. beet juice | 1 T. horseradish |

Mix and chill until slightly jelled. Add 2/3 c. diced celery and 1 c. diced cooked beets. Chill until firm. Serve on lettuce leaf.

PINEAPPLE BEET JELLO SALAD

Mrs. Harry (Ethel) Dunlap

- | | |
|------------------------|-------------------------|
| 1 pkg. lemon jello | 1 can crushed pineapple |
| 1 c. beet pickle juice | Add salted pecan nuts. |
| 1 c. water | |

CARROT SALAD

Mrs. Chas. (Hazel) McDonald

- | | |
|----------------------------|-----------------|
| 4 average carrots, grated | 2 T. mayonnaise |
| ½ c. peanuts, chopped fine | ⅛ t. salt |

Blend together, put in refrigerator until time to serve. Keeps 24 hours.

CUCUMBER SALAD

Mrs. Fred (Virginia) Bunce

- | | |
|-------------------|---------------------------------------|
| 2 pkg. lime jello | 1 t. lemon juice |
| 1½ c. hot water | 1 small onion grated |
| 1½ t. salt | 2 small cucumbers grated (don't peel) |

Mix jello, water, salt, lemon juice, onion, cucumber. After partially set, whip; then add 1 pt. cottage cheese, ½ c. salad dressing, 1 c. pecans or almonds.

GREEN SALAD

Mrs. Art (Ivabelle) Mendon

1 c. crushed pineapple, drain. Heat juice and 1 c. sugar, ½ c. vinegar. Pour over 1 envelope unsweetened gelatin that has been softened. Add pineapple, 1 c. sweet pickles (ground), 1 c. nuts (English walnuts), a little green food coloring. This makes a nice salad for St. Pat's day or any time you want to use a green for color.

LUNCHEON SALAD

Mrs. N. L. (Jeanne) Wagaman

Dissolve, 1 pkg. lemon jello with
 1½ c. boiling water.
 When cool add :
 2/3 c. salad dressing
 ½ c. chopped green pepper

1 c. diced celery
 1 c. cottage cheese
 1 t. onion
 1 T. pimiento
 Mold. This is a favorite.

CRANBERRY SALAD

Mrs. Fred L. (Julia Helen) Gates

1 lb. cranberries
 12 marshmallows
 1½ c. sugar

1 c. cream whipped
 1 c. Tokay grapes
 ½ c. nuts

Grind cranberries, add sugar, and cut up marshmallows. Let stand over night. Add other ingredients, fold in whipped cream before serving.

CRANBERRY SALAD

Mrs. M. L. (Tecla) Hutton

1 qt. cranberries, 2 c. water. Boil until soft, then strain. To juice add 2 c. sugar and cook 5 minutes, add ½ T. gelatin and 3 T. cold water. When it begins to congeal add 1 c. chopped apples, 1 c. celery and 1 c. chopped nuts.

CRANBERRY SALAD

Mrs. Bliss (Margaret) Routh

1 qt. raw cranberries
 6 apples, peeled and cored
 1¼ c. sugar
 1 small can crushed pineapple

1 lb. large marshmallows, diced
 ½ c. nuts
 1 tall can evaporated milk chilled and
 whipped or 2 c. heavy cream whipped.

Run cranberries and apples through food grinder using fine blade. Add sugar, pineapple and diced marshmallows. Stir and set aside for 15 minutes.

Add nuts and fold in whipped cream. Spoon into containers and freeze immediately. Makes four quarts.

CRANBERRY SALAD

Mrs. Kenneth (Leone) Stokka

1 lb. ripe cranberries
 1½ c. sugar
 No. 2 can crushed pineapple

Dash of salt
 1 lb. marshmallows
 ½ pt. whipping cream

Grind cranberries and cover with sugar. Mix well and stir occasionally. During the next ½ hour add drained pineapple. After this mixture has set an hour, add marshmallows, cut fine, and salt. Stir well and put in refrigerator over night. Next morning add stiffly whipped cream. Mix well and put back in refrigerator. Keeps indefinitely.

CRANBERRY SALAD

Mrs. Wendell (Beulah) Wescoat

1 pkg. lemon jello
 1 pt. cranberry juice
 1 c. apples chopped (leave on peel)
 ¼ t. salt

¼ c. walnuts (broken)
 1 c. white Tokay grapes peeled and seeds
 removed.

Heat cranberry juice to a boil. Add lemon jello and dissolve. Add salt. When

cool add apples, walnuts and grapes. Put in mold that has been rinsed in real cold water. Mold will be firmer if made a day ahead. Sometimes I add red food coloring if needed. I sometimes use bananas instead of grapes.

CRANBERRY MARSHALLOW SALAD

Mrs. Richard (Alene) Seim

½ lb. (2 c.) fresh cranberries	½ c. heavy cream whipped
1 apple, pared and cored	6 drained pineapple slices
¼ lb. (about 16) marshmallows cut small	Lettuce
½ c. sugar	

Put the cranberries and apple through the food chopper, using medium blade. Add marshmallows and sugar. Mix well. Let stand over night in refrigerator. Just before serving, fold in whipped cream.

Place pineapple ring on lettuce leaf. Top with spoonful of cranberry mixture. Makes 6 servings.

FROZEN CRANBERRY SALAD

Mrs. Harold G. (Margaret) Buck

1 pkg. raspberry jello	10 oz. pkg. frozen cranberry orange
1 c. hot water	relish thawed
¾ c. cold water	½ c. chopped celery

Dissolve jello in hot water. Add remaining ingredients and pour in individual molds. Serves 6.

WALDORF CRANBERRY MOLD

Mrs. Charles (Viola) Long

1 pt. bottle (2 c.) cranberry juice cocktail	1 c. chopped unpared apple
1 pkg. lemon jello	½ c. chopped celery
¼ t. salt	¼ c. broken walnuts

Heat 1 c. of the cranberry juice cocktail, just to boiling. Dissolve gelatin in hot juice. Add remaining juice and the salt. Chill until partially set. Stir in apples, celery and nuts. Pour into six individual molds. Chill till firm. Unmold, serve with mayonnaise.

FIVE CUP SALAD

Mrs. Neil (Frances) Adams

1 c. sour cream	1 c. crushed pineapple
1 c. angel flake coconut	1 c. mandarin oranges, drained
1 c. miniature marshmallows	

Mix together and let stand over night. Use the juice from the pineapple, but not the orange juice. Bananas may be added just before serving. Garnish with cherries or nuts.

"24 HOUR SALAD"

Mrs. Clinton (Gertrude) Sargent

1 c. Mandarin oranges, drained	1 c. pineapple tidbits, drained
1 c. small marshmallows	1 c. coconut
1 c. Marachino cherries, drained	1 c. sour cream

Mix altogether and let stand 24 hours. Serve on lettuce.

DELIGHTFUL SALAD

Mrs. Sam (Hazel) McDowell

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|---------------------|----------------------------------|
| 1 pkg. lime jello | ½ c. crushed pineapple (drained) |
| ¾ c boiling water | ½ c. nuts (chopped) |
| ½ c. sugar | ½ c. cherries (cut in half) |
| 1 c. cottage cheese | 1 c. cream (whipped) |

Stir the boiling water and sugar into the jello and chill. Then fold in the remainder of the ingredients and chill until set. Serves 9.

LIME COTTAGE CHEESE SALAD

Mrs. Glen (Lelia) Birlingmair

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|--|----------------------------|
| 1 pkg. lemon and 1 pkg. lime jello | 1 tall can evaporated milk |
| Dissolve in 1 cup hot water | 1 pint cottage cheese |
| No. 2 can crushed pineapple, juice and all | ½ c. pecans |
| 1 c. mayonnaise | 2 t. horseradish |

Cool dissolved jello until partially set. Combine mayonnaise and milk and fold into jello. Add other ingredients and chill until set. Serves 16.

LIME-COTTAGE CHEESE-PINEAPPLE SALAD

Mrs. Raymond (Connie) Prior

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|-----------------------------|--------------------------------------|
| 1 pkg. lime gelatin | or 1 pkg. Dream Whip |
| 1 T. sugar | 12 oz. box small curd cottage cheese |
| 3 c. miniature marshmallows | No. 2 can crushed pineapple |
| 1 c. whipping cream | 1/3 c. chopped nuts |

Drain pineapple. Add enough water to pineapple juice to make 1 c. liquid and heat to boiling point. Add hot liquid to gelatin and sugar. Mix pineapple, marshmallows, cottage cheese and nuts (use a big bowl). Pour gelatin over this mixture. Whip the cream or the Dream Whip and fold it in. Pour into pan and chill. I use a 7" x 11" pan but a 9" x 13" would do nicely.

PINEAPPLE CHEESE MOLD

Mrs. Ralph (Mabel) Stoeber

- | | |
|-----------------------|----------------------------------|
| 3 oz. pkg. lime jello | 1 can crushed pineapple, drained |
| 1 c. boiling water | ½ c. mayonnaise |
| 1 c. evaporated milk | ¼ c. chopped celery |
| 1 c. cottage cheese | |

Makes 1 qt. mold. Serves 8.

SUPER LIME SALAD

Mrs. Wayne (Jan) Rhinehart

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|---|-----------------------------------|
| Boil 1 pkg. lime jello in ½ c. pineapple juice for 2 minutes. Cool. | 1 doz. large marshmallows, cut up |
| Whip 1 c. cream | 1 c. crushed pineapple |
| | 1 c. cottage cheese |

Mix all of above together and chill.

BOSTON SALAD

Mrs. Warren (Ona) Nelson

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|-----------------------------|-----------------------------|
| 2 pkg. lemon jello | 2 large bananas |
| No. 2 can crushed pineapple | 1 c. miniature marshmallows |

Dissolve the jello with 4 c. water (cool). When slightly thickened add pineapple, bananas and marshmallows. Chill. When firm place the topping on the jello.

Topping:

- | | |
|----------------------|------------------------|
| 1 c. pineapple juice | 1 egg, beaten slightly |
| 3 T. flour | 2 T. butter |
| ½ c. sugar | |

Cook the above until thickened. When cool, add 1 c. cream (whipped).

DELICIOUS SALAD

Mrs. Robert (Darlene) Impecovern

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|--------------------------------|-----------------------------|
| 1 pkg. lemon jello | 2 bananas and |
| 2 c. boiling water | 8 marshmallows, cut up |
| When "syrupy" add | Pour above into pyrex dish. |
| 1 small can pineapple, drained | |

Dressing:

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|---|-----------------------|
| Pineapple juice and water to make 1 cup | 2 T. flour (rounding) |
| 1 egg beaten | 2 T. butter |
| ½ c. sugar | |

Cook until thick, when dressing has cooled add ½ c. cream (whipped). Makes 10 servings. Put grated cheese on top if desired.

FROSTED FRUIT SALAD

Mrs. Francis (Marie) Bradshaw

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|---------------------|--------------------------------------|
| 1 pkg. lemon jello | No. 2 can pineapple tidbits, drained |
| 1 pkg. orange jello | 2 bananas, diced |
| 2 c. hot water | 10 marshmallows, cut |
| 1½ c. cold water | |

Dissolve jello in hot water, add cold water and set in cool place until consistency of unbeaten egg white. Add fruits and marshmallows. Pour into large baking dish and chill until firm. Then spread with topping.

Topping:

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|---------------|----------------------------|
| 1 egg, beaten | 1 c. pineapple juice |
| 2 T. flour | 1 c. cream, whipped |
| 2 T. butter | ½ c. shredded sharp cheese |
| ½ c. sugar | |

In a sauce pan, combine egg, flour, butter, sugar and pineapple juice. Stir over low heat until thickened. Cool. Fold in whipped cream. Spread over top of salad and sprinkle with cheese. Serve on lettuce.

MYSTERY SALAD

Mrs. M. L. Hutton

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|--|------------------------------|
| 1 pkg. raspberry jello | 1 T. unflavored gelatin |
| 1 pkg. strawberry jello | 1 c. crushed pineapple |
| 4 c. liquid, include pineapple juice as part of 4 c. juice | 1 lb. cottage cheese |
| | ½ c. black walnuts or pecans |

Dissolve the 2 pkgs. of jello with 4 c. of water (boiling) and pineapple juice. Let cool. In separate bowl dissolve 1 T. gelatin in ¼ c. cold water. Boil crushed pineapple, then add 1 lb. cottage cheese and ½ c. nuts. Then stir in dissolved gelatine and crushed pineapple and cheese and nuts. Put in a mold and place in refrigerator until it sets. When jello is firm enough pour it over the cheese mixture and put in refrigerator and chill. Can be kept for several days. Slice and put on lettuce leaves, use your favorite salad dressing.

RIBBON SALAD

Mrs. Minnie K. Bates

2 pkgs. strawberry jello, 1 pkg. lime jello, mix as for plain jello. Place strawberry jello in large shallow dish. When lime jello begins to set, whip and add $\frac{1}{2}$ pt. whipped and sweetened cream, add 1 small can crushed pineapple, 1 pkg. Phil. cream cheese and small pkg. midget marshmallows and pour over the hardened strawberry jello and keep in cool place.

FROSTED SALAD (12 Servings)

Mrs. Bliss (Margaret) Routh

2 pkg. lemon gelatin	1 can (20 oz.) crushed pineapple
2 c. boiling water	1 c. small marshmallows
2 c. clear carbonated beverage	2 large bananas sliced

Dissolve gelatin in boiling water. Stir in carbonated beverage. Chill until partly set. Drain pineapple, save juice for topping. Fold pineapple, marshmallows, and bananas into gelatin. Pour into 7x12 glass dish. Chill firm. Add topping. Chill over night.

Whipped Topping:

$\frac{1}{2}$ c. sugar	2 T. butter
2 T. flour	1 c. whipping cream, whipped
1 c. pineapple juice	$\frac{1}{4}$ c. shredded American cheese
1 egg slightly beaten	

Combine sugar and flour in saucepan. Stir in pineapple and egg. Cook over low heat until thickened. Remove from heat, add butter. Let cool. Chill. Fold into whipped cream. Frost gelatin mixture. Sprinkle with American and Parmesan cheese.

LIME JELLO SALAD

Mrs. T. A. (Fern) Kirby

3 oz. pkg. cream cheese	1 pkg. lime jello
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Soften cheese to room temperature and mix with dry jello. Add 1 c. hot juice from fruit cocktail. Stir. Add 1 c half and half cream, small can fruit cocktail. Nuts if desired.

BEST EVER SALAD

Mrs. William (Louise) Willroth

1 pkg. lime jello	1 c. crushed pineapple
9 large marshmallows	1 c. cream
1 large pkg. Philadelphia cream cheese	$\frac{1}{2}$ c. chopped pecans
2 c. boiling water	

Stir cheese, jello and cut-up marshmallows in the boiling water. Stir until all are thoroughly dissolved. Chill mixture until it begins to thicken. Add pineapple and chopped nuts and cream which has been whipped. Put in refrigerator and chill.

BING CHERRY SALAD

Mrs. George (Nellie) Cayler

1 pkg. cherry jello, 1 small can crushed pineapple (drained), 2 c. liquid (pineapple juice plus water). Let set. Then spread 1 pkg. cream cheese over it

Top layer or 3rd layer:

1 pkg. orange jello, 1 pt. bing cherries, 1 small jar olives cut in half. Use one c. cherry juice in place of cold water.

RED & WHITE SALAD or GREEN & WHITE SALAD Mrs. James S. (Hazel) Likely

1 pkg. lemon jello	2 c. pineapple juice
20 large marshmallows	1 c. (less 2 T.) salad dressing
3 oz. pkg. cream cheese	2/3 c. canned milk (small can)
3/4 c. crushed pineapple	1 pkg. cherry jello or lime jello

Soften cheese, mix with salad dressing and dry lemon jello. Add pineapple juice boiling hot. Stir until dissolved. While hot add cut up marshmallows. Cool. Add crushed pineapple and milk which has been whipped. Put in an 8x12 pan to set. While the above is setting add 2 c. of hot water to cherry or lime jello. When syrupy pour over other mixture. Refrigerate

SUPER SALAD

Mrs. H. D. (Hazel Penquite) Bergman

1 pkg. lemon or lime jello	1/2 c. slivered almonds
Juice from No. 2 can crushed pineapple, plus 1/2 c. peach pickle juice	4 pickled peaches, diced
1 large Philadelphia cream cheese	1/2 c. whipping cream
1 1/2 c. celery, cut fine	1/8 t. salt

Heat two juices to boiling, pour over jello, stir until dissolved. Add the cheese and beat good with egg beater. Allow to stand until it starts to stiffen. Add fruit, celery and nuts. Lastly fold in whipping cream and mold. Makes 12 to 16 servings.

W. S. C. S. SALAD

Mrs. G. J. (Dorothy) Hildreth

1 pkg. lemon or pineapple jello	1 c. salad dressing
1 large pkg. miniature marshmallows	1/2 pt. cream, whipped
No. 2 can crushed pineapple	2 pkg. red or green jello
8 oz. pkg. cream cheese	

Drain the pineapple, use this juice and water to make 2 cups. Heat very hot, but don't boil, dissolve the jello first, then add the marshmallows, stir to melt them, cool to quite syrupy. First whip the cream, set aside, next beat the cream cheese and salad dressing together until smooth, set aside, next beat the jello mixture. To combine: first add the pineapple to the jello and mix, next add the cream cheese, salad dressing mixture and mix. Last, add the whipped cream, fold in. Pour into large glass dish and chill. Dissolve the two pkgs. red or green jello, cool, then pour over the salad and chill. Serve on greens and with tiny crackers.

MARVEL'S MINNESOTA SALAD

Mrs. Carl (Vivian) Schach

Mix 2 pkgs. lemon jello and 2 c. hot water. Cool until syrupy. Into above mixture, beat: (with electric mixer) 1 pt. of orange sherbet. Be sure above is completely and thoroughly mixed. Add 1 c. crushed pineapple (drained), 1 c. mandarin oranges (drained). Mix well. Chill in refrigerator.

RUTH'S SALAD

Mrs. E. J. (Ruth) Lewis

1 pkg. lemon jello	2 cans mandarin oranges
1 pkg. orange jello	1 large can crushed pineapple, (1 3/4 c.)

Let almost set. Add fruit. Now a layer of miniature marshmallows, spread 1 c. whipped cream. Add 1 c. mayonnaise to cream and sprinkle shaved cheddar cheese on top. Serve with open faced sandwiches.

LIME LAYER MOLDED SALAD

Mrs. Earl (Vera) Baird

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|-------------------|---------------------------------------|
| 1 pkg. lime jello | 1 T. lemon juice |
| ¼ c. salt | ½ c. mandarin oranges |
| 1 c. hot water | ¼ c. diced celery |
| 1 c. cold water | 1 pkg. (3 oz.) cream cheese, softened |

Dissolve the jello and salt in hot water. Add cold water and lemon juice. Chill 1 c. of the jello until slightly thickened, then fold in oranges and celery. Pour into a 1 quart mold or 5 individual molds and chill until almost firm. Add softened cream cheese to the remaining jello and beat until smooth. Chill until slightly thickened, then pour over the layer in the mold. Chill until firm, unmold on crisp greens. Serves 5.

FRUIT JELLO SALAD

Mrs. Lloyd (Laitha) Steward

Mix 1½ pkg. orange jello, 2½ c. boiling water. Cool. Add: Small can crushed pineapple (drained), small can mandarin oranges (drained), 1½ or 2 sliced bananas, 1 pt. orange sherbet. Keep in refrigerator. Serves 8 to 10.

GOLDEN AMBROSIA SALAD

Mrs. Mamie Kester

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|---------------------------|-----------------------|
| 1 pkg. orange gelatin | 1 T. lemon juice |
| 1 c. boiling water | 1½ c. orange segments |
| 2 T. sugar | 1½ c. sliced bananas |
| 1 c. orange juice, frozen | ¼ c. flaked coconut |

Dissolve gelatin in boiling water. Add sugar, orange juice and lemon juice. Stir until sugar is dissolved. Chill until mixture begins to thicken. Add oranges, bananas and coconut. Pour into an oiled ring mold or into individual molds. Refrigerate until firm. Garnish with endive, avocado and orange sections.

HAWAIIAN SUNKIST SALAD

Mrs. Charles (Lorene) Eucher

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|----------------------------|---|
| 1 c. diced orange sections | 1 T. grated orange rind |
| ¼ c. sugar | 3 T. chopped Maraschino cherries (optional) |
| 1 c. orange juice | 1 c. drained canned pineapple, apple or banana tidbits. |
| 1 pkg. orange jello | |
| 1 c. hot water | |

Combine oranges and sugar and let stand 10 minutes. Drain and add water to make 1 c. or use 1 c. frozen orange juice, made from concentrate. Dissolve jello in hot water. Add juice and rind. Chill slightly and fold in fruits. Chill again. Serves 6.

ORANGE SALAD

Mrs. Dale (Myrtle) Bond

Dissolve 2 pkgs. orange jello in 1 c. hot water. Then add: 1 pt. orange sherbet, 1 can mandarin oranges, 1 can pineapple tidbits, juice of the above fruits plus water to make 2 more cups of liquid. Let stand over night. Serves 10 or 12.

Looks nice in a large ring mold. Can be used as a dessert with cookie crumbs on top.

ORANGE SALAD

Mrs. Ted (Elizabeth) Heggen, Jr.

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|---------------------|------------------------|
| 1 pkg. orange jello | 1 c. orange juice |
| 1 c. boiling water | 1 can Mandarin oranges |

Dissolve jello with hot water. Cool and add orange juice, oranges and mold.

ORANGE SALAD

Mrs. James M. Smith

Combine 1 pkg. orange jello dissolved in $\frac{3}{4}$ c. boiling water. Add 1 can mandarin oranges, 1 No. 303 can crushed pineapple, 1 small can frozen concentrated orange juice and chill.

Dressing:

Drain enough juice from the oranges and pineapple to make 1 cup and add $\frac{1}{2}$ c. sugar, 1 T. flour, 1 egg, and cook it up like pudding and then chill and mix 1 c. whipped cream and dressing and put on salad.

ORANGE SALAD

Mrs. Lloyd (Laitha) Steward

1 pkg. orange gelatin	1 small can crushed undrained pineapple
1 c. boiling water	1 small can mandarin orange slices, drained
1 can frozen orange juice	

Mix all together, put in refrigerator to cool and set.

BING CHERRY REFRIGERATOR SALAD

Mrs. A. O. (Bertha) Hicklin

2 eggs beaten	2 c. small marshmallows
2 T. sugar	20 oz. chunk pineapple (drained)
$\frac{1}{3}$ c. lemon juice	20 oz. bing cherries, drained and half
Dash of salt	1 c. pecans chopped
$\frac{1}{4}$ c. butter	1 c. cream whipped

Combine eggs, sugar, lemon juice and salt. Cook over boiling water until thick. Stir constantly. Remove from heat, add butter and marshmallows until marshmallows are melted. Cool until partly thickened. Fold in rest of ingredients.

FROZEN SALAD

Mrs. William (Margaret) Blyth

2 eggs beaten	2 T. vinegar
2 T. sugar	8 marshmallows

Cook in double boiler until thick, then cool. Mix with $\frac{1}{2}$ pt. whipped cream, 1 No. 2 can drained fruit cocktail, 1 small can crushed pineapple (drained), 8 marshmallows cut in fourths and $\frac{1}{4}$ c. chopped pecans.

FROZEN SALAD

Mrs. Kenneth (Leone) Stokka

1 No. 2 can crushed pineapple	$\frac{3}{4}$ c. finely diced American cheese
$\frac{1}{2}$ lb. marshmallows, diced and soaked in pineapple	$\frac{3}{4}$ c. mayonnaise
$1\frac{1}{2}$ c. grapes, cut in half and seeded	$\frac{1}{2}$ pt. whipping cream

Mix and pour in freezing tray, do not stir. Allow a few hours for freezing.

FROZEN FRUIT SALAD

Mrs. Wm. (Kittie) Mahlstadt

3 mashed bananas	1 c. pears diced
2 slices pineapple diced	1 c. peaches diced
1 doz. maraschino cherries, diced	1 c. cream whipped

Chill above mixture.

Dressing:

$\frac{1}{4}$ c. sugar	$\frac{3}{4}$ c. pineapple juice
$1\frac{1}{2}$ T. flour	2 t. vinegar
$\frac{1}{2}$ t. salt	Add 1 egg and cook until thick

Cool before mixing. Fold in fruit and whipped cream. Put in quart ice cream carton and freeze. Serves 10 or 12.

FROZEN PINEAPPLE SALAD

Mrs. Melvin (Darlene) Larsen

- | | |
|----------------------|------------------------------|
| 1 c. pineapple juice | 4 slices pineapple, cut fine |
| 2 T. flour | 2 oranges |
| ½ c. butter | ¼ c. nuts |
| ⅓ c. sugar | 10 marshmallows |
| 1/16 t. salt | 8 Maraschino cherries |
| 1 egg | 1 pt. whipping cream |
| 2 T. lemon juice | |

Make a paste of flour and pineapple juice. Then add remainder of juice. Add butter, sugar and salt. Cook in top of double boiler for 10 minutes. Then add slightly beaten egg. Continue to cook for a few minutes, stirring continually. Cool, then add lemon juice. Add pineapple, oranges, nuts and marshmallows and cherries. Fold in whipped cream. Pour into refrigerator freezing tray and freeze. To serve, slice onto lettuce leaves.

LIME DELIGHT

Mrs. Wayne (Virginia) Cross

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|--|---------------------------------|
| 14½ oz. can evaporated milk | 2 t. lemon juice |
| 1 pkg. lime jello | 2 c. chocolate wafer crumbs |
| 1¾ c. hot water | ½ c. melted butter or margarine |
| 1 c. sugar | Semisweet chocolate shaved |
| ¼ c. lime juice, fresh, frozen or canned | |

Chill milk, dissolve gelatine in hot water, chill until partially set. Whip until fluffy, stir in sugar and fruit juices. Whip chilled milk, fold into gelatine mixture. Combine crumbs and melted butter, press into bottom of pan. Pour gelatine mixture over crumbs. Top with shaved chocolate.

OVERNIGHT SALAD

Mrs. Dan (Gaylene) Froning

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|---------------------------|----------------------------|
| 3 egg yolks | 2 T. sugar |
| ½ t. salt | 2 T. vinegar |
| 2 T. pineapple syrup | 1 T. butter |
| 1 c. cream whipped | 2 c. pitted white cherries |
| 2 c. pineapple tidbits | 2 oranges cut up |
| 2 c. (6 oz.) marshmallows | |

Cook egg yolks, sugar, salt, vinegar, pineapple syrup and butter in double boiler until thick. Cool. Fold in whipped cream, white cherries, pineapple, marshmallows and oranges. Chill 24 hours.

PINEAPPLE SALAD

Mrs. Frank (Sarah) Andrew
 Mrs. Harvey (Audrey) Jordan
 Mrs. Milton (Betty) Trexel
 Mrs. Opal Strayer

- | | |
|--------------------------------------|-------------------------|
| No. 2½ can sliced or chunk pineapple | 1 c. whipping cream |
| 1 egg | 1 c. diced marshmallows |
| ½ c. sugar | 1 c. nuts |
| 1 heaping T. cornstarch | |

Drain pineapple. Heat the juice. Beat egg, add sugar and cornstarch. Cook with pineapple juice until very stiff. Dice the pineapple and add to this mixture while hot. Chill thoroughly. Before serving, add the cream (whipped stiff), nuts and marshmallows. Serve on lettuce leaf. Serves 6 to 8.

PINEAPPLE AND STRAWBERRY SALAD

Mrs. W. E. (Mary) Reed

- 2 pkg. orange jello
No. 303 can crushed pineapple
1 pkg. frozen strawberries
- 4 c. liquid (water and juice drained from fruit)

Dissolve jello in 2 c. boiling water. Add remaining liquid and drained fruit. Serves 12.

SHAMROCK SALAD

Mrs. Mamie Kester

- No. 2 can grapefruit sections
1 pkg. lime jello
2 T. lime juice or lemon juice
¼ t. salt
- 1 c. cold evaporated milk
½ c. chopped pecans
½ c. chopped celery

Drain juice from grapefruit. Add water to make 1¼ c. liquid. Heat juice and stir in jello, then add lemon juice and salt. Chill until mixture starts to thicken. Stir in milk, pecans, celery and grapefruit.

SPICED GRAPE SALAD

Mrs. James (Mary) Shook

- 1 pkg. lime jello
1 small can crushed pineapple
- 1 small can spiced grapes
Dissolve jello in 1 c. boiling water

Drain pineapple and add enough cold water to make second cup of liquid for jello. Chill until jello starts to thicken, then add pineapple and grapes. Makes 6 individual molds or 1 large mold.

Dressing if desired:

- 3 T. Kraft Catalina dressing
2 T. Miracle Whip
- 3 T. milk or light cream

Beat well. Serve dressing in separate dish.

ORANGE BAVARIAN CREAM

Mrs. Bob (Jean) Swan

- 1 pkg. orange jello
1 c. (scant) hot water
1 c. (scant) peach juice
2 T. lemon concentrate
- 2 T. sugar
1 small can condensed milk, chilled
1 t. vanilla
No. 2 can freestone peaches

Mix orange jello, hot water, peach juice, lemon concentrate and sugar. When jello is congealed add chilled Carnation milk and whip. Add vanilla. Then whip peaches in. Let set in refrigerator until firm.

FROZEN PRUNE SALAD

Miss Marie Granner

- 1½ c. cooked prunes (1 can baby food)
1/3 c. lemon juice
1½ T. powdered sugar
- 1/3 c. whipping cream (or whipped evaporated milk)
3 or 4 oz. Philadelphia cream cheese

Cream cheese and fold into cream which has been whipped to thin custard consistency. Add lemon juice and sugar to prunes. Line individual fluted paper baking cups with cheese mixture and fill center with prune pulp. Place cups in freezing tray. When ready to serve, remove paper cups and serve on lettuce. Makes 6 salads.

TOMATO CHEESE SALAD

Mrs. E. Roger (Nettie) Fritsch

- | | |
|-------------------------------|--|
| 1 can. tomato soup, undiluted | 1 c. mayonnaise |
| 2 envelopes plain gelatine | 1 to 1½ c. chopped green pepper, onion (if desired), pimiento and celery |
| 1 c. cold water | |
| 2 pkg. (small) cream cheese | |

Heat soup. Dissolve gelatine in cold water and add to soup. Combine with other ingredients and chill. Sliced stuffed or ripe olives to decorate top.

ASHVILLE SALAD

Mrs. Roy (Artina) McCurdy

- | | |
|----------------------------|-------------------------------|
| 1 can tomato soup | 2 T. plain unflavored gelatin |
| 1½ c. chopped celery, fine | 3 oz. cream cheese |
| 1 T. onion chopped | ½ c. cold water |
| 1 T. green pepper chopped | 1 c. mayonnaise |

Method: Bring soup to a boiling point and add cream cheese. Stir until smooth. Add 2 T. gelatin softened in ½ c. cold water and stir well. Let cool. Add mayonnaise and vegetables and pour in flat pan or ring mold.

Dressing: Cook over hot water

- | | |
|----------------------|--------------------|
| ½ c. pineapple juice | 3 egg yolks |
| ½ c. sugar | Juice of one lemon |

Serves 10 or 12.

BLACK RASPBERRY SALAD

Mrs. J. W. Pearson

- | | |
|----------------------------------|-------------------------------|
| 2 pkg. raspberry jello | 1 can black cherries, drained |
| 1 can black raspberries, drained | 1 can fruit cocktail, drained |

Heat enough of drained juices to dissolve jello, about one cup. When dissolved add remaining juice and enough water to make 4 cups. When it starts to congeal add fruit and mold. Serve on lettuce leaf as salad.

Note: This makes quite a large batch and also makes a good dessert. For dessert, top with whipped cream and serve with vanilla or chocolate wafers.

RED RASPBERRY SALAD MOLD

Mrs. Howard (Gladys) Brown

- | | |
|------------------------------|-------------------------|
| 2 boxes red raspberry jello | 3 oz. pkg. cream cheese |
| 2 c. boiling water | ¼ c. ground nuts |
| 1 box frozen red raspberries | |

Dissolve jello in boiling water. Add frozen berries and stir until berries have thawed. Let chill until it begins to thicken. While gelatin chills make small cheese balls and roll in ground nuts, pressing hard enough to make nuts cling to cheese. Arrange some of the balls in bottom of mold, and pour some of jello mixture over it and let it set. Add remaining cheese balls to remaining jello and pour over jello that has set. Chill in refrigerator.

RASPBERRY DELIGHT SALAD

Mrs. Pearl Lawson

- | | |
|--------------------------|--|
| 1 pkg. raspberry gelatin | 4 oz. can crushed pineapple, undrained |
| 1 c. hot water | ½ c. chopped pecans |
| 1 c. vanilla ice cream | 1 banana sliced |
| 3 T. orange juice | |

Combine gelatin and hot water. Add ice cream to this mixture; stir until dissolved. Add orange juice. Set aside until thickened. Then add nuts, pineapple and banana. Pour into mold or molds. Chill until firm. Serves 6 - 8.

RASPBERRY SALAD

Mrs. Bill (Crystal) Nairn

- | | |
|---------------------------|-------------------|
| 1 pkg. raspberry gelatin | 1 t. lemon juice |
| 1 1/4 c. boiling water | 2 bananas, sliced |
| 1 pkg. frozen raspberries | |

Dissolve gelatin in water and immediately, add frozen berries and lemon juice, stirring until berries are thawed. Almost immediately the liquid will be slightly thickened so bananas may be added. Pour into mold and chill until firm, serve on lettuce with sour cream and chive as dressing.

STRAWBERRY SALAD

Mrs. Doyle (Lenore) Kelso

- | | |
|---------------------------------|-----------------------------------|
| 3 pkg. strawberry jello | 1 c. crushed pineapple with juice |
| 3 c. boiling water | 2 large bananas crushed |
| 1 1/2 c. cold water | 1/2 pt. commercial sour cream |
| 10 oz. pkg. frozen strawberries | |

Prepare jello with water, add strawberries and let thaw. Add pineapple and bananas. Pour into a 9x13 pan and let congeal. Spread the sour cream over this layer and pour the rest of the jello mixture on top. Chill.

RHUBARB JELLO SALAD

Mrs. George E. (Laura) Bowman

Cook together, without water, 1 lb. rhubarb and 1 c. sugar. Measure out sauce and add enough hot water to make two cups. Dissolve 1 pkg. orange jello in hot rhubarb sauce. Add 1 t. vinegar, 8 Maraschino cherries (cut fine), 1 1/2 c. celery (diced fine). Add a little red food coloring if rhubarb is not red. Add 1/2 c. pineapple. Pour in molds and let set. Serves 6 or 8.

WATERMELON PICKLE SALAD

Mrs. George (Mildred) Dunlap

- | | |
|--------------------------------------|---|
| 1 pkg. lemon jello | 3/4 c. watermelon pickles (1 1/2 oz. jar) |
| 1/4 t. salt | 1/4 c. diced sweet pickles |
| 1 c. hot water | 3/4 c. celery, diced |
| 1/2 c. cold water | 2 T. pimiento |
| 1/4 c. syrup from watermelon pickles | |

COOKED MAYONNAISE DRESSING

Mrs. Frank (Ethel) Daniels

- | | |
|------------------------------|--------------|
| 1/2 c. sugar | 1 t. mustard |
| 1/2 c. vinegar | 1/2 t. salt |
| 1/2 c. cream (sour or sweet) | 3 eggs |

Cook in sauce pan about 10 minutes. Makes 1 pint.

COOKED SALAD DRESSING

Mrs. Robert (Ethel) Martin

- | | |
|----------------------|--------------------|
| 4 eggs | 2 T. dry mustard |
| 2 T. sugar | 2 T. vinegar |
| 2 t. salt | Butter size of egg |
| 1 1/2 c. sweet cream | |

Mix mustard, salt and sugar together, add the butter, melted, and mix, add the vinegar and well beaten eggs. Stir while cooking, or a double boiler is best. Cook until thick. Cool, then add 1 1/2 c. sweet thick cream. Store in refrigerator.

GRAM'S SALAD DRESSING

Mrs. Leroy (Mary K.) Phillips

¼ c. sugar
2 T. flour
1 t. prepared mustard

Mix these together, salt to taste
Add ½ c. water
½ c. vinegar

Cook until it begins to thicken, have ready 1 beaten egg. Add the hot mixture to the cold mixture. Add water if too thick.

SALAD DRESSING

Mrs. William (Louise) Willroth

2 t. salt
2 t. dry mustard
2 t. paprika
2 t. whole celery seed
¾ c. sugar

½ c. taragon or cider vinegar
Juice of 1 lemon
2 c. (1 pt.) salad oil
2 T. finely grated onion or onion juice
1 t. garlic salt

Put all ingredients in double boiler and heat until quite warm. Remove from heat and beat with rotary beater until thick.

FRENCH SALAD DRESSING

Mrs. T. A. (Fern) Kirby

1 can tomato soup
1 c. salad oil
1 c. vinegar
1 c. sugar

1 T. salt
1 onion grated
2 t. table mustard

Add little paprika and garlic if you like. Beat with egg beater. Refrigerate.

FRENCH DRESSING

Mrs. Clinton (Thelma) McElyea

1 can tomato soup
¾ c. sugar
¾ c. oil
¾ c. vinegar

1 t. dry mustard
1 t. salt
1 t. paprika
1 t. Worcestershire sauce

Mix in quart jar by shaking. Store in smaller bottles.

SALAD DRESSING

Mrs. Ralph (Mabel) McMahon

1 can condensed soup (tomato)
¾ c. vinegar
¼ t. paprika
2 T. Worcestershire sauce
1½ c. salad oil

¾ c. white sugar
1 t. dry mustard
½ t. salt
Grate 1 onion
2 garlic buds

Mix all together. Makes ¾ of a quart. Very good.

FRENCH DRESSING

Mrs. Bert (Pauline) Nolin

1 small onion, grated
½ bottle catsup (7 oz.)
2 T. Worcestershire sauce
1 T. salt

½ T. celery seed
1 c. sugar
1 c. salad oil
¾ c. vinegar

Mix all ingredients, beat hard and long. Makes about one quart.

FRENCH DRESSING

Mrs. John W. (Lola) Taylor

1 can tomato soup
2/3 c. sugar
½ c. vinegar

½ c. salad oil
Pinch of salt
Onion to float

Shake all ingredients in jar and refrigerate. Add other spices to suit taste, pepper, celery seed, etc.

FRUIT SALAD DRESSING

Miss Mae Galiher

2 eggs
1/3 c. sugar
1/4 c. lemon juice (fresh)

1/2 c. pineapple juice
Pinch of salt

Cook in double boiler until thick. When ready to serve, mix with whipped cream.

RUSSIAN DRESSING

Mrs. H. K. (Selma) Durrie

1/2 c. sugar
1 t. salt
1 t. paprika

1/3 c. vinegar
1/2 c. salad oil
1 small onion, diced

This needs no cooking. Makes 1 pint. Shake well before using. Can use 1 T. lemon juice.

SOUR CREAM FRUIT SALAD DRESSING

Mrs. Kenneth (Lou) Page

1 t. grated orange peel
2 T. orange juice
2 T. lemon juice
1 T. honey

1/2 t. dry mustard
1 c. dairy sour cream
Dash of salt and pepper

Fold orange peel and juice, lemon juice, honey and dry mustard into sour cream. Season with salt and pepper. Chill. Serve on fruit salad. Makes 1 cup.

SALAD DRESSING

Mrs. William (Hazel) Pike

1 t. celery seed
2 t. prepared mustard
1 T. salt
Dash pepper

1/2 c. vinegar
1 1/2 c. salad oil
Garlic salt and onion salt to taste

VERY GOOD SALAD DRESSING

Mrs. John (Isophine) Safly

1/2 c. sugar
1/2 c. vinegar
1/2 c. salad oil

1/2 c. catsup
Salt, pepper, garlic or onion or celery seed

Shake well before using.

Cakes

ALMOND CRUNCH CAKE

Mrs. Peter (Axelina) Johnson

¼ c. butter

¼ c. sugar

Cake batter:

½ c. butter

1 c. sugar

2 eggs

2 t. vanilla

½ t. almond flavoring

¼ c. fine bread crumbs

½ c. finely chopped almonds

2 c. cake flour

½ t. salt

2 t. baking powder

2/3 c. milk

Icing:

1½ t. butter

2 t. boiling water

¼ t. vanilla

½ c. confectioners sugar

Mix first 4 ingredients with fingertips. Press in bottom of 10" tube pan. Cream butter and sugar well. Add eggs and flavoring and beat well. Add sifted dry ingredients alternately with milk. Pour over crumb mix. Bake at 350 degrees for 1 hour. Let stand a few minutes. Turn out on cake cooler. Mix icing and drizzle over cake.

ANGEL FOOD CAKE (Blue Ribbon Cake)

Mrs. Hubert (Roseva) Albertson

1½ c. sugar

1 c. cake flour

1½ c. egg whites (room temperature)

¼ t. salt

1½ t. cream of tartar

1 t. vanilla

Sift together three times cake flour and ½ c. of sugar. Beat egg white until foamy. Add salt and cream of tartar. Beat until stiff but not dry. Add remaining cup of sugar and vanilla and beat until mixed. Fold in flour and sugar mixture. Bake in tube pan that has been rinsed in cold water and well drained, but not dried. Start in cold oven, bake at 300 degrees for one hour.

APPLE CAKE

Mrs. Dean (Helen) Wolf

¼ c. butter or margarine

1 c. sugar

1 egg, beaten

1 c. sifted flour

1 t. soda

¼ t. salt

¼ t. cinnamon

½ t. nutmeg

1½ c. chopped apple

½ c. chopped nuts

Cream shortening and sugar, add beaten egg. Sift together dry ingredients, add to creamed mixture. Add apples and nuts. Bake in greased 9 x 9 inch pan at 350 degrees for 35 or 40 min. or until done. Serve with Orange Sauce.

Orange Sauce:

¾ c. sugar

2 T. cornstarch

½ t. salt

½ c. water

½ c. orange juice

Cook until thick or clear, then add 2 T. butter and 1 t. lemon juice. Serve on Apple Cake dessert.

APPLESAUCE CAKE

Mrs. Lloyd (Katie) Cafferty

Preheat oven to 350 degrees F. Grease and dust a 9 x 9 x 2 inch pan with flour. Sift together into a bowl

1 2/3 c. sifted flour
 1 1/3 c. sugar
 1/4 t. baking powder
 1 t. soda

3/4 t. salt
 1/2 t. cinnamon
 1/4 t. mace
 1/4 t. nutmeg

Add to the above, the following:

1/3 c. shortening
 1/3 c. water
 1/3 c. nuts

2/3 c. raisins
 1 c. thick applesauce

Beat for 2 minutes. Add 1/4 to 1/3 c. unbeaten egg (one large one) and continue beating 2 more minutes. Bake for 50 to 60 minutes at 350 degrees.

APPLESAUCE CAKE

Mrs. A. E. (Lois) Wickland

Measure into mixing bowl:

1/2 c. shortening
 1 3/4 c. sifted cake flour
 1 c. brown sugar
 1 t. baking powder

1/2 t. salt
 1/2 t. soda
 3/4 c. applesauce

Blend thoroughly in electric mixer, medium speed for 2 minutes. Add

1 egg
 1 t. cinnamon
 1/2 t. cloves

1 T cocoa
 1/4 c. applesauce

Blend well. Fold in 1/2 c. raisins and 1 c. chopped nut meats. Pour into 9 inch square greased pan. Bake at 375 degrees for 40-45 minutes. Ice while warm with the following Orange Icing.

Orange Icing:

3 T. butter
 1 3/4 c. powdered sugar

2 t. orange rind
 2 T. orange juice

Blend butter with 1 c. sugar and grated orange rind until fluffy. Add orange juice and remaining sugar. Blend until creamy.

APPLESAUCE CAKE

Mrs. Bill (Crystal) Nairn

1 3/4 c. flour
 1 t. soda
 1/4 t. salt
 1 t. cinnamon
 1/2 t. cloves
 1/2 t. nutmeg

1/2 c. butter
 1 c. sugar
 1 egg
 1 c. raisins, or cut dates
 1 c. pecans, broken in large pieces
 1 c. thick applesauce, unsweetened

1. Sift flour, soda, salt. 2. Cream shortening and sugar thoroughly. 3. Add unbeaten egg, beat well. 4. Mix 1/4 c. sifted dry ingredients with fruit and nuts. Add to creamed mixture. 5. Add remaining dry ingredients and applesauce alternately. 6. Bake in greased shallow loaf pan 8 x 8 x 2 at 350 degrees about 50 or 60 minutes. Serve with whipped cream.

APPLESAUCE CAKE

Mrs. Eunice L. Pierson

1/3 c. shortening
 1 c. sugar
 1 egg
 1 c. applesauce
 2 c. flour
 1 t. soda

1 t. cinnamon
 1/2 t. salt
 1/2 t. cloves
 1/2 c. raisins
 1/2 c. nuts

Cream shortening, sugar and egg. Sift dry ingredients and add to the above, alternately with the applesauce. Add nuts and raisins. Bake in greased pan in 350 degree oven, 55 to 60 minutes.

APPLE FRIUTCAKE

Miss Marie Granner

4 c. pared apple slices, cut thin
2 to 3 T. water
2 c. sugar
(or use 3 c. thick applesauce in place
of the fresh apples and water)
1 c. shortening (half butter)
1 lb. dates, chopped
 $\frac{1}{2}$ lb. light or dark raisins
 $\frac{1}{4}$ lb. candied red cherries

1 lb. assorted candied fruits
 $4\frac{1}{2}$ c. sifted flour
4 t. soda
 $2\frac{1}{2}$ t. cinnamon
1 t. nutmeg
 $\frac{1}{2}$ t. ground cloves
1 t. salt
1 lb. nuts (walnuts, filberts or pecans, in
large pieces).

1. Cook apples in water till nearly tender (unless you use applesauce). Add shortening and cook about 5 minutes, stirring occasionally.

2. Let applesauce mixture stand till next day.

3. Combine all fruits in a large mixing bowl. Sift together all the dry ingredients, sifting them onto the fruits in small quantities and mixing thoroughly at intervals until each piece of fruit is coated.

4. Stir in cooled applesauce mixture, mixing well. Stir in the nuts.

5. Pour batter into loaf pans or coffee cans which have been lined with a double thickness of waxed paper, then liberally greased. Fill pans $\frac{3}{4}$ full.

6. Bake at 250° about 2 hours, or till cakes test done when a toothpick inserted in center comes out clean. When cakes are as brown as desired, lay brown paper over top.

7. Remove baked cakes from pans and cool on wire rack. Wrap in foil and store in airtight container in cool place.

(There will be enough batter to fill about 3 loaf pans or possibly 4 coffee cans. This keeps indefinitely.)

APPLESAUCE LOAF CAKE

Mrs. Paul (Helen) Bork

$\frac{1}{2}$ c. shortening
1 c. sugar
1 egg
1 c. applesauce
 $1\frac{3}{4}$ c. sifted flour
 $1\frac{1}{2}$ t. cinnamon

1 t. allspice
1 t. nutmeg
 $\frac{1}{4}$ t. cloves
 $\frac{1}{2}$ t. salt
1 t. baking soda

1. Cream shortening with sugar until light and fluffy. Add egg and beat well. Stir in applesauce.

2. Sift together dry ingredients and add gradually. Mix until smooth.

3. Pour into greased and floured 5 x 9 inch loaf pan and bake at 350° about 1 hour.

If desired, frost, slice and wrap each slice in foil. Store in freezer.

CHOCOLATE APPLESAUCE CAKE

Mrs. Eugene (Lucille) Sills

$\frac{1}{2}$ c. shortening
 $\frac{3}{4}$ t. salt
 $\frac{1}{2}$ t. cinnamon

$\frac{1}{2}$ t. allspice
2 T. cocoa

Mix above ingredients together. Add and cream: $1\frac{1}{2}$ c. sugar, 2 unbeaten eggs, one at a time. Combine well. Sift together: $1\frac{1}{2}$ t. soda, 3 c. flour, add alternately with $1\frac{1}{2}$ c. applesauce. Add $\frac{1}{4}$ c. chopped dates and $\frac{3}{4}$ c. chopped raisins or 1 c. chopped dates, $\frac{3}{4}$ c. chopped nut meats. Bake in loaf pan 13 x 9 x 2 at 350 degrees for 55 to 60 minutes.

SPICY FRUITY APPLESAUCE CAKE DELUX Mrs. Russell (Genevieve) Thompson

½ c. shortening	2 T. cocoa
¾ t. salt	1½ c. sugar
½ t. cinnamon	2 eggs
½ t. cloves	1½ t. soda and 2 c. flour, sifted together
½ t. nutmeg	¾ c. each of chopped dates, nuts, raisins
½ t. allspice	1½ c. unsweetened applesauce

Blend shortening, salt, spices, cocoa, eggs and sugar. Add soda, flour and sift three times. Sprinkle 2 T. flour over fruits. Add remaining flour to shortening mixture, alternately with applesauce, mixing until smooth. Add nuts and fruit to batter and blend. Bake in a greased pan in moderate (350 degree) oven 55 to 60 minutes.

NOTE: This is a delicious Mock Fruit Cake.

RAISIN SPICE CAKE

Mrs. Leone (June) Ferguson

1 pkg. raisins (seedless)	1 t. cinnamon
3 c. water	1 t. nutmeg
2 c. sugar	1 t. cloves
4 c. flour (all purpose or cake)	1 t. salt
1 level T. soda	½ c. shortening

Boil raisins 15 minutes in 2 c. water. Remove from stove to large bowl. Add shortening, sugar and spices. Then add 1/3 c. water. Add soda to flour and gradually add to raisin mixture. Bake in greased and floured pan or pans, 50 min. to 1 hr. in 350 degree oven. Makes 1 large, or 2 loaf cakes, or will bake in tube pan also.

SPICE CAKE

Mrs. Clinton (Gertrude) Sargent

1 c. white sugar	1 t. cloves
½ c. shortening	1 t. cinnamon
1 egg, beaten	1 t. soda (scant)
½ c. cold coffee	1½ c. flour
1 c. raw apples, cut small	

Cream sugar, shortening and egg. Add liquid and dry ingredients. Mix well. Put in oblong pan and sprinkle with brown sugar and nuts. Bake at 350° for about 40 minutes.

BANANA CAKE

Mrs. James Carty

½ c. shortening	2 bananas, mashed
1½ c. sugar	1 c. chopped nuts
1 c. sour milk	2 c. flour
1 t. soda	1 t. baking powder
2 eggs, unbeaten	½ t. vanilla extract

Cream shortening and sugar; add eggs, bananas and sour milk. Mix dry ingredients and add to mixture. Add vanilla, pour into three 8 inch layer pans, and bake in moderate oven, 350° for 30 minutes.

Frosting:

Mix one small package of cream cheese with 2 c. powdered sugar.

BANANA CAKE

Mrs. E. L. (Ruth) Killius

Sift together into bowl:

2½ c. sifted cake flour	1¼ t. soda
1 2/3 c. sugar	1 t. salt
1¼ t. baking powder	

Add and beat: 2/3 c. shortening, 1/3 c. buttermilk 1¼ c. mashed bananas. Add 1/3 c. buttermilk and ½ c. unbeaten eggs (2 large). Fold in 2/3 c. chopped nuts. Bake at 350° until done when tested.

RAISIN TEA CAKES

Mrs. E. F. (Geraldine) Meier

Simmer 1 c. raisins and 1½ c. water 20 minutes. Cool.

Cream together: ½ c. butter, 1 c. brown sugar. Add 1 beaten egg.

Sift: 2 c. flour, 1 t. cinnamon, 1 t. allspice, ¼ t. salt. Add alternately with ¾ c. raisin liquid and 1 c. raisins. Bake in moderate oven 20 minutes. Makes 18 cup cakes.

TUTTI FRUTTI CAKE

Mrs. Chas. (Jeanne) Stanford

2½ c. fruit cocktail (large can)	1 t. soda
1 egg	½ t. salt
1 c. sifted flour	1 c. brown sugar
1 c. sugar	½ c. nuts

Beat egg. Add drained fruit. Sift flour, sugar, soda and salt. Blend with fruit mixture. Pour into buttered 9 x 13 pan. Sprinkle brown sugar and nuts over top. Bake 40 min. at 350 degrees. Serve with whipped cream or ice cream.

CALIFORNIA FRUIT CAKE

Mrs. Louis (Sally) Lamison

¾ c. all purpose flour	1½ c. dried apricot halves
¾ t. baking powder	3 c. English walnut halves
¼ t. soda	or 2 c. pecan halves
½ t. salt	3 eggs
¾ c. brown sugar	1 t. vanilla
2 c. whole, pitted dates	

Sift flour, measure. Add baking powder, soda and salt, Sift into 2 qt. dish. Stir in brown sugar. Add dates, apricots and nuts. Stir to coat with dry mixture. Beat eggs until foamy, add vanilla. Add to other mixture and stir until well-blended. Grease loaf pan, 9 x 5 x 3 and line with wax paper. Pour in batter and bake in slow oven 300° for about 1½ hours. Remove from pan, peel off paper, and cool on cake rack. Candied cherries may be used for color.

TIDE WATER FRUIT CAKE (13 to 14 lb.)

Mrs. Fred (Lillie S.) Clark

1 c. fruit juice	1 doz. eggs
2 lb. raisins (seedless)	1 T. molasses
1 lb. white raisins	1 c. buttermilk
1 lb. dates	6½ c. sifted flour
1 lb. candied pineapple	2 t. baking powder
1 lb. candied cherries	1 t. soda
1 lb. candied citron	1 t. each cloves, salt, nutmeg, cinnamon
½ lb. orange and lemon peel	1½ lb. nutmeats
1 lb. butter	1 glass tart jelly
1 lb. brown sugar	4 hard tart apples (grated)

Soak chopped fruit over night in fruit juice. Cream butter and sugar, add

molasses and whole eggs, one at a time. Beat thoroughly, add $\frac{1}{2}$ dry ingredients alternately with buttermilk. To fruit add grated apple, melted jelly and nuts. To this add other half of dry ingredients. Combine 2 batters.

Bake in pans lined with several (4) layers of wax paper at 250°. Time: 1 hour for first pound, 30 minutes for each additional pound in a single cake. Keep 1 inch water in pan in lower part of oven during entire baking period.

Wrap in heavy aluminum foil, store in tight box in cool place for at least 1 month to age. A cut apple in the box helps to provide moisture. When using, keep in cool place, slice with sharp knife.

To candy pineapple:

Drain No. 2½ can broken slice pineapple. Arrange in flat pyrex dish. Cover with syrup made of 1 c. sugar, 1 c. water, boiled together. Keep in warm place turning as top appears dry until syrup absorbs.

FRUITCAKE MAGIC

Mrs. Martin (Charlotte) Faust

1 lb. candied cherries	4 c. pecans
1 lb. candied pineapple	1 pkg. (4 oz.) dry coconut
1 lb. pitted dates	1 can sweetened condensed milk

Cut pineapple in pieces and mix all ingredients together. Press down in 2 loaf pans which have been lined with foil and liberally greased. Bake at 300° about 1 hour. If you use half red and half green cherries it is a prettier cake.

DATE CAKE

Mrs. Clyde (Maude) Black

Simmer together a few minutes: 1½ c. chopped dates and 1½ c. boiling water. Combine $\frac{1}{4}$ c. shortening and 1½ t. soda with the above and let cool. Add 2 eggs, 1 c. sugar, $\frac{1}{2}$ t. salt, 1½ c. flour, 1 t. vanilla and 1 c. nuts. Bake in a moderate (325°) oven about 35 minutes in a 9 x 13 inch pan.

Topping:

1 c. chopped dates	1 c. sugar
$\frac{1}{2}$ c. water	1 T. flour
$\frac{1}{2}$ c. nuts	1 t. butter
$\frac{1}{8}$ t. salt	

Cook these ingredients until thick. Cool and spread on cool cake. Serve with whipped cream.

DATE CAKE

Mrs. G. A. (Mary) Arnold

1 c. sugar	2 c. flour, sifted
$\frac{1}{2}$ c. butter	1 t. cinnamon
1 c. sour milk or buttermilk	Dash of clove
2 eggs, beaten	$\frac{1}{4}$ t. salt
1 c. pitted dates	1 t. soda
1 c. pecan or walnut meats	

Cream butter and sugar. Add beaten eggs and sour milk. Mix dry ingredients and add to above. Flour pitted dates lightly and add with nut meats last. Bake in moderate oven. Serve plain or with whipped cream.

DATE COFFEE CAKE

Mrs. W. E. (Betty) Jackson

3 c. flour	½ c. shortening
6 t. baking powder	2 eggs
½ t. salt	1 c. milk
1½ c. sugar	2 t. vanilla

Blend in order given, dry with liquid. Pour ½ batter in 10 by 14 inch pan. Cover with half filling mixture, then remaining batter, remaining filling. Bake 30 minutes at 350°. Cut and serve warm.

Filling:

1 c. brown sugar	4 T. melted butter
½ c. nuts	1 c. coconut
4 t. cinnamon	1 c. chopped dates
4 T. flour	

Blend sugar, cinnamon and flour, then blend in butter. Add remaining dry ingredients.

DATE CAKE

Mrs. Lavern (Margaret) Paulson

1 c. chopped dates and 1 c. boiling water. Let cool. Blend: ½ c. white sugar, ½ c. brown sugar, 1 egg, 2 T. melted butter. Add to sugar: 1½ c. sifted flour, 1 t. soda, ½ t. baking powder, ½ t. salt. Add 1 c. walnuts and cool date mixture.

Bring to a boil: 1½ c. boiling water, 1½ c. brown sugar, 1 T. butter. Pour this on top of cake mixture. Bake 40 minutes at 375°.

EGGLESS, MILKLESS, BUTTERLESS CAKE

Mrs. O. T. (Miranda) Womack

2 c. brown sugar	1 t. salt
2 c. cold water	1 t. cloves
2/3 c. lard	2 t. cinnamon
1½ c. seedless raisins	

Boil all the above together 3 minutes and let cool. Then add 2 t. soda, dissolved in a little hot water. Add 3 c. flour and 3 t. baking powder. Bake in slow oven (250-300°) until done.

FRUIT LOAF

Mrs. Roy (Tina) McCurdy

Pour 1 c. hot water over 1 c. cut up dates and cool, then add 1 t. soda.

Cream well: 1 c. sugar, 2 T. butter, 1 egg, ½ t. salt and 1 t. vanilla. Add above mixture to this alternately with 2¾ c. cake flour.

Add 1 c. candied fruit and 1 t. candied ginger and 1 c. nut meats (whole blanched almonds are preferred). Mix well.

Bake in 350 degree oven one hour or more, in a well-greased loaf pan, 5x9x3½.

GRAHAM CRACKER CAKE

Mrs. E. W. (Stella) Van Doran

½ c. butter or margarine	¼ t. salt
1 c. sugar	2 t. baking powder
3 egg yolks	1 c. milk
2 c. graham crumbs	1 c. chopped nuts
2 T. flour	3 stiffly beaten whites

Cream shortening and sugar. Add egg yolks, beat until fluffy. Mix graham cracker crumbs with flour, salt and baking powder. Add alternately with milk. Fold in nut meats and egg whites. Bake at 350° for 30 minutes for layer cake or 1 hour for loaf cake.

NEVER FAIL JELLY ROLL

Mrs. George (Emma) Miller

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|----------------------|---|
| 4 eggs, beaten light | 1 t. vanilla |
| 1 T. cold water | 1 c. flour sifted with 2 t. baking powder |
| 1 c. sugar | |

Mix in order given. Bake in jelly roll pan, 20 minutes at 350 degrees. Spread with jelly (which has been whipped to spread more easily) while hot. Roll in pan while hot.

MARBLE SPICE CAKE

Miss Edith Britten

White Part:

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|--------------------|-----------------|
| ½ c. butter | 2 c. cake flour |
| 2 t. baking powder | ½ c. milk |
| 1 c. sugar | 1 t. vanilla |

Mix the above ingredients for two minutes. Fold in 4 stiffly beaten egg whites.

Dark Part:

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|------------------------------------|----------------|
| 1½ c. flour | ½ c. molasses |
| 1 t. soda, cinnamon, ground cloves | ½ c. butter |
| 1 t. each mace and nutmeg | ½ c. sour milk |
| 1 c. brown sugar | 4 egg yolks |

Sift flour, soda and spices. Cream sugar, molasses, butter and egg yolks. Add milk and dry ingredients alternately. Drop mixtures alternately into a greased and floured 9x13 inch pan. Swirl through the dough with a spoon to obtain a marbled effect. Bake at 350 degrees for 35 to 40 minutes.

HALF AND HALF CAKE

Mrs. Walter (Margaret) Dyer

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|----------------------|-----------------|
| 6 egg whites | ¾ c. sugar |
| ½ t. cream of tartar | ½ c. cake flour |
| ¼ t. salt | ¼ t. vanilla |

Beat first 3 items together until stiff. Mix together sugar and flour and fold into the stiff egg whites. Add vanilla and place in an angel food cake pan.

Yellow Part:

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|-------------|--------------------|
| 6 egg yolks | ¾ c. cake flour |
| ¾ c. sugar | 1 t. baking powder |
| ¼ t. salt | 3 T. hot water |

Beat the first 4 items together until frothy. Sift together the flour and baking powder and add to egg yolks. Add hot water. Pour mixture gently on top of white mixture. Bake at 325° for 1 hour.

OATMEAL CAKE

Mrs. Harlan (Lucy) Cole

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|---------------------|---------------------|
| 1 c. quick oatmeal | 2 eggs |
| 1½ c. boiling water | 1 1/3 c. cake flour |
| ½ c. butter | 1 t. soda |
| 1 c. white sugar | ¼ t. nutmeg |
| 1 c. brown sugar | 1 t. cinnamon |

Mix oatmeal and water and let stand 20 minutes. Cream butter, sugar and eggs well and add sifted dry ingredients. Mix well. Stir in the oatmeal mixture. Bake at 350 degrees in a 9 x 13 inch pan, 30 to 40 minutes.

MARDI GRAS PARTY CAKE

Mrs. James (Jane) Morrow

2/3 c. butterscotch morsels	1/2 t. double-acting baking powder
1/4 c. water	1 1/4 c. sugar
2 1/4 c. sifted flour	1/2 c. shortening (part butter may be used)
1 t. salt	3 unbeaten eggs
1 t. soda	1 c. buttermilk or sour milk

Melt butterscotch morsels in water in saucepan. Cool. Sift flour with salt, soda and baking powder; set aside. Add sugar gradually to shortening, creaming well. Blend in eggs; beat well after each. Add melted butterscotch; mix well. Add dry ingredients alternately with buttermilk, beginning and ending with dry ingredients. Blend well after each addition. (With mixer use a low speed). Turn into two 9-inch (or two 8-inch at least 1 1/2 inches deep) round layer pans, well greased and lightly floured on bottoms. Bake at 375° for 25 to 30 minutes. Cool; spread filling between layers and on top to within 1/2 inch of edge. Frost sides.

Butterscotch Filling:

Combine 1/2 c. sugar and 1 T. cornstarch in 2 quart saucepan. Stir in 1/2 c. evaporated milk, 1/3 c. water, 1/3 c. butterscotch morsels and 1 beaten egg yolk. Cook over medium heat, stirring constantly, until thick. Remove from heat; add 2 T. butter, 1 c. coconut and 1 c. pecans or walnuts (chopped). Cool.

DELICIOUS ORANGE CAKE

Mrs. Harold (Dorothy) Giebelstein

1 c. sugar	1 t. soda
1/2 c. butter	1 c. buttermilk
1 egg	2 c. flour
3/4 c. raisins	Pinch of salt
Rind of 1 orange	

Cream butter and sugar. Add egg and ground raisins and orange rind. Mix milk and soda and add alternately with the flour and salt. Bake 1 hour at 350°. Let cake cool in pan 15 minutes, then pour over it the following glaze: Juice of 1 orange and 1 c. sugar, heated, but not boiled. Be sure cake is cold before removing from pan.

ORANGE CAKE

Mrs. Harvey (Ruby) Taylor

3/4 c. shortening	1 c. milk
1 1/2 c. sugar	3 c. sifted cake flour
Grated rind of one orange	2 T. baking powder
3 eggs, added whole to the above. Beat well	1 c. chopped dates

Alternately add the milk and sifted dry ingredients to the creamed mixture. Finally add the dates. Bake 45 minutes in a 350° oven. Pour over the cake immediately after removing from the oven, the juice of 2 large or 3 small oranges to which 3/4 c. of sugar has been added.

PRUNE CAKE

Mrs. Grace Berry

1 c. sugar	1 t. soda
3/4 c. shortening	1 t. cinnamon
1 egg	1 t. cloves
1 c. stewed prunes	1 t. allspice
5 T. sour milk	2 c. sifted flour, less 2 T.
1/2 t. salt	

Place in an 8 x 11 inch pan. Sprinkle 2 T. sugar over top and bake in 275° oven for 1 hour.

PRUNE CAKE AND FILLING

Mrs. Carl (Edna) Brown

Cream $\frac{1}{2}$ c. butter and $1\frac{1}{2}$ c. sugar. Add 2 beaten eggs to butter mixture. Add 1 c. cooked prunes, chopped fine.

Sift together $2\frac{1}{2}$ c. cake flour, 1 t. baking powder, 1 t. cinnamon, 1 t. nutmeg and 1 t. soda. Add dry ingredients alternately with 1 c. sour milk and vanilla to first mixture. Bake in layers for 35 to 40 minutes at 350°

Filling:

$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. nuts
$\frac{1}{2}$ c. sour cream	1 t. flour
$\frac{1}{2}$ c. raisins	1 egg yolk

Cook until thick and spread between layers. Frost cake with seven minute frosting.

RHUBARB CAKE

Mrs. Harry (Ella) Dodds

$1\frac{1}{2}$ c. brown sugar	$1\frac{1}{2}$ c. rhubarb, cut fine
$\frac{1}{2}$ c. butter	1 egg
1 c. sour milk	1 t. each vanilla, soda and salt

Cream sugar, butter and egg together. Add alternately the sour milk and vanilla and the sifted dry ingredients. Pour into a greased 8x12 inch pan. Sprinkle on the top $\frac{1}{2}$ c. sugar and 1 T. cinnamon mixture. Bake 45 minutes at 350° .

STRAWBERRY CAKE

Mrs. Ralph (Jean) Olson

1 large pkg. white cake mix	4 eggs
1 pkg. strawberry jello	$\frac{1}{2}$ of 10 oz. pkg. of thawed frozen strawberries
$\frac{1}{4}$ c. vegetable oil	
$\frac{1}{2}$ c. water	

Mix all together and bake in large loaf pan 45 minutes at 350° .

Frosting:

$\frac{1}{2}$ box strawberries	1 box powdered sugar
$\frac{1}{2}$ stick of soft butter	

THREE MINUTE CAKE

Mrs. Richard (Vera) Day

1 $\frac{1}{3}$ c. brown sugar	$\frac{1}{2}$ t. salt
$\frac{1}{3}$ c. butter	$\frac{1}{2}$ t. cinnamon
2 eggs	$\frac{1}{2}$ t. nutmeg
$\frac{1}{2}$ c. milk	$\frac{1}{2}$ lb. cut dates
$1\frac{3}{4}$ c. flour	

Put all ingredients in bowl and beat 3 minutes. Bake in square pan for 40 minutes or until done, in a 350 degree oven.

TOMATO SOUP CAKE

Mrs. P. F. (Ethel) Houghan

$\frac{1}{2}$ c. shortening	1 t. soda
1 c. sugar	1 t. cinnamon
1 egg	$\frac{1}{2}$ t. cloves
Condensed tomato soup	1 t. baking powder
$\frac{1}{4}$ c. water	$\frac{1}{2}$ c. nuts (cut)
$1\frac{1}{2}$ c. flour	$\frac{1}{2}$ c. dates

Cream shortening, sugar and egg. Sift dry ingredients together. Alternately add dry ingredients and mixed liquids to first mixture. Add dates and nuts. Bake in loaf pan at 375 degrees 30 to 40 minutes or until it tests done.

WHITE CAKE

Mrs. Harry (Leona) Yates

1 c. butter
 ½ c. milk
 2 c. flour

2 t. baking powder
 1 t. lemon extract
 4 egg whites

Cream butter and sugar. Add milk, then the flour and baking powder, which have been sifted 2 or 3 times. Add flavoring, then fold in the egg whites, well beaten. Bake in layers at 350 degrees for 30 to 35 minutes.

WHITE CAKE

Mrs. Maurice (Gertrude) Noring

Cream 1½ c. white sugar and 1½ c. shortening. Sift 2½ c. cake flour 4 times. Take out ½ c. of the flour and set aside, then add 2 c. of above flour and 1 c. lukewarm water and beat. Add 3 t. baking powder and the ½ c. flour. Beat. Add 4 beaten egg whites and 1 t. vanilla. Bake at 350° for 30-35 minutes in a 9" x 15" pan.

SOUTHERN FAVORITE

Mrs. Fuller (Mabel) Kampen

¾ c. butter
 1½ c. sugar
 2¾ c. sifted cake flour
 3 t. baking powder
 1 c. strong cold coffee

1 t. vanilla flavoring
 ½ t. maple flavoring
 ¼ t. black walnut flavoring
 5 egg whites beaten stiff

Cream butter and sugar thoroughly. Sift flour and baking powder together and add alternately with the coffee, beating well after each addition. Fold in stiffly beaten egg whites to which the 3 flavorings have been added. Turn into two 9-inch layer pans and bake at 350° for about 30 minutes. Use Elegant Caramel Frosting.

Elegant Caramel Frosting:

½ c. butter or oleo
 1 c. brown sugar
 ¼ c. milk

2 c. powdered sugar
 ¼ t. maple flavor

Melt butter, add brown sugar and bring to a boil. Boil two minutes, stirring constantly. Add milk and bring back to a boil. Remove from heat and add powdered sugar and beat until smooth. Frost cake.

NO-FUSS CUPCAKES

Miss Marie Granner

1/3 c. shortening
 ¾ c. sugar
 1 well beaten egg
 1½ c. sifted flour
 ½ t. salt
 3 t. baking powder

½ t. ginger
 ½ t. cinnamon
 ½ c. milk
 ½ c. dates or raisins, finely chopped
 ½ c. chopped nuts (optional)

Thoroughly cream shortening and sugar. Add egg, beat thoroughly. Add sifted dry ingredients, alternating with milk. Stir in dates or raisins (and nuts). Fill greased muffin pans half full. Bake in moderate oven (375°) 15 minutes. Makes 1 dozen cakes.

CHOCOLATE CHIP DATE CAKE

Mrs. Charles (Lorene) Eucher

1 c. cut up dates
 1 t. soda
 1½ c. boiling water
 ½ c. shortening
 1 c. sugar

2 beaten eggs
 1½ c. flour
 ¾ t. soda
 Dash of salt

Dissolve soda in boiling water and pour over dates and cool. Cream shortening,

sugar and eggs. Sift dry ingredients together and add alternately with date mixture. Pour into a 13x9x2 in. pan. Put the following topping over cake before baking.

½ c. sugar
½ c. chocolate chips

½ c. walnut meats, chopped

Bake 35 to 40 minutes at 350°.

SOUTHERN COCONUT CREAM CAKE

Mrs. Ray (Helen) Smalling

½ c. butter or margarine
1½ c. sugar
2 eggs
1 t. vanilla
1 t. soda

2 c. cake flour, sifted
1 c. buttermilk
1 t. cream of tartar
½ t. salt

Cream butter and sugar. Add eggs, one at a time. Add soda to milk and add half to mixture. Alternate flour, sifted with cream of tartar and salt, with rest of milk. Add vanilla. Bake in two 8- or 9-inch layer pans at 350° about 25 minutes. Put filling between layers. Frost with frosting and sprinkle with coconut.

Cream Filling:

1 c. cream
4 egg yolks
½ c. sugar

2 T. flour
Frosting:

Mix in double boiler and cook until thick. Cool and add ½ c. nuts. Spread between layers.

Frosting:

¾ c. sugar
2 egg whites
1/3 c. white syrup

2 T. water
¼ t. cream of tartar
¼ t. salt

Put all ingredients in double boiler and beat with electric or rotary beater until mixture stands in peaks. Add 1 t. vanilla. Continue beating until thick. Spread on top and sides.

CHOCOLATE CAKE

Mrs. Elroy (Dorothy) Reese

Mix in a large bowl: 2 c. flour and 2 c. sugar. Mix 2/3 c. shortening, 5 T. cocoa (heaping) and 1 c. boiling water and add to flour and sugar mixture. Beat in two eggs. To ¾ c. sour milk add 2 t. soda and stir. Add to first mixture. Beat in 1½ t. vanilla. Bake in 9x13 inch greased and floured pan at 350° about 45 minutes or until toothpick comes out clean.

CHOCOLATE CAKE

Mrs. William (Delores) Stephenson

2 c. sugar
½ c. shortening
2 eggs
½ c. sour milk
4 T. cocoa

2 c. flour
2 level t. soda
1 t. salt
1 t. vanilla
1 c. boiling water

Mix sugar and shortening. Add eggs and sour milk. Mix dry ingredients and add to other mixture. Add vanilla and boiling water last. Bake at 375° for 30 minutes.

CHOCOLATE CAKE

Mrs. Carl (Jane) Bates

1 c. white sugar	2/3 c. soured evaporated milk
1 c. brown sugar	2 c. flour
1/2 c. shortening	1 1/2 t. soda
3 squares baking chocolate	1/2 t. salt
3 eggs	1 t. red food coloring
2 t. vanilla	2/3 c. boiling water

Cream sugar with shortening, add eggs and beat until fluffy. Blend in chocolate and add the soured milk in which 1 t. of the soda has been dissolved. Sift the flour with remaining 1/2 t. soda and the salt and stir in. Add the food coloring, if desired, and last, blend in the hot water. This is rather a thin batter. Bake at 350 ° about 30 minutes in 2 layers or one 9x13 inch pan. Do not overbake.

CHOCOLATE CAKE

Mrs. Glen (Leona) Elliott

2 eggs	2 t. vanilla
1 c. shortening	2 t. soda
1/2 c. cocoa	2 c. sugar
3 c. flour	1 c. hot water
1 c. sour milk	1/2 t. salt

Put in mixing bowl in order named. Mix well after all have been added. Bake in 13 by 9 inch pan at 350°.

CHOCOLATE CHIP CAKE

Mrs. Robert (Verna) Hudspith

Cover 1 c. chopped dates with 1 c. hot water in separate bowl. Cream 1 c. butter with 1 c. sugar. Beat in 2 eggs and 1 t. vanilla and add combined dates and water. Sift together 1 3/4 c. flour, 1 t. baking soda and 1 T. cocoa and add to other ingredients. Stir in 1/2 c. chocolate chips. Place in 9 by 13 inch greased and floured pan. Sprinkle another 1/2 c. chips and 1/2 c. chopped nuts on top. Bake at 350° for 40 minutes. This 'melt in your mouth' cake has bits of creamy chocolate chips for extra good eating.

CHOCOLATE DROP CUP CAKES

Mrs. Francis (Eleanor) Tilton

1 1/2 c. flour	1 c. sugar
1 t. soda	3 T. cocoa
1/2 t. salt	

Sift and add to the ingredients below.

1 t. vanilla	1 T. vinegar
6 T. cooking oil	1 c. cold water

Mix well. Put into paper cups in muffin tin. Fills 8. Bake at 350° for 25 minutes. Frost or leave plain.

CHOCOLATE FUDGE CAKE

Mrs. F. E. (Hilda J.) Been

Cook in double boiler until thick 1/2 c. grated bitter chocolate and 1/2 c. boiling water. Cream together 1/2 c. butter, 2 c. brown sugar. Add 2 beaten egg yolks, 1 c. cake flour, 1 t. soda alternately with 1/2 c. sour milk. Mix this with chocolate mixture. Add 1 c. cake flour and 1 t. baking powder alternately with 1/2 c. cold water. Fold in 2 beaten egg whites and 3/4 c. chopped nut meats. Bake in two layers in a 325° oven.

Fudge Frosting:

Blend 2 sq. bitter chocolate, 2 c. white sugar, 2 T. corn syrup, $\frac{1}{2}$ c. milk. Boil until it forms a soft ball, stirring constantly. Take from fire and add 2 T. butter and 2 t. vanilla. Cool until luke warm. Beat until creamy, add $\frac{1}{2}$ c. chopped nut meats and spread between and over cake.

COLD COFFEE CHOCOLATE CAKE

Mrs. Orion (Anna Mae) Huffer

Place in mixing bowl:

2 c. sugar	$\frac{1}{2}$ t. salt
1 t. soda	$\frac{1}{2}$ c. cocoa
2 c. flour, sifted	

Add $\frac{1}{2}$ c. soft shortening, 2 eggs, $\frac{1}{2}$ c. cold coffee and 1 t. vanilla. Mix and add 1 c. boiling water. Bake in greased 9 by 13 inch pan for 30 to 40 minutes at 350°.

COLD WATER CHOCOLATE CAKE

Mrs. O. T. (Miranda) Womack

$1\frac{1}{2}$ c. sugar	7 T. cocoa
$\frac{1}{2}$ c. lard	Salt
2 eggs	1 t. soda
$1\frac{3}{4}$ c. flour	

Sift all the above together. Add 1 c. cold water and vanilla. Bake in moderate oven (350°) about 30 minutes.

EASY CHOCOLATE CAKE

Mrs. Lemuel (Norma) Wirtz

Mix in order:

$\frac{1}{2}$ c. butter	$\frac{1}{2}$ c. sour cream (2 t. soda in cream)
1 c. sugar	2 c. flour
2 eggs	Vanilla and salt

To 1 c. of boiling water add 1c. sugar and $\frac{1}{2}$ c. cocoa. Cool. Add to batter. Bake 30 minutes at 400°.

FUDGE PUDDING CAKE (Makes Own Sauce)

Mrs. LeRoy (Mary K.) Phillips

1 c. flour	$1\frac{1}{2}$ T. cocoa
$\frac{1}{2}$ c. sugar	2 t. vanilla
2 t. baking powder	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. milk	2 T. shortening

Sift flour, sugar, baking powder and cocoa. Add milk, vanilla and salt. Mix to batter and pour in a greased pan. Mix 1 c. syrup, 4 T. cocoa, $\frac{1}{2}$ c. boiling water and pour over batter. Bake in 350° oven 35 to 40 minutes.

GERMAN SWEET CHOCOLATE CAKE

Mrs. Clara Chappell

1 pkg. Bakers German Sweet Chocolate	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. boiling water	1 t. baking soda
1 c. butter or other shortening	$2\frac{1}{2}$ c. sifted cake flour
2 c. sugar	1 c. buttermilk
4 egg yolks, unbeaten	4 egg whites, beaten
1 t. vanilla	

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well. Sift together salt, soda and flour. Add alternately with buttermilk to chocolate mixture beating well. Beat until smooth. Fold in beaten egg whites. Pour into 3x8 or 9 inch cake layer pans, lined on bottom with paper. Bake in moderate oven (350°) 30-40 minutes. Cool. Frost tops only.

MARASCHINO CHERRY CHOCOLATE CAKE

Mrs. Robert (Ethel) Martin

1 c. sugar	1 oz. melted chocolate
½ c. butter or oleo	½ c. broken nut meats
1 c. sour milk or cream	1½ c. flour
1 egg, well beaten	1 t. soda
5 oz. jar Maraschino cherries	1 t. vanilla

Sift flour and soda. Cream butter and sugar until light and fluffy. Add egg, melted chocolate, nut meats and cherries, stirring after each addition. Add flour and milk alternately with the other ingredients. Bake in an oblong greased and floured pan (9½x12 inch) at 375° for 30 minutes. Ice with Chocolate Icing.

Chocolate Icing:

Melt 2 sq. chocolate in a double boiler. Add 4 T. butter, 2 c. sifted powdered sugar and 1 t. vanilla. Add cream to make of spreading consistency.

REAL RED DEVILS FOOD CAKE

Mrs. Paul (Velma) Buttermore

½ c. shortening	1⅞ c. flour
1½ c. sugar	1 t. salt
2 eggs	1 t. soda
4 T. cocoa	1 c. sour milk
1 t. red food coloring	1 t. vanilla
2 T. hot coffee	

Cream shortening, sugar and eggs until sugar is dissolved and mixture is fluffy. Mix cocoa, red coloring and hot coffee together to form a smooth paste. Blend into creamed mixture at once. Sift flour, salt and soda together. Add to creamed mixture alternately with the sour milk and vanilla. Pour into greased and floured pan. Bake in 350° oven, 40-50 minutes for layers; 70 minutes for square pan.

RED DEVILS FOOD CAKE

Mrs. Minnie K. Bates

2 c. sugar	2 t. soda
1 c. lard, less 1 T.	1 t. salt
2 beaten eggs	1 c. sour milk
½ c. cocoa	1 c. boiling water
2½ c. flour	

Cream sugar, lard and add eggs, then sour milk (with soda stirred in). Then sifted dry ingredients. Lastly add boiling water. Bake in 375° oven 45 minutes.

SALAD DRESSING CHOCOLATE CAKE

Mrs. Charles (Pauline) Nelson

Sift together two times: 2 c. flour, 1½ t. soda, ½ c. cocoa, ½ t. salt. Mix 1 c. sugar, ¾ c. salad dressing, 1 t. vanilla. Beat well. Add 1 c. water with dry ingredients. Bake 350° for 40 minutes.

SMALL CHOCOLATE CAKE

Mrs. Frank (Elizabeth) Lackore

Melt 2 sq. of bitter chocolate with ¼ c. butter; cool. Mix and add yolk of one egg, 1 c. sugar, ¾ c. milk, 1½ c. flour, pinch of salt, 1 scant t. of soda dissolved in ¼ c. hot water. Beat egg white and add last thing. Bake at 350° for 35 minutes in 8x8 inch pan or make two small layers.

SOUR CREAM COCOA CAKE

Mrs. James (Hazel) Likely

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|--------------------------|-------------------------------------|
| ½ c. butter or margarine | 2 t. vanilla |
| 2 c. sugar | 1 c. hot water |
| 1 c. sour cream | 1 t. soda, sifted in last cup flour |
| 2 eggs, beaten | ½ c. cocoa |
| 3 c. sifted flour | |

Cream the butter, gradually add sugar. Add cream, then the slightly beaten eggs and vanilla. Add flour. Dissolve cocoa in hot water and add it last to the mixture. Bake in a 9 by 13 inch pan for 35 minutes in a 300° oven.

TEXAS CHOCOLATE CAKE

Mrs. Virgil (Martha) Spear

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|---------------------------------------|-------------------------|
| 1 pkg. German sweet cooking chocolate | 1 t. vanilla |
| ½ c. boiling water | 2½ c. sifted cake flour |
| 1 c. shortening | 1 t. soda |
| 2 c. sugar | ½ t. salt |
| 4 eggs, separated | 1 c. buttermilk |

Melt chocolate in boiling water and allow to cool, cream shortening and sugar and add egg yolks, one at a time, beating well after each addition. Add vanilla and melted chocolate and mix until blended. Sift flour with soda and salt and add this, alternately with buttermilk, to chocolate mixture, beating after each addition until batter is smooth. Beat egg whites until stiff and fold carefully into cake batter. Pour batter into three 8 or 9-inch layer pans lined on bottoms with paper. Bake at 350° for 35-40 minutes. When cool, frost top and between layers with Coconut Pecan frosting. This cake is easier to cut if baked the day before it is to be served.

Coconut Pecan Frosting:

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|--|--------------|
| 6 egg yolks | 2 c. coconut |
| 2 c. sugar | 1 c. pecans |
| 1 c. whipping cream or evaporated milk | |

Beat egg yolks and combine with sugar and cream. Cook over low heat, stirring constantly, until icing is of spreading consistency. Add coconut and pecans. Makes enough for tops and sides of three layers.

WALDORF RED CAKE

Mrs. David (Mary) Kopley

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|------------------------|---------------------------|
| ½ c. lard | 1 t. salt |
| 1½ c. sugar | 1 c. buttermilk |
| 2 eggs | 2¾ c. sifted flour |
| 2 oz. red coloring | 1 t. soda in 1 T. vinegar |
| 1 oz. melted chocolate | 1 t. vanilla |

Combine ingredients as given, adding soda and vinegar last. Bake 2 8-inch layers 350° for 30 minutes.

Filling:

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|-------------|--------------|
| 3 T. flour | 1 c. milk |
| 1 c. sugar | 1 t. vanilla |
| 1 c. butter | |

Cook flour and milk, stirring constantly. Cover and cool. Cream butter and sugar until very fluffy. Add vanilla. Combine mixtures and whip. Split layers and frost between and top, not sides. Refrigerate.

WACKY CAKE

Mrs. Harold (Ethel) Harryman

Sift into a cake pan:

1½ c. flour	1 t. salt
1 c. sugar	3 T. cocoa
1 t. soda	

Make three indentations: In one put 1 t. vanilla; in another, 1 T. vinegar; in another, 5 T. cooking oil. Pour over all, 1 c. cold water. Stir with a fork until well mixed. Use 8x8x2 inch cake pan. Bake in a 350° oven for 25 minutes.

RUTH'S OHIO CARAMEL FROSTING

Mrs. Carl (Vivien) Schach

Combine:

2 c. brown sugar	3 T. milk
½ c. butter	Pinch of salt

Bring to a rolling boil. Remove from stove. Add ½ t. baking powder. Beat. (Set pan in cold water to cool, before beating). Spread at once on cake.

ANN'S CHOCOLATE FROSTING

Mrs. Ed (Hannah) Coe

1 T. butter	1 egg
1 c. sifted powdered sugar	¼ c. cold milk
1 t. vanilla	2 sq. dark chocolate

Cream butter and sugar, then put bowl in dish of ice cubes. Drop egg into creamed sugar and butter, beating constantly with rotary beater. Add melted chocolate. Keep beating. Gradually add ¼ c. cold milk, keep beating. Add vanilla. Spread over cake when cool.

BEAT 'N EAT FROSTING

Mrs. Lowell (Ruth E.) Carver

¾ c. sugar	¼ t. cream of tartar
1 egg white (unbeaten)	1 t. vanilla

Mix these ingredients well then add ¼ c. boiling water. Beat to very stiff peaks. Do not under beat. Makes about 3 c. of frosting.

BOILED FUDGE

Mrs. Don (Barbara) Davidson

Place in sauce pan:

2 heaping T. cocoa	2 T. butter
1½ c. sugar	1 T. corn syrup
7 T. milk	¼ t. salt
2 T. shortening	

Bring to full boil over low heat, stirring constantly. Raise heat and boil one minute without stirring. Cool to lukewarm, add 1 t. vanilla and beat to spreading stage. If frosting becomes too firm, add a little hot water.

COCONUT PECAN FROSTING

Mrs. Clara Chappell

Combine 1 c. evaporated milk, 1 c. sugar, 3 egg yolks, ¼ lb. margarine and 1 t. vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Add 1 1/3 c. coconut and 1 c. chopped pecans. Beat until thick enough to spread. Makes 2 2/3 cups.

FRENCH FROSTING

Mrs. Harry (Hazel) Clausen

Cream $\frac{1}{2}$ c. butter. Blend in $2\frac{1}{2}$ c. powdered sugar. Add 1 egg, well beaten. Blend in 3 sq. chocolate, melted and cooled, and 1 t. vanilla. Beat in electric mixer until smooth consistency. In warm weather, a cake should be kept in refrigerator with this frosting.

MOCHA FROSTING

Mrs. Eugene (Lucille) Sills

2 T. shortening	$2\frac{1}{2}$ c. sifted confectioners sugar
1 T. butter	$\frac{1}{4}$ t. salt
1 oz. chocolate	$\frac{1}{4}$ t. vanilla
4 T. hot coffee	

Melt shortening, butter and chocolate together. Pour hot coffee over combined sugar and salt and stir until dissolved. Add vanilla. Add chocolate mixture and beat until thick enough to spread.

QUICK CHOCOLATE FROSTING

Mrs. R. T. (Allene) Coe

1 egg	2 T. butter
1 sq. chocolate, cut fine	1 c. sugar
3 T. cream	

Beat egg, add remaining ingredients. Cook on very slow fire, when mixture comes to a boil, boil one minute, remove from fire and beat until creamy. This is enough frosting for cookies or an 8- or 9-inch cake.

RICHMOND CHOCOLATE FROSTING (Soft)

Mrs. J. G. (Daisy) Hummel

$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. boiling water
$1\frac{1}{2}$ T. corn starch	$1\frac{1}{2}$ t. butter
1 sq. chocolate	$\frac{1}{2}$ t. vanilla
Dash of salt	

Combine sugar, starch and salt. Drop in chocolate and add water. Cook until very thick. Add butter and vanilla. Spread while still hot.

SPICE FROSTING

Mrs. Ted (Elizabeth) Heggen, Jr.

$\frac{1}{2}$ c. brown sugar	$\frac{1}{3}$ c. cream
4 T. butter	

Boil 2 minutes; cool. Add powdered sugar until right consistency. For Chocolate frosting add 2 T. cocoa.

BROILED OR BAKED ICING

Mrs. Otis (Betty) Wright

2 T. shortening	2 T. milk
1 T. butter	1 c. shredded coconut /and/ or $\frac{3}{4}$ c. nut meats
$\frac{1}{2}$ c. brown sugar, firmly packed	

Combine shortening, butter, brown sugar and milk in saucepan and bring to a boil. Remove from fire and add coconut (or nuts). Let stand until cool. Pour on warm cake and bake in 350° oven for about 5 minutes, or until icing becomes golden brown. This makes enough icing to cover top of a 10x10 inch loaf cake.

FUDGE ICING

Mrs. Elroy (Dorothy) Reese

- | | |
|-----------------------|-------------------------------------|
| ¼ c. white corn syrup | ½ c. shortening |
| 2 c. sugar | 2 sq. unsweetened chocolate, cut up |
| ½ c. milk | ¼ t. salt |

Mix the above ingredients all together in a saucepan. Stir over low heat until chocolate melts; stir constantly. Bring to boil and then boil 1 minute exactly. Take off of stove and beat until lukewarm. Add 1 t. vanilla and nuts if desired.

LEMON FILLING FOR WHITE CAKE

Mrs. Wallace (Bernice) Piper

- | | |
|------------------|-----------------------------|
| 1 c. sugar | 2 egg yolks |
| 1 c. water | Juice and rind of one lemon |
| 4 T. corn starch | |

Cook in double boiler and when it thickens add 1 T. butter and cool. Use as filling for white cake.

BUTTER SAUCE FOR APPLE PUDDING

Miss Mae Galiher

- | | |
|--------------------|--------------|
| 1 T. cornstarch | 1 T. butter |
| ½ c. sugar | 1 t. vanilla |
| 1 c. boiling water | |

Cook for 5 minutes.

BUTTERSCOTCH SAUCE

Mrs. William (Anita) Von Bergen

- | | |
|-----------------------|--------------|
| 1½ c. brown sugar | 3 T. butter |
| ½ c. light corn syrup | ½ c. cream |
| ¼ c. water | ½ t. vanilla |

Cook sugar, syrup, water and butter until it forms a soft ball. Remove from fire. This is wonderful on ice cream.

HOT FUDGE SAUCE

Mrs. Earl O. (Sally) Wright

- | | |
|-------------------------|--------------|
| 1½ c. evaporated milk | ¼ c. butter |
| 2 c. sugar | 1 t. vanilla |
| 4 oz. (4 sq.) chocolate | ½ t. salt |

Heat milk and sugar to full boil, boil 1 minute. Add chocolate; when melted, beat with egg beater until smooth. Sauce may be slightly curdled until you begin to beat; beat hard and you will have a creamy sauce. Remove from heat; add butter, vanilla and salt. Cool. Reheat in double boiler before serving.

For Hot Chocolate put one heaping t. of sauce into cup and fill with hot milk.

For Mocha Chocolate add ½ t. instant coffee.

RAISIN SAUCE FOR HAM

Mrs. H. B. (Mabel) James

- | | |
|---|------------------------------|
| 1 c. small seedless raisins | ½ c. brown sugar |
| 2 T. ham fat or oleo or butter | 1 t. salt |
| 1½ T. flour (heaping for thicker sauce) | 2 t. mustard |
| 2 c. water | 1½ T. vinegar or lemon juice |

Cook raisins in water until tender. Mix dry ingredients and add only enough water for a smooth sauce. Stir this into the raisins and simmer to the right thickness. Serve hot on ham.

SAUCE FOR SUET PUDDING

Mrs. A. E. (Lois) Wickland

- | | |
|--------------------|-----------------------------|
| 1 c. sugar | 1 egg, beaten light |
| 1 T. cornstarch | Juice and rind of one lemon |
| 1 c. boiling water | ½ c. butter |

Cook all but butter in double boiler; when it thickens add the butter. Pour over pudding and serve.

SUGAR SYRUP

Mrs. R. T. (Allene) Coe

- | | |
|--------------------------|------------------------|
| 2 scant c. boiling water | 1 c. light brown sugar |
| 3 c. white sugar | |

Mix ingredients together; bring to rolling boil and boil rapidly one minute. Remove from fire, skim, add ½ c. cold water. This will keep indefinitely without crystallizing and is just right in consistency for waffles and pancakes.

FLUFFY ORANGE TOPPING

Mrs. Dale (Myrtle) Bond

- | | |
|---|------------------|
| 1 pkg. orange jello, dissolved in ½ c. hot orange juice | 2 c. light cream |
|---|------------------|

Chill until thickened. Whip 5 to 7 minutes, refrigerate. Stir well before you serve on top of gingerbread or cake.

GINGERBREAD TOPPING

Mrs. Lafa (Florence Storms) Young

- | | |
|-------------|------------------------|
| 1 egg white | 2 T. crushed pineapple |
| ¾ c. sugar | Dash of salt |

Combine all ingredients and beat in an electric mixer until stiff.

Cookies

CHOCOLATE NO COOK COOKIES

Mrs. William (Delores) Stephenson

2 c. sugar
½ c. milk

½ c. oleo
6 level T. cocoa

Boil 3 minutes then add

1 t. vanilla
1 c. coconut

2 c. quick oatmeal
1 c. nuts

Stir until well mixed and drop by teaspoons on waxed paper. Leave until cold. May use raisins or coconut if desired.

COCONUT SWIRLS

Mrs. Clarence (Marjorie) Larson

2 T. butter (melt)
3 T. water
1 T. vanilla
Mix together.

2 c. powdered sugar
½ c. instant dry milk
Add to butter mixture.
3 c. coconut

Mix coconut with above mixture. Drop on waxed paper. Melt 6 oz. pkg. of chocolate chips and swirl on top of each cookie.

DATE NO BAKE COOKIES

Mrs. Elsie Newell

1 c. chopped dates
½ c. sugar

1 egg well beaten

Add egg to date and sugar, stir with fork. Cook over low heat and stir for 15 minutes. Take from heat and add

2 c. rice crispies
½ c. pecans, chopped

1 t. vanilla
¼ t. salt

Mix and roll in coconut. Cool in refrigerator.

NO BAKE COOKIES (OR BARS)

Mrs. Charles (Joan) Craig

30 crushed graham crackers
2½ c. miniature marshmallows
1 c. chopped walnuts
4 T. flaked coconut

¾ c. margarine
1 t. vanilla
2 eggs
1 c. sugar

Beat eggs, add sugar and oleo, cook over low heat until thick, stirring. Mix other ingredients, pour in cooked mixture and mix well. Press into buttered pan. Cut when cooled and set.

QUICK CHOCOLATE OATMEAL COOKIES

Mrs. S. W. (Ida) Hemstreet

2 c. sugar
½ c. cocoa
½ c. milk

¼ lb. oleo or butter
Pinch salt

Mix and bring to a boil; boil for one minute. Remove from heat and add ½ c. peanut butter; stir until dissolved and add 1 t. vanilla. While hot pour over 3 c. Quick Quaker Oats. (I take oats in my hands and crush to make them smaller). Drop by teaspoon on wax paper and let stand for 2 hours. Don't put in refrigerator.

UNBAKED COOKIES

Mrs. W. F. (Ruth) LaGrange

38 dates (or 1 lb. pkg. seeded dates) 1 T. butter
1 c. sugar 2 eggs well beaten

Cook until thickened, stirring constantly. Remove from stove; add 2½ c. Rice Krispies. When cool enough to handle make into balls or patties. Roll in coconut or chopped nuts. Put in ice box for few hours.

BROWNIES (Cake-type)

Mrs. Sam (Hazel) McDowell

¼ lb. plus 1 T. butter or oleo 2¼ c. all-purpose flour
2¼ c. sugar ¾ t. baking powder
3 eggs ¼ t. salt
½ c. plus 1 T. cocoa ½ c. nut meats
¾ c. milk 1 t. vanilla

Melt butter, add sugar and beaten eggs and mix well. Add vanilla and milk. Add flour which has been sifted with the baking powder, salt and cocoa. Add nuts and mix well. Spread thinly on greased jelly roll pan. Bake in moderate oven (350°) for 25-30 minutes or until done. Roll in powdered sugar or ice with the following

¼ c. brown sugar ¼ c. water
¼ c. white sugar 3 T. cocoa

Boil 3 minutes. Add 3 T. butter, 1 t. vanilla and 1½ c. powdered sugar. Mix until it starts to thicken. Pour over the brownies that had been covered with tiny marshmallows and bake about 3 minutes longer. Makes about 5 dozen "finger" brownies.

BROWNIES

Mrs. Kent (Linda) Woodworth

½ c. shortening ¼ c. light corn syrup
¾ c. sugar 1 c. flour, sifted
2 eggs ½ c. nuts
2 sq. melted chocolate Vanilla

Combine shortening and sugar. Add eggs. Add chocolate, corn syrup and vanilla. Add sifted flour and nuts. Bake in 9x13 inch pan 350° for 15-20 minutes.

CANADIAN BROWNIES (Double Recipe)

Mrs. Robert W. (Pauline) Williams

4 sq. chocolate 1 c. flour
2 sticks oleo 1½ t. vanilla
2 c. sugar ½ to 1 c. nuts (walnuts or pecans)
4 unbeaten eggs

Melt chocolate and oleo over medium flame. Remove from heat and add sugar, mix well. Add unbeaten eggs, mix well. Add sifted flour, mix and add vanilla. Stir in nuts and bake at 350° for 25-30 minutes, or until they lose glossiness. Use greased 9x13 pan or larger size if available. Frost with chocolate powdered sugar frosting. Cut in 1½ inch squares. Brownies will be thick and chewy.

SAUCE PAN BROWNIES

Mrs. Dean (Shirley) Dresback

½ c. shortening, melt and add ½ t. salt
4 T. cocoa ½ t. baking powder
1 c. sugar 1 t. vanilla
½ c. flour 1 c. walnuts

Stir all together and then add 2 eggs and beat. Bake in 350° oven 30-35 minutes

CARMEL BROWNIES

Mrs. Nevill (Mary) Cox

½ c. shortening	1½ c. sifted flour
2 c. brown sugar (firmly packed)	2 t. baking powder
2 eggs	1 t. salt
2 t. vanilla	½ c. chopped English walnuts, optional

Melt shortening; stir in sugar, add eggs and vanilla. Beat until mixed. Sift flour, baking powder, salt; mix with creamy mixture; add nuts. Batter is quite stiff. Spread in well greased pan; do not push edges or corners higher than rest of mixture. Bake at 350° for 15-18 minutes or until done. Cut brownies before cold.

APPLE SAUCE SQUARES

Mrs. Rollin (Betty) Phillips

2½ c. flour	1 c. shortening
1 t. soda	1½ c. white sugar
1 t. salt	2 eggs
½ t. nutmeg	1 c. thick sweetened apple sauce
¼ t. cloves	1 c. raisins
Sift all these together.	½ c. nuts

Cream shortening, sugar and eggs. Add dry sifted ingredients alternately with applesauce. Stir in raisins and nuts. Combine and bake in jelly roll pan 8x12x1 or 9-inch square pan at 325° for 30 minutes.

APPLE SAUCE SQUARES

Mrs. Jennings (Pauline) Bauge

2½ c. flour	½ t. allspice
2 c. sugar	½ c. soft shortening
¼ t. baking powder	½ c. water
1½ t. soda	½ c. nut meats
1½ t. salt	1 c. raisins (cut fine)
¾ t. cinnamon	1½ c. apple sauce (unsweetened)
½ t. cloves	1 very large egg

Sift dry ingredients, add shortening, water, egg, nuts and raisins. Add applesauce last 2 minutes of beating. Bake in greased, floured pan (10x16) at 350° for 45-50 minutes. Ice while hot.

APRICOT BARS

Mrs. William (Elizabeth) Schrader

1½ c. flour	1 c. brown sugar
1 t. baking powder	¾ c. butter or oleo
1½ c. oatmeal	¾ c. apricot jam
¼ t. salt	

Sift flour, baking powder and salt; stir in oatmeal and sugar. Cut in butter, until crumbly. Pat 2/3 of crumb mixture into 11x17x1½ inch pan. Spread with jam. Cover with remaining crumb mixture. Bake in 375° oven about 35 minutes or until browned. Cool. Cut in bars.

GOLDEN APRICOT BAR

Mrs. George (Mildred) Fennell

(More than a Cookie—Less than a Cake)	½ t. baking powder
	¼ t. salt
2/3 c. dried apricots	1 c. brown sugar, packed
½ c. soft butter	2 eggs, well beaten
¼ c. sugar	½ t. brandy flavoring or vanilla
1 1/3 c. sifted flour	½ c. chopped walnuts

1. Rinse apricots, cover with water and boil 10 minutes. Drain, cool and chop.

2. Mix soft butter with sugar and 1 c. of the sifted flour until crumbly. Pack into layer covering bottom of greased 8-inch square pan. Bake at 350° for 25 min.
3. Sift remaining 1/3 c. flour with baking powder and salt.
4. Beat brown sugar slowly into eggs, beating well after each addition.
5. Stir in sifted flour mixture, flavoring, walnuts and chopped apricots.
6. Spread over baked layer. Return to oven and bake 30 minutes more. Cool in pan and cut in squares when cooled. Place walnut meat in each square.

BROWN SUGAR SQUARES

Mrs. Art J. (Eleanor) Fausch

Stir together (don't beat) 1 egg, 1 c. brown sugar and 1 t. vanilla. Quickly stir in 1/2 c. sifted flour, 1/4 t. soda, and 1/4 t. salt. Add 1 c. coarsley chopped walnuts. Spread in pan (buttered) and bake at 350 degrees for 18-20 minutes. Cookies should be soft in center when taken from oven. Cool in pan. Cut in squares.

BUTTERSCOTCH PECAN SQUARES

Mrs. B. F. (Abby) Sorensen

Mix: 1/4 c. melted butter
1 1/4 c. brown sugar
1 egg

1 t. vanilla
1/2 t. mapleline
1/2 t. salt

Add 1/2 c. flour and 1 t. baking powder and mix thoroughly. Spread in 7x11 inch pan. Sprinkle 1 c. pecans over top. Bake about 30 minutes in a 300° oven. Cool and cut into squares.

CHOCOLATE REFRESHERS

Mrs. Harold (Della) Shoen

1 1/4 c. sifted flour
3/4 t. soda
1/2 t. salt
1 1/4 c. (8 oz. pkg.) dates, cut in pieces
3/4 c. firmly packed brown sugar
1/2 c. water

1/2 c. butter
1 c. (6 oz. pkg.) Nestles Semi-Sweet chocolate morsels.
2 unbeaten eggs
1/2 c. orange juice
1 c. chopped nuts

Sift flour with soda and salt. Combine dates, brown sugar, water and butter in large saucepan. Cook over low heat, stirring constantly until dates soften, remove from heat. Stir in chocolate morsels; blend in eggs, mix well. Add dry ingredients alternately with orange juice and milk. Stir in nuts. Spread batter in jelly roll pan. Bake in 350° oven.

"THE 25 CALORIE COOKIE" (Each cookie 25 calories) Mrs. Ted (Lucille) Holmberg

2 egg whites
1/2 t. Sweeta or that equivalent, Sweet
10 or other sweeteners
1/4 t. almond flavor

1/4 t. cream of tartar
2 T. sugar
3 c. corn soya shreds

Put first four ingredients in bowl; beat. Beat in the sugar. Fold in corn soya shreds. Bake in 360 to 375° oven for 10 minutes. Makes 2 doz. low calorie cookies.

GINGER COOKIES

Mrs. Clyde (Maude) Black

1 c. sugar
1 c. sorghum
1 c. butter
2 t. cinnamon
1 t. ginger

3 t. soda
2/3 c. hot water
1/2 t. salt
Flour to make a soft dough

Cream butter and sugar thoroughly. Add sorghum and water in which soda has been dissolved. Add salt and spices, then enough flour to make a soft dough. Let stand in a cool place until thoroughly set. Roll thin, cut with cookie cutter and sprinkle with sugar. Bake in a moderate oven (400°) until evenly brown, 8-10 min.

GINGER COOKIES

Mrs. Harry (Leona) Yates

1 c. sugar
1 c. butter

1 c. molasses

Heat boiling hot, take from stove and stir in 1 c. flour while hot. Let it cool then add

2 t. soda dissolved in a little vinegar
2 eggs

1 heaping t. ginger

Beat and knead flour to roll out nicely. Roll thin, cut with cookie cutter, sprinkle with sugar. Bake in 400° oven until lightly browned, 8-10 minutes.

OLD FASHIONED OATMEAL COOKIES

Mrs. Charles H. (Ruth) Everett

1½ c. rolled oats (either regular or quick)

2 t. baking powder

1 T. milk

½ c. melted butter

½ t. salt

½ c. sugar

1 egg

1 c. flour

2 t. vanilla

Stir sugar, and then melted butter, into rolled oats. Add beaten egg, milk and vanilla. Lastly add flour, baking powder and salt. Chill dough for about an hour. Roll on floured board or pastry cloth. Cut with cookie cutter. Bake 12 minutes in 425° oven. Yields about 3 dozen large cookies.

POWDERED SUGAR COOKIES

Mrs. Ivan (Betty) Littlehale

1 c. butter

2½ c. flour (sifted)

1 c. powdered sugar

1 t. soda

1 egg

1 t. cream of tartar

1 t. vanilla

¼ t. salt

½ t. lemon

Cream butter well and add sugar, beaten egg and vanilla. Sift dry ingredients and add to first mixture and mix well. Chill before rolling. Roll quite thin and cut into any shape desired. Sprinkle top with sugar. Bake at 350° about 12 minutes or until lightly brown.

SUGAR COOKIES

Mrs. G. A. (Mary) Arnold

½ c. butter

1 t. vanilla

1 c. sugar

½ t. salt

2 eggs, beaten

1 t. baking powder.

1 T. cream

2 c. flour (sift before measuring)

Cream butter and sugar; add beaten eggs. Sift together flour, baking powder and salt. Add to butter mixture alternately with cream. Add vanilla. Chill one hour. Roll out, cut and sprinkle with sugar. Bake in moderate oven, 10-12 minutes.

SUGAR COOKIES

Mrs. James (Flora) Dale

1 c. sugar

½ t. lemon

1 c. shortening

½ t. salt

2 eggs

3½ c. sifted flour

½ c. milk

4 t. baking powder

1 t. vanilla

1 t. soda

Cream sugar and shortening; add eggs, beat thoroughly. Add vanilla and lemon. Sift salt, flour, baking powder and soda, then alternate flour and milk. Chill 1 hour or over night in refrigerator for easier handling. Bake at 400° for 8-10 minutes.

WHITE ANIMAL COOKIES

Mrs. G. Wayne (Maxine) Tarman

1¼ c. powdered sugar	1 t. baking powder
1 c. butter	3 t. vanilla
1 egg	1 t. vinegar
5 T. milk	Pinch of salt
1 t. soda	4 c. flour

Mix well and roll thin. These can be cut out in any appropriate figures; bunnies, chickens, santas, bells and trees at Christmas time. Bake in 400° oven for 8 minutes. With colored frosting or candies these are very colorful.

YULETIDE SUGAR COOKIES

Mrs. Richard (Alene) Seim

½ c. butter	1¼ c. sifted flour
1 t. almond extract	½ t. soda
Grated rind of one orange	½ t. salt
¾ c. sugar	1 c. rolled oats
1 egg	

Beat together until creamy, butter, almond extract, orange rind, sugar and egg. Sift flour, soda and salt; add creamed mixture. Stir in uncooked oats, either quick cooking or old fashioned type, and mix until blended. Roll dough to ¼ in. thickness on lightly floured board. Cut into Christmas shapes with floured cookie cutters. Bake on buttered cookie sheet at 350° for 10 minutes. Remove from pan and let cool. Decorate with colored frosting as desired.

THREE LAYER COOKIES

Mrs. Helen Cummings

Part I

½ c. butter	1 egg, slightly beaten
¼ c. sugar	2 c. graham cracker crumbs
½ c. cocoa	1 c. flake coconut
1 t. vanilla	½ c. chopped nuts

Place butter, sugar, cocoa and vanilla in top of double boiler. Cook until blended. Add egg and cook 5 minutes longer, stirring constantly. Add crumbs, coconut and nuts. Press into a 9x9x2 or a 12x7½x2 pan. Cool.

Part II

½ c. butter	2 T. instant vanilla pudding mix
3 T. milk	2 c. confectioners sugar

Cream butter until light and fluffy. Mix milk and pudding. Add to butter and mix well. Add sugar gradually and beat until smooth. Spread over first layer. Let stand until firm.

You may vary the middle layer by adding food coloring and different flavoring. I like to use green coloring and ¼ t. of peppermint extract.

Part III

4 oz. semi-sweet chocolate	1 t. butter
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Melt chocolate and butter together and blend. Cool, spread over second layer. Cut into small narrow bars. Store in refrigerator. This recipe makes 36-40 bars.

LAYER COOKIES

Mrs. Dale (Martha) Sailsbury

First layer:

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|------------------|--------------------|
| ½ c. shortening | 1½ c. flour |
| 1 c. white sugar | ½ t. salt |
| 2 eggs | 1 t. baking powder |
| ½ t. vanilla | |

Mix in order given. Spread in oiled and floured 8x13 inch pan.

Second layer:

- | | |
|-----------------------------|------------------|
| 1 egg white, stiffly beaten | 1 c. brown sugar |
|-----------------------------|------------------|

Spread evenly over first layer. Sprinkle 1 c. nuts on top. Bake at 300° for 30 minutes.

HOLIDAY PINWHEELS

Mrs. Lawrence B. (Lucille) Beals

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|----------------------|------------|
| 2 c. chopped dates | 1 c. water |
| 1 c. chopped raisins | |

Cook over low heat until thick. Add 1 c. nuts and cool.

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|------------------|------------------|
| 1 c. shortening | 1 c. white sugar |
| 1 c. brown sugar | |

Cream shortening and sugars and add 3 beaten eggs. Add gradually

- | | |
|------------|-----------|
| 4 c. flour | ½ t. salt |
| ½ t. soda | |

Chill and divide dough. Roll out and spread with date mix. Roll up like a jelly roll. Chill again. Slice thin and bake in moderate oven (350°) until light brown.

ICE BOX COOKIES

Mrs. James (Lillian) Taylor

- | | |
|-------------------------|---------------|
| 1 c. brown sugar | 4½ c. flour |
| 1 c. white sugar | 1 t. cinnamon |
| 1½ c. melted shortening | ½ t. cloves |
| 3 eggs | 1 t. salt |

Pour melted shortening over the sugar; add eggs, unbeaten, mix well; add the sifted dry ingredients. Form into 2 rolls or 3 smaller ones. Put in refrigerator over night or 6 hours. Bake at 350°, 10-12 minutes. Yields 7-8 dozen.

OATMEAL COOKIES

Mrs. Ralph R. (Mabel) Bean

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|------------------|--------------------|
| 1 c. shortening | 1 t. soda |
| 1 c. white sugar | ½ t. salt |
| 1 c. brown sugar | ½ c. chopped nuts |
| 2 eggs, beaten | 3 c. quick oatmeal |
| 1 t. vanilla | ½ c. coconut |
| 1½ c. flour | |

Cream shortening, white and brown sugar; add beaten eggs, vanilla, flour, soda and salt. Add nuts, oatmeal and coconut. Knead with hands and divide into two long rolls. Wrap in waxed paper and refrigerate. Slice and bake at 350° until light brown. Makes 8 dozen.

OATMEAL REFRIGERATOR COOKIES

Mrs. Steiner (Jennie) Silence

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|---|-----------------------|
| 1 c. shortening | 1 t. soda |
| 1 c. brown sugar | 2 c. flour |
| 1 c. white sugar | 3 c. uncooked oatmeal |
| 2 eggs | 2 t. cinnamon |
| 1 c. pecans or ½ c. nuts and ½ c. cut raisins | 1 t. nutmeg |
| | 2 t. hot water. |

Cream shortening, sugar and eggs. Dissolve soda in hot water. Combine all of the ingredients. Make rolls in a damp towel or wax paper and let stand for 12 hours. Slice and bake at about 375°. This recipe makes about 4 rolls to slice according to size desired.

ORANGE ICE-BOX COOKIES

Mrs. Paul (Clara) Whitesell

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|-------------------|------------------|
| 1 c. shortening | 1 T. orange rind |
| 1 c. sugar | 2¾ c. flour |
| 1 egg | ½ t. salt |
| 2 T. orange juice | ½ t. soda |

Sift together flour, salt and soda. Mix shortening and sugar thoroughly. Add eggs, juice and rind. Then add flour mixture. Form into two rolls and place in refrigerator over night. Slice and bake in 375° oven.

CHOCOLATE CHEWS

Mrs. Paul C. (Dorothy) Peterson

- | | |
|-------------------------------|---------------------------------------|
| ½ c. shortening | 2 t. baking powder |
| 1 2/3 c. sugar | ½ t. salt |
| 2 t. vanilla | 1/3 c. milk |
| 2 eggs | ½ c. walnuts (Black walnuts are best) |
| 2 1-oz. sq. chocolate, melted | ½ c. powdered sugar |
| 2 c. flour | |

Cream shortening, sugar, vanilla; beat in eggs; add chocolate with dry ingredients with milk. Stir in nuts. Chill 2-3 hours or over night. Form into balls, roll in powdered sugar. Place on greased baking sheet. Bake at 350° for 15 minutes.

FORK COOKIES

Miss Gertrude Fellows

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|------------------------|---------------------------------------|
| 2 c. light brown sugar | 1 t. vanilla |
| 1 c. shortening | 2 t. cream of tartar |
| 2 eggs, beaten | 1 t. lemon |
| 2 t. soda | 3¾ c. flour (sifted before measuring) |

Make small balls about size of a walnut and drop on baking sheet, flattening with fork across both ways.

GINGER BALLS

Mrs. L. H. (Kay) Schwarte

- | | |
|-----------------|----------------------|
| ½ c. shortening | 1 t. soda |
| 1 c. sugar | ½ t. cream of tartar |
| 1 egg | 1 t. cinnamon |
| ½ t. salt | ½ t. cloves |
| 6 T. molasses | 1 t. ginger |
| 2 c. flour | |

Cream shortening with sugar; add beaten egg. Sift flour, soda, spices and cream of tartar; add to rest of mixture. Make into small balls. Roll in granulated sugar and bake 12-15 minutes at 375°.

GINGER COOKIES

Mrs. E. H. (Ruth) Hanny

- | | |
|------------------|------------------|
| 1 c. brown sugar | 1 c. molasses |
| 1 c. shortening | 1 t. vanilla |
| ¼ c. warm water | 1 t. lemon juice |
| 2 t. soda | 4 c. flour |
| 2 t. ginger | ½ t. salt |

Form into small balls and press with fork or fingers. Bake at 350°.

GINGER COOKIES

Mrs. A. E. (Freda) Moser

- | | |
|------------------|---------------|
| 1 c. white sugar | 2 t. soda |
| 1 c. shortening | 1 t. cinnamon |
| ¼ c. molasses | ½ t. ginger |
| 2 c. flour | ¼ t. cloves |
| 1 egg | |

Roll into balls, not too large, then in granulated sugar. Do not flatten out. Bake at 350°, 10-12 minutes. Watch carefully as they burn easily. (About 4 doz.)

GINGER CRISPS

Miss Marie Bauge

- | | |
|--------------------------|---------------|
| 2/3 c. melted shortening | ½ t. salt |
| 1 c. sugar | 2 t. soda |
| 1 unbeaten egg | 1 t. cinnamon |
| ¼ c. molasses | 1 t. ginger |
| 2 c. sifted flour | ¼ t. cloves |

Mix shortening and sugar. Add egg and beat until fluffy. Stir in molasses. Sift together the dry ingredients and add, mixing well. Roll dough into balls the a size of small walnut. Dip tops in sugar. Place on ungreased baking sheet, two inches apart. Bake in moderate oven (350°) about 10 minutes. Makes about 4½ dozen cookies.

CHERRY-COCONUT BARS

Mrs. A. H. (Mabel) Henningsen

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|-------------|---------------------|
| ½ c. butter | 3 T. powdered sugar |
| 1 c. flour | |

Mix and press into pan. Bake 15 minutes at 350°. Spread on topping.

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|--------------------|--------------------------------------|
| 2 eggs, beaten | ½ c. chopped nuts, pecans or walnuts |
| 1 c. sugar | ½ c. coconut |
| ¼ c. flour | ½ c. quartered Maraschino cherries |
| ¼ t. salt | 1 t. vanilla. |
| ½ t. baking powder | |

Bake about 25 minutes at 350°. Makes 18 bars.

CHIP COCONUT BARS

Mrs. Rex (Hazel) Purviance

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|---------------------------------|-------------------------------|
| 1/3 c. shortening | 1 c. sifted flour |
| ½ c. sugar | 1½ t. baking powder |
| ½ c. brown sugar, firmly packed | ¼ t. salt |
| 1 egg | ½ c. moist coconut |
| 1 t. vanilla | 1 pkg. (6 oz.) chocolate bits |
| 2 T. water | ½ c. chopped nuts |

Cream shortening and sugar; add egg and mix well; blend in water and vanilla. Sift together flour, baking powder and salt. Stir in remaining ingredients. Press into buttered baking pan 7x11 inches or 9-inch square pan. Bake at 350° about 30 minutes. Cool and cut in bars.

CHOCOLATE CHIP BARS

Mrs. Arvene (Ada Marie) Groen

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|----------------------|-------------------------|
| 1 c. plus 2 T. flour | ½ c. shortening |
| ½ t. soda | 1 t. vanilla |
| ½ t. salt | ½ c. chopped nuts |
| ¾ c. sugar | 1 c. chocolate chips |
| 1 egg | 1 t. grated orange rind |

Cream sugar, shortening, egg and vanilla. Add sifted dry ingredients. Stir in nuts, chocolate chips and orange. Spread dough very thinly on ungreased 15x12-inch baking sheet, leaving about ½-inch margins. Bake at 375°, 15 minutes. Cool. Cut into bars. Yield: 4 dozen.

CHOCOLATE MINT STICKS

Mrs. Russell (Edith) Fiscus

Cream together: ½ c. butter or margarine, 1 c. sugar. Beat in 2 eggs, 1 t. vanilla, 2 1-oz. sqs. unsweetened chocolate (melted). Stir in ½ c. sifted flour and ½ c. finely chopped nuts.

Pour into 8x8x2-inch greased pan and bake at 350° about 25 minutes. Cool and spread with Mint Frosting made of

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|---------------------------------|-------------------------|
| 1 c. sifted confectioners sugar | 1 T. light cream |
| 2 T. soft butter | ¼ t. peppermint extract |

Let stand until set and then spread with Chocolate Glaze made with 1 sq. unsweetened chocolate melted with 1 T. butter. Chill until firm and cut in 2x¾ inch bars. Makes 40 bars.

COCOA BROWNIE BARS

Mrs. Ralph (Zelda) Hyers

Scald 2/3 c. milk, add 6 T. cocoa and 1 t. vanilla. Let cool. Mix

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|---------------------|---------------------------|
| 1½ c. brown sugar | 1 t. baking powder |
| ½ c. oleo | ½ t. salt |
| 3 eggs, well beaten | ½ c. nut meats or coconut |
| 1½ c. flour | |

Add cocoa mixture and blend well. Bake at 350°, 20-25 minutes.

CONGO BARS

Mrs. Joe (Beverly) Beeman

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|---------------------|-------------------------|
| 2¾ c. sifted flour | 2/3 c. shortening |
| 2½ t. baking powder | 1 1-lb. box brown sugar |
| ½ t. salt | 3 eggs |
| 1 t. vanilla | 1 pkg. chocolate chips |
| 1 c. chopped nuts | |

Melt and cool shortening. Add eggs, one at a time, beating after each egg. Add brown sugar, nuts, vanilla and chocolate chips. Combine flour, baking powder and salt. Put in greased 9x13 pan. Bake 30 minutes at 350°.

CRISP TOFFEE BARS

Mrs. Wm. (Karyl) Ferguson

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|------------------|---|
| 1 c. butter | 2 c. sifted flour |
| 1 c. brown sugar | 1 c. chocolate chips |
| 1 t. vanilla | 1 c. walnuts or toasted almonds (chopped) |

Thoroughly cream together butter, sugar and vanilla. Add flour. Mix well. Stir in chocolate and walnuts. Press mixture into ungreased 15½x10½x1-inch jelly roll pan. Bake in moderate oven 25 minutes. While warm, cut in bars. Cool before removing from pan.

DATE BARS

Mrs. Howard (Helen) Cummings

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|---------------------------------|------------------------------|
| 1 c. sugar | 1 t. baking powder |
| 3 egg yolks, beaten | Pinch of salt |
| 1 t. vanilla | 3 egg whites, stiffly beaten |
| ¼ c. salad oil or melted butter | 1 c. dates, chopped |
| 1 c. all-purpose flour | ¾ c. pecans, chopped |

Gradually beat sugar into egg yolks; add vanilla and melted shortening, blending well. Fold in stiffly beaten egg whites. Add flour, sifted with baking powder and salt, and blend well. Stir in dates and nuts. Pour into 2 shallow greased pans, 6x8 inches. Bake in moderate oven (350°) about 20 minutes. Cut in bars and roll in powdered sugar while warm. Makes about 3 dozen.

DATE BARS

Mrs. L. G. (Cora) Dixon

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|---|-----------------------|
| 1 lb. dates, chopped | 1 c. sugar |
| 1 t. soda | 1 egg |
| 1 c. hot water poured over dates and soda | 1 2/3 c. sifted flour |
| 1 T. butter | ½ c. nuts |
| | ¼ t. salt |

Set aside date mixture. Beat together other ingredients and pour over date mixture to combine. Bake at 350° until done, about 30-35 minutes.

DATE CRUMBLES

Mrs. Byford (Mae) Goessman

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|---------------------|-------------|
| 2/3 c. pitted dates | ½ c. sugar |
| ¾ c. milk | 1 T. butter |

Cook until thick. Set this aside while you cream together ¾ c. butter and 1 c. sugar.

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|-------------------|-----------|
| 1 c. sifted flour | 1 t. soda |
| 1 t. salt | |

Stir this into creamed mixture. Then mix in 2½ c. quick cooking oatmeal. Spread half the mixture in a greased 7x11x1½ inch pan. Press mixture with hands, cover with date filling. Sprinkle the other half of the oatmeal mixture over the filling and press down lightly. Bake at 375° for 25 min. Cut in bars while hot.

DREAM BARS

Mrs. Ivan (Mary) Fortner

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|------------------|-------------|
| 1½ c. flour | ½ c. butter |
| 1 c. brown sugar | |

Sift flour and brown sugar, then add butter. Mix together until crumbly. Pat into 12x16 inch pan. Bake 10 minutes at 375°. Then mix together

2 eggs, well beaten	¼ t. salt
2 T. flour	2 T. instant coffee
1 c. brown sugar (mix with egg)	1½ c. coconut
½ t. baking powder	½ c. nuts

Stir and pour over first mixture (baked) then bake again until done. Cut into squares or bars.

FRENCH PASTRIES

Mrs. Chas. (Jeanne) Stanford

Cook 1 c. raisins in 2 c. water until 1 c. liquid remains (7-8 min.). Cream in 1 c. sugar and 2 T. shortening. Sift 2 c. flour, 2 t. cinnamon, 1 t. nutmeg, 1 t. soda, pinch of salt together. Combine ingredients and bake on a greased cookie sheet 20-25 minutes at 350°. Frost as soon as taken from oven with 2/3 c. powdered sugar and 1 T. water. ½ c. nuts may be added to pastry if desired.

FROSTED CREAMS

Mrs. Jack (Barbara) Adams

1 c. raisins (soaked overnight)	2½ c. flour
1½ c. sugar	1 t. soda
1 c. shortening	¼ t. salt
2 eggs	1 t. cinnamon
1 t. vanilla	½ c. nuts
1 c. liquid from raisins	

Spread on large cookie sheet and bake at 350° 20-30 minutes.

Lemon Butter Icing:

¼ c. soft butter	2 T. hot milk
3½ c. powdered sugar	4 t. lemon juice

FRUIT BARS

Mrs. William (Betty) Petrone

Cream together

½ c. shortening	1 egg
1 c. sugar	¼ c. pineapple juice

Combine the following ingredients and add to above, mixing well.

2½ c. sifted flour	½ t. cinnamon
1 t. soda	½ t. nutmeg
½ t. salt	

Add ½ c. currants, 1 c. mixed candied fruit and 1 c. chopped nuts. Pour on greased, floured cookie sheet and bake in hot oven (400°) 10-20 minutes. Serve while warm.

FUDGE BARS

Mrs. Karl (Ava) Klopff

2 eggs (beaten)	1 t. vanilla
1 c. white sugar	½ t. salt
½ c. melted oleo	½ c. flour
3 T. cocoa	1 c. walnuts (English)

Mix ingredients in order given. Pour into greased 8x8 pan and bake 25 minutes at 350°. Ice if desired and cut in squares when cool.

Quick Icing:

¼ c. cocoa	1 c. sugar
¼ c. milk	4 T. melted butter

Boil 1 minute; add 1 t. vanilla and beat until ready to spread.

FUDGE BARS

Mrs. Lyle (Ardis) Fitzgerald

Melt $\frac{1}{2}$ c. shortening and 2 sq. chocolate; add 1 c. sugar, 2 eggs, well beaten; blend in $\frac{1}{2}$ c. flour, $\frac{1}{4}$ t. salt, 1 t. vanilla; add $\frac{1}{2}$ c. chopped nuts. Bake in 9x13-in. pan at 350° 20-25 minutes. (Good plain or frosted.)

FUDGE BARS

Mrs. Rex (Dayle) McLarnan

Sift together: $\frac{1}{4}$ t. salt
 $\frac{3}{4}$ c. flour 2 T. cocoa
 $\frac{1}{4}$ t. baking powder

Cream $\frac{1}{2}$ c. shortening, $\frac{3}{4}$ c. white sugar; add 2 eggs, one at a time. Add sifted dry ingredients and 1 t. vanilla and $\frac{1}{2}$ c. cut nut meats. Bake in a 12x8-in. pan at 350° 25 minutes. Remove from oven; cover with 12 marshmallows, cut up; return to oven for about 3 minutes. Cover and let cool.

Icing:

1 c. white sugar 2 T. butter
3 T. cream

Let this come to a boil, remove from stove and add 1 c. powdered sugar, beat well. Add 1 t. vanilla and spread on Fudge Bars.

INDIANS

Mrs. Robert (Carol) Deppe

Melt together $\frac{1}{2}$ c. shortening (better with butter), 2 sq. unsweetened chocolate or $\frac{1}{2}$ c. cocoa. Beat 2 eggs. Add 1 c. sugar. Add to 1st mixture: 1 c. flour, 1 c. nut meats. Spread in 7x11-in. or 8x10-in. pan and bake in moderate oven at 350° 20-25 minutes. Frost immediately from oven.

Frosting:

Melt together $\frac{1}{2}$ sq. chocolate, butter, 2 T. milk or cream; add powdered sugar to spreading consistency; vanilla.

LEMON WAFERS

Mrs. James (Wanda) Buck

$1\frac{1}{2}$ c. sifted all-purpose flour 1 egg
 $\frac{1}{2}$ t. salt 2 t. grated lemon rind
 $\frac{1}{2}$ t. baking soda 1 T. lemon juice
 $\frac{1}{2}$ c. butter or margarine 3 T. sugar (additional)
 $2\frac{3}{4}$ c. sugar

1. Sift flour with salt and soda.
2. In small bowl with mixer at medium speed, cream butter and sugar, add egg, beaten, and lemon rind. Beat well.
3. At low speed, beat in flour mixture, little at a time, then add lemon juice. Refrigerate $\frac{1}{2}$ hour.
4. Heat oven to 375°. Grease two cookie sheets. Shape dough in small balls; roll in the 3 T. sugar until coated; place two inches apart on sheets.
5. With fork, press down each ball until flat and round. Bake 10-12 minutes or until light brown. Remove to rack.

LOVELY COOKIES

Mrs. Burr (Virginia) McFarland

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

Mix above as for pie crust. Then beat 2 eggs and add 1 c. sugar. Beat again. Add to above. Chill. Form in balls and press out with flat object. Press with fork also and sprinkle with sugar. Bake about 10 minutes at 375°.

MOLASSES SUGAR COOKIES

Miss Marie Bauge

¾ c. shortening
 1 c. sugar
 ¼ c. molasses
 1 egg
 2 t. soda

2 c. sifted flour
 ½ t. cloves
 ½ t. ginger
 1 t. cinnamon
 ½ t. salt

Melt shortening in a 3 or 4 quart saucepan over low heat. Remove from heat and let cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt; add to first mixture. Mix well; chill. Form in 1-inch balls, roll in granulated sugar and place on greased cookie sheet 2 inches apart. Bake in a moderately hot oven (375°), 8-10 minutes.

MOTHER'S GOOD SOUR CREAM COOKIES

Mrs. James (Jane) Simon

1 c. shortening creamed with
 1½ c. sugar
 1 c. sour cream
 2 eggs
 Sift together:
 4 c. sifted flour

1½ t. soda
 1 t. baking powder
 Pinch of salt
 Mix together and then add
 1 t. vanilla
 ½ t. lemon extract

Drop on greased cookie sheet by teaspoonfuls. Press flat with bottom of glass tumbler covered with a wet folded cloth. Bake until light brown at 375°. Let stand a few minutes before removing with spatula.

NUT BALL COOKIES

Mrs. Wendell (Beulah) Wescoat

¼ lb. butter
 1 t. vanilla
 2 T. sugar

1 c. flour
 1 c. pecan meats

Put in a bowl. Mix well. Roll in small balls about the size of a walnut. Bake in a 350° oven 15 minutes. Roll in powdered sugar while still warm.

NUT FINGERS

Mrs. Harry (Ethel) Dunlap

Base:

½ c. butter

1 c. flour

Mix well and spread in 9x12-inch pan. Bake at 350° for 20 minutes.

2nd Part:

½ c. coconut

2 T. flour

½ t. salt

¼ t. baking powder

1½ c. brown sugar

2 eggs, slightly beaten

1 c. nuts

1 t. vanilla

Mix and spread on top of baked base. Bake at 350°, 20-25 minutes.

Frosting:

1½ c. powdered sugar

2 T. orange juice

2 T. melted butter

1 t. lemon juice

Spread after cookies have cooled.

PEANUT BUTTER COOKIES

Mrs. Arthur C. (Doris) Nelson

½ c. shortening	1¼ c. flour
½ c. peanut butter	½ t. baking powder
½ c. white sugar	¼ t. soda
½ c. brown sugar	¼ t. salt
1 egg	

Mix well. Roll into balls, size of walnut. Flatten with fork dipped in water. Bake 10-12 minutes at 375°. (3 doz.)

This was a favorite of the Fraternity boys and my family, also. This was my mother-in-law's recipe.

PECAN BARS

Mrs. Dan (Gaylene) Froning

2 eggs	¾ c. melted butter
1 c. brown sugar	1 c. chopped pecans
1 c. white sugar	1 t. vanilla

Beat eggs, add sugar, pour melted butter over egg mixture and blend. Add flour, chopped nuts and vanilla. Pour into lightly buttered 9-inch square pan. Bake at 350° for 40 minutes. Cut while slightly warm.

PECAN COOKIES

Mrs. Kenneth (Leone) Stokka

Cream	2 c. sifted flour
1 c. butter	½ t. salt
½ c. powdered sugar	2 c. nuts
Stir in	2 t. vanilla

Shape into balls size of a marble. Put in greased pan. Bake 15 minutes at 350°. While still warm, roll in powdered sugar. Cool, roll again.

PRIDE OF IOWA COOKIES

Mrs. W. A. (Lulu) Steele, Jr.

1 c. brown sugar	2 c. flour
1 c. white sugar	1 t. soda
1 c. shortening	1 t. baking powder
2 eggs	½ t. salt
1 c. coconut	1 t. vanilla
3 c. quick rolled oats	1 c. chopped nuts

Beat eggs in mixing bowl, add sugar and softened shortening; mix well. Add coconut, nutmeats and vanilla. Sift and measure the flour and add the salt, soda, and baking powder, sift together and add to first mixture. Add rolled oats and mix thoroughly. Roll into small balls the size of a large walnut, press down on cookie sheet, crease with fork if desired. Bake at 375° for 9 minutes or until nicely browned. This recipe will make 80 generous sized cookies that will keep well for a long time in a covered jar.

RAISIN BARS

Mrs. Hilda Young

1 c. sugar	¼ t. nutmeg
1 c. raisins	1 t. cinnamon
1 c. water	1 t. cloves
½ c. shortening	¼ t. salt

Cook all this together. Let boil 3 minutes, cool; and add 2 c. flour, ½ t. baking powder and 1 t. soda, sifted together, and ½ c. nut meats. Put in greased 10x15-in. jelly roll pan. Bake cake 20 minutes at 350°, frost with powdered sugar frosting. Cut in bars.

RANGER COOKIES

Mrs. Glen (Lelia) Birlingmair

1 c. shortening	1 t. soda
1 c. white sugar	½ t. salt
1 c. brown sugar	½ t. baking powder
2 eggs	2 c. oatmeal
1 t. vanilla	2 c. Rice Krispies
2 c. flour	1 c. coconut

Cream shortening; add sugar gradually. Add well beaten eggs and vanilla. Sift flour, soda, salt and baking powder together and add to first mixture. Add oatmeal, Krispies and coconut, mix well. Mold to size of walnut and press slightly with fork. Bake at 375° about 12 minutes.

SOFT RAISIN BARS

Mrs. L. W. (Ferne) Richardson

1½ c. raisins	2 eggs (beaten)
1 c. water	3 c. flour
1½ t. soda	1 t. cinnamon
1 c. shortening	1 t. nutmeg
1½ c. sugar	

Cook raisins for 10 minutes. Dissolve soda in 1 c. water from raisins. Cream shortening and sugar. Add eggs and beat. Add raisin liquid, alternately with dry ingredients. Add raisins last. Bake on 2 large sheets in 350° oven for 30 minutes. Frost with powdered sugar icing. Cut in squares. Sprinkle with walnuts if you like.

SPICY COOKIES (Bar Type)

Mrs. William (Hazel) Pike

1 c. seedless raisins, dark or light	1 t. soda
1 c. water	1 t. cinnamon
½ c. salad oil or shortening	1 t. nutmeg
1 c. sugar	1 t. allspice
1 slightly beaten egg	½ t. cloves
1¾ c. sifted flour	½ c. chopped walnuts
¼ t. salt	Confectioners sugar (optional)

Combine raisins and water, bring to boiling; remove from heat. Stir in salad oil. Cook to lukewarm. Stir in sugar and egg. Sift together dry ingredients; beat into raisin mixture. Stir in nuts. Sprinkle with sugar. Bake in 13x9x2-inch pan at 375° for 20 minutes.

SUGAR COOKIES

Mrs. Bliss (Margaret) Routh

1 c. powdered sugar	¼ t. soda
2 c. unsifted flour	½ t. cream of tartar
1 c. shortening, mostly butter	1 egg, beaten
½ t. salt	2 t. vanilla

Sift dry ingredients and cut in shortening. Add beaten egg and vanilla. Form in little balls and roll in granulated sugar. Place on ungreased cookie sheet and flatten with glass dipped in sugar. Bake in 370° oven.

SUGAR DROP COOKIES

Mrs. Lloyd (Lorayne) Dresser

1 c. shortening	1½ t. soda
1½ c. sugar	1½ t. cream of tartar
2 eggs	Pinch of salt
2 T. milk	Vanilla
4 c. flour	

Mix together, roll dough in round balls, press with glass dipped in sugar. Bake in 350° oven. Nuts, chocolate chips, etc. may be added.

VANILLA COOKIES

Mrs. H. G. (Margaret) Buck

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|---------------------|----------------------|
| 1 c. sugar | 1 t. cream of tartar |
| 1 c. butter or oleo | 1 egg |
| 1 t. vanilla | 2 c. flour |
| 1 t. soda | |

Cream sugar, shortening and combine with egg, vanilla and dry ingredients. Chill dough. Make in small balls and press down. Bake in 350° oven for 15-20 min.

This recipe was given to Margaret at a shower her mother's church circle had for her when she married, and has been a favorite all through the years.

APPLE SAUCE COOKIES

Mrs. Earl (Vera) Baird

Sugar-free Apple Sauce Cookies

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|------------------|---|
| 1¾ c. cake flour | 1 T. Sucaryl solution or 24 tablets crushed |
| ½ t. salt | 1 egg |
| 1 t. cinnamon | 1 c. dietetic apple sauce (or unsweetened) |
| ½ t. nutmeg | 1/3 c. raisins |
| ½ t. cloves | 1 c. All Bran |
| 1 t. baking soda | May add a few chopped nuts and shredded coconut |
| ½ c. butter | |

Sift together the flour, salt, cinnamon, nutmeg, cloves and baking soda. Mix butter, Sucaryl and egg until light and fluffy. Then add flour mixture and apple-sauce alternately, mixing well after addition. Fold in raisins and All Bran, nuts and shredded coconut. Drop by level tablespoons onto greased cookie sheet, about 1 inch apart. Bake in moderate oven (375°) 20 minutes or until golden brown. Makes 4 dozen. Keep in refrigerator.

APPLE SAUCE COOKIES

Maisie L. Lee

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|-------------------------|--------------------------------|
| 1 c. sugar | 1 t. cinnamon |
| ½ c. shortening (cream) | ½ t. cloves |
| Add one egg | Pinch of salt |
| 1 c. apple sauce | 1¾ c. flour |
| 1 t. soda | Raisins and nuts may be added. |

Stir all together and drop by teaspoonfuls onto a greased pan. Bake about 20 minutes at 350°.

BROWN SUGAR COOKIES

Mrs. Rollin (Helen) Edmondson

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|------------------|-------------------------|
| 3 c. brown sugar | 1 t. cloves |
| 1 c. shortening | 4 c. flour, DO NOT SIFT |
| 6 eggs | 2 t. soda |
| 1 t. cinnamon | 1 c. raisins |

Cream sugar and shortening. Beat eggs well and add. Stir in dry ingredients. Add raisins last. If eggs are extremely large use only 5. Bake at 375°, 13 minutes.

BROWN SUGAR COOKIES

Mrs. Ralph (Zelda) Hyer

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|--|------------------------------------|
| 4 c. brown sugar | 2 t. vanilla |
| 2 c. shortening | 1 c. nut meats, coconut or raisins |
| 4 well beaten eggs | 6 c. sifted flour |
| 2 t. soda dissolved in ½ c. sweet milk | |

Bake at 375° for 10-12 minutes.

BROWN SUGAR COOKIES

Mrs. Maude Leonard

½ c. soft shortening, ½ butter, ½ oleo 1 t. vanilla
 1 c. brown sugar packed 2¾ c. flour
 ½ c. white sugar. 1 t. salt
 Cream all together. ½ t. soda
 Add 2 well beaten eggs Add nuts if you like.
 1 c. Carnation milk

Sift dry ingredients. Add milk and dry ingredients alternately to above creamed egg mixture. Drop on greased cookie pan with large teaspoon. Makes 36. Bake at 325°.

Frosting:

3 T. brown sugar 3 T. milk
 3 T. butter

Bring to boil; remove from stove; thicken with powdered sugar.

BROWN SUGAR COOKIES

Mrs. Robert (Ethel) Martin

1½ c. brown sugar 3 c. flour
 1½ c. butter and lard or all butter 1 t. soda in 1 T. hot water
 3 eggs 1 t. vanilla
 1 c. nut meats or raisins (can use both)

Cream butter well, add sugar and cream again; add 1 egg at a time, beating well after each egg; add vanilla, soda and hot water; blend well. Add flour gradually. Add nuts or raisins. Drop by teaspoons on greased cookie sheet. Bake 10-12 min. in 375° oven.

BUTTERSCOTCH CRUNCHES

Miss Minnie Rushia

1 pkg. of butter scotch chips (6 oz.) 4 c. corn flakes
 ½ c. peanut butter

Melt drops over hot water. Stir in peanut butter. Let stand in room temperature. Stir in cornflakes and drop by teaspoons on waxed paper. Let stand 20-30 minutes in refrigerator.

BUTTERSCOTCH OATMEAL COOKIES

Mrs. Ralph (Ruth) Woodworth

1½ c. flour 1 T. hot water
 1 t. soda Nut meats
 1 c. shortening 1 pkg. butterscotch chips
 ¾ c. brown sugar 2 c. oatmeal, quick
 ¾ c. white sugar 1 t. vanilla
 2 eggs

Cream shortening and sugar. Add beaten eggs, then the hot water. Add flour mixed with soda. Add chopped nuts, oatmeal and vanilla, then butterscotch chips. Drop by teaspoon on cookie sheet and bake at 375° from 10-12 minutes.

CHOCOLATE CHIP OATMEAL COOKIES

Mrs. W. West (Clarice) Talcott

1 c. shortening 1 t. hot water
 ¾ c. brown sugar 1 t. soda
 ¾ c. white sugar 1 t. salt
 3 eggs, added one at a time 1½ c. sifted flour
 1 or 2 pkg. chocolate chips 1 t. vanilla
 2 c. oatmeal

Cream shortening, brown sugar, white sugar and add eggs. Add soda to water, then that to the creamed mixture. Add flour and salt to this, then oatmeal and chocolate chips. Drop by spoon onto cookie sheet and bake at 350° until done.

CHOCOLATE CHIP PEPPERMINT KISSES

Mrs. W. E. (Ruth) Holmes

2 egg whites
 1/8 t. cream of tartar
 1/2 c. sugar

1/4 t. peppermint flavoring
 1 c. chocolate chips

Beat egg whites and cream of tartar until stiff. Add sugar gradually and continue beating until very stiff. Add flavoring and chocolate chips. Drop by teaspoon onto ungreased pan. Bake at 300° for 25 minutes. Remove from pan immediately.

CHOCOLATE COCONUT MACAROONS

Mrs. Virgil (Bertha) Spear

2 egg whites
 1/4 t. salt
 1/8 t. cream of tartar
 1/2 c. sugar

1 t. vanilla
 6 oz. pkg. chocolate bits, semi-sweet, melted
 1 1/2 c. coconut, shredded
 1/4 c. nuts, chopped, if desired

Beat egg whites until frothy, add salt and cream of tartar and continue beating until whites are just stiff enough to hold their shape, or form soft peaks. Add sugar gradually, beating it in well after each addition. Add vanilla and continue beating until the mixture is stiff and shiny. Add cooled, melted chocolate, mix carefully. Fold in coconut and nuts, if used. Bake on heavy aluminum baking sheet covered with heavy brown paper and well-oiled. Drop batter by teaspoonfuls on baking sheets. Bake at 325° for 20 minutes. Makes 20-30 macaroons.

CHOCOLATE COOKIES

Mrs. Harris (Mildred) Dickey

1/2 c. shortening
 1 c. brown sugar
 1 egg
 1 t. vanilla
 2 sq. melted chocolate

1 1/2 c. flour
 1/2 t. baking powder
 1/4 t. soda
 1/2 c. nut meats, if desired
 1/2 c. milk

Cream shortening, sugar, egg and vanilla. Add sifted flour, soda and baking powder, alternately with the milk. Lastly add the nut meats. Drop by spoonful on cookie sheet. Bake at 325° for 12-15 minutes. Watch carefully while baking so they don't overbake.

Frosting:

4 T. cream
 1 T. melted butter
 1 t. vanilla

1 sq. melted chocolate
 Powdered sugar (about 2 c.)

Combine above and cream well. Regulate consistency by the powdered sugar.

CHOCOLATE DROP COOKIES

Mrs. J. E. (Doris) Barnhouse

1 c. brown sugar
 1/2 c. shortening
 1 egg
 1/2 c. sour milk
 1/2 t. soda

1 1/2 c. sifted flour
 3/4 t. salt
 2 sq. chocolate, melted
 1 t. vanilla
 1/2 c. nuts

Cream sugar and shortening. Add egg and beat. Combine flour, salt and soda. Add sifted dry ingredients, alternately with milk. Add melted chocolate, mix well, then add nuts.

Drop from teaspoon onto greased cookie sheet. Bake at 350° for 10-12 minutes. When cool, frost with chocolate icing. Makes 3 dozen medium sized cookies.

CHOCOLATE DROP COOKIES

Mrs. A. C. (Florence) Halden

1½ sq. chocolate
1 c. brown sugar
½ c. butter
1 egg
¼ c. sweet milk
1 t. vanilla
½ t. soda
½ t. salt
1 2/3 c. flour
¾ c. nuts

Melt chocolate in mixing bowl over water. Add sugar, butter and cream well. Add egg and beat well. Add dry ingredients alternately with milk. Add nuts and vanilla. Drop by teaspoon and bake at 350° for 10 minutes. Makes 3½ dozen.

Frosting:

1 c. sugar
¼ c. butter
1 T. corn syrup
¼ c. canned milk
1 sq. chocolate (shaved)
Dash of salt

Mix well. Bring to boil and boil one minute. Cool, add vanilla and beat to right consistency to spread. If it starts to set add a little canned milk and stir.

DOUBLE CHOCOLATE WALNUT CLUSTERS

Mrs. Mark (Beryl) Morris

1 c. chocolate chips
½ c. shortening
1 c. sugar
1 t. vanilla
1 egg, unbeaten
2 T. milk
1½ c. sifted flour
1 t. baking powder
¾ t. salt
½ to ¾ c. coarsely chopped walnuts

1. Melt ½ c. of the chocolate chips over hot, not boiling water.
2. Cream together shortening, sugar and vanilla until fluffy.
3. Sift together flour, baking powder and salt. Blend into creamed mixture, then stir in remaining chocolate chips and the nuts.
4. Drop from a teaspoon onto ungreased cookie sheet, spacing about 2 inches apart. Bake at 350 degrees about 15 minutes. Cool on wire rack. Makes about 40 cookies.

DROP COOKIES

Mrs. R. L. (Mary) Shipman

1 c. sugar (light brown or ½ brown and ½ white)
½ c. butter
1 egg well beaten
½ c. cold water
1½ c. flour
1½ c. English walnuts, and raisins
½ t. ground cloves
1 t. cinnamon
½ t. soda
½ t. baking powder

Cream butter and sugar, add other ingredients, mixing well. Drop by spoonful and bake at 400 degrees until light brown.

FRUIT COCKTAIL COOKIES

Mrs. Earl (Fern) Penney

1 c. shortening
1 c. brown sugar
½ c. white sugar
3 eggs
2 c. fruit cocktail, drained
1 c. nut meats
1 t. vanilla
1 t. baking powder
1 t. cinnamon
4 c. sifted flour
1 t. soda
¼ t. cloves

Cream shortening and sugar. Add beaten eggs, fruit cocktail and vanilla. Sift flour, soda and baking powder and add with spices and nut meats. Drop by teaspoon on greased cooky sheet and bake 10 or 12 minutes in 350° oven.

"FUDGE" NO BAKE COOKIES

Mrs. James (Karen) Statlander

2 c. white sugar
½ c. butter
½ c. milk

4 T. cocoa
½ t. salt

Mix together, bring to a rolling boil. Remove from heat. Stir in 3 c. oatmeal, 1 c. coconut, ½ c. nuts, 1 T. vanilla. Stir until partly cool. Drop on wax paper. Makes approx. 3 doz. medium size cookies. Very good.

HONEY COOKIES

Mrs. C. H. (Sylvia) Anthony

1 c. butter
½ c. honey
1 c. sugar
3 eggs well beaten
1 t. soda, dissolved in hot water

¾ c. flour
1 t. salt
1 t. cinnamon
1 c. nuts
1 c. dates

Cream butter and gradually add other ingredients. Drop by spoonful on baking tins and bake in moderate oven.

The recipe may be varied by using raisins instead of dates. Also by using ½ c. of molasses instead of honey.

JIFFY DROP COOKIES

Mrs. Martin (Charlotte) Faust

½ c. white sugar, ½ c. white syrup. Heat until sugar is dissolved. Add ¾ c. peanut butter, 1 t. vanilla. Stir until smooth. Pour over 2 c. Special K breakfast food, 1 c. cashew nuts. Mix well and drop by teaspoon on wax paper.

MINCEMEAT COOKIES

Mrs. M. K. (Hattie) Dailey

1½ c. sugar
2/3 c. butter
3 eggs
2 2/3 c. flour

1½ c. mincemeat
1 t. baking powder
½ t. salt
1 t. soda

Cream sugar and butter. Add well beaten eggs and mincemeat. Sift flour, baking powder and soda. Add to creamed mixture. Drop on a baking sheet and bake slowly.

MOLASSES OATMEAL DROPS

Mrs. E. H. (Ruth) Hanney

1 c. sifted flour
½ c. sugar
1½ t. baking powder
1½ t. soda
½ t. salt
1 t. cinnamon
½ t. nutmeg
½ t. ground cloves

2 c. uncooked rolled oats
½ c. chopped nuts
1 c. raisins
2/3 c. shortening, melted
1 egg
¾ c. molasses
1 T. water

1. Sift together all dry ingredients into mixing bowl. Add rolled oats, nuts and raisins and mix together.

2. In small bowl, or blender, beat together melted shortening, egg, molasses and water. Mix well with dry ingredients.

3. Drop batter from teaspoon onto greased baking sheet. Bake 350°.

NEW FASHIONED SUGAR COOKIES

Mrs. Arnold (Dorothy) Jenison

2 eggs $\frac{3}{4}$ c. sugar
2/3 c. salad oil 2 c. sifted flour
2 t. vanilla 2 t. baking powder
1 t. grated lemon rind $\frac{1}{2}$ t. salt

1. Beat eggs with fork until well blended.
2. Stir in salad oil, vanilla and lemon rind.
3. Blend in sugar.
4. Sift together flour, baking powder and salt. Add to egg mixture and blend thoroughly.
5. Drop dough from a teaspoon onto ungreased cookie sheet. Space two inches apart. Dough will be thin.
6. Stamp each cookie flat with bottom of glass dipped in sugar. (Brush a little salad oil on bottom of glass, then dip in sugar.) Continue dipping in sugar so bottom of glass is completely covered each time.
7. Bake 8 to 10 minutes at 400 degrees. When baked remove immediately from cookie sheet. Yield, 3 doz. 3 in. in diameter.

NUSERY SCHOOL CARROT COOKIES

Mrs. Mark (Beryl) Morris

1 c. shortening (half butter) 2 t. baking powder
 $\frac{3}{4}$ c. sugar $\frac{1}{2}$ t. salt
1 t. vanilla 1 c. cooked mashed carrots
2 eggs $\frac{3}{4}$ c. flaked coconut
2 c. sifted flour

1. Cream shortening with sugar and vanilla. Beat in eggs.
2. Sift together dry ingredients. Add alternately with the mashed carrots, then add coconut.
3. Drop from spoon onto greased baking sheet. Bake at 375 degrees 8 to 10 minutes, until golden. Frost with orange icing while still warm.

Orange Icing:

Mix together $\frac{1}{2}$ c. sifted powdered sugar, 2 T. soft butter and the juice and grated rind of one small orange.

OATMEAL COOKIES

Mrs. Henry (Marcella) Boylan

Blend $\frac{3}{4}$ c. shortening, 1 c. sugar, 1 egg, 1 c. mashed bananas. Sift and add: $\frac{1}{2}$ c. flour, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ t. soda, $\frac{3}{4}$ t. cinnamon, $\frac{1}{4}$ t. nutmeg. Add: $1\frac{3}{4}$ c. oatmeal, $\frac{3}{4}$ c. dates (chopped), $\frac{1}{2}$ pkg. chocolate chips, $\frac{1}{2}$ c. nuts. Drop by spoon and bake till lightly brown.

OATMEAL COOKIES

Mrs. Hugh (Minnie) Brown

1 c. shortening $\frac{1}{2}$ t. cinnamon
 $\frac{1}{2}$ c. Karo (clear) Speck of salt
1 egg 1 t. cloves
2 c. flour 2 t. nutmeg
1 t. soda 2 t. baking powder
2 c. oatmeal $\frac{1}{4}$ c. milk
 $\frac{1}{2}$ c. chopped nuts $\frac{1}{2}$ c. raisins

Cream fat, sugar and egg. Add flour mixed and sifted with other dry ingredients. Add milk, raisins, oatmeal and nuts. This is a very stiff dough. Drop on buttered tins. Bake in a 400° oven 8 to 10 minutes.

OATMEAL COOKIES

Mrs. Ray (Daisy) Van Meter

2 c. sugar, white or brown or 1 of each	1 t. soda
1 c. shortening, Crisco or similar	1 t. baking powder
2 eggs	1 t. cinnamon
1 c. cooked raisins	2½ c. flour
6 T. juice from raisins	1 c. nuts if desired
2 c. oatmeal	

Cream shortening, add sugar and eggs and mix well. Add the raisin juice and the oatmeal. Mix the flour a little at a time, then the spices and baking powder. When mixed well, add the nuts then the cooked raisins. Drop by teaspoonful on a greased cookie sheet and bake in 350 degree oven about 15 min. or until lightly browned. Makes about 6 doz. cookies.

OATMEAL DROP COOKIES

Mrs. Dean (Shirley) Dresback

1 c. raisins	1 t. soda
½ c. water	½ t. salt
1 c. shortening	½ c. chopped walnuts
1 c. sugar	2 c. quick oatmeal
2 eggs	1 t. vanilla
2 c. sifted flour	

1. Cook raisins in water until soft, about 5 min. Save 5 T. of the liquid in which raisins were cooked.
2. Cream shortening and sugar. Beat in eggs.
3. Mix soda and salt with flour. Add alternately with raisin water. Stir in raisins, nuts, vanilla and oatmeal.
4. Drop dough from teaspoon onto greased cookie sheet. Bake about 10 minutes at 375 degrees. Quantity, about 5 doz.

ORANGE DROP COOKIES

Mrs. Max (Dawn) Jorgensen

1½ c. brown sugar (can use ½ white)	2 t. baking powder
1 c. shortening (if butter or oleo is used omit salt)	2 eggs
½ t. salt	1 c. sour milk
3 c. flour	1 t. soda
	Grated rind of 1 orange

Cream sugar and shortening and add eggs, beat well, add grated orange rind. Add sifted flour, baking powder and salt with the sour milk into which the soda has been beaten very well. Drop by teaspoon. Bake at 350 degrees 10 to 12 minutes.

Frost with juice of 1 orange or ¼ c. orange juice, 2 c. powdered sugar and a T. butter beaten together.

ORANGE SLICE DROP CAKES

Mrs. Harry (Ethel) Dunlap

Combine and cream well: ¾ c. shortening, 1 c. sugar, 2 well beaten eggs. Sift together: 2½ c. flour (maybe more), ¼ t. salt, ½ t. soda. Combine with above mixture alternately with 1 c. orange juice. Add to this: 12 orange candy slices cut fine and drop on greased cookie sheet. Bake at 400° until done.

PATRICIA'S FUDGE NO-BAKE COOKIES

Mrs. Carl (Vivian) Schach

2 c. granulated sugar	½ c. milk
1/3 c. cocoa	1 c. butter

Combine and boil 5 min., stir while cooking. Start counting time when mixture

starts bubbling in center of pan. Remove immediately at end of 5 min. and add: 3 c. oatmeal, $\frac{1}{2}$ c. coconut, $\frac{1}{2}$ c. nut meats. Beat well and drop on oiled paper and shape.

PEANUT COOKIES

Mrs. Ruth Liggett

1 c. white sugar
1 c. brown sugar

$\frac{1}{2}$ c. butter or margarine
1 c. shortening

Cream above mixture and add 2 eggs. Sift together:

2 c. flour
1 t. baking powder

1 t. soda

Add this to the mixture and then add:

2 c. oatmeal (Quick)
1 c. cornflakes

Peanuts or any other nuts

Drop by spoonful on cookies sheet. Bake 350°. Makes about 5 doz.

SNOW PEAKS

Mrs. Rollin (Betty) Phillips

2 egg whites
 $\frac{1}{8}$ t. salt
 $\frac{1}{8}$ t. cream of tartar

1 t. vanilla
 $\frac{3}{4}$ c. sugar

Beat all these together to soft peak. Add sugar gradually and beat to stiff peak. Fold in 1 pkg. chocolate chips and $\frac{1}{4}$ c. chopped nuts. Cover cookie sheet with brown paper. Drop by teaspoons and bake at 300 degrees for 25 minutes. Red and green coloring may be added for colored peaks at Christmas time.

SOFT SORGHUM COOKIES

Mrs. James (Flora) Dale

$\frac{1}{2}$ c. soft shortening
2 $\frac{1}{4}$ c. sifted all-purpose flour
1 t. each ginger and cinnamon
 $\frac{1}{4}$ t. salt
2 t. soda

2 T. hot water
 $\frac{1}{2}$ c. granulated sugar
 $\frac{1}{2}$ c. sorghum
1 egg
6 T. cold water

Sift together flour, spice and salt. Dissolve soda in hot water. Mix shortening, sugar, sorghum and egg until creamy. Mix in soda. Drop by full tablespoons, 2 in. apart on greased cooky sheet. Heat oven 400°. Bake 12 min. or until done. Makes 2 dozen. One half c. raisins, or/and nuts, chopped, are optional.

SOFT SUGAR DROP COOKIES

Mrs. A. A. (Grace) Baustian

1 c. butter or $\frac{3}{4}$ c. oil, $1\frac{1}{2}$ c. sugar. Cream together. Add 2 well beaten eggs, 3 T. sour milk with 1 t. soda (or 3 T. sweet milk with 2 t. baking powder), 1 t. vanilla, 1 t. nutmeg, 2 $\frac{3}{4}$ c. sifted flour. Ungreased tins, 400° for 12 min. Drop by spoonful.

SONJA'S OATMEAL CHOCOLATE CHIP COOKIES

Mrs. Max (Dawn) Jorgensen

1 c. shortening
 $1\frac{1}{2}$ c. sugar ($\frac{1}{2}$ white, $\frac{1}{2}$ brown)
2 eggs
1 t. vanilla
1 t. soda

1 t. hot water
1 t. salt
 $1\frac{1}{2}$ c. flour
2 c. toasted oatmeal
1 c. nuts and pkg. chocolate chips or less

Cream shortening and sugar; add unbeaten eggs; beat well. Stir in vanilla. Dissolve soda in hot water and add; then add salt and flour. Add oatmeal that has been warmed in oven, and then nuts and chocolate bits. Chill well. Drop by spoonful on baking sheet; bake 12 min. at 375 degrees. Yield: 4 doz.

SOUR CREAM MOLASSES COOKIES

Mrs. Rollin (Helen) Edmondson

- | | |
|---------------------|---------------|
| 1 c. fat | 2 t. soda |
| 1 c. brown sugar | 1 t. salt |
| 1 c. light molasses | 1½ t. ginger |
| 3 eggs beaten | 3 t. cinnamon |
| 1 c. sour cream | 4½ c. flour |

Cream fat and sugar, add molasses and eggs well beaten. Add sour cream. Mix and sift soda, salt, ginger, cinnamon and 1 c. flour. Add to mixture. Then add remaining flour. Drop by spoonful on greased cookie sheet. Bake at 375° about 15 minutes. Cool, frost with powdered sugar frosting.

SOUR CREAM SUGAR COOKIES

Mrs. C. O. (Sarah) Alexander

- | | |
|-----------------------|--------------------|
| 1 c. shortening | 1 t. vanilla |
| 1¾ c. sugar | 4 c. flour |
| 2 unbeaten eggs | 1 t. baking powder |
| 1 c. thick sour cream | 1 t. salt |

Cream shortening and sugar in mixer. Add eggs. Add sour cream. Mix well, add sifted dry ingredients. Chill. Bake at 400 degrees 10 to 12 minutes.

SPICE DROP COOKIES

Mrs. A. A. (Grace) Baustian

- | | |
|---------------------------------|--------|
| 1 c. shortening or ¾ c. oil | 3 eggs |
| 1½ c. firmly packed brown sugar | |

Beat above ingredients and add:

- | | |
|---------------|--------------------|
| ½ t. allspice | 3 c. sifted flour |
| ½ t. cloves | 1 T. baking powder |
| ½ t. cinnamon | 1 c. nuts |
| ¼ t. salt | 1 c. raisins |

Ungreased tins. 350 degrees for 10 to 20 minutes.

SUGAR DROP COOKIES

Sigrid Lindblad

- | | |
|------------------|--|
| ½ c. butter | 1 c. and 2 T. bread flour |
| 6 T. brown sugar | ½ t. salt |
| 6 T. white sugar | ½ t. soda |
| 1 egg | 1 c. raisins, dates, figs or chopped nut meats |
| ½ t. vanilla | |

Cream butter, gradually add sugar. Beat in egg and vanilla. Sift flour, soda and salt and stir into the above. Stir in the raisins or other combination. Drop from teaspoon onto a greased cookie sheet and bake for 8 minutes at 375° F.

SURPRISE MERINGUES

Mrs. Walter (Hazel) Gass

- | | |
|----------------------|---------------------------------|
| 4 egg whites | 1/3 c. semi-sweet chocolate |
| ¼ t. salt | 1/3 c. cherry chips |
| ¼ t. cream of tartar | 1/3 c. lemon chips |
| 2 t. vanilla | ½ c. chopped California walnuts |
| 1½ c. sugar | |

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar gradually, beating till peaks are stiff. Fold in chocolate pieces and nuts. Cover

cookie sheet with plain paper. Drop mixture on by rounded teaspoons. Bake in slow oven (300°) about 25 minutes. Makes about 4 doz.

One of my Christmas favorites. It is a double recipe with variations.

WHEATIE COOKIES

Mrs. Ralph (Jean) Olson

1 c. white sugar, 1 c. brown sugar, 1 c. shortening, 2 eggs, cream.

2½ c. flour, ½ t. salt, 1 t. soda, 2 t. vanilla, 1 t. baking powder, 3 T. milk. Alternate mix with step 1.

1 c. oatmeal, 2 c. wheaties, 1 c. raisins. Mix with step 2.

Drop by teaspoon on greased cookie sheet. Bake 350° 12 min. About 8 doz.

CHERRY TOP APPLE PIE
I crust unbaked with high rim
2 c. flour, 1/2 t. salt, 1 t. soda, 2 t. vanilla, 1 t. baking powder, 3 T. milk. Alternate mix with step 1.
1 c. oatmeal, 2 c. wheaties, 1 c. raisins. Mix with step 2.
Drop by teaspoon on greased cookie sheet. Bake 350° 12 min. About 8 doz.

ENGLISH APPLE PIE
Combine ½ c. flour, ½ c. brown sugar, cut in 2 T. butter.
1 c. flour, 1/2 t. salt, 1 t. soda, 2 t. vanilla, 1 t. baking powder, 3 T. milk. Alternate mix with step 1.
1 c. oatmeal, 2 c. wheaties, 1 c. raisins. Mix with step 2.
Drop by teaspoon on greased cookie sheet. Bake 350° 12 min. About 8 doz.

MACARON APPLE PIE
Cover pie plate with sliced apples, add ½ c. sugar. Then mix ½ c. sugar, creamed with 1 T. butter. Add 1 beaten egg and ½ c. flour, sifted with 1 t. baking powder and pinch salt. Roll out on floured surface and fit into pie plate. Roll out remaining dough and fit into pie plate. Bake 350° 12 min. About 8 doz.

PAPER SACK APPLE PIE
1 c. flour, 1/2 t. salt, 1 t. soda, 2 t. vanilla, 1 t. baking powder, 3 T. milk. Alternate mix with step 1.
1 c. oatmeal, 2 c. wheaties, 1 c. raisins. Mix with step 2.
Drop by teaspoon on greased cookie sheet. Bake 350° 12 min. About 8 doz.

Pies

APPLE CREAM PIE

Mrs. Wayne (Jan) Rhinehart

Nine inch pie shell unbaked
Sliced apples to fill shell
1½ c. sugar
¼ c. cream or Carnation milk

Dash salt
3 heaping T. flour
1 t. cinnamon
Butter or margarine

Mix sugar, flour, salt and cinnamon. Mix with apples, saving some flour mixture for top. Turn into shell, add the rest of the flour mixture, dot with butter and pour cream over top. Bake at 450 degrees for 15 minutes and then at 350 degrees for about 25 minutes.

CRISPY TOP APPLE PIE

Mrs. Paul (Dorothy) Peterson

1 crust unbaked with high rim
½ c. flour
1 T. flour
¼ t. salt

1 egg
¾ c. thick sour cream
1 t. vanilla
2 c. apples, cut fine

Combine sugar, flour, salt. Add slightly beaten egg, sour cream, vanilla and apples. Turn into crust. Bake at 450 degrees for 10 minutes, reduce heat to 350 degrees and sprinkle topping over pie. Bake 25-30 minutes longer.

Topping:

Combine ¼ c. flour, ¼ c. brown sugar; cut in 2 T. butter.

ENGLISH APPLE PIE

Mrs. L. R. (Pauline) Hillyard

Prepare apples as for pie and place in pie pan or baking dish. Mix as crust and sprinkle on top of apples:

1 c. flour
½ c. brown sugar
½ c. butter

¼ t. salt
Cinnamon or nutmeg

Bake as apple pie until apples are done and top is brown.

MACARON APPLE PIE

Mrs. E. L. (Ruth) Killius

Cover pie plate with sliced apples, add ½ c. sugar. Then mix ½ c. sugar, creamed with 1 T. butter. Add 1 beaten egg and ½ c. flour, sifted with 1 t. baking powder and pinch of salt. Pour over top of apples and bake until done at 350°. A sprinkle of cinnamon can be added. Serve with whipped cream if desired.

PAPER SACK APPLE PIE

Mrs. Don (Elvira) Risewick

1 unbaked 9 in. pastry shell
2½ lb. apples cut in ¼ths.
½ c. sugar for filling
2 T. flour for filling
½ t. nutmeg

2 T. lemon juice
½ c. sugar for topping
2 c. flour for topping
½ c. butter or oleo

1. Make an unbaked 9-inch pastry shell.

2. Pare, core and quarter apples, then cut each quarter into half. Place in bowl. Make filling of sugar, flour and nutmeg and sprinkle over apples, tossing to coat them well. Put in pie shell and drizzle with lemon juice.

3. Combine topping sugar and flour, cut in butter and sprinkle over apples to cover the top.

4. Slide pie in a heavy brown paper bag large enough to cover the pie loosely. Fold open end over twice and fasten with paper clips. Place on cookie sheet and bake in a hot oven (425°), one hour.

This is delicious served with whipped cream.

BLACK BOTTOM PIE

Mrs. Phil (Ethel) Walter

1. Crust: 7 ginger snaps and 7 graham crackers. Roll fine and mix with 5 T. melted butter. Line a cake or pie pan and bake 10 minutes in a slow oven (275°).

2. Soak 1 T. gelatin in 4 T. cold water.

3. Filling: 2 c. hot milk, 1½ c. sugar, 1½ T. corn starch, 4 egg yolks. Scald milk, add sugar and corn starch and cook as custard with egg yolks (beaten) 20 minutes in a double boiler. Remove from fire and take out 1 c. custard; add to this 1½ squares melted chocolate; beat with electric mixer until smooth. When cool add 1 t. vanilla and pour into crust.

4. While remaining custard is hot, add gelatin. When cool, not stiff, fold in meringue made of 4 egg whites, ½ c. sugar, ¼ t. cream of tartar, which has been beaten stiff. As soon as chocolate mixture in crust has set pour the fluffy chocolate custard over it and chill.

5. When ready to serve spread 1 c. whipping cream on top. Over all shave 1 square of chocolate.

CHERRY PIE

Mrs. Floyd (Ora) McCoy

3 c. red sour pitted cherries

4 T. corn starch

1½ c. honey

1 T. butter

¼ c. cherry juice

Crust:

1½ c. bread flour

¼ t. salt

½ c. lard

1/3 c. ice water

2 extra T. lard

Combine cornstarch and juice; add honey; cook on low flame until thick; add cherries, well drained; add butter. Chop flour into lard quickly; add ice water carefully. Divide dough; roll, spread with extra lard; fold in and re-roll for bottom crust. Line pie pan and fill with cherry mixture. Put on top crust. Bake 30 minutes at 425 degrees for 10 minutes and bake remainder at 350 degrees.

CHOCOLATE CHIP CREAM PIE

Mrs. David (Jo Ann) Peterson

Crust:

20 graham crackers, crushed and ½ c. butter, melted. Mix and press in pie tin.

Filling:

Melt 25 marshmallows in ½ c. milk; then cool. Grate 1 oz. sq. bitter chocolate in 1 c. cream (whipped). Fold into marshmallow mixture and pour into crust.

CHOCOLATE NUT CRUNCH PIE

Mrs. Ward (Dorothy) Bauder

2 c. vanilla wafer crumbs

3 well beaten egg yolks

1 c. chopped nuts

1½ oz. sq. chocolate melted

½ c. butter

½ t. vanilla

1 c. confectioners sugar

3 stiffly beaten egg whites

Combine crumbs and nuts; line pan with ½ this mixture. Cream butter and sugar until smooth; add egg yolks, cooled chocolate and vanilla; fold in stiffly beaten egg whites. Pour into crust, top with rest of crumbs. Chill.

This filling may be used in regular crust, with a few nuts in the filling.

FRENCH SILK CHOCOLATE CREAM PIE

Mrs. Lloyd (Anita) Eilts

Cream thoroughly: $\frac{1}{2}$ c. butter and $\frac{3}{4}$ c. sugar. Then add 1 t. vanilla, 1 square of chocolate (melted over hot water) 2 eggs (one at a time) and beat each time a full 5 minutes. Pour into baked, cooled pie shell. Let stand in refrigerator over night. Top with whipped cream to serve.

FUDGE PIE

Mrs. James (Mary Phyllis) Barr

Melt 2 squares baking chocolate in double boiler. Beat 3 eggs, add 1 c. sugar and $\frac{1}{4}$ c. flour; mix; add mixture to melted chocolate. Melt $\frac{1}{2}$ c. butter; add $\frac{1}{2}$ c. pecans, 1 t. vanilla and $\frac{1}{4}$ t. salt. Pour in pie shell which has been baked 3-5 minutes. Bake at 275° for 30 minutes or until set. Cool.

Whip $\frac{1}{2}$ pt. vanilla ice cream and blend into it $\frac{1}{4}$ c. crushed peppermint candy. Add a couple drops of red food coloring to make ice cream pink. Do not add extra candy. Refreeze ice cream and serve on top of pie.

QUICK LUSCIOUS CHOCOLATE PIE

Mrs. Seaman A. (Laura) Knapp

1 c. graham cracker crumbs
 $\frac{1}{4}$ c. melted butter
 3 T. powdered sugar
 $\frac{1}{4}$ t. unflavored gelatin

Whipped cream, chocolate curls
 1 pint vanilla ice cream
 1 c. milk
 1 pkg. instant chocolate pudding mix.

1. To make crust, combine first 4 ingredients and mix thoroughly. Press firmly in an even layer around bottom and sides of buttered 9-inch pie plate. Chill about 15 minutes.

2. Combine ice cream and milk; beat until mixed, then add pudding mix (the kind that requires no cooking); beat just long enough to combine thoroughly, then pour filling into chilled crust.

3. Refrigerate until firm (it can be ready to serve in about an hour, but also can stand over night). Before serving spread a layer of whipped cream over the top and garnish with chocolate curls (use vegetable peeler to shave strips of unsweetened chocolate from bar). Makes 6 to 8 servings.

COCONUT CREAM PIE (80 Years Old)

Mrs. E. J. (Ruth) Lewis

1 generous c. milk
 $\frac{2}{3}$ c. coconut
 $\frac{1}{2}$ c. sugar

2 T. flour
 2 egg whites

Put milk in double boiler, scald. Put sugar and flour in bowl and blend together. Pour milk after being scalded into the flour and sugar; beat until smooth. Return to double boiler and cook until it thickens; add coconut. Take beaten whites of two eggs and fold in very gently. Cool. Turn into baked crust and sprinkle coconut on top.

NEVER FAIL CUSTARD PIE

Mrs. Walter (Iva) Comstock

2 c. milk
 12 marshmallows
 $\frac{1}{3}$ c. sugar

3 eggs
 $\frac{1}{4}$ t. each of salt, nutmeg

Dissolve marshmallows, sugar and salt in milk in double boiler; beat eggs lightly; add milk mixture gradually. Pour in unbaked pie shell. Sprinkle with nutmeg. Bake 5 minutes at 400 degrees, then at 325 degrees until firm.

GREEN TOMATO PIE

Mrs. Harlan (Joan) Harper

Filling:

Peel and stew green tomatoes until tender; drain off excess liquid. Line pie pan with pastry and fill with tomatoes; add 1 t. vinegar; mix and sprinkle over top:

1 c. sugar	¼ t. ginger
1 T. flour	½ t. salt

Add top crust and bake as apple pie.

Pastry—For one 2-crust pie and one single crust:

3 c. flour	1 t. salt
1 c. lard	

Blend above ingredients and add 1 beaten egg, 1 t. vinegar, 5 T. water; mix with a fork.

GRAPE JUICE CHIFFON PIE

Mrs. Neil (Frances) Adams

½ T. plain gelatin	½ c. sugar
¼ c. cold water	¼ t. salt
½ c. grape juice	1 T. lemon juice
1 c. cream, whipped	1 baked pie shell

Soften gelatin in cold water; heat grape juice and dissolve softened gelatin, sugar and salt; add lemon juice and chill until thickened slightly; whip until fluffy and fold in whipped cream. Pour into baked shell.

HEAVENLY PIE

Mrs. Wayne (Virginia) Cross

1 c. white sugar	4 egg whites
¼ t. cream of tartar	½ c. cream (whip)

Crust:

Beat egg whites, cream of tartar and 1 c. sugar. Pour into a greased pie tin. Bake 1 hour at 250°.

Filling:

3 T. lemon juice and rind of 1 lemon, ½ c. sugar, 4 egg yolks. Cook 10 minutes; cool. Fold in whipped cream and pour into cool pie shell.

GOOD OLD LEMON PIE

Mrs. Ed (Hannah) Coe

1 cooled baked 9 in. pie shell	3 egg yolks
½ c. sugar	3 T. butter
6 T. cornstarch	4 T. lemon juice
½ c. boiling water	1½ T. grated lemon rind

Meringue:

3 egg whites, ¼ t. cream of tartar, 6 T. sugar.

Mix sugar and cornstarch thoroughly in top of double boiler; blend in boiling water; cook over direct heat (stirring constantly) until mixture thickens and boils; then set over boiling water and cook 10 minutes more (stirring constantly).

Beat the egg yolks slightly; blend into them some of the hot thickened mixture; blend the egg yolk mixture into the cornstarch mixture in the double boiler; blend in butter, lemon juice and lemon rind; remove from over the boiling water and cool. Pour the cooled lemon filling into a cooled baked pie shell. Then make meringue by beating the egg white with cream of tartar until stiff enough to hold a point, then gradually beating in the sugar (6 T.), continuing beating until the mixture is stiff and glossy. Now pile meringue lightly on the pie filling, being sure it completely covers the filling. Bake 15-20 minutes in a slow oven (300°).

LEMON CREAM PIE

Mrs. James (Dorothy) Disher

2 c. milk
 3/4 c. sugar
 3 T. cornstarch, mix with
 Small amount of milk

2 egg yolks
 Little salt and butter
 1/2 c. pure lemon juice

Put milk, sugar and cornstarch in pan; cook over low flame or in double boiler; add beaten egg yolks, salt and butter; cook until thick; cool and add juice.

FROZEN LIME PIE

Mrs. J. N. (Frances) Maxwell

1 c. graham cracker or vanilla wafer
 crumbs
 2 T. grated lime rind
 1/3 c. lime juice

6 eggs
 1 c. sugar
 1 pint heavy cream
 Green food coloring

Press 1/3 of crumbs on bottom of 9-inch glass pie plate, (1 1/4 in. deep). Combine lime rind, juice, egg yolks and sugar in double boiler; cook over hot water, stirring until slightly thickened; cool. Beat egg whites stiff, but not dry. Whip cream. Fold whites, cream, few drops of coloring into cooled yolk mixture. Pour into prepared pie plate. Sprinkle with rest of crumbs. Freeze until firm. 8 servings.

MACARON PIE

Mrs. Kenneth (Ruby) Newbury

Mix:
 1 1/2 c. dates cut fine

1/2 c. chopped nuts
 1 c. sugar

Beat 3 egg whites stiff; mix with above ingredients; add 15 soda crackers, rolled fine, 1/2 t. baking powder and 1 t. vanilla. Put in buttered 8-inch pie pan and bake at 350° for 20-25 minutes.

MILLION DOLLAR PIE

Mrs. G. L. (Elsie) Luglan

3 egg yolks
 1/2 c. sugar

Juice of 1 lemon
 2 T. butter

Put together sugar, egg yolks in double boiler; add lemon juice and butter; stir constantly until thick. Beat 3 egg whites until stiff; add 1/2 c. sugar; combine the two mixtures. Pour into baked pie shell. Serve with thin layer of whipped cream and slivered toasted almonds.

MINCE MEAT

Mrs. Robert (Edith) Campbell

5 or 6 lbs. of beef. Cook until tender,
 pick off of bones and grind.

3 lbs. of suet, grind
 4 lbs. raisins
 4 lbs. currants
 4 lbs. citron, grind
 4 qt. tart apples, grind
 2 oz. cinnamon
 1 oz. cloves

1 oz. ginger
 4 oz. nutmeg
 1 T. salt
 1 T. pepper
 2 lbs. sugar
 2 lemons, grated, grind and juice
 1 qt. boiled cider
 1 qt. molasses

Mix thoroughly; bring to a boil and pack in jars and seal. This was a family recipe, used by my mother, Mrs. L. P. Carter, for many years.

PEACH BAVARIAN PIE

Mrs. Herb (Mona) Thies

Crust:
 1 1/4 c. chocolate cookie crumbs

1/3 c. margarine, melted

Mix well and press evenly in a lightly greased 9-inch pie pan. Chill while making the filling.

Peach filling:

1 c. sugar	½ t. vanilla extract
Grated rind half a lemon	¼ t. almond extract
1 T. plain gelatin	½ t. salt
¼ c. cold water	2 egg whites
¼ c. boiling water	½ c. whipping cream
3 T. lemon juice	Extra peach slices for garnish
1 c. crushed peaches	

1. Combine sugar and lemon rind.
2. Soften gelatin in cold water; add boiling water and stir until dissolved; add sugar.
3. Stir in lemon juice, crushed peaches and extracts. Chill for 10 minutes. Beat with rotary beater until light and fluffy.
4. Add salt to egg whites and beat until stiff.
5. Beat whipping cream until stiff, then fold egg whites and cream into whipped peach mixture and pour into chilled crust. Chill for 2 hours. Roll peach slices in sugar and place on top.

FRESH PEACH PIE

Mrs. Sidney (Gwen) Armstrong

1 9-inch pie crust	1 c. sugar
5 c. sliced peaches	

Let stand 2 hours or more. Drain off juice, must be 1 cup; thicken with 3 T. cornstarch; add 1 T. lemon juice, 1 T. butter. Cool mixture. Put in pie crust and serve with whipped cream.

PEACH PIE

Mrs. Ward (Dorothy) Bauder

2 c. sliced fresh peaches	2 t. butter or margarine
1 T. lemon juice, fresh frozen or canned	Dash salt
¾ c. sugar	¼ t. almond extract
3 T. cornstarch	1 baked 9-inch pastry shell

Sprinkle peaches with lemon juice, sugar; let stand 1 hour; drain; measure 1 c. of juice or syrup; add to cornstarch; blend. Stir over low heat until thick; remove from heat; add butter, salt, extract; cool. Place peaches in baked shell; pour cooled mixture over; chill. Garnish with whipped cream and Maraschino cherries.

PEACH TORTE PIE

Mrs. Ralph (Mabel) McMahon

3 egg whites, beat stiff with dash salt	1 c. nuts
1 t. vanilla	½ c. cracker crumbs
1 c. sugar	1 t. vanilla

Bake in 9-inch pie pan 40 minutes at 300°. Fill with peaches. I use fresh ones. Top with whipping cream or ice cream.

PECAN PIE

Mrs. Carl (Jean) Bates

1 c. brown sugar	¼ t. maple flavoring
1 c. white corn syrup	1 t. vanilla
3 eggs, slightly beaten	½ c. (or more) chopped pecans
¼ t. salt	

Pour into unbaked 9-inch pie crust. Bake at 400° for 10 minutes, then reduce temperature to 350°. Total baking time about 50 minutes.

PECAN PIE

Mrs. Owen (Dorothy) Shadle

2 eggs, slightly beaten
 1 c. Karo syrup (Blue Label)
 1 c. sugar
 2 T. melted butter

1 t. vanilla
 1 c. pecan meats
 1 unbaked 9 in. pastry shell

Mix ingredients. Fill 9-inch pastry shell. Bake in hot oven (400°), 15 minutes. Reduce heat to moderate (350°) and bake about 30 minutes longer. Filling will appear softer in center.

PECAN PIE

Mrs. Rex (Helen) Wiant

3 eggs
 ½ c. granulated sugar
 ½ c. brown sugar (packed)

1 c. light corn syrup
 1 c. pecan halves

Beat eggs; add sugar, corn syrup; cook in double boiler until it reaches a consistency to thicken when cooled. (This must be stirred constantly). Add pecan halves. Remove from stove and cool slightly. Pour in graham cracker crust made of 18 graham crackers. Add 1/3 c. sugar and ½ c. melted butter or oleo; mix well. Press in 9-inch pie pan. Chill. (I like to let this refrigerate 12-24 hours.)

PECAN PIE

Mrs. Robert (Jo) Zack

4 T. butter
 1 c. brown sugar
 1 c. white sugar
 ½ t. salt

3 eggs
 1 t. vanilla
 1 c. pecans

Cream butter and sugar; add syrup, well-beaten eggs, salt and vanilla. When well mixed, add pecans and turn into unbaked 9-inch pie shell. Bake in hot oven (450°) 10 minutes. Reduce heat to 325 degrees and bake until filling is firm, 45 minutes to 1 hour.

PECAN TOSSIES

Mrs. Donald (Ardys) Erickson

Shells:

2 sticks margarine
 2 3-oz. pkg. cream cheese

2 c. sifted flour

Work with fingers into smooth dough. Shape into balls (1¼ inch). Place in 1¼ inch muffin pans and with thumb, press dough against bottom and sides of cups.

Filling:

1 c. pecans, coarsely cut
 2 eggs, slightly beaten
 1½ c. brown sugar

2 T. melted margarine
 ½ t. vanilla
 ¼ t. salt

Sprinkle half of pecans in unbaked cups. Add brown sugar gradually to eggs; add remaining ingredients and mix well. Spoon filling over nuts until not quite full. Sprinkle nuts over top. Bake at 350°, 15-17 minutes. Bake 10 minutes longer at 250°. Cool before carefully removing from pan. Makes 48 tossies.

A wonderfully easy special treat. Beautiful.

PEPPERMINT PIE

Mrs. J. W. (Beverly) Pearson

14 chocolate wafers, rolled fine

4 T. melted butter

Blend these two ingredients and pat into pan. Chill. Soften 1 pkg. plain gelatin in ¼ c. cold water and dissolve it over hot water. Beat 3 egg whites until stiff and

dry. Fold in scant $\frac{1}{2}$ c. sugar gradually; add 1 drop of peppermint flavoring, $\frac{1}{2}$ t. vanilla, $\frac{1}{2}$ c. crushed peppermint stick candy. Fold in softened gelatin and add $\frac{1}{2}$ pt. whipped cream. Pour into chilled chocolate wafer crust and chill.

Note: Be sure to fold gelatin into egg whites after the sugar, flavorings and candy have been added, then the whipped cream.

PUMPKIN CHIFFON PIE

Miss Vina Hardcastle

1 envelope gelatine in $\frac{1}{4}$ c. water	Salt
$1\frac{1}{4}$ c. canned pumpkin	1 c. sugar ($\frac{1}{2}$ in first part and $\frac{1}{2}$ in egg whites)
$\frac{1}{2}$ c. milk	3 egg yolks
$\frac{1}{2}$ t. each ginger, cinnamon, nutmeg	
Shake of cloves	

Beat all together and cook to a boil; add gelatin and cool. Beat egg whites and add remaining sugar and fold in the first mixture. Put in baked pie shell and refrigerate until ready to use. Serve with whipped cream if desired.

PUMPKIN CHIFFON PIE

Mrs. Henry (Eva) Miller

3 beaten egg yolks	$\frac{1}{2}$ t. nutmeg
$\frac{3}{4}$ c. brown sugar	1 envelope gelatin
$1\frac{1}{2}$ c. cooked pumpkin	$\frac{1}{2}$ c. cold water
$\frac{1}{2}$ c. milk	3 stiffly beaten egg whites
$\frac{1}{2}$ t. salt	$\frac{1}{4}$ c. white sugar
1 t. cinnamon	

Combine egg yolks, brown sugar, pumpkin, milk, salt and spices. Cook in double boiler until thick, stirring constantly. Soak gelatin in cold water, stir into hot mixture and chill until partially set. Beat egg whites, add sugar and beat stiff; fold into gelatin mixture. Pour into baked pie shell and chill until set. Garnish with whipped cream or chopped nuts.

FROZEN PUMPKIN PIE

Mrs. Dale (Martha) Sailsbury

1 baked pie shell	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ t. gelatin	$\frac{3}{4}$ t. ginger
1 T. cold water	$\frac{3}{4}$ t. cinnamon
8 marshmallows	2 T. orange juice
1 c. cooked pumpkin	2 egg yolks
$\frac{1}{3}$ c. brown sugar	1 c. whipping cream

Soak gelatin in cold water. Melt marshmallows over hot water; when almost melted, stir in pumpkin, brown sugar, salt, spices and orange juice. Continue cooking until marshmallows are completely melted; mix small amount to beaten egg yolks, then return to hot mixture; cook 2 minutes, stirring constantly; remove from heat and add gelatin; cool. Then freeze until it begins to thicken. Reserve part of whipped cream for garnish. Fold remaining whipped cream into pumpkin mix, and return to freezer until stiff enough to hold its shape. Place in pie shell and let stand in refrigerator for one hour.

PUMPKIN PIE

Mrs. Hubert (Roseva) Albertson

2 c. pumpkin	1 t. salt
2 eggs slightly beaten	$\frac{1}{2}$ t. allspice
1 c. sugar	2 c. rich milk or thin cream

Pour into unbaked pie crust, bake in hot oven (400°) for 10 minutes. Reduce temperature to 300° and finish baking. Approximate baking time: 1 hour.

PUMPKIN PIE

Mrs. Florence Hatch

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|------------------|------------------|
| 1½ c. pumpkin | ½ c. white sugar |
| 1½ c. milk | 1 t. cinnamon |
| 2 eggs | ½ t. ginger |
| ½ c. brown sugar | 1/3 t. allspice |

Combine well and pour into pie shell and bake.

RAISIN PIE

Mrs. E. F. (Nellie) Stull

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|--------------------|------------------------------------|
| 2 c. boiling water | ¼ c. strong vinegar or lemon juice |
| 1½ c. raisins | |

Mix 2 t. cinnamon and 1 T. flour with 2 c. sugar, then add to above, after which add butter size of a walnut and 1 well-beaten egg. Stir briskly until it thickens, then add ½ c. bread or cracker crumbs. Pour into unbaked pie shell, top with pastry and bake.

SOUR CREAM PIE

Mrs. Lavern (Margaret) Paulson

Cook 1 c. raisins until tender; drain, and add 1 c. of sour cream, 1 c. sugar, 2 T. cornstarch. Cook for 5 minutes, then add 2 egg yolks and cook until thick. Add juice of 1 lemon. Pour into a baked pie shell. Add meringue to pie and brown.

SOUR CREAM RAISIN PIE

Mrs. Wilford (Avalon) Craig

- | | |
|---------------|---------------------------------|
| 1 c. raisins | 1 1/3 c. dairy sour cream |
| ½ c. sugar | 3 egg yolks |
| 1 T. flour | 1 T. melted butter or margarine |
| 1 t. cinnamon | 1 t. vanilla |
| ½ t. nutmeg | Pastry for one 9 in. pie. |
| ¼ t. salt | |

Pour hot water over raisins; let stand 20 minutes; drain. Combine raisins with sugar, flour, spices and salt. Add remaining ingredients; blend until smooth. Pour into pastry shell. Bake in hot oven (400°) for 10 minutes. Reduce heat to slow oven (325°); bake 45 minutes. Cool. Top with meringue.

Meringue:

Beat 3 egg whites to soft peak. Slowly add 6 T. sugar; beat until stiff. Bake at 350°, 10-12 minutes.

FROZEN STRAWBERRY PIE

Mrs. Genevieve Runyan

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|--|------------------|
| 11 oz. pkg. partially thawed frozen strawberries | 3 egg whites |
| 1 c. sugar | 2 T. lemon juice |
| | Dash of salt |

Combine all ingredients in large mixing bowl; beat 15 minutes low speed, then high. Fold in ½ pt. whipped cream. Place in graham cracker or sugar wafer crust: 2½ c. crushed wafers and ½ c. butter. Freeze 8 hours before serving.

STRAWBERRY-PINEAPPLE PIE

Mrs. Fred (Esther) Brueck

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|-------------------------------------|--------------|
| Pastry for a 2 crust 9 in. pie | 1/3 c. sugar |
| 10 oz. pkg. frozen strawberries | ¼ t. salt |
| 13½ oz. can frozen pineapple chunks | 2 T. butter |
| 4 T. quick-cooking tapioca | |

Defrost fruit just enough to separate. Mix tapioca, sugar and salt with fruit, and

let stand 15 minutes. Place fruit in pastry lined pan. Dot with butter. Cover with crust and bake for 40-50 minutes at 425°.

STRAWBERRY PIE

Mrs. Larry (Jennie) Brown

1 baked pie shell
2 c. whole fresh berries in pie shell
Cook together:
1 c. crushed strawberries
½ c. water

¾ c. sugar
3 T. cornstarch
¼ t. salt
1 T. lemon juice

Cook until clear and thick, stirring constantly, about 8 minutes; cool. Pour over berries in pie shell; chill. Serve with whipped cream.

STRAWBERRY PIE

Mrs. Warren (Ona) Nelson

1 qt. strawberries hulled and washed (4 c.)
¾ c. water
3 T. lemon juice

1 c. sugar
1 t. lemon juice
1 c. cream whipped

Line cooled pastry shell with berries, reserving 1 c. for glaze. Simmer reserved berries and water in saucepan about 3-4 minutes. Combine cornstarch and sugar; add cooked fruit. Cook again until syrup is thick and clear, stirring constantly; add lemon juice; cool slightly. Pour over berries in pastry shell. Chill thoroughly. Decorate with border of sweetened whipped cream.

STRAWBERRY PIE

Mrs. A. R. (Harriet) Patterson

Dissolve 1 pkg. of strawberry jello in 1 c. of boiling water and set aside to congeal; then whip. Whip 2 egg whites and add 4 T. sugar; fold into jello. Whip 1 c. whipping cream and fold in. Add 1 c. of mashed, sweetened strawberries. (If frozen, drain off part of the juice.) Pour in a baked pie shell and place in the refrigerator.

RHUBARB CHIFFON PIE

Mrs. Geo. (Fern) Clark

1 c. uncooked rolled oats toasted 6 minutes in oven; blend in ½ c. brown sugar, ½ c. melted butter, ½ c. coconut flakes. Chill until firm, for pie shell. Cook together 3½ c. rhubarb, ¼ c. water, 1/3 c. sugar; add 1 envelope gelatin soaked in ¼ c. cold water. When thickened add 1 c. cream, whipped, with ¼ c. sugar folded in. Chill 3 hours or more.

RHUBARB CHIFFON PIE

Miss Juanita Steele

2 c. cut up rhubarb. Cover with boiling water; let stand one minute; drain and place in unbaked pie shell. Then prepare the following crumbly mixture:

1 c. sugar
1 heaping T. flour

¼ t. salt
2 beaten egg yolks

Sprinkle over rhubarb. Bake in 425° oven until rhubarb is tender. After pie is cooled use egg whites for meringue and brown lightly.

RHUBARB CREAM PIE

Mrs. Maxwell (Mildred) Smith

3 c. diced rhubarb
1 c. sugar
3 T. flour

2 egg yolks
1 T. lemon juice
(Juice may be omitted)

Place rhubarb in an unbaked pastry shell. Blend together the sugar and flour; add egg yolks and lemon juice and stir, making a thick paste; pour mixture over the rhubarb and bake in hot oven (400 degrees) for 20 minutes, reduce temperature to 350 degrees and bake another 20 minutes. Remove from oven and top with meringue made from the two egg whites beaten stiff with 2 T. sugar folded in. Bake until golden brown.

SNOW PIE

Mrs. Claude (Lorena) Phillips

2½ c. cold water
1 2/3 c. sugar

2½ heaping T. corn starch
½ t. salt

Cook the above until done; add 2 t. vanilla. Carefully fold into mixture the whites of 5 eggs, beaten until stiff, but not dry. Mixture will fill two 8- or 9-inch baked pie shells. Cover with whipped cream (sweetened and flavored) just before serving. Lemon flavoring may be used instead of vanilla.

PIE CRUST

Mrs. Ed (Hanna) Coe

1 c. flour
½ t. salt

1/3 c. shortening
2 or 3 T. ice water

Sift flour and salt; cut in shortening; add ice water and blend together. Roll to fit 9-inch pan.

PIE CRUST

Mrs. Elsie Newell

3 c. sifted flour
1½ c. shortening
1½ t. salt

1 T. vinegar
1 egg
5 or 6 T. cold water

Mix flour, shortening, salt; beat together egg, water, vinegar; mix with flour. Chill.

Desserts

CHEESE CAKE

Mrs. Clayton (Edith) Stapleton

Crust:

Form for shell: 15 graham crackers (1¼ c.) and ½ c. melted butter.

Filling:

4 3-oz. pkgs. cream cheese ¾ c. sugar
2 eggs 2 t. vanilla

Whip fast, light and smooth. Bake at 350° for 15-20 minutes. Remove, cool for 5 minutes.

Topping:

¾ T. sugar 1 c. sour cream
1 t. vanilla

Bake at 350° for 10 minutes. Cool in refrigerator for 5 hours.

BAKED CUSTARD CREME

Mrs. Lillian Storms Coover

4 eggs or 8 yolks ¼ t. salt
½ c. sugar 3 c. cream or half & half
1 t. vanilla Brown sugar

Beat eggs, add sugar, salt, vanilla; add hot cream. Bake at 325°, 50-60 minutes in unbuttered casserole. Sprinkle brown sugar on top when finished.

ANGEL CREME DESSERT

Mrs. Earl (Fern) Penney

1 T. gelatin in ½ c. milk 2 egg whites
2 c. milk 1 t. vanilla
2 egg yolks 1 medium sized angel food cake
2 c. whipping cream ½ c. slivered almonds
1 c. sugar 1 pkg. strawberries

Soften gelatin in the ½ c. milk; beat egg yolks, sugar and 2 c. milk; put in double boiler and cook until mixture coats a spoon; beat in softened gelatin; set aside to cool. When custard starts to set, fold in whipping cream, almonds, vanilla. Break angel food cake in bite size pieces and arrange in pyrex pan. Pour custard mixture over cake and put in refrigerator over night. Serve with strawberries. 15 servings.

BLUEBERRY DESSERT

Mrs. James F. (Dorothy) Kee

16 crushed graham crackers ½ c. sugar
½ c. white sugar 1 t. vanilla
¼ c. melted butter 1 8-oz. pkg. Philadelphia Cream Cheese
2 beaten eggs 1 can Native blueberry pie mix

Mix crumbs, sugar and butter. Pat into 9x9 pan. Beat eggs, sugar, vanilla and cheese together until smooth; pour over crust and bake 25 minutes at 375°. Cool. Pour blueberry pie mix over top and garnish with whipped cream. Can be made the day before serving. Serves eight.

CRUNCHY APPLE DESSERT

Mrs. Joe G. (Marjorie) Fellows

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|--------------------|--------------------------|
| 1 c. sugar | 1 c. diced apple |
| 1 T. flour | 1 c. nutmeats (may omit) |
| 1 t. baking powder | 1 t. vanilla |
| 2 eggs | ¼ t. salt |

Sift dry ingredients; add beaten yolks, apple, nuts and vanilla; fold in beaten egg whites; place in greased casserole, set this in pan of water and bake 1 hour at 350°. Top serving with whipped cream.

CHOCOLATE CRUMB DESSERT

Mrs. Roy (Tina) McCurdy

- | | |
|-------------------------|-------------------------|
| ½ pt. whipping cream | 2 c. after dinner mints |
| 2 c. small marshmallows | ½ box chocolate wafers |

Line 8x8 inch pan with wafer crumbs, saving some for top. Whip cream and add marshmallows and mints. Pour on crumbs and sprinkle remaining crumbs on top. Refrigerate over night. Cut and serve.

CHIP CHOCOLATE DESSERT

Mrs. Don (Evelyn) McKinney

- | | |
|----------------------------|--------------------------------------|
| 1 c. graham cracker crumbs | 1½ sq. unsweetened chocolate, shaved |
| ¼ c. melted butter | 1 c cream, whipped |
| 32 marshmallows | 1 pkg. lime jello |
| ½ c. milk | |

Mix crumbs with butter, press in a 8x10x2 pan. Bake 12-15 minutes at 325°. Chill. Mix jello as directed on package; chill until partially set; pour over crumb crust; let set. Dissolve marshmallows in milk in top of double boiler; chill until thickened, stir well. Fold shaved chocolate and marshmallow mixture into the whipped cream. Pour over jello. Chill for several hours before serving.

CHOCOLATE COOKIE DESSERT

Mrs. James (Karen) Stadlander

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|--|------------------------------|
| 14 chocolate sandwich cookies, crushed
fine | 3 egg whites, beaten stiff |
| 1 pkg. lime or strawberry jello | ½ c. sugar |
| ¼ c. cold water | 1 t. almond extract |
| | 1 c. whipping cream, whipped |

Dissolve gelatin in cold water. Add sugar and extract to egg whites, then combine with the whipped cream. Place crumbs in bottom of 9x13-inch pan and add mixture. Sprinkle crumbs on top and put in refrigerator. Let set 1½ to 2 hours.

CHOCOLATE PEPPERMINT DREAM

Mrs. Richard (Beverly) Allfree

Sprinkle well-greased 9-inch pie pan with ¼ c. fine crisp chocolate cookie crumbs. Pour in peppermint cream filling (below). Sprinkle over top ¼ c. fine chocolate cookie crumbs. Chill or freeze to desired consistency. Amount: 6-8 servings.

Peppermint Cream Filling:

Melt together over hot water: 24 marshmallows and ½ c. milk. Remove from heat, cool slightly, then stir in 3 drops peppermint flavoring, 1 t. vanilla and ½ t. salt. Add a few drops green or red food coloring. Cool until mixture mounds slightly when dropped from spoon; fold in 1 c. whipping cream, whipped stiff.

CHOCOLATE ANGEL DESSERT

Mrs. James (Bonnie) Overturf

Break angel food cake into bite-sized pieces and line 9x13-inch pan. Melt 1 large pkg. chocolate chips and 1 c. sugar in double boiler; cool; add 4 egg yolks to chocolate mixture, beating well. Beat 4 egg whites until stiff and 1 pt. whipping cream; fold into chocolate mixture; fold in coarsely chopped walnuts; pour over cake. Set in refrigerator over night. Serves 12.

CREAM PUFFS

Mrs. James (Frances) Stober

½ c. butter or oleo (stick)	1 c. flour
1 c. boiling water	4 eggs
½ t. salt	

Combine butter and salt in saucepan with boiling water and continue boiling until butter has melted, while still boiling add the cup of flour; stir over heat until mixture forms a ball; remove from stove and cool for a few minutes; add eggs, one at a time, beating until smooth after each addition. Drop by teaspoon about 2 inches apart on greased baking sheets. Bake in hot oven (450°) for 10 minutes and then at 400° for 25 minutes. Cool, split and fill.

Cream Filling:

Yolks of 2 eggs	2 T. milk
Scant cup of sugar	Pinch of salt
Rounding T. cornstarch	¼ t. nutmeg

Mix above into a smooth paste and add to 1½ c. scalded milk and cook till thickened.

Chocolate Filling:

Fill puffs with Jello Chocolate Pudding mix (per directions) and top with whipped cream.

CHOCOLATE DESSERT

Mrs. Milton (Betty) Trexel

½ lb. German sweet chocolate	4 T. powdered sugar
3 T. hot water	½ t. vanilla
4 eggs	½ pt. cream (whipped until stiff)

Melt chocolate and water in double boiler; remove from heat and add egg yolks (one at a time) beating after each addition; add powdered sugar; fold in beaten egg whites, vanilla, and whipped cream. Line a greased 8-inch square pan with vanilla wafer crumbs. Pour in the mixture and sprinkle wafer crumbs on top.

CHERRY CHEESE SQUARES

Mrs. Wesley Silverthorn

1 stick margarine, melted	½ t. vanilla or ¼ t. almond extract
18 graham cracker squares	1 pkg. Dream Whip or ½ pt. whipping cream
1 8-oz. pkg. cream cheese	
½ c. powdered sugar	1 can cherry pie filling

Prepare Dream Whip according to directions on pkg. and chill one hour after whipping. Crush the graham crackers, mix with margarine and press into 9-inch pan and chill. Soften the cream cheese, then fold in the Dream Whip, powdered sugar and vanilla. Spoon into the chilled cracker shell and chill until firm. Carefully cover this with cherry pie filling and chill till serving time. 8-9 servings.

FRENCH CHERRY DESSERT

Mrs. Melvin (Darlene) Larson

Use 9x13 pan.

1st layer:

20 sq. graham crackers, rolled fine $\frac{1}{4}$ c. sugar
 $\frac{1}{2}$ stick melted butter

Mix and bake at 375° for 8 minutes. Cool completely.

2nd layer:

1 8-oz. pkg. cream cheese $\frac{1}{2}$ pt. whipped cream
 $\frac{1}{2}$ c. powdered sugar

Mix together and spread over graham crackers.

3rd layer:

Top with 2 cans of cherry pie filling. May be served chilled or frozen.

CHERRY DESSERT

Mrs. S. A. (Nina) Wright

$1\frac{1}{4}$ c. graham cracker crumbs 3 T. sugar
 $\frac{1}{2}$ c. butter or margarine, melted

Filling:

1 c. cream, whipped 1 can (1 lb., 6 oz.) cherry pie mixture
 4 c. tiny marshmallows

Mix graham cracker crumbs, butter, sugar. Reserve 2 T. mixture and press remainder in bottom of 9x13x2-inch pan. Bake at 350° for 8 minutes. Cool. Combine whipped cream and marshmallows. Spoon half of mixture over crumbs, top with cherry mixture and then the remaining cream. Sprinkle crumbs on top. Chill over night. Cut into squares and serve. 12-16 servings.

CHERRY ICE BOX DESSERT

Mrs. Everett (Zoe) Bourne

Melt 16 marshmallows in $\frac{1}{2}$ c. milk in top of double boiler; cool. Thicken juice from 1 can cherries with $\frac{3}{4}$ c. sugar, 2 T. cornstarch; add cherries and let cool. Combine marshmallow mixture with $\frac{1}{2}$ pt. cream (whipped).

Crust:

48 vanilla wafers $\frac{1}{2}$ c. melted butter

Put a layer of crushed vanilla wafers on bottom of 8x8-in. or 9x9-in. dish; add a layer of $\frac{1}{2}$ of whipped cream and marshmallow mixture; then all the cherries; add whipped cream and marshmallows. Sprinkle with vanilla wafers and put in ice box over night.

FORGOTTEN DESSERT

Mrs. David (Mary) Kepley

5 egg whites $\frac{1}{2}$ t. cream of tartar
 $\frac{1}{4}$ t. salt 1 t. vanilla
 $1\frac{1}{2}$ c. sugar

Preheat oven to 400°. Beat egg whites at high speed with salt until soft peaks form; add cream of tartar; gradually beat in the sugar, 1 T. at a time, at medium speed, and continue to beat until stiff peaks form, takes about 15 minutes. Add vanilla and spread mixture in well-greased 8x13-inch pan. Put in oven and close

door. Turn off heat and let stand over night. Don't peek. In the morning spread with:

1 c. sweetened whipped cream or 1 can sweetened evaporated milk, whipped; juice of $\frac{1}{2}$ lemon; 1 t. lemon rind, grated; 2 egg yolks.

Combine above and spread over meringue. Spread with sweetened whipped cream. Refrigerate.

FRUIT COCKTAIL DESSERT

Mrs. W. P. (Dovie) Nichols

1 egg, beaten
1 303 can drained fruit cocktail
1 c. sugar

1 t. soda
1 c. flour

Sift flour, sugar and soda; add eggs and fruit cocktail; blend well. Pour into cake pan (9x13-inch). Sprinkle walnuts and brown sugar over top. Bake 45 minutes at 350°.

PARTY DESSERT FOR NINE

Mrs. R. H. (Florence) Cockrum

Dissolve 1 pkg. strawberry gelatin in 1 c. hot water; add 1 c. pineapple juice; chill until slightly thickened. Line bottom of 8x8-inch pan with graham crackers. Whip 1 $\frac{1}{3}$ c. cream; fold in $\frac{2}{3}$ c. chopped pecans, 2 T. sugar, $\frac{1}{2}$ t. vanilla. Spoon into pan. Top with more crackers. Add gelatin. Chill.

DELIGHTFUL SURPRISE

Mrs. Robert (Darlene) Hicks

1. Pat into 1 qt. pan and put in freezer until firm:

$\frac{3}{4}$ c. vanilla wafers
 $3\frac{1}{2}$ T. melted butter

2 T. sugar

2. Spread the above with $1\frac{1}{2}$ pts. softened ice cream.

3. Cook over low fire until butter melts and sugar dissolves:

2 T. lemon juice
 $\frac{1}{2}$ t. lemon peel

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

4. Remove from heat and add slightly beaten egg and cook again until thickened. Cool and spread over ice cream. Serve topped with strawberries and whipped cream, if desired.

DATE PILLOW

Mrs. Lemuel (Norma) Wirtz

$\frac{1}{2}$ lb. pitted dates, chopped
 $\frac{1}{2}$ lb. marshmallows, cut in pieces
 $\frac{1}{2}$ lb. graham crackers (crumble)

1 c. heavy cream, whipped
1 c. nut meats, chopped
1 t. vanilla

Reserve or save about $\frac{1}{4}$ of the crackers. Mix the rest of the ingredients and shape into a roll 12 inches long; roll in the $\frac{1}{2}$ c. crackers that were saved. Wrap in wax paper. Chill. When ready serve with a hard sauce or whipped cream.

DREAM DESSERT

Mrs. Elsie Newell

Mix $1\frac{1}{2}$ c. vanilla wafer crumbs and $\frac{1}{4}$ c. melted butter. Pat $\frac{1}{2}$ of crumb mixture in the bottom of a 9-inch square pan.

In double boiler melt $\frac{1}{2}$ lb. marshmallows and $\frac{1}{2}$ c. milk. Prepare 1 small pkg. Dream Whip according to directions on pkg. Cool marshmallow mix and fold into Dream Whip; put $\frac{1}{2}$ of this on top of crumbs in pan. Spread 1 can pie mix (apricot, pineapple or lemon) on top of the Dream Whip and marshmallow mix. Add remaining $\frac{1}{2}$ of mixture and rest of the crumbs on top. Must set 24 hours.

DESSERT OR SALAD

Mrs. Harry (Amy) Ladman

2 pkgs. lemon jello

4 c. hot water.

Dissolve jello in hot water and let partially set; then add

1 c. crushed pineapple, drained

2 bananas, sliced

8 marshmallows, diced

Add water to pineapple juice to make 1 cup; heat to boiling point and add well-beaten egg, $\frac{1}{2}$ c. sugar and 2 T. cornstarch; cook well and then cool; add 1 c. whipped cream and spread over jello. Sprinkle with grated American cheese and let set. Serves 10.

SWEDISH FRUIT SOUP

Mrs. Earl O. (Sally) Wright

1 c. dried prunes

Few grains salt

1 c. dried apricots

 $\frac{1}{2}$ lemon, sliced thin

1 c. white raisins

 $\frac{1}{2}$ orange, sliced thin

1 2-in. stick of cinnamon

 $\frac{1}{3}$ c. red sago or tapioca

2 Jonathan apples, sliced thin

1 pkg. frozen cherries

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

Add enough cold water to cover prunes, apricots and raisins; bring slowly to boil; turn heat as low as possible; cover, let simmer for 30 minutes. Add apple, cinnamon, sugar, salt, lemon, orange, juice from cherries and tapioca. Cook slowly until apple slices are tender; add cherries; add more sugar if desired.

Serve plain, or with whipping cream or plain cream. May be served either warm or cold.

GRAHAM CRACKER ROLL

Mrs. Clyde (Maude) Black

 $\frac{1}{2}$ lb. graham crackers $\frac{1}{2}$ c. nuts $\frac{1}{2}$ c. chopped dates

1 c. cream

 $\frac{1}{2}$ c. chopped or small marshmallows

Crush crackers and add dates, marshmallows, nuts and cream; mix and form into a large roll. Roll this graham cracker roll in a few extra crumbs and wrap in waxed paper, or foil, and place in refrigerator over night. Slice and serve with whipped cream.

GRAHAM CRACKER DESSERT

Mrs. Harriet Larson

3 eggs, beaten

1 c. nuts

Stir in:

Pinch of salt

1 c. white sugar

Vanilla

1 c. crushed graham crackers

Put in greased pie pan. Bake 25 minutes in 325° oven. Serve with whipped cream.

GRAHAM CRACKER AND JELLO DESSERT

Mrs. Byron (Edith) Keltner

Line bottom of an 8-inch pan with whole graham crackers and cover with the following ingredients which have been cooked together until thick and cooled:

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

1 small can crushed pineapple

2 eggs

2 T. flour

1 T. butter

Add another layer of whole graham crackers. Cover this with 1 box of partly set red jello prepared according to directions. Serve with whipped cream.

GRAHAM-PINEAPPLE DESSERT

Mrs. William (Opal) Nelson

4 egg yolks, beaten well
½ c. sugar

1¼ c. crushed pineapple

Mix above ingredients well and cook until thick; stir in ½ box lemon jello; let cool. Beat the 4 egg whites until stiff, gradually add ½ c. sugar beating until stiff; then fold egg white mixture into the cooled pineapple mixture. Pour into graham cracker crust-lined pyrex. Sprinkle plain crushed graham cracker crumbs on top. Chill.

LIGHT-AS-A-FEATHER GINGERBREAD

Mrs. Robert (Pauline) Williams

½ c. boiling water
½ c. shortening
½ c. brown sugar
½ c. molasses
1 well-beaten egg
1½ c. flour

½ t. salt
½ t. baking powder
½ t. soda
¾ t. ginger
¾ t. cinnamon

Pour water over shortening; add sugar, molasses and egg and beat well. Sift in dry ingredients; beat until smooth and put in 8x10-inch pan (greased) and bake at 350° for 35 minutes or until toothpick comes out dry.

Before baking add Streussel Topping, sprinkled on top.

Streussel Topping:

½ stick oleo
1 c. brown sugar

3 T. flour
½ to 1 c. chopped pecans

Melt oleo; add sugar and flour; mix. Stir in nuts and sprinkle on gingerbread, will be very thick with this amount, but put it all on. Cut while still warm and serve with whipped cream or ice cream. (Be prepared to copy it off for your friends!)

GINGERBREAD "Coffee Snack"

Mrs. Otis (Betty) Wright

This is an idea for a quick and delicious dessert to go with coffee.

Just make your favorite gingerbread (package mix is fine) and add ¾ c. dates, (cut up) and ½ c. nuts. Top it with whipped cream and you have a glorified dessert.

MOTHER'S GINGERBREAD

Mrs. Harlan (Joan) Harper

1 c. sorghum
½ c. sugar
½ c. shortening
½ t. salt
1 t. soda
1 t. baking powder

1 t. cinnamon
1 t. ginger
1 t. cloves
2½ c. flour
1 c. boiling water
2 eggs, beaten

Put sorghum, sugar, shortening, salt, soda and spices in mixing bowl; stir together; then add sifted flour and baking powder; add beaten eggs last. Batter will be rather thin. Bake 35-40 minutes in 350° oven.

CORNFLAKE BUTTERSCOTCH RING

Mrs. G. B. (Agnes) McConnell

1 c. brown sugar
1½ T. light corn syrup
1/3 c. milk

1 T. vanilla
4 c. cornflakes
3 T. oleo

Cook sugar, syrup, milk and oleo to soft ball stage. Grease mixing bowl well and pour in mixture. Add corn flakes and stir until well mixed. Pack in a well greased 8-inch ring mold, cool. Turn out and fill with fruit and whipped cream. Super Good! (Many calories however.) Fresh fruit or canned drained fruit may be used.

LEMON CRACKER DESSERT

Mrs. Walter (Iva) Comstack

Combine 25 graham crackers, crushed ½ c. sugar
1¼ c. crushed pineapple Save out ½ c. crumbs

Pack down in 9x13-inch pan, bake 15 minutes.

Cook 4 egg yolks, ½ c. sugar, juice and rind of lemon, 1/3 t. salt in double boiler. Soak 1 T. gelatin in ½ c. cold water, add to cooked custard. Beat 4 egg whites until thick; add ½ c. sugar. Fold hot custard into egg white mixture. Spread over cooled cracker crust. Put in refrigerator over night. About 3 hours before serving spread 1 c. whipped cream over top and put crumb mixture on top.

LIME DESSERT

Mrs. Guy (Jessie) Wakefield

Dissolve 2 pkgs. lime jello in 2 c. boiling water; let cool till almost cold, but before it starts to set add 1 small can crushed pineapple, juice and all. Add 1 pt. ice cream or sherbet and mix. By the time the ice cream is melted the jello will congeal. Place in 8x10-inch glass baking dish. Set in refrigerator. Can be made the day before using.

LEMON ANGEL CAKE

Mrs. L. T. (Ann) Nutty

Cream together: 1/3 c. lemon juice
2/3 c. butter Beat in
1 1/3 c. sugar 5 egg yolks, one at a time
Add Add stiffly beaten egg whites
1 t. vanilla ½ pt. cream, whipped
1½ t. grated lemon rind

Cut angel food cake into 16 slices; arrange 8 slices high side one way in pan; spread ½ filling over that; add other 8 slices, high side other way; pour remaining ingredients over top. Top with toasted almonds. Place in ice box over night. Cut into 16 pieces.

MARSHMALLOW DELIGHT

Mrs. O. L. (Alice) Thornburn

1 pt. whipping cream 1½ c. grated pineapple
¼ lb. marshmallows 1 small jar Maraschino cherries

Drain pineapple and cherries; whip cream and add pineapple, cherries and chopped marshmallows, mixing well with a fork; then add 1 T. gelatin (which has been dissolved in cold water, then in a cup, set in a pan of hot water) and sugar to taste.

MERINGUE DESSERT

Mrs. Vernon (Marvel) Luther

Crust: **Meringue:**
1½ c. graham crackers 4 egg whites
1/3 c. melted butter 1 c. sugar
¼ c. white sugar 1 t. vinegar

Make crust of graham cracker crumbs, butter and sugar. Put in 9x13-inch pan. Beat egg whites till fluffy, add vinegar and continue to beat until stiff. Gradually add 1 c. sugar. Spread over crust. Bake 30 minutes at 275°. At serving time spread fresh fruit and whipped cream over this. Serves 12.

MERINGUE DESSERT

Mrs. Howard A. (LaVonne) Schumann

Beat 6 egg whites until foamy; add $\frac{1}{2}$ t. cream of tartar; beat until stiff; add 2 c. sugar, gradually, 2 t. at a time (10-15 minutes). Add 1 t. vanilla and $\frac{1}{2}$ t. vinegar; beat in. Bake at 275°, 45 minutes. Remove from oven and cool thoroughly. Beat $\frac{1}{2}$ pt. whipping cream; stir in 1 c. crushed pineapple (drained well), 1 c. chopped nuts (walnuts). Spread on top of cooled meringue. Serves 12.

ORANGE REFRIGERATOR DESSERT

Mrs. Earl (Gladys) Holtz

Cube angel food cake over bottom of pan. Dissolve 1 envelope unflavored gelatin in $\frac{1}{4}$ c. cold water and add $\frac{1}{4}$ c. boiling water. Add 1 c. fresh orange juice to which has been added 1 c. sugar. Chill until thick and beat; mix this well-beaten gelatin mixture into 2 c. of cake. Whip cream and pour over cubed cake and chill. Can put orange rind on top. If one desires you can alternate cake, gelatin, cake and gelatin again.

PIE FILLING MIX DESSERT

Mrs. C. B. (Mary Lou) Anderson

1 loaf angel food cake	$\frac{1}{2}$ c. powdered sugar
$\frac{1}{2}$ pt. whipped cream	1 small pkg. cream cheese, softened

Break cake in bite-size pieces. Add powdered sugar to whipped cream, then add the softened cheese.

Graham cracker crust:

15 graham crackers (rolled)	$\frac{1}{4}$ c. melted butter
$\frac{1}{4}$ c. sugar	

Put graham crackers in bottom of buttered dish. Put layer of cake, then whipped cream mixture, then pour 1 can of either cherry or apricot pie filling on top. Sprinkle remaining crumbs on this. Whipped cream and a cherry may be used as garnish when served. This will serve 10-12.

PINEAPPLE WHIPPED CREAM

Mrs. T. W. (Iva) Frazier

$\frac{1}{2}$ lb. vanilla wafers (crushed)

First Part:

$\frac{1}{2}$ c. butter or shortening	2 eggs
$1\frac{1}{2}$ c. powdered sugar	

Cream sugar and butter and add whole eggs, one at a time, beating well after each.

Second Part:

1 small can crushed pineapple, well drained	$\frac{1}{2}$ c. nut meats
1 c. cream, whipped	$\frac{1}{4}$ c. Maraschino cherries, chopped (optional)

Whip cream and fold in pineapple, nuts and cherries. Put $\frac{1}{2}$ of crumbs in bottom of dish (7x12 or 8x8) and spread first mixture on crumbs, then spread second mixture, then other half of crumbs on top.

PINEAPPLE DESSERT

Mrs. Arlene Schmidt

Boil 2 c. water and 1 c. sugar for 4 minutes; pour into beaten yolks of 3 eggs, stirring as for divinity. Add 1 pkg. lemon jello and stir until dissolved; let cool until partially set and add 1 c. cream (whipped) and 1 small can of crushed pineapple (drained). Pour into pan lined with sprinkled graham crackers or vanilla wafers. Sprinkle top with crumbs. Chill and garnish with whipped cream, if desired.

PINEAPPLE DESSERT

Mrs. Robert (Lucille) Pietz

4 egg yolks
½ c. sugar

Pinch of salt
1 c. crushed pineapple

Cook these four ingredients over hot water until mixture thickens a little. Stir in ½ pkg. lemon jello while hot; cool until almost cold. Beat 4 egg whites, add ½ c. sugar (use large bowl). Fold in pineapple mixture. Line 8-inch square pan with cracker crumbs, 12 graham crackers mixed with 2 T. melted margarine.

PINEAPPLE DELIGHT

Mrs. Frank (Cheryl) Dickinson

½ c. milk
½ lb. marshmallows
¼ c. crushed pineapple (drained)

½ pt. cream (whipped)
6 graham crackers (rolled)
¼ c. nut meats (chopped)

Heat milk in double boiler, add marshmallows; allow to almost dissolve; remove from fire and stir until marshmallows dissolve and cool; add pineapple, whipped cream and nuts. Sprinkle half of crackers in bottom of dish (8x9x2). Pour mixture over these and put rest of crumbs on top. Chill over night.

MRS. PETER'S BAKED PINEAPPLE

Mrs. L. H. (Kay) Schwarte

1 No. 2½ can crushed pineapple
1 scant or ¾ c. sugar
2 rounded T. flour
½ t. salt

¼ to ½ lb. grated cheddar or longhorn cheese
Butter crumbs for the top

Mix sugar, flour and salt; add to pineapple (don't drain) and grated cheese. Pour into buttered baking dish, cover with buttered crumbs. Bake in 350° oven, 40 minutes or until brown on top. Makes 8-12 servings. This is a traditional accompaniment to ham or chicken.

PEACH UPSIDE DOWN CAKE

Mrs. Paul (Velma) Buttermore

1 egg
1 c. sugar
1 t. baking powder
⅛ t. salt

1 c. flour
1 t. vanilla
2 T. butter
1/3 c. milk

Beat egg and add sugar; sift flour, measure; add baking powder, salt and sift together; add flour mixture alternately with milk; mix well; add butter (melted) and mix well. Arrange 1½ c. drained peaches in bottom of greased shallow baking dish. Add ½ c. brown sugar and 2 T. melted butter. Pour batter over peaches and bake in moderate oven, 350°, 35 minutes.

SKILLET PINEAPPLE CAKE

Mrs. Steiner (Jennie) Silence

or Pineapple Upside Down Cake

Put 1 c. brown sugar, 3 T. butter or margarine and 1 c. drained crushed pineapple in suitable pan and simmer, then set aside.

Cream together 1 c. sugar and 2 eggs, until lemon color.

Sift together 1 c. sifted flour, 1 t. baking powder.

Add ½ c. scalded milk and 1 t. vanilla alternately with flour mixture to egg mixture. Pour batter mixture over top of the pineapple mixture. Bake in 350° oven until top is brown and cake is done.

RAISIN SURPRISE

Mrs. K. J. (Betty) Barnhouse

1 c. sugar
 1 c. flour
 2 t. baking powder
 ½ c. milk
 Pinch of salt

1 c. raisins
 1½ c. brown sugar
 2½ c. boiling water
 2 T. butter

Combine sugar, flour, baking powder and milk; mix well and pour into a greased 8x8-inch pan. Wash raisins. (I like to use the big muscat raisins instead of the little ones, but you can use whatever is on your shelf). Combine raisins, brown sugar, boiling water and butter and pour over cake batter. Don't stir. This will be a "strange looking mess", but don't be concerned. That's the way it is supposed to be. Bake at 350° for 1 hour. Serve chilled with whipped cream on top, or serve as is. This is a rich dessert so cut small servings.

RASPBERRY DESSERT

Mrs. Michael (Jennie) Stump

16 graham crackers, crushed
 1 stick margarine or butter
 ½ c. sugar

Mix and pack mixture in baking dish.

Beat until smooth: 8-oz. pkg. Philadelphia cream cheese, 2 eggs, ½ c. sugar. Pour mixture on cracker crust and bake 20 minutes in 350° oven. Let cool and add 1 can of pie filling over the top. Let stand in refrigerator to cool. May remain over night.

Another variation is blueberry pie filling.

RASPBERRY OR PINEAPPLE PIE SPECIAL

Mrs. Cleo (Agatha) McColly

Cut up 24 large marshmallows; stir 1/3 c. boiling milk over marshmallows, then cool. Fold into this mixture ½ pt. whipped cream, then fold in 1 pt. fresh raspberries or 1 large can of crushed pineapple (drained). Put into a baked pie shell and let stand in refrigerator 4 hours or overnight.

STRAWBERRY CREAM ROLL

Mrs. Verle (Jo Ann) Burgason

4 eggs
 ¾ c. sifted cake flour
 ¾ t. double acting baking powder
 ¼ t. salt
 ¾ c. granulated sugar

1 t. extract, vanilla
 1 c. heavy cream
 ¼ c. granulated sugar
 ½ t. vanilla extract
 2 c. sliced strawberries (about ½ pt.)

1. About 1 hour ahead, set out eggs.

2. When ready to make cakes start heating oven at 400°. Line the bottom of 15x10x1-inch jelly roll pan. (I use cookie sheet with sides.) Sift flour, baking powder and salt.

3. In small bowl beat eggs until foamy. (Use electric mixer). Beat rapidly, adding ¾ c. sugar slowly. Continue beating until very thick and light colored. Fold in flour mixture, 1 t. vanilla. Turn into pan, spreading evenly. Bake 13 minutes or until light brown.

4. Sprinkle clean dish towel lightly with granulated sugar. When cake is done invert into towel, remove wax paper. Roll cake up from narrow end. Cool completely.

5. Unroll cake, whip cream, fold in ¼ c. sugar, ½ t. vanilla into mixture. Spread on cake. Sprinkle with strawberries. Roll up cake again. Wrap towel around tightly. Refrigerate 1 hour. Very good.

RASPBERRY DELIGHT

Mrs. Wilbur (Avalee) Webb

2 pkg. raspberry jello
2 c. hot water
2 c. vanilla ice cream
½ c. chopped pecans
6 T. orange juice concentrate
1 large can crushed pineapple, drained
2 medium bananas, sliced

Combine jello, water, ice cream and orange juice; let partially set and add fruit and nuts. Chill until firm.

FRESH STRAWBERRY DAINTY

Mrs. Ralph (Mabel) McMahon

1. 1/3 lb. vanilla wafers, rolled fine. Put in bottom of pan. Save enough to sprinkle on top.

2. 1 pt. strawberries, fresh; ¾ c. sugar, ½ pt. whipping cream.

3. ½ lb. marshmallows, melted in ½ c. milk, 1 T. gelatin. Cool; add mixtures together. Pour over crumbs and top with crumbs. Put in refrigerator.

BREAD PUDDING

Mrs. A. C. (Florence) Halden

1 c. brown sugar
3 slices of buttered bread
2 eggs
2 c. milk
1 t. vanilla
Salt

Put sugar into top of double boiler. Cut bread into ½-in. cubes and put on top of sugar. Beat eggs; add milk, salt and vanilla; pour liquid over bread and cook slowly in double boiler for 1½ hours.

BREAD PUDDING

Miss Clarice Britten

Into a casserole break two slices of bread; cover with 2 c. milk. Allow to soak for a few minutes. Mix together 3 large eggs (beaten lightly), 7 T. sugar, pinch of salt, if desired; add to the bread and milk in the casserole, stirring lightly. Add about ¼ c. raisins and stir in gently (They will go to the bottom of the dish). Flavor as desired, grated nutmeg, vanilla or both. Bake in moderate oven 350°. Pudding is done when a knife inserted in center comes out clean. May be served plain, with cream or with pudding sauce.

APPLE PUDDING

Mrs. Andrew (Ruth) Wunderlich

1 qt. sliced apples
½ c. sugar
¼ t. cinnamon
½ c. sugar
¼ c. butter
1 egg, well beaten
½ c. flour
⅙ t. salt
1 t. baking powder

Place apples in 9-inch pie shell; sprinkle sugar and cinnamon over apples. Cream butter and sugar; add egg; stir in dry ingredients. Drop spoons of dough over apples and spread with spatula. Bake in 375° oven for 30 minutes.

BROWNIE PUDDING

Mrs. Robert (Lois) Vohs

½ c. sifted flour
1 t. baking powder
½ t. salt
1/3 c. granulated sugar
1 T. cocoa
¼ c. milk
1 T. melted shortening
½ t. vanilla
¼ c. chopped nut meats

Topping:

½ c. brown sugar
2 T. cocoa

¾ c. boiling water

Sift flour once, measure; add baking powder, salt, sugar and cocoa and sift together into bowl. Add milk, shortening and vanilla; mix only until smooth. Add chopped nuts. Turn into greased casserole or small baking dish. Mix together brown sugar and cocoa; sprinkle over batter. Then pour boiling water over top of batter (this forms a sauce in the bottom of pan after pudding is baked). Bake in moderate oven (350°) 30-40 minutes. Serve warm.

PUDDING CHEESE CAKE

Mrs. N. L. (Jeanne) Wagaman

Bake a graham cracker crust from:

¼ c. crumbs
½ c. sugar
½ c. butter

When cool add filling:

8 oz. pkg. Philadelphia cream cheese
Blend in ½ c. milk

Add remaining milk and 1 box instant lemon pudding; mix well; pour at once into graham cracker crust. Sprinkle with ½ c. crumbs on top. Let chill at least 1 hour.

CHERRY PUDDING

Mrs. William (Margaret) Blyth

1 c. sugar
¼ c. butter
1½ c. flour

2 t. baking powder
½ c. milk
1 t. vanilla

Mix above ingredients and press into a 9-inch square pan. Make a sauce of 2 c. sour cherries (drained), 1½ c. sugar, ½ c. hot water. Pour over crumb mixture. Bake at 350° for 45 minutes. Serve with whipped cream or ice cream.

DATE PUDDING

Mrs. Lloyd (Patricia) Borts

Mixture 1:

1 c. dates, cut in small pieces
1 c. boiling water

1 t. soda
Combine and let cool.

Mixture 2:

1 c. sugar
1 egg, lightly beaten
1 large T. butter

Pinch of salt
1 t. vanilla
½ c. chopped nut meats

Combine mixtures 1 and 2. Add 1½ c. flour. Bake in greased pan, about 7x11 inch for 40 minutes at 300°. Delicious when topped with whipped cream.

GRAHAM CRACKER PUDDING

Mrs. Rollin (Judy) Jordan

3 T. shortening
1/3 c. sugar
1 t. vanilla
1 well beaten egg yolk
½ c. chopped dates, raisins or figs
¼ c. chopped California walnuts

2 c. fine graham cracker crumbs
1 t. baking powder
¼ t. salt
½ c. milk
1 stiffly beaten egg white

Thoroughly cream shortening, sugar and vanilla; add egg yolk; beat thoroughly; stir in fruit and nuts. Mix cracker crumbs, baking powder and salt; add to cream mixture alternately with milk; fold in egg white. Fill 6¾ oz. greased custard cups 2/3 full. Cover tightly with waxed paper. Steam 30 minutes, or steam in greased 1½ qt. mold 1½ hours. Individual cups may be baked (uncovered) in moderate oven (350°), 30 minutes. Makes 6 servings.

LEMON CREAM PUDDING

Mrs. John (Helen) Campbell

- | | |
|-------------------------------|---------------------|
| 1 c. sugar | 2 T. flour |
| 2 T. butter | 1½ c. milk |
| 1 lemon rind grated and juice | 2 egg whites, stiff |
| 2 eggs yolks | |

Cream together sugar and butter; stir in lemon rind and juice; add 2 beaten egg yolks, flour and milk. Quickly fold in the beaten egg whites. Pour in greased baking dish. Set baking dish in a pan of hot water and bake at 325-350 degrees for one hour.

MARSHMALLOW PUDDING

Mrs. F. E. (Hilda J.) Been

(Low Calorie)

- | | |
|-----------------------------|--------------|
| 2 pkg. lemon jello | 1 t. vanilla |
| No. 2 can crushed pineapple | ¼ t. salt |
| ¾ c. chopped nuts | 6 egg whites |
| 1¼ c. sugar | |

Dissolve lemon jello, using ¾ c. pineapple juice as part of liquid. Cool until syrupy. Beat egg whites until peak will hold; gradually add sugar ¼ c. at a time; add vanilla and salt; add jello syrup gradually and beat full 10 minutes. Divide in half. To first part add pineapple and spread in 9x11 pan. Into second part add chopped nuts and spread over first part. Serves 12.

MARTHA WASHINGTON PUDDING

Mrs. L. B. (Mary) Anderson

- | | |
|------------|-------------|
| 3 c. water | 1¾ c. sugar |
|------------|-------------|

Boil together to make a syrup. While above is boiling mix:

- | | |
|----------------------|-----------------------|
| 1 c. sugar | 1 c. flour |
| 1 t. butter | 2 t. baking powder |
| ½ t. cinnamon | 1 c. dates or raisins |
| 3 T. cocoa (heaping) | ½ c. milk |
| Pinch of salt | ½ c. nut meats |

Set syrup aside and pour cake batter into syrup and bake and test as for cake. Serve with whipped cream. Keeps indefinitely.

CHRISTMAS PLUM PUDDING

Mrs. Olive Gannon

- | | |
|--------------------------|--------------------------|
| 1½ c. dried bread crumbs | 3 eggs beaten |
| 1 c. ground suet | 1 c. seedless raisins |
| 1 c. sugar | 1 c. currants |
| ¼ t. cloves | ½ c. dried fruit |
| 1 t. cinnamon | ½ c. mixed chopped fruit |
| ½ t. allspice | ½ c. chopped dates |
| ½ t. nutmeg | 1/3 c. ground apples |
| ¼ t. salt | 1 c. flour |
| ¼ c. light molasses | ½ t. soda |
| ½ c. fruit juice | |

Place bread crumbs in a large bowl, add suet and mix. Sift sugar and spices together; stir into suet mixture; add molasses, fruit juice and beaten eggs; mix well; stir in fruit and ground apples; add flour, sifted with soda. Pour into greased molds 2/3 full. (I use 3 lb. Crisco can, leaving lid closed while steaming). Steam 3 hours. Serve with hard sauce.

DARK PLUM DUFF (Delicious)

Mrs. C. F. (Florence) Clark

- | | |
|---|----------------|
| 2 eggs | 1 c. flour |
| ½ c. shortening (melted) | ½ t. salt |
| 1 c. brown sugar | 1 t. soda |
| 2 c. cooked large prunes, measured after
draining and pitting. (Approx. 1 lb.
box of prunes). | 1 T. cold milk |

Beat eggs well. Stir brown sugar into melted shortening and add to the eggs. Add cooked prunes, which have been well drained and mashed with a fork. Sift flour once before measuring. Sift flour and salt together and add to prune mixture. Add soda last, dissolved in the milk. Mix well. Fill well greased pudding mold, individual molds or No. 303 size cans (to be cut into individual servings) not more than 2/3 full. Cover (oil paper fastened with rubber bands or aluminum foil may be used). Steam 1 hour. Makes 12 servings. Can be served hot or cold with any desired pudding sauce.

PLUM PUDDING

Mrs. A. A. (Ida) Williams

- | | |
|--------------------|-----------------------|
| 1 lb. ground suet | 1 c. brown sugar |
| 1 t. salt | 1 c. white sugar |
| 1 c. buttermilk | 1 t. cinnamon |
| 1 t. soda | 1 t. nutmeg |
| 1 t. baking powder | ½ t. cloves |
| 4 c. flour | 2 eggs |
| 1 box currants | ¼ lb. ground citron |
| 1 box raisins | 1 c. dry bread crumbs |
| 1 c. nuts | |

Mix all well. Pack cans half full and steam 3 hours.

PLUM PUDDING

Mrs. Seaman (Laura Storms) Knapp

- | | |
|-----------------------------|--|
| 2 c. chopped suet | 3 c. flour |
| 1 c. chopped apple | ½ t. salt |
| 2 c. seedless raisins | 1 t. soda |
| 2 c. white seedless raisins | 1 t. cinnamon |
| 1 c. currants | ¼ t. each of nutmeg, cloves and allspice |
| 1 c. molasses | 1 c. candied fruits, cut fine |
| 1 c. cold water | 1 c. nut meats, cut fine |

Mix suet, fruits, molasses and water; add sifted flour and spices and nuts. Fill greased molds ¾ full and cover tightly. Steam 3 hours on a rack in covered steamer using boiling water. May be stored in refrigerator and when served, slice while cold, then heat over hot water. Serve with Fairy Butter or Transparent Sauce.

PUDDING TOPPINGS**Fairy Butter**

- | | |
|---------------------|-----------|
| 1 T. butter | Dash salt |
| 3 T. powdered sugar | |

Cream and then beat until light and fluffy. Chill. Serve on hot plum pudding.

Transparent Sauce:

- | | |
|--------------------|-----------|
| 1 c. sugar | Dash salt |
| 1 rounded T. flour | Vanilla |
| 1/3 c. butter | |

Cream all together. Add 1 c. boiling water. Cook until thick as cream.

RICE PUDDING—For Boys

Mrs. G. J. (Dorothy) Hildreth

½ c. rice	½ t. nutmeg
½ c. sugar	1 qt. milk
¼ t. salt	1 c. raisins
1 t. cinnamon	

Put all, except raisins, into double boiler, stir with fork occasionally. Cook for full 2 hours, adding the raisins the last half hour. Serve warm with cream or milk. This makes an excellent hot lunch served with Graham cinnamon crackers, a salad or dessert when mother is gone at noon.

RICE PUDDING

Mrs. James Carty

¼ c. raw rice	½ c. sugar
2 c. milk, scalded	¼ t. salt
2 eggs, separated	1 t. vanilla extract

Follow directions on box for preparing rice. Add to milk in top of double boiler and cook, covered, over boiling water until rice is tender, about 50 minutes. Stir occasionally with a fork during first part of cooking to keep rice from sticking. Beat egg yolks thoroughly, add 3 T. of the sugar and the salt, and stir in some of the hot rice mixture; return to the rest of the hot rice and cook 2 minutes longer, stirring constantly. Remove from heat and cool slightly. Then stir in vanilla. Beat egg whites until stiff and gradually beat in the remaining sugar until smooth. Fold into rice custard. Chill and serve with cream or top milk with a garnish of jam or jelly on each serving, if desired. Makes 5 servings.

PINK RICE PUDDING

Mrs. Colin (Eloise) Hamilton

No. 2 can of fruit cocktail	3 T. lemon juice
½ c. sugar	2 c. cold cooked rice
1 c. hot water	1 c. whipping cream
Pkg. of strawberry jello	½ c. nuts

Drain fruit cocktail; add enough water to the juice to make 1 c. of liquid. Dissolve sugar and jello in hot water. Add lemon juice, liquid, rice, fruit cocktail and nuts. Mix well. Let stand. Whip cream and add to mixture. Mix well. Chill. Serves 12. Serve with Ritz crackers.

RHUBARB COBBLER

Mrs. E. H. (Viola) Lewis

¼ c. butter	2 egg whites, beaten stiff
1 c. sifted flour	4 c. diced rhubarb, fresh or frozen.
1 t. baking powder	1¾ c. sugar
¼ c. milk	

Cream butter and ½ c. sugar. Add sifted dry ingredients alternately with milk to creamed mixture. Fold in stiff egg whites. Spread rhubarb, mixed with 1¼ c. sugar, in bottom of oblong pyrex or baking dish. Pour batter over rhubarb and bake about 40 minutes at 350°.

OLD FASHIONED RHUARB PUDDING

Mrs. Donald (Barbara) Davidson

Mix in order with electric mixer:	2 c. all purpose flour
¼ c. butter	2 t. baking powder
1 c. sugar	¼ t. soda
1 egg	1 t. vanilla
1 c. milk	½ t. salt

Cover bottom of buttered 9x13 pan with diced, sugared rhubarb. Pour pudding

mix over rhubarb and bake at 350° about 35 minutes or until cake is done. Serve with ample portions of half and half cream, seasoned with sugar and nutmeg.

SUET PUDDING

Mrs. A. E. (Lois) Wickland

1 c. molasses	1 large t. soda
½ c. brown sugar	½ t. nutmeg
1 large c. chopped suet	1 t. cinnamon
3½ c. flour	½ t. salt
1½ c. sweet milk	½ lb. dates, chopped fine

1. Combine brown sugar and molasses.
 2. Sift flour, soda, salt, nutmeg and cinnamon together and mix well with chopped suet.
 3. Combine 1 and 2 alternately with 1½ c. milk.
 4. Add chopped dates, raisins, nut meats. Mix well.
- Grease 1 lb. coffee can, divide mixture equally in cans, cover cans and steam for 1½ hours on rack.

Sauce for Suet Pudding:

1 c. sugar	Juice and rind of 1 lemon
½ c. butter	1 t. cornstarch
1 egg beaten light	1 c. boiling water

TAPIOCA PUDDING

Mrs. Walter (Lucy) Foster

½ c. sugar	¼ t. salt
3 c. milk	2 eggs
3 T. minute tapioca	1 t. vanilla

Caramelize sugar until light brown; add the other ingredients right away. Cook and stir until the caramelized sugar has all dissolved and thickened because of the tapioca. Add the slightly beaten yolks of the 2 eggs. Stir until thoroughly mixed and remove from heat and add vanilla. Fold in the beaten whites of the 2 eggs. When ready to serve add a dab of whipped cream to make it extra good. (I serve it right away while warm.) One can use brown sugar uncaramelized or white sugar uncaramelized but the caramelized white sugar has the best flavor of all.

TAPIOCA PUDDING

Mrs. Frank (Birdie) Kingsbury

½ c. tapioca	1 c. sugar
3 c. water	

Cook together until transparent looking. Add

1 c. crushed pineapple	2 egg whites, beaten stiff
Juice of 1 lemon	¾ c. English walnuts

(More liquid may be added if needed). Cook until all ingredients are well blended.

FLUFFY TAPIOCA CREAM

Mrs. Claude (Lorena) Phillips

1 egg white	¼ c. sugar
2 T. sugar	3 T. minute tapioca
1 egg yolk	½ t. salt
2 c. milk	1 t. vanilla

Beat egg whites until foamy, add 2 T. sugar, beating constantly until the meringue will stand in soft peaks. Set aside. Mix egg yolk, ¼ c. sugar, tapioca and salt in sauce pan. Cook and stir over medium heat 8 minutes. Remove from heat. Pour small amount of tapioca mixture gradually into the meringue and blend thoroughly. Quickly blend in remaining hot mixture. Add vanilla. Serve warm or cold.

APPLE CRISP

Mrs. W. E. (Margaret) Dyer

- | | |
|------------------|----------------------------------|
| 1 c. sugar | 6 tart apples, peeled and sliced |
| 2 t. lemon juice | ¼ c. flour |
| ¼ c. water | ¼ t. salt |
| ½ t. cinnamon | 6 T. butter |

Combine ½ c. sugar, lemon juice, water and cinnamon in 8x8x2-inch baking pan. Slice apples into pan and mix. Blend remaining ½ c. sugar, flour, salt and butter until crumbly. Spread over apples and pat smooth. Bake at 375° for 40-45 minutes or until apples are tender and crust is brown. Serves 6-8.

APPLE CRISP

Mrs. William (Hazel) Pike

Place in greased 6x10-inch baking dish: 5 to 6 c. sliced apples.
Mix together with fork until crumbly and sprinkle over the apples

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|--------------------|----------------|
| 1 c. flour | ¾ t. salt |
| ½ to 1 c. sugar | 1 unbeaten egg |
| ¾ t. baking powder | |

Pour over all: 1/3 c. melted shortening, cooled. Sprinkle with ½ t. cinnamon. Bake 30-40 minutes at 350°.

APPLE DUMPLINGS

Mrs. Ivan (Mary) Fortner

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|--------------------|-------------|
| 2 c. flour | ½ c. milk |
| 1 t. salt | 2 T. butter |
| 2 t. baking powder | |

Sift dry ingredients, working in butter, then make dough by adding milk. Roll ½ inch thick, handling lightly, spread with butter, sprinkle 2 T. brown sugar and 1 t. cinnamon over it, then thin slices of three medium apples. Roll like a jelly roll, cut in slices, place in buttered pan like pinwheels. Pour the following sauce over them:

Sauce:

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|---------------|----------------|
| 1 c. sugar | 1 T. flour |
| 1 T. butter | ½ t. salt |
| 1 t. cinnamon | 1 c. hot water |

Boil 3 minutes. Pour over dumplings and bake 25 minutes. Serve with milk or cream.

CHERRY PINEAPPLE CRUNCH

Mrs. Ralph (Zelda) Hyer

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|---------------------------|-----------------------------|
| No. 2 can frozen cherries | No. 2 can crushed pineapple |
|---------------------------|-----------------------------|

Drain fruit and add 1 t. red coloring. Then heat and add

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|-----------------|-----------|
| 1 c. sugar | ¼ t. salt |
| ¼ c. cornstarch | |

Cook until thick and clear; add fruit. Make a crust of

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|--------------------|----------------------------|
| 2 c. flour | 1 c. wheaties |
| 1 t. soda | 1 c. brown sugar |
| ½ t. salt | ¾ c. melted butter or oleo |
| 1 c. quick oatmeal | |

Mix until crumbly. Put half of mixture in bottom of pan, then the fruit mixture, and top with remaining crumbs. Bake at 350° 35-40 minutes in 9x13-in. pan.

CHERRY CRUNCH

Miss Marie Granner

Roll 30 graham crackers into fine crumbs. Combine these with

$\frac{3}{4}$ c. sugar
1 t. cinnamon

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

Save about $\frac{1}{4}$ of this mixture for the topping and press the rest of it into an 8x13 inch pan.

Combine the following ingredients and cook until thick:

1 qt. sour cherries (or 2 cans), juice
and all
 $1\frac{1}{2}$ c. sugar

5 T. cornstarch

3 or 4 drops almond flavoring

Stir constantly until thick and then pour over the crumb mixture. Beat 5 egg whites until very stiff. Slowly add 1 c. sugar that has been mixed with $\frac{1}{4}$ t. cream of tartar. Spread this over the top of the cherries and sprinkle remaining crumb mixture on top. Bake for 35 minutes in a 275° oven. Cut into squares to serve. (This may be made into two pies and cut in pie-shaped wedges instead of squares).

PEACH CRUNCH

Mrs. Robert (Vida) Schroeder

Place in deep pie tin 2 c. sliced peaches, $\frac{3}{4}$ c. sugar (mixed with 3 T. flour), $\frac{1}{2}$ t. almond extract. Crumble together and scatter over fruit: $\frac{1}{2}$ c. dry oatmeal, $\frac{1}{2}$ c. flour, $\frac{1}{2}$ c. brown sugar, $\frac{1}{8}$ t. soda, $\frac{1}{2}$ t. salt, $\frac{1}{8}$ t. baking powder and $\frac{1}{4}$ c. butter. Bake at 375° until done.

RHUBARB CRUNCH

Mrs. Dale O. (Helen) Hull

4 c. finely diced rhubarb
 $\frac{3}{4}$ c. sugar
2 T. cornstarch or quick-cooking tapioca
1 c. water
 $\frac{1}{2}$ t. vanilla

1 c. sifted flour

$\frac{3}{4}$ c. quick-cooking oatmeal

1 c. brown sugar

1 t. cinnamon

$\frac{1}{4}$ c. melted butter

Place rhubarb in greased 11x7x1 $\frac{1}{2}$ -in. baking dish. Combine $\frac{3}{4}$ c. sugar, cornstarch and water; cook and stir until thick and clear; add vanilla and pour over rhubarb. Combine remaining ingredients and sprinkle over rhubarb. Bake in moderate oven (350°), 40-50 minutes. Serve warm, plain or with whipped cream.

RHUBARB PINK MERINGUE CRISP

Mrs. Rollin (Betty) Phillips

1 c. sifted flour
 $\frac{1}{4}$ c. brown sugar
1 c. rolled oats
 $\frac{1}{2}$ c. melted butter
3 c. fresh rhubarb, cut in 1 in. pieces
1 c. sugar
1 t. salt

$\frac{3}{4}$ t. cinnamon

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

Red food coloring

2 egg whites

2 egg yolks

1 T. sugar

For crust combine flour, brown sugar, rolled oats and melted butter. Pack mixture firmly into 7x11 inch pan. For filling combine rhubarb, sugar, salt, spices and egg yolks. Spread over crust and bake at 400° for 30 minutes. For meringue topping, add 1 or 2 drops red food coloring to egg whites. Beat until frothy, then very gradually add sugar while beating. Continue beating until meringue stands in peaks. Spread on top of baked rhubarb. Bake in 325° oven about 15 minutes or until lightly browned

RHUBARB CRISP

Mrs. Rose Bechtel

1 c. sifted flour
1 c. brown sugar

1/3 c. butter
4 c. diced rhubarb

Mix flour and sugar together, work in butter until the mixture is crumbly. Spread rhubarb evenly in a buttered baking dish. Spread crumb mixture on top of rhubarb. Bake in a 350° oven for about 45 minutes or until rhubarb is tender. Serve warm with cream.

SUGAR-FREE BAKED CUSTARD

Mrs. Earl (Vera) Baird

10 sucaryl tablets or 1 1/4 t. liquid sucaryl
2 c. skim milk
2 eggs

1/4 t. salt
1 t. vanilla
Nutmeg

Crush sucaryl tablets; dissolve in 2 T. milk. Beat eggs frothly; stir in salt, vanilla, dissolved tablets and milk and mix well. Fill individual custard cups and sprinkle with nutmeg. Set filled cups in pan of hot water, having water within 1/2 inch of top of cups. Bake in slow oven (300°), 1 hour or until knife inserted comes out clean. Serve cold.

PARTY CAKE

Mrs. Claude (Lorena) Phillips

Cream together 1/2 lb. butter and 1 c. sugar; 5 eggs, added, 1 at a time, to creamed mixture, beating thoroughly after each addition; add 1 bar German sweet chocolate and 1 sq. bitter chocolate, melted. Beat well (should be very creamy and smooth). Place layer of vanilla wafers on bottom of a loaf pan 3 1/2 x 2 1/2 x 10 inches. Cover with layer of chocolate mixture, continue until all of mixture is used. Chill in refrigerator 36 to 48 hours before serving. Turn out and slice. Serves 10-12. Very rich.

FROZEN DELIGHT PIE

Mrs. W. E. (Betty) Jackson

2 c. soft vanilla ice cream
2 c. crushed rice chex
1 c. shredded coconut

1/2 c. chopped nuts
2/3 c. brown sugar
1/3 c. melted butter

Mix rice chex, coconut, nuts, sugar, and butter well. Put half this mixture in bottom of pie pan. Spread ice cream on shell. Top with rest of crumbs and put in freezer. Ice cream will soften enough if left out while you are mixing crumbs.

COCONUT PARTY TORTE

Mrs. Peter (Axelina) Johnson

1 c. flour
1 T. baking powder
3/4 t. salt
2 c. graham cracker crumbs
3/4 c. shortening

1 1/2 c. sugar
1 1/2 c. coconut
1 t. vanilla
1 1/4 c. milk
4 stiffly beaten egg whites

Sift flour, baking powder; add crumbs. Cream shortening and sugar; stir in coconut and vanilla; add dry ingredients alternately with milk; fold in egg whites. Pour in 2 8x8 inch pans. Bake at 375°, 30-35 minutes. Cool. Spread whipped cream between layers and on top. Serves 12.

This really doesn't need whipped cream. Ice cream would be good or just a dusting of powdered sugar.

TORTE DESSERT

Mrs. Earl (Gladys) Holtz

4 egg whites
1 t. salt

1 c. sugar
1 t. vanilla

Beat until stiff and add 1 c. graham cracker crumbs, ½ c. coconut, ½ c. cut up nuts. Bake in 350° oven for 30 minutes in buttered pan or pie tin.

DATE TART

Mrs. J. L. (Anna) Harper

1 c. dates	1 t. baking powder
1 c. English walnuts	2 eggs
1 c. sugar	3 T. water
3 T. flour	Pinch salt
3 T. bread crumbs	Pinch cinnamon

Place into greased pyrex baking dish. Place dish in pan of water in oven. Bake 1 hour at 350°. Serve with whipped cream.

SODA CRACKER TORTE

Mrs. Elroy (Dorothy) Reese

3 egg whites, beaten stiff; gradually add 1 c. sugar. Fold in 12 soda crackers (rolled fine), ½ t. baking powder, ½ c. nuts. Bake at 325°, 25-30 minutes. Fill with strawberries or other fruit. Whip cream for garnish, if desired.

RED RASPBERRY TORTE

Mrs. C. J. (Margaret) Halberg

2 ordinary size boxes vanilla wafers	1/3 c. chopped pecans
½ c. butter or margarine	1 qt. red raspberries or 2 boxes frozen, thaw and drain
1 c. powdered sugar	1½ c. cream, whipped
2 eggs	

Oil an 8x13 inch baking dish, crush wafers and pack a little more than half into bottom of pan. Cream butter and powdered sugar; add eggs and beat; spread this mixture over crumbs; spread pecans over butter mixture. Top this with the raspberries, next the whipped cream, then the remainder of the crumbs. Chill 24 hours. Serves 12. Top with a puff of whipping cream.

MERINGUE TORTE

Mrs. Lloyd M. (Althea) Jackson

Cream ¼ c. shortening	Sift 1 c. flour
½ c. sugar	1½ t. baking powder
Blend in 4 egg yolks	½ t. salt
Add 1 t. vanilla	

Add 1/3 c. milk and dry ingredients alternately to creamed mixture. Pour into two 8-inch square or 9-inch round layer cake pans, greased and lined with wax paper. Spread meringue over each pan of batter. You may sprinkle nut meats over 1 layer. Bake in slow oven (325°), 35 minutes. Cool. Release cake from sides of pan with spatula. Turn out 1 layer, meringue side down. Spread with any flavor ice cream, or vanilla pudding mix, cooked and cooled. Top with second layer, meringue side up, to which nut meats have been added. Serve immediately.

Meringue Recipe for Torte:

Beat 4 egg whites with ⅛ t. salt until foamy. Sprinkle ½ t. cream of tartar over egg whites and beat until stiff. Add ½ c. sugar, 1 T. at a time, beat until dissolved. Add ½ t. vanilla. Fold in ½ c. sugar, additional. If electric mixer is used, all of sugar may be beaten in until meringue is very stiff.

CHERRY OATMEAL TORTE

Mrs. Wallace (Bernice) Piper

¾ c. butter or oleo
 1 c. brown sugar
 Pinch of salt

½ t. soda
 1½ c. rolled oats
 1½ c. flour

Crumble this mixture and pat in a loaf pan, using ½ for bottom and ½ for top crust. Cook and cool 1 can sour cherries and 1 c. sugar and 3 T. flour. Bake 1 hour in 375° oven. Serve plain or with whipped cream.

CHERRY TORTE

Mrs. Lyle (Ardis) Fitzgerald

1 c. flour
 1¼ c. sugar
 1 t. soda

1 t. cinnamon
 ½ t. salt
 ½ c. chopped nuts

Mix dry ingredients. Use 1 No. 2 can sour cherries, well drained. Mix cherries, 1 well-beaten egg and 1 T. melted butter; add to dry ingredients. This will be quite dry. Bake in 7x11 inch pan for 45 minutes at 350°.

Topping:

1 c. cherry juice
 1 T. cornstarch
 ½ c. sugar

½ t. salt
 1 T. butter

Cook until thick. Serve with Torte plain, with ice cream or whipped cream.

CHERRY TORTE

Mrs. Dennis (Marlys) Thovson

Mix:

1 c. sifted flour
 5 t. powdered sugar

½ c. butter
 Bake 15 minutes at 350°.

Mix:

2 beaten eggs
 1½ c. sugar
 ¼ t. salt
 ¼ c. flour

¾ t. baking powder
 ¾ c. nut meats
 ½ t. vanilla
 1 can sour pitted cherries, drained

Pour over first mixture and bake 40 minutes at 350°.

BLUEBERRY TORTE

Mrs. M. Wesley (Lenita) Jordan

½ c. butter
 1¼ c. flour

2 T. powdered sugar

Mix and press into 12x7 inch pan. Bake at 450° about 15 minutes or until golden brown. Watch carefully as it burns easily.

Cook, cover and cool 1 vanilla pudding mix as directed. Pour over cooled crust.

Thicken and sweeten either 1 can cherries or 1 can blueberries with 2 T. cornstarch and ½ c. sugar. Cool. Spread over above. Chill. Cut in squares and serve with whipped cream.

Ice Cream - Sherbet

CARAMEL ICE CREAM

Mrs. Newell (Mary) Cox

1½ c. milk
½ c. sugar
2 egg yolks

¼ t. salt
2 egg whites
1/3 c. dark corn syrup

Scald milk in double boiler. Melt sugar in skillet until light brown syrup; stir into milk and cook until dissolved. Stir hot milk into well beaten egg yolk, put in double boiler and cook until it coats spoon. Add salt, cool. Freeze until almost firm. Beat egg whites and corn syrup until stiff. Beat frozen custard until smooth and fold into whites.

EASY PINEAPPLE SHERBET (12 servings)

Miss Marie Granner

1 can (6 oz.) frozen pineapple juice,
thawed and undiluted

1 qt. buttermilk
1 c. sugar

1. Combine all ingredients and stir until sugar is dissolved. (A good place to use your electric blender, if you have one).
2. Pour mixture into 2 refrigerator trays, filling no more than ¾ full.
3. Set refrigerator for fastest freezing and place trays in freezing chamber.
4. When mixture is mushy and before it gets solid, turn into chilled bowl and beat until light with rotary beater or electric mixer.
5. Return to trays and freeze until firm, then turn refrigerator dial to normal. Cover sherbet with waxed paper to prevent formation of ice crystals on surface. Serve from chilled glasses.

FUDGCICLES

Mrs. Bob (Carol) Deppe

½ c. sugar
2 eggs, beaten
5 T. instant chocolate pudding mix

3 c. milk
1 T. vanilla
Dash of salt

Mix all ingredients and freeze in molds.

HOMEMADE ICE CREAM

Mrs. James (Jane) Simon

6 eggs, beaten
Add
2 c. sugar
1 T. vanilla

1 T. lemon extract
2 qts. milk
½ pt. heavy cream

Mix well and freeze in freezer. Makes 1 gallon.

LEMON ORANGE SHERBET

Mrs. Henry (Marcella) Boylan

Blend juice of 1 lemon and 1 orange; add 1 c. sugar. Chill this mix. Add 1 c. milk, 1 c. whipped cream and 1 egg white. Freeze. Whip in mixer before serving.

THREE OF A KIND SHERBET

Mrs. Floyd Hill

3 oranges
3 lemons
3 bananas

3 c. granulated sugar
3 c. water
3 egg whites

Mash bananas and add juice of oranges and lemons; add sugar and water. Fold in stiffly beaten whites of eggs. Place in freezing compartment of refrigerator until congealed. Then beat thoroughly until smooth and freeze until solid.

Beverages

GRANDMOTHER'S HARVEST DRINK

Mrs. Harvey (Ruby) Taylor

1 qt. water
1 T. sifted ginger

3 T. (heaping) sugar
½ pt. vinegar (cider)

From Cook Book published in 1877.

GRAPE SYRUP

Mrs. Warren (Fern) Zenor

7 lbs. grapes weighed after stemming. Sift 3 ozs. tartaric over grapes; stir. Leave over night. Put in cloth bag, squeeze out juice, should be about 3 pt. Add 7 lbs. sugar. Leave in open jar. Stir several times each day for a week. Bottle. Add to ice water as a drink or use over ice cream.

HOT PUNCH FOR THE HOLIDAYS

Mrs. R. R. (Jean) Davidson

½ c. sugar
½ c. water
12 whole cloves
2 2-in. sticks cinnamon

1½ qt. orange juice
2 c. grapefruit juice
1 qt. cider

Combine sugar, water and spices in deep sauce pan and simmer 10 minutes. Then strain and add juices and cider. Re-heat and serve hot from punch bowl. For Christmas garnish, cut orange into slices, place a halved candied cherry in center of each, and place pieces of angelica, cut to resemble holly on both sides of cherry. Float slices atop the punch. Makes 25 punch cup servings.

HOT SPICED CRANBERRY JUICE

Mrs. G. A. (Mary) Arnold

¾ c. brown sugar, firmly packed
1 c. water
¼ t. salt
¼ t. nutmeg
½ t. cinnamon
½ t. allspice

¾ t. cloves
2 cans jellied cranberry sauce
3 c. water
1 qt. pineapple juice
Cinnamon sticks
Butter or margarine

Bring to a boil sugar, water, salt and spices. Crush cranberry sauce with fork; add water and beat with rotary beater until smooth. Add cranberry liquid and pineapple juice to hot spiced sirup and heat to boiling. Serve hot. Dot with butter or margarine. Serve with cinnamon stick stirrers. Yield: 2½ quarts. (10 cups)

ICE CREAM SODA PUNCH

Mrs. Richard (Vera) Day

5 c. sugar
5 c. water
2½ c. candied ginger

30 cloves
¼ box stick cinnamon

Boil above until ginger is tender; cool. Add juice of 10 lemons, 3 c. pineapple juice, 4 drops peppermint, green coloring. Before serving add 2 qts. gingerale and dipper of orange sherbet or ice cream for each glass. Mint leaf on top of each glass.

PINEAPPLE PUNCH

Mrs. Lloyd (Laitha) Steward

- 1 can unsweetened pineapple juice (46 oz.) 1½ c. apricot nectar (12 oz.)
1 qt. ginger ale

Chill all ingredients. Pour over ice, adding the ginger ale just before serving.
Yield: 20 servings of ½ c. each.

PUNCH

Mrs. James (Dorothy) Kee

- 2 pkgs. jello (red) 1 No. 5 can of pineapple juice
2 c. sugar in 1 pt. hot water 1 pkg. Kool Aid (red)
8 c. cold water 2 large bottles ginger ale
Juice of 3 lemons

Combine. Makes 40-50 punch cups full.

RECEPTION COCOA (Serves 50)

Mrs. F. E. (Hilda J.) Been

Paste:

- 3 c. cocoa 3 c. boiling water
4 c. sugar ½ t. salt
9 t. corn starch

Cook in double boiler until thick. When ready to use add 1 c. cream (whipped) to 1 c. paste. When serving put 1 T. cocoa mixture in cup; add hot milk to fill cup.

RHUBARB PUNCH

Miss Lelah McDonald

- 3 c. rhubarb, cut up Thin peel of orange
3 c. water Part of 1 lemon

Cook until soft, put through sieve. Add 1½ c. sugar, juice of 3 oranges and 1 lemon. Let boil up. Dilute to taste.

SPICED CIDER

Mrs. Robert (Edith) Campbell

- Eight 3-inch pieces cinnamon bark ½ t. salt
1 T. whole cloves Dash cayenne pepper
1 T. whole allspice 1 c. brown sugar
½ t. mace 1 gallon cider

Tie spices loosely in cloth bag. Bring cider, which has had spices and sugar added, slowly to boiling point. Simmer 15 minutes, remove spice bag. Serve hot. About 25 servings.

Pickles, Relishes, Jams, Jellies, Preserves

PEACH AND APPLE CONSERVE

Mrs. C. R. (Helen) Elder

2 c. peaches
1 c. apples

2 c. sugar

Simmer 25 minutes and seal cold.

RHUBARB JAM

Miss Lelah McDonald

8 c. rhubarb
8 c. sugar

1 lb. candy orange slices, cut up

Mix and let stand to draw out juice. Cook until thick, only takes a short time. Makes 5 pints.

STRAWBERRY JAM

Mrs. Fred (Hazel) Eninger

4 c. berries

3 T. vinegar

Put on slow fire, bring to a boil, boil six minutes. Add 4 c. sugar and boil 20 minutes. Pour into shallow pan. Let set all night. Pour into jars.

CRANBERRY JELLY

Mrs. C. R. (Helen) Elder

1 lb. (1 qt.) cranberries

1 c. water.

Cook until tender. Sieve and place on fire. Bring to a good boil. Take off fire and add 2 c. sugar. Stir until dissolved. This stays a bright red and may be used in any recipe calling for canned cranberry jelly.

GRAPE JELLY

Mrs. C. R. (Helen) Elder

Wash grapes and mash. Cook with no water. Drain through fine sieve or cloth. Let 2 c. juice come to boiling point. Add 3 c. sugar and stir until dissolved. Pour in glasses.

FANCY PEACH MARMALADE

Mrs. Walter (Lucy) Foster

12 peaches, peel and mash
Small can of pineapple (crushed)

1 large orange (put through food chopper)
9 c. sugar

Cook until amber colored. Seal at once.

RHUBARB MARMALADE

Mrs. Floyd (Ora) McCoy

5 c. chopped rhubarb
5 c. sugar

1 lb. orange slices (cut fine)

Put all on at once and cook, 20 minutes, until thickens.

STRAWBERRY PRESERVES

Mrs. Charles (Hazel) McDonald

6 c. sugar

1 c. water

Bring to a boil. Then add 4 c. berries, rolling boil 17 minutes. Let stand 24 hours. Fold under several times, put in jars and paraffin.

PEAR HEAVENLY SAUCE

Miss Lelah McDonald

5 lbs. pears, cut fine
2 lemons (cut rinds off lemon)
5 oranges (and 1 orange rind or grind)

1 lb. English walnut meats, cut fine
2 boxes seedless raisins.

Let fruit stand in sugar all night. Then cook all together until thick. Then can.

OLIVE CHERRIES

Mrs. C. R. (Helen) Elder

Fill pint jar with cherries. Bings are good. Put about 2 inches of vinegar in jar. Fill with water (cold). Add 1 t. salt and seal.

BEST EVER PICKLES

Mrs. Carl G. (Martha) Anderson

300 small cucumbers
2/3 c. salt

Cover with boiling water. Let stand over night. Drain and wipe dry. Put cucumbers in stone jar. Cover with

1/2 gal. cold cider vinegar
4 T. dry mustard
4 T. sugar

4 T. salt
1/2 c. mixed spices
Pinch of alum

Take 3 lbs. sugar and add 1/2 c. each morning and stir well. Add until all is used.

BREAD AND BUTTER PICKLES

Mrs. Otto (Florence) Freese

Slice cucumbers thin and soak in salt water for several hours (about 1 T. salt to 1 qt. water).

Syrup:

2 c. sugar
1 c. vinegar
1 t. mustard seed

1 t. celery seed
1/2 t. tumeric

Bring to boil; add cucumbers and thinly sliced onions, if desired. Boil until pickles have a transparent appearance (about 10 min.). Pack hot in sterile jars and seal.

NAOMI'S BREAD & BUTTER PICKLES

Mrs. Max (Dawn) Jorgensen

25-30 medium sized cucumbers
8 large white onions

2 large sweet peppers
1/2 c. salt

Wash and slice cucumbers very thinly. Chop peppers and onions finely. Let all stand with salt for 3 hours. Drain and bring cucumbers, onions and peppers to a boil in the following solution

5 c. sugar
5 c. vinegar
2 T. B. P. S. mustard seed

1 t. tumeric
1/2 t. cloves

OLD-FASHIONED PICKLE SLICES

Mrs. R. A. (Petra) Hanover

- | | |
|--|--------------------|
| 4 qts. thinly sliced unpared cucumbers | 5 c. sugar |
| 6 medium white onions, sliced | 3 c. white vinegar |
| 1 green pepper, cut in strips | 2 T. mustard seed |
| 1 sweet red pepper, cut in strips | 1½ t. celery seed |
| 3 cloves of garlic, crushed | 1½ t. tumeric |
| 1/3 c. coarse-medium salt | |

Combine vegetables, garlic and salt. Cover with ice cubes and mix thoroughly. Let stand 3 hours. Drain well. Combine remaining ingredients; pour over vegetables. Bring just to boiling. Seal at once in hot sterilized jars. Makes 8 pt. Chill before serving.

CRISP GARLIC DILLS

Mrs. Franklin (Rose) Heubner

- | | |
|---------------|--------------------|
| 1 gal. water | 1 c. pickling salt |
| 1 qt. vinegar | |

Pack pickles into jars, put 2 heads of dill in bottom of jar and 2 heads on top. Add a small clove of garlic. Bring brine to a boil. Pour hot over pickles and seal.

PICKLED BEETS

Mrs. Maurice (Gertrude) Noring

Cook beets well done (add 1 t. salt while cooking).

Liquid:

- | | |
|---------------------|--------------|
| 2 c. vinegar | 12 cloves |
| 1 c. water | 2 bay leaves |
| 1 stick of cinnamon | |

Boil beets in this and seal.

SUPERIOR SWEET PICKLES

Mrs. Carl G. (Martha) Anderson

- | | |
|---------------------------------|----------------------|
| 7 lbs. cucumbers, med. to large | 1 c. grape leaves |
| 1 gallon water | 3 lbs. sugar |
| 1 pint salt | 1 oz. whole allspice |
| 8 c. cider vinegar | 1 oz. stick cinnamon |
| 1 t. alum | |

Cut cucumbers in rings. Place in stone jar and cover with brine (water and salt). Let stand 4 days. Pour off brine and cover with clear water. Let stand 3 days. Pour off and wash in clear water and simmer 2 hours with 2 c. vinegar, alum, grape leaves and water. Drain, place in jars. Heat 6 c. vinegar and other ingredients. Pour over and let stand all night. Next morning bring liquid to boil, pour over pickles and seal. These are clear and crisp.

BARBECUE SAUCE

Mrs. Art (Ivabelle) Mendon

Brown 4 cloves garlic in ¼ lb. butter. Add 2 t. celery seed, 2/3 c. fresh lemon juice, ¼ jar horse radish, ½ bottle chili sauce, 1 bottle catsup, ½ lb. brown sugar, 1/3 bottle Worcestershire sauce and 1/5 bottle tobasco. Simmer 40 minutes. Store in refrigerator. Makes about one quart.

CHILI SAUCE

Mrs. Everett (Zoe) Bowman

- | | |
|------------------------|------------------|
| 12 large ripe tomatoes | 1 t. cloves |
| 2 onions | ½ c. sugar |
| 4 green peppers | 2 c. vinegar |
| 2 T. salt | 1 t. celery seed |
| 1 t. cinnamon | ½ hot pepper |

Mix all together and cook one hour.

CHILI SAUCE

Mrs. Donald (Ardys) Erickson

18 tomatoes	1½ T. salt
5 med. onions	2 t. cinnamon
5 green peppers	1 t. allspice
1 c. sugar	1 t. cloves
3 c. vinegar	1 t. black pepper

Grind or chop fine, peppers and onions. Simmer all about 3-4 hours. Makes about 7 pints. Wonderful on hamburgers and roasts.

MOTHER'S CHILI SAUCE

Miss Verna Schmidt

12 large ripe tomatoes	1 T. salt
1 onion	1 t. each red pepper, cinnamon, ginger and nutmeg
2 c. sugar	
2 c. vinegar	

Chop tomatoes and onions fine and boil all together to desired consistency. Chili sauce added to regular salad dressing makes a good "thousand island" dressing.

GRAPE CATSUP

Mrs. Robert (Edith) Campbell

6 lbs. grapes cooked with 2 pt. vinegar. Put this through fine sieve and add	
3 lbs. sugar (6 c.)	1 t. salt
1 T. cinnamon	1 t. pepper
1 t. cloves	Little allspice

Cook 45 minutes and seal hot.

PICALILLI

Mrs. O. L. (Alice) Thorburn

8 qts. green tomatoes	½ c. salt
12 sweet red peppers	1 c. mustard seed
12 green peppers	3 T. celery seed
1 qt. small onions	1 T. cinnamon
3 qts. cider vinegar	1 T. powdered allspice
7 c. granulated sugar	

Wash tomatoes, cut out stem ends; quarter lengthwise. Wash and seed peppers; quarter lengthwise. Peel and quarter onions. Put all through food chopper, using medium blade. Pour ground vegetables into colander. Drain off liquid and discard it. Place vegetables in large kettle; add 2 qts. vinegar, boil, uncovered 30 minutes, stirring often. Again drain vegetables, discarding liquid. Into vegetables stir 1 qt. vinegar, sugar and rest of ingredients. Simmer, uncovered, 3 minutes. Pour at once into clean, hot, sterilized preserve jars. Fill to within 1 inch of top. Top with ½ inch layer of melted paraffin. Seal at once as jar manufacturer directs. Makes about 12 pints.

CABBAGE RELISH

Mrs. Orion (Anna Mae) Huffer

Boil together a few minutes:

4 c. sugar	2 c. vinegar
1 c. water	Let cool.

Shred 2 large heads of cabbage; add 2 T. salt. Let stand 1 hour. Stir occasionally, then squeeze out all the liquid. (Can use your hands to do this.) Then add to cabbage:

2 green peppers, chopped	1 T. mustard seed
2 red peppers, chopped	1 T. celery seed
1 bunch celery, chopped	

Add liquid to cabbage mixture and stir. Store in jars in refrigerator. (Jars need not be tightly sealed). Will keep several months. Yield: 4 pints.

CRANBERRY RELISH

Mrs. Lloyd M. (Althea) Jackson

Grind 1 qt. raw cranberries, 2 whole oranges. Add 2 c. sugar. Mix with 1 pkg. orange jello or 1 envelope plain gelatin. Chill several hours.

RED PEPPER RELISH

Mrs. R. A. (Petra) Hanover

It's bright red and sparkly—pretty as can be. This sweet relish is nice to serve for barbecues, or stash it away to pep up those winter meals—

2 doz. sweet red peppers	3 c. sugar
7 med. onions	2 T. salt
3 c. white or cider vinegar	2 T. mustard seed

Halve the peppers and discard stems and seeds. Put peppers through food chopper, using coarse blade. (You'll need 2 qt. ground peppers). Also coarsely ground onions (3 cups ground). Combine undrained vegetables, remaining ingredients. Simmer, uncovered, 30 minutes. Seal at once in hot sterilized jars. Chill before serving. Makes 5 pints.

Foreign Foods

ABLESKIVERS (DANISH PANCAKES)

Mrs. Dorothy Disher

- | | |
|-----------------------------|----------------------------|
| 4 egg yolks, well beaten | 2 c. coffee cream |
| 1 T. sugar | 1 T. melted butter |
| ¼ t. salt | 1¼ c. sifted flour |
| ¼ t. crushed cardamon seeds | 4 egg whites, beaten stiff |

Beat egg yolks, sugar, salt, cardamom, ½ c. cream and butter. Add to flour and mix until smooth. Add remaining cream. Fold in egg whites. Oil cups of monk pan with cooking oil, heat pan thoroughly, then spoon batter just to top of each cup. Bake until brown on one side, loosen around edge with fork, turn quickly and brown other side. Remove from pan. May be baked on a griddle. May be served plain or dusted with confectioners sugar.

ARDYCE'S PIZZA

Mrs. Lloyd (Lorayne) Dresser

- | | |
|--------------------------------------|---|
| 1 pkg. roll mix, let raise | hamburger) |
| Fry 1 lb. hamburger with ½ onion | Mix 1 can pizza sauce with 1 can tomato |
| Fry 1 lb. bacon (fry separately from | sauce |

Grease cookie sheet. Roll roll mix out, thin with an edge. Cover with the hamburger mixture, crumble bacon on top of that. Spread sauce over all. Grate ½ lb. sharp cheese on top. Bake in 350° oven for 20-25 min. or until crust is golden brown.

BOHEMIAN KOLACE

Mrs. V. M. (Freda) Roach

Old Family Recipe

Dough:

- | | |
|--------------|--------------------------|
| 1 cake yeast | ½ c. butter or margarine |
| 3 c. milk | Rind of 1 lemon |
| 3 eggs | 6 c. flour |

Scald milk and remove from fire. Add butter. When butter is melted, add beaten eggs, sugar, salt, yeast, grated lemon rind and flour. Keep adding flour until it can be kneaded to a heavy dough. Let rise about 4 hours. Meanwhile prepare filling.

Filling:

- | | |
|---------------------|---------------|
| 2 lbs. large prunes | ½ c. sugar |
| Juice of 1 lemon | ¼ t. cinnamon |

Cook prunes in a small amount of water until very tender. Pit and mash to a pulp. Add other ingredients and mix well.

When dough is double in bulk, roll about a third of it into a sheet about ¼ inch thick. Cut in 3-inch squares and put a spoonful of filling in the center of each. Pinch corners diagonally together to form 4 eyes. Arrange on buttered baking pans and continue with another portion of the dough. When all is used, "varnish" the tops with a lightly beaten egg. Let rise again until light, about an hour and a half, bake at 400° until a rich brown. Dust with powdered sugar when serving.

BOKKAPOOTJES (LITTLE GOAT'S FEET)

Mrs. Don (Betty) Kirkman

2 c. sifted flour	1 t. vanilla
¼ t. salt	1 t. almond extract
1 c. butter or margarine	½ c. finely chopped nut meats
½ c. powdered sugar	1 c. chocolate chips

Cream shortening and sugar. Add dry ingredients gradually. Mix until dough is smooth and well blended. Add flavoring and nut meats. Use lady finger mold of cookie press (or shape into small rolls by hand); place rolls carefully on ungreased sheet. These small rolls (or lady finger strips) should be no more than ¾ inch in diameter and about 2 inches long, as they expand during baking. Experimenting will give you the size you like best. Bake in 350° oven for 20-25 minutes until very slightly golden color. Melt chocolate chips in top of double boiler. Lightly dip each end of baked cookie roll in chocolate, and place on rack to cool. If chocolate becomes too stiff for dipping, blend in small quantity of milk or cream or water. This is an American Adaptation of a Dutch recipe. The name means literally "Little Goats' Feet."

CRUST FOR PIZZA

Mrs. Wallace (Bernice) Piper

1 pkg. dry yeast	¼ c. warm water
½ t. sugar	

Set this mixture in a small bowl till it dissolves. Add ½ c. condensed milk and ½ c. hot water, add 1 t. salt and 2-3 T. salad oil or any shortening. Add 3½-4 c. flour, enough so the dough is springy. Let it raise and press very thin on a greased pizza pan. Add your pizza sauce and cover with grated sharp cheddar cheese, Mazzarella cheese and Parmesien cheese. Add mushrooms if you like. (½ lb. cheddar, 6 oz. Mazzarella, small amount Parmesien). Bake at 450° about 20 minutes.

DANISH KRINGLA

Mrs. Everett (Avis) Steensland

½ c. soft butter	1 t. baking powder
1 c. thick cream	1¾ c. sifted flour
¾ t. salt	2/3 c. to 1 c. sugar

Sift flour, baking powder and salt into bowl. Add butter and cream. Mix well. Dough will be very soft. Place half of dough on well floured board. As you roll dough, keep rolling granulated sugar into it. Roll in as much as you possibly can on top (1/3 to ½ c.). Roll dough 6 in. wide and ¼ in. thick. Cut into strips ¼-½ in. width. Make strip in shape of figure eight, overlapping ends at center. Use spatula to place on slightly greased cookie sheet. Bake 12-15 minutes at 375°. Do not allow tops to become too brown. Repeat procedure with remaining dough.

FINNISH CHRISTMAS CAKES

Mrs. Don (Betty) Kirkham

¾ c. shortening	1 egg white, slightly beaten
¼ c. sugar	1 T. sugar
2 c. sifted flour	1/3 c. nuts, finely chopped
1 t. almond flavoring	

Cream shortening and sugar. Work flour in gradually. Chill if desired. Roll out ¼ in. thick on very lightly floured board. Cut into strips 2½ in. long and ¾ in. wide. Brush tops lightly with slightly beaten egg white. Then sprinkle the 1 T. sugar and finely chopped nuts, which have been mixed together, over the egg white. Carefully transfer each strip to ungreased heavy baking sheet. Bake just until cookies begin to turn a delicate golden color (15-20 min.) in moderate oven (350°). These cookies should not be brown. Makes about 4 doz. An unusual and delicious "tea" cookie.

FINNISH PASTY

Mrs. R. R. (Jean) Davidson

- 1 lb. hamburger 2 onions
 6 carrots 4 potatoes
 Salt and pepper to taste

Crumble raw hamburger, season with salt and pepper; add finely diced vegetables, mix. Line 9-inch pie pan with rich pie crust, fill with meat and vegetables. Cover with top crust. Seal well, do not cut air vents. Bake at 325° for 1½ hours. Serve with catsup and plenty of milk to drink.

HOSKA — CHRISTMAS BREAD

Mrs. V. M. (Freda) Roach

Prepare dough as for Bohemian kolace, but add a cup of seedless raisins when mixing. When dough is light take half of it and roll into 2 long rolls. Twist together and lay in greased baking pan. Take 2/3 of remaining dough and follow the same procedure, arrange on top of first twist and repeat with the last of the dough. Varnish with slightly beaten egg, let rise until light, and bake one hour at 350°.

KRINGLA

Mrs. Leone (June) Ferguson

- 1 c. sweet cream Scant t. soda
 2/3 c. buttermilk 1 t. salt
 1 c. sugar 3½ c. flour
 3 t. baking powder 1 T. salad oil

Mix in order given. Mix soda, baking powder and salt with flour. Mixture will be stiff like cookie dough. Roll out with hands to a stick form about 6-8 inches, bring in ends and twist at tips. Very good warm, with butter.

NORWEGIAN KRINGLA

Mrs. Everett (Avis) Steensland

- 1 c. sugar 1 t. soda
 ½ c. butter or margarine 2½ t. baking powder
 1 egg (unbeaten) 3 c. flour
 1 c. buttermilk 1 t. vanilla or flavor with nutmeg.

Mix sugar, shortening and egg. Add buttermilk and soda. Add flour, baking powder and vanilla. Mix well and refrigerate over night.

Use floured board. A soup spoon full of dough makes a nice size Kringla. Roll it lightly with your finger, into a smooth pencil size roll, about 12 in. long. Form into a figure 8 and place on ungreased cookie sheet. For smaller Kringla use less dough. Bake in a 450° oven 7-10 minutes, according to the amount of browning you desire. After baking, brushing them with milk or cream while still hot, will keep them soft. Serve warm or cold, either with or without butter.

PIZZA DOUGH

Mrs. Don (Lynn) Young

- 2 c. flour Sift well and combine with:
 1 t. salt 2/3 c. milk
 1 T. baking powder 1/3 c. salad oil

Knead 10 times. Roll and bake at 425°, 20 minutes. Makes one large or two small pizzas.

RUTH'S KOLACHES

Miss Clarice Britten

At night mix:
1 c. potato water
1 c. mashed potatoes
1½ c. water

1 c. sugar
1 cake yeast
1 egg
2 t. salt

Let stand until quite bubbly. Add 4 c. flour. Beat well five minutes. Add ½ c. shortening (melted), 4 c. flour. Mix thoroughly, grease, cover and set in the refrigerator. In the morning, set in a warm place until very light. Make out into small buns and let rise until light. Punch down the center, leaving a small ring around the outside.

Fill center with mixture of cooked mashed prunes, sugar, vanilla and cinnamon. Apricots or any jammy fruit may be used. The dried fruits make the best kolaches. Let them rise again for 20 minutes and bake at 400° until golden brown.

SAUCE FOR PIZZA

Mrs. Wallace (Bernice) Piper

2 cans tomato paste
1 lb. round chuck
2 medium size onions

3 garlic buds
3 red chili peppers (cut up)
1 t. oregano leaves

Salt and pepper to taste, brown the meat and add the rest of the ingredients, grind onions and garlic buds and add about 1 can of water from your tomato paste can to thin it down. Simmer 15 minutes and then put on the crust. This is sufficient for 3 pizza pans.

SWEDISH TEA COOKIES

Mrs. James (Wanda) Buck

1 c. butter (may be half margarine)
2 c. flour
½ c. powdered sugar

¼ t. salt
¾ c. nuts, chopped
1 t. vanilla

Cream butter thoroughly. Add powdered sugar gradually. Add sifted flour (cup at a time), nuts and vanilla. Form into ¾ inch balls. Chill. Bake at 375° for 15 min. or until lightly browned. Roll in powdered sugar.

VIENNA PASTRY

Mrs. V. M. (Freda) Roach

½ c. butter
¼ c. cottage cheese

1 c. flour
Apricot jam

Cream butter and cheese. Add flour and chill in refrigerator. Roll thin, cut in 4-inch squares. Place 1 t. apricot jam in center of each square and press points together. Bake on greased pan at 400° until light brown.

Candy

APRICOT ROLLS

Mrs. Kenneth (Ruby) Newberry

1 lb. apricots
1 c. coconut
1 c. nut meats
Grind above. Add

Add grated rind of 1 lemon
1 T. lemon juice
1 lb. powdered sugar

Mix, using orange juice if more moisture is needed. Roll in rolls, size of little finger and then roll in granulated sugar.

ARLENE'S CHOCOLATE BALLS

Mrs. Russell (Genevieve) Thompson

1½ c. chopped dates
1 c. powdered sugar
1 c. crunchy peanut butter

1 t. vanilla
1 T. butter

Mix well and shape in balls. Let stand in refrigerator.

Dip:

Small pkg. chocolate chips, 1 T. butter, ¼ c. paraffin (shredded). Put in double boiler and keep warm while dipping. Use spoon for dipping and put balls on waxed paper.

BOSTON CREAM CANDY

Mrs. A. A. (Ida) Williams

3 c. white sugar
½ pt. coffee cream
½ c. Karo syrup

Pinch salt
¼ to ½ c. nuts

Cook very slowly to soft ball stage. Test in cold water as you do fudge for soft ball stage. Add nuts and beat. Pour into buttered pan and mark into squares.

CARAMELS

Mrs. Clarence (Marjorie) Larson

½ lb. oleo
1 c. sweetened milk (Eagle Brand)
2 c. brown sugar

1 c. white syrup
Nuts if wanted.

Melt oleo and stir in other ingredients. Stir constantly and cook until it forms a firm ball (cook slowly about 40 min.) Pour in buttered pan and let cool.

CARAMELS

Mrs. A. R. (Harriet) Patterson

2 c. granulated sugar
Few grains of salt

2 c. corn syrup

Boil to 245° or to firm ball stage. Add gradually

½ c. butter
1½ c. coffee cream

1 t. vanilla

Add butter and cream gradually, so as not to stop boiling. Stir constantly until thick. Cook rapidly to firm ball (245°). Remove from stove and add vanilla. Pour in buttered pan. Sprinkle nuts on top. Cool thoroughly before cutting and wrap each piece in waxed paper to prevent stickiness in storage.

JUDY'S CHRISTMAS CARAMELS

Mrs. Max (Dawn) Jorgensen

2 c. sugar	1 t. salt
1 1/3 c. white Karo syrup	1 t. vanilla
1 pt. whipping cream	1/2 c. nut meats
3 T. butter	

Mix together all ingredients, except nuts and vanilla. Just use 1/3 of cream. Cook until foamy, then add 1/3 more of cream. Cook until thick. Add remainder of cream and cook until a hard firm ball (248° candy thermometer). Add nuts and vanilla and pour in buttered pan. Cool and cut into squares when solid. Wrap each piece in waxed paper. Super!

CEREAL PEANUT BUTTER CANDY

Mrs. A. D. (Sadie) Young

1 c. white Karo syrup	1 c. sugar
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Bring to a boil and boil a few minutes, then add 1 c. chunk peanut butter and 4 c. Special K breakfast food. Drop by teaspoons on wax paper.

DIVINITY

Mrs. Julius (Helen) Black

3 c. granulated sugar	1/2 t. salt
1/2 c. light corn syrup	1/4 c. egg whites (2 average sized eggs)
3/4 c. water	3/4 c. chipped black walnuts
1 t. vanilla	

Combine sugar, syrup and water in a saucepan. Cook over low heat until sugar is dissolved. Increase heat and bring to boil. Cover. Boil without stirring 3 minutes. Uncover, insert a candy thermometer and cook evenly until 265° or until a small amount dropped into cold water forms a soft ball. Remove from heat.

Add salt and vanilla to egg whites and whip with hand or electric beater until stiff, moist peaks form. Don't overbeat. Beat in hot syrup slowly, pouring a thin stream from a height of one foot (high speed) and continue beating until mixture almost holds its shape but is still glossy. Stir in nut meats and pour into buttered baking dish or on waxed paper. Cool and cut into squares with a warm knife.

FRUIT CANDY

Mrs. Donald (Ardys) Erickson

1/2 to 1 lb. figs	1 lb. coconut
1 lb. raisins	1 c. nuts
1 lb. dates	

Grind and combine in large bowl.

Make syrup of 3 c. sugar and 1 c. thin cream or evaporated milk. Cook to soft ball. Pour over ground fruit. Mix thoroughly. Shape into large rolls. Dip rolls (or logs) in Dot Chocolate. Slice as desired.

Very nutritious—family Christmas favorite! This makes enough for family plus gifts. Keeps well for several weeks.

CREAM FUDGE

Mrs. Harry (Leona) Yates

1 c. brown sugar	1/2 c. corn syrup
1 c. white sugar	1 c. nuts
1 c. cream	

Cook sugar, cream and syrup till it forms a ball in water. Beat, add nuts and pour on buttered plate. When nearly cool, cut in squares.

CHOCOLATE FUDGE

Mrs. Dale E. (Barbara) Derby

3 c. sugar	3 sq. unsweetened chocolate (3 oz.)
1 envelope unflavored gelatin	1¼ c. butter or oleo
1 c. milk	2 t. vanilla
½ c. light corn syrup	1 c. walnuts

Butter 9" square pan. Mix sugar and dry gelatin in a sauce pan. Add milk, corn syrup, and chocolate. Cook until it reaches soft ball stage. Add butter or margarine and vanilla. Beat until thick. The high proportion of butter or margarine is one of the reasons this fudge is outstanding.

EXCELLENT FUDGE

Mrs. Wm. (Kittie) Mahlstadt

4½ c. sugar	1 lb. sweet chocolate (German or semi-sweet)
1 large can evaporated milk and	2 small pkgs. chocolate chips
2 T. butter or oleo	1 c. chopped nuts
16 large marshmallows	1 t. vanilla

Combine sugar, milk and butter; heat until sugar is dissolved, then bring to rolling boil for 5 min. Remove from heat and add rest of ingredients and stir until marshmallows are melted. Makes 4 lbs.

WHITE FUDGE

Mrs. Eugene (Lucille) Sills

3 c. sugar	Pinch salt
1 c. cream or evaporated milk	1 t. vanilla
4 T. butter	Nuts
½ c. corn syrup	

Cook sugar, milk, butter, syrup and salt a little longer than soft ball stage. Remove from fire and add vanilla and nuts. Beat and pour into pan.

NOODLE CANDY

Mrs. Duane (Mabel) Raver

One can chow mein noodles	One package butterscotch chips
One package chocolate chips	Nut meats as desired

Melt chips in double boiler, combine with noodles and nut meats and drop on waxed paper.

PEANUT BRITTLE

Lowell L. Carver

1½ c. sugar	2/3 c. cold water
2/3 c. light corn syrup	

Stir until it boils. Cover and boil 3 minutes. Uncover and cook to soft ball temperature (238°). Add:

2 c. unroasted peanuts	¼ t. salt
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Cook about 25 minutes or to hard crack stage (290°). Add

3 t. butter	½ t. vanilla
½ t. soda (dissolved in ½ T. cold water)	

Remove from heat before adding the last three ingredients. Pour and spread quickly in shallow, well-greased pans. Partially cool, turn and break into pieces when cold.

POTATO CANDY

Mrs. W. S. (Ida) Hemstreet

Boil 1 medium potato, pinch of salt. When done mash in bowl and add as much powdered sugar as it will take to make contents like pie crust dough to handle.

Add extract to suit taste, vanilla, peppermint, lemon, etc. One may also add peanut butter or melted chocolate for variations. Roll or flatten in small pieces.

CHEESE PEANUT BUTTER CANDY

1 lb. sweet chocolate (German or Swiss)
1/2 c. butter or lard
1/2 c. chopped nuts
1 t. vanilla

MINIATURE

Combine sugar, milk and butter; heat until sugar is dissolved; then bring to a rolling boil for 5 min. Remove from heat and add rest of ingredients, and stir until mixture is thick. Drop on waxed paper.

WHITE FUDGE

2 c. sugar
1 c. cream
1/2 c. butter
1/2 c. milk
1 t. vanilla

NOODLE CANDY

One package buttered chips
One package chocolate chips
Melt chips in double boiler, combine with noodles and nut meats and drop on waxed paper.

PEANUT BRITTLE

2 c. unsweetened peanuts
1/2 c. light corn syrup
1/2 c. sugar
1/2 c. milk
1 t. vanilla

CREAM FUDGE

3 t. butter
1/2 c. soda (dissolved in 1/2 T. cold water)
1/2 c. cream
1/2 c. sugar
1 t. vanilla

PEANUT BUTTER CANDY

2 c. unsweetened peanuts
1/2 c. light corn syrup
1/2 c. sugar
1/2 c. milk
1 t. vanilla

NOODLE CANDY

One package buttered chips
One package chocolate chips
Melt chips in double boiler, combine with noodles and nut meats and drop on waxed paper.

Large Quantity Foods

ANGEL FOOD ICE BOX WHIP

Mrs. George (Laura) Bowman

1 large can pineapple (No. 2½); 1 envelope gelatin. Drain juice of pineapple and put ¼ c. on the gelatin to dissolve. Scald 1 c. milk, add 2 beaten egg yolks, cook till it coats a spoon. Add gelatin mixture. Set this aside to cool.

Beat 1 pt. cream and two egg whites till stiff. Mix the cream and egg whites after they are beaten separate. Add pineapple pieces to above mixture.

Break a large angel food cake in a flat pan that will serve 20 (should be bite-size pieces). Pour mixture over cake. Maraschino cherries may be added if desired.

Best if let stand in refrigerator 24 hours before serving. Serves 20.

BUFFET PARTY CASSEROLE

Mrs. James (Wanda) Buck

8 oz. pkg. fine noodles

¼ c. salad oil

2 7-oz. cans tuna

2 4-oz. cans whole mushrooms

1 peeled clove garlic

1 minced small onion

1 T. flour

1 t. Worcestershire sauce

1 can condensed cream of chicken soup, undiluted.

¼ c. orange juice

5 oz. can shrimp

½ can grated Parmesan cheese

Cook noodles in boiling water as directed on pkg. Drain.

Put salad oil and oil from tuna into a skillet. Drain mushrooms, saving liquid, and put into skillet. Add garlic and onion. Cook stirring until onion is tender but not brown. Remove garlic. Blend in flour. Stir in liquid from mushrooms and Worcestershire sauce. Cook until thickened, stirring. Stir in orange juice and soup. Break tuna into bite size pieces and add with shrimp and noodles to sauce. Place in 3 qt. casserole. Sprinkle with cheese. Bake at 350 degrees for 40 minutes. Serves 12.

BREAD DRESSING

Mrs. Warren (Fern) Zenor

35 Servings.

2 gallon cubed bread

1 t. salt

1½ t. sage

½ t. pepper

¾ c. onions, chopped fine

¾ c. celery, chopped fine

1 c. turkey or chicken skin, ground or chopped fine

2 T. melted chicken or turkey fat

2 c. broth

BEEF-PORK NOODLES

Mrs. Alan S. (Betty Kay) Platt

Brown together: 1 lb. ground beef and 1 lb. ground pork.

Brown in a little shortening: 2 onions, cut up and 2 green peppers, cut up.

Combine above mixtures and add: 1 can tomato puree, 1 can pimiento (juice, too), 4 whole cloves, salt and pepper to taste. Cook for 1½ hours.

Cook noodles in salty water, drain and blanch. Add noodles to first mixture. Then add: 1 can mushrooms with juice, 1 can stuffed olives (not juice), ½ lb. cheese (American or similar). Heat and serve. Nice for luncheon, serves 10-12.

CHILI FOR 150

Verda Aegerter

Favorite Recipe for M. Y. F.

35 lbs. ground beef, med. grade
 24 cans (No. 303) red beans
 12 cans (46 oz.) tomato juice

9 cans (No. 2½) tomatoes
 12 large onions
 Chili powder, salt and pepper.

CREAMED CHICKEN AND POTATOES FOR 150

Verda Aegerter

Favorite Recipe for M. Y. F.

50 lbs. potatoes, cook and mash
 6 four-lb. chickens

3 gal. milk plus broth from chickens

GOULASH FOR 150

Verda Aegerter

Favorite Recipe for M. Y. F.

25 lbs. hamburger
 15 lbs. spaghetti (salt to taste)

10 12-oz. cans tomato paste
 6 pkgs. spaghetti sauce mix

Brown meat. Boil spaghetti and drain. Stir all together in electric roaster. Simmer 20 minutes.

FILLING FOR 100 BUNS

Mrs. G. E. (Laura) Bowman

12½ lbs. hamburger
 2½ pt. water
 2½ t. chili powder
 5 t. salt

5 t. pepper
 2 t. mustard
 5 onions chopped
 ¾ c. catsup

Mix and simmer for 10 minutes, then add hamburger and cook 1 hour.

GLORIFIED HAMBURGERS

Mrs. Herb (Mona) Theis

2 lbs. hamburger or ground beef
 ½ c. catsup
 ½ c. water
 2 onions, chopped fine

2 T. prepared mustard
 Chili powder to taste
 Salt and pepper

Mix all together well and cook over a slow fire for one hour. Serve hot in hamburger buns. Enough for 25 hamburgers.

HAM ROLLS

Mrs. M. K. (Hattie) Dailey

2½ lb. smoked ham
 1 lb. ground beef
 ½ lb. ground lean pork

3 eggs
 3 c. crushed graham cracker crumbs
 2 c. milk

Mix this together well. Use ½ c. measure and roll into individual rolls. This amount makes 25.

Now mix 2 cans tomato soup, ¾ c. vinegar, 2 c. brown sugar, 2 t. dry mustard. Mix well and pour over the rolls which have been placed in a pan. Bake 350 degrees for 1½ hours. DO NOT COOK the second mixture. Just mix well and pour over rolls.

HAM LOAF FOR 100

Verda Aegerter

20 lbs. ham loaf (15 lbs. lean ground
 pork, 5 lbs. ground ham)
 12 c. cracker crumbs (2 lb. box)

3 t. pepper
 2 doz. eggs
 12 c. milk

Bake 1½-2 hours at 350 degrees. (Should be in oven by three o'clock at church.)
Baste frequently with 4 c. brown sugar, 12 T. dry mustard, 3 c. vinegar.

HAM AND RICE ROLL For 50

Mrs. G. E. (Laura) Bowman

1 gal. cooked rice	2 t. salt
2 c. minced onion	¾ T. curry powder
2 c. parsley, chopped fine	50 thin slices of ham (canned in square cans is best shape)
½ c. melted butter	

Roll the above mixture in the slices of ham and fasten shut with toothpicks. Bake 375 degrees for 30 or 35 minutes. Serve with Curry Sauce, made as follows:

2 c. butter or oleo	4 t. salt
1 T. (scant) curry powder	1 gal. milk
1 c. corn starch	

Melt butter, stir in curry powder, corn starch and salt, as for gravy, add milk and thicken. Serve a tablespoon of the gravy over each roll.

HAMBURGER DELUXE Serves 48

Mrs. George (Laura) Bowman

14 lbs. hamburger	¼ c. salt
1 c. green pepper, chopped	2 t. pepper
½ c. onion, chopped	2½ qts. bread crumbs
14 eggs	1½ qt. milk

Pack half of this mixture in bottom of large flat pan or pans to cut 48.

Dressing:

2 gal. diced bread	1 qt. chopped onion
Stock or water to moisten	3 c. melted butter or oleo
1 qt. diced pre-cooked celery	

Pack this dressing on the first layer in the pan and then add the remainder of the meat mix. Bake 325 degrees one hour.

HOT DISH Serving 140

Mrs. G. E. (Laura) Bowman

12½ lbs. meat chopped (use ham, pork or chicken)	6 pkgs. American Beauty egg noodles, cooked.
15 c. celery, cut and cooked	

Mix above with sauce as follows:

2 c. butter	1 lb. cooking cheese
2 c. flour	30 c. liquid, broth or milk.

Mix and cook. Bake in pans (flat) at 350 degrees about 45 minutes. Spread with buttered crumbs, and brown 15 minutes. For crumbs 1 lb. butter and 3 loaves of bread. Serve and top with gravy made as follows:

6 cans mushroom soup	15 T. flour
6 cans condensed milk	1 lb. cheese

Cook till thick.

SANDWICHES

Verda Aegerter

Eight pounds minced ham ground and mixed with 16 boiled eggs chopped, with salad dressing, pickle, and onion to taste makes 200 sandwiches.

SLOPPY JOE HAMBURGERS

Mrs. W. E. (Edna) Paley

25 lbs. ground beef
 2 large onions
 1 green pepper
 2 c. celery, chopped

½ c. brown sugar
 12 t. dry mustard
 2 bottles chili sauce
 Salt, pepper and chili powder to taste.

Mix all together in large electric roaster and bake at 300 degrees for 5 hours. Will serve 250 hamburger buns.

MAID - RITES FOR 100

Mrs. Verda Aegerter

Favorite Recipe for M. Y. F.

30 lbs. ground beef
 2 bottles catsup
 4 cans tomato soup
 4 cans chicken gumbo soup

6 large onions
 1 small jar mustard
 Three cups oatmeal

POTATOES AND BEEF FOR 150

Mrs. Verda Aegerter

180-200 average sized potatoes
 8 lbs. ground beef
 10 qts. milk
 6 c. flour

2 c. butter
 1 lb. (grated) cheese
 6 c. bread crumbs

Wash potatoes, cook, peel, then slice alternate layers of potatoes and meat and cheese. Pour white sauce made with the milk, flour and butter over top with buttered crumbs. Bake in large flat pans 1½ hours at 350 to 375 degrees.

CHRISTMAS PUNCH

Mrs. Verda Aegerter

4 pkgs. orange kool aid
 4 pkgs. cherry kool aid
 4 pkgs. strawberry kool aid
 6 c. sugar

8 qts. cold water
 1 large can pineapple juice
 2 large bottles ginger ale or white soda

Just before serving add 2 pints lime sherbert. Serves 50 small punch cups.

PUNCH FOR 100

Mrs. G. E. (Laura) Bowman

1 doz. oranges or two cans frozen orange juice, with required amount of water.
 1 doz. lemons or one can of concentrated lemon juice and the required amount of water.

2 qt. bottles grape juice
 4 lbs. sugar dissolved and cooled
 in 2 qt. water

4 bottles ginger ale
 2 qt. lemon sherbert if desired.
 Ice

COCOA FOR 100

Mrs. Verda Aegerter

Boil together:

12 c. cocoa
 6 c. sugar
 6 qt. water

Add: 18 qt. milk
 2 T. salt
 6 t. vanilla
 2 pts. whipped cream or marshmallows

BEEF SALAD

Mrs. Paul (Beulah) Bemis

3 pkg. raspberry or strawberry jello
 5 c. liquid

No. 2 can pineapple (crushed)
 No. 2 can shredded beets

Use liquid from beets and pineapple as part of the 5 c. of liquid.

24 HOUR CABBAGE SALAD

Mrs. Robert (Ruth) Williams

1 T. unflavored gelatin	¼ t. pepper
¼ c. cold water	1 c. salad oil
1 c. vinegar	6-8 c. shredded cabbage
1½ c. sugar	1 onion, grated
1 t. celery seed	2 green peppers, cut fine
1 t. salt	2 carrots, shredded

1. Combine gelatin and cold water and let stand to soften.
2. Combine vinegar and sugar until sugar is dissolved. Add seasonings and stir in softened gelatin. Beat in the salad oil. (This is the dressing.)
3. Combine vegetables and toss with enough dressing to moisten. Refrigerate for 24 hours. Vegetables will stay crisp. Makes 16 servings.
(The longer it stands, the better it is.)

SPRING DESERT SALAD

Mrs. Fred (Glenna) Porter

4 bananas	2 pkgs. lemon jello
16 marshmallows	4 c. water
No. 2 can crushed pineapple	

Dissolve jello in water and set aside to thicken. Drain pineapple and cut up marshmallows and bananas. When jello has thickened, add the fruit and marshmallows and put in a large 8x10 pyrex dish and chill.

Topping:

1 c. sugar	2 eggs, beaten
4 T. flour	4 T. butter

Juice from pineapple plus water to make 2 cups. Boil until thick and cool. Fold into ½ pint cream whipped. Spread on top of salad and grate cheese over top. Chill and cut in squares and serve. Serves 16.

APRICOT SAUCE FOR GINGERBREAD

Mrs. G. E. (Laura) Bowman

50 Portions—1 large tablespoon each serving.

2½ lbs. dried apricots	2 T. lemon juice
1 lb. or 3 c. powdered sugar	1 qt. whipping cream

Add enough water to apricots to cover and cook until tender, then puree them. Add lemon juice and sugar. Let cool. Whip cream, fold in sweetened apricot mixture. Serve on hot ginger bread or steamed pudding.

BROWN SUGAR CAKE DIP FOR 250

Mrs. George (Laura) Bowman

10 lb. brown sugar	2/3 c. butter
2½ c. corn starch	10 t. vanilla
2½ c. flour	10 qt. boiling water
Salt to taste	

Pour water over sugar, flour and corn starch. Stir over low flame till flour is cooked. Add butter and vanilla. Serve hot over ginger bread or spice cake.

FAVORITE RECIPES — FIRST METHODIST CHURCH — CORRECTIONS

Paste this recipe on page 35:

HAMBURGER NOODLE DISH

Mrs. Charles E. (Betty) Carlson

Saute until brown 2 T. butter, 2 sliced onions and 1½ lbs. ground beef. Add 8 oz. pkg. noodles, cooked, 4 oz. can mushrooms and juice, ½ c. chopped ripe olives, ½ t. salt, ¼ t. pepper, ½ lb. American cheese, cut in cubes and 1 can mushroom soup diluted with ½ c. milk. Turn into a casserole dish and bake 25 minutes at 350 to 375°. Add 1 c. chow mein noodles and ½ c. cashew nuts on top. Serves 8-10.

Paste this recipe on page 73:

APRICOT DELIGHT SALAD

Mrs. Charles E. (Betty) Carlson

1 pkg. lemon jello
1 can (2 c.) apricot nectar

1 can crushed pineapple
1 sliced banana

Heat nectar and pour over the jello. Let congeal slightly. Add fruit and let set in refrigerator. Serves 6.

We belatedly thank Richard Boast for the use of his splendid etching of our church which we used on our cookbook cover and first page. It greatly enhances the book's beauty and appeal and we are most appreciative for its use.

Cook Book Corrections—Please make these corrections on the recipes now while this sheet is new so your recipes will be as they were intended.

Page Name Recipe Correction

- 5. Mrs. Knott's Pars. Steak Rolls—"celery in butter, add to parsley and bread cubes"—
- 19. Mrs. Stone's 7 Layer Casserole—"bake for one hour, keeping covered the first ½ hour."
- 26. Mrs. Zack's Scalloped Chicken Supreme—(2/3 c. uncooked).
- 27. Mrs. Knapp's Shrimp a l'Laure "1 can small cleaned shrimp—3 cans shrimp are better".
- 27. Shrimp Casserole belongs to Mrs. George (Florence) Robinson.
- 28. Mrs. Cafferty's Tuna Veg. Pie—"stirring constantly. Add 1 pkg. frozen mixed vegetables. Add one 7 oz. can—"
- 39. Mrs. Leonard's recipe is called Doughnut Muffins.
- 56. Mrs. LaGrange's Shrimp Salad—1 t. salt instead of 1 T.
- 76. Miss Granner's—Apple Fruitcake.
- 84. Mrs. Yates'—White Cake needs 1 c. sugar added to it.
- 84. Mrs. Noring's White Cake needs ½ c. shortening instead of 1½ c.
- 85. Mrs. Smalling's—S. C. Cream Cake—correct spelling of sprinkle.
- 86. Hilda Been's—Chocolate Fudge Cake needs ¾ c. water instead of ½ c.
- 89. Mrs. James Likely's Sour Cream Cake needs to bake at 350 to 375°.
- 90. Mrs. Harryman's Wacky Cake is really her Devils Food Cake.
- 98. Mrs. Littlehale's Powdered Sugar Cookies Supreme actually need 1½ c. sifted powdered sugar in them.
- 101. Mrs. Silence's O. Refrig. Cookies need 2 c. shortening and 2 T. hot water.
- 115. Nursery School Cookies and Mrs. Brown's Oatmeal Cookies—add 1 c. brown sugar.
- 120. Crispy Top Apple Pie needs ½ c. sugar instead of flour.
- 123. Green Tomato Pie needs 1 T. vinegar instead of 1 t. vinegar.
- 128. Mrs. Paulson's pie is a Sour Cream Raisin Meringue Pie.
- 131. Mrs. Coover's Baked Custard should read—"in unbuttered casserole, placed in a pan of hot water."
- 133. Mrs. Silverthorn's Cherry Cheese Squares—"Soften the cream cheese, add the powdered sugar and vanilla, then fold in the Dream Whip."
- 137. Mrs. Harper's Gingerbread should read "—salt, soda, spices and water in mixing bowl"—
- 138. Comstock instead of Comstack and recipe should be ¼ c. melted butter instead of 1¼ c. crushed pineapple.
- 139. Mrs. Holtz' Dessert should read "—into 2 c. whipped cream and pour over cubed"—
- 143. Mrs. Wagaman's Cake should read "Add 1½ c. milk and 1 box"
- 146. Old Fashioned Rhubarb Pudding.
- 147. Mrs. Phillips'—F. Tapioca Cream—"Mix egg yolk, milk, ¼ c. sugar"—
- 150. Mrs. Earl Holtz'—Torte Dessert—at end add "Serve with fresh berries and ice cream or whipped cream."
- 154. Mrs. Day's Ice Cream Soda Punch should have 2½ t. candied ginger instead of 2½ c.
- 158. Chili Sauce—Mrs. Everett (Zoe) Bourne.
- 162. Bakkapootjes—Mrs. Don (Betty) Kirkham.

27. T. Casserole—Impressenoud Mrs. Paul. (Ethel) Severson
57. P. Salad—Durgeason—½ c. sugar instead of 1½ c.
120. P.S.A. Pie—Risewick—½ c. flour for topping