



FAVORITE RECIPES

from

IMMANUEL METHODIST CHURCH

2900 Forty-Ninth Street

Des Moines, Iowa

A RECIPE FOR CONTENTMENT FOR ANY DAY

Take a generous portion of The Bible early in the day. It matters little the Book from which it comes, although best results will probably come if equal portions of the Old Testament and the New Testament are used at the same time. Add to this a period of silent meditation and prayer while you consider carefully the message of The Bible to your life and the message of your life to that of those around you. Sprinkle over the whole a bit of firm determination that you will make of yourself a force for good and happiness in the world. Put a smile on your face and a word of encouragement and good cheer for all that you meet on your tongue.

You will get from this recipe twenty-four hours of peace of mind, contentment, and a feeling that you count for a great deal of good among those who are around you. You will be amazed to find that you and God have the answer to every problem that arises and life takes on a new meaning and new purpose. This recipe will add a zest to your life and a sweetness to the world around you. It will be one often sought after by your friends who get a taste of it from time to time.

George A. Sheils, Minister
Immanuel Methodist Church

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HOW TO PRESERVE A HUSBAND

Be careful in your selection. Do not choose too young and take only such as has been reared in a good moral atmosphere. Some insist on keeping them in a pickle while others keep them in hot water. This only makes them sour, hard, or sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience - well sweetened with smiles - and flavored with kisses. To taste them, wrap them in a mantle of charity, keep them warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared, they will keep for years.

TODAY

A moment caught from the span of time,
A glance at a falling star,
Can lock a memory in your heart--
T'will be yours, wherever you are.

A gentle word or a smile today,
A lift as you pass along,
Can lock a friend within your heart--
A memory, friend and a song.

--Gladys Niece Templeton

Lift up your heart to Him even at your meals and when you are in company;
the least little remembrance will always be acceptable to Him. You need
not cry very loud; He is nearer to us than we think.

Heaven is not a mythical place; it can be found right down in the heart
of a man who has found the work he loves and the woman he loves.

Fellowship in joy, not sympathy in sorrow, is what makes friends.

You can't keep trouble from coming, but you needn't give it a chair to
sit on.

People can be placed into three classes: the few who make things happen;
the many who watch things happen; and the over-whelming majority who
have no idea what has happened.

One can pay back the loan of gold, but one dies forever in debt to those
who are kind.

Today is ours; tomorrow, God's. --French Proverb

HELPS FOR BIBLE READING

- When in trouble or sorrow, read John 14; Psalm 46.
- When you worry, read Matt. 6:19-34.
- When you have the blues, read Psalm 91.
- When God seems far away, read Psalm 139.
- When you want rest and peace, read Matt. 11:25-30.
- When in sickness, read James 5; Psalm 41.
- When in danger, read Luke 8:22-25; Psalm 91.
- When men fail you, read I Peter 5:7; Psalm 23.
- When lonely or fearful, read Matt. 6:25-34; 11:28-30.
- When discouraged or tempted, read I Cor. 10:13; Isa. 40.
- When you have sinned, read I John 1:8-9; Heb. 7:25.
- When you forget your blessings, read Psalm 103.
- When your faith seems failing, read Heb. 11.
- When you want courage, read II Cor. 12:9.
- When looking for happiness, read Col. 3:1-17.
- When leaving home for travel, read Psalm 121.
- When you grow bitter or critical, read I Cor. 13.
- If not a Christian, read John 3:16; Matt. 10:32-33; 22:35-40; 25:31-46;
Rom. 10:9-13 ; Eph. 2:8-9.

ACKNOWLEDGMENT

The Women's Society of Christian Service wishes to thank the many contributors who made it possible for us to give something in return for their prize recipes. We also thank you advertisers for helping to make it a financial success.

TABLE PRAYERS

We thank Thee, O Lord, for the food given us this day, and we pray that it may strengthen and sustain us in body and mind to serve Thee by doing our daily tasks faithfully and well.

Accept our thanks, O Heavenly Father, for all the expressions of Thy goodness and mercy toward us. We thank Thee for this food received from Thy bounty.

We thank Thee, O Lord, for this food and for all the blessings so generously bestowed upon our home. We thank Thee in Jesus' name. Amen.

Our Father, we are thankful for our homes and our food, for the air we have to breathe and everything that is good. Help us to remember while we work and play to be thankful for every happy day. Amen.

Our Heavenly Father, we humbly beseech Thee to bless this food and our fellowship and to enable us to rejoice in the presence of the divine unseen Guest whose coming to earth has filled all life with new meaning and beauty. Amen.

For what we have received of Thy bounty, O God, we render Thee our devout thankfulness. Bless, we beseech Thee, the food prepared for our use and our fellowship together.

This morning, O Lord, we lift thankful hearts to Thee. Accept our thanks for this food and keep us through the hours of this day. For Christ's sake we ask it. Amen.

Our Father in Heaven, I thank Thee for this food. Feed all the other little children in my country and those far across the sea as you are feeding me. For Jesus' sake. Amen.

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NUT BREAD

--Mrs. Fred A. Smith

1 c. sugar	1 egg
2 c. milk	1 tsp. salt
4 c. flour	4 tsp. baking powder
1 1/2 c. nuts - chopped	

Let rise 20 minutes. Bake in moderate oven (350 degrees) about 1/2 hour.

SALMON AND RICE

--Mrs. Fred A. Smith

2 qts. cooked rice	1 can chicken soup
1 lb. can salmon	

Place in a glass baking dish layers of the rice and salmon slightly salted. Pour on the top the can of chicken soup well stirred, and with a fork push it into the layers as evenly as possible. Cover with fine cracker crumbs and particles of butter or margarine. Bake in a medium oven 30 minutes. Serves 12.

SALMON SOUFFLE

--Mrs. Geo. A. Sheils

4 T. flour	4 T. butter
4 eggs	2 c. milk
1 can salmon	pinch of salt
Bread crumbs buttered	

Mix flour, butter, and milk. Cook until thick. Add well beaten egg yolks. Let cool. Add egg whites, beaten stiff. Grease baking dish. Put in layer of fish, pour in some sauce, add fish and sauce until dish is full. Put buttered crumbs on top. Bake one hour in pan of water. Serves 10.

CORN BREAD

-- Mrs. Fred A. Smith

1 egg	1 c. corn meal
1 T. sugar	2/3 c. flour
1 tsp. salt	2 tsp. baking powder
1 c. sweet milk	

Stir egg, sugar, and salt together - add milk, then 1/2 cup corn meal and 1/2 amount of flour. Then remainder of corn meal and flour into which the baking powder has been sifted. Use tablespoon shortening to oil pan, and bake in hot oven.

FROZEN STRAWBERRY DESSERT

--Mrs. F. Gerald Ensley

1 can evaporated milk	1 box frozen strawberries
1/4 c. sugar	

Chill the milk until ice crystals begin to form around edges. Whip until stiff. Add sugar and thawed berries. Put into ice tray. Freeze. Serves 10.

FAVORITE BROWNBREAD

--Mrs. Grace Figge

Sift together:

1 c. white flour	1 tsp. salt
2 tsp. soda (if sour milk is used) or	2 tsp. baking powder if sweet milk is used

Add:

3/4 c. molasses	2 c. milk (sour or sweet)
1 c. corn meal	1 c. whole wheat flour

Beat well. -- If desired add 1 cup raisins or nut meats. Steam 2 hours in greased molds filled 3/4 full and covered tightly, or bake in greased bread pan 325 to 350 degrees in oven for 1 hour.

CHOCOLATE Upside Down Dessert

--Mrs. Geo. A. Sheils

1 c. flour	2 T. butter
3/4 c. sugar	1 square chocolate
1/2 tsp. salt	1 tsp. vanilla
2 tsp. baking powder	1/2 c. nuts
1/2 c. milk	

Sift flour, baking powder, salt, (cocoa if used instead of chocolate) and sugar together. Stir in milk, melted butter and chocolate. Add vanilla and nuts. Pour in pan.

Topping;	
Combine: 1/2 c. brown sugar	1/2 c. white sugar
4 T. cocoa	Add: 1 c. water

Pour topping over batter -- bake 1 hour at 325 degrees.

MACARONI-CHEESE SOUFFLE

--Mrs. H. P. Buxton

1 1/2 c. scalded milk	1 c. soft bread crumbs or cubes
1/4 c. melted butter or margarine	1/4 c. chopped pimento
1 T. minced onion	1 1/2 c. grated American cheese
1/2 tsp. salt	1/8 tsp. papper
3 beaten eggs	1 c. cooked macaroni(1/2 c. uncooked)
1 T. chopped parsley	

Pour milk over bread crumbs. Add butter, pimento, onion, cheese and seasonings. Mix well. Add eggs and macaroni. Pour into one or individual baking dishes and bake in a moderate oven until set.

SERVE with hot mushroom sauce:

Heat can mushroom soup with 1/4 c. milk. A few fresh mushrooms may be used if desired.

CORN-HAM CASSEROLE

--Mrs. W. F. Clayburg

1 medium size onion	2 T. butter
1 c. cooked diced ham	1 tsp. prepared mustard
3 T. flour	3 T. butter
1/2 tsp. salt	1/2 tsp. dry mustard
2 c. milk	2 eggs beaten
2 c. cooked corn	1 tsp. worcestershire sauce
1 c. soft bread crumbs	2 T. butter

Chop onion fine, let simmer in 2 tablespoons butter, stir in ham and prepared mustard. Mix well, spread on bottom of a buttered 2 quart casserole. Melt 3 tablespoons butter, add flour, salt and dry mustard, add milk. Cook till thickened. Add beaten eggs, corn, worcestershire sauce and pour over ham in casserole. Top with crumbs, dot with 2 tablespoons butter. Bake 1 hour in 375 degree oven.

NEVER FAIL SUGAR COOKIES

--Mrs. W. F. Clayburg

3 c. flour	1 tsp. soda
2 tsp. baking powder	1 c. sugar
1 tsp. nutmeg or vanilla	2 eggs beaten
4 T. milk	1 c. butter or margarine

Sift flour, soda, baking powder and sugar into a large bowl and mix. Cut the butter into the dry mixture, then add egg and milk. Roll on floured board, cut and bake on greased sheets in 375 degree oven.

1/2 cup chop nuts, 1 cup chocolate chips may be added to the dough and dropped by teaspoon on greased sheet and bake.

GLAZED PEACH PIE

--Mrs. W. F. Clayburg

1 baked 9 inch pie shell	3 c. sliced fresh peaches
1/2 c. water	1 c. sugar
3 T. cornstarch	1 T. butter
1 c. crushed peaches	

Put sliced peaches in pie shell and cover with the following mixture: Cook crushed peaches, water, sugar and cornstarch together two or three minutes, stirring well. Add butter. Cool slightly and pour over fresh peaches in shell till all are covered. Chill in refrigerator two hours or more. Serve with whip cream.

Frozen peaches may be used. Fresh or frozen strawberries may be used for strawberry pie.

FROZEN FRUIT SALAD

--Mrs. Fred A. Smith

2/3 c. heavy cream	1/3 c. mayonnaise
1 tsp. gelatin	3 T. pineapple juice
2 T. lemon juice	1 T. maraschino cherry syrup
1/2 c. diced bananas	3/4 c. pineapple

Beat cream until stiff and gradually beat mayonnaise, gelatin (soaked in pineapple juice), lemon juice, and cherry juice. Fold in bananas, pineapple, and cherries. Freeze. Stir.

FRUIT COBBLER

--Mrs. Grace Figge

Cream together until light and fluffy: 1/4 c. soft margarine
1/2 c. sugar
Sift together: 1 c. flour
2 tsp. baking powder
1/4 tsp. salt
and stir into shortening-sugar mixture alternately with
1/2 c. milk

Beat until smooth. Pour into 2 qt. casserole. Spoon over batter drained canned fruit such as peaches, apricots, cherries or berries. Pour over top 1 cup sweetened fruit juice. Bake in 375 degree oven 45 to 50 minutes (until top springs back when lightly touched). During baking fruit and juice goes to the bottom and a cake-like layer forms on top. Serve with cream, whipped cream or ice cream.

PRIZE Winner Slice O'Lemon Pie

--Mrs. W. F. Clayburg

1 1/4 c. sugar	2 T. flour
1/8 tsp. salt	1/4 c. butter or margarine
3 eggs (beaten)	1 tsp. grated lemon rind
1 lemon peeled and sliced thin	1/2 c. water

Cream sugar, flour, salt and butter together. Add beaten eggs, (save 1 teaspoon white for top of pie), rind and water. Put sliced lemon in unbaked pie shell. Pour mixture over slices. Put top crust on, crimp edges. Brush with egg white, sprinkle with sugar and cinnamon. Bake 30 minutes in a 400 degree oven.

CHICKEN SALAD

-- Mrs. W. F. Clayburg

1 c. cooked chicken	3/4 c. celery sliced thin
3/4 c. ground carrots	1/4 c. diced sweet pickle
2 T. minced onion	1/2 tsp. salt
1 pkg. lemon flavor jello	2 c. hot water

Pour water over jello. Chill, add chicken and vegetables. Pour into mold, chill till firm, unmold and garnish with mayonnaise. Serves 6 to 8.

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DANISH PASTRY

--Phyllis Gardner

Cream together thoroughly: 1/3 c. sugar
 1 tsp. salt
 1 tsp. mace
 3 eggs
 1 tsp. vanilla extract
 1 tsp. lemon extract

Add to creamed mixture: 3/4 c. ice cold milk
 4 c. all-purpose sifted flour

Dissolve 4 cakes compressed yeast in 1/2 c. ice cold milk; add to above mixture.
 Mix in 2 c. flour
 Add: 1/3 c. soft shortening
 Turn on well-greased board, roll into circle. Spread 1 1/4 c. shortening on center of dough, covering 1/2 of surface. Fold sides over, overlapping ends. Turn over, roll into rectangle. Fold ends over 1/3, making 3 layers of dough. Roll again. Repeat folding 3 times. Cover, let rise 30 minutes. Form into cut lengths or butterhorn, rolls, twists, or tea rings. Brush with milk and egg wash, by adding 1/4 c. milk to 1 beaten egg. Let rise 1 hour. Bake at 450 degrees 15 to 18 min. Remove from oven, frost while hot. Nuts optional.

Frosting: 2 c. powdered sugar
 4 T. hot water
 1 tsp. vanilla

RAISED SWEET BUNS

3/4 c. lard	2 eggs (beaten)
3/4 c. sugar	2 cakes compressed yeast
1 tsp. salt	1/2 c. tepid water
1 c. boiling water	about 12 c. flour
1 c. cold water	

Dissolve the lard, sugar and salt in boiling water, add cold water. When lukewarm, add the eggs, then add yeast dissolved in tepid water. Add flour slowly, knead lightly. Place in greased bowl until double in bulk. Turn onto floured board. Roll, cut with biscuit cutter. Place 1/2 inch apart on greased pan. Let rise until very light. Bake 375 degrees 15 to 20 min. Makes 4 dozen.

BROWN BREAD

--Louise Weber

4 c. whole wheat flour
2 tsp. soda
1 tsp. salt
3/4 c. sorghum, 1/4 c. sugar OR 1/2 c. molasses, 1/2 c. white syrup
3 c. milk

Mix and let stand in pan 40 minutes. Bake 40 to 60 min. at 350 degrees.

DATE BREAD

--Florence Barr

2 c. dates	1 tsp. vanilla
1/2 c. sugar	1 egg
1 T. butter	1/4 tsp. salt
2 tsp. soda	1 1/2 c. boiling water
1/2 tsp. baking powder	2 1/2 c. flour

Pour boiling water on the dates, stir. When cool, add the rest of the ingredients. Bake in slow oven 1 hr.

BANANA NUT BREAD

--Florence Barr

3/4 c. sugar	2 c. flour
1/4 c. fat	1 tsp. baking powder
1 egg	1/2 tsp. soda
2/3 c. mashed bananas	1/2 tsp. salt
3 T. milk	1/2 c. nuts

Cream sugar and shortening, add egg and milk. Beat. Mix in dry ingredients, then nuts and mashed bananas. Beat 2 minutes. Bake in greased loaf pan 1 hour or more in 350 degree oven.

SPOON BREAD

2 c. scalded milk	1 tsp. salt
1/2 c. cornmeal	2 T. melted butter
1/2 tsp. baking powder	3 eggs

Stir cornmeal into milk and cook in a double boiler until like mush 10 minutes. Add baking powder, salt, melted butter and beaten egg yolks. When thoroughly blended, fold in the stiffly beaten egg whites. Pour into a hot oiled baking dish. Bake in a moderate oven 375 degrees 30 to 35 minutes. Serve from casserole. Makes 6 servings.

MUFFINS

--Beatrice Gaskill

1/4 c. sugar	4 tsp. baking powder
1/4 c. soft shortening	1/2 tsp. salt
1 egg	1 c. milk
1 3/4 c. sifted cake flour	

Mix together the sugar and shortening. Blend in the egg. Sift together the dry ingredients and stir in alternately with the milk. Fill greased muffin pans 2/3 full. Bake in a 375 degree oven for 20 to 23 min. until golden brown. Makes 14 to 16 small muffins. Serve hot.

MRS. SALSOW'S ROLLS

1 c. milk scalded	3 T. butter
1 c. boiling water	4 T. sugar
1 cake yeast	1 tsp. salt
1/4 c. lukewarm water	1 egg beaten
5 c. flour	

Heat the milk in a little pan until a scum forms on top. Then it's scalded. Combine this, the boiling water, butter, sugar and salt and cool to lukewarm.

Soften yeast in the one-fourth cup lukewarm water and add to milk mixture. Then add egg.

Gradually stir in flour (don't bother to sift flour before measuring). You may not need the whole five cups. It depends on the weather and the brand of flour you use. Use only enough to make a soft dough.

Cover bowl with folded dish towel and let rise in warm place until double in bulk. This takes about two hours.

Divide dough in half. Roll each half on lightly floured board in a circle about one-fourth inch thick. Cut each circle in 16 pie shaped pieces. Then roll each piece, starting with wide end and rolling to point.

Arrange on greased baking pan and brush with melted butter.

Cover with dish towel again and allow to rise until double in bulk. It won't take so long this time. Then bake in hot oven (425 to 450 degrees) for 15 minutes. Makes 32 rolls.

WIZARD ROLLS

--Frankie Franklin

1/2 c. lukewarm water	1 T. sugar
1 cake yeast	3/4 tsp. salt
1/2 c. milk	2 eggs
4 T. shortening	3 c. sifted flour

Mix together and stir for 3 minutes. Let rise until double in size. Stir 2 or 3 times. Put in greased muffin pan, let rise until double in size. (Takes about 2 hours.). Bake at 400 degrees for 12 or 13 min.

ICE BOX ROLLS

--Ruth Frey

1 cake compressed yeast	1 tsp. salt
2 c. warm water	2 c. flour

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

1 c. sugar, creamed with 1 c. shortening	
2 eggs, beaten light	1 c. cold water
1 T. salt	9 c. flour

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

DATE COFFEE CAKE

--Ilene Lefler

Mix in order:

4 T. shortening	4 tsp. baking powder
1/3 c. sugar	1/2 c. chopped dates
1 c. milk	
2 c. sifted flour	

Put in greased 8x8x2 pan. Sprinkle on top a mixture of:

1/2 c. brown sugar
1 tsp. cinnamon
2 T. butter
1/2 c. crushed nuts

Bake 350 degrees, 30 minutes.

BUTTER HORN ROLLS

--Mrs. R. J. Lockwood

1 cake compressed yeast	1/2 c. shortening
1 1/4 tsp. salt	1/4 c. sugar
4 1/2 c. flour	3 eggs well beaten
	1 c. milk scalded

Soften yeast in lukewarm milk. Allow to stand 5 minutes. Add salt, shortening, sugar, eggs; stir good. Add flour and beat well. Knead lightly on floured board until smooth and elastic. Let rise until double in bulk. Work down. Allow to rise the second time. Roll 1/4 inch thick in circular shape cut in sections like pie. Begin at large end and roll, leaving point on top. Let rise until treble in bulk. Bake 12 to 15 min. in hot oven 450 degrees. Makes 16 rolls.

DOUGHNUT BALLS

--Darlene Calvert

1 3/4 c. flour	2 tsp. baking powder
1/2 tsp. salt	1/8 tsp. mace or nutmeg
1/2 c. sugar	1 egg beaten
1/2 c. milk	1/2 tsp. vanilla
1 T. melted shortening	

Sift dry ingredients into mixing bowl. Combine beaten egg, milk, vanilla and shortening and pour into dry ingredients. Stir until smooth. Drop by small spoonfuls (if spoon is dipped first in hot fat, batter will slip off more easily) into deep fat 365 degrees. Fry until golden brown on one side, about 1 1/2 min. Turn and fry on the other side. Remove from fat with basket or slotted spoon and drain on absorbent paper. Sugar coat by shaking a few at a time in paper sack containing several spoonfuls of granulated or powdered sugar.

DOUGHNUTS

--Zella Lewis

1 c. sugar	3 tsp. baking powder
3 eggs	1 tsp. salt
3 T. hot shortening	1/2 tsp. nutmeg
1 c. milk	4 c. flour
vanilla	

Best eggs very light; add sugar and beat well. Add melted shortening and sifted dry ingredients alternately with milk. Add vanilla. Chill 2 hrs. Fry at 370 degrees. These do not soak grease; be sure and drain on brown paper. Roll in sugar and cinnamon mixture.

RAISED DOUGHNUTS

--Wilma Young

1 cake compressed yeast	1 pint milk
2 c. flour	

Scald milk, let cool until lukewarm. Dissolve yeast in milk. Add flour and beat until smooth. Let stand 1/2 hr. in warm place.

4 egg yolks	1 egg
1/2 c. butter	1/2 c. sugar
1 tsp. vanilla or nutmeg	1 tsp. salt
grated rind 1/2 lemon or orange if desired	

Beat all ingredients (listed above) and add to sponge.

Add 5 cups flour to sponge and cover; and let rise until double in bulk. Turn out on floured board and roll; cut and let rise until quite light. Fry in hot fat. Glaze if desired, with thin powdered sugar icing.

DATE-NUT BREAD

--Pat Moon

--Mrs. Viola Perlenfein

1 1/2 c dates	1 1/2 c boiling water
2 T. shortening	1 1/2 c sugar
1 tsp. salt	1 egg
2 3/4 c pastry flour	1 tsp. soda
1 tsp. cream of tartar	1 c. chopped nuts
1/2 tsp. vanilla	

Chop dates. Pour boiling water over them and add shortening, sugar and salt. When cool add egg, flour sifted with soda and cream of tartar. Add nuts and vanilla. Beat well. Bake in well-greased loaf pan for 1 1/4 hours at 350 degrees.

ORANGE BROWN AND SERVE ROLLS

--Betty Garrett

1 pkg. brown and serve rolls	1 c. sugar
1 orange	

Grate orange peel. If the orange is not big enough to make 1/2 c. juice, add water. Mix juice and orange peel with sugar and bring to a boil. Then simmer for 10 min. Place rolls upside down on the mixture in baking pan and bake 350 degrees for 30 min.

GOLDEN PUFFS

--Ty. Owen

Sift together:

2 c. sifted flour	1/4 c. sugar
3 tsp. baking powder	1 tsp. salt
1 tsp. nutmet or mace	

Add:

1/4 c. Wesson Oil	3/4 c. milk
1 egg	

Stir with a fork. When thoroughly mixed, drop by teaspoonfuls into deep hot fat. Fry at 375 degrees for about 3 minutes. Too large puffs will not cook through. Drain on absorbent paper. Roll warm puffs in cinnamon and sugar or glaze puffs by dipping them into confectioner's icing. Makes about 2 1/2 dozen.

SOUR CREAM DOUGHNUTS

--Elaine Longworth

1 c. sugar	1 tsp. soda
3 eggs	1 tsp. baking powder
1 c. thick sour cream	1 tsp. nutmeg

Method: Beat the eggs, add the sugar and cream, and mix well. Sift the flour, soda, baking powder and nutmeg together, and add to the sugar-cream mixture. Roll out on a floured board, handling as little as possible. Cut with a doughnut cutter, and fry in deep hot fat (365-370). Drain excess fat onto absorbent paper. Sugar while warm.

PINEAPPLE DOUGHNUTS

--Mrs. W. F. Clayburg

1 9 oz. can crushed pineapple	1 c. milk
1 3egg beaten	1/2 c. sugar
1 T. oleo or butter	2 1/2 c. flour
1/2 tsp. salt	2 tsp. baking powder

Beat egg, add sugar, butter, pineapple, and milk. Add sifted dry ingredients. Mix and drop by teaspoon in hot deep fat like doughnuts. Roll in powdered sugar while warm.

BUTTER ROLLS

--Marie Hansen

1 pint milk (lukewarm)	1/2 c. sugar
1 scant c. melted shortening	1 T. salt
3 well beaten eggs	1 cake Fleischman's yeast

Stir yeast and sugar together till it liquidizes, add to milk mixture. Add flour to make soft dough, grease top and let rise till light, knead down. Let rise once more, roll out and cut round and roll up, let rise again and take 20 to 25 min. till light brown or they can be cut as for Parker house rolls.

CINNAMON TWIST

--Daisy Walker
--Wilma Young

Add:	1 pkg. dry yeast	1/4 c. warm water
	3/4 c. sour cream, warmed	3 T. white sugar
	1/8 tsp. soda	2 T. shortening
	1 egg	3 c. sifted flour

Stir and knead on board till smooth. Roll out 24" long and 6" wide. Spread on 2 T. soft butter, 1/2 c. brown sugar; fold over other side, twist both ends, cut in 24 pieces. Put on greased cookie sheet, let rise until double. If you like, you can use this topping: small amount of brown sugar, butter and milk, spread on top just before baking. Bake at 350 degrees.

Basic Recipe for ROLLS

--Ilene Lefler

Makes 2 loaves of bread or 1 doz breakfast rolls.

Place in teacup:

1 cake yeast
1/4 c. warm water
1 tsp. sugar

Set over pilot light on stove until mixture bubbles

Mix:

1/2 c. Mazola oil
1/4 c. sugar
1 1/3 tsp. salt
1 c. milk scalded
1 c. cold water

Add the yeast mixture.

Stir in one egg. Sift 6 cups flour. Add flour 2 cups at a time and knead until the hands aren't sticky. Let dough stand covered in warm place until it doubles in size. Punch down and shape into tea rolls, breakfast rolls or bread.

This mixture can be refrigerated for several days. Three hours before baking set in warm place to rise; then proceed as previously described.

APPLE MUFFINS

--Nadine Myers

1/4 c. shortening	1/2 c. sugar
1 egg	1/2 c. milk
1 1/2 c. flour	1 T. baking powder
1/2 tsp. salt	1/2 tsp. cinnamon
1 c. raw chopped apples	

Cream shortening and sugar. Beat in egg, blending well. Add milk alternately with sifted dry ingredients. Fold in apples. Fill muffin tins half full. Top with a mixture of 1/3 c. brown sugar, 1/2 tsp. cinnamon and 1/2 c. nuts. Bake 375 degrees 20min.

CORN MEAL MUFFINS

--Mrs. Zora Coats

1 1/4 c. sifted flour	3/4 c. yellow corn meal
1/4 c. sugar	3 tsp. baking powder
1 egg well beaten	3/4 c. milk
1/4 c. shortening, melted	1/2 tsp. salt

Sift flour, cornmeal, sugar, salt and baking powder. Add beaten egg with milk and mix well. Then add melted shortening and blend. Spoon batter into well greased muffin cups and bake in oven 400 degrees for about 15 min. (7 or 8 muffins)

NUT BREAD

--Mrs. Marietta Collins

1 c. sugar	1 egg
2 c. flour	2 tsp. baking powder
1/2 c. milk	pinch salt
1 c. black walnut meats	

Mix together thoroughly. Bake 1 hr. at 350 degrees.

ORANGE NUT BREAD

--Mrs. Paul Jacobson

1/4 c. shortening	3/4 c. sugar
1 egg	1 large orange
2 c. flour	1/2 tsp. soda
1/2 tsp. baking powder	chopped dates or raisins
1/2 c. chopped nuts	1/4 tsp. salt

Juice orange in measuring cup, fill with boiling water; add 1/2 tsp. soda. Grind orange peel (about 1/2 of it) in food chopper put in measuring cup and fill with raisins or dates. To this mixture add the shortening, egg, sugar, and sifted dry ingredients, also nuts. Bake at 350 degrees for about 1 hour. Can be divided into two smaller loaves.

LUNCHEON CARAWAY BREAD

1 2/3 c. flour	1/4 c. butter
3 tsp. baking powder	2/3 c. sugar
1/4 tsp. salt	1 egg
1 T. caraway seeds	3/4 c. milk
	3/4 tsp. vanilla

Sift flour, measure and sift twice with baking powder and salt. Lightly mix in the caraway seeds. Cream butter and sugar thoroughly. Beat in egg. Add dry ingredients and milk alternately. Flavor and turn into buttered cake pan 8x8x2". Sprinkle with sugar and bake in moderate oven (375 degrees) 30 to 35 minutes. Cut in squares and serve while hot.

SWEDISH RYE BREAD

--Arlene Shade

1 c. warm water	1 cake yeast
2 c. hot water	1/2 c. molasses
1/2 c. brown sugar	2 heaping T. shortening
1 1/2 tsp. salt	3 c. Certainty rye flour
	White flour

Method: Put yeast to soak in warm water. Add molasses, brown sugar, salt and shortening to hot water. When this is lukewarm add the yeast mixture. Beat in rye flour. Add white flour, enough to knead dough hard. Oil the bowl - let rise to double in bulk - knead down again - let rise again - make into loaves let rise again. Bake 3/4 to 1 hr. Moderate oven 350 to 375 degrees.

SNICKERDOODLE (Hot Coffee Bread)

--Florence Barr

1/2 c. shortening	1 c. sugar
1 egg	1 c. milk
2 1/2 c. flour	2 tsp. baking powder
pinch of salt	1/2 c. currants (soaked) or raisins

Spread melted butter, cinnamon and sugar over top before baking.

Serve hot, cut in squares.

HOLIDAY BRAID

--Zella Lewis

2 c. scalded milk	2 pkgs. yeast
1/2 c. shortening	1/2 c. lukewarm ye
2/3 c. sugar	2 eggs, beaten
2 tsp. salt	8 c. flour

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add yeast softened in lukewarm water. Stir in flour.

Cover mixing bowl, set in warm place and let rise until doubled in bulk. Punch down and knead lightly.

Divide dough into three parts to make threebraids or swirls.

To make braided loaf, divide one portion of dough into three parts. Roll these into 3 inch ropes. Spread generously with melted butter, cinnamon and sugar.

Braid ropes together on a greased baking sheet. Let rise again until doubled in bulk. Bake in 350 degree oven 25 to 30 min.

When cool, frost each braid with a combination of powdered sugar and milk with a touch of almond flavoring added. Garnish with pecans and red and green cherries.

KAFFEE KUCHEN

--Mrs. Paul Jacobson

1 1/2 c. flour	1 c. sugar
1 tsp. baking powder	2 egg yolks
1/2 tsp. salt	1/2 c. milk
1/2 c. shortening	2 stiffly beaten egg whites

Cream shortening and sugar, add egg yolks and beat; add liquid and dry ingredients alternately, beating well after each addition. Fold in whites. Pour into cake pan with buttered bottom and spread with following topping:

6 T. flour	1/4 c. brown sugar
2 T. shortening	

Bake 40 to 50 min. at 350 degrees. Elegant with coffee while both are hot.

BROWN BREAD

--Mrs. Ed R. Brown

1 c. cornmeal	1 c. rye flour
1 c. white flour	1 tsp. salt
2 c. sour milk	5 tsp. soda
1/4 c. molasses	

Mix dry ingredients together; add molasses and milk. Stir well. Pour into well greased molds and steam for two hours at 350 degrees.

CINNAMON ROLLS

--Pauline Adkins

1 c. milk	1 c. milk	1 cake yeast
	1/3 c. shortening	2 eggs
	1/3 c. sugar	4 c. flour
	1 tsp. salt	

Scald the milk, add shortening, sugar and salt. Cool until lukewarm; then add yeast and wait until yeast dissolves. Add 1 c. flour - set in warm place to rise. Add 2 beaten eggs and rest of flour. Set in warm place to rise. Roll to pie dough. Spread with sugar, butter, cinnamon, pecan nuts and raisins. Roll up and cut into pieces - put in greased pan. Let rise and bake. Frost with powdered sugar frosting.

STREUSEL-FILLED COFFEE CAKE

--Mrs. Janell Cox
--Beatrice Gaskill

1 1/2 c. flour	1/4 c. shortening
3 tsp. baking powder	1 egg
1/4 tsp. salt	1/2 c. milk
3/4 c. sugar	1 tsp. vanilla

Sift flour once before measuring. Then sift flour, baking powder, salt and sugar together. Cut in shortening with two knives or a pastry blender until mixture is like fine cornmeal. Blend in well beaten egg, mixed with milk. Then blend in vanilla, and beat just enough to mix well. Pour half the batter into a well greased and floured 6x10 inch heavy baking pan. Sprinkle with half the Streusel mixture. Add remaining batter, and sprinkle remaining Streusel mixture over top. Now bake 25 to 30 minutes in a quick moderate oven 375 degrees.

QUICK CINNAMON BREAD ---Myrtle Davies

Mix:	1 egg, beaten light	1/2 c. sugar
Add:	1/2 c. sweet milk	1 c. flour, sifted with 3/4 tsp. cinnamon 1 tsp. baking powder
Add:	2 T. melted shortening	

Mix thoroughly, then pour in greased pan and sprinkle with cinnamon and sugar. Bake 15 min. at 400 degrees.

HOLIDAY CRANBERRY BREAD --Joyce Jackson

Sift together:

2 c. flour	1 c. sugar
1 1/2 tsp. baking powder	1/2 tsp. soda
1 tsp. salt	

Combine:

Juice and rind of 1 orange, 2 T. shortening and enough boiling water to make a total of 3/4 c.

Add: 1 egg, well beaten

Blend liquid into dry ingredients; stir only until flour mixture is dampened.

Add: 1 c. chopped nuts

1 c. raw cranberries, cut in halves

Pour into greased loaf pan. For well-rounded loaf, let batter stand in pan 20 min. before baking. Bake at 350 degrees for 60 to 70 min. Cool thoroughly before slicing. This is a colorful delicious bread and keeps for days.

CORN BREAD --Olive Halterman

1 c. yellow corn meal	1 c. sifted flour
1/4 c. sugar	1/2 tsp. salt
4 tsp. baking powder	1 egg
1 c. milk	1/4 c. melted shortening

Bake in well greased tin or in 6x8 glass baking dish 20 to 25 min. at 375 degrees.

CHERRY-BUTTERSCOTCH COFFEE BREAD

--Phyllis Gardner

Melt: 1/3 c. butter or margarine 1/2 c. brown sugar
1 tsp. corn syrup

Decorate ring mold or pan with cherries and nuts; pour on above mixture.

Mix together:

3/4 c. warm water	2 1/4 c. flour
1 pkg dry yeast	1 egg
1/4 c. sugar	1/4 c. soft shortening
1 tsp. salt	

Dissolve yeast in water. Add sugar and salt and half the flour. Beat well for 2 min.; add egg and shortening. Beat in remaining flour until smooth. Drop by small spoonfuls over entire pan. Cover let rise in warm place (85 degrees) until double in bulk (50-60 min) Heat oven to 375 degrees; bake 30 to 35 min. Turn out immediately to prevent sticking; serve warm.

CRUMB COFFEE CAKE --Margaret Keller

Mix together till it crumbs

2 c. flour
1 1/2 c. sugar
3/4 c. butter
2 tsp. baking powder

Take out 1 scant cup of these crumbs and reserve for topping.

Add: 2 eggs

3/4 c. milk

1 tsp. vanilla

Mix well. Pour in greased pan, sprinkle with crumbs. Bake 35 min. at 350 degrees.

BUTTER FLAKES

--Zella Lewis

Soften 1 cake compressed yeast in 2 T. lukewarm water
To 1 c. hot water add 1 tsp. salt, 1 1/2 T. shortening,
1/2 c. sugar; cool; add yeast and 1 beaten egg; beat in
3 1/2 c. flour. Place in refrigerator. Remove 2 hours
before serving.

After 1 hour roll to 1/8 inch thickness; brush with melted but-
ter; cut 2 inch strips; stack 7 strips; cut 2 inch squares. Arrange
in greased muffin pans. When double in bulk, bake at 425 de-
grees 20 minutes. Makes 12.

SPOON CORN BREAD

--Edna Carpenter

1 c. cornmeal	2 c. water
2 T. butter	1 T. sugar
1 tsp. salt	1 c. sweet milk
2 eggs	

Cook the meal in the water until it thickens, remove from heat,
add the butter, sugar, salt and milk. Fold in the well-beaten
eggs and pour into well buttered baking dish; bake 20 to 30 min.
in 375 degree oven until puffed and brown. Serve hot from the
casserole with a spoon.

OATMEAL BREAD

--Edna Carpenter

1 c. quick or regular rolled oats	1/2 c. sugar
2 tsp. salt	2 T. butter
1 c. milk	1 c. water
2 pkgs. dry yeast, 1/2 c. warm water	
6 c. flour	

Put oats, sugar and salt into a large bowl. Heat the milk, water
and butter to scalding and pour over the oatmeal and let cool.
Dissolve the yeast in warm water; when oatmeal is cool beat in
about 1/2 of the flour, then add yeast and beat well. Add more
flour, beating vigorously, then kneading on floured board. Let
stand about 10 min., covered, then knead some more, adding
more flour if necessary to make a smooth, non-sticky ball. Put in
greased bowl and let rise until doubled in bulk. Punch down and
let rise again; make into loaves and bake 45 min. at 400 degrees

COFFEE CAKE

--Audrey Swoboda

3/4 c. sugar	Topping:
1/4 c. shortening	1/2 c. brown sugar
1 egg	2 tsp. cinnamon
1 1/2 c. flour	2 T. flour
1/2 c. milk	2 T. melted butter
3 tsp. baking powder	1/2 c. chopped nuts
1/4 tsp. salt	

Mix cake batter and spread in large greased pan. Sprinkle on top-
ping and bake at 375 degrees for 30 to 35 minutes.

PRUNE NUT BREAD FROM IDAHO

--Dorothy Merrill

4 T. shortening	1 1/2 tsp. baking powder
1 c. sugar	1/2 tsp. salt
1 egg	1 c. thick sour cream
1/2 c. cooked prune juice	1 tsp. soda
1 c. whole wheat flour	1 c. nuts (cut fine)
1 1/2 c. white flour	1 c. cooked prunes (cut coarsely)

Cream shortening, add sugar and beat until light and fluffy. Add the beaten eggs. Add the prune juice alternately with the whole wheat flour. Sift together the rest of the dry ingredients and add alternately with the sour milk in which soda has been dissolved. Add nuts and cooked prunes. Bake one hour in a moderate oven, 325 to 350 degrees.

BUTTERSCOTCH PECAN ROLLS

--Darlene Calvert

Prepare 1 package hot roll mix and let rise as directed on package. In bottom of each of two 9" pans, melt 2 T. butter or oleo. Add 1/2 c. brown sugar and 1/4 c. dark corn syrup to each; heat in oven to dissolve sugar. Sprinkle 1/2 c. pecans in each pan. Roll out dough on lightly floured surface into a 24x12 rectangle. Spread with soft butter or oleo; sprinkle with mixture of 1/2 c. sugar and 1 1/2 tsp. cinnamon. Roll as for jelly roll; cut in 3/4" slices. Place 11 or 12 slices, cut side down, in each pan. Let rise until light - 30 to 60 minutes. Bake in moderate oven 375 degrees 20 to 25 minutes. Let rolls cool in pan 5 minutes, then invert to remove. Makes about 24 rolls.

HAMBURGER BUNS

--Georgia Nelson

2 eggs, well beaten	1 1/2 c. milk (scalded and cooled)
1/2 c. sugar	2 cakes compressed yeast
1/2 c. shortening	1/2 c. lukewarm water
2 tsp. salt	7 c. sifted flour

Dissolve yeast in water. Cream eggs, sugar, shortening and salt. Add milk and yeast and mix well. Add flour, about 2 c. at a time. Add last cup gradually as it should be a soft dough. Grease top of dough, cover and let rise until double. Punch down and let rise again. Form into balls a little larger than an egg. Brush tops with melted fat. Let rise. Bake 15 min at 350 degrees.

RAISIN NUT BREAD

--Edna Carpenter

Sift together:	Add:	3 T. melted shortening
3 c. flour		1 c. nuts
3 tsp. baking powder		1 c. raisins
1 tsp. salt		
1 tsp. cinnamon		
Add:	1 c. sugar	
	1 egg	

Mix and let rise 20 min. Bake 50 min. at 350 degrees.

CRANBERRY FRUIT BREAD

--Mrs. W. F. Clayburg

2 c. flour	1 c. sugar
1 1/2 tsp. baking powder	1 tsp. salt
1/2 tsp. soda	1 orange (juice and grated rind)
2 T. melted butter	2 T. boiling water (about)
1 egg (beaten)	1/2 c. chopped nuts
1 1/2 c. cranberries coarsely chopped	

Sift flour, sugar, baking powder, soda and salt together. Pour orange juice in measuring cup, add rind, melted butter and enough boiling water to make 3/4 c., then mix with beaten egg. Mix with dry mixture until all is dampened. Fold in nuts and cranberries. Pour into greased loaf pan 9x5x3 inches. Let stand 20 minutes, bake in 350 degree oven for 50 minutes. Remove from pan; cool. Store over night for easy slicing. Serve with coffee or tea, or toasted. Freezes well.

BANANA NUT BREAD--Thelma Thuirer
--Mrs. W. F. Clayburg

1/3 c. shortening	2/3 c. sugar
2 eggs	1 3/4 c. sifted enriched flour
2 tsp. baking powder	3/4 tsp. salt
1/2c. chopped walnuts	1/4 tsp. soda
1 c. mashed, all-yellow bananas	1 tsp. vanilla

Beat shortening and sugar until creamy; add eggs one at a time and beat well. Sift together dry ingredients; add alternately with bananas to sugar mixture; beat smooth. Stir in nuts and vanilla. Bake in greased 8 1/2 x 4 1/2 x 2 1/2" loaf pan in slow oven (325 degrees) 60 to 70 minutes or till done. Cool 10 min. in pan; remove and cool thoroughly. (This loaf slices better if wrapped and stored at least 1 day before cutting.)

BROWN AND SERVE ROLLS

--Mrs. Kenneth Nichols

Dissolve 1 pkg. granular or dry yeast in 1/4 c. lukewarm water plus 1 tsp. sugar. Scald 2 c. milk, add 3 T. sugar, 2 tsp. salt and 3 T. fat; cool to lukewarm. Mix in 2 1/2 c. flour, beat well and add yeast mixture. Beat well and add enough flour to make soft dough (about 3 or 3 1/2 more cups). Knead lightly; place in greased bowl. Brush top with melted butter. Let rise until double. Shape into rolls, brush with butter. Let rise until double. Bake at 250 for 20 min. Remove from pan and cool. May be kept in refrigerator for a few days or may be wrapped and frozen. To use, thaw and bake at 375 degrees until brown.

BANANA BREAD

--Billy Spencer

Mix together:	1/2 c. shortening
3 T. water	1 c. sugar
2/3 c. crushed bananas	2 eggs
Add:	2 c. flour
	1/2 tsp. cream tartar (sifted together)
	1/4 tsp. salt

Spread batter into well greased and floured bread pan. Bake 65 to 70 minutes at 350 degrees.

YEAST ROLLS (COFFEE CAKE, CLOVER LEAF ROLLS OR CARMEL)

--Juanita Keith

2 c. scalded milk
1/2 c. shortening
2/3 c. sugar
2 tsp. salt

2 pkgs. compressed yeast
1/2 c. lukewarm water
2 eggs (beaten)
6 1/4 c. flour (about)

Combine milk, shortening, sugar and salt, and cool to lukewarm. Add yeast softened in lukewarm water, and eggs. Stir in flour. Put dough in greased mixing bowl and cover. Set in warm place and let rise until doubled in bulk, punch down and knead lightly on pastry cloth which has been sprinkled with about 2/3 c. of additional flour.

To make coffee cake, roll out large rectangle of dough. Sprinkle with melted butter, sugar and cinnamon. Nuts and raisins or fruit may be added. Roll up lengthwise and form into a large ring on greased cookie sheet. With scissors cut 2/3 way through dough about every two inches all the way around the roll. Turn each little section over on its side, so that cut side is one side down on pan, and one side up. When baked spread with powdered sugar frosting.

For clover leaf rolls: pinch off dough size of walnut, dip in melted butter. Put three in each muffin pan cup.

For carmel roll: roll out a piece of dough about three or four inches wide and about a foot long, depending upon how many rolls you want. Sprinkle with melted butter, sugar and cinnamon. Roll up lengthwise, pinch together. Cut off pieces about one inch long and place in cake pan which has mixture of brown sugar and cream on the bottom. After they are baked turn upside down on waxed paper.

Allow all of the roll recipes to rise again about double in size and then bake about 20 minutes at 350 degrees.

PARKER HOUSE ROLLS

--Esther Gobel

Combine: 2 c. scalded milk
2 tsp. salt

1/2 c. sugar
3 T. shortening

Cook until lukewarm

Soften 2 cakes yeast in 1/4 c. lukewarm water. Add 1 tsp. sugar and stir into the lukewarm mixture. Add 2 beaten eggs and stir in 4 c. flour. Beat thoroughly, then add as much more flour as is necessary. Turn out on breadboard and roll 1/2" thick.

DATE NUT BREAD

--Zella Weesner

1 c. dates, cut fine
 3/4 c. boiling water
 1 tsp. soda
 1 c. sugar
 1 egg
 1 c. nut meats

1 T. melted butter
 1 3/4 c. flour
 1/2 tsp. baking powder
 pinch salt
 1 tsp. vanilla

Pour boiling water over dates, add soda and cool. Beat egg, add sugar and melted butter. Add date mixture, salt and flour sifted with baking powder. Add nuts and mix well. Bake in loaf pan in slow oven about 1 hour (about 325 degrees).

BANANA NUT BREAD

--Mrs. Gilbert Pearson

Mix in order:

1 c. sugar
 1/2 c. shortening
 2 eggs
 3 bananas
 2 c. flour
 3 T. sour milk
 1 tsp. soda
 1/4 tsp. salt

Bake 1 hour at 350 degrees.

DATE NUT BREAD

--Ruby Krasche

2 c. graham flour
 2 c. sour milk
 2 tsp. soda (dissolved in milk)
 1 c. nut meats

1 1/2 c. white flour
 1 c. sugar
 1 tsp. salt
 1 c. dates, softened with hot water

Mix dry ingredients, add milk, dates and nuts. Put into deep oblong pans and bake in slow oven (350 degrees) about an hour. Test like cake.

DATE LOAF

--Darlene Calvert

2 c. sugar
 1 T. butter
 1 scant c. milk
 1 c. chopped dates

1/2 tsp. salt
 1 c. nuts
 1 tsp. vanilla

Cook sugar, milk and butter 2 minutes without stirring, add dates and cook till it reaches soft ball stage, stirring constantly; add vanilla and beat until it thickens and is cool enough to shape into roll. Wrap in a cloth wrung out of cold water until cold enough to slice.

CHOCOLATE TOWN COOKIES

(Using Hershey's Semi-Sweet Dainties)



- 1/2 cup shortening
- 1/4 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 teaspoon vanilla
- 1 egg
- 1 cup and 2 level tablespoons sifted flour
- 1/2 teaspoon soda
- 1/4 teaspoon salt
- 1 pkg. Hershey's Semi-Sweet Dainties
- 1/2 cup chopped nuts

1. Cream shortening, sugar and brown sugar, firmly packed, and vanilla until light and fluffy.
2. Fold in well-beaten egg.
3. Sift flour, soda, salt.
4. Add to the creamed mixture.
5. Stir in Hershey's Semi-Sweet Dainties and chopped nuts.
6. Mix thoroughly.
7. Drop by small spoonfuls on greased baking sheet.
8. Bake in moderate oven (375° F.) about 10 minutes.
9. Yield - 50 cookies.



CHOCOLATE MILK DRINK

(Using Hershey's Syrup)

- 1 glass very cold milk (Not Iced) 2 or 3 tablespoons Hershey's Syrup.
1. Add Hershey's Syrup to measured glass of very cold milk.
2. Mix with spoon, shaker, or beater.

**FOR CAKES, COOKIES, ICINGS,
CHOCOLATE FLAVORED DRINKS**

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FOR CAKES, COOKIES, ICINGS,
CHOCOLATE FLAVORED DRINKS

FUDGE CAKE

(Using Hershey's Breakfast Cocoa)



- 2 1/4 cup flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1 1/2 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 cup sour milk
- 1/2 cup Hershey's Breakfast Cocoa
- 1/4 cup hot water

1. Sift together flour, soda, baking powder and salt.
2. Cream shortening and sugar.
3. Add vanilla and well-beaten eggs to mixture.
4. Beat until fluffy.
5. Add measured milk to creamed mixture alternately with dry ingredients, beating thoroughly after each addition.
6. Mix Hershey's Breakfast Cocoa and hot water to form a smooth paste.
7. Beat into batter.
8. Pour into 2 - 9" layer pans.
9. Bake in moderate oven (350 ° F.) 30 - 35 minutes.
10. Cool and remove from pans.
11. Spread with any Chocolate icing.

QUICK CHOCOLATE FROSTING



(Using Hershey's Baking Chocolate)

- 4 tablespoons butter
- 4 squares Hershey's Baking Chocolate
- 3 cups confectioner's sugar
- 1/3 cup milk
- 1 teaspoon vanilla
- 1/8 teaspoon salt

1. Melt butter and Hershey's Baking Chocolate in double boiler.
2. Stir until blended.
3. Measure sifted confectioner's sugar into a bowl.
4. Heat milk and add to sugar.
5. Beat until smooth.
6. Add vanilla, salt, and chocolate mixture.
7. Beat until smooth and thickened, about 5 minutes.

HOT MILK SPONGE CAKE

--Alma Baumgartner

1 c. flour	1 T. butter
1/2 tsp. salt	2 eggs
1 tsp. baking powder	1 c. sugar
1/2 c. milk	1/2 tsp. vanilla

Beat eggs until light and lemon colored. Add sugar gradually and beat until thick. Add flavoring and salt. Fold in the sifted flour and baking powder. Last add scalded milk and melted butter. Stir only enough to blend. Pour batter into oiled 8 x 8 cake pan and bake at 375 degrees for 30 minutes. When baked top with following icing.

ICING: 3 T. melted butter 2 T. cream
 1/2 c. brown sugar 1/2 c. chopped cocoanut

Combine all ingredients. Spread on hot cake. Place under broiler until frosting bubbles.

APPLE SAUCE CAKE

--Wilma Young

1 3/4 c. flour	1/2 tsp. soda dissolved in hot apple sauce
1/4 tsp. salt	1 tsp. cinnamon
1/2 tsp. cloves	1 c. sugar
1/2 c. butter	1/2 c. raisins
1 egg	1/2 c. nut meats
1 tsp. vanilla	
1 c. hot applesauce	

Cream butter, add sugar and blend well. Add egg and hot applesauce to which the soda has been mixed. Mix. Add dry ingredients and mix. Then add raisins, nuts and vanilla. Pour into rectangle cake pan and bake about 1 hour in 350 degree oven. Frost while warm with powdered sugar frosting.

HURRY-UP CAKE

--Mrs. Richard F. Zeller

2 c. cake flour sifted	2 tsp. baking powder
3/4 tsp. salt	1 1/4 c. sugar
1/2 c. shortening at room temp.	3/4 c. milk (if using butter, marg. or lard decrease milk by 2 T.)
1 tsp. vanilla	
2 eggs unbeaten	

Sift dry ingredients together. Measure into cup milk and vanilla. Cream shortening at medium mixer speed until soft. Add dry ingredients and milk and beat 2 minutes at same speed. Add eggs and beat 1 minute longer. Scrape sides of bowl frequently during mixing. Pour into two greased 8 inch layer pans and bake at 375 degrees for 25 minutes or 8 x 12 pan at 350 degrees for 30 minutes or until done.

DATE CAKE

--K. Myhr

Put in bowl and stir:

1/2 pkg. dates
1 c. boiling water

1 tsp. soda

Add: 1 c. sugar
1 egg

1 T. shortening

Add: 1 1/2 c. flour
pinch salt
1 tsp. vanilla

1 tsp. baking powder
1/2 c. walnuts

Put in greased pan and bake 25-30 minutes at 350 degrees.

TOPPING: Cook in double boiler while cake is baking.

walnuts
1/2 c. brown sugar
2/3 c. boiling water

1/2 c. dates
1/2 c. white sugar

Pour on cake immediately upon removal from oven. Must stand 24 hours before serving. Serve with whipped cream.

FRUIT CAKE

--Wilma Young

1 1/2 c. brown sugar
1 1/2 c. shortening
1/2 c. molasses
3 eggs
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1 c. sour milk
4 c. flour

1 tsp. nutmeg
1 tsp. vanilla
2 lbs. raisins
1 c. nuts
red cherries
citron, lemon and orange peel
1 glass jelly or jam
1 tsp. soda

Bake slowly for 1 1/2 to 2 hours about 300 degrees.

FRUIT COCKTAIL CAKE

--Bertha Moffitt

Sift together:

1 c. sugar
1 c. flour
1 tsp. soda

Beat 1 egg, add 1 large can well-drained fruit cocktail. Mix together and pour into greased and floured pan. Sprinkle with 1/2 c. nuts and 1/2 c. brown sugar. Bake at 300 degrees for 45 minutes or longer. Serve warm with or without whipped cream or ice cream.

CHOCOLATE SOUR CREAM CAKE

--Edna Earl

1 T. vegetable shortening	1/2 c. cocoa
1 c. sour cream	2 c. flour
1 c. sugar	1 tsp. vanilla
2 eggs	dash salt
1 tsp. soda	

Cream shortening, add sugar and cream well. Add 1/2 c. cream. Add eggs and beat well. Add the other 1/2 c. cream with the dry ingredients. Add vanilla. Bake 25 minutes in two 8 in. layers in moderate oven.

EGGLESS APPLESAUCE FRUIT CAKE

--Juanita Keith

3 c. strained applesauce	2 1/2 tsp. cinnamon
1 c. shortening	1 tsp. salt
2 c. sugar	1/2 tsp. cloves
4 1/2 c. flour	1 lb. dates
4 tsp. soda	1 lb. raisins
1 tsp. nutmeg	1/4 lb. each of nuts, candied cherries, pineapple and citron

Method: Boil together for five minutes the applesauce, sugar and shortening. Let stand overnight. Dredge the chopped fruit and nuts with the flour, spices and soda which have been sifted together. Mix all ingredients together. Bake in pans lined with waxed paper in a slow oven (250 degrees) for 2 hours or until done. Fill pans about 2/3 full.

RAINBOW CAKE

--Ruby Krasche

Makes 2 or 3 layers

Measure in bowl:

3 c. sifted cake flour	1 tsp. salt
2 c. sugar	1 c. milk
3/4 c. crisco or spry	

Mix thoroughly by hand or electric mixer 2 minutes.

Stir in: 5 tsp. double action baking powder

Add: 4 egg whites 1/2 c. milk

Mix thoroughly again for 2 minutes. Divide batter into 2 or 3 parts.

White layer - add 1/2 tsp. vanilla and
1/2 tsp. almond

Pink layer - add 1/2 tsp. almond and
coloring to suit

Dark layer - add 1/2 tsp. cinnamon, pinch
cloves, 1/8 tsp. soda and 2 T.
cocoa blended with 2 T. water

I usually make just 2 layers - one pink and one white. Or you can make 3 dozen cup cakes with this recipe, or one loaf cake and some cup cakes. It freezes well.

MARASCHINO PARTY CAKE

--Ruby Krasche

Stir together into bowl:

2 1/4 c. sifted cake flour
1 1/3 c. sugar
3 tsp. double action baking powder
1/2 tsp. salt

Add: 1/2 c. high-grade vegetable shortening
1/4 c. maraschino cherry juice
16 maraschino cherries cut in eighths
1/2 c. milk

Beat 2 minutes with spoon or mixer.

Add: 1/2 to 2/3 c. unbeaten egg whites (4 large)

Beat 2 minutes more. Fold in 1/2 c. chopped nuts. Pour batter into prepared pans. Bake at 350 degrees 30 to 35 min.

CHEESE CAKE

--Norma McLaughlin

4 eggs
1 1/2 c. milk
1 c. sugar
2 envelopes Knox gelatine
dissolved in 1/2 c. water
1 pt. whipping cream
1 lb. Philadelphia cream cheese
2 tsp. lemon juice
1 tsp. vanilla

Cream cheese well in bowl. Beat egg yolks until thick. Add sugar, beat well; then add lemon juice to hot milk and cook until thick in double boiler. Add dissolved gelatine. Cool and add cheese. Whip cream and blend in; then the well-beaten egg whites and vanilla. Line bottom of spring mold or angel food cake pan with graham cracker mixture, pour on cheese mixture and put the rest of cracker mixture on top. Chill in refrigerator 24 hours.

GRAHAM CRACKER MIXTURE:

2 c. fine graham cracker crumbs
3 tsp. cinnamon
1/2 c. sugar
6 T. melted butter

BOSTON BOIL CAKE

--Elaine Longworth

2 c. sugar
2 T. lard
2 T. cocoa
2 eggs
1 c. raisins
1 tsp. cinnamon
1/2 tsp. cloves
1/4 tsp. allspice

Mix altogether in saucepan and add 2 cups boiling water. Boil mixture for 10 minutes. Cool. Add 2 c. flour sifted with 1 tsp. soda and 1/2 tsp. salt. Beat well. Bake in 350 degree oven 35 to 40 minutes. May be served plain or with whipped cream.

GOOD CAKE

--Anna Ganzel

1/2 c. shortening	1 tsp. baking powder
1 c. sugar	1 tsp. cinnamon
2 eggs well beaten	2 tsp. cocoa
2 c. flour	1/2 c. sour milk
1 tsp. salt	1/2 c. sweet milk
1 tsp. soda	

Cream shortening and sugar; add beaten eggs. Add sifted dry ingredients alternately with milk. Bake in 2 waxed paper lined 9 inch layer cake pans in 350 degree oven for 30 min.

DATE CAKE

--Ruby Krasche

Over 1 lb. pitted ground dates, pour 2 c. boiling water in which 2 tsp. of soda has been dissolved. Let this stand while combining:

2 c. sugar	2 c. nutmeats
2 1/2 T. butter	2 3/4 c. flour
2 eggs	1 tsp. cinnamon
1/2 tsp. salt	

Combine with date mixture and bake in large loaf pan at 350 degrees until done. This makes a large cake and freezes well and stays moist. Serve with whipping cream. It is fine for the holidays.

LEMON LAYER CAKE

2 1/4 c. cake flour	1 c. milk
3 1/2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	1/2 tsp. lemon extract
1 1/2 c. sugar	2 eggs
1/2 c. shortening	

Sift dry ingredients together into mixing bowl. Add shortening and 2/3 c. milk and flavorings. Beat vigorously 2 minutes. Add remaining 1/3 c. milk and unbeaten eggs. Beat 2 minutes. Bake in two greased 8 inch layer cake pans in moderate (350 degrees) oven 30 minutes. Frost and sprinkle with grated lemon peel.

CHOCOLATE CAKE WITH SOUR MILK OR BUTTERMILK --Ruby Krasche

2 c. sifted cake flour	1 tsp. salt
2 c. sugar	3 sq. melted chocolate
1/2 c. shortening	3/4 c. sour milk or buttermilk

Mix thoroughly by hand or mixer for 2 minutes. Stir in:

1 1/2 tsp. baking soda	1/2 tsp. baking powder
------------------------	------------------------

Add:

1/2 c. sour milk
3 eggs
1 tsp. vanilla

Mix thoroughly by hand or mixer for 2 minutes. Bake in two deep 9 inch layer cake pans. Bake in moderate oven (350 degrees) for about 40 minutes:

ANGEL FOOD CAKE DELUXE

--Filena Franklin

1 1/2 c. egg whites
1 1/2 tsp. cream tartar
1/2 tsp. vanilla

1 c. sugar
1/4 tsp. salt
1/2 tsp. almond

Sift together: 1 1/2 c. powdered sugar, 1 c. cake flour. Beat egg whites until frothy. Add cream tartar, salt and beat until it stands in peaks. Fold in granulated sugar. Fold in flavoring and last fold in powdered sugar and cake flour sifted together. Bake at 350 degrees for 35 minutes.

CHOCOLATE LAYER CAKE

1/2 c. shortening
1 1/2 c. sugar
2 well-beaten eggs
1 tsp. vanilla
1/4 tsp. red food coloring
2/3 c. sour milk

3 1 oz. sq. unsweetened
chocolate
1/2 c. hot water
2 c. cake flour
1/2 tsp. salt
1 tsp. soda

Thoroughly cream shortening and sugar; add eggs, vanilla, and red food coloring; beat until fluffy. Melt chocolate in hot water over low heat; blend thoroughly, cool slightly. Add to creamed mixture. Add sifted dry ingredients alternately with sour milk; beat well after each addition. Bake in two greased 9 inch round layer cake pans in moderate oven (350 degrees) 30 minutes. Cool.

MAPLE NUT CAKE

1/2 c. shortening
3/4 c. brown sugar
1/2 c. white sugar
3 egg yolks
1/2 tsp. maple flavoring
2 1/2 c. cake flour

1/4 tsp. salt
3 tsp. baking powder
1 c. milk
3 stiff-beaten egg whites
1/2 c. chopped English
walnuts

Thoroughly cream shortening and sugars. Add egg yolks and flavoring; beat until fluffy. Add sifted dry ingredients alternately with milk. Fold in stiff-beaten egg whites and walnuts. Bake in two greased 9 inch layer cake pans in moderate oven (350 degrees) 30 minutes. Frost with caramel frosting.

MARBLE CAKE

--Zella Weesner

Sift together into a bowl:

2 1/4 c. sifted cake flour
3 1/2 tsp. baking powder

1 1/2 c. sugar
1 tsp. salt

Add:

1/2 c. shortening
2/3 c. milk

1 tsp. vanilla

Beat vigorously for two minutes. Add remaining 1/3 c. milk and 1/2 to 2/3 c. egg whites unbeaten (4 large). Beat two more minutes, then pour 2/3 of batter into prepared pan. To remaining batter add 1 sq. (1 oz.) unsweetened chocolate melted and mixed with 1/4 tsp. soda, 2 T. warm water and 1/4 tsp. red coloring, if desired. Beat 1/2 min. Drop spoonful here and there over white batter, cutting through with knife for marbled effect. Bake 50-55 minutes at 350 degrees.

JELLY ROLL

--Genevieve Keith

3 eggs
1 c. sugar
3 T. cold water

1 c. flour
1 tsp. baking powder
1/3 tsp. salt

Beat eggs and sugar until thick, add water, then dry ingredients sifted together twice. Line shallow pan with greased paper. Pour batter in evenly and bake in quick oven about 12 minutes. Turn out onto cloth or paper sprinkled with sugar. Tear paper off baked roll and spread with jelly. Roll up quickly.

BANANA NUT CAKE

--Ruby Krasche

Sift together into bowl:

2 1/2 c. cake flour
1 1/4 tsp. double acting baking powder

1 2/3 c. sugar
1 1/4 tsp. soda
1 tsp. salt

Add: 2/3 c. shortening
1/3 c. buttermilk
1 1/4 c. mashed bananas (3)

Beat vigorously with spoon for 2 minutes by clock (about 150 strokes per min.). Or mix with electric mixer on medium speed for 2 minutes. Add:

1/3 c. buttermilk 1/2 c. unbeaten eggs (2 large)

Beat 2 more minutes. Fold in: 2/3 c. chopped nuts. Pour batter into prepared pans. Pan size 2 round layers 9 x 1 1/2 inches or oblong pan 13 x 9 1/2 x 2 in. Temperature 350 degrees. Bake 30 to 35 minutes for layers; about 45 minutes for oblong cake. Cool.

DATE PUDDING OR CAKE

--Ellen Andrew

1/2 c. butter
1 c. sugar
1 1/2 c. dates cut fine
1 egg
1 1/2 c. flour

1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla
1 tsp. salt
1 1/2 c. boiling water

Pour hot water over butter, dates and soda. Beat egg, sugar and add to above mixture.

TOPPING: 1 T. butter 1 c. sugar
1 c. dates 3/4 c. water

Cook until thick, then add 1 c. nut meats.

WACKY CAKE

--Mrs. Robert J. Buchacker

1/2 tsp. salt
1 1/2 c. sifted cake flour
soda
3 T. cocoa
1 c. sugar

6 T. cooking oil
1 tsp. vanilla
1 c. cold water
1 T. vinegar

Sift flour, sugar, cocoa, soda and salt into ungreased 8x8x2 pan. Punch three holes of graduated sizes into the mixture. In largest hole, pour cooking oil. Pour vinegar in medium hole, and pour vanilla into the smallest hole. Cover with 1 c. cold water. Stir well and bake right in same pan for 25 minutes at 350 degrees. Frost cake in pan.

WHITE CAKE

--Dorothy Merrill

2 c. sugar
1/2 c. shortening
1/2 tsp. salt
4 egg whites
1 tsp. cream tartar

3 c. cake flour
1 tsp. vanilla
4 tsp. baking powder
1 1/2 c. milk

Cream sugar and shortening together. Sift together flour, baking powder and salt. Add to creamed sugar and shortening alternately with milk. Beat egg whites until frothy and add cream of tartar, then beat until egg whites hold peak. Fold in above mixture and bake in two layers at 350 degrees for 30 minutes.

BOILED SPICE CAKE

--Theda Carron

Put into a saucepan:

1 c. cold water
1/2 c. shortening
1 tsp. cinnamon
1 tsp. cloves

1 c. sugar
1 c. raisins
1 tsp. nutmeg
1/2 tsp. salt

Boil for 4 minutes. When cool add 1 3/4 c. flour in which 1 tsp. soda has been mixed and sifted 2 or 3 times. Bake in 350 degree oven 30 minutes.

SOUR CREAM CHOCOLATE CAKE

--Zella Lewis

2 c. sugar
2 1/2 c. flour
6 T. cocoa
pinch of salt

2 tsp. soda
4 eggs
2 c. sour cream
2 tsp. vanilla

Sift dry ingredients 3 times, add eggs and sour cream, vanilla. Beat well and bake in moderate (350 degrees) oven. Large cake.

GOLD AND WHITE CAKE

--Zella Lewis

1/3 c. butter or margarine	1 c. milk
1/3 c. shortening	1 tsp. vanilla
1 c. sugar	1 tsp. almond extract
3 c. cake flour	1 c. sugar
1/8 tsp. salt	6 stiffly beaten egg whites
3 tsp. baking powder	

Thoroughly cream butter, shortening and 1 c. sugar. Sift flour, salt and baking powder together. Add alternately with milk. Add flavorings. Gradually add remaining 1 c. sugar to stiffly beaten egg whites; beat well. Fold into batter. Bake in three greased 8-inch round layer cake pans in moderate oven (350 degrees) 20 minutes. Cool.

UPSIDE DOWN CAKE

--Grace Lambrecht

In heavy skillet melt:

2 T. butter	1 c. brown sugar
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Add: 1 #2 can fruit	1/2 c. pecans if desired
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Cook 3 minutes. Pour over this the following cake batter:

2 egg yolks beaten thick	1 c. sugar
1/3 c. cold water	1/4 tsp. salt
1 c. flour	1 tsp. baking powder

Mix all ingredients and add 2 stiffly beaten egg whites last. Bake at 375 degrees until cake is done.

CHOCOLATE CHIP CAKE

--Dorothy Merrill

1/2 c. shortening	2 c. sifted cake flour
1 c. sugar	3 tsp. baking powder
2 eggs unbeaten	1/2 tsp. salt
1 tsp. vanilla	3/4 c. milk
1 c. chocolate chips	

Beat sugar, shortening together. Add eggs, beat. Stir in vanilla. Sift flour, salt and baking powder together. Add flour mixture alternately with milk to creamed mixture. Fold in chocolate chips. Pour batter into greased pan and bake at 350 degrees for 35 minutes.

PENUCHE ICING

--Dorothy Merrill

Mix together thoroughly in saucepan:

1/2 c. brown sugar	3/8 c. milk (1/4 c. plus 2 T.)
3/8 c. shortening	1/4 tsp. salt

Bring slowly to a full rolling boil, stirring constantly and boil one min. Remove from heat and beat until lukewarm. Add 3/4 tsp. vanilla. Continue beating until thick enough to spread. If icing becomes too thick to spread, add about 1 tsp. cream. Icing for 2 layer cake (1/2 c. nuts may be pressed into sides).

CARAMEL FROSTING

--Kay Myhr

1 1/2 c. brown sugar	2 tsp. butter
1/2 c. cream	1/2 tsp. vanilla

Combine sugar and cream. Boil until soft ball stage. Add butter and vanilla. Beat until creamy. Spread quickly on cake. Will ice one large cake or 30 cupcakes.

FROSTING FOR BROWNIES

--Margaret Horn

1 c. white sugar	pinch salt
1 tsp. flour	1/2 c. milk
1 chunk butter	

Cook all ingredients to soft ball stage. Cool and beat to spreading consistency.

CARAMEL FROSTING

--Mrs. Kenneth Nichols

Combine 4 T. butter, 4 T. cream, 1 c. brown sugar. Stir until dissolved over low heat. Bring to rolling boil and then add one tsp. vanilla and 1 tsp. baking powder. Beat to spreading consistency.

BANANA CAKE

--Mrs. Kenneth Nichols

1/2 c. shortening
1 c. sugar

1 egg
1 tsp. vanilla

Beat well and add:

1 c. bananas (about 3)
1 1/2 c. flour
1/2 c. nut meats

1 tsp. soda in T. water
1 tsp. nutmeg

Bake about 30 minutes in 350 degree oven.

DATE BARS OR CAKE

--Mrs. Earl Noble

1/2 c. shortening
1 c. sugar
2 eggs
1/2 tsp. salt

1/2 lb. pkg. dates
1 c. chopped nuts
1 tsp. soda

Pour 1 c. boiling water on 1/2 lb. dates cut in two. Add 1 tsp. soda, mix well and let stand a few minutes while creaming sugar and shortening. Add part date mixture, then add 1 c. flour with 3/4 tsp. baking powder. Add remaining mixture, then 1 more cup flour with nut meats folded in. Last add 1 tsp. vanilla. This may be served as pudding with sauce or cut in strips and rolled in powdered sugar.

NEVER FAIL ICING

1 1/2 c. sugar	2 egg whites, unbeaten
7 T. cold water	1 tsp. baking powder
1 tsp. vanilla	6 marshmallows

Place all the ingredients except the marshmallows in a double boiler and cook exactly 12 minutes, beating constantly with a rotary beater. Remove from heat, beat until partially cooled, add marshmallows which have been cut up and spread on top of cake.

FUDGE FROSTING

Melt 2 T. butter, 1 pkg. chocolate chips. Add 2 c. powdered sugar and 1 tsp. vanilla. Add enough cream for spreading consistency.

BROWN SUGAR FROSTING

--Mrs. Richard F. Zeller
--Alene Earll

6 T. brown sugar	3 T. cream or milk
2 T. butter	

Combine in sauce pan. Let boil a minute or two. Allow to cool slightly. Then add vanilla and powdered sugar, just enough to spread nicely.

For white frosting: Use white sugar instead of brown.
For chocolate frosting: Use white sugar and 2 T. cocoa or one square melted chocolate.

CHOCOLATE ICING DE LUXE

--Dorothy Merrill

Mix one large unbeaten egg, 2 c. sifted powdered sugar, 1/4 tsp. salt, 1/3 c. soft shortening, 2 sq. unsweetened chocolate (2 oz) melted. Beat with rotary beater until fluffy. Icing for 2 layer cake.

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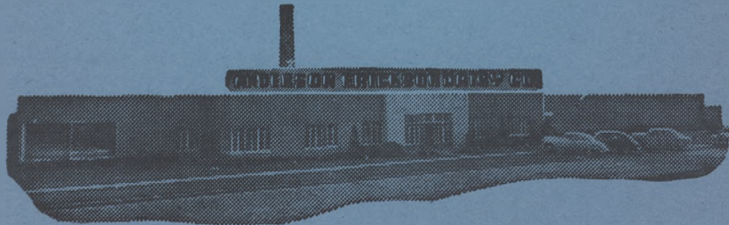
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SKILLET FUDGE
(creamy with little beating)

--Mrs. Paul Jacobson

2 c. sugar
1 c. milk
2 T. Karo

4 scant T. cocoa
1 scant T. butter

Cook in skillet and when at soft-ball stage remove from stove. Add vanilla, butter and nuts. Cool. Test coolness by holding hand comfortably under skillet. Beat 3-5 minutes. Pour into pan or dish. When ready cut into squares.

FUDGE

--Pauline Adkins

--Fran Benson

4 c. sugar
1 tall can evaporated milk
1/4 lb. butter

Boil gently and stir constantly until a firm soft ball stage is reached in cold water. Add 2 pkgs. chocolate chips and stir until melted. Take off heat and add 1 pint marshmallow cream and 1 tsp. vanilla. Stir until dissolved. Add 1 c. nuts if desired. Pour and cut. Makes about 5 pounds.

PEANUT BUTTER FUDGE

--Ruby Krasche

Cook together:

2 c. granulated sugar
2 T. peanut butter
1/2 c. milk

until it forms a soft ball when dropped in cold water. Add 1/2 tsp. vanilla. Cool. Beat until creamy. Pour into buttered pans. When nearly cool cut into squares.

SEA FOAM

--Theda Carron

1 1/4 c. sugar
1/4 c. cold water
1 egg white

1/4 c. white syrup
1/4 c. nut meats

Boil sugar, syrup and water until it spins a hair. Pour 1/2 of this over beaten egg white and beat until other 1/2 cooks very hard and add.

MARSHMALLOW FUDGE

--Isabel Hatfield

2 1/2 c. marshmallows	2 c. semi-sweet chocolate bits
1/4 lb. butter	2 1/2 c. sugar
1/4 c. water	1 6 oz. can evaporated milk

Melt marshmallows in top of double boiler. In a saucepan cook sugar, butter and water for 10 minutes stirring constantly. Add marshmallows and chocolate bits. Mix until creamy. Pour into greased pan 8x12. Makes about 2 pounds.

PEANUT BUTTER FUDGE

--Darlene Peterson

1 c. white sugar
1 c. brown sugar
3/4 c. milk (not canned)

Boil this to soft ball stage. Remove from fire and add 3/4 c. peanut butter and 1 T. butter. Stir until peanut butter blends. Add 1 tsp. vanilla and pour onto buttered plate or 8x8 dish. It "hardens" as it cools. Can be made with either creamy or crunchy peanut butter.

CHOCOLATE CARMELS

--Pauline Adkins

1 c. sugar	1/2 c. butter
3/4 c. syrup	1 heaping T. cocoa
1 c. milk	1 c. nuts

Mix all but 1/2 c. milk. When boiling add rest of milk. Cook until it forms a hard ball in cold water. Pour in greased pan.

DIVINITY CANDY

--Maxine Naylor

3 c. sugar	1/2 tsp. cream of tartar
1/2 c. Karo syrup	1/4 c. egg whites or 2 eggs
3/4 c. water	1/2 tsp. salt

Cook sugar, syrup and water to hard ball stage. Keep pan covered until last few minutes. Add cream of tartar and salt to egg whites, beat stiff. Pour syrup over and beat until hard enough to drop or pour.

PEANUT BRITTLE CANDY

--Wilma Young

3/4 c. sugar
 1/4 c. corn syrup
 1/4 c. water

pinch salt
 1 tsp. vanilla
 3/4 tsp. soda

Mix sugar, syrup and water and let boil until it hairs. Add 1 c. raw peanuts and cook until peanuts are brown. Remove from fire. Add salt, vanilla and soda. Stir thoroughly and pour at once on buttered sheet and pull thin.

PEANUT BRITTLE

--Louise Weber

2 c. white sugar
 1 c. white Karo
 1/2 c. water

Let boil until it will snap when dropped in cold water. It will harden and form a ball. Into this mix slowly 2 c. unroasted peanuts and 2 T. butter. Let cook at a moderate rate until peanuts taste done. Take from fire. Add 1 tsp. vanilla, 1/2 tsp. soda. Stir quickly and pour out on a buttered slab - do not use wood.

T V SNACK MIX

--Edna Carpenter

Melt 1/2 lb. butter or margarine in roaster. Add:

1/2 tsp. onion salt
 1/2 tsp. garlic salt
 1/4 tsp. savory sauce

1/2 tsp. celery salt
 1/4 tsp. Worcestershire sauce
 1/4 tsp. Tabasco sauce

Then mix in:

1 pkg thin stick pretzels
 1/2 pkg. rice chex
 1/2 pkg. corn kix

1/2 pkg. cheerios
 1/2 pkg. wheat chex
 1/2 lb. mixed nut meats

Bake in a 200 degree oven for 1 hour stirring frequently.

NOUGAT

--Zella Lewis

3 3/4 c. sugar
 4 sqs. chocolate
 3/4 c. white Karo

1 c. milk
 1/2 c. butter
 1 tsp. vanilla

1/2 c. nuts

Boil without stirring until soft-ball stage. Cool. Beat and add vanilla and nuts. Pour into buttered pan.

POPCORN BALLS

--Fran Benson

1 c. white syrup
1/2 c. sugar
1 tsp. cream of tartar

1 T. butter
1/4 tsp. soda
4 qts. popped corn

Boil syrup, sugar, cream of tartar and bring to hard boil. Add soda and butter. Boil until it threads when dropped from spoon. Beat well to cool slightly. Pour over corn and mold into balls.

CANDY CRISPIES

--Annis Gobel

1 c. sugar
1 c. dark corn syrup
1 c. thin cream
1/2 pkg. rice crispies

1 c. coconut
1 c. salted peanuts
1/2 pkg. corn flakes

Cook sugar, syrup and cream until soft ball stage. Pour over the other ingredients and press in pan. Cut in squares.

POPCORN BALLS

--Myrtle Davies

1 c. sugar
1/3 c. water
3/4 tsp. salt
3 qts. unseasoned popcorn

1/3 c. syrup (light or dark)
1/4 c. butter
3/4 tsp. vanilla

Cook syrup mixture until it forms a brittle ball in cold water. Add vanilla. Pour syrup over corn and stir. Press into balls.

BUTTERSCOTCH-NUT FUDGE

1/4 c. butter or margarine
1 c. brown sugar
1 c. granulated sugar

3/4 c. sour cream
1 tsp. vanilla
1/2 c. chopped black walnuts
or California walnuts

Melt butter in heavy saucepan; add brown sugar and heat to boiling. Add granulated sugar and sour cream. Cook over low heat, stirring until sugar dissolves, to soft-ball stage (236 degrees). Cool at room temperature, without stirring, until lukewarm (110 degrees); beat until mixture holds its shape. Add vanilla and nuts. Quickly spread in greased pan. Cool and cut in squares. Makes 2 1/2 dozen pieces. Garnish with walnut halves.

EASY MINT FUDGE

4 c. sugar
1 14 oz. can (1 3/4 c.)
evaporated milk
1/2 c. butter or margarine

1 12 oz. pkg. chocolate
mint wafers
1/2 lb. marshmallows (about 32)
California walnut halves

Combine sugar, milk, and butter. Cook to soft-ball stage (234 to 236 degrees), stirring constantly. Remove from heat. Add mint wafers and marshmallows. Stir till blended. Pour immediately in buttered 13x9x2-inch pan. Cut in squares. Place walnut half on each piece.

DIVINITY KISSES

Top with some red and some green candied cherries for Christmas --

2 1/2 c. sugar
1/2 c. light corn syrup
1/2 c. water
2 stiff-beaten egg whites
1 tsp. vanilla

1/2 c. chopped California
walnuts
1/2 c. red or green candied
cherries, cut in half

Cook sugar, corn syrup, and water to thin-syrup stage. Slowly pour one-third over egg whites, beating constantly. Cook remaining syrup to thread stage (234 degrees); add one-half to egg-white mixture, beating constantly. Cook remaining syrup to firm-ball stage (248 degrees); add to egg-white mixture. Add vanilla. Beat until mixture holds shape when dropped from spoon. Stir in walnuts. Swirl from teaspoon onto waxed paper. Top with cherry half. Makes 4 dozen.

PRALINES

2 c. white sugar
3/4 tsp. soda
1 c. coffee cream

1 1/2 T. butter
2 c. pecan halves

Mix sugar, soda and cream together in big pan. This candy needs a lot of room so make the pan a really big one. Bring to boil, stirring occasionally. Boil until mixture reaches soft-ball stage when tested in cold water. It turns brown as it cooks so don't become alarmed. Remove from heat and add butter and pecans. Beat immediately until just thick enough to drop from spoon. Drop on oiled paper. Makes 30 pieces 2 inches in diameter.

GINGER CRISP COOKIES

--Darlene Peterson

2 1/2c. flour	1 c. white sugar
2 tsp. soda	3/4 c. shortening
2 tsp. ginger	1 egg
2 tsp. cinnamon	4 T. molasses
1/4 tsp. salt	

Mix ingredients well, and roll dough in balls the size of large walnut. Dip in sugar, and flatten on greased cookie sheet with sugared glass. Bake 10 min. at 350 degrees. These are a soft, moist cookie. Makes 5 dozen.

DANISH COOKIES

--Mrs. Leonard Anderson

2 1/2 c. flour	1/2 tsp. baking powder
1 c. sugar	2 egg yolks (beaten)
1 c. butter	1 1/2 tsp. vanilla

Sift dry ingredients, cut in butter. Add egg yolks and vanilla. Wrap in wax paper and chill for 1/2 hour. Bake at 400 degrees for 10 minutes. Brush tops with beaten egg whites before baking.

COWBOY COOKIES

--Mrs. Audrey Swoboda

2 c. sifted flour	1 c. shortening
1 tsp. soda	2 eggs
1/2 tsp. salt	2 c. rolled oats
1/2 tsp. baking powder	1 tsp. vanilla
1 c. brown sugar (packed)	1 pkg. semi-sweet bits
1 c. white sugar	

Sift together and set aside flour, salt, soda, baking powder. Blend together shortening and sugars. Add eggs and beat until light and fluffy. Add flour mixture and mix well. Add rolled oats, vanilla and chocolate. Dough is crumbly. Drop by teaspoons on a greased cookie sheet and bake 15 min. at 350 degrees. Makes 11 dozen small cookies.

CHOCOLATE CHIP COOKIES

--Edith Skinner

1 c. white sugar	1 c. brown sugar
1 c. shortening	3 eggs
vanilla	

Add 1 1/2 c. flour sifted with 1 tsp. soda and 1 tsp. baking powder and 1 tsp. salt. Then add 2 more cups of flour and 1 c. nuts, 1 pkg. chocolate chips. Drop by teaspoon on greased cookie sheets. Cookies may be varied by adding coconut or raisins.

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CHOCOLATE COOKIES

--Creva Koch

1/2 c. butter (oleo)	1 1/2 c. flour
1 c. brown sugar	1/2 tsp. soda
1 egg	1/2 c. milk
1 1/2 sq. coocolate	1 tsp. vanilla
1 c. nut meats	

Cream butter and sugar. Add beaten egg. Sift flour, measure. Add soda and sift again. Add milk, flour and mix. Add melted chocolate and vanilla. Frost cookies.

STONE CROCK COOKIES

--Edna Earll

1 c. vegetable shortening	2 c. brown sugar
2 eggs	1 tsp. soda
1/4 c. milk	pinch salt
4 c. flour	dash of nutmeg
1 tsp. vanilla	

Add soda to shortening and cream well. Add sugar, eggs and dry ingredients and milk. Drop by spoonful on cooky sheet and mash down with a fork. Bake at 300 degrees 10-15 min.

APPLE SAUCE COOKIES

--Dess McCaustland

3/4 c. shortening	1 tsp. allspice
1 egg	1 c. applesauce
1 c. sugar	1 c. nuts
1/2 tsp. cloves	1/2 c. raisins
1/2 tsp. salt	2 1/2 c. flour
1 tsp. cinnamon	1 tsp. soda

Cream shortening and sugar. Add egg then applesauce. Blend in sifted dry ingredients, raisins and nuts. These may be dropped from spoon on lightly greased cooky sheet or spread in greased pan and marked in squares. Raisins may be omitted.

OATMEAL CHOCOLATE CHIPS

--Naomi Bagley

Cream together:

1/2 c. shortening	1/2 c. granulated sugar
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Add:

1 egg	1/2 tsp. vanilla
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Then add:

3/4 c. flour	1/2 tsp. soda
1/2 tsp. salt	1 1/2 c. quick oatmeal
1 pkg. chocolate chips	

Drop on greased baking sheet. Bake 10-15 min. in 375 degree oven. Makes about 4 dozen.

CHOCOLATE DROPS

--Ruth Boyvey

2 sq. chocolate
1 can Eagle Brand condensed milk
1/2 c. oatmeal
pinch salt
1 tsp. vanilla

Thicken chocolate and milk over low heat. Add oatmeal, salt, and vanilla. Drop on greased pan. Put nut meats on top. Bake at 350 degrees for about 12 minutes.

CARROT COOKIES

--Grace Lambrecht

1 c. shortening	2 1/2 c. sifted flour
3/4 c. white sugar	2 tsp. baking powder
1 c. cooked mashed carrots	1 tsp. salt
1 egg	1 tsp. vanilla

Cream shortening and sugar, add egg and beat well. Add sifted dry ingredients. Blend in mashed carrots and vanilla. Drop on greased cookie sheet. Bake 10-12 min. at 350 degrees. When done and still hot spread on frosting.

FROSTING: 1/2 c. orange juice, 1 1/2 T. orange rind, and enough powdered sugar to spread.

CEREAL COOKIES

--Norma McLaughlin

1 c. shortening	1/2 tsp. baking powder
1 c. white sugar	1 tsp. soda
1 c. brown sugar	2 c. quick oats
2 eggs	2 c. rice crispies
1 tsp. vanilla	1 c. coconut
2 c. flour (sifted)	1/2 c. nuts chopped

Cream shortening. Add sugar and eggs. Beat well. Add vanilla and dry ingredients in order. Drop by teaspoons on greased cookie sheet and bake in moderate oven 375 degrees.

OATMEAL COOKIES

--Mrs. Zora Coats

1 1/2 c. sugar	2 c. oatmeal
3/4 c. shortening	1 c. cooked raisins
2 eggs	5 T. raisin water
1 tsp. cinnamon	1 tsp. soda
1 tsp. vanilla	1/2 c. nutmeats if desired
2 c. flour	

Cream sugar and shortening. Blend in beaten eggs, then raisin water. Add sifted dry ingredients and mix. Add vanilla, raisins and nutmeats. Mix well. Drop by teaspoons on oiled cookie sheet and bake.

FROSTED CREAMS

--Helen Owen

1 c. shortening (scant)
 1 1/2 c. sugar
 2 eggs
 1 c. raisins cooked
 1 c. liquid from raisins

1 tsp. soda dissolved in liquid
 1 tsp. salt
 1 tsp. vanilla
 2 1/2 c. flour
 1 tsp. cinnamon
 nuts

Method: Cream the sugar and shortening. Add the beaten eggs. Sift the flour, salt and cinnamon. Add all the other ingredients and mix well. Drop on a greased cookie sheet and bake 20 min. at 350 degrees.

DATE DROP COOKIES

--Zella Lewis

1/2 c. butter
 1 c. brown sugar
 1/2 c. white sugar
 2 eggs
 1 c. undiluted evaporated milk

1 tsp. vanilla
 2 1/2 c. sifted flour
 1/2 tsp. soda
 1/2 tsp. salt
 1 c. cut dates

Cream sugar and butter. Add eggs beat well. Mix sifted dry ingredients alternately with milk. Stir in cut dates. Chill 1 hour or more. Drop by teaspoon on greased pan. Bake at 375 degrees 10 minutes. Frost with browned butter glaze: Heat 2 T. butter until golden brown. Beat in 2 c. powdered sugar and 1/4 c. evaporated milk. This makes about 4 dozen.

PINEAPPLE COOKIES

--Mrs. Earl Noble

1 c. white sugar
 1 c. brown sugar
 1 c. sry or shortening
 2 eggs
 1/2 tsp. salt

1 tsp. soda
 1 tsp. vanilla
 1 c. crushed pineapple
 1 c. nutmeats (cut up)
 4 c. flour

Cream sugar and sry together, add beaten eggs, salt, vanilla and pineapple. Put soda in 1 cup of the flour, beat in; add rest of flour and nuts floured in one of the cups of flour. Drop by teaspoons and bake at 325 degrees.

LEMON COOKIES

--Mildred Kimes

1 c. soft shortening
 2 eggs
 1 1/2 c. sugar
 2 T. milk
 1 tsp. lemon extract
 3 1/2 c. flour

1 1/2 tsp. cream tartar
 1 1/2 tsp. soda
 1/2 tsp. salt
 1 c. chopped nuts

Cream shortening and sugar, add eggs and milk and mix well. Blend in flavoring and sifted dry ingredients and nuts. Drop by teaspoons on greased cooky sheet and bake at 350 degrees.

GUM DROP COOKIES

--Elaine Longworth

1 c. shortening	2 tsp. baking powder
1 c. sugar	1 tsp. soda
1 c. brown sugar	1/2 tsp. salt
2 eggs	1 c. cut up gumdrops (omit the black ones)
2 c. sifted flour	1 c. shredded cocoanut
2 c. quick-cooking oats	

Cream shortening with sugars until blended. Add eggs and beat until smooth. Sift the dry ingredients and add to the creamed mixture. Stir in the gumdrops, oatmeal and cocoanut. Drop from a teaspoon onto a greased cookie sheet. Allow room for spreading. Bake in a moderate oven 350 degrees for 15 min. Makes about six dozen medium-sized cookies.

CHOCOLATE DROP COOKIES

--Ruby Krasche

1 c. brown sugar	1 3/4 c. flour
1/2 c. butter	1/4 tsp. salt
1 egg	1/2 tsp. soda
2 sq. of chocolate	1 tsp. baking powder
1/2 c. milk	1 tsp. vanilla

Melt butter and chocolate. Add sugar, then egg, then soda which is dissolved in milk. Then add dry ingredients and 1 c. nuts. Bake in fairly hot (350 degrees) oven. Do not overbake.

BANANA OATMEAL COOKIES

--Ruby Krasche

1 1/2 c. sifted flour	3/4 c. shortening
1 c. sugar	1 egg well beaten
1/2 tsp. baking soda	1 c. mashed ripe bananas
1 tsp. salt	1 3/4 c. rolled quick oatmeal
1/4 tsp. ground nutmeg	1/2 c. chopped nuts
3/4 tsp. cinnamon	

Sift together flour, sugar, soda, salt, nutmeg and cinnamon into mixing bowl. Cut in shortening. Add egg, bananas, rolled oats and nuts. Beat until thoroughly blended. Drop by spoonful about 1 1/2 inches apart onto ungreased cookie sheets. Bake at 400 degrees about 15 minutes or until cookies are done.

HERMIT DROP COOKIES

--Betty Garrett

2 c. brown sugar	3 c. flour
3/4 c. butter	1 lb. chopped dates
2 well-beaten eggs	1 c. nut meats
1 t. soda in 1/2 c. boiling water	1 tsp. vanilla

Cream butter, add sugar and beaten eggs. Add water and flour alternately and stir until well mixed. Add remaining ingredients and drop on greased baking sheet. Bake in moderate oven (350 degrees) 15 minutes.

CHOCOLATE CHIP BANANA COOKY

--Anna Ganzel

2/3 c. shortening	2 tsp. baking powder
1 c. sugar	1/2 tsp. soda
2 eggs	1 tsp. vanilla
2 1/2 c. flour	1 c. mashed bananas
3/4 tsp. salt	1 pkg. chocolate chips

Cream shortening and sugar; add eggs, vanilla, mashed banana and chocolate chips. Add sifted dry ingredients. Drop from a teaspoon onto a greased cookie sheet. Bake at 350 degrees for 10 minutes.

IRISH DROP COOKIES

--Leona Salsow

3/4 c. raisins	1 egg
1/4 c. raisin juice	1/8 tsp. cloves
1/2 teaspoon teaspoon soda	1/2 tsp. cinnamon
1/2 c. shortening	1 tsp. salt
1/2 c. white sugar	1 3/4 c. flour
1/2 c. brown sugar	1/2 c. chopped nut meats

Boil raisins; save 1/4 c. raisin juice and add soda. Cream shortening and sugar; add eggs and beat well. Add sifted dry ingredients and raisin juice. Add raisins and nut meats; drop from teaspoon onto greased cooky sheet. Bake in 375 degree oven for 10 minutes.

MOTHER'S RAISIN COOKIES

--Elaine Longworth

1 c. shortening	2 tsp. cinnamon
1 1/2 c. sugar	1 1/2 c raisins, cooked
2 eggs	1 c. liquid from raisins
3 1/2 c. flour	1 1/2 tsp. soda dissolved in liquid

Cream shortening and sugar. Add eggs and beat well. Add dry ingredients alternately with liquid from raisins. Add soda to liquid. Stir well. Add raisins. Mix. Bake in sheets or drops. Frost with powdered sugar icing flavored with lemon extract. Makes about 6 dozen.

ROLLED COOKIES

--Leona Salsow

2/3 c. shortening	2 tsp. baking powder
1 1/2 c. sugar	1/2 tsp. nutmeg
3 eggs	1 tsp. lemon extract
3 c. flour	1 tsp. vanilla extract
1 tsp. salt	1 c. raisins

Cream shortening and sugar; add the eggs and beat well. Add sifted dry ingredients, flavoring, and raisins. Roll out to the thickness of a raisin. Cut with floured cooky cutter. Sprinkle with sugar. Bake at 375 degrees about 10 minutes.

CHOCOLATE CHIP OATMEAL COOKIES

--Ruby Krasche

TEMP: 375 degrees TIME: 12 minutes YIELD: 4 dozen

3/4 c. sifted all-purpose flour	1/4 tsp. hot water
1/2 tsp. salt	1/2 c. chopped nuts
1/2 tsp. baking soda	1 pkg. chilled semisweet chocolate
1/2 c. soft shortening	pieces coarsely rolled (or chocolate
6 T. granulated sugar	chips)
6 T. brown sugar	1 c. uncooked quick rolled oats
1 egg unbeaten	1 tsp. vanilla

Preheat oven. Sift flour with salt and soda. Mix thoroughly with spoon or electric mixer the shortening, sugars and egg until very light and fluffy. Beat in remaining ingredients just until mixed. Drop by spoonfuls onto greased cookie sheet. Bake.

SOFT SUGAR COOKIE

--Mrs. Genevieve Keith

1 c. sugar	1 1/2 c. flour
1 c. soft shortening	1/2 tsp. salt
2 eggs well beaten	1 tsp. soda
1/2 c. milk	2 tsp. baking powder
1 tsp. flavoring	

Combine eggs, sugar and shortening; beat until well mixed. Add sifted dry ingredients. Stir in milk and flavoring. Mix well, roll not less than 3/8 in. thick. Bake on cookie sheet 1 in. apart in hot oven (400 degrees) 5-8 minutes.

SUGAR COOKIES

--Ruby Krasche

1 c. shortening	2 1/2 c. flour
1 c. sugar	1 tsp. baking powder
2 eggs beaten	1/2 tsp. salt
1 1/2 tsp. vanilla	

Cream shortening and sugar. Add eggs and beat well. Add sifted dry ingredients and flavoring. Chill dough in icebox. Bake at 350 degrees after rolling and cutting. Spices and other flavorings may be added to dough to make variety.

PEANUT BUTTER COOKIES

--Ruby Krasche

1/2 c. white sugar	1 egg
1/2 c. brown sugar	1 1/2 c. flour
1/2 c. shortening	1 tsp. soda
1/2 c. peanut butter	salt

Cream shortening and sugars; blend in peanut butter, then egg. Add sifted ingredients, mix well. Roll in balls and flatten on cookie sheet with a floured fork. Bake in mod. oven (350 degrees).

GINGER COOKIES

--Ruby Krasche

DARK DOUGH:

1 egg	1 tsp. soda
1/3 c. brown sugar, packed	1 tsp. salt
2/3 c. molasses	2 tsp. cinnamon
1/3 c. shortening melted	1 tsp. ginger
2 3/4 c. sifted flour	

Beat the egg well. Blend in brown sugar, molasses and melted shortening. Sift flour, soda, salt, cinnamon and ginger together. Stir into the molasses mixture. Mix well. Place in refrigerator to chill for an hour or more. Roll dough about 1/4 inch thick on lightly floured board. Cookies look more attractive when thick and puffy. Cut into any shapes. Place on greased heavy baking sheet. Bake 10 min. in quick moderate oven at 375 degrees.

LIGHT DOUGH:

Substitute honey for molasses and white for brown sugar. Use 1 tsp. vanilla instead of cinnamon and ginger. Frost cookies with icing if desired.

WHITE SUGAR COOKIES

--Jennie P. DeMille

3 c. sugar	1 tsp. soda
1 c. butter	nutmeg
1 c. sour milk	4 c. flour (approximately)
3 eggs	

Cream butter and sugar, add beaten eggs. Add sifted dry ingredients and mix well. Roll on floured board and cut with floured cookie cutter. Bake on greased cookie sheet in 375 degree oven.

OATMEAL COOKIES

p --Blanche Vanderlinden

1 c. white sugar	2 c. flour
1 c. brown sugar	1 3/4 c. oatmeal
1 c. butter	1 tsp. salt
2 eggs	1 T. vanilla
1 tsp. soda in 1 tsp. hot water	

Cream sugar, butter, and beaten eggs. Add flour and oatmeal in small amounts; after first flour has been added, add soda dissolved in 1 tsp. hot water. Add vanilla. Form into balls the size of hickory nuts and place on cookie sheet not too close together, and bake in 350 degree oven for 10 to 15 min.

PECAN PUFFS

--Thelma Thuirer

1/2 c. butter	1 c. cake flour
2 T. sugar	1 tsp. vanilla
1 c. ground nutmeats (pecans)	pinch salt

Cream butter and sugar. Add sifted flour and salt, nutmeats and vanilla. This makes a stiff batter. Then roll in balls and bake. Batter makes about 3 dozen cookies. When done dip in powdered sugar while still hot. Then dip again when cool.

COOKIES

--Esther Gobel

1 c. brown sugar	2 c. flour
1 c. white sugar	1 tsp. baking powder
1 c. crisco	2 c. oatmeal
1 egg	2 c. cornflakes
1 tsp. soda dissolved in	
1 T. vinegar	

Cream shortening and sugars. Add egg and mix. Blend in sifted ingredients and cereals. Add nuts and raisins if desired. Roll in balls and flatten with fork on cooky sheet. Bake

OATMEAL COOKIES

--Eliza Inman

1 c. brown sugar	1 tsp. soda
1 c. white sugar	1 tsp. baking powder
1 c. shortening	1 1/2 c. flour
2 eggs	1/2 tsp. salt
3 c. quick oats	1 pkg. chocolate chips

Cream sugars and shortening. Add 2 unbeaten eggs and beat well. Add soda and baking powder to flour and add to mixture. Then add oatmeal and chocolate chips and mix well. Form in small balls on cookie sheet and bake in 350 degree oven.

GINGERSNAPS

--Darlene Calvert

3/4 c. butter or margarine	2 tsp. baking soda
3/4 c. shortening	2 tsp. cinnamon
2 c. sugar	2 tsp. cloves
2 eggs	2 tsp. ginger
1/2 c. molasses	(3/4 c. sugar to roll balls in)
4 c. sifted all-purpose flour	

Cream butter and shortening, then gradually add 2 c. sugar and beat until creamy. Beat in eggs and molasses. Sift dry ingredients and gradually mix with creamed mixture. Beat hard. Batter will be soft. Roll pieces of dough into 1 in. balls and roll into the 3/4 c. sugar. Put on cooky sheet 3 in. apart and bake 12 to 15 min. at 375 degrees. Don't make in hot weather because they stay soft and stick to cooky sheet. This recipe makes about 100 cookies.

COCONUT CRUNCH COOKIES

--Phyllis Gardner

1 c. brown sugar	2 c. oatmeal
1 c. white sugar	1 c. coconut
1 c. shortening	1 tsp. salt
2 eggs	1 tsp. soda
2 c. flour	1 tsp. baking powder

Cream shortening and sugars. Add eggs and mix well. Add sifted dry ingredients, coconut and oatmeal, mix well. These are quite stiff. Roll into balls. Bake at 375 degrees, 8 to 10 minutes.

MEXICAN WEDDING BALLS OR RUSSIAN TEA CAKES

--Billie Gissendanner

1 c. butter	1/4 tsp. salt
1/2 c. confectioner sugar	1 tsp. vanilla
2 1/4 c. cake flour	3/4 c. chopped pecans

Mix ingredients in order. Form into 1 in. balls. Bake on ungreased cookie sheet at 325 degrees 14 to 17 minutes. While hot roll in powdered sugar. Chill on rack and roll again in powdered sugar. Use additional sugar to roll. Makes 5 dozen.

GINGER BALLS

--Marie Hansen

3/4 c. shortening	2 c. flour
1 c. sugar	1 rounded tsp. ginger
1 egg	4 T. molasses
2 tsp. soda	1/2 tsp. cloves
1 tsp. cinnamon	

Cream sugar and shortening; add beaten egg, then molasses and blend. Add sifted dry ingredients. Roll 1 in. balls in sugar and place far apart on greased sheet. Bake 15 min. at 350 degrees.

CHERRY WINKS

--Blanche Vanderlinden

1 c. sugar	1/2 tsp. soda
3/4 c. shortening	1/2 tsp. salt
2 eggs	1 c. chopped pecans
2 T. milk	1 c. chopped dates
1 tsp. vanilla	1/3 c. chopped Maraschino cherries
2 1/4 c. sifted flour	
1 tsp. baking powder	2 1/2 c. cornflakes (crushed to roll cookies in)

Sift dry ingredients. Cream shortening, sugar and eggs and beat well. Add milk and vanilla, mix well. Add sifted dry ingredients; then nuts, dates and maraschino cherries. Mix well. Roll into balls using a level tablespoon of dough for each cookie. Roll in crushed cornflakes and top with 1/4 Maraschino cherry. Place on greased cookie sheet and bake in moderate oven (375 degrees) 10 to 12 min. Let cool completely before stacking or storing.

DESSERT BARS

--Naomi Bagley

14 graham crackers
 1 c. coconut
 1 pkg chocolate chips

1/4 tsp. baking powder
 1 can Borden's sweetened condensed milk

Crush crackers well, add baking powder, milk, chips and coconut. Spread in greased 9x9 pan and bake about one-half hour in 325 degree oven. Could use chopped dates instead of chocolate chips and also nut meats. Keeps fresh long time.

BAKED FUDGE (BROWNIES)

--Dorothy Merrill

1/2 c. butter or other shortening
 3 sq. chocolate
 2 c. sugar

3 eggs
 1 c. walnuts
 1 1/2 c. flour

Melt chocolate and shortening together. Cool and add sugar. Add eggs one at a time, beating thoroughly after each egg is added. Add flour and nuts. Spread on buttered pan, 3/4 in. layer or less, if preferred. Bake 40 min. in 325 degree oven. Need only one utensil for mixing.

BROWNIES MADE WITH CHOCOLATE BITS --Margaret Wilhelm

1 7 oz. bag Nestles Chocolate melted
 1/3 c. butter
 1/2 c. granulated sugar
 2 eggs
 1/2 c. sifted flour

1/2 tsp. baking powder
 1/4 tsp. salt
 1 tsp. vanilla
 1 c. chopped nuts

Melt chocolate bits and butter over hot water. Mix sugar, eggs, add flour, baking powder and salt. Mix in chocolate, vanilla, and nuts. Put in wax paper-lined pan. Bake at 375 degrees 25 to 30 minutes.

TOFFEE NUT BARS

--Beatrice Gaskill

Mix together thoroughly:

1/2 c. soft shortening (half butter)
 1/2 c. brown sugar

Stir in:

1 c. sifted flour

Press and flatten with hand to cover bottom of ungreased 13 x 9 in. oblong pan. Bake 10 minutes. Then spread with: **ALMOND COCONUT TOPPING**: Beat well 2 eggs and stir in 1 c. brown sugar and 1 tsp. vanilla. Mix together and stir in 2 T. flour and 1 tsp. baking powder and 1/2 tsp. salt. Mix in 1 c. moist shredded coconut and 1 c. cut up almonds or other nuts. Return to oven and bake 25 min. or more until topping is golden brown. Cool slightly then cut into bars. Oven temp. 350 degrees. Makes approximately 2 1/2 doz. 1x3 bars.

HOLIDAY FRUIT BARS

--Theda Carron

2 eggs	1 tsp. baking powder
1 c. brown sugar	2/3 c. nuts
2 tsp. vanilla	1 c. candied fruit
1 c. sifted flour	1/2 c. chopped dates
1/2 tsp. salt	1/2 c chopped raisins

Beat eggs, add sugar and vanilla. Add flour sifted with dry ingredients. Fold in fruit and nuts. Bake in greased 7x11 pan at 350 degrees 35 to 40 min. Cool 5 min. and remove from pan. Ice if desired.

CHOCOLATE GRAHAM CRACKER COOKIES

--Iva Lou Baum

1 can Borden's Eagle Brand
 1 pkg. chocolate bits
 2 c. finely ground graham crackers

Mix well. Put in buttered pan 9x9 bake at 325 to 350 degrees about 20 min. Cut while warm.

BLOND BROWNIES

--Margaret Horn

1/2 c. white sugar	1 tsp. vanilla
1/2 c. brown sugar	pinch salt
1/4 c. butter (soft)	1 c. flour
1 egg	1 tsp. baking powder
1/2 c. nutmeats	

Cream sugars with butter. Add egg and vanilla. Add dry ingredients and nuts. Bake in 9 x 9 in. sq. pan 30 minutes at 350 degrees.

CHOCOLATE TOPPED COOKIES

--Margaret Wilhelm

2 sticks margarine	1 egg
1 c. brown sugar	2 c. flour
1 tsp. vanilla	

Cream margarine and sugar, add egg and mix well. Blend in flour, then vanilla. Put on greased cookie sheet and bake at 350 degrees 15 min. When done frost with 1 pkg melted chocolate chips. Nuts may be sprinkled on top if desired.

APRICOT BARS

--Theda Carron

2/3 c. apricots	1 c. brown sugar
1/2 c. soft butter	2 eggs well beaten
1/4 c. sugar	1/2 tsp. vanilla
1/3 c. flour	1/2 c. nutmeats chopped
1/2 tsp. baking powder	1 c. flour

Rinse apricots, cover with water and boil 10 min., drain, cool, and chop into small pieces. Preheat oven at 350 degrees. Grease long pan. Mix butter or margarine, sugar and 1 c. flour till crumbly. Pack in the pan, bake 25 min. till lightly browned. Then sift together the 1/3 c. flour, baking powder and salt. Gradually blend the brown sugar in with the beaten eggs and add the sifted mixture, mix well. Add vanilla, nuts and apricots and spread over the browned mixture or baked layer and return to oven and bake 30 min. or until browned and done. Cool in pan and cut in bars and sprinkle with powdered sugar.

DATE ICEBOX COOKIES

--Ellen Andrew

- 1 c. white sugar
- 1 c. brown sugar
- 3 eggs
- 1 c. shortening
- 1 tsp. soda
- 4 c. flour
- 1 tsp. vanilla
- salt
- 1 c. dates (or more)
- 1 c. nuts cut fine

Cream sugars and shortening; add eggs and beat well. Add sifted dry ingredients and mix well. Mix in vanilla, dates and nuts. Shape in rolls. Roll in waxed paper. Chill well. Slice and bake 10 min. at 350 degrees.

SUGAR COOKIES

--Mrs. Ed. R. Brown

- 1 c. butter
- 2 c. sugar
- 2 eggs
- 4 T. milk
- 1 tsp. nutmeg
- 1 tsp. vanilla
- 1/2 tsp. salt
- 3 1/2 c. flour
- 1 tsp. cream of tartar
- 1/2 tsp. soda

Cream the butter, sugar for 2 minutes. Add eggs, milk and beat for 2 minutes. Add rest of ingredients. Shape into roll 2 in. in diameter. Chill for 5 hours. Cut off thin slices and bake May chill over night. Bake at 375 degrees.

DATE PINWHEEL COOKIES

--Ruby Krasche

- 1 c. white sugar
- 1 c. brown sugar
- 3 eggs
- 1 c. shortening
- 1 tsp. soda
- 4 c. flour
- 1 tsp. vanilla
- salt

Cream shortening and sugars. Add beaten eggs and blend well. Mix in sifted dry ingredients and vanilla. Chill in refrigerator. Mix: 1 lb. dates cut, 1/2 c. sugar, and 1/2 c. water and boil into a paste. Add 1/2 c. nuts. Divide dough and roll and then spread with date mixture. Roll up like jelly roll and leave in refrigerator over night, rolling each roll in waxed paper. Slice and bake in moderate oven.

REFRIGERATOR COOKIES

--Carrie Lauterbach

- 1/2 c. shortening
- 1/2 c. firmly packed brown sugar
- 3/4 c. granulated sugar
- 1 egg
- 1 tsp. vanilla
- 1/2 c. chopped nutmeats
- 2 c. flour
- 1/2 tsp. salt
- 2 tsp. baking powder

Thoroughly cream shortening and sugars; add vanilla extract and nutmeats. Add sifted dry ingredients; mix well and shape in rolls, 1 1/2 in. in diameter. Roll in waxed paper. Chill several hours or over night; slice thin. Bake on greased cookie sheet in hot oven (425 degrees) 10 minutes. Makes 4 doz.

ICEBOX CINNAMON COOKIES

--Zella Lewis

3 1/2 c. all-purpose flour	1 c. brown sugar, firmly packed
1 tsp. baking powder	1 c. white sugar
1 T. cinnamon	2 eggs
1/4 tsp. salt	1 c. finely chopped nuts
1 c. shortening or butter	

Sift flour, baking soda, cinnamon, salt together. Work butter or shortening until soft. Work in both sugars gradually until smooth. Stir in well-beaten eggs. Mix in dry ingredients and nuts last of all. Divide dough in half. Roll into oval strips (or rolls) on lightly floured board, wrap in waxed paper and chill in refrigerator over night. Slice very thin. Place on greased cookie sheets and bake in 350 degree or moderate oven for 10 to 12 minutes. Makes 8 doz.

CHRISTMAS REFRIGERATOR COOKIES

--Maxine Naylor

4 c. flour	1 c. brown sugar
1 tsp. baking powder	2/3 c. white sugar
1/4 tsp. soda	2 eggs beaten
1 tsp. salt	1 1/4 tsp. vanilla
1 1/3 c. shortening	1 lb. mixed candied fruits

Sift flour, baking powder, soda and salt together. Mix shortening, sugars and beaten eggs. Add dry ingredients, add mixed candied fruits and blend well. Shape into rolls and chill over night. Slice and bake on ungreased cookie sheet at 400 degrees 5 to 8 minutes.

BUTTER COOKIES

--Blanche Vanderlinden

2 c. brown sugar
1 c. butter
2 3/4 to 3 c. flour
1 egg
1 tsp. vanilla or other flavoring (almond is good)

Cream butter, sugar, and egg. Add flour, then flavoring. Form into roll and chill. Slice thin and place on cookie sheets and bake at 375 degrees for 10 minutes.

TRICK COOKIES

--Bonnie Mobberly

- 1 c. softened butter
- 1 1/2 c. powdered sugar
- 1 egg
- 1 tsp. vanilla
- 2 1/2 c. sifted flour
- 1 tsp. soda
- 1 tsp. cream tartar
- 1/4 tsp. salt

Cream butter until fluffy, adding sugar gradually. Add un-beaten egg and vanilla, beating well. Stir in sifted dry ingredients. Divide dough in portions and handle according to variations:

1. BUTTER CRISPIES

Form dough in rolls, wrap in waxed paper. Chill, slice and bake in 400 degree oven 10 minutes.

2. SNOWBALLS

To 1/2 the dough add 3/4 c. ground nuts. Roll dough in balls size of marbles. Bake on ungreased cookie sheet at 400 degrees for 10 minutes. Roll at once in powdered sugar again.

3. JEWEL CLUSTERS

Into dough stir 1/2 tsp. orange juice, 1/2 tsp. grated orange rind, 3/4 to 1 c. candied fruit, dates, nuts - one or all. Drop by 1/2 tsp. and bake in 400 degree oven 10 min; or roll in wax paper as for butter crispies, chill and slice and bake.

OATMEAL FILLED COOKIES

--Theda Carron

- 1 c. sugar
- 1 c. creamed shortening
- 2 c. flour

Mix alternately with:

- 1/2 c. sour milk
- 1 tsp. soda

Then add 2 cups oatmeal to all. May need to add additional oatmeal to make handling easier. Roll out and out with cutter.

FILLING: 1 lb. dates cut fine and mix with 1 c. water and 1/2 c. sugar. Cook slowly till thick. Place 1/2 tsp. of filling on cookie and press another on top and fasten edges together. Bake at 375 degrees.

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DATE PUDDING

--Annis Gobel
--Mrs. Blackburn

1 pkg. dates cut in pieces, sprinkle a tsp. of soda over and add;
1 T. butter and pour over all a c. of boiling water

Let cool a bit then add a cup of sugar, 1 3/4 c. flour, 1 beaten egg, 1/2 c. nut meats. Bake about 3/4 hr. at 350 degrees. Serve with whipped cream or sauce.

DATE CAKE

--Wilma Young

1 c. dates cut fine	1/2 tsp. soda
1 c. boiling water	1/2 c. shortening
1 c. sugar	2 eggs
1 1/2 c. cake flour	1 tsp. baking powder
1/4 tsp. salt	1/2 tsp. cinnamon
	1 tsp. vanilla

Dissolve soda in boiling water, pour over dates and let cool. Cream butter, add sugar and beat well, add eggs and vanilla. Beat. Add sifted dry ingredients alternately with date and water mixture.

Bake in greased 9 inch square pan in 350 degree oven for 40 min. When cake is cool top with:

DATE PECAN TOPPING

1 c. dates cut fine	1 c. sugar
1 c. water	1 T. butter
1 c. pecan meats	

Cook ingredients until thick. Pour over cool cake.

DATE PUDDING

--Edna Carpenter

1 1/2 c. dates cut fine	2 3/4 c flour
1 1/2 c. boiling water	1 tsp. soda
2 T. butter	1 tsp. cream tartar
1 1/2 c. sugar	1 tsp. vanilla
1 tsp. salt	
1 egg	

Pour the boiling water over the dates, add butter, sugar and salt. Let cool. Add the dry ingredients and beat well. Add nuts and vanilla. Bake 350 degrees 40 or 50 minutes. Makes a large loaf. Serve warm or cold with whipped cream or with a sauce.

CUSTARD ICE CREAM

--Zella Weesner

Heat 2 quarts of milk and add 4 tablespoons cornstarch dissolved in one cup cold milk. Cook until well done. Cool and stir in 4 eggs and 3 cups sugar that have been beaten to a froth. Add one quart of cream. FREEZE using 3 to 6 parts of ice to one part salt. The less salt makes a smoother cream but more salt makes it freeze faster.

DATE PUDDING

--Margaret Wilhelm

Part 1

1 c. sugar
 1 c. flour
 2 tsp. baking powder
 1 c. chopped dates
 1/2 c. nut meats
 1/2 c. milk
 pinch salt

Part 2

2 c. brown sugar
 2 c. boiling water
 1 heaping T. butter

Spread part 1 in buttered pan. Pour part 2 over part 1 -- Bake in moderate oven 350 degrees 45 minutes.

CHOCOLATE DREAM SQUARES

--Louise M. King

Line 8 inch square pan with 1/2 of 20 graham crackers (crushed fine)

Cream 1/2 lb. butter or margarine, 2 c. powdered sugar

Beat in 3 eggs one at a time

Beat in 3 squares bitter chocolate melted, but slightly cool

Stir in 1 1/2 cups chopped nuts and p tsp. vanilla

Spread mixture into pan and sprinkle top with remaining graham cracker crumbs. Refrigerate over night. Serve on individual plates, a la mode or not. Serves 12.

DATE BUTTERSCOTCH TAPIOCA
PUDDING

--Lucy L. Woolery

1/4 c. instant tapioca
 6 T. brown sugar
 1 c. dates, chopped

2 c. hot water
 1/3 tsp. salt
 3 T. butter
 1/4 tsp. vanilla

Cook tapioca and salt in water in a double boiler 15 min. or until tapioca is clear - stirring frequently.
 Melt butter in sauce pan - add sugar and stir until melted.
 Add tapioca, vanilla and dates. Pour into buttered baking dish.
 Bake 30 min. in moderate oven 350 degrees. Serve with cream.

SAUCE FOR ANGEL CAKE

--Mary Cochran

Juice 2 lemons
 1 c. margarine

1 c. water

Boil and add 1 c. sugar and 1 T. (rounding) flour mixed.
 Add yellow coloring to suit.

BAKED CHOCOLATE PUDDING --Bertha Moffitt

1 c. flour
3/4 c. sugar
4 1/2 tsp. cocoa

1/2 tsp. salt
2 tsp. baking powder

Combine above ingredients.

Add the following:

2 T. melted butter
1/2 c. milk

1 tsp. vanilla

Put in pan.

Combine the following:

1/2 c. white sugar
6 T. cocoa

1/2 c. brown sugar

Put on top of above dough. Then pour 1 c. water over all. Bake 40 minutes in 350 degree oven.

LEMON CUPS

--Wilma Young

1 c. sugar
1/4 c. flour
1/2 tsp. salt
2 T. melted butter
5 T. lemon juice

grated rind one lemon
3 well beaten egg yolks
1 1/2 c. milk scalded
3 stiffly beaten egg whites

Combine sugar, flour, salt and butter. Add lemon juice and rind. Add to combined egg yolks and milk. Mix well. Fold in egg whites and pour into greased custard cups. Bake in pan of hot water in moderate oven 325 degrees for 45 minutes. When baked each dessert will have custard on the bottom and sponge cake on top. This may be baked in greased shallow baking dish. Serves 8.

PEPPERMINT DESSERT

--Ruth Boyvey

18 graham crackers
8 sticks peppermint candy
1/2 lb. marshmallows

1/2 c. English walnuts
1 pint whipping cream

Crush candy real fine. Cut marshmallows small. Cut nuts fine. Whip cream, fold in candy, marshmallows and nuts. Put layer of grahams - 1/2 - on bottom of dish. Pour in mixture. Put rest of crackers on top. Put in refrigerator. Set several hours.

CHOCOLATE CHIP DESSERT

--Zella Lewis

1/2 Angel food cake broken in small pieces
1 pkg. chocolate chips and 5 T. water - melt and cool
2 eggs (separate) beat yolks and add to chocolate mixture. Beat.
Add 2 T. powdered sugar and egg white beaten
Add 1 c. whipped cream and nuts to your choice
Mix lightly with cake pieces. Refrigerate 24 hrs. Serves 8.

FUDGE PUDDING

--Mrs. W. F. Clayburg
--Arlene Shade

Oven temperature 350 degrees
9" square pan

Sift together:

1 c. flour - 1/2 tsp. salt
2 tsp. baking powder
3/4 c. sugar
2 T. cocoa

Combine:

1/2 c. milk
1 tsp. vanilla
3 T. melted shortening

Combine wet and dry ingredients until well blended. Stir in 1/2 cup chopped nuts.

Pour into pan.

Combine: 3/4 cup brown sugar 4 T. cocoa
Sprinkle over top of mixture

Pour 1 1/3 cups hot water over surface of batter. Bake 40 min.
Serve upside down. Garnish with whipped cream.

LEMON CHEESE CAKE PIE

--Ruth Vawter

3 3-oz. pkgs. cream cheese (or one 8-oz. pkg.)
2 T. butter 2/3 c. milk
1/2 c. sugar 1/4 c. lemon juice
1 whole egg 2 T. grated lemon peel
2 T. flour

1 graham cracker crust

Cream the cheese and butter; add sugar and whole egg. Mix well. Add flour, then milk. Stir in lemon juice and peel. Pour into unbaked graham cracker pie shell. Sprinkle with crumbs. Bake 35 minutes in moderate oven at 350 degrees. (Extra good topped with sour cream). Serves 6 to 8.

GRAHAM CRACKER CRUST

Crush graham crackers to make 1 1/4 c. fine crumbs. Add 1/3 c. sugar and 1/3 c. melted butter. Mix well. Reserve 1/4 c. of mixture for topping. Press remainder on bottom and sides of 8 inch pie plate. Chill until set.

ICE BOX PUDDING

--Zella Lewis

Grind 3/4 lb. vanilla wafers
Spread 1/2 of crumbs over bottom of pan
Cream 1/2 c. soft butter and 1 c. powdered sugar
Add 2 well beaten eggs -- Spread over crumbs

1 c. whipped cream
2 c. fruit - cut
1 c. nut meats

Spread over first mixture - add the remaining crumbs on top.
Let stand 24 hours. Very good frozen.

SALAD DELIGHT

--Marie Hansen

1 envelope Knox gelatine	1/4 lb. marshmallows
1/4 c. cold water	1/3 c. white grapes or strawberries
3/4 c. very hot canned cherry or pineapple juice	1 c. white cherries
1/4 lb. almonds (or other nuts)	1 c. cream or 2/3 c. icy cold evap. milk, whipped
1/4 tsp. salt	2 egg whites

Serves 8.

BRIDE'S DELIGHT

--Mrs. Richard F. Zeller

1 box frozen strawberries (10 oz)
 1/2 pint whipping cream (whipped and sweetened)
 1 pkg. strawberry jello
 1 pkg. vanilla pudding
 32 graham crackers, crushed
 1/4 c. melted butter
 1/4 c. sugar

Drain strawberries -- several hours is not too long. Prepare jello according to directions on package using juice from strawberries as part of liquid. Cool until slightly set, then whip. Prepare pudding according to directions on package. Cool. Whip pudding and mix thoroughly with whipped jello. Make a crust of 16 crackers, butter and sugar. Pack in bottom of baking dish (8x8). Don't line sides with crumbs. Bake at 400 degrees for 10 min. Cool. Pour jello and pudding mixture over crust. Cover with remaining cracker crumbs. Fold drained strawberries into sweetened whipped cream and spread this mixture over cracker layer. Leave in refrigerator overnight. Cut in squares and serve.

GRAHAM CRACKER ROLL

--Pauline Adkins

1/2 lb. graham cracker crumbs (fine-save out 1 cup)	1 c. nut meats
1/2 lb. marshmallows (cut fine)	2/3 c. coffee cream
1/2 lb. dates (cut fine)	vanilla

Mix together. Shape in a roll and dust with the cup of crumbs. Wrap in waxed paper and towel. Let set for a day or two. Slice and serve with whipped cream.

PINEAPPLE WHIP

--Billy Spencer

Scald 1 cup milk in top of double boiler.
 Add 1 lb. marshmallows - melt.
 Remove from heat. Drain 1 small can of crushed pineapple.
 Add to the above mixture.
 Whip 1/2 pt. cream, fold in the marshmallow mixture. Pour into a well graham crackered pan.

TAPIOCA DATE PUDDING--Mrs. Nadine Myers
--Lucy Woolery1/4 c. minute tapioca
1/8 tsp. salt
2 c. hot water
3 T. butter4 T. brown sugar
1/2 tsp. vanilla
1 c. dates, coarsely chopped
1/2 c. nuts, coarsely chopped
(optional)

Combine tapioca, salt, butter, sugar, water and dates in greased baking dish. Bake at 350 degrees for 30 minutes until mixture becomes thick and transparent. Remove from oven and add nuts and vanilla. Serve warm or cold with plain or whipped cream.

GRAHAM CRACKER DESSERT

--Carol Manley

15 graham crackers rolled in fine crumbs

Put 1/2 of them in bottom of pan and save the other half for top.

36 marshmallows
Melt over slow fire and then cool

1 scant c. milk

When cool, add 1 1/2 pts. whipping cream which has been whipped stiff; also a No. 2 size can of crushed pineapple which has been drained. Mix all together and pour gently over the crumbs and sprinkle the rest of the crumbs over top. Should sit in refrigerator hours before cutting to serve.

ICE BOX PUDDING

--Fran Benson

2 c. sugar
1 c. butter3 eggs
1 small can shredded pineapple

Cream sugar and butter. Add eggs one at a time. Add pineapple. Do not cook. Roll 1 lb. graham crackers or vanilla wafers until real fine. Put a layer of crumbs in a 10x15 pan. Pour in mixture and cover with another layer of crumbs. Refrigerate overnight. May be served with whipped cream.

GRAHAM CRACKER PUDDING

--Phyllis Gardner

1 1/4 c. graham crax crumbed
1 c. sugar1 tsp. baking powder
1/4 tsp. salt

Add: 3 egg yolks -- Beat egg whites and fold in

Bake at 375 degrees - 30 minutes. Serve with pineapple (crushed) folded in whipped cream.

APPLE ROLL

--Mrs. Zora Coats

3 medium-sized apples 3/4 c. sugar

1 c. water

Biscuit dough:

1 c. flour

3 T. butter

1/2 tsp. salt

1/3 c. milk

2 tsp. baking powder

Method:

Combine sugar and water and let simmer over a slow fire for five minutes, right in the pan or casserole you are going to bake rolls in. Make dough according to the regular biscuit method. Roll 1/2 inch thick and spread with peeled chopped apples. Roll up like a jelly roll and cut into pieces 1 1/2 inches wide. Place cut side down in hot syrup. Dot with butter and sprinkle with sugar and cinnamon. Bake at 425 degrees for 30 minutes. Turn out onto a platter and pour over the syrup. Serves 4-6.

CRISP APPLE PUDDING

--Mrs. A. A. Lindgren

1/2 c. shortening

1 c. brown sugar

1 c. oatmeal

1 T. cinnamon

3/4 c. flour

pinch salt

Mix together as pie crust.

8 medium apples

pinch salt

3/4 c. sugar

Peel and slice apples. Mix with sugar and salt. Cover bottom of 8x12 lightly greased baking dish. Cover with oatmeal pie crust mix and press down over apples. Bake at 350 degrees 1 hr. Serve warm or cool with whipped cream or ice cream.

CARMEL ICE BOX DESSERT

--Margaret Keller

1 can Borden's sweetened condensed milk

1 pint whipping cream

1 can pineapple tidbits

1 9 oz. pkg. vanilla wafers

1 tsp. vanilla

Boil milk in can 3 hrs. (or pressure cooker 1 hr. at 15#). Chill milk before opening can. Whip cream, add milk, which will be thick caramel. Beat until smooth. Add vanilla. Crush vanilla wafers. Line 8x10" dish with 1/2 the crumbs, add caramel sauce, pineapple and top with remaining crumbs. Refrigerate several hours or over night. Serve with maraschino cherry on top in sherbert glasses.

CHERRY PUDDING

--Ellen Andrew

Drain 1 quart cherries. Cook juice with 1/2 c. sugar, 3 T. corn starch. Add cherries and cool.

Mix to crumbs 1 1/2 c. quick oatmeal, 1 1/2 c. brown sugar, 1 tsp. baking powder, 1/2 tsp. soda, 1/2 tsp. cinnamon and 1 1/2 c. flour and 3/4 c. melted butter.

Place 2/3 of this in baking dish, then pour cherries on top, add remaining crumbs. Bake 30 min. at 350 degrees. Serve with whipped cream or ice cream. Serves 10 to 12.

FRUIT PUDDING

--Elaine Longworth

Sift all together:

1 c. sugar
1/4 tsp. salt

1 c. flour
1 tsp. soda

Add:

1 well-beaten egg

2 c. fruit cocktail
(well drained)

Stir all together. Pour into 8'' x 12'' pan.

Sprinkle on top:

1/2 c. brown sugar

1/2 c. chopped nut meats

Bake 1 hour and 20 min. in slow oven at 300 degrees. Serve with whipped cream and garnish with maraschino cherry.

RICE PUDDING

--Zella Lewis

1/2 c. rice
1 qt. milk
1/4 tsp. salt
4 eggs separated

1/2 c. sugar
2 T. butter
1 tsp. vanilla
3 T. more sugar

Combine rice, milk and salt. Cook in double boiler until rice is tender. Beat egg yolks until light. Add 1/2 cup sugar, butter and vanilla to rice milk mixture. Stir vigorously. Cook slowly until pudding becomes the consistency of custard. Pour into casserole and top with a meringue made of the four eggs (whites), stiffly beaten and the 3 T. sugar. Brown in oven. Makes 10 servings.

APPLE CRISP

--Fran Benson

4 c. apples (or other fruit)
1/2 tsp. salt
1 T. flour
1/2 tsp. cinnamon

1 1/4 c. granulated sugar

Mix and put in greased pan.

Mix and put over the above, the following:

3/4 c. brown sugar
1/3 c. margarine
1/4 tsp. soda

3/4 c. quick cooking oatmeal
3/4 c. flour

Bake at 325 degrees 30 to 40 minutes.

CRUSTY PEACH COBLER

--Carrie Lauterbach

3 c. sliced fresh peaches (apples)	1 T. sugar
1/4 c. sugar	1/3 c. shortening
1 tsp. lemon juice	1/2 c. milk
1 1/2 c. enriched flour	1 well-beaten egg
1/2 tsp. salt	2 T. sugar
3 tsp. baking powder	

Arrange peaches in greased, 8 inch square baking dish. Sprinkle with mixture of 1/4 c. sugar and lemon juice. Sift together flour, salt, baking powder, 1 T. sugar. Cut in shortening until mixture is like coarse crumbs. Add egg and milk; stir just until flour is moistened. Spread dough over peaches. Sprinkle with 2 T. sugar.

Bake in hot oven 400 degrees 40 minutes. Serves 6.

HOLLAND RUSK TORTE

--Ruth Marasco

Grind or crush one box Holland Rusk - set aside 1/3 c. rusk
1/2 c. sugar 1/2 c. melted butter

Mix these 3 ingredients and line cake or 9 inch pie tin. Fill with cherry filling and top with 2 stiff egg whites. Sprinkle with 1/3 c. rusk. Bake in 350 degree oven 30 minutes. Serve with whipped cream. Serves 6 to 8.

CHERRY FILLING:

2 1/2 c. cherries	1 c. sugar
4 T. flour	1 C. cherry juice
1/2 tsp. almond extract	1 T. butter

Combine sugar, flour, cherry juice. Cook till thick, add extract butter and cherries.

CREAM PUFFS

--Myrtle Davies

--Ty Owen

1 c. boiling water	pinch of salt
1/2 c. butter	4 eggs
1 c. flour	

Put butter and water in sauce pan on slow fire until hot. Add flour all at once and stir fast until mixture leaves sides of the pan. Let cool and add eggs one at a time. Drop from T. 2 in. apart on greased baking sheet. Bake in hot oven 450 degrees 15 min. Then moderate oven to 325 degrees for 25 min. When thoroughly cool slit side of puff and fill with custard, whipped cream or ice cream.

BAKED CRANBERRY PUDDING

--Ruby Krasche
--Mrs. Paul Jacobson

2 c. enriched flour	3 T. melted shortening
1 c. sugar	1 c. milk
2 1/2 tsp. baking powder	1 egg
	1/2 lb (2 c.) cranberries

Sift dry ingredients into mixing bowl. Add shortening, milk and egg. Beat 2 minutes. Stir in cranberries. Bake in 9 inch square pan in moderate oven (350 degrees) about 40 minutes. Serves 9.

SERVE WITH Butter Sauce: Melt 1/2 c. butter or fortified margarine in double boiler. Add 1 c. sugar and 3/4 c. light cream or top milk. Mix well. Cook over hot water about 5 minutes. Stir occasionally. Serve hot.

CARAMEL DUMPLINS

--Mrs. Helen Dixon

1 1/2 c. brown sugar	2 tsp. butter
3 c. cold water	1 tsp. vanilla

Boil 7 to 10 minutes. Pour in baking dish.

DUMPLINS

Cream together:

1 c. sugar

1 T. shortening

Sift together:

1 1/2 tsp. baking powder
2 c. flour

1/4 tsp. salt

1/2 c. milk - mix alternately with flour mixture. tsp. vanilla
Drop by teaspoonfuls on sauce. Bake 425 degrees for 25 min.

CHERRY NUT CAKE

--Mrs. C. H. (Norma)
McLaughlin

Mix:	2 c. sugar	2 c. flour
	1 tsp. salt	
Add:	2 eggs	2 T. melted butter
	2 tsp. soda dissolved in 2 tsp. hot water	

While cake is baking mix and cook:

1 c. brown sugar	1 T. flour
1 T. butter	1 c. hot water
1 tsp. vanilla	pinch salt

Boil 7 to 8 min. Pour over cake after it has been removed from oven for 10 min. Serve with whipped cream.

FRESH FRUIT COBBLER

--Ruby Krasche

Preheat oven to 350 degrees.

Arrange in square pan 9x9x1 3/4 in. or 9 inch round layer pan--
3 c. cut up fresh fruit (peaches, raspberries, blue-
berries or sour cherries)

Sprinkle with a mixture of: 2/3 c. sugar or sugar to taste, may take more
for cherries, 2 T. flour, 1/2 tsp. cinnamon.

Dot with:	2 T. butter, if desired.
Sift together into bowl:	1 c. sifted flour
	2 T. sugar
	1 1/2 tsp. double action baking powder
	1/2 tsp. salt

Add: 1/3 c. soft shortening or cooking (salad) oil such as Wesson.
3 T. milk
1 egg

Stir with a fork until thoroughly blended. Drop by spoonfuls over
the fruit.

Bake 25 to 30 minutes in moderate oven (350 degrees). Serve
warm with cream. Serves 9.

APPLE CRUNCH

--Helen Owen

3/4 pan apples sugar to taste, 2 T. flour

Mix and put on top. Bake at 300 degrees.

Topping:	
3/4 c. oatmeal	3/4 c. brown sugar
1/4 tsp. baking powder	1/4 tsp. soda
pinch salt	1/2 c. melted fat

APPLE TORTE

Mrs. Lyman Smith

1 egg beaten	dash of salt
1 c. sugar	1/2 c. chopped nuts
1 tsp. baking powder	2 c. chopped apples
2 T. flour	

Mix altogether, spoon into buttered square cake pan. Sprinkle
top with cinnamon. Bake for 1 hr. at 350 degrees or until done.
Remove immediately from pan into serving dishes. Serve warm
or cold with whipped cream or ice cream.

CHERRY ROLY POLY

--Mrs. Violet Rew

2 c. flour	4 T. butter
4 tsp. baking powder	1/2 c. sweet milk

Roll out to 3/8 in. thickness. Spread with sweetened cherries.
Bake in 325 degree oven for 35 minutes.

CHOCOLATE DESSERT

--Phyllis Gardner

- | | |
|---------------------------|---------------------------|
| 1/2 c. melted butter | 1/2# box marshmallows |
| 1 c. powdered sugar | 1/2 c. chopped nuts |
| 3 egg yolks | 3 egg whites |
| 1 - 10¢ can Hershey syrup | 15 graham crackers rolled |

Cream butter, sugar, egg yolks, add chocolate, marshmallows, cut in thirds or fourths- add nuts. Fold in egg whites. Roll crackers. Put half in bottom of pan. Put chocolate mixture on top and other half cracker mixture on top of chocolate. Set in refrigerator. Cut and serve with whipped cream.

CARROT PUDDING

--Mrs. Genevieve Keith

- 1 c. fruit cake candied peels and citron
- 1 c. ground carrots
- 1 c. suet
- 1 c. raisins
- 1/2 c. ground nuts
- 1 c. brown sugar
- 1/2 c. sour milk
- 1 tsp soda in 1/2 c. hot water
- 1/2 tsp. salt
- 1 1/2 c. flour

Mix all together (soda in water). Steam 1 1/2 hrs. Serve with hot sauce or whipped cream.

GLORIFIED RICE DESSERT

--Thelma Thuirer

- | | |
|-----------------------------------|--|
| 1 C. rice - cooked. Let get cold. | 1 pkg. lemon jello |
| 1 c. water - let cool | 1 c. crushed pineapple(juice poured off) |
| 1 c. marshmallows (cut) | 1 c. cream whipped |
| 1/2 c. powdered sugar | |

Mix all together.

PEACH COBLER

--Lois McMillen

- | | |
|------------|--|
| 1 c. sugar | 6 to 8 peaches sliced in unbaked crust |
| 1 c. water | |

Combine sugar and water - bring to boil. Line bottom and sides of 8 inch cake pan with pie dough. Fill with peaches. Pour over this the sugar and water mixture and dot with butter. Fold down extra crust from sides of pan. Bake in medium hot oven until crust is browned.

CRANBERRY SHERBERT

--Esther Gobel

1 lb. cranberries	2 c. boiling water
2 c. sugar	1 tsp. gelatin
1/4 c. cold water	2 1/2 c. gingerale

Cook cranberries in boiling water then run through colander. Add sugar and cook until dissolved. Add gelatin which has been dissolved in 1/4 c. cold water. Add gingerale. Place in ice cube tray and freeze.

APPLE CART WHEELS

--Phyllis Gardner

Boil:	2 c. sugar	2 c. water
	1/4 tsp. cinnamon	1/4 tsp. nutmeg
	1/4 c. butter or margarine	

Cut and mash 6 apples.

Mix together:

2 c. flour	3/4 c. shortening
1 tsp. salt	1/2 c. milk
2 tsp. baking powder	

Roll into rectangle. Place apples on dough. Roll as a jellyroll. Cut off 1" lengths. Place in greased baking pan. Pour syrup over rolls. Bake at 375 degrees for 35 minutes. Serve warm.

JUCY PEACH COBLER

--Maxine Whipple

6 peaches, cut fine. Add 1 c. sugar and a small amount of water. Let come to a boil and keep warm.

Batter:

1 c. sugar	2 T. butter
2 eggs	2 T. milk
1 c. flour	2 tsp. baking powder

Put batter in a baking pan and pour the hot peaches over it. Bake 1/2 hr. at 350 degrees. Serve with cream if desired.

CHERRY DESSERT

--Mrs. Violet Rew

1 c. sugar (less if cherries are sweetened)	
1 c. cherries	1/2 c. water
1 tsp. soda	1 T. butter
1 c. flour	

Mix together and bake 1 hr. in moderate oven.

Make a sauce of 1 c. sugar, 2/3 c. cherry juice, 1 T. butter, 1 T. flour.

Cook until thick. Serve cherry dessert with the warm sauce.

FROZEN LIME PIE OR DESSERT

--Ruby Krasche

6 eggs separated	2 c. heavy cream
1 c. sugar	green food coloring
grated peel of 2 limes	2 c. chocolate wafers (Nabisco)
juice of 3 limes	

Combine egg yolks, sugar, peel and juice in top of double boiler. Cook over hot water and stir and thicken slightly. Do not overcook. Cool. Beat egg whites and whip cream; combine the two carefully. Fold in cooked mixture and add coloring. Crush wafers and use half for bottom of pans and other half for top of mixture. Put in freezer pans or some pan similar. This will serve 10 or 12. Freeze until firm but not too hard.

FROZEN LEMON PIE

--Mabel Carnaham

1/2 c. sugar
3 eggs yolks

Combine and cook in double boiler 2 to 4 minutes. Cool then add:

3 T. lemon juice
1 tsp. lemon rind
pinch of salt
1 c. whipping cream, beaten stiff
3 beaten egg whites

Line refrigerator pan with vanilla wafer crumbs (about 8). Add mixture, then cover with more crumbs. Freeze. Cut in squares and serve.

SODA CRACKER PIE

--Ellen Andrew

Mix:

3 egg whites, beaten stiff
1 c. sugar, sifted with 3/4 tsp. baking powder

Add:

3/4 tsp vinegar
1 c. soda crackers, broken, not too fine
1/2 c nuts, cut fine
1/2 c. dates, cut fine

Mix well and bake 35 minutes at 300 degrees. Top with ice cream.

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CHICKEN LOAF

--Mrs. W. F. Clayburg

Cook a 5 pound chicken and remove from the bones. Grind the skin. Mix together:

1 1/2 c. bread crumbs	1 1/2 c. cooked rice
1 pt. broth, add skin to this	4 eggs, beaten
1 c. milk	1 tsp. salt
1/2 tsp. celery salt	

Cut chicken in bite size pieces and add to mixture and put into a large greased baking pan. Bake in 325 degree oven 1 hr. or until set. Cut in squares. Serve with giblet gravy. Serves 16.

APRICOT HAM LOAF

--Elaine Longworth

1 1/4 lbs. ground ham	2 eggs, slightly beaten
1 1/4 lbs. ground pork	1 tsp. chopped green pepper
1 c. cracker crumbs	1 c. milk
1 small onion, chopped	1 #2 can of apricot halves

Mix together thoroughly all ingredients except apricots. Drain apricots and arrange the halves, cut side up, in bottom of well-buttered ring mold. Turn meat mixture into mold, pressing firmly but not hard enough to crush apricots. Do not fill to top. Allow at least 1/2 inch. Bake at 350 degrees for one and one-half hours. Serves 8.

TUNA PIE

--Betty Garrett

1 can cream of mushroom soup	1/3 c. milk
1 can (7 oz.) tuna	1 pkg. frozen vegetables,
2 T. minced onion	thawed just enough to separate
pepper	

Mix the above ingredients and heat on top of the stove. Then pour the mixture into a casserole and top with biscuits. Bake 25 to 30 minutes at 375 degrees.

BISCUITS:

1 c. biscuit mix
1/3 c. milk
1/3 c. grated cheese

TUNA SUPREME

--Beatrice Gaskill

2 c. tuna
2 c. crushed cheese crackers
3 c. medium white sauce

Arrange in alternate layers in buttered 1 1/2 qt. casserole. Finish with a sprinkling of the crushed cheese crackers. Bake in 350 degree oven for 35 minutes. Serve hot. Serves 6.

SALMON LOAF

--Beatrice Smith

1 small can red salmon
 1/4 c. bread crumbs
 1/4 c. sweet milk
 sprinkle of paprika

1 tsp. melted butter
 1/2 tsp. salt
 1 small egg

Drain salmon, reserving the liquid. Mix bread crumbs with milk and egg, and add to the salmon with butter and other seasonings. Bake 30 minutes.

SAUCE: 1/2 T. butter
 1/8 tsp. salt

1/2 T. flour
 1/2 c. milk

Add the liquid from the salmon to the sauce after it has been cooked. Turn the loaf onto a platter and pour the sauce over.

PARTY HAM LOAF

--Naomi Bagley

2 lbs. ham, ground
 2 lbs. fresh pork, ground
 1 1/2 c. milk

2 c. graham crackers, pulverized
 3 eggs

Form into loaf over which pour sauce made of:

1 can tomato soup
 1 T. mustard

1 1/2 c. brown sugar
 1/2 c. vinegar

Serves 12.

CHICKEN-TUNA BAKE

--Mrs. A. W. Stull

1 7 oz. pkg. spaghetti
 1 c. chopped onion
 1/2 c. chopped green pepper
 6 T. fat
 1/4 c. flour

2 10 1/2 or 11 oz. cans condensed cream of chicken soup
 1/2 c. chopped pimento
 2 6 1/2 or 7 oz. cans tuna
 2 1/2 c. milk

Cook spaghetti till tender in boiling, salted water. Cook onion and green pepper in hot fat till tender, blend in flour. Slowly add milk and cook over low heat till thick. Stir in chicken soup, pimento and the flaked tuna. Pour into greased 3 qt. casserole. Bake in moderate oven (350 degrees) about 35 minutes. Makes 8 to 10 servings.

TUNA CASSEROLE

--Betty McDaniel

2 cans Franco-American spaghetti
 1/4 tsp. basil (optional)

1 c. chopped celery
 1 c. drained, flaked tuna (7 oz. can)

Combine spaghetti, celery and basil in a 1 1/2 qt. casserole. Arrange tuna on top. Cover and bake in a hot oven (400 degrees) about 30 minutes.

TUNA AND CHIPS

--Carrie Lauterbach

You can make this main dish in just 20 minutes

- 1 4 1/4 oz. pkg. of potato chips
- 1 #1/2 can tuna
- 1 c. wide egg noodles
- 1 can condensed cream of mushroom soup
- 2 T. pimento (optional)

Cook noodles in salted boiling water until tender. Drain. Fold in tuna, including oil. Add pimento and mushroom soup. To decorate the top, save out a few whole potato chips. Crush the remainder, place in shallow 1 1/2 qt. casserole. Pour tuna mixture over. Add whole potato chips. Heat thoroughly in 350 degree oven. Serves 6.

TUNA CASHEW CASSEROLE

--Edith Skinner

- | | |
|--|---------------------|
| 13 oz. jar chow mein noodles | 1 can tuna |
| 1 can condensed cream of mushroom soup | 1/4 lb. cashew nuts |
| 1/4 c. water | 1 c diced celery |
| | 1/4 c. onion |

Set aside 1/2 c. chow mein noodles. Mix ingredients and place in 1 1/2 qt. casserole. Sprinkle remaining noodles over top. Bake at 325 degrees 25 minutes. Serves 5.

TUNA SALAD CONEYS

--Darlene Calvert

- | | |
|---------------------------------|----------------------------|
| 1/4 lb. American cheese, grated | 2T. chopped onion |
| 3 hard-cooked eggs | 2 T. chopped olives |
| 1 can flaked tuna | 2 T. chopped sweet pickles |
| 2 T. chopped green pepper | 1/2 c. mayonnaise |

Toss together and spread on buns and broil for few minutes. Serves 6-8.

SALMON SOUP

--Margaret Keller

- | | |
|-----------------|------------|
| 1 c. salmon | 1 qt. milk |
| 2 T. butter | 4 T. flour |
| 1 1/2 tsp. salt | pepper |

Drain oil from salmon; remove skin and bones. Scald with milk. Rub through coarse sieve. Season, add butter and flour cooked together. (Add small amount of milk to flour mixture to make a paste before adding to soup.)

GOULASH

--Mrs. Kenneth Nichols

2 lbs. ground beef	1 tsp. salt
2 T. chopped suet	1/4 tsp. pepper
2 c. whole kernel corn	1/2 tsp. paprika
1 lg can (1 qt.) tomato juice	1 clove garlic
2 c diced celery	2 T. flour
1 med. onion chopped	8 oz. pkg. spaghetti
1 sm. green pepper (optional)	

Brown meat in suet - add flour. Combine rest of ingredients except spaghetti. Cover and cook slowly one hour or longer. Cook spaghetti in boiling salted water. Drain and top with meat sauce.

SPANISH RICE

--Carrie Lauterbach

1/2 c. chopped bacon	2 c. canned tomatoes
1/4 c finely chopped onion	1 T. sugar
1/4 c. chopped green pepper	1 tsp. salt
3 c. cooked rice	1/8 tsp. pepper

Fry bacon until crisp. Remove and add onion and green pepper; simmer until onion is soft and yellow. Add remaining ingredients and bacon. Bake in greased casserole in moderate oven (350) 30 minutes. Serves 8.

RICE AND SAUSAGE CASSEROLE

--Darlene Calvert

Cook:	1 c. rice	1 tsp. salt
Brown:	1 lb. sausage	1 med. onion chopped

Drain off fat if more than 4 T. Arrange sausage and rice in layers in casserole. Pour on top 1 can tomato soup (undiluted) and 2 T. grated cheese. Bake at 350 degrees for 30 minutes. Serves 6.

LIMA BEANS AND PORK CHOPS

--Elaine Longworth

1 lb. lima beans or	2 T. chopped onion
2 #2 cans lima beans	1/2 tsp. mustard
2 tsp. salt	1/2 c. catsup
2 T. sugar	6 pork chops

Cook lima beans or drain canned beans. Brown chops on both sides. Line the sides of a baking dish with the browned chops. Place beans and remaining ingredients in center. Cover and bake in 350 degree oven for one hour.

SPANISH CASSEROLE

--Lucy L. Woolery

1 lb. ground beef	2 T. fat
1 can tomato soup	1 tsp. salt
1 #2 can yellow corn	1/8 tsp. pepper
1/3 c. bread crumbs	2 tsp. butter

Brown beef in fat in skillet. Remove from stove, add tomato soup, corn and seasonings. Mix thoroughly and place in greased baking dish. Sprinkle with crumbs and dot with butter. Bake in moderate oven (350) for about 25 minutes. Serves 6 or 8.

SWISS STEAK

--Mrs. Helen Dixon

1 lb. round steak, cut 1/2 in. thick	1/4 tsp. paprika
1 c. flour	2 T. chopped onion
3 T. fat	2 c. tomatoes
1 tsp. salt	2 c. water

Pound flour into meat using the side of a dish for pounding. Place the fat in a frying pan and when hot add the meat and brown. Add all the rest of the ingredients and cook very slowly for 2 hours.

BAKED CHOP SUEY

--Myrtle Davies

Florence Barr

Mrs. A. A. Lindgren

1 lb. ground beef	1 green pepper
2 c. diced celery	3/4 c. raw rice
2 med. onions	1 sm. bottle LaChop sauce
1 can cream of mushroom soup	1 canned pimento
(add 1 can water to soup)	

DO NOT SALT

Brown meat well. Add celery, onion and green pepper and add soup, water and soy sauce mixed together. Add rice. Mix together and bake in greased casserole at 350 degrees for 1 hour.

BLUSHING PORK CHOPS

--Norma McLaughlin

4 pork chops	1/2 c. water
2 1/2 c. cooked noodles	2 T. minced onion
1 c. tomato soup	

Brown pork chops well on both sides. Combine noodles with soup. Add onions. Place in a buttered casserole. Top with browned pork chops. Season generously. Cover and bake at 350 degrees 1 hour.

HAMBURGER BUN FILLING

--Mrs. Nadine Myers

3 lbs. hamburger	1 T. salt
2 c. tomato soup	1/2 tsp. pepper
1 c. sweet pickle relish	24 hamburger buns

Brown meat, add rest of ingredients. Cook 20 minutes.
Serve hot on hamburger buns.

SLOPPY JOE HAMBURGERS

--Margaret Keller

Brown: 1 lb. ground beef, keeping it fine

When half done, add:

1 medium onion, chopped
1 can tomato soup
1 tsp. chili powder
salt

Simmer 20 minutes. Serve hot on warm buns.

HOT CHICKEN SALAD IN BUNS

--Juanita Keith

2 c. diced cooked chicken	1/4 c. mayonnaise
1/2 c. finely diced celery	salt and pepper
4 T. chopped green pepper	1 1/2 c. grated sharp Cheddar cheese
1 T. chopped sweet red pepper	6 hamburger buns
3 little green onions, chopped	whipped butter

Combine ingredients as listed down to salt and pepper. Mix well; split buns and spread with butter; top each half with chicken mixture and then cheese. Dot with butter. Wrap each half in square of foil, seal tight and refrigerate. This may be done ahead of time if using for a party luncheon. Bake in 450 degree oven for ten minutes. Serve right in the foil packet.

STUFFED MEAT LOAF

--Mrs. Gilbert Pearson

2 lbs ground beef	1 c. dry bread crumbs or
1 1/2 tsp. salt	cracker crumbs
1/4 tsp. pepper	2 eggs beaten
1/2 c. catsup or tomato juice	

Combine ingredients and place HALF this mixture in a greased loaf pan. Spread stuffing over the meat and top with remaining meat mixture. Pour 1 c. of tomato juice, or some chili sauce over the top of the loaf. Bake at 300 degrees for 1 1/2 hours. Makes about 8 servings.

STUFFING FOR MEAT LOAF:

1 c. bread crumbs	salt and pepper
1/2 tsp. sage	1 onion
1/4 c. melted butter	

Simply combine ingredients, mix well.

ESCALLOPED HAMBURGER

--Deloris Tozer

- Fry: 1 lb. hamburger
onion and celery - diced
- Add: 1/2 c. grated cheese
1 c. tomato soup
1/2 pkg noodles - cooked

Mix together and bake at 250 degrees for 1 1/2 hours.

**DELICIOUS HAMBURGER MIXTURE
FOR SANDWICHES**

--Darlene Calvert

- | | |
|-----------------------------|--------------|
| 1 lb. ground beef | 2 T. catsup |
| 1/2 c. chopped onion | 2 T. mustard |
| 2 T. fat | salt |
| 1 can of chicken gumbo soup | pepper |

Brown meat and onions in fat. Add remaining ingredients and simmer 25 to 30 minutes. You may want to add a little water to keep real moist. Serve on hamburger buns. Serves 6 to 8. Very good.

MEAT LOAF

--Betty Garrett

- | | |
|------------------------|-------------------------------|
| 2 lbs. ground beef | 2 c. day old sm. bread crumbs |
| 2 eggs beaten slightly | 1/2 c. minced onion |

Toss lightly together with 2 forks.

- | | |
|----------------------|---------------|
| 2 T. dry horseradish | 1/4 c. milk |
| 1 T. salt | 1/4 c. catsup |
| 1 t. dry mustard | |

Make 6 individual servings (measuring cup size). Mould into oblong size in baking dish, top with catsup and bake 35 to 45 minutes at 375 degrees.

MEAT LOAF

--Mrs. Nadine Myers

- | | |
|-------------------------|---------------------------------|
| 2/3 c. dry bread crumbs | 1/4 c. grated onions |
| 1 c. milk | 1 tsp. salt |
| 1 1/2 lb. ground beef | 1/8 tsp. pepper |
| 2 slightly beaten eggs | 1/2 tsp. sage (may be left out) |

Soak bread crumbs in milk; add meat, eggs, onion, and seasonings; mix well. Form in individual loaves and place in greased muffin pans. Cover meat loaves with Piquant Sauce. Bake in moderate oven 350 degrees 45 minutes. Serves 8. Or form in single loaf in 4 3/4 x 8 3/4 inch loaf pan. Spread over sauce and bake 1 hour.

PIQUANT SAUCE: Combine 3 T. brown sugar, 1/4 c. catsup, 1/4 tsp. nutmeg, and 1 tsp. dry mustard.

MEAT BALLS IN SOUR CREAM

--Norene Goodspeed

Combine and chill:

3/4 lb. lean ground pork	3/4 c. milk
1/2 lb. ground beef	2 tsp. salt
1/2 c. mashed potato	dash pepper
3/4 c. dry bread crumbs	1 small onion, minced
dash nutmeg	3 T. parsley, minced
	1 tsp. Worcestershire sauce

Roll into balls size of a walnut. Brown slowly in heavy skillet, then add a carton of soured cream and cover tightly. Bake in oven or on top of stove at low heat for 30 to 45 minutes. If you want more gravy, after browning meat balls, remove from pan. To pan drippings add 4 T. flour, 2 c. boiling water, 1 tsp. paprika, salt and pepper to taste. Cook until smooth, add 3/4 c. soured cream and return meat balls to this gravy.

SERVE WITH: Green Rice

2 eggs	2 small onions, minced
2 c. milk	4 c. cooked rice
1 c. chopped fresh parsley	1 c. strong grated cheese
2 cloves garlic, finely chopped	salt to taste

Beat eggs and add remaining ingredients. Bake in oiled casserole 30 to 40 minutes at 325 degrees.

CHILI

--Mrs. Marietta Collins

3 cups Pinto beans - cook and season
 1 medium-sized onion (cook with beans)
 2 lbs. hamburger (a small amount of ground sausage)
 1 T. chili (more or less to taste)
 1 c. tomatoes

Cook hamburger about half done in a skillet, season and add chili powder and pint of hot water. Cook awhile longer and put with beans. Cook until well blended and well done.

CHILI MAC

--Ilene Lefler

Brown in large skillet:

1 lb. ground beef
 1 chopped onion
 2 T. fat

Add and cook 12 minutes:

1 qt. tomatoes	1/4 tsp. pepper
1 c. kidney beans	1 tsp chili powder
1 tsp. salt	2 T. vinegar

Then add:

1 bx (1 cup dry macaroni)

Simmer 1/2 hour on top of stove or bake in 350 degree oven for 1/2 hour.

QUICK SPAGHETTI

--Betty Garrett

- 1 T. fat
- 1 lb. ground beef
- 1 c. diced onion

Brown well in skillet. Break up and add 8 oz. pkg. raw spaghetti in top of skillet. Add:

- 1/4 t. allspice
- 1/4 t. black pepper
- 1/2 t. dry mustard
- 1 t. salt
- 3 c. tomato juice

Be sure the spaghetti is well moistened, and after the mixture comes to a boil let it simmer for 30 minutes. Serves 6.

HAMBURGER STEAK

--Isabel Hatfield

- 1 lb. hamburger
- 2 eggs
- 1 cup cracker crumbs

Make four hamburger patties. Beat eggs, dip hamburger into eggs; then dip into cracker crumbs and fry in butter or margarine.

HAMBURGER CORN-PONE PIE

--Wilma Young

- | | |
|----------------------|--|
| 1 lb. ground beef | 1 tsp. worcestershire sauce |
| 1/3 c. chopped onion | 1 c. canned tomatoes |
| 1 T. shortening | 1 c. drained canned kidney beans |
| 2 tsp. chili powder | 1 c. corn bread batter (1/2 pkg
corn muffin mix or 1/2 std.
corn bread recipe) |
| 3/4 tsp. salt | |

Brown the meat and chopped onion in melted shortening. Add seasonings and tomatoes. Cover and simmer over low heat for 15 minutes, then add kidney beans. Pour meat mixture into a greased 1 or 1 1/2 quart casserole or other baking dish. Top with corn bread batter, spreading carefully with wet knife. Bake in hot oven 425 degrees for 20 minutes.

HASH

--Thelma Thuirer

Fry 1 medium onion and 3 or 4 green peppers. Cook 1 c. rice. Add to the onions and green peppers. Fry 1 1/2 lb. hamburger and add to the other. Then add 1 can of tomatoes. Put in a casserole with cracker meal and bacon on top. Cook 1 hour.

CALIFORNIA STYLE TAMALES

--Mrs. Frank Schroeder

Lining of dish:

1 3/4 c. corn meal	5 c. boiling water
2 tsp. salt	1 tsp. chili powder

Cook this 3/4 hour in double boiler.

1 lb round steak ground	3 T. corn meal from above cooked
1/4 lb. sausage or less	1 c grated cheese
2 onions	1 c. ripe olives
1 green pepper, cut up	3/4 c. raisins
2 1/2 c tomatoes or large can	1 1/2 tsp. salt
2 tsp. chili powder	little pepper
1/3 c. fat	

Cook onions and pepper in fat. Add meat and brown; stir in 3 spoons corn meal, add water if necessary. Season with the chili powder. Pour all in your pan which has been lined on sides and bottom with the corn meal mixture. Keep out enough to cover top. Bake 30 minutes in 375 degree oven.

HOT TAMALES

--Beatrice Gaskill

Cook in 1 T. butter until golden brown:

1 medium-sized onion, minced
1 green pepper, minced

Remove from skillet. Add and brown:

3/4 lb. ground pork	3/4 lb ground beef
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Add and simmer 20 minutes:

the browned onion and pepper	2 tsp. salt
2 c. cooked tomatoes	1/2 tsp. pepper
2 to 3 tsp. chili powder	

Line bottom and sides of 2 qt. casserole (8 in.) with cornmeal mush. Pour in hot meat mixture. Top with remaining corn meal mush. Bake in 375 degree oven for one hour. 8 servings. Serve hot.

CORN MEAL MUSH:

1 c. cold water	1 c. corn meal
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Mix and stir into:

3 c. boiling water	1 tst. salt
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Cook, stirring constantly until mixture boils. Cover, cook over low heat or over boiling water for 30 minutes, stirring occasionally.

BAKED MEAT BALLS

--Mrs. Woolery

3/4 lb. ground beef	1 T. salad oil
1/4 c. evaporated milk or thin cream	1 T. butter
1/3 c. finely sifted bread crumbs	2 T. water
1 tsp. salt	1 medium onion grated
1/4 tsp. pepper	1 medium potato grated

Add milk, crumbs, salt and pepper to meat. Grate onion and potato into meat mixture. Mix well. Shape lightly into about 30 balls, using rounded teaspoon for each. Brown in oil and butter in skillet. When brown put in quart casserole. Add water to skillet and let boil until particles are dissolved. Pour over meat. Cover and bake at 350 degrees for 45 minutes.

SAUCE: 1/2 can mushroom soup - 1/4 c. milk. Cover meat balls. Bake 30 minutes at 400 degrees.

HOBO DINNER--Sallie Pearson
Age 11

Potatoes sliced	Carrots sliced
Onions sliced	Canned peas
Hamburger patties	1 beef bouillon cube

Into an oblong baking dish alternate layers of potatoes, carrots, sliced onions, and sprinkle with peas. Slightly brown flattened hamburger patties in fat. Top the casserole with enough patties to serve your family. Dissolve the bouillon cube in water. Add enough juice from the can of peas to make liquid to cover the vegetables. Cover the casserole with aluminum foil. Bake 1 hour. (This is a good one dish meal if the youngsters like to cook.)

BEEF AND CORN CASSEROLE

--Cora Brightman

Saute: 1/4 c. chopped onion 1/4 c. chopped peppers

Add to above:
1/4 lb. dried beef 1 c. sliced mushrooms

Frizzle. Add:
2 c. medium white sauce 1 tsp. prepared mustard
2 egg yolks beaten salt & pepper to taste

Stir all together and add 2 c. whole kernel corn drained. Place in casserole. Sprinkle with cheese and paprika. Bake 30 minutes at 350 degrees. Serves 6 to 8.

CHEESE SOUFFLE

--Iva Lou Baum

Melt 1 cup grated cheese in white sauce. Stir in 3 egg yolks. Cool slightly. Beat 3 egg whites and fold into other mixture. Bake in greased casserole for about 25 minutes in moderate oven. Serve immediately. Serves 2.

TURKEY TRIANGLES

--Mrs. Zora Coats

Filling:

2 c. cooked diced turkey 1 can mushroom soup
1 can cooked peas 2 T. chopped olives
1/4 tsp. paprika

Combine ingredients and heat for a few minutes. Do not boil.

Dough:

2 c. sifted enriched flour 3/4 c. corn meal
1 1/2 tsp. baking powder 1/2 c. shortening
1 tsp. salt 1 c. milk

Sift flour, corn meal, baking powder and salt into mixing bowl. Cut in shortening until mixture resembles coarse crumbs. Add milk and stir until mixture is dampened. Roll out on lightly floured board to form a rectangle 12 by 18 inches. Cut in 6 squares. Place squares on baking sheet and place a small amount of filling on each square and fold over to form a triangle. Seal edges. Prick surface. Bake in a pre-heated oven, 400 degrees, for 15 to 20 minutes.

ESCALLOPED CHICKEN

--Maxine Whipple
Edna Carpenter
Elaine Longworth

1 qt. coarsely cubed stewed chicken

Gravy:

1 qt. broth free from fat
4 T. chicken fat
4 T. flour

Dressing:

1 1/2 qts. stale bread cut in 1/2 in squares
3/4 c. melted butter
1 1/4 tsp. powdered sage
1/4 c. stock
3/4 tsp. salt
2 T. finely chopped onion

Mix all together. Alternate layers of chicken and dressing. Pour the gravy over layers. Bake in 350 degree oven for 40 minutes.

CHICKEN CASSEROLE

--Maxine Naylor

Boil one hen until done. Save broth for noodles another day. Remove chicken from bone. Place layers of potato chips and chicken in buttered pan. Pour over 2 cans of cream of mushroom soup. Top with grated cheese and sprinkle with paprika. Bake in moderate oven until brown or about 25 min.

CHICKEN CHUTNEY

--Ellen Andrew

- 1 c. cooked cold chicken cubed
- 1 c. diced celery cooked in 1/2 c. stock

Cook white sauce of:

- 1 c. milk
- 3 T. flour
- 3 T. butter

- 1/4 c. toasted almonds
- 2 c. coarse buttered crumbs (brown crumbs in the butter)

Place 1/2 of bread crumbs in shallow baking dish. Combine other ingredients and pour over crumbs. Put remainder of crumbs over chicken. Bake 20-25 minutes.

CHICKEN PAPRIKA IN CREAM

--Edna Carpenter

- 1 1/2 to 3 lb. frying chicken cut up
- flour, salt and pepper
- 1 tsp. paprika
- shortening
- 1 c. thick sour cream

Roll chicken in seasoned flour and brown on both sides in a heavy skillet over medium heat with the shortening 1/4 in. deep. Add salt and pepper as desired. Remove the chicken to a 1 1/2 qt. glass casserole. Pour the sour cream over the chicken and sprinkle generously with paprika. Cover and bake at 325 degrees for 50 or 60 minutes. Serve with the gravy left in casserole at once.

ESCALLOPED CHICKEN

--Dorothy Merrill

- 1 chicken stewed and cut in pieces
- 3 eggs beaten
- 1/2 c. chicken fat, add flour to thicken
- 1 c. milk
- 1 c. chicken broth
- 1 T. pimento
- 1 tsp. parsley
- Salt and pepper to taste
- 1 qt. dry bread (chunks mixed with salt, pepper and 1 tsp. ground sage

Make a white sauce by blending fat and flour, adding broth and milk. Add the hot white sauce to the beaten eggs. Blend. Then add chicken pieces, parsley, pimento, salt and pepper. In a baking dish put a layer of bread chunks mixture, then a layer of chicken, layer of bread chunks etc. Top with bread chunks. Dot with butter. Bake 1 hour in 350 degree oven.

TOMATO CHEESE RAREBIT

--Mrs. A. A. Lindgren

3 T. butter	2 c. grated cheese
3 T. flour	1/2 tsp. salt
3/4 c. milk	1/2 tsp. dry mustard
3/4 c. drained sieved tomatoes	1/2 tsp. curry powder
or	
3/4 c. medium thick tomato soup	

METHOD: Melt butter in top of double boiler or in your chafing dish. Stir in flour. Slowly stir in milk, stirring to blend completely. Cook until smooth, stirring constantly. Stir in drained tomatoes or tomato soup, mix and then stir in cheese and seasonings. Mix well. Serve on hot toast or toasted English muffin halves. Top with a bit of parsley for color. Serves 4 to 5.

CHEESE BALLS

--Margaret Keller

Mix together:

3 c. grated cheese	1/2 tsp. salt
2 T. flour	dash cayenne

Fold in:

4 egg whites beaten stiff

Shape into 1 - 1 1/4 inch balls, roll in cracker crumbs and fry in deep fat until golden brown. Serve with soup or salad warm.

HAM - PINEAPPLE RINGS

--Margaret Keller

Combine:

1 lb. ground smoked ham	1 c. milk
1 lb. ground pork	2 beaten eggs
1 1/2 c. soft bread crumbs	

Using 1 #2 1/2 can pineapple slices, shape meat around slices on each side and with hole in center to form shape of doughnut. Bake in shallow pan at 300 degrees for 1 1/4 hours. Baste frequently with sauce of:

1 1/2 c. brown sugar	1/2 c. pineapple juice
1/2 c. vinegar	1 tsp. dry mustard

Just before removing from oven, sprinkle rings with 3/4 c. grated American cheese. Heat till cheese melts. Serves 8.

ESCALLOPED EGGS AND CHEESE

--Darlene Calvert

6 hard-boiled eggs	1/2 c. grated cheese
1 c. soft bread crumbs	1/2 c. cracker crumbs
1 c. medium white sauce	2 T. butter
1/2 tsp. Worcestershire sauce	

METHOD: Place soft bread crumbs in buttered casserole. Top with sliced hard-cooked eggs. Stir Worcestershire sauce into white sauce. Pour over the eggs. Scatter cheese on top of sauce. Sprinkle cracker crumbs over the top. Dot with butter. Bake in a moderately hot oven, 375 degrees for 20 minutes.

DELICIOUS MACARONI AND CHEESE

--Margaret Wilhelm

Cook 1 package macaroni. Cook together 2 c. milk, 1c. cheese, 2 or 3 slices bread and onion. After melted pour over cooked macaroni. Beat 1 or 2 eggs and put in macaroni mixture. Bake 45 minutes at 350 degrees.

DRIED BEEF CASSEROLE

--Edna Carpenter

1/4 lb. dried beef	1 5oz. pkg. narrow noodles
1 can mushroom soup or chicken soup	1 can mixed vegetables drained
1/2 can milk	1 pimento chopped

Cook the noodles and add everything else. Crush potato chips on top and bake 30 minutes at 375 degrees.

SANDWICH MEAT LOAF

--Louise Weber

1 lb. ground meat	1/4 tsp. pepper
1 c. uncooked oatmeal	1/4 c. catsup
1 sm. onion ground or chopped fine	1 tsp. prepared mustard
1 T. minced parsley	3/4 to 1 c. milk
1 tsp. salt	

Combine ingredients. Shape into loaf. Bake at 350 degrees for 1 hour.

VEAL LOAF

--Mrs. Ed. R. Brown

3 lb. uncooked veal chopped very fine
3/4 lb. salt pork chopped very fine
1 c. rolled crackers
2 eggs
1 tsp. sugar
2 tsp. salt
1 tsp. pepper

Make into loaf and bake 2 hours.

CHICKEN

--Kay Myhr

Prepare frying chicken - cut up into serving pieces. Spread out in pan. Put one can cream of mushroom soup over and bake 45 min. - 60 min. at 350 degrees.

RICE WITH SAUSAGE

--Harriet Austin

Add: Brown 1 lb. bulk sausage.
1 c. chopped celery
1/4 c. chopped onion

Simmer above for five minutes. Drain off grease. Put in casserole dish.

Add 1 can mushroom soup and 1 cup minute rice. Garnish top with sliced pimento, olives and salted peanuts (without red skins.)

Cook in moderate oven for 30 minutes.

CORNED BEEF AND NOODLES CASSEROLE

--Wilma Young

8 oz. pkg. noodles
1 can cream chicken soup
1/4 lb. cheese diced (optional)
3/4 c. buttered crumbs
1 can corned beef
1 small onion minced
1 c. milk

Cook noodles, drain and put in baking dish. Mix corned beef, chicken soup, onion, cheese and milk. Add to noodles and mix a little.

Cover with buttered crumbs and bake 45 minutes at 350 degrees.

STEAK PIE

--Isabel Hatfield

1 1/2 lbs. round steak
1 lb. ground round steak
1 lb. link sausage
1 c. water

Cut round steak in cubes. Cut sausage in cubes. Cook round steak - sausage, and ground round steak in one cup of water over low heat for one hour.

Put in baking dish and cover with a pie crust. Bake in oven for one hour at 350 degrees. Serves 8.

BARBECUED FRANKFURTERS

--Alma Baumgartner

2 lbs. frankfurters
2 T. brown sugar
2 tsp. Worcestershire sauce
2 8 oz. (2 cups) cans of tomato sauce
1 T. vinegar
1/2 tsp. onion salt

Combine all ingredients except frankfurters. Bring to boil. Lightly score frankfurters on tops. Add to sauce and simmer gently until thoroughly cooked. About 15 minutes. Serves 8.

HAM SLICED

--Kay Myhr

Cut into serving pieces. Lay in pan. Spread top with prepared mustard. Sprinkle with brown sugar liberally. Cover with milk. Bake 45 to 60 minutes at 325 degrees.

FLUFFY DUMPLINGS

--Dess McCaustland

1 egg	3 tsp. baking powder
3/4 c. milk	1/2 tsp. salt
2 c. flour	1 T. butter, melted

Break egg in bowl, beat, add milk. Add all dry ingredients sifted together. Beat - add melted butter. Drop on top of stew by tablespoonful. Cover. Cook 10-15 minutes over rather low heat. Best with liquid boiled down, not covering dumplings, but remaining on top of meat.

HAM ROLLS

--Maxine Whipple

1 1/2 lb. ground ham	1 egg beaten
1/2 lb. sausage	1/2 c. milk
3/4 c. dried bread crumbs	1/2 c. tomatoes
1/2 tsp. salt	

Mix well. Make into 10 oblong rolls. Pour sauce over each and bake 1 hour in moderate oven.

Sauce:	1/2 c. brown sugar	1 T. dry mustard
	2 T. vinegar	

Mix all ingredients in small pan and cook few minutes until well mixed.

SCALLOPED OYSTERS

--Louise M. King

25 oysters with liquid	2 c. bread crumbs
1/2 c. milk or cream	2 T. butter
1 tsp. salt	1/4 tsp. pepper

Grease baking dish and cover bottom with bread crumbs. Then lay oysters in carefully. Season and cover with bread crumbs. Pour over milk. Oyster liquid and cover top with butter. Bake in hot oven 15 to 20 minutes.

HAM LOAF

--Olive Halterman

1 lb. smoked ham	1 lb. fresh pork ground together
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Beat 2 eggs - add 1 cup bread crumbs (stale), 1/2 c. milk and 1/4 to 1/2 c. catsup. Mix, and bake in greased baking dish 350 degrees - 1 to 1 1/2 hours.

STRAWBERRY PRESERVES --Mrs. R. J. Lockwood

Measure strawberries and add a little water - then bring to a foaming boil. Drain off this liquid. For every quart of berries before heating, add 3 c. sugar and bring to a rolling boil. Boil from 3 to 5 minutes. Skim off the foam. Pour in glasses while hot and seal with paraffin.

SANDWICH FILLING --Olive Halterman

1/2 lb. boiled ham
4 hard boiled eggs
1 c. crushed peanuts or peanut butter
6 sweet pickles

Grind and mix with mayonnaise.

CANNING UNCOOKED PIE APPLES --Mrs. E. D. Brightman

1 qt. sliced apples
1 aspirin tablet
cold water

Method: Prepare tart apples as for pie.
Fill qt. jar and fill to overflowing with tap water, run knife around to break bubbles. Drop an aspirin tablet on top. Seal.
TO USE: Drain and rinse, use as fresh apples for pie or puddings.

SWEET PICKLES (14 days) --Mrs. Audrey Swoboda

1 gal. cucumbers
1 gal. water
1 c. pickling salt
Boil - pour over cucumbers and let stand 1 week-drain

1 gal. boiling water - let stand 24 hrs. - drain
1 gal. water - 1 T. alum - boil - pour over pickles - let stand 24 hrs. - drain

1 gal. water boiling - let stand 24 hrs. - drain

11th day - make syrup - 3 pts. sugar (6 cups)
3 pts. vinegar "
1/2 tsp. oil of cinnamon
1/2 tsp. oil of cloves - boil
and pour over pickles

12th & 13th days - drain and reheat liquid and add 1 c. sugar each day

14th day - repeat but put in jars and seal.

GRAPE JUICE --Mrs. Kenneth Nichols

1/2 to 3/4 c. sugar
1 heaping cup of ripe grapes(Concord)

Have jars real hot, place grapes and sugar directly in jar. Fill with boiling water to 1/2 inch from top. Seal and invert until cool. Use after six weeks.

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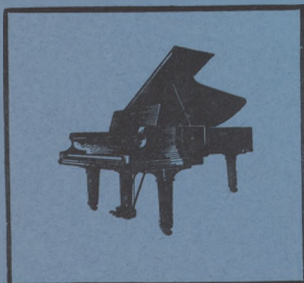
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GRANDMOTHER'S MINCE MEAT

--Zella Weesner

3 lbs. lean beef (cooked & chopped)
1 lb. suet
Twice as many chopped apples as ground meat (about 2 gallons)
2 lbs. raisins
2 lbs. currants
citron (as liked)
3 lbs. sugar (part brown)
salt and pepper to taste
1 pint grape juice or 1 glass melted jelly
2 tsp. cinnamon
2 tsp. nutmeg
1 tsp. cloves
1 1/2 pints vinegar, broth
meat was cooked in

Cook together 30 min. and can in Mason jars. About 2 gal.

ORANGE MARMALADE

--Mrs. Nadine Myers

Basic recipe: 2 oranges (use nice large navel oranges)
1 lemon

Method: -- Slice thin (keep turning the orange or lemon) so each piece is not more than one fourth of a slice)

Measure: - - For each cup of pulp, take 1 1/2 c. water. Boil until tender (about 30 minutes). Cool. Measure. For each cup of mixture take 1 1/2 c. sugar. Bring to a boil and cook 30 to 40 minutes. Pour into glasses and cover with paraffin. If you let finished product set about 5 minutes before you pour it, the fruit will not separate from jelly. For best results make no more than double the basic recipe at one time.

CHILI SAUCE

--Dorothy Merrill

1 qt. tomatoes cooked
1 c. sugar
1/2 c. vinegar
1 onion, chopped fine
1 tsp. each of cloves, salt, allspice, and cinnamon

Boil together all the ingredients to the right consistency (thick).

CRYSTAL PICKLES

--Mrs. Nadine Myers

Wash 25 extra large size cucumbers. Put in brine of (1 gal. water - 1 qt. salt). Use stone or enamel jar. Leave in brine 2 weeks. Skim off every day or two as needed. Then drain, wash, peel, remove seeds and cut in chunks. Cover with cold water to which has been added 2 T. of alum. Soak 24 hours.

Make syrup of: 1 qt. vinegar, 2 qt. sugar, 2 stick cinnamon, 2 tsp. ground mace, 1 tsp. whole cloves and 3/4 tsp. tumeric.

Put spices in a bag. When syrup is boiling, pour over cucumbers. Repeat for four days. On the fourth day, pack in jars and seal.

MRS. MARVIN'S MINCEMEAT

--Mrs. Schaiffer

2 lbs. beef neck or stew meat	1 tsp. nutmeg
1 lb. raisins	2 T. cinnamon
2 qts. chopped peeled apple	1 tsp. cloves
4 c. sugar	1 tsp. salt
3/4 c. light molasses	1/8 tsp. pepper
3/4 c. cider vinegar	3/4 c. ground suet

Season meat slightly and cook in pressure cooker or simmer in stew pan until tender. (Jane prefers neck meat, says it is more tender and flavorful than regular stew meat). Use enough water so you'll have 1 to 2 cups broth.

Remove excess fat and grind meat with coarse knife of meat grinder. This should make 4 cups of ground meat. Put raisins in stewpan and cover with water. Stew a couple of minutes. Combine all ingredients, including the 1 or 2 cups meat broth and the water in which raisins were simmered. Cook until apples are tender. They will get clear when done. This takes 30 min. to an hour.

Seal in 4 sterile quart jars. Each jar makes one 10 or 11 inch pie.

SWEET PEPPER RELISH

--Mrs. Walter Beer

12 large green peppers	10 medium white onions
12 large red peppers	

Grind together. Pour boiling water over them and let stand 5 minutes, then drain. Put in kettle with diluted vinegar (1 pt. water and 1 pt. vinegar) bring to a boil and let stand 10 min. Drain thoroughly.

Mix: Now take 1 pt. vinegar (1/4 water) 3 T. white mustard seed
3 c. sugar 3 T. salt

Add to peppers and boil 2 minutes. Seal in jars.

CHILI SAUCE

--Mrs. Helen Dixon

18 large tomatoes	3 c. vinegar
6 onions	1 tsp. cinnamon
6 green peppers	1/2 tsp. cloves
1 red hot pepper	
3 T. salt	
12 T. sugar (little more)	

Grind onions and peppers, cut tomatoes in small pieces after peeling. Cook 1 1/2 hours. Makes 5 pints. Very good.

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RHUBARB PIE

--Margaret Keller

Mix together:

3 c. rhubarb	1/2 tsp. salt
1 1/2 c. sugar	1/2 tsp. lemon extract
3 T. flour	1 beaten egg

Pour into 9" pastry lined pan. Cover with top crust. Bake at 450 degrees 10 min., then 350 degrees for 30 min.

ONE CRUST RAISIN PIE

--Mrs. Marietta Collins

Cream together:

2/3 c. sugar	1/2 tsp. cloves
1 T. butter	1/4 tsp. nutmeg
1 tsp. cinnamon	

Combine:

1 c. raisins (soaked 30 min in warm water)	2 eggs (beaten very light)
2 T. vinegar	

Fold all of the ingredients very lightly together and pour in unbaked pie shell and bake 1 hr. in slow oven of from 325 to 350 degrees.

COTTAGE CHEESE APPLE PIE

--Elaine Longworth

2 eggs	1 T. tapioca
1 c. cottage cheese	1 tsp. vanilla
1/2 c. sugar	1 1/2 c. apples
1/8 tsp. salt	1 c. sugar
1/2 c. heavy cream	1/8 tsp. nutmeg

Beat eggs; add cottage cheese, 1/2 c. sugar, salt, cream and vanilla. Line 9" pie plate with standard pastry - put in apples sliced very thinly, mixed with sugar, spices and tapioca. Cover with cheese mixture. Bake at 375 degrees for about 40 min.

CREAM PIE

--Ruby Krasche

1 c. milk	1/2 c. sugar
1 c. light cream	1/4 tsp. salt
3 T. flour	2 egg yolks slightly beaten
1 T. cornstarch	

Scald milk and cream in top of double boiler. Combine flour, cornstarch, sugar and salt, and mix together thoroughly. Add to scalded milk and cook 15 minutes stirring often. The mixture should be thick and smooth. Pour over slightly beaten egg yolks, return to double boiler and cook one min. longer. Cool and add vanilla. Pour filling into baked pie shell. Pile meringue lightly on top and bake as you usually do your meringue. For banana cream: slice bananas thin and arrange in baked shell. Add cream pie filling.

DATE PIE

--Fran Benson

1 1/3 c. sugar	6 T. milk
1 1/3 T. butter	1/2 c. chopped nutmeats
3 eggs (separated)	1 c. dates (cut fine)

Cream sugar and butter. Add egg yolks and milk - mix well. Add dates and nuts. Fold in beaten egg whites. Put in unbaked pie shell and bake at 325 degrees for 1 hour. Serve with whipped cream.

RAISIN PIE

--Ruby Krasche

1 c. seeded raisins	1 T. lemon juice
1 c. water	2 eggs separated
1/2 c. sugar	1 tsp. butter
1 1/2 T. flour	1/2 tsp. vanilla
1 - 9 inch baked pie shell	

Cook raisins with water until tender. Mix sugar with flour, add lemon juice, egg yolks, and butter. Add to first mixture and cook until thick. Add vanilla. Pour into a baked, cold pie shell, cover with meringue made of the 2 egg whites beaten stiff and pinch of salt, 1/4 tsp. baking powder and 4 T. sugar added. Bake as any meringue.

PUMPKIN PIE

--Mrs. C. H. (Norma)
McLaughlin

Mix 2 cups pumpkin with 1 1/3 c. brown sugar, 1 1/3 tsp. cinnamon, 2/3 tsp. salt, allspice, 1/3 cloves, 1/8 tsp. ginger. Add 1 1/3 c. sweet milk and beaten yolks of 2 eggs. Fold in 2 egg whites, stiffly beaten. Bake in hot oven 450 degrees for 10 min. Then reduce heat to slow oven 325 degrees and bake 30 min. Makes 2 small pies or one large and a little extra.

CHOCOLATE MERINGUE PIE or CHOCOLATE PUDDING

--Ruby Krasche

2 squares unsweetened chocolate	4 egg yolks slightly beaten
2 1/2 c. cold milk	2 T. butter
4 T. flour	2 tsp. vanilla
1 c. sugar	1/2 tsp. salt

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine flour, sugar and salt. Add to milk mixture. Return to double boiler and cook until thickened, stirring often. Add egg yolks when mixture is thickened and the floury taste is gone. Leave in double boiler about 2 min. stirring occasionally. Add butter and vanilla. Cool. Pour in baked pie shell and cover with meringue. Or use as a pudding and serve with whipped cream.

OLD FASHIONED CREAM PIE

--Dess McCaustland

1 c. sugar	2 T. butter or oleo
2 T. flour	1 c. milk or 1 c. thin cream
2 eggs, beaten	1 tsp. vanilla

Mix together, pour in an unbaked crust, sprinkle with nutmeg and bake like custard pie.

PUMPKIN PIE

--Louise Schneckloth

1 c. pumpkin	1/2 tsp. salt
2/3 c. white sugar	1/2 tsp. cinnamon
1 c. hot milk	1/2 tsp. nutmeg
2 eggs (separate, beat yolks slightly)	pinch of ginger
	2 tbs. melted butter

Mix together, carefully stir in well beaten egg whites. Pour into unbaked pie shell. Bake 15 minutes at 450, then 35 or 40 min. at 350 degrees.

PUMPKIN PIE

--Mrs. Earl Noble

1 #2 can pumpkin	1 tsp. lemon extract
5 eggs	1 tsp. vanilla
1 c. brown sugar	1 tsp. cinnamon
1 c. white sugar	1 scant tsp. ginger
3 c. milk	1/2 tsp. salt

Beat eggs until frothy, add to pumpkin. Add spices to sugar, then to pumpkin. Add milk and extract and beat well. Makes 2 large pies. (If milk is lukewarm, pie will not have to bake as long.) Pour into unbaked pie shell and bake.

BLACK BOTTOM PIE

--Theda Carron

24 crisp ginger snaps or graham crackers	1 1/2 squares unsweetened chocolate
7 1/2 T. melted butter or oleo	1 tsp. vanilla
1 c. sugar	1 envelope unflavored gelatin
1 1/4 T. cornstarch	1/4 c. cold water
2 c. scalded milk	1/4 tsp. cream of tartar
4 eggs separated	2 T. rum

Roll ginger snaps or crackers into fine crumbs, add butter or margarine. Mix well; press into 10 inch pie pan. Bake in slow oven 300 degrees, for 10 min. Cool. Combine 1/2 c. sugar and cornstarch, add milk. Cook over boiling water, stirring constantly, until thickened. Beat egg yolks, gradually add milk mixture. Cook over hot water, stirring constantly, until mixture coats spoon. Cut chocolate into small pieces. Add one cup hot custard mixture, stir into chocolate until it is melted. Add vanilla extract; cool slightly, pour into pie shell. Soften gelatin in water. Add to remaining hot custard; stir until gelatin is dissolved. Cool until slightly thickened. Beat egg whites stiff. Gradually add remaining sugar and cream of tartar, beating constantly; fold into gelatin mixture. Add rum; mix well. Pour over chocolate layer in pie shell. Chill. If desired garnish edge of pie with whipped cream and quartered maraschino cherries. Sprinkle top with chocolate curls

PUMPKIN CHIFFON PIE

--Mrs. R. J. Lockwood

3 eggs, separated	1/2 tsp. salt
1 c. sugar	1 1/2 tsp. pumpkin spice
1 1/4 c. canned pumpkin	1 env. plain gelatin
1/2 c. milk	1/4 c. cold water

Combine egg yolks, one-half the sugar (1/2 c.), pumpkin, milk, salt, spice. Cook in top of double boiler until thick, stirring occasionally (takes 10-20 minutes). Soak gelatin in cold water 5 min. then add to hot pumpkin mixture which has been removed from heat. Mix and cool (set in pan of cold water). When thickened and cold, beat egg whites until foamy then gradually add remaining 1/2 c. sugar. Beat until stiff and holds peaks. Fold whites into pumpkin mixture. Put in baked pie shell. Chill several hours or overnight.

PUMPKIN PIE

--Mrs. W. F. Selling

1 c. sugar	1/2 tsp. salt
1 1/2 tsp. cinnamon	2 eggs, beaten
1/2 tsp. cloves	1 1/2 c. pumpkin
1/2 tsp. allspice	1 2/3 c. evaporated milk
1/2 tsp. nutmeg	(1 tall can)
1/2 tsp. ginger	9" pie shell

Blend sugar, spices and salt in mixing bowl. Add eggs, pumpkin and milk. Pour into unbaked pie shell. Bake in hot oven, 425 degrees for 15 min; then reduce heat to moderate 350 degrees for 30 min. Cool.

BUTTERSCOTCH PIE

--Blanche Vanderlinden

1 c. brown sugar	1 T. butter
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Cook in skillet until sugar melts and add 1/2 c. water. Have ready mixed the following:

2 rounded T. flour
2 egg yolks
1 1/2 c. milk

Add this to sugar mixture and cook until thick, add pinch of salt and teaspoonful vanilla. Put into baked pie shell. Serve with meringue or whipped cream as desired.

PECAN PIE

--Darlene Calvert

1 c. sugar	1/2 c. dark corn syrup
2 T. butter	3/4 c. broken pecans
2 T. cream	dash of salt
3 eggs	

Beat eggs together. Mix the sugar with butter. Add the eggs, syrup, cream and salt. When well mixed, add the pecans and pour into pie pan lined with regular pie crust. Bake slowly for 25 min. or until set in moderate oven - 350 degrees.

PIE DOUGH

--Naomi Bagley

3 c. flour	1 tsp. vinegar
1 1/2 c. lard	5 T. cold water
1 T. salt	1 egg

Mix flour and salt. Add lard. Then add egg, vinegar and water. This pie dough may be handled a lot. Makes three big pies. Before using let stand in ice box a few hours.

ANGEL FOOD PIE

--Mrs. Robert Korte

1 c. crushed pineapple in juice	1 c. sugar
1 c. water	4 T. cornstarch

Method: Cook in double boiler until thick, when cool fold in stiffly beaten whites of 2 eggs. Put in baked pie crust and top with sweetened and flavored whipped cream.

GLAZED STRAWBERRY PIE

--Esther Lockwood

9" baked pastry shell	1 c. sugar
6 c. fresh strawberries	2 1/2 T. cornstarch
1/2 c. water	1 T. butter
	red food color

Crush 2 c. berries, combine with water, sugar and cornstarch. Cook till thick and clear. Add butter. Cool. Put 4 c. whole (drained) berries in crust. Pour thickened mixture over them. Chill before serving. Top with whipped cream.

STRAWBERRY GLACE' PIE

--Alma Baumgartner

1 quart fresh strawberries (slice if desired)	3/4 c. sugar
3/4 c. water	1 tsp. lemon juice
3 T. cornstarch	1 c. cream whipped

Line pastry shell with berries, reserving 1 c. for glaze. Simmer reserved berries and water for 3 or 4 minutes. Combine cornstarch and sugar, add to cooked fruit. Cook until syrup is clear, stirring constantly. Add lemon juice. Pour over berries in shell. Top with border of whipped cream.

GLAZED PEACH PIE

--Mrs. E. D. Brightman

4 c. sliced fresh peaches	1 T. butter
1/2 c. water	1 baked pie shell
1 c. sugar	1 tsp. vanilla & almond extract(mixed)
3 1/2 T. cornstarch	1/4 tsp. salt

Crush 1 c. peaches in double boiler, add water, sugar, cornstarch and cook 15 min. Remove and add extract, butter and salt. Put remaining peaches in shell, cover with cooked mixture. Refrigerate. Serve with whipped cream.

GRAHAM CRACKER PIE

--Mrs. B. L. Gaskill

24 graham crackers
1/2 c. sugar

1/2 c. melted butter
1/8 tsp. salt

Crush crackers fine and mix with butter. Add sugar and mix thoroughly. Grease a deep pie tin and pat the mixture in as a crust. Bake in a moderate oven for 15 min. Save 1/2 c. of crumbs for top of meringue.

FILLING:

2 1/2 c. scalded milk
1/2 c. sugar
5 egg yolks

5 egg whites
2 T. powdered sugar
3 T. cornstarch

Scald milk. Mix sugar, cornstarch and beaten egg yolks. Add to milk and cook in double boiler, stirring constantly until thick. Make meringue of egg whites and powdered sugar. Put filling in crust, add meringue. Sprinkle rest of cracker mixture over the meringue and brown in a slow oven.

STRAWBERRY SPONGE PIE

--Ruby Krasche

1/2 c. sugar
1 1/2 c. strawberries, crushed
1 package strawberry jello
1 c. hot water

3 egg yolks, slightly beaten
3 egg whites
1/4 tsp. salt
9 inch graham cracker crust or
baked pie shell

Sprinkle 4 T. sugar over berries and let stand 10 min. Dissolve strawberry jello in hot water. Drain 1/4 c. juice from berries, add to egg yolks, and cook in double boiler until thickened, stirring constantly. Do not over cook this as it will get cheesy. Remove from heat and add jello, stirring constantly. Chill until slightly thickened. Then fold in strawberries.

Beat egg whites and salt until foamy. Add remaining 4 T. sugar gradually; beating until mixture will stand in soft peaks. Fold in jello mixture. Turn into crumb crust or cold pie shell. Chill until firm. Top with whipped cream and decorate with strawberries.

FRESH FRUIT PIES

--Margaret Wilhelm

1 c. sugar
1 c. berries or fruit

1/2 c. water
2 T. cornstarch

Cook till thick, cool. Put a layer of fresh fruit on the bottom of a cooled, baked pie shell; pour filling on top and top with whipped cream.

STREAMLINE CHERRY PIE

--Mrs. Birdie Lynn

Mix: 1 can cherries

1 c. sugar

Stir until dissolved. Melt: in oblong pan: 1/4# butter. Add cherries and sugar.

Crust: 1 1/2 c. flour, sifted with 2 tsp. baking powder and p sugar. Add 3/4 c. sweet milk. Stir until soft dough. Drop by spoonful over cherries.

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GRADUATIONS

ASPIC WITH SHRIMP

--Cora Hayes

3 doz. shrimp (about 2 lbs.) cooked, shelled, and chilled
2 envelopes unflavored gelatine
2 1/2 c. canned consommé (concentrated - 2 cans)
1/8 c. vinegar
1/8 c. water
1 c. mayonnaise
2 c. asparagus tips cut in inch lengths - drained

Garnishes - such as gherkins, stuffed olives, hard cooked eggs.

Soften 1 1/2 pkg. gelatine in 1/4 c. cold consommé. Dissolve in 1 cup boiling hot consommé; add remaining consommé and 1/8 c. water and 1/8 c. vinegar. Chill until syrupy.

Soften remaining gelatin in 1/4 c. water and dissolve over boiling water. Cool slightly and add mayonnaise.

Place quart and a half mold in bed of ice and coat bottom with 1/8 inch of aspic. Arrange garnishes. Cover with a little more aspic and let harden.

Dip shrimp one at a time in aspic and arrange around sides of mold and in layers. Cover with aspic. Fill mold with asparagus and cover with prepared mayonnaise.

Chill until firm.

Pour a thin film of aspic on serving tray or chop plate. Aspic unmolded on this will not slip. Serves 6.

STUFFED TOMATO SALAD

--Ruth Frey

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

For a hearty salad, fill inside with chopped meat or tuna fish, pickles, celery and tomato pulp. Season with salad dressing. Or if you desire use chopped green vegetables, cucumber, celery, tomato pulp and a thick salad dressing.

Fill the tomato shell with mixture and put a spoonful of dressing on top. Serve on crisp lettuce leaf.

Philadelphia CREAM CHEESE SALAD

--Pauline Adkins

1 box lemon jello
1/2 c. chopped celery
2 pkgs. Philadelphia cream cheese
1/2 pt. cream
1 lg. can crushed pineapple
1/2 c. nuts

Cream cheese until soft. Dissolve jello in hot pineapple juice at least 1 cup. Add jello to cheese while still hot. When cool add celery, pineapple and nuts. Stir well and add cream. Let cool.

GREEN AND WHITE SALAD

--Ruby Krasche

Dissolve 1 pkg. lime jello in 1 1/2 c. boiling water. Add 1 small can crushed pineapple (undrained). Chill until firm in a 9" square pan. Dissolve 1 pkg. lemon jello in 1 c. boiling water. Cool. Add 1 c. cream whipped and 1/2 c. cottage cheese. Pour over chilled lime mixture and chill again.

CRANBERRY SALAD

--Cora Hayes

2 c. cranberries, washed and drained
1 medium size orange, washed and dried
1/2 c. granulated sugar
1 c. hot water
1 c. finely chopped celery
4 T. crushed pineapple, drained

1 pkg. raspberry or cherry
flavor gelatin
4 T. finely chopped pecans
(extra good if heated in 350
degree oven before being
added)

Put cranberries and orange, with rind, through medium blade of food grinder. Add sugar, mix, let stand one hour. Dissolve gelatin in hot water. Let stand until cool. Stir in cranberry mixture, celery, pecans and pineapple. Pour into oiled pan. Chill until firm. Serve on lettuce.

PINEAPPLE PARTY SALAD

--Mrs. Wm. Shaiffer

3 1/2 c. crushed pineapple
1 pkg. lime gelatin
1 c. cottage cheese
1/2 c. chopped blanched almonds

1 pkg. lemon gelatin
1/4 tsp. salt
1 c. mayonnaise

Drain pineapple. Add water to syrup to make 2 cusp. Heat to boiling. Dissolve gelatin in boiling liquid. Add salt. Cool until slightly thick - fold in pineapple, cottage cheese, mayonnaise and almonds. Pour into 10x6" pan or dish. Place in refrigerator until congealed. Cut into squares and serve on lettuce. Top with mayonnaise.

CRANBERRY DESSERT

--Darlene Peterson

2/3 c. sugar
1 small can crushed pineapple
1 pkg. red jello
1 c. whipping cream

2 c. cranberries, ground
16 marshmallows
1 1/2 c. hot water

Mix jello into hot water, and also dissolve marshmallows in hot jello. Add remaining ingredients and set to cool. When cool, add bottle of whip-cream (do not whip it). Refrigerate. Do not jell jello before adding cream. This can be served with a touch of whipped cream for dessert, or on lettuce leaf and mayonnaise for salad. Makes 20 molds or serves 12.

FROSTED LIME-WALNUT SALAD

--Ruby Krasche

1 pkg. lime gelatin or jello
1 #2 can crushed pineapple
1/2 c. finely sliced celery

1 c. boiling water
1 c. small curd cottage cheese
1/2 c. chopped walnuts

Dissolve gelatin in boiling water; cool till syrupy. Stir in remaining ingredients. Turn into 8x4x4 loaf pan rinsed in cold water. Chill. When firm unmold or leave in pan. Frost top and decorate with walnut halves.
FROSTING: Blend and beat til smooth, 1 3 oz. pkg cream cheese, 1 T. mayonnaise, 1 tsp. lemon juice.

CHRISTMAS SALAD

--Wilma Young

1/4 c. lemon juice	1 pkg. Lime Jello (maybe a little green coloring)
1 No. 2 can sliced or crushed pineapple	1 3 oz. pkg. cream cheese
1 pkg. Cherry Jello	1 No. 2 can Bing cherries stuffed olives
1/2 c. chopped nuts	

Drain pineapple. Drain cherries. Add lemon juice to pineapple juice, add enough water to them to make 1 3/4 c. of liquid. Heat and add to Lime Jello. Stir until jello is dissolved. Chill. When cool add crushed pineapple or cut up pieces of sliced pineapple. Pour in square pan and let set.

When set whip with fork until creamy, the cream cheese and the cream. Then spread over the lime layer. Add water to cherry juice to make 1 3/4 c. liquid. Heat and pour over Cherry Jello, stir until jello is dissolved. When cool, add nuts and pitted cherries. When beginning to jelly, pour over cream cheese which is set on top of lime jello. Slice stuffed olives and decorate top of cherry jello. Use the amount of olives to suit your taste. If your lime jello is not green enough, add green coloring.

FROZEN PEACH AND PECAN SALAD --Mrs. R. E. Hough

8 peach halves	1 c. cottage cheese
1 c. mayonnaise	1 c. cream whipped
1 c. pecans chopped	

Place the peach halves, hollow side up, in the freezing tray of refrigerator. Mix the cottage cheese, mayonnaise, cream and pecans together and pour over the peaches. Freeze about three to four hours. Serve on crisp lettuce. Serves 8.

FROZEN WALDORF SALAD

--Mrs. R. E. Hough

2 eggs	1/2 c. finely chopped celery
1/2 c. sugar	1/2 c. shredded pineapple
1/8 tsp. salt	1 c. whipping cream
1/2 c. pineapple juice	2 apples - chopped very fine
1/4 c. lemon juice	

Beat eggs slightly. Add the sugar, salt, and fruit juices. Cook over hot water until thick. Cool. Fold in fruit and whipped cream. Pour into refrigerator tray and freeze. Cut in squares and serve on bed of lettuce. Serves 6.

CRANBERRY RELISH

--Margaret Keller

Grind:	
1 qt. cranberries	6 red apples (leave peel on)
1 whole orange	
Add:	
2 c. sugar	

Mix together and store in refrigerator or freezer.

CRANBERRY SALAD

--Deloris Tozer
--Elaine Longworth

1# ground cranberries 1 c. sugar
Let stand 2 hours
1 pint cream (whipped)
Add: 3/4# marshmallows (cut up) fine
Let stand 2 hours in refrigerator.
Drain 1 No. 2 can crushed pineapple
Fold cranberries into whipped cream - add pineapple - let
stand 24 hours.

MOLDED CHEESE SALAD

--Mrs. Woolery

Boil: 1/2 c. sugar with
1 c. crushed pineapple and
juice of 1/2 lemon - for three minutes

Dissolve: 1 pkg. lemon jello in
1 c. hot water
add to boiled mixture - set to cool

When it begins to set add:
3/4 c. grated American cheese
1/2 can pimento minced
1/2 pt. cream whipped - can use Carnation milk

Stir together and put in mold to set.

CHEESE AND NUT SALAD

--Mrs. R. E. Hough

1 c. cheese 1/2 c. sweet cream
1/3 c. chopped pimento 1 tbsp. melted butter
1/3 c. chopped nuts 1/3 c. chopped olives

Mash the cheese, moisten with cream and melted butter, season with salt and cayenne, add chopped nuts, pimento and olives, press into a mold and let stand 2 hours. Cut in slices and serve on lettuce with mayonnaise dressing. Combine mild cream cheese with pimento, shape into small balls and serve on head lettuce with French dressing.

HAM, CHEESE, GREEN PEPPER SALAD

--Mrs. R. E. Hough

1 c. ground cooked ham Salt
1 c. finely cut celery 3 medium size green peppers
6 ounces cream cheese 1/4 c. chopped parsley

Mix the ham, celery, cheese, and parsley thoroughly. Add salt to taste. Pack the mixture into peppers and chill. Slice and serve on lettuce with French dressing. Serves 6.

CRANBERRY SALAD

--Mrs. Richard F. Zeller

1 qt. cranberries	1/2 c. cold water
3 c. boiling water	1 c. nuts
2 c. sugar	2 c. pineapple
3 T. Knox gelatin	2 c. grapes

Cook cranberries in boiling water until they burst. Strain them through a sieve and add sugar. Soak gelatin in cold water for 5 minutes and add to hot cranberries. When this is cool, add chopped nuts, drained crushed pineapple and cut grapes. Cool until set.

BARBECUE SALAD

--Darlene Calvert

1 pkg. lemon jello	1 1/4 c. hot water
1 can tomato sauce	1 1/2 T. vinegar
1/2 tsp. salt	Dash of pepper

Dissolve jello in hot water. Add tomato sauce and other ingredients. Blend. Pour into individual molds. Serve on lettuce with mayonnaise. NOTE: For extra spiciness, add any of the following before chilling; onion juice, seasoning or celery salt, cayenne, Worcestershire sauce, pepper sauce or horse radish.

MARGE NICHOLS SOUFFLE

--Margaret Wilhelm

1 pkg. lime jello (1 c. water)	1/2 c. pineapple juice
1 - 2 T. vinegar or lemon juice	1/2 c. salad dressing
Season - salt, pepper - blend with beater	

Put in freezing tray 15 to 20 minutes. Put in bowl and whip. Add 1 - 2 1/2 c. vegetables or fruit - 3/4 c. crushed pineapple (chopped celery, carrots, pecans, etc.).

CRISP CABBAGE SALAD

--Elaine Longworth

3 c. shredded cabbage	2 T. diced onion
3 T. chopped green pepper	

Mix together and chill

Into sauce pan put--

4 T. sugar
4 T. water
3 T. vinegar
few grains salt

Bring mixture to rolling boil - chill add to cabbage mixture.

FROZEN STRAWBERRY SALAD

--Darlene Calvert

Dissolve 16 marshmallows in top of double boiler in 2 T. strawberry juice. Cool.

Then add:

1 c. crushed strawberries

1/2 c. crushed drained pineapple

Mash 1 - 3 oz. pkg. cream cheese with fork and blend until creamy. Combine with 1/2 c. mayonnaise and 1 c. cream whipped. Blend 2 mixtures. Pour into refrigerator tray. Freeze. Cut into squares and serve on lettuce leaf. Serves 8 to 10.

SEA FOAM SALAD

--Zella Weesner

Heat one cup of pear juice, pour over one package of Lime or Orange jello. While hot pour over a large package of cream cheese that has been mashed with 2 T. of cream. When cool and thick add 2 cups of pears that have been mashed with a fork. Add one cup of cream (whipped). Pour in mold and place in refrigerator.

FROZEN CRANBERRY SALAD

--Naomi Bagley

8 generous servings

12 medium servings

Break up two cans Ocean Spray cranberry sauce.

Stir in two tsp. lemon juice.

Sprinkle over above 1/2 c. nut meats. (pecans preferably)

Whip 1/2 pint cream and add 1/4 c. sugar and one tsp. vanilla.

Spread over cranberry sauce and nuts. Freeze overnight. An ice cube tray is nice size.

TOMATO ASPIC SALAD

--Cora Hayes

Soften 1 tablespoon unflavored gelatine in 2 T. cold water.

Dissolve it in 2 tablespoons boiling water.

Add contents of 1 (10 1/2 oz.) can tomato soup

Heat about 2 cups tomato juice

Dissolve in it 1 pkg. lemon jello

Combine the two mixtures

When it is about to set, add about 2 cups of solid ingredients:

Sliced olives

Chopped celery

Minced onion (about 1/2 small)

1/2 can tuna fish

Put in molds and chill until firm.

PERFECTION SALAD

--Mrs. Ed R. Brown

1/2 box Plymouth Rock gelatin soaked
1/2 c. cold water for 5 min. 1/2 c. mild vinegar
1 pt. boiling water 1 tsp. salt
1 c. finely shredded cabbage juice one lemon
1/2 c. sugar 2 c. celery-sliced olives

APPLESAUCE JELLO

--Darlene Calvert

--Edna Carpenter

Dissolve in 1 cup boiling water:
1/4 c. red hot candy

Add; 1 pkg. lemon jello

Cool - then add:

1 c. canned applesauce

Put 1/2 in dish and let congeal.

Spread with this mixture:

1 - 3 oz. pkg. cream cheese

2 T. cream

1 heaping T. mayonnaise

Chill. Put rest of jello mixture on top and let set.

SALAD

--Beulah Bunten

Mix: 1 - 3 oz. package cream cheese
 1 cup coffee cream

Dissolve one package lime jello in 1 cup hot water - let stand until partially set.

Mix with first mixture and add 1 cup white grapes, diced apples, and nuts, and add 1 or 2 dashes of Tobasco sauce. Let stand until firm and serve on lettuce leaves.

LIME-PEAR SALAD

--Myrtle Davies

1 pkg. lime jello

1 1/2 c. boiling water

Add to jello: 1/2 c. juice from pears

1/8 tsp. salt

1 tsp. vinegar

2 diced pears

2 pkgs. Philadelphia cream cheese

Pour half of jello in loaf pan and let get firm. Chill the rest and whip until good and creamy. Cream cheese with ginger. Fold this and the pears in whipped jello mixture. Pour over top of the firm jello and let all get firm. Serve with mayonnaise on top.

CHICKEN SALAD

--Louise Weber

1 pkg. lemon jello	1/2 c. boiling water
2 T. vinegar	1 tsp. onion juice
1/2 c. mayonnaise	1/2 tsp. salt
2 c. chicken	3/4 c. chopped celery
2 T. chopped pimento or stuffed olives	

Dissolve jello in water, add vinegar and salt. Chill. When slightly thickened fold in remaining ingredients. Pour into molds.

MOLDED FRUIT SALAD

--Mrs. A. A. Lindgreen

1 c. cooked prunes	1 envelope plain gelatine
3 T. lemon juice	1 - 12 oz. can apricot nectar
2 T. sugar	1 banana
Salad greens	

Cut prunes from pits into big pieces, soften gelatine in lemon juice. Heat apricot nectar and dissolve softened gelatine and sugar in it. Cool until slightly thickened.

Slice banana and mix banana and prunes lightly into gelatine. Turn into molds and chill until firm. Unmold in salad greens. This makes four large molds.

CHEESE-PINEAPPLE SALAD

--Blanche Vanderlinden

1 lb. grated American cheese
1 lb. can crushed pineapple drained
1/2 lb. marshmallows cut fine
2 pkgs. lemon jello
1/2 c. sugar
1 pint whipping cream
1 1/2 pts. hot water
1 c. liquid (pineapple juice plus water to make cupful)

Dissolve jello in the hot water, add cup of liquid and let partly congeal, then whip. Whip cream and add sugar, combine jello and cream, then cheese, pineapple and marshmallows. Put in flat pan and put in refrigerator. Serve in squares on lettuce with a small amount salad dressing. Serves 15 to 18.

FROZEN FRUIT SALAD

-- Zella Lewis

2 3-ounce packages cream cheese	1 c. mayonnaise
1 c. heavy cream, whipped	1/2 c. red maraschino cherries,
1/2 c. green maraschino cherries,	quartered
quartered	1 No. 2 can (2 1/2 c.) crushed
2 1/2 c. diced marshmallows (about 24 marshmallows)	

Combine cheese and mayonnaise, blend until smooth. Fold in whipped cream, fruit, and marshmallows. Pour into 1-quart tray. Freeze firm. Serves 8 to 10.

TOP OF WORLD SALAD --Margaret Wilhelm

2 eggs beaten	3 T. sugar
4 T. lemon juice	1/4# marshmallows cut
2 T. butter	1 c. whipped cream
blanched almonds or nuts (any kind)	
1 No. 2 can diced pineapple	2 bananas
1 No. 2 can Royal Ann cherries (cut)	

Add lemon juice, sugar, butter and cut marshmallows to slightly beaten eggs, cook in double boiler stirring frequently until marshmallows are dissolved. Cool. Add cherries, nuts, bananas and pineapple - fold in whipped cream - Place in mold - Chill 10 hrs. Place on crisp leaf of lettuce and garnish with green cherry.

GELATINE SALAD --Florence Barr

1 pkg. lemon jello	1 pkg. lime jello
1 can Royal Ann cherries	1 can pineapple (slices or chunks)
1 small jar stuffed olives	

Pit cherries and cut in half. Cut pineapple into small pieces. Slice olives very thin crosswise. Serves 16.

CUCUMBER GELATINE SALAD --Cora Hayes

2 pkg. lime gelatine dissolved in 3 c. boiling water
Chill until syrupy.

Stir in: 1 medium cucumber and 1 small onion ground with medium blade
12 oz. fine cottage cheese 2 T. mayonnaise

Pour in 9x9" square pan or individual molds. Serve on lettuce. Good with ham.

LIME-LEMON SALAD --Juanita Keith

1 pkg. lime jello	1 1/3 c. cottage cheese
1 pkg. lemon jello	2 tsp. horseradish (optional)
2 c. water	1 9 oz. can crushed pineapple w/juice
1 c. salad dressing	1 c. celery
1 c. nuts	1 tsp. chopped pimento, or red cherries for color

Dissolve jello in water allowed in recipe, add other ingredients and let set. May be frosted with Philadelphia cream cheese, softened with mayonnaise and lemon juice.

OLD FASHIONED SALAD --Darlene Peterson

Dissolve 2 pkgs. cherry jello in 2 cups hot loganberry, boysenberry, or grapejuice juice. Cool. When partially set, whip into it 1 pint sour cream and add one No. 2 can drained crushed pineapple.

YUM-YUM SALAD

--Fran Benson

- | | |
|------------------------|--|
| 2 pkg. orange jello | 1/4 c. sugar |
| 2 1/2 c. boiling water | 1 c. pineapple juice (add water
if necessary) |

Mix and cool in refrigerator until just starting to congeal. Whip.
Add to the whipped jello:

- 1 flat can crushed pineapple
- 1/2 c. cream (whip the cream)
- 2/3 c. grated Cheddar cheese
- 2 T. salad dressing

Refrigerate.

LIME SALAD

--Edna Carpenter

- 1 pkg. each of lime and lemon jello dissolved in 2 c. hot water

- 1 No. 2 can crushed pineapple
- 1 - 10 oz. box cottage cheese

Let stand until it congeals (just partly) and add 1 c. carnation or Pet milk, 1 c. Miracle whip, 2 tsp. horseradish and 1 c. chopped nuts. Put in square or rectangular glass mold and cut in squares to serve.

CRANBERRY SALAD

--Anna Ganzel

- | | |
|-----------------------------|---|
| 1 c. ground raw cranberries | 1 c. hot water |
| 1 c. ground unpared apples | 1 c. juice from apples or
cold water |
| 1 c. sugar | |
| 1 pkg. cherry jello | 1/4 c. broken walnuts |

Combine cranberries, apple, sugar, dissolve jello in hot water. Add apple juice or cold water. Chill until partially set. Add cranberry-apple mixture and nuts. Chill until firm.

CRANBERRY RELISH

--Myrtle Davies

- | | |
|--------------------------------|-------------------------------|
| 1 lb. cranberries, ground | 2 medium size Jonathan apples |
| 2 oranges (rind of 1/2 orange) | 3/4 c. nut meats |
| 1/2 c. celery, chopped | 3 c. sugar |

Mix together and chill.

CRANBERRY ORANGE RELISH

--Georgia Nelson

- | | |
|-------------------------|-------------------|
| 1 lb. fresh cranberries | 2 oranges (whole) |
|-------------------------|-------------------|

Put through food chopper. Add 2 cups sugar and stir well. Chill before serving. Delicious with any kind of meat.

BOILED SALAD DRESSING

--Blanche Vanderlinden

3/4 c. - less 1 T. - sugar	1/2 c. milk
2 well-beaten eggs	1/2 c. water
1 tsp. dry mustard	1/2 c. vinegar
1/8 tsp. salt	1 T. butter
2 T. flour	

Mix dry ingredients. Add beaten eggs, next add milk, vinegar and water. Cook in double boiler until thick. Approximately 1 pint.

FRUIT SALAD DRESSING (CLEAR)

--Zella Lewis

Makes 1 qt. or 4 2/3 cup.

Grate: 2 medium onions
 Add: 2 c. sugar
 2 tsp. celery seed
 3 c. salad oil

Beat until thick and add slowly:

2/3 c. vinegar
 1 T. salt

MAYONNAISE

--Mrs. Marietta Collins

3 whole eggs or 8 egg yolks	1 T. French's mustard
1 tsp. salt	1 c. sugar
dash of pepper	1 c. vinegar
3/4 tsp. of flour	1 c. water
butter size of an egg	

Substitute 2 c. of sweet pickle vinegar instead of 1 c. each of water and vinegar. Bring to a boil.

HONEY DRESSING (FOR FRUIT SALADS)

--Darlene Calvert

2/3 c. sugar	1/3 c. strained honey
1 tsp. dry mustard	5 T. vinegar
1 tsp. paprika	1 T. lemon juice
1/4 tsp. salt	1 tsp. grated onion
1 tsp. celery seed	1 c. salad oil

Mix dry ingredients; add honey, vinegar, lemon juice and grated onion. Pour oil into mixture, very slowly beating constantly with beater. Makes 2 cups.

FRENCH DRESSING

--Mrs. Paul Jacobson

1 c. sugar	1 c. vinegar
3 tsp. salt	1 tsp. pepper
1 T. Worcestershire sauce	1 clove garlic (grated) *
1 large onion (grind in food chopper)	1 c. Heinz Ketchup

Mix well and add slowly 1 c. salad oil. Makes 1 quart.
 Keep in refrigerator so it is cold. Shake well before using.
 * I don't use the garlic.

FRENCH DRESSING

--Beulah Bunten

(1 pint)

3/4 c. sugar	1/3 c. vinegar
1/2 c. cooking oil	1 tsp. paprika
2/3 c. catsup	1/3 c. grated onion

Beat well and add 1 tsp. celery seed.

FRENCH SALAD DRESSING

--Mrs. Helen Dixon

1/2 c. sugar	1 tsp. salt
1/2 c. oil (Wesson's)	1 tsp. paprika
1/4 c. vinegar	1 lg. onion (chopped or grated)
1/2 c. lemon juice	

Put in jar and shake. Put on lettuce.

FRENCH DRESSING

--Beatrice Smith

1 c. sugar	1 c. salad oil
2 tsp. salt	3/4 c. vinegar
1/2 tsp. pepper	1/2 c. catsup
1 tsp. paprika	finely chopped sm onion
	finely chopped 1/2 green pepper

Be sure this is well mixed before using. The dressing improves with age.

ZERO SALAD DRESSING

--Ruth Vawter

1/2 c. tomato juice
 2 T. lemon juice or vinegar
 1 T. onion, finely chopped
 salt and pepper
 chopped parsley or green pepper,
 horseradish or mustard may be added if desired

Combine ingredients in a jar with a tightly fitted top. Shake well before using. (NO CALORIES)

CRANBERRY ORANGE RELISH

--Georgia Helms

1 lb. fresh cranberries
 1 orange (whole)
 Put through food chopper. Add 2 cups sugar and stir well. Chill before serving. Delicious with any kind of meat.

BAKED BEANS

--Harriett Tschantz

To one quart cooked beans or pork and beans add a little salt, small onion (cut fine), 4 T. brown sugar (or sorghum), 3 c. tomato juice and a few slices bacon. Bake at 400 degrees until cooked down, about 1 1/2 to 2 hours.

BAKED POTATOES DELUXE

--Zella Lewis

Pare potatoes. Wash, wipe perfectly. Dry and roll in melted butter, then in salted bread crumbs. Place in well-buttered pan. Bake at 400 degrees until done.

CABBAGE CASSEROLE

--Mrs. Earl Noble

2 qts. slightly cooked cabbage
3 hard-boiled eggs
1 can mushroom soup
1 c. chopped onions

Simmer onions in 2 T. butter. Add 1 can mushroom soup. Stir into drained cabbage. Add sliced eggs. Put in casserole, sprinkle with cheese, cracker crumbs. Brown in oven.

CASSEROLE ASPARAGUS

--Hazel Stark

1 c. buttered crumbs	1 1/2 c. white sauce (medium)
2 c. cooked asparagus (cut in 1 -inch lengths)	1 c. grated American cheese
salt and pepper	4 hard-boiled eggs

Sprinkle crumbs in the bottom of a baking dish. Mix grated cheese with the well-seasoned white sauce. Place alternate layers of sliced hard-boiled eggs, asparagus and sauce in the dish. Sprinkle salt and pepper on each layer, and cover the top with crumbs. Bake 20 minutes in a moderate oven (350 degrees). Serves 6.

ESCALLOPED BEANS

--Elaine Longworth

1 #2 can green beans
1 can asparagus
1 10 1/2 oz. can cream of mushroom soup

Mix together well. Place in buttered casserole. Sprinkle top with cracker crumbs. Bake in 350 degree oven about 30 minutes.

FRENCH STYLE GREEN BEANS

--Mrs. Earl Noble

4 or 5 slices bacon cut up in pieces

Fry out slowly with 1 chopped onion size of walnut. Add:

2 cans French style beans with juice poured off
1 T. vinegar
1 tsp. sugar
1/2 c. catsup
1/2 tsp. celery seed
salt and pepper

Simmer slowly for about 10 minutes.

ORANGE HARVARD BEETS

--Mrs. W. F. Clayburg

1/3 c. sugar
1 c. orange juice

1 T. corn starch
1 can diced cooked beets

Mix sugar and starch together and blend with juice. Cook until clear, add beets then heat thoroughly. Add 1 T. butter.

SQUASH SOUFFLE

--Kay Myhr

Cook 2-4 lbs. yellow squash with 1 large quartered onion and season. Put through colander or fix plain. Beat 2 eggs and add squash. Add butter and 1/2 c. cracker crumbs. Bake in buttered casserole 20 minutes at 350 degrees.

SWEDISH STUFFED CABBAGE

--Mrs. Leonard Anderson

1/2 lb. chopped meat
1 finely chopped onion
salt and pepper

1/4 lb. boiled rice
2 egg yolks
1 head of cabbage

Boil cabbage, cut big vein off and separate leaves. Roll top ingredients into patties and put on cabbage leaves. Place in buttered pan. Cover with any brown meat sauce to taste. Cook 15 minutes on each side.

TO USE LEFT OVER MASHED POTATOES --Daisy Walker

Prepare your favorite biscuit dough. Cut in squares about 3 1/2 or 4 inches - large enough to fit snugly into large muffin tins. Mix bits of ham or other meat with mashed potatoes. Place several spoonful on dough. Fold the four corners of dough over the potato mixture and bake.

VEGETABLE CASSEROLE

--Mrs. W. F. Clayburg

2 c. cooked carrots
1 c. sliced onion
1 c. peas
1/3 c. milk

1 c. cooked celery
1 can condensed cream of
mushroom soup

Put vegetables in greased casserole in layers. Mix soup and milk and pour over vegetables. Put 1/2 c. buttered crumbs on top and bake 30 minutes in 375 degree oven. 6 servings.

CURRIED EGGS

--Cora Hayes

- 6 qts. milk (24 c.) or 7 1/2 cans evaporated milk
plus equal amount water
- 4 T. salt
- 3 c. flour
- 1 1/2 lb. margarine
- 4 T. curry powder (or to suit taste)
- 4 doz. hard-boiled eggs sliced

Melt margarine; add flour, salt and milk to make white sauce. Add curry powder to taste. Reheat white sauce after eggs are added. This serves 50.

DATE CAKE

Cut 5 cups dates and add 5 cups boiling water. Cool.

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|-----------------|-----------------|
| 5 c. sugar | 1 1/4 tsp. salt |
| 2 1/2 c. butter | 5 tsp. soda |
| 5 eggs beaten | 8 1/3 c. flour |
| 5 tsp. vanilla | 1 1/2 c. nuts |

Use cake method when mixing. Pour batter in 8 large well-greased floured pie tins. Serves 50.

DRIP COFFEE

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|----------------|----------------------|
| 3/4 lb. coffee | freshly boiled water |
|----------------|----------------------|

Place coffee in top of filter coffee pot. Pour boiling water through coffee slowly to the mark marked 48 cups. Serves 50.

FRUIT PUNCH

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|--------------------|------------------------|
| 2 qts. sugar | 1 qt. grated pineapple |
| 1 qt. lemon juice | 2 1/2 gal. iced water |
| 1 qt. orange juice | 8 c. tea infusion |
| 1 qt. grape juice | |

To make tea infusion, pour 8 c. boiling water over 5 tsp. tea. Dissolve sugar in hot tea. Cool. Combine all ingredients. Serve over large block of ice in punch bowl or over ice cubes in individual servings. Serves 60.

MEAT LOAF

--Ruth Vawter

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|-----------------------|-------------------------------|
| 8 lb. ground beef | 3 3/4 T. salt |
| 2 lb. ground pork | 1/4 c. onions, chopped finely |
| 3 1/2 c. bread crumbs | (optional) |
| 1 doz. beaten eggs | 1 tsp. pepper |
| 2 qt. milk | few grains cayenne |

Mix only until ingredients are well blended. Bake 1 hour 30 minutes at 300 degrees. Serves 50.

MACARONI au GRATIN

--Cora Hayes

SAUCE: 2 1/3 qt. (2 qt. plus 1 1/3 c.) milk
 2/3 c. melted butter or margarine
 1/2 c. flour
 1 1/3 T. salt
 1/4 tsp. pepper

Heat milk to boiling. Blend fat and flour, salt and pepper to smooth paste. Stir into milk; cook until thickened.

MACARONI: 2 gal. (8 qt.) water
 1 2/3 T. salt
 2 lb. macaroni

Heat water to boiling. Stir in macaroni; cook 20 minutes or until tender. Drain. Put macaroni in well-greased baking pans. Cover with 1 2/3 lb. Cheddar cheese, shredded; add sauce. Mix 2 c. bread crumbs with 2/3 c. melted butter or margarine; sprinkle over mixture. Bake in moderate oven, 350 degrees, for 25 minutes or until crumbs are browned. 25 servings.

CHRISTMAS WASSAIL

--Ruth Vawter

2 1/2 lb. sugar
 1/2 T. cloves, whole
 10 allspice berries

2 1/2 qt. water
 10 cinnamon sticks
 5 T. ginger, crystallized,
 chopped

Boil 10 minutes. Cover and let stand 1 hour in a warm place. Strain. Add the following mixed:

2 qt. orange juice, strained
 5 c. lemon juice, strained
 5 qt. sweet cider

When ready to serve, heat quickly to the boiling point. Pour over crabapples or roasted apples in punch bowl. Yields 2 1/2 gallons. Serves 50.

PUNCH

--Margaret Keller

Dissolve: 2 c. sugar in 1 c. hot water

Add: 2 c. Welch grape juice
 1 1/2 c. lemon juice
 1 c. lime juice

Chill. Yields 1 gallon punch. Serves 25.

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