

Guild Cook Book

REVISED EDITION

Nasmi Rowley

FIRST LUTHERAN CHURCH MEMBERS

Mrs. John Jones

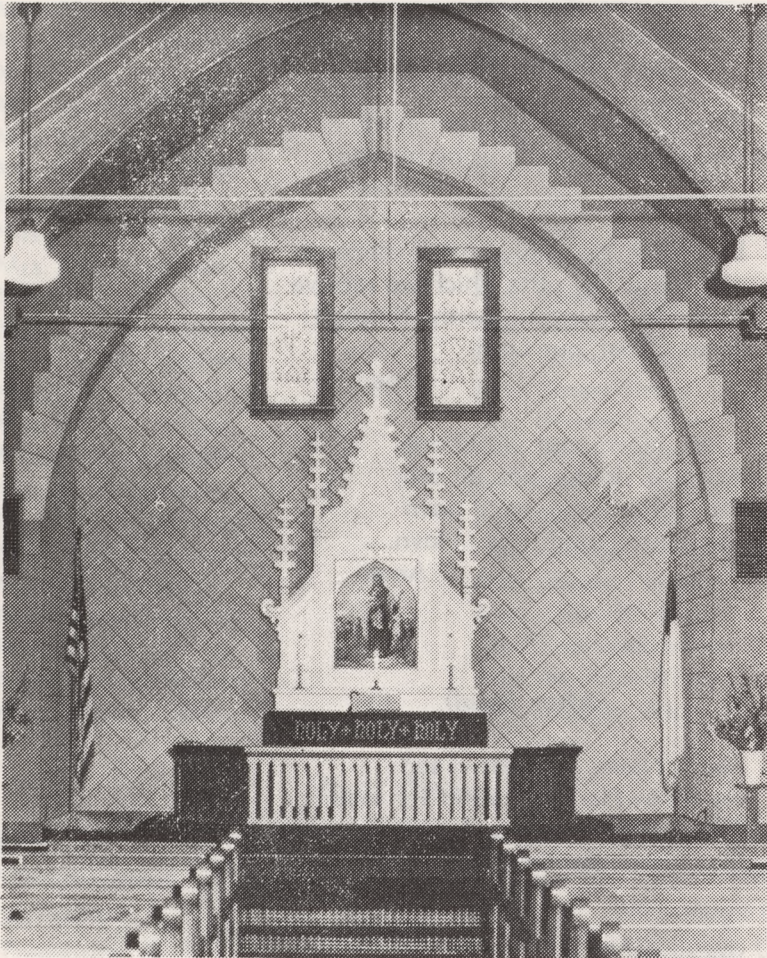
Mrs. Mary Larson

Mrs. John Erickson

Mrs. John Erickson

Mrs. John Erickson

Blessings of Table



FIRST LUTHERAN CHURCH

Humboldt, Iowa

F. T. LOKENSGARD, Pastor

Blessings at Table

(Before Meal)

Come, Lord Jesus, be our guest,
And let Thy gifts to us be blessed.

Amen

Lord God, Heavenly Father, bless us,
and these Thy gifts which we receive
from Thy bountiful mercy, through
Jesus Christ, our Lord.

Amen

I Jesu Navn gaar vi til bords
At spise, drikke, paa dit ord;
Dig Gud til aere, os til gavn
Saa faar vi mad i Jesu Navn.

Amen

(After Meal)

I Jesu Navn, til bords vi sad
Og fik av Herrens haand vor mad
Til gavn for legem og for sjael
Gud lad os det bekomme vel.

Amen

We thank Thee, Lord, for this our food,
For life and health and every good.

Amen

We give thanks to Thee, O Lord, for Thou
art good, and Thy mercy endureth forever.

Amen

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 Mrs. Floyd Brandsgaard
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OUR SAVIOUR'S LUTHERAN CHURCH ALCW

Humboldt, Iowa

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RECIPE FOR HAPPINESS

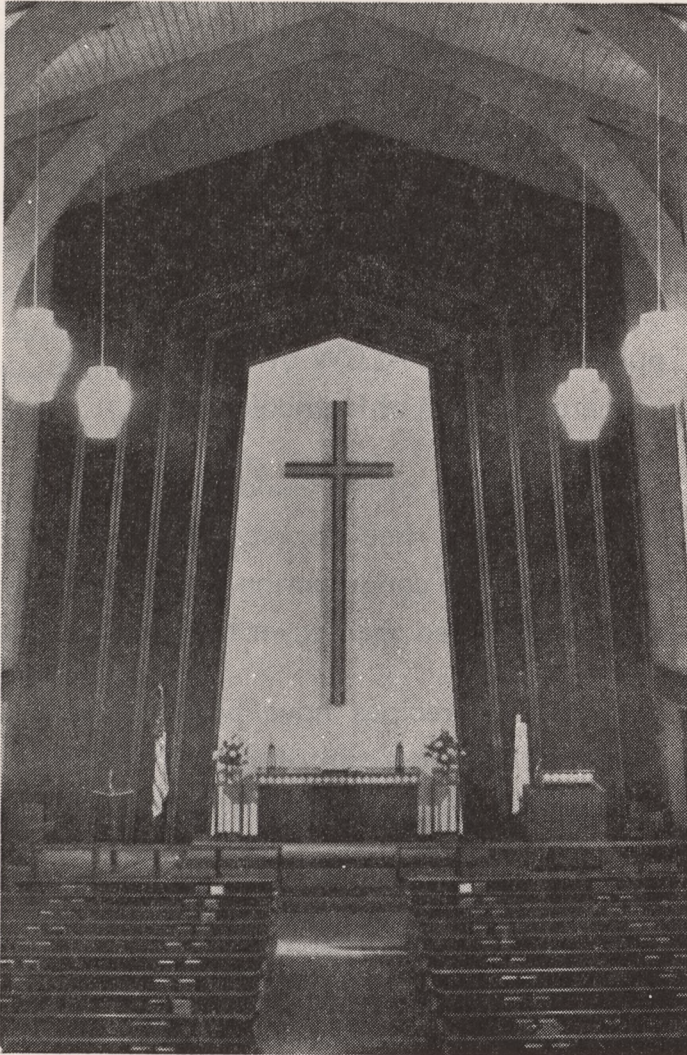
Take two heaping cups of patience, one heart full of love, two hands full of generosity, a dash of laughter, one head full of understanding, sprinkle generously with kindness, add plenty of faith and mix well; spread over a period of a lifetime and serve everybody you meet. —Dateline

Cook Book Committee

Mrs. Russell Cooper
Mrs. Jean Kleve

Mrs. Clarion Hanson
Mrs. Harold Peterson

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OUR SAVIOUR'S LUTHERAN CHURCH

Humboldt, Iowa

PASTORS

L. C. Jenson

Arthur Montgomery

Foreword

The Guild Cook Book was compiled and published by the Guild of First Lutheran Church in Humboldt, Iowa.

The revised edition was compiled and published by the ALCW of Our Saviour's Lutheran Church of Humboldt, Iowa.

The members of the Guild and ALCW wish to express their appreciation to the members of the congregation who so willingly contributed their favorite recipes.

Some new recipes have been added. These recipes were contributed by ladies not having a recipe in the first edition.

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BREADS

Jesus said unto them, I am the Bread of Life; he that cometh to me shall never hunger; and he that believeth on me shall never thirst.
John 6:35

BUNS

- | | |
|-------------------------------------|--------------------|
| 1 pkg. dry yeast | 1 cup warm water |
| ¼ cup luke warm water | 1 egg beaten light |
| 2 level tbsp. melted lard or butter | ½ tsp. salt |
| ½ cup sugar | |

5 cups flour, sometimes it takes 5 cups, and sometimes not. Knead down and let rise till light and make into buns and let rise till light. Bake for about 20 minutes at 400°. This makes about 20 buns.

Annie Klevos.

BASIC REFRIGERATOR ROLLS

- | | |
|------------------|----------------------------|
| 2 pkgs. of yeast | 1½ tsp. salt |
| ¼ cup water | 1 cup milk, scalded |
| ⅓ cup shortening | 4¾ to 5¼ cups sifted flour |
| ⅓ cup sugar | 3 beaten eggs |

Soften active dry yeast in warm water, add shortening, sugar, salt to scalded milk cooled to lukewarm. Beat in 2 cups flour, add softened yeast and beaten eggs. Add remaining flour to make a soft dough. Cover let rest 10 minutes. Knead on floured board 5 to 8 minutes. Place in lightly greased surface. Cover and let raise in a warm place until doubled (about 1½ hours) punch down, form into smooth ball. If you make these into cinnamon rolls butter may be substituted for shortening.

Mrs. Erhard Larsen.

BUTTERSCOTCH-PECAN ROLLS

- | | |
|---------------------|-------------------------|
| 1 pkg. yeast | 2 well-beaten eggs |
| 1 cup lukewarm milk | 3½ cups flour |
| ¼ cup sugar | ¼ cup melted shortening |
| 1 tsp. salt | |

Combine lukewarm milk, yeast, salt and sugar. When yeast is dissolved, stir in eggs and half of the flour. Beat until mixture drops from spoon in sheets—5 to 10 minutes—stir in melted shortening. Stir in remaining flour with hand, adding just enough to make a soft dough. Knead until smooth and elastic. Round up and place in a greased bowl. Cover with damp cloth. Let rise in a warm place (82°) until doubled in about 2 hours. Punch down. Let rise again until almost double, about 45 minutes. Punch down. Cover with damp cloth and let rest 10 minutes. Roll out to oblong shape, ¼ inch thick. Brush with butter. Sprinkle ¼ cup sugar and 1 tsp. cinnamon. Roll and cut in 1 inch slices.

Combine 2 tbsp. melted butter, ½ cup brown sugar, ¼ cup dark corn syrup. Warm to dissolve sugar in a greased shallow pan. Sprinkle ½ cup pecans. Place rolls, cut side down, over mixture. Cover, let rise. Bake in moderate oven (350°) about 30 minutes.

Mrs. Ole Fjetland.

BUTTERHORN ROLLS

(36 rolls)

Heat $1\frac{1}{2}$ cups milk to bit warmer than luke. Take $\frac{1}{2}$ cup milk to melt 2 tbsp. butter. Place the 1 cake yeast in this milk and dissolve. In mixing bowl beat up $\frac{1}{2}$ cup sugar and 2 eggs. Add the yeast mixture and beat well. Then add the other cup milk. Add 4 cups flour, one cup at a time so it will beat in well. Pour into well greased pan and let rise 3 hours. Take out $\frac{1}{3}$ at a time onto well floured board. Roll into circle like pie crust about $\frac{1}{4}$ inch thick. Cut 12 wedges (like pieces of pie) and with each piece roll up starting at large end. Pinch down the point. Place on well greased cookie sheet. Let rise until about double. Bake in 400° oven for 10 minutes.

In Memory of Corolla Lonning Henderson.

CINNAMON LOAF

1 cake yeast	$\frac{1}{2}$ tsp. salt
2 tbsp. lukewarm water	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ cup butter
2 tbsp. butter	3 tbsp. sugar
1 beaten egg	1 tsp. cinnamon
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ cup seedless raisins

Dissolve yeast in water; scald milk; add butter, sugar, salt and cool to lukewarm. Add $\frac{1}{2}$ cup flour to make batter; add yeast and egg and beat well. Then add rest of flour to make a soft dough. Turn out on lightly floured board and knead lightly. Place in a greased bowl, cover and set in a warm place. Let rise until doubled in bulk. When light, punch down; divide dough in four portions into lengthwise strips; twist 2 strips side by side into a greased bread pan. Sprinkle filling and raisins and twist the remaining strips on top. Let rise until double in bulk. Bake in moderate oven (350°) for 40 Minutes. Makes one loaf.

Filling

$\frac{1}{4}$ cup butter	1 tsp. cinnamon
3 tbsp. sugar	$\frac{1}{4}$ cup seedless raisins

Mix together and spread $\frac{2}{3}$ of this mixture between the twist of dough and sprinkle the rest on top.

Mrs. Herman Ahlrichs.

CINNAMON LOAF

$\frac{1}{2}$ cup shortening	1 tsp. baking powder
1 cup sugar	2 cups flour
2 eggs	1 tsp. salt
1 tsp. vanilla	Sprinkle between layers of batter
1 cup sour cream	$\frac{1}{4}$ cup sugar 1 tsp. cinnamon
1 tsp. soda	

Cream shortening and sugar. Add eggs, vanilla, sour cream and dry ingredients. Put half the batter in greased loaf tin. Sprinkle with half of sugar and cinnamon mixture and cut through batter with a Knife. Pour in remaining batter, sprinkle rest of sugar and cinnamon mixture and again cut through with knife. Bake for 1 hour in a 350 degree oven.

BUTTERMILK ROLLS

1 cup lukewarm buttermilk	3 tbsp. shortening
1 tsp. sugar	1 package yeast
¼ tsp. soda	¼ cup warm water
1 tsp. salt	2¼ to 2½ cups flour

Dissolve yeast in warm water, using a large mixing bowl, dissolve the sugar, soda, and salt in the buttermilk. Then add the melted shortening and yeast. Stir in the flour and mix thoroughly. Let rise until double in size. Then shape into rolls and bake 15-20 minutes at 400 degrees.

Mrs. Gaylord Olson.

CINNAMON ROLLS

1 cake yeast	3 eggs, well beaten
¼ cup lukewarm water	¾ cup scalded milk
1¼ tsp. salt	4 cups sifted all purpose flour
½ cup melted shortening	2 tbsp. powdered sugar
¼ cup sugar	1 tbsp. cinnamon.

Soften yeast in lukewarm water for 5 minutes. Add salt, shortening, sugar, eggs and milk. Add flour, a little at a time, beating thoroughly after each addition until dough is stiff and smooth. Cover with a damp cloth, set in a warm place and allow to rise until double in bulk. Work down with spoon, cover and allow to rise until double in bulk. Punch down, beat with spoon until shiny (do not knead). Fill well oiled large muffin pan half full. Cover and let rise until double in size. Brush with butter or margarine. Sprinkle liberally with powdered sugar and cinnamon mixture. Bake in hot oven (450° F) for 12 to 15 minutes. Makes 16 to 18 rolls.

Mrs. P. S. Lund.

CINNAMON YEAST ROLLS

Soften 1 cake compressed yeast in 1 cup lukewarm milk; add ¼ cup sugar, 1½ cups flour. When bubbly, add 1 tsp. salt, 2 beaten eggs. ¼ cup melted shortening or salad oil, and 1½ cups flour.

Knead. (¾ to 1 cup of flour will have to be added during the kneading process.) Let rise until double in bulk.

Roll into ¼ inch thickness, spread with 3 tbsp. melted butter; sprinkle with cinnamon, ½ cup raisins or nuts, if desired. Roll like a jelly roll, into 1½ inch slices. Place in greased pans. Let rise until double in bulk. Just before baking, pour over caramel syrup:

Bring to boiling ½ cup brown sugar, 1 tbsp. butter and ¼ cup water.

Bake in moderate oven (350°) 35 minutes. Makes 18 rolls.

Mrs. Arthur Klevos

ICE BOX ROLLS

½ cup shortening	3 cups unsifted cake flour
½ cup sugar	1 beaten egg
¾ tsp. salt	1 cake compressed yeast
½ cup boiling water	½ cup cold water

Pour boiling water over shortening, sugar and salt. Blend and cool. Add beaten egg. Let yeast stand in cold water until softened. Stir and add to the mixture. Add flour. Blend well. Cover and place in refrigerator. Rolls are best if the dough stands at least 4 hours. Bake in oven 400° for 15 minutes.

Mrs. Hale Halverson.

X gives timing

DILLY BREAD

- | | |
|------------------------------------------------------|---------------------|
| 1 pkg. yeast | 1 tbsp. butter |
| ¼ cup warm water | 2 tsp. dill seed |
| 1 cup creamed cottage cheese
(heated to lukewarm) | 1 tsp. soda |
| 2 tbsp. sugar | ¼ tsp. soda |
| 1 tbsp. instant minced onion | 1 unbeaten egg |
| | 2¼ to 2½ cups flour |

Soften yeast in water. Combine in mixing bowl: cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and soften yeast. Add flour to form a stiff dough, beating well after each addition. Cover and let rise in warm place (85 to 90 degrees F) until light and doubled in size, 50 to 60 minutes. Stir down dough. Turn into well greased 8" round casserole (1½ to 2 qts.) Let rise in warm place until light, 30 to 40 minutes. Bake at 350 degrees for 40 to 50 minutes until golden brown. Brush with soft butter and sprinkle with salt. Makes one round loaf.
Marie Pedersen.

HALF TIME SPOON ROLLS

- | | |
|----------------------------|------------------------|
| Dissolve: | Combine in large bowl: |
| 1 cake compressed yeast or | ¼ cup sugar |
| 1 pkg. active dry yeast in | ⅓ cup shortening |
| ¼ cup lukewarm water | 1 tsp. salt |
| | ¾ cup scalded milk |

Cool: to lukewarm by adding ½ cup cold water.

Blend in: 1 egg and dissolved yeast
Add: 3½ cups flour.

Mix until well blended. Place in greased bowl. Let rise in warm place until double, about 45 minutes or 1 hour. Stir down dough. Spoon into well greased muffin tins, filling about ½ full. Let rise to top edge of muffin cup (about 45 minutes). Bake in moderately hot oven (400° F) 15 to 20 minutes.
Mrs. Lloyd Clark.

ICE BOX ROLLS

- | | |
|-----------------------|----------------------------|
| 2 cups milk | 1 cake Fleischmann's yeast |
| ¼ cup shortening | 2 eggs |
| ½ cup sugar | 7 cups flour |
| 1 cup mashed potatoes | 1 tsp. salt |
| ½ cup lukewarm water | |

Scald milk and add shortening, sugar and mashed potatoes. Dissolve yeast in warm water and add to mixture. Add 2 well beaten eggs, and flour and salt. Knead well. Put in refrigerator over night. Remove the next day and make into roll. Let them rise 2 hours. Bake 10 minutes in a 375° oven.
Edith Sayers.

OATMEAL BREAD

- | | |
|-----------------------|---------------------|
| 2 cups boiling water | 1 tbsp. melted lard |
| 1 cup oatmeal | 1 cup brown sugar |
| 1 tbsp. melted butter | 1½ tsp. salt |

Combine the six above ingredients and let cool. Dissolve one cake yeast in ¼ cup warm water. Add to oatmeal mixture. Add 5½ cups flour. Knead well, let rise. Put into pans. Let rise again. Bake one hour in 350° oven
Mrs. Harvey Bogaard.

MUFFIN BRAN

Pour 2 cups of boiling water over 2 cups 100% All Bran and set aside.
(40% used sometimes)

Cream 1 heaping cup of shortening (approx. $1\frac{1}{4}$ cups)

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

Add 4 beaten eggs

1 quart buttermilk

Add bran mixture. Sift 5 cups flour, 5 tps. soda, 1 tsp. salt and add all at once with 4 cups of Bran buds. Mix until moistened. Bake in muffin tins 400 degrees for 20 to 25 minutes. Mixture will keep in refrigerator for 6 to 7 weeks.

Mrs. Bud Larson.

ORANGE FILLING FOR ROLLS

$\frac{1}{3}$ cup orange juice

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

$1\frac{1}{2}$ tbsp. lemon juice

$2\frac{1}{2}$ tbsp. corn starch

1 tbsp. grated orange rind

$\frac{1}{3}$ cup water

1 tsp. grated lemon rind

Salt

Blend all ingredients. Bring to a boil; take from stove and cool. Makes enough for 20 rolls.

Roll out dough, spread with filling, and roll up as a jelly roll. Cut in one inch pieces. Cover and let dough rise. Bake in 375° oven for 20 to 25 minutes.

Mrs. Joe Leist, LeRoy, Minnesota.

OVERNIGHT BUNS

When shaping bread into loaves, save 1 cup dough. Place in pan and add 1 cup water, let stand for 2 hours. Add lard $\frac{1}{4}$ cup; sugar 2 tps; and flour to make soft dough, not quite as stiff as bread. Let rise 5 hours. Then shape into buns. Let rise overnight and bake in the morning.

Mrs. Raymond Wilcox.

PUMPKIN BREAD

3 cups sugar

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

4 eggs

1 cup oil

$3\frac{1}{3}$ cups flour

2 tsp. soda

1 tsp. cinnamon

1 tsp. nutmeg

2 cups cooked pumpkin

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

Mix with electric mixer. Divide into 3 medium sized loaf pans. Bake for 1 hour or more in 350 degree oven. Pecans may be added. This freezes well.

Mrs. Warren Reetz.

RICH DINNER ROLLS

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

1 cup cold water

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

2 eggs, well beaten

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

1 tsp. salt

2 cakes yeast

8 cups flour

Add lard and sugar to boiling water and cool. Add yeast cakes dissolved in cold water, then add beaten eggs. Add flour and salt and mix well. Place in refrigerator to rise until ready to use. Punch down and shape into desired rolls and let rise until light. Bake in a hot oven (400° to 425°) for 20 minutes.

Mrs. Gordon J. Olson.



OVERNIGHT BUNS

- | | |
|---------------------------|-------------------------------|
| 1 pkg. yeast dissolved in | 1 cup sugar |
| 1 cup lukewarm water | ½ cup lard |
| 2 cups warm water | 10 cups flour (approximately) |
| 2 tsp. salt | |

Begin the rolls right after dinner. Combine the warm water, lard, sugar and salt. Cool to lukewarm and add the dissolved yeast. Mix well. Add more flour, kneading it in, using hands, until smooth and satiny. Will take about 15 minutes. Place in a greased bowl and let rise until 6 P. M. Punch down and let rise until 10 P. M. Form into buns and place on greased cookie sheets. Grease top of buns. Cover with waxed paper and towel. Let rise in cool room over night. Bake immediately in the morning. Oven 375° for 25 minutes. Makes 4 dozen.

Mrs. P. S. Lund.

SWEET ROLLS

- | | |
|---------------------|-------------------------|
| 1 cup lukewarm milk | 1 cake compressed yeast |
| ¼ cup sugar | 1 small beaten egg |
| ¾ tsp. salt | 3½ to 3¾ cups flour |
| 2 tbsp. shortening | |

Mix together the milk, sugar salt and shortening and crumble into mixture the yeast and stir until it is dissolved. Stir in beaten egg. Mix in the flour in two additions.

Turn the dough onto lightly floured board. Cover and let stand 10 minutes to tighten up. Then knead until smooth and elastic. Round up and place in a greased bowl. Cover with damp cloth and set to rise at 85 degrees until double in bulk, about 2 hours. Punch down dough. Round up and set to rise again about 45 minutes. Punch again and let rise 15 minutes. Shape into any shape roll desired and let rise until double in bulk and bake at 400 degrees. This makes about 1½ dozen rolls.

Mrs. Clarence Anderson.

SWEET ROLLS

- | | |
|-------------------------|--------------------|
| 1 pkg. granulated yeast | ½ cup sugar |
| ¼ cup lukewarm water | 2 or 3 eggs |
| 1½ cup warm water | 1 tsp. salt |
| ½ cup lard | About 7 cups flour |

Dissolve yeast in the ¼ cup water, using a large mixing bowl. Dissolve the lard, sugar, salt in the warm water. Add the beaten eggs and yeast. Beat in 4 cups of the flour, then add the remaining flour as needed. Cover and let rise about 1½ hours in a warm place (82°). Turn out on floured board and knead a few minutes. Divide into thirds and make up into desired rolls, Cloverleaf, Orange, Parker House, Pecan, Cinnamon or Buns. For sweet rolls, roll out into oblong sheet 12 inches wide, cut 12 strips and twist and hold one end of the twisted strip down on baking sheet. Wind strip around and around. Tuck end underneath. Let rise until light and bake 12-25 minutes, depending on size in 400° oven. Place a tsp. of jam on each roll and frost with powdered sugar frosting. Makes 3 dozen rolls.

Mrs. Kaleb Sunwall.

REFRIGERATOR ROLLS

¾ cup milk	1 cake compressed yeast
¼ cup sugar	¼ cup lukewarm water
1 egg	1 tsp. salt
3 tbsp. shortening	3½ cups flour

Scald milk, pour over sugar, shortening, and salt in the mixing bowl, cool to lukewarm. Soften yeast in warm water and add beaten eggs, mix well and add to the mixture. Add ½ of the flour and beat thoroughly and add the remaining flour, mixing well. Grease top of dough and cover bowl with wax paper and towel. Store in refrigerator until needed. 2½ hours before baking take from refrigerator and shape into rolls, cover, let rise until doubled in bulk. Bake in moderate hot oven about 400 degrees for 20 minutes.

Mrs. Anna Rossing.

WHITE BREAD

(2 loaves)

Into a bowl and mix:	2 tbsp. sugar
2 cups lukewarm water or	1 tsp. salt
part potato water	2 tbsp. shortening

Crumble into this mixture 1 package yeast. Stir until dissolved. Mix in 3 cups of flour and beat well. Mix in by hand 3 cups more flour until dough is easy to handle. Turn on to a floured board and let rest 10 minutes. Then knead until smooth and elastic. Place in a greased bowl and cover with damp cloth and let rise for 2 hours. Punch down. Let rise again 45 minutes. Punch down and divide into 2 loaves. Put into 2 greased bread pans 5 by 9 by 3. Cover and let rise about 1½ hours. Bake 15 minutes in hot oven (450°). Then reduce to 375 and finish baking, about 30 minutes.

Mrs. George Meyer.

WHITE BREAD

1 pkg. dry yeast in	2 tbsp. sugar
¼ cup lukewarm water	2 tbsp. salt
6 cups warm water	14 cups sifted flour (approx.)
2 tbsp. lard	

Pour the six cups of water into a large bowl and add the lard, sugar, and salt and 7 cups of flour. Beat well. Cover and let batter rise ¾ hour, beat down and let rise again. Mix in the remaining flour and let rise. Then knead down and divide into 5 loaves. Let rise until doubled in size and light, about 1 hour. Bake about 75 minutes at 350 degrees.

Mrs. O. B. Soppeland.

BLUEBERRY MUFFINS

2 cups flour	¼ cup shortening
4 tsp. baking powder	1 tsp. salt
1 egg	1 cup milk
¼ cup sugar	1 cup blueberries drained

Mix dry ingredients, add melted shortening and milk. Add blueberries last. Beat just enough to combine, makes 12 large or 15 small muffins. Bake 20 minutes in hot oven 375°.

Grace Olson.

WHOLE WHEAT BREAD

- | | |
|-------------------------|---------------------------------------|
| 3½ cups milk scalded | 2 cakes compressed yeast |
| ½ cup brown sugar | Soften yeast in ½ cup lukewarm water. |
| 1 tbsp. salt | 5 cups whole wheat flour |
| 4 tbsp. butter and lard | 3 cups white flour |
| ½ cup molasses | |

Scald milk while hot, add butter and lard, sugar, salt and molasses, let cool. Then add the yeast and 3 or 4 cups of whole wheat flour and beat well or use electric beater. Knead in white flour and whole wheat flour until the dough is elastic. Grease the bowl and let rise until double in bulk. Then punch down lightly, let rise again in about 45 minutes. Mold into 2 loaves, put in individual bread pans and let rise until doubled in bulk. Bake 1 hour at 315 to 350 degrees. Reduce heat the last ½ hour to 315 degrees. Mrs. Einar Sande.

WHOLE WHEAT COLACHES

- | | |
|-------------------------|---------------|
| 1 cake compressed yeast | 1 tbsp. sugar |
| ¼ cup lukewarm water | |

Let set 15 minutes in a warm place, then add:

- | | |
|-----------------------------------------------------|--|
| 1 cup milk, which has been scalded and cooled. Add: | |
| 1 cup whole wheat flour | |

Stir well until all lumps disappear. Let rise 30 minutes. Then add:

- | | |
|-------------------|--------------------------|
| 1 egg well beaten | 1½ cup whole wheat flour |
| ⅓ cup sugar | ½ cup melted fat |
| ¾ cup milk | 1½ cup white flour |
| 2 tsp. salt | |

Mix ingredients in order given. Knead; let rise for 2 hours. Knead; let rise 30 minutes. Shape into 24 small balls and place on baking tins. Brush with shortening; let rise 30 minutes. Then make impressions in dough with fingers and fill with any fruit sauce (pineapple or apricot jam is very good). Let rise 15 minutes. Bake in 375-400 degrees oven for 20 minutes. Makes 3 to 3½ dozen. Mrs. Gordon Devine.

GOLDEN SOUR CREAM MUFFINS

- | | |
|------------------------|---------------|
| 1 well beaten egg | ½ tsp. soda |
| 1 cup thick sour cream | ½ tsp. salt |
| 1½ cup of flour | 2 tbsp. sugar |
| 1½ tsp. baking powder | |

Combine beaten egg and sour cream, add the dry ingredients, mix just enough to moisten. Bake in muffin tins in 350 degree oven for 25 minutes. Mrs. Alva Massen.

APPLE SAUCE NUT BREAD

- | | |
|----------------------|---------------------------|
| 2 cups flour | ½ tsp. cinnamon |
| ¾ cup sugar | 1 cup nut meats |
| 3 tsp. baking powder | 1 egg |
| 1 tsp. salt | 1 cup smooth apple sauce |
| ½ tsp. soda | 2 tbsp. melted shortening |

Sift dry ingredients. Add nuts. In mixing bowl beat egg and add apple sauce and shortening. Add dry ingredients and nuts. Stir until just blended. Pour into a greased loaf pan and bake in 350° oven for one hour. Cool. Mrs. Clarence Meyer.

WHOLE WHEAT BREAD

2 loaves

- | | |
|------------------------------------------------|---------------------------|
| 1 cake compressed yeast or
1 pkg. dry yeast | 2 cups lukewarm water |
| 1 tbsp. sugar | 3½ cups whole wheat flour |
| 2 tbsp. shortening | 2 cups white flour |
| ¾ cup sorghum or molasses | 1 tbsp. salt |

Soak yeast in 2 tbsp. lukewarm water, add sugar and let stand about 10 minutes. Mix shortening, water and yeast, add enough of both dark and light flour to make a sponge. Let rise for about 30 minutes, then add molasses, salt and remainder of flour. Add more flour if the dough needs to be stiffer. Let rise and make in to loaves which you let rise until doubled in bulk. Bake in oven 325 degrees for 1 hour.

Mrs. Geo. Lee.

BANANA BREAD

- | | |
|---------------------|----------------------|
| 1 cup sugar | 1 tsp. baking powder |
| ½ cup shortening | 1 tsp. soda |
| 3 or 4 ripe bananas | 2 cups flour |
| 2 eggs | Dash salt |
| 3 tbsp. sour milk | |

Combine sugar in shortening, add eggs and bananas. Add baking powder, soda, and salt to sour milk and add to above. Add flour and bake in high loaf pan for ½ hour at 325 degrees.

Mrs. Walter Schlievert,
Mrs. Howard Olson,
Mrs. Herman Underberg.

BANANA NUT BREAD

- | | |
|------------------|-------------------|
| 1 cup sugar | 2 beaten eggs |
| ½ cup shortening | 2 cups flour |
| ½ tsp. salt | 1 tsp. soda |
| 3 mashed bananas | ¼ cup ground nuts |

Cream shortening and sugar, add salt and mashed bananas, then the well beaten eggs. Sift other dry ingredients together and add to mixture along with the nuts. Bake 35-45 minutes at 350 degrees. Bake in greased 9x5 inch loaf pan.

Mrs. Clare Donahue, Mrs. Delmar Hill.

BROWN BREAD

- | | |
|---------------------|-------------------|
| 2 cups sour milk | 1 cup white flour |
| ¾ cup molasses | 2 tsp. soda |
| 1 egg | ½ tsp. salt |
| ½ cup sugar | 1 cup raisins |
| 3 cups graham flour | |

Mix together sour milk, molasses and beaten egg. Sift together and add the white flour, salt, soda and sugar. Mix well, then add the graham flour and the raisins. Beat well. Set aside and let it rise for one hour. Put in loaf pans and bake one hour at 350°. Makes 2 loaves.

Mrs. C. B. Olson.

BOSTON BROWN BREAD

1 cup white flour	1 cup molasses
3 cups graham flour	1 cup raisins
2½ cups sour milk	Pinch of salt
2½ tsp. soda	

Combine all the ingredients. Place in tin cans, filled about $\frac{2}{3}$ full, and steam for two hours. Mrs. Amos Hanson.

QUICK COFFEE CAKE

¼ cup butter	¼ tsp. salt
⅔ cup sugar	2 cups flour
1 egg beaten	2 tsp. baking powder
1 cup sweet milk	

Cream butter, sugar, and add beaten egg. Sift dry ingredients and add alternately with milk. Turn in shallow pan.

Mix together:	2 tsp. cinnamon
2 tbsp. melted butter	½ cup English walnuts
½ cup brown sugar	

Sprinkle this mixture over top of coffee cake batter. Bake 25 minutes 375°. Mrs. Carl Hoveland, Mrs. Jean Kleve.

COFFEE CAKE

¾ cup shortening	1 tsp. baking powder
½ cup brown sugar	1 tsp. cinnamon
1 cup white sugar	½ tsp. nutmeg
2 eggs	1 cup buttermilk or sour milk
½ tsp. salt	1 tsp. soda
2 cups flour	

Cream shortening and sugar, add eggs and beat well. Combine spices, salt, baking powder and flour and add alternately with sour milk to which soda has been added. Pour into large greased cake pan and top with the following:

⅓ cup brown sugar	½ cup walnuts
1 tsp. cinnamon	Dot with butter

Bake in moderate oven (350°) until tooth pick inserted in dough comes out clean. Mrs. A. T. Anderson, Mrs. S. T. Sampson.

COFFEE CAKE

½ cup shortening	½ cup sugar
Cream and add 1 beaten egg	
Add:	
½ tsp. vanilla	½ cup milk
1½ cups flour	1½ tsp. baking powder
½ tsp. salt	

Spread ½ of batter in 8 inch square pan. Cover with date filling and add rest of batter. Top with chopped nuts. Bake at 350° for 45 minutes.

Date Filling

½ cup brown sugar	¼ cup melted butter
1 tbsp. flour	¼ cup nuts
1 tbsp. cinnamon	¼ cup dates

Mrs. Gunvald Sande.

CORN BREAD

1 cup corn meal 4 tsp. baking powder
1 cup white flour 2 eggs
½ tsp. salt 1 cup milk
¼ cup sugar ¼ cup melted shortening

Stir well and bake in hot oven 20 minutes.

Mrs. James A. Olson.

SWEET CREAM CORN BREAD

Sift into bowl:

¾ cup yellow corn meal ¼ cup sugar
1¼ cups sifted flour ½ tsp. salt
3 tsp. baking powder

Add:

2 eggs beaten 1 cup thick cream

Beat vigorously until smooth. Pour into greased 9 inch square pan. Bake in hot oven (425°) 30 minutes. Serves 8. Mrs. Cliff Lander.

DATE SANDWICH LOAF

2 cups sifted flour ¾ cup milk
3 tsp. baking powder ¼ cup orange juice
1½ tsp. salt Grated rind of one orange
¾ cup sugar 4 tbsp. chopped nuts
5½ tbsp. vegetable shortening ½ cup chopped dates
1 egg beaten

Sift flour, baking powder, salt and sugar into mixing bowl. Cut in shortening until mixture is like coarse meal. Stir in milk, orange juice, orange rind, nuts and dates. Add egg and mix well. Pour into well greased loaf pan. Bake in moderate oven 350 degrees for 1 hour and 15 minutes. Place pan on cake rack and let stand for a few minutes before turning bread out on its side to cool.

Mrs. P. S. Lund.

DATE NUT BREAD

1 cup hot water over 1 cup 2 cups flour, 1 white flour
 chopped dates, add 1 tsp. soda and 1 graham flour
1 egg 1 tsp. baking powder
1 tbsp. melted butter 1 tsp. salt
½ cup sugar 1 tsp. vanilla
 ½ cup nuts

Bake at 350 degrees for 30 to 40 minutes. Raisins can be used instead of dates. Mrs. Oscar Holden, Mrs. Burton Cran.

GRAPE NUT BREAD

1 cup grapenuts 2 beaten eggs
1½ cups sugar 1 tsp. salt
1 tsp. soda 2 tsp. baking powder
2 cups sour milk 4 cups sifted flour

Mix grapenuts, sugar, soda and sour milk and let soak 1 hour. Add the remaining ingredients and mix well. Form into loaves and bake in 325 degree oven for 1 hour. Makes 2 loaves.

Mrs. Alva Maassen, Mrs. George Trost.

DATE NUT BREAD

1½ cups dates	2¾ cups flour
1½ cups boiling water	1 tsp. soda
1½ cups sugar	1 tsp. cream tartar
1 tsp. salt	1 cup nut meats
2 tbsps. shortening	1 tsp. vanilla
1 egg	

Put chopped dates, sugar, salt, and shortening in a bowl. Pour boiling water over them and let stand until cool. Then add the beaten egg, flour, salt, cream tartar, nuts and vanilla. Bake in two loaf pans in a 350 degree oven.

Mrs. Fred Eisler, Mrs. Harry Johnson,
Mrs. Elmer Johnson, Mrs. Stanley Lee

NUT BREAD

2 cups brown sugar	½ tsp. salt
2 cups sour milk or buttermilk	1 tsp. baking powder
2 eggs	1 cup nut meats
4 cups flour	1 cup raisins or dates
2 tsp. soda	

Beat eggs and sugar thoroughly. Add sour milk and beat well. Add flour sifted with salt, baking powder and soda. Stir in nut meats. Bake in wax paper lined pans in 350 oven 1 hour. Makes two loaves. Texture and flavor improve after 12 hours.

Mrs. Mary Johnson, Mrs. Marion Olson.

HONEY DATE BREAD

1 cup boiling water	¾ tsp. salt
1 cup chopped dates	2 tsp. baking powder
2 tbsps. shortening	½ to 1 cup chopped nuts (optional)
¾ cup honey	1 tsp. vanilla
1 egg	
1½ cups sifted flour	

Cover chopped dates with boiling water and cook for 2 minutes over moderate heat, stirring constantly. Cream shortening and add honey gradually, beating as you add it. Add the egg and mix well. Stir in date mixture. Sift flour, salt and baking powder. Stir into mixture. Mix well but do not over do it. Pour into well greased pan and bake in slow oven 325 degrees for 1 hour and 15 minutes. Remove from oven, place on cake rack and tip pan on its side. Let stand 10 minutes then slide bread from pan onto rack. Bake your bread a day ahead of slicing time. It will slice better and the bread will develop more flavor. Keeps well.

Mrs. Merle Clark.

ORANGE BREAD

Peel of 2 oranges chopped fine	2 tbsps. shortening
½ tsp. salt	3 cups flour
1 cup sugar	1 egg well beaten
2 cups water	4 tsp. baking powder

Combine first four ingredients and boil for 15 minutes. Allow to cool. Combine with dry ingredients and bake in a long, well greased loaf pan for about 75 minutes at 350 degrees.

Mrs. Olga Hoganson.

JELLY CORN MEAL MUFFINS

- | | |
|----------------------|---------------------------|
| 1 cup corn meal | 1 cup milk |
| 1 cup flour | 1 egg (well beaten) |
| ½ tsp. salt | 2 tbsp. shortening melted |
| 4 tsp. baking powder | |

Mix and sift corn meal, flour, salt, and baking powder. Gradually add milk, egg, and shortening. Fill greased muffin tins ¼ full. Put a teaspoon of jelly on the top of the batter in each cup and then cover the jelly with more batter. Bake in hot oven for 20 minutes.

Mrs. Clifford M. Thorson.

NUT BREAD

- | | |
|-----------------------------|--------------------|
| 1 cup brown sugar | 1 tsp. soda |
| 1 cup white sugar | 4 cups flour |
| 1 cup sour cream (or sweet) | 1½ cups nut meats |
| 1 cup sour milk | 2 eggs well beaten |

Bake in very slow oven till almost raised, then quicken oven, test with tooth pick. Bake 350° for about 1 hour.

Mrs. Cliff Lander.

PEANUT BUTTER BREAD

- | | |
|---------------------|----------------------|
| 1½ cups flour | 1 tsp. salt |
| 1 cup bran cereal | 4 tsp. baking powder |
| ½ cup sugar | 1¼ to 1½ cups milk |
| ½ cup peanut butter | |

Combine flour, bran cereal, sugar, salt and baking powder and cut in the peanut butter as you would shortening in biscuit. Add milk and stir thoroughly. Pour into greased loaf pan, let stand 10 to 20 minutes. Bake 50 to 60 minutes 375°.

Mrs. Hans Olson.

RAISIN NUT BREAD

- | | |
|-------------------------------|---------------------------|
| 2¼ cups sifted enriched flour | 1 cup raisins |
| 3 tsp. baking powder | 1 egg |
| ½ tsp. salt | 1 cup milk |
| ½ cup sugar | 3 tbsp. melted shortening |
| ½ cup chopped nuts | |

Sift flour, baking powder, salt and sugar together. Stir in nuts and raisins. Beat the egg until yolk and white are mixed. Combine with milk and melted shortening. Stir the liquid mixture into dry ingredients mixing only until the flour is all moistened. Pour into a well greased loaf pan. Bake in moderate oven 350° for one hour.

Slip the hot loaf still in the pan onto a cake rack for at least 5 minutes before removing from the pan. If using larger raisins take time to snip them into smaller pieces so they won't be so apt to sink to the bottom of the bread.

Mrs. Jack Dailey.

CRISP WAFFLE

- | | |
|---------------|----------------------|
| 3 eggs | 1 cup cream |
| 2 tbsp. sugar | 1 tsp. baking powder |
| 1 tsp. salt | 1 cup flour |

Beat eggs separately. Add sugar, salt, and cream to yolks. Mix baking powder with flour. Combine two mixtures and fold in beaten egg whites.

Mrs. Otis Thompson.

RICH WAFFLES

- | | |
|----------------------|-------------------------|
| 1¼ cups sifted flour | 1 cup sour milk |
| ½ tsp. soda | ¼ cup melted shortening |
| ½ tsp. salt | 3 egg yolks |
| 1 tbsp. sugar | 3 egg whites |

Sift together flour, salt and sugar into big bowl. Add soda to sour milk and add to first mixture. Add beaten egg yolk and cooled melted shortening. Beat egg whites and fold in. Makes 4 waffles.

Mrs. Robert Sorlien.

WAFFLES

- | | |
|----------------------|-------------------|
| 2 cups flour | 1½ cups milk |
| 3 tsp. baking powder | 6 tbsp. salad oil |
| 2 tsp. sugar | ¼ tsp. salt |
| 3 eggs | |

Sift flour once and measure. Then sift flour, sugar, baking powder and salt three times. To the well beaten egg yolks add flour alternately with milk. Then add the salad oil. At the last, fold in stiffly beaten egg whites. Serves four.

Mrs. Edwin Malde, Mt. Vernon, So. Dak.

FRENCH TOAST

- | | |
|---------------------|--------------|
| 3 eggs, well beaten | 1 tsp. sugar |
| ½ tsp. salt | ½ cup milk |

Combine in a shallow dish all ingredients. Cut 8 slices of bread in half. Using a fork, dip each slice into the egg mixture, coat both sides. Fry each slice until brown on both sides. Serve hot with butter and syrup or a favorite jelly or jam. 4 servings. Miss Emma Alexander.

GRIDDLE CAKES

- | | |
|---------------------------------|------------------------|
| 2 cups sifted all-purpose flour | 2 eggs |
| 3 tsp. baking powder | 1½ cups sweet milk |
| 3 tbsp. sugar | 3 tbsp. butter, melted |
| ¼ tsp. salt | |

Sift flour, baking powder, sugar and salt together. Beat egg, add milk and stir into dry ingredients. Add melted butter. When griddle has reached correct temperature, pour the cakes. When full of bubbles, turn. Be certain to turn cakes only once. Mrs. Robert Larson.

ANGEL FOOD DOUGHNUTS

- | | |
|------------------|---------------------------|
| 1 cup sugar | ½ tsp. soda |
| ¾ cup sour cream | 2 tsp. baking powder |
| ¼ cup sour milk | 3 cups flour |
| 3 eggs | ½ tsp. salt |
| 1 tsp. vanilla | ¼ tsp. cinnamon or nutmeg |

Beat cream and milk with rotary egg beater until foamy. Add sugar and beat until dissolved. Add eggs, one at a time and beat.

Sift dry ingredients together and stir into first mixture.

Put batter in refrigerator and leave at least one hour, or over night of you wish. Cut with a small cutter and fry in deep fat.

Mrs. Edward Carlson.

CHOCOLATE DOUGHNUTS

- | | |
|----------------------------------------|-------------------|
| 3 tbsp. butter or vegetable shortening | 6 cups cake flour |
| 1¼ cups sugar | 1 tsp. soda |
| 2 eggs | 1 tsp. cinnamon |
| 2 squares chocolate | ¼ tsp. salt |
| 1 cup sour milk | 1½ tsp. vanilla |

Cream butter and sugar, then add eggs well beaten, vanilla, melted chocolate, sour milk and flour mixed and sifted with soda, cinnamon and salt. Add more flour if necessary to handle the mixture. Toss on slightly floured board. Knead slightly and roll to ¼ inch in thickness, shape with doughnut cutter and fry in deep fat heated to 360 degrees and drain on absorbent paper.

Mrs. Manly Michaelson.

RAISED DOUGHNUTS

- | | |
|----------------------------|---------------------|
| 2 cakes yeast | ½ cup sugar |
| ¼ cup lukewarm water | 1 cup scalded milk |
| 1 tbsp. sugar | 2 eggs, beaten |
| ½ cup vegetable shortening | 5 cups sifted flour |
| 2 tsp. salt | |

Crumble yeast into bowl. Add warm water and 1 tbsp. sugar, set in warm place until light and spongy (15 minutes). Combine shortening, salt and ½ cup sugar in bowl and add milk. Stir until shortening is melted, then cool. Add yeast and eggs and mix well.

Add flour and knead smooth dough. Cover and let rise until double in bulk, (2 hours). Roll ½ inch thick and cut, then let them rise. Makes 2½ dozen.

Mrs. Robert H. Christensen.

DOUGHNUTS

- | | |
|--------------------------|--------------------------|
| 3 egg yolks, well beaten | 3½ cups sifted flour |
| 1 cup sugar | 3 tsp. baking powder |
| 1 cup milk | ¾ tsp. salt |
| ¼ cup melted shortening | ¼ tsp. nutmeg or vanilla |

Sift flour, salt baking powder and nutmeg together. Beat egg yolks, add sugar gradually. Add milk and shortening. Stir in dry ingredients and mix well. Roll out on floured board to ⅜ inch in thickness. Cut. Fry in deep hot fat (375°) until brown, turning once. Drain on absorbent paper. Makes about 3 dozen.

Mrs. Ben Layton.

DOUGHNUTS

- | | |
|--------------------|----------------------|
| 2 tbsp. shortening | 1 tsp. salt |
| ¾ cup sugar | 5 tsp. baking powder |
| 2 well beaten eggs | 1 tsp. cinnamon |
| ¾ cup milk | ½ tsp. nutmeg |
| 3½ cups flour | |

Cream shortening and sugar, add eggs and beat well. Add milk, then flour sifted with salt, baking powder and spices. Roll on lightly floured surface ⅜ inch thick. Cut with floured doughnut cutter; let stand 15 minutes; fry in deep hot fat (375°) until brown, turning once. Drain on absorbent paper. Makes 3 dozen.

Mrs. Don Michaelson.

CAKES

And Elijah said unto her, Fear not; go and do as thou hast said; but make me thereof a little cake first, and bring it unto me, and after that make for thee and for thy son.—I Kings 17:13.

ANGEL FOOD CAKE

Sift together $\frac{1}{2}$ cup sugar and 1 cup cake flour. Measure $1\frac{1}{2}$ cups egg whites, and put into a large bowl. Add $1\frac{1}{2}$ tsp. cream of tartar, $\frac{1}{4}$ tsp. salt and $1\frac{1}{2}$ tsp. vanilla. Beat until stiff and add gradually 1 cup sugar. (For best results use an electric mixer, but do not use mixer when adding the flour). Fold in the flour and sugar mixture. Bake at 325° for 45 minutes, then 350 for 15 minutes. Turn upside down 1 inch from table surface and cool before removing from pan.

Mrs. Glen Brodale.

APPLE SAUCE CAKE

1 cup sugar	1 tsp. baking powder
$\frac{1}{2}$ cup shortening	1 tsp. cinnamon
1 egg	$\frac{1}{2}$ tsp. cloves
$1\frac{1}{2}$ cups apple sauce	2 cups flour
$\frac{1}{2}$ cup nut meats	$\frac{1}{2}$ tsp. salt
1 tsp. soda	

Cream shortening and sugar. Add egg, applesauce and then the dry ingredients. Bake at 375 degrees for 35 minutes.

Topping

3 tbsp. butter, melted	2 tbsp. cream or evaporated milk
5 tbsp. brown sugar	$\frac{1}{2}$ cup cocoanut

Mix and pour over cake when it comes from oven. Put back into oven for 5 or 10 minutes.

Mrs. Gunvald Sande.

APPLESAUCE CAKE

(Raw Apples)

$\frac{3}{8}$ cup shortening	$\frac{1}{4}$ tsp. allspice
$1\frac{1}{2}$ cups sugar	1 tsp. soda
2 eggs beaten	1 tsp. baking powder
$\frac{1}{2}$ cup sour milk	$\frac{1}{2}$ tsp. vanilla
$2\frac{1}{2}$ cups flour	1 cup raisins
1 tsp. cinnamon	2 cups raw chopped apples
$\frac{1}{2}$ tsp. Cloves	

Cream shortening and sugar. Add the beaten eggs. Sift together dry ingredients, using a part to flour the raisins and apples. Add the dry ingredients and the milk alternately, then the raisins and apples. Bake at 350 degrees F. for 45 minutes.

Mrs. Hans Fey.

APPLESAUCE CAKE

$2\frac{1}{2}$ cups sifted flour	$\frac{1}{2}$ cup soft shortening
2 cups sugar	2 cups unsweetened applesauce
$\frac{1}{4}$ tsp. baking powder	2 eggs ($\frac{1}{3}$ to $\frac{1}{2}$ cup)
$1\frac{1}{2}$ tsp. soda	$\frac{1}{2}$ cup chopped walnuts
$1\frac{1}{2}$ tsp. salt	1 cup raisins cut up
$\frac{3}{4}$ tsp. cinnamon	

Bake 45 to 50 minutes at 350° .

Mrs. Floyd Breiner.

APPLE SAUCE CAKE

1 cup sugar
½ cup butter
1 egg
1½ cups sweetened apple sauce
½ cup nut meats
2 tsp. soda
½ tsp. cinnamon
½ tsp. cloves
2 cups flour
½ tsp. salt
½ cup raisins (chopped)
1 cup dates, cut up

Cream butter and sugar. Add egg, apple sauce and then the dry ingredients and fruits. Bake at 375° for 35 minutes.

Mrs. O. J. Olson.

BANANA CAKE

Put into a small bowl and mash 2 or 3 bananas. Measure out 1 cup. Sift together:

2 cups sifted all-purpose flour
½ tsp. baking powder
Put into a large bowl and cream or mix well:
½ cup shortening (soft)
1½ cups sugar
¾ tsp. soda
½ tsp. salt
2 eggs, unbeaten
1 tsp. vanilla

Add:

¼ cup buttermilk or sour milk
½ cup nut meats (optional)

Add sifted flour mixture alternately with mashed banana and blend well. Grease two 9 inch layer cake pans. Bake 350 degrees for 30 or 35 minutes. Makes one large cake.

Mrs. C. J. Johnson, Mrs. Edgar Lonning,
Mrs. Jean Kleve, Mrs. Robert Philip,,
Fort Dodge.

BROWN SUGAR LOAF CAKE

Measure into mixing bowl:

2½ cups cake flour
1¾ cups brown sugar
¾ cup shortening
Mix by hand or mixer 2 minutes.
½ cup milk
3 eggs
1 tsp. salt
3½ tsp. baking powder
¾ cup milk
Add:
1 tsp. vanilla

Mix and pour into greased loaf pan. Bake in moderate oven (375°) about 40 minutes. Makes 9 x 13 x 2 inches.

Mrs. Roy Heim.

CHERRY CAKE

2¼ cups sifted cake flour
3 tsp. baking powder
½ tsp. salt
1⅓ cups sugar
½ cup shortening
¼ cup maraschino cherry juice
(from 5-oz. bottle)
16 maraschino cherries
(cut into eighths)
½ cup milk
4 unbeaten egg whites
(½ to ¾ cup)
½ cup walnut meats
(chopped)

Sift together flour, baking powder, salt and sugar. Add shortening, cherry juice, cherries, and milk. Beat vigorously 2 minutes. Add egg whites. Beat 2 minutes. Fold in nut meats. Pour into 2 round waxed paper-lined 8 inch layer cake pans. Bake in moderate oven (350°), 30 to 35 minutes.

Mrs. Ralph Schulze.

BURNT SUGAR CAKE

½ cup shortening	¼ tsp. salt
1½ cups sugar	2½ tsp. baking powder
2 egg yolks	1 cup water or milk
1 tsp. vanilla	3 tbsps. burnt sugar syrup
2½ cups cake flour	2 stiff beaten egg whites

Thoroughly cream shortening and sugar, add egg yolks and vanilla; beat until fluffy. Add sifted dry ingredients alternately with water, beating well after each addition. Add burnt sugar and fold in egg white. Bake in 2 waxed paper lined 8 inch layer cake pans in moderate oven 350° about 30 minutes. Put layers together and frost with burnt sugar frosting.

Burnt Sugar: Melt ½ cup white sugar in heavy skillet over low heat until dark brown and smooth. Remove from heat; add ½ cup boiling water; return to heat and stir rapidly until molasses like syrup results.
Mrs. Halvor Brandsgard, Mrs. Ole Fjetland.

CHOCOLATE CAKE

½ cup cocoa	2½ cups sifted cake flour
1 cup boiling water	1 tsp. soda
2 cups sugar	½ tsp. salt
¾ cup shortening	¾ cup thick sour milk
3 eggs	1 tsp. vanilla

Mix the cocoa and boiling water to a blended paste and let cool while mixing cake.

Cream sugar and shortening until light. Add the eggs, one at a time, beating after each addition until fluffy. Add vanilla and cooled cocoa paste. Sift cake flour before measuring, and sift dry ingredients together. Add them alternately with the sour milk. Bake in a pan 8 x 12 inches or in two 9 inch pans. Very moist and fine texture.

Mrs. Robert Jacobsen, Rutland, Iowa.

CHOCOLATE CAKE

Sift together into bowl:

1¾ cups sifted flour	½ tsp. soda
1½ cups sugar	1 tsp. salt
1¼ tsp. baking powder (double acting)	

Add:

½ cup vegetable shortening	1 tsp. vanilla
1 cup milk	

Beat vigorously with spoon for 2 minutes by clock or mix with electric beater on slow for 2 minutes, scraping sides and bottom of bowl frequently.

Add:

½ to ¾ cup unbeaten eggs (2 large)	½ tsp. red food coloring
2 squares unsweetened chocolate (melted)	

Beat 2 more minutes and again scrape the sides and bottom of the bowl frequently. Pour in loaf or layer pans and bake 30 to 35 minutes in 375 degree oven.
Mrs. Earl E. Dodd.

CHOCOLATE CAKE

(Using salad dressing)

1½ cups sugar	1 cup salad dressing
2 cups cake flour	3 tbsp. cocoa
2 tsp. baking soda	1 cup warm water
⅛ tsp. salt	1 tsp. vanilla

Combine in mixing bowl and beat 2 minutes. Bake at 350° for 30 minutes.

Mrs. Edward Henderson.

CHOCOLATE CAKE

½ cup shortening	1 oz. chocolate, melted
¼ tsp. salt	2 cups cake flour
1 tsp. vanilla	2½ tsp. baking powder
1¼ cups sugar	1 cup evaporated milk
2 eggs unbeaten	

Combine shortening, salt and vanilla. Add sugar gradually. Add eggs and cream until light. Add chocolate and blend well. Sift flour and baking powder. Add small amounts of flour to egg mixture alternately with milk. Pour into two 8 inch layer pans. Bake in moderate oven at 350 degrees for 25-30 minutes.

Mrs. Gordon Eversoll.

CHOCOLATE CAKE

1½ cups sugar	Sift together:
3 eggs	2 cups flour
1½ cups sour cream	1 tsp. salt
3 tbsp. cocoa	1 tsp. soda
1 tsp. vanilla	

Bake in moderate oven 350° for 30 to 35 minutes.

Mrs. Miles E. Holden.

CHOCOLATE CAKE

2½ cups sifted cake flour	4 well beaten eggs
2 cups sugar	2 cups sour cream
6 tbsp. cocoa	1 tsp. vanilla
2 tsp. soda	½ tsp. salt

Combine eggs, sour cream, and vanilla. Sift together dry ingredients. Add egg mixture to dry ingredients and stir for three minutes. Pour into greased rectangular pan. Bake 45 minutes at 350° F.

Mrs. Richard Blomker.

CHOCOLATE CAKE

2 squares chocolate	1 tsp. vanilla
½ cup hot water	½ tsp. salt
½ cup brown sugar	2 cups flour
1 cup white sugar	1 tsp. soda
½ cup butter	¾ cup sweet or sour milk
2 eggs	

Cream butter and sugar. Add eggs and vanilla and beat until fluffy. Melt chocolate in hot water. Add to mixture when cool. Add sifted dry ingredients alternately with the milk, beating well after each addition. Bake in loaf or layers in moderate oven 350° F. for 25 or 30 minutes.

Mrs. William Johnson, Mrs. D. P. Dyvig.

CHOCOLATE CAKE

½ cup cocoa	2 eggs
½ cup hot water	¾ cup sour milk
2 tsp. soda	2½ cups flour
1¾ cups sugar	Pinch of salt
¾ cup butter	

Mix together cocoa, hot water, and soda and let stand until rest of cake is mixed. Cream butter and sugar. Add unbeaten eggs, sour milk, flour and salt. Stir into the chocolate mixture. Bake at 275° for first ten minutes. Increase temperature to 375° for 25 minutes.

Frosting

2 or 3 squares chocolate (unsweetened)	12 marshmallows 3 tbsp. water
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Heat ingredients in double boiler and thicken with powdered sugar and flavor.
Mrs. Walter Schulze.

CHOCOLATE "FUN-FEST" CAKE

(Marble)

1 square unsweetened chocolate (melted)	¾ tsp. salt
2 tbsp. water	⅓ cup shortening
1 tbsp. sugar	1 cup sugar
¼ tsp. soda	1 egg, unbeaten
2 cups sifted cake flour	1 cup minus 2 tbsp. milk
1½ tsp. baking powder	1 tsp. vanilla

Combine melted chocolate, water, 1 tbsp. sugar and soda; blend thoroughly. Cool mixture.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Then add egg and beat thoroughly. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla, blend. Add ¼ of the batter to the chocolate mixture, mixing only enough to blend.

Use 10 x 5 x 3 inch loaf pan which has been lined on bottom with waxed paper. Put large spoonfuls of batter into pan, alternating plain and chocolate mixtures. Then with a knife, cut carefully through batter once in a wide zigzag course. Bake in moderate oven (350 degrees F.) 1 hour and 5 minutes, or until done. Spread with chocolate frosting.
Mrs. Lewis Joiner.

CHOCOLATE CHIP CAKE

Sift:	1½ cups sugar
2⅓ cups flour or 2 cups plus 2 tbsp.	4 tsp. baking powder
	1 tsp. salt

Mix together:

½ cup vegetable shortening	1 tsp. vanilla
1 cup milk	

Beat 2 minutes. Add ½ to ¾ cup egg whites. Beat 2 minutes more. Fold in carefully ½ cup sweet or semi-sweet chocolate cut in small pieces. Bake 30 to 35 minutes at 350 degrees.

Mrs. Ray Erickson.

CHOCOLATE MARSHMALLOW CAKE

4 squares chocolate, melted	3 cups flour, sifted
4 tbsp. butter, melted	¼ tsp. cream of tartar
2 cups sugar	¼ tsp. salt
2 tsp. soda	2 tsp. vanilla
2 cups rich milk	4 egg whites, beaten stiff

Add sugar to combined chocolate and butter mixture. Dissolve soda in milk, then add dry ingredients and milk alternately, to the chocolate mixture. Add vanilla and fold in egg whites. Pour batter into three nine-inch greased layer pans. Bake in 350 degree oven for 20-25 minutes. When cool frost with marshmallow icing and drip chocolate over frosting after it has set. Evelyne Schon.

CHOCOLATE POTATO CAKE

1 scant cup shortening	½ tsp. allspice
2 cups sugar	1 cup chopped nuts
5 well beaten egg yolks	¼ pound sweet chocolate
½ cup milk	2 cups sifted flour
1 cup cold mashed potatoes	2 tsp. baking powder
1 tsp. cinnamon	5 beaten egg whites
½ tsp. cloves	

Cream shortening with sugar, add beaten egg yolks, and potatoes. Then add sifted dry ingredients, nuts and chocolate. Fold in egg whites. Bake slowly about one hour. Mrs. Hans Fey.

CHOCOLATE SHEET CAKE

Sift together in a large bowl 2 cups sugar and 2 cups flour. Combine in a saucepan 1 stick oleo, ½ cup shortening, 4 tbsp. cocoa and 1 cup water. Bring mixture to rapid boil. Pour over flour and sugar. Stir well. Then add in order ½ cup buttermilk, 2 eggs slightly beaten, 1 tsp. vanilla and 1 tsp. soda. Mix well. Pour into greased 11 x 17 x ¾" pan. Bake at 400° for 20 minutes.

Start making icing 2 minutes before cake is done.

Melt together and bring to boil 1 stick oleo, 4 tbsp. cocoa, 6 tbsp. milk. Remove from heat and add 1 box powdered sugar, 1 cup chopped pecans, ½ tsp. vanilla. Beat well and spread on cake while hot. Leave in pan and cut squares as needed. Mrs. Gordon Hauck.

CHRISTMAS FRUIT ROLL

1½ cups flour	1 tsp. baking powder
1½ cups sugar	1 tsp. salt

Sift above ingredients together.

2# dates	1# Brazil nuts
1# walnuts	

Do not chop nuts or dates. Mix well with flour mixture. Drain and add one 8 oz. bottle of cherries. Leave cherries whole. Add 5 well beaten eggs and 1 tsp. vanilla. Mixture is quite stiff. Pack in 3 well greased 8½ x 4½ x 2½" pans. Bake one hour at 325°.

The fruit roll should be made about a month before Christmas.

Olga Whittlesey.

COCOANUT CARAMEL CAKE

(up-side down)

Cook in 8-inch pan until blended: Sift:

6 tbsp. butter	1¼ cups sifted cake flour
⅔ cup brown sugar	1¼ tsp. baking powder
2 tbsp. water	½ tsp. salt
Add 1 cup cocoanut	¾ cup sugar

Cream ¼ cup butter. Stir in dry ingredients and one egg well beaten, ½ cup milk, 1 tsp. vanilla. Beat vigorously one minute. pour batter over cocoanut mixture. Bake at 350 degrees for 50 minutes.

Mrs. Lester Newton.

COFFEE CAKE

1½ cups flour	¼ cup butter
½ tsp. cinnamon	1 egg
3 tsp. baking powder	½ cup milk
½ tsp. salt	1 tsp. vanilla
¾ cup sugar (can be part brown)	

Sift together dry ingredients. Cut in butter and add egg, milk and vanilla. Beat well.

Filling

½ cup brown sugar	2 tsp. cinnamon
2 tbsp. flour	2 tbsp. melted butter

Pour half batter into pan. Sprinkle with half filling. Add remainder of batter and sprinkle with rest of filling. Bake 30 minutes at 350°. Serves 8.

Mrs. Jerry Knight.

COLD WATER COCOA CAKE

Mix together:

½ cup butter	1 cup sugar
⅛ tsp. salt	1 tsp. vanilla

Add to the above mixture

½ cup cocoa	1⅓ cup cold water
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Add alternately

2½ cups flour	1 cup cold water
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Fold in 3 egg whites beaten stiff and add ¾ cup sugar. Add last 1⅓ tsp. soda dissolved in a little hot water. Bake in 350° oven for 30 to 40 minutes.

Mrs. C. B. Olson.

Mrs. Oliver L. Lehman.

Mrs. Otis Nelson includes 1 tsp. baking powder.

DATE CAKE

2 cups dates	1 tsp. soda
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2 cups hot water

Mix together let stand until rest is ready.

2 cups sugar	3 cups flour
2 tbsp. butter	2 tsp. baking powder
2 eggs	½ tsp. salt
½ cup nutmeats	1 tsp. vanilla

Bake at 350 degrees for 45 minutes.

Mrs. Olaf Olson.

DATE CAKE

1 cup dates, cut fine	2 eggs
1 tsp. soda	1½ cups cake flour
1 cup boiling water	¼ tsp. salt
¼ cup butter	1 tsp. vanilla
1 cup sugar	½ cup nuts

Dissolve soda in boiling water. Pour over dates and let cool. Cream butter and sugar, add eggs and vanilla and beat. Add sifted dry ingredients alternately with date and water mixture. Bake in oiled 9 inch square pan in 350 degree oven for 40 minutes. When cake is cool top with:

Date Topping

½ cup dates, cut fine	¼ cup butter
½ cup water	½ cup nuts
½ cup sugar	

Cook until thick and spread on cool cake. Cut in squares and top with whipped cream. Mrs. Gordon J. Olson, Mrs. Oral Strachan.

DEVIL'S FOOD CAKE

1½ cups brown sugar	1 egg or the yolk of two
½ cup butter or other shortening	

Cream the above together then add:

¾ cup sweet milk	2 squares of chocolate
½ tsp. soda	2½ cups flour
2 heaping tbsp. cocoa or	

Bake half an hour.

Mrs. Joe Olson.

DOUBLE-TREAT CAKE

(Makes two 8" layers and 8 to 10 cup cakes)

Measure into bowl:	¾ cup milk
2½ cups sifted flour	½ cup shortening
1½ cups sugar	1 tsp. salt

Blend by hand or with mixer (medium speed) for 2 minutes. Stir in: 4½ tsp. double-acting baking powder or 5½ tsp single-acting baking powder.

Now add: ½ cup milk, 5 egg whites, 1 tsp. vanilla.

Blend by hand or with mixer (medium speed) for 2 minutes. Half fill 8 inch (1¼ inch deep) layer pans rubbed with butter, lined with heavy waxed paper. Bake remaining batter in cup cake pans rubbed with butter and dusted with flour. Bake all cakes in moderate oven (360° F.); layer cakes about 30 minutes, cup cakes about 20 minutes. Cool cakes in pans on racks for 15 minutes before removing. Loosen edges from pans with spatula. Place racks over cakes and pans; invert. Cool and frost.

Mrs. Lewis Joiner.

EGGLESS CAKE

1 cup sour milk	Salt
1 cup sugar	½ tsp. baking powder
2 cups flour	½ tsp. soda
½ cup shortening	Cinnamon, allspice, nutmeg

Cream shortening and sugar. Combine sour milk and soda and add alternately with the dry ingredients to the first mixture. Mix well. Bake 350° about 30 minutes.

Mrs. Mary Johnson.

FRUIT CAKE

(Dark)

1 cup sour cream	½ tsp. nutmeg
3 eggs, well beaten	½ tsp. cloves
½ cup molasses	½ tsp. ginger
1 tsp. vanilla	¼ cup flour
¼ cup butter	1 cup chopped dates
1 cup sugar	1 cup currants or raisins
2 cups flour	1 cup candied or maraschino cherries
1 tsp. soda	1 cup nut meats
1 tsp. salt	1 pkg. mixed fruit
1 tsp. cinnamon	

Whip the cream, add the eggs, molasses and vanilla. Cream the butter and sugar and add to the cream mixture. Add flour sifted with salt, soda and spices. Dredge the fruit and nuts with the ¼ cup flour. Stir only until well blended. Pour into waxed-paper-lined pans. Bake in a slow oven 275 degrees for 1½ hours.

Mrs. Hazel Lehman Drennan, Rockwell City, Iowa.

FRUIT CAKE

(Light)

3 oz. pkg. lemon peel	1 cup shortening
3 oz. pkg. orange peel	½ cup sugar
½ lb. candied cherries	½ cup light honey
¼ lb. pecan meats	5 well beaten eggs
¼ lb. walnut meats	1½ cups flour
½ lb. pitted dates	1 tsp. salt
1 pkg. candied pineapple	1 tsp. baking powder
1 pkg. citron	½ tsp. nutmeg
½ lb. seedless raisins	½ tsp. cloves
¼ cup flour	¼ cup orange or grape juice

Dredge thinly sliced fruits and nuts with ¼ cup flour. Cream shortening and sugar, add honey, then eggs and beat well. Add flour sifted with dry ingredients alternately with fruit juice. Beat thoroughly. Pour batter over fruits and nuts and mix well. Makes 5 lbs. Line pans with wax paper allowing 1 inch oven all around or use aluminum foil containers. Fill pans ¾ full. Do not spread batter. Bake in 250° oven 3-4 hours for a large 5 lb. cake, or 3 hours for 1 lb. cakes. Place sheet of foil over cake during last half of baking time to prevent too brown a crust. Place a pan of water on lower shelf during baking time. Fruit cakes may be decorated at the end of 2 hours of baking using almonds and cherries to form a daisy.

Mrs. D. P. Jensen.

FARMER'S CAKE

1 cup sugar	1¾ cup sifted flour
2 eggs	2 tsp. baking powder
1 cup sweet cream	1 tsp. vanilla
Salt	

Sift dry ingredients, add eggs and cream and mix well. Add flavoring 350° oven.

Mrs. Jesse Solbeck.

GOLDEN LAYER CAKE

2¼ cups sifted cake flour
1½ cups sugar

3 tsp. baking powder,
(double action)
1 tsp. salt

Sift together then add:

½ cup shortening
1 tsp. flavoring

⅔ cup milk

Beat 2 minutes:

Add 1/3 cup milk; 1/3 to ½ cup unbeaten eggs (2 medium). Beat 2 minutes. Pan size—2 round layer, 8 inch diameter, 1½ inch deep or 9 inch diameter, 1½ inch deep) or oblong 9 x 13 x 2 inches. Bake at 350° 30-35 minutes for layers, 40 to 45 minutes for oblong. Frost with white, chocolate or caramel icing.

Mrs. Robert E. Larson, Mrs. Glen Rosendahl.

JELLY ROLL

4 egg yolks
¼ cup sugar
½ tsp. vanilla
4 egg whites

½ cup sugar
¾ cup flour
¼ tsp. salt
1 tsp. baking powder

Beat egg yolks until thick, gradually adding sugar and vanilla. Beat egg whites, gradually add ½ cup sugar and beat until stiff. Fold yolks into whites, then add the sifted dry ingredients, folding in carefully. Bake in waxed paper lined 10½ x 15 inch jelly roll pan, in moderate oven 375° for 12 minutes. Loosen sides and turn out onto towel sprinkled with powdered sugar. Remove wax paper. Trim crusts. Roll quickly with a fresh sheet of waxed paper on inside of roll. Wrap in towel, cool. Unroll and spread with jelly, about 1 cup. Roll again.

Mrs. Thos Sawyer, Dakota City.

KENTUCKY NUT CAKE

⅔ cup soft shortening
(½ butter)
1½ cups sugar
3 eggs
2½ cups sifted cake flour

2 tsp. baking powder
(double acting)
1 tsp. salt
1 cup milk
1 tsp. vanilla
1½ cup chopped walnuts

Preheat oven to 350°.

Cream shortening, sugar and add eggs. Mix well. Add sifted dry ingredients alternately with milk and add vanilla and walnuts. Pour into greased and floured layer cake pans and bake 25 to 30 minutes.

Mrs. Howard Olson.

LEMON JELLO CAKE

Mix 1 package lemon flake cake mix with 1 package lemon jello. Add ¾ cup water and beat 2 minutes. Add 4 whole eggs and beat 2 minutes. Add ¾ cup vegetable oil and beat 2 minutes. Pour into greased and floured 9 x 13" pan. Bake 350° for 45 minutes. When done, prick top with fork and pour icing over top so it will soak in and leave a glaze.

Glaze: Mix 1 cup powdered sugar, grated lemon rind and juice of lemon to make a sloppy icing.

Mrs. Mike Jensen.

MAPLE PECAN ANGEL CAKE

1 cup sifted flour, $\frac{3}{4}$ cup brown sugar: Sift three times together. $1\frac{1}{2}$ cups egg whites, beat until frothy and add $\frac{1}{2}$ tsp. salt and $1\frac{1}{2}$ tsp. cream of tartar and $\frac{3}{4}$ cup sifted white sugar, continue beating until meringue is firm and holds peaks when wire whip is lifted out of meringue. Add 1 tsp. vanilla.

Fold in gently the flour, sugar mixture with a wire whip. Sprinkle a little of the flour-sugar mixture over $\frac{3}{4}$ cup chopped pecans and fold in. Pour into ungreased tube pan 10 x 4 inch. Bake 70 minutes in 325° oven. Turn pan upside down until cold. Loosen sides by using a spatula. Turn pan over and hit edge sharply on table to loosen. Frost.

Mrs. Clarion Hanson.

MOCK ANGEL FOOD CAKE

2 cups cake flour	Pinch of salt
2 cups sugar	1 cup boiling water
$\frac{1}{2}$ tsp. cream tartar	2 tsp. baking powder
4-6 egg whites	1 tsp. vanilla

Sift flour. Measure 2 cups, add salt. Sift flour and sugar together three times. Pour cup of boiling water over the sugar and flour, slowly, stirring constantly. Let the mixture stand until it is cool.

When the mixture is cool, beat the egg whites and add cream of tartar and baking powder to the egg whites, and beat again until stiff but moist.

Add vanilla to the sugar and flour mixture. Then fold the flour and sugar mixture into the egg whites. Be sure it is all folded in thoroughly.

Bake in a large greased loaf pan for thirty minutes in a slow oven. (The temperature the same as for an Angel Food Cake, 335°).

Mrs. George Hill, Mrs. Elmer Hellickson.

MOLASSES RAISIN CAKE

$1\frac{1}{2}$ cups raisins	2 eggs well beaten
1 cup boiling water	$\frac{1}{2}$ tsp. salt
Boil 10 minutes	2 cups sifted flour
Drain and set aside. Save the liquid.	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ cup butter or margarine	1 tsp. cinnamon
$1\frac{1}{2}$ cups molasses	1 tsp. nutmeg

Cream butter, add molasses, then the beaten egg. Sift dry ingredients together and add alternately with $\frac{1}{2}$ cup raisin water. Bake in loaf pan in 350° oven for 1 hour.

Mrs. C. J. Torkelson.

ORANGE LAYER CAKE

$2\frac{3}{4}$ cups sifted cake flour	$\frac{1}{3}$ cup water
$2\frac{1}{4}$ tsp. baking powder	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ cup butter	1 rounded tsp. grated orange rind
$1\frac{1}{3}$ cups sugar	$\frac{1}{4}$ tsp. salt
$\frac{3}{8}$ cup milk	3 egg whites stiffly beaten

Cream butter, add sugar and salt gradually and cream together. Stir in orange rind and vanilla. Add flour alternately with the liquids and mix well after each addition. Sift baking powder over the top and fold in. Lastly fold in the egg whites. Bake in two greased 9 inch layer pans in 375° oven 25-30 minutes.

Mrs. Burton Tinken.

ONE-EGG CAKE

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|------------------------------|----------------------------------|
| $\frac{2}{3}$ cup sugar | 1 egg |
| $\frac{1}{4}$ cup shortening | $1\frac{1}{2}$ cups flour |
| $\frac{1}{4}$ tsp. salt | $\frac{1}{2}$ tsp. baking powder |
| 1 tsp. vanilla | $\frac{1}{2}$ cup milk |

Cream the shortening and sugar, add the unbeaten egg, and beat thoroughly.

Sift the flour (which has been sifted once before measuring) with the salt and baking powder.

Add alternately with the milk to the creamed shortening and sugar.

Pour into well oiled pan. Bake as loaf or in layers at 375 degrees about 20 minutes.
Pearl Thorson Enockson.

ORANGE CAKE

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|----------------------------------------------------------------------|-------------------------|
| $\frac{1}{2}$ cup butter,
(or about $\frac{3}{4}$ cup shortening) | $\frac{1}{4}$ tsp. salt |
| 1 cup sugar | 1 tsp. soda |
| 2 eggs | 1 tsp. vanilla |
| 1 cup sour milk or buttermilk | 1 cup raisins |
| 2 cups flour | Rind of one orange |
| | Nuts if desired |

Cream shortening, sugar and eggs. Add sour milk and mix. Add flour which has been sifted with soda and salt. Add vanilla. Grind raisins and orange rind and add to batter. Mix well. Bake 350° oven in loaf pan. After cake has slightly cooled cover top with juice of one orange and $1\frac{1}{2}$ cups sugar mixed together.

Mrs. Leonard Klevos, Mrs. Chrls Christensen.

ORANGE CHIP CAKE

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|---------------------------------------------------------------------|----------------------------------------|
| $\frac{1}{2}$ cup shortening | $\frac{1}{4}$ cup grated orange peel |
| $\frac{1}{2}$ cup sugar | $\frac{1}{4}$ cup chopped walnut meats |
| $\frac{1}{2}$ cup brown sugar | 2 cups flour |
| $\frac{1}{2}$ tsp. vanilla | $\frac{1}{4}$ tsp. salt |
| 2 well beaten eggs | 1 tsp. soda |
| 1 7-oz. pkg. semi-sweet chocolate,
(chopped very fine or grated) | 1 cup sour milk |

Cream shortening, sugars and vanilla. Add eggs, beat thoroughly. Stir in chocolate, orange peel, nutmeats. Stir in sifted dry ingredients alternately with sour milk; mix until smooth. Pour into greased 9 inch square pan. Bake in moderate oven (350 degrees) for 50 minutes. Good with or without frosting.
Mrs. Harold Sawyer.

PINEAPPLE CAKE

Cream $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup vegetable shortening.

Add:

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|---------------------------------------|-----------------------------|
| 1 cup crushed pineapple | $\frac{1}{4}$ cup water |
| $2\frac{1}{2}$ cups sifted cake flour | 1 tsp. vanilla |
| 3 tsp. baking powder | 3 egg whites |
| $\frac{1}{2}$ tsp. salt | $\frac{1}{4}$ cup nut meats |

Sift dry ingredients and add alternately with water. Fold in last, egg whites beaten stiff. Bake in moderate oven (350°).

Mrs. Edgar Lonning.

PAPRIKA CAKE

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|--------------------------|-------------------------------------------|
| 1 cup shortening | 1 cup drained pineapple |
| 1 cup sugar | 1 cup seedless raisins |
| 4 well beaten egg yolks | ½ cup cocoanut |
| 3 cups sifted cake flour | 1 cup crushed walnuts |
| 5 tsp. baking powder | ½ tsp. each of lemon and orange flavoring |
| ½ tsp. salt | 4 stiffly beaten egg whites |
| 3 tsp. paprika | |
| 1 cup sweet milk | |

Cream shortening and sugar. Add beaten egg yolks. Add dry ingredients alternately with sweet milk, pineapple, raisins, cocoanut, walnuts and the lemon and orange flavoring. Fold in the egg whites. Bake in moderate oven 250 degrees about 45 minutes. Makes large loaf cake. Serves 24 pieces. Mrs. Alfred Miller.

PINEAPPLE WHITE CAKE

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|----------------------------|--------------------------------|
| 1¼ cups sugar | ½ tsp. flavoring |
| ¼ tsp. salt | 2½ cups flour |
| ½ cup butter or shortening | 3 tsp. baking powder |
| ½ cup pineapple juice | Whites of 4 eggs, beaten stiff |
| ½ cup cold water | |

Method: Cream sugar, salt and shortening until well blended. Sift flour and baking powder; add alternately with milk to creamed sugar and shortening. Beat thoroughly; add flavoring; carefully fold in egg whites. Pour in pans and bake.

Bake in two 9 inch layer pans greased and floured, in moderate oven (375° F.) about 25 minutes.

Filling

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|---------------------|-----------------------------------------|
| ½ cup sugar | Pinch of salt |
| 1 egg | 1 small can crushed pineapple and juice |
| 1 tbsp. corn starch | |
- Heat pineapple, mix sugar, egg, cornstarch and salt, add to juice and cook. Mrs. Heike Tjaden.

PRUNE CAKE

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|-----------------|-----------------|
| 1 cup sour milk | ¾ tsp. allspice |
| 1 tsp. soda | 2 cups flour |
| 1 tsp. cinnamon | |

1 cup sugar, ½ cup shortening, cream together. Add 2 eggs slightly beaten; 1 cup stewed prunes, drained and cut in small pieces.

For frosting: Beat 2 egg whites and 1 cup brown sugar. Spread on top of cake and bake together at 350° F. for 45 minutes. Makes 15 servings. Better make the day before. Mrs. Reuben Wiuff.

RHUBARB OR APPLE CAKE

Cream:

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|---------------------|-----------------|
| 1½ cups brown sugar | ½ cup margarine |
|---------------------|-----------------|

Add 1 egg and mix well. Add 1 tsp. soda in 1 cup sour milk, 2 cups flour, 1 tsp. vanilla and 1½ cups chopped rhubarb or apple. Pour in greased and floured cake pan 8 x 12" and sprinkle ¼ cup white sugar and 1 tsp. cinnamon on top. Bake 350° for 25 minutes.

Myrna Hamilton.

SOUR CREAM CAKE

Sift together:

1¼ cups sugar
1¾ cups flour

4 tbsp. cocoa
¼ tsp. salt

To dry ingredients add 1½ cup sour cream, 2 tbsp. melted butter, and 2 eggs beaten until smooth. Then add 2 tsp. soda which has been dissolved in 4 tbsp. boiling water. Bake in layers or loaf in moderate oven, 350 degrees.

Mrs. Virgil Wood, Mrs. Fred Maassen.

SPICE CAKE

Boil together for about four minutes:

1 cup sugar
1 cup cold water
¼ cup lard
1 level tsp. each of cinnamon, nutmeg and cloves.

¼ cup butter

1 cup seeded raisins

1 tsp. salt

When mixture is cold, add 1¾ cups of sifted flour in which has been mixed 1 level tsp. soda. Mix thoroughly and bake in a loaf pan in a moderate oven. Frost when cold with a boiled white frosting.

Mrs. H. F. Hoganson.

SPICE CAKE WITH NUT TOPPING

2½ cups sifted cake flour
¼ tsp. cloves
¼ tsp. mace
¼ tsp. nutmeg
1 tsp. cinnamon
1 tsp. allspice
2 tsp. baking powder
½ tsp. soda

½ tsp. salt

1 cup brown sugar, firmly packed

½ cup shortening

2 eggs

1 cup thick sour milk or buttermilk

3 tbsp. sugar

½ cup chopped walnuts

Sift together flour, spices, baking powder, soda and salt. Gradually add brown sugar to shortening, creaming until light and fluffy. Add eggs, one at a time, beating well after each addition. Add dry ingredients alternately with sour milk, beginning and ending with dry ingredients. Pour into greased 9 x 9 x 2 inch pan. Mix granulated sugar and walnuts. Sprinkle on batter. Bake in moderate oven (350°) 50-60 minutes.

Mrs. R. K. Barrett.

SPICE DATE CAKE

½ cup shortening
1 cup sugar
1 egg
½ tsp. salt
1 cup nut meats, cut fine
1 cup raisins or dates, cut fine
1½ cup all-purpose flour

2 tsp. baking powder

1 tsp. soda

1 tsp. cinnamon

¼ tsp. cloves

1 cup sweetened hot apple sauce

1 tsp. vanilla

½ tsp. mixed fruit flavor

Blend shortening, sugar, egg and salt together. Stir in dates and nuts. Sift flour with baking powder and spices. Add alternately with soda and hot apple sauce to first mixture. Pour into oiled and floured pan and bake 40 to 50 minutes in a moderate oven. This is a moist and fruity cake.

Mrs. Manly Michaelson.

SPICE DATE CAKE

¾ cup shortening	1 tsp. salt
½ cup sugar	¾ tsp. cloves
½ cup corn syrup	1½ tsp. cinnamon
2 eggs	1¼ cups sour milk
2½ cups sifted flour	1 cup chopped dates
1 tsp. soda	½ cup chopped walnuts

Cream shortening with sugar and syrup, add eggs one at a time. Beating after each addition. Sift flour, soda and spices. Add ¼ cup flour mixture to dates and nuts. Add remaining flour and milk, beginning and ending with flour. Add dates and nuts. Mix well. Bake in 2 layer cake pans for 30 minutes at 375 degrees. Ice with 7-minute frosting.

Sarah B. Zorn.

SPICE NUT CAKE

Sift together:

2 cups sifted cake flour	1 tsp. cinnamon
1 tsp. soda	½ tsp. cloves
½ tsp. salt	½ tsp. allspice

Cream together:

¾ cup shortening	2 cups brown sugar
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Add 2 eggs one at a time, beating well after each addition. Combine: ¼ cup vinegar and ¾ cup milk and 1 tsp. vanilla. Add ½ cup chopped nut meats. Bake in moderate oven.

Mrs. John F. Holdefer.

SPONGE CAKE

5 large or 6 small eggs	¼ tsp. salt
1½ cups sugar	¾ tsp. cream of tartar
⅓ cup cold water	½ tsp. baking powder
1 tsp. vanilla	1½ cups cake flour

Sift flour, salt and baking powder together. Separate eggs. Beat yolks light. Add water, beat a minute, add sugar, beat 3 or 4 minutes or until lemon color. Add flavoring and flour. Beat egg whites until foamy. Add cream of tartar. Beat until stiff. Gently fold the beaten whites into the first part. Bake in angel food cake pan (ungreased) for 50-60 minutes in 300° oven

Frances Beck.

SPONGE CAKE

10 egg yolks	1½ cups sifted cake flour
½ cup hot water	1 tsp. baking powder
1 tsp. lemon extract	¾ tsp. salt
1 cup sugar	

Beat yolks slightly, add hot water gradually, beating constantly, add lemon extract, beating seven minutes by electric mixer or ten minutes by hand beater. Sprinkle sugar in stream. Have flour, baking powder and salt sifted together. Fold this mixture into batter. Bake in tube pan or waxed paper lined pan. Bake at 375° for 35 minutes.

Mrs. Harold Brandsgard.

SPICE RAISIN NUT CAKE

Sift together into bowl:

2 $\frac{1}{3}$ cups sifted flour	1 $\frac{1}{2}$ tsp. cinnamon
1 cup sugar	$\frac{3}{4}$ tsp. nutmeg
1 tsp. soda	$\frac{3}{4}$ tsp. cloves
1 tsp. salt	

Add:

1 cup brown sugar (packed in cup)	$\frac{3}{8}$ cup high grade shortening 1 cup buttermilk
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Beat vigorously with spoon for 2 minutes by clock (about 150 strokes per minute), counting actual beating time or strokes. Or beat with electric mixer on medium speed for 2 minutes. Scrape sides and bottom of bowl constantly.

Add. $\frac{1}{2}$ to $\frac{3}{8}$ cup unbeaten eggs (3). Continue beating 2 more minutes, scraping bowl constantly. Fold in $\frac{1}{2}$ cup cut-up nuts, $\frac{1}{2}$ cup cut-up seeded raisins.

Pour into prepared pan. Bake layers 30 to 35 minutes, oblong 45 minutes in moderate oven (350°) or until top springs back when lightly touched. When cake is cool, frost. Makes 2 round layers or one oblong loaf.

Mrs. Jack Dailey.

SUNSHINE CAKE

1 $\frac{1}{2}$ cups egg whites	Yolks of 6 eggs
Pinch of salt	1 tsp. lemon flavoring
1 tsp. cream of tartar	1 cup flour
1 $\frac{1}{2}$ cups sugar	

Beat egg whites and salt until frothy. Add cream of tartar and beat until stiff. Add sugar gradually. Add beaten egg yolks and flavoring. Fold in flour. Bake for 50 minutes in moderate oven in angel food tin.

Mrs. Virgil Giddings.

TOMATO SOUP CAKE

3 tbsp. shortening	2 tsp. cinnamon
1 cup sugar	1 $\frac{1}{2}$ tsp. cloves
1 can condensed tomato soup	$\frac{1}{4}$ tsp. nutmeg
2 cups flour	1 tsp. soda
$\frac{1}{2}$ tsp. salt	2 tsp. baking powder

Cream shortening and sugar. Stir in tomato soup. Add sifted dry ingredients. Bake in moderate oven for 40 or 45 minutes.

Mrs. Ellen Haas.

UPSIDE DOWN CAKE

Put $\frac{1}{4}$ cup butter into skillet or baking dish that is warm. When butter is melted, sprinkle in lightly, 4 $\frac{1}{2}$ tbsp. brown sugar. Arrange peaches, apricots or pineapple and nuts, if desired, in pan.

Have following batter mixed:

4 egg yolks, beaten until light, and to them add 1 cup sugar and beaten whites of 2 eggs; 1 cup sifted flour with pinch of salt, lastly add 2 egg whites, stiffly beaten. Flavoring.

Pour over mixture in pan. Bake in 350° oven 20 to 25 minutes. Serves 8 to 10.

Mrs. George Johnson.

TEXAS ANGEL FOOD

White part:

$\frac{1}{2}$ cup cake flour (sifted) $\frac{3}{4}$ cup sugar
Sift flour and sugar together 4 times.
6 egg whites $\frac{1}{2}$ tsp. flavoring, vanilla and
Pinch of salt few drops of almond
 $\frac{1}{2}$ tsp. cream of tartar

Beat egg whites with pinch of salt. When foamy, add cream of tartar, and beat until eggs are stiff enough to stand in peaks, but not dry. Fold flour mixture into egg whites slowly. Add flavoring. Pour batter into a large ungreased angel cake pan.

Yellow part:

1 tsp. baking powder Salt
 $\frac{3}{4}$ cup cake flour, 6 egg yolks
(sifted 4 times) Few drops lemon extract
 $\frac{3}{4}$ cup sugar $\frac{1}{4}$ cup boiling water

Beat egg yolks, salt, and sugar together for 3 minutes. Add flavoring. Fold in flour and water alternately into sugar mixture. Pour this batter carefully by spoonsful over the first mixture which is in cake pan. Bake in a slow oven one hour. Remove from oven and cool. When done, the white part will be on the top—or marbelized.

Mrs. Virgil Lines.

WHITE CAKE

$1\frac{1}{3}$ cups sugar $2\frac{1}{4}$ cups cake flour
 $\frac{1}{2}$ cup shortening 4 egg whites
1 cup thin milk Dash of salt
3 tsp. baking powder 1 tsp. lemon extract

Cream sugar and shortening until light. Sift flour, measure and add baking powder and salt. Sift three times. Add alternately with milk to the creamed shortening and sugar. Beat after each addition. Add flavoring. Fold in stiffly beaten egg whites. Bake in moderate oven for about 45 minutes in 9 inch by 12 inch loaf pan.

Mrs. Eric P. Hansen.

WHITE CAKE

Measure into sifter:

$2\frac{1}{2}$ cups sifted cake flour 1 tsp. salt
 $2\frac{1}{2}$ tsp. baking powder $1\frac{1}{4}$ cups sugar
Measure $\frac{2}{3}$ cup vegetable shortening or butter into bowl:

Measure into cup:

1 cup milk 1 tsp. vanilla

Have ready:

5 egg whites, beaten to meringue with $\frac{1}{2}$ cup sugar. Mix or stir shortening just to soften. Sift in dry ingredients. Add milk gradually and beat 2 minutes. Then add meringue mixture and beat 1 minute. Use two 9 inch layer pans or a 13 by 9 by 2 inch pan. Bake about 35 minutes for layer cake and 45 minutes for the loaf cake at 350°.

Mrs. Harold Olson.

WHITE CAKE

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|----------------------|--------------------------|
| 2 cups sugar | 3 cups sifted cake flour |
| 8 egg whites | 1 tsp. flavoring |
| ½ cup butter | 1 cup cold water |
| 3 tsp. baking powder | |

Cream butter and sugar thoroughly. Sift flour and baking powder and add alternately with cold water. Add flavoring and then fold in beaten egg whites. Pour into 2 9-inch layer cake pans and bake in moderate oven 350 degrees for 25 minutes. Mrs. B. J. Fevold.

WHITE CAKE

- Sift together into bowl:
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|---------------------------|------------------|
| 2¼ cups sifted cake flour | 1 tsp. salt |
| 1½ cups sugar | ½ cup shortening |
| 3½ tsp. baking powder | 1 tsp. vanilla |
| ¾ cup milk | |

Beat with spoon or electric mixer for 2 minutes, then add ⅓ cup milk and 3 unbeaten egg whites. Beat 2 more minutes. Pour batter in 2 layer pans or oblong pan. Bake 350 degree oven 30 to 35 minutes. Mrs. Harry Johnson, Mrs Richard Wilcox.

CHOCOLATE CUP CAKES

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|-----------------|----------------|
| 1 cup sugar | 3 tbsp. cocoa |
| 3 tbsp. butter | 1 tsp. soda |
| 1 egg | 1 tsp. vanilla |
| 1 cup sour milk | Pinch of salt |
| 1¼ cups flour | |

Cream shortening and sugar and add egg. Add sifted dry ingredients alternately with the milk. Add vanilla and mix well. Pour into cake cups and bake 20 minutes at 350 degrees.

Mrs. Ray Erickson.

WHIPPED CREAM CAKE

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|---------------|----------------------|
| 3 egg whites | 2 cups flour |
| 1 cup cream | 2 tsp. baking powder |
| 1½ cups sugar | ½ cup cold water |
| ½ tsp. salt | 1 tsp. vanilla |

Beat egg whites stiff, whip cream and fold in beaten egg whites. Sift dry ingredients together three times and add alternately with water to which vanilla has been added. Bake at 350 degrees for about 30 minutes. Mrs. Alva Maassen.

WHIPPED SOUR CREAM COCOA CAKE

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|------------------|-------------------------|
| 1 cup sour cream | 1 tsp. soda |
| 1 cup sugar | 1½ cups flour |
| 2 eggs | 2 tbsp. cocoa (heaping) |
| 1 tsp. vanilla | ½ cup boiling water |
| ½ tsp. salt | |

Sift all dry ingredients together. Whip cream, add egg, then add dry ingredients and vanilla. Last of all add hot water. Bake in a 350 degree oven 35-40 minutes. Mrs. Floyd Lowe.

WHITE LOAF NUT CAKE

2 cups white sugar	1 cup milk
$\frac{7}{8}$ cup butter	1 tsp. vanilla
3 cups sifted cake flour	1 cup nut meats
2 tsp. baking powder	5 egg whites beaten stiff

Save out a rounding tablespoon of the flour and mix with the nut meats. Cream butter, add sugar gradually and cream together. Add vanilla. Add the flour and milk alternately mixing well after each addition. Fold in baking powder which has been sifted over the top. Then fold in the nut meats. Fold in the egg whites last. Bake in a greased loaf cake pan in a 350 degree oven for about 1 hour. Serves 15 generous pieces.

Mrs. Fred Hall.

COCOA CUP CAKES

$1\frac{1}{2}$ cups cake flour, (sifted before measuring)	$\frac{1}{2}$ cup cocoa
$1\frac{1}{4}$ cups sugar	1 tsp. salt
$\frac{2}{3}$ cup shortening	1 tsp. soda
	$\frac{2}{3}$ cup milk

Measure above ingredients into mixing bowl. Stir by hand or with mixer, medium speed for 2 minutes. Add $\frac{3}{4}$ tsp. baking powder. Then add 2 eggs unbeaten, $\frac{1}{3}$ cup milk and 1 tsp. vanilla. Mix by hand or mixer for two minutes. The batter will be smooth and thin. Bake in cup cake pans which have been greased and dusted with flour. Bake in moderate oven (350 degrees) for 15-20 minutes. Frost with your favorite icing. This makes 18-20 cup cakes.

Mrs. Russell Giddings.

ORANGE CUP CAKES

$\frac{1}{4}$ cup shortening	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ tsp. baking powder
1 tbsp. grated orange peel	$\frac{1}{2}$ tsp. soda
1 egg	$\frac{1}{3}$ cup orange juice
1 cup flour	$\frac{1}{2}$ cup chopped nuts

Cream shortening, sugar and grated peel. Add egg and beat very well. Add sifted ingredients, alternately with juice. Add nuts. Fill greased muffins tins $\frac{2}{3}$ full. Bake in moderate oven for 25 minutes at 350 degrees. Remove from oven and sprinkle at once with the following topping:

Blend 3 tbsp. sugar with $\frac{1}{2}$ tbsp. grated orange peel. Sprinkle over cup cakes while hot. Makes one dozen cup cakes.

Mrs. Harold Brandsgard.

ADDITIONAL RECIPES

1 cup milk
 1 cup vanilla
 1 cup nutmeg
 1 cup white sugar
 2 egg whites
 1/2 cup milk
 1/2 cup vanilla
 1 cup nutmeg
 1 cup white sugar
 2 egg whites

COCOA-CUT CAKES

1 1/2 cups cake flour
 1 egg yolk
 1/2 cup cocoa
 1 egg white
 1/2 cup sugar
 1/2 cup milk
 1/2 cup vanilla
 1/2 cup nutmeg
 1/2 cup white sugar
 2 egg whites

ORANGE CUT CAKES

1 cup flour
 1 egg
 1/2 cup sugar
 1/2 cup milk
 1/2 cup vanilla
 1/2 cup nutmeg
 1/2 cup white sugar
 2 egg whites

MIXED BERRY COCOA CUT CAKES

1 cup flour
 1 egg
 1/2 cup sugar
 1/2 cup milk
 1/2 cup vanilla
 1/2 cup nutmeg
 1/2 cup white sugar
 2 egg whites

FROSTINGS

BOILED FROSTING

1 cup sugar
½ cup water
2 egg whites

5 marshmallows
1 tsp. vanilla
pinch of salt

Combine the sugar and water and cook until the mixture threads. Pour the mixture slowly over beaten egg whites, beating constantly. Add the marshmallows which have been cut in pieces. Add the vanilla. Beat until it is stiff enough to hold its shape.

Mrs. Ernest Sime.

BOILED FROSTING

2 cups sugar
¾ cup water
1 tbsp. light corn syrup
or ¼ tsp. cream tartar

dash salt
2 stiff beaten egg whites
1 tsp. vanilla extract

Cook sugar, water, corn syrup and salt over low heat, stirring until sugar dissolves. Cover saucepan 2 to 3 minutes to dissolve sugar crystals on side of pan. Uncover and continue to cook to the soft ball stage (236°). Gradually add hot syrup to egg whites beating constantly. Add vanilla and continue beating until frosting is of spreading consistency. Frost sides of cake first, then top.

Mrs. Robert Schlievert.

BOILED FROSTING

1½ cup sugar
1½ tsp. light corn syrup
½ cup boiling water

2 egg whites
1 tsp. vanilla
salt

Mix sugar, syrup and water and bring to boiling point, stirring until a little dropped into cold water forms a soft ball. Pour in fine stream over stiffly beaten egg whites, beating constantly. Add vanilla and continue beating until cool and of spreading consistency—10-15 minutes. As frosting becomes too stiff for beater, substitute flat wooden spoon. Setting the bowl containing frosting over a pan of boiling water hastens the thickening.

Mrs. Darwin Halvorson.

CHOCOLATE ICING

1 egg
1 cup sugar
3 tbsp. cocoa

3 tbsp. milk
dash salt

Mix all ingredients. When it begins to boil, cook one minute. Stir constantly. Let cool and spread. Beat if needed.

Mrs. A. L. Kingery

CHOCOLATE ICING

1½ cups granulated sugar
1 sq. Bakers chocolate
6 tbsp. cream

1 whole egg
1 tsp. vanilla
1 tsp. butter or a little more

Mix all together except the vanilla and butter. Bring to a boil, stirring constantly. Boil 2 minutes. Remove and add butter and vanilla. Beat until it is of spreading consistency.

Mrs. F. T. Lokensgard.

Very Good

CHOCOLATE ICING DELUXE

- 1 large unbeaten egg
- 2 cups sifted confectioner's sugar
- 1/2 tsp. salt
- 1/3 cup soft butter
- 2 squares melted unsweetened chocolate

Combine all ingredients and beat with spoon or electric beater until fluffy.
Mrs. Earl E. Dodd.

CREAMY CARAMEL ICING

- 2 tbsp. sugar
- 1/3 cup cream
- 6 tbsp. butter
- 3 cups powdered sugar
- 1/2 tsp. salt

Place 2 tbsp. sugar in heavy skillet over low heat stirring constantly until golden brown. Heat cream and butter and stir into sugar until lumps are dissolved. Remove from heat and gradually add powdered sugar. Beat until icing is smooth. Add more cream if icing becomes too thick. Milk may be used instead of cream. Mrs. Howard Olson.

DECORATOR'S FROSTING

- 1 lb. (3 1/2 cups) confectioner's sugar
- 1/2 tsp. cream of tartar
- 3 egg whites
- 1 tsp. vanilla
- 1/2 tsp. salt

Sift together sugar and cream of tartar; add egg whites and vanilla. Beat with a rotary beater until frosting holds its shape. Cover with damp cloth until ready to use. Makes 2 1/2 cups.

Mrs. Glen Brodale.

MINUTE-BOIL FUDGE FROSTING

- 2 ounces finely cut chocolate
- 1 1/2 cups sugar
- 7 tbsp. milk
- 2 tbsp. shortening
- 2 tbsp. butter
- 1 tbsp. corn syrup
- 1/4 tsp. salt

Place ingredients in saucepan and bring slowly to a full rolling boil, stirring constantly. Boil briskly one minute. Cool to lukewarm and if frosting becomes too thick, add a little cream or soften over hot water.

Mrs. John Fellows.

NEVER FAIL CARAMEL ICING

- 3 tbsp. butter
- 6 tbsp. brown sugar
- 6 tbsp. white sugar
- 1/2 cup sweet cream salt
- 9 marshmallows
- 1 1/2 tsp. vanilla
- 1 1/2 cup powdered sugar

Mix butter, brown and white sugar and cream. Bring to a boil and cook rapidly 2 minutes. Remove from heat and add marshmallows. When they have melted, add vanilla and sifted powdered sugar. Will make icing for a large loaf or a 2-layer cake.

Mrs. Omeal Nelson.

Good

ONE MINUTE FUDGE FROSTING

1 cup sugar
¼ cup butter
¼ cup cocoa

¼ cup light cream or top milk
⅛ tsp. salt

Bring to a boil and boil one minute. Beat until thick enough to spread.
Mrs. Miles Holden, Mrs. Kenneth Boyle.

SEVEN MINUTE FROSTING

1 egg white (unbeaten)
1 tbsp. corn syrup
3 tbsp. water

pinch of salt
1 cup sugar
1 tsp. vanilla extract

Cook ingredients over boiling water for seven minutes, beating constantly. Let stand in cold water for five minutes, beating occasionally. Add flavoring.
Mrs. James Olson.

SEVEN MINUTE FROSTING

2 egg whites
1½ cup sugar
¼ tsp. cream of tartar
few grains of salt

1 tbsp. white syrup
1 tsp. vanilla
4 tbsp. cold water

Place all ingredients in top of double boiler except vanilla. Have water boiling in bottom part of boiler and using a rotary beater, beat briskly until the mixture will stand to a peak. Remove from water; let cool for a while then add vanilla. Beat to spreading consistency.

Mrs. Glen H. Rosendahl, Mrs. Osmund Knudson.

SWISS CHOCOLATE FROSTING

1 pkg. (3 oz.) cream cheese
4 tbsp. top milk
dash salt

2 cups sifted powdered sugar
1 ounce chocolate melted
½ tsp. vanilla

Soften cream cheese with milk. Add salt. Add sugar gradually. Add chocolate and beat until smooth. Add vanilla.

Mrs. Gordon Eversoll.

WHITE FROSTING

2½ cups sugar
½ cup light corn syrup
½ cup water

2 egg whites
1½ tsp. vanilla

Combine sugar, corn syrup and water. Cook from 240 to 242 degrees F. or soft-ball stage. Pour slowly over stiffly beaten egg whites, beating constantly. Add vanilla and beat until almost cold, creamy to the taste and stiff enough to mold. This can be kept in a covered jar for a week. If necessary soften with boiling water.

Mrs. Merle Clark.

CAKE FILLING

- | | |
|--------------------------------|------------|
| 1 cup white sugar | 1 cup nuts |
| 1 tall can evaporated milk | salt |
| 1 cup dates chopped (generous) | |

Boil sugar and milk until slightly thick. Add dates and nuts. Stir gently. Boil slowly for a few minutes longer. Cool to lukewarm. Spread to cake while still warm.

Mrs. Harvey Bogaard.

LEMON FILLING

- | | |
|---------------------------------|---------------------------|
| $\frac{1}{2}$ cup boiling water | $\frac{1}{2}$ cup sugar |
| $\frac{1}{8}$ tsp. salt | rind and juice of 1 lemon |
| 1 tbsp. corn starch | 4 egg yolks |

Mix the corn starch, sugar, lemon juice and rind into a paste. Stir in the egg yolks. Add this mixture to the boiling water and cook until thick. Cool and spread on cake.

Mrs. D. M. Engle.

ORANGE CUSTARD

- | | |
|------------------------------|-------------------------|
| juice and rind of one orange | 1 tbsp. flour |
| $\frac{1}{2}$ cup sugar | $\frac{1}{4}$ tsp. salt |
| 1 whole egg | |

Mix and cook in double boiler until thick. Let cool. Add 1 cup whipped cream. Very good as a topping for angel food cake. Serves 10.

Mrs. Claude Prime.

CANDIES

How sweet are thy words unto my taste; yea, sweeter than honey to my mouth.—Psalm 119:103

ALMOND ROCHA CANDY

1 cup sugar
1 cup butter

1 cup chopped almonds
2 or 3 Hershey bars (10 cent size)

Melt butter. Add sugar, stirring constantly. Cook until mixture turns a light brown. Pour over chopped almonds in a large loaf pan. Place Hershey bars on top and, as they melt, spread.

Mrs. F. T. Lokensgard.

ANISE CANDY

3 cups sugar
1 cup white Karo Syrup

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

Boil until a very brittle mass is formed when tested in cold water. Remove from heat. Add $\frac{1}{2}$ tsp. anise oil, and red coloring as desired. Pour into buttered pan. When cold, break into pieces by tapping.

Mrs. L. E. Kleppe.

BOLOGNA CANDY

2 cups sugar
1 cup milk

Boil to soft ball stage
Add $\frac{1}{2}$ pkg. (4 oz.) dates, chopped

Boil until you can see the bottom of sauce pan. Remove from heat. Add $\frac{1}{2}$ cup chopped cocoanut $\frac{1}{2}$ cup chopped walnuts

Stir until stiff. Pour on clean, damp cloth and make into a roll. Chill in refrigerator and slice like bologna.

Mrs. Paul Reasoner.

BUTTERSCOTCH-NUT FUDGE

$\frac{1}{4}$ cup butter or margarine
1 cup brown sugar
1 cup granulated sugar
 $\frac{3}{4}$ cup sour cream

1 tsp. vanilla
 $\frac{1}{2}$ cup chopped black or English 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 236° F. or soft ball stage. Cool at room temperature, without stirring, until lukewarm. Beat until mixture holds shape. Add vanilla and nuts. Quickly spread in greased pan. Cut when cool. Makes about 2 $\frac{1}{2}$ dozen pieces.

Mrs. G. R. Keller.

CARAMEL CANDY

2 cups sugar
1 $\frac{3}{4}$ cups dark syrup

2 cups cream
 $\frac{1}{2}$ lb. butter

Boil sugar, syrup, butter and 1 cup cream. When this is boiling, add the other cup of cream. Boil to a hard ball stage. Add 1 cup chopped nuts. Pour at once into buttered oblong cake pan. When cool, cut into cubes and wrap individually in waxed paper. Twist ends.

Mrs. D. P. Jensen.

CHOCOLATE CANDY

2 cups sugar
Boil to soft-ball stage. Remove from heat and add:
1 pkg. chocolate chips
 $\frac{1}{2}$ cup marshmallow creme
1 cup cream
nuts and vanilla
Beat until cool and put in buttered dish.

Mrs. Irel Willett.

CHOCOLATE FUDGE

2 cups sugar
4 tbsp. cocoa
3 tbsp. corn syrup
1 tbsp. corn starch
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup milk
1 tbsp. butter
1 tsp. vanilla
 $\frac{1}{2}$ cup chopped nuts

Blend sugar, cocoa, corn syrup, salt cornstarch and milk. Boil without stirring to the soft ball stage. Add butter and vanilla, but do not stir. Set pan in cold water until mixture thickens on the bottom. Remove from water and beat until thick and creamy. Add nuts. Pour into 8-inch square pan and allow to cool. Cut in squares.

Mrs. Don Michaelson.

CHOCOLATE FUDGE

2 1-oz. squares unsweetened
chocolate
 $\frac{2}{3}$ cup scalded milk
2 cups sugar
1 tbsp. light corn syrup
2 tbsp. butter
1 tsp. vanilla

Melt chocolate in milk. Add sugar and corn syrup; cool slowly, stirring until the sugar dissolves. Bring to the boiling point, cover and cook 3 minutes. Uncover and cook to the soft ball stage 236° stirring frequently. Remove from the heat; add butter and cool to lukewarm (110°) without stirring. Add vanilla and beat vigorously until very thick and no longer glossy. Quickly spread in greased pan. When firm, cut in squares. Nut meats may be added. $\frac{1}{2}$ cup cocoa may be substituted for the chocolate, then increase the butter to 3 tbsp. Makes 2 dozen pieces.

Mrs. William Blanchard, Mrs. Galen Sharp.

CRACKER JACK

1 cup molasses or sorghum
1 cup sugar
 $\frac{1}{2}$ tsp. salt
1 tbsp. butter
3 quarts popped corn

Melt butter. Add sugar, salt and molasses. Boil to the hard stage (285-290°). Pour over corn, stirring while pouring. Spread in thin layer to cool. Break in pieces.

UNCOOKED FUDGE

$3\frac{3}{4}$ cups sifted powdered sugar
4 tbsp. cream
1 egg, separated
3 squares unsweetened chocolate
3 tbsp. butter
1 tsp. vanilla
 $\frac{3}{4}$ cup chopped walnut meats

Combine sugar, cream and beaten egg yolk. Melt together chocolate and butter. Combine mixtures and blend. Add stiffly beaten egg white and walnuts. Mix thoroughly. Spread in pan and chill 30 minutes.

Mrs. B. J. Fevold.

CHOCOLATE FUDGE

4 cups sugar ¼ cup butter

1 tall can evaporated milk

Cook in very heavy pan, stirring constantly to a firm ball.

Add

2 pkgs. chocolate chips

1 cup nutmeats

1 jar marshmallow creme

1 tsp. vanilla

Pour into large cooky sheet and spread. Makes very large amount but keeps indefinitely.

Mrs. Otis Nelson, Mrs. Gene Edge,

Mrs. Sidney Westfall, Mrs. Walter Schulze.

NUT CARAMELS

1 cup light brown sugar

½ cup butter

1 cup granulated sugar

2 tsp. vanilla

1 cup light corn syrup

1 cup nut meats (pecans, walnuts,

¾ cup thin cream

filberts)

1½ cup condensed milk

Combine all ingredients except nuts and vanilla. Cook in heavy aluminum saucepan over low flame. Stir constantly, cooking until mixture reaches 246° F., or until firmness of a carmel is reached. Add vanilla. Turn into slightly greased pan and sprinkle nuts and press lightly into hot candy; or roll into balls and put pecan halves on top. This is a large recipe. Mrs. Howard Knudson, Clear Lake.

PEANUT BRITTLE

2 cups white sugar

¾ cup hot water

¾ cup white syrup

Boil above mixture until it spins a thread, then add 1 lb. raw Spanish peanuts and simmer for 15 minutes. Turn up heat and boil until golden brown. Remove from fire and add 1 tsp. soda and ¼ tsp. salt. Mix well and spread on greased cookie sheet. Break into pieces when cool.

Mrs. Melvin Friesth.

PEANUT BRITTLE

2 cups white sugar

½ cup water

1 cup white syrup

2 cups raw peanuts

Cook sugar, water and syrup to a hard ball; add peanuts and 1 tbsp. butter. Cook to a light brown, stirring constantly. Remove from heat, add ½ tsp. vanilla and ½ tsp. soda. Stir quickly and pour in buttered pan. The pan from under burners on the stove is good to use. Take forks and pull out very thin. Regular salted nuts may be used. If raw nuts are used, add 1 tsp. salt.

Mrs. Otis Nelson.

PECAN PRALINES

2 cups brown sugar

1¼ cup milk

1 cup white sugar

1½ cup pecan nuts

3 tbsp. corn syrup

1 tsp. vanilla

Cook to soft ball stage (236° F.). Remove from heat and cool until slightly warm (110° F.). Add vanilla and nuts. Whip until creamy. Drop by spoonfuls on waxed paper or into patty forms (buttered).

Ellen Kleppe.

SEA FOAM CANDY

2 cups sugar
½ cup water
1 tsp. vanilla

2 egg whites
⅛ tsp. salt
⅛ tsp cream of tartar

Combine sugar, water, salt and cream of tartar. cover and boil five minutes. Uncover. Wipe sides of sauce pan with a damp cloth. Boil without stirring to firm ball stage (245-248° F.). Pour slowly, beating constantly, over stiffly beaten egg whites. Add flavoring. Continue beating until candy holds its shape when dropped from spoon. Drop by teaspoon on waxed paper. Sprinkle with rose colored cocoanut.

Mrs. Glenn Axne.

ADDITIONAL RECIPES

COOKIES

He said unto them, this is that which the Lord hath said, Tomorrow is the rest of the Holy Sabbath unto the Lord; bake that which ye will bake today; and that which remaineth over lay up for you to be kept until the morning. —Exodus 16:23

ALMOND NUGGETS

1 cup butter
4 tbsp. powdered sugar
1 cup ground almonds or pecans

2 cups flour
 $\frac{1}{4}$ tsp. salt

Cream the butter and sugar together, adding the almonds and flour. Roll in small balls and put in hot oven 375° and bake for ten minutes. Makes about 50. While still warm roll in powdered sugar.

Mrs. Harold Jensen, Mrs. Floyd Brandsgard.

ANISE COOKIES (German)

3 eggs
1 cup sugar
1 tbsp. anise seed

1 tsp. baking powder
 $1\frac{1}{2}$ to 2 cups flour

Beat eggs very light, add sugar slowly; add flour, baking powder, and anise seed rolled fine. Drop by $\frac{1}{2}$ teaspoonfuls on well greased and floured cooky sheets. Let stand over night or about 10 hours, at room temperature to dry. Bake in moderate oven, 325 degrees, 10 to 15 minutes.

Mrs. Hans Fey.

BANANA OATMEAL DROP COOKIES

1 cup sugar
 $\frac{3}{4}$ cup shortening
1 egg well beaten
1 cup bananas, mashed
1 tsp salt
 $\frac{1}{4}$ tsp. nutmeg

$\frac{3}{4}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. soda
 $1\frac{1}{2}$ cups flour
 $1\frac{3}{4}$ cups oatmeal (Quick)
 $\frac{1}{2}$ cup nutmeats

Drop by spoonfuls on cooky sheet. Bake at 350 degrees for 20 minutes. Makes about 3 dozen.

Mrs. Don Knieriem.

BROWN SUGAR COOKIES

$\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup shortening
1 egg
 $\frac{1}{2}$ cup raisins cooked a couple of minutes in small amount of water

1 tsp. vanilla
1 tsp. soda in 2 tbsp. raisin water
2 cups flour

Cream the sugars and shortening, add egg and vanilla, then the soda water. Mix in the flour and raisins. Leave in refrigerator for about 15 minutes. Roll into little balls and press out with wet fork. Bake at 375° for 15 to 20 minutes.

Mrs. T. H. Thorson.

BUTTER CREAM COOKIES

Melt 1 cup shortening in a large sauce pan. Add 1 cup brown sugar and 1 cup white sugar. Mix well and cool.

Break 2 eggs into a measuring cup and fill with sweet cream. Add to first mixture and mix until smooth as honey. Add 1½ tsp. vanilla. Sift 4 cups flour, 1 tbsp. baking powder, 1 tsp. soda, ½ tsp. salt. Add to creamed mixture. If desired, add 1 cup cocoanut. Form into balls the size of a walnut and roll in granulated sugar and bake 350° about 15 minutes. Makes about 5 dozen cookies. Mrs. William Johnson.

BUTTERSCOTCH COOKIES

½ cup butter	2½ cups sifted flour
1½ cups brown sugar	1 tsp. soda
2 well-beaten eggs	½ tsp. baking powder
1 cup sour cream	½ tsp. salt
1 tsp. vanilla	⅔ cup nutmeats

Cream butter and sugar. Add eggs and vanilla. Add dry ingredients alternately with sour cream. Then add nut meats. Drop by teaspoonfuls on greased cookie sheet. Bake 10 to 15 minutes in oven at 350°. Frost if desired. Mrs. Jessie Solbeck.

BUTTERSCOTCH COOKIES

2 cups brown sugar	1 level tsp. cream tartar
1 cup butter	2 level tsp. soda in
2 eggs	½ cup hot water
3½ cups flour	1 tsp. vanilla
	1 cup nutmeats

Drop from spoon in pan. Flatten with fork and bake ten minutes in 375 degree oven. Mrs. Minnie Michaelson.

CHOCOLATE CHIP COOKIES (Soft)

1 cup shortening	½ cup hot water
1½ cup brown sugar	3 cups flour
½ tsp. salt	1 tsp. baking powder
2 eggs	1 pkg. chocolate chips
1 tsp. soda in	nuts may be added

Cream sugar, shortening and salt. Add beaten eggs. Add flour and baking powder alternately with water. Add chocolate chips and nuts. Drop from spoon onto greased cookie sheet. Bake at 350° about 12 minutes. Mrs. Virgil Giddings.

CHOCOLATE COOKIES

½ cup butter	2½ cups flour
½ cup white sugar	2 tbsp. cocoa
1 egg	1 tsp. vanilla
½ cup brown sugar	½ tsp. salt
1 cup sour milk with 1 tsp. soda	½ cup nut meats

Cream butter and sugar, add egg. Sift dry ingredients and add alternately with milk. Add vanilla and drop by spoonfuls into cookie sheet. Bake in 375 degree oven for 10 to 15 minutes. Makes about 3 dozen. Mrs. Orland Lee, Mrs. Ernest Sime.

CHOCOLATE DELIGHTS

- | | |
|----------------------------|----------------|
| 1 cup Condensed milk | 1 cup pecans |
| 2 squares baking chocolate | 1 tsp. vanilla |
| 1 8-oz. pkg. cocoanut | |

Melt chocolate in double boiler. Add condensed milk and cook 10 to 15 minutes. Add remaining ingredients and mix well. Drop by teaspoons on greased baking sheet and bake at 300 degrees 10 to 15 minutes.

Mrs. C. D. Parsons.

CHOCOLATE MACAROONS

- | | |
|------------------------|----------------|
| 1 pkg. chocolate chips | ½ cup sugar |
| 1 small pkg. cocoanut | 1 tsp. vanilla |
| 2 egg whites | |

Melt chocolate chips. Beat egg whites until stiff, add sugar and beat. Add melted chocolate chips, cocoanut and vanilla. Drop by teaspoons on ungreased brown paper on cooky sheet. Bake at 325° for exactly 15 minutes. Temperature and time are very important for these dainty cookies. Yield, about 2 dozen.

Mrs. Merton Chantland.

CHRISTMAS KRINKLE COOKIES

- | | |
|------------------------|----------------------|
| ½ cup butter | ¼ tsp. salt |
| 5 tbsp. powdered sugar | 1 cup sifted flour |
| 1 tsp. almond extract | 1 tsp. baking powder |

Cream butter, sugar, flavoring and salt until light and fluffy. Combine with flour and baking powder. Chill. Roll teaspoon of dough into a ball. Place on ungreased cooky sheet and press flat with a fork dipped in flour. Decorate with sliced gum drops, slivered nuts or colored sugar. Bake at 350° for 10 minutes,

Mrs. Carl M. Anderson.

COCOANUT MACAROONS

- | | |
|--------------|------------------|
| 4 egg whites | 2½ cups cocoanut |
| 1 cup sugar | 1 tsp. vanilla |

Beat egg whites in top of double boiler and add sugar. Boil about 8 minutes or until hard crust forms on edge of pan. Beat as it cooks. Remove from fire and add cocoanut and vanilla. Drop by spoonful on greased pan and bake until brown in moderate oven.

Mrs. Raymond Wilcox.

CRUNCHY COOKIES

- | | |
|-----------------------|-------------------------------------|
| 1 cup white sugar | 1 tsp. soda |
| 1 cup brown sugar | 2 cups flour |
| ¾ cup butter and lard | 1 tsp. vanilla |
| 2 eggs | 4 cups rice krispies or rice flakes |
| ⅛ tsp. salt | 1 cup cocoanut |
| ½ tsp. baking powder | |

Cream sugar and shortening. Add eggs beaten. Add baking powder and soda to flour and mix with the above. Then add cocoanut, vanilla and rice krispies or flakes. Shape in small balls the size of a walnut. Makes 3 or 4 dozen.

Mrs. E. G. Fevold.

DATE COOKIES

1 cup shortening	½ cup nutmeats, chopped
2 cups brown sugar	¾ cups flour
2 eggs	2 tsp. soda
1 tsp. vanilla	2 tsp. cream of tartar
1 cup dates, cut fine	¼ tsp. salt

Sift dry ingredients. Cream sugar and shortening, add eggs and vanilla and beat well. Add sifted dry ingredients and dates and nuts. Form in balls and flatten with fork. You may vary this recipe with peanut butter or rolled peanuts or candied fruit. Bake at 400° for about 10 minutes. Makes about 6 dozen cookies.

Mrs. E. P. Hansen.

DATE-FILLED BUTTERSCOTCH DROP COOKIES

1 lb. dates	1 tbsp. flour
½ cup sugar	1 tbsp. vinegar
½ cup water	

Chop dates and cook with other ingredients until thick.

2 cups brown sugar	3 to 3½ cups flour
1 cup shortening	1 tsp. soda
3 eggs	½ tsp. salt
½ cup water	

Cream sugar and shortening, add slightly beaten eggs. Add sifted flour and soda alternately with water. Then drop small spoonful of dough on greased cookie sheet. Place small spoonful of date mixture in center of dough. Top with another spoonful of the cookie dough and flatten with a glass dipped in water. Bake at 350° for about 20 minutes. Makes 5 dozen.

Mrs. Russell Johnson.

FORK COOKIES

1½ cup sugar	1 tsp. lemon extract
1 cup shortening	3 cups flour
2 eggs	½ tsp. salt
2 tbsp. sweet milk	1½ tsp. cream of tartar
1 tsp. vanilla	1½ tsp. soda

Cream shortening and sugar. Add eggs, milk and flavoring. Then add the dry ingredients which have been sifted together. Drop by spoonfuls on greased cookie sheet. Flatten down with fork that has been dipped in milk. Raisins, coconut or dates may be added for variety. Bake at 400°.

Mrs. Oscar Larson.

FUDGE COOKIES

2 cups sugar	2 tbsp. butter
4 tbsp. cocoa	3½ cups graham cracker crumbs
1 cup milk	½ cup nutmeats or peanut butter
20 marshmallows	pinch of salt
2 tsp. vanilla	

Cook sugar, cocoa and milk until it forms a soft ball in cool water. Add marshmallows and beat until dissolved. Add butter, salt, cracker crumbs and nut meats. Drop by spoonful on oiled paper.

Mrs. Gordon Bjerke.

MINCEMEAT COOKIES

1 cup sugar	2½ cups flour
½ cup butter or oleo	1 tsp. baking powder
2 eggs	1 tsp. soda
1 cup mincemeat	

Drop by spoon on greased cookie sheet. Bake in oven 400° or until brown.
Mrs. John Jacobsen.

MOLASSES CRISPS

¾ cup soft shortening	½ tsp. salt.
1 cup sugar	2 tsp. soda
1 egg	½ tsp. cloves
¼ cup molasses	½ tsp. ginger
2 cups flour	1 tsp. cinnamon

Mix the sugar into the soft shortening ¼ cup at a time, until light and fluffy. Add 1 egg, unbeaten. Stir in the molasses. Add the dry ingredients which have been sifted together and mix well. Chill.

Put 3 tbsp. sugar in small bowl. Shape dough into balls, then roll in sugar. Place on cooky sheets about 2 inches apart. Bake for about 15 minutes at 350°.

Mrs. Lester Newton, Mrs. Heike Tjaden,
Mrs. Amelia Lehman, Mrs. Bess Ellestad.

NUGGETS

1 cup shortening	½ tsp. salt
1 cup brown sugar	2 tsp. cinnamon
3 eggs	¼ tsp. soda
½ cup molasses	½ cup milk
2½ cups sifted flour	1 cup chopped nut meats
4 tsp baking powder	1 cup semi-sweet chocolate chips

Cream shortening and sugar, add eggs one at a time, beating after each. Add molasses and mix well. Sift flour, baking powder, salt, cinnamon, and soda together. Add alternately with milk to creamed mixture. Add nuts and chocolate. Drop by teaspoons on greased baking sheet. Bake in 400 degree oven 10 to 12 minutes.

Mrs. Carl M. Anderson.

OATMEAL DROP COOKIES

1 cup butter	1 cup nutmeats
1 cup sugar	1 tsp. vanilla
2 eggs	2 cups flour
1 cup raisins and 1½ cup water, cook until soft	1 tsp. soda
⅓ cup raisin liquid	½ tsp. salt
2 cups oatmeal	1 tsp. cinnamon
	½ tsp. nutmeg

Cream together the butter and sugar. Add beaten eggs. Add the flour, soda, salt and spices, which have been sifted together, and the raisin liquid. Add raisins, oatmeal, nuts and vanilla. Drop on a cooky sheet. Dip fork in sugar and press cookies down. Bake in 375° oven, 8 to 10 minutes.

Mrs. Floyd Lowe.

OATMEAL COOKIES

- | | |
|------------------|-------------------------|
| 1 cup sugar | 2 eggs |
| 1 cup shortening | 10 tbsp. raisin juice |
| 1 tsp. soda | $\frac{1}{8}$ tsp. salt |
| 2 cups flour | 1 cup oatmeal |
| 1 cup raisins | 1 cup nutmeats |

Boil raisins in enough water to make 10 tbsp. juice. Mix sugar and shortening. Add eggs and salt, then rest of ingredients. Drop from spoon on cookie sheet and bake 8 minutes at 375°.

Mrs. Vern Stensland.

OATMEAL COOKIES (Crispies)

- | | |
|--------------------|----------------------------------|
| 1 cup white sugar | 4 cups quick oatmeal |
| 1 cup brown sugar | 1 cup white flour |
| 1 cup shortening | 1 tsp. baking powder |
| 2 eggs well beaten | $\frac{1}{2}$ tsp. salt |
| 1 cup cocoanut | 1 tsp. soda in 1 tbsp. hot water |

Cream sugar and shortening and add eggs. Add remaining ingredients and mix well. Bake in 300° oven 25 to 30 minutes or until light brown.

Mrs. Harvey Bogaard.

PEANUT BUTTER COOKIES

- | | |
|---------------------------------|---------------------------------------------|
| $\frac{1}{2}$ cup shortening | $\frac{1}{2}$ tsp. vanilla |
| $\frac{1}{2}$ cup peanut butter | $1\frac{1}{2}$ to $1\frac{3}{4}$ cups flour |
| $\frac{1}{2}$ cup brown sugar | 1 tsp. soda |
| $\frac{1}{2}$ cup white sugar | $\frac{1}{4}$ tsp. salt |
| 1 egg | |

Cream shortening, sugars and peanut butter, then add vanilla and egg. Sift flour, and salt together and mix well with above. Chill. Shape into small balls one inch apart on a greased cooky sheet. Press crosswise with wet fork. Bake for 12 to 15 minutes at 375°.

Mrs. George Wallukait.

PHILADELPHIA CREAM CHEESE COOKIES

- | | |
|----------------------------------|---------------------------|
| $\frac{1}{2}$ cup sugar | $1\frac{1}{2}$ cups flour |
| 1 cup shortening | $\frac{1}{4}$ tsp. salt |
| 1 pkg. Philadelphia Cream Cheese | Almond extract |

Chill and roll in powdered sugar. Bake 20 minutes in 350° oven. Makes about 18.

Mrs. Elmer Hellickson.

PINEAPPLE COOKIES

- | | |
|-------------------------------|----------------|
| 1 cup shortening | 1 tsp. vanilla |
| 1 cup white sugar | 1 cup nuts |
| 1 cup brown sugar | 1 tsp. soda |
| 2 beaten eggs | 4 cups flour |
| 1 small can drained pineapple | |

Cream together the shortening and sugar. Add the beaten eggs and milk. Add flavoring, pineapple, and nuts and mix well. Add sifted flour and soda. Drop by teaspoons on greased cooky sheet and bake at 350 degrees for 10 to 12 minutes. Makes 4 dozen.

Mrs. Roy Heim.

ORANGE DROP COOKIES

1½ cups brown sugar	3 cups flour
1 cup shortening	2 tsp. baking powder
2 eggs	1 tsp. vanilla
1 tsp. soda in 1 cup sour milk	1 heaping tbsp. grated orange rind
½ tsp. salt	

Mix in order given. Drop from a teaspoon on ungreased baking sheet and bake in a hot oven (425°) 8 to 10 minutes or until delicately browned. Makes 5 dozen cookies. (1 cup white sugar can be substituted). Frost with following:

2 cups powdered sugar	1 tsp. lemon juice
2 tbsp. soft butter	1 heaping tsp. grated orange rind
3 tbsp. orange juice	

Mrs. Orland Lee, Mrs. Burton Tinken,
Mrs. Herman Underberg, Mrs. Lester Lonning.

RAISIN COOKIES

1½ cups sugar	1 cup raisins
scant cup shortening	2 tsp. soda
2 eggs	5 tbsp. raisin water
1 tsp. salt	4 cups flour
vanilla	

Cook raisins until well done and put soda in 5 tbsp. of raisin water. First mix sugar and shortening, add eggs, salt, liquid and soda. Next add flour and raisins alternately. Drop by spoonful onto pan and press with a fork. Bake until brown in a 400° oven. Miss Annie Klevos.

RANGER COOKIES

1 cup shortening	1 tsp. soda
1 cup white sugar	1 tsp. salt
1 cup brown sugar	1 tsp. vanilla
2 eggs	2 cups quick oatmeal
2 cups flour	1 cup cocoanut
½ tsp. baking powder	2 cups cornflakes or rice cripies

Mix in order given, add cornflakes very last and do not crush too much. Drop by spoonfuls on cooky sheet. Bake at 350 degrees for 15 minutes. Makes 60 cookies.

Mrs. Reuben Wiuff, Mrs. Walter Schultze.

TOLL OATMEAL COOKIES

1 cup shortening	1½ cups flour
¾ cup brown sugar (packed firmly)	1 tsp. salt
¾ cup white sugar	1 tsp. soda in 1 tbsp. hot water
2 eggs	2 cups oatmeal
1 tsp. vanilla	1 cup nutmeats
	1 pkg. chocolate chips

Cream shortening and sugars, add eggs and beat until light. Add vanilla, salt and soda. Then add the flour, oatmeal, nuts and chips. Drop by teaspoonfuls on a greased cooky sheet. Leave room to spread. Bake in moderate oven (350°) for from 5 to 7 minutes. This makes about 4 dozen cookies.

Mrs. Egon Kjeer, Webster City, Iowa.

SAND TARTS

- | | |
|---------------|---------------------|
| ¼ lb. butter | ⅛ tsp. salt |
| 2 tbsp. sugar | ½ cup broken pecans |
| 1½ cups flour | |

Cream butter and sugar, add flour, salt, and nuts. Shape into small balls. Bake in moderate oven until light brown. Roll in powdered sugar while still warm. Makes about 24. Pearl Erickson.

SPICE HERMITS

- | | |
|------------------|----------------------------------|
| 1 cup shortening | ½ tsp. cloves |
| 2 cups sugar | 2 tsp. lemon extract |
| 3 eggs | 1 tsp. soda in 1 tbsp. hot water |
| 1 tsp. cinnamon | 2 cups raisins |
| 1 tsp. nutmeg | 3½ cups flour |

Combine ingredients and roll out in large cookies. Bake at 350° for 10-12 minutes. Makes very large recipe.

The late Mrs. R. A. Skaugstad.

TUTTI FRUITTI COOKIES

- | | |
|---------------------|-------------------------------------------------------------|
| 1 cup shortening | 1 tsp. cinnamon |
| 1 cup molasses | 1 tsp. nutmeg |
| 1 egg | 1 cup seedless raisins |
| 2 cups sifted flour | 1 cup chopped nutmeats |
| 1½ tsp. soda | ¾ cup chopped candied citron,
orange peel and lemon peel |
| 1 tsp. salt | |

Melt shortening and cool, add molasses and egg. Beat well. Sift together flour, soda, salt and spices and add to the first mixture. Put raisins, nut meats and fruit peels through fine blade of food chopper and add to batter. Drop by teaspoons 2 inches apart on greased baking sheet. Bake at 425° for about 10 minutes. Mrs. Carl M. Anderson.

WASHBOARD COOKIES

- | | |
|-----------------------|-----------------------|
| 2 cups brown sugar | 1 tsp. vanilla |
| 1 cup shortening | ¼ tsp. salt |
| 1 teaspoon soda | 1½ tsp. baking powder |
| 2 eggs (well-beaten) | 4½ cups flour |
| 1 cup cocoanut-ground | 2 tsp. milk |

Mix in order given. Drop from spoon on greased cookie sheet. Flatten out with a fork. Mrs. Duane Wendle.

DATE ICEBOX COOKIES

- | | |
|-------------------|----------------------|
| 1 cup white sugar | 4 cups flour |
| 1 cup brown sugar | 1 tsp. soda |
| 1 cup shortening | 1 tsp. baking powder |
| 1 tsp. salt | 1 tsp. cinnamon |
| 3 eggs | |

Cream shortening, add sugar and eggs, beat well. Add sifted flour, soda, baking powder and salt. Roll cookie dough on floured board to ¼ inch thickness.

Filling

- | | |
|-------------|-------------|
| 1 lb. dates | ½ cup sugar |
| ½ cup water | |

Cook until thick. Cool and spread on dough. Roll into jelly roll. Cool in refrigerator over night. Wilma Brown.

APRICOT-RAISIN FILLED COOKIES

½ cup shortening (part butter) ½ tsp. baking powder
1 cup brown sugar ½ tsp. soda
⅓ cup sour cream ½ tsp. salt
1 egg 1½ cups rolled oats
1¾ cups flour

Mix shortening, sugar, cream and eggs well and add remaining ingredients. Chill dough and roll out and cut. Put tsp. of filling on one and cover with another. Bake 8 to 10 minutes at 400 degrees. Yields 2½ dozen.

Filling

½ cup raisins ½ cup brown sugar
½ cup dried apricots ¼ cup water

Cook this until thick and add ½ cup chopped nuts. Cool.

Mrs. Willard Fain.

DATE-NUT PINWHEELS

¾ lb. moist pitted dates, ⅓ cup sugar
 chopped ½ cup water
Cook until slightly thickened. Add ½ cup chopped nuts.
½ cup shortening 1¾ cups sifted flour
1 cup brown sugar, packed firmly ½ tsp. soda
1 egg ½ tsp. cream tartar
1 tbsp. sweet or sour cream ⅛ tsp. salt
½ tsp. vanilla

Mix the shortening, sugar and egg thoroughly. Stir in the cream and vanilla. Sift the dry ingredients together and stir in. Mix together until smooth. Divide dough into two parts. Roll each piece of dough into a rectangle about 7 inches by 11 inches. Spread each piece with half the date-nut mixture. Roll and chill in refrigerator for several hours. Bake at 350 degrees.

Mrs. Charles Wendle.

FILLED COOKIES

2 cups sugar 1 tsp. vanilla
1 cup shortening 4 tsp. baking powder
2 eggs 1 cup milk
pinch salt 3 cups flour
1 tsp. nutmeg

Cream sugar and shortening together and add eggs and beat well. Sift dry ingredients together and add to creamed mixture alternately with milk. Add vanilla. Drop from spoon making nest in top for filling. Bake in 375° oven.

Filling

2 cups raisins ½ cup water
1 cup sugar ¼ tsp. salt
1 tsp. flour

Grind raisins and add remaining ingredients. Cook until thick and cool. Fill the nest made in top of each cookie. Mrs. John Klevos.

FRUIT FILLED SQUARES

1 cup sugar	½ cup hot water
2½ cups rolled oats	1 tsp. soda
2½ cups flour	½ tsp. salt
1 cup lard	

Cream sugar and lard. Add oatmeal and flour and mix like pie crust. Add hot water with soda and salt. Roll very thin and cut in squares.

Filling

1½ cups chopped raisins	½ cup sugar
½ cup water	1 tbs. flour

Boil until thick, cool and spread between two squares and bake in hot oven, 400°. Makes about 4 dozen cookies. Mrs. Irwin Hof.

ICE BOX COOKIES

1 cup brown sugar	½ tsp. salt
½ cup butter	½ tsp. soda
1 egg	1 tsp. vanilla
½ cup nuts	½ tsp. baking powder
1½ cups flour	

Mix the dry ingredients. Roll and let stand 8 hours, then cut in ¼ inch slices and bake. Mrs. George Trost.

OATMEAL CRISPIES

1 cup shortening	1½ cups flour
1 cup brown sugar	1 tsp. salt
1 cup white sugar	1 tsp. soda
2 eggs, beaten	3 cups quick cooking oatmeal
1 tsp. vanilla	½ cup or more nutmeats

Cream shortening and sugar. Add eggs and vanilla. Beat well. Add sifted dry ingredients, add oatmeal and nut meats. Mix well. Shape in rolls. Cool thoroughly or over-night. Slice and bake in moderate oven 350 degrees. Makes 5 dozen.

Mrs. Melville Wilson, Mrs. Harold Olson, Mrs. Olaf Olson.

MOLASSES COOKIES (Soft)

4½ cups flour	2 eggs
2 tsp. soda	¾ cup molasses
2 tsp. ginger	1 cup thick sour cream
1 tsp. salt	
1 cup sifted brown sugar, firmly packed	

Sift, then measure the flour. Sift again with baking soda, ginger and salt. Beat eggs well, add molasses, brown sugar, and sour cream and beat for 5 minutes. Add second mixture to the first.

Chill the dough in refrigerator for several hours.

Turn onto floured board. Roll to ¼ inch thickness and cut with scalloped cookie cutter. Sprinkle with granulated sugar, place on greased baking sheet, and bake for about 12 minutes at 400°. Makes about 4 dozen 3-inch cookies. Mrs. Edith Sayer.

PEANUT BUTTER ICE BOX COOKIES

- | | |
|-----------------------------|---------------|
| 1 cup shortening | 2 eggs |
| 1 cup white sugar | 2½ cups flour |
| 1 cup brown sugar | 1 tsp. soda |
| 1 cup peanut butter (scant) | ½ tsp. salt |

Cream shortening and sugar, add peanut butter and mix well. Add eggs and beat well. Add dry ingredients which have been sifted together. Mix and shape in 2 rolls and chill over-night. Cut in thin slices and bake on greased baking sheet in a 350 degree oven.

Mrs. Ben Dodd.

WHIRL'O WAY COOKIES

- | | |
|----------------------------------|---------------------------------|
| 1 cup butter or margarine | 1½ cups sifted flour |
| 1 cup sifted confectioners sugar | 1 cup quick rolled oats, ground |
| 2 tsp. vanilla | |

Cream shortening, add sugar gradually and cream until fluffy. Add vanilla. Add flour and mix well. Blend rolled oats. Dough will be stiff. Shape dough into rolls 1½ inch in diameter. Chill. Slice and bake on ungreased cooky sheet—slow oven 325° for 25 to 30 minutes or until delicately browned.

Mrs. Wayne Miller.

PECAN RINGS

- | | |
|---------------------|------------------------------|
| 1 cup butter | ½ tsp. salt |
| 1 cup sugar | 2 egg whites, stiffly beaten |
| 1 cup ground pecans | ½ cup sugar. Fold sugar into |
| 2 cups sifted flour | stiffly beaten egg whites |

Cream butter and sugar. Add nuts, flour and salt. Mix thoroughly with the hands. Pat out a piece of dough on wax paper. Place a piece of wax paper over it and roll out. Cut rings with a doughnut cutter. Place on greased cooky sheet. Place a ribbon of meringue around the cooky ring. Bake in a slow oven (300 degrees) for 15 minutes.

Mrs. Ray Wogen.

PIE CRUST COOKIES

- | | |
|----------------------|-------------------------------------|
| 3 cups flour | ¼ tsp. salt |
| 2 tsp. baking powder | 1 cup shortening |
| 1 scant tsp. soda | 2 eggs beaten with 4 tbsp. top milk |
| 1 cup white sugar | 2 tsp. vanilla |

Sift flour, baking powder, soda, sugar and salt into mixing bowl, then cut in shortening as for pie crust. Add eggs beaten with milk and vanilla. Roll thin and bake in hot oven. Cut cooky in any shape desired.

Mrs. Erling Nelson.

SUGAR COOKIES

- | | |
|-----------------|------------------------|
| 1 cup oleo | 2 tsp. soda |
| 1 cup salad oil | 2 tsp. cream of tartar |
| 2 cups sugar | 2 tsp. vanilla |
| 5 cups flour | Salt |
| 2 eggs | |

Roll in balls the size of walnuts, then press with a glass dipped in sugar. Bake at 375° 8-10 minutes. Makes 100 cookies.

Mrs. Harold Dale.

SUGAR COOKIES

- | | |
|------------------|---------------------|
| 1 cup sugar | ¼ tsp. salt |
| ½ cup shortening | 3 tsp baking powder |
| 1 egg | ½ cup milk |
| 3 cups flour | ½ tsp vanilla |

Thoroughly cream shortening and sugar, add eggs and beat well. Add sifted dry ingredients alternately with milk and vanilla extract and mix thoroughly.

Roll ⅛ inch thick on lightly floured surface. Cut with floured cookie cutter, sprinkle with sugar if desired. Bake on greased cookie sheet in moderate oven (375°) about 15 minutes. These may be decorated before baking.
Mrs. Don Michaelson.

RIBBON COOKIES

- | | |
|----------------------|------------------|
| 3 cups flour | 1 cup butter |
| Work like pie dough. | 1 cup sour cream |

Add enough sour cream to roll out like pie crust. Brush with egg white and sprinkle with sugar. Cut in long strips about ½ inch wide and form like a ribbon bow. Bake in a 400 to 425° F. oven until light brown.
Mrs. Jean Kleve.

SUGAR COOKIES (no egg)

- | | |
|-------------------------------|---------------------|
| 2 cups granulated sugar | 1 heaping tsp. soda |
| ½ cup and 1 tbsp. shorting | ½ tsp. nutmeg |
| 1 cup sour milk or buttermilk | 3½ cups flour |

Mix in order given and roll thin on a floured board. Cut in desired shapes; sprinkle with sugar and bake at 400 or 425°. Makes a large batch.
Mrs. C. A. Thorson.

SUGAR COOKIES

- | | |
|------------------------|----------------------|
| 2 cups sugar | ¼ tsp. salt |
| 1 cup shortening | 1 tsp. baking powder |
| 1 cup thick sour cream | 3 or 3½ cups flour |
| 1 tsp. soda | 1 tsp. vanilla |
| 2 eggs beaten | |

Cream sugar and shortening. Add the cream in which the soda has been dissolved. Add eggs. Sift together the flour, salt and baking powder and add to mixture. Add vanilla.

Chill dough thoroughly.

Roll out on lightly floured pastry board to the thickness you desire. If not rolled too thin, you will have a soft, plump cookie.

Cut in desired shape and sprinkle tops with sugar; place on lightly greased cookie sheet. Bake at 425° for 5 to 7 minutes or until nicely browned. Makes about 6 dozen
Mrs. J. M. Johnson.

SUGAR COOKIES

- | | |
|----------------------|------------------------------|
| 1 tsp. soda | Mix as for pie dough |
| ½ tsp. salt | In another bowl, beat 2 eggs |
| 1 cup butter | Add 1 tsp. cold water |
| 3 cups flour, sifted | 1 cup sugar |

Add to first mixture and mix thoroughly and chill. Roll out and cut thin. Bake at 350° for 10 minutes.
Mrs. Lawrence Jaqua.

SUGAR COOKIES (thin)

- | | |
|---------------|----------------------|
| 1 cup sugar | 1 tsp. baking powder |
| 1 cup butter | 1 tsp. vanilla |
| 2 eggs | pinch salt |
| 2½ cups flour | |

Cream sugar and butter well. Add well beaten eggs then add flour and baking powder sifted together. Add vanilla and salt. Roll out very thin. Bake in 375° oven to a light brown. Mrs. D. P. Jensen.

WHITE SUGAR COOKIES

- | | |
|------------------|---------------------------------------------|
| 2 cups sugar | 2 heaping tsp. baking powder |
| 1 cup shortening | 1 tsp. vanilla |
| 2 eggs beaten | ½ tsp. nutmeg |
| 1 cup buttermilk | 4 cups flour or enough to make a soft dough |
| 1 tsp. soda | |

Roll out and sprinkle with sugar. Bake in moderate oven about 12 minutes. Mrs. Ed Thompson.

BROWNIES

- | | |
|------------------------|----------------------|
| 2 eggs, well beaten | ½ tsp. baking powder |
| 1 cup sugar | ½ tsp. salt |
| ½ cup shortening | 1 tsp. vanilla |
| 2 oz. baking chocolate | 1 cup walnut meats |
| ¾ cup flour | |

Melt shortening and chocolate together and set aside to cool. Add sugar to well beaten eggs; then add cooled chocolate mixture. Sift flour with baking powder and salt. Add vanilla and nuts. Bake 350° for 20-25 minutes. 8 to 10 servings.

Mrs. Russell Johnson, Mrs. R. K. Barrett, Pearl Erickson.

BROWNIES

- | | |
|------------------------------------|-------------------------|
| ½ cup butter or oleo | ½ cup milk |
| 1 cup brown sugar | ½ cup cocoa |
| 1 cup white sugar | 1½ cup flour |
| dash of salt | ½ cup nuts |
| 1½ tsp. vanilla | Red coloring if desired |
| 4 eggs well beaten (add gradually) | |

Mix in order given. Add milk and dry ingredients alternately. Pour into a jelly roll pan and bake in a 350° oven for about 20 minutes. Frost with your favorite chocolate frosting. Mrs. James Fevold.

BUTTERSCOTCH BROWNIES

- | | |
|----------------------|-----------------|
| 2 cups brown sugar | 1 tsp. vanilla |
| 1⅔ cup flour | 2 eggs |
| ½ cup shortening | 1 cup nut meats |
| 2 tsp. baking powder | dash salt |

Combine sugar and shortening and melt slightly over flame and do not let it get too hot. Beat in eggs one at a time. Add dry ingredients. Spread in shallow pan 10½ x 15 inches and bake in moderate oven 350 degrees for 20 to 30 minutes. Cut in squares while warm.

Mrs. Floyd Brandsgaard.

Mrs. Lester Stevenson, Albuquerque, New Mexico.

BROWNIES

- | | |
|-----------------------------|----------------------|
| 1 cup sugar | ¼ tsp. salt |
| ¼ cup butter | 1 tsp. vanilla |
| 2 eggs | ¼ tsp. baking powder |
| ¼ cup milk | 1 cup flour |
| 2 squares chocolate, melted | ½ cup nut meats |

Cream butter and sugar. Add eggs and beat for 2 minutes. Beat in milk. Add melted chocolate, salt and vanilla. Add flour, baking powder and nuts. Bake in a 325° oven for about 25 minutes. 9 x 12 inch cooky sheet.

To frost: melt 1 square chocolate with 2 tbsp. butter, over hot water. Add 3 tbsp. milk and 1½ cup powdered sugar, ⅛ tsp. salt and ½ tsp. vanilla. Mix well and beat, then spread on Brownies. Cut into 15 pieces.

Beverly Hockel, Mrs. Clarion Hanson.

CARMEL-NUT SQUARES

- | | |
|------------------|----------------------|
| ½ cup shortening | 1½ cups flour |
| 1 cup sugar | 3 tsp. baking powder |
| 1 egg | ¼ tsp. salt |
| 1 tsp. vanilla | |

Sift dry ingredients together and add to creamed mixture. Spread batter evenly in greased 8 x 12 inch pan. Beat 1 egg white until stiff. Beat in 1 cup brown sugar, thoroughly. Mix in ½ cup nutmeats. Spread evenly over batter and bake at 350 degrees for 30 to 40 minutes. Cut into squares while warm.

Mrs. Paul Reasoner.

CAKE COOKIE BARS

- | | |
|--------------------|------------------------------|
| 2 cups brown sugar | 1 cup milk |
| 2 cups white flour | 1 tsp. vanilla |
| ½ cup butter | ½ cup chopped nuts |
| 1 egg | 6 crisp toffee candy bars or |
| 1 tsp. salt | 1 cup chocolate chips |
| 1 tsp. soda | |

Mix together brown sugar, flour and butter. Reserve 1 cup of this mixture. Beat egg and beat in salt, soda, vanilla and milk. Add to brown sugar mixture. Mix well. Pour batter into greased 9 x 13" pan. Top batter with the reserved cup of brown sugar crumbs to which you have added chopped nuts. Crush the candy bars and sprinkle over top of batter or sprinkle chocolate chips over top. Bake at 350° for 30 to 35 minutes. Cut into bars when cool.

Mary Fevold.

COCOANUT BARS

- | | |
|-------------|--------------|
| 1 cup flour | ½ cup butter |
|-------------|--------------|

Knead like pie crust and press in loaf pan 10 x 14 and bake in slow oven for 10 minutes.

While this is baking mix together:

- | | |
|--------------------|-------------------------------|
| 3 eggs | 1 tsp. baking powder |
| 3 tbsp. flour | ½ cup nuts and ½ cup cocoanut |
| 2 cups brown sugar | |

Pour over your baked mixture and bake 20 minutes. Frost with powdered sugar and cut into 20 to 24 oblong pieces.

Mrs. Howard Hellickson.

MARSHMALLOW FUDGE BROWNIES

½ tsp. salt
2 eggs beaten

1 cup sugar
½ tsp. vanilla

Combine and beat until thick.

Mix together and add to above batter:

½ cup butter or oleo melted

4 tbsp. cocoa

Add and beat:

½ cup flour

½ cup nuts

Bake in greased 7½ x 11" pan at 325° for 30 minutes. Remove from oven and cover with miniature marshmallows and return to oven for approximately 3 minutes.

Cool and frost with following:

½ cup brown sugar

½ square melted unsweetened
chocolate

½ cup water

Bring to boil, remove from heat and add: 1 tsp. vanilla, 1½ cups powdered sugar and 3 tbsp. butter. Beat. Pour on brownies and spread.

Sharon Erickson.

DATE BARS

3 eggs

1 cup flour

1 cup sugar

1 tsp. baking powder

1½ cup dates

½ tsp. salt

1 cup nutmeats

½ cup powdered sugar

3 tbsp. water

Cream the sugar and eggs and the water. Add chopped dates, nuts, and dry ingredients, which have been sifted together. Spread in a greased pan 8 x 12 inches and bake at 375° for about 20 minutes. Cut while warm into bars and roll in powdered sugar. Makes about 2 dozen.

Mrs. George Wallukait, Mrs. Edwin Fevold.

FROSTED CREAMS

1 cup sugar

4 cups flour

½ cup shortening

2 tsp. ginger

1 egg well beaten

½ tsp. salt

1 cup boiling water

½ tsp. nutmeg

1 cup molasses

2 tsp. baking soda

Cream sugar and shortening; add the egg and molasses. Sift flour, salt and spices and add alternately with the soda in the boiling water. Spread into two large shallow pans. Bake 400° about 45 minutes.

Miss Chestie Moen.

MATRIMONY BARS

2 cups oatmeal

1 cup shortening

1¾ cups cake flour

½ lb. dates

1 cup brown sugar

½ cup sugar

¼ tsp. salt

¾ cup water

1 tsp. soda

Combine sugar, dates and water. Cook until soft. Blend oatmeal, flour, brown sugar, salt, soda and work in shortening like pie crust. Spread ½ of mixture in 10 x 10 pan and spread on filling. Cover with remaining mixture. Bake 30 minutes in moderate oven. When cool, cut in bars.

Mrs. Oliver Holden.

CHOCOLATE CHIP MERINGUE BARS

Crust:

$\frac{3}{4}$ cup shortening	1 tsp. vanilla
$\frac{1}{2}$ cup brown sugar	$\frac{1}{4}$ tsp. soda
$\frac{1}{2}$ cup white sugar	1 tsp. baking powder
2 egg yolks	$\frac{1}{2}$ tsp. salt
1 tbsp. cold water	2 cups flour

Mix and press into a 9 x 13" pan which has been greased on sides and bottom. Spread 1-6 oz. package chocolate chips on crust. Top chips with a meringue made from 2 egg whites and 1 cup brown sugar. (Beat egg whites until fluffy. Gradually add brown sugar and beat until meringue holds a peak.) Bake at 350° for thirty minutes. When almost cool cut into small bars.

Mrs. Laurence Lerdal.

DREAM BARS

1 cup flour	$\frac{1}{2}$ cup brown sugar
$\frac{1}{2}$ cup butter	

Mix like pie crust. Pat in ungreased 9 inch square pan and bake at 350 degrees until slightly brown. 15 minutes.

Mix:	1 tsp. vanilla
1 cup brown sugar	$\frac{1}{4}$ tsp. salt
2 eggs beaten	$1\frac{1}{2}$ cups cocoanut
2 tbsp. flour	$\frac{1}{2}$ cup nut meats
$\frac{1}{2}$ tsp. baking powder	

Spread on first mixture and bake until brown (about 15 minutes). Cut while warm into 16 to 20 squares and let cool.

Mrs. Heike Tjaden, Mrs. Kaleb Sunwall.

MOUND BARS

Combine:

$1\frac{1}{2}$ cups graham cracker crumbs $\frac{1}{2}$ cup butter or oleo (melted)
 $\frac{1}{2}$ cup brown sugar

Press this mixture in the bottom of an 8 x 12" cake pan that has been greased with butter. Bake at 350° for 10 minutes.

Combine 1-8 oz. pkg. of coconut and 1 can sweetened condensed milk. Put this mixture on top of first layer and return to the oven for 15 minutes. Melt 1-12 oz. pkg. of chocolate chips over hot water and spread over top of second layer. When cool, cut into small squares.

Jeanette Christianson.

PEANUT BARS

$1\frac{1}{2}$ cups sugar	$1\frac{1}{2}$ cups flour
$\frac{3}{4}$ cup butter	1 tsp. salt
1 tsp. vanilla	1 cup rolled oats
3 eggs	1 cup chopped peanuts

Combine sugar, butter, eggs and vanilla. Beat well. Sift flour and salt together and add to egg mixture. Stir in rolled oats and peanuts. Spread in well greased pan 10 x 14 inches. Bake at 350° for 20 to 25 minutes. Cut into bars while still warm. These bars may be rolled in powdered sugar.

Mrs. Carl M. Anderson.

PRAYER BARS

First Layer:

½ cup butter	1 tsp. vanilla
4 tbsps. cocoa	½ cup nuts
½ cup powdered sugar	2 cups graham cracker crumbs
1 egg slightly beaten	1 cup coconut

Second Layer:

¼ cup butter	3 tbsps. cream
1 tsp. vanilla	2 tsp. dry vanilla pudding mix
2 cups powdered sugar	(not the instant kind)

Third Layer:

1-9¾ oz. Hershey chocolate bar
or the equivalent of chocolate
chips (about 2 cups).

First layer, melt the butter and cocoa over hot water. Add powdered sugar, egg and vanilla. Set aside. Mix together the cracker crumbs and coconut. Add the first mixture to the crumb mixture. Mix well and press into bottom of 9 x 13" pan. Chill.

Second layer, melt butter, cream and vanilla over hot water. Add pudding mix and cook 1 minute, stirring constantly. Remove from heat and add powdered sugar. Blend well and spread over first layer.

Third layer, melt the chocolate bar and spread over top. Chill. It is very important to bring the mixture to room temperature before cutting into bars, otherwise they will crumble. Store in refrigerator until ready to serve.

TREASURE ISLAND BARS

14 graham crackers	1 cup chopped walnuts
½ tsp. salt	3 beaten eggs
1½ tsp. baking powder	1 cup brown sugar
1¾ cups chopped dates	

Crush crackers fine, mix with salt, baking powder, dates and nuts. Beat eggs, add sugar and mix together. Spread ½ inch thick in a shallow greased pan. Bake in moderate oven (375°) for 25 minutes.

Cut into bars while still warm. You can also top with whipped cream for dessert.

Mrs. Asoph Beebe.

OATMEAL SQUARES

1 cup sugar	2 cups flour
1 cup shortening	2 cups oatmeal
2 eggs	1 tsp. soda
1 cup sour milk	1 tsp. vanilla
½ tsp. salt	1 cup nutmeats
1 cup raisins (simmer to soften)	

Mix in order given. Spread on cooky sheet. Bake at 350 degrees for 45 minutes. Frost while warm with powdered sugar frosting. Cut in squares.

Mrs. R. M. Wogen.

v. Good

CRANBERRY OATMEAL SQUARES

1½ cups oatmeal ¾ cup butter or margarine
1½ cups flour ½ tsp. soda
1 cup brown sugar ⅛ tsp. salt

Topping

1 can (1 lb.) whole cranberry sauce ½ cup pineapple, crushed and drained
½ tsp. vanilla

Combine all ingredients and mix until crumbly. Put half of mixture into 7 to 10" baking pan. Spread with topping ingredients which have been mixed thoroughly. Cover with remaining crumbs. Bake at 400° for 25 minutes.

OLD FASHIONED SUGAR SQUARES

1 cup butter or margarine ¼ tsp. soda
1¼ cups sugar (save ¼ for topping) ¼ tsp. salt
2 eggs 1 tsp. ginger
2 cups flour 2 tbsp. milk
 ½ tsp. lemon juice

Cream shortening with 1 cup sugar. Add eggs and beat until light. Add dry ingredients alternately with milk, mixed with lemon juice. Mix well. Spread in buttered 15 x 10 x 1" pan. Sprinkle the remaining ¼ cup sugar over top. Bake at 400° about 20 minutes. Cool and cut in 24 squares. Note: May use 2 tbsp. buttermilk in place of the sweet milk and lemon juice.

Katherine Schultz, Tilda Nelson.

WALNUT WONDERS (60)

1 cup butter 1 tsp. vanilla
½ cup sugar 2 cups sifted flour
½ tsp. salt 2 cups ground walnuts meats
1 cup Powdered sugar

Cream together butter, sugar, salt and vanilla. Add flour, a little at a time, working with the hands. Add walnuts. Mix thoroughly. Take one teaspoonful of mixture at a time, roll in palm of hand to form a finger about 1½ inches long. Place on a greased cooky sheet. Bake in a slow oven (300 degrees) for 12-15 minutes. Cool slightly and roll in powdered sugar.

Mrs. Ray Wogen.

DESSERTS

Man did eat Angels' food—Psalm 78:25

APPLE CRISP

- | | |
|-------------------|----------------------|
| 1 cup flour | ½ tsp. cinnamon |
| ½ cup brown sugar | ¾ tsp. salt |
| 1 unbeaten egg | 1 tsp. baking powder |

Combine and mix together lightly with a fork. Line a greased baking dish with 5-6 cups sliced apples or any other desired fruit. Sprinkle ½ cup sugar over the fruit.

Sprinkle the crumbly mixture over the fruit. Pour over this ⅓ cup melted butter. Bake at 350° about 40 minutes. Serve with whipped cream. 9-12 servings.
Mrs. John Klevos.

APPLE DELIGHT

- | | |
|-------------------|---------------------------|
| 6 apples | ¾ cup flour |
| 2 eggs | 1 tsp. baking powder |
| ½ cup sugar | ½ tsp. nutmeg or cinnamon |
| ½ cup sweet cream | |

Slice apples into a buttered baking dish. Beat eggs and add sugar, cream, sifted flour, baking powder and spices. Pour over the apples. Bake in 350° oven 55 minutes to 1 hour. Serve with cream. 6 servings.

Mrs. George Johnson.

APPLE ROLL

1 quart apples or another fruit.

Boil 1½ cups sugar and 2 cups water while making the dough.

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|----------------------|--------------------|
| Dough: | 3 tbsp. shortening |
| 2 cups flour | ½ tsp. salt |
| 2 tbsp. sugar | 1 egg |
| 4 tsp. baking powder | ½ cup milk |

Sift dry ingredients. Mix in shortening and liquids to make a soft dough.

Roll the dough ½ inch thick and spread with apples. Sprinkle with cinnamon, sugar and butter. Roll and cut into pieces 1 to 2 inches long and place in hot syrup. Bake in hot oven to a golden brown.

Mrs. Martha Friesth.

BLUEBERRY DESSERT

Make a rich biscuit dough of

- | | |
|------------------------------------------|---------------------------------|
| 2 cups flour | 1 cup sugar |
| 4 level tsp. baking powder | 2 large tbsp. melted shortening |
| ¼ tsp. soda dissolved in 1 cup sour milk | 1½ cups of blueberries |

Bake in muffin tins. Serve with plain or whipped cream.

Mrs. Fred Maassen.

BREAD PUDDING

2 cups dry bread cubes $\frac{3}{4}$ cup sugar
4 cups milk (scalded) 4 slightly beaten eggs
1 tbsp. butter 1 tsp. vanilla
 $\frac{1}{4}$ tsp. salt $\frac{1}{2}$ cup raisins

Soak bread in milk five minutes. Add butter, salt and sugar. Pour slowly over eggs; add vanilla and mix well. Pour into greased baking dish. Bake in pan of hot water in moderate oven until firm (about 50 minutes). (6 servings).
Mrs. Chas. Wendle.

BROWNIE PUDDING

$\frac{1}{2}$ cup sifted flour $\frac{1}{2}$ tsp. salt
1 tsp. baking powder 1 tbsp. cocoa
 $\frac{1}{3}$ cup granulated sugar $\frac{1}{4}$ cup milk
1 tbsp. melted shortening $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{4}$ cup chopped nut meats

(This pudding makes a rich chocolate sauce in pan while baking). Sift the flour, baking powder, salt, sugar and cocoa into bowl together. Add milk, shortening, and vanilla, mix only until smooth. Add nut meats. Pour into greased casserole or small baking dish.

Then mix $\frac{1}{2}$ cup brown sugar (firmly packed), 2 tablespoons cocoa, sprinkle over top of batter. Then pour $\frac{3}{4}$ cup boiling water over top of batter. Bake in moderate oven 350° F. 40 minutes. Serves 6.

Mrs. Carl Marcellus.

CARAMEL DUMPLINGS

$1\frac{1}{2}$ cups sugar 1 tbsp. butter
 $2\frac{1}{2}$ cups boiling water $\frac{1}{4}$ tsp. salt

Burn $\frac{1}{2}$ cup sugar. Add boiling water, butter and salt. Boil 10 minutes or to a thin syrup.

Dumplings:

$\frac{1}{2}$ cup sugar 1 tsp. baking powder
 $\frac{1}{2}$ cup milk $\frac{3}{4}$ cup flour
1 tbsp. butter

Add to sugar: milk, butter, baking powder, and flour to make a stiff dough. Drop into syrup and bake 15 minutes in quick oven.

Mrs. Gordon Eversoll.

CHERRY PUFF

1 well beaten egg 1 cup flour
 $\frac{1}{2}$ cup milk 1 tsp. baking powder
2 tbsp. melted butter $\frac{1}{8}$ tsp. salt
2 tbsp. sugar 1 can cherries

Combine egg, milk, melted butter, sugar, flour, baking powder, and salt in order given and drop a spoonful into buttered baking cups. Add a few canned cherries and then add another spoonful of batter. Steam $\frac{1}{2}$ hour. Make sauce of cherry juice and top with cream-plain or whipped.

Cherry Sauce

$\frac{3}{4}$ cup juice 1 tbsp. cornstarch
 $\frac{1}{4}$ cup sugar Dash of salt

Cook above ingredients until clear (about 8 minutes).

Emma Olson.

CHOCOLATE ROLL

5 eggs	1 tsp. baking powder
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ tsp. salt
6 tbsp. cocoa	2 tbsp. cold water
6 tbsp. cake flour	1 tsp. vanilla

Combine egg yolks and cold water and beat until the yolks stand in peaks. Gradually add sugar and beat well. Sift together dry ingredients. Add dry ingredients to egg yolk mixture. Fold in the stiffly beaten egg whites and vanilla. Spread batter on waxer-paper-lined greased $10\frac{1}{2}$ by 15 pan. Bake at 350° for about 25 minutes.

Loosen sides and turn out immediately on a towel sprinkled with powdered sugar. Remove wax paper. Roll quickly with fresh sheet of waxed paper on inside of roll. Wrap in the sugar coated towel and cool on cake rack. Unroll and remove paper. Spread with $\frac{1}{2}$ pint whipped cream or softened ice cream. Roll again and wrap in waxed paper and place in refrigerator. Leave 2 or 3 hours serving.

Mrs. Royal Hansen.

CHOCOLATE UPSIDE DOWN CAKE

Part I: Sift together

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

Part II: Mix and add to Part I:

$\frac{1}{2}$ cup milk or water	1 tsp. vanilla
2 tbsp. melted butter	$\frac{1}{2}$ cup chopped nuts
2 tbsp. cocoa	

Part III:

1 cup sugar	$\frac{3}{4}$ cup boiling water
2 tbsp. cocoa	

Pour this very slowly over batter in pan and bake 40 minutes in moderate oven 350° . Makes small cake. Serves 9.

Mrs. Russell Sime, Mrs. Arthur Klevos.

CHOCOLATE WAFFLES

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ tsp. salt
$\frac{7}{8}$ cup sugar	1 tsp. vanilla
2 eggs	$1\frac{1}{4}$ cups flour
2 tbsp. cocoa	$\frac{1}{4}$ tsp. cinnamon

Add cocoa to melted butted and add last. Makes 8 square waffles. Serve with ice cream. Mrs. Lawrence Jaqua, Mrs. Lee Lybarger.

CUSTARD

4 eggs	$\frac{1}{2}$ tsp. salt
1 quart milk	Vanilla
$\frac{1}{4}$ cup sugar	

Heat milk slowly, letting sugar dissolve in it. Beat eggs and add to milk and sugar mixture. Pour into 6 baking cups and set them in a pan of hot water. Sprinkle with cinnamon or nutmeg.

Bake in 350° oven for 30-35 minutes or until silver knife thrust into custard comes out clean.

Mrs. J. M. Johnson.

CREAM PUFFS

- | | |
|---------------------|-----------------|
| ½ cup shortening | ¼ tsp. salt |
| 1 cup boiling water | 4 eggs unbeaten |
| 1 cup sifted flour | |

Bring shortening and water to boiling point in sauce pan. Sift flour and salt together. Add to water all at once and beat vigorously until mixture is thick and smooth and comes away from sides of pan. Remove from fire. Add eggs one at a time, beating thoroughly after each addition. Drop mixture from tbsp. 2 in. apart on baking sheet. Bake at 450° F. for 10 minutes, then reduce to 400 degrees F. for 25 minutes longer. Cool. Slit each puff and fill with cream filling, sweetened whipped cream or ice cream. Makes 18 puffs.

Cream Filling

- | | |
|---------------|----------------|
| ½ cup sugar | 2 cups milk |
| 5 tbsp. flour | 2 eggs |
| Dash salt | 1 tsp. vanilla |

Cook until thick. If lumpy, beat with electric beater. Cool. Makes enough filling for 18 puffs. Mrs. Gunvald Sande.

DATE DESSERT

- | | |
|---------------------|----------------------|
| 1 cup chopped dates | 1 tsp. baking powder |
| 1 cup chopped nuts | (mixed with sugar) |
| 3 eggs well beaten | 1 tsp. vanilla |
| ½ cup sugar | |

Mix in order and pour into buttered pie dish or small pyrex cake dish and bake at 350° for 30 minutes. Top with whipping cream or ice cream. Mrs. William Blanchard.

DATE PUDDING

- Pour 1 cup boiling water over the following and allow to cool:
- | | |
|------------------------------|------------------------------|
| 1 cup cut-up dates | 1 tbsp. shortening or butter |
| 1 tsp. soda | |
| Then add: | |
| ½ tsp. salt | 1½ cups flour (all purpose) |
| 1 egg beaten | 1 tsp. vanilla |
| ¾ cup sugar (brown or white) | Nut meats if desired |
- Bake at 350° until firm to touch.

Topping:

- | | |
|----------------------------|-------------|
| Boil together until thick: | ½ cup sugar |
| 1 cup dates | 1 cup water |

Spread on top of warm cake. Serves 8-12.

Mrs. Harold Brandsgard.

LEMON SAUCE PUDDING

- | | |
|----------------|-----------------------|
| 1 tbsp. butter | 2 tbsp. flour (large) |
| 1 cup sugar | 2 eggs (separated) |
| 1 lemon | 1 cup milk |
| ¼ tsp. salt | |

Cream butter and sugar, add flour, lemon juice and grated rind, beaten yolks and milk. Fold in beaten whites. Bake in dish set in hot water for 35 minutes at 325-350°. Serves 4-6.

Mrs. Galen Sharp, Mrs. Lester Newton.

FRUIT ROLL

1½ cups flour	¼ cup butter
1½ tsp. baking powder	1½ cup fruit
1 tbsp. sugar	(apples, cherries, rhubarb)
1 egg	1½ cups sugar
1 cup milk	1½ cups water

Mix dry ingredients and shortening. Add egg and milk. Roll out the dough and cover with finely chopped fruit and roll up as for Jelly Roll and cut into 1 inch slices. Place in baking dish, which has the hot syrup mixture of the sugar and water and bake. Serve with cream. 8 servings.
Mrs. Celia Lindstrom.

LEMON SAUCE PUDDING

1½ cups sugar	3 eggs (separated)
4 tbsp. flour	Juice and rind of 1 lemon
¼ cup shortening	1½ cups milk
¼ tsp. salt	

Sift together sugar, salt and flour. Add shortening, 3 well beaten egg yolks, milk, juice and rind of the lemon. Add well beaten egg whites last. Pour into a buttered pan and bake in another pan of hot water in a hot oven 400° F. for 15 minutes or for 45 minutes in a 300-350 degree F. oven. Serve with whipped cream. Serves 8.

Mrs. Abel Anderson, Mrs. Russell Johnson.

PEACH COBBLER

½ cup sugar	¼ tsp. salt
4 tbsp. butter	1 tsp. baking powder
1 egg (separate)	1 cup flour
½ cup milk	

Cream the butter, add sugar, and egg yolk. Alternate the dry ingredients and milk, then add stiffly beaten egg whites. Put part of the batter in greased pan. Cover with sliced peaches and cover this with the remaining batter. Bake 30 minutes at 350 degrees.

Mrs. Don Knieriem.

RHUBARB CRISP

3 cups diced rhubarb	3 tbsp. flour
1 cup sugar	
Place in a 8 x 10 baking pan.	
Combine 1 cup brown sugar	
1 cup oatmeal	½ cup butter
1½ cups flour	½ cup shortening

Spread over the top and bake 40 minutes. Mrs. Keith Cooper.

TARTS

1 cup lard	1 tsp. salt
2 cups flour	1 pint Knight's cottage cheese

Mix and roll into ball and chill in refrigerator over night. Roll on floured board and cut in squares about 4 inches square. Fill center with fruit—peaches, comstock apples, strawberry jam or any filling you like. Sprinkle fruit with little sugar and fold corners into middle and bake 15 minutes at 400°. Nice for luncheon.

Mrs. Walter Schlievert.

RHUBARB CRISP

2 cups diced rhubarb ½ cup brown sugar
½ cup corn syrup ¼ cup butter or margarine
¼ cup hot water ½ cup flour
1 tsp. grated orange rind

Cut rhubarb in ½ inch pieces. Place in greased baking dish. Mix syrup, hot water and orange rind. Pour over rhubarb. Mix remaining ingredients until fine and crumbly. Sprinkle over rhubarb. Bake in moderate oven 350° 40-50 minutes or until rhubarb is tender.

Mrs. Robert Wilkinson.

RHUBARB CRISP

3 cups rhubarb 4 tbsp. butter
½ to ¾ cup sugar ½ cup brown sugar
1 egg ¾ cup flour
3 tbsp. flour

Cut up rhubarb. Combine sugar, egg, and 3 tbsp. of flour. Mix with rhubarb. Place in shallow baking dish. Combine brown sugar and flour and work in butter to make a coarse crumb. Arrange this mixture on top of the rhubarb. Bake uncovered in 350 degree oven about 50 minutes. Serves 6.

Mrs. Clem Burke.

ANGEL FOOD DESSERT

1 Angel Food Cake bar 1 cup maraschino cherries
1 pkg. raspberry jello (red or green or both) chopped
1 cup crushed pineapple (drained) ½ cup nut meats
16 marshmallows, cut in 2 cups cream, whipped
small pieces

Break cake into pieces. Dissolve the Jell-O, using pineapple juice for part of the liquid. When Jell-O begins to thicken, whip until light. Mix all ingredients together lightly. Pour into a large cake pan. Let stand in refrigerator over night. Serve with whipped cream. Serves 18.

Mrs. Archie Hockel.

ANGEL FOOD CAKE DESSERT

1 pkg. chocolate chips (6 oz.) 1 tbsp. water
1 tbsp sugar 4 egg yolks

Cook the above four ingredients in double boiler until thick. Cool. Beat stiff 4 egg whites and fold in the above cool mixture. Fold in 1 cup cream (whipped) to mixture and ½ cup chopped nuts. Cut angel food cake into small chunks and place half into pan, pour ½ chocolate mixture over it. Put rest of cake in and finish with rest of chocolate mixture. Chill until firm. Serve with whipped cream or just plain.

Mrs. Merle Holt.

ANGEL FOOD DESSERT (Chocolate)

Put into a double boiler: 2 Hershey bars, 1 pkg. chocolate chips, 7 tbsp. water, 3 tbsp. sugar and 2 beaten egg yolks. Cook until thick. Whip 1 cup cream and add 2 egg whites, beaten stiff. Add the cooled chocolate mixture and ½ cup nut meats.

Break into pieces 1 angel food cake and put into a cake pan. Pour over it the chocolate mixture and let stand 24 hours in the refrigerator. Serve with whipped cream. Serves 12.

Mrs. Archie Hockel.

SPICE CAKE PUDDING

1 egg	Salt
¾ cup sugar	1 tbsp. vanilla
½ cup milk	½ tsp. cinnamon
1¼ cups flour	½ tsp. cloves
1 tsp. baking powder	1 cup raisins

Mix above ingredients in order given. Pour cake mixture in pan. Boil the following and pour over cake:

1 cup brown sugar	1 tbsp. butter
1 cup boiling water	

Bake at 350 degrees. Serve with plain or whipped cream.

Mrs. Irel Willett, Gilmore City, Iowa.

STEAMED CARROT PUDDING

1 cup ground raw carrots
1 cup ground raw Irish potatoes
1 cup sugar, 1 cup flour, 1 cup raisins, ½ cup nuts if desired.
1 cup suet cut up or ½ cup lard.
1 tsp. each of cinnamon and soda, ½ tsp. cloves, ½ tsp. salt.

Steam 2½ hours. Serve with dressing made of:

1 cup sugar
1 tbsp. flour
1 tbsp. butter

Grated rind and juice of ½ lemon. Cook slowly.

Mrs. Oscar Larson.

APPLE DESSERT

2 cups white sugar	1 tsp. cinnamon
1 cup shortening	¼ tsp. salt
2 eggs	¼ cup nuts
3 cups flour	6 cups peeled and sliced apples
2 tsps. soda	

Cream together sugar shortening and eggs. Sift flour together with soda, salt, and cinnamon. Mix into creamed mixture. Work in sliced apples, dough will be thick. Spread in 9 x 13 pan, bake 325 degrees, 50 to 60 minutes. While cake is baking make topping:

Combine

1 pt. cream or half & half	2 tbsp. butter
1 cup brown sugar	⅓ tsp. salt
2 tbsp. corn starch	1 tsp. vanilla

Boil till thick and spread on cake as soon as it comes from the oven.

BANANA DELIGHT

½ lb. sugar wafers	2 egg yolks
4-6 bananas	1 cup milk
½ cup sugar	1 tbsp. butter
3 tbsp. corn starch	1 tsp. vanilla

Break up the sugar wafers into sherbet glasses and slice the bananas over the wafers. Pour the filling over the bananas and serve with whipped cream and a cherry.

Mrs. C. J. Johnson.

CHOCOLATE NUT CRUNCH

2 cups vanilla wafer crumbs	1½ 1-ounce squares unsweetened
1 cup chopped nuts	chocolate melted
½ cup butter or margarine	½ tsp. vanilla
1 cup confectioners sugar	3 stiff beaten egg whites
3 well beaten egg yolks	

Combine crumbs and nuts. Line bottom of 9 inch square pan with half of the crumb mixture. Thoroughly cream butter and sugar, add egg yolks. Add chocolate and vanilla. Mix well. Fold in stiff beaten egg whites. Spread over crumb mixture. Top with remaining crumb mixture. Chill in refrigerator overnight. Cut in squares. Serves. 9.

Mrs. B. J. Fevold.

ENGLISH TOFFEE DESSERT

15 vanilla wafers	½ cup butter
¾ cup pecan meats	1½ sq. chocolate
1 cup powdered sugar	3 eggs

Crush vanilla wafers, add ground pecan meats; put ¾ of crumbs in bottom of pan. Add the filling: cream butter and powdered sugar. Add melted chocolate and beaten egg yolks. Lastly, fold in beaten whites. Spread remaining crumbs on top and chill several hours in refrigerator. Serve with whipped cream on top. A cake pan about 7½ x 12 inches is fine for the above recipe. Serves ten people.

Mrs. Emil Rueff, DeKalb, Illinois.

CRANBERRY SHERBET

3 cups water	Boil five minutes
1½ cups sugar	

Add 1 lb. cranberries and boil slowly for five minutes.

Run this mixture through a sieve. Add juice of orange and grated rind of 1 orange. Cool well and put in refrigerator and turn to freezing. After this has started freezing take out and add ¾ cup whipped cream. Serves about 8.

Mrs. Harold Jensen.

FROZEN GRAPENUTS CREAM

½ cup grapenuts	1 pint coffee cream
½ cup sugar	1 tsp. vanilla

Combine grapenuts, sugar and cream and let stand for one hour or until grapenuts soften. Pour into freezing tray and allow to freeze firmly. Remove to mixing bowl, add vanilla and whip until mixture becomes light and creamy. Quickly put back into trays and freeze.

Serves 4-6 persons.

Mrs. F. T. Lokensgard.

FROZEN PRUNE WHIP

½ cup prune pulp	1 tbsp. lemon juice
½ cup orange juice	1 egg white beaten stiff
½ cup sugar	Pinch salt
1 cup whipping cream	

Combine prune pulp, orange juice, sugar, lemon juice and salt. Fold in egg whites. Mix with whipped cream. Freeze but do not stir. Serves 4.

Mrs. Robert Schlievert.

CRANBERRY-ORANGE SHERBET

- | | |
|------------------------------|----------------------------|
| 1 pound (4 cups) cranberries | 1 cup orange juice |
| 2 cups water | 2 tbsp. grated orange peel |
| 2 cups sugar | ¼ cup lemon juice |
| 1 tsp. unflavored gelatin | |

Cook cranberries in water until skins pop; press through strainer; add sugar and heat to boiling point. Soften gelatin in orange juice and stir into hot mixture. Add orange peel and lemon juice. Freeze in refrigerator tray until mushy. Turn into mixing bowl and beat with rotary beater or electric mixer. Return to refrigerator and freeze until firm Serves 6 to 8.

This smooth and fluffy deep red sherbet may be served as a dessert or as a relish with chicken, etc. Mrs. Harold Sawyer.

ENGLISH TOFFEE DESSERT

- | | |
|------------------------------|------------------------------------|
| ½ lb. crushed vanilla wafers | 2 sq. melted chocolate |
| 1 cup butter | 1 tsp. vanilla |
| 2 cups powdered sugar | ½ cup nut meats |
| 3 egg yolks, beaten | 3 egg whites beaten and added last |

Mix in order given except crumbs which form the bottom and top layer. Chill 24 hours. Cut into squares and top with a small amount of whipped or ice cream or nothing at all. Small bits of marshmallows and nut meats may be added to the chocolate mixture. Serves 12-16 people. It is very rich and a large portion is not necessary.

Mrs. Gordon Divine.

GRAHAM CRACKER DESSERT

- | | |
|-------------------------------------|---------------------|
| 1 lb. graham crackers (rolled fine) | cut in small pieces |
| ½ lb. chopped nut meats | 1 lb. dates |
| 1 lb. marshmallows | 1 pint coffee cream |

Add nuts, dates and marshmallows to crackers. Then add cream. Knead well. Make into loaf and put in refrigerator for a few hours before serving. Serve with whipped cream. Mrs. Virgil Lines.

GRAHAM CRACKER DESSERT

- | | |
|-------------|-------------------------------------|
| 1 cup sugar | 2 egg yolks beaten |
| 1 cup milk | Cool until thick in a double boiler |

Beat 2 egg whites and fold in 1 pint whipped cream. Add to the above mixture when cool.

Cover the bottom of a pyrex cake pan with graham cracker crumbs, pour in the above mixture and cover the top with a sprinkling of cracker crumbs. Cool in the refrigerator and serve.

Mrs. Lester Lonning.

HERSHEY MARSHMALLOW DESSERT

- | | |
|--------------------------------------------------|-------------------------|
| Scald ⅓ cup milk | Cool |
| Melt 1 pkg. (30) marshmallows | Add 1 cup whipped cream |
| Add 1 large bar Hershey Almond candy bar grated. | |

Line dish with crumbs such as vanilla or chocolate wafers or graham crackers. 9 to 12 servings. Mrs. Merlin Dyvig.

FROZEN PUDDING

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|----------------------|---------------------------|
| ½ cup sugar | ½ cup dates |
| ⅛ cup water | ¼ cup walnuts |
| 1 tbsp. gelatine | ½ cup white grapes |
| 2 egg whites | ½ cup pineapple |
| 2 cups whipped cream | ¼ cup maraschino cherries |
| ½ cup marshmallows | |

Cook sugar and water until it spins a hair, then put in egg whites, add gelatine that has been soaked in tsp. of water and beat. Add whipped cream. Cut up all the fruit and add. Mix all together in a buttered dish and place in the refrigerator. Serves 12. Emma Olson.

GLORIFIED RICE

- | | |
|-----------------------|-----------------------|
| 2 cups boiled rice | 1 cup diced pineapple |
| 1 pkg. lemon jello | ½ cup sugar |
| 1 cup boiling water | 1 cup whipped cream |
| ½ cup pineapple juice | |

Pour boiling water over jello, stir until dissolved, add pineapple juice and sugar, stir until well blended. Let this set until it starts to get a little stiff. Whip the cream, then add all the ingredients together. Pour into a flat pan, let stand until firm. (Do not whip the jello). Serves 12. Mrs. Matts Wallukait.

LEMON CREAM DESSERT

- | | |
|-----------------------------|-------------------------------|
| 3 eggs separated | 1 cup plus 1 tbsp. sugar |
| ¼ cup lemon juice | 1 cup cream—whipped |
| ½ tsp. grated rind of lemon | 1¾ cup crushed vanilla wafers |
| ⅛ tsp. salt | |

Beat egg yolks well. Add lemon juice, sugar, grated rind and salt. Cook until thick in double boiler and then cool. Fold in stiffly beaten egg whites and the whipped cream. Line ice trays with waxed paper. Sprinkle vanilla wafers on bottom. Then the filling and again crushed wafers on the top. Freeze for 12-24 hours. Serves 8-12 persons.

Mrs. O. B. Anderson, Sioux City, Iowa.

LEMON JELLO DESSERT

- | | |
|----------------------------------------|---------------------------------------------------------------------------------|
| 2 pkgs. (3 oz.) lemon jello | 1 cup cream, whipped or 1 pkg. dessert topping, whipped according to directions |
| 2 cups boiling water | 2 cups graham cracker crumbs |
| 1½ cups pineapple juice and cold water | ¼ cup nuts, chopped (if desired) |
| 1 can crushed pineapple, drained | ⅓ cup butter, melted |

Dissolve jello in boiling water; add pineapple juice plus enough cold water to make 1½ cups. Chill until thickened, but not set. Mix graham cracker crumbs, nuts and melted butter. Save about ¼ cup of crumbs and press the rest into the bottom of a 13 x 9" pan. Fold the whipped cream or whipped dessert topping and pineapple into jello. Pour over crumb crust and sprinkle the remaining ¼ cup crumbs over the top. Chill. Jane Taylor.

ICE BOX PIE

Melt 24 marshmallows in $\frac{1}{2}$ cup hot milk. Cool. Add one cup cream, whipped, and 2 squares semi-sweet chocolate, grated.

Crust:

16 graham crackers, rolled fine

3 tbsp. melted butter

Work together. Press in pan and add filling. Sprinkle few cracker crumbs on top. Place in refrigerator for several hours to cool thoroughly.

Mrs. James Skow, Bode, Iowa.

LEMON CHIFFON PUDDING

1 envelope Knox gelatin

4 tbsp. lemon juice

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

4 egg whites

4 egg yolks

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

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

$\frac{1}{2}$ cup whipping cream

Grated rind of 1 lemon

Soak gelatin in $\frac{1}{2}$ cup water. Beat 4 egg yolks with $\frac{1}{2}$ cup sugar. Cook in top of double boiler. Stir when it begins to thicken. Add grated rind of lemon and 4 tbsp. lemon juice and gelatin. Mix well until gelatin is dissolved. Set aside to cool while beating egg whites. Add $\frac{1}{2}$ cup sugar. Fold into slightly cooled gelatin mixture. Then fold in $\frac{1}{2}$ cup whipped cream. Pour mixture into chilled dish lined with the following mixture:

1 cup melted butter

14 graham crackers crushed

Mix well and pat crumbs in buttered dish. Reserve some crumbs for top. Chill. Cut in sections for serving.

Mae Olson.

LEMON FLUFF

1 pkg. lemon jello

1 cup sugar

$1\frac{3}{4}$ cups hot water

1 $14\frac{1}{2}$ oz. can evaporated milk,
chilled 4 or 5 hours

$\frac{1}{4}$ cup lemon juice

Dissolve jello in hot water, add lemon juice and sugar and chill until partially set, then whip the Jello. Whip the evaporated milk and combine with the jello. Line pan with vanilla wafer crumbs, pour in jello mixture. Sprinkle rest of wafer crumbs on top. Put in refrigerator until firm. Better if made the day before you wish to serve. Serves 15.

Mrs. Olaf Olson, Mrs. Matts Walllukait.

MAPLE MARSHMALLOW ICE CREAM

Place 20 marshmallows and 1 cup milk in the top of a double boiler over boiling water. When marshmallows are dissolved, add one beaten egg, and a pinch of salt.

Remove from fire, cool and pour into a refrigerator tray and freeze to a thick mush. Remove and place in a bowl, then beat until fluffy. Fold in one cup whipped cream, add one tsp. maple flavoring and nut meats. Return to tray and finish freezing.

You may vary the flavor by adding vanilla, cherries and nut meats instead of maple. Recipe may be easily enlarged. Serves 6 to 8.

Mrs. A. T. Anderson.

MARSHMALLOW DESSERT

1 lb. marshmallows, 1 cup milk

Cook in double boiler, over boiling water until dissolved, then cool. When cool add:

1 cup whipped cream

1 small can crushed pineapple or fruit cocktail

½ cup chopped nut meats

Roll 15 graham crackers until crushed. Line the bottom of the pan with graham cracker crumbs. Spread over this the marshmallow mixture. Top with more crushed graham crackers. Chill thoroughly before serving. Serves 12.

Mrs. Royal Hansen, Mrs. Melville Wilson, Mrs. C. F. Schlievert.

MARSHMALLOW DESSERT

Crush 27 graham crackers. Add 4 tbsp. melter butter.

Take 1 lb. marshmallows and 1 cup milk, heat until melted. Add 1 cup whipped cream and 1 can crushed pineapple or fruit cocktail. Line pan with cracker crumbs and put in filling. Top with more crumbs and chill over night.

Mrs. T. H. Thorson.

PINEAPPLE ICE BOX CAKE

½ cup butter

1 cup sugar

2 egg yolks

2 tbsp. cream

Salt

¼ cup pineapple juice

1 cup crushed pineapple

2 stiffly beaten egg whites

30 graham crackers rolled fine

1 cup chopped nuts

Cream butter and sugar. Beat together egg yolks and cream. Combine the two mixtures and stir over hot water until thick and smooth. Add pineapple and juice. Fold in stiffly beaten egg whites. Alternately add crumbs and pineapple mixture in dish. Top with crumbs. Chill from 6 to 8 hours.

Mrs. Merlin Tinken, Mrs. Marie Friesth Frank, Cleveland, Ohio.

RUSK TORTE

1 pkg. Holland Rusks

¾ cup sugar

Roll rusks fine and mix with sugar, cinnamon and melted butter. Line buttered pan with ⅔ of mixture and keep balance for top.

Custard Filling

2 egg yolks

½ cup sugar

1 tsp. vanilla

¼ tsp. cinnamon

½ cup melted butter

Pinch of salt

1 tbsp. cornstarch

2 cups milk

Cook this mixture in double boiler until thick. Put custard over rusk crumbs. Beat whites of 2 eggs stiff and add 2 tbsp. sugar. Put this mixture over cooled custard and sprinkle balance of crumbs on top. Bake in 350° oven for ½ hour. When cool serve with whipped cream. Serves 8-12 according to size cut.

Mrs. Harold Jensen.

ORANGE SHERBET

- | | |
|---------------------------------|------------------------------|
| $\frac{1}{8}$ cup lemon juice | 3 cups milk |
| $\frac{1}{2}$ cup orange juice | $\frac{1}{4}$ tsp. salt |
| Grated rind of lemon and orange | 1 tbsp. gelatin |
| $1\frac{1}{2}$ cups sugar | $\frac{1}{4}$ cup cold water |

Mix lemon juice, orange juice, rind and sugar. Let mixture stand for fifteen minutes. Stir in milk and salt. Soften gelatin in cold water. Put over hot water until dissolved and add to mixture. Freeze until firm. Take out and beat with rotary beater or electric mixer. Return to refrigerator and freeze until firm. Mrs. Bertha Munson.

PINEAPPLE ICE BOX CAKE

- | | |
|------------------------------|-----------------------------------|
| $\frac{1}{2}$ cup shortening | 1 cup crushed pineapple (drained) |
| $1\frac{1}{2}$ cups sugar | 18-20 crushed graham crackers |
| 3 well beaten eggs | |

Blend shortening and sugar. Add well-beaten eggs. Beat until smooth. Add crushed pineapple.

Line small rectangular cake pan with half of crushed graham crackers. Pour in filling and spread on remaining graham crackers. Let stand overnight in refrigerator. Do not freeze.

Serve with whipped cream if desired. Serves eight.

Mrs. Robert Sorlein.

SNOW BALLS

- | | |
|--------------------------|-----------------------------|
| $\frac{1}{2}$ cup butter | 1 cup nut meats |
| 1 cup sugar | 2 stiffly beaten egg whites |
| 2 well beaten egg yolks | Vanilla cookies |
| 2 cups crushed pineapple | |

Cream sugar and butter. Add egg yolks, nuts and pineapple. Fold in egg whites. Place vanilla cookies on cookie sheet. Spread filling $\frac{1}{2}$ inch thick on each cookie. Then cover with another cookie, put on another layer of filling and again cover with a cookie. Set in refrigerator for 24 hours. Top with whipped cream and coconut.

Mrs. Eilert Sampson.

STRAWBERRY ICE BOX CAKE

- | | |
|---------------------------|----------------------------------|
| 1 lb. vanilla wafers | $\frac{1}{2}$ cup chopped pecans |
| $\frac{3}{4}$ cup butter | 1 qt. fresh strawberries |
| 1 cup confectioners sugar | 1 cup whipping cream |
| 2 eggs, separated | |

Roll vanilla wafers fairly coarse. Line an 8 x 12 refrigerator dish with half of crumbs. Blend butter and sugar together until creamy. Stir in beaten egg yolks. Spread mixture over crumbs. Then cover with stiffly beaten egg whites. Sprinkle with chopped nuts and top with berries. Whip cream and spread over all. Then add the remaining wafer crumbs. Pack slightly. Let stand in refrigerator 12 hours. Serves 12. Super rich dessert for very special occasions.

Mrs. Sterling Harmon.

VANILLA ICE CREAM

3 eggs
¾ cup sugar
1 tbsp. vanilla

½ tsp. salt
1 pint cream
½ quart top milk

Beat eggs with electric or hand beater, then add sugar, salt, vanilla, milk and cream for 1 minute. Pour in freezing tray and freeze. When frozen remove to bowl and beat until mix becomes light and creamy. Return to freezing tray and allow to finish freezing.

Mrs. Einar Sande.

VANILLA WAFER DESSERT

1 lb. vanilla wafers
½ cup butter
1½ cups powdered sugar

½ pint cream
1 cup crushed pineapple (drained)

Roll wafers and spread buttered pan with layer of wafer crumbs. Cream butter and sugar, add eggs and blend well. Pour this mixture over crumbs, over this layer put ½ pint cream whipped and sweetened. Spread over this another layer of crumbs. Then add crushed pineapple and cover with crumbs. Put in refrigerator over night. Serve with whipped cream and a cherry or nut meats. Makes 12 servings.

Mrs. A. T. Anderson.

VANILLA WAFER DESSERT (Uncooked)

Crush ½ lb. vanilla wafers
½ cup butter
2 eggs
1 cup powdered sugar

1 cup whipping cream
1 cup crushed pineapple (drained)
½ cup nut meats

Crush wafers. Spread on bottom of pan 8 x 8 inch, saving enough for top. Cream butter, sugar and egg yolks beaten. Fold in egg whites, well beaten. Spread on crumbs in pan. Whip 1 cup cream into this, add pineapple and 2 tbsp. pineapple juice. Spread on bottom mixture. Add crumbs on top. Chill thoroughly in refrigerator. Cuts about 9 squares.

Mrs. Gunvald Sande.

SAUCE FOR BREAD PUDDING

1 cup sugar
½ cup milk
1 tbsp. butter

1 tbsp. flour (mix with sugar)
Salt

Cook until thick, then add 1 tsp. vanilla. Mrs Sterling Harmon.

CHOCOLATE SAUCE

Mix together ½ cup sugar and ¼ cup cocoa
Add 2 tbsp. water
Then add 1½ tbsp. white corn syrup. Boil until it forms a soft ball. Remove from heat—stir in ½ cup evaporated milk and ½ tsp. vanilla, ¼ tsp. salt.

Mrs. LeRoy Selvig.

MEAT, FISH AND POULTRY

CASSEROLE DISHES AND SOUPS

Labour not for the meat which perisheth but for that meat which endureth unto everlasting life, which the Son of man shall give unto you; for him hath God the Father sealed. —St. John 6:27

ARABIAN STEW

6 lean pork chops	1 cup tomato juice
6 tbsp. raw rice	½ cup water
6 tbsp. minced green pepper	salt and pepper
6 sliced onion	

Sear chops on both sides in hot frying pan. Season, on each chop place 1 tbsp. washed rice and 1 tbsp. green pepper, slice of onion. Add tomato juice and water. Cover tightly. Simmer 45 minutes. Serves 6.

Mrs. James Goodell, Mrs. Glen Axne.

BAKED MEAT LOAF DUMPLINGS

Pastry:

2¼ cups sifted flour	¾ cup shortening
1 tsp. salt	¼ cup water

All measurements level: Sift flour with salt into bowl. Remove ⅓ cup of this flour. Cut shortening into remaining flour with 2 knives or a blender until pieces are the size of a small pea. Mix the ⅓ cup of flour with ¼ cup water to make a paste and add to shortening-flour mixture. Mix and shape into a ball. Divide and lightly roll half of dough ⅛ inch thick. Cut into squares 6 in. x 6 in. Repeat with remaining dough.

Filling

1 lb. raw ground beef	¼ tsp. pepper
⅓ cup fine crumbs	⅓ cup ketchup
2 tbsp. chopped onion	1 egg
1 tsp. salt	

Combine all ingredients. Place about ½ cup of filling in center of each square. Moisten edges with milk and bring together. Place in shallow pan. Bake in hot oven (400° F.) about one hour or until pastry is well baked. Serve with a flavorful tomato or creole sauce. Serves 6.

Mrs. E. A. Brown.

BAKED PORK CHOP CASSEROLE

2 cups egg noodles	1¼ cup water
4 pork chops	½ tsp. salt
salt and pepper	½ cup finely minced onions
½ cup catsup	

Cook noodles in boiling salted water. Drain and blanch. Brown chops on both sides, seasoned with salt and pepper. Mix onions, noodles, catsup and water. Put chops in buttered casserole, cover with noodle mixture; top with buttered crumbs. Cover and bake in moderate oven 45 minutes.

Mrs. Carl Marcellus.

BAKED QUAIL

Split quail lengthwise. Roll in seasoned flour. Brown in melted butter. Place pieces in baking dish or pan, pour cream over them and bake in oven at 350 degrees for 1 hour. Remove and cover during the last 15 minutes of baking.

Mrs. Ray Wogen.

BAKED TUNA

4 cups cooked spaghetti
1 small can tuna

$\frac{1}{2}$ can cream mushroom soup or
1 cup cream sauce
1 cup crumbled potato chips or
corn flakes

Place spaghetti, tuna, and soup in layers in greased baking dish. Season each layer and sprinkle with crumbs. Repeat until all ingredients are used. Bake $\frac{1}{2}$ hour in medium oven. Serves 4.

Mrs. Carl Hoveland.

BARBEQUE BURGER MIX

1 lb. ground beef
 $\frac{1}{2}$ cup chopped onion
1 cup tomatoes
 $\frac{1}{4}$ cup catsup
1 tbsp. vinegar

1 tbsp. sugar
 $1\frac{1}{2}$ tsp. Worcestershire sauce
 $\frac{1}{8}$ tsp. pepper
 $\frac{1}{2}$ tsp. salt

Cook till tender. Cover and simmer 20 minutes.

Mrs. James Skow, Bode, Iowa.

BAR-B-Q SAUCE

1 tbsp. butter
 $\frac{1}{2}$ onion sliced
1 tbsp sugar
1 tsp. mustard
1 tsp. celery salt or seed

1 tsp. paprika
 $\frac{1}{2}$ cup tomato ketchup
 $\frac{1}{4}$ cup vinegar
 $\frac{3}{4}$ cup water
few whole cloves

Melt the butter and cook onions in it until soft. Mix together dry ingredients and add to butter. Add catsup, vinegar, water and cloves and bring to a boil.

Mrs. M. D. Synhorst, Des Moines, Iowa.

BARBECUED PORK CHOPS

6 lean pork chops
1 tbsp. flour
1 tsp. dry mustard
1 tsp. celery salt
1 bay leaf

$\frac{1}{2}$ tsp. ground cloves
 $\frac{1}{2}$ cup tomato catsup
 $\frac{1}{2}$ cup water
1 small onion, diced

Brown the pork chops. Combine the other ingredients in order given and pour over the chops. Bake in a casserole at 350° for 1 hour.

Mrs. Fred Hall.

BEEF SANDWICH FILLING

2 lbs. ground beef
 $\frac{1}{2}$ cup chopped onion
1 cup catsup
1 cup sweet relish

1 tsp. prepared mustard
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 tsp. Worcestershire sauce

Cook ground beef with the onion until tender. Add rest of ingredients and let simmer 30 minutes. Fills 18 hamburger buns.

Mrs. P. S. Lund.

BARBECUED RIBS

4 or 5 lbs. spare ribs	¼ cup brown sugar
1 lemon, sliced thin	¼ cup vinegar
1 large onion, chopped fine	¼ cup Worcestershire sauce
1 tsp. salt	1 cup catsup
1 tsp. chili powder	2 cups water
1 tbsp. celery salt	

Place meat covered with sliced lemon and onion for 45 minutes in oven at 450° uncovered. Mix rest and bring to a boil, pour over ribs and turn heat to 350° and bake for 1½ hours. Baste frequently.

Mrs. Burton Cran, Mrs. Jack Dailey, Evelyne Schon.

BEAN SOUP

Hambone or shank*	½ tsp. sugar
1 cup navy beans	1 tbsp. salt
2 diced onions	½ tsp. pepper
1 cup diced celery	¼ tsp. celery salt
1 carrot, sliced thinly	¼ tsp. onion salt
2 medium sized potatoes, cut	

Cover beans with water and soak overnight. Drain and cook in fresh water with salt and ham bone for one hour or more. Then add onions, celery (or bacon put through a chopper). When nearly done, add potatoes and seasoning.

*May substitute ½ to ¾ lb. bacon.

Mrs. C. D. Parsons.

BEEF ROLL

1 flank steak	1 cup soft bread crumbs
1 egg, beaten	¼ cup flour
1 cup minced carrots	½ tsp. pepper
½ cup minced onion	3 tbsp. fat
¼ cup chopped celery	1½ cup hot water
½ cup cooked tomatoes	1 cup mushrooms (if desired)
1 tsp. salt	

Have flank steak deeply scored. Mix egg, vegetables, salt and crumbs together thoroughly. Spread vegetable stuffing on steak, roll and tie. Roll in flour and pepper, brown in hot fat in roasting pan. Add hot water and mushrooms; cover and cook in 325 degree oven, 1½ to 2 hours.

Mrs. Robert Scott.

BROILER IDEAS

Weiner Roll-up

Slit wieners and insert cheese wedges in each wiener. Wrap with bacon and fasten ends with toothpicks. Place on broiler rack and dripping pan and broil until golden brown. May be served with hot potato salad, fresh tomatoes, sauerkraut, or hominy.

Breakfast Idea

Prepare French toast as usual and put on broiler rack with bacon. Turn only once.

Luncheon Dish

Spread toasted bread with peanut butter. Place a slice of cheese on it. Then place a slice of tomato and a strip of bacon on top of this. Broil until cheese is melted.

Mrs. Melvin Inman.

BROWN STEW

2 lbs. beef chuck in 1½" cubes	1 tbsp. salt
2 tbsp. fat	½ tsp. paprika
4 cups boiling water	½ tsp. pepper
1 tsp. lemon juice	dash of allspice or cloves
1 tsp. Worcestershire sauce	1 tsp. sugar
1 clove garlic (optional)	6 carrots, quartered
1 medium sized onion, sliced	1 lb. small white onions
2 bay leaves	

Thoroughly brown meat in hot fat, add water, lemon juice, Worcestershire sauce, garlic, slice onion, bay leaves and seasoning. Simmer 2 hours. Stir occasionally to keep from sticking. Add carrots and onions. Continue cooking 20 or 30 minutes or until vegetables are done (cubed potatoes may also be added if desired). Remove vegetables, thicken liquid for gravy. Serves 6. Mrs. James Goodell.

CELERY SOUP

¾ cup diced celery	3 cups water
3 tbsp. diced onion	3 tbsp. butter
1 cup diced potatoes	4 tbsp. flour
2 tbsp. green pepper (optional)	3 cups milk

Cook slowly for 15 minutes in covered pan, the celery, onions, potatoes and pepper. Add salt to taste. Mash. Melt the butter, add flour and milk, making a thin white sauce, and add to the above mixture. Boil for 3 minutes. Serve piping hot.

Mrs. Joe Leist, Leroy, Minnesota.

CHEESE SOUFFLE

2 cups bread crumbs	1 dash paprika
1 cup grated cheese	2 well-beaten eggs
1 teaspoon salt	

Into a well-buttered baking dish add bread crumbs, cheese, salt, paprika, and eggs; mix thoroughly. Bake twenty minutes in moderate oven.

Mrs. Hans Fey.

CHICKEN DELICIOUS

1½ cup cooked chicken, cubed	½ tsp. salt
1 cup mushrooms, sliced and sauted	mace and cayenne pepper to taste
2 cups chicken stock	bread crumbs
4 tbsp. flour	1 egg, beaten
4 tbsp. butter	6 strips bacon

Scald chicken stock. Melt butter, then add flour and stir to a paste. Pour scalding chicken stock on paste gradually, beating smooth. Add seasoning. Combine this mixture with chicken and mushrooms. Chill. Form into rolls 3½ by 2 inches and roll in coarse bread crumbs. Dip in egg, and again in bread crumbs, then wrap with a strip of bacon. Oven brown and serve.

Evelyn Schon.

CHILI

- | | |
|---------------------------------------------|------------------------|
| ½ lb. ground beef | 1 small onion, chopped |
| 1 can pork and beans or
red kidney beans | 1 tsp. chilli powder |
| 1 pint tomato juice | salt and pepper |

Mix ground beef, salt and pepper and chopped onion and brown in fat. Put pork and beans and tomato juice in saucepan and add ground beef mixture and chili powder. Simmer about ½ hour. Serves two.
Mrs. R. K. Barrett.

CHINESE HOT DISH

- | | |
|--------------------|---------------------|
| 1 lb. ground beef | 1 cup uncooked rice |
| 1 medium onion | ½ cup soy sauce |
| 4 stalks celery | Salt to taste |
| 1 can bean sprouts | |

Brown the ground beef and diced onion. Add the other ingredients. Add water to just about top of mixture. Cover and steam from ½ to ¾ hr. Serves 6.
Mrs. Wayne Miller.

CORNEB BEEF AND NOODLES

- | | |
|--------------------------------|---------------------------------------|
| 1 12-oz. pkg. noodles (cooked) | 1 small pimento (diced or
cropped) |
| 1 can corneb beef | |
| 2 cans cream of mushroom soup | ½ cup tasty cheese |
| 2 cans evaporated milk | salt and pepper to taste |
| 1 tbsp. chopped onion | |

Combine the ingredients in the order given. Place in baking dish and cover with crushed potato chips. Bake for one hour in 350° oven.
Mrs. O. B. Anderson, Sioux City, Iowa.

DRIED BEEF AND NOODLES

- | | |
|-----------------------------|------------------------------|
| 2 cups wide noodles, cooked | 1 tsp. paprika |
| 2 cups milk | 8 tbsp. butter |
| 4 eggs beaten | 1 cup chopped green pepper |
| 1 tsp. salt | 2 tbsp. grated onion |
| 2 pkgs. dried beef (½ lb.) | 2 cups buttered bread crumbs |

Mix noodles with all ingredients except crumbs. Place mixture in a greased baking dish and cover with the buttered crumbs. Bake in a moderate oven (350°) for about 40 minutes. Ham or chicken may also be used in place of dried beef.
Mrs. Verne Johnson.

EGG DUMPLINGS FOR BEEF STEW

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|--------------|----------------------|
| 2 eggs | 1 cup flour |
| 3 tbsp. milk | 1 tsp. baking powder |
| ½ tsp. salt | |

Beat the eggs and milk, and add the dry ingredients which have been sifted together. Drop by spoonfuls on top of stew, and boil for 5 minutes without covering. Cover and boil for 5 minutes more. This recipe has been in use for 43 years.
Mrs. Selma Torkelson.

HOW TO FRY FISH

Sprinkle salt over each piece and chill about 3 hours. Flour each piece and brown in very hot vegeable shortening and part butter.
Mrs. Ben Dodd.

FRENCH FRY DIP

For shrimp, onions, apple slices, pineapple, fritters, chicken or fish of any kind.

1 cup pancake mix, preferably something without too much whole wheat.

1 beaten egg ¾ cup milk

Beat egg, stir into pancake mix, add salt and pepper and milk. Mix until smooth. Dip food to be fried into the batter until completely covered, then fry to a golden brown. Add 1 tbsp. sugar to batter for fruit fritters.

Mrs. Melvin Friesth.

FRANKFURTERS IN BARBECUE SAUCE

1½ lbs. frankfurters	1 cup catsup
1 medium onion	1 tbsp. Worcestershire sauce
2 tbsp. butter	1 tsp. mustard
2 tbsp. vinegar	½ cup chopped celery
4 tbsp. lemon juice	½ cup water
2 tbsp. brown sugar	

Brown the onion in butter. Add vinegar, brown sugar, lemon juice and catsup, worchestershire sauce, mustard, celery and water and heat.

Pour over frankfurters and simmer on top of stove, or place in slow oven (300 degrees F) until frankfurters are heated through.

Mrs. E. A. Brown.

GLORIFIED HAMBURGER

1 lb. ground beef	1 can chicken-gumbo soup
1 medium sized onion	½ tsp. salt

Brown the ground beef and diced onions in a tbsp. fat. Add chicken gumbo soup and salt and let simmer 1 hour. Serve on warm buns.

Mrs. Burton Cran.

GOULASH

2 lbs. ground beef	2 cups diced celery
2 tbsp. fat	2 large onions, chopped fine
2 cups corn	½ tsp. salt
2 cans tomato soup	4-oz. pkg. spaghetti, cooked
2 cans water	

Brown meat in fat. Combine all ingredients except spaghetti and bake at 350° for 45 minutes. Add cooked spaghetti a few minutes before serving. Serves 6 to 8.

Mrs. Alva Maassen.

GROUND BEEF CASSEROLE

1 lb. ground beef	2½ cups water
2 tbsp. fat	2 tsp. salt
1 cup uncooked rice	1 cup chopped celery
2 cans chicken rice soup	

Mix thoroughly and pour into large casserole. Cover. Bake at 350° for 1 hour. Stir with fork and top with crushed corn flakes or buttered crumbs and bake ½ hour longer uncovered.

Mrs. Verne Johnson.

HALOUPSY

- | | |
|-------------------------------------|------------------------------|
| ½ cup rice | 1 medium onion, chopped fine |
| 1 lb. hamburger | ½ tsp. salt |
| 1 small can tomato paste | pepper to taste |
| 1 medium green pepper, chopped fine | 1 head cabbage (loose leaf) |
| | 1 cup cream |

Cook rice until tender, drain. Remove cabbage core with sharp knife, pour boiling water over cabbage, and let stand. Combine rice, hamburger, green pepper, onion, tomato paste, salt and pepper. Remove cabbage from water and separate leaves. Put large spoonful of rice mixture on each cabbage leaf, fold sides over, and roll up. Secure with toothpick. Place these in heavy skillet with ¼ cup meat drippings, and brown on all sides. Pour cream over all, cover and let simmer 1 hour. Serves 6 to 8.

Mrs. Dwight Hampson.

HAM LOAF

- | | |
|-----------------------------------|---------------------------------|
| 1½ lbs. ground ham | and tomato juice |
| 1 lb. shoulder pork, lean | pepper |
| 1 cup oatmeal | beat and add 3 well beaten eggs |
| 1 cup diluted half and half water | |

Will serve about 12 to 15 people. Can be doubled or trippled. Can be made into individual rolls, sprinkle brown sugar and crushed corn flakes over also a bit of water. Bake 1 hour at 350°.

Mrs. Otis Nelson.

HAM LOAF

- | | |
|--------------------------|---------------------------------------|
| 2 lbs. pork, ground fine | 3 eggs, well beaten |
| 1 lb. ham, ground fine | about 1 tbsp. chopped onion |
| 1 cup bread crumbs | small amount of green pepper cut fine |
| 1 cup milk | salt and pepper to taste |
| 1 small can tomato soup | |

Bake at 350° for two hours or longer. More liquid can be added if necessary.

Mrs. F. T. Lokensgard.

HAM PUFF

- | | |
|-------------------------|--------------|
| 1½ cups chopped ham | 3 tbsp. milk |
| 1½ cups mashed potatoes | 3 eggs |

Salt and pepper to taste. Moisten potatoes with milk enough to heat well. Add the chopped ham and yolk of eggs. Add beaten egg whites to mixture. Turn into a buttered baking dish and bake 20 minutes in hot oven, till puffed and brown. Serves 6-8.

Mrs. Clare Donahue.

HAM RAISIN SAUCE

- | | |
|-----------------------|-----------------------------------|
| 1 tbsp. melted butter | 1 cup seedless raisins, precooked |
| 1 tbsp. flour | 30 minutes |
| salt | 1 tbsp. lemon juice |
| 1 cup water | |

Melt butter, stir in flour and salt. Add the water and raisins and lemon juice, stirring constantly. Boil one minute. Serve on ham or tongue

Mrs. Leonard Klevos.

HAM ROLL

- | | |
|---------------------------|------------|
| 1 lb. ground smoked ham | 1 cup milk |
| 1½ lbs. ground fresh pork | 2 eggs |
| 2 cups cracker crumbs | |

Mix ingredients and roll into balls. Place in a baking dish and cover with the following sauce.

- | | |
|---------------------|--------------------|
| 1½ cups brown sugar | ½ cup vinegar |
| ½ cup water | 2 tsp. dry mustard |

Combine these ingredients and bring to a boil. Pour over the ham rolls and bake at 350° for an hour, turning the rolls often so that they don't stick.
Mrs. Amos Olsen.

HAM AND SWEET POTATO ROLL

- | | |
|------------------------------|------------------|
| ¾ lb. ground ham | 1 egg |
| ½ lb. ground pork | ¾ cup milk |
| 1 cup cracker crumbs | pepper to season |
| 2 cups mashed sweet potatoes | |

Combine all ingredients except the potatoes. Spread on waxed paper to ½ inch thickness, making a rectangle about 6 x 10 inches. Spread on potatoes and roll up like a jelly roll. Place in baking pan. Bake 1½ hours in moderate oven, 350°. Serve with a tossed salad.

Sarah B. Zorn.

HAMBURGER CASSEROLE

- | | |
|-------------------|---------------------------|
| 1 lb. ground beef | 5 or 6 potatoes |
| 1 cup milk | 1 can vegetable-beef soup |

Mix ground beef and milk, season with salt and pepper. Place in greased casserole. Add sliced potatoes and pour soup over potatoes.

Mrs. Karlo Kaslin.

HAMBURGER PIE

- | | |
|----------------------------------|----------------|
| 3 tbsp. chopped onion | 1½ tsp. salt |
| 3 tbsp. fat | dash of pepper |
| 1 lb. ground beef or pork | 1 tsp. paprika |
| 2 cups cooked or canned tomatoes | potato topping |

Fry onion in fat. Add ground meat and brown well. Add tomatoes and seasonings. Turn into large casserole. Cover with potato topping.

Potato Topping

Combine 3 cups seasoned mashed potatoes, 1 egg yolk, 2 tbsp. melted butter. Beat until light and fluffy. Spread on meat mixture. Sweet potatoes may be used for the ground pork. Bake 30 minutes at 400°. Serves 6-8.
Mrs. Selma Torkelson.

HAMBURGER AND SPAGHETTI

- | | |
|--------------------------------------|-----------------------------|
| 1 lb. spaghetti (cooked and drained) | 3 large chopped onions |
| 2 lbs. hamburger (browned) | ½ can condensed tomato soup |
| 1 chopped green pepper | salt and pepper to taste |
| 1 chopped celery stalk | ¼ teaspoon A-1 sauce |

Combine ingredients and place in casserole. Bake in moderate oven for thirty minutes.
Mrs. Gilbert Nissen.

HOT DISH

3 cups cooked meat (chicken, veal, pork or beef)
7 slices dry bread
5 eggs, slightly beaten
1 cup finely chopped celery
1 can cream of mushroom soup
1½ cup broth
salt and pepper

Mix all ingredients together and place in a greased baking pan. Bake 325-350 degrees for 1 hour. Sprinkle corn flakes on top and bake 30 minutes longer. Serves 12.
Mrs. Merton Chantland.

HOT DISH (Vegetable-Meat Casserole)

1½ cups noodles, cooked in boiling salted water
1 cup chopped celery and cook until tender
1 lb. ground round steak
1 can vegetable soup
salt and pepper

Brown the ground steak and the onion together. Combine ingredients and bake in moderate oven at 350° for 30 minutes. Serves 8.
Mrs. Tommy Peterson.

ITALIAN SPAGHETTI AND MEAT BALLS

Sauce

brown 1 small onion in butter
1 tsp. grated Italian cheese
2 tbsp. wine
2 cans tomato paste
2 cups strained canned tomatoes
2 cups water
½ tsp. mixed Italian spices or
1 tbsp. oregani
1 bay leaf
1 tsp. sugar
⅛ tsp. baking soda
salt and pepper to taste
cloves of garlic (optional)

Add to browned onions and simmer until consistency of thick gravy.

Meat Balls

1 lb. ground beef
1 cup bread or cracker crumbs
½ cup grated Italian cheese
½ tsp. garlic salt
2 or 3 well beaten eggs
½ cup milk
salt and pepper to taste

Mix ingredients and form into balls and brown in frying pan. Add to sauce and simmer about 1½ hours. Cook about 1 lb. spaghetti in boiling salt water. When meat balls are done, place them and serving of spaghetti on plate and pour sauce over. Serves 6.

Mrs. Claude Prime.

JUICY MEAT LOAF

Mix:
1 egg
¾ cup milk
1 cup bread crumbs
Let soak
Mix up light:
2 lbs. ground beef
2 tbsp. onion
2 tsp. salt
¼ tsp. pepper
¼ cup ketchup

Combine with soaked crumbs. Fluff up with fork, pile lightly in loaf pan. Don't pack. Bake 1 hour at 350°
Mrs. Paul E. Reasoner.

KIDNEY BEAN HAMBURGER

2 lbs. ground beef ½ tsp. Worcestershshire sauce
1 onion, chopped ⅓ cup cooking fat
2 cups kidney beans salt and pepper
2 tbsp. catsup

Brown meat in cooking fat. Add onion, catsup and sauce. Cover with hot water. Simmer 20 minutes. Add beans, salt and pepper to taste. Simmer 30 minutes. 8 servings. Mrs. Gordon Bjerke.

LUNCHEON CHEESE AND EGGS

1 cup cream or top milk 2 tbsp. grated cheese (American)
6 eggs salt and pepper to taste

Heat cream to boiling point in a heavy skillet and slide eggs in carefully, one at a time. Lower heat and spoon cream over eggs, basting until they are set. Put eggs on hot platter. To the cream left in the pan add grated cheese and seasonings. When cheese is melted, pour the mixture over the eggs. Mrs. Clifford M. Thorson.

LUNCHEON DISH

¼ lb. left-over ham ¼ lb. grated cheese
2 tbsp. flour 3 eggs
2 cups milk salt and pepper

Dice the ham. Mix the flour and milk and cook for a few minutes. Then add the ham, cheese and the egg yolks slightly beaten, and the stiffly beaten egg whites. Season with salt and pepper; pour into a mold and set in a pan of hot water and bake at 350 degrees until firm for 20-30 minutes. Serves six. Mrs. Carl Holmberg.

MACARONI LOAF

1 cup macaroni cooked in boiling water. Drain and rinse. Pour 1 cup scalding cream over 1 cup soft bread crumbs.
2 pimentoes, cut fine 1 cup grated cheese
1 tbsp. chopped parsley 3 eggs, slightly beaten
1 tsp. salt

Mix with macaroni; pour into buttered bread pan and set in a pan of hot water. Bake one hour. Serve with either mushroom, cheese or asparagus cream sauce. Serves seven persons.

Mrs. George Brockman.

MEAL-IN-ONE

2½ cups uncooked macaroni dash pepper
2 tbsp. fat 3 cups cooked or canned tomatoes
6 tbsp. chopped onions or tomato soup
2 lbs. ground beef 1 cup grated American cheese
salt 1 or 2 tsp. chili powder

Cook macaroni in large amount of boiling salted water until tender. Drain in colander. Rinse in cold water. Melt fat in large skillet, add onions and cook until slightly brown, add beef, salt and pepper and cook until meat is browned, add macaroni, tomatoes and chili powder, turn into baking dish and sprinkle cheese over top. Bake in moderate oven (350°) 30 minutes. Mrs. Selma Torkelson.

MACARONI SCALLOP

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|---------------------------|------------------------------|
| 1 cup macaroni | 1 tbsp. chopped green pepper |
| 1 lb. can salmon (flaked) | salt to taste |
| 1 tbsp. chopped onion | 1½ cup thin white sauce |

Cook macaroni in boiling, salted water, until tender. Drain and rinse. Alternate layers of macaroni and salmon in greased casserole. Sprinkle each layer with onion, green pepper, and salt. Pour white sauce over all. Top with buttered crumbs and bake at 350° for 30 minutes. Tuna may also be used. Serves 6.

Mrs. James H. Skow, Bode, Iowa.

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MEAT AND CHEESE LOAF

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|-----------------------|----------------------------------------------------|
| 2 lbs. ground beef | ½ tsp. pepper |
| 1½ cups diced cheese | 1 tsp. celery salt |
| 2 eggs beaten | 2 cups milk |
| 2 tbsp. chopped onion | 1 cup dry bread crumbs, cracker crumbs, or oatmeal |
| 2 tsp. salt | |

Combine ingredients in order given and mix well. Press into two greased loaf pans and bake at 350 degree oven for 1½ hours. Serves 10.

Mrs. Harold Olson.

MEAT LOAF

- | | |
|-------------------|----------------------------|
| 1 lb. ground beef | 1 cup cracker crumbs |
| ½ lb. ground pork | 1 beaten egg |
| 1½ tsp. salt | 1 cup milk or tomato juice |
| ¼ tsp. pepper | |

Combine ingredients and bake 1 hour in loaf pan at 375°.

Mrs. Franklin Jaqua.

NOODLES

- | | |
|--------------------|---------------|
| 2 eggs well beaten | ½ tsp. salt |
| 1 tbsp. cream | 1⅓ cups flour |

Mix well and divide into four parts and roll on well floured board. Dry. Place one on top of the other and roll jelly roll fashion and slice thin. Shake apart and dry again. When ready to use cook 10 minutes.

Miss Emma Alexander.

ORIENTAL CHICKEN

- | | |
|----------------------------|-------------------------------|
| 1 qt. diced chicken | 1 pkg. large or small noodles |
| 1 cup diced celery | (whichever is preferred) |
| ½ cup finely chopped onion | salt and pepper to taste |

Make gravy from the broth. Add above mixture. Cover with one can Cream of Mushroom soup or Tomato Soup. Sprinkle with bread crumbs. Bake 45 minutes at 350°.

Mrs. Lee Lybarger, Osage, Iowa.

PORCUPINE MEAT BALLS

- | | |
|---------------------|--------------------------|
| 1 lb. hamburger | 1 small onion diced |
| ½ cup uncooked rice | salt and pepper to taste |

Mix above ingredients together, shape into balls size of a walnut, place in a greased casserole, pour 3 cups of tomato juice over meat balls and bake for 1 hour 350°. Makes 15 meat balls.

Mrs. Harold Peterson.

OYSTER DRESSING FOR 10 TO 12 LB. TURKEY

- | | |
|-------------------------|---------------------------------------|
| ½ cup celery, chopped | 1 tsp. poultry seasoning |
| ½ cup onions, chopped | 2 eggs, beaten |
| ¼ cup butter | 1¾ cup liquid (milk or oyster liquid) |
| 6 cups dry bread crumbs | |
| 3 cups oysters | |

Cook celery, onions in butter until golden. Add crumbs and mix thoroughly. Add oysters, eggs, seasoning. Add enough liquid to moisten. Stuff turkey lightly to allow room for expansion.

PORCUPINES

- | | |
|------------------------------|-----------------|
| 1 lb. hamburger | 2 tbsp. rice |
| 1 slice bread soaked in milk | salt and pepper |
| 1 large onion | |

Mix and form into balls and drop into 1 quart of hot tomato sauce and cook forty-five minutes. Serves four.

Mrs. Orville Knudson.

PORK CHOPS CASSEROLE

Brown six chops in skillet; season with salt and pepper and remove to casserole.

Prepare gravy in skillet by adding two tbsp. flour and enough water to cover chops. Then add 1 tbsp. ground mustard and 1 tbsp. vinegar, pour over chops and bake in oven at 350° for 1½ hours. Serves 6.

Mrs. Irwin W. Hof.

POTATO SOUP

- | | |
|--------------------------|----------------|
| 6 medium potatoes, diced | ¼ tsp. pepper |
| 1 stalk celery, diced | 3 tbsp. flour |
| 1 large onion, chopped | 1 tbsp. salt |
| 2 cups water | 2 tbsp. butter |
| 3 cups milk | |

Combine vegetables and water, simmer until done, about 40 minutes. Pour off water and save. Mash vegetables until smooth and return to water. Blend the flour, salt and 1 cup milk. Add to vegetable mixture, add remaining milk, pepper and butter. Bring to a boil and simmer about 5 minutes. Serve hot. Serves 6.

Mrs. Clarion Hanson.

ROAST WILD DUCK

Parboil duck in water to which ½ cup vinegar has been added. 10 to 15 minutes is sufficient time for this. Stuff duck with a dressing made from the following:

- | | |
|-----------------------|-----------------------|
| 2 cups bread crumbs | 2 tbsp. melted butter |
| ½ cup raisins | ½ tsp. sage |
| ½ cup wild rice | ½ tsp. salt |
| 1 tbsp. chopped onion | ¼ tsp. pepper |
| ¾ cup milk | |

Skewer the openings. Butter the duck all over and sprinkle with salt. Place on rack in roaster. Roast in oven at 350° for 1½ hours.

Mrs. Ray Wogen.

PRESSED CHICKEN

Cut up 1 four-pound chicken and barely cover with hot water, add 1 slice onion, 1 carrot, 2 tbsp. salt, $\frac{1}{2}$ tsp. pepper and 1 whole clove. Cook slowly until tender. Remove chicken; cook down the broth to 2 cups. Remove chicken from bones. Dice. Add $\frac{1}{2}$ cup finely chopped parsley and place in a greased loaf pan. Pour broth over the loaf and place weight of chicken. Chill and let stand over night. Slice. Serves 10.

Mrs. Irving C. Dodd.

RING MOLD BEEF LOAF

1½ lbs. ground beef	2 eggs
½ lb. ground lean pork	4 tbsp. milk or water
½ cup chopped onion	1 tsp. salt
¼ cup horseradish	½ tsp. pepper
1 cup dry bread crumbs	¼ tsp. leaf sage
1 tsp. prepared mustard	

Mix all together. Place $\frac{1}{2}$ cup catsup in the bottom of ring molds. Pack loaf firmly on top of this. Bake 1½ hours at 350°. Serve with buttered whole green beans and carrot sticks piled in center and garnish with parsley and ripe olives.

Mrs. O. E. Barsness.

SALMON OR TUNA LOAF

2 cups flaked tuna or salmon	1 beaten egg
1 cup medium white sauce	½ cup chopped celery
½ cup top milk	1 cup dry bread crumbs
½ tsp. salt	

Add the ingredients to salmon or tuna in order given and mix well. Bake in greased baking dish and bake in moderate oven (350°) until brown and set, about 30 minutes. Serves 6. Mrs. Wm. Blanchard.

SAUSAGE AND NOODLE CASSEROLE

1 lb. pork sausage	1 cup whole kernel corn
1 pkg. (8 oz.) noodles	1 tsp. salt
2 cups milk	pepper to taste

Fry sausage until brown and crumbly. Cook noodles and combine rest of the ingredients and pour into casserole. Bake 30 minutes. Serves 6.

Mrs. Gordon Eversoll.

SCALLOPED CHICKEN

1 large chicken	salt and pepper
2 cups dry bread crumbs	sage if desired
3 slightly beaten eggs	3 cups chicken broth
1 cup celery cut fine	

Stew chicken until tender and remove meat from bones. Mix all together and put in buttered baking dish and bake 45 to 50 minutes in 350 degree oven.

Mrs. E. L. Norman, Mrs. Earl Erickson.

SWISS STEAK

3 pounds round steak $\frac{3}{4}$ " thick flour, salt and pepper

Cut meat into servings. Pound flour, salt and pepper into it. Brown both sides. Add a little water and cover tightly. Bake until tender in 300 degree oven about 2 hours. Slice onion or mushrooms over if desired. Serves 6-8.

Mrs. John Holdefer.

SCALLOPED CHICKEN

- 1 large chicken or hen cooked until tender. Salted while cooking.
- 1 cup celery
- 2 cups bread crumbs or 1 cup bread crumbs and 1 cup cornflakes
- 2 tbsp. finely minced onion (optional)
- 4 eggs beaten and added with broth to make 1 quart in all.

Remove chicken from bone and cut into small pieces. Add remaining ingredients and pour into a greased baking dish. Sprinkle top with crushed cornflakes and let stand ½ hour. Bake 45 minutes in a slow oven. 350 degrees. Mrs. Amos Hanson, Mrs. Fred Eisler.

SCALLOPED CHICKEN

- 1 large chicken
- 4½ cups chicken broth
- 4 tbsp. flour
- 1½ quarts bread cubes
- 1¼ tsp. powdered sage
- 2 tbsp. minced onion

Cook chicken and cut into pieces. Put chicken in bottom of large loaf pan. Mix bread cubes, sage and onions. Cover chicken with this mixture. Cook 4 cups of broth and the flour until thick. Season it to taste. Pour over the top of chicken and bread mixture. Bake 45 minutes in moderate oven or until brown. Cut in squares for serving.

Mrs. Eric Hansen.

SCALLOPED OYSTERS

- 2 dozen or 1 qt. oysters
- 4 slices toast
- ¼ cup melted butter
- ¼ cup liquid from oysters
- ½ tsp. salt
- ¼ tsp. pepper
- 2 tbsp. cream
- 1 tsp. Worcestershire sauce

Pick over and clean the oysters. Snip toast into bite sized slivers and place in greased baking dish. Toss with the melted butter and then add the oysters. Mix together the rest of the ingredients and pour over the oysters. Bake for 30 minutes at 350°. This is nice served with baked potatoes.

SMOTHERED PHEASANT

Cut pheasant into serving-size pieces. Season with salt and pepper, then roll in flour. Brown the pieces in hot fat (part butter for better flavor).

Place pieces in a casserole. Pour 1 cup sour cream over the meat. Sprinkle top with a mixture of 1 cup bread crumbs, ½ cup finely cut celery, ¼ tsp. sage.

Cover and bake one hour. Remove cover to allow crumbs to brown for 10 to 15 minutes as desired. Oven temperature set at 400 degrees.

Mrs. R. M. Wogen.

SPAM CASSEROLE

- 1 can Spam, ground
- 1 small onion chopped
- ½ chopped green pepper (optional)
- 1 can chicken soup, rinse out can with a little water
- ¾ cup quick oatmeal
- 1 cup milk
- 2 or 3 eggs
- salt and pepper

Mix together and pour into a greased casserole. Dot with butter—bake in oven 350° for 45 minutes.

Mrs. Clarence B. Olson.

TUNA AND NOODLE CASSEROLE

- | | |
|----------------------|------------------------------|
| 1 cup cooked noodles | 1 7-oz. tuna fish |
| 1 tbsp. butter | 1 hard boiled egg (cut fine) |
| 1 tbsp. flour | 1 cup dried bread crumbs |
| salt and pepper | 1 cup grated cheese |
| 1¼ cups milk | |

Make a white sauce from butter, flour, milk and seasoning. Put in casserole as follows: Half noodles, half fish, half white sauces, half egg, half crumbs, half cheese, then repeat. Sprinkle crumbs on top and bake ½ hour. Serves 6 to 8.

Mrs. George Hanson.

TUNA-NOODLE CASSEROLE

- | | |
|-------------------------------------|-------------------------------------------|
| ½ pkg. noodles (boiled and drained) | 1 can tuna fish |
| 1 can Mushroom soup | 1 small onion (may be omitted if desired) |
| 1 soup can of water | |

Combine all ingredients. Season to taste. Pour into well buttered casserole and bake one-half hour. Buttered crumbs, potato chips or cereal may be placed on top of casserole. Eight servings.

Mrs. Chas Wendle, Mrs. M. R. Soppeland.

TUNA WITH NOODLES

- | | |
|-----------------------|-------------------------|
| 1 can solid pack tuna | 1 cup milk |
| 2 cups egg noodles | ½ green pepper, chopped |
| ½ can mushroom soup | 1 small onion, chopped |
| ½ can celery soup | |

Cook noodles in boiling salted water until tender, then drain. Place layer of cooked noodles on bottom of buttered baking dish, then layer of tuna, some green pepper and onion. Repeat. Mix the soups and milk and pour over all. Top with buttered crumbs. Bake at 350° for 1 hour. Serves 6 to 8.

Mrs. Dwight Hampson.

VEAL SUPREME

- | | |
|----------------------------------|-------------------------|
| 1¼ lb. veal cutlet, 1 inch thick | ½ tsp. pepper |
| dash paprika | 4 tbsp. melted veal fat |
| 1 tsp. salt | 1½ cups onion, sliced |
| 4 tbsp. flour | ¾ cup sour cream |

Dredge cutlets with mixture of flour, paprika, salt, pepper, covering the meat well. Melt fat in skillet, add onions and saute until delicately brown. Remove the onions from skillet and add cutlets. Saute carefully, turning meat to brown both sides. Place onions on cutlets and pour on cream. Cover skillet tightly and simmer 1 hour, or until meat is tender.

Mrs. E. A. Brown.

HOT HAM & CHEESE ROLLS

- | | |
|-----------------------------------|----------------------------|
| ½ lb. chopped ham | 2 hard cooked eggs, sliced |
| ½ lb. sharp cheddar cheese, cubed | ½ cup chopped pimento |
| ⅓ cup sliced onions | stuffed olives |

Mix all with 3 tbsp. mayonnaise blended with ½ cup chili sauce. Fill 12 frankfurter rolls. wrap in aluminum foil and bake 10 min., if they haven't been refrigerated ahead, or 20 min. if made ahead and refrigerated. Can be made ahead and kept in refrigerator. Bake at 400 degrees.

Mrs. Kenneth Knutson.

VEGETABLE BEEF SOUP

1 meaty soup bone 2 tsp. salt
Put into a large kettle and cover with water, cook slowly 2½ hours.
3 carrots, sliced 1 cup green beans
2 potatoes, cubed 3 stalks celery, chopped
1 cup tomatoes 1 medium onion
Simmer 30 minutes and add:
2 cups shredded cabbage ½ cup elbow macaroni
Simmer 30 minutes longer and add pepper and more salt if desired.
Canned red kidney beans may be added. Serves 6 to 8.

LASAGNE CASSEROLE

1 lb. sausage, or ground beef 10 oz. lasagne noodles
1 clove garlic, minced (may use 3 cups cream-style cottage cheese
equivalent garlic juice) 2 beaten eggs
1 tbsp. parsley flakes 2 tsp. salt
1 tbsp. basil ½ tsp. pepper
1½ tsp. salt 2 tbsp. parsley flakes
2 cups tomatoes (1 lb. can) ½ cup grated Parmesan cheese
1⅓ cups tomato paste
(2 6-oz. cans)

1 lb. Mozzarella cheese, sliced very thin (may grate if you wish)
Brown meat slowly: spoon off excess fat. Add next 6 ingredients.
Simmer uncovered till sauce is thick, 45 min. to 1 hour, stirring occasionally.

Cook noodles in boiling salted water till tender; rinse in cold water.
Meanwhile combine cottage cheese with eggs, seasoning, and Parmesan cheese. Place half the cooked noodles in a 13 x 9 x 2" baking dish, spread half of the cottage-cheese mixture over; and half of Mozzarella cheese and half the meat sauce. Repeat layers. Bake in 375 degree oven 30 min. Let stand 15 minutes; cut in squares. Makes 12 servings.
Loretta Clausen.

NOODLE PIZZA

Cook 1 6-oz. pkg. noodles, place in oiled cake pan
Beat 1 egg well add 1 cup milk
Pour over noodles and bake for 10 min., 350 degrees.
Brown 1 lb. ground beef with minced onion to taste, season with salt and pepper and chili powder. Drain off all fat and spread meat over noodles. Add 1 small can seasoned tomato sauce, dribble over meat. Top with grated cheese or thin slices of cheese. Bake in 350 degree oven till tomato sauce bubbles and cheese melts.

Cornelia Jensen.

PERFECT TUNA CASSEROLE

1 cup celery soup ½ cup milk
1 cup tuna 1 cup peas or green beans
1¼ cup crumbled potato chips
Mix all ingredients, saving ¼ cup chips for topping. Put in a quart casserole and bake in 375 degree oven for 25 minutes. 4 servings.
Mrs. Lewis Schwint.

X

BARBECUED SPARERIBS

- | | |
|----------------------------|-------------------------------|
| 3 or 4# (pounds) spareribs | ¾ cup water |
| 1 tbsp. salt | 2 tbsp. vinegar |
| ½ tsp. red pepper | 2 tbsp. worchestershire sauce |
| ½ tsp. black pepper | 1 tsp. paprika |
| 1 tsp. chili powder | 2 or 3 small onions |
| ¾ cup catsup | |

Have spareribs cut in serving pieces. Season with salt, pepper and cover with onion slices. Brown in hot oven 450 degrees. Combine remaining ingredients and pour over meat. Cover and bake about 1½ hours in 350 degree oven. Uncover last 20 minutes.

Mrs. Arthur Montgomery.

CHICKEN CACCIATORE

- | | |
|--------------------------|-----------------------------|
| 1 chicken, cut up | 2 cloves garlic, crushed or |
| 1 cup flour | 1 tsp garlic powder |
| 1 tsp. salt | 1½ tsp. oregano |
| ⅛ tsp. pepper | 1 tsp. celery seed |
| 1 can tomatoes | 1 tsp. salt |
| 2 medium onions, chopped | 7 drops tabasco sauce |
| 1 can tomato sauce | |

Dredge chicken pieces in flour, salt and pepper. Brown lightly in hot oil in deep 10" fry pan. Remove chicken. Add onions and cook until tender. Add remainder of ingredients and cook until chicken is tender, turning pieces occasionally. Serve hot over corkscrew macaroni. 2 or 3 servings.

Mrs. John Beem.

~~X~~

HAM-WICH SPREAD

- | | |
|--------------------------------|-------------------------|
| 1 qt. salad dressing | 1/6 tsp. red pepper |
| 1½ tbsp. worchestershire sauce | ½ tsp. paprika |
| 1½ tbsp. dry mustard | 5 oz. ketsup |
| ½ tsp. pepper | sugar and salt to taste |

Combine ingredients together and keep cold until ready to use. Spread generously on a grilled bun with lettuce and sliced ham. Sauce may be kept in refrigerator for a long period of time.

Jodi Jensen.

FEATHERY LIGHT DUMPLINGS

- | | |
|-----------------------------------------|-----------------------|
| 1 cup sifted flour | 1½ tsp. baking powder |
| ½ tsp salt | ⅓ cup milk |
| 2 tbsp. shortening, butter or margarine | 1 egg beaten |

Sift flour, baking powder and salt. Cut in shortening till crumbly, add milk and egg. Mix till flour is dampened. Dough should be lumpy. Drop by spoonfull in boiling meat and broth. cover tight and steam 12 min. without removing lid. Makes 6 large fluffy dumplings.

Thelma Tonderum.

RICE CASSEROLE

1 can shrimp
1 can tuna

1 can cream of chicken, mushroom or celery soup

Mix together and cover with crushed potato chips or bread crumbs. Bake for 45 min. in 350 degree oven. Serves 5.

Mrs. Orin Nelson.



SAVORY MEAT SAUCE

1 large onion, chopped
2 cloves of garlic, minced
2 lbs. hamburger
8 cups tomatoes
2 cans tomato paste

½ cup chopped celery
1½ tbsp. salt
2 tsp. sugar
1 tsp. basil
2 bay leaves

Brown meat lightly and stir in remaining ingredients. Bring to boiling, reduce heat and simmer 2-3 hours until thick. Remove bay leaves. This is perfect to freeze for use on spaghetti, macaroni or pizza. Makes 10 cups.

Mrs. Wallace Blakestad.

*very good
uses lots of
fresh tomatoes*

ADDITIONAL RECIPES

1 can chicken
1 can corn
1 can tomato
1 can beef
1 can peas
1 can carrots
1 can mushrooms
1 can green beans
1 can kidney beans
1 can lentils
1 can chickpeas
1 can garbanzo beans
1 can cannellini beans
1 can white beans
1 can black beans
1 can pinto beans
1 can navy beans
1 can lima beans
1 can butter beans
1 can adzuki beans
1 can mung beans
1 can soybeans
1 can lentils
1 can chickpeas
1 can garbanzo beans
1 can cannellini beans
1 can white beans
1 can black beans
1 can pinto beans
1 can navy beans
1 can lima beans
1 can butter beans
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1 can mung beans
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1 cup oil
1 cup vinegar
1 cup sugar
1 cup salt
1 cup pepper
1 cup onion
1 cup garlic
1 cup shallots
1 cup celery
1 cup carrot
1 cup bell pepper
1 cup mushroom
1 cup tomato
1 cup olive oil
1 cup balsamic vinegar
1 cup soy sauce
1 cup Worcestershire sauce
1 cup ketchup
1 cup mustard
1 cup mayonnaise
1 cup sour cream
1 cup cream cheese
1 cup ricotta cheese
1 cup cottage cheese
1 cup feta cheese
1 cup parmesan cheese
1 cup cheddar cheese
1 cup mozzarella cheese
1 cup provolone cheese
1 cup gouda cheese
1 cup brie cheese
1 cup camembert cheese
1 cup blue cheese
1 cup goat cheese
1 cup mascarpone cheese
1 cup cream cheese
1 cup ricotta cheese
1 cup cottage cheese
1 cup feta cheese
1 cup parmesan cheese
1 cup cheddar cheese
1 cup mozzarella cheese
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Handwritten notes:
New recipe for...
1 cup oil
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1 cup brie cheese
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1 cup blue cheese
1 cup goat cheese
1 cup mascarpone cheese

PASTRIES

And they gave him a piece of cake of figs and two clusters of raisins; and when he had eaten, his spirit came again to him; for he had eaten no bread, nor drunk any water, three days and three nights.

—I Samuel 30:12

BANANA CREAM PIE

¾ cup sugar	3 egg yolks
6 tbsp. flour (level)	1 tsp. vanilla
¼ tsp. salt	1 tbsp. butter
2 cups scalded milk	2 bananas

Blend sugar, flour and salt. Add hot milk gradually. Cook until thick, stirring constantly. Cook 10 minutes longer. Beat egg yolks and add to cooked mixture. Cook 2 minutes. Add vanilla and butter and cool.

Slice one banana on baked crust and pour in half the filling. Then slice the other banana and pour in remainder of filling. Cover with a meringue made from the 3 egg whites and 6 level tbsp. and bake at 325° until meringue is lightly browned. Mrs. Merle Clark.

BLACK BOTTOM PIE

Soak one tsp. of Knox gelatin in 4 tbsp. cold water. Melt 1½ sq. of chocolate over hot water. Crush 16 ginger snaps. Mix with 5 tbsp. soft butter. Pat into bottom of 9" x 11" pan. Bake 10 minutes in slow oven (250°).

2 cups milk	1¼ tbsp. cornstarch
½ cup sugar	4 egg yolks
1½ tsp. vanilla	

Boil the milk, sugar, cornstarch and egg yolks until medium thick and add vanilla. Put 1¼ cup of this custard in melted chocolate. Put remainder of custard into the gelatin. Cool. Put chocolate custard over ginger snap crush and let set.

When rest of custard is cold, beat egg whites and add	
½ cup sugar	¼ tsp. cream of tartar
1 tsp. vanilla	

Fold cold custard into this mixture and pour over chocolate layer. Let it set overnight and serve with ¾ cup whipped cream spread over dessert. Decorate with grated chocolate. Serves 12.

Mrs. C. D. Burke.

BUTTERSCOTCH PIE

1¼ cups brown sugar	2 cups scalded milk
3 tbsp. butter	3 egg yolks
1½ cup flour	½ tsp. vanilla
⅛ tsp. salt	

Melt butter and half of the brown sugar. Bring to a boil and cook one minute. Blend rest of sugar with flour and salt. Add hot milk gradually to dry ingredients, then add the cooked sugar and butter. Cook in double boiler, stirring constantly, until thick and smooth,

then cook 10 minutes longer. Beat egg yolks and gradually add cooked mixture, cook 3 minutes longer, remove from heat, add vanilla and cool.

Pour into baked pastry shell, cover with meringue and bake in a moderate oven (350°) until meringue browns 15 or 20 minutes. Makes one 8-inch pie.

Mrs. A. L. Kingery.

BUTTERSCOTCH PIE

Brown $\frac{1}{2}$ cup sugar in skillet until golden brown. Add $\frac{1}{3}$ cup boiling water, stirring constantly until smooth.

Mix $\frac{3}{4}$ cup brown sugar, 3 tbsp. cornstarch and $\frac{1}{2}$ tsp. salt; gradually add 2 cups milk and cook until thick. Beat 2 egg yolks and add a small amount of hot mixture and stir into remaining hot mixture. Add caramel syrup and cook until thick. Add 3 tbsp. butter and 1 tsp. vanilla. Pour into a baked pie shell and cover with the meringue made from the 2 egg whites and 4 tbsp. sugar.

Mrs. Clarion Hanson.

CHERRY PIE

1 can sour red cherries	$\frac{1}{8}$ tsp. salt
1 cup sugar	1 tbsp. butter
1 tbsp. flour	Few drops of red coloring
1 tbsp. cornstarch	

Mix sugar, flour, cornstarch, salt and cherries together and cook about 8 minutes or until the juice is clear. Pour into unbaked crust. Top with butter and arrange strips of pastry over top in lattice design. Sprinkle sugar on top. Bake in a very hot oven at 450° for 15 minutes. Reduce temperature to moderate 350° and bake 25 minutes longer.

Mrs. Jack Adams.

CHESS PIE

1 cup sugar	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ lb. butter	1 cup seedless raisins
3 eggs	1 cup pecans

Pour boiling water over raisins and let stand about 5 minutes. Cream butter and sugar and add beaten egg yolks and raisins. Cook like candy and let it cook down until it sticks to the spoon. Cool a little and add pecans and pour onto a baked pie shell. Add meringue and brown at 325°.

Mrs. Russell Sime.

CHOCOLATE CHIFFON PIE

4 eggs	1 cup sugar
$\frac{1}{4}$ cup cocoa, dissolved in enough hot water to form a soft paste	1 tbsp. unflavored gelatin
Pinch salt	Vanilla to flavor
	$\frac{1}{4}$ cup cold water

Dissolve gelatin in cold water. Mix egg yolks, cocoa paste and $\frac{1}{2}$ cup sugar. Cook consistency of custard. When cooked, add gelatin and vanilla. Beat egg whites stiff and add remaining $\frac{1}{2}$ cup sugar slowly. Fold hot custard into this mixture. Put into baked pie shell and chill. Keep in refrigerator until ready to serve. Can be served with whipped cream.

Mrs. Howard Strand.

CHOCOLATE HERSHEY PIE

$\frac{1}{2}$ cup milk
15 marshmallows

Four 5c almond Hershey bars
1 cup cream, whipped

Dissolve marshmallows in milk, stirring until dissolved. Add Hershey bars and stir until well blended. Cool thoroughly. Whip cream and fold into chocolate mix. Pour into graham or vanilla wafer pie shell. Sprinkle crumbs over pie. Chill overnight. Serve with whipped cream. Serves 8.

Pie Crust:

16 graham crackers
 $\frac{1}{4}$ cup melted butter

3 tbsp. sugar

Blend and form in pie plate. Bake at 325° for 10 minutes.

Mrs. Darwin Halvorson.

CUSTARD PIE

2 cups milk, scalded
2 eggs beaten with $\frac{1}{2}$ cup sugar, adding the sugar slowly as you beat

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

Vanilla to taste

Nutmeg may be added if desired

Pour the slightly cooled milk into this egg mixture and beat smooth. Fill a 9 inch unbaked pie shell and bake at 450° for 10 to 15 minutes, then lower the temperature to 325°. It requires almost one hour to bake.

Mrs. Ossie Halsrud.

CUSTARD PIE

3 eggs
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ tsp. salt

2 cups milk

1 tsp. vanilla

Nutmeg

Beat eggs, add sugar, salt and scalded milk slowly. Pour in unbaked pie shell. Sprinkle with nutmeg. Bake in moderate oven 30 minutes or until done.

Sharon Brown.

FRENCH CHOCOLATE PIE

Graham cracker crust:

$1\frac{1}{2}$ cups graham cracker crumbs
4 tbsp. butter

Mix and press into a 9 inch pan, making a firm edge. Bake in moderate oven for 8 minutes. Cool in refrigerator for 30 minutes.

Filling

$1\frac{1}{2}$ sq. chocolate
Melt above ingredients together.

$\frac{3}{8}$ cup powdered sugar

$\frac{1}{8}$ cup butter

2 beaten egg whites

2 egg yolks

$\frac{3}{8}$ cup whipped cream

Add the egg yolks, one at a time, to the melted chocolate and butter mixture, beating well after each addition. Add the powdered sugar and beat until thick. Fold in the beaten egg whites and add 1 tsp. vanilla.

Spread the filling in the graham cracker crust and cover with the whipped, sweetened cream. Chill overnight. Sprinkle with nuts and serve.

Mrs. Marion B. Olson.

DEEP-DISH APPLE PIE

6 medium-sized apples. Wash, peel, core and slice thin. Put into lightly buttered casserole. Sprinkle with cinnamon and nutmeg.

Mix together: 1 cup brown sugar
1 cup cake flour ½ tsp. salt

Chop in with a blender ½ cup butter. Cover apples with topping. Bake at 325° about 1 hour. Serves 6. Mrs. Edwin J. Olson.

GRAHAM CRACKER PIE

16 graham crackers 1 tsp. cinnamon
1 tsp. flour ⅓ cup melted butter
⅓ cup sugar

Mix as for pie crust. Line pie plate with ¾ of this mixture.

Custard Filling

3 egg yolks 2 cups milk
½ cup sugar 1 tsp. vanilla
2 tbsp. cornstarch

Blend sugar and cornstarch. Add beaten egg yolks to milk and stir in dry ingredients. Cook until mixture coats spoon. Pour into pie shell.

Meringue

Beat egg whites until stiff and add 6 tbsp. sugar. Spread on pie filling. Top with remaining graham cracker crumb mixture. Bake at 325° until brown and serve ice cold. Mrs. Robert Sorlien.

HEAVENLY ANGEL PIE

½ cup egg whites (4 large) 1 tsp. vinegar
¼ tsp. salt 1 cup sugar

Beat egg whites until frothy. Add salt and vinegar. Continue beating until stiff. Gradually add 1 cup sugar (about 2 tbsp. at a time) beating thoroughly after each addition. Continue beating until all sugar is dissolved and until very stiff and glossy. Spread in well greased and well floured 9 inch pie pan making edges slightly higher than center. Bake in slow oven 275° 1¼ hours. Cool.

2 tbsp. sugar 1 cup heavy cream whipped

Filling

Beat 4 egg yolks until thick and lemon colored. Gradually add ¾ cup sugar. Beat in 2 tsp. grated lemon peel and ⅓ cup lemon juice. Cook over hot water until thick. Cool. 6 servings.

Mrs. Robert H. Christensen.

HEAVENLY PIE

Beat 4 egg whites until foamy; add ¼ tsp. cream tartar. Beat until it forms a peak. Add gradually 1 cup sugar, and spread in a 9 inch cake pan. Bake 20 minutes at 275° and 40 minutes at 300°. Cool.

Beat 4 egg yolks fluffy; add gradually ½ cup sugar, the juice and grated rind of 1 lemon. Cook in double boiler until thick. Cool.

Whip ½ pint cream. Spread half on meringue, then spread lemon filling on top, putting rest of cream over that. Put in refrigerator 24 hours. Serves 7 to 8 people. Mrs. Signe Mogan.

HEAVENLY PIE

1 cup crushed pineapple and juice	1 cup sugar
1 tbsp. cornstarch	3 stiffly beaten egg whites
1 tbsp. gelatin	1 baked pie shell
$\frac{1}{4}$ cup cold water	

Cook pineapple, juice, and cornstarch until thick. Dissolve gelatin in cold water. Add sugar and gelatin to mixture as soon as you take it off the stove. Cool the mixture. When cool fold in egg whites that were beaten stiff and pour into crust. Mrs. Carroll Ernst.

LEMON CHIFFON PIE

1 baked pie shell	1 cup sugar
3 egg yolks	3 tbsp. water
1 lemon—juice and rind	Salt

Beat the egg yolks with $\frac{1}{2}$ cup of the sugar and add the water, lemon juice and rind. Cook until thick in a double boiler. Beat the egg whites until stiff. Beat in the $\frac{1}{2}$ cup sugar and fold into the cooled filling. Pour into baked pie shell and brown in a quick oven. Chill. Makes an 8 inch pie. Mrs. M. R. Soppeland, Mrs. Joseph Olson.

LEMON CHIFFON PIE

1 tbsp. gelatin	$\frac{1}{2}$ cup hot water
$\frac{1}{4}$ cup cold water	3 egg whites beaten stiff
3 egg yolks	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup sugar	4 tbsp. lemon juice
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ tsp. lemon rind

Dissolve gelatin in water. Makes custard of $\frac{1}{2}$ cup sugar, egg yolk, salt, hot water. Add softened gelatin. Add the lemon juice and rind, allow to cool. When mixture starts to congeal, fold in egg whites, stiffly beaten with $\frac{1}{2}$ cup sugar. Pour in baked crust and cool. Sprinkle with nutmeg. Mrs. James A. Olson.

LEMON MERINGUE PIE

1 9-inch baked pie shell	$\frac{1}{4}$ tsp. salt
4 eggs	$\frac{3}{4}$ cup lemon juice
$1\frac{1}{2}$ cups sugar	(about 4 lemons)
5 tbsp. flour	$1\frac{1}{4}$ cups boiling water

Separate eggs and beat yolks until slightly foamy (save the whites for meringue). Stir one cup sugar into the beaten yolks gradually, beating constantly. Stir in the flour and salt smooth, then pour in lemon juice and mix thoroughly. Add the boiling water last. Cook over boiling water, stirring constantly, until mixture is smooth and thick. (Takes about 20 minutes). Cool and pour into baked pie shell.

Start your oven at 325° F. or slow, and beat up the meringue in the following manner:

Beat egg whites until they stand in peaks but are not dry, then gradually beat in the remaining $\frac{1}{2}$ cup sugar until smooth and satiny (hard beating is one of the secrets for successful meringue). Pile meringue over pie filling carefully, making sure the rim of the pie is sealed with meringue, bake 20 to 25 minutes, or until meringue peaks are tipped with gold.

Mrs. Lewis Joiner, Mrs. Robert Scott, Mrs. Edwin Olson.

LEMON PIE CRUST

1½ cups flour
½ tsp. salt
1½ tbsp. lemon juice

1 egg
½ cup shortening
1 tbsp. cold water

Mrs. Kaleb Sunwall.

ORANGE FLUFF PIE

3 egg yolks, beaten light
⅓ cup orange juice
Grated rind of one orange

3 tbsp. lemon juice
¾ tsp. salt
½ cup sugar

Cook in double boiler until thick and cool.

Fold into this cooked mixture:

3 egg whites beaten stiff with ½ cup sugar.

Pour into baked pie shell and brown in moderate oven (350°).

Mrs. Sarah B. Zorn.

PEACH PIE (Open)

1 cup sugar
2 tbsp. cornstarch
¾ cup sweet cream

Sliced peaches,
enough to fill pie plate

Line pie plate with pastry. Mix sugar and cornstarch together. Line pastry shell with ¾ of this. Press out to sides. Fill with sliced peaches. Sprinkle remainder of sugar and cornstarch mixture over peaches. Pour cream over all. Bake in a hot oven for 10 minutes, then reduce heat and bake for 50 minutes.

Mrs. Alva Maassen.

PECAN PIE

3 eggs, beaten slightly.

Add remaining ingredients in order given:

1 cup sugar
1 tbsp. flour
¼ tsp. salt

1 tbsp. melted butter
1 tsp. vanilla
1 cup pecan halves

1 cup light corn syrup

Pour into pastry-lined unbaked shell. Bake 1 hour at 350°.

Mrs. Richard Blomker.

PEACH PIE

2 tbsp. sugar
2 tbsp. flour (scant)

⅔ cup peach juice

Cook until thick in a boiler.

16 marshmallows

Add to cooked sauce and melt. Remove from heat.

1 egg

1 tbsp. gelatin soaked in ¼ cup water

Blend in while warm and mix well. Cool.

Fold in 1½ cup sliced peaches.

Chill, piling it lightly into a baked pie shell before the gelatin has set completely.

½ cup whipped cream

Top the pie with whipped cream.

If a graham cracker crust is used for this pie, save a little of the crumb mixture to decorate the top of the pie. Serves 6 to 8.

Mrs. Will Hansen.

PIE CRUST

3 cups flour
1/2 tsp. salt
1 egg

1 tbsp. vinegar
5 tbsp. water
1 cup lard

Blend flour, salt and lard, add egg, vinegar and water.

Mrs. Jefferies Thorson.

PIE CRUST (Hot water)

1/2 cup boiling water
1 cup lard
1/2 tsp. salt

3 cups flour
1/2 tsp. baking powder

Pour boiling water over lard and salt. Blend well. Add flour and baking powder and mix well. Chill.

Mrs. Hale Halvorson.

PINEAPPLE PIE

1/2 cup flour
1 cup sugar
1/4 tsp. salt
2/3 cup pineapple juice
1 cup hot water
1 tbsp. crisco

2 cups canned pineapple
3 egg yolks
3 tbsp. powdered sugar
3 egg whites
1 baked pie shell

Mix sugar, flour and salt together, add pineapple juice and water and bring to the boiling point. Cook 15 minutes over hot water. Remove from heat, add Crisco and well drained pineapple. Pour this mixture over beaten egg yolks and mix well. Pour into baked pie shell and cover with meringue, made from egg whites.

Mrs. Halvor Brandsgard.

PINEAPPLE PIE

1 cup sugar
1/2 cup butter
3 eggs

1 cup crushed pineapple
Pinch salt
1 unbaked pie shell

Cream sugar and butter until smooth. Add beaten egg yolks and pineapple. Beat egg whites until stiff. Fold into the pineapple mixture. Pour into shell and bake until firm.

Mrs. S. John Olson.

PUMPKIN CHIFFON PIE

1 9-inch baked pie shell
1 tbsp. unflavored gelatin
1/4 cup cold water
4 egg yolks
3/4 cup light brown sugar
1/2 cup milk
1 1/4 cups canned pumpkin
1/4 tsp. salt
1/2 tsp. cinnamon

1/2 tsp. ginger
1/2 tsp. allspice
1/2 tsp. nutmeg
4 egg whites
1/2 cup sugar
1 cup whipped cream
2 tbsp. confectioners sugar
1 tbsp. chopped nuts

Soak gelatin in cold water for 5 minutes. Beat egg yolks and brown sugar until thick; add pumpkin, milk, salt and spices. Cook in double boiler until thick. Add gelatin softened in cold water, stirring until dissolved. Cool. Beat egg whites until stiff; add 1/2 cup sugar. Fold into custard. Pour cream and add confectioners sugar. Spread over pie. Sprinkle with chopped nuts.

Mrs. Clarence Anderson.

PUMPKIN PIE

Beat 5 eggs slightly. Add 2 cups strained pumpkin, 1 cup sugar.

Take:

½ tsp. cinnamon ¼ tsp. ginger

½ tsp. cloves ¼ tsp. salt

½ tsp. nutmeg

Blend with a small amount of boiling water and add to above mixture.

Add ⅓ cup molasses to 2 cups rich milk. Add 1 tbsp. orange juice. Bake in moderate oven. Filling for 9 inch pies.

Mrs. E. P. Hansen.

PUMPKIN PIE

2 cups pumpkin 2 tbsp. molasses

¾ cup brown sugar 1 tsp. ginger

4 egg yolks 1 tsp. cinnamon

2 tbsp melted butter 1 tbsp. flour

2 cups milk 4 egg whites

Mix the egg yolks and brown sugar, add pumpkin and spices (which have been mixed). Stir in molasses, melted butter and milk. Fold in the beaten egg whites last. This makes two pies.

Mrs. Fred Maassen.

RAISIN CREAM PIE

Cook until thick:

1 cup sugar 2 egg yolks

1 tbsp. flour 1 cup sweet cream

½ tsp. salt

Add 1 cup cooked, drained raisins. Put in a baked crust. Beat 2 egg whites stiff and add 4 tbsp. sugar. Spread on top of pie and brown in oven.

Mrs. Clarence Fawcett.

RASPBERRY PIE

3 cups fresh red raspberries ½ cup water

½ cup sugar 1 tbsp. lemon juice

1 envelope unflavored gelatin 1 cup heavy cream, whipped

¼ cup cold water

Crush berries slightly, add sugar and let stand about 1 hour. Drain. There should be 1 cup of juice. Soften gelatin in ¼ cup cold water. Combine berry juice, ½ cup water and lemon juice and heat. Add gelatin and stir to dissolve gelatin.

Cool until partially set. Place berries in chilled corn flake crust. pour the gelatin mixture over the berries. Chill until firm. Top with sweetened whipped cream.

Cornflake Crust:

Combine 1 cup crushed cornflakes ⅓ cup melted butter

¼ cup sugar

Press firmly in greased 9 inch pie pan and chill.

Mrs. Carl Anderson.

RHUBARB CREAM PIE

2 tbsp. butter
2 cups diced rhubarb
1¼ cups sugar
2 tbsp. cornstarch
2 well-beaten egg yolks
¼ cup light cream
⅛ tsp. salt
1 eight inch pie shell

Melt butter and add diced rhubarb and 1 cup sugar. Cook slowly until rhubarb is tender. Combine remaining ¼ cup sugar, cornstarch, egg yolks, cream and salt. Add that to the rhubarb and cook until thick. Cool and pour in baked pie shell. Top with meringue and bake at moderate oven for twelve to fifteen minutes.

Mrs. Edwin Malde, Mt. Vernon, South Dakota.

RHUBARB PIE

Filling: Combine in top of double boiler:

4 cups cubed, pink rhubarb, unpeeled
1½ cups sugar
¼ cup quick-cooking tapioca
3 beaten egg yolks

Cook over boiling water, stirring occasionally, until tapioca dissolves and rhubarb is tender. Stir in 1 tbsp. butter. Pour into baked pie shell.

Meringue:

Beat 3 egg whites until foamy. Add a tbsp. at a time, 6 tbsp. sugar.

Continue beating until meringue folds over in soft peaks. Swirl over pie, spreading to edges. Bake in oven until delicately browned. Cut while still slightly warm.

Mrs. Clifford Landers.

RHUBARB PIE FILLING

3½ cups rhubarb
1 egg, beaten
1½ cups sugar
3 tbsp. flour
½ tsp. nutmeg

Mrs. Kaleb Sunwall.

SODA CRACKER PIE

Beat 3 egg whites until foamy

Add ¼ tsp. cream of tartar continue beating until whites are stiff.

Gradually add 1 cup sugar

Fold in 16 soda crackers that have been crushed.

1 cup chopped nuts
1 tsp. vanilla

Pour into greased pie plate. Bake 30 to 40 minutes at 325°. Serve cold with a topping of whipped cream.

Mrs. F. T. Lokensgard.

SODA CRACKER PIE

3 egg whites, beaten until stiff

1 cup sugar, add gradually and continue beating

Fold in: 10 or 12 soda crackers, rolled fine

¼ tsp. baking powder
½ cup pecan meats, chopped

½ tsp. vanilla

Bake in a buttered pie tin for 30 minutes at 325°. Remove from oven and cool. Cover with a layer of fruit, such as fresh peaches or strawberries, sliced, or drained crushed pineapple. Cover with 1 cup whipped sweetened cream. Place in refrigerator for several hours or overnight before serving. Cut in 6 to 8 wedges.

Mrs. Harold Mammel, Cedar Falls, Iowa.

SOUR CREAM RAISIN PIE

- | | |
|------------------|--------------------------------|
| 1 cup sour cream | ½ tsp. salt |
| 1 cup sugar | 1 tsp. nutmeg or ½ tsp. cloves |
| 2 egg yolks | 1 tsp. cinnamon |
| 1 cup raisins | |

Combine all ingredients. Cover with 2 egg whites meringue. Bake for 10 minutes at 450°, and for 30 minutes at 350°.

Mrs. Leon Olson, Mrs. Clare Donahue.

SOUR CREAM RASPBERRY PIE

- | | |
|-------------------------------|--------------------|
| 1 pt. pkg. frozen raspberries | 2 tbsp. cornstarch |
| 2 eggs | ¼ tsp. salt |
| ½ cup sugar | ¼ tsp. cinnamon |
| 1 tbsp. lemon juice | ¼ tsp. nutmeg |
| 1 baked 9 inch pie shell | 1 cup sour cream |

Drain raspberries; beat eggs and add sugar gradually, beating till light. Combine cornstarch, salt and spices and add to 1 cup raspberry juice. Cook over hot water until thick and clear. Add sour cream and cook until mixture is hot. Add beaten eggs and sugar mixture and continue cooking for 5 minutes. Remove from heat. When cool, fold in drained raspberries and pour into pie shell. Top with whipped cream and serve.

Mrs. Carl M. Anderson.

STRAWBERRY PIE

- 1 baked pie shell
- 2 cups whole berries in pie shell

Cook together 1 cup crushed strawberries ½ cup water, ¾ cup sugar mixed with 3 tbsp. cornstarch, ¼ tsp. salt, 1 tbsp. lemon juice, until thick and clear, stirring constantly about eight minutes. Cool. Pour over the whole berries. Top with sweetened whipped cream. Chill about 3 hours. Cut into 8 wedges.

Mrs. Robert W. Henderson.

HEAVENLY PIE

- 1 cup sugar
- ½ tsp. cream of tartar—sift together and add to
- 4 egg whites beaten stiff but not dry.

Put in well greased pan. Smooth top, bake 275 degrees for 1 hour. Cool.

Filling:

- | | |
|---------------------------|-------------------------------|
| ½ cup sugar | ⅛ tsp. salt |
| 3 tbsp. lemon juice | 4 egg yolks (beaten slightly) |
| 1 tbsp. grated lemon rind | |

Cook until thick in double boiler. Cool—whip 1 cup cream. Break crust of meringue if uneven. Cover meringue with mixture of the filling and ½ of the cream. Top with the rest of the cream. Chill 24 hours.

Leora Duin.

BUTTERSCOTCH COCOANUT PIE

Mix together in top of double boiler:

1 cup brown sugar ½ cup flour
¼ tsp. salt

Combine 2½ cups milk with 3 egg yolks slightly beaten. Add gradually to sugar mixture and mix thoroughly. Add ¾ cup cocoanut.

Place over boiling water and cook until thick stirring constantly. Remove from heat and add 3 tbsp. butter, 1 tsp. vanilla. Cool.

Pour in baked pie shell. Top with 3 stiffly beaten egg whites to which 6 tbsp. sugar has been added. Bake in 325 degree oven—15-20 minutes or until brown.

Mrs. Harold Olson.

SOUR CREAM RAISIN PIE

1 cup raisins 1 cup water
Boil 5 minutes

Mixture:

1 cup sugar ¼ tsp. salt
2 egg yolks and 1 whole egg ½ tsp. cinnamon
¼ tsp. cloves 1 cup sour cream

Beat mixture and pour in pan with the raisin mixture, simmer until thickened. Pour into a baked pie shell. Cover with meringue made from the 2 egg whites and a pinch of salt, beat until frothy, add ⅓ tsp. cream of tartar. Then beat until they stand in peaks, add 4 tbsp. sugar, beat until glossy. Bake in 325 degree oven until a golden brown.

Mrs. W. A. Chantland.

SOUTHERN BROWNIE PIE

One unbaked pie shell, *chilled*. ½ cup milk
2 sq. unsweetened chocolate ¼ cup white corn syrup
¼ cup butter 1 tsp. vanilla
½ cup brown sugar ¾ cup granulated sugar
3 eggs 1 cup nutmeats
¼ tsp. salt

In top of double boiler melt chocolate and butter. Remove from heat, add brown sugar, beat until blended, add white sugar, beat in. Add eggs, one at a time beating well after each addition. Stir in salt, milk, corn syrup and flavoring. Put over hot water again and cool 5 min., stirring constantly. Remove from heat, stir in ¾ cup of the nutmeats. Pour into chilled pastry shell. Bake at 350 degrees for 35 min., when pie is nearly done it starts to crack, take from oven and sprinkle remaining ¼ cup of nutmeats on top. Bake 5 min., more. Serve with whipped cream.

Mrs. Harry Simonsen.

PRESERVING

This is a faithful saying and worthy of acceptance, that Christ Jesus came into the world to save sinners; of whom I am chief.—I Tim. 1:15.

BAKED CRAB APPLE PICKLES

5 lbs. apples (crab) 1 pkg. stick cinnamon
3¾ lbs. sugar 1 qt. vinegar
(brown sugar adds flavor) use more vinegar if necessary
Put in large crock and bake until tender in oven. Fill in jars and seal. Mrs. Frances Sorlien.

BEEF PICKLES

A simple and favorite recipe.
Wash beets well, leaving on 2 inches of stems. Cook until tender. Remove beets, slip and salt to taste.
Add 2 cups vinegar to 3 cups water from beets. Add 1 cup sugar. Bring to a boil and add beets. Cook for a few minutes. Place beets in sterilized jars, cover with liquid and seal. Mrs. Anna Rossing.

BREAD AND BUTTER PICKLES

1 gallon small cucumbers 1 cup water
2 cups sliced white onions 1 tsp. tumeric
4 cups vinegar 2 tsp. mustard seed
4 cups sugar 1 tsp. celery seed
(can use part brown sugar)
Slice cucumbers and onions very thin and soak 2 to 3 hours in 2 quarts of ice water to which ½ cup of salt has been added. Drain well. Bring to a boil the sugar vinegar, water and spices. Add cucumbers and onions and let simmer until cucumbers are transparent. Pack into hot jars and seal at once.

DILL PICKLES

1 cup dairy salt 8 sprays dill
4 cups vinegar ¼ tsp. alum
12 cups water
Mix and bring to a boil. Fill 8 quart jars with cucumbers and put in dill. Fill with the hot liquid and seal. Mrs. Hale Halverson.

THREE DAY SWEET PICKLES

1 peck cucumber, small
1st day—pour over them 1 cup dairy salt and 1 gallon boiling water.
2nd day—Drain. Pour boiling water over them and let stand 2 hours.
Drain. Pour over them the following:
1 quart vinegar, 3 quarts water and 1½ tsp. alum.
Let the pickles simmer in this liquid for ½ hour.
Be sure all pickles are covered. Drain and save the liquid. Split pickles down the center, but not all the way through. Put pickles back in liquid. Let stand over night.
3rd day—Remove pickles, rinse and pack in sterile jars. Take equal parts of vinegar and sugar. Tie in a bag, 3 tbsp. whole cloves and 4 sticks of cinnamon and add to vinegar and sugar. Boil this mixture. Pour over pickles and seal. Mrs. R. M. Wogen.

PINE-COT JAM

1 pound dried apricots Juice of 1 lemon
1 No. 2½ can crushed pineapple 4 cups sugar

Soak apricots over night in enough water to cover. Put through a food chopper. Combine with the liquid. Add pineapple, lemon juice and sugar. Cook until thick over low heat. Seal in hot sterilized jars. Makes 4 pints.

RHUBARB JAM

5 cups chopped rhubarb 1 lb. candy orange slices
5 cups sugar

Mix rhubarb and sugar and let stand until juice forms. Cook until thick. Cut candy orange slices into small pieces, and add to rhubarb-sugar mixture. Cook until candy is melted, stirring constantly. Pour into glasses and cover with paraffin. Mrs. C. B. Olson.

STRAWBERRY PRESERVES

Put 2 quarts berries in flat pan. Pour boiling water over them. Let stand 2 minutes. Drain. Add 3 cups sugar and boil 3 minutes. Add 3 more cups of sugar and boil 3 minutes. Let stand 12 hours. Stir occasionally. Put in sterilized jars, cold. Seal like jelly, with paraffin. Mrs. Kaleb Sunwall.

STRAWBERRY PRESERVES

3 heaping cups washed and stemmed berries
3 cups sugar

Pour sugar over berries in cone shape and boil 20 minutes. Let set over night and seal. Mrs. John Fellows.

STRAWBERRY JAM

2 quarts strawberries (wash and drain)

Add 4 cups sugar and let stand until juice forms. Stir well. Let berries come to a boil and boil 2 minutes. Remove from stove until bubbling stops. Add 2 cups sugar and boil 5 minutes. Remove from stove and pour into shallow dishes and let cool for 24 hours. Stir often. Put in glasses and seal with wax. Mrs. Gene Edge.

STRAWBERRY PRESERVES

5 cups sugar 4 cups berries

Combine and set on low flame until it makes its own juice. Let it gradually come to a boil and boil hard 10 minutes. Let cool until next day and pour into jars and seal. Excellent to use on ice cream. Mrs. George Meyers.

CHILI SAUCE

18 ripe tomatoes 2½ cups vinegar
2 onions 2 tsp. cinnamon
3 green peppers ½ tsp. cloves
1 red pepper ½ tsp. allspice
1½ cups white sugar

Chop or grind the onions and peppers. Add to rest of ingredients. Cook about 2 hours. Makes 4 pints and a little over.

Mrs. Otto W. Lehman.

CORN RELISH

- | | |
|--------------------------|-----------------------|
| 10 or 12 ears of corn | 2½ cups white sugar |
| 4 onions chopped | 3½ pints vinegar |
| 1 large cabbage, chopper | ¼ cup salt |
| 3 small hot peppers | 3 tsp. ground mustard |

Mix together and boil 15 to 20 minutes. Seal while hot, in sterilized jars.
Mrs. Halvor Brandsgard.

CRANBERRY RELISH

- | | |
|-------------------------|------------------|
| 1 quart raw cranberries | ½ of orange peel |
| 4 big apples | 1 cup sugar |
| 1 orange | |

Grind cranberries, apples, orange, and orange peel. Add sugar and let stand one hour in cool place.

This will keep for days in refrigerator or any cool place.

Mrs. George Johnson.

CRANBERRY ORANGE RELISH

- | | |
|---------------------------------|--------------|
| 4 cups cranberries | 2 cups sugar |
| 2 oranges, quartered and seeded | |

Put raw cranberries and oranges through food chopper. Add sugar and mix well. Chill in refrigerator a few hours before serving. Makes one quart relish. This relish will keep well in the refrigerator for several weeks.
Mrs. Howard Vest.

ONE QUART RELISH

- | | |
|-------------------------------|---------------------|
| 1 quart cabbage | 1 quart vinegar |
| 1 quart unpeeled apples | 1 quart sugar |
| 1 quart onions | 2 tbsp. salt |
| 1 quart red and green peppers | 1 tbsp. mustard |
| 1 quart green tomatoes | 1 tbsp. celery seed |

Grind tomatoes and sprinkle with salt. Let stand. Put cabbage, apples, onions, and peppers through food chopper. Drain tomatoes and combine with vinegar, sugar, mustard, and celery seed. Combine the two mixtures. Bring to a boil and seal in sterile jars.

Mrs. Joe Leist, LeRoy, Minnesota.

PEPPER RELISH

- | | |
|-----------------|----------------|
| 4 peppers | 6 large onions |
| 5 green peppers | |

Grind above ingredients in food chopper, using coarsest knife. Cover with boiling water and boil for 5 minutes. Drain in colander.

Make a syrup of:

- | | |
|----------------------|----------------|
| 1 tbsp. salt | 2 cups vinegar |
| 1 tbsp. celery seed | 2 cups sugar |
| 1 tbsp. mustard seed | |

Add peppers and onions. Cook 20 minutes. Seal in sterile jars.
Mrs. R. M. Wogen.

SWEET CUCUMBER RELISH

8 cups chopped cucumbers ¼ cup salt
2 cups onions
Let stand 2 hours. Drain and add:
3 cups sugar 6 tsp. celery seed
2 cups vinegar 3 sticks cinnamon
2 tsp. tumeric 2 green and 2 red peppers
Cook only until clear. Put into jars and seal.
Mrs. Raymond Wilcox.

TOMATO MIX

10 lbs. tomatoes 4 green peppers
4 large onions Celery and parsley leaves,
Salt (optional)
Cut and combine tomatoes, onions, peppers and celery and parsley leaves. Heat to a round boil. Pack into pint jars and add ½ tsp. salt to each pint. Seal and process for 30 minutes. This makes 9 pints.
Mrs. Paul Reasoner.

UNCOOKED RELISH

1 carrot 4 green tomatoes
8 apples 3 peppers (1 red, 2 green)
Put through food chopper and add 3 tsp. salt. Mix well and drain. Then add:
1½ cups vinegar 1 tsp. celery salt
1½ cups brown sugar ¼ tsp. mustard seed
This is ready to eat. Makes about 3 pints Mrs. Joseph Olson.

CANNED APPLES FOR PIE

Peel and slice apples: put into a deep large bowl. For each gallon of apples, sprinkle 1½ cups of sugar and let stand four hours. Pack into quart jars and cold pack in pressure cooker for 5 minutes.
Mrs. Hale Halvorson.

CANNED GREEN BEANS

5 quarts beans, cut up 2 tbsps. coarse salt
1 cup vinegar ½ cup sugar
Combine and add enough water to cover beans. Boil 30 minutes. Seal in hot sterilized jars. When beans are to be served, drain off liquid and rinse in cold water. Add fresh water and cook five minutes or until tender.

CANNING BING CHERRIES

1 cup sugar 3 cups water
Bring to boiling point and add 2 quarts bing cherries. Boil 3 minutes. Can. Makes 2 quarts.
Mrs. Gunvald Sande.

STRAWBERRY PRESERVES

2 quarts stemmed whole berries. Cover with boiling water for 3 minutes. Drain. Add 4 cups sugar and boil for 5 minutes. Add 4 more cups sugar and boil again for 5 minutes. Remove from fire and cool overnight. Can cold.
Mrs. Carl Spellmeyer.

TOMATO CATSUP

- | | |
|-----------------------|-------------------------------|
| 1 gallon tomato pulp | 4 tsp. salt |
| 1 tbsp. chopped onion | 1 tsp. whole cloves |
| ½ tsp. red pepper | 1½ tsp. broken stick cinnamon |
| 1 cup sugar | 1 tsp. celery seed |
| 1 cup white vinegar | |

Combine vinegar and spices and heat to the boiling point. Remove from heat, let stand. Scald and peel tomatoes. Mash. Add onion and red pepper and cook 15 minutes, stirring occasionally. Press through sieve. Add sugar and cook mixture rapidly, until reduced one half. Strain vinegar and spices, discard spices. Add vinegar and salt to thicken tomato sauce. Simmer to desired consistency, stirring frequently. Seal in hot sterilized jars.

Mrs. G. R. Keller, Mrs. O. Clifford Anderson, Gowrie, Iowa.

RING PICKLES

Wash 4 quarts cucumbers. Cut into approximately ½ inch slices and remove center. Soak in salt brine 3 days. Drain and put in fresh water for 3 days. Simmer on low fire for 2 hours with 1 cup vinegar, 1 tsp. alum and water to cover.

SYRUP:

- 3 cups vinegar
- 4 cups sugar
- ½ cup mixer spices—celery seed

On the 7th day boil syrup and pour over cucumbers. Reheat syrup for 3 days. Green coloring may be added to vinegar if desired.

Mrs. Emery Bottelson.

SALADS

We remember the fish, which we did eat in Egypt freely; the cucumbers, the melons, the leeks, the onions and the garlick.—Numbers 11:5

CRYSTAL SALAD DRESSING

- | | |
|---------------------------|--------------------------------|
| $\frac{1}{3}$ cup vinegar | $\frac{1}{2}$ tsp. dry mustard |
| 2 tbsp. sugar | $\frac{1}{4}$ cup salad oil |
| 1 tsp. salt | 1 tsp. onion juice |

Combine vinegar, sugar salt and dry mustard. Heat to boiling and cook one minute. Cool and stir in salad oil and onion juice.

Mrs. Harold Sawyer.

FRENCH DRESSING

- | | |
|-----------------------------|-------------------------------------------------|
| 1 cup sugar | 1 tsp. dry mustard |
| 1 cup vinegar | 1 small onion (ground) and
garlic as desired |
| $\frac{2}{3}$ cup salad oil | 1 can tomato soup |
| 1 tsp. salt | |
| 1 tsp. paprika | |

Beat well.

Mrs. Ben Dodd.

FRENCH DRESSING

- | | |
|-----------------------------|--------------------------|
| $\frac{1}{2}$ cup salad oil | 1 tsp. salt |
| $\frac{1}{4}$ cup vinegar | 1 tsp. paprika |
| $\frac{1}{2}$ cup sugar | $\frac{1}{3}$ cup catsup |
| $\frac{1}{2}$ lemon | |

Beat.

Mrs. Franklin Jaqua.

HONEY DRESSING

- | | |
|--------------------------------|--------------------|
| $\frac{1}{2}$ cup sugar | 1 cup salad oil |
| 1 tsp. dry mustard | 1 tsp. salt |
| $\frac{1}{2}$ tsp. onion juice | 1 tsp. celery seed |
| 4 tbsp. vinegar | |

Add oil slowly to sugar, then mustard, salt, onion juice and vinegar. Beat until thick and add celery seed.

Mrs. John Holdefer and Mrs. Ben Johnson.

SALAD OIL DRESSING

- | | |
|-----------------|-------------------|
| Yolk of 2 eggs | 1 tsp. salt |
| 3 tbsp. vinegar | Few grains pepper |
| 3 tbsp. sugar | 1 tsp. mustard |

Mix together.

1 pint salad oil

Pour oil in slowly beating constantly while pouring—do not stop. Put in a little catsup to thin down as you beat. Especially good for green salads.

Mrs. Melvin Friesth.

FRENCH DRESSING

1½ cups salad oil	1 tsp. salt
1 cup catsup	3 tsp. Celery salt
Juice of 2 lemons	½ cup sugar
1 large onion, grated	¾ cup vinegar
1 tsp. paprika	

Mix with egg beater. Makes one quart. Mrs. F. T. Lokensgard.

SALAD DRESSING

1 cup sugar	½ cup water
1 tbsp. flour	½ cup vinegar
2 eggs	½ tsp. salt
1 tbsp. mustard	

Mix together flour and sugar. Add water, well beaten eggs, mustard, salt and vinegar. Mrs. Abel Anderson.

SOUR CREAM DRESSING

1 egg	1 cup sour cream
½ cup sugar	¼ tsp. salt
⅓ cup vinegar	

Bring to boil and pour over cabbage while hot. Sprinkle celery seed in cabbage. Mrs. Herman Underberg.

STANDARD BOILED DRESSING (one pint)

6 tbsp. butter	½ tsp. mustard
4 tbsp. flour	1 cup vinegar
4 tbsp. brown sugar	½ cup boiling water
1 tsp. salt	3 eggs or 6 yolks
⅛ tsp. paprika	

Melt butter and add dry ingredients. Mix until smooth. Add liquids and cook until thick. Beat eggs until light and beat into cooked mixture. When ready to use, thin with sweet or sour cream.

Helga Kleepe.

SWEET SALAD DRESSING

Mix together:

½ cup sugar	1 tsp. paprika
1 tsp. salt	1 tsp. celery seed
1 tsp. mustard	

Dissolve in ¼ cup vinegar

Add:

1 onion, cut fine	1 cup salad oil
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To be used on tossed green vegetable salads, or on plain lettuce. Shake well before using. Mrs. Arthur Klevos.

TUNA FISH SALAD

1 can tuna	2 small onions, chopped
½ cup diced celery	½ tsp. salt
½ cup grated cabbage	¼ tsp. paprika
1 small bottle stuffed olives, sliced	1 cup salad dressing, (Miracle Whip)

Mix together and serve on lettuce leaf. Mrs. D. M. Engle.

THOUSAND ISLAND DRESSING

- | | |
|-------------------------------|--------------------------|
| 1 cup salad dressing | 2 tbsps. olives, chopped |
| 1/3 cup catsup or chili sauce | (optional) |
| 1 hard cooked egg, chopped | 1 tsp. minced onion, |
| 1 tbsp. chopped green pepper | (optional) |
| 2 sweet pickles, chopped | 1/4 tsp. paprika |
| 1 tbsp. chopped celery | 1/4 tsp. salt |
| | 1/8 tsp. black pepper |

Mix all ingredients together. Makes about 2 cups.

Mrs. Craig Locke.

CHICKEN SALAD

Mix together:

- | | |
|---------------------------------|----------------------|
| 3 tbsps. salad oil | 1/2 tsp. pepper |
| 6 tbsps. lemon juice or vinegar | 1/2 tsp. onion juice |
| 1 tsp. salt | 1 tsp. celery seed |

Pour over 3 cups chicken which has been stewed and cut in pieces. Let stand for at least 30 minutes. Then add:

- | | |
|--------------------------------|---------------------|
| 2 to 6 hard cooked eggs sliced | 2 cups diced celery |
| 1/4 cup chopped sweet pickle | |

Toss lightly with 1 cup salad dressing mixed with 1/3 cup cream. Serves 6 to 8.

Mrs. Raymond Wilcox.

SALMON MACARONI SALAD

- | | |
|---------------------------|----------------------|
| 1 8-ounce can salmon | 1 cup shell macaroni |
| 1 No. 1 can peas, drained | 1/3 cup mayonnaise |

Drain salmon, remove bones and skin, flake. Combine salmon, peas, and macaroni. Chill. Season to taste, add mayonnaise and toss lightly. Serve on crisp lettuce or arrange in lettuce-lined bowl. Garnish with hard cooked egg slices. Serves 6.

Mrs. Robert Schlievert.

APPLE SALAD

- | | |
|----------------------------------------------------------------------------|---------------------------------|
| 1 1/2 cups tart apples diced | 6 quartered maraschino cherries |
| 1/2 cup chopped celery | 1/3 cup walnut meats |
| 5 quartered marshmallows | |
| 1/2 cup salad dressing thinned with some of the cherry juice to give color | |

Toss lightly together and serve on lettuce leaf at once. Serves 8.

Mrs. Joseph Lodden.

AVOCADO SALAD

Boil together:

- | | |
|--------------------|---------------------|
| 1 cup water | 1 tbsp. lemon juice |
| 1 tsp. onion juice | |

Pour the above over 1 pkg. of lime jello. When this begins to congeal add:

- | | |
|-------------------------------------|------------------------|
| 2 tbsps. green pepper, chopped fine | 1 Avocado, diced |
| 1/2 cup celery, chopped fine | 1/2 cup Mayonnaise |
| | 1/2 cup cream, whipped |

Mold in ring mold. For a large ring double the above recipe. Fill center with sections of orange, grapefruit and avocado which have been marinated in French Dressing.

Mrs. O. E. Barsness.

FRUIT SALAD

- 1½ lbs. seeded grapes
1 large can pineapple cubes,
drained
Combine fruit and chill. Add the whipped cream and salad dressing.
Mrs. Martha Friesth.

FROZEN FRUIT SALAD

- ½ cup whipped cream
½ salad dressing
1 package cream cheese
Combine whipped cream, salad dressing, and cream cheese; beat until smooth. Add marshmallows, pineapple and maraschino cherries. Put in ice cube tray and decorate top with halved marashino cherries and freeze.
Mrs. Richard Blomker.

FROZEN FRUIT SALAD

- 2 tbsp. salad dressing
1 cup crushed pineapple
2 tbsp. sugar
1 pkg. Philadelphia cream cheese
1 cup cream whipped
1 dozen maraschino cherries
8 marshmallows cut fine
Drain pineapple, add sugar, cherries, marshmallows. Fold whipped cream into cheese and mayonnaise and add to fruit mixture. Freeze until firm in refrigerator tray.
Mrs. Irel Willet.

24 HOUR SALAD

- 1 can pineapple
1 bottle maraschino cherries,
small
1 can white cherries
½ lb. marshmallows
1 lb. almonds,
(blanched and cut fine)
4 egg yolks
½ pint cream
Juice of 1 lemon
1 pint whipping cream
Drain fruit and cut fine. Beat egg yolks and add cream and lemon juice. Cook until thick, cool. Then fold into whipped cream. Add fruit and let it stand to ripen. Serve on a lettuce leaf.
Mae Olson.

FAVORITE OR OVERNIGHT SALAD

- 2 eggs
1 cup pineapple juice
1 tbsp. cornstarch or flour
3 tbsp. sugar
1 cup whipping cream
½ lb. marshmallows
1 can pineapple,
(crushed or chunk)
Beat eggs, add pineapple juice. Mix cornstarch and sugar and cook with egg and juice until thick. Let cool and add one cup whipped cream. Pour over marshmallows and pineapple, chill in refrigerator overnight.
Mrs. Henry J. Lenning, Mrs. Ray Erickson,
Mrs. Harold Olson, Mrs. Leon Olson.

MARSHMALLOW-PINEAPPLE SALAD

- 1 lb. marshmallows
1 large can crushed pineapple
2 pkgs. Philadelphia cream cheese
Salad dressing
Cream the cheese, add drained pineapple and cut up marshmallows. Add enough salad dressing to make mixture stick together. Mix up and put in refrigerator several hours.
Mrs. Stanely Lee.

24 HOUR FRUIT SALAD

- | | |
|-----------------------|---------------------------------|
| ¼ cup sugar | ¼ cup heavy cream whipped |
| 2 tbsp. flour | 2 cups diced pineapple |
| ¼ tsp. salt | 1 cup seeded Royal Ann cherries |
| 2 egg yolks beaten | 1 cup diced marshmallows |
| ⅓ cup lemon juice | ¼ cup chopped almonds |
| ⅓ cup pineapple juice | |

Blend sugar with flour and salt. Mix well beaten egg yolk and gradually add fruit juices and cook in top of double boiler, stirring constantly until thick and smooth. Cool. Drain fruit well, mix dressing and whipped cream then add fruit and almonds. Put into a loaf pan and leave in refrigerator 24 hours to blend flavor. Serve on crisp lettuce leaf with cherry on top. Serves 8 generously.

Mrs. Loren Cavanaugh.

REFRIGERATOR SALAD

- | | |
|--------------------------------|--------------------|
| 1 large can pineapple, drained | ½ lb. marshmallows |
| 2 oranges cut up and drained | ½ cup nut meats |

Put juice from pineapple on stove and cook; add 2 eggs, ½ cup sugar and pinch of salt and 2 tbsp. flour. When cold add whipped cream, about 1 cup. Mix with fruit and chill in refrigerator.

Mrs. Ben Johnson.

BING CHERRY SALAD

- | | |
|-----------------------------------|--------------------------------------|
| 1 No. 2½ can pitted Bing cherries | 1 pkg. orange jello |
| ⅓ cup lemon juice | ¾ cup chopped pecan meats |
| | 1 3-oz. bottle stuffed olives sliced |

Add enough water to cherry and lemon juice to make 1¾ cup liquid. Heat juice and pour over jello to dissolve. When partially chilled, add cherries, nutmeats and olives.

Mrs. M. B. Olson.

CHEESE AND PINEAPPLE SALAD

- | | |
|-------------------------|-----------------------|
| 1 cup grated cheese | 1 tbsp. lemon juice |
| 1 cup grated carrots | 2 pkgs. lemon jello |
| 1 cup crushed pineapple | ½ pint whipping cream |

Prepare lemon jello and lemon juice. Cool. Add cheese, carrots, and pineapple. Stir and add whipped cream. Be sure to add whipped cream before the jello has set. Serve with lettuce.

Mrs. Howard Olson.

CRANBERRY JELLO SALAD

- 1 pkg. cherry or raspberry jello
2 cups boiling water or part pineapple juice
½ cup sugar

Dissolve jello in liquid. Add sugar and chill. Add:

- 1 cup crushed pineapple
- 1 cup celery, chopped fine
- 1 cup ground cranberries

Let this set until firm. Serve with salad dressing. Serves 8.

Mrs. A. L. Kingery, Mrs. Floyd Lowe.

CHEESE TOP SALAD

- | | |
|------------------------------|----------------------------------------|
| 2 pkgs. orange jello | 1 small pkg. Philadelphia cream cheese |
| 1 No. 2 can fruit cocktail | |
| 4 cups fruit juice and water | ½ cup Mayonnaise |

Prepare jello according to directions on the package, using juice drained from the cocktail as part of the liquid. Reserve 1 cup of jello mixture at room temperature. Combine drained fruit with remaining jello and chill until firm. Mash and whip cream cheese with a fork until fluffy. Add mayonnaise gradually, blending with the cheese to make a smooth mixture. Combine with 1 cup jello mixture and pour over chilled part of salad. When firm, cut in squares and serve on lettuce. Use pan about 8 x 12 inches for 12 to 15 generous servings.

Mrs. Harold Hammelman, Cedar Falls, Iowa.

CRANBERRY SALAD

- | | |
|-------------------------------|--------------------|
| 1 lb. ripe cranberries | Dash of salt |
| 1½ cups sugar | 1 lb. marshmallows |
| 1 No. 2 can crushed pineapple | ½ pint cream |

Grind cranberries and cover with sugar. Mix well and stir occasionally during next half hour. Add drained pineapple. After this mixture has set about an hour, add marshmallows cut fine and the salt. Stir well and put in refrigerator. This should stay in refrigerator over night. Next morning add cream stiffly whipped. Mix well and put back in refrigerator.

Will keep indefinitely. Four to six ground apples may be substituted for the pineapple. Mrs. Robert Henderson.

FAMOUS SALAD

- | | |
|-----------------------|----------------------------------|
| 1 pkg. lemon jello | 1 can pimentos |
| 1 cup hot water | 1 pkg. Philadelphia cream cheese |
| 1 cup pineapple juice | |

Cool this until jelly like and whip

Blend pimentos and cheese together and add to the whipped jello.

Add:

- | | |
|----------------------|-------------------------|
| 1 cup chopped celery | 1 cup crushed pineapple |
| ¾ cup nutmeats | |

Fold in 1 cup whipped cream. Serve in squares on lettuce with a teaspoon of salad dressing. Serves 8 to 12. Mrs. Ben Johnson.

GINGER ALE SALAD

1 pkg. lime jello and 1 pkg. lemon jello dissolved in 2 cups hot water. Add:

- | | |
|-----------------------------|---------------------------------------|
| 1 tbsp. sugar | 1 cup crushed pineapple and liquid |
| 1 cup ginger ale | |
| 1 cup spiced grapes | 4 tbsp. nutmeats cut fine, if desired |
| 1 cup diced celery | |
| 1 cup diced apples unpeeled | |

Chill until firm. Serve with Mayonnaise dressing mixed with whipped cream. Mrs. Floyd Lowe.

CRANBERRY SALAD

1 pkg. lemon jello	1 cup ground cranberries
1 $\frac{3}{4}$ cups boiling water	$\frac{1}{2}$ cup finely cut celery
$\frac{1}{2}$ cup sugar added to jello while hot	$\frac{1}{2}$ cup nutmeats

Mix and pour in mold to cool. Serves 6. Mrs. Rose Olson.

HAM SALAD LOAF

1 pkg. lemon gelatine	2 tbsp. chopped green pepper
1 $\frac{3}{4}$ cups boiling water	4 tbsp. chopped stuffed olives
1 tsp. finely minced onion	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup diced celery (optional)	2 cups diced or ground ham

Dissolve gelatine in the boiling water. Add the other ingredients. Pour into a shallow pan and chill. Cut into squares and serve on a lettuce leaf. Serves 6 to 8. Mrs. E. A. Brown.

LIME JELLO SALAD

1 pkg. lime or lemon jello	1 cup crushed pineapple
1 $\frac{3}{4}$ cups liquid (water and juice)	12 marshmallows
1 cup Knight's cottage cheese	$\frac{1}{2}$ cup nutmeats
1 cup whipping cream	

Boil jello and water for two minutes and chill. When this begins to thicken, beat and add the remaining ingredients. Serve on lettuce leaf. Should be made a day before using. Serves 12.
Mrs. Oscar Holden, Mrs. Harold Peterson, Emma Olson.

LIME SALAD

1 pkg. lime jello	1 cup apple sauce
$\frac{3}{4}$ cup water (hot)	2 cups or less fruit cocktail
$\frac{1}{2}$ cup fruit juice	1 $\frac{1}{2}$ cups whipping cream

Combine jello, water and fruit juice—when the jello begins to set fold in whipped cream and fruit. Let set in refrigerator until firm.
Mrs. Ellen Haas, Mrs. Howard Knutson, Clear Lake, Iowa.

THREE DECKER SALAD LOAF

1 No. 2 $\frac{1}{2}$ can fruit cocktail	1 cup mayonnaise
$\frac{1}{2}$ pkg. lemon gelatin	1 pkg. cherry gelatine
1 3-oz. pkg. cream cheese	Salad greens

Drain fruit, measure out one cup of the syrup. Heat syrup to boiling point, dissolve the lemon gelatin in this. Then chill.
Softens cheese and mix with the mayonnaise. Beat this in to the lemon gelatin.
Prepare cherry gelatin according to the directions on the package.
Place one half the fruit in a loaf pan and add one cup of the cooled cherry gelatin. Chill until set. Pour cheese mixture on top. Chill again until set.
Cover cheese layer with rest of fruit and cherry gelatin. Chill over night or until very firm. Unmold, slice and serve on lettuce leaf.
Mrs. Ronald Helvick.

PINEAPPLE CHEESE SALAD

- | | |
|-------------------------------|---------------------|
| 1 No. 2 can crushed pineapple | 2 tbsp. lemon juice |
| 1 cup grated American cheese | ½ cup sugar |
| 1 cup whipped cream | 3 envelopes gelatin |
- Heat pineapple, sugar and lemon juice. Stir in gelatin while hot. When cool add cheese and whipped cream. Place in mold and chill.
Evelyne Schon.

COTTAGE CHEESE SALAD

- | | |
|-------------------------------|--------------------------------|
| ½ cup whipped cream | ½ cup chopped celery |
| ½ cup salad dressing | 2 tbsp. chopped green pepper |
| 1 cup Knight's cottage cheese | 2 tbsp. chopped stuffed olives |
| ¼ tsp. salt | ½ cup grated carrots |
| ⅓ tsp. paprika | |

Combine above ingredients and chill. Serve on lettuce.

Mrs. William Johnson.

RED KIDNEY BEAN SALAD

- | | |
|---------------------------------------------------------------|----------------------|
| 1 can red kidney beans drained and rinsed or 1 can green peas | |
| ½ cup chopped sweet pickles | ½ cup chopped celery |
| 4 boiled eggs chopped | ½ tsp. salt |
| ⅓ cup chopped cheese | ¼ tsp. pepper |
- Mix ingredients and add ⅓ cup salad dressing thinned with 2 tbsp. cream. Toss lightly and serve on lettuce leaf. Serves 8.

Mrs. Leonard Klevos.

SPRING SALAD

- | | |
|-----------------------|-------------------------|
| 1 head lettuce | 3 green onions, chopped |
| ½ cup chopped celery | ½ cup shredded carrots |
| ½ cup sliced radishes | ¼ cup French dressing |
- 2 tomatoes, cut in wedges

Break lettuce into bite sized pices in a salad bowl. Add the rest of the vegetables, chill. Just before serving, add the dressing and toss lightly. Serves 6.

Mrs. Henry M. Olson.

APRICOT PINEAPPLE SALAD

- | | |
|------------------------------------------|-----------------------------------|
| 1 No. 2½ can apricots (drained) | 1 pkg. lemon gelatine |
| 1 No. 2½ can crushed pineapple (drained) | 2 cups boiling water |
| | 1 cup apricot and pineapple juice |
| 1 pkg. orange gelatine | ¾ cup tiny marshmallows |

Drain apricots and pineapple and save juice. Cut apricots into small pieces. Dissolve both packages of gelatine in boiling water. Add 1 cup combined juices (save remainder for topping). Chill mixture until partially set, then fold in fruit and marshmallows. Pour into 9 x 13 inch pan and chill until firm. Then spread with topping and sprinkle with grated cheese.

Topping:

- | | |
|-------------|---------------|
| ½ cup sugar | 3 tbsp. flour |
|-------------|---------------|

Combine in saucepan. Blend in 1 slightly beaten egg. Then gradually stir in 1 cup juice. Cook over low heat stirring constantly until thick. Remove from heat and add 2 tbsp. butter. Cool and fold in 1 cup whipped cream and spread over gelatine.

Mrs. Emil Kunert.

VEGETABLE SALAD (Molded)

- | | |
|-------------------------|----------------------------|
| 1 pkg. lemon gelatin | 1 cup chopped green pepper |
| 1½ cup hot tomato juice | 1 tbsp. vinegar |
| 1 cup chopped celery | Pepper |
| 1 cup shredded cabbage | 1 tsp. salt |

Dissolve gelatin in hot tomato juice, add vinegar. When mixture begins to set, fold in other ingredients. Pour into mold and chill. Serves 8.
Mrs. Edward D. Carlson.

HORSERADISH RING

- | | |
|--------------------|---------------------------|
| 1 pkg. lemon jello | ¼ tsp. salt |
| 1 cup hot water | ¾ cup drained horseradish |
| 1 tbsp. vinegar | 1 cup heavy cream whipped |

Dissolve jello in hot water. Add vinegar and salt and chill until slightly thickened. Fold in horseradish and whipped cream and pour into mold greased with mayonnaise. Unmold on serving tray and trim with greens. Makes 8 to 10 servings.

Mrs. Don Schoeberlein.

MACARONI FRUIT SALAD

- | | |
|-------------------------|---------------------------------------------|
| 1 box macaroni cooked | 1 small bottle red cherries
(optional) |
| 1 cup cream whipped | 1 small bottle green cherries
(optional) |
| ½ cup salad dressing | |
| 1 cup crushed pineapple | |
| 3 bananas | |

Whip cream, add sugar and salad dressing. Drain cherries and pineapple and mix with other ingredients. Chill and serve.

Mrs. Grant Willett.

SAUERKRAUT SALAD

- | | |
|------------------------|-----------------------------|
| 1 large can sauerkraut | 1 small onion diced |
| 1 can sugar | ½ medium green pepper diced |
| 1 small jar pimento | ½ tsp. celery seed |

Mix together and allow to stand overnight in the refrigerator.

Mrs. Merlin Tinken.

STRAWBERRY SALAD

- | | |
|----------------------------|-------------------------------|
| 2 pkg. strawberry jello | 2 mashed bananas |
| 2 cups boiling water | 1 No. 2 can crushed pineapple |
| 2 pkg. frozen strawberries | 1 carton sour cream |

Mix jello with boiling water and add strawberries. Stir until thawed. Add pineapple and bananas. Put half mixture in 9 x 12" dish and place in refrigerator to set. When set, spread sour cream over top and spoon on remaining mixture. Chill several hours. Mrs. Marshall Robbins.

WALDORF APPLE SALAD

- | | |
|-----------------------|-----------------------------|
| 1 pkg. lemon gelatine | ½ cup diced celery |
| 1 cup hot water | ½ cup nut meats chopped |
| ⅛ tsp. salt | 1½ cup diced unpeeled apple |
| ½ cup mayonnaise | ½ cup whipping cream |

Dissolve gelatine in hot water. Chill until thick. Add mayonnaise and salt and blend until smooth. Add diced apples, celery and nuts. Fold in whipped cream and mold.

Eldora Bunger.

SCANDINAVIAN FOODS

Whether therefore ye eat, or drink, or whatever ye do, do all to the glory of God.—I Corinthians 10:31

BERLINER KRANSER

2 cups butter
1¾ cups sugar
4 egg yolks, cooked and

mashed fine
4 egg yolks, raw
6½ cups flour

Wash butter with cold water after measuring it.

Beat raw and cooked egg yolks with sugar.

Mix butter and flour, little by little, into eggs and sugar. Take a teaspoonful at a time. Roll into pencil shape. Loop it into a wreath. Dip the up side of each into slightly whipped egg white; then into the sugar. Bake in moderate oven until a light brown. Makes 12 dozen.

Mrs. L. E. Kleppe.

BERLINER KRANSER

1 hard boiled egg yolk
1 raw egg yolk
¼ cup sugar

½ cup butter
1½ to 1¾ cups flour

Cream butter and sugar very well. Add hard boiled egg yolks which has been put through fine sieve. Add raw egg yolk. Mix well. Add the flour a little at a time with the hands. Roll into small pencil rolls. Shape into wreath. Dip in beaten egg white then into crushed nuts or crushed lump sugar or both. Bake at 350° to a delicate brown. Yield about 36 cookies.

Mrs. D. P. Jensen.

BORD STABLER BAKKELS

1 cup butter
1 cup sugar
2 eggs

2 tbsp. cream
1 tsp. almond extract
4 cups flour

Cream butter and sugar. Add eggs and cream. Add flavoring. Work flour into dough. Roll out very thin. Cut into narrow strips 1 inch by 5 inches. Bake in 350° oven. As soon as cakes bake, before they brown, remove from oven. On each strip place 1 tsp. of following: Beat whites of 3 eggs stiff. Add ½ lb. powdered sugar and ½ lb. chopped blanched almonds. Return cakes to oven. Bake to delicate brown. Makes 12 dozen.

Mrs. L. E. Kleppe.

DRAVLE OR GUMME

12 cups sweet milk
2 cups sour milk
2 eggs
½ tsp. salt

3 tbsp. cornstarch
1 cup water
½ to ¾ cup sugar

Boil sweet milk until slightly caramel color. Beat eggs, mix with sour milk. Bring to a rolling boil and add egg mixture. Stir just enough to mix, and leave until it comes to a boil and separates. Let continue to boil down until half volume. Mix cornstarch, salt, sugar and water and add mixture to the Gumme. Cook until thick. Serves 10.

Mrs. Lars Wogen.

DANISH TEA CAKES

- | | |
|--------------------|----------------------|
| ½ cup butter | 2 eggs |
| ½ cup brown sugar | 1 cup brown sugar |
| 1 cup flour | 1 tsp. vanilla |
| 2 tbsp. flour | ½ tsp. baking powder |
| ¼ tsp. salt | 1½ cups cocoanut |
| 1 cup chopped nuts | |

Combine the first three ingredients and spread on a cookie sheet. Bake 10 minutes at 350°. Meanwhile sift 2 tbsp. flour, baking powder and salt over cocoanut and nuts. Beat eggs; add 1 cup brown sugar and vanilla and beat until light and fluffy. Mix all together and spread on baked crust. Bake 20 minutes in moderate oven. Cool and cut into bars.

Mrs. Peter Helvick.

FATTIGMANS BAKKELSE

- | | |
|--------------|--------------------|
| 2 tsp. sugar | 2 eggs well beaten |
| 1 tsp. cream | 1½ cups flour |
| ¼ tsp. salt | |

Add sugar, cream, salt to well beaten eggs and continue beating. Add flour and roll very thin on floured board. Cut into diamond shapes, gash crosswise twice and turn ends through gash. Fry in deep fat to golden brown. Serve plain or sprinkle with powdered sugar or granulated.

Mrs. Irving C. Dood.

FATTIGMANS BAKKELSE

- | | |
|---------------|------------------------------|
| 5 egg yolks | ¼ tsp. crushed cardamon seed |
| 1 whole egg | 1¾ cups flour |
| 6 tbsp. sugar | ⅛ tsp. salt |
| 6 tbsp. cream | |

Beat eggs well and add sugar, cream and seed. Fold in flour and salt. Roll out dough to about 1/16 inch thickness. Cut in strips about 1¼ inches wide. Cut diagonally at 4 inch intervals. Make a slit crosswise in center and slip one end through slit. Fry in deep hot fat to a light brown. Drain on unglazed paper. Cool and sprinkle with powdered sugar.

Mrs. Osborn M. Johnson.

FRIKADILLAS (Danish Meat Balls)

- | | |
|-------------------|----------------------------|
| 1½ lbs. hamburger | 4 or 5 medium sized onions |
| ½ lb. sausage | 1 tbsp. flour |
| 1 egg | Salt and pepper |

Form into small balls and fry slowly.

Mrs. Will Hansen.

GERMAN TWISTS

- | | |
|--------------------------------|----------------|
| 1 cup lard | 1 tsp. salt |
| 1 cup sour cream | 1 tsp. soda |
| 1 cake yeast | 2 egg yolks |
| (dissolve yeast in sour cream) | 1 whole egg |
| 3½ cups flour | 1 tsp. vanilla |

Chill for 2 hours. Roll out with 1 cup sugar, folding about 4 times, sprinkling sugar on each fold. Cut in strips 1 inch wide and 4 inches long and twist. Put on baking sheet and bake for 12 to 15 minutes at 375°.

Mrs. Chris. H. Christenson.

GRYTE GROD

1 lb. ground beef	1 tsp. salt
½ lb. ground pork	1 cup crushed crackers
1 egg beaten	2 tbsp. catsup
½ cup cream or milk	6 carrots
1 tsp. chopped onion	6 potatoes
½ tsp. black pepper	1 onion
½ tsp. allspice	1 head cabbage cut into eight

Mix all together well and shape into a loaf and place in a deep kettle and cover with water. When it comes to a boil, turn to simmer and let simmer an hour. Then add carrots, potatoes, onion and continue cooking 30 minutes. Add the cabbage. Cook until tender (12-15 minutes).

Mrs. Theodore Johnson.

HARING KAKA

1 quart potatoes	1 cake yeast (compressed)
2 quarts milk (whole)	½ cup lukewarm water
¾ cup sugar	¾ cup melted butter

Do not drain potatoes, but mash in the water and measure 1 quart. Add scalded milk to potatoes. Beat in flour while hot. Let stand until cool enough to put in yeast soaked in the lukewarm water. Let rise. Add sugar and lard. Knead medium soft with flour. Let rise and make into buns. Let rise. Then roll with special Haring Kaka rolling pin and bake in hot oven.

Mrs. E. G. Fevold.

KOMLA (Potato Dumplings)

4 cups grated raw potatoes	2 lbs. ribs or ham
1 tsp. salt	3 cups flour

Boil ham for two hours. Mix potatoes and flour and salt. Dip dough out with a tablespoon and put on top of boiling meat and cook slow, uncovered for 35 minutes.

Mrs. Hanna Askland.

KRINGLA

1 cup sugar	3 tsp. baking powder
1 cup thick sweet cream	½ tsp. salt
3 eggs	3 cups flour
1 tsp. vanilla	

Knead to make a soft dough. Take small pieces and roll in long thin roll. Form in figure 8 and bake in a moderate oven until light brown.

Mrs. Hanna Askland, Mrs. C. J. Torkelson.

KRINGLA

2 cups white sugar	1 tsp. soda
1½ cups good sour cream	½ tsp. salt
1 cup buttermilk	1 tsp. vanilla
2 eggs	5-6 cups flour to make a
2 tsp. baking powder	soft dough

Mix in usual method. Let stand in refrigerator until cool. Roll out with a little more flour in figure 8's. Bake at about 400°.

Mrs. O. J. Olson.

KRUM KAKE

1 cup butter	1 cup cream
1 cup sugar	1 tsp. flavoring, lemon or vanilla
4 whole eggs	2 egg yolks
4 cups flour	

Cream butter and sugar, add well beaten eggs, then rest of ingredients. Bake in Krum Kake iron until golden brown. Roll on cone while hot to shape.
Mrs. Willard Fain.

LEFSE

1 cup boiling milk	½ tsp. salt
2 cups white flour	2 tbsps. shortening

Add boiling milk to one cup of flour, salt and shortening. Stir until well mixed. Cool, add balance of flour and knead into the dough. Cut off pieces of dough about size of large egg. Flatten to form even patty and roll very, very thin using flour to keep it from sticking to board.

Fold lefse over a clean stick. (One from a window shade works fine). Transfer the sheet of dough to top of moderately heated stove and brown lightly on both sides.

Before serving dip each sheet of lefse in warm water, drain and wrap in towel or waxed paper. Let stand an hour. Spread each sheet with butter and sugar. Fold so opposite edges of lefse meet in center, then fold through center with edges on inside. Cut in cross strips about two and one-half inches wide. 8 servings. Mrs. Osmund Knudson.

NORSKE KJOD BOLLER

2 lbs. ground round steak (ground very fine)
¼ lb. ground pork (ground fine)
2 eggs beaten well
2 4-square crackers rolled very fine
2 cups milk
Salt and pepper

Work well with hands. The consistency will be very soft. Shape into balls smaller than a walnut. Drop carefully into a pan of about a quart of boiling water. Let them simmer until done through. Just before serving, add ½ pint of good cream. Thicken with flour and milk after the cream is added. Season to taste. Serves 6-8.

Mrs. D. P. Jensen.

NORWEGIAN COOKIES

¾ cup butter	1 egg yolk
1 cup sugar	1 tsp. vanilla
¼ tsp. salt	1½ cups sifted flour

Cream butter and sugar well. Add salt, egg yolk and vanilla and beat until fluffy. Add flour and mix well. Make 1-inch balls, roll in powdered sugar. Press down with a glass. In the middle, indent with a thimble, also once during baking. Bake to a light brown. When serving, fill with a fruit preserve or colored powdered sugar icing.

Mrs. Osborn M. Johnson.

LUTEFISK

3 pounds lutefisk

Cook in boiling salted water about 5 minutes. Drain well and serve with melted butter. Always use an enameled kettle. Serves 4-6.

Mrs. James A. Olson.

NORWEGIAN RYE BREAD

6 cups water	1 tbsp. salt
5 cups rye flour	3 tbsp. fat,
2 cakes compressed yeast	(bacon fryings add flavor)
½ cup sugar (scant)	6 cups white flour
1 cup molasses	

Dissolve yeast in small amount of water. Add rest of water and rye flour and beat. Add rest of ingredients except white flour. Cover, set in warm place and let rise until double in bulk.

Mix 6 cups white flour and turn onto floured board. Knead until satiny and smooth. Form into 4 loaves and place in oiled bread pans. Let rise until double in size.

Bake in slow oven, 275° for 15 minutes, 300° for 45 minutes.

Mrs. O. B. Soppeland.

POTATO CAKES

3 cups mashed potatoes	Little salt
1 scant cup of flour	

Mix thoroughly. Take a portion and roll out on floured board about seven inches in diameter. Bake on top of stove or ungreased griddle on low flame. Cool

Mrs. S. T. Sampson.

ROSETTES

1½ cups flour	1 cup milk
2 tsp. sugar	2 eggs
¼ tsp. salt	

Mix all ingredients until batter is smooth. Use plenty of deep fat to cover iron. Heat iron before starting. Dip into batter until batter sticks to the iron. Dip into hot fat. When shell expands from iron, dip iron to the bottom of the pan. Let cook until golden brown. Requires a Rosettes iron.

Mrs. Eilert Sampson.

SAND BAKKELS

1 cup shortening (½ butter)	1 tsp. almond extract
1 cup granulated sugar	2½ cups flour
1 egg (unbeaten)	

Cream shortening, add sugar and cream well. Add egg and extract. Add the flour to make a stiff dough. Pinch off a small ball of dough. Place it in the center of tin and with the thumb press dough evenly on inside of sand bakkel tin, spread it as thin as possible on the bottom and side of tin. Place on cookie sheet and bake in moderate oven 350° until a golden brown.

Mrs. LeRoy Selvig, Mrs. Chas. Wendle, Mrs. R. A. Skaugstad.

POTATO LEFSE

5 cups mashed potatoes $\frac{3}{4}$ tsp. salt
3 tbsp. butter $\frac{1}{2}$ cup sweet cream

Flour to roll thin (about 2 cups). Mash potatoes thoroughly. Add cream, butter, salt and set aside to cool. Add flour to make a soft dough and form into a roll. Cut this into 16 equal parts and roll each piece as thin as possible with a grooved rolling pin. Bake on top of stove.
Mrs. Frances Sorlien.

ROLLE POLSE

Flank veal 12 inches by 14 inches. Sprinkle over the flank 1 tsp. nutmeg, $\frac{1}{2}$ tsp. allspice and 1 tsp. ginger.

Lay the pork and beef pieces on the veal flank and sprinkle them with $\frac{1}{2}$ tsp. pepper, $2\frac{1}{2}$ tsp. salt and 1 minced onion. $\frac{1}{4}$ tsp. crushed saltpeter is optional.

Roll the flank veal and sew or tie. Put it in a salt brine which will float an egg. Cook for 2 to $2\frac{1}{2}$ hours on the day before using. Press until cold. Slice and serve as a cold meat.
Mrs. Ray Wogen.

SPRITZ

1 cup butter 1 tsp. vanilla
1 cup sugar 2 cups flour and 2 tbsp. more
3 egg yolks

Cream butter, add sugar and egg yolks. Mix well. Add vanilla and flour.

Fill cookie Press and form into desired shapes and bake on ungreased cookie sheet.
Mrs. Chas. Wendle.

STIKE

2 lbs. neck meat 3 tsp. cinnamon
 $\frac{1}{2}$ lb. side pork 2 tbsp. sugar
 $\frac{1}{2}$ lb. rice Salt and pepper to taste

Cook rice with water, in a double boiler. Boil and shred, or grind coarsely, the meat and season with salt and pepper. Add the meat to the rice and add cinnamon and sugar. Use meat broth to moisten to the consistency of thick rice pudding. Serve hot, rolled in buttered lefse, or may be used as separate meat dish.
Mrs. E. A. Brown.

SWEDISH RYE BREAD

2 cups rye flour 1 tbsp. salt
1 tbsp. anise (optional) 2 pkgs. yeast dissolves in
6 cups boiling water $\frac{1}{4}$ cup lukewarm water
1 cup shortening 6 cups white flour
1 cup dark molasses

Pour boiling water over anise and rye flour and mix well. Add the shortening, salt and molasses. Cool. Add the yeast. Knead in the white flour until smooth and satiny. Use more flour if needed. Handle rapidly. Place in a greased bowl, set free from drafts. Let rise until doubled in bulk. Punch down; let rise again. Divide into 4 or 6 loaves. place in greased pan and let rise until light. Bake 1 hour at 375° .
Mrs. Carl Holmberg.

SWEDISH COOKIES

- | | |
|-------------------|-----------------------|
| 1 cup brown sugar | 2½ cups flour |
| 1 cup butter | 1 tsp. baking powder |
| 1 egg, unbeaten | ½ tsp. soda |
| 1 tsp. cardemon | 1 cup chopped almonds |
| 1 tsp. cinnamon | |

Cream butter and sugar. Add egg. Beat well. Add mixed dry ingredients. Add nuts. Form in walnut size balls. Dip in crushed loaf sugar. Bake in 350° oven until delicate brown.

Mrs. Ray Wogen.

SWEDISH MEAT BALLS

- | | |
|-------------------------------|-----------------|
| 1 lb. ground round steak | 1 tsp. salt |
| ½ lb. ground pork | ¼ tsp. ginger |
| ½ cup milk | ¼ tsp. nutmeg |
| 1 egg | ¼ tsp. allspice |
| ¾ cup minced onion (optional) | ¼ cup fat |
| 1 tsp. sugar | 1 tbsp. flour |
| ½ cup dried bread crumbs | 1 cup milk |

Soak crumbs in ½ cup milk and combine with meat. Mix in egg, onion, salt, sugar and spices. Blend and knead thoroughly. Shape into small balls. Brown in heavy skillet using ¼ cup fat. Remove meat to serving dish; add 1 tbsp. flour to skillet with drippings; add cup of milk and enough water to make medium gravy. Return meat to gravy and simmer 20 minutes. Serves. 6 to 7.

Mrs. Loren Cavanaugh.

SYLTE

- | | |
|-----------------------|---------------------|
| ½ lb. veal | 1 tsp. paprika |
| ½ lb. pork | 1 tbsp. lemon juice |
| 1 pork shank | 1 tbsp vinegar |
| 6 whole black peppers | 1 tsp. thyme |
| 3 bay leaves | ½ tbsp. salt |

Put meat in kettle with water enough to cover and add black pepper, salt, thyme, paprika and bay leaves; boil slowly 2 hours. Remove the meat and put through meat chopper. Return the meat to the liquid and add lemon and vinegar. Let boil 2 minutes, put into mould and chill until firm. May be sliced and used in sandwiches or as meat course.

Mrs. E. A. Brown.

KRINGLA

- | | |
|-----------------------------|---------------------|
| 1 cup sugar | ½ tsp. salt |
| 1 stick margarine | 1 tsp. vanilla |
| 1 cup cream (or buttermilk) | 3 cups sifted flour |
| 1 tsp. soda | 1 egg |
| 2 tsp. baking powder | |

Cream margarine and sugar; add egg, cream, soda and vanilla. Sift baking powder and salt with flour and add. Chill in refrigerator. Roll out dough for each kringla in lengths 12 inches long about the thickness of a pencil and form a figure 8. Bake about 10 minutes in a quick oven. Makes 30 kringla.

Mrs. Don Crossley.

NORWEGIAN SMOR KRANSER (Butter Crowns)

½ cup sugar
1 cup butter (½lb.)
2 eggs, well beaten
2 tbsps. cream or evaporated milk
2¾ cups flour
1 tsp. baking powder (sift with flour)
Part of an egg white and
Chopped almonds to put on top
-& sugar

Mix ingredients in order given, being sure batter is thick enough to hold shape of cookies nicely. Chill in refrigerator overnight (covered). Shape with hands as for kringla, thus, rolling into a pencil shape 5½" to 6" long. Dampen with egg white on side where the dough is crossed so it will stay together. Dip in egg white (in small dish) then in a mixture of granulated sugar and chopped blanched almonds (or cocoanut) Bake a delicate brown at about 325 degrees.

Mrs. L. C. Jenson.

ADDITIONAL RECIPES

VEGETABLES

Be careful for nothing; but in everything by prayer and supplication with thanksgiving let your requests be made known unto God.

—Philippians 4:6

BAKED EGG PLANT

- | | |
|-----------------------------|--------------------------|
| 1 medium sized egg plant | 2 cups soft bread crumbs |
| 1 onion, minced | ½ tsp. salt |
| 2 tbsp. butter or margarine | ¼ tsp. pepper |
| 1 cup cooked, chopped meat | |

Cut egg plant in two lengthwise. Scoop out center to within ½ inch of skin. Parboil shell in salted water for 8 to 10 minutes. Drain.

Cook the chopped egg plant pulp that was scooped out of center with the onion in butter until soft. Add meat, bread crumbs and seasoning. Fill egg plant shell with mixture. Set in pan and surround egg plant with ½ inch of hot water. Bake for 30 minutes at 325° or until tender.

Mrs. Carl M. Anderson.

BAKED LIMA BEANS WITH SOUR CREAM

- | | |
|-------------------------|------------------|
| 2 cups dried lima beans | Pepper |
| 2 tsp. salt | 1 cup sour cream |
| ½ tsp. dry mustard | 3 strips bacon |
| ½ cup dark corn syrup | |

Soak beans overnight, cook slowly until tender, add salt, mustard when partly cooked. Drain. Put in casserole, add syrup and cream and bacon. Bake 1 hour at 375° oven.

Mrs. Omeal Nelson.

BOSTON BAKED BEANS

- | | |
|------------------------------------------|----------------------|
| 2 cups beans
(Great Northern or Navy) | 2 tbsp. molasses |
| ½ pound salt pork or bacon | ½ cup brown sugar |
| 1 small onion | 1 tsp. dry mustard |
| 1 tsp. salt | 3 tbsp. catsup |
| | 2 cups boiling water |

Soak beans 4 hours or overnight. Combine the remaining ingredients in a covered casserole and bake 8 hours. Baking time may be shortened by pre-cooking the beans about an hour.

BRUSSEL SPROUTS

After the sprouts are cooked tender, drain and place in baking dish with 2 cups rich white sauce (4 tbsp. butter to 2 tbsp. flour) and cover with ½ cup grated cheese. Brown slowly in oven or under the broiler until cheese is melted.

Mrs. Gordon Devine.

FIVE MINUTE CABBAGE

- | |
|-------------------------------|
| 2 cups milk |
| 4 cups finely chopped cabbage |

Put milk on stove to heat. When hot add cabbage. Boil briskly in uncovered pan for 5 minutes. Add 1 tbsp. flour, 1 tbsp. of butter, seasonings. Cover and reduce heat; cook slowly for 10 minutes.

Mrs. Lavina Olson.

FRENCH FRIED POTATOES

8 medium potatoes Shortening Salt
Wash and pare potatoes and cut in strips lengthwise. Soak in cold water for one hour. Dry between towels. Deep fry in shortening at 375° F. until tender. Lift potatoes from kettle to paper toweling. Increase temperature of fat to 390° F. Return potatoes to fat to brown quickly. Drain on paper. Sprinkle with salt. Serves 6.

HAM AND SWEET POTATO ROLL

$\frac{3}{4}$ lb. ground ham 1 egg
 $\frac{1}{2}$ lb. ground pork $\frac{3}{4}$ cup milk
1 cup cracker crumbs Salt and pepper
2 cups mashed sweet potatoes

Combine all ingredients except potatoes. Spread on waxed paper to $\frac{1}{2}$ inch thickness, making a rectangle about 6 x 10 inches. Spread potatoes and roll up like a jelly roll. Place in baking dish, bake $1\frac{1}{2}$ hours in moderate oven (350°).
Sarah B. Zorn.

HARVARD BEETS

8 or 10 small beets, 6 tbsp. vinegar
 cubed or left whole 2 tbsp. cornstarch
 $\frac{1}{2}$ cup sugar or less 2 tbsp. water

Mix together and cook until thickened; add beets. Add butter just before serving.
Mrs. James Skow, Bode.

POTATOES IN CREAM

2 cups diced uncooked potatoes $\frac{1}{4}$ cup chopped parsley,
 $\frac{1}{4}$ cup chopped onion (optional)
 $1\frac{1}{4}$ cup light cream $\frac{1}{4}$ tsp. pepper
 $\frac{3}{4}$ tsp. salt

Combine potatoes, onion, cream and seasoning in a skillet. Cover and simmer slowly over low heat until potatoes are tender and the cream absorbed. Stir frequently. Sprinkle with parsley. Serves 4-6.
Good with meat loaf or fish.
Mrs. Clarion Hanson.

SPINACH MEAT BALLS

1 pkg. frozen chopped spinach $\frac{1}{2}$ tsp. salt
2 small onions, finely chopped $\frac{1}{2}$ tsp. monasodium glutamate
3 tbsp. of salad oil Pepper to taste
1 lb. ground beef 1 can mushroom soup
1 egg $\frac{1}{2}$ soup can of water
3 tbsp. grated cheese

Cook spinach in small amount of boiling water until just tender; drain well. Saute chopped onions in oil until light brown. Mix onions and spinach with ground beef. Add beaten egg, cheese and seasonings. Form into balls about 2 inches in diameter. Roll in flour and brown on all sides. Place in casserole and pour diluted mushroom soup over all. Bake in moderate oven for at least 30 minutes.

Mrs. F. M. Henderson.

SCRAMBLED EGGS WITH BEANS

4 slices bacon cut into small pieces	6 eggs
1 can green beans	Salt and pepper to taste
	Onion, optional

Fry bacon until crisp. Drain beans and add to bacon. Cook until beans are well heated. Add eggs and mix with beans, stirring until eggs are scrambled. New onions may be used.

Mrs. Karlo Kaslin.

STUFFED GREEN PEPPERS

2 cups ground beef, diced cooked meat or chicken	1 medium onion, chopped fine
1 cup cooked rice	$\frac{1}{2}$ tsp. salt
1 cup canned tomatoes	Pepper to taste

Combine all ingredients. Cut tops from 4 green peppers and remove seeds and white core. Fill with the meat-rice mixture. Place each filled pepper in an individual baking dish or casserole which is one-fourth full of water. Bake at 350° for 1 hour.

Mrs. Dwight Hampson.

SCALLOPED ASPARAGUS

2 cups cooked asparagus	1½ cups medium white sauce
1 cup grated cheese	Paprika, salt and pepper to taste
4 hard cooked eggs	

Alternate layers of asparagus, cheese, white sauce and eggs in buttered casserole. Sprinkle with paprika, salt and pepper. Bake in a moderate oven for 30 minutes. 6 servings.

Mrs. Erwin Moss.

SCALLOPED CORN

1 pint whole kernel corn	1½ tsp. salt
1 cup milk	Pepper to taste
2 beaten eggs	1 cup cracker crumbs
1 tsp. sugar	

Mix all ingredients and pour into a buttered baking dish 7 inch by 7 inch by 3 inch. Dot generously with butter. Bake for 1 hour at 350°. Serves 6 to 8.

Mrs. Paul E. Reasoner.

SCALLOPED TOMATOES

2 cups cooked tomatoes	1 tbsp. sugar
2 tbsp. butter	1 tbsp. chopped green pepper, (optional)
Salt and pepper to taste	
1 cup bread cubes	

Put into a greased baking dish. Bake in moderate oven.

Mrs. Eilert Sampson.

MISCELLANEOUS

And Jesus commanded the multitude to sit down on the grass, and took five loaves, and the two fishes, and looking up to heaven, he blessed, and brake, and gave the loaves to his disciples, and the disciples to the multitude.—Matthews 14:19

CHICKEN LOAF

4 chickens (cooked and picked off bones)
16 eggs slightly beaten
2 bunches celery chopped fine
6 cups cracked crumbs
Salt and pepper
About 4 quarts broth
Sprinkle post toasties on top
Bake one hour (350°). Serves 50. Committee.

CHICKEN SALAD

8 cups cooked cubed chicken (discard skin and gristle)
8 to 12 hard cooked eggs
6 cups diced celery
1 cup chopped sweet pickle
1½ tsp. salt, ½ tsp. pepper
1 cup salad dressing and ½ cup whipped cream
Marinate the chicken and let stand in a cold place.
3 tbsp. salad oil ½ tsp. pepper
6 tbsp. vinegar or lemon juice ½ tsp. onion juice
1 tsp. salt 1 tsp. celery seed
Mix in order given. Pour over chopped meat. Toss lightly. Let stand until you are ready to mix the salad. Serves 25. Committee.

SCALLOPED POTATOES AND HAM (For 50)

1 peck potatoes, peeled and sliced ½ tsp. pepper
1 cup flour 1 cup butter
4 tbsp. salt 12 cups milk
5 pounds ham

Make a white sauce of the butter, flour, salt and pepper. Slice the potatoes and ham and put into two roasters in layers. Pour the white sauce over and bake for two hours at 325 degrees.

SERVINGS FOR 50

- 3 No. 10 cans of corn.
2 No. 10 cans of peas, beans, beets or spinach.
6 lbs. of dry beans.
Butter: 1 lb. well creamed will spread 42 sandwiches or rolls.
Meat: $\frac{1}{2}$ pound per serving.
Macaroni and Cheese: 5 pounds macaroni, $\frac{1}{2}$ cup salt, 2 quarts medium sauce, 1 cup cheese.
Cabbage Salad: 5 pounds cabbage, 10 tablespoons pimento, 10 tablespoons green pepper, or mixed pickle, dressing.
Waldorf Salad: 4 quarts apples, 2 quarts celery, 2 cups nut meats, 1 quart salad dressing.
Scalloped Oysters: 6 quarts oysters, $1\frac{1}{2}$ quarts oyster liquor, $\frac{3}{4}$ cups milk; 2 quarts buttered crumbs, salt, pepper.
Ham Loaf: 2 pounds ham (ground), 3 pounds ground veal, 3 pounds ground pork, 3 cups quick cooking oats, 3 eggs, $1\frac{1}{2}$ cups milk. This is excellent served cold, and slices well without breaking when warm.
Lemonade: 4 cups sugar, 9 quarts water, 3 dozen lemons.
Meat Loaf or Meat Balls: 7 lbs. hamburger and 3 lbs. sausage.
Rolls: 8 dozen.
Ice Cream: 2 gallons.
Mashed Potatoes: 1 peck, 1 qt. milk, 1 cup cream or butter, 3 tbsp. salt. 3 cups regular coffee for 40 cup size coffee pot and 1 egg.

HOUSEHOLD MEASURES

- tblsp.—tablespoon
tsp.—teaspoon
3 tsp.—1 tblsp.
4 tblsp.— $\frac{1}{4}$ cup
16 tblsp.—1 cup
2 tblsp.—1 oz.
2 cups—1 pint
4 cups—1 quart
2 pints—1 quart
4 quarts—1 gallon
8 quarts—1 peck
4 pecks—bushel
16 ounces—1 pound
4 cups flour—1 pound
2 cups liquid—1 pound
1 ounce chocolate— $\frac{1}{4}$ cup cocoa
No. $\frac{1}{4}$ can—4-4 $\frac{1}{2}$ ounces— $\frac{1}{2}$ cup
No. $\frac{1}{2}$ can—7 $\frac{1}{2}$ ounces—1 cup
No. 1 can—10-13 ounces—1 $\frac{3}{4}$ cups
No. 1 can (tall or square)—1 pound—2 cups
No. 2 can—1 pound 4 ounces—2 $\frac{1}{2}$ —3 cups
No. 2 $\frac{1}{2}$ can—1 pound 14 ounces—3 $\frac{1}{2}$ cups
No. 3 can—2 pounds—4 cups
No. 10 can—6 pounds 8 ounces—13 cups

When measuring shortening for a cake, put an egg in the cup and pour it out: then the shortening will not stick to the sides of the cup.

A teaspoon of flour added to sugar when making candy or cake frosting will always give a smooth and creamy texture.

If popcorn is not popping as it should, add 3 tablespoons of water to it and keep it in the refrigerator until you are ready to use it.

If you add a teaspoon of vinegar to fat that you fry doughnuts in, the doughnuts will not absorb the grease.

When rolling out sugar cookies, use powdered sugar on your board instead of flour. Cookies have a much better flavor and do not get hard.

Sprinkle salt on the grease spot on your rug and let stand for 20 minutes. Then brush off. The salt will absorb the grease.

Use a plastic food saver bag for rolling cracker crumbs. Put them in the bag, close the end and roll. Saves having them all over.

A bright new muffin tin is better than a tray for serving meals to a sick child. Put each food in a separate muffin cup and there will be no dishes to slide. A small glass of milk or fruit juice may also be set in.

To remove scorch from a newly ironed article, rub the scorch with a piece of ice.

To keep grease from splattering, turn a colander upside down over a pan when frying meat or fish. Grease will not splatter.

Aluminum foil in your kitchen waste basket makes a good liner. If something gets spilled, the basket is easy to clean.

To take mildew out of clothes: 1 cup water, 1 cup white vinegar, 1 cup bleach (clorox, hilex or purex). Soak clothes no more than 15 minutes. If clothes are colored, a little more water may be added.

When the oven is too small for three pies, turn the lid of a baking powder can upside down in the back of the oven. This raises the first pie so that the tin of the second will fit beneath.

When the odor of a cedar chest becomes too faint to be effective, go over the inside of it with a piece of sandpaper lightly. Just enough to open a new surface.

Use a 3 oz. bottle of vanilla in water and keep boiling to kill paint odors in rooms while painting.

Grease spots on wallpaper can be removed with flannel dampened with alcohol.

To 1 cup of whipping cream, add about $\frac{1}{3}$ cup powdered sugar after the cream is whipped. This will prevent the cream from running when used on cake or pie.

If you have difficulty whipping cream, add the white of an egg and chill the mixture. Then whip with a rotary beater.

When cooking has scorched, lift the kettle holding food from fire, place in a pan of cold water immediately. Leave a few minutes and food will not taste scorched and the pan will not be burned.

When using hamburger for meat loaf, add a grated raw potato. This makes it softer and adds a good flavor.

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