

Golden Anniversary Edition

Jefferson County Cook Book

Published by the Jefferson County, Iowa

Farm Bureau Women's Committee

Commemorating fifty years of Farm Bureau in Jefferson County and in appreciation of the many people, who, through the years, have given unselfishly of their time and talents that we might have a strong "Voice of Agriculture."

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Add 1 cup strong tea
2 1/2 cup loganberry juice 2 1/2 cup orange juice
1 1/2 cup lemon juice 2 1/2 cup crushed pineapple

Let stand 30 minutes. Strain and add the water to make 1 1/2 gallons. Add 1 cup maraschino cherries, 1 quart charged water. Serve from punch bowl containing large block of ice.—Mrs. Bernard Morrison, Fairfield.

Farm Bureau Creed

We Believe

- ... in the American competitive enterprise system.
- ... that man's search for progress should be encouraged by maintenance of opportunity, not hindered by illusions of security.
- ... that a person should be rewarded in accordance with his productive contribution to society.
- ... that every man is entitled to own property, earn money honestly, save, invest, and spend as he chooses.
- ... that property rights cannot be taken away without infringing on rights guaranteed by the constitution.
- ... that the constitution is the basic law of the land, and that its interpretation should be in accordance with the intent of its authors.
- ... that government should operate impartially in the interest of all.
- ... that government should provide only minimum controls and aids.
- ... that government's regulatory functions should be based on law.
- ... that government should stimulate, not discourage, individual initiative.
- ... that propagandizing by government is dangerous to the maintenance of self-government.
- ... that monopoly, whether by government, industry, labor or agriculture, is dangerous.
- ... that voluntary cooperation is a part of the American system.
- ... that all candidates for public office should state their beliefs with respect to communism, socialism and capitalism.

ALL THESE UNDERGIRDED BY OUR RELIGIOUS FAITH.

Green Punch

1 large can grapefruit juice	1 small can concentrated lime
1 large can pineapple juice	3 qt. gingerale
1 large can orange juice	1 qt. lime ice
1 small can concentrated lemon	

Serves 40 or a few more.—Mrs. Earl G. August, Buchanan Twp.

Tea Punch

Boil for five minutes:

2 c. sugar

1 qt. water

Rind of 1 lemon

Add: Juice of 3 lemons

1 pt. strong tea

1 t. vanilla

1 pt. cold water

1 t. almond extract

May be served cold or hot. Serves 25 people.—Mrs. K. G. Cook, Fairfield.

Pineapple Punch

Ingredients by amt. or lb.

By measure

$\frac{1}{2}$ c. green tea

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

$4\frac{1}{2}$ c. orange juice

$4\frac{1}{2}$ c. (16-18 oranges)

6 c. lemon juice

6 c. (30-32 lemons)

$2\frac{1}{2}$ qt. pineapple juice

$2\frac{1}{2}$ qt.

4 lb. sugar

2 qt. or 8 c.

$1\frac{1}{2}$ qt. water

6 c.

1. Pour $1\frac{1}{2}$ quart freshly boiling water over tea. Brew for about three minutes. Cool.

2. Extract juice from oranges and lemons; add pineapple juice and strained tea.

3. Make thin sirup of sugar and six cups water. Chill and add fruit juice.

4. Add ice and water to make five gallons.

5. Floats of lime or orange ice (about 30 or 40 dippers) may be added to give color and flavor.

About 1 gallon of ice is needed for 100 servings. This is nice served for a large crowd, and the first three steps may be finished the day before the punch is to be served. Yield 100 servings in glasses. 1 gallon of punch will serve 35 sherbert glasses or 20 large 8 oz. glasses.—Mrs. A. L. Goehring, Liberty Twp.

ISC Spiced Tea

2 T. tea (Orange Pekoe or Blend)

2 c. sugar

6 oranges (juice)

6 qt. boiling water

6 lemons (juice)

1 t. cloves

1 t. cinnamon

Put spices in a bag, add to boiling water and sugar; boil together five minutes. Remove from heat.

Tie tea in muslin bag, add to boiling sirup, cover and let stand five minutes. Remove tea and spices. Add fruit juices. Serve hot. May be served from punch bowl (warmed first). Yield: about 40 cups.—Mrs. Kenneth L. Larson, Buchanan Twp.

Tasty Punch

Add a dozen lemons and five or six bottles of ginger ale for each five gallons of punch. Use lemon and orange kool-aid with cherry added for color. Use only half as much sugar as suggested on kool-aid package. Makes 80 cups.—Mrs. Earl Salterberg, Buchanan Twp.

SOUPS AND SANDWICHES

Chili Soup

- | | |
|------------------------|-------------------------|
| 2 lb. hamburger | 2 level T. chili powder |
| 1 large onion | 1 qt. tomato juice |
| 1 can red kidney beans | 2 qt. water |

Fry hamburger and onion until brown. Mix together in large kettle and simmer 2 or 3 hours.—Mrs. Myron Metz, Liberty Twp.

Vegetable Soup

(Serves 6)

Put 1 tablespoon butter or other shortening in kettle. Brown small amount of onion lightly.

Add: 4 c. cubed potato

1½ c. diced celery

1½ c. tomato

1 large can Pork and Beans

4 c. water

Cook covered slowly until potatoes are done. Add salt and pepper. More water may be added. Stir in 1 cup thick cream just before serving.—Mrs. Ed McCleary, Liberty Twp.

Cheese-Peanut Sandwich Filling

¼ lb. cream cheese

¼ c. peanuts

2 T. salad dressing

Cream

Grind cheese and nuts through chopper using coarse knife. Add salad dressing and enough cream to make it right consistency for spreading.—Mrs. Shirley Taylor, Fairfield.

Sandwich Spread

Grind enough green tomatoes to make 1 pint without juice. Grind 2 green peppers and 2 red peppers. Mix tomatoes and peppers and sprinkle with 1 teaspoon salt. Let stand few minutes and drain off juice. Put in kettle with a little water and cook till tender. Add ½ dozen sweet pickles (ground). Keep hot and add the following dressing.

1 c. sugar

2 T. flour

1 T. prepared mustard

½ c. vinegar

1 c. sour cream

3 eggs, well beaten

Bring to a boil stirring all the time. Pour over pepper and tomato mixture. Stir well and can while hot.—Mrs. Jay Simmons, Penn Twp., Mrs. Francis Nichols, Locust Grove Twp.

Sandwich Fillings

One small can tuna fish. Mix well with celery chopped fine and dressing.

Grind equal parts of minced ham and cheese. Moisten with mayonnaise.

Grind together $\frac{1}{2}$ lb. yellow cheese and 1 cup stuffed olives. Mix with salad dressing.—Mrs. Herbert Hult, Mt. Pleasant, R. R. 5.

Red Eye

One pound hamburger browned in fat. When brown add 1 cup diced celery and 1 can tomato soup. Allow to simmer until thick. Spread on buns.—Lois Sayre, Fairfield.

Hamburgers

1 $\frac{3}{8}$ lb. hamburger	1 t. chili powder or 1 T.
1 c. catsup	vinegar
1 T. prepared mustard	1 t. salt
1 small onion, chopped	

Boil catsup, mustard, chili powder. Then add hamburger and onion. Cook 20 or 30 minutes. Makes enough for twelve buns.—Mrs. Howard Koontz, Center Twp., Mrs. Harlan Diers, Walnut Twp., Mrs. Fredric Nelson, Center Twp.

Broiled Hamburger On A Bun

1 lb. hamburger	3 T. water
3 T. prepared mustard	Salt and pepper to taste

Chopped onion may be added. Mix together. Slice buns in half and spread mixture evenly to edges on each half. Place under broiler and broil until well-browned. Oven heat should be fairly hot—about 400°. Makes 12 or 14.—Mrs. Glenn Manning, Des Moines Twp.

Barbecued Burgers

1 lb. ground beef	1 c. cooked tomatoes or juice
1 c. chopped onion	1 c. water
$\frac{1}{2}$ c. diced celery	2 t. salt
1 c. shredded mushrooms	$\frac{1}{4}$ t. pepper
$\frac{1}{4}$ c. shortening	1 t. chili powder
$\frac{1}{4}$ c. catsup	

Lightly brown beef, onion, celery and mushrooms in shortening. Add remaining ingredients. Cover and cook over low heat about 20 minutes. Serve on toasted rolls.—Mrs. Robert Hidy, Locust Grove Twp.

Goey Buns

1 lb. big bologna	$\frac{1}{8}$ c. salad dressing
$\frac{3}{4}$ lb. sharp American cheese	1 T. onion
$\frac{1}{4}$ c. prepared mustard	2 T. chopped sweet pickles

Grind together and mix well. Put in buttered coney buns. Wrap in foil. Heat in 325° oven for 25 minutes. Makes 12.—Mrs. Logan Kann, Buchanan Twp.

Barbecued Hamburgers

1 ½ lb. hamburger	½ c. catsup
1 c. crushed crackers	½ t. tabasco sauce
1 ½ t. salt	½ t. chili powder
¼ t. pepper	½ c. hot water
3 T. grated onion	

Combine hamburger, crackers, salt, pepper and grated onions. Shape into patties. Brown well on both sides.

Combine catsup, tabasco sauce, chili powder and water. Pour over hamburger patties. Place in pressure pan. Cover. Cook 5 minutes. Makes 6 servings. If you have no pressure pan cook in covered skillet until done.—Mrs. Floyd Johnson, Penn Twp.

Lollipop Franks

1 c. flour	2 T. shortening
2 T. sugar	1 slightly beaten egg
1 ½ t. baking powder	¼ c. milk
1 t. salt	1 lb. weiners
½ c. corn meal	

Sift together flour, sugar, baking powder, and salt. Stir in corn meal. Cut in shortening until it resembles fine crumbs. Combine egg and milk; add to corn meal mixture stirring until well blended. Insert wooden skewer into end of each weiner. Spread weiner evenly with batter. Fry in deep hot fat (375°) until brown, 4 or 5 minutes. Serve with catsup or mustard.—Mrs. Frank Baker, Penn Twp.

Rolled Chicken Sandwiches

One chicken cooked and put through food chopper. Add broth to spread well. One pullman loaf bread sliced lengthwise, spread with butter. Start roll with three olives. Keep roll in place with toothpicks. Cover with Philadelphia Cream Cheese. Place in refrigerator to chill. Slice in five slices.—Mrs. E. R. Dallner, Round Prairie Twp.

Huntington Turkey

2 c. cooked turkey (or chicken)	1 c. peas
1 c. cubed cheese	1 c. diced potatoes
1 c. cooked macaroni	1 c. mushrooms (or 1 can mushroom soup or small, canned pieces)

Mix together. Add 2 cups thickened gravy, white sauce, or soup thinned with milk. Top with crushed corn flakes or potato chips. Bake for 1 hour at 350. 12 servings.—First Methodist Church WSCS, Fairfield.

Easy Casserole

¾ lb. beef (cubed)	¾ lb. pork (cubed)
1 c. raw rice	1 c. diced celery
1 small onion (minced)	2 T. soy sauce.
4 c. water (or more)	1 can each of chicken and mushroom soup

Brown meat. Place all ingredients in large casserole. Bake 1½ hrs. at 350° oven. - Mrs. Amy Tinkham, Cameron, Illinois.

BREADS AND ROLLS

QUICK BREADS

Apple Nut Bread

2 c. flour	½ c. butter or margarine
1 t. baking powder	2 eggs, beaten
½ t. salt	3 T. sour milk or buttermilk
½ t. soda	1 c. chopped apple
¾ c. sugar	½ c. chopped nuts

Sift flour, measure, sift again with baking powder, salt and soda. Cream sugar and shortening, add eggs and beat until smooth. Stir in milk and apple. Add sifted dry ingredients and nuts, mix thoroughly. Bake in moderate oven (350°) 55 minutes.—Mrs. John Castell, Fairfield.

Apple Coffee Cake

1½ c. sifted flour	¼ c. shortening
¼ t. salt	1 egg beaten
3 t. baking powder	½ c. milk
¾ c. sugar	

Sift flour, baking powder and sugar. Cut in shortening. Add egg mixed with milk. Spread half the batter in greased and floured 8 inch square pan.

Mix with a fork the following ingredients:

½ c. brown sugar	2 T. flour
2 t. cinnamon	3 T. melted butter

Sprinkle one-half this mixture over the batter in pan. Add ½ cup thinly sliced apples. Add remaining batter, and sprinkle over it remaining cinnamon-sugar mixture. Poke into the batter ½ cup thinly sliced apples. Bake at 375° for 25 minutes.—Gladys I. Heghin, Fairfield.

Banana Bread

1 c. sugar	2 eggs, well beaten
1 c. shortening	2 ripe bananas, well mashed
1 T. sour milk	½ c. nut meats
1 t. soda	1 t. cinnamon
2 c. flour	

Cream sugar and shortening. Dissolve soda in sour milk. Add eggs, bananas and cinnamon, then nuts and flour. Bake in slow oven 325° one hour or until done.—Mrs. Jay Simmons, Penn Twp.

Banana Bread

½ c. shortening or oleo	3 bananas (ripe)
1 c. sugar	2 c. sifted flour
2 eggs	1 t. soda
½ c. nuts	

Cream shortening and sugar. Add eggs one at a time and beat well. Sift flour and soda once. Add mashed banana, flour and soda alternately. Add nuts. Line pan with foil and bake at 350° 30 to 40 minutes.—Mrs. Robert Myers, Liberty Twp.

Banana Bread

- 1 c. sugar creamed with 2
rounding T. butter
- 1 egg, well beaten
- 3 T. sour or buttermilk
- 1 level t. soda
- 3 ripe bananas, mashed fine
(1 cup)

- Sift together: 2 c. sifted flour
 $\frac{1}{2}$ t. baking powder
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ c. nutmeats

Mix in order given. Put in well greased pans and bake at 350° for 40 to 50 minutes for three small loaves or one large loaf which will take 50 to 60 minutes. Watch closely. When taken from oven, turn pans on side and turn out on cake rack later.—Mrs. John Castell, Fairfield.

Biscuits Supreme

- 2 c. sifted flour
- $\frac{1}{2}$ t. salt
- 4 t. baking powder
- $\frac{1}{2}$ t. cream of tartar

- 2 t. sugar
- $\frac{1}{2}$ c. shortening
- $\frac{3}{4}$ c. milk

Sift dry ingredients together; cut in shortening until mixture resembles coarse crumbs. Add milk all at once and stir just until dough follows fork around bowl. Pat or roll out $\frac{1}{2}$ to 1 inch thick on lightly floured board, cut and bake on ungreased baking sheet in 450° oven 10 to 12 minutes. Makes 16 medium biscuits.—Mrs. Henry Frueh, Fairfield, Mrs. Wallace Slosser, Fairfield.

Baking Powder Biscuits

- 1 c. flour
- 1 scant t. salt

- 2 t. baking powder
- 2 T. vegetable shortening

Sift and measure dry ingredients into mixing bowl; cut in shortening; add milk enough to make a sticky dough. Spoon dough on to well-floured bread board, flour hands well and work slightly—enough to flatten; cut; bake in hot oven about 450 or 475°.—Mrs. C. C. Rogers, Richland.

Never Fail Biscuits

- 2 c. flour
- 5 t. baking powder
- 1 c. milk

- 3 T. melted butter
- 1 t. salt
- 2 T. sugar

Mix dry ingredients, add milk, then melted butter. Beat hard. Drop by teaspoon and bake ten minutes in hot oven. Light, fluffy and delicious.—Mrs. Harlan Diers, Walnut Twp.

Baking Powder Biscuits

- 2 c. sifted flour
- $\frac{1}{2}$ t. salt

- 4 t. baking powder
- 1 c. cream

Sift dry ingredients into mixing bowl, and then stir in the cream. Roll and cut. Bake at 450°.—Mrs. Shirley Taylor, Fairfield.

Steamed Brown Bread

(Very Old Recipe 50+ Years)

- 3 c. sour milk
- 5 c. graham flour
- 1 c. old fashioned molasses
- 1 T. sugar
- 1 t. salt
- 3 level t. soda
- Nuts, if desired

Steam for three hours.—Mrs. Lenoir Weis, Fairfield.

Butterscotch Rolls

2 c. sifted flour
3 t. baking powder
 $\frac{1}{2}$ t. salt
 $\frac{1}{4}$ c. shortening
 $\frac{3}{4}$ c. milk (about)

Mix and sift dry ingredients; cut in shortening until well mixed and add milk, stirring quickly until a soft but not sticky dough is formed. Turn out on lightly floured board and knead just enough to shape into smooth ball; roll into oblong piece $\frac{1}{4}$ inch thick. Spread with creamed mixture of:

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

Roll as for jelly roll and cut in 1 inch slices; place slices in greased pan or muffin pans and bake in hot oven (400° F.) for 30 minutes. Approximate yield: 12 rolls.—Mrs. LeRoy H. Foster, Fairfield.

Brown Bread

Stir these together: $\frac{1}{2}$ c. sorghum 1 t. soda 1 egg

Put into sieve: $1\frac{1}{2}$ c. white flour

$1\frac{1}{2}$ c. whole wheat flour 1 t. salt

1 t. baking powder

To first mixture add $1\frac{1}{2}$ cups milk and stir well. Then add all ingredients in sieve and stir just enough to mix. Bake in 325° oven for 50 minutes. Recipe from Mary Jackson, Ridgeway, Missouri. Contributed by Mrs. Bert Kann, Fairfield.

Coffee Cake

Cream: $\frac{1}{4}$ c. butter.

Add: 1 c. sugar

2 beaten eggs

Add alternately: $\frac{1}{2}$ c. milk

2 t. baking powder

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

Pinch of salt

NUT MIXTURE

2 T. butter

2 T. flour

1 c. chopped nuts

1 T. cinnamon

1 c. brown sugar

Melt butter and pour over nuts, brown sugar and cinnamon. Alternate batter and nut mixture in greased 8x12x $\frac{1}{2}$ inch pan and bake at 375° for thirty minutes.—Mrs. John Koontz, Fairfield, Buchanan, Route 2, Mrs. Mary Jay, Fairfield.

Cinnamon Coffee Cake

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

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

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

1 slightly beaten egg white

1 egg

1 T. water

2 c. enriched flour (or cake flour)

2 T. sugar

3 t. baking powder

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

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

1 T. melted butter

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

Thoroughly cream shortening and sugar. Add egg; beat thoroughly. Add sifted dry ingredients alternately with milk. Spread half of mixture in greased 6x10 inch pan. Brush with beaten egg white and the water. Combine remaining ingredients and sprinkle half over the batter. Cover with remaining batter and repeat. Lastly sprinkle the pecans over the top. Bake at 375° for 30 minutes.—Mrs. Charles F. Barnett, Fairfield.

Quick Coffee Cake

1½ c. flour	3 t. baking powder
½ c. sugar	½ t. salt
1 egg, beaten	¾ c. sweet cream

Add cream and egg to sifted dry ingredients. Pour in pan and sprinkle with crumb topping. Bake 400° about 25 minutes.

CRUMB TOPPING

¼ c. flour	1 t. cinnamon
½ c. sugar	3 T. soft butter

Sift together dry ingredients. Cut in butter until fine crumbs are formed. Sprinkle on top of coffee cake.—Mrs. Don Johnson, Buchanan.

Favorite Cornbread

In a bowl sift the following:

1¼ c. flour	½ t. salt
¾ c. cornmeal	4 T. sugar
4 t. baking powder	

Add: 1 c. sweet milk

1 egg (well beaten) 2 T. melted butter

Beat well. Bake in (9x13) greased pan in hot oven for about 20 minutes.—Mrs. Glen Marshall, Locust Grove; Mrs. Clarence Sirdorus, Cedar Twp.

Corn Bread

Beat 2 eggs light; then add the following ingredients which have been sifted together:

1 c. white flour	1 T. sugar
2 c. cornmeal	1 t. (rounding) salt
4 t. baking powder	

Add lastly: 1½ cup sweet milk or 1 cup milk and ½ cup cream. Beat all together until like cake.—Mae Stutzman, Lockridge Twp.

Corn Meal Muffins

1 c. flour	4 T. shortening
1 c. yellow or white cornmeal	1 c. milk
¼ c. sugar	1 t. salt
4 t. baking powder	1 egg

Sift the flour once before measuring. Sift the dry ingredients together. Beat the egg and add the milk. Combine with flour mixture. Add melted shortening and beat well. Fill greased muffin tins ¾ full and bake at 350° for 25 minutes. Yield 12.—Bernice Rodibaugh, Liberty Twp.

Date Bread

1½ c. dates (cut up)	2¾ c. flour
1½ c. boiling water	1 t. soda
1½ c. sugar	1 t. cream of tartar
2 T. butter	1 c. nuts
1 t. salt	1 t. vanilla
1 egg, beaten	

Pour water over dates, add sugar, butter and salt. Mix well and cool. Add egg when cool. Add dry ingredients, nuts and vanilla. Bake at 325°.—Mrs. D. A. Ricketts, Fairfield.

Date Bread

4 c. chopped dates

2 c. nuts, broken

Pour 2 cups boiling water over these; when ready to mix with the dry ingredients, add 2 teaspoons soda to this date mixture.

Cream $\frac{1}{2}$ cup shortening with $1\frac{1}{2}$ cups brown sugar, then beat in 2 eggs. Add 4 cups sifted cake flour, 1 teaspoon salt and the date mixture, then add $\frac{2}{3}$ cups water and pour into four well greased loaf pans and bake 45 minutes or until a toothpick comes out dry from center of loaf.—Mrs. Fred Johnson, Fairfield.

Graham Hot Bread

Serves 50

1 c. graham flour (or whole wheat)	4 c.
1 c. white flour	4 c.
3 T. sugar	12 T.
$\frac{3}{4}$ t. salt	3 t.
3 t. baking powder	12 t.
1 c. milk	4 c.
4 T. melted fat	1 c.
2 eggs, well beaten	8 eggs

Bake 30 minutes at 350° in 9 inch square pans. Makes a nice hot bread. Cornmeal may be substituted for graham flour.—Mrs. Glen E. Shafer, Fairfield.

Honey Nut Bread

2 c. graham flour	3 t. baking powder
1 c. white flour	$1\frac{1}{2}$ t. salt
$\frac{1}{4}$ c. brown sugar	$\frac{1}{2}$ c. honey
1 c. nuts	$\frac{3}{4}$ c. cold water
$\frac{1}{2}$ t. soda	$\frac{3}{4}$ c. cold milk

Sift flour and dry ingredients. Add nuts. Combine liquids. Bake 1 hour and 10 minutes at 325° in loaf pan. Honey nut bread is always moist, and is better served next day after baking.—Mrs. Glen E. Shafer, Fairfield.

Nut Bread

1 egg	$\frac{1}{4}$ t. salt
1 c. sugar	4 t. baking powder
2 rounding T. butter	1 c. nuts (I prefer black walnuts)
4 c. flour	
$1\frac{1}{4}$ c. milk	

Blend sugar, butter and egg. Sift flour, salt, and baking powder; add dry ingredients and milk alternately to first mixture. Add chopped nuts and bake in bread pans. Let rise $\frac{1}{2}$ hour, bake in moderate oven for 45 minutes. Yield: 2 loaves.—Mrs. Edward C. Leber, Fairfield.

Nut Bread

3 c. flour	2 eggs
1 c. sugar	1 c. milk
1 t. salt	$\frac{3}{4}$ c. chopped nuts
4 t. baking powder	

Beat eggs well and add sugar and milk. Sift flour, salt and baking powder together. Add to egg mixture. Add nuts. Pour into greased loaf pan and let stand for 20 minutes. Bake in moderate oven 350° for one hour.—Mrs. Jerome G. Kurtz, Penn Twp.

White Nut Loaf

Mix together: $\frac{3}{4}$ cup sugar

2 T. shortening or all-purpose oil Stir in: $1\frac{1}{2}$ c. milk

1 egg

Sift together: 3 cups sifted flour

$3\frac{1}{2}$ t. baking powder 1 t. salt

Blend in $\frac{3}{4}$ cup chopped nuts.

Pour in loaf pan and let stand 20 minutes. Bake in 350° oven 60 to 70 minutes.—Mrs. Lawrence Roth, Fairfield, Mrs. W. W. Lewis, Round Prairie Twp.

Orange Nut Bread

1 orange

1 c. raisins

1 t. soda

1 c. sugar

2 T. butter

1 t. vanilla

1 beaten egg

2 c. flour, sifted

1 t. baking powder

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

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

Squeeze the juice from the orange in a cup and finish filling with boiling water. Put orange rind through food chopper. Add enough raisins to rind to make one cup. Put in bowl, add soda, sugar, butter, vanilla, egg, flour, baking powder, salt and nuts. Mix. Bake at 350° for fifty minutes.—Viola Salts, Center Twp.

Orange Nut Bread

Grind: 1 orange 1 c. raisins

Mix with 1 cup boiling water and let stand.

Beat together: 1 c. sugar

A.

1 t. vanilla

1 T. shortening

1 egg

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

B.

2 c. flour

1 t. soda

1 t. baking powder

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

Mix ground mixture with pairings A and B.—Mrs. Cleve Howard, Liberty Twp.

Orange Bread

$\frac{2}{3}$ c. chopped orange rind

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

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

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

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

1 egg, slightly beaten

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

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

1 T. melted butter

Cook two-thirds cup of chopped orange peel in one-third cup of water about ten minutes. Add two tablespoons of sugar to the orange peel before cooking. Stir carefully as this has a tendency to burn easily.

Put one and two-thirds cups of flour in a bowl, add one and a half teaspoons of baking powder and one-fourth teaspoon of salt. Add two-thirds cup of sugar. Combine one-fourth cup of milk with one slightly beaten egg and one-fourth cup of orange juice. Stir in the cooked rind and add all to the flour with one tablespoon of melted butter. Stir only until the dry ingredients are moist. Bake in an oiled one pound loaf pan about fifty minutes or until done. Oven temperature should be three hundred and fifty degrees.—Mrs. Jesse W. Cowguill, Polk Twp.

Hush Puppies

- | | |
|------------------------------------|---------------------------------------|
| 1 $\frac{3}{4}$ c. white cornmeal | 1 egg |
| $\frac{1}{2}$ c. all-purpose flour | $\frac{1}{2}$ c. buttermilk plus 1 T. |
| 3 t. baking powder | $\frac{1}{2}$ c. tomato juice |
| 1 t. salt | Shortening for frying |
| 2 T. chopped onion | |

(Excellent with fish and a "must" at Southern fish fries)

Fluff up cornmeal by stirring with spoon. Measure by lifting meal by tablespoons into cup, level off. Sift flour, measure, add it with baking powder and salt to meal. Stir thoroughly to mix. Add onion (more or less). Beat egg, add buttermilk and tomato juice and stir together. Turn liquid into dry ingredients, beat until well blended. Mixture should be a drop batter. Melt enough shortening in frying kettle or deep skillet to make it 2 $\frac{1}{2}$ inches deep. Heat to 380° F. To drop batter into hot fat, dip teaspoon first into hot fat, then into batter. Fry 6 to 8 hush puppies at a time. Fry to rich brown on underside, flip over with fork. When brown all over and done all way through, lift with fork onto paper toweling to drain. Transfer to paper lined pan, cover with sheet of paper toweling until all batter is fried. Serve very hot. Makes 4 to 5 servings. Recommended by Mrs. Warner A. Russell, Mt. Pleasant, Iowa.

Hush Puppies

- | | |
|------------------------------------|--------------------------------------------|
| $\frac{1}{2}$ c. flour | $\frac{1}{2}$ c. canned (cream style) corn |
| 2 t. baking powder | 1 egg |
| $\frac{1}{2}$ t. salt | $\frac{1}{2}$ c. milk |
| 1 $\frac{1}{2}$ c. white corn meal | 3 T. shortening |

Sift flour, baking powder and salt together. Add corn meal, corn, egg and milk. Stir well. Beat in shortening. Drop by teaspoonful into hot fat to fry. If you fry fish, fry hush-puppies in the first grease.—Mrs. Wilburn Ferrell, Blackhawk Twp.

Blueberry Muffins

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

Beat egg, add sugar and shortening; sift dry ingredients and add alternately with the milk. Beat till dry ingredients are dampened. Carefully stir in $\frac{1}{2}$ can of drained and rinsed blueberries. Bake in greased muffin tins and bake at 400° until browned nicely. Makes 12 good sized muffins.—Faye Beauchamp, Fairfield, Route 3.

Orange Muffins

- | | |
|--------------------------|------------------------------------|
| 1 $\frac{1}{2}$ c. flour | $\frac{1}{4}$ c. melted shortening |
| 2 t. baking powder | 1 egg |
| $\frac{1}{2}$ t. salt | $\frac{1}{2}$ c. orange juice or |
| $\frac{1}{4}$ c. sugar | $\frac{1}{4}$ c. orange juice and |
| | $\frac{1}{4}$ c. milk |

Sift dry ingredients together. Add melted shortening and liquid to beaten egg. Mix just long enough to moisten the dry ingredients. Bake 375° about 20 minutes. Makes 6 large muffins.—Mrs. Don Johnson, Buchanan.

Pineapple Poppins

$\frac{1}{4}$ c. margarine, melted	1 egg, beaten
2 c. sifted all-purpose flour	$\frac{3}{4}$ c. milk
3 t. baking powder	$\frac{1}{4}$ c. pineapple juice
$\frac{1}{2}$ t. salt	1 $\frac{1}{4}$ c. pineapple tidbits
$\frac{1}{2}$ c. sugar	

Sift dry ingredients together. Combine melted margarine, egg, milk, and pineapple juice. Add to dry ingredients, and mix until just blended. Place in paper cups in muffin pans. Top each cake with four to five tidbits. Mix flour, cinnamon and brown sugar for topping. Add melted margarine and blend. Sprinkle this mixture over cakes. Bake in moderate oven (375°) for thirty minutes. Serve hot with butter.—Mrs. Harriett Nelson, Liberty Twp.

YEAST BREADS

White Bread

Makes three medium sized loaves.

1 cake compressed or 1 packet granular yeast	3 T. sugar
3 c. water (or potato water or scalded milk)	3 t. salt
	3 T. soft lard
	9 to 9 $\frac{1}{2}$ c. sifted flour

Measure liquid into mixing bowl; take out $\frac{1}{2}$ cup and add yeast and let stand 5 minutes without stirring.

To water add sugar, salt and dissolved yeast; stir well, add lard and half the flour. Beat well until batter is smooth and elastic. Much beating improves the texture of the dough. Then add three more cups flour and stir in. Place remaining flour on pastry cloth and turn dough onto it. Knead until surface of dough is smooth and elastic (about 5 minutes). Shape into ball and place in greased bowl. Cover and place in another bowl of warm water and let rise until double in bulk. Punch down. Let rise again and punch down. Cut into three portions and shape into loaves. Put into greased loaf pans and let rise until about doubled. Bake in 425° oven for ten minutes and finish at 375° for thirty minutes longer. (If water in outer bowl cools, take out some and add more warm to keep at an even temperature.)—Mrs. Elmer Larson, Buchanan Twp.

My Home Made Bread

Dissolve one package yeast in $\frac{1}{2}$ coffee cup lukewarm water to which one teaspoon sugar has been added. Let rise to top of cup.

1 $\frac{1}{2}$ pt. lukewarm water	14 or 15 c. sifted flour, or enough to make a dough too stiff to stir
$\frac{1}{3}$ c. sugar	
2 t. salt	
2 T. lard	

Combine ingredients; let stand 15 or 20 minutes for rest period. Then empty dough on board and work more flour in it until it will stand alone, not getting it too stiff. Allow to rise until double in bulk; knead down; allow to rise again, punch down and shape into two loaves and a 10x6 inch pan full of rolls. Bake 45 to 50 minutes in greased pans in 350° oven.—Mrs. Earl Hall, Liberty Twp.

Bienenstich

4 c. sifted enriched flour	3 eggs
1 cake yeast	3 T. chicken fat or shortening
$\frac{3}{4}$ c. lukewarm water	Rind of 1 lemon
1 $\frac{1}{2}$ t. salt	1 c. warm milk
$\frac{1}{3}$ c. sugar	

Crumble yeast into lukewarm water. Use electric beater for the remainder of the mixing. Beat together salt, sugar and eggs. Add shortening to warm milk or scalded milk cooled to lukewarm.

Add milk mixture to egg mixture and beat a few strokes. Add lemon rind and flour in two additions and beat until blended. Put out onto floured cloth and shape into smooth oval ball using cloth. Brush a bowl with melted shortening. Place in bowl. Brush top with additional shortening and let rise one and one-half hours. Punch down; let rise ten minutes more. Put on greased baking sheet and pat or roll out $\frac{3}{4}$ inch thick. Then prepare topping and apply while the dough is still warm.

TOPPING

$\frac{1}{4}$ lb. almonds, chopped	$\frac{1}{4}$ t. salt
$\frac{1}{4}$ lb. sugar	2 T. milk
$\frac{1}{4}$ lb. butter or shortening	

Cook this mixture slowly about ten minutes over low heat so it won't burn. Let cool slightly. Add 1 tablespoon vanilla and spread over dough. Let rise again until it doubles in bulk and bake at 350° about 30 to 35 minutes.—Mrs. William Bareis, Fairfield.

Bohemian Kolaches

2 c. scalded milk	1 t. salt
$\frac{1}{2}$ c. sugar	1 t. lemon rind
$\frac{1}{3}$ c. shortening	$\frac{1}{4}$ t. mace
2 eggs or 4 yolks	About 7 c. flour
1 cake yeast	

Make a sponge of all ingredients except mace. Let rise. Add mace and enough flour to make dough to knead. Knead. Let rise till double in bulk. Make into flat rolls 3 inches in diameter. Let rise until double in bulk. Put dent in center with thumb, placing a cooked prune (dried peaches or apricots may be used) in indentation. Bake at 400°, 20 minutes. Ice while hot with thin confectioners icing.—Mrs. R. P. Sloat, Buchanan Twp.

Coffee Cake

1 c. sugar	2 c. milk
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ c. water
1 t. salt	Flour
1 cake yeast	

TOPPING

1 c. white sugar	$\frac{1}{2}$ t. cinnamon
$\frac{1}{2}$ c. butter	$\frac{1}{4}$ c. flour

Mix together until crumbly.

Soften yeast in lukewarm water and 1 teaspoon sugar. Scald milk and add shortening, sugar and salt. Add flour until firm enough to put on board and knead. (Approximately 2 pounds flour.) Divide after rising and put into layer cake pans. Let rise again. Moisten top with pastry brush and sprinkle on topping. Will be enough for three coffee cakes and enough for a pan of rolls.—Mrs. John Gimbel, Fairfield.

Danish Kringle

4 c. flour

1 t. salt

Add and mix well:

1 c. lukewarm milk

1 cake yeast dissolved in $\frac{1}{4}$

3 T. sugar

1 c. shortening

1 cup warm water

3 eggs

Sift flour, salt and sugar and work shortening in with pastry blender—as you do for pie. Add the well beaten eggs, milk and yeast and mix well. If you want to use it right away let it rise one hour. Divide into four parts. Roll as for pie, thin in oblong shape. Place on cookie sheet and spread through center lengthwise with butter, brown sugar, nuts and raisins. Fold by bringing outer edges up over filling so edges just meet. Let rise one hour, bake at 350°. Cool slightly and ice with thin butter cream icing and sprinkle with cocoanut. I like to mix it in the evening then cover the bowl with wax paper and leave in the refrigerator all night. In the morning roll it out when you take it out of the refrigerator then let it rise one hour.—Mrs. Walter Williams, Fairfield.

Hot Cross Buns

2 cakes compressed yeast

$\frac{1}{2}$ c. lukewarm water

1 c. milk

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

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

1 T. salt

2 beaten eggs

5 c. sifted flour

Soften yeast in lukewarm water. Scald milk and add butter, salt and sugar. Cool. Add flour to make a thick batter. Add yeast and eggs. Beat well. Add enough flour to make a soft dough. Turn out on a floured board and knead well. Put in a greased bowl and let rise until double in bulk. Work down and let rise until light. Break off in small pieces and shape into balls. Let rise until double in bulk. Using scissors, snip top of buns at right angles to form cross. Bake 20 to 25 minutes in 350° oven. Frost with confectioners icing if desired.—Mrs. C. E. Myers, Blackhawk Twp.

Hot Cross Buns

1 c. scalded milk

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

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

4 T. butter (melted)

1 cake yeast

$\frac{3}{4}$ t. cinnamon

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

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

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

1 egg

$\frac{1}{2}$ c. currants or raisins

$\frac{1}{4}$ c. chopped citron

$\frac{1}{2}$ t. lemon extract

About 3 c. flour

Combine first four ingredients. Dissolve yeast in $\frac{1}{4}$ cup water and add. Next add beaten egg, extract and fruits. Sift flour with spices. Mix thoroughly, adding more flour if necessary to make dough stiff enough to knead. Knead. Let rise until doubled in bulk. Make into buns so that they will be about three inches in diameter. Let rise until nearly double in bulk. Brush with milk and egg in form of a cross, sprinkle cross with granulate sugar. Bake at 400° for 20 minutes.—Mrs. R. P. Sloat, Buchanan Twp.

Hungarian Coffee Cake

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|--------------------|-----------------------------|
| 1 c. milk, scalded | $\frac{1}{2}$ c. sugar |
| 1 large T. salt | $\frac{1}{4}$ c. shortening |

Combine above ingredients, cool, then add:

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|-------------------------------------------|----------------|
| 1 cake yeast dissolved in 1 c. warm water | 2 eggs, beaten |
|-------------------------------------------|----------------|

Add and mix well 3 cups flour; then add $3\frac{1}{2}$ to 4 more cups flour.

Turn out on board and let stand 10 minutes, covered with a warm damp cloth. Knead and put in a greased bowl; let rise until doubled in bulk. Punch down and allow to rise again. Punch down and shape into small balls the size of a walnut. Roll in melted butter, then in cinnamon and sugar (mixed). Put in tube pan until about $\frac{1}{2}$ full. Let rise and bake 30 or 40 minutes in 375° oven. Raisins may be added if desired.—Mrs. Ira Clingman, Polk Twp.

Italian Bread

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|---------------------------------|-----------------|
| 1 cake yeast | Pinch of ginger |
| $\frac{1}{4}$ c. lukewarm water | |

Rise yeast in water, adding ginger, if desired to make lighter.

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| 2 c. boiling water | $2\frac{1}{2}$ t. salt |
| 2 T. shortening | |
| 2 T. sugar | $6\frac{1}{2}$ c. sifted flour |

Combine second group of ingredients. Cool. Add 4 cups of flour and beat smooth. Add yeast. Allow to rise until spongy (covered); stir down, add 2 cups flour. Use remaining $\frac{1}{2}$ cup to knead 5 minutes. Let rise until almost double in bulk; shape into long loaves on greased baking sheet. Cut diagonal gashes across loaves, and brush entire loaf with egg white and water. Garlic salt and grated cheese (Parmesan is good) may be mixed and put into gashes before baking at 425° 25 to 35 minutes.—Mrs. Kenneth L. Larson, Buchanan Twp.

Oatmeal Bread

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|----------------------------------|---------------------------------|
| 2 c. boiling water | 2 t. salt |
| 1 c. rolled oats | 1 cake yeast |
| 2 T. shortening | $\frac{1}{2}$ c. lukewarm water |
| $\frac{1}{2}$ c. molasses (dark) | 5 to 6 c. all purpose flour |

Pour boiling water over rolled oats, add shortening and cool. Add molasses, salt and yeast which has been softened in lukewarm water.

Add flour gradually, beating after each addition. Turn on board and knead until smooth. Place in greased bowl; cover; allow to rise in warm place about one hour or until doubled in bulk. Shape into 4 loaves; bake at 350° about 50 minutes.—Mrs. I. C. Smart, Fairfield.

Oatmeal Bread

Dissolve one package of yeast in $\frac{1}{4}$ cup of lukewarm water. Pour 2 cups actually boiling water over $1\frac{1}{2}$ cups rolled oats and add 2 teaspoons salt and $\frac{1}{2}$ cup brown sugar; stir and let set until just warm. Add dissolved yeast and 5 cups of flour. Beat well; let rise until twice its bulk and beat again very thoroughly and turn into greased bread pans. When loaves are doubled in bulk, bake one hour in moderate 350° oven. Makes 2 loaves.—Mrs. E. E. Orris, Lockridge.

Oatmeal Fruit Bread

1 c. apricots (diced)	½ c. honey
1 c. raisins	½ c. lukewarm water
1 c. nuts (may be omitted)	1 pkg. yeast
2 c. milk	6 or 7 cups flour
¼ c. shortening	2 c. rolled oats (uncooked, regular)
1 T. salt	

Put raisins and apricots in pan, bring to a boil, then drain. Scald milk; add the shortening, salt and all but a tablespoon of honey and pour over oatmeal. Put lukewarm water over the remaining one tablespoon honey and put yeast in this. When dissolved, add to the oatmeal mixture which has been cooled. Add fruits and knead in flour. Let rise about 2 hours. Makes two loaves. Bake one hour in oven 350° F. Makes a good bread for lunch boxes.—Mrs. H. J. Biggs, Lockridge Twp.

Swedish Tea Ring

2 c. scalded milk	2 cakes yeast
¾ c. sugar	½ t. lemon extract
1 t. salt	½ t. nutmeg
¾ c. butter	6 c. flour
1 egg	

Combine first four ingredients. Dissolve yeast in ½ cup water. Combine spice and flour with milk mixture; add yeast and egg and extract. Knead. Let rise until double in bulk. Will make two rings, so divide dough in half. Roll each ⅓ inch thick; brush with melted butter. Sprinkle lightly with sugar, raisins and chopped almonds. Roll like jelly roll. Lift on cooky sheet and form into ring. Cut every 1½ inch with a deep cut, turning back to reveal filling. Let rise. Brush with egg yolk and milk. Sprinkle with sugar, cinnamon and almonds. Bake at 375° for 30 minutes. Other nuts may be used in place of almonds.—Mrs. R. P. Sloat, Buchanan Twp.

Swedish Rye Bread

Soften 1 pkg. yeast in 4 cups scalded milk.

Let stand 5 minutes.

Add 2 cups sifted all-purpose flour

1 c. sorghum or dark molasses ¼ c. melted shortening

Let sponge rise in warm place (85°) until bubbly.

Stir in 2 cups sifted rye flour 1 T. salt

8 c. sifted all-purpose flour 2 t. caraway seed

Turn out on floured board; knead until smooth and elastic; adding more flour if necessary. Put in greased bowl; cover with damp cloth. Let rise in warm place until double in bulk, about three hours.

Punch down and shape into loaves. Put in greased 5x11½ inch leaf pans. Let rise again. Bake in 375° oven about 45 minutes. Makes 4 loaves.—Mrs. Norval Evans, Fairfield.

Swedish Rye Bread

Dissolve 1 cake or package of yeast in $\frac{1}{2}$ cup tepid water.

Scald 2 cups milk.

Pour scalded milk over $\frac{1}{2}$ cup sorghum, $\frac{1}{4}$ cup brown sugar, 2 tablespoons shortening. Add $1\frac{1}{2}$ cup dark rye flour and beat until light. Add $1\frac{1}{2}$ teaspoon salt and cool until lukewarm. Add yeast mixture. Mix in first with spoon, then by hand, $4\frac{1}{2}$ to 5 cups white flour.

Knead and let rise until double in bulk. Punch down and let rise again. Shape into two loaves and let rise until double. Bake in moderate oven 325° for one hour or until done.—Mrs. Lawrence Johnson, Buchanan Twp.

Schmalts Horns

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

1 lb. flour

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

1 cake yeast

$\frac{1}{2}$ pt. sour cream

5 egg yolks

Mix lard, flour, salt, yeast, eggs and sour cream. Work together lightly. Let raise in cool place two hours. Roll out and cut into squares. Add filling. Bake at 375° until done.

FILLING

5 egg whites

1 lb. walnuts

8 T. sugar

Beat egg whites, add sugar and grated walnuts.—Mrs. William Bareis, Fairfield.

Yule Bread

(Christmas)

1 pt. milk, scalded and cooled

1 cake yeast dissolved in $\frac{1}{4}$ c. warm water

Add 1 teaspoon sugar to yeast.

Add yeast mixture and $\frac{1}{4}$ cup sugar to milk. Stir in scant 4 cups flour. Mix and let rise.

Add: scant $\frac{1}{2}$ cup sugar

1 T. salt

$\frac{1}{2}$ c. melted shortening

2 eggs, beaten

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

$\frac{1}{2}$ c. citron, cut up

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

Cardiman seeds (seeds from 3 pods, crushed, is about right)

Knead and let rise until double in bulk. Can be baked in loaves or in an angel food pan. Bake at 350° . Frost with confectioners icing.—Mrs. James Robertson, Fairfield.

RAISED ROLLS

Ice Box Potato Rolls

Peel and boil until tender 2 medium potatoes. Put through a ricer making one cup.

Dissolve 1 cake yeast in $\frac{1}{2}$ cup lukewarm water. Place in a separate bowl $\frac{1}{2}$ cup lard; pour over it 1 cup scalded milk. Stir until the lard is melted, then add dissolved yeast and riced potatoes. Add three eggs beaten, $\frac{3}{4}$ cup sugar, and 2 teaspoons salt. Beat these ingredients well. Sift before measuring 5 cups of bread flour, add 4 cups of the flour and beat the batter well. Stir in the remaining flour or toss on a board and knead it in. Place the dough in a covered bowl in the refrigerator. Chill for at least 24 hours. It will keep for a week. Take out of the refrigerator two hours before shaping into rolls. Permit to rise in a warm room and bake in a quick oven 425° for 20 minutes. Makes 40 rolls 2 inches in diameter.—Dixie A. Johnson, Fairfield.

Ice Box Rolls

Two cups hot water over 2 tablespoons lard. Let cool.

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| 1 pkg. dry yeast in $\frac{1}{4}$ c. warm water | $\frac{1}{2}$ c. sugar |
| 1 egg | Pinch of salt |
| | 7 c. flour |

Mix well; let rise until double in bulk; punch down, allow to rise again and pinch off small amounts for rolls. Bake 20 to 25 minutes in 400° oven.—Mrs. Charlie Booth, Des Moines Twp.

Light Rolls

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|---------------------------------|----------------------|
| 1 pkg. yeast | 2 T. lard |
| 3 T. sugar | 1 egg |
| $\frac{1}{2}$ c. lukewarm water | 1 T. salt |
| 2 c. boiling water | 9 c. flour (approx.) |

Dissolve yeast in lukewarm water to which sugar has been added. Combine lard and boiling water; cool to lukewarm; add beaten egg and then remaining ingredients. Knead well; allow to rise until double in bulk. Shape into rolls and allow to rise until doubled in bulk. Bake in 475° oven for 20 minutes.—Mrs. Dorothy Nelson, Cedar Twp.

Potato Rolls Supreme

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|---------------------------------|--------------------|
| 1 qt. milk | 2 cakes yeast |
| 1 c. sugar | 1 t. soda |
| 1 c. butter | 2 t. baking powder |
| 1 c. mashed and sieved potatoes | About 14 c. flour |
| | 2 t. salt |

Heat milk to scalding, add sugar, shortening, salt and potatoes. Cool till lukewarm. Crumble yeast into liquid. Also add soda, baking powder and 6 cups flour. Beat until smooth, elastic batter is formed. Set in warm place and let begin to rise; then add enough flour to make dough stiff; knead until smooth, place in greased bowl; store in refrigerator until needed or use at once. These make good pecan rolls and cinnamon rolls.—Mrs. Carl Booth, Center Twp.

No-Knead Sweet Rolls

Combine: 1 pkg. yeast, 1 T. sugar, $\frac{1}{4}$ c. warm water.

Stir until dissolved: 4 c. flour, $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. shortening, 1 t. salt, $\frac{3}{4}$ c. lukewarm milk, 2 eggs.

Mix well and let rise overnight. Divide dough in half. Roll to $\frac{1}{2}$ inch thickness; cut into pie shaped wedges; roll up, starting from wide side to point. Allow to rise until light. Bake until brown (about 10 minutes in moderate oven.)—Mrs. Cleve Howard, Liberty Twp.

Ninety Minute Rolls

1 c. hot water	2 T. lukewarm water
1 t. salt	1 egg (well beaten)
6 T. shortening	3 $\frac{1}{2}$ to 4 c. flour
$\frac{1}{4}$ c. sugar	1 yeast cake

Combine hot water, salt, shortening, and sugar in large bowl. Cool to lukewarm, add yeast, egg, and half the flour. Beat well. Add more flour to make easily handled. Knead. Shape into rolls as desired, place on greased sheets or in pans, cover and let rise in warm place until double in bulk. Bake in hot oven 400° F. for 12 to 15 minutes.—Mrs. Tom Fordyce, Liberty Twp.

Quick Rolls

Scald 1 cup milk plus 2 tablespoonsfuls to which add $\frac{1}{4}$ cup sugar, 2 tablespoons butter, and 1 teaspoon salt.

Dissolve 1 cake yeast in $\frac{1}{4}$ cup lukewarm water.

When milk is cool, add yeast, 1 beaten egg, and 1 $\frac{1}{2}$ cup flour. When mixed well, add 2 cups more flour. Let rise 2 hours in a warm place and shape into rolls or buns. Now allow to rise one hour, and bake 12 to 15 minutes in 425° oven.—Mrs. Charles Bishop, Round Prairie Twp.

Refrigerator Rolls

Scald 2 cups milk. Add 4 tablespoons shortening and 5 tablespoons sugar. Stir until dissolved. When lukewarm, add one cake of yeast. Sift three cups flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder. Add to milk and stir well. Let rise $\frac{1}{2}$ hour. Beat one egg and $\frac{3}{4}$ teaspoon salt. Add to sponge and beat. Then add 2 or 3 cups flour. Knead until smooth and put into greased bowl in refrigerator. Let stand overnight. Make into desired shapes. Let rise 1 $\frac{1}{2}$ hours. Bake 15 to 20 minutes at 400°.—Mrs. Clarence Black, Des Moines Twp.

Salad Rolls

Pour 1 cup of sweet milk which has been scalded over the following ingredients in mixing bowl: 1 $\frac{1}{2}$ tablespoon sugar, 1 teaspoon salt, $\frac{1}{4}$ cup shortening (butter preferred). Let stand until lukewarm. Add 1 cake yeast softened in $\frac{1}{4}$ cup warm water, white of 1 egg beaten very stiff; gradually add 3 $\frac{1}{2}$ cups flour. Knead until smooth, let rise once.

Pinch off dough and make into rolls; let rise and bake at 350° 20 to 25 minutes.—Mrs. Aletha Williams, Des Moines Twp.

Rolls

Scald 1 cup milk. Add 2 teaspoons salt, 4 tablespoons sugar, 4 to 6 tablespoons shortening. When shortening is melted, add $\frac{3}{4}$ cup water. When this mixture is lukewarm, add: 1 cake compressed yeast or dry yeast dissolved in $\frac{1}{4}$ cup water, 1 beaten egg, 3 cups flour. Beat well. Add 3 more cups flour and knead into smooth, elastic dough, using a little more or less flour as needed. Let rise in warm place until doubled; then shape into rolls as desired.

To make sweet rolls, roll about $\frac{1}{2}$ inch thick; spread with melted butter and a mixture of sugar and cinnamon and nuts or raisins. Roll up and cut into 1 inch sections. Melt $\frac{1}{4}$ cup butter or margarine and mix with $\frac{1}{2}$ cup brown sugar, 2 tablespoons dark corn sirup. Spread this mixture in bottom of desired pans or muffin tins, allowing about 1 tablespoon per muffin cup. Place cut section, cut side down on top of this sugar mixture. Let rise until double in bulk and bake in 400° oven.—Mrs. Harvey Hoskins, Penn Twp.

Cinnamon Rolls

Soften 1 cake yeast in 1 cup lukewarm milk; add $\frac{1}{4}$ cup sugar and $1\frac{1}{2}$ cup flour and when bubbly, add 1 teaspoon salt, 2 eggs, beaten, $\frac{1}{4}$ cup melted butter, and $1\frac{1}{2}$ cups flour. Knead. Let rise until double in bulk. Roll to $\frac{1}{4}$ inch thickness. Spread with 3 tablespoons softened butter, sprinkle with cinnamon. Roll as for jelly roll; cut in 1 to $1\frac{1}{2}$ inch slices. Place in greased pan. Let rise. Before baking, make caramel sirup; boil $\frac{3}{4}$ cup brown sugar, $1\frac{1}{2}$ tablespoons butter and $\frac{1}{3}$ cup water about 5 minutes. Let cool. Pour over raised rolls. Bake 35 minutes in 350° oven.—L. Faye Lawson, Fairfield.

Butterscotch Rolls

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|------------------------------------------|---------------------------------------------------------------------------|
| 1 cake fresh or 1 pkg.
granular yeast | 2 well beaten eggs |
| 1 c. lukewarm water | $3\frac{1}{2}$ c. flour |
| $\frac{1}{4}$ c. sugar | $\frac{1}{4}$ c. melted shortening, part
butter for flavor if possible |

Soften yeast in lukewarm water, add remaining ingredients. Let rise. Brush rolled out rectangle of dough with soft butter, sprinkle with $\frac{1}{4}$ cup sugar, mixed with 1 teaspoon cinnamon. Roll; pinch to seal. Place 1 inch slices in this mixture: 2 tablespoons butter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{4}$ cup dark sirup. Heat to dissolve sugar.—Mrs. Carl Edmund, Polk Twp.

Sweet Buns or Cinnamon Rolls

Dissolve 1 package dry yeast in $\frac{1}{2}$ cup water. Bring to boil 2 cups milk and while cooling add four tablespoons shortening and four tablespoons sugar, when milk has cooled add dissolved yeast and two well beaten eggs. Stir in 8 cups flour or more, 1 heaping teaspoon baking powder and 1 teaspoon salt. Knead to make a soft dough and let rise in greased bowl then prepare for cinnamon rolls or buns as desired.—Mrs. Dora Dailey, Cedar Twp.

DOUGHNUTS, PANCAKES, WAFFLES

Potato Doughnuts

Combine 1 cup mashed potatoes and 2 cups potato water. While this is still hot, add 1 cup sugar and 1 cup lard. Cool till lukewarm. Add 1 tablespoon salt and 1 cake or package yeast. Let set 2 hours.

Add 2 beaten eggs and enough flour to make a soft dough. Let rise until double in bulk. Roll out and let rise till double again. Fry in deep fat.

For a glazed frosting for doughnuts: Combine 1 pound powdered sugar and enough sweet cream to make a syrup-like liquid. Remove doughnuts from fat and dip in frosting. Cool on cake rack.—Mrs. James W. Dunn, Jr., Cedar Twp.

Cake Doughnuts

Combine 3 well beaten eggs and $\frac{3}{4}$ cup sugar; stir well to dissolve sugar. Add $\frac{1}{2}$ cup milk, 3 tablespoons thick cream and vanilla.

Sift and add 3 cups flour, $4\frac{1}{2}$ teaspoons baking powder, 1 teaspoon salt, $\frac{3}{4}$ teaspoon nutmeg. Cover tightly and chill several hours or overnight. Batter is quite soft. Fry in deep fat. Sugar.—Mrs. Roscoe White.

Doughnuts

Combine: 2 tablespoons soft shortening, $\frac{7}{8}$ cup sugar and 2 eggs.

Sift together: $3\frac{1}{2}$ cups flour, 4 teaspoons baking powder, 1 teaspoon salt and spices to taste. Add vanilla and 1 cup milk alternately with dry ingredients to first mixture. Roll out thin and fry. Dough must be very soft. Roll in powdered sugar or shake in sack with sugar. These doughnuts do not absorb grease.—Mrs. Gladys Coop, Buchanan Twp.

Doughnuts

1 c. sugar	1 t. soda
1 T. shortening	3 c. flour
1 egg	$\frac{1}{4}$ t. salt
1 c. sweet milk	$\frac{1}{4}$ t. nutmeg
2 t. cream of tartar	

Mix shortening and sugar. Add egg. Sift dry ingredients and add alternately with milk. Roll $\frac{1}{4}$ inch thick, cut, fry in hot fat.—Mrs. Don Johnson, Buchanan Twp.

Doughnuts

4 egg yolks	4 c. sifted all-purpose flour
1 c. sugar	$3\frac{1}{2}$ t. baking powder
1 c. milk	$1\frac{3}{4}$ t. nutmeg
$\frac{1}{2}$ t. vanilla	$\frac{3}{4}$ t. cinnamon
2 T. vegetable shortening	$1\frac{1}{4}$ t. salt

Put eggs in bowl and beat light; add sugar and beat again. Add milk and vanilla and mix well; add shortening. Sift dry ingredients; add half to first mixture, beat until smooth, and add remaining flour and mix well. Turn out on board and roll $\frac{3}{4}$ inches thick. Cut and fry in deep fat.—Hattie Carter, Liberty Twp.

Doughnuts

1½ c. sugar
2 eggs
1 c. sour cream

1 pt. buttermilk
1 t. soda

Flour to make soft dough

—Mrs. Keith Baldwin, Packwood

Glazed Raised Doughnuts

1½ c. scalded milk
2 yeast cakes
½ c. sugar
⅓ c. butter

2 eggs, beaten
1 t. salt
4½ to 5 c. flour
1 c. mashed potatoes

Boil and mash potatoes; put in mixing bowl and add butter, eggs, sugar and milk. When lukewarm, add crumbled yeast. When yeast rises to top, it is dissolved; then add salt and flour. Place in bowl and cover; let rise; punch down only once and let rise again. Roll about ½ inch thick and cut with biscuit cutter, but do not cut out holes. Let them rise until double in size. When ready to fry, pull a hole in the center and stretch it to the size of a half dollar. Fry in deep fat 350° and glaze while warm.

GLAZING

1 lb. powdered sugar
1 T. cornstarch
2 T. butter

1 T. sweet cream
1 t. vanilla

Enough water to make a liquid

—Mrs. Wilber Harper, Des Moines Twp.

Raised Doughnuts

Scald and cool 1 cup milk.

Dissolve 1 cake yeast in ¼ cup warm water.

Mix as for pie crust: 3¼ cups flour, ⅓ cup sugar, 1 teaspoon salt and ¼ cup vegetable shortening.

Stir in milk and yeast and cover. Let rise until double in bulk. Roll out and cut. Let rise. Fry in deep fat. Drain. Glaze while warm with powdered sugar mixed with vanilla and cold water to make consistency of cream.—Mrs. Warren Hill, Locust Grove Twp.

Raised Doughnuts

1 cake yeast
1¼ c. scalded milk (cooled)
1 T. sugar
4½ c. sifted flour
½ c. sugar

3 T. butter
1 egg
¼ t. salt
½ t. nutmeg

Dissolve yeast and 1 tablespoon sugar in lukewarm liquid. Add 1½ cups flour and beat well. Cover and let rise in warm place for 1 hour. Add remaining ingredients and knead lightly. Cover and let rise about 1½ hours. When light, roll to ⅓ inch thickness; cut; cover and let rise in warm place about 45 minutes. Drop in deep fat and brown. Glaze with thin powdered sugar icing.—Mrs. Bill Allison, Liberty Twp.

Sugared Puffs

Sift together: 2 cups sifted flour, ¼ cup sugar, 3 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon nutmeg.

Add: ¼ cup cooking oil, ¾ cup milk, 1 egg.

Stir with fork until thoroughly mixed. Drop by teaspoonful in deep fat about 375° or when it will brown a square of bread. Roll in cinnamon, sugar mixture.—Mrs. Logan Kann, Buchanan Twp.

Delightful Pancakes

1 c. flour	1 c. yellow corn meal
5 t. baking powder	2 c. milk
1 ¼ t. salt	3 eggs, well beaten
1 c. whole-wheat flour	½ c. melted shortening

Sift flour, baking powder, and salt together. Mix with whole-wheat flour and corn meal. Combine milk, eggs, and shortening. Add to dry ingredients; mix until smooth. Drop by spoonfuls onto hot ungreased griddle, turning once during baking until both sides are golden brown.—Mrs. Don Johnson, Buchanan Twp.

Fluffy Pancakes

3 eggs	1 ½ c. sifted flour
1 ½ c. sour milk	½ t. salt
1 t. soda	1 T. sugar
1 t. baking powder	3 T. butter

Beat egg yolks well. Beat in sour milk and soda, then the sifted dry ingredients and melted shortening. Fold in the stiffly beaten egg whites last. These are delicious.—Mrs. Francis Benda, Buchanan Twp.

German Potato Pancakes

Grate four long white potatoes and as much onion as your taste directs. (Don't put them through the grinder.) Add two large eggs and one teaspoon salt and beat well. Add batter to hot fat in a pan. Spread very thin and cook until done.—Mrs. William Bareis, Fairfield.

Pancakes

Sift together 2 ½ cups flour, 3 teaspoons baking powder, 1 teaspoon soda, ½ teaspoon salt and 2 tablespoons sugar. Add ¼ cup cornmeal. Beat 1 egg until light and foamy and add with ¼ cup melted fat and from 2 to 2 ½ cups buttermilk. Fry on grill or griddle.—Mrs. Everett Smithburg, Fairfield, Iowa.

Cornmeal Waffles

1 c. cornmeal	1 T. sugar
1 c. flour	3 eggs
1 T. baking powder	1 ½ c. milk
1 ¼ t. salt	¼ c. melted shortening

Sift dry ingredients together; add cornmeal. Combine egg yolks, milk and shortening. Add to cornmeal mixture and beat until smooth. Fold in the stiffly beaten egg whites. Bake in hot waffle baker.—Mrs. Don Johnson, Buchanan Twp.

Waffles

1 ½ c. flour	2 t. baking powder
½ t. salt	2 eggs
1 T. sugar	1 c. milk
4 T. melted butter	

Sift dry ingredients and add milk and unbeaten egg yolks. Mix well and add melted butter. Add stiffly beaten egg whites and bake.—Mrs. Don Billingsley, Round Prairie Twp.

Waffles

2½ c. flour
¾ t. salt
4 t. baking powder
1½ t. sugar
2 eggs
2¼ c. milk
¾ c. melted shortening

Sift and measure dry ingredients. Combine eggs, milk and shortening. Combine liquid and dry ingredients just before baking. Beat until smooth. Bake in hot waffle iron.

VARIATIONS

1. Add crisp chopped bacon to batter.
2. Substitute 1 cup crushed pineapple for 1 cup milk.
3. Add 2 cups cream style corn in place of milk.
4. Add ½ cup grated cheese plus 2 tablespoons shortening in place of melted shortening.

Serve with honey butter, fruit sauces, or try creamed chicken or creamed potatoes.—Mrs. Ralph Peebler, Liberty Twp.

Waffle Syrup

1 c. white sugar
1 c. water
1 c. brown sugar
1 c. dark corn syrup

Bring to a boil; boil about 5 minutes. Add 1 teaspoon maple flavoring.—Mrs. Leslie Hickenbottom, Center Twp.

Coffee Cake

2 c. flour
1 c. white sugar
1 c. brown sugar
1 stick oleo

Mix as for pie crust. Take 1 cup out for the top. To the remaining ingredients, add 1 c. milk, 1 egg, ½ t. salt, ½ t. soda, and 1 t. vanilla. Beat well and pour into 9 x 13 pan. Break up 6 Heath candy bars and nuts. Add to the 1 cup mix. Sprinkle over top. Bake for 35 min. at 350°. Mrs. Frank Shafer, Buchanan Township.

Oatmeal Cake

1 c. oatmeal
1½ c. boiling water
1 c. brown sugar
1 c. white sugar
½ c. shortening
1 t. soda
½ t. cinnamon
1½ c. flour
½ teaspoon salt.
2 eggs.

Pour water over oatmeal for 20 minutes. Cream shortening, add sugars and eggs. Then blend in dry ingredients, and oatmeal. Bake in 8 x 12 pan for 35 min. at 350° oven.

For the topping, blend ½ c. cream, 1 stick oleo, 1 c. cocoanut, ½ c. brown sugar, nuts and vanilla. Put under broiler. Serve warm.

Mrs. Bob Brown, Fairfield.

M E A T S

Chicken Pie

4 lb. chicken
½ c. flour
1 c. milk or water, if desired

Stew chicken in boiling water (enough to cover) with desired seasonings until tender. Cut in small pieces. Combine flour and milk to make a paste. Add to chicken and broth and thicken. Turn into a well-greased pan.

BISCUIT DOUGH

2 c. flour
3 t. baking powder
1 t. salt
1 egg
¾ c. light cream

Sift dry ingredients together. Beat egg thoroughly and add cream. Add to dry ingredients and stir. Drop by spoonful into chicken gravy. Bake in hot oven (425°) for 20 or 25 minutes. Serves 6.—Mrs. Keith Smutz, Liberty Twp.

Escalloped Chicken

FIRST MIXTURE

1 ½ qts. bread cubes
¾ c. melted butter
1 ¼ t. sage
¼ c. cream or broth
¾ t. salt

Pepper

2 T. chopped onion

SECOND MIXTURE

1 qt. cubed cooked chicken
1 qt. broth
4 T. flour
4 T. chicken fat

Mix flour and fat. Beat. Add broth and cook. Add chicken. Put first mixture in baking dish and cover with gravy and chicken. Bake 30 minutes at 350°.—Mrs. Vernon Parrish, Fairfield, R. R. 2.

Chicken Loaf

2 c. ground cooked chicken
1 c. fine bread crumbs
1 ½ T. butter
½ c. milk
2 eggs
Salt
Onion and green pepper fried

Heat milk, add bread crumbs, fried onion and green pepper. Add eggs. Add to chicken and bake in moderate oven one hour.—Mrs. Paul Kurtz, Penn Twp.

Dumplings

1 egg slightly beaten
6 T. cold water
1 T. melted shortening
½ t. salt
3 t. baking powder
1 c. flour

Stir all together until thick and smooth. Drop by spoonful in boiling broth. Cook 10 minutes. Can be cooked without a cover and do not need to be turned. Can be reheated and still be light and feathery.—Mrs. Fern Johnston, Liberty Twp.

Ham Ball Recipe

- | | |
|---------------------------|--------------------------------------|
| 1 lb. smoked ham (ground) | 2 c. bread crumbs (dry bread ground) |
| 1 lb. hamburger | 1 c. milk |
| 2 eggs, well beaten | |

Combine above ingredients. Form into balls.

Make a syrup of:

- | | |
|------------------|--------------------------|
| 1 c. brown sugar | $\frac{1}{2}$ c. water |
| 1 t. dry mustard | $\frac{1}{2}$ c. vinegar |

Pour over balls and bake in a moderate oven 1 to 1½ hours. Makes a large recipe.—Mrs. Kenneth Hix.

Baked Ham

Place in baking dish, 1 large slice ham $\frac{3}{4}$ inches thick. Make a dressing of:

- | | |
|----------------------------------|------------------------------|
| $\frac{1}{4}$ c. melted butter | $\frac{1}{4}$ c. brown sugar |
| 4 c. soft bread crumbs | 1 t. dry mustard |
| $\frac{1}{2}$ c. raisins plumped | |

Put over slice of ham. Then cover with one more slice of ham. Put whole cloves on top slice. Bake uncovered one hour at 350°.—Mrs. Raymond Creek, Batavia.

Individual Horn Loaves

- | | |
|-------------------------------|-------------------------------|
| $\frac{3}{4}$ lb. ground ham | 1 well beaten egg |
| 1½ lb. ground pork | $\frac{1}{2}$ c. milk |
| $\frac{3}{4}$ c. broken bread | $\frac{1}{2}$ c. tomato puree |
| $\frac{1}{2}$ t. salt | |

Mix and form into small loaves. Bake in greased pan at 350° for about an hour. Baste several times with:

- | | |
|------------------------------|------------------------|
| $\frac{1}{2}$ c. brown sugar | 2 T. vinegar |
| 1 T. dry mustard | $\frac{1}{4}$ c. water |

—Mrs. Tom Loudon, 408 E. Burlington, Fairfield

Virginia Baked Ham

- | | |
|------------------------|----------------------|
| 1 c. vinegar | 1 T. white sugar |
| $\frac{1}{2}$ c. water | 1 heaping t. mustard |

Place about 4 to 6 cloves on each side of meat. Then pour above mixture over ham. Sprinkle with brown sugar. Bake 40 minutes to 1 hour.—Mrs. Ralph Kann, Fairfield.

Liver Cheese

Grind together: 3 lbs. liver 1½ lbs. fresh fat pork

- | | |
|-----------------------------|------------------------------------------|
| Add: 2 T. salt | 1 finely chopped onion |
| 1 t. pepper | $\frac{3}{4}$ c. cracker or bread crumbs |
| $\frac{1}{2}$ c. sweet milk | 3 eggs, well beaten |
| 1 t. ground cloves | |

Fill baking powder cans $\frac{3}{4}$ full. Set in pans of water and steam for 3 hours. When cool turn out and slice. May be cold packed in pint jars, three hours.—Mrs. Jay Simmons, Penn Twp.

Noodles

- | | |
|-------------|---------------------------------|
| 2 egg yolks | ½ t. baking powder |
| 1 t. lard | Enough flour to make soft dough |
| 2 T. cream | |
| ½ t. salt | |

These noodles may be cut immediately after mixing.—Mrs. Jack Allison, Liberty Twp.

Sauerkraut and Meat Balls

- | | |
|-------------------------------|-------------------------|
| 1 lb. hamburger | No. 2 can of sauerkraut |
| 1 small onion, finely chopped | No. 2 can of tomatoes |
| ½ c. uncooked rice | Head cabbage (optional) |
| 1 egg | |

Mix hamburger, onion, rice and egg. Shape into meat balls. (Wrap meat into steamed cabbage leaves, if desired. Steam leaves by immersing in boiling water a few minutes.)

Divide sauerkraut, put ½ into pot and next meat balls. Put remaining sauerkraut on top. In saucepan, lightly brown 1 tablespoon butter and 1 tablespoon flour. Add tomatoes. Pour over sauerkraut. Let cook 1½ hours.—Mrs. Frank E. Weston, Lockridge.

Basic Seven Meat Loaf

(Iowa State College Recipe)

- | | |
|----------------------------------------|---------------------------|
| 1 lb. ground lean beef (not hamburger) | 1 c. dried milk |
| ½ lb. ground pork (lean, not sausage) | 2 c. dried bread crumbs |
| 1 egg, slightly beaten | 2 t. finely chopped onion |
| 2 c. canned or cooked tomatoes | 1½ t. salt |
| | ¾ t. mustard |

Bake in 350° oven 1½ hours.—Mrs. L. W. Huff, Lockridge Twp.

Standard Meat Loaf

- | | |
|----------------------------------|-----------------------------------|
| 1½ lbs. ground beef | 2 t. salt |
| ½ lb. ground pork | ¼ t. pepper |
| ¼ c. chopped onion | 2 eggs, slightly beaten |
| 1 c. dry bread or cracker crumbs | 1 c. milk or tomato juice or soup |

Mix well. Place in a greased loaf pan and bake at 350° about 1½ hours. Strips of bacon may be placed across the top of the loaf during baking. Chili sauce or catsup may be used in place of the tomatoes.—Mrs. Clarence Whitaker, Liberty Twp.

Mrs. J. E. Webster, Polk Twp. uses ¾ cup quick oat meal (uncooked) in place of the crumbs. She also leaves out the ground pork.

Fried Oysters

Drain oysters and dry between towel. Beat one egg and add 2 tablespoons milk. Put oysters in cracker crumbs, then the egg mixture and back to the cracker crumbs. Cook in deep fat until brown, 375° F.—Mrs. Charles L. Cummings, Buchanan Twp.

Porcupine Meatballs

- | | |
|---------------------|-------------------------------------------------------------|
| 1½ lb. ground beef | 1 can tomato soup |
| ½ c. rice | ½ c. water (may use all tomatoes instead of soup and water) |
| 1 t. salt | |
| ½ t. pepper | |
| 1 t. onion, chopped | |

Combine all but soup and water. Shape into balls. Drop into soup and water. Cook 10 minutes in pressure pan. Or bake uncovered for 35 minutes at 400° F. Then cover and bake 35 minutes longer.—Mrs. J. O. Clingan, Cedar Twp.; Mrs. John Glotfelty, Norfolk, Virginia; Bob and Bill Murphy, 203 W. Hempstead, Fairfield.

Pasta Piena

(BAKED MACARONI)

- | | |
|----------------------------------------------|---------------------------------------|
| ½ lb. macaroni | ¼ c. Parmesan or Romano cheese grated |
| 6 hard boiled eggs, chopped | |
| ½ lb. cheese (any cooking cheese cut finely) | |

Cook the macaroni in boiling salt water until tender. Blanch and drain. Put half of macaroni in baking dish. Then sprinkle over this half of eggs and both cheeses and tomato sauce. Mix well. Then repeat process. Bake in moderate oven for 15 to 20 minutes. Serves 4 to 6.—Mrs. F. D. Marturello, Fairfield.

Pizza Pie

PIZZA DOUGH

- | | |
|---------------------|-------------------|
| 1 pkg. yeast | 1¼ t. salt |
| 2 T. lukewarm water | 2 T. shortening |
| 1 c. boiling water | 3 c. sifted flour |

Crumble yeast in lukewarm water. Pour boiling water over shortening and salt. Cool to lukewarm. Add yeast and add half of flour. Beat smooth, add remaining flour. Knead until smooth on lightly floured board. Return dough to greased bowl, cover and let rise. When dough has doubled in bulk, punch down and divide into 2 parts. Roll each half into a circle 12 inches in diameter and place on cookie sheets. Top with tomato sauce to which ½ teaspoon oregano has been added. Use ¼ cup of Parmesan or Romano cheese or both. Arrange Muzzareli or American cheese on top of this. Bake in 450° oven until golden brown about 20 minutes. For varieties add Italian sausage or onion or mushrooms, anchovies. Makes 2 pizza pies.—Mrs. F. D. Marturello, Fairfield.

Stuffed Pork Chops

Stuffing fills 4 chops.

Have 2 chops cut in one piece. Make a pocket in the center for stuffing.

STUFFING

- Melt 4 tablespoons butter. Add and mix thoroughly:
- | | |
|-------------------|---------------------------|
| 2 c. bread crumbs | 1 t. poultry seasoning |
| ½ t. salt | 2 T. finely chopped onion |
| ½ t. pepper | |

Stuff chops, roll in flour and brown on each side. (Hold edges together with toothpicks.) Place in baking dish and cover the bottom with water. Temperature 350°. Time 1 hour.—Margaret Crail, Fairfield.

Barbecued Pork Chops

6 pork chops, cut 1 in. thick

MARINADE

1 c. soy sauce

1 clove garlic, crushed

Combine garlic and soy sauce. Marinate chops in mixture for 1 hour, turning frequently. Broil chops for 45 minutes, turning and basting often with the following sauce.

CHILI SAUCE

4 c. canned tomatoes

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

$\frac{3}{4}$ c. red wine

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

1 $\frac{1}{2}$ T. chili powder

$\frac{3}{4}$ finely chopped onion

$\frac{3}{4}$ c. finely chopped green pepper

4 cloves garlic, finely chopped

1 $\frac{1}{2}$ T. cornstarch

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

6 T. butter

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

Saute' onion, green pepper and garlic in butter until soft. Add remaining ingredients. Bring to a boil. Reduce heat and continue cooking, stirring constantly until thickened. Cover and simmer gently for 10 minutes. This sauce is good with ham, pork, spare-ribs and hot dogs. An excellent out-door grill recipe.—Mrs. Walter Williams, Fairfield.

Barbecued Spare Ribs

3 lbs. ribs

Salt and pepper

2 sliced onions

SAUCE

2 T. vinegar

$\frac{1}{4}$ t. tabasco sauce

2 T. Worcestershire sauce

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

1 t. paprika

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

1 t. chili

Pour over meat after it has cooked in covered roaster awhile. Bake 2 $\frac{1}{2}$ hours at 350° oven. At the last lift lid for browning.—Mrs. F. J. O'Neill, 206 W. Briggs, Fairfield.

Pork Tenderloin Towers

6 pork tenderloin patties

6 slices onion, $\frac{1}{8}$ in. thick

$\frac{1}{2}$ inch thick

6 slices tomato, $\frac{1}{8}$ in. thick

1 t. salt

6 slices cheese, $\frac{1}{8}$ in. thick

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

6 slices bacon, 4 inches long

Season meat, top with onion, tomato, cheese and bacon. Hold with toothpicks. Bake covered at 350° for 1 hour; uncovered for 15 minutes.—Mrs. C. W. Bradshaw, Fairfield.

Wild Rice

1 lb. wild rice

1 $\frac{1}{2}$ lb. cooked meat (either

1 4 oz. can mushrooms

chicken or beef cubed)

5 medium sized onions

8 slices of bread (toasted)

Wash rice and cook in cold water until done. You can tell by feeling with fingers; but don't overcook. After it is done wash it again. Boil chicken or beef until tender and save the broth to pour over the bread. Cook the onions until tender and drain. Now put all together with mushrooms, salt and pepper to suit your taste. Bake or heat through.—Millie Creek, Liberty Twp.

Barbecued Spare Ribs

12 lbs. ribs

Salt and pepper and slices of onion over all

Cook in covered pan one hour.

SAUCE

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

4 t. chili powder

1 t. cayenne

3 c. catsup

$\frac{1}{2}$ c. Worcestershire sauce

3 c. water

4 t. paprika

Mix dry ingredients together. Gradually add liquids to dissolve. Pour over meat a little at a time. Watch closely, turn often and keep basting the ribs with the sauce. Do not crowd ribs. Shallow pans are best. Ribs should be a brownish red when done. Takes about three hours (after adding sauce). Oven about 300°. Very delicious.

Italian Spaghetti

1 lb. spaghetti

$\frac{1}{4}$ c. Parmesan or Romano cheese grated

Boil in salted water until tender, blanch and drain. Put half on platter, sprinkle with cheese and then spread on tomato sauce. Stir and mix. Repeat this again. Serve with meatballs. Serves 4 to 6.

Italian Tomato Sauce

1 can tomato paste

Salt and pepper to taste

2 c. tomato sauce

2 T. salad oil

1 bud garlic, chopped

To the 3 cans of paste and sauce add 3 cans of water. Stir until smooth. Add rest of ingredients. Let simmer for at least one hour. If too thick add additional water.

Italian Meat Balls

1 lb. hamburger

3 c. cubed dried bread

1 bud garlic chopped

3 eggs

$\frac{1}{4}$ c. grated Parmesan or

1 T. parsley

Romano cheese

Salt and pepper to taste

Soak bread in water; then squeeze as dry as possible. Mix all above ingredients together. If too moist add dry bread crumbs. Roll into meat balls size of golf ball and brown in deep fat until brown. Add browned meat balls to tomato sauce and simmer 45 minutes. Makes 20 balls.—Mrs. F. G. Marturello, Fairfield.

Potato Sausage

(POTATIS SORV) Swedish

1 lb. sausage (unseasoned)

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

1 lb. potatoes

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

1 small onion

Grind potatoes and onions using fine blade. Mix all ingredients well and stuff into pork casings. Place in cold water and bring to a boil. Simmer slowly for 30 minutes. Remove from water and drain. Add fat to skillet and brown on both sides.—Mrs. Norval Evans, Fairfield.

Beef Stragnoff

1 ½ lbs. round steak, or tender stew meat, cut in bite size pieces	1 can condensed tomato soup
2 T. hot fat	1 can cream of mushroom soup
¾ c. chopped onion and 1 large clove garlic minced	1 T. Worcestershire sauce
1 4 oz. can mushrooms broiled in butter	8 to 10 drops Tabasco sauce
1 c. sour cream	1 t. salt
	½ t. pepper

Flour meat, brown in hot fat. Add onions and garlic and cook slowly about 15 minutes stirring often. Then add all remaining ingredients, cover and put in oven 325-350° for an hour or simmer on top of stove an hour.

Serve over spaghetti, baked potatoes, or noodles. Sprinkle parmesan cheese over each serving. This is nice when served with a tossed salad or relish plate and hot homemade rolls.—Mrs. W. D. Stewart, Fairfield.

Swiss Steak

Butter swiss steak on both sides. Salt and pepper. Flour good. Put butter size of egg in skillet to melt. When melted, brown swiss steak on both sides. Add 1 ½ cup hot water. Turn heat down to low and let simmer for 3 hours or until tender. About 15 minutes before serving take 1 can of Campbells mushroom soup in a pan and pour the liquid from the meat in it and beat smooth. Pour back on the meat and cover. Let simmer for 15 minutes and serve.—Mrs. John Middlekoop, Blackhawk Twp.

Green Pepper Steak

Cut one-half pound beefsteak into thin slivers. Marinate in 2 tablespoons soy sauce while preparing remaining ingredients. Cook one cup minced onions in 2 tablespoons fat until tender.

Meanwhile, cut 2 large green peppers into narrow strips. Add peppers to onions and cook until onions are golden. Remove vegetables from skillet.

Place 1 tablespoon fat in the skillet over high heat. Add 2 teaspoons cornstarch to meat in soy sauce and blend well. Turn meat into skillet, brown quickly.

Add vegetables and ½ cup hot water. Stir and cook 2 minutes longer. Season to taste. Serve immediately over hot rice.—Mrs. Parley Small, Polk Twp.

Egg Fooyung

6 eggs, well beaten	1 c. cooked shredded chick- en, fish or meat
1 No. 2 can Chinese vege- tables	1 onion minced

Mix eggs, drained vegetables, chicken and onions. Pour egg mixture by ½ cupfuls into a hot skillet. Serve with:

FOOYUNG SUACE

2 t. cornstarch	2 T. soy sauce
2 t. sugar	1 c. water

Cook until thick and clear.—Mrs. Parley Small, Polk Twp.

CASSEROLES

Chicken Ring With Mushroom Sauce

- | | |
|---------------------|-----------------------------|
| 1 chicken | 2 to 4 c. chicken stock |
| 3 eggs | 4 to 5 c. soft bread crumbs |
| 3 T. chopped celery | (fresh bread crumbled) |
- Use some of the leaves too

Add a little onion, a little celery and a carrot cut fine, salt and pepper and water to chicken and boil until tender. Cut meat in small pieces and grind skin and giblets. Add the slightly beaten eggs, bread crumbs, celery and chicken stock. Mix and turn lightly into ring mold or you may use a loaf pan. Place in a pan of hot water and bake 45 minutes to one hour. Turn out on platter and fill center with mushroom sauce.

MUSHROOM SAUCE

Melt $\frac{1}{4}$ cup butter, add $\frac{1}{4}$ cup flour, $1\frac{1}{4}$ cups of chicken stock, $\frac{1}{2}$ cup of cream, salt and pepper and cook 15 minutes. Then add a can of mushrooms which have been sauted in butter.—Mrs. Walter Williams, Fairfield.

Stewed Chicken and Dressing

Cook until tender a 5 to 6 pound dressed hen salted and covered with water. Remove from broth and cool chicken.

Make thin gravy from $\frac{1}{2}$ cup flour, 1 cup cold water, and 1 egg yolk. Add to strained broth; bring to boil. Pour 1 quart over 1 loaf of medium dry bread cut into cubes. Cover and let stand. Grease 9x15 baking pan. Pick chicken off bones. Cut up skin with scissors into small pieces and meat into bite size. Place dressing on top of chicken. Bake in 375 to 400° oven from 45 minutes to one hour or until nicely browned. Serve hot, cut in squares. (Serves 10 to 12 depending on size of chicken). Add more flour and water to remaining gravy to be served with mashed potatoes or sweet potatoes. This recipe can be varied in many ways. Apple, onion, celery, poultry seasoning, sage, thyme, (one or more) may be added to the dressing. Alternate rings of red and green peppers may be placed on top. Servings may be garnished with parsley. Also the chicken and dressing may be mixed together and then baked.—Mrs. Harry Ringelspach, Buchanan Township.

Chicken Tetrazini

- 1 hen stewed, dice meat

Brown 1 onion and 1 green pepper and add to white sauce made from 1 stick butter, 1 quart milk, and $\frac{1}{2}$ cup flour.

Add: 2 pkg. American Cheese (8 slices in a pkg.)

- 1 pkg. spaghetti (cooked)

- 1 small can mushrooms

Combine and bake 1 hour before serving. Serve in pastry shells or noodle baskets. Serves about 24.—Mrs. Fred H. Neibert, Fairfield.

Escaloped Oysters

1 small can oysters	3½ c. milk
½ t. salt	3 T. butter
¼ t. pepper	White crackers

Grease medium sized baking dish. Crush crackers with rolling pin. Start with crackers, then a layer of oysters, crackers, etc. On top of the last layer of crackers, add salt and pepper. Cover with milk, oyster fluid and butter. Bake in 375° for 35 minutes. Serves 6.—Mrs. W. E. Hupp, Locust Grove.

Baked Chicken

Cut a small, young fryer in half lengthwise. Rub with salt and pepper. Add approximately 12 oz. olive oil, chopped fresh parsley and the juice from 6 lemons. (Use sufficient number of lemons to give a distinct lemon flavor.) Pour this sauce over the chicken. Bake in a moderate oven, basting occasionally. This has an elegant flavor, and is a simple method to prepare chicken. Serves two.—Jacqueline Rundquist Scorza, Fairfield.

Onion Casserole

Peel large onions, and cut in half. Cook in boiling salted water until nearly done; drain, pour into shallow baking dish, add mushroom soup. Top with crushed potato chips or buttered bread crumbs. Heat thoroughly in 350° oven.—Mrs. Ed McCleary, Liberty Twp.

African Chow-Mein

One and one-fourth pound each of ground pork and veal and cup chopped onion browned.

Heat 2 cups celery, 1 cup raw rice, 2 cups chicken rice soup, 2 cups cream of mushroom soup. Add 1 can of water for each can of soup, 1 tablespoon soy sauce, small amount of pimento for color. 15 or 20 cents worth of salted nuts chopped fine, added the last few minutes of baking. Bake 1 hour or longer. Stir a couple of times while baking. Makes 15 servings. Heat 1 can chow-mein noodles and place some on top of each serving.—Mrs. Harlie Garber, Polk Twp.

Dried Beef Casserole

¼ lb. dried beef	1 c. grated cheese
1 c. diced raw carrot	2 c. medium white sauce,
2 c. diced raw potatoes	seasoned with salt and
1 med. onion, diced	pepper

Shred the beef by pulling apart into small pieces; put layers of meat, potatoes, carrots and onions, in casserole. Mix part of cheese into the white sauce and pour over all.

Top with remaining cheese and bake about 1 hour in medium hot oven.

Left-over peas or whole kernal corn may also be added or a little diced celery. Also the potatoes and carrots may be cooked first, then the baking time can be shortened to about ½ hour.—Mrs. Marshall Hickenbottom, Center Twp.

Dried Beef and Noodles Casserole

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|-------------------|----------------------------------------|
| 1 c. celery | 1 can mushroom soup and a little water |
| 1 pkg. dried beef | |
| ½ pkg. noodles | |

Mix together and place in oven for 45 minutes. Cover the casserole with rolled crackers.—Mrs. Frank Cathey, Fairfield.

Eggs In Your Oven

I.

Beat 6 eggs, salt to taste.

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|------------------------|
| ½ c. milk or cream |
| 4 slices bread, broken |

Chipped dried beef or ham may be added to change flavor

Bake 40 to 45 minutes at 300°.

II.

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|----------------------------|------------|
| 6 hard cooked eggs, sliced | 1 T. flour |
| 1 c. milk | 1 t. salt |

Make a sauce from the latter three. Bread crumbs for topping. Serves 4. Bake 20 minutes at 300°.

III. Make 10 to 12 salad egg halves.

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|-----------|------------|-----------|
| 1 c. milk | 1 T. flour | 1 t. salt |
|-----------|------------|-----------|

Make a sauce. Use bread for topping. Arrange salad eggs and pour sauce over and garnish with crumbs. Bake 20 minutes.—Mrs. Hugh S. Brown, Des Moines Twp.

Chinese One Dish Meal

Brown 1 pound veal or beef, cubed, 2 onions, cut fine, 1 cup chopped celery. Use 2 tablespoons fat. (Put meat in first but brown together.)

Mix together 1 cup peas, cooked, ½ cup uncooked rice, 1 can chicken soup, 1 can mushroom soup, 2 cups water, 4 tablespoons chop suey or soy sauce, salt and pepper. Put in a casserole, and bake at 325° F. for 1½ hour.—Mrs. R. L. Genkinger, Buchanan Twp.

Golden Ham Casserole

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|-----------------------|-------------------------------|
| 2 c. cooked diced ham | 2½ c. uncooked noodles |
| 1 T. lemon juice | ½ t. onion salt |
| 1 c. milk | ½ c. diced celery |
| 2 eggs | ½ c. cooked peas |
| Few dashes of pepper | ½ c. crushed cereal flakes or |
| 1 c. diced cheese | ½ c. buttered bread crumbs |

Cook noodles in boiling salted water until barely tender. Drain thoroughly. Beat eggs until whites and yolks are mixed. Combine with milk. Combine cooked noodles with all the ingredients, except the bread crumbs or crushed cereal. Pour mixture into a buttered two quart casserole. Top mixture with crumbs, or you may wish to serve them in a bowl and let everyone help themselves. Bake in a 375° F. oven for 30 minutes. Serves 6 to 8.—Mrs. W. E. Hupp, Locust Grove Twp., Mrs. Earl Salterberg, Polk Twp.

Ham Casserole

1 to 2 c. cooked ham
(Good way to use left over)

4 hard cooked eggs
2 c. white sauce

For the white sauce, use 4 tablespoons flour, 4 tablespoons butter or margarine, 1 $\frac{3}{4}$ cup milk, and $\frac{1}{4}$ cup chili sauce.

Place layer of ham in baking dish or casserole that can be used on top of stove. Then add a layer of sliced eggs, cover with layer of sauce and continue until ham, eggs, and sauce are used. Bake in moderate oven or heat on top burner until thoroughly heated. Serves 4 to 6.—Mrs. Ben Taylor, Fairfield.

Hamburger-Biscuit Casserole

$\frac{1}{4}$ lb. bacon
1 lb. ground beef
1 med. sized onion

1 can tomato soup
Your favorite biscuit recipe

Brown bacon until crisp, and remove it from the pan. Place diced onion in the bacon fat and brown. Chip the crisp bacon and combine with onion, ground beef, and tomato soup in a 9x9x2 inch baking dish which has been oiled with some of the bacon fat. Bake for 30 minutes in a 350° oven. Remove from oven and place biscuits on top. Bake 12 minutes more at 425°. Serves 6.—Barbara Maddix, Liberty Twp.

Luncheon Dish

2 or 3 onions, cut fine, cooked in 2 T. butter

1 $\frac{1}{2}$ lbs. ground lean meat ($\frac{1}{2}$ lb. each of veal, pork and beef)

1 No. 2 can tomato soup

2 T. sugar
1 t. salt
 $\frac{1}{2}$ t. pepper
2 T. Worcestershire Sauce
 $\frac{1}{2}$ lb. grated Cheddar cheese
1 can mushrooms

Cook together in a double boiler for $\frac{1}{2}$ hour. Add 1 package cooked noodles. Mix thoroughly. Place in buttered casserole. Cover with buttered crushed corn flakes. Bake for 30 minutes. Just before serving sprinkle salted almonds over the top. Serves 3 generously.—Mrs. James Robertson, Fairfield.

One Dish Meal

1 lb. ground beef
1 small onion
3 med. sized potatoes

3 med. sized carrots
1 can tomato soup

Brown meat and onion. Cook diced potatoes and carrots in salt water until nearly done. Alternate meat and potatoes in baking dish, first layer of meat and ending with meat. Pour whole can of tomato soup on top. Place dish in slow oven, and bake until vegetables are done.—Mrs. Frank L. Motz, Fairfield.

One Dish Meal

4 eggs, well beaten
1 No. 2 can cream style corn
1 c. soft bread crumbs (packed)

1 lb. sausage
1 t. salt
 $\frac{1}{4}$ t. pepper

Beat together. Pour in a round casserole. Put catsup over the top. Set in a pan which has 1 inch of water. Bake 1 hour at 350°.—Mrs. C. A. Harlan, Center Twp.

Baked Sausage and Bean Casserole

- | | |
|--------------------------|-----------------------|
| 1 lb. pork sausage links | 2 T. prepared mustard |
| 4 c. cooked navy beans | 1 c. brown sugar |
| ½ c. catsup | 1 med. sized onion |

Combine beans, catsup, mustard, brown sugar and onion. Place in greased casserole. Arrange sausage links on top. Bake in moderate (350°) oven for 45 to 50 minutes.—Mrs. Dale Lyons, Buchanan Twp.

Curried Spaghetti

- | | |
|---------------------------------------------------|----------------------|
| 3 cans condensed cream of chicken soup, undiluted | 1 T. scraped onion |
| 2 cans mushroom soup | ½ t. thyme |
| 1 c. milk | ¼ t. basil |
| ½ c. water | ¼ t. oregano |
| 4 t. curry powder | 2 c. solid pack tuna |
| 1 6-oz. can mushrooms and liquid | 1 lb. spaghetti |

Mix soups and remaining ingredients. Mix well with cooked spaghetti. Bake in 350° oven for 30 minutes.—Joan Scoval, Fairfield.

Spaghetti Sauce

Brown ground beef or chunk and chopped onions in very little olive oil, salt and pepper. Add either fresh, peeled tomatoes, which have been put through a strainer or Hunts tomatoes, (Italian style peeled tomatoes with basil.) Simmer about half an hour. Before it is ready I add more basil.—Jacqueline Rundquist Scorza, Fairfield.

Spanish Rice With Meat Balls

- | | |
|------------|---------------------------|
| ¾ c. rice | 2 c. strained tomatoes |
| 2 T. fat | ½ c. chopped green pepper |
| 2 c. water | Salt, pepper and paprika |
| 2 onions | 1 lb. hamburger |

Fry the rice in fat until brown. Add water. Boil until soft. Drain. Saute the onions in a little fat. Mix with the tomatoes and chopped peppers. Add the rice and seasonings. Make hamburger into balls seasoned to taste. Fry in fat until brown. Place meat balls and rice mixture in a greased casserole. Bake in a 350° F. oven for 30 minutes.—Mrs. Carl J. Anderson, Lockridge Twp.

Tuna Noodle Casserole

- | | |
|----------------------------------------------|----------------------------------------|
| 2 or 3 c. cooked noodles | 1 small canned pimento, can be omitted |
| 1 can tuna | Salt to taste |
| 1 small can mushrooms | |
| ¼ lb. American cheese, grated or sliced thin | |

Mix with white sauce and bake in greased casserole one hour at 350°.

For the white sauce use 4 tablespoons flour, 5 tablespoons butter, ½ teaspoon salt. Blend together over heat, add 2 cups milk, and cook until thick.—Mrs. Alva C. Horras, Center Twp.

Tsch'e

Brown 2 pounds beef brisket, cut in small pieces, in 1 or 2 table-
spoons fat. Add 1½ quart hot water and simmer until tender.
Chop 1 head cabbage, 3 or 4 onions, and 1 large parsnip. Add to
meat and broth. Cook until tender. Thicken broth with 1 table-
spoon flour, mixed smooth with ¼ cup sour cream. Serve with corn
meal pancakes or corn bread.—Mrs. R. P. Sloat, Buchanan Twp.

Tuna Pinwheels

2 c. flour	2 T. butter
2 t. baking powder	1 c. flaked tuna fish
½ t. salt	1 c. cooked peas
¼ c. shortening	2 T. chopped pimento
¾ c. milk	1 egg, slightly beaten
½ c. chopped celery	

Sift flour, measure add baking powder and salt. Sift together.
Cut in shortening until mixture resembles coarse meal. Add milk
until all flour is dampened. Turn out on board and knead lightly
for a few seconds to smooth dough. Roll in rectangle about ¾
inches thick. Pan fry celery in butter. Remove from heat. Add
peas, fish, pimento and egg. Mix thoroughly. Season to taste.
Spread over dough. Roll up as for jelly roll. Seal edges. Cut into
8 slices. Flatten out slightly to shape each slice to about 3½ inches
in diameter. Place on greased baking sheet. Bake in hot oven
(400° F.) for 15 to 20 minutes. Serve with cheese sauce.

CHEESE SAUCE

2 T. butter	½ t. paprika
4 T. flour	2 c. milk
½ t. salt	½ lb. American cream cheese

Combine butter, flour, salt, and paprika. Add milk gradually.
Cook until thick. Add cheese, and stir until melted.—Mrs. Max
Baumgartner, Blackhawk Twp.

Zabberi

(Italian Main Dish Casserole)

Brown 1½ pounds hamburger, 1 onion, 1 green pepper, and 1
can mushrooms in olive oil. Add 8 ounce package of noodles, boiled.
Add 1 can tomatoes, 1 can corn (whole kernel), and 1 jar ripe
olives (pitted and chopped) and juice. Put grated cheese on top.
Bake for 1 hour at 375° F.—Lois Sayre, Fairfield.

Tuna-Mushroom Roll Up

2 c. packaged biscuit mix	1½ T. chopped parsley
1 6½ or 7 oz. can tuna, flaked	½ t. chopped onion
¼ c. mayonnaise	1 3 or 4 oz. can sliced mush- rooms, drained
¼ c. chopped sweet pickle	¾ t. salt

Prepare biscuit dough according to directions on package. Roll
into rectangle ½ inch thick. Combine remaining ingredients.
Spread over dough; roll as for jelly roll. Place on ungreased bak-
ing sheet. Curve ends slightly to make a crescent. Bake in hot
oven (425°) for 30 minutes or until done. Serve with hot creamed
peas. Six servings.—Mrs. Harriet Nelson, Liberty Twp.

VEGETABLES

Baked Beans

- | | |
|-----------------------|-----------------------|
| 2 c. soup beans | 2 T. white sugar |
| 1 c. thick sour cream | 2 T. molasses or karo |
| 1 c. tomato juice | 1 t. salt |
| 2 T. brown sugar | |

Bake 1½ hours.—Mrs. Raymond Yule, Polk Twp.

Delicious Baked Beans

Three cups navy beans. Soak 8 to 10 hours and simmer until tender. Do not cook too long. Add ½ pound bacon cut into small pieces. Bacon ends are fine for this. One teaspoon dry mustard, 1 small minced onion, 1½ teaspoon salt, pepper to taste, ½ c. molasses, ½ c. either brown or white sugar and 1½ cups tomatoes (may be omitted). Add enough water to keep moist. Bake for about 2 hours in moderate 325° oven stirring occasionally. (When using the commercially canned beans not much liquid need be added.)—Mrs. W. M. Heston, Cedar Twp.

French Green Beans

- | | |
|----------------------------|--------------------|
| 2 T. minced onion | ¼ t. pepper |
| 3 T. butter | ¼ c. chicken stock |
| 2½ c. Frenched green beans | ¼ c. cream |
| 1 t. salt | 1 T. flour |
| ½ t. thyme | |

Fry onions in butter until golden in color. Add cooked beans. Add salt, pepper, thyme and the stock. Then add the flour to cream and add to beans.—Mrs. Charles Nelson, Polk Twp.

Savory Beans

Brown: 1 small onion (chopped)

Big bologna or bologna

Add: 1 can pork and beans

⅓ c. catsup

Heat and serve.—Mrs. William Stoner, Locust Grove Twp.

Spanish Beans

Brown 4 slices bacon and cut up. Pour off all but 1 tablespoon fat. Now add 1 large onion and 1 large green pepper both cut up. Add 1 large can tomatoes and 1 can red beans. Season with salt, pepper, and ½ t. sugar. Simmer until quite thick.—Mrs. Bernard Merriam, Fairfield.

Escalloped Broccoli

One package frozen chopped broccoli cooked until tender in small amount of salted water and then drained. Four hard-cooked eggs, chopped. Add 1 can of either cream of mushroom or cream of chicken soup diluted slightly. Cover with buttered crumbs and bake at 350° about 30 minutes.—Mrs. A. R. Yeager, Fairfield.

Beets in Orange Sauce

1½ lb. beets (thinly peeled)	¼ c. orange juice
1 c. water	2 T. lemon juice
½ t. salt	½ t. orange rind (optional)
2 T. sugar	1 T. butter
1 T. cornstarch	

Dice beets and cook in water for 20 or 30 minutes or until tender. Drain beets and reserve liquid. Combine sugar, cornstarch, orange juice and beet juice in double boiler. Cook over direct heat until thick and smooth. Remove from heat and stir in lemon juice, orange rind and butter. Add beets. Place over boiling water until thoroughly heated.

Carrots

6 or 8 cooked carrots

Brown a small chopped onion in 3 tablespoons butter; add 3 T. lemon juice, salt and a pinch of paprika. Pour over carrots and heat slightly.—Mrs. R. P. Sloat, Buchanan Twp.

Cauliflower

1 medium head cauliflower	⅔ c. milk
1 c. pancake mix	1 beaten egg
½ t. salt	

Wash cauliflower and separate into flowers. Boil vigorously 2 to 3 minutes in salted water. Drain. Make batter by mixing pancake mix, milk, egg and salt. Dip each flower in batter and fry in hot fat (370°) until golden brown. (Takes 3 to 5 minutes.) Serves 4.—Mrs. James Dunn, Round Prairie Twp.

Escalloped Corn and Oysters

2 c. cracker crumbs rolled fine	1 pt. (or less) oysters
2 c. cream style corn	1 pt. milk
	Salt, pepper and paprika

Place layer of crumbs in bottom of buttered casserole. Spread 1 cup corn over this and dot with oysters and butter. Repeat and sprinkle cracker crumbs on top. Add strained oyster liquid and milk and pour over all. Dot generously with butter and bake in 350° oven until done.—Mrs. Harlie Garber, Polk Twp.

Corn Souffle

2 c. corn	2 T. butter (melted)
2 eggs	1 t. salt
2 scant T. sugar	1 c. milk
2 T. flour	

Beat eggs well, add sugar, flour, melted butter, salt and milk. Pour over corn, mix well. Bake in a moderate oven 45 minutes.—Mrs. Lester E. Bonnett, Buchanan Twp.

Corn Souffle

1 pint corn	1½ T. chopped onion
1½ c. soft bread crumbs	1 t. salt
2 beaten eggs	½ t. red pepper (cayenne)
3 T. melted butter	

Mix all together except eggs, then beat eggs until fluffy and light and fold into mixture. Bake in 350° oven until golden brown and somewhat firm.—Mrs. Robert Hudgel, Center Twp.

Delicious Corn Casserole

2 c. freshly cut yellow corn 1 c. top milk or cream
¾ t. salt 2 eggs, well beaten
2 T. melted butter

Cut the corn from the cob carefully, not cutting too deep; then scrape milk from cob. Add sugar, salt, butter and milk to corn. Fold in well beaten eggs. Pour into well greased casserole and bake in 350° oven about 30 minutes or until firm like baked custard.—Mrs. Wilber Harper, Des Moines Twp.

Dried Corn

1 gal. corn (cut off) ¼ c. salt
½ c. sweet cream or 1 c. milk ½ c. sugar

Cook 20 minutes. Dry in slow oven or out of doors—will be very moist at first. Can be ground for breakfast food or cooked and served hot.—Mrs. Glen Shafer, Fairfield.

Corn Pudding

1 heaping T. flour 1 T. sugar
1 t. baking powder 2 c. canned corn
1 t. salt 1 c. milk
A little pepper 2 eggs
1 heaping T. butter

Mix all together and bake in a moderate oven for one hour.—Mrs. D. A. Tedrow, Liberty Twp.

Corn Pudding

2 heaping T. flour 1 pt. milk
2 T. sugar 1 can sweet corn, salt and
2 T. melted butter pepper
2 well beaten eggs

Add milk to well beaten eggs and combine other ingredients. Put in buttered baking dish and bake in moderate oven 45 minutes.—Mrs. Jere Elmore, Penn Twp.

Corn Souffle

2 c. corn 2 T. butter
2 eggs 1 t. salt
2 T. sugar (scant) 1 c. milk
2 T. flour

Beat eggs well, add sugar, flour, melted butter, salt and milk. Pour over corn. Mix well and bake in oven 45 minutes.—Mrs. Goldie Fields, Liberty Twp.

Escalloped Eggplant

Peel and cut egg plant in ½ inch cubes and boil in water until tender. Put alternate layers of cracker crumbs and egg plant in casserole having cracker crumbs on bottom and top. Dot with generous amount of butter and salt and pepper to taste. Pour milk over all to thoroughly moisten crackers. Bake in moderate oven about 45 minutes depending on size of casserole.—Mrs. J. E. Pier-son, Fairfield.

Escalloped Eggplant

Boil peeled sliced eggplant until just tender. Drain and mash. Stir in 2 egg yolks, $\frac{1}{2}$ cup left over meat of any kind (or cream of chicken soup), a little milk, $\frac{1}{4}$ as much fine crumbs as you have other ingredients. A good pinch of baking powder. Fold in stiffly beaten egg whites and $\frac{1}{2}$ cup cubed cheese. Bake in a moderate oven until brown, about 30 minutes.—Mrs. H. Keith Carris, Blackhawk Twp.

Planked Eggplant

1 large eggplant	2 T. butter
1 c. milk	2 T. flour
1 $\frac{1}{2}$ c. soft bread crumbs	1 $\frac{1}{2}$ c. grated American cheese
1 T. tomato catsup	1 T. grated onion
Salt and pepper	2 eggs, separated

Wash eggplant, cut lengthwise into halves and scrape out centers, leaving $\frac{1}{2}$ inch shells. Cook pulp in small amount of water until tender, mash and drain. Melt butter, blend in flour, add milk gradually and cook, stirring constantly until thickened. Add mashed eggplant, cheese, crumbs, onion, catsup and egg yolks. Season. Fold in beaten egg whites and fill shells. Bake in moderate oven (350° F.) 1 $\frac{1}{4}$ hours. Place hot shells on large plank, surround with whole cooked and buttered onions and broiled tomato halves. Force hot mashed potatoes through a pastry tube for a border. Heat in 350° F. oven 10 minutes. Garnish with parsley. Serves 4.—Mrs. Raymond L. Miller, Polk Twp.

Stuffed Eggplant

2 medium sized egg plants	$\frac{1}{2}$ c. chili sauce
4 T. fat	1 t. salt
$\frac{1}{3}$ c. chopped onion	$\frac{1}{8}$ t. pepper
$\frac{1}{3}$ c. chopped green pepper	1 c. cracker crumbs
1 c. diced celery	

Wash and dry plant—cut in $\frac{1}{2}$ lengthwise—scoop out center and dice pulp. Cook 10 minutes. Combine other ingredients—drain cooked egg plant and mix with vegetables. Bake 400° about 30 minutes. This can be used as a casserole—just use all eggplant diced and put in casserole.)—Mrs. Raymond Yule, Polk Twp.

Escalloped Hominy, Carrots and Celery

Three parts hominy, one part carrot and $\frac{1}{2}$ part celery both cooked until tender. Put above ingredients in white sauce and put in bake dish. Sprinkle top with crushed cornflakes, zweiback, or buttered crumbs. Bake until heated thoroughly.—Mrs. J. Ed. Angstead, Fairfield.

French Fried Onions

1 c. flour	1 c. milk
$\frac{1}{4}$ t. salt	1 T. melted fat or salad oil
1 slightly beaten egg	Onion rings

Sift flour with salt—mix egg, milk, and fat and add gradually to flour, beating until smooth. Dip onion rings into batter. Fry in deep hot fat—365 to 375 degrees 2 to 5 minutes. This makes enough batter for 30 big onion rings.—Mrs. M. J. LaMorey, Liberty Twp.

"News" for Peas and Carrots

1 pkg. frozen peas and carrots

1 T. melted butter
¼ t. cinnamon

Cook peas and carrots according to package directions. Add butter and cinnamon. Gives a new and different flavor, delicious.—Mrs. J. I. Dool, Fairfield.

"Different" Peas

Drain liquid from canned peas, add 1 tablespoon mint jelly and 1 tablespoon butter. Boil liquid until reduced about half. Put in peas. Heat in sauce pan for 5 minutes.—Mrs. J. I. Dool, Fairfield.

Baked Apples and Sweet Potatoes

Cook, mash and season enough sweet potatoes to fill the number of apples you wish to bake.

Select Jonathons or any good baking apples of uniform size, wash and core making a larger hole than for baked apples. Fill with the sweet potatoes, bits of butter on each apple, cinnamon and sugar, and a little water. Bake—add ½ marshmallow on each apple a few minutes before baking time is up. Serve hot.—Mrs. Ed Avery, Polk Twp.

Sweet Potato Balls

Cook and mash amount of sweet potatoes you desire for your meal, add a little salt, ½ cup brown sugar, 1 small can crushed pineapple (well drained). Mix and roll a tablespoon of mixture around one marshmallow, roll this in crushed corn flakes—then brown in deep fat. Be sure the grease is hot when you drop the balls in.—Mrs. Lawrence Bush, Buchanan Twp.

Sweet Potatoes

5 c. mashed sweet potatoes
1 9 oz. can or 1 c. crushed

pineapple, juice and all
1 t. salt

Mix well. Put layer of sweet potato mixture in bottom of baking dish; dot with marshmallows; cover with potato mixture and bake.—Mrs. Otis Rash, Fairfield.

Creamed Turnips

Dice 3 pounds of turnips and cook until done and drain. Sift about 3 tablespoons of flour, ½ cup sugar and ¾ cup cream over top. Stir until mixed and let simmer awhile.—Mrs. E. A. Heald, Blackhawk Twp.

Vegetable Accompaniment For Meat

5 tablespoons butter or drippings melted. In this cook 5 lb. onions cut in rings, 8 green peppers cleaned and cut in rings, until onions turn yellow—stirring frequently. Then add 4 tomatoes and cook covered 15 to 20 minutes. Season to taste with salt and pepper.—Mrs. R. P. Sloat, Buchanan Twp.

SALADS SALAD DRESSING

Holiday Salad

Dissolve 1 package raspberry jello and 1 package lemon jello in 3 ½ cups hot water (use part pineapple juice for liquid). Chill until slightly congealed. Combine 2 cups ground cranberries, ¾ cup crushed pineapple, 1 ½ cups sugar, 2 cups diced celery and ½ cup chopped nuts. Fold into jello mixture and chill until firm.—Anna Chandler, Fairfield.

Cranberry and Orange Salad

1 ½ c. cranberries 1 pkg. lemon jello
½ medium sized orange 1 ½ c. hot water
1 c. sugar

Wash and drain the raw cranberries; grind cranberries and orange (peeling and pulp) through food chopper. Add the sugar, mix, and let stand 1 or 2 hours. Add the hot water to lemon jello, stir until dissolved. Add cranberry mixture and pour into a small square pan to mold. Chill until firm, cut into squares and serve on lettuce with salad dressing.—Mrs. J. I. Danielson, Cedar Twp, Mae Stutzman, Round Prairie; Mrs. Ralph Harrison, Liberty Twp; Mrs. Aaron Nordyke, Blackhawk Twp.

Royal Salad

Dissolve 1 package cherry gelatine in 1 cup boiling water. Add ½ cup pineapple juice, dash of salt. Chill until partially set. Add 1 cup ground raw cranberries, 1 ground orange, ½ cup crushed pineapple, drained. Chill in refrigerator for several hours.—Mrs. Lawrence Johnson, Buchanan Twp.

Cranberry Souffle

1 pkg. red gelatine 16 marshmallows, cut
1 lb. cranberries, ground ½ pint whipped cream
1 c. crushed drained pineapple

Grind pineapple and cranberries, add marshmallows and sugar to taste. Chill. Dissolve gelatine, cool, when almost set mix all ingredients together and mold.—Mrs. Floyd Johnson, Penn Twp.

Beet Salad

1 pkg. lemon jello ¾ c. beet juice
1 c. hot water 3 t. onion juice
½ t. salt 1 T. horseradish

Combine, let cool. Then add 1 cup finely chopped celery, 1 cup diced beets. Place in refrigerator until firm. Serve with salad dressing.—Mrs. C. W. Bradshaw, Fairfield.

Molded Cheese Salad

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|---------------------------|------------------------------------|
| 1 pkg. lemon gelatine | 1 c. grated American cheese |
| 2 c. boiling water | 1 c. canned crushed pine-
apple |
| ½ c. heavy cream, whipped | |
| 1 c. chopped nuts | |

Dissolve gelatine in water and chill until it thickens. Whip until fluffy and add rest of ingredients.—Mrs. Lloyd R. Williams, Liberty Twp; Mrs. Frank Baker, Center Twp.

Cream Cheese Salad

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|--------------------------|-------------------------------------------------|
| 1 pkg. lemon gelatine | 1 c. grated brick cheese or
1 c. Cheese Whiz |
| 1 ¼ c. hot water | 9 oz. can crushed pineapple |
| ½ c. whipping cream | ¾ c. stuffed olives, sliced |
| ½ c. mayonnaise dressing | |

Dissolve gelatine in hot water, when syrupy beat with rotary beater until foamy. Whip cream and fold into gelatine. Add remaining ingredients and pour into 1 ½ quart mold or oblong pan. Chill until firm.—Mrs. August Luedtke, Center Twp.

Carrot Salad

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|-----------------------|------------------------------------------|
| 1 pkg. orange jello | ½ c. diced celery or ½ c.
diced apple |
| ½ c. shredded carrots | |
| ½ c. diced cheese | |

—Mrs. Orval Fry, Fairfield, R. R. 3

Vegetable Gelatin Salad

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|-----------------------|-----------------------------------------|
| 2 pkg. lemon gelatine | 3 T. chopped red or green
pepper |
| 4 T. salad dressing | 1 large can evaporated milk,
chilled |
| 2 T. chopped onion | |
| 1 c. chopped celery | |
| 1 c. boiling water | |

Pour boiling water over gelatin and set until it begins to harden. Whip milk, add salad dressing and add to gelatine. Mix in other ingredients. Stir and chill.—Arlene Hoskins, Penn Twp.

Frozen Fruit Salad

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|---------------|-----------------|
| 1 T. gelatine | ¼ c. cold water |
|---------------|-----------------|

Dissolve over hot water. Add to 1 can fruit cocktail. Beat 1 cup cream, add ½ cup salad dressing. Add to fruit. Add 1 bottle halved maraschino cherries. Put into freezing tray and freeze. Slice and serve on lettuce leaf.—Mrs. Alfred McCracken, Penn Twp.

Holiday Salad

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|---------------------------|---------------------------------------------|
| 2 pkg. cherry jello | 1 No. 2 can crushed pine-
apple, drained |
| 2 pkg. lemon jello | |
| 1 small pkg. marshmallows | ½ pt. whipping cream |
| 1 c. salad dressing | |

Set cherry jello with 2 cups boiling water. Fix lemon jello in same manner. Cut marshmallows in small pieces, drain pineapple, add salad dressing and cream that has been whipped. Mix with lemon jello, pour into long dish, chill till firm. Pour cherry jello on top and chill.—Mrs. Dayton Small, Buchanan Twp.

French Salad

Dissolve 2 packages lemon jello in 4 cups hot water. Chill till it begins to thicken, add the following:

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| 1 c. seedless raisins (scalded and drained) | 1 c. nut meats |
| $\frac{1}{2}$ c. grapenuts dissolved in a little water | $\frac{1}{2}$ c. sugar |
| | 1 eating apple, cut fine |
| | Juice of 1 lemon |

Mix thoroughly. When serving, decorate with whipped cream.—Mrs. Bernard Teeter, Center Twp.

Molded Fruit Salad

One package raspberry jello dissolved in $1\frac{1}{2}$ cup hot water. Add 1 red apple and 1 orange which have been ground (part of orange peel if desired) and 1 mashed banana.—Mrs. Otis Rash, Fairfield.

Cream Cheese Salad

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|----------------------------------|----------------------------------|
| 2 c. crushed pineapple | $\frac{1}{2}$ c. celery, chopped |
| 1 pkg. lemon jello | $\frac{2}{3}$ c. pecans, chopped |
| $\frac{1}{2}$ c. canned pimentos | $\frac{1}{2}$ c. whipping cream |
| 1 pkg. cream cheese | $\frac{1}{2}$ t. salt |

Drain juice from pineapple. Add enough water to juice to make 2 cups liquid. Heat to boiling and dissolve jello in it. Blend together salt, pimentos and cheese and add to jello along with celery, pecans and pineapple. Pour into loaf pan and chill until sirupy. Whip cream stiff and fold into gelatine mixture. Let chill until firmly set. Slice and serve on lettuce. Serves 8.—Mrs. Russell Sheckler, Cedar Twp.

Cheese Fruit Salad

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|----------------------------------|----------------------------------|
| 1 No. 2 can crushed pineapple | $\frac{2}{3}$ c. chopped walnuts |
| 1 pkg. lemon gelatine | 1 t. lemon juice |
| Apricot halves | 2 c. grated cheese |
| 1 c. heavy cream | $\frac{1}{2}$ c. chopped celery |
| $\frac{1}{2}$ c. chopper pimento | $\frac{1}{2}$ t. salt |

Drain pineapple and add enough water to juice to make 2 cups. Bring to a boil, add liquid to lemon gelatine. Cool until slightly thickened. Arrange apricot halves in bottom of a $1\frac{1}{2}$ quart greased mold or individual molds. Whip cream and fold in gelatine. Add remaining ingredients and blend well. Pour into mold, chill firm.—Mrs. Leslie Hickenbottom, Cedar Twp.

Lemon-Lime Salad

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|----------------------------------|----------------------------------|
| 1 pkg. lemon jello | $\frac{1}{2}$ pt. salad dressing |
| 1 pkg. lime jello | 1 No. 2 can crushed pineapple |
| 4 c. boiling water | |
| $\frac{1}{2}$ lb. marshmallows | $\frac{1}{2}$ pt. cream |
| 2 pkg. Philadelphia cream cheese | |

Dissolve lemon jello in hot water and chill till it begins to thicken. Mix cream cheese, pineapple and salad dressing. Add to lemon jello, then add whipped cream and chill till firm. Dissolve lime jello in 2 cups boiling water, let stand until slightly thickened, then pour over the top of first mixture. Chill till firm.—Mrs. R. R. Whitham, Center Twp.

Molded Salad

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|-----------------------------|---------------------|
| 1 pkg. lime jello | 1 t. grated onion |
| 1 c. hot water | 1 c. cottage cheese |
| $\frac{3}{4}$ c. cold water | 1 T. mayonnaise |
| 2 T. vinegar | |

Dissolve lime jello in hot water. Add cold water. Add vinegar and grated onion, pour $\frac{1}{2}$ cup of mixture into 1 quart mold. Chill until firm. Chill remaining jello until slightly thick, then fold in cottage cheese and mayonnaise. Blend, pour onto the firm jello. Chill. Makes 6 servings.—Mrs. Elbert Elmore, Penn Twp.

Lime Jello Salad

Add: 3 cups gingerale

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|--------------------------------|--------------------------------------------------|
| 2 pkg. lime jello dissolved in | 1 grapefruit (separate sections and remove skin) |
| 1 c. boiling water | 1 small can white cherries |
| | 1 large celery stock, chopped |
| | Few nuts |

Chill until firm. Serves 8.—Mrs. Jack Allison, Liberty Twp.

Cottage Cheese Jello Salad

Dissolve 1 package of lime jello as directed on box. Let stand until it begins to slightly thicken. Whip 1 cup heavy cream, add a 1 pound carton of cottage cheese and 1 cup drained crushed pineapple. Add 12 diced marshmallows if desired. Mix and let chill until firm. Serve on lettuce.—Mrs. Fred Nelson, Center Twp.; Mrs. Hubert Keller, Cedar Twp.; Mrs. Bert Kann, Fairfield.

Green or Sour Salad

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|----------------------------------|--------------------------|
| 1 pkg. green jello (lime) | $\frac{1}{4}$ c. vinegar |
| 1 c. hot water | $\frac{1}{2}$ c. sugar |
| $\frac{1}{2}$ c. pineapple juice | $\frac{1}{4}$ t. salt |

Mix well and cool till it starts to set. Add:

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|------------------------------------------|-------------------------------|
| $\frac{1}{2}$ c. chopped nuts | Few chopped olives if desired |
| $\frac{1}{2}$ c. pineapple | |
| $\frac{1}{2}$ c. chopped pickles (sweet) | |

Chill till firm.—Mrs. Mervin Hollander, Buchanan Twp.

Frosted Lime—Walnut Salad

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|-------------------------------|----------------------------------------|
| 1 pkg. lime gelatine | 1 c. small curd cottage cheese |
| 1 c. boiling water | |
| 1 No. 2 can crushed pineapple | $\frac{1}{2}$ c. finely chopped celery |
| | 1 T. chopped pimento |
| | $\frac{1}{2}$ c. chopped walnuts |

Dissolve gelatine in boiling water. Cool till syrupy. Stir in remaining ingredients. Turn into 8x4x4 loaf pan rinsed in cold water. Chill. When firm unmold or leave in pan. Frost with:

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|---------------------------|------------------|
| 1 3-oz. pkg. cream cheese | 1 t. lemon juice |
| 1 T. mayonnaise | |

Blend and beat until smooth. Spread on top of jello mixture, decorate with walnut halves.—Mrs. Theodore Brobston, Liberty Twp.

Spicy Salad

Dissolve $\frac{1}{4}$ cup red hots in 1 cup boiling water. Add 1 package red gelatine and $2\frac{1}{2}$ cups strained apple sauce. Let cool and put in refrigerator. Cut in squares and serve on lettuce leaf. Top with mayonnaise, if desired.—Mrs. William Stoner, Locust Grove, Twp.

Frozen Fruit Salad

- | | |
|---------------------|----------------------------------------|
| 1 c. white cherries | 1 c. heavy cream |
| 1 c. pineapple | $\frac{3}{4}$ c. cooked salad dressing |
| 1 c. bananas | |

Cut fruit fine and drain. Add salad dressing and fold in cream whipped. Put in freezing unit 4 or 5 hours. Serve on lettuce leaf with salad dressing that has been made fluffy with whipped cream.

DRESSING

- | | |
|------------------------|--------------------------|
| 2 eggs or 4 yolks | $\frac{1}{2}$ t. salt |
| $\frac{1}{2}$ c. sugar | $\frac{1}{2}$ c. vinegar |
| 2 level T. flour | $\frac{1}{2}$ c. water |

Beat eggs, add sugar, flour and salt. Add liquid gradually. Put on slow burner and cook until thick.—Esther Stever, Fairfield.

Frozen Pineapple Salad

- | | |
|----------------------------|------------------------------|
| 2 T. flour | 2 T. lemon juice |
| 1 c. pineapple juice | 4 slices pineapple, cut fine |
| $\frac{1}{2}$ c. butter | 2 oranges |
| 2 T. sugar | 10 marshmallows |
| Pinch of salt | 8 maraschino cherries |
| 1 egg | 1 pt. whipped cream |
| $\frac{1}{4}$ c. nut meats | |

Make a paste of flour and pineapple juice. Then gradually add remainder of juice. Add butter, sugar and salt. Cook in top of double boiler for about ten minutes. Then add the egg, slightly beaten. Continue to cook for a few minutes, stirring constantly. Cool and add lemon juice. Add pineapple, oranges, nuts, marshmallows and cherries. Then fold in whipped cream. Pour into freezing tray and freeze. Serves 6 to 8.—Mrs. P. J. Harken, Blackhawk Twp.

Twenty-Four Hour Salad

- | | |
|-------------------------------------------------|--------------------------------|
| 1 large can pineapple, cut in small pieces | $\frac{1}{2}$ lb. marshmallows |
| 1 can white cherries, halved
Or white grapes | $\frac{1}{2}$ c. nuts |

DRESSING

- | | |
|--------------------|---------------|
| 1 t. butter | 1 T. flour |
| Juice of 2 oranges | 4 egg yolks |
| Juice of 1 lemon | Pinch of salt |
| 6 T. sugar | |

Cook in double boiler until thick. Cool. Add 1 pint whipped cream. Combine all ingredients, let stand 24 hours in refrigerator. Serve on lettuce.—Mrs. Sylvester Liblin, 307 E. Burlington, Fairfield.

Twenty-Four Hour Salad

- | | |
|---------------------------------------|----------------------|
| 2 c. white cherries (cut and drained) | ½ pt. whipping cream |
| 2 c. pineapple (cut and drained) | 2 eggs (well beaten) |
| 2 c. cut marshmallows | 4 T. vinegar |
| | 4 T. sugar |
| | 2 T. butter |

Cook the last four ingredients until thick. Cool and combine with whipped cream. Pour over the combined fruits and let stand in refrigerator twenty-four hours. Use large shallow dish.—Mrs. Charles Pringle, Lockridge Twp.

Marshmallow Pineapple Salad

Beat 2 eggs, then add 4 tablespoons vinegar and 6 tablespoons sugar. Cook until thick, then beat in butter size of an egg. Cool then fold in 1 cup whipped cream. Then fold in 2 cups grapes, 2 cups pineapple, 2 cups cut marshmallows.

Set in ice box until chilled thoroughly. This may be made day before you wish to serve it.—Mrs. Hugh Hudgell, Center Twp.

Pineapple Salad

- | | |
|------------------------------|------------------------|
| 1 large can diced pineapple | 2 or 3 bananas, sliced |
| 15 to 20 marshmallows, diced | |

DRESSING

- | | |
|---------------|----------------------|
| 2 beaten eggs | 2 T. butter |
| 3 T. sugar | Juice from pineapple |
| 2 T. flour | |

Cook dressing till thick. When cool add pineapple, marshmallows and bananas. Also try variations: add nuts; 1 pint whipped cream; or ¼ pound cheese.—Mrs. W. L. Dickinson, Locust Grove Twp; Mrs. Max Hill, Buchanan Twp; Mrs. K. G. Cook, Fairfield; Mrs. Clarence Burnett, Liberty Twp.

Spiced Grape Salad With Topping

- | | |
|---------------------------------------|-------------------------------------------|
| 1 No. 303 can spiced grapes | 1 pkg. lemon jello |
| 1 c. diced celery | 2 c. hot water (use part pineapple juice) |
| 1 small can drained crushed pineapple | |

Add hot water and juice to jello. Mix. Add drained grapes, pineapple and diced celery. Pour into 8x8 pan. Chill until set.

TOPPING

- | | |
|--------------------------|-----------------------------|
| 15 marshmallows (cut up) | 1 pkg. (small) cream cheese |
| ½ pt. whipping cream | |

Mash cream cheese, add cut up marshmallows and whipping cream. Cover and place in refrigerator for 12 hours. Whip with rotary beater until smooth. Spread over the jello mixture.—Gladys I. Heghin, Fairfield.

Snappy Finger Salad Plate

Cut fresh pineapple, including stem, in quarters lengthwise. Then cut each quarter in half. Slice fruit from the rind—it makes the dish. Cut wedges and garnish the plate with big Bing Cherries or spiced crab apples and frosted green grapes—dip fresh washed grape clusters in granulated sugar.—Mrs. LeRoy H. Foster, 507 N. 2nd St., Fairfield.

Pear Salad

- | | |
|---------------------------------|------------------------------------------|
| 2 T. flour | Dash of salt |
| 3 T. sugar | 1 t. vanilla |
| 2 T. vinegar or pineapple juice | 1½ c. pear juice (can be part pineapple) |

Cook until thick, cool. Add 1 quart diced pears, ½ pint whipped cream and nuts if desired.—Mrs. Cleve Howard, Liberty Twp.

Fruit Salad

- | | |
|---------------------|------------------------|
| 1 c. whipping cream | 2 large bananas |
| 2 c. fruit cocktail | ½ c. chopped nut meats |

Whip cream, add sugar and vanilla to taste. Drain fruit cocktail, slice bananas. Add to cream, add nuts. Serve on lettuce. Makes 4 to 6 servings.—Mrs. Wesley Shafer, Buchanan Twp.

Mock Crab Salad

- | | |
|---------------------------|-------------------|
| 1 c. spaghetti | 2 pimentos |
| 2 c. chopped celery | 1 t. minced onion |
| 1 c. cheese | ½ c. mayonnaise |
| 1 c. pineapple (4 slices) | |

Break spaghetti into inch pieces and cook until tender in rapidly boiling water, salted. Blanch, drain and chill. Then mix together with all the ingredients. Serve on lettuce with potato chips. Makes 6 to 8 portions. Very good.—E. Noble Ball, Fairfield.

German Potato Salad

Cook 3 pounds potatoes in jacket until tender. Cool. Peel and slice thinly. Fry ¼ cup finely diced bacon until crisp, add ¼ cup chopped onion; cook 1 minute. Blend in 1 tablespoon flour, 2 teaspoons salt, 1¼ tablespoon sugar, ¼ teaspoon pepper. Stir in ⅔ cup cider vinegar and ½ cup water. Cook 10 minutes, stirring well. Pour over sliced potatoes, add ½ teaspoon celery seed, 3 tablespoons chopped parsley; mix. Serve warm. Six portions.—Mrs. Kenneth Larson, Buchanan Twp.

Pear Whip

Dissolve one package of lemon jello in one half pint boiling water and ½ pint of juice (strained) from canned pears. Pour into measuring cup and when cool but not thick, whip with egg beater until consistency of whipped cream. Then fold in one half pint of crushed pears. Beat one half pint of whipping cream until thick. Add one-half cup (scant) sugar and 1½ teaspoon vanilla and fold lightly into the beaten jello. Garnish with nuts.—Martha Pacha, Penn Twp.

Club House Salad

- | | |
|-----------------------|-----------------------|
| 1 8-oz. pkg. macaroni | 1 cucumber if desired |
| 6 hard cooked eggs | 4 large tomatoes |
| 1 onion | |

Cook macaroni in boiling salt water. Drain, blanch with cold water. When cool cut into small pieces or leave whole. Chop hard cooked eggs and dice onion. Soak cucumber in salt water, drain. Remove seeds from tomatoes dice and drain. Mix all ingredients with mayonnaise and salt to taste.—Mrs. Emerson Masden, Buchanan Twp.

Cottage Cheese Salad

- | | |
|-------------------------------|-----------------------|
| 1 box lime jello | 12 marshmallows |
| 1 ½ c. hot water | ½ pint cream, whipped |
| 1 small can crushed pineapple | 1 c. cottage cheese |
| | ½ c. nut meats |

Dissolve jello in hot water and enough juice from pineapple to make ½ cup. Dice marshmallows in hot jello and cool until partially set. Then add cottage cheese, crushed pineapple, nut meats and cream that has been whipped. Serve on lettuce leaf.—Mary Yates, Penn Twp.

Chicken Cranberry Mold

Dissolve 1 envelope plain gelatine in ¼ to ½ cup cold water. Mix two 1 pound cans of cranberry sauce, one 9 oz. can crushed pineapple and 1 cup nut meats. Then add gelatine, which has been dissolved over hot water. Place this in a 2 quart oiled mold and let set. This forms the first layer.

Again dissolve 1 envelope of plain gelatine in ¼ to ½ cup cold water. One cup mayonnaise, ½ cup evaporated milk, 2 cups or more chicken or other fowl diced, 1 cup diced celery, ½ cup parsley. Salt and pepper to taste. Combine mayonnaise and milk, stir in gelatine which has been softened over hot water, add other ingredients, carefully spoon on first layer which should now be congealed. Allow to set firmly, unmold on lettuce and garnish with spiced apples.—Mrs. Everett Smithburg, Fairfield.

Macaroni—Pineapple Salad

- | | |
|-----------------|-----------------------------|
| 1 c. sugar | 3 to 5 egg yolks |
| 4 T. cornstarch | 1 No. 2 can pineapple juice |

Mix sugar and cornstarch together, add beaten egg yolks and pineapple juice, cook in double boiler as you would a custard. When done cool and add ½ cup cooked cold macaroni, 1 cup pineapple cubes split once and ½ package (5 oz.) marshmallows cut up. Mix and serve as a salad with your dinner or meal.—Mrs. Carroll E. Rubey, Penn Twp.

Diet French Dressing

- | | |
|------------------|--------------------------|
| ⅔ c. mineral oil | Dash of pepper |
| ⅓ c. vinegar | 1 T. catsup |
| 1 t. salt | 2 or 3 cloves of garlic, |
| 1 ½ t. paprika | halved |

Put all ingredients in jar with tight lid and shake well. One tablespoon equals 25 calories.—Mrs. Jay Simmons, Penn Twp.

French Dressing

- | | |
|-------------------|-------------------------|
| 1 c. sugar | 1 c. salad oil |
| 1 T. salt | 1 garlic button, grated |
| 1 c. vinegar | 1 onion, grated |
| 1 can tomato soup | |

Mix well and keep in the refrigerator.—Mrs. Robert Hidy, Locust Grove Twp.

French Dressing

2 t. salt	$\frac{3}{4}$ c. sugar
2 t. dry mustard	$\frac{1}{2}$ c. vinegar
2 t. paprika	2 c. salad oil
2 t. ground or plain celery seed	2 T. grated onion

Put altogether in top of double boiler and stir well, heating ONLY to about 98 degrees (body temperature). It will not thicken if it gets too warm. Beat with rotary beater until thick. Store in refrigerator. Especially suitable for fruits. Shake well before using.—Mrs. Kenneth Larson, Buchanan Twp.

Fruit or Vegetable Salad Dressing

Place the following ingredients in pint jar.

$\frac{1}{4}$ c. vinegar	1 t. paprika
2 t. salt	$\frac{1}{2}$ t. dry mustard
1 t. pepper	$\frac{1}{2}$ t. powdered sugar

Shake until all ingredients are well blended and then add 1 cup salad oil and 2 pieces of garlic.—Mrs. Robert Myers, Liberty Twp.

Fruit Dressing

1 T. flour	$\frac{1}{2}$ c. orange juice
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. lemon juice
1 egg (well beaten)	$\frac{1}{2}$ c. heavy cream (I used Miracle Whip)
$\frac{1}{2}$ c. pineapple juice	

Mix flour and sugar in top of double boiler. Add egg and strained fruit juices. Blend, cook over hot water stirring constantly until thick. Cool, whip cream and fold in. Makes 6 servings.—Mrs. Gladys Coop, Buchanan Twp.

Fruit Salad Dressing

Juice of 2 lemons	1 c. sugar mixed with 4 egg yolks
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Add lemon juice.

Add beaten whites.

Cook in double boiler. Thin when used with whipped cream.—Mrs. E. A. Heald, Blackhawk Twp.

Fruit Salad Dressing

Mix together:

3 T. flour	$\frac{1}{3}$ c. sugar
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Add to 1 cup boiling water. Cook until the mixture thickens. Then add:

Juice of 1 lemon	1 grated orange peel
Juice of 1 orange	Pinch of salt
Pineapple juice if desired	

Cool—then add to 1 pint of whipped cream. Mix thoroughly with fruit.—Mrs. R. E. Sandberg, 1006 S. 3rd, Fairfield.

Honey Salad Dressing

$\frac{2}{3}$ c. powdered sugar	2 to 3 t. mustard seed
1 t. dry mustard	1 t. celery seed
1 t. paprika	$\frac{1}{3}$ c. strained honey
3 t. herb salt such as "Ladle and Spoon All-Purpose Salt" or "Four Seasons"	4 T. vinegar
	2 T. lemon juice
	1 c. salad oil

* I use a combination of vinegars—terrigin, cider pickle juice, white. Also with the lemon juice—spiced pickle juice or maraschino cherry juice but keep the proportions about constant—6 tablespoons to 1 cup of oil, vegetable or olive, or a combination of the two. I mix the dry ingredients and honey. Add the liquids—then put in the electric mixer—turn to a rather high speed. Add the oil very slowly. Beat until thick. If it is too thick thin with vinegar or lemon juice. This is good with fruits.—Mrs. Roy Loudon, Fairfield.

Oil Dressing

1 c. vinegar	3 c. catsup
2 c. sugar	4 c. mazola oil

Mix and put in frigidaire.—Mrs. John Facer, Fairfield.

Salad Dressing

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

2 T. flour	$\frac{1}{2}$ t. salt
4 T. sweet pickle vinegar	1 egg beaten
2 T. salad mustard	1 c. cold water

Cook until thick over double boiler. Beat in 3 tablespoons butter.—Mrs. Francis Nichols, Locust Grove Twp.

Salad Oil Dressing

2 c. sugar	2 t. celery seed
1 c. vinegar	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ grated onion, medium size	1 pint Wesson or Mazola Oil

Add as given. Mix with egg beater 5 to 10 minutes.—Mrs. Marshall Hickenbottom, Locust Grove Twp.

Excellent Salad Dressing

1 c. sugar	$\frac{1}{2}$ c. vinegar
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Beat well for 5 minutes or more.

Add 1 cup salad oil slowly, beating all the while. Then add $\frac{1}{2}$ cup catsup and a small grated onion. Beat 15 minutes more. I add celery seed, salt and pepper although original recipe does not call for them.—Mrs. W. G. Pence, Fairfield.

Oil Salad Dressing

$\frac{1}{4}$ c. vinegar	1 t. celery seed which has been softened with a little boiling water. The water is poured off before using seed.
$\frac{1}{2}$ c. sugar	
$\frac{1}{4}$ c. catsup	
$\frac{1}{2}$ t. salt	
$\frac{1}{2}$ c. salad oil	

Put all together in bowl and beat with electric mixer or rotary hand beater. Keeps indefinitely in refrigerator.—Mrs. Harold Watkins, Stockport.

Simple Salad Dressing

Beat one egg. Add $\frac{3}{4}$ cup cream and $\frac{1}{4}$ cup vinegar. Heat to boiling point. Add $\frac{1}{4}$ cup sugar, 1 tablespoon flour and a pinch of salt. Boil until thickened.—Mrs. Mervin Hollander, Buchanan Twp.

Plantation Club Dressing

2 c. prepared mayonnaise 2 buds garlic (crushed)
1 c. French dressing 1 $\frac{1}{2}$ oz. can Italian Parmesan
2 t. Anchovie paste Cheese

Beat in an electric mixer. Let stand over night in refrigerator in covered jar before using.—Mrs. Brice Gamble, Fairfield.

Sour Cream Salad Dressing

3 eggs well beaten 1 c. sour cream
1 c. sugar $\frac{2}{3}$ c. vinegar
1 T. flour 1 t. salt
1 t. mustard

Mix all ingredients together and cook over low flame until thick, stirring constantly.—Mrs. H. Keith Carris, Blackhawk Twp.

Cole Slaw Dressing

$\frac{1}{2}$ c. vegetable oil $\frac{1}{2}$ c. white vinegar
 $\frac{1}{4}$ c. sugar 1 c. water (more, if desired)
salt and pepper to taste onion and garlic salt (optional)

Shake well. Chill for 24 hours for better flavor.

Mrs. Herman Kurtz, Polk Township

Blue Cheese Dressing

1 c. cottage cheese $\frac{1}{2}$ c. crumbled blue cheese
1 T. lemon juice $\frac{1}{4}$ t. salt
 $\frac{1}{2}$ c. milk.

Beat cottage and blue cheese until smooth. Add lemon juice, salt, and milk. Blend thoroughly. This is good on tossed green or head lettuce salad.

Potato Salad Dressing

In small saucepan, combine 1 t. dry mustard, 1 t. salt, 1 t. flour, 2 t. sugar, and dash of pepper. Stir in 1 T. salad oil, 1 beaten egg, and 2 T. vinegar. Cook, stirring, over low heat until thick. Remove from heat, stir in $\frac{1}{2}$ c. evaporated milk and 2 more T. vinegar. Beat until thickened. Cool slightly - and pour over potato mixture. Blend carefully. Chill.

CAKES

Angel Food Cake

Whip until stiff:

1½ c. egg whites

¼ t. salt

1½ t. cream of tartar

Fold in 2 tablespoons at a time.

1 c. granulated sugar

1 t. vanilla

½ t. almond if desired

Sift together 4 times.

Fold in 2 tablespoons at a time.

1 c. cake flour

1 c. powdered sugar

Bake at 275° F. for 30 minutes, then increase heat to 325° F. and bake 35 minutes or longer until firm to touch.

Invert pan 1 hour before removing cake from pan.—Mrs. Cecil Nelson, Polk Twp., Mrs. Glen O. Tedrow, Center Twp.

Chocolate Angel Food Cake

Preheat oven 375°

1½ c. egg whites

½ t. salt

1½ t. extracts (I use mixed flavors)

1½ t. cream of tartar

(2 T. water, optional)

1½ c. sugar, sifted

1 c. cake flour, sifted

½ c. cocoa, sifted

¼ t. red cake coloring

Sift together cake flour, cocoa, and ½ cup of the sugar several times. Beat the egg whites until foamy with salt added. Then add cream of tartar, beat until stiff, but not dry. Then add 1 cup of sugar, small portion at a time. Add extracts and red coloring. Fold in the flour, cocoa and remaining sugar (½ cup) that has been sifted together, small portions at a time. Pour into pan (heated). Bake 30 minutes at 375°. Turn off heat and leave in oven 10 minutes more. Remove from oven, invert to cool, then frost.—Mrs. C. J. Layman, Batavia.

Yellow Angel Food Cake

(Electric Mixer)

11 or more egg yolks

1 whole egg (Room temp.)

¾ c. orange juice or water

2 c. cake flour

4 t. baking powder

(1 t. vanilla if water is used)

Preheat oven to 350°.

1½ c. sugar 1½ t. salt

Use a large mixing bowl. Beat yolks and the whole egg until lemon yellow in color. Add salt and sugar. Beat at high speed with electric mixer.

Sift flour and baking powder and add alternately with the orange juice or water until all is mixed in well. (Add vanilla if water is used.)

Bake one hour. Turn upside down on tea cups if the angel food cake pan has the 3 tips on it.—Mrs. Jack Blough, Fairfield.

Anniversary Cake

2 c. sugar	4 t. baking powder
1 c. butter	1 t. vanilla
1 c. milk	7 egg whites
3½ c. cake flour	¼ t. salt
½ t. salt	

Combine sugar and softened butter and blend until mixture is like whipped cream. Sift flour, measure, combine with baking powder, salt and sift 3 times. Add to butter mixture alternately with 1 cup milk. Beat egg whites until stiff but not dry. Add vanilla and salt. Fold lightly into cake batter. Bake in 3 greased layer pans in 350° oven for approximately 25 minutes. Makes a large cake.—Mrs. Clarence Wells, Liberty Twp.

Apple Sauce Cake

1½ c. sugar	1 t. allspice
¾ c. butter or substitute	1 c. raisins (optional)
2 eggs	Walnuts
1½ t. soda	Flour to make rather stiff
½ t. ground cloves	

Mix butter and sugar together. Stir the soda in applesauce, then put in with butter and sugar. Add other ingredients. Make up quite stiff. Don't have oven too hot. Bake one hour.—Mrs. Clyde Coffin, Penn Twp.

Apple Sauce Loaf

(Bake 350° 1 hour and 15 minutes in a pan 9x5x3.)

2 c. sifted enriched flour	2 eggs, well beaten
3 t. baking powder	1 t. lemon juice
¾ t. salt	1 c. applesauce
½ c. shortening	1 c. chopped nuts
1 c. sugar	

Sift together salt, flour and baking powder. Cream together shortening and sugar. Add well beaten eggs. Add lemon juice and apple sauce. Add flour mixture, stirring only enough to moisten flour. Add nuts. Pour in greased pan.—Mrs. Charles Ireland, Fairfield.

Apple Sauce Cake

Sift together:

2 c. flour	1 t. soda
1 t. salt	½ t. nutmeg
1 t. cinnamon	½ t. cloves
1½ t. baking powder	

Cream: ½ c. shortening with ½ c. brown sugar and ½ cup white sugar. Add 1 egg.

Add alternately the dry ingredients and 1½ cups sieved applesauce. Blend in ½ cup nuts and 1 cup raisins. Bake at 350° for 40 to 50 minutes.—Elizabeth Hoskins, Fairfield.

Raw Apple Cake

1 c. sugar	1 t. soda
1 egg	2 c. chopped raw apples
½ c. shortening, part butter or fortified oleo	1 t. cinnamon
½ c. cold coffee	1½ c. flour
	½ c. nut meats

Mix in order given. Put soda in coffee. Sprinkle 2 tablespoons sugar on top of batter after putting in baking dish. Bake 30 to 35 minutes. This recipe may be doubled and will freeze well.—Mrs. I. C. Shelangoski, Penn Twp.

Banana Cake

1½ c. brown or white sugar	½ t. salt
1 c. sour cream	2 eggs
1 c. crushed bananas	½ c. English walnuts
1 t. vanilla	1 t. soda
2 c. flour	

Sift together the soda, flour and salt. Let this set until you have thoroughly mixed the sugar, sour cream, crushed bananas and eggs. Now add the dry ingredients and last of all the vanilla and nuts. Bake in a moderate oven.—Mrs. Josephine Martin, Liberty Twp, Mrs. Wilburn Ferrell, Blackhawk Twp.

White Butter Cake

2 c. sugar	1 c. milk
¾ c. shortening	¼ t. salt
1 t. vanilla	6 egg whites
3 c. flour	¾ c. chopped nuts may be added for a nut cake
3 t. baking powder	

Sift flour, baking powder and salt 3 times. Cream sugar, and butter until light and add vanilla. Beat egg whites until very stiff. Add 2 tablespoons flour to sugar mixture and beat well. Then add ¼ flour, ¼ milk at a time beating well each addition. Then fold in egg whites. If nuts are to be used mix 1 teaspoon of flour from baking powder, flour and salt mixture with nuts and fold in last. Bake 375° for 25 to 30 minutes in 3 layer pans which have been greased and floured.—Mrs. Sherman Bishop, Buchanan Twp.

Butterscotch Cake

4 eggs	Pinch salt
2 c. white sugar	1 c. milk
2 c. flour	2 T. butter
2 t. baking powder	Flavoring

Beat eggs until light. Then add sugar and beat. Sift flour, baking powder and salt. Add these sifted dry ingredients. Heat the milk and butter to boiling point. Pour over batter while hot and beat thoroughly. Add flavoring and bake 45 minutes in a long shallow pan at 350°.

While baking mix frosting but do not cook.

6 T. melted butter	10 T. brown sugar
4 T. sweet cream	1 c. nuts or cocoanut

Spread over cake after baking and put back into oven to brown. This makes a very large cake.—Mrs. Lloyd R. Williams, Des Moines Twp.

Burnt Sugar Cake

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|-------------------|-------------------------------------------|
| 1½ c. gran. sugar | 2 t. baking powder |
| ½ c. shortening | 1 T. caramel More may be added if desired |
| Yolks of 2 eggs | 2 well-beaten egg whites |
| 1 c. cold water | |
| 2½ c. cake flour | |

Bake at 350° for 30 minutes.

CARAMEL

Brown 1 cup sugar, then add ½ cup boiling water boiling very slowly. This caramel keeps indefinitely.—Mrs. Wilmer Lauderman, Penn Twp., Mrs. Orville Conger, Liberty Twp., Mrs. Carl H. Bates, Fairfield.

Sour Cream Cake

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|-------------------|--------------------|
| 1½ c. gran. sugar | 3 whole eggs |
| ½ c. butter | 1 c. milk |
| ½ t. salt | 2½ c. cake flour |
| 1 t. vanilla | 3 t. baking powder |

Melt ½ cup white sugar in heavy pan (I use skillet) to a rich color. Stir constantly, then add ¼ cup hot water. Bring to a boil, remove from heat and cool.

Cream butter and eggs and sugar together well. Add burnt sugar. Add vanilla. Add flour and milk alternately, but begin and end with flour to prevent curdling. Bake in two 9-inch pans for 30 minutes at 350°. Ice with caramel icing and pecans.—Mary McCleary, Fairfield.

Burnt Sugar Cake

1 c. sour cream and 2 eggs beaten together.

Sift together:

- | | |
|--------------------|-----------------|
| 1½ c. flour | 1 small t. soda |
| 1 t. baking powder | Pinch of salt |
| 1 c. sugar | |

Add dry ingredients to eggs and sour cream. Beat well. Add vanilla and 3 tablespoons burnt sugar. Bake in loaf pan 350° for 30 to 35 minutes.—Mrs. Richard Cook, Liberty Twp.

Prize Checkerboard Cake

Bake at 300° F.

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|-----------------|---------------------|
| 1¾ c. sugar | 3 c. cake flour |
| ⅓ c. shortening | 3½ t. baking powder |
| ½ t. salt | 1½ c. cold water |
| 2 egg whites | |

Cream sugar, Crisco and salt. Add unbeaten egg whites and beat well. Add flour and water alternately. Beat well. Divide batter into two bowls. Add pink coloring to one part and mix well. Grease and flour three round layer cake pans. In first pan start with a row of white then pink batter with white center. Second pan start with pink, then white and a pink center. Third layer same as first. (Place them alternately on top of each other and when cut it will have a pink and white checkerboard effect.—Mrs. Aletha Williams, Des Moines Twp.

Sour Cream Cake

1 c. sour cream	2 eggs beaten
$\frac{1}{4}$ t. soda	1 c. sugar
$\frac{1}{4}$ t. salt	$1\frac{7}{8}$ c. flour
$\frac{1}{2}$ t. vanilla	1 t. baking powder

Mix together the sour cream, soda, salt and vanilla. Add the beaten eggs, sugar and mix well. Add the sifted flour and the baking powder. Beat until smooth. One-half cup cocoa or 1 square of chocolate may be added for a chocolate cake or burnt sugar for burnt sugar cake.

Bake in a greased oblong pan in a moderate oven for 40 minutes or until done.—Helen Miller, Liberty Twp., Mary Cowguill, Polk Twp.

Sweet Cream Cake

1 c. rich sweet cream	2 t. baking powder
1 c. sugar	$\frac{3}{4}$ t. salt
2 eggs	1 t. vanilla
$1\frac{2}{3}$ c. flour	

Whip cream, add sugar and mix well. Add 2 eggs and blend well. Add sifted dry ingredients then vanilla.

Bake 35 to 40 minutes in 2 greased 8-inch pans at 350° F. This can be frosted but is especially good with fruit or other toppings.—Mrs. Roman Gevock, Penn Twp.

Dark Chocolate Cup Cakes or Loaf Cake

Cream: 2 eggs

2 c. sugar

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

Add $\frac{1}{2}$ c. boiling water.

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

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

2 t. soda

$\frac{1}{4}$ t. baking powder

$\frac{1}{2}$ t. each lemon and vanilla

Add to first mixture and beat 2 minutes. Then add 1 cup boiling water and mix well. Bake as cup cakes 350° for 25 minutes or in loaf pan (9x12) 350° for 40 minutes.—Mrs. Clayton Morgan, Des Moines Twp.

Chocolate Cake

Cream together: 2 c. sugar $\frac{1}{2}$ c. shortening

Beat well: 2 eggs.

Blend well: $\frac{1}{2}$ c. cold coffee.

Sift together: $\frac{1}{2}$ c. cocoa

2 c. flour

1 t. soda

1 t. salt

Add to first ingredients. Add 1 teaspoon vanilla and 1 cup boiling water. Bake 40 minutes at 375° in large loaf pan which has been oiled. Top with favorite frosting.—Mrs. Leona Hoskins, Center Twp.

Chocolate Cake

1 egg, beaten
1 1/4 c. sugar
Beat until smooth and creamy.

1 c. sour cream
1 t. soda

Bake 30 minutes in 350° oven.—Mrs. Bennie Houseal, Brighton.

Mix 4 T. cocoa in enough
boiling water to make
smooth paste

1 t. vanilla
1 t. salt
2 c. sifted flour

Sweet Chocolate Cake

1 1/2 c. sugar

1/2 c. butter

3 eggs

1 bar sweet chocolate

1 c. sifted cake flour

1 c. sifted all purpose flour

1 t. soda

1/2 t. cream of tartar

1/2 t. salt

1 c. sour milk

1 t. vanilla

Cream butter and sugar. Add egg yolks and beat well. Melt chocolate over hot water and cool. Then add to creamed mixture.

Sift flour, soda, cream of tartar and salt. Add dry ingredients alternately with the sour milk and vanilla.

Beat egg whites until stiff and fold into batter. Pour into 2 greased 9 inch layer pans. Bake at 350° for 25 minutes.—Mrs. F. U. Peasley, Fairfield.

Quick Sour Cream Cake

1 c. sugar

1 c. sour cream

1 large or 2 small eggs

1/2 t. soda

1/2 t. baking powder

1/2 t. nutmeg

1 3/4 c. flour

Beat sugar, cream and eggs well. Add dry ingredients and beat again. Bake in two layers and put together with jelly.—Mrs. Fred Messer, Fairfield.

Devil's Food Cake

1/2 c. vegetable shortening

1 3/4 c. sugar (scant)

1/2 c. cocoa sifted with flour

1 c. cold water

1 t. soda

2 c. cake flour

3 egg whites

Vanilla

Salt

Cream shortening, salt, vanilla, sugar and 2 tablespoons water. Add flour alternately with remaining water. Dissolve soda in hot water and add to batter. Add well beaten egg whites. Bake in moderate oven.—Mrs. Fred Simmons, Fairfield, R. R. 2.

Devil's Food Cake

CUSTARD PART

- | | |
|-----------------------------------|-----------------------------|
| 1 c. grated unsweetened chocolate | $\frac{1}{2}$ c. sweet milk |
| 1 c. brown sugar | Yolk of 1 egg |
| | 1 t. vanilla |

Stir all together. Cook slowly and set aside to cool.

CAKE PART

- | | |
|-------------------------|-----------------------------|
| 1 c. brown sugar | $\frac{1}{2}$ c. sweet milk |
| 2 c. flour | 2 eggs |
| $\frac{1}{2}$ c. butter | |

Cream butter, sugar and yolks of eggs. Add milk and sifted flour. Add whites of eggs beaten stiff. Beat together. Stir in custard. Lastly add 1 teaspoon soda dissolved in a little warm water. Bake in layers.

FILLING

- | | |
|--------------------------|--------------|
| 1 $\frac{1}{3}$ c. sugar | 1 T. vinegar |
| 1 c. water | |

Boil until thick like candy. Stir in beaten whites of 2 eggs and $\frac{1}{4}$ lb. marshmallows. Boil up again. Place on cake and between layers.—Mrs. C. E. Myers, Blackhawk Twp.

Chocolate Cake

- | | |
|---------------------------------|------------------------------------------|
| 1 $\frac{1}{2}$ c. white sugar | $\frac{1}{2}$ c. sour milk or buttermilk |
| 2 eggs | 1 $\frac{1}{2}$ t. soda |
| $\frac{1}{2}$ c. butter or lard | 2 c. all purpose flour |
| $\frac{1}{2}$ c. hot water | $\frac{1}{4}$ t. salt |
| 2 T. cocoa | 1 t. vanilla |

Add the cocoa to hot water and the soda to the sour milk. Put all the ingredients into mixing bowl at one time and beat at medium speed for 2 minutes. Pour into well greased pan and bake at 350° for about 30 minutes.—Mrs. Herbert McNeil, Des Moines Twp.

Chocolate Cake

- | | |
|----------------------------|-------------------------------|
| 2 c. sugar | 1 t. soda—added to sour cream |
| 2 c. flour | 1 t. soda—added to sour milk |
| 2 T. cocoa (rounded) | 1 T. vanilla (imitation) |
| 2 eggs | $\frac{1}{4}$ t. salt |
| 1 c. sour cream | |
| 1 c. sour milk (clabbered) | |

Put all ingredients in one bowl and beat until smooth. Put in greased pan and bake at 350° for 30 minutes or until it leaves sides of pan. This makes a large cake.—Mrs. Clark Johnston, Polk Twp.

Chocolate Cake

- | | |
|-----------------------------|-------------------------------|
| 2 c. sugar | 1 t. soda |
| $\frac{3}{4}$ c. shortening | 2 c. flour |
| $\frac{1}{2}$ c. cocoa | 4 eggs |
| 1 c. water | $\frac{1}{4}$ t. red coloring |

Cream sugar, cocoa, and shortening. Add water in which soda has been dissolved. Add flour. Beat. Fold in beaten eggs and add coloring.—Mrs. Wilbur Hollander, Buchanan Twp.

Mayonnaise Chocolate Cake

2 c. cake flour	1 c. sugar
½ t. salt	¾ c. mayonnaise
1 t. baking powder	1 c. water
1 t. soda	1 t. vanilla
4 T. cocoa	

Sift dry ingredients together 4 times. Add mayonnaise and water alternately. Add vanilla. Bake 350° until cake springs back when touched by fingers.—Mrs. Robert Myers, Liberty Twp., Alice Zuehlke, Des Moines Twp.

For spice mayonnaise cake omit cocoa and add 2 teaspoons cinnamon, 2 teaspoons nutmeg, ¼ teaspoon cloves. Raisins or nuts may be added.—Mrs. Earl Laughlin, Cedar Twp.

\$50 Chocolate Cake

Cook and cool:

3 squares bitter chocolate	1 c. sugar
⅓ c. milk	1 egg yolk

Cream together: 1 cup light brown sugar

½ c. shortening	2 egg yolks
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Add alternately to creamed mixture:

2 c. cake flour which has been sifted with 1 t. soda and ½ t. salt	¼ c. water ½ c. milk 1 t. vanilla
--------------------------------------------------------------------------	-----------------------------------------

Stir in chocolate mixture and fold in 2 beaten egg whites. Makes 2 layers baked in 9 inch cake pans. Bake in 375° oven for about 25 minutes.—Mrs. Orville Morgan, Fairfield.

Chocolate Fudge Cake

1 ½ c. sugar	¾ c. nuts
¾ c. milk	2 level t. baking powder
1 ¾ c. flour	3 eggs
2 sq. unsweetened chocolate	1 t. vanilla
¾ c. butter	Pinch of salt

Cream butter and sugar. Add beaten egg yolks. Add chocolate melted with ⅓ cup of water. Add flour and milk alternately. Add nut meats and fold in the stiffly beaten whites of egg. Bake in two layers. Do not bake too long. This is a very soft cake. Put together and ice with your favorite chocolate icing.—Esther Stever, Fairfield.

Easy Cup Cakes

Break two eggs in a cup. Fill the cup with sweet cream. Sift together:

1 c. sugar	1 ½ t. baking powder
1 ½ c. flour	Pinch of salt

Add eggs, cream and 1 teaspoon vanilla and mix well. Fill cup cake pans ½ full and bake in moderate oven.—Mrs. Ernest Bonnett, Blackhawk Twp.

Church Supper Cake

1½ c. sifted cake flour	⅔ c. vegetable shortening
1¾ c. sugar	1 c. buttermilk or 1 c. thick sour milk
½ c. cocoa	1 t. vanilla
1¼ t. soda	2 eggs
1 t. salt	

Sift flour, sugar, cocoa, soda and salt into large mixing bowl. Drop in shortening, ¾ cup of the milk and vanilla. Beat two minutes (200 strokes) by hand or 2 minutes on low speed in your electric mixer.

Scrape down the bowl. Add the remaining milk and the whole eggs. Beat for 2 minutes longer.

Bake in a well-greased loaf pan 12x8x2 in a moderate oven, 350° F. for 35 to 40 minutes.

Set cake on cake rack and when cool frost with Penuche Frosting.—Mrs. Kenneth Emmack, Blackhawk Twp.

Cup Cakes

1 c. sugar	2 c. flour (sifted)
½ c. butter	2½ t. baking powder
3 egg yolks	1 t. vanilla, lemon or almond extract
3 egg whites	
⅔ c. milk	

Cream butter, slowly add sugar, then the beaten egg yolks. Alternately add milk and flour, baking powder and salt which were sifted together several times. Add the well beaten egg whites and flavoring. Bake 25 minutes in 375° F. oven.

After baking the center may be partly removed and filled with whipped cream. Replace the top of cake and cover with a boiled white frosting sprinkled with cocoanut.—Juliana Vaught, Liberty Twp.

Lazy-Daizy Cake

1 c. sugar	1 T. butter
1 c. flour	Pinch of salt
2 eggs	1 t. vanilla
½ c. milk	1 t. baking powder

Beat eggs, add sugar, warm milk and butter, alternately with flour. Bake 350°.

TOPPING

3 T. butter	½ c. cocoanut
5 T. brown sugar	½ c. nuts
2 T. cream	

Mix butter, sugar and cream. Spread part of this mixture on cake. When baked add cocoanut and nuts and rest of mixture. Put under broiler and brown.—Mrs. W. R. Van Dyke, Fairfield, Mrs. Billy Sutherlin, Center Twp.

Quick Date Cake

⅓ c. soft butter	1¾ c. flour
1⅓ c. brown sugar	½ t. cinnamon
2 eggs	½ t. nutmeg
½ c. milk	½ lb. dates, ground
3 t. baking powder	½ c. nuts

Beat well. Bake 35 to 40 minutes in a moderate oven 350°.—Mrs. Everett Shields, Buchanan Twp.

Date Cake

$\frac{1}{2}$ c. butter	1 c. sour milk
1 c. brown sugar	2 c. sifted flour
2 beaten eggs	1 t. baking powder
1 t. nutmeg	1 t. baking soda
$\frac{1}{8}$ t. cinnamon	1 c. broken nutmeats
$\frac{1}{8}$ t. ground cloves	1 c. dates, chopped

Cream butter and sugar. Add eggs. Sift together flour, spices, baking powder and soda. Add dates and nuts. Combine with the creamed mixture alternately with sour milk. Bake at 350° for one hour.—Mrs. William Hoskins, Penn Twp.

Fruit Cocktail Cake

(Small)

1 c. sugar	1 t. soda
1 c. flour	$\frac{1}{4}$ t. salt

Sift all of these together. Add one well beaten egg.

1 t. vanilla	1 8-oz. can fruit cocktail
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TOPPING FOR CAKE

$\frac{1}{2}$ c. brown sugar	1 T. flour
$\frac{1}{4}$ c. nutmeats	

Bake cake 30 minutes in oblong cake pan.—Mrs. Frank Hoskins, Fairfield.

Dark Fruit Cake

This is minus citron and candied peel—everyone likes it.

2 lb. pitted dates (cut in thirds)	1 lb. walnuts (halves)
1 lb. candied cherries (cut in thirds)	1 lb. Brazil nuts (thirds)
4 large eggs	$1\frac{1}{2}$ c. flour
$1\frac{1}{2}$ c. sugar	1 t. baking powder
	1 t. salt

Put fruit and nuts in large bowl. Sift flour, baking powder and salt over this. Mix with hands. Pour well-beaten eggs over mixture. Mix. Grease and line pans with 2 layers of brown paper. Bake in loaf pans at 300° for two hours.—Mrs. I. C. Smart, Fairfield.

Delicious Fruit Cake

1 c. raisins	1 c. sugar
1 c. dates or figs	2 egg yolks
1 c. walnuts	3 egg whites
1 c. boiling water	1 t. cinnamon
1 t. soda	2 c. flour
1 t. vanilla	$\frac{1}{4}$ t. allspice
$\frac{1}{2}$ c. butter	$\frac{1}{4}$ t. cloves

Chop fruit. Dissolve soda in water and pour over chopped fruit. Cream butter and sugar. Add egg yolks, then spices and fruit, alternately with flour. Add beaten egg whites. Bake in slow oven $1\frac{1}{2}$ hours or until well done.—Mrs. Raymond Yule, Polk Twp.

Applesauce Fruit Cake

1 c. butter	1 c. chopped raisins
1½ c. sugar	½ c. chopped dates
2 t. cinnamon	½ c. chopped figs
1 t. cloves	½ c. chopped mixed candied fruits
1 t. allspice	¼ c. chopped nuts
3 c. sifted flour	2 c. applesauce
½ t. salt	2 eggs
1½ t. soda	

Cream butter and add sugar gradually with spices, creaming until light. Sift flour, salt and soda together. Dredge fruit and nuts in ½ cup flour. Beat eggs until light and add alternately with the remaining flour, stirring until well blended. Stir in dredged fruit and nuts and the applesauce. Bake in a greased tube pan in a slow oven (325°) about 1½ hours or until well done. (We do not care for the candied fruits so add more of the rest. Very good to store in freezer.)—Mrs. Ralph Mann, Blackhawk Twp.

Holiday Loaf Cake

Sift: 1 ⅞ c. sifted cake flour

1 t. baking powder ¼ t. salt

Cream ½ c. butter ¾ c. sugar

Beat in 5 unbeaten egg whites alternately with flour mixture.

Stir in ¼ cup candied cherries, cut fine

½ c. mixed candied peel	½ c. cocoanut, colored green with vegetable coloring and dried
½ c. nutmeats, chopped	
¼ c. candied pineapple	½ t. vanilla

Pour in loaf pan, lined with wax paper. Bake 75 minutes in 300° oven.—Mrs. L. W. Huff, Lockridge Twp.

White Fruit Cake

1 c. butter	1 lb. white figs
2 c. sugar	½ lb. citron
1 c. milk	½ lb. lemon peel
3 c. all-purpose flour	½ lb. orange peel
2 t. baking powder	1 pkg. candied cherries
1 t. vanilla	1 pkg. candied pineapple
7 egg whites	1 lb. blanched almonds
1 lb. white raisins	

Cream butter (no substitute) and sugar. Sift flour and baking powder together—take out approximately ¾ cup to use in mixing fruits and nuts together. Add balance of flour to first mixture alternately with milk. Fold in egg whites that have been beaten until stiff. Lastly add mixture of fruits and nuts. Spread into 3 bread pans that have been greased and lined with waxed paper. Bake in a 300° oven for 1½ hours. When cold store in plastic bags and put in an air-tight container until ready to use.

People who usually don't like fruit cake like this one.

(You may substitute dried apricots for some of the fruit if desired so long as the total weight is about the same. I particularly like this tartness. I also usually substitute other nuts.—Mrs. Dale Stanley, Buchanan Twp.

Gingerbread

$\frac{1}{2}$ c. sugar	1 t. cinnamon
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ t. ginger
1 egg	$\frac{3}{4}$ t. cloves
1 c. molasses	$\frac{1}{2}$ t. salt
$2\frac{1}{2}$ c. sifted flour	1 c. hot water
$1\frac{1}{2}$ t. soda	

Cream shortening and sugar. Add beaten egg, molasses and dry ingredients which have been sifted together. Add hot water last and beat until smooth. The batter is soft, but it makes a fine cake. Bake in greased shallow pan 35 minutes in moderate oven 325° . Makes 15 generous portions of good old fashioned gingerbread.—Pauline Helterbran, Lockridge.

Gingerbread

$\frac{1}{2}$ c. butter	2 t. cinnamon
1 c. sugar	$\frac{1}{2}$ t. cloves
2 eggs	1 t. vanilla
1 t. soda in flour	1 c. hot water
$\frac{1}{2}$ t. salt	$\frac{1}{2}$ c. molasses
1 t. ginger	2 c. sifted flour

Cream butter and sugar. Add well beaten eggs, molasses, flour, soda, spices and salt. When all mixed add 1 cup hot water. Bake about 45 minutes in moderate oven (350°).

The ginger may be omitted entirely and you still have a good spice cake to serve with whipped cream. Raisins and nuts may be added for a variety.—Mrs. Russell Sheckler, Cedar Twp.

Mary's Gingerbread

Pour $\frac{1}{2}$ c. boiling water over

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

Add: $\frac{1}{2}$ c. brown sugar

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

1 beaten egg

Add sifted dry ingredients.

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

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

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

$\frac{3}{4}$ t. cinnamon

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

$\frac{3}{4}$ t. ginger

Beat well. Bake at 350° about 35 minutes.—Mrs. Glenn Marshall, Center Twp.

Graham Cracker Cake

$\frac{1}{2}$ c. shortening	$\frac{1}{4}$ t. salt
1 c. sugar	24 Graham Crackers, crushed
$\frac{1}{2}$ t. vanilla	$\frac{3}{4}$ c. milk
3 beaten egg yolks	$\frac{1}{2}$ c. chopped nuts
$\frac{1}{4}$ c. sifted enriched flour	3 stiff beaten egg whites
$1\frac{1}{2}$ t. baking powder	

Stir the shortening to soften. Gradually add sugar and cream together until light and fluffy. Add vanilla and egg yolks; beat until well mixed. Sift flour, baking powder and salt together three times; add to creamed mixture alternately with graham cracker crumbs and milk, a small amount at a time. Beat after each addition until smooth. Add nuts. Fold in egg whites. Bake in 2 greased 8 inch pans, 350° , 30 to 35 minutes.—Mrs. Jack Allison, Liberty Twp.

Grandma's Cake

1 $\frac{3}{4}$ c. sugar
1 c. buttermilk
 $\frac{1}{2}$ c. butter

Dissolve in buttermilk.
2 eggs, well beaten
1 scant t. soda
1 scant t. cream of tartar

Alternately add 2 $\frac{1}{2}$ cups flour with the buttermilk to the sugar-butter mixture. Add 1 teaspoon vanilla.

FILLING

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

Cook to the soft ball stage. Add cut dates, nuts, vanilla and 1 tablespoon butter.—Mrs. Fred Snider, Blackhawk Twp.

Harvest Time Cake

2 $\frac{2}{3}$ c. sifted cake flour
3 t. baking powder
Salt
 $\frac{2}{3}$ c. shortening

1 $\frac{1}{4}$ c. sugar
1 c. milk
Vanilla

5 egg whites Beat and add $\frac{1}{2}$ cup sugar.

Cream shortening and sugar. Add milk and flour alternately, a small amount at a time. Beat whites into batter. Add nuts if desired.—Mrs. Ralph Harrison, Liberty Twp.

Hickory Nut Cake

$\frac{1}{2}$ c. butter
 $\frac{3}{4}$ c. water or milk
3 t. baking powder
1 $\frac{1}{2}$ c. sugar

2 c. flour
 $\frac{1}{2}$ c. hickory nuts
4 egg whites
 $\frac{1}{4}$ t. salt

Beat butter until creamy. Add sugar and beat until light. Sift baking powder and salt with flour. Add flour and water alternately. Beat 3 minutes. Add stiffly beaten egg whites and the nutmeats. Bake in loaf pan or layers at 350°.—Mrs. Raymond Yule, Polk Twp.

One Egg Cake

1 c. sugar
 $\frac{1}{4}$ c. butter
1 c. milk

2 c. flour
3 t. baking powder
1 egg white, beaten stiff

Victorine Hisel, Cedar Twp.

Jelly Roll

(Using yolks after baking angel food cake.)

Beat 11 yolks slightly and then add $\frac{1}{2}$ cup boiling water. Beat until very light and thick.

Sift 1 c. sugar

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

1 $\frac{1}{2}$ t. baking powder $\frac{1}{2}$ t. cream of tartar

Add lemon or vanilla flavoring.

Fold in sugar. Add other dry ingredients. Pour in 14x16 inch greased pan. Bake 375° for 17 to 20 minutes. Turn out on cloth dusted with powdered sugar. Spread with jelly and roll up.—Mrs. James W. Dunn, Jr., Locust Grove Twp.

Jelly Roll

3 eggs	1 t. baking powder
1 c. sugar	$\frac{1}{4}$ t. salt
1 t. milk	1 c. flour
Jelly	1 T. melted butter

Beat eggs until light, add the sugar gradually, and then milk, flour, salt, baking powder, and melted butter. Line a cookie pan with buttered or oil paper. Pour in the mixture, spread evenly. Bake 12 minutes in a moderate oven. When baked turn on a cloth covered with powdered sugar. Cut a thin strip off sides and end of cake. Spread jelly while cake is still hot and roll up cake by means of the cloth. Keep roll in shape until cake cools. Rolling must be done quickly while cake is hot, to prevent cracking.—Mrs. Eugene Kaska, Buchanan Twp.

Yellow Nut Cake

$1\frac{2}{3}$ c. sugar	2 t. baking powder
$\frac{2}{3}$ c. soft shortening (half butter for flavor)	1 t. salt
3 eggs	1 c. milk
$2\frac{3}{4}$ c. sifted cake flour	1 t. vanilla
	1 c. chopped nuts

Cream shortening and sugar together until fluffy. Beat in the eggs thoroughly. Sift dry ingredients and stir in alternately with milk and vanilla. Fold in nuts and pour into two greased 9 inch layer pans or oblong pan. Bake in 350° oven 25 to 30 minutes for layers; 35 to 40 minutes for oblong. Frost with caramel icing.—Mrs. Victor Deutsch, Penn Twp.

Orange Cake

1 c. sugar	1 c. buttermilk or sour milk
$\frac{1}{2}$ c. butter	1 t. soda
1 egg	$\frac{1}{8}$ t. salt
1 c. raisins	2 c. sifted flour
1 orange peel	

Measure 1 cup raisins, peel orange being sure to remove all the white from the peeling. Grind raisins and peel.

Combine dry ingredients and sift together.

Cream butter and sugar. Add beaten egg, then ground fruit. Alternately add the dry ingredients and milk. Bake at 350° for 45 minutes.

Mix juice of 1 orange and 1 lemon, $\frac{1}{2}$ cup sugar and $\frac{1}{8}$ teaspoon salt. Spoon over cake as soon as it is removed from oven.—Mrs. P. Sloat, Buchanan Twp.

Pineapple Cake

$\frac{1}{2}$ c. butter	$2\frac{1}{2}$ c. sifted cake flour
$1\frac{1}{2}$ c. sugar	3 t. baking powder
1 c. crushed pineapple (not drained)	$\frac{1}{4}$ c. cold water
$\frac{1}{2}$ t. lemon extract	3 egg whites beaten stiff
	Pinch of salt

Cream butter and sugar, add the crushed pineapple. Sift dry ingredients, add alternately with the water. Save out $\frac{1}{4}$ cup of the sugar to fold into the beaten egg whites, then fold into the batter. Bake in moderate oven.—Mrs. John Hoerner, Fairfield.

Pumpkin Cake

$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ t. salt
1 c. brown sugar	$\frac{1}{2}$ t. cinnamon
$\frac{1}{2}$ c. white sugar	$\frac{1}{2}$ t. nutmeg
1 egg	$\frac{1}{2}$ t. ginger
$\frac{3}{4}$ c. pumpkin	$\frac{2}{3}$ c. chopped nuts
2 c. flour	Scant $\frac{1}{2}$ c. sour milk or buttermilk
$\frac{1}{4}$ t. soda	
3 t. baking powder	

Cream shortening and sugar together. Beat egg and add to pumpkin. Mix with creamed mixture. Sift flour, spices and salt together. Mix nut meats in flour mixture. Add soda to sour milk and add alternately to the creamed mixture with the milk. Bake in loaf pan, in 350 degree oven for 45 minutes. Will also make two 8-inch layers—requires less time to bake, about 25 minutes.

Creamy Caramel Icing

1 c. brown sugar	$\frac{1}{8}$ c. cream
1 T. butter	

Bring to a boil for one minute, remove from fire and allow to cool for a few minutes, add enough powdered sugar to make right consistency for spreading on cake. If too much sugar is added, add a little cream to thin. A teaspoon of vanilla may be added.—Mrs. Harold Speidel, Walnut Twp.

Pineapple Chiffon Cake

2 c. sifted flour	3 t. baking powder
$1\frac{1}{2}$ c. sugar	1 t. salt

Sift the above together in a large mixing bowl. Form a well and add the following in order given.

$\frac{1}{2}$ c. salad oil	$\frac{1}{2}$ c. pineapple
7 unbeaten egg yolks (medium)	1 c. pineapple juice
	2 t. vanilla

Beat all ingredients with spoon or mixer until smooth. In a large bowl, place 7 egg whites and $\frac{1}{2}$ teaspoon cream of tartar. Beat until very stiff (much stiffer than for an angel food cake). Fold egg yolk mixture, gradually over the egg whites until blended. Place in ungreased 10 inch tube pan and bake for 55 minutes at 325°. Then increase heat to 350° until done.—Mrs. Richard Brobston, Liberty Twp.

Strawberry Pop Cake

$\frac{3}{4}$ c. shortening	2 c. sugar
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Mix thoroughly.

Add one 7-oz. bottle strawberry pop alternately with the sifted dry ingredients.

3 c. cake flour	$\frac{1}{2}$ t. salt
2 t. baking powder	

Add 1 cup chopped nutmeats (optional) I like black walnuts.

Fold in last, 5 stiffly beaten egg whites. Bake in loaf pan 30 to 40 minutes in 350° oven.—Mrs. Marshall Hickenbottom, Center Twp.

Strawberry Jam Cake

1 c. sugar	1 t. soda
$\frac{3}{4}$ c. butter	$\frac{3}{4}$ c. strawberry jam
3 eggs, beaten separately	1 t. cinnamon
$\frac{1}{4}$ c. sour cream	Pinch of salt
2 c. flour	

Cream sugar and butter, add the eggs one at a time beating well. Add the sour cream alternately with the flour, soda and salt. Add the jam and cinnamon. Bake in 350° oven.—Mrs. Keith Baldwin, Polk Twp.

Delicious Spice Cake

1 $\frac{1}{2}$ c. white sugar	allspice and nutmeg
2 eggs, beaten	2 c. bread flour or 2 $\frac{1}{2}$ c.
$\frac{1}{2}$ t. salt	cake flour
$\frac{2}{3}$ c. lard (scant)	1 t. vanilla
1 c. sour milk or butter milk	1 t. soda
1 t. cinnamon	$\frac{1}{2}$ t. baking powder
$\frac{1}{2}$ t. each of ginger, cloves,	

Mix the usual way and bake in either layers or loaf in a 350° oven.—Mrs. Ray McWhirter, Cedar Twp.

Coffee Spice Cake

Cream: 1 $\frac{1}{4}$ c. brown sugar	1 c. shortening
Add: 2 beaten eggs	$\frac{2}{3}$ c. cold strong coffee
Sift together and add 2 $\frac{1}{2}$ c. flour	
1 t. soda	1 $\frac{1}{2}$ t. cinnamon
1 t. ginger	1 t. salt

Bake in 350° to 375° oven for 40 minutes.—Mrs. Ira Clingman, Polk Twp.

Devil's Food Spice Cake

1 c. sugar	$\frac{1}{2}$ t. nutmeg
$\frac{1}{2}$ c. butter	1 t. cloves
2 eggs	2 t. cinnamon
1 c. sour cream	2 t. allspice
1 t. soda	$\frac{3}{4}$ c. chopped raisins
2 c. all purpose flour	

Cream butter and sugar. Add eggs and beat well. Stir soda into sour cream. Add alternately with the remaining ingredients which have been mixed. Bake for 1 hour in 350° oven.—Mrs. Elmer Larson, Buchanan Twp.

Raisin Cake

1 c. cooked raisins	1 t. soda
$\frac{1}{2}$ c. raisin juice	1 t. cinnamon
$\frac{1}{3}$ c. shortening	1 egg
1 $\frac{1}{2}$ c. flour	Vanilla and a pinch of salt
$\frac{3}{4}$ c. sugar	

Mix shortening in hot raisins, add soda in juice and remaining ingredients.—Mrs. Will Kann, Center Twp.

Spice Chiffon Cake

Step 1. Measure (level measurements throughout) and sift together:

2¼ c. sifted cake flour	1 t. cinnamon
1½ c. sugar	½ t. nutmeg
3 t. baking powder	½ t. allspice
1 t. salt	½ t. cloves

Make a well and add in order:

½ c. salad oil such as Wesson or Mazola	7 unbeaten egg yolks ¾ c. cold water
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Beat with spoon until smooth.

Step 2. Measure into large mixing bowl:

7 egg whites	½ t. cream of tartar
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Whip until whites form very stiff peaks (much stiffer than for angel food cake. Do not underbeat).

Step 3. Pour egg yolk mixture gradually over whipped egg whites, gently folding just until blended. Do not stir. Pour into ungreased tube pan immediately. Bake in 10 inch tube pan 325° for 55 minutes then 350° for 10 to 15 minutes. In an oblong pan 9x13x2 350° for 45 to 50 minutes.—Miriam Timmerman, Center Twp.

Hot Milk Sponge Cake

4 eggs	1 c. milk
2 c. sugar	2 T. butter
2 c. sifted cake flour	1 t. vanilla
2 t. baking powder	½ t. lemon extract
1 t. salt	

Beat eggs, add sugar gradually and beat until light and fluffy. Add flour sifted with baking powder and salt and beat thoroughly. Heat milk and butter to boiling point and add vanilla and lemon. Stir hot liquid quickly into batter and beat slightly. Pour the thin batter at once into greased pan 9x13 and bake 30 minutes at 350°.—Mrs. Harlan Diers, Walnut Twp.

Sugarless Layer Cake

2¼ c. cake flour	1 c. syrup
2¼ t. baking powder	2 eggs unbeaten
¼ t. salt	½ c. milk
½ c. butter or other shorten- ing	1½ t. vanilla Rind of 1 orange

Sift flour, baking powder and salt 3 times. Cream shortening with orange rind. Add syrup gradually beating well after each addition. Add ¼ of flour and beat until smooth. Add eggs one at a time beating well after each. Add remaining flour in thirds alternately with milk. For best results beat cake very well at each stage of mixing. Add vanilla. Bake in two greased 8 inch layer pans in moderate oven 375° for 30 minutes.

SUGARLESS MARSHMALLOW FROSTING

Beat 2 egg whites with 1 cup syrup in double boiler until thick or fluffy. Add 8 diced marshmallows. Beat until melted. Remove from heat and beat until icing holds peaks.—Mrs. Max Hill, Buchanan Twp.

Bread Sponge Cake

2 c. bread sponge	1 c. nuts
2 c. sugar	2 c. raisins cooked before measuring
$\frac{3}{4}$ c. of half lard and butter	
1 c. flour	

Cook about 20 minutes. Drain—then measure. Dampen the raisins and nuts with flour. Then take enough of other flour to sprinkle over them.

2 eggs, beaten separately in a little hot water
1 heaping t. soda dissolved

Beat the sugar, butter and egg yolks together. Add other ingredients and beat well. Add nuts, raisins and egg whites. Let raise 4 hours. Bake in two loaf pans or tube pan 300° for 50 minutes. Don't bake too fast.—Mrs. Elmer Copeland, Des Moines.

Jiffy Upside Down Cake

Break 2 eggs into a cup and fill the cup with cream. If sour cream add $\frac{1}{2}$ teaspoon soda; if sweet add 1 teaspoon baking powder sifted with:

1 $\frac{1}{2}$ c. flour	Pinch of salt
1 c. sugar	

Beat into cream and egg. Add 1 teaspoon vanilla.

Pour over drained sweetened fruit. Bake in a moderate oven until the cake is done when tested. Serve with whipped cream.—Mrs. Carl Messer, Buchanan Twp.

Rhubarb Upside Cake

3 c. cut rhubarb	2 beaten eggs
10 marshmallows (halved)	1 $\frac{3}{4}$ c. flour
$\frac{3}{4}$ c. sugar	3 t. baking powder
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ c. milk
1 c. sugar	

Arrange rhubarb in bottom of 10 inch skillet. Add marshmallows and $\frac{3}{4}$ cup sugar.

CAKE BATTER

Cream shortening and 1 cup sugar. Add eggs and beat well. Add sifted dry ingredients alternately with milk. Pour over rhubarb. Bake in oven 350° for 1 hour. Cool 5 minutes. Loosen edges from pan with knife. Invert serving plate over skillet. Serve with whipped cream or ice cream. Serves 8.—Mrs. Richard Heckenberg, Lockridge.

Whipped Cream Cake

3 egg whites	2 c. cake flour
1 c. whipping cream	1 $\frac{1}{2}$ c. sugar
1 t. almond or vanilla flavoring	2 t. baking powder
$\frac{1}{2}$ c. cold water	$\frac{1}{2}$ t. salt

Beat egg whites until stiff but not dry. Whip cream until stiff and gently fold into egg whites. Gradually fold in the flavoring and cold water. Sift flour before measuring. Sift flour, sugar, baking powder and salt together and fold into cream mixture. Pour into 2 eight inch layer cake pans lined with wax paper. Bake in 325° oven for 30 minutes.—Mrs. Carroll Haney, Liberty Twp.

Whipped Cream Cake

(Very Good)

- | | |
|-------------------------|-------------------|
| 2 c. cane or beet sugar | 2½ c. sweet cream |
| 3 c. (scant) cake flour | 1 t. vanilla |
| 3 t. baking powder | 5 egg whites |
| ½ t. salt | |

Sift together several times the sugar, flour, baking powder and salt. Whip cream until light but not stiff. Add sifted ingredients and vanilla flavoring. Mix well. Lastly, fold in stiffly-beaten egg whites. Bake in three layers in a 375° oven.—Mrs. Keith Allison, Liberty Twp.

Whipped Cream Cup Cakes

- | | |
|---------------------|-------------------------|
| 1 c. whipping cream | 1½ c. sifted cake flour |
| 2 eggs | 2 t. baking powder |
| 1 t. vanilla | ½ t. salt |
| 1 c. sugar | |

Whip cream until stiff. Drop in unbeaten eggs one at a time beating after each addition. Add vanilla. Sift dry ingredients together and add to mixture. Blend well. Bake in paper cups in moderate oven (about 350°).

Variations: For cocoa cakes use 1¼ cup flour and ¼ cup cocoa. For white cakes use 3 egg whites only. For yellow cakes use 3 yolks.—Mrs. Ross Koontz, Center Twp.

White Cake

- | | |
|--------------------------|------------------|
| 1½ c. sugar | 2½ c. cake flour |
| ½ c. butter | 1 c. water |
| Whites of 4 eggs | 1 t. vanilla |
| 5 level t. baking powder | Pinch of salt |

Cream sugar and shortening. Sift dry ingredients and add alternately to creamed mixture with water. Beat egg whites stiff and add last. Bake 30 minutes at 350° either in layers or loaf.—Mrs. John H. Keller, Fairfield.

Swedish White Cake

Mix as you would pie crust.

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|-----------------|--------------------|
| ½ c. shortening | 2 t. baking powder |
| 2½ c. flour | 1½ c. sugar |

Then add 1 cup milk and vanilla flavoring and a few drops of lemon or almond flavoring. Beat 7 minutes.

Add one at a time 4 egg whites beating after each addition. Bake in a medium oven as layers or in 9x12 pan. Two whole eggs may be substituted for yellow cake.—Mrs. Francis Nichols, Center Twp.

White Cake

- | | |
|--------------------|------------------------|
| 2½ c. cake flour | ½ c. crisco |
| 1½ c. sugar | 1 c. milk |
| 3 t. baking powder | 3 egg whites, unbeaten |
| 1 t. salt | 1½ t. vanilla |

Sift flour, measure and add sugar, baking powder and salt. Add shortening and ¾ of the milk. Beat 2 minutes with mixer at low speed or 300 strokes by hand. Add egg whites, flavoring and rest of milk. Beat one minute or 150 strokes. Bake in 350° oven 25-30 minutes.—Mrs. Eugene Elmore, Penn Twp.

White Cake

1 c. powdered sugar	2 rounded t. baking powder
1 c. gran. sugar, sift before measuring	$\frac{1}{8}$ t. salt
$\frac{1}{2}$ c. butter	1 c. water
$2\frac{1}{4}$ c. sifted cake flour	1 t. vanilla
	4 beaten egg whites

Cream butter and add sugar gradually. Sift dry ingredients together and add alternately with water. Add vanilla and beaten egg whites. Bake at 350° in layers or loaf 35 minutes at 325° for pyrex pan.—A. L. Supalla, Penn Twp.

Wacky Cake

$1\frac{1}{2}$ c. flour	1 t. vanilla
1 t. soda	1 T. vinegar
1 c. sugar	5 T. melted butter or margarine
$\frac{1}{2}$ t. salt	1 c. cold water
3 T. cocoa	

Mix in the pan which you plan to bake it in. Combine dry ingredients into sieve and sift into pan. Make 3 holes—first hole vinegar; second hole vanilla; third hole butter. Then pour over all 1 cup cold water. Mix well and bake 25-30 minutes in 350° oven.

For cupcakes mix in a bowl and put into cups.—Bob and Billy Murphy, Fairfield; Mrs. George Daily, Fairfield; Mrs. R. H. Simmons, Fairfield.

Mrs. R. H. Simmons, Fairfield says spices may be added for part of cocoa. Nuts, raisins or dates may be added. In this case, cake is better when a week old.

Prize Cup Cakes

$\frac{1}{2}$ c. shortening	3 t. baking powder
1 c. sugar	$\frac{1}{4}$ t. salt
2 c. cake flour or $1\frac{3}{4}$ regular flour	2 eggs
$\frac{3}{4}$ c. milk	1 t. vanilla

Cream shortening well with a spoon, preferably wooden. Add sifted sugar a little at a time beating until very light. Add eggs, well beaten and vanilla. Alternate flour mixture and milk mixing well. Bake in muffin tins or paper cups for 20 minutes at 325°.—Mrs. Robert Dunnuck, Fairfield.

Strawberry Cake

1 pkg. white cake mix	$\frac{1}{4}$ c. cake flour
1 pkg. strawberry gelatin	$\frac{2}{3}$ c. vegetable oil
$\frac{1}{2}$ c. water	4 eggs
$\frac{1}{2}$ pkg. frozen strawberries	

Beat 4 minutes. Bake for 40-45 min. in a 350° oven.

For the frosting, beat until fluffy, $\frac{1}{4}$ c. butter, 1 pkg. confectioners sugar, and $\frac{1}{2}$ pkg. frozen strawberries.

ICINGS

Good Chocolate Frosting

1 c. flour
1 c. sugar

1 c. cocoa

Mix until spreading consistency with sweet cream and add $\frac{1}{2}$ teaspoon vanilla.

This is an especially good recipe for cakes stored in freezer. It does not dry out or get "goosey" when thawed.—Mrs. James Dunn, Jr., Cedar Twp.

Easy Chocolate Icing

Melt 2 tablespoons butter in saucepan. Add 2 tablespoons cream and leave on heat until warm. Add few grains salt. Take from heat and add 1 teaspoon vanilla, 3 tablespoons cocoa and approximately $2\frac{1}{2}$ cups powdered sugar—enough to make spreading consistency.—Mrs. Glenn Manning, Des Moines Twp.

Candy Caramel Frosting

1 c. sugar
 $\frac{1}{2}$ c. butter or margarine

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

Combine sugar, butter and milk; cook, stirring frequently to thread stage (232 degrees). Remove from heat, beat in caramels, and continue beating until spreading consistency. Will spread one cake or 12 cupcakes.—Mrs. Elbert Elmore, Penn Twp.

Cake Icing

$3\frac{1}{2}$ c. powdered sugar
2 egg whites
 $\frac{1}{2}$ c. vegetable shortening

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

Mix shortening with half the powdered sugar. Then add the beaten egg whites. Add salt, flavoring and the rest of the powdered sugar and beat.—Mrs. Allie Hedberg, Liberty Twp.

Filling For White Layer Cake

1 c. sugar
1 c. dates

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

Cook until thick and clear. Spread between cake layers. Makes enough for three-layer cake.—Mrs. Glenn Lisk, Fairfield.

Indiana Icing

2 c. powdered sugar, sifted
 $\frac{1}{2}$ c. vegetable shortening
1 egg white

$\frac{1}{16}$ t. salt
 $1\frac{1}{2}$ t. vanilla

Beat in a bowl until fluffy. This is enough for one layer cake.—Mrs. John Blough, Cedar Twp.; Mrs. Glenn Lisk, Fairfield.

Easy Caramel Icing

Brown 2 tablespoons butter, add 3 tablespoons cream and a tablespoon brown sugar. Stir and cook three minutes. Remove from fire, cool slightly and add enough sifted powdered sugar to thicken to desired consistency. Add 1 teaspoon vanilla.—Mrs. John W. Koontz, Buchanan Twp.

Brown Sugar Frosting

1 c. brown sugar	3 marshmallows, cut up into pieces
Butter size of walnut	
$\frac{1}{4}$ c. cream	6 T. brown sugar

Cook the above together, about three minutes. Cool. Add enough powdered sugar to make spreading consistency. Top with nuts.—Mrs. Alex Allerdice, Lockridge.

Uncooked Frosting

1 c. sugar	$\frac{1}{2}$ c. boiling water
1 egg white unbeaten	1 t. vanilla
$\frac{1}{4}$ t. cream of tartar	

Put sugar, unbeaten egg white and cream of tartar in bowl. Add boiling water. Beat with electric mixer at high speed for several minutes or until mixture stands in peaks. Add vanilla and spread on cake.—Mrs. Eugene Sims, Buchanan Twp.

Penuche Frosting

(Never Fail)

Place in a saucepan:

1 c. brown sugar	2 T. butter
$\frac{1}{2}$ c. white sugar	1 T. corn syrup
$\frac{1}{3}$ c. milk	$\frac{1}{4}$ t. salt
2 T. Spry	

Bring slowly to a full rolling boil, stirring constantly. Boil briskly 1 minute (time it) cool to lukewarm. Add 1 teaspoon vanilla and beat until thick enough to spread, (until shine is gone). Will stay nice and soft until last of cake is gone.—Mrs. Ernest Bonnett, Blackhawk Twp., Mrs. Kenneth Emmack, Center Twp.

Never Fail Caramel Frosting

Mix 3 tablespoons butter, 6 tablespoons brown sugar, 6 tablespoons white sugar, $\frac{1}{2}$ cup cream. Bring to a boil and cook rapidly for 2 minutes. Remove from heat and add 9 marshmallows. When they have melted, add $1\frac{1}{2}$ teaspoons vanilla and enough sifted confectioners sugar to make thick enough to spread on cake, 2 to $2\frac{1}{2}$ cups).—Mrs. Victor Deutsch, Penn Twp.

Mock Seven-Minute Icing

Put in top of double boiler the following:

2 egg whites	$\frac{1}{4}$ t. cream of tartar
2 T. white Karo	Pinch of salt
2 T. water	2 c. powdered sugar
1 t. vanilla	

Cook and beat over hot water until stiff. Be sure to scrape down sides and bottom of boiler.—Mrs. Galen Hoskins, Penn Twp.

Coconut Frosting

2 egg whites, unbeaten	2 t. light corn syrup
1½ c. sugar	1 pkg. coconut extract
Dash of salt	
½ c. water	1 t. vanilla or coconut

Combine egg whites, sugar, salt, water and corn syrup in double boiler. Beat 1 minute. Cook over boiling water, beating constantly 7 minutes or until frosting stands in stiff peaks. Remove, add vanilla and beat until thick enough to spread on cake. Sprinkle top and sides with coconut.—Mrs. Radford Small, Liberty Twp.

Creamy Nut Icing

Melt in saucepan ½ cup shortening (part butter adds flavor). Remove from heat. Blend in 2½ tablespoons Softasilk cake flour and ¼ teaspoon salt. Stir in slowly ½ cup milk. Bring to a boil, stirring constantly. Boil 1 minute. (If mixture curdles, do not be alarmed.) Remove from heat. Stir in 3 cups sifted confectioners sugar. Set saucepan in bowl of cold water. Beat until consistency to spread. Stir in ½ teaspoon vanilla, ½ c. nuts, coarsely chopped.—Miriam Timmerman, Center Twp.

Quick Fudge Icing

Mix in saucepan, 1 c. sugar and ¼ c. cocoa. Add ¼ c. butter, ½ c. milk, 2 T. white corn syrup, and 1/3 t. salt. Stir and bring to a full rolling boil. Boil vigorously, stirring occasionally, for 3 minutes. (Cocoa syrup must become thick and coat the spoon, so be sure that the mixture boils hard.) Cool; beat in 1½ c. - 2 c. confectioners sugar and 1 t. vanilla. Let stand until icing is of spreading consistency. (Cocoa syrup may be cooled quickly in ice water before adding confectioners sugar and vanilla.) Use ½ of this recipe for a loaf cake.

Easy Chocolate Icing

Melt 2 squares unsweetened chocolate with ¼ c. Oleo. Mix with 2 c. powdered sugar. Add milk or light cream until spreading consistency. Add 1 t. vanilla. Mrs. Herman Kurtz, Polk Township.

Icing

1 T. flour	¼ t. salt
¼ c. milk	¼ t. vanilla
¼ c. vegetable shortening	¼ t. coconut flavoring
¼ c. granulated sugar	1 1/3 c. confectioners sugar
coconut	

Blend flour with milk, and cook to a thick paste, stirring constantly. Cool to lukewarm. Meanwhile cream shortening with granulated sugar and salt. Add paste, and beat until fluffy. Add flavorings. Blend in confectioners sugar. Ice top of the cooled cake, and sprinkle generously with coconut.

COOKIES

Orange Delights

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|--------------------------------------|---------------------------------|
| $\frac{3}{4}$ c. shortening | $\frac{1}{2}$ t. soda |
| $1\frac{1}{2}$ c. brown sugar | $1\frac{1}{2}$ t. baking powder |
| 2 eggs, well beaten | 3 c. flour |
| 1 t. vanilla | 1 t. salt |
| $1\frac{1}{2}$ t. grated orange rind | Nutmeats |
| $\frac{1}{2}$ c. sour milk | |

Mix in order given and drop by teaspoonfuls on greased cookie sheet. Bake in 375° oven about 8 minutes. Dip while hot in the following and put on waxed paper to cool:

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|--------------------------------------|------------|
| $1\frac{1}{2}$ t. grated orange rind | 1 c. sugar |
| $\frac{1}{4}$ c. orange juice | |

—Mrs. Don Atwood, Polk Twp.

"Really Good" Cookies

- | | |
|-----------------------------------------------------|--------------------|
| 1 c. brown sugar | 1 t. salt |
| 1 c. white sugar | 1 t. baking powder |
| 1 c. shortening (melted) | 1 t. soda |
| 3 eggs beaten | 2 t. vanilla |
| $1\frac{1}{2}$ c. quick oats | 2 c. flour |
| $2\frac{1}{2}$ c. (crushed slightly)
corn flakes | 1 c. nut meats |

Mix in order given. Drop by teaspoonfuls on greased cookie sheet. Bake at 375°.—Mrs. Leonard Parcell, Fairfield.

Coconut Chews

Beat 3 eggs until frothy.

Add 1 cup sugar gradually, beating constantly until stiff. Place mixture in the top of a double boiler and cook, beating constantly, until crust forms around sides of pan. Remove from heat.

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|-------------------|---------------------------------------------------------|
| Add: 1 t. vanilla | $\frac{1}{2}$ c. very well drained
crushed pineapple |
| 2 c. coconut | |

Mix well and drop by teaspoonfuls on greased baking sheet. Bake at 250° for 30 minutes.—Mrs. Bill Sutherlin, Center Twp.

Coconut Drop Cookies

- | | |
|-----------------------------------|----------------------------------|
| 2 c. sifted flour | 2 c. sugar (1 white,
1 brown) |
| 1 t. soda | 2 well beaten eggs |
| $\frac{1}{2}$ t. salt | 1 t. vanilla |
| $\frac{1}{2}$ t. baking powder | 2 c. coconut |
| $1\frac{1}{4}$ c. veg. shortening | 2 c. corn flakes |

Drop on cookie sheet and bake 8-10 minutes in 350° oven.—Mrs. Francis Nichols, Locust Grove.

Raisin Treats

Combine in saucepan:

1 c. raisins

1 1/4 c. boiling water

Simmer for 10 minutes. Drain raisins and reserve and cool 1/2 cup liquid.

2 c. flour

2 eggs

1 t. baking soda

1 t. vanilla

1/2 t. salt

2 c. rolled oats

1 c. lard

1/2 c. nuts

1 c. sugar

Cream lard and sugar, add eggs, vanilla, dry ingredients and cooled raisin liquid. Then add raisins, rolled oats and nuts. Drop on lightly greased cookie sheet and bake 15 minutes at 350°.—Mrs. R. W. Bruey, Cedar Twp.

Package-Fudding Cookies

1 pkg. butterscotch, caramel

1/2 c. shortening

or other pkg. pudding

1/4 c. sugar

Mix the above and then add:

1 egg

1/2 t. baking powder

1 c. flour

1 c. oatmeal

1/2 t. cream of tartar

Nuts if desired

1/2 t. soda

Drop by spoonfuls on greased pan, but as dough is thick, flatten each cookie before baking. 375° oven for 8 to 12 minutes.—Mrs. John Castell, Fairfield.

Petti John Nut Cookies

1 c. flour

1/2 c. coconut

1/2 t. soda

1/2 c. nut meats

1/2 t. baking powder

1/2 c. shortening

1/2 t. salt

1 egg

1/2 c. brown sugar

1 t. vanilla

1/2 c. white sugar

1 T. water

Cream shortening and sugar, add dry ingredients, egg, vanilla, water, coconut and nut meats. Mix for 2 minutes, then add 1 1/2 cups Petti John cereal. Form little balls and place about 2 inches apart on cookie sheet. Bake 10-12 minutes at 375°. Makes 40 cookies.—Mrs. Harold McLarnan, Liberty Twp.

Peanut Butter Cookies

Mix together: 1/2 c. shortening (half butter)

1/2 c. peanut butter

1/2 c. brown sugar

1/2 c. sugar, white

1 egg

Sift together and stir in: 1 1/4 c. flour

1/2 t. baking powder

1/4 t. salt

3/4 t. soda

Chill dough, roll into balls size of a large walnut. Place 3 inches apart on lightly greased baking sheet. Flatten with fork dipped in flour. Bake until set but not hard, 375° for 10-12 minutes. Makes 3 dozen.—Mrs. Chas. Keller, Mrs. Clifford Bates, Buchanan Twp.

Drop Anise Cookies

6 eggs
1 lb. granulated sugar
1 lb. flour, pastry
½ t. anise oil

Beat eggs (do not separate) add sugar and beat for ½ hour. Add most of flour and anise oil and then rest of flour. Drop by teaspoonfuls on baking sheet (greased lightly). Let stand over night and bake in a slow oven. Weigh sugar and flour if possible (it may be 2 cups of sugar and 4 cups flour.) (These cookies may be made by beating with electric mixer on medium speed for 10 minutes.)—Mrs. Russell Sheckler, Fairfield.

Salted Peanut Cookies

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
1 c. salted peanuts
1 t. baking powder
1 t. soda
2 c. flour
1 t. vanilla
1 c. crushed corn flakes
1 c. oatmeal

Cream sugar and shortening, add eggs, one at a time, add rest of ingredients in order given. Roll into balls the size of walnuts, sprinkle with sugar and bake in 375° oven about 8 minutes.—Mrs. Bernard Teeter, Center Twp.

English Cookies

2 c. light brown sugar (or
1 c. brown and 1 c. white)
1 c. shortening
1 large pinch salt
2 eggs
1 c. cold coffee
1 t. soda, dissolved in coffee
1 t. baking powder
3 c. flour

Flavoring, cinnamon, nutmeg, raisins and nuts added as desired. Drop by teaspoonfuls on greased pans and bake in moderate oven.—Mrs. Clyde Coffin, Penn Twp.; Mrs. J. C. Fritts, Lockridge.

Pineapple Nut Cookies

½ c. white sugar
½ c. brown sugar
½ c. shortening
¼ t. salt
1 c. crushed pineapple,
drained
½ c. nut meats
1 egg
1 t. vanilla
½ t. soda
1 t. baking powder
2 c. flour

Mix in order named. Drop on cookie sheet. Bake at 350°.—Mrs. W. R. Van Dyke, Fairfield; Mrs. Myron Metz, Liberty Twp., Mrs. Lawrence Roth, Fairfield; Verda Laughlin, Cedar Twp.; Edna M. Hahn, Penn Twp.

Fruit Cocktail Cookies

1 c. shortening
1 c. brown sugar
½ c. white sugar
3 eggs (beaten)
2 c. fruit cocktail, drained
1½ c. nuts or coconut
1 t. vanilla
1 t. soda
1 t. baking powder
4 c. sifted flour
1 t. cinnamon
1 t. cloves

Mix thoroughly in order given and drop on greased cookie sheet. Bake in 400° oven—Mrs. Cyril Raymond, Center Twp.

Chocolate Chip Cookies

4½ c. flour	2 t. salt
1½ c. white sugar	2 t. soda
1½ c. brown sugar	2 pkg. chocolate chips
2 c. Crisco	1 c. nuts
4 eggs	

Beat Crisco, add sugars, cream together, add eggs. Sift dry ingredients, add in small amounts to first mixture. Blend well after each addition. Add chocolate chips and nuts. Bake 15 minutes or until brown in 375° oven.—Mrs. Leroy Neece, Blackhawk Twp.

Chocolate Drop Cookies

½ c. shortening	1⅓ c. cake flour
1 c. brown sugar	½ t. salt
1 well beaten egg	½ t. soda
1 t. vanilla	½ c. sweet or sour milk
2 1-oz. sq. unsweetened chocolate or (2 T. cocoa)	½ c. broken California walnuts

Thoroughly cream shortening and sugar, add egg, vanilla and chocolate. Blend well. Add sifted dry ingredients alternately with milk, add nuts. Drop from teaspoon 2 inches apart onto greased cookie sheet. Bake in 350° oven. Makes 2½ dozen.—Mrs. Donald Ledger, Penn Twp.; Mrs. Brice Gamble, Fairfield; Hattie Rodibaugh, Liberty Twp.; Mrs. Roll Whitham, Center Twp.

Soft Ginger Cookies

1¼ c. molasses	2 t. soda
¾ c. sugar	1 t. ginger
½ c. shortening	1 t. cinnamon
1 egg	½ t. cloves
5 c. flour	1 t. salt
1 c. boiling water	

Mix molasses, sugar, egg and shortening together, then add sifted dry ingredients alternately with boiling water. Drop by teaspoonfuls on baking sheet and bake at 400° for 8-10 minutes. Makes 7 dozen. When cool frost with powdered sugar icing.—Bertha Stump, Liberty Twp.

Ginger Snaps

¾ c. shortening	2 t. soda
1 c. sugar	1 t. cinnamon
1 egg	1 t. cloves
Dash of salt	1 t. ginger
¼ T. molasses	2 T. peanuts (fine)
2 c. flour	2 T. chocolate chips

Cream shortening, sugar, salt, egg and molasses. Add sifted dry ingredients. Roll in ball, spread 1 inch apart on baking sheet and bake at 350° for 15-18 minutes.—Mrs. Fred Miller, Des Moines Twp.

Easy Drop Sugar Cookies

1 c. shortening	1 t. flavoring
3 c. flour	2 eggs
2 t. baking powder	1 c. sugar
$\frac{3}{8}$ t. salt	$\frac{1}{4}$ c. milk

Sift together the flour, baking powder and salt. Cut in the shortening as for pie crust. Beat the eggs, add the sugar, milk and flavoring and beat well. Then mix with the dry ingredients. Drop from teaspoon on greased cookie sheet and bake at 400° until lightly browned.

Variations: Add nuts, chocolate chips, coconut as desired, or sprinkle the top with colored sugar.—Mrs. Merle DeGood, Polk Twp.

Butterscotch Oatmeal Cookies

1 c. flour	1 egg
$\frac{1}{2}$ t. soda	1 t. vanilla
$\frac{1}{2}$ t. salt	1 c. quick-cooking oatmeal
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ c. chopped nuts
1 c. brown sugar	1 c. shredded coconut

Cream shortening and sugar, add egg, vanilla and beat until light and fluffy. Add sifted dry ingredients, oatmeal, nuts and coconut. Chill dough, shape into small balls and place on greased cookie sheet. Bake at 325° for 16-20 minutes. Makes 2½ dozen.—Mrs. Richard Diehl, R. 2, Fairfield; Mrs. George Boyle, Fairfield.

Old Fashioned Oatmeal Cookies

2 c. sifted flour	$\frac{1}{2}$ c. granulated sugar
1 t. soda	1 c. shortening (soft)
1 t. salt	2 eggs, unbeaten
1½ t. cinnamon	$\frac{1}{3}$ c. milk (sweet or sour)
2 c. quick oatmeal	1 t. vanilla
$\frac{1}{2}$ c. brown sugar (firmly packed)	1 c. raisins or chopped dates
	$\frac{3}{4}$ c. chopped nut meats

Cream shortening and sugars, add eggs, vanilla and sifted dry ingredients along with milk. Then add raisins, dates and nuts. Drop by teaspoonfuls on cookie sheet and bake at 375° for 12 minutes or until brown.—Mrs. Vernon Bates, R. 2, Fairfield.

Banana-Oatmeal Drops

1½ c. flour (sifted)	1 c. sugar
$\frac{1}{2}$ t. soda	1 egg (beaten)
1 t. salt	1 banana (mashed)
$\frac{1}{4}$ t. cinnamon	$\frac{1}{2}$ t. lemon juice
$\frac{1}{4}$ t. nutmeg	1½ c. rolled oats
$\frac{3}{4}$ c. shortening	$\frac{1}{2}$ c. chopped walnuts

Cream sugar and shortening, add banana, egg and lemon juice. Then add sifted dry ingredients, oats and nuts and mix well. Drop on greased cookie sheet and bake at 350° for 12-15 minutes.—Mrs. J. I. Dool, Fairfield; Mrs. Harriet Nelson, Liberty Twp.

Sour Cream Sugar Cookies

1 c. butter	½ t. soda
2 c. brown sugar	1 t. baking powder
2 eggs	4 to 4½ c. flour
1 c. sour cream	Vanilla

Drop from teaspoon on greased baking sheet. Sprinkle with sugar and bake in moderate oven.—Mrs. Will Kann, Fairfield; Helen Miller, Liberty Twp.

Oatmeal Apple Cookies

½ c. shortening	1¾ c. flour
1 c. brown sugar	½ t. salt
2 eggs	½ t. baking powder
½ c. oatmeal	½ t. soda
1½ c. raisins or dates	½ t. cinnamon
1 c. peeled, chopped apples	1 c. chopped nuts

Cream shortening and sugar, add eggs, fruit, oatmeal, sifted dry ingredients and nuts. Drop by small spoonfuls on greased cookie sheet and bake at 350° to 375°.—Faye Beauchamp, Liberty Twp.

Cowboy Cookies

2 c. flour	1 c. brown sugar
1 t. soda	2 eggs
½ t. baking powder	1 t. vanilla
½ t. salt	1 t. lemon
1 c. shortening	2 c. oatmeal
1 c. white sugar	1 pkg. chocolate chips

Cream shortening and sugars, add eggs, vanilla, lemon, sifted dry ingredients, oatmeal, chocolate chips, raisins and nuts, if desired. Drop by spoonfuls on greased cookie sheet and bake at 350° for 15-20 minutes. Makes 4 dozen.—Mrs. Dale Krumboltz, Center Twp.; Mrs. Robert Dunnuck, Fairfield.

Applesauce Cookies

½ c. butter or other shortening	1 t. soda
1 c. sugar	1 t. cinnamon
1 egg	½ t. allspice
1 c. unsweetened applesauce	Pinch of salt
2 c. flour	1 c. raisins
1 t. baking powder	½ c. nuts (if desired)

Cream shortening and sugar. Add unbeaten egg and applesauce. Sift dry ingredients and add to creamed mixture. Add raisins and nuts. Drop on greased cookie sheet and bake in 350° oven for 15 minutes.—Mrs. George McCormick, Blackhawk Twp.; Mrs. Wilmer Lauderman, Penn Twp.

Fork Cookies

1 c. brown sugar	1 t. soda
1 c. shortening	2 c. flour
1 egg	1 t. vanilla

Cream shortening and sugar, add egg, vanilla and dry ingredients. Roll in pieces the size of a walnut, place on greased and floured cookie sheet and press flat with a fork. Nuts may be added. Bake in a moderate oven.—Mrs. Ralph Kann, Fairfield; Mrs. Will Kann, Fairfield.

Date Cookies

1½ c. sugar	2½ c. flour
1 c. butter	1 t. soda
3 eggs	2 T. warm water
1½ c. chopped nuts	½ t. cinnamon
1 lb. or more of dates	

Cream butter and sugar, add eggs one at a time and beat well. Add flour, nuts and dates. (Dates should be sprinkled with a little of the flour when cut). Lastly add soda in the warm water. Drop on a baking sheet and bake in a moderate oven.—Helen Martin Whitmore, Liberty Twp., Mrs. Max Baldosier, Brighton, Walnut Twp.

Oat Meal Toll House Cookies

1 c. shortening	1 t. salt
¾ c. brown sugar	1 t. soda
¾ c. white sugar	1 t. hot water
2 eggs	2 c. oat meal
1 t. vanilla	1 pkg. chocolate chips
1½ c. flour	

Cream shortening and sugars, add eggs and vanilla. Then add dry ingredients and soda that has been dissolved in hot water. Add oatmeal and chocolate chips. Drop by teaspoonfuls on a cookie sheet and bake 12 minutes in a 350° oven.—Mrs. Hubert Keller, R. 3, Fairfield.

Drop Cookies

½ c. shortening	2 c. sifted flour
1 egg	½ t. soda
½ t. salt	2 sq. melted chocolate
¾ c. milk	½ c. chopped nuts
1 c. brown sugar	

Cream shortening and sugar, add egg, chocolate, sifted dry ingredients and nuts. Drop from spoon and bake 15 minutes in 400° oven.—Iva Pickard, East Pleasant Plain.

Chocolate Chip Oatmeal Cookies

¾ c. shortening	1½ c. sifted flour
¾ c. white sugar	1 t. salt
¾ c. brown sugar	1 t. soda
2 eggs	2 c. rolled oats
1 t. hot water	2 7-oz. pkg. chocolate chips
1 t. vanilla	1 c. chopped nuts

Cream shortening and sugars, add eggs one at a time and beat well. Add hot water and vanilla. Add flour sifted with salt and soda. Add rolled oats, chocolate bits and nutmeats. Drop from teaspoon on greased cooky sheet. Bake in quick oven (375°) about 10 minutes.—Mrs. Paul Kurtz, Penn Twp.

REFRIGERATOR COOKIES

Icebox Date Pinwheel Cookies

1 c. white sugar	4 c. flour
1 c. brown sugar	1 t. soda
1 c. shortening	1 t. vanilla
3 eggs	½ t. salt

Cream sugar and shortening. Add eggs and beat well. Sift flour with soda and salt. Add this to creamed mixture. Roll to ½ inch thickness and spread with the following mixture:

1 lb. dates cut in fine pieces	1 ½ c. ground or chopped nuts
½ c. water	½ c. sugar

Cook until thick. Let cool and spread on dough. Roll like a jelly roll and put in refrigerator. If you roll dough on a piece of wax paper floured just a little, the cookies can be rolled and stored in refrigerator. Slice about ¼ inch thick and bake at 375°.—Mrs. Allie Hedberg, Liberty Twp.; Mrs. Alvin Eklund, Liberty Twp.; Mrs. Max Baumgartner, Blackhawk Twp.; Mrs. K. G. Cook, Fairfield; Mrs. Richard Heckenberg, Buchanan Twp.; Mrs. Alfred McCracken, Penn Twp.

Swedish Butter Cookies

1 c. butter	¼ t. salt
½ c. sugar	½ c. chopped nut meats
1 ¾ c. flour	

Cream butter and sugar. Combine remaining ingredients and add to creamed mixture. Form into a long roll. Cool, slice and form into crescents. Bake at 350° for 20 minutes. Dust with mixture of powdered sugar and cinnamon.—Mary Cowguill, Polk Twp.

Butterscotch Cookies

2 eggs, well beaten	1 t. cream of tartar
2 c. brown sugar	1 t. soda
1 c. shortening	1 t. vanilla
4 c. flour	1 c. nut meats

Beat eggs, shortening and sugar, add flour, cream of tartar, soda, vanilla and nuts. Mix well, make in rolls on wax paper and chill. Slice thin and bake about 10 or 12 minutes at 425°.—Mrs. Robert Heald, Blackhawk; Mrs. Sherman Bishop, Buchanan Twp.; Mrs. Curtis Hickenbottom, Center Twp.; Mrs. Russell Sheckler, Cedar Twp.; Mrs. Geo. Clingan, Cedar Twp.; Mrs. Orville Shields, Cedar Twp.; Mrs. Margaret Everhart, Penn Twp.

Spice Icebox Cookies

1 c. brown sugar	4 ½ c. flour
1 c. white sugar	2 t. soda
1 ½ c. vegetable shortening	1 t. cinnamon
3 eggs, well beaten	½ t. nutmeg
1 t. salt	1 c. nuts

Cream shortening, sugar and eggs. Then add the other ingredients. Mold into loaf, let stand in icebox over night. Slice as desired. Bake 15-20 minutes at 350°.—Mrs. K. G. Cook, Fairfield.

Refrigerator Ginger Creams

- | | |
|-------------|--------------------|
| 4½ c. flour | 1 c. shortening |
| 3 t. ginger | 1 c. sugar |
| 1 t. soda | 2 beaten eggs |
| 1 t. salt | ½ to ⅔ c. molasses |

Cream shortening and sugar, add eggs and molasses, then dry ingredients. Make into rolls 2 inches in diameter and chill. Bake in 350-375° oven as needed.—Mrs. Jay Simmons, Penn Twp.

Oatmeal Crispies

- | | |
|-----------------------|------------------------|
| 1 c. shortening | 1⅔ c. sifted flour |
| 1 c. brown sugar | 1 t. salt |
| 1 c. granulated sugar | 1 t. soda |
| 2 eggs, well beaten | 3 c. quick oatmeal |
| 1 t. vanilla | 1 pkg. chocolate chips |
| ½ t. cinnamon | |

Cream shortening and sugar thoroughly, add beaten eggs and oatmeal. Sift remaining ingredients, add along with chocolate chips and vanilla. Mix well and shape into rolls, place in refrigerator. Slice and bake on cookie sheet at 400° for 10-12 minutes.—Mrs. Andrew Crile, Lockridge Twp.

Refrigerator Oatmeal Cookies

- Mix together: 2 c. sifted flour
½ t. salt
- 3 c. quick oats

Cut in until mixture is well blended: 1 c. shortening (part butter).

Stir in: 1½ t. soda dissolved in ⅓ c. milk (sweet or sour), 1½ c. brown sugar, firmly packed.

Form into roll and place in refrigerator until firm. Slice thin and place on ungreased cookie sheet. Bake 10-12 minutes in 375° oven until lightly browned.—Miss Helen Ferguson, Cedar Twp.

Pin Wheel Cookies

- | | |
|------------------|--------------------|
| 1 c. shortening | 3 c. flour |
| 2 c. brown sugar | 1 t. salt |
| 2 eggs, unbeaten | 1 t. baking powder |
| 1 t. vanilla | ½ t. soda |

Cream shortening, add sugar, eggs and vanilla. Sift flour, salt, baking powder and soda. Add to shortening mixture and mix well. Divide dough in half and add cocoa to one-half to make a dark brown. Roll out about ⅓ of each dough and place dark over light. Roll up and place in refrigerator to chill well. Slice ¼ inch and bake at 375° until brown.—Mrs. Roy McAllister, Fairfield.

Sprinkle Bars

- 1 c. butter or margarine melted in 9 x 13 pan. Add in order given:
- 1 c. graham cracker crumbs
 - 1 c. chocolate chips
 - 1 c. coconut
 - 1 c. butterscotch chips
 - 1 c. pecans, whole or cut

1 can sweetened, condensed milk poured over all ingredients. Bake at 325° oven for 30 minutes.

Mrs. Ed Avery, Packwood

BARS

ROLLED COOKIES

Apricot Cookie Bars

- | | |
|--------------------------------------|-------------------------|
| 1 c. brown sugar | $\frac{3}{4}$ c. butter |
| $1\frac{1}{2}$ c. sifted flour | 1 c. apricot jam |
| $1\frac{1}{2}$ c. quick-cooking oats | $\frac{1}{2}$ c. nuts |
| 1 t. baking powder | |

Combine sugar, flour, oats and baking powder. Cut in butter. Line sides and bottom of $13 \times 9\frac{1}{2} \times 2$ inch pan with $\frac{2}{3}$ of mixture. Spread with apricot jam. Cover with remaining crumb mixture. Bake at 350° for 35 minutes or until brown. Cut in bars to serve. This is a very moist cookie and keeps well. Makes $2\frac{1}{2}$ dozen.—Mrs. Ray Heston, Liberty Twp.

Blarney Stones

- | | |
|------------------------|-------------------------|
| Butter size of an egg | 2 eggs |
| $\frac{2}{3}$ c. sugar | $1\frac{1}{2}$ c. flour |
| $\frac{1}{2}$ c. water | 2 T. baking powder |

Cream butter and sugar, add other ingredients. Spread thin and bake in a moderate oven until brown. Cut in oblongs about the size of a candy bar. Dip the pieces in a thin powdered sugar frosting and roll in ground peanuts.—Alfreda Bonnett, Liberty Twp.

Butterscotch Bars

- | | |
|-------------------------|-----------------------|
| $\frac{1}{2}$ c. butter | 2 t. baking powder |
| 2 c. brown sugar | $\frac{1}{2}$ t. salt |
| 2 eggs | 1 c. walnuts |
| 2 c. flour | 1 t. vanilla |

Melt butter, add sugar when cool. Add beaten eggs and dry ingredients. Add nut meats or 1 cup shredded coconut and vanilla. Bake in a pan 10×14 for 30 minutes at 350° . Cut in squares when cool.—Mrs. Roy R. Larson, Buchanan Twp.; Mrs. Kenneth Emmack, Center Twp.; Mrs. Julius Diers, Buchanan Twp.

Calcium Cookie Bars

- | | |
|----------------------------------------------|----------------------------------------------|
| $\frac{3}{4}$ c. sifted all-purpose flour | $\frac{1}{2}$ c. shortening |
| $\frac{1}{2}$ t. baking powder | $1\frac{3}{4}$ c. brown sugar, firmly packed |
| $\frac{1}{4}$ t. salt | 2 eggs unbeaten |
| $\frac{1}{4}$ t. soda | 1 t. maple flavoring |
| 1 c. dry milk (whole or non-fat milk powder) | 1 c. chopped walnut meats |

Sift dry ingredients (including dry milk) together. Cream shortening and sugar. Add eggs and flavoring and mix well. Add sifted dry ingredients gradually, mixing well after each addition. Stir in nuts. Turn into greased pan ($11 \times 7 \times 1\frac{1}{2}$). Batter should be about $\frac{1}{2}$ inch deep. Bake in 350° oven 20-25 minutes. Cut into bars while warm. Makes about 2 dozen bars.

Variations: For date bars, substitute 1 teaspoon vanilla for maple flavoring and 1 cup chopped dates for nut meats. Raisins, chocolate chips or coconut may be used.—Mrs. John Castell, Fairfield.

Date and Nut Bars

$\frac{1}{4}$ c. melted butter	$\frac{1}{2}$ t. baking powder
1 c. sugar	Few grains of salt
3 eggs, well beaten	1 c. dates, cut fine
1 c. flour	1 c. nut meats, chopped

Mix in order given. Spread in pan 14x8 inches, lined with waxed paper. Bake 15-20 minutes at 350°. Cut in finger-shaped pieces and roll in powdered sugar while warm. Makes 40.

Variation: Honey Date Bars. Use honey in place of sugar. Increase baking powder to 1 teaspoon.—Mrs. Raymond Miller, Polk Twp.

Date-Nut Oatmeal Cookie Bars

2 c. sugar	2 c. oatmeal
1 c. shortening	1 c. chopped dates
2 beaten eggs	$\frac{1}{2}$ c. nut meats
2 c. flour	1 t. soda in 4 T. hot water
$\frac{1}{2}$ t. salt	

Cream sugar and shortening. Add eggs, dry ingredients, fruit, nuts and soda water. Press into greased and floured pan to about $\frac{1}{2}$ inch thickness. Bake at 350°. Cut and frost with powdered sugar and cream frosting while hot.—Mrs. Jay Simmons, Penn Twp.

Fudge Bars

$\frac{1}{2}$ c. melted butter	$\frac{3}{4}$ c. flour
1 c. sugar	3 t. cocoa
3 eggs	1 c. nuts

Mix sugar, butter, cocoa together. Add eggs and flour and spread on cookie sheet and bake 20 minutes.—Mrs. Carlas Watson, Penn Twp.; Marge Allender, Fairfield; Mrs. Will Kann, Fairfield; Mrs. R. W. Bruey, Cedar Twp.; Mrs. Harry Kann, Fairfield.

Chocolate Fudge Bars

Cream together: 1 c. sugar	1 egg
Add: 2 sq. chocolate and	
3 T. butter or vegetable	$\frac{1}{3}$ c. milk
shortening melted and	1 c. flour
cooled	1 t. baking powder
1 t. vanilla	$\frac{1}{2}$ c. nuts
$\frac{1}{4}$ t. salt	

Bake in 11x15x $\frac{1}{2}$ inch cookie sheet about 15-20 minutes at 325°. (Don't overbake.) Makes about 45 bars 1x3 inches.

FROSTING

2 T. melted butter added to:	
2 c. powdered sugar	$\frac{1}{2}$ t. vanilla
2 heaping T. cocoa	Pinch of salt

Add enough hot milk or water to make proper consistency for spreading.—Mrs. A. R. Yeager, Fairfield.

Blonde Brownies

1 c. sifted flour	1 c. brown sugar, firmly packed
½ t. baking powder	1 egg slightly beaten
⅛ t. soda	1 t. vanilla
½ t. salt	½ pkg. chocolate chips
½ c. nut meats	
¾ c. butter	

Measure flour, add baking powder, soda, salt and sift again. Add nuts and mix. Melt butter, mix in sugar, cool and add eggs and vanilla. Add flour mixture, mix well. Spread in greased pan, sprinkle chocolate chips over top. Bake 350° for 20-25 minutes.—Marlene Morgan, Des Moines Twp.

Gum Drop Bars

4 eggs	2 T. water
2 c. brown sugar	1 t. vanilla
2 c. flour	½ c. nut meats
1 t. cinnamon	1 c. gum drops
¼ t. salt	

Beat eggs with water until light and thick. Add sugar gradually, beat again until thick. Add flour, salt, cinnamon, and vanilla. Beat until smooth. Add gumdrops and nut meats. Bake in moderate oven (350°) for 25 minutes. While hot spread with orange butter icing and cut into bars.

ORANGE BUTTER ICING

4 T. soft butter	2 c. confectioners sugar
2 egg yolks	2 T. orange juice
1 t. vanilla	2 T. grated orange rind

Mix until fluffy. More juice or cream may be added.—Mrs. J. O. Clingan, Cedar Twp.; Mrs. John Castell, Fairfield.

Coconut Squares

Cream: ½ c. shortening (butter preferred)	
½ c. brown sugar (firmly packed)	1 c. flour
	¼ t. salt

Put into bottom of 9x13 inch pan and bake 10 minutes at 375°. Mix the following ingredients together and spread over baked mixture in pan and bake an additional 20 minutes.

1 c. brown sugar (firmly packed)	2 eggs
¼ c. flour	1 t. vanilla
½ t. salt	1 c. nut meats
	1 ½ c. coconut

—Mrs. Elmer Larson, Fairfield; Vera Christenson, Fairfield; Mrs. Frank Lyons, Liberty Twp.

Frosted Creams

½ c. sugar	2 c. flour
4 T. melted shortening	1 t. cinnamon
5 T. boiling water—finish filling cup with molasses	½ t. nutmeg
2 eggs	1 t. soda dissolved in 1 T. hot water

Mix and bake in shallow rectangular pan. When cool, ice with powdered sugar and cut in squares.—Mrs. Willard Brereton, Cedar Twp.

Easy Mix Cookie Bars

2 eggs	1 t. cinnamon
2 c. brown sugar	1 t. soda
1 c. shortening	1 T. cocoa
1 c. raisins	1 c. hot water
3 c. flour	

Place ingredients in mixing bowl in order listed. Do not stir until all are in the bowl. Beat thoroughly. Spread $\frac{1}{4}$ to $\frac{1}{2}$ inches thick on a greased cookie sheet and bake in oven 375° for 20 minutes. Frost with powdered sugar icing while hot. Cut in bars when cool. Extras to be added: cherries, coconut, oatmeal, nuts or chocolate chips.—Mrs. Chas. L. Cummings, Buchanan Twp.

Coconut Graham Crisps

1 c. sifted flour	$\frac{1}{2}$ c. chopped walnuts
1 t. baking powder	$\frac{1}{2}$ c. shredded coconut
$\frac{1}{2}$ t. salt	$\frac{1}{3}$ c. shortening
$\frac{1}{2}$ c. oatmeal	$\frac{3}{4}$ c. firmly packed brown sugar
$\frac{1}{2}$ c. graham cracker crumbs	$\frac{1}{2}$ t. vanilla
2 eggs	

Mix and sift flour, baking powder and salt, stir in oatmeal, cracker crumbs, walnuts and coconut. Cream together shortening and sugar, beat in thoroughly one egg at a time, then vanilla. Stir in flour-nut mixture. Spread in greased 9 inch square pan and bake in moderate oven 350° for 25-30 minutes. Cut in squares while warm. Makes 25 squares.—Mrs. LeRoy H. Foster, Fairfield.

Congo Squares

2 $\frac{3}{4}$ c. sifted flour	2 $\frac{1}{4}$ c. brown sugar (1 lb.)
2 $\frac{1}{2}$ t. baking powder	3 eggs
$\frac{1}{2}$ t. salt	1 c. broken nut meats
$\frac{1}{2}$ c. shortening	1 pkg. chocolate drops

Sift flour, salt, and baking powder together. Melt shortening, stir into brown sugar and cool. Add one egg at a time beating well after each egg. Add the dry ingredients, nuts and chocolate drops. Bake in a greased pan $10\frac{1}{4} \times 15\frac{1}{4}$ inches at 350° for 20-30 minutes.—Mrs. Delbert C. Macy, Buchanan Twp.; Mrs. K. G. Cook, Fairfield; Mrs. Russell Sheckler, Cedar Twp.

Nut Squares

1 c. shortening	1 $\frac{1}{2}$ c. flour
1 c. sugar	$\frac{1}{2}$ t. baking powder
2 eggs, beaten	1 t. vanilla

TOPPING

1 c. nuts	1 c. brown sugar
1 egg white	1 t. vanilla

Cream shortening, blend in sugar, eggs and vanilla. Add the flour which has been sifted with the baking powder and salt. Pour into a shallow greased pan. Sprinkle with chopped nuts. Beat egg white until stiff and then fold in the brown sugar and vanilla. Spread over the nuts and bake in a slow oven 15-20 minutes.—Mrs. Frank Cathey, Fairfield.

Date-Filled Bars

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|---------------------------|-----------------------|
| 3 c. chopped pitted dates | 1 1/4 c. sifted flour |
| 1/2 c. water | 1 t. soda |
| 1 1/2 c. sugar | 1/2 t. salt |
| 3/4 c. shortening | 1 1/2 c. rolled oats |
| 1 c. brown sugar | |

Combine dates, water and sugar, cook over medium heat till thick, about 3 minutes. Cream butter and brown sugar. Sift flour, soda and salt together, stir into creamed mixture. Add oats and mix until crumbly. Pat 1/2 of crumb mixture in a greased 13x9x2 inch pan. Spread with date mixture. Top with remaining crumbs. Bake at 375° about 30 minutes. Cool and cut in squares. Makes 2 1/2 dozen.—Mrs. Elmer Rector, Liberty Twp.

Chocolate Brownies

- | | |
|----------------------|--------------------------|
| 1 c. sugar | 2 sq. melted chocolate |
| 1/2 c. melted butter | 1 t. vanilla |
| 1/2 c. flour | 1/2 c. or more nut meats |
| 2 eggs, well beaten | |

Bake in a shallow pan in a slow oven. Cut into squares and frost.—Mrs. Art Deao, Lockridge, R. 2.

Brownies

- | | |
|------------------------|----------------------|
| 3/4 c. shortening | 1/2 t. baking powder |
| 1 1/2 c. sugar | 1/2 t. salt |
| 3 eggs | 1/2 c. chopped nuts |
| 2 sq. melted chocolate | 1 t. vanilla |
| 1 c. sifted flour | |

Blend shortening, sugar and eggs with electric mixer, add chocolate and dry ingredients which have been sifted together. Then add vanilla and nuts. Pour into two 10x12 inch pans which have been oiled and floured. Bake at 375° for 25-30 minutes. Cover with chocolate icing when cool and cut into squares.—Mrs. August Luedtke, Center Twp.

Sand Tarts

- | | |
|------------------------------|----------------------------|
| 1/2 lb. butter | 2 c. flour (before sifted) |
| 5 rounding T. powdered sugar | 1 t. vanilla |
| | 1 c. chopped pecan meats |

Mix all together, then mold with hands into small balls about the size of a walnut. Bake in a very slow oven till a light brown. Roll in powdered sugar.—Mrs. Walter Williams, Fairfield.

Pie Crust Cookies

- | | |
|-------------------------------------------|--------------------|
| 3 c. cake flour (bread flour may be used) | 2 t. baking powder |
| 1 c. sugar | 1/2 c. sour cream |
| 1/2 c. butter or (lard and butter mixed) | 1 t. soda |
| | 1 egg, well beaten |
| | 1 t. vanilla |

Sift flour, sugar and baking powder, then mix in shortening like pie crust. Add cream, soda, egg and vanilla. (You can use the yolks of 3 eggs instead of 1 as it makes them richer. Cake flour makes them nicer but bread flour may be used. Do not sift flour before measuring.) Roll thin and cut as desired. Bake at 350°.—Mrs. James Bower, Round Prairie Twp.

Spritz Cookies

1½ c. sugar	1 t. vanilla
1 lb. butter	1 t. almond
2 eggs	4 c. flour
¼ t. cream of tartar	

Cream butter and sugar, add egg, vanilla and almond flavoring. Add cream of tartar and flour. Press through cookie press in desired shapes. Bake in 375° oven about 10 minutes.—Mrs. Don Johnson, Buchanan Twp.

Pecan Sticks

1 c. butter or margarine	¾ t. lemon extract
¾ c. powdered sugar	1 c. pecans or hickory nuts (chopped)
2½ c. sifted flour	
¼ t. salt	

Cream butter, add sugar gradually and beat until light and fluffy. Add flour and salt, blending thoroughly. Blend in lemon extract and nuts. Wrap in waxed paper and chill in refrigerator until firm. Shape into small bars about 2 inches long and ¼ inch wide. Bake in moderate oven 375° for 12-15 minutes. Cool, sprinkle with confectioners sugar. Package and freeze. Makes about 4 dozen. To use: thaw, unwrapped, at room temperature 30 minutes. Freezing isn't necessary but improves texture.—Mrs. Paul Walljasper, East Pleasant Plain.

Filled Cookies

1 c. sugar	2 t. baking powder
½ c. butter	1 t. soda
1 egg	½ t. salt
½ c. sweet cream	3 c. flour
1 t. vanilla	

Cream butter, add sugar gradually and cream. Add egg, well beaten, add cream and vanilla. Sift dry ingredients, add and mix well. Roll thin and cut. Put cookies on greased cookie sheet. Put a teaspoon of filling on each, then place another cookie on top and press down lightly around edge. Bake in 400° oven.

FILLING

½ c. chopped raisins or dates	1 T. flour
½ c. chopped nut meats	½ c. hot water
½ c. sugar	

Mix sugar and flour, add water, fruit and nuts. Cook until thick.—Mrs. Everett Smithburg, Fairfield; Mrs. Leslie Hickenbottom, Center Twp.

Chocolate-Peppermint Wafers

1 c. shortening	1 c. cocoa (sifted)
1½ c. sugar	3 c. flour
1 c. crushed peppermint stick candy	1 t. vanilla
2 eggs	¼ c. milk
	1 t. baking powder

Cream shortening and sugar, add beaten eggs, milk, vanilla, cocoa sifted, then flour sifted with salt and baking powder. Stir in crushed candy. Chill dough several hours. Roll thin and bake 5 to 9 minutes on a well greased baking sheet at 425°.—Mrs. Earl Roberts, Fairfield.

Anise Candy Cookies

1 c. butter or margarine	3 c. flour
1 c. sugar	1 t. baking powder
1 c. crushed anise candy (Christmas ribbon candy)	½ t. salt
2 eggs	¼ c. milk
	1 t. vanilla

Cream shortening and sugar, add beaten eggs, milk, vanilla and flour sifted with salt and baking powder. Stir in crushed candy. Chill dough several hours. Roll thin and bake 5 to 9 minutes on greased baking sheet at 425°.—Mrs. Earl Roberts, Fairfield.

Old Fashioned Sugar Cookies

½ c. shortening	1 c. sugar
1 egg	3 c. flour
¼ t. salt	½ t. soda
1 c. sour cream	½ t. vanilla

Cream shortening and sugar, add egg and beat. Add sifted dry ingredients alternately with milk and vanilla. Mix. Roll ¼ inch thick on lightly floured surface. Cut with floured cookie cutter, sprinkle with sugar. Bake on greased cookie sheet in moderate oven 375° about 15 minutes. Makes 3 dozen.—Mrs. Roy Rogers, Penn Twp.

Old Fashioned Molasses Cookies

2 c. molasses	1 T. cinnamon
1 c. white sugar	1 c. boiling water
1 ½ c. shortening (butter- lard)	2 T. soda
4 egg yolks	¼ t. salt
1 T. ginger	Flour to make soft dough

Mix molasses, sugar and shortening. Add egg yolks, boiling water and sifted dry ingredients. Add 3 cups flour at first and later add enough flour to make a soft dough. Roll fairly thick and cut.

FROSTING

Boil: 3 c. sugar, 1 c. water.

When it spins a thread, pour over the 4 beaten egg whites. Spread over cookies.—Mrs. Everett Bogner, Lockridge.

Butterscotch Thins

1 c. sorghum	1 c. finely ground English walnuts (optional)
½ c. butter	2 t. vanilla
1 t. soda	1 t. salt
1 ¾ t. baking powder	
2 ¾ c. flour	

Heat sorghum to boiling point, but do not boil. Remove from heat and blend in butter and soda immediately. Stir in vanilla, then add flour sifted with salt and baking powder and last the walnuts. Chill dough about 4 hours. Roll paper thin, cut with cookie cutter and bake from 5-7 minutes at 350°. Makes 8 dozen cookies 1 ¾ inches in diameter.—Mrs. Earl Roberts, Fairfield.

PIES

Cream Pie

1 c. sugar
1 T. flour

1 c. cream
2 egg whites

Mix sugar, flour, and cream. Beat egg whites until stiff. Fold in other mixture and pour into an unbaked pie shell. Bake at 400° until golden brown on top.—Edith Glantzman, Round Prairie Twp.

Pineapple Pie

$\frac{1}{3}$ c. flour
 $\frac{2}{3}$ c. sugar
1 c. milk
1 T. butter

3 eggs
 $\frac{1}{8}$ t. salt
1 c. crushed pineapple
2 T. lemon juice

—Mrs. Keith Baldwin, Blackhawk Twp.

Pineapple Pie

Blend $\frac{1}{3}$ cup sugar with 1 tablespoon cornstarch and add a 9 ounce can of crushed pineapple, juice and all. Cook, stirring constantly until mixture is thick and clear. Cool.

Blend an 8 ounce package of Philadelphia Cream Cheese, softened at room temperature, with $\frac{1}{2}$ cup sugar and 1 teaspoon salt. Add two eggs, one at a time. Stir well after each egg is added. Blend in $\frac{1}{2}$ cup milk and $\frac{1}{2}$ teaspoon vanilla.

Spread cooled pineapple mixture over the bottom of a 9 inch unbaked pastry shell. Pour in cream cheese mixture and sprinkle with $\frac{1}{4}$ cup chopped nuts. Bake at 400° for 10 minutes and reduce to 325° for 50 minutes.—Mrs. H. Keith Carris, Blackhawk Twp.

Brown Sugar Pie

1 c. brown sugar
 $\frac{1}{2}$ c. white sugar
1 rounded T. flour
1 c. milk

2 eggs
Butter size of hickory nut
1 t. vanilla

Cream sugar, butter, flour. Add milk and 2 beaten egg yolks and vanilla. Last add 2 egg whites, beaten until stiff. Pour into unbaked pie shell. Bake in very moderate oven until set like custard.—Mrs. Geo. Swartz, Liberty Twp.

Butterscotch Pie

$\frac{3}{4}$ c. brown sugar
2 T. flour or 1 T. cornstarch

1 egg
2 c. milk

Cook together using yolk of an egg. When thick spread in baked pie shell and top with whites of two eggs.—Mrs. W. E. Hupp, Locust Grove Twp.

Pineapple Tarts

6 c. flour	1 cake yeast
1 T. sugar	1 c. milk
$\frac{1}{2}$ t. salt	3 eggs
	2 c. soft shortening

Sift flour, sugar, salt. Cut in shortening. Crumble in yeast. Add well beaten egg and milk. Place in cool place overnight.

Sprinkle board with sugar. Place batter and roll thin. Sprinkle with sugar. Cut into 2 inch squares and spread with filling.

FILLING

1 small can crushed pineapple	1 c. sugar
	2 T. flour

Mix together and cook until thick.—Mrs. Wm. Baries, Fairfield.

Pecan Pie

1 c. chopped pecans	1 pint dark syrup
3 eggs	$\frac{1}{4}$ c. melted butter
$\frac{1}{2}$ c. white or brown sugar	$\frac{1}{8}$ t. salt
1 t. vanilla	

Beat eggs, add sugar, syrup, salt and vanilla. Add butter. Place nuts in bottom of 9 inch unbaked pie shell. Add filling and bake in 350° oven for 60 minutes.—Mrs. Simon Snyder, Fairfield; Mrs. Lee Chambers, Fairfield; Mrs. Bernice Hisel, Mt. Pleasant; Mrs. Clarence Burnett, Liberty Twp.; Mrs. Hugh Hudgel, Center Twp.

Pecan Pie

4 eggs	1 t. vanilla
1 c. sugar	2 T. flour
$\frac{1}{2}$ c. dark syrup	1 c. pecans, chopped

Beat eggs well. Add other ingredients and mix well. Bake in 325° oven for 1 hour.—Mrs. Dan Kelley, Liberty Twp.

Pumpkin Pie

2 eggs	$\frac{1}{2}$ t. salt
$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ t. ginger
$1\frac{1}{2}$ c. milk or light cream	$\frac{1}{4}$ t. cloves
1 t. cinnamon	1 9-in. unbaked pie shell
1 can pumpkin or 2 c.	

Bake in hot oven (425°) for 15 minutes. Reduce heat to (325°) and bake 45 minutes.—Mrs. M. C. Hoskins, Penn Twp.

One Egg Pumpkin Pie

1 scant c. pumpkin	Allspice and cloves if preferred
$\frac{1}{2}$ c. sugar	1 c. boiling milk
1 T. flour	1 egg, beaten separately and put in separately
$\frac{1}{2}$ t. salt	
1 t. cinnamon	
1 t. nutmeg	

Pour in unbaked pie shell and bake in moderate oven.—Mrs. Billy Sutherlin, Center Twp.

Pumpkin Pie

$\frac{1}{2}$ c. granulated sugar	$\frac{1}{2}$ t. salt
$\frac{1}{4}$ c. brown sugar	1 level T. cornstarch
1 c. pumpkin	$\frac{1}{4}$ c. finely chopped walnuts
2 eggs, beaten until foamy	1 t. walnut flavoring
1 c. milk	$\frac{1}{2}$ dozen finely cut marshmallows
1 T. melted butter	
1 T. pumpkin pie spice	

Combine sugar, spice, salt with beaten eggs and butter and blend carefully. Then add pumpkin and milk. Last add cornstarch mixed with nutmeats. Add flavoring. Pour into pastry lined shell. Bake in hot oven 425° for 15 minutes, reduce to 325° for 15 minutes. When pie is almost baked place cut marshmallows on top of pie and allow them to melt.—Mrs. Elnora M. Shaw, Fairfield.

Pumpkin Chiffon Pie

3 egg yolks	$\frac{1}{2}$ c. evaporated milk or milk
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ t. salt
$1\frac{1}{4}$ c. cooked pumpkin	1 T. plain gelatine
$1\frac{1}{2}$ t. cinnamon	$\frac{1}{4}$ c. cold water
$\frac{1}{2}$ t. ginger	3 egg whites
$\frac{1}{4}$ t. nutmeg	$\frac{1}{2}$ c. sugar

Beat egg yolks in top of double boiler. Stir in sugar, pumpkin, spices, salt and evaporated milk. Cook over hot water for 10 minutes or until thickened.

Soften gelatine in cold water. Stir into hot pumpkin mixture. Mix well. Cool.

Beat egg whites until stiff, then beat in the half cup of sugar. Beat until stiff. Fold beaten egg whites into pumpkin mixture. Pour into baked 9 inch pie shell. Make a few swirls on top of filling with your spoon. Refrigerate pie until firm, about three hours.—Mrs. Lawrence Johnson, Buchanan Twp.; Mrs. Mary Roland, Liberty Twp.

Cream Pie

2 scant c. milk	2 T. flour
2 eggs	$\frac{2}{3}$ c. sugar

Heat the milk, stir the sugar and flour together with a little milk. Add the beaten egg yolks, leaving the whites for meringue. Pour the heated milk into the mixture. Cook until thick. Add 1 teaspoon vanilla. Pour into baked pie shell and add the beaten whites and brown in the oven for a few minutes.—Helen Miller, Liberty Twp.

Custard Pie

4 eggs	1 t. vanilla
$\frac{1}{2}$ c. sugar	$2\frac{1}{2}$ c. scalded milk
$\frac{1}{4}$ t. salt	

Blend eggs, slightly beaten, sugar, salt, and vanilla. Gradually stir in scalded milk. Pour into 9 inch unbaked pie shell and bake 25 to 30 minutes in a 400° oven. Sprinkle with nutmeg when it is removed from oven. Set on a cooling rack 15 to 30 minutes and then chill in refrigerator.—Mrs. Norval Evans, Fairfield.

Boston Cream Pie

1 c. sugar
3 T. cold water
3 eggs
1½ c. sifted flour
1 t. baking powder

Put water with sugar and beaten egg yolks, beat again. Add flour and baking powder. Fold in beaten egg whites. Season to taste. Bake in moderate oven.

CREAM FOR FILLING

1 pint sweet milk
2 eggs
2 heaping T. flour
5 T. sugar

Mix flour with a little of the milk. Add well beaten eggs. Stir this in the heated milk in your double boiler. Cook until thick. Add 1 teaspoon vanilla. When cold split cake and put custard between. Whip a pint of cream and add to top of cake.—Mrs. Chas. L. Cummings, Buchanan Twp.

Sour Cream Apple Pie

(Best Ever)

Line a nine inch pie pan with pastry.

Sift together: 2 T. flour

½ t. salt
¾ c. sugar

Add: 1 unbeaten egg

1 t. vanilla

1 c. sour cream

¼ t. nutmeg or cinnamon

Beat to a smooth thin batter. Stir in 2 cups diced apples. Pour into pastry lined pan. Bake in hot oven (400°) 15 minutes. Reduce heat to (350°) for 30 minutes. Remove pie from oven, top with spicy topping.

Mix well: ½ c. sugar

½ c. flour

¼ c. butter

1 t. cinnamon

Sprinkle over pie and return to oven (400°) for 10 minutes to brown.—Mrs. Roy Coop, Buchanan Twp.

Dutch Apple Pie

Fill a pastry-lined pie pan with apples peeled and quartered. Mix 1 cup of sugar, 3 tablespoons flour, dash of salt and nutmeg or cinnamon. Add enough cream to make a medium thickness. Pour over apples and bake. This makes a chewy filling and the longer it bakes the crisper it will be. Bake until apples are done. If the apples are tart they will need more sugar.—Mrs. Carl Messer, Buchanan Twp.

Mock Apple Pie

Combine: 1½ c. sugar

1½ c. water

1½ t. cream of tartar

Boil for a minute or two. Set aside to cool. Line pie tin with pastry. Break in 12 soda crackers. Dot with butter and sprinkle with cinnamon. Pour above syrup over crackers and cover with top crust. Bake 35 or 40 minutes at 375°.—Mrs. Clarence Lauder, Penn Twp.

Raisin Cream Pie

1 c. raisins ¼ c. water
Bring to boil and turn out heat.
½ c. sugar 3 T. cornstarch
½ t. salt 1 T. flour

Mix in saucepan.

Heat 3 cups milk. Stir above mixture in gradually.

Cook over moderate heat, stirring constantly until mixture thickens. Boil 1 minute. Remove from heat. Stir 1 cup of hot mixture into 3 beaten egg yolks. Then blend into hot mixture in saucepan. Boil 1 minute more stirring constantly. Remove from heat. Blend in the following:

1 T. butter The hot raisins
1½ t. vanilla

Pour into baked 9 inch pie shell and top with meringue made from 3 egg whites beaten until frothy and ¼ teaspoon cream of tartar. Gradually beat in 6 tablespoons sugar. Bake 8 to 10 minutes in hot oven (400°) until brown.—Mrs. George McCormick, Blackhawk Twp.

Sour Cream Raisin Pie

1 c. raisins 2 egg yolks
½ c. sugar 1 c. sour cream
1 T. flour 1 T. butter
¼ t. salt 1 t. vanilla

Take a cup of raisins, boil in small amount of water for 10 minutes. Mix together sugar, salt and flour. Add to raisins and take from heat.

Put 2 egg yolks in a cup, beat slightly, fill cup with sour cream, add to raisins and boil until thick. Take from stove. Add butter and vanilla. Pour in baked pie shell and top with egg white meringue. Brown in hot oven.—Mrs. Warren Hill, Locust Grove Twp.; Mrs. Ivan Rector, Liberty Twp.

Lemon Pie

Four egg yolks beaten well with 1 cup sugar. Add sugar gradually with the juice and rind of 1 large lemon. Cook in double boiler until thick. Take off stove and fold in the beaten whites of 2 eggs. Use other 2 whites beaten with 4 tablespoons sugar for top. Pour into a baked crust and brown whites on top.—Mrs. E. A. Heald, Blackhawk Twp.

Lemon Pie

Cream together: 1 c. sugar
1 T. butter 1 heaping T. flour

Add: 2 beaten egg yolks and 1 c. milk. Juice and grated rind of 1½ lemons.

Beat 2 egg whites until stiff and fold into above mixture. Pour into baked crust and bake at 350° to 375° for 50 minutes.—Mrs. Harold Watkins, Stockport.

Lemon Pie

- | | |
|-------------------------|-----------------------|
| 1 lemon, juice and rind | 4 level T. cornstarch |
| 1½ c. sugar | 2 c. boiling water |
| 3 eggs | |

Mix sugar and cornstarch. Add boiling water and cook until thick and clear. Then add beaten egg yolks to the first mixture and cook 2 minutes longer. Remove from fire and add the juice and rind of lemon.

MERINGUE

- | | |
|--------------|---------------|
| 3 egg whites | Pinch of salt |
| 6 T. sugar | |

Return to oven and brown.

Powdered sugar may be used instead of granulated sugar for meringue.—Mrs. Hattie Carter, Liberty Twp.; Mrs. Paul Helterbran, Lockridge Twp.

Lemon Sponge Pie

- | | |
|-------------|-----------|
| 1 c. sugar | 2 eggs |
| 1 T. butter | 1 lemon |
| 2 T. flour | 1 c. milk |

Cream sugar and butter together with flour. Add egg yolks and grated rind and juice of lemon. Add milk and stir. Fold in stiffly beaten whites of eggs. Pour mixture into single crust and bake in a moderate oven until firm.—Mrs. Everett McAllister, Lockridge Twp.; Mrs. D. A. Tedrow, Liberty Twp.

Lemon Chiffon Pie

- | | |
|-------------------|-------------------------|
| 4 eggs, separated | 1 lemon, juice and rind |
| 1 c. sugar | 1 pkg. Knox gelatine |
| ¼ c. cold awter | ¼ t. salt |

Separate eggs. Mix egg yolk with a fork. Add ½ cup sugar, salt, juice of lemon and the grated rind. Cook in a double boiler to the consistency of custard. Mix ¼ cup cold water with gelatine. Let stand 3 minutes. Add to hot custard mixture. Beat egg whites until stiff, gradually add ½ cup sugar and beat again. Combine with the custard. Pile into baked pie shell. Place in a refrigerator to chill.—Mrs. Lewis J. Heghin, Fairfield.

Crumbly Peach Pie

- | | |
|-------------|----------------------------|
| 1 c. sugar | ¼ c. butter |
| ½ c. flour | 6 to 8 large fresh peaches |
| ¼ t. nutmeg | ½ recipe plain pastry |
| ¼ c. water | |

Mix sugar, flour and nutmeg. Cut in butter until crumbly. Sprinkle half the crumb mixture in a 9 inch pastry lined pie pan. Slice peaches over mixture, then add remaining crumb mixture over peaches. Pour water over pie. Bake at 350° until done.—Mrs. Roy Billingsley, Round Prairie Twp.

Chocolate Chiffon Pie

Heat $\frac{1}{2}$ cup milk. Dissolve 1 envelope plain gelatine in 1 tablespoon cold water. Add to milk with 2 tablespoons cocoa and 1 teaspoon vanilla.

Beat 3 egg yolks and 3 tablespoons sugar.

Beat 3 egg whites and 3 tablespoons sugar.

Combine above ingredients and pour into baked pie shell. Sprinkle with chopped nuts. Chill. Serve with whipped cream. Graham cracker crumb crust may also be used.—Mrs. Clarence Tracht, Cedar Twp.

Baked Chocolate Pie

$\frac{1}{4}$ c. butter	$\frac{1}{2}$ t. salt
1 c. sugar	3 eggs
$\frac{1}{4}$ c. flour	$\frac{3}{4}$ c. dark syrup
$\frac{1}{8}$ c. cocoa	$\frac{3}{4}$ c. milk
$\frac{3}{4}$ t. vanilla	$\frac{1}{2}$ c. nuts (optional)

Cream butter and sugar. Add flour, cocoa, and salt. Mix well. Beat in eggs, 1 at a time. Add syrup and beat well. Add milk and vanilla and beat again. Add nuts. Pour into an unbaked 9 inch pastry shell. Bake at 450° for 10 minutes. Reduce heat to 325° and bake 50 minutes or until firm.—Mrs. Urban Walker, Center Twp.

Sour Cream Cherry Pie

Line a pie pan with crust. Fill with cherries, (fresh or canned) and sweeten to taste. Add 1 or 2 tablespoons flour. Cover top with $\frac{1}{2}$ cup sour cream. Bake without top crust, 450° for 10 minutes then reduce heat to 350° and cook until cherries are tender. Make apple pie the same way but add a dash of cinnamon and invert a pie pan over top of pie to cook apples without drying them out.—Mrs. R. P. Sloot, Buchanan Twp.

Strawberry Pie

Mix: 24 graham crackers, rolled fine and 4 T. butter at room temperature.

Melt in double boiler 20 marshmallows and 2 tablespoons milk. Fold to keep fluffy.

Mix and fold into marshmallow mixture 2 cups fresh or frozen strawberries and $\frac{1}{2}$ cup sugar. Add $\frac{1}{2}$ pint cream, whipped and sweetened. Put in pyrex cake pan with $\frac{1}{2}$ of crumbs in bottom. Put rest of crumbs on top. Leave in refrigerator overnight.—Mrs. M. R. Gorman, Center Twp.

Oregon Chess Pie

1 unbaked 9 inch pie shell	3 eggs
$\frac{1}{2}$ c. shortening	1 c. chopped nuts
1 c. sugar	1 c. seedless raisins
$\frac{1}{4}$ t. salt	$\frac{1}{2}$ t. vanilla

Cream shortening and sugar until light and fluffy. Add salt. Add eggs, one at a time, beating well after each addition. Stir in raisins and nuts. Add vanilla and pour into unbaked pie shell. Bake in moderate oven (350°) for 40 to 50 minutes. Serve either hot or cold.—Mrs. Raymond Bonnett, Liberty Twp.

Ambrosia Pie

- | | |
|------------------------|-------------------------------|
| $\frac{1}{2}$ c. flour | 2 eggs |
| $\frac{3}{4}$ c. sugar | $1\frac{1}{4}$ c. water |
| $\frac{1}{8}$ t. salt | $\frac{1}{2}$ c. orange juice |
| 2 T. lemon juice | 1 9-inch baked pie shell |

Combine flour, salt, egg yolks. Stir in water, fruit juices and cook until clear. Chill. Pour into baked pie shell.

MERINGUE FOR AMBROSIA

Two egg whites, $\frac{1}{2}$ cup sugar, salt, 2 tablespoons water. Place unbeaten whites with water, sugar and salt over boiling water. Beat until thick. Cool and spread on pie.

Variations: Pineapple juice and chunks, fruit cocktail or cherries.—Mrs. Vern Nelson, Center Twp.

Pie Aloha

- | | |
|------------------------|------------------------------|
| 2 c. crushed pineapple | Pinch of salt |
| 5 T. flour | Juice of $\frac{1}{2}$ lemon |
| $\frac{3}{4}$ c. sugar | 2 eggs |

Heat pineapple in double boiler. Mix flour, sugar, and salt together. Add to hot pineapple and cook until thick, stirring constantly. Add lemon juice and beaten egg yolks. Continue cooking and stirring until eggs are done. Pour into baked crust. Add 5 tablespoons sugar to the stiffly beaten egg whites and spread on top. Brown in moderate oven.—Mrs. M. J. LaMorey, Liberty Twp.

Heavenly Pie

- | | |
|-------------------------------------|----------------------------|
| 2 bananas | $\frac{1}{4}$ c. nut meats |
| 1 c. sugar | 1 t. vanilla |
| 1 pint cream, whipped and sweetened | $\frac{1}{8}$ t. salt |
| | 2 egg whites |

Mix together the mashed bananas, sugar, salt, and egg whites and beat until stiff—15 minutes. Place mixture in a baked pie shell and bake in moderate oven until set. Remove from oven. Chill thoroughly. Top with the sweetened whipped cream to which has been added the flavoring. Place nut meats on top of cream. This makes a large pie.—Mrs. M. J. LaMorey, Liberty Twp.

Rhubarb Custard Pie

- | | |
|----------------------------|-------------------------------|
| 2 c. rhubarb cut in pieces | 2 eggs |
| 2 c. sugar | 3 T. butter |
| 4 T. flour | $\frac{1}{8}$ c. orange juice |

Mix together the cup of sugar and flour and slightly beaten egg yolks and orange juice. Put rhubarb in the pie shell and pour the mixture over it. Start with a very hot oven 400° and reduce temperature gradually. Takes about 45 minutes to an hour.—Mrs. Shirley Taylor, Fairfield.

Rhubarb Cream Pie

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|----------------------------------|--------------------|
| $1\frac{1}{2}$ c. cooked rhubarb | 1 T. butter |
| 1 c. sugar | 1 t. cornstarch |
| 2 egg yolks, beaten | 1 t. lemon extract |

Combine above ingredients and pour into unbaked pie shell. Bake in slow oven until custard is set. Put beaten egg whites on top and brown.—Mrs. Everett McAllister, Lockridge Twp.

Rhubarb Cream Pie

- | | |
|--------------|----------------------|
| 1 ½ c. sugar | 1 T. butter or cream |
| 3 T. flour | 3 well beaten eggs |
| ½ t. nutmeg | 3 c. cut rhubarb |

Blend sugar, flour, nutmeg and butter. Add eggs, beat until smooth. Line a 9 inch pie pan with pie crust. Add cut rhubarb. Pour liquid mixture over rhubarb. Top with pastry cut in fancy shapes—such as stars, etc.

Bake in hot oven 450° for 10 minutes. Then moderate oven 350° for 30 minutes or until done.—Mrs. Jay Simmons, Penn Twp.; Mrs. Kenneth Hix, Fairfield.

Never Fail Pie Crust

- | | |
|----------------------------|-----------|
| 3 c. sifted flour | 1 t. salt |
| 1 c. lard or 1 ¼ c. Crisco | |

Mix until crumbly. Beat 1 egg until light and add 5 tablespoons of water, 1 teaspoon vinegar. Add to the above mixture and form into a ball.—Mrs. John Facer, Fairfield; Mrs. Carl Rundquist, Fairfield.

1 - 2 - 3 Pie Crust

- | | |
|-------------------------|-----------------|
| 1 c. flour | 3 T. cold water |
| 2 T. shortening (large) | ½ t. salt |

Mix shortening and flour until crumbly. Add water and form into ball. This makes a large one crust pie.—Mrs. Harold W. Brereton, Cedar Twp.

Pie Crust

- | | |
|---------------------|-----------------|
| 2 ¼ c. sifted flour | ¼ c. cold water |
| 1 t. salt | 1 t. vinegar |
| ¾ c. shortening | |

Sift flour and salt into bowl. Take out ¼ cup flour. Cut shortening into remainder. Stir ¼ cup flour into water and vinegar. Add to flour and shortening. Mix quickly and lightly. Roll out.—Mrs. Floyd Johnson, Penn Twp.

Hot Water Pie Crust

Mix together: 1 lb. or 2 c. lard (room temperature)

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|-------------------------|------------------------|
| 2 T. salt | 1 c. boiling water |
| Add: ½ t. baking powder | 6 c. all purpose flour |

Must be chilled to roll. Will keep in refrigerator for a long period.—Mrs. Clarence Lauder, Penn Twp.

Hot Water Pie Crust

- | | |
|-----------------|--------------------|
| ¼ c. hot water | ½ t. salt |
| 1 ½ c. flour | ¼ t. baking powder |
| ½ c. shortening | |

Add fat to boiling water and stir until smooth. Sift flour, measure and sift with salt and baking powder. Add to liquid. Mix and chill for 12 hours. Warm to room temperature before rolling.—Mrs. Clarence Burnett, Liberty Twp.

Angel Food Pie

1 c. crushed pineapple 2½ T. cornstarch
1 c. cold water 3 egg whites
1 c. sugar 1 c. cream
⅓ t. salt ½ c. chopped nuts

Combine pineapple, water, sugar and salt. Place in top of double boiler and when mixture reaches boiling point, add corn starch which has been dissolved in a little cold water. When corn starch is thoroughly cooked, set aside to cool. When cold, fold in stiffly beaten egg whites; pour in baked pie shell. Cover with whipped cream and sprinkle with chopped nuts. Chill until ready to serve.

—Mrs. Duane Newbauer, Liberty Twp.

Rhubarb Chiffon Pie

Cook together: 2 c. finely cut rhubarb

½ c. sugar ¼ c. water

Dissolve: 1 envelope gelatine in ¼ cup cold water. Add to above mixture and chill.

Beat until stiff:

2 egg whites ¼ c. sugar

Whip ¼ cup cream, add to egg white mixture then add to rhubarb mixture and put in 9 inch baked pie shell and chill about 2 hours before serving.—Mrs. V. R. Shelangoski, Penn Twp.

Pear Mince Meat

3 lbs. pears 1 c. brown sugar
½ small orange peel and all ⅓ c. vinegar
1 lb. raisins ½ t. nutmeg
2 c. white sugar ½ t. cinnamon

Grind pears, raisins and orange together. Mix all together and cook 10 minutes.—Mrs. Vern Nelson, Center Twp.

DESSERTS

Baked Apples

(A Dessert or Salad)

Core 12 to 15 apples. Arrange in a buttered 10 inch baking dish. Bring to boiling $1\frac{1}{2}$ cups of sugar, 1 cup water, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ cup raisins, and red food coloring to make water red, if desired. Pour this over the apples and bake in 400° oven. Turn several times, so that coloring bakes in the apples. Bake until tender. Drain juice off in pan. Thicken with 3 tablespoons cornstarch and $\frac{1}{4}$ cup water. Arrange half marshmallows over apples. Put sauce over top. Sprinkle with nuts.—Mrs. Ray Hill, Locust Grove Twp.

Apple Crisp

6 large apples, sliced	$\frac{1}{4}$ t. nutmeg
$\frac{1}{2}$ t. cinnamon	$\frac{1}{2}$ c. granulated sugar

Spread apples in buttered baking dish. Cover with sugar and spices.

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

Mix flour and sugar. Cut in butter until coarse meal. Sprinkle over apples. Bake 1 hour at 325° .—Helen Miller, Liberty Twp.

Apple Crisp

(Really Rich)

8 to 10 apples	1 t. vanilla
$\frac{1}{2}$ c. butter	1 c. lt. cream
1 c. sugar	1 t. cinnamon
$\frac{3}{4}$ c. flour	$\frac{1}{4}$ t. salt

Put cream in baking dish, and add sliced apples. Mix butter, sugar and flour with cinnamon and salt. Pack over top of apples. Cream bubbles through packed sugar and butter. Bake at 375° until apples are done.—Mrs. Rex Neil, Blackhawk Twp.; Mrs. Clark Johnston, Polk Twp.

Apple Dumplings

2 c. flour	1 T. sugar
2 t. baking powder	4 T. butter
1 t. salt	$\frac{3}{4}$ c. milk

Roll the dough and cut into squares. On each square, place an apple which has been pared and cut in half or sliced. Sprinkle with a teaspoon of sugar and dash of cinnamon. Fold the dough over the apple, and place in a baking dish. Pour the following mixture over them, and bake at 350° until brown.

2 c. water	2 T. butter
1 c. sugar	

Mix together and bring to a boil.—Bernice Rodibaugh, Liberty Twp.; Mrs. Earl G. August, Buchanan Twp.

Apple Goodie

Peel and slice 1 dozen apples. Mix 1½ cups sugar with 1 tablespoon flour. Press in buttered baking dish. Sprinkle with cinnamon, if desired.

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|------------------|--------------------------------------|
| 1 c. flour | ½ c. butter |
| 1 c. brown sugar | ¼ t. baking powder, soda
and salt |
| 1 c. oatmeal | |

Mix together until crumbly. Spread over apples. Bake in a moderate oven. Serve with cream.—Mrs. Herbert Johnson, Lockridge, Mrs. Gerald C. Anderson, Walnut Twp.

Apple Puff

- | | |
|------------------|---------------------------|
| ¾ c. sugar | ½ c. cream |
| 1 c. water | 1½ c. finely diced apples |
| 1 c. biscuit mix | 1 T. butter |
| 2 T. sugar | |

Combine sugar, water and a bit of red food coloring, if desired, in 8 inch square or round baking pan. Cook 5 minutes. Combine biscuit mix, 2 tablespoons sugar and cream. Add apples. Drop in mounds in boiling syrup. Dot with butter and sprinkle with cinnamon, nutmeg, and sugar. Bake in hot oven (450°) about 20 minutes. Serve warm.—Mrs. Gerald C. Anderson, Walnut Twp.

Angel Delight

- | | |
|-----------------------------------------|-------------------------------------|
| 1 No. 2 can crushed
pineapple | 1 c. milk |
| 1 4-oz. box marshmallows,
finely cut | 1 c. chopped blanched
almonds |
| 1 8-oz. bottle maraschino
cherries | 1 c. heavy cream, whipped |
| 1 envelope plain gelatine | 1 10-in. (large) angel food
cake |

Combine pineapple, marshmallows, and cherries including juice. (Save a few cherries for decoration.) Let soak 6 hours or overnight. Soften gelatine in ½ cup cold milk for 5 minutes. Add ½ cup hot milk. Chill until slightly thickened. Add fruit mixture and almonds; fold in whipped cream. Cut angel food in two layers. Put layers together with mixture and frost tops and sides. If there is still some mixture left, drop in the middle. Chill cake before serving. Decorate with cherries and almond halves. Twenty portions. (To reduce calories, I like to use whipped milk instead of cream. I use dried milk and whole milk for whipping.)

WHIPPED MILK TOPPING

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|----------------------|------------------|
| ½ c. milk | 1 T. lemon juice |
| ½ c. dried skim milk | |

Chill. Whip and add 2 tablespoons sugar. Makes 2½ cups.—Mrs. Ralph Mann, Blackhawk Twp.

Apricot Delight

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|------------------------------------------------|---------------------|
| 1 No. 2½ can apricots,
drained and strained | 1 c. sugar |
| 2 T. tapioca | 1 c. cream, whipped |

Place the juice in top of double boiler. Add tapioca, sugar and the strained apricots. Cook 15 minutes. Cool, and add whipped cream.—Viola Salts, Center.

Angel-Chocolate Dessert

1 angel food loaf cake

Crumble in a 9x9 inch pan.

1 pkg. chocolate chips

2 egg yolks beaten

4 T. water

Melt the above ingredients in double boiler. Let the mixture cool. Add 2 beaten egg whites, 3 tablespoons sugar, 1 cup cream, whipped, 1 teaspoon vanilla. Mix this through the crumbled angel food cake. Sprinkle nuts over top. Serve.—Mrs. Mervin Hollander, Buchanan Twp.; Mrs. Robert H. Diers, Walnut Twp.

Cranberry Crunch

1 c. brown sugar

½ c. flour

1 c. quick oats

Mix these three ingredients with ¼ pound of butter or substitute. Press ½ this mixture in 8x8 inch pan, slice over it 1 can cranberry jelly and cover with remaining part of mixture. Bake 45 minutes at 325°. Slice and serve with a slice of vanilla ice cream. We like it with cherries as well as cranberries.—Mrs. W. G. Pence, Fairfield

Caramel Dumplings

Caramelize ½ cup sugar. Add 2½ cups hot water, 1 cup sugar, 1 tablespoon butter, few grains salt, 1 teaspoon vanilla. Boil 10 minutes.

For the batter use 1 tablespoon butter, ½ cup sugar, ½ cup milk, few grains salt, and flour to stiffen with 1 teaspoon baking powder.

Drop by spoonful into boiling syrup. Bake 15 or 20 minutes at 375°. Top with whipped cream.—Mrs. Bernard Merriam, Fairfield.

Chocolate Pudding

4 c. milk

½ t. salt

1 heaping T. cocoa

1 egg

1 c. sugar

1 t. vanilla

4 rounded T. flour

Heat milk. Add blended ingredients, and bring to boil. Add vanilla. Makes 8 large servings.—Mrs. Keith Allison, Liberty Twp.

Baked Chocolate Pudding

1 c. sifted flour

2 T. melted butter

¼ t. salt

1 t. vanilla

¾ c. sugar

1 sq. melted chocolate or 1

2 t. baking powder

T. cocoa

½ c. sweet milk

½ c. nut meats

TOPPING MIXTURE

½ c. white sugar

4 T. cocoa

½ c. brown sugar

Sift together dry ingredients and add other ingredients. Mix well, and pour into pan and top with mixture. Pour 1½ cups cold water over all and bake 40 minutes in 350° oven. Batter rises to top and makes a chocolate sauce in the bottom. Serve with whipped cream or ice cream.—Mrs. Keith Allison, Liberty Twp.; Mrs. Glenn Lisk, Fairfield.

Chocolate Whipped Cream

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|------------------------------|-----------------------|
| 1 c. sugar (less if desired) | 1 pint whipping cream |
| 3 T. Hershey's cocoa | 1 t. vanilla |

Sift cocoa and sugar together. Then stir into unwhipped cream and let stand 3 hours before whipping. Whip as usual. Add vanilla.—Mrs. Myron Kurtz, Walnut Twp.

Easy Cherry Dessert

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|------------|------------------------|
| 1 c. flour | 1 egg |
| 1 c. sugar | 1 No. 2½ can cherries, |
| 1 t. soda | drained |

Mix above ingredients, and bake at 325° for 30-35 minutes.

Serve warm with following sauce. Heat in double boiler ½ cup butter, 1 cup sugar and ½ cup rich cream. Add 1 teaspoon vanilla just before serving.—Lois Sayre, Fairfield.

Cherry Pudding

- | | |
|-----------------------|---------------------|
| 1 c. sugar | 1 c. and 1 T. flour |
| 1 T. butter | 1 t. soda |
| 1 egg | ½ c. nut meats |
| 1 c. drained cherries | |

Cream butter and sugar. Add egg, then flour and soda. Add cherries and nuts last. Bake about 25 minutes, in moderate oven. Serve with whipped cream or clear sauce.—Mrs. Alex Allerdice, Lockridge; Mrs. Earl August, Buchanan Twp.; Mrs. Bill Allison, Liberty Twp.; Elizabeth Hoskins, Center Twp.

Cherry Pudding and Sauce

(A Party Dessert)

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|-------------|-----------------------|
| 1 c. sugar | 1 egg |
| ¼ c. butter | 1 c. drained cherries |
| 1 c. flour | 1 t. baking powder |

Stir soda into cherries and add to rest of batter. Mix well, and pour into loaf pan. Bake until toothpick comes out clean.

SAUCE

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|------------|----------------------------|
| 1 c. sugar | Lump of butter |
| 1 T. flour | ½ c. cherry juice, colored |
| ¼ c. water | with red food coloring |

Mix ingredients, and cook until sauce thickens. Pour on individual servings of cherry pudding. Put a large spoonful of whipped cream and a cherry on top of each.—Mrs. E. A. Heald, Blackhawk Twp.

Graham Date Nut Squares

- | | |
|---------------|--------------------------|
| 3 beaten eggs | 1 t. baking powder |
| 1 c. sugar | 1 c. graham crackers |
| ¼ c. flour | 1 c. chopped dates |
| ¼ t. salt | 1 c. broken walnut meats |

Beat eggs and sugar until light and fluffy; add sifted dry ingredients. Stir in graham cracker crumbs, dates and nuts. Turn into greased 8 inch square pan. Bake in moderate oven 350° for 45 minutes. Serve warm with whipped cream. Serves 8.—Florence Baker, Liberty Twp.

Coconut Pineapple Puffs

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|------------------------------------------|---------------------------------|
| 16 marshmallows, quartered | ¼ c. chopped walnuts |
| ½ c. spoon size cubes pineapple, drained | (English) |
| ½ c. heavy cream, whipped | ¼ c. sliced maraschino cherries |
| | 1 c. shredded coconut |

Combine marshmallows and pineapple; chill 30 minutes. Fold into whipped cream. Add nuts and cherries. Chill in refrigerator 1 hour. Drop marshmallow mixture by spoonfuls onto coconut and roll until ball is covered with coconut. (Chill.) Serve with a topping of whipped cream and a maraschino cherry. Makes 8 puffs.—Mrs. Elnora M. Shaw.

Date Pudding

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|------------------------------------|----------------|
| Put in bowl: 1 c. dates | |
| 1 c. nut meats | 1 c. hot water |
| ½ t. soda | 1 T. butter |
| Stir into this mixture: 1 c. sugar | |
| ½ t. salt | 1½ c. flour |
| 1 t. vanilla | 1 whole egg |

Batter will be thin.

Grease flat good sized baking dish, and bake 30 minutes in a 350° F. oven. This makes a large pudding and will serve several persons. Delicious with whipped cream.—Mrs. Lawrence Roth, Fairfield.

Date Pudding

- | | |
|-------------------|--------------------|
| 1 c. brown sugar | 1 c. chopped dates |
| 1 c. flour | ¼ t. salt |
| ½ c. milk | 1 t. baking powder |
| ½ c. chopped nuts | |

Mix together.

Mix ½ cup brown sugar, ½ cup white sugar, 1 teaspoon butter, 1¼ cups water, and 1 teaspoon vanilla. Boil for 3 minutes. Pour syrup into greased pan. Drop batter by spoonful into syrup. Bake 40 minutes at 350°. This is delicious with whipped cream topping.—Mrs. E. M. Galbraith, Fairfield.

Date Pudding

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|---------------------------------------------------------------------------------------------|--------------------|
| ½ c. dates, cut fine | 1 c. boiling water |
| Simmer above ingredients and cool. Add 1 teaspoon soda and stir mixture into the following: | |
| 1 c. sugar | 1 T. shortening |
| 1½ c. flour | 1 egg |
| ½ t. baking powder | |

Bake in a 9x9 inch pan for 25 or 30 minutes at 350°. While baking, cook the following until thick and spread on cake, as it is taken from the oven.

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|--------------------|--------------------|
| ½ c. chopped dates | 1 c. sugar |
| ¾ c. nuts | ¾ c. boiling water |

—Mrs. Homer Mann, Walnut Twp.; Mrs. Russell Sheekler, Walnut Twp.

Date Nut Pudding

- | | |
|------------------------|----------------------------|
| 1 c. sugar | ½ c. sifted flour |
| 1 c. nuts (chopped) | 1 heaping t. baking powder |
| 1 ¼ c. dates (chopped) | 3 eggs |
| ½ c. hot water | |

Beat egg yolks until light, add sugar and beat well. Put hot water over dates to soften. Add other ingredients. Add flour and baking powder. Fold in beaten egg whites. Bake in an oblong pan 13x9x2 inches. Bake in a 350° F. oven for 30 to 40 minutes. Serve with whipped cream.—Mrs. Myron Metz, Liberty Twp.; Mrs. Mark Hoskins, Fairfield; Anna Chandler, Fairfield.

Date Roll

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|---------------------------|----------------------------------|
| 1 c. or lb. stoned dates | 1 t. vanilla |
| 1 c. nut meats | ¾ c. milk which is about ½ cream |
| 15 marshmallows (colored) | |
| 18 graham crackers | |

Grind dates through food chopper, cut nuts with knife, roll cracker crumbs, cut marshmallows with knife. Mix all together and add milk. Mix it like you would for bread. Then form in a roll and roll in dry cracker crumbs which you have on a towel; chill. Serve with whipped cream.—Mrs. Jessie Danielson, Cedar Twp.

Finke'

- | | |
|---------------|------------------------------------------|
| 2 c. flour | 1 T. butter |
| 4 egg yolks | Enough milk to make dough as for noodles |
| Pinch of salt | |

Mix ingredients. Roll out dough thin on well floured board. Cut dough in diamond shape, and make 3 or 4 slits on each piece. Fry in deep fat until golden brown. Sprinkle with sifted powdered sugar.—Mrs. Frank Weston, Lockridge.

Gooseberry Pudding

- | | |
|--------------------|--------------------------------------------|
| 1 c. flour | 2 eggs in a cup, fill cup with light cream |
| 1 t. baking powder | |

Put eggs and cream in a bowl, and beat well. Add 1 cup sugar, 1 teaspoon vanilla, baking powder and flour.

Open jar of berries, put on stove to heat. Sweeten and thicken a little, if desired. Pour batter on top. Bake in moderate oven. Other berries or fruit may be used. Serve with thick sweet cream.—Mrs. Leslie Hickenbottom, Center Twp.

Graham Pudding

- | | |
|------------------------------------------------------------|-------------------|
| 1 c. sorghum molasses | Pinch of salt |
| 1 t. soda dissolved in a little hot water added to sorghum | 2 c. graham flour |
| | 1 c. raisins |
| 1 c. sweet milk | 1 c. nut meats |

Steam in greased mold for 2 hours. (Don't make any stiffer.) Serve with whipped cream.—Mrs. Clyde Lancaster, Liberty Twp.

Graham Cracker Chocolate Pudding

- | | |
|----------------------------------------------------|-----------------------------------|
| 20 marshmallows melted in
½ c. milk | 20 graham crackers rolled
fine |
| 2 T. sugar | 1 t. sugar |
| 1 oz. grated chocolate (let
cool) | ¼ t. cinnamon |
| 1 c. cream, whipped and
added to cooled mixture | 3 T. melted butter |

Beat thoroughly. Sprinkle half of crumbs on bottom of 8x8 inch pan. Pour in mixture. Sprinkle balance of crumbs on top and some chopped nuts. Let chill several hours.—Mrs. J. E. Pierson, Fairfield.

Graham Cracker Pudding

Soak one package of lemon jello in ½ cup hot water. Put ¾ cup milk in pan to heat, when hot add 2 beaten egg yolks and ½ cup sugar. Cook till it coats the spoon, add ¼ teaspoon salt, remove from fire, add vanilla. Stir this into jello mixture. Let cool until it starts to set. Add 2 beaten egg whites and 1 cup cream, whipped.

While waiting for the above mixture to cool, melt 3 tablespoons butter and 3 tablespoons brown sugar. Roll 12 graham crackers fine and mix together. Put ½ of this mixture in bottom of 9x9 inch pan and pour in the above mixture. Cover with remaining graham cracker crumbs.—Mrs. Mervin Hollander, Buchanan Twp.

Ice Box Pudding

- | | |
|--------------------------|-----------------------------------|
| 1 c. butter or margarine | 1 small can shredded
pineapple |
| 1 lb. powdered sugar | 1¼ lb. vanilla wafers |
| 6 eggs | |

Cream butter, add sugar and beat well. Use rotary or electric beater. Add 2 egg yolks and beat well. Then, add the rest of yolks, two at a time, beating after each addition. Add well beaten egg whites; then pineapple. Spread a layer of whole wafers in pan, 9x14 inches. Spread ½ of mixture over wafers, another layer of wafers, ½ of mixture, until you have three layers of each. Top with crushed wafers. Set in refrigerator at least 12 hours.—Mrs. Ed Avery, Polk Twp.

Chocolate Ice Box Cake

- | | |
|-------------------------|-----------------------|
| 2 bars German chocolate | 12 to 18 marshmallows |
| 8 T. hot water | |

Melt and blend the above ingredients. Cool.

- | | |
|----------------------|---------------------------------------------------------------------|
| 3 T. sugar, optional | Lady Fingers, vanilla wafers,
sugar cookies or left over
cake |
| 4 eggs, separated | |
| Vanilla | |

Add egg yolks, one at a time, and beat into chocolate mixture. Fold in beaten egg whites and alternate layers of cookies and sauce in glass dish. Place in refrigerator for 24 hours. Top with whipped cream.—Mrs. L. L. Weis, Fairfield.

Grape Nut Pudding

1 c. dry Grape Nuts

1 qt. scalded milk

Soak until cool.

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

3 beaten eggs

1 c. raisins—if desired

Put into a buttered casserole. Bake slowly until it sets as a custard sets.—Caroline Dickey, Polk Twp.

Chocolate Ice Box Dessert

First part:

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

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

Cream together, add 2 egg yolks and mix well. Beat 2 egg whites, and fold into creamed mixture.

Second part:

Whip $\frac{1}{2}$ cup cream and add 1 small can crushed pineapple (drained) and $\frac{1}{2}$ cup nuts, chopped fine.

Roll chocolate wafers fine. Use $1\frac{1}{2}$ cups. In bottom of a 9 inch pan, place $\frac{1}{2}$ cup of crumbs, spread first mixture over crumbs, then use $\frac{1}{2}$ of crumbs over this. Now add the second part and last the remaining $\frac{1}{2}$ cup of crumbs. Let stand in refrigerator over night.

—Mrs. E. U. Peasley, Fairfield.

Chocolate Ice Box Pudding

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

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

Cream together, then add 3 egg yolks thoroughly beaten, 1 medium can Hershey's syrup, $\frac{1}{2}$ pound marshmallows, cut fine, and 1 cup nuts. Add the egg whites which have been stiffly beaten. Roll 16 graham crackers fine, and put layer in bottom of pan. Pour in pudding. Put crumbs on top. Chill. Serve with whipped cream.

—Mrs. Walter Bower, Lockridge Twp.

Marshmallow Pudding

4 egg whites, beaten stiff

1 T. gelatine

1 c. sugar, beaten into egg whites gradually

1 c. water or fruit juice

Pour half of water on gelatine. Boil other half and add to gelatine. Whip into sugar and eggs. If different colors are desired, take out part and use food coloring. Add fruit cocktail or nuts. Pour into mold and let set. Serve with whipped cream.—Mrs. Herbert Johnson, Lockridge.

Favorite Marshmallow Ice Box Pudding

36 marshmallows

1 pt. whipping cream

1 c. milk

1 med. can crushed

12 graham crackers

pineapple

Heat milk in double boiler, stir in marshmallows. Heat until dissolved. Cool. Whip 1 pint cream. Add $\frac{1}{2}$ of pineapple to cream, then add all to marshmallows and milk. Roll 12 graham crackers. Take half of crackers and other half of pineapple and spread in oblong dish. Pour other mixture over crackers. Put remaining crackers on top. For variety $\frac{1}{2}$ cup chopped nuts may be added to marshmallow milk mixture.—Mrs. Don K. Angstead, Center Twp.; Mrs. Dayton Small, Buchanan Twp.; Mrs. Harold Watkins, Stockport.

King Tut Pudding

$\frac{3}{4}$ c. tapioca	1 c. chopped dates
1 $\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ c. nuts
1 $\frac{1}{4}$ qt. boiling water	$\frac{1}{2}$ t. vanilla

Cook tapioca with sugar and water in double boiler. Cool. Add nuts and fruit. Serve over crisped graham crackers and garnish with whipped cream.—Mrs. Lester Bonnett, Buchanan Twp.

Kucken

(Fruit)

2 c. sifted flour	$\frac{1}{3}$ c. shortening
1 t. soda	1 egg
$\frac{1}{2}$ t. salt	1 c. buttermilk, scant
$\frac{1}{4}$ c. sugar	

Sift dry ingredients. Cut in shortening. Add $\frac{2}{3}$ cup buttermilk to beaten egg and moisten dry ingredients, adding more buttermilk, if necessary to make soft dough. Pat dough $\frac{1}{2}$ inch thick in shallow pan. (8 inch pan.) Make rim around edge to hold in the juice. Cover with 1 quart cherries, sugar to sweeten, and 2 tablespoons butter. Bake at 425° for 40 minutes. Other fruits may be used such as peaches, apricots, cooked dried prunes or other cooked dried fruits.—Mrs. R. P. Sloat, Lockridge.

Peach-Pecan Shortcake

Preheat oven at 425° F.

2 c. sifted all purpose flour	$\frac{1}{3}$ c. shortening
3 t. baking powder	$\frac{1}{2}$ c. broken nut meats
1 t. salt	$\frac{1}{2}$ c. milk
3 T. sugar	1 egg

Sift dry ingredients together; cut in shortening until the consistency of corn meal. Add nuts. Combine milk and slightly beaten egg. Add to flour mixture at once, while stirring with a fork. Bake 15 minutes. Serve with sweetened fresh peaches and whipping cream between and on top of biscuits. Top with nuts.—Mrs. Radford Small, Liberty Twp.

Strawberry Shortcake

1 $\frac{1}{4}$ c. sifted cake flour	$\frac{1}{3}$ c. shortening
$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ c. milk
2 t. baking powder	1 t. vanilla
$\frac{1}{2}$ t. salt	1 egg, unbeaten

Sift flour, sugar, baking powder, and salt into mixing bowl. Drop in shortening, add milk and vanilla. Beat 150 strokes. Add egg. Beat 150 strokes. (If electric mixer is used, beat two minutes, in each case.) Bake in square cake pan at 350° for 25 minutes. Cool. Remove from pan. Cut in nine squares. Split each square. Put on individual serving plates. Add a layer of fresh, sweetened strawberries, then spread with whipped cream. Add top layer of cake. Then another layer of strawberries. Pile high with whipped cream. Add a whole strawberry on top of each.—Mrs. Lester McKee, Liberty Twp.

Martha Washington Pudding

2 c. sugar
1 heaping T. cocoa
Pinch of salt
3 c. water

Boil in baking pan for 15 minutes.

On top of this drop the following mixture.

$\frac{1}{2}$ c. sugar
2 T. butter
 $\frac{1}{2}$ t. cinnamon
1 T. cocoa
1 c. raisins or dates
1 c. nuts
 $\frac{1}{2}$ c. milk
1 c. flour
3 t. baking powder

Bake in moderate oven.—Anna Chandler, Fairfield.

Peach Cobbler

Sift 1 cup flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt together. Dredge $\frac{1}{2}$ cup raisins in this mixture. Cream together 1 egg and $\frac{1}{2}$ cup sugar. Add dry ingredients and $\frac{1}{4}$ cup milk, 3 tablespoons melted butter, $\frac{1}{4}$ teaspoon vanilla and $\frac{1}{4}$ teaspoon lemon.

Put batter in a greased 8x12 pan and top with 2 cups sliced, fresh peaches, pressing the peaches in just a little. Mix together $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ teaspoon cinnamon and sprinkle on top of batter. Bake for 40 minutes at 350°.—Mrs. Dale Krumboltz, Center Twp.; Mrs. Iva Billingsley, Lockridge.

Fruit Cobbler

(Basic Recipe)

1 c. sugar (if canned fruit is sweetened, use only $\frac{1}{4}$ c. sugar)
4 T. all purpose flour
 $\frac{1}{2}$ t. cinnamon
2 c. canned fruit with $\frac{3}{4}$ c. juice (or 3 c. fresh fruit, such as cherries, peaches, berries)
 $\frac{1}{2}$ recipe for shortcake (below)

Mix sugar, flour and cinnamon and blend with fruit and juice, if canned fruit is used. Pour into 2 quart greased casserole or utility dish. Roll shortcake dough $\frac{1}{2}$ inch thick. Fit over top of fruit. Prick with fork. Bake in a preheated oven at 400° F. for 25-30 minutes.

SHORTCAKE

2 c. all purpose flour, sifted before measuring
4 t. baking powder
 $\frac{1}{2}$ t. salt
2 T. sugar
 $\frac{1}{2}$ c. shortening
 $\frac{3}{4}$ c. milk
2 T. butter or margarine

Sift dry ingredients together and work in shortening mixture until crumbly. Add milk, and when well blended, toss on floured kneading board. Knead gently for a minute or so. Then pat to $\frac{1}{2}$ inch thickness.—Mrs. Ray Lasek, Walnut Twp.

Rhubarb Pudding

Cut 4 cups rhubarb in baking dish. Cream $\frac{3}{4}$ cup sugar with 3 tablespoons butter. Sift 1 cup flour with 1 teaspoon baking powder and $\frac{1}{4}$ teaspoon salt. Add dry ingredients with $\frac{1}{2}$ cup milk to creamed mixture. Pour over rhubarb. Mix 1 cup sugar with 1 tablespoon cornstarch and $\frac{1}{4}$ teaspoon salt. Sprinkle over cake mixture. Pour 1 cup hot water over entire mixture. Bake in moderate oven for 1 hour.—Mrs. Chas. Keller, Fairfield; Mrs. Fred Johnson, Fairfield.

Rhubarb Pudding

1 T. butter
1 c. sugar
1 c. milk
2 c. flour
2 t. baking powder

Mix. Put dough in baking dish and cover with 2 cups cut rhubarb, 1 cup sugar, 2 cups water and few drops red coloring. Use other fruit, if desired.—Mrs. Cleve Howard, Liberty Twp.

Raisin Quickie Pudding

Mix together: 1 c. flour
 $\frac{7}{8}$ c. sugar
Add: 1 c. raisins
 $1\frac{1}{2}$ t. baking powder
 $\frac{1}{4}$ t. salt
 $\frac{1}{2}$ c. milk

Pour into greased baking dish. Pour the following hot sauce over the top:

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

Bake 350° for 30 to 40 minutes or until brown. Serve with cream. Good hot or cold.—Mrs. Glenn Lisk, Fairfield.

Quick Dessert

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

Sift together. Then add $\frac{1}{2}$ cup nut meats, $\frac{3}{4}$ cup pitted dates (or 1 cup raisins). Mix thoroughly. Then add $\frac{1}{2}$ cup milk; turn into a greased baking dish. Dissolve 1 cup brown sugar in $1\frac{1}{2}$ cups boiling water. Pour over batter, and bake 30 to 35 minutes at 350°.—Mrs. Isadore Deutsch, Jr., Penn Twp.

Unusual Rice Pudding

Grease baking dish.
Put into baking dish:

2 qts. milk
 $\frac{1}{3}$ c. dry rice
 $\frac{1}{2}$ c. sugar
Pinch salt

Bake, and bake and bake !!! Very slowly for about 4 hours at least. The longer it is baked, the thicker it becomes . . . after it has baked about three hours, add a few chunks of butter.—Caroline Dickey, Polk Twp.

Cream Puffs and Eclairs

Heat to boiling in heavy sauce pan 1 cup water, $\frac{1}{2}$ cup butter, and $\frac{1}{4}$ teaspoon salt. Add all at once with vigorous stirring, 1 cup all-purpose flour. Cook, stirring constantly, until mixture forms a ball. Remove from heat, and cool slightly. Add 4 whole eggs, one at a time, beat vigorously after each addition, until mixture is smooth. Drop from tablespoon 2 inches apart on greased baking sheet. Bake at 450° for 15 minutes. Then reduce temperature to 325° for 25 minutes. Remove carefully with spatula and cool on rack. Cool thoroughly. Fill from side with pudding mixture. Variations, creamed chicken, whipped cream or fruit mixture. One to $1\frac{1}{2}$ dozen.—Mrs. Ralph Peebler, Liberty Twp.

Ritz Crackers Dessert

- 16 Ritz crackers, broken in small pieces, (not rolled too fine) $\frac{3}{4}$ c. nut meats
1 t. baking powder

Beat 4 egg whites stiff. Fold in 1 cup sugar and 1 teaspoon vanilla. Fold the first mixture into the whites. Pile in the center of a 9 inch ungreased pie pan. Bake 350° for 30-35 minutes or until light brown. Serves 6.—Mrs. Earl August, Buchanan Twp.

Schaum Torte

Into an electric mixer, put 3 egg whites, 1 cup sugar, $\frac{1}{4}$ teaspoon cream of tartar, $\frac{1}{2}$ teaspoon vinegar, $\frac{1}{2}$ teaspoon vanilla. Beat at high speed until it gathers around the beater and will stand in stiff peaks. Place in well buttered pyrex dish. Start in cold oven. Bake until hard and dry crust (1 hour at least) in a 250° oven. Serves 6.—Mrs. L. J. Pumroy, Fairfield.

Meringue Shells

- 3 egg whites $\frac{1}{2}$ t. vinegar
1 c. sugar $\frac{1}{4}$ t. vanilla
 $\frac{1}{8}$ t. salt

Add salt, vinegar, vanilla to egg whites. Beat to a stiff foam. Gradually, add sugar and continue beating. Bake at 325° for 45 minutes. Put brown paper on bottom of greased cookie sheet. Remove immediately when taken from oven. Makes 6 large shells.

These make a complete dessert when served with ice cream and topped with fresh or frozen fruit. (Cut off the top of shell or puff. Place a scoop of ice cream on bottom part of shell; replace top; then add crushed, sliced, or whole fruit.)—Mrs. Alfred McCracken, Penn Twp.

Suet Pudding

- 1 c. sugar 1 large c. each, suet
1 heaping t. each, cinnamon, (ground) currants, raisins, chopped apples and nuts
1 scant t. salt
1 heaping t. soda 1 c. sweet milk (1 substitute fruit juice or cider for milk)
2 c. bread crumbs
2 c. flour

Mix well. Steam 3 hours. Add candied peel and fruit, if you like.—Mrs. W. T. Cotter, Blackhawk Twp.; Mrs. Harry Griffith, Fairfield.

Swedish Sour Cream Pudding

- 1 c. sour cream 3 T. sugar
2 c. milk 3 T. flour
3 eggs 1 t. vanilla

Whip cream. Add beaten eggs. Mix sugar and flour. Beat into mixture. Add milk and vanilla. Bake about 1 hour in a moderate oven until set like custard. Use a pan large enough, as it rises slightly during baking.—Mrs. J. E. Pierson, Fairfield.

Lemon Chiffon Pudding

2 T. flour	1 can milk or rich, fresh milk
$\frac{3}{4}$ c. sugar	2 eggs, separated
1 T. butter	
2 or 3 T. lemon juice	

Softened butter, flour, sugar blended. Beat egg yolks, add milk and lemon juice. Combine above ingredients and fold in beaten egg whites. Bake at 300° for 45 minutes. (This is also good as a pie filling.)—Mrs. L. L. Weis, Fairfield.

Fruit Pudding

2 eggs, beaten	2 c. sifted flour
$\frac{3}{4}$ c. milk	2 t. baking powder
$\frac{1}{2}$ c. melted butter	1 c. sugar
1 t. vanilla or favorite flavoring	$\frac{1}{4}$ t. salt

Mix liquids and add dry ingredients. Mix well. Cover bottom of pan with sugared fruit. Pour mixed batter over fruit and bake at 350° for 30 minutes. For the fruit, use apples, peaches, apricots or pineapple, fresh or canned. Serve with cream or whipped cream.—Mrs. A. L. Goehring, Des Moines Twp.

Soda Cracker Pie

3 egg whites stiffly beaten	$\frac{1}{4}$ t. baking powder
1 c. sugar gradually beaten in	1 t. vanilla
Add 16 soda crackers rolled fine	$\frac{1}{2}$ c. broken pecan meats

Blend together and pour in buttered 9 inch pie dish. Bake for 30 minutes in 325° oven. Cool, cover with a layer of well drained sliced peaches. Cover with 1 cup stiffly beaten whipped cream. Chill in refrigerator. Can stand overnight. Other fruits may be used.—Mrs. Robert Creek, Batavia.

White Chiffon Pie

Filling: $\frac{1}{2}$ c. sugar	$\frac{1}{4}$ c. flour
1 env. gelatin (1 T.)	$\frac{1}{2}$ t. salt

Gradually stir in $1\frac{3}{4}$ c. milk. Cook over medium heat until mixture boils, stirring constantly. Boil 1 minute. Place in cold water, and cool. Blend in $\frac{3}{4}$ t. vanilla and $\frac{1}{2}$ t. almond flavoring. Carefully fold into a meringue made of $\frac{1}{4}$ t. cream of tartar, 3 egg whites and $\frac{1}{2}$ c. sugar. Fold in $\frac{1}{2}$ c. whipping cream (whipped) and 1 c. moist, shredded coconut. This can be put in a graham crust or pie shell. Chill several hours until set. Serve cold. Delicious topped with crushed strawberries or raspberries. Mrs. Jay Cowguill, Polk Township

FROZEN DESSERTS AND SAUCES

Frozen Lemon Pie

3 egg yolks	4 T. lemon juice
1 egg whole	1 c. whipping cream
$\frac{1}{2}$ c. sugar	Rind of $\frac{1}{2}$ lemon

Beat egg yolks and all but one tablespoon sugar until well blended. Add lemon juice and lemon rind; cook until thick. Cool and remove rind. Beat white stiff with 1 tablespoon sugar and add to custard mixture. Add whipped cream and blend well.

Line mold with rolled vanilla wafers on bottom and sides of pan which has been greased well with butter. Pour in filling, cover with crumbs, and freeze.—Mrs. D. A. Ricketts, Fairfield.

Lemon Sherbet

1 $\frac{1}{4}$ c. granulated sugar	$\frac{1}{4}$ t. lemon extract
$\frac{1}{2}$ c. lemon juice, grated rind of 1 lemon	1 pint milk

Combine sugar, lemon juice, rind and flavoring. Add milk and stir until the sugar is dissolved. Pour into freezing trays and freeze firm; remove to chilled mixing bowl and beat until light and creamy. Return to refrigerator and finish freezing. Serve in chilled sherbets.—Mrs. Kenneth Larson, Buchanan Twp.

Helen Merriam Stewart's Vanilla Ice Cream

(Makes One Gallon)

Beat 4 eggs.

Add: 2 c. sugar

$\frac{3}{8}$ t. salt

2 T. imitation vanilla

$\frac{1}{4}$ t. lemon extract

2 qt. whole milk

1 large can evaporated milk

Scald the milk before adding.—Mrs. Bernard Merriam, Fairfield.

Lemon Velvet Sherbet

2 eggs

1 c. sugar

1 $\frac{3}{4}$ c. milk

Juice of 2 lemons and a little grated rind

1 c. cream

Beat eggs until thick and lemon colored. Beat in sugar. Add milk. Very slowly add lemon juice and rind. Freeze until almost firm. Cool a bowl. Beat with hand beater a few seconds. Add whipped cream slowly. Slowly. Stir occasionally.—Vera Christenson, Fairfield.

Orange Ice

1 c. sugar

2 c. milk

1 c. orange juice

1 lemon

Combine milk and sugar, add orange juice and stir. Add juice of 1 lemon, pour into refrigerator trays, and stir several times during freezing periods. (Optional. The whites of 2 eggs, beaten stiff, may be added when mixture is frozen to a mush.)—Mary Cowguill, Polk Twp.

Freezer Ice Cream

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|-------------------|-------------------------------|
| 1 qt. heavy cream | 2 T. vanilla |
| 2 qt. whole milk | 2 junket tablets dissolved in |
| 2 c. sugar | 2 T. cold water |
| 3 eggs | |

Beat eggs until lemon color, add sugar and vanilla and beat until blended. Heat cream and milk to 98° or just barely warm. Pour all these ingredients in gallon freezer can and lastly, add dissolved junket. May be frozen as soon as mixture sets.—Mrs. T. Leroy Neece, Blackhawk Twp.

Ice Cream

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|----------------------------|--------------------|
| 2 c. sugar | in 2 T. cold water |
| 1 qt. cream | 2 t. vanilla |
| 2 qt. milk | ½ t. lemon |
| 2 junket tablets dissolved | |

Heat milk and sugar to lukewarm. Put into freezer can and add junket mixture. Let stand until mixture is set. Freeze when solid add cream and flavoring. A variation is to add a small can of crushed pineapple when the cream is added.—Dorothy Fulton, Cedar Twp.

Vanilla Ice Cream

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|----------------------|--------------|
| 2 eggs | 1 T. vanilla |
| 2 c. sugar | 1½ qt. milk |
| 2 T. flour (heaping) | 1½ qt. cream |
| Pinch of salt | |

Beat eggs separately. To the yolks, add 1 cup sugar, flour, salt and 1 cup milk. Then add 1 quart milk and cook to a thin custard. Strain and cool. Then add cream, 1 cup sugar, vanilla and beaten whites of eggs.—Mrs. Chas. L. Cummings, Buchanan Twp.

Lemonade Ice Cream

- | | |
|-----------------------------|-------------------------|
| 1 6-oz. can frozen lemonade | 1 qt. vanilla ice cream |
|-----------------------------|-------------------------|

Mix frozen lemonade (thawed) with 1 quart vanilla ice cream until thoroughly blended—put in freezing tray and freeze in refrigerator until firm. For extra delicious and extra rich ice cream add ½ pint whipped cream. A can of concentrated orange juice or grape juice may be substituted for the lemonade.—Ruth West, Fairfield.

Refrigerator Ice Cream

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|------------------|-------------|
| Cook 1 c. sugar | 3 egg yolks |
| 1 large T. flour | 1½ c. milk |
| ½ t. salt | |

Remove from heat and dissolve:

- | | |
|-----------------|----------------------------------|
| 16 marshmallows | ¼ c. corn syrup (dark preferred) |
|-----------------|----------------------------------|
- Then add 2 cups cold milk.

Whip and add 2 cups cream and fold in 3 beaten egg whites. Put into freezer trays and freeze. Remove and beat. Return to trays. Return freezer control to just cold enough to keep frozen.—Mrs. Warren Hill, Locust Grove Twp.

Butterscotch For Ice Cream

1 $\frac{1}{4}$ c. brown sugar
 $\frac{3}{4}$ c. dark corn syrup

$\frac{2}{3}$ c. coffee cream
Salt

Cook 3 or 4 minutes.—Mrs. Warren Hill, Locust Grove Twp.

Ice Cream

(Makes 1 $\frac{1}{2}$ Gallon)

6 eggs beaten
3 c. sugar

1 qt. cream
2 t. vanilla

Beat until light.

Dissolve 1 box jello in 1 cup hot water any flavor you prefer. When cool add to eggs, sugar and cream. Add enough milk to fill your freezer can. Take half of recipe and make in refrigerator. When half frozen take out and beat and return to freeze.—Mrs. Richard Cook, Liberty Twp.

Ruth's Lemon Ice Cream

Mix thoroughly, 1 $\frac{1}{2}$ cups sugar and the juice of 1 $\frac{1}{2}$ lemons. Add gradually 1 $\frac{1}{2}$ cups milk. Blend thoroughly. Add 1 cup cream (whipped stiff). Place in a freezing tray. Freeze—(stir once or twice during the freezing process.)—Gladys Heghin, Fairfield.

Hot Chocolate Fudge Sauce

2 T. cornstarch
3 T. cocoa

1 c. white sugar
 $\frac{3}{4}$ t. salt

Combine and add 1 cup water, $\frac{1}{2}$ teaspoon butter. Cook until thick. (Stir constantly.) Add 1 teaspoon vanilla. Serve hot or cold over ice cream. Serves 6.—Mrs. Glenn Lisk, Fairfield.

Marshmallow Lime Sunday Sauce

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

$\frac{1}{4}$ lb. marshmallows—16
2 egg whites, stiffly beaten
1 t. grated lime rind

In sauce pan, combine sugar and lime juice, bring to boil over medium heat and boil 5 minutes. Cut marshmallows into eights and add to hot syrup—stir until marshmallows are melted. Gradually pour hot marshmallow mixture over beaten egg whites, beating until smooth and well blended. Serve hot or cold over ice cream.—Ruth West, Fairfield.

Marshmallow Praline Sauce

(For Ice Cream)

1 $\frac{1}{4}$ c. firmly packed brown sugar
 $\frac{3}{4}$ c. light cream on top milk
 $\frac{1}{4}$ lb. marshmallows—16

$\frac{3}{8}$ t. salt
 $\frac{1}{4}$ c. butter or margarine
1 t. vanilla
 $\frac{1}{2}$ c. coarsely chopped nuts

Combine sugar, cream marshmallows and salt. Cook, stirring constantly until sugar and marshmallows are melted. Boil gently 15 minutes, remove from heat and add butter and vanilla. Stir until combined—cool and add chopped nuts.—Ruth West, Fairfield.

Heavenly Hot Fudge Sauce

One-half cup butter or margarine, 4 squares chocolate, allow to melt. Add 3 cups sugar, $\frac{1}{4}$ teaspoon salt, $1\frac{2}{3}$ cup evaporated milk or 1 cup milk, plus $\frac{3}{4}$ cup cream. Heat mixture until hot but don't boil. Add vanilla if desired.—Faye Beauchamp, Liberty Twp.; Mrs. Robert L. Peebler, Liberty Twp.

Date-Nut Sundae Topping

$\frac{1}{2}$ c. sliced dates	$\frac{1}{8}$ t. salt
$1\frac{1}{2}$ c. dark corn syrup	$\frac{1}{2}$ t. vanilla
$\frac{1}{4}$ c. brown sugar	$\frac{1}{2}$ c. chopped pecans
$\frac{1}{4}$ c. water	

Combine dates, syrup, brown sugar, water and salt in a saucepan. Bring to boil and cook 2 minutes over medium heat, stirring constantly. Remove from heat. Add vanilla and pecans. Mix well. Cool, serve over vanilla ice cream.—Mrs. Keith Carris, Blackhawk Twp.

Butterscotch Sauce

$1\frac{1}{2}$ c. brown sugar	3 T. butter
$\frac{1}{2}$ c. corn syrup	$\frac{1}{2}$ c. light cream
$\frac{1}{4}$ c. water	$\frac{1}{4}$ t. vanilla

Cook sugar, syrup, water and butter to soft ball stage or 238° F. Remove from heat and stir in gradually the cream and vanilla. Use as topping for ice cream.—Mrs. August Luedtke, Fairfield.

Mint Sauce

Juice of 1 lemon	1 c. granulated sugar
Juice of 2 oranges	A few mint leaves

Combine ingredients, mix thoroughly, bring to a full boil and simmer five minutes. Wash the mint leaves, add to simmering mixture. Press leaves to side of pan with wooden spoon to extract flavor. Remove mint leaves. Chill. Serve over fruit salads.—Gladys Heghin, Fairfield.

Ice Cream Dessert

$\frac{1}{2}$ gal. ice cream	$\frac{2}{3}$ c. brown sugar
2 c. rice chex	$\frac{1}{2}$ c. melted margarine
1 c. coconut	$\frac{1}{2}$ c. chopped nuts

Mix all ingredients except ice cream. Put $\frac{1}{2}$ of mixture into a 8 x 2 pan. Spread ice cream. Then add other half of mixture. Freeze for several hours before serving.

Blueberry Sauce

2 T. quick-cooking tapioca	$\frac{1}{4}$ c. brown sugar
2 c. fresh or frozen unsweetened blueberries	dash salt
$\frac{1}{2}$ c. granulated sugar	dash cinnamon
	$1\frac{1}{2}$ c. water
	2 t. lemon juice

Combine tapioca, blueberries, sugars, salt, cinnamon and water in saucepan. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a boil. Add lemon juice. Remove from heat. Cool 15 minutes; stir. Serve warm on ice cream. Makes $2\frac{1}{2}$ to 3 cups.

CANDY

Pineapple Fudge

1½ c. white sugar
¾ c. white corn syrup

1½ c. brown sugar
1½ c. light cream

Boil to a soft boil—add ½ cup crushed well-drained pineapple. Boil again to soft boil. Let it cool. Add ½ cup nut meats.—Mrs. Leslie Hickenbottom, Center Twp.

Easy Mint Fudge

4 c. sugar
1 can evaporated milk
½ c. butter

1 12-oz. pkg. chocolate mint wafers
32 marshmallows
English walnuts

Combine sugar, milk, butter and cook to soft ball stage—stirring all the time. Remove from heat and add the wafers and marshmallows. Stir until well blended. Place walnut halves on top of fudge so there is a half on each square when cut.—Mrs. K. G. Cook, Fairfield.

Four and One-Half Minute Chocolate Fudge

This makes a large batch—more than four pounds.

4½ c. sugar
1 tall can evaporated milk
⅓ lb. butter
16 marshmallows

1 lb. sweet milk chocolate chunks or 3 bars German sweet chocolate
2 pkgs. chocolate chips
1 c. nuts
1 T. vanilla

Quarter marshmallows with scissors dipped in water. Chop milk chocolate into fine pieces.

Combine sugar, milk and butter in heavy pan. Bring to rolling boil and boil for 5 minutes. This is important so watch the clock. Stir constantly as this sticks easily. Remove from stove and add remaining ingredients and stir only until marshmallows, milk chocolate and chocolate chips are melted.

Pour into buttered pan and allow to cool at room temperature about two hours before cutting. Do not store in refrigerator before candy is cut.

* The evaporated milk used in this recipe should not be the sweetened kind.—Mrs. Chas. Rubey, Lockridge Twp.; Virlee Johnston, Fairfield.

English Toffee

1 c. sugar
½ lb. butter

3 T. water

Cook in heavy pan until brown (about 10 minutes). Stir constantly to prevent burning. Add 1 teaspoon vanilla and pour into buttered pan. Spread chocolate chips on hot mass, spread, sprinkle with nuts. Cool.—Mrs. Kenneth Larson, Buchanan Twp.

Butterscotch Drops

$\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ c. syrup
 $\frac{1}{4}$ c. water

1 T. butter
 $\frac{1}{2}$ t. vanilla

Cook first 3 items until 265°, add butter, cook to 290°, add vanilla and drop from spoon quickly on well-buttered cookie sheet. When hard remove with spatula.—Mrs. Charles Whitham, Center Twp.

Peanut Brittle Candy

2 c. sugar
1 c. syrup (light or dark)
 $\frac{1}{2}$ c. water

2 t. baking soda
1 lb. unroasted peanuts
3 T. butter or margarine

Mix sugar, syrup and water in heavy kettle. Boil 2 or 3 minutes. Add peanuts, cook until hard crack stage or 310°. Remove from fire and add butter and soda. Mix well, spread on greased cookie sheet. Cool at room temperature. Do not attempt to make this on a cloudy damp day.—Mrs. Mae Heald, Fairfield.

Bologna Candy

2 c. sugar

1 c. rich milk

Boil until it forms a soft ball in cold water. Then add about $\frac{2}{3}$ pound dates and boil until a bare streak follows the spoon when stirred on the bottom of the pan. Remove, cool and add 1 cup coconut and 1 cup nuts. Place the candy in a line on a cloth which has been wrung out of cold water. Then roll it up in the cloth and leave until the following day. Slice thickness desired.—Viola Salts, Center Twp.

Pralines

2 T. butter
1 c. brown sugar

$\frac{1}{4}$ c. milk
 $\frac{1}{2}$ c. nuts

Melt butter in skillet. Mix sugar and milk, and add to butter. Add nuts. Cook and stir all time until it makes a very soft ball in cold water. Remove from fire and beat slightly, then drop by spoonful on waxed paper. They will flatten out a little but a praline is supposed to do so.—Mrs. Vern Hall, Liberty Twp.

Vanilla Caramels

1 c. sugar
 $\frac{2}{3}$ c. corn syrup

1 $\frac{1}{2}$ c. thin cream
1 t. vanilla

Put sugar, corn syrup and $\frac{1}{2}$ cup cream in pan and dissolve sugar. Boil and stir to 234°. Add $\frac{1}{2}$ cup cream and boil again to 234°. Add remaining cream and boil again to 244°. Pour into buttered shallow pan and when cool, cut in squares. If candy becomes sugary, add more cream and reboil to 244°.

Variations—

Chocolate caramels—add 4 squares of grated chocolate with last $\frac{1}{2}$ cup of cream.

Nut caramels—Add 1 $\frac{1}{2}$ cups of chopped nuts to caramel after removing from fire.—Mrs. Homer Wiggins, Polk Twp.

Butter Caramels

- | | |
|-------------|------------------|
| 1 c. butter | 2 c. cream |
| 2 c. sugar | 1½ c. white Karo |
| 1½ c. nuts | 2 t. vanilla |

Put everything in a large kettle except one cup of cream. Bring to a good boil, add cream a little at a time—not enough to stop boiling. Stir above all the time. Cook to a hard ball. Add nuts and vanilla and pour into a shallow pan. Cut into cubes and wrap each piece in wax paper.—Mrs. Cyril Raymond, Center Twp.

Fruit Fancies

- | | |
|-----------------------|--------------------|
| 3 c. sugar | 1½ c. coffee cream |
| 1 c. white corn syrup | |

Cook to soft-ball stage.

Remove from heat. Beat until thick and add 1 teaspoon vanilla. Continue beating. Now add slowly:

- | | |
|----------------------|------------------------|
| 1 c. Brazil nuts | 1 c. candied cherries |
| 1 c. pecans | 1 c. candied pineapple |
| 1 c. English walnuts | |

Mixture will be thick and sticky. Pack into buttered loaf pan and chill. After a few hours the sticky syrup becomes firm and creamy. Store 24 hours. Slice ½ inch thick. Cut slices in finger lengths. Will keep for months. Makes four pounds.—Mrs. Homer Wiggins, Polk Twp.

Krispy Candy

- | | |
|------------------|---------------------|
| 5 c. corn flakes | 2 c. salted peanuts |
| 3 c. rice krispy | |
| Boil: 1 c. cream | |
| 1 c. light syrup | 1 c. sugar |

Boil to soft ball stage, pour over flakes, krispies and peanuts. Stir until well mixed. Pour in buttered pan. When cool cut in squares.—Mrs. George Clingan, Cedar Twp.

Walnut Cream Candy

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|------------|-------------------------|
| 3 c. sugar | 1 c. cream or rich milk |
| ½ c. syrup | |

Cook to soft ball stage, then let cool nearly cold. Add nuts and vanilla. Beat until creamy.—Mrs. Merlin Elliott, Liberty Twp.

Sugared Walnuts

- | | |
|-------------|--------------|
| 1½ c. sugar | ½ t. vanilla |
| ¼ c. honey | 2 c. walnuts |
| ½ c. water | |

Cook sugar, honey and water until mixture forms a firm ball in cold water. Let cool, add vanilla, beat until creamy, add nuts. Spread on waxed paper to harden. Break into pieces. Flavor may be varied with grated orange rind or cinnamon.—Mrs. Charles Rodibaugh, Liberty Twp.

Date Roll Candy

3 c. white sugar 1 c. rich milk

Place on stove and let come to a boil.

Add 1 c. dates cut fine.

Cook until mixture forms soft ball in water, stirring constantly. Remove from stove and add:

1 T. butter 2 c. nuts

1 t. vanilla

Beat until stiff. Roll in wet cloth like a rolling pin and place in refrigerator until well chilled. Slice off as needed keeping cloth damp on remainder and keeping in refrigerator. Keeps well.—Mrs. Glenn Manning, Des Moines Twp.

Butter Toffee Candy

1½ c. sugar

⅔ c. butter

½ c. blanched almonds or
pecans

Melt butter first, add sugar and nuts and stir until nuts are brown. Pour in buttered pan and cool.—Mrs. Ralph Kann, Fairfield.

Caramel Date Rolls

2½ c. sugar

1 c. evaporated milk or
cream

1½ c. chopped dates

2 c. chopped nuts

Combine sugar and milk. Cook over medium heat, stirring constantly until it reaches the soft ball stage. Add dates and return to fire and cook to soft ball stage, stirring constantly. Remove from fire and stir in nuts. Turn in buttered cookie pan. Work back and forth with spatula until you can knead it with your hands. Knead until it is creamy. Shape into 4 rolls. Wrap each in wax paper and chill in refrigerator before coating with the following mixture:

1 c. sugar

1 c. light corn syrup

4 T. butter

¾ c. milk

Cook to a firm ball stage stirring constantly. Keep pan on fire and add milk and butter so mixture does not stop boiling at any time. Cook over medium heat to firm ball stage. Sticks very easily so stir constantly to avoid scorching. This takes 15 to 20 minutes. Remove from fire and add 1 teaspoon vanilla. As soon as this stops boiling spread 1½ cups whole and chopped nuts in the center of a sheet of wax paper. Place a fork in each end of the chilled rolls and dip in the caramel syrup. Then roll in the nuts. Chill before slicing.—Mrs. Bill Allison, Liberty Twp.

Light Brown Fudge

2 c. white sugar

½ c. syrup (dark)

½ c. cream or milk

1 t. butter

Combine the four ingredients and stir until sugar is dissolved. Cook until soft boil stage. Remove from heat and add ¼ teaspoon soda and let cool. Beat until candy loses its glossy look then pour on buttered plate. One cup nuts may be added if desired.—Mrs. Eugene Cubbage, Des Moines Twp.

Divinity or Seafoam

- | | |
|------------------------------|------------------------------|
| 3 c. sugar | 2 egg whites beaten stiff |
| $\frac{1}{2}$ c. white syrup | Flavoring and nuts, optional |
| $\frac{1}{2}$ c. water | |

Mix sugar, syrup and water in large saucepan. Cook to hard ball stage. Pour slowly over egg whites and beat until it stands in peaks. Add flavoring and nuts.—Mrs. Raymond Peebler, Liberty Twp.; Mrs. Sherman Bishop, Buchanan Twp.

Popcorn Balls

- | | |
|------------------------|-----------------------|
| 1 c. corn syrup | 2 T. butter |
| $\frac{1}{2}$ c. sugar | $\frac{1}{4}$ t. soda |
| 1 t. cream of tartar | 4 qts. pop corn |

Boil the syrup, sugar, and cream of tartar to soft ball stage. Then add butter and soda. Pour over the freshly popped corn, cool and shape into balls.—Mrs. Eugene Kaska, Buchanan Twp.

Caramel Corn

(Six Quarts of Corn)

- | | |
|----------------------------------|-----------------------|
| 2 c. sugar | 1 T. butter |
| $\frac{1}{2}$ c. boiling water | $\frac{1}{2}$ t. soda |
| $\frac{1}{4}$ t. cream of tartar | |

Stir and boil sugar, water and cream of tartar until a light brown color. Remove quickly from fire. Add butter and soda. Stir until thoroughly mixed. Pour over corn.—Mrs. Keith Allison, Liberty Twp.

Popcorn Balls

- | | |
|-------------------------------|-----------------------|
| $1\frac{1}{2}$ c. brown sugar | $\frac{1}{2}$ c. milk |
| 1 c. white sugar | 1 T. butter |
| 3 T. white corn syrup | |

Mix and boil until a soft ball forms in cold water. Pour over about 2 gallon popped corn. Form into balls. Let cool just a little before forming balls. Dampen hands with water to keep syrup from sticking to hands.—Mrs. George Schwartz, Liberty Twp.

Popcorn Balls

- | | |
|-----------------------------------|-------------------|
| 2 c. white sugar | 1 t. vinegar |
| $1\frac{1}{2}$ c. water | 1 t. vanilla |
| $\frac{1}{2}$ t. salt | 8 qts. of popcorn |
| $\frac{1}{2}$ c. light corn syrup | |

Cook sugar, water, salt and corn syrup to hard ball stage. Add vinegar and vanilla. Cook to light crack stage. Slowly pour over popcorn. Mix and form into balls.—Mrs. Chas. L. Cummings, Buchanan Twp.

Peanut Butter Fudge

3 c. sugar	1 c. peanut butter
4 T. cocoa	1 t. vanilla
1 c. milk	1 T. butter

Cook sugar, cocoa, and milk to soft ball stage. Remove from fire and add peanut butter, vanilla and butter. Beat until thick, then pour into buttered pan. Cut into squares when cool.—Mrs. Don Angstead, Fairfield.

Sauer Kraut Candy

2 c. brown sugar	strained honey
1 c. hot milk	1 c. nuts
2 T. butter	1 c. coconut
1 c. corn syrup or 1 c.	

Boil sugar, corn syrup or honey and hot milk until hard ball stage, add butter. Remove from stove, add nuts and coconut and pour in greased pan.—Mrs. Chas. L. Cummings, Buchanan Twp.

Mexican Creams

2 c. sugar	Salt
½ c. corn syrup	½ c. nuts
½ c. cream	1 t. vanilla

Cook sugar, corn syrup, cream and salt to the soft ball stage. Cool for 15 or 20 minutes. Add vanilla and beat until creamy. Add nuts. This candy may be dropped by spoonful on waxed paper or may be kneaded and shaped into a roll. For variation add 2 tablespoons peanut butter before cooking.—Mrs. Warren Hill, Locust Grove Twp.; Mrs. Jerome G. Kurtz, Penn Twp.

Chocolate Fudge

3 c. granulated sugar	½ c. butter
1 c. white syrup	2 T. flour
2 heaping T. cocoa	1 t. vanilla
1 c. sweet cream	

Boil 15 minutes or to soft ball stage. Cool, then beat until creamy, and add nuts and vanilla.—Mrs. Harold Brereton, Cedar Twp.

Divinity Fudge

2 c. granulated sugar	2 egg whites
Pinch of salt	½ c. nut meats
½ c. corn syrup (light)	1 t. vanilla
½ c. water	

Boil sugar, salt, corn syrup and water together until the syrup will form a firm ball when put into water. Pour gradually over beaten egg whites. Continue beating until mixture holds shape when dropped from spoon. Add nuts and vanilla.

Variations—Dates or candied cherries may be added.

Hazel McDonald, Fairfield uses ¾ c. syrup and 1 cup nuts in this same recipe.

—Mrs. Orville Conger, Liberty Twp.

Bridge Mix

- | | |
|---------------------------|-----------------------|
| 1 box Cheerios | 1 can cashews |
| 1 box Kix | 1 can jumbo peanuts |
| 1 box Rice Chex | 1 can spanish peanuts |
| 1 box Wheat Chex | 1 can pecans |
| 1 box tiny pretzel sticks | |

Put this mixture into a large dishpan or bowl. Mix well—pour over it the following:

- | | |
|---------------------------------------|------------------|
| $\frac{1}{2}$ c. melted butter | 1 t. garlic salt |
| $\frac{3}{4}$ c. worcestershire sauce | 1 t. plain salt |

Bake slowly in oven about 40 minutes—turning occassionally. Can be stored in dry jars with lids until needed. Excellent served in place of popcorn.—Mrs. K. G. Cook, Fairfield, Mrs. Harold Dickey, Polk Twp.

Buttercrunch Candy

(Something Like a Heath Candy Bar)

- | | |
|--------------------------|------------------------------------------------------|
| 1 c. margarine or butter | $\frac{3}{4}$ c. chopped nuts |
| 1 c. sugar | 4 oz. of either sweet chocolate or chocolate tidbits |
| 2 T. water | |
| 1 T. white syrup | |

Melt margarine in a 2 quart saucepan over low heat. Add sugar and stir with a wooden spoon until well blended. Return to low heat. Stir rapidly until it is thoroughly mixed and begins to bubble. Add water and syrup. Put in the candy thermometer. Keep at low heat stirring frequently until candy thermometer registers 290° or brittle stage. This takes about 20 minutes. Remove from heat at once. Mix in nuts and pour on a greased cookie sheet. Spread until $\frac{1}{4}$ inch thickness. Loosen several times as it cools. When cool melt $\frac{1}{2}$ of the chocolate over hot water and spread. When cool and set turn over and melt the other half of chocolate. Spread. When cool break in small pieces. Store in tightly covered container in a cool place.—Mrs. A. L. Supalla, Penn Twp.

CANNING AND PICKLES

Tomato Catsup

To $\frac{2}{3}$ dishpan tomatoes after run through sieve, (I drain the water off before I run them through.) Add:

1 qt. vinegar	1 t. ground cloves
6 c. sugar	1 t. black pepper
6 onions, ground	4 T. salt
4 mango peppers, ground	1 T. celery seed
2 T. ground cinnamon	

Cook until it is as thick as you like.—Mrs. Keith Baldwin, Blackhawk Twp.

One teaspoon each of nutmeg, ginger and red pepper may be substituted for the mango peppers according to Mrs. Bill Sutherlin, Center Twp.

Tomato Chili Sauce

50 ripe tomatoes	1 pt. vinegar
8 sweet green peppers	2 t. cinnamon
6 medium green peppers	1 t. ground cloves
3½ c. light brown sugar	3 T. salt

Boil 1 to 1½ hours.—Mrs. Hugh Rizor, Cedar Twp., Pauline Helterbran, Lockridge.

Grape Butter

Stem grapes and measure. Add same amount of sugar. Add no water and put on to cook. Cook 20 minutes. Run through colander and seal.—Mrs. Glenn Marshall, Locust Grove Twp.; Mrs. Mae Heald, Fairfield.

Pear Conserve

Grind the following:

1 pk. pears (peel and core)	1 qt. cranberries
½ doz. oranges (grind rind but remove seeds)	

Weigh and put as much sugar as you have of other mixture. Cook 20 minutes. Start timing when it boils up good. Then seal in sterilized jars.—Mrs. Robert Hudgel, Center Twp.

Pear Honey

5 c. ground pears
1 c. drained pineapple
4 c. sugar

Cook until clear. Let stand until cool. Reheat and let cool again. Can the third heating.—Mrs. Ross Koontz, Center Twp.

Grape Jelly

One and one-half gallon grapes. Pick, wash, let dry. (No water.) Mash, and cook well. Drain through jelly bag. Mix 5 cups juice and 7 cups sugar. Stir well until sugar is dissolved. Bring to just a good boiling point. Pour into 8 glasses.—Mrs. W. E. Hupp, Locust Grove Twp.

Rhubarb Marmalade

3½ lbs. rhubarb

Juice of 1 lemon

2½ c. sugar

½ lb. figs

Peel of 2 oranges

Mix together. Let stand overnight. Cook and seal.—Mrs. Alvan Holt, Mt. Pleasant, R. 5.

Strawberry Jam

5 c. finely diced rhubarb

4 c. sugar

Boil 10 minutes. Take from heat and add 1 box strawberry jello. Stir until dissolved. Pour in glasses. Cover with wax.—Mrs. Francis Benda, Buchanan Twp.

Strawberry Preserves

To 1 quart prepared strawberries, add 1 to 2 tablespoons vinegar. Simmer over low heat until the juice covers the berries. Add 1 quart sugar. Boil 12 minutes. Let stand in the kettle until cold, then seal.—Mrs. Dale Krumboltz, Center Twp.; Mrs. W. R. Van Dyke, 302 E. Burlington.

Spiced Peaches

2 qts. medium sized peaches

2 sticks cinnamon (2 in.)

2 c. vinegar

Whole cloves

4½ c. sugar

Scald peaches and remove skins. Boil vinegar, sugar, and stick cinnamon for 5 minutes. Insert 2 or 3 whole cloves in each peach. Drop peaches into boiling syrup a few at a time and cook until fruit is tender and slightly transparent looking. Pack peaches in hot sterilized jars with a stick of cinnamon in each jar. Fill jars with hot syrup and seal. Makes 2 qts.—Mrs. Charles L. Cummings, Buchanan Twp.

Mince Meat

2 bowls of lean meat	1 bowl of vinegar
3 bowls of apples	1 to 2 bowls of boiled down cider or tart fruit juice
1 bowl of suet	
1 bowl of currants	1 t. nutmeg
3 bowls of raisins	2 t. cinnamon
4 bowls of sugar	

Grind or chop meat, apples and suet. Mix well and bring to a boil. Seal in sterilized jars.—Mrs. Charles L. Cummings, Buchanan Twp.

Tomato Soup To Can

1 pk. ripe tomatoes	1 bunch celery
6 medium onions	

Cook until celery is soft; put through colander.

$\frac{1}{3}$ c. sugar	$\frac{1}{2}$ c. flour
1 t. red pepper	$\frac{1}{2}$ c. butter
$\frac{1}{8}$ c. salt	

Add to tomatoes and cook at a simmering boil for 45 minutes. Seal hot. In making soup add 3 cups whole milk and 1 cup cream to 2 cups canned soup. Heat and serve.—Mrs. Earl Ferguson, Cedar Twp.

Canned Green Beans

4 qts. green beans broken in desired lengths	2 T. salt 2 T. vinegar
$\frac{1}{2}$ c. sugar	

Water to cover. Bring to a boil and cook 20 minutes after boiling starts. Pour into jars and seal. Be sure beans are covered with liquid. When using pour off liquid, cover with water and bring to boil. Drain again, add fresh water and finish cooking. Season to taste.—Mrs. J. E. Pierson, Fairfield.

Canned Pork and Beans

Soak 4 pounds navy beans (drain). Cover with water and boil 45 minutes and drain again.

Mix and boil 10 minutes: 2 qts. tomatoes

1 qt. water (use water drained from beans)	1 c. molasses or brown sugar 1 medium onion diced
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Strain. Add 1 teaspoon red coloring and pour over beans. Fill jars $\frac{3}{4}$ full and add cured pork. Cold pack $1\frac{1}{2}$ hours or pressure cook 25 minutes at 10 pounds.—Mrs. Jay Simmons, Penn Twp.

Canned Corn

10 pts. sweet corn	$\frac{1}{4}$ c. salt
1 c. sugar	

Put into pan or crock and stir until milk raises. Pack into hot sterilized jars and process in pressure canner. Pints at 10 pounds for 1 hour or hot water bath for 2 hours.—Mrs. Floyd Goepal, Liberty Twp.

Canned Eggplant

Peel and dice eggplant into $\frac{1}{4}$ to $\frac{1}{2}$ inch cubes. Boil 3 minutes and pack into hot jars, using the cooking water for liquid in jars. Process for $2\frac{1}{2}$ hours in a hot water bath or in a steam pressure cooker according to instructions with cooker. Remove from canner and seal immediately.—Mrs. Floyd Goepal, Liberty Twp.

Lindbergh Relish

Grind: 2 large heads cabbage 12 large carrots
12 large onions 12 peppers, 6 green and 6 red

Put $\frac{1}{2}$ cup salt on ingredients; let stand 1 hour. Drain or squeeze out. I put it in a 10 pound sugar sack and press out all the juice I can.

3 pts. vinegar 6 c. sugar
1 T. celery seed 1 T. white mustard seed

Mix all together. Fill jars and seal. No cooking or heating. This makes 10 pints, all according to size of cabbage, onions and carrots.—Mrs. Fred Snider, Blackhawk Twp.

Green Tomato Relish

Grind and drain: 24 large green tomatoes
8 large onions 2 green peppers
2 red peppers

Add and cook 10 minutes.

4 T. mustard seed $4\frac{1}{2}$ c. sugar
4 T. celery seed 3 c. vinegar
4 T. salt

Seal while hot.—Mrs. Ira Clingman, Polk Twp.

Perfection Salad

(Canned)

1 qt. vinegar 1 qt. red and green peppers
1 qt. sugar Cinnamon
1 qt. green tomatoes Cloves (few)
1 qt. carrots Onion if desired

Grind the green tomatoes and leave in salt water over night. Drain. Cook the ground carrots a short time and drain. Heat together the vinegar, sugar, cinnamon and cloves. Add the tomatoes, carrots, peppers, onion if desired. Boil 15 minutes. Seal. When opened add 1 cup of salad mixture to 1 package lime jello. Add fresh celery and serve plain or on lettuce.—Mrs. Glenn E. Shafer, Buchanan Twp.

Canning Steak

2 c. salt 1 gallon water
1 c. sugar

Boil, cool and then skim. Put one cup of this in bottom of each quart jar. Have steak cut in pieces and pack in jar—not too full. Put on in cold water and cold pack 1 hour after it starts to boil. When you open it drain and flour your steak and fry. This is fine also for chunk beef.—Mrs. Dan Kelley, Liberty Twp.

Seasoning Sausage

To 20 pounds of meat add 5 rounding tablespoons salt, 4 table-
spoons pepper, 1 tablespoon sugar and grind.

Crispie Bread and Butter Pickles

1 gal. cucumbers, sliced	5 c. vinegar
1 qt. sliced small onions	7 c. sugar
2 green peppers cut in thin strips	1 t. cinnamon
	2 t. celery seed
½ c. coarse salt	2 t. mustard seed
Ice cubes	

Add onions and green pepper strips to sliced unpared cucumbers. Sprinkle with salt and cover with ice cubes, mixing well. Let stand 3 hours, then drain. Add sugar and spices to vinegar in a preserving kettle and bring to a boil. Add drained cucumber mixture; reduce heat and simmer for 3 or 4 minutes. Pack in hot, sterilized jars and seal. Makes 4 to 5 pints.—Mrs. Irwin Atwood, Polk Twp.

Bread and Butter Pickles

12 cucumbers—dill size (peeled and sliced)	½ t. tumeric powder
3 large onions (soak these overnight in salt water)	1 t. celery seed
1 t. white mustard seed	1 small c. sugar
	½ pt. vinegar

Cook for 5 minutes.—Mrs. Orville Conger, Liberty Twp.

Bread and Butter Pickles

1 pk. large cucumbers (peeled)	1 oz. celery seed
6 large or 12 small onions	2 T. white mustard seed
4 lbs. brown sugar	2 t. black pepper

Peel and slice cucumbers and onions. Mix and cover with salt water. Let stand over night. Drain well and add above ingredients to enough vinegar to cook. Boil until clear. Seal.—Mrs. Charlie Booth, Des Moines Twp.

Crystal Pickles

Put cucumbers with bit of stem in cooled brine that floats an egg. (Two cups salt to one gallon boiling water.)

Let stand 2 weeks. Drain and wash. Cut in thin slices. Cover with alum water (alum the size of a walnut or approximate in powder). Let stand overnight; wash and drain. Bring to boil 1 quart vinegar and 2 quarts sugar with the following spices in a cloth:

2 sticks cinnamon	1 T. whole cloves
¼ t. mace	

Pour on slices. Repeat 3 days. Seal the 4th day. If green coloring is used add in the alum water.—Mrs. Gladys Allen, Liberty Twp.; Mrs. Roman Gevock, Penn Twp.

Dill Pickles

Soak medium sized cucumbers 24 hours in a brine of 1 cup salt and 8 cups water. Rinse. Make vinegar solution of 2 cups white vinegar to 3 cups water, 2 tablespoons mixed pickling spices and a stalk of dill. Let come to boil and pour over pickles in jar and seal.—Mrs. Lloyd R. Williams, Des Moines Twp.

Sweet Dill Pickles

Wash and pack cucumbers in open jar alternating layers with grape and cherry leaves and dill. Salt brine to cover. Let stand 2 weeks. Wash in clear water and cut in chunks or leave small ones whole and split larger ones. Pack in jars. Heat 1 cup vinegar, 2 cups sugar, small piece alum (size of hazelnut). Boil and pour over pickles and seal. Put a piece of dill in each jar on top of pickles before adding syrup.—Mae Stutzman, Round Prairie Twp.

Dill Pickles

Scrub cucumbers. Place whole in clean jars. Add a bunch of dill to each jar. Combine $2\frac{1}{2}$ cups cider vinegar, $1\frac{1}{2}$ cups water and $\frac{1}{2}$ cup salt. Stir until salt is dissolved. Pour this cold over cucumbers and seal. Age at least 6 weeks before using.—Mrs. C. E. Myers, Blackhawk Twp.

Hydrated Lime Pickles

Seven pounds pickles, sliced $\frac{1}{8}$ to $\frac{1}{4}$ inches thick. Mix 2 cups of lime in 2 gallons of water and cover the pickles. Let stand 24 hours. Drain, wash, and let stand in clear water for 3 hours. Then add pickles to a boiling syrup and cook until tender 30 or 45 minutes.

SYRUP

$4\frac{1}{2}$ lbs. sugar	1 t. celery seed
$\frac{1}{2}$ gal. vinegar	1 t. mixed spice
1 t. salt	1 t. whole cloves

Seal hot.—Mrs. Clifford Bates, Buchanan Twp.; Mrs. Richard Cook, Liberty Twp.

Mustard Pickles

3 qts. onions	2 qts. little cucumbers
3 qts. green tomatoes	1 qt. celery
1 qt. cauliflower	1 qt. lima beans

Chunk the onions, tomatoes, cauliflower, cucumbers and celery. Cook each vegetable separately until merely done, not mushy. Cook in small amount of water. Put all together and put enough vinegar to almost cover. Add:

1 c. ground mustard	3 T. tumeric
4 c. sugar	

When it boils thicken with 4 tablespoons flour. Let boil and put in jars and seal.—Mrs. Charlie Stump, Liberty Twp.

Mustard Pickles

2 level T. salt	2 level T. dry mustard
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Fill jar with washed split pickles. Add salt and mustard. Fill jar with vinegar. In 6 weeks open jar and wash off vinegar. Make up with the following: 2 cups sugar, 1 cup water and $\frac{1}{4}$ level teaspoon alum. Boil and let get cold. Add cloves or stick cinnamon to pickles. Pour over pickles and seal. Good in 24 hours. This is nice when pickles first come on or at the end, as you can do one or as many quarts as you have.—Mrs. Carl Messer, Buchanan Twp.

Twenty-One Day Sweet Pickles

Soak cucumbers in brine strong enough to hold up an egg for 12 days. Wash and put in cold water for 24 hours. Then cut lengthwise and put in kettle with equal parts vinegar and water and 1 rounding tablespoon alum to each gallon of pickles. (For one bushel of pickles—1 gallon vinegar, 1 gallon water, 7 or 8 tablespoons alum). Bring to a boil only. Let stand in this liquid until cool or overnight.

When cool or next morning drain this liquid off and throw away. Put pickles in a large stone jar and make a syrup of 1 quart sugar to each pint of vinegar. (about 10 quarts sugar—10 pints vinegar.)

Add spices to suit but put in a bag. (Cinnamon bark, whole cloves.) Let this get real hot and pour over pickles and do this every morning for 9 mornings. Heat the syrup every morning and pour over the pickles. Seal or leave in open jar.—Mrs. G. W. Fry, Cedar Twp.; Mrs. E. A. Heald, Blackhawk Twp.

Virginia Chunk Sweet Pickles

Seventy-five cucumbers 4 or 5 inches long or 2 gallons small ones. Make brine of a proportion of 2 cups salt to one gallon water. Boil and pour over cucumbers boiling hot. Let stand one week. In hot weather skim daily. Drain and cut in chunks. For the next three mornings make a boiling hot solution of one gallon water and one tablespoon powdered alum and pour over the pickles. Make this fresh hot bath for three mornings. On the fourth morning drain from alum water and heat 6 cups vinegar, 5 cups sugar, $\frac{1}{2}$ cup pickling spice and 1 tablespoon celery seed to boiling point and pour over the pickles. On the fifth morning drain this liquid off and add 2 cups more sugar. Heat again to boiling point and pour over the pickles. On the sixth morning drain liquid and add one cup sugar. Heat, pack the pickles into sterilized jars and pour this liquid over until the jars are filled. Seal at once.—Mrs. Leo Buch, Locust Grove.

Fifteen Minute Pickles

4 qts. sliced cucumbers	1 t. pepper
3 c. water	1 t. cloves
5 c. vinegar	1 t. allspice
5 c. sugar	1 t. cinnamon
1 T. salt	2 sliced onions if desired

Slice cucumbers. Mix vinegar, sugar, water, salt and spices (tied in a bag). Bring to boiling point. Then add sliced cucumbers and boil for 5 minutes. Can immediately. Very good with sandwiches.—Mrs. Myron Kurtz, Walnut Twp.

Pickles

2 gal. pickles	1 pt. salt
1 gal. water	

Split all pickles. Soak 3 days. Drain and cover with clear water for 3 days. Put 1 pint vinegar to 1 gallon water with 1 tablespoon alum. Heat to nearly boiling for $1\frac{1}{2}$ hours. When cold—3 pints vinegar and 6 cups sugar. Heat this syrup and pour on pickles for 3 mornings. Add pickling spice when putting in jars.—Mrs. Jesse Keller, Cedar Twp.

Split Pickles

2 gal. split pickles
1 pt. salt

1 gal. water

Let stand one week. Pour off and pour boiling water over them and let stand for 24 hours. Pour this off and cover with more boiling water to which a piece of alum the size of a walnut has been added and dissolved. Let stand 24 hours. Drain off. Mix and bring to a boil the following. Pour over pickles 2 mornings and can the third morning.

8 c. sugar
2½ qt. vinegar

2 T. celery seed
5c worth cinnamon bark

—Mrs. Joe Mickels, Locust Grove Twp.

Sauer Kraut

Two teaspoons sugar in bottom of quart jar. Pack with chopped or shredded cabbage to within 1 inch of top. Add 1 teaspoon salt on top of cabbage. Fill within 1 inch of top with boiling water and seal. Leave set in room temperature for a few days.—Mrs. Dan Kelley, Liberty Twp.

Easy Method Pickles

Slice washed cucumbers about ¼" thick, and pack tightly in jar. Add 1 T. salt, 1 t. alum, 1 c. vinegar, and fill with cold water. Let stand, covered, for at least 6 weeks.

Then drain off liquid from quart jar. Fill jar with cold water, and drain off.

Put 2 c. sugar, 1 c. water, whole cloves (1 T. approximately), cinnamon sticks (about 3) in saucepan to boil until the sugar is dissolved. Add pickles, and let simmer 15 minutes. Boil with lid on; cool in the pan, put in jars and seal. (Green coloring may be added, if desired.)

Mrs. Ed Avery, Packwood

14 Day Sweet Pickles

2 gal. cucumbers 2 c. coarse pickling salt 1 gal. water

Dissolve salt in hot water and cool. Weight cucumbers down with a plate almost as large as the crock, and lay a stone on it to keep cucumbers under the brine. Let stand 1 week. Skim off any foam that rises. Wash cucumbers in clear water, and let stand overnight. The following day cover with fresh boiling water with 1 T. powdered alum. Let stand overnight. Next day cover with clear water. Leave this overnight also. Then mix 5 pts. cider vinegar, 6 c. sugar, 1 oz. celery seed, and mix in 1 T. (or less) pickling spices. Bring to boil. Pour over pickles. Do this three mornings. Add 1 extra cup of sugar each morning. Seal pickles.

Mrs. Don Marley, Center Township