

Bi-Centennial Edition

Midwest Old Settlers

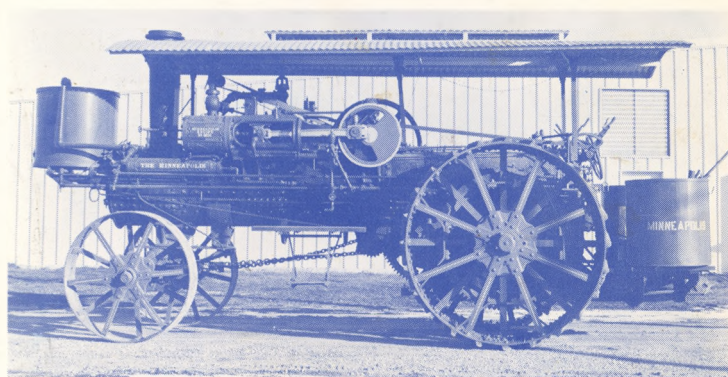


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Cookbook



Culinary Specialties Old/New

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A FRIEND

What is a friend? I'll tell you. It is a person with whom you dare to be yourself. Your soul can go naked with him. He seems to ask you to put on nothing. Only to be what you really are. He does not want you to be better or worse. When you are with him, you feel as a prisoner feels who has been declared innocent. You do not have to be on guard. You can say what you think, so long as it is genuinely you. He understands those contradictions in your nature that cause others to misjudge you. With him you breathe free — You can avow your little vanities and envies and hates and vicious sparks, your meannesses and absurdities, and in opening them up to him they are lost, dissolved on the white ocean of his loyalty.

He understands — You do not have to be careful. You can abuse him, neglect him, tolerate him — Best of all, you can keep still with him — It makes no difference. He loves you. He is like fire that purges all you do. He is like water that cleanses all that you say. He is like wine that warms you to the bone. He understands — You can weep with him, laugh with him, pray with him — Through and underneath it all he sees, knows and loves you. A friend, I repeat, is one with whom you dare to be yourself.

— Unknown

EACH DAY

Each day I wash my dishes,
Each day I comb my hair,
Each day I stand before my range
And three good meals prepare.

Each day I do some dusting,
Each day I sweep my floor,
Each day I wonder what it was
I did the day before.

Author unknown

TOMORROW'S OPPORTUNITY

If we might have a second chance
To live the days once more,
And rectify mistakes we've made
To even up the score.
If we might have a second chance
To use the knowledge gained,
Perhaps we might become at last
As fine as God ordained.
But though we can't retrace our steps,
However stands the score,
Tomorrow brings another chance
For us to try once more.

Old-Fashioned Recipes & Remedies

WATERWORKS LAXATIVE - 1 pound prunes, 1 quart
water, 1 cup molasses. Chop fruit fine and mix with
water. Boil 15 minutes and add molasses to the concentrated
juice. Take one spoon daily.

WATERWORKS LAXATIVE - 1/2 cup molasses, 1 quart water



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PIONEER REMEDIES

Brush teeth with finely pulverized charcoal. Many prefer fine, white wood ash. A splintered stick end makes a good brush.

Corn Shuck Tea — Boil ten corn shucks in water for 30 minutes. Drink the brew straight. Good for colds, headaches.

Catnip — tea was used for children for a number of ailments.

Burdock roots were brewed and the tea drunk for attacks of indigestion.

"REALLY WORK 'EM LAXATIVE" — 1 pound prunes; 1 pound raisins; 1 pound figs; 1 cup raw bran. Chop fruit fine and mix with bran. Press into shallow pan and cut into squares to one tablespoon equal. Wrap and store in cool place. Take one square daily.

Kidney Trouble Curative — Boil watermelon seeds in water, allow to cool and settle. A large draught of this will cure trouble in no time.

Chapped Hands — To soften and relieve chapped hands, use axle grease, coal tar, bear lard, or beef tallow. Bear lard is preferred by the womenfolk.

Spring Tonic — Sulfur, molasses and cream of tarter tonics make very good cleaners. Mix one teaspoonful of sulfur with one teaspoon of molasses and add a little cream of tarter. Take daily until creek thaws.

Puniness — Teas for puniness were made from sage, pennyroyal, ginger, sarsaparilla, beef rhubarb, horehound, blackberry root, oak bark and pine needles. It didn't pay to be puny!

Dandelion — A tea made from the roots was taken for colds.

For headache — Pour a few drops of ether on one-half ounce of gum camphor and pulverize; add to this an equal quantity of carbonate ammonia pulverized; add 20 drops peppermint; mix and put in an open mouthed bottle and cork.

Hair Care — Baldness is avoided by keeping the head cool. It is doubtful that hair dyes are ever advisable.

Bear Grease Hair Oil — Bears were hunted in the fall to replenish fat or grease larder for various purposes, as well as for cooking. Bear grease waterproofs boots, softens rough hands, makes a good throat rub and is excellent for use as hair oil.

Snake Remedy — Drink one-half pint whiskey upon rising. Keep eye peeled for snakes throughout day. Drink one-half pint of whiskey before retiring. Repeat daily in case snakes appear.

Tasteless Castor Oil — Swallow large spoonful of castor oil. Follow by taking large draught of strong tea or other beverage to wash down oil. Keep outhouse path clear of cows, dogs and chickens.

REMEDIES

Sprains, bruises and rheumatism — Four new laid eggs, well beaten, and one pint of strongest vinegar put in bottle and shaken well. Then add two ounces of spirits of camphor and two ounces of turpentine. Shake well.

Enlarged tonsils — Molasses 2 ounces, hot water 4 ounces; mix and sip a little into the throat often swallowing a little also; it keeps up a discharge of saliva from those parts and thus relieves their swollen condition; and stimulates to renewed healthy action.

Burns — Salve is made of equal parts of turpentine, sweet oil, and beeswax; melt the oil and wax together, and when a little cool, add the turpentine, and stir until cold, which keeps them evenly mixed.

Warts and Corns — Take a small piece of potash and let it stand in the open air until it slacks, then thicken it to a paste with pulverized bum arabic, which prevents it from spreading where it is not wanted. Pare off the seeds of the wart or the dead skin of the corn and apply the paste, and let it remain on ten minutes; wash off, and soak the place in sharp vinegar or sweet oil, either of which will neutralize the alkali. Do not squeeze out the wart or corn but leave them alone and nature will remove them.

Liniments — Take 98 per cent alcohol 2 qts., and add to it the following: Oils of sassafras, hemlock, spirits of turpentins, tinctures of cayenne, catechu, guaicaci, and laudanum, of each 1 ounce; tincture of myrrh 4 ozs.; oil of origanum 2 ozs; oul of wintergreen $\frac{1}{2}$ oz.; gum camphor 2 ozs.; and chloroform $1\frac{1}{2}$ ozs.

Ointments — Red precipitate $\frac{1}{2}$ oz.; sugar of lead $\frac{1}{2}$ oz.; burnt alum 1 oz.; white vitriol $\frac{1}{4}$ oz., or a little less; all to be very finely pulverized; have mutton tallow made warm $\frac{1}{2}$ lb.; stir all in, and stir until cool.

Toad Ointment — For sprains, strains, lame-back, rheumatism, etc. Good sized live toads, 4 in number; put in boiling water and cook very soft; then take them out and boil the water down to $\frac{1}{2}$ pt., and add fresh churned, unsalted butter 1 lb. and simmer together; at the last add tinctur of arnica 2 ozs.

Rheumatism — Sulphur and salt-petre, of each 1 oz.; gum guaiac $\frac{1}{2}$ oz., colchicum root, or weed and nutmegs, of each $\frac{1}{4}$ oz.; all to be pulverized and mixed with simple syrup or molasses 2 oz. DOSE — one tsp. every 2 hours until it moves the bowels rather freely; then 3 or 4 times daily until cured.

Asthma — Elecampane, angelica, comfrey, and spikenard roots with hoarhound tops, of each 1 oz.; bruise and steep in honey 1 pt. DOSE — a tablespoon, taken hot every few minutes, until relief is obtained, then several times daily until a cure is effected.

Croup — It is claimed that alum and sugar will cure croup in one minute, by shaving or grating off 1 teaspoonful of the alum and mixing it with twice as much sugar, and giving it at once, the relief being almost instantaneous. Half these amounts may be repeated once or twice, $\frac{1}{2}$ hour apart, if the relief is not permanent.

Cold — White of one egg, beaten well. Juice of one lemon and sugar to suit the taste.

Fever Sores — Sweet oil, linseed oil, and red lead pulverized, of each 1 oz. Put all into an iron dish over a moderate fire, stirring constantly, until you can draw your finger over a drop of it on a board when a little cool, without sticking. Spread on cloth and apply as other salves.

Whooping Cough — Onions and garlicks, sliced, of each 1 gill; sweet oil 1 gill; stew them in the oil, in a covered dish, to obtain the juices; then strain and add honey 1 gill; paregoric and spirits of camphor, of each ½ oz.; bottle and cork tight for use. **DOSE** — For child of 2 or 3 years 1 teaspoon 3 or 4 times daily, or whenever the cough is troublesome, increasing or lessening, according to age.

Toothache — best alcohol 1 oz.; laudanum ¼ oz.; chloroform, liquid measure 5/8 oz. gum camphor ½ oz.; oil of cloves ½ dr.; sulphuric ether ¾ oz.; and oil of lavender 1 dr. If there is a nerve exposed this will quiet it. Apply with lint. Rub also on the gums and upon the face against the tooth.

Earache — Take a large onion and cut it into slices; put a slice of onion, then a slice of strong tobacco, then a slice of onion again, then tobacco, till the onion is cooked; press out the juice in a wet cloth and cover in hot embers, till the onion is cooked; press out the juice with heavy pressure, and drop into the ear. It gives instant relief.

Nose-Bleed — A simple cure for nose-bleed is to crowd the fingers tight into the ears and chew, pressing the teeth well together, as if chewing food.

Hiccough — Moisten granulated sugar with cider vinegar; give to an infant from a few grains to a teaspoonful. The effect is almost instantaneous, and the dose seldom need to be repeated.

Chapped hands or Lips — A cream, or liquid is made by using 1 oz. of white melted wax; 4 ozs. of glycerine, with oil of rose or other flavor to suit.

Headache — Take a quart bottle and nearly fill it with water, then put in spirits of hartshorn and spirits of camphor, each 1 oz., and 1 tbsp. of salt; shake well to dissolve the salt; then wet cloths with this and apply to the head, and renew as often as they become hot until relieved. If the stomach is sour, causing the headache, taking a little bi-carbonate of soda (baking soda) in water, may help in its cure.

Cough Syrup — Syrup of Squills, 2 ozs.; paregoric 1 oz.; fl. ex. of licorice, 1 oz.; fl ex. of ipecac, ½ oz.; antimonial wine, ½ oz.; ess. of wintergreen, or peppermint, 1 dr. **DOSE** — One teaspoonful every 2 or 3 hours, but not on an empty stomach.

Fever — Four ounces galangal root in a quart of gin, steeped in warm place; take often.

Healing Lotion — One ounce glycerine, one ounce rosewater, ten drops carbolic acid. This preparation prevents and cures chapping of the skin, and at the same time bleaches it. It is also excellent for sore lips and gums.

To stop bleeding — A handful of flour, bound on cut.

Dried Apple Kneupper

Dried apples
Graham cracker crumbs

Whip cream or whipped topping

Soak dried apples and cook until tender. The amount depends on how large a batch you wish to make. Sweeten to taste. Cool. Roll graham crackers to fine crumbs. Place layer of crumbs in bottom of dish, then layer of apple mixture, then a layer of sweetened whipped cream. Sprinkle lightly with crumbs. Very rich. In this day and age we would use a frozen topping or Dream Whip.

Mrs. R. X. Earnest
New London, Iowa

Apple Dumplings

Peel and chop $\frac{1}{2}$ gal. of apples. Add cinnamon and nutmeg and 4 or 5 cups sugar (enough to make extra sweet). Cover with boiling water. Make pie crust. Cut in squares about 5 inches. Put square on hand. Fill center heaping—turn corners over and turn upside down in a greased pan with several lumps of butter in it. Then sprinkle the turnovers with cinnamon and take remaining juice with all apples taken out till the in-between is filled with liquid.

Bake in 400 degree oven until brown like pie. This is a family dessert handed down for years and makes a beautiful dessert.

Eloise Hoskins

Plum Pudding

1 C. finely cut or ground suet
2 C. dried bread crumbs
1 C. molasses
2 C. raisins

1 tsp. each soda, salt, cloves, and
cinnamon
1 C. milk
1 to $1\frac{1}{2}$ C. flour

Put ingredients in bowl and mix together. Put in cans, cover with foil and steam for 3 hours. Serve warm with sauce. Pudding can be re-warmed in cans in hot water.

Sauce:
1 C. sugar
2 tbsp. cornstarch
2 C. water

$\frac{1}{4}$ C. butter
2 tsp. vanilla
(or lemon juice or grated
nutmeg)

Mix sugar and cornstarch in saucepan, stir in gradually the water. Boil 1 minute, stirring constantly. Add butter and flavoring. Use 4—No. 2 cans.

Ella Mae Fricke
Mt. Union, Iowa
(a recipe that belonged to her Grandmother)

Homemade Toothpaste

$\frac{1}{2}$ C. U.S.P. precipitated chalk
3 tbsp. glycerine
2 tbsp. pure castile soap (finely
shaved)

1 tbsp. mineral oil
1 tbsp. water

Blend this all together well and add a little oil of peppermint or wintergreen. Store in a small jar with top.

Chow-Chow

1 qt. tiny cucumbers (not over 2 inches)	3 qts. green tender tomatoes sliced & chopped coarsely
2 qts. very small white onions	2 fresh heads of cauliflower cut in small pieces or 2 solid heads white cabbage chopped.
2 qts. tender green string beans cut in half	

After preparing vegetables put in stone jar. Mix together, sprinkling coarse salt between sparingly. Let stand 24 hrs. and drain all lime off. Put vegetables in kettle and heat sprinkling:

1 oz. tumeric for coloring	2 tbsp. whole cloves (less if desired)
6 red peppers, chopped coarse	1½ C. sugar
4 tbsp. mustard seed	⅔ C. ground mustard
2 tbsp. celery seed	
2 tbsp. allspice (less if desired)	

Pour over vinegar to cover. Cover tightly and simmer well until tender, stirring often. Seal hot in glass jars.

Lola Lundin, New London

Johnnie Cake

(Old Plantation Style)

(From 1887 White House Cook Book)

Sift one quart of Indian meal into a pan; make a hole in the middle and pour in a pint of warm water, adding one teaspoonful of salt; with a spoon mix the meal and water gradually into a soft dough; stir it very briskly for a quarter of an hour or more, till it becomes light and spongy; then spread the dough smooth and evenly on a straight, flat board (a piece of the head of a flour-barrel will serve for this purpose); place the board nearly upright before an open fire, and put an iron against the back to support it; bake it well; when done, cut it in squares; send it hot to table, split and buttered.

Betty Larson

(From 1887 White House Cook Book)

To lay a dessert for a small entertainment, and a few guests outside of the family, it may consist simply of two dishes of fresh fruit in season, two of dried fruits and two each of cakes and nuts. Coffee and tea are served lastly, poured into tiny cups and served clear, passed around on a tray to each guest, then the sugar and cream passed, that each person may be allowed to season his black coffee or cafe' noir to suit himself.

A family dinner, even with a few friends, can be made quite attractive and satisfactory without much display or expense; consisting of first a good soup, then fish garnished with suitable additions, followed by a roast; then vegetables and some made dishes, a salad, crackers, cheese and olives, then dessert. This sensible meal, well-cooked and neatly served, is pleasing to almost any one, and is within the means of any housekeeper in ordinary circumstances.

Homemade Hand Lotion

6 ounces bay rum	4 ounces glycerine
¼ ounce gum tragacanth	1 qt. warm water

Place gum in water, warm, not hot. Keep in warm place till completely dissolved. Add other ingredients, perfume and color as desired. Mix well, apply to hands after thorough cleansing. Dries in a few minutes.

“Old Favorite Rhubarb Wine”

5 lbs. rhubarb
1 gal. branch water
¾ lb. sugar

½ lb. raisins
1 lb. grapes
2 tbsp. sourdough starter

Pick rhubarb stalks in the cool of the morning. Cut into 2 inch lengths, and place in crock of suitable size for the requirements of recipe. Draw branch water and bring to boil, pour into crock. With suitable wooden mallet, mash rhubarb into a pulp. Stir and mash daily until 8 days have lapsed. Strain juice through muslin, taking care to squeeze all juice from stalks. Add sugar to strained juice. Bring to simmer to dissolve sugar and return to crock. Add chopped raisins and juice from grapes. Add starter yeast, cover and place in warm corner. Next day it should be bubbling. Let it ferment for at least a fortnight. Strain into glass bottles and cork. Store for at least a year before drinking!

Fried Cornmeal Mush

6 C. water
2 teaspoons salt

2 C. cornmeal

Dampen the cornmeal with enough cold water to moisten, then add slowly to the boiling salted water, stirring constantly until thick — about 20-25 minutes. Pour into a greased loaf pan and let set overnight. Next morning slice thin and brown in small amount of shortening. Serves 6-8.

Mrs. Irwin Mohr
Mt. Pleasant, Iowa

Great-Grandma's Soft Ginger Cake

2½ C. sifted all-purpose flour
1¾ tsp. baking soda
1 tsp. ground ginger
1 tsp. ground cinnamon
¼ tsp. ground cloves
¼ tsp. salt

1 C. sugar
½ C. vegetable shortening
1 C. molasses
1 C. boiling water
2 eggs, well-beaten

Sift together flour, soda, spices and salt and set aside. Cream sugar with shortening and molasses until well-blended. Add sifted dry ingredients to creamed mixture alternately with boiling water, beginning and ending with dry ingredients. Stir in eggs. Pour into a well-greased baking pan, 9 x 13. Bake at 350 degrees for 30 minutes. Serves 12-15. An old English recipe that moved west across America with the wagon trains. It was economical a hundred years ago.

Harrison Moore

Nesselrode Pudding

½ box Knox gelatine, soaked in 1 C. cold water a few moments. Let 1 pt. of milk come to a boil and stir in ⅔ C. of sugar and yolks of 5 eggs. Cook a moment and put in the gelatine, then add ⅔ C. of raisins stoned and chopped fine, ¼ lbs. of macaroons pounded, 3 tbsp. of almonds pounded fine, 1 tbsp. brandy, 2 tsp. vanilla and whites of 5 eggs, beaten stiff. Stir until it begins to thicken, then put into a mold and set on ice. Serve with whipped cream.

Sourdough

Cooking is like eating Chinese food when it's good, it's the best. But when it's bad, brother there is nothing worse!

Sour dough starter:

1. To a crock half full of water, add a handful of sugar. Stir in flour until batter is as thick as can be stirred. Cover and set in warm place. Within 48 hours or less it will become sour and increase to twice its bulk.

2. Mix one pint of flour and one tablespoon of sugar in sourdough crock. Stir in one and a half cups of water, and beat until smooth. A tablespoon of vinegar is often added to the dough. Cover with a loose lid or cloth and put in a warm place until batter bubbles and sours. (Usually about two or three days.) If starter is not used every day, feed weekly by adding flour and water.

Sourdough Pancakes

Set at night: $\frac{1}{4}$ cup starter, 2 cups warm water 1 $\frac{1}{2}$ cups flour.
Beat well, cover and let set 'til morning. In morning put aside for sourdough jug, $\frac{1}{4}$ cup starter. To remaining batter add:

1 tsp. salt	2 tbs. melted fat
2 tbs. sugar	2 eggs, beaten
1 tsp. soda	

Beat all ingredients together and fry in hot skillet.

Never Fail Method of Making Cheese

Heat three gallons of clabbered, skimmed milk in a kettle until you can just bear to put your hand to the bottom of the pot. Then set the kettle on the back of the stove and keep it hot for 30 minutes.

After the half-hour wait, drain the liquid through clean, white cloth. Squeeze out all the whey and mix 1 $\frac{1}{2}$ teaspoons of soda and one-half cup of butter into the curd. Let the mixture stand for two hours.

Next add one cup of sour cream to the soda-butter-curd blend and — in a double boiler — melt it until it's smooth and free from lumps. In the meantime, mix $\frac{1}{4}$ teaspoon of dandelion butter coloring with $\frac{1}{2}$ cup of sour cream and 2 teaspoons salt. Stir the coloring, sour cream, and salt together until the yellow is thoroughly spread throughout the mass.

Finally, add the colored cream mix to the smooth whey and pour it all into a buttered pan — not aluminum — stainless steel is best.

Let the pan stand uncovered for five days and then top it with paraffin. When so sealed and stored in a cool place, this cheese should keep for weeks — even months — growing sharper all the while.

Contributed by Alta Creek

SOI

Chop 1 pk. green tomatoes and 2 onions fine. Put 1 teacup salt over the mixture and let it stand over night. In the morning, drain and cook 15 minutes in 1 quart of vinegar. Drain again and add 1 $\frac{1}{2}$ lbs. of sugar, 1 quart of vinegar, 2 chopped peppers, 1 teaspoon cinnamon, 1 teaspoon allspice, and $\frac{1}{4}$ lb. white mustard seed. Cook 15 minutes.

Zwieback

(From an old, old cook book)

1 pkg. yeast	2 eggs
½ C. milk scalded and cooled	¾ C. flour
2 tbsp. or ⅓ C. sugar	½ tsp. salt
¼ C. lard or butter melted	

Dissolve yeast & sugar in lukewarm milk. Add ¾ C. flour and beat well. Cover, set aside to rise 50 min. Add lard, eggs, salt, beat well. Flour to make a dough, knead shape into 2 rolls 1½ inches thick and 15 inches long. Let rise till light. Bake at 400 degrees for 12 minutes. When cool cut diagonally into ½ inch slices. Place on baking sheet and brown in a 350 degree oven.

Velma Rixe
Wayland, Iowa

Aunt Marble's Tomato Soup Cake

1 can tomato soup	1 tsp. cinnamon
½ C. melted oleo	2 C. flour
1 C. sugar	1 tsp. soda
Pinch of salt	1 C. raisins (soaked in boiling water and drained)
½ tsp. baking powder	1 C. coarsely chopped nuts
½ tsp. cloves	½ tsp. vanilla
1 tsp. nutmeg	

Add melted oleo to soup. Mix in sugar. Sift dry ingredients and add to moist mixture. Add raisins and nuts. Bake in 9x13 pan for 350 degrees for 25 to 30 minutes.

Cream Cheese Frosting: 1½ C. powdered sugar, 3 oz. cream cheese, ½ tsp. vanilla, 2 tbsp. cream. Cream cheese, add cream. Blend. Add sugar and vanilla. Spread on cooled cake. This is a "Family Heirloom" recipe and can be used as a Groom's Cake at a wedding.

Mrs. Constance Pfister
Washington, Iowa

Fish Bait

(Dough Balls)

½ cup cooked corn and oatmeal. When cool work in enough flour to make a stiff dough, use just a little sugar and cinnamon. Roll into little balls and drop into boiling water and cook until done. Drain. Pour cold water on them and drain again. Spread out to dry or if in a hurry roll in cornmeal and they will not stick together. From an old recipe file of the late Kathryn Nau Cline—Winfield, Iowa.

Doris Cline

Milk Soap

2 gallon milk	1 can lye
1 quart water	

Pour milk (not cold) in jar; dissolve lye in water and pour solution in milk by pouring round and round, DO NOT STIR. Pour the entire mixture in another jar to mix thoroughly. Cover with a cloth until it gets firm. 12-24 hours. From an old recipe file of the late Kathryn Nau Cline—Winfield, Iowa.

Doris Cline

Scrapple

(head-cheese with cornmeal)

Soak the hogs head in water overnight. In the morning clean thoroughly, cutting out the eyes and ears deeply; then boil until tender; take out and let stand till cold; remove all the bone and chop meat fine. Drain off all the water it was boiled in, to get out all the bits of bone; rinse out the kettle, and put back the water drained off, and put on the fire to get hot; in the meantime, season the chopped meat and put in with additional water, to about half fill the kettle, or to be quite thin, and when it begins to boil thicken with cornmeal to the consistence of mush; take out into pans while hot, make it level on the top, and when cold, pour melted lard over it to prevent the top getting dry and hard; it will also help it to keep longer. When wanted for use, cut out in slices about half an inch thick and fry in a little hot lard or butter until a nice brown; then turn, brown again, eat hot. If any one thinks this is too fat, or greasy, they can put in the heart and tongue.

Snow Ice Cream

After a big snow, scrape off the top to get clean snow. Fill a dishpan full. Mix up a batter of eggs, sugar and whatever flavor you want. Pour in some cream and put mixture into snow and mix carefully. Eat at once. Any left over bury in the snow for future eating.

Lemon Jelly

(From 1887 White House Cook Book)

Wash and prepare four calf's feet, place them in 4 quarts of water and let them simmer gently five hours. At the end of this time take them out and pour the liquid into a vessel to cool; there should be nearly a quart. When cold, remove every particle of fat, replace the jelly into the preserving-kettle, and add one pound of loaf sugar, the rind and juice of two lemons; when the sugar has dissolved, beat two eggs with their shells in one gill of water, which pour into the kettle, and boil five minutes, or until perfectly clear; then add one gill of Madeira wine, and strain through a flannel bag into any form you like.

Betty Larson

Jelly Fritters

(From 1887 White House Cook Book)

Make a batter of three eggs, a pint of milk, and a pint bowl of wheat flour or more, beat it light; put a tablespoonful of lard or beef fat in a frying or omelet pan, add a saltspoonful of salt, making it boiling hot, put in the batter by the large spoonful, not too close; when one side is a delicate brown, turn the other; when done, take them on to a dish with a d'oyley over it; put a dessert-spoonful of firm jelly or jam on each, and serve. A very nice dessert.

Betty Larson

Cream Potatoes

Cut out your potatoes in a ball or in squares if you can't find a potato cutter. Boil in salted water and keep hot when done. Drain off water and pour over this dressing: Melt in a sauce pan butter the size of a pigeon's egg, stir in 1 tablespoon of flour and 1 cup cream or milk. When thick pour over potatoes.

Fruit Cake

One pound flour, one pound sugar, three-quarters of a pound of butter, three pounds seeded raisins, one pound currants, one pound citron, one-quarter pound almonds, blanched and powdered in rose water; one nutmeg, one wine glass brandy, ten eggs. Stir butter and sugar to a cream, then add whites and eight yolks of eggs, beaten separately. Stir in the flour, then spices and add the fruit just before it is put in the pans. Bake slowly. This cake will keep two years.

Ice Cream

1 qt. milk with 1/8 of a box gelatine. Boil this in a basin set inside of a pan of water. Beat the yolks of 5 or 6 eggs and add them just at boiling heat — when once boiled take off and cool. Add the whites of eggs beaten stiff and two full cups of pulverized sugar. When ready to freeze add 1/2 gal. whipping cream and 4 teaspoons of flavoring.

Hickory-Nut Cake

Two cups pulverized sugar, one cup butter, one cup new milk, four cups sifted flour, (winter wheat flour,) whites of eight eggs, one and one-half cups hickory-nut meats; one tablespoon vanilla, three heaping teaspoons baking powder; put the baking powder into the flour, and stir well before using, beat and add the eggs the last; bake slowly one hour.

To Cure Dried Beef

For one hundred pounds of beef — 7 pounds of coarse salt, 5 pounds brown sugar, 1/2 ounce pearlsh, 2 ounces of saltpeter, 4 gallons water. Boil all together and skim. When cold, pour it over the meat. At the end of three weeks take out your beef.

Ginger Beer

Five gallons of water, one-half pounds ginger root boiled, four pounds of sugar, one-eighth pound cream tartar, one bottle essence of lemon, one ounce of tartaric acid, one quart of yeast.

Hop Beer

One handful of hops, boil an hour, strain, and add one pint of molasses, and enough water to make two gallons. When milk warm, add one cup or cake of yeast, let it stand over night, skim and pour it off from the yeast carefully; add one tablespoon of wintergreen, and bottle for use.

Lemon Pie

1 C. sugar
2 tbsp. cornstarch
2 eggs
1½ C. lemon juice and

grated ½ lemon
1 tsp. lemon extract
1½ C. water

Save egg whites for meringue. Cook the other ingredients till clear. Don't boil very much. Add pinch of salt, 1 tbsp. butter. (This was my mother's recipe, and have used it many years.)

Edith Church
Lockridge, Iowa

Molasses Candy (The Ole' Fashioned Pull Taffy)

2 C. molasses
1 C. brown sugar
2 tbsp. butter

⅓ C. water
1 tbsp. vinegar
Pinch of baking soda

Boil all together until tried in cold water becomes brittle. Pour on a buttered dish and allow to cool. When cool enough to handle rub butter on hands and pull the candy (small portions at a time) until light in color. Cut in small pieces.

Peach Pudding (100 year old recipe)

2 C. flour
2 C. sugar

2 tsp. soda
Salt

Sift ingredients together. Add 2½ C. sliced, canned peaches to dry ingredients. Melt 1 stick butter in bottom of oblong pan — save ½ of this to pour over the top. Pour in batter and add remaining butter. Sprinkle brown sugar over top. Serve plain or with ice cream or whipped cream. Bake 350 degrees for 30 min.

Lorna Lusk
Mt. Pleasant, Iowa

Switchel

Wagner's suggestion for "Switchel" a drink served to harvest hands in early days from Architect Bill Wagner: 1 cup sugar, ½ cup vinegar, 1 tsp. ginger and one gallon ice water.

June Klopfenstein

Rice Pudding

8 C. of whole milk
¾ C. of rice (not instant)

¼ tsp. salt
1 C. sugar
2 tbsp. vanilla

Place in oven and in about ½-¾ hours a brown scum will raise over pan of ingredients. Stir this down and it will continue to do this. Continue to stir down until of the right consistency. Do not over bake as it will thicken as it cools. Bake at 350 degrees — around 2 hours. This recipe came from my Grandmother Canby. My mother, Nettie Bar, is 94 years old, so we know it is well over 100 years old. It is still one of our favorite desserts.

Mrs. Clark Burns
Mt. Pleasant, Iowa

Croquettes

1 pt. cream, 2 even tablespoons butter, 4 heaping tablespoons flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon white pepper, $\frac{1}{2}$ teaspoon celery salt. Scald the cream. Melt the butter in a granite saucepan. When bubbling add the dry flour. Stir till well mixed. Add $\frac{1}{3}$ of the cream slowly and stir it as it boils and thickens. Add more cream and boil again. When perfectly smooth, add the remainder of the cream. The sauce should be very thick — almost like a drop batter. Add the seasoning. While hot add 1 qt. finely cut meat, 1 teaspoon chopped parsley, 20 drops onion juice. Cool. Take a tablespoon of this mixture and shape into a smooth ball. Give the ball a gentle rolling pressure between the hands until slightly cylindrical. Roll lightly in crumbs. Clasp gently in the hand, flatten one end on the board, turn and flatten. Fry in a kettle of hot lard.

Sweet Bread Salad

Boil calves sweet breads in boiling salted water 20 minutes. Plunge in cold water to harden. Cut in small pieces, put in a dish with cooked green peas and cover with salad dressing.

Making Hominy

Take the corn of 1 dozen ears, put it in a kettle with a good bit more cold water than is required to cover it, and down in the center put a stout muslin sack long enough to contain 1 qt. of good ashes. Let it boil till all the strength is out of the ashes, then remove them and give the corn more room. Have the tea-kettle on the stove with plenty of boiling water in to pour into the pot as the other boils off. Do not boil hard, but steadily. When the outside begins to come off the grains they are done enough. Now remove from the fire, drain off and empty the corn into a tub of cold water. Instead of rinsing with the hands, as our blessed grandmothers did, take a clean broom and swash and sweep the corn about in the tub. Drain off; add 2 or 3 pailfuls of clean, cold water, and go over the cleansing process about 3 or 4 times; then drain off and stand the tub of corn where it may have a chance to freeze all night. This is as good for it as boiling. In the morning take a part, or all of it, and put it on to boil in cold water, and cook slowly until done. Never stir hominy. Put a little salt in it. Let it boil until the grains are swollen and burst and lie up loosely.

Unrivalled Yeast

(From 1887 White House Cookbook)

On one morning boil two ounces of the best hops in four quarts of water half an hour; strain it, and let the liquor cool to the consistency of new milk; then put it in an earthen bowl, and add half a cupful of salt, and half a cupful of brown sugar; beat up one quart of flour with some of the liquor; then mix all well together, and let it stand till the third day after; then add six medium-sized potatoes, boiled and mashed through a colander; let it stand a day, then strain and bottle, and it is fit for use.

It must be stirred frequently while it is making, and kept near a fire. One advantage of this yeast is its spontaneous fermentation, requiring the help of no old yeast; if care be taken to let it ferment well in the bowl, it may immediately be corked tightly. Be careful to keep it in a cool place. Before using it shake the bottle up well. It will keep in a cool place two months, and is best the latter part of the time. Use about the same quantity as of other yeast.

Betty Larson

Carmel Dumplings

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$\frac{1}{2}$ C. sugar burned in iron skillet. Add $2\frac{1}{2}$ C. boiling water (be careful not to let it burn). Add 1 C. sugar, 1 large tablespoon butter (size of egg), pinch of salt; let boil 10 minutes. Add 1 tsp. vanilla and 1 C. chopped nuts (optional). Cream $\frac{1}{2}$ C. sugar and a large tablespoon butter; add 1 C. milk, 1 tsp. vanilla, 1 tbsp. baking powder, and enough flour to make a stiff batter (about 4 cups). Drop by spoonful on top of syrup. Bake in skillet until dumplings are brown — about 40 minutes. Let cool 5 minutes and turn out on a large platter. Best served warm with whipped cream or ice cream.

(This is a recipe handed down from a lady from England who came to Missouri to homestead).

Marilyn Biggin
Davenport, Iowa

Farm Fresh Custard

4 eggs
4 tbsp. sugar

1 tbsp. vanilla
4 C. milk

(If possible, use eggs still warm from setting under the hen and milk still foamy before cream separates).

Mix eggs until soupy; stir in sugar and vanilla. Add milk a little at a time until egg is mixed in. Pour in greased $1\frac{1}{2}$ qt. dish; sprinkle with nutmeg; Set in a larger pan of water and bake at 350 degrees for approx. $1\frac{1}{2}$ hours. Serves 12 (or 6 if hands have been haying).

Mirie Mayner Huston
Exline, Iowa

Old Fashioned Bread Pudding

8 slices of bread, trimmed
4 tbsp. butter
 $\frac{1}{2}$ C. raisins
Cinnamon
3 C. hot milk

$\frac{2}{3}$ C. sugar
2 tsp. vanilla
4 eggs, lightly beaten
Cream, plain or whipped

Butter bread generously and cut each in quarters, making 32 squares.

Cover raisins with hot water and let stand for 10 minutes, then drain and dry.

Cover bottom of a baking dish 6 x 10 with 16 squares of buttered bread. Sprinkle with cinnamon and the raisins. Cover with other layer of bread and sprinkle again with cinnamon.

Stir sugar and vanilla into hot milk. Gradually stir in eggs. Pour this over the bread. Place pan in a larger pan containing 1 inch hot water and bake 325 degrees for 40 minutes or until custard is set and bread is golden brown on top. Serve with plain or whipped cream. One-half teaspoon lemon extract may be added if desired.

Helen M. Virden

Pumpkin Pie

(Dated Jan. 1, 1909)

Cook the pumpkin the day before — cooking it all day on back of stove, stirring occasionally. Next morning run through colander or mash good with potato masher. To make 7 pies.

4 tin cups evenfull of pumpkin	1 even dessert spoonfull of flour
3 tin cups evenfull of cane sugar	1 even dessert spoonfull of ginger
3 tin cups evenfull of new milk — cream on the same	1 even dessert spoonfull of cinnamon
6 eggs	1 even dessert spoonfull of fine salt
6 even dessert spoonsfull of flour	

Mix all together good. Pour in unbaked pie crust. Bake for 1 hour.

Mrs. Esther R. Richardson
Crawfordsville, Iowa

Bannock

3 cup flour	3 tbsp. milk
1 tbsp. baking powder	2 tbsp. melted fat
1 tsp. salt	

Mix well and add enough water to make a medium stiff dough. Drop into greased frying pan and set near fire for about half hour or until dough rises. Fry batch slowly, for ten minutes. Prop the pan near the fire so it will continue to bake by reflection. When it is golden brown and a splinter inserted in the center comes out clean, it's done. This is well known as a trail bread. It can be prepared quickly and is delectable.

GRANDMA'S RECEIPT FOR DOING THE FAMILY WASH

This is an authentic washday "receipt" in its original spelling as it was written out for a bride four generations ago:

1. bild a fire in back yard to heet kettle of rain water.
2. set tubs so smoke won't blow in eyes if wind is pert.
3. shave one hole cake lie soap in bilin water.
4. sort things, make three piles: 1 pile white, 1 pile cullord, 1 pile work britches and rags.
5. stur flour in cold water to smooth, then thin down with biling water.
6. rub dirty spots on board, scrub hard, then bile. rub cullord, but don't bile — just rench and starch.
7. take white things out of kettle with broom stick handle, then rench, blew, and starch.
8. spred tee towels on grass.
9. hang old rags on fence.
10. pore rench water on flower bed.
11. scrub porch with hot soapy water.
12. turn tubs upside down.
13. go put on cleen dress — smooth hair with side combs — brew cup of tee — set and rest and rock a spell and count blessins.

Meats and Casseroles



Provisions For 40 People

- 1 pound coffee — 10 quarts water
- 3 pints cream — 1 pound sugar
- 2 gallons of soup
- 1 peck potatoes
- 2 quarts gravy or sauce
- 1 quart French dressing
- 2 dozen lemons — 2 lbs. sugar — 2 gallons water, for lemonade
- 12 pounds chicken salad ($\frac{1}{4}$ lb. dressed chicken per person)
- 5 pounds tuna or salmon salad
- 8 quarts potato salad — 1 peck potatoes
- 3 pounds potato chips
- 20 pounds turkey or chicken, dressed
- 1 10-lb. can peas
- 5 pounds macaroni
- $\frac{1}{2}$ gal. medium sized olives
- 1 loaf sandwich bread makes 24 sandwiches
- 1 pound butter will spread 3 loaves of bread
- 1 quart sandwich filling will spread one loaf bread
- 2 gallons ice cream
- 1 round cake 10 inches in diameter will serve 12 people

Portions Nice To Know

- 10 lbs. chopped beef serves 50 people
- 1 loaf sandwich bread makes 20 sandwiches
- 1 med. cake cuts 20 pieces
- 1 lb. butter makes 50 sandwiches
- 1 lb. coffee makes 90 cups
- 1 gallon ice cream serves 8-10 people
- 35 lbs. roast meat serves 100 people
- 1 peck of potatoes serves 50 people
- 1 peck of creamed or au gratin potatoes or vegetables serves 70 people
- 1 3 lb. chicken serves 6 if roasted, fried or stewed; 8 if used in salad.
- 1 gallon salad serves 34 people
- 1 gallon vegetables serves 36-40 people
- 3 doz. lemons, 2 lb. sugar, 9 qts. water will serve 50 people.

Italian Sauce

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1-2 large onions, chopped
1 lg. pepper, chopped
4-5 cloves garlic, peeled and
smashed
2-3 lbs. can of tomato paste or
blend whole tomatoes
1 can tomato puree
1 can tomato sauce
2 bay leaves

1 tsp. marjoram
1 tsp. sweet basil
1 tsp. oregano
1 tsp. rosemary
1 tsp. Italian Seasoning
One-eighth tsp. red pepper
Fresh or dried parsley
½ - 1 c. burgundy wine

Saute onion and pepper in a little olive oil till golden. Add garlic, parsley, fresh ground black pepper and red pepper. Cool over low heat for 10 minutes. Add wine, cover and steam a few minutes. Add all tomatoes and seasonings and simmer several hours till thick. Ground beef or Italian Sausage can be added with or after onion mix is sauteed. This will then be ready to pour over any pasta. Can be frozen. Yields 2½ to 3 qts.

Zora Troiani
St. Paul, Minn.

Quick Hamburger Casserole

1 lb. hamburger
6 slices of bread
4 Tbsp. butter or oleo
Salt and pepper

Sage
Chopped onion
1 can mushroom soup

Prepare a dressing mixture using the bread, oleo, salt and pepper, sage and chopped onion. Make small patties with the hamburger; brown. Put half of the patties in casserole. Put a layer of dressing on top of hamburger patties. Add another layer of hamburger patties and another layer of dressing. Pour soup over the top. Bake 350 degrees till done.

Mrs. Herman Anderson
Winfield, Iowa

Dutch Pot Pie

8 potatoes, cooked and cut into
¼ inch pieces
2 onions, diced

parsley
¼ to ½ lb. bacon

Combine onions, parsley, and potatoes and salt to taste and cook. Fry bacon. After browned place bacon and drippings in with the potatoes.

Dumpling ingredients:

2 cups flour
1 tsp. baking powder
2 eggs

salt
¾ cup milk

Mix ingredients. Roll out on a floured board and cut into 1 inch strips. Drop the strips into the boiling potatoes. May have to add water so there will be liquid over dumplings. Cover and cook for 10-15 minutes.

Della Hall
Marion, Iowa

Chicken the Polish Way

2 small young chickens
 1½ tsp. salt
 Fresh dill
 1 tbsp. fresh parsley

4 oz. butter
 8 oz. fresh breadcrumbs
 2 oz. butter

For roasting: Wash chickens, salt inside and outside. Chop dill and parsley finely. Melt butter and put in breadcrumbs. Allow butter to be absorbed by crumbs, but do not fry to colour. Add dill, parsley and rest of salt to this and stuff chickens with the mixture.

Melt butter in roasting tin and put chickens in moderately hot oven (400 degrees) for 45 minutes to one hour. Baste frequently and serve hot, with vegetables and rice or potatoes or kasza.

Joe Dailey
 Warwick, R.I.

Roast Beef

3 to 4 lbs. rump or heel roast
 2 tbsp. fat
 2 cups water
 1 can tomatoes
 1 can beer
 1 tbsp. vinegar

⅔ cup chopped onion
 2 tbsp. sugar
 2 tsp. salt
 1 tsp. cinnamon
 ½ tsp. ginger
 1 lg. bay leaf

Brown meat in the fat. Combine rest of ingredients and pour over meat. Bake 1½ - 2 hours. Use a large Dutch oven and cover while baking. Sauce remaining makes a good gravy or good with noodles.

Martha Asby
 Crawfordsville, Iowa

Baked Beef Stew

2 lbs. stew meat
 Salt, pepper, paprika to taste
 ½ cup of water
 2 tbsp. cooking wine

1 can cream of celery soup or
 mushroom soup
 1 pkg. of stew vegetables [frozen]

Combine ingredients and bake at 250 degrees for 5 hours.

Jessie Kiger
 Mt. Pleasant, Iowa

Pickled Pig's Feet

4 split pig's feet
 4 cups water
 2 cups vinegar
 2 medium onions, sliced

½ tsp. peppercorns
 6 whole cloves
 1 bay leaf
 1 tsp. salt

Combine all ingredients in a kettle: simmer 2 to 2½ hours, or until meat starts to fall from bones. Chill in liquid before serving. Serves 4.

Joe Dailey
 Warwick, R.I.

Barb-B-Q Sauce

1 C. brown sugar
 1½ C. catsup
 1½ C. water
 ½ C. vinegar

3 Tbsp. dehydrated onion flakes
 2 Tbsp. Worcestershire Sauce
 2 tsp. chili powder
 1 tsp. paprika

Combine ingredients and keep in refrigerator. It can be used on ribs, chicken and meat in the oven. Also it is good cold on meats at the table.

Mrs. Roy Kralik
 Creston, Iowa

Tamale Pie

2 lbs. ground beef	1 can whole kernel corn
1 clove minced garlic	1 C. ripe olives, pitted
1 medium onion, minced	2 tbsp. chili powder
1 large can of tomatoes or juice	Dash of cumin powder
1 C. yellow corn meal	Salt and pepper to taste

Mix these ingredients altogether and cook for 15 minutes, then add: 2 eggs, slightly beaten and 1 cup of milk. Mix well and turn into well greased casserole. Bake 325 degrees for 1 hour and 15 minutes.

Gleason and Irene Coen
Bishop, Calif.

Tamale Pie

1½ lb. ground meat	1½ tsp. salt
1 C. yellow cornmeal	1 tsp. chili powder
1 small onion	1½ C. canned corn
1½ C. tomato juice	1 C. hot water

Brown meat, chopped onion. Add tomato juice, salt, chili powder and corn. Simmer 10 minutes. Stir in cornmeal and hot water. Pour into baking dish and bake 1 hour. Uncover for last ½ hour baking. If dry, pour on more tomato juice.

Betty Larson

Baked Stew

3 lbs. stew meat	1 cup water
1 cup chopped celery	1 tbsp. sugar
6 potatoes, quartered	3 tsp. salt
6 carrots, chunked	3 tbsp. minute tapioca
2 onions	4 shakes tobasco sauce
1 qt. tomatoes	3 tbsp. barbeque sauce

Use crock pot. Put in pot in order given and bake overnite. Do not stir.

Mrs. Carroll V. Carter
West Burlington, Iowa

Easy Homemade Noodles

2 egg yolks	¼ tsp. baking powder
2 tbsp. light cream or milk	½ tsp. salt

Beat egg yolk slightly. Add other liquid, baking powder and salt. Add enough flour to roll our thin. Dry ½ hour. Cut in thin strips. Cook with broth. Serves 12-14.

Mrs. Darrell Kinney
Mt. Pleasant, Iowa

Meat Loaf

2 lbs. hamburger
 1 heaping cup cracker crumbs
 ¼ tsp. pepper

2 eggs, slightly beaten
 1 C. milk
 2½ tsp. salt

Mix all ingredients together, form into a loaf and place in a greased baking dish or pan with a little butter on top and pour a little water over loaf. Bake 350 degrees for one hour.

Mrs. Lucy Hayes
 Vermont, Ill.

Chili

¼ C. chopped onions
 ½ C. chopped green pepper
 3 slices bacon, cut up
 2 cans sliced or chopped mushrooms

1½ lbs. ground round steak
 2 cans kidney beans
 2 cans tomatoes
 2 Tbsp. chili powder

Fry bacon pieces, onions, pepper, mushrooms and ground beef until no longer red. Add beans, tomatoes and chili powder and stir well. Cover tightly and simmer for at least an hour or more. Stir occasionally to keep from sticking. Serves 6.

Jane Rommell

Davey Crocket Burgers

3 lbs. hamburger
 1½ cups oatmeal
 ½ cup diced onion
 1 cup milk
 1½ tsp. salt
 ½ tsp. pepper

Sauce:
 2 cups catsup
 4 tblsp. vinegar
 1 cup water
 2 tblsp. Worcestershire sauce
 ½ cup brown sugar

Mix hamburger, oatmeal, onion, milk, salt & pepper. Make into BALLS OR PATTIES; brown in skillet. Place in 9x13 baking dish. Pour sauce over balls or patties. Bake 1½ hrs. at 350 degrees. Makes 16 or 17 patties and will serve 8.

Esther Beck
 Danville, Iowa

Braised Lemon Pork Chops

6 pork chops
 ½ C. catsup
 2 tbsp. brown sugar

Salt and Pepper
 ½ C. water
 6 lemon slices

Season chops with salt and pepper and brown in a heavy fry pan. Combine catsup, water and brown sugar; pour over chops and place a lemon slice on each. Cover tightly. Cook slowly or bake in 350 degree oven for 45 minutes. Serves 6.

Faye W. Johnson
 Milwaukie, Oregon

Chicken Croquettes

2 C. chopped chicken
 1 egg yolk
 ½ tsp. salt
 1/8 tsp. pepper

Few drops of onion juice
 1 cup white sauce or mashed potatoes

Mix, shape in balls, and roll in crumbs. Fry as other croquettes.

Mrs. Emma Burkhiser
 formerly of Danville and New London

1 stewing hen
1 cup rice (cooked)
½ tsp. paprika
3 eggs beaten
1 pint milk

2 cups soft bread crumbs
1 tsp. salt
½ cup pimento
¼ cup butter or chicken fat.

Cook and bone chicken, cut in small pieces. Add above, bake 325 for 50 minutes.

SAUCE

¼ cup butter
¼ cup flour
2 cups chicken stock
2 egg yolks beaten

2 tsp. parsley
1 med. can mushrooms
¼ cup cream
1 tsp. lemon juice
salt, paprika

Melt ½ the butter and fry mushrooms in it. Mix other ingredients as for white sauce. Add yolks, parsley and lemon juice last. Serves 12-14. TO ENLARGE: Cooked veal may be added and add more bread crumbs or rice.

Gleason & Irene Coen
Bishop, California

Apples And Dumplings

2 cups dried apples
1 two-lb. smoked ham [picnic
shoulder or boned butt]
2 tbsp. brown sugar
4 cups flour

2 tsp. baking powder
½ tsp. salt
1 egg (lightly beaten)
2 tbsp. butter (melted)
½ cup milk approximately

Day before, cover apples with water and let soak overnight. Next day, place ham in a kettle, cover with cold water, bring to boil and simmer, covered, about 2 hours. Add apples, soaking water and brown; cook 1 hour longer. To prepare dumplings, combine flour, baking powder and salt. Stir in egg, butter and enough milk to make fairly stiff batter. Drop batter by spoonfuls into simmering apple and ham mixture. Cover and let cook 30 minutes. Serves 6 to 8.

Eden Isle Chicken Breasts

6 chicken breasts, halved
Pepper
2 cans cream of chicken soup
package of dried beef

1½ C. sour cream (commercial)
12 slices bacon
3 oz. cream cheese
4 C. hot rice

Pepper but don't salt chicken breasts. Wrap slices of bacon around each chicken breast. Place a layer of dried beef in baking dish. Arrange breasts on the beef. Cover with mixture of soup, sour cream and cheese. Cover pan with foil. When tender remove foil and brown slightly. Serve on rice. Bake 350 degrees for 2 hrs. Serves 12.

Sam Ewart

Ham Balls

2 lbs. pork sausage
2 lbs. ham (ground)
½ lb. ground beef

1 cup bread crumbs
2 cups milk
6 eggs

Make into balls. Pour over a mixture of 1 can cubed pineapple, 4 Tbsp. brown sugar, and 1 cup pineapple juice and bake till done.

Mrs. Daniel E. Wilbert
Ft. Madison, Iowa

Ham Loaf

2 lbs. lean ham
2 lbs. lean pork
4 eggs, beaten
2 C. milk
2 C. bread crumbs
2 tsp. salt

$\frac{1}{2}$ tsp. pepper
16 slices pineapple
16 maraschino cherries
 $1\frac{1}{2}$ C. brown sugar
4 tbsp. vinegar

Combine ham, pork, eggs, milk, bread crumbs, salt and pepper. Place pineapple slices on bottom of baking dish with cherry in each center. Put meat mixture over the pineapple then make a sauce of the brown sugar and vinegar and pour it over the top. Bake at 350 degrees for $1\frac{1}{2}$ hours. Serves 16.

Frances M. Nevers
Daytona Beach, Florida

Oven Fried Chicken

1 fryer chicken
 $\frac{1}{2}$ cup butter
1 egg
 $\frac{1}{2}$ cup evaporated milk

1 cup flour
1 teaspoon baking powder
2 teaspoons paprika
1 teaspoon salt

Melt butter in baking pan. Combine egg and milk. Sift: flour, baking powder, paprika and salt. Place cut up chicken in baking pan — skin side down — after first dipping in egg mixture, then in dry ingredients. Bake at 400 degrees for 30 minutes; turn chicken and bake another 30 minutes or until done. Four servings. This chicken recipe was sent by me to Capper's Weekly and was published in their magazine under "Good Things to Eat."

Mrs. Leo R. Clark
Washington, Illinois

Escalloped Chicken

1 qt. cooked chicken, cut in pieces
5 C. broth
4 tbsp. flour
4 tbsp. fat
2 qts. dry bread cubes

$\frac{3}{4}$ C. melted oleo
 $\frac{1}{4}$ tsp. sage
 $\frac{1}{2}$ C. broth
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 tbsp. minced onion

Make gravy with 5 C. broth, flour and fat. Combine bread cubes with oleo, sage, $\frac{1}{2}$ C. broth, salt, pepper and onion. Put $\frac{3}{4}$ of bread mixture in 9x13 pan. Sprinkle the chicken over it — then rest of the bread. Pour gravy over all. Bake 350 degrees about 1 hour. Serves 12-15 people.

Grace Fricke
Mt. Union, Iowa

Ham Loaf

2 lbs. ham
2 lbs. hamburger
2 C. crushed graham crackers
 $2\frac{1}{4}$ C. milk
2 eggs, beaten

Salt
1 can tomato soup
 $1\frac{1}{2}$ C. brown sugar
1 tsp. dry mustard
 $\frac{1}{2}$ C. vinegar

Mix ham, hamburger, graham crackers, milk, eggs and salt. Shape into loaf. Make a sauce of the soup, brown sugar, dry mustard and vinegar. Spread over the ham loaf the last 15 minutes. Bake 350 degrees for 1 hour.

Vera Wollam

½ lb. hamburger	1 onion
3 cups unpeeled potatoes (chopped)	2 cups milk
1 cup shredded carrots	¾ cup very fine bread crumbs
	1 tsp. salt and pepper

Mix well and put in 8x8 square pan and pour 3 Tbsp. melted butter over top. Bake at 300 degrees for 2 hrs.

Mrs. A.R. Laws
Ottumwa, Iowa

Pork Chop Garden Casserole

2 cans green beans	1 tbsp. instant minced onion
1 can whole kernel corn	1 tsp. salt
1 tbsp. cornstarch	½ tsp. celery seed
1 can tomato sauce	¼ tsp. pepper
1 tsp. Worcestershire sauce	6 pork chops

Drain beans and corn and combine in a 2½ qt. casserole. Blend cornstarch with a bit of water or liquid from vegetables. Add all remaining ingredients except pork chops, and pour over beans and corn. Brown chops slowly in a bit of fat in skillet and arrange over casserole mixture. Cover and bake at 350 degrees for an hour or until chops are tender. Uncover and bake 10 minutes longer. Serves 6.

Betty Carlson
Winfield, Iowa

Hamburger Pie

1 medium sized onion chopped	1 can tomato soup
1 lb. ground beef	5 medium sized potatoes, cooked
Salt and pepper	½ cup warm milk
1 No. 2 can of green beans	1 egg beaten

Brown onion, meat, and seasonings. Add drained beans and soup; pour into greased casserole. Mash potatoes; add milk, egg, and salt and pepper. Spoon in mounds over meat. Bake 350 degrees for 30 minutes. Serves 6.

Mrs. Robert Gulick
Stockton, Calif.

Ham Loaf

2 lbs. lean ham	2 cups bread crumbs
2 lbs. ground lean pork	2 tsp. salt
4 eggs, beaten	½ tsp. pepper
2 cups milk	

Mix and shape into a baking dish. Pour over sauce consisting of ½ C. vinegar, ½ C. water, 1 Tbsp. dry mustard and 1 C. brown sugar. Dress it up by first placing pineapple slices with a cherry in each hole into dish before placing ham loaf in casserole dish. Bake at 350 for 1½ hours. Serves 12.

Frances M. Nesres, Daytona Beach, Fla.
Also by: Mrs. David Ross,
Mrs. Vera Wollam

Hamburger Chinese Style

Brown 1 lb. hamburger. Add 1 can Campbells onion soup. Make minute rice. Place rice on plate. Sprinkle with brown sugar. Top with hamburger and soup mixture. Serve with hot biscuits and salad.

Marilyn Meth
Manhattan, Kansas

Sausage Balls in Sauerkraut Nest

1 lb. pork sausage	1/2 c. dark seedless raisins
1 c. quick or old-fashioned oats uncooked	1/4 tsp. caraway seed
1 egg	2—16 oz. cans sauerkraut
	1/2 c. firmly packed brown sugar

Heat oven to moderate. Place sausage, oats, egg, raisins and caraway seed in bowl; mix thoroughly. Shape to form 18 sausage balls. Place in ovenproof pan and bake in preheated oven. Combine sauerkraut and brown sugar in small saucepan. Cover and simmer 35 minutes, stirring occasionally. To serve, make a ring of sauerkraut on platter, place sausage balls in center of ring. Bake 350 degrees for 50 to 35 minutes. Serves 6.

Harrison Moore

Hooys Gooeys

2 lb. lean hamburger	1 bottle chili sauce (12 oz.)
1/2 lb. longhorn cheese (grated)	2 Tbsp. prepared mustard
Small onion chopped fine	

Brown hamburger and pour off grease. Fill 16 buns and heat in 300 degree oven for half hour. This freezes very well for quick meals.

Ethel Davey
New London, Iowa

Sausage Balls

3 cups Bisquick	12 to 14 oz. sharp cheese
1 lb. good, lean sausage	

Mix sausage and mix together with hands. Grate cheese and mix with flour mixture. Roll into small balls. These can be made ahead and frozen. Cook at 400 degrees for 15 minutes.

Harrison Moore

Sauerkraut and Smoked Pork Sausage

1 lb. smoked country-style pork sausage	1 medium onion, sliced
1 qt. sauerkraut	1/2 green pepper, diced

Combine sauerkraut, onion, green pepper and enough boiling water to cover, in a heavy skillet or casserole. Lay sausage over surface of kraut. Cover tightly and bake at 350 degrees for one hour.

Harrison Moore

Meat Balls

1 lb. hamburger	4 to 5 Tbsp. fat
3/4 C. bread crumbs (fine)	SAUCE
1/8 tsp. nutmeg	3 Tbsp. flour
3/4 tsp. salt	3 cups hot water
1 small onion (chopped fine)	3 beef bouillon cubes
1 egg	Dash of pepper
3/4 C. milk	

Combine hamburger, crumbs, nutmeg, salt, onion, egg, milk. Mix and shape into small balls. Brown in hot fat. Remove balls from fat when brown. Put flour in remaining grease in skillet. Dissolve cubes in hot water and stir into skillet. Add meat balls and simmer until done. Takes about 30 minutes.

Mrs. Michael Gehle
Ft. Madison, Iowa

Chinese Goulash

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1½ lbs. hamburger
1 C. diced celery
Onions to taste

1 can cream of mushroom soup
1 can cream of chicken soup
1 can chow mein noodles

Cook hamburger and celery in fat until brown. Add soups and onions. Pour into baking dish and top with chow mein noodles. Bake at 350 degrees for 30 minutes.

Doris White

Meat Loaf

3 lbs. ground beef
12-15 crackers (crushed)
2 eggs
½ medium onion, chopped
½ to ¾ tsp. Meat Herb Blend
(House of Herbs)

Salt and pepper to taste
2 cups tomato juice
(enough to make moist)

Mix well. Put in greased loaf pan and bake 2 hours in a 350 degree oven.

Harrison Moore
Mt. Pleasant, Iowa

Stay In Bed Stew

1 lb. stew meat
2 large potatoes
¾ C. carrots
1 bay leaf

Dash of Worcestershire Sauce
1 minced onion
1 can mushroom soup
Salt and pepper

Put raw meat, potatoes, carrots, etc. into an ungreased casserole. Cover and bake. One hour before serving add 1 beef bouillon cube. Serve with dumplings, noodles or rice. Bake 250 degrees for 6 to 7 hours.

Elsie Asby

Sloppy Joes

1 lb. hamburger
1 Tbsp. oil
2 Tbsp. flour
1 tsp. salt

1 tsp. A-1 sauce
½ tsp. chili powder
½ C. catsup

Brown meat. Add rest of ingredients and simmer 20 minutes.

Alta Krabill
Mt. Pleasant, Iowa

Bar-B-Q Sauce

2 medium onions
2 cloves of garlic
¼ C. parsley
4 Tbsp. bacon fat
1½ tsp. salt
½ tsp. pepper
2 tsp. paprika

1 cup chili sauce
½ C. vinegar
1½ C. water
3 tbsp. Worcestershire Sauce
1 tsp. Tabasco Sauce
4 tbsp. brown sugar
2 tsp. dry (powder) mustard

Chop onions, garlic and parsley fine. Brown in the bacon fat. Add all other ingredients. Cook sauce for 45 minutes to 1 hour, very slowly. Makes about 1 quart.

La Neel Pierce
Larkspur, Colo.

California Marinade

2 or 3 lbs. flank steak, scored diagonally	1 tablespoon Worcestershire sauce
$\frac{1}{3}$ cup salad oil	1 tablespoon prepared mustard
$\frac{1}{4}$ cup soy sauce	Dash salt & pepper
2 tablespoons lemon juice	1 clove garlic (chopped fine)

Mix ingredients in shallow pan. Place meat in pan and marinate overnight, turning several times. Leave out of refrigerator about 1 hour before cooking. Broil to desired doneness. Slice thinly across the grain. Delicious cold, too. Serves 4-6.

Susan Kropa
303 E. Webster, Mt. Pleasant

KIND WORDS

Kind words do not cost much,
They never blister the tongue or lips.
We never hear of any trouble arising from this quarter,

Though they do not cost much.
Yet they complain much.
They make other people good natured.
They also produce their own image on man's soul.
And a beautiful image it truly is.

MY KITCHEN

Sometimes I like my kitchen best
When all the work is done.
And it is orderly and sweet
With fragrance and with sun.

The floors waxed and the curtains crisp;
My apron on its hook.
A kitchen then has such a neat
Precise, and pleasant look.

But oftener seems more pleasant
At five o'clock it is time to fill
The kettle at the sink;
To start the fire and spread the cloth
The old familiar way.

Oh! A kitchen is a lovely place
Any time of day.

Yummy Hash Browns

29

1-32 oz. pkg. frozen Hash Browns
1 can cream potato soup
1 can cream celery soup
1 chopped onion
1 green pepper

1 carton sour cream (12) ounce salt
pepper
paprika
chopped parsley

Mix all ingredients in mixing bowl. Season with salt and pepper. Place in greased 9x13x2 cake pan. Sprinkle with chopped parsley and Paprika. Bake uncovered. 300 degrees for 1½ to 2 hours. Serves 12.

Maxine Hanson
Burnsville, Minnesota

Egg Plant Casserole

1 large eggplant
½ stick margarine
1½ Tbsp bacon grease
1 pkg. Frozen Shrimp bite size
1 onion, chopped
1 egg, beaten
¼ c. bread crumbs

½ tsp. salt
½ tsp. pepper
1 green pepper chopped
garlic to taste
1 can tomatoes
2 Tbsp. brown sugar

Peel and dice eggplant - cook. Melt margarine and bacon grease. Add shrimp, onions, peppers & garlic. Add tomatoes, salt and pepper and brown sugar. Cook until shrimp are tender and juice has cooked down. Add eggplant, beaten egg & bread crumbs. Place in casserole and sprinkle with Parmesan cheese. Serves 10-12.

Maxine Hanson
Burnsville, Minnesota

Squash Casserole (Zucchini)

2 cups squash, cooked slightly underdone
½ stick oleo
2 eggs, beaten
½ cup milk

¾ cup shredded cheddar cheese
½ cup diced onion
1 tbsp. sugar
1 tbsp. flour
Salt and pepper to taste

Slice squash and cook. Drain well. Add oleo cut in small pieces. Add cheese and onion, eggs and milk. Mix flour and sugar together and add to eggs and milk, salt and pepper. Combine everything. Pour into casserole and bake. 325-350 degrees for 45 minutes.

Mrs. Leslie Jordan
Oskaloosa, Iowa

Chicken or Tuna Casserole

1½ cups cooked chicken or tuna
1 cup fresh bread cubes (3 or 4 slices)
½ cup cooked rice
1½ cup chicken broth or 1 can chicken soup & ½ can water

1 can (3 oz.) mushroom pieces (optional)
¾ tsp. salt
2 eggs
1 tbsp. celery bits

Combine all together and top with buttered crumbs Bake 40 min. at 350 degrees. Serves 4-6.

Mrs. Irwin Mohr
Mt. Pleasant, Ia.

Barley Hot Dish

$\frac{3}{4}$ cup barley, soaked overnight
and then boiled for 30 minutes
1 lb. hamburger
1 chopped onion

1 can tomato soup
1 can mushroom soup
1 can peas or green beans
2 cups chopped celery

Brown hamburger and onion. Mix all ingredients with barley and bake 2 hrs. at 325 degrees. Serves 6.

Tuna Dish

1—3 oz. pkg. cream cheese
1 can mushroom soup
1—7 oz. can tuna
 $\frac{1}{2}$ small can pimentos

1 tbsp. mustard
1 tbsp. mayonnaise
1 C. Mueller's Munchean
Noodles, cooked and drained

Mix cream cheese and soup together with a beater. Mix remaining ingredients altogether and put in buttered casserole and sprinkle with crushed cracker crumbs and grated New York State cream cheese. Bake 325 degrees for 30 minutes.

Roberta Virden
Ormond Beach, Florida

Zucchini Casserole

4 cups zucchini cut in $\frac{1}{4}$ -inch
slices (1 pound)
 $\frac{1}{4}$ cup water
 $\frac{1}{2}$ teaspoon salt
1 medium onion, thinly sliced
3 tablespoons margarine

1 tablespoon dried parsley flakes
(May use fresh parsley)
 $\frac{1}{4}$ teaspoon leaf oregano
1 large tomato, peeled and thinly
sliced (May use more if desired)
 $\frac{1}{3}$ cup buttered bread crumbs

Place zucchini, water, and salt in saucepan. Cover and cook over low heat about 10 minutes (zucchini should be firm). Drain. Saute onion in margarine until tender. Stir in parsley and oregano. Layer zucchini, tomato slices, and margarine mixture alternately in a shallow baking dish. Top with crumbs. Bake at 375 degrees for thirty minutes or until bubbly. Serves 6.

Margaret Hult
Swedesburg, Ia.

Garlic Cheese Grits

1 C. quick-cooking grits
1 roll garlic cheese (6 oz.)
1 stick butter

1 egg
Milk

Cook grits according to package directions. Add cut up slices of cheese and butter; stir to melt. Remove from fire. Slightly beat egg in measuring cup, add enough milk to make 1 cup. Add to grits mixture and turn into a buttered casserole. When removed from oven, cover with grated cheddar cheese and sprinkle with paprika. Bake at 350 degrees for 45 minutes. Serves 8.

Dana Braden
Baton Rouge, Louisiana

Cheese Carrot Casserole

12 carrots, sliced	1 tbsp. flour
1 med. onion, diced	¼ tsp. celery salt
¼ tsp. dry mustard	2 C. milk
Salt and pepper to taste	¼ lb. Cheddar cheese
¼ C. butter	

Cook carrots in salted boiling water until tender. Drain. Melt butter and stir in onion and cook 2 or 3 minutes until transparent. Stir in flour, mustard, celery salt and salt and pepper. Gradually stir in milk. Layer carrots and cheese in casserole, ending with carrots. Pour sauce over all. Top with buttered bread crumbs if desired or sprinkle a little cheese over the top. Bake at 350 degrees for 35 to 40 minutes.

Harrison Moore
Mt. Pleasant, Iowa

Beef Casserole

1 lb. ground beef	2 tbsp. cream or milk
1 pkg. frozen peas	½ tsp. salt
1 can cream of mushroom soup	2 cups finely sliced celery
1 small onion chopped fine	Small size bag potato chips

Brown meat and put in casserole. Put on a layer of peas and then celery. Mix soup, cream, salt & onion together and put over celery. Sprinkle with potato chips. Bake 30 or 40 minutes in 375 degree oven.

Mrs. Robert Gulick
Stockton, California

Calico Beans

I. ½ lb. bacon — cut in pieces and browned. Remove bacon from skillet and brown ½ lb. lean hamburger and ½ cup chopped onion.

II. Add to above: 1 can lima beans, 1 can kidney beans (drain some), 1 can pork and beans.

III. Mix together and pour over meat and bean mixture: ½ cup ketchup, ¼ cup white sugar, ¼ cup brown sugar, 1 tsp. dry mustard, 2 tbsp. vinegar.

Mix lightly and bake 350 degrees for 50-60 minutes. (May be prepared ahead of time. Good heated over or frozen. Serves 10.)

Inez Hult
Swedesburg, Ia.

Cheese Souffle

6 slices of bread — buttered and crust removed	4 eggs, beaten
¾ lb. mild cheddar cheese, grated	2 C. milk
	½ tsp. salt
	½ tsp. dry mustard

Break up bread and place in buttered casserole — alternating layers with grated cheese. Pour mixed ingredients over layered bread. Place in refrigerator over night. Bake 350 degrees for 1 hour. Serve at once. Serves 8-10.

Marilyn D. Biggin
Davenport, Iowa

Chicken Casserole

7 slices buttered white bread cubed	1 can cream of chicken soup
2 eggs, beaten	1 can cream of mushroom soup
1 can chicken noodle soup	2 cans of chicken
	1 can mushrooms

Mix all together. Pour into casserole, garnish with pimento strips and slivered almonds. Bake 350 degrees for 1 hour. Serves 8-10.

Margaret Rommel
Mt. Pleasant, Iowa

Chicken Casserole

2 jars turkey or chicken	2 cans chinese noodles
2 cans mushroom soup	2 flat cans water chestnuts, chopped
2 cans chicken & rice soup	Crush potato chips on top
2 sm. cans pet milk	

Bake at 350 degrees for 45 min. 1½ recipe serves 20.

Mary Everts
Mt. Pleasant, Ia.

Chicken Tortilla Casserole

1—2½ -3 lb. chicken, cooked and boned	1 med. onion, chopped
1 pkg. large round tortillas	3 tbsp. margarine
1 can chicken broth	1 small can green chillies, chopped
1 can cream of mushroom soup	1 can corn
1 lb. grated longhorn cheese	

Saute onion in margarine, combine with soups and broth. Add green chillies and season to taste. Add pieces of chicken and mix well. In large baking dish place a layer of corn, a tortilla, layer of chicken sauce, and a layer of grated cheese. Repeat the layers in casserole until filled. Bake 350 degrees for 30 minutes. Serves 8.

Marty Heller
Bay City, Texas

Cheese Grits

Boil for three minutes:	¼ C. oleo
3 C. boiling water	½ lb. American cheese (grated)
1 tsp. salt	1/8 sp. Tabasco sauce
¾ C. hominy grits	½ tsp. savory salt
Add:	2 eggs, beaten

Mix and pour into greased baking dish and bake 250 degrees for 1 hour.

Mrs. Ralph Potter
Clifton Hill, Mo.

Party Chicken

Boil a 4 lb. chicken. Remove from bones. Moisten 4 to 5 cups bread with chicken broth. Spread 1 in. thick in baking pan. Grind up chicken skin and 1 small onion. Spread over bread. Add sage and cubed chicken. Beat 4 eggs. Add 4 Tbsp. flour and beat. Add 1 pint broth and 3 C. milk. Pour over chicken. Put buttered crumbs over top and bake 1 hour in 350 degrees oven.

Mary Ewart

Ruth's Good Casserole Dish

1 small pkg. instant rice
1 stick of butter
1 can mushroom soup
1 can onion soup

1 small can sliced mushrooms
1 can beef bouillon broth
1 can mushroom broth with sliced mushrooms

Melt butter and add rice, stir rice with fork until brown. Set off fire. Add rice to other ingredients and stir thoroughly. Pour into baking dish and cover with lid. Bake 350 degrees for 1 hour. Serves 8-10.

Catherine B. Tunstall
Joliet, Ill.

Sausage Rice Casserole

1 lb. sausage links (beef sausage preferred)
1 C. diced onion
1 C. diced celery

1 C. raw rice
2 cans chicken with rice soup
1 C. water

Brown sausage links and drain on paper. In part of fat (2-3 tbsp.) cook onion and celery lightly, but do not brown. Stir in rice. Combine with other ingredients and bake in covered casserole. Bake 350 degrees for 1 hour. Serves 6.

Faye W. Johnson
Milwaukie, Oregon

Au Gratin Potatoes

1/3 cup margarine
1/3 cup flour
3 cups milk
1 1/2 tsp. salt
Dash of pepper
1/4 cup chopped onion
1/2 cup shredded green pepper (opt)

2(9 oz.) pkgs. frozen french fries.
8 oz. finely grated American Cheese.
1/3 cup crushed potato chips
2 or 3 slices partly fried bacon (cut in pieces)

Melt margarine over low heat. Stir in flour and seasonings. Blend in milk and cook over slow heat until it thickens. Stir constantly. Then spread 1/2 of the frozen french fries over bottom of pan. Cover with 1/2 of the sauce and 1/2 of the cheese. Sprinkle potato chips around edge. And top with bacon. Bake 400 for 20 minutes. Use 1 1/2 qt. flat baking dish. If made the night before bake at 325 one hour. Can be made day before and refrigerated.

Darlene Loudon
Creston, Iowa

Peanut-Rice Fiesta

3½ cups cooked brown rice	½ tsp. salt
1 cup peanut butter	¼ tsp. ginger
2 cups milk	1 cup diced Monterey jack or American cheese
1 green pepper	3 tbsps. chopped parsley
2 tsp. chili powder	
2 cloves garlic crushed	

Preheat oven to 375 degrees. Gradually blend the milk into the peanut butter until smooth. Stir in green pepper, chili powder, garlic, salt and ginger. Place half the rice in a greased 2 qt. casserole. Pour over half the peanut mixture and sprinkle over half the cheese and parsley. Repeat layers. Cook 25-30 minutes or until hot and bubbly. Serves 6.

Mrs. Richard Wonderlich
Mt. Pleasant, Iowa

Pork and Macaroni

1½ lbs. ground pork	1½ C. canned tomatoes
2 onions	1¾ C. grated Cheddar cheese
3 Tbsp. shortening	¾ C. bread crumbs
1½ C. cooked macaroni	

Melt shortening and cook chopped onions with pork in frying pan until brown. Drain off excess fat. Add macaroni, tomatoes, 1 cup cheese, salt to taste, to pork and onions in a 2-quart casserole. Sprinkle crumbs and remaining cheese on top. Bake 45 minutes in a 350 degree oven. Serves 6.

Harrison Moore

Potato Pudding

5 medium potatoes	¼ tsp. pepper
1 medium onion	½ stick oleo
1 tsp. salt	1 whole egg

Peel potatoes and keep in water in refrigerator for a few hours until crisp. When potatoes are ready, place oleo in a 9x12 pan and put in a 400 degree oven to melt. While oleo is melting finely grate potatoes and onions in bowl. Add salt and unbeaten egg. Pour the melted oleo into mixture and mix well with a fork. Pour back into the dish. Bake 400 degrees for 1 hour or until crusty.

Mrs. Carroll V. Carter
West Burlington, Iowa

Rice

½ C. Uncle Ben's converted rice	1 can consomme or beef broth
½ stick oleo	

Fry rice until brown. Add broth. Put into casserole. Bake 1 hour at 300 degrees.

Woolly Bears Kitchen

Hamburger Casserole

3 tbsp. cooking oil
1 lb. hamburger
¼ tsp. pepper
3 tbsp. soy sauce
2 C. celery, cut up

1 C. onions, cut up
1 C. mushroom soup
2 tbsp. milk
1 can bean sprouts
½ can chow mein noodles

Brown ground beef in oil, add pepper and soy sauce. Push to one side and add celery and onions. Cook for few minutes. Stir in soup mixed with milk and undrained bean sprouts. Mix thoroughly. Pour into casserole. Put chow mein noodles over top. Bake 350 degrees for 30 minutes.

Mrs. Carroll V. Carter
West Burlington, Iowa

Incredible Chicken Salad Casserole

3 C. cooked chicken, cubed
1 C. pimentos, cut in strips
1 C. shaved almonds
1½ C. mayonnaise
¼ C. lemon juice

1 large onion, chopped fine
2 C. diced parboiled celery
Salt and pepper
1 C. corn flakes
¾ C. grated sharp cheese

Thin mayonnaise with lemon juice, and mix together all ingredients except corn flakes and cheese. Turn the mixture into a shallow buttered casserole. Cover it all over with corn flakes; top with grated cheese. Bake in 350 degree oven for about 25 minutes. Serves 6-8 people.

Mrs. Thornton McLeran

Lima Bean Casserole

3 pkgs. frozen lima beans
5 slices bacon, diced and fried
3 tbsp. flour
½ tsp. salt
1¾ C. milk

1 pkg. dry Italian Salad dressing mix
¾ C. grated or shredded American cheese

Cook beans till done and drain. While beans are cooking, fry the bacon and remove from grease. To bacon grease, blend flour and stir in milk. Cook till thick and add salad dressing mix. Add beans to sauce. Pour half into 8 x 12 pan, sprinkle with bacon pieces and cheese. Pour remaining bean mixture into casserole. Bake for 25-30 minutes at 350 degrees.

Mrs. Carroll V. Carter
West Burlington, Iowa

Ship Wreck

2 cups sliced potatoes
6 or 8 small hamburger balls
1 cup raw rice
1 can kidney beans or pork and

beans
½ cup diced celery
Onion to taste

Layer into a casserole dish and season with salt and pepper. Pour a can of tomatoes over all. Bake 2 hours. If a little dry add some hot water.

Alta Creek

Corn Stuffed Peppers

$\frac{1}{2}$ cup cooked corn	$\frac{1}{2}$ lb. ground ham or beef
1 beaten egg	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup cooked tomatoes	pepper
$\frac{1}{2}$ cup bread crumbs	1 tbsp. sugar
1 medium chopped onion	7 large green peppers

Combine all ingredients except peppers and mix well. Split peppers into halves, remove seeds. Place in shallow greased casserole. Fill each pepper half with meat mixture. Sprinkle with pepper. Bake, then cool. Seal casserole or wrap in foil. Freeze. To use, let thaw in refrigerator, warm at 350 degrees for 10 to 15 minutes. Bake at 350 degrees for 35 minutes. Serves 14.

Green Rice Bake

2 eggs slightly beaten	spinach, cooked and drained
2 cups milk	$\frac{3}{4}$ pkg. precooked rice
1 tsp. salt	1 cup shredded American cheese
1 pkg. (10 oz) frozen chopped	$\frac{1}{3}$ cup finely chopped onion

Mix eggs and milk and combine with other ingredients. Pour into 6 x 10 inch baking dish. Serve with a topping of creamed soup, such as mushroom or chicken, or soup to which is added chicken or tuna. Bake at 325 degrees for 40 minutes. Serves 4-6.

Presbyterian Women's Ass'n
Corvallis, Oregon

Family Favorite Casserole

1 lb. hamburger	1 can cheddar cheese soup
$\frac{1}{2}$ tsp. minced onion	1 cup minute rice
1 cup diced celery and leaves	1 cup water
1 can mushroom soup	1 tbsp. soy sauce

Brown hamburger. Sprinkle in onion and celery and simmer till celery begins to cook. Add soups and remaining ingredients. Simmer over low heat $\frac{1}{2}$ hour or bake in oven for 30 minutes. Sprinkle potato chips over the top if baked in the oven.

Mrs. Carroll V. Carter
West Burlington, Iowa

Hungarian Goulash

1 lb. hamburger	1 C. finely chopped onion
1 can red beans	1 can tomato soup
1 C. finely chopped celery	Salt and pepper

Brown hamburger. Then add onion, celery, beans and soup. Bake in oven for $1\frac{1}{2}$ hours at 350 degrees. Serves 6.

Dorothy Schramm
Modesto, Ill.

- | | |
|---|---------------------------------------|
| 1 pkg. (8 oz.) noodles—cooked and drained | ¼ tsp. oregano |
| ½ C. chopped stuffed olives | One-eighth tsp. garlic (optional) |
| 1 can tomato soup | 4 strips bacon, halved, partly cooked |
| ½ C. grated cheddar cheese | |

Place noodles in a shallow 2 qt. baking dish. Mix soup, 1 C. water, cheese, oregano and garlic. Pour over noodles and mix lightly. Sprinkle olives on top. Top with bacon. Browned hamburger may be added to this, if desired. Bake at 375 degrees for 30 minutes.

Edna Elliott

Chicken with Broccoli

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|---------------------------------|---------------------------|
| 3 large chicken breasts, cooked | 1 tsp. lemon juice |
| 2—10 oz. pkgs. frozen broccoli | ¼ tsp. curry powder |
| 2 cans cream of chicken soup | ½ cup grated sharp cheese |
| 1 cup mayonnaise | |

Mix cream of chicken soup, mayonnaise, lemon juice, cheese and curry powder together. Put broccoli in bottom of large casserole, then chicken, pour soup mixture over all and top with buttered bread crumbs. Bake 45 minutes at 350 degrees. Serves 6 to 8.

Peggy Abraham

Chipped Beef Casserole

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|-------------------------------------|--------------------------|
| 1 cup elbow macaroni | 1 cup milk |
| 3 tbsp. chopped onion | 1 can mushroom soup |
| 1 pkg. chipped beef, ham, or turkey | 2 hard cooked eggs |
| | ½ to 1 cup grated cheese |

Combine the above and put in a casserole (macaroni is uncooked). Let stand 4 hrs. or overnite. Stir well before baking and put cheese on top. Bake at 325 degrees for 1½ hours.

Lucille Ellis

Escaloped Chicken

- | | |
|--------------------------------------|----------------------|
| 1 qt. cooked chicken (cut in pieces) | ¼ tsp. pepper |
| 2 qt. bread cubes | 2 tbsp. minced onion |
| ¾ cup melted oleo | Gravy |
| ¼ tsp. sage | 5 cups chicken broth |
| ½ cup chicken broth | 4 tbsp. flour |
| ¾ tsp. salt | 4 tbsp. fat |

Make the gravy. Combine all other ingredients except chicken and put ¾ of this bread mixture in 9 x 13 pan. Sprinkle cut up chicken over bread mixture and top with rest of bread mixture. Pour on gravy. Bake at 350 degrees for about 1 hour. Serves 12-15.

Gladys Ross Grace Fricke
Winfield, Iowa Mt. Union, Iowa

Carrot-Onion Casserole

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|-----------------------------|--|
| 3 C. cooked, sliced carrots | 1 $\frac{2}{3}$ C. coarse cracker crumbs |
| 2 medium onions, sliced | $\frac{1}{4}$ tsp. pepper |
| 2 tbsp. butter | $\frac{1}{2}$ tsp. whole thyme |
| 1 lb. jar cheese spread | 2 tbsp. chopped pimento |

Separate onions into rings and saute a few minutes in butter. Heat cheese spread over boiling water until melted. Combine crumbs, pepper and thyme. Layer onions, carrots, cheese and crumbs in greased shallow dish. Sprinkle with pimento. Bake, covered, 15 minutes in oven pre-heated to 350 degrees. Uncover and bake 15 minutes longer. Serves 6-8.

Connie Taylor

Casserole

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|--------------------------------|---|
| $\frac{1}{2}$ lb. fine noodles | $\frac{1}{2}$ tsp. salt |
| 2 or 3 tbsps. shortening | $\frac{1}{4}$ tsp. pepper |
| 2 cups chopped onions | $\frac{1}{4}$ cup soy sauce |
| 2 lbs. ground chuck | 1 tsp. Worcestershire sauce |
| 1 (4 oz.) can mushrooms | $\frac{1}{2}$ lb. grated cheddar cheese |
| 1 can cream mushroom soup | 1 can chinese noodles |
| 1 $\frac{1}{2}$ cup milk | $\frac{1}{4}$ lb. mixed salted nuts. |

Cook and drain noodles. Saute onions in large skillet till golden brown. Add meat. Cook till browned. Combine mushrooms, soup and milk and add to meat mixture. Blend in spices, soy sauce and worcestershire. Mix well and beat thoroughly. Butter a 3 qt. casserole and spread noodles over bottom. Cover with meat mixture. Top with cheese. Heat in 350 oven for 15 minutes or until cheese bubbles. Remove and top with chinese noodles and nuts. Bake 10 minutes more.

Mrs. Frank Keyes
Los Angeles, California

Casserole

- | | |
|---|---|
| 2 C. macaroni or rice (uncooked) | 4 boiled eggs (diced) |
| 1 pkg. dried beef or chicken | 2 cans mushroom or celery soup |
| $\frac{1}{2}$ lb. Velveeta or cheddar
cheese (diced) | 1 pt. milk or chicken broth (if
chicken is used) |
| 2 tbsp. minced onion | Salt and pepper |

Mix altogether and place in a casserole. Refrigerate overnight. Bake in a slow oven at 325 degrees for 1 $\frac{1}{2}$ hours.

Berniece Carter
Birmingham, Iowa

Celery Casserole

- | | |
|------------------------------------|---|
| 4 cups celery, diced | Top with a mixture of: |
| 1 can water chestnuts, sliced thin | 1 cup fresh bread crumbs |
| 1 can cream of chicken soup | $\frac{1}{3}$ cup toasted almonds, sliced |
| 1 tbsp. diced pimento | 2 tbsp. melted butter |
- Mix gently and pour into casserole.

Bake in 350 degree oven, 25 to 30 minutes. Serves 6 to 8 people.

Rhude Ewart
Irving, Texas

Green Bean Casserole

39

1 can green beans
1 can mushroom soup

1 can onion rings

Butter casserole lightly. Alternate green beans, soup, onion rings until all used. Put onion rings on top. Bake 350 degrees for 30 minutes.

Katherine Rice
Burlington, Iowa

Green Beans a la Lemon

2 cans french style green beans
 $\frac{1}{3}$ C. chopped onion
1 tbsp. parsley flakes
2 tbsp. flour
2 tbsp. butter

1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
1 tsp. lemon peel
1 C. sour cream

Melt butter. Add parsley and onions, then blend in flour. Add salt and pepper, lemon peel and sour cream. Mix into beans. Put into casserole and top with bread crumbs. Dot with butter. Bake in a 350 degree oven until brown and bubbly.

Dana Braden
Baton Rouge, Louisiana

Grits Casserole

$4\frac{1}{2}$ C. boiling water
1 tsp. salt
1 C. Quaker quick grits
1 stick of margarine

1 to 2 Cups crushed cornflakes
1 roll of garlic cheese, diced
2 eggs
Milk

Add salt and 2 tbsp. of margarine to the boiling water; add grits slowly stirring constantly. Cook 5 minutes, remove from heat and add the rest of the oleo and the cheese. Stir until well mixed. Beat eggs in cup and add enough milk to fill cup. Add to grits mixture. Pour into well greased 2 qt. casserole. Top with cornflakes, dot with butter or margarine and sprinkle paprika on top. Cheddar Cheese bread crumbs may be substituted for cornflakes. Bake at 350 degrees for 1 hour. Serves 8-10.

Margaret Rommel
Mt. Pleasant, Iowa

Hamburger and Sausage Casserole

2 lbs. hamburger (or 1 lb. hamburger and 1 lb. sausage)
1 onion, chopped
1 can cream mushroom soup
1 can cream of chicken soup

$\frac{1}{2}$ C. uncooked rice
1 C. cubed celery, precooked
1 can bean sprouts or 1 can chinese vegetables, drained

Brown the meat and onion. Add the remaining ingredients. Bake 350 degrees for 45 minutes.

Mrs. Earl Swartzendruber
Mt. Pleasant, Iowa

Tuna Casserole

1 can mushroom soup
1 can water
1 can tuna (solid pack)
1 large can Chinese noodles

1 cup chopped celery
1 cup chopped green onions
 $\frac{1}{2}$ cup water chestnuts
 $\frac{1}{2}$ cup cashew nuts chopped

Mix all together, cover. Bake at 325 degrees for 1 hour. Serves 6.

Mrs. Robert Gulick
Stockton, California

Scalloped Cabbage

1 small head cabbage
1 can cream of chicken soup
½ soup can of milk

1 C. bread crumbs
½ C. grated cheese
Butter for topping

Cut cabbage in small wedges, cook in salted water until tender. Drain thoroughly. Into a greased casserole place alternate layers of cabbage and soup, milk, cheese mixture. Top with bread crumbs and dot with butter. Bake at 350 degrees for 30 minutes. Serves 4-6.

Mrs. Ralph Potter
Clifton Hill, Mo.

"Thanks" Casserole

5 medium-sized potatoes
1 lb. ground beef
1 can vegetable-beef soup
1 can cream of mushroom soup

2 Tbsp. minced onion
Approx. 1 cup crushed potato chips

Slice potatoes (raw) into buttered baking dish. Break raw beef over potatoes. Next add two cans of soup and minced onion. Crumble potato chips over other ingredients. Cover to bake. Bake 325 degrees for 50 minutes. Serves 6.

Mrs. Cecil Muir
Fulton, Missouri

Tuna Noodles Casserole

6 oz. med. noodles
6½ oz. can of tuna
½ cup of mayonaise
1 cup diced celery
⅓ cup chopped onion
¼ cup green pepper

¼ cup pimento
1 can cream of celery soup
½ cup milk
1 cup shredded cheese
½ cup slivered almonds

Cook noodles in salted water. Drain, add tuna, mayonaise, vegetables & salt. Blend soup and milk. Add cheese, heat until melted, add noodles, place all in casserole. Bake 425 degrees for 20 minutes. Serves 6.

Kay Young
Mt. Pleasant, Ia.

Tuna Casserole

½ cup milk
1 can tuna
1 can cream of mushroom soup
4 oz. package noodles
2 hard boiled eggs (diced)

1 small green pepper (diced)
1 cup cheese (cubed)
4 pimento halves (cut up)
1 tbsp. butter
1 cup crushed potato chips

Boil noodles in salted water for 2 minutes. Drain. Saute green pepper in butter until tender. Add mushroom soup and milk. Heat thoroughly and add pimento and cheese. When cheese is melted add the hard cooked eggs and tuna. Mix with noodles and pour into baking dish which has been buttered. Sprinkle with crushed potato chips. Bake at 350 degrees for 20 to 25 minutes. Serves 6.

Mrs. Wm. Boyd
802 S. Washington
Fulton, Missouri

1½ lbs. hamburger
1 onion, chopped
½ green pepper, chopped
1 can mushrooms, pieces, stems
and juice
1 tsp. salt
¼ tsp. pepper

¼ tsp. oregano
1 can tomato soup
1 can tomato paste
⅓ C. water
1 tbsp. Worcestershire
1—8 oz. pkg. of noodles

Brown the hamburger, add the onion, green pepper and mushrooms. Stir into meat mixture the salt, pepper and oregano. Stir together the soup, paste, water and worcestershire sauce. Cook the noodles according to instructions and drain. Grease casserole. Place layer of noodles, layer of meat, and layer of tomato mixture. Repeat layers. Top with sharp cheddar cheese. May be made ahead of time and frozen. Bake uncovered for 45 minutes at 375 degrees.

Sharon Davis
Salem, Iowa

Pork Chop Skillet Dinner

6 lean pork chops
½ tsp. salt, ¼ tsp. pepper
1 tbsp. cooking oil
½ tsp. dried savory leaves
½ bay leaf
2 cups tomato juice

½ cup of water
1 sm. cabbage cut in sm. wedges
6 carrots, cut in sm. pcs. (2 cups)
1½ cups coarsely cut onion
3 med. potatoes, pared &
quartered

Season pork chops with salt & pepper. Brown chops in oil in large skillet. Add savory, bay leaf, tomato juice & water. Cover & simmer 30 min. Add cabbage, carrots, onions, potatoes & ¼ tsp. more salt. Cover & cook 35 min. or until vegetables are tender. Serves 6.

Mrs. John Cline
Winfield, Ia.

Macaroni and Cheese Casserole

2 C. elbow macaroni
½ lb. cheddar cheese
4 tbsp. butter or margarine

½ onion, diced
Buttered bread crumbs

Cook macaroni in boiling salted water. Melt butter in baking dish. Add diced onion, drained macaroni, and cubed cheese. Stir and bake until cheese melts. Cover with buttered crumbs and bake. Also good with about a cup of stewed tomatoes added. Bake 325-350 degrees for 20 minutes.

Pea and Hamburger Casserole

1 lb. hamburger
1 med. onion, diced
Cooked noodles, (the amount you
want)

1 can of drained peas, save juice
1 can tomato soup
1 tbsp. sugar
Salt and pepper to taste

Saute the hamburger and onion. Celery may be added here, if you wish. Mix all ingredients together and heat thoroughly. If not moist enough add the juice saved from the peas. Serves 8.

Mrs. Annetta S. Carber
Camanche, Iowa

Lasagna

- | | |
|---|------------------------------|
| 1 large box Lasagna | 1½ tsp. salt |
| 3 lbs. hamburger | 1 tsp. oregano |
| 2 tbsp. salad oil | ¼ tsp. pepper |
| 1 lg. can tomatoes | ½ C. Parmesan cheese, grated |
| 1 med. onion, chopped | 1 lb. Mozzarella cheese |
| 5 cloves of garlic or substitute garlic salt for regular salt | |

Place oil in fry pan. Add hamburger, onion, spices and brown. Add can of tomatoes. Boil Lasagna according to directions on box. In pan 12 x 18 inches, alternate layers of noodles, meat sauce, and Mozzarella cheese. Sprinkle final layer with Parmesan. Bake 350 degrees for 15-20 minutes. Serves 9-12.

Man-Eater Casserole (or the Casserole men love)

- | | |
|---------------------------------------|---------------------------------|
| 1 lb. pork steak, cubed | 1 can of water |
| 1 lb. beef stew meat, cubed | 1 large pkg. rippled noodles |
| 1 lb. cheddar cheese, sliced or cubed | ½ C. flour |
| 1 can cream of chicken soup | Salt and pepper |
| 1 can cream of mushroom soup | Pimentos (if desired for color) |

Cube meat in squares no larger than ½ inch — put in a bag with flour, salt, and pepper — coat thoroughly. Place meat in a heavy Dutch oven with melted shortening, brown until tender. It may be necessary to add a bit of water — you will want a nice brown broth when done. When meat is tender, add both cans of soup and the water. When mixture bubbles add the cheese. Simmer until melted. While cheese is simmering, cook noodles according to directions on package. Drain and add to meat mixture. This makes enough for two casseroles — one may be frozen for use later. This recipe may be expanded by adding more meat or peas for color. A hearty dish to satisfy a hungry man's appetite. Bake at 350 degrees until bubbly through center. Makes two 1½ qt. casseroles.

Janet Sherer
Burlington, Iowa

One Dish Dinner

- | | |
|----------------------------------|----------------------------------|
| 2 lbs. hamburger (salt to taste) | 1 cup of instant potatoes |
| ½ cup chopped onion | 1 can of tomato soup |
| 1 qt. of green beans | 1 pkg. of baking powder biscuits |
| 1 qt. of corn | |

Brown hamburger with onion, drain off excess fat. Add beans (partially drained) & corn, heat to boil, blend in soup. Add potatoes & stir. Pour ingredients into a buttered casserole. Space biscuits on top. Bake in moderate oven till brown. Bake at 350 degrees.

Darlene Crile
Mt. Pleasant, Iowa

Tuna Casserole

- | | |
|----------------------|----------------------------------|
| 1 ample cup raw rice | 1 can water |
| 1 can tuna | 1 sm. pkg. potato chips, crushed |
| 1 can mushroom soup | |

Combine ingredients ending with most of potato chips on top. Bake at 350 degrees for 1 hour.

Dorothy Brickey
Margaret Rommel
Mt. Pleasant, Ia.

VEGETABLES



APPROXIMATE FOOD EQUIVALENTS

Beans, dried	½ pound	1 cup
Butter	1 pound	2 cups
	1 stick	½ cup
Cheese, shredded	1 pound	5 cups
Cheese, cottage	1 pound	2 cups
Chocolate	1 ounce	1 square
Cream, heavy	½ pint	2 cups, whipped
Eggs	5 whole	1 cup
	8-10 whites	1 cup
	12-14 yolks	1 cup
Flour, all purpose	1 pound	4 cups, sifted
cake	1 pound	4½ cups, sifted
graham	1 pound	3½ cups
Lemon	1 medium	3 tablespoons juice
Rind grated	1 medium	1½ teaspoons
Macaroni, uncooked	1 cup	2 cups, cooked
Nut Meats	¼ pound (4 oz.)	1 cup chopped
Orange	1 medium	6-8 tablespoons juice
Raisins, seedless	1 package (15 oz.)	3 cups
Rice, raw	1 cup	3-4 cups, cooked
Saccharin	¼ grain	1 teaspoon sugar
Sucarryl	1 tablet	1 teaspoon sugar
Sugar, brown	1 pound	2¼ cups, packed
confectioners'	1 pound	3½ cups, sifted
granulated	1 pound	2 cups
Apples	1 pound	3 medium (3 cups sliced)
Asparagus	1 pound	20 large stalks
Berries	1 quart	3½ cups
Bananas	1 pound	3 large
Coconut, shredded	2 and 4/5 oz.	1 cup
Cranberries	1 pound	1 quart
Dates	10 ounces	2 cups, pitted and chopped
Potatoes		
white	1 pound	3-4 med. (2⅓ cup, sliced)
sweet	1 pound	3 med. (3 cup, sliced)
Tomatoes	1 pound	3 medium
Coffee, ground	1 pound	80 tbsps. (about 50 servings)

Broccoli Casserole

2 cups cooked rice	¼ cup chopped onion
2 pkg. frozen chopped broccoli (drained & thawed)	½ cup chopped celery
or 3 cups fresh broccoli	1 can water chestnuts or Jerusalem artichokes
8 oz. Velveta cheese	3 tbs. margarine
1 can mushroom soup	

Saute onion and celery. Add remaining ingredients and pour into baking dish. Sprinkle ¼ of the cheese on top. Bake 45 minutes at 350 degrees. Serves 12.

Gleason & Irene Coen
750 W. Pine St.
Bishop, California 934

Barbecue Green Beans

6 slices bacon	Salt & pepper
1 cut up onion	1 tsp. dry mustard
1 can tomato soup	2 cans whole green beans
2 tbs. sugar	1 can mushrooms
Little vinegar	

Cut up and brown bacon. Add next 6 ingredients and simmer 30 mins. Then add the beans and the mushrooms.

Mary Ewart
Mt. Pleasant, Iowa

Barbequed Sauerkraut

1 large can sauerkraut	1 small onion
1 qt. or large can whole tomatoes	¾ cup brown sugar
4 to 6 slices bacon	

Cut bacon in small pieces and fry. Add the chopped onion. Mix all together and bake in casserole. Bake at 350 degrees for 1 hour.

Helen Sater
Mt. Pleasant, Iowa

Broccoli Casserole

2 or 3 (10 oz.) pkgs. frozen broccoli	¾ or 1 can mushroom soup
¾ or 1 roll of garlic cheese	1 small minced onion
	½ stick butter

Cook broccoli until done. Drain, cut in bite size pieces. Melt other, add onions, add to broccoli. Top with buttered bread crumbs. Bake at 350 degrees for 30 minutes.

Cabbage

Shredded cabbage	1 Tbsp. flour
Milk to cover	Salt & pepper
1 Tbsp. butter	Parmesan cheese (optional)

Shred cabbage fine, steam in small amount of water for 5 minutes. Add milk to cover and cook a minute or so longer. Melt butter and add the flour in another pan, then pour over the cabbage and milk and stir until thickened. Season with salt and pepper. Add Parmesan cheese if you wish.

Fried Cauliflower

1 medium head of cauliflower	1 tsp. salt
4 eggs, beaten	Dash of pepper
1 tsp. chopped parsley	Dry bread crumbs
1 tsp. garlic salt	

Separate the cauliflower into flowerettes, cook in boiling water until tender. Drain. In a small, deep bowl, combine the eggs, parsley, garlic salt, and salt and pepper. Dip flowerettes in the mixture and coat with bread crumbs. Fry in hot oil until nicely browned. Drain on paper towels. When ready to serve, dust lightly with paprika.

Beulah Wichman
Mt. Pleasant, Iowa

Exotic Celery

3 cups diced celery	1—4 oz. can of pimentos
1—10 oz. can cream of chicken soup	½ cup slivered almonds
1—6 oz. can of sliced water chestnuts	2 tbs. butter or Margarine

Cook celery in salted water 3 minutes. Saute almonds in butter, combine all ingredients in casserole, top with sauteed almonds. Very good served with chicken. Bake 350 degrees for ½ hour. Serves 4-6.

Peggy Abraham
Mt. Pleasant, Ia.

Escalloped Corn

1 can whole kernel corn	1 cup cup cracker crumbs
1 can cream style corn	Crumbs for the top
1¼ cups milk	Butter
1 egg (well beaten)	Paprika for top
Salt & lots of pepper	

Mix the first 6 ingredients well and add the cup of cracker crumbs. Top with buttered crumbs and sprinkle with paprika. Bake 1 to 1½ hours or until golden brown, at 325.

Hilda Harshbarger
Mt. Pleasant, Iowa

Escalloped Broccoli

1½ cups cooked rice	1 diced onion
1 small jar Cheese Whiz	Chopped pepper
1 pkg. chopped broccoli	½ stick margarine
1 cup chopped celery	1 can cream of chicken soup

Cook the rice. Add the cheese whiz to the rice while it is still hot. Cook the broccoli as directed. Saute the celery, diced onion and pepper in the margarine. Mix all ingredients and pour into a greased casserole. Pour the cream of chicken soup over the top and bake 350 degrees for 30 minutes.

- | | |
|---------------------------------|---|
| 1½ cups corn (Frozen or canned) | 2 cups milk (use 1 cup evaporated to make richer) |
| ¼ cup crackers (crushed fine) | Diced red & green pepper |
| ¼ cup sugar | (enough to make attractive and for flavor) |
| 2 eggs | |
| 1 tsp. salt | |

Beat eggs, add other ingredients and pepper. Bake at 325 for 1 hour. Serves 9.

Elsie Schuerman
Mt. Pleasant, Iowa

Okra Gumbo

- | | |
|--|---|
| 1 qt. okra sliced | small pieces |
| 2 tbsps. vinegar | 2 large onions chopped |
| 2 (#303) cans tomatoes or 6 fresh large tomatoes diced | 3 buds of fresh garlic, mashed or chopped |
| 3 tbsps. Worcestershire sauce | Cayenne pepper to taste |
| Salt & pepper | Dash of Tabasco sauce |
| ½ lb. bacon or salt pork cut into | |

Blend and saute onions and garlic in fried bacon or salt pork. Put okra, tomatoes, vinegar in large sauce pan. Add sauteed bacon and onions. Turn heat to simmer and add seasonings. For a one dish meal add fowl or fish you have on hand. Serves 12.

Gourmet Broccoli

- | | |
|---------------------------------------|-----------------------------------|
| 3 lbs. fresh broccoli or | 2 cups milk |
| 3 pkgs. (10 oz.) frozen | ⅔ cups water |
| ¼ lb. butter | 6 tbsps. butter |
| 4 tbsps. flour | ⅔ pkg. (8 oz. size) herb seasoned |
| 1½ tbsps. powdered chicken stock base | Pepperidge Farm stuffing mix. |
| | ⅔ cup English walnuts, chopped |

Cook broccoli in salted water and drain well. Place in a greased 2 qt. dish. Make a white sauce of butter, flour, milk and chicken stock base. Pour over broccoli. Melt the 6 tbsps. butter in the ⅔ cup hot water. Pour over the stuffing mix to which nuts have been added. Toss well and put over the broccoli. Bake at 400 for 20 minutes or 350 at 30 minutes. Serves 10.

Irene Hawthorne
Morrison, Illinois

Carrot and Celery Casserole

- | | |
|---------------------------------|------------------------------------|
| 1½ cups diced carrots | 1 teaspoon salt |
| 1½ cups diced celery | 1/8 teaspoon pepper |
| ¼ cup water | 1 or more tablespoons minced onion |
| 2 tablespoons margarine | 3 tablespoons grated cheese |
| 2 tablespoons all-purpose flour | ¼ cup buttered crumbs |
| 1 cup milk | |

Cook carrots and celery in water only until tender. Melt margarine. Add flour, and blend well. Add milk slowly, stirring constantly, until thick and smooth. Add salt, pepper, onion, cheese, and vegetables. Pour into a greased casserole and cover with bread crumbs. Bake at 350 degrees for 25 minutes. (Preheat oven.) Serves 5 or 6 people.

Margaret Hult

Perky Potatoes

- | | |
|---------------------------------|------------------------------------|
| 2 lbs. shredded frozen potatoes | ½ C. chopped onion |
| ¼ C. butter | 1 pt. sour cream |
| 1 tsp. salt | 10 oz. grated sharp cheddar cheese |
| ¼ tsp. pepper | |
| 1 can cream of chicken soup | |

In a large bowl combine these eight ingredients. Mix well. Place the mixture in either 2—9 inch square pans or one 9x13. Make a topping of 2 C. crushed corn flakes and ¼ C. butter (melted). Sprinkle topping over potato mixture and bake 350 degrees for 45 minutes.

Betty Carlson
Winfield, Iowa

French Fried Cauliflower

- | | |
|--------------------|-------------|
| 1 Head Cauliflower | 1 egg |
| Milk | ½ cup flour |

Break cauliflower into flowerettes and cook in salted water until tender. Soak in milk 30 minutes. Mix ½ cup of that milk with the egg. Beat well. Dip cauliflower in flour then into the egg mixture. Drop into hot shortening until golden. Serve hot with sour cream.

Billie Ann Ertz
Levinworth, Kansas

Fried Eggplant Patties

- | | |
|--------------------|------------------|
| 2 medium eggplants | 12 soda crackers |
| 1 tsp. salt | 4 eggs (whole) |
| 1 tablespoon sugar | |

Boil eggplant, sugar and salt until soft; mash. Add cracker crumbs and eggs; mix thoroughly. Store in refrigerator, covered. Fry only amount of patties needed per meal. Makes 10 or 12 patties and will serve 10.

Esther Beck
Danville, Iowa

Corn Supreme

- | | |
|---|-----------------------------|
| 1 cup whole kernel corn, drained
(Use Niblets or Mexican corn) | 1 cup chopped celery |
| 2 cups cooked rice | 1 tsp. salt — ¼ tsp. pepper |
| ½ lb. cheese, cut up | ½ pkg. shredded almonds |
| 1 small onion, cut fine | 3 tbsps. butter |
| | 1 cup half & half |

Saute celery and onions before blending all ingredients together. Bake in greased casserole in 325 degree oven 45 minutes. Serves 5 or 6.

Jean Welander
Pomeroy, Iowa

Scalloped Carrots

- | | |
|-------------------------------|--------------------|
| 3 cups sliced cooked carrots | ½ cup bread crumbs |
| 1 can cream of celery soup | 1 Tbsp. butter |
| 1 cup shredded Velveta cheese | |

Mix carrots, soup and cheese. Top with buttered crumbs. Bake at 350 degrees for 20 to 25 minutes.

Alta Krabill
Mt. Pleasant, Iowa

Spinach Souffle

47

2 (10 oz.) pkgs. spinach
2 tblsp. butter
¼ cup flour
¾ cup milk

2 tsp. salt
¼ tsp. pepper
½ tsp. nutmeg
3 eggs (well beaten)

Cook spinach as directed on package. Melt butter. Stir in flour and milk. Add seasonings and spinach. Stir in eggs. Set casserole in pan of hot water and bake 30 minuts at 350 degrees.

Marg Huston

Sour Cream Beets

Cooked beets
SAUCE:
1 cup sour cream
¼ cup mayonnaise

¼ tsp. dry mustard
Juice of ½ lemon
2 tbsps. chopped onion

Combine sauce ingredients and blend well. Pour over hot beets. Makes 1 ⅓ cups sauce.

Ione Sater

Red Beans and Rice

1 C. red beans
3 C. water
1 medium onion (chopped)
1 clove garlic (minced)

1 rib celery (chopped)
2 tbsp. chopped parsley
1 tbsp. sugar

Cook beans in water, seasoning with bacon or ham, for 1½ hours. Add other ingredients and cook slowly for another hour. Add water, if needed. Serve on hot cooked rice.

Dana Braden
Baton Rouge, Louisiana

Carrot Coins

4 cups carrots
½ cup grated cheese

½ stick margarine
½ cup crushed corn flakes

Cook carrots in salted water till tender. Drain. Put carrots and cheese in layers in buttered casserole. Drizzle melted margarine over top. Cover with top with crushed corn flakes. Bake 300-325 degrees for ¼ hour.

Wooly Bears Kitchen

Escalloped Corn

1-16 oz. can creamed corn
2 eggs
1 cup cracker crumbs

1 tsp. sugar
1 cup milk
¼ tsp. salt

Combine all ingredients together and pour into buttered baking dish. Bake 350 degrees one-half hour. Serves 6.

Mrs. Leo Turley

Texas Green Rice

1 cup rice
4 oz. Cheeze Whiz
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ cup chopped green pepper

$\frac{1}{4}$ cup chopped parsley
1 can cream of mushroom soup
1 box (lb.) chopped frozen
broccoli

Cook rice. Drain and wash. Add Cheeze Whiz to hot rice. Saute green vegetables in 3 or 4 Tblsps. margarine or bacon drippings. Add cooked broccoli to the sauteed vegetables. Then add rice with Cheeze Whiz. Mix and blend in parsley and $\frac{1}{2}$ can soup. Pour into casserole. Pour remaining $\frac{1}{2}$ can soup over top of casserole. Bake at 400 degrees for 10 minutes. Serves 8.

Mrs. Wm. L. Heller Jr.
Bay City, Texas

Swiss Beans

2 pkgs. frozen French style green
beans, (or 1 #2 can)
2 tbsp. butter
2 tbsp. flour
1 tsp. salt

$\frac{1}{4}$ tsp. pepper
1 tsp. sugar
1 tsp. grated onion
1 C. sour cream
 $\frac{1}{4}$ lb. processed Swiss cheese

Melt butter, blend in flour, salt, pepper, sugar, and onion. Add sour cream gradually and cook until thickened, stirring constantly. Fold in cooked green beans and pour into $1\frac{1}{2}$ qt. casserole. Grate cheese on top. Place in oven until cheese is melted. Serves 4-6.

Nashville Seasons Cook Book

Stuffed Zucchini

6 small whole zucchini, scrubbed
and trimmed
 $1\frac{1}{2}$ C. peeled, chopped tomatoes
 $\frac{3}{4}$ C. bread cubes, cooked in
butter until crisp (or use

commercially prepared stuffing
such as Pepperidge Farm.)
Salt and pepper to taste
Grated Parmesan cheese

Preheat oven to 450 degrees. Simmer zucchini in a little water until barely tender. Split lengthwise. Scoop out seeds and invert on paper towels to drain. Arrange zucchini, cut side up, in baking dish. Fill cavities with equal parts chopped tomatoes and bread cubes. Sprinkle with salt and pepper and cheese. Bake until heated through. Just before serving, brown under the broiler.

Dana Braden
Baton Rouge, Louisiana

Scalloped Tomatoes

1 qt. canned stewed tomatoes
1 small onion, diced
Stale bread

Butter or margarine
Salt, pepper, sugar

Cook onion gently in 2 tbsp. butter; pour into casserole and grease the dish well. Add tomatoes and enough old bread broken up in small pieces to absorb most of the liquid. Season to taste with salt, pepper and sugar and add more butter if you like. Bake until bubbling.

Cream of Tomato Soup

49

2 cups tomato juice
3 Tbsp. butter

3 Tbsp. flour
2 cups milk

Make a white sauce with the butter, flour and milk. In a separate pan heat the tomato juice just to a boil. Pour the tomato juice into the white sauce, stirring constantly and it will not curdle. Do not boil but serve immediately. A blender may be used to puree 2 cups whole tomatoes which makes a slightly thicker soup. Mrs. Larson states they prefer home canned tomatoes.

Betty Larson

Zucchini Patties

1/3 cup biscuit mix
1/4 cup Parmesan cheese
1/8 tsp. pepper

2 slightly beaten eggs
2 cups shredded zucchini
2 Tbsp. butter

Mix all together until moistened. Drop by spoonfuls into a hot greased skillet. Brown on both sides.

Ione Sater

Vegetable Dish

1 can peas
1 can asparagus

1 can cream of mushroom soup
3 or 4 slices cheese

Open cans and drain. Put into baking dish. Pour soup over top and bake about 30 minutes or until cooked through. Remove from oven and put cheese slices on top. Cover a few minutes before serving. Oven temperature is 350 degrees.

Gladys Ross

Corn Chowder

4 slices bacon
3 onions
4 medium potatoes

1 cup water
1 No. 2 can cream-style corn
3 cups milk

Fry bacon or salt pork slowly and remove when crisp. Pour off all but 4 tbsp. fat, add sliced onions, sliced potatoes, and cup of water. Cook 10 minutes. Add corn and milk. Garnish with bits of bacon. Diced and sauteed green pepper may be added if you like.

Stuffed Acorn Squash

Squash
Apple
Celery

Small onion
1 tbsp. melted butter
1 tbsp. water

Halve squash and remove seeds. Sprinkle with salt. Mix equal amounts of diced apple and celery and a small onion. Stuff squash and add 1 tbsp. melted butter and 1 tbsp. water. Cover with foil and bake at 325 degrees for 45 minutes.

Cook-Out Hot Dog Chowder

- | | |
|---------------------------------------|--|
| 3 Tbsp. butter | 1 Can Irish Potatoes (diced) |
| 1 cup chopped onion | (optional) |
| 2 cans cream of potato or celery soup | 1 can evaporated milk |
| 1 can mixed vegetables (drained) | ½ tsp. basil |
| 1 can cream style corn | ½ tsp. garlic salt |
| 1 can whole kernel corn (drained) | 1 lb. wieners, cut crosswise into sixths |

Heat butter in heavy skillet or dutch oven with lid. Add onion and cook slowly until tender, stirring frequently. Add wieners; heat. Add soups and heat but do not boil. Sprinkle with chopped parsley if desired. Serves 6-8 generous.

Darlene Lounsbury

Hamburger Vegetable Soup

- | | |
|--------------------------|--------------------------------|
| 1 lb. hamburger | 1 pkg. frozen mixed vegetables |
| 1 can tomatoes | 3 Tbsp. sugar |
| 1 small can tomato sauce | 2 C. water |
| 1 envelope onion soup | |

Cook hamburger and pour off grease. Put all in heavy saucepan and bring to boil. Then cook over low heat for about an hour.

Ethel Davéy

Hamburger Soup

- | | |
|----------------------|-----------------------------------|
| 1 lb. ground beef | 2 cans cream of celery soup |
| 3 tbsp. margarine | ¼ C. country style salad dressing |
| 2 onions, chopped | 1 lg. can of V-8 vegetable juice |
| 2 C. grated carrot | Salt and pepper to taste |
| 1 C. grated potatoes | |

Brown ground beef in the margarine. Add onions and continue browning and stirring until onions are transparent. Add remaining ingredients and simmer 45 minutes to one hour. This makes a large amount and it is excellent to freeze. Best to use if it has set overnight.

Beulah Wichman

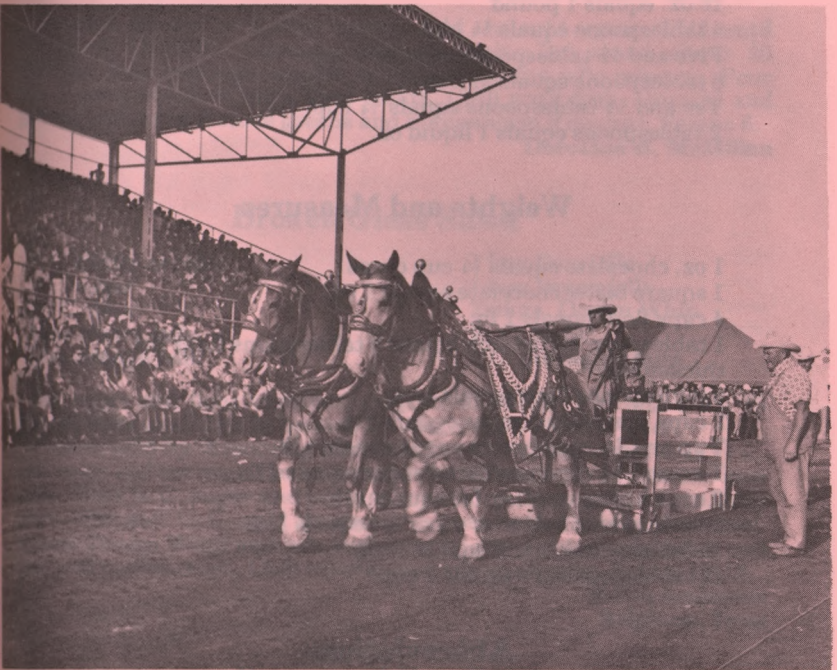
Zucchini Squash

- | | |
|-------------------------|----------------------------|
| 2 cups squash (chopped) | ⅓ cup milk |
| ¼ cup cheese (cubed) | 1 tsp. onion (chopped) |
| 2 Tbsps. margarine | 1/8 tsp. pepper |
| ¼ tsp. salt | 26 soda crackers (crushed) |

Reserve ¼ of the crumbs and the margarine. Combine the remaining ingredients and put into a buttered casserole. Sprinkle the reserved crumbs over the top and dot with butter. Bake 1 hour at 350.

Carol Bain

Salads and Dressings



Equivalent Measurements

Dash equals less than $\frac{1}{8}$ teaspoon
3 teaspoons equals 1 tablespoon
16 tablespoons equals 1 cup
2 cups equals 1 pint
2 pints (4 cups) equals 1 quart
4 quarts (liquid) equals 1 gal.
8 quarts (solid) equals 1 peck
4 pecks equals 1 bushel
16 oz. equals 1 pound
4 tablespoons equals $\frac{1}{4}$ cup
Five and $\frac{1}{3}$ tablespoons equals $\frac{1}{3}$ cup
8 tablespoons equals $\frac{1}{2}$ cup
Ten and $\frac{2}{3}$ tablespoons equals $\frac{3}{4}$ cup
2 tablespoons equals 1 liquid oz.

Weights and Measures

1 oz. chocolate equals $\frac{1}{4}$ cup cocoa
1 square bitter chocolate equals 1 oz.
4 cups flour equals 1 lb.
1 tablespoon cornstarch equals 2 tablespoons flour for thickening
4 tablespoons flour equals 1 oz.
2 cups granulated sugar equals 1 lb.
Two and $\frac{2}{3}$ cups brown sugar equals 1 lb.
Two and $\frac{2}{3}$ cups powdered sugar equals 1 lb.
2 cups butter or other fat equals 1 lb.
2 tablespoons butter or other fat equals 1 oz.
16 tablespoons liquid equals 1 cup
12 tablespoons dry equals 1 cup

Abbreviations

Teaspoon—t. or tsp.
Tablespoon—T. or tbsp.
Cup—c. or cup
Pint—pt.
Quart—qt.

Gallon—gal.
Pound—lb.
Ounce—oz.
Package—pkg.

Carrot Supreme Salad

2 Lbs. carrots
 ½ c. sugar
 ½ c. vinegar
 ½ c. oil

1 onion
 1 bell pepper
 1 can tomato bisque

Scrape carrots, cook in salted water until tender. Set off and cool. Add to pepper and onion that have been sliced thin and layered in a dish. Cover this with hot sauce of vinegar, oil, sugar and tomato bisque. Cool, cover, and refrigerate for 24 hours. Keeps good in refrigerator.

Cabbage Apple Molded Salad

1—3 oz. pkg. lemon or lime jello
 1 c. boiling water
 ¾ c. cold water
 ½ c. shredded cabbage

4 tsps. vinegar
 ½ tsp. salt
 1 c. diced red apples, unpeeled
 ¼ c. chopped walnuts (optional)

Dissolve gelatin in boiling water. Add the cold water. Chill until thickened. Combine vinegar, cabbage, salt. Let stand about 20 minutes. Fold cabbage, apples and nuts into the jello mixture. Pour into 1 quart mold or individual molds. Chill until firm. Unmold and garnish with crisp lettuce greens and mayonnaise if desired. Serves 6.

Dorothea B. McMillan

Broken Glass Salad

¾ C. butter or oleo
 ¼ C. sugar
 ½ C. flour
 1 box cherry jello
 1 box orange jello

1 box lime jello
 1 box lemon jello
 2 pkgs. Dream Whip
 ¼ C. sugar
 1 C. pineapple juice

Sift sugar and flour together, crumble in butter. Pat into a 9 x 13 pan and bake until lightly brown, 350 degrees 10-15 min. Cool.

Prepare jello by dissolving each box in 1 C. boiling water and ½ C. cold water and set each flavor separately. When firm, cut into ½ inch cubes. Heat ¼ C. sugar and pineapple juice until sugar dissolves. Add lemon jello and ½ C. cold water and let set until slightly thickened. Prepare Dream Whip and mix with lemon jello. Fold in jello cubes and pour over cooled crust. Chill several hours or overnight. Serves 12-15.

Edith Anderson
 Brighton, Iowa

Bacon and Egg Bowl

1 head lettuce
 6 strips bacon
 4 hard cooked eggs
 ¼ C. sour cream

2 Tbsp. chopped onion
 1 Tbsp. prepared mustard
 1 C. mayonnaise

Rinse and drain lettuce. Refrigerate in plastic bag. Cook bacon crisp and break into medium pieces. Coarsely chop eggs and combine with mayonnaise, sour cream, onion, mustard. Chill. Cut lettuce into chunks. Layer in chilled bowl with bacon and toss with dressing. If thinner dressing is desired add 1 Tbsp. milk. Serves 6-8.

June Klopfenstein

Apple Delight Salad

2 pkg. Lemon Jello
 1½ c. boiling water
 3 Tbsp. sugar
 3 Tbsp. vinegar
 4 C. diced apples
 1 C. grated American cheese

2 C. miniature marshmallows
 1 C. crushed pineapple, drained
 (optional)
 1 pkg. Dream Whip prepared
 according to directions

Dissolve Jello & sugar in boiling water. Add vinegar. Chill till partially set. Fold in apples, cheese, marshmallows, pineapple & Dream Whip. Pour into 8 mold cups or 9 x 13 pan. Keeps well several days.

Carol Liechty

Apple Cider Salad

1 pkg. lemon Jello
 2 C. hot apple cider
 ¼ tsp. salt

1½ tsp. lemon juice
 ¾ c. diced celery
 2 large red apples

Dissolve jello according to directions on package, using the hot apple cider for the liquid, and adding the salt and lemon juice. Chill slightly. Shred the apples coarsely and add to the jello along with the celery. Refrigerate until firm, using a 6 x 10 pyrex dish. Serves 6 to 8.

Connie Taylor
 Mt. Pleasant, Iowa

All Seasons Salad

1 Qt. Cool Whip
 1 pint cottage cheese (Creamed)
 ½ c. sugar

1 No. 2 can crushed pineapple,
 drained
 1 pkg. (3 oz) raspberry jello, use
 dry

Mix all the above ingredients together until well blended. Put in 9 x 9 inch pan. This salad will keep for days in the refrigerator.

Orange Fluff

1 pt. cottage cheese
 1 box orange jello, dry
 1 pt. cool whip

1 can mandarin oranges
 1 sm. can pineapple tidbits
 1 C. colored mini marshmallows

Mix and chill in 8 x 8 pan. Serves 9.

Mildred Long
 Winfield, Iowa

Cottage Cheese Salad

1 box lemon jello dissolved in 1 c. boiling water

When cool add:

1 pint cottage cheese
 1 c. crushed pineapple, drained

½ c. maraschino cherries, diced
 ½ c. hickory nuts
 ½ c. salad dressing

When partly set fold in 1 c. whipped cream. Pour in large pan and let set. Can use bananas instead of pineapple. Serves 12.

Edith Church

Seven Layer Gelatin Salad

- | | |
|--|-------------------|
| 1 box each of red, yellow, green
and orange jello | 1 pint sour cream |
| 2 envelopes unflavored gelatin | 1 C. sugar |
| | 2 C. milk |

Prepare each box of jello separately with 1 C. hot water and $\frac{1}{2}$ C. cold water. Let stand. Pour green jello into a 9 x 13 pan which has been oiled and refrigerate.

Scald milk - stir in sugar and add unflavored gelatin which has been dissolved in $\frac{1}{2}$ C. water. Slowly add sour cream and blend. Spread $\frac{1}{3}$ of this mixture (approx. $1\frac{1}{2}$ C.) on green jello and let congeal. Pour another color over and when set repeat method of another $1\frac{1}{2}$ C. of filling over top. When set pour over another color jello and another layer of filling. Top with final jello color. Cut into squares or whatever you may want to use. Cuts better if made the day before. Serves 16-20.

Jane Waugh Unruh
Pittsfield, N. Y.

Red Cabbage Slaw

- | | |
|------------------------------------|-------------------------|
| 5 hard cooked eggs | 2 tsp. prepared mustard |
| 4 C. finely shredded red cabbage | $\frac{1}{2}$ tsp. salt |
| 2 Tbsp. finely chopped onion | Dash pepper |
| 2 Tbsp. sweet pickle relish | Paprika |
| $\frac{1}{2}$ cup Hellman dressing | |

Reserve 2 egg yolks. Chop remaining hard cooked eggs in medium size pieces. Combine eggs with cabbage, onion and pickle relish. Mix together dressing, mustard, salt and pepper. Toss dressing with coleslaw. Turn into serving bowl. Sieve hard boiled egg yolks on top. Sprinkle with paprika. Serves 4.

Maxine Hanson
Burnsville, Minnesota

Orange Supreme Salad

- | | |
|----------------------|---|
| 2 boxes orange jello | 1 C. mandarin oranges, (drained) |
| 2 C. boiling water | 1 No. 2 Can crushed pineapple,
drained |
| 1 pt. orange sherbet | 1 C. whipping cream |
| 2 C. diced bananas | |

Dissolve jello in boiling water. Spoon sherbet into mixture. Let stand until thick but not hard then add the bananas, oranges and pineapple. Fold in the cream that has been whipped and pour into a large mold or 9 x 13 pan. Maraschino cherry halves can be put on top for added color.

Jane Waugh Unruh
Pittsford, New York

Corned Beef Salad

- | | |
|---------------------------------|--|
| 1 pkg. lemon jello | 1 tbsp. grated onion |
| $\frac{3}{4}$ c. salad dressing | 1 can corned beef, broken into
bits |
| 2 C. chopped celery | |
| 3 hard boiled eggs, diced | |

Dissolve jello in usual amount of hot water. Let cool then add other ingredients. Refrigerate.

Margaret Rommel

Christmas Salad

1 C. water.
 ¼ C. red hots

1 pkg. raspberry jello
 2 C. applesauce

Boil the red hots in the water until dissolved. Add the jello. Cool for a while then add the applesauce.

Cecil Walters
 Mt. Pleasant, Iowa

Hot Chicken Salad

2 lg. chicken breasts, cooked
 and diced
 1 can cream of chicken soup
 3 hard boiled eggs, chopped
 1 C. diced celery
 ½ C. mayonnaise

1 tbsp. lemon juice
 1 tbsp. minced onion
 ½ C. sliced almonds
 1½ C. cornflakes
 ½ C. potato chips

Crush corn flakes and potato chips together. Spread half on bottom of 8 x 8 pan. Combine salad ingredients and pack into pan. Sprinkle remaining flakes on top. Bake at 450 degrees for 15 minutes. Serves 8.

Edna Sabin
 Milwaukie, Oregon

Cherry Salad

Bottom layer:

1 pkg. cherry jello
 ⅔ c. sugar
 1¼ c. liquid (cherry juice and
 water)
 1 can sour cherries

Top layer:

1 pkg. lemon jello
 1¾ c. liquid
 2—3 oz. pkg. cream cheese
 ½ pint cream whipped

Bottom: Heat juice and water. Dissolve sugar in it and add jello and dissolve. When cool add cherries, pour into 9 x 13 pyrex dish and let get hard. Top layer: Make up this layer and pour over first layer. Serve in squares on lettuce. Excellent served with meat. Serves 12.

Wooly Bears Kitchen

Cherry Salad

2—3 oz. pkgs. cherry jello
 2 C. hot water
 1 can cherry pie filling
 12 large marshmallows

1—3 oz. pkg. cream cheese
 1 pkg. Dream Whip or 1 small
 carton Cool Whip

Dissolve jello in hot water. Add pie filling. Pour into a 9 x 13 pan and let set. Melt marshmallows and cream cheese over low heat. Cool and fold in the whipped topping. Spread mixture over jello. Serves 12-15.

Mrs. Carroll Carter
 West Burlington, Ia.

Kraut Salad

1—2½ size can kraut
 ½ C. salad oil

¾ C. sugar
 1 tsp. caraway seed

Simmer kraut, oil and sugar about 15 minutes. Just before you take it off the stove add the caraway seed. Serve hot or cold. Keeps well.

Pearl Palmer

Macaroni Salad

1/2 box macaroni
 3/4 C. sugar
 Juice from 1 C. crushed pineapple
 1 Tbsp. flour

1 egg, beaten
 3 bananas
 1/2 C. nutmeats
 1/2 C. shredded coconut

Cook macaroni in salted water, drain and cool. Combine sugar, pineapple juice, beaten egg, flour and little water. Cook until thick. Cool and add to remaining ingredients and serve.

Mrs. Lewis Shutt
 New London, Iowa

Macaroni Salad

1 pkg. macaroni rings
 2 eggs
 1 C. sugar
 2 Tbsps. flour
 1/2 Tsp. salt
 2 medium size cans pineapple

1 large can fruit cocktail
 2 C. small marshmallows
 1 pint whipping cream or 1 large
 Cool Whip
 Maraschino cherries for color

Cook macaroni and cool. Cook until thick the eggs, sugar, flour, salt and juice from the pineapple. Pour over rings and let set overnight. Next morning add pineapple, fruit cocktail, drained, 2 c. marshmallows, Cool Whip and cherries.

Mrs. Daniel E. Wilbert
 Ft. Madison, Iowa

Lemon-Lime Salad

Bottom layer:
 1 pkg. lemon Jell-o
 1 C. boiling water
 1-8 oz. pkg. cream cheese
 1/2 C. Cool Whip

1/4 C. pecans, chopped
 Top layer:
 1 pkg. lime Jell-o
 1 1/2 C. hot water
 1 tall can pineapple, drained

Bottom layer — Dissolve Jell-o in boiling water and let thicken but not set firmly. Beat with mixer. Beat in the cream cheese. Add Cool Whip and nuts. Pour into a 7 x 11 pan. Top layer — Dissolve Jell-o in hot water. When cool, add pineapple. Pour on top of lemon mixture.

Dorotha Haight
 Winfield, Ia.

Frozen Fruit Salad

1 pkg. (3 oz.) cream cheese
 2 Tbsp. cream
 1/2 cup mayonnaise or salad
 dressing
 2 Tbsp. lemon juice
 One-eighth Tsp. salt
 2 Tbsp. sugar
 1 cup canned pineapple tidbits

1 C. diced orange sections
 1/2 C. chopped maraschino
 cherries
 1/2 C. quartered pitted Royal Ann
 Cherries
 1/2 C. chopped pecans
 1 C. heavy cream, whipped

Prepare up to 6 wks. ahead — Blend cream cheese with 2 Tbsp. cream; add mayonnaise, lemon juice, salt and sugar. Combine with next 5 ingredients; fold in whipped cream. Pour into freezer mold or containers, cover tightly, then place level in freezer. To serve; remove salad from container by dipping in and out of warm water and turning onto plate. May be garnished with salad greens, fresh strawberries or nut halves. Serves 6.

Esther Dannenbring

Holiday Fruit Salad

- | | |
|--------------------------------------|----------------------------------|
| 1 Can apricot pie filling | 1 can pineapple tidbits, drained |
| 1 pkg. (10 oz.) Strawberries, thawed | 1 can Mandarin oranges, drained |
| | 2 C. grapes, seeded |

When ready to serve, slice 2 bananas into mixture. Can make the day ahead, except for the bananas.

Kathryn Buettner
Sioux City, Iowa

Frozen Salad

- | | |
|--|-----------------------|
| 1½ C. dates, cut-up | 6 Tbsps. mayonnaise |
| ½ C. maraschino cherries, cut-up | 2 Tbsps. lemon juice |
| 2 C. miniature marshmallows | ½ Tsp. salt |
| 1—8 oz. can pineapple tidbits, drained | 3 Tsp. sugar |
| ½ C. chopped nuts. | 1 pint whipping cream |
| 6 oz. Philadelphia cream cheese | 3 Tsp. sugar |

Mix cream cheese, mayonnaise, lemon juice, salt and 3 tsps. sugar until smooth. Whip cream and add 3 tsps. sugar. Fold in cheese mixture. Add fruit and nuts, pour into dish or pan lined with waxed paper. Freeze. Makes 2 loaf pans or a 10 x 10 dish.

Esther Dannenbring

Frozen Fruit Salad

- | | |
|-------------------------------------|---------------------------------|
| 1 medium size can crushed pineapple | 1 can fruit cocktail (303 size) |
| ½ C. salad dressing | 12 maraschino cherries, cut-up |
| 1—3 oz. pkg. cream cheese | 1 pkg. miniature marshmallows |
| 2 Tbsp. powdered sugar | 2 C. whipped topping |

Mix altogether and freeze.

Mrs. Lee Roy Scarff
Mt. Pleasant, Iowa

Frozen Cheese Ring

- | | |
|-------------------------------|------------------------------------|
| 1 No. 1 can crushed pineapple | 2 cakes (small) Phil. cream cheese |
| 1 bottle maraschino cherries | 1 C. mayonnaise |
| 1 green pepper | ½ pt. whipped cream |
| 1 C. walnuts | 1 Tbsp. pimento |

Chop cherries, pepper, pimento and nuts. Mix cheese thoroughly and add to chopped mixture and pineapple. Dissolve 2 Tbsp. gelatin in ¼ C. water, add ½ C. boiling water. Add to creamed mixture, etc., add whipped cream and put in pan and freeze.

Mary Ewart

Easy Jell-O Salad

- | | |
|--------------------------------------|---|
| 1 small can crushed pineapple | orange Jell-O, and small pkg. Philadelphia cream cheese |
| ¾ C. sugar | 1 pkg. Dream Whip (envelope) |
| One-eighth Tsp. salt | |
| 1 pkg. either strawberry or whipped) | |

Heat pineapple, sugar, and salt to a boil, add 1 pkg. either strawberry or orange Jell-O until dissolved. Remove from stove and add 1 small pkg. Philadelphia cream cheese. Stir all this well. When this gets cold, mix with 1 pkg. Dream Whip (1 envelope whipped).

Dorothy Schramm

Yankee Doodle Salad

(Red, White & Blue)

1 box lemon Jello
1 C. hot water

1 C. grape juice
1 C. blueberries

Dissolve gelatin in hot water. Add grape juice. Cool until partially set. Add blueberries. Pour into a 9x13 pan and let set.

1 envelope unflavored gelatin
1/4 C. cold water

1 C. mayonnaise
1 C. whipped cream

Soften gelatin in cold water. Combine mayonnaise and whipped cream. Fold in gelatin and pour over blueberry mixture. Chill.

1 pkg. cherry Jello
1 C. cranberry sauce

1 C. hot water

Dissolve Jello in hot water. Add cranberry sauce, stir until well blended. Pour over top of the Jello. When cut, there should be a red, white and blue salad.

Twenty-Four Hour Salad

2 cups cooked rice
1 (16 oz.) can fruit cocktail
1 (11 oz.) can mandarin oranges
1 (20 oz.) can crushed pineapple

1 (3 1/2 oz.) pkg. flaked coconut
1 (6 1/4 oz.) pkg. miniature marshmallows
1 c. dairy sour cream

Drain fruits thoroughly. Combine all ingredients in large bowl the day before serving. Refrigerate, tossing occasionally. Can be served on lettuce leaf. Serves 12 to 15.

Darlene Crile
Mt. Pleasant, Iowa

Tuna Mousse Salad

1 c. tomato soup
3 cakes (small) Philadelphia cream cheese
2 Tbsp. gelatin
1/4 c. chopped celery

1/4 c. chopped green pepper
2 Tbsp. grated onion
1 large can tuna
1 c. mayonnaise

Mash cheese in soup and heat till cheese is melted and very hot. Soak gelatin in 1 C. cold water and add to the soup. When it begins to set add other ingredients, also salt and Worcestershire sauce to taste.

Mary Ewart

3—Layer Salad

First layer Dissolve one package raspberry Jello in two cups boiling water. Pour into a 9x13 pan and let set.

Second layer—Dissolve one envelope unflavored gelatin in 1/2 cup of cold water. Heat 1 cup half and half. Add 1 cup sugar, 1 tsp. vanilla, 1-8 oz. pkg. cream cheese, and 1/2 cup nuts. Add to gelatin. Cool, then pour over first layer.

Third layer—Dissolve one package raspberry Jello in 1 cup of boiling water. Add one can of blueberries. Cool and pour over the second layer. Serves 12-15.

Diane Sawin
Marion, Iowa

Tomato Juice Salad

- 2 C. tomato juice
1 pkg. raspberry Jello
2 tsp. each of horseradish, green
pepper, carrots, nuts, and celery
— chopped fine.

Bring the tomato juice to the boiling point and dissolve the Jello in it. Let cool and then add the other ingredients.

Cecil Walters
Mt. Pleasant, Iowa

7 Layer Jello Salad

1st layer

- 1 pkg. cherry Jello
 $\frac{3}{4}$ c. hot water
 $\frac{3}{4}$ c. cold water

2nd layer

- 1 pkg. black cherry Jello
 $\frac{1}{2}$ c. hot water
 $\frac{1}{2}$ c. cold water
 $\frac{1}{2}$ c. evaporated milk

Alternate layers using water and layers using milk. Start with red and end with red. Cherry, black cherry, lemon, lime, orange, black raspberry and red raspberry. Top with whipped cream or topping. Serves 12.

Lola Lundin

Tangy Rhubarb Salad

- 1 c. hot rhubarb sauce, sweetened
1 c. pineapple juice, unsweetened
1—3 oz. pkg. lemon Jello
1 c. apples, peeled and chopped
 $\frac{1}{2}$ small bottle maraschino
cherries
 $\frac{1}{4}$ c. chopped nuts

Dissolve Jello in hot sauce. Add pineapple juice and cool. When partially set add apples, cherries and salt. Stir well. Pour in 8x8 pan. Chill. Serve in squares on lettuce leaf. Serves 9.

Harrison Moore

Taco Salad

- 1 lb. ground beef
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ tsp. salt
1 tsp. oregano
1 c. (8 oz.) tomato sauce
1 head lettuce
 $\frac{1}{2}$ lb. shredded cheese
(sharp or medium sharp)
1 small onion or green onions and
some tops chopped
1 c. crumbled corn chips
 $\frac{1}{4}$ to $\frac{1}{2}$ c. Taco sauce

Brown beef lightly. Add pepper, salt, oregano and tomato sauce. Simmer 10 minutes and set aside to keep warm while you assemble the lettuce, torn, cheese, onion, crumbled corn chips and Taco sauce. Toss lightly. Use as individual servings on each plate. Top with some of the meat mixture.

Mrs. Helen Henson

Raspberry Salad

- 1 box raspberry Jello
 $\frac{3}{4}$ C. water
1 box frozen raspberries
 $\frac{1}{8}$ Tsp. salt
1 small carton sour cream
8 oz. crushed pineapple

Dissolve Jello in water, add salt, raspberries and pineapple. Pour half in dish and cool until set. Spread sour cream over thickened Jello. Carefully add last half of Jello and refrigerate.

Esther Dannenbring

Spring Time Salad

- | | |
|---------------------------|-------------------------|
| 1 can tomato soup | ½ c. chopped onion |
| 1—8 oz. pkg. cream cheese | ½ c. chopped peppers |
| 1—3 oz. box lemon Jello | 1c. mayonnaise |
| ½ c. chopped celery | 1 pkg. slivered almonds |

Melt the tomato soup, cream cheese and jello in a double boiler. Add chopped celery, chopped onion, chopped peppers, mayonnaise and almonds and mix altogether and put in glass pyrex and cover.

Marylu Shipman
Amarillo, Texas

Spring Salad

- | | |
|----------------------------|-----------------------------|
| 1 pkg. lemon Jello | 1 C. chopped celery |
| 1 tbsp. vinegar | 2 hard-cooked eggs, chopped |
| ¼ tsp. salt | ⅓ C. stuffed olives, sliced |
| ½ tsp. finely minced onion | 1 tsp. pimento, chopped |

Dissolve Jello as directed on package adding vinegar, salt and the onion. When partly set add the eggs, celery, olives and pimento. Chill until firmly set in a flat 6x10 pyrex dish. Serves 6-8.

Connie Taylor
Mt. Pleasant, Iowa

Spiced Peach Salad

- | | |
|---------------------------|-----------------------------------|
| 2 large cans peach halves | 4 sticks cinnamon |
| ½ cup vinegar | 2 tbsps. sugar |
| Whole cloves | 1—6-oz. pkg. (large) orange Jello |

Drain peach halves; reserve syrup. Arrange peach halves in a mold or place in a bowl. Combine peach syrup, vinegar, cloves, cinnamon and sugar; bring to boiling point and cook 5 min. Strain, add enough boiling water to make 1 qt. liquid. Dissolve Jello in hot spiced juice. Cool, pour over fruit. Chill until firm. Serves 12-16.

Sour Kraut Salad

- | | |
|--|------------------------|
| 1 lg. can kraut, drained and cut
fine with scissors | 1 green mango, chopped |
| 1 C. chopped celery | 1 red mango, chopped |
| 1 small onion, chopped | ½ C. sugar |
| | 2 tbsp. vinegar |

Prepare vegetables. Dissolve sugar in vinegar and pour over mixture. Mix and let stand 24 hours.

Altris Ferguson
Tenico, Ill.

Slaw That Will Keep Days

- | | |
|--------------------|--|
| 1 head of cabbage | 1 tsp. salt |
| 1 onion | 1 tsp. dry mustard or table
mustard |
| ¾ C. sugar | 1 tsp. celery seed |
| 1 C. white vinegar | |
| ¾ C. salad oil | |

Shred cabbage and onion. Combine the sugar, vinegar, salad oil, salt, mustard and celery seed. Bring to a boil. Spoon over cabbage mixture. Toss till well covered. Put in covered bowl and refrigerate for 6 hours.

Cucumber Salad

2 large cucumbers
1 large onion
DRESSING:
1 cup sugar

1 cup white vinegar
 $\frac{1}{4}$ cup water
2 tsp. dill weed
2 tsp. salt

Peel cucumbers and onion slice thin. Heat dressing ingredients to rolling boil. Pour immediately over cucumbers and onion. Let cool at room temperature. Refrigerate covered.

Esther Beck
Danville, Iowa

Easy Cranberry Salad

$1\frac{1}{2}$ Tbsp. or small envelope Knox gelatin
 $\frac{1}{2}$ c. cold water
1 c. sugar
1 c. water

$\frac{1}{2}$ lb. or pkg. cranberries
 $\frac{1}{2}$ to 1 tsp. salt
3 stalks celery cut fine
2 apples chopped fine
 $\frac{1}{4}$ c. nuts chopped

Dissolve gelatin in cold water. Boil the sugar, water and cranberries until all have popped and are soft (5 min.) Add the salt. Cool. Put in mold and add the celery, apples and nuts. When well set turn out on plate. Garnish with lettuce, parsley or endive. Use a flat silver server at table.

Knox gelatin recipe

Cranberry Salad

1 lb. cranberries
1 c. pineapple juice plus water to make $3\frac{1}{2}$ cups
3 Tbsps. Knox gelatin
 $\frac{1}{2}$ c. cold water
3 c. sugar
1 c. nuts (walnuts)
1 c. sliced seedless grapes
1 c. diced pineapple

DRESSING
1 c. pineapple juice
Juice of 1 lemon
2 eggs
1 c. sugar
1 Tbsp. flour (heaping)
1 Tbsp. butter
 $\frac{1}{2}$ pint whipped cream

Cook cranberries in pineapple juice and water. Dissolve gelatin in cold water. Add to cranberries with the 3 C. sugar. Stir and cool 20 minutes. Add the nuts, grapes and pineapple. Place in pan or mold. Serve with dressing: Combine pineapple and lemon juice in double boiler. Beat in the eggs and stir in the sugar mixed with the flour. Add the butter. Fold in whipped cream when the dressing is cold.

Helen Marie Kiel
Alliance, Ohio

Cranberry Salad

2 pkg. raspberry or orange Jello
3 C. hot water
1 pkg. ground raw cranberries (1 lb.)

2 C. sugar
1 orange

Put sugar on cranberries and let stand. Juice and rind of 1 orange. Put in ring mold or oblong pan.

Edith Church

Sauerkraut Salad

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|--|----------------------|
| 1 can shredded or chopped sauerkraut, rinsed and drained | 1/4 c. salad oil |
| 1 small onion, minced | 1/2 c. sugar |
| 1/2 green pepper, minced | 1/2 c. vinegar |
| 1 can pimento, minced | 1/4 tsp. garlic salt |
| | 1/4 tsp. celery seed |

Mix first four ingredients. Mix remaining ingredients and add.

Mostaceti Salad

- | | |
|------------------------------|----------------------|
| 1 lb. (2 pkgs. Mostaceti) | 1/2 tsp. celery salt |
| 1 C. chopped onion | 1/2 tsp. oregano |
| 1/4 C. pickle relish (sweet) | 1/2 tsp. Accent salt |
| 1 pt. to 1 qt. mayonnaise | 1/2 tsp. salt |
| 1 tsp. garlic | |

Cook Mostaceti. Rinse in cold water. Mix spices with mayonnaise. Mix all ingredients together. Use mayonnaise according to taste, making it as moist as desired. Spices can be varied. Refrigerate 24 hours before serving. Keeps up to a week. Makes a large recipe.

Larry Espy

Molded Salad

Bring to a boil and simmer 10 minutes the following:

- | | |
|---------------------|--------------------------|
| 2 c. water | 1 pkg. lemon Jello |
| 2 sticks cinnamon | 1 c. sweet pickle relish |
| 1 tsp. whole cloves | 1 c. chopped pecans |
| 3/4 c. sugar | |

Strain and use to dissolve the 1 pkg. lemon jello. When cool add the pickle relish and the nuts.

Margaret Rommel

May Day Tomato Salad

- | | |
|----------------------------|------------------------------------|
| 2 pkgs. lemon Jello | 2 tbsps. grated onion |
| 1 c. boiling water | 1/4 tsp. salt |
| 1 Tbsp. lemon juice | 1 c. salad dressing |
| 1 1/2 c. celery (cut fine) | 1 c. Longhorn cheese (grated fine) |
| 1 can tomato soup | |

Mix and stir until dissolved the Jello, boiling water and lemon juice. When cool but not set, add the other ingredients.

Mrs. Thornton McLeran

Delicious Quick Salad

- | | |
|--|---------------------------------|
| 1 small jar pimento Neufchatel cheese (Kraft) | 1 cup miniature marshmallows |
| 1 tall, splendor can pineapple chunks, drained | 1 pkg. Dream Whip |
| | 1 can mandarin oranges, drained |

Prepare Dream Whip according to directions. Blend cheese with Dream Whip. Add fruit and marshmallows. May be served immediately or refrigerated.

Nancy Winter
New London, Ia.

Pineapple Cheese Salad

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|------------------------------|------------------------------------|
| 1—#2 can chunk pineapple | ½ lb. miniature marshmallows |
| ⅔ C. sugar | ½ lb. cheese, Velveeta or American |
| 2 tbsp. cornstarch (rounded) | 1 pkg. Dream Whip |
| 2 eggs | |

Drain juice from pineapple. Add sugar, cornstarch, eggs that have been slightly beaten, and cook till thick and clear. Add pineapple and let cool. Fold in marshmallows, cheese, and Dream Whip that has been prepared according to directions. Chill Serves 10-12.

Florence Swailes

Pimento Cheese Salad

- | | |
|-----------------------------|--------------------------|
| 1 jar pimento cheese spread | 1 C. small marshmallows |
| ½ C. sugar | 1 small carton Cool Whip |
| 1 C. crushed pineapple | ½ C. nuts |

Soften cheese. Add sugar and pineapple. Then add marshmallows, nuts, and Cool Whip. Refrigerate.

Mrs. Carroll V. Carter
West Burlington, Iowa

Pimento Frozen Salad

- | | |
|--------------------------------|----------------------------------|
| 2—5 oz. glasses Pimento cheese | ½ c. nuts |
| ½ c. mayonnaise | 2 c. whipped cream or Dream Whip |
| 1 c. small marshmallows | |
| 1 No. 2 can crushed pineapple | |

Cream cheese and mayonnaise. Stir in marshmallows, pineapple, nuts and Dream Whip. Mix real well and freeze in 9x13 pan or 2 small ones. Just before ready to serve take out of freezer and cut. Serve on lettuce leaf or plain. This will keep for weeks in freezer and stay good.

Charlotte Wilson

Mountain Dew Salad

- | | |
|----------------------------------|-----------------------------|
| 2 boxes lemon Jello | 1 pkg. Dream Whip |
| 1½ C. hot water | 1 can lemon pie filling |
| 1 can crushed pineapple, drained | 2 C. miniature marshmallows |
| Mountain Dew | |

Dissolve Jello in hot water. Use pineapple juice and enough Mountain Dew to make 2 cups and add to Jello. Prepare Dream Whip and mix with pie filling. Mix this into slightly thickened Jello. Add pineapple and marshmallows and let set. Makes a 9x13 pan full — serves 12-15.

Edna Elliott

Mixed Vegetable Salad

- | | |
|--------------------------|-----------------------------|
| 1 C. vinegar | 1 tsp. salt |
| 2 tbsp. flour | 2 lb. pkg. mixed vegetables |
| 2 tbsp. prepared mustard | 2 C. celery |
| 2 C. sugar | 2 onions 1 green pepper |

Cook the mixed vegetables, cool add celery, green pepper & onions. Add remaining ingredients. Will keep a long time in refrigerator.

Beulah Shaw
Mt. Pleasant, Iowa

Red Hot Jello Salad

3 pkgs. Cherry Jello	boiling water)
3 c. boiling water	1 envelope Knox gelatin
3 c. cold water	2 c. chopped celery
½ c. red hots (dissolved in	3 c. chopped apples

Dissolve gelatin in ¼ c. cold water. Then dissolve in the Cherry Jello. When nearly set, add the apples and celery. Place in a large pan.

Virginia Mason

Hot Potato Salad

5 large potatoes	2 tsp. sugar
3 Tbsp. finely diced bacon	Pepper
¼ cup diced onions	⅓ cup vinegar diluted with water
1 Tbsp. flour	to make ½ cup
1 tsp. salt	Celery seed and chopped parsley

Cook potatoes, peel and slice. Fry bacon, add onion and cook 1 minute. Stir in flour, salt, sugar and pepper. Add the vinegar and water and cook 10 minutes. Pour the dressing over the potatoes and stir in celery seed and parsley.

Pink Cabbage Salad

1-1 lb. can sliced beets	2 tbsps. lemon juice
1 c. chopped celery	½ tsp. salt
3 c. shredded red cabbage	¼ tsp. pepper
1 c. cream style cottage cheese	¼ tsp. nutmeg
1 c. mayonnaise	

Drain liquid from beets and chop. Combine with celery and cabbage. Set aside. Combine remaining ingredients, spoon over beet mixture and toss. Chill at least 1 hour. Serves 6-8.

Margaret Rommel

Pineapple Cheesecake Salad

1-6 oz. pkg. lemon gelatin	3 tbsps. cornstarch
¾ c. water	1-1 lb. 4½ oz. can crushed pineapple
6 bananas	1 c. whipping cream
2 c. miniature marshmallows	1 c. shredded cheddar cheese
½ c. sugar	

Dissolve gelatin in 2 c. boiling water. Stir in 1¾ c. cold water. Chill until slightly thickened. Fold in peeled and sliced bananas and marshmallows. Turn into 9 inch spring form pan and chill until firm. Meanwhile, mix sugar, cornstarch and blend with undrained pineapple. Cook, stirring until mixture boils and thickens. Cool. Fold in whipped cream and ½ c. cheese. Spread over gelatin. Sprinkle with remaining cheese. Chill several hours or overnight. Serves 10 to 12.

Esther Dannenbring

Make Ahead Cole Slaw

1 Tbsp. unflavored gelatin
 ¼ c. cold water
 1 c. vinegar
 1½ c. sugar
 1 c. salad oil

1 tsp. celery seed
 8 c. shredded cabbage
 2 carrots shredded
 1 tsp. salt
 1 onion, chopped

Soften the gelatin in cold water. Heat vinegar and sugar till sugar is dissolved. Stir in softened gelatin. Cool to the thickness of cream and beat in the salad oil. Combine the vegetables, celery seed and salt, with enough of the dressing to moisten. Chill 24 hours. Serves 16-20.

Shrimp or Crab Cocktail Aspic

2 pkgs. unflavored gelatin
 ½ C. cold water
 1¼ C. boiling water
 2—8 oz. cans tomato sauce
 ¼ C. catsup
 ¼ C. lemon juice
 2 tbsp. Worcestershire sauce
 ½ tsp. horse-radish

Dash of Tabasco
 1 tsp. sugar
 ½ tsp. salt
 ½ C. finely chopped celery
 3 tbsp. finely minced onion
 2 cans shrimp, rinsed and drained, or 1 can crab will do.

Soften gelatin in cold water; dissolve in boiling water. Add tomato sauce, lemon juice, Worcestershire, horseradish, sugar and salt; combine well. Chill till thick but not set. Fold in remaining ingredients. Chill. Serve with mayonnaise, or with crackers and party rye.

Frances Purdy
 Nashville, Tenn.

Seafood Salad

1—8 oz. pkg. shell macaroni
 1 tbsp. diced onion
 ½ C. chopped celery
 ½ C. cooked peas
 ½ C. diced green pepper
 1 lb. can of red salmon (or flaked

tuna)
 ¼ C. chopped pimento
 ½ tsp. salt
 1/8 tsp. pepper
 1 C. mayonnaise

Cook macaroni as directed on package. Drain, blanch, chill. Add remaining ingredients and mix lightly. Garnish with grated hard-cooked egg.

Mrs. Ralph Potter
 Clifton Hill, Mo.

Red Raspberry Salad

2—3 oz. pkgs. raspberry Jello
 2 c. boiling water
 2 c. sweetened applesauce
 2—10 oz. pkgs. frozen red raspberries
 1 c. whipping cream or pkg. of Dream Whip
 1 c. sour cream
 1 small pkg. miniature marshmallows

Let sour cream and marshmallows stand overnight after mixing together. Dissolve Jello in boiling water. Add applesauce. When cool add raspberries. Pour into a 9x13 dish to set. Whip cream or Dream whip according to directions. Fold into whipped sour cream mixture. Spread over the Jello mixture. Serves 20.

Year-Round Cranberry Salad

- | | |
|-------------------------|---|
| 2 C. orange juice | cranberry sauce |
| 1 C. water | 1—8 oz. can crushed pineapple,
drained |
| 2 pkgs. lemon Jello | ½ C. chopped nuts (optional) |
| ¼ tsp. salt | Mayonnaise |
| 1—1 lb. can whole-berry | |

Heat 1 C. orange juice and the water to boiling. Dissolve gelatin and salt. Stir in remaining cup of orange juice. Cool until consistency of unbeaten egg white. Add cranberry sauce and pineapple. Makes about 10 molds or can be cut into squares. Serve with mayonnaise, if desired. Serves 10.

Frances Purdy
Nashville, Tenn.

Cranberry Salad

- | | |
|----------------------------------|-------------------------|
| 1½ C. sugar | ½ lb. tiny marshmallows |
| 1 lb. cranberries (ground) | ½ C. chopped nuts |
| 1 C. crushed pineapple (drained) | 1 pkg. Dream Whip |
| 2 C. seeded grapes | 3 oz. cream cheese |

Grind cranberries and sugar. Let stand overnight. Add pineapple, grapes, marshmallows and nuts. Beat Dream Whip usual way. Add cream cheese. Add to rest ingredients. Yields 10-12 servings.

Irene Larson

Honey Dressing

(Excellent for fresh fruit)

- | | |
|--------------------|---------------------|
| ⅔ C. sugar | ⅓ c. strained honey |
| 1 tsp. dry mustard | 5 Tbsps. vinegar |
| 1 tsp. paprika | 1 Tbsp. lemon juice |
| ¼ tsp. salt | 1 tsp. grated onion |
| 1 tsp. celery seed | 1 cup salad oil |

Mix dry ingredients, add honey, vinegar, lemon juice and onion. Pour oil into mixture very slowly, beating constantly. Can be stored for future use.

Elsie Asby

French Dressing

- | | |
|------------------------------|-------------------------------|
| 1 can Campbell's Tomato Soup | 1 tsp. celery seed |
| 1 c. sugar | 1 tsp. dry mustard |
| 1 c. vinegar | 1 tsp. salt |
| 1 c. Wesson salad oil | 2 Tbsps. Worcestershire Sauce |
| 1 onion, ground fine | |

Beat hard when all together.

Mrs. Thornton McLeran
Mt. Pleasant, Iowa

Blue Cheese Dressing

- | | |
|--------------------------|-----------------------------|
| 1 c. sour cream | 1 tsp. Worcestershire Sauce |
| 2 c. mayonnaise | 2 ounces Blue Cheese |
| Pinch of powdered garlic | 1 tsp. lemon juice |
| Pinch of powdered ginger | |

Combine ingredients and blend together by hand.

Ione Sater
New London, Iowa

Citrus Salad Dressing

¼ cup fresh grapefruit juice	1½ tsp. salad oil
2 Tbsps. fresh orange juice	1/8 tsp. salt
1½ tsps. fresh lemon juice	1/8 tsp. paprika
¼ tsp. powdered mustard	Dash ground black pepper
½ tsp. warm water	(optional)

Combine juices in small bowl. Dissolve mustard in warm water; let stand 10 minutes. Add to juice mixture with remaining ingredients. Whip with wire whisk to blend well. Chill.

Lola Lundin
New London, Iowa

Delicious Salad Dressing

1 c. sweetened condensed milk	1 tsp. salt
2 egg yolks	½ tsp. paprika
2 tsp. dry mustard	½ c. salad oil
½ c. vinegar	

Beat well and refrigerate.

Elsie Asby

Boiled Salad Dressing

3 eggs	1 tsp. salt
Celery salt	1 c. vinegar
2 Tbsps. flour	1 c. hot water
Few grains paprika	4 T. sugar
½ t. mustard	

Beat eggs well with dry ingredients, put water and vinegar together, add to egg mixture and stir until smooth. Cook over medium heat, stirring all the time until thick. Can use a double boiler.

Mrs. Burkhiser's cookbooks
(Sent in by Grace Johnson, granddaughter)

French Dressing

¾ c. sugar	¾ c. mazola oil
¼ c. catsup	1 tsp. Worcestershire Sauce
1 tsp. salt	1 small onion
¼ c. vinegar	

Put all in blender and beat.

Mrs. Earl Swartzendruber
Mt. Pleasant, Iowa

Salad Dressing

1 c. oil	1 tsp. salt
½ c. vinegar	1 tsp. celery seed
1 tsp. dry mustard	½ c. sugar or sweetner if desired
1 tsp. grated onion	

Mix and beat well.

Gladys Ross

French Dressing

- | | |
|--------------------------------------|---------------------------|
| 2 cans tomato soup | 1 tbsp. onion flakes |
| $\frac{3}{4}$ C. mazola oil | $\frac{1}{2}$ tsp. pepper |
| $\frac{1}{2}$ C. vinegar | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{2}$ tbsp. prepared mustard | $\frac{1}{3}$ C. sugar |

Combine all ingredients and stir until smooth. Yield 1 quart.

Mildred Long
Winfield, Iowa

French Dressing

- | | |
|----------------|------------------------------|
| 1 C. catsup | $\frac{1}{4}$ C. vinegar |
| 1 C. sugar | Salt or garlic salt to taste |
| 1 C. salad oil | |

Blend ingredients well and refrigerate.

Altris Ferguson
Tenico, Ill.

Cooked Salad Dressing

- | | |
|------------------------|----------------------------------|
| 1 c. egg yolks or eggs | 1 tbsp. ground mustard |
| 1 c. sugar | $\frac{1}{4}$ tsp. salt |
| 1 c. vinegar | (Egg yolks from angel food cake) |
| 1 c. sweet cream | |

Cook in double boiler. Beat with rotary beater until smooth. Keeps for weeks in refrigerator.

Edith Church
Lockridge, Iowa

Salad Dressing

- | | |
|--------------------------|---------------------------------------|
| 1 c. sugar | 2 eggs, beaten until thick |
| Salt to taste | $\frac{1}{4}$ c. cream or canned milk |
| $\frac{1}{2}$ c. vinegar | 2 Tbsp. prepared mustard |

In double boiler cook the sugar, salt, vinegar and eggs until thick. Take off heat and add the cream or milk. After this has cooled add the mustard.

Mrs. A.R. (Elsie) Laws
220 North Market Street
Ottumwa, Iowa

Poppy Seed Dressing

- | | |
|--------------------------------|--|
| $\frac{1}{2}$ C. vinegar | $\frac{1}{2}$ teas. ground dry mustard |
| $\frac{1}{4}$ C. sugar | 1 C. salad oil (add this VERY slowly) |
| $\frac{1}{2}$ teas. salt | $\frac{1}{2}$ teas. poppy seed |
| Beat until dissolved. | Garlic salt (size of a pea) |
| Add the juice of medium onion. | |

Beat until thick. The oil must be added very slowly or the dressing will have a tendency to separate.

Virginia Mason
Winfield, Iowa

HOUSEHOLD HINTS

Remove fish odor from hands by rubbing with toothpaste.

To prevent mold in syrup bottles — rub top of bottle with vinegar.

Turn a carton of cottage cheese upside down to prevent molding and refrigerate.

To make marshmallow cream — dissolve 10 oz. marshmallows in $\frac{1}{2}$ C. milk. Makes 1 cup.

Vinegar in your window-cleaning water will produce a brilliant polish.

To whiten piano keys, wash them with alcohol. (Be sure the keys are ivory and not plastic.)

Equal parts of table salt and cream of tartar will remove rust stains. Wet the spot and spread mixture on thickly, then place material in the sun.

Remove chewing gum from fabrics by rubbing with ice and the gum will roll off and leave no marks.

When putting curtains on small rods, slip a thimble over end of rod first.

Sprinkle cakepan with equal parts of flour and sugar to keep from sticking.

A small dish of water in the oven will keep bread crust from getting too hard while baking.

Heat lemons before using; there will be twice the quantity of juice.

Lemon juice or vinegar in the cauliflower water makes it keep its snowywhite color.

Rub butter on scissors before cutting marshmallows or dates; it will prevent sticking.

Use toothpaste to clean crayon marks from walls.

To keep the string from loosening on a package, wet it before you tie the package. The string will shrink as it dries.

Make ice cubes from iced tea so that the tea won't be diluted when the ice melts.

When using a gelatin mold, rub a small amount of cooking oil or mayonnaise on the inside. The set gelatin will be easier to loosen.

Use baking soda paste to remove stains from plastic cups. Or use toothpaste to remove coffee stains from plastic cups.

To slice refrigerator cookies use your wire cheese slicer.

If you have been stung by an insect, try applying a solution of $\frac{1}{4}$ tsp. of meat tenderizer dissolved in 2 tsp. water.

A cloth dampened in club soda will clean stainless steel counters and range tops gleaming bright without streaks or spots.

Rhubarb Nut Bread

brown sugar, packed
solid shortening

1 egg, whole
1 egg, yolk
1/2 C. flour
1 1/2 C. dried fruit, rhubarb
1/2 C. finely shredded apple

BREADS

Carroll County



Joan Foster
Davenport, Iowa

Rhubarb Nut Bread

1½ C. brown sugar, packed
 ⅔ C. liquid shortening
 1 egg
 1 C. sour milk
 1 tsp. salt

1 tsp. soda
 1 tsp. vanilla
 2½ C. flour
 1½ C. diced fresh rhubarb
 ½ C. finely chopped nuts.

Stir ingredients together in order given. Pour into two well greased and floured loaf pans, filling ⅔ full. Sprinkle topping over the top consisting of ½ cup white sugar and 1 tbsp. butter. Do not overbake. This bread freezes well. Bake 325 degrees for 40 minutes. Yields: 2 loaves.

Caralee Beames

Swedish Rye Bread

4 cups of water (or part milk)
 1 cup sorghum
 ½ cup brown sugar
 ½ cup shortening

1 T. salt
 1 cake of yeast, dissolved in ⅓
 cup of warm water

Add all above ingredients together except the yeast and heat to lukewarm temperature. Then add yeast and 4 cups of sifted rye flour (use electric mixer). Then add 9½ to 10 cups of white flour. Knead well and let stand in warm place until double in bulk. Form into 4 loaves and let rise again until double. Bake 45-50 min. at 325-350 degrees. Yield: 4 loaves.

Violet Lindeen
 Swedesburg, Iowa

Nut Bread

¼ cup shortening
 ¾ cup brown sugar
 1 egg
 2 cups flour
 ½ tsp. salt
 1 tsp. soda

⅓ cup frozen orange juice
 concentrated, thawed
 ½ cup chopped nuts
 1 cup (8½) oz. can crushed
 pineapple

Grease pan. Cream together shortening, sugar and well beaten egg. Sift flour, salt and soda together, add to first mixture, then add orange juice, fruit and nuts. Bake 350 for 50 to 60 minutes. Yield: 1 loaf pan.

Mrs. Wm. L. Heller Jr.
 Bay City, Texas

Coffee Bread

1 pkg. yellow cake mix
 1 pkg. instant coconut cream
 pudding
 1 cup hot water

½ cup oil
 ¼ cup poppy seed
 4 eggs

Beat 4 minutes. Grease and flour 2 loaf pans. Bake 350 for 45 minutes.

Jean Potter
 Davenport, Iowa

Doughnuts

5 C. flour
 ½ C. sugar
 3 tsp. Sweet n' low
 3 tsp. baking powder
 ½ tsp. salt

½ tsp. cinnamon
 ¼ tsp. nutmeg
 2 tbsp. shortening
 2 eggs
 ¾ C. milk

In a large bowl measure 1½ C. flour plus all other ingredients. Blend ½ minute on low speed. Beat 2 minutes on medium speed. Stir in remaining flour. Measure 3 C. oil in pan. Fry 2-3 minutes on both sides. To glaze doughnuts: Blend ⅓ C. boiling water into 1 C. powdered sugar.

Project A. W. A. R. E.
 Students of Providence, R. I.

Zucchini Bread

2 cups grated zucchini
 (DO NOT PEEL)
 1 cup oil
 2 cups sugar
 3 beaten eggs
 2 tsp. vanilla

3 cups flour
 1 tsp. soda
 1 tsp. salt
 ½ tsp. baking powder
 1 tsp. cinnamon
 1 cup nuts

Mix oil, sugar and eggs and vanilla together then add dry ingredients, ½ cup nuts and zucchini. Bake at 325 degrees for 1 hour. Yield: 2 loaves.

Dorothy Linn

Pumpkin Bread

1½ cups sugar
 ½ cup cooking oil
 1 cup pumpkin
 1¾ cups flour
 2 eggs
 1 tsp. baking powder
 1 tsp. soda

½ tsp. cloves
 ½ tsp. nutmeg
 ⅓ cup water
 1 tsp. salt
 1 tsp. cinnamon
 ½ tsp. allspice

Add sugar to oil. Then add eggs, pumpkin, water. Mix well, then add flour and spices sifted together. Grease and flour pan. Bake 350 for 1 hour. Yield: 1 large loaf or two smaller ones.

Mary Evert

Persimmon Bread

1½ C. sugar
 1½ C. cooking oil
 2 eggs, beaten
 1 C. persimmon pulp
 1¾ C. flour
 ¼ tsp. baking powder
 ½ C. raisins or chopped dates

1 tsp. soda
 ½ tsp. cloves
 1 tsp. salt
 ½ tsp. cinnamon
 ½ tsp. nutmeg
 ½ tsp. allspice
 ½ C. black walnuts, chopped.

Blend oil and sugar. Mix well. Add eggs, persimmon, pulp, spices sifted with flour and nuts and raisins. Turn into small greased and floured loaf pans — filling each pan ½ to ⅔ full. Bake 350 degrees for 45 minutes.

Mrs. Ralph Potter
 Clifton Hill, Mo.

Pumpkin Bread

3 C. sugar	$\frac{2}{3}$ cup water
4 eggs	2 cups canned pumpkin
$1\frac{1}{2}$ tsp. salt	2 tsp. soda
1 tsp. nutmeg	$3\frac{1}{2}$ cups flour
1 tsp. cinnamon	1 cup raisins
1 cup Mazola oil	$\frac{1}{2}$ cup nutmeats

Beat sugar and eggs together, add the rest of the ingredients. Bake 350 till done. Yield 3 loaves.

Mrs. David Ross

Cottage Cheese Pinwheel Rolls

1 pkg. yeast	1 tsp. salt
$\frac{1}{4}$ C. lukewarm water	$\frac{1}{2}$ C. butter
$2\frac{1}{2}$ C. sifted flour	1—12 Oz. carton cottage cheese
$\frac{1}{4}$ C. sugar	1 egg, beaten

Dissolve yeast in warm water. Sift flour, sugar, and salt together into a mixing bowl. Cut in butter until the mixture resembles fine meal. Add cottage cheese, egg, and yeast. Mix well. If necessary, add more flour to make dough that can be handled. Roll out on floured board to 14 inch square. Spread butter over dough with brown sugar and nuts (if you desire). Roll up like a jelly roll. Cut 18 slices. Place on a buttered baking sheet and let rise until double in bulk; about $1\frac{1}{2}$ hours. Bake 400 degrees for 10-15 minutes.

Mrs. Leslie Jordan
Oskaloosa, Iowa

Banana Nut Bread

$1\frac{1}{4}$ C. sugar	1 tsp. soda
$\frac{1}{2}$ C. shortening	$\frac{1}{4}$ tsp. baking powder
2 eggs, beaten	3 lg. or 4 sm. bananas, mashed
2 C. flour	$\frac{1}{2}$ C. nuts

Cream shortening and sugar. Add eggs and beat well. Sift dry ingredients and add to creamed mixture. Add bananas and nuts. Pour into loaf pan. Bake 350 degrees for 1 hour.

Mildred Long

Orange Bread

Juice from 1 large orange and boiling water	$\frac{1}{4}$ tsp. salt
1 c. raisins ground with orange peel	2 C. flour
$\frac{1}{2}$ C. nuts, ground	1 egg, beaten
1 tsp. soda	2 Tbsps. butter
1 tsp. baking powder	1 C. sugar
	1 tsp. vanilla

After you get juice from the orange, fill cup with boiling water. Put in bowl, add butter, sugar, ground orange peel and raisins and the egg. Add sifted dry ingredients, then stir and add vanilla and nuts. Pour into greased Pyrex loaf pan or 2 smaller ones. Bake in 325 degree oven for 50 to 60 minutes. Let stand until cool.

Mrs. Thornton McLeran

Shortbread

1 cup butter
 ½ cup powdered sugar
 2 cups sifted flour

¼ tsp. baking powder
 ¼ tsp. salt

Cream butter; add sugar gradually, creaming until light and fluffy. Sift flour, baking powder, and salt together. Add to creamed mixture and blend until smooth. Turn out onto floured surface; roll or pat dough to ¼ -inch thickness. Cut with cookie cutter. Place on ungreased baking sheet. Bake 350 degrees for 15 minutes. Yield: 5 dozen-2 inch cookies.

Crusty Gingerbread

½ cup shortening
 ½ cup sugar
 1 egg
 ¾ cup molasses
 2 cups sifted flour
 2 tsp. baking powder
 ½ tsp. soda
 ½ tsp. salt

1 tsp. ginger
 ¾ cup buttermilk
 1 tbsp. melted butter or
 margarine
 3 tbsp. sugar
 2 tbsp. grated orange rind
 ½ cup chopped nuts

Cream shortening, sugar. Add egg, beat well; stir in molasses. Sift together dry ingredients; add alternately with buttermilk to creamed mixture. Pour into greased 8-inch square pan. Combine butter, sugar, rind, and nuts. Sprinkle over batter and bake at 350 until done.

Harrison Moore

Pumpkin Bread

1¾ C. flour
 1½ C. sugar
 1 tsp. soda
 1 tsp. cinnamon
 ½ tsp. salt

½ tsp. nutmeg
 ¼ tsp. ground cloves
 ½ C. melted margarine
 1 C. cooked pumpkin
 1 beaten egg

Sift all dry ingredients. Add margarine, pumpkin, and beaten egg and mix well. Bake in greased loaf pan. Bake 350 degrees for 1 hour and 10 minutes.

Dana Braden
 Baton Rouge, Louisiana

Date Nut Pumpkin Bread

1 cup butter
 1½ C. sugar
 4 eggs
 2 cups canned pumpkin
 3 cups flour
 1 tsp. salt
 2 tsp. baking powder

½ tsp. soda
 1 tbsp. cinnamon
 ½ lb. dates (cut up)
 ½ cup raisins
 1 cup chopped pecans

Cream butter and sugar, add eggs one at a time, beating after each addition, add canned pumpkin and mix well. Sift flour, salt, baking powder, soda, and cinnamon together and add to pumpkin mixture and beat well. Add dates, raisins and nuts. Mix until well coated. Fill containers three-quarters full in 2-5 x 9 loaves. Bake 375 degrees for 60 to 75 min.

Grace Watson

Whole Wheat Bread

Ingredients A:
 1 pkg. dry yeast
 ¼ C. warm water
 1 tsp. brown sugar
Ingredients B:
 ⅔ C. warm water

2 Tbsp. brown sugar
 ½ tsp. salt
 1 Tbsp. soft shortening
 ⅔ C. whole wheat flour
 About 2¼ C. white flour

Combine ingredients "A" and let stand till bubbly. In a large bowl combine ingredients "B" except for white flour and beat. Add 1 C. white flour, beat, cover and let stand 30 minutes. Then beat in the remaining white flour. Put out on a floured board and knead till smooth, elastic and satiny. It will be a little more sticky than white bread, but knead in as little white flour as possible. Put it in a greased bowl, cover and let rise to double. Punch down, put on board, make into a loaf. Put in greased loaf pan. Cover, let rise to double in bulk. Bake 45 min. at 350 degrees. Yield: 1 loaf.

Mrs. Herman Anderson

Golden Raisin Bread

½ cup sugar
 1 tbsp. salt
 1½ tbsp. lard
 1 cup milk (scalded)
 1 egg (well beaten)
 1 package yeast
 1 cup lukewarm water

6½ cups flour
 2 cups grated carrots
 1 cup raisins
 1 tsp. cinnamon
 ¼ tsp. allspice
 ¼ tsp. cloves

Dissolve sugar, salt, lard in hot milk. Add raisins, cool. Blend in rest ingredients. Let rise until double. Punch down. Let rise again and shape into loaves. Let rise again. Bake 375 degrees for 45 minutes.

Nettie Olson

Mt. Pleasant Corn Bread

½ C. sugar
 2 eggs
 1 C. Old Threshers corn meal
 1¼ C. Old Threshers wheat flour

½ tsp. salt
 3 tsp. baking powder
 ½ C. shortening
 ¾ C. milk

Beat all together till smooth. Pour into greased 13 x 9 cake pan or 12 greased cornbread molds. Bake in 375 degrees oven for 30 minutes. Yield: enough for 6 hungry eaters.

Anne L. Pickering
 Rockford, Illinois

Nut Brown Bread

1 C. sifted white flour
 1 tsp. baking soda
 1 tsp. salt
 2 C. whole wheat flour

¾ C. molasses
 1¼ C. buttermilk
 1 C. nutmeats, chopped

Sift together first 3 ingredients. Stir in whole wheat flour. Add molasses, buttermilk, and nutmeats. Stir until all flour is dampened. Pour into greased 2-quart mold. Cover. Bake 1 hour and 20 minutes at 325 degrees.

Pineapple Zucchini Bread

3 eggs	3 cups flour (unsifted)
1 cup salad oil	2 tsp. soda
2 cups sugar	1 tsp. salt
2 tsp. vanilla	½ tsp. baking powder
2 cups coarsely shredded zucchini	1½ tsp. cinnamon
1—8 oz. can drained pineapple	½ tsp. nutmeg
	1 cup walnuts (chopped)
	1 cup raisins

With rotary mixer beat eggs to blend, add oil, sugar and vanilla beating until thick and foamy. With spoon stir in zucchini and pineapple. Combine dry ingredients and stir gently into first mixture; just enough to blend. Bake 350 degrees for 1 hour. Yields 2 loaf pans or No. 2 vegetable cans.

Mrs. Robert Gulick
3205 W. Princeton
Stockton, California

Cranberry Bread

2 C. sifted flour	½ C. orange juice
½ tsp. salt	½ C. nuts
1½ tsp. baking powder	1 C. whole or chopped raw cranberries
1 C. sugar	Grated rind of 1 orange
1 egg, beaten	
2 tbsp. butter	

To first four ingredients, add egg, the butter melted in 2 tbsp. hot water and the orange juice. Then add remaining ingredients. Pour into greased loaf pan and bake 1 hour and 10 minutes in a 325 degree oven. Cool and wrap. Place in refrigerator for approximately 24 hours or longer. Slice thin.

Esther Dannenbring
Burlington, Iowa

Easty-to-Do Oatmeal Bread

2 ½ C. rolled oats	2 C. boiling water
½ C. molasses	2 cakes yeast
⅓ C. shortening	2 eggs
4 tsp. salt	4 C. sifted all-purpose flour

Measure rolled oats, molasses, shortening, and salt into large mixing bowl. Add boiling water and stir well. Cool this mixture to lukewarm. Crumble in yeast and mix well. Blend in eggs. Add flour and mix until dough is well-blended. (The dough will be slightly sticky.) Turn dough onto a well-floured pastry cloth. Shape into 2 loaves; place in greased, 8½ x 4½ x 2½ inch pans and cover. Let rise in warm place until double in bulk. Bake at 375 degrees for 1 hour. Yield: Two 1½ lb. loaves.

Monkey Bread

4 cans refrigerated biscuits	1 tsp. cinnamon
½ cup margarine	1 cup sugar

Cut each can of biscuits into 4 pieces, roll each piece in a cinnamon sugar mixture, and arrange pieces evenly in bundt pan. Melt margarine, cinnamon and sugar and pour over biscuits. Bake 350 degrees for 1 hour and let stand 5 minutes and turn out of pan.

Alta Creek

Banana Bread

75

1 C. sugar
½ C. oleo
2 eggs
3 bananas

¼ tsp. salt
1 C. sour milk
1 tsp. soda
2 C. flour

Cream sugar and oleo, add eggs and beat well. Mash bananas and add to first mixture. Dissolve the soda in the milk and add to mixture. Add flour and salt. Pour in loaf pan and bake till a toothpick inserted in it comes out dry. Add nuts to the batter if you desire. Bake 325 degrees.

Vickie Brumley

English Muffin Bread

3½ cups self-rising flour
2 pkgs. dry yeast
¼ cup sugar

¼ cups boiling water
2 eggs
½ cup Mazola oil

Mix 1½ cup flour, dry yeast, sugar and water. Beat 2 minutes. Add eggs and oil. Blend and add rest of flour. Let rise till doubled. Punch down and divide into three parts. Put in 3 well greased and floured with cornmeal 1 lb. coffee cans. Cover and let rise again till doubled. Bake at 375 for 15-20 minutes.

Ina Beattie
Dallas, Texas

Refrigerator Cereal Muffins

2 C. All-Bran
2 C. rolled oats
2 C. shredded wheat

1 C. shortening
2 C. boiling water

Pour boiling water over the cereals and shortening and let cool.

Combine:
2½ C. sugar
5 C. flour
5 tsp. soda

1 tsp. salt
2 beaten eggs
1 Qt. buttermilk

Add this mixture to the cereal mixture. Fill well-greased muffin tin about ¾ full.

Will keep as long as 3 months in refrigerator in a covered bowl. Use as needed. Yield 50.

Beverly Love
Clatskanie, Oregon

Muffins

1 egg
1 C. milk
¼ C. salad oil
2 C. flour

¼ C. sugar
3 tsp. baking powder
1 tsp. salt

Sift together the flour, sugar, baking powder, and salt. Grease muffin cups. Beat egg. Add the milk and salad oil to egg. Mix in dry ingredients just until flour is moistened. Batter should be lumpy. Fill muffin cups ¾ full. Bake at 400 degrees for 20-25 minutes. Immediately remove from pan.

Wayne Youngman

Ice Box Buns (Sponge Bread)

1 qt. boiling water
 $\frac{1}{2}$ C. sugar
 1 cake yeast

Salt
 6 to 7 C. flour

Dissolve sugar in boiling water and let cool. Add yeast and salt and mix 3 C. flour. Let rise. When bubbly (about 2 hrs.) add 3 to 4 more cups flour. Mix dough. Refrigerate. When needed, knead the dough and put buns in a pan. Let rise, then bake. Dough will keep a week in refrigerator. Bake 350 degrees for 35 minutes.

Maude Love
 Oregon City, Oregon

Bran Tea Cakes

3 Tbsp. butter
 $\frac{1}{2}$ C. sugar
 1 egg
 2 Tsp. baking powder

1 C. flour
 2 C. Bran
 1 C. chopped nuts
 1 C. milk

Cream the butter and sugar until light and fluffy, then beat in the egg. Sift the baking powder with the flour and mix with the bran and chopped nuts. Blend in dry ingredients alternately with the milk. Drop in greased muffin tins. Bake at 350 degrees for 40 minutes. Yield: 14 cakes.

Harrison Moore

Bashful Banana's Coffee Cake

$\frac{1}{4}$ tsp. nutmeg
 One-eighth tsp. cloves
 $\frac{1}{3}$ C. mashed ripe bananas
 1 egg

$\frac{1}{3}$ C. milk
 1 pkg. (10 $\frac{1}{2}$ oz.) easy mix coffee cake
 2 tbsps. chopped walnuts

Place nutmeg, cloves, mashed banana, egg, and milk into large bag of mix. Squeeze upper part of bag to force air out. Close top of bag by holding tightly between thumb and index finger. With bag resting on table, mix by working bag vigorously with fingers. (Mix about 40 seconds or until egg is completely blended.) Squeeze bag to empty batter into special aluminum foil pan contained in package. (Do not grease pan.) Sprinkle topping contained in small bag and walnuts evenly over batter. Bake in moderate oven (375 degrees) about 25 minutes. Serves 8.

Glazed Coffee Ring

2 pkgs. buttermilk biscuits
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ cup butter, melted

1 tsp. cinnamon
 $\frac{1}{2}$ cup white syrup
 English walnuts

Mix sugar, butter and cinnamon. Set aside. Spread half of walnuts on bottom of greased ring mold. Spread 1 pkg. biscuits with the cinnamon mixture and lay on bottom of ring mold. Then make second layer by over lapping biscuits. Sprinkle remaining walnuts on top. Pour syrup over top of biscuits and nuts evenly. Bake 25 minutes at 350 or until brown.

Virginia Beck

1 cake yeast
 1 C. sweet cream
 1/2 C. milk
 4 Tbsp. sugar
 1/2 C. butter

3 egg yolks
 1 tsp. salt
 3 to 3 1/2 C. flour
 2 tsp. sugar

Sift flour with 4 tbsp. sugar and the salt. Add butter and mix until mealy. Scald milk and add the two teaspoons sugar. When lukewarm add crumbled yeast and stir until dissolved. Add cream and beaten egg yolks. Stir into flour mixing to a smooth dough. Place in refrigerator over night. Next morning make into a coffee cake. Let rise 1 hour. Bake at 350 degrees. When done, spread with sugar and water icing and garnish with nuts.

Harrison Moore

Cranberry Coffee Cake

2 c. all-purpose flour
 3 tsp. double acting baking powder
 1/2 tsp. salt
 1/2 tsp. sugar
 5 tbsp. butter
 1 egg, beaten

1/2 c. milk
 2 1/2 c. fresh cranberries, halved
TOPPING:
 1/4 c. flour
 1/2 c. sugar
 3 tbsp. butter

Sift dry ingredients together, cut in butter with pastry blender until crumbly. Mix beaten egg and milk, add to flour mixture. Stir slowly to mix, then beat until well blended. Spread evenly on 8 x 8 x 2 buttered baking dish, sprinkle halved cranberries evenly over top. Mix topping, sprinkle over cranberries. Bake at 375 degrees for 30 to 35 minutes. Makes 4-9 squares.

Harrison Moore

Dessert Coffee Cake

1 pkg. Duncan Hines, Deluxe yellow cake mix
 1 pkg. instant vanilla pudding
 1/4 cup corn oil
 1/4 cup water
 1/2 cup chopped nuts (pecans)

4 eggs
 1 tsp. vanilla filling
Mix and Set Aside:
 1/4 cup sugar
 1/4 cup chopped nuts
 1 tsp. cinnamon

Grease generously a Bundt or tube pan and sprinkle 1/4 cup nuts over greased surface. Combine cake mix, pudding, add water, mix well, add eggs, one at a time, beating after each addition. Add vanilla and beat all 6 minutes on high speed. Pour 1/3 batter in pan and sprinkle with 1/2 filling mix, then rest of cake batter. Bake 350 degrees 50 to 60 min. Turn onto plate and glaze with pastry brush while warm.

Glaze:
 1 tbsp. oleo or butter
 1 cup powdered sugar
 1 tsp. milk
 1/2 tsp. vanilla

Mary Everts

Curlicue Coffee Cake

- | | |
|---------------------------------|----------------------------------|
| 1 pkg. yeast, compressed or dry | 1/2 tsp. grated lemon peel |
| 1/4 c. lukewarm water | 2 1/2 c. sifted flour (about) |
| 1/2 c. milk | 2 tbsp. melted butter |
| 2 tbsp. shortening | 1/2 c. sugar |
| 1/4 c. sugar | 1 tsp. cinnamon |
| 1 tsp. salt | 1/2 c. Confectioners Sugar Icing |
| 1 egg | |

Soften yeast in lukewarm water. Scald milk. Add shortening, 1/4 c. sugar and salt. Cool to luke warm. Add 1 cup flour. Mix well. Add egg and lemon rind. Beat well. Add softened yeast. Mix well. Add enough more flour to make a soft dough. Turn out on lightly floured board and knead 5 to 10 minutes until satiny smooth. Place in greased bowl.

Cover and let rise in a warm place—about 80 degrees—until doubled (about 1 1/2 hours). When light, punch down by plunging your fist into the dough and folding the edges toward the center. Let rest 10 minutes to make it easier to shape. Roll out to rectangle 8 inches wide and 1/4 in. thick. Brush with melted butter. Combine 1/2 cup sugar and cinnamon and sprinkle evenly over dough. Roll each side toward center as if making twin jelly-roll, leaving about 2 inches of space in center. Place on greased baking sheet. Cut each roll into 1 inch slices as for Swedish Tea Ring. Turn in every other slice of each roll toward center, laying each slice slightly on its side. Let rise until doubled (about 1 hour). Bake in moderate oven (350) about 25 minutes. Glaze with Confectioners' Sugar Icing. Makes 1 coffee cake.

Overnight Coffee Cake

- | | |
|--------------------|----------------------|
| 3/4 C. oleo | 1/2 tsp. salt |
| 1 C. white sugar | 1 C. sour cream |
| 1/2 C. brown sugar | 1 tsp. cinnamon |
| 2 eggs | 1 tsp. nutmeg |
| 2 C. flour | 1 C. nuts (optional) |
| 1 tsp. soda | |

Cream sugar, shortening and eggs. Sift dry ingredients together. Mix with creamed mixture. Add sour cream and nuts. Mix well. Pour into 9 x 13 greased pan. Sprinkle a mixture of 1/2 C. brown sugar and 1 tsp. cinnamon over top. Cover and refrigerate overnight. Next morning pre-heat oven to 350 degrees. Bake at 350 degrees for 35 to 40 min.

Berniece Carter
Birmingham, Iowa

Quick Coffee Cake

- | | |
|----------------------|---------------------|
| 2 cups flour | TOPPING: |
| 3 tsp. baking powder | 1/2 cup brown sugar |
| 6 tbsp. butter | 2 tsp. cinnamon |
| 3/4 cup sugar | 2 tbsp. flour |
| 1/2 tsp. salt | 2 tbsp. butter |
| 1 egg (well beaten) | 1/2 cup nutmeats |
| 3/4 cup milk | |

Mix first five ingredients until it looks like pie crust, then milk and egg. Spread half of batter in cake pan, then add half the topping, then the remainder of batter, then the rest of topping. Bake at 350 degrees 30-35 minutes.

Mrs. David Ross

Overnight Coffee Cake

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2 cups flour
½ tsp. salt
1 tsp. soda
1 tsp. baking powder
½ tsp. cinnamon
¾ cup margarine

½ cup white sugar
½ cup brown sugar
2 beaten eggs
1 cup buttermilk
1 tsp. vanilla

Cream margarine and sugars and add flour mixture alternately with buttermilk. Add vanilla and blend well. Pour into well greased cake pan. Sprinkle with topping. Let stand covered in refrigerator overnight or bake immediately. Bake 350 degrees for 35 minutes. Yields: 9 x 13 cake pan.

Topping:

½ cup brown sugar
½ tsp. cinnamon
½ cup chopped nuts

May use coconut in place of nuts if you like.

Dorothy Linn

Rhubarb Coffee Cake

½ c. butter or regular margarine
1 c. granulated sugar
½ c. brown sugar
1 egg
2½ c. sifted flour
1 tsp. soda, 1 tsp. salt
¼ tsp. allspice
¼ tsp. cloves

1 c. buttermilk
2 c. finely cut fresh rhubarb
½ c. chopped walnuts (optional)
1 tsp. vanilla
Topping:
⅓ c. sugar
¾ tsp. cinnamon

In large bowl, cream shortening with sugars. Add egg. Sift together dry ingredients. Add alternately with buttermilk to shortening mixture. Mix well. Add rhubarb, nuts and vanilla. Blend topping mixture together. Sprinkle half of this mixture into a well greased 12-cup Bundt pan. Pour in batter and top with remaining topping mixture. When cake is done, turn out on wire rack or serving plate. Sprinkle with additional cinnamon and sugar. Bake in a moderate oven (350) for 45 to 50 minutes, or until done.

Harrison Moore

Perfect White Bread

1 pkg. yeast
¼ C. lukewarm water
2 C. milk, scalded
2 tbsp. sugar

2 tsp. salt
1 tbsp. shortening
6-6¼ C. flour

Soften active dry yeast in lukewarm water. Combine hot milk, sugar, salt, and shortening. Cool to lukewarm. Stir in 2 C. flour; beat well. Add softened yeast. Add enough flour to make a moderately stiff dough. Turn on to a floured surface; knead till smooth and satiny. Shape dough into a ball, place in a greased bowl, turning once to grease surface. Cover and let rise till double, Punch down. Let rise again. Cut into 2 portions and shape into loaves; let rise. Bake at 400 degrees for 35 minutes. Brush top of loaves with butter. Yield: 2 loaves.

Wayne Youngman

Quick Apple Bread

1 c. shortening	$\frac{1}{2}$ tsp. salt
2 c. sugar	1 tsp. cinnamon
2 tsp. vanilla	$\frac{1}{4}$ c. milk
4 eggs	2 c. finely chopped, unpeeled apples
4 c. flour	$\frac{1}{2}$ c. chopped nuts
1 tbsp. plus 2 tsp. baking powder	

Cream shortening with sugar and vanilla until light and fluffy. Add eggs and beat well. Sift flour with baking powder, cinnamon and salt. Add milk, apples, nuts and dry ingredients. Stir only until flour is well dampened. Pour batter into two well greased 9 x 5 x 4 loaf pans and bake at 350 for 1 hour.

Betty Larson

Apricot Nut Loaf

2 C. sifted flour	$\frac{3}{4}$ C. dried apricots, uncooked
4 tsp. baking powder	1 C. milk
1 tsp. salt	2 tbsp. melted shortening
$\frac{2}{3}$ C. sugar	1 egg, well beaten
$\frac{1}{2}$ C. nutmeats	

Sift the flour, baking powder, salt and sugar together. Add the nutmeats and apricots that have been cut fine to the flour mixture. Combine the egg, milk, and shortening. Add to dry ingredients. Stir only until flour is dampened. Put into a greased 9 x 4 x 3 loaf pan. Spread well into corners of pan. Let set in pan for 20 minutes before baking. Bake for 1 hour at 350 degrees.

Mrs. W. A. Young

Babadas Tea Loaf

$\frac{1}{3}$ cup chopped nuts	1 tsp. soda
1 cup flour	$\frac{1}{2}$ tsp. salt
$\frac{3}{4}$ cup fine graham cracker crumbs	$\frac{1}{3}$ cup margarine
2 tbsp. cocoa	$\frac{2}{3}$ cup sugar
2 tsp. baking powder	2 eggs
	1 cup mashed ripe bananas

Combine nuts, flour, cracker crumbs, cocoa, baking powder, soda and salt and mix. Cream margarine and sugar until fluffy, add eggs one at a time, then mashed banana. Mix in dry mixture. Spoon into well greased loaf pan. Spread with butter or cream cheese to serve. Bake at 350 degrees for 1 hour in 9 x 4 x 5 loaf pan.

Mrs. Virgil Johnson

Buns

At night take 3 c. milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup lard, put on stove and let come to a boil. Cool to lukewarm. Then add 1 cake of yeast which has been soaked in $\frac{1}{2}$ cup warm water. Stir in flour to make a soft sponge and let set overnight. In morning add a pinch of salt, and more flour if needed. Let raise again. Make into buns; don't put too close together in the bake pan (grease the pan). Let raise, then bake.

Mrs. Albert C. Burkhiser
Sent in by Grace E. Johnson,
(Granddaughter)

2 pkgs. dry yeast
 $\frac{1}{2}$ cup warm water
2 cups milk (scalded)
 $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
2 tsp. salt

$1\frac{1}{2}$ cup mashed potatoes
4 beaten eggs
10 to 12 cups flour
2 cups powdered sugar
12 T. water
2 T. vanilla

Dissolve yeast in warm water. Combine milk, shortening, sugar and salt. Cool until lukewarm. Stir in yeast, potatoes and eggs. Gradually add enough flour to make soft dough. Turn onto floured surface, knead until smooth and satiny. Let rise in warm place. Roll out and cut with doughnut cutter. Rise again. Fry in hot fat 375 degrees.

Make a glaze with powdered sugar, water and vanilla and dip the doughnuts.

Shirley Krabill

Rolls Or Doughnuts

2 cups milk
 $\frac{1}{4}$ cup shortening
5 tbsp. sugar
1 cake yeast
5-6 cups flour

$\frac{1}{2}$ tsp. soda
1 tsp. baking powder
1 egg
 $\frac{3}{4}$ tsp. salt

Scald milk, add shortening and sugar when mixture is lukewarm add yeast and dissolve. If dry yeast is used dissolve in $\frac{1}{2}$ cup warm water and reduce milk to $1\frac{3}{4}$ cup. Add soda and baking powder sifted with 3 cups flour. Beat until bubbles come. Allow to rise $\frac{1}{2}$ hour. Beat eggs and salt until light and add to the sponge. Add remaining flour to make a soft dough. The less flour you use the lighter the rolls and doughnuts. Knead until smooth. Place in greased bowl, grease top. Place in refrigerator a week or more. Make out in pans and let rise $1\frac{1}{2}$ hours. Bake at 400 degrees for 20 minutes.

Light Rolls

$\frac{1}{2}$ c. Wesson Oil
 $\frac{1}{2}$ tsp. salt
1 pkg. yeast

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

Mix yeast with one cup warm water and let stand a few minutes. Then add to Wesson Oil and salt and sugar. Add about $\frac{1}{2}$ cup to 1 cup flour at a time alternately with the water until water is used up. Then add no more than $\frac{1}{2}$ cup flour at a time until it reaches the place where it can be kneaded. Knead several minutes. Then put in large bowl and set in refrigerator overnight and knead down again before making up into rolls. After making out into rolls, let rise for about an hour and bake at 350 degrees until done. Rub oleo or butter on top for softer crust.

Carol Messer
Given to me by my grandmother,
Mrs. Etta Belle King

Brown Oatmeal Rolls

Pour 2 cups of boiling water over 1 cup of rolled oats. Add 2 tbsp. of melted butter and 1 tbsp. lard, let stand until mixture is lukewarm. Meanwhile soak one cake of compressed yeast and 1 tsp. of sugar in $\frac{1}{3}$ cup of lukewarm water. Add $\frac{2}{3}$ cup brown sugar firmly packed, $1\frac{1}{2}$ tsp. salt and the yeast. Add about 5 cups flour, kneading some, gradually beating well, $\frac{1}{2}$ cup nutmeats, turn mixture onto a well floured board. Knead well. Put dough in a greased bowl and let rise twice, doubling its bulk both times and punching down after each rising. Knead down, roll into sheets $\frac{1}{2}$ inch thick, cut with a small biscuit cutter. Put each round of dough in a greased muffin tin. Grease tops. Let rise until double in bulk. Bake in moderate oven for 20-25 minutes. Makes $2\frac{1}{2}$ dozen.

Irene Hawthorne
Morrison, Illinois

Sweet Yeast Rolls

1 C. lukewarm milk
(105F-115F.)
1 pkg. yeast
 $\frac{1}{4}$ C. sugar
1 tsp. salt

$\frac{1}{4}$ C. soft butter
1 well beaten egg
 $2\frac{1}{2}$ C. flour
 $\frac{1}{4}$ C. sugar
 $1\frac{1}{2}$ tsp. cinnamon

(Combine sugar and cinnamon to sprinkle on dough.)

Put the milk and yeast into a mixing bowl; let stand 5 min. Stir. Combine sugar, salt, butter and egg. Beat mixture thoroughly with an electric mixer for 5 minutes. Gradually stir in $2\frac{1}{2}$ cups flour. Knead. Roll dough out to $\frac{1}{4}$ inch thickness. Spread with softened butter. Sprinkle with sugar and cinnamon. Roll and slice. Place in greased pans. Let rise until double in bulk. Bake at 400 degrees for 15-20 minutes. Frost.

Wayne Youngman

Southern Gal Biscuits

2 cups flour (sifted)
4 tsp. baking powder
 $\frac{1}{2}$ tsp. cream of tartar
 $\frac{1}{2}$ tsp. salt

2 tbsp. sugar
 $\frac{1}{2}$ cup shortening
1 egg (beaten)
 $\frac{2}{3}$ cup milk

Add the shortening to the flour and blend together until cornmeal-like consistency. Pour milk into flour mixture slowly. Add the egg. Stir to a stiff dough. Knead five times. Roll to $\frac{1}{2}$ inch thickness, cut with $1\frac{1}{2}$ inch cutter. Bake on cookie sheet. If freezing, lay on a cookie sheet and freeze, remove and store in a bag or container, bake as usual when needed, thaw first or overnight in oven. Handy for chicken pie. So delicious. Bake at 450 degrees for 15 minutes.

Drop Biscuits

2 cups flour
2 tbsp. sugar
4 tsp. baking powder
 $\frac{1}{2}$ tsp. cream of tartar

$\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup shortening
1 egg beaten
 $\frac{2}{3}$ cup milk

Knead on floured board and cut, or drop on creamed chicken or over fruit as a cobbler. Bake at 350 degrees for 12-15 minutes

Edith Church Lockridge, Iowa

Yeast Rolls

1 C. lukewarm milk (105-115 degrees)
1 pkg. yeast
2 tbsp. soft butter

1 tbsp. sugar
1 tsp. salt
2½ C. flour

Put the milk and yeast into a large bowl. Let stand 5 minutes. Stir. Then add the butter, sugar and salt. Mix in gradually the flour. Beat with a wooden spoon 5 minutes. Add enough more flour to make the dough easy to handle. Knead. Let rise for 1 hour or shape immediately. After shaping, arrange in buttered pans and let rise until double in bulk. Bake at 425 degrees until well browned. Yields 18 rolls.

Wayne Youngman

Sour Dough Biscuits

5 c. sifted flour
¼ tsp. soda
1 tsp. salt
4 tsp. baking powder
½ c. sugar (less if desired)

½ c. melted crisco
1 pkg. dry yeast
¾ c. warm water
2 c. buttermilk

Melt yeast in warm water and mix well with other ingredients in a large bowl. Cover and let stand 12 hours. Take lid off, punch down dough, put cover loosely on container if you are not ready to cook at that time. Pinch off size desired to use and roll out on waxed paper and cut. Bake for 15 minutes at 425 degrees. Bake in greased pans.

Corn Meal Batter Cakes

2 eggs beaten
2 c. sour milk
1 c. flour
1 c. corn meal
1 tbsp. sugar

1 tsp. salt
1 tsp. soda
2 tsp. baking powder
2 tbsp. melted shortening

Using large mixing bowl, mix all ingredients in order given. Bake on electric griddle; set temperature slightly lower than usual so they will cook slowly. For cakes of uniform size pour from a narrow-mouthed pitcher, drop from tip of a large spoon or use a ¼ cup measurer. Makes 16 four-inch cakes

Bread Griddle Cakes

1½ cup dry bread crumbs
1½ cup scalded milk
2 tbsp. butter
2 eggs

½ cup flour
½ tsp. salt
4 tbsp. baking powder

Mix first three ingredients and let soften, sift flour, salt and baking powder. Add the seven ingredients and bake as a pancake.

Mrs. A. R. (Elsie) Laws
Ottumwa, Iowa 52501

Zucchini Pancakes

1 cup shredded zucchini
1 beaten egg
2 tsp. baking powder

2 cups flour
Salt to taste

Add milk if needed but zucchini supplies moisture. Mix well and fry. Serves 3 to 4.

Nettie Olson

Buttermilk Muffins

3 c. sugar
1 heaping c. crisco
5 tsp. soda
1½ tsp. salt
2 c. boiling water

4 c. All Bran
2 c. 100% Nabisco bran
1 qt. buttermilk
5 c. flour
4 eggs

Pour boiling water over Nabisco bran and let stand to cool. Cream shortening and sugar, add eggs, buttermilk and All Bran. Add Nabisco bran. Sift dry ingredients and add all at once. Mix in large bowl. Keep covered in refrigerator. Bake 25 minutes at 350 degrees. Will keep 5 weeks. Very good.

June Klopfenstein

Raisin Oat Muffins

3 tbsp. shortening
2 tbsp. sugar
1 egg beaten
1 cup buttermilk
1½ cups sifted flour
1 tsp. salt

½ tsp. soda
1 tsp. baking powder
½ cup quick-cooking rolled oats
½ cup seedless raisins
Melted butter

Cream shortening and sugar thoroughly. Blend in beaten egg and buttermilk. Stir together flour, salt, soda, and baking powder; add rolled oats. Stir into first mixture; add raisins. Spoon into greased muffin tins, filling about ¾ full. Brush tops with melted butter, then in a cinnamon-sugar mixture and serve immediately. Bake at 425 degrees for 18-20 minutes. Yields 12 small muffins.

Oatmeal Pancakes

1½ c. quick oatmeal
½ c. flour
1 tsp. salt
1 tbsp. sugar
1 tsp. soda

3 tbsp. cooking oil
2 c. buttermilk or sour milk
1 egg, beaten
1 tsp. vanilla

Combine oatmeal, flour, salt, sugar, and soda. Mix well. Add oil and buttermilk, egg and flavoring. Mix well. Let stand at room temperature for 30 minutes. Drop on greased griddle.

Betty Carlson

Oatmeal Pancakes

1½ cups rolled oats
2 cups buttermilk
BEAT IN:
1 cup flour

1 teaspoon sugar
1 teaspoon soda
1 teaspoon salt
2 eggs beaten

This is a thin batter, right for oatmeal Makes 12 4" pancakes

Alta Krabill

Golden Corn Cake

¾ c. corn meal
1¼ c. flour
¼ c. sugar
5 tsp. baking powder

½ tsp. salt
1 c. sweet milk
1 egg
2 tbsp. melted butter

Mix and sift dry ingredients, add milk, egg, well beaten and melted butter. Those that don't like a strong corn bread will like this. Bake in a shallow pan in hot oven (400 degrees) for 20 minutes.

Mrs. R.X. Earnest

Pancakes for Two

½ stick butter
½ c. flour
dash of salt

½ c. milk
2 eggs

Melt butter in 10" iron skillet. Mix flour salt, and milk. Add slightly beaten eggs. Mix only until ingredients are moistened. Should be some lumps. Bake at 425 degrees for 15 to 20 minutes. When done sprinkle with a couple tablespoons of powdered sugar. Squeeze about 1 tsp. of lemon juice over sugar and spread with marmalade. Orange is my favorite. Serve hot with bacon. Excellent for light supper.

Elsie Asby

Given to me by Mrs. Frank Hedges

A COOK'S PRAYER

Lord, guide my willing hands
To bake my bread today
To mix a little laughter
In what I do or say.

Help me to feed my family
With good food seasoned right
With wisdom of a loving heart
Keep my kitchen shining bright.

Guide my erring thoughts to Heaven
When my spirit is sad and low
Help me set my dinner table
With food for hearts that glow

Polly Perkins

HOUSEHOLD HINTS

Make your paint and varnish remover by mixing a can of lye with a quart of boiling water. Stir in a cup of wallpaper paste to thicken and brush on. As a final step you must wash the wood.

Soaking handkerchiefs in a salt solution makes laundering easier.

Moist table salt will remove egg tarnish from silverware.

Use vegetable shortening for greasing cake tins. The salt in butter causes the cake to stick to the tin.

Icing will not sugar or grain when it dries on a cake if a pinch of salt is added to the ingredients.

Use a hot knife blade for cutting fresh bread and a wet knife for cutting soft cake.

If egg yolks become stringy after being added to hot pudding, especially tapioca, use a beater; the lumps will adhere to the beater and leave the pudding smooth.

A teaspoon of baking powder in the water in which meat or vegetables are cooked will help to make them tender.

Cheese croutons for soup are made by rolling bread cubes in melted butter, then in grated cheese and broiling under low heat until brown.

Cocoa should always be cooked in a small amount of water before milk is added.

Any flaked, ready-to-serve cereal can be used in the preparation of dishes that call for bread crumbs.

Meat should not be seasoned until it is partially cooked.

Soup is usually better if allowed to stand overnight, giving the flavorings a chance to blend.

Secret of success in cooking eggs, and dishes in which eggs predominate, is to cook slowly at a moderate, even heat.

When houseplants need moisture, water them thoroughly and then let the soil dry out. Daily watering does more harm than good.

A chocolate pie will take on a new flavor if left-over coffee is substituted for half the milk.

Onions can be cut tearless and odor free if chilled thoroughly in the refrigerator before slicing.

A rule of thumb for selecting a paint brush is nylon bristles for latex-based paint and natural bristles for oil-based paint.

Peanut butter is an excellent bait for a mouse trap.

Over mixing causes muffins to rise in peaks and burst open.

To keep cheese from drying out, wrap it in a cloth dampened with vinegar.

To clean the holes in the bottom of the steam iron, use a pipe cleaner dipped in a solution of detergent and water.

Apple Graham Cracker Cake

1 egg butter
1/2 cup sugar
1 egg, separated
1/2 cup graham cracker crumbs
1 tsp vanilla
2 1/2 sliced apples
1/2 cup, melted butter
1 cup sugar

Cakes and Icings



1 egg, whole
1/2 tsp vanilla
1/2 cup sugar
Pinch of salt

Mix all together and beat 7 minutes. Bake 45 minutes at 350 degrees.
Alla Cook

IF YOU HAVE CAKE TROUBLES—

Heavy cakes are sometimes caused by too slow an oven, or by the use of too much sugar or shortening.

Large holed angel cakes are caused by insufficient blending of egg whites with the other ingredients. Too little sugar or too fast an oven might produce the same effect.

When a cake "falls" it is occasioned by an insufficient quantity of flour or rising ingredients, by excess temperature or from moving it in the oven after the cake has risen and before the cell walls have become fixed or firm by the heat.

A cake is bready and solid when too much flour has been used.

When too much heat is used a cake presents an uneven surface, crusts over the top before the mixture has risen to its full height and bursts at its weakest place which is usually the top.

A heavy streak at the bottom of a loaf cake is usually caused by using too many egg yolks in proportion to other ingredients, or by baking the cake in too slow an oven.

Coarse-grained cakes are the result of too much-leavening ingredients, too slow an oven, insufficient creaming of shortening and sugar or insufficient beating of batter before the addition of egg whites.

Apple Graham Cracker Cake

3 tbsp. butter	1 tsp. vanilla
$\frac{1}{3}$ c. sugar	2 c. sliced apples
2 eggs, separated	2 tbsp. melted butter
2 c. fine graham cracker crumbs	3 tsp. sugar
$2\frac{1}{2}$ tsp. baking powder	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{4}$ tsp. salt	1 cup cream, whipped and sweetened
$\frac{1}{2}$ c. milk	

1) Cream butter and sugar; add egg yolks and beat thoroughly. 2) Combine graham cracker crumbs, baking powder and salt; add alternately with the milk and vanilla to other ingredients, stirring until well blended. 3) Beat egg whites until light; fold into cake mixture. 4) Pour $\frac{1}{2}$ cake mixture into well-greased deep 8" pyrex pie plate; cover with 1 cup of sliced apples. 5) Pour remainder of mixture over apples; arrange other cup of sliced apples over top of batter and cover with melted butter. 6) Mix together the sugar and cinnamon and sprinkle over the apples. 7) Bake at 350 degrees for 45 minutes, or until the apples are tender. 8) Serve warm; top each serving with whipped cream.

Harrison Moore

Apple-Cocoanut Cupcakes

$\frac{1}{2}$ tsp. cinnamon	chopped apples
$\frac{3}{4}$ c. moist shredded cocoanut	$\frac{1}{2}$ pkg. yellow cake mix
$1\frac{1}{2}$ c. pared, cored, coarsely	

Add cinnamon to prepared cake mix (recipe above). Fold in cocoanut and chopped apples. Fill each greased muffin tin $\frac{3}{4}$ full with batter. Bake in 350 degree oven 20 to 25 minutes. Allow to cool 5 minutes, remove from pan, cool thoroughly. Serve with whipped cream. Serves 12.

Fresh Apple Cake

1 c. sugar	2 tsp. cinnamon
2 c. fresh apples, diced fine	1 tsp. soda
1 egg	$\frac{1}{2}$ c. nuts
1 c. sifted flour	

Let sugar stand on apples until dissolved, then add egg and beat. Add dry ingredients. Bake in 8 inch pan 30 to 40 minutes. Add hot sauce while cake is hot. Cake is very good with one-half the sauce. Serves 8

Sauce for Cake:
1 c. brown sugar
1 c. white sugar

1 c. water
 $\frac{3}{8}$ c. flour

Cook above ingredients together. Add: 1 tsp. vanilla, 1 cup butter, dash of salt. Stir until dissolved in hot sauce.

Quick Mix Sour Cream Cake

2 eggs	1 tsp. soda
1 c. sugar	1 tsp. vanilla
1 c. sour cream	$\frac{1}{2}$ c. flour
3 tbsp. cocoa	Pinch of salt

Mix all together and beat 1 minute. Bake 45 minutes at 350 degrees.

Alta Creek

Orange Cake

1 C! sugar	2 C. flour
½ C. margarine	1 tsp. soda
1 egg	½ tsp. salt
1 C. sour milk or buttermilk	1 orange rind, ground
½ C. nuts	1 C. raisins, ground

Squeeze juice from orange and save. Grind orange rind and raisins. Mix all ingredients and add ground fruit and flour last. Bake until top springs back when touched. While still warm, pour orange juice over the top. Moist cake may be served plain or with topping.

Elsie Schuerman

Pineapple Cake

2¼ C. flour	1—No. 2 can crushed pineapple
2 C. sugar	1 tsp. vanilla
1 tsp. baking soda	2 eggs, well beaten
1 tsp. salt	

Sift the flour, sugar, baking soda and salt. Add the pineapple, vanilla, and eggs and mix well. Pour into a 9 x 13 pan. Bake for 35-40 minutes at 350 degrees.

Topping for cake:

1 stick butter	1 C. sugar
1 C. evaporated milk	1 C. coconut
	1 C. chopped nuts

Combine the butter, evaporated milk, and sugar and boil 10 minutes, stirring to keep from sticking. Remove from heat. Add coconut and nuts and beat one minute. Spread on hot cake and cover. Place in refrigerator — this makes cake moist and keeps well.

Beulah Wichman

Lemon Fiz Cake

1 Reg. sized box lemon cake mix	1 tsp. butter flavoring
1 box instant lemon pudding	1 tsp. lemon flavoring
4 eggs	1—10 oz. bottle 7-Up (or one small bottle plus 2 oz.)
¾ C. salad oil	

Combine all ingredients except the 7-Up and mix well. Add 7-Up and mix again — this batter will foam up some. Bake in a greased and floured 9 x 12 in. or 11 x 15 in. pan. Bake at 300 degrees for 50 minutes.

Mrs. Hubert (Dorothy) Farwell

Frosting (for Lemon Fiz Cake)

2 eggs beaten	1 c. sugar
1 stick Oleo melted	2 tbsp. flour
1 tsp. butter flavoring	1 tsp. pineapple flavoring (opt.)
1 c. crushed pineapple (undrained)	

Mix together and boil until thick. Use double boiler, as this burns easily. Cool a few minutes and put on top of the cake, which has cooled also. Makes a large cake and keeps well. It makes a pretty cake for family or church affairs.

Mrs. Hubert (Dorothy) Farwell
Plymouth, Illinois

Mayonnaise Cake

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1 C. dates, cut up
1 C. nuts, chopped

1 C. boiling water
1 tsp. baking soda

Pour water with soda over dates and nuts and let stand while mixing the rest.

2 c. flour
1 c. sugar
1 c. mayonnaise

2 tbsp. cocoa
1 tsp. salt
1 tsp. vanilla

Mix sugar, cocoa, salt. Add flour and mayonnaise, then add dates. Bake at 350 degrees for 40 minutes.

Mrs. Robert Gulick
Stockton, California

Oatmeal Cake

1 cup oatmeal (quick)
1¼ cup boiling water
1 stick margarine
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp. vanilla
1¼ cups flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt

¼ tsp. nutmeg
¼ tsp. cloves

GLAZE:

3 tbsps. margarine
¼ cup evaporated milk
½ cup brown sugar
½ tsp. vanilla
(Optional)
¼ cup coconut
¼ cup chopped nuts

Pour boiling water over oatmeal; let stand for 20 minutes. Cream margarine; add brown sugar, white sugar, eggs and vanilla. Mix well; add oats and water. Add dry ingredients which have been mixed together. Pour into a 9 x 13 cake pan, which has been greased. For glaze put all ingredients in a small sauce pan and boil for 3 minutes. Stir in coconut and nuts and spread on cool cake. Bake cake at 350 degrees for 30 to 35 minutes. Serves 20.

Esther Beck

Old Fashioned Pound Cake

1 C. butter
5 eggs
2 tsp. vanilla flavoring
1⅔ C. sugar

2 C. sifted cake flour
1 tsp. almond flavoring
(or use 3 tsp. vanilla)

Cream together butter and sugar until light and fluffy. (Use medium setting on electric mixer.) Add whole eggs, one at a time, beating well after each addition, but do not overbeat. Fold in sifted flour, then vanilla and almond flavorings. Bake in a Pyrex loaf pan (10" x 5" x 3¼), lined with waxed paper and lightly greased and floured. Bake cake in center of shelf in centered position in oven for 6 min. on high speed. Use browning element simultaneously with microwaves for last 1½ to 2 min. of cooking time to brown top of cake. Turn out on cake rack to cool, and remove waxed paper immediately.

Upside Down Cake

1/2 C. sugar
1 egg
1/2 C. milk

3 level tbsp. butter
2 tsp. baking powder
Flour to thicken

Mix all together. Pour batter over 1 c. brown sugar that is already in a long pan. And over that pour 1 c. sour cream. Put lid on and bake at 350 degrees until cake is done.

Mrs. Albert C. Burkhiser book
Grace E. Johnson (daughter)

Old-Fashioned Cream Cake

1 1/2 c. sugar
4 eggs
1 3/4 c. self-rising flour

1 c. heavy cream
1 tsp. vanilla

Preheat oven to 400 degrees. Beat sugar and eggs together until very thick and pale. Fold in flour alternately with cream. Stir in vanilla. Pour into greased and floured 9" tube pan and bake 15 min. Reduce oven heat to 300 degrees and bake 30 min. longer, or until done. Serves 8 to 10.

Oatmeal Cake

1 1/4 c. boiling water
1 c. quick oatmeal
1/2 c. shortening
1 c. brown sugar
1 tsp. cinnamon
1 tsp. nutmeg

1/2 tsp. salt
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda

Pour boiling water over oatmeal and let stand 20 minutes. Cream shortening, sugar, add eggs and beat well. Add vanilla. Sift dry ingredients and mix well. Pour into greased cake pan-bake 40 min. at 350 degrees.

Topping

1 stick oleo
1 tsp. vanilla

1/2 c. brown sugar
1 tbsp. cream

1/4 c. nut meats

Mix all ingredients, sprinkle over baked cake, and return to oven for 5-10 minutes.

Wilhelmenia McDaniel

Pistachio Bundt Cake

1 Pkg. Duncan Hines white cake mix
5 eggs
1/2 C. oil

1/2 C. milk
1/2 C. water
2 Pkgs. Royal Instant Pistachio Pudding

Combine, heat 5 min. Bake in a lightly greased and floured Bundt pan. TOPPING: 1 pkg. Pistachio pudding, 1 1/2 c. milk; Beat and chill 1/2 hr. Add 4 1/2 oz. container of Cool Whip. Double for more topping. Bake at 350 degrees for 55 min.

Helen Perrott

My Best Gingerbread

91

½ c. sugar
½ c. shortening
1 egg
1 c. sorghum
2½ c. sifted flour
1½ tsp. soda

1 tsp. cinnamon
1 tsp. ginger
½ tsp. cloves
½ tsp. salt
1 c. hot water

Cream shortening and sugar. Add beaten egg, sorghum, then 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 a shallow greased pan. Bake at 325 to 350 degrees for 35 minutes. Serves 15.

Mrs. Orlendes Ross

Chocolate Angel Food Cake

1½ c. egg white
1 tbsp. cold water
2 c. sugar
1 tsp. cream of tartar

1 c. sifted flour
½ c. cocoa
Pinch of salt
1 tsp. flavoring

Beat egg whites, salt and water till frothy. Add cream of tartar and continue beating till stiff. Beat in 1 c. sugar and flavoring. Sift flour once before measuring. Sift flour, 1 c. sugar and cocoa three times. Fold in flour mix. Pour into angel cake pan. Bake at 375 degrees for 35-40 minutes.

Martha Asby

Pumpkin Chiffon Cake

2 c. cake flour
1½ c. sugar
3 tsp. baking powder
2 tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg

½ tsp. cloves
½ c. salad oil
8 eggs separated
½ c. water
¾ c. pumpkin
½ tsp. cream of tartar

Sift flour, sugar, baking powder, salt, cinnamon, cloves, and nutmeg in mixing bowl. Make a well in center, add oil, egg yolks, water and pumpkin; beat until very smooth. Set aside. Beat egg whites until foamy; add cream of tartar. Beat until stiff peaks form. Pour batter slowly into egg whites, folding in gently. Pour batter into ungreased 10" tube pan. Bake in preheated 325 degrees oven 55 minutes. Increase oven to 350 degrees and bake 10 minutes longer. A tangy orange frosting is the delicious final touch.

Quick Yellow Cake

2 eggs
cream
1 tsp. baking powder

1 c. sugar
1½ c. flour
1 tsp. flavoring

Break eggs in cup and finish filling with cream to make the cup full. Sift dry ingredients and add to egg and cream mixture. Add flavoring. Bake at 350 degrees for 35-40 minutes.

Eloise Hoskins
Dix, Ill.

Waldorf Red Cake

$\frac{1}{2}$ c. shortening (oleo)	1 tsp. salt
1 $\frac{1}{2}$ c. sugar	2 tsp. cocoa
2 eggs	1 c. buttermilk
2 oz. red food coloring	2 $\frac{1}{2}$ c. flour
1 tsp. vanilla	1 tsp. soda
1 tsp. vinegar	

Cream shortening and sugar. Add vanilla and salt. Add eggs one at a time. Mix food coloring and cocoa together and add to sugar mixture. Add buttermilk and flour alternately. Add soda dissolved in vinegar. Bake in $\frac{3}{8}$ in. cake pans at 350 degrees for 30 minutes. Frosting below.

Mrs. Dwight (Martha) Wood
Taylor Ridge, Illinois

Frosting for Waldorf Red Cake

3 tbsp. flour	1 tsp. vanilla
1 c. milk	1 c. oleo
1 c. sugar (gran)	

Cook flour and milk until thick. Cool. Cream sugar, butter and vanilla until fluffy. Do this with electric beater until as fluffy as you can make it. Blend the creamed mixture into the cooled milk mixture. Do not beat, just blend.

Mrs. Dwight (Martha) Wood

Watergate Cake

1 box white or yellow cake mix	4 eggs, well beaten
1 cup cooking oil	$\frac{1}{2}$ to 1 cup finely ground nuts
1 cup club soda (can use 7-Up or water in place of club soda)	1 tsp. vanilla
2 boxes instant pistachio pudding mix	$\frac{1}{2}$ tsp. almond extract

Combine all ingredients. Bake in greased 10" tube or bundt pan. Refrigerate before frosting. Bake at 350 degrees for 45-55 minutes.

Virginia Mason

Cover-up Frostings for Watergate Cake

1 box instant pistachio pudding mix	OR:
1 envelope powdered whipped topping	2 pkg. posdered whipped topping
1 c. sour cream	1 box instant pistachio pudding mix
1 c. cold milk	$\frac{1}{2}$ c. cold milk

For first recipe combine all ingredients. Beat well and frost. For second recipe, Beat milk with dry topping until fluffy. Then beat in pudding mix. Doesn't make as much as first recipe.

Virginia Mason

Frozen Apple Loaf

- | | |
|----------------------------------|------------------------------|
| 1 (8½ oz.) can crushed pineapple | 1 c. heavy cream, whipped |
| ½ c. sugar | 2 c. diced, unpared apples |
| 1/8 tsp. salt | 1½ c. miniature marshmallows |
| 3 tbsp. lemon juice | ½ c. finely chopped celery |
| 2 eggs, beaten | |

Drain pineapple, reserving juice. Add enough water to juice to make ½ cup. Combine sugar, salt and lemon juice in a small saucepan. Gradually stir in reserved juice and eggs. Cook over low heat, stirring constantly, until thickened. Cool. Fold in whipped cream, apples, marshmallows and celery. Pour into slightly oiled 9x5x3" loaf pan. Cover with foil and freeze. Invert on serving plate and remove loaf pan. Makes 8 servings.

Featherweight Breakfast Cake

- | | |
|--------------------|--------------------------|
| 4 tbsp. butter | 3 tsp. baking powder |
| ½ C. milk | 1/8 tsp. cinnamon |
| ½ C. sugar | TOPPING: |
| ½ tsp. salt | 2 tbsp. sugar and ½ tsp. |
| 1 egg, beaten | cinnamon. |
| 1 C. flour, sifted | |

Start moderate oven (350). Grease 8" square pan. Melt butter; cool slightly and mix with egg and milk. Sift dry ingredients together several times. Pour the mixture of liquid ingredients into sifted dry ingredients and stir only long enough to smooth out lumps. Pour batter in greased pan. Sprinkle sugar and cinnamon mixture over the top. Good and quick for Sunday breakfast. Bake 12-15 minutes at 350 degrees. Serves 12.

Mrs. Ervin Entrekin
Nashville Seasons Cookbook

Sausage Cake

- | | |
|-----------------------|--------------------------|
| 1 pound pork sausage | 1 tsp. baking powder |
| 1½ c. brown sugar | 1 tsp. pumpkin pie spice |
| 1½ c. white sugar | 1 tsp. baking soda |
| 2 eggs lightly beaten | 1 c. cold strong coffee |
| 3 c. sifted flour | 1 c. raisins |
| 1 tsp. ginger | 1 c. chopped walnuts |

Mix meat and sugars until well blended. Add eggs and beat well. Sift together flour, ginger, baking powder and spice. Stir soda into coffee. Add flour mix and coffee alternately to meat mixture. Pour boiling water over raisins and let stand 5 minutes. Drain well on paper towel. Fold raisins and nuts into batter. Pour into well greased and floured pan. Bake 1½ hours or until done at 350 degrees. Bake in Bundt or tube pan.

Cake Frosting

- | | |
|----------------------|----------------|
| 1 lb. powdered sugar | ½ c. margarine |
| 2 egg whites | 1 tsp. vanilla |

Put all ingredients in mixer and beat until fluffy.

Ione Sater

Spice Layer Cake

¾ c. margarine or butter
 2½ c. cake flour
 1 c. sugar
 2 tsp. baking powder
 1 tsp. salt
 ¾ tsp. soda

1½ tsp. cinnamon
 1½ tsp. cloves
 1 tsp. nutmeg
 ¾ c. brown sugar
 1 c. buttermilk
 3 eggs

Cream shortening until fluffy and soft. Sift flour, sugar, B.P., salt, soda, and spices together. Add to shortening, add brown sugar and buttermilk. Beat 2 minutes longer. Grease and flour 8 in. square by 1½ in. deep cake pan. Bake at 350 degrees for 30 minutes. Frost with brown sugar icing. REAL GOOD.

Alta Creek

Sunshine Cake

5 eggs yolks
 ½ c. sugar
 1 c. sifted flour
 ½ tsp. baking powder
 2 tbsp. cold water
 ½ tsp. vanilla extract

½ tsp. almond extract
 ½ tsp. lemon extract
 8 egg whites (1 cup)
 ½ tsp. cream of tartar
 ½ tsp. salt
 1 cup sugar

Beat egg yolks until thick (at least 5 min.) and gradually add sugar. Then stir in flour and baking powder (which have been sifted together) alternately with next four ingredients. Beat remaining ingredients until just stiff enough to hold a peak; then gently fold in yolk-flour mixture. Pour into greased tube pan and bake at 325 degrees for 60 to 65 minutes. Invert pan and leave until cool.

Top Me Twice Cake

2 c. flour
 1 tsp. salt
 1 can (13½ oz.) crushed
 pineapple, including juice

2 eggs
 2 c. sugar
 1 tsp. soda
 1 tsp. vanilla

Mix together and pour in greased, floured 9x13 pan. MIX: ½ c. brown sugar, ½ c. flaked coconut, ½ c. chopped nuts. Sprinkle over top of batter. Bake at 325 degrees for 45 minutes. Melt ½ c. oleo. Add ½ c. light cream or half and half, ½ c. sugar and ½ tsp. vanilla. Mix and spoon over cake as soon as it comes out of oven.

Harrison Moore

Wacky Cake

1½ c. flour
 1 c. sugar
 3 tbsp. cocoa
 1 tsp. baking soda
 ½ tsp. salt

6 tbsp. melted shortening or oil
 1 tbsp. vinegar
 1 tsp. vanilla
 1 c. cold water

Sift flour, sugar and cocoa into the cake pan. Make 3 holes in mixture. In the large hole pour the shortening. In the medium hole pour the vinegar, in the small hole pour vanilla. Cover with a cup of cold water. Stir well with a fork. Bake at 350 degrees for 25 minutes.

Charlotte Wilson, Mrs. Robert Gulick

Apple Cake with Orange Sauce

$\frac{3}{4}$ c. shortening (1 stick oleo $\frac{1}{4}$ c. veg. shortening). Cream 1 cup sugar and shortening, add 1 egg and beat well. Add 2 c. chopped apples, $\frac{1}{2}$ c. cold coffee, $1\frac{1}{2}$ c. flour, 1 tsp. soda, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{4}$ tsp. salt, 1 tsp. vanilla.

Orange Sauce: 2 c. sugar, 2 rounded tbsp. cornstarch, 2 c. hot water. Cook until thick —add 2 rounded tbsp. oleo and a little salt and cool. Then add $\frac{1}{3}$ can orange juice frozen concentrate. Bake 350 degrees for 45 minutes in 9x9 in. pan.

Lola Lundin
New London, Iowa

Apple Cake

$\frac{3}{4}$ cup brown sugar
 $\frac{3}{4}$ cup oleo—cream and add:
 $2\frac{1}{4}$ cup sifted flour
2 tsp. soda
1 tsp. vanilla
 $\frac{3}{4}$ cup white sugar
2 eggs

3 cup uncooked chopped apples
1 tsp. salt
TOPPING:
 $\frac{1}{2}$ cup chopped nut meats
3 tbsp. oleo
2 tsp. cinnamon
 $\frac{3}{4}$ cup brown sugar
3 tbsp. flour

Mix above ingredients — spread in ungreased 9x13 pan. Sprinkle topping on batter. Bake 350 degrees for 45 minutes or until toothpick comes out clean. Ten generous servings. Good served warm and topped with whip cream.

Marilyn D. Biggin
1730 E. 31st Street
Davenport, Iowa

Chocolate Angel Food Cake

12 egg whites
Pinch salt
 $\frac{1}{2}$ tsp. cream tartar
Scant $\frac{1}{2}$ c. Hershey cocoa

2 c. sugar
1 c. flour
1 tbsp. vanilla

Beat egg whites until foamy, add salt. Cream of tartar, beat until stiff but not dry. Sift 4 times cocoa, sugar, fold into beaten whites; sift flour, fold last with wire whip, add vanilla. Bake 350 degrees for 1 hour. Can use Mother's Best flour — this cake is like eating Milky Way candy bar.

Edith Church
Lockridge, Iowa

Jelly Roll

1 C. pastry flour
 $\frac{1}{2}$ tsp. salt
2 level tsp. baking powder
Grated rind of 1 lemon

2 eggs (beaten light)
1 C. sugar
 $\frac{1}{3}$ C. hot milk
glass of jelly

Beat sugar into eggs, add lemon rind, sifted flour, baking powder and salt. Add hot milk last. Bake in well oiled and floured 10x15 $\frac{1}{2}$ pan. Turn out on a damp cloth, trim off crisp edges, spread with jelly and roll into a roll. Dredge top with powdered sugar. Bake 350 degrees for 20 minutes.

Mrs. David Ross
Birmingham, Ia.

Irish Apple Cake

4 C. diced peeled apple	2 tsp. vanilla
2 C. sugar	2 C. sifted flour
½ C. salad oil	2 tsp. soda
1 C. chopped nuts	2 tsp. cinnamon
2 eggs, well beaten	1 tsp. salt

Mix apple and sugar. Add oil, eggs, vanilla, and nuts. Add dry ingredients and mix well. Pour into 9x13 pan that has been greased and floured. Bake 350 degrees for 1 hour.

Edna Sabin
Milwaukie, Oregon

Fresh Apple Cake

2 C. sugar	1 tsp. cinnamon
½ C. oleo	4 C. diced apples
2 eggs, beaten	1 C. nuts
1 tsp. soda	2 C. flour
Pinch of salt	

Mix the sugar, oleo, and eggs. Add soda, salt, cinnamon. Mix well. Add apples, nuts, and flour. This is a stiff batter. Spread into 9x13 greased pan. Bake at 350 degrees for 50 minutes.

Mrs. Carroll V. Carter
West Burlington, Iowa

Fresh Apple Cake

1½ C. Wesson Oil	3 C. flour
2 C. sugar	1 tsp. soda
2 eggs	½ tsp. salt
3 C. fresh, chopped apples	2 tsp. vanilla
1 C. nuts	1 tsp. cinnamon
1 C. raisins	

Mix oil, sugar, and eggs and beat well. Add remaining ingredients. Bake in a tube pan that has been oiled and floured. Cool before removing from pan. — can use a large bundt pan. Bake 325 degrees for 1½ hours.

Florence Swailes
New London, Iowa

Fresh Apple Cake

1 C. sugar	2¼ C. flour
½ C. brown sugar	1 tsp. soda
½ C. margarine	1 tsp. baking powder
2 eggs	1 tsp. salt
1 C. milk	2 tsp. cinnamon
2 C. chopped apples	

Cream, margarine and sugar, stir in eggs. Add dry ingredients alternately with milk. Add apples. Pour into 9x13" pan, sprinkle top with brown sugar and nuts. Bake at 325 degrees for 45 minutes.

Irene Larson
Fairfield, Iowa

Carrot Cake

2 cups sugar
4 eggs
1½ cups Wessen Oil
2 cups flour
2 tsp. soda
2 tsp. cinnamon
1 tsp. salt

3 cups grated carrots
Frosting:
¼ cup oleo
1—8 oz. cream cheese
1 lb. powdered sugar
2 tsp. vanilla and 1 c. nuts

Cream sugar and oil. Add eggs one at a time and beat until fluffy. Add dry ingredients and carrots last. Grease and flour 13x9" pan. Bake 350 degrees for 30-40 minutes.

Mrs. Marc Lindeen
Swedesburg, Iowa

Easy Fruit Cake

1 pkg. yellow cake mix
½ cup applesauce
4 eggs
1 tsp. salt
1 tsp. orange extract (or lemon)
2 c. cut up dates (about 1 pound)

½ pound candied green pineapple (cut)
½ pound whole red candied cherries
4 c. chopped walnuts
¾ c. flour

Empty cake mix into bowl. Add applesauce, eggs, salt and extract. Beat 3 min. Combine fruits and nuts. Mix well with the ¾ c. flour. Stir into batter. Line two 8x4x3 inch loaf pans with triple thicknesses of waxed paper. Grease well. Pour batter into pans. Bake in a slow oven, 275 degrees about 2 hours and 45 minutes. Cool cakes thoroughly. Remove from pans leaving paper attached to cakes. Wrap cakes in aluminum foil and store in refrigerator or freezer. Cakes should be stored 2 to 4 weeks before using, allowing flavors to blend.

Harrison Moore

Easy 2 Egg Cake

½ c. shortening
1½ c. sugar
2 eggs
2½ c. flour (sifted)

3 tsp. baking powder
½ tsp. salt
1 c. milk
1 tsp. vanilla

Cream shortening and eggs. Add dry ingredients alternately with milk and vanilla. Stir well. Bake in 9x13" pan. Bake at 325 degrees for 45 minutes.

Darlene Crile
Mt. Pleasant, Iowa

Devil's Food Cake

1 c. shortening
2 c. sugar
2 eggs
1 c. sour milk
2½ c. flour

Pinch salt
¾ c. cocoa
2 tsp. vanilla
1 c. hot water

Cream shortening and sugar. Add beaten eggs, add sour milk, flour, salt and cocoa. Dissolve the soda in part of the hot water and add remaining water to the batter. Bake in 9x13" pan at 350 degrees for 45 minutes or until done.

Mrs. Michael Sehle
Ft. Madison, Iowa

Quick Angel Food Cake

Assemble the ingredients, set oven at 425 degrees and put a 10 inch tube pan in the oven so that it will be hot.

1½ C. egg whites
¼ tsp. salt
1 tsp. cream of tartar
1 C. granulated sugar

1 C. powdered sugar
1 tsp. vanilla
½ tsp. almond flavoring
1 C. cake flour

Sift the powdered sugar and cake flour 5 times. Beat egg whites until frothy. Add the salt and cream of tartar, and beat until it will stand in stiff peaks but not dry. Fold in the granulated sugar — 2 tbsps. at a time. Fold in the flour and powdered sugar mixture — a little at a time. Add flavoring. Put in the hot pan and bake at 425 degrees for 23 minutes. Turn upside down to cool.

Mrs. Ralph Potter
Clifton Hill, Mo.

Incredible Cake

1 c. brown sugar, firmly packed
½ c. Hersheys cocoa
1—¾ c. water

Miniature marshmallows
Red Devils Food Cake Mix
¾ c. chopped nuts

Mix sugar, cocoa, and water in a 13x9" pan. Sprinkle top of chocolate mixture with miniature marshmallows. Stir up Red Devils Food Cake mix and pour over marshmallows and chocolate mixture. Sprinkle ¾ c. chopped nuts over batter. Bake 350 degrees for 45 minutes. Serve with ice cream or Dream Whip. Serves 15-18.

Lola Lundin
New London, Iowa

Hickory Nut Cake

1½ c. sugar
¾ c. oleo (Mazola)
1 c. water
2¼ c. flour
2 tsp. baking powder

Salt
Vanilla
1 c. nuts
4 egg whites (well beaten)

Cream sugar and Mazola; add water and flour mixture alternately. Fold in the egg whites. Bake in 9x13" pan. Use carmel frosting. Bake at 350 degrees for 40 minutes or until done.

Lola Lundin
New London, Iowa

Fruit Cake (Unbaked)

1 c. evaporated milk
4 c. miniature marshmallows
6 tbsps. orange juice
8 c. graham cracker crumbs
½ tsp. cinnamon
½ tsp. nutmeg

¼ tsp. cloves
2 c. raisins (1 each golden and dark)
1 c. dates cut
1½ c. walnuts cut
1½ c. candied fruit cut up

Put first 3 ingredients in 3 qt. bowl. Mix, then add rest of ingredients. Work with hands until moist, if dry add a little milk. Shape in angel cake pan. Cover tightly and chill at least 2 days.

Elsie Schuerman
Mt. Pleasant, Iowa

Easy Chocolate Cake

99

Cream together:

1 stick oleo

2 c. sugar

Add:

½ c. cold coffee (can use 1 tsp.

instant coffee and ½ c. water)

2 c. flour

1 tsp. soda

4 tbsps. coca (more if you like real dark chocolate)

2 eggs

1 c. hot water

1 tbsps. vanilla

Mix in order given. Bake 350 degree oven 40 to 45 min. in 9x13" pan. Can use two layer pans, large cookie sheet (15 min.) or will make 24 cupcakes (15-20 min.)

Gwen Gipple
Columbus Junction, Iowa

Devils Food Cake

Grease and flour large 9x13 in. pan.

Cream together:

¾ c. lard

1 ½ c. sugar

Beat in thoroughly 3 eggs

Sift Together:

⅔ c. cocoa

2 c. flour

⅓ tsp. baking powder

1 ¼ tsp. soda

1 tsp. salt

1 ⅓ c. cold water

Add sifted dry ingredients to creamed mixture with cold water. (If using electric beater, add all ingredients at once to the lard, sugar and egg mixture.) Bake in a 350 degree oven for 30 to 40 minutes.

Mrs. Annetta S. Carber
Camanche, Iowa

Date Nut Cake

4 eggs

1 c. sugar

½ c. shortening

1 c. flour

1 tsp. baking powder

1 tsp. vanilla

1 small pkg. candied cherries

1 ½ lbs. pitted dates

4 c. shelled pecans

Cream shortening, add sugar and eggs. Add flour and baking powder. Mix well. Add dates, nuts and vanilla. Bake 1 ½ to 2 hours at 300 degrees. Cake stays moist indefinitely.

Coca-Cola Cake

1 c. shortening

1 ¼ c. sugar

1 tsp. soda

2 eggs

1 c. Cola

1 ½ c. miniature marshmallows

2 c. flour

3 tbsps. cocoa

1 tsp. vanilla

½ c. buttermilk (or substitute

1 ½ tsp. vinegar. Add milk to make ½ cup). Let stand 5 min.

Combine all ingredients except cola and marshmallows in a big bowl. Blend at low speed and beat 1 minute at medium speed. Add cola and blend well. By hand stir in marshmallows. Pour batter into greased 9x13" pan. Bake at 325 degrees for 40-45 minutes. Cool 30 minutes and spread with frosting.

Cola Frosting: ½ c. butter, 3 tbsps. cocoa, ⅓ c. cola, 4 c. powdered sugar. Beat until smooth and spread on cake.

Harrison Moore

Crunchy Apricot Cake

1 can apricot pie filling
 1 pkg. 1 layer size white cake mix
 or ½ pkg. two layer size
 1 egg
 ½ C. flaked coconut
 ½ C. chopped pecans
 ½ C. butter, melted

Spread pie filling in bottom of 9x9x2 baking pan. Combine cake mix, ⅓ C. water and the egg. Beat 4 min. on medium speed. Pour over pie filling. Sprinkle with coconut and pecans. Drizzle melted butter over top. Bake 350 degrees for 40 minutes. Serve warm.

Vivian Gibson

Cranberry Cake

1 c. sugar
 3 tbsp. butter
 2 c. all-purpose flour
 2 tsp. baking powder
 ¼ tsp. salt
 2 c. raw cranberries
 1 c. milk

Cream sugar and butter. Sift dry ingredients and add alternately with milk to creamed mixture. Add cranberries. Bake in 2 greased bread tins at 350 degrees until done (about 40 min.) Serves 12.

Coffee Cake

1½ C. flour
 ¾ C. sugar
 3 tbsp. butter
 1½ tsp. baking powder
 ¼ tsp. salt
 1 egg, beaten
 ½ tsp. vanilla
 milk
 ½ tsp. cinnamon

Mix the flour, sugar, and butter. Save out ½ C. of this mixture and add the cinnamon to it. Add baking powder and salt to the flour mix. Put the egg in a measuring cup, add the vanilla and enough milk to make ¾ C. Mix into the flour. Pour into a buttered pan 8x8". Spread the remaining cinnamon mixture over the top. Bake 350 degrees for 30-35 minutes.

Sue Garnjobst

Chocolate Sheet Cake

2 cups sugar
 2 cups flour
 2 sticks margarine
 3 tbsp. cocoa
 1 cup water
 ½ C. buttermilk
 2 eggs
 ½ tsp. salt
 1 tsp. baking soda
 1 tbsp. vanilla

Sift in a large bowl the sugar and flour. Mix in a pan and bring to boil the margarine, cocoa and water. Pour this over the dry ingredients, stir well and add the buttermilk, eggs, salt, soda and vanilla. Pour into a greased and floured jelly roll pan and bake for 30 minutes at 350 degrees. Frost with this icing: 1 stick margarine, 1½ tbsp. cocoa, 6 tbsp. milk. Bring this to a boil. Add 1 box powdered sugar, 1 tbsp. vanilla and nuts.

Mrs. Carroll Carter
 Barbara Welander

Chocolate Chip Cake

101

1 c. chopped dates	1 c. sugar
1 c. hot water	1 ³ / ₄ c. flour
1 c. chocolate chips	1 c. butter or margarine
1/2 c. chopped nuts	2 eggs, unbeaten
1 tsp. soda	1 tsp. vanilla
1/4 tsp. salt	1 tbsp. cocoa, well rounded

Combine dates and hot water and let cool. Cream butter (If using margarine, add 1/4 tsp. salt), sugar, eggs and vanilla. Add dates and water and sifted dry ingredients; mix and add 1/2 cup chocolate chips. Pour into greased and floured 9x13" pan. On top of batter sprinkle 1/2 cup chopped nuts and 1/2 cup chocolate chips. Bake at 350 degree for 35 to 40 minutes or until it tests done.

Carrot Coconut and Pineapple Cake

1/2 c. corn or veg. oil	1 c. coconut
2 c. sugar	1 small can crushed pineapple
3 eggs	2 tsp. cinnamon
2 c. flour	2 tsp. baking soda
2 c. carrots shredded	2 tsp. vanilla
1 c. nut chopped	1 tsp. salt

Combine all the above ingredients and blend. Put in 9x13" pan. Bake at 350 degrees for 1 hour. Serves 12-14.

Mrs. Robert Gulick
Stockton, California

Carrot Cake

3 c. grated carrots	4 eggs
2 c. flour	1 tsp. salt
2 c. sugar	1 tsp. soda
1/2 c. Wesson oil	2 tsp. cinnamon

Cream sugar and oil; add carrots; add 1 egg at a time. Put into baking pan or tube pan. Bake at 350 degrees for 1 hour.

Frosting: 1/2 stick butter or margarine, 1/2 box confectionery sugar, 1-3 oz. pkg. cream cheese, 1/2 tsp. vanilla. Cream butter and cheese; add sugar and vanilla. Whip with beater.

Mrs. Robert Gulick
Stockton, California

Black Bottom Cake

1 C. flour	2 tbsp. melted butter
1/4 tsp. salt	1 tsp. vanilla
3/4 C. sugar	1 sq. choc. melted
2 tsp. baking powder	1/4 C. nuts
1/2 C. milk	

Sift the flour, salt, sugar, and baking powder. Add the milk, melted butter, vanilla, chocolate, and nuts. Pour into a well greased 8x8" pan. Mix 1/2 C. white sugar, 1/2 C. brown sugar, 4 tbsp. cocoa. Sprinkle over the batter. Then pour 1 C. cold water over all. Bake 350 degrees for 40 minutes. Serves 9.

Cecil Walters

Banana Split Cake

1 stick melted margarine	4 or 5 bananas
2 c. crushed graham crackers	No. 2 can crushed pineapple
2 eggs	Cool Whip
2 c. powdered sugar	Chopped pecans
½ lb. margarine at room temperature	½ c. chopped maraschino cherries

Mix margarine and crackers and press firmly into 13x10x2" pan. Beat other ingredients with electric mixer no less than 15 minutes. Spread over unbaked graham cracker crust, cover with 4 or 5 bananas. Top with No. 2 can well drained crushed pineapple. Top with large carton Cool Chip. Sprinkle with chopped pecans and ½ c. chopped maraschino cherries. Refrigerate for 24 hours. Serves 14 people.

Diana Meth
Moberly, Missouri

Apricot Nectar Cake

1 pkg. Betty Crocker Lemon Velvet Cake Mix	1 c. apricot nectar
¾ c. salad oil	½ c. sugar
	4 eggs

Beat in one at a time: 4 eggs. Bake in greased floured tube pan. Mix for frosting — 1 c. powdered sugar and juice of 1 lemon. Pour over cake while warm for glaze. Bake ½ hr. at 325 degrees then ½ hr. at 300 degrees.

Elsie Asby

Applesauce Cake

2½ C. hot applesauce	1 teas. cinnamon
½ C. shortening	1 teas. cloves
1 Lb. raisins	1 teas. nutmeg or allspice
2 C. sugar	4 teas. soda
3 C. flour	1 C. dates (cut up)
1 teas. salt	1 C. nuts

Melt the shortening in the hot applesauce. Sift together all the dry ingredients. Mix together all ingredients. Can be served with a topping or ice cream. More dates and less raisins may be used. Bake in 9x13" pan at 350 degrees for 45 to 60 minutes. Serves 12-15.

Beulah Neil
Mt. Union, Iowa

Applesauce Cake

2½ cup unsweetened applesauce	1 lb. raisins
1 cup shortening	1 tsp. soda
2 cups sugar	4 cups flour
1 tsp. cinnamon	½ tsp. salt
1 tsp. cloves	1½ cup nutmeats

To applesauce add shortening, then soda and sugar. Then add flour, cinnamon, salt, cloves, raisins and nuts. Bake in two well-oiled loaf pans or in a 13x9x2" oblong pan. Bake 350 degrees (metal pans) or 325 degrees (glass) — approximately 1 hour. Serves 12 to 15.

Mrs. Lester Turley
Route 2
Fulton, Missouri

Buttermilk Cake

2 c. sugar	½ tsp. baking soda
¾ c. shortening	1/8 tsp. salt
3 eggs	1 c. buttermilk
2 c. all-purpose flour	1 tbsp. (correct) almond flavoring
1 tsp. baking powder	1 tsp. vanilla

Cream sugar and shortening. Beat in eggs, one at a time. Sift dry ingredients together, then blend into creamed sugar and shortening alternately with buttermilk. Stir in almond and vanilla flavoring. Bake in greased and floured bundt pan. Bake at 350 degrees for 1 hour.

Harrison Moore

Blueberry Lemon Cake

1—9 or 10 ounce package frozen unsweetened blueberries, thawed	flavored cake mix
1 package 2-layer size lemon-	1—8-ounce carton lemon yogurt
	4 eggs

Rinse blueberries and drain well; set aside. In large mixer bowl, combine cake mix, yogurt and eggs. Blend at low speed till moistened. Beat 2 min. at medium speed. Fold in berries. Turn into greased and floured 10-inch tube pan. Bake in 350 degree oven for 40 to 45 min. or till cake tests done. Cool in pan 15 min.; remove from pan. Serve with Blueberry Sauce.

Blueberry Sauce: Thaw and drain one 9 or 10 ounce package frozen unsweetened blueberries. Combine 1 cup sugar and 3 tbsp. cornstarch; gradually stir in 1 cup boiling water. Cook and stir till thickened; cook 2 minutes more. Remove from heat; stir in blueberries and 3 tbsp. lemon juice. Cool. Makes 3 cups sauce.

Harrison Moore

German Chocolate Cake

1 pkg. (4 oz.) sweet cooking chocolate	1 tsp. vanilla
½ c. boiling water	2½ c. sifted cake flour
1 c. butter, or other shortening	1 tsp. baking soda
2 c. sugar	½ tsp. salt
4 egg yolks, unbeaten	1 c. buttermilk
	4 egg whites, stiffly beaten

Melt chocolate in ½ cup boiling water. Cool. Cream butter and sugar until lightly fluffy. Add egg yolks, one at a time, beating after each. Add vanilla, melted chocolate mix until blended. Sift flour, soda and salt. Add sifted dry ingredients alternately with buttermilk, beating until batter is smooth. Fold in stiffly beaten egg whites. Pour into three 8 or 9 inch layer pans or two 9x9x2 inch pans, which have been lined on bottoms with paper. Bake (350 degrees) 35 to 40 minutes for round layers, 40 to 45 minutes for square pans. Cool, then frost.

Coffee Whipped Cream: Combine 2 cups whipping cream, ¾ cup sugar, 4 tsp. instant coffee, 1 tsp. vanilla in chilled bowl; do not overbeat. Garnish with blanched almonds dipped in unsweetened chocolate.

Coconut-Pecan Frosting: Combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, ¼ pound butter and 1 tsp. vanilla in a saucepan. Cook over medium heat 12 minutes, stirring constantly, until mixture thickens. Remove from heat. Add about 1½ cups thin-flaked coconut and 1 cup chopped pecans. Beat until cool and of spreading consistency.

Red Beet Chocolate Cake

3 eggs	2 oz. semi-sweet chocolate, melted
1½ c. sugar	1¾ c. flour
1 c. Crisco Oil	1½ tsp. baking soda
1½ c. stewed cooked beets (3 baby food jars)	¼ tsp. salt
	1½ tsp. vanilla

Whip eggs and sugar. Add oil, beets, and melted chocolate next and mix well. Add remaining ingredients and mix well but on low speed. Bake in Bundt pan, 350 degrees for 50 to 60 minutes.

Janet Peterson, Elsie Asby

Oatmeal Cake

1¼ c. boiling water	2 eggs
1 c. oats (quick or old-fashioned, uncooked)	1½ c. sifted all-purpose flour
½ c. butter, softened	1 tsp. soda
1 c. granulated sugar	½ tsp. salt
1 c. firmly packed brown sugar	¾ tsp. cinnamon
1 tsp. vanilla	¼ tsp. nutmeg

For cake, pour boiling water over oats; cover and let stand 20 minutes. Beat butter until creamy, gradually add sugars and beat until fluffy. Blend in vanilla and eggs. Add oats mixture; mix well. Sift together flour, soda, salt, cinnamon, and nutmeg. Add to creamed mixture. Mix well. Pour batter into well-greased and floured 9" pan. Bake in preheated moderate oven (350 degrees) for 50 to 55 minutes. Do not REMOVE cake from pan. 1-9" square cake. Frosting below.

Frosting for Oatmeal Cake

¼ c. butter, melted	cream
½ c. firmly packed brown sugar	⅓ c. chopped nutmeats
3 tbs. half-and-half, milk and	¾ c. shredded or flaked coconut

Combine all ingredients. Spread evenly over cake. Broil frosting until it becomes bubbly. Cake may be served warm or cold.

SCRIPTURE CAKE

Wooly Bears Kitchen

Four and one-half cups of 1 Kings 4-22, 1st clause.

One cup of Judges 5-25, last clause.

2 cups Jeremiah 6-20,

2 cups of I Samuel 30-12, second clause.

Two cups of Nahum 3-12,

Two cups Numbers 17-8

½ cup of Judges 4-19 last clause.

Two tablespoons I Samuel 14-25,

Pinch of Lev. 2-13

Six of Jeremiah 17-11

2 teaspoons of Amos 4-5

Season to taste with II Chronicles 9-9

Recipe from 1919 Margaret Robertson Cookbook

Sunbeam Mission Band of First Presbyterian Church, Cortland, New York

Zucchini Cake

4 eggs	1 tsp. baking soda
1½ C. corn oil	1½ tsp. cinnamon
3 C. sugar	1 tsp. salt
3 C. grated raw zucchini	1 C. nuts, chopped
3 C. flour	1 C. raisins
1¼ tsp. baking powder	

Beat eggs. Add next three ingredients and mix until blended. Sift dry ingredients, add to first mixture and blend. Add nuts and raisins. Bake in greased tube pan or 9 x 13 pan. Bake 350 degrees for 1 hour.

Mrs. Robert Gulick
Stockton, California

Rhubarb Cake

1½ C. brown sugar	½ C. shortening
1 egg	1 tsp. soda
2 C. flour	1 tsp. vanilla
½ tsp. salt	Top with ½ c. sugar
1 C. milk	1 tsp. cinnamon
2 C. rhubarb, chunked	

Cream sugar and shortening. Add the rest of the ingredients and mix together. Pour into a greased 9x13" pan. Top with the ½ cup sugar and 1 tsp. cinnamon. Bake at 350 degrees for 30 min.

Mrs. Ada Hendricks

Household Hints

To make molded cookies, shape dough with hands into balls before baking. Flatten dough with a fork or bottom of a glass which has previously been greased, then dipped into flour or sugar before molding each cookie.

To melt chocolate easily, place aluminum foil in a pan and put in the chocolate. Put on a very low heat to melt. The melted chocolate can easily be poured from the aluminum.

To measure shortening quickly and accurately — Fill the measuring cup with cold water less the amount of shortening to be measured. Fill with shortening until the water comes to the edge of the cup. Pour out the water and use the shortening.

Doughnuts may be sugared evenly by tossing in a paper bag with sugar.

To prevent icing from sticking to knife when cutting cake, dip knife in hot water.

Sour milk or cream may be made for cooking purposes by adding 2 tbsp. of vinegar or lemon juice to each cup and allowing to stand in warm place until thick.

Spaghetti, macaroni, and rice will not boil over so readily if 1 or 2 tbsp. of cooking oil or butter is added to the water.

Food For Thought

Remember kindness is the oil that takes the friction out of life.

History keeps repeating itself because we weren't listening the first time.

A little boy is much like a canoe — they both behave better if paddled from the rear.

The ornaments of our house are the friends that frequent it.

I would not live without the love of my friends.

A man's fortunes are the fruit of his character.

The man who holds the ladder firmly at the bottom is about as important as the man at the top.

Slush is snow with the fun melted out.

Silent men are worth listening to.

Few men really want justice but all mankind prays for mercy.

People often need the most love when they least deserve it.

One way to take a weight off your mind is to discard your halo.

When in charge, ponder; when in trouble, delegate; when in doubt, mumble.

A sense of humor is what makes you laugh at something which would make you mad, if it happened to you.

If it goes in one ear and out the mouth, it's gossip.

Nature is generous. When we reach the sitting-around stage of life, she provides us with more cushions.

Bachelors, like detergents, work fast and leave no rings.

Adversity will either make us bitter or better.

In every triumph, there is a lot of try.

Profanity is the use of strong words by weak people.

Good character, like good soup, is usually homemade.

Everything that can be said can be said clearly.

A friend is someone who can see right through you and still enjoys the show.

The world is composed of takers and givers. The takers eat better, but the givers sleep better.

Prejudice is a timesaver; it enables you to pass judgment without getting the facts.

COOKIES

1/2 cup butter or oleo
 1/2 cup brown sugar
 1 egg
 1/2 cup flour

Cream these ingredients together and bake for 15 minutes at 350 degrees.

1/2 cup brown sugar
 1 egg, well beaten
 1 tsp. vanilla
 1/2 cup flour

Cream brown sugar and egg. Add vanilla. Mix dry ingredients in separate egg mixture. Add coconut and nuts. Press on the top of each layer and bake 25 min. more at 350 degrees.

Recipe from
 Mt. Pleasant, Iowa

Fruit Cocktail Cookies



Lebkuchenbällchen — German Christmas Cookies

1 egg well beaten
 1/2 cup molasses sugar
 1/2 cup oil (or large amount for
 rolling)

1 quart clear rye flour
 2 tsp. baking powder
 1/2 lb. almonds chopped fine
 1/2 lb. citrus chopped fine

Add in order given and beat 20 minutes. Drop by spoonful into greased baking sheet. Bake at 350 degrees for 12 to 15 minutes or until all brown around the edges. These were always made several weeks before Christmas and stored in a truck placed in the cold vegetable drawer Christmas Eve.

Woolly House Kitchen

Dream Bars

½ C. butter or oleo
 ½ C. brown sugar
 1 C. flour

Cream these ingredients together and bake for 10 minutes at 350 degrees.

1 C. brown sugar
 2 eggs, well beaten
 1 tsp. vanilla
 3 tbsps. flour

1 tsp. baking powder
 ½ tsp. salt
 1 C. coconut
 ½ C. nuts

Cream brown sugar and eggs. Add vanilla. Sift dry ingredients. Add to sugar, egg mixture. Add coconut and nuts. Place on the top of above layer and bake 25 min. more at 350 degrees.

Dorothy Norton
 Mt. Pleasant, Iowa

Fruit Cocktail Cookies

1 C. shortening
 1 C. brown sugar
 1 C. white sugar
 3 eggs, beaten
 2 C. fruit cocktail, drained
 4 C. flour
 1 tsp. baking powder

1 tsp. soda
 1 tsp. cinnamon
 1 tsp. cloves
 1 tsp. vanilla
 ½ C. coconut
 ½ C. nuts, floured

Cream shortening, sugars and eggs together. Sift dry ingredients. Add fruit cocktail to creamed mixture. Then add vanilla. Coconut and nuts are added last, if desired. Drop from teaspoon on a greased cookie sheet. Bake at 400 degrees for 10-15 minutes.

Nancy Asby
 Lockridge, Iowa

Pautuckets

2 C. sugar
 4 sq. chocolate
 1 C. butter or oleo
 6 eggs, beaten

1½ C. flour
 1 tsp. baking powder
 Pinch of salt
 2 C. nuts, lightly floured

Melt chocolate and shortening. Let Cool. Beat eggs and add sugar gradually. Sift dry ingredients and add to egg mixture. Add chocolate mix and nuts. Pour into greased and floured 9 x 13 pan. Cut while warm and roll in sifted powdered sugar. Bake at 350 degrees for 35-40 minutes.

Martha Asby
 Crawfordsville, Iowa

Boomaruncibraidlies — German Christmas Cookie

4 eggs well beaten
 1 lb. confectioners sugar
 Juice of five large lemons (or
 realemon)

1 quart (four cups) flour
 2 tsp. baking powder
 ½ lb. almonds chopped fine
 ½ lb. citron chopped fine

Add in order given and beat 20 minutes. Drop by spoonful onto greased baking sheet. Bake at 350 degrees for 12 to 15 minutes or until just brown around the edges. These were always made several weeks before Christmas and stored in a crock placed in the cold vegetable cellar until Christmas Eve.

Wooly Bears Kitchen

Cereal Cookies

1 cup vegetable oil
1 cup brown sugar
1 cup sugar
2 beaten eggs
1 tsp. salt

1 tsp. vanilla
1 tsp. baking soda
2½ cups flour
1 cup oatmeal
1 cup flake cereal

Mix oil, sugars, eggs. Add remaining ingredients. Drop on cookie sheet. Bake at 350 degrees 10 minutes. Yields 2½ dozen.

Debra Turley
Mt. Pleasant, Iowa

Peanut Butter Cookie

1 C. Peanut butter
1 c. White sugar

1 egg
1 tsp. vanilla

Mix all ingredients together and drop by spoonful on greased cookie sheet. Press down with fork criss-cross. This recipe is O.K. Sounds like something has been left out!! Bake at 350 degree oven for 8 to 10 minutes.

Helen Mae Gordon
Nowata, Oklahoma

Meringue Cookie

2 egg whites
¾ C. sugar
1-6 oz. pkg. chocolate chips
¼ C. walnut meats (Chopped)

1/8 tsp. salt
1/8 tsp. cream of tartar
1 tsp. vanilla

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar gradually beating until peaks are stiff. Fold in Chocolate chips and nuts. Cover cookie sheets with brown paper, drop mixture by teaspoon. Bake in 300 degree oven for 25 minutes. Cool on paper before serving.

Shirley Krabill
Wayland, Iowa

Date Meringue Cookies

2 Egg whites
1 c. dates cut up
1 c. powdered sugar

1 c. coarsely chopped English walnuts

Beat egg whites until very dry — about 5 minutes. Add other ingredients in order given. (Be sure eggs are very dry). Drop from tsp. on well oiled cookie sheet. Cool before removing from cookie sheet. Bake in 325 oven for 15 minutes. Yields 30-32.

Mrs. Thornton McLera
Mt. Pleasant, Iowa

Mincemeat Drop Cookies

1 C. mincemeat (with meat)
 2 C. dark brown sugar (firmly packed)
 1 C. shortening
 2 eggs (slightly beaten)

$\frac{1}{2}$ C. sour milk or buttermilk
 $\frac{1}{2}$ tsp. salt
 1 tsp. baking powder
 1 tsp. baking soda
 3 C. flour

Preheat oven to 350 degrees. Cream sugar and shortening. Add eggs, mincemeat, and sour milk. Sift dry ingredients together, and add to mincemeat mixture. Drop by teaspoon onto greased baking sheet. May be frosted with confectioners sugar mixed with orange juice. Bake 350 degrees for 10-12 minutes.

Mrs. Lloyd Wonderlich
 Mt. Pleasant, Iowa

White Cookies

1 C. lard
 1 C. sugar
 5 tbsp. thick sour cream
 $\frac{1}{2}$ tsp. soda
 1 tsp. baking powder

1 tsp. vanilla
 $\frac{1}{8}$ tsp. nutmeg
 2 eggs
 Approx. 3 C. flour

Cream shortening and sugar, add eggs and beat well. Dissolve soda in sour cream and add to shortening mixture. Sift dry ingredients. Add and mix well. More flour may be needed — add enough so that it will roll well. Refrigerate a short time then roll out to $\frac{1}{4}$ inch thick. Cut into desired shapes. Bake on greased cookie sheet. Bake 350 degrees for 8-10 minutes.

Janie McDaniel
 Kell, Ill.

Date, Coconut Cookies

1 scant c. butter
 $1\frac{1}{2}$ c. sugar
 2 well beaten eggs
 2 c. chopped dates
 1 tsp. soda

1 Tbsp. warm water
 1 C. coconut
 1 c. raisins
 1 c. nutmeats
 $2\frac{1}{4}$ c. flour

Add the warm water and soda to the dates. Cream butter and sugar, add eggs, the date mixture and the remaining ingredients. Form into balls or drop by teaspoon onto greased cookie sheets, flatten slightly and bake. Bake at 300 degrees for 10 minutes or until brown. Do not overbake.

Mrs. Thornton McLeran

Oatmeal Crackers

3 C. oatmeal
 1 C. wheat germ
 2 C. flour
 3 tbsp. sugar

1 tsp. salt
 $\frac{3}{4}$ C. oil
 1 C. water

Combine all ingredients. Roll thin on two cookie sheets. Cut into squares. Sprinkle with salt. Bake 300 degrees 30 minutes or till crisp. Makes 4 dozen.

Velma Rixe
 Wayland, Iowa

Oatmeal Cookies

1 C. raisins	2 eggs
1 tsp. soda	2 C. oatmeal
$\frac{3}{4}$ C. water	2 C. flour
1 C. shortening	1 tsp. salt
1 C. sugar	

Combine raisins and water in saucepan. Cook five minutes. Drain but save the liquid. Measure 5 tbsp. of this juice and combine with soda. Cream shortening and sugar until fluffy. Beat in eggs. Stir in oatmeal, salt, and raisins. Add juice and soda mixture. Stir in flour. Drop two inches apart on a well-greased cookie sheet. Bake at 350 degrees for about 10 minutes.

Mrs. Herman Anderson
Winfield, Iowa

Soft Sugar Cookies

1 C. butter	1 tsp. baking powder
$1\frac{1}{2}$ C. sugar	3 tbsp. milk
2 eggs, beaten	Flour

Cream butter and sugar together. Add eggs and beat well. Add milk, baking powder, and enough flour so that the dough may be rolled out. Cut into desired shapes. Bake at 375 degrees for 10 minutes.

Mrs. Leslie Jordan
Oskaloosa, Iowa

Lemon Coconut Squares

1 C. flour	1 tbsp. lemon juice
$\frac{1}{2}$ C. oleo	1 C. shredded coconut
$\frac{1}{4}$ C. confectioners sugar	$\frac{1}{2}$ tsp. salt
2 eggs	2 tbsp. flour
1 C. sugar	$\frac{1}{2}$ tsp. baking powder

Cream flour, oleo, and confectioners sugar together and spread in a 8 x 8 inch pan which has been greased. Bake at 350 degrees for 20 minutes.

Beat eggs and add remaining ingredients. Spread this mixture over first layer and return to oven. Bake 350 degrees for 20 minutes.

Sprinkle confectioners sugar on top immediately after removal from oven.

Jane Waugh Unruh
Pittsford, New York

Pecan Crispies

$\frac{1}{2}$ C. shortening	$\frac{1}{2}$ tsp. soda
$\frac{1}{2}$ C. butter	$2\frac{1}{2}$ C. flour
$2\frac{1}{2}$ C. brown sugar	$\frac{1}{4}$ tsp. salt
2 eggs well beaten	1 C. nutmeats pecans chopped

Cream shortening, butter and sugar. Add eggs and beat. Add flour, salt and soda. Add pecans and blend. Drop from teaspoon on cookie sheet about 2 inches apart. Bake 350 degrees for 12 to 15 minutes.

Amy Hutchinson
Mt. Pleasant, Ia.

Swedish Cookies

1 C. butter
1 C. spry
2 C. white sugar
3 C. flour
1 tsp. vanilla

1 tsp. soda
¼ tsp. salt
1 tsp. baking powder
1 C. coconut

Blend butter, shortening and sugar. Add vanilla and the sifted dry ingredients, then the coconut. Shape the dough into 4 long round rolls and chill them for one hour. Slice thin and bake. Do not brown. Bake 10-12 minutes at 350 degrees.

Caralee Beames
Mt. Pleasant, Iowa

Hinchey Brownies

2 oz. bitter chocolate
½ cup butter (Melt these two together)
3 beaten eggs
½ tsp. salt

½ tsp. baking powder
1 cup sugar
¾ cup flour (sift together)
1 cup nut meats chopped
1 tsp. vanilla

Mix all together well. Bake on large cookie sheet — spread thin. Bake 10-15 minutes. DO NOT OVER BAKE. Use fudge frosting: 6 tbsp. cocoa, 2 tbsp. white Karo syrup, 2 cups sugar, 3 tbsp. butter. ¾ cup milk. Cook to soft ball or like candy. Stir and as it starts to harden, add 3 to 6 tbsp. milk and ½ tsp. vanilla and stir and spread over brownies.

Doris White

Fruit Bars

2 C. raisins (boil in 2 C. water for 3 minutes. Set aside to cool.
Add: 2 C. sugar
1 C. shortening (melted)
2 eggs (beaten)
Cream thoroughly. Then add:
3 C. flour

¼ tsp. salt
1 tsp. soda
½ tsp. allspice
1 tsp. cinnamon
2 tsp. baking powder
1 C. nutmeats

Pour into large cookie sheet with edge. While still warm frost with a powdered sugar icing. Cut into bars. Bake at 350 degree oven for 15 to 20 minutes.

Mary Beth Young
Vinton, Iowa

Toffee Bars

1 C. butter
1 C. brown sugar
1 egg yolk

1 tsp. vanilla
1½ C. flour

Cream the butter, brown sugar, and egg yolk together. Add the vanilla and flour. Pat mixture into a 10 x 15 inch cookie sheet within one inch of edges. Bake at 375 degrees for 12-15 minutes. Melt a 9-12 oz. milk chocolate candy bar or chocolate chips and spread over top. Cut into bars. Children especially like these.

Cecil Walters
Mt. Pleasant, Iowa

Egg Yolk Cookie

1 C. white sugar	1 tsp. soda
1 C. brown sugar	1 tsp. salt
1½ C. shortening	2 tsp. baking powder
5 egg yolks	1 tsp. vanilla
3 C. flour	

Cream sugars and shortening until fluffy. Add egg yolks and vanilla, beat well. Stir in flour, soda and baking powder until well blended. Drop by teaspoonfuls on ungreased cookie sheet. Nuts may be added. Bake at 325 degree oven for 15 minutes.

Texas Hermits Cookie

4 egg whites	2 C. chopped pecans or walnuts
1 C. sugar	1 tbs. vanilla
1 C. flour	¼ tsp. salt
1 C. chopped dates	

Beat egg whites until stiff. In separate bowl, mix sugar, flour, dates, nuts and salt. Add egg whites and vanilla. Drop a scant teaspoon on greased cookie sheet. These have to cool to become crisp. Bake at 300 degrees until a light brown tinge shows around cookie. Yields 40 cookies.

Mrs. Wm. L. Heller Jr.
Bay City, Texas

Waffle Cookie

2 sticks Oleo	2 C. flour
4 squares chocolate	2 tsp. vanilla
4 eggs	½ C. nuts (optional)
1½ C. sugar	

Melt oleo and chocolate, add sugar, eggs, vanilla, flour and nuts. Bake in hot waffle iron 1 to 2 minutes. Break into sections and cover with a powdered sugar icing.

Helen Sater
Mt. Pleasant, Iowa

Snickerdoodle Cookies

1 Cup soft shortening	2¾ cups flour
2 eggs	1 teaspoon soda
2 teaspoons cream tartar	2 Tablespoons sugar
½ teaspoon salt	2 teaspoons cinnamon
1½ cups white sugar	

Mix well the shortening, eggs and sugar. Mix the flour, cream tartar, soda and salt together, and add to the other mixture. Chill dough for 1 to 2 hours. Roll in small balls, and dip in sugar and cinnamon mixture. Bake at 400 degrees for 8-10 minutes. Yields 4 doz. approx.

Mrs. Dale Nau
Danville, Iowa

Yellow Sunbursts Cookie

113

- | | |
|--------------------------|----------------------|
| 1 C. white sugar | 2 C. flour |
| 1 C. butter or margarine | ½ tsp. baking powder |
| 2 egg yolks | 1½ tsp. vanilla |
| 2 tsp. lemon juice | |

Work sugar into butter and cream briskly. When fluffy beat in egg yolks, vanilla, and lemon juice. Gradually stir in mixed flour and baking powder. Squeeze from cookie press in sunburst shapes. If you don't have a cookie press use a spoon it works just as well. Bake at 375 degree oven for 15 minutes. Makes 50 cookies.

Refrigerator Cookie

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|------------------|----------------------|
| 1 C. shortening | 2¾ C. flour (sifted) |
| ½ C. white sugar | ½ tsp. soda |
| ½ C. brown sugar | 1 tsp. salt |
| 2 eggs | 2 tsp. cinnamon |

Mix shortening, sugars and eggs together. Sift dry ingredients and stir in. Mix thoroughly with hands and press into a long roll about 2½" in diameter. Wrap in waxed paper and chill for several hours or overnight. Cut into thin slices about 1/8" thick. Place on ungreased cookie sheet. Bake at 400 degree oven for 6 to 8 minutes.

Harrison Moore
Mt. Pleasant, Iowa

Oh Boy! Cookies

- | | |
|------------------------------|--------------------------|
| 1 scant cup butter | ½ teaspoon vanilla |
| ½ cup brown sugar | 2 cups flour |
| ½ cup granulated sugar | ¼ teaspoon salt |
| 2 egg yolks, slightly beaten | 1 teaspoon baking powder |
| 1 tablespoon water | ¼ teaspoon soda |

Mix ingredients in the usual order. Press out on large cookie sheet. Spread on meringue topping. Bake at 350 degrees 30 minutes. Yields approx. 5 doz.

Topping

- 1 6 oz. pkg. chocolate chips
- 2 egg whites
- 1 cup brown sugar

Beat egg whites until stiff. Gradually beat in brown sugar. Fold in chocolate chips. (My Dad's favorite cookies!)

Susan Kropa
Mt. Pleasant

Pecan Cookie

- | | |
|---------------------------|--------------------------|
| ½ lb. butter or margarine | 4 tbsp. powdered sugar |
| 2 tsp. vanilla | 2 C. pecans chopped fine |
| 2 C. flour | |

Mix all together, form into balls (small) and flatten with a fork. Bake at 325 degree oven for 15 minutes. Roll in sifted powdered sugar while still hot.

Wheat and Raisin Chip Cookies

1½ cups solid shortening	flour
1½ cups brown sugar, firmly packed	½ teas. salt
1½ cups white sugar	2 teas. baking soda
2 teas. vanilla	2 Tbsp. hot water
4 eggs	1 cup chopped nuts
2½ cups unsifted all-purpose flour	1 cup raisins
2½ cups unsifted whole wheat flour	1 pkg. (12 ozs) butterscotch or chocolate bits

Beat shortening in bowl until soft. Gradually add sugars, beating until light and fluffy. Add vanilla. Add eggs — one at a time beating well. Blend the flours and salt. Gradually add to sugar mixture, mixing well. Dissolve soda in hot water and add the nuts, raisins and bits. Using a Tbsp. of dough for each cookie, place on greased cookie sheet and flatten to a 2½ inch circle. Bake 10 to 12 minutes at 350 degrees. Makes 95 good sized cookies. P.S. If you have steam engine ground whole wheat flour — they are more delicious. (Personal note).

Mrs. Wendell Turner
Oakland, Iowa

Old Fashioned Sugar Cookies

1 cup granulated sugar	2 teaspoons vanilla
1 cup powdered sugar	1 teaspoon salt
1 cup margarine, softened	5¼ cups flour
1 cup oil	1 teaspoon soda
2 eggs	

Combine the sugars, margarine, oil, and eggs and beat until the consistency of whipped cream. Add vanilla and dry ingredients. Refrigerate overnight (at least 4 hours). Form into balls the size of walnut, dip in sugar and flatten with fork. Bake 350 degrees, 10 to 12 minutes. Yields 10-12 dozen.

Mrs. Everett (Edna) Wright
Mt. Pleasant, Iowa

Fruit Cake Cookies

1½ c. brown sugar	½ tsp. salt
1 c. butter	1 c. candied cherries, cut up
2 eggs	2 lbs. dates, cut up
¼ c. pineapple or orange juice	1 c. English walnuts
2¼ c. flour	1 c. pecans
1 tsp. soda	1 c. filberts

Cream butter and sugar, blend in eggs, juice and dry ingredients. Add fruit and nuts to the batter. (Use large bowl for mixing). Drop by tsp. on greased cookie sheet. Bake at 350 degrees for 10 minutes or until done.

Mrs. Thornton McLeran
Mt. Pleasant, Iowa

Carrot Cookie

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1 C. shortening
¾ C. sugar
2 eggs
1 C. mashed cooked carrots

2 C. flour
2 tsp. baking powder
½ tsp. salt
¾ C. shredded coconut

Mix shortening, sugar, eggs and carrots. Measure flour (sifted). Blend flour baking powder, and salt into shortening mixture. Mix in coconut. Drop by teaspoon about 2 inches apart on lightly greased cookie sheet. Bake at 400 degree oven for 8 to 10 minutes or until no imprint remains. Makes 4 dozen. Frost with an orange icing: 2½ tbsp. soft butter, 1½ C. confectioners sugar, 1½ tbsp. orange juice, 2 tsp. grated orange rind. Blend butter and sugar, add orange juice and rind until smooth.

Harrison Moore
Mt. Pleasant, Iowa

Overnight Date Cookie

1 C. white sugar
1 C. brown sugar
1 C. butter
3 eggs
4 C. flour
1 tsp. soda

1 tsp. vanilla
Filling:
1 lb. dates
½ C. sugar
½ C. water

Filling — cook and let cool before spreading. Cream sugars, butter and eggs together thoroughly, then add sifted dry ingredients and vanilla. Chill dough. Roll out dough, spread on date mixture and roll up like a jelly roll. Let set overnight in refrigerator, and slice off and bake. Bake at 350 degree oven for 10 to 12 minutes.

Mrs. Vera Wollam
Mt. Union, Iowa

Raisin Bars No. 1

1 C. raisins
½ C. water
1 C. white sugar
½ C. shortening
1 egg
1 C. nuts
2 C. flour

1 tsp. baking powder
½ tsp. soda
½ tsp. salt
1 tsp. cinnamon
1 tsp. pumpkin pie spice
1 tsp. nutmeg

Cook raisins in the water until tender. Drain and reserve ¾ cup of liquid. Let cool. Cream shortening, sugar and egg. Sift dry ingredients and add alternately with raisin liquid to the cream mixture. Stir in raisins and nuts. Spread on greased and floured cookie with edge. 15x10x1 pan. Bake at 350 degree oven for 20 to 25 minutes. While warm spread with thin powdered sugar icing. Cut into bars.

Grace Fricke
Mt. Union, Iowa

Lemon Refrigerator Cookie

½ C. butter or margarine
 1 C. white sugar
 1 egg
 1 tsp. lemon juice or realemon

1 tsp. grated lemon rind
 1½ C. sifted flour
 ½ tsp. soda
 ¾ tsp. salt

Sift together flour, soda, and salt. Cream remaining ingredients; beat until light. Gradually add dry ingredients, mixing well. Divide dough in half. Press and mold each half into long roll about 2 inches in diameter. Wrap in wax paper and chill or freeze until firm enough to slice easily. With sharp knife slice about 1/8 inch thick. Bake on ungreased cookie sheet. Bake at 400 degree oven for 6 to 8 minutes, or until lightly browned. Makes 5 dozen.

Laura Mohr, Mt. Pleasant, Iowa

Harrison Moore, Mt. Pleasant, Iowa

Jewish Cookie

Cream together:

1 C. margarine
 1¼ C. white sugar

Add:

3 eggs—beat well

Add:

2 tbsp. cocoa

Pinch of salt

1 C. flour

1 C. nutmeats, chopped

Mix well and bake for 20 minutes at 350 degree oven, on greased and floured cookie pan. Remove from oven and next sprinkle with 2 C. shredded coconut over first part and pour 1 can Eagle brand milk evenly over coconut.

Bake for another 15 minutes. Remove from oven and frost while warm. Frosting: 3 tbsp. melted margarine, 3 tbsp. milk, 2 tbsp. cocoa, 1 tsp. vanilla, 2 C. powdered sugar. Note: These cut better while warm.

Jean Burnett

Galesburg, Illinois

Sorghum Molasses Cookie

1 C. sorghum molasses
 1 C. white sugar
 1 C. lard (heaping)
 1 egg
 1 tbsp. soda dissolved in
 ½ C. boiling water (let cool)

3½ to 4 C. flour

¼ tsp. salt

1 tsp. cinnamon

¼ tsp. ginger

¼ tsp. cloves

Cream molasses, sugar, lard, and egg thoroughly. Add soda, water, and spices. Use enough flour to make the dough easy to handle. Roll out to ¼ inch thickness and cut. Bake at 350 degree oven for 12 to 15 minutes.

Mrs. David Ross

Birmingham

No-Roll Sugar Cookies

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|-----------------------|------------------------|
| 1 C. powdered sugar | ¼ tsp. lemon flavoring |
| 1 C. margarine | 2½ C. flour |
| ¼ C. granulated sugar | 1 tsp. soda |
| 1 egg | 1 tsp. cream of tartar |
| 1 tsp. vanilla | |

Sift the flour, soda, and cream of tartar. Cream the margarine, powdered sugar, and granulated sugar. Add egg and beat well. Add vanilla and lemon flavoring. Stir in the flour mixture. Drop by teaspoon on a greased cookie sheet. Flatten each cookie with the bottom of a water glass that has been dipped in sugar. These are baked as soon as they are mixed — no need to cool dough. Bake at 350 degrees for 12 minutes.

Cecil Walkters
Mt. Pleasant, Iowa

Chocolate Drop Cookies

- | | |
|-------------------------|----------------------|
| 1 C. brown sugar | ½ C. milk |
| ½ C. melted butter | ½ tsp. soda |
| 1 beaten egg | 1 tsp. baking powder |
| 2 sq. chocolate, melted | 1½ C. flour |
| 1 tsp. vanilla | |

Sift the flour, soda and baking powder. Mix the sugar, melted butter, beaten egg, melted chocolate, vanilla and milk. Add the flour. Drop from a teaspoon on a greased cookie sheet. Bake 7 to 10 minutes at 375 degrees. Cut large marshmallows in half and place a half on top of each cookie. Put back into the oven for a couple minutes or until marshmallows are soft.

When cookies are cooled, frost with the following: 1½ C. sugar, 6 tbsp. milk, 6 tbsp. oleo. Bring to a boil for 30 seconds. Remove from heat and stir in ½ C. chocolate chips. Beat with spoon until chips are melted. Stir over cold water for about a minute and spread on cookies.

Cecil Walters
Mt. Pleasant, Iowa

Grandma Moody's Cookie

- | | |
|-----------------|-----------------------|
| 1¼ C. sugar | 2 tsp. baking powder |
| ½ C. butter | 3 C. sifted flour |
| 2 eggs | 1 tsp. vanilla |
| ¾ C. sour cream | 1 C. nutmeats |
| ½ tsp. soda | 1 C. raisins or dates |

Cream sugar, butter, eggs, sour cream, and vanilla together until light and fluffy. Stir in dry ingredients and blend in nutmeats and fruit. Drop by teaspoonfuls on greased cookie sheet. Bake at 350 degree oven for 8 to 10 minutes. Makes 5 dozen.

Laura Mohr,
Mt. Pleasant, Iowa

Mint Chocolate Chippers Cookie

$\frac{1}{2}$ C. butter or margarine	$\frac{1}{2}$ C. sifted flour
1 C. sugar	1 tsp. baking powder
1 egg	$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ C. milk	1 C. quick uncooked oatmeal
1 tsp. vanilla	1 pkg. (6 oz.) or 1 C. mint flavored chocolate pieces
$\frac{1}{2}$ C. shredded or flaked coconut	

Beat together butter and sugar until creamy. Stir in egg and vanilla. Sift together flour, B.P. and salt; gradually add to creamed mixture, stirring until well blended. Stir in milk, oats, mint chocolate pieces and coconut. Drop by teaspoonfuls on lightly greased cookie sheet. Bake at 375 degree oven for 10 to 12 minutes; cool. Makes about 4 dozen.

Brazil-Nut Crescent Cookie

$\frac{3}{4}$ C. butter	1/8 tsp. salt
$\frac{1}{4}$ C. white sugar	$\frac{1}{2}$ C. Brazilnuts (chopped fine)
2 C. flour sifted	$\frac{1}{2}$ tsp. vanilla

Cream butter, gradually add sugar. Sift together flour and salt; gradually blend into butter mixture. Stir in Brazilnuts and vanilla. Chill dough. Roll dough into rolls $\frac{1}{3}$ inch in diameter. Cut rolls into $\frac{1}{2}$ inch pieces. Shape into crescents on ungreased baking sheet. Bake at 350 degrees for 10 to 15 minutes. Roll in confectioner's sugar while still warm. Makes 4 dozen.

Honey Peanut-Butter Cookie

$\frac{1}{2}$ C. shortening	1 egg
$\frac{1}{2}$ C. honey	1 $\frac{1}{4}$ C. sifted flour
$\frac{1}{2}$ C. brown sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ C. peanut-butter	$\frac{1}{2}$ tsp. soda

Cream shortening, honey, and sugar together until light and fluffy. Add well-beaten egg. Add peanut-butter and salt. Stir in flour and soda sifted together and mix well. Form into small balls. Place upon greased cooky sheet, press with fork. Bake at 350 degree oven for 12 to 15 minutes. Makes 4 dozen.

Pumpkin Cookie

1 C. butter or margarine	2 C. sifted flour
1 C. white sugar	1 tsp. baking powder
1 C. cooked mashed pumpkin	1 tsp. soda
1 egg	1 tsp. cinnamon
1 tsp. vanilla	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ C. nutmeats (chopped)	$\frac{1}{2}$ C. dates (cut up)

Cream shortening, sugar, pumpkin, egg and vanilla until smooth. Add sifted dry ingredients and blend. Stir in nutmeats and dates. Drop by teaspoonfuls on a greased cookie sheet. Bake at 375 degree oven for 10 minutes or until golden brown. Makes about 50 cookies.

Meringue Torte Cookies

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2 egg whites
1/8 tsp. cream of tartar
1/8 tsp. salt

1 tsp. vanilla
3/4 C. sugar
6 oz. chocolate chips

Beat the egg whites, cream of tartar, and salt well. Add the vanilla and sugar and beat until very stiff. Add the chocolate chips — nuts may be added if desired. Put by spoonful on brown wrapping paper on top of a cookie sheet. Bake. Let cool slightly before removing from paper. Bake for 25 minutes at 300 degrees.

Mary Youngman
Winfield, Iowa

Dandy Snaps Cookie

1/2 C. dark molasses
1/2 C. butter or margarine
3/4 C. white sugar

1 C. all purpose flour
1 tsp. ginger
1/8 tsp. salt

Heat molasses to boiling. Add butter and cool slightly. Sift flour, sugar, ginger, and salt together. Add to molasses. Drop by 1/2 teaspoon, 3 inches apart, on greased cookie sheet. After cookies are baked remove as soon as they come from oven. Shape into rolls over handle of wooden spoon. Work quickly. If cookies harden before being shaped, put back in oven for a few seconds to soften. Bake at 350 degree oven for about 10 minutes. Yields about 7 dozen.

Confetti Cookie

1 C. white sugar
1/2 C. brown sugar
1 C. shortening
2 eggs
1 tsp. vanilla

2-1/3 C. flour
1 tsp. salt
1 tsp. soda
1/2 C. nutmeats chopped
1 C. small gum drops cut-up

Cream sugars, shortening, eggs and vanilla. Mix flour, soda, and salt to cream mixture. Stir in gum drops and nuts. Drop by teaspoonfuls onto greased cookie sheet. Dot tops of cookie with additional gum drops, if desired. Bake at 350 degree oven for about 15 minutes.

Molasses Crunch Cookie

1/2 C. butter melted
1/2 C. milk
1/2 C. unsulphured molasses
1 tsp. vanilla
3/4 C. sifted flour

1/2 tsp. baking powder
1/2 tsp. salt
1 C. sugar
1 C. rolled oats
1 C. nutmeats finely chopped

Into large bowl of electric food mixer put melted butter, milk, molasses, and vanilla. Mix well at medium speed. Sift flour, baking powder, salt and sugar; add slowly to other ingredients. Stir in by hand the oats and nutmeats. Drop by level teaspoons 2 inches apart on greased and floured cookie sheet. Bake at 375 degree oven for 6 to 8 minutes. Cool about 1 min. before removing from pan. Makes about 4 dozen.

Peanut Butter Cookies No. I

½ cup white sugar
 ½ cup brown sugar
 ½ cup shortening
 ½ cup peanut butter
 1 egg

½ tsp. vanilla
 ½ tsp. soda
 pinch salt
 1 cup flour

Has to be stiff enough to handle after mixing together all above ingredients. Make into balls about size of a walnut (small). Flatten with fork or bottom of glass dipped in flour. Bake on floured cookie sheet about 15 min. at 350 degrees. Yields 2 dozen more or less.

Mrs. Harold Overstreet
 Fulton, Missouri

Potato Chip Cookies

1 C. shortening
 1 C. brown sugar
 1 C. white sugar
 2 eggs, well beaten

2 C. flour
 1 tsp. baking soda
 2 C. potato chips, crushed
 1—6 oz. pkg. butterscotch chips

Cream shortening and sugars, add eggs, then flour and soda. Mix well, then add crushed potato chips and the butterscotch chips. Shape into balls the size of walnuts. Bake on ungreased cookie sheet. Bake 10-12 minutes at 325 degrees.

Cecil Walters
 Mt. Pleasant, Iowa

Congo Cookies

2¼ C. flour
 2½ tsp. baking powder
 ¾ C. oleo
 1 tsp. salt

2¼ C. brown sugar
 3 eggs
 1—6 oz. pkg. chocolate chips
 1 tsp. vanilla

Sift the flour, baking powder, and salt. Melt oleo, add sugar, mix and cool. Add eggs, one at a time; beat after each addition. Add rest of ingredients and pour into a greased and floured 10 x 15 cookie sheet. When cool, cut into squares. Bake for 30-35 minutes at 350 degrees.

Cecil Walters
 Mt. Pleasant, Iowa

Wheat Germ or Good Health Cookies

2 eggs or ½ c. "Egg Beaters"
 ½ c. nonfat dry milk
 ¾ c. honey plus 2 T. molasses
 1 c. corn or safflower oil
 2 t. vanilla extract
 ½ t. salt

½ c. raisins
 ½ c. chopped walnuts or pecans
 2 c. uncooked oatmeal
 ¾ c. soy flour
 1½ c. wheat germ

Whisk eggs in mixing bowl, beat in dry milk. Add all other ingredients in order. Stir to mix well. Drop by heaping teaspoonfuls onto greased or teflon cookie sheet. Bake 350 degrees about 10-15 minutes. Yields about 56 cookies.

Mrs. Roy Ollivier

Oatmeal Fudge Cookie

2 C. sugar	1 tsp. cinnamon
½ C. cocoa	½ tsp. nutmeg
½ C. margarine or butter	½ tsp. vanilla
½ C. milk	2 eggs (well-beaten)
½ tsp. salt	1 C. nutmeats (chopped)
3 C. quick-cooking oatmeal	

In large sauce-pan combine the sugar, cocoa, margarine, milk and salt, mix well, cook over medium heat 3 or 4 minutes, stirring constantly. Remove from heat and stir in oatmeal, nuts, cinnamon, nutmeg and vanilla, blend well. Drop by teaspoons 2 inches apart on lightly greased cookie sheet. Bake at 350 degree oven for 15 minutes. Remove immediately from cookie sheet. Yields 6 doz.

Ruth Snell
Winfield, Iowa

Lily's Sugar Cookies

1½ cup white sugar	3 cups flour
1 cup shortening	1 tsp. salt
2 eggs	1 tsp. soda
1 tsp. vanilla	1 tsp. baking powder
1½ cup raisins	

Boil raisins in a little water until plump. Cool and drain. Mix together sugar, shortening, eggs, vanilla and salt. Add flour, soda, and baking powder. Add raisins, roll in balls, roll in sugar. Put on cookie sheet and flatten with finger. Bake at 350 degrees for 8 minutes. Yields 3 dozen.

Frances Olson
Cook, Minn. 55723

Super Duper Chocolate Cookies

½ C. shortening	1/8 tsp. salt
2 C. sugar	4 sq. unsweetened chocolate
2 teas. vanilla	4 unbeaten eggs
2 C. flour	½ C. chopped nuts
2 teas. baking powder	

Melt shortening and chocolate; add sugar and vanilla. Add eggs, one at a time, beating well after each one. Sift together the flour, salt, and baking powder. Add to chocolate mixture — also the nuts. Mix well. Chill dough several hours. Form into small balls. Roll balls in powdered sugar. Bake at 350 degrees for 12-15 minutes.

Cecil Walters
Mt. Pleasant, Iowa

Sour Cream Sugar Cookie

1½ C. shortening	1½ tsp. soda
3 C. sugar	¼ C. milk
4 eggs	6 C. flour
6 tbsp. sour cream	1 tsp. salt
1½ tsp. vanilla	

Cream sugar and shortening, add eggs and beat well. Add vanilla and milk. Dissolve soda in sour cream, add salt to flour. Blend cream and flour to egg mixture. Drop on greased cookie sheet. Bake in 375 degree oven for 10 to 12 minutes. Yields 7 or 8 dozen.

Darlene Crile
Mt. Pleasant, Iowa

Graham Cracker Cookie

24 graham crackers
 ½ C. butter or oleo
 ½ C. Brown sugar

½ C. chopped nuts (pecan or walnuts)

Place the graham crackers on a cookie sheet. Melt together the butter and sugar until the sugar is dissolved. Pour over the crackers and then sprinkle with the chopped nuts. Watch very closely as will burn easily. Bake at 350 degree oven for 10 to 12 minutes.

Laura Mohr
 Mt. Pleasant, Iowa

Horseshoes Cookie

Shell 2 lbs. Almonds and grind coarsely
 2 Lbs. softened butter
 1 lb. powdered sugar

2½ lbs. flour (about dip for cookies:
 Grate or grind 1 vanilla stick add
 ¾ lb. powdered sugar

Mix butter, sugar and nuts, then work in enough flour until mixture isn't sticky. Make balls the size of a small walnut, roll in hand and turn into horseshoe shape. Bake on ungreased cookie sheet. Bake 325 degrees about 15 minutes just until edges are a delicate pink. While still warm, dip the cookies in dip mixture.

Esther Dannenbring
 Burlington, Iowa

Oatmeal Chip Cookies No. II

½ cup shortening
 ½ cup granulated sugar
 ½ cup brown sugar
 ½ tsp. vanilla
 1 egg
 1 tbsp. water
 1 cup sifted enriched flour

½ tsp. soda
 ½ tsp. salt
 1 cup quick-cooking rolled oats
 1-6 oz. pkg. or 1 cup semisweet chocolate pieces
 ½ cup chopped California walnuts (optional)

Cream shortening, sugars, and vanilla together. Beat in egg, then water. Add flour, soda, and salt and blend well. Stir in rolled oats, chocolate, and nuts. Drop by rounded tsp. onto a greased or teflon cookie sheet about 2 inches apart. Bake at 375 degrees 10 or 12 minutes. Cool slightly before removing from pan. Yields 3½ to 4 doz.

Brenda Turley
 Mt. Pleasant, Iowa

Peanut Butter Cookies No. II

1 C. butter
 1 C. peanut butter
 1 C. white sugar
 1 C. brown sugar

2 eggs
 2 tsp. soda
 3 C. flour

Cream the butter, peanut butter, white sugar, and brown sugar. Add eggs, flour and soda. Roll into small balls. Place on a greased cookie sheet and mash each ball with a fork that has been dipped in granulated sugar. (They should be about ½ inch thick) Bake at 375 degrees for 12-15 minutes. Yields 60-70 cookies.

Cecil Walters
 Mt. Pleasant, Iowa

Fruit Cookie

1½ C. sugar
¾ C. shortening
2 eggs
2 tbsp. milk
1 tsp. lemon or vanilla
1 C. ground raisins or dates

1½ tsp. soda
1½ tsp. baking powder
3½ C. flour
Pinch of salt

Mix first five ingredients in the usual way. Add sifted flour and the rest of the ingredients. Add fruit and nuts, blend. Drop by spoonful flatten with fork dipped in cold water. Bake in 350 degree oven for 8 to 10 minutes. Yield 4½ dozen.

Irene Larson
Fairfield, Iowa

Frying Pan Cookie

1½ C. dates (cut-up)
2 eggs (beaten)
1 C. white sugar

Cook slowly in frying pan until thick — then cool

Add: ½ tsp. salt
1 tsp. vanilla 2½ C. Rice Krispies

Roll into small balls with buttered hands, then roll into Angel-flaked cocoanut. Keep in freezer or in a rather cool spot.

Ruth Snell
Winfield, Iowa

Ginger Snap Cookie

¾ C. shortening
1 C. white sugar
1 egg
4 tbsp. molasses
2 C. flour

1 tsp. soda
1 tsp. ginger
1 tsp. cinnamon
½ tsp. salt
1 tsp. cloves

Cream together shortening, sugar and beaten egg. Add molasses and beat. Stir in dry ingredients until well blended. Refrigerate until cold about two hours. Roll into balls size of hickory nut, roll in sugar. Bake at 325 degrees for 8 to 10 minutes. Yields 4 dozen.

Laura Mohr
Mt. Pleasant, Iowa

Oatmeal Cookie No. 1

1½ sticks of margarine
2¾ C. brown sugar
2 eggs
2 C. flour
1 tsp. salt
1 tsp. soda

2 tsp. hot water
3 C. quick oatmeal
1 pkg. chocolate or butterscotch chips
1 tsp. vanilla
1 C. nutmeats(Optional)

Cream margarine, sugar and eggs and beat well. Add flour, salt to mixture. Add soda dissolved in the hot water. Sitr in oatmeal, chips, vanilla and nuts. Put in refrigerator for 1 hour or overnight if you like. Drop from spoon or roll in ball the size of walnut and put on cookie sheet. Bake at 350 degrees for about 20 minutes. Yields 5 dozen.

Dorothy Linn
Mt. Pleasant, Iowa

Chocolate Crinkles Cookie

½ C. shortening
 1 ⅔ C. white sugar
 2 eggs
 2 tsp. vanilla
 2 - 1 oz. square unsweetened
 chocolate (melted)
 ⅓ C. milk

2 C. sifted flour
 2 tsp. baking powder
 ½ tsp. salt
 ½ c. chopped nutmeats
 Small amount confectioners

Thoroughly cream shortening, sugar and vanilla. Beat in eggs then chocolate. Sift together all dry ingredients and blend in alternately with milk. Add nutmeats. Chill three hours. Form into one inch balls and roll in the confectioner sugar. Place on greased cookie sheet two inches apart. Bake in moderate oven about 325 degrees for 15 minutes. Cool slightly before removing from pan. Yields 4 doz.

Katherine Rice
Burlington, Iowa

Corn Flake Cookies

⅔ C. shortening
 1 C. brown sugar
 2 Cups flour
 1 teaspoon soda
 flavoring and salt
 1 cup white sugar

2 eggs
 2 cups corn flakes (rolled)
 ½ teaspoon baking powder
 1 pkg. of chocolate chips may be
 added

Mix shortening, sugars, and eggs. Add remaining ingredients. Drop on cookie sheet and bake at 400 from 10 to 12 minutes.

Grace Unkrich
Winfield Iowa

Cowboy Cookies

1 cup oleo
 1 cup brown sugar
 1 cup white sugar
 2 eggs
 1 tsp. vanilla
 2 cups flour (sifted)

1 tsp. baking soda
 ½ tsp. baking powder
 ½ tsp. salt
 2 cups rolled oats
 1 ½ cups choc. chips

Cream oleo and sugar until light and fluffy. Add eggs and vanilla, and beat well. Add sifted dry ingredients, oats, chop. chips. Mix thoroughly. Drop from tsp. on ungreased sheets. Bake 375 degrees for 8 to 10 min. Yields 5 doz.

Marilyn Pflughaupt
Coggon, Iowa

Drop Date Cookie

1 C. butter or Mazola oleo
 1 ½ C. Brown sugar
 2 eggs
 1 tsp. vanilla
 1 tsp. soda
 1 C. uncooked rolled oats

2 C. Flour, use ½ C. to flour
 dates
 1 Lb. dates (cut-up)
 ½ C. walnuts or hickory nuts

Mix the first four ingredients well, then add dry ingredients and blend. Sitr in the dates and nuts. Drop by spoonful on baking sheet. Keep cooled cookies in cookie jar. Bake at 350 degree oven for 12 minutes.

Lola Lundin
New London, Iowa

French Danish Puffs

½ C. butter or oleo

1 C. flour

2 tbsp. water

Mix butter, flour and water like pie crust. Shape with hands into 2 long oval strips on cookie sheet.

1 C. water

½ C. butter

1 tsp. almond extract

1 C. flour

3 eggs

Boil the water and butter. Remove from fire and add extract. Add flour and eggs, one at a time, beating well after each. Spread on top of strips. Spread powdered sugar glaze and sprinkle with chopped nuts. 350 degrees for 1 hour.

Mary Rech
San Jose, Calif.

Blue Ribbon Sugar Cookies

½ C. butter

½ C. shortening

1½ C. sugar

2 eggs

1 tsp. vanilla

1 tsp. lemon extract

3 C. flour

3 tsp. baking powder

½ tsp. salt

Cream shortening, butter and sugar. Add eggs and flavoring. Sift dry ingredients and add to rest of ingredients. Make into balls and press with a glass that has been dipped in sugar. Bake at 375 degrees for 7-8 minutes.

Mildred Long
Winfield, Iowa

Date Applesauce Bars

1 C. hot applesauce

¾ C. shortening

1 C. brown sugar

2½ C. sifted flour

1 tsp. soda

1 tsp. salt

1 tsp. cinnamon

1 tsp. vanilla

1 C. raisins

½ C. nuts

Combine applesauce and shortening. Add sifted dry ingredients, nuts and raisins. Spread out on cookie sheet and bake. Frost with powdered sugar frosting. Cut in bars. Bake at 350 degrees for 15 minutes.

Mildred Long
Winfield, Iowa

Applesauce Cookie

1 C. sugar

½ C. butter or lard

1 C. applesauce

1 egg

1 C. raisins

1 C. nutmeats (optional)

2¼ C. flour

½ tsp. salt

1 tsp. baking powder

¼ tsp. cloves

1 tsp. cinnamon

Cream sugar and shortening then add beaten egg and applesauce. Sift dry ingredients together and add to first mixture. Add raisins and nuts, blend. Drop by teaspoon on cookie sheet. Bake at 375 degrees for 10 minutes.

Katherine Rice
Burlington, Iowa

Chocolate Banana Bars

1 C. (6 oz.) Chocolate chips
 1 C. sifted flour
 ½ tsp. baking powder
 ¼ tsp. soda
 1 tsp. salt
 ½ tsp. cinnamon
 ¼ C. butter

¾ C. sugar
 1 C. mashed banana
 1 egg
 ¼ C. milk
 1 C. all bran
 1 C. nutmeats chopped

Melt chocolate chips. Sift flour, baking powder, soda, salt and cinnamon. Beat butter, sugar, banana, egg, milk, all bran, and chocolate until smooth. Add flour mixture and nuts, blend well. Spread on floured pan 9 x 13. Bake, then cool and frost if desired. Bake at 350 degree oven for about 25 minutes. Cut into bars.

Georgianna Canby
 Mt. Pleasant, Iowa

Chattanooga Chew Chews

2 C. sifted flour
 2 tsp. baking powder
 1 tsp. soda
 ½ tsp. salt
 2 egg yolks
 ½ C. shortening
 ½ C. white sugar
 ½ C. brown sugar

3 tbsp. cold water
 1 tsp. vanilla
 Topping:
 1—6 oz. pkg. semi-sweet
 chocolate chips
 1 C. brown sugar
 2 egg whites

Cream shortening, add sugars and blend well. Add egg yolks and vanilla, mix well. Sift dry ingredients and add alternately with the water to the creamed mixture. This dough will be very stiff. Press dough into a greased pan 9x12. Over dough sprinkle a pkg. of semi-sweet chocolate chips. Press chips into dough. Topping: Beat egg whites until foamy and then add brown sugar (1 cup) and beat until stiff. Spread over dough and chocolate chips. Bake in 325 degree oven for 30 to 35 minutes. Cut into bars while still warm. Makes 40 finger bars.

Wooly Bears Kitchen
 Mt. Pleasant, Iowa

Cherry Fruit Bars

Bars:
 2 tbsp. butter melted
 1 box cake mix (1 layer)
 2 eggs
 ¼ C. milk
 1 can Cherry pie filling

Topping:
 1 C. brown sugar
 2 tbsp. flour
 ½ C. coconut
 ½ C. nutmeats chopped
 2 tbsp. butter melted

Combine cake mix, eggs, milk and butter in bowl. Pour into greased pan 9 by 13. Top with cherry pie filling. Then sprinkle the mixed topping over all. Bake at 350 degree oven for 40 to 45 minutes. Cool and cut into bars.

Mrs. Daniel E. Wilbert
 Fort Madison, Iowa

Butterscotch Brownies

¼ C. butter or margarine
1 C. brown sugar
1 egg
½ C. nutmeats chopped

¾ C. sifted flour
1 tsp. baking powder
½ tsp. salt
½ tsp. vanilla

Cream shortening, sugar, and egg, mixing well. Stir into cream mixture all dry ingredients sifted together. Add nuts and vanilla and blend well. Spread in well greased and floured 8 inch square pan. Bake in 350 degree oven for 20 to 25 minutes. While warm, cut into 16 squares.

Cowboy Bars

1 C. margarine or butter
1 C. white sugar
1 C. brown sugar
1 egg
1 tsp. vanilla
½ C. milk
2 C. sifted flour

½ tsp. baking powder
1 tsp. soda
½ tsp. salt
2 C. quick cooking oatmeal
½ C. nutmeats or raisins
(optional)

Cream margarine and sugars. Add egg and vanilla. Blend. Mix dry ingredients, then add alternately with the milk. Bake in a jelly roll pan that has been greased and floured. Bake at 350 degree oven for 15 to 20 minutes. Cut into bars. May frost.

Alta Creek

Persimmon Date Bars

½ C. butter or margarine
1 C. white sugar
2 eggs
1 tsp. baking soda
1 C. persimmon pulp
2 C. sifted flour

½ tsp. each cinnamon and nutmeg
¼ tsp. salt
1 tsp. grated lemon rind
1 C. chopped dates
1 C. raisins
1 C. chopped nutmeats

Cream butter, beat in sugar. Add eggs, one at a time, beating after each addition. Stir soda into persimmon pulp; add to creamed mixture. Combine flour, spices and salt; stir into creamed mixture. Blend in lemon rind, dates, raisins and nuts. Bake at 350 degree oven for 30 minutes. Cut into bars.

Mrs. Robert Gulick
Stockton, California

Taffy Bars

1 C. butter or margarine
1 C. brown sugar
1 egg yolk or 1 whole egg

2 C. flour
¼ tsp. soda

Cream shortening and sugar. Add beaten egg. Add dry ingredients, mix well. Flatten dough in large baking pan. Bake at 375 degree oven for 15 to 20 minutes. Frost with a chocolate icing immediately after removing from oven.

Dorothy Brickey
Mt. Pleasant, Iowa

Raisin Bars No. II

1 C. raisins
2 C. water
1 C. sugar
2 tbsp. butter or oleo
2 C. flour

1 tsp. soda
½ tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
½ C. nutmeats

Simmer raisins and water for about 10 minutes or until you have one cup of juice. Set aside until cooled. Mix together sugar and butter, then add raisins and juice. Sift dry ingredients and add to cream mixture. Stir in nutmeats. Batter will be thick, press into cookie sheet with edge. Bake and while warm spread with a powdered sugar icing. (Lemon flavoring is good.) Cut into bars. Bake at 350 degree oven for about 15 to 20 minutes.

Zella Youngman, Burlington, Ia.
Mrs. David Ross

Old-Fashioned Raisin Bars No. III

1 C. raisins
1 C. water
Bring to boil, then stir in ½ C. shortening. Cool to lukewarm. Stir in 1 C. sugar and 1 beaten egg.
Add dry ingredients:
1¾ C. flour

1 tsp. soda
1 tsp. cinnamon
¼ tsp. salt
½ tsp. nutmeg
½ tsp. allspice
¼ tsp. cloves
½ C. nutmeats

Spread in a 15½ by 10½ pan. Bake at 375 degree oven for 12 minutes. Cut into bars.

Mrs. Vera Wollams
Mt. Union, Iowa
Mrs. Daniel Wilbert
Fort Madison, Iowa

Pumpkin Bars

2 C. sugar
4 eggs
2 C. canned pumpkin
1 C. salad oil
2 C. flour
2 tsp. baking powder

1 tsp. soda
½ tsp. salt
2 tsp. cinnamon
½ C. nutmeats chopped
(optional)

Sift dry ingredients including sugar into large bowl. Mix eggs, pumpkin, and oil. Then add to the dry mixture, blend well. Pour into two greased and floured cake pans 9x13. Serve plain or frost. Frosting: Cream 3 oz. pkg. of softened cream cheese with ¾ stick of butter or oleo. Add 1 tsp. milk, 1 tsp. vanilla and 1 and ¾ C. of powdered sugar. Blend well. Frost bars after cooling. Cut into bars. Bake at 350 degree oven for 25 minutes.

Mary Everts
Mt. Pleasant, Iowa

Frosted Cream Bars

½ C. white sugar
 ½ C. shortening (lard or butter)
 1 C. sour milk
 1 C. molasses

1 tsp. soda
 1 tsp. cinnamon
 2 C. flour

Mix all together well, no eggs in this recipe. Bake on large cookie sheet with edge. Bake until top springs back when touched. Frost with powdered sugar icing. Bake 350 degree oven for about twenty minutes. Makes 24 squares.

Elsie Schuerman
 Mt. Pleasant, Iowa

Daisy Bars

2 C. sugar
 2 eggs
 1 can tall pineapple (crushed)
 Scant ½ C. cooking oil
 1 tsp. vanilla
 1 tsp. soda
 2 C. flour

Topping:
 1 C. sugar
 ⅔ C. evaporated milk
 1 stick margarine
 Boil 5 minutes — stir constantly
 mix in 1½ C. coconut.

Combine all ingredients above and bake. Be sure to let cake cool before putting the topping on. Bake at 325 degree oven for 30 to 40 minutes or until golden brown.

Jerry King
 Mt. Pleasant, Iowa

Dipsy Doodles Bars

1 stick margarine
 1 C. graham cracker crumbs
 1—6 oz. pkg. chocolate chips
 1—6 oz. pkg. butterscotch chips

1 C. nutmeats chopped
 1 C. coconut
 1 can Eagle brand milk
 (sweetened)

Melt margarine in pan (9x12x2), sprinkle over the margarine the graham cracker crumbs. Pat down. Put a layer of chocolate chips, a layer of butterscotch chips, the nutmeats, and coconut. Then drizzle over the top the Eagle Brand sweetened condensed milk. Bake at 350 degree oven for about 30 minutes until delicately brown. Cut in squares.

Esther Dennenbring
 Burlington, Iowa

Peanut Butter Cereal Cookie (No-Bake)

Melt one 6 oz. pkg. of butterscotch chips with ½ C. peanut butter. Add 4 C. cornflakes and as many spanish peanuts as you wish. Drop by spoonful on a waxed paper to cool.

Mrs. Virgil Johnson

Banana Bars No. II

½ cup margarine
 2 ripe bananas (mashed)
 1 cup of sour cream (commercial
 is best)
 2 cups flour

1 teaspoon soda
 1½ cups white sugar
 2 eggs
 1 teaspoon vanilla
 ½ teaspoon salt

Mix margarine, sugar, eggs and bananas together. Add the sour cream alternately with the dry ingredients. Bake in a jelly roll pan 350 degrees for 25 minutes. Cut while warm. Makes 2½ dozen.

Mrs. Dale Nau
 Danville, Iowa 52623

Banana Bars No. I

¼ C. margarine
 ⅓ C. mashed bananas
 ¾ C. sugar
 1 egg
 ¼ C. milk

1 C. flour
 ½ tsp. baking powder
 ½ tsp. salt
 ¼ tsp. soda
 ½ C. nut meats

Cream margarine, add bananas. Blend in egg and beat well. Sift dry ingredients; and add alternately with the milk. Stir in nuts. Spread in well greased 9x9 pan. Bake 350 degrees for 20 minutes or until lightly brown. Frost when cool. Cut into 16 bars.

Mrs. W. A. Young
 Mt. Pleasant, Iowa

Unbaked Cookies

2 cups sugar
 ½ cup butter
 ½ cup milk
 3 cups uncooked quick oatmeal

1 cup coconut
 5 tbsp. cocoa
 1 tsp. vanilla
 ½ cup chopped nuts

Combine sugar, butter, milk in saucepan. Bring to a boil and allow to boil 3 minutes. Have oats, coconut, cocoa, vanilla and nuts in mixing bowl. Pour the hot mixture over these ingredients and stir until all is blended well. Drop from tsp. on waxed paper, allow to cool completely before trying to eat. Work fast when dropping on paper as they stiffen fast. Makes 4 dozen plus.

Mrs. Lester Turley
 Route 2, Fulton, Missouri 65251

Tennessee Brownies

Melt together:

1 stick margarine

2 squares chocolate (cool)

Mix:

2 well beaten eggs

1½ C. sugar

1 tsp. vanilla

¼ C. flour

1 tsp. salt

Add margarine and chocolate to egg mixture, then add flour and salt. Pour into greased 9x13 pan. Bake 350 degrees for 26 minutes. Cool. Middle layer: ¼ C. margarine, 2 C. powdered sugar and 2 tbsp. milk. Spread over the cooled brownies. Glaze: Melt together 1 square chocolate and 2 tbsp. margarine. Cool before spreading on top of sugar layer. Refrigerate for 15 min., cut into small squares. Very rich.

Wooly Bears Kitchen

Mt. Pleasant, Iowa

Toll House Marble Squares

¾ C. flour

1 C. rolled oats

½ tsp. soda

½ tsp. salt

½ C. soft butter or oleo

1 C. chocolate chips

6 tbsp. white sugar

6 tbsp. brown sugar, (packed)

½ tsp. vanilla

¼ tsp. water

1 egg

½ C. chopped nuts

Mix together flour, oatmeal, soda, and salt. Set aside. Blend sugars, butter, vanilla, water and beaten egg. Add flour mixture. Mix well. Add nuts. Spread in greased 9x13 inch cake pan. Sprinkle chocolate chips over top of batter. Bake in 375 degree oven for 2 minutes. Remove from oven, run knife through batter both ways to marbleize. Return to oven and continue baking for 12 to 15 minutes more. Cool and cut in squares.

Mrs. Lee Roy Scarff

Mt. Pleasant, Iowa

No-Bake Oatmeal Dandies

1 C. raisins

1½ C. quick oatmeal uncooked

3 C. miniature marshmallows

½ C. chunk style peanut butter

¼ C. honey

3 tbsp. butter or margarine

Line 9-inch square pan with aluminum foil; greased. Melt marshmallows with peanut butter, honey, and butter in top of double boiler over hot (not boiling) water, stirring occasionally until smooth; remove from heat. Stir in oatmeal and raisins. Spread evenly in prepared pan; chill until firm. Remove foil and cut into squares. Makes about 3 dozen.

Harrison Moore

Mt. Pleasant, Iowa

Apricot Balls (No-Bake)

1½ C. dried apricot 2 C. flake coconut
 ⅔ C. Eagle-brand sweetened Small amount of powdered sugar
 milk

Grind apricots; mix apricots, coconut and milk. Form into balls and roll in powdered sugar. Chill. (These are a delicious addition to a 'goodie' tray at Christmas time.)

Laura Mohr
 Mt. Pleasant, Ia.

Peanut Butter Bars (No-Bake)

Melt ¾ large Hershey Bar (set just till sugar is dissolved.
 aside) Stir in 12 oz. jar of Chunky
 ¾ C. sugar peanut butter
 ¾ C. white Karo syrup Pour over 4 C. of Special K
 Bring above ingredients to a boil

Put in 9 x 12 pan and frost with the melted candy. Cut into bars.

Doris White

BELIEFS

I believe in work; for discontent and labor are not often companions.

I believe in thrift; for to store up a little regularly is to store up character as well.

I believe in simple living; for simplicity means health and health means happiness.

I believe in loyalty; for if I am not true to others, I cannot be true to myself.

I believe in a cheerful countenance; for a sour face is grouchy.

I believe in holding up my chin; for self-respect commands respect from others.

I believe in keeping up courage; for troubles flee before a brave front.

I believe in bracing up my brother; for an encouraging word may save the day for him.

I believe in living up to the best that is in me; for to lower the standard is to give up the fight.

—Calvin Coolidge

ELEPHANT STEW

1 elephant (medium size)

2 rabbits (optional)

Salt and pepper

Cut the elephant into small bite-size pieces. This should take about two months. Add enough brown gravy to cover. Cook over kerosene fire for about four weeks at 465 degrees.

This will serve thirty-eight hundred people. If more are expected, two rabbits may be added, but do this only if necessary as some people do not like to find a hare in their stew.

PIES



Center
North

The Secret of Success in Making Fruit Pies

To prevent soaking of the crust in berry pies:

1. Sprinkle bottom with flour.
2. Bake quickly.

To keep juice from boiling over:

1. Mix flour or tapioca with berries.
2. Drain off excess juice before putting berries in crust.
3. Seal edges of top and bottom crusts together.

The Secret of Successful Meringue Pie

To keep filling smooth and thick:

1. Blend thickening agent (cornstarch or flour) with the sugar.
2. Stir filling constantly while cooking. Be sure to let mixture come to a boil before adding eggs.
3. Never put lemon juice in at beginning. It is likely to react with the cornstarch or flour and cause the filling to become thin.

To keep meringue from shrinking:

1. Use correct proportion of sugar and egg whites—2 level tablespoons to each egg white.
2. Add sugar gradually and beat until very smooth.
3. Bake meringue slowly. Allow 10 to 20 minutes.

The Secret of Successful Custard Pie

To prevent soaking of bottom crust:

1. Brush with beaten egg white.
2. Use scalding milk and pour warm filling into crust.
3. Start baking in a hot oven. Reduce temperature to cook filling.

To prevent separation of filling:

1. Bake slowly after ten minutes of high temperature needed to set the filling.
2. Remove as soon as the filling is thoroughly done. Test by slipping in silver knife. If it comes out clean the filling is done.
3. Evaporated milk (diluted with water) makes the filling more velvety than bottled milk.

No-Crust Coconut Pie

- | | |
|----------------------|--------------------------|
| 4 eggs | ½ C. flour |
| ½ C. sugar | Pinch of salt |
| ½ tsp. baking powder | 1 tsp. vanilla |
| 2 C. milk | 1 C. Angel Flake coconut |
| ¼ C. melted butter | |

Beat eggs with sugar until light. Add melted butter, sifted dry ingredients and vanilla. Add coconut. Grease and flour pie pans before pouring in pie mixture (This makes its own crust in bottom of pan while it bakes) Bake at 350 degrees for 25 minutes until firm in middle. Makes 2—9 inch pies.

Mildred Long
Winfield, Iowa

Harvest Table Apple Pie

- | | |
|-------------------------|---------------------|
| 6 medium apples, sliced | 3 tbsp. sugar |
| 1 tbsp. cornstarch | 3 tbsp. melted oleo |
| 1 tsp. cinnamon | ⅓ C. white syrup |
| ¼ tsp. salt | |

Fill bottom shell of pie pan with apple slices. Combine cornstarch, cinnamon, salt, sugar, oleo and white syrup. Pour over apples. Cover with top crust and bake at 425 degrees 45 minutes or until crust is browned and apples tender. Remove from oven.

Topping:

- ¼ C. brown sugar
- 2 tbsp. flour
- 2 tbsp. softened oleo
- 3 tbsp. white syrup
- ¼ C. chopped nuts.

Mix these ingredients and spread over top of pie; return to oven for 10 minutes or until topping is bubbly. (A good idea to place the pie pan on a cookie sheet to catch any topping that may run off.)

Banana Split Pie

- | | |
|---------------------|---|
| 1 C. flour | 2 cans No. 303 unsweetened
crushed pineapple |
| 1 stick margarine | 2 or 3 bananas |
| 2 C. powdered sugar | 2 pkgs. Dream Whip |
| 2 eggs | Nutmeats |
| 2 sticks margarine | |
| 1 tsp. vanilla | |

Drain the pineapple overnight. Mix the flour and stick margarine as pie crust. Pat into 9 x 13 pan. Bake 350 degrees for 15 minutes. Cool. Beat the powdered sugar, 2 sticks margarine, eggs and vanilla for 20 minutes. Pour over crust. Pour the drained pineapple over sugar-butter mixture. Slice bananas and place on pineapple. Put Dream Whip on top. Sprinkle with nuts and chill.

Carolyn Heim
North Royalton, Ohio

Lemon Pie

6 eggs
1¼ C. sugar

Juice of 1½ lemons
2 tbsp. butter

Beat eggs until frothy. Add sugar and continue beating until sugar is well blended with the eggs. Add lemon juice, beat this into mixture. Add butter (melt butter so that it will blend better). Pour into an unbaked pastry shell and bake. Bake at 375 degrees until knife inserted half from center to edge comes out clean.

Harrison Moore
Mt. Pleasant, Iowa

Maple Pumpkin or Squash Pie

1 C. pumpkin or squash, pureed
1 tbsp. cornstarch
½ tsp. cinnamon
½ tsp. nutmeg
¼ tsp. salt

1½ C. maple syrup
½ C. milk
⅓ C. sugar
1 tbsp. melted butter
2 eggs, beaten

Beat pumpkin or squash smooth. Sift into this mixture the cornstarch, cinnamon, nutmeg, sugar and salt. Mix thoroughly. Add melted butter, milk and maple syrup and mix. Stir beaten eggs into the filling. Pour into a 9-inch unbaked pie crust and bake for 15 minutes at 450 degrees. Then lower to 325 degrees and continue baking for 40 minutes or until done.

Harrison Moore
Mt. Pleasant, Iowa

Maple Syrup Pie

2 tbsp. flour
2 tbsp. butter
2 egg yolks
One-eighth tsp. salt
1½ C. maple syrup

½ tsp. vanilla
1 C. chopped walnuts
1 baked pie shell
Whipped cream

Cream butter and flour. Add egg yolks, salt, syrup and cook in double boiler until thick. Add nutmeats and vanilla. Pour into baked pie shell and top with whipped cream. Makes 1 pie.

Royal Mincemeat Pie

2 eggs, slightly beaten
¾ C. evaporated milk
2 tbsp. molasses
¼ C. sugar

1 lb., 14 oz. jar mincemeat
2 tbsp. flour
9-inch baked pie shell

Dust the flour evenly over the bottom and sides of the baked pie shell, making certain that the portion that will come in contact with filling is covered. Mix remaining ingredients together. Pour into the baked pie shell. Cook 2 minutes on bottom shelf.

Fresh Peach Pie

1½ C. chopped peaches
¾ C. sugar
1 tbsp. gelatin

One-eighth tsp. salt
Juice of 1 lemon
½ C. cream, whipped

Combine peaches and sugar. Let stand 30 minutes. Soften gelatin in ¼ C. cold water and add ½ C. boiling water. Let cool. Add peaches, salt, and lemon juice. Chill partially. Fold in whipped cream. Pour into baked pie crust and refrigerate. Top as desired. Makes 1 pie, 6 servings.

Connie Taylor
Mt. Pleasant, Iowa

French Strawberry Pie

1 baked 9" pie shell
1-3 oz. pkg. cream cheese
3 tbsp. cream
1 Qt. strawberries

1 C. sugar
1 C. whipping cream
2 tbsp. cornstarch
Few drops lemon juice

Blend the cream cheese and cream until soft and smooth. Spread over cooled pie shell. Wash and hull the berries. Select one half of the best ones. If they are large, slice in half. Add sugar to the rest and let stand until juicy. Mash, then add cornstarch and lemon juice. Cook until thick and transparent, stirring constantly. Cool and put half over the cream cheese. Arrange berries in pie shell and pour remaining sauce over the berries and chill. Serve with whipped cream or Dream Whip. Yields 1 pie: 6-8 Servings.

Candy Jericho
Mt. Pleasant, Iowa

Macaroon Pie

3 eggs
⅓ c. sugar
1 C. brown sugar
2T. butter

1 tsp. vanilla
⅔ C. quick oatmeal
⅔ C. coconut

Mix first 5 ingredients and beat well. Add oatmeal and coconut. Pour into unbaked pie shell. Cover with ground nut meats. Bake for 30 minutes at 350 degrees — until crust is brown and the filling cracks. Cool and serve with whipped topping.

Helen Tackenberg
Pearl Metzger
Mt. Pleasant, Iowa

Ice Cream Pumpkin Pie

Graham cracker crust for 9 inch pie
1 C. pumpkin
½ C. brown sugar

½ tsp. salt
⅓ tsp. ginger
½ tsp. cinnamon
1 quart softened vanilla ice cream

Mix pumpkin, brown sugar, salt, ginger and cinnamon together. Then blend in thoroughly the softened vanilla ice cream. Pour into the graham cracker crust and freeze.

Oatmeal Pie

- | | |
|--------------------------|-----------------------|
| 2 eggs | 1/2 C. coconut |
| 1/2 stick melted oleo | 3/4 C. oatmeal(quick) |
| 1 C. sugar | 1 tsp. vanilla |
| 1/2 C. milk | pinch salt |
| 3/4 C. Karo syrup (dark) | 1 unbaked pie shell |

Beat eggs till foamy, add syrup, sugar, salt and oleo. Then add vanilla, oatmeal, coconut and milk — mix up good. Pour into pie shell. Bake at 350 degrees until center of pie is firm. Yields 1 pie.

Mrs. June Helm
Mt. Hamill, Iowa

"Store-Away" Pumpkin Filling

- | | |
|-------------------------------|-------------------------|
| 1 can of Pumpkin (3 1/2 cups) | 1/2 tsp. cloves |
| 1 cup sugar | 1/2 tsp. allspice |
| 1 tsp. salt | 1/2 cup dark corn syrup |
| 1 tsp. ginger | 1 qt. milk. |
| 1 tsp. cinnamon | |

Mix altogether cook slowly, stirring, until it boils well. Cool, put in covered jar in icebox. For 1 pie use 2 1/2 cups and add 2 well-beaten eggs. Fill unbaked shell, bake 450 degrees for 10 minutes, then 350 degrees for 30 minutes or till set. Keeps for a week, makes 3 pies with only 1 cup sugar. I got this recipe during "sugar-rationing-- and use it all the time.

Mrs. R.X. Earnest
New London, Iowa

Pumpkin Chiffon Pie

- | | |
|-------------------------------|-------------------|
| 1/2 C. canned pumpkin | 2 tsp. cinnamon |
| 1 C. brown sugar | 1/2 tsp. ginger |
| 3 egg yolks (slightly beaten) | 1/4 tsp. allspice |
| 1/2 C. milk | 1/2 tsp. salt |
| 1 tbsp. gelatin | 3 egg whites |
| 1/4 C. cold water | 2 tbsp. sugar |

Cook pumpkin, sugar, egg yolks, milk, salt and spices over low flame until thickened. Add gelatin which has been softened in 1/4 C. cold water. Cool mixture until it begins to thicken. Beat egg whites, and sugar as for a meringue and fold into pumpkin mixture. Pour into baked pie shell. Refrigerate. Top with whipped cream. Yields 1 pie. Serves 6.

Connie Taylor
Mt. Pleasant, Iowa

Raisin Cream Pie

- | | |
|-------------------------|----------------|
| 1/2 C. seedless raisins | 2/3 C. sugar |
| 2 C. water | 3 egg yolks |
| 3 tbsp. flour | 2 tbsp. butter |

Cook raisins in 1 cup water until raisins are tender. Add the other cup of water, the flour, sugar, egg yolks and cook until thick. Add the butter. Put in baked crust, meringue on top and bake until light brown.

Irene Hawthorne
Morrison, Illinois

Rhubarb Custard Pie

2 C. chopped rhubarb
1 C. sugar
1/8 tsp. salt

1 tbsp. flour
1 egg, beaten

Mix sugar, salt, flour, and beaten egg. Add to rhubarb. Pour into unbaked pie crust and bake until a knife inserted halfway between center and edge comes out clean. Bake at 350 degrees for approximately 40 minutes.

Eloise Hoskins
Dix, Ill.

Shaker Lemon Pie

Pastry for 2 crust pie
2 lemons

2 C. sugar
4 eggs, beaten

Slice lemons paper thin, rind and all. Remove seeds and quarter the slices. Place in mixing bowl; mix in sugar. Let stand 2 hours or longer. Heat oven to 450 degrees. Add eggs to lemon mixture, blend thoroughly. Pour into 9 inch pie tin lined with half of the pastry. Cover with top crust, cut steam vents. Bake at 450 degrees for 15 minutes; reduce heat to 350 degrees. Bake 30 minutes longer.

Margaret Rommel

Coconut Meringue Shell

2/3 cup Baker's Angel Flake
Coconut
1/4 cup Powdered sugar
2 egg whites

1/4 tpsps. cream of tartar
Dash of salt
2/3 cup granulated sugar
1/2 tsp. vanilla

Roll coconut in just enough powdered sugar to coat lightly; set aside. Combine egg whites, cream of tartar. Add granulated sugar, a little at a time, beating well after each addition. Then continue beating until mixture will stand in very stiff peaks. Fold in vanilla and the sugar-coated coconut. Spread on bottom and sides of a lightly greased 8 or 9" pie pan. Bake in slow oven (325) about 30 minutes or until meringue feels dry and firm. Cool.

Esther Beck
Danville, Iowa

Unbaked Coconut Crust

1 1/2 cups Baker's Fine Grated Coconut
OR
2 cups Baker's Angel Flake Coconut

1/2 cup unsifted confectioner' sugar
3 tbsps. melted butter or oleo

A tinted crust may be had by mixing 3 or 4 drops food coloring with coconut and sugar; then add butter or oleo.

Combine coconut and sugar. Gradually stir in butter; mix thoroughly. Press over bottom and sides of an oiled 8 or 9" pie pan. Chill until firm. To easily remove pieces of pie from pan, quickly dip bottom of the pie pan into lukewarm water.

Esther Beck
Danville, Iowa

No Roll Pie Crust

¼ C. milk
1 tsp. sugar
1 pinch of salt

½ C. cooking oil
1½ C. flour

Mix as usual. Place in pie pan and shape to fit.

Mrs. Everett Wright

Pat in Pan Pie Crust

6 C. flour
4 level tsp. salt
6 level tsp. sugar

2 C. oil
8 tbsp. milk

Mix together flour, salt and sugar. In bowl mix oil and milk. Add dry ingredients and mix well. Pat in pan. (This mixture can also be used as a topping on fruit pies). Yields 5 crusts.

Ada Hendricks

Never Fail Pie Crust

3 C. flour
1 tsp. salt
1 C. lard

1 egg
5 tbsp. water
1 tbsp. vinegar

Blend flour, salt and lard. Add slightly beaten egg, water and vinegar. This can be kept in refrigerator several days.

Mary Youngman, Ada Hendricks

Pie Topping

½ stick of pie crust mix
½ C. brown sugar

½ C. nutmeats
1 tbsp. flour

Mix together thoroughly and sprinkle over top of pie. Bake until bubbly brown. Yields 1 pie topping.

Mrs. Doris Cline

Fool Proof Meringue

3 egg whites
6 tbsp. sugar
1 tbsp. corn starch

2 tbsp. cold water
½ C. boiling water
Pinch of salt - flavoring

Mix corn starch with cold water. Add boiling water; cook until clear. Set aside to cool. Beat egg whites until thick; gradually add sugar, salt and flavoring. Beat until glossy. Fold in cornstarch mixture. Spread on pie filling. Bake until nicely browned. Enough for 2 pies. Note: Always have filling cold before you spread on the meringue.

Mrs. David Ross
Grace Watson

Fresh Peach Pie

Crust:

1 C. flour, heaping
 ½ C. margarine
 ¾ tsp. powdered sugar

Blend together and press into 9 or 10 inch pie pan. Bake for 20 minutes at 350 degrees. Cool.

Filling:

¾ C. sugar
 3 tbsp. cornstarch
 3 tbsp. light Karo

1½ C. water
 4 tbsp. peach flavor gelatin
 2 tbsp. lemon juice
 1 drop orange food coloring

Mix sugar, cornstarch, Karo, water, lemon juice. Bring to a boil and cook 6 minutes or until clear, stirring constantly. Add gelatin and coloring. Cool mixture. Clean and slice peaches in baked crust and pour cooled filling over peaches and allow to set. Serve with whipped cream.

Mary Rech
 San Jose, Calif.

Superb Strawberry Pie

Crust:

1 C. flour, heaping
 ½ C. margarine
 ¾ tsp. powdered sugar

Blend together and press into 9 or 10 inch pie pan. Bake for 20 minutes at 350 degrees. Cool.

Filling:

1 C. sugar
 3 tbsp. plus 2 tsp. cornstarch
 3 tbsp. Karo

1½ C. water
 4 tbsp. strawberry gelatin
 2 drops red food coloring
 1 Qt. fresh strawberries

Mix sugar, cornstarch; add Karo and water. Bring to a boil and cook 6 minutes or until clear, stirring constantly. Add gelatin and coloring. Cool mixture. Clean and slice strawberries into pie crust. Pour cooled filling sauce over berries and allow to set. Serve with whipped cream.

Mary Rech
 San Jose, Calif.

French Apple Pie

1—9-inch unbaked pastry shell

¾ cup sugar
 1 tsp. cinnamon
 ¼ tsp. nutmeg

6 cups peeled apple slices

½ C. butter
 ½ C. brown sugar
 1 C. sifted flour

Combine the sugar, cinnamon, nutmeg, and apples. Heap in an unbaked pastry shell. Cream butter and brown sugar together and cut in flour. Sprinkle over apples. Bake at 375 degrees (moderate) about 40 minutes or until apples are tender. Serves 6.

Mrs. Leo Turley
 Mt. Pleasant, Iowa

"Can't Tell a Lie" Cherry Pie

3 C. canned sweet cherries with
juice
 $\frac{2}{3}$ C. sugar
2 tbsp. flour
2 tbsp. cornstarch

$\frac{1}{4}$ tsp. salt
1 tbsp. lemon juice
1 tbsp. butter or oleo
Pastry for 2-crust pie

Drain juice from cherries and heat to boiling point. Mix sugar, flour, cornstarch and salt and add to the cherry juice. Cook until thickened, stirring constantly. Cool slightly and add lemon juice, butter and cherries. Pour into pie crust. Bake at 425 degrees for 30-35 minutes.

Harrison Moore

Frozen Black Bottom Pie

1 C. chocolate chips (6 oz. pkg.)
 $\frac{1}{2}$ C. milk
16 marshmallows

1 tsp. vanilla
 $1\frac{1}{2}$ C. whipped cream
1-8 inch pastry shell

Reserve 1 tbsp. of chips for garnish. Put remaining chips, milk and marshmallows in top of double boiler. Cook over boiling water, stirring occasionally, until mixture is melted and smooth. Remove from heat; stir in vanilla. Chill. Add one cup whipped cream to chilled chocolate mixture and pour into pie shell. Spread the remaining whipped cream on top. Press remaining chips into whipped cream for polka dot effect. Chill for at least one hour. Can be frozen. Makes 1-8 inch pie.

Fudge Pie

1 C. sugar
2 tbsp. flour
3 heaping tbsp. cocoa
 $\frac{1}{2}$ C. milk

2 eggs, separated
3 tbsp. melted butter
1 tsp. vanilla

Mix sugar, flour, cocoa, milk, egg yolks, melted butter and vanilla well. Fold in beaten egg whites. Pour into unbaked pie shell and bake. Bake at 350 degrees until firm.

Chocolate Angel Pie

1 pkg. (4 oz.) Baker's German
Sweet Chocolate
3 tbsps. water
1 tsp. vanilla

1 C. whipping cream or 1 pkg.
Dream Whip
1 8" pie shell (I prefer Unbaked
Coconut Crust)

Melt chocolate in water in saucepan over very low heat, stirring constantly. Cool until thickened. Then add vanilla. Whip cream and fold into chocolate mixture. Pile into shell. Chill. Serves 6-8.

Esther Beck
Danville, Iowa

Smooth as Silk Pie (Chocolate)

1 pkg. — 12 oz. chocolate chips	3 eggs
$\frac{3}{4}$ C. butter or oleo	1 baked pie shell
1 C. powdered sugar, sifted	Whipped cream and shredded
One-eighth tsp. salt	chocolate for garnish
2 tsp. vanilla	

Melt the chocolate chips over hot water. Cool. Place butter at room temperature. Beat butter, powdered sugar and salt at high speed on electric mixer for 10-15 minutes. Mixture should be thick and fluffy at this time. Fold in eggs, one at a time, beating three minutes after each addition. Add vanilla and cooled chocolate. Pour into baked pie shell. Top with whipped cream and decorate with shredded chocolate or chocolate chips.

Harrison Moore

Mother's Cream Pie

1 unbaked pie shell	1 C. thick cream
$\frac{3}{4}$ C. sugar	2 egg whites, beaten
1 heaping tbsp. flour	

Mix and fold in 2 egg whites, beaten. Bake in unbaked pie shell. Bake in 400 degree oven until set. Yields 1 pie.

Doris Glover

Custard Pie

2 C. scalded milk	1 unbaked pastry shell
3 eggs or 6 yolks	$\frac{1}{2}$ C. sugar
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ tsp. nutmeg
$\frac{1}{2}$ tsp. vanilla extract	

Scald milk in double boiler. Beat eggs or egg yolks slightly and combine with sugar, salt, nutmeg, and vanilla. Add to milk; mix well and pour into unbaked pastry shell.

Bake 10 minutes, reduce heat to moderate 325 degrees about 35 minutes or until center of custard is firm. Serve hot or cold. If not chilled, unbaked pie shell may be brushed with beaten egg whites and put in hot oven for 3-5 minutes to help prevent a soggy crust. Yields one 9" pie.

Lola Lundin

Pecan Pie

3 eggs slightly beaten	$\frac{3}{4}$ C. cut-up pecans
1 C. sugar	1 tsp. vanilla
1 C. blue label Karo	$\frac{1}{8}$ tsp. salt

Mix in order as listed. Pour into an unbaked pie shell. Bake in 350 degree oven about 45 minutes.

Esther Dannenbring
Burlington, Iowa

Graham Cracker Pie

1 C. graham cracker crumbs	¼ tsp. salt
½ C. coconut	1 tsp. vanilla
½ C. nuts	1 C. sugar
4 egg whites	

Combine the crumbs, coconut and nuts. Beat until stiff peaks the egg whites with the salt. Then add the vanilla. Fold in the sugar. Combine the two mixtures and bake in 9 inch greased glass pie pan. Bake at 325 degrees for 35 minutes. Serves 6.

Mrs. Thornton McLeran
Mt. Pleasant, Iowa

Grasshopper Pie

½ -¾ box chocolate wafers	24 large marshmallows
2-4 tbsp. butter, melted	½ C. milk
4 tbsps. creme de menthe	2 Tblsps white Creme de Cocoa
1 C. whipping cream, whipped	

Crush cookies into crumbs, blend in butter. Press mixture into 8" pie pan. Melt marshmallows in milk over hot water in double boiler. Cool. Stir in Creme de menthe and cocoa. Fold in whipped cream; pour into crumb pie shell and freeze. Serve partially frozen. Serves 6-8.

Mary E. Longanecker
Mt. Pleasant, Iowa

Huckleberry Pie

1 pint canned (or frozen) huckleberries	4 rounded tbsp. corn starch
2½ C. sugar	1 C. light cream (or Carnation milk)
½ tsp. salt	2 tbsp. butter
4 tbsp. vinegar	

Mash berries. Add sugar, salt and vinegar. Cook 5 to 10 minutes. Dissolve corn starch and stir into berries. Add the cream and butter. Cool and pour into unbaked pie shell. Top with crust. Bake until crust is brown. Start at 425 degrees for 15 minutes; lower heat to 350 degrees until finished. (If frozen berries are used, add 1½ cups water and cook until tender.) Makes 1 pie.

Mrs. Max E. Lance
Mt. Pleasant, Iowa

Lemon Chess Pie

2 C. sugar	¼ C. milk
1 tbsp. flour	¼ C. butter, melted
1 tbsp. white cornmeal	4 tbsp. grated lemon peel
4 eggs	¼ C. lemon juice

Combine sugar, flour and cornmeal in big bowl. Toss lightly with fork to mix. Add eggs, butter, milk, lemon juice and peel. Beat with rotary or electric beater until smooth and thoroughly blended. Pour into 9" pie shell and bake in 375 degree oven 35 to 40 minutes. Serves 6 to 8. Yields 1 pie.

Connie Taylor
Mt. Pleasant, Iowa

Ever Good Pie

2 C. sugar
1 C. nuts chopped
1 C. raisins

3 eggs
1 cube margarine
1 tsp. vanilla

Mix all together, put into unbaked pie crust. Cook slow until crust is brown. Bake 1 hour.

Mrs. Robert Gulick
Stockton, California

Rhubarb Pie

Pastry for 2 crust pie
Sufficient rhubarb (cut in $\frac{1}{2}$ in. pieces) to fill 9 inch pie tin
2 C. sugar

$\frac{1}{3}$ C. flour
Dash of salt
Pinch of soda

Mix sugar, flour, salt and soda. Pour over rhubarb. Let stand for $\frac{1}{2}$ to 1 hour. Stir well. Fill unbaked pie shell. Top with crust or make lattice top. Bake at 450 degrees for 40 minutes. Yields 1 pie.

Margaret Rommel

Strawberry Parfait Pie

1 Package strawberry gelatin
1 C. hot water
 $\frac{1}{2}$ C. cold water

1 pint strawberry ice cream
1 C. fresh strawberries, sliced
1 baked pie shell

Dissolve one package strawberry gelatin in one cup hot water. Add $\frac{1}{2}$ cup cold water; stir. Add 1 pint strawberry ice cream. Stir until melted. Chill mixture in refrigerator until it begins to thicken and mound when spooned (20-30 minutes). Gently fold in 1 cup sliced fresh strawberries. Pour into cooled, baked 9 inch pastry shell. Chill until firm, about 20 to 25 minutes. Trim with whipped cream, if desired.

Esther Dannenbring
Burlington, Iowa

Quick Coconut Crust

$\frac{1}{4}$ cup melted butter or oleo
2 cups Baker's Angel Flake
Coconut

Combine butter and coconut. Press evenly into an ungreased 8 or 9" pie pan. Bake in slow oven (300) 25 to 35 minutes, or until golden brown. Cool.

Esther Beck
Danville, Iowa

Southern Pie

$\frac{1}{2}$ C. Grape Nuts
 $\frac{1}{2}$ C. lukewarm water
1 C. brown sugar, firmly packed
1 C. dark corn syrup
 $\frac{1}{4}$ C. butter

$\frac{1}{8}$ tsp. salt
3 eggs (or 2 large eggs)
1 tsp. vanilla
1-9" unbaked pie shell

Soak Grape Nuts in the water. Cook the sugar, syrup, butter and salt until it comes to a boil. Stir until sugar is dissolved; remove from heat. Beat the eggs until foamy. Add the syrup slowly to the beaten eggs. Add the Grape Nuts and vanilla. Pour into unbaked pie shell. Bake 375 degrees for 45-50 minutes or until knife inserted comes out clean. Yields 1 9" pie. Serves 6 - 8. Note: This is similar to pecan pie but not quite as rich. It may be garnished with pecan halves the last 10 minutes of baking.

Betty Larson
Mt. Pleasant, Iowa

Try waxing your ashtrays. Ashes won't cling, odors won't linger and they can be wiped clean with a paper towel.

Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

Sweet potatoes will not turn dark if put in salted water after peeling.

Bread crumbs added to scrambled eggs will improve the flavor and make the eggs serve more.

Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french fried potatoes.

Chill cheese to grate it more easily.

Glycerin makes an excellent lubricant for egg beaters or other kitchen utensils that have moving parts. It will not spoil the taste of food as oil does.

If a cracked dish is boiled for 45 minutes in sweet milk, the crack will be so welded together that it will hardly be visible, and be so strong it will stand the same usage as before.

Dip your bananas in lemon juice right after they are peeled. They will not turn dark and the faint flavor of lemon really adds quite a bit. The same may be done with apples.

To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

If you add a little milk to water in which cauliflower is cooking, the cauliflower will remain attractively white.

To preserve left-over egg yolks for future use, place them into a small bowl and add two tablespoons of salad oil. Then put in refrigerator. The egg yolks will remain soft and fresh, and egg yolks kept in this way can be used in many ways.

To remove burned-on starch from your iron, sprinkle salt on a sheet of waxed paper and slide iron back and forth several times. Then polish it with silver polish until roughness or stain is removed.

To keep egg yolks from crumbling when slicing hard-cooked eggs; wet the knife before each cut.

Dip the spoon in hot water to measure lard, butter, etc. The fat will slip out more easily.

Keep a toothbrush around the kitchen sink — you will find it useful in cleaning rotary beaters, graters, choppers and similar kitchen utensils.

When making hot chocolate or pudding, rinse utensil before putting the milk in and it will not stick as bad.

When frying fish, sprinkle salt in skillet first and the fish won't stick.

When boiling eggs, put salt in the water and the shells will remove easier.

To prepare gourds for decoration: Wash in suds, rinse, and dry; Let dry until seeds rattle; wipe off with sudsy sponge, then coat with white shellac.

Butter Brickle Dessert

166

12 soda crackers
 12 Graham crackers
 1 C. butter, melted
 2 C. milk
 2 eggs, vanilla instant pudding

1 qt. cultured butter brickle ice cream
 1 cup whipping cream
 2 tablespoons vanilla bits

Cook crackers and mix with melted butter. Press in 8 x 12 pan.

Desserts and Sauces

Heavenly Sugar Pudding

2 C. small cubes
 1/2 C. brown sugar
 1/2 cup milk
 1 cup chocolate
 1/2 C. milk

1/2 C. butter
 1 slightly beaten egg
 1/2 C. chopped nuts
 2 tbsp. butter

Mix all ingredients, except butter, together. Put in 2 qt. baking



Heavenly
 M. Pleasant, Iowa

Vanilla Butter Sauce

1/4 C. butter
 1/2 C. half & half or 1/2 cup milk

1 C. sugar
 1 tsp. vanilla

Boil butter, cream and sugar over low heat until it thickens. Add vanilla. Serve over vanilla cake or any food that needs a sauce. If too thick, add a little cream. Serve warm.

Mrs. Stan Rice

Butter Brickle Dessert

- | | |
|---------------------------------|---|
| 12 soda crackers | 1 qt. softened butter brickle ice cream |
| 12 graham crackers | 1 cup whipping cream |
| ½ C. butter, melted | 2 Butterfinger candy bars |
| 2 C. milk | |
| 2 pkgs. vanilla instant pudding | |

Crush crackers and mix with melted butter. Place in 9 x 13 pan. Combine milk and pudding mix and beat for two minutes. Add ice cream and blend. Pour over crumbs. Whip cream and sweeten to taste. Spread over dessert. Sprinkle crushed candy bars over top. Refrigerate overnight.

Esther Dannenbring
Burlington, Iowa

Brown Sugar Bread Pudding

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|------------------|------------------------|
| 2 C. bread cubes | ½ C. raisins |
| ½ C. brown sugar | 2 slightly beaten eggs |
| ¼ tsp. salt | ½ C. chopped nuts |
| 1 tsp. cinnamon | 2 tbsp. butter |
| 2¼ C. milk | |

Mix all ingredients, except butter, together. Put in 1 qt. baking dish. Dot with butter. Done when knife comes out clean. Bake at 325 degrees for about 45 minutes. Serves 6.

Mrs. Vaylord Ladwig
Urbana, Illinois

Cherry Cheese Cake

Crust:

- 20 graham crackers
- ¼ cup powdered sugar
- ½ cup oleo

Filling:

- 1 (8 oz.) pkg. cream cheese
- 1 cup powdered sugar
- 1 tsp. vanilla
- 1 pkg. Dream Whip
- 1 (large) can cherry pie filling

Blend crackers, ¼ cup sugar, and oleo; line an 8 x 12 baking dish. Blend cream cheese with sugar and vanilla. Prepare Dream Whip. Add to cream cheese mixture and spread over graham cracker lining. Top with cherry pie filling. Chill.

Esther Beck
Danville, Iowa

Cherry Crunch

- | | |
|--------------------------|-----------------------------------|
| 2 C. Bisquick baking mix | 1 egg |
| ⅔ C. sugar | ⅓ C. shortening |
| ¾ tsp. cinnamon | 1 can (21 oz.) cherry pie filling |

Mix together all ingredients, except pie filling. Pat ⅔ of dough in greased square pan. (9 x 9 x 2). Spread pie filling over dough. Crumble remaining dough over pie filling. Serve warm. Can use apple pie filling instead of cherry. Bake 30 min. at 400 degrees. Serves 9 to 12.

Dorothy Brickey
Mt. Pleasant, Iowa

Vanilla Butter Sauce

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|------------------------------|----------------|
| ½ C. butter | 1 C. sugar |
| ½ C. half & half or Pet milk | 1 tsp. vanilla |

Boil butter, cream and sugar over low heat until it thickens. Add vanilla. Serve over apple cake or any kind that needs a sauce. If too thick, add a little cream. Serve warm.

Mrs. Stan Kerr

Skillet Custard

4 eggs
 ¼ C. sugar
 ¼ tsp. nutmeg

¼ tsp. salt
 1 tsp. vanilla
 3 C. milk

Beat eggs, add rest of ingredients. Spoon into 8 custard cups. Set in a large electric skillet. Pour cold water in skillet around cups until almost level with custard. Bring to boil. Cover tightly and turn off heat. Let stand about 10 minutes. Check and it should be right to serve. If not, this procedure may have to be repeated, especially if large cups are used.

Mrs. Herman Anderson
 Winfield, Iowa

Date Pudding

½ lb. dates
 1 tsp. soda
 1 C. boiling water
 4 tbsp. butter
 1 C. sugar

1 egg
 1 tsp. vanilla
 1¼ C. flour
 ½ C. chopped nuts

Add soda and boiling water to the chopped dates and let cool. Cream butter and sugar, add egg, vanilla, date mixture, flour, and nuts. May be baked in a shallow pan, cut in squares, and served with a whipped topping, or when baked in a loaf pan, sliced thinly and spread with cream cheese for sandwiches.

Shallow pan—350 degrees for 25-30 minutes.
 Loaf pan—350 degrees for 45-50 minutes.

Mrs. Orlandes Ross
 Mt. Pleasant, Iowa

Chocolate Eclairs

1 C. water
 ½ C. margarine

1 C. flour
 4 eggs

Heat water and margarine to rolling boil. Stir in flour. Stir vigorously over low heat about one minute or until mixture forms a ball. Remove from heat. Beat in eggs all at one time; beat until smooth. Shape dough by ¼ cupfuls into 4½ inches long and 1½ inches wide three inches apart. Bake 35 to 40 minutes at 400 degrees or until puffed and golden brown.

Chocolate Icing:
 1 oz. chocolate
 1 tsp. oleo

1 C. powdered sugar
 2 tbsp. hot water

Melt chocolate and oleo over low heat. Remove from heat; stir in powdered sugar and hot water. Beat until smooth.

PROJECT A. W. A. R. E.
 Students of Providence, R. I.

Apricot Freeze

2 cans (large) crushed pineapple
 1 large pkg. Dream Whip
 1 can pie filling (apricot)

1 can Borden sweetened milk
 1 tbsp. lemon juice

Mix pineapple, pie filling and Dream Whip together. Add milk and lemon juice. Mix well and put in pan and freeze.

Candy Jericho
 Mt. Pleasant, Iowa

Three Layer Dessert

First layer:

Mix 1 C. flour, $\frac{1}{2}$ C. oleo, $\frac{1}{2}$ C. chopped nuts.

Bake in 9 x 13 pan at 375 degrees till light brown (approx. 15 min.)

Second layer:

2 pkgs. instant lemon pudding mixed with 3 C. milk

Beat till thick and smooth. Spread over first layer.

Third layer:

Spread 2 C. Cool Whip over the top of other two layers.

Chill overnight. Note: Other flavors of pudding mix may be used.

Serves 12-15.

Mildred Long
Winfield, Ia.

Apple-Coconut Dessert

$1\frac{3}{4}$ C. flour

3 tsp. baking powder

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

$\frac{1}{4}$ C. butter or oleo

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

2 eggs

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

$1\frac{1}{3}$ C. flaked coconut

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

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

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

4 medium tart apples, thinly sliced

Mix flour with baking powder and salt. Cream butter. Gradually add $\frac{1}{3}$ C. sugar, beating well after each addition. Add eggs, one at a time, beating well. Add flour mixture alternately with milk, beating after each addition until smooth. Measure about $\frac{1}{4}$ C. coconut; set aside. Add remaining coconut to batter and spread in greased 9 x 13 pan. Combine $\frac{1}{4}$ C. sugar and spices; mix with apple slices. Arrange apple mixture on batter in pan. Bake at 350 degrees 50 minutes. Sprinkle with reserved coconut, and bake 10 minutes longer. Cut in squares and serve warm with ice cream, whipped cream or lemon sauce.

Harrison Moore
Mt. Pleasant, Ia.

Angel Food Dessert

1 lg. angel food cake

1-46 oz. can apricot nectar

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

6 tbsp. cornstarch

1—lg. container Cool Whip

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

Nuts

Break the cake into small pieces and spread on a cookie sheet. Cook the nectar, sugar, and cornstarch until thick. Cool and pour over cake pieces. Whip powdered sugar into Cool Whip. Pour over cake mixture and sprinkle with nuts. Refrigerate before cutting in squares to serve.

Mrs. Carroll V. Carter
West Burlington, Iowa

Baked Pineapple

1 (No. 2) can crushed pineapple

1 C. shredded American cheese

1 C. sugar

2 tbsp. flour

1 C. buttered crumbs

Combine pineapple and cheese. Mix together sugar and flour and add to pineapple mixture. Pour into casserole and spread buttered crumbs on top. Bake at 350 for 45 minutes.

Mary Everts
Mt. Pleasant, Iowa

Apple Crisp

4 C. apples
1 tbsp. lemon juice
1/3 C. flour
1 tsp. cinnamon

1 C. oatmeal
1/2 C. sugar
1/2 tsp. salt
1/3 C. butter

Place apples in greased, shallow baking dish. Sprinkle with lemon juice. Combine dry ingredients, add melted butter. Mix until crumbly. Sprinkle crumb mixture over apples. Bake 375 for 30 min. or until apples are tender.

Grace Watson
Mt. Pleasant, Iowa

Apple Dumplings

1 C. sugar
2 C. water
3 tbsp. butter
1/4 tsp. cinnamon

1/2 C. sugar
1 1/2 tsp. cinnamon
1 tbsp. butter

Make syrup of 1 C. sugar, water and 3 tbsp. butter and 1/4 tsp. cinnamon. Boil 3 min. Roll pie dough to one-eighth inch thick, cut in 7" squares. Pare and core medium size apples. Fill cavities with sugar, cinnamon and butter mixture. Bring dough up around apples. Cover with syrup. Bake 425 for 40-45 min. Serves 6.

Irene Larson
Fairfield, Iowa

Applesauce Cake

1 1/2 C. applesauce,
unsweetened
1 C. sugar
1/2 C. butter & lard mixed or
Crisco
1/2 C. nuts (black walnuts
preferred)

2 C. flour
1 tbsp. hot water
2 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 C. raisins

Cream butter and sugar, add rest of ingredients. Add soda dissolved in hot water last. Can sprinkle sugar and cinnamon over top instead of frosting. Had this recipe for 40 years.

Edith Church
Lockridge, Iowa

Baked Pineapple

No. 2 1/2 can chunk pineapple
(drained)
1/2 C. sugar

2 tbsp. flour
1 tsp. vanilla

Arrange pineapple chunks in baking dish. Add the sugar to the pineapple juice (1 C. sugar, if juice is unsweetened). Add the flour and vanilla. Heat until thick. Pour over pineapple, dot liberally with butter and bake until top is covered with brown speckles. Especially good with ham. Bake at 350 degrees. Serves 6.

Margaret Rommel
Mt. Pleasant, Iowa

Frozen Sherbet Dessert

18 coconut macaroon cookies
with pink icing
1 pint Cool Whip

1/2 Gal. rainbow sherbert
1 pint raspberry sherbet
Slivered almonds

Crush cookies (save out 1/2 cup.) Mix remaining crumbs with Cool Whip. Press in 9 x 13 pan. Cover with the sherbet and top with remaining crumbs and slivered almonds.

Linda Kaska
Mt. Pleasant, Iowa

Apple Crisp

Peel and slice apples in layers in 8 inch square pan, greased. Sprinkle with brown sugar and cinnamon and dot with butter.

Mix:

1 C. flour	1 C. sugar
1 tsp. baking powder	¼ tsp. salt
½ C. Crisco	1 egg, beaten

(melted and cooled)

Mix and spread over apples and bake. Serve with cream or ice cream. Bake at 350 degrees for 45 minutes.

Mrs. Carroll V. Carter
West Burlington, Iowa

Baked Chocolate Pudding

1 C. flour	1 tsp. vanilla
¼ tsp. soda	½ C. nutmeats
¾ C. white sugar	Topping:
1½ tbsp. cocoa	½ C. white sugar
2 tsp. baking powder	½ C. brown sugar
½ C. milk	2½ tsp. cocoa
2 tbsp. butter	1 C. cold water

Mix all the above ingredients (except topping) together and pour into square Pyrex pan. Top with topping ingredients. This is a very good baked pudding, one of the best. It stays so moist. Bake at 350 for 30 minutes.

Mrs. Bert Fisher
Ottumwa, Iowa

Date Pudding(Chewy)

1 C. dated (chopped fine)	3 level tbsp. flour
1 C. nutmeats (chopped)	1 level tsp. baking powder
1 C. sugar	¼ tsp. salt
3 eggs	

Beat eggs, add sugar and beat until light. Add dates, dredged lightly in flour, add nuts. Then add flour with baking powder and salt sifted together. Serve with whipped cream. Bake in slow oven for 40 min.

Edith Church
Lockridge, Iowa

Butterscotch Dessert

1 C. flour	½ C. oleo	½ C. nuts
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Combine these ingredients and pat mixture into a 9x13" pan. Bake at 350 degrees for 15 minutes. Cool.

2 pkgs. Dream Whip, prepared	2 boxes instant butterscotch pudding
1 pkg. (8 oz.) cream cheese	1 tsp. vanilla
1 C. powdered sugar	1 tsp. burnt sugar flavoring
3 C. milk	

Blend cream cheese, sugar, and 1 pkg. prepared Dream Whip. Spread over cooled crust and chill. Mix together pudding mix, milk, vanilla, and flavoring. Spread over cream cheese, layer and chill. Cover with the second package of prepared Dream Whip and chill. Chocolate fudge, chocolate or lemon pudding may be substituted. Sprinkle with grated lemon rind when using lemon pudding. Decorate with chocolate swirls when using chocolate. (optional). Serves 18.

Esther Beck
Danville, Iowa

Danish Dessert

1 C. flour	1 C. milk
1 stick oleo	1 pkg. instant vanilla pudding
5 tbsp. powdered sugar	2 pkg. Dream Whip
1 large (8 oz.) pkg. cream cheese	1 pkg. Danish dessert

Cut together flour, oleo and powdered sugar. Pat into 9 x 13 pan. Bake 15 min. at 350. Cool. Mix cream cheese, milk and instant pudding in blender or mixer. Whip Dream Whip according to directions and fold into pudding mixture. Pour into cooled crust and let set. Fix 1 pkg. Danish dessert (either flavor) according to directions, let cool and spoon over other filling.

Doris Glover
Mt. Pleasant, Iowa

Billie Sunday Pudding

1 C. Pearl tapioca	1 C. nuts
6 C. hot water	2½ C. brown sugar
1 C. dates	Salt

Put all together in shallow pan and put in oven, cook till tapioca is clear. If you soak the tapioca overnight before putting together, it will cook quicker. Stir frequently. I used to make this back in the days of the wood range. This is a very rich dessert. Cook at 350 degrees until clear. Serves 12.

Mrs. R. X. Earnest
New London, Iowa

Blueberry Dessert

Mix:	Add:
1 pkg. strawberry Jello with 1 C. boiling water.	1 can blueberry pie filling.

Place in oblong dish and let set.

Mix:
1 pkg. strawberry Jello with 1 C. boiling water. Put in flat dish and let set.

Mix:
1 pkg. Dream Whip as directed. Whip in 1-8 oz. pkg. cream cheese (room temperature). Cut the plain Jello in small cubes and fold into Dream Whip mixture. Put on top of your blueberry mixture. Serve in squares. Serves 12-15.

Mrs. Stanley Mouser
Wellman, Iowa

Apple Dumplings

2¼ C. flour	2 tbsp. butter
¾ tsp. salt	1½ tsp. cinnamon or nutmeg
¾ C. shortening	4 tbsp. butter
1 tsp. baking powder	2 C. sugar
7 or 8 tbsp. cold water	¼ tsp. cinnamon
8 big apples	2 C. water
¾ C. sugar	

Mix first five ingredients as for pie crust. Roll out, cut in squares. Pare and core apples, place one on each square. Fill cavities with sugar and spice, bring opposite sides together, pinching to seal. Place butter on top of each. Place 2" apart in buttered baking dish. Chill thoroughly. Mix syrup ingredients in saucepan and boil 3 minutes. Pour hot syrup around dumplings. Bake at 500 degrees for 7 min., 350 for 40 min. longer. Yield 8.

Mrs. Vera Wollam
Mt. Union, Iowa

Cherry Dessert

22 graham crackers
1 pkg. Dream Whip
1 stick oleo

½ C. sugar
3 oz. cream cheese
1 can cherry pie filling

Whip Dream Whip according to directions, saving 2 tbsp. milk to add to cream cheese. Put crushed graham crackers mixed with the melted oleo in the bottom of a 9 x 13 pan, then the Dream Whip, cream cheese and sugar, that has all been mixed together in the pan. Add the cherry pie filling and refrigerate. Serves 15.

Marilyn Pflughaup
Coggon, Iowa

Cherry Dessert

1 small can pineapple chunks (drained)
1 can Wilderness already thickened cherries

1 can thickened, sweetened Eagle Brand milk
1 large container Cool Whip
Nuts if desired

Mix altogether and freeze. Will keep for weeks. Serves 15.

Madeline Carr
Ottumwa, Iowa

Ozark Pudding

½ C. oleo
2 C. sugar
2 eggs, well beaten
2 C. flour
½ tsp. nutmeg

1 tsp. cinnamon
2 tsp. soda
½ tsp. salt
4 C. chopped apples
1 C. chopped nuts

Cream together the oleo and sugar. Add the eggs and beat well. Sift together the flour, nutmeg, cinnamon, soda and salt. Add to the creamed mixture. Add the chopped apples and nuts and mix well. Pour into a greased 9 x 13 pan. Serve with whipped cream or slightly warm with ice cream. Bake at 350 degrees for 1 hour. Serves 12-15.

Ruth Snell

Ice Cream

2 pkgs. Dream Whip
1 pkg. instant vanilla pudding
6 eggs

2½ C. sugar
2 pints half & half
2 tbsp. vanilla

Whip Dream Whip according to directions. Mix instant pudding according to directions. Beat eggs till light and fluffy, add sugar, fold in pudding mixture and Dream Whip. Let set in refrigerator till thickened. Add extract and enough milk to fill freezer. Freeze. Keeps well in freezer. Yields 1 gal.

Irma Swan

Chocolate Ice Cream

4 eggs
3 C. sugar
4 tbsp. cocoa

3 tbsp. flour
3 tbsp. cornstarch

Beat sugar, cocoa, eggs and add to some hot milk and stir until thick like pudding. Add enough more milk to fill freezer to within 4 inches of top. Yields 1½ gal.

Edith Church
Lockridge, Iowa

Chocolate Yummy-Rummy

12 oz. pkg. Tollhouse nuggets
6 eggs

$\frac{1}{2}$ C. strong coffee
3-4 tbsp. rum

Heat coffee to boiling and add nuggets. When completely melted, remove from fire and gradually stir in 6 well beaten egg yolks. Add rum (or flavoring). Fold in the stiffly beaten egg whites. Pour into individual dessert cups and refrigerate for at least 12 hours before serving. You may "gild the lily" if you desire by topping with whipped cream and/or nuts, but it doesn't need a thing. Serves 8.

Frances Purdy
Nashville, Tenn.

Curried Fruit

1 large can peaches
1 small can apricots
1 large can pears
3 small cans pineapple chunks

10 maraschino cherries
 $\frac{1}{3}$ C. melted butter
 $\frac{3}{4}$ C. brown sugar
4 tsp. curry powder

Place fruit upside down in baking dish. Dot the butter, brown sugar and curry powder mixture over the fruit and bake. Let cool overnight. Heat for 30 min. at 325 degrees and serve. Baking time: 325 for 1 hour.

Mrs. Gary Shaw
St. Charles, Missouri

Danish Puff

1 C. sifted flour
 $\frac{1}{2}$ C. butter or oleo
2 tbsp. water
 $\frac{1}{2}$ C. butter or oleo

1 C. water
1 tsp. almond flavoring
1 C. sifted flour
3 eggs

Cut $\frac{1}{2}$ C. butter into the cup of flour, add water and mix with fork. Make into ball and divide in half. Pat dough into 2 long strips 12 x 3. Put 3" apart on ungreased sheet. Mix remaining butter and water, bring to rolling boil, add flavoring. Remove from heat, stir in flour immediately to keep from lumping. When smooth and thick, add 1 egg at a time, beating until smooth. Divide in half and spread evenly over each piece of pastry. Bake until topping is crisp and brown. Frost with powdered sugar icing flavored with almond, sprinkle with nuts. Bake at 350 degrees for about 60 minutes.

Irene Hawthorne
Morrison, Illinois

Date Pudding

$1\frac{1}{2}$ C. chopped dates
1 tsp. soda
 $\frac{1}{4}$ C. butter
 $1\frac{1}{2}$ C. boiling water
1 beaten egg
1 tsp. salt
1 tsp. vanilla
1 C. sugar

$1\frac{1}{2}$ C. flour
1 tsp. baking powder
1 C. chopped dates
 $\frac{3}{4}$ C. water
1 tbsp. butter
One-eighth tsp. salt
1 C. sugar
1 C. nuts

Combine first four ingredients and let stand. Combine egg, salt, vanilla and sugar and add to date mixture. Sift flour and baking powder together and add to date mixture. Bake. Make sauce of remaining ingredients except nuts. Cook till thick. Add nuts. Cover hot cake with sauce. Cool. Serve with whipped cream. Bake in 8 x 12 pan at 350 for 30 min.

Virginia Mason
Winfield, Iowa

Date and Pineapple Dessert

3 C. fine graham cracker crumbs 4 C. miniature marshmallows
 1½ C. pitted dates (cut up) 1 (9 oz.) can crushed pineapple
 1 C. chopped walnuts ½ C. whipped cream

Reserve ½ of crumbs. Mix first five ingredients and add whipped cream last. Form into roll and roll in remaining crumbs. Refrigerate overnight. Cut in ¾" pieces and serve with additional whipped cream or whipped topping.

Esther Dannenbring
 Burlington, Iowa

Fluffy Jello Cake

1 good-sized angel food cake 1 pkg. red Jell-O
 1 can fruit, any kind, drained 1 pkg. Dream Whip, whipped or
 1¾ C. boiling water or juice from about 1½ C. Cool Whip
 fruit

Dissolve Jell-O with liquid. When partly congealed, whip with electric beater to stiff consistency. Combine with Dream Whip. Cut cake horizontally, place on large tray or platter, arrange fruit on bottom half of cake. Pour about half of whipped mixture over this. Place other half of cake on top and pour remainder of mixture over it and chill until set, preferably overnight.

Betty Larson

Frosty Taffy

20 graham crackers 1 Qt. butter brickle ice cream,
 12 white crackers softened
 1 stick oleo, melted 2 C. milk
 2 boxes instant vanilla pudding

Crush crackers, mix with oleo. Press in pan and let cool. Mix instant pudding with milk, add ice cream. Put on cracker crust. Put in refrigerator to cool.

Gladys Ross

Lemon Cake Delight

1 pkg. Duncan Hines yellow cake ¾ C. water
 mix 4 eggs
 1 pkg. lemon flavored Jello Topping:
 ¾ C. cooking oil 2 C. confectioner's sugar
 ¼ tsp. salt Juice & rind of 1 lemon

Blend all together and beat until batter is smooth and creamy. Pour into greased 9 x 13 cake pan and bake at 350 for 35-40 min. While cake bakes, blend together topping ingredients and spread over cake as it comes from oven. Will melt into cake and glaze. Serve warm or at least same day as baked. Bake at 350 degrees for 35 to 40 minutes.

Mary Everts

Fruit Salad Ice

1 large pkg. frozen strawberries 4 sliced bananas
 1—No. can of pineapple 1 C. water
 1—2½ can apricots (cut up) 2 C. sugar
 2 cans Mandarin oranges (cut up)

Cook water and sugar together and pour over fruit. Dip into baking paper cups and freeze or chill.

Alta Krabill
 Mt. Pleasant, Iowa

Date Pudding

1½ C. chopped dates
 1½ C chopped nuts
 ¼ C. butter
 1 tsp. soda
 1 C. sugar
 2 eggs
 ¼ tsp. salt
 1 tsp. vanilla
 1½ C. flour

1 tsp. baking powder
Topping:
 1 C. sugar
 1 C. chopped dates
 ½ C. chopped nuts
 1 tbsp. flour
 1 tbsp. butter
 ¾ C. water

Combine dates, nuts, butter and soda and pour 1½ C. boiling water over all. Mix sugar, eggs, salt, vanilla in another bowl and add the flour and baking powder. Bake in 375 degree oven for 35-40 minutes. Mix topping ingredients together and cook until thick and pour over pudding while still warm. Serve with either topping or whipped cream or both. Bake in 9 x 13" pan. Serves 12-15.

Berneice Carter
 Birmingham, Iowa

Fruit Cocktail Cake

1 can (No. 303) fruit cocktail
 1½ C. sugar
 2 eggs
 ¼ C. cooking oil
 2 C. flour
 2 tsp. soda

½ tsp. salt
Topping:
 ½ C. brown sugar
 ½ C. chopped nuts
 ¼ tsp. cinnamon

Beat sugar and eggs, slightly, add oil. Sift dry ingredients together. Blend all together and add entire can of fruit cocktail. Put in 13 inch baking pan and sprinkle with topping mixture. May be eaten warm or cold with whipped cream or without.

Katherine Rice
 Burlington, Iowa

Ginger Lemon Pudding Cake

1 ⅓ C. flour
 ½ C. brown sugar
 3 tsp. baking powder
 1 tsp. cinnamon
 ¼ tsp. salt
 ½ tsp. ginger
 ½ C. water

½ C. molasses
 ¼ C. cooking oil
 ½ C. brown sugar
 ½ of 6 oz. can frozen
 lemonade concentrate
 1½ C. boiling water

Stir together first six ingredients. Combine water, molasses and oil. Stir into dry ingredients. Turn into ungreased 8 x 8 x 2 inch baking dish. Combine brown sugar, lemonade concentrate and boiling water. Pour carefully over batter and bake at 350 degrees for 40-45 minutes.

Edna Elliott
 Mt. Pleasant, Iowa

Hawaiian Dessert

1—303 can crushed pineapple
 16 large marshmallows
 1 box dry grape Jello

1—8 oz. package creamed cheese
 ¼ C. milk
 1 package Dream Whip

Mix together the pineapple, marshmallows, and dry jello. Stir over very low heat until the marshmallows are dissolved and let cool. Blend together the creamed cheese and milk. Add to jello when cool. Then prepare the dream whip as directed and add to jello mixture. Pour into an 8" square pan.

Georgiana Canby
 Mt. Pleasant, Ia.

1 lb. small marshmallows	1 (9 oz.) container Cool Whip
1 C. milk	$\frac{1}{3}$ lb. graham crackers
$\frac{1}{2}$ C. drained crushed pineapple	$\frac{1}{4}$ C. nuts

Melt the marshmallows in the milk over low heat, stirring constantly until dissolved, then set in cool place to cool to lukewarm. Crush the graham crackers and reserve $\frac{3}{4}$ C. for top. Put rest of crumbs in 9 x 13 pan. When marshmallow mixture is cool, add the Cool Whip and pineapple. Stir together, pour over crumbs. Add remaining crumbs on top and sprinkle with nuts.

Gladys Ross
Winfield, Iowa

Minute Tapioca Cream

1 qt. milk	1 lg. or 2 small eggs, separated
$\frac{1}{3}$ C. Minute Tapioca	Pinch of salt
$\frac{1}{2}$ C. sugar	

Scald the milk in top of double boiler. Add Tapioca, sugar, and salt. Cook 15 minutes, stirring frequently. Pour small amount over slightly beaten egg yolks, stirring well. Return to heat and cook until it thickens. Beat the egg whites stiff and fold into the cooked mixture. Chill. You can add some vanilla.

Grace Johnson

Orange Dessert

1 C. sugar	1 C. raisins
$\frac{1}{2}$ C. butter	1 orange rind
$\frac{1}{4}$ tsp. salt	Sauce:
1 egg (beaten)	Juice of 1 orange
1 C. buttermilk	Juice of $\frac{1}{2}$ lemon
2 C. flour	$\frac{1}{2}$ cup sugar

Grind together:

Cream butter and sugar, add beaten egg. Dissolve soda in milk. Add milk and flour alternately and mix well. Add ground raisins and orange rind mixture. Bake. While cake bakes, prepare sauce of orange and lemon juice and sugar. Let dissolve. Spread sauce over cake as soon as it comes from the oven. When cool, serve with whipped cream. Bake at 350 degrees for 40-45 minutes.

Margaret Rommel

Orange Salad

1 box vanilla pudding	$2\frac{3}{4}$ C. water
1 box orange Jello	1 pkg. Dream Whip
1 box orange tapioca pudding	1 can mandarin oranges, drained

Combine in saucepan vanilla pudding, orange jello and tapioca pudding with water. Bring to a boil and cook until thick. Mix Dream Whip and add oranges. When pudding is cool add Dream Whip and chill till ready to serve.

Gladys Ross

Ost Kaka (Swedish Pudding)

Heat 4 qts. raw milk (not homogenized) to 110 degrees. Mix $\frac{1}{2}$ C. flour with a little milk and stir until smooth. Add to milk, then add 5 Junket tablets that have been dissolved in a little water. Let stand until thick. Stir up until curds are fine, then drain well. Add 1 C. cream, 2 C. milk, 3 or 4 eggs (beaten), 1 C. sugar and some nutmeg to the curds. Stir up good. Pour into casserole that has been set in a pan of hot water and bake. Bake for 30 minutes at 375 degrees, then 1 hour at 325.

Berniece Carter

Pink Rice Salad (Dessert)

1 can fruit cocktail (16 oz.)	$\frac{1}{2}$ C. hot water
1 box Jello (6 oz.) strawberry or cherry	2 tbsps. lemon juice
$\frac{1}{4}$ C. sugar	2 C. cold cooked rice
	1 C. Cool Whip

Drain fruit, add water to syrup to make 1 cup. Dissolve Jello and sugar in hot water, add syrup, water and lemon juice. Chill until partially set. Stir in rice and fruit. Fold in Cool Whip and chill. Place in 9 x 13 pan. Serves 12 to 15.

Darlene Crile

Pudding Mix

$2\frac{1}{2}$ C. non-fat dry milk	1 C. flour
$1\frac{1}{2}$ C. sugar	$\frac{1}{4}$ C. cornstarch
1 tsp. salt	

Stir above ingredients together until well mixed. Store covered in cool place. To make 6 servings, combine $1\frac{1}{4}$ C. mix and $2\frac{1}{2}$ C. warm water in top of double boiler. Mix well. Cook till thickened, stirring constantly. Cover and cook 10 more minutes, then add 1 tbsp. butter. Remove from heat and beat half the hot mixture into 1 beaten egg. Blend slowly into remaining hot mixture and cook over hot water for 1 minute. Remove from heat and add $\frac{3}{4}$ tsp. vanilla.

Irma Swan

Pumpkin Ice Cream Dessert

$1\frac{1}{2}$ C. graham crackers or vanilla wafer crumbs	1 tsp. vanilla
6 tbsps. margarine, melted	$\frac{1}{2}$ tsp. salt
1 tbsp. sugar	1 tsp. cinnamon
1 C. canned pumpkin	$\frac{1}{4}$ tsp. ginger
1 C. sugar	$\frac{1}{4}$ tsp. nutmeg
	$\frac{1}{2}$ C. whipped topping

Mix the first three ingredients together and press into 9 x 13 pan. Cover evenly with ice cream. Mix rest of the ingredients together, adding whipped topping last. Spread over ice cream and freeze.

Elsie Schuerman

2 C. milk
1 C. sugar
1/3 C. lemon juice (Realemon is O.K.)
Grated rind of lemon (if desired)
3 tbsp. cream

Mix and put in ice cube trays and freeze. Stir several times while freezing.

Wooly Bears Kitchen

Raspberry Fluff

1 pkg. raspberry Jello
1 can black raspberries
1 C. hot water
1 pkg. Dream Whip

Drain raspberries, save liquid. Dissolve the Jello in hot water. Add water to the raspberry juice to make a cup full and add to Jello. Let cool. When partially set, whip the Jello, add Dream Whip that has been prepared according to directions on package. When mixed, stir in the raspberries. Serves 6-8.

Mary Youngman
Winfield, Iowa

Rhubarb Dessert

1 C. flour
1/2 C. margarine
5 tbsp. powdered sugar
2 eggs, beaten
1 1/2 C. sugar
1/4 C. flour
3/4 tsp. salt
2 C. finely chopped rhubarb

Blend together flour, margarine and powdered sugar for crust. Press this mixture into ungreased 7 1/2 x 11 1/2 pan and bake at 350 for 15 min. or until light brown. Mix together the eggs, sugar, flour, salt and rhubarb. Spoon this mixture into baked crust and bake 35 min. at 350. Serve warm or cold. Good with ice cream or whipped topping.

Ada Hendricks

Rice Pudding

1 C. rice
2 C. milk
1/2 C. sugar
2 egg yolks
1 tbsp. cornstarch
2 tsp. cold milk
1 tsp. vanilla
2 egg whites
1/4 to 1/2 C. sugar

Combine rice, 2 C. milk and 1/2 C. sugar in top of double boiler. Steam for 1/2 hour. Mix together egg yolks, 1 tbsp. cornstarch and 2 tsp. cold milk. Add a little of hot mixture to yolk mixture before pouring into pudding. Let mixture steam about five minutes. Remove from heat. Add vanilla. Beat egg whites and sugar to meringue. Add 1/2 tsp. vanilla to meringue. Fold into cooled pudding.

Carolyn Heim
North Royalton, Ohio

Russian Cream

2 C. whipping cream	2 C. sour cream
1 C. sugar	2 tsp. vanilla
1 tbs. unflavored gelatin (dissolved in $\frac{1}{4}$ C. cold water)	2 tsp. almond flavoring

Heat cream, sugar and gelatin until dissolved in a heavy saucepan. Chill until partially thickened. Then add rest of ingredients. Beat until smooth. Pour into mold or pan. Serve topped with red raspberries (2 packages). Serves 8.

Mrs. Richard Kinney

Strawberry Angel Delight

1 pkg. strawberry Jello	1 angel food cake
2 pkg. strawberries (drained)	$\frac{1}{2}$ pint whipping cream

Dissolve Jello in 1 C. hot water and 1 C. liquid from berries. While Jello sets part way, break up cake. Whip cream and when Jello is partially set, whip Jello till frothy. Mix all ingredients and chill overnight. Use a tube pan and when you take it out, decorate with Reddi-whip and whole strawberries or serve plain. Turns out better if made with real whipping cream instead of Cool Whip or Dream Whip.

Janet Sherer
Burlington, Iowa

Tapioca Salad

1 Lb. Tapioca	$\frac{1}{2}$ C. black walnuts
2 C. raisins	1 C. cream, whipped
3 sliced bananas	

Cook tapioca until clear in a double boiler, add raisins cooked and drained well. Mix with tapioca and cool. Add bananas and black walnuts. When cool add whipped cream and chill.

Edith Church

Trifle Pudding

Almond macaroons	whatever flavor you like
Sherry (not cooking, but a good medium dry)	Boiled custard—1 Qt.
Lady fingers (packaged jelly rolls sliced thin can be used)	Blanched almonds, chopped not too fine
Plum jelly or raspberry jam, or	Whipped cream

In a glass pan or bowl place a layer of macaroons and dribble a tsp. of sherry on each (use sherry to own taste). Place the lady fingers next and spread with jam. Then sprinkle with almonds. Pour boiled custard over mixture. Continue with another layer of macaroons, cake and the custard. Let set in refrigerator 24 hours before serving. Serve in individual compotes with whipped cream. Serves 8.

Frances Purdy
Nashville, Tenn.

Lime Chocolate Fascination

159

1—14½ oz. can of evaporated milk
1—3 oz. box of lime Jello
2 cups hot water
1 cup sugar
¼ cup lime juice

2 tsp. lemon juice
Green food color
2 cups chocolate wafer crumbs
(8½ oz. bag)
½ cup melted butter

Chill milk thoroughly. Dissolve Jello in hot water. Chill until partially set. Whip until fluffy, stir in sugar, lime and lemon juice and a few drops of food color to tint a delicate green. Whip milk until light and fluffy, fold in Jello mixture. Combine cookie crumbs and melted butter. Reserve ½ cup, press remainder in bottom of pan. (9 inch square pan). Add milk and Jello mixture. Sprinkle reserved crumbs over top. Chill over night or until firm. Serves 9.

Edith Anderson
Brighton, Iowa

Wedding Shower Dessert

12 graham crackers, crushed
12 soda crackers, crushed
½ C. butter, melted
2 regular boxes instant vanilla pudding

2 C. milk
1 qt. butter brickle ice cream, softened
1 C. whipping cream, whipped
2 Heath bars, crushed

Mix crackers and butter, pat in 9 x 13 pan, set aside. Mix pudding and milk with mixer. Add softened ice cream. When well blended, pour in the crust and let set in refrigerator for 20 min. Frost with whipped cream. Crush the Heath bars and sprinkle over top. Refrigerate, do not freeze. (Heath bars are easier to crush and less messy if you freeze them first). Serves 12.

Janann Bachtell
Wadena, Iowa

Chocolate Syrup

1 can condensed milk
2 cups sugar

3 squares chocolate
1 tsp. vanilla

Cook first three ingredients together for 5 minutes. Remove from heat and add vanilla and blend with rotary beater. Cool or serve warm over ice cream or as a sauce for un-iced cake, etc. Will keep in closed jar in refrigerator for some time. Makes approximately 1½ cups.

Mrs. Leo Turley

Lemon Sauce

½ C. sugar
1 tbsp. cornstarch
One-eighth tsp. salt
1 C. water

2 tbsp. lemon juice
2 tsp. grated lemon rind
2 tbsp. butter or oleo

Mix sugar with cornstarch and salt in saucepan; add water. Cook and stir over medium heat until sauce is thickened and clear. Remove from heat and stir in lemon juice, rind and butter. Serve warm. Makes 1½ Cups.

Harrison Moore

Golden Nugget Filling for Angel Food Cake

- | | |
|-------------|---------------------|
| 6 egg yolks | 1 C. golden raisins |
| 1 C. sugar | 1 C. coconut |
| 1 C. butter | 1 angel food cake |
| 1 C. nuts | |

Cook together the egg yolks, sugar and butter. Blend in the nuts, raisins and coconut. Slice angel food cake into 3 layers and spread filling between layers and on top.

Alta Krabill
Mt. Pleasant, Iowa

Heritage Shortcake

- | | |
|-------------------------|--------------------------|
| 2 ½ C. Biscuit mix | 1 ½ C. peach slices |
| 1 C. heavy cream | 1 ½ C. strawberry slices |
| 1 tsp. vanilla | ½ C. blueberries |
| 1 cup marshmallow creme | |

Prepare Biscuit mix according to pkg. directions for an 8 inch shortcake. Whip cream and vanilla until slightly thickened. Add marshmallow creme, continue beating until stiff. Split shortcake, fill with half of fruit and marshmallow creme mixtue. Top with remainder.

Esther Wonderlich
Mt. Pleasant, Iowa

Ice Cream Salad

- | | |
|----------------------------|-----------------------------------|
| 1 pkg. lime or lemon Jello | 1 medium can of crushed pineapple |
| 1 C. water | 1 cup grated cheddar cheese |
| 1 pt. vanilla ice cream | |

Mix Jello, ice cream and crushed pineapple and cheddar cheese and refrigerate.

Esther Dannenbring

Lemon Refrigerator Dessert

- | | |
|------------------------------|---------------------------------|
| 1 ½ C. graham cracker crumbs | ¼ tsp. salt |
| ¼ C. sugar | ½ C. sugar |
| ½ C. melted butter | ¼ tsp. grated lemon peel |
| 1 pkg. Knox gelatin | ¼ C. lemon juice |
| ¼ C. cold water | 4 egg whites (beaten) |
| 4 beaten egg yolks | One-eighth tsp. cream of tartar |

Mix together the crumbs, ¼ C. sugar and butter. Pat ⅓ of this into 9 x 9 pan. Chill. Soften the gelatin in the cold water. Mix egg yolks, salt, ½ C. sugar, lemon peel and juice. Cook in double boiler till thick. Stir in the gelatin. Cool. Beat egg whites, cream of tartar and ½ C. sugar till stiff peaks. Fold yolk mixture into whites. Pour into crust and sprinkle with rest of crumbs. Chill well.

Louise Ratliff
Lucille Ellis

Rice Pudding

- | | |
|---------------------------------|--------------|
| 1 C. rice cooked (regular rice) | 1 tsp. salt |
| 2 eggs, beaten | ½ C. raisins |
| 1 C. sugar | 3 C. milk |

Pour into baking dish, shake nutmeg over top and bake.

Zella Youngman
Burlington, Iowa

- 4 cups. Nuttall's Raisins
- 1 C. brown sugar
- 1/2 C. white syrup

- 1/2 C. Eagle Brand milk
- 1/4 cup. salt

Bring Raisins, brown sugar and syrup to a boil. Add milk and salt. Boil to 225 degrees. Add 1/2 cup. of popped corn. Mix well.

CANDIES

Bernice Carter
Birmingham, Iowa

Chocolate Delights

- 1 C. peanut butter
- 2-5 oz. pkg. chocolate chips
- 3 C. miniature marshmallows

Melt chocolate, add peanut butter and marshmallows. Mix well and pour out on buttered dish. Chill and cut into nice size pieces.

Cassie Taylor
Mt. Pleasant, Iowa

Candy Molds

- 1/2 cup. unsalted butter
- 1/2 cup. powdered sugar
- 1/2 cup. white syrup
- 1/2 cup. milk
- 1/2 cup. pop. corn
- 1/2 cup. salt
- 1/2 cup. white chocolate
- 1/2 cup. Hershey's kisses



Never Fail Fudge

- 2 cups sugar
- 1/2 cup. white syrup
- 1/2 cup. cocoa
- 1/2 cup. cream
- 1/2 cup. butter
- 1 tsp. vanilla

Cook first four ingredients to soft ball stage. Pour over butter and vanilla. Let cool slightly, then beat. Pour into buttered pan.

Earl Anderson
Brighton, Iowa

Popcorn Balls

4 tbsp. butter or oleo
1 C. brown sugar
½ C. white syrup

⅔ C. Eagle brand milk
½ tsp. salt

Bring butter, brown sugar and syrup to a boil. Add milk and salt. Boil to 238 degrees on candy thermometer. Pour over 5 qts. of popped corn. Mix well. Make into balls or leave as caramel corn.

Berniece Carter
Birmingham, Iowa

Chocolate Delights

1 C. peanut butter
2—6 oz. pkg. chocolate chips

2 C. miniature marshmallows

Melt chocolate, add peanut butter and marshmallows. Mix well and pour out on buttered dish. Chill and cut into bite size pieces.

Connie Taylor
Mt. Pleasant, Iowa

Candy Mints

2 oz. cream cheese
1⅔ cup powdered sugar

½ to ¼ tsp. flavoring

Combine all ingredients. Shape into tiny balls. Press down with fork (dipped in powdered sugar so it won't stick.) Use: Green coloring — Wintergreen; Yellow coloring — Butter or Lemon; White coloring — Peppermint.

Wooly Bears Kitchen

Lemon Butter

2 C. sugar
½ C. butter
3 eggs, well beaten

½ C. water
3 lemons, juice and grated rind

Cream the butter and sugar thoroughly; add the eggs and mix well. Add the water and lemon juice and rind. Cook in top of double boiler until thick.

Never Fail Fudge

2 cups sugar
2 tbsp. white syrup
3 tbsp. cocoa

⅔ cup (cream) milk
4 tbsp. butter
1 tsp. vanilla

Cook first four ingredients to soft ball stage. Pour over butter and vanilla, let cool slightly, then beat. Pour into buttered pan.

Edith Anderson
Brighton, Iowa

Cheerio Drops

1 lb. White Chocolate	4 cups Cheerios
1 pkg. Chocolate Chips (12 oz.)	1 cup nuts and 1 cup
½ cup Paraffin wax (shaving)	marshmallows (small)

Dissolve chocolate and wax over hot water. Add cheerios, nuts and marshmallows, blend well. Drop on buttered cookie sheet. Makes 4 to 5 doz.

Darlene Crile
Mt. Pleasant, Iowa

Caramels

1 cup butter or margarine	1—15 oz. can sweetened
2¼ cup brown sugar	condensed milk
Dash salt	1 tsp. vanilla
1 cup light corn syrup	

Melt butter in heavy saucepan. Add brown sugar and salt. Stir well. Add light corn syrup and mix well. Gradually add milk, stirring constantly. Cook and stir over medium heat till candy reaches the firm ball stage. (245 degrees.) Remove from heat and stir in vanilla. Pour into buttered 9x13" pan. Cool and cut into squares. Makes about 2½ pounds.

Apricolets

½ C. apricot nectar (cold)	2 C. sugar
2 envelopes unflavored gelatine	2 teas. vanilla
¾ C. apricot nectar (hot)	1 C. nuts (ground)

Combine cold apricot nectar and plain gelatine. Let set 10 minutes. Combine apricot nectar and sugar. Bring to rapid boil. Add gelatin mixture. Continue boiling gently for 15 minutes. Pour into a 5 x 9" pan. Let cool overnight. Cut with sharp knife in squares and roll in powdered sugar. Store in cool place.

NOTE: Grape butter or applesauce may be used.

Zellah Hazen
Mt. Pleasant, Iowa

Buttermilk Fudge

1 cup buttermilk	2 cups sugar
½ cup butter	1 cup nuts
2 Tbsp. light syrup	1 tsp. vanilla
1 tsp. baking soda	

Stir first 5 ingredients until dissolved over low heat. Then cook to soft ball stage. Remove from heat and cool to lukewarm. Beat until it begins to thicken. Stir in nuts and vanilla and pour into buttered pan. Makes 1½ lbs.

Edith Anderson
Brighton, Iowa

Delicious Fudge

1 C. brown sugar	2 tbsp. butter
1 C. granulated sugar	2 tbsp. corn syrup
$\frac{2}{3}$ C. evaporated milk	1 tsp. vanilla
2 sq. unsweetened chocolate	1 C. chopped nuts

Cut the chocolate in small pieces and cook with the brown and granulated sugar, the milk and the corn syrup. Stir until the sugar is dissolved. Then cook, stirring occasionally, until it forms a soft ball (234 degrees on thermometer). Remove from the heat, add the butter and let stand until it is cool. Then beat until it begins to lose its glossy appearance. Add the vanilla and the nutmeats, pour in a greased pan and allow to cool. Cut in squares.

Mary Youngman
Winfield, Iowa

Crunchy Mallow Candy

2—6 oz. pkgs. semi-sweet chocolate chips	1 C. crunchy peanut butter
	4 C. miniature marshmallows

Melt chocolate chips with peanut butter in a saucepan over low heat, stir until smooth. Fold in marshmallows. Pour into 9x9" pan. Chill until firm and cut into squares.

Mrs. W. A. Young
Mt. Pleasant, Iowa

Cream Caramels

$\frac{1}{2}$ cup chopped nuts	$\frac{1}{2}$ cup butter
2 cups sugar	2 cups cream (20% butterfat)
$\frac{3}{4}$ cup light corn syrup	(Can use half and half)

Sprinkle nuts in buttered 8" square pan. Mix sugar, corn syrup, butter and half of cream in saucepan. Bring to boil over low heat, stirring constantly. Stir in rest of cream gradually. Continue stirring as mixture thickens, and cook to 250 degrees or until a little dropped in cold water forms a little hard ball. Remove from heat and pour over nuts in pan. When cold, cut into squares. Makes about 5 dozen. Chewy — creamy rich!

Dorothy Brickey

Chocolate Creams

1 stick oleo
2 lb. powdered sugar
1 can Eagle Brand Milk

Mix oleo, powdered sugar and milk. Divide and flavor as you choose. Chill. Roll into balls and chill overnight. Dip in melted chocolate chips and paraffin mixture. 1 large pkg. chocolate chips and $\frac{1}{2}$ slab paraffin.

Shirley Krabill
Wayland, Iowa

English Toffee

1 cup butter
1 cup sugar
1 T. white corn syrup
3 T. water

1½ cups chopped nuts
6 oz. (sweet) milk choc. chips
melted

Melt butter in 2 qt. sauce pan. Stir in sugar gradually and syrup and water. Cook over moderate heat, stirring regularly to 290 degrees, or until hard crack stage. Add 1 cup of walnuts. Cook 3 minutes more stirring constantly. Pour into greased cookie sheet. When cold, smooth melted choc. chips on 1 side sprinkle with nuts. Allow this to cool. Flip over on waxed paper and smooth chocolate on this side. Break into pieces.

Carol Bain
Mt. Pleasant, Iowa

Double Decker Fudge

4½ cups sugar
1 pt. marshmallow creme
2 (6 oz.) cans evaporated milk

½ cup butter or margarine
dash of salt
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips

In saucepan combine sugar, marshmallow creme and evaporated milk, butter and salt. Cook and stir till the mixture boils. Boil gently 5 minutes.

Divide mixture in half. To one half add chocolates chips. Stir till smooth and melted and pour into buttered pan. 13x9 inches. To remaining half add the butterscotch chips. Stir till smooth. Pour over chocolate layer, cool and cut in pieces.

Marilyn Meth
Manhattan, Kansas

E-Z Candy

2 cups powdered sugar
2 cups egg whites

½ cup chunk style peanut butter

Beat egg whites until stiff. Mix in powdered sugar and knead lightly. Roll out on bread board. Cover with thin layer of peanut butter. Roll as for jelly roll. Chill and slice.

Mrs. Bert Fisher
Ottumwa, Iowa

Divinity

3 C. sugar
½ C. water
½ C. white syrup

Whites of 2 eggs
1 tsp. vanilla
1 C. nut meats (optional)

Boil sugar, water, and syrup to 245 degrees on candy thermometer. Pour slowly over stiffly beaten egg whites, beating all the time, until it begins to thicken. Add vanilla and nuts, if desired. Pour into well buttered pan or drop by spoonfuls onto waxed paper.

Mary Youngman
Winfield, Iowa

Mounds

2 T. butter	½ cup dry milk
3 T. milk	3 cups coconut
1 T. vanilla	6 oz. chocolate chips
2 cups sifted powdered sugar	¼ slab paraffin

Melt butter in a 2 qt. sauce pan. Remove from heat and add milk and vanilla. Mix sugar and dry milk and coconut. Mix well. Shape into balls and cool. Melt choc. chips and paraffin in top of double boiler. Dip cool mound balls into mixture.

Carol Bain
Mt. Pleasant, Iowa

Jello Divinity

3 cups sugar	¾ cup water
¾ cup syrup	2 egg whites
1 package Jello (any kind preferred)	Nuts or coconut

Bring sugar, water, syrup to boil. Reduce heat and cook to hard ball stage. Beat egg whites, add dry Jello. Continue beating until mixture forms peaks. Pour slowly cooked mixture over the egg whites and Jello. Continue to beat to right consistency to drop by spoon onto waxed paper.

Katherine Rice
Burlington, Iowa 52601

Gelatin Fudge

3 cups sugar	3 oz. unsweetened chocolate or 3 Tbsp. cocoa
1 envelope unflavored gelatin	1¼ cup butter or margarine
1 cup milk or light cream	2 tsp. vanilla
½ cup light syrup	1 cup walnuts

Mix sugar and gelatin. Add next four ingredients, cook over medium heat, stirring frequently to 237 degrees or soft ball stage. Pour in mixing bowl, add vanilla and cool 15 minutes. Beat til thick, add nuts and pour into buttered pan.

Edith Anderson
Brighton, Iowa

Fantasy Fudge

3 cups sugar	1 jar marshmallow cream
¼ lb. margarine	1 cup nuts
⅔ cup evap. milk	1 tsp. vanilla
1-12 oz. pkg. chocolate chips	

Combine sugar, margarine and milk — bring to a rolling boil, stirring constantly. Remove from heat. Stir in chips till melted. Add marshmallow cream, nuts and vanilla. Beat until well blended. Pour into 9x13" greased pan and cool. Cut into 1" squares.

Jan Baumann
Waterloo, Iowa

Puffed Rice Candy

2 C. sugar
1 C. water
1 T. vinegar
1 teas. salt

2 T. butter or oleo
4 T. white syrup
½ bag or 3 oz. puffed rice or
puffed wheat

Boil the sugar, water, vinegar, and salt for 5 minutes. Add butter and syrup. Boil for 8 minutes or until it threads. Remove from heat. After all bubbling stops, stir in crisp puffed rice or wheat. Spread in a large buttered pan.

Beulah Neil
Mt. Union, Iowa

Pralines

2½ C. sugar
1 C. buttermilk
1 tsp. soda
¼ tsp. salt

¼ C. butter
1 tsp. vanilla
2 C. pecan halves

In a large heavy saucepan, combine first 4 ingredients. Cook, stirring frequently, until sugar is dissolved. Continue cooking to soft ball stage (234 degrees). Remove from heat; add butter and vanilla. Cool about 3 minutes. Beat until smooth and slightly thickened. Stir in nuts. Immediately drop by tablespoons onto waxed paper. Makes 24 pralines.

Ella Mae Fricke
Mt. Union, Iowa

Peanut Butter Fudge

4 cups white sugar
¼ lb. margarine (1 stick)
1 can (13 oz.) Pet milk

1 pkg. (10 oz.) miniature
marshmallows
1 jar (12 oz.) Peanut butter
½ cup chopped nuts

Cook sugar, margarine, and milk in a large saucepan to the soft ball consistency, then add the rest of the ingredients except nuts, beat until smooth and creamy. Add nutmeats and blend. Pour into a 9x15" well greased pan to cool. Score into 1½" squares when slightly cooled. Makes about 2 lbs.

Mrs. Irwin Mohr
Mt. Pleasant, Iowa

Old-Fashioned Fudge

4 C. white sugar
2 C. heavy cream
¾ C. white syrup
Pinch of salt

2 heaping tbsp. cocoa
1½ cups of nutmeats
1 tsp. vanilla
1 tbsp. butter

Cook sugar, cream, syrup, and salt in a heavy pan until bubbly. Make a thin paste of this and cocoa. Add to cooking mixture. Cook to 250 degrees. Remove from heat at once. Do not stir! Add vanilla and butter. Let cool, then beat and add nuts when candy starts to lose gloss. For light candy omit cocoa.

Pauline Jennings
Mt. Pleasant, Iowa

White Mountain Fudge

1 cup evp. milk
 ¼ cup corn syrup
 3 cups sugar

½ tsp. salt
 2 T. oleo
 1 T. vanilla

Cook milk, syrup, sugar and salt to soft ball. Add oleo and vanilla and beat until stiff. Pour into buttered sq. pan.

Shirley Krabill
 Wayland, Iowa

White Fudge

3 cups white sugar
 1 cup half and half coffee cream
 1 egg, beaten
 ¾ cup white syrup

1 T. vinegar
 pinch of salt
 1 T. vanilla

Cook until soft ball stage (test in cold water). Let cool. Add vanilla and nuts if desired. Then beat until you can just spread out in greased pan. When fairly set cut as desired.

Darlene Crile
 Mt. Pleasant, Iowa

Rocky Road Fudge

4 (4½) milk choc. bars
 3 cups marshmallows (small)

¾ cup broken walnuts

Break the choc. in pieces and melt. Beat with spoon until smooth. Stir in the marshmallows and nuts. Spread the candy in a buttered pan and chill until firm. Cut into 16 squares.

Alta Krabill
 Mt. Pleasant, Iowa

Quick and Delicious Fudge

⅓ C. sour cream
 1 pkg. chocolate frosting mix

1 tsp. vanilla
 ½ C. chopped nuts

Heat cream in top of double boiler. Stir in the mix and let stand over rapidly boiling water, stirring often, for five minutes. Remove from heat and beat in vanilla and nuts. Pour into buttered 8 inch square pan. When firm, cut into squares.

Mrs. Herman Anderson
 Winfield, Iowa

Peanut Clusters

1 large pkg. chocolate chips
 1 small pkg. butterscotch chips

1 inch square of paraffin

Melt all in top of double boiler, then add 1 pkg. of salted peanuts. Drop by teaspoonfuls on wax paper and chill.

Shirley Krabill
 Wayland, Iowa

Fudge Sauce

1 C. sugar
3 tbsp. cocoa
4 tbsp. butter or oleo

7/8 C. (1 small can) evaporated
milk

Heat the sugar and cocoa for 2 min. stirring constantly. (Don't let it scare you, it works!) Add butter and stir until completely melted. Add milk and stir until you have a rolling boil. Boil 1 minute. Remove from heat. Add salt and vanilla.

Evelyn Roseberry
Phoenix, Arizona

Substitution of Ingredients

It may not be considered out of place to make a few remarks here on the art and principle of cookery. To know how to cook economically is an art. Making money is an art. Now is there not more money made and lost in the kitchen than almost any where else? Does not many a hard-working man have his substance wasted in the kitchen? Does not many a shiftless man have his substance saved in the kitchen? A careless cook can waste as much as a man can earn. A long and happy life is the reward of obedience to nature's laws; and to be independent of want, is not to want what we do not need. Prodigality and idleness constitute a crime against humanity. But frugality and industry, combined with moral virtue and intelligence, will insure individual happiness. Economy is an institute of nature. Saving is a more difficult art than earning; some people put dimes into pies and puddings, where others only put in cents; the cent dishes are the most healthy.

Almost any woman can cook well, if she has plenty with which to do it; but the real science of cooking is to be able to cook a good meal, or dish, with but little out of which to make it.

As to the principles of cooking, remember that water cannot be made more than boiling hot — no matter how much you hasten the fire, you cannot hasten the cooking of meat, potatoes, etc., one moment; a brisk boil is sufficient.

When meat is to be boiled for eating, put it into boiling water at the beginning, by which its juices are preserved. But if you wish to extract juices for soup or broth, put the meat, in small pieces, into cold water, and let it simmer slowly.

The same principle holds good in baking, also. Make the oven the right heat, and give it time to bake through; if you attempt to hurry it, you only burn, instead of cooking it done.

"If you attempt the boiling to hurry, the wood only is wasted;

But, in attempting the baking to hurry, the food, as well, isn't fit to be tasted."

(Taken from a publication of 1864)

Special Diets



Approximate 100 Calorie Portions

Almonds (shelled)—12 to 15 nuts	Macaroni— $\frac{3}{4}$ cup cooked
Angel cake— $1\frac{3}{4}$ inch cube	Malted milk—3 tablespoons
Apple—1 large	Marmalade and jelly—1 tablespoon
Apple pie— $\frac{1}{3}$ normal piece	Marshmallows—5 marshmallows
Apricots—5 large	Mayonnaise—1 tablespoon
Asparagus—20 large stalks	Meat—cold sliced— $\frac{1}{8}$ inch slice
Bacon—4 or 5 small slices	Meat—fat—size $\frac{1}{2}$ chop
Bananas—1 medium	Meat—lean—size 1 chop
Beans— $\frac{1}{3}$ cup canned baked	Milk— $\frac{5}{8}$ cup (regular)
Beans—green string— $2\frac{1}{2}$ cups	Molasses— $1\frac{1}{2}$ tablespoons
Beets— $1\frac{1}{3}$ cups sliced	Onions—3 to 4 medium
Bread—all kinds—slice $\frac{1}{2}$ inch thick	Oranges—1 large
Butter—1 tablespoon	Orange juice—1 cup
Buttermilk—1 and $\frac{1}{8}$ cups	Peaches—3 medium fresh
Cabbage—4 to 5 cups shredded	Peanut butter—1 tablespoon
Cake— $1\frac{3}{4}$ inch cube	Pears—2 medium fresh
Candy—1 inch cube	Peas— $\frac{3}{4}$ cup canned
Cantaloupe—1 medium	Pecans—12 meats
Carrots— $1\frac{2}{3}$ cups	Pie— $\frac{1}{4}$ ordinary serving
Cauliflower—1 small head	Pineapple—2 slices 1 inch thick
Celery—4 cups	Plums—3 to 4 large
Cereal—uncooked— $\frac{3}{4}$ cup	Popcorn— $1\frac{1}{2}$ cups
Cheese—1 and $\frac{1}{8}$ inch cube	Potatoes—sweet $\frac{1}{2}$ medium
Cottage cheese—5 tablespoons	Potatoes—white—1 medium
Cherries—sweet fresh—20 cherries	Potato salad—1 cup
Cookies—1 to 3 inches in diameter	Prunes—dried 4 medium
Corn— $\frac{1}{3}$ cup	Radishes—3 dozen red button
Crackers—4 soda crackers	Raisins— $\frac{1}{4}$ cup seeded or 2
Crackers—graham— $2\frac{1}{2}$ crackers	tablespoons seeded
Cream—thick—1 tablespoon	Rhubarb—stewed and sweetened
Cream—thin—4 tablespoons	$\frac{1}{2}$ cup
Cream sauce—4 tablespoons	Rice—cooked $\frac{3}{4}$ cup
Dates—3 to 4	Rolls—1 medium
Doughnuts— $\frac{1}{2}$ doughnut	Rutabagas— $1\frac{2}{3}$ cups
Eggs— $1\frac{1}{3}$ eggs	Sausage—2 small
Fish—fat—size of 1 chop	Sauerkraut— $2\frac{1}{2}$ cups
Fish—lean—size of 2 chops	Sherbet—4 tablespoons
Flour—4 tablespoons	Spinach— $2\frac{1}{2}$ cups
Frankfurter—1 small	Squash—1 cup
French dressing— $1\frac{1}{2}$ tablespoons	Strawberries— $1\frac{1}{3}$ cups
Grapefruit— $\frac{1}{2}$ large	Sugar—brown—3 tablespoons
Grape juice— $\frac{1}{2}$ cup	Sugar—white—2 tablespoons
Grapes—20 grapes	Tomatoes—canned—2 cups
Gravy—2 tablespoons	Tomatoes—fresh—2 to 3 medium
Ice cream— $\frac{1}{4}$ cup	Turnips—2 cups
Lard—1 tablespoon	Walnuts—8 to 16 meats
Lemons—3 large	Watermelon— $\frac{3}{4}$ slice 6 inches
Lettuce—2 large heads	diameter

Sugarless Cherry Cream Pie

1 C. rice crispy cereal, crushed	1/8 tsp. salt
2 tbsp. melted butter	1/2 tsp. vanilla
2 1/2 tsp. non-caloric liquid sweetener	1 can water-packed sour pie cherries
1 tsp. unflavored gelatin	2 tbsp. cornstarch
2 tbsp. and 1 C. skim milk	1/8 tsp. almond extract
1 egg, well beaten	

Mix cereal, butter and 1/4 tsp. sweetener. Press into bottom and sides of a 8 inch pie pan. Chill. Soften gelatin in 2 tbsp. skim milk. Combine in top of double boiler the egg, 1 C. skim milk, 3/4 tsp. sweetener and salt. Cook over boiling water, stirring constantly, until mixture coats a metal spoon. Add vanilla and softened gelatin. Chill until thickened but not set.

Drain cherries. Reserve 2/3 C. juice. Combine cornstarch, 1 1/2 tsp. sweetener and the cherry juice in a saucepan. Blend well. Cook over medium heat, stirring constantly until mixture thickens. Remove from heat. Add almond extract, red food coloring (if desired) and the cherries. Cool. Turn into a baked pie shell. Spoon custard mixture over cherries. Chill until firm, 4 to 6 hours. This pie must be refrigerated. Serves 6.

Creamy Onion Topping

1 carton yogurt	1/2 tsp. Worcestershire sauce
2 tbsp. dried onion soup mix	1/8 tsp. salt

Combine all ingredients and chill. 9 calories per tablespoon.

Dieters' Carrot Snacks

8 medium carrots	1 tsp. seasoned salt
1 tsp. dill weed	1/4 C. cider vinegar
1 tsp. terragon	1/2 C. water

Place all ingredients into saucepan and bring to a boil. Cover and simmer 15 min. on low heat. Chill overnight. A great snack or combination salad supplement.

Marty Heller,
Bay City, Tex.

Diet Salad Dressing

1/2 C. tomato juice	1 tbsp. chopped onion
2 tbsp. lemon juice or vinegar	Salt and pepper

Combine all ingredients in a jar with a tightly fitted cover. Chopped parsley or green pepper or horseradish may be added. Shake well before using.

Cecil Walters
Mt. Pleasant, Iowa

Meat Loaf

$\frac{2}{3}$ cup tomato juice	$\frac{1}{2}$ cup of chopped onions
$\frac{3}{4}$ cup course bread crumbs (fresh bread)	1 teaspoon of seasoning salt
2 pounds of ground round (very lean)	1 teaspoon of "Italian" seasoning salt
	$\frac{1}{8}$ teaspoon garlic salt

Soak the bread in the tomato juice for a few minutes, then mix all the ingredients together with your hands. Shape into a cylinder 4 inches in diameter (so you can judge your meat exchange). Put into a baking dish. When you are ready to serve, mark the center with a knife. Then make another mark in the middle of each half and then another in each quarter. One of these slices $\frac{1}{8}$ equals: 3 meat exchanges—219 calories; less than $\frac{1}{3}$ bread ex.—22 calories; vegetable exchange—negligible. Makes 2 pounds. Bake at 350 degrees for 1 hour & 15 minutes.

Mrs. John Cline
Winfield, Iowa

Milk Shake

1 C. skim milk	flavor extract
4 ice cubes	Sugar substitute to taste
1 tsp. vanilla extract or any	

Place all ingredients in blender until mixture froths. Add frozen strawberries or other fruits in season. $\frac{1}{2}$ to $\frac{3}{4}$ tsp. powdered coffee is also very good. For a thicker shake add more ice cubes. This one really sees you through. Guranteed to put you in a happy frame of mind.

No-Sugar Pineapple Cake

1 can chunky pineapple, packed in its own juice, no sugar added	2 eggs
1 tsp. vanilla	2 C. flour
$\frac{1}{2}$ C. orange juice, unsweetened	1 tsp. soda
$\frac{1}{2}$ C. raisins	1 tsp. Baking powder
$\frac{1}{2}$ C. margarine	6 tsp. Sweet 'n Low

Beat eggs and cream with oleo. Add seasonings, pineapple, raisins and orange juice. Sift dry ingredients and add to liquids mixing well, but lightly. Bake at 325 degrees for 45 minutes in a glass loaf pan. As soon as it comes from the oven, cover with foil to keep in moisture.

Mrs. Annette S. Carher
Camanche, Iowa

Onion Dip

1 lb. pkg. cottage cheese	
$\frac{2}{3}$ C. buttermilk	1 tsp. salt
$\frac{1}{2}$ tsp. garlic powder	4 tbsp. onion flakes

In blender, mix the cottage cheese, buttermilk, garlic powder, and salt until the texture resembles sour cream. Add onion flakes and stir. For added flavor try adding seasoned salt. Use cucumber, celery, cauliflower, radishes, green peppers, cherry tomatoes or mushrooms as dipper. Onion soup may be substituted for the last 3 ingredients.

Potato-Tomato Scallop

4 C. sliced, peeled potatoes	1 tsp. salt
2 tomatoes, sliced	¼ tsp. pepper
¼ C. sliced green onions with tops	2 bouillon cubes
2 tbsp. grated Parmesan cheese	½ C. boiling water

Place a layer of potatoes in a 1½ qt. casserole. Cover with tomato slices. Sprinkle with sliced green onions, Parmesan cheese, salt and pepper. Repeat until all ingredients are used. Dissolve bouillon cubes in boiling water. Pour over potatoes. Cover and bake in a 350 degree oven one hour. Remove cover and bake 15 minutes longer. Serves 6. One serving approximately 115 calories.

Legal Hamburger Stew

(May be used by weightwatchers)

6 Oz. broiled hamburger	Salt and Pepper
4 oz. carrots	12 Oz. tomato juice
1 tbsp. onion flakes	8 oz. water
½ C. diced celery	Sweet basil, oregano and thyme to taste.
½ C. cooked rice	

Combine all ingredients and simmer 1 hour.

Mildred Long
Winfield, Iowa

BEATITUDES FOR FRIENDS OF THE AGED

Blessed are they who understand my faltering step and palsied hand.

Blessed are they who know that my ears today must strain to catch the things they say.

Blessed are they who seem to know that my eyes are dim and my wits are slow.

Blessed are they who looked away when coffee spilled at the table today.

Blessed are they with a cheery smile who stop to chat for a little while.

Blessed are they who never say, "You've told that story twice today."

Blessed are they who know the ways to bring back memories of yesterdays.

Blessed are they who make it known that I'm loved, respected, and not alone.

Blessed are they who know I'm at a loss to find the strength to carry the cross.

Blessed are they who ease the days on my journey home in loving ways.

— Anon

Food For Thought

A bargain is something you can't use at a price you cannot resist.

The greatest use of life is to spend it for something that will outlast it.

The fact that a man died does not prove that he has lived.

He who limps is still walking.

Humility is a strange thing, the minute you think you've got it you've lost it.

The man who gets ahead is the one who does more than is necessary — and keeps on doing it.

Overweight is often just desserts.

Things do not change; we change.

Character is much easier kept than recovered.

The man who makes no mistakes does not usually make anything.

Our thoughts are often worse than we are.

I have never met a man who has given me as much trouble as myself.

If it takes a lot of words to say what you have in mind, give it more thought.

Everything comes to him who hustles while he waits.

It is better to wear out than to rust out.

A friend is a present you give yourself.

Everything has its beauty but not everyone sees it.

Happiness is a habit — cultivate it.

The greatest use of life is to spend it for something that will outlast it.

Marriage Rules

Let her meet him with a kiss — not a frown.

Let each realize the fact that they are one.

Let the husband frequent his home — not the club.

Let him assist her in beautifying the home.

Let her not narrate Mrs. Next Door's gossip.

Let her not worry him with petty troubles.

Let him speak to his wife — not yell "say" at her.

Let her make home more pleasant than the club.

Let her sympathize with him in business cares.

Let him be as courteous after marriage as before.

Let his latchkey gather unto itself rust from disuse.

Let her dress as tastefully for him as for strangers.

Let him confide in his wife; their interests are equal.

Let her not fret because Mrs. Neighbor has a rich dress.

Let her home mean love and rest — not strife and noise.

TO FIGURE YIELD

Canned Fruit from Fresh

Food	Fresh	Canned
Apples	1 bu. (48 lb.) 2½ to 3 lb.	16-20 qt. 1 qt.
Berries, except Strawberries	24-qt. crate 5 to 8 cups	12-18 qt. 1 qt.
Cherries, as picked	1 bu. (56 lb.) 6 to 8 cups	22-32 qt. 1 qt.
Peaches	1 bu. (48 lb.) 2 to 2½ lb.	18-24 qt. 1 qt.
Pears	1 bu. (50 lb.) 2 to 2½ lb.	20-25 qt. 1 qt.
Plums	1 bu. (56 Lb.) 2 to 2½ lb.	24-30 qt. 1 qt.
Strawberries	24-qt. crate 6 to 8 cups	12-16 qt. 1 qt.
Tomatoes	1 bu. (53 lb.) 2½ to 3 lb.	15-20 qt. 1 qt.

Canned Vegetables from Fresh

Vegetable	Fresh	Canned
Asparagus	1 Bu. (45 lb.) 4 lb.	11 qt. 1 qt.
Beans, limas in pods	1 bu. (32 lb.) 4-5 lb.	6-8 qt. 1 qt.
Beans, snap	1 bu. (30 lb.) 1½-2 lb.	15-20 qt. 1 qt.
Beets, without tops	1 bu. (52 lb.) 2½-3 lb.	17-20 qt. 1 qt.
Carrots, without tops	1 bu. (50 lb.) 2½-3 lb.	16-20 qt. 1 qt.
Okra	1 bu. (26 lb.) 1½ lb.	17 qt. 1 qt.
Peas, in pods	1 bu. (30 lb.) 2-2½ lb.	12-15 pt., 1 pt.
Pumpkin	50 lb. 3 lb.	15 qt. 1 qt.
Spinach	1 bu. (18 lb.) 2-3 lb.	6-9 qt. 1 qt.
Squash, summer	1 bu. (40 lb.) 2-2½ lb.	16-20 qt. 1 qt.
Sweet, corn in husks	1 bu. (35 lb.) 6-16 ears	8-9 qt. 1 qt.
Sweet potatoes	1 bu. (55 lb.) 2½-3 lb.	18-22 qt. 1 qt.

TO FIGURE YIELD

Approximate Yield of Frozen Fruits from Fresh

Fruit	Fresh	Frozen
Apples	1 bu. (48 lb.)	32-40 pt.
	1 box (44 lb.)	29-35 pt.
	1¼ to 1½ lb.	1 pt.
Apricots	1 bu. (48 lb.)	60-72 pt.
	1 crate (22 lb.)	28-33 pt.
	⅔ to 4/5 lb.	1 pt.
Berries	1 crate (24 qt.)	32-36 pt.
	1¼ to 1½ pt.	1 pt.
Cantaloupes	1 doz. (28 lb.)	22 pt.
	1 to 1¼ lb.	1 pt.
Cherries	1 bu. (56 lb.)	36-44 pt.
	1¼ to 1½ lb.	1 pt.
Cranberries	1 box (25 lb.)	50 pt.
	1 peck (8 lb.)	16 pt.
	½ lb.	1 pt.
Currants	2 qt. (3 lb.)	4 pt.
	¾ lb.	1 pt.
Peaches	1 bu. (48 lb.)	32-48 pt.
	1 lug box (20 lb.)	13-20 pt.
	1 to 1½ lb.	1 pt.
Pears	1 bu. (50 lb.)	40-50 pt.
	1 western box (46 lb.)	37-46 pt.
	1 to 1¼ lb.	1 pt.
Pineapple	5 lb.	4 pt.
Plums and Prunes	1 bu. (56 lb.)	38-56 pt.
	1 crate (20 lb.)	13-20 pt.
	1 to 1½ lb.	1 pt.
Raspberries	1 crate (24 pt.)	24 pt.
	1 pt.	1 pt.
Rhubarb	15 lb.	15-22 pt.
	⅔ to 1 lb.	1 pt.
Strawberries	1 crate (24 qt.)	38 pt.
	⅔ qt.	1 pt.

APPROXIMATE YIELD OF FROZEN VEGETABLES FROM FRESH

Vegetable	Fresh	Frozen
Asparagus	1 crate (12—2 lb. bnchs.) 1 to 1½ lb.	15-22 pt. 1 pt.
Beans, lima (in pods)	1 bu. (32 lb.) 2 to 2½ lb.	12-16 pt. 1 pt.
Beans, snap	1 bu. (30 lb.) ⅔ to 1 lb.	30-45 pt. 1 pt.
Beets	1 bu. (52 lb.) 1¼ to 1½ lb.	35-42 pt. 1 pt.
Broccoli	1 crate (25 lb.) 1 lb.	24 pt. 1 pt.
Brussel sprouts	4 qt. boxes 1 lb.	6 pt. 1 pt.
Carrots	1 bu. (50 lb.) 1¼ to 1½ lb.	32-40 pt. 1 pt.
Cauliflower	2 med. heads 1½ lb.	3 pt. 1 pt.
Chard or Collards	1 bu. (12 lb.) 1 to 1½ lb.	8-12 pt. 1 pt.
Eggplant	1 lb.	1 pt.
Peas	1 bu. (30 lb.) 2 to 2½ lb.	12-15 pt. 1 pt.
Peppers, green	⅓ lb. (3 peppers)	1 pt.
Pumpkin	3 lb.	2 pt.
Spinach	1 bu. (18 lb.) 1 to 1½ lb.	12-18 pt. 1 pt.
Squash, summer	1 bu. (40 lb.) 1 to 1¼ lb.	32-40 pt. 1 pt.
Squash, winter	3 lb.	2 pt.
Sweet corn	1 bu. (35 lb.) 2 to 2½ lb.	14-17 pt. 1 pt.
Sweet potatoes	⅓ lb.	1 pt.

Strawberry Preserves

1 qt. strawberries
4 C. sugar

1 tbsp. vinegar or lemon juice

Boil the berries with two cups of the sugar for 3 minutes. Add two more cups of sugar and boil for 5 minutes. Just before done add the vinegar or lemon juice. Skim and pour in flat baking dish and let cool overnight. Put in jars cold and seal.

Eloise Hoskins
Dix, Ill.

Canned Mangoes

Mangoes, cut and washed
Garlic
Salt

1 qt. vinegar
1 qt. water
½ C. salad oil

Put mangoes in jars. Put a clove of garlic and 1 tsp. salt in each quart. Heat vinegar, water and salad oil to boiling. Pour over mangoes and seal.

Eloise Hoskins
Dix, Ill.

Freezer Slaw

2 medium heads cabbage
1 stalk celery, chopped
1 mango, cut fine
1 tbsp. salt
2 C. vinegar

1 C. water
4 C. sugar
2 tsp. celery seed
2 tsp. white mustard seed

Shred cabbage, add celery and mango. Sprinkle the salt over the top and cover with ice water and let stand 1 hour. Drain. Boil vinegar, water, sugar, and spices for 15 minutes. Cool and pour over drained cabbage. Freeze.

Alice Simmons

Vinegar Green Beans

2 gal. beans, broken
¾ C. vinegar

½ C. sugar
¼ C. salt

Mix vinegar, sugar, and salt with enough water to cover beans. Boil 10 minutes. Place in jars and seal. When ready to use rinse 2 or 3 times and cook as usual.

Janie McDaniel

Never Fail Dill Pickles

Wash and place pickles in jars. Boil 9 C. water, 2 C. vinegar, and 1 C. salt. Pour over pickles. Add fresh dill or dill seed and a garlic bulb to each jar.

Treva Lenty

Yellow Tomato Preserves

3 C. yellow tomatoes (chopped) 2 C. sugar

Cook 15 min. Remove from stove, add pinch of salt and stir in 1 box of Lemon Jello. Pour in jars. Seal when cooled.

June Klopfenstein
Mt. Pleasant, Ia.

Quick Pickled Beets

1—No. 2 can sliced beets $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{4}$ C. vinegar $\frac{1}{8}$ tsp. cloves
1 tsp. salt Dash of pepper

Drain juice from beets; add remaining ingredients to juice and bring to boiling. Pour over beets and set in refrigerator to chill and season overnight.

Mincemeat—Buffalo or Beef

5 C. cooked ground buffalo $\frac{1}{3}$ C. finely chopped orange peel
3 qts. peeled, chopped apples $\frac{1}{4}$ C. lemon rind
 $1\frac{1}{2}$ C. chopped orange pulp 3 (11 oz. pkg.) currants
3 lbs. seeded raisins (mixture of 1 (8 oz. pkg.) chopped candied
white and dark) citron
2 lbs. brown sugar 1 tsp. salt
1 tbsp. allspice 1 tsp. cloves
1 tbsp. cinnamon 2 tsp. nutmeg
 $\frac{1}{4}$ tsp. ginger 1 qt. cider
1 qt. ground buffalo suet

Mix all ingredients in large kettle. Simmer one hour. Stir frequently. Pack in hot jars and process 20 minutes under 10 lbs. pressure. This may also be frozen.

Mrs. Lloyd Wonderlich
Mt. Pleasant, Iowa

Slaw—To Freeze

1 carrot grated 2 c. sugar
1 medium head cabbage 1 c. vinegar
1 red pepper, chopped $\frac{1}{4}$ c. water
1 green pepper, chopped 1 tsp. celery seed
1 c. celery cut medium 1 tsp. mustard seed
1 tsp. salt

Mix vegetables with the salt and let stand 1 hour. Press out liquid. Mix sugar, vinegar, water, celery and mustard seeds and bring to a good boil and let cool. Put mixture in small containers and freeze. Thaw slightly before using.

Mrs. Thornton McLeran
Mt. Pleasant, Iowa

Sauerkraut (For 1 qt. jars)

Chop cabbage. Pack firmly in jars. Add:

3 tsp. canning salt
1 tbsp. vinegar

Put salt and vinegar on top of chopped cabbage. Fill jars with water. Drop lids in boiling water for about 3 min., then place on jars and seal. It's very good and ready to eat in about 2 weeks.

Mrs. Bert Fisher, Ottumwa

Strawberry Preserves

9 C. sugar
½ C. water

8 C. strawberries

Place 1 C. sugar and the water in kettle; bring to a vigorous boil. Add 1 C. berries and 1 C. sugar: stir thoroughly and bring to full, rolling boil. Add another cup of berries and sugar; bring to boil. Repeat until all are used — boil for 7 minutes. Pour into a large bowl and let stand for 12 hours, stirring occasionally. Seal in sterilized pint jars without reheating.

Mary Youngman
Winfield, Iowa

Sweet Dills

1 gal. cucumbers

¾ C. salt

Slice cucumbers long way in quarters. Add salt to boiling water to cover, weigh and let stand overnight. In morning drain and rinse.

Simmer for ½ hr. in 1 T. turmeric, 1 tsp. alum and 3 pts. water. Don't boil. Pack in quart jars with a bunch of fresh dill on top and cover with 1 pt. vinegar, 1 pt. water, 2 C. sugar boiling hot. Seal.

E. Schuerman
Mt. Pleasant, Iowa

Tomato Juice

7 quarts tomato juice
½ C. sugar
1 tsp. garlic salt

2 tsp. onion salt
3 tsp. celery salt

Bring to boil and seal.

Ione Sater, New London

Quick Green Beans

1 gallon snapped green beans
½ C. vinegar
2 tbsp. salt

5 tbsp. sugar
Water to cover them.

Boil 20 minutes. Seal while HOT!

Mary Lou Tousignant
Mt. Pleasant, Iowa

Raspberry Jam

5 C. prepared fruit
7 C. sugar

1 box powdered fruit pectin

To prepare the fruit: Crush thoroughly about 2½ qts. fully ripe red raspberries. (If desired, sieve half of pulp to remove some seeds.) Measure 5 cups into a large saucepan.

To make the Jam: Measure sugar and set aside. Add powdered fruit pectin to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/8 inch hot paraffin. Makes 11 six-ounce glasses.

Harrison Moore

Red Raspberry Jelly (uncooked fruit)

2½ C. prepared juice (about 1½
qts. ripe red raspberries)
5 C. (2½ lbs.) granulated sugar

2 T. water
½ bottle liquid fruit pectin

First, prepare the fruit. Thoroughly crush about 1½ qts. washed, fully ripe red raspberries. Place crushed fruit in jelly cloth or bag and squeeze out juice. Measure 2½ cups juice into a large bowl or pan.

Then make the jelly. Measure sugar, add to juice, and mix well. Mix water and pectin in small bowl. Stir into fruit juice. Continue stirring about 3 minutes. (There will be a few remaining sugar crystals.) Quickly pour into clean 8 oz. glasses or other freezer containers leaving ½ inch headspace. Cover and tape or screw lids tightly. When jelly is set, store in freezer. If jelly will be used within 2 or 3 weeks, it may be stored in the refrigerator. Makes about 7 medium (8 oz.) glasses.

Harrison Moore
Mt. Pleasant, Iowa

Refrigerator Pickles

4 C. sugar
½ C. salt
3 onions, sliced thin

4 C. vinegar
1⅓ tsp. each tumeric, celery seed
and mustard seed

Mix cold sugar, salt, vinegar and spices. Slice onion into quart jars, the liquid makes about three quarts. Then fill jars with peeled thin sliced cucumbers. Pack down then pour liquid over. Put in refrigerator four days before using.

Mrs. Virgil Johnson

Orange Rhubarb Jam

5 C. Rhubarb, cut up fine
2½ C. sugar

1 lb. orange candy slices, cut up
real fine.

Let rhubarb and sugar stand till it makes its syrup, then cook till tender, add orange candy slices. Cook or simmer till melted. Put in jar and keep in refrigerator. Will keep indefinitely.

Irma Swan
Mt. Pleasant, Ia.

Orange—Rhubarb Jam

2 quarts red rhubarb, cut finely
4 C. sugar

1 pound candied orange slices,
cut finely

Bring rhubarb and orange slices to a slow simmer. Add sugar. Boil slowly, stirring constantly, for 15 min. or until of desired consistency. It does not matter if all orange slices do not dissolve. As jam cools, it thickens. Pour into four sterilized pint jars and seal. This is extra good on warm coffee cake. Makes 4 pts.

Harrison Moore

Pickled Eggs

16 hard-cooked eggs
1 tsp. salt
3 C. white vinegar
1 C. water

Pickling spices (do not use
mustard, it will cause
discoloration.)

Shell eggs and put into hot, sterilized jars. Cover with boiling pickle liquid. Seal. In three or four days, they will be ready to eat.

Freda Mathews
Mt. Union, Iowa

Pickled Carrots

2 lbs. carrots (peeled and sliced)
½ C. green pepper, chopped
1 can tomato soup
1 C. sugar
¾ C. vinegar

½ C. salad oil
1 tsp. salt
1 tsp. prepared mustard
1 tsp. Worcestershire
¼ tsp. pepper

Cook carrots in boiling water until very firm (5 minutes). Mix green pepper, tomato soup, sugar, salad oil, vinegar, mustard, Worcestershire, salt and pepper. Pour over carrots. Store in refrigerator. Will keep indefinitely.

Mrs. Robert Beattie
Coyanosa, Texas

Frozen Corn

2 gallons of corn
 ¼ C. salt
 ¼ C. sugar

½ tsp. soda
 5-7 C. water

Simmer for 20 min. Cool fast and freeze.

Ione Sater, New London

Green Beans with Dill

1 quart green beans
 3 tbsp. butter
 1 tbsp. flour
 1 tbsp. chopped parsley

2 tbsp. minced onion
 1 tsp. dill weed (not seed)
 1 tsp. vinegar
 Salt

Boil beans until tender. Drain and reserve ½ cup bean liquid. Melt butter and blend with flour, onion, seasonings, dill weed and bean liquid. Simmer 5 minutes. Add beans and vinegar. Serve immediately. Serves 6.

Inez Hult

Hot Dog Relish

4 cups onions
 4 cups cabbage
 4 cups green tomatoes
 12 green peppers
 6 red peppers
 ½ cup salt

4 cups vinegar
 2 cups water
 6 cups sugar
 1 tbsp. celery seed
 2 tbsp. mustard seed
 1½ tsp. tumeric

Grind all with coarse blade of grinder, add ½ cup salt and let stand overnight. Rinse and drain. Cover with vinegar solution, heat to boiling point — simmer. Boil for three minutes and seal in hot jars. Yield: 8 pints.

Mrs. Everett (Edna) Wright
 207 S. Walnut
 Mt. Pleasant, Ia.

Pear Relish

8 C. of pears
 2 C. green peppers
 2 C. red sweet peppers
 5 C. onions
 2 hot peppers
 Grind with coarse blade on food chopper.

Dressing:
 1¾ to 2 C. vinegar
 2¾ C. sugar
 1 tsp. mustard seed
 1 tsp. celery seed
 2 tbsp. salt
 3 tbsp. cornstarch

Cook until tender. Cook dressing ingredients to a boil. Combine and cook 8-12 minutes. Can hot.

Darlene Lounsbury, New London

Cold Relish

3 medium carrots
9 red peppers
2 large heads cabbage

9 green peppers
8 medium onions

Grind these raw vegetables in a food chopper. Add $\frac{1}{2}$ C. salt and let stand 2 to 3 hours, then drain thoroughly. Be sure all liquid is drained off.

Add:
3 pts. vinegar
2 T. celery seed

2 pts. sugar
2 T. white mustard seed
Dash of pepper

Mix and can cold. Very pretty — tastes good — and so easy to make.

Cecil Walters
Mt. Pleasant, Iowa

Corncob Jelly

14 large red corncobs
1 box Sure-Jell

3 C. sugar

Run water over cobs to take off the last of the chaff. In a roaster, cover the cobs with water and boil gently for 30 min. (a large quantity of water must be used as the corncobs absorb a great deal). Strain 3 C. of the red corn liquid into a pan. Add the Sure-Jell and let this come to a boil. Add the sugar and boil hard for one minute. Set aside and skim. Makes 2 pints.

Virginia Mason, Winfield

Freezer Cole Slaw

1 medium head of cabbage,
shredded
1 medium carrot, grated
1 green pepper, chopped
1 tsp. salt

Slaw Dressing:
1 C. vinegar
 $\frac{1}{4}$ C. water
1 tsp. celery seed
2 C. sugar
1 tsp. whole mustard seed

Mix salt with the cabbage and let stand an hour. Squeeze out juice. Add carrot and pepper. Combine dressing ingredients and boil one minute. Cool to lukewarm and pour over cabbage. Put into containers and freeze.

Helen Kapsch
New London

Frozen Corn

8 C. cut-off corn
 $1\frac{1}{2}$ tsp. salt

2 tbsp. sugar
 $\frac{1}{4}$ lb. butter or oleo

Add a little more water when cooking — cook 5 minutes and cool. Put in containers and freeze.

Lola Lundin, New London

Blender Orange Marmalade

3 C. prepared fruit (3 oranges, 2 lemons)
5 C. (2½ lbs.) granulated sugar

1½ C. water
1/8 tsp. baking soda
½ bottle liquid fruit pectin

Wash, then remove skins in eighths from 3 medium-sized oranges and two medium sized lemons. Lay strips flat. Shave off and discard about half of white part. Place a third of the strips and ½ cup water in blender; cover, and blend at high speed until peel is in small pieces. Pour into saucepan. Repeat two times, using a third of the strips and ½ C. water each time. Then add 1/8 tsp. baking soda; bring to a boil and simmer, covered, 20 minutes, stirring occasionally. Section or chop peeled fruit pulp; discard seeds. Add pulp and juice to cooked rind. Simmer, covered, 10 min. longer. Measure 3 C. into a very large saucepan.

Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in pectin. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, and to prevent floating fruit. Ladle quickly into glasses. Cover at once with 1/8 inch hot paraffin. Makes 7 medium (8 oz.) glasses.

Harrison Moore

Canned Bean Recipe

1 gal. of water, add
½ C. salt and

½ C. vinegar

Bring to boil and drop snapped beans in kettle. Boil the beans 10 min. and pack in clean jars. Use plenty of liquid as this helps keep the beans. Then seal jars. These beans will keep for years. When ready to use drain the liquid and add fresh water if you wish. I find this recipe adds more flavor to canned beans. Cook till tender, then add seasoning to taste.

Mrs. Annetta S. Carber

Grape Jam (No Crystals)

1 rounding cup of grapes
1 C. sugar

Stir together till juice starts to rise. Then put over heat and when it comes to a boil, let boil 20 minutes. Remove from stove and strain through cheese cloth. Pour into sterilized jars and seal.

Mrs. Herman Anderson
Winfield, Iowa

No Work—No Fail Pickles

7 C. sliced cucumbers
 ¼ C. coarse salt
 1 large onion

Syrup:

2 C. sugar
 1 C. vinegar
 ½ tsp. celery seed
 ½ tsp. tumeric

Wash and cut cukes into slices or spears. Add onion slices. Sprinkle salt over sliced cukes and onions. Let stand 3 hours. Drain but do not rinse. Heat syrup only to dissolve sugar. Dill stalk should be placed in each jar of pickles. Pour syrup over cukes. Allow to stand covered in cool place or refrigerator. Keep indefinitely in refrigerator. Can be sealed.

Helen Burnett, Sioux City

Crispies

Wash 25 dill size cucumbers and put in brine made by combining 1 qt. of coarse salt and 1 gallon of water. Weight down. Leave for 2 weeks, and skim daily if necessary. Cut in very thin slices or, if preferred, slices ½ inch thick. Cover with cold water in which 2 tbs. alum has been dissolved and soak for 24 hours. Drain and wash. Make a syrup by combining the following:

1 qt. vinegar
 8 C. sugar
 2 sticks cinnamon

1 tsp. ground mace
 1 tsp. cloves.

Put spices in bag and bring to boil in the vinegar and sugar. Pour over pickles. Repeat for 4 days and then put pickles in jars. Can cold. Do not have to be sealed and no cooking is required.

Mrs. Herman Anderson
 Winfield, Iowa

Blackberry Jelly

3½ C. juice
 5 C. sugar

1 box powdered fruit pectin

To prepare the juice: Crush thoroughly about 2½ quarts fully ripe blackberries (not blackcaps). Place in jelly cloth or bag and squeeze out juice. Measure 3½ cups into a large saucepan.

To make the Jelly: Measure sugar and set aside. Add powdered fruit pectin to juice in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon and pour quickly into glasses. Cover jelly at once with one-eighth inch hot paraffin. Yields 8—6 oz. glasses.

Harrison Moore

Lime Pickles

7 pounds cukes (slices cut $\frac{1}{4}$ to $\frac{1}{2}$ inch)	1 T. celery seed
2 quarts vinegar (white)	1 tsp. whole cloves
9 C. sugar	Stick cinnamon if desired
1 T. coarse salt	Green coloring may be added,
1 T. mixed spices	(Makes them pretty)

Make solution of 2 gal. cold water and 2 cups of lime. Pour over cukes and mix well. Let soak 24 hrs. stirring frequently. Wash and drain good two or three times (add ice to water, makes more brittle). Then pour over vinegar solution cold and let stand 24 hrs. Then bring to a boil and let simmer until transparent two or three hrs. Then let stand until next day & simmer again for 2 or 3 more hours. Seal hot then put in hot water bath & bring to boil 10 to 15 min. and remove.

Lola Lundin, New London

Lime Pickles

7 lb. cucumbers (not too seedy)	1 tbsp. salt
2 cups lime powder	1 tsp. whole cloves
$\frac{1}{2}$ gallon vinegar	2 tsp. celery seed
4 $\frac{1}{2}$ lbs. sugar	Green food coloring as desired

Cover sliced cucumbers with 2 gallons water in which 2 cups of lime powder has been dissolved. Stir. Soak pickles in solution for 24 hours. Wash pickles thoroughly. Soak in clear water for 3 hours. Mix vinegar, sugar, salt, cloves, celery seed, and food coloring. Add pickles to this mixture. Let stand overnight. Simmer 35 minutes next morning. Put in jars and seal.

Debra Turley

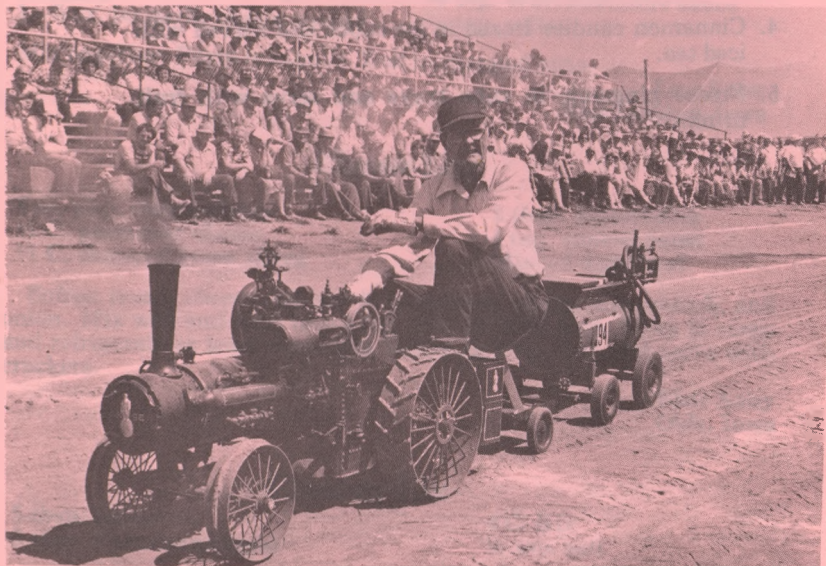
Route 4, Mt. Pleasant, Iowa

Mince Meat

Take 1 skinned hog head chopped in approx. 5 or 6 pieces. Cover with cold salt water (approx. $\frac{1}{2}$ cup salt). Soak for 24 hours. Drain and cover with fresh water and cook on med. heat. Change cooking water 3 or 4 times. Cook until meat falls from bones. Drain and let cool then pick meat from bones, shredding into very small pieces. Cover and cook 2 lbs. raisins. While raisins are cooking, peel and dice 14 lbs. Jonathan apples, and put in large kettle, pour cooked raisins and water over apples. Need enough water to come up into apples so won't stick. After this starts cooking good, add 1 cup vinegar and $1\frac{1}{2}$ cup white sugar and approx. 1 to $\frac{1}{2}$ lb. of head meat. Season to taste with cinnamon and nutmeg. Cook until apples are done and seal in hot sterilized jars. Makes 16 pints.

Mrs. Marvin Hodges
Perry, Missouri

Snacks and Beverages



Chicken Wafers

1 cup Old English Dressing
 1/2 cup butter

1 lb. Chicken
 1/2 cup salt

Mix all ingredients. Shape into a long roll. Refrigerate. Slice thin. Bake 200 degrees for 10 minutes.

Mrs. Irene Winkler
 Burlington, Iowa

Lime Pickles

1 pound whole lemons cut in 10
 (slices)
 2 quarts vinegar (white)
 1 C. sugar
 1 T. cayenne pepper
 1 T. mixed spices

1 T. celery seed
 1 tsp. whole cloves
 1/2 tsp. cloves (if desired)
 (This dressing may be added
 to other pickles.)

Suggestions for beverages:

1. Place either red or green cherries in the ice cube tray; fill half full of water — freeze. Fill remainder of tray with water and freeze.
2. Cut lemon rind in attractive shapes and freeze in cube tray.
3. Mint leaves may be frozen in the same way.
4. Cinnamon candies frozen in ice cubes and served with iced tea.
5. Freeze gingerale in cube trays and serve with fruit drinks.

and cover with fresh water and cook as usual. Cook, changing cooking water 2 or 3 times. Cook until small balls from bones. Drain and let cool. Then pick meat from bones, shredding into very small pieces. Cover and cook 2 hrs. longer. While remains are cooking, peel and slice 10 lbs. Jonathan apples, add put in large kettle, pour crushed cabbage and water over apples. Add enough water to come up into apples as well as usual. After this starts cooking good, add 3 cup vinegar and 1/2 cup white sugar and apples. 1 to 1/2 lb. of head onion. Season to taste with cinnamon and nutmeg. Cook until apples are done and seal in hot sterilized jars. Makes 16 jars.

Mrs. Harvia Rogers
 Perry, Wisconsin

Baked Caramel Corn or Cracker Jacks

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1 C. butter or margarine
2 C. brown sugar, firmly packed
½ C. light or dark corn syrup
1 tsp. salt

½ tsp. soda
1 tsp. vanilla
6 qts. popped corn

Melt butter, stir in brown sugar, syrup and salt. Bring to a boil stirring constantly. Boil without stirring 5 minutes. Remove from heat; stir in baking soda and vanilla. Gradually pour over the popped corn. Mix well. Turn into 2 large shallow roasting pans. Bake at 250 degrees for 1 hour, stirring every 15 minutes. Remove from oven. Cool and break apart. Store in tight covered containers. Makes 5 quarts of caramel corn.

Barbara Huston
Fort Madison, Iowa
Shirley Krabill
Wayland, Iowa

Cheese Balls

1—8 oz. pkg. cream cheese, softened
1—5 oz. jar garlic cheese spread

⅓ C. parmesan cheese
½ tsp. Worcestershire sauce
½ tsp. salt

Mix together. Form into balls. Roll in chopped nuts.

Ione Sater
New London, Iowa

Cheese Log

8 oz. pkg. cream cheese
¼ C. parmesan cheese
⅓ C. chopped green olives

1 tbsp. horseradish
1 tsp. minced onion
Minced dried beef

Soften cream cheese and stir in parmesan, olives, horseradish, and onion. Mix well and form into a log. Roll in dried beef. Wrap in saran and refrigerate at least overnight before serving. Cut and serve with crackers.

Elsie Asby
Olds, Iowa

Cheesey Kix

5 tbsp. butter
5 tbsp. Parmesan cheese

4 C. Kix
½ tsp. salt

Melt butter in pan. Remove from heat. Stir in the cheese. Add the Kix. Sprinkle with salt. Stir well.

Cheese Wafers

1 glass Old English Cheese
1 stick butter

1 C. flour
¼ tsp. salt

Mix all ingredients. Shape into a long roll. Refrigerate. Slice thin. Bake 350 degrees for 10 minutes.

Mrs. Bruce Werden
Burlington, Iowa

Chicken, Ham and Celery Sandwiches

- | | |
|--------------------------|-----------------|
| 1 C. cooked chicken meat | ¼ C. mayonnaise |
| ½ C. celery | ¼ C. cooked ham |
| 1 tbsp. green pepper | |

Mince the chicken, ham, celery, and green pepper. Mix with the mayonnaise and spread on buttered bread.

Chili Conqueso

- | | |
|------------------------------|-----------------------------|
| 2 Lb. Velveeta cheese | 2 cans chili without beans |
| ½ lb. sharp cheddar cheese | 1 can green chilis, chopped |
| 2 tbsp. blue cheese dressing | |

Over low heat melt cheese until completely melted. Add chili and chilis. Let simmer. Best if served in fondue pot. Use as a dip for chips or Doritos. Can be frozen.

Kathy Washburn
Mt. Pleasant, Iowa

Cream Cheese Spread

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|---|--|
| 1—8 oz. package cream cheese,
softened | ½ C. finely chopped walnuts |
| ½ C. mayonnaise | 1—8½ oz. can crushed
pineapple, drained |

Blend all ingredients. Chill. Makes 2 cups.

Darlene Lounsbury
New London, Iowa

Crockpot Barbeque Sandwiches

- | | |
|--------------------------------|---------------------------|
| 1½ lbs. cubed beef (stew meat) | ¼ c. cider vinegar |
| 1½ lbs. cubed lean pork | 2 T. chili powder |
| 1 c. chopped onion | 2 t. salt |
| 1 chopped green pepper | 2 t. Worcestershire sauce |
| 1—6 oz. can tomato paste | 1 t. dry mustard |
| ½ c. packed brown sugar | |

Combine ingredients in 3½-5 qt. slow cooker. Cover; cook on "high" (300 degrees F.) 8 hours. With wire whisk, stir until meat is shredded. Serve with lettuce leaves on sandwich buns. To cook on top of range, combine ingredients plus 1 c. water in 6 qt. dutch oven, and simmer for 3 hours. Serves 12 generous sandwiches.

Mrs. Frank J. Miller

Ham & Swiss Cheese Sandwich

- | | |
|---------------------------------|-------------------|
| ¼ lb. oleo | ½ tsp. poppy seed |
| 4 tbsp. yellow prepared mustard | |

Mix the oleo, mustard, and poppy seed. Spread on both sides of the bun. Use a slice of boiled ham and a slice of swiss cheese. Wrap in foil. Bake 350 degrees for 30 minutes.

Mrs. Jerry Swan
Morton, Ill.

Hawaiian Fruit Punch

2—46 oz. cans unsweetened pineapple juice
 2 2/3 C. orange juice
 1 1/3 C. lemon juice

2/3 C. lime juice
 2 C. sugar
 2 large bottles ginger ale (chilled)
 2 large bottles 7-Up (chilled)

Combine fruit juices and sugar; chill thoroughly. Add the ginger ale and 7-Up just before serving. Makes 9 quarts.

Holiday Scramble

2 lb. salted nuts
 1—12 oz. bite-size pkg. shredded wheat
 1—10 1/2 oz. pkg. Cherrios
 1—6 1/2 oz. pkg. wheat Chex
 1—6 1/2 Oz. pkg. Rice Chex

1 pkg. (5 1/4 oz.) pretzel sticks
 2 cups salad oil
 2 Tbsp. Worcestershire sauce
 1 Tbsp. garlic salt
 1 Tbsp. seasoned salt

Mix all ingredients well. Put in large pan or roaster, stirring with a wooden spoon every 15 minutes. Stir carefully so as not to break cereals, etc. Bake in a 250 degree oven 2 hours. Makes 8 quarts.

Mrs. Wm. Boyd
 802 South Washington
 Fulton, Missouri

Hot Spiced Cider

1/2 C. brown sugar
 1 tsp. whole allspice
 1 tsp. whole cloves
 1/4 tsp. salt

Dash ground nutmeg
 3 inches stick cinnamon
 1 gal. apple cider

Combine spices and tie into a small cloth bag. Add sugar, salt, and bag of spices to cider. Slowly bring to boiling point; cover and simmer 20 min. Remove spice bag. Serve in warmed mugs. Makes 16 servings.

Mary Youngman
 Winfield, Iowa

Marshmallow Sauce

1 C. sugar
 1/2 C. hot water
 2/3 C. light corn syrup
 2 egg whites

1/4 tsp. vanilla
 Dash of salt
 1/4 C. mayonnaise
 1 tbsp. grated orange rind

Combine sugar, corn syrup, and hot water. Heat and stir till sugar dissolves. Then boil to a firm ball stage (244-248 degrees on candy thermometer.) Beat egg whites until stiff. Slowly add the hot syrup, beating at high speed until thick and fluffy. Add salt and vanilla. Gently fold in mayonnaise and orange rind. This is great to dip fresh fruits in. If thicker than desired, fold in 1 or 2 more tbsp. of mayonnaise or water. Makes 3 cups.

Elsie Asby
 Olds, Iowa

Nuts and Bolts

1 box Rice Chex	$\frac{3}{4}$ lb. butter
1 box Cheerios	$\frac{1}{4}$ C. Worcestershire sauce
1—6 oz. box Pretzel Sticks	1 tsp. celery salt
2—8 oz. cans Peanuts (more if desired)	1 tsp. garlic salt
	1 tsp. onion salt

Melt butter with seasonings and spoon over mixture. Bake 1 hour in covered pan and then bake another hour in uncovered pan. Stir every 15 minutes the second hour and add more celery salt, garlic salt and onion salt if desired. Bake 225 degrees. Makes 4 quarts

Wooly Bears Kitchen

Oatmeal Granola

8 C. regular oatmeal	1 C. crushed nuts
2 C. raw wheat germ	1 C. oil
1 C. shredded coconut	1 C. hot water
1 C. diced dates or datelets	$\frac{1}{2}$ C. raw sugar

Melt sugar in hot water. Mix in the oil and nuts together. Spread in pans or cookie sheets. Bake in 225 degree oven for 2 hours or until dry. Stir every 20 minutes.

Mrs. Lyle Shellabarger
Mt. Pleasant, Iowa

Russian Hot Tea

$1\frac{1}{4}$ C. Tang	$\frac{1}{4}$ tsp. cloves
$\frac{1}{3}$ C. instant tea	1 C. sugar
1 tsp. cinnamon	

Mix well in a jar. Use 2 tsp. in a cup of hot water. A good hot drink on a cold day.

Clara E. Fredlund
Cook, Minn.

Sandwich Spread

1—8 oz. pkg. cream cheese	3 tbsp. pimento
$\frac{3}{4}$ C. chopped English walnuts	1 tbsp. catsup
3 hard boiled eggs—chopped	$\frac{3}{4}$ tsp. salt
Onions and Green peppers if desired	Dash of pepper

Soften cream cheese, add other ingredients, and mix well. Makes $2\frac{1}{2}$ cups.

Selma Willits
Mt. Pleasant, Iowa

Slush Punch

8 oz. orange juice	1 qt. gingerale
6 oz. frozen lemonade	3 C. sugar

Boil the sugar and 1 gallon of water. Cool. Add orange juice and lemonade. Freeze to a slush. Before serving add gingerale. Can be tinted easily.

Marge Gittings
New London, Iowa

Saucy Sandwich Rolls

1 lb. wieners, chopped	½ tsp. dry mustard
1 medium onion, chopped fine	½ tsp. Worcestershire sauce
3 tbsp. hot bacon fat	½ C. catsup
¼ C. flour	½ C. water
¾ tsp. salt	1 C. chopped celery
Dash of pepper	½ C. grated cheese

Brown wieners and onion in fat. Take from heat. Blend in rest of ingredients except cheese. Cook until celery is tender, about 5 min. Add cheese; heat until cheese melts; take from heat. Remove some of soft centers from wiener buns; fill pockets with mixture. Wrap in foil, twisting the ends tightly. Just before serving, heat in shallow pan in moderate oven. 350 degrees for 10-15 minutes. Serves 12

Mary Youngman
Winfield, Iowa

Snowcap Spread

2—4½ oz. cans deviled ham	1—8 oz. pkg. cream cheese
1 tbsp. minced onion	2½ tsp. sharp mustard
1 tsp. parsley flakes	¼ C. sour cream or milk

Combine ham, parsley and onion. Mound on a plate and shape. Frost with cream cheese and mustard mixed with the sour cream or milk. Sprinkle parsley flakes on top to garnish. Chill and serve with party crackers.

Marilyn Meth
Manhattan, Kansas

Spiced Prunes

½ lb. prunes (about 1 cup)	¼ C. brown sugar
1 stick cinnamon	2 tbsp. vinegar
½ tsp. whole cloves	

Cover prunes with water; simmer 30 minutes. Add remaining ingredients; simmer 30 minutes more until tender.

Tuna Burgers

1—7 oz. can tuna fish	½ C. chopped ripe olives
1 C. celery, chopped	¼ C. mayonnaise
½ C. diced American cheese	1 small onion, minced

Mix all ingredients. Salt and pepper to taste. Fill hamburger buns with tuna mixture. Just before serving, heat on baking sheet in moderate oven. 350 degrees for 15 to 20 minutes. Serves six.

Violet Syrup

Fill a glass jar with purple violet blossoms. Cover with boiling water and put lid on jar. Allow blossoms to infuse for 24 hours. Then strain the blue infusion and discard the violets. To each cup of extract add the juice of ½ a lemon and 2 cups of sugar. Boil and seal. Use syrup on ice cream or in a tall summer drink.

Darlene Lounsbury
New London, Iowa

Tea

1 qt. water
2 or 3 tea bags
4 cups water
1 cup sugar

1 tsp. almond extract
 $\frac{1}{2}$ tsp. vanilla
10 tsp. lemon juice

Steep the tea bags in the 1 quart of boiling water. In another pan put the 4 cups water, 1 cup sugar, 1 tsp. almond extract, $\frac{1}{2}$ tsp. vanilla and the 10 tsp. lemon juice. Cook until sugar dissolves. Pour together. Serves 8.

Irma Smith
Middletown, Iowa

Spiced Punch

(Sometimes called Bohemian Tea)

25 C. boiling water
5 tsp. tea
1 tsp. broken stick cinnamon
1 tsp. whole cloves

2 C. orange juice
 $\frac{1}{2}$ C. lemon juice
Sugar to taste (3 cups)

Tie the tea and spices in loose bag. Steep 5 minutes in boiling water and remove. Add fruit juice and sugar. Heat and serve. Serves 16-20.

Edna Ricks
Springfield, Oregon

Caramel Corn

3 qts. popped corn
1 C. sugar
 $\frac{1}{2}$ C. molasses
 $\frac{1}{2}$ C. water

2 tbsp. butter
 $\frac{1}{2}$ tbsp. vinegar
 $\frac{1}{2}$ tsp. soda

Combine sugar, molasses, water and butter in saucepan and heat to dissolve. Add vinegar and boil to hard crack. Remove from heat. Add soda, stirring quickly, and pour over corn. Spread on waxed paper.

Anne Ehlen
Milwaukie, Oregon

Caramel Corn

8 qts. popped corn
2 C. dark brown sugar
 $\frac{1}{2}$ C. white Karo syrup

2 sticks oleo
Pinch of salt
 $\frac{1}{2}$ tsp. cream of tartar

Preheat oven to 200 degrees. Cook brown sugar, white syrup, and oleo for five minutes then add the salt and cream of tartar. Pour over the popped corn. Put on two cookie sheets. Bake one hour, stirring several times while in oven. Store in tupperware. Keeps crisp a long time.

Mrs. Donna Cumpston
Burlington, Iowa