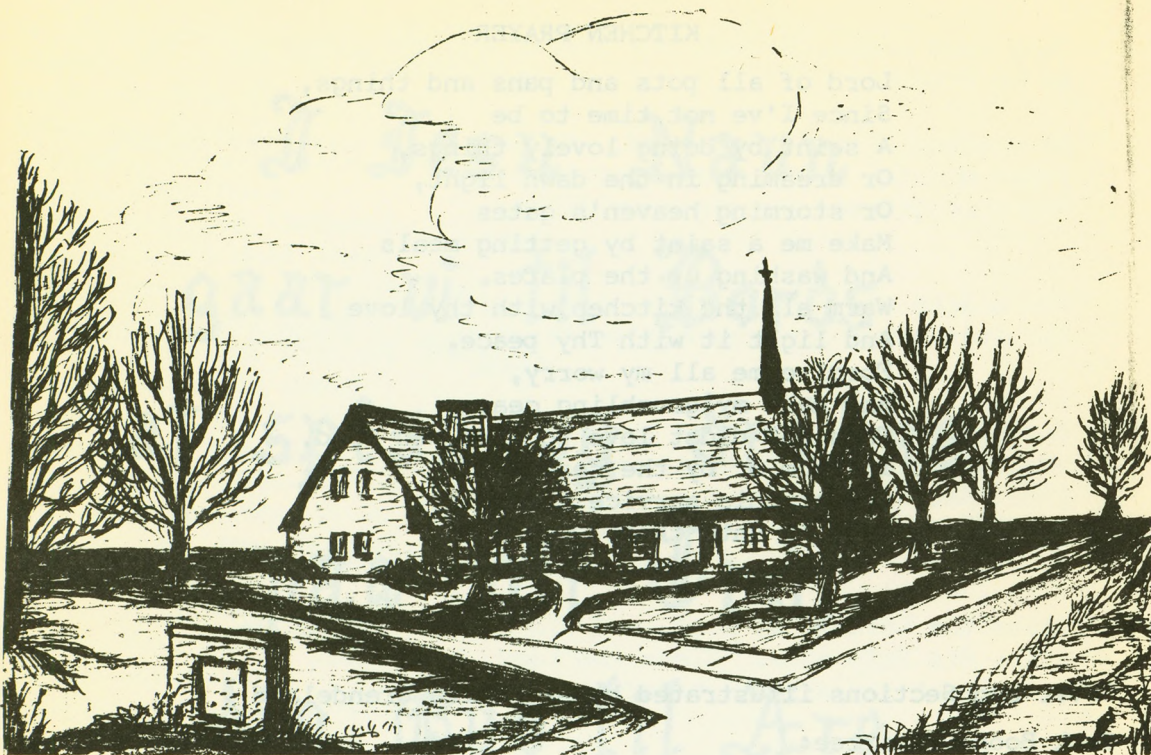




Palestine Lutheran Church  
Huxley, Iowa





"As for me and my house, we will serve the Lord." Joshua 24:15

This book is dedicated to our Christian homes. Since food brings nourishment to the body, we trust the Word of God is strength to your soul.

PALESTINE LUTHERAN CHURCH WOMEN

Huxley, Iowa

Ernest T. Thompson, Pastor

## KITCHEN PRAYER

Lord of all pots and pans and things,  
 Since I've not time to be  
 A saint by doing lovely things,  
 Or dreaming in the dawn light,  
 Or storming heaven's gates  
 Make me a saint by getting meals  
 And washing up the plates.  
 Warm all the kitchen with thy love  
 And light it with Thy peace.  
 Forgive me all my worry,  
 And make my grumbling cease.  
 Thou who didst love to give men food,  
 In room or by the sea,  
 Accept this service that I do,  
 I do it unto thee.

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Betty Egeland

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IOWA FALLS, IOWA

1975 J

I Jesu Navn  
gaar vi til Bords  
at spise og drikke  
paa dit Ord;  
dig Bud til Ære  
os til Gavn  
saa faar vi Mad  
i Jesu Navn,  
Amen.

Come Lord Jesus, be thou our guest, And may these gifts to  
us be blessed. Amen.

Be present at our table Lord. Be Here and everywhere adored.  
These mercies bless, and grant that we,  
May strengthened for thy service be.  
Amen

For health and strength, for love and friends,  
For everything thy goodness sends, Father in Heaven, We thank thee.  
Amen.

The eyes of all wait upon thee, O Lord.  
And thou givest them their meat in due season.  
Thou openest thine hand and satisfiest  
The desire of every living thing.

Psalm 145:15-16

Bless the Lord, O my soul, and all that is within me.  
Bless His Holy name. Bless the Lord, O my soul,  
And forget not all his benefits.

Amen.

We give thee thanks almighty God, for these and all thy  
blessings which we receive from thy bounty. Through Christ  
Our Lord. Amen.

We are grateful to the following for their contributions:

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The first part of the document  
 discusses the general principles  
 of the proposed system.  
 It is intended to provide a  
 clear and concise summary  
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 the scope of the project.  
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# Breads and Sandwiches



"Bread"



## BREADS

BERRY PATCH COFFEE CAKE

Mrs. Miller Wee

1 c. sugar	1 tsp. baking powder
1 (8 oz.) cream cheese	1/2 tsp. soda
1/2 c. margarine	1/4 tsp. salt
2 eggs	1/4 c. milk
1/2 tsp. vanilla	1/2 c. raspberry preserves
1 3/4 c. flour	

Combine sugar, softened cream cheese and margarine. Mix well. Add eggs, one at a time, add vanilla, sift together dry ingredients and add alternately with milk, mix well after each addition. Pour into greased and floured 13x9 pan. Dot with preserves, cut through batter with knife for marble effect. Bake at 350° for 35 minutes.

COFFEE CAKE

Mrs. Ernest Thompson

1 c. milk	1 pkg. yeast
1/4 c. margarine	1/2 c. lukewarm water
1/4 c. sugar	1 egg (beaten)
1 tsp. salt	4 c. flour

Scald milk, add shortening, sugar, salt, cool to lukewarm. Add yeast softened in water and egg. Add flour, beat well. Cover and let rise until doubled. Knead lightly on floured board. Roll into large rectangle. Spread with margarine and one of the fillings. Roll, starting at wide side, seal edges. Cut in 1/2, seal ends. Carefully place on cookie sheet. Slash tops lightly about every 2 in. Let rise until doubled, bake at 350° for 35-40 min. Frost. Makes 2 coffee cakes.

Prune filling- beat 1 egg white, stiff, beat in 1/2 c. brown sugar. Lightly mix in 1/2 c. cooked, chopped prunes. Spread on dough. Sprinkle with cinnamon.

Regal filling- 2/3 c. chopped dates, 1/2 c. shredded coconut, 1/3 c. graham cracker crumbs, 4 marshmallows diced, dash of salt, combine. Spread on dough.

In all thy ways, acknowledge him, and he shall direct Thy paths.  
Proverbs 3:6

COFFEE CAKE

Mrs. John Brendeland, Mrs. Robert Egeland

2 1/4 c. sifted flour                      1 tsp. nutmeg  
 1 c. brown sugar                            1 tsp. cinnamon  
 2/3 c. white sugar

Mix, add 2/3 c. oil and stir together. Take out 2/3 c. of mixture and put with 3/4 c. nuts for topping. Mix:

1 egg    1 tsp. soda  
 1 c. buttermilk or sour milk            1 tsp. baking powder

Combine this with flour and sugar mixture and pour in 9x13 pan. Spread on topping and pat down. Good warm or cold. Bake 350° 35 minutes.

GOLDEN CRUNCH COFFEE CAKE

Mrs. Noel Larson

3 c. sifted flour                            1 c. milk  
 1/2 tsp. salt                                1 c. brown sugar firmly packed  
 3 tsp. baking powder                    2 T. butter  
 1/2 c. butter                                2 T. flour  
 1 1/2 c. sugar                              1 tsp. ground cinnamon  
 1 tsp. vanilla                              1 c. chopped nuts  
 4 eggs

Sift together dry ingredients. Cream together 1/2 c. butter and sugar until light and fluffy. Add vanilla and eggs, beating well. Add dry ingredients alternately with milk, blending well after each addition. Spread 1/2 of batter in greased 13x9x2 pan. Combine remaining ingredients. Sprinkle 1/2 of mixture over batter. Spread with remaining batter, top with remaining crumbs. Bake at 350° 45 min. or till done, 12 servings.

ORANGE COFFEE CAKE

Mrs. Sanford Sydnes

1 tsp. baking powder                    1/2 c. chopped raisins  
 2 c. flour                                    1/2 c. nuts  
 3/4 tsp. salt                                1 egg  
 1/3 c. sugar                                1/3 c. frozen orange juice  
 1/4 c. shortening                        1/2 c. milk  
 Mix and put in 9x9 pan. Topping, mix:  
 1/2 c. brown sugar                      1 tsp. cinnamon  
 1 T. margarine

Mix till crumbly and sprinkle over batter. Bake 425° for about 35 min.

OVERNIGHT COFFEE CAKE

Mrs. LaVerne Fausch

2/3 c. margarine	2 T. powdered milk
1 c. sugar	1 c. buttermilk
1/2 c. brown sugar	1 tsp. baking powder
2 eggs	1 tsp. baking soda
2 c. flour	1 tsp. cinnamon

Cream together margarine and sugars. Add eggs and beat. Stir in remaining ingredients. Pour batter into 9x13 pan. Sprinkle topping mixture over batter and refrigerate overnight. Topping: (Mix together)

1/2 c. brown sugar	1/2 tsp. nutmeg
1/2 c. nuts	

Next morning bake at 350° for 30-35 minutes.

SUGAR TOP COFFEE CAKE

Bertha Ness

1 egg	1/4 tsp. baking soda
3/4 c. sugar	3/4 tsp. salt
1 T. melted butter or margarine	1/2 c. brown sugar
1 c. dairy sour cream	2 T. flour
1 tsp. vanilla	1/2 tsp. cinnamon
1 1/2 c. sifted flour	2 T. softened butter
2 tsp. baking powder	

Beat egg until frothy, beat in granulated sugar and 1 T. melted butter. Cream until light and fluffy. Add sour cream and vanilla, blend well. Sift together 1 1/2 c. flour, baking powder, baking soda and salt, add to sour cream mixture. Blend well. Pour into a greased 8 in. square pan. Mix together until crumbly, brown sugar, 2 T. flour, cinnamon and 2 T. butter. Sprinkle over top of batter. Bake in mod. oven 375° 25-30 min. or until cake tests done. Serve warm.

QUICK DONUTS

Marilyn Saveraid

Buttermilk biscuits (rolls)- tear hole in each biscuit and drop in hot fat. Turn when browned on one side. Brown and drain on paper towel. Donuts may be frosted, powdered or glazed.

Glaze:

1/2 c. powdered sugar	2 T. water and 1 T. butter
1 tsp. cornstarch	added last
1/4 tsp. vanilla	

GLAZED DOUGHNUTS

Judy Cooper

2 pkgs. yeast	2/3 c. sugar
1 c. milk, warm	1 tsp. vanilla
1 c. water	1/2 c. shortening
2 eggs (well beaten)	1 tsp. salt
7 c. flour	1 tsp. nutmeg

Pour warm water over yeast. Stir and let stand about 10 min. Cream together the sugar, shortening, salt and eggs. Add vanilla and nutmeg. Pour warm milk over yeast and water. Blend with 3 c. of flour. Beat until smooth. Then add creamed mixture and rest of flour to make a med. soft dough. Let rise until double mix down and let rise again. Roll out and cut. Let rise until double. Fry in deep fat. Dip in glaze mixture.

Glaze mixture:

1 lb. powdered sugar	2 T. oleo
1/2 c. water	2 tsp. vanilla

BANANA BREAD

Eva Saveraid

1 1/2 c. sugar	1 1/2 tsp. soda
1/2 c. margarine	3 ripe bananas (mashed)
2 eggs	3 c. flour
1 tsp. salt	1/2 c. nutmeats
1/4 c. sour milk	

Mix in mixer. Cream sugar, oleo and bananas. Dissolve soda in sour milk and add to creamed mixture. Add eggs and salt and beat. Add nuts. Pour into 2 loaf pans (greased) bake 1 hour at 375°.

BANANA BREAD (Sour milk or Buttermilk)

Mrs. Alice Larson

2/3 c. sugar	2 c. sifted flour
1/3 c. soft shortening	1 tsp. baking powder
2 eggs	1/2 tsp. soda
3 T. sour milk or buttermilk	1/2 tsp. salt
1 c. mashed bananas	1/2 c. chopped nuts
1 tsp. vanilla	

Cream sugar, shortening, add eggs, beat well. Add sifted flour, baking powder, soda and salt. Stir just enough to blend well. Lastly add flavoring and nuts. This makes 1 loaf size 9x5x3. Bake in 350° oven for about 1 hour.

CORNBREAD

Nadine Johnson

1 c. yellow cornmeal                      1/2 tsp. salt  
 1 c. flour                                    4 tsp. baking powder  
 1/4 c. sugar

Mix or sift together these 5 dry ingredients into a bowl.

In another bowl combine:

1 beaten egg                                1/4 c. soft shortening  
 1 c. milk                                      Few drops butter flavoring

Pour into dry ingredients and beat just one min. with rotary  
 beater. Bake in 9x9 pan at 425° for 20-25 minutes.

CRANBERRY ORANGE BREAD

Oriett Larson

2 c. flour                                    2 tsp. melted butter  
 1/2 tsp. salt                                Boiling water  
 1 1/2 tsp. baking powder                1 egg (beaten)  
 1/2 tsp. soda                                1 c. chopped nuts  
 1 c. sugar                                    1 c. raw cranberries  
 1 orange (juice and rind)                (quartered)

Sift twice the following ingredients: flour, salt, baking  
 powder, soda and sugar. Place in measuring cup the juice and  
 grated rind of 1 orange. Add 2 tsp. melted butter and boiling  
 water to fill the cup 3/4's full. Add liquid to dry ingredients,  
 stir only until flour mixture is dampened. Push batter up into  
 corners of well greased 8 1/4x4 1/2x3 in. pan, leaving the center  
 slightly hollowed. For well rounded loaf, allow batter to stand  
 in pan 20 min. before baking. Bake in mod. oven 350° 60-70 min.  
 Cool thoroughly before slicing.

DATE NUT LOAF

Helen Kepler

Sift together in large bowl:

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

Add but do not chop:

2 lbs. pitted dates                        2 lbs. shelled walnuts (3 c.)  
 1 lb. Brazil nuts (2 c.)

Drain and add: 1 (8 oz.) bottle maraschino cherries, stir and  
 coat nuts and fruit with flour. Beat well 5 large eggs. Add  
 1 tsp. vanilla. Mix into flour mixture. Grease pans 8 1/2x  
 4 1/2. Bottom may be lined with greased foil. Bake 325° 1 hour.  
 Bake small pans 45 min. If baked in large pans, use 3 pans.  
 Use 5 small pans.

DATE BREAD

Margaret Iverson

1 c. dates (packed) cut in small pieces, add:  
 1 c. boiling water 1 tsp. soda  
 Let stand until cool.  
 1 c. sugar 1/2 c. nuts  
 1 egg 2 1/2 c. flour  
 Dash of salt 1 tsp. baking powder  
 Bake in slow oven 350° 1 hour.

FRUIT BREAD

Mrs. Eldon Freeland, Eva Saveraid

1/2 c. margarine 1 c. ripe banana mashed (3 bananas)  
 1 c. sugar 1/4 c. maraschino cherries  
 2 eggs (chopped)  
 2 c. flour 1/4 c. nutmeats (chopped)  
 1 tsp. soda 1/4 c. chocolate chips  
 Cream margarine and sugar. Add eggs and banana and beat well. Sift flour and soda. Add to creamed mixture and mix well. Add chopped cherries, nuts and chips. Bake in oiled loaf pan 1 hour at 350°.

HONEY BRAN BREAD (Bread pan size)

Mrs. Miller Wee

2 c. sifted flour 2 c. bran cereal  
 2 tsp. baking powder 1 egg  
 1 tsp. salt 3/4 c. honey  
 1 tsp. soda 1 c. sour milk  
 1 c. raisins 3 T. melted shortening  
 Sift flour, baking powder, salt, and soda into mixing bowl. Stir in bran and raisins. Beat egg <sup>until</sup> white and yolk is mixed. Combine with honey, sour milk and shortening. Stir into flour mixture. Blend only until all the flour is moistened. Turn into a well greased bread pan. Bake 1 hour in slow oven.

LEMON BREAD

Therese Wee

6 eggs and 1 tsp. salt (scant) 1/4 c. lemon juice  
 1 1/2 c. sugar 1 2/3 c. flour plus 2 tsp.  
 1 c. oil baking powder  
 Rind of 2 lemons 1/2 c. nuts (broken in pieces)  
 Beat eggs, add other ingredients as listed. Bake 1 hour, 350° if baked in bread loaf pans. Less time if baked in small tin cans.

ALL BRAN MUFFINS

Judy Lyon

1 c. boiling water	1/2 tsp. salt
1 c. Nabisco 100% bran	2 1/2 c. flour
1 1/2 c. less 1 T. white sugar	2 eggs
1/2 c. plus 1 T. shortening	2 c. buttermilk
2 1/2 tsp. soda	2 c. Kellogg's all bran

Pour boiling water over Nabisco bran. Cream shortening and sugar. Add beaten eggs and buttermilk and Kellogg's bran. Sift flour, soda and salt and add to ingredients. Fold in Nabisco mixture. Raisins may be added. Bake 15-18 min. at 400°. Batter can be kept in refrigerator for 6 weeks.

REFRIGERATOR ALL BRAN MUFFINS Mrs. John Brendeland, Harriet Sheldahl

3 c. white sugar	4 c. All Bran
1 c. shortening plus 2 T.	2 c. Bran buds
5 tsp. soda	2 c. boiling water
1 tsp. salt	4 eggs
1 qt. buttermilk	5 c. flour

Pour boiling water over Bran Buds and set aside. Cream sugar and shortening. Add eggs and buttermilk. Add All Bran, sift flour, soda and salt together and add the Bran Bud mixture. Bake in greased muffin tins 400° for 12-15 min. Remainder of mixture can be stored for 6 weeks in tightly covered container in refrigerator. After storing do not stir batter, spoon out for muffins as needed. 6 dozen.

BUTTERMILK RAISIN MUFFINS

Mrs. Miller Wee

Sift together:	1 T. baking powder
2 c. flour	1 tsp. salt
1/4 c. sugar	1/2 tsp. soda
Add:	
1 egg (beaten)	1 1/4 c. buttermilk
3 T. melted shortening	3/4 c. raisins

Mix just until moistened. Fill greased muffin pans 2/3 full. Bake at 400° about 20 minutes.

FILLED MUFFINS

Sandy Wirtz

2 c. Bisquick  
 1/4 c. oleo  
 3 T. sugar  
 Stir with fork. Add 2/3 c. milk and beat about 15 strokes.  
 Put in 1 tsp. mixture in muffin pans then 1/2 tsp. jam then  
 1 tsp. mixture. Bake at 450° for 10-15 min. Serves 15.

PUMPKIN BREAD

Eva Saveraid

1 c. vegetable oil  
 4 eggs  
 3 c. sugar  
 2 c. canned pumpkin  
 2/3 c. water  
 2 tsp. soda  
 1 1/2 tsp. salt  
 1 tsp. cinnamon  
 1 tsp. nutmeg  
 3 1/2 c. flour

Sift dry ingredients and add to other ingredients that have been mixed and beaten in mixer bowl. Add 1 c. nutmeats. Bake in 3 greased loaf pans for 1 hour at 350°.

RAISIN NUT BREAD

Mrs. Aletta Wee

1 c. raisins  
 2 c. hot water  
 2 tsp. soda  
 1 tsp. salt  
 1 c. nutmeats  
 2 c. sugar  
 1/2 c. shortening  
 2 eggs  
 4 c. flour

Put raisins through the food chopper. Place in bowl and add hot water, soda, and salt. Let this cool. Add sugar, shortening and beaten eggs. Mix. Add flour gradually. Add nuts. Mix thoroughly. Place in greased No.2 cans. Fill 1/2 full and bake 1 hour at 350°. Makes 5 cans.

WHITE NUT BREAD

Mrs. Ervin Anderson

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

Mix sugar, shortening and egg. Stir in milk. Sift together flour, baking powder, salt and stir in. Stir in nuts. Pour into well greased loaf pan, 9x5x2 1/2. Let stand 20 min. then bake in 350° oven 60-70 minutes.

SHIRLEY'S FRUIT BREAD

Sue Larson

1/2 c. butter (1 stick)	1 c. mashed bananas
1 c. sugar	(about 3 med. size)
2 eggs	1/4 c. chopped cherries
2 c. flour	1/4 c. choc. chips
1 tsp. soda	1/4 c. nuts

Cream butter and sugar, add eggs and beat well. Sift flour and soda and add alternately with bananas to egg mixture. Mix in remaining ingredients. Pour into oiled 4 1/2x9 in. loaf pan and bake at 350° for 1 hour only. While still warm, take out and put on rack and drizzle powdered sugar icing, (thin mixture).

ZUCCHINI BREAD

Sue Larson

Sift together:	1 tsp. soda
1 tsp. baking powder	3 c. flour
1 tsp. salt	2 tsp. cinnamon

Cream:

1 c. salad oil	3 eggs
2 c. sugar	1 tsp. vanilla

Fold dry ingredients into creamed mixture.

Add:

3 c. peeled grated squash	1 c. chopped nuts
---------------------------	-------------------

Grease 2 loaf pans. Bake at 325° 1 hour.

JULEKAGE (Christmas bread)

Mrs. Ernest Thompson

2 pkgs. yeast	2 eggs (beaten)
1/2 c. lukewarm water	1/2 c. currants
3 c. milk (scalded-cooled)	1/2 c. mixed fruits
1/2 c. margarine (melted in milk)	3/4 c. raisins
3/4 c. sugar	1/2 tsp. cardamon
2 tsp. salt	10-11 c. flour

Dissolve yeast in water. Add cooled milk and rest of ingredients except half the flour. Mix well. Add rest of flour. Knead and place in greased bowl to rise until doubled. Punch down, let rise until light about 45 min. Divide into 4 balls. To make braided loaves divide a ball into 3 pieces and shape into 3 strands. Braid loosely and fasten ends. Place on cookie sheet, 2 loaves to a sheet. Brush tops of loaves with egg whites. When double in bulk bake at 350° 35-40 min. Makes 4 loaves. Frost with powdered sugar icing flavored with almond.

RAISIN BREAD

Belle Sorhus, Bertha Christopher

3/4 c. raisins	1 c. water
Boil 5 min. Cool and add 1 tsp. soda. Mix:	
1/2 c. brown sugar	1/4 tsp. salt
1/2 c. white sugar	1/2 c. nuts
1 level T. shortening	1 3/4 c. flour
1 egg	

Add this to raisin and water mixture. Bake 325° 1 hour or till toothpick comes clean.

DARK BREAD

Betty Egeland

2 pkgs. yeast	4 c. whole wheat flour
4 c. lukewarm water	4 c. white flour
1/2 c. molasses	1/2 c. wheat germ
1 T. salt	1/2 c. sugar
1/2 c. melted shortening	

Dissolve yeast in 1/2 c. of water. Mix water, molasses, salt, shortening and sugar. Add yeast mixture. Add 1/2 of flour and all of wheat germ, mix with electric mixer until smooth. Add rest of flour and knead until smooth and elastic about 10 min. Place in greased bowl and cover with Saran Wrap. Let rise until double, punch down and let rise again. Shape in 4 loaves and let rise again. Bake about 30 min. 350°.

HONEY BREAD

Mrs. Rodger Thompson

3 1/4 c. flour	1/2 c. cooking oil
1 pkg. dry yeast	2 T. honey
1 tsp. salt	1 egg
1 c. milk	
Topping:	
1/3 c. sugar or powdered sugar	1 T. honey
2 T. butter	1 egg

In large bowl, combine 1 1/2 c. flour, yeast and salt. In saucepan heat milk, oil and honey until warm. Add liquid and egg to flour mixture. Blend until moistened. Stir in remaining 1 3/4 c. flour (dough will be soft and sticky). Cover and let rise for 1 hour. Generously grease 2-8 or 9 in. round pans, stir dough down. Beat 30 seconds. Drop by T. side by side (10 per pan). Combine topping and drizzle half over the rolls. Cover, let double in size. Drizzle remaining topping over rolls and bake, 350° 25-30 min. Immediately remove from pan.

FRENCH BREAD

Arlene Storvick

2 1/2 c. warm water	7 c. unsifted flour
2 cakes yeast	Cornmeal
1 T. salt	1 egg white
1 T. melted margarine	1 T. water

Measure warm water into large warm mixing bowl. Crumble yeast, stir until dissolved. Add salt and margarine. Add flour and stir until well blended (dough will be sticky). Place in greased bowl, turning to grease top. Cover, let rise in warm place, until doubled in bulk, about 1 hour. Turn dough out onto lightly floured board. Divide into 3 equal portions. Roll each into an oblong loaf. Place loaves on greased baking sheets sprinkled with cornmeal. Cover, let rise in warm place, until doubled in bulk, about 1 hour. With razor, make 4 diagonal cuts on top of each loaf. Bake in hot oven 450° 25 min. Remove from oven and brush with egg white mixed with cold water. Return to oven, bake 5 minutes longer.

GRAHAM BREAD (2 loaves)

Mrs. Herbert Halverson

1 pkg. yeast (dissolve in 1/2 c. lukewarm water)	3/4 c. brown sugar (let mixture cool and add 1 beaten egg)
2 c. milk (scald and add)	1 T. salt and the yeast mixture
2 c. graham flour	Add 4 c. white flour
2 T. shortening	

Knead and let rise until double in bulk or overnight. Put in pans. Let raise and bake in 350° oven 1 hour.

RYE BREAD

Lanice Houge

2 pkg. dry yeast	1 tsp. sugar
1/2 c. warm water	1/4 tsp. ginger
Combine and let stand until bubbly.	
1 1/2 c. warm water	2 c. sifted rye flour
1/3 c. dark brown sugar	1 T. salt
3 tsp. burnt sugar flavoring	4 1/2 c. sifted white flour
1/4 c. soft margarine	

Dissolve sugar in warm water, add flavoring, beat in margarine, add yeast mixture, add rye flour and beat vigorously. Gradually add 4 1/2 c. flour and salt. Beat well as long as possible, knead in rest until smooth and satiny. Place in greased bowl. Let rise until double. Then knead again. Divide into 2 loaves. Place in greased loaf pans, let rise til double. Bake in 350° oven for 40-45 min.

SWEDISH RYE BREAD

Belle Sorhus

1 cake yeast	2 T. brown sugar
1/2 c. lukewarm water	3 1/2 c. lukewarm potato water
3 c. rye flour	1 c. molasses
2 c. white flour	4 T. lard
1 T. salt	6 c. white flour

Bake at 350° for 1 hour. Makes 4 loaves.

VIENNA BREAD

Mrs. Lawrence Larson

Dissolve 1 pkg. yeast in 1/2 c. warm water. Mix in crock 1 c. warm water, 1 T. sugar, 1 1/2 tsp. salt, 1 T. Crisco oil. Add yeast solution, then add 4 c. flour. Mix well and knead until smooth, leave in bowl, let rise. Every 10 min. punch down do this 5 times—6th time put on floured board. Let rest 10 min. Divide dough in 2 parts. Roll each half 10x12 long roll, like jelly roll. Seal ends and place on greased cookie sheet. Use sharp knife and slash tops every 1-2 in. Let rise till double in bulk in warm place and covered. Bake 30 min. in 350° oven.

BUTTER HORN ROLLS

Mrs. Osmund Larson

1 cake compressed yeast	1 tsp. salt
1 T. sugar	3/4 c. sugar
1 c. lukewarm milk	3 eggs (beaten)
1/2 c. butter	4 c. flour

Crumble yeast, add 1 T. sugar and stir until liquid. Add lukewarm milk that has been scalded. Add softened butter, sugar, salt, eggs and flour. Beat well. Grease top and let rise until double in bulk. (May be left overnight if desired). Cut dough in half. Roll each half out on floured board like pie crust. Cut like pie into 16 pieces. Dip one side into melted butter. Beginning at broad end, roll to small end. Place on greased pan and let rise. Bake at 350° for about 15 min. Brush tops with melted butter. Makes 32 rolls.

CHRISTMAS BREADS

Mrs. M. H. Dobbe

2 yeast cakes	2 1/2 tsp. salt
1/4 c. lukewarm water	2 eggs
1 c. milk	2 tsp. grated lemon rind
1/2 c. shortening	1/4 tsp. almond extract
1/2 c. sugar	5 1/2 c. sifted flour

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## CHRISTMAS BREADS (Continued.)

Soften yeast in warm water. Heat milk just to boiling and pour over shortening, sugar and salt in big mixing bowl. Stir until sugar is dissolved and shortening is melted. Cool to lukewarm. Beat eggs, stir into milk mixture with rind, almond extract and dissolved yeast. Gradually stir in flour to make moderately stiff dough. Turn out onto floured board and knead until smooth. Return to mixing bowl, oil top lightly, cover and let stand in warm place until doubled in volume, about 2 hours. Divide dough in halves. Use 1/2 for wreath and the other for loaf.

## Wreath:

3/4 c. raisins	1/2 c. brown sugar
2 T. melted butter	1/2 c. diced candied fruit
1/2 tsp. cinnamon	Powdered sugar frosting

Rinse and drain raisins. Roll 1/2 of dough to rectangle about 9x14. Spread with 1 T. butter. Mix cinnamon, sugar, raisins, and candied fruits and sprinkle evenly over dough. Roll up as for jelly roll, starting from long side and place roll on oiled baking sheet, bring ends together to form circle. Pinch ends together to seal. With scissors snip roll about 1/2 way through at 1 in. intervals. Turn slices sideways, overlapping them. Brush with remaining butter. Let rise a half hour. Bake about 35 min. at 375°. Remove from pan at once and spread with powdered sugar frosting while still hot.

3/4 c. raisins	1/2 tsp. cinnamon
1/4 c. melted butter	2 T. corn syrup
3/4 c. brown sugar	1 tsp. water

Rinse and drain raisins. Roll remaining half of dough to rectangle 9x14. Spread with 1 T. butter and sprinkle with 1/2 c. sugar, raisins and cinnamon. Roll up to a 9 in. roll. Grease an 8 1/2x5 1/2x2 1/2 in. loaf pan and in bottom combine remaining 1/4 c. sugar, corn syrup, water and 2 T. butter. Cut roll in 3/4 in. slices and dip cut sides in remaining butter, place slices close together in loaf pan, cut sides together. Let rise 3/4 hour. Bake 45-50 min. at 350°. Turn out of pan. You don't need a knife to serve this gooey loaf. It breaks into fluffy slices and is delicious served as is or with butter.

Flowers leave part of their fragrance on the hands which bestow them.

CINNAMON ROLLS

Roberta Egeland

3 c. flour	1 tsp. sugar
1 stick oleo	1/2 c. warm water
1/2 c. sugar	2 eggs
1 tsp. salt	1 c. milk
1 1/2 envelopes yeast	

Mix flour, oleo, sugar and salt as for pie crust. Combine yeast, sugar, water. Beat in eggs, yeast mixture and milk. Add another cup flour and knead until it isn't sticky or doesn't stick to board. Put in greased bowl (warm) and let rise until double in bulk. Make rolls of your choice. Grease pans generously and roll out dough, spread with 2-3 T. soft butter, sprinkle with 1/2 c. sugar and 2 T. cinnamon. Roll up tightly and cut 1 or 1 1/2 in. thick. Place in pans and let rise to double. Bake at 350° for 15-20 min. (This may use 4 1/2-5 c. flour. May use more cinnamon and sugar or brown sugar.)

CINNAMON ROLLS

Mrs. Osmond Larson

Dissolve 1 pkg. yeast in 1/4 c. warm water. Scald 1 c. milk. Stir in 1 c. margarine, 1/4 c. sugar, 1 tsp. salt. Cool and add 2 beaten eggs and yeast mixture. Stir in 4 c. flour and 1 tsp. lemon rind (grated). Cover and refrigerate overnight. Divide dough and roll into 2 rectangles 18x12. Spread lightly with butter. Mix 1 c. sugar, 1 tsp. cinnamon and sprinkle rolls. Roll up and seal edges. Cut into 1 in. slices. Put onto greased cookie sheets. Flatten with palm of hand. Bake in 375° oven 12-15 min. Remove from pans and frost. Make glaze of powdered sugar, adding lemon juice for flavor. Nuts may be added to cinnamon sugar mixture and orange rind and juice may be substituted for lemon.

QUICK EASY CINNAMON BUNS

Mrs. Noel Larson

4 T. margarine (melted)	1 tsp. cinnamon
1/2 c. brown sugar	
Mix the brown sugar and cinnamon together.	
Nuts	2 pkgs. refrigerator biscuits
1/3 c. light syrup	or crescent rolls

Cut biscuits or rolls in 1/4. Roll in margarine and then into sugar, cinnamon-nut mixture. Place in greased spring form or bundt pan, pour syrup over top, bake. Let stand 5 min. inverted on plate so syrup mixture can drizzle down through rolls. Serve warm.

DINNER ROLLS

Mrs. A. R. Egeland

1 T. sugar	1 tsp. salt
1 cake yeast dissolved in lukewarm water	1 c. milk
3 well beaten eggs	1 stick oleo
1/2 c. sugar	4-5 c. flour

Dissolve the yeast in water and add 1 T. sugar. Heat 1 c. of milk, add oleo and let cool until lukewarm. Add above mixture and 4-5 c. flour. Mix. Let raise until double and form in any desired roll. Let rise and bake at 350°.

4-H ROLLS

Janis Brendeland

1 1/2 c. scalded milk	2 tsp. salt
1/2 c. sugar	1/4 c. oleo

Add above ingredients to milk, cool to lukewarm.

2 pkg. yeast softened in 1/2 c. lukewarm water	2 beaten eggs blended in with 7 c. flour (usually less)
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Turn dough on floured board and let rest covered for 10 min. Knead, put in greased bowl, cover and let rise until double. Punch down and rest for 10 min. Shape into rolls. Let rise. Bake 350° 10 min.

HONEY BUNS (Makes 27 buns)

Oriett Larson

5-6 c. unsifted flour	3 eggs (at room temp.)
1/2 c. sugar	3/4 c. margarine (softened)
1 1/4 tsp. salt	2 c. firmly packed dark brown sugar
2 pkgs. active dry yeast	1 1/2 c. peanuts or pecans
3/4 c. milk	3/4 c. honey
1/2 c. water	6 T. margarine (softened)
1/2 c. margarine	

Mix 2 c. flour, 1/2 c. sugar, salt and undissolved yeast. Heat milk, water and 1/2 c. margarine in a saucepan until warm. Add to dry ingredients, beat for 2 min. at med. speed of electric mixer, scraping bowl occasionally. Add eggs and 1/2 c. flour. Beat on high speed 2 min. Stir in enough flour to make a soft dough. On floured board knead until smooth and elastic (8 min.) Place in greased bowl, turn to grease top. Cover, let rise until doubled, about 45 min. Meanwhile melt 3/4 c. margarine, add 1 1/2 c. brown sugar, nuts and honey. heat until blended. Divide mixture evenly among 3-9 in. round cake pans.

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HONEY BUNS (Continued.)

Punch dough down and turn out onto lightly floured board. Divide in 3 pieces. Roll each piece to 9x5 in. Spread each with 2 T. softened margarine, sprinkle with remaining brown sugar. Roll each piece to form 9 in. long roll, seal seams. Cut each roll into 9 pieces. Arrange cut side down in prepared pans. Cover, let rise until doubled, about 30 min. Bake at 400° 20-25 min. Cool in pan 5 min. then invert onto a plate.

REFRIGERATOR POTATO BUNS

Ruth E. Gumtau

Dissolve 1 pkg. yeast in 1/2 c. lukewarm water. Mix together 1/2 c. shortening, 2/3 c. mashed potatoes, 1 tsp. salt, 1 c. scalded milk. Let cool. Then add dissolved yeast, 2 eggs well beaten and enough flour to make stiff dough. Turn on floured board and knead well. Put in a large greased bowl and cover with a cloth and place in refrigerator. When needed, pinch off enough dough. Knead until dough is warm. Shape into rolls. Let rise 2-3 original size. Bake at 450° 15-20 min. These may also be baked when dough is first made.

ROLLS

Mrs. Olaf Hansen, Mrs. Walter Olson

2 c. lukewarm water	1 cake yeast dissolved in
1/2 c. sugar	1/4 c. lukewarm water
1/4 c. shortening	2 eggs (well beaten)
1 tsp. salt	7-7 1/2 c. flour

Combine water, shortening, sugar and salt, add yeast softened in lukewarm water, add beaten eggs. Gradually stir in flour to form soft dough. Knead lightly. Cover and let rise in warm place (82°) until double. Form into rolls and let rise until doubled. Bake in hot oven 400°.

ROLLS

Mrs. Gordon Rullestad

2 c. scalded milk	2 eggs (well beaten)
1/2 c. sugar	1 cake yeast
1 tsp. salt	About 8 c. flour
1/2 c. shortening	

Scald milk add shortening, sugar and salt. Cool enough to add yeast. Add eggs, then flour, let rise till double in bulk. Put in pans and let rise again. Bake in oven 400° 15-20 min.

SOUR CREAM TWISTS

Mrs. Ole Storvick

3 1/2 c. flour	1 c. sugar
1 tsp. salt	3/4 c. sour cream
1 c. shortening	1 whole egg and 2 egg yolks
1 pkg. dry yeast	well beaten
1/4 c. warm water	1 tsp. vanilla

Sift flour and salt into mixing bowl. Cut in shortening. Dissolve yeast in water. Stir into flour mixture with cream, eggs and vanilla. Mix well. Cover and chill at least 2 hours. Roll 1/2 of dough on sugared board into 8x16 in. Fold ends toward center, ends overlapping. Sprinkle with sugar. Roll again to same size. Repeat a third time. Roll about 1/4 in. thick. Cut into strips 1x4 in. Twist ends, shape and put on baking sheet. Bake about 15 min. at 375°.

QUICK CARAMEL ROLLS

Mrs. Carl Hillebo

1/2 c. milk	1 egg (beaten)
1 tsp. salt	2 T. soft shortening
1 T. sugar	2-2 1/4 c. sifted flour
1 cake yeast	

Heat milk to lukewarm. Remove from heat and stir in sugar, salt and yeast. Stir until dissolved. Add egg and shortening and stir in flour until dough is easy to handle. Mix dough with hands until moderately stiff. Knead on floured board several turns. Roll dough in 12x7 rectangle. Spread surface with 1 T. soft butter and sprinkle with 1/4 c. sugar and 1 tsp. cinnamon. Roll as for jelly roll and cut into 12 slices. Melt 1/4 c. butter, add 1/4 c. brown sugar and 2 T. white Karo syrup. Place rolls in this mixture. Cover and let rise until light. About 25-35 min. Bake at 400° for 20-25 minutes.

## SANDWICHES

HAM AND CHEESE SANDWICHES

Sandy Wirtz

Mix:	1 chopped onion (small)
2 T. poppy seed	3 T. mustard
1/2 lb. butter	2 T. Worcestershire sauce

Spread this on both sides of bun. Put slice of boiled ham and slice of Swiss cheese on bun, wrap in foil, warm for 20 min. 375°.

PIZZA SANDWICHES

Mrs. John Christiansen

8 buns (split and buttered)      1/2 c. pizza sauce  
 8 slices salami                      1/2 tsp. oregano or garlic  
 8 slices Cheddar cheese              salt or salt

Place a slice of salami on bottom half of each bun and cover with slice of cheese. Spread on 1 T. pizza sauce and sprinkle with oregano or salt. Cover with top half of bun. Wrap in heavy foil and heat on charcoal grill, turning occasionally for 15-20 min. or heat in 350° oven for same length of time.

SANDWICH FILLING

Diane Larson

1 c. tuna                                2 T. green pepper  
 4 eggs (hard boiled)                2 T. onion  
 1/2 c. Cheddar cheese                2 T. pickle relish  
 1/4 c. celery                            1/4 c. stuffed olives (chopped)

Grind all ingredients. Add enough mayonnaise to hold together. Fill buns. Wrap in aluminum foil and heat in oven 1/2 hour. 300-350° substitute ingredients as you desire.

TUNA BARBECUED SANDWICHES

Marjorie Sheldahl

Saute': 1/2 c. chopped onion, 1/2 c. chopped celery in 2 T. oil.  
 Add:

1 c. catsup                                1-2 T. Worcestershire sauce  
 1 c. water                                1 tsp. mustard  
 2 T. brown sugar                        1/2 tsp. salt  
 2 T. vinegar                                Dash pepper

Simmer uncovered for 20 min. Add 2 cans tuna. Put on buns (6-8). Toast partially wrapped in foil 375° oven 8-10 min.

TUNA OR CHICKEN BURGERS

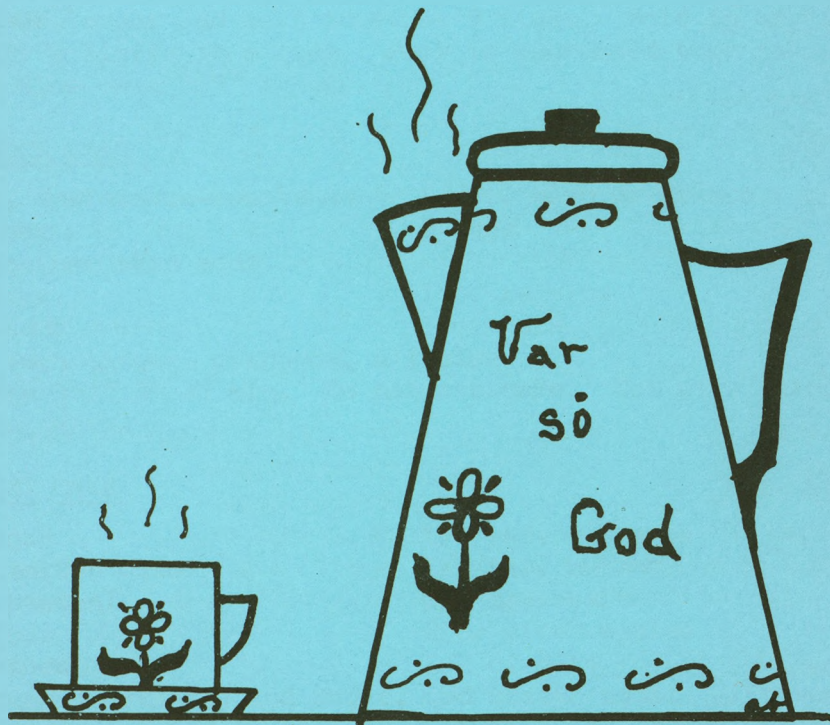
Sharon Halverson

1 (7 oz.) can tuna (flaked or      1/2 c. chopped ripe olives  
   1 c. cut up cooked chicken)      1/4 c. mayonnaise  
 1 c. chopped celery                    Salt and pepper to taste  
 1 small onion (minced)                6 hamburger buns  
 1/2 c. diced Cheddar cheese

Mix all ingredients and fill 6 buttered buns. Place in aluminum foil, refrigerate. Just before serving, heat at 350° for 15-20 minutes.

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# Cakes and Frostings



"Help Yourself"



## CAKES

ANGEL FOOD CAKE (Party size)Mrs. Leonard Johnson  
Mrs. John Brendeland

1 1/2 c. egg whites (11-13 eggs) 1 1/4 c. sifted cake flour  
 1 tsp. cream of tartar 1 3/4 c. sugar  
 1 tsp. vanilla 1/2 tsp. salt  
 1/2 tsp. almond

Beat egg whites until frothy. Add cream of tartar, continue beating until white peaks but not dry. Add flavoring. Sift flour, sugar and salt together 9 times. Fold in dry ingredients a little at a time. Pour in ungreased tube pan. Bake in slow oven 325° 1 hour.

APPLESAUCE CAKE

Judy Cooper

1 1/2 c. applesauce-sweetened 1/2 c. oleo or Crisco  
 1 c. sugar 2 eggs  
 Beat together then add:  
 2 c. flour 1 c. raisins  
 2 tsp. soda 1 c. nuts  
 1 tsp. each ginger, cinnamon, allspice

Bake 350° 35-45 min. Do not overbake. Top with whipped cream to serve.

APPLE NUT CAKE

Mrs. Gary Davis

1 c. sugar 1/4 tsp. cinnamon  
 1/4 c. melted oleo 1/4 tsp. nutmeg  
 1 egg (beaten) 1/4 tsp. salt  
 1 c. flour 2 c. diced apples  
 1 tsp. soda 1/2 c. nuts

Cream shortening and sugar, add beaten eggs. Sift together dry ingredients, add to creamed mixture. Add apples and nuts. Bake in greased 8x8 pan at 350° 35-45 min. or until done.

Sauce: 1 T. cornstarch  
 3/4 c. sugar 1/4 tsp. salt

Mix and add:  
 1 c. boiling water 1 tsp. vanilla  
 1 T. butter

Cook until clear. Pour hot over apple cake.

FRESH APPLE CAKE

Marilyn Saveraid

Cream: 1 c. oleo  
 2 c. white sugar 2 eggs  
 Add:  
 3 c. flour 1 1/2 tsp. cinnamon  
 2 tsp. soda 1/4 tsp. salt  
 Peel and dice 6 c. of apples. Work into dough. 3/4 c. nuts can be added. Spread in 9x13 greased cake pan.  
 Topping:  
 1 pt. half and half 1/4 tsp. salt  
 1 c. brown sugar 2 T. butter  
 2 T. cornstarch (rounded)  
 Boil until thick. Add 1/4 c. more milk for a sauce. Bake at 325° for 60 minutes.

BUNDT CAKE

Gladys Hillebo

In small bowl mix together and put aside:  
 1/4 c. white sugar 2 tsp. cinnamon  
 In large bowl, 1 pkg. Pillsbury's butter flavor layer cake mix. (Be sure its not battermix), 1 pkg. vanilla instant pudding. Blend on low speed until all lumps are out. Add 3/4 c. corn oil, 3/4 c. water, blend. Add 4 eggs, one at a time beating after each. Beat on high speed for 6 min. add 1/2 tsp. butter extract and 1 tsp. vanilla. Beat for about 1 more min. Generously grease bundt pan and sprinkle 1/4 c. ground pecans over bottom of pan. Pour cake batter into pan alternately with sugar-cinnamon mixture. (Batter, sugar mix, batter, sugar mix, etc.) Bake at 350° for 50 min. or until done. After cake is out of oven cool for 8 min. invert on cake plate and glaze, with:  
 1 c. powdered sugar 1/4 tsp. butter flavoring  
 3 T. milk 1/2 tsp. vanilla

BUNDT COFFEE CAKE

Eva Saveraid

1 pkg. yellow cake mix 8 oz. sour cream  
 1/2 c. sugar 2 tsp. vanilla  
 2/3 c. vegetable oil 4 eggs  
 Cinnamon mixture:  
 1 T. cinnamon 1/2 c. nuts (chopped)  
 2 T. brown sugar

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BUNDT COFFEE CAKE (Continued.)

Put cake mix, sugar, oil, sour cream, eggs and vanilla in mixer and beat 2 min. Pour 1/3 of batter into greased and floured bundt cake pan at a time and sprinkle with the cinnamon mixture. Bake 15 min. at 325° 45 min. at 350° 1 hour altogether.

CARAMEL ANGEL CAKE

Mrs. Harold Sheldahl

## Syrup:

1 c. sugar	1/2 c. boiling water
Liquify and burn sugar, add water for syrup.	
1 1/2 c. egg whites	1 tsp. vanilla
1 tsp. cream of tartar	1/2 tsp. maple <del>ine</del>
1 3/4 c. sugar	3 T. burnt sugar syrup into
1/8 tsp. salt	whites before whipping
1 1/2 c. cake flour	

CARROT CAKE

Ellen Snider

4 eggs	1/2 tsp. salt
2 c. sugar	2 tsp. cinnamon
1 1/2 c. oil	2 c. grated carrots (4 med.
2 c. flour (sifted)	size carrots)
2 tsp. soda	

Beat eggs well, add sugar and oil and beat thoroughly. Sift flour, soda, salt and cinnamon together and add to first mixture. Beat well. Fold in carrots. Pour into greased layer tins or a 9x12x2 size pan. Bake in preheated oven at 350° for 45 minutes.

## Frosting:

1 stick margarine	1 pkg. (1b.) powdered sugar
8 oz. pkg. cream cheese	2 tsp. vanilla
(Philadelphia)	1/2 c. chopped nuts

Cream margarine and cheese, adding sugar and creaming until smooth. Add vanilla and nuts.

Oh taste and see that the Lord is good; blessed is the man that trusteth in him. Psalm 34:8

CARROT CAKE

Judy Cooper

2 c. sugar	2 tsp. cinnamon
4 eggs	4 c. shredded carrots
2 tsp. soda	1 c. nuts
1 1/3 c. oil	2 c. flour
2 tsp. baking powder	

Cream together sugar, eggs and oil. Sift together dry ingredients and add to mixture. Mix in carrots and nuts. Bake at 350° in 13x9 pan for 35 min. When cool frost with:

1 (8 oz.) pkg. cream cheese	1/2 c. oleo
1 lb. powdered sugar	1 tsp. vanilla

CARROT PECAN CAKE

Arlene Storvick

1 1/4 c. salad oil	1 tsp. salt
2 c. sugar	2 tsp. cinnamon
2 c. sifted flour	4 eggs
2 tsp. baking powder	3 c. grated raw carrots
1 tsp. baking soda	1 c. finely chopped pecans

Combine oil and sugar, mix well. Sift together remaining dry ingredients. Sift half of dry ingredients into sugar mixture, blend. Sift in remaining dry ingredients alternately with eggs, one at a time, mixing well after each addition. Add carrots and mix well, then mix in pecans. Pour into lightly oiled 10 in. tube pan. Bake in slow oven 325° about 1 hour and 10 min. Cool in pan upright. Remove from pan.

Frosting:

3 oz. pkg. cream cheese	1 tsp. vanilla
1/4 c. margarine	1/2 c. nuts
2 c. powdered sugar	

Mix together and spread on cake.

CHERRY NUT CAKE

Mrs. Elman Sheldahl

3 c. sifted cake flour	Juice of 8 oz. bottle of maraschino cherries
3 tsp. baking powder	
1/2 tsp. salt	Fill measuring c. to 1 1/4 c.
6 egg whites	1 tsp. flavor
2 c. sugar	1/2 c. English walnuts
2/3 c. shortening	

Sift flour, baking powder, salt, cream shortening, sugar. Add dry ingredients alternately with liquid. Add flavoring and nuts. Makes 3-8 in. layers. Bake at 350° for 20-25 min.

CHOCOLATE CAKE

Mrs. Gordon Rullestad

1 1/2 c. sugar, 1/2 c. butter and 1 tsp. vanilla. Cream thoroughly. Add 3 egg yolks, pinch of salt and 3 sqs. melted chocolate. Add alternately 1 c. buttermilk with 2 c. cake flour to which 1 tsp. soda has been added. Fold in 3 stiffly beaten egg whites. Bake in 350° oven 25-30 min.

CHOCOLATE BUTTERMILK CUPCAKES

Lanice Houge

1 c. shortening	1/2 c. cocoa
2 c. sugar	2 1/2 c. flour
2 eggs	2 tsp. soda
1 tsp. vanilla	1/2 tsp. salt
1 c. buttermilk	1 c. boiling water
1/4 tsp. red food coloring	

Mix shortening, sugar and eggs together until fluffy. Add vanilla and buttermilk. Mix well. Spoon out lightly and measure the flour, add other ingredients, sift together. Add to first mixture. Add boiling water and red food coloring last. Bake 18-23 min. at 350°. Makes about 30 cupcakes.

## Frosting:

1 1/2 c. sugar	3/4 stick margarine
6 T. milk	1/4 tsp. salt
2 T. cocoa	1 tsp. vanilla

Bring to a boil, boil 1 3/4 min. Take off heat and beat with electric mixer until thick. Add vanilla. If icing becomes a little thick while spreading add a little milk.

CHOCOLATE CUP CAKES

Mrs. Miller Wee

Mix and let cool:

1/2 c. cocoa	1 c. hot water
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Cream:

1/2 c. shortening	2 egg yolks (beaten)
1 1/2 c. sugar	

Sift:

1 2/3 c. sifted flour	1 tsp. soda
1/2 tsp. baking powder	1 tsp. salt

Add- 2 egg whites beaten separately

Add the cocoa mixture alternately with the sifted ingredients and fold in the egg whites.

CHOCOLATE ANGEL NUT CAKE

Mrs. Elman Sheldahl

3/4 c. flour	1/2 tsp. salt
3/4 c. sugar	1 1/2 tsp. vanilla
1/4 c. cocoa	3/4 c. sugar
1 1/2 c. egg whites	1/2 c. nuts
1 1/2 tsp. cream of tartar	

Sift flour, sugar and cocoa. Beat egg whites, cream of tartar, salt and vanilla until it forms mounds. Add 3/4 c. sugar, 2 T. at a time. Fold in sifted dry ingredients. Fold in finely cut nuts. Bake at 325° for 50-55 min.

EASY CHOCOLATE CAKE

Mrs. Omar Brendeland

Mix 1/2 c. cocoa, 1/2 c. hot water and 2 tsp. soda. Let stand while mixing batter. Cream together 3/4 c. shortening, 1 3/4 c. sugar, 1/4 tsp. salt and 1 tsp. vanilla. Add 2 well beaten egg yolks. Add 2 1/2 c. sifted cake flour, alternately with 3/4 c. sour milk. Add: cocoa mixture. Fold in 2 stiffly beaten egg whites. Bake at 325° 30 minutes.

CHOCOLATE COLA CAKE

Oriett Larson

Sift together in a bowl and set aside:

2 c. flour	2 c. sugar
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Place in a saucepan:

1 c. margarine	1 c. Coke
3 T. cocoa	

Bring above ingredients to a boil and add to flour and sugar mixture:

1/2 c. buttermilk	1 tsp. soda
2 eggs (well beaten)	1 tsp. vanilla
1/2 c. marshmallows	

This will be quite thin. Pour into well greased pan 13x8 1/2. Bake at 350° for 45 min.

Icing: Bring to a boil:	3 T. cocoa
1/2 c. margarine	6 T. Coke

Add:

1 lb. powdered sugar	1 tsp. vanilla
1 c. small marshmallows	1 c. nuts (opt.)

Frost while warm.

CHOCOLATE OATMEAL CAKE

Eva Saveraid

1 c. oatmeal (quick)	1 1/2 c. boiling water
Mix and let stand until cool.	
1 c. sugar	1 c. flour
1/2 c. margarine	1/2 tsp. soda
2 eggs	1/2 tsp. salt
1 tsp. vanilla	1/2-3/4 c. cocoa

Cream sugar, margarine and egg in mixer bowl. Add oatmeal mixture. Sift flour, soda, salt and cocoa. Bake in greased 9x13 pan. 35 min. at 350°.

CHOCOLATE SHEET CAKE

Mrs. LaVerne Fausch

2 c. sugar	1 tsp. soda
2 c. flour	1 tsp. vanilla
2 eggs	4 T. cocoa
1/4 tsp. salt	1 c. boiling water
1/2 c. buttermilk	Chopped nuts
2 sticks oleo	

Melt oleo, add cocoa and water and bring to a boil. Pour over sugar and flour mixture. Mix well. Add eggs, buttermilk, soda and vanilla. Mix well and stir in chopped nuts. Bake at 350° for 25 min. Frost with your favorite chocolate frosting when cool.

COOKIE SHEET CAKE

Lorraine Amlund

Sift together:

2 c. flour	2 c. sugar
Bring to rapid boil and pour over flour and sugar mixture and beat:	
2 sticks oleo	4 T. cocoa
	1 c. water

Then add:

1/2 c. buttermilk	1 tsp. soda
2 eggs (beaten)	1 tsp. vanilla
1/2 tsp. cinnamon	

Mix well and bake 20-25 min. at 350°.

Icing- boil:

4 T. cocoa	1 stick oleo
	6 T. milk

Pour over 1 box sifted powdered sugar, add 1 tsp. vanilla and nuts, if desired. Beat well and pour over cake. 10 1/2x15 1/2 pan.

CRUMB CAKE

Mrs. Darrel Snider

This cake requires no frosting and is good to serve with ice cream.

2 c. flour	3/4 c. butter
2 tsp. baking powder	2 well beaten eggs
1 1/2 c. sugar	3/4 c. milk

Sift flour and baking powder. Add sugar and butter and mix to a mixture that looks like crumbs. Take out 1/2 c. crumbs and set aside. Add to remaining crumbs in the bowl, eggs and milk. Beat until smooth, flavor to taste, turn into long buttered pan. Sprinkle remaining crumbs on top of cake and bake in mod. oven.

DATE CAKE

Mrs. Ole H. Hauge

1 c. dates (cut up)	1 c. boiling water
---------------------	--------------------

1/2 tsp. soda

Put in bowl and let stand while you mix next mixture.

1 c. sugar	1 beaten egg
------------	--------------

1 T. butter

Mix these 3 ingredients and add to first mixture. Add:

1 1/2 c. flour	1/2 c. nuts
----------------	-------------

1 tsp. baking powder

Bake in pan 10x13. Serve topped with whipped cream and nuts.

GERMAN CHOCOLATE CAKE

Mrs. Rodger Thompson

1 (4 oz.) pkg. German chocolate	2 1/2 c. sifted cake flour
1/2 c. boiling water	1 tsp. baking soda
1 c. butter or margarine	1/2 tsp. salt
2 c. sugar	1 c. buttermilk
4 egg yolks	4 egg whites (stiffly beaten)
1 tsp. vanilla	

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add yolks, 1 at a time, beating well after each. Blend in vanilla and chocolate. Sift flour with soda and salt, add alternately with buttermilk to chocolate mixture, beating after each addition. Fold in beaten egg whites. Pour into 3-8 or 9 in. layer cake pans. Bake 350° for 30-40 min.

Continued Next Page.

GERMAN CHOCOLATE CAKE (Continued.)

## Coconut pecan frosting:

1 c. evaporated milk	1 tsp. coconut flavoring
1 c. sugar	1 1/3 c. coconut
3 egg yolks	1 c. pecans
1/4 lb. butter	

Combine and cook milk, sugar, egg yolks, butter and vanilla, over med. heat stirring constantly (about 12 min.) Add coconut and pecans.

GERMAN CHOCOLATE CAKE

Eva Saveraid

1 pkg. white cake mix	2 eggs
1 pkg. instant chocolate pudding	2 c. milk

Use mixer and beat until blended. Bake 45 min. at 350°.

## Topping:

1 c. evaporated milk	1 tsp. vanilla
1 c. sugar	1 c. shredded coconut
3 egg yolks	1/2 c. nutmeats
1/4 lb. margarine	

Pour milk, sugar, yolks (beaten) and oleo in pan and boil 2 min. or more until thickened. Add coconut, vanilla and nutmeats. Spread on baked cake. Use greased 9x13 pan.

HOT MILK CAKE WITH LEMON SAUCE

Mrs. Ernest Thompson

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

Beat eggs until light. Add sugar and beat until light and thick. Add vanilla. Fold in dry ingredients all at once. Add margarine melted in hot milk, mixing quickly. Bake in 8-9 in. round cake pan. Bake at 350° 25-30 minutes.

## Lemon sauce:

1/2 c. sugar	2 T. butter
1 T. cornstarch	1 1/2 T. lemon juice
1/4 tsp. salt	3-4 drops yellow coloring (opt.)
1 c. boiling water	

Mix dry ingredients, add boiling water gradually. Cook until thick. Add butter and lemon juice. Cut cake into 8 wedges, top with ice cream and lemon sauce.

MOTHER'S CHOCOLATE CAKE

Mrs. S. B. Sheldahl

1/2 c. soft butter	1 c. cold water
1 3/4 c. sugar	2 c. sifted cake flour
1 tsp. vanilla	1 tsp. soda in 1 T. hot water
1/4 tsp. salt	
1/2 c. Hersheys cocoa	3 egg whites

Mix quickly in order given, creaming butter and sugar. Add vanilla, salt and cocoa and small amount of the water. Add remaining water and flour alternately. Beat well. Add soda dissolved in hot water. Fold in beaten egg whites. Bake at 350° for 25-30 min. in 9 1/2x13 pan.

Soft creamy icing:

2 egg whites	1 tsp. white syrup (rounded)
1 1/4 c. sugar	1/4 tsp. vanilla
3 1/2 T. water	

Blend together with beater in top of double boiler. Place over rapidly boiling water and beat at highest speed on mixer for 6 1/2 min. Remove from fire, add vanilla and blend in with the mixer. Spread over cake and sprinkle with chopped nuts. Cook 7 min. for stiffer icing in humid weather.

DUTCH TRIPLE FUDGE CAKE

Mrs. Orville Hauge

Cook 1 pkg. chocolate pudding as directed. Blend in chocolate cake mix (dry mix). Pour into prepared oblong pan 13x9 1/2x2. Sprinkle with 1/2 c. semi-sweet chocolate pieces and 1/2 c. chopped walnuts. Bake 30-35 min.

OATMEAL CAKE

Mrs. Stanley Hillebo

1 c. quick oatmeal	1 1/4 c. boiling water
1 stick oleo	

Combine and set aside for approximately 20 min. Combine following:

1 c. brown sugar	1 tsp. cinnamon
1 c. white sugar	1/2 tsp. salt
2 eggs	1 1/3 c. flour
1 tsp. soda	

Add oatmeal, oleo and water mixture to above ingredients. Bake at 350° 30-35 minutes.

Topping:

3/4 c. brown sugar	6 tsp. butter (melted)
1/4 c. evaporated milk	1/2 c. coconut

Mix in pan, bring to boil, spread over cake while frosting is still hot. Put under broiler till lightly golden brown.

POWDERED SUGAR ANGEL FOOD CAKE

Mrs. Omar Brendeland

Beat until frothy: 1 1/2 c. egg whites. Add and beat:  
 1/4 tsp. salt and 1 tsp. cream of tartar. Fold in 1 c. sugar.  
 Stop mixer. Fold in 1 c. cake flour\* and 1 1/2 c. powdered  
 sugar. Add 1 tsp. vanilla and 1/2 tsp. almond.  
 \*To make chocolate cake use 1/4 c. cocoa and 3/4 c. cake flour.  
 Bake 325° for 30-40 minutes.

QUICKIE PEACH CAKE

Gladys Hillebo

1 (No.2 1/2) can sliced peaches and juice  
 1/4 tsp. almond flavoring  
 1 box butter brickle cake mix  
 1 stick margarine or butter melted  
 1/2 tsp. butter flavoring  
 1/2 c. pecans (chopped)

Place peaches in greased 9x13 baking pan, stir in almond flavoring. Sprinkle cake mix over peaches. Mix margarine with butter flavoring, pour over cake mix. Sprinkle with pecans.  
 Bake in 375° oven for 45 min. or until done. Serve hot or cold with whipped cream or whipped topping if desired. 12 servings.

RHUBARB CAKE

Judy Cooper, Marjorie Sheldahl, Edythe Storvick

1 1/2 c. brown sugar  
 1/2 c. margarine or oil  
 1 egg  
 1 tsp. vanilla  
 1 1/2 c. finely cut rhubarb  
 2 c. flour  
 1/2 tsp. salt  
 1 tsp. soda  
 1 c. sour milk

Cream sugar and margarine or oil. Add egg and vanilla and beat until smooth. Add flour (sifted with salt and soda) alternately with milk (starting and ending with flour mixture). Add rhubarb and blend well. Pour into prepared pan and top with 1/4 c. sugar and 1 tsp. cinnamon mixed. Bake for 30-35 min. at 375°. This may be put into a 10x15 pan, but decrease baking time by 10 min.

RHUBARB CAKE

Mrs. Gary Davis

1 c. brown sugar  
 1 c. white sugar  
 1/2 c. oleo or shortening  
 2 eggs  
 1 c. buttermilk  
 1/2 tsp. vanilla  
 1 tsp. salt  
 1 tsp. soda  
 1 1/3 c. fresh rhubarb cut up  
 2 c. flour

Continued Next Page.

RHUBARB CAKE (Continued.)

Mix and pour into 9x13 greased cake pan. Sprinkle 1/3 c. sugar mixed with 1 tsp. cinnamon on cake before baking. Bake at 350° for approx. 45-50 min. or until done.

RHUBARB PUDDING CAKE

Oriett Larson

4 c. diced fresh rhubarb	1/2 tsp. vanilla
1 c. sugar	1 c. sifted flour
3/4 c. water	2 tsp. baking powder
1/4 c. vegetable shortening	1/4 tsp. salt
1/2 c. sugar	1/2 c. milk
1 egg	

Cook rhubarb, 1 c. sugar and water until rhubarb is tender, keep hot. Cream shortening and 1/2 c. sugar, beat in egg and vanilla. Sift dry ingredients together, add alternately with milk to creamed mixture. Pour batter into greased 9 in. square pan. Spoon hot rhubarb sauce over batter. Cake will bake up and cover sauce. Bake at 350° for 40 minutes.

SALAD DRESSING CAKE

Janice Larson

Sift flour and then measure:

2 c. flour	3 T. cocoa
1 c. granulated sugar	3 tsp. soda

Mix in bowl and then add:

1 c. salad dressing	1 c. cold water
(Miracle Whip)	2 tsp. vanilla

Blend and beat 3 min. Bake 30-35 min. at 350°.

SPICE CAKE

Mrs. Orville Hauge

3/4 c. shortening	3/4 c. cinnamon
2 1/4 c. sifted cake flour	1/2 tsp. cloves
1 c. sugar	3/4 c. brown sugar
1 tsp. baking powder	1 c. buttermilk or sour cream
1 tsp. salt	3 eggs
3/4 tsp. soda	1 c. raisins

Stir shortening just to soften. Sift in dry ingredients except brown sugar. Add brown sugar, buttermilk, mix well till all flour is dampened, then beat vigorously 2 min. Add eggs, beat 2 min. more. Bake in 2 paper lined 9x1 1/2 round pans in mod. oven 350° 30-35 minutes.

SOUR CREAM SPICE CAKE

Mrs. Olaf Hansen

1 c. thick sour cream	1/2 tsp. cloves
1 c. sugar	1 tsp. cinnamon
2 eggs	1 tsp. nutmeg
1 3/4 c. sifted flour	1/2 tsp. salt
2 tsp. baking powder	1/2 c. chopped walnuts
1/2 tsp. soda	Grated rind of 1/3 orange

Beat the eggs, then add the sugar and cream. Mix well and add the dry ingredients which have been sifted together and lastly the raisins, nuts and rind. Bake in square 9x9 pan for 40 min. at 325°.

SURPRISE WHITE CAKE

Mrs. Lester Larson

1 c. butter	1 tsp. soda
2 c. sugar	1 c. buttermilk
3 c. sifted flour	1 tsp. vanilla
1 tsp. salt	6 egg whites (beaten stiff)
1 tsp. cream of tartar	

Cream butter and sugar well, sift dry ingredients together and add alternately with buttermilk. Fold in egg whites to which the vanilla has been added. Pour into 2 greased and floured 9 in. layer cake pans or a 9x13 greased pan. Bake at 350° 25-35 min. depending on pan size or until cake tests done.

TOFFEE CRUNCH COFFEE CAKE

Edythe Storvick

1/2 c. butter	1 egg
2 c. flour	1 tsp. vanilla
1 c. brown sugar	4 (3/4 oz.) toffee candy bars
1/2 c. sugar	(finely crushed)
1 c. buttermilk or sour milk	1/4 c. chopped pecans
1 tsp. soda	

Cut butter into flour and sugars until crumbly. Set aside 1/2 c. To remainder add buttermilk, soda, egg, vanilla, beat well. Pour 1/3 batter into well greased and floured mini-bundt pan. Combine reserved mixture, candy and nuts. Sprinkle over batter. Alternate remaining batter and candy nut mixture. Bake 350° for 35-45 min.

VANILLA WAFER COCONUT CAKE

Elizabeth Maland

1/2 c. butter or margarine      3 eggs  
 1 c. sugar      1 c. chopped pecans  
 1 1/2 c. vanilla wafer crumbs      1 1/3 c. flaked coconut  
 1/2 tsp. baking powder

Cream butter and sugar till fluffy. Blend in next 2 ingredients. Beat in eggs, one at a time. Stir in pecans and coconut. Turn into greased and floured 9x1 1/2 in. round baking pan. Bake at 325° for 40 min. Cool. Cut in 6-8 wedges. Serve with ice cream or whipped cream.

WACKY CAKE

Marilyn Saveraid

3 c. flour      2 tsp. vanilla  
 2 c. sugar      2 T. vinegar  
 2 tsp. soda      3/4 c. liquid oil  
 1/2 tsp. salt      2 c. hot water  
 1/3 c. cocoa

Mix and bake at 350° for 25 minutes.

WALDORF CAKE

Betty Egeland

Cream:

1/4 c. shortening      1 1/2 c. sugar

Add:

2 eggs      2 oz. red food coloring  
 2 T. cocoa      (2 bottles)

Combine and add alternately:

1 tsp. salt      1 c. buttermilk  
 2 1/4 c. flour      1 tsp. vanilla

Last add 1 tsp. soda and 1 tsp. vinegar. Bake at 350° 30 min.

Topping:

3 T. flour      1 c. buttermilk

Cook until thick and cool. Cream butter, sugar mixture and add to above.

1 c. butter      1 tsp. vanilla

1 c. sugar

Spread on cake. In place of plain sugar you may use  
 1 1/2 c. powdered sugar.

THREE LAYER WHITE CAKE

Mrs. Lester Larson

3/4 c. shortening	3 tsp. baking powder
2 c. sugar	Pinch of salt
1 1/4 c. (scant) milk	1 1/2 tsp. vanilla
3 c. sifted cake flour	6 beaten egg whites

Mix in usual manner and add the vanilla. Then fold in the beaten egg whites. Make a lemon filling to put between layers and frost with a 7 minute icing.

Lemon filling:

Mix in double boiler and cook until thick and smooth:

1 c. sugar	2 eggs (beaten)
3 T. cornstarch	Juice of 2 lemons and rind of 1
1 c. boiling water	2 T. butter

Cool before spreading on cake. Then cover with 7 minute icing.

WHITE CAKE

Mrs. Olaf Hansen

3/4 c. shortening part butter	3 tsp. baking powder
1 1/2 c. sugar	1 tsp. salt
1 1/2 tsp. vanilla	1 c. skim milk
2 1/4 c. sifted cake flour	5 stiff beaten egg whites

Cream shortening, gradually add sugar and cream together until light and fluffy. Add vanilla. Sift dry ingredients and add to creamed mixture, alternately with milk, beginning and ending with flour. Beat after each addition. Fold in egg whites. Bake in 2 paper lined 9x1 1/2 in. round pans in mod. oven 375° 18-20 min. Fill layers with lemon filling and frost with fluffy marshmallow icing:

1 egg white	3 T. water
3/4 c. sugar	1/2 tsp. vanilla
1/8 tsp. cream of tartar	

Combine ingredients in double boiler and beat to completely blend. Place over boiling water and beat with rotary beater until fluffy and holds its shape, 5-7 min. Remove and add 3 marshmallows, cut in quarters. Add flavoring and beat well with wooden spoon.

Go often to the house of your friend, for weeds choke up the unused path.

## FROSTINGS

CHOCOLATE FROSTING

Mrs. Rudy Larson

Beat 3 egg whites, add 3 c. powdered sugar. Melt 2 sq. chocolate and 6 marshmallows cut in small pieces. Add to above mixture. Add 1/4 c. soft butter or margarine, 1/2 c. nutmeats and 1 tsp. vanilla. Beat until smooth.

QUICK BUTTER YOLK ICING

Mrs. Paul Hennick

2 egg yolks	1 tsp. vanilla
3 tsp. soft butter	2 c. sifted powdered sugar
2 tsp. milk or cream	

Blend yolks and butter until smooth. Add remaining ingredients and stir until fluffy.

ROYAL FROSTING

Mrs. Herbert Hill

1 lb. powdered sugar	1 c. vegetable shortening
1/2 tsp. salt	3 egg whites
5 tsp. cornstarch	

Pour all ingredients in bowl and mix until creamy. The longer you beat the better it will be. Icing may be stored in refrigerator and beaten up again before using. Tint as desired to pastel shades. Beat in small amounts of egg whites if thinner icing is needed.

SEVEN MINUTE ICING

Mrs. Ole Hauge

2 unbeaten egg whites	1/4 tsp. cream of tartar
1 1/2 c. sugar	1 1/2 tsp. light corn syrup
5 T. cold water	

Place all ingredients in top of double boiler and beat until well blended. Then place over rapidly boiling water and beat constantly until frosting stands up in peaks and has a satiny look, rather than a slick and shiny one. Remove from heat, add 1 tsp. vanilla and spread in pretty swirls on cool cake.

PARTY PINK TOPPING

Marjorie Sheldahl

Serve on angel cake-

1 c. miniature marshmallows	1 (10 oz.) pkg. frozen red
1 c. cream- whipped or	raspberries
substitute	

Put marshmallows in a bowl, add frozen berries. Cover, refrigerate overnight. Before serving, fold in whipped cream. Makes 3 cups.

\* \* \* \* \*

ADDITIONAL RECIPES

bandies



"Welcome"



## CANDIES

EASY PEANUT BRITTLE

Mrs. Jeffrey Houge

1 c. sugar	1 c. raw peanuts
1/2 c. water	1/8 tsp. soda
1/4 c. light corn syrup	1 tsp. vanilla
1/2 tsp. margarine	Heavy duty aluminum foil

Line a large electric skillet with aluminum foil. Combine sugar, water, corn syrup and margarine in the skillet. Set temperature gauge at 375°. Cook stirring occasionally until syrup turns golden brown. Stir in peanuts, continue stirring until mixture turns med. brown. Add soda and vanilla. Stir vigorously. Remove foil containing candy from skillet and let cool. Break brittle into pieces. Makes about 1 lb.

PEANUT BRITTLE

Mrs. Harold Rittgers

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

Cook till soft ball (236°) then add 1 lb. peanuts and cook till hard crack (295°). Stir constantly so it won't burn. Remove from fire and add 1 T. butter, 2 tsp. soda, pinch of salt and a few drops of vanilla. Stir till light tan. Pour in greased cookie sheet. Break into pieces when cool.

BOLOGNA CANDY

Mrs. John Christiansen

2 c. sugar	1/2 c. chopped nuts
1 c. cream	Flavoring
1 c. chopped dates	

Cook sugar and cream until it forms a firm ball in water (237°). Add 1 c. chopped dates and continue cooking until the mixture starts to pull away from sides of pan as you stir it (245°). Remove from stove and cool, then beat and add nuts and flavoring. Roll up in a cold wet cloth in shape of a roll. When hard, slice. Keeps indefinitely. Very rich.

It takes both rain and shine to make a rainbow.

WALNUT CARAMELS

Mrs. LaVerne Fausch

1 c. butter or margarine  
 2 1/4 c. brown sugar  
 Dash salt

1 c. light corn syrup  
 2 c. light cream  
 1/2 c. chopped walnuts

Butter sides of heavy 5 qt. Dutch oven. In it melt butter or margarine. Add brown sugar and salt, stir till thoroughly combined. Stir in light corn syrup, mix well. Gradually add cream, stirring constantly. Cook and stir over med. heat till candy reaches firm ball stage 245° about 30-35 min. Remove from heat. Place nuts in bottom of buttered 9x9x2 baking pan. Pour syrup over nuts. Cool, cut in squares. Makes about 2 lbs.

CARAMELS

Mrs. Maurice Anderson

Mix: 1/4 tsp. cream of tartar

2 1/2 c. sugar 1 c. milk

1/2 c. butter 1/2 c. *shortening syrup*

Boil for 5 min. Add 1 1/2 c. more milk gradually so boiling does not stop. Boil to hard ball stage. Then remove from stove and add 3 T. cocoa and 1 tsp. vanilla. Put into buttered pan. When cool cut in squares and wrap each piece in wax paper.

CARAMEL CRUNCH POPCORN

Mrs. LaVerne Fausch

2 c. brown sugar  
 2 sticks margarine  
 1/2 c. corn syrup  
 1 tsp. salt  
 1 tsp. soda

1 tsp. butter flavoring  
 6 qts. popped corn  
 Peanuts, pecans or walnuts  
 if desired

Boil brown sugar, margarine, syrup and salt for 5 min. Remove from heat and add soda and butter flavoring. Stir well, pour over popped corn and nuts, spread on 2 cookie sheets. Place in 200° oven 1 hour, stirring at 15 min. intervals. Remove from oven and let cool. Store in covered container. Makes 6 quarts.

CARAMEL CORN

Marilyn Saveraid

7 qt. popped corn  
 1 c. sugar  
 1 c. brown sugar

1/2 c. Karo syrup  
 1 c. oleo  
 1 tsp. vanilla

Cook in double boiler 5 min. add 1/2 tsp. soda. Pour over popcorn, mix well. Put in oven in cake pans and bake 2 hours 200°. Turn popcorn frequently as it bakes.

CANDY REESE CUPS

Marilyn Saveraid

1 stick margarine                      2 c. peanut butter  
 1 box powdered sugar                1/2 tsp. vanilla  
 Mix and roll in small balls and chill. Dip in chocolate and  
 wax mixture:  
 1 large pkg. chocolate chips        1/2 stick paraffin wax  
 Melt chips in 1 pan and wax in another, then combine.

CHRISTMAS DIVINITY

Mrs. S. B. Sheldahl

2 2/3 c. sugar                            2 egg whites  
 2/3 c. white syrup                      1 tsp. vanilla  
 2/3 c. water                              3/4 c. chopped nuts  
 Stir over heat until mixture dissolves. Cover pan and cook  
 without stirring until syrup reaches light crack stage 270\*.  
 Pour syrup slowly over beaten egg whites. Beat with electric  
 mixer till mixture holds its shape. Add vanilla and nuts.  
 Drop from tsp. onto buttered cookie sheet. Garnish tops with  
 candied cherry halves or pecan halves, or press good peanut  
 butter into small indentation of each piece.

DIVINITY

Mrs. Hubert Johnson

2 1/2 c. sugar                            1/2 c. water  
 1/2 c. corn syrup                        2 stiffly beaten egg whites  
 Cook till it spins a thread. Pour 1/2 of it into stiffly  
 beaten egg whites, beating constantly. Cook the other half of  
 syrup mixture until it hardens in a water test. Pour slowly  
 into first mixture, beating constantly. Continue beating until  
 creamy and add vanilla and nutmeats if desired. Drop from a  
 spoon on waxed paper.

FUDGE

Mrs. Bertram Amlund

2 c. sugar                                1/3 c. Karo white syrup  
 2 T. cocoa                                1 T. butter  
 1/2 c. milk                                Pinch cream of tartar  
 Combine sugar, cocoa, milk and Karo. Bring to a boil and  
 add cream of tartar. Boil to a soft ball stage. Pour into  
 bowl, let cool. Add butter and vanilla (1 tsp.) Beat and  
 when it holds its shape, drop with tsp. on wax paper.



MARSHMALLOW CREAM FUDGE

Mrs. Donna Knox

1 jar marshmallow creme	1 (12 oz.) pkg. chocolate chips
1 1/2 c. sugar	(melted)
2/3 c. evaporated milk	1/2 c. chopped nuts
1/4 c. butter or margarine	1 tsp. vanilla
1/4 tsp. salt	

Combine marshmallow creme, sugar, evaporated milk, butter or margarine, and salt. Bring to a full boil, stirring constantly over mod. heat. Boil 5 min. over mod. heat, stirring constantly. Remove from heat, stirring constantly. Remove from heat. Add melted chocolate chips, 1/2 c. chopped nuts and vanilla. Pour into greased 8 in. square pan. Makes 2 1/4 lbs.

PECAN CANDY

Mrs. Arlin Sheldahl

Brown 1 1/2 c. pecan halves in 1/4 c. or 1/2 stick butter.  
Bring to a boil:

2 1/2 c. sugar	1 tsp. vanilla
1/2 c. light Karo	2 drops almond extract
Dash of salt	1/2 stick butter
1/2 c. milk	Browned pecans

Bring to a boil and boil 3 min. more. Pour into a bowl and beat until creamy. Drop with tsp. on waxed, buttered paper.

ADDITIONAL RECIPES

Casseroles



"Thanks For Food"



# CASSEROLES

## BACHELORS DISH

Bertha Christopher

1 c. chicken noodle soup                      1 small can tuna or chicken  
 1 small can evaporated milk                1 can chow mein noodles  
 1 c. mushroom soup

Mix and turn into greased casserole and bake at 325°  
 for 45-60 minutes.

## BAKED PINEAPPLE

Nora Barnes

1 (No.2) can chunk pineapple                3/4 c. sugar (white or brown)  
 2 slices white bread                          2 T. flour  
 1 c. Velveeta cheese cubed                 Salt

Cut chunks of pineapple in half. Crumble bread and cut cheese into small cubes. Mix together well, to the pineapple juice, add the sugar and flour, pour over the first mixture in baking dish, bake at 350° for 1 hour. May be decorated with a pineapple ring on top with either a cherry or marshmallows in the center.

## BAKED STEW

Mrs. Orville Hauge

2 lbs. stewing beef                            6 carrots  
 1 T. sugar                                      1/2 c. onions  
 1 1/2 tsp. salt                                3 T. Minute tapioca  
 1 can tomato                                 1 slice diced bread  
 1/2 c. celery                                 1 c. water  
 6 potatoes

Mix together, raw. Bake in 325° oven for 3 1/2 hours.

## BEEF STROGANOFF

Mrs. Rodger Thompson

2 lb. stew meat                                1 can mushroom soup  
 Onions, celery                                1 pt. sour cream  
 2 lbs. pkg. noodles                          Potato chips

Boil stew meat. Add onions and celery. Boil noodles in same broth. Add mushroom soup and sour cream. Mix and put in a casserole. Crumble potato chips on top. Bake in mod. oven till brown.

BEEF STROGANOFF

Irma Elliott

2 lbs. beef tenderloin or sirloin steak	1/4 c. catsup
1/4 c. butter or margarine	1 1/2 tsp. garlic salt
1 (6 oz.) can sliced mushrooms (drained)	1/3 c. flour
2 (10 1/2 oz.) cans condensed beef broth (bouillon)	2 c. dairy sour cream
1/3 c. instant minced onion	8-10 oz. uncooked medium noodles
	3 T. butter or margarine

Cut meat across the grain into 3/4 in. slices, then into strips 3x1/4 in. Melt 1/4 c. butter in a large skillet. Cook and stir mushrooms in butter 5 min. remove mushrooms. In same skillet, brown meat. Reserving 2/3 c. of the broth, stir in remaining broth, the onion, catsup and garlic salt. Cover and simmer 15 min. Blend reserved broth and the flour, stir into meat. Add mushrooms, heat to boiling, stirring constantly. Boil and stir 1 min. Stir in sour cream, heat through. Cook noodles as directed on pkg. drain. Toss with 3 T. butter. Serve with stroganoff. 6-8 servings. A superb special occasion dish, perfect for a buffet party.

BROCCOLI NUT CASSEROLE

Nora Barnes

2 pkgs. frozen chopped broccoli	1 med. onion (chopped) -
1 c. grated sharp cheese	1 1/2 T. dry onion flakes
1 can cream of mushroom soup	3/4 c. chopped pecans
1 c. mayonnaise	Buttered bread crumbs (about 2 c.)
2 eggs (well beaten)	

Cook broccoli with salt according to directions on pkg. Drain, add soup and mayonnaise and chopped pecans. Mix well. Add eggs and onion, pour into greased 1 1/2-2 qts. casserole dish. Sprinkle with the grated cheese and top with buttered bread crumbs. Bake at 350° 30 min. Serves 6.

CASSEROLE

Margaret Iverson

1 can tuna	1 can mushroom soup
1 can chicken rice soup	5 c. Rice Krispies
Mix 4 c. Rice Krispies and top with one.	

CHICKEN BROCCOLI CASSEROLE

Esta Freeland

- |  |                                |
|--|--------------------------------|
| 1 (6 oz.) pkg. med. noodles                | 1 can cream of mushroom soup   |
| 1 (10 oz.) pkg. frozen chipped<br>broccoli | 1/2 c. chicken broth           |
| 2 1/2 c. cut up cooked chicken             | 1/2 c. Miracle Whip            |
| 1 can cream of mushroom soup               | 1/2 c. Velveeta cheese (diced) |

Cook noodles according to pkg. Pour boiling water over broccoli. Drain immediately. Layer noodles, broccoli, chicken and cheese in 9x13 pan. Mix other ingredients and pour over these. Top with crushed potato chips. Bake 350° 35-40 min. Serves 12. This freezes well. May be put into 2 casseroles.

CHICKEN DISH

Ruth Hennick

- |                               |                         |
|-------------------------------|-------------------------|
| 2 c. cooked chicken (cut up)  | 2 c. milk               |
| 2 cans cream of mushroom soup | 1/2 lb. cheese (cut up) |
| 2 c. uncooked macaroni        |                         |

Mix and let stand overnight. Sprinkle with paprika. Bake at 350° for 1 hour.

CAMPSITE STEW

Carrie L. Sydnes

- |                              |                          |
|------------------------------|--------------------------|
| 1 lb. ground beef            | 3 large potatoes (diced) |
| 1/2 c. chopped onion         | 1 tsp. salt              |
| 1 can beef broth             | Dash of pepper           |
| 1 (lb.) can cream style corn |                          |

Brown beef and onion in small amount of shortening. Add rest of ingredients. Cover and cook over low heat for 20-25 min. Stir to prevent sticking.

CORNED BEEF CASSEROLE

Eva Saveraid

- |  |                                     |
|--|-------------------------------------|
| 1 pkg. noodles (cooked and<br>drained) | 1 can cream of mushroom soup        |
| 1 can cream of chicken soup            | 1 can corned beef (chopped)         |
| 1 c. condensed milk                    | 1/2 c. cubed American cheese        |
|  | 1/2 c. crumbled potato chips on top |

Put all but potato chips into casserole and mix. Sprinkle chips on top. Bake 1 hour at 350°.

Remember a prayer before eating is the essential ingredient for any good recipe.

CREAMED CHIP BEEF

Mrs. Noel Larson

2 1/2 T. butter	1/8 tsp. pepper
2 1/2 T. flour	1/4 lb. chipped dried beef
2 1/2 c. milk	4 hard cooked eggs

Melt butter, add flour, milk and pepper. Cook till smooth. Add chipped beef (if extremely salty, put in strainer, run hot water through it). Add to sauce. Cut eggs in 1/8's and add. Serve on toast. Makes 4 servings.

CROWD PLEASERS (Potato casserole)

Arlene Bates

8-10 med. potatoes	1/2 tsp. salt
1 bay leaf	1/4 tsp. pepper
1/4 c. melted butter or margarine	3 green onions (chopped)
1 can cream of chicken soup	2 c. sharp Cheddar cheese (grated)
2 c. sour cream	1/2 c. corn flakes crushed

Cook potatoes with skins, bay leaf, and salt till just barely tender, about 15 min. after started boiling. Cool, peel and grate potatoes. Blend together melted butter and chicken soup, stir in sour cream, salt, pepper, onion and 1 1/2 c. cheese. Blend well and pour over potatoes, stirring very gently. Spoon into buttered 2 1/2 qt. casserole. Bake at 350° for 30 min. uncovered. Combine 1/2 c. cheese and 1/2 c. corn flakes, sprinkle over top. Bake 10-15 min. longer.

ESCALLOPED CHICKEN

Eva Saveraid

1 chicken (4 lbs. cooked and diced)	1 sweet pepper (chopped)
3 c. bread crumbs or cooked macaroni	1 c. chopped celery
	4 c. white sauce

Season to taste, add chicken broth to make it moist. Use 9x13 pan for mixture and cover with potato chips. Bake 1 hour at 350°.

FIVE HOUR STEW

Mrs. Lester Larson

2 lbs. lean stew meat (don't brown first)	1 T. Worcestershire sauce
1 c. tomato juice	2 c. potatoes quartered
1 1/2 tsp. salt	2 c. carrots chunks or whole
2 T. tapioca	1 c. celery chopped
	1 onion quartered

Put in covered casserole and bake 5 hours at 275°.

FIVE HOUR STEW

Thelma Nelson

1 1/2 lbs. stewing beef	1 (12 oz.) can V-8 vegetable juice
2-3 med. potatoes	3 T. tapioca
4 carrots	2 tsp. salt
3 stalks celery	Pepper
1 med. onion	

Fix vegetables, pour V-8 juice over all and bake 5 hours at 250°. Do not stir while it is cooking. Cover.

LASAGNA

Cynthia Johnson

1 lb. hamburger	1 tsp. pepper
1/2 tsp. garlic salt	1/4 tsp. oregano
2 (15 oz.) cans tomato sauce	12 oz. pkg. cottage cheese
1 tsp. salt	8 oz. pkg. Mozzarella cheese

Brown hamburger, drain excess fat. Add garlic salt, tomato sauce, salt, pepper and oregano to hamburger and simmer for 15 min. Using a 9x13 pan place 3 lasagna noodles (cooked). On top of this place 1/3 of hamburger mixture, 1/3 cottage cheese and 1/3 Mozzarella cheese. Repeat this 2 more times, so you have 3 layers. Bake 350° for 45 minutes.

LUNCHEON PIE (Mushroom-onion-cheese)

Therese Wee

## Pastry:

1/2 c. white flour	1/2 c. margarine
1/2 c. whole wheat flour	1 egg

## Filling:

1 onion	4 oz. mushrooms
1/4 c. butter	1 egg
1 c. grated cheese (cheddar or Monterey Jack)	1/2 c. plus 2 T. milk
	Salt and pepper to taste

Peel and cut onion into small pieces, cook for a few min. in butter. Wash and cut up mushrooms (or drain 1 small 4 oz. can) add to onion, cooking for a further 10 min. While onion and mushrooms are cooking, make pastry by rubbing margarine into flour and rolled oats. Then add slightly beaten egg. Press into greased 9 in. pie tin, to line bottom and sides. To complete filling, beat egg with milk add to cooked mushroom and onion mixture, together with grated cheese and seasoning. Pour into pastry lined dish. Bake in mod. oven 30-40 min. until golden brown and custard filling is set.

MINESTRONE CASSEROLE

Mrs. Mabel Johnson, Mrs. Paul Saveraid

1 lb. hamburger (brown meat)	1 can cream of celery soup
1 onion	or mushroom soup
1 can <u>minestrone</u> soup	4 c. diced potatoes
1 c. milk	Salt and pepper

Saute' hamburger with onion, salt and pepper, add soups and milk, put 4 c. sliced raw potatoes in bottom of dish, little salt, pour mixture over, stir some. Keep covered until nearly done. Bake at 350° for 1 1/2 hours.

MOCK CHOP SUEY

Oriett Larson

1 lb. hamburger	1 can mushroom soup
3 onions	1 small bottle soy sauce
3/4 c. celery	3/4 c. rice (raw)

Wash rice, spread in baking pan at least 10x6. Brown hamburger and onion in butter until done. Add celery, mushroom soup and bottle of soy sauce. Stir. Add 1 can water. Pour over raw rice. Do not mix. Bake at 325° about 1 hour. Do not salt as soup and soy sauce is salty.

NEVER FAIL MEAT LOAF

Marilyn Saveraid

1 1/2 lb. ground beef	3/4 c. instant oats
1 tsp. salt	1/4 c. ketchup
1 c. milk	1/4 c. fine onion

Mix above ingredients and make 1 loaf. Bake 375° 45-50 min.

MEATBALL STEW

Mrs. John Maier

1 1/2 lb. ground beef	2 (10 1/2 oz.) can tomato soup
1 c. soft bread crumbs	2 (10 1/2 oz.) can beef broth
1/4 c. onion	4 med. potatoes (pared and quartered)
1 egg (beaten)	4 carrots (1 in. chunks)
1 tsp. salt	8 small white onions
1/2 tsp. marjoram	2 T. chopped parsley
1/4 tsp. thyme	
2 T. cooking oil	

Combine first 7 ingredients. Shape into meatballs and brown in oil. Remove. Combine soup and broth. Add meatballs and vegetables. Bring to a boil and simmer for 30 min. or till tender. Add parsley. Can be frozen.

ONE DISH MEAL

Alice Larson

1 lb. browned ground beef                    1 1/2 c. dry macaroni  
 1 tsp. salt  
 Cook then add:  
 1 can cream of chicken soup                1 small can evaporated milk  
 1 c. diced cheese

Mix all together. Bake in greased 9x13 pan. Top with crushed potato chips. Bake 350° oven for 30 min.

SALMON SOUR CREAM CASSEROLE

Ellen Snider

1 tall can salmon                              1 T. lemon juice  
 2 eggs (beaten)                                1 T. chopped parsley  
 1 c. sour cream                                1 1/2 c. soft bread crumbs  
 1 tsp. salt

Mix all ingredients and turn into greased baking dish. Bake at 350° about 45 min. Do not omit lemon juice and parsley. They make the dish.

SUPPER FOR FOUR

Mrs. John Christiansen

1 lb. ground beef made into 1 in. meat balls, seasoned (salt)  
 2 c. raw potatoes (cubed)                    1 can cream of mushroom soup  
 1 (No. 303) can green beans                1 c. bean liquid and/or water  
 2 c. raw carrot coins                        1/3 c. chopped onion

Brown meatballs in large skillet. Add potatoes, carrots and green beans. Do not mix. Combine onions with bean liquid and soup. Pour over meat and vegetables, simmer, covered, about 1 hour or until potatoes are tender.

SPAGHETTI MEAT SAUCE

Arlene Bates

2-3 lbs. ground beef                        3 c. water  
 1 med. onion finely chopped                1 T. sugar  
 1 green pepper finely chopped              1 tsp. crushed oregano leaves  
 2 (15 oz.) cans tomato sauce                2 cloves garlic (crushed)  
 2 (15 oz.) cans tomato paste                1 bay leaf (crumbled)  
 2 envelopes (1 1/2 oz.) Italian              16 oz. spaghetti  
 style spaghetti sauce with  
 mushrooms

Cook and stir beef, onion, pepper until meat is brown and onion and pepper tender. Stir in remaining ingredients except spaghetti. Simmer uncovered 1 1/2 hours. Sauce freezes well.

TURKEY CASSEROLE

Sharon Halverson

4 c. (4 oz.) wide noodles cooked	1 tsp. sugar
1/2 c. milk	1/2 tsp. salt
1 envelope French's sour cream sauce mix	1 c. cottage cheese
	2 c. diced cooked turkey
	1/4 c. grated Parmesan cheese

Cook noodles in salted, boiling water. Drain and rinse. Stir milk in sour cream sauce, mix, let stand 10 min. Add sugar, salt and pepper. Lightly mix noodles, turkey, cottage cheese and sour cream mixture. Pour in 2 qt. casserole. Top with cheese. Bake at 350° 30 min.

TUNA CASSEROLE

A. R. Egeland Family

1 T. chopped onion	1 (7 oz.) can tuna fish
1 tsp. butter or oleo	3 c. cooked noodles (6 oz. uncooked noodles)
1 can cream of mushroom soup	3/4 c. crushed potato chips
1/3 c. milk	

Cook onion in butter until soft. Stir mushroom soup, milk and onion together. Break tuna in chunks, mix lightly with soup mixture and noodles. Place in greased 1 1/2 qt. casserole. Top with potato chips. Bake at 350° for 20-30 min. 5-6 servings.

6 CAN CASSEROLE

Elinor Anderson

1 can chow mein noodles (1/2 can for top)	1 can cream of chicken soup
2 cans Chinese vegetables	1 can tuna
1 can cream of mushroom soup	1 tsp. soy sauce
	1/2 c. rice on bottom

Mix the first 6 ingredients. Place the rice on bottom of a greased casserole. Add the other ingredients. Save 1/2 noodles for top. Bake 350° 45 minutes.

\* \* \* \* \*

# cookies and Bars



"Good Friend"



# COOKIES - BARS

## ALMOND COOKIES

Javerna Maland

1 c. butter or margarine                      1/2 tsp. almond or vanilla  
1/2 c. sugar    extract  
1 c. ground almonds with skins      2 c. flour

Mix and knead on board until all flour has disappeared.  
Form into 2 rolls 1 1/2 in. in diameter. Chill, slice. Bake  
at 325°. Dip top in sugar while warm.

## ALMOND BARK BALLS

Mrs. Eli Wee

1 lb. almond bark                                      1 c. miniature marshmallows  
1 c. peanut butter (crunchy)                      1 c. Rice Krispies  
1 scant c. shelled peanuts  
(good quality)

Melt bark and peanut butter together in a double boiler.  
Remove from heat and quickly add marshmallows and stir. Last,  
add shelled peanuts and Krispies. Drop by tsp. fulls and  
shape into balls.

## APPLE BUTTER COOKIES

Mrs. Ole Hauge

1/2 c. shortening                                      1 tsp. soda  
1 1/4 c. sugar    1/2 c. milk or cherry juice  
1 c. apple butter                                      1/2 c. nuts  
2 1/4 c. flour    1/2 tsp. vanilla  
1/2 tsp. salt    Maraschino cherries or  
1 tsp. baking powder                                      coconut

Combine dry ingredients. Cream shortening, sugar, apple  
butter and mix. Add nuts, vanilla, cherries or coconut. Add  
dry ingredients. Drop on greased sheet and bake at 350° for  
10-12 min. or till light.

## APRICOT BARS

Nancy Sheehy

Boil 10 min. 2/3 c. dried apricots, drain and cool.

Mix:    1/4 c. sugar

1/2 c. soft butter                                      1 c. flour

Mix until crumbly. Press in greased 8x8 pan. Bake 25 min. 350°.

Continued Next Page.

APRICOT BARS (Continued.)

Sift 1/3 c. flour, 1/4 tsp. baking powder, 1/4 tsp. salt set aside. Gradually beat 2 eggs. Add 1 c. brown sugar, 1/2 tsp. vanilla, 1/2 c. nuts. Cut the apricots and add to the remaining ingredients. Spread over crust. Bake 30 min. more. Cool, cut into squares or rectangles and roll in powdered sugar.

AUNT MARY'S SUGAR COOKIES

Mrs. S. B. Sheldahl

1 1/2 c. sugar	1/2 c. butter
Cream together.	
2 eggs (well beaten)	1/2 tsp. nutmeg
1 c. thick sour cream	4-4 1/2 c. flour
1/2 tsp. salt	1 tsp. soda
1 tsp. vanilla	1 tsp. baking powder

Mix in the above order. Add soda and baking powder to second cup of flour. Bake in mod. oven. These are good for decorated Christmas cookies. These may also be filled with date filling for date filled cookies. (See recipe for filling with the date filled cookies.)

BLUEBERRY BARS

Mrs. Osmond Sheldahl

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

Cream together, butter, sugar and eggs. Add flour, baking powder, salt and vanilla. Mix well. Pat 2/3 of this mixture on 11x15 cookie sheet. Pour 1 can blueberry pie mix over this. Put remaining dough on top by using tsp. and dropping small portions all over the blueberry layer. Bake at 350° for 45 min. Glaze with powdered sugar frosting.

BROWNIES

Kay Betz

1 1/2 c. flour	1 c. oleo (2 sticks)
2 c. sugar	4 eggs
10 T. cocoa (1/2 c. plus 2 T.)	1 tsp. vanilla
or 2 pkg. chocolate	1 c. nuts
1 tsp. salt	

Beat 3 min. at med. speed. Bake 350° 30 min.

Continued Next Page.

BROWNIES (Continued.)

## Frosting:

1 c. sugar 1 small T. cocoa

## Mix:

1/2 stick oleo 1/4 c. milk

Bring to boil 1 min. set, stir until thick then put on brownies.

BROWNIES

Debra Egeland

## Sift together:

3/4 c. flour 2 T. cocoa

1/4 tsp. salt 1/4 tsp. baking powder

## Cream:

1/2 c. shortening 3/4 c. sugar

Add 2 eggs well beaten and then add sifted dry ingredients to creamed mixture. Blend in 1 tsp. vanilla, 1/2 c. nuts. Put in 12x8 pan and bake about 25 min. at 350°. Cover top with 12 marshmallows or more cut in half and return to oven till soft enough to spread then cool. Frost. Frosting- 1/2 c. brown sugar, 1/4 c. water and 1 sq. chocolate. Boil 3 min. and add 3 T. butter and 1 tsp. vanilla. Cool. Blend in 1 1/2 c. powdered sugar, frost and cut in bars.

BROWNIES

Diane Larson

## Beat with mixer at med. speed:

1 stick soft oleo 1 lb. can Hershey's syrup

1 c. sugar 4 eggs

## Add and beat:

1 c. flour 1 tsp. baking powder

Pour into greased 10x16 pan. Bake at 350° for 20-25 min.

## Fudge frosting:

1 stick margarine 1/3 c. whole milk

1 1/2 c. sugar

Combine the ingredients in a pan. Bring to a boil for 1 min. Beat in 1/2 c. chocolate chips and 1/2 c. nuts. Spread over the baked brownies.

All people smile in the same language.

BROWNIES

Mrs. Harold Rittgers, Mrs. Omer Brendeland

1 c. butter	1/4 c. cocoa
2 c. sugar	1 c. nutmeats
4 eggs	1 tsp. vanilla
1 1/2 c. flour	1/2 tsp. salt
1/2 tsp. baking powder	

Cream butter and sugar, add well beaten eggs. Sift dry ingredients and blend. Spread thin on a greased cookie sheet. Bake in 400° oven 15-20 min. Frost with mocha chocolate frosting. Melt 1/4 c. butter, 2 sq. chocolate and add 1 box powdered sugar, 3 T. milk, 3 T. cream and a few drops vanilla. (Melt butter and chocolate in double boiler).

BROWNIES

Mrs. Osmond Sheldahl

2 c. white sugar	1/2 c. cocoa
1/2 c. shortening	1/4 tsp. salt
4 eggs	1 tsp. vanilla
1/2 c. milk	1/2 c. nuts
1 1/2 c. flour	

Cream sugar and shortening and add beaten eggs and beat well. Add milk alternately with sifted dry ingredients. Stir in vanilla and nuts. Bake at 350° for 20 min. on 11x15 cookie sheet with sides on.

CAKE BROWNIES

Mrs. Joe Birkestrand

2 c. sugar	2 c. flour
1/2 c. shortening	1 tsp. baking powder
1 tsp. salt	1/2 c. milk
4 eggs	1 c. nuts
8 T. cocoa	2 tsp. vanilla

Cream shortening, add eggs and sugar. Add milk and dry ingredients alternately. Last, add nuts and vanilla. Bake 15-18 min. in 350° oven.

CHOCOLATE SYRUP BROWNIES

Mary Brendeland

1/4 lb. (1 stick) margarine	1 (lb.) can Hershey's choc. syrup
1 c. sugar	1 c. and 1 T. flour
4 eggs (2 at a time-beat well)	1/2 tsp. baking powder (opt.)
1 tsp. vanilla	1/2 c. nutmeats (chopped)

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BROWN SUGAR PECAN ROUNDS

Elizabeth Maland

1/2 c. margarine or butter (softened)	1 1/4 c. flour
1 1/4 c. brown sugar packed	1/4 tsp. soda
1 egg	1/8 tsp. salt
	1/2 c. coarsely chopped pecans

Mix butter, brown sugar and egg. Stir in remaining ingredients. Drop dough by tsp. about 2 in. apart onto ungreased baking sheet. Bake 12-15 min. or until set. About 3 dozen.

BUN CANDY BAR

Delores Rittgers

Melt 2-6 oz. pkg. chocolate chips and 2-6 oz. pkg. butterscotch chips. Add 1 c. peanut butter. Blend and add 1 small can Planter peanuts. Press to cover 1 small pkg. miniature marshmallows. 9x12 buttered pan. Cut in squares when cool. Keep refrigerated.

BUTTERSCOTCH ALMOND COOKIES

Mrs. Chris L. Wee

1 c. brown sugar	1/4 tsp. salt
1 c. white sugar	1 tsp. vanilla
1 1/2 c. shortening	1 tsp. almond extract
2 eggs	1 tsp. soda dissolved in
2 tsp. baking powder	2 T. vinegar
3 c. flour	1 c. ground raisins

Roll in balls size of walnut. Press down with hand and criss cross with fork. Bake at 400°.

BUTTERSCOTCH PINEAPPLE COOKIES

Mrs. Carl Hillebo

1/2 c. shortening	1/2 c. crushed pineapple (well drained)
1 c. packed brown sugar	2 c. sifted flour
1 tsp. vanilla	1 tsp. baking powder
1 egg (beaten)	1 tsp. soda
1/2 c. butterscotch chips	
1 tsp. salt	

Cream sugar and shortening. Add vanilla and egg. Add chips, pineapple, then flour, baking powder, soda and salt. Drop from tsp. Bake 15-17 min. at 375°. About 40 small cookies.

BUTTERSCOTCH BARS

Mrs. Omar Brendeland

1 c. oleo	2 tsp. vanilla
1 c. brown sugar	3 c. flour
1 c. white sugar	1/2 c. nuts
2 eggs (beaten)	

Mix thoroughly, spread in cookie sheet. Brush topping over it.

Glazed topping- 1 egg white slightly beaten, spread over unbaked dough and sprinkle powdered sugar over it. Bake 20-25 min. in 350° oven. Cut in bars.

CARROT BARS

Mrs. Ronald Tesdell

2 c. flour	1 1/4 c. salad oil
2 c. sugar	2 jars carrots (junior baby food)
2 tsp. soda	4 eggs
1 tsp. salt	
1 1/2 tsp. cinnamon	

Sift dry ingredients all together in a large bowl, add oil, junior carrots and eggs. Mix all together. Pour onto a greased and floured jelly roll pan and bake in 350° oven 30 minutes.

Cool and frost with:

6 oz. cream cheese	2 tsp. vanilla
1/4 lb. oleo or butter	1/2 c. nuts
2 c. powdered sugar	

Beat until smooth and fluffy. Frost bars.

CHOCOLATE CHERRY BARS

Mrs. Gordon Rullestad

1 pkg. fudge cake mix	1 tsp. almond extract
21 oz. can cherry pie filling	2 beaten eggs

Put cake mix in bowl and add other ingredients. Bake on 9x13 greased pan at 350° for 25 min. or until done.

Frosting:

1 c. sugar	5 T. butter
1 c. or 6 oz. semi-sweet chocolate bits	1/3 c. milk

Boil sugar, butter, milk 1 min. stirring constantly. Remove from heat and stir in chocolate bits. Pour over cooled bars.

CEREAL SQUARES

Donna Millang

Combine and bring to boil:

1 c. sugar 1 c. syrup (dark)

Then blend in 2/3 c. peanut butter. Pour over the following:

6 c. cereal 1 c. peanuts

Press into buttered pan. Melt:

1 c. chocolate chips 1/4 c. milk

1 c. butterscotch chips

Spread over the above.

CHOCOLATE CHIP COOKIES

Mrs. Herbert Hill

3 c. flour

3 eggs

1 c. butter or oleo

1 tsp. soda

1 c. brown sugar

2 T. boiling water

1/2 c. white sugar

1 pkg. chocolate chips

1 tsp. vanilla

1/2 c. nutmeats

1/2 tsp. salt

Cream butter and sugars. Add eggs. Mix well. Add soda to hot water and add to mixture. Add flour and salt. Mix well. Add chips and nuts. Drop by spoonfuls on greased baking sheet. Bake at 375° for 15 minutes.

CHOCOLATE CHIP COOKIES

Ruth Ann Larson

Cream 1 c. shortening and add 1 c. white sugar and 1 c. brown sugar. Blend in 2 well beaten eggs. Add 1 1/2 c. flour, 1 tsp. soda, 1 tsp. salt sifted together. Add 3 c. quick oats, 1 tsp. vanilla, and 1 pkg. chocolate chips. Drop by spoonfuls and bake on ungreased cookie sheet at 375° for 10 min. Variations- 1/2 c. shredded coconut and 1/2 c. nutmeats or 1/2 c. raisins and 1/2 c. nutmeats.

CHOCOLATE-CHOCOLATE CHIP COOKIES

Dorothy Palmateer

3/4 c. shortening

2 eggs

1 1/2 c. sugar

2 tsp. vanilla

3/4 c. sour milk

1 tsp. soda

3 c. flour

1 tsp. salt

3 T. cocoa

1 small pkg. chocolate chips

Cream shortening and sugar, then add sour milk and eggs. Add vanilla, mix in dry ingredients, then add choc. chips. Drop on cookie sheet and press with damp glass covered with sugar. Bake at 350°.

CHOCOLATE CHIP CEREAL COOKIES

Jeannie Fausch

1 c. margarine	1 tsp. cream of tartar
1 c. oil	3 1/2 c. flour
1 c. brown sugar	1 c. coconut
1 c. white sugar	1 c. Rice Krispies
1 egg	1 c. oatmeal
2 tsp. vanilla	1 c. chocolate chips
1/2 tsp. salt	1 c. nuts
1 tsp. soda	

Cream together margarine, oil and sugars. Add egg and beat. Add remaining ingredients and mix well. Drop on cookie sheet and bake in 350° oven for 10-12 minutes.

CHOCOLATE CREAMS

Mrs. Lawrence Nelson

1 1/2 c. brown sugar	1 1/2 c. sifted flour
1/2 c. melted butter	1 c. nutmeats
1/2 c. sweet milk	3 T. cocoa
1 tsp. vanilla	1/2 tsp. soda in 1/3 c. hot
1 egg (beaten)	water or hot coffee

Mix first 6 ingredients in order given. Add cocoa and soda mixture to first mixture. Spread thin on greased cookie sheet 10x15. Bake at 350°.

## Icing:

2 c. powdered sugar	2 T. cocoa
3 T. hot coffee	4 T. melted butter

Mix well and spread on creams when cool and cut in squares.

CHOCOLATE CHIP FUDGE BARS

Cynthia Johnson

Cream:	1/2 c. white sugar
1 c. brown sugar	3/4 c. margarine
Add:	
2 eggs	1 tsp. vanilla
Sift and add to the above:	
1 tsp. soda	2 c. flour
Add:	
6 oz. pkg. chocolate chips	1/2 c. nuts

Bake 20 min. at 350° 9x13 pan. Take out of oven and cover top with large marshmallows cut in half. Bake another 15 min. Drizzle chocolate frosting over the top.

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CHOCOLATE CHIP FUDGE BARS (Continued.)

## Frosting:

1/4 c. cocoa	1 c. sugar
1/4 c. milk	Dash salt
1/4 c. margarine	1 tsp. vanilla

Mix ingredients in a saucepan. Boil for 1 min. Cool.

Add vanilla.

CHOCOLATE DROP COOKIES

Mrs. Lawrence Larson

1 c. sugar	3/4 c. sweet milk
1/2 c. butter or part other shortening	2 c. flour
3 T. cocoa	2 tsp. baking powder
1 egg	1 tsp. vanilla
	1/2 c. chopped nuts

Cream shortening, sugar and cocoa together. Add beaten egg and vanilla. Add the sifted dry ingredients alternately with sweet milk. Add nuts. Drop by tsp. on greased pan. Bake in mod. oven. When cool frost and top with coconut.

CHOCOLATE DROP COOKIES

Mrs. Osmond Sheldahl, Nora Barnes

1 c. shortening (melted)	1 tsp. salt
2 eggs	1 tsp. soda
2 c. brown sugar	2 tsp. vanilla
1 c. buttermilk	1 c. walnut meats
3 (1 oz.) sq. chocolate	3 1/2 c. flour (sifted)

Beat eggs and sugar until light, add vanilla and shortening melted with chocolate, blend well. Add sifted dry ingredients alternately with buttermilk. Add nutmeats. Drop from tsp. on greased cookie sheet. Bake 10-12 min. at 350°. While warm, frost with chocolate frosting.

CHOCOLATE WAFFLE COOKIES

Marilyn Saveraid

1 1/2 c. sugar	2 c. flour
1 c. margarine	8 T. cocoa
4 eggs	1 tsp. salt
2 tsp. vanilla	1 c. nuts

Cream margarine and sugar, add eggs and vanilla. Stir in dry ingredients. Spoon rounded tsp. of batter into hot waffle iron. Bake about 1 min. Make 8 at a time. Frost when cooled.

CHOCOLATE MARSHMALLOW COOKIES

Elinor Anderson

Beat 1 egg, add:

1 c. brown sugar	1/2 tsp. salt
1 tsp. vanilla	2 oz. chocolate or 6 T. cocoa
1/2 tsp. soda	1/2 c. shortening

Mix well add 1/4 tsp. maple flavoring. Add 1 1/3 c. flour alternately with 1/2 c. milk. Drop on cookie sheet and bake in 370° oven until about done. Remove from oven and place 1/2 marshmallow (cut side down) on top of each cookie. Return to oven for only 2 min. Cool and frost with:

6 T. cocoa	1 tsp. vanilla
6 T. hot coffee	3 c. powdered sugar
6 T. butter	

Mix until creamy.

CRUNCHY OATMEAL COOKIESMrs. Ole H. Hauge, Mrs. Paul Hennick  
Mrs. Alice Larson

1 c. shortening (half butter)	1 tsp. soda
2 c. brown sugar	1/2 tsp. salt
2 eggs	1 1/2 c. oatmeal
1 tsp. vanilla	1 c. shredded coconut
2 c. sifted flour	1/2 c. chopped nutmeats
2 tsp. baking powder	

Cream shortening and sugar until fluffy. Add eggs and vanilla, beat well. Add sifted flour, baking powder, soda, and salt. Stir in oatmeal, coconut and nuts. Shape dough into walnut size balls on cookie sheet, press down with fork cross wise. Bake at 360° for 12 minutes.

CHRISTMAS KISSES

Javerna Maland

1/2 c. butter or margarine	1 1/2 c. flour
1 c. brown sugar	1 c. raisins
2 eggs	1 c. dates (chopped)
1/2 tsp. almond extract	1 c. nutmeats
1/2 tsp. vanilla extract	1 c. candied pineapple chopped

Mix then drop on cookie sheet using a teaspoon. Decorate top with cherries. Bake 300° for 15-20 minutes.

Give us this day our daily bread.

DATE COOKIES

Ruth E. Gumtau

1 c. chopped dates	2 tsp. vanilla
1/2 tsp. soda	1/2 tsp. salt
8 T. boiling water	3 c. flour
1 c. sugar	2 tsp. baking powder
1 c. Crisco	1/2 c. nuts (opt.)
2 eggs	

Put soda over dates, add hot water and cool. Cream sugar and shortening, add eggs and vanilla, then beat well. Add date mixture, nuts, to flour mixture. Drop by spoonfuls on oiled cookie sheet. Flatten a little (with a glass dipped in sugar). Bake 10-12 min. at 375°.

DATE DROP COOKIES

Mrs. Matilda Wee

1 c. brown sugar	1 tsp. soda dissolved in
1/2 c. shortening	hot water
2 eggs (beaten)	1 tsp. salt
1/4 c. nuts	1 tsp. vanilla
1/2 c. ground raisins or dates	2 c. flour

Cream shortening and sugar, add eggs. Beat well. Add soda and water. Then add flour, salt, vanilla and raisins or dates and nuts. Drop by spoonfuls onto a greased cookie sheet. Bake in mod. oven.

DATE FILLED COOKIES

Mrs. S. B. Sheldahl

1 c. white sugar	3 beaten eggs
1 c. brown sugar	3/4 tsp. salt
2 sticks margarine or	4 c. flour
scant c. butter	1/2 tsp. vanilla

Mix in order given. Roll to 3/8 in. thick. Cut with large cookie cutter. Spread 3/4 tsp. date filling on 1/2 of cookies. Prick remaining cookies with tines of fork and place on top of the date filled ones, press edges together. Resemble individual pies. Bake at 375° just until light brown. Do not overbake. Alternate: Divide dough; roll to 3/8 in. thick, spread with date filling, roll as a jelly roll, refrigerate overnight, slice and bake. Date filling: 1 lb. dates, 1/2 c. sugar, 1/2 c. water. Cut up the dates. Cook until thick. Add 1/2 c. chopped nuts.

DANISH APPLE BARS

Donna Millang

2 1/2 c. flour  
1 tsp. salt

1 c. shortening or  
2 sticks oleo

Cut with pastry blender, then combine, 1 egg yolk, slightly beaten, and enough milk to make 2/3 c. liquid. Divide dough in half, roll out and put 1/2 on cookie sheet with edges, bring dough up on sides of cookie sheet a little. 1 c. crushed corn flakes, peel and slice 4 apples or more and arrange over corn flakes. Then sprinkle over apples: 1 c. sugar and 1 tsp. cinnamon. Roll out remaining dough and place over top of apples. Beat egg white and brush over the top. Bake at 400° 45 min. Ice bars while still warm with 1 c. powdered sugar, vanilla, salt and hot water.

DREAM BARS

Mrs. Emma Hildreth

Part I:

1 c. flour

1/2 c. brown sugar

1/2 c. butter

Blend flour and sugar, cut in butter as for pastry. Pat out on bottom of pan about 10 in. square. Bake in 300° oven for 20 min.

Part II:

2 T. flour

1/2 c. nutmeats

1 c. brown sugar

2 eggs

1 c. coconut

1/2 tsp. baking powder

Mix flour, sugar, baking powder, coconut and nuts. Add well beaten eggs and mix well. Spread on top of baked crust and return to 325° oven and bake 25 min.

FILLED OATMEAL CRISP COOKIES

Mrs. Lawrence B. Ness

1 c. shortening

1 tsp. vanilla

1 c. brown sugar

1/2 c. chopped nuts

1 c. white sugar

3 c. oatmeal

2 slightly beaten eggs

Mix together:

1 1/2 c. sifted flour

1 tsp. soda

1 tsp. salt

Mix in order given and form in 2 rolls 2 in. in diameter and chill until firm. (I like to freeze these as they cut better). Slice 1/2 in. thick and place on cookie sheet. Put a tsp. date filling on center of each slice. Bake 350° 10-12 min.

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FILLED OATMEAL CRISP COOKIES (Continued.)

Date filling:

1 c. cut up dates	1 T. flour
1/2 c. sugar	1 T. lemon juice
3/4 c. water	

Mix together in saucepan the first 4 ingredients and cook until thick over med. heat. Add lemon juice and let cool.

ENGLISH TAFFY COOKIES

Mrs. Osmond Larson

1/2 c. butter	1 c. sugar
1/2 c. oleo	1 egg yolk
1 1/4 c. flour	1 tsp. vanilla

Beat sugar and shortening, add egg yolk and vanilla. Stir in flour. Divide dough on 2 greased cookie sheets. Spread thin with spatula. Lightly beat 1 egg white and spread over the tops. Sprinkle with chopped pecans. Bake 300-325° for 20-30 min. or until lightly browned. Cut while hot and carefully remove from pan to cool.

FORK COOKIES

Mrs. Miller Wee

1 c. shortening	1 tsp. vanilla
1 c. sugar	3 T. milk
2 eggs	1 c. boiled raisins
1 tsp. soda	4 c. flour
1/2 tsp. salt	

Cream shortening, sugar, then add beaten eggs, milk and vanilla. Sift flour, soda, and salt. Add to shortening mixture. Add boiled raisins. Drop with spoon onto cookie sheet and press with fork. Bake in medium oven.

FRENCH COOKIES

Mrs. Walter Olson

2 c. brown sugar	1 tsp. cinnamon
1 c. butter or margarine	1 tsp. baking powder
2 eggs	3 c. flour
1 c. cold coffee	1 tsp. soda in hot water
1 tsp. nutmeg	1 c. ground raisins

Spread in large jelly roll pan. Bake 325° for about 1 hour. When cool, frost and cut in squares.

FROSTED BUTTERSCOTCH DROPS

Mrs. John Brendeland

1/2 c. soft shortening	2 3/4 c. sifted flour
1 1/2 c. brown sugar	1/2 tsp. soda
2 eggs	1/2 tsp. baking powder
1 c. thick sour cream	1/2 tsp. salt
1 tsp. vanilla	2/3 c. nuts (cut up)

Combine shortening, brown sugar and eggs. Stir in sour cream and vanilla. Sift together and add flour, soda, baking powder, salt and nuts. Chill dough 1 hour, then drop by tsp. on ungreased baking sheet. Bake at 400° 8-10 min. When cooled spread with the following icing:

Butter icing: Melt 4 T. butter until golden brown. Blend in 1 c. sifted confectioners' sugar and 1/2 tsp. vanilla. Stir in 1-2 tsp. hot water until icing spreads smoothly.

FROSTED CREAMS

Mrs. Dorothy Ness, Mrs. Pearl Dobbe

1 1/4 c. sugar	1/4 tsp. ginger
1 c. shortening	1 c. molasses
1/2 tsp. salt	4 1/4 c. flour
3 eggs (beaten light)	1 tsp. soda
1 c. boiling water	

Cream shortening, sugar and salt, add egg and molasses, mix well. Add water. Add remaining sifted dry ingredients. Beat until smooth. Bake at 350° for 25 min. Cover with powdered sugar frosting in pan, and cut up in squares.

FROSTED CREAMS

Lorraine Sorenson

3/4 c. oleo	3 c. flour
3/4 c. sugar	1 tsp. salt
1/4 c. molasses and 1/4 c. honey (or all honey)	1 tsp. ginger
1 egg	1 tsp. cinnamon
1 tsp. soda in 1 c. hot raisin water	Add raisins (cooked)

Bake 15 min. 350°. Frost in pan, cut in squares.

FROSTED CREAMS

Bertha Ness

Cream:

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

2 beaten eggs	1 tsp. vanilla
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FROSTED CREAMS (Continued.)

Beat well after adding eggs. Add 3 c. flour, sifted with 2 tsp. cinnamon, 1 1/2 tsp. soda. Add 1 1/2 c. cooked raisins and 1 c. liquid from raisins. Stir well. Bake in large pan. Bake for 30 min. at 350°.

FROSTED CREAMS

Arlene Storvick

1 c. raisins	2 1/2 c. flour
Water (see below)	1 tsp. soda
1 1/2 c. sugar	1/4 tsp. salt
1 c. shortening	2 tsp. cinnamon
2 eggs	1/2 c. chopped nuts
1 tsp. vanilla	

Simmer raisins in enough water to cover well so raisins will be plump and moist. Drain, saving water. Measure the water, adding a little tap water if necessary to make 1 c. liquid. Set aside to cool. Cream sugar, shortening, eggs and vanilla until fluffy. Add sifted dry ingredients to creamed mixture alternately with raisin water. Mix in raisins and nuts. Pour batter into oiled pans (makes 1-9x13 and 1-8x8) and bake 25-30 min. at 350°. When cool, frost with lemon butter frosting and cut into squares.

Lemon butter frosting:

1/4 c. soft butter	2 T. hot milk
4 c. sifted powdered sugar	4 tsp. lemon juice

Stir powdered sugar into butter alternately with hot milk. Beat well. Add lemon juice and beat until smooth.

FROSTED GINGER COOKIES

Nora Barnes

5 1/2 T. margarine	1 tsp. ginger
1/2 c. brown sugar	1 tsp. cinnamon
1 egg (well beaten)	1 tsp. cloves
1/4 c. molasses	1/2 tsp. salt
1/2 c. boiling water	1/2 tsp. soda
1 2/3 c. flour (sifted)	1 1/2 tsp. baking powder

Cream margarine and sugar. Beat in egg and molasses. Mix well. Sift flour, spices, salt, soda and baking powder. Stir boiling water into creamed mixture. When well mixed, stir in sifted dry ingredients. Beat until blended. Cover bowl with tight fitting bowl cover and chill for 2 hours or overnight.

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## FROSTED GINGER COOKIES (Continued.)

Drop by tsp. onto well greased cookie sheet, 3 in. apart. Bake in preheated oven 400° 10-12 min. When cool, frost with 1/2 c. of melted margarine mixed with 2 c. sifted confectioners' sugar. Stir in grated rind of half a lemon. Stir in lemon juice to make a spreadable consistency (about 4 T.) You may use a little yellow food coloring.

## FROSTED PUMPKIN BARS

Thelma Nelson, Delores Rittgers

4 eggs (beaten)	2 tsp. cinnamon
1 c. salad oil	1 tsp. soda
2 c. sugar	1 tsp. baking powder
1 c. pumpkin	2 c. flour
1/2 tsp. salt	1 c. nuts or raisins (opt.)

Combine all ingredients and pour into a greased and floured large cookie sheet. Bake at 350° for 30 min. or until done.

### Frosting:

3 oz. cream cheese softened	1 tsp. vanilla
6 T. butter softened	1 tsp. milk (more as needed for desired consistency)
3/4 lb. powdered sugar	

Mix ingredients together and spread on warm pumpkin bars.

## FROSTED RAISIN BARS

Mrs. Gary Davis

1/2 c. margarine	1/2 tsp. soda
1 c. brown sugar	1/2 tsp. salt
1 egg (unbeaten)	1/2 tsp. cinnamon
1/2 c. strong hot coffee	1/2 c. raisins
1 1/2 c. flour	1/4 c. nuts
1/2 tsp. baking powder	

Mix shortening, sugar and egg. Stir in hot coffee. Sift dry ingredients and add, then add raisins and nuts. Pour into oiled 9x13 pan or if desired, you can use jelly roll pan for thinner bars. Bake for 12 min. at 350°. Frost immediately after taking from oven with icing made of 1 T. melted butter or oleo, 1 c. powdered sugar and a little hot water. Cut into bars.

Giving thanks always for all things unto God and the Father in the name of our Lord Jesus Christ. Eph. 5:20



FUDGE BARS

Harriet Sheldahl

2 sticks oleo	2 c. oatmeal
2 c. brown sugar	2 c. chocolate chips
2 eggs	1 can Eagle brand milk
1 tsp. salt	2 T. butter
1 tsp. soda	2 tsp. vanilla
2 1/2 c. flour	

Combine ingredients in first column plus oatmeal. Batter will be stiff. Put all but 1 c. of mixture in a cookie sheet. Mix **remaining** ingredients and pour over top of first mixture. Add rest of cookie dough over this by dropping tsp. at random over the top. Bake 20-25 min. or until brown at 350°.

FUDGE NUT BARS

Delores Rittgers

1 (12 oz.) chocolate chips	3/4 c. nuts
1 (15 oz.) can sweetened condensed milk	2 tsp. vanilla
3 T. oleo	1 tsp. burnt sugar flavoring (opt.)

Melt over hot water. Then add nuts and flavoring. Set aside to cool.

1 c. oleo	2 1/2 c. flour
1/4 tsp. butter flavoring	1 tsp. soda
2 c. brown sugar	1 tsp. salt
2 eggs	3 c. quick oatmeal
1 tsp. vanilla	1/4 c. nuts

Cream sugar and oleo. Add eggs and flavoring. Beat well. Sift together flour, soda and salt. Add oatmeal and nuts. Press 2/3 of mixture into large pan 10x16. Spread fudge mixture on top and dot rest of oatmeal mixture on top. Bake 350° 20 min. Do not overbake.

GOODY BARS (Light and moist)

Irma Elliott

1 c. dates (cut up)	1 tsp. soda
1 c. boiling water	
Pour boiling water over dates, add soda and let stand for awhile.	
1 c. shortening	1/2 tsp. salt
1 c. sugar	1/2 tsp. vanilla
2 eggs	
Add the date mixture	
1 1/3 c. flour	2 tsp. cocoa

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GOODY BARS (Continued.)

Mix with electric mixer at low speed until well mixed.  
Sprinkle over top:

1/2 c. nuts (cut up)                      1/2 c. coconut

2/3 c. chocolate chips

Bake at 350° for 30 min. in a pan about 11x16.

HOT MILK COCOA BARS

Mrs. Ernest Thompson

4 eggs

2 tsp. baking powder

1 1/2 c. sugar

2 T. margarine

2 c. flour

1 c. hot milk

1/2 tsp. salt

1 tsp. vanilla

1/3 c. cocoa

1/2 c. nutmeats chopped (opt.)

Beat eggs until light. Slowly add sugar and beat until very light. Add vanilla. Fold in dry ingredients all at once. Add margarine melted in hot milk and nuts, mixing quickly. Pour into wax paper lined jelly roll pan. Bake at 350° 25-30 min. Dust with powdered sugar when cool.

KRISPY COOKIES

Mrs. Gordon Rullestad

1 c. white sugar

1 tsp. soda

1 c. brown sugar

1 c. Rice Krispies

1 c. softened oleo

1 c. quick oatmeal

1 c. cooking oil

1 c. coconut

1 egg

Nuts if desired

1 tsp. vanilla

3 1/2 c. flour

1 tsp. cream of tartar

Mix in order given. Make into balls and place on cookie sheet and flatten down with fork dipped in water. Bake 10-15 min. at 350°.

LEMON BARS

Ruth Hennick, Nancy Sheehy

2 c. flour

1 c. margarine

1/2 c. powdered sugar

Mix and press into 9x13 pan. Bake at 350° 20 min. Don't brown.

4 eggs (slightly beaten)

1 tsp. ground lemon rind

2 c. sugar

1/4 c. lemon juice

2 T. flour

1 tsp. baking powder

Mix and pour over baked mixture. Bake at 350° 30 minutes.

MARSHMALLOW FUDGE COOKIES

Kay Betz

1 c. shortening	1 tsp. vanilla
1 c. sugar	3 c. flour
1/2 c. brown sugar	2/3 c. cocoa
2 eggs	1 tsp. each soda, salt

Miniature marshmallows

Blend shortening and sugars, add eggs and vanilla. Beat well. Stir in dry ingredients and mix. Place 2 marshmallows inside a rounded tsp. of dough sealing well. Roll in sugar and place on greased cookie sheet. Bake at 400° 5-7 min. just until cookies crack. Cool 2 min. before removing from sheet.

MOLASSES CRINKLE COOKIES

Mrs. Ole Hauge

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

Cream shortening and sugar, add molasses and beaten egg, sift dry ingredients and add to mixture. Mix well and chill several hours or overnight. Form into balls, space about 2 1/2 in. apart on cookie sheet. Bake 10-12 min. in 350° oven.

MOLASSES CRINKLES

Belle Sorhus, Bertha Christopher

3/4 c. shortening (lard is good)	2 tsp. soda
1 egg	1/2 tsp. cloves
1 c. brown sugar	1 tsp. cinnamon
1/4 c. molasses	1 tsp. ginger
2 1/4 c. sifted flour	1/4 tsp. salt
	2 T. hot coffee (opt.)

Mix and chill. Roll in balls the size of large walnuts. Dip in sugar and cinnamon. Bake on greased cookie sheet 375° for 10-12 minutes.

NO BAKE MACAROONS

Mrs. Adrian Halverson

Put in large bowl: 3 c. quick oatmeal, 6 T. cocoa, 1 c. shredded coconut, 1/2 c. nuts. In a saucepan: 2 c. sugar, 1/2 c. butter, 1/2 c. milk, 1 tsp. vanilla. Stir this hot mixture into dry ingredients and immediately drop by spoonful onto cookie sheet to set.



OATMEAL COOKIES

Mrs. Dorothy Ness

2 c. sugar	2 c. cooked raisins
1 1/2 c. shortening	1/2 c. raisin juice
4 eggs	4 c. oatmeal
4 c. flour	1 tsp. nutmeg
1 tsp. vanilla	

Cream shortening and sugar, add eggs, raisin juice, flour, vanilla, nutmeg, oatmeal and cooked raisins. Bake in mod. oven.

OATMEAL COOKIES

Esta Freeland

1 c. white sugar	2 c. oatmeal
1/2 c. brown sugar	2 c. flour
1 c. shortening	1 tsp. cinnamon
1/2 tsp. salt	1 tsp. nutmeg
5 T. raisin juice	1/2 c. nuts
2 eggs	2 tsp. baking powder
1 c. raisins	1 tsp. vanilla

Boil raisins 10 min. use 5 T. of the water for raisin juice. Mix all ingredients. Drop by spoonfuls. Bake 375° 12 minutes.

OATMEAL SUGAR COOKIES

Kay Betz

1 c. sugar	1 tsp. baking soda
1 c. brown sugar	1/2 tsp. cinnamon
1 c. shortening	1 tsp. vanilla
2 eggs	3 c. oatmeal
1/2 tsp. salt	1 1/2 c. flour
1/2 tsp. baking powder	

Cream sugar and brown sugar with shortening. Add eggs, sift baking powder, soda, salt, cinnamon and flour together. Combine sifted dry ingredients with creamed mixture. Stir in oatmeal and add vanilla last. Form dough into balls the size of walnuts, roll in sugar. Bake in 350° oven on greased cookie sheets until cookies are browned.

OLD FASHIONED SUGAR SQUARES

Alvina Larson

1 c. soft butter or margarine	1/4 tsp. salt
1 1/4 c. sugar	1/2 tsp. ginger
2 eggs	2 T. milk
2 c. sifted flour	1/2 tsp. lemon juice
1/4 tsp. soda	Continued Next Page.

OLD FASHIONED SUGAR SQUARES (Continued.)

Cream butter with 1 c. sugar. Add eggs and beat until light. Add sifted dry ingredients alternating with milk mixed with lemon juice. Use 2 T. buttermilk in place of milk and lemon juice if desired. Mix well. Spread in buttered 15x10 pan. Sprinkle remaining 1/4 c. sugar over top. Bake 400° about 20 min. Cool and cut into 24 squares.

OLD TIME NUTMEG DROPS

Mrs. Sanford Sydnese

4 c. flour	1 c. brown sugar packed
1 tsp. soda	4 eggs
1 1/2 tsp. ground nutmeg	1/2 c. milk
1/2 tsp. salt	2 c. raisins
1 c. butter or margarine	1 c. chopped nuts

Sift together flour, soda, nutmeg and salt. Cream shortening with brown sugar until light and fluffy. Beat in eggs. Add sifted dry ingredients with milk. Stir in raisins and nuts. Drop from tsp. onto lightly buttered cookie sheet, top each cookie with a raisin if desired. Bake 12-18 min. at 375°.

PEANUT BUTTER COOKIES

Mrs. Walter Olson

1 c. shortening	2 eggs
1 c. white sugar	1 c. peanut butter
1 c. brown sugar	

Combine the above ingredients and beat until completely blended. Add the following and stir until well mixed.

3 c. flour	1/8 tsp. salt
1 1/2 tsp. soda	

Form into balls and place on ungreased cookie sheet. Press down with fork. Bake 350° until lightly browned.

PEANUT BUTTERSCOTCH CLUSTERS

Julie Fausch

1 (12 oz.) pkg. butterscotch chips	1/4 c. peanut butter
	4 c. corn flakes

Melt butterscotch chips and peanut butter together in heavy saucepan over low heat, stirring constantly until well blended. Remove from heat and add cornflakes. Stir until well coated. Drop by spoonfuls onto waxed paper and cool in refrigerator.

PEANUT BUTTER OATMEAL COOKIES

Mrs. Lawrence Larson

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

Cream shortenings, sugars and peanut butter. Add beaten egg, soda, hot water, vanilla and salt. Add flour and oatmeal. Roll in balls and flatten down. Bake in mod. oven.

PETITI F'OURS

Mrs. Irvin Anderson

## Part I:

1/2 c. butter	1 egg (slightly beaten)
1/4 c. sugar	2 c. graham cracker crumbs
1/3 c. cocoa	1/2 c. nutmeats
1 tsp. vanilla	1 c. flake coconut

Place butter, sugar and cocoa in top of double boiler, cook until blended. Add egg and cook a few min. more, stirring constantly. Add crumbs, coconut, nuts and vanilla. Press firmly into a 9x9 pan. Cool.

## Part II:

1/2 c. butter	2 T. instant vanilla pudding mix
3 T. milk	2 1/2 c. powdered sugar

Cream butter until light and fluffy. Mix milk and pudding. Add to butter and mix well. Add sugar gradually and beat smooth. Spread over first layer. Let stand until firm. Chill.

## Part III:

5 oz. semi-sweet chocolate	1 1/2 T. butter
1 oz. Bakers chocolate	

Melt chocolate and butter over hot water. Cool slightly. Spread over second layer. Cut into squares before chocolate gets too hard. Store in refrigerator. Keeps well.

PRUNE BARS (Serves 4 dozen)

Nora Barnes

1 lb. uncooked prunes (cut in pieces)	1 tsp. salt
1 c. boiling water	1 1/4 tsp. baking soda
3 eggs (well beaten)	1 tsp. cinnamon
1/2 c. salad oil	1 tsp. nutmeg
2 c. flour	1 tsp. cloves
1 1/2 c. sugar	1/2 c. chopped walnuts

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PRUNE BARS (Continued.)

Pour boiling water over prune pieces, and allow it to cool. Beat eggs well and add salad oil. Stir in the prunes. First sift dry ingredients together and mix well with the eggs and oil. Stir in prunes, water, chopped walnuts. Bake in greased 15 1/2x10 1/2x1 pan, cool. Spread with confectioners' frosting and cut into bars.

PRUNE WALNUT SQUARES

Nora Barnes

2 eggs	1 1/2 c. flour
1 c. sugar	1 tsp. soda
2 small jars strained prunes	1/2 tsp. salt
1 tsp. lemon extract	1/2 c. salad oil
Powdered sugar	Chopped walnuts

Beat eggs till fluffy. Gradually add sugar. Add prunes and lemon extract, blend well. Sift flour, soda, salt into mixture and mix well. Stir in oil and mix thoroughly. Pour batter into greased 10x15 1/2 in. jelly roll pan (rimmed cookie sheet) sprinkle with nuts and bake at 350° about 25 min. or until center tests done with wooden pick. Sprinkle with powdered sugar. Cut into squares. Makes 32.

PUMPKIN COOKIES

Nora Barnes

2 c. sugar	1 tsp. baking soda
2 c. shortening	1 tsp. salt
1 (16 oz.) can pumpkin	2 tsp. ground cinnamon
2 eggs	1 tsp. ground nutmeg
2 tsp. vanilla	1/2 tsp. ground allspice
4 c. flour	2 c. raisins
2 tsp. baking powder	1 c. chopped nuts

In mixer bowl, thoroughly cream together sugar and shortening. Add pumpkin, eggs, and vanilla, beat well. Sift together flour, baking powder, soda, salt and spices. Add to creamed mixture, mix well. Stir in raisins and nuts. Drop dough from rounded tsp. onto greased cookie sheet, about 2 in. apart. Bake in 350° oven 12-15 min. Remove from baking sheet to cool. Frost with your favorite vanilla frosting if desired. Makes 7 dozen.

RAISIN CRISSCROSS COOKIES

Mrs. Miller Wee

Mix thoroughly:	3/4 c. sugar
1/2 c. shortening (part butter)	1 egg
Stir in:	
1 T. milk	1/2 tsp. lemon extract
Sift and stir in:	
2 c. flour	1/4 tsp. salt
3/4 tsp. cream of tartar	1/4 c. coarsely chopped raisins
3/4 tsp. soda	

Chill and roll into balls size of a small walnut. Place about 3 in. apart on cookie sheet, flatten with fork dipped in flour, making a crisscross pattern. Bake in mod. oven.

RAISIN OATMEAL COOKIES

Mrs. Dorothy Palmateer

3/4 c. butter or cream	1 1/2 c. oatmeal
2 c. sugar	4 c. flour
4 eggs	2 tsp. soda
2 c. raisins	1 tsp. cinnamon
1/2 c. raisin juice	1 tsp. nutmeg
1 tsp. vanilla	

Cook raisins first and cool. Cream sugar and butter (or cream). Add eggs and mix. Add raisins, raisin juice and vanilla. Then add oatmeal, and then add dry ingredients. Bake in med. oven.

RUFF ICE BOX COOKIES

Mrs. S. B. Sheldahl

1 c. white sugar	2 1/2 c. flour
1 c. brown sugar	1 tsp. soda
3/4 c. margarine	1 tsp. baking powder
3 eggs	1 c. oatmeal
3 T. milk	1 c. coconut
1/2 tsp. salt	1/2 c. chopped nutmeats
1 tsp. vanilla	

Cream sugars and margarine together. Mix in order given. Chill dough. Roll the chilled dough into balls the size of a walnut. Press down with a fork dipped in flour, making a criss cross pattern. Bake in mod. oven just until light brown. Store in Tupperware or tight container before they get hard. Keep very well. If available, Rockford chocolate mints (no cream filling) makes a nice variation. Just press mints into cookie balls before baking.

SALTED PEANUT COOKIES

Mrs. Pearl Dobbe

1 c. brown sugar	1 1/2 c. flour
1 c. white sugar	1 tsp. baking powder
1 c. shortening	1 tsp. soda
2 eggs (beaten light)	1 tsp. vanilla
3 c. oatmeal	1 1/2 c. salted peanuts

Cream sugars and shortening, add beaten eggs. Add oatmeal, flour, baking powder, soda, vanilla and salted peanuts. Bake in moderate oven.

SCREWY BALLS MOLASSES COOKIES

Mrs. Elman Sheldahl

1 c. sugar	1 tsp. cinnamon
3/4 c. shortening	1 tsp. ginger
1 egg	2 1/2 tsp. soda
4 T. molasses	2 c. flour (before sifted)

Mix in order given and then form into balls the size of walnuts. Roll in sugar and chill 2 hours or overnight. Bake at 250° a little higher when browning, 20-25 minutes.

SNICKER DOODLES

Mrs. Bertha Christopher

Mix together:	1 1/2 c. sugar
1 c. shortening	2 eggs
Sift together:	
2 3/4 c. flour	1/2 tsp. salt
2 tsp. cream of tartar	1 tsp. vanilla
1 tsp. soda	

Chill dough overnight. Roll in ball size of walnuts. Roll in a mixture of 2 T. sugar, 1 tsp. cinnamon. Place 2 in. apart on ungreased baking sheet. Bake until lightly brown, but still soft. These cookies puff up at first, then flatten out with crinkled tops. Bake in 400° oven for 8-10 min.

SPRITZ COOKIES

Mildred Weeks

1 c. butter	1/8 tsp. salt
3/4 c. sugar	1 egg (unbeaten)
1/2 tsp. baking powder	1 tsp. vanilla
2 1/2 c. flour	

Sift flour, baking powder, salt, cream butter, add sugar gradually and cream until light and fluffy. Beat in egg. Add dry ingredients gradually, blending well. Put through spritz cookie press plate. Bake in 400° oven to light brown.

SPRITZ COOKIES

Eva Saveraid

1 c. butter  
 1 c. sugar  
 2 egg yolks  
 1/2 tsp. salt

1 tsp. vanilla  
 2 1/4 c. flour  
 1/2 tsp. baking powder

Mix all in mixer. Chill 15 min. Use cookie press for many shapes. Bake on ungreased cookie sheet, 6 min. at 400°.

SOFT OATMEAL COOKIES

Judy Cooper

2 c. sugar  
 4 eggs  
 4 c. flour  
 1 T. vanilla  
 1 tsp. nutmeg

1/2 tsp. salt  
 3/4 c. shortening  
 1 1/2 c. quick oatmeal  
 2 c. raisins  
 1/2 c. raisin juice & 2 tsp. soda

Cook raisins first and save the juice for the soda. Cream sugar, shortening, eggs, and vanilla. Add raisin juice and soda. Sift together dry ingredients and add to mixture. Add oatmeal and raisins. Drop by tsp. fulls onto cookie sheet. Bake at 350° for 12 minutes.

SPECIAL K COOKIES

Margaret Iverson

1 c. flour  
 1/2 tsp. soda  
 1/4 tsp. salt  
 1/2 c. margarine

2/3 c. sugar  
 1 tsp. vanilla  
 1 egg  
 1 c. Special K cereal crushed

Make in balls, and then roll in 2 c. crushed cereal.  
 Bake 375° 10 minutes.

SUGAR COOKIES

Mrs. Paul Hennick, Mrs. Matilda Wee

1/2 c. shortening  
 1 c. sugar  
 2 eggs (unbeaten)  
 2 c. flour  
 1/2 tsp. salt

1 tsp. baking powder  
 1/2 tsp. soda  
 2 tsp. milk  
 1/2 tsp. vanilla

Combine shortening, sugar and eggs. Beat till smooth. Sift together flour, salt, baking powder and soda. Add alternately with milk. Stir in vanilla. Chill at least 30 min. or overnight. Bake in 375° oven 12-15 minutes.

SUGAR COOKIES

Bertha Ness

1 1/2 c. white sugar	1 tsp. cream of tartar
1 c. shortening	1 tsp. vanilla
2 well beaten eggs	1/2 tsp. salt
4 T. sweet milk	3 c. sifted flour
1 tsp. soda	

Cream shortening and sugar, add beaten eggs, milk and vanilla. Sift in dry ingredients. Chill. Roll into balls, flatten some and dip in sugar. Press with fork. Bake at 375°.

SUGAR COOKIES

Judy Cooper

2 sticks oleo	2 tsp. vanilla
2 c. sugar	5 c. flour
2 eggs	2 tsp. soda
1 c. salad oil	2 tsp. cream of tartar
1/4 tsp. salt	

Cream oleo and sugar, add eggs, oil, salt and vanilla. Mix well and add flour, soda, cream of tartar. Form into 1 in. balls and roll in sugar and flatten with a fork. Bake at 350° for 8-10 min. Yields 10-12 dozen.

SUGAR COOKIES

Oriett Larson

2 c. sugar	2 tsp. vanilla
1 c. margarine	3/4 tsp. lemon
4 beaten eggs	1 tsp. salt
1 c. butter flavored oil	2 tsp. cream of tartar
5 c. flour	2 tsp. soda

Mix dry ingredients with flour. Cream sugar and shortening. Add oil and eggs. Add dry ingredients. Stir in flavorings. Chill several hours or overnight. Form in small balls and press down with a glass dipped in sugar. Bake at 350° until lightly browned.

SUGAR COOKIES

Dorothy Palmateer

1 c. oleo	3 1/2 c. flour
1 1/2 c. sugar	2 tsp. cream of tartar
1 tsp. vanilla	1 tsp. soda
3 eggs	1/2 tsp. salt

Cream oleo and sugar together. Add vanilla and eggs. Then add dry ingredients. Cool, then roll out. Bake at 375°.

THUMBPRINT COOKIES

Committee

1/2 c. shortening  
 1/4 c. brown sugar  
 Mix together thoroughly.  
 1 c. sifted flour

1 egg yolk  
 1/2 tsp. vanilla  
 1/4 tsp. salt

Sift together and stir in flour and salt. Roll into 1 in. balls. Dip in slightly beaten egg whites. Roll in finely chopped nuts (3/4 c.) Place about 1 in. apart on ungreased baking sheet. Bake 5 min. Remove from oven, quickly press thumb gently on top of each cookie. Return to oven and bake 8 min. longer. Cool. Place in thumbprints a bit of chopped candied fruit, sparkling jelly, or tinted confectioners' sugar icing. Temperature 375°, quick mod. oven. Time- bake 5 min. then 8 min. Amount: about 2 dozen 1 1/2 in. cookies.

UNBELIEVABLY COOKIES

Ruth Gumtau

1 c. sugar  
 1 c. peanut butter

1 egg

Cream peanut butter and sugar. Add egg and beat well. Roll into balls and press down with a fork. Bake 10-12 min. at 350° or until brown.

VANILLA COOKIES

Mrs. Gordon Rullestad

1 c. white sugar  
 1/2 c. butter  
 1/2 c. shortening  
 1 egg  
 1 tsp. vanilla

1 tsp. cream of tartar  
 2 c. flour  
 1/4 tsp. salt  
 1 tsp. soda

Cream sugar and shortening. Add egg, vanilla and dry ingredients. Roll into small balls and press nutmeats on top. Sprinkle with sugar. Bake in 350° oven.

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ADDITIONAL RECIPES

RECIPE FOR...

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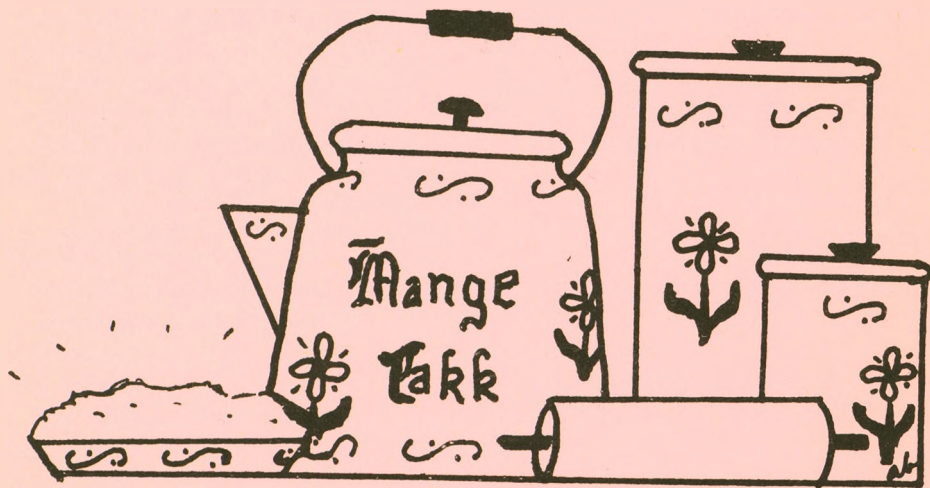
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# Desserts and Pie



"Many Thanks"



## DESSERTS

APPLE CRISP

Mrs. Omar Brendeland

Place in buttered 10x6x2 dish- 4 c. sliced apples. Sprinkle with 1 tsp. cinnamon, 1 tsp. salt and 1/4 c. water. Rub together 3/4 c. sifted flour, 1 c. sugar and 1/3 c. butter. Drop mixture over apples. Bake at 350° 40 min. Serve warm with cream.

APPLE CRISP

Sue Larson

3 1/2 c. sliced apples, place in baking dish. Mix to a crumb:  
 1 c. brown sugar                      1/4 c. flour  
 1 c. oatmeal                            1/2 tsp. salt  
 1 stick oleo                            1-1 1/2 tsp. cinnamon  
 Sprinkle over apples and bake till apples are done.  
 Medium heat for about 1 hour.

APPLE CRUMBLE

Arlene Bates

Fill baking dish 3/4 full of sliced apples, coat with sugar and cinnamon. Combine:  
 1 c. flour                                1/2 c. oleo  
 3/4 c. sugar                              1 tsp. baking powder  
 Sprinkle over the top. Bake at 375° 25-30 min. till golden brown.

APPLE OR PEACH CRUNCH

Oriett Larson

Place in greased 8x8 pan:  
 3 c. sliced apples or peaches      1/2 tsp. almond extract for  
 3/4 c. sugar mixed with              peach crunch or 1/2 tsp.  
   1 T. flour                              cinnamon for apple  
 Combine the following and scatter over the fruit:  
 1/2 c. oatmeal                          1/4 c. margarine  
 1/2 c. flour                              1/8 tsp. soda  
 1/2 c. brown sugar                    1/8 tsp. baking powder  
 1/2 tsp. salt  
 Bake at 375° until fruit is tender. Serve warm or cold with cream, topping or ice cream.

APPLE SLICES

Roberta Egeland

## Crust:

2 1/2 c. flour	1 c. and 1 T. shortening
1 T. sugar	1 egg yolk
1 tsp. salt	Milk

Combine flour, sugar and salt. Put yolk in cup, add milk to 2/3 c. Beat and add. Divide and roll out for 9x13 pan. Let dough come up edges 1-1 1/2 in.

## Filling:

5 c. chopped apples	1 tsp. cinnamon
1 1/2 c. sugar	1-2 T. flour

Mix sugar, cinnamon and flour in apples (save 1/4 sugar mixture.) Cover dough and pinch sides together. Beat egg white and brush over top crust, sprinkle 1/4 c. sugar mixture on top. Cut 4-5 slits on top. Bake 40 min. at 400°.

APRICOT ANGEL DESSERT

Gladys Hillebo

1 large can apricot nectar	1 angel food cake (broken
1 large can apricots mashed	into 1 in. pieces)
drained and juice reserved	1/2 pt. whipping cream whipped
1 1/2 c. sugar	1/2-3/4 c. shredded coconut
8 T. cornstarch or tapioca	

Cook nectar, reserved juice, sugar and cornstarch until thick, stirring occasionally. Cool. Add apricots. Place cake pieces in 9x12 or 8x10 in. cake pan. Pour apricot mixture over cake. Spread with cream, sprinkle with coconut. Refrigerate overnight. Yield 8-10 servings.

BUTTER BRICKLE ICE CREAM DESSERT

Mrs. LaVerne Fausch

1 c. pecans	1 c. margarine
1/2 c. oatmeal	1 (12 oz.) jar caramel topping
1/2 c. brown sugar	1/2 gal. butter brickle ice
2 c. flour	cream

Mix together pecans, oatmeal, brown sugar, flour and margarine. Spread on cookie sheet and bake in 350° oven for 15 min. Crumble baked mixture and put 1/2 in greased 9x13 pan. Pour 1/2 jar of caramel topping over crumbled mixture, then spread 1/2 gal. ice cream over the crumbs and topping. Add remaining crumbled mixture and caramel topping. Freeze.

BLUEBERRY TORTE

Mrs. Ronald Tesdell

22 graham crackers crushed      1/2 c. melted butter  
 1/2 c. sugar  
 Mix the above and spread in 9x13 pan. Cream:  
 1 (8 oz.) pkg. cream cheese      2 eggs (one at a time)  
 1/2 c. sugar

Pour over the crust and bake 15 min. at 350°. Let cool, cover with 1 can blueberry pie mix. Chill. Top with 1 c. whipping cream whipped when ready to serve. Cut in squares.

BUTTER PECAN DESSERT

Eva Saveraid

1 box butter pecan cake mix      1 stick margarine (melted)  
 1 large can sliced peaches      Cool Whip  
 1/4 c. nutmeats (opt.)

Butter a 9x13 pan. Pour peaches and juice into pan. Shake cake mix over the peaches. Add nutmeats. Dribble margarine over all. Bake 45 min. at 350°. Cut into squares and serve with Cool Whip.

CARAMEL DUMPLINGS

Mrs. Leonard Johnson

Dumplings:	Sauce:
1 1/2 c. flour	1/2 c. sugar
2 tsp. baking powder	2 c. boiling water
2 T. butter	2 T. butter
1/2 c. sugar	1 c. sugar
1/2 c. milk	1/8 tsp. salt
1 tsp. vanilla	

Caramelize the 1/2 c. sugar in iron skillet, stirring constantly until melted and golden brown. Pour slowly into boiling water. Add butter, sugar and salt. Cook about 10 min. while preparing dumplings. Drop dumplings into boiling mixture from a T. Bake in slow oven 30 min.

CHERRY DESSERT

Alice Larson

1 c. margarine or other shortening	1 tsp. vanilla
1 3/4 c. sugar	3 c. flour
4 eggs	1 1/2 tsp. baking powder
	1/2 tsp. salt

Spread batter on 10x15 cookie sheet, save 1 1/2 c. batter for topping, next spread 1 can cherry pie filling and dot with rest of batter. Bake in 350° oven 45 min. or until done. Freezes well.

CHEESE CAKE

Mrs. Osmond Sheldahl

1 large can Pet milk	1 c. sugar
1 box lemon Jello	30 graham crackers
1 c. boiling water	1/2 c. butter or oleo
1 (8 oz.) pkg. cream cheese	

Chill milk and whip. Dissolve Jello in water. Let set to jelly stage and then whip. Blend cream cheese and sugar. Fold in Jello and whipped milk. Crush graham crackers and mix with melted butter, reserving 1/2-3/4 c. for top. Press firmly remainder of cracker mixture into 9x12 pan. Pour cheese mixture in pan and sprinkle cracker crumbs on top, or leave plain and put some fruit pie filling on top. Chill.

CHERRY DESSERT

Diane Larson

1 c. flour	1/2 c. Crisco plus 2 T.
1 pkg. vanilla pudding (not instant)	margarine (melted)
Salt	1 egg
	Dash of lemon juice

Mix above ingredients. Pat on bottom of 9x13 pan. Bake 350° 12 min. Cool. Pour over cooled crust after mixing.

8 oz. cream cheese (softened and creamed)	1/2 c. sugar
	2 eggs (beaten)

Bake 10 min. 350°. Cool. Pour cherry pie filling over top. Prepare 2 envelopes of Dream Whip and put on top. Refrigerate.

CHERRY SLICES

Mrs. Omar Brendeland

1 c. oleo	1 tsp. vanilla
1 3/4 c. sugar	1 can pie filling
4 eggs	1 c. powdered sugar mixed with little milk to make a runny frosting
1 1/2 tsp. baking powder	
2 1/2 c. flour	

Make a batter out of ingredients above, excluding pie filling and frosting. After this is beaten together well, spread half of the batter in a greased 10x15 jelly roll pan. Spread pie filling on the bottom half and spread other half of batter on the top of pie filling carefully. You almost have to spoon this on as the mixture is thick. Bake at 350° for 30-40 min. Frost with runny frosting on top while hot.

CHILLED BAKED CUSTARD (From Baltimore)

Mrs. Ronald Tesdell

8 egg yolks  
 2/3 c. sugar  
 1/4 tsp. salt  
 1 1/2 tsp. vanilla  
 3 c. milk  
 1/2 c. cream (don't omit)

Beat egg yolks slightly. Add sugar, salt and vanilla. Scald milk. Add cream and egg mixture. Pour into buttered baking dish and cook in pan of hot water for 50 min. in 325° oven. Chill thoroughly before serving. This is a good way to use up egg yolks after making angel food cake.

CHOCOLATE DELIGHT (Ice Box dessert)

Mrs. Herbert Hill

Mix 1/2 c. butter, 1 c. powdered sugar, 3 egg yolks and 1/2 c. or 8 T. chocolate syrup. Fold in 20 cut up marshmallows and 1/2 c. nuts. Then fold in 3 stiffly beaten egg whites. Crush 12 graham crackers and line oblong pan. Pour mixture over crackers and chill in refrigerator 3 hours and serve with whipped cream.

CHOCOLATE ROLL

Mrs. Laurence Larson

Beat until stiff (hold a point) 6 egg whites, 1/2 tsp. cream of tartar, add gradually 1/2 c. sugar. Beat until glossy. In another bowl, beat 6 egg yolks till lemon colored, add 1/2 c. sugar. Add to egg whites. In sifter put 4 T. flour, 1/4 T. cocoa, 1/4 tsp. salt, fold into first mixture, gently. Spread 1/2 in. thick in shallow pan 15 1/2x10 1/2x1 1/2 in. pan lined with well greased paper. Bake at 325° for 20-25 min., just until surface springs back when slightly touched with finger. Immediately turn upside down onto a towel sprinkled with powdered sugar. Remove paper immediately and roll up the cake towel and all so cake doesn't stick together. When cold unroll, remove towel, add softened ice cream and re-roll and freeze. Slice and serve.

COCONUT CRUNCH TORTE (For 1 pie)

Mrs. Byron Anderson

Combine 1 c. graham cracker crumbs, 1/2 c. chopped moist coconut and 1/2 c. walnuts or pecans. Beat until foamy 4 egg whites, 1/4 tsp. salt, 1 tsp. vanilla. Gradually add 1 c. sugar, beat until it stands in peaks. Then add first mixture. Put in med. sized pie pan. Bake 30 min. at 350°. When cold, top with butter brickle ice cream and serve.

COCONUT DESSERT

Lorraine Amlund

2 c. flour  
1/2 c. brown sugar

1 c. oleo (melted)  
2 c. coconut flakes

Mix and put in pzn 13x9 and bake at 300° until light brown. Stir occasionally. Cool and reserve some for top, about 1/2. Prepare 2 boxes vanilla pudding, cool and pour over crumbs. Add Dream Whip (2 pkgs.) on top. Then rest of crumbs. Refrigerate.

COFFEE TAPIOCA PARFAIT

Nora Barnes

1 egg yolk  
1 c. milk  
1 c. leftover coffee  
4 T. minute tapioca

4 T. sugar  
Dash of salt  
1 egg white  
1/2 tsp. vanilla

Mix egg yolk with small amount of milk in saucepan. Add remaining milk, coffee, minute tapioca, 2 T. sugar and salt. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. Mixture will be thin. Do not overcook. Beat egg white until stiff, but not dry, add remaining 2 T. sugar gradually beating with rotary egg beater. Stir hot tapioca gradually into egg white. Cool. Mixture thickens as it cools. When slightly cool, add vanilla. Chill hold parfait glass at an angle, and arrange tapioca in 2 layers with whipped cream between. Garnish with whipped cream and maraschino cherries. Serves 4. (All measurements are level).

CRUSTY PEACH COBLER

Mrs. John Christiansen

(Top is golden brown, sugar-crust ed shortcake)

3 c. sliced fresh peaches  
1/4 c. sugar  
1 tsp. grated lemon peel  
1 tsp. almond extract  
1 T. lemon juice  
1 1/2 c. flour  
1/2 tsp. salt

3 tsp. baking powder  
1 T. sugar  
1/3 c. shortening  
1/2 c. milk  
1 well beaten egg  
2 T. sugar for top

Arrange peaches in greased 8 in. square baking pan, sprinkle with mixture of 1/4 c. sugar, almond extract, lemon juice and lemon peel. Heat in oven while preparing shortcake. Sift together flour, salt, baking powder, 1 T. sugar, cut in shortening until mixture is like coarse crumbs. Add milk, egg at once, stir just til flour is moistened. Spread dough over hot peaches. Sprinkle with 2 T. sugar, bake in hot 400° oven 40 min. Serves 6.

CRUNCH BALLS

Mrs. Gary Davis

3 1/2 c. Rice Krispies                      1/2 c. melted oleo  
 1 c. coconut                                    1 c. pecans

Mix and put in cake pan and bake at 325° for 15-20 min. or until slightly brown. Stir occasionally. Remove and add 3/4 c. brown sugar. Cool. Form balls out of ice cream and roll in crumbs. Freeze immediately. One-half gallon of ice cream makes about 14-15 balls.

DANISH PUFF

Roberta Egeland

1 stick margarine                            1 T. water  
 1 c. flour

Mix and press in large cookie sheet.

1 stick margarine                            1 c. water

Bring to boil, remove from heat and add 1/2 c. flour, beat until smooth. Add 3 eggs, one at a time beating smooth. Add 1/4 tsp. almond flavoring. Pour over bottom layer. Bake at 350° for 1 hour. Frost with powdered sugar frosting to which you have added more almond flavoring.

DATE DESSERT

Mrs. Herman Fjelland

1 c. dates cut fine, 1 tsp. soda, 1 c. boiling water (pour water over dates and let cool.) Cream 1 c. sugar, 1 T. butter, 1 egg. Add cooled date mixture, then add 1 tsp. baking powder, 1 1/2 c. flour, 1 tsp. vanilla, 1/4 tsp. salt. Bake in mod. oven. Topping- 1 c. sugar, 2/3 c. water, 1 c. chopped dates. Cook 3 min. and when cooked, ice cake with topping.

DREAM CAKE (Refrigerator dessert)

Mrs. Orval Elliott

1/2 lb. vanilla wafers                      1 c. whipping cream  
 1 1/2 c. powdered sugar                    1 c. crushed pineapple  
 1/2 c. butter                                    1/2 c. nuts  
 2 eggs

Use 8x12 cake pan. For first layer use 1/2 of the vanilla wafers for the bottom. Second layer- mix powdered sugar, butter and eggs. Third layer- Mix pineapple, nuts and fold in the whipped cream. On top put the other 1/2 of the vanilla wafers.

DESSERT

Mabel Johnson

1 can pie filling  
 1 tall can crushed pineapple  
 Coconut and nuts

1 box white cake mix  
 2 sticks oleo (melted)

Put filling and fruit in pan first. Sprinkle dry cake mix on top, add melted butter on top of that. Bake 350° about 1 hour.

FLUFFY FRUIT DESSERT

Ruth Ann Larson

1 pt. whipping cream  
 1/4 tsp. almond flavoring  
 1 can peach pie filling

1 can fruit cocktail (well drained)  
 2 c. miniature marshmallows  
 Moist grated coconut

Fold almond flavoring into whipped topping, then fold in the peach pie filling, fruit cocktail and the marshmallows. Turn into serving bowl and sprinkle coconut over the top. Chill and serve.

FROZEN ICE CREAM DESSERT

Marilyn Saveraid

1 c. chopped pecans  
 1/2 c. quick oatmeal  
 1/2 c. brown sugar

2 c. flour  
 1 c. oleo

Mix and spread 1/2 crumbs on greased cookie sheet. Bake at 350° for 15 min. Pour on 1/2 jar Kraft caramel topping. Spread on 1/2 gal. ice cream (vanilla). Put rest of crumbs on top and pour on rest of topping. Freeze.

FRUIT SOUP

Mrs. John Brendeland

Cook until thick and clear:

3 T. cooking tapioca  
 1/2 c. sugar

Dash of salt  
 1 c. water

Add 1 1/2 c. cold water or juice from fruits and 1-6 oz. can concentrated frozen orange juice.

Fruit: 1 box frozen strawberries, 1 pt. sliced peaches (drain), 1 can mandarin oranges, 1 can white grapes. Two bananas may be added just before serving. Will keep 2 weeks in refrigerator.

VANILLA ICE CREAM (Freezer)

Mrs. Maurice Anderson

1 1/2 c. sugar	3 c. milk
2 T. flour	2 c. heavy cream
1/4 tsp. salt	1 T. vanilla
2 eggs	

Combine sugar, flour and salt in top part of double boiler. Add eggs and 1/2 c. cold milk. Beat with rotary beater. Heat 2 1/2 c. milk until hot, and gradually stir into egg mixture. Cook over hot (not boiling) water until mixture coats a metal spoon, stirring frequently 10-15 min. Remove from heat and cool. Stir in heavy cream and vanilla. Pour into freezer can. Fill tub 3/4 full of crushed ice and salt, using 8 parts ice to 1 part salt. Turn handle slowly until resistance is felt, then turn rapidly until it turns with difficulty. Add salt and ice when necessary. When done repack and cover to ripen 3-4 hours.

ICE CREAM BALLS

Marilyn Saveraid

3 1/2 c. Rice Krispies	1/2 c. margarine (melted)
1 c. coconut	1 c. nuts

Bake at 325° 15-20 min. Stir. Add 3/4 c. brown sugar. Roll ice cream balls in mixture. Butter brickle is good.

HOME MADE ICE CREAM

Janice Larson

8 eggs	1 can condensed milk
2 c. sugar	Milk
3 pts. cream	3 tsp. vanilla

Beat eggs and sugar together. Then add cream and condensed milk and mix, then pour in a 2 qt. freezer container. Add vanilla and fill rest of container to 1 1/2 in. below its rim with milk and stir.

FRUIT FLAN

Harriet Sheldahl

1 roll Pillsbury sugar cookies	Fruit (banana, mandarin oranges, strawberries, grapes, 1/2 c. orange, etc.)
8 oz. Philadelphia cream cheese	
1/2 c. sugar	
1 tsp. vanilla	Marmalade plus 1 T. water

Slice cookie dough and layer bottom of pizza pan. Bake 375° 12 min. cool. Cream together cream cheese, sugar, vanilla, spread on crust. Slice fruits (well drained) on top. Mix marmalade and water and drizzle over top. Keep refrigerated.

FRUIT COCKTAIL DESSERT

Mrs. Lawrence Nelson

1 med. can fruit cocktail	1/2 tsp. salt
1 c. flour	1/2 tsp. vanilla
1 c. sugar	1/2 c. chopped nuts
1 tsp. soda	1/2 c. brown sugar

One med. size can fruit cocktail and pour off 1/4 of juice. Sift together flour, sugar, soda and salt. Add this to fruit cocktail with vanilla and mix. Put in greased baking dish. Top with 1/2 c. chopped nuts and 1/2 c. brown sugar mixed. Bake in mod. oven about 30 min. Cool and cut in squares. Serve with whipped cream or ice cream on top of each square.

FRENCH CHERRY DESSERT

Bertha Ness

Thoroughly blend the crumbs of 1 lb. graham crackers with 3/4 c. melted butter and 2 T. sugar. Press in bottom of 13x9x2 pan. Bake at 350° 8 min. Set aside to cool. Mix 2 pkgs. Dream Whip as directed. Mix 1 1/2 c. powdered sugar with 1-8 oz. pkg. cream cheese softened to room temperature. Blend whipped Dream Whip carefully with cream cheese mixture. Spread creamed mixture over cooled cracker crust and top with 2 cans cherry pie filling. Serves 15-18.

GRAHAM CRACKER DESSERT

Mrs. Osmond Larson

18-20 crushed graham crackers	1 c. sugar
1 pkg. unflavored gelatin	1 tsp. salt
1/2 c. milk	1 tsp. vanilla
2 eggs	1 pt. whipping cream

Dissolve gelatin in 1/2 c. milk for 10-15 min. and then stir. Beat 2 egg yolks and add to gelatin mixture. Add sugar and cook for a few min. in double boiler until it thickens slightly. Set aside to cool. When cool add salt and vanilla. Whip the cream and add to the 2 beaten egg whites. Mix altogether. Put half the crushed graham crackers in the pan. Add filling and top with the remaining crackers. Set in refrigerator to chill.

Verses from the Bible stored in the memory are treasures above gold or silver or precious stones, and it is a good idea to fill the storehouse of your mind with them.

HEAVENLY RICE

Mrs. Lawrence B. Ness

1 c. raw rice	1 (9 oz.) can crushed pineapple
1 small pkg. orange Jello	1 c. miniature marshmallows
1 c. boiling water	3/4 c. whipped cream
3/4 c. sugar	

Cook rice according to pkg. directions, let cool. Dissolve the Jello in 1 c. boiling water and let set till thickened like egg whites, then beat with mixer until frothy. Add the sugar, rice and pineapple (do not drain) and mix thoroughly. Whip the cream and mix in marshmallows. Add to other mixture. Put in large dessert bowl and decorate with maraschino cherries.

LEMON ANGEL DESSERT

Mrs. Hubert M. Johnson

1 envelope unflavored gelatin	6 egg whites (beaten)
1 c. cold water	3/4 c. sugar
6 egg yolks (beaten)	1/4 tsp. salt
3/4 c. sugar	1 can frozen lemon juice

Dissolve gelatin in cold water. Beat egg yolks and add 3/4 c. sugar. Add lemon juice and cook till it coats a spoon. Add the gelatin mixture and cool. Beat egg whites, fold in 3/4 c. sugar and 1/4 tsp. salt, fold into cooled custard mixture. Break an angel food cake into small bite size pieces, place a layer of cake in bottom of large loaf pan, add a covering of the custard then a layer of cake and custard on top. Chill 24 hours. Cut into squares to serve and top with whipped cream if desired.

LIME DESSERT

Mrs. M. H. Dobbe

1 lb. size Oreo cookies, crush, add 1/4 c. butter.	Reserve some crumbs for top, then press rest into 9x12 pan.
1 pkg. lime Jello	1 c. cold water
1 c. hot water	

Mix and chill until syrupy, then whip. Also whip 1 can evaporated milk. Fold whipped milk into whipped Jello, add green food coloring and 1 small can crushed pineapple. Sprinkle with remaining crumbs.

Light is the task when many share the toil.

Shakespeare--

LIME CHIFFON DESSERT

Mrs. Paul Saveraid

One 14 1/2 oz. can evaporated milk, chill in freezing compartment of refrigerator until very thick (almost frozen), a box lime Jello, 1/2 c. boiling water, juice of 1/2 lemon and 1/2 c. sugar. Add juice and sugar to dissolved Jello. Let cool but not thicken, fold into stiffly beaten evaporated milk. Line a 8x12 pan with a graham cracker crust. Add the chiffon filling, let set in refrigerator.

MARSHMALLOW DESSERT

Mrs. Robert Egeland

1 c. powdered sugar	1 small can Hershey's chocolate syrup
1/4 c. butter	
3 egg yolks (beaten)	1/2 lb. chopped marshmallows
1 c. nuts	

Mix the above fold in 3 beaten egg whites. Line cake pan with graham cracker crumbs, add chocolate mixture, top with more crumbs and chill.

ORANGE CHOCOLATE TORTE

Mrs. Bertha Christopher

Crush 20 soda crackers, 1/4 c. butter (melted). Mix together and pat in 9 in. pan.

Torte:

4 egg whites	1 c. sugar
1 tsp. vinegar	

Beat egg whites until stiff with the vinegar and gradually adding the sugar, beating all the time. Add 1 tsp. vanilla and continue beating until very stiff. Fill into soda cracker crust and bake 10 min. in 450° oven. Turn off oven and cool in oven or leave in oven overnight. When cool cut up or grate bitter chocolate over torte. Then mix:

1/2 c. sugar	4 egg yolks
1 tsp. orange rind	2 T. orange juice
1 tsp. lemon rind	1 T. lemon juice

Heat in double boiler until thick, cool. Whip 1 c. cream. Sweeten a little. Spread filling last. Top with whipped cream and shave chocolate over the top. Fresh fruit may be used.

PINEAPPLE PUFF

Mrs. John Maier

1 env. unflavored gelatin            1/4 tsp. salt  
 1/3 c. lemon juice                    1 can Eagle brand milk  
 4 eggs (separated)                   1 (20 oz.) can crushed pineapple

In top of double boiler sprinkle gelatin on lemon juice and let stand 5 min. to soften. Beat egg yolks slightly and add with salt to gelatin mixture. Put over hot water and heat until gelatin dissolves. Stir in condensed milk and pineapple with the syrup. Remove from heat and set in bowl of ice water. Stir mixture frequently until it mounds slightly. In large bowl beat egg whites until stiff, but not dry. Thoroughly fold into pineapple mixture. Chill.

PINEAPPLE DATE NUT FILLING

Mrs. Eli Wee

1 (No.2) can pineapple chunks       1/2 tsp. salt  
     (well drained)                    3 egg yolks  
 1 c. walnuts                            1 tsp. vanilla  
 1 c. chopped dates                    3/4 c. sugar  
 1/2 c. flour                             3 stiffly beaten egg whites  
 1 tsp. baking powder

Combine fruit and nuts. Add to sifted dry ingredients. Beat egg yolks and add vanilla and sugar. Stir into fruit mixture. Fold in stiffly beaten egg whites. Bake in 9x13 in. pan in slow 325° oven for 35 min. Serve hot or cold with sauce. Sauce- combine 1 c. pineapple syrup, 2 T. orange juice, 1 T. cornstarch, 1 T. butter, cook until thickened, stirring constantly.

PUMPKIN SQUARES

Arlyce Brendeland

Crust:

1 c. flour                                1/2 c. quick oatmeal  
 1/2 c. brown sugar packed            1/2 c. oleo or butter  
 Mix until crumbly use electric mixer on low speed. Press into ungreased pan 9x13. Bake 350° for 15 min.

Filling:

3 c. canned pumpkin                   3/4 tsp. salt  
     (1 1/2 lb. can)                    1 1/4 c. sugar (part brown)  
 1 1/2 cans evaporated milk          1 1/2 tsp. cinnamon  
     (2 1/3 c.)                            3/4 tsp. ginger  
 3 eggs                                    1/2 tsp. cloves

(Pumpkin pie spice may replace ginger and cloves). Mix well and pour into baked crust. Bake 350° for 50 min. or longer until filling is set.

PEACH DESSERT

Mrs. Paul Saveraid, Alice Larson

1 can peaches (No.2 1/2)  
 3/4 stick butter or margarine  
 Nuts

1 box butter brickle cake mix  
 or butter pecan

Pour can of peaches in 9x13 pan, juice and all. Top with cake mix and nuts. Spread melted butter over top. 350° 35-40 min.

RHUBARB CRISP

Judy Lyon

Mix in pan:  
 4 c. rhubarb  
 Add:

1 c. sugar  
 3 T. flour

1 c. flour  
 1 c. sugar  
 1 tsp. baking powder

1/4 tsp. salt  
 2 T. butter  
 1 egg (beaten)

Mix with fork and put over rhubarb. Bake 40-50 min. at 350°. Can use apples, apricots, peaches or prunes.

STRAWBERRY CAKE DESSERT

Betty Egeland

1 angel food cake cut up in 9x13 pan. Mix:  
 1 pkg. instant vanilla pudding 1 c. milk

Add 1 qt. vanilla ice cream, spread on top of cake and refrigerate.

Mix:  
 1 1/4 c. hot water  
 1 pkg. strawberry Jello 1 pkg. strawberries

Let thicken slightly in refrigerator and then spread on top of first mixture.

## PIES

PIE CRUST - NEVER FAIL

Irma Elliott

3 c. flour  
 1 1/2 c. shortening

1 tsp. salt

Combine flour and salt, cut shortening with a fork or pastry cutter.

1 egg (beat-add)  
 1 tsp. vinegar

5 T. water

Mix with dry ingredients and chill, at least 2 hours. Can be stored in refrigerator for several days or frozen in the freezer until needed. This is a large recipe, enough to make several pies.

PIE CRUST

Gladys Hillebo

Mix:

2 1/2 c. flour 1 1/3 c. Crisco

Mix to paste and add to above:

6 T. flour 1 1/2 tsp. salt

1/2 c. water

CHOCOLATE COCONUT CRUST

Mrs. Paul Saveraid

Melt 2 squares Baker's unsweetened chocolate and 2 T. butter in top of double boiler, stirring until blended. Combine 2 T. hot milk or water and 2/3 c. sifted confectioners' sugar. Add to chocolate mixture stirring well. Add 1 1/2 c. coconut, cut, toasted or plain and mix well. Spread on bottom and sides of greased 9 in. pan. Chill until firm. Fill with ice cream, cream pie filling or chiffon filling.

APPLE PIE

Mrs. S. B. Sheldahl

Line a large pie tin with your favorite crust. Slice enough apples to fill pie shell. Mix with 1/2 c. sugar, 2 T. flour and 1/2 tsp. cinnamon. Dot with butter and sprinkle the following crumbs over top.

1/2 c. sugar

1/2 c. margarine

1/2 c. flour

Crumb this and spread over the top; put pie into brown paper sack, fold ends over twice and staple. Bake at 375° for 1 hour. Remove sack at once when out of oven.

BISHOP'S CHOCOLATE PIE

Betty Egeland

2 pie shells

1 1/2 c. milk

2 pkg. chocolate instant pudding 4 c. ice cream

1 pkg. vanilla pudding

Mix puddings and milk, add ice cream. Pour in pie shells. Frost with whipped cream or Dream Whip. Garnish with shaved chocolate.

BRIDGE PIE

Mrs. Herman Fjelland

Cream together: 1 c. sugar and 1 T. butter. Beat in yolks of 2 eggs, add 5 T. milk, 1/2 c. chopped dates and 1/2 c. nuts. Fold in 2 beaten egg whites. Bake in an unbaked crust about 1 hour.

CHESS PIE

Mrs. John Christiansen

3/4 c. raisins	2 beaten egg yolks
2 T. flour	1/3 c. butter
1 c. sugar	1/2 tsp. vanilla
1/4 tsp. salt	3/4 c. nuts
1 1/2 c. milk	

Put raisins in small pan with water to cover (1/2 c. plus 1 T. water), simmer till tender. Set aside. Mix flour, sugar, and salt in a pan, gradually add milk. Cook till begins to thicken, stirring constantly. Add small amount of hot mixture to egg yolks, stir into remaining hot mixture. Add raisins and water. Cook till thick, add butter, vanilla and nuts. Pour into baked pie shell and spread with meringue made of the reserved egg whites. Bake 350° 12-15 minutes.

CHOCOLATE ANGEL PIE

Carrie L. Sydnes

Pie shell:

Combine 2 egg whites, 1/8 tsp. salt, 1/8 tsp. cream of tartar and 1/2 tsp. vanilla. Beat till soft peaks form. Gradually add sugar and beat till mixture stands in stiff peaks. Fold in nuts. Bake in buttered 9 in. pie pan in slow oven 45 min. Cool.

Chocolate filling:

Melt semi-sweet chocolate pieces (3/4 c.) in top of double boiler over boiling water. Add 1/4 c. hot water and 1 tsp. vanilla and a dash of salt. Stir until smooth. Cool. Fold in 1 c. heavy cream, whipped. Fill shell and chill 4 hours. Serve with layer of whipped cream, spread over top.

DELICIOUS PIE

Mrs. Adrian Halverson

3 egg whites	1/2 c. nuts
1 c. sugar	1 tsp. vanilla
12 soda crackers (crushed)	3 grated Hershey almond
1/4 tsp. baking powder	candy bars

Beat egg whites till stiff and gradually add sugar. Fold in crackers, baking powder, nuts and vanilla. Butter pie pan and fill with mixture. Bake at 325° 30 min. Cool. Serve with whipped cream to which add 3 grated Hershey almond candy bars, or ice cream and fruit.

ICE CREAM PIE

Mabel Johnson

1 pt. vanilla ice cream                      1 pkg. instant chocolate  
1 c. milk (scant)                              pudding

Put pudding on ice cream and stir till melted. Add milk and beat one min. Put in graham cracker crust, sprinkle some graham crackers on top.

HEAVENLY PIE

Mrs. Joe Birkestrand

8 egg whites (beaten stiff). Add 2 c. sugar and 1/2 tsp. cream of tartar. Spread onto 3 pie dishes which has been lined with brown paper. Bake as you would for meringue. Remove from brown paper while still hot from oven and fill with filling.

Lemon filling:

8 egg yolks                                      1 T. lemon rind (grated)  
1 c. sugar                                        1/2 tsp. salt  
6 T. lemon juice

Cook in double boiler till thick. When cool fold in 1 c. whipped cream. Place between layers and refrigerate.

HOLIDAY PIE

Nora Barnes

Crust- 1 1/2 c. ground nutmeats (Brazil) and 3 T. granulated sugar. Mix well. With the back of a spoon, press mixture to bottom and sides of 9 in. pie plate up to rim. Bake in mod. hot oven 400° 8 min. or until lightly browned.

Filling- Soak 1 envelope unflavored gelatin in 1/4 c. water. Beat 3 egg yolks with fork, add 1/4 c. sugar, 1/8 tsp. salt. Gradually stir in 1 1/2 c. scalded milk. Cook in double boiler over very hot (not boiling) water till it coats metal spoon. Remove at once. Stir in gelatin. Cool. Chill custard until it mounds when some is dropped from a spoon. Beat with an egg beater until smooth. Add 1/2 c. thinly sliced glazed cherries. Almond or vanilla flavoring may be used, 1/2 tsp. of either. Beat 3 egg whites until they peak. Add 1/4 c. sugar gradually while beating until stiff. Fold into custard. As soon as beaten egg whites are folded gently but thoroughly into custard, pour it into the cooled baked crust. Refrigerate. Allow 4 hours to chill. A regular pie crust may be substituted. For garnishes spoon whipped cream around top edge of pie. Shave 1/4 c. Brazil nuts that have been soaked 1/2 hour in boiling water.

JELLO PIE

Mabel Johnson

1 pkg. raspberry Jello                      1/2 c. cream (whipped)  
 2 c. boiling water

Dissolve Jello in boiling water and let chill until it starts to congeal and add the whipped cream. Beat until well mixed and pour into graham cracker crust and refrigerate until set. Crushed pineapple and bananas may be added if desired.

13 graham crackers (crushed)              1/3 c. sugar  
 1/3 c. melted butter

Mix ingredients and press into pie pan and bake 10 min. at 275°. Reserve part of the crumbs to sprinkle over top of pie.

JELLO JEWEL PIE

Mrs. Byron Anderson

1 (3 oz.) pkg. Jello                          1/4 c. sugar  
     (any flavor)                              1 c. boiling water  
 1 c. boiling water                          1/2 c. canned pineapple juice  
 1/2 c. cold water                          2 c. Dream Whip or Cool Whip  
 1 (3 oz.) pkg. Jello                          1 cooled graham cracker pie  
     (any flavor)                              shell (9 in.)

Dissolve 1 pkg. Jello in boiling water, add cold water, chill until firm. Dissolve 1 pkg. Jello and sugar in 1 c. boiling water and pineapple juice. Chill until slightly thickened. Blend in whipped topping. Cut firm Jello into 1/2 in. cubes. Fold into other mixture. Chill, pour into pie shell, chill until firm. Top with topping if desired.

LEMON PIE

Mrs. Josie Johnson

3 egg yolks and 1 white (Beat slightly and add:)  
 1 c. sugar                                      Grated rind and juice of  
 1 tsp. salt                                      1 lemon (more if lemon  
 2 T. butter                                      isn't very juicy)  
 2 T. flour (heaping)                          2 c. water

Cook until thick. Pour in baked crust.

Meringue:

2 egg whites beaten until they hold in peaks. Add 2 T. powdered sugar. Spread on the pie sealing the edges. Brown in moderate oven.

LEMON MERINGUE PIE

Mrs. Leonard Johnson

1 c. sugar	6 T. lemon juice
1 1/4 c. water	1 tsp. grated lemon peel
1 T. butter	3 egg yolks
1/4 c. cornstarch	2 T. milk
3 T. cold water	8 in. baked pastry shell

Combine sugar, water and butter, heat until sugar dissolves. Add cornstarch blended with cold water, cook slowly until clear. About 8 min. Add lemon juice and peel. Cook 2 min. Slowly add egg yolks beaten with milk, bring to boiling. Cool. Pour into cooled baked shell.

Meringue:

3 egg whites, 6 T. sugar and 1 tsp. lemon juice. Beat egg whites stiff but not dry, add sugar gradually, add lemon juice at the last. Spread over cooled filling, sealing to edge of pastry. Brown in mod. oven 350° 13-15 minutes.

MOCK CHERRY PIE (Cranberries)

Mrs. Chris Wee

1 1/2 c. cranberries (cut in half and wash until seeds disappear)	1/2 c. water
1 c. sugar	1/2 tsp. almond flavoring
	1/4 tsp. vanilla
	1 T. flour

Stir all together. Bake with a 2 crust or criss cross top.

MOCK MINCE MEAT

Committee

1 pk. green tomatoes (ground)	1 T. each cinnamon, cloves and nutmeg
1 pk. ground apples (4 qts. cooked sauce)	2 1/2 lbs. brown sugar
1 lb. raisins	1 c. suet (ground)
1 lb. currants	

Drain juice off tomatoes, pour on boiling water to cover. Cook a few min. Drain, cover again with boiling water. Cook till tender (3 tsp. salt in first water). Drain well. Add remaining ingredients. Boil about 1 hour. Pour into sterilized jars and seal. Handy for mincemeat pie if canned in pints.

When you get to the end of your rope, tie a knot in it and hang on.

PEACH BERRY PIE

Mrs. Orville Hauge

1 1/2 c. fresh diced peaches	1/4 tsp. almond extract
1/2 c. fresh or frozen raspberries	1 c. boiling water
1/2 c. sugar	Dash salt
1 pkg. lemon gelatin	1/2 c. heavy cream (whipped)
	Vanilla wafer crust

Combine peaches, raspberries and sugar, let stand 30 min. drain. Dissolve gelatin in water, cool. When cold add fruit syrup, flavoring and salt. Chill till partially set, fold in fruit and whipped cream, pour into 9 in. vanilla wafer crust. Chill thoroughly, top each piece with a fresh peach slice and a raspberry.

Vanilla wafer crust: Combine 1 1/4 c. vanilla wafer crumbs and 1/3 c. melted butter, press into a 9 in. pie pan. Chill 45 min. before filling.

RITZ CRACKER PIE

Nancy Sheehy

3 egg whites	1 tsp. baking powder
1 c. sugar	

Beat until stiff, fold in 1 tsp. vanilla, 20 Ritz crackers and 1 c. chopped pecans. Butter and flour a Pyrex pie plate. Press in mixture in pan. Bake in mod. oven 30 min. Cool. Can be stored in refrigerator until ready to serve. To serve- fill with whipped cream and grated German chocolate. Cut pie in 8 as it is very rich.

SPECIAL PEACH PIE

Mrs. Jeffrey Hauge

1 c. sugar (1/2 brown if desired)	1 tsp. lemon or orange juice
2 T. cornstarch	4 c. sliced peaches (about 6 med. sized peaches)
1/2 c. water	Pinch of salt

Mix and bring to boil. Boil 1 min. Cool. Put in unbaked pie crust.

Topping:

6 T. flour	2 T. butter
4 T. sugar	

Top with topping. Bake 30-35 min. in moderate oven. Very good made with apricots also.

PINEAPPLE PIE

Mrs. Noel Larson

1 envelope unflavored gelatin	1/4 c. crushed pineapple (drain)
1/2 c. juice drained from pineapple	1 T. lemon juice
3 eggs (separated)	1/4 tsp. cream of tartar
1/2 c. sugar	1/2 c. more sugar
1/4 tsp. salt	1 baked 9 in. pie shell

Combine gelatin and pineapple juice and stir over boiling water until dissolved. Let cool. Beat egg yolks. Combine yolks, the 1/2 c. sugar, salt, pineapple and lemon juice and cook in double boiler until thick. Stir constantly, scraping from sides of pan. Add the dissolved gelatin. Make a stiff meringue of beaten egg whites, cream of tartar and the other 1/2 c. sugar. Fold custard into this and pour into a baked pie shell. Dot top with bits of drained crushed pineapple and chill at least 1 hour. Serve with or without whipped cream on top.

PUMPKIN PIE

Committee

3/4 c. sugar	1/2 tsp. nutmeg
1 T. flour	1 1/4 c. thick pumpkin
1/2 tsp. salt	1 T. molasses
1/2 tsp. ginger (may be less)	1 T. melted butter
3/4 tsp. cinnamon	2 eggs (slightly beaten)
Pinch of cloves	1 1/4 c. rich milk

Mix sugar, flour, salt and spices together. Mix pumpkin, molasses, butter. Combine with the sugar mixture, mix well. Combine eggs and milk, then stir into the pumpkin mixture. Pour the mixture into a prepared pastry shell. Bake in pre-heated hot oven 425° for 10 min. Reduce heat to mod. 350° and bake 30 min. longer or until a silver knife comes out clean when inserted in the center of the filling.

RHUBARB PIE

Mrs. Belle Sorhus

1 c. sugar	2 T. flour
2 egg yolks	2 T. butter
2 c. chopped rhubarb	4 T. cold water

Mix sugar, flour and rhubarb in the bowl. Then mix melted butter and 4 T. cold water together with well beaten egg yolks. Stir in with the dry mixture. Pour into pie crust and bake like a custard pie. When done make meringue of egg whites and 4 T. sugar and pour it over the top and brown.

RHUBARB PIE

Mrs. Lester Larson

3 1/2 c. diced rhubarb                      1 T. water  
 1 1/4 c. sugar                                      1 1/2 T. Minute tapioca

Combine rhubarb, sugar, water and tapioca, let stand while pastry is being made. Line a 9 in. pie plate with pastry. Fill with rhubarb mixture. Adjust top crust. Bake in hot oven 425° 15 min. decrease heat to 350° and bake 35 min.

SOUR CREAM RAISIN PIE

Mrs. Lawrence Larson

1 c. raisins (ground)                      1 tsp. cinnamon  
 1/2 c. sour cream                              1/4 tsp. allspice  
 1 c. sour milk                                  1/4 tsp. nutmeg  
 2 eggs    1/2 tsp. salt  
 3/4 c. sugar

Beat eggs, add sugar, milk, cream, spices and raisins. Put in unbaked pie crust. Bake till a knife inserted comes out clean. (about 50-60 min.) Very rich.

RHUBARB CHIFFON PIE

Alvina Larson

1 pkg. raspberry gelatin                      1 T. lemon juice  
 3/4 c. sugar                                      Baked-cooled pastry shell  
 1 1/2 c. sweetened rhubarb                      Whipped cream for topping  
   sauce    1 tall can evaporated milk

In small saucepan combine the powdered gelatin, sugar and rhubarb sauce. (Make rhubarb sauce of 4 c. rhubarb, 1 c. water and 1 c. sugar). Bring to a boil and allow to cool until slightly thickened. Whip evaporated milk. (It must be icy cold and so must the bowl and beaters) add lemon juice and fold into gelatin mixture. Pile into pastry shell and when set, top with whipped cream or whipped topping and decorate with a sprig of mint. You can make this a strawberry pie by using strawberry gelatin and fresh strawberries. Or at Christmas time use finely ground cranberries in cherry gelatin. When using fresh fruit instead of the sauce, increase sugar to 1 1/2-2 c.

Any man who is too busy to pray is busier than God intended him to be.

RAISIN PIE

Alvina Larson

1 c. sugar	1 c. raisins
1/4 c. margarine	1/2 c. nuts (chopped)
3 eggs	1 tsp. vanilla

Cover raisins with water and cook until water is almost gone. Cool, while you cream sugar and margarine and add eggs and vanilla and beat. Stir in raisins and nuts. Bake in unbaked 9 in. pie shell at 350° for 35-40 min. Has appearance of pecan pie when baked. It is rich.

FRESH STRAWBERRY PIE

Judy Cooper, Mrs. Donna Knox

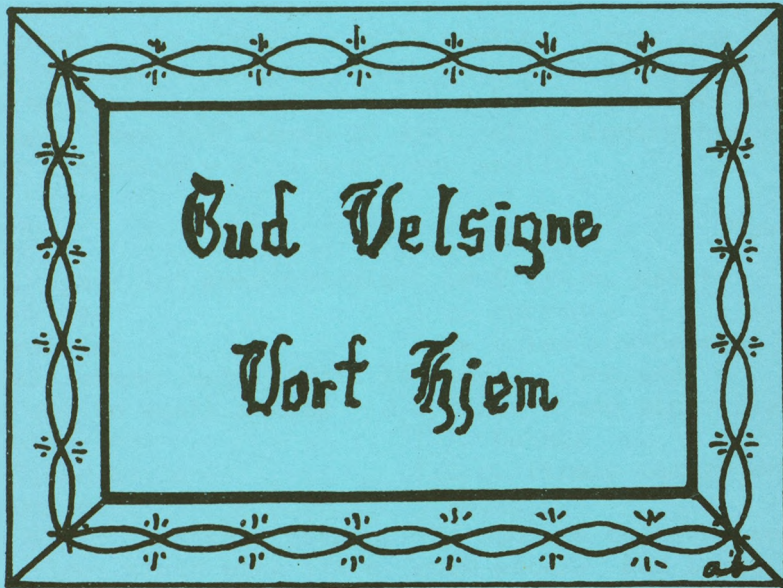
1 c. sugar	3 T. strawberry gelatin
2 T. cornstarch	2 c. strawberries
1 c. water	

Mix sugar and cornstarch, add water. Cook till thickened and clear. Add gelatin to hot mixture and stir to dissolve. Wash, stem and halve berries. Fill pie crust with fresh strawberries. Pour gelatin mixture over fruit. Chill till set, 6-8 hours.

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ADDITIONAL RECIPES

# Foreign Foods



"God Bless Our Home"



## FOREIGN FOODS

BERLINERKRANSER

Mrs. A. R. Egeland

2 hard cooked egg yolks	1 tsp. flavoring
2 raw egg yolks	1 c. butter
1 c. sugar	2 c. sifted pastry flour

Rub cooked egg yolks through sieve. Mix with raw egg yolks. Add sugar and flavoring and beat until well combined. Add creamed butter and flour to mixture and stir until thoroughly mixed. Chill dough so it will be easier to handle. Roll a small amount on an unfloured board with palms of hands until as large around as a lead pencil. Cut into 5 in. pieces. There will be about 1 tsp. dough in each cookie. Cross one end over the other to form a wreath. Brush each with beaten egg white and scatter a small amount of crushed lump sugar over the top. Bake in mod. oven 325° about 20 min. until lightly browned. These are **exceedingly** rich and break easily.

FRUIT SOUP

Mrs. B. Amlund

Wash thoroughly and soak overnight in 2 1/4 c. water:

1/2 lb. prunes	1 c. currants
1/2 lb. raisins	1 c. dried apricots or peaches

Let mixture simmer until fruit is tender, then add:

1 orange cut in small pieces (pulp and rind)	5 rings diced pineapple
1 large diced apple	1 T. butter
1 T. lemon juice	1/2 c. firmly packed brown sugar

Add water to make 4 quarts. If soup is to be served hot add 2 T. flour mixed with 1/4 c. cold water. Add 1 pt. grape juice and 2 c. juice of blueberries for color and flavor. If soup is served cold, immediately after removing from stove add 2 T. plain gelatin soaked in 4 T. cold water. May be garnished with whipped cream.

FATTIGMAND

Mrs. Walter Olson

2 eggs (beaten slightly)	1 3/4 c. flour
1 T. sugar	1/2 tsp. crushed cardamon seed
3 T. sweet cream	Pinch of salt

Mix in order given, roll very thin, cut diamond shape (about 3x6 in.) cut 2 slits in center. Cook in deep fat. Turn with 2 forks. Drain on paper towels. Sprinkle with sugar.

GREEK ICE CREAM

Judy Cooper

1 pt. heavy cream	2 cans fruit (drained—oranges, pineapple, peaches, cherries, etc.)
1 pt. sour cream	
1 large bag miniature marshmallows	

Combine sour cream and marshmallows in mixer or blender. Mix until all marshmallows are dissolved in sour cream. In separate bowl, whip the heavy cream. Fold sour cream mixture and drained fruit into the heavy whipped cream. Add food coloring if desired. Freeze 4 hours before serving. Angel food tube pan makes it easy to slice.

HAGLETA

Mrs. B. Amlund

1 1/2 qts. sweet milk	2 eggs
1 c. sour milk	4 heaping T. sugar

Put milk on stove and let come to a boil. Beat eggs, sugar and sour milk. Pour slowly into the boiling milk and simmer for about 20 min. Then turn up heat and boil a little faster for another 25 minutes.

INSTANT POTATO CAKES

Mrs. Noel Larson

4 c. hot water	1/2 stick oleo
4 c. cold milk	1 (lb.) pkg. instant potatoes
1 T. salt	

Bring water, salt and butter to boil. Remove from heat and add cold milk. Pour in potato flakes, pressing flakes down into liquid. Let set 10 min. Stir and fluff with fork but do not overbeat. Chill good. When rolling use as little flour as possible. Work with small batch, keeping remainder chilled in refrigerator. Roll thin and bake on grill. This makes a large recipe. I usually make 1/2.

KJOTT PAI - MEAT PIE (NORWEGIAN)

Mrs. Olaf Hansen

4 eggs	1 1/2 tsp. salt
2 1/2 c. milk	1/4 lb. bacon (about 5 strips)
2 1/2 c. bread cubes	1/4 lb. sharp process cheese
3/4 lb. ground beef	1/2 c. chopped celery
1 1/2 tsp. Worcestershire sauce	1/2 tsp. celery salt
1/2 tsp. lemon juice	1/4 tsp. garlic salt
1 T. onion (chopped)	

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## KJOTT PAI -MEAT PIE (Continued.)

Beat one egg with 1/2 c. milk, add bread cubes. Let stand about 5 min. add beef, Worcestershire sauce, lemon juice, onion, 1 tsp. salt, mix well. Line bottom and sides of 9-10 in. pie pan with mixture. Fry bacon until crisp, crumble and sprinkle over meat in pan. Shred or cube cheese, sprinkle cheese and celery over top. Beat remaining eggs slightly, add remaining milk, salt, celery salt and garlic salt. Bake in 400° oven for 15 min. Reduce heat to 350° and bake 30 min. or until custard tests done. Yield 6 servings.

KRINGLA

Debra Egeland

1 1/2 c. sugar	1 tsp. baking powder
1/4 lb. margarine	1 tsp. soda
1 egg	1/2 tsp. salt
1 c. buttermilk	2 tsp. vanilla
4 c. flour	

Blend together well, leave in bowl, cover with waxed paper and refrigerate overnight or at least 2 hours. For each kringla roll dough in ball the size of a walnut, then on floured board. Roll out in a rope long enough to form a figure 8. Bake on ungreased cookie sheets at 400° 12 min. Makes 5-6 dozen.

KRINGLA

Mrs. Jeffrey Houge

1 c. sugar	1 c. buttermilk (or sour milk)
1/4 c. brown sugar	3 1/2 c. flour
1/2 c. margarine or favorite shortening	1 tsp. soda
1 egg (well beaten)	1/4 tsp. salt
	1 tsp. vanilla

Place sugar, margarine, vanilla and egg in mixer. Beat about a min. Add buttermilk with soda, beat a little and then add flour half at a time and beat until mixed. Chill overnight. Bake in a very hot oven 450°.

KRINGLA

Elinor Anderson, Mrs. Aletta Wee

1 c. sugar	2 1/2 tsp. baking powder
1/2 c. butter or oleo	3 c. flour
1 egg	Dash of salt
1 c. buttermilk	1 tsp. vanilla

Continued Next Page.

KRINGLA (Continued.)

Mix sugar, butter and egg (unbeaten), add buttermilk and soda, then 3 c. flour, salt and baking powder and vanilla. Knead it on a board, then leave it in the refrigerator overnight. Cut in strips and roll in shape wanted. Pre-heat oven to 475° place the shaped dough on an ungreased cookie sheet. Bake until brown on the bottom, then place under the broiler until the tops are toasted.

KRINGLA

Mrs. Osmond Sheldahl

1 1/2 c. sugar	3 1/4 c. unsifted flour
1 1/2 sticks margarine	1 1/2 tsp. soda
1 egg	1 tsp. baking powder
1/2 c. buttermilk	3/4 tsp. salt
1 c. commercial sour cream	1 tsp. vanilla

Mix sugar, margarine and unbeaten egg. Add buttermilk, sour cream and vanilla. Stir in dry ingredients and leave in the refrigerator overnight. Take enough dough for a pan at a time. Bake at 400° until brown.

KRINGLA - SOUR CREAM

Mrs. A. R. Egeland

1 c. thick sour cream	1 well beaten egg
1 tsp. soda	Cardamon or orange rind for flavoring
1 c. sugar	
2 tsp. baking powder	2 1/2 c. flour (approx.)

Add soda to the sour cream, then add the sugar and well beaten egg to this mixture. Combine the flour, baking powder and cardamon and stir into the above mixture. Chill the dough, which will make it easier to handle when rolling. Roll into 12 in. lengths on lightly floured board and shape into figure eights. Handle as lightly in rolling as you can. Bake on slightly greased cookie sheets in a 400° oven until they are a light brown.

KRUM KAKA

Mrs. Belle Sorhus

2 c. sugar	6 eggs
3/4 c. butter	2 c. flour
2 T. cornstarch	

Beat eggs separately and add sugar to the yolks and beat real well, then gradually add the flour and egg whites. Beat well. Melt the butter and add it last, bake in a Krum Kake iron.

KOMLA

Committee

4 c. potatoes (grated or ground)                      1 tsp. salt  
 1 1/2 c. white flour  
 1 tsp. baking powder                      3/4 c. graham flour

Cook pork or beef until almost tender. Mix above ingredients and form into small balls. Drop into 2-3 qts. of boiling broth in which the meat is cooking. Cook until tender, about 1 hour. Makes 15 komla.

KOMLA (Large recipe)

Committee

2 gal. ground potatoes                      1/2 c. salt  
 2 c. graham flour                          1 qt. mashed potatoes  
 1 1/2 pts. flour

Mix ingredients and form into small balls or drop from large spoon into boiling broth in which meat has been cooked. Cook until tender.

LEFSA

Mrs. Aletta Wee

1/4 lb. margarine                          1 tsp. salt  
 4 c. flour                                      1 tsp. soda  
 1/2 c. sugar                                    2 c. buttermilk

Mix as for pie crust, add buttermilk. Knead thoroughly. Make patties using about 1/3 c. dough for each. Roll thin with lefsa rolling pin. Bake on hot grill, about 400°.

LEFSA

Mrs. Gordon Rullestad

7 c. white flour                              1/2 c. lard or shortening  
 1 c. whole wheat flour                      1 1/2 c. sweet milk (scalded)  
 2 T. sugar                                      2 c. water  
 1 1/2 tsp. salt

Scald milk, add shortening until soft, add water. Add this mixture to the dry ingredients which has been mixed together. Cut in pieces the size you wish and roll out thin. Bake on hot grill on both sides. One side can be brushed with milk to give extra gloss. Fold in center for easy storage.

Kindness is becoming at any age.

LEFSE

Mrs. Edythe Storvick

6 c. flour	2 c. milk
1 c. cream	4 T. sugar
1 T. salt	

Heat cream and milk to boiling. Add to dry ingredients. Mix and chill.

LUTEFISK

Committee

Cut fish in four sections. Place in kettle of cold water. Add plenty of salt and gradually bring to a boil. The fish will then be done. Do not boil lutefisk too long or it will fall to pieces. It may be boiled in a cloth bag, as it will keep its shape better. Drain and serve with drawn butter or milk gravy in a separate dish.

NORWEGIAN CREAM COOKIES

Mrs. Aletta Wee

1 c. sugar	1 tsp. soda
1/3 c. oleo or butter	1 tsp. salt
1 egg	1/2 tsp. baking powder
1 c. thick sour cream	1/2 tsp. vanilla
2 c. flour	1/2 tsp. lemon extract

Sift flour, baking powder, soda and salt. Cream sugar and oleo, add egg and mix thoroughly. Refrigerate overnight. Roll to 1/4 in. thickness. Bake 400° 10-12 minutes.

NORWEGIAN MEAT BALLS

Committee

15 lbs. meat (1/2 pork, 1/2 beef, ground together 3 times)	2 tsp. allspice
4 T. cornstarch	1 tsp. nutmeg
4 tsp. pepper (scant)	1/2 tsp. cloves
	6 T. salt
	2 tsp. onion juice or onion salt

Add milk when kneading for proper consistency. Brown on both sides and cover with milk and bake slowly for several hours. Thicken juice slightly.

NORWEGIAN PIE

Sue Larson

1/2 c. sugar	1 egg
1/2 c. flour	1 tsp. vanilla
1 tsp. baking powder	1 c. raw apples (sliced)
1/4 tsp. salt	1/2 c. nuts (chopped)

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NORWEGIAN PIE (Continued.)

Mix all dry ingredients together, add egg, vanilla, apples, and nuts. Mix until moist. Pour into greased 8 in. cake pan. Bake at 350° for 20-30 minutes.

NORWEGIAN RICE PUDDING

Elinor Anderson

1 c. uncooked rice                      4 tsp. sugar  
8 c. rich milk                            2 tsp. salt

Heat 4 c. milk in double boiler, add rice. As this thickens, add other 4 c. hot milk. Cook 2-2 1/2 hours stirring frequently. Add sugar and salt. Pour into serving dish and cover with cream sauce. Keep warm. Just before serving, pour melted butter over top. Dot with raisins and sprinkle generously with sugar and cinnamon.

Cream sauce- Heat 2 1/2 c. cream in a skillet. Add thickening made of 4 T. flour and 1/2 c. cream, add 1 tsp. salt.

NORWEGIAN TEA RING

Mrs. Belle Sorhus

1 c. milk                                    4 1/2 c. sifted flour  
1/4 c. butter                                Melted butter  
1/2 c. sugar                                 Brown sugar  
2 cakes yeast                                Cinnamon  
1/4 c. lukewarm water                      Chopped nuts  
2 eggs

Scald milk and pour over butter, sugar and salt. Crumble yeast into lukewarm water to soften. Cool milk to lukewarm and add yeast. Add well beaten eggs. Beat in flour to make a soft dough. Turn out on floured board and knead till smooth. Form into a ball and place in a greased bowl. Cover and let rise till double in bulk. When light, shape into 2 rectangular sheets 1/4 in. thick. Brush with melted butter and sprinkle with brown sugar and cinnamon. Roll in jelly roll fashion and shape into rings. Place on greased baking sheets and cut with scissors at 1 in. intervals almost through ring. Turn slices slightly. Cover and let rise until double in bulk. Bake in moderately hot oven at 375° 25-30 min. While warm frost with confectioners' frosting and sprinkle with chopped nuts. If desired sprinkle 1 c. chopped dried fruit on dough before rolling. This makes two rings.

Continued Next Page.

## NORWEGIAN TEA RING (Continued.)

Confectioners' frosting:

1 c. confectioners' sugar                    1 1/2 T. warm milk  
 1 T. butter (softened)                    1/2 tsp. vanilla

Apply the frosting while the bread is warm.

POTATO CAKES

Elinor Anderson

2 c. cooked, mashed potatoes (rice and mashed while hot, with 2 T. butter and 1 tsp. salt) and 1 c. flour. Chill this mixture well before making the potato cakes. Potatoes are best boiled without salt, and will work up better if they are run through the ricer before mashing. Work butter and salt into the potatoes until well blended, then add flour. Knead just a little to get a smooth texture. Roll very thin on a lightly floured pastry cloth with a lefse rolling pin or a rolling pin covered with a pastry stocking. Bake on a moderately hot griddle. Turn only once. This makes 6 large potato cakes.

RICE PUDDING

Eva Saveraid

3/4 c. rice                                    1 tsp. salt  
 1 qt. milk

Use double boiler. Put washed rice and 1 pt. of the milk in top of boiler and cook until it needs the other pint of milk. When rice is cooked make a sauce:

2 c. milk                                    1/2 tsp. vanilla  
 1/2 c. sugar                                1/2 tsp. salt  
 2 T. flour

Fold sauce into rice and put in casserole. Sprinkle with brown sugar, 1 T. butter and raisins (soaked in water to plump them.)

SWEDISH RICE PUDDING

Mrs. Alice Larson

3/4 c. rice                                    1/2 c. sugar  
 4 c. milk                                    1 T. cornstarch  
 4 eggs (separated)                    1 tsp. vanilla  
 1/2 tsp. salt

Boil rice in 8 c. rapidly boiling water with 1 tsp. salt for 20-25 min. Pour rice into sieve or colander, blanch with cold water to separate rice. Let milk come to boil, add rice, sugar, 1/2 tsp. salt and cornstarch.

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## SWEDISH RICE PUDDING (Continued.)

Then add beaten egg yolks, let come to a boil again. Pour in baking dish, size 12x8. Cover with meringue made from 4 egg whites plus 6 T. sugar and bake for 20 min. in 350° oven.

## RICE AND SOUP (An African dinner serves 6)      A. R. Egeland Family

Cube into small pieces a 2 1/2-3 lb. roast (or chop suey meat). Brown in heavy skillet with several small sliced onions. Season to taste with salt and pepper. Cover with water an inch or more above the meat, and simmer until tender. Keep water at this level. Add 1/2 c. peanut butter to meat mixture, and thicken slightly with flour. (Tomato paste and hot pepper may be added for variety.) Boil or steam 1 1/2 c. rice until fluffy. Prepare the following side dishes according to the season of the year and to taste:

1 small bowl pineapple	1 small bowl cubed melon
1 small bowl grapefruit in sections	1 c. shredded coconut
1 small bowl oranges in sections	1 c. chopped peanuts
1 plate sliced bananas sprinkled with chopped nuts	1 c. shredded cheese
	1 c. fried sliced onions
	1 sliced avocado pear

The rice is served as we would potatoes, and the meat mixture is placed on the rice by each individual. All the side dishes are passed and a small amount is put on top of the rice and soup mound. (Some may prefer the fruit on a salad plate.)

## ROSETTES

Nora Barnes

2 eggs	1 tsp. sugar
1/4 tsp. salt	1 c. milk
1 c. flour	

Beat eggs, sugar and salt slightly. Add milk and flour. Beat until smooth. Bake with a rosette iron. Heat form well in boiling oil or fat and dip into batter sticking to it into the hot fat until nicely browned. This makes 40 rosettes. Omit the sugar in batter if used for anything but cake. When serving, sprinkle with powdered sugar.

RUSKAS

Mrs. Aletta Wee

1 stick margarine	1 tsp. soda
1/2 c. sugar	1 tsp. caraway seed
1 c. whole wheat flour	1/2 tsp. cream of tartar
1 c. white flour	2 tsp. baking powder
3/4 c. buttermilk	

Roll out like thick cookies. Bake 12 min. at 400°. Split while warm. Return to oven. Bake at 250° until toasted.

RUSSIAN TEA CAKES

Committee

1 c. soft butter, 1/2 c. sifted confectioners' sugar and 1 tsp. vanilla. Mix together thoroughly. Sift together 2 1/4 c. sifted flour and 1/4 tsp. salt. Mix in 3/4 c. finely chopped nuts. Chill dough, roll into 1 in. balls. Place 2 1/2 in. apart on ungreased baking sheet. Bake until set, but not brown. While still warm, roll in confectioners' sugar. Cool. Roll in sugar again. Temperature- 400° mod. hot oven. Time, bake 10-12 min. Amount- about 4 dozen 1 1/2 in. cookies.

SPECKIN DICKIN (German New Years pancake)

Sharon Halverson

3/4 c. rye flour	1 tsp. cinnamon
1 c. whole wheat flour	3 tsp. anise seed
1 3/4 c. white flour	3/4 c. sorghum
2 tsp. soda	2 c. buttermilk
2 tsp. salt	2 eggs
1/2 c. sugar	(Few drops anise oil opt.)

Mix all ingredients together. Spoon batter into skillet just like making pancakes. When batter is poured, you can put a small patty of hamburger or 2-3 slices of bologna on uncooked side. When cake is ready turn and cook side with meat. Serve with syrup.

• • • • •

# Meats <sup>and</sup> Vegetables



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## MEATS - VEGETABLES

BARBEQUE SAUCE

Mrs. Rodger Thompson

1 c. catsup  
 1 c. brown sugar  
 1 T. Worcestershire sauce  
 1 T. dry mustard  
 1/2 onion or 1/2 pkg.  
 minced onion  
 Cook till onion is well cooked. Add 2 T. vinegar.

BARBECUE SAUCE FOR SPARE RIBS

Committee

Mix together and bring to a boil:

1 c. catsup  
 1/3 c. Worcestershire sauce  
 1 tsp. chili powder  
 1 tsp. salt  
 2 dashes Tabasco sauce  
 2 c. water

Cut ribs in serving pieces and brown. Put ribs in roaster and pour sauce over, cover and bake slowly about 2 hours. Use about 6 lbs. of ribs.

BAKED PORK CHOPS

Mrs. Eli Wee

6 pork chops (not the thin ones)  
 1 c. cream of chicken soup  
 1 med. onion (sliced)  
 1 T. catsup plus  
 2 tsp. Worcestershire sauce  
 Brown chops in 2 T. fat, season with salt and pepper. Combine the other ingredients and pour over chops in a baking dish. Cover and bake at 350° 45 min.-1 hour or until done.

CARROT LOAF

Sharon Halverson

3 c. cooked mashed carrots  
 2 c. bread crumbs  
 2 c. sweet milk  
 2 eggs  
 1 small onion (cut fine)  
 Salt  
 Mix in order given and put in baking dish. Bake 1 hour in mod. oven. This is nice baked in a ring. Mold with buttered or creamed peas in the center.

MARINATED CARROTS

Nancy Sheehy, Lorraine Amlund

2 lbs. carrots, peeled and sliced (not length-wise). Cook in salted water until tender. Drain and cool. Slice 1 large onion in rings, dice 1 green pepper.

Continued Next Page.

MARINATED CARROTS (Continued.)

1 c. sugar	1 tsp. Worcestershire sauce
1/2 c. oil	1/2 c. vinegar
1 tsp. mustard	1 can tomato soup

Pour over carrots. Cover and marinate in refrigerator for 4 hours.

CHEESE SOUFFLE

Mrs. Eli Wee

3 strips bacon (fried and cut in 1 in. pieces)	1/4 lb. American cheese grated (1-1 1/4 c.)
4 T. flour	4 egg yolks (well beaten)
1 can cream of mushroom soup (10 1/2 oz.)	4 egg whites (beaten stiff)

Drain fried bacon on absorbent paper. Add flour to bacon drippings, blend. Add soup and cheese. Stir until smooth. Cook slowly till thick. Gradually add sauce to egg yolks. Carefully fold in egg whites. Pour into ungreased 1 1/2 qt. casserole. Place in shallow pan of hot water. Bake in 350° oven 55 min. Serve immediately.

CHILI

Mrs. Walter Olson

1 lb. ground beef	3 tsp. chili powder
1 can kidney beans	1 T. flour
1 large onion	1 tsp. salt
3 T. butter	3 T. water
1 can tomato soup	

Place butter in frying pan. Add shredded onion and ground beef and brown thoroughly. Then pour the tomato soup and beans over the above mixture and cook 10 min. Make a paste of the chili powder, flour and water and stir into the mixture. Add 1 tsp. salt and simmer 45 min. Stir frequently to avoid scorching.

CORNED BEEF LOAF

Mrs. Elden Freeland

1 can corned beef (broken up)	1 large can evaporated milk
8 oz. pkg. noodles (broad)	1/4 lb. Velveeta cheese
1 can Campbell's cream of chicken soup	1 small onion (diced)

Melt cheese, soup and mix milk with it, cook noodles, not too done, then mix all ingred. together, put in greased baking dish. Dot with butter, sprinkle 2 c. crushed corn flakes on top. Bake 45 minutes.

CHINESE BEEF AND VEGETABLE DINNER

Mildred Egeland

1 1/2 lbs. round steak cubed	2 beef bouillon cubes
2 med. onions	1 green pepper
4 celery stalks	4 oz. can mushrooms
5 c. water	1 can fancy Chinese vegetables
1/2 tsp. pepper	4 T. soy sauce
1 tsp. salt	3-4 T. cornstarch for thickening

Brown cubed round steak in Dutch oven. Add water, 2 onions cut in chunks, celery cut in 3/4 in. diagonal, plus beef cubes, salt and pepper and simmer until tender. Then add green pepper cut in strips, mushrooms and Chinese vegetables. Simmer for about 10 min. Add the soy sauce and thicken with the corn starch. Serve over rice or Chinese noodles. This is nice served with fruit salad and rolls.

CORNISH HENS WITH RICE STUFFING

Esta Freeland

2 (1b.) Cornish hens	1 c. water
Salt and pepper	1 chicken bouillon cube
2 T. slivered almonds (opt.)	1 tsp. lemon juice
2 T. finely chopped onion	1/2 tsp. salt
1/3 c. uncooked long grain rice	1 (3 oz.) can chopped mushrooms (opt.)
3 T. margarine	

Season hens inside and out with salt and pepper. In small saucepan cook almonds, onion and rice in margarine 5-10 min. Stir frequently, add water, bouillon cube, lemon juice and salt. Bring to boil. Reduce heat, cover and cook slowly 20-25 min. Lightly stuff birds. Place breast up in pan. Brush with melted butter. Roast covered in hot oven 400° for 30 min. Uncover and roast 1 hour longer. Brush with melted butter last 15 min. Serves 2.

EASY POT ROAST

Judy Cooper

1 roast (bottom round or other)	1 pkg. dry onion soup
1 in. water in pan	1 can cream of mushroom or celery soup
Potatoes	
Carrots	

Pour onion soup over roast. Then add can of soup. Roast in oven 400-450°, for 4 hours. 1 hour before serving add desired amount of cut up potatoes and carrots. The soup makes a delicious gravy.

ESCALLOPED CHICKEN

Miss Bertha Ness

1 qt. cooked chicken, cubed. Gravy- 1 qt. broth, 4 T. flour, 4 T. chicken fat. Cook. Dressing- 1 1/2 qt. dried bread (cubed), 3/4 c. melted butter, 1 1/2 T. powdered sage, 1/2 c. broth, salt, 2 T. chopped onions. Mix lightly with fork. Pour chicken in pan 1 1/2 in. layer. Cover with dressing. Pour gravy evenly over top and bake in mod. oven until brown.

EVERYDAY MEAT LOAF

Mrs. Gordon Rullestad

2/3 c. dry crumbs	1/4 c. onion
1 c. milk	1 tsp. salt
1 1/2 lbs. ground beef	1/8 tsp. pepper
2 beaten eggs	1/2 tsp. sage

Soak bread crumbs in milk, add meat, eggs, onion and seasonings. Mix well form into 2 loaves, bake 30-45 min. covered then spread this sauce on top. Combine 3 T. brown sugar, 1/4 c. catsup, 1/4 tsp. nutmeg, 1 tsp. dry mustard. Return to oven and bake until done. 350° oven.

5 HOUR STEW

Diane Larson

1 lb. stew meat in chunks	2 T. tapioca
1 c. diced celery	1 1/2 tsp. salt
6 carrots in chunks	1 T. sugar
4 potatoes in chunks	1 1/2 c. tomato juice
1 large diced onion	Pepper

Cut vegetables in large pieces. Mix all ingredients in large casserole and cover with tight lid. Bake at 250° for 5 hours without stirring. Do not open.

HALIBUT WITH WINE AND LEMON

Nadine Johnson

6 halibut steaks (about 2 lbs.)	1/2 tsp. salt
1 egg	1/8 tsp. pepper
4 T. lemon juice	4 T. butter
1 1/4 c. dry white table wine	1 T. minced parsley

Arrange fish steaks in a single layer and close together in shallow pan. Beat egg, 3 T. lemon juice, 1 c. wine, salt and pepper and pour over the fish. Cover and chill for 1 hour. Lift fish from marinade, draining. Heat 2 T. butter in wide frying pan, add fish steaks and brown on both sides. Place fish on heated platter in warm place. In pan melt remaining 2 T. butter.

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HALIBUT WITH WINE AND LEMON (Continued.)

Add 1/4 c. marinade and the remaining 1 T. lemon juice and 1/4 c. wine. Bring to rapid boil. Pour some of the sauce over the fish and pass the remainder to add to each serving. Sprinkle with minced parsley. Makes 6 servings.

HAM LOAF

Margaret Iverson

1 c. ground smoked ham	1 onion (chopped)
2 c. ground pork steak	Salt to taste
1 egg	Pepper to taste
1/2 c. tomatoes	1/2 c. cracker crumbs

Combine all ingredients and bake slowly 3 hours.

HAMBURGER (Maid-rite style)

Mrs. Harold Rittgers

3 T. Crisco	2 1/2 T. A-1 sauce
15 lbs. hamburger	3 T. salt
12 slices dried bread soaked in enough water to make them pasty and smooth	3/4 tsp. pepper
	No onions

Heat Crisco very hot in heavy kettle. Add 15 lbs. hamburger and stir constantly. Begin timing when it boils, simmer 1 hour over low flame. When hour is up add the bread mixture and seasoning. Be sure to stir constantly. Keep hot in double boiler until serving time. Serves about 100 sandwiches.

HAMBURGER PIE

Mrs. Orville Hauge

1 med. onion (chopped)	1 (10 1/2-11 oz.) can condensed tomato soup
1 lb. ground beef	5 med. potatoes (cooked)
Salt and pepper	1/2 c. warm milk
1 (No.2) can (2 1/2 c. or 1/2 lb. cooked green beans)	1 beaten egg

Cook onion in hot fat till golden, add meat and seasonings, brown. Add drained beans and soup, pour into greased 1 1/2 qt. casserole. Mash the potatoes, add the milk, egg and seasonings. Spoon in mounds over meat. Bake in mod. oven 350° 30 min. Makes 6 servings.

HAMBURGER WITH RICE (4 servings)

Mrs. Olaf Hansen

3/4 c. rice	2 tsp. salt
2 T. shortening	1/8 tsp. pepper
1/4 c. onion (chopped)	1 tsp. sugar
1/4 c. celery (chopped)	1 c. meat stock or bouillon
1 lb. hamburger	1 tsp. Worcestershire sauce
1 (No.2) can tomatoes	

Brown rice slowly in hot fat, stirring frequently. Add onion, celery and hamburger, brown. Add remaining ingredients, cover, simmer 45 min. or until rice is tender.

JAMSETTA

Mrs. Jeffrey Houge

2 (8 oz.) pkgs. noodles	4 c. tomato soup
1/2 lb. cream cheese (grated)	Small onion (chopped)
1 lb. hamburger	Salt, pepper, paprika to taste

Boil noodles in slightly salted water 5 min. Drain, while hot add the cheese. Place hamburger in skillet to fry. Add onions, keep turning meat till it becomes white. Pour tomato soup over meat. Add salt, pepper and paprika. Use a little water if mixture is too dry. Then add noodles, cheese mixture. Mix well. Place in greased baking dish and bake 1/2 hour. Serves 12-15.

JANE'S MEAT LOAF

Lanice Houge

1 1/2 lbs. ground beef	1 small onion (chopped fine)
1 egg	3/4 c. cracker crumbs
1 can tomato soup	Salt and pepper to taste
1/3 c. milk	

Beat egg slightly, add milk and all but about 4 T. of the tomato soup, the salt, pepper, add ground beef, onion and cracker crumbs. Mix well shape into 2 loaves. Place in a baking dish 9x9 and spread the 4 T. of tomato soup over the top of the loaves. Cover the baking dish and bake 1 hour at 350°, then uncover and bake 1/2 hour longer.

JOHN M<sup>o</sup>SETTI (Hamburger dish)

Mrs. John Christiansen

1 lb. ground beef	1 can condensed tomato soup
2 large onions (chopped)	2 c. cooked noodles
1/2 lb. yellow cheese	Salt and pepper to taste

Continued Next Page.

JOHN M<sup>e</sup>SETTI (Continued.)

Drop noodles into boiling water and boil until tender. Drain, place small amount of fat in frying pan, add onions and beef and brown together. Add can of tomato soup and 1/2 can of water. Let come to boil, add cheese, stir. Season well with salt and pepper, when cheese is melted add noodles. Place in greased baking dish. Bake in hot oven for 25 min.

MACARONI AND CHEESE

Mrs. Elden Freeland

1 c. uncooked macaroni	2 eggs
1 c. grated cheese	1 c. milk
1 c. bread crumbs	Small onion (cut fine)

Cook macaroni till tender. Drain. Beat eggs, mix with milk and bread crumbs. Add macaroni. Save some crumbs to put on top. Place in greased baking dish and bake at 375° for 45 minutes.

MEAT LOAF

Mrs. Osmond Larson

1 1/2 lbs. ground beef	1 small onion (chopped)
1/2 c. cracker crumbs	1 1/2 tsp. salt
2 eggs	1/4 tsp. pepper
1 c. cream of chicken soup	

Mix well and put into greased pan. Bake 1 1/2 hours in 325° oven. Cover first hour, then remove to brown meat.

MEAT LOAF FLAVORFUL

Irma Elliott

2 lbs. lean ground beef	1/2 tsp. salt
2 eggs	1/4 tsp. black pepper
1 c. cracker crumbs	2 T. dried onions
4 oz. can tomato sauce or paste	

Mix thoroughly, shape into loaves. Bake about 1 hour in the oven about 350°.

MEAT LOAF WITH SAUCE

Delores Rittgers

1 lb. hamburger	1/4 c. chopped onions
1/2 tsp. salt	1 c. cracker crumbs
1/8 tsp. pepper	1/2 c. milk

Mix and make into small loaves the size of a potato. Place in greased pan.

Continued Next Page.

## MEAT LOAF WITH SAUCE (Continued.)

Mix:

3 T. brown sugar	1/4 c. catsup
1 T. vinegar	1 T. Worcestershire sauce
1/2 c. water	1 tsp. chili powder

Pour over meat. Bake 45-60 min. 350°.

PLAIN CHOP SUEY

Elizabeth Maland

Cut 1 lb. lean pork, veal or beef into small squares and fry in 2 T. fat adding 1 T. Chun King soya sauce and 1/4 tsp. salt. When browned, add 1 c. diced onion, 1 c. diced celery, 1 can chop suey vegetables, 1 c. soup stock, 1 T. Chun King brown sauce. Mix well and cover. When thoroughly cooked mix 2 T. cornstarch or flour mixed in water and add to above to thicken it. Serve piping hot over steamed rice or Chow Mein noodles.

PORCUPINE MEATBALLS

Mrs. M. H. Dobbe

Mix 1 c. tomato soup with 1 lb. ground beef. Add 1/4 c. uncooked rice, 1 egg (slightly beaten), 1/4 c. minced onion, 2 T. minced parsley and 1 tsp. salt. Shape into balls about 1 1/2 in. diameter. Brown in 2 T. shortening with 1 small minced garlic clove in a large skillet. Blend in the rest of the can of soup and 1 c. water. Cover and simmer about 40 min. or until the rice is tender, stirring now and then. Makes 4 servings.

SALISBURY STEAK

Mrs. Omar Brendeland

1 can golden mushroom soup	1 egg (slightly beaten)
1 1/2 lbs. ground beef	1/4 c. chopped onion
1/2 c. dry bread crumbs	Dash pepper (but no salt)

Mix all ingredients using only 1/4 c. soup. Shape into 6 patties. Put in shallow baking dish. Bake at 350° 30 min. drain off fat. Mix rest of soup with 1/3 c. water and pour over meat and bake another 10 min.

We like someone because, we love someone although.

SALMON AND RICE CASSEROLE

Elizabeth Maland

1/2 c. milk  
 1/2 lb. pimiento process cheese  
 1 tsp. salt  
 1/4 tsp. pepper

3 c. cooked rice (3/4 c. uncooked)  
 1 lb. can salmon  
 Stuffed olives for garnish

Combine milk, cheese, salt and pepper in top of double boiler, heat until blended. Alternate layers of sauce, rice, salmon. Garnish with stuffed olives. Bake at 350° 30 min.

SCALLOPED CHICKEN

Mrs. Carrie Sydnes

1 qt. chicken  
 1 (No.2) can corn  
 1 tsp. salt  
 1/4 tsp. pepper

3/4 c. cracker crumbs  
 1/2 c. chicken broth  
 1 c. thin cream

Arrange chicken and corn in layers in buttered casserole. Sprinkle each layer with seasonings and crumbs. Add chicken broth and cream. Bake in moderate oven 350° 35 minutes.

SCALLOPED CHICKEN

Mrs. Pearl Dobbe

1 chicken (boiled-cut up)  
 1 can mushroom soup  
 1 1/2 c. chopped celery  
 1/2 red pimiento  
 1/2 green pepper

1 pkg. potato chips  
 1 c. chicken broth  
 (Celery, pimiento and green pepper can be omitted)

Make white sauce with the 1 c. chicken broth and 1 c. milk. Do not add much salt because the chips are salted. Do not stir as it will make it mushy. To be baked in a flat pan so it can be served in squares.

SPEEDY SALISBURY STEAK X

Mildred Weeks

1 lb. ground beef  
 1/4 c. dry bread crumbs  
 1 egg  
 1 tsp. salt  
 1/8 tsp. pepper  
 4 med. potatoes (sliced)

4 carrots (sliced)  
 1 onion (sliced)  
 1/2 pkg. frozen peas  
 1 can mushroom soup  
 1 soup can water

Combine beef, crumbs, egg, salt, pepper, form 4 cakes. Brown on both sides, place potatoes, carrots, onion and peas around meat cakes in skillet. Pour mushroom soup and water over. Cover and cook till potatoes are done.

SURPRISE MEAT LOAF

Mrs. Orville Hauge

1 1/2 lb. ground beef	2 tsp. salt
1 1/2 c. dry med. bread crumbs	Dash thyme
2/3 c. diced processed American cheese	Dash garlic salt
1/2 c. chopped onion	2 beaten eggs
1/2 c. chopped celery	8 oz. can (1 c.) seasoned tomato sauce
2 T. chopped green pepper	2 T. catsup

Combine all ingredients except catsup and mold in greased 8 1/2x4 1/2x2 1/2 in. loaf pan. Invert on shallow baking pan and remove pan. Bake in mod. oven 350° 30 min. Score top of loaf diagonally with knife handle, fill lines with catsup. Return to oven and bake 30-40 min. longer. Makes 8 servings.

SWEDISH MEAT BALLS

Cynthia Johnson

1 lb. ground ham	2 eggs (well beaten)
1 1/2 lb. hamburger	1 c. milk
2 c. dried bread crumbs	

Mix and shape into small balls. Place in a shallow dish. Sauce:

1 1/2 c. brown sugar	1/4 c. vinegar
1/2 c. water	1 tsp. dried mustard

Bake 2 hours at 275°. Turn 3-4 times while baking.

SWEET SOUR MEATBALLS

Arlene Bates

1 1/2 lb. ground round steak	1/4 c. ice water
Salt and pepper to taste	2 tsp. chili powder
2 T. chopped parsley	1 bottle chili sauce
1 tsp. prepared mustard	8 oz. jar grape jelly

Mix meat lightly with salt and pepper, parsley, mustard, water and chili powder. Form into tiny balls, mix chili sauce and grape jelly, stir over low heat in fondue pan until well blended. Brown meat balls in hot oil. Spear meat balls with fondue forks and dip into hot sauce for a few min. Or- combine the meatballs and sauce and let simmer before serving.

Faults are thick when love is thin.

SWEET AND SOUR PORK

Mrs. Donna Knox

3 lbs. lean pork butt (cut in 1 in. cubes)	2 thin carrots (sliced 1/8 in. thick)
About 1 c. cold water	1 thin cucumber (sliced 1/8 in. thick)
6 T. cornstarch	1 green pepper (seeded- cut in 1 in. squares)
Salad oil for deep frying	1 (5 oz.) can bamboo shoots (drained and sliced)
1 med. sized onion (cut in 1 in. chunks)	2 T. sesame seed
1 c. sliced celery (1/4 in. thick)	

Prepare sweet and sour sauce and marinade. Place pork in pan with cold water. Cover, bring to boil, and simmer until tender, about 15 min. Drain, pour marinade over cooled pork, marinate 30 min. (stir occasionally) drain off. Dredge pork in the cornstarch. Heat oil in large frying pan, until very hot (about 390°). Fry pork, a few cubes at a time, until crisp and brown. Remove and drain on paper towels, keep warm. Pour off all but 3-4 T. oil from pan and reheat until very hot. Toss in onion, celery, carrots and ginger, stir fry vigorously 1 min. Add cucumber and pepper, fry 1 min. more. Add bamboo shoots, fry 1 min. more, do not overcook. Return meat to pan and pour in warm sweet and sour sauce. Stir until thoroughly hot. Garnish with sesame seed and serve.

Sweet and Sour sauce:

Mix 1/2 c. brown sugar, 2 T. cornstarch, 1/2 c. cider vinegar, 1 1/2 c. pineapple juice and 2 T. soy sauce in a saucepan. Cook over med. heat, stirring until sauce thickens and becomes clear.

Marinade:

Combine 1/2 c. soy sauce, 2 T. sherry, 4 tsp. sugar, 1/4 tsp. salt, 3 cloves garlic (minced or mashed) and a crushed 1 in. piece of fresh ginger root (opt.).

TUNA FISH CASSEROLE

Mrs. Emma Hildreth

3 c. dried noodles	1 T. green peppers
1 1/2 c. med. white sauce	2 hard cooked eggs (diced)
1 can tuna fish	1/2 tsp. salt
1/2 c. chopped mushrooms	1/4 tsp. pepper
1/2 c. diced celery	1 c. buttered bread crumbs

Continued Next Page.

TUNA FISH CASSEROLE (Continued.)

Add tuna fish and rest of ingredients, except bread crumbs to cooked noodles. Pour into well buttered casserole. Top with buttered bread crumbs and bake in mod. oven for 45 min. Canned mushroom soup may be used in place of the white sauce. Chicken may be substituted for the tuna fish.

TURKEY AND CRANBERRY SQUARES

Mrs. Eli Wee

2 T. butter (melted)	1 tsp. grated orange peel
1/2 c. sugar	2 c. fresh cranberries

Melt butter in 8 in. square pan. Add sugar and orange peel, blend. Cover with cranberries. Combine the following ingredients and mix well. Pack firmly over cranberries.

5 c. turkey or chicken	1 tsp. Worcestershire sauce
1 c. stock or gravy	2 T. finely chopped onion
1 c. milk	2 c. soft bread crumbs or dressing
1 tsp. salt	2 slightly beaten eggs
1/4 tsp. pepper	

Bake in moderate oven 375° for 50 minutes.

VEGETABLE MACARONI AND MEAT DISH

Mrs. M. H. Dobbe

2-3 c. cooked macaroni	1 small onion
1 can Campbell's vegetable soup	Salt and pepper to taste
1 lb. hamburger	

Brown hamburger in small amount of fat with onion. Keep stirring with fork. Mix with cooked macaroni and add vegetable soup and 1 can of water if needed for more moisture. Put in baking dish and bake in slow oven about 1/2-3/4 hour.

PICNIC BAKED BEANS

Mrs. Orville Hauge

2 (1b.) cans pork and beans in tomato sauce	1 tsp. dry mustard
3/4 c. brown sugar	4 slices bacon (chipped)
	1/2 c. catsup

Into 1 1/2 qt. casserole or bean pot, empty 1 can of the beans. Combine brown sugar and mustard, sprinkle half over beans. Top with other can of beans, sprinkle with remaining brown sugar mixture, bacon and catsup. Bake uncovered in slow oven 325° 2 1/2 hours.

BAKED BEANS

Mrs. Harold Sheldahl

1 qt. cooked beans or canned  
pork and beans                    1/2 c. catsup  
3-4 slices bacon or ham            1/2 tsp. cinnamon  
1/4 c. brown sugar                  1/2 tsp. mustard  
Salt and pepper to taste.        1 onion (chopped)  
Bake about 45 minutes.

BROCCOLI CASSEROLE

Irma Elliott

1 c. rice (cooked)                  2 pkg. chopped broccoli (cooked)  
Sauté' in butter:  
1/2 c. chopped celery              1/2 c. chopped onion  
Mix:  
1 jar (8 oz.) Cheese Whiz        1 can cream of chicken soup  
1 can cream of mushroom soup  
Mix and sprinkle with Parmesan cheese. Bake 20 min. at 350°.

CHEESE AND CORN SKILLET DINNER

Elizabeth Maland

2 T. butter                            1/2 c. chili sauce  
3/4 lb. ground beef                  1 dill pickle (chopped)  
1 med. sized onion (chopped  
fine)                                    2 c. whole kernel corn  
1 celery stick (diced)              1 tsp. salt  
1 c. shredded cheese  
Melt butter in skillet. Add beef, onion and celery. Stir  
until meat is browned. Add remaining ingredients. Stir until  
cheese melts. Serve on toasted buns. Top with additional cheese  
if you wish.

CHEESE TOPPED ZUCCHINI

Nora Barnes

3 med. sized zucchini squash      1 (8 oz.) can tomato sauce  
1 med. onion sliced                  1 (6-8 oz.) pkg. sliced  
1 T. salad oil                          Mozzarella cheese  
1 tsp. crushed oregano

Cut zucchini in half lengthwise. In large skillet cook  
onion in hot salad oil till tender, but not brown. Add zucchini  
halves, cut side up. Sprinkle with salt, pepper and oregano.  
Pour tomato sauce over. Cover, cook just till tender, about  
10 min. Top zucchini with cheese slices, sprinkle with oregano  
if desired. Makes 6 servings.



SPINACH SOUFFLE (Continued.)

Rub the flour, salt and butter together until smooth. Then stir slowly into the hot milk. Chop spinach with a fork. Beat egg yolks until light and creamy. Add to the mixture. Fold in the stiffly beaten egg whites. Turn into buttered baking dish set in a pan of hot water and bake 20-30 min. at least. Use slow oven.

SWEDISH BROWN BEANS

Harriet Sheldahl

2 (No.2) cans kidney beans	1/4 tsp. cinnamon
3/4 c. brown sugar	1/4 tsp. nutmeg
6 T. finely cut bacon	4 T. vinegar
Salt and pepper to taste	

Simmer to reduce liquid and blend flavors.

SWEET POTATOES IN ORANGE SAUCE

Oriett Larson

3 cans sweet potatoes (1 lb. 2 oz.)	1/2 c. sugar
	1 tsp. salt
1 (6 oz.) can frozen orange juice concentrate	2 T. cornstarch
2 juice cans water	1/4 c. butter

Put sweet potatoes in shallow pan. Combine orange juice, water, sugar and salt in saucepan and bring to a boil. Mix cornstarch with a little water to make a thin paste. Pour slowly into orange mixture. Cook 2-3 min. until thick. Add butter. Pour over potatoes. Bake at 350° for 30 minutes.

• • • • •

ADDITIONAL RECIPES

# Salads *and* Dressings



"Good Health"

Charles & Company



"Good Health"

## SALADS - DRESSINGS

STRAINED APRICOT SALAD

Mrs. Herman Fjelland

- |                            |                                |
|----------------------------|--------------------------------|
| 1 (12 oz.) cottage cheese  | 1 large can apricots           |
| 1 (3 oz.) box orange Jello | (drained and crushed)          |
| 1 c. small marshmallows    | 1 c. drained crushed pineapple |
| 1 small pkg. Dream Whip    |                                |

Combine the ingredients and let stand before serving.

APPLESAUCE SALAD

Mrs. M. H. Dobbe

Heat 1 c. applesauce. Add 1 pkg. orange or lemon Jello and stir until dissolved. Add 1/4-1/2 c. orange juice and 1 small bottle 7-Up. Pour in small pan and chill.

BROKEN GLASS DESSERT SALAD

Gladys Hillebo

- |                        |                             |
|------------------------|-----------------------------|
| 1 pkg. raspberry Jello | 1/4 c. sugar                |
| 1 pkg. orange Jello    | 1 pkg. lemon Jello          |
| 1 pkg. lime Jello      | 1 c. whipping cream whipped |
| 1 c. pineapple juice   |                             |

Prepare raspberry, orange and lime gelatin according to pkg. directions, using 1 c. boiling water and 1/2 c. cold water for each pkg. Chill each flavor separately until set, cut into cubes. Blend pineapple juice, 1/2 c. water and sugar, bring to boil. Add lemon Jello, stirring to dissolve. Chill to egg white consistency. Fold in whipped cream and Jello cubes. Pour into bowl or pan, chill until set.

CABBAGE SALAD

Delores Rittgers

Hot dressing for salad:

- |                    |                |
|--------------------|----------------|
| 1 tsp. celery salt | 3/4 c. vinegar |
| 1 tsp. salt        | 3/4 c. oil     |
| 1 1/4 c. sugar     |                |

Bring to boil and pour over: (Use blender to mince)

- |                     |                     |
|---------------------|---------------------|
| 1 med. head cabbage | 1/2 c. green pepper |
| 1/4 c. onion        | Carrots             |

Chill 2 or more hours. Will keep 2 weeks. Serves 10.

CABBAGE SALAD

Thelma Nelson

4 c. (tightly packed) chopped cabbage. Soak cabbage in 2 tsp. salt and 1 c. water for 1 hour. Drain, chop 2 stalks celery. Add celery and 1 green pepper, diced, to the cabbage. Boil:

1 c. sugar	1/2 c. vinegar
1/2 c. water	1 tsp. mustard seed
1 tsp. celery seed (opt. to celery)	

Pour over drained cabbage mixture. Keeps long time in refrigerator.

DRESSING FOR CABBAGE SALAD

Mrs. Lawrence Larson

2/3 c. sugar	1/3 c. vinegar
1 tsp. celery seed	1 T. lemon juice
1/4 tsp. salt	

Mix together well with mixer. While mixing, slowly add 1 c. salad oil. Keeps well in refrigerator. Will separate, so shake well before using.

COLESLAW

Irma Elliott

1 c. mayonnaise	Salt to taste
1 c. sugar	1 large head cabbage
1/2 c. cooking oil	Opt.- carrots, green peppers, or onion
1/2 c. vinegar	

Mix the first 5 ingredients thoroughly, add to cabbage. This coleslaw can be stored for several days in refrigerator.

CROCK CABBAGE SALAD

Mrs. Ronald Tesdell

1 large head cabbage	Celery and onions (to taste)
2 large carrots	1 green pepper

Chop the vegetables, pour over them a brine made of 1 gal. water and 1 T. salt. Place in crock and let stand overnight. Make a syrup of 2 c. sugar, 2 c. vinegar, 2 T. celery seed and 2 T. white mustard seed. Bring the solution to a boil and cool. Pour off the salt water from the vegetables and pour the syrup over them. Place in container and serve when wanted.

A good memory is one trained to forget the trivial.

24 HOUR CABBAGE SALAD

Ruth Hennick

1 head cabbage  
 1 carrot  
 1 green pepper  
 1 large onion

Chop and mix. Salad dressing:  
 1 c. sugar  
 1 c. vinegar  
 1/2 c. salad oil  
 1/2 c. water

Stir dressing, sugar dissolves. Add to vegetables.  
 Store overnight in refrigerator.

CARROT SALAD

Mary Brendeland

Serve 16- Grate 1 lb. carrots, drain a No.303 can crushed pineapple and save the juice. Soak 2 c. raisins in the juice for 2 hours, then drain and save the juice. Mix together the carrots, raisins and pineapple. Add 2 c. small marshmallows. Thin 1 1/2 c. mayonnaise with the pineapple juice drained from raisins. Add 1 lb. seedless white grapes. Let stand covered in refrigerator for a day. May add bananas just before serving. Sugar to taste.

CHEESE AND PINEAPPLE SALADBertha Ness, Mrs. Chris Wee  
Mrs. Darrel Snider

Dissolve 2 pkgs. lime gelatin, 18 marshmallows (quartered), 2 small pkgs. cream cheese in 2 c. hot liquid, made from drained syrup from pineapple and adding enough water to make 2 c. Let mixture cool. When it begins to set, whip until fluffy. Then add 1 can crushed pineapple (drained), 1 c. nuts and 1 c. whole milk. Pour into oiled mold. Chill until firm.

CHERRY TOP SALAD

Bertha Ness

1 (No.2 1/2) can crushed  
 pineapple  
 15 large marshmallows  
 1 (8 oz.) pkg. cream cheese  
 1 c. whipping cream  
 1 c. mayonnaise  
 1 pkg. lemon gelatin  
 1 pkg. cherry gelatin

Drain pineapple, heat the juice, add marshmallows and lemon gelatin. Stir until dissolved, cool. Mix cream cheese and mayonnaise together. Whip cream and fold it and cream cheese mixture into gelatin, add pineapple. Pour into pan and chill. Dissolve cherry gelatin and cool. After first layer is set, pour on cherry gelatin and chill.

DESSERT SALAD

Mrs. Herb Halverson

- |   |                               |
|---|-------------------------------|
| 2 pkgs. orange Jello                      | 1 large can apricots (mashed) |
| 2 c. boiling water                        | 1 large can pineapple (diced) |
| 1 c. pineapple and apricot<br>juice (mix) | 10 marshmallows (cut up)      |
|   | 1 can mandarin orange slices  |

Combine the above and pour in pan to set, cover with topping:

- |   |                      |
|---|----------------------|
| 1 c. pineapple and apricot<br>juice (mixed) | 2 heaping tsp. flour |
| 1 1/2 c. sugar                              | 1 beaten egg         |
|   | 2 T. butter          |

Cook until thick and cool. Add 1 c. cream (whipped). Spread over Jello mixture. Top with grated cheese. Serve on lettuce.

DEWEY LEMON SALAD

Mrs. Lawrence B. Ness

- |   |   |
|---|---|
| 1 large or 2 small boxes<br>lemon Jello | 1 can Mountain Dew and juice<br>from pineapple to make 2 c. |
| 2 c. boiling water                      | 1 c. miniature marshmallows                                 |
| 1 envelope Dream Whip                   | 1 can lemon pie filling                                     |
| 1 (No.3) can pineapple tidbits          |   |

Make Jello as usual with 2 c. boiling water. Add pop-juice mixture and cool. Add pineapple and marshmallows and let set. Fold whipped Dream Whip into lemon pie filling and spread on top of Jello mixture. Makes enough for glass loaf cake pan.

FRESH CUCUMBER SLICES

Mrs. Orville Hauge

- |                           |                   |
|---------------------------|-------------------|
| 4 med. cucumbers (sliced) | 3/4 c. mayonnaise |
| 1 large onion sliced thin | 1/4 c. sugar      |

Salt, pepper and vinegar to make a creamy pouring mix. Pour over sliced cucumbers and onions. Put in a jar, refrigerate. Keeps very well.

FROZEN CRANBERRY SALAD

Mrs. Jim Bates

- |  |                          |
|--|--------------------------|
| 1 pkg. cranberries ground                  | 2 c. sugar               |
| Combine and let stand 2 hours.             |                          |
| 1 large can crushed pineapple<br>(drained) | 1 pkg. Dream Whip        |
|  | Nuts (use as you desire) |

- 1 c. small marshmallows

Combine all ingredients and freeze. Can be kept 3 months.

FRUIT SALAD

Carrie L. Sydnes

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 1 (6 oz.) pkg. lemon Jello      | 1 (13 oz.) can pineapple crushed |
| 3 c. cottage cheese             | 1 qt. Dessert whip               |
| 1 (11 oz.) can mandarin oranges |                                  |

Mix cheese and dessert whip and beat. Stir in dry Jello.

Fold in drained fruit.

FRUIT SALAD

Harriet Sheldahl

- |                              |                                |
|------------------------------|--------------------------------|
| 1 can apricot pie filling    | 1 can drained mandarin oranges |
| 1 can drained fruit cocktail | 4 bananas                      |
| 1 can drained pineapple      |                                |

You can use almost any kind of fruit you want. Mix and serve. Keeps well.

FRUIT SALAD LOAF

Mildred Weeks

- |                                 |                       |
|---------------------------------|-----------------------|
| 1 T. Knox gelatin               | 3/4 c. salad dressing |
| 1/4 c. water                    | 1 pkg. cherry gelatin |
| 1 (No.2 1/2) can fruit cocktail | 2 c. hot water        |
| 1 (3 oz.) pkg. cream cheese     |                       |

Moisten gelatin in cold water, dissolve in 3/4 c. boiling syrup drained from fruit. Cool. Fold in cream cheese and salad dressing. Dissolve cherry gelatin in the hot water. Cool. Place 1/2 of drained fruit in a loaf pan. Cover with 1 c. of cherry gelatin. Chill until set. Pour in cheese mixture. Chill again until set. Add remaining fruit and gelatin. Chill and serve on salad greens.

FROZEN FRUIT SALAD

Mrs. Edythe Storvick

- |                             |                       |
|-----------------------------|-----------------------|
| No.2 1/2 can fruit cocktail | Dash salt             |
| 1 tsp. unflavored gelatin   | 2/3 c. whipping cream |
| 2 T. lemon juice            | 1/2 c. sugar          |
| 3 oz. pkg. cream cheese     | 1/2 c. chopped nuts   |
| 1/4 c. mayonnaise           |                       |

Drain fruit cocktail, soften gelatin in lemon juice, then dissolve over hot water. Blend cream cheese with mayonnaise and salt. Stir in gelatin. Whip cream, adding sugar gradually. Fold in cheese mixture, nuts and fruit cocktail. Pour into refrigerator tray, lined with wax paper. Freeze until firm.

FROZEN SALAD

Mrs. Joe Birkestrand

1 c. whipping cream  
 1 c. crushed pineapple drained  
 1 c. small marshmallows  
 16 maraschino cherries (cut up)

3 T. maraschino cherry juice  
 3 T. sugar  
 Diced bananas

Combine and freeze. Serve frozen.

FROZEN SALAD

Mrs. Hubert M. Johnson

1 lb. marshmallows (cut fine)  
 1 c. drained crushed pineapple  
 2 T. finely chopped maraschino  
 cherries (red or green or both)

1 pkg. (small) cream cheese  
 (softened and well creamed)  
 1/4 c. salad dressing

Mix well the above ingredients and fold in 1 pt. cream  
 whipped. Freeze.

FRUIT SALAD

Mrs. Maurice Anderson

Dressing: Drain juice from No. 2  
 1/2 c. water  
 1/2 c. sugar  
 2 T. cornstarch  
 1 egg (beaten)

1/2 can chunk pineapple. Add:  
 1/4 c. lemon juice or juice  
 from 1 large lemon  
 Pinch of salt

Cook till thick and cool good. Whip 1 c. cream and add to  
 dressing and whip well. Pour over chunk pineapple, 1 bag marsh-  
 mallows (24-36) and 4 bananas or more. Chill.

FRENCH DRESSING

Alma Egeland

1/4 c. vinegar  
 3/4 c. ketchup  
 1 c. vegetable salad oil  
 1/2 c. sugar  
 1 tsp. celery seed

3 cloves garlic  
 1 tsp. prepared mustard  
 Salt and pepper  
 1 T. minced onion

Mix in blender. Refrigerate.

FRUIT SALAD DRESSING

Committee

2 tsp. salt  
 2 tsp. dry mustard  
 2 tsp. paprika  
 2 tsp. celery seed

3/4 c. sugar  
 1/2 c. vinegar  
 2 T. grated onion  
 2 c. salad oil

Continued Next Page.

FRUIT SALAD DRESSING (Continued.)

Put all together in top of double boiler and stir well, feeling with finger to see that mixture gets to less than lukewarm. Beat with rotary beater until thick. Keep in refrigerator. Shake before using.

JELLO RING MOLD

Mathilde Tesdell

1 (3 oz.) box lemon Jello	2 c. boiling water
1 (3 oz.) box pineapple-orange Jello	1 pt. pineapple sherbet
	1 can mandarin oranges

Mix in order given and pour into ring mold. Chill. To serve, turn out on lettuce leaves and serve with or without salad dressing.

LAST MINUTE SALAD

Elizabeth Maland

1 can lemon pie filling	1 c. miniature marshmallows
1 can fruit cocktail (drained)	1 box whipped topping whipped

Mix all ingredients well. Pour into 13x9x2 pan. Refrigerate.

LEMON JELLO VEGETABLE SALAD

Mrs. Paul Saveraid

2 pkg. lemon Jello	3 1/2 c. boiling water
Add:	
2 c. shredded carrots	Dash of salt
2 c. shredded cabbage	1 T. sugar
2 T. vinegar	

LEMONADE SALAD

Mrs. Rodger Thompson

Dissolve 1/4 c. lemonade (mixed as directed with water) and 1 pkg. unflavored gelatin. Add another 1 1/4 c. lemonade and 1 pkg. vanilla pudding. Cook and stir until thick. Chill until partially set. Fold in:

1 can drained mandarin oranges	1/4 c. chopped maraschino cherries
1 can (8 1/4 oz.) crushed pineapple	1 carton whipping cream

Chill and serve.

The fact that silence is golden may explain why there is so little of it.

LIME JELLO SALAD

Mrs. Paul Saveraid

1 pkg. lime Jello                      1 c. boiling water  
 1 c. small marshmallows (add to the Jello and water and let melt). Juice of 1 can pineapple (crushed) and add water to make 1 c. Add to mixture and let stand until nearly set. Add 1 c. cottage cheese and the pineapple. Fold in 1 c. whipped cream, top with nuts.

ORANGE DELIGHT SALAD

Oriett Larson

1 carton cottage cheese              1 container Cool Whip  
 1 (3 oz.) pkg. orange flavored      1 can mandarin oranges (drained)  
 gelatin (dry--do not add water)  
 Mix all ingredients and chill.

ORANGE SALAD

Esta Freeland

1 small pkg. orange Jello              1 c. whipping cream or Dream Whip  
 1 (8 1/2 oz.) can crushed              1 grated carrot (1/3 c.)  
 pineapple                                  1 (3 oz.) pkg. cream cheese  
 Use pineapple juice plus water to make 1 c. liquid. Heat to boiling and add Jello and softened cream cheese. Beat till smooth. Cool. Fold in whipped cream, pineapple and carrots. Mold. Sprinkle a few carrots on top if desired.

ORANGE SHERBET SALAD

Donna Millang, Nancy Sheehy

2 pkgs. orange gelatin                  2 c. liquid  
 1 can mandarin oranges                  1 pt. orange sherbet  
 Bring liquid to boil. Dissolve gelatin, add sherbet and stir until dissolved. Add the oranges, mix and pour into mold. May add 1 small can pineapple (drained) and 1 banana (sliced).

OVERNIGHT LETTUCE SALADMary Brendeland, Sandy Wirtz  
Diane Larson

9x13 pan, layer the following:  
 1 head lettuce (broken to bite size pieces)                      2 c. mayonnaise (should be mayonnaise) spread over top  
 1/2 c. sliced celery                      2 T. sugar (sprinkle over top)  
 1/2 c. chopped green pepper              4 oz. pkg. grated Cheddar cheese  
 Layer of onions (sliced)                  8 slices crisp bacon crumbled or Bacos  
 1 pkg. frozen peas  
 Cover with foil, let set overnight. (Opt. 4 hard cooked eggs slices, may be added.)

PICNIC SALAD

Ruth Ann Larson

- |  |                           |
|--|---------------------------|
| 4 large carrots (sliced<br>and cooked)     | 4 stalks celery (sliced)  |
| 1 (No.2) can green beans<br>(drained)      | 1/2 green pepper in rings |
| 1 (No.2) can yellow wax beans<br>(drained) | 1 medium onion in rings   |

Heat together:

- |                |                      |
|----------------|----------------------|
| 2 c. vinegar   | 1/8 tsp. garlic salt |
| 1 1/2 c. sugar | 1 tsp. salt          |

Pour hot solution over vegetables in a large jar, cool, cover and refrigerate. Will keep 1 week or more.

PINEAPPLE SALAD

Mrs. John Brendeland

- |                |                      |
|----------------|----------------------|
| 1 egg (beaten) | 1 T. cornstarch      |
| 1/2 c. sugar   | 1 c. pineapple juice |
- Boil the above ingredients till thick. Cool and add 1 c. whipped cream. Then add marshmallows, grapes, pineapple, bananas and nuts.

PINEAPPLE LIME JELLO SALAD

Mrs. Noel Larson, Mrs. Herman Fjelland

- |   |                      |
|---|----------------------|
| 1 pkg. lime Jello                         | 1 c. whipping cream  |
| No.2 can crushed pineapple                | 1 box cottage cheese |
| 1 T. sugar                                | Nuts                 |
| 1 pkg. marshmallows (cut in small pieces) |                      |

Take juice of pineapple (enough to make 1 c. add water if necessary). Heat, but don't boil. Add Jello, cool. Mix pineapple, sugar, marshmallows, nuts and cottage cheese. Pour Jello over these ingredients. Fold in whipped cream and chill. For Christmas, add parsley and cherry to look like holly.

RASPBERRY JELLO SALAD

Mrs. Ole Hauge

- |                           |                  |
|---------------------------|------------------|
| 2 pkg. raspberry Jello    | 1 c. applesauce  |
| 2 1/2 c. boiling water    | 1 T. lemon juice |
| 2 pkg. frozen raspberries |                  |

Mix ingredients together and pour in 11x7 in. pan. Cut up 16 marshmallows and mix with 1/2 pt. sour cream. Let stand overnight in refrigerator. Whip and spread over gelatin.

RICE JELLO SALAD

Delores Rittgers

3 c. cold water  
1/2 tsp. salt

1/2 c. regular rice

Put water, salt and rice in heavy pan. Cover partially so as not to boil over. Cook on high heat till steaming then simmer for 20-25 min. until rice is done. Remove from heat and add to cooked rice (do not drain liquid).

1/4 c. sugar  
1 pkg. Jello (red, orange)

Stir until Jello is dissolved. Add 1 small can crushed pineapple or any fruits. Cool and refrigerate until 1 hour before serving. Add 1 1/2 c. whipped cream and whip Jello and whipped cream together with electric mixer. Let stand 1 hour before serving.

SAUERKRAUT SALAD

Harriet Sheldahl

1 pkg. sauerkraut  
1 can bean sprouts

Rinse and drain good. Add 1 1/2 c. cut celery, green pepper cut up and 1 large onion, sliced.

Dressing:

1 c. sugar  
2/3 c. vinegar

1/2 c. salad oil  
1/3 c. water

Mix together and pour over all above. Let stand overnight. Will be good and crisp. Keeps well in refrigerator.

SHELLRONI SALAD (Serves 8-10)

Nadine Johnson

To 1 lb. cooked shellroni, add:

1/2 lb. longhorn cheese diced  
1 med. sized onion (diced)  
6-7 stalks celery (diced)

1 small can pimiento diced  
Salt and pepper to taste

Combine with 3 heaping T. mayonnaise, chill several hours before serving. Diced cooked chicken, turkey, tuna or ham are opt. Add additional ingredients for variation if desired.

SNOW SALAD

Mrs. Ronald Tesdell

1 can white cherries  
1 can pears (cut )

1 can pineapple tidbits

Mix and squeeze lemon juice over these 3 ingredients. Add 1/2 pkg. marshmallow bits. Make a custard of 4 egg yolks, 1/2 c. milk, 2 tsp. sugar. Stir until thick. Cool. Pour over fruit and marshmallow mixture. Whip 1 c. heavy cream and fold in. Chill for several hours before serving.

STRAWBERRY SALAD

Lorraine Sorenson, Gladys Hillebo

2 pkg. strawberry gelatin  
 2 c. boiling water  
 1 large pkg. frozen strawberries  
 1 tall can crushed pineapple  
 2 large ripe bananas  
 1 carton sour cream

Dissolve Jello in boiling water, add strawberries and pineapple with juice and mashed bananas. Pour 1/2 mixture in 8x12 dish. Let set till jellied. Spread sour cream over this and add remaining Jello. Opt. for a larger salad increase to 3 pkgs. Jello and 3 c. water.

STRAWBERRY DESSERT SALAD

Mrs. S. B. Sheldahl

2 boxes strawberry Jello  
 2 c. boiling water  
 1 c. ice water  
 1 (10 oz.) box frozen strawberries  
 1 small can crushed pineapple  
 Chill until it begins to thicken. Add 2-3 sliced bananas and pour into a pretty serving dish. Whip 1/2 pt. whipping cream, slightly sweetened with 1/2 c. powdered sugar and 1/2 tsp. vanilla. Refrigerate until serving time. Garnish with extra berries, drained on paper toweling.

THREE LAYER SALAD

Mrs. Byron Anderson

2 pkgs. lemon Jello dissolved in 1 3/4 c. hot water, cool.  
 When slightly thick add:  
 1 small can crushed pineapple  
 2 bananas (sliced)  
 8 marshmallows (cut)  
 Let set.  
 Dressing:  
 Pineapple juice and water  
 to make 1 c.  
 1/2 c. sugar  
 2 T. flour  
 1 egg  
 2 T. butter  
 2 T. lemon juice  
 Cook until thick. Cool and fold in 1 c. cream, whipped.  
 Put on layer of Jello. Garnish with a cherry on top. Serve on lettuce.

QUICK SALAD

Alice Larson

1 can cherry pie filling  
 (peach or apricot can be used)  
 1 can pineapple tidbits  
 1 can mandarin oranges  
 1 can fruit cocktail (drain the juice off of these)  
 2 c. small marshmallows

Combine and chill several hours in the refrigerator.  
 Serve with Dream Whip or other topping.



# Miscellaneous



" Away Is Good  
Home Is Best "

1875

1876

1877

## QUANTITY COOKING

### FOOD QUANTITIES FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings taken from "Planning food for Institutions", a USDA handbook:

FOOD:	25 servings:	50 servings:	100 servings:
<b>SANDWICHES:</b>			
Bread	50 slices or 3 (1 lb.) loaves	100 slices or 6 (1 lb.) loaves	200 slices or 12 (1 lb.) loaves
Butter	1/2 lb.	3/4 to 1 lb.	1 1/2 lb.
Mayonnaise	1 c.	2-3 c.	4-6 c.
Mixed filling (meat, eggs, fish)	1 1/2 qt.	2 1/2-3 qt.	5-6 qt.
Mixed filling (sweet-fruit)	1 qt.	1 3/4-2 qt.	2 1/2-4 qt.
Lettuce	1 1/2 heads	2 1/2-3 heads	5-6 heads
<b>MEAT, POULTRY OR FISH:</b>			
Wieners	6 1/2 lb.	13 lb.	25 lb.
Hamburger	9 lb.	18 lb.	35 lb.
Ham (bone in)	14 lb.	28 lb.	55 lb.
Turkey or Chicken	13 lb.	25-35 lb.	50-75 lb.
Fish, large whole (round)	13 lb.	25 lb.	50 lb.
Fish, fillets or steaks	7 1/2 lb.	15 lb.	30 lb.
<b>SALADS, CASSEROLES:</b>			
Potato salad	4 1/4 qt.	2 1/4 gal.	4 1/2 gal.
Scalloped potatoes	4 1/2 qt. or 1 (12x20 in. pan)	8 1/2 qt.	17 qt.
Spaghetti	1 1/4 gal.	2 1/2 gal.	5 gal.
Baked beans	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Jello salad	3/4 gal.	1 1/4 gal.	2 1/2 gal.

FOOD QUANTITIES FOR SERVING 25, 50 and 100 PERSONS AT PICNIC  
(Continued.)

FOOD:	25 servings:	50 Servings:	100 servings:
<b>ICE CREAM:</b>			
Brick	3 1/4 qt.	6 1/2 qt.	12 1/2 qt.
Bulk	2 1/4 qt.	4 1/2 qt. or 1 1/4 gal.	9 qt. or 2 1/2 gal.
<b>BEVERAGES:</b>			
Coffee	1/2 lb. and 1 1/2 gal. water	1 lb. and 3 gal. water	2 lb. and 6 gal. water
Tea	1/12 lb. and 1 1/2 gal. water	1/6 lb. and 3 gal. water	1/3 lb. and 6 gal. water
Lemonade	10-15 lemons, 1 1/2 gal. water	20-30 lemons, 3 gal. water	40-60 lemons, 6 gal. water
<b>DESSERTS:</b>			
Watermelon	37 1/2 lb.	75 lb.	150 lb.
Cake	1 (10x12 in.) sheet cake 1 1/2 (10 in.) layer cakes	1 (12x20 in.) sheet cake 3 (10 in.) layer cakes	2 (12x20 in.) sheet cakes 6 (10 in.) layer cakes
Whipping cream	3/4 pt.	1 1/2-2 pt.	3 pt.



BEET PICKLES

Mrs. Josie Johnson

1/2 c. vinegar	1/2 tsp. cinnamon
1/2 c. water	1/2 tsp. cloves
1/2 c. sugar	2 c. beets
1/4 tsp. salt	

Bring the sliced beets to a boil in the syrup with the spices (if desired) in a cheesecloth bag. Put in sterilized jars and seal.

CHUNK PICKLES

Mrs. Darrel Snider

Use 2 gal. cucumbers, cut up. Let stand for 1 week in brine made of 2 c. salt and 1 gal. boiling water. On 8th day drain and pour 1 gal. boiling water over them. Let stand until next day and drain. On 9th day, pour 1 gal. boiling water with 1 T. powdered alum over pickles. On 10th day, drain and pour on 1 gal. boiling water. On 11th day, drain and place in clean jars and pour over the following syrup which has been boiled:

5 c. vinegar	1/2 oz. celery seed
6 c. sugar	1 doz. whole cloves
1 oz. stick cinnamon	1 tsp. ginger

Boil sugar, vinegar and spices in a cloth bag. On 12th, 13th and 14th days, drain off syrup and add 1 1/2 c. sugar. Heat and pour on pickles and seal.

DILL PICKLES

Committee

2 qts. water	1 tsp. alum
1 qt. vinegar	2 T. sugar
1 c. salt	If desired add garlic

Bring to a boil and pour over cucumbers that have been packed in jars and put a dill on top and seal while hot.

LIME PICKLES

Mrs. Bertha Christopher

7 lbs. or 1 gal. sliced cucumbers-1 c. lime to 1 gal. cold water  
Make enough lime water to cover cucumbers. Let stand 24 hours, wash well in cold water, let stand 4 hours to drain.

2 qts. vinegar	3 T. salt
9 c. sugar	

Pour this mixture over cucumbers, let stand overnight. Next morning boil pickles, add vinegar mixture 35 min. Add 1 tsp. celery seed, 1 tsp. mixed pickling spices to each qt. Seal while hot. Spices may be tied in bag in vinegar mixture. If so use 4 tsp. mixed pickling spices, 4 tsp. celery seed.

REFRIGERATED PICKLES

Harriet Sheldahl

4 c. sugar	1 1/3 tsp. turmeric
4 c. vinegar	1 1/3 tsp. mustard seed
1/2 c. pickle salt	

In glass jar stir cucumbers (not too thin) alternate with layers of sliced onions. Pour uncooked syrup over pickles and refrigerate. Turn jar upside down occasionally.

SPICED WATERMELON RIND

Mrs. Walter Olson

3 lbs. white portion of watermelon (cubed)	1 T. whole cloves
5 c. sugar	1 T. whole cinnamon
2 c. cider vinegar	1 T. whole allspice
1 c. cold water	1 lemon (sliced)

Let watermelon stand in salted water to cover overnight. (2 T. salt to 1 qt. fresh water) drain, cover with fresh cold water. Cook until tender. Drain. Combine sugar, cider vinegar and 1 c. cold water. Tie in a bag the cloves, allspice, cinnamon and lemon slices. Add to syrup. Boil 5 min. Add watermelon and cook until transparent, about 45 min. Pack in hot sterilized jars. Yield 1 qt.

SWEET SOUR DILL CHUNKS

Mathilde Tesdell

Med. or dill size cucumbers	1/2 c. salt
Onion slices (white)	1 qt. cider vinegar
2 celery stalks (quartered)	2 c. water
8 heads fresh dill	*1 box Tone's dill mixture
4 c. sugar	

Wash freshly picked cucumbers and cut in 1 in. chunks or in quarters, enough to fill 4 sterilized quart jars. To each jar add 3-4 slices onion, 2 pieces celery and 2 heads dill. Dissolve sugar and salt in vinegar and water, bring to a boil. Pour, while still hot, over cucumbers in each jar to cover. Seal at once. Store in cool places. For best flavor, do not use for 30 days.

Variation- slice cucumbers 1/4 in. thick, just right to tuck in hamburgers.

\*Tone's dill mixture may be substituted for fresh dill.

RHUBARB PINEAPPLE CONSERVE

Mrs. Rudy Larson

4 c. rhubarb (cut fine)	2 T. lemon juice
4 c. sugar	2/3 c. drained crushed pineapple
2 T. grated orange rind	Few grains salt
3/4 c. orange juice	1 c. nutmeats
1 T. grated lemon rind	

Combine ingredients except nuts. Heat slowly until sugar is dissolved. Boil rapidly until it is thick and clear. Stir frequently (about 20 min.) add nuts. Pour boiling hot into hot sterilized jars or jelly glasses, seal or cover with paraffin.

PINEAPPLE RHUBARB JAM

Ellen Snider, Mrs. Carl Hillebo

5 c. ruby red rhubarb, cut in 1/2 in. pieces) frozen	1 c. drained crushed pineapple
rhubarb may be used	4 c. sugar
	1 pkg. strawberry gelatin

Combine rhubarb, pineapple and sugar in preserving kettle. Place over low heat and stir gently until sugar dissolves. Cook over med. heat until clear and thick (about 10-12 min.) remove from heat, add gelatin. Pour into sterile glasses, paraffin and seal at once. Makes 3 1/2 pints.

CHRISTMAS PUNCH

Mrs. Emma Hildreth

2 qts. cranberry juice	1 1/2 c. lemon juice
2 c. sugar	1 qt. ginger ale
1 qt. orange juice	1 qt. pineapple sherbet
2 c. pineapple juice	

Add sugar to cranberry juice. Combine with fruit juices and ginger ale. Place small scoop of sherbet in each punch cup and fill with punch. Serves 25.

GOLDEN SHERBET PUNCH

Ellen Snider

4 c. sugar	2 (6 oz.) cans each frozen limeade concentrate (or juice concentrate) and pineapple juice concentrate
4 c. boiling water	
1 (6 oz.) can frozen lemonade concentrate	4 large bottles ginger ale chilled
2 (12 oz.) cans apricot nectar (chilled)	2 qts. lemon sherbet

Combine sugar, boiling water. Stir to dissolve sugar. Cool and chill. Add lemonade, apricot nectar and concentrates. Pour ginger ale down side of bowl. Top with scoops of sherbet. Serves 50.

PUNCH

Lorraine Sorenson

1 can frozen orange juice      2 c. sugar  
 1 can frozen lemonade      3 qts. water  
 2 pkg. cherry Kool Aid  
 Mix and just before serving, add 1 qt. gingerale.

RED PUNCH

Nadine Johnson

1 pkg. cherry Jello (dissolved      1 qt. cranberry juice cocktail  
 in 1 c. boiling water)      1 pt. plus 12 oz. ginger ale  
 1 (6 oz.) can frozen lemonade      3 c. cold water  
 Add the ginger ale and ice just before serving.

SPARKLING FRUIT PUNCH

Mrs. Osmond Sheldahl

6 oz. can frozen lemonade      2 (46 oz.) cans fruit punch or  
 6 oz. can frozen orange juice      1 pkg. cherry flavored drink mix  
 6 oz. can frozen pineapple juice      2 qt. bottles ginger ale  
 2 qts. water      1 qt. bottle soda  
 Combine first 5 ingredients. Add ginger ale and soda last.  
 Sugar to taste. Garnish with fresh fruit. Makes 50-4 oz. cups.

ELLEN'S FROZEN FRUIT SLUSH

Mrs. Darrell Snider

Dissolve:

1 c. sugar      2 1/2 c. water

Add:

1 can crushed pineapple      1 (6 oz.) can lemonade  
 (any size)      1 (6 oz.) can orange juice  
 1 can tidbits (any size)      3-4 bananas  
 2 boxes frozen strawberries  
 or 1 qt. fresh  
 Freeze in pints.

BOHEMIAN TEA

Janice Larson

1 tsp. ground cinnamon      2 T. orange Pekoe tea  
 1 1/2 tsp. cloves      1 large can (12 oz.) frozen  
 6 qts. boiling water      orange juice  
 2 1/2-2 3/4 c. sugar      1 (6 oz.) can frozen lemon juice  
 Add spice and tea in a muslin bag. Sugar and juices in  
 water.

RUSSIAN TEA

Marilyn Saveraid

1/2 c. instant tea	2 small envelopes (1 qt.)
2 1/2 c. sugar	lemonade with sugar (Wyler)
2 c. Tang (small jar)	2 tsp. cloves
2 tsp. cinnamon	

RUSSIAN TEA

Ruth E. Guntau

2 c. Tang	1 pkg. Wyler's orangeade mix
1/2 c. instant tea	(3 oz. pkg.)
1 pkg. Wyler's lemonade mix	1 T. cinnamon
(3 oz. pkg.)	1/2 tsp. ground cloves

Mix it good and use 1 heaping tsp. per cup of hot water.

SUMMER DRINK

Mrs. Lawrence Nelson

1 qt. ginger ale	3/4 c. sugar
4 lemons	1 can orangeade

INSTANT HOT CHOCOLATE MIX

Alvina Larson

1 (8 qt.) size box non-fat dry milk	1 (6 oz.) jar powdered coffee cream mix
1/4-1 c. powdered sugar (as desired)	1 lb. can instant chocolate mix (not cocoa)

Mix all ingredients together well. Store in air-tight container. For 1 c. add 2/3 c. boiling water to 1/3 c. of the mix.

TOMATO SOUP

Mrs. Orval Elliott

1 peck tomatoes	6 med. onions
1 bunch celery	

Cook together. Press through colander, and put back on burner. Add:

1 c. sugar	1 tsp. pepper
1/4 c. salt	

Bring to a boil and add:

1 c. melted butter	1 c. flour (mixed together)
--------------------	-----------------------------

Put in hot sterilized jars and seal.

MAPLE SYRUP

Janis Brendeland

1 c. white sugar                      1 c. water  
 1 c. white syrup                    1 tsp. maple flavoring  
 Boil 3 minutes.

WHITE SAUCE MIX

Alvina Larson

1 c. flour                              2 1/2 c. powdered milk  
 1 c. margarine                        3 tsp. salt  
 Blend until creamy. When needed add 1/2 c. mixture to  
 1 c. boiling water. Store in air-tight container in refrigerator.

CHEESE BALL

Mrs. LaVerne Fausch

2 large pkgs. cream cheese        6 green onions (chopped)  
 (softened)                            2 T. mayonnaise  
 2 (4 oz.) pkgs. dried beef        2 T. milk  
 (cut into small pieces)          Dash of Worcestershire sauce  
 Mix all ingredients well. Shape in one large ball or  
 two small balls. Roll in chopped walnuts. Chill. Serve with  
 assorted crackers.

CHEESE LOG

Lorraine Amlund

1/2 lb. Cheddar cheese              1 small pkg. cream cheese  
 1 lb. Velveeta cheese                (3 oz. room temperature)  
 1 c. nuts (put nuts in blender)    1/2 tsp. garlic (minced)  
 Mix ingredients together with hands. Shape into large  
 rolls and roll in chili powder. Freezes well.

HAM BALLS

Helen Kepler

2 lbs. ground ham                    2 eggs (well beaten)  
 2 lbs. ground lean pork            1 1/2 c. milk  
 2 c. oatmeal (quick)  
 Combine all above ingredients together, mix well. Form  
 into balls (1/2 c. each). Place in baking pan and bake at  
 350°. When grease forms in pan, pour off. Bake about 1 hour  
 15 min. Half hour before done, pour the following sauce over  
 the balls and return to the oven.

Sauce:

1 can tomato soup                    1/2 c. vinegar  
 1 1/2 c. brown sugar                1 tsp. dry mustard

BLUE CHEESE DIP OR DRESSING

Nora Barnes

2 c. mayonnaise  
 1 pkg. sour cream  
 Juice of 1 lemon  
 1 small onion (grated)  
 8 oz. blue cheese

Crumble cheese and mix together.

CRAB MEAT DIP

Nora Barnes

1 large cream cheese (12 oz.)  
 3 T. mayonnaise  
 1 can flaked crab meat  
 2 T. grated onion  
 1 tsp. Worcestershire sauce  
 1 tsp. garlic salt

Mix all together.

DILL DIP

Arlene Bates

1/3 c. mayonnaise  
 1 c. sour cream  
 3/4 T. minced parsley  
 3/4 T. onion salt  
 1 tsp. dill seed  
 1 tsp. Accent  
 1 tsp. season salt

Good with carrot and celery sticks and cauliflower.

SALAD DRESSING OR DIP

Nora Barnes

Dip for carrots, turnips (raw), celery, cauliflower, cherry tomatoes, potato chips or crackers.

1 pt. Hellmanns mayonnaise  
 2 T. capers (mashed with fork)  
 Garlic salt to taste  
 1 pinch curry powder (more if desired)  
 Cracked pepper  
 M.S.G. (several sprinkles)

Thin above mixture with one of the following:

2 T. consomme  
 1 T. lemon juice or  
 Lots of paprika  
 (sufficient to pinken it)  
 A pinch of salt  
 1 bouillon cube dissolved  
 in 2 T. boiling water

Honor the Lord with thy substance, and with the first fruits of all thine increase. So shall thy barns be filled with plenty, and thy presses shall burst out with new wine.

Proverbs 3:9-10

GRANOLA

Alvina Larson

4-5 c. oatmeal	1/2 c. nuts (sunflower, almonds or walnuts)
1 c. wheat flakes	1 c. dried milk solids
1 c. dried fruit (raisins, dates or apricots- separate or in combination)	1 c. salad oil
	1 c. honey

You may also want to add coconut.

Mix all ingredients, spread on cookie sheets or brownie pans and toast in a moderate oven. When cool store in covered containers. (You may also want to add coconut.)

GRANOLA

Judy Lyon

6 c. rolled oats (old- fashioned)	1/2 c. cooking oil
1 c. shredded coconut	1/2 c. honey
1 c. wheat germ	1/2 c. water
1/2 c. shelled sunflower seeds	1 1/2 tsp. salt
3/4 c. nuts	1 1/2 tsp. vanilla
	1 c. raisins

In large bowl mix first 5 ingredients. Mix together oil, honey, water, salt and vanilla. Pour over oatmeal mixture, stir well to coat. Spread oatmeal mixture on 2 greased baking sheets. Bake in 350° oven for 30 min. Stir often. Cool thoroughly and add raisins (or dried fruit). Store in air-tight container till ready to serve.

PANCAKES

Mrs. Osmond Sheldahl

2 c. flour	2 eggs (separated)
1 tsp. salt	1 1/3 c. milk
1 T. baking powder	3 T. melted butter

Sift dry ingredients, beat yolks until light. Add milk and pour into a hollow center of dry ingredients. Add butter and beat until light and smooth. Just before baking, fold in stiffly beaten egg whites.

WAFFLES

Mrs. Noel Larson

2 c. flour	2 eggs (separated)
1 tsp. salt	1 3/4 c. milk
1 T. sugar	3 T. melted butter
4 tsp. baking powder	

Continued Next Page.

WAFFLES (Continued.)

Sift dry ingredients. Beat yolks until light. Add milk and pour into hollow in center of dry ingredients. Add butter and beat until light and smooth. Just before baking, fold in stiffly beaten egg whites.

BUTTERSCOTCH SAUCE

Mrs. Emma Hildreth

1 c. light brown sugar	1/8 tsp. salt
1/4 c. white sugar	2 c. white corn syrup
1 T. hot water	1 c. thick sour cream

Mix sugar, hot water, salt and syrup in saucepan, bring to boil stirring constantly, then cook without stirring to soft ball stage. Cool slightly and add the sour cream. Beat cream in rapidly before it has time to curdle. Serve on ice cream.

CHOCOLATE SAUCE

Mrs. Irvin Anderson

1 c. sugar	1 c. water
1/4 c. cocoa	2 T. butter
1 1/2 T. cornstarch	1/2 tsp. vanilla
1/8 tsp. salt	

Mix the dry ingredients and stir in the water. Boil until the sauce thickens, stirring constantly. Remove from heat and add vanilla and butter. Serve hot or cold.

DELICIOUS HOT FUDGE SAUCE

Mrs. Orval Elliott

1/2 c. butter	1/2 tsp. salt
4 sq. chocolate	14 1/2 oz. can evaporated milk
3 c. white sugar	

Melt butter in double boiler, add chocolate, sugar slowly about 4 T. at a time, add salt and slowly stir in milk. Makes 1 qt. sauce.

COOKED PLAY DOUGH

Oriett Larson

Bring to a boil 1 1/2 c. water and 1/2 c. salt. Remove from heat, add- 1 T. salad oil, 2 T. alum and food coloring, if desired. Quickly mix 2 c. flour. Allow to cool until it can be handled. Knead until play dough consistency (10-15 min.) Needs no refrigeration. Store in tightly covered container. If it begins to dry lay wrung out paper towel on play dough in container. Will last up to 3 months.

SUGAR PASTE

Oriett Larson

1 c. sugar                      1 tsp. alum powder  
1 c. flour                        1 qt. water

Mix and cook in double boiler, stirring constantly until thick. Remove from heat. Stir in a few drops of oil of cloves. Store in covered jar.

HOMEMADE SOAP

Mrs. Dorothy Ness

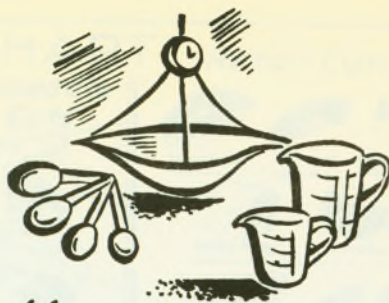
1 qt. rain water                      1 can lye

Mix, let it get cold. Add 1/4 c. ammonia, 1/2 c. more soft water and 1/2 c. Boraxo, 1 T. salt and 1 T. sugar. Mix together. Then add 5 lbs. lard or 10 c. lard. Mix and let stand till cold. Cut.

• • • • •

ADDITIONAL RECIPES

# Weights



# and Measures

## Standard Abbreviations

t. — teaspoon  
T. — tablespoon  
c. — cup  
f.g. — few grains  
pt. — pint  
qt. — quart

d.b. — double boiler  
B.P. — baking powder  
oz. — ounce  
lb. — pound  
pk. — peck  
bu. — bushel

## Guide to Weights and Measures

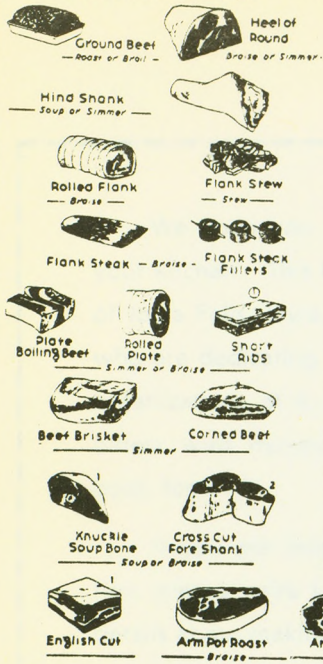
1 teaspoon=60 drops	1 pound=16 ounces
3 teaspoons=1 tablespoon	1 cup= $\frac{1}{2}$ pint
2 tablespoons=1 fluid ounce	2 cups=1 pint
4 tablespoons= $\frac{1}{4}$ cup	4 cups=1 quart
$5\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup	4 quarts=1 gallon
8 tablespoons= $\frac{1}{2}$ cup	8 quarts=1 peck
16 tablespoons=1 cup	4 pecks=1 bushel

## Substitutions and Equivalents

2 tablespoons of fat=1 ounce  
1 cup of fat= $\frac{1}{2}$  pound  
1 pound of butter=2 cups  
1 cup of hydrogenated fat plus  $\frac{1}{2}$  t. salt=1 cup butter  
2 cups sugar=1 pound  
 $2\frac{1}{2}$  cups packed brown sugar=1 pound  
 $1\frac{1}{3}$  cups packed brown sugar=1 cup of granulated sugar  
 $3\frac{1}{2}$  cups of powdered sugar=1 pound  
4 cups sifted all purpose flour=1 pound  
 $4\frac{1}{2}$  cups sifted cake flour=1 pound  
1 ounce bitter chocolate=1 square  
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate  
1 cup egg whites=8 to 10 whites  
1 cup egg yolks=12 to 14 yolks  
16 marshmallows= $\frac{1}{4}$  pound  
1 tablespoon cornstarch=2 tablespoons flour for thickening  
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk  
10 graham crackers=1 cup fine crumbs  
1 cup whipping cream=2 cups whipped  
1 cup evaporated milk=3 cups whipped  
1 lemon=3 to 4 tablespoons juice  
1 orange=6 to 8 tablespoons juice  
1 cup uncooked rice=3 to 4 cups cooked rice

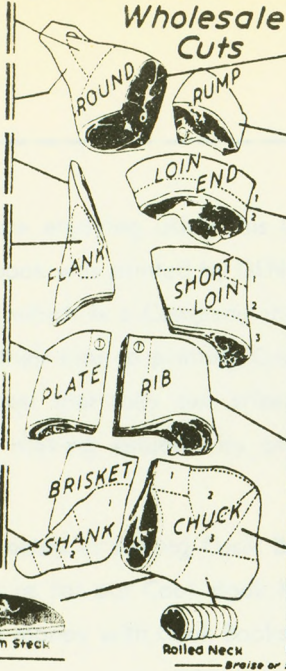


### Retail Cuts



## BEEF CHART

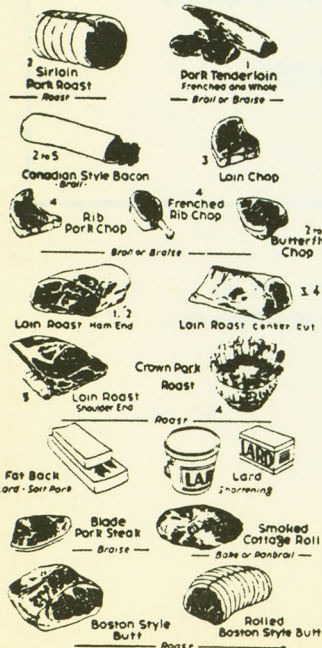
### Wholesale Cuts



### Retail Cuts

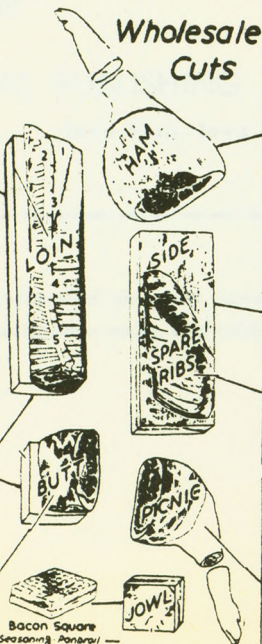


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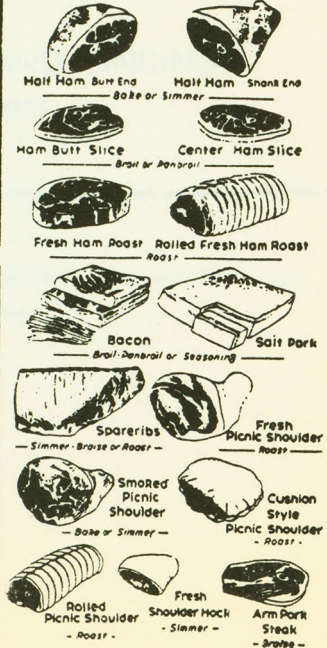


## PORK CHART

### Wholesale Cuts



### Retail Cuts



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