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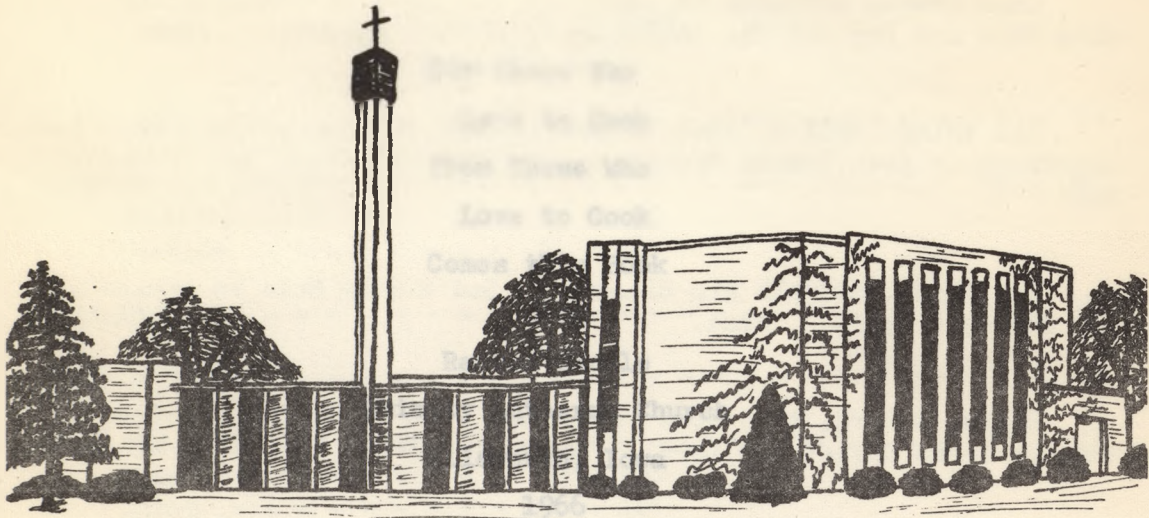
PREPARED BY

Rachel Circle

Trinity Lutheran Church

Ellsworth, Iowa

1966



TRINITY LUTHERAN CHURCH
 Ellsworth, Iowa

"As therefore you received Christ Jesus, the Lord, so live in him, rooted and built up in him and established in the faith, just as you were taught, abounding in thanksgiving." Colossians 2:6,7

A little leaven of prayer,
 A little bit of sunshine gold
 Dissolved in the morning air;
 Add to your meal some warmth
 And a thought of him and
 Blessed beyond being a man and
 A BRINGER OF BREAD AND WINE
 For you are the people of love
 And the people of the spirit
 And the people of the old and new
 Complete a well spent day.



TRINITY LUTHERAN CHURCH
 ELIZABETH, IOWA

"As therefore you received Christ Jesus, the Lord, so live in
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 as you were taught, abounding in thanksgiving." Colossians 2:6, 7

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 1966

For Those Who

Love to Cook

From Those Who

Love to Cook

Comes this Book

from

Rachel Circle

Trinity Lutheran Church

Ellsworth, Iowa

1966

The members of Rachel Circle are sincerely grateful to all the ladies who so generously shared their recipes in order to make possible the publication of this book.

Recipe for a Day

- Take a dash of cold water
- And a little leaven of prayer,
- A little bit of sunshine gold
- Dissolved in the morning air;
- Add to your meal some merriment
- And a thought of kith and kin;
- And then as a prime ingredient,
- A plenty of work thrown in;
- But spice it all with the essence of love
- And a little whiff of play,
- And a wise old book and a glance above
- Complete a well spent day.

SOME TABLE GRACES

Lord Jesus, continue to bless us, and make us thankful for this food and for all Thy past and present blessings. Amen.

All things come of Thee, O Lord, and for these and all Thy blessings we give hearty thanks in the name of Christ our Redeemer. Amen.

For these, and all His blessings, God's Holy Name be praised, for Christ's sake. Amen.

Bless, O Lord, this food to our use, and us to Thy service; through Jesus Christ our Lord. Amen.

O Merciful Jesus, we do thank Thee for this meal we are about to receive. Grant it as a blessing to everyone at this table, we ask in Thine Own Name. Amen.

Lord Jesus, continue to bless us, and to make us thankful for this food and for all Thy past and present blessings. Amen.

Father we thank Thee for this food,
For all the blessings Thou dost give.
Strengthen our bodies and our souls,
And let us for Thy service live. Amen.

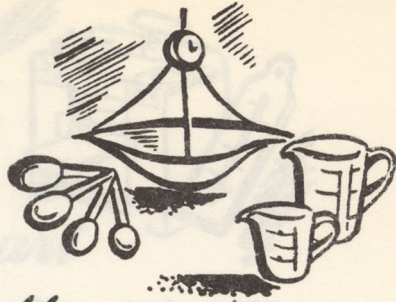
We thank Thee, Lord, for noontide rest and these tokens of Thy loving care. Be with us in all that we have yet to do. Amen.

Dear Saviour, be our guest today in all we do or say, bless Thou the food that is set before us, and may Thy loving care watch over us. Amen.

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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

3 teaspoons = 1 tablespoon

2 tablespoons = 1 fluid ounce

4 tablespoons = $\frac{1}{4}$ cup

$5\frac{1}{3}$ tablespoons = $\frac{1}{3}$ cup

8 tablespoons = $\frac{1}{2}$ cup

16 tablespoons = 1 cup

1 pound = 16 ounces

1 cup = $\frac{1}{2}$ pint

2 cups = 1 pint

4 cups = 1 quart

4 quarts = 1 gallon

8 quarts = 1 peck

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

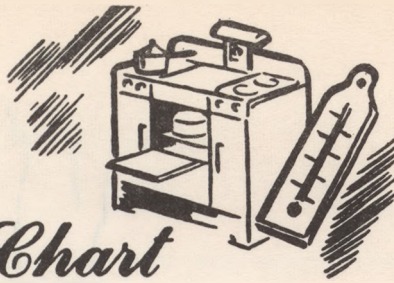
1 lemon = 3 to 4 tablespoons juice

1 orange = 6 to 8 tablespoons juice

1 cup uncooked rice = 3 to 4 cups cooked rice

General

Oven Chart



General Oven Chart

Very Slow Oven	— 250° to 300°F.
Slow Oven	— 300° to 325°F.
Moderate Oven	— 325° to 375°F.
Med. Hot Oven	— 375° to 400°F.
Hot Oven	— 400° to 450°F.
Very Hot Oven	— 450° to 500°F.

Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

Cookies

Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

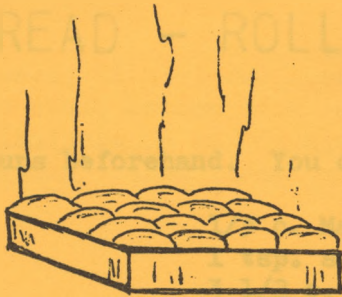
Pastry

Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F. Rare 18 — 20 min. per lb. Medium 22 — 25 min. per lb. Well done — 30 min. per lb.
Chicken	325°F. - 350°F. 30 min. per lb.
Duck	325°F. - 350°F. 25 min. per lb.
Fish Fillets	500°F. 15 - 20 min.
Goose	325°F. - 350°F. 30 min. per lb.
Ham	350°F. 20 - 30 min. per lb.
Lamb	300°F. - 350°F. 35 min. per lb.
Meat loaf	375°F. 60 min. for 2 lb. loaf
Pork Roast	350°F. 30 min. per lb.
Turkey	250°F. - 325°F. 15 - 25 min. per lb.
Veal Roast	300°F. 30 min. per lb.
Venison	350°F. 20 - 25 min. per lb.

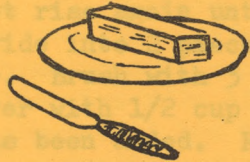
BREAD ROLLS



BREAD

and

ROLLS



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BREAD - ROLLS

HOT ROLLS

Mrs. Dean Hetland

Make about 3 hours beforehand. You can serve them from the oven.

1 c. warm water	1/3 c. Mazola oil
1 pkg. dry yeast	1 tsp. salt
1/3 c. sugar	3 1/2 c. flour

Dissolve yeast in warm water; add other ingredients. Let rise 1 hour. Make into rolls and let rise again. Bake at 450° 8-10 minutes. These rolls are good at all times. I usually double this recipe. This recipe gives you 15 rolls, depending on size you make them.

PLAIN OLD-FASHIONED BUNS

Mrs. Sigvald Holt

3 c. milk (or part water)	2/3 c. shortening (butter or margarine)
3/4 c. sugar	
1 T. salt	

Combine in a saucepan and heat to lukewarm. 2 cakes yeast dissolved in 1/2 cup warm water. Add flour enough to make a nice bun dough. Let rise once. Punch down. Form into buns or dinner rolls. Let rise until light and bake at 350-375° 15-20 minutes.

ORANGE ROLLS

Mrs. Lester Iverson

1 pkg. active dry yeast	1/4 c. lukewarm water
1/4 c. sugar	1/4 c. shortening
1 tsp. salt	3/4 c. milk (scalded)
1 egg	3 1/2 c. flour

Dissolve yeast in lukewarm water. In a mixing bowl, combine sugar, shortening and salt. Stir in scalded milk and cool to lukewarm. Add softened yeast, eggs and 2 cups flour. Beat well. Add remainder of flour. Turn onto a lightly floured board and knead until smooth. Place in a greased bowl. Let rise until double in bulk - about 1 1/2 hours. Punch down and let rise again until almost double in bulk - about 3/4 hour. Divide into 2 pieces and roll each piece into a 16 x 8-inch rectangle. Brush with 3 tablespoons of softened butter or margarine. Cover with 1/2 cup sugar to which 2 tablespoons of grated orange peel has been added. Roll

Continued Next Page.

ORANGE ROLLS (Continued).

beginning with the long side. Cut into 12 pieces. Place cut side down in muffin pans. Repeat with second piece of dough. Cover and let rise until double in bulk (30 to 40 minutes). Bake in a moderate oven (375°) 15 minutes or until done. Remove from pan while warm.

ROLLS

Mrs. Milo Knutson

2 c. warm water (110-115°)	1/4 c. shortening (soft)
2 pkg. dry yeast	1 egg
1/2 c. sugar	6 1/2-7 c. flour (sifted)
2 tsp. salt	

Dissolve yeast in warm water. Add other ingredients, mixing well after each addition. Put in greased bowl. Cover with damp cloth. Refrigerate overnight or until raised. Punch down; form bread loaves or rolls. Let rise 1-1 1/2 hours. Bake at 400° 12-15 minutes.

REFRIGERATOR ROLLS

Mrs. Ella Lindebak

1 cake compressed yeast	1 c. milk (scalded) (cooled to lukewarm)
1/4 c. sugar	
1/2 tsp. salt	2 egg yolks <u>or</u> 1 whole egg
1/3 c. shortening (melted)	

Crumble yeast into a bowl. Add milk slowly and stir until dissolved. Add sugar, salt and beaten egg. Add half of flour. Mix well and add the melted shortening, then enough flour to make a soft dough. Put on floured board and knead until dough is smooth and elastic. Put into a greased bowl. Let rise until double in bulk. Shape into rolls; let rise and bake.

MOTHER'S BEST ROLLS

Mrs. Roger Hudgins

2 c. milk	2 pkg. yeast
3/4 c. water	1 tsp. sugar
4 eggs (beaten)	1/2 c. sugar
1 tsp. salt	3/4 c. butter
11 c. flour (approximately)	

Scald milk and cool until lukewarm. Dissolve yeast in 3/4 cup water and add 1 teaspoon sugar. Add the yeast mixture to the milk. Add other ingredients. Knead and allow to rise until double; knead down and let rise again. Shape into desired rolls; let rise and bake at 400° until browned.

BREAKFAST ROLL CARAMEL TOPPING

Mrs. Hubert Hill

1 c. brown sugar
 1/4 c. water
 Pecans

1/4 c. butter
 2 T. white corn syrup

Heat together slowly. Cool and spread over bottom of pan. Sprinkle pecans. Bake 15-20 minutes at 375°.

SWEET ROLL DOUGH

Mrs. Raymond Danielson

3/4 c. milk
 1/2 c. sugar
 2 tsp. salt
 1/2 c. butter or margarine

1/2 c. warm water
 2 pkg. dry yeast
 2 eggs (beaten)
 4 1/4 c. flour (unsifted)

Heat milk just until bubbles form. Add sugar, salt and butter; stir to dissolve. Cool to lukewarm. Pour warm water into large, warm bowl. Sprinkle the yeast over water and stir to dissolve. With wooden spoon stir in milk mixture, beaten eggs and 2 cups flour; beat until smooth, about 2 minutes. Gradually add rest of flour, beating until dough is stiff, smooth and cleans side of bowl. Turn into large, greased bowl. Brush with soft butter. Cover with foil; refrigerate 2 hours. Dough will rise to top. May be refrigerated up to 3 days. To use; cut off amount needed; refrigerate the remainder. Shape and bake as desired. Makes 2 dozen rolls. Bake at 350° 20-25 minutes.

CINNAMON LOAF

Arlene Skartvedt

1/4 c. shortening (melted)
 1/4 c. sugar
 1 tsp. salt
 1 egg

1 c. milk
 3 1/2 c. flour
 1 cake yeast
 1/4 c. lukewarm water

Dissolve yeast in lukewarm water; stir together cool, melted shortening, sugar and salt. Scald milk and cool. Add yeast and other ingredients. Mix alternately flour and cooled milk. Let rise until double in size. Knead down and let rest 10 minutes. Roll out and brush with milk, 1/4 cup sugar and 1 1/2 teaspoons cinnamon. Roll into loaf; place in bread pan; let rise. When ready to bake brush lightly with melted butter and sugar. Bake in 350° oven.

Prayer is a correspondence fixed with heaven.

BRAN BREAD

Mrs. Ray Thompson, Sr.

1/2 c. brown sugar	1 egg
2 c. milk	2 pkg. yeast dissolved in
1 tsp. salt	1/4 c. water
1/2 c. shortening	1/2 c. molasses
1 c. all-bran	6 c. flour

Scald milk; add brown sugar, salt, shortening and molasses and all-bran. Let set until yeast is ready. Let rise and punch down. Let rise again and make into 2 large or 3 small loaves. Bake at 350° 45 minutes or until, when tapped on top, the loaf sounds hollow.

WHOLE WHEAT BREAD

Mrs. Jesse Johnson

1 c. rye graham	1 c. wheat flakes
2 c. milk (scalded)	2 T. shortening
1/2 c. brown sugar	1 T. salt
1/4 c. molasses	

Pour scalded milk over the rye graham and wheat flakes. Mix the ingredients and let stand until lukewarm. Add 1 beaten egg and 2 packages of yeast which have been dissolved in lukewarm water. Now add 4 1/2 cups of flour. Knead; let rise. Knead down and let rise again. Bake at 350° 1 hour.

SWEDISH RYE BREAD

Mrs. C. A. Johnson

2 cakes compressed yeast	6 c. white flour
4 c. lukewarm water	6 c. rye flour
1/4 c. brown sugar	4 T. lard (melted)
1/4 c. white sugar	2/3 c. dark molasses
2 T. salt	

Crumble yeast and add water, sugar and salt. Let stand until dissolved. Mix in 4 cups of flour until smooth and elastic (white and rye flour should be mixed). Batter will fall from spoon in sheets. Mix in molasses and hot melted lard. Add remainder of flour gradually. Knead until smooth and elastic (about 15 minutes). Put in greased bowl and cover. Let rise until double in bulk (about 2 hours) at room temperature. Knead down and let rise again until double in bulk (about 1 hour). Form into loaves; place in pans and let rise. Bake in 350° oven 45 minutes to 1 hour. This recipe makes 4 loaves.

GRAHAM BREAD

Mrs. Willard Hanson

1 pkg. yeast	1/4 c. dark molasses
1/2 c. warm water	2 c. milk (scalded)
2 T. shortening	2 c. rye graham flour, <u>or</u> whole wheat flour
1/2 c. brown sugar	1 egg (beaten)
1 T. salt	
4 1/2 c. all purpose flour (sifted)	

Dissolve yeast in warm water. In large mixing bowl, combine shortening, brown sugar, salt, molasses, scalded milk and whole wheat flour. Mix well. Let cool; stir in egg and yeast. Add all purpose flour to make a stiff dough. Let rise twice. Bake at 350° 1 hour. Makes 2 loaves.

FRENCH BREAD

Mrs. Mons Teig

1 pkg. dry yeast	1 1/2 tsp. salt
1 1/2 c. very warm water	1 T. shortening (soft)
1 T. sugar	4 c. flour (sifted)

Sprinkle yeast in 1/2 cup warm water; stir until dissolved. In a large bowl, dissolve sugar and salt in remaining cup of water. Add shortening and yeast mixture; mix well. Add flour and mix well. Work through dough with spoon at 10-minute intervals 5 times. Turn dough onto lightly floured board and divide in half. Shape into 2 loaves. Cover and let rest 10 minutes. Roll each ball into 12 x 9-inch rectangle. Then roll firmly as for jelly roll, starting with the long side and seal edge. Place on baking sheet. Score top diagonally 6 times; cover with towel and let rise 1 1/2 hours. Bake at 400° 30-35 minutes. Brush with melted butter.

ANADAMA BREAD

Mrs. Paul Ziebell

1/2 c. yellow corn meal	2 c. water
2 T. shortening	1/3 c. molasses
1 tsp. salt	1 pkg. yeast
5 c. flour (possibly a little more)	

Stir corn meal into water with salt; mix well. Bring to a boil, stirring constantly. Lower heat and cook 5 minutes. Add shortening and molasses and cool. When lukewarm, add yeast that has been dissolved in 1/2 cup lukewarm water; add the flour to make a stiff dough. Place in a greased bowl and let rise until double and light. Knead into loaves; let rise until double in bulk. Bake 1 hour. Butter when taken out of oven.

BUNS

Mrs. DeFlorin Olson

2 pkg. yeast	1/2 c. warm water
1 tsp. sugar	3 c. milk
3/4 c. vegetable shortening	1 tsp. salt
3/4 c. sugar	2 eggs
4 c. flour	

Mix yeast, water and sugar. Let stand in warm place. Scald milk; add shortening, salt, 3/4 cup sugar and let cool. Add eggs and flour; mix well. Let rest in a warm place about 30 minutes. Then add enough flour to make a soft dough. Knead until it is not sticky. Let rise until double and punch down. Let rise again and then make into buns. Let these rise and bake at 350° until light brown.

FLUFFY ROLLS

Mrs. Raymond Thompson, Sr.

1 c. shortening	7 1/2-8 c. flour
3/4 c. sugar	1 tsp. salt
1 c. boiling water	2 T. butter (melted)
2 eggs (beaten)	2 cakes yeast
1 c. lukewarm water	

Cream and blend shortening and sugar together. Add water and cool until lukewarm. Add beaten eggs to mixture. Dissolve yeast in water and add to the mixture. Sift flour and add 4 cups to mixture and blend thoroughly until dough is smooth. Then gradually add the balance of the flour. Place the dough in a greased bowl; brush with the melted butter and cover the bowl tightly with wax paper and place in refrigerator. Use as needed. When made into rolls, let the dough rise 2 hours before baking. Bake in 450° oven 15-20 minutes.

BUNS

Mrs. Delbert Johnson

3 c. warm water	1 pkg. dry yeast
1 T. salt	1 c. sugar
2 eggs	1/2 c. lard
11 c. flour	

Set at five in the afternoon. Knead every hour on the hour until 10 o'clock. Make into small buns or cinnamon rolls and set on cupboard overnight. Don't cover; brush little butter over them. Bake in the morning.

BASIC SWEET ROLL DOUGH

Mrs. Mons Teig

1 pkg. yeast	1 tsp. salt
1/2 c. warm water	3 c. flour
2 T. sugar	1 1/3 c. milk
3 T. sugar (heaping)	3 T. butter (melted)

Dissolve yeast in warm water and add 2 tablespoons sugar. Heat milk to dissolve 3 tablespoons sugar. Combine 2 mixtures; add sifted dry ingredients. Put in greased bowl; let rise until double in bulk. Punch down; form into rolls or buns as desired.

DANISH PASTRY

Mrs. Raymond Ehlers

1/3 c. sugar	2 cakes yeast
2 c. milk	7 c. flour (sifted)
1 tsp. salt	1 lb. butter
3 eggs (well beaten)	

Dissolve sugar and yeast in lukewarm milk. Add 6 tablespoons butter. Add the beaten eggs, flour and salt. Knead 5 minutes and roll into a rectangle twice as long as wide. Cut butter into small pieces and spread over 2/3 of dough. Fold, turn, and roll out again. Repeat twice. Cover and set aside at room temperature 1/2 hour. Roll out and shape as desired. Let rise (not quite doubled). Bake at 375° 15-20 minutes. Apricot or pineapple jam may be used on top. Frost with powdered sugar icing.

OATMEAL BREAD

Mrs. Willard Hanson

2 c. boiling water	1 c. oatmeal
1/2 c. water	1/2 c. molasses
1 1/2 tsp. salt	1 T. butter (melted)
4 1/2-5 c. flour	1 cake yeast
Raisins (optional)	

Pour boiling water over oatmeal and let stand a few minutes. Add other ingredients in order given. Bake at 370° 45 minutes.

NO-KNEAD OATMEAL BREAD

Mrs. Roy Ahrens

2 pkg. dry yeast	1/2 c. warm water
1 1/2 c. boiling water	1 c. oatmeal (quick cooking)
1/3 c. shortening	1/2 c. mild molasses
3 tsp. salt	2 eggs (beaten)
5 1/2 c. flour (sifted)	

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NO-KNEAD OATMEAL BREAD (Continued).

Soften yeast in the 1/2 cup warm water. Combine boiling water, oatmeal, shortening, molasses, salt. Cool until lukewarm. Add yeast and mix well; then add beaten eggs. Add flour and mix thoroughly. Place in greased bowl; grease top surface. Store in refrigerator at least 2 hours. Shape in 2 loaves on floured surface. Place in 2 greased bread pans; cover. Let rise until double in bulk. Bake at 375° 1 hour. This dough will be a softer dough.

HONEY OATMEAL BREAD

Mrs. Russell Voga

2 c. flour	1 egg (beaten)
1 tsp. baking soda	1/4 c. shortening (melted)
1 tsp. salt	1 c. honey
1 c. oatmeal (uncooked)	1 c. milk
1/2 c. raisins	1 tsp. orange rind (grated)

Sift together flour, soda, salt into bowl. Stir in oatmeal and raisins. Add remaining ingredients and stir only until blended. Pour batter into greased, wax paper-lined 9 x 5 x 3-inch pan. Bake at 325° 1 1/4 hours. Wrap in foil; store overnight before cutting.

OATMEAL BREAD

Mrs. Joe Hall

1 pkg. yeast	1/2 c. warm water
2 T. sugar	2 c. boiling water
1 c. oatmeal	2 tsp. (heaping) shortening
2 tsp. salt	1/2 c. molasses
5 1/2 c. flour	

Dissolve yeast in warm water. Add sugar; let stand while preparing rest of ingredients. Pour water over oatmeal. Add shortening, salt and molasses. Add flour and knead in another 1/2 cup on board until it doesn't stick to hands. Let rise until double in bulk. Makes 3 small loaves.

OATMEAL BREAD

1 cake yeast	1/4 c. warm water
1 tsp. sugar	1/4 c. fat
1/4 c. molasses	1/4 c. brown sugar
1 T. salt	2 c. oatmeal
1 c. boiling water	

Put yeast, warm water and 1 teaspoon sugar in small bowl; set in

Continued Next Page.

OATMEAL BREAD (Continued).

warm place 15 minutes, until light. Combine other ingredients in large bowl. Stir until fat is melted. Add 1 cup cold water, yeast and blend. Mix in 5 to 5 1/4 cups flour. Knead dough until smooth (on floured board). Grease top of dough. Place in greased bowl; cover. Let rise until double. Shape into 2 loaves; let rise until double. Bake at 425° 15 minutes; reduce to 375° for 30 minutes more.

DATE NUT BREAD

Mrs. Wm. Thoreson

1 c. dates (cut up) 1 tsp. baking soda
1 c. boiling water 1 T. butter

Pour boiling water over dates, soda and butter. Cool. Add 1 cup sugar, 1 beaten egg, 1 1/2 cups flour, 1 cup nutmeats, 1 teaspoon vanilla and 1/2 teaspoon salt. Bake 1 hour at 350°.

LEONA'S 4-H NUT BREAD

1 c. sugar 3 c. flour (sift before measuring)
1 c. rich milk 3 tsp. baking powder
1 egg 1/2 tsp. salt
1/2 c. nuts

Beat egg and sugar. Mix dry ingredients. Add alternately with milk to egg mixture, beating all the time. Add floured nuts. Pour in small buttered bread pan. Let rise 10 minutes. Bake in moderate to slow oven (250-300°) almost 1 hour.

CHERRY PARTY BREAD

Mrs. W. A. Marshman

TOPPING:

3 T. butter (soft) 1/2 c. brown sugar
3/4 c. Maraschino cherries 1/2 c. nuts (chopped)
(cut up)

Blend butter and sugar; stir in cherries and nuts. Set aside.

BREAD:

1 c. whole bran cereal 1 1/4 c. milk
1 egg 1/4 c. shortening (soft)
2 1/2 c. flour (sifted) 4 tsp. baking powder
1 tsp. salt 3/4 c. sugar
1/2 c. Maraschino cherries 1/2 c. nuts (chopped)
(cut up)

Combine cereal and milk; let stand 5 minutes. Add egg and

Continued Next Page.

CHERRY PARTY BREAD (Continued).

shortening and beat well. Sift together flour, baking powder, salt and sugar. Add to cereal mixture together with cherries and nuts. Stir only to combine. Spread in greased 9 x 13-inch pan. Sprinkle topping evenly over it. Bake at 400° about 35 minutes. Serve warm.

BANANA BREAD

Mrs. T. M. Kalle

1/2 c. shortening	2 c. flour
1 c. white sugar	1 tsp. (scant) baking soda
2 eggs	1/2 tsp. salt
3 bananas (mashed)	1 T. milk
1 tsp. vanilla	

Cream shortening and sugar. Add eggs, bananas and vanilla. Sift dry ingredients and add to mixture. Bake at 350° 50-60 minutes.

BANANA BREAD

Mrs. Joe Hall

1 c. sugar	2 c. flour
1 stick margarine	1 tsp. baking powder
2 eggs	1 tsp. baking soda
8 T. buttermilk	1/4 tsp. salt
3 bananas (mashed)	1 tsp. vanilla

Cream sugar, shortening and add eggs. Add mashed bananas and buttermilk. Add dry ingredients. Bake at 350° 1 hour.

BANANA NUT BREAD

Mrs. Alfred Maurstad - Mrs. Wm. Thoreson

1/2 c. shortening	2 c. flour
1 c. sugar	1 tsp. baking soda
2 eggs	1/2 tsp. salt
3 bananas (mashed)	1/2 c. nuts

Cream shortening and sugar; add eggs and beat well. Mash bananas and add. Sift flour, soda and salt and add to first mixture; then blend in the nuts. Bake 1 hour or less at 350°.

SOUR CREAM COFFEE CAKE

Mrs. John Underberg

1 c. sugar	1 tsp. baking soda
1/2 c. margarine	1 tsp. baking powder
2 eggs	1 c. sour cream
1 tsp. vanilla	2 c. flour (sifted)

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HAWAIIAN COFFEE CAKE

1 1/2 c. flour (sifted)	1 egg (beaten)
2 1/2 tsp. baking powder	1 c. crushed pineapple
1/2 tsp. salt	1/4 c. shortening (melted)
1/2 c. sugar	

Sift dry ingredients together. Add to other ingredients, and pour into greased pan. Blend topping and put on cake.

TOPPING:

1/2 c. coconut	2 T. flour
2 T. butter	

Bake at 400° 25 minutes in 6 x 10-inch pan. Serves 6-8.

COFFEE CAKE

Mrs. Arlen Dahl

1 c. sugar	1 egg (fill cup with milk)
1 1/2 c. flour	2 T. butter (melted) (cooled)
2 tsp. baking powder	Salt

Sift dry ingredients; add egg-milk mixture and butter. Beat well. Top with topping.

TOPPING:

1/2 c. brown sugar	1 tsp. cinnamon
2 T. butter	Pecan nutmeats

Bake in greased pan in 350° oven 30 minutes.

QUICK COFFEE CAKE

Mrs. W. A. Marshman

Into a measuring cup put:

1 egg	2 T. butter <u>or</u> margarine (melted)
	(fill the cup with cold milk)

Put into mixing bowl and add:

1 c. (scant) sugar	1 c. flour
1 tsp. baking powder	

Beat together and pour into an 8 x 8 or 9 x 9-inch pan. Top with coconut or nuts or a mixture of 1 tablespoon soft butter, 1/4 cup sugar and 1 teaspoon cinnamon.

Let us be of good cheer, remembering that the misfortunes hardest to bear are those that never come. - Lowell

SOUR CREAM PECAN COFFEE CAKE

Mrs. Hubert Hill

1/2 c. butter
2 eggs
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla

1 c. granulated sugar
2 c. flour (sifted)
1 tsp. baking powder
1 c. commercial sour cream

TOPPING:

1/3 c. brown sugar
1 tsp. cinnamon

1/4 c. white sugar
1 c. pecans (finely chopped)

Cream butter and sugar. Add eggs, 1 at a time, beating well. Sift dry ingredients together. Add to creamed mixture alternately with sour cream, beginning and ending with flour. Stir in vanilla. Pour half of batter into buttered 9 x 13-inch pan. Mix together topping ingredients and sprinkle over batter into pan. Pour remaining batter over filling and top with rest of the nut mixture. Bake at 325° 35-40 minutes.

FILLED COFFEE CAKE

Mrs. Alvern Hill

1/2 c. shortening
1 c. sugar
2 eggs (separated)
1 1/2 c. flour

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

Cream shortening, sugar; add egg yolks. Add dry ingredients with milk. Add egg whites beaten stiff and vanilla. Pour 1/2 of batter in greased and floured 8 x 10-inch pan. Place 1/2 of topping over it. Then add remaining batter and topping. Bake 35 minutes at 350°.

TOPPING:

1/2 c. brown sugar
1 tsp. cinnamon
2 T. flour

2 T. butter (melted)
1 c. nuts (chopped)

Variation: Orange glaze - make frosting of melted butter, orange juice, grated orange rind and powdered sugar. Pour over cake while warm.

One ought every day at least to hear a little song, read a good poem, see a fine picture and, if it were possible, to speak a few reasonable words. - Goethe

WAFFLES

Mrs. Curtis Johnson

2 c. flour	3 T. baking powder
2 T. sugar	2 eggs (separated)
1 tsp. salt	1 3/4 c. sweet milk
4 T. butter <u>or</u> shortening (melted)	

Sift dry ingredients together into mixing bowl. Add egg yolks and milk slowly, beating until batter is smooth. Add melted shortening and fold in stiffly beaten egg whites.

FAVORITE WAFFLES

Mrs. Arnold Sheldahl

2 eggs	2 tsp. baking powder
2 c. buttermilk	1/2 tsp. salt
1 tsp. baking soda	6 T. shortening (part butter for flavor)
2 c. flour (sifted)	

With rotary beater beat eggs well. Beat in buttermilk and soda, then beat in sifted dry ingredients and melted shortening. Amount: 8 to 10 waffles.

CORN PANCAKES

Mrs. W. A. Marshman

1 c. sweet corn (canned <u>or</u> cooked)	1/2 c. milk
1 c. flour	2 eggs (beaten separately)
1 T. butter (melted)	2 tsp. baking powder
1/4 tsp. pepper	3/4 tsp. salt

To the corn, add the milk in which the beaten egg yolks have been stirred. Sift flour; measure, and sift it with baking powder, salt and pepper into the corn mixture. Add melted butter and fold in the beaten egg whites last. Make small cakes on a hot griddle. Serve in the place of scalloped corn with creamed chicken, fried chicken or roasted pork. If used with the fried chicken or roasted pork, serve with gravy.

PANCAKES

Mrs. Reuben Ellwood

1 c. flour	1 tsp. baking powder
1/2 tsp. baking soda	1/2 tsp. salt
1 T. sugar	1 egg
1 c. buttermilk	2 T. Mazola oil

Mix dry ingredients. Add egg, buttermilk and oil. Blend; cook on hot griddle. Makes 6-10, depending on size.

RAISED DOUGHNUTS

1/2 c. warm water	2 eggs (beaten)
2 cakes yeast	1 tsp. salt
1/2 c. sugar	9-10 c. flour
1 1/2 c. milk (scalded)	1/2 c. shortening (soft)

Combine warm water, yeast and sugar; let stand until raised. Add to other ingredients. Knead until smooth. Place in a greased bowl; cover until double. Roll out 1/2-inch thick; cut; let rise on greased pan until light. Fry at 360° in hot fat until brown.

DOUGHNUTS

Mrs. Ella Lindebak

1 c. sugar	1 tsp. baking soda
2 eggs (well beaten)	1/4 tsp. nutmeg
4 T. butter (melted)	1/2 tsp. vanilla
1 c. sour milk or buttermilk	1/4 tsp. salt

Flour enough to make a soft dough, easy to roll. The fat for frying must be hot enough to make doughnuts rise instantly to the top. Do not turn until they have raised and are brown underneath, then turn only once.

AFTERNOON TEA DOUGHNUTS

Mrs. Richard Van Langen

2 eggs	2 T. butter (melted)
6 T. sugar	10 T. milk
3/4 tsp. salt	2 c. flour
1/4 tsp. nutmeg	3 tsp. baking powder

Beat eggs until very light; add sugar, salt, nutmeg, butter and milk. Add flour and baking powder which have been sifted together; mix well. Drop by teaspoonful into deep, hot fat. Fry until brown; roll in sugar.

SOUR MILK DOUGHNUTS

Mrs. Ronald Twedt

1 c. sugar	2 eggs
2 T. Mazola oil	1 c. buttermilk (or sour milk)
1 tsp. baking soda dissolved in milk	3 c. flour
Flavor with nutmeg	1 tsp. salt

Mix in order given. Drop doughnuts into hot fat. Brown on each side.

PUFF BALL DOUGHNUTS

Mrs. Jesse Johnson

3 eggs (well beaten) 1 c. sugar
 1 pt. sweet milk Nutmeg and salt to taste
 2 tsp. (heaping) baking powder Flour (to make the spoon stand up)

Mix in the following order: eggs, sugar, milk, nutmeg, salt, baking powder and flour. You may drop this by the spoonful into hot fat or roll and cut with doughnut cutter. These are good.

PLAIN FRITTERS

Mrs. W. A. Marshman

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

Drop in deep fat and fry to golden brown. Serve with syrup. These will turn into grotesque shapes and are amusing to children. Imagination can make a whole zoo of the fritters.

BISCUITS SUPREME

Mrs. Ray Thompson, Sr.

2 c. flour 1/2 tsp. cream of tartar
 1/2 tsp. salt 2 tsp. sugar
 4 tsp. baking powder 1/2 c. shortening
 2/3 c. milk

Sift dry ingredients. Cut in the shortening until mixture resembles coarse crumbs. Add milk all at once and stir until dough follows fork around bowl. Pat or roll 1/2-inch; cut with biscuit cutter. Bake on ungreased cooky sheet at about 450° 10-12 minutes. Makes 16 medium size biscuits.

OATMEAL MUFFINS

Mrs. Ronald Twedt

1 c. flour 3 T. shortening
 1/4 c. sugar 1 c. oatmeal
 3 tsp. baking powder 1 egg (beaten)
 1/2 tsp. salt 1 c. milk

Sift flour, sugar, baking powder and salt. Cut in shortening until it resembles corn meal. Add oatmeal. Add egg and milk, stirring lightly. Fill greased muffin pan 2/3-full. Bake in 425° oven 15-25 minutes.

CINNAMON TOPPING:

Combine 1/3 cup brown sugar, 1 tablespoon flour, 2 teaspoons cinnamon and 1 tablespoon melted butter. Sprinkle over muffins before baking.

CORN BREAD

Mrs. W. A. Marshman

1 c. corn meal	1/2 tsp. salt
2 eggs	2/3 c. milk
1 c. white flour	1/4 c. fat (bacon drippings are good)
4 tsp. baking powder	

Mix quickly and pour into a well greased 8 x 8-inch pan and bake at 400° about 20 minutes. Serve hot. This makes a good accompaniment to bacon or fresh pork.

BISCUITS

Mrs. Wes Thoreson

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

Sift together flour, baking powder, salt and sugar. Blend in shortening and milk and stir about 35 strokes. Knead about 8 times. Pat out to about 1/2-inch thick; cut. Bake in 425° oven 10-15 minutes.

PUMPKIN BREAD

Mrs. Hubert Hill

3 1/3 c. flour (sifted)	2 tsp. baking soda
1 1/2 tsp. salt	1 tsp. cinnamon
1 tsp. pumpkin pie spice <u>or</u> nutmeg	3 c. sugar
4 eggs	1 c. oil
2 c. pumpkin (small can)	2/3 c. water

Sift together all the dry ingredients. Make a well in dry ingredients and add oil, eggs, water and pumpkin. Mix until smooth. Bake at 350° 1 hour. Yield: 3 loaves.

BAKING POWDER BISCUITS

Mrs. W. A. Marshman

2 c. flour (sifted)	2 T. lard
4 tsp. baking powder	3/4-1 c. milk
1 tsp. salt	

Cut lard into dry ingredients. Add milk and mix and toss lightly on floured board. Pat or roll to 3/4-inch thickness. Cut in rounds and bake in a hot oven about 12 minutes.

RAISED DUMPLINGS

Mrs. W. A. Marshman

1/2 pt. milk
2 eggs
1/2 tsp. salt

3 c. flour
2 tsp. baking powder

Mix milk, eggs and salt; beat well. Add dry ingredients. Drop by tablespoon into boiling broth.

HOMEMADE NOODLES

Mrs. W. A. Marshman

2 egg yolks (slightly beaten)
1/4 tsp. salt
About 3/4 c. flour (enough to roll-not too stiff)

2 T. top milk or half and half
1/4 tsp. baking powder

If egg whites are not used, these noodles may be cut and used immediately without drying.

HOT SANDWICHES

6 c. meat (chicken, Spam, tuna, etc) (chopped)
1 lb. cheese (chopped)
2 tsp. salt

2 c. celery (chopped)
1/2 c. onion (chopped)
1 1/2 c. lemon juice
1 1/2 c. salad dressing

Mix. Spoon on buns (3 or 4 dozen). Wrap in foil. Bake at 275° 30-35 minutes. Will freeze. Thaw before baking.

SHRIMP SANDWICHES

Mrs. Raymond Thompson, Jr.

8 (2 oz.) cans shrimp (small size)

1 1/2 c. celery (chopped)
Mayonnaise (to bind)

Toast bread and butter it. Spread with shrimp mixture. Sprinkle generously with shredded Cheddar cheese (Kraft Old English). Cover top completely. Sprinkle with paprika. Bake at 300° 30 minutes. Serves 8-10.

CHICKEN SALAD SANDWICHES

Dr. D. V. Mullin

1 c. chicken (diced)
1 c. cheese
Little onion (minced) (optional)

1 c. celery
1/3 c. salad dressing
Salt to taste

BUNWICHES

Mrs. Vernon Peterson

2 c. turkey (cooked) (coarsely diced)	1/2 c. celery (diced)
1 tsp. pimiento (chopped) (optional)	1/2 c. Cheddar cheese (diced)
Butter	2 eggs (hard cooked) (chopped)
	1/2 c. mayonnaise
	6 hamburger buns

Combine turkey, celery, cheese, pimiento and eggs. Add mayonnaise and season to taste. Butter buns and fill with turkey mixture. Wrap each bun in foil and heat at 400° 15 to 20 minutes.

CHICKEN SALAD SANDWICHES

4 c. chicken (diced or ground)	2/3 c. almonds (chopped) (toasted)
2 c. celery (chopped fine)	4 eggs (hard cooked) (grated)
3 T. lemon juice	1 3/4 c. mayonnaise
1 1/2 tsp. salt	

Mix all ingredients together, adding more mayonnaise if needed. Spread in thin bread; cut in fancy shapes.

SANDWICH SPREAD

Mrs. W. A. Marshman

1 pt. green tomatoes (ground) (drained)	2 red sweet peppers (ground) (drained)
2 green sweet peppers (ground) (drained)	1 tsp. salt

Combine above ingredients; let stand 1/2 hour and drain. Add 1/2 cup water to vegetables and cook until tender. Add 1/2 dozen sweet pickles, chopped. Combine all with the following mixture, which has come to a boil:

3 eggs (well beaten)	2 T. prepared mustard
3/4 c. sugar	2 T. flour
1 c. sour cream	1/2 c. vinegar

Cook a short time. Seal in sterilized pint jars while hot. Yield: 3 pints.

The biggest room in the world is the room for improvement.

ADDITIONAL RECIPES

BURRITOS

1 c. turkey (cooked) (coarsely)
 1/2 c. celery (diced)
 1/2 c. Cheddar cheese (diced)
 1/2 c. eggs (hard cooked) (chopped)
 1/2 c. mayonnaise
 Salt
 Butter
 Combine turkey, celery, cheese, eggs and mayonnaise and season to taste. Butter pans and fill with turkey mixture. Bake each pan in foil and heat at 400° 15 to 20 minutes.

ORIGIN SALAD SANDWICHES

1/2 c. chicken (diced or ground)
 1/2 c. celery (chopped fine)
 1/2 c. eggs (hard cooked) (chopped)
 1/2 c. mayonnaise
 1/2 c. tomato juice
 1/2 c. salt
 Mix all ingredients together, adding more mayonnaise if needed. Spread in thin bread; cut in fancy shapes.

SANDWICH SPREAD

1 pt. green tomatoes (ground)
 1/2 c. red sweet peppers (ground)
 1/2 c. green sweet peppers (ground)
 1/2 c. mayonnaise
 1/2 c. salt
 Combine above ingredients; let stand 1/2 hour and drain. Add water to vegetables and cook until tender. Add the following mixture which has come to a boil:

2 eggs (well beaten)
 1/2 c. onion (chopped)
 1/2 c. celery (chopped)
 1/2 c. tomato (chopped)
 1/2 c. salt
 Cook a short time. Seal in sterilized jars. Yield: 5 pints.

SPICED BREAD

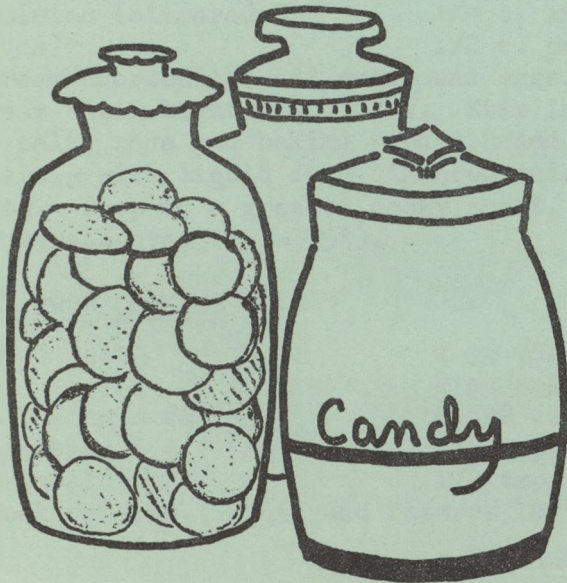
1 c. yeast
 1/2 c. salt
 The biggest room in the world is the room for improvement.



COOKIES

and

CANDIES



COOKIES

OATMEAL COOKY MIX

Mrs. Warren Amundson

- | | |
|------------------|----------------------|
| 2 c. white sugar | 2 tsp. salt |
| 2 c. brown sugar | 2 tsp. baking soda |
| 4 1/2 c. flour | 1 tsp. baking powder |
| 1 c. margarine | 6 c. oatmeal |
| 1 c. shortening | |

Makes 16 cups cooky mix. Store in refrigerator. When ready to bake 2 dozen cookies use:

- | | |
|----------------|-------|
| 2 c. mix | 1 egg |
| 1 tsp. vanilla | |

Nuts, coconut, chocolate chips, etc may be added. Drop on cooky sheet and bake 12 minutes at 375°.

EARLY AMERICAN OATMEAL COOKIES

Mrs. Alvern Hill

- | | |
|-----------------------------------------------------|-------------------------------------------|
| 1 c. soft shortening (part
butter and margarine) | 1 c. sugar |
| 1 tsp. allspice | 1 tsp. cinnamon |
| 2 c. oatmeal (quick cooking) | 2 eggs |
| 1 tsp. baking soda | 2 c. flour |
| 1/2 tsp. salt | 1/2 tsp. baking powder |
| 1 c. raisins (simmered 5
minutes) | 1 tsp. vanilla |
| | 1/4 c. liquid |
| | 1/2 c. pecans <u>or</u> walnuts (chopped) |

Cream shortening; add sugar and eggs, 1 at a time. Add spices and cream until light and fluffy. Stir in oatmeal. Sift together flour, salt, soda and baking powder. Add with oatmeal mixture alternately with liquid from simmered raisins. Stir in raisins and nuts. Drop on a greased cooky sheet. Flatten slightly. Bake in a moderate oven (350-375°).

OATMEAL DROP COOKIES

Mrs. Lyle Thompson

- | | |
|--------------------|--------------------------|
| 1 c. shortening | 2 c. sugar |
| 4 eggs | 2 c. raisins (cooked) |
| 2 tsp. baking soda | 4 1/2 c. flour |
| 4 tsp. nutmeg | 1/2 tsp. salt |
| 2 c. oatmeal | 1/2 tsp. lemon flavoring |

Cook raisins. Drain and reserve 10 tablespoons liquid. Cream

Continued Next Page.

OATMEAL DROP COOKIES (Continued).

shortening and sugar. Add eggs. Add raisins and liquid. Add other ingredients. Drop by teaspoonfuls and bake in 350° oven.

OATMEAL RAISIN ROUNDS

Mrs. Reuben Ellwood

2 1/2 c. all purpose flour (sifted)	1 tsp. baking soda
1/4 tsp. salt	1 c. butter
2 c. sugar	2 eggs (unbeaten)
2 c. rolled oats (quick cooking)	1/2 c. nuts (chopped)
(ground)	1 1/2 c. seedless raisins (ground)

Sift flour, soda and salt together. Cream butter and sugar. Add and blend eggs. Beat well and blend in the dry ingredients. Stir in oats, raisins and nuts. Shape by rounded teaspoonfuls into balls. Place on ungreased cooky sheets; flatten slightly with bottom of glass dipped in sugar. Bake at 375° 12 to 15 minutes.

RAISIN COOKIES

Mrs. Joe Hall

1 c. shortening	1 c. sugar (white <u>or</u> brown)
2 eggs (beaten)	1 c. raisins (cooked soft)
1/3 c. raisin liquid	(cooled)
2 c. oatmeal	1 tsp. baking soda
1/2 tsp. salt	2 c. flour
1 tsp. vanilla	

OLD-FASHIONED RAISIN BARS

Mrs. Merle Shade

1 c. raisins (seedless)	1 c. water
1/2 c. salad oil <u>or</u> shortening	1 c. sugar
1 egg (slightly beaten)	1 3/4 c. flour
1/4 tsp. salt	1 tsp. baking soda
Cinnamon	Nutmeg
Allspice	Cloves
1/2 c. nuts (chopped)	

Combine raisins and water. Bring to boiling and remove from heat. Stir in salad oil. Cool to lukewarm. Stir in sugar and egg. Add dry ingredients into raisin mixture. Stir in nuts. Bake at 375° about 20 minutes or until done. Cut in bars and roll in powdered sugar.

OLD-FASHIONED RAISIN BARS

Mrs. Homer Danielson

1 c. raisins (seedless)	1 c. water
1/2 c. shortening (melted)	1 c. sugar
1 egg (slightly beaten)	1 3/4 c. enriched flour (sifted)
1/4 tsp. salt	1 tsp. baking soda
1 tsp. cinnamon	1/4 tsp. ground cloves
1/2 tsp. nutmeg	1/4 tsp. ginger
1/2 c. nuts	

Combine raisins and water. Bring to boiling point. Cool to lukewarm. Stir in sugar and egg. Sift together dry ingredients. Beat into raisin mixture. Stir in nuts. Pour into greased pan and bake at 375° 20 minutes. When cool cut in bars and dust with confectioners' sugar. Makes about 2 dozen.

RAISIN PEEK-A-BOOS

Mrs. Jesse Johnson

1 c. shortening	2 c. light brown sugar (packed)
3 eggs (beaten)	3 c. all purpose flour (sifted)
1 tsp. baking soda	1 tsp. salt
1 tsp. vanilla	

To prepare cooky, cream shortening and sugar until light and fluffy. Beat in eggs. Sift flour, soda and salt; add to creamed mixture along with vanilla. Drop dough in small mounds on ungreased baking sheet. Press a small amount of raisin filling in center of each mound. Top filling with small bit of dough. Bake at 350° about 10 to 15 minutes.

FILLING FOR PEEK-A-BOOS:

1 1/2 c. raisins	1/2 c. sugar
1 T. corn starch	1/2 c. water
1 T. lemon juice	1 T. butter
1/4 c. nuts	

For filling, place raisins, sugar, corn starch and water in saucepan. Cook and stir until thick or about 10 minutes. Remove from heat; cool slightly. Add lemon juice, butter and nuts. Let stand until cool.

CHOCOLATE ROLL

Mrs. Clifford Dalbey

3 sq. chocolate	3 T. butter
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Melt together and cool.

Continued Next Page.

DATE NUT COOKIES

Mrs. T. Kallem

1/2 c. hot water	1 1/2 c. dates (cut up)
1 tsp. baking soda	1/2 c. brown sugar
1 c. white sugar	1 c. shortening
3 eggs	1 tsp. vanilla
3 c. flour	1 tsp. baking powder
1/2 tsp. salt	1/2 c. nutmeats

Pour hot water over dates and soda. Cream sugars, shortening, eggs and vanilla. Sift together and add flour, baking powder and salt. Add date mixture and nuts. Bake at 350°.

DATE NO-BAKE COOKIES

Mrs. Emma Evans

1 c. dates (chopped)	1 c. sugar
5 T. margarine	2 eggs
1/2 tsp. vanilla	2 c. crisp rice cereal
1/2 c. walnuts (finely chopped)	1/2 c. coconut

Combine dates, sugar and margarine in saucepan. Cook 10 minutes. Then stir in egg, vanilla and cereal. Form little balls and roll each in dish containing nuts and coconut. Flatten on wax paper into circles about 1 1/2 to 2 inches in diameter or drop by teaspoon.

UNBAKED DATE DELIGHTS

Mrs. Edward Pearson

1 c. dates (pitted) (finely cut)	1/2 c. sugar
1/8 tsp. salt	1 egg (well beaten)
2 c. crisp rice cereal (cocoa flavored)	1/2 tsp. vanilla
	1/2 c. nuts (chopped)
	Coconut (flaked)

Combine dates, sugar and egg in medium size saucepan or skillet. Place over low heat and cook, stirring constantly, until mixture bubbles and thickens. Remove from heat and stir in salt and vanilla. Stir in cereal and nutmeats. Cool mixture slightly, then shape lightly into small balls. Roll in coconut. Let stand until cool and firm. Makes about 24 balls.

A thing of beauty is a joy forever; its loveliness increases; it can never pass into nothingness. - Keats

SPICY HERMIT COOKIES

Mrs. Ardian Hetland

2 1/2 c. regular flour (sifted)	1 tsp. baking soda
1/2 tsp. salt	1 tsp. cinnamon
1/4 tsp. nutmeg	1/4 tsp. cloves
3/4 c. soft shortening (margarine)	1/2 c. granulated sugar
2 eggs	1 c. brown sugar (packed)
1/3 c. buttermilk	1 tsp. vanilla
1 1/2 c. rolled oats (quick)	1 c. raisins

Sift together the flour, soda, salt and spices. Cream shortening and sugar; beat in eggs and vanilla. Add sifted dry ingredients and alternate with buttermilk. Stir in raisins and rolled oats. Walnuts may be added. Drop by heaping teaspoon on ungreased cooky sheet. Bake at 350°. Makes 4 1/2 dozen.

FRUIT COOKIES

Mrs. Hubert Hill

1 tsp. baking soda	1/4 c. water
2 c. dates (chopped)	1 c. (scant) butter
1 1/2 c. sugar	2 eggs (well beaten)
1 c. raisins (seedless)	1 c. coconut (moist)
1 c. nuts (coarse)	2 1/2 c. (or less) flour

Dissolve soda in water and pour over dates. Cream shortening and sugar until light. Beat in eggs. Stir in raisins, coconut, nuts and prepared dates. Add enough flour to make a soft dough. Drop dough from teaspoon onto greased baking sheet. Bake at 350° 12 minutes.

MINCEMEAT COOKIES

Miss Marguerite Holt

3 1/4 c. flour (sifted)	1/2 tsp. salt
1 tsp. baking soda	1 c. shortening
1 1/2 c. sugar	3 eggs (well beaten)
1 pkg. mincemeat (None Such)	

Sift together flour, salt and soda. Cream shortening; add sugar. Gradually cream together until fluffy. Add eggs; beat until smooth. Add mincemeat broken into small pieces. Add flour and mix well. Drop by teaspoonful 2 inches apart on greased baking sheets. Bake in moderate oven (400°) about 12 minutes. Makes about 48 cookies which are 3 inches in diameter.

MOLASSES COOKIES

Nellie Peterson

2/3 c. lard
 1 tsp. (rounded) baking soda
 dissolved in 2 T. hot water
 Flour to roll

1 c. molasses
 1 tsp. cinnamon
 Pinch of salt

Bake in moderate oven. Frost with powdered sugar frosting.

MOLASSES SUGAR COOKIES

Mrs. Alfred Maurstad

3/4 c. shortening
 1/4 c. molasses
 2 tsp. baking soda
 1/2 tsp. cloves
 1/2 tsp. cinnamon

1 c. sugar
 1 egg
 2 c. flour
 1/2 tsp. salt

Melt shortening in pan over low heat. Cool. Add sugar, molasses and eggs. Beat well. Sift together flour, soda, spices and salt. Add to first mixture. Mix well. Chill. Form balls; roll in sugar. Bake at 375° 8 to 10 minutes.

ANGEL COOKIES

Mrs. Dean Hetland

1 1/2 c. Crisco
 1 c. brown sugar
 2 tsp. vanilla
 2 tsp. baking soda
 2 tsp. cream of tartar

1 c. white sugar
 2 eggs
 4 c. flour
 1 tsp. salt
 1 c. nuts or pecans

Make into balls the size of nuts. Dip top half in water - then into sugar. Bake at 375° 9 minutes. Very good and keep well.

ORANGE DROP COOKIES

Mrs. Oscar Larson

1 1/2 c. sugar
 3/4 c. shortening (margarine or
 part margarine may be used)
 1/2 tsp. orange rind (grated)
 2 tsp. baking powder
 1 tsp. vanilla

1/4 tsp. salt
 2 eggs
 Juice 1 orange
 1 c. milk
 1 tsp. baking soda
 3 1/2 c. flour

Combine sugar and shortening. Mix until creamy. Add salt and eggs. Mix again. Add juice and rind of orange and vanilla. Stir in milk. Add the dry ingredients which have been sifted together. Drop from spoon on a greased cooky sheet. Bake at 375° 12 to 15 minutes. Frost with frosting given on next page.

Continued Next Page.

SNICKERDOODLES

Mrs. Kenneth Evans

- | | |
|-----------------------------------------------------------|------------------------|
| 1 c. soft shortening (part
butter <u>or</u> margarine) | 1 1/2 c. sugar |
| 2 3/4 c. flour (unsifted) | 2 eggs |
| 1 tsp. baking soda | 2 tsp. cream of tartar |
| 2 T. sugar | 1/4 tsp. salt |
| | 2 tsp. cinnamon |

Mix shortening and the 1 1/2 cups sugar. Add eggs and mix thoroughly. Sift together flour, cream of tartar, soda, salt and mix together. Form dough into balls size of walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place on ungreased baking sheet. Bake 8 to 10 minutes, or until lightly browned in moderate oven. Remove from the oven when puffed up. This makes a soft tender cooky.

COCONUT COOKIES

Mrs. Emma Evans

- | | |
|---------------------------------------------|----------------------|
| 1 c. Crisco <u>or</u> margarine
(melted) | 1 c. brown sugar |
| 3 eggs | 1 c. white sugar |
| 1 c. quick oatmeal | 1 c. coconut |
| 1 tsp. baking soda | 2 c. flour |
| 1 tsp. vanilla | 1 tsp. baking powder |

Melt and cool the shortening. Add sugar and eggs. Beat well. Add remaining ingredients. Put into refrigerator to cool. Drop by teaspoon on ungreased cooky sheet.

CREAM COOKIES

Mrs. Paul Ziebell

- | | |
|--------------------|--------------------------------|
| 2 1/2 c. sugar | 2 eggs |
| 1 c. Crisco | 2 c. sour cream |
| 1 tsp. baking soda | Vanilla |
| Salt | Lemon extract |
| 3 1/2 c. flour | 1 tsp. (heaping) baking powder |

Dissolve soda in sour cream. Combine baking powder with flour. Put in refrigerator 2 hours. If too rich, put in a little more flour.

I will study and get ready, and perhaps my chance will come.

- Lincoln

FROSTED CREAMS

Mrs. Cora Anderson

1 c. raisins (boiled dry in 1 c. water)
 2 eggs
 1 tsp. cinnamon
 2 1/2 c. flour

2 c. brown sugar
 1 c. shortening
 1 tsp. baking soda in cold water
 1 tsp. salt

FROSTING:

1 c. sugar
 Vanilla

1/2 c. cream
 Salt

FROSTED CREAMS

Mrs. C. A. Johnson

1 1/2 c. sugar
 2 eggs
 1 tsp. baking soda
 2 1/2 c. flour
 1/2 tsp. nutmeg

1/2 c. shortening
 1 c. raisins
 1 c. sour cream
 2 tsp. cinnamon
 1/2 c. nuts

Cook raisins. Save 1/2 cup juice and to it add soda. Combine all ingredients. Bake on cooky sheet in oven at 350° 40 to 45 minutes. Frost with powdered sugar frosting.

LEMON-COCONUT SQUARES

Mrs. Curtis O. Thoreson

SQUARES:

1 1/2 c. flour (sifted)
 1/2 c. butter or substitute
 1 c. nuts (chopped)
 1/4 tsp. salt
 1 1/2 c. coconut
 1/2 tsp. vanilla

1/2 c. brown sugar
 2 eggs (beaten)
 2 T. flour
 1 c. brown sugar
 1/2 tsp. baking powder

Blend flour, sugar and butter. Press into a buttered pan. Bake 10 minutes at 275°. Combine remaining ingredients of squares. Spread on baked mixture. Bake 20 minutes at 350° in 9 x 13-inch pan. Makes 2 dozen.

FROSTING:

1 c. confectioners' sugar
 Juice of 1 lemon

1 T. butter (melted)

Blend ingredients and spread on cookies as soon as you take from oven while hot. Cut into squares.

LEMON SQUARES

Mrs. Paul Hudgins

1 c. flour	1/2 c. butter <u>or</u> margarine
1/4 c. powdered sugar	2 eggs
1 c. sugar	1/2 tsp. baking powder
1/4 tsp. salt	2 T. lemon juice

Sift flour before measuring and add butter and powdered sugar. Mix thoroughly. Press in an 8 x 8 x 2-inch pan and bake 20 minutes. Beat rest of ingredients together and pour over baked crust. Bake 20 to 25 minutes more. Bake in a 350° oven.

VANILLA REFRIGERATOR COOKIES

Miss Martha Anderson

1 1/2 c. flour	1/2 tsp. baking soda
3/4 tsp. salt	1/2 c. shortening (soft)
1/2 c. white sugar	1/2 c. brown sugar
1 egg	2-3 tsp. vanilla <u>or</u> 1/2 tsp.
1/2 c. nuts (chopped) <u>or</u> 1/2 c. almond extract	
dates (chopped)	

Shape into 2-inch rolls. Chill several hours, overnight or several weeks. Slice dough 1/8 to 1/4 inch. Bake golden brown on ungreased cooky sheet in 375° oven 10 minutes.

POTATO CHIP COOKIES

Mrs. Warren Amundson

1 c. shortening	1 c. white sugar
1 c. brown sugar	2 c. potato chips (crushed)
2 eggs	1 c. nuts (chopped)
2 c. flour (sifted)	1 tsp. baking soda
1 tsp. salt	

Cream shortening and sugar. Add eggs and mix well. Sift flour, salt, soda and add to batter. Last add crushed potato chips and nuts. Shape into small balls. Press down on ungreased cooky sheet with floured fork. Bake at 325° 10 minutes.

1-2-3-4 COOKIES

Mrs. Elmer Olson

1 c. butter	2 c. sugar (1 c. white <u>and</u> 1 c. brown)
3 eggs	1 tsp. salt
4 c. flour <u>and</u> oatmeal (2 c. each)	1 tsp. baking soda
1 tsp. vanilla	Chocolate bits <u>or</u> butterscotch bits
Nuts	

Bake at 350° 12 to 15 minutes. Yields 5 dozen.

COFFEE BARS

Mrs. Alvern Hill

3/4 c. shortening	2 eggs
2 c. brown sugar	1 tsp. baking powder
1/2 tsp. baking soda	3 c. flour
1 c. strong cold coffee	1 tsp. cinnamon
1 tsp. vanilla	1/4 tsp. salt

Cream sugar and shortening. Add eggs and beat. Sift flour, soda, baking powder, salt and cinnamon together. Add alternately with coffee. Add flavoring and raisins. Bake in 2 large greased cake pans 20 minutes in a moderate oven.

FROSTING:

4 T. butter	3/4 c. brown sugar
1/4 c. half and half cream	Powdered sugar

Melt butter and brown sugar together. Then add cream. Boil 5 minutes. Remove from stove and add powdered sugar until spreading consistency.

NUT BARS

Mrs. Duane Danielson

1/2 c. butter	3 sq. Baker's sweet chocolate
1 c. sugar	1 tsp. salt
2 eggs	1 tsp. vanilla
1/2 c. flour	1 c. mixed salted nuts (chopped)

Melt butter with chocolate. Blend in sugar, salt, eggs and vanilla. Stir in flour and nuts. Bake in 350° oven 20-25 minutes. Dip in powdered sugar.

NO ROLL SUGAR COOKIES

Mrs. Russell Anders

1 c. sugar	1 c. shortening
1 egg	1/8 tsp. salt
1 tsp. vanilla	2 1/2 c. flour
1 tsp. cream of tartar	1 tsp. (scant) baking soda

Mix sugar, shortening, egg, salt and vanilla in order as follows: sugar, shortening, egg, salt, vanilla, flour, cream of tartar and soda. (sift the flour, cream of tartar and soda.) Roll into balls the size of a walnut and flatten with a glass dipped in sugar. Bake at 375° 8-12 minutes.

POST SUGAR CRISP COOKIES

Mrs. Ardian Hetland

- | | |
|----------------------------------------------|--------------|
| 1 c. marshmallows | 2 T. butter |
| 1 c. chocolate milk drops <u>or</u>
stars | Sugar Crisps |

In double boiler melt butter. Add marshmallows. Add milk drops. When all are melted add Sugar Crisps. Butter your hands and form mixture into balls. Cool in refrigerator.

SUGAR COOKIES

Mrs. Roger Hudgins

- | | |
|--------------------|-----------------|
| 2 eggs | 2 c. sugar |
| 1 tsp. vanilla | 2 c. sour cream |
| 2 tsp. baking soda | Flour to roll |

Beat eggs; add sugar then sour cream, soda and vanilla. Add enough flour to roll out. Bake at 375° approximately 8 minutes.

PERFECT SUGAR COOKIES

Mrs. Raymond Skartvedt

- | | |
|----------------------|------------------------|
| 3 c. flour | 1 tsp. baking soda |
| 2 tsp. baking powder | 1/2 tsp. nutmeg |
| 1 c. shortening | 2 eggs |
| 1 c. sugar | 4 T. milk |
| 1/2 tsp. vanilla | 1/2 tsp. lemon extract |

Sift flour, baking powder, soda, nutmeg. Cut in shortening. Add eggs, sugar, milk and extract. Beat. Drop on greased cookie sheet. Use fork to press down. Sprinkle with sugar. Bake at 375°.

SUGAR COOKIES

Myrtle Tjelta

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

Mix flour, baking powder and soda. Cut butter into flour mixture. Mix like pie crust. Beat eggs and add sugar, vanilla and salt. Add the egg mixture to the flour mixture. Mix real good. Chill overnight. Roll 1/8-inch thick. Bake at 375° 12 minutes.

The only way to have a friend is to be one. - Emerson

OLD-FASHIONED SUGAR SQUARES

Mrs. T. Kallem

1 c. butter <u>or</u> margarine (soft)	1 1/4 c. sugar
2 eggs	2 c. flour (sifted)
1/4 tsp. baking soda	1/4 tsp. salt
1 tsp. powdered ginger	2 T. milk
1/2 tsp. lemon juice <u>in</u> milk	

Cream butter and 1 cup sugar. Add eggs and sifted dry ingredients and milk. Spread in cooky sheet and sprinkle balance of sugar. Bake 20 minutes at 400°. When baked, cut in squares and frost if desired.

SUGAR COOKIES

Mrs. Joe Hall

3/4 c. sugar	1 c. shortening (part butter)
1 egg (beaten)	2 c. flour
1/2 tsp. baking soda	Pinch of salt
1 tsp. cream of tartar	1 tsp. vanilla

Roll in balls. Press with glass dipped in sugar.

WHITE COOKIES

Leoan Coates

1 1/2 c. powdered sugar	3/4 c. shortening
2 eggs (well beaten)	1 tsp. cream of tartar
1 tsp. vanilla	1/2 tsp. almond
1 tsp. baking soda	2 1/2 c. flour

Make small balls of dough and flatten with glass dipped in sugar. Bake at 375° 15 minutes. Makes 2 dozen large cookies or 4 dozen small ones.

COCONUT MACAROONS

Mrs. Craig Hill

2/3 c. (1/2 of 15 oz. can) sweetened condensed milk	3 c. (two 4 oz. pkg.) coconut (shredded)
1 tsp. vanilla	3/4 tsp. almond extract

Mix above ingredients. Drop by spoonfuls onto well greased cooky sheet. Flatten slightly and place 1/2 Maraschino cherry in center of each cooky. Bake at 350° 8 to 10 minutes. Yield: 2 1/2 dozen.

SPRITZ

Mrs. John Underberg

1 c. sugar	1 1/2 c. butter
1 egg	3 to 4 T. cream
4-4 1/2 c. flour	1 tsp. baking powder
2 tsp. vanilla	

Mix and put through a cooky press. Bake at 400°.

CHERRY WINKS

2 1/4 c. flour (sifted)	1 tsp. baking powder
1/2 tsp. baking soda	1/2 tsp. salt
3/4 c. shortening	1 c. sugar
2 eggs	2 T. milk
1 tsp. vanilla	1 c. dates (chopped)
1 c. pecans (chopped)	1/3 c. Maraschino cherries
2 1/2 c. corn flakes	

Sift together the flour, baking powder, soda and salt. Combine shortening and sugar and cream well. Add eggs and then milk and vanilla. Add dates, pecans and cherries. Mix well. Shape dough into balls using 1 level tablespoon for a cooky. Crush corn flakes. Roll each ball of dough in flakes. Place on greased baking sheet. Top each cooky with 1/4 cherry. Bake at 375° 10-13 minutes. Cool well.

PEANUT BLOSSOMS

Mrs. DeFlorin Olson

1/2 c. shortening	1/2 c. peanut butter
1/2 c. sugar	1/2 c. brown sugar
1 egg (unbeaten)	2 T. milk
1 tsp. vanilla	1 3/4 c. flour (sifted)
1 tsp. baking soda	1/2 tsp. salt

Cream shortening and peanut butter. Gradually add white and brown sugar. Add egg, milk and vanilla. Then add flour, soda and salt. Roll into balls, dipping each one in granulated sugar and place on ungreased cooky sheets. Bake 8 minutes. Remove from oven and place a milk chocolate star or plain candy kiss on the top of each one, pressing down so cooky cracks around edge. Return to oven and bake 2 to 5 minutes longer.

Home is where the heart is.

PECAN DREAMS

Mrs. Craig Hill

1 c. butter (soft) 1/2 c. confectioners' sugar
 1 tsp. vanilla (sifted)
 2 1/4 c. flour (sifted) 1/4 tsp. salt
 3/4 c. nuts (finely chopped)

Mix butter, sugar and vanilla. Add flour, salt and nuts. Chill in refrigerator. Roll into 1-inch balls. Place on ungreased baking sheet and press balls down slightly. Bake at 400° until set but not brown. Approximately 10-12 minutes. Wait until just short of hot. Roll in powdered sugar. Wait until completely cooled and roll in powdered sugar again. Yield: 4 dozen.

RICE KRISPIE BARS

Mrs. Truman Hale

1 c. sugar 1 c. light corn syrup
 1 c. peanut butter 6 c. Kellogg's Rice Krispies
 6 oz. chocolate bits 6 oz. butterscotch bits

Combine sugar and syrup in 3-quart pan. Cook over moderate heat, stirring frequently until mixture begins to bubble. Remove from heat; stir in peanut butter. Mix well. Add Rice Krispies; stir until blended. Press into buttered 9 x 13-inch pan. Melt chocolate and butterscotch bits over hot water, stirring until blended. Spread over Rice Krispies. Cool.

PECAN TASSIES

Mrs. Reuben Ellwood

CRUST:

2 bars margarine 2 (3 oz.) pkg. cream cheese
 2 c. flour (sifted) (added in
 fourths)

Work with fingers to smooth dough the listed ingredients. Shape into balls and press around tassie pan.

FILLING:

1 c. pecans (coarsely cut) 2 eggs (slightly beaten)
 1 1/2 c. brown sugar 2 T. margarine (melted)
 Dash of salt Vanilla

Sprinkle 1/2 of pecans in bottom of unbaked crusts. Add brown sugar to eggs, then remaining ingredients and mix. Spoon over nuts in cups. Sprinkle with remaining nuts on top. Bake at 350° 15-17 minutes - 10 minutes at 250°. Cool in pan.

PEANUT BUTTER COOKIES

Mrs. Duane Danielson

1/2 c. brown sugar	1/2 c. granulated sugar
1/2 c. butter	1 egg
1 c. peanut butter	1/2 tsp. salt
1/2 tsp. baking soda	1 1/2 c. bread flour
1/2 tsp. vanilla	

Beat butter until soft. Add the sugars gradually and blend until creamy. Beat in egg, peanut butter, salt and soda. Sift flour before measuring and add to the batter. Add vanilla. Roll the dough into small balls. Place them on a greased tin. Press them flat with a fork. Bake them in a moderate oven (375°) about 15 minutes.

PEANUT BUTTER SCOTCHERS

Mrs. DeFlorin Olson

1 1/2 c. flour	2 tsp. baking powder
1 T. lemon rind (grated)	1/2 tsp. salt
1/3 c. butter	1 1/2 c. sugar
1/2 c. evaporated milk	2 eggs
1 (6 oz.) pkg. butterscotch chips (melted)	3/4 c. peanut butter
	2 c. corn flakes

Sift together the flour, baking powder. Add lemon rind and salt. Melt butter in saucepan and add sugar, milk and eggs. Put in jelly roll pan and bake at 350° 20 minutes. Let cool and spread with the following. Melt butterscotch chips and add peanut butter and corn flakes.

NO-BAKE COOKIES

Miss Theresa Holt

3 T. cocoa	2 c. white sugar
1/2 c. milk	1/4 lb. margarine
2 or 3 T. peanut butter	3 c. quick oatmeal
1 tsp. vanilla	1/2 c. walnuts

Boil cocoa, white sugar, milk and margarine together 1 1/2 minutes. Remove from stove and add remaining ingredients. Drop by teaspoon onto wax paper. Servings: 4 dozen.

CHOCOLATE COOKIES

Mrs. Ardian Hetland

1/2 c. margarine (melted)	1 c. brown sugar
1 egg	3 T. cocoa
1/2 c. milk	1 1/2 c. flour
1/2 tsp. baking soda	1 tsp. vanilla

Let stand overnight before baking. Bake in 350° oven. Frost when baked.

BALL CHOCOLATE COOKIES

Mrs. Curtis O. Thoreson

1/2 c. shortening	3 sq. unsweetened chocolate
2 c. sugar	2 tsp. vanilla
4 eggs (unbeaten)	4 c. flour
2 tsp. baking powder	1/2 tsp. salt
1/2 c. nuts (chopped) (if desired)	Confectioners' sugar

Melt shortening and chocolate. Add sugar and vanilla. Mix well. Add eggs, singly; beat after each addition. Sift flour, baking powder and salt. Add to chocolate mixture; also nuts, if desired. Chill several hours. Form into small balls and roll in confectioners' sugar. Bake in moderate 350° oven 12 to 15 minutes. Don't overbake. Makes 6 dozen.

SUPER-DUPER CHOCOLATE COOKIES

Mrs. DeFlorin Olson

1/2 c. shortening	4 sq. unsweetened chocolate
2 c. sugar	2 tsp. vanilla
4 eggs (unbeaten)	2 c. flour
2 tsp. baking powder	1/4 tsp. salt
1/2 c. nuts (chopped)	

Melt shortening and chocolate. Sift together flour, baking powder and salt. Add sugar to chocolate, stirring until smooth. Add eggs, singly, beating well after each; add vanilla. Add flour mixture, blending thoroughly, then nuts. Chill 4 hours or overnight. Dip out rounded teaspoonfuls of dough; form into small balls. Roll each in confectioners' sugar. Bake at 375° about 10 minutes. Do not overbake. Cookies should be soft when taken from the oven. Makes 5-6 dozen.

CONGO SQUARES

Mrs. DeFlorin Olson

2 3/4 c. flour (sifted)	2 1/2 tsp. baking powder
1/2 tsp. salt	2/3 c. shortening
2 1/2 c. brown sugar (1 lb. pkg.)	3 eggs
1/2 c. nuts (chopped)	1 (6 oz.) pkg. chocolate chips

Mix and sift flour, baking powder and salt. Melt shortening and add brown sugar. Stir until well mixed. Allow to cool slightly. Add eggs 1 at a time, beating well after each addition. Add dry ingredients, then nuts and chips. Pour into greased pan about 10 1/2 x 15 1/2 x 3/4 inches. Bake at 350° 25-30 minutes. Do not overbake. These bars should be chewy type. Yield: 48 sq. 2x2 inches.

BARS

Mrs. Russell Anders

1 c. butter	1 c. brown sugar
1 egg yolk	Pinch of salt
2 c. flour (sifted)	1 tsp. vanilla
1 (1/2 lb.) Hershey bar	Nuts (ground)

Cream butter and sugar together. Add egg yolks. Sift in flour, salt and blend. Add vanilla. Spread on cooky sheet 1/4-inch thick. Bake 15-20 minutes in 350° oven. Remove pan. Place broken-up candy bar on top and return to oven only until candy will spread easily. Remove from oven and spread chocolate. Put nuts on top of chocolate. Cut when cool.

WAFFLE COOKIES

Miss Marguerite Holt

2 sq. chocolate	1/3 c. butter
2 eggs	3/4 c. sugar
1 c. flour	1 tsp. vanilla

Melt chocolate with butter. Beat eggs and sugar. Add chocolate mixture. Add flour and vanilla. Grease the waffle iron (medium size). Drop by teaspoonfuls and bake 1 minute. Frost with powdered sugar while warm. Makes 2 dozen.

CHOCOLATE TOFFEE BARS

Mrs. Ronald Twedt

1 c. shortening (part butter)	1 c. brown sugar
1 egg	2 c. flour (sifted)
1 tsp. vanilla	1/2 tsp. salt
1 pkg. chocolate chips	1/2 c. nuts (chopped)

NO baking powder or soda

Cream shortening and sugar until light and fluffy. Add egg, vanilla and salt. Mix well. Add flour and combine. Spread 1/4-inch thick on 10 x 12-inch cooky sheet well greased. Bake at 350° 15 minutes. Sprinkle chocolate chips over top of base as soon as it is removed from oven and let chocolate melt. Spread evenly. Sprinkle top with nuts and cut at once into bars, 1 x 2 inches.

GOOD BARS

Mrs. Truman Hale

1 c. dates	1 c. boiling water
1 tsp. baking soda	2 sticks margarine
1 c. sugar	2 eggs
1 3/4 c. flour	2 tsp. cocoa
Pinch of salt	1 pkg. chocolate chips

Nuts

Continued Next Page.

GOOD BARS (Continued).

Boil dates, boiling water and soda. Combine margarine, sugar and eggs. Add date mixture. Add flour, cocoa and salt. Put in pan. Sprinkle with chocolate chips and nuts. Bake 30 minutes at 350°.

PRAYER BARS

Mrs. Clifford Dalbey

1/2 c. butter	3 T. milk
1/4 c. sugar	2 T. instant vanilla pudding mix
1 egg (slightly beaten)	2 c. powdered sugar
1 tsp. vanilla	1 (6 oz.) pkg. chocolate chips
1 1/4 c. graham cracker crumbs	1 sq. bitter chocolate
1 c. coconut	Brazil nuts (shaved)
1/2 c. nuts (chopped)	1/4 c. butter (soft)

Mix together the first 4 ingredients and place over hot water until butter is melted and ingredients can be well blended. When slightly cool, mix in graham cracker crumbs, coconut and nuts. Pack into a buttered 9 x 11-inch pan and press firmly down. Mix the soft butter, milk and pudding mix and powdered sugar together into a mixture. Spread over bottom layer and let stand 15-30 minutes. Melt chocolate chips and bitter chocolate over hot water and spread on top of bars. Sprinkle with Brazil nuts.

FUDGE BARS

Mrs. Wes Thoreson

1 c. butter	6 T. cocoa
4 eggs (beaten)	2 c. sugar
2 c. flour	1 c. nuts
Salt	2 tsp. vanilla

Melt butter and cool. Add cocoa. Cream eggs and sugar. Mix in flour. Add to chocolate mixture. Stir in nuts, salt and vanilla. Spread in greased 15 1/2 x 10 1/2-inch pan. Bake at 350° about 20 minutes - don't overbake. Spread with frosting while still hot.

FROSTING:

2 T. butter	2 T. cocoa
2 <u>or</u> 3 T. hot milk	1 c. powdered sugar

CHOCOLATE DROP COOKIES

Mrs. Willard Hanson

1 c. sugar	1/2 c. butter (melted)
1/2 c. sweet milk	1/2 tsp. baking soda
1 T. hot water	1/2 tsp. baking powder
1 egg	1/2 c. cocoa
1 1/2 c. flour	1 tsp. salt
1/2 c. nuts	1 tsp. vanilla

Dissolve soda in hot water. Combine all ingredients and bake. Frost with frosting recipe below:

FROSTING:

2 T. sugar	2 T. cocoa
2 T. water	2 T. cream
2 T. butter	

Cook 1 minute and add powdered sugar.

CHOCOLATE DROP COOKIES

Mrs. Virgil Twedt

1 c. brown sugar	1/2 c. butter <u>or</u> margarine
1/2 c. sour milk	1 egg
1/2 c. nutmeats	1/2 tsp. vanilla
3 T. (rounded) cocoa	1 1/2 c. flour
1 tsp. baking soda	

Cream sugar and butter; add egg. Beat. Sift dry ingredients together and add alternately with the sour milk. Add nuts and vanilla. Drop by teaspoonfuls on greased cooky sheet. Bake at 400°. Frost while still warm. For variation, before you frost put 1/2 marshmallow on each cooky and return to oven 1 minute; then frost.

FROSTING:

1 c. powdered sugar	1 1/2 T. hot coffee
1 T. (rounded) cocoa	2 T. butter (melted)

CHOCOLATE DROP COOKIES

Mrs. Chris Nissen

1/2 c. margarine	1 c. brown sugar
1/2 tsp. baking soda	2 tsp. baking powder
1 egg (beaten)	2 c. cake flour
1/2 tsp. salt	2 sq. chocolate
1 c. commercial sour cream	1 1/2 tsp. cinnamon

Bake at 375° 15 minutes. Makes 3 dozen. Ice with chocolate frosting.

DEVIL'S FOOD DROP COOKIES

Mrs. Paul Hudgins

1/2 c. butter <u>or</u> margarine	1 c. brown sugar
1 egg	1 tsp. vanilla
2 sq. chocolate (melted)	2 c. flour (sifted)
1/2 tsp. baking soda	1/4 tsp. salt
3/4 c. buttermilk	1/2 c. nutmeats

Cream butter and sugar until fluffy. Beat in eggs and vanilla. Stir in chocolate. Sift dry ingredients together and add to chocolate mixture alternately with buttermilk. Add nutmeats. Drop from teaspoon 2 inches apart. Bake at 350° 10 minutes.

CHOCOLATE CHIP COOKIES

Mrs. Raymond Ehlers

1 c. shortening (Fluffo <u>or</u> Crisco)	1 c. white sugar
2 eggs	1 c. brown sugar
2 c. flour	1 tsp. vanilla
1 tsp. baking soda	1 tsp. baking powder
1 c. chocolate chips	1/2 tsp. salt
	1 c. oatmeal

Mix and roll into balls and place on cooky sheet. Bake at 375°.

MARSHMALLOW CHOCOLATE COOKIES

Cora Hale

1 3/4 c. flour	1 tsp. baking soda
1/2 tsp. salt	1/2 c. cocoa
1/2 c. shortening	1 c. sugar
1 egg	1/2 c. milk
1/2 c. nuts (chopped)	Large marshmallows (cut in half)

Sift flour, soda, salt and cocoa together. Cream shortening and sugar; add egg; beat well. Add flour and milk alternately, beating well. Add vanilla and nuts. Bake in 350° oven 8 minutes. Top with marshmallows half, cut side down; bake 2 minutes longer. Frost with cocoa frosting.

CHOCOLATE OATMEAL PRIZES

Mrs. Ronald Twedt

1 c. flour	1/2 tsp. baking soda
1/2 tsp. salt	1 c. sugar
1/2 c. shortening (soft)	1 egg
1 tsp. vanilla	2 oz. chocolate (melted)
1 c. oatmeal	1/2 c. coconut

Cream sugar and shortening in bowl. Add egg, flavoring and

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CHOCOLATE OATMEAL PRIZES (Continued).

chocolate. Sift together flour, soda and salt and all. Blend until smooth or about 2 minutes. Add oats and coconut. Shape by hand or drop from teaspoon onto greased baking sheet. Flatten with the bottom of a glass covered with wax paper. Bake at 350° 12-15 minutes.

CHOCOLATE OATMEAL COOKIES

1 1/2 c. flour (sifted)	1/2 tsp. salt
1/2 tsp. baking soda	2/3 c. sugar
2/3 c. shortening (soft)	1 egg
1 tsp. vanilla	2 sq. chocolate (melted)
1 c. rolled oats	

Sift flour, salt, soda and sugar into a bowl. Add shortening, egg, vanilla and melted chocolate. Stir until smooth (2 minutes). Add oatmeal. Put in small juice cans. Chill. Cut out end of can. Press out and slice. Bake 10 minutes at 350°. Makes 3 dozen.

BROWNIES

Mrs. Duane Danielson

1 c. margarine (soft <u>or</u> melted)	2 c. sugar
4 eggs	1/4 c. cocoa
1 1/2 c. flour	1/2 c. nuts
2 tsp. vanilla	1 tsp. salt

Mix together margarine, sugar and eggs. Add cocoa, flour, nuts, salt and vanilla. Put in large brownie pan and bake at 350° about 20 minutes.

BUTTERSCOTCH BROWNIES

Mrs. Arlen Dahl

1/3 c. butter	1 c. brown sugar
1 egg	1/4 tsp. salt
3/4 c. flour	1 tsp. baking powder
1/2 tsp. vanilla	1/2 c. nuts

Bake 25 minutes in 8 x 8-inch pan at 350°.

BROWNIES

Mrs. Warren Amundson

4 eggs (well beaten)	2 c. white sugar
1 c. margarine	4 sq. chocolate <u>or</u> 1 c. cocoa
2 c. flour	1/2 c. nuts
2 tsp. vanilla	

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BROWNIES (Continued).

Beat eggs; add sugar gradually and beat. Melt margarine and chocolate or cocoa together; then add rest of ingredients in order. Bake in 350° oven 20 minutes. The trick of the recipe is to be sure to beat the eggs real, real good. Bake in 11 x 15-inch jelly roll pan or cooky sheet.

FAVORITE BROWNIES

Mrs. Mons Teig

2 c. sugar	1 c. shortening
2 eggs	1 1/2 c. flour
1/2 tsp. salt	3 T. (heaping) cocoa
1 tsp. baking powder	1 tsp. vanilla
1/2 c. hot water	1 c. nuts (if desired)

Cream together sugar and shortening. Add eggs and beat well. Blend in flour, salt, cocoa and baking powder. Add vanilla, hot water and nuts; beat until well blended. Turn into greased large cake pan and bake at 350° 30 minutes. Frost if desired.

BROWNIES

Mrs. Orlin Flygstad

1 1/3 c. flour	1/2 tsp. salt
1 tsp. baking powder	2/3 c. shortening <u>or</u> margarine
4 sq. chocolate	4 eggs
2 c. sugar	2 tsp. vanilla
1 c. nutmeats	

Sift flour with baking powder and salt. Melt butter and chocolate over hot water. Beat eggs well; add sugar gradually, beating well. Beat in chocolate. Mix in flour, then nuts and vanilla. Bake at 350° about 25 minutes. Makes a large batch.

FUDGE BROWNIES

Mrs. Lawrence Olson

4 eggs (well beaten)	2 c. sugar
1 c. butter <u>or</u> margarine	4 sq. chocolate
2 c. flour	2 tsp. vanilla
Nuts (if desired)	

Add sugar to beaten eggs. Melt chocolate and butter together. Add to mixture. Add flour and vanilla. Bake 20 minutes at 350°.

BROWNIES

Mrs. Ardian Hetland

1 c. white sugar	1 c. margarine (melted)
2 eggs	1 tsp. vanilla
1 c. flour	1/4 tsp. baking powder
1/3 c. milk	2 sq. unsweetened chocolate (melted)

Sift flour and baking powder together. Combine all ingredients and bake on 10 x 15-inch cooky sheet at 325° 25 minutes.

FROSTING:

2 sq. unsweetened chocolate	1/4 c. water
1 tsp. vanilla	2 T. butter
2 c. powdered sugar (sifted)	

Melt chocolate, water, vanilla and butter over low heat. Then add powdered sugar.

BUTTERSCOTCH BROWNIES

Mrs. John Underberg

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

Melt sugars and shortening but don't get it too hot. Beat in eggs, 1 at a time. Then add dry ingredients. Bake at 350° 25 minutes. Do not overbake.

BROWNIES

Mrs. Arlen Dahl

1 c. shortening (melted)	1 c. white sugar
1 c. brown sugar	1/2 c. cocoa
4 eggs	1 tsp. vanilla
1 c. flour	1/2 tsp. salt
1 tsp. baking powder	1/2 c. nuts

Beat shortening, sugars, cocoa and eggs well. Add remaining ingredients. Bake in 10 x 16-inch pan 30 minutes at 325°.

BROWNIES

Mrs. Raymond Danielson

3 eggs (beaten)	1 c. butter <u>or</u> margarine
1 c. white sugar	1 c. brown sugar
1 c. flour (unsifted)	1 tsp. baking powder
1/2 c. cocoa	1 c. nuts

Beat eggs; add all other ingredients. Bake at 325° 30 minutes.

BROWN SUGAR BROWNIES

Mrs. Ray Thompson, Jr.

1/2 c. butter	2 c. brown sugar
1 c. flour	2 tsp. baking powder
1 tsp. salt	2 eggs
1 tsp. vanilla	1 c. nuts

Melt butter; add sugar and cool. Mix dry ingredients and add eggs. Add this mixture to sugar and butter mixture. Add vanilla and nuts. Spread in a 9 x 13-inch pan and bake 25 minutes or longer at 350°.

COCOA DROP COOKIES

Mrs. Jesse Hill

1 c. sugar	1/2 c. shortening
2 eggs	1/2 c. buttermilk
1 tsp. baking soda	1/2 c. cocoa mixed with 1/2 c. hot water
1 1/2 c. flour	Vanilla
1/2 tsp. baking powder	Nuts (if desired)
Salt	

Frost with powdered sugar icing.

CANDIES

DIVINITY

Mrs. Raymond Anderson

2 3/4 c. sugar	3/4 c. white corn syrup
3/4 c. water	2 egg whites (beaten)
Vanilla	Nutmeats

Mix sugar, syrup and water and cook to 240°. Pour 2/3 of syrup slowly over egg whites and beat constantly. Cook the other 1/3 to 255°, then beat it slowly into first mixture, beating constantly until creamy. Add vanilla and nuts and drop on wax paper.

DIVINITY

Mrs. Raymond Danielson

3 c. sugar	1/2 c. white Karo
2/3 c. water	

Boil mixture to a soft ball stage. In the meantime, place in mixer the following:

2 egg whites	1/4 tsp. salt
--------------	---------------

Beat until stiff. Add 1 teaspoon vanilla. Add syrup gradually to beaten egg whites on slow speed until almost thick. Nutmeats may be added at this time. Drop by teaspoon on greased cookie sheet.

NEVER FAIL DIVINITY CANDY

Mrs. Joe Hall

3 c. sugar
1/2 c. water

3/4 c. white syrup

Turn fire low and cover syrup until dissolves. Then boil until it spins many threads; let set a second, until it quits boiling. Pour over (slowly): 2 egg whites, beaten stiff. Add vanilla, nuts, and coloring if desired. Drop from spoon onto wax paper.

ENGLISH TOFFEE

Mrs. Diane Danielson

1 c. sugar
1 c. butter
3 T. water

1 tsp. vanilla
1 (4 1/2 oz.) bar milk chocolate
1/2 c. pecans (finely chopped)

Combine sugar, butter and water in a saucepan. Cook to 300° or the hard crack stage. Stir constantly. Add vanilla. Pour into a buttered 9-inch pan. Cool 5 minutes. Break chocolate bar in pieces; sprinkle over top. Spread as it melts. Sprinkle with nutmeats. Cool. Break into pieces.

CARAMELS

Mrs. Reuben Ellwood

2 c. granulated sugar
2 c. cream
1 tsp. vanilla

1 3/4 c. white syrup
1 c. butter
1 c. nuts (chopped)

Cook the sugar, syrup, half the cream and butter together. When it boils, stir in the rest of the cream, but do not allow boiling to cease. Test for a firm ball in cold water. Add vanilla and nuts. Turn in buttered tin. When nearly cold, cut in cubes and wrap in wax paper. Boiling time sometimes requires 1 hour.

CARAMELS

2 c. brown sugar
1 can Borden's Eagle Brand milk
(sweetened)

1 c. white Karo syrup
1/2 lb. butter
Salt

Nuts

Cook brown sugar, syrup, milk, butter and salt to hard ball stage in cold water. Add nuts; pour in greased pan. When cooled and partially set, cut.

CARAMEL ROLLS

Arlie Danielson

ROLLS:

2 1/2 c. granulated sugar 1 c. evaporated milk
 1 1/2 c. dates (chopped) 2 c. nuts (chopped)

Choose a saucepan to fit your medium size burner. Combine sugar and milk. Cook over medium heat, stirring constantly until you reach the soft ball stage when syrup is tested in very cold water, or when your candy thermometer registers 234°. Add the dates. Return to fire and cook to the soft ball stage, stirring constantly. Remove from heat. Stir in chopped nuts. Turn onto buttered cooky pan. Work back and forth with your spatula until you can knead with your hands. Knead until the mixture is creamy and stiffens. Shape into 4 rolls. Wrap each roll in heavy wax paper or aluminum foil. Place in refrigerator to chill. (Rolls must be cold before you can add the caramel coating.)

CARAMEL COATING:

1 c. granulated sugar Few grains of salt
 1 c. light corn syrup 4 T. butter
 3/4 c. evaporated milk 1/2 tsp. vanilla extract

Cook sugar, salt and syrup rapidly to the firm ball stage, or 242°, stirring constantly. Keep your candy pan on the fire and gradually add the butter and the evaporated milk so the mixture does not stop boiling at any time. Cook over medium heat, stirring constantly, to the firm ball stage, 242°. (Mixture sticks very easily, so watch for scorching.) This cooking period takes from 15 to 20 minutes. Remove from heat and add vanilla. Let stand until mixture stops bubbling.

TO MAKE CARAMEL ROLLS:

Place a sheet of heavy wax paper on your cooky sheet. Spread 1 1/2 cups of whole and chopped pecans in center of sheet. Have a second tray covered with wax paper to receive finished rolls. Take rolls from your refrigerator. Unwrap. Place one fork at each end of the roll. Pick up roll and lower into syrup. When covered, remove at once and place on nuts. Roll quickly so that whole surface is covered. Rolls must not touch wax paper until they are covered with nuts. Press nuts into roll as you roll.

Trifles make perfection, but perfection itself is no trifle.

- Michael Angelo

CHRISTMAS FUDGE

Mrs. W. A. Marshman

- | | |
|-----------------------------------------|----------------------------------|
| 2 1/2 c. sugar | 1/4 tsp. salt |
| 2 T. light corn syrup | 1 c. milk |
| 2 T. butter | 1 tsp. vanilla |
| 4 T. candied fruit (mixed)
(chopped) | 1/2 c. English walnuts (chopped) |

1. Combine sugar, salt, syrup and milk. Stir until mixture starts to boil.
2. Cook slowly, without stirring, until mixture forms a soft ball when dropped in cold water - or 234° on candy thermometer.
3. Remove from heat and add butter. Let stand until bottom of pan is barely warm. Beat until candy loses its shiny look. Stir in vanilla, fruits and nuts. Pour into lightly greased pan. When firm, cut into squares.

FUDGE WITHOUT CHOCOLATE

- | | |
|------------------|------------------|
| 2 c. brown sugar | 1 c. white sugar |
| 1 c. milk | |

Cook, stirring all the time, to soft ball stage. Remove from fire. Add butter (or substitute) the size of walnut and 1 teaspoon vanilla. Beat until quite stiff. Pour into buttered pan and cut into squares. Nuts or coconut may be added.

CHOCOLATE CANDY

- | | |
|---------------------------------------|-----------------------------------|
| 1 1/2 c. sugar | 1 pkg. German sweet chocolate |
| 1/3 c. milk | 1/3 c. margarine <u>or</u> butter |
| 1/2 c. peanut butter (chunk
style) | 1 tsp. vanilla |
| 1 1/2 c. Grape Nuts cereal | 1 1/3 c. coconut (flaked) |

Place sugar, chocolate, milk, butter and peanut butter in saucepan and bring to a full boil over medium heat, stirring constantly. Stir in remaining ingredients. Drop from teaspoon onto wax paper and chill.

CHOCOLATE FUDGE

Mrs. Jess Eide

- | | |
|---------------|----------------------------|
| 4 c. sugar | 1 large can Carnation milk |
| 1/2 c. butter | |

Cook and stir constantly until soft ball stage. Remove from stove and add 2 packages (6 oz. size) chocolate chips, 1 pint marshmallow creme, 1 teaspoon vanilla and nuts. Beat well.

4 POUND FUDGE RECIPE

Mrs. Craig Hill

- | | |
|--------------------------------|---------------------------------------------|
| 4 1/2 c. sugar | 1 tall can evaporated milk
(unsweetened) |
| 1/8 lb. butter | |
| 16 large marshmallows (cut up) | 1 lb. sweet milk chocolate (cut
up) |
| 1 large pkg. chocolate chips | |
| 1 c. nuts | 1 T. vanilla |

Combine sugar, milk, butter in heavy bottomed pan. Bring to rolling boil - boil exactly 5 minutes, stirring constantly. Stir in chocolate chips and vanilla. Stir in other ingredients until all chocolate is melted. Pour into buttered pan. Cut while still warm.

VASSAR FUDGE

- | | |
|------------------|---------------------------------|
| 2 c. white sugar | 2 T. butter |
| 1/2 c. cream | 2 sq. Baker's Premium chocolate |

Melt the butter and chocolate together. Add the sugar and blend well. Add cream and cook to soft ball stage, stirring vigorously and constantly. Only a short cooking time is required. Remove from stove and beat until quite cool. Add nuts then pour into well greased pan. Cut into squares.

CHOCOLATES

Edna Twedt

- | | |
|------------|----------------|
| 3 c. sugar | 1 1/2 c. cream |
|------------|----------------|

Cook until mixture forms a soft ball in cold water. Let cool, then beat until creamy. Set out and cool a few times until you can handle. Form into balls. Chill until very cold. Then dip into melted chocolate with a small amount of Parawax added. Place half a walnut or pecan on top.

FRENCH CHOCOLATES

- | | |
|----------------------------------|---------------------|
| 1 pkg. semi-sweet chocolate | 1 egg (well beaten) |
| 1 T. light cream | 1 c. powdered sugar |
| 3/4 c. nutmeats (finely chopped) | |

Melt chocolate in top of double boiler. Remove from heat. Beat in egg, then stir in light cream and powdered sugar. Cool in covered container. When chilled, shape into 1-inch balls and roll each in finely chopped nuts, pressing nuts to candy. Roll a few balls in cocoa or in tinted sugar for variety. Makes 2 dozen.

PENUCHE CANDY

Mrs. John Underberg

1 c. granulated sugar and 1 c. 1 c. cream or half and half
brown sugar or 2 c. brown sugar

Bring to a boil, stirring constantly. When it starts to boil turn down heat and cover the pan for 1 or 2 minutes to wash sugar down the sides. This should prevent the candy from sugaring. Uncover and don't stir until candy has reached soft ball stage and cooled. When the candy has cooled, beat and add nuts and vanilla. Pour into a buttered dish or onto wax paper and form into a roll.

PEANUT BRITTLE

Mrs. Kenneth Evans

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

Combine and boil to soft ball stage (230-240°). Add 2 cups raw peanuts. Continue boiling until mixture reaches hard crack stage (290°). Remove from stove and stir in 1 teaspoon vanilla and 1 teaspoon soda. Pour onto greased cooky sheet. Turn once while cooling.

PEANUT BRITTLE

1 c. sugar 1/2 c. white syrup
1/4 c. water

Boil until thermometer reaches 238°. Put in 2 cups raw peanuts and 1 cup butter. Cook until it reaches 290°, stirring constantly. Remove from heat. Add 1 1/2 teaspoons soda. Pour in pan to cool. Break into pieces.

CARAMEL CORN

Bring to a boil equal portions of butter, brown sugar and white Karo and pour over freshly popped corn.

SWEET PREPAREDNESS

Mrs. W. A. Marshman

Two weeks before the holidays steam prunes until soft. Remove pits and stuff with marshmallows. Roll in granulated sugar. Pack tightly in glass jars (screw lids tightly) until time to eat or give away.

GLAZE FOR NUTS

Mrs. Perry Peterson

1 c. sugar
1/3 c. water

1 c. nutmeats or 1/2 c. large nuts
1/8 tsp. cream of tartar

Mix sugar, water, cream of tartar and cook in deep pan over low heat until it turns light brown. Add the nutmeats and pour into shallow, well buttered pan. If desired, single nuts may be dipped on the end of a long pin into the hot syrup. When well coated, place upon a wax paper to harden.

ORANGE PEEL

Mrs. W. A. Marshman

Remove peel from 3 oranges or 4 lemons in quarters. Cover with water; add 1 teaspoon salt. Boil 30 minutes and drain. Boil in fresh water until tender - about 30 minutes longer. Drain. Cut in strips with scissors. Bring 1 cup sugar and 1/2 cup water to boil. Add peel and boil until the syrup is nearly all absorbed. Roll peel in granulated sugar. Chill.

GRAPEFRUIT PEEL

Mrs. W. A. Marshman

Take the peeling from 3 grapefruit in sections. Remove membrane; cut into long strips. Soak overnight in cold water. Drain. Add more cold water and let stand 2 hours. Drain. Cover again and boil 5 minutes. Drain. Repeat this last process. Make syrup of 2 cups sugar, 1 cup water. Add peel and cook until peel is clear. Then remove with a fork and drain on pan. When slightly dry, roll and sprinkle with sugar.

PARTY MIX

6 c. Chex cereal
2 c. Cheerios
6 T. butter
1 tsp. seasoning salt or 3/8
tsp. garlic powder

3/4 c. nuts
2 c. pretzels
4 tsp. Worcestershire sauce
3/8 tsp. salt

Melt butter; add all other ingredients. Bake in 250° oven 1 hour, stirring occasionally.

'Twas her thinking of others made you think of her.

CEREAL PARTY MIX

Mrs. Raymond Danielson

- | | |
|---------------------------|-------------------------------|
| 1 box Kix | 1/2 tsp. onion salt |
| 1 box Cheerios | 1/2 tsp. garlic salt |
| 1 box Wheat Chex | 1/4 tsp. Kitchen Bouquet |
| 1 box Rice Chex | 1/2 tsp. celery seed |
| 2 boxes Slim Jim pretzels | 1/2 tsp. Worcestershire sauce |
| 1 lb. mixed nuts | |

Pour 1 pound melted butter over mixture. Bake in 200° oven 2 hours, stirring occasionally.

PARTY MIX

Mrs. Harold Casto

- | | |
|-----------------------------------------------|---------------------|
| 2 c. Cheerios | 2 c. Rice Chex |
| 2 c. Wheat Chex | 2 c. pretzel sticks |
| 2 cans nuts and mixed nuts (more, if desired) | |

Mix together.

Melt 1 cup butter or margarine and add:

- | | |
|---------------------------|-------------------|
| 2 T. Worcestershire sauce | 3/4 T. soy sauce |
| Few drops Tabasco sauce | 1 T. brown sugar |
| 1 tsp. garlic salt | 1 tsp. onion salt |
| 1/2 tsp. celery salt | |

Mix this all together and pour on cereals and put in covered pan. Bake at least 1 hour in a slow oven (250°). Stir or mix every 15 minutes. When done spread out on brown paper and cool. This can be frozen and kept for a long time.

LEAGUE PUNCH
(Green)

- | | |
|-----------------------|----------------------|
| 1 qt. pineapple juice | 2 qt. ginger-ale |
| 1 qt. lime sherbet | 1 pkg. lime Kool-Aid |

This recipe serves 25.

PUNCH BOWL FLOAT

Mrs. Mons Teig

- | | |
|------------------------------------|-----------------------------|
| 3 c. lemonade (chilled) | 6 c. orange drink (chilled) |
| 3 c. pineapple juice (unsweetened) | 3 c. ginger-ale (chilled) |
| (chilled) | |

To make 16 servings, mix ingredients in a clear punch bowl. Add a few drops of green food coloring and stir. Float scoops of frosty punch bowl sherbet in punch. A golden punch; a colorful combination of orange, lime and lemon sherbets.

PUNCH

2 1/2 c. sugar	1 c. water
1 qt. pineapple juice	2 c. lime juice
1 qt. orange juice	1 1/4 c. lemon juice
2 qt. ginger-ale	

Mix all ingredients. Add ginger-ale just before serving. Add ice cubes colored green, red and yellow.

INEXPENSIVE PUNCH

Mrs. Hans Walther

3 envelopes orange Kool-Aid	3 c. sugar
2 cans frozen orange concentrate	1 bottle ginger-ale

This makes a yellow punch. For green, use lime Kool-Aid and lime concentrate. For other colors, use lemonade concentrate.

MULLED CIDER

Committee

2 qt. apple cider	1/2 c. brown sugar
2-inch piece stick cinnamon	1 tsp. whole allspice
1 tsp. whole cloves	

Mix cider and sugar in saucepan; add spices. Heat mixture slowly to simmering; cover and simmer 20 minutes. Strain. Serve hot in warm mugs. Makes 2 quarts.

RED PUNCH

2 pkg. strawberry Kool-Aid	6-8 c. ice water
1 (6 oz.) can frozen pineapple juice	1 (6 oz.) can orange juice
	1 c. sugar

Combine all the above. Just before serving add one 12-ounce bottle strawberry soda pop and 1 large bottle ginger-ale.

ADDITIONAL RECIPES

ORANGE PUNCH

1 qt. water
1 qt. lime juice
1 qt. orange juice
1 qt. lemon juice
1 qt. ginger-ale
Mix all ingredients. Add ginger-ale just before serving.

IMPERATIVE PUNCH

2 envelopes orange Kool-Aid
2 parts frozen orange concentrate
1 bottle ginger-ale
This makes a yellow punch. For green, use lime Kool-Aid and lime concentrate. For other colors, use jamnada concentrate.

MULLED CIDER

2 qt. apple cider
2-inch piece stick cinnamon
1 qt. whole cloves
Mix cider and sugar in saucepan; add spices. Simmer 20 minutes. Strain. Serves 12.
hot in warm sugar. Makes 2 quarts.

RED PUNCH

1 qt. frozen pineapple
1 qt. orange juice
1 qt. water
Combine all the above. Just before serving add one 12-ounce bottle strawberry soda pop and 1 large bottle ginger-ale.

TAPIOCA FLOAT

1 qt. water
1 qt. pineapple juice
1 qt. orange juice
1 qt. lemon juice
To make 16 servings, mix ingredients in 2 qt. pitcher. Add a few drops of green coloring and stir. First serving of punch should be served in 1/2 qt. cups. It is best served with a splash of orange, lime and lemon juice.

PUNCH
2 1/2 qt. sugar
1 qt. pineapple juice
1 qt. orange juice
5 qt. ginger-ale
Mix all ingredients. Add ginger-ale just before serving.

IMPERATIVE PUNCH
2 envelopes orange Kool-Aid
2 parts frozen orange concentrate
1 bottle ginger-ale
This makes a yellow punch. For green, use lime Kool-Aid and lime concentrate. For other colors, use jamnada concentrate.

MULLED CIDER
2 qt. apple cider
2-inch piece stick cinnamon
1 qt. whole cloves
Mix cider and sugar in saucepan; add spices. Simmer 20 minutes. Strain. Serves 12.
hot in warm sugar. Makes 2 quarts.

RED PUNCH
1 qt. frozen pineapple
1 qt. orange juice
1 qt. water
Combine all the above. Just before serving add one 12-ounce bottle strawberry soda pop and 1 large bottle ginger-ale.

TAPIOCA FLOAT
1 qt. water
1 qt. pineapple juice
1 qt. orange juice
1 qt. lemon juice
To make 16 servings, mix ingredients in 2 qt. pitcher. Add a few drops of green coloring and stir. First serving of punch should be served in 1/2 qt. cups. It is best served with a splash of orange, lime and lemon juice.

DESSERTS

CHOCOLATE ANGEL FOOD CAKE DESSERT

Cora Hale

Melt 1 package chocolate chips in double boiler. Then add 2 tablespoons water and 1 tablespoon sugar; 4 well beaten egg yolks, gradually beating thoroughly. Cool. Now fold in 4 well beaten whites and 1 cup cream, whipped. Cut angel food cake into pieces. In a well buttered 9 x 12-inch pan, place a layer using half the cake. Cover with about 1/3 of chocolate mixture. Scatter remaining cake pieces on top of chocolate mixture and then spread remainder of chocolate mixture on top, being sure to cover all the cake evenly. Cover with wax paper and place in refrigerator. Chill 24 hours. Cut into squares. Garnish with whip cream and red cherries. Serves 12.

SNOWBALLS

Mrs. DeFlorin Olson

1 c. sugar	1/2 c. butter
2 egg yolks (beaten)	1 c. crushed pineapple (well drained)
1 c. nuts (chopped)	
2 egg whites (beaten)	

Combine sugar, butter, egg yolks, pineapple and nuts. Fold beaten egg whites into the mixture. Using the round Nabisco wafers, stack 5 high, using about 1/2-inch thickness of filling between each one; top with 5th wafer. Refrigerate overnight. Frost with tinted sweetened whipped cream. Sprinkle liberally with coconut.

APPLE GOODIE

Mrs. Martha Horda - Mrs. Dean Erbes

5 c. apples (sliced)	3/4 c. white sugar
1 T. flour	1 tsp. cinnamon
Pinch of salt	

Mix together and put into 9 x 9-inch buttered pan and top with the following:

3/4 c. oatmeal	3/4 c. flour
3/4 c. brown sugar	1/4 tsp. baking soda
1/4 tsp. baking powder	3/4 stick margarine (melted)

Mix together and sprinkle over apple mixture and bake 30 to 40 minutes - until brown. Bake in 350 to 375° oven.

APPLE CRISP

Mrs. DeFlorin Olson

6 to 8 c. apples (sliced)	1/2 c. sugar
1/2 tsp. cinnamon	1/2 c. flour
1/2 c. oatmeal	3/4 c. brown sugar
1/2 c. butter	

Mix apples, sugar and cinnamon. Put in 8 x 8-inch pan. Combine other ingredients and mix until crumbly. Place on top of apple mixture and bake at 325° until apples are tender or about 1 hour.

APPLE CAKE DESSERT

Mrs. Perry Peterson - Mrs. Truman Hale

2 c. sugar	1/2 c. butter
2 eggs	2 c. flour
1 tsp. baking soda	2 to 4 tsp. cinnamon
1 to 2 tsp. nutmeg	1 tsp. salt
4 c. apple (finely chopped)	1 c. nuts (chopped)

Cream sugar and butter. Add eggs and beat. Add flour, soda, cinnamon, nutmeg and salt. Mix well. Add apple and nuts. Bake in greased and floured 9 x 13-inch pan for a total of 1 hour - 350° for 15 minutes and 300° for 45 minutes.

APPLE CRUNCH PUDDING

Mrs. L. H. McGonigle

5 apples (sliced)	1 c. white sugar
1 c. flour	1 egg
1 tsp. baking powder	Pinch of salt

Put apples in pan. Dot with butter. Sprinkle with cinnamon and a little brown sugar and white sugar. Mix the above ingredients together. Crumble the mixture over the apples and shake down through apples. Bake in 350° oven about 30 minutes.

APPLE DELIGHT

Miss Esther Mansager

3 c. apples (sliced)	1/2 c. white sugar
Dash of cinnamon	Pinch of salt
1 c. oatmeal	1/2 c. flour
1/2 c. brown sugar	1/2 tsp. baking powder
1/4 tsp. baking soda	1/2 c. butter

Put apples in buttered baking dish. Sprinkle white sugar, cinnamon and salt over apples. Mix the remaining ingredients and put on top.

DUTCH APPLE CAKE

Mrs. Curtis O. Thoreson

BASE:

2 1/2 c. flour (sifted)	2 tsp. baking powder
2 T. sugar	1 c. butter
1 egg (slightly beaten)	1 tsp. vanilla
6 medium apples	

Blend flour, baking powder, sugar, butter, egg and vanilla. Press into 15 x 10-inch pan. Peel and slice apples and press into dough, covering well with apple slices. Blend topping and sprinkle over apples. Bake at 350° about 45 minutes or until apples are tender or golden brown. Serves 20.

TOPPING:

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

APPLE CRUNCH

Mrs. Warren Amundson

Apples	1/2 c. sugar
Cinnamon	1 c. flour
1 c. brown sugar	1/2 c. butter or margarine

Slice apples thin and spread to desired thickness in shallow buttered baking dish. Cover with sugar and cinnamon. Mix flour and sugar. Cut in butter or margarine until it resembles coarse corn meal. Spread over apples and bake slowly 1 hour in a 325 to 350° oven. Use a 9 x 9-inch baking dish.

CARAMEL DESSERT

Mrs. Ray Thompson, Jr.

1 c. butter	2 c. brown sugar
4 eggs (slightly beaten)	1 1/2 tsp. vanilla
1 c. broken walnuts	1 pt. whipping cream
Vanilla wafers	

Cook butter, brown sugar and eggs until slightly thickened. Add vanilla and nuts. Cook mixture. Spread the bottom of a 9 x 9-inch cake pan with vanilla wafer crumbs. Pour cooled mixture on top. Top with unsweetened whipped cream. Sprinkle top with vanilla wafer crumbs and put in freezer. 16 servings.

Words are like leaves; and where they most abound, much fruit of sense beneath is seldom found. - Pope

HERSHEY BAR DESSERT

Mrs. Craig Hill

6 Hershey bars (with almonds)	18 large marshmallows
1/3 c. milk	1 c. whipping cream
1/4 c. butter	1/3 c. brown sugar
12 graham crackers (crushed)	

Melt bars, marshmallows and milk in double boiler. Let cool. Whip the whipping cream and add to above mixture when it is cool. Combine butter, sugar and crackers. Use 1/2 for lining pan. Pour in chocolate mixture. Sprinkle other 1/2 of crumbs on top. Place in refrigerator and let stand overnight. Can be topped with whipped cream and nuts when served. Double the recipe when putting in large cake pan.

CHEESE CAKE

Mrs. Ray Thompson, Jr.

3 pkg. (8 oz. size) Philadelphia cream cheese	3 eggs
1 T. vanilla	1 c. sugar
2 T. sugar	1 layer <u>and</u> 4 zweiback
Dash of cinnamon	1/2 stick butter
1 1/2 T. corn starch	2 (8 oz.) pkg. frozen strawberries
Red food coloring	

Let cheese and eggs stand until room temperature. Then beat in sugar with mixer on medium speed 20 minutes. Add vanilla. Prepare crust by crushing zweiback. Mix with melted butter, sugar and cinnamon. Place in spring form pan for crust. Pour cheese mixture over crust and bake at 375° 30 minutes, or until done. When cool, add topping. Prepare topping by draining juice from strawberries. Cook juice with corn starch until thick. Add berries and red food coloring. Pour over cake and let stand until firm.

BAKED CHEESE CAKE

Mrs. Ray Thompson

1/4 c. <u>plus</u> butter	15 graham crackers (crumbled)
2 eggs	1 large pkg. Philadelphia cream cheese
1 1/2 c. sugar	1 (#2) can crushed pineapple (well drained)
1 tsp. vanilla	
1/2 c. commercial sour cream	
1/4 c. sugar	

1. Combine crackers and butter. Line bottom of 9 x 12-inch pan. Bake about 5 minutes at 350°.

Continued Next Page.

BAKED CHEESE CAKE (Continued).

2. Combine eggs, cream cheese, 1 1/2 cups sugar and vanilla. Beat well. Add pineapple. Pour over crust and bake until set and slightly golden - about 20 minutes.
3. Combine sour cream and sugar. Pour over above and bake until brown - 5 to 10 minutes.

DESSERT DUMPLINGS

DOUGH:

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|---------------|----------------------|
| 1 c. flour | 2 tsp. baking powder |
| 4 T. sugar | 2 T. butter |
| 2 eggs | 2 T. milk |
| Pinch of salt | 1 tsp. vanilla |

Cream sugar and shortening. Add eggs and blend. Add dry ingredients alternately with milk and vanilla. Drop in slowly boiling syrup. Cover and cook 15 minutes. Do not remove cover for 15 minutes.

CHOCOLATE SYRUP:

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|------------|--------------------|
| 2 c. sugar | 1 tsp. corn starch |
| 2 T. cocoa | 1 T. butter |
| 2 c. water | |

BURNT SUGAR SYRUP:

- | | |
|--------------|--------------------|
| 1/2 c. sugar | 1 c. sugar |
| 1 T. butter | 2 c. boiling water |

Burn 1/2 cup sugar in iron skillet. Then add other ingredients.

FRUIT SYRUP:

- | | |
|-------------------|--------------|
| 1 can blueberries | 1/4 c. sugar |
| 2 T. lemon juice | |

4-H BAKED CUSTARD

- | | |
|------------------|-----------------------|
| 1 qt. milk | 4 eggs <u>or</u> more |
| 4 T. sugar | 1/4 tsp. salt |
| 1/2 tsp. vanilla | Nutmeg |

Scald milk. Add to slightly beaten eggs, sugar, and salt. Add vanilla. Turn into custard cups. Put a generous "shake" of nutmeg on each. Set in pan of hot water. Bake at 350° about 30 minutes or until a knife comes out clean when inserted in the center.

Variations: Instead of nutmeg use shaved sweet chocolate or top with coconut; or substitute brown sugar for white.

LEMON PUDDING

Mrs. C. A. Johnson

2 c. sugar	4 T. (rounding) flour
Juice of 1 large lemon (about 1/2 c.)	2 T. butter (melted)
1 c. milk	4 eggs (separated)

Mix sugar and flour. Add juice of lemon and butter. Add 4 egg yolks beaten well. Add milk gradually. Beat egg whites and fold in. Bake in buttered baking dish (set in hot water) 40 or 45 minutes in slow oven. Cool and serve with whipped cream. Grated lemon rind may be added with the juice of lemon if desired.

LEMON MERINGUE DESSERT

Miss Martha Anderson

5/8 c. flour	1 7/8 c. sugar
5 tsp. butter	6 eggs (separated)
Juice of 3 lemons	2 T. lemon rind
2 c. milk	

Mix flour, sugar, butter, egg yolks, juice, rind and milk. Fold in egg whites which are beaten stiff. Put in buttered baking pan. Set in warm water. Bake 35 to 45 minutes at 350°.

LUSCIOUS LEMON FROST

Mrs. Curtis Johnson

1 egg white	1/3 c. water
1/3 c. nonfat dry milk	1 egg yolk (slightly beaten)
1/3 c. sugar	1/4 tsp. lemon peel (grated)
3 T. lemon juice	Dash of salt
3 T. crumbs (corn flakes, graham crackers or Ritz crackers)	

Combine egg white, water and dry milk; beat to stiff peaks. Mix egg yolk, sugar, lemon peel, lemon juice and salt. Gradually fold into egg white mixture. Sprinkle 2 tablespoons of crumbs into refrigerator tray; spoon in lemon mixture; dust with remaining crumbs. Freeze. Makes 6 servings. 80 calories per serving.

OLD FASHIONED SHORTCAKE

2 c. flour (sifted)	3 tsp. baking powder
3/4 tsp. salt	1/4 c. light brown sugar (firmly packed)
1/2 c. butter or margarine	
1/2 c. milk	

Sift flour, baking powder and salt into a bowl. Stir in sugar. With pastry blender cut in butter until size of small peas. Make a well in the center; pour in all the milk; stir with a fork just

Continued Next Page.

OLD FASHIONED SHORTCAKE (Continued).

until dough cleans the side of the bowl. Add a little more milk if necessary. Turn onto a lightly floured surface. Knead gently 10 times, until light. Pat dough evenly into an 8 x 1 1/2-inch layer pan, greased. Bake 20 minutes until nicely browned at 450°.

LINCOLN AND LEE PUDDING

Mrs. Duane Danielson

1 c. brown sugar	2 c. water
1/2 c. butter	1 c. flour
1/2 c. sugar	1/2 c. nuts (chopped)
1/2 c. raisins	1/2 c. milk
1 tsp. baking powder	1/4 tsp. salt

Make a syrup of brown sugar, water and butter. Bring to a boil. Combine the rest of the ingredients and mix thoroughly. Then drop the batter by spoonfuls in the hot syrup and bake until cooked through. Serve with cream when cooled slightly. Use 9 x 13-inch cake pan.

CHOCOLATE BREAD PUDDING

2 c. milk	1 sq. chocolate
1/3 c. sugar	1 tsp. vanilla
1 egg	1/8 tsp. salt
1 c. dried bread cubes	

Put 1 cup milk and chocolate in greased 1-quart baking dish. Place in 325° oven. Beat egg; add sugar, salt and milk. Blend. Add bread cubes. Add bread mixture to chocolate mixture when chocolate has melted. Bake until center is like custard (45 minutes). Serve with whipped cream or sauce. Serves 4-5.

FRUIT PUDDING

1 c. sugar	1 egg
1 tsp. baking powder	1/2 tsp. salt
1 c. flour	1 can fruit cocktail
1/2 c. brown sugar	1/2 c. nuts (chopped)

Beat sugar and egg together. Sift together baking powder, salt and flour. Stir into egg and sugar mixture. Add 1 can fruit cocktail which is well drained. Put into well greased pan (8 x 12 inches) and cover with brown sugar and sprinkle with nuts. Bake 1 hour in 300° oven (or bake until brown and crispy on top). Top with whipped cream or ice cream.

BLUEBERRY DESSERT

Mrs. Arlen Dahl

1/4 c. butter	20 graham crackers (crushed)
1/4 c. sugar	1 (#2) can blueberry sauce
2 T. corn starch	2 T. lemon juice
20 marshmallows	1/2 c. hot milk
1/2 pt. whipping cream	

Mix butter, crackers and sugar. Line bottom of 8 x 8-inch pan with 1/2 mixture. Cook blueberry sauce, corn starch and juice until thick. Cool. Place on top of cracker base. Melt marshmallows in hot milk. Cool. Whip cream and add as a third layer. Sprinkle remaining cracker crumbs over the top. Serves 9.

BLUEBERRY DELIGHTMrs. C. A. Johnson - Mrs. Oscar Larson
Mrs. Elmer Olson

2 c. graham crackers (crushed)	1/2 c. sugar
1/2 c. butter	1 (8 oz.) pkg. Philadelphia cream cheese
2 eggs (beaten)	1/2 c. sugar
1/2 tsp. vanilla	Whipped cream
1 can blueberry pie mix	

Blend crackers, sugar and butter and put in 9 x 12-inch pan. Combine soft cream cheese, eggs, vanilla and sugar. Beat well and pour over graham cracker base. Bake at 350° 15 minutes. Remove from oven and cool. When cool, spread blueberry pie mix over top and chill in refrigerator. Serve with whipped cream. Other fruit can be used - cherries, strawberries, apricots - thickened.

RED RASPBERRY DELIGHT

Mrs. Lillie Thompson

25 large marshmallows	1/2 c. milk
2 (10 oz.) cans frozen red raspberries	1 c. water
1 tsp. lemon juice	1 c. sugar
1 c. whipping cream <u>or</u> Dream Whip	3 T. corn starch
	1/4 c. nuts (chopped)
	15 graham crackers (crushed)

Melt marshmallows with milk; cool. Heat raspberries with water, sugar and lemon juice. Thicken with corn starch dissolved in small amount of cold water. Cool. Whip cream or Dream Whip and fold in marshmallow mixture. Roll graham crackers fine. Place in 9 x 9 x 2-inch pan. Pour 1/2 marshmallow mixture on crumbs. Add raspberry mixture. Cover with rest of marshmallows. Put chopped nuts on top, or cracker crumbs if you prefer. Serves 9-12.

RASPBERRY DESSERT

Mrs. Arlen Dahl

- | | |
|-----------------------------------|---------------------------|
| 1 pkg. vanilla wafers (crushed) | 1 1/2 c. powdered sugar |
| 1/4 c. butter <u>or</u> margarine | 2 eggs |
| 1 tsp. vanilla | 2 pkg. raspberry Jello |
| 1 1/4 c. hot water | 2 pkg. frozen raspberries |
| 1/2 pt. whipped cream | |

Put 2/3 crumbs in bottom of pan. Combine sugar, butter, eggs and vanilla. Beat well and spread over crumbs. Dissolve Jello in hot water. Add frozen raspberries. Congeal partially and then spread over second mixture. When set cover with whipped cream. Sprinkle remaining crumbs on top.

PEACH CRISP

- | | |
|------------------------------------|------------------|
| 8 fresh peaches | 1 T. lemon juice |
| 2 T. sugar | Pinch of salt |
| 1/2 tsp. cinnamon <u>or</u> nutmeg | 1 T. butter |

Slice peeled peaches in greased baking dish. Mix juice, sugar, salt, cinnamon or nutmeg; add butter. Put on top of peaches. Blend ingredients for topping. Sprinkle over peaches. Bake 25 to 30 minutes at 350°.

TOPPING:

- | | |
|--------------|--------------|
| 3 T. butter | 3/4 c. flour |
| 1/2 c. sugar | 4 T. coconut |

PEACH DELIGHT DESSERT

Mrs. Willard Henderson

- | | |
|--------------------------------|---------------|
| 1 1/2 c. graham cracker crumbs | 1/2 c. butter |
| 1/4 c. sugar | 5 egg whites |
| 1 tsp. vinegar | 1 c. sugar |
| 1 pkg. whipping cream | 1/2 c. sugar |
| 1 tsp. vanilla | 1 c. peaches |
| 1/2 c. coconut | |

Mix crumbs, butter and sugar. Put this in bottom of cake pan. Beat egg whites and vinegar until frothy. Then beat until stiff. Add 1 cup sugar and beat until sugar is dissolved. Spread over graham cracker crumbs and bake in 270° oven 30 minutes. Then let cool. Whip cream; add 1/2 cup sugar, vanilla, peaches (cut up) and coconut. Spread this over the baked meringue. Top with toasted coconut or graham cracker crumbs. Place in ice box 2 or 3 hours.

PEACH DESSERT

Committee

Dissolve 1 package gelatin in 1/4 cup cold water. Add 1/2 cup hot water; cool.

Mix:

1 1/2 c. peaches (sliced) 3/4 c. sugar
 (fresh or canned) 1 T. lemon juice

Let stand 30 minutes. Blend with the gelatin and let set. Add 1 package Lucky Whip.

PINEAPPLE DESSERT

Mrs. Lloyd Swenson

24 graham crackers (crushed) 1/4 c. sugar
 1/2 c. butter (melted) 1 c. pineapple juice and water
 1 pkg. lemon gelatin 1 qt. vanilla ice cream
 1 c. pineapple (drained)

Mix crackers, sugar and melted butter and put 1/2 in bottom of 9 x 9-inch pan. Boil pineapple juice-water mixture and add lemon gelatin. Pour over 1 quart vanilla ice cream. Whip until blended and fluffy. Fold in pineapple. Pour over crumbs and put remaining crumbs on top. Chill. If you prefer a sweeter dessert, add 1/2 cup sugar to gelatin.

CHERRY GRAHAM CRACKER DESSERT

Mrs. Arlen Dahl

1/2 c. graham cracker crumbs 3 T. butter (melted)
 1/4 c. sugar 1/2 c. milk
 3 c. miniature marshmallows 1 pkg. Dream Whip
 Nuts (chopped) Cherry pie mix

Mix cracker crumbs, butter and sugar. Put 1/2 in the bottom of pan. Heat milk and marshmallows in double boiler. Cool. Whip Dream Whip. Fold milk and marshmallow mixture into Dream Whip. Add nuts. Put this mixture in pan on top of crumbs. Next put a layer of cherry pie mix. Top with remaining graham cracker crumbs. Chill.

GRAHAM CRACKER DELIGHT

Mrs. Reuben Ellwood

22 graham crackers 1/2 c. butter
 1/2 c. sugar 1/2 c. milk
 2 egg yolks 2 T. lemon Jello
 2 egg whites (beaten) 1 c. cream

Roll crackers and save out 1/2 cup to sprinkle on top. Mix cracker crumbs with 1/2 cup butter. Pat in 9 x 13-inch pan. Cook sugar, milk and yolks in double boiler. Dissolve Jello in hot mixture. Cool. Add the beaten egg whites and cup of cream, whipped. Pour this over crumb crust. Sprinkle 1/2 cup crumbs on top. Chill several hours.

SODA CRACKER DESSERT

Mrs. Willard Henderson

3 egg whites	6 dates (cut up)
14 soda crackers (crushed)	1 c. sugar
1/2 tsp. baking powder	1/2 c. nuts
1 c. whipping cream	Vanilla

Beat egg whites stiff and then beat in sugar and baking powder. Crush cracker crumbs. Then add 6 dates cut up and the nuts and vanilla. Put this in a greased 6 x 10-inch pan. Bake 40 minutes at 300°; let cool. Whip cream and spread on top. Let stand in the ice box at least 4 hours.

CHERRY DELIGHT

Mrs. W. A. Marshman

15 graham crackers (crushed)	1/3 c. butter (melted)
1/3 c. sugar	1 pkg. (8 oz. size) Philadelphia cream cheese
1/2 c. sugar	2 cans cherry pie filling
1 pkg. Dream Whip	

Mix crackers, butter and sugar. Put in pan. Soften cream cheese and add sugar. Whip Dream Whip and fold into cheese and sugar. Pour mixture over the crust. Pour on cherry pie filling. Chill in refrigerator. Serves 12. Place in 9 x 12-inch pan.

CHERRY DESSERT

Mrs. Curtis Johnson

25 graham crackers (crushed)	1/2 c. butter <u>or</u> margarine (melted)
4 egg whites (stiffly beaten)	1 c. sugar
2 cans cherry pie mix	1 1/2 c. whipped cream
Nuts (chopped) (optional)	

Mix crumbs and butter and press in bottom of 9 x 13-inch cake pan. Add sugar slowly to beaten egg whites, beating continually for meringue. Spread on crumbs and bake 15 minutes at 400°. Cool. Spread cherry pie mix on meringue and top with whipped cream. Sprinkle with chopped nuts if desired. Refrigerate.

CHERRY DESSERT

Mrs. Dean Erbes

Place 2 cans of cherry pie mix in a 9 x 13-inch cake pan. Sprinkle 1 box of white cake mix over the cherry mixture. Melt 1 or 2 sticks of margarine and pour over the top. Bake 45 minutes in a 325° oven.

RHUBARB-CHERRY DESSERT

Mrs. Curtis Johnson

1 c. quick oatmeal
Pinch of salt
1 c. flour

1 c. brown sugar
1/2 c. butter or margarine

FILLING:

Rhubarb (uncooked)
1 c. water
1 can cherry pie mix

1 c. sugar
2 T. corn starch

Mix oatmeal, sugar, salt, butter and flour well and place half in a 9 x 13-inch pan. Press into pan. Add a layer of rhubarb. Then boil sugar, water, corn starch until thick. Add pie mix. Spread on rhubarb and add remaining crumb mixture on top. Bake at 350° 45 minutes. One-fourth cup chopped walnuts can be added to the top crumbs if desired. Two tablespoons cinnamon candy can be added to cherry mix if desired.

RHUBARB COBBLER

Mrs. Milo Knutson

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

1 c. flour
2 tsp. shortening
Dash of salt
2-3 c. rhubarb
1 c. hot water

Combine sugar, flour, baking powder, shortening, milk, salt and vanilla in a bowl. Pour in bottom of 9 x 9 x 2-inch square baking dish. Then add rhubarb (sprinkle over batter). Mix 1 cup sugar with water and pour over all. Bake 35 minutes at 400°.

RHUBARB CRUNCH

Mrs. Warren Amundson

4 c. rhubarb (diced)
3/4 c. oatmeal (uncooked)
1/2 c. butter or margarine
(melted)
1 c. water

1 c. flour (sifted)
1 c. brown sugar (packed)
1 c. white sugar
2 T. corn starch
1 tsp. vanilla

Combine flour, oatmeal, brown sugar and butter. Press half the crumbs into greased 9-inch baking dish. Cover with rhubarb. Combine sugar, corn starch, water and vanilla. Cook until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake in moderate oven (350°) 1 hour.

RHUBARB CRISP

Mrs. Delmar Hill

4 c. rhubarb (rounded)	2 T. flour
2 c. sugar	1 c. flour
1 tsp. (rounded) baking powder	1/2 tsp. nutmeg
1/2 tsp. salt	2 T. butter
2 eggs	

Mix rhubarb, 2 tablespoons flour and 1 cup sugar. Pour in buttered cake pan. Mix remaining 1 cup sugar with the other ingredients and pour on top. Bake 40 minutes at 350° or until done.

RHUBARB PUDDING

Mrs. Lloyd Swenson

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

Combine ingredients for pudding and mix well. Spread in well oiled 7 x 11-inch cake pan. For topping, combine ingredients and pour over cake. Bake at 400° 25 minutes. Serve with ice cream.

TOPPING:

3 c. rhubarb (diced)	1 c. sugar
2 c. boiling water	

SCALLOPED RHUBARB

Mrs. Ronald Twedt

3 c. rhubarb (chopped)	1 1/4 c. sugar
2 c. bread crumbs	1 orange (rind <u>and</u> juice)
1/4 tsp. cinnamon	1/4 tsp. nutmeg
1/4 c. water	2 T. butter

Melt butter; add crumbs. Mix sugar, spices and rind. Place 1/4 of crumbs in bottom of a buttered baking dish. Add half of rhubarb. Sprinkle with half of sugar and spice. Repeat. Sprinkle orange juice and water over the top. Put rest of crumbs on top. Cover closely. Bake 45 minutes at 400°. Uncover last 10 minutes. Serve plain or with cream or whipped cream.

DATE ROLL

1 lb. dates	1/2 lb. marshmallows
Juice of 2 oranges	1/2 c. nuts (optional)
18 graham crackers (crumbled)	
(save a few)	

Continued Next Page.

DATE ROLL (Continued)

Cut up dates and marshmallows. Add juice and nuts. Mix all ingredients, then make a roll and roll in crumbs. Chill 24 hours. Serve sliced with whipped cream.

PINEAPPLE-DATE PUDDING

Committee

2 c. enriched flour (sifted)	1/4 c. sugar
1 T. baking powder	1 tsp. salt
1/4 tsp. ground allspice	1/2 c. nuts (chopped)
2 eggs (beaten)	1 (8 oz.) can crushed pineapple
1/2 c. milk	1/4 c. shortening (melted) <u>or</u> oil
1 c. dates (pitted) (chopped)	

Into mixing bowl sift together flour, sugar, baking powder, salt and allspice. Stir in nuts. In another bowl, blend eggs, pineapple, milk and melted shortening. Stir in dates. Add liquid all at once to flour mixture, stirring only until flour is moistened. Turn into greased baking dish. Bake 50 to 60 minutes in 350° oven, or until cake tester inserted in center comes out clean. Serve with following sauce.

SAUCE:

Blend together:

1 (3 3/4 oz.) pkg. instant lemon pudding	1 c. water
---------------------------------------------	------------

Beat slowly with mixer 5 minutes.

CHOCOLATE ROLL

Mrs. Clara Hill

1 c. powdered sugar	2 T. flour
2 T. cocoa	5 eggs (separated)
1 c. whipping cream	

Sift sugar, flour and cocoa together 3 times. Fold into yolks until blended. Beat whites until stiff. Fold yolks into whites. Line 15 1/2 x 10 1/2 x 1-inch pan with wax paper; grease. Spread batter in pan. Bake at 375° about 15 minutes or until done. Cool 5 minutes; turn onto towel sprinkled with confectioners' sugar. Peel off paper. Cool to lukewarm. Trim side crusts. Roll cake and towel. Cool. Unroll. Whip cream and spread on as you would a jelly roll cake. Serve with chocolate sauce.

CHOCOLATE SAUCE:

1 c. boiling water	1 c. sugar
2 T. flour	2 T. cocoa
Pinch of salt	1 tsp. vanilla

Combine dry ingredients; add water. Cook until slightly thickened. Cool.

PEPPERMINT CHOCOLATE DESSERT

Mrs. Willard Hanson

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|----------------------------------|---------------------------------|
| 2 c. vanilla wafers (crushed) | 1/4 c. butter (melted) |
| 1 1/3 c. powdered sugar (sifted) | 1/4 c. butter (soft) |
| 3 eggs | 3 T. Baker's chocolate (melted) |
| 1 c. whipping cream | Miniature marshmallows |
| 8 (1/2 c.) peppermint sticks | |

Combine wafers and melted butter. Pack in bottom of 8 x 8-inch pan. Mix sugar, butter, eggs and chocolate. Pour over cooky mixture and freeze. Whip cream and fold in miniature marshmallows. Crush peppermint sticks and spread over top. Freeze overnight.

TUTTI FRUITTI DESSERT

- | | |
|------------------------------------------------------------|--------------------------------------------|
| 16 graham crackers (crushed) <u>or</u> | 1/4 c. butter <u>or</u> margarine (melted) |
| 1 c. graham cracker crumbs | 1/4 c. brown sugar |
| 1 small can whole cranberries | 1/2 c. crushed pineapple (drained) |
| 1/2 c. slivered almonds (can use walnuts <u>or</u> pecans) | 1 pt. ice cream (softened) |

Melt butter; stir in crumbs and brown sugar. Mix well. Blend together cranberries, pineapple, nuts and ice cream. Put cupcake papers in muffin tins. In each cup put 1 tablespoon of cracker mixture. Then fruit mixture. Top with cracker mixture. Put in freezer. Makes 12 medium cups. For valentine, top with red heart cut from cranberry jell.

GLORIFIED RICE

- | | |
|---------------------------------------|--------------------------------------------|
| 2 c. cooked rice | 1 c. pineapple (crushed <u>or</u> tidbits) |
| 24 marshmallows (cut up) | 1/2 c. sugar |
| 1 c. heavy cream <u>or</u> Dream Whip | |

Cook rice in salted boiling water. Drain; cool and mix with pineapple, marshmallows and sugar. Then fold in cream which has been whipped; chill. Serve in sherbet dishes. Garnish with Maraschino cherry or other fruit.

Recipe for Happiness

Take 2 heaping cups of patience; one heart full of love, 2 hands full of generosity, a dash of laughter, one head full of understanding, sprinkle generously with kindness, add plenty of faith and mix well; spread over a period of a lifetime and serve everybody you meet.

CROWN JEWEL CAKE

Miss Esther Mansager

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|--------------------------------|------------------------|
| 1 (3 oz.) pkg. each flavor: | 3 c. boiling water |
| orange, cherry and lime Jello | 1 1/2 c. cold water |
| 1 c. pineapple juice | 1/4 c. sugar |
| 1 (3 oz.) pkg. lemon Jello | 1/2 c. cold water |
| 2 c. graham cracker crumbs | 1/2 c. butter (melted) |
| 2 (2 oz.) envelopes Dream Whip | |

Prepare the first 3 pkgs. of Jello separately, using 1 cup boiling water and 1/2 cup cold water for each. Pour into separate pans and chill until firm. Heat pineapple juice and sugar to boiling and remove from heat; dissolve lemon Jello in the syrup. Add 1/2 cup cold water and chill until syrupy. Mix graham cracker crumbs with melted butter. Press mixture smoothly over bottom of a 9 x 13 x 2-inch pan. Prepare Dream Whip with milk and vanilla as directed on envelope. Stir lemon mixture into Dream Whip. Cut the firm Jello into cubes 1/2-inch square. Fold cubes into Dream Whip mixture. Pour into pan. Chill 5 to 8 hours. Serves 18-20.

ICE CREAM DESSERT

Mrs. Willard Hanson

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|-----------------------------------|----------------------------|
| 1 lb. pkg. Oreo chocolate cookies | 2 c. powdered sugar |
| 1/2 c. margarine <u>or</u> butter | 2 sq. semi-sweet chocolate |
| 1 tsp. vanilla | 3 eggs (separated) |
| 1 c. pecans (chopped) | 1/4 tsp. salt |
| | 2 qt. ice cream |

Grind cookies. Line a 9 x 13-inch pan with some of ground cookies and save rest for top. Mix in saucepan just to boiling the powdered sugar, chocolate, margarine, egg yolks, vanilla and salt. Cool. Beat the 3 egg whites stiff. Add chopped pecans and fold into the above cooled mixture. Spread on top of cooky crumbs. Freeze. After this is frozen, spread with softened ice cream and sprinkle with rest of cooky crumbs and freeze.

FROZEN CHOCOLATE DESSERT

Mrs. Raymond Ehlers

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|---------------------------------|------------------------------------|
| 1 pkg. vanilla wafers (crushed) | 1 qt. vanilla ice cream (softened) |
| 2 eggs (separated) | 2 c. powdered sugar |
| 1/2 c. butter | 2 sq. unsweetened chocolate |
| 1/2 c. nuts | (melted) |

Cream butter. Mix in powdered sugar gradually. Add melted chocolate and beaten egg yolks. Mix well. Fold in beaten egg whites. Spread half vanilla wafers in 8 x 12-inch pan. Spread

Continued Next Page.

ORANGE ICE (Continued).

together the orange juice and 3 cans of cold water. Gradually beat in syrup (not necessary to use electric mixer). Pour into a double size ice cube tray, or 1-quart loaf pan and put in freezing compartment of refrigerator. When mushy, transfer to a chilled bowl and beat until smooth. Return to freezing compartment. Repeat process once more. Result will be a fine textured ice.

FRUIT SHERBET

Mrs. Ray Thompson, Sr.

2 c. milk
3 oranges

1 c. sugar
1 lemon

Mix milk and sugar. Bring to a boil; cool and freeze until firm. Beat. Then add juice of oranges and lemon. Freeze.

FROZEN LEMON DESSERT

Mrs. Dean Hetland

1 (15 oz.) can Eagle Brand
condensed milk
1/2 c. lemon juice

2 T. sugar
5 egg whites
1 T. lemon rind (grated)

Add lemon juice to milk. Beat egg whites until foamy. Add sugar. Beat until stiff. Fold into lemon and milk mixture. Put this mixture into a pie crust or put in cake tin with a graham cracker crust. Do not bake. Press in well. Pour in filling. Put crumbs over top. FREEZE. Delicious and can make day head of time.

DELICIOUS CRANBERRY ICE

Mrs. W. A. Marshman

1 lb. cranberries
1 T. gelatin
2 c. sugar

2 c. boiling water
1/4 c. water
1 pt. ginger-ale

Cook cranberries and water until all skins pop. Then strain. Dissolve gelatin in water. Add gelatin mixture and sugar to cranberries. Cool. Then add ginger-ale. Freeze in quart pan in refrigerator to mush. Remove and beat. Put into paper baking cup and freeze.

IF

If you want to be distressed, look within.
If you want to be defeated, look back.
If you want to be distracted, look around.
If you want to be dismayed, look before.
If you want to be delivered, look to Christ.
If you want to be delighted, look up.

ICE BOX PUDDING DESSERT

Mrs. W. A. Marshman

1 pkg. lemon Jello	1/2 c. cold water
7 eggs	1 c. sugar
1 (#2) can pineapple tidbits	1 (4 oz.) bottle Maraschino
1 lb. vanilla wafers	cherries
1/2 lb. miniature marshmallows	1 c. nutmeats

Soak Jello in cold water. Beat egg yolks and add sugar. Heat 1 cup pineapple juice. Combine Jello, egg yolks and sugar; pour into hot juice. Cook in a double boiler until slightly thickened. Cool. Pour slowly into stiffly beaten egg whites. Add drained fruit, chopped nuts and marshmallows. Fold gently with spoon to mix. Place 1/2 of wafer crumbs in bottom of long pan. Spoon custard mixture on wafers, then top with the rest of wafer crumbs. Garnish squares with whipped cream topped with cherry. Serves 20. Make this the day before serving. Fruits must be well dried before adding to custard.

USEFUL WHEN APPLIED

A soap manufacturer, not a Christian, was walking with a minister. Said the soapmaker, "The Gospel you preach hasn't done much good, for there's still a lot of wickedness and wicked people." The preacher made no immediate reply, but they soon passed a child making mud pies. He was exceedingly dirty. It was then the preacher's turn, and so he said, "Soap hasn't done much good in the world, I see, for there's still much dirt and many dirty people." "Oh, well, " answered the manufacturer, "soap is useful only when it's applied." "Exactly," was the minister's reply; "so it is with the Gospel we proclaim."

It's nice to be natural if you're naturally nice.

* * * * *

foreign dishes



FOREIGN DISHES

JULEKAGE (CHRISTMAS BREAD)

Mrs. Raymond Sakrtvedt

2 c. milk (scalded)	4 c. flour (not sifted)
1/2 c. butter <u>or</u> margarine	1 tsp. ground cardamon seed
2/3 c. sugar	1 tsp. cinnamon
2 tsp. salt	1 c. white raisins
2 pkg. dry granular yeast	1 pt. mixed candied fruits
1/4 c. warm water (not hot)	3 additional c. flour
2 eggs (beaten)	

Combine scalded milk, butter, sugar and salt. Cool to luke-warm. Add yeast which has been softened in the warm water and eggs. Mix well. Add the 4 cups flour and the spices; beat well. Mix the fruits with the remaining 3 cups flour and add. Place dough on floured board and knead until springy. Let rise in warm place until double in bulk. Punch down and knead lightly. Shape into 3 loaves; place in pans and let rise until double in bulk. Bake in 350° oven 45 minutes or until done. Brush crusts with melted butter while warm or glaze with powdered sugar frosting.

CHRISTMAS STOLLEN

Mrs. Jesse Johnson

1/3 c. raisins	1/4 c. blanched almonds (chopped)
3/4 tsp. lemon rind (grated)	1/3 basic dough recipe (Fleischmann's yeast)

Mix raisins, fruits, nuts, lemon rind; knead into dough. Roll dough into 11 x 7-inch oval. Brush with melted margarine; fold in half lengthwise and form into crescent shape on greased baking sheet. Brush again with margarine. Cover; let rise in warm draft-free place until doubled - about 45 minutes. Bake at 350° about 30 minutes. Cool. Frost with confectioners' sugar icing. Decorate with almonds, citron and candied cherries.

LEFSE

Mrs. Joe Hall

3 c. cream	6 c. milk
1/2 c. sugar	1 1/2 T. salt
13 c. flour	

Let cream and milk come to boil. Pour over dry ingredients which have been sifted together. Mix well. Let cool a little while,

Continued Next Page.

LEFSE (Continued).

then pour out the dough and make a long roll, cutting it into 30 or 35 pieces, depending on size lefse you want. Make into round patties. I usually lay aluminum foil over them so they do not harden. Roll out and bake.

LEFSE

Mrs. Curtis Johnson

4 c. potatoes (mashed) 3/4 c. lard (melted)
1 tsp. salt 4 c. flour

Combine and mix well. Be sure and use only lard; do not substitute. Make into 17 or 18 balls. Roll out and bake on hot lefse grill, turning only once. Stack lefse on top of each other and keep tightly closed with towels. These lefse are soft and can be frozen.

KRINGLA

Mrs. Raymond Danielson

1 1/4 c. sugar 1/2 c. margarine
2 egg yolks 1 c. buttermilk
1 tsp. baking soda 1 tsp. baking powder
1/2 tsp. salt 3 c. flour

Mix margarine, egg yolks, salt, sugar and a small amount of buttermilk. Mix this in mixer until fluffy. Add remaining buttermilk and soda; mix slightly; add 1 cup flour and baking powder. Beat until well blended. Stir in 2 more cups flour. Chill several hours. Roll on lightly floured board. Shape into rolls about 1/2-inch thick and 8-10 inches long. Shape in figure 8 or circle shape. Bake 5-6 minutes at 500° until lightly brown.

KRINGLA

Mrs. Reuben Ellwood

2 c. sugar 1 c. butter
3 eggs 2 tsp. baking soda
1 1/2 tsp. salt 6 1/2 c. flour
2 c. sour milk or buttermilk

Cream shortening and sugar; add eggs. Add dry ingredients alternately with buttermilk. Take rounding teaspoon of dough and roll with hands in shape of pencil. Form into bow or circle. Bake in hot oven until brown.

A young girl was asked: "Whose preaching brought you to Christ?" "It wasn't anybody's preaching; it was Aunt Mary's "practicing", she replied.

KRINGLA

Mrs. Truman Hale

- | | |
|----------------------------|--------------------|
| 1 c. commercial sour cream | 1 c. sugar |
| 1 egg yolk | 1 tsp. baking soda |
| 2 tsp. baking powder | 1/2 tsp. salt |
| 1 tsp. vanilla | 3 1/2 c. flour |

Combine sour cream, sugar, egg yolk, soda, baking powder, vanilla and add flour. Chill overnight and roll out in figure eight. Bake in 375° oven 10 minutes.

KRINGLA

Mrs. A. Vold

- | | |
|-----------------------------|-------------------------------|
| 1 1/3 c. sugar | 1/4 c. butter |
| 1 box commercial sour cream | 3/4 c. buttermilk |
| Vanilla flavoring | Lemon flavoring |
| 1 1/2 tsp. baking soda | 3 1/2 to 4 c. flour (or more) |
| Nutmeg | 2 1/2 tsp. baking powder |
| 1 tsp. salt | |

KRINGLA

Mrs. Joe Hall - Mrs. Orville Hetland

- | | |
|--------------------|----------------------|
| 1 1/4 c. sugar | 1/2 c. margarine |
| 2 egg yolks | 1 c. buttermilk |
| 1 tsp. baking soda | 1 tsp. baking powder |
| 1/2 tsp. salt | 3 c. flour |

Mix margarine, egg yolks, salt, sugar and a small amount of buttermilk. Mix this in mixer until fluffy. Add remaining buttermilk and soda; mix slightly. Add 1 cup flour and baking powder. Beat until well blended. Stir in 2 more cups flour. Chill several hours. Roll on lightly floured board. Shape into rolls about 1/2-inch thick and 8-10 inches long. Shape in figure 8 or circle shape. Bake 5 or 6 minutes at 500° just until lightly brown.

KRINGLA

Mrs. Clara Hill

- | | |
|--------------------|----------------------------|
| 1 1/4 c. sugar | 1/2 c. margarine |
| 1 egg (beaten) | 1 c. commercial sour cream |
| 1 tsp. vanilla | 3 1/2 c. flour |
| 1 tsp. baking soda | 1 tsp. baking powder |
| 1/2 tsp. salt | |

Cream sugar and margarine. Add egg, sour cream and vanilla. Mix. Sift together the remaining ingredients and add gradually. Bake at 400 to 425°.

KRINGLA

Mrs. Wallace Iverson

1 c. sugar
 1 egg
 1 c. buttermilk
 2 1/2 tsp. baking powder
 1 tsp. vanilla

1/2 c. margarine and 1 T. other shortening
 1 tsp. baking soda
 1 tsp. salt
 3 c. flour

Mix. Refrigerate overnight. Roll in figure eight. Bake at 400°. Brown in broiler about 30 seconds.

KRINGLA

Mrs. Paul Ziebell

1/2 c. margarine
 1 egg (well beaten)
 3 1/2 c. flour
 1 tsp. baking soda
 1 tsp. vanilla

1 1/4 c. sugar
 1 c. sour cream
 1 tsp. baking powder
 1/4 tsp. salt

Stir the soda in cream. Mix all ingredients. Chill 4 hours and roll. Bake at 350°. When started to brown, take them out and brown in broiler for a little bit.

KRINGLA

Mrs. Lawrence Olson - Mrs. Virgil Twedt

1 3/4 c. sugar
 2 c. buttermilk
 3 tsp. baking powder
 Salt

2 sticks margarine
 4 to 4 1/2 c. flour
 1 1/2 tsp. baking soda
 Vanilla

Mix sugar and margarine. Then add 1 cup buttermilk alternately with 2 cups flour. Then add other milk and flour alternately. Mix well and chill overnight. Bake in 400° oven.

HUNDA (NORWEGIAN COFFEE BREAD)

2 yeast cakes
 1 egg (beaten)
 3 T. sugar

1 c. warmed milk
 3 c. flour (sifted)
 1 c. butter

Beat yeast with sugar (no water). Blend in beaten egg and add alternately the milk and flour. Roll dough on floured board. Dot part of butter on and fold over. Continue doing this until butter is used up. Roll dough 1/4-inch thick. Cut in strips 3 inches by 1 1/2 inches wide. Make 3 or 4 slits on 1 side. Place on buttered baking sheet to rise slowly. Bake at 350° 12-15 minutes. Just before serving, shake in bag with powdered sugar.

KRUMKAKE

Mrs. Harlan Severson

6 eggs	1/2 tsp. cardamon
1 c. sugar	Whipping cream
1 c. butter	Raspberry jam <u>or</u> frozen rasp-
1 1/2 c. flour	berries <u>or</u> strawberries

Beat until lemon colored. Add sugar and butter. Lastly, add flour and cardamon. Place 1 teaspoon dough on krumkake iron and put back on top of stove until it is lightly browned. Roll quickly on a stick to form into cones, or drape over bottom of cup to form cups. Let cool. Whip cream and stir in fruit, filling the cakes. If frozen berries are to be used, drain well and slightly sweeten the whipped cream.

KRUMKAKE

Mrs. Merlyn Ostebee

4 eggs	1 c. sugar
1/2 c. butter (melted)	2 T. corn starch
1 1/2 c. flour	1/2 tsp. vanilla
1/4 tsp. almond	

Beat eggs slightly. Add sugar to eggs and beat until light. Do not overbeat. Add flavorings. Blend in melted, cooled butter, corn starch and flour. Preheat iron on both sides. Grease slightly. Drop about a teaspoon of dough on the center of the iron. Bake until delicately browned. Remove from iron with table knife. Roll quickly into cone shape on handle of wooden spoon.

KRUMKAKE

Mrs. Curtis Johnson

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

Melt butter and add sugar and cool. Beat eggs; add flour, baking powder, vanilla and butter and sugar mixture. Bake on krumkake iron.

ROSETTES

Mrs. Curtis Johnson

2 eggs (slightly beaten)	1 c. milk
2 tsp. sugar	1 c. flour
1/4 tsp. salt	1 T. lemon extract

Add sugar to slightly beaten eggs, then add milk. Add salt to sifted flour and stir into first mixture until batter is smooth,

Continued Next Page.

ROSETTES (Continued).

about the consistency of heavy cream; add flavoring. Dip iron into hot fat in fryer to heat it; drain excess fat. Dip heated iron in batter to not more than $\frac{3}{4}$ its height. Plunge batter-covered iron quickly into the hot fat and cook from 2 to 3 minutes. Remove from iron and drain on brown paper. While still warm dip in powdered sugar or frost with a powdered sugar frosting.

RICE PUDDING (THE FJORD)

Mrs. Joe Hall

2 c. uncooked rice 4 c. milk
2 T. sugar 1 tsp. salt

Heat 2 cups milk in double boiler; add rice and as it thickens, add the other 2 cups hot milk. Cook 2 or 2 $\frac{1}{2}$ hours, stirring once in a while. When done, pour into serving dish and cover with cream sauce.

POTATO CAKES

Mrs. Joe Hall

4 c. potatoes (cooked) (mashed) 4 T. butter
1 $\frac{1}{2}$ tsp. salt 2 c. flour
 $\frac{1}{2}$ to 1 T. sugar

Work potatoes, butter, sugar and salt until well blended. Add flour and knead just a little. Roll out on floured board. Bake on grill until browned on both sides. Make 12 large cakes.

FRUIT SUPPE (SWEDISH FRUIT SOUP)

Mrs. Raymond Skartvedt

$\frac{1}{2}$ lb. prunes $\frac{1}{4}$ lb. apricots (dried)
1 c. raisins (seeded) 3 apples (diced)
1 orange (sliced) 1 lemon (sliced)
1 can cherries 1 c. sugar
4 T. tapioca 1 *stick* cinnamon

Soak dried fruits, tapioca, sugar, cinnamon, orange and lemon in enough water to cover—overnight. In the morning add diced apples and water and cook until fruit is soft. Add canned fruit last. This soup may be served either hot or cold. One pint of canned apricots may be used in place of dried apricots.

POTATO PANNAKKA

Mrs. Elston Danielson

1 1/2 qt. raw potatoes (ground) 2 c. milk
 2 tsp. salt 1/2 c. flour

Mix above and pour in buttered casserole. Place six or more pork chops on top and bake in 350° oven 1 hour. (A dish for those who like kumla.)

STEIK

Mrs. Arnold Sheldahl

2 lb. beef roast 1 1/2 lb. pork roast
 3 c. rice

Boil meat together and salt when boiling. Cook until meat falls off the bones. Take out of broth and cool. The next day grind, using coarse blade. Cook rice and add to ground meat. Add broth. Heat in oven or on low heat. If not moist enough, add milk to steak. Season with salt and pepper. Each time you warm it, add milk. Gets better the more you heat it. This makes a large pan of steak. Keep refrigerated. Do not cover tightly unless thoroughly cooled.

HAGLETTA

Mrs. Joe Hall

2 1/2 qt. milk 6 eggs (beaten)
 1 c. sugar 1/4 tsp. salt
 1 1/2 c. buttermilk

Let milk come to a boil, then add the other ingredients. Takes about 15 minutes to come to boil, then simmer 20 minutes. When cooled off, a little, put in refrigerator to get cold.

GUMMA

4 qt. whole milk 1 qt. buttermilk
 1/4 tsp. salt 3 or 4 eggs
 2 c. sugar 3/4 c. flour

Scald the 4 quarts of sweet milk. Beat eggs. Add buttermilk and salt to the eggs. Add this mixture to scalded milk. Cover and cook over low heat about 6 or 7 hours or until caramel colored. Combine sugar and flour. Mix together well. Add slowly to cooked milk mixture, stirring carefully. Cook just long enough to thicken.

ADDITIONAL RECIPES

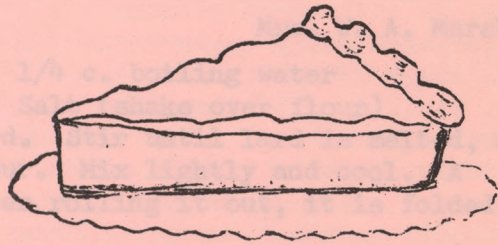
POTATO PANCAKE
 1 lb. raw potatoes (ground)
 2 eggs
 1/2 cup salt
 1/2 cup oil
 Mix above and pour in buttered pan. Bake 15 or 20 min. Turn over and bake in 350° oven 1 hour. (A dip for dipping into tomato sauce.)

STEAK
 2 lbs. beef-steak
 3 c. rice
 Boil meat together and salt when boiling. Cook until meat falls all the bones. Take out of pot and cool. The next day grind using coarse blade. Cook rice and add to ground meat. Heat in oven or on low heat. If not moist enough, add milk to steak. Season with salt and pepper. Broil time you want it, add milk. Get better the more you heat it. This makes a large pan of steak. Keep refrigerated. Do not cover tightly unless thoroughly cooled.

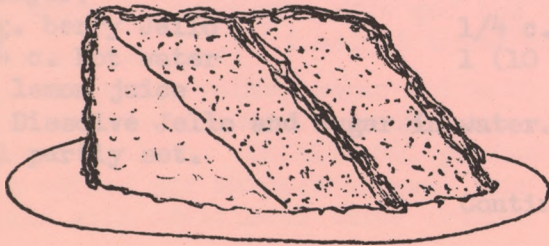
HAGELTAT
 2 1/2 pt. milk
 1 c. sugar
 1 1/2 c. butter
 Let milk come to a boil, then add the other ingredients. Takes about 12 minutes to come to boil, then about 30 minutes. When cooled off a little, put in refrigerator to get cold.

GINNA
 4 pt. whole milk
 1/4 cup salt
 2 c. sugar
 1 pt. butter
 3 or 4 eggs
 Combine sugar and flour. Mix together well. Add slowly to cooked milk mixture, stirring carefully. Cook just long enough to thicken. Cook over low heat about 6 or 7 hours or until extremely colored. Add salt to the eggs. Add this mixture to scalded milk. Cover and scald the quart of sweet milk. Heat eggs. Add butter and 1/4 pt. butter.

PIES



CAKES



PIES

PIE CRUST

Mrs. Lillie Thompson - Miss Marguerite Holt
Mrs. Arlie Danielson

3 c. flour
1 c. lard
5 T. water
1 tsp. salt
1 egg (beaten)
1 tsp. vinegar

Blend flour and salt. Cut in lard until particles are size of peas. Beat egg. Blend in vinegar and cold water. Sprinkle over flour mixture, tossing with fork to mix. Gather dough together with hands. Chill. Roll out. Makes 6-7 crusts, depending on size.

HOT WATER PIE CRUST

Mrs. W. A. Marshman

1/2 c. lard
1 3/4 c. flour
1/4 c. boiling water
Salt (shake over flour)

Pour boiling water over lard. Stir until lard is melted, and well blended. Sift salt and flour. Mix lightly and cool. A flakier crust will result if after rolling it out, it is folded over and rolled out again.

FRENCH SILK PIE

Mrs. Harlan Severson

1 baked pie shell
1 1/2 c. powdered sugar
2 sq. chocolate (melted)
4 eggs
1 c. margarine
1/2 tsp. almond, vanilla or rum
flavoring

Beat margarine. Slowly add powdered sugar and flavoring. Add melted chocolate. Add each egg individually. After each addition of an egg, beat for 5 minutes. Pour in pie shell and chill 2 hours. Put grated or slivered chocolate on top.

RIBBON PIE

Red layer:

1 pkg. berry Jello
1 1/4 c. hot water
1 T. lemon juice
1/4 c. sugar
1 (10 oz.) pkg. frozen berries

Dissolve Jello and sugar in water. Add berries and juice. Chill until partly set.

Continued Next Page.

RIBBON PIE (Continued).

White layer:

1 (3 oz.) pkg. cream cheese 1/3 c. confectioners' sugar
 1 tsp. vanilla (sifted)
 Dash of salt 1 c. whipped cream or Dream Whip

Blend softened cheese with other ingredients. Add cream in small amounts and fold.

Use one 9-inch baked pastry shell (cooled). Spread 1/2 white mixture in shell. Then put 1/2 of red mixture in shell. Repeat and chill. Strawberries or raspberries may be used.

EGGNOG PIE

Miss Marguerite Holt

1 envelope unflavored gelatin 3 T. cold water
 2 c. prepared dairy eggnog 1 c. whipping cream (whipped)
 1/4 c. sugar 1/4 tsp. salt
 2 tsp. vanilla or 3/4 tsp. rum 1/2 tsp. almond extract
 flavoring

Soften gelatin in cold water. Warm eggnog over low heat; stir in softened gelatin and continue beating until completely dissolved. Chill until partially set, then beat until smooth. Beat sugar, salt and flavoring into whipped cream. Fold into eggnog mixture. Pour into baked pie shell or crumb shell and chill 2 to 4 hours. Garnish with grated nutmeg or toasted almonds or with whipped cream and grated chocolate.

ICE CREAM PIE

Nancy Thompson

1 1/2 c. butter (no substitute) 1 1/2 c. brown sugar
 4 c. corn flakes 1 1/4 c. pecans (chopped)
 1 1/4 c. coconut 1/2 gal. ice cream

Melt butter and add brown sugar. Cook only long enough to dissolve the sugar. Crumble the corn flakes and add ingredients to butter and sugar mixture. Put 2/3 of the mixture in bottoms and edge of 2 piepans, reserving the remainder for topping. Put softened ice cream into 2 pans and top with remainder of crumb mixture. Freeze. (This recipe makes 2 pies.)

Sorrow is only one of the lower notes in our oratorio of blessedness. - Gordon

SPY PIE

Mrs. Kenneth Eide

- | | |
|---------------------------------------------------------------------------------------------|-------------------|
| 1 (10 oz.) box frozen rasp-
berries | 1 c. sugar |
| 1-2 T. lemon juice | 2 egg whites |
| 2 baked pastry shells <u>or</u>
9 x 13-inch pan lined with
graham cracker crumb crust | 1 pkg. Dream Whip |

Break frozen fruit into chunks and put with other ingredients, except Dream Whip, into large bowl. Beat at high speed 10 to 15 minutes. Add beaten Dream Whip and fold into mixture. Put mixture into pan or pastry shells. Freeze. Serves 12.

BISHOP'S CHOCOLATE MARSHMALLOW PIE

Mrs. Raymond Thompson, Jr.

- | | |
|----------------------|--------------------------------------------------------|
| 1/2 lb. marshmallows | 1/2 bar German sweet chocolate |
| 3/4 c. milk | 1/2 pt. cream (whipped) <u>or</u> 1 pkg.
Dream Whip |
| 1/2 tsp. vanilla | |

Bake a graham cracker crust and let cool. Put marshmallows, sweet chocolate and milk in top of double boiler until it melts and then set aside to cool. When cool, add whipped cream or Dream Whip, whipped, and vanilla. Pour into crust. May be topped with whipped cream or chocolate curls. Chill at least 2 hours or overnight.

CANDY BAR PIE

- | | |
|-----------------------------|-------------------------|
| Four 5¢ Hershey almond bars | 15 regular marshmallows |
| 1/2 c. milk | |

Dissolve thoroughly in double boiler. Cool; fold in 1 cup cream, whipped. Pour into baked or graham cracker crust. Chill 12 hours or freeze 10-15 hours before cutting.

CHOCOLATE BAVARIAN PIE

Mrs. W. H. Thoreson

- | | |
|-------------------------------------------------------|-----------------------|
| 3 egg yolks (beaten) | 1/2 c. sugar |
| 1/4 tsp. salt | 1 c. milk (scalded) |
| 1 envelope unflavored gelatin
in 1/4 c. cold water | 1 tsp. vanilla |
| 1 c. cream (whipped) | 3 egg whites (beaten) |

Combine egg yolks, sugar and salt. Slowly add milk. Cook in double boiler until mixture coats spoon. Add gelatin in; stir until gelatin dissolves. Chill until partially set. Add vanilla. Fold in egg whites and whipped cream. Pour into chocolate wafer crust. Sprinkle with additional wafer crumbs. Chill.

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CHOCOLATE BAVARIAN PIE (Continued).

CRUST:

Combine 1 1/2 cups wafers (Oreo cookies) with 1/3 cup melted butter. Press firmly into 9-inch greased piepan. Chill until set.

NO-BAKE FUDGE PIE

Mrs. Arlie Danielson

1 c. sugar	1 stick margarine
3 eggs	1 tsp. (scant) vanilla
2 sq. chocolate	

Cream sugar and margarine. Add 3 eggs, unbeaten, 1 at a time, and beat well. Melt chocolate over hot water and add when cool. Pour in baked pie crust. Serve plain or with whip cream.

SODA CRACKER PIE

Mrs. Arlie Danielson

16 soda crackers (rolled fine)	4 egg whites
1/2 tsp. salt	1 1/3 c. sugar
1 1/2 tsp. baking powder	Nutmeats
Vanilla	

Beat egg whites and salt until stiff. Add sugar and continue beating. Add baking powder, nutmeats, vanilla and crumbs and mix lightly. Pour in 2 greased pietins and bake at 325° 30 minutes. Serve with whipped cream or ice cream and strawberries.

CHESS PIE

Mrs. Ray Thompson, Sr.

1/2 c. butter	1 c. sugar
4 eggs	1/2 c. walnuts (chopped)
1 c. raisins (chopped)	1 T. lemon juice
1 tsp. vanilla	

Cream butter; add sugar and mix until light and fluffy. Beat the yolks of 2 eggs and 2 whole eggs together and add to creamed sugar mixture. Add nuts and raisins to egg and sugar mixture. Add lemon juice and cook in double boiler until thick and rich dark brown in color. Cool. Pour into baked pie shell and top with meringue. Use 3 whites and 4 heaping tablespoons sugar.

CREAM APPLE PIE

Mrs. Jesse Johnson

Apples	1/2 tsp. nutmeg
1 c. sugar	1 T. flour
3/4 c. sweet thick cream	

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CREAM APPLE PIE (Continued).

Peel and slice enough apples to cover bottom crust well. Sprinkle apples with nutmeg. Mix together sugar, flour and cream and pour over apples. Place strips of pie dough over top and bake in a medium hot oven until apples are done.

SOUR CREAM RAISIN PIE

Mrs. Howard Danielson

1 c. raisins	1 T. flour
1 c. sour cream	1/2 tsp. vinegar if sweet cream is used
1 c. (scant) sugar	1/4 tsp. salt
2 eggs	

Cook raisins until tender. Drain and add cream, sugar, flour and salt. Cook 3 to 5 minutes, stirring constantly. Add beaten egg yolks to which a little of the hot mixture has been added. Continue stirring and cook until thick. Pour in baked pie shell. Cover with meringue and brown in oven.

CHERRY CREAM PIE

Mrs. W. H. Thoreson

1 baked pie crust	1 can Eagle Brand condensed milk
1/3 c. lemon juice	1 tsp. vanilla
1 tsp. almond extract	1/2 c. whipping cream (whipped)
1 can prepared cherry pie filling	

Combine milk with lemon juice, vanilla and almond extract. Stir until mixture thickens. Fold in whipped cream and spoon into cooled shell. Top with can of pie filling. Chill 2 or 3 hours.

PEACH PIE

Mrs. Homer Danielson

One 9-inch unbaked pie shell

FILLING:

4 c. fresh peaches (sliced)	1 1/4 c. sugar
1/4 c. flour	1/2 tsp. cinnamon
2 tsp. lemon juice	

TOPPING:

1/2 c. sugar	1/4 c. butter <u>or</u> margarine
1/4 c. flour	

Place filling in pie shell. Cream 1/2 cup sugar and 1/4 cup butter. Add flour and sprinkle over filling. Bake at 450° 10 minutes and 350° 30 minutes more.

RHUBARB PIE

Mrs. Arlen Dahl

2 T. butter	2 c. (or more) rhubarb (diced)
1 c. sugar	1/4 c. light cream
2 egg yolks (beaten)	1/4 c. sugar
1/8 tsp. salt	2 T. corn starch

Melt butter; add rhubarb and 1 cup sugar. Cook slowly with rhubarb until tender. Combine the cream, egg yolks, sugar, salt and corn starch and continue cooking until thick. Cool and pour into baked shell. Top with meringue.

RHUBARB CREAM PIE

Mrs. Raymond Ehlers

1 1/2 c. sugar	1/4 c. enriched flour
3/4 tsp. nutmeg	3 eggs (slightly beaten)
4 c. 1-in. slices of rhubarb	1 recipe plain pastry
2 T. butter	

Blend sugar, flour and nutmeg. Add to eggs; beat smooth. Add rhubarb. Pour into 9-inch pastry-lined pie plate. Bake at 400° 50-60 minutes.

RHUBARB PIE

Mrs. Reuben Ellwood

4 c. rhubarb (cut up)	2 eggs (beaten well)
1 c. brown sugar	1/2 c. white sugar
2 T. flour	

Cut rhubarb fine. Put in unbaked pie shell and pour over top the above mixture. Cover with top crust. Bake in moderate to slow oven until done.

RHUBARB PIE

Mrs. Delmar Hill

1 1/2 c. sugar	3 T. flour
1/2 tsp. nutmeg	2 T. butter
2 eggs (beaten)	3 c. (generous) rhubarb

Mix sugar, flour and nutmeg. Add butter and eggs. Put rhubarb in unbaked pie crust. Pour mixture over the rhubarb. Bake in hot oven (400°) 10 minutes and then in moderate oven (350°) 40 minutes or until done.

It is with a word as with an arrow - once let it loose and it does not return. - Abd-el-Kader

LEMON CHIFFON PIE

Mrs. Reuben Ellwood

4 egg yolks (slightly beaten)	1/2 c. sugar
1/4 c. lemon juice	2 tsp. lemon rind (grated)
1/4 tsp. salt	1 T. (1 envelope) gelatin
1/4 c. cold water	4 egg whites
1/2 c. sugar	1 pastry shell (baked)

Combine egg yolks, 1/2 cup sugar, lemon juice and rind and salt. Cook in double boiler until consistency of custard. Soften gelatin in cold water. Add to hot custard and stir well. Cool. Beat egg whites until stiff but not dry; add sugar gradually, beating constantly. Fold cooled custard into egg whites-sugar mixture. Pour into baked shell. Chill 3 hours. Serve with whipped cream.

DELICIOUS LEMON PIE

Mrs. Ivan Hill

2 c. sugar	4 T. butter
7 T. corn starch	Juice of 1 lemon
2 c. boiling water	Rind of 1 lemon (grated)
4 egg yolks	1/4 tsp. salt

Mix sugar and corn starch thoroughly in double boiler; blend in boiling water. Cook over flame until thick. Set in boiling water for 10 minutes more, stirring well. Beat egg yolks slightly; blend in a little hot mixture. Then blend in double boiler with butter, lemon juice and rind; beat well. Cool and pour in cool pie shell.

MERINGUE:

4 egg whites	1/4 tsp. cream of tartar
4 T. sugar	

Beat egg whites until stiff; add cream of tartar first, then sugar gradually. Beat until glossy; pour on filling; bake until golden brown. This is for a large 9-inch pie.

LEMON CHIFFON PIE

Mrs. Arlen Dahl

1 baked pie crust	1 T. gelatin
1/4 c. water	1/2 c. sugar
1/2 c. lemon juice	1/2 tsp. salt
4 egg yolks (beaten)	1 tsp. rind

Dissolve gelatin in water. Combine sugar, salt, lemon juice and egg yolks. Cook in double boiler until consistency of custard. Stir in dissolved gelatin and lemon rind. Cool. Pour in baked pie crust.

BAKED LEMON PIE

Mrs. Truman Hale

1 c. sugar	4 T. flour
Juice <u>and</u> rind of 1 lemon (<u>or</u> 1/3 c. Realemon)	2 T. butter (melted)
1 c. milk	2 eggs

Mix sugar and flour; add lemon juice, butter, egg yolks and milk. Add beaten egg whites. Pour in unbaked pie shell and bake 1 hour in 325° oven.

PEANUT BRITTLE PIE

Mrs. Willard Hanson

1 baked pie crust	2 egg yolks
1/2 c. brown sugar	Salt
1 T. butter	1 tsp. vanilla

Cook in double boiler. Then add 1 envelope gelatin, dissolved in 1/2 cup water. Fold in:

3/4 c. peanut brittle (crushed)	1/2 c. cream (whipped)
2 egg whites, whipped with 2 T. sugar	

Fill in crust. Chill for hours before serving.

PEANUT BUTTER PIE

Mrs. Arlen Dahl

2/3 c. sugar	2 T. peanut butter
2 T. flour	2 egg yolks
2 c. milk	1 tsp. vanilla

Heat milk to boiling point in double boiler. Mix flour, sugar and yolks with hot milk. Add to hot milk. Cook until thick; remove from stove. Add peanut butter. Stir until dissolved and smooth. Add vanilla. Do not boil after peanut butter has been added. Pour filling into baked pie shell. Use 2 egg whites for meringue.

PECAN PIE

Mrs. Duane Danielson

1 c. pecan pieces	2 T. flour
1/2 c. sugar	3 eggs
1/2 c. butter (soft)	Dash of salt
1 c. light syrup	1 tsp. vanilla
1 unbaked pie shell	Whipped cream

Mix flour thoroughly with sugar. Beat eggs slightly; add butter, salt and sugar mixture, syrup, nuts and vanilla. Mix well

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PECAN PIE (Continued).

and pour into unbaked pie shell. Preheat oven and bake 10 minutes at 375° and 50 minutes at 350°. Serve topped with whipped cream.

PECAN PIE

Mrs. Arlen Dahl

1/2 c. white sugar	1 c. dark syrup
3 eggs	4 T. butter
1/2 tsp. vanilla	1/2 c. pecans

Mix and place in unbaked pie crust. Bake 40 minutes in moderate oven (375°).

MINCEMEAT

Mrs. W. A. Marshman

2 lb. fresh lean beef (boiled)	1 lb. suet (ground)
(chopped fine)	5 lb. apples (more if plentiful)
1 lb. raisins (seedless)	(chopped)
2 lb. currants	1 1/2 tsp. cinnamon
1 tsp. nutmeg	1 T. cloves
1 T. allspice	1 T. fine salt
2 1/2 lb. brown sugar	1 qt. cider vinegar

To the above, one may add any fruit juices, jelly or jam, etc. I like to add 1 quart of canned cherries and bits of left over jam that accumulate, liquid from apple, peach or pear pickles. Simmer about 30 minutes and can. Yield: 9 quarts.

MINCEMEAT

Mrs. Curtis Thoreson

3 lb. ground beef (cooked)	2 1/2 qt. apples (peeled) (chopped)
(hamburger is fine)	2 lb. raisins
2 lb. currants	2 c. sugar
2 tsp. salt	4 tsp. cinnamon
2 tsp. nutmeg	2 tsp. allspice
2 tsp. ginger	1 1/2 tsp. cloves
2 c. cider or apple pickle juice	2 c. pineapple or grapefruit juice
Rind and juice of 1 lemon	

Cook beef and grind or cook hamburger. Use 1 pound ground suet with meat (not with hamburger). Mix all ingredients; bake 2 hours at 300°. Put in sterile jars and seal. You may add fruit juice and sugar to taste. 4 cups for 1 large pie. Bake in 2 crust like any pie.

GLORIFIED MINCE PIE

Edna Twedt

CRUST:

3/4 c. flour (sifted) 3 to 5 T. cold water
 1/2 tsp. salt 1/3 c. shortening
 1/2 c. oatmeal (uncooked)

Sift together flour and salt. Stir in oatmeal. Cut in shortening and sprinkle on cold water, stirring until just dampened. Roll out and fit into 9-inch piepan. Place mincemeat in unbaked pie shell.

FILLING:

2 c. prepared mincemeat 3/4 c. whipping cream
 1/3 c. brown sugar 1/2 c. pecan halves (broken)
 2 T. flour

Mix together brown sugar and flour. Add whipping cream and blend well. Pour cream mixture over mincemeat; sprinkle top with pecans. Bake at 425° 15 minutes then reduce heat to 325° and bake 15-20 minutes longer or until done.

FOUR PUMPKIN PIES

Mrs. W. A. Marshman

1 qt. pumpkin 1 qt. milk
 Butter (size of egg) 3 c. sugar
 3 tsp. cinnamon 1 tsp. ginger
 2 tsp. salt 1 1/2 tsp. nutmeg
 2 T. flour

Stir ingredients together and heat. Take from stove and add 5 beaten eggs. This will make 4 average size pies or 3 large, thick pies. This will keep in the refrigerator for a week or more.

PUMPKIN PIE

Mrs. Raymond Danielson

1 c. white sugar 1/2 tsp. salt
 1 tsp. cinnamon 1/2 tsp. nutmeg
 1/2 tsp. ginger 1/2 tsp. allspice
 1/2 tsp. cloves 1 1/2 c. pumpkin
 1 2/3 c. Carnation evaporated 3 eggs
 milk (undiluted) 2 T. dark molasses

Sift all dry ingredients together and add to other ingredients. Pour into 9-inch pie crust. Bake at 425° 15 minutes, lower for 35 minutes more.

UNBAKED PUMPKIN PIE

Mrs. W. A. Marshman

- | | |
|-----------------------------------------------|---------------------------------------------|
| 1 box Dream Whip (prepared)
(reserve 1 c.) | 1 box instant vanilla pudding
(prepared) |
| 3/4 c. milk | 1 c. pumpkin |
| 3/4 tsp. pumpkin pie spice | |

Beat Dream Whip, pudding and milk well and then add pumpkin and spice. Pour into baked pie shell or cracker crust and top with the 1 cup Dream Whip reserved. Refrigerate at least 2 hours. It is better to chill overnight.

AUTUMN GOLD PUMPKIN PIE

Committee

- | | |
|------------------------------------------------|------------------|
| 3 large eggs | 3/4 c. dark Karo |
| 1/2 c. sugar | 1/4 tsp. salt |
| 1 c. pumpkin (cooked) | 1 tsp. cinnamon |
| 1/4 c. butter (melted) <u>or</u> | 1/2 tsp. ginger |
| 1/2 c. cream | 1/2 tsp. nutmeg |
| 1/2 c. nuts (coarsely chopped)
(if desired) | |

Heat oven to 375°. Beat all ingredients thoroughly with rotary beater except nuts. Add nuts. Pour into pastry lined piepan. Bake 45-50 minutes. Serve topped with whipped cream.

PUMPKIN PIE

Mrs. Martha Hovda

- | | |
|------------------|------------------------|
| 4 eggs | 1 (#2 1/2) can pumpkin |
| 1 c. white sugar | 1/4 c. brown sugar |
| 4 c. milk | 1 T. corn starch |
| 1 tsp. cinnamon | 1 tsp. ginger |
| 1 tsp. allspice | 1 tsp. salt |
| 1/2 tsp. cloves | 1/4 tsp. nutmeg |
| 4 T. butter | |

Mix egg yolks, pumpkin, sugar and spices. Add corn starch to milk and add to mixture. Heat until quite warm, then add the beaten egg whites. Put into unbaked pie crusts and bake in hot oven 10 minutes. Turn down heat to 350° and bake until done - 50 minutes or more. Bake until knife comes out clean.

Cheerfulness and contentment are great beautifiers and are famous preservers of youthful looks. - Charles Dickens

CHOCOLATE PIE

Blanche Riesetter

1 pkg. chocolate pudding and pie filling mix
 2 c. milk
 2 egg yolks (unbeaten)
 2 egg whites

2 T. brown sugar
 1/2 sq. unsweetened chocolate or
 1 1/2 T. cocoa
 1 baked 8-in. pie shell (cooled)
 4 T. granulated sugar

GRAPE PIE

Mrs. Clifford Dalbey

1 1/4 c. grape juice (Welch's unsweetened)
 Bring to a boil and add:
 1 pkg. lemon Jello
 1 c. sugar
 Mix very well until dissolved. Cool until almost stiff.

Whip:
 1 c. evaporated milk (chilled)
 1 T. lemon juice

Whip until stiff. Mix with juices and gelatin and sugar. Mix well and put into chilled pie shell. Chill 1 hour or overnight. Serve with shaved sweetened chocolate over top.

CAKES

WHITE CAKE

Mrs. Lloyd Swenson

Sift into bowl:
 2 1/2 c. cake flour
 3 tsp. baking powder

Add:
 1/2 c. shortening
 Beat 2 minutes.

Add:
 1/4 c. milk
 1 tsp. vanilla
 2 eggs

Beat 1 minutes. Bake 25-30 minutes in 350° oven.

ANGEL FOOD CAKE

Mrs. Truman Hale

2 1/4 c. sugar
 1 tsp. vanilla
 1 1/2 c. cake flour (sifted)
 1/4 tsp. salt

1 1/2 c. egg whites
 1 tsp. (generous) cream of tartar
 1 1/2 tsp. vanilla

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ANGEL FOOD CAKE (Continued).

Sprinkle salt on egg whites and beat until frothy. Add cream of tartar and continue beating until whites stand in peaks - moist, but not dry. Beat the sugar in vigorously. Add the vanilla. Fold in the flour slowly, sifting over mixture in bowl. Bake in tube pan at 350° for first 15 minutes, 325° for 30 minutes more. Invert to cool.

CHIFFON CAKE

Mrs. Paul Hudgins

2 c. <u>plus</u> 4 T. flour	1 1/2 c. sugar
3 tsp. baking powder	1 tsp. salt
1/2 c. Mazola salad oil	1/2 c. <u>plus</u> 4 T. water
4 egg yolks	1 tsp. <u>vanilla</u> and lemon extract
1/2 tsp. cream of tartar	1 c. egg whites

Mix and sift together flour, sugar, baking powder and salt. Make a well and add Mazola oil, water, egg yolks and flavorings. Beat until smooth. Add cream of tartar to egg whites and beat until very stiff peaks. Gently fold first mixture into egg whites. Bake in a 9-inch tube pan at 325° 1 hour or until done.

CHIFFON CAKE

Mrs. Joe Hall

2 1/2 c. cake flour (sifted)	1 1/2 c. sugar
3 tsp. baking powder	1 tsp. salt
1/2 c. salad oil	5 egg yolks
3/4 c. cold water	2 tsp. vanilla
2 tsp. lemon rind (grated)	

Sift flour, sugar, baking powder and salt together until well blended. Add the other ingredients in order. Beat above mixture with spoon until smooth. In large bowl place 1 cup egg whites with 1/2 teaspoon cream of tartar. Beat until stiff, then slowly fold in first mixture. Bake in ungreased pan at 325° about 45 minutes. Remove from oven and place the pan upside down until cool. May be baked in either loaf pan or angel food cake pan.

LEMON PUDDING CAKE

Mrs. John Underberg

CAKE:

1 pkg. lemon cake mix	1 pkg. lemon instant pudding
3/4 c. oil	4 eggs
3/4 c. water	

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LEMON PUDDING CAKE (Continued).

Beat all the cake ingredients at once for 1 minute to blend and then 4 minutes at medium speed. Bake at 350° 35 to 40 minutes.

FROSTING:

1/3 c. orange juice 2/3 c. powdered sugar
2 T. butter

Combine the frosting ingredients and pour over warm cake.

HOT MILK SPONGE CAKE

Miss Marguerite Holt - Mrs. Axel Vold

CAKE:

4 eggs 2 c. white sugar
2 c. all purpose flour (sifted) 2 tsp. baking powder
Salt 1 c. milk
2 T. butter 1 tsp. vanilla

Beat eggs until light. Slowly add sugar. Beat. Add flour, baking powder and salt. Heat milk and butter to boiling point. Pour over batter while hot and beat thoroughly. Add vanilla. Bake 50 minutes in 350° oven in loaf pan. While baking, mix frosting. Spread on cake and put back in oven to brown.

FROSTING:

6 T. butter (melted) 10 T. brown sugar
4 T. sweet cream 1 c. coconut

LEMON CAKE

Mrs. Mons Teig

CAKE:

1 pkg. Duncan Hines cake mix 4 eggs
1 1/2 tsp. lemon extract 3/4 c. Mazola oil
1 pkg. lemon Jello 1 c. boiling water

Dissolve Jello in boiling water. Let cool and add to cake mixture. While baking cake, prepare sauce. When cake is done, prick cake with fork to make holes. Then pour sauce over cake.

SAUCE:

1/2 c. lemon juice (small) 1 1/8 c. powdered sugar

YELLOW CAKE

Mrs. Homer Danielson

1 pkg. yellow cake mix 1 box lemon Jello
2/3 c. salad oil 2/3 c. water
4 eggs

Continued Next Page.

YELLOW CAKE (Continued).

Beat mix, Jello, oil and water 5 minutes. Add eggs and beat 5 minutes more. Bake in 350° oven until it springs back when touched lightly in the center.

WHITE FRUIT CAKE

- | | |
|-----------------------------------------------------|-------------------------------------------------|
| 1 lb. pecans <u>or</u> English walnuts
(chopped) | 1/2 lb candied orange peel |
| 1/2 lb. candied cherries
(cut in half) | 1/2 lb. pineapple |
| 1 1/2 c. coconut (shredded) | 1/2 lb. citron (I substitute a
fruit I like) |
| 4 c. flour (sifted) | 1 lb. Sultana raisins |
| 1/2 tsp. salt | 2 tsp. baking powder |

Sift dry ingredients and reserve a cup to mix with fruit.

- | | |
|--------------|------------|
| 1 c. butter | 2 c. sugar |
| 8 egg whites | 1 c. water |

Cream butter; add the sugar and cream until light and fluffy. Add all but 1 cup of sifted dry ingredients alternately with the water. Fold in stiffly beaten whites and stir in floured fruit. Bake in 3 loaf pans until tester comes out clean - about 3 hours in 250° oven. Put a pan of water in the bottom of the oven.

CARROT CAKE

Mrs. DeFlorin Olson

- | | |
|-------------------------------------------------|------------------------|
| 2 c. flour (sifted) | 2 tsp. baking soda |
| 2 tsp. cinnamon | 1/2 tsp. salt |
| 3 eggs | 2 c. carrots (grated) |
| 3/4 c. Mazola oil | 3/4 c. buttermilk |
| 2 c. sugar | 2 tsp. vanilla |
| 1 small can crushed pineapple
(well drained) | 3 1/2 oz. pkg. coconut |
| | 1 c. nuts (chopped) |

Sift dry ingredients together. Beat eggs. Add oil, butter-milk, sugar and vanilla. Mix together thoroughly. Add to dry ingredients, mixing well. Mix in pineapple, carrots, nuts and coconut. Pour into a lightly greased and floured 13 x 9 x 2 1/2-inch cake pan. Bake in moderate oven (350°) about 55 minutes or until finger leaves no imprint. Frost with one of the following icing recipes.

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CARROT CAKE (Continued).

BUTTERMILK FROSTING:

1 c. sugar 1/2 tsp. baking soda
 1/2 c. buttermilk 1/2 lb. butter
 1 T. white corn syrup 1 tsp. vanilla

Mix sugar, soda, buttermilk, butter and corn syrup in saucepan. Bring to a boil and cook 5 minutes. Remove from heat and add vanilla. Pour over HOT cake.

or

Cool cake and frost with:

1 (8 oz.) pkg. Philadelphia 1 lb. box powdered sugar
 cream cheese 1/2 stick butter or margarine
 1 tsp. vanilla (melted)

Mix well and spread over cooled carrot cake.

FIESTA CAKE

Mrs. W. A. Marshman

1 1/2 c. flour 1 tsp. baking soda
 1 c. sugar 1/4 tsp. salt
 1 egg (beaten) 1 can fruit cocktail (juice and
 1 c. brown sugar all)
 1/2 c. nuts

Sift together flour, soda, sugar and salt. Add egg and fruit cocktail. Mix together and spread in well greased cake pan (8 x 12 inches or 9 x 13 inches). Sprinkle top with brown sugar and nuts. Bake at 350° about 40 minutes. Serve with whipped cream.

LAZY DAISY CAKE

Mrs. Emma Grund

CAKE:

2 eggs (beaten) 1 c. sugar
 1 c. flour 1 T. butter (melted)
 1 tsp. baking powder 1/2 c. milk (scalded)
 1 tsp. vanilla

Cream eggs and sugar. Add flour, butter, baking powder and vanilla. Beat. Add milk. Bake in 9 x 13-inch pan. Put topping on while cake is warm.

TOPPING:

5 T. brown sugar 2 T. cream
 3 T. butter or margarine 1/2 c. coconut

HEATH BAR CAKE

Mrs. Truman Hale

2 c. brown sugar	2 c. flour
1/2 tsp. salt	1/2 c. margarine
1 tsp. baking soda (dissolved in buttermilk)	1 c. buttermilk
1 egg	1 tsp. vanilla
6 Heath bars (crushed)	1/2 c. pecans (chopped)

Mix together brown sugar, flour and salt. Cut in the margarine. Save 1 cup of this mixture for the top. To the remainder of the mixture, add soda, buttermilk, vanilla and egg. Mix well and spread in 9 x 13-inch pan. Mix the reserved cup of topping, pecans and Heath bars together and sprinkle over the top. Bake at 350° 30 minutes.

OATMEAL CAKE

Mrs. L. H. McGonigle

1 1/2 c. boiling water	1 c. quick oatmeal
1/2 c. margarine	2 eggs
1 c. brown sugar	1 c. white sugar
1 1/2 c. flour (sifted)	1 tsp. baking soda
1/2 tsp. nutmeg	1/2 tsp. salt

Put dry oatmeal and margarine in a bowl and add boiling water. Let stand 20 minutes covered. Then add 2 beaten eggs and remaining ingredients. Beat well. (Sift flour, spice and salt together.) Bake in 350° oven about 30-35 minutes.

TOPPING:

5 T. white sugar	4 T. brown sugar
4 T. butter (melted)	4 T. cream
1/2 c. coconut	1/2 c. nutmeats

Cook cake slightly and spread on topping. Put under broiler for a few minutes. Watch carefully so it does not burn.

SPICY SOUR CREAM PRUNE CAKE

Mrs. Homer Danielson

3/4 c. butter	1 c. sugar
3 eggs	2 1/2 c. flour (sifted)
2 tsp. cinnamon	1 tsp. nutmeg
1/2 tsp. cloves	1/2 c. sour cream (thick)
1 c. prunes (finely cut) (cooked)	2 tsp. baking soda

Cream butter and sugar until fluffy; then beat in eggs, 1 at

Continued Next Page.

SPICY SOUR CREAM PRUNE CAKE (Continued).

a time. Sift flour with spices and add alternately with sour cream. Sprinkle soda over prunes and add to mixture. Pour into 2 prepared layer cake pans and bake at 350° 25-30 minutes or until done. Cool and frost with lemon-butter icing.

PRUNE-SPICE CAKE

Mrs. Homer Danielson

1 1/2 c. dried prunes	2 c. enriched flour (sifted)
1 1/2 c. sugar	1 1/4 tsp. baking soda
1 tsp. salt	1 tsp. cinnamon
1 tsp. nutmeg	1/4 to 1/2 tsp. cloves
1/2 c. salad oil	3 eggs
1 recipe Crumb Top	1/2 c. nuts

Cover prunes with water. Cover and simmer 20 minutes or until tender. Drain, reserving 2/3 cup liquid (add water if necessary). Pit and chop prunes. Sift together dry ingredients; add reserved liquid and salad oil. Beat vigorously; add eggs; beat 1 minute longer. Stir in prunes and pour into 13 x 9 x 2-inch pan. Bake about 35 minutes at 350°.

CRUMB TOP:

1/2 c. sugar	2 T. flour
2 T. butter	

Mix sugar and flour. Cut in butter until crumbly.

DATE CAKE

Miss Marguerite Holt

1 egg	1 c. sugar
1 1/2 c. flour	1 tsp. baking powder
Pinch of salt	1 c. dates
1 c. hot water	1 tsp. baking soda
1 T. butter	Nuts

DATE SPREAD:

3/4 c. brown sugar	1/2 c. water
1 c. dates	

To prepare cake, beat egg. Cream egg and sugar. Add flour, baking powder and salt. Prepare date mixture and add to the first part. Add vanilla. Bake. Cook the filling until thick. Spread on cake before cake is cool.

SPICE CAKE

Mrs. Cora Anderson

1 c. sugar	1/2 c. shortening
1 egg (well beaten)	1 c. sour milk
2 c. flour (good measure)	1 tsp. (rounded) baking powder
1 tsp. (scant) baking soda	1/2 tsp. salt
1 tsp. cinnamon	1/2 tsp. cloves
1/4 tsp. nutmeg	

Cream shortening and sugar. Add well beaten egg. Add spices, baking powder and soda to flour. Add flour and sour milk alternately. Place in loaf pan. Add nuts if desired. Bake at 350°.

BAKED ICING:

1 egg white	1/2 c. brown sugar
1/2 c. nuts	

Beat egg white until it holds peaks. Add sugar and beat in. Spread on top of cake batter, then sprinkle with nuts.

DATE CAKE

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

Combine dates, boiling water and soda. Let cool and add remaining ingredients. Bake at 350° 30 minutes.

TOPPING:

1/2 c. dates	1/2 c. sugar
1/2 c. water	1 T. butter
1/2 c. milk	

Mix all ingredients and boil until thick. Spread on cooled cake.

DATE CAKE

Mrs. Ray Skartvedt - Miss Arlene Skartvedt

1 c. dates	1 tsp. baking soda
1 c. boiling water	1 c. sugar
1/2 c. butter	1 egg
1 1/2 c. flour	Nuts
Vanilla	

Pour boiling water over dates. Add soda. Cream butter and sugar. Add egg, dates and flour. Bake.

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DATE CAKE (Continued).

TOPPING:

1 c. dates 1/2 c. sugar
 1/2 c. boiling water
 Combine and boil until thick.

DATE-CHOCOLATE CHIP CAKE

Mrs. Vernon Peterson

CAKE:

1 tsp. baking soda 1 c. dates (chopped)
 1 1/2 c. boiling water 1 c. sugar
 3/4 c. shortening 2 egg yolks
 1 1/2 c. flour 2 tsp. baking soda
 1/4 tsp. salt

Mix soda, dates and water. Cream sugar, shortening and eggs. Sift flour, soda and salt. Add date mixture to creamed mixture. Add dry ingredients. Fold in 2 stiffly beaten egg whites. Place in cake pan. Sprinkle the topping over the cake before you place it in the oven. Bake 30 to 40 minutes at 350°.

TOPPING:

1/4 c. sugar 1/2 c. chocolate chips
 1/2 c. nuts

APPLESAUCE CAKE

Mrs. Russell Anders

1 c. sugar 3/4 c. butter
 2 tsp. baking soda 1 1/2 c. applesauce
 1 c. raisins 1 tsp. cinnamon
 1 tsp. cloves 2 c. flour

Dissolve soda in applesauce. Combine all ingredients. Bake in 350° oven 35 minutes.

CHOCOLATE APPLESauce CAKE

Mrs. W. H. Thoreson

1 c. sugar 1/2 c. shortening
 2 eggs 1/2 c. water
 2 c. flour 1/2 tsp. salt
 1/2 tsp. cloves 1/2 tsp. allspice
 1 tsp. cinnamon 2 T. (rounding) cocoa
 2 tsp. baking soda 1 c. applesauce

Cream sugar and shortening. Add eggs and water. Beat well. Add remaining ingredients and bake 1/2 hour.

APPLE DILLY CAKE

Mrs. Hubert Hill

1/2 c. butter <u>or</u> margarine	1 c. sugar
1 egg (well beaten)	1 1/2 c. flour (sifted)
1 tsp. baking soda	1/4 tsp. salt
1 tsp. cinnamon	1/2 tsp. cloves
1/4 tsp. nutmeg	1/2 c. strong cold coffee
1 c. apples (coarsely chopped)	1 c. walnuts (chopped)
1 c. raisins	Boiled Icing (see below)
1 medium apple (peeled) (diced)	

Cream together butter and sugar. Add beaten egg; blend well. Sift together dry ingredients. Add alternately with coffee to creamed ingredients. Stir in apples, nuts and raisins. Turn into a well greased and floured 11 x 7 x 1 1/2-inch pan. Bake at 350° 35 minutes. Cool. Frost with Boiled Icing.

BOILED ICING:

Prepare recipe based on 2 egg whites, adding 1 1/2 cups diced apples during beating period.

BUTTERSCOTCH CAKE

Mrs. Lawrence Olson

4 eggs (well beaten)	2 c. sugar
2 c. flour	2 tsp. baking powder
1 c. hot milk	2 T. butter
Vanilla	Dash of salt

Mix sugar with beaten eggs. Add flour. Melt butter in milk and add. Add vanilla and salt. Bake at 350°.

BUTTERSCOTCH CAKE

Mrs. Dean Hetland

CAKE:

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

TOPPING:

1/4 c. butter	1 c. brown sugar
4 T. cream	1 c. coconut

Warm milk and butter in pan. Mix eggs, sugar and vanilla. Beat at high speed until very light and fluffy. Add sifted dry ingredients. Beat at low speed 1 minute. Add warm milk and butter and stir about 30 seconds at low speed. Pour into a buttered cake pan.

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BUTTERSCOTCH CAKE (Continued).

Bake at 360° 30 minutes. After cake is baked and slightly cooled, put on the frosting topping. Prepare topping by mixing ingredients and spreading over cake. Put in very hot oven (425°) or under broiler. Watch so doesn't burn. This cake is "always delicious".

DELUXE FRUIT CAKE

Mrs. W. A. Marshman

3 c. pecans	2 (7 1/2 oz.) pkg. dates (or 1 lb. dates or 3 c. chopped dates)
3/4 lb. candied cherries	
3/4 lb. candied pineapple	2 (7 oz.) pkg. coconut
1 can sweetened condensed milk	1/4 tsp. salt
1/2 tsp. almond extract	

Chop ingredients and blend in milk. Pack in pan that has been lined and well greased. Bake 30 minutes at 250° then bake 30 minutes at 300°. Cool before removing from pan.

WALDORF RED CAKE

Cora Hale

1/2 c. shortening	1 1/2 c. sugar
2 eggs	2 oz. red food coloring

Beat above together.

Add:

2 1/4 c. flour	1 tsp. soda
1 c. buttermilk	2 T. cocoa
	1 tsp. vinegar

Bake at 350° in two 9-inch layers or three 8-inch layer pans. Split layers and frost.

FROSTING:

1 c. milk	5 T. flour
1 c. sugar	1/2 c. butter

Cook milk and flour together until thick, stirring constantly. Cool. Cream butter and sugar. Add to flour mixture and beat well.

BOILED RAISIN CAKE

Nellie Peterson

Simmer 3/4 cup raisins in 1 cup water 20 minutes; cool.

3/4 c. sugar	1/4 c. shortening
1 egg	1/2 c. raisin juice with 1 tsp. baking soda dissolved in it
1 1/2 c. flour	1/2 tsp. nutmeg
1 tsp. cinnamon	

Add the boiled raisins.

ORANGE RAISIN CAKE

Mrs. Merlyn Ostebee

1 1/2 c. sugar	1/2 c. butter
1 c. raisins (ground)	1 orange (grind raisins and orange together)
1 egg	2 c. cake flour
1 tsp. baking soda	1/2 tsp. salt
1 c. sour milk <u>or</u> buttermilk	
1 tsp. vanilla	

Cream sugar and butter. Add beaten egg. Add flour and milk alternately. Save 2 tablespoons of the orange-raisin mixture to put in frosting. Add remainder raisin mixture to cake batter. Bake approximately 45 minutes or until done in 350° oven.

BUTTERMILK CHOCOLATE CAKE

Mrs. Wes Thoreson

2 c. sugar	1/2 c. shortening
2 eggs (beaten)	1/2 c. cocoa
1/2 c. boiling water	2 1/2 c. flour
1/4 tsp. salt	1 c. buttermilk
1 tsp. baking soda	1/2 c. boiling water

Dissolve cocoa in water and set aside to cool. Cream sugar and shortening. Add eggs and beat well. Add cocoa and water mixture. Sift flour and salt together. Add alternately with buttermilk. Dissolve soda in boiling water and add immediately. Bake at 350°.

CHOCOLATE CUPCAKES

Mrs. Willard Henderson

1 c. shortening	2 c. sugar
2 eggs	1 tsp. vanilla
1 c. buttermilk	1/2 c. cocoa
2 1/2 c. flour	2 tsp. baking soda
Salt	1 c. boiling water

Mix shortening, sugar and eggs together until fluffy. Add vanilla and buttermilk and beat hard. Sift the dry ingredients together. Add to above and mix well. Add 1 cup boiling water last. Put in cupcake papers and bake at 350°.

MOIST CHOCOLATE CAKE

Mrs. Homer Danielson

2/3 c. margarine	1 3/4 c. sugar
2 eggs	1 tsp. vanilla
2 1/2 c. cake flour	2 1/2 (1 oz.) sq. unsweetened chocolate
1 1/4 tsp. baking soda	
1/2 tsp. salt	1 1/4 c. ice water

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MOIST CHOCOLATE CAKE (Continued).

Cream together margarine, sugar, eggs and vanilla. Beat in electric mixer about 5 minutes at high speed. Blend in chocolate. Sift together flour, soda and salt. Add flour alternately to creamed mixture with ice water.

CHOCOLATE SAUERKRAUT CAKE

Mrs. Vernon Peterson

2/3 c. butter	1 tsp. baking powder
1 1/2 c. sugar	1 tsp. baking soda
3 eggs	1/4 tsp. salt
1 tsp. vanilla	1/2 c. cocoa
2 1/4 c. flour (sifted)	2/3 c. sauerkraut (rinsed well)
1 c. water	(chopped)

Cream butter with sugar. Beat in eggs, 1 at a time. Add vanilla. Sift all dry ingredients and add to creamed mixture alternately with water. Stir in sauekraut. Bake in 2-layer pans or 1 oblong pan at 350° until cake is done. Frost with Coconut Almond frosting mix or Chocolate frosting or whipped cream.

Note: Do not lack the nerve to try this. It is delicious and very moist. Give the appearance of having coconut in it.

GERMAN SWEET CHOCOLATE CAKE

Miss Theresa Holt

1 (4 oz.) bar Baker's German sweet chocolate	1/2 c. boiling water
2 c. sugar	1 c. butter <u>or</u> margarine
1 tsp. vanilla	4 egg yolks (unbeaten)
1/2 tsp. salt	2 1/2 c. Swans Down cake flour (sifted)
1 tsp. baking soda	1 c. buttermilk
4 egg whites (stiffly beaten)	

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, 1 at a time, and beat well after each. Add melted chocolate and vanilla. Mix well. Sift together flour, salt and soda. Add alternately with buttermilk to chocolate mixture; beat well. Beat until smooth. Fold in whites. Pour into 3 deep 8- or 9-inch layer pans lined on bottoms with paper. Bake in moderate oven (350°) 30 to 40 minutes. Cool. Frost tops only with Coconut-Pecan frosting (found in frosting section of this book).

WACKY CAKE

Mrs. W. A. Marshman

1 1/2 c. flour	1 c. sugar
3 T. cocoa	1/2 tsp. salt
1 tsp. baking soda	1 T. vinegar
1 c. cold water	6 T. butter (melted)

Sift flour, sugar, cocoa, salt and soda into an 8 x 8-inch pan (ungreased). Make 3 depressions. Into one, put the vinegar; into second, put cold water; into third, put melted butter. Stir well. Bake at 350° until it shrinks from sides - about 40 minutes.

MISS ORMSETH'S CHOCOLATE CAKE

Mrs. Ray Thompson, Sr.

1/2 c. butter	1 1/2 c. sugar
3 eggs (separated)	2 c. flour (sifted with 1 tsp. baking soda)
2 sq. or 2 oz. Baker's chocolate	1 c. milk
1 tsp. vanilla	

Cook bitter chocolate with 1/2 cup milk until thick. Cool. Cream butter and sugar. Add yolks of eggs, 1 at a time. Add flour alternately with remaining 1/2 cup milk beginning and ending with flour. Add well beaten whites and vanilla. Fold in. Add the chocolate mixture and fold. Bake.

QUICK GERMAN CHOCOLATE CAKE

Mrs. John Underberg

CAKE:

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

Combine all the cake ingredients in mixing bowl and blend at low speed 1 minute. Then at medium speed beat 4 minutes. Bake at 350° 40 minutes.

FROSTING:

1 c. evaporated milk	1 c. sugar
3 egg yolks	1/2 c. butter
1 tsp. vanilla	1 1/3 c. coconut (flaked)
1 c. nuts	

Cook milk, sugar, yolks, butter and vanilla over low heat about 12 minutes or until thick. Stir constantly. Add coconut and nuts. Beat until of spreading consistency.

TOWN AND COUNTRY CAKE

2 c. cake flour (sifted)	2 c. sugar
2 tsp. baking soda	2 tsp. cinnamon
1 tsp. salt	1 c. salad oil
4 eggs	3 c. carrots (shredded)
1 tsp. vanilla	

Combine flour, sugar, soda, seasonings and oil. Then beat in eggs, 1 at a time. Beat in carrots and vanilla. Bake in large cake pan or two 9-inch layer pans in moderate oven about 30 minutes.

ICING:

Cream together:

1 (8 oz.) pkg. Philadelphia cream cheese	1/4 lb. butter <u>or</u> margarine
---------------------------------------------	------------------------------------

Add:

1 box confectioners' sugar	1 tsp. vanilla
1 c. pecans	

Beat until well blended.

ORANGE CAKE

Add 1/2 cup sugar to the juice of 1 orange and let stand until cake is baked (stir occasionally).

1 c. sugar	1 c. buttermilk
1/2 c. shortening	2 c. flour
2 eggs	1 tsp. baking soda (mixed in flour)
1 c. raisins (ground)	1/4 tsp. salt
Rind of 1 orange (grated)	1 tsp. vanilla

Cream shortening and sugar. Add eggs, 1 at a time. Add flour with salt and soda alternately with buttermilk. Stir in ground raisins and grated orange rind and vanilla. Bake in moderate oven. When cake is taken from oven and still hot, top with sugar and orange juice mixture. May be frosted with boiled icing.

FROSTINGS

BASIC FROSTING

Mrs. Homer Danielson

1/2 c. butter	1 lb. confectioners' sugar
1 tsp. vanilla	1/8 tsp. salt
1 T. cream	1 egg

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BASIC FROSTING (Continued).

Cream together butter and sugar. Add other ingredients.

Variations: 2 ounces cooled melted chocolate may be added to basic recipe for chocolate frosting.

1 tablespoon orange juice may be used in place of milk and vanilla.

2 tablespoons lemon juice and rind may be used in place of vanilla.

COCONUT-PECAN FROSTING

Miss Theresa Holt

1 c. evaporated milk

1 c. sugar

3 egg yolks

1/2 c. butter or margarine

1 tsp. vanilla

1 1/3 c. Baker's Angel Flake

1 c. pecans (chopped)

coconut

Combine milk, sugar, yolks, butter and vanilla. Cook and stir over medium heat until thickened - about 12 minutes. Add coconut and pecans. Beat until thick enough to spread. Makes 2 1/2 cups.

NEVER FAIL SEVEN MINUTE FROSTING

Mrs. Joe Hall

2 egg whites (unbeaten)

1 1/2 c. sugar

5 T. water

1 1/2 tsp. light syrup

1 tsp. vanilla

Combine egg whites, sugar, water and syrup in top of double boiler. Stir until thoroughly mixed. Place over boiling water and beat constantly 7 minutes or until frosting stands in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers or 2 dozen cupcakes.

WHITE FROSTING

Mrs. Wayne Olson

1 1/2 c. sugar

5 T. cold water

1 T. white syrup

2 egg whites

Few grains of salt

Stir to mix in top of double boiler. Then beat until it stands in peaks - about 5 minutes. Remove from heat and water; add flavoring and continue beating until it appears dull.

BUTTERMILK ICING

Mrs. Wes Thoreson

1 c. sugar
 1/2 tsp. baking soda
 1/2 c. margarine

1/2 c. buttermilk
 1/2 tsp. vanilla

Combine in saucepan over medium heat. Stir constantly to soft ball stage (230°). Remove from heat. Beat mixture until it thickens. Pour at once over cake.

GOLDEN FROSTING

3 egg yolks
 3 1/2 c. powdered sugar (sifted)
 1/2 tsp. lemon extract

1 T. shortening
 1/8 tsp. salt
 5-6 T. cream

Combine all ingredients. Beat until fluffy. Spread on cake and sprinkle with coconut.

MARSHMALLOW FROSTING

Mrs. Warren Amundson

("No Marshmallows, No Cook")

1/4 c. sugar
 1 1/4 tsp. vanilla
 3/4 c. corn syrup

1/4 tsp. salt
 2 egg whites

Add salt to egg whites and beat until mixture forms soft peaks. Gradually add sugar, 1 tablespoon at a time, beating until smooth and glossy. Slowly add syrup, beating thoroughly after each addition. Beat until it forms firm peaks. Fold in vanilla. If desired add food coloring for color. Enough to frost two 9-inch layers or 10-inch tube pan cake.

PRALINE TOPPING

Miss Marguerite Holt

1/4 c. butter
 1/4 tsp. vanilla
 1 c. coconut (flaked)

3/4 c. brown sugar
 2 T. milk
 1/2 c. nuts (chopped)

Cream butter, sugar, vanilla and milk. Mix in coconut and nuts. Spread over cake and broil slowly, 3-5 minutes or until topping is bubbly and coconut is slightly toasted. Watch carefully.

SOUR CREAM ICING

Mrs. John Underberg

1 carton sour cream

2 1/2 c. white sugar

Combine the 2 ingredients in a saucepan. Bring to boil, stirring constantly. Boil 1 minute. Cool and beat by hand or electric mixer.

Continued Next Page.

CARAMEL FROSTING

Miss Mabelle Twedt

5 T. brown sugar 2 T. butter or margarine
 2 T. cream or milk 2 T. cold water
 1 tsp. vanilla

Boil brown sugar, butter or margarine, cream or milk and cold water 1 minute. Add vanilla. Cool. Thicken with powdered sugar.

SOUR CREAM FILLING FOR WHITE CAKE

Mrs. Ivan Hill

1 c. sugar 3 egg yolks
 1 c. sour cream Pinch of salt
 1/2 c. walnuts

Mix and cook in double boiler until thick enough to spread (takes at least 30 minutes). Let cool a little before adding walnuts.

CHOCOLATE FROSTING

Mrs. Delmar Hill

This frosting is good on brownies.

1 c. sugar 1 tsp. Karo syrup
 1/4 c. butter 1/4 c. milk
 2 T. cocoa Vanilla
 2 T. powdered sugar

Combine sugar, Karo, butter, milk and cocoa. Boil (full rolling) 1 minute. Remove from heat and add vanilla. Cool slightly and add powdered sugar.

CHOCOLATE FROSTING AND ICE CREAM TOPPING

Mrs. Elston Danielson

1 c. sugar 1/4 c. butter
 1/4 c. milk 1 T. cocoa
 1 T. white Karo Vanilla

For frosting: Boil 1 minute and cool. Beat to spreading consistency - may take 10 minutes.

For topping: Boil 3 minutes.

ROCKY ROAD FROSTING

Mrs. Homer Danielson

2 (1 oz.) sq. unsweetened 2 c. miniature marshmallows
 chocolate 1/4 c. water
 1/4 c. margarine 3 c. confectioners' sugar (sifted)
 1 tsp. vanilla 1/2 c. nuts

In small saucepan, place chocolate, 1 cup marshmallows (reserve remainder), water and butter. Heat over low heat, stirring

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SALADS

DELICIOUS COOL SALAD

Mrs. Raymond Ehlers

1/2 c. pineapple juice
 1 tsp. (heaping) flour
 Peaches (sliced)
 Bananas

1/4 c. sugar
 Pineapple cubes
 Cantaloupe

Cook the juice, sugar and flour until thick. Cool. Add to fruit.

GOOD, EASY FRUIT SALAD

Mrs. Bayard Holt

1 can apricot pie mix
 1 can mandarin oranges
 1 small bottle Maraschino
 cherries (halved)

1 can pineapple chunks
 1 can white seedless grapes
 1 or 2 bananas (as desired)

Mix together and refrigerate to improve flavor.

QUICK FROZEN SALAD

Mrs. Vernon Peterson

1/2 lb. marshmallows
 1/4 c. mayonnaise
 1/2 pt. cream (whipped)

1 c. crushed pineapple (drained)
 1/2 c. cream cheese
 1/2 c. Maraschino cherries
 (chopped)

Fold stiffly beaten whipped cream into other ingredients. Place in mold and freeze at least 3 hours. Serve on lettuce; garnish with mayonnaise and a cherry.

FROZEN FRUIT SALAD

Mrs. Elmer Olson

1 c. fruit cocktail juice
 1/4 c. butter
 1 egg
 1 c. cream
 2 fresh oranges (diced)
 1/2 to 1 c. marshmallows

2 T. flour
 2 T. lemon juice
 1/2 tsp. salt
 Salad dressing
 Green grapes (when in season)

Mix and cook over low heat the cocktail juice, flour, butter, lemon juice, egg and salt until thickened. Then chill. Whip cream. Blend with salad dressing. Fold in well drained fruit cocktail, and oranges, grapes and marshmallows. Pour into 8 x 10-inch pan and place in freezer. Leave overnight. Serve frozen on lettuce leaf.

FROZEN FRUIT SALAD

Mrs. Curtis Johnson

2 c. sugar	1 c. water
1 large pkg. frozen strawberries (drained)	1 can crushed pineapple (drained)
4 bananas (diced)	1 (#2 1/2) can apricots (drained) (cut up)

Make syrup of sugar and water. Cook 20 minutes. Combine fruits with syrup. Freeze in paper lined muffin tins. Yield: 24 servings.

LEMON JELLO

Mrs. Raymond Thompson, Sr.

2 (3 oz.) pkg. lemon Jello	1 c. boiling water
1 pt. <u>plus</u> vanilla ice cream	1 can fruit cocktail (drained)
1 can pineapple tidbits (drained)	1 to 1 1/2 c. white cherries

Dissolve Jello in boiling water. Add vanilla ice cream. Let set. Add cocktail, tidbits and cherries. Pour into 9 x 12-inch pan.

ORANGE-APRICOT RING

Jean Pearson

If you have a blender this salad is rich in flavor and easy to make.

2 (1 lb.) cans (4 c.) apricot halves	2 (3 oz.) pkg. orange flavored gelatin
Dash of salt	1 (6 oz.) can frozen orange juice concentrate
2 T. lemon juice	
1 (7 oz.) bottle lemon-lime carbonated beverage	

Drain apricots, reserving 1 1/2 cups syrup. Puree apricots in blender to make 2 cups puree. Combine reserved syrup, gelatin and salt; heat to boiling, stirring to dissolve gelatin. Remove from heat. Add apricot puree, orange concentrate and lemon juice; stir to melt concentrate. Slowly pour carbonated beverage down side of pan, mixing with up and down motion. Pour into 6-cup ring mold; chill firm. Unmold on lettuce. Fill center with mayonnaise which has been folded into an equal amount of whipping cream, whipped.

ORANGE NECTAR SALAD

Mrs. Truman Hale

2 pkg. orange Jello	1 1/2 c. hot water
2 1/2 c. apricot nectar	Enough marshmallows to cover top

Let set until firm.

Continued Next Page.

ORANGE NECTAR SALAD (Continued).

TOPPING:

1/2 c. sugar	Salt
2 T. flour	1 egg

Mix and add 1 cup orange nectar. Cook until thick. Cool. Then add 1 envelope Dream Whip and 1 cup shredded cheese on top.

SARAH'S SALAD

Mrs. Raymond Thompson, Jr.

2 c. head lettuce	2 c. romaine
2 c. endive	6 T. mayonnaise
1 medium red <u>or</u> white sweet onion (thinly sliced)	1 1/2 c. peas (1 can) (cooked) (drained)
1 c. Swiss cheese (Julienne sliced)	6 slices bacon (cooked crisp) (crumbled)

Place 1/3 greens in bowl and put on several tablespoons of mayonnaise. Then 1/3 peas and cheese; slice 1/3 onion and sprinkle 1 tablespoon sugar over all. Add salt and freshly ground pepper. Repeat 2 more times, using all ingredients. Cover and chill at least 2 hours. Just before serving, toss with crumbled bacon. Makes 6-8 servings.

BLACK BING CHERRY SALAD

Mrs. Alvern Hill

1 can Bing cherries (sweet) (pitted)	1 pkg. black cherry Jello
1/4 c. salad dressing	1 1/2 c. cherry juice <u>and</u> water
1/3 c. coconut	1 (3 oz.) pkg. cream cheese
	6 large marshmallows (cut)

Save out a few tablespoons of Jello. Then prepare Jello, using 1 1/2 c. cherry juice and water mixture. Place Jello in refrigerator to set slightly. Cream salad dressing and cheese. Add the few tablespoons of gelatin to this mixture. Add coconut, marshmallows and cherries. When Jello is slightly set, add to this mixture. Pour into mold and let set until solid.

STRAWBERRY SALAD

Mrs. Joe Hall

2 c. boiling water	2 boxes strawberry Jello
1 box frozen strawberries	1 can crushed pineapple
2 bananas (mashed)	

Dissolve Jello in water; add frozen strawberries. Add other fruit when cooled and partially set.

PINEAPPLE CHEESE SALAD

Mrs. Lloyd Swenson

2 pkg. lime Jello	3 c. hot water
2 pkg. lemon Jello	4 c. hot water
1/2 pt. whipping cream	1 tall can crushed pineapple
1/4 lb. Velveeta cheese (grated)	(drained)

Dissolve lime Jello in 3 cups of hot water. Let set and then cut in 1/4-inch squares. Dissolve lemon Jello in 4 cups hot water. Let set until ready to whip. Whip Jello and cream. Then add crushed pineapple and grated cheese. Add green Jello cubes. Mix and mold.

PINEAPPLE CHEESE SALAD

Mrs. Clifford Dalbey

1 <u>or</u> 2 pkg. Philadelphia cream cheese	1 pkg. lime Jello
1 medium can crushed pineapple	2 c. boiling water
	1/2 pt. whipped cream

Mix softened cheese and pineapple together after draining pineapple. Whip Jello when partly stiff. Fold in whipped cream and then pineapple and cheese. Nuts can be put on top, if desired.

BENEATH THE SEA SALAD

Miss Esther Mansager

2 pkg. lime Jello	2 c. hot water
2 c. pear juice	1 large pkg. cream cheese
2 c. pears (diced)	1 small can crushed pineapple (drained)

Dissolve Jello in hot water and add pear juice. Divide the above equally. To 1/2 of mixture add the cream cheese and whip well. Add the pears and pineapple. Let set until firm but not solid in mold or pan. Gently pour the other 1/2 of Jello on top. Chill until firm.

PINEAPPLE LEMON SALAD

2 pkg. lemon Jello	2 c. hot water
2 c. cold water	1 (#2) can crushed pineapple (drained)
2 large bananas (mashed <u>or</u> cut small)	12 large marshmallows (cut up)

Dissolve Jello in hot water. Add cold water. Add fruit and marshmallows to Jello while it is still warm. Chill.

Continued Next Page.

PINEAPPLE LEMON SALAD (Continued).

TOPPING:

1/3 c. sugar	2 T. flour
1 egg (beaten)	1 c. pineapple juice
1 T. butter	1 c. whipping cream

Put sugar, flour, egg, juice and butter in double boiler and cook until thick. Cool. Add whipped cream. Spread over top of Jello when set.

TASTY SALAD

Mrs. Edward Pearson

1 pkg. cherry gelatin	1/4 c. red hots (candy)
1 c. hot water	1 c. cold water
3/4 c. apples (diced)	1 (3 oz.) pkg. cream cheese
2 T. cream	1/2 c. nuts

Dissolve the red hots in the 1 cup of hot water, heating and stirring if necessary. Remove from heat and stir in the cherry gelatin. Add the cup of cold water and chill until syrupy. Divide the cherry mixture into 2 parts. Fold the apples into 1 part and pour into pan to set. When the first layer is firm, set the bowl holding the rest of the gelatin into a cool place and when partially set, beat until fluffy. Blend the cream with the soft cheese and fold into the whipped gelatin along with the nuts. Spoon this over the first layer and continue chilling. Serve on lettuce topped with a bit of whipped cream dressing.

CRANBERRY SALAD

Mrs. W. A. Marshman

1 pkg. Knox gelatin	1 qt. cranberries
3 c. cold water	1 1/2 c. celery (diced)
2 c. sugar	2/3 c. nutmeats

Cook cranberries in 2 cups cold water 20 minutes. Stir in sugar and cook 5 minutes. Add gelatin which has been softened in 1 cup cold water. Stir until dissolved. Let cool. When it begins to thicken, add celery and nuts. Turn into pan. When set, cut into squares and place a whole nutmeat on each square. Serve on lettuce with dressing.

CRANBERRY SALAD

Mrs. W. A. Marshman

Dissolve 2 boxes raspberry Jello in 1 1/2 cups boiling water. Add 2 cups cold water. Set aside to thicken.

Continued Next Page.

12 HOUR SALAD

Mrs. Duane Danielson - Mrs. Raymond Danielson

- | | |
|-------------------------------|--------------------------------------------------------------------------------------|
| 2 eggs (beaten) | 5 T. lemon juice |
| 5 T. sugar | 2 T. butter |
| 1 c. cream | Dash of salt |
| 2 c. diced pineapple (sliced) | 1/2 lb. marshmallows (cut up) |
| 1/4 lb. nuts (optional) | 2 c. white cherries (cut) <u>or</u> 2 c.
fruit cocktail <u>or</u> any other fruit |

Put eggs in double boiler. Add sugar and lemon juice and beat constantly until thick and smooth. Remove from heat; add butter and marshmallows. When cold, fold in whipped cream and fruit mixture. Refrigerate 12 hours or more.

TWENTY-FOUR HOUR SALAD

Mrs. Sigvald Holt

- | | |
|------------------------------------------|-------------------------------------------------------|
| 3 eggs (beaten) | 1 T. corn starch |
| 1/3 c. sugar | 4 T. lemon juice |
| 1 c. pineapple juice | 1/2 pt. whipping cream |
| 1 large can fruit cocktail
(drained) | 1 large can pineapple (cut into
tidbits) (drained) |
| 1/2 to 1 lb. miniature marsh-
mallows | Additional fruit may be added, if
desired |

Mix corn starch with sugar. Combine with juices and eggs. Cook in double boiler to make a custard. Cool. Whip cream and combine with cooled custard. Fold into fruit and marshmallows and let stand overnight in refrigerator.

PINE-COT SALAD

Mrs. Lloyd Swenson

- | | |
|----------------------------------------------------|-------------------------------------------------------------------|
| 3 boxes orange Jello | 4 c. hot water |
| 1 c. pineapple <u>and</u> apricot juice
(mixed) | 1 (#303) can apricot sauce (drained)
(sieved) |
| 1 (#303) can crushed pineapple
(drained) | 10 large marshmallows (melted in
hot Jello <u>or</u> cut fine) |

Dissolve Jello in hot water. Add other ingredients. When set spread with topping.

TOPPING:

- | | |
|----------------------------------------------------|-------------------------------------------------------------|
| 1 c. pineapple <u>and</u> apricot juice
(mixed) | 1 egg (slightly beaten) |
| 2 T. (heaping) flour | 1/2 c. sugar |
| | 1 c. whipped cream (<u>or</u> equivalent
of Dream Whip) |

Cook juice, egg, sugar and flour until thick. When cool, add whipped cream. Spread on salad.

MANDARIN ORANGE SOUFFLE SALAD

- | | |
|--------------------------------------|---------------------------------------|
| 2 pkg. orange Jello | 1 c. hot water |
| 1 c. orange juice | 1 c. commercial sour cream |
| 1 pt. orange sherbet | 1 c. pineapple tidbits (well drained) |
| 2 c. mandarin oranges (well drained) | 2 c. small marshmallows |

Add hot water to Jello. Stir until dissolved. Add orange juice. Stir in sour cream and orange sherbet. Beat until thick and foamy. Add fruit and marshmallows. Pour into 2-quart mold or cake pan. Garnish with coconut, if desired.

MANDARIN ORANGE SALAD

Mrs. Curtis Johnson

- | | |
|------------------------------|-----------------------------------|
| 1 can mandarin oranges | 1 can pineapple tidbits (drained) |
| 1 c. marshmallows (cut up) | 1 c. Angel Flake coconut |
| 1/2 c. commercial sour cream | |

Mix together and let set a couple of hours or overnight.

CITRUS SALAD

Mrs. Alvern Hill

- | | |
|----------------------------------------|-----------------------------------|
| 1 pkg. lemon Jello | 1 pkg. orange-pineapple Jello |
| 2 c. hot water | 1 1/2 c. cold water |
| 1 (6 oz.) can orange juice (undiluted) | 1 can pineapple tidbits (drained) |
| | 1 can mandarin oranges (drained) |

Dissolve Jello in hot water and add cold water and orange juice. Stir until dissolved. Add drained fruits. Pour into molds or put in oblong pan if you wish to use topping.

TOPPING:

- | | |
|----------------------|------------------------------|
| 1 c. pineapple juice | 2 <u>or</u> 3 T. lemon juice |
| 1/2 c. sugar | 3 T. flour |
| 1 egg (beaten) | 2 T. butter |
| Dash of salt | 1 1/2 tsp. Knox gelatin |
| 1 c. whipping cream | |

Dissolve gelatin in small amount of cold water. Combine other ingredients. Cook until thick. Add softened gelatin; cool. Fold in 1 cup whipped cream. Place on top of set Jello. Sprinkle with nuts.

Happiness is a perfume you cannot pour on someone else without getting a few drops on yourself.

BOSTON SALAD

- | | |
|------------------------|------------------------|
| 2 pkg. lemon Jello | 1 (#2) can pineapple |
| 2 large bananas | 2 c. tiny marshmallows |
| 1 can mandarin oranges | |

Prepare lemon Jello as directed on package. When set, add pineapple, bananas, marshmallows and oranges.

TOPPING:

- | | |
|----------------------|--------------------|
| 1 c. pineapple juice | 2 T. flour |
| 1/2 c. sugar | 1 egg |
| 2 T. butter | 1 c. whipped cream |

Mix all ingredients except cream and cook until thick. Cool. Then add whipped cream. Place on top of solid Jello mixture.

HOLIDAY SALAD

- | | |
|----------------------------------|------------------------|
| 1 pkg. lemon Jello | 2 c. hot water |
| 1 lb. marshmallows | 1 c. crushed pineapple |
| 1 pkg. Philadelphia cream cheese | 1 c. salad dressing |
| 1 pkg. berry Jello | 1/2 c. cream (whipped) |
| 2 c. berries | 1 1/3 c. hot water |

Dissolve lemon Jello in 1 cup hot water. Melt marshmallows in 1 cup hot water. Mix together and cool. Blend pineapple, cream cheese, salad dressing and whipped cream and add to first mixture. Pour into 9 x 13-inch pan. Let set. Dissolve red Jello in hot water. Add frozen fruit, drained, and 2/3 cup or less of juice. When syrupy, pour over first layer. Let set until firm. Serves 12.

ORANGE SHERBET GELATIN SALAD

- | | |
|-----------------------------|-------------------------------------------|
| 2 (3 oz.) pkg. orange Jello | 1 c. boiling water |
| 1 pt. orange sherbet | 1 (11 oz.) can mandarin oranges (drained) |
| 1 or 2 bananas | |
| 1 c. cream (whipped) | |

Dissolve Jello in boiling water. Add orange sherbet. Let set. Add mandarin oranges and bananas if desired. Fold in whipped cream. Chill until set.

ORANGE SHERBET SALAD

Mrs. DeFlorin Olson

- | | |
|----------------------------------------|----------------------------------------|
| 3 pkg. orange Jello | 1 pt. orange sherbet |
| 4 c. liquid (fruit juice and water) | 1 small can mandarin oranges (drained) |
| 1 (#2) can pineapple tidbits (drained) | |

For Jello, heat liquid to boiling point. Add Jello and stir until dissolved. Add sherbet; mix and cool. When it begins to thicken add fruits. Let set.

TOPPING:

- | | |
|--------------|----------------------|
| 1/2 c. sugar | 2 T. flour |
| 1 egg | 1 c. pineapple juice |
| 1 T. butter | |

Cook all ingredients until thick; cool. Fold in 1 cup whipping cream which has been whipped and spread over Jello mixture. Use 9 x 13-inch pan.

MANDARIN ORANGE SALAD

Mrs. Arlen Dahl

- | | |
|------------------------------------------------------------|--------------------------------|
| 2 egg yolks (beaten) | 1/2 c. sugar |
| Juice from pineapple <u>plus</u> enough water to make 1 c. | 1 pkg. orange Jello |
| 1 c. cream (whipped) | 1 c. boiling water |
| 1 can mandarin oranges | 24 large marshmallows (cut up) |
| 1 can fruit cocktail | 1 can pineapple |

Combine egg yolks, sugar and juice and boil 3 minutes. Add orange Jello. Add 1 cup boiling water. Cool, but not set. Combine cream, marshmallows, mandarin oranges, pineapple and fruit cocktail. Fold into first mixture. Pour into pan. Let set overnight.

ORANGE SALAD

Mrs. Arlen Dahl

- | | |
|------------------------|-------------------------|
| 1 pkg. orange Jello | 1 c. hot water |
| 1/2 c. pineapple juice | 1/2 c. ginger-ale |
| Mandarin oranges | Seedless grapes |
| Crushed pineapple | 1/2 c. pecans (chopped) |

Dissolve Jello in hot water. Add juice and ginger-ale. Drain fruit and add; add nuts. Pour into pan and chill. Serves 6 or 8.

ORANGE DELIGHT SALAD

Mrs. Emma Evans

- | | |
|----------------------------------|-----------------------------------------------|
| 1 pkg. orange Jello | 1 pkg. pineapple Jello |
| 1/2 c. sugar | 1 1/3 c. boiling water |
| 1 (13 oz.) can crushed pineapple | 1 (12 oz.) carton cottage cheese (small curd) |
| 1/2 pt. whipping cream | |

Dissolve Jello and sugar in boiling water. Cool. Add pineapple. Chill until partially set. Whip cream. Fold cottage cheese into whipped cream. Fold cottage cheese and whipped cream mixture into partially set Jello. Put in refrigerator until set.

POTLUCK POTATO SALAD

- | | |
|--------------------------------------------|---------------------------------------------------------------|
| 1 onion (chopped) | 6 medium potatoes (4 c.) (cooked in jackets) (peeled) (cubed) |
| 4 eggs (hard cooked) (sliced) | 1 1/2 tsp. salt |
| 1 c. celery (chopped) | |
| 1/2 c. salad dressing <u>or</u> mayonnaise | |

Combine all ingredients; chill 4 to 6 hours. Makes 8 servings.

DEVEILED EGGS

- | | |
|----------------------|--------------------------------------------|
| 6 eggs (hard cooked) | 1/4 c. mayonnaise <u>or</u> salad dressing |
| 1 tsp. vinegar | 1 tsp. prepared mustard |
| 1/2 tsp. salt | Dash of pepper |

Halve eggs lengthwise; remove yolks. Force yolks through strainer; mix with other ingredients. Refill egg whites, using pastry tube, if desired. Sprinkle with paprika.

CABBAGE SALAD

Mrs. Arlie Danielson

SALAD:

- | | |
|---------------------------|---------------------------------------------|
| 6-8 c. cabbage (shredded) | 2 c. carrots (diced) |
| 1 onion (chopped) | 1 pepper <u>or</u> 1 can pimiento (chopped) |

DRESSING:

- | | |
|--------------------|-------------------|
| 1 envelope gelatin | 1/4 c. cold water |
| 1 c. vinegar | 1 1/2 c. sugar |
| 1 c. salad oil | 1 tsp. salt |
| 1 tsp. celery seed | 1/4 tsp. pepper |

Prepare salad. Dissolve gelatin in 1/4 cup cold water. Boil vinegar and sugar. Add gelatin mixture. Cool until creamy and beat in salad oil, salt, celery seed and pepper. Pour dressing over salad. Keeps 2-3 weeks.

24 HOUR CABBAGE SALAD

Mrs. Reuben Ellwood

DRESSING:

1 T. gelatin	1/4 c. cold water
1 c. vinegar	1 1/2 c. sugar
1 tsp. celery seed	1 tsp. salt
1/4 tsp. pepper	1 c. salad oil

Soak gelatin in 1/4 cup cold water. Heat vinegar and sugar until dissolved and hot. Then add gelatin mixture to hot vinegar mixture. Stir until thoroughly mixed. Add celery seed, salt and pepper. Let stand until thickness of cream. Then beat in cup salad oil. This dressing gets creamy looking and quite thick.

SALAD:

10 c. cabbage (shredded)	2 c. carrots (shredded)
1 onion (chopped fine)	2 green peppers

Mix salad with dressing and put in cold place. A LITTLE more cabbage may be added. Red cabbage adds color but should be added just before serving. Also a little red pepper may be added at the same time as green.

GREEN BEAN SALAD

2 cans green beans (whole)	1 onion
(drained)	1 green pepper
1/4 c. vinegar	2 T. sugar
1/2 c. salad oil	1 tsp. salt
1 tsp. pepper	

Grind together the onion and green pepper and sprinkle over the drained beans. Mix together the other ingredients and bring to boil. Pour hot over the beans. Weigh down with a plate and allow to stand in the refrigerator overnight. Serves 8 to 10.

VEGETABLE SALAD

Mrs. Paul Hudgins

3/4 c. sugar	1/3 c. salad oil
2/3 c. vinegar	1 can green beans
1 small onion (chopped)	1/4 c. green pepper (chopped)
1/4 c. pimiento	

Combine the sugar, salad oil and vinegar and cook to boiling point. Cool and pour over other ingredients. Let stand 12 hours.

THREE BEAN SALAD

Mrs. Truman Hale

SALAD:

- | | |
|----------------------------------------|------------------------|
| 1 can green beans (cut) | 1 can yellow wax beans |
| 1 can kidney beans | 1 onion (cut) (ringed) |
| 1 green pepper (cut <u>or</u> chopped) | 1 c. celery |

DRESSING:

- | | |
|------------------|---------------------------------|
| 2/3 c. vinegar | 3/4 c. sugar |
| 1/3 c. salad oil | Salt <u>and</u> pepper to taste |

Pour dressing over the salad ingredients. Let set overnight in the refrigerator.

BEAN SALAD

Mrs. Wes Thoreson

- | | |
|------------------------|-------------------------------|
| 1 can yellow beans | 1 can green beans |
| 1 can kidney beans | 1 can lima beans |
| 1/2 c. onion (chopped) | 1/2 c. green pepper (chopped) |

Drain beans and add the onion and pepper. Mix the dressing. Toss the salad with the dressing. Use small cans and only 1/2 recipe for dressing if you want smaller amount.

DRESSING:

- | | |
|------------------|----------------|
| 1/2 c. salad oil | 1/2 c. vinegar |
| 3/4 c. sugar | 1 tsp. salt |
| 1/2 tsp. pepper | |

VEGETABLE JELLO SALAD

Mrs. W. A. Marshman

- | | |
|-------------------------|-------------------------------|
| 1 pkg. celery Jello | 1 pkg. lime Jello |
| 2 c. hot water | 1 pkg. Dream Whip |
| 2 c. mayonnaise | 2 c. fresh tomatoes (chopped) |
| 2 T. cucumber (chopped) | 2 T. green pepper (chopped) |
| 2 T. onion (chopped) | |

Dissolve Jello in water and cool to heavy syrup. Beat Dream Whip and to it add mayonnaise. Fold into Jello. "Set" to syrup. Mix vegetables and sprinkle with salt. Drain. When Jello mixture is set, fold in vegetables.

CROCK CABBAGE SALAD

Jean Pearson

- | | |
|------------------------------------------------------|------------------------------|
| 1 big head cabbage | 2 large carrots |
| Celery <u>and</u> onions (as much as you would like) | 1 red <u>or</u> green pepper |

Chop the vegetables; pour over them a brine made from 1 gallon

Continued Next Page.

CROCK CABBAGE SALAD (Continued).

water and 1 tablespoon salt. Place in a crock and let stand overnight. Make a syrup of 2 cups sugar, 2 cups vinegar and 2 tablespoons celery seed and 2 tablespoons mustard seed. Bring the solution to a boil and cool. Pour off the salt water from the vegetables and pour syrup over them. Place in a container and serve when wanted.

BEET-RELISH SALAD

1 pkg. lemon Jello	Onion (chopped)
Raw cabbage (chopped)	Beets (cooked) (chopped)
1 large tsp. horseradish	1 tsp. vinegar

Prepare Jello according to directions. Chill until rather thick. Add other ingredients. Chill in mold or molds until set.

SAUERKRAUT SALAD

Mrs. Arlie Danielson

1 (#2) can sauerkraut	1 c. sugar
1/2 c. green pepper	1/2 c. onion
1/2 c. pimiento	1 tsp. <u>or</u> more celery seed

Mix all ingredients together. Keeps well for several days.

SAUERKRAUT SALAD

Mrs. C. A. Johnson

1 can sauerkraut (drained)	1/2 c. onion (chopped)
(chopped)	1/2 c. celery (chopped)
1/2 c. green pepper (chopped)	1 c. sugar
Pimiento for color	

Mix well and let stand 24 hours.

PICKLE SALAD

Mrs. Chris Nissen

2 envelopes Knox gelatin	1 c. cold water
1 1/2 c. sugar	1/2 c. vinegar
2 c. cold water	1 c. sweet pickles (chopped)
1/2 c. nutmeats	1/2 c. olive pieces
1/2 tsp. ground cloves	Celery (chopped) (if desired)

Dissolve gelatin in cold water. Cook sugar and vinegar until it threads. Stir gelatin mixture into sugar and vinegar syrup after it is cooked. Then add 2 cups of cold water. Add remaining ingredients.

CHICKEN SALAD

6 c. chicken (diced)	9 eggs (hard boiled)
4 c. celery	1 c. macaroni
2 c. peas	1/2 c. stuffed olives (sliced)
1/2 c. sweet pickle (drained)	1 1/2 c. mayonnaise
(chopped)	

Dice or slice the eggs. Dice the celery. Cook and cool the macaroni and the peas. Mix all ingredients together. This recipe makes 25 servings.

TUNA-CUCUMBER MOLD

1/4 tsp. salt	1 (3 oz.) pkg. celery <u>or</u> mixed vegetable salad gelatin
1 c. boiling water	1 T. lemon juice
1/3 c. cold water	1 tsp. onion (grated)
1/2 c. mayonnaise	1/4 c. celery (diced)
1 (7 oz.) can tuna (drained)	1/4 c. stuffed olives (sliced)
(flaked)	

Mrs. Bayard Holt

Dissolve gelatin and salt in boiling water. Blend in cold water, lemon juice, mayonnaise and onion. Chill until thickened - not firm. Fold in remaining ingredients. Spoon into a quart mold or individual molds. Chill until firm. Unmold and serve with crisp greens.

SHRIMP SALAD

2 pkg. lemon Jello	1 c. tomato juice
2 c. hot water	1 c. cold water
1 c. shrimp	1 c. celery (diced)
1/2 c. cucumber (sliced)	

Mrs. E. O. C. Danielson

- Mix 1 package Jello with 1 cup hot water and 1 cup tomato juice. Let set.
- Mix 1 package Jello with 1 cup hot water and 1 cup cold water. Add shrimp, celery and cucumber. When cool, add to first mixture.

DRESSING:

3/4 c. mayonnaise	1 1/2 tsp. lemon juice
1/2 tsp. curry powder	1 T. onion (grated)
1 c. celery (chopped)	1 c. shrimp (diced) (if desired)

TEXAS MEAT SALAD

- | | |
|------------------------------|--------------------------------------------|
| 2 1/2 c. cooked meat (diced) | 1 pkg. frozen green lima beans
(cooked) |
| 1 c. small radish slices | |
| 1 1/2 c. celery (diced) | 1/2 c. green pepper (diced) |
| 2 T. sweet pickle (chopped) | 1 c. cooked macaroni |
| 3/4 c. French dressing | Small amt. onion |
- Mix and chill.

TWO-LAYER MEAT SALAD

Red layer:

- | | |
|-------------------------|------------------------|
| 1 T. gelatin | 1/4 c. cold water |
| 2 c. cranberry sauce | 1 c. crushed pineapple |
| 1/2 c. walnuts (broken) | 1 T. lemon juice |

Soften 1 tablespoon gelatin in 1/4 cup cold water. Dissolve over hot water. Add cranberry sauce, pineapple, nuts and lemon juice. Pour into 10 x 6 x 1 1/2-inch baking dish. Chill until firm.

White layer:

- | | |
|------------------------|-----------------------|
| 1 T. gelatin | 1/4 c. cold water |
| 1 c. salad dressing | 1/2 c. water |
| 3 T. lemon juice | 3/4 tsp. salt |
| 2 c. meat (diced) | 1 c. celery (chopped) |
| 2 T. parsley (chopped) | |

Soften gelatin in 1/4 cup cold water. Then dissolve over hot water. Blend remaining ingredients and pour over bottom layer.

COOKED SALAD DRESSING

Arlie Danielson

Use egg yolks (beaten) from angel food cake.

Mix:

- | | |
|------------|------------|
| 2 T. flour | 1 c. sugar |
|------------|------------|

Add:

- | | |
|------------------|-------------------------|
| 1 c. cream | 1 c. vinegar |
| 1 c. water | 1 tsp. salt |
| 1/4 tsp. paprika | 1 tsp. prepared mustard |

Boil until thickened, stirring constantly. This recipe makes 1 quart. This dressing is good in bananas, cabbage salad, lettuce, etc.

RUSSIAN DRESSING

1 c. vinegar
1 tsp. dry mustard

1 c. sugar

Boil until syrup-like; cool. Add while beating 1 cup salad oil. Blend in 1 tablespoon grated onion, 1 teaspoon celery seed and catsup for color.

FRENCH DRESSING

Mrs. Kenneth Evans

1/2 c. sugar
1/2 c. white vinegar
1 tsp. celery seed
1/2 can tomato soup

1/2 c. honey
1 c. salad oil
2 tsp. onion (grated)
Salt to taste

Cook sugar, honey and vinegar until syrupy - approximately 10 minutes. Cool. Beat in remaining ingredients. Place in refrigerator. Keeps indefinitely.

Restraining prayer, we cease to fight;
Prayer makes the Christian's armor bright;
And Satan trembles when he sees
The weakest saint upon his knees.

- William Cowper

From Stevenson's "Christmas Sermons".

One person I have to make good - myself. My duty to my neighbor is to make him happy.

* * * * *

SOUPS

and

VEGETABLES



SOUPS - CASSEROLES

20-MINUTE MEAL

Mrs. W. A. Marshman

- | | |
|----------------------------|---------------------------------------------|
| 1 lb. ground beef | 1/4 c. onion (chopped) |
| 1/4 tsp. salt | 1/8 tsp. pepper |
| 1 can mixed vegetables | 1 can vegetable soup |
| 1 can mushrooms (optional) | 1 can refrigerator baking powder
biscuit |

Brown ground beef and onion, then drain off fat and add seasonings. Stir in vegetables, soup and mushrooms. Pour into 1 1/2-quart casserole. Bake at 400° 15 minutes. Place biscuits on top and return to oven for 10-12 minutes.

VEAL CASSEROLE

- | | |
|-----------------------------------|------------------------------------------|
| 3 lb. veal <u>or</u> beef (cubed) | 2 cans cream of chicken soup |
| 2 cans cream of mushroom soup | 2 cans button mushrooms <u>and</u> juice |
| 2 c. water | 1 can consomme |
| 2 c. celery (diced) | 1/2 c. wild rice |
| 1 c. white rice | |

Brown meat and mix other ingredients. Pour in large casserole and top with slivered almonds, cashews and cubed cheese or dry onion rings or potato chips. Bake 3 hours at 350°. Serves 15-20.

DRIED BEEF BAKE

Mrs. Lillie Thompson

- | | |
|-------------------------------|-------------------------|
| 2 cans cream of mushroom soup | 1 pt. milk |
| 1 small onion | 1/2 lb. American cheese |
| 4 eggs (boiled) | 3/4 lb. dried beef |
| 2 c. uncooked macaroni | |

Mix together and let stand overnight. Bake at 325° 2 hours.

DRIED BEEF CASSEROLE

- | | |
|-----------------------------------------------------------|-----------------------------------|
| 3 cans mushroom soup | 3 cans milk |
| 1 large pkg. medium noodles | 3/4 lb. processed cheese (grated) |
| 1 lb. dried beef (smoked beef
may be used for economy) | 3 c. celery (cut fine) |
| 2 medium size green peppers | 2 medium onions |
| | 1/2 can pimiento (cut) |

Freshen dried beef (if very salty) by putting it in cold water and bring to boil. Drain well. Simmer beef, celery, onions and

Continued Next Page.

DRIED BEEF CASSEROLE (Continued).

peppers until partly cooked. Add to cooked noodles with rest of ingredients. Put into shallow pans; cover with a topping of crumbs. Bake 1 hour at 350°. Crushed potato chips make a good topping for this. Add 20 minutes before removing from the oven. Serves 25.

WESTERN CHOP SUEY

1 1/2 lb. hamburger	1 T. dry onion
1 tsp. salt	1 can corn (cream style)
1 can spaghetti in tomato and cheese sauce	

Brown hamburger and onion. Stir in other ingredients and pour into baking dish. Top with crushed potato chips. Bake at 350° 30 minutes. Children can make this too.

IRISH CASSEROLE

Mrs. Kenneth Eide

1 can cream of celery soup	1/2 c. onion (chopped)
1 tsp. dry mustard	1 c. corn beef (cooked) (diced)
4 c. cabbage (coarsely shredded)	

Mix all ingredients and put into 1 1/2-quart casserole. Cover. Bake at 375° 45 minutes. Serves 4.

ELEGANT HASH

Mrs. Dean Hetland

1 1/2 lb. hamburger (cook a little first)	1 c. raw carrots (ground)
1 onion (chopped)	3 c. raw potatoes (ground)
3/4 c. bread crumbs	1 1/2 c. milk
	Salt and pepper

Potatoes and carrots may be precooked for a few minutes to hasten the baking time. Mix ingredients in buttered casserole. Add bread crumbs and dot with butter. Bake at 375° until done.

TEXAS BEEF SQUARES

Mrs. Reuben Ellwood

2 T. fat	1 c. onion (chopped)
1/2 c. green pepper (chopped)	1 1/2 lb. ground beef
1 can tomato paste	2 c. canned tomatoes
1/2 c. uncooked rice	1 tsp. salt
1 c. pickle relish	1/2 to 1 tsp. chili powder
1/4 tsp. pepper	

Continued Next Page.

TEXAS BEEF SQUARES (Continued).

Brown onion, pepper and beef in fat. Add all other ingredients. Cook 10 minutes, stirring once in awhile. Put into 8-inch greased square pan. Grate 1/4 pound American cheese over top and bake 35-40 minutes at 350°.

BATTER FOR DEEP FAT COOKING

Mrs. John Underberg

1 c. flour	1 egg
1 c. milk	1 1/2 tsp. salt
1 tsp. baking powder	

Beat the egg; add milk and then add dry ingredients. Wash and thoroughly dry food to be deep fat fried. Dip the food into the batter and immediately immerse into hot oil. Excellent for deep fat fried onions, chicken, broccoli, etc.

CORNED BEEF CASSEROLE

Mrs. DeFlorin Olson

4 oz. spaghetti <u>or</u> noodles (cooked)	1 (10 1/2 oz.) can cream of mushroom soup (condensed)
1 c. milk	1/2 tsp. mustard
1/2 c. sharp cheese (shredded)	1 (12 oz.) can corned beef (chopped)
1 (4 oz.) can mushrooms (sliced) (optional)	2 slices bread
1 T. butter	

Break spaghetti in 2-inch lengths. Cook in boiling water without salt 10 minutes. Blend soup and milk together until smooth. Add mustard, half the cheese, beef, drained mushrooms and cooked spaghetti. Pour into greased 1 1/2-quart casserole. Spread bread with the butter and put together sandwich-style. Cut into cubes and sprinkle over top with remaining cheese. Bake in 350° oven about 25 minutes. 4 servings.

BEEF HOT DISH

Mrs. Curtis Johnson

1 1/2 lb. ground beef	3 medium onions (chopped)
1 c. rice	1 small bottle LaChoy sauce
3 c. boiling water	3 c. celery (chopped)

Brown beef and season. Let rice and boiling water stand 15 minutes. Mix all ingredients; put in baking dish. Bake at 350° 30 minutes with cover on; 30 minutes without cover.

EAT WHEN YOU'RE READY

1 lb. ground beef
 1 1/2 c. water (or more)
 1 c. celery (diced)

1 can cream of chicken soup
 1/2 c. dry rice

Brown beef in butter. Put everything into a casserole and bake covered at 400° 1 hour. Put topping of Chinese noodles, crushed potato chips or corn flakes and continue to bake at 300° (uncovered) 30 minutes.

GOOD AND EASY CASSEROLE

Mrs. Wes Thoreson

1 lb. ground beef
 1 1/2 c. water (may add more)
 1/2 c. dry rice
 1 c. corn flakes (to sprinkle on top)

1 can cream of chicken soup
 1 tsp. salt
 1 c. celery (diced)

Brown beef in butter; put everything in casserole; cover. Bake at 350° 1 hour. Sprinkle on corn flakes last 20 minutes and bake uncovered.

PORK CHOP CASSEROLE

Mrs. Kenneth Evans

4 loin chops
 1/8 tsp. pepper
 2 T. fat
 4 green pepper rings
 1 1/2 c. canned tomatoes

1 tsp. salt
 Flour
 2/3 c. rice
 4 onion slices

Season chops with salt and pepper. Dredge in flour; brown in hot fat. Wash rice and simmer in salted water 10 minutes. Place pepper and onion slice on each chop in casserole. Place spoonful of rice on each chop. Pour over tomatoes; cover. Bake in moderate oven 1 hour or more.

EXCELLENT CASSEROLE

Mrs. Homer Danielson

1 c. chicken or turkey (cooked)
 (diced)
 1/8 lb. cashews (if desired)
 1 can cream of mushroom soup
 1 c. chow mein noodles

1 c. tuna
 1 c. celery (diced)
 1/4 c. onion (chopped)
 1/2 c. milk

Mix all ingredients, saving 1/2 cup noodles for garnish. Bake in buttered casserole 40 minutes at 325°.

HAMBURGER PIE

1 1/2 lb. hamburger	1 T. dry onion
Salt and pepper	1 pkg. frozen peas <u>or</u> 1 pkg. green beans
1 can tomato soup	

Brown hamburger, onion and seasonings. Add peas and tomato soup. Pour in greased casserole and top with instant mashed potatoes (enough for 8 servings). Bake at 350° 30 minutes. The children can fix it too.

DAISY CASSEROLE

Mrs. Arnold Sheldahl

1 pkg. creamette macaroni	1/2 lb. dried beef (cut up fine)
1/2 lb. Cheddar cheese (grated)	2 cans mushroom soup
	2 soup cans milk

Mix all ingredients in large dish. Stir occasionally to soak macaroni. Let stand overnight. Bake 1 hour in 350° oven. Do not salt.

CHOW MEIN CASSEROLE

Mrs. Duane Danielson

1 lb. ground beef	1 c. celery (diced)
2 c. water	1/2 c. uncooked rice
2 T. Worcestershire sauce	1 (4 oz.) can mushrooms
1 medium onion (chopped)	2 T. bacon fat
1 can mushroom soup	3 T. soy sauce
1 c. cream of chicken soup	1 (3 oz.) can chow mein noodles

Saute beef, onion and celery in fat 10 minutes; stir frequently. Add remaining ingredients except noodles, and turn into casserole. Bake at 350° 1 hour. Sprinkle noodles on top 10 minutes before removing from oven.

NANTA'S RICE SPECIALTY

Miss Theresa Holt

1 1/2 c. rice (cooked)	3/4 lb. hamburger
Salt <u>and</u> pepper	1 T. sugar
1/2 bottle catsup	2 eggs (beaten)

Brown hamburger; add salt, pepper, sugar and catsup. Add beaten eggs and cooked rice. Simmer 10 to 20 minutes. Just before serving chop 1/4 head of lettuce quite fine and 1 small onion fine and add to meat-rice mixture. Fold in; serve immediately. Serves 5.

TEXAS HASH

Mrs. Merle Shade

2 large onions (sliced)	2 green peppers (cut fine)
3 T. shortening	1 lb. hamburger
2 c. canned <u>or</u> fresh tomatoes	1/2 c. uncooked rice
1 tsp. chili powder	1 tsp. salt
1/4 tsp. pepper	

Cook onions and peppers slowly in shortening until onions are yellow. Add hamburger and saute until the mixture falls apart. Add tomatoes, rice and seasonings. Arrange in large casserole; cover and bake in moderately hot oven 45 minutes or until done.

CHICKEN AND TUNA DISH

Mrs. Lars Tjelta

1/2 c. chicken broth	2 cans cream of mushroom soup
3 c. chicken (diced)	1 (7 oz.) can tuna (flaked)
1/4 c. onion (diced)	(well drained)
1 c. celery (diced)	1 (5 oz.) can water chestnuts
1 (3 oz.) can chow mein noodles	(sliced thin)
1/3 c. almonds (on top) (toasted)	

Blend broth and soup. Mix all the rest of the ingredients except nuts. Bake at 325° 40 minutes; put the nuts on top after taken out of oven. Serves 8 people.

SPANISH RICE

Mrs. W. A. Marshman

6 T. regular uncooked rice	1/4 c. butter (melted)
5 small onions (chopped)	1 (#2) can tomatoes
1/2 c. cheese (cubed)	1 c. hot water
Salt <u>and</u> pepper	

Wash rice and put in casserole. Add all other ingredients. Bake at 350° 1 hour. Stir after first 30 minutes.

COMPANY TUNA CASSEROLE

Mrs. Elston Danielson

1/4 c. onion (chopped)	1 can cream of celery soup
1/2 c. celery (chopped)	(diluted with 1/2 can water)
2 T. butter	1/4 c. almonds (chopped)
1 can tuna	1 can chow mein noodles

1. Saute onion and celery.
2. Add remaining ingredients, reserving 1/4 can of noodles.
3. Mix lightly and put in greased casserole. Top with remaining noodles.
4. Bake at 350° 15-20 minutes.

TUNA MACARONI CASSEROLE

Mrs. Reuben Ellwood

- | | |
|--------------------------------|-------------------------------|
| 1 egg (well beaten) | 1/2 c. Pet milk |
| 1/3 c. water | 1/2 tsp. dry mustard |
| 2 tsp. onion (grated) | 1/2 tsp. salt |
| 2 c. cooked macaroni (drained) | 1 c. American cheese (grated) |
| 1 c. tuna (flaked) | |

Mix in a bowl; put in greased baking dish. Bake in moderate oven (375°) about 45 minutes or until light brown and firm.

CHICKEN CASSEROLE

Mrs. Arlen Dahl

- | | |
|----------------------------|---------------------------|
| 2 c. cooked rice | 2 c. raw chicken |
| 1 can cream of celery soup | 1 can mushrooms |
| 1 c. milk | 1 pkg. dry onion soup mix |

Place in casserole in layers. Bake several hours at 350°.

CHICKEN CASSEROLE

Miss Mabelle Twedt

- | | |
|-----------------------------|------------------------------|
| 2 c. chicken | 1 can mushroom soup |
| 1 can cream of chicken soup | 1 can bean sprouts (drained) |
| 1 can broth | (rinsed in cold water) |
| 1/2 c. Minute Rice | 2 c. celery |
| 1/2 c. onion | |

Put all ingredients in a casserole. Top with Chinese noodles. Bake in 350° oven 1 hour.

"LEFTOVER" TURKEY PIE

Cut up left over turkey and add to medium white sauce to which cheese has been added. Pour in well greased pan and cover with baking powder biscuits. Bake at 375° until biscuits are done.

CHICKEN OR TURKEY HUNTINGTON

Mrs. Warren Amundson

- | | |
|-------------------------------------|----------------------------------------|
| 5 lb. turkey or chicken (cooked) | 1 large pkg. shell macaroni or noodles |
| 1 large glass pimienta | |
| 1 lb. cheese (American or Velveeta) | 1 can peas (using juice also) |
| 4 T. butter or margarine | 4 T. flour |
| 1 c. cream of chicken soup | Chicken broth |
| | Potato chips |

Mix all ingredients; sprinkle potato chips on top. Bake 1 hour at 350°. Serves 20 people.

CHINESE HOT DISH

- | | |
|-----------------------------------------------|------------------------------|
| 2 1/2 c. turkey <u>or</u> chicken
(cooked) | 1 can mushroom soup |
| 1 can (large) Chinese noodles | 1 can cream of celery soup |
| 1 can Chinese vegetables
(drained) | 1 can bean sprouts (drained) |
| | 1/2 can milk |
| | 2 dashes soy sauce |

Mix all ingredients; pour into casserole. Top with potato chips and part of the Chinese noodles. Bake 1 hour at 350°. Ladies like it!

HOT TURKEY DISH

Mrs. Ronald Twedt

- | | |
|-----------------------------|------------------|
| 1 qt. turkey (cubed) | 1 qt. broth |
| 4 T. flour | 4 T. margarine |
| 1 1/4 qt. fresh bread cubes | 3/4 c. margarine |
| 2 T. onion | 1 1/4 tsp. sage |
| 3/4 tsp. salt | 1/4 tsp. pepper |

Put turkey in 9 x 13-inch pan. Make a dressing with the bread, 3/4 cup margarine, onion and seasonings. Place over turkey in pan. Make a gravy with the broth, flour and 4 tablespoons margarine. Pour over all. Bake in 350° oven 35 minutes. Serves 12.

CHICKEN OR TURKEY CASSEROLE

Mrs. Wm. Thoreson

- | | |
|-----------------------|---------------------------------------------------------|
| 1 T. pimiento | 1 (6 <u>or</u> 8 oz.) pkg. Philadelphia
cream cheese |
| 1 T. prepared mustard | 1 can mushroom soup |
| 1 T. onion (minced) | 1 <u>or</u> 2 cans boned chicken <u>or</u>
turkey |
| 1/4 to 1/2 c. milk | |
| 2 c. cooked macaroni | |

Mix cream cheese and soup together. Mix with other ingredients. Mix with cooked macaroni. Put in casserole. Top with buttered bread crumbs and bake 30 minutes in moderate oven. May be topped with potato chips.

BAKED LASAGNA

Mrs. John Underberg

- | | |
|---------------------------------|--------------------------------|
| 1 (8 oz.) pkg. lasagna noodles | 2 T. olive <u>or</u> salad oil |
| 1 lb. ground beef | 1/4 lb. pork (ground) |
| 1 medium onion (chopped) | 1-2 garlic cloves (chopped) |
| 2 (6 oz.) cans tomato paste | 2 tsp. parsley |
| 3 1/2 c. cooked tomatoes | 2 tsp. oregano |
| 1/2 tsp. salt <u>and</u> pepper | 1/8 tsp. cayenne |
| 1 tsp. basil leaves | 1/2 to 1 c. water |

Continued Next Page.

BAKED LASAGNA (Continued).

Brown ground beef, pork, onion, garlic cloves and tomato paste in oil. Add other ingredients and simmer 1 1/2 to 2 hours, uncovered. Thirty minutes before baking lasagna, cook the lasagna according to package directions. If directions don't indicate, adding 2 tablespoons of salad oil to the water will help to prevent the lasagna from boiling over. Don't overcook the lasagna. In a greased 11 x 9 x 2-inch baking dish, arrange parallel layers of lasagna. Cover with tomato-meat sauce, then cover with 1/2 of 1 carton ricotta or cottage cheese and 2 beaten eggs mixture. Spread thin slices of Mozzarella cheese over this and sprinkle with grated Parmesan cheese. Repeat the layering of lasagna, tomato-meat sauce, cottage cheese and egg mixture, Mozzarella cheese and grated Parmesan 1 more time. Bake at 350° 30 minutes.

CHICKEN CASSROLE

Mrs. Scott Brinton

1/2 c. broth	3 c. mushroom soup
3 c. chicken (diced)	1 (7 oz.) can tuna (drained)
1/4 c. onion	1 c. celery
1 (5 oz.) can water chestnuts	1 (3 oz.) can chow mein noodles

Mix all ingredients. Add broth and mushroom soup. Put in casserole and bake at 350° 40 minutes. Top with slivered almonds 10 minutes before taking from oven. Serves 8.

CHICKEN SUPREME

1 chicken (cooked)	1 onion (chopped)
1 c. celery (cut up)	5 c. bread crumbs
1/2 tsp. baking powder	2 eggs (beaten)
1 1/2-2 c. milk	1/3 c. chicken fat <u>or</u> butter

In a buttered skillet cook onion. Add bread, celery and milk. Mix well. Add baking powder to beaten eggs and add to milk mixture. Heat. Put chicken in a 9 x 13-inch cake pan. Pour mix over chicken. Add 1-1 1/2 cups of chicken broth. Put crushed potato chips on top. Bake in oven 1 hour at 350°.

COMPANY TUNA

Archie Danielson

1/4 c. onion (chopped)	1 can cream of celery soup
1/2 c. celery (chopped)	(diluted with 1/2 can water)
2 T. butter	1/4 c. almonds (chopped)
1 can tuna	1 can chow mein noodles

Continued Next Page.

COMPANY TUNA (Continued).

1. Saute onion and celery in butter until soft but not brown.
2. Add remaining ingredients, reserving 1/4 can of the noodles.
3. Mix lightly and put in greased casserole. Top with remaining noodles.
4. Bake at 350° 15 to 20 minutes. This recipe serves 4.

EASY MUSHROOM CHICKEN

Mrs. Sigvald Holt

- | | |
|---------------------------|------------------------------|
| 1 frying chicken (cut up) | 1 can cream of mushroom soup |
| 1 c. milk | |

Place chicken in a shallow baking dish, skin side up. Combine milk and soup and pour over chicken. Sprinkle with salt and pepper and any other desired seasoning. Cover with aluminum foil and bake at 350-400° 1 hour or until tender.

MUSHROOM-SOUR CREAM CHICKEN

Committee

- | | |
|-----------------------------------------------------------------------------------------|----------------------------|
| 1 frying chicken (cut up) (dredged in flour and seasoned with salt, paprika and pepper) | 1 can mushroom soup |
| | 1 c. commercial sour cream |

Brown the chicken in butter. Place chicken in casserole and cover with mushroom soup mixed with commercial sour cream and bake in 325° oven 1 hour or until done.

GOULASH

Mrs. Vernon Peterson

- | | |
|-------------------------------|------------------------------------|
| 1 pkg. cooked macaroni | 1 can ripe olives <u>and</u> juice |
| 1 1/2 lb. hamburger (browned) | 1/2 lb. cheese |
| 1 green pepper (chopped) | 1 can corn (whole kernel) |
| 2 onions (chopped) | 2 cans tomato soup |

Heat together to melt cheese before serving.

BUFFET BASKETS

Mrs. Vernon Peterson

- | | |
|---------------------------------------------------|----------------------------------------|
| 1 can button mushrooms | 1/3 c. butter |
| 1 chicken bouillon cube | 1/4 c. flour |
| 2 1/2 c. milk | 1 T. onion |
| 1/8 tsp. garlic powder | 1/2 tsp. salt |
| 1/2 tsp. pepper | 1/4 c. cheese (grated) |
| 1/4 c. green pepper | 1 c. ripe olives (pitted) |
| 2 c. cooked turkey, ham <u>or</u> chicken (diced) | 8 patty shells <u>or</u> toast baskets |

Saute mushrooms in butter; add bouillon; stir in flour. Blend in milk; add seasonings and then olives and cubed meat.

GOULASH

Mrs. Ivan Hill

Cut into squares or cubes, 1 slice round steak. Salt, pepper and flour each piece. Brown slowly in hot fat in skillet. Brown 1 onion (diced) in same fat after meat is browned. Add enough water to cover meat and simmer 30 minutes with lid on. Add diced potatoes and carrots; season and put in oven. Bake slowly at least 1 hour. May need to add more water.

ITALIAN SPAGHETTI SAUCE

Mrs. Harold Casto

1 qt. tomatoes	2 cans Contadina paste
2 cans water	1 tsp. white sugar
1/2 tsp. bascillico	1/2 tsp. rosemary
4 bay leaves	Salt to taste

Cook tomatoes, sugar and spices about 20 minutes. Add the paste and water and cook a few minutes longer, then turn down heat and simmer a couple of hours at least. Prepare your meat balls and to them add a small amount of garlic salt and Parmesan cheese. Add your meat balls to the sauce and simmer 1 hour at least before serving. Pour sauce over cooked spaghetti and serve hot. Pork chops or ribs can be used in place of meat balls or along with them.

SPAGHETTI SAUCE

Mrs. Mons Teig

3 lb. hamburger	1 large onion (chopped fine)
1 large green pepper (chopped fine)	1 pkg. spaghetti sauce mix
1 tsp. sugar	2 (15 oz.) cans Hunt's tomato sauce

Brown hamburger and pour off fat to saute onion. Also saute green pepper separately. Simmer all at least 1 hour. The sauce is better the longer it is cooked. Do not use any salt.

CALICO BEANS

Mrs. Raymond Thompson, Jr.

1 lb. ground beef	1/2 lb. bacon (cut)
1 c. onion (diced)	1 (#303) can red kidney beans
1 can butter beans	1 can pork and beans
1/2 c. brown sugar	1/2 c. granulated sugar
1 T. vinegar	1 tsp. dry mustard
1/2 c. catsup	Salt and pepper to taste

Brown beef, bacon and onion. Drain off fat and add the 3 cans of beans. Add other ingredients and simmer about 1 hour or bake at 350°.

QUICK CHILI

Mrs. Sigvald Holt

2 T. fat	1 c. onion (diced) (sauted in fat)
1-2 lb. ground beef	1 (8 oz.) can tomato sauce
1 c. water	1 tsp. salt
1/8 tsp. pepper	1 tsp. chili powder
1 c. green pepper (chopped) (optional)	2 cans red kidney beans

Saute onion in fat; add meat and brown 15 minutes. Add other ingredients. Cook 15 minutes. This is a basic recipe; vary it according to your desire.

OYSTER SOUP

Mrs. W. A. Marshman

2 1/2 qt. whole milk	1 pt. oysters
3 T. butter	

Cook the oysters in their own liquid (may have to add a little water) until their "ears" curl. Heat the milk to a boil. Add butter and season to taste. Add the oysters. A little unmelted butter in the soup bowl and a dash of red pepper on top of the soup add to attractiveness and taste appeal. Water may be substituted for a part of the milk if you add more butter.

OYSTER SOUP

Committee

1 1/2 qt. whole milk	1 pt. oysters
1/2 stick margarine	

Cook oysters in liquid with butter, salt and pepper. Heat milk to a boil. Add the oysters and let set for awhile - will make a better flavor.

A MOMENT WITH HIM

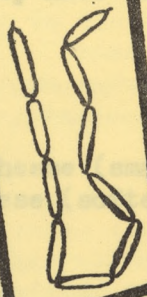
We mutter and sputter,
 We fume and we spurt;
 We mumble and grumble,
 Our feelings get hurt;
 We can't understand things,
 Our vision grows dim
 When all that we need is
 A moment with Him!

* * * * *

VEGETABLES

and

MEATS



TURKEY

Nothing, but nothing is better than Ellsworth turkey roasted. Roast at 275°-325° in a bag or in an open roasting pan. Some prefer the slower temperature, but occasionally turn the oven a bit higher for the last few minutes to produce the desired golden brown. Internal temperature on meat thermometer should register 185° for desired doneness.

Timetable - 325°

6 - 8 lb.	- - - - -	2 - 2 1/2 hr.
8 - 12 lb.	- - - - -	2 1/2 - 3 hr.
12 - 16 lb.	- - - - -	3 3/4 - 4 1/2 hr.
20 - 24 lb.	- - - - -	4 1/2 - 5 1/2 hr.

Add 5 minutes per pound if stuffing is in the bird.

Turkey roast, turkey steaks and turkey rolls are available as well as a cold turkey roll. All are good if they have the Ellsworth brand.

TURKEY SPREAD

(Basic recipe for use in hors d'oeuvres)

2 lb. cooked white meat (finely chopped)	2 c. cottage cheese (small curd)
1 c. green onions (finely chopped)	1 c. cream cheese (softened)
1/2 tsp. bouillon base seasoning	1 T. salt
	1 T. Accent
	1/4 tsp. pepper

Combine all and mix in large bowl until smooth and creamy.

Serving suggestions:

1. Spread on thin slices of melba toast, Rye Krisps or Ritz crackers or serve as open face sandwich. Decorate with whole pecans, toasted almonds, slices of stuffed green olives and red or green cherries.
2. Use as stuffing for fresh or canned fruit or for celery.
3. Form into ball and place on Ritz, topped with small square of cheese or spread on toast and top with American cheese; cut toast in squares also.
4. Add 1/4 cup soft butter and a small amount of diced lobster, crab meat or ham to each cup of spread. Form into balls. Refrigerate 2 hours. Roll in nutmeats or 1 of the aforementioned meat and fish, finely chopped. Place balls on plate surrounded by crackers.

5. Add 2 tablespoons dissolved gelatin to each cup of spread. Refrigerate in loaf pan. Cut into cubes and serve with fancy picks. Thousand island dressing may be served on the side as a dip.
6. To use as a dip, add extra cottage cheese and enough cream to make the right consistency. To cup of spread, add 1/2 tea-spoon horseradish, a few drops of lemon juice and a sprinkling of chopped onions.
7. Chopped nuts, mayonnaise, cream and sesame seed may be added to the spread for another dip.
8. Dip for cinnamon toast squares or sticks may be made by adding pineapple juice and whipped cream to the basic mix.

CREAMED DICED TURKEY

(Basic recipe)

- | | |
|---------------------------------------|------------------------------------|
| 2 lb. cooked turkey (finely
diced) | 1/4 c. sherry <u>or</u> cream |
| 1 T. onion (finely chopped) | 1 T. chicken base |
| 2 T. butter | 1 tsp. Accent <u>or</u> Beau Monde |
| 3 c. cream sauce | 1/4 tsp. pepper |

Cook turkey and onion in saucepan. Add cream sauce and remaining ingredients. Bring to a boil, then cool.

CREAM SAUCE:

- | | |
|--------------|-------------|
| 4 T. butter | 1 tsp. salt |
| 3/4 c. flour | 3 c. milk |

Melt butter; add flour and salt, then add the milk and stir constantly until thickened.

Serving suggestions:

1. A thinner white sauce with coarsely cut meat, etc. may be served over biscuits or in patty shells or noodle shells as a main dish for a luncheon.
2. Shape turkey and creamed mixture into croquettes or balls; bread and fry.
3. Use as filling or tiny patty shells or in miniature cream puff shells.
4. Place mixture on toast round, topped with American cheese and broil.
5. Add other seasonings for variety - a touch of curry, a whiff of sage, hickory smoked salt or what-have-you.

6. To prepare choice tid bits from refrigerator biscuits, cut each into 4 pieces and roll between 2 sheets of plastic or wax paper. Flatten each with rolling pin. Fill or spread each with creamed diced turkey and fold or roll. Brush with egg (slightly beaten white or whole egg with 2 or 3 tablespoons water) and bake as directed on package. They may also be filled with the spread 1.
7. With crescent rolls, put 5 or 6 together to make circle; roll and spread with turkey spread or creamed mixture; roll and slice for cinnamon rolls. May also be baked in roll and cut after baking.
8. Refrigerated cinnamon rolls can be spread with (1) and decorated with a bit of cranberry jam before baking.

TURKEY SALAD

2 c. turkey (diced)	1 c. celery (diced)
1/3 c. pineapple cubes (well drained)	1/3 c. slivered almonds (toasted)
1 tsp. <u>or</u> more lemon juice	1/4 c. mayonnaise
1/4 tsp. pepper	1/2 tsp. salt <u>or</u> to taste
	Salad greens

Combine main ingredients and serve on lettuce or greens. May also be added to the salad along with 1/2 cup of orange slices.

HOT TURKEY SALAD (Or Cold)

1 tsp. soy sauce	1/2 c. <u>or</u> more grapes (seedless)
2 c. cooked turkey (diced)	1 c. celery (diced)
1 T. slivered almonds	Few snippets of pimiento
1 tsp. onion (finely diced)	1 c. mayonnaise
Potato chips (crushed)	American cheese strips

Combine all the ingredients except chips and cheese. Toss lightly. A bit of lemon juice may be added. Add remainder and place in shallow oiled casserole. Sprinkle with chips and decorate with cheese. Bake at 400° about 10 minutes or until heated thoroughly. To serve cold, omit cheese and chips, but add mushrooms and pineapple if desired.

TURKEY A LA KING

3 T. butter	5 T. flour
1 c. turkey broth	1 c. cream
1 tsp. salt	1/4 tsp. paprika

Continued Next Page.

TURKEY A LA KING (Continued).

Make a cream sauce of the ingredients on page 151.

2 c. cooked turkey (diced)

Put into sauce and cook 5 minutes then add the following:

1 c. mushrooms (chopped)

1/3 c. ripe olives (sliced)

2 T. pimienta (chopped)

1 tsp. lemon juice

2 egg yolks

2 T. milk

Beat eggs and milk together; add to above and cook slowly 2 minutes. Serve over cheese fondue or on hot biscuits.

MEATS

SCALLOPED CAULIFLOWER AND HAM

Mrs. John Underberg

1 c. cauliflowerets (cooked)
(drained)

1/2 lb. boiled ham (cut into small
pieces)

3 T. tapioca (quick cooking)

2 T. butter

1/2 tsp. salt

1/8 tsp. pepper

1/8 tsp. paprika

2 c. milk (scalded)

Place tapioca, butter, salt, pepper, paprika and milk in top of double boiler. Cook over the water 7 minutes or until tapioca is clear. Place in a greased baking dish, alternating layers of tapioca mixture, cauliflowerets and ham and end with tapioca mixture. Then top the dish with buttered cracker crumbs. Bake at 350° 20 minutes.

HAM PATTIES

Mrs. Mons Teig

1 lb. smoked ham (ground)

1 1/2 lb. fresh pork (ground)

2 c. cracker crumbs

2 eggs

1 c. milk

1 tsp. salt

Form into 15 patties. Combine and pour over patties:

1 c. brown sugar

1/2 c. vinegar

1/2 c. water

1 T. dry mustard

Bake slowly at 350° 1 1/2 hours.

HAWAIIAN STEAK

Mrs. Raymond Thompson, Jr.

8 oz. soy sauce

1 T. brown sugar

2 cloves garlic (crushed)

1 oz. piece fresh ginger (crushed)

Marinate steaks 2 hours. Remove from sauce and broil.

DELICIOUS HAM LOAF

Mrs. Russell Voga

3/4 lb. ham (ground)	1 c. milk
1/4 lb. pork (ground)	1/3 c. green pepper (chopped)
1 c. bread crumbs	Salt
2 eggs (beaten)	Pepper
1 T. celery seed	

Mix above ingredients and make into loaf. Place in bottom of pan: pineapple slices, 3 tablespoons butter, 1/2 cup brown sugar. Place ham loaf on top. Bake at 350° 30-40 minutes. Serves 6.

INDIVIDUAL HAM LOAVES

Mrs. Merle Shade

1 lb. lean ground beef	1 lb. ground ham
1/2 lb. lean ground pork	1 c. milk
1 c. dry bread crumbs	2 eggs (beaten)
1/2 tsp. salt	

Combine ingredients. Mix well and form into 12 small meat loaves. Place in baking pan and top with the following sauce.

SAUCE:

1/2 c. brown sugar	1 tsp. dry mustard
1/2 c. vinegar	1/2 c. water

Combine above ingredients and boil a few minutes. Pour while hot over meat loaves. Bake 1 1/2 hours at 325°.

HAM LOAF

Mrs. Chris Nissen

(Steamed)

2 lb. ground beef	1 c. bread crumbs (dry)
1 lb. ground ham	1/2 c. milk
3 eggs	Salt <u>and</u> pepper as desired

Combine and pack in tin cans, leaving 1/2-inch at top. Tie aluminum foil over tops of cans and steam 1 1/2 hours. Turn out of can and slice. Serve 25 slices.

SALMON LOAF

Mrs. W. A. Marshman

1 large can salmon	2 T. butter (melted)
1 egg	3/4 c. cracker crumbs
Salt <u>and</u> pepper (as needed)	

Fill lined or well buttered cans (tall baking powder cans are a good size) and steam in a double boiler 1 hour. When cold, remove from the cans and slice. Excellent for buffet suppers or hot weather meal.

TEN MINUTE STEAK MEDLEY

Mrs. Raymond Thompson, Jr.

1/4 c. salad oil	2 large green peppers (cut in strips)
1 c. celery (julienne)	
3-4 minute steaks <u>or</u> 1 lb. round steak	1/4 tsp. garlic salt
	1/4 tsp. ginger
2 large tomatoes (cut into sections)	1 T. corn starch
	3 T. soy sauce

Heat salad oil in skillet; add peppers and celery. Saute 3 to 4 minutes. Move to side of skillet. Cut steaks into pencil-thin strips (round steak thinner) and put into skillet. Season with garlic salt and ginger. Brown about 4 minutes. Add tomatoes; add corn starch blended with soy sauce. Cook just 2 minutes, stirring constantly. Vegetables shouldn't lose their identity. Serve over rice. Serves 6.

TUNA LOAF

Mrs. Willard Henderson

5 slices bread	1 tall can evaporated milk
1 can cream of chicken soup	2 eggs
1 can tuna	

Crumble bread. Beat evaporated milk a long time (until stiff) with electric beater. Add 1/2 can cream of chicken soup, well beaten eggs and 1 can tuna. Mix with bread and put in loaf pan. Put the other 1/2 can of soup on top and bake at 350°.

SWEDISH MEAT BALLS

Mrs. Arlie Danielson

8 c. ground beef	2 c. ground pork
2 1/2 c. milk	1 1/4 c. flour
1/2 T. <u>and</u> 1/8 tsp. ginger <u>and</u> pepper	Mace
	Celery salt

Mix ingredients. Make balls size of walnuts. Brown in fat. Put in baking dish. Bake 1 hour in 300° oven. Add 1 cup sour cream minutes before serving.

POTATO MEAT LOAF

Mrs. Oscar Larson

3 eggs (beaten)	2 lb. ground beef
2 1/2 tsp. salt	1/4 tsp. pepper
1/4 medium size onion (ground)	2 c. raw potatoes (ground)
4 slices ground bacon (may be omitted)	(firmly packed)

Continued Next Page.

POTATO MEAT LOAF (Continued).

Combine ingredients in the following order: eggs, ground beef, salt, pepper, potatoes, onion and bacon. Mix thoroughly. Pack into greased 9 x 5 x 3-inch loaf pan. Bake in slow oven (325°) 1 1/2 hours. Serves 8.

SAVORY MEAT BALLS

Mrs. Wallace Iverson

2 lb. ground lean beef	1/2 to 1 c. onion (minced)
2 tsp. salt	1/4 tsp. black pepper (ground)
1/2 tsp. nutmeg (ground)	2 eggs (beaten)
2/3 c. flour	1/4 tsp. salt
Pinch of pepper	1/4 c. fat (for browning)
1 c. bouillon <u>or</u> water	1 bay leaf (optional)

Combine beef, onion, salt, ground black pepper, nutmeg and eggs and shape mixture into 1 1/2-inch balls. Mix flour with 1/4 teaspoon salt and pinch of pepper. Roll the meat balls in the flour and brown on all sides in hot fat. Add bouillon or water and bay leaf. Cover and simmer gently 20-30 minutes. Remove meat balls and thicken drippings with 3 tablespoons flour (use seasoned flour that may be left from 2/3 cup). Brown well. Stir in 1 1/2 cups water or bouillon; stir and cook until thickened. Serve this gravy over meat balls.

SWEDISH MEAT BALLS

Mrs. Truman Hale

1 lb. ground beef	1/4 lb. ground pork
1 1/2 c. bread crumbs	1 1/2 tsp. salt
1 medium onion (finely chopped)	1 egg
1/4 c. flour	1/2 tsp. nutmeg
1/8 tsp. pepper	1 c. bouillon broth
1/4 c. milk	

Soak bread crumbs in milk. Saute onions in butter until soft. Add to bread crumbs. Add meat, seasonings and slightly beaten egg. Form into balls about 1 inch in diameter. Roll in flour; saute in shortening 10 minutes or until browned. Add bouillon broth; cover and simmer gently 10 minutes. Remove meat balls to another dish. Thicken gravy with corn starch and water. When thickened, add meat balls; mix thoroughly and serve. (Use 2 1/4 tablespoons corn starch to 2 1/2 cups liquid.)

SWEDISH LIVER LOAF

Mrs. C. R. Anderson

1 lb. ground liver	1/4 lb. ground beef
1/4 lb. ground fresh pork	4 T. onion (chopped)
2 eggs	2 c. milk
2 tsp. salt	1/2 tsp. pepper
1/4 tsp. cinnamon	1/4 tsp. allspice
1 c. dry bread crumbs	1 tsp. sugar
1/4 tsp. cloves	1/4 tsp. nutmeg

Saute onions in 2 tablespoons fat until tender and add to ground meat. Add egg, beaten slightly; add rest of ingredients and mix well. Bake in well greased ring mold or pan. Set pan in hot water. Cover pan and bake at 350° 1 hour. Remove cover and bake 1 hour more.

CHEESE-FILLED MEAT LOAF

1 1/2 lb. lean ground beef	2 (8 oz.) cans Hunt's tomato sauce
1 egg (beaten)	1/2 c. dry bread crumbs
1/4 c. onion (finely chopped)	1 tsp. salt
1/4 tsp. pepper	1/4 tsp. thyme
6 slices processed American cheese	

Combine beef, 1 can tomato sauce, egg, bread crumbs, onion and seasonings. Divide mixture in half. Lightly pack 1 portion into a 4 x 8 x 3-inch loaf pan. Arrange 4 cheese slices on top, then pack remaining meat evenly over the cheese layer. Turn out into a shallow baking pan. Cut remaining cheese slices in strips and arrange on top of loaf. Bake in moderate oven (350°) 40 minutes. Remove excess fat from pan and pour remaining can of tomato sauce over loaf. Bake 30 minutes longer or until done.

COUNTRY STYLE SPARERIBS

Mrs. Homer Danielson

1/2 c. catsup	1/4 c. brown sugar
1/4 c. Worcestershire sauce	1/4 c. vinegar
1 1/2 tsp. salt	1/2 tsp. celery seed
3 lb. spareribs (country style)	

Combine all ingredients. Place ribs in flat pan and roast at 450° 10-15 minutes. Reduce heat to 325°. Brush part of sauce on ribs. Continue roasting 1 1/2 hours - until fork-tender. Brush sauce every 20-30 minutes.

BARBECUED SAUCE FOR SPARERIBS

Mrs. Jerry Pearson

1 c. catsup	1/2 c. water
Onions (chopped) (browned in butter)	Several drops of Worcestershire sauce
3/4 c. brown sugar	1 T. mustard
Garlic salt (a few shakes)	Beau Monde seasoning salt
Hickory smoked salt	

Brown ribs and onions. Pour off the grease. Add sauce to the ribs and onions and simmer 1 1/2-2 hours.

BARBECUED SPARERIBS

Mrs. Kenneth Evans

3-4 lb. spareribs	1 T. salt
1/2 tsp. red pepper	1/2 tsp. black pepper
2 small onions	2 T. vinegar
2 T. Worcestershire sauce	1 tsp. paprika
1 tsp. chili powder	3/4 c. catsup
3/4 c. water	

Cut ribs in serving pieces. Season with salt and peppers. Place in baking pan in hot oven (450°) 1 hour. Pour off excess fat. Cover with onions. Mix together all ingredients and pour over meat. Cover tightly and bake in slow oven 1 1/2 to 2 hours. Baste if necessary.

DAD'S BAKED PORK CHOPS

Mrs. W. A. Marshman

6 pork chops	1 1/2 c. uncooked regular rice
4 1/2 c. hot water	1 tsp. salt
1/4 tsp. pepper	1 can cream of mushroom soup
1 medium onion (sliced thin) (optional)	1 small green pepper (finely chopped) (optional)

Heat a small amount of fat in a skillet and brown chops on both sides. In a shallow baking dish, mix the rice, water, salt, pepper and undiluted soup. Add onion and green pepper; arrange chops on top. Cover dish with aluminum foil. Bake at 350° 1 hour or until chops and rice are tender. You may wish to add more rice next time. If so, remember to add more water.

OVEN KRISPY CHICKEN

1 frying chicken (cut up)	3-4 c. Rice Krispies
1/2-2/3 c. butter <u>or</u> margarine (melted)	1 tsp. salt
	1/2 tsp. pepper

Continued Next Page.

OVEN KRISPY CHICKEN (Continued).

Wash and dry chicken pieces. Crush Rice Krispies into medium fine crumbs. Combine butter with salt and pepper. Dip chicken pieces in seasoned butter; roll in Rice Krispies crumbs until well coated. Place skin side up in shallow baking pan lined with aluminum foil; do not crowd pieces. Bake at 350° about 1 hour or until tender. Do not cover pan or turn while cooking.

BEEF STROGANOFF

1 lb. lean beef (cut in 3 x 3-inch strips)	1/4 c. flour
1/8 tsp. pepper	1/2 tsp. salt
1 c. canned bouillon	1/4 c. fat
1 T. prepared mustard	3 T. tomato juice
3/4 c. sour cream	1 tsp. Worcestershire sauce
	Salt and pepper

Roll strips of meat in flour, salt and pepper. Brown in fat and remove meat from skillet. Add bouillon and bring to boil. Add tomato juice, mustard, Worcestershire sauce, salt and pepper. Bring to boil; add the meat. Simmer about 20-25 minutes - until meat is tender. For last part of cooking, turn up heat and cook faster to reduce liquid. Add sour cream just before serving and heat through. Serve over noodles or rice.

SWISS STEAK

1/3 c. enriched flour	1 (8 oz.) can (1 c.) seasoned tomato sauce
2 tsp. salt	2 (5 1/2 oz.) cans (1 1/3 c.) pizza sauce
1/4 tsp. pepper	1 medium onion (sliced)
2 lb. round or chuck steak (1-in. thick)	
3 T. fat	

Combine flour, salt and pepper; pound into steak. Brown slowly on both sides in hot fat. Pour tomato sauce and pizza sauce over meat. Top with onion slices. Simmer uncovered 10 minutes. Now cover and bake in oven-going skillet or large casserole in moderate oven (350°) 1 hour or a little longer - until the steak is fork-tender. Makes 6 servings. (Pizza sauce is the new seasoning trick.)

FAVORITE BAKED PORK CHOPS

Mrs. W. A. Marshman

4-6 pork chops	1 1/2 c. uncooked regular rice
4 c. hot water	1 tsp. salt
1/4 tsp. pepper	1 can cream of mushroom soup
1 medium onion (thinly sliced) (optional)	1 small green pepper (thinly sliced) (optional)

Mix all ingredients and put in a greased shallow baking dish. Heat a small amount of fat in a skillet and brown 4 to 6 chops. When browned on both sides, arrange on top of the rice mixture. Add the drippings too. Cover with aluminum foil. Bake in 350° oven 1 hour, or until chops are tender and rice is done.

CREOLE CHICKEN

Mrs. W. A. Marshman

1 chicken (cooked) (cut in small pieces)	1/2 c. macaroni (cooked) (drained)
1 1/2 c. milk	1 T. parsley
2 T. butter	1 T. flour
2 egg yolks	1 tsp. salt
2 pimientos	1 small green pepper

Melt butter; add dry ingredients and milk. Blend. Add chicken, macaroni, finely chopped pepper, pimiento and parsley. Last add beaten egg yolks gradually, stirring all the time. Heat and serve hot. You may stretch the amount by adding more macaroni.

BARBECUED CHICKEN

Mrs. Donald Hill

1/2 c. butter <u>or</u> margarine	1/2 c. salad oil
1/3 c. lemon juice	1/4 c. soy sauce
1 tsp. oregano	1/2 tsp. salt
1/4 tsp. pepper	

Mix together. Marinate chicken halves, quarters or pieces at least 1 hour. Cook over charcoal.

BEEFBURGERS

Mrs. Truman Hale

2 lb. hamburger	1 large onion
1 green pepper	1 bottle chili sauce
1 tsp. brown sugar	1 tsp. prepared mustard
Salt <u>and</u> pepper	

Brown meat, onion and pepper. Add other ingredients. Heat thoroughly and serve on buns.

BARBECUED PORK CHOPS

Mrs. Scott Brinton

8 thick pork chops	1/3 c. vinegar
1 T. Worcestershire sauce	1/3 c. water
1/2 c. catsup	1 T. onion flakes
1 tsp. salt	1 T. prepared mustard
1 tsp. garlic salt	1/4 tsp. curry powder <u>or</u> cloves
1 can Campbell's tomato soup	

(Omit spice not desired.) Brown chops on both sides. Arrange single layer in baking dish. Combine all other ingredients. Pour over chops. Bake at 350° 1 hour and 20 minutes - longer if chops are 1 inch or more in thickness. Baste and turn once during baking.

VEGETABLES

BARBECUED SCALLOPED POTATOES

Archie Danielson

12 large (5 lb.) potatoes	1/4 c. butter
2 medium onions (sliced)	4 1/2 c. milk (scalded)
4 T. flour	1/4 c. catsup
1 lb. American cheese (diced)	1 tsp. Tabasco
2 tsp. salt	4 T. parsley (chopped)

1. Peel and slice potatoes. Place half the potatoes and onions in a greased 15 3/4 x 10 1/2-inch shallow pan.
2. Sprinkle with all the flour, half the cheese, half the salt. Dot with half the butter.
3. Top with remaining potatoes and onion.
4. Combine milk, catsup and Tabasco. Pour evenly over potatoes.
5. Top with remaining cheese, salt and butter. Sprinkle with parsley.
6. Cover with cooky sheet or aluminum foil. Bake at 350° 1 1/2 hours or until done. This recipe serves 20.

MASHED POTATO SUPREME

Betsi Danielson

10 large potatoes (cooked)	2 pkg. sour cream mix (with milk)
(mashed)	1 large pkg. cream cheese
1 stick butter	

Beat until fluffy and put in buttered casserole. Drizzle a little melted butter over it and sprinkle with paprika. Refrigerate until ready to heat in oven for serving (about 45 minutes).

BASIC ESCALLOPED POTATOES

Mrs. Homer Danielson

4 c. potatoes (sliced)	3 T. flour
1 tsp. salt	1/2 tsp. onion salt
1/8 tsp. pepper	2 T. butter
1 1/2 c. milk (scalded)	

Use 1 1/2-quart casserole. Arrange 3 layers of potatoes and 1/3 of other ingredients on each layer. Cheese may be added to middle layer, if desired. Sprinkle paprika over top and bake in 350° oven.

QUICK CREAMED POTATOES

Mrs. W. A. Marshman

3 c. potatoes (diced)	1 small onion (finely cut)
Water	3-4 T. thick sour cream

Place potatoes and onion in heavy skillet. Add enough water to cover the bottom of the skillet (about 1/2-inch deep). Cover tightly and cook until the potatoes are tender but not mushy. The water should be nearly evaporated by this time. Add thick sour cream and stir constantly until well blended. Season with salt and pepper to taste and serve at once. Makes 6-8 servings.

TOPPING FOR BAKED POTATOES

Mrs. Arlie Danielson

2 T. butter	2 T. flour
1/2 c. chicken bouillon	1/2 c. dairy sour cream
1/4 c. Blue cheese (crumbled)	

Melt butter in saucepan; blend in flour. Add bouillon and cook until thick. Remove from heat and stir in sour cream and Blue cheese, if desired.

"NEVER-CURDLE" ESCALLOPED POTATOES

Mrs. Homer Danielson

Use equal amounts of heavy cream and water. Barely cover potatoes; use no flour or butter. Bake at 400° about 30 minutes - until light brown. Remove from oven; add salt and seasonings and stir potatoes a bit. Return to oven and bake at 350° about 30 minutes more.

PARSLEY POTATOES

Mrs. Raymond Danielson

5 raw potatoes (sliced for French fries)	1 c. cheese (grated)
1/2 c. cream	1/4 c. parsley (chopped)

Make basket of foil and place in pan. Place potatoes in foil; dot with butter, salt and pepper. Sprinkle with cheese, parsley and pour in cream. Seal up and bake at 425° 40 minutes.

"SEXE-CRAGWICK" BEANS

Mrs. Elston Danielson

1/2 lb. bacon (fry) (drain grease)	4 large onions (may used minced)
1/2 c. vinegar	1 c. brown sugar
	1/2 tsp. mustard

Cook the ingredients together.

1 (#2 1/2) can green limas (drained)	1 (#2) can butter beans (drained)
	1 (#2) can kidney beans (drained)

Combine all and bake at 300° 1 1/2 hours.

VEGETABLE CASSEROLE

Mrs. Ralph Olsen

1 pkg. lima beans	1 pkg. broccoli pieces
1 can cream of celery soup	1 can cream of mushroom soup
1 T. curry powder	

Put all ingredients in a baking dish. Mix 2 cups Wheat Chex with 1/2 cup butter, and use for topping. Bake in moderate oven 45 minutes.

BIG BEAN CASSEROLE

1/2 lb. bacon	3 T. dry onion
1/3 c. vinegar	1 tsp. dry mustard
2 c. brown sugar	1 can butter beans
1 can lima beans	1 can kidney beans
2 cans pork and beans	

Cook bacon, cut in small pieces; simmer 20 minutes with onion, vinegar, mustard and brown sugar. Drain all beans and combine with bacon mixture. Pour in 2-quart casserole and bake at 350° 1 hour or on low heat 2-3 hours. This is great for a large group, family reunion or picnic. This recipe will serve 20-25 people.

GREEN BEAN CASSEROLE

Mrs. Alvern Hill

2 cans green beans (French style)	1 can cream of mushroom soup
1 can water chestnuts (optional)	1 can cream of celery soup
1/2 c. milk	2 cans French fried onions

Slice water chestnuts and mix with green beans. Combine soups and milk and pour over the top of bean mixture. Stir in 1 can of onions. Then sprinkle the remaining can over the top of casserole. Bake at 300° 30 minutes. Serves 12.

BARBECUED BEAN CASSEROLE

Mrs. Richard Van Langen

1 lb. ground beef
 1/2 tsp. salt
 1 (1 lb. 12 oz.) can pork and beans
 2 T. vinegar
 1/2 c. onion (diced)
 1/4 tsp. pepper
 1/2 c. catsup
 1 T. Worcestershire sauce
 1/4 tsp. Tabasco sauce

Brown beef and onion; drain off grease. Add remaining ingredients. Mix well and put into 1 1/2-quart casserole. Bake 30 minutes in 350° oven.

GREEN BEAN CASSEROLE

1 can green beans (drained)
 6 slices cheese (cubed)
 1 tsp. dry onion
 1 can cream of mushroom soup
 6 strips bacon (fried) (crumbled)
 1 c. Wheaties (crushed) (moistened in bacon fat)

Put in casserole and top with canned French fried onions. Bake at 350° 30 minutes.

VEGETABLE CASSEROLE

Mrs. Arnold Sheldahl

Carrots
 2 T. butter
 Salt and pepper
 1 1/2 to 2 c. Longhorn cheese
 2 T. flour
 Onion salt
 Milk
 1 can green beans (whole)

Cut carrots crosswise into chunks and cook. Make a white sauce of flour, butter and seasonings and milk. Add grated cheese and green beans. Pour into buttered casserole and put into oven about 30 minutes at 250°.

SCALLOPED CORN

Mrs. Sigvald Holt

1 (#303) can corn (cream style)
 or 1 pt. home frozen corn (cream style)
 1/2 c. cracker crumbs
 2 T. butter (melted)
 2 eggs (beaten)
 1/2 c. milk
 Salt and pepper to taste

Beat the eggs; add the corn, milk, crumbs, melted butter and seasonings. Pour into a greased 1 1/2-quart casserole. Place in a shallow pan of water and bake at 350° 45-50 minutes. Recipe may be doubled, using only 3 eggs. One-half onion, finely chopped and sauted in the butter, may be added.

CORN FRITTERS

Mrs. W. A. Marshman

1/2 c. milk	2 tsp. baking powder
2 c. corn (cooked)	1 T. shortening (melted)
1 1/2 c. flour	2 eggs
1 tsp. salt	1/3 tsp. pepper

Mix all ingredients in order given. Fry by spoonful on hot griddle. If fried in deep fat, add 1/2 cup flour and 1 teaspoon baking powder.

HOMINY

Mrs. Vernon Peterson

3 cans hominy (drained)	Pinch of rosemary, thyme and <u>marjoram</u>
1 tsp. Lawry seasoning salt	1/4 lb. butter

Mix ingredients; cover with 2 cups half-and-half and cook in covered casserole at 325° 2 hours.

SCALLOPED CABBAGE WITH CHEESE

Mrs. W. A. Marshman

Cabbage	1/4 c. butter
3 T. flour	2 c. milk
Salt and pepper to taste	

Cut cabbage in small pieces and cook in boiling salted water 5 to 7 minutes. Make medium white sauce from other ingredients. In a buttered baking dish, put cabbage and cover with white sauce. With a fork, work the sauce through the cabbage. Top with cheese crumbs and bake at 400° until brown.

ASPARAGUS CASSEROLE

Mrs. W. A. Marshman

1 c. asparagus (cut) (cooked)	1/2 lb. yellow cheese
2 eggs (hard cooked)	1 small onion
1 green pepper	1 c. thick white sauce
1 c. bread crumbs	

Put cheese, eggs, onion, green peppers through food chopper. Add white sauce and part of bread crumbs, leaving enough crumbs to cover top. Add all ingredients to drained asparagus and mix. Put in casserole and cover with remaining bread crumbs. Bake in moderate oven 45 minutes. This can be made the day before and kept in the refrigerator before baking.

HARVARD BEETS

2 T. butter	1 T. corn starch
1 T. sugar	1/4 tsp. salt
1/2 c. milk vinegar	2 c. <u>or</u> more baby beets (cooked)

Cook all ingredients except beets, mixing well. Pour over the warm beets.

FRENCH FRIED ONIONS

Mrs. Richard Van Langen

1 c. flour	2 T. salad oil
1/4 tsp. salt	1 egg
1/2 c. milk	1/3 c. water

Combine all ingredients in a bowl and beat until smooth. Cut 2 or 3 large onions into 1/4-inch slices. Dip into batter; let drain and fry in deep, hot fat. Drain on paper towels. Serve hot.

CHOWDER

Mrs. Emma Grund

2 c. carrots (cubed)	2 c. potatoes (cubed)
2 c. tomatoes	2 c. milk (thickened with 2 T. flour)
Little onion	

Boil carrots and potatoes until tender. Add other ingredients. Fry a little diced bacon and add. Cook and serve.

VEGETABLE MEDLEY
(Electric Frypan)

2 T. oil	2 c. small cauliflowererets
2 (10 oz.) pkg. frozen peas	1/2 tsp. salt
Dash of pepper	2 T. pimiento (diced)

Heat oil in electric frypan. Add cauliflowererets and cook covered at low heat (225°) 10 to 12 minutes. Stir occasionally to prevent sticking. Add peas, salt and pepper; cover and cook 10 minutes longer, separating peas with fork if necessary. Stir in pimiento and season to taste.

STRING BEANS WITH PEANUTS

3-4 T. butter <u>or</u> margarine	Dash of nutmeg
1/4 c. salted peanuts (chopped)	1 T. lemon juice
1/4 tsp. salt	1 (#2) can string beans (whole, cut <u>or</u> French style)
Dash of pepper	

Melt butter; add peanuts and saute until golden brown. Add seasonings and lemon juice. Heat string beans; drain; pour peanut mixture over beans.

BROCCOLI-LIMA BEAN CASSEROLE

Mrs. Curtis Johnson

- | | |
|---------------------------------------------------|-------------------------------|
| 3 T. butter | 1/4 tsp. curry powder |
| 3 c. rice cereal biscuits (Rice Chex) (bite size) | 1 box frozen broccoli |
| 1 can cream of mushroom soup | 1 box frozen small lima beans |
| | 1 can cream of celery soup |

Melt butter; add curry powder and cereal. Stir over low heat about 5 minutes to coat and crisp cereal. Set aside. Cook vegetables; combine lima beans with the soups and 1 cup cereal mixture, slightly crushed. Cut broccoli into small pieces and add. Place in buttered baking dish and combine with remaining cereal, crushed to give coarse crumbs. Bake 30 minutes at 350°. 8 servings.

FRESH CUCUMBERS

Mrs. Paul Hudgins

- | | |
|-----------------------------------------|------------------|
| 1/4 c. vinegar | 1 T. lemon juice |
| 1 tsp. celery seed | 2 T. sugar |
| 3/4 tsp. salt | 1/8 tsp. pepper |
| 1/4 c. onion (chopped) | 2 T. parsley |
| 2 <u>or</u> 3 medium cucumbers (sliced) | |

Mix all ingredients except cucumbers, then add cucumbers. Let marinate for several hours before serving.

CORN-OYSTER BAKE

- | | |
|------------------------------------------|-----------------------|
| 1 egg | 1/2 c. milk |
| 1 (#2) can (2 1/2 c.) corn (cream style) | Salt to taste |
| 1 c. oysters (cooked) (drained) | Dash of pepper |
| 1 1/3 c. potato chips (crushed) | 2/3 c. cracker crumbs |

Beat egg; add remaining ingredients except potato chips. Line greased 1 1/2-quart casserole with 1/2 of chips. Pour in corn mixture. Top with chips. Bake uncovered in hot oven (400°) 35 minutes.

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THIS 'N THAT JAMS - PICKLES

APPLE BUTTER

Mrs. Wes Thoreson

1 gal. applesauce 5 c. sugar
1 tsp. cinnamon

Bake in open pan about 3 hours or to the desired thickness
in 350° oven. Can.

PEACH JAM

Mrs. Curtis Johnson

12 peaches (chopped or ground) 7 c. sugar
1 can crushed pineapple

Combine and cook 3/4 hour. Pour in glasses and seal.

RASPBERRY JAM

2 c. rhubarb 2 c. black raspberries
7 c. sugar 1/2 c. Certo

Cook rhubarb and raspberries until tender. Add sugar and
bring to a good boil. Add Certo; boil 2 minutes.

STRAWBERRY JAM

Mrs. Duane Danielson

3 c. strawberries (quartered) 5 c. (scant) sugar
Juice of 1/2 lemon

Cook berries and sugar, boiling 6 minutes. Remove from heat
and add lemon juice. Let stand overnight before putting in jars.
Can be frozen to keep.

BEEF RELISH

Mrs. Joe Hall

1 qt. beets (chopped) 2 c. vinegar
1 qt. raw cabbage 2 c. sugar
1 green pepper 1 tsp. salt
2 large onions

Boil vinegar, sugar and salt with onions and cabbage 20 min-
utes. Add beets and heat thoroughly. Remove from heat; put in jars
and seal.

Rust Remover (sinks and tubs) - 1/2 c. grapefruit juice
1 T. salt

CORN RELISH

4 qt. fresh corn	2 c. vinegar
1 qt. cabbage	1/2 c. lemon juice
2 c. celery (diced)	3 T. salt
1 c. green pepper (chopped)	2 tsp. celery seed
1/2 c. red pepper (chopped)	1/2 tsp. cayenne pepper
1 1/2 onion (chopped)	1 1/2 tsp. turmeric

Cut corn from ear and shred cabbage. Place in large kettle; add all ingredients. Mix well and cook very slowly 35 minutes, stirring often. Put in sterilized jars. Fill to top. Seal at once. Makes 7 pints.

PEPPER RELISH

Mrs. W. A. Marshman

12 red peppers	3 pt. vinegar
12 green peppers	2 c. sugar
12 large onions	4 T. salt

Half the peppers, chop fine; put through food grinder. Cover with boiling water and let stand 5 minutes. Boil to a thin syrup the vinegar, sugar and salt. Put in chopped ingredients; let come to a boil and can.

RIPE TOMATO RELISH

Mrs. W. A. Marshman

1 peck ripe tomatoes (chopped fine) (well drained)	6 onions (chopped fine)
2 c. celery (cut)	6 large sweet peppers (4 green, 2 red)
2 oz. white mustard seed	1/2 c. salt
2 T. cinnamon	1 1/2 c. vinegar
2 lb. light brown sugar	

Seal in pint jars without cooking. Will keep indefinitely. Delicious.

APPLE PICKLES

8 c. sugar	1 c. water
1 c. vinegar	Apples

Put the pickling spice in a bag and bake these until done.

Mildew Remover - In a 2-quart jar add: 1/2 c. bleach
1/2 c. vinegar

Fill with water; shake. Soak mildewed clothes, use in sinks and tubs.

WATERMELON PICKLES

3 1/2 lb. watermelon rind

Soak overnight in brine of 1/4 cup salt to 1 quart water. Rinse in clear water. Boil until tender in clear water to which 1/2 to 1 teaspoon alum has been added. Make a syrup of proportions of 3 1/2 pounds sugar, 1 pint vinegar, 1/2 teaspoon oil of cloves and 1/2 teaspoon cinnamon. Pour this boiling hot over the rinds. The next morning drain; boil syrup again and pour over the pickles. The third morning heat and seal in jars.

BREAD AND BUTTER PICKLES

1 qt. cucumbers (sliced) 4 small onions (sliced)

Cover with cold water. Add 2 tablespoons pickling salt. Let stand 2 hours. Drain well.

Boil:

1 c. vinegar

1 T. mustard seed

2 c. sugar

1 T. celery seed

1 T. turmeric

Boil 5 minutes. Add cucumbers and onions. Bring to boil and pack in hot jars.

CHUNK PICKLES

Miss Esther Mansager

1 gal. cucumbers (slices or
chunks) (peeled or unpeeled) 4 c. sugar
2 T. mixed spices (remove red 4 c. vinegar
pepper)

Soak cucumbers in salt water 2 or 3 hours. Dip from brine into boiling vinegar solution. Cook until clear. Can hot.

HEINZ PICKLES (16 DAY)

Mrs. DeFlorin Olson

Wash fresh cucumbers thoroughly. Brine:
1 pint salt to 1 gallon cold water

Let stand 1 week, skimming off each day. Drain and cover with boiling water to which has been added 1 heaping tablespoon alum. Let stand 24 hours. Drain again and split each pickle lengthwise or in chunks. Small pickles to be left whole should be pierced with knife. Cover with boiling water and let stand 24 hours. Drain and cover with the following:

6 c. sugar

6 c. vinegar (use 5% acidity)

4 or 5 sticks cinnamon

1 T. (heaping) whole cloves

Continued Next Page.

HEINZ PICKLES (16 DAY) (Continued).

Bring this to a boil and cover pickles. May be doubled or tripled according to amount of cucumbers. First 3 mornings drain off and bring to a boil, adding 1 cup sugar each morning. Fourth, fifth and sixth days, drain off, bring to a boil and return. Seventh day, pack pickles in sterilized jars and cover with boiling syrup and seal.

SWEET PICKLES

Mrs. Orlin Flygstad

1 1/2 gal. small cucumbers

Wash and put in brine strong enough to float an egg. This is cold water brine. Let stand 3 days. Remove and put in fresh water, changing every day, for 3 days. Drain and split each pickle (leave small ones whole) and simmer slowly in following mixture 2 hours:

1 1/2 pt. vinegar

Alum (size of walnut)

1 1/2 pt. water

Drain and put into following mixture which has been boiled 3 minutes:

3 lb. sugar (6 3/4 c.)

3 pt. vinegar

1 oz. stick cinnamon

1 tsp. allspice (tied in bag)

These can be canned or put into a stone jar. Batches can be added to each other.

EASY SWEET PICKLES

Mrs. W. A. Marshman

Wash small crisp cucumbers and pack in quart jars. To each quart add:

1 tsp. salt

1 tsp. mixed spices

1/4 tsp. Saccharin

Fill jar with clear cold vinegar and seal. Instead of mixed spices use 1 teaspoon white mustard seed and 1/2 teaspoon celery seed.

LIME PICKLE STICKS

Mrs. Raymond Thompson, Jr.

Peel large cucumbers, cut into sticks, and remove seeds. Soak sticks overnight in a solution made of 1 gallon water to 1 cup hydrated lime. Next day, drain the cucumber sticks, wash thoroughly and soak in fresh water 3 hours. While cucumbers are soaking, make a syrup of ingredients on next page. Bring to a boil and cool.

Continued Next Page.

LIME PICKLE STICKS (Continued).

1 qt. vinegar
 1 T. celery seed (if desired)
 2 T. mixed pickling spices (tied
 in cheesecloth)

1 T. salt
 5 c. sugar

Drain pickles and pour syrup over them and let stand overnight. Next day simmer pickles in syrup 45 minutes. Let stand in pan 2-3 days. Then place in jars and seal.

DILL PICKLES

Mrs. Raymond Danielson

1 c. vinegar
 1 c. salt

1 gal. water

Boil about 10 minutes. Pack cucumbers in clean jars with dill at top and bottom. Cover with hot brine, leaving 1/2-inch space. Seal. Enough liquid for three 1/2-gallon jars.

SWEET DILL PICKLES

Mrs. Alfred Maurstad

2 c. sugar
 1 box pimientos

1 c. vinegar

Dissolve sugar in vinegar; stir until all dissolved. Add cut up pimientos if desired. Drain dill pickles; add syrup and let stand at least 2 days.

DILL PICKLES

Mrs. Curtis Johnson

1 c. pickling salt
 9 c. water

3 c. vinegar

Pack washed cucumbers in jar with dill. Boil above ingredients; pour over packed cucumbers and seal. Covers about 5 quarts packed cucumbers.

MUSTARD PICKLES

Fill quart jar with small cucumbers that have stood in ice water 1 hour. To each jar add 2 tablespoons sugar, 2 tablespoons dry mustard and 1 tablespoon salt. Pour over all a mild vinegar to fill jar. Seal. Do not heat anything.

HAM LOAF

Mrs. Raymond Ehlers

- | | |
|------------------------|------------------------------|
| 2 1/2 lb. ham (ground) | 1 1/2 lb. lean pork (ground) |
| 2 lb. hamburger | 3 c. graham cracker crumbs |
| 2 c. milk | |

Mix together and form into 4 small loaves.

SAUCE:

- | | |
|-------------------|--------------------|
| 1 can tomato soup | 1/4 c. dry mustard |
| 2 c. brown sugar | 3/4 c. vinegar |
- Bring to boil and pour over loaves. Bake at 350° 1 hour.

W. M. F. SALAD

(Serves 15 people)

- | | |
|-----------------------------|----------------------------------|
| 1 pkg. lime Jello | 1 c. hot water |
| 1 c. pineapple juice | 1/2 c. American cheese (grated) |
| 1/2 pkg. small marshmallows | 1 c. crushed pineapple (drained) |
| 1 c. cream (whipped) | 1/2 c. Miracle Whip |

Mix Jello, water and juice. Let set and then whip. Add other ingredients to whipped Jello mixture.

CRANBERRY SALAD

(Serves 15 people)

- | | |
|--------------------------|-------------------------------------------------------|
| 1 c. cranberry (ground) | 1 c. sugar |
| 1 c. pineapple (drained) | 1 pkg. strawberry Jello (let Jello set and then whip) |
| 1 c. cream (whipped) | |
| 1/2 c. nuts (cut up) | |

Mix cranberry and sugar and let stand 1 hour to flavor. To whipped Jello, fold in all other ingredients.

CRANBERRY SALAD

(Serves 14 people)

- | | |
|----------------------------|-----------------------|
| 1 lb. cranberries (ground) | 1 lb. grapes (seeded) |
| 1 pkg. small marshmallows | 1 c. sugar |
| 1 c. cream (whipped) | |

Mix all ingredients. Make the day before and keep in refrigerator.

SANDWICH FILLING

(100 people)

- | | |
|--------------------|-------------------------------|
| 4 lb. minced ham | 1 pt. sweet pickles and juice |
| 1 qt. Miracle Whip | 1 dozen eggs (cooked) |

ESCALLOPED TURKEY

50 people:

4 qt. **Turkey**

GRAVY:

4 qt. broth

16 T. flour

16 T. fat or butter

DRESSING:

6 qt. bread (3 loaves)

3 c. butter or fat

5 tsp. sage

3 tsp. salt

1 c. cream or stock

8 T. onion (browned in butter)

Pepper to taste

200 people:

16 qt. **Turkey**

GRAVY:

16 qt. broth

4 c. flour

4 c. fat or 2 lb. butter

DRESSING:

24 qt. bread (12 loaves)

12 c. fat or 6 lb. butter

20 tsp. sage

12 tsp. salt

4 c. cream or stock

2 c. onion (browned in butter)

Pepper to taste

Put **turkey** in flat pan; cover with dry dressing. Pour gravy made of broth evenly over the top of dressing. Bake in oven until dressing is lightly brown in moderate oven. (1 1/2 hours for large pans.)

DRESSING

(50 people)

5 loaves bread

2 tsp. (heaping) sage

1/2 c. onion (ground)

1 tsp. (heaping) thyme

2 1/2 c. celery (chopped fine)

1 tsp. celery salt

8 sticks margarine

1 tsp. seasoning salt

6 tsp. salt

1 tsp. poultry seasoning

1 1/2 tsp. pepper

Giblets (ground)

Cut bread in cubes and let dry. Melt margarine in heavy skillet; add all the seasoning except the salt; add chopped celery

Continued Next Page.

DRESSING (Continued).

and onion and let simmer at low heat until celery seems tender. Have the bread cubes in large container; sprinkle salt over bread and add the giblets; mix well. Then add the mixture from the skillet and broth from cooking giblets; add water for rest of liquid. Bake at low temperature about 2-2 1/2 hours.

CRANBERRY RELISH

(500 servings)

20 lb. sugar	1 bushel apples
36 lb. cranberries	3 dozen oranges

Clean cranberries; wash and quarter oranges and apples. Grind all together. Can be made the day ahead of time and stored in a cool place.

APPLE SALAD

(300 servings)

1 bushel apples	5 qt. salad dressing
5 pkg. marshmallows	30 bananas
2 (12 oz.) frozen orange juice	2 (8 oz.) nutmeats
3 (13 oz.) Pet milk	16 lb. grapes
Sugar	

Mix all ingredients together.

24 HOUR CABBAGE SALAD

(Serves 25)

1 T. gelatin	1/4 tsp. pepper
1/4 c. cold water	1 c. salad oil
1 c. vinegar	10 c. cabbage (shredded)
1 1/2 c. sugar	2 carrots (shredded)
1 tsp. celery seed	1 onion
1 tsp. salt	2 green peppers

Combine gelatin and cold water; stand to soften. Heat vinegar and sugar until dissolved; add seasonings, and stir in gelatin. Let cool to thickness of cream; beat in salad oil (this is the dressing). Combine vegetables and toss. Refrigerate 24 hours.

PUNCH

(Serves 100)

- | | |
|------------------------|-----------------------|
| 3 c. sugar | 1 c. water |
| 4 bottles ginger-ale | 1 bottle Realemon |
| 2 cans pineapple juice | 4 cans Hawaiian Punch |

Mix sugar and water; cook and let cool. Add other ingredients to sugar mixture when ready to serve.

TURKEY SALAD

50 servings)

Mrs. Lester Iverson

- | | |
|--------------------------------------------|-------------------------|
| 3 qt. turkey <u>or</u> chicken
(cooked) | 1 c. French dressing |
| 2 qt. peas (cooked) | 1 qt. uncooked rice |
| 2 T. salt | 3 c. carrots (shredded) |
| 1/4 c. (2 lemons) lemon juice | 3 c. salad dressing |

Pour French dressing over the turkey. Mix to coat each piece. Let stand 2 hours in the refrigerator to blend. Cook the rice in the turkey broth; drain; rinse; dry and cool. Add cooked rice, peas, carrots and salt to the turkey. Combine salad dressing and lemon juice. Pour over turkey mixture and toss lightly. Refrigerate until ready to use.

FRENCH DRESSING:

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|------------------|---------------------------|
| 3/4 c. salad oil | 1/2 tsp. salt |
| 1/4 c. vinegar | 1/2 tsp. prepared mustard |
| 1 tsp. sugar | 1 T. lemon juice |
| 1 tsp. paprika | |

CHILI FOR FIFTY

Archie Danielson

- | | |
|--------------------------------------|--------------------------|
| 8 lb. lean ground beef | 1 (#10) can red beans |
| 5 (#5) cans tomato juice | 1 qt. water |
| 4-6 onions (chopped) | 1 bunch celery (chopped) |
| 1/2 c. sugar | 1 T. salt |
| Chili powder to taste (about 1/4 c.) | |

Season while cooking with a clove or two of garlic, bay leaves and celery leaves, all removed before serving. Beef is browned, and onions added during latter part of browning period. All ingredients are combined and simmered together at least 1 1/2 hours.

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