

*Recipes*



Compiled By The Ladies Aid Of The

**GIBSON UNITED PRESBYTERIAN CHURCH**

Gibson, Iowa

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## BREAD - ROLLS - DOUGHNUTS

### BANANA BREAD

1 c. sugar	1 c. banana (mashed)
$\frac{1}{2}$ c. oleo or butter	4 T. sour milk
eggs	1 c. flour
t. soda	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. walnuts	

Cream oleo, add sugar and beat, add beaten egg, mashed bananas and milk. Sift flour, salt and soda and add this mixture to other. Add nuts (floured). Save some flour to flour nuts. Bake at 350° in loaf pan.

Mrs. Alex Henry

### DATE NUT BREAD

$\frac{3}{4}$ c. boiling water	1 t. soda
$\frac{1}{2}$ pound dates, cut fine	$\frac{1}{2}$ c. sugar
$1\frac{1}{4}$ cups flour	1 well beaten egg
$\frac{1}{2}$ t. salt	$\frac{3}{4}$ c. chopped nuts

Pour boiling water over dates and nuts and let stand for 5 minutes. Sift flour with salt, soda and sugar, add date mixture, egg and mix well. Bake in a waxpaper lined dish. Bake in a moderate oven (350° F.) for 50 minutes.

Mrs. James Wemer

### FRENCH BREAD

5 c. flour	2 c. water
2T. sugar	2 t. salt
1 cake or pkg. yeast	

Dissolve yeast in  $\frac{1}{4}$  c. warm water. Sift flour, add water, (warm) and sugar and salt. Stir well. Let rise until very bubbly. Beat dough with spoon, place in two separate buttered casseroles. Let rise until dough reaches top of casserole. Brush with melted butter. Bake at 400° in oven for 1 hour. Can be frozen in foil, then heat just before serving. so it is still warm.

Mrs. Alex Henry

### BANANA BREAD

Cream  $\frac{1}{4}$  cup shortening with  $\frac{3}{4}$  cup sugar. Beat in one egg. Add  $\frac{2}{3}$  cup mashed banana, 3 tablespoons sour milk or buttermilk. Sift together 2 cups flour,  $\frac{1}{2}$  teaspoon baking powder,  $\frac{1}{2}$  teaspoon soda,  $\frac{1}{4}$  teaspoon salt. Mix well with first mixture. Add  $\frac{1}{2}$  cup chopped nuts and bake in a loaf pan about one hour at 350°.

Mrs. Oscar Slaven

### GRAPE-NUT BREAD

1 c. Grape-Nuts	1 T. soft butter
2 c. sour milk	$3\frac{1}{2}$ c. flour
2 eggs, beaten	1 t. baking powder
1 c. sugar	1 t. soda
1 t. salt	$\frac{1}{2}$ c. chopped nut meats

Mix well and let stand 15 minutes in greased loaf pan. Bake in moderate oven about 40 minutes.

Mrs. H. E. McKain

### ONION BREAD

One package active dry yeast dissolved in  $\frac{1}{2}$  cup warm water and 1 T. sugar. Let stand until the cup fills with raising yeast. Scald  $1\frac{1}{2}$  cup milk and dissolve 1 T. sugar, 2 t. salt,  $\frac{1}{2}$  c. grated onion or substitute onion salt instead of plain salt and 3 T. shortening in the milk while cooling to just about lukewarm. Beat 2 eggs until light and fluffy and add to lukewarm milk and cup of risen yeast. Mix well and add 3 cups sifted flour. This can be mixed this far with electric mixer. Remove beaters and add enough sifted flour so that the dough clings in a ball and leaves the bowl edges. Place on a floured board and knead lightly for 5 minutes. Place smooth dough in a large greased bowl; grease the top of dough lightly. Cover with waxpaper and a cloth and set in a warm place until double in bulk. Press the dough down in the bowl. Grease 2 loaf pans or large pans for rolls. Shape dough as desired. Let raise until double and bake in hot oven 400° until the bread

continued on next page.

(ONION BREAD continued)

sounds hollow or leaves pan edges and dumps out easily. Grease top of rolls or loaves and cover for soft crust or leave uncovered for crisp crust.

Mrs. Marion Krumm

QUICK DATE WHEAT BREAD

1½ c. sliced dates	1 t. salt
1½ c. boiling water	1 t. soda
¼ c. shortening	1 t. baking powder
1 c. brown sugar	1 c. whole wheat flour
1 egg	½ c. nuts
2 c. flour	

Pour boiling water over dates; let stand until cool. Cream shortening and brown sugar, beat egg. Sift flour, salt and baking powder. Combine with the wheat or rye graham flour. Add nuts, dates and water to the mixture. Do not beat too long. Do not sift the rye graham or wheat flour.

Mrs. Fred Herrmann

RYE BREAD  
(2 loaves)

1 c. light rye flour	2 t. salt
¾ c. dark molasses	¼ c. shortening
2 c. hot potato water	1 pkg. yeast dissolved in ¼ c. lukewarm water

▲Add molasses and shortening to hot potato water and pour over the rye flour and beat to a smooth batter. Cool to lukewarm and stir in yeast and salt. Add enough white flour to make a dough stiff enough to knead (5 or 6 cups). Knead well and place in greased bowl. Let rise until double in volume, knead down and divide into 2 loaves. Let rise again. Bake about one hour. (If you don't have potato water, use ½ cup instant potatoes to one cup hot water.)

Mrs. Sylvan Strasser

### ORANGE ROLLS

2 c. lukewarm water	2 T. salt
1 pkg. yeast dissolved in	2 T. melted lard
$\frac{1}{4}$ c. warm water (extra)	2 eggs, beaten
$\frac{1}{2}$ c. sugar	

Beat eggs and water then add rest of ingredients. Work in enough flour to make dough not quite as stiff as for bread. Let rise once, work down and let rise again. Then take half of dough, place on floured board and roll out to about  $\frac{1}{4}$  inch thickness. Spread with the following: Make a paste by creaming  $\frac{1}{2}$  orange rind which has been grated and juice from  $\frac{1}{2}$  orange,  $\frac{1}{2}$  cup butter, 1 cup sugar. After spreading this over dough, roll up and cut like cinnamon rolls. Put in greased muffin tins. Let rise, and then bake about 30 minutes at  $350^{\circ}$ . Freezes nicely.

Mrs. Alex Henry

### STREAMLINED WHITE BREAD

$1\frac{1}{4}$ c. warm water ( $110-115^{\circ}$ )	2 t. salt
1 pkg. active dry yeast	2 T. sugar
2 T. oleo	3 c. sifted flour

In mixing bowl, dissolve yeast in water. Add shortening, salt, sugar and  $\frac{1}{2}$  the flour. Beat 2 minutes at medium speed. Scrape sides of bowl often. Add remaining flour and blend in with spoon until smooth. Cover with cloth, let rise in warm place ( $85^{\circ}$ ) about 30 minutes. Then beat batter about 25 strokes and spread it evenly in greased loaf pan  $9 \times 5 \times 3$ . Smooth top and pat into shape with floured hand. Let rise again ( $85^{\circ}$ ) about 40 minutes. Heat oven to  $375^{\circ}$ . Bake 45-50 minutes until brown. Remove from pan and place on cooling rack. Brush top with melted butter. Cool before cutting.

Mrs. Keith Geyer

## ROLLS

2 c. milk  
1 c. potato water  
3 t. salt  
 $\frac{1}{2}$  c. sugar

$\frac{1}{2}$  c. fat (lard)  
2 cakes yeast in  $\frac{1}{2}$   
cup warm water

Add flour until about stiff enough. Let stand 8 to 10 minutes on bread board with bowl over top of it. Then knead smooth, let rise and punch down once. Good for rolls and all sweet rolls.

Mrs. Clair Wemer

## DOUGHNUTS

1 c. sour cream  
1 c. sour milk  
1 heaping c. sugar  
3 eggs (one at a time)

1 t. salt  
1 t. soda

Add all ingredients. Beat after each egg is added. Flour to roll (around 4 cups.) Drop in deep fat.

Mrs. Russell Little

## BUTTERMILK DOUGHNUTS

3 eggs, beaten  
2 c. sugar  
 $1\frac{1}{2}$  c. warm mashed potatoes  
1 c. buttermilk  
6 c. sifted flour

4 t. baking powder  
 $1\frac{1}{2}$  t. soda  
1 t. salt  
1 t. nutmeg  
 $\frac{1}{3}$  c. butter (melted)

Add sugar to eggs, beat until well mixed. Stir in potatoes, butter and buttermilk. Add sifted dry ingredients and mix only until flour is completely moistened. Chill dough at least 1 hour. Roll  $\frac{1}{3}$  of dough at a time on lightly floured board to  $\frac{1}{2}$  inch thickness. Cut and let rest 15 minutes. Fry in hot deep fat 370° until golden brown. Cool slightly on paper towels and sugar.

Mrs. Everett Cox

## SWEET DOUGH AND RAISED DOUGHNUTS

2 c. lukewarm milk	2 eggs
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. soft shortening
$\frac{1}{2}$ t. salt	7 to $7\frac{1}{2}$ c. sifted flour
2 cakes compressed yeast	

Mix together the milk, sugar and salt. Crumble yeast into mixture and stir until yeast is dissolved. Stir in the eggs and soft shortening, (shortening can be melted in the warm milk first, if desired) and add 4 cups sifted flour and beat this mixture until smooth.

Mix it first with a spoon and then with the hand, add the remaining flour but only enough to keep the dough easy to handle but still soft. Let rest for 10 minutes, then knead thoroughly. Put to raise in a warm place. Let raise twice. After second raising, divide dough for rolls, coffee cake or doughnuts.

For raised doughnuts, use half of sweet dough. After second raising, roll out dough  $\frac{1}{3}$  inch thick. Cut with floured 3-inch cutter. Let raise on board until very light. Drop into deep fat until brown on both sides. Glaze by dropping doughnuts into a mixture of 1 cup powdered sugar and  $\frac{1}{4}$  cup boiling water stirred together. Makes about 2 dozen doughnuts. One whole batch makes about 40.

Mrs. Jim McKain

## OATMEAL MUFFINS

1 c. quick cooking oatmeal	1 c. brown sugar
1 c. sour milk	1 t. baking powder
1 egg	1 c. flour
$\frac{1}{2}$ t. salt	$\frac{1}{2}$ c. melted shortening
$\frac{1}{2}$ t. soda	

Soak oatmeal in milk 1 hour. Add eggs, beaten well, add sugar and mix. Add flour sifted with salt, baking powder and soda. Add cooled shortening. Bake in muffin pans in a hot oven. ( $400^{\circ}$ ) 15 to 20 minutes.

Mrs. Nellie Allison

### PANCAKE MIX

10 c. flour	3 c. crushed corn- flakes
5 t. baking powder	2 c. oatmeal
3 t. baking soda	3 c. whole wheat flour
$\frac{1}{2}$ c. sugar	
$\frac{3}{8}$ t. salt	

Mix ingredients well and store. To use, stir up and add egg with  $1\frac{1}{2}$  cups milk and add enough mix to make the proper consistency. Bake on hot griddle and serve with butter and maple syrup.

If you like more whole wheat pancakes, add more whole wheat instead of white flour. If you like a thinner pancake,  $\frac{3}{4}$  cup of the mix is enough for one recipe.

Miss Edna Wemer

### CAKES AND ICINGS

#### FRESH APPLE CAKE

1 c. brown sugar	1 t. soda
$\frac{1}{2}$ c. shortening	dash of salt
1 egg	1 t. cinnamon
$1\frac{1}{2}$ c. flour	2 c. chopped apples (2 large apples)

TOPPING:  $\frac{1}{2}$  c. brown sugar, 1t. butter, chopped nuts

Cream together the brown sugar and shortening. Stir in the egg. Sift together the dry ingredients and stir this into the first mixture. Stir in the apples. Pour this into a greased pan. Mix together the ingredients for the topping and spread over the batter. Bake at 350° from 30 to 35 minutes.

Mrs. Archie Mouchka

#### FRUIT COCKTAIL CAKE

1 can drained fruit cocktail	1 egg, beaten—pour over fruit
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MIX: 1 c. sugar, 1 c. flour,  
1 t. soda,  $\frac{1}{8}$  t. salt and combine with fruit.  
Bake 40 minutes at 300°. Sprinkle with  $\frac{1}{2}$  cup  
brown sugar and  $\frac{1}{2}$  cup nuts before baking.

Mrs. Alex Henry

### APRICOT CAKE

Cream 1 cup sugar with  $\frac{1}{2}$  cup butter. Add 1 egg, beaten and  $\frac{1}{2}$  cup apricots, drained. Sift together 2 cups sifted cake flour,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  teaspoon baking powder. Add alternately with  $\frac{1}{2}$  cup water. Bake in moderate oven. (375° F.)

### ICING

Mix together  $\frac{1}{2}$  cup apricots,  $\frac{1}{2}$  cup brown sugar, 2 tablespoons butter and  $\frac{1}{2}$  cup coconut. Boil together and pour on cake after the cake is baked and cooled.

Mrs. Melvin Wilhite

### FRESH APPLE CAKE

Cream together:

$\frac{1}{2}$  c. shortening *2 eggs*  
1 c. white sugar  
 $\frac{1}{2}$  c. brown sugar  
 $\frac{1}{2}$  t. lemon peel, grated  
1 c. milk alternate with dry ingredients.

Sift together:

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

Fold in 2 cups raw diced, peeled apples and  $\frac{1}{2}$  cup chopped nuts. Sprinkle 2 tablespoons brown sugar on top after it is put in a 9 x 13 inch pan. Bake at 350° for 35 to 45 minutes.

Mrs. Lyle Johnston

### AL'S BANANA CAKE

$2\frac{1}{2}$  c. sifted cake flour  
 $1\frac{1}{4}$  t. baking powder  
 $1\frac{1}{4}$  t. soda

1 t. salt  
1  $\frac{2}{3}$  c. sugar

Sift together the above ingredients. Then add  $\frac{2}{3}$  cup soft shortening,  $\frac{2}{3}$  cup buttermilk, 1  $\frac{1}{4}$  mashed ripe bananas (about 3.) Beat for 2 minutes. Add 2 large eggs.  $\frac{2}{3}$  cup nuts if desired. Bake at 350° for 35 to 45 minutes.

Mrs. Jim Van Patten

### LEMON CAKE

In large bowl put 1 package yellow cake mix and 4 eggs. Dissolve 1 package lemon jello in  $\frac{3}{4}$  cup boiling water. Cool. Add alternately with  $\frac{3}{4}$  cup Wesson oil. Beat until batter is smooth. Add 1 teaspoon lemon extract. Bake at 350°.

Mrs. Clair Moore

### CHOCOLATE CAKE

1½ c. sugar	2 c. cake flour
1 c. shortening	2 t. soda
2 eggs	½ t. vanilla
¼ c. cocoa	1 c. boiling water
½ c. milk	

Cream shortening and sugar, then add eggs one at a time and beat; then cocoa, milk and vanilla. Add flour and soda sifted together. Gradually add boiling water. Bake in layers or loaf pan at 325°.

Mrs. Charles White

### COLORVISION CAKE

Stir 3 T. of favorite fruit flavored gelatin dessert just as it comes from the package into white or yellow cake mix dry ingredients and mix as directed on box.

### ICING

Mix remaining gelatin, ¼ cup egg whites (2 small), 1 cup sugar, 1/8 t. cream of tartar, ¼ cup water. Place over boiling water. Beat with electric mixer on high speed until icing holds stiff peaks, remove from heat and mix 1 minute longer. Spread over cake.

Mrs. Glenn McKay

### APPLE CAKE

1 c. sugar	¼ t. cinnamon
½ c. butter	¼ t. salt
1 egg	1½ c. chopped apples
1 c. flour	½ c. nuts
1 t. soda	1 t. vanilla

Bake in square pan at 350°.

SAUCE FOR CAKE: ¾ cup sugar, 2 T. cornstarch, ¼ cup orange juice, 1 t. orange flavoring, ¾ cup water. Serve hot over cake.

Mrs. Oscar Slaven

### HICKORY NUT CAKE

1½ c. sugar	1 c. milk
½ c. butter (scant)	1 t. vanilla
2 eggs	2 c. flour
2½ t. baking powder	¾ c. hickory nut-meats (chopped)

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(HICKORY NUT CAKE continued.)

Cream sugar and butter, add 2 egg yolks and mix well. Sift baking powder with flour and add alternately with milk. Add nutmeats, vanilla and fold in beaten egg whites. Bake at 375° about 25 minutes in layers.

Mrs. Everett Cox

DATE CAKE

- |                       |  |
|-----------------------|--|
| 1 c. dates (chopped)  | 1 <sup>3</sup> / <sub>4</sub> c. flour |
| 1 t. soda             | 1 <sup>1</sup> / <sub>2</sub> t. salt  |
| 1 c. boiling water    | 1 t. baking powder                     |
| 1/2 c. butter or oleo | 1 t. lemon extract                     |
| 1 egg                 | 1 c. chopped nuts                      |
| 1 c. sugar            |  |

Add boiling water to soda and pour over chopped dates. Cream butter, sugar and egg. Add dates, then sifted dry ingredients and nuts. Bake in moderate oven until done. May either be frosted or served with whipped cream.

Mrs. Bruce Stanley

FRESH APPLE CAKE

- |  |                                       |
|--|---------------------------------------|
| 2 eggs                                 | 1 <sup>1</sup> / <sub>2</sub> t. soda |
| 2 c. sugar                             | 1 t. cinnamon                         |
| 1/2 c. butter                          | 1/2 c. buttermilk                     |
| 3 c. diced raw apples                  | 1 c. chopped nutmeats                 |
| 2 <sup>1</sup> / <sub>2</sub> c. flour |                                       |

▲Add apples last. Bake in oblong pan in moderate oven (350°) for 45 minutes. When cake is done, place following mixture on top and set in oven a few minutes.

- |                  |               |
|------------------|---------------|
| 1 c. brown sugar | 1 c. cocoanut |
| 1/2 c. cream     | 1 t. vanilla  |
| 6 T. butter      |               |

Mrs. H. E. McKain

*cocoa*  
CHOCOLATE CAKE

3 level tablespoons dissolved in 1/2 cup of boiling water. Add 1 teaspoon soda. Let stand and cream 2 cups sugar and 1/2 cup shortening (butter and lard). Add 2 well beaten eggs, 1 cup buttermilk, 2 cups flour, 1 teaspoon vanilla. Then add cocoa. Bake in loaf pan or layers.

Mrs. Cleo Kapple

### COCOA COLD WATER CAKE

Take  $\frac{1}{2}$  cup shortening (butter or lard), 1 cup sugar,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon vanilla and cream together thoroughly. Mix together  $\frac{1}{2}$  cup cocoa,  $\frac{1}{3}$  cup cold water until smooth. Add to creamed shortening mixture. Add alternately to this mixture  $2\frac{1}{2}$  cups sifted cake flour and 1 cup water. Beat 3 egg whites until foamy; add  $\frac{3}{4}$  cup white sugar and beat until stiff. Add to first mixture. Fold in  $1\frac{1}{3}$  teaspoon soda dissolved in 1 tablespoon boiling water and stir well. Bake in moderate  $350^{\circ}$  oven.

Mrs. Sam R. McKay

### ICE WATER FUDGE CAKE

$\frac{3}{4}$ c. shortening	3 c. sifted flour
$2\frac{1}{2}$ c. sugar	$1\frac{1}{2}$ t. soda
$1\frac{1}{2}$ t. vanilla	$\frac{3}{4}$ t. salt
3 eggs, unbeaten	$1\frac{1}{2}$ c. iced water
3 squares unsweetened chocolate, melted	

Cream together very thoroughly the shortening, sugar, and vanilla. Add eggs one at a time and beat after each addition until light and fluffy. Beat in chocolate, which has been slightly cooled. Measure sifted flour and sift together with soda and salt. Alternately add sifted dry ingredients and iced water to chocolate mixture, beginning and ending with dry ingredients. After each addition, beat until batter is smooth. Pour batter into 3 greased 8-inch layer cake pans. Bake at  $350^{\circ}$  about 35 minutes, or until done. Cool and spread cream filling between layers and chocolate frosting over top and sides.

Mrs. James Wemer

### DEVILS FOOD CAKE

$2\frac{1}{2}$ c. sifted flour	$\frac{1}{2}$ c. boiling water
2 c. sugar	$\frac{2}{3}$ c. butter or margarine
$1\frac{1}{2}$ t. soda	1 c. buttermilk
1 t. baking powder	1 t. vanilla
$\frac{1}{2}$ c. cocoa	3 eggs

Continued on next page.

(DEVILS FOOD CAKE continued.)

Mix cocoa and soda with boiling water and let stand while mixing rest of cake. Cream sugar and butter together and add eggs. Sift together flour, baking powder and salt. Add alternately with buttermilk. Add vanilla. Add cocoa mixture and beat well. Bake in layers or one large oblong pan.

Mrs. Sylvan Strasser

#### GERMAN SWEET CHOCOLATE CAKE

1½ c. sugar	1 c. cake flour
½ c. butter, soft	1 t. soda
3 eggs, separated	½ t. cream of tartar
1 c. sour milk or buttermilk	Pinch of salt
¾ bar German sweet chocolate	1 t. vanilla
	¼ t. almond flavoring

Cream butter and sugar. Add egg yolks and beat well. Add flavoring. Melt chocolate and cool. Add melted chocolate to first mixture. Sift together the flour, soda, cream of tartar and salt. Add dry ingredients alternately to first mixture with milk. Last, fold in stiffly beaten egg whites. Bake in layers 25 minutes in 350° oven. Cool and frost with White Mountain Icing.

Mrs. Russell Little

#### SUPERB CHOCOLATE CAKE

½ c. butter	2 c. flour
2 c. sugar	1 t. soda
2 eggs	½ t. baking powder
3 T. cocoa	½ c. buttermilk
1 c. boiling water	

Cream butter and sugar. Add eggs and cocoa and boiling water which has been mixed and set aside to cool. Add dry ingredients alternately with buttermilk. Bake in large greased pan or 2 9-inch pans at 350° for 35 to 40 minutes.

Mrs. Ed Ehret

### EXTRA FINE SPONGE CAKE

6 eggs, separated	1 t. cream tartar
$\frac{1}{2}$ c. sugar	$1\frac{1}{4}$ c. cake flour
1 c. sugar	$\frac{1}{2}$ t. baking powder
$\frac{1}{2}$ t. salt	$\frac{1}{2}$ t. vanilla
1 t. lemon extract	$\frac{1}{4}$ c. cold water or lemon juice

Beat 6 egg whites stiffer than stiff. Add 1 t. cream tartar and  $\frac{1}{2}$  cup sugar 1 tablespoon at a time. Beat 6 egg yolks and add  $\frac{1}{4}$  cup lemon juice or water and flavoring. Add the well sifted mixture of cake flour, sugar, baking powder and salt. Fold this mixture into the egg whites very carefully. Turn into a large ungreased tube pan and bake in a 325° oven for 1 hour. This makes a very big cake that is wonderfully tender and fluffy. Ice with your favorite icing.

Mrs. Sam McKay, Sr.

### STRAWBERRY CAKE

1 box white cake mix	$\frac{1}{2}$ c. thawed frozen strawberries
$\frac{1}{2}$ c. salad oil or $\frac{1}{4}$ lb. oleo	$\frac{1}{2}$ c. cold water
4 eggs	
1 pkg. strawberry Jello (dry)	

Put cake mix, oil and eggs in electric mixer and beat 2 minutes. Add rest of ingredients and beat 2 minutes. Bake in two 9-inch layers or one large loaf pan.

### ICING

$\frac{1}{4}$ lb. soft butter, oleo or cream cheese
$\frac{1}{2}$ c. thawed frozen strawberries
1 lb. powdered sugar

Mrs. Bruce Stanley

### TOMATO SOUP CAKE

$\frac{1}{2}$  c. shortening and 1 c. sugar. Mix together 1 can tomato soup and 1 t. soda and add to above ingredients. Sift together 2 cups flour, 1 t. each of cinnamon, nutmeg and cloves and add to mixture. Beat well. Add  $\frac{1}{2}$  c. chopped nutmeats. Bake 1 hour at 350°.

ICING--1 package Philadelphia Cream Cheese and 1 cup powdered sugar. Beat well.

Mrs. H. E. McKain

### ICE WATER WHITE CAKE

2 c. sugar  
8 T. butter ( $\frac{1}{2}$  cup)  
 $1\frac{1}{2}$  c. ice water  
 $3\frac{1}{2}$  c. cake flour  
 $1\frac{1}{2}$  t. flavoring  
6 t. baking powder  
(add to last  $\frac{1}{2}$  c. flour.)  
5 egg whites beaten stiff  
Cream together sugar and butter. Alternate flour and water to creamed mixture ending with flour. Fold in egg whites and bake in 350° oven. Makes three 9-inch layers.

Miss Edna Wemer

### LEMON CHIFFON CAKE

$2\frac{1}{4}$  c. sifted cake flour  
1 c. sugar  
3 t. baking powder  
1 t. salt  
 $\frac{1}{3}$  c. cooking oil  
1 c. milk  
 $1\frac{1}{2}$  t. vanilla  
1 t. grated lemon rind  
2 egg yolks  
2 egg whites  
 $\frac{1}{2}$  c. sugar  
Heat oven to 350°. Grease well and dust with flour 2 round layer pans. Sift flour, 1 cup sugar, baking powder and salt into bowl. Add oil,  $\frac{1}{2}$  cup milk, vanilla and lemon rind. Beat 1 minute. Add remaining  $\frac{1}{2}$  cup milk and egg yolks. Beat 1 more minute. Beat egg whites until foamy. Gradually beat in  $\frac{1}{2}$  cup sugar. Continue beating until stiff and glossy. Fold into flour mixture. Bake 8-inch layers 30 to 35 minutes. Cool and spread lemon filling between layers and frost top and sides with Betty Crocker's fluffy White Frosting.

Mrs. Russell Little

### PRUNE CAKE

1 c. sugar  
 $\frac{3}{4}$  c. butter  
3 eggs  
 $\frac{1}{2}$  c. sour cream  
1 t. soda  
2 c. flour  
1 c. cooked prunes (cut up)  
1 t. cloves  
1 t. cinnamon  
 $\frac{1}{2}$  t. nutmeg

Mix as any cake and bake.

Mrs. Glenn McKain, Sr.

### PRUNE CAKE TOPPING

1 egg	1 c. prunes
$\frac{1}{2}$ c. sugar	butter size of egg
$\frac{1}{2}$ c. sour cream	$\frac{1}{2}$ c. nuts
	1 T. flour

Mix flour with sugar and cook all ingredients until thick. Spread on cake

Mrs. Glenn McKain, Sr.

### OATMEAL CAKE

1 c. quick oats	2 eggs, beaten
$1\frac{1}{4}$ c. boiling water	$1\frac{1}{2}$ c. flour
1 c. brown sugar	1 t. soda
1 c. white sugar	1 t. salt
$\frac{1}{2}$ c. shortening	1 t. cinnamon

Combine oats and water. Stir well and let stand 20 minutes. Cream brown sugar, white sugar and shortening. Add oats to the beaten eggs and beat again. Add remaining ingredients and beat well. Bake 30 minutes at 350° in 9 x 13 inch pan.

### ICING

$\frac{1}{2}$ c. brown sugar	6 T. melted butter
1 c. coconut	$\frac{1}{4}$ c. cream or
1 c. nuts	canned milk

Cook and pour over hot cake. Place in broiler until it bubbles.

Mrs. Alex Henry

### MARASCHINO CHERRY CAKE

2 c. & 2 T. flour	$\frac{1}{4}$ c. Maraschino
1 $\frac{1}{3}$ c. sugar	Cherry juice
3 t. baking powder	16 Maraschino
1 t. salt	Cherries cut in
$\frac{1}{2}$ c. shortening	8ths
$\frac{1}{2}$ c. milk	4 egg whites—
$\frac{1}{2}$ c. chopped nuts	unbeaten

Heat oven to 350°. Grease well and flour pans. (Makes nice big 13x9 $\frac{1}{2}$ x2 pan full.) Sift dry ingredients into bowl. Add shortening, cherries and juice and milk. Beat 2 minutes, medium speed or 300 vigorous strokes by hand. Scrape bottom and

continued on next page.

(MARASCHINO CHERRY CAKE con<sup>r</sup>t.)

sides of bowl constantly. Add egg whites. Beat 2 more minutes, scraping bowl constantly. Fold in nuts. Pour into pans. Bake 35 to 40 minutes for layer pans and 40 to 45 minutes for oblong pan.

#### ICING

1-3 oz. package Philadelphia Cream Cheese

1 T. Maraschino Cherry juice

2½ c. powdered sugar

1 T. chopped Maraschino Cherries

Cream cheese and juice. Add sugar and cherries gradually, blending well.

Mrs. Ben Douglas

#### ORANGE CAKE

GLAZE: Bring to a boil 1 cup orange juice and 2 cups sugar.

Cream together 1 cup butter and 2 cups sugar.

Add 4 eggs one at a time. Beat well. Add 1 cup buttermilk. Sift 3½ cups of flour, ½ teaspoon salt and 1¼ teaspoons soda. Add 1 cup chopped nuts, 1 cup chopped dates and ½ grated orange rind. Bake at 350° for 1 hour. Remove from oven and while still hot, punch holes in cake with a paring knife. Pour glaze over cake and cool. Bake in 12 x 12 inch pan.

Miss Edna Wemer

#### OATMEAL CAKE

1 cup quick oats

1½ cups boiling water (pour on oats and let stand.)

1 cup brown sugar, 1 cup white sugar, ½ cup shortening or margarine, 2 eggs, one at a time, mix well and add oats and water to this mixture.

Sift together 1½ cups flour, 1 teaspoon soda, ½ teaspoon salt and 1 teaspoon cinnamon. Add 1 cup chopped dates or raisins. Pour batter into 2 by 9 by 13 inch greased cake pan and bake 35 minutes at 350°. (If raisins are dry and hard, soften in a little hot water and let raisins absorb it.)

continued next page.

### BAKED-ON FROSTING FOR OATMEAL CAKE

1 stick margarine or butter mixed with 1 cup brown sugar,  $\frac{1}{4}$  cup milk, 1 cup cocoanut,  $\frac{1}{2}$  cup nuts and 1 teaspoon vanilla. Put on cake while it is hot, then place under broiler to brown, watching carefully so it doesn't burn.

Mrs. Edward Holland

### PUMPKIN CAKE

2 c. sifted cake flour	$\frac{1}{4}$ t. cloves
3 t. baking powder	$\frac{1}{4}$ t. nutmeg
$\frac{1}{4}$ t. salt	$1\frac{1}{2}$ t. cinnamon
$\frac{1}{2}$ c. shortening	$\frac{2}{3}$ c. canned pumpkin
1 c. granulated sugar	$6\frac{1}{2}$ c. milk
2 eggs, beaten	

Sift flour, baking powder, salt and spices three times. Cream shortening. Add sugar; cream thoroughly. Add eggs and pumpkin. Add flour alternately with milk. Pour batter into 2 greased and floured 8-inch layer pans. Bake in moderate ( $350^{\circ}$ ) oven about 35 minutes. Frost with Sea Foam Icing or a brown sugar boiled frosting and decorate with nutmeat halves.

Mrs. Marion Krumm

### RAISIN NUT SPICE CAKE

$2\frac{1}{2}$ c. sifted flour	$1\frac{1}{2}$ t. cinnamon
1 c. sugar	$\frac{3}{4}$ t. nutmeg
1 t. soda	$\frac{1}{4}$ t. cloves
1 t. salt	

Sift all of these ingredients together then add: 1 c. brown sugar,  $\frac{2}{3}$  cup shortening (use half butter) and 1 cup buttermilk. Beat 2 minutes and add 3 unbeaten eggs. Beat 2 more minutes. Fold in  $\frac{1}{2}$  cup nutmeats and  $\frac{1}{2}$  cup seeded raisins. Bake in two 9-inch square pans (greased and floured) or one 9 by 12 inch pan in  $350^{\circ}$  oven.

Mrs. Louie Arendt

### VELVET MIDNIGHT CAKE

Line with waxpaper and grease 13x9x2 pan. Heat oven to 350°.

In large bowl with mixer at medium speed, cream 1 cup margarine. Gradually add  $2\frac{1}{2}$  cups sugar. Beat until fluffy. Blend in 4 well beaten eggs. Next dissolve 1 cup cocoa in 2 cups hot water. Sift 3 cups all purpose flour with 1 teaspoon salt, 2 teaspoons baking soda and 2 teaspoons baking powder. With mixer at medium speed add flour mixture to egg mixture alternately with cocoa. Add 2 teaspoons vanilla. Bake 50 to 55 minutes or until done. Invert cake on rack for 10 minutes then remove from pan. Cool and peel off waxpaper. Wrap and freeze.

Mrs. Marvin Wilhite

### WALDORF-ASTORIA RED CAKE

$1\frac{1}{2}$ c. sugar	1 t. salt
$\frac{1}{3}$ c. shortening	1 c. buttermilk or sour milk
2 eggs	
2 ounces red food coloring	$2\frac{1}{2}$ c. cake flour
1 t. vanilla	1 t. soda
2 t. cocoa	1 t. vinegar

Cream shortening and sugar; beat in eggs. Add small amount of coloring to cocoa to make paste. Add rest of coloring and put into shortening mixture. Add buttermilk alternately with cake flour and salt starting and ending with flour. Add vanilla. Last add vinegar and soda, when foamy fold into cake mixture. Bake in two 8 or 9-inch pans greased and floured for 30 minutes at 350°. Split layers and fill with icing.

### ICING

1 c. milk	1 c. sugar
2 T. flour	1 t. vanilla
1 c. butter	

Cook milk and flour until thick. Let cool. Cream butter (don't use more than  $\frac{1}{2}$  oleo or it will be grainy) and sugar. Add vanilla. Add cooled mixture

continued on next page.

(WALDORF ASTORIA CAKE ICING con't.)

to butter-sugar mixture and beat until fluffy. If it won't fluff, stick in refrigerator for awhile. Put icing on top and between layers. Leave sides exposed.

Mrs. Keith Geyer

NO EGG WONDER CAKE

Heat oven to 350°. Bake 30 minutes.

1 $\frac{1}{2}$ c. sifted cake flour	1 t. soda
$\frac{1}{4}$ c. cocoa	$\frac{1}{4}$ t. salt
1/3 c. shortening	1 $\frac{1}{2}$ t. vanilla
1 T. vinegar	1 c. cold water
1 c. sugar	

Sift dry ingredients into bowl. Add remainder and beat until smooth. Pour into greased, waxpaper lined 9-inch square pan. Serve warm or cool with whipped cream.

Mrs. Jim Van Patten

CREAMY NUT ICING

Melt in saucepan  $\frac{1}{2}$  cup shortening (butter). Remove from heat. Blend in 2 $\frac{1}{2}$  tablespoons flour and  $\frac{1}{4}$  teaspoon salt. Stir in slowly  $\frac{1}{2}$  cup milk. Bring to boil, stirring constantly. Boil 1 min. Stir in 3 cups sifted powdered sugar. Beat and add  $\frac{1}{2}$  teaspoon vanilla and  $\frac{1}{2}$  cup nuts.

Mrs. Louie Arendt

CARMEL FROSTING

2 c. light brown sugar	$\frac{1}{2}$ t. vanilla
2/3 c. thin cream	2 1/8 t. salt
	1 T. cream or more

Boil together first four ingredients to 238° F. Remove from fire and let stand without stirring until cold. Beat, adding cream 1 teaspoon at a time until mixture becomes light in color and a soft consistency to spread on cake.

Mrs. Marion Krumm

### 3-6-9 ICING

3 T. butter  
6 T. cream

9 T. brown sugar  
1 lb. powdered  
sugar

Melt butter, cream and brown sugar. Bring to a boil and remove from fire. Add sifted powdered sugar and beat to desired consistency.

Mrs. Hoyt Stanley

### CAKE FROSTING

1 pkg. powdered sugar  
1 whole egg  
 $\frac{1}{2}$  cube butter

1 t. vanilla  
2 squares chocolate

Beat all ingredients together. Whip 1 cup cream and add to mixture.

Mrs. Sam McKay, Sr.

### FROSTING FOR CHOCOLATE CAKE

$\frac{1}{4}$  cup soft butter,  $\frac{1}{4}$  cup brown sugar and  $\frac{1}{4}$  cup milk. Boil for 1 minute. Cool and add enough powdered sugar for easy spreading.

Mrs. Russell Little

### COCONUT PECAN FILLING & FROSTING

1 cup evaporated milk  
1 c. sugar  
3 egg yolks  
 $\frac{1}{2}$  c. butter or margarine

1 t. vanilla  
1  $\frac{1}{3}$  c. flaked  
coconut  
1 c. chopped pecans

Combine milk, sugar, egg yolks, butter or margarine and vanilla in saucepan. Cook over medium heat, stirring constantly until mixture thickens, about 12 minutes. Remove from heat. Add coconut and pecans. Beat until cool and of spreading consistency.

Mrs. Elvin Huffman

### DATE TOPPING FOR DATE CAKE

$\frac{1}{2}$  lb. dates (cut fine)  
 $\frac{3}{4}$  c. sugar

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

Boil until thick, add  $\frac{1}{2}$  cup nut meats, 1 t. vanilla. Pour over top of cake and spread. Cake and topping both should be cool.

Mrs. Alex Henry

### CHOCOLATE FROSTING

1 c. sugar	2 T. cocoa
$\frac{1}{2}$ c. milk	1 T. butter
$\frac{1}{3}$ c. corn syrup	1 T. vanilla

Boil to soft ball stage. Let cool and beat until thick and add butter and vanilla.

Mrs. Cleo Kapple

### GRAHAM CRACKER FROSTING

$\frac{1}{2}$ cup condensed milk or cream	$\frac{3}{4}$ c. graham cracker crumbs (fine)
2 T. melted butter	$\frac{1}{2}$ t. vanilla
1 c. confectioner's sugar	$\frac{1}{2}$ t. almond
2 T. cocoa	$\frac{1}{2}$ c. chopped walnuts

Add butter, sugar and cocoa with milk. Add crumbs and beat. Add flavor and nuts and spread on warm cake if possible.

Mrs. George Middleton

### SEVEN MINUTE ICING FOR SPICE CAKE

In double boiler place: 2 unbeaten egg whites,  $\frac{1}{2}$  cups brown sugar (packed), dash of salt and  $\frac{1}{3}$  cup cold water. Beat 7 minutes or until icing will stand in peak. Remove from water, add  $\frac{1}{2}$  t. maple flavoring and beat 1 minute longer.

VARIATION: add  $\frac{1}{2}$  t. each of nutmeg and all-spice and about  $\frac{1}{2}$  cup finely chopped nuts. Reserve a few nuts to sprinkle over top when finished. Use half recipe for small cake.

Mrs. Alex Henry

### WEDDING CAKE FROSTING

1 lb. powdered sugar	6 T. milk
$\frac{3}{4}$ c. crisco	1 t. vanilla

Mix all together and beat with electric mixer.

Mrs. Charles White

### WHITE FROSTING

Divide  $3\frac{1}{2}$  cups sifted powdered sugar into two equal portions. To one portion, add  $\frac{1}{2}$  cup Crisco and to the other, add 2 beaten egg whites and pinch of salt, a teaspoon vanilla and  $\frac{1}{2}$  teaspoon lemon. Mix each half real well and blend together.

Mrs. Harlan Moore



### PEANUT BRITTLE

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

1 1/3 c. water

(Use large kettle.) Cook and stir until it crackles in cold water. Add 2 cups raw peanuts, 1 table-spoon butter. Cook and stir until peanuts taste cooked (not raw). May be taken off when it has a brown color. Add 1 teaspoon soda, 1 teaspoon vanilla. Stir well and pour on buttered cookie sheet. Break up when cool.

Mrs. Boyd Beeman

### PEANUT BUTTER FUDGE

2 c. sugar  
 1 c. milk  
 1/4 lb. oleo

1/4-1 c. peanut butter  
 1-2 T. cocoa  
 1 t. vanilla

Boil sugar and milk to soft ball stage. Add oleo and peanut butter; cocoa if wanted darker. Cool. Beat in vanilla until mixture thickens. Pour into buttered pan and cut.

Mrs. Jim Van Patten

### PARTY MIX

4 T. butter  
 1 t. mustard seed  
 2 t. Worcestershire Sauce  
 1/2 t. curry powder  
 1/4 t. salt  
 1/4 t. cinnamon  
 sprinkle of pepper

1 1/2 c. rice Chex  
 1 1/2 c. wheat Chex  
 1 1/2 c. corn Chex  
 1 c. peanuts  
 3/4 c. cashews  
 1 1/2 c. pretzels

Melt butter in electric skillet (350°) and add mustard seeds. Cook until seeds pop. Stir in Worcestershire sauce and seasonings. Add Chex, etc. Mix over low heat (250°) until all pieces are heated through and coated, about 1 or 2 minutes. Place lid on skillet at 250°. Heat 1 hour, stirring every 15 minutes.

Mrs. Glenn McKain

### MINTS

2 egg whites (not beaten)      1 t. vanilla  
1 lb. powdered sugar            1 t. salt  
1 T. butter                        peppermint flavoring

Mix with spoon. Roll in balls, place on waxpaper and cross with fork. ( $\frac{1}{4}$  teaspoon peppermint,  $\frac{1}{8}$  teaspoon red coloring in half of recipe.)

Mrs. Sam McKay

### NUTTY BUT NICE

Cream together  $1\frac{1}{2}$  t. vanilla and 2 beaten eggs,  $\frac{2}{3}$  cup butter and 2 cups sugar. Add 2 cups buttermilk or sour milk alternately with 3 cups sifted all-purpose flour and 2 level teaspoons baking soda. Beat after each addition. Fold in 2 cups finely chopped salted peanuts. Pour into three 9-inch greased and floured layer cake pans. Bake 30 to 35 minutes or until tests done at  $350^{\circ}$ . Frost with chocolate or caramel icing.

Mrs. Jim Van Patten

### SEA FOAM

3 cups brown sugar, 1 cup water. Let boil until it spins a thread. Beat whites of 2 eggs until stiff. Pour mixture on egg whites, add 1 cup chopped nuts. Beat until stiff. Drop on buttered plates.

### ORANGE-WHITE FUDGE

4 c. white sugar                    pinch of salt  
1 c. cream                            2 T. grated  
1 c. white corn syrup                orange rind

Mix first four ingredients until sugar is dissolved. Cook to soft ball stage or  $236^{\circ}$  on candy thermometer. Add orange rind when candy has cooled to lukewarm and beat until stiff enough to hold its shape when dropped from a spoon and has lost its glossiness. Pour into buttered dish and let stand until very firm before cutting.

Mrs. Ed Ehret

## WHITE FUDGE

2 c. white sugar  
 $\frac{3}{4}$  c. cream  
pinch of salt

$\frac{1}{2}$  c. milk  
1 T. white corn  
syrup

Cook to soft ball stage or 236° on candy thermometer. Cool. Beat until very thick and stiff and has lost all glossiness. Pour into greased pan and allow to set until firm before cutting.

Mrs. Archie Mouchka

## TWO-CANDY RECIPE

$\frac{4}{2}$  c. sugar  
1 large can condensed milk  
 $\frac{3}{4}$  stick butter or margarine  
pinch of salt  
2 pints marshmallow creme  
1-12 oz. jar chunk style  
peanut butter

1-12 oz. package  
chocolate chips  
2 t. vanilla  
 $\frac{1}{2}$  c. chopped nuts

Combine the sugar, condensed milk, butter and salt in a large sauce pan. Bring to a boil and boil for 8 minutes. (Start timing from the moment the mixture is in a good rolling boil). Stir frequently.

Pour half the mixture into another pan. To one pan, add a pint of marshmallow creme, 1 teaspoon vanilla and the jar of peanut butter. To the other pan, add a teaspoon vanilla, a pint of marshmallow creme, the 12 ounce package of chocolate chips and the chopped nuts. Stir the mixtures well and then pour them into greased pans. After a couple of hours cut into squares.

Mrs. Hoyt Stanley

## MINTS

(For parties, showers & weddings)

One egg white (beat until frothy). Add one pound of powdered sugar (may need more according to size of egg white.) One-fourth pound of butter. Knead until creamy and shape in a mold. If you don't have a mold, shape in small balls and press down with a fork. Add flavoring if you desire. Peppermint is good.

Miss Edna Wemer

## CARMEL POPCORN

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

$\frac{1}{2}$  stick butter  
 $\frac{1}{2}$  t. cream tartar

Use 2 quart pan. After mixing ingredients well, put on stove over medium heat and cook until syrup becomes light brown in the center. Do not stir. Add  $\frac{1}{2}$  teaspoon soda. Beat quickly. It will become a golden brown. Pour over 1 gallon popped corn, lightly salted. Stir until it hardens as Cracker Jacks.

Mrs. Lyle Johnston

## C O O K I E S

### APRICOT COCONUT SQUARES

1. Add 1 teaspoon baking powder to 1 cup sifted all-purpose flour. Sift together into bowl, then work in  $\frac{1}{2}$  cup butter to give consistency of coarse crumbs.
2. Add 1 egg which has been beaten with 1 table-  
spoon milk. Mix well and spread over bottom of ungreased 9-inch square pan. Spread this batter with apricot preserves using about 8 tablespoons.
3. For the top layer, beat 1 egg, then beat in 1 cup white sugar, 1 teaspoon vanilla and 4 table-  
spoons butter, melted. Stir in 2 cups coconut and spread on top of apricot preserves.
4. Bake about 25 to 30 minutes at 350°, or until tops are a light golden brown. Cool and cut in small squares.

Mrs. Louie Arendt

## BROWNIES

$\frac{1}{2}$  c. shortening  
2 squares chocolate  
2 eggs  
1 c. sugar  
1 t. vanilla

$\frac{3}{4}$  c. all-purpose  
flour  
 $\frac{1}{2}$  t. baking powder  
 $\frac{1}{4}$  t. salt  
1 c. walnuts

Melt shortening and chocolate over low heat. Cool slightly. Mix chocolate mixture, eggs, sugar and vanilla in mixing bowl until smooth. Sift flour

continued on next page.

(BROWNIES continued)

baking powder and salt. Add with nuts to chocolate mixture. Beat until thoroughly blended. Pour into greased 8x8x2 inch pan. Bake at 350° for 25 minutes. Cool, cut into squares and frost if desired.

Mrs. Arthur Allison

#### BUTTERSCOTCH BROWNIES OR CUP CAKES

1/4 c. butter or other shortening	1 t. baking powder
1 c. light brown sugar	1/2 t. salt
1 egg	1/2 t. vanilla
3/4 c. sifted flour	1/2 c. chopped nuts or coconut

Heat oven to 350°. Melt butter over low heat. Remove from heat. Blend in sugar, then egg. Sift together flour, baking powder, salt and stir into sugar mixture. Add vanilla and nuts or coconut. Spread in well greased 8x8x2 inch pan and floured or use muffin pans, with or without cups. Bake 20 to 25 minutes. Cut while warm if baked in square pan, into 16 squares. Muffins can be frosted for lunch boxes or served with ice cream.

Mrs. Marion Krumm

#### Cookies

1 stick oleomargarine	1 c. flour
1 c. sugar	1 T. water
1 t. baking powder	1 pkg. carmel or cinnamon chips
1 egg	

Drop by teaspoons on cookie sheet. Bake 12 minutes.

Mrs. Russell Little

#### BUTTERSCOTCH COOKIES

1 c. butter or oleo	1 c. nut meats
1 1/2 c. brown sugar	1 t. soda dissolved in a little hot water
1 egg	
3 c. flour	

Mix egg, sugar, and shortening, then add the rest of the ingredients. Make 2 rolls and let stand in refrigerator over night. Cut in thin slices and bake for 12 minutes at 375°.

Mrs. Lyle Johnston

### COCONUT OATMEAL COOKIES

1 c. brown sugar	2 c. flour
1 c. white sugar	2 eggs
1 c. butter	$\frac{1}{2}$ t. salt
2 c. quick oatmeal	1 t. vanilla
1 c. coconut	1 t. baking powder
	1 t. baking soda

Rub oatmeal and coconut with hands before adding to batter. Add all ingredients. Roll in 2 long rolls. Let stand overnight. Slice in morning and bake at once at 350°.

Mrs. George McKay

### CORN FLAKE MACAROONS

1. Mix in a  $1\frac{1}{2}$  quart sauce pan 2 tablespoons butter or margarine,  $\frac{1}{3}$  cup Pet Evaporated milk and  $\frac{3}{4}$  cup sugar.
2. Cook and stir to a full, all over boil. Continue to boil over medium heat for 2 minutes. Take off heat.
3. Stir in  $\frac{1}{2}$  teaspoon vanilla,  $1\frac{1}{2}$  cup corn flakes, 1 cup coconut and if desired,  $\frac{1}{2}$  cup broken nut meats. With 2 teaspoons, drop quickly on waxpaper. Let stand until set. Makes 24.

Mrs. Marion Krumm

### DATE BARS

1 c. sugar	$4\frac{1}{2}$ c. sifted flour
1 c. molasses	1 t. soda
1 c. shortening	1 t. salt
2 eggs, beaten	$\frac{1}{2}$ t. nutmeg
2 c. dates, cut up	1 t. cinnamon
$1\frac{1}{2}$ c. walnuts, chopped	$\frac{1}{4}$ t. ground cloves

1. Cream together sugar, molasses and shortening. Beat in eggs and dates and walnuts. Sift together flour, soda, salt and spices. Stir into creamed mixture to make a firm dough.
2. Chill dough, then divide into four parts. Roll each portion into 14 inch lengths and place on baking sheet. Shape to 4 inch width.
3. Bake at 400° for 12 to 15 minutes. While still warm frost with a powdered sugar frosting. Cut diagonally into bars as needed. Makes 4 dozen.

Mrs. Sylvan Strasser

### COCOA DROPS

$\frac{1}{2}$ c. soft shortening	$\frac{1}{2}$ t. soda
1 c. sugar	$\frac{1}{2}$ t. salt
1 egg	$\frac{1}{2}$ c. cocoa
$\frac{3}{4}$ c. buttermilk or sour milk	1 c. chopped nuts
1 t. vanilla	$\frac{1}{2}$ c. black walnuts
$1\frac{3}{4}$ c. sifted Gold Medal flour	$\frac{1}{2}$ c. pecans

Mix thoroughly sugar and egg. Stir in buttermilk, vanilla. Sift dry ingredients together and stir in. Add nuts. Chill 1 hour. Heat oven to 400. Drop with teaspoon 2 inches apart onto lightly greased cookie sheet. Bake 8 to 10 minutes. Cool. Frost with chocolate icing.

Mrs. Harold Boehn

### *This is candy* OLD FASHIONED COCONUT BALLS

$\frac{2}{3}$ c. sugar	2 t. vinegar
$\frac{1}{2}$ c. molasses	dash of salt
3 T. hot water	2 $\frac{2}{3}$ c. flaked coconut
1 T. butter	

Put all ingredients in pan but coconut and cook. Stir occasionally. Soft ball or 240°. Remove from heat and cool. Add coconut and stir well for 1 minute, form into balls with buttered hands and roll the balls in more coconut. Put on waxpaper and you can use  $\frac{1}{2}$  cherries (red or green) on top or nuts or leave plain. Store where cool in tight covered container. Makes 3 dozen.

Mrs. James Wemer

### COCONUT CHEWS

Cream  $\frac{1}{2}$  cup butter and  $\frac{1}{4}$  cup brown sugar. Stir in 1 cup sifted flour and  $\frac{1}{4}$  teaspoon salt. Press in bottom of ungreased pan. Bake at 350° oven 10 min. Spread with the following topping:

2 eggs, well beaten	1 t. vanilla
1 c. brown sugar	ADD: 1 c. chopped nuts and 1 c. shredded coconut
2 T. flour	
$\frac{1}{2}$ t. salt	
1 t. baking powder	

Bake at 350° for 25 minutes. When cold, cut into small squares.

Mrs. Alex Henry

### DATE BLOCKS

Pit and cut 1 package dates,  $\frac{1}{2}$  cup sugar and 1 cup water. Cook and cool. Place in bowl 2 cups ground oatmeal, 2 cups flour, 1 teaspoon soda, 1 cup brown sugar and 1 cup oleo or 2 quarters. Mix together with hands until well mixed. Sprinkle half of mix in bottom of pan and pat down. Cover with date mixture and sprinkle remaining mix on top. Bake at  $350^{\circ}$  until brown. Cut in squares while hot.

Mrs. Alex Henry

### DATE COOKIES

1 c. flour	2 eggs, beaten
$\frac{1}{4}$ t. salt	1 c. chopped nuts
$\frac{1}{4}$ c. shortening	1 c. chopped dates
1 c. white sugar	

Sift flour and salt together. Cream shortening and sugar. Add eggs. Put on greased waxpaper in bottom of pan and bake. Let stand until cool, cut in bars and roll in powdered sugar.

Mrs. George McKay

### NO BAKE DATE COOKIES

Cook for 4 or 5 minutes  $\frac{3}{4}$  cup dates,  $\frac{1}{2}$  cup sugar and 1 egg. Cool partially. Add 1 teaspoon vanilla,  $\frac{1}{2}$  cup nut meats and  $1\frac{1}{2}$  cups Rice Krispies. Cool. Butter hands and roll into balls and roll in coconut.

Mrs. Glenn McKay

### DATE FILLED COOKIES

$\frac{1}{2}$ lb. oleo or butter	$3\frac{1}{2}$ c. flour
2 c. brown sugar (packed)	1 t. soda
2 eggs	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. water	

### FILLING

2 c. chopped dates	$\frac{3}{4}$ c. water
$\frac{3}{4}$ c. sugar	

Cool until thickened. Drop spoonful of dough on cookie sheet. Dent and put teaspoon of filling in dent. Add another  $\frac{1}{2}$  teaspoon of dough on top of filling. Bake at  $350^{\circ}$  to  $375^{\circ}$ .

Mrs. Tom Phillips

## COOKIES

$\frac{2}{3}$  c. margarine  
 $1\frac{1}{2}$  c. ~~white~~ sugar  
2 eggs  
1 t. vanilla  
nuts

1 c. evaporated milk  
1 T. vinegar  
 $2\frac{1}{2}$  c. flour  
1 t. baking powder  
 $\frac{1}{2}$  t. salt

Cream sugar and shortening, add  <sup>$\frac{1}{2}$  t. soda</sup> eggs and vanilla. Beat. Add vinegar to carnation milk and stir. Then add carnation milk alternating with sifted dry ingredients.

## FROSTING

$\frac{1}{2}$  c. butter (brown the butter), 3 c. powdered sugar and  $\frac{1}{4}$  c. boiling water.

Mrs. Archie Mouchka

## CHERRY-WALNUT BARS

$2\frac{1}{4}$  c. sifted flour  
 $\frac{1}{2}$  c. sugar  
1 c. butter or margarine  
2 whole eggs  
1 egg yolk  
 $\frac{1}{2}$  t. baking powder

$1\frac{1}{2}$  c. brown sugar,  
firmly packed  
 $\frac{1}{2}$  t. salt  
 $\frac{1}{2}$  c. Maraschino  
cherries chopped  
and drained  
1 c. nut meats

Sift 2 cups flour and white sugar. Cut in butter. Pat into greased 9x13-inch pan. Bake in moderate oven 350° for 12 minutes. Beat eggs, egg yolks and brown sugar until fluffy. Sift remaining  $\frac{1}{4}$  c. flour with baking powder and salt. Blend into egg mixture. Stir in cherries and nuts. Spread over baked crust. Bake 20 to 25 minutes. Cool in pan on rack. Frost with cherry icing. Cut into 4 dozen bars. Combine 1 slightly beaten egg white, 2 T. cherry juice and about 2 cups powdered sugar. Beat until smooth.

Mrs. Arthur Allison

## CORN FLAKE COOKIES

1 c. brown sugar  
1 c. white sugar  
1 c. shortening  
2 eggs  
1 c. coconut  
1 t. vanilla

2 c. flour  
2 c. oatmeal  
2 c. corn flakes  
1 t. soda  
 $\frac{1}{2}$  t. baking powder  
nuts

continued on next page.

(CORN FLAKE COOKIES continued)

Mix in order given, sifting flour, soda, and baking powder together. Roll in balls, place on greased baking sheet and flatten with fork. Bake at 350°.

Mrs. Charles White

COOKIES

1 c. powdered sugar  
1 c. Crisco  
pinch of salt  
1 egg  
1 scant t. soda

Mix and let stand 10 minutes. Add 2 cups flour, 1 teaspoon cream of tartar and 1 teaspoon vanilla. Mixture may seem awfully dry but keep mixing like pie dough. Drop and flatten with fork. Bake 315° 10 to 12 minutes. These may be rolled in a roll like a refrigerator cookie in powdered sugar and slice them. Sprinkle with a little red sugar or cinnamon sugar.

Mrs. Ben Douglas

CHOCOLATE CHIP BROWNIES

2 2/3 c. graham cracker crumbs  
1 pkg. (12 oz.) semi-sweet chocolate pieces  
1/4 c. coarsely chopped walnuts  
1 can sweetened condensed milk  
1 1/2 c. flaked coconut  
1 t. vanilla

1. Combine all ingredients, mixing well. Spread in greased, lightly floured 8-inch square pan.  
2. Bake in moderate oven (350°) about 40 minutes. White still warm, cut in squares. Sprinkle with powdered sugar, if desired. A 10 x 12 inch pan may be used instead of an 8-inch pan and it will make 32 squares.

Miss Edna Wemer

CHOCOLATE ICE BOX COOKIES

2 c. sugar  
1/2 c. cocoa  
Boil 2 minutes. Have ready: 1/2 cup peanut butter, 1 T. vanilla, 3 c. quick oatmeal. Stir quickly and drop by teaspoon. Chill. Do not bake.  
1/2 c. butter  
1/2 c. milk

Mrs. Jim Van Patten

### CHOCOLATE MARSHMALLOW COOKIES

1 c. sugar	$\frac{1}{2}$ c. cocoa
$1\frac{3}{4}$ c. flour	$\frac{1}{2}$ c. butter
$\frac{1}{4}$ t. soda	1 egg
$\frac{1}{4}$ t. salt	$\frac{1}{2}$ c. milk

$\frac{1}{2}$  marshmallow cut (or 1 small one), cut side down.  
Put on just before cookie is done. Don't leave very long (about 1 minute). May be baked for 9 minutes at 400° and then 1 minute with marshmallow on.

### FROSTING

2 c. powdered sugar	4 T. cream
5 T. cocoa	dash of salt
3 T. butter	1 t. vanilla

Heat milk and butter. Then pour on other ingredients.

Mrs. Charles White

### CHOCOLATE CREMES

$\frac{1}{2}$ c. butter (melted)	$1\frac{1}{2}$ c. flour
$1\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ t. soda
$\frac{1}{2}$ c. sweet milk	$\frac{3}{4}$ T. cocoa
1 egg, beaten	$\frac{1}{3}$ c. boiling water

Dissolve ~~flour~~, soda, cocoa in boiling water.

Mix butter, sugar. Add egg, milk, flour and chocolate mixture. Fold in nut meats. Bake in a sheet cake pan 350° 25 minutes. Frost with a cooked chocolate frosting.

Mrs. Everett Cox

### CHOCOLATE MERINGUES

2 egg whites	$\frac{3}{4}$ c. sugar
$\frac{1}{8}$ t. salt	1 pkg. choc. chips
$\frac{1}{8}$ t. cream tartar	$\frac{1}{4}$ c. chopped walnuts
1 t. vanilla	

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar until peaks are stiff. Fold in chocolate chips and nuts. Cover cookie sheet with plain brown paper. Drop

continued on next page.



### GRAHAM CRACKER COOKIES

3 c. crushed graham crackers       $\frac{1}{2}$  c. nuts  
1 pkg. chocolate chips              1 can sweetened condensed milk

Combine all ingredients and drop by teaspoon on well-greased cookie sheet. Bake at 350° for 12 minutes.

Mrs. Keith Tish

### OATMEAL REFRIGERATOR COOKIES

$\frac{1}{2}$  c. sifted flour                      2 eggs  
1 t. salt                                3 c. uncooked quick cooking oats  
1 t. soda                                 $\frac{1}{2}$  c. or 1 box chopped coconut  
1 c. shortening                         $\frac{1}{2}$  c. chopped nuts  
1 t. vanilla  
1 c. granulated sugar  
1 c. brown sugar, firmly packed

Cream shortening with vanilla, then gradually add sugar, beating until mixture is light and fluffy. Add eggs one at a time, beating after each addition. Stir in oats, coconut and nuts. Shape into 3 rolls about 2 inches in diameter. Wrap in heavy waxpaper or aluminum foil and refrigerate overnight or longer. Slice  $\frac{1}{8}$  or  $\frac{1}{4}$  inch thick and bake on ungreased cookie sheets in a 375° oven or until delicately browned.

Mrs. Gar Graham

### MARSHMALLOW BAR

1 c. butter                              4 T. cocoa  
2 c. sugar                               1 c. nut meats  
 $\frac{1}{4}$  t. salt                                 4 eggs  
 $\frac{1}{2}$  t. baking powder                     $\frac{1}{2}$  c. flour  
   2 t. vanilla

Cream sugar and shortening and add eggs and vanilla. Sift dry ingredients and add to creamed sugar and shortening mixture. Add nuts and mix well. Spread in a 10 x 15 inch cookie pan and bake 350° 10 or 15 minutes. Remove from oven and cover with miniature marshmallows. Return to oven 3 minutes until marshmallows are soft. FROSTING: Cook  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{4}$  c. water, 2 squares chocolate, boil 3 minutes and add 3 tablespoons butter, 1 teaspoon vanilla. Cool. Add  $\frac{1}{2}$  cups powdered sugar. Frost and cut in squares.

Mrs. Sam McKay

### MARSHMALLOW FUDGE BARS

1 c. butter or oleo	1 t. baking powder
2 c. sugar	4 T. cocoa
4 eggs	2 t. vanilla
$\frac{1}{4}$ t. salt	1 c. nut meats
$1\frac{1}{2}$ c. flour	

Cream shortening and sugar. Add eggs and vanilla. Add sifted dry ingredients and nuts. Spread on greased cookie pan (10x15 inch). Bake at 350° 10 to 15 minutes or until done. Remove from oven and cover with miniature marshmallows. Return to oven 3 minutes or until marshmallows are soft. Cook  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{4}$  cup water, 2 squares Bakers chocolate. Bring to a boil. Boil 3 minutes, add 3 tablespoons butter and 1 teaspoon vanilla. Cool and add  $1\frac{1}{2}$  cups powdered sugar. Spread over cookies and cut in bars.

Mrs. George McKay

### OLD FASHIONED OATMEAL COOKIES

1 c. sugar	2 c. <del>buttermilk</del> <i>flour</i>
1 c. shortening	1 t. soda
2 eggs	1 t. baking powder
$\frac{1}{4}$ t. salt	1 t. cinnamon
$2\frac{1}{2}$ c. oatmeal	1 t. nutmeg
1 c. buttermilk	$\frac{1}{2}$ c. raisins
	<del><math>\frac{1}{4}</math> t. salt</del>

Cream shortening, add sugar. Add eggs, beaten in one at a time. Sift flour, salt, soda, baking powder and spices together. Add alternately with buttermilk. Add raisins. Beat well. Bake on a greased cookie sheet.

Mrs. Marvin Wilhite

### PEANUT BUTTER COOKIES

1 c. white Karo syrup	1 c. white sugar
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Place sugar and syrup over heat long enough to dissolve sugar, but do not bring to a boil. Remove from heat and add 2 cups peanut butter crunch,  $2\frac{1}{2}$  cups Rice Crispies,  $2\frac{1}{2}$  cups Rice Chex. Cool slightly and roll in balls on waxpaper and they are ready to serve.

Mrs. George McKay

Mrs. Gar Graham

### OATMEAL DROP COOKIES

1 c. brown sugar	1 t. soda sifted in
1 c. lard	2 c. flour
2 eggs, beaten	$\frac{1}{2}$ c. cut raisins
1 c. sour milk	$\frac{1}{2}$ c. nuts
$2\frac{1}{2}$ c. old-fashioned oats	Flavor with nutmeg and cinnamon

Mix in order written. Drop on cookie sheet (greased).  
Bake in 350° oven 8 to 10 minutes.

Mrs. Cassius McKnight

### NO BAKE COOKIES

2 c. sugar	$\frac{1}{2}$ c. butter
$\frac{1}{2}$ c. cocoa	$\frac{1}{2}$ c. milk

Boil 2 minutes the above ingredients. Add  $\frac{1}{2}$  cup  
peanut butter, 1 teaspoon vanilla, 3 cups oatmeal  
and walnuts, if desired. Drop by spoon on waxpaper.

Mrs. Oscar Slaven

### CRUNCHY DATE ROUNDS

$\frac{1}{2}$ c. shortening	$1\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. white sugar	$\frac{1}{2}$ t. soda
$\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ t. salt
1 egg, beaten	$\frac{1}{2}$ c. nuts
1 t. vanilla	$\frac{1}{2}$ c. chopped <i>dates</i> nuts

Cream shortening and sugar. Add egg and vanilla.  
Sift dry ingredients and add to mixture. Add nuts.  
Drop from teaspoon into  $1\frac{1}{2}$  cups crushed sugar  
coated cereal flakes, roll to coat well. Flatten  
out on cookie sheet with the bottom of glass (wet  
in some water or dipped in sugar). Bake at 375°  
12 to 15 minutes.

Mrs. Archie Mouchka

### FILLED COOKIES

$\frac{2}{3}$ c. shortening	2 c. sifted flour
$\frac{3}{4}$ c. sugar	$1\frac{1}{2}$ t. baking powder
1 egg	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ t. vanilla	2 T. milk

Cream shortening and sugar. Add egg and vanilla.  
Beat until fluffy. Sift dry ingredients and add  
with milk. Divide dough in half. Chill and roll  
 $\frac{1}{2}$ -inch thick. Cut with 2-inch cutter. Place  $\frac{1}{2}$  t.

continued on next page.

(FILLED COOKIES continued)

orange or pineapple preserves on  $\frac{1}{2}$  of cookies. Place on greased cookie sheet. Cut out centers of remaining cookies. Place on filled bottoms. Bake in moderate oven 350° for 10 to 12 minutes.

Mrs. Lyle Johnston

FUDGE COOKIES

- $\frac{1}{2}$  c. shortening
- $1\frac{1}{4}$  c. brown sugar
- 2 eggs
- $1\frac{1}{2}$  c. milk
- 2 squares choc. melted
- 1 t. vanilla
- $1\frac{1}{2}$  t. baking powder
- 2 c. flour
- $\frac{1}{2}$  c. nuts

Drop on cookie sheet after chilling. Top with chocolate powdered sugar icing. Bake 10 minutes in 350° oven.

Mrs. Cassius McKnight

GRAHAM CRACKERS BROWNIES

- 2 eggs
- $\frac{1}{2}$  c. white sugar
- $\frac{1}{2}$  c. brown sugar
- pinch of salt
- 14 graham crackers, rolled fine
- $\frac{1}{2}$  c. chopped nuts or chocolate chips may be used
- $\frac{1}{2}$  t. vanilla

Beat egg until light, combine sugar, salt graham crackers and nuts. Add to beaten eggs, mixing well. Add vanilla. Spread mixture in a greased square (8-inch) pan and bake in moderate oven (350°) for 25 to 30 minutes. While warm cut in squares or strips as you want.

Mrs. Russell Little

RAISIN NUT COOKIES

Cook  $\frac{1}{2}$  c. raisins in  $\frac{3}{4}$  c. water until water is almost gone. Cool and add 1 t. baking soda to raisins. Cream  $\frac{1}{2}$  c. butter and  $1\frac{1}{2}$  c. brown sugar. Add 2 eggs, one at a time. Beat well. Add raisin mixture. Add gradually 2 c. flour,  $\frac{1}{4}$  t. salt, 1 t. vanilla and  $\frac{1}{2}$  c. nut meats. Drop by teaspoon on well-greased cookie sheet. Bake 375° 12 to 15 minutes. Frost with powdered sugar frosting.

Mrs. Elvin Huffman

JIFFY COOKIES

1 pkg. chocolate chips, 1 pkg. butterscotch chips and 1 large can chow mein noodles. Melt chip over low heat. Stir in noodles and drop on waxpaper by teaspoon.

Mrs. Edward Holland

LACE OATMEAL COOKIE  
(Old-Fashioned)

1 c. white sugar	2½ c. flour
1 c. brown sugar	½ c. water
1 c. butter & Lard	1 t. soda
1 egg	1 t. vanilla
2½ c. oatmeal	

Mrs. Cassius McKnight

SUGAR COOKIES  
(FOR COOKIE PRESS)

1 c. sugar	½ t. lemon
2/3 c. butter	1 t. soda
½ c. milk	1/8 t. salt
2 eggs, beaten	4 c. flour
1 t. vanilla	½ t. baking powder

Cream butter and sugar. Add salt and beaten eggs. Dissolve soda, add to milk and add to creamed mixture. Stir in flour, one cup at a time. Add vanilla and lemon. Use 4th cup of flour to make dough into rolls. Chill overnight. Keep dough cold. Put through press on greased cookie tins. Bake 8 to 10 minutes in 350° oven.

Mrs. Cassius McKnight

OATMEAL COOKIES

¾ c. shortening	1 t. vanilla
1 c. brown sugar	1 c. flour
½ c. white sugar	1 t. salt
1 egg	½ t. soda
¼ c. water	3 c. oatmeal

Cream shortening, add sugars, egg, water and vanilla. Beat well. Add dry ingredients that have been sifted together and mix well. Blend in oatmeal and drop by teaspoons on greased cookie sheet. Bake in moderate oven 350° 12 to 15 minutes. Nuts and raisins may be added to cookie dough.

Mrs. Boyd Beeman

SNOWBALLS OR PECAN BALLS

½ lb. butter	2 c. flour
4 T. sugar	1 t. vanilla
	½ lb. pecans, chopped

Cream butter and sugar. Add flour, then vanilla

continued on next page.

(SNOWBALLS OR PECAN BALLS con't.)

and nuts. Roll in balls size of hickory nuts. Bake in 325° oven until done (but not brown). While warm, roll in powdered sugar and again when cool. Makes about 52.

Mrs. Bruce Stanley  
Miss Edna Wemer

### SATURDAY MORNING COOKIES (freezes nicely)

1½ c. all-purpose flour	½ c. shortening
1 t. baking powder	1 c. brown sugar
1 t. soda	1 egg, beaten
1 t. nutmeg	½ c. cold coffee
1 t. cinnamon	¼ c. raisins, nuts if desired

Sift flour, measure, resift twice with baking powder, soda and spices. Cream shortening, add brown sugar gradually. Beat until light and fluffy. Stir in beaten egg and add sifted dry ingredients alternately with cold coffee. Beat well after each addition. Pour into buttered pan 7 x 11. Bake 375° for 20 minutes. Cool, cut in squares and ice with confectioners sugar icing using coffee for liquid.

Mrs. Beverly Sutton

### PECAN SQUARES

Cream and spread in 9 by 10 pan ½ cup butter and 1 cup flour. Bake to delicate brown (350°) 12 to 15 minutes. Mix ½ c. coconut, 1½ c. brown sugar, 1 c. pecans (chopped), 2 T. flour, ¼ t. baking powder, ½ t. salt, 2 eggs, and 1 t. vanilla. Then pour this over crust and put back in oven and bake 30 minutes at 350°. ICING: 1½ c. powdered sugar, 2 T. butter, 2 T. orange juice, 1 t. lemon juice. Sprinkle with 1/8 cup finely chopped nuts and cut in squares.

Mrs. Boyd Beeman

### SKILLET COOKIES

2 eggs	2 T. butter
1 c. finely cut dates	3 c. Rice Krispies
1 c. white sugar	½ c. nutmeats
	Powdered sugar

Continued on next page.

(SKILLET COOKIES con't.)

Melt butter in skillet, add dates, sugar and eggs. Cook over low heat, stirring constantly until mixture forms a ball (5 to 8 minutes.) Remove from heat; cool slightly. Stir in Krispies and nuts, mixing well. Sprinkle powdered sugar on waxed paper. Shape mixture into two rolls about 2 inches in diameter; roll in sugar and wrap in waxed paper. Chill. Cut in slices 1/4 inch thick.

Mrs. Clair Moore

SUGAR COOKIES

2 1/2 c. sifted flour  
1 1/2 t. baking powder  
3/4 t. salt  
1/4 t. nutmeg

3/4 c. Mazola or Wesson  
1 c. sugar Oil  
2 eggs, beaten  
1 t. vanilla

Sift first 4 ingredients together. Combine salad oil and sugar in bowl. Add eggs, one at a time, beating well after each. Add vanilla. Add sifted dry ingredients all at once; blend well. Shape dough into balls. Dip tops into granulated sugar. Press cookies with a glass or tines of fork. Bake at 375° for 10 to 12 minutes.

Mrs. Keith Geyer

PATCH COOKIE

DOUGH:

FILLING:

1 c. shortening  
2 c. packed brown sugar,  
creamed with shortening  
2 eggs, beaten in  
1 t. salt  
1 1/2 t. soda in 1/2 c. warm water  
3 c. sifted flour  
2 c. quick oatmeal

3/4 c. white sugar  
1 c. water  
4 T. flour  
1/2 # dates, cut fine  
Cook until thick,  
Add 1 c. chopped  
nuts and 1 t.  
vanilla. Drop dough

by teaspoon on greased cookie sheet. Make a small well in center with finger. Put a scant teaspoon of filling in this well and top it with a little patch of dough. Bake at 350°.

Mrs. Faye Sypherd

WALNUT CLUSTERS

Cream 1/2 c. butter and 1/2 c. sugar. Add 1 egg, 1 1/4 t. vanilla and 1 1/2 squares melted chocolate. Sift

continued on next page.

(WALNUT CLUSTERS continued)

$\frac{1}{2}$  c. flour,  $\frac{1}{4}$  t. baking powder and  $\frac{1}{4}$  t. salt. Add 2 c. chopped English walnuts. Bake 12 minutes at 350°.

Mrs. Edward Holland

### OLD-FASHIONED SUGAR COOKIES

Mix together 1 cup sugar,  $\frac{1}{2}$  cup shortening,  $\frac{1}{2}$  teaspoon lemon flavoring,  $\frac{1}{2}$  teaspoon vanilla and 2 eggs. Add 1 teaspoon soda dissolved in 4 tablespoons hot milk. Add  $\frac{1}{2}$  teaspoon cream of tartar and 2  $\frac{3}{4}$  cup flour or enough to roll. Roll out  $\frac{1}{4}$  inch thick. Cut with 3 inch or 4 inch cutter. Sprinkle with sugar. Bake 325° 15 to 20 minutes. Yield 2 $\frac{1}{2}$  dozen.

Mrs. Jim Vam Patten

### TRIPLE-DECK COOKIES

Layer one:

1 stick butter or margarine	2 c. fine graham cracker crumbs
$\frac{1}{4}$ c. cocoa	
$\frac{1}{4}$ c. sugar	1 c. coconut (flaked)
1 t. vanilla	

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

Cook until blended the first four ingredients. Add egg and cook a few more minutes more, stirring constantly. Add coconut, nuts and crumbs. Mix well and press firmly in buttered 9 x 9 pan. Cool.

Layer two:

1 stick butter or margarine	2 c. powdered sugar
2 t. instant vanilla pudding mix	3 T. milk

Cream butter, add milk and pudding mix which has been blended and beat. Add sugar gradually, beat until smooth and spread on layer No. 1. Let stand until firm in refrigerator.

Layer three:

1 6 oz. package choc. chips	1 generous T. butter
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Melt in double boiler and quickly spread over layer No. 2. Cut into small portions and store in refrigerator.

Mrs. Edward R. Holland

Mrs. Al Butenschoen

Mrs. Elvin Huffman

## SURPRISE DATE COOKIES

$\frac{1}{2}$  c. butter  
 $\frac{3}{4}$  c. brown sugar  
1 egg  
 $\frac{1}{2}$  c. sour cream  
1 # soft pitted dates  
Press 1 walnut half into a date. Dip in batter and drop on greased cookie sheet and bake. Frost with brown butter frosting.

$\frac{1}{2}$  t. vanilla  
 $\frac{1}{4}$  c. sifted flour  
 $\frac{1}{2}$  t. soda  
 $\frac{1}{4}$  t. baking powder  
48 walnuts (halves)

FROSTING:  $\frac{1}{4}$  c. butter, 2 c. sifted confectioners sugar, 2 T. cream or canned milk, 1 t. cooking oil and  $1\frac{1}{2}$  t. vanilla. Stir in one tablespoon hot water, beat until consistency to spread. If you don't have oil, add another teaspoon butter.

Mrs. Walter Wemer  
Minot, North Dakota

## D E S S E R T S

### APPLE CRUNCH

1 c. brown sugar  
 $\frac{1}{2}$  c. butter or oleo  
Slice apples thinly, enough to fill pie tin half full. Cover with  $\frac{1}{2}$  cup sugar and 1 teaspoon cinnamon. Put in oven while preparing the above mixture. Mix oatmeal mixture and crumble over top of apples. Cook until top is brown and apples are done.

Mrs. Bruce Stanley

### APPLE PUDDING

1 c. sugar  
1 c. flour  
Sift above ingredients in a dish. Add 1 beaten egg and blend with fork. Peel and slice 6 apples in buttered pan. Spread pastry mix over apples and sprinkle  $\frac{1}{4}$  cup water, 2 tablespoons sugar and cinnamon over top and dot with butter. Bake 350°. Serve with ice cream.

Mrs. James Wemer

### APRICOT NECTAR SALAD

1 package lemon jello dissolved in 2 c. boiling apricot nectar. Cool. Add 1 T. lemon juice, 2 sliced bananas and 1 c. drained, crushed pineapple.

Miss Edna Wemer

### BLACK RASPBERRY SHORTCAKE

1 c. flour  
 $\frac{1}{2}$  c. sugar  
2 T. butter  
Mix and place in baking dish. Bake at 400° for 30 minutes. FILLING: 2 c. berries,  $\frac{1}{2}$  c. water and 1 c. sugar. Bring sugar and water to a boil and drop in fruit.

Mrs. Marvin Wilhite

### CHERRY DESSERT

$\frac{1}{4}$  # graham crackers, crushed  
 $\frac{1}{4}$  # butter (or margarine) melted  
1 8-oz. pkg. cream cheese  
1 can instant pie cherries,  
(raspberry or apricot-pine-  
apple are also good.)

1 c. powdered sugar  
1 envelope Dream  
Whip, made accord-  
ing to directions  
on package

Crush crackers and stir in melted butter. Mix thoroughly and press in bottom of serving dish. Cream cheese and powdered sugar together and add Dream Whip; pour over crumb crust. Pour cherries over all. Place in refrigerator. Cut in squares and serve.

Mrs. Edward Holland

### CHERRY PUDDING

Sift together: 1 cup sugar, 1 cup flour, 1 tea-  
spoon soda and  $\frac{1}{2}$  teaspoon salt. Add to mixture:  
1 egg, 1 teaspoon vanilla or almond, 1 cup canned  
cherries (drained),  $\frac{1}{2}$  cup nutmeats. Bake in loaf  
pan at 350°.

SAUCE: 1 cup cherry juice, 1 cup boiling water, 1  
cup sugar, 2 tablespoons butter and 3 tablespoons  
flour or tapioca. Boil a few minutes and cool.  
Pour over pudding. Top with whipped cream.

Mrs. Gar Graham

### CHOCOLATE CHIP DELIGHT

3 egg whites  
 $\frac{2}{3}$  c. white crackers, crumbled  
1 bag chocolate chips melted  
Beat egg whites stiff. Add sugar a little at a  
time and continue beating until stiff but not dry.  
Fold in crackers, melted chocolate and nuts. Drop  
by teaspoon on buttered cookie sheet. Bake at

1 c. sifted powdered  
sugar  
 $\frac{1}{2}$  c. nutmeats

continued on next page.

(CHOCOLATE CHIP DELIGHT continued)

325° F. about 8 to 10 minutes. Watch so they do not over bake. Remove from sheet immediately. 50 cookies.

Mrs. Larry Arendt

### COCONUT CRUNCH TORTE

4 egg whites

1 t. vanilla

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

1 c. white sugar

Add first 3 ingredients and beat until frothy. Then add gradually sugar and beat until stiff. Fold in 1 cup graham cracker crumbs,  $\frac{1}{2}$  cup nutmeats and  $\frac{1}{2}$  cup coconut. Spread in 9-inch pie pan. Bake in 350° oven for 30 minutes. Cut in pie shaped wedge and serve with ice cream.

Mrs. Glenn McKay

### FROSTED SALAD

2 bananas

1 No. 1 can crushed  
pineapple (drained)

8 marshmallows

2 c. hot water

1 box lemon jello

Dissolve jello in water. Cut bananas and marshmallows into jello and pineapple. Chill until firm. TOPPING: Cook together until thick  $\frac{1}{2}$  cup sugar, 2 rounded tablespoons flour, 1 beaten egg, 1 tablespoon butter, juice from pineapple and enough water to make 1 cup. Cool and add  $\frac{1}{2}$  cup cream whipped. Spread over the chilled jello mixture.

Mrs. Sam McKay, Sr.

### HEAVENLY HASH

1 can pineapple tidbits

3 oz. or  $\frac{1}{2}$  package

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

miniature marshmallows

1 c. whipping cream

Combine pineapple which has been drained with marshmallows and whipped cream. Place in refrigerator for several hours. Just before serving fold in nutmeats.

Mrs. Larry Arendt

### ICEBOX DESSERT

$1\frac{1}{2}$  packages marshmallows (10 $\frac{1}{2}$  ounce size), 1 cup milk. Cook until all are dissolved in a double boiler, then when partly cool, add 1 cup of crushed pineapple and 1 pint of cream, whipped. Line oblong

continued on next page.

(ICEBOX DESSERT continued)

dish with crushed vanilla wafers or graham crackers. Top with the whipped cream mixture. Refrigerate until ready to serve.

Mrs. Keith Geyer

ICE CREAM MADE IN REFRIGERATOR

Beat 2 eggs until very light. Add  $1\frac{1}{4}$  cup sugar and  $1/8$  t. salt. Beat until thick. Then add 1 pint cream (whipped) or condensed milk chilled before beating, and beat 1 pint whole milk and stir in thoroughly. Put in tray. Freeze at coldest temperature about  $2\frac{1}{2}$  hours or when it starts getting firm all through. Beat again when set, add 2 t. vanilla and a little lemon juice if condensed milk is used to replace the cream called for. Fruit may be added. Return to refrigerator and turn down.

Mrs. Alex Henry

ICE CREAM DELIGHT

$\frac{1}{2}$ gallon soft ice cream	$\frac{1}{2}$ c. nuts
$\frac{2}{3}$ c. rice chex (crushed)	$\frac{2}{3}$ c. brown sugar
1 c. flake or shredded coconut	$1/3$ c. melted butter

Mix well everything but ice cream. Put  $2/3$  of mixture on bottom of flat pan. Then spread ice cream on top. Put remainder on top. Use 8 by 12 glass pan. Put in freezer until serving time. May be made several days ahead.

Mrs. Sam McKay, Sr.  
Mrs. Ben Douglas

LEMON PUDDING

2 eggs	1 grated lemon rind
1 c. sugar	$\frac{1}{2}$ t. salt
Juice of 1 lemon	2 T. flour
	1 c. milk

Beat egg yolks well. Add sugar, salt, flour, lemon juice, rind and milk. Beat egg whites and add last, folding in gently. Place pan in water while baking. (Moderate oven.)

Mrs. H. E. (Pete) McKain

PIE MIX DESSERT

Cream 1 c. sugar,  $\frac{1}{4}$  lb. butter. Stir in  $3/4$  c. flour and 1 c. quick cooking oatmeal. Mix until crumbly. Spread half in small cake pan. Spread 1 can prepared

continued on next page.

(PIE MIX DESSERT con't.)

pie mix on this and top with remaining crumbs.  
Bake 30 to 40 minutes in 350° oven.

Mrs. Wilmer Walsh

ICE CREAM FOR 4 QUART FREEZER

(For people who don't have real cream)

- |                      |                      |
|----------------------|----------------------|
| 4 eggs               | 1 pkg. Dream Whip,   |
| 1 c. sugar           | made according to    |
| 5 t. vanilla         | directions on pkg.   |
| 1 pkg. ice cream mix | 1 c. evaporated milk |
| 6 c. whole milk      | 1 t. salt            |

Combine eggs, sugar and salt. Beat until well blended. Add ice cream mix and evaporated milk, stirring constantly. Add flavoring and cream and rest of milk. Freeze according to directions on freezer.

Mrs. Edward R. Holland

PEACH TORTE

- |             |                          |
|-------------|--------------------------|
| 1½ c. flour | ½ c. butter or margarine |
| ¼ t. salt   | 2 T. sour cream          |

Bake this part 20 minutes.

- |                                |             |
|--------------------------------|-------------|
| 1 quart freshly sliced peaches | 1 c. sugar  |
| 3 egg yolks                    | ¼ t. salt   |
| ½ c. sour cream                | ¼ c. flour. |

Mix and pour over the first part and return to the oven and bake 40 minutes. Bake until done. You can serve with ice cream or whipped cream. If cream is not used, you can beat egg whites and put on the top and return to oven until brown.

Mrs. Fred Herrmann

PINEAPPLE DELIGHT

Juice of 1 can pineapple chunks. Thicken with 2 T. flour, yolks of 2 eggs, 1 cup sugar. Cook until thick. Add chopped pineapple, 2 bananas (sliced), 1 c. tiny marshmallows and cool. When cool, stir in ½ pint cream (whipped). Add nutmeats if desired.

Mrs. H. E. McKain

RED RASPBERRY DESSERT

32 graham crackers, crushed. 4 T. butter, melted; add 4 T. sugar and cracker crumbs. Mix well. Put half the cracker mixture in large cake pan.

continued on next page.

(RED RASPBERRY DESSERT con't.)

Dissolve 2 packages raspberry jello in 2 cups boiling water. Add 2 boxes frozen raspberries. When chilled until thick, spread over crumbs. Top with the following: 30 marshmallows and 3/4 cup milk. Melt together in double boiler. Fold 1 1/2 cup cream, whipped, into mixture. Top with remaining crumbs. Chill.

Mrs. Lester McKay

PINEAPPLE DESSERT

Mix 33 graham crackers, 1/4 c. melted butter and 1/4 c. sugar. Press in bottom of pan. Save 1 c. of crumbs for top. Cook until thick 8 egg yolks beaten, 1 c. sugar and 2 c. crushed pineapple. Remove from heat and add 1 package lemon jello. Let cool until warm. Beat 8 egg whites stiff and add 1 c. sugar. Beat very stiff. Fold into pineapple mixture. Pour over the crumbs and top with crumbs. Refrigerate over night. Serves 12.

Mrs. James Wemer

Mrs. Sam R. McKay

PINK ANGEL CLOUD

Prepare an angel food cake mix using strawberry pop for liquid. Add 2 extra egg whites and bake as directed on box. While cake is cooling, dissolve 1 package strawberry jello in 1 cup boiling water. When cool, add 1 1/2 cups of frozen strawberries. As this mixture starts to thicken, fold in 1 cup of cream, whipped. Now cut cake in 3 equal layers, put the bottom layer back in the pan and fill with half of the strawberry mixture. Add the next layer of cake and remainder of the strawberry mixture. Top with third layer of cake. Put in refrigerator until jello is well set. Turn out of pan and frost with 7 minute frosting tinted pink.

Mrs. Sam R. McKay

CHILLED STRAWBERRY CREAM

2 c. vanilla wafer crumbs	2 eggs
1/2 c. soft butter	1 pint strawberries,
1 c. powdered sugar	sliced or 2 boxes
1 t. vanilla	frozen berries,
1/8 t. salt	drained
	1 c. whipping cream

continued on next page

(CHILLED STRAWBERRY CREAM con't.)

Line a 11x7x11 2-inch baking dish with half the crumbs. Cream butter, add sugar gradually, vanilla and salt and beat until fluffy. Add eggs, one at a time, beating well after each. Spread over crumbs. Arrange berries over creamed mixture. Whip cream and spread over berries. Top with remaining crumbs and chill.

Mrs. Lester McKay

RED RASPBERRY DESSERT

4 c. red raspberries	Put berries in buttered
$\frac{3}{4}$ c. sugar	pan (8x8); sprinkle
1 T. flour	with sugar, flour and
$\frac{1}{2}$ t. cinnamon	salt and cinnamon.
Pinch of salt	

Top with following mixture:

$\frac{3}{4}$ c. quick oatmeal	$\frac{3}{4}$ c. brown sugar
$\frac{1}{4}$ c. flour	$\frac{1}{2}$ t. soda
$\frac{1}{4}$ t. baking powder	$\frac{1}{3}$ c. melted butter

Mix until crumbly, put over berries and bake 30 minutes in a moderate oven (350°). Serve warm with cream, or cold, either with or without whipped cream as desired.

Mrs. George Middleton

QUICK MIX DESSERT

In a greased 9x9 inch cake pan, spread one can of prepared pie filling (any flavor). Over this sprinkle the contents of a loaf size cake mix (white or yellow) Melt one stick of butter or margarine and drizzle over top. Bake in a 350° oven 30 minutes or until brown. Serve with cream (whipped) or ice cream.

Mrs. Fred Herrmann

M E A T D I S H E S

BEEF PORCUPINE BALLS

1 $\frac{1}{2}$ lbs. ground beef	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. uncooked rice	salt and pepper
2 beaten eggs	1 can tomato soup
1 ground onion	

Combine all ingredients, except tomato soup and roll into balls. Place in a greased casserole and cover with tomato soup. Bake 1 hour at 350°.

Mrs. Hoyt Stanley

### CHOW MEIN

- |                                    |                   |
|------------------------------------|-------------------|
| 1 or 1½ lbs. chicken, veal, pork   | 2 T. cornstarch   |
| or (½ lb. pork & ½ lb. beef diced) | ½ c. onion diced  |
| 2 c. diced celery                  | 2 c. bean sprouts |
| 1 t. salt                          | 2 T. soy sauce    |
| 2 c. chow mein noodles             | ½ c. fry fat      |
| 2 c. water or meat stock           |                   |

May use button mushrooms, watercress or water chestnuts. Fry meat in fat until brown. Add water and simmer until cooked. Add celery and onion and simmer 10 minutes. Moisten cornstarch in a little water and add bean sprouts and soy sauce, chestnuts, mushrooms, etc. Let simmer. Serve with boiled rice and Chinese noodles. Top with more soy sauce.

Mrs. John Allison

### BAKED CHICKEN SUPREME

1 chicken, cooked. Remove from bone and cut up meat.  
Dressing:

- |                        |                       |
|------------------------|-----------------------|
| 6 c. soft bread crumbs | 1 stalk celery, diced |
| ✓ 3 c. butter          | 2 eggs, beaten        |
| 1 medium onion         | ½ t. baking powder    |
| salt and pepper        | 1½-2 c. milk          |

Cook onion in fat until soft, add remaining ingredients. Mix with chicken. Put in buttered casserole. Top with crushed potato chips. Bake 1 hour. (350°)

Mrs. Everett Cox

### CHICKEN CRUNCH

(Serves 8)

- |  |  |
|--|--|
| 1 c. chicken broth or milk                 | 1 c. diced celery  |
| 2 (10½ oz.) cans cream of mushroom soup    | 1 c. (2 oz.) can water chestnuts, thinly sliced (optional) |
| 3 c. diced cooked chicken                  | 1 3 oz can Chow Mein noodles                               |
| ¼ c. minced onion (or Lipton's Onion soup) |  |
| 1/3 c. toasted almonds (optional)          |  |

Blend broth and soup in 2-quart casserole. Mix in remaining ingredients except almonds. Bake in slow oven (325°) 40 minutes. Just before serving, sprinkle with almonds. Variation: Omit chestnuts and use 1/3 c. celery, chopped.

Mrs. John Allison

### CORNED BEEF CASSEROLE

1-8 oz. pkg. macaroni boiled, 1 can Cream of Chicken  
drained and rinsed soup  
 $\frac{1}{2}$  can corned beef, broken into small pieces.  $\frac{1}{2}$  cup Velveeta cheese,  
diced  
salt and pepper.

Top with buttered cracker crumbs and bake at 350°  
until bubbly in center and lightly brown on top.

Mrs. Glenn McKain, Jr.

### HAMBURGER CASSEROLE

1 pound hamburger browned in skillet. Put in a  
casserole. Over it place 1 package frozen peas (or  
fresh), 2 c. chopped celery, 1 c. chopped onion,  
 $1\frac{1}{2}$  t. salt,  $\frac{1}{2}$  t. pepper,  $\frac{1}{2}$  t. "accent." 2 T. milk,  
1 can mushrooms or mushroom soup. Cover with potato  
chips. Bake 375° for 45 minutes.

Mrs. Ed Ehret

### MADE-RITE HAMBURGER

6 lb. hamburger 4 beaten eggs  
 $1\frac{1}{2}$  pt. milk 1 c. chopped onions  
 $1\frac{1}{2}$  pt. tomato juice  $1\frac{1}{3}$  c. salt  
Mix all together and cook 2 hours in 300° oven.  
Use slotted spoon to fill buns. Makes 54. Do not  
brown hamburger first.

Mrs. Cassius McKnight

### HAMBURGER QUICKIE CASSEROLE

Place  $\frac{3}{4}$  lb. ground beef in center of electric  
skillet in a mount. Around the meat slice usual  
portion of potatoes with skins on, carrots and  
onions (if wanted). Put 2 T. water in skillet,  
cover and turn to low temperature. Cook for 1 hour.  
Salt to taste just before served. Works best to  
serve in skillet.

Mrs. Larry Arendt

### SAUERBRAUTEN HAMBURGER

(An Amana Recipe)

1 lb. hamburger Mix together and brown  
1 t. salt on both sides in  
pepper to taste skillet. Add sauce and  
1 t. herbs (marjoram) let cook for about 15  
 $\frac{1}{2}$  c. chopped onion minutes.

SAUCE:

continued on next page.

(SAUERBRAUTEN HAMBURGER con't.)

1/3 c. brown sugar	8 whole cloves
1/4 c. wine vinegar or Amana wine	1 c. boiling water
6 peppercorns (add whole)	8 gingersnaps

Mrs. Ed Holland

HAM BALLS

1 1/2 lb. ground ham	2 eggs
1 lb. ground beef	Not over 1/2 c. milk
1 c. crackers crumbs	

SYRUP:

1 c. brown sugar	1/2 c. water
1/2 c. vinegar	1 t. salad mustard

Make ham balls and mix syrup and pour over them. Place in 350° oven and bake for about 2 hours. Turn ham balls at the end of 1 hour.

Mrs. Larry Arendt

HAM LOAF

1 lb. smoked ham (ground)	1 t. salt
1 1/2 lbs. fresh shoulder ground (pork)	1/2 t. dry mustard
1 c. bread crumbs	1 T. onion grated
1 c. milk	1 t. paprika
	2 eggs

Make into loaf and make a well in center and fill with the following: SAUCE: 1 c. brown sugar, 1/2 c. diluted vinegar, 1/2 t. dry mustard. Place on low heat and simmer while making the loaf. Bake 1 hour at 350°.

Mrs. H. E. McKain

CHICKEN AND RICE

1 chicken (fryer,	1 1/2 c. water
1 pkg. Lipton's onion soup	2/3 c. uncooked rice
1 can Cream of Chicken soup	

Mix all together and put in baking dish. Cut up chicken and place on top. Bake 1 1/2 hours at 350°. Do not season chicken.

Mrs. H. E. McKain

HAM AND MACARONI CASSEROLE

6 oz. macaroni (2 cups)	1 c. cheddar cheese
1 can ham (spam)	1/4 c. chopped onion

Mix together above ingredients. Add 1 can Cream of Chicken soup, 1 c. milk and 1 t. salt. Mix and pour over first mixture. Top with 2 c. bread crumbs or potato chips and 2 T. butter. Bake half hour. (350°)

Mrs. Glenn McKain, Sr.

### MEAT LOAF

2/3 c. bread crumbs  
1 c. milk  
1 1/2 lbs. ground beef  
2 eggs, beaten  
Mix ingredients in the order given and shape into loaf in baking dish. Bake about 45 minutes at 350°.

1/4 c. chopped onion  
1 t. salt  
1/2 t. sage  
Dash of pepper

Mrs. Lester McKay

### MEAT 'N BISCUIT SQUARES

A hearty main dish or TV supper

1 lb. ground lean pork, veal  
or beef  
1/2 c. chopped onion  
1 c. grated American cheese  
1 egg

1/4 t. Tabasco Sauce  
1 1/2 t. salt  
2 T. chopped parsley  
1 egg yolk, beaten

Heat oven to 400°. Cook meat and onion slowly but do not brown. Stir while cooking to break up meat. Take from heat. Cool. Then mix with egg, cheese, Tabasco sauce, salt and parsley.

### RICH BISCUIT DOUGH;

2 c. sifted flour  
3 t. baking powder  
1 t. salt

1/2 c. shortening  
1/2 t. milk  
1 egg

Sift flour, baking powder and salt into bowl. Cut in shortening. Stir in egg and milk. Round up on lightly floured board. Knead lightly about 15 times. Divide biscuit dough in half. Roll or pat each half into a 9-inch square. Put one in square 9x9x1 1/4 inch pan. Spread with meat mixture, cover with other biscuit square. Brush with beaten egg yolk. Bake about 30 minutes. Serve hot. Cut in squares with tomato or mushroom sauce or as hot sandwiches in hand for TV.

Mrs. Marion Krumm

### SALMON SALAD

1 small can flaked salmon,  
drained  
1/2 c. chopped celery  
1/4 c. chopped green pepper  
1/4 c. chopped onion  
1/2 c. mayonnaise

2 T. chopped sweet  
pickle  
2 chopped hard-cooked  
eggs  
1/4 t. salt  
1 large tomato, seeded  
cut in wedges.

continued on next page.

(SALMON SALAD continued)

Toss all together lightly and serve on lettuce leaves or leave out the tomato wedges and serve on a slice of tomato on a lettuce leaf.

Mrs. Lester McKay

#### RICE-CHICKEN DISH

1 c. raw rice	1 can mushroom soup
1 chicken fryer (cut up)	salt and pepper
1 pkg. onion soup	2 c. water
	Paprika

Put rice in buttered pan, place chicken pieces on top. Sprinkle onion soup over chicken. Add undiluted mushroom soup, water and paprika, salt and pepper to taste. Cook at 350° the first hour covered, then half an hour uncovered.

Mrs. H. E. McKain

#### STEAK MARINADE

$\frac{1}{2}$ c. salad oil	1/8 t. black pepper
2 T. lemon juice	$\frac{1}{2}$ t. seasoned salt
1/8 t. garlic powder	1 t. Worcestershire
1 t. onion salt	sauce

Combine all and shake together to mix. Coat entire surface of steaks on both sides with marinade, then place steak in remaining marinade in shallow pan and let stand several hours at room temperature. Turn once during marinating period. Coat steaks (do not salt them) over hot coals on outdoor grill for 5 to 15 minutes on each side, or until meat has reached desired degree of doneness. This is enough for six small steaks.

Mrs. Lester McKay

#### TUNA CASSEROLE

4 c. cooked macaroni	1 c. mushroom soup
1 small can tuna	$\frac{1}{2}$ c. milk

Combine above ingredients and add  $\frac{1}{2}$  t. salt, 1 small onion, pimento,  $\frac{1}{2}$  c. grated cheese and peppers.

Mrs. Harry Nelson

#### TUNA-CORN CASSEROLE

3 T. butter or margarine	1 c. milk
3 T. flour	1 1/3 c. cream corn
pinch of salt, dash of pepper	1 c. tuna fish

continued on next page.

(TUNA-CORN CASSEROLE continued)

Blend melted butter and flour on stove, then add milk and salt. Grease casserole dish. Crunch 2 1/3 c. of potato chips or crackers and put in greased casserole dish. Sprinkle a few broken potato chips or crackers on the top and add a little butter and pepper. Bake at 400 to 450 degrees in oven for 10 to 15 minutes.

Rita Faye Mouchka

TUNA FISH BAKE

1 flat can tuna  
5 hard boiled eggs  
2 T. butter

4 T. flour  
2 c. milk  
Salt and pepper  
Potato chips

Drain oil from fish, add butter and melt. Combine with flour and milk. Cook until thick. Add flaked tuna and diced eggs. Put in buttered casserole. Top with crushed potato chips. Bake until brown. (350°)

Mrs. Everett Cox

P I E S

APPLELESS APPLE PIE

2 c. water  
1 1/2 c. sugar  
2 t. cream of tartar

20 squares soda crackers  
1/2 t. cinnamon  
1 unbaked pie shell

Combine sugar, water and cream of tartar and bring to a boil. Drop in broken up crackers and boil 2 minutes, add cinnamon. Pour into pie shell and dot with butter. Bake at 425° for 25 minutes.

Mrs. Charles White

CHOCOLATE PIE

2 T. cocoa  
5 T. (heaping) flour  
1 large c. sugar

Mix and moisten with  
1 c. milk

Stir into 2 cups hot milk and cook until thick. Add yolks of 3 eggs, beaten and 1 t. vanilla. Use whites for meringue. Makes 1 large pie or 2 small ones.

Mrs. Glenn McKain, Sr.

GRAHAM CRACKER CRUST

16 or 1 1/2 c. graham crackers  
1/4 c. butter  
1/4 c. powdered sugar

Work well with fingers  
and pour into bottom  
of pan.

Mrs. Bessie Slaven

## CHOCOLATE PIE

6 plain Hershey bars                    16 large marshmallows  
 $\frac{1}{2}$  c. milk                                    1 c. whipping cream  
Melt hershey bars and marshmallows in milk in a double boiler. Stir until blended. Cool. Add the whipped cream, pour into a graham cracker pie shell. Top with whipped cream and chocolate curls. Chill.  
Mrs. Everett Cox

## ELEGANT CHERRY PIE

Meringue Crust: 3 egg whites, 1 c. sugar and  $\frac{3}{4}$  t. lemon juice. Beat egg whites until they hold soft peaks. Gradually add sugar, beating until stiff and glossy. Add lemon juice a few drops at a time during the beating. Spread in greased 9-inch pie pan and shape high on the sides. Bake in very slow oven (275) for 45 minutes to 1 hour. Cool thoroughly.

### FILLING:

1 c. defrosted, frozen, sweetened cherries, undrained	$\frac{1}{2}$ t. almond extract
1 t. lemon juice	$\frac{1}{2}$ t. vanilla
1 envelope unflavored gelatine	1 c. whipping cream, whipped
$\frac{1}{4}$ c. cold water	$\frac{1}{2}$ c. shredded coconut
$\frac{1}{4}$ c. powdered sugar	
$\frac{1}{4}$ c. chopped pecans	

Reserve a few choice cherries for garnishing. Simmer remaining cherries for 5 minutes. Drain and cool. Combine cherry liquid (plus enough water to make 1 cup) and lemon juice. Bring to a rapid boil. Soften gelatine in cold water. Add to hot juice, stirring until dissolved. Chill mixture until it begins to congeal. Beat until fluffy. Add powdered sugar and flavorings to whipped cream. Fold into fluffy gelatine mixture. Fold in cherries, coconut and pecans. Pour into cooled meringue shell. Decorate with reserved cherries, and pecan halves, if desired. Chill 2 to 3 hours. Makes 8 servings.

Mrs. Sam R. McKay

## FRENCH SILK PIE

Melt and cool 2 squares chocolate. Cream  $\frac{1}{2}$  c. butter and  $\frac{3}{4}$  c. sugar. Beat into chocolate. Add to this 2 whole eggs, one at a time. Beat 5 minutes after each with an electric mixer. This is important to make the mixture fluffy. Stir in 1 t. vanilla. Pour into a

continued next page.

(FRENCH SILK PIE continued)

baked and cooled pie shell. Chill at least 3 hours. May garnish with whipped cream or nuts.

Mrs. Lester McKay

CHOCOLATE PIE

Melt 2 squares chocolate and let cool. Cream 1/2 c. (1/4 lb.) margarine and 3/4 c. sugar real well. Add cooled chocolate and again mix thoroughly. Add 2 eggs, one at a time and beat 5 minutes after each one. Add 1 t. vanilla. Pour in baked 8-inch pie shell. Nuts may be added over top.

Mrs. Glenn McKay

FROSTY FRUIT PIE

FILLING: Bring to a boil 1 1/4 c. crushed pineapple or applesauce. Stir until dissolved 1 package lemon jello. Mix in 3/4 c. sugar. Cool until almost stiff. Whip until stiff 1 c. chilled undiluted Carnation milk with 1 T. lemon juice. Pour on top of the jello mixture. Beat in slowly with a low speed. Pour into baked pie shell or graham cracker crust. Chill.

Mrs. Oscar Slaven

FRUIT COCKTAIL PIE

1 lb. can (2 c) fruit cocktail 1/2 c. water  
1 pkg. lemon Jello 1 pt. vanilla ice cream

Drain cocktail reserving syrup. Add water to syrup to make 1 cup. Heat to boiling. Add jello and stir until dissolved. Cut in ice cream in 6 pieces and add to hot mixture. Mound slightly when spooned. Line pie tin with 15 or 20 vanilla wafers. Crush a few to fill in. Pour in mixture and chill for a few hours or over night. Stand cookies around the edge of pie pan.

Mrs. Vaughn Graham

PEACH PIE

4 c. corn flakes or 1 c. packaged corn flake crumbs 1/2 c. sugar  
1/3 c. soft butter or margarine 1 1/2 c. slightly mashed fresh peaches  
2 T. sugar 1/4 t. salt  
1 T. unflavored gelatin 1 T. lemon juice  
1/2 c. cold water 1/4 t. almond flavoring  
3 eggs, separated

If using corn flakes, crush into fine crumbs, butter

continued next page

(PEACH PIE continued)

and sugar; mix well. Press evenly and firmly around sides and bottom of 9-inch pie pan. Chill. Soften gelatin in water. Beat egg yolks slightly; stir in  $\frac{1}{4}$  c. sugar, peaches, salt and lemon juice. Cook over boiling water until mixture coats a metal spoon. Remove from heat; stir in softened gelatin. Cool until mixture begins to set. Fold in flavoring. Beat egg whites with remaining  $\frac{1}{4}$  c. sugar until stiff but not dry. Fold into peach mixture. Pour into chilled crust. Chill until firm. Serve garnished with additional peaches if desired. Yield: 1 9-inch pie.

Mrs. George Middleton

#### PECAN PIE

2/3 c. sugar	$\frac{1}{4}$ c. butter, melted
4 whole eggs, beaten	1 c. dark syrup
	1 c. Pecan

Mix all together but Pecans and pour in unbaked pie shell. Bake at 450° for about 10 minutes. Add pecans to top of pie. Turn oven to 325° and bake until firm.

Mrs. Cleo H. Kapple

#### PIE TOPPING

$\frac{1}{2}$  c. sugar,  $\frac{1}{2}$  c. water and  $\frac{1}{8}$  t. cream of tartar. Cook until thread spins. Pour over 2 egg whites and beat until holds shape. Spread over baked pie.

Mrs. Glenn McKay

#### PARTY PUMPKIN PIE

1 c. pumpkin	32 marshmallows
$\frac{1}{2}$ t. ginger	$\frac{1}{2}$ t. cinnamon
$\frac{1}{4}$ t. salt	1 c. cream, whipped

Heat first 5 ingredients in top of double boiler until marshmallows are dissolved. When cool, add whipped cream and pour into baked shell. Garnish with whipped cream if desired.

Mrs. Sam R. McKay

#### SODA CRACKER PIE

4 beaten egg whites	16 soda crackers, crushed
$\frac{1}{2}$ t. cream of tartar	$\frac{1}{2}$ c. nutmeats
1 c. sugar, beat until stiff	1 t. vanilla

Put in buttered pie pan and bake 30 to 35 minutes at 350°. Serve with whipped cream or ice cream.

Mrs. Larry Arendt

### SOUR CREAM WALNUT PIE

1/3 c. butter	1/4 c. light Karo
1/2 c. brown sugar	1 t. vanilla
3/4 c. granulated sugar	2/3 c. walnuts
4 eggs, beaten	1 unbaked pastry shell
1/2 c. commercial sour cream	

Mix together butter, sugars, beaten eggs, sour cream and syrup. Heat gently until well blended, about 5 minutes. Remove from heat and add vanilla and nuts. Pour into unbaked shell. Bake at 350° for 55 minutes. Makes a 9-inch pie.

Mrs. Keith Geyer

### PECAN PIE

2 eggs, beaten	1 t. vanilla
1 c. dark syrup	1 c. sugar
1/4 t. salt	2 T. melted butter
	1 c. pecans

Mix together, adding pecans last. Pour into pastry shell and bake in hot oven (400°) 15 minutes, then reduce heat to moderate (350°) and bake 30 to 35 minutes longer.

Mrs. Edward Holland

### STRAWBERRY ANGEL PIE FILLING

2 c. strawberries	1/2 c. boiling water
1/2 c. sugar	1 c. cream, whipped
1 T. plain gelatin	or evaporated milk,
4 T. cold water	whipped
	1 T. lemon juice

Soften gelatin in cold water. Dissolve in boiling water. Mash strawberries, add the softened gelatin. Let chill until almost set but not stiff. Then add whipped cream or milk. Fold in berries and add lemon juice. Chill until firm. Save out 6 berries for top of pie.

Mrs. George McKay

### GOLDEN TREASURE TARTS

2 1/4 c. sifted flour	3/4 c. golden Fluffo
1 t. salt	5 to 6 T. water

Heat oven to 425° (hot). Mix flour, salt. Cut in Fluffo. Sprinkle with water. Mix well with fork. Round up dough. Roll thin (about 1/8 inch thick.) Cut in 5 inch squares or circles. Prick with fork. Place over inverted custard cups or salad molds on baking sheet. Bake 12 to 15 minutes. Cool before removing from cups. Serve with ice cream, pudding, fruit, creamed tuna, ham, chicken, turkey, shrimp or

continued next page.

(GOLDEN TREASURE TARTS con't)

chicken salad. These squares can be put inside the cups to bake and filled with fruit, sweetened, turning the points over the fruit. Then can be frozen after cut with wax paper between squares, stacked and wrapped. When you want them, place over cups and bake.

Mrs. Marion Krumm

SALAD AND SALAD DRESSINGS

SALAD AND TOPPING

- 1 pkg. Lemon Jello
- 1 large can crushed pineapple, drained
- 12 marshmallows
- 3 bananas

Dissolve jello in boiling water. Cool and add the drained pineapple, marshmallows and bananas. Allow to set firm. Cook together until thick: 1 c. pineapple juice (add water to make one cup), 1 beaten egg, 1 T. flour and  $\frac{1}{4}$  c. sugar. Cool and add whipped cream (1 cup). Spread over set jello mixture and sprinkle with a tiny bit of grated cheese.

Mrs. Hoyt Stanley

SALAD

- 2 pkg. lemon jello
- $1\frac{1}{2}$  c. hot water
- 2 bottles 7-Up
- 2 oranges, grate rind of one
- 2 small cans crushed pineapple
- 2 c. applesauce
- $\frac{1}{2}$  c. nuts

Mrs. Louie Arendt

APPLE-BEET SALAD

- 1 pkg. slightly sweetened lemon jello
- $1\frac{1}{4}$  c. hot water
- 1 c. diced beets
- 1 c. peeled, chopped apples
- 3 T. ground horseradish
- $\frac{1}{4}$  t. celery seed
- 1 t. minced onion
- $\frac{1}{2}$  t. salt
- 1 T. vinegar

Chill jello until partly set. Combine other ingredients and fold into jello. Chill until firm.

Mrs. H. E. McKain

LEMON JELLO - BING CHERRY SALAD

Dissolve 1 pkg. lemon jello in 1 c. boiling water, add 1 c. cherry juice. Stir in  $\frac{1}{2}$  t. almond flavoring and 2 T. lemon juice; and  $\frac{1}{2}$  t. salt. When slightly thickened add  $\frac{1}{2}$  c. diced apple, 1 c. drained, seeded cherries,  $\frac{1}{2}$  c. celery and nutmeats.

Mrs. Cliff Steele

### APPLE CHEESE SALAD

- |  |   |
|--|---|
| 1 c. hot water                           | 1-8 oz. pkg. Phila-<br>delphia Cream Cheese |
| 2/3 c. or 6 oz. pkg.<br>cinnamon candies | 1/2 c. Miracle Whip                         |
| 1 pkg. apple or lemon jello              | 1/2 c. celery                               |
| 1/2 c. nuts, chopped                     | 1 1/2 c. sweetened apple-<br>sauce          |

Pour hot water over red hots. Stir until dissolved. Add applesauce. Pour half mixture into 8 inch square pan and let set until firm. Blend cheese, salad dressing, celery and nuts. Spread in a layer over firm apple mixture. Pour remaining apple jello mixture over and chill until firm. Makes 3 layers.

Mrs. Tom Burriss

### APPLE-DATE SALAD

- |                               |                                      |
|-------------------------------|--------------------------------------|
| 1 pkg. raspberry jello        | 1/2 c. crushed pineapple,<br>drained |
| 1 c. boiling water            | 1/2 c. fine cut pitted<br>dates      |
| 1 c. cold water               | 1/4 c. chopped nuts                  |
| 1 c. diced unpared red apples | 1/2 c. whipping cream<br>(whipped)   |
| 1/2 c. diced celery           |                                      |
| 2 T. mayonnaise               |                                      |

Dissolve jello in boiling water. Add cold water. Chill until slightly thickened. Combine apples, celery, pineapple, dates, nuts and mayonnaise. Fold this mixture into whipped cream and mold.

Mrs. Archie Mouchka

### APRICOT NECTAR SALAD

- |                           |  |
|---------------------------|--|
| 12 oz. can apricot nectar | 13 oz. can crushed<br>pineapple, undrained |
| 1 pkg. lemon jello        | 2 bananas                                  |
| 1 T. lemon juice          |  |

Heat to boiling the apricot nectar. Add the lemon jello and stir until dissolved. Add lemon juice and cool mixture until it is partially set before adding pineapple and the bananas cut in small pieces.

Miss Edna Wemer

### CHICKEN SALAD

- |   |                    |
|---|--------------------|
| 1 c. celery (chipped)                         | 1 c. mayonnaise    |
| 1 c. carrots, shred small,<br>omit if desired | onion if preferred |
| 1 c. chicken or tuna                          |                    |

Mix all together and before you serve, mix with a 4 oz. can of shoestring potatoes. Serve on lettuce leaf with ritz crackers.

Mrs. Frank Gieser  
Minot, North Dakota

### APRICOT SALAD

Mix 2 packages orange jello and 2 c. boiling water. Add 1 large can apricots (drained and mashed), 1 large can pineapple (diced and drained) and 10 marshmallows (cut fine). Let set while preparing topping of this: 1 c. pineapple and apricots juices mixed,  $\frac{1}{2}$  c. sugar, 2 heaping T. flour, 1 egg and 2 T. butter. Cook until thick. Cool and add 1 c. cream whipped. Spread over set gelatin mixture. Makes a large salad.

Mrs. Keith Geyer  
Mrs. Fred Van Genderen  
Mrs. George McKay

### CINNAMON APPLE SALAD

1 pkg. cherry jello  
1 c. hot water  
 $\frac{1}{4}$  c. red cinnamon candies  
1 c. boiling water

1 c. chopped apples  
1 c. chopped celery  
 $\frac{1}{2}$  c. chopped walnuts

Dissolve jello in hot water. Add cinnamon candies to  $\frac{1}{2}$  c. boiling water, stir until dissolved. Add enough water to make 1 c. liquid. Add to jello. Cool until syrupy and add remaining ingredients.

Mrs. Edward Holland

### BLUEBERRY SALAD

1 pkg. black raspberry jello dissolved in 1 c. hot water. Add 1 can blueberries and pour in mold or oblong pyrex dish and let set. Dissolve 1 pkg. lemon jello in 1 c. hot water. Let set to whipping stage. Whip with 1 pkg. whipping cream and 1 large pkg. Philadelphia Cream Cheese. Pour over the first layer and let set. Dissolve 1 pkg. black raspberry jello in  $1\frac{1}{4}$  c. hot water. Pour over top. When firmly set, cut in squares.

Mrs. H. E. McKain

### COTTAGE CHEESE SALAD

1 box lemon jello dissolved in 1 c. boiling water. Stir in 10 large marshmallows and cook over low heat until they are melted. Cool. Add 1 small can crushed pineapple, 1 box cottage cheese and 1 c. cream, whipped.

Mrs. Lee McKay

### CRANBERRY SALAD

1 qt. cranberries dropped in 3 c. boiling water. Run through seive while hot. Add 2 c. sugar before it cools. 3 boxes raspberry jello. 1 c. water to dissolve jello, 1 c. white grapes and 1 c. crushed pineapple.

Mrs. Byrd McKain

### CLEAR COLE-SLAW DRESSING

Boil together  $1\frac{1}{2}$  c. sugar and 2 c. white vinegar for 15 to 20 minutes. Add 1 t. celery seed and 1 t. mustard. Cool before using. Chop cabbage plus green peppers if you like. Soak in salt water an hour or two. Drain and squeeze out all liquid getting cabbage as dry as possible, add dressing and chill.

Mrs. Lyle Johnston

### CRANBERRY SALAD

1 lb. can whole cranberry sauce      1 T. lemon juice  
1 3 oz. pkg. red, yellow or orange gelatin       $\frac{1}{2}$  c. mayonnaise  
1 c. boiling water      1 apple or orange peeled and diced  
 $\frac{1}{4}$  t. salt       $\frac{1}{4}$  c. chopped walnuts

Heat cranberry sauce, strain and set berries aside. Dissolve gelatin in hot juice and water. Add salt and lemon juice. Chill until thickened enough to mound slightly when dropped from a spoon. Beat in mayonnaise with beater until light and fluffy. Fold in cranberries, fruit and nuts. Mold and chill 4 hours or longer. Garnish with mayonnaise.

Mrs. Lyle Johnston

### FALL BUFFET SALAD

1 pkg. raspberry jello       $\frac{1}{2}$  c. chopped dates  
1 c. diced apples       $\frac{1}{2}$  c. nuts  
1 c. celery       $\frac{1}{2}$  T. mayonnaise  
1 c. pineapple tidbits       $\frac{1}{2}$  c. cream whipped

Dissolve jello as always. Cool until it starts to congeal. Add other ingredients.      Mrs. Glenn McKain,

Sr.

### FROSTED SALAD

2 pkg. lemon jello      1 c. crushed pineapple  
2 c. boiling water      1 c. small marshmallows  
2 c. gingerale      2 large bananas, sliced

Dissolve jello in hot water. Stir in gingerale. Chill until partly set. Drain pineapple saving juice for topping. Fold in pineapple, marshmallows and bananas. Pour into 7 by 12 oblong pan. Chill. Add topping and chill over night.

### WHIPPED CREAM TOPPING:

$\frac{1}{2}$  c. sugar      2 T. flour  
1 c. pineapple juice      1 egg slightly beaten  
1 c. whipping cream or 1 pkg. Dream Whip      2 T. butter  
3 T. Parmesan cheese       $\frac{1}{4}$  c. shredded American cheese

continued on next page.

(WHIPPING CREAM TOPPING for FROSTED SALAD con't.)  
Combine sugar, flour in sauce pan. Stir in pineapple juice and egg. Cook over low heat until thick. Add butter and cool. Chill. Fold in whipped cream. Frost salad and sprinkle with cheese. Mrs. Arthur Allison

#### FRUIT AND MARSHMALLOW SALAD

1 c. pineapple chunks  $\frac{1}{4}$  c. Miracle Whip  
1 c. halved orange sections  $\frac{1}{2}$  c. whipping cream,  
2 c. miniature marshmallows whipped  
Drain pineapple and orange section. Add marshmallows and Miracle Whip. Fold in whipped cream. Chill 2 hours before serving. Mrs. Archie Mouchka

#### HEALTH SALAD

1 c. chopped celery 1 c. chopped onions  
1 c. chopped carrots 1 c. mango  
Pour 1 c. tomato paste over the above when about  $\frac{3}{4}$  cooked. Finish cooking. Add salt and pepper. Use butter sparingly. Keep from scorching.  
Mrs. Cassius McKnight

#### EVERY SUNDAY LEMON JELLO

1 pkg. lemon jello  $\frac{1}{2}$  c. nuts  
1 c. pineapple, crushed  $\frac{1}{4}$  c. olives, sliced  
 $\frac{1}{2}$  c. celery  
Serve with mayonnaise.  
Mrs. Fred Van Genderen

#### LEMON-ORANGE SALAD

1 pkg. orange jello 1 c. cold water  
1 pkg. lemon jello 1 c. Real Gold Orange  
2 c. boiling water Concentrated juice  
Mix above ingredients and let congeal. Whip 1 c. cream and add  $\frac{1}{3}$  c. salad dressing. Add 1 can Mandarin orange slices and 1 c. crushed pineapple. Drain juice from these fruits. Fold lightly into jello mixture.  
Mrs. Elvin Huffman

#### 24 HOUR CABBAGE SALAD

1 T. unflavored gelatin dissolved in  $\frac{1}{4}$  c. cold water. Let stand. Heat 1 c. vinegar,  $1\frac{1}{2}$  c. sugar. Add 1 t. celery seed, 1 t. salt,  $\frac{1}{4}$  t. pepper and stir in the softened gelatin. Let cool to thickness of cream. Beat in 1 c. salad oil. This is a dressing that will keep indefinitely. Combine 6 or 8 c. shredded cabbage, 2 carrots shredded, 1 small onion grated and

continued on next page

(24 HOUR CABBAGE SALAD con't.)

2 green peppers grated. Add enough of the dressing to moisten. Refrigerate for several hours. Vegetables stay crisp for considerable time. Good for a picnic vegetable.  
Mrs. Elvin Huffman

LIME JELLO

2 boxes lime jello 2 c. hot water  
Dissolve and let congeal. Then mix:  
1 c. salad dressing 1 c. carrots, chopped  
1 c. cream, whipped 1 c. celery fine  
1 c. crushed pineapple, drained. Add to jello and chill. Makes 12 servings.  
Mrs. Boyd Beeman

ORANGE SALAD OR DESSERT

1 pkg. lemon jello 1 c. hot water  
1 pkg. orange jello 1 c. cold water  
Let chill and whip. Fold in 1 pint soft orange sherbert. Fold in  $\frac{1}{2}$  pint cream, whipped. 1 can mandarin oranges, 1 can pineapple, chunks. Grate cheese on top.  
Mrs. Jimmy McKain

LIME SALAD

1 pkg. lime jello 1 pkg. Philadelphia Cream  
1 c. hot water cheese  
12 marshmallows.  
Melt cheese in jello and water. When melted, add 12 marshmallows and cool. Add when cooled 1 c. cream whipped and 1 c. chopped nuts. Pour in oblong dish and cut in squares.  
Mrs. Fred Van Genderen

LIME JELLO SALAD

1 pkg. lime jello dissolved in 1 c. boiling water; add 1 c. cold water. Cool until thick and add 1 c. diced, unpeeled red-skinned apples, 1 c. shredded cabbage,  $\frac{1}{3}$  c. sweet pickle and  $\frac{1}{3}$  c. finely cut celery. Pecan or English walnut nutmeats for the top.  
Mrs. Cliff Steele

ORANGE SHERBERT SALAD

1 pkg. orange gelatin dissolved in 1 c. hot water. Add 1 pint orange sherbert, 1 c. drained Mandarin oranges, 2 bananas sliced and nuts if desired. Chill in mold until firm. Place ring mold on lettuce.  
Mrs. Edward Holland

### PINEAPPLE-CHEESE SALAD

1 large can pineapple tidbits       $\frac{1}{4}$  lb. longhorn  
cheese diced

Dressing: Cook over low heat until thick, 1 T. flour, 1 egg, 2 T. sugar and juice from the pineapple. Remove from heat and add 1 T. vinegar and cool. Add 1 c. miniature marshmallows. Pour over pineapple and cheese. Chill several hours.      Mrs. Everett Cox

### RASPBERRY-APPLE SALAD

2 boxes raspberry gelatin      1 can smooth apple-  
sauce  
1 box frozen red raspberries      1 carton sour cream

Drain berries and add enough water to juice to make 1 cup. Dissolve jello in  $1\frac{1}{2}$  c. hot water and add cup of juice. When cool, add berries and applesauce. Mix well. When somewhat thickened, stir in sour cream. Nuts may be added if you wish. This recipe can also be made with strawberry jello, frozen strawberries and crushed pineapple.      Mrs. Edward Holland

### RECEPTION SALAD

1 pkg. lemon jello      1 small can pimento  
Juice of 1 large can crushed       $\frac{1}{2}$  c. celery cut fine  
pineapple       $\frac{1}{8}$  t. salt  
2 (or 1) small pkgs. Philadel-       $\frac{2}{3}$  c. English walnuts  
phia Cream Cheese       $\frac{1}{2}$  pt. cream whipped

Boil pineapple juice. Add water enough to make a pint and pour over jello. Let stand until it begins to jell; add rest of ingredients in order given. Mix well and pour in mold.      Mrs. Cassius McKnight

### RED HOT JELLO

$\frac{2}{3}$  c. red hots dissolved in 1 c. hot water. Add 1 pkg. lemon or cherry jello. Stir well and add  $1\frac{1}{2}$  c. applesauce. Can be used as is or pour half in mold. Let set. Cover with mixture of 3 oz. cream cheese,  $\frac{1}{2}$  c. salad dressing,  $\frac{1}{2}$  c. chopped celery and  $\frac{1}{2}$  c. nuts. Pour remainder of jello over this.

Mrs. Ed Ehret

### TART PERFECTION SALAD

1 pkg. lemon jello dissolved in 1 c. boiling water; add 1 c. cold water, 1 t. salt and 2 T. lemon juice. Cool until thick and stir in 1 c. finely shredded cabbage,  $\frac{1}{2}$  c. finely cut celery,  $\frac{1}{3}$  c. sliced radishes and  $\frac{1}{3}$  c. chopped green pepper.

Mrs. Lester McKay

### MOLDED TUNA SALAD

Dissolve 1 envelope plain gelatin in  $\frac{1}{4}$  c. cold water. Add  $1\frac{1}{4}$  c. hot water, juice of  $\frac{1}{2}$  lemon,  $\frac{1}{4}$  c. salad dressing. Mix until smooth. Chill until it begins to thicken. Stir in 1 can flaked tuna. Turn into mold. Serve on lettuce. Top with dressing. Garnish with wedges of lettuce.

Mrs. Cassius McKnight

### RED RASPBERRY SALAD

1 pkg. raspberry jello and 1 c. hot water dissolved. Add 1 pkg. frozen red raspberries. (break berries apart and separate). Add  $\frac{1}{2}$  c. cold water. Double this recipe and use 1 c. cultured sour cream for filling.

Mrs. John Allison

### FRENCH SALAD DRESSING

$1\frac{1}{2}$ c. sugar	1 T. prepared mustard
$\frac{1}{2}$ c. vinegar	1 medium onion, grated
1 bottle catsup	$\frac{1}{2}$ t. salt
2 c. salad oil	$\frac{1}{4}$ t. celery salt

Beat ingredients until thick. Store in refrigerator.

Mrs. Faye Sypherd

### SALAD DRESSING

2 c. salad oil	1 t. dry mustard
1 medium onion, grated	1 T. prepared mustard
$1\frac{1}{2}$ c. powdered sugar	1 T. celery seed
1 t. salt	$\frac{1}{2}$ c. vinegar

Beat with beater until thick. Keep in refrigerator.

Mrs. Vaughn Graham

### GET TOGETHER SALAD

1 box lemon jello	1 c. pineapple juice
1 c. hot water	and water

Cool and cut in cubes. In large bowl mix:

1 lb. cottage cheese	1-4 oz. bottle Maraschino cherries
1 can #2 chunk pineapple drained	1 c. mayonnaise
12 marshmallows diced or $\frac{1}{2}$ bag miniatures	$\frac{1}{2}$ c. nuts

Mix all together

Mrs. Fred Genderen

### SALAD DRESSING (1 pint)

1 c. Mazola Oil	$1\frac{1}{2}$ c. powdered sugar
$\frac{1}{2}$ c. vinegar	1 medium onion, ground
1 T. celery seed	pinch of salt

Place ingredients in jar and shake well before using.

Mrs. Gar Graham

## VEGETABLE DISHES

### BAKED ASPARAGUS

Make a white sauce with cheese. Alternate layers of asparagus, cheese sauce and cubed fresh bread in baking dish. Top with crushed corn flakes. Bake about 30 minutes until browned. Mrs. Glenn McKain, Jr.

### BAKED BEAN DISH

1 can green lima beans  $\frac{1}{4}$  c. water  
1 can red kidney beans 1 T. vinegar  
1 can pork 'n beans 2 T. brown sugar  
1 medium onion chopped fine 1 t. prepared mustard  
 $\frac{1}{2}$  c. catsup  $\frac{1}{2}$  t. salt-dash of pepper  
Drain beans but do not pour off all pork and bean sauce. Combine remaining ingredients and simmer 20 minutes. Pour sauce over beans which have been mixed together in large bean pot or casserole. Stir sauce through beans. Add  $\frac{1}{3}$  c. melted butter and stir through beans and sauce several times. Bake at 375° for 45 minutes. Serves 12. Mrs. Edward Holland

### BEAN SALAD

1 can kidney beans  $\frac{1}{2}$  c. chopped sweet  
(washed and drained) pickles  
1 small onion chopped 3 hard-boiled eggs,  
chopped  
Mix with dressing made of  $\frac{1}{2}$  c. Miracle Whip, 1 T. prepared mustard and 1 T. sugar. Mrs. Bruce Stanley

### BARBECUE BEAN SALAD

Heat together  $\frac{1}{4}$  c. sugar,  $\frac{2}{3}$  c. vinegar,  $\frac{1}{3}$  c. salad oil, salt and pepper. Cool and mix with 1 qt. green beans, drained, 1 can yellow wax beans, drained and 1 can kidney beans drained. Chopped onion or onion rings, red pimento and green pepper may be added Mrs. Glenn McKain, Jr.

### CHILI BEANS

1 lb. pinto beans  $\frac{1}{2}$  lb. bacon cut in small  
3 cloves garlic, minced  $\frac{1}{2}$  c. tomato sauce. pieces  
 $\frac{1}{2}$  c. chopped onion 2 T. chili powder  
Wash beans thoroughly. Cover with boiling water and let stand until water cools; drain. Put beans in large, heavy kettle. Cover with hot water. Add remaining ingredients. Let simmer for 3 hours or until

continued on next page.

(CHILI BEANS con't.)

beans are tender and a rich thick sauce has formed. Stir as little as possible to avoid mashing beans. Add more water if necessary during cooking. Kidney beans may be substituted for pinto beans.

Mrs. Lester McKay

CHEESED CORN

- |   |                              |
|---|------------------------------|
| 1 pt. corn, canned or<br>frozen, drained        | 2 T. butter                  |
| 1-3 oz. pkg. cream cheese<br>(room temperature) | $\frac{1}{4}$ c. milk        |
|   | $\frac{1}{4}$ t. garlic salt |

Melt butter in sauce pan; blend cheese, garlic salt and milk with butter and stir in corn. Simmer until corn is hot.

Mrs. Lester McKay

SCALLOPED CORN

- |                                     |   |
|-------------------------------------|---|
| $\frac{1}{4}$ green pepper, chopped | 1 c. milk                                   |
| $\frac{1}{4}$ onion chopped         | $\frac{1}{2}$ c. dried bread crumbs         |
| 2 T. butter                         | 1 T. butter                                 |
| 2 T. flour                          | 2 c. corn                                   |
| 1 t. salt                           | 1 egg                                       |
| $\frac{1}{4}$ t. paprika            | $\frac{1}{2}$ c. buttered cracker<br>crumbs |
| $\frac{1}{4}$ t. dry mustard        |   |

Cook pepper, onion and butter 5 minutes, stirring constantly to keep from browning. Add flour, mixed with seasonings and stir until blended. Add milk and stir until thick. Brown bread in 1 T. butter; add corn and beaten egg. Mix altogether and turn into greased baking dish; top with buttered cracker crumbs and bake in hot oven (400°) until crumbs are brown about 20 minutes.

Mrs. John Allison

SCALLOPED CORN WITH CHEESE

- |                         |                       |
|-------------------------|-----------------------|
| $\frac{1}{4}$ c. butter | 1 c. grated cheese    |
| $\frac{1}{4}$ c. flour  | 2 c. cream style corn |
| 1 c. milk               | 1 t. salt             |
|                         | 4 eggs                |

Make white sauce from butter, flour and milk. Add grated cheese and 4 beaten egg yolks. Cool. Fold in 4 beaten egg whites and corn. Set in pan of water and bake 60 minutes 350°.

Mrs. Everett Cox

DUTCH LETTUCE

- 2 strips bacon cut into small pieces, 1 T. flour,  $\frac{1}{4}$  c. water,  $\frac{1}{4}$  c. vinegar, 1 t. sugar, salt and pepper.

continued on next page.

(DUTCH LETTUCE con't.)

Fry bacon and remove from fat. Add other ingredients to fat and cook until thick; pour over lettuce and stir well. Green beans are good this way also with chopped onion or fresh onion rings tossed in.

Mrs. Harold Boehm

#### FRENCH PEAS

Put 2 T. water,  $\frac{1}{2}$  t. salt,  $\frac{1}{2}$  t. sugar and 2 t. finely minced onion in sauce pan. Add 1 package frozen peas. Cover sauce pan and bring to boil quickly separating peas with fork. Shred  $\frac{1}{2}$  head lettuce and as soon as peas are separated, scoot half lettuce under peas and place remainder on top. Cover and reduce heat. Let peas simmer gently about 10 minutes. Add 1 T. butter and 2 T. cream. Serve at once.

Mrs. John Allison

#### SAVORY GREEN BEANS

1 qt. green beans	1 chicken boullion cube
2 T. butter or margarine	1 t. sugar
2 T. flour	1 T. lemon juice or vinegar

Drain juice into sauce pan; if necessary, add enough water to make 1 c. of liquid. Melt butter in pan, stir in flour. Add bean liquid and boullion cube; stir over moderately low heat until thickened, making sure boullion cube dissolves. Stir in sugar and lemon juice. Add green beans and simmer until beans are hot. Fresh onion rings may be added after beans are poured into serving dish.

Mrs. Lester McKay

#### HOMINY CASSEROLE

Drain a large can of hominy. Make a white sauce of 2 T. Butter and 2 T. flour melted and blended together; stir in 1 c. milk and cook until thickened. Stir in  $\frac{1}{2}$  c. grated cheese and let it melt. Salt and pepper to taste. Mix hominy with cheese sauce and pour into greased casserole. Top with buttered cracker or bread crumbs; sprinkle with paprika. Bake about  $\frac{1}{2}$  hour in 350° oven or until browned and bubbly in center.

Mrs. Lester McKay

#### POTLUCK CASSEROLE

2 c. cooked rice	1 can water
1 can cream of chicken soup	1 small onion, chopped
$\frac{1}{2}$ c. cheese cubed or shredded	

Mix all together, pour into greased casserole and

continued on next page

(POTLUCK CASSEROLE con't.)

bake in 350° oven for 1 hour or until bubbly in center and browned on top.

KIDNEY BEAN SALAD

- 1 #2 can kidney beans, drained
- 2 T. chopped green pepper
- 1 c. chopped celery
- 1 T. chopped onion
- 1/2 c. chopped dill pickles
- 1 t. salt
- 2 T. chopped pimento
- dash of pepper
- 1/3 c. salad dressing

Toss lightly. Serve on lettuce leaves, top with additional dressing and garnish with hard-cooked eggs, sliced.  
Mrs. Boyd Beeman

SCALLOPED POTATOES FISHERMAN STYLE

- 1 c. thinly sliced onions
- 3 T. flour
- 5 c. thinly sliced peeled potatoes
- 1 t. salt
- 2 cans sardines, drained and broken
- Pepper to taste
- 1/2 t. dry mustard
- 1/2 c. butter or margarine
- 2 c. milk
- 1 c. grated sharp cheese
- 1 can sardines, drained and left whole.

In a heavy saucepan, bring 2 c. salted water to a rapid boil; add onions and potatoes and cover. Boil rapidly for about 5 minutes, then drain. Break sardines into pieces. Melt butter or margarine over low heat; stir in flour, seasonings and milk. Cook over low heat until thickened; add cheese; stir until cheese melts. In a greased casserole, arrange about 1/4 potatoes and onions in a layer. Scatter with broken sardines. Spread with part of cheese sauce. Continue making layers in this way until casserole is filled, ending with a layer of sauce. Top with whole sardines. Bake in a hot oven (400°) for 40 minutes or until potatoes are tender and top begins to brown.

Mrs. George Middleton

SWEET POTATO PUFFS

- 4 c. cold, cooked, mashed sweet potatoes
- 1/2 c. butter, melted
- 2 egg yolks
- 12 marshmallows
- 1 t. salt
- 4 c. crushed cereal flakes
- 1/2 c. shortening, melted

Combine the cold, mashed sweet potatoes with the egg yolks, salt and 1/4 c. melted butter. Mix thoroughly and divide into 12 portions. Flatten each portion

continued on next page

### (SWEET POTATO PUFFS con't.)

and mold into circle. Place a marshmallow in the center of each portion, molding the batter around the marshmallow. Combine the cereal flakes and melted shortening, roll the potato balls in the buttered flakes. Place on baking sheet or casserole and bake in 350° oven for about 20 minutes. Serve immediately. To freeze, place balls in freezer box. When ready to bake, take puffs out of freezer and place on baking sheet. No need to defrost the balls before baking.

Mrs. Edward Holland

### GOOD VEGETABLE SALAD

- |   |  |
|---|--|
| 1 #2 can yellow waxed beans,<br>drained | 1 #2 can kidney beans,<br>washed and drained                   |
| 1 #2 can french green beans,<br>drained | $\frac{1}{2}$ green pepper cut fine<br>1 medium onion cut fine |

DRESSING:  $\frac{2}{3}$  c. vinegar (white),  $\frac{2}{3}$  c. sugar,  $\frac{1}{3}$  c. salad oil, 1 t. salt and  $\frac{1}{2}$  t. pepper.

Mix thoroughly, pour over vegetables. Let stand 24 hours in covered dish. Serve with fried chicken and hot rolls.

Mrs. Everett Cox

### CANNING AND PRESERVING

#### BING CHERRY OLIVES

- |                        |              |
|------------------------|--------------|
| 4 T. coarse salt       | 3 c. vinegar |
| $\frac{1}{2}$ c. sugar | 3 c. water   |

Combine ingredients and boil 1 minute. Cool slightly and pour over prepared cherries in sterilized jars.

Seal.

Mrs. Lester McKay

#### PICKLED BEETS

Cut beet tops off, leaving 2 inches of tops on to keep beets from losing color. Cook until tender in boiling water. Remove from hot water, cover with cold water. Let set until cool enough to handle. Remove skins, pack in jars with hot syrup of half sugar and half vinegar. Seal.

Mrs. Fred Eyler

#### CHILA SAUCE

- |                   |                   |
|-------------------|-------------------|
| 24 large tomatoes | 3 c. sugar, scant |
| 4 large peppers   | 2 T. salt         |
| 4 onions          | 1 T. alspice      |
| 4 c. vinegar      | 1 t. mustard      |
| 1 t. ginger       | 1 T. cinnamon     |

Mrs. Byrd McKain

### HAMBURGER RELISH

2 medium heads cabbage      10 medium onions  
8 large carrots              4 red peppers  
                                    4 green peppers

Grind all and add  $\frac{1}{2}$  cup salt and let stand 2 hours. Drain and add: 5 c. vinegar, 5 c. sugar, 1 T. mustard seed and 1 T. celery seed. Mix well and pack in jars. Do not heat. Makes 8 or 9 pint.

Mrs. Edward R. Holland

### TEN MINUTE KETCHUP RECIPE

Prepare 1 peck tomatoes and 4 large onions and cook until tender. Drain in a sack for 1 hour, or over night is best. Mash through a sieve. To pulp, add 2 c. sugar either granulated or brown, 2 c. vinegar and 1 T. salt. 1 t. each of cinnamon and allspice.  $\frac{1}{2}$  t. red pepper, cloves and nutmeg. When mixture starts to boil, boil for 10 minutes and bottle.

Mrs. Sam McKay, Sr.

### AMANA SOUR KRAUT

$1\frac{1}{2}$  gal. cabbage shredded fine, 1 t. sugar and 2 T. salt. Mix all together and mash until juice forms. Small amounts of shredded cabbage are easier to mash to start juice than larger amounts. Crush with hands, cover and let set for 2 hours. Pack firmly in glass jars; fit lids loosely. Have plenty of juice to cover kraut in each jar. Let ferment several or until it stops. (about 1 week.) Remove lids, press kraut down tightly in jars, having liquid enough to cover well. To add extra liquid, use  $\frac{1}{2}$  c. salt to 1 quart water. Tighten lids and store in cool place.

Mrs. Fred Eyer

### FROZEN APPLES

Peel and slice apples and put into a solution of 2 T. salt to 1 gallon cold water. Drain off solution and pack in plastic bags and freeze. Will not discolor and will keep a year.      Mrs. Fred Eyer

### STRAWBERRY JAM

3 c. strawberries and 2 c. sugar. Cover berries with boiling water. Let stand 3 minutes. Drain. Add 1 c. sugar and boil 2 minutes. Add other 1 c. sugar and

continued on next page

(STRAWBERRY JAM con't.)

boil 3 minutes. Let stand over night. Stir, then can cold. This is best made in small batches, though the recipe can be doubled.

Mrs. Bruce Stanley

FROZEN PEACHES

Do not dip peaches in hot water. Peel and slice and place in freezer container. Fill container with syrup to  $\frac{1}{2}$  inches from top. SYRUP:  $3\frac{1}{2}$  c. water, 1 package Sure-Jell and  $1\frac{1}{4}$  c. sugar. Bring syrup to a boil and stir until sugar is dissolved about 1 minute. Sugar may also be dissolved in the water and poured cold over peaches. Place a piece of crumbled wax paper over top of peaches to hold peaches in syrup to keep from turning brown. Seal and freeze.

Mrs. Fred Elyer

13 DAY PICKLES

2 gallons fresh cucumbers. Cover with  $1\frac{1}{2}$  gallon water and  $2\frac{1}{2}$  c. pickling salt. Let pickles stand in salt solution for 7 days. Stir and remove scum if necessary. 8th day—Drain and cover with boiling water. 9th day—Drain and add fresh boiling water to which 1 ounce alum has been added. 10th day—Drain and cover with boiling water. When cool, drain and add hot syrup made of the following:

$\frac{2}{3}$ quart of water	2 qt. vinegar
2 T. whole mixed spice	1 T. whole allspice
1 T. whole celery seed	1 box stick cinnamon
	8 c. sugar

Use only 2 cups each day. Tie in cloth bag the mixed spice, celery seed and allspice. Heat syrup and pour back over pickles each day for 4 days. Will keep in open jar.

Mrs. Elvin Huffman

DILL PICKLES

6 quarts water, 2 c. salt, 3 c. vinegar. Let come to a boil. Wash the pickles, dry them and pack in jars. Put on top a piece of dill, 1 t. ground alum and 2 small red peppers. Pour boiling hot mixture on pickles and seal. Will be ready to eat in about 3 weeks.

Mrs. Boyd Beeman  
Mrs. Charles White  
Mrs. Harold Boehm  
Sigourney, Iowa

### BLUE RIBBON DILLS

8½ c. water  
2¼ c. white vinegar

½ c. pickling salt  
32 cucumbers  
Fresh dill

Cucumbers may be sliced as for hamburger dills. Combine water, vinegar and salt in kettle and bring to a boil. Pack washed cukes in hot jars, placing dill sprigs in bottom of each jar. Cover with brine, adjust lids and process in boiling water bath 10 minutes. For a Kosher type pickle, add ½ t. mixed pickling spice and 1 small garlic clove to each pint.

Mrs. Lester McKay

### BROWN SUGAR DILLS

2 c. brown sugar  
1 c. salt  
1 c. dry mustard - Dill

1 t. alum  
1 t. sacchrine  
1 gallon vinegar

Mix cold and pour over cucumbers in jar and seal. This says seal but you can use any old lid as they need not be sealed.

Mrs. Harold Boehm,  
Sigourney

### LIME PICKLES

7 lbs. pickles, sliced  
2 c. lime

2 gallon water  
Soak 24 hrs. and wash thoroughly.

Dissolve: 9 c. sugar, 2 qt. vinegar, 2 t. celery seed and 2 t. whole cloves. Pour over pickles and let set 24 hours. Cook until tender, about 35 minutes and seal. (10 pints)

Mrs. Ben Douglas *Donnie Redelty*

### SWEET DILLS

4 quarts cucumbers cut into 1 inch lengths, ¾ c. pickling salt. Sprinkle salt over cucumbers and cover with boiling water. Let stand over night. Drain and rinse in cold water. Cover with the following and simmer until cucumbers are clear. 1½ c. vinegar, 4½ c. water. 1 T. alum and 1 T. tumerie. When cucumbers are clear, drain well and pack in quart jars. Add a head of dill of 1 T. dill seed. Cover with the following syrup: 1½ c. vinegar, 1½ c. water and 3 c. sugar. Seal and let set about 4 weeks before using.

Mrs. Sam McKay, Sr.

### SWEET PICKLES

Soak pickles in salt brine for a week or 10 days. Remove from brine and split pickles. For each gallon of pickles, add 1 t. baking soda and cover with boiling water. Let stand 8 or 10 hours. Drain off water and add 1 t. alum per gallon of pickles and cover with boiling water. Let stand over night. Drain off water. To make syrup, use 1 c. sugar to 1 c. vinegar. Bring to a boil. Add 1 ounce of allspice, 1 ounce of cassica buds and 1 ounce of mustard seed. Pour boiling syrup over pickles. Let stand 2 or 3 days. Reheat syrup and seal up pickles or let stand in open jar until used. Chunk pickles and sliced pickles may be made by the same method.

Mrs. Sylvan Strasser

Mrs. Boyd Beeman

Mrs. Fred Herrman

### SWEET GARLIC DILLS

4 lbs. cukes, sliced  $\frac{1}{8}$  c. salt  
8 c. vinegar  $\frac{1}{4}$  small cloves garlic  
4 c. sugar 4 heads dill  
 $\frac{1}{4}$  t. alum for each quart. Wash and dry cukes; cut off ends. Put dill, garlic and cukes in hot jars. Bring sugar, salt and vinegar to a boil. Pour over pickles and seal at once. Use in 6 weeks.

Mrs. Lester McKay

### GLAZED SWEET PICKLES

Make a salt brine to hold an egg, soak whole cucumbers in this brine 3 days. Drain well and soak in clear water 3 days, changing water each day. Cut pickles in slices and soak 3 days in a solution of 1 c. vinegar and 4 c. water. (to cover) Use 1 scant t. powdered alum to each quart of water needed to cover pickles. Let remain in this solution 3 days. Drain well. Make a syrup of 2 c. vinegar, 2 c. cane or beet sugar and pour over pickles and let stand 1 day. Next day drain off syrup, add 2 c. sugar and bring to a boil and again pour over pickles. Next day repeat procedure exactly. The next day again drain off syrup and bring to a boil, pack pickles in hot sterilized jars. Pour hot syrup over them and seal.

Mrs. Sam R. McKay

### PICKLED PEPPERS

Boil 1 quart vinegar, 2 quarts water and  $\frac{3}{4}$  c. salt. Slice ball peppers. Can into pint jars. Slice onion rings, 1 red pepper, 1 clove garlic and 1 dill flower. Pour boiling liquid over and seal.

Mrs. James Peiffer  
Denver, Colorado

### P U N C H

1 pkg. cold drink powder	1 small can frozen lemonade
$\frac{3}{4}$ qt. water	1 small can frozen orange juice
1 c. sugar	1 qt. gingerale
1 No. 5 can pineapple juice	

This recipe makes  $1\frac{1}{2}$  gallons and will serve 48.

Mrs. Edward Holland

Grind 3 oranges, 3 lemons and add 5 lbs. sugar, 2 ounces citrus acid (20¢ worth). Pour  $\frac{1}{2}$  gallon boiling water over this and let set all night. Next day add  $\frac{1}{2}$  gallon water and strain it. Put in rest until ready to use. Add ice water to this when ready to serve. Add enough water to make 5 gallons of punch; if put in ice cubes, allow for the water. You can vary this by adding 1 can pineapple juice.

Mrs. Russell Little

Mrs. James Wemer

Mrs. Sylvan Strasser

### CHEESE DIP

1 pkg. Philadelphia Cheese	1 heaping T. pickle relish or chopped pickle
1 glass of Olive Pimento cheese	
1 t. grated onion	

Dash of celery salt, seasoned salt, garlic salt  
2 T. Miracle Whip and enough cream to make right consistency for dip. Mix well and this will keep a long time in refrigerator but remove so it will be at room temperature to serve.

Mrs. Ronald Galbraith