RECIPES

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RECIPE FOR DAILY LIVING

Each morning
Take a generous portion
Of the Bread of Life,
From Chapter 6 of St. John's Gospel.
At noon
Take a drink
From the fountain of living water
Found in the Book of Revelation 7:17.
In the evening
Add seasonings from Colossians 4:6.
The result will be new strength
To meet the problems of life.

Mrs. Arthur Henry

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BREADS — BISCUITS — PANCAKES

Orange Bread

1 cup sugar
1-3 cup orange juice
1 tbs. butter
1 cup milk
2 eggs
3 cups flour
4 tsp. baking powder

Stew rind of one or two oranges until soft. Put through food chopper, add sugar, orange juice and butter. Heat to boiling point, cool. Add other ingredients. Bake, slice and serve buttered.

Mrs. James Crew
St. Paul, Minn.

Sour Cream Corn Bread

¾ c flour
1 tbsp. sugar
1 c cornmeal
½ tsp. soda
1 c sour cream
2 tsps. baking powder
½ c sweet milk
1 tsp. salt
1 egg, well beaten

Bake in hot oven 425 degrees for 20 to 25 minutes.

Mrs. Opha Stein

Bran Spice Muffins

2 cups ready to eat bran
½ c molasses
1½ c milk
1 egg
1 c flour
½ tsp. salt
1 teaspoon soda
1½ tsp. cinnamon
¾ tsp. ginger

15 thin slices raw apples or other fruit. Add bran to molasses and milk and soak for 15 minutes. Beat egg and add to first mixture. Sift flour, salt, soda and spices together and combine with bran mixture. Fill greased muffin pan 2-3 full, dip apple slices in cinnamon and place on top. Bake in moderately hot oven 400 degrees about 20 minutes. 15 muffins, 2½ inches in diameter.

Norma Adams

Potato Pancakes
Russian Recipe

Peel and grate six large potatoes, add:

1 egg
1 tbs. flour
Pinch of salt

Fry in butter as pancakes.

Mrs. Ruth Augustine
Oskaloosa, Iowa

Ice Box Rolls

1 cake Fleischmann's yeast
1 cup warm water
¾ cup sugar
1 tbsp. salt
3 tbsp. lard
1 tbsp. butter

Soak yeast in the cup of lukewarm water. Pour 2 cups boiling water over the sugar, salt and fat. Then add yeast and 2 well beaten eggs. Stir in 10 to 12 cups flour. Let rise in warm place until light. Punch down two or three times while rising. Then cover with loose cloth and put in ice box until ready to use. Make into rolls or loaves, let rise until light and bake.

Ruby Lippard

Parker House Rolls

1 cake Fleishman's yeast
1 pint milk, scalded and cooled
2 tbs. sugar
4 tbs. lard or butter
3 pints sifted flour
1 tsp. salt

Dissolve yeast and sugar in lukewarm milk. Add shortening and 1½ pints of flour, beat until smooth. Let rise in warm place until light. Then add rest of flour and salt. Knead well. Let rise until double in bulk. Roll about ¼ inch thick. Spread with butter. Cut with biscuit cutter. Crease through center, fold over, press together and place in pans 1 inch apart. Let rise until light. Bake in hot oven 10 or 15 minutes.

Ella Sturdevant

Ice Box Rolls

1 cake Fleischman's yeast soaked in ½ cup lukewarm water 2 to 3 hours.

3 cups lukewarm water
½ cup sugar
3 level tbs. lard
1 tbs. salt
10 cups flour

Mix at night and let stand until morning. Then make out in rolls. Keep in cool place and use as needed.

Mrs. Maggie Shelby
Delta, Iowa

Grape Nut Bread

1 cup grape nuts
Pour over 1 cup hot milk
Let stand 15 minutes.
Add:
1 cup cold milk
½ cup sugar
1 egg, well beaten
3 cups flour
4 tsp. baking powder
½ tsp. salt

Let stand ½ hour. Bake 45 minutes.

Mrs. Lloyd Williams,
Delta, Iowa

Nut Bread

1 cup sugar
1 egg
1 tsp. vanilla
3 cups flour
1 tsp. salt
4 tsp. baking powder
1 cup milk
1 cup nut meats

Mix altogether, put in greased loaf pan and let stand 20 minutes. Bake in moderate oven, 350 degrees, 40 or 50 minutes.

Helma Dugger

Eggless Graham Gems

1 cup graham flour
1 cup wheat flour
1 cup sour or sweet milk
1-3 cup sorghum
¾ teaspoon soda, level
1 tsp. baking powder, heaping
1 tbs. shortening

Makes eight to twelve gems.

Edna Kendall

Refrigerator Rolls

Scald ¾ cup milk
Add 2 tbs. shortening
2 tbs. sugar
2 tsp. salt.
Let cool. Then add
1 cake Maca yeast, dissolved in
1 cup lukewarm water
1 egg, well beaten

And enough flour to make stiff dough.

Let rise for two hours, then knead and put in ice box or some cool place. Bake as wanted in oven 375 degrees for 25 or 30 minutes.

Mollie Farmer

Biscuits

4 cups flour
1 tsp. salt
4 heaping tsps. baking powder
4 heaping tbs. shortening
1½ cups milk

Mix, roll one inch thick, bake in quick oven.

Mrs. Harold Shaw

MEAT AND MEAT SUBSTITUTES

Chicken Pie

2 cups flour
2 tsps. baking powder
Pinch of salt
Sift together and rub in
2 tbsp. butter
1 beaten egg
And 2 cups of sweet milk added to dry mixture.

Place chicken in pan with gravy over chicken, and batter over all. Bake 30 minutes in moderate oven.

Mrs. J. B. Davenport

1900 Calories

4 slices buttered toast
½ lb. grated cheese
2 cups milk
3 eggs
½ tsp. mustard
1 tsp. salt
Alternate layers of toast and cheese. Mix milk and eggs, add salt and mustard, and pour over toast and cheese. Bake one-half hour in casserole in slow oven.

Mrs. Arthur Henry

Spaghetti and Meat Balls

Boil 1 lb. spaghetti until done in salted water
1 lb. hamburger
½ lb. sausage
Mix these together with onion, salt and pepper. Roll into small balls, fry until nice and brown. Then pour about 1 pint of tomatoes over meat and add spaghetti. Simmer about two-thirds hour and serve.

Mrs. J. R. Beach

Ham Loaf

(Makes 20)

2 cups bread crumbs
2 cups tomato pulp
3 eggs, well beaten
1½ tsps. salt
¼ tsp. pepper
3 lbs. beef
1 lb. pork or cured ham
Make into balls. Cover with milk and bake.

Ethel Roberts

Pork Chops and Rice

6 pork chops
¾ cup uncooked rice
3 cups strained tomatoes
3 tbs. chopped onions
3 tbs. green peppers
May be omitted
1½ tsp. salt
¼ tsp. pepper
1 tbs. fat
Melt fat in skillet, brown chops that have been rolled in flour, in the fat. Combine the uncooked rice, tomatoes, salt and pepper; pour over the chops and cook 45 minutes.

Vida Bowen

Meat Loaf

2 lbs. round steak, ground
1 cup cracker crumbs
1 egg
Lump of butter size of walnut
1 cup milk
Salt and pepper to taste
Make in loaf, pour over this 1 cup of boiling water. Bake in moderate oven 1 hour, or until well done, baste several times.

Patience McNabb

Italian Spaghetti with Meat Balls.

Fry together enough of hamburger and chopped onion for family.

Cook ½ pkg. spaghetti in water well salted. Drain and add to meat. Add one qt. strained tomatoes, salt, pepper, paprika and chili powder to taste. Cook in slow oven, the longer, the better.

Beth Snodgrass

Tuna Casserole

1 8-oz. can tuna
1 10c pkg. potato chips
1 can condensed mushroom soup diluted with
1 tall can condensed milk
Place in layers or stir lightly together, the tuna and chips, pour over the diluted soup and bake in a moderate oven for 30 or 45 minutes.

Mrs. E. E. Houdek

Beef Loaf

2 lbs. hamburger
½ lb. sausage
Have this ground together
2 eggs, beaten
¼ cup tomato catsup
1 teaspoon salt
½ cup water
¼ tsp. pepper
1 medium-sized onion
2-3 cup cracker crumbs

Beat eggs, add salt, pepper, catsup and water. Add ground meat and chopped onion. Mould into loaves and bake in covered roaster with 2 tbs. fat, or mould into patties and fry in skillet on top of stove.

Mrs. Harry Lisk

Macaroni Loaf

¾ cup macaroni cooked in salt water 15 minutes
1 cup sweet milk or cream
1 cup soft bread crumbs
1 cup grated cheese
3 eggs, beaten light
1 tbs. butter
Salt, pepper

Add to cooked macaroni and place in pan lined with parafin paper. Place in larger pan of hot water with several thicknesses of newspaper in bottom. Bake one-half hour in moderate oven. Serve with tomato sauce if desired.

Mrs. Vera Fisher
Madison, Wisconsin

Liver Cakes

1 lb. beef or pork liver
1-8 teaspoon pepper
1 medium large onion
2 tbs. milk
6 square crackers
2 eggs, beaten
1 tsp. salt
1 tbs. butter

Force the liver, onion and crackers through a food chopper, using medium blade. Add salt, pepper, milk, eggs and butter. Mix thoroughly. Drop by tablespoonsful in melted shortening. Fry until brown on both sides.

Miss Minnie Holub

Pork Sausage and Lima Beans

1 lb. dried lima beans
1 tsp. salt
3 tbs. fat
1 lb. link sausage
2 small onions, chopped
Salt and pepper
1 No. 2 can tomatoes

Soak beans over night and cook in salted water until tender.

Drain and cook onions and sausages in fat until browned. Arrange in layers in buttered casserole, cover and bake until meat is done.

Mrs. Harry Horras

Meat Loaf

2½ lbs. hamburger
½ lb. sausage
1½ tsp. salt
½ tsp. pepper
1 cup cracker crumbs
1 cup tomato pulp or 1 can tomato soup
2 tbs. chopped onion
2 eggs, well beaten

Mix all together thoroughly. Form in loaf in a well greased roaster. Bake in moderate oven for about 1½ hours.

Mrs. Dorman Hasty

Meat Dish

1½ lbs. pork coarsely ground and browned in 2 tablesppons butter. Add a large onion and 1½ cups diced celery, 1½ cups noodles, cooked tender in salted water. 1 can tomato soup to which a small amount of water may be added, if mixture is too thick. Season to taste with salt and pepper. Bake 1½ hours in moderate oven, stirring often. The last half hour cover with buttered bread crumbs.

May be served plain or with white sauce to which has been added a can of condensed mushroom sauce.

Mrs. E. E. Houdek
Rockford, Iowa

Banana Meat Balls

2 cups flour
3 tsps. baking powder
½ tsp. salt
¼ cup shortening
¾ cup milk
1 cup ground meat
1½ tsps. chopped onion
¼ tsp. dry mustard
1 tsp. salt
1-8 tsp. pepper
1 cup diced bananas, 1 or 2

Sift together flour, baking powder, salt; cut in shortening, add milk gradually until soft dough is formed. Turn out on floured board and roll one-half inch thick into oblong shape. Mix together meat, onion, mustard, salt, pepper and bananas. Spread over dough. Be sure mixture extends to edge of dough. Roll as for jelly roll, cut into 1½ inch slices and place in greased muffin pans or cake pan. Bake 30 minutes in oven 400 degrees. Serve with parsley or paprika white sauce, or gravy from broth of meat.

Mrs. Clarice Pritchard
Los Angeles, Calif.

Blinshkies

(Russian Recipe)

Take left-over boiled or roasted meat, run through food chopper with a little onion and a small bud of garlic, season a little more with salt and pepper, and fry in butter until slightly browned. Set aside.

Take two eggs, beat well with a pinch of salt, add one cup of water and sufficient flour for a thin batter. Have skillet hot, add a little batter for a thin pancake, fry carefully on one side, then turn out on a board and continue frying until the batter is all used. Do not pile cakes together as they will stick.

Take a spoonful of meat and place on each pancake, roll cake up tucking each end under, place in a hot greased skillet and brown on all sides.

Note: This recipe was brought from Russia.

Mrs. Ruth Augustine
Oskaloosa, Iowa

SALADS

Apple and Nut Salad

Pare and core 6 large apples, chop fine. Take ½ cup nut kernels, chop fine and add to apples.

Dressing: 2 eggs, ½ cup sugar, beat until it foams, then add slowly ½ cup good vinegar. Set on stove and let boil till thick, stirring all the time. Take off, and when cool add 2 tbs. cream. Mix with apples and nuts and serve.

Mrs. C. B. Baughman

Sunshine Salad

1 pkg. lemon jello, dissolve and cool
1 cup ground carrots
1 cup pineapple
1 cup nuts

Alice Keck
Delta, Iowa

Mayonnaise Dressing

2 eggs, well beaten
½ tsp. salt
2 heaping tbs. flour
1 cup sugar
1 cup cream
1 cup vinegar

Boil until thick, stirring constantly. Thin with cream.

Margaret Lawrence

Cherry Salad

Cherry jello

Take nice big, red cherries, stuff with walnuts, put in jello

Cut in squares and put on lettuce. Put on salad dressing.

Put a little cream cheese in the dressing for a change.

Esta Sampson

Cranberry Salad

2 boxes lemon or cherry jello
Grind 1 qt. cranberries
2 oranges
Add 2 cups sugar
¼ tsp. salt

Raw apples or nuts may be added.

Mix into jello when cool.

Dorothy Keck
Delta, Iowa

Luncheon Salad

1 10½-oz. can tomato soup
1½ tbs. unflavored gelatin
½ cup cold water
2 3-oz. pkgs. cream cheese
1 cup mayonnaise
1 cup chopped celery
2 tbs. chopped pepper
½ cup of nuts
1 tsp. minced onion

Heat tomato soup, add gelatine softened in cold water. Cool thoroughly. Add remaining ingredients to gelatine mixture. Chill till firm.

Clara Garrett
Delta, Iowa

Tapioca Salad

8 tbsp. big pearl tapioca soaked over night. Cook until clear in as small amount of water as possible, about 1 hour. Salt it.

Add 1½ cups sugar
2 oranges
1 can pineapple
3 bananas
1 dozen marshmallows
½ cup nut meats
Drain fruit
Juice of 1 lemon on fruit
Mix—add tapioca
Add 1½ cups cream, whipped.
Chill.

Vera Fisher
Madison, Wis.

Peppermint Ice Box Dessert

1½ cups whipping cream, whip and add

18 marshmallows cut in small pieces

Crush ¼ lb. peppermint candy and add to mixture.

Let stand 3 hours in ice box.

Crush ½ lb. vanilla wafers

Put half of crumbs in bottom of pan add cream mixture. Then add ½ cup pecans to rest of crumbs and sprinkle on top. Let stand 24 hours, cut in squares and serve.

Tisha M. Bensler
Delta, Iowa

Apple Salad

2 cups diced apples
3 cups shredded cabbage
2 cups cooked and drained raisins
½ cup sugar
¼ tsp. salt
½ cup nut meats
½ cup sweet mayonnaise.

Mae Gatewood
Delta, Iowa

Spring Salad

Juice of 2 small oranges
Juice of small can crushed pineapple
Enough water to make 2 cups of liquid. Dissolve 1 box of mint jello with above liquid.
Grind oranges and combine with pineapple and jello. Cool before adding fruit.

Mrs. Edward Veldhuizen
Delta, Iowa

Cheese and Pineapple Salad

1 small can crushed pineapple
1 cup cottage cheese
1 small can milk
1 box lemon jello
3 tbs. mayonnaise
Mix all together and put with jello.

Mrs. Lloyd Deitrich
Sigourney, Iowa

Poppy Salad

Shredded lettuce on salad plate
Two halves of apricots, small pieces of marshmallow, and salad dressing.

Mrs. H. T. Dimmitt
Delta, Iowa

Cheese Pineapple Salad

1 cup crushed pineapple
½ cup sugar
1 cup water
3 tbsp. vinegar
Cook above until it boils.
Add 1 pkg. lemon or lime jello, cool. Add 1 cup grated cheese, 1 cup nuts, 1 cup whipped cream.

Mrs. Fred Sparks
Oskaloosa, Iowa

Spiced Grape Salad

Dissolve:
1 box lemon jello
½ cup sugar
1 cup boiling water
1 cup juice off spiced grapes
Cool
Add spiced grapes, 1 small can crushed pineapple, nut meats. Pour in moulds. Serve with salad dressing.

Mrs. Albert McIntosh
Delta, Iowa

Pineapple Fluff.

24 marshmallows
1 cup milk
Place in top of double boiler to melt. Mix:
1 cup sweetened whipped cream
1 small can crushed pineapple, (drained)
Nuts if desired
Add to marshmallows when cool. Cover bottom of pan with graham cracker crumbs, pour mixture slowly over them and sprinkle some crumbs on top. Cool until firm.

Mrs. Elmer Jacobs

CAKES

Caramel Cake

1½ cups sugar
½ cup butter
Yolks of 2 eggs
1 cup cold water
2½ cups flour
3 tsp. caramel syrup
1 tsp. vanilla
2 tsp. baking powder
Salt

Cream the sugar and butter, add egg yolks, water, 2 cups flour and salt. Beat for five minutes. Add caramel syrup and vanilla. Add rest of flour, fold in the well-beaten egg whites which contain the baking powder. Bake in moderate oven.

To make Caramel Syrup: Melt 1 cup sugar and let burn until a dark brown, and add ½ cup water and boil until all is dissolved.

Mildred Smith
Delta, Iowa

Burnt Sugar Cake

½ cup shortening
1½ cups sugar
3 eggs
2¼ cups cake flour
3 tsp. baking powder
1 tsp. salt
¾ cup water
4 tbsp. carmel syrup

Cream shortening, add sugar gradually, cream until fluffy. Blend in well beaten egg yolks. Sift flour, measure and sift flour, baking powder and salt together, and add to creamed mixture alternately with water and carmel syrup, which have been mixed together and thoroughly blended. Fold in beaten egg whites. Bake in moderate oven for 30 minutes.

Caramel Syrup: 1 cup sugar, 10 tbs. hot water. Melt (caramelize) sugar in heavy pan over low heat until clear and medium brown, stirring to keep it from burning. Add hot water all at once, cook over low heat and stir until well blended.

Maxine Rankin

Honey Pecan Cake

½ cup shortening
½ tsp. salt
½ tsp. ginger
½ tsp. cinnamon
½ cup honey
½ cup sugar
2 eggs
¼ tsp. soda
1 tsp. baking powder
2½ cups flour
1-3 cup water.

Topping:
1 cup nuts
½ cup honey

Blend shortening, salt, ginger, cinnamon, sugar, add honey mixing well. Add eggs, alternate sifted dry ingredients with water until smooth. Pour batter into pan. Combine 1 cup nuts and ½ cup honey and spread on top of batter. Bake at 350 degrees, 30 to 40 minutes.

Ethel Adams

Crumb Cake

½ cup shortening
1 cup sugar
1 egg
2 tbs. molasses
2 cups flour
½ tsp. salt
¾ tsp. cloves
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. soda
1 cup buttermilk or sour milk

Cream butter, add sugar, add egg and beat. Then add molasses, next the flour and spices with the milk, in which the soda has been dissolved, and bake well.

Crumb Topping:
3 tbs. of flour
3 tbs. brown sugar
2½ tbs. butter
¼ tsp. salt

Beat all ingredients together, put on top of un-baked cake, add two tablespoons pecans if desired.

Dorothy Eastburn

Sunshine Cake

1¼ cups sugar
6 tbs. cold water
6 eggs
1-8 tsp. salt
1 tsp. vanilla
1 cup cake flour
1 tsp. baking powder

Cook sugar and water until syrup spins a thread, remove from fire. Add salt to egg whites and beat until stiff, beat in hot syrup slowly and continue to beat until quite cool. Add flavoring. Beat egg yolks until thick and blend with egg whites. Sift together dry ingredients twice and add to egg white mixture. Blend carefully. Bake in slow oven.

Mrs. Hubert Garrett

Marble Cake

¾ cup shortening, (part butter for flavor)
1½ cups sugar
3¼ cups cake flour
4½ tsp. baking powder
½ tsp. salt
1½ cups milk (thin)
2 tsp. vanilla
4 lge. egg whites (½ cup)
½ cup sugar
¼ tsp. soda
2 sq. unsweetened chocolate, (2 oz.), melted.

Cream shortening, add the 1½ cups sugar gradually, cream until fluffy. Sift flour, measure, then sift flour, baking powder and salt together, stir into creamed mixture alternately with the milk. Add vanilla. Make a meringue by beating egg whites until stiff enough to hold a point, then gradually beating into them ½ cup sugar. Continue beating until mixture is stiff and glossy. Fold meringue into the batter.

Divide batter into two equal parts, placing one-half the batter in the meringue bowl. Dissolve soda and melted chocolate and gently fold it into the one-half batter. Drop alternately the white and chocolate batter until all is used.

Nancy Rankin

Peach Upside Down Cake

1. Pan Lining:
   4 tbs. butter
   ¾ cup brown sugar
   Nuts and 9 maraschino cherries
   9 canned peach halves
2. Batter:
   2 eggs
   2 egg yolks
   1 cup sugar
   ¼ cup peach juice
   1 cup flour
   1 tsp. baking powder
   ¼ tsp. salt
   2 egg whites

1. Use large iron skillet or an 8-inch square pan.

Melt butter in pan or skillet, and blend in the brown sugar. The amount of fruit and nuts may vary slightly with size of pan used. Arrange nuts and cherry under each peach half, placing the peach with the cut side down. Place nuts in each space between the peaches.

2. Beat the 2 whole eggs and 2 yolks, light. Add sugar gradually and beat well. Add peach juice slowly and beat. Sift flour, baking powder and salt. Fold into beaten eggs and sugar. Fold in stiffly beaten whites. Pour batter over fruit. Bake in a moderate oven (350 F), for approximately 50 minutes.

Cool slightly, turn out and serve with whipped cream. Serves nine.

Ruth Snodgrass

Rose Marie Cake

¾ cup sugar
2-3 cup sweet milk
1-3 cup spry
1 egg
2 tsp. baking powder
1¾ cup flour
½ tsp. salt
½ cup nuts chopped, or cocoanut

Cream sugar, spry and salt. Add unbeaten egg; add sifted flour and baking powder alternately with milk.

Ella Tressler

Red Devil's Food Cake

2 cups sugar
½ cup butter
2 eggs
1 cup buttermilk
1 heaping tsp. soda dissolved in hot water
½ cup chocolate or cocoa dissolved in ½ cup boiling water
Mix in order named, and stir in last of all 2½ cups flour.

Dora Garrett

Sour Cream Chocolate Cake

1 cup sugar
1½ cups flour
1 tsp. soda, pinch salt
½ cup cocoa
Sift the above ingredients and add:
1 cup sour cream (not too thick)
Add 2 eggs. Beat the whites and add last. Add 1 tsp. flavoring.

Mrs. Frank Hahn

Lady Baltimore Cake

1 cup butter
2 cups sugar
1 cup sweet milk
3½ cups flour, sifted
Beaten whites of 6 eggs
2 level tsp. baking powder
1 tsp. vanilla or lemon
Cream butter by beating with a spoon until soft and creamy. Slowly add sugar and beat well. Add sifted dry ingredients and liquid alternately. Beat mixture, do not stir. Add well beaten egg whites and flavoring last.

Mrs. Dale Leathers

Ginger Cake

1-3 cup fat
½ cup sugar
1 cup molasses
1 egg
3 cups sifted flour
2 tsp. baking powder
½ tsp. salt
1 tsp. ginger
½ tsp. cloves
½ tsp. cinnamon
1 cup sour milk
1 scant tsp. soda

Mrs. William Holub

$25.00 Cake Recipe

1½ cups brown sugar
3 tbs. butter
3 tbs. cocoa
1½ cups sour milk
1 cup walnuts
1 egg
2 cups flour
1 tbs. soda
2 tsp. vanilla
Cream butter, cocoa, add sugar, then eggs and milk.

Elda Adams
What Cheer, Ia.

Plain Saturday Cake

2¼ cups sifted Swans Down cake flour
2¼ tsp. baking powder
¼ tsp. salt
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
¾ cup milk
1 tsp. vanilla
Sift flour once, add baking powder and salt. Sift together three times. Cream butter, add sugar. Cream together until light and fluffy. Add eggs and beat well, add milk and vanilla. Add flour. Beat until light. Bake in 8 inch layer pan in moderate oven 375 F, 25 or 30 minutes. Frost with any favorite frosting.

Iowa Sellers

Devil's Food Cake

1 tbs. butter
1 cup sugar
2 eggs
1 tsp. vanilla
1½ cups cake flour
½ cup sour cream
1 tsp. soda
½ cup cocoa
Cream butter, add sugar gradually, add the well beaten eggs and vanilla. Add sour cream, then flour and soda which have been sifted together. Add cocoa which has been dissolved in hot water. Beat thoroughly, bake in moderate oven.

Mrs. Martin Wood

White Cake

1 cup sugar
½ cup butter
2-3 cup milk
3 tsp. baking powder
2 cups cake flour
3 egg whites
Flavoring

Cream sugar and butter. Add flavoring. Sift dry ingredients, add alternately with milk, beat well. Add beaten egg whites. Bake in moderate oven.

Mrs. Lon Randall

White Cake

1½ cups sugar
½ cup butter
1 cup milk
3 tsp. baking powder
2½ cups flour
Flavoring
4 egg whites

Cream butter and sugar well, add milk and flour, little at a time. Last add whites of eggs beaten stiff. Bake in moderate oven.

Grace Cramblit

Chocolate Cake

Break an egg in a cup. Fill remainder of cup with sour cream. Repeat.

2 cups brown sugar
2 cups flour, 2 tsp. soda, (sift together)
½ cup cocoa, mixed with cold water until like cream. Stir well. Add dissolved cocoa and 1 tsp. vanilla.

Mrs. Merle Baughman

Chinese Tea Cakes

2 tbs. butter
2 tbs. lard
1 cup brown sugar
½ tsp. soda
Pinch salt
1 cup flour
1 tbs. vanilla
¾ cup nuts

Mix well, roll in balls size of black walnuts, and bake on cookie sheet. For more, double recipe.

Opal Allgood

Apple Sauce Cake

1½ cups sugar
¾ cup butter
1 egg
1½ cups warm apple sauce
2 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice
1 cup raisins
1 cup nuts
2 cups flour
1 tsp. baking powder
1 tsp. vanilla
Bake one hour.

Letha Moore

Bible Cake

½ cup ISAIAH 7:15
2 cups brown JEREMIAH 6:20
3 ISAIAH 10:14
2 cups EXODUS 29:2 Last clause
2 tsp. EXODUS 30:23
2 tsp. each EXODUS 37:29
½ tsp. JOB 6:6
1 tsp. LEVITICUS 23:17
1 cup sour HEBREWS 5:12
2 SAMUEL 13:8
Moderate oven
ISAIAH 55:2 Last clause.

Helen Herrick

Chocolate Bars

2 cups sugar
1 cup shortening, cream together
3 cups flour
½ cup cocoa
1 tsp. salt. Sift together
2 eggs beaten
1 tbs. vanilla
1½ tsp. soda
½ cup sour milk
½ cup boiling water

Cream sugar and shortening, add sour milk, eggs and vanilla. Dissolve soda in little hot water. Sift flour, cocoa and salt; add to first mixture, last add hot water and beat well. Bake in large cookie tin, when done cut in squares.

Grace Beman

Spice Cake

1½ cups sugar
½ cup butter
2 egg yolks beaten
1 cup sour milk
2½ cups flour
1 tsp. soda dissolved in 2 tbs. coffee
2 tsp. baking powder
1 tsp. cinnamon, allspice, cloves
½ cup raisins
½ cup dates in small pieces
½ cup nuts and last, add 2 egg whites beaten.

Rosa Shisler

ICE CREAM

Marshmallow Ice Cream

(Refrigerator)

Heat 1 cup milk, add 21 marshmallows and dissolve. Let cool.

Whip 1 cup cream. Mix and pour in trays to freeze. Turn on fast freeze, take out and beat in about 20 minutes. Will be frozen in about two hours.

Barbara Sampson, age 11

Basic Ice Cream Recipe

(Refrigerator)

1 quart milk
2 cups sugar
1-3 cup flour
1-8 teaspoon salt

Mix sugar, salt and flour thoroughly, scald milk, add dry mixture, cook until thickened, over hot water, stirring occasionally. Chill in food compartment. Makes 5 cups of custard base. This base may be stored and used as needed.

Vanilla Ice Cream

1 cup custard base
1 cup cream (whipped)
1½ tsps. vanilla

Whip cream stiff to hold shape and still pour. Fold into other ingredients. Pour into tray and freeze. Stir several times during freezing. Makes 1 pint. (For less rich cream use 2 cups base to 1 cup cream whipped.)

Edith Wells
Wright, Iowa

Orange and Lemon Sherbet

(Refrigerator)

Juice of 1 orange
Juice of ½ lemon
3 tbs. corn syrup
1-3 cup sugar
Mix together
1 cup cream
2 cups milk

Partly freeze. Remove from ice box and beat well. Replace in ice box and freeze.

Letha Keck

Ice Cream

For 6 qts. of ice cream
6 eggs beaten, add
3 cups sugar beaten until light
1 qt. cream

Dissolve 1 box of lemon jello in 1 cup of hot water

When cool add to egg and sugar before adding milk

2 tsps. vanilla

Dora Taylor

COOKIES AND DOUGHNUTS

Potato Doughnuts

1½ cups sugar
2 tbs. melted butter or lard
2 eggs
1 cup mashed potatoes
1 cup milk (sweet or sour)
3 tsp. baking powder
½ tsp. salt
½ tsp. nutmeg
Flour for stiff dough, 4 or 5 cups

If sour milk or buttermilk is used, use ½ tsp. soda dissolved in milk, and only 1 tsp. baking powder.

Mrs. Nancy Kensler
Delta, Iowa

Doughnuts

½ cup each sour milk and cream
¾ cup sugar
2 eggs
1-3 tsp. salt
4 cups flour
1 tsp. vanilla
1 tsp. nutmeg
1 tsp. soda
1 tsp. cream of tartar

Cream sugar, eggs and add milk and other ingredients.

Mollie Farmer
Delta, Iowa

Date Filled Ice Box Cookies

1 cup white sugar
1 cup brown sugar
1 cup shortening
3 eggs
4 cups flour
1 tsp. soda
1 tsp. vanilla, a little salt.

Filling: 1 lb. dates, cut up; ½ cup water, ½ cup sugar.

Cook, cool and add chopped nuts.

Separate dough in two rolls, roll out and spread with the filling (roll up like cinnamon rolls). Let stand overnight, slice and bake. Oven temperature about 325-350 degrees.

Mrs. S. H. Aten
Delta, Iowa

Honey Ice Box Cookies

½ cup shortening
½ cup brown sugar
½ cup honey
1 egg
½ tsp. salt
2½ cups flour
½ cup nuts
1 tsp. baking powder
¼ tsp. soda

Cream honey, sugar, shortening and egg together. Add sifted dry ingredients and nuts. Shape in roll and chill 24 hours. Slice and bake about 10 minutes at 400 F.

Mrs. M. G. Augustine

Sugar Cookies

I. 2 cups heavy sour cream
2 cups sugar
2 eggs
2 tsp. soda, rounded
1 tsp. lemon and orange flavoring

II. 5 cups flour
4 tsp. baking powder
1 cup shortening

Mix the first part all together. Sift flour and baking powder together. Mix shortening well, add first mixture with second. Makes 8 dozen.

Marie Lemon Sipes
Sigourney, Iowa

Salted Peanut Cookies

3 cups flour
1 tsp. soda
1 cup shortening
1½ cups brown sugar
¾ cup white sugar
2 eggs, well beaten
½ cup cocoanut
1 cup salted peanuts

Cream shortening and sugar. Add well beaten eggs. Sift flour and soda together. Then add, followed by the cocoanut and peanuts. Drop from spoon in greased pan or cooky sheet. Bake in moderate oven.

Wilda Denny
Delta, Iowa

Frosted Cream Cookies

1 cup sugar
1 cup shortening
2-3 cup coffee.

Boil all together for five minutes. Cool. Then add

1 tbs. soda
1 tsp. ginger
2 eggs
Flour to roll.

Bake in loaf pan in moderate oven. Cover with icing. Will keep for weeks.

Mrs. Aaron Coble
Delta, Iowa

Raisin Filled Cookies

1 egg
1 cup sugar
½ cup shortening
½ cup milk
4 tsp. cream tartar
2 tsp. soda
¼ tsp. salt

Flour enough to make soft dough.

Beat egg, sugar and shortening together. Sift flour, cream tartar, soda and salt together and add alternately with milk.

Have cooked and cooled:

1 cup raisins
1 cup water
½ cup sugar
1 tbs. flour
1 tbs. lemon extract

Cook raisins in water for ten minutes, add sugar and flour mixed together with a little water and cook until thick. Add lemon extract and cool.

Put 1 tsp. filling between cookies and bake.

Mrs. Darnielle

Peanut Butter Cookies

1 cup white sugar
1 cup brown sugar
1 cup shortening
2 eggs 1 cup peanut butter
1 tsp. soda in ¼ cup hot water
1 tsp. vanilla
3 cups flour

Form into small balls and press down with tines of fork.

Stella Hargis

Pineapple Cookies

1 cup brown sugar
1 cup granulated sugar
1 cup shortening
2 eggs
1 No. 2 can (2 cups) crushed pineapple, drained
1 tsp. vanilla
4 cups flour
¼ tsp. salt
1 tsp. soda

Cream sugar and shortening, add eggs, and beat well. Stir pineapple and vanilla into mixture. Add flour which has been sifted with salt and soda, and mix well. Drop from spoon on greased cookie sheet, bake in moderately hot oven (375 F) 12 to 15 minutes. One cup chopped nut meats may be added with dry ingredients.

Alleane McNabb
Delta, Iowa

Delicious Cookies

1 cup brown sugar
½ cup butter
1 egg
2 cups flour
3 tsp. baking powder
1 tsp. vanilla
(Nut meats, if desired)

Cream butter and sugar, add beaten egg, then dry ingredients. Add vanilla and nuts last. Take teaspoonful of dough and make into ball. Place in buttered pan and press out with a fork dipped in flour. Bake in hot oven.

Irene Ulin

Brown Sugar Cookies

2 cups brown sugar
1 cup shortening
½ tsp. salt
1 tsp. vanilla
1 tsp. soda
2 eggs
3½ cups flour
½ cup nuts

Mix ingredients, shape into a small roll cover with wax paper, let stand over night in a cool place. Next morning slice very thin with knife and bake until brown.

Mae Kensler

Ice Box Cookies

2 cups brown sugar
½ cup shortening
2 beaten eggs
¾ cup cocoanut
1 tsp. soda in 3 tbs. sweet milk
1 tsp. cream of tartar
Sifted with 3 cups flour
Pinch salt
¾ tsp. vanilla
1 cup nuts

Make roll and let stand in ice box over night. Slice and bake at 350 degrees.

Edith Shafer
Des Moines, Iowa

Butterscotch Cookies

2 cups brown sugar
1 cup shortening
2 eggs
1 tsp. soda
4 cups flour
1 tsp. cream of tartar
1 tsp. vanilla
1 cup nut meats, chopped

Cream the sugar and shortening, add the eggs and vanilla, then add the sifted dry ingredients and mix well. Stir in nutmeats. This makes a stiff dough. Form into a solid roll about two inches in diameter, and chill over night. In the morning slice thin and bake in moderate oven.

Mrs. W. C. Grovier

Orange Slice Cookies

1 cup brown sugar
1 cup white sugar
2-3 cup shortening,
First, cream together.
2 eggs
1 tsp. vanilla
2 cups flour
1 tsp. soda
Salt. Sift
2 cups quick oats
1 cup orange sliced
1 cup nut meats

Cream first ingredients, add eggs and vanilla. Mix altogether, drop by spoonful on cookie sheet and bake 8 to 10 minutes at 375 degrees.

Mrs. K. M. Smith
Ottumwa, Iowa

Oatmeal Drop Cookies

1 cup sugar
2 eggs
2-3 cup lard
2 cups flour
2 cups oatmeal
1 cup raisins
1 tsp. nutmeg
1 tsp. cinnamon
Pinch of salt
1 cup nut meats
1 tsp. soda

Mix dry ingredients together except soda and sugar. Beat eggs, sugar and lard together, mix in dry ingredients. Cook raisins, mix soda with seven tablespoons raisin juice. Add to first mixture. Mix in nuts and raisins. Drop by spoonsful on greased baking sheet. Bake in hot oven. Cook raisins in water to cover before making cookies.

Miss Vera Holub
Delta, Iowa

Never Fail Cup Cakes

Put into a bowl in order given but do not mix or stir until all ingredients are added.

1 egg
½ cup shortening
1½ cups flour
½ cup cocoa
½ cup boiling water
½ cup sour milk
1 tsp. soda
1 cup white sugar
1 tsp. vanilla

Beat well, bake in moderate oven using baking cups. Makes 12 large or 18 small sized cakes.

Mrs. Esta Sampson

Lemon Cream Cookies

Mix together:
2 cups granulated sugar
1 cup butter or other shortening
2 eggs
1 cup thick, sour cream
1 level tsp. soda
2 tsp. lemon extract

Use flour enough to roll rather soft and bake in quick oven.

Mrs. Jim Bowen
What Cheer, Iowa

Oatmeal Cookies

2 cups brown sugar
1¼ cups shortening
3 eggs
1½ cups oatmeal
3 cups flour
1 tbs. baking powder
1 tsp. salt
1 tsp. vanilla
Nut meats if desired.

Cream shortening and sugar, add eggs one at a time. Add other ingredients. Drop from spoon, mash with fork. Bake in hot oven.

Mrs. Dolores Arendt
Gibson, Iowa

Chocolate Droplets

1 cup shortening
¾ cup brown sugar, packed
2 eggs
1 tsp. vanilla
1½ cups flour
1 tsp. soda
1 tsp. hot water
2 cups oats
1 cup finely chopped nuts
2—7 oz pkg. semi-sweet chocolate
Pinch of salt

Cream sugar and shortening. Add unbeaten egg, beat after each addition. Vanilla. Dissolve soda in hot water. Sift flour and salt, add oats, nuts and chocolate bits, beat well. Drop ½ tsp. on greased cookie sheet. Bake 10 to 12 minutes in moderate oven.

Mildred Reynolds
Sigourney, Iowa

Lemon Cookies

½ cup butter
1 cup sugar
2 eggs
2 tbs. milk
1 tbs. lemon extract
3 tsps. baking powder
3 cups flour

Cream butter and sugar, add well beaten eggs, milk and 1 tablespoon lemon extract. Sift dry ingredients and add to first mixture. Chill and roll thin, using half the dough at a time. Bake in moderate oven. Makes about five dozen.

Mrs. Margaret Crew
Delta, Iowa

Sour Cream Cookies

2 cups brown sugar
1 cup butter, or half butter and half lard
1 cup sour cream
2 eggs
4 cups flour
1 cup raisins
1 tsp. soda
1 tsp. vanilla
1 tsp. nutmeg
½ cup nut meats

Cream butter and sugar. Add sour cream. Cream, then add eggs and vanilla and beat. Sift flour, soda and nutmeg together and add to mixture, stirring raisins and nut meats in last. A little more or less flour may be needed. Dough should be stiff enough to hold shape when dropped on cookie sheet to bake.

Mrs. Charles Malone
Delta, Iowa

PICKLES AND RELISHES

Sweet Pickles

1 pt. salt, 1 gal. water, cover pickles, leave one week or longer.

Take out, wash, split, put boiling water over and let stand 24 hours. Drain. For 4 gallon, a chunk of alum big as walnut. Pour boiling water over and let stand 24 hours.

Drain. Rinse good in sieve.

Syrup: Boil together 2 qts. vinegar, 4 qts. sugar, 5c box stick cinnamon. Pour over pickles 4 to 6 mornings.

Mrs. Lloyd E. Moore

Heinz Pickles

Brine: 1 pt. salt, 1 gallon water. Cover pickles and soak one week. Drain.

Then take 1 tbs. alum to 75 pickles. Cover with boiling water. Let stand 24 hours. Drain. Split and cover with boiling water. Let stand 24 hours. Drain.

Make syrup:

10 cups vinegar
6 cups sugar
1 oz. mustard seed
1 oz. celery seed.

Pour over boiling hot each morning for three morning, drain, heat and add 1 cup of sugar.

Then drain and heat the rest of the week.

Blanche Keck,
Delta, Iowa

Bread and Butter Pickles

Peel and slice 25 cucumbers of medium size and 12 onions. Soak in cold water with a large handful of salt, for 8 hours. Scald.

1 qt. vinegar e
2 cups white sugar
2 tsp. mustard seed
2 tsp. tumeric
2 tsp. celery seed.

Drain and add cucumbers and onions to vineagar and heat through. Put in jar and seal hot.

Mrs. Matt Biewen

Mango Pepper Relish

1 cup ground red pepper
1 cup ground green pepper
1 cup ground onions

Cover onions and pepper with boiling water; let stand ten minutes, drain and cover again with fresh boiling water, and set on stove and let come to a boil. Then let stand ten minutes, drain again, then take one tablespoon salt, 1 cup vinegar, ½ cup sugar. Pour over the ground peppers and onions and cook 15 minutes. Then pack in jars and cold pack 15 minutes.

Mrs. Manley

Bread and Butter Pickles

Select one gallon crisp, fresh cucumbers, wash, but do not pare. Slice crosswise in paper-thin slices. Slice very thin 8 small onions. Mix one-half cup of salt with onions and cucumbers and put one quart of cracked ice in the mixture. If no ice (use cold water). Cover with weighted lid and allow to stand three hours, then drain thoroughly.

Make pickling syrup of following:

5 cups sugar
1½ tsp. tumeric
1½ tsp. ground cloves
(Put in cloth and tie)
2 tsbp. mustard seed
1 tsp. celery seed
5 cups vinegar, not too strong.

Pour over pickles and onions and place over low heat and keep stirred and under liquid. Bring mixture to scalding point, but do not boil. Pour into jars and seal.

Verna Rankin

Dill Pickles in Jars.

Wash medium size pickles, put in pan and pour boiling water over them. Let stand until cold. Pack in jars. Put in dill and 1 tbs. mixed spices. Heat to boiling point 2 qts. water, 1 qt. vinegar, 1 cup salt. Pour over pickles and seal while hot.

Lena Morrow

Cherry Dill Pickles

Put a thick layer of dill and cherry leaves in bottom of stone jar. Then place a thick layer of medium-sized cucumbers, then another layer of cherry and dill leaves. Continue until jar is full. Cover with brine made of 1 cup coarse salt, 5 quarts cold water. Let stand two weeks, then wash, cut in pieces, pack in jars.

Make syrup: 2 cups granulated sugar and 1 cup vinegar, add pickling spices. Put syrup on hot and seal jars.

Mrs. W. L. Mellinger
Keithburg, Ill.

Cold Cabbage, Carrot Relish

2 heads cabbage
8 small onions
4 green peppers
3 red peppers
4 large carrots

Grind and add 1 cup salt, let stand 1 hour and drain.

Then take:
2 pints sugar
3 pints vinegar
2 tsp. mustard seed
2 tsp. celery seed.

Mix with the vegetables and seal.

Minnie Moore

Sweet Pickles

(For salt water, a big pint of salt and enough water to cover pickles. Cut pickles and put in salt water 3 days. Dissolve salt in water first.)

Then soak in clear water three days. Then take 2 cups vinegar and alum size of egg, or 2 tsps. powdered alum. Put over pickles in granite dishpan and add enough water to cover pickles. Let simmer on stove for 2 hours, then set off stove and let stand over night. Then dry off and put in open or small jar and pour this mixture over them after it cools:

Mix 4 cups vinegar, 4 cups white sugar, spices to suit taste. Boil 5 minutes. Let get cold and pour over pickles.

Mrs. Bob Kensler

PIES AND PASTRY

Sour Cream Pie

1 cup raisins
1 cup sugar
1 cup sour cream
1 cup nut meats
2 tbs. corn starch
2 eggs

Cook until thick, put in baked pie shell. Cover with meringue and brown.

Mrs. S. A. Vail
What Cheer, Ia.

Pineapple Pie with Corn Flake Crust

½ cup sugar
4 level tbs. flour
1 cup boiling water
2 egg yolks
1 small can crushed pineapple
1 tsp. butter

Beat egg yolks, and mix all ingredients together. Cook until thick.

Make meringue of egg whites.

Crust:

1-3 cup butter melted
¼ cup sugar

Mix well together in pie pan. Add from two to two and one-half cups rolled corn flakes, (depending on size of pan used). Mix well and press firmly to sides and bottom of pan.

Lulu Crew Whitcher
West Union, Iowa

Soft Pineapple Pie

1 10c can crushed pineapple
1 (scant) cup sugar
Yolks of 2 eggs, beaten
3 (level) tbs. flour
½ cup water

Mix sugar and flour together and add to other ingredients. Put in double boiler and cook until thickened. Put in baked pie shell and top with meringue made with 2 beaten egg whites and 2 tablespoons sugar.

Mrs. Mary Smothers
Delta, Iowa

Rhubarb Custard Pie

2 cups diced rhubarb
1 cup sugar
2 tbs. flour
1 egg (beaten)
¼ cup cream

Put rhubarb in pastry-lined pie tin. Mix sugar and flour together and combine with beaten egg and cream, and pour over and bake.

Ruth Taylor
Delta, Iowa

Cherry Cream Pie

2 tbsp. butter
1 cup sugar
1 egg, beaten
1 cup milk
2 cups cherries
3 tbsp. corn starch
½ tsp. salt
½ cup cream
2 tsp. vanilla

Melt butter in top of double boiler. Blend in sugar, corn starch and salt. Stir in egg, cream and milk mixture. Cook until thick like soft pie. Cool. Add vanilla. Drain cherries, put in bottom of baked pie shell. Cover cherries with cooled filling. Serve with whipped cream.

Mrs. Iva Spears
Delta, Iowa

Sour Cream Pie

1 cup sugar
½ tsp. cinnamon
½ tsp. cloves
2 eggs
1 cup sour cream
1 cup raisins
1-8 tsp. salt
2 tbsp. vinegar

Mix the sugar and spices, add to the beaten eggs with the raisins, cream, salt and vinegar and beat well. Pour the mixture into a deep pastry-lined pie pan, add the top sheet of a dough and bake in a moderate oven until crust is golden brown.

Mrs. George Olson
Delta, Iowa

Boston Cream Pie

Temp. 325-350 deg. Time, 30 min.

1 1-3 cups flour
2 tsp. baking powder
¼ tsp. salt
½ cup egg yolks, (about 6)
1 cup sugar
1 tbs. lemon juice and 1 tsp. grated rind
½ cup boiling water.

Sift flour, baking powder and salt together.

Beat egg yolks until thick and light colored, gradually beat in sugar. Add lemon juice and rind. Add water slowly, beating constantly. Add dry ingredients; folding in lightly.

Bake in two un-greased layer cake pans lined with waxed paper. Cool 5 minutes before removing from pans. Remove waxed paper. Cool completely before filling.

Cream Filling:

Combine: ¼ cup sugar
¼ cup flour
¼ tsp. salt

Add 2 cups scalded milk slowly. Stir and cook over hot water until thick. Cook 10 minutes longer.

Beat 2 eggs or 4 egg yolks; add 2 tbs. melted butter. Add to hot mixture. Cook 1 minute longer. Cool; add 1½ tsp. vanilla.

Put layers together with custard cream filling. Cover top with chocolate icing.

This is nice to make when making angel food.

Viola Sampson

Hot Water Pie Crust

(For two crust pie)

1½ cups flour
¾ tsp. baking powder
½ tsp. salt
½ cup lard
¼ cup hot water

Method: Sift dry ingredients into mixing bowl, cut in lard, add small amount of hot water each time. Cool, preferably over night. Roll out. Bake in oven 350-325 degrees.

Hildred Morgan
Hedrick, Iowa

Pie Crust

3 cups sifted flour
2-3 cup shortening
¼ tsp. salt
½ cup cold water.

Mrs. Will Lemon
Sigourney, Iowa

Cream Pie

1½ cups sugar
2 tbs. flour (both mixed well)
Pinch salt
1 pt. milk and cream mixed

Beat whites of three eggs and mix in.

Flavor with vanilla and bake in open crust.

Cloe Bensler
Delta, Iowa

Butter Scotch Pie

1 cup brown sugar
2 tbs. butter
Add ½ cup boiling water
Heat and cook until waxy.

Beat yolks of 2 eggs, 1 cup of milk, 2 tbsp. flour in another dish and add to first part, and cook until it thickens. Use whites of eggs for frosting.

Mrs. Celia Smith
Delta, Iowa

Raisin Pie

2¼ cups milk
¾ cup brown sugar
4 tbs. flour
2 egg yolks
1 cup seedless raisins
1 tbs. butter
1 tsp. vanilla
1 nine-inch pie shell
2 egg whites
4 tbs. sugar

Scald 2 cups milk, mix sugar with flour, moisten with ¼ cup milk, add yolks of eggs and blend thoroughly. Pour into hot milk, stir until thick and smooth. Add the raisins which have been steamed and plumped. Add butter and vanilla. Pour into baked shell and cover with meringue made with egg whites and sugar. Brown in oven.

Lera Chipps
Delta, Iowa

Pecan Pie.

1 cup white syrup
1 cup brown sugar
2 eggs
3 tbs. melted butter
¼ tsp. salt
1 tsp. vanilla
¾ cup pecans, or any kind of nuts

Mix sugar and syrup together. Add eggs slightly beaten. Stir in remaining ingredients. Pour into un-baked pastry shell. Bake 40 to 50 minutes in slow oven.

Dorothy Gatewood
Delta, Iowa

PUDDINGS AND DESSERTS

Mock English Plum Pudding.

1 cup grated carrots
1 cup grated potatoes, raw
1 cup flour
½ cup butter
1 cup sugar
1 cup chopped raisins
1 cup currants
½ cup grated citron
Little salt
1 tsp. ground cloves
1 tsp. cinnamon
½ tsp. nutmeg
1 tsp. soda
Steam 3 or 4 hours.

Mrs. J. J. Cash
Des Moines, Ia.

Cherry Pudding

1 cup sugar
1 cup canned cherries (thoroughly drained)
1 cup nut meats
1 cup flour
1 egg
1 level tsp. baking soda
1 tsp. butter
1 tsp. vanilla
Pinch salt

Mix all ingredients together thoroughly, bake in moderae oven and serve with whipped cream. (This is a very good substitute for date pudding.)

Mrs. Marion S. Hewett

Graham Cracker Dessert

Lay a layer of whole graham crackers in bottom of pan. Mix together:

1 cup sugar
1 egg (beaten)
½ cup butter
½ cup nuts
1½ cups graham crumbs
1 can crushed pineapple

Spread this mixture over crackers.

Put another layer of crackers, add 2 boxes red jello on top. when it starts to jell. Serve with whipped cream.

Mrs. Freeda Blom

Lemon Pudding

1 cup sugar
3 tbs. flour
3 tbs. lemon juice
¼ tsp. salt
1 cup milk
2 egg yolks
1 tbs. melted butter
2 egg whites

Combine sugar, flour and salt, add lemon juice, then egg yolks. Add milk, melted butter and lastly, fold in egg whites. Put in a baking dish and set in a pan of water. Bake in a moderate oven for 1½ hours.

Mabel Fritzler

Marshmallow Pudding

In a double boiler, dissolve 1 lb. marshmallows in 1½ cups milk. Cool, add 1 cup whipped cream and a small can of pineapple, omitting the juice. Add 1 tsp. vanilla. Put a few graham cracker crumbs in bottom of a flat pan. Pour in above mixture, top with more graham cracker crumbs. Let set for several hours or overnight.

Mrs. Nolan Abrams

Cheery Cherry Tapioca

1½ cups canned red cherries, drained
½ cup sugar
4tbs. minute tapioca
¼ tsp. salt
2½ cups cherry juice and water.

Sprinkle cherries with sugar and let stand. Combine minute tapioca, salt and cherry juice and water in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. Add cherries, cool, stirring occasionally. When cool serve in sherbet glasses with plain or whipped cream. This will serve six.

Zella Sellers
Delta, Iowa

Pineapple Bavarian.

Small can crushed pineapple
One box strawberry jello
1½ cup whipping cream

Dissolve the jello in 1 pint water and add the juice of the pineapple. Let partly set, then whip the jello. Whip the cream, add 1-3 cup sugar, whip again, pinch salt, then combine. Add part hot water to dissolve the jello, and the remainder cold.

Katherine Koch

Dessert

Take a small angel food cake and break into pieces in bottom of mold.

Take one pkg. orange jello, dissolved in usual way, and leave until cool enough to whip. Then whip one cup cream, add to whipped jello. Pour over angel food and sprinkle with cocoanut. Set in a cold place.

Mrs. Harold Beman

Date Pudding

2 lbs. dates
1 tsp. soda
1 cup boiling water
2 tbsp. shortening
1 cup sugar
½ cup black walnut meats
1 egg
2 tsp. baking powder
1½ cups flour
1 tsp. vanilla

Wash, stone and cut up dates. Divide in half. To one half add soda, and water and let stand until cool. Cream shortening and sugar, add egg, beaten until light. Sift flour and baking powder together and add alternately with date mixture to sugar, egg and shortening. Add nut meats and vanilla. Bake in moderate oven in shallow pan.

To other half of the dates add ½ cup sugar and ¾ cup water. Boil until thick, when done take from fire and add ½ cup nut meats and spread over cake.

Cut in squares and serve with whipped cream.

Mrs. Bertha Boomershine

Raisin Pudding

1 cup flour
1 cup sugar
1 cup raisins
2 tsp. baking powder
Pinch salt
½ cup milk

Mix together and pour into greased baking pan. Pour following ingredients over above:

1 cup brown sugar
2 cups boiling water

Bake ½ to ¾ hours in moderate oven.

Mrs. Earl Wagner

Date Pudding

1 cup dates, cut up and floured
2 eggs
1 cup sugar
1 heaping tsp. baking powder
1 heaping tbs. flour
Pinch salt
1 cup nut meats

Put in greased pan and set in pan of hot water and bake slowly for forty minutes.

Mildred Crew
Des Moines, Ia.

CANDY

Date Nut Roll

3 cups sugar
1 cup milk
¼ cup butter
1½ cup dates, chopped
1 cup nuts

Cook sugar, milk and butter to soft ball stage, add dates and cook to hard ball stage. Remove from stove; add nuts. Beat until thick. Pour on wet cloth. Mould into a long roll. Cool, slice.

Mrs. Ernest Leathers
Hedrick, Iowa

Pop Corn Balls.

1 cup sorghum or syrup
1 cup sugar
1 tbs. vinegar
1 tbs. butter
½ cup water

Cook until hard ball is formed when a little is dropped in cold water. Before taking off stove put a pinch of soda in it. Pour over popcorn.

Maude Kensler
Delta, Iowa

Divinity

First Part:
¾ cup water
3 cups sugar
2 eggs
1 cup white syrup
1 cup nuts

Let water, sugar and syrup boil until soft ball in water. Pour over eggs which have been beaten stiff. Beat until almost cold.

Meanwhile boil 1 cup sugar and ½ cup water together until it spins a thread from spoon. Add to other mixture with nuts, and beat until very stiff. Pour on buttered platter and cool, then cut in squares.

Mrs. Zelpha Robertson
Delta, Iowa

Fudge

2 squares chocolate
½ cup milk
2 cups sugar
1-3 cup cane syrup
2 tbs. butter
1 tsp. vanilla
1 cup nuts

When cool cut in squares.

Cloe Bensler
Delta, Iowa

Chocolate Fudge

1 cup cream
3 cups sugar
3 tbs. cocoa
3 tbs. corn syrup
Pinch salt.

Cook without stirring until mixture forms soft ball in cold water, then add 1 tsp. vanilla. Cool until bottom of pan is lukewarm. Beat until very thick. Pour on greased platter or pan. Add nuts if desired. If candy is made on cloudy day, cook until firm ball forms in water.

Merle Shultz
Delta, Iowa

O. K. Nut Candy

3 cups white sugar
1 cup white syrup
1 cup sweet cream
1 cup nut meats

Boil to soft ball stage, beat until cool. Pour on buttered plate, cut in squares.

Patience McNabb

Butter Fondant

3 cups sugar
1 tbs. butter
1 tbs. milk
¾ tsp. vinegar
½ tsp. salt
1 cup boiling water

Mix sugar, butter, milk, vinegar and salt, add boiling water. Cook to soft ball stage when dropped in cold water. Set off and let cool until lukewarm, beat until creamy. Pour out and knead.

Edna Crew

Chocolate Fudge

3 cups granulated sugar
¾ cup corn syrup
1 cup cream
1 heaping tbs. cocoa
1 cup nuts

Cook until it forms soft ball in water. Take off fire and put in pan of cold water and beat until it turns grainy. Pour on buttered pan and let set.

Zelpha Robertson

VEGETABLES

Tomato Pot Pie

4 large tomatoes
1 tbs. green pepper, chop fine
1 tbs. sugar
2 tsp. salt
Dash pepper
1 tsp. butter

Peel and slice tomato and arrange in baking dish. Sprinkle with salt, sugar, and dot with butter.

Crust:
1 cup flour
1½ tsp. baking powder
½ tsp. salt
3 tbs. shortening
3 tbs. cheese
½ cup milk

Sift flour with baking powder and salt. Cut in shortening. Then add cheese and milk and drop by spoonful on top of tomato. Bake 30 minutes in hot oven 450 degrees.

Mrs. Garfield Beman
Ames, Iowa

Cheesed Potatoes

Use cold boiled potatoes, about ten medium ones. Fresh potatoes can be used, but it will take longer to prepare.

White Sauce:
1 pint milk
2 tbs. flour
4 tsp. butter
Salt and pepper

To the pint of hot milk, add thickened flour, boil till thick. Add butter, cheese cut thin and season to taste. Put a layer of potatoes, then sauce, until casserole is filled.

Mrs. Elsie R. Cook

Escalloped Asparagus.

Cook asparagus in boiling salt water until tender. Place alternate layers of it and hard boiled eggs in casserole. Make a white sauce and pour over asparagus and eggs. Put cracker crumbs and butter on top and bake in a moderate oven. Inez Roberts

Escalloped Carrots and Asparagus

Into your bake dish place a layer of thinly sliced carrots, a layer of asparagus cut into small pieces. Season with salt and pepper. Then cover these layers with cut up pieces of cheese. Fill your bake dish with alternate layers of carrots, asparagus and cheese and cover with your favorite white sauce. Dot with butter. Bake until carrots are tender.

Ermina Beman
Ames, Iowa

Baked Corn

2 cups corn
1 egg
½ cup cheese
1 small onion
1 tbs. butter
Salt, pepper, celery seed.

Beat eggs, add corn, add chopped onion, cheese, salt and peper and celery seed. Turn in buttered pan and bake with butter on top.

Helen Hicklin

Carmelized Sweet Potatoes

Peel sweet potatoes and arrange in shallow pan. Pour sweet cream over potatoes, add a little salt and sprinkle with sugar. Proportion cream and sugar to 1 cup cream and ½ cup sugar, to 4 lbs. of potatoes. Bake in a moderate oven until potatoes are tender.

Mrs. Keith Clark

HOME CANNING

Marmalade

6 oranges
2 lemons
Slice thin crosswise, measure.

Add 3 cups water to 1 cup fruit. Let stand 24 hours. Boil 40 minutes, then set aside for 24 hours. Measure again. Add 1 cup sugar to each cup cooked fruit. Cook 45 minutes after it reaches the boiling point or meets the jelly test.

Mrs. Hattie Olive
Delta, Iowa

Orange and Peach Marmalade

Consists of twice as many peaches as oranges, and equal parts of pulp and sugar.

Process: Peel oranges (use one- half of peeling). Boil peeling until tender. Drain. Grind peeling, oranges and peaches. Add sugar and boil one hour, or until thick.

Hazel Allsup

Sandwich Spread

1 pt. green tomatoes
2 red peppers
2 green peppers

Grind these and sprinkle with salt. Let stand a while. Drain, then cook until tender.

Mix ½ cup vinegar
½ cup sour cream
½ cup sugar
2 tbs. prepared mustard
3 eggs

Cook and mix with the tomato mixture. Add six sweet pickles. Seal.

Gladys Clark
Delta, Iowa

Strawberries

Cold Pack Method

Pack hot sterilized jars with fresh berries. Boil a thick syrup and pour over berries. Seal. Place jars in warm water and let boil 3 or 4 minutes. Then leave jars stand in water until cold.

Mrs. Winifred Thatcher
What Cheer, Iowa

Corn

24 cups corn
3 cups sugar
½ cup salt
8 cups water

Mix thoroughly and fill jars. Cold pack 3 hours.

Letha Keck

Grape Conserve

1 qt. grapes pulped, boil 15 minutes
Juice and grated rind of 2 oranges
½ lb. seeded raisins
6 cups sugar

Boil like jelly, before taking from fire, add 1 cup nuts.

Mrs. M. G. Augustine
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