

Katherine Van Tassel

IOWA COOKING - VOL. II



from

WEST DES MOINES

A Recipe for a Good Life

Ingredients:

A large portion of gratitude for 24 hours to be alive.
A daily portion of worship and devotion.
Generous amounts of good common sense and honesty.
Large amounts of genuine appreciation of others.

Mix thoroughly into a good Christian home.

Toss in a generous quantity of a sense of humor and
sprinkle the whole mixture generously among your
neighbors and friends.

(This receipe is not copyrighted. Various re-statements
of it can be found in your family Bible)

I recommend it to you heartily.

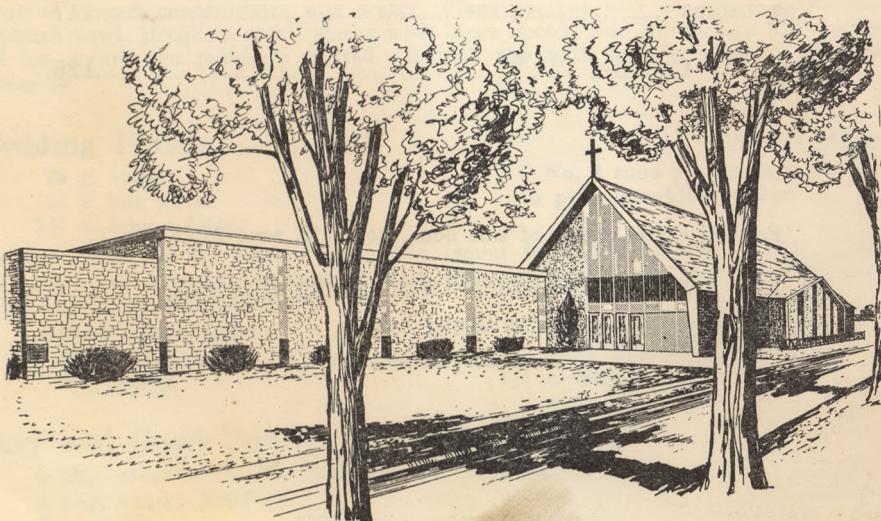
W. Overhulser
Your Pastor

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Cook Book a success. We ask that you patronize the merchants whose
ads appear in this book.*

The Second Collection of
Favorite Recipes
from the
Woman's Society of Christian
Service

THE METHODIST CHURCH

West Des Moines, Iowa



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WEST DES MOINES METHODIST CHURCH
720 Grand Avenue
West Des Moines, Iowa

Published November, 1960

BEVERAGES

Party Punch

1 small can frozen lemon juice
2 small cans frozen orange juice
1 bottle Canada dry gingerale

1 bottle soda water
1 small can pineapple juice
(No water) Makes 24 punch cups.

7-Up Fruit Punch

1½ quarts of pineapple juice
Juice of 4 lemons
Juice of 4 oranges

Mrs. Arthur Lewis
½ c. sugar
6 bottles of 7-Up

Mix first 4 ingredients together and chill. Add the 7-Up just before serving. This makes about 30 cups. Grape juice can be substituted for the pineapple juice.

Punch

Serves 75.

Syrup: 2½ c. water, 2½ c. sugar
(boil 3 minutes and chill)
3 tea bags to 1 quart of boiling
water (let steep 5 minutes)

3 large cans frozen orange juice
3 large cans frozen lemonade
Add water as directed on cans

Add 4 quarts more water, 1 quart gingerale, 1 large can pineapple juice. 2 pkg. red Kool-aid for color (no extra water).

Grape Punch

1 can frozen grape juice
1 can frozen lemon juice
2 pkgs. grape Kool-aid

2 c. sugar
1 bottle gingerale
Water to make one gallon

Punch

2 cans frozen lemonade concentrate
5 or 6 ounce
1 can frozen orange juice
concentrate, 6 ounce

9 c. cold water
1 qt. vanilla ice cream
5 pints pineapple sherbet

Combine frozen concentrates and water. Place sherbet and ice cream in bottom of punch bowl. Break in small pieces with large spoon. Add juices. Stir till sherbet and ice cream are partially melted. Garnish top with orange slices, if desired. Serves 30.

Wedding Punch

15 c. sugar
15 c. hot water
3¾ c. lemon juice

Vernice Marolf

5 No. 3 cans pineapple juice
15 pints sparkling water

Dissolve sugar in hot water. Cool. Add lemon juice and pineapple juice. Cover container. Chill 2 hours. At serving time, add sparkling water. Decorate with fruit slices and fresh strawberries.

1/5 of above recipe
3 cups sugar
3 c. water

1 can pineapple juice
3 pints sparkling water
1¼ c. lemon juice

Easy and Good Punch

1 pkg. strawberry Kool-aid
1 pkg. cherry Kool-aid
2 c. sugar

3 quarts water
1 6-oz. can frozen orange juice
1 6-oz. can frozen lemonade

Mix the above ingredients together. Just before serving add 1 quart gingerale.

Pink Cherry Soda

Lloyd O'Quinn

1 pkg. cherry Koolade
1 c. sugar
2 c. milk

1 qt. vanilla ice cream
1 large bottle (3½ to 4 c.)
carbonated water

Combine Koolade and sugar, dissolve in milk. Pour into glasses. Add scoop ice cream to each glass, and pour carbonated water over. Makes 2½ quarts.

Summer Family Punch

1 large can frozen lemonade

1 small can frozen grapeade

Mix with proportionate water according to directions on the cans. Lemonade with a lovely color and a different taste.

Grape Punch

3 dozen lemons
2 dozen oranges
6 qts. grape juice

2 46-oz. cans pineapple juice
2 lbs. sugar dissolved in 4 c.
hot water

Add enough water to the above mixture to make 6 gallons. 4 qts. ginger ale added to mixture at last and 15 lbs. ice. 1 gallon makes 20 glasses.

Fruit Punch

1 can fruit punch
1 bottle gingerale

2 cans frozen lemonade—undiluted
1 pkg. frozen strawberries

Tasty Punch for Crowd

Make limeade ice cubes or a limeade ice ring by mixing 1 can frozen concentrated limeade with water to make 1 quart. Freeze. Mix one 6 oz. can frozen concentrated orange juice with water to make 1½ pints juice and mix one 6 oz. can frozen fruit punch (the strawberry-lemon combination for example) with water to make 1 quart. Mix together in bowl with 2 tbls. frozen lemon juice, 1 quart gingerale. Add frozen cubes or ring and serve.

Holiday Punch

Mrs. Ronald W. Jordan

1 large can pineapple juice
1 pint bottle cranberry juice

2 small cans frozen lemonade
1 quart gingerale

Combine pineapple juice, frozen lemonade (do not dilute) and cranberry juice. Put this mixture into punch bowl with ice cubes and add gingerale just before serving.

Delicious Hawaiian Punch

1 c. gran. sugar
1 c. lemon juice
2 c. unsweetened pineapple juice
1 28-oz. bottle gingerale chilled

2 c. water
20 whole cloves
2 c. orange juice

Dissolve sugar in water. Wash lemons, extract juice. Add several lemon rinds and cloves to sugar-water mixture and bring to a boil. Cool. Remove rinds and cloves; add lemon juice, pineapple juice and orange juice. Chill. When ready to serve, add chilled gingerale. This fills 12 8 oz. glasses.

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BREADS

Stir-N-Roll Biscuits

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

$\frac{1}{3}$ c. salad oil
 $\frac{2}{3}$ c. milk

Gladys Rhone

Sift flour, baking powder and salt into a bowl. Pour milk and oil into a measuring cup, but don't mix together. Pour all at once into the dry ingredients. Stir with a fork until mixture cleans sides of bowl and rounds up into a ball. Smooth up by kneading about 10 times without additional flour. With the dough on waxed paper, press out one-half inch thick with hands, or roll out between waxed papers. Cut with unfloured biscuit cutter. For drop biscuits, after dough rounds up into ball, drop with fork on cooky sheet. Bake 10-12 minutes on ungreased cooky sheet in very hot oven 475°. Makes about 20 medium sized biscuits.

Garlic Bread

1 loaf French bread
 $\frac{1}{4}$ c. oleo ($\frac{1}{2}$ stick)
2 2-oz. pkg. roquefort cheese
 $\frac{1}{2}$ c. chopped parsley

Margaret Giles
 $\frac{1}{2}$ c. butter (1 stick)
juice of one lemon
dash of Worcestershire sauce
1 or 2 cloves garlic, crushed

Beat all ingredients in bowl until blended. Slice loaf lengthwise in two. Spread each cut surface generously with butter-mix. Wrap each in foil. Heat thoroughly in oven. Loaf can be sliced in 1" slices; butter both sides; wrap in foil and roast over barbecue grill.

Racine Kringle

1 cake yeast
 $\frac{1}{2}$ c. warm water
4 c. flour
1 c. shortening
1 tsp. salt

3 tbls. sugar
3 eggs separated
1 c. warm milk
1 c. brown sugar

Soak yeast in water. Mix flour, shortening, salt and sugar, as you would pie crust. Beat egg yolks and add to milk. Add softened yeast. Add to dry mixture. Put in refrigerator to rise 6 hours or overnight. Beat egg whites, and add 1 c. brown sugar. Put raisins, dates or whatever filling you desire into this mixture. Roll dough in rectangle. Put filling down center and fold over both sides. Let rise 2 hours. Bake in medium oven until light brown. Frost with powdered sugar icing.

Variations of fillings:

$\frac{1}{4}$ c. butter; $\frac{1}{2}$ c. brown sugar—beat these two until fluffy. Sprinkle with chopped pecans, or,
 $\frac{1}{2}$ c. brown sugar; 1 c. finely chopped apples; $\frac{1}{2}$ c. pecans, or
2 tbls. butter; $\frac{1}{4}$ c. brown sugar; 1 c. raisins and almond extract.

Whole Wheat Bread

1 pkg. granular yeast
 $\frac{1}{2}$ c. lukewarm water
2 c. milk scalded and cooled
 $\frac{1}{4}$ c. molasses

2 tbls. Wesson oil
1 egg, beaten
2 c. whole wheat flour
about $4\frac{1}{2}$ c. sifted white flour

Dry flour in oven before sifting. Put together in usual way. Let rise, punch down, and rise again. Make into 3 medium loaves. Place in separate pans. Let rise double and bake at 350° for 50 minutes.

Delicate Rolls

Mrs. Mel Owen

1 pkg. Red Star yeast
1 c. lukewarm water
4 tbs. sugar
1 c. milk (scalded) or
lukewarm water

6 c. sifted flour
1 egg beaten
4 tbs. shortening
2 tsp. salt

Method: Add yeast and 1 c. lukewarm water and stir until dissolved. Add 1 tbs. sugar and let stand about 10 minutes. To softened yeast and sugar add scalded milk (cooled), or lukewarm water. To liquid mixture add 3 c. sifted flour and beat until smooth. Then add egg, shortening, remaining sugar, salt and 3 c. sifted flour. Knead into a medium firm dough. Let dough rise until doubled in bulk. Shape into rolls and let rise in greased pans until doubled in size. Bake about 20 minutes in medium hot oven. (400°F.) (I roll dough out and cut in wedges making butterhorn shape and this recipe makes 3 dozen of that type rolls.)

Refrigerator Rolls

Betty Doolittle

1 cake yeast
 $\frac{1}{4}$ c. warm water { dissolve
 $\frac{1}{2}$ c. sugar

1 egg
2 c. milk (scalded)
 $\frac{1}{4}$ c. shortening

Add 1 beaten egg and 2 c. scalded milk, cooled to lukewarm. Add $\frac{1}{4}$ c. melted shortening, and following dry ingredients sifted together:

2 c. flour
1 tsp. salt
 $\frac{1}{2}$ tsp. soda

1 tsp. baking powder
 $3\frac{1}{2}$ -4 c. flour

Beat well—add $3\frac{1}{2}$ to 4 more c. of flour. Turn out on floured board. Let set 10 minutes. Knead until smooth. Put in greased bowl and cover. This will keep in refrigerator for as long as a week. As much dough may be taken off and used as desired. Is good in all types of rolls, cloverleaf, butterscotch, cinnamon, etc.

Three Hour Rolls

Mrs. Thos. E. Bouma

2 cakes compressed yeast
 $\frac{1}{4}$ c. water
 $\frac{3}{4}$ c. milk, scalded
 $\frac{1}{4}$ c. sugar
 $\frac{3}{4}$ tsp. salt

$1\frac{1}{4}$ c. sifted flour
 $\frac{1}{4}$ c. melted shortening
1 well beaten egg
 $2\frac{3}{4}$ c. sifted flour

Soften compressed yeast in lukewarm water. Combine milk, sugar and salt. Cool to lukewarm and add yeast mixture. Gradually beat in $1\frac{1}{4}$ c. of flour. Set the bowl in a pan of warm water $\frac{1}{2}$ hour or until batter starts to bubble.

Add remaining ingredients, using enough flour to make a fairly stiff dough. Knead on lightly floured surface until smooth and elastic. Place in a lightly greased bowl, turning once to grease the entire surface. Return the bowl to warm water, cover and let rise until double in bulk. Knead again two minutes and shape as desired. Place in greased baking pan, cover and set in warm place until double in size. Bake in hot over 20 to 25 mins. (400°). (makes 2 doz. rolls)

Nut Roll Dough

Maggie Swan

1 cake compressed yeast
1 c. milk (lukewarm)
 $\frac{1}{2}$ c. butter or oleo

$\frac{1}{2}$ c. sugar
3 eggs
4 c. flour

Mix 1 tbs. sugar with yeast. Make the night before. Roll out in the morning. Nut filling:

4 $\frac{1}{2}$ c. nuts (ground)
1 tsp. cloves
1 tsp. cinnamon
2 c. milk

1 $\frac{1}{2}$ c. sugar
5 eggs
2 tbs. butter or oleo

Cook until thick. Divide dough into 2 parts. Roll out. Brush dough with melted butter or oleo. Spread nut filling on dough and roll. Let dough rise until light. Bake in angel food cake pan, at 375° about 50 minutes.

Applesauce Nut Bread

1 c. applesauce	1 tsp. cinnamon
1 beaten egg	3 tsp. baking powder
2 tbls. melted butter	$\frac{1}{2}$ tsp. baking soda
2 c. flour	1 tsp. salt
$\frac{3}{4}$ c. sugar	1 c. chopped nutmeats

Combine applesauce, beaten egg, and melted butter. Sift together the flour, sugar, cinnamon, baking powder, soda and salt. Sift dry ingredients into first mixture then add 1 c. chopped nutmeats. Turn into well greased 5 x 9 loaf pan and bake in 350° oven for 45-50 minutes.

Sour Cream Twists

4 c. flour	Blend with pastry blender
1 tsp. salt	
1 c. shortening	
1 envelope dry yeast	Dissolve yeast in water
$\frac{1}{4}$ c. warm water	
1 whole egg and 2 egg yolks	1 c. thick sour cream

Mix together and chill for 2 hours. Mix together $\frac{3}{4}$ c. sugar and 1 tsp. vanilla. Knead the dough into this sugar mixture. Roll out on pastry board about $\frac{1}{2}$ inch thick and cut into strips about 1 x 5 inches. Twist and place on greased cooky sheet. Bake at 300 degrees until lightly browned. Frost with white powdered sugar icing.

Swedish Rye Bread

Mrs. W. G. Haslup

2 c. water	1 tbls. shortening
$\frac{1}{2}$ c. brown sugar	1 cake fresh yeast
1 tsp. salt	3 $\frac{1}{2}$ c. flour
1 tsp. caraway seed	2 c. rye flour
1 tsp. anise	

Combine water, sugar, salt, caraway seed, anise and shortening; cook 3 minutes. Cool to lukewarm. Soften yeast in this mixture. Add flour; mix to a soft dough. Let rise about 1 $\frac{1}{2}$ hours. Add rye flour to make a stiff dough; knead lightly. Place in greased bowl; cover with damp cloth; let rise until doubled in bulk, about 2 hours. Knead; divide in 2 portions. Cover and let rest 10-15 minutes. Mold two loaves; place in greased pans; cover and let rise until doubled in bulk. Bake in moderate oven (375°-400°) 35 to 45 minutes.

White Nut Loaf

3 c. sifted flour	$\frac{3}{4}$ c. chopped nuts
4 tsp. baking powder	1 large egg
1 tsp. salt	1 $\frac{1}{2}$ c. milk
$\frac{3}{4}$ c. sugar	2 tbls. shortening, melted

Sift dry ingredients together. Add nuts or fruit. Stir in well beaten egg mixed with milk. Stir in shortening. Pour into greased bread loaf pan (8 x 4). Let stand 20 minutes before baking. Bake at 350° about 70 minutes.

Fig or Date Nut Loaf:

Follow recipe for White Nut Loaf, but substitute brown sugar for white sugar, and add $\frac{3}{4}$ cup chopped figs or dates with the chopped nuts.

Whole Wheat Nut Loaf:

Follow recipe for White Nut Loaf, but use 2 cups flour in place of 3 cups and add 2 cups coarse whole wheat. Increase sugar to 1 cup, and milk to 2 cups. Add $\frac{1}{2}$ cup chopped figs or dates, if desired.

Nut Bread

$\frac{3}{4}$ c. sugar
 $\frac{3}{4}$ c. boiling water
 $\frac{3}{4}$ c. dates
 $1\frac{3}{4}$ c. flour
1 tbls. butter
1 tsp. soda

Mrs. Blanch Croneweth, Phoenix, Arizona

$\frac{1}{2}$ tsp. salt
1 tsp. baking powder
 $\frac{3}{4}$ tsp. vanilla
 $\frac{3}{4}$ c. nuts
2 eggs

Chop dates. Add soda and pour boiling water over them and let stand. Mix sugar, butter and eggs. Blend in dry ingredients, add nuts. Bake at 300°.

Nut Bread

2 c. flour
3 tsp. baking powder
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ c. melted shortening
1 c. milk

1 egg well beaten
1 c. raisins
1 c. nuts, chopped
 $\frac{1}{4}$ tsp. soda dissolved in
1 tsp. warm water

Dora Kneen

Pour in greased bread pan. Let stand 20 min. Bake 1 hour at 350°. You may use $1\frac{1}{2}$ c. raisins, $\frac{1}{2}$ c. glazed cherries.

Sour Cream Coffee Cake

1 stick butter
1 c. sugar
1 carton sour cream
1 tsp. soda

2 eggs
1 tsp. vanilla
 $1\frac{1}{2}$ c. flour
 $1\frac{1}{2}$ tsp. baking powder

Cream butter and sugar, then add sour cream and soda. Add eggs, one at a time and beat well after second addition. Add vanilla. Sift together the flour and baking powder and add to creamed mixture.

Make topping of: $\frac{1}{4}$ c. sugar, $\frac{1}{4}$ c. chopped nuts; 1 tsp. cinnamon

Cut $\frac{1}{2}$ topping through the cake in pan swirling it. Sprinkle remainder on top. Put in a 9 x 9 x 2 pan. Bake 40 minutes at 350°.

Paprika Dumplings

1 c. sifted flour
 $1\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt

2 tsp. melted shortening
 $\frac{1}{2}$ c. milk
Sprinkle of paprika

Mrs. C. Bump

Combine and drop in hot stew. Cover, steam about 20 minutes.

French Bread

$1\frac{1}{4}$ c. lukewarm water
1 pkg. dry yeast
1 tbls. butter

2 tbls. sugar
 $\frac{1}{2}$ tsp. salt
 $3\frac{1}{4}$ c. flour

Soften yeast in water. Add sugar, salt and butter. Stir in $1\frac{1}{2}$ c. flour, blend well. Mix in rest of flour and knead until smooth. Place in lightly greased bowl, cover and let rise until double. Turn out on lightly floured board. Roll into 12 x 15 rectangle. Roll lightly, beginning on long side. Seal well as you roll. Taper ends, place on greased cooky sheet, seam down. With sharp knife, gash top diagonally every $2\frac{1}{2}$ inches $\frac{1}{4}$ inch deep. Sprinkle with water, cover, let rise for 15 minutes. Sprinkle with water again before putting in oven. Bake at 375° for 45 minutes. Cut when cold.

Basic Sweet Roll Recipe

Mrs. Eva W. Giles

1 c. milk	2 beaten eggs
1 c. water	2 envelopes granular yeast
1/2 c. shortening	1/2 c. lukewarm water
1/2 c. sugar	1 tsp. sugar
2 tsp. salt	About 10 c. flour

Heat flour in a pan in 325° oven till warm. Sift before using. Dissolve yeast in 1/2 c. water, add 1 tsp sugar. Heat milk and water, then add shortening. Stir to dissolve. Let cool to lukewarm and stir into mixing bowl with sugar and salt. Add some flour, the eggs and yeast. Keep adding flour and beat well. When stiff enough to handle, turn out on pastry cloth and knead till satiny and not sticky. It may not take all the flour. Grease bowl and put ball of dough in and turn over. Cover with towel and set in warm place to rise double. Punch down and let rise again.

For sweet clover leaf rolls:

Form balls of dough the size of walnuts—dip in part Crisco and butter melted, then in mixture of sugar and cinnamon and place three balls in greased muffin tins. Let rise and bake about 20 minutes in 375° oven, or till nicely browned. At once drizzle light corn syrup with a spoon over the rolls before taking from pans. Lift out carefully onto cake racks to cool. Makes 2 dozen.

Pecan cinnamon rolls:

Prepare in small sauce pan: 1/3 c. butter; 1/2 c. brown sugar; 2 tbs. corn syrup. Melt over fire and put into 2 5x7 pyrex loaf pans. Sprinkle with 1/3 c. cut pecans and let cool slightly while preparing rolls. Roll dough 1/8 inch thick 16 x 9 inches. Sprinkle with 1 c. sugar and 1 tsp. cinnamon. Roll tightly and cut in 1 inch pieces. Makes 16 rolls. Bake till well browned at 375° about 25 minutes. Turn out slowly on rack to cool so syrup will come out too. Cut along sides of pans to loosen first.

Butter horns:

Roll dough to about size of 9" pie pan and 1/2" thick. Spread with melted butter. Cut in 8 pie-shaped wedges. Start rolling from outside to center with point on the bottom. Arrange on cookie sheets 3" apart. Let rise very light. Bake at 375° about 20 minutes. Brush with melted butter.

Orange Nut Bread

1/2 c. shortening	1/2 tsp. salt
1 c. sugar	1/2 c. ground raisins
2/3 c. buttermilk	1/2 c. chopped nuts
2 c. sifted flour	Peel of 1 orange grated, and juice
2 eggs, beaten	
1 tsp. soda	

Topping: 1/2 c. sugar, mixed with 1/2 c. orange juice

Mix shortening, eggs and sugar. Add buttermilk, orange juice and rind alternately with flour, soda and salt. Grind raisins and nuts and add.

Pour into 9 x 3 x 5 pan and bake 1 hour at 350°, or until inserted toothpick comes out clean. Mix orange juice and sugar and pour over bread as soon as removed from oven. Remove from pan. Cool and wrap. Let set a day before slicing. Slice thin and spread with Philadelphia cream cheese for sandwiches.

Makes two loaves. May be frozen.

Corn Bread Squares

Mrs. R. E. Biddle

1 c. enriched flour	3/4 c. corn meal
1 tsp. salt	2 beaten eggs
1 tbs. baking powder	1 c. milk
2 tbs. sugar	1/4 c. melted shortening

Sift flour, salt and baking powder and sugar, mix with corn meal. Combine eggs, milk and shortening. Add to dry ingredients and beat until smooth. Bake in greased pan 8 in. square. 400° for 20 minutes.

Banana Nut Bread

1 c. mashed bananas (2 large or 3 medium bananas)	2 c. flour
$\frac{1}{2}$ c. shortening	1 tsp. baking powder
1 c. sugar	$\frac{1}{2}$ tsp. soda
1 egg	3 tbs. milk
	$\frac{1}{4}$ to $\frac{1}{2}$ c. nuts, chopped

Mix bananas, shortening, sugar and egg with electric mixer and beat for 2 minutes. Add sifted dry ingredients, milk and nuts and mix slowly until well blended, about one minute, scraping down sides of bowl with rubber spatula. Pour into greased and floured loaf pan and bake one hour at 350°. Let set at least 20 mins. after mixing and before baking to prevent a crack on top of loaf. This was a blue ribbon winner at Iowa State Fair, and Polk County 4-H Fair.

Cinnamon Buttermilk Coffee Cake

2 c. sifted flour	1 tsp. baking soda
2 c. firmly packed brown sugar	1 tsp. cinnamon
$\frac{1}{2}$ c. (1 stick) butter	$\frac{1}{3}$ c. sifted flour
1 egg	$\frac{1}{2}$ c. chopped nuts
1 c. buttermilk	

Mix flour and brown sugar. Cut butter in until mixture resembles coarse meal. Set aside $\frac{3}{4}$ cup of this mixture to be used for topping. To remaining flour mixture, add egg, buttermilk, baking soda, cinnamon and the $\frac{1}{3}$ cup of sifted flour. Mix only until dry ingredients are well moistened. Pour into buttered pan. Mix sugar mixture that was set aside and chopped nuts; sprinkle over the top. Bake 50-60 minutes at 325°. Let cool in pan. Makes 18 pieces 1 $\frac{1}{2}$ x 3 inches.

Cranberry Bread

2 c. flour	3 tbs melted shortening
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ c. orange juice
1 $\frac{1}{2}$ tsp. baking powder	2 tbs. hot water
$\frac{1}{2}$ tsp. soda	$\frac{1}{2}$ c. nuts
$\frac{3}{4}$ c. sugar	1 c. cranberries (cut in halves)
1 egg beaten	

Combine egg, sugar, orange juice, hot water and shortening. Add flour sifted with salt, baking powder and soda. Mix well; stir in nuts and cranberries. Pour into waxed paper lined 5 x 9 inch loaf pan and bake in moderate oven 350° about 1 hour.

Quick Easy Dinner Rolls

1 $\frac{1}{2}$ c. scalded milk
2 tbs. sugar
1 tsp. salt
$\frac{1}{2}$ c. shortening (lard or corn oil can be used)

Verbel Roush (Mrs. J. E.)
2 cakes compressed yeast
 $\frac{1}{4}$ c. lukewarm water
1 beaten egg
5 c. flour

Put into deep bowl scalded milk, sugar, salt and shortening. Let stand until lukewarm. Dissolve yeast in warm water and add to cooled milk mixture. Add beaten egg, and stir in the flour. Let rise and make into rolls. Let rolls rise and bake 15 minutes at 425°. Also makes good cinnamon rolls. Remarks: If dough is a little soft, leave on floured board for 10 minutes or so, then knead smooth quickly. If a soft crust is desired, brush with melted butter when removed from oven.

Graham Nut Bread

1 c. sugar	2 c. white flour
2 c. sour cream	2 eggs
2 c. graham flour	1 tsp. soda

Grace Bane
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
nuts

Beat hard. Bake in moderate oven 45 minutes.

Rye Bread

Mabel McConnell

½ c. lard	2 c. rye flour
1 tbls. salt	2½ c. cold water
½ c. molasses	2 cakes yeast
¾ c. brown sugar	¼ c. lukewarm water
1 tbls. anise seed (optional)	White flour
4 c. boiling water	

Combine first 5 ingredients. Pour boiling water over this mixture. Stir in rye flour while still quite warm. Add cold water. When mixture is lukewarm add yeast dissolved in the ¼ c. warm water. Add enough white flour to make a sponge that will drop from a spoon. Beat well. Cover and let rise until spongy and light. Add white flour to make a dough that can be handled. Knead well. Put in greased bowl and let rise to double in bulk. Punch down and let rise again. Shape into 6 loaves. Let rise until doubled. Bake at 375° for 20 minutes and at 350° for 40 minutes.

Molasses Bread

Myrtle Potter

1 cake yeast, dissolved in	
½ c. warm water	
3 c. rye flour	
2½ c. water	} Mix well with yeast and let rise until bubbly
2 tsp. salt	
½ c. brown sugar	} add to first mixture
½ c. molasses	
4 to 5 c. white flour	

Add flour and mix well after each cup. Knead on floured board until dough is no longer sticky, using as much flour as is necessary for this. Let rise until doubled. Punch down, form into loaves. Let rise again. Bake at 375° — 40 minutes or until nicely browned.

Whole Wheat Bread

1 pkg. dry yeast	½ c. brown sugar
2 c. lukewarm water	½ c. hot water
3 tbls. white sugar	4 tbls. shortening
2 tsp. salt	3 c. whole wheat flour
5 c. white flour	

Soften yeast in lukewarm water. Add sugar, salt and 4 cups white flour. Beat well, set in warm place until bubbly. Combine brown sugar, hot water and shortening. Cook to lukewarm. Add to yeast mixture. Add remaining white flour and whole wheat flour. Knead well, at least 10 minutes. Place in greased bowl and let rise to double in bulk. Shape into 3 loaves. Let rise to double in bulk. Bake at 375° for 40 minutes.

Nut Loaf

2 c. graham cracker crumbs	2 tbls. soft shortening or
½ c. sifted flour	salad oil
½ c. sugar	⅓ c. milk
2½ tsp. baking powder	½ tsp. vanilla
½ tsp. salt	1 egg beaten
1 c. finely chopped nuts	½ c. chopped dates (optional)

Measure graham crackers in bowl, combine sifted flour, sugar, baking powder, salt in sifter and sift into crumbs. Add chopped nuts and dates, stir to blend. Drop in shortening. Pour in milk and vanilla. Beat, scraping sides of bowl. Blend thoroughly. Break in egg and beat one minute. Turn batter into 9 x 5 x 3 inch loaf pan which has been greased and lined with wax paper. Bake at 350° for 45-50 minutes or until done. Let cool in pan on cake rack, then remove. Let cool before slicing. Stores and freezes well.

Famous Methodist Church Doughnuts

Dating back to 1934

2 c. sugar	1 1/2 tsp. soda
2 1/2 rounding tbls. lard	1 tsp. nutmeg
3 large eggs	1 tsp. vanilla
2 1/2 c. buttermilk	7 c. flour
1 tsp. salt.	

Beat eggs well, then add sugar, melted lard, vanilla and buttermilk. Add dry ingredients, stirring until smooth. Roll out dough on well floured board and fry in boiling fat. Cool and roll in sugar.

Mincemeat Bread

2 c. sifted flour	1 tsp. salt
4 tsp. baking powder	

Sift together and set aside.

1 egg beaten	3 tbls. melted butter
1/2 c. milk	1 c. mincemeat
1 c. light brown sugar	1 c. nutmeats

Combine all this and add flour mixture. Stir just till flour mixture is blended. Bake in one large loaf pan or 2 small loaves. Grease and flour pan or pans. Cool out of pans. Let stand 24 hours before slicing. (I have used sooner.) Very good with Philadelphia Cream Cheese and candied fruit.

Date Nut Bread

Mildred Ortale

3/4 c. Crisco	2 tsp. soda
2 c. sugar	1 c. cut-up dates
	2 c. boiling water

{ Cream well | Combine, stir well and cool.

Add 2 beaten eggs.
1 tsp salt
4 c. sifted flour
1 c. nuts.

Add dry ingredients and date mixture alternately. Spoon into six (6) well greased No. 3 cans and bake for 1 hour — 300° - 325°.

Pancakes—Sweet Milk

2 eggs	2 c. flour
2 1/2 tsp. baking powder	2 tbls. butter
1 1/2 c. sweet milk	1/2 tsp. salt

Beat batter until smooth.

Date Nut Bread

Carol Berchenbriter

(no shortening or liquid)	1/2 tsp. salt
2 packages of dates	4 tsp. baking powder
1 pound of shelled nuts, pecans or walnuts	1 c. granulated sugar
1 c. cake flour	4 eggs, separated
	1 tsp. vanilla

Leave dates and nuts whole. Place in mixing bowl. Sift flour, salt, baking powder together three times. Then sift over the nuts and fruit and mix carefully. Add sugar and mix again. Beat egg yolks until light and thick. Add vanilla and stir evenly through the fruit and nut mixture. Add stiffly beaten egg whites and fold over and over until well blended. Bake in angel food pan, well-greased and with bottom lined with oiled or greased paper. Bake one hour at 325 degrees.

Quick Rolls (fast)

1 pt. warm water
2 pkgs. yeast
2 tbs. sugar

$\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ c. shortening
6 c. flour—to make stiff dough

Let rise, make into rolls. Let rise again and bake. (May be set in refrigerator overnight).

Ice Box Muffins

1 $\frac{1}{4}$ c. Crisco } Cream:
1 c. sugar }
4 eggs beaten
1 c. buttermilk
 $\frac{1}{2}$ c. molasses
2 tsp. ginger (scant)
1 tsp. salt

$\frac{1}{2}$ c. raisins
4 c. flour
2 tsp. baking powder
1 tsp. soda
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. allspice
1 c. nuts

Mrs. Hubert White

Mix well—put in covered bowl in refrigerator until ready to use. Can be put in muffin pans hours before using. Cover well and put in refrigerator until ready to bake. Bake 10-12 minutes at 400°. Makes 40-42 muffins. When in muffin pans, sprinkle with brown sugar.

Raised Doughnuts

2 pkgs. yeast
1 c. lukewarm water
1 c. milk (lukewarm)
 $\frac{1}{2}$ c. butter
 $\frac{2}{3}$ c. sugar
1 tsp. salt

2 eggs well beaten
Grated rind and juice of $\frac{1}{2}$ lemon
 $\frac{1}{8}$ tsp. grated nutmeg
7 or more cups sifted flour

Mrs. Bernice Fox

Pour water over yeast, stir and let stand about 10 minutes. Scald milk and cool until lukewarm. Cream together butter, sugar and salt, add eggs, lemon and nutmeg. Add milk to yeast and blend with 3 cups flour. Beat smooth, then add butter mixture and enough flour to make medium soft dough. Knead smooth but keep soft. Let dough rise until doubled. Shape at once or knead dough and let rise again about $\frac{1}{2}$ hour. For glazed doughnuts, dip hot well drained doughnuts in a mixture of one lb. powdered sugar and $\frac{3}{4}$ c. lukewarm water.

Pancakes—Sour Milk

1 c. flour
2 eggs
1 tsp. sugar
Salt

$\frac{1}{2}$ tsp. soda
1 tsp. baking powder
2 tbs. melted shortening
1 c. sour milk

Combine and beat smooth.

Gingerbread

$\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. sugar
1 egg
1 c. molasses
2 $\frac{1}{2}$ c. sifted flour

1 tsp. cinnamon
2 tsp. ginger
1 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp. salt
1 c. hot water

Cream butter and sugar and add beaten egg, and molasses. Add sifted dry ingredients alternately with hot water. Beat vigorously until smooth. Bake in 9 x 13 pan at 350°.

Apple Muffins

Mrs. T. E. Reece

$\frac{1}{4}$ c. shortening	1 tbls. baking powder
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ tsp. salt
1 egg	$\frac{1}{2}$ tsp. cinnamon
1 $\frac{1}{2}$ c. flour	1 c. raw chopped apples
$\frac{1}{2}$ c. milk	

Cream shortening and sugar, add egg, add milk alternately with dry ingredients, fold in apples.

Fill greased muffin tins $\frac{1}{2}$ full and top with:

$\frac{1}{3}$ c. brown sugar; $\frac{1}{2}$ tsp. cinnamon; $\frac{1}{3}$ c. ground nut meats.

Bake at 375° for 20 - 25 minutes.

Waffles

2 eggs	1 $\frac{1}{2}$ c. sweet milk
2 c. flour	$\frac{1}{2}$ c. shortening
2 heaping tsp. baking powder	$\frac{1}{4}$ tsp. salt

Beat egg yolks. Add milk. Add sifted dry ingredients; melted butter. Fold in stiffly beaten egg whites.

Yeast Muffins

Emma Williams

1 c. warm milk	1 pkg. dry yeast
$\frac{1}{4}$ c. butter	2 c. flour
3 tbls. sugar	1 egg
1 tsp. salt	

To warm milk, add butter, sugar, salt, yeast and 1 c. flour. Beat lightly. Add rest of flour and egg, beat well. Let stand until double in size. Put in greased muffin pans. Let double in size. Bake 20 min. 350°.

Bread Sticks

Mrs. Thomas E. Lee

3 tbls. cocoa	1 tsp. vanilla
1 c. sugar	6 tbls. hot water
3 tsp. butter	

Boil 2 minutes. Cut bread in pieces 3 x 1 inch. Dip in chocolate mixture, roll in coconut and lay on wax paper to set.

Biscuits

2 c. flour	$\frac{1}{2}$ tsp. cream tarter
1 tsp. salt	4 tsp. baking powder
2 tsp. sugar	$\frac{2}{3}$ c. milk
$\frac{1}{2}$ c. shortening	

Blend dry ingredients together with shortening, add milk, and mix—knead until light—roll $\frac{3}{4}$ "—cut. Bake 350° — 45 min.

Orange Cranberry Nut Bread

(pretty for holidays)

1 $\frac{1}{2}$ c. raw cranberries	Grated rind of 1 small orange
$\frac{1}{4}$ c. sugar	$\frac{1}{2}$ c. chopped nuts
3 c. sifted flour	$\frac{3}{4}$ c. undiluted evaporated milk
$\frac{3}{4}$ c. sugar	$\frac{1}{4}$ c. orange juice
4 tsp. baking powder	1 egg
$\frac{1}{2}$ tsp. soda	2 tbls. melted butter
1 tsp. salt	

Wash cranberries, cut in slices with scissors and mix with $\frac{1}{4}$ c. sugar. Sift flour with $\frac{3}{4}$ c. sugar, baking powder, soda and salt into mixing bowl. Stir in grated rind and nuts. Combine cranberries and flour mixture. Stir milk into orange juice. Add egg and butter (melted). Stir. Blend egg mixture and flour mixture. Turn into well greased 9 $\frac{1}{4}$ x 4 $\frac{1}{4}$ x 3 in. loaf pan. Bake at 350° until done, about 1 hour. Let cool 5 min. in pan. Turn out on cooling rack.

Nut Biscuits

These dainty little baking powder biscuits are just right to serve with a chicken salad at a luncheon for the ladies.

2 c. flour	2 rounded tbls. shortening
1/2 tsp. salt	2/3 c. finely chopped pecans
2 tsp. baking powder	Milk to make a soft dough—
2 tsp. sugar	about 3/4 c.

Cut shortening into sifted ingredients. Add nuts and milk and mix to form soft dough. Roll out 1/2 inch thick on floured board, and cut with small cutter. Bake 10 minutes at 450 degrees.

Coffee Cake

1 1/4 c. + 2 tbls. flour	1/3 c. shortening
1 c. sugar	2/3 c. milk
2 tsp. baking powder	1 tsp. instant coffee

Beat vigorously 2 minutes. Add 1 large egg. Beat 2 more minutes, until light and fluffy. Bake at 350°. Ice by pouring juice of 1 orange and 1/2 c. sugar over cake while still hot.

Drop Doughnuts

3 3/4 c. flour	1 c. milk
4 tsp. baking powder	1 1/2 c. sugar
1 tsp. nutmeg	3 eggs
1/4 tsp. salt	

Sift flour, baking powder, salt and nutmeg together. Beat eggs and add milk and sugar. Add all at once to dry ingredients. Drop by teaspoon into hot fat and fry until golden brown. Will keep in refrigerator 12-15 days.

Banana Bread

1 c. sugar	1/3 c. chopped nuts
2 eggs	1/4 tsp. salt
1/3 c. shortening	1 tsp. baking powder
3 tbls. sour milk	1 tsp. soda
3 bananas, mashed	2 c. flour

Cream shortening with sugar. Add eggs and beat well. Sift dry ingredients together and add alternately with sour milk. Add mashed bananas and nut meats. Pour into two small well greased loaf pans. Bake at 325° about one hour.

Banana Muffins

1 1/2 tbds. shortening	1 egg, beaten	1/4 tsp. soda
3 tbds. white sugar	1 c. flour	1/8 tsp. salt
2 tbds. brown sugar	1 tsp. baking powder	3 tbds. milk
1 banana		

Cream shortening and sugar, add banana, egg and other ingredients. Bake at 350° — 15 or 20 minutes or until done.

Garlic Cheese Bread

Mrs. Clair Weintz

Dissolve: 1 cake compressed or 1 pkg. active dry yeast in 1/2 c. lukewarm water. Combine:

1/2 c. milk	1 1/2 tsp. salt
1 tbds. sugar	

4 oz. (3/4 c.) sharp cheese, cut in small pieces in sauce pan. Heat until cheese melts. Pour into large bowl, cool to lukewarm. Add 1 tbds. minced garlic and dissolved yeast. Add gradually: 2 1/2 c. sifted flour, mix thoroughly. Knead on lightly floured board for five minutes. Grease top and cover with clean cloth. Let rise in warm place (85-95°) until double (about 1 hour). Punch down. Shape into loaf and place in greased 9 x 5 x 3 pan. Let rise until light (30-60 minutes). Bake in moderate oven 375° for 45-50 minutes. After bread is cool, wrap and place in freezer. To serve, slice as many pieces as desired and toast, leaving unused portion still frozen.

Hungarian Coffee Cake

2 pkg. yeast
1 c. milk
 $\frac{1}{2}$ c. sugar
1 tsp. salt

2 eggs
 $4\frac{1}{2}$ to $4\frac{3}{4}$ c. flour
 $\frac{1}{2}$ c. shortening

Dissolve yeast in $\frac{1}{4}$ c. lukewarm water. Heat milk, sugar and butter. Let cool, add eggs, well beaten. Then add yeast mixture and salt. Add $\frac{1}{2}$ flour, beat with spoon until smooth and very elastic (batter will fall from spoon in sheets). Add remaining flour and work it in with the hand until dough is possible to handle. Mix well. Turn dough onto lightly floured board, cover, let stand 10 minutes to tighten up, then knead until smooth and elastic. Let rise in greased bowl at room temperature until double in bulk (2 hours). Punch down, let rise again until not quite double—about 45 minutes. Punch dough down and make coffee cake as follows:

Set aside $\frac{1}{2}$ c. melted butter
 $\frac{3}{4}$ c. sugar
1 tsp. cinnamon

$\frac{1}{2}$ c. chopped nuts
 $\frac{1}{2}$ c. raisins

Make dough into pieces size of walnuts, form into balls. Roll in butter then in sugar, cinnamon and nuts mixed. Place 1 layer of balls on well greased deep 9" tube center pan so they just barely touch. Sprinkle with few raisins. Add another layer of balls, sprinkle with more raisins in the crevices. Cover and let rise until light (45 minutes). Bake 35-40 minutes at 375°. Loosen from pan with spatula. Invert pan so butter and sugar run down.

Drop Doughnuts—Yeast

2 pkg. granular dry yeast
 $\frac{1}{2}$ c. warm water
 $\frac{3}{4}$ c. milk
4 tbs. sugar
1 tsp. salt
 $\frac{1}{2}$ c. soft shortening

2 eggs
 $\frac{1}{2}$ tsp. vanilla
 $3\frac{1}{2}$ c. sifted flour
 $\frac{1}{2}$ tsp. mace
 $\frac{1}{2}$ tsp. nutmeg

Method: Soften yeast in warm water. Combine milk, sugar and salt. Scald milk (thin film forms over the top) cool to lukewarm. Measure flour and sift with mace and nutmeg. Beat eggs until whites and yolks are mixed. Add vanilla. Combine softened yeast and cooled milk. Beat in the eggs. Add half the flour mixture. Drop the softened fat in 5 or 6 spots on top of the batter. Beat until fat is all mixed in. Add rest of flour. Scrape down bowl several times. Beat 100 strokes. Cover bowl with cloth. Let rise until double in bulk—about 30 minutes. Stir down and let rest while you are heating the fat. Or cover and set in refrigerator. Stir and let dough warm up. Fry when you wish. Drop batter by teaspoonsful in hot fat 375° F. Turn over when edges are a golden brown. Takes about 1½ minutes on each side. Roll in spiced sugar while still hot.

Cinnamon Ring Roll

1 c. scalded milk
1 cake compressed yeast or
1 pkg. granular yeast
4 tbs. shortening
2 tbs. sugar
2 eggs, beaten

$\frac{1}{2}$ tsp. salt
 $3\frac{1}{4}$ c. sifted flour
1 c. sugar
4 tsp. cinnamon
Melted butter

Let milk cool to lukewarm; add cake yeast and stir until dissolved. (If using granular yeast, dissolve in $\frac{1}{4}$ c. lukewarm water; add to $\frac{3}{4}$ c. cooled, scalded milk). Cream shortening and sugar; add eggs. Add milk mixture, salt and flour. Let rise in warm place until doubled in bulk. Punch down. Pinch off pieces of dough. Make balls about the size of a walnut. Mix sugar and cinnamon. Dip balls into butter, then into sugar mixture. Lay the balls in a greased 10-inch tube pan. Let rise about one hour. Bake at 350° for 35-40 minutes. Turn out onto tray. Serve at Christmas time with maraschino cherries and pecan halves between the balls. Trim top with holly. Yield: 1 10-inch ring roll.

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WEST DES MOINES, IOWA

CAKES

Plain Fruitcake

Recipe of Mrs. Mamie Oxnam; first used about 1900. Mrs. Oxnam is deceased. Mother of Bishop G. Bromley Oxnam of the Methodist Church.

1/2 lb. butter (use no substitute)	3 rounding tsp. cocoa or ground sweet chocolate
1 1/4 c. sugar	1 tsp. vanilla extract
1/2 tsp. salt	1/2 tsp. lemon extract
3 eggs	1/2 c. milk
3 rounding cups (sifted) all-purpose flour	1/2 c. water
3 level tsp. Royal baking powder*	1 lb. seeded raisins
1/4 tsp. ground cloves	1 c. seedless raisins, chopped
1/4 tsp. allspice	1 c. chopped candied fruit (or 1 extra cup seedless raisins)
1/2 tsp. cinnamon	1/2 c. finely cut citron
1/4 tsp. nutmeg	

Wash, pick and dry raisins a day or two before needed. Put seedless raisins through food chopper. Method: Soften butter at room temperature. Cream, and slowly add sugar and salt, stirring to a creamy consistency. Drop eggs, unbeaten, one at a time into mixture, beating well after each addition. Add milk, with flavorings. Sift together flour, baking powder, spices and cocoa. Re-sift, and stir into butter and egg mixture. Add water. Blend and beat well. Add fruit, and stir all together carefully. Turn into a buttered and paper-lined funnel cake tin, and bake 1 1/2 hours in a moderate oven (325° F.). When completely cooled, wrap in waxed paper and pack in covered tin box to age for at least a week before serving. Chopping the raisins helps to moisten the cake earlier than if they are left whole.

*If double-acting baking powder is used, reduce amount.

Apricot Upside Down Cake

CAKE BATTER:

2 eggs	1 tsp. flavoring
2/3 c. sugar	1/3 tsp. baking powder
6 tbs. juice from fruit	1/4 tsp. salt
1 c. sifted flour (regular or cake)	

Beat eggs until thick and lemon colored (5 min.). Gradually add sugar. Beat in all at once fruit juice and flavoring. Beat in all at once flour, baking powder and salt.

1/3 c. butter	1/2 c. brown sugar
Apricots (drained) 1 lb. can	

Melt butter in baking pan. Spread brown sugar over butter. Arrange drained fruit on butter-sugar mixture. Pour cake batter over fruit. Bake until wooden tooth pick comes out clean. 350° about 45 min. Turn upside down on serving plate. Leave for a few minutes. Serve with plain or whipped cream.

Hickory Nut Cake

3/4 c. butter	1 tsp. soda
2 c. sifted powdered sugar	1 tsp. vanilla
1 c. milk	1 c. chopped hickory nuts
3 c. sifted cake flour	5 egg whites
2 tsp. cream of tartar	

Method: Cream sugar and butter until light and fluffy. Add 1/2 of the milk, then sift in 1/2 of the flour with the cream of tartar. Add remaining milk and soda which has been dissolved in just a tiny bit of warm water. Add vanilla and remaining flour mixed with the nuts. Beat egg whites until stiff and fold into batter. Pour into 2 prepared 9" layer cake pans and bake at 350 degrees 25-30 minutes, or until done when tested. Cake can also be baked in 13 x 9 oblong cake pan. Frost with a white egg frosting, or a butter icing.

Simple Holiday Fruit Cake

1 c. water
1 c. sugar
2 c. raisins or dates
1/2 c. shortening

Mrs. Wm. W. (Marge) Brown
1 tsp. nutmeg
1 tsp. cloves
1 tsp. cinnamon
1/2 tsp. salt

Combine these ingredients in sauce pan, bring to full boil and simmer for 10 minutes. Remove from heat and let cool. Add the following to the cooled mixture:

2 c. flour
1 tsp. baking powder

1 tsp. soda, dissolved in 2 tbs.
warm water
1 c. chopped nuts

Bake at 350° temperature for 40 minutes.

Cheese Cake

Mrs. Ray Pallasen

Pour one 13 oz. can evaporated milk into ice tray and chill until crystals form 1/2 inch from edge.

1 pkg. lemon jello
1 c. boiling water
1 8 oz. pkg. cream cheese

1 c. sugar
1 tsp. vanilla
1 13 oz. can evaporated milk

Dissolve Jello in hot water — cool. Whip together cream cheese, sugar and vanilla. Whip chilled milk until peaks form. Add Jello mixture, then add cheese mixture.

Crust:

20 full graham crackers
1/2 c. melted margarine

2 tbs. sugar

Roll crackers to fine crumbs, add sugar on bottom of 13 x 9 x 2 pan, spread cheese mixture over crumbs and top with remaining crumbs. Chill and serve.

Quick and Easy

1 c. flour
1 c. sugar
1 egg

Mrs. Kenneth Burns
1 No. 2 can fruit cocktail
(take out 2 tbs. juice)
1/2 tsp. salt
1/2 tsp. soda

Topping — sprinkle on before baking: 1/2 c. brown sugar and chopped nuts as desired. Bake 20-30 minutes at 350°.

Lemon Cake Top Pudding

3 tbs. butter
1/3 c. lemon juice
1/4 tsp. salt
4 egg whites
1 c. sugar

Vie Hatfield
2 tsp. grated lemon rind
3 tbs. flour
1 c. milk
4 egg yolks

Cream butter, add sugar and cream together. Add yolks, beat well. Add flour, lemon juice, rind, salt and mix well. Stir in milk. Beat whites until stiff and fold in. Bake in loaf pan 9 x 15. Set in pan of hot water. Bake at 325° for 40 minutes. Then turn to 350° and brown for 10 minutes.

Cherry Cake

1 c. sugar
3/4 c. creamed butter
1 tsp. nutmeg
1 tsp. cinnamon
4 tbs. sour cream

1 tsp. soda (in flour)
3 eggs, beaten
1 c. cherries
2 c. flour

Cream sugar and butter. Add eggs and seasonings. Add cream and flour. Add cherries. Bake in loaf pan about 30 minutes at 350°.

German's Sweet Chocolate Cake

Mrs. R. Hufford

1 pkg. Baker's German's	1 tsp. vanilla
Sweet Chocolate	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. boiling water	1 tsp. baking soda
1 c. butter or oleomargarine	$2\frac{1}{2}$ c. sifted cake flour
2 c. sugar	1 c. buttermilk
4 egg yolks, unbeaten	4 egg whites, stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well. Sift together salt, soda and flour. Add alternately with buttermilk to chocolate mixture, beating well. Beat until smooth. Fold in beaten egg whites. Pour into three 8 or 9 inch cake layer pans (or one large loaf cake pan) lined on bottoms with paper. Bake in moderate oven 350° 30 to 40 minutes. Cool. Frost top only.

COCONUT-PECAN FROSTING:

Combine 1 c. evaporated milk, 1 c. sugar, 3 egg yolks, $\frac{1}{4}$ lb margarine, and 1 tsp. vanilla. Cook and stir over medium heat until thickened, about 12 min. Add $1\frac{1}{2}$ c. Baker's Angel Flake Coconut and 1 c. chopped pecans. Beat until thick enough to spread. Makes 2 $\frac{1}{2}$ cups.

Cocoa Fudge Cake

Donna Biddle

$1\frac{3}{4}$ c. sifted flour	$\frac{1}{2}$ c. vegetable shortening
$1\frac{1}{3}$ c. sugar	1 c. buttermilk
1 tsp. soda	1 tsp. vanilla
1 tsp. salt	$\frac{1}{2}$ to $\frac{3}{4}$ c. unbeaten eggs
6 tbls. cocoa	(2 large)

Heat oven to 350° (moderate). Grease and dust with flour 2 round layer pans 8 x 1 $\frac{1}{2}$ inches or 1 oblong pan 13 x 9 $\frac{1}{2}$ x 2 inches. Sift dry ingredients into bowl. Add shortening, buttermilk and vanilla. Beat 2 minutes on medium speed on mixer, or 300 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add eggs. Beat 2 more minutes, scraping bowl constantly. Bake layers 30-35 minutes; oblong 40-45 minutes. Cool and frost.

Party Cake

Mrs. Lester Hendrickson

$\frac{1}{2}$ c. shortening	2 tsp. cocoa
2 eggs	1 tsp. salt
$1\frac{1}{2}$ c. sugar	1 c. buttermilk
2 oz. or $\frac{1}{4}$ c. red food coloring	$2\frac{1}{4}$ c. sifted flour
1 tsp. vanilla	1 tsp. soda
1 tsp. vinegar	

Cream shortening, sugar and eggs. Make a paste, using coloring and cocoa, add to above mixture. Add sifted flour and salt. Stir soda and vinegar into buttermilk and add to above. Stir in vanilla last. Bake in two 9" layer pans for 30 minutes at 350°.

FROSTING:

1 c. butter	1 c. milk
3 tbls. cake flour	1 tsp. vanilla
1 c. sugar	

Blend flour and milk together and bring to a boil—then let cool. Cream sugar, butter and vanilla and blend with above ingredients. Cut layers of cake in half and frost between each layer and on top.

Mock Angel Food Cake

Matilda Jenkins

1 c. sifted cake flour	$\frac{1}{4}$ tsp. salt
1 c. sugar	

Sift all ingredients four or five times and stir in $\frac{1}{2}$ c. hot milk. Add $\frac{1}{2}$ tsp. vanilla. Fold in 2 stiffly beaten egg whites. Bake like angel food in small tube pan 25 to 30 minutes.

Orange Cup Cakes

2 c. sifted cake flour	1 egg, unbeaten
4 tsp. baking powder	1 tbs. grated orange rind
2 tbs. butter or other shortening	$\frac{1}{4}$ c. milk
1 c. sugar	$\frac{1}{2}$ c. orange juice

Sift flour, once, measure, add baking powder and sift together three times. Cream butter, add sugar, and cream together thoroughly. Add egg and beat until light and fluffy. Add orange rind. Add flour, alternately with milk and orange juice, a small amount at a time. Beat after each addition until smooth. Pour into muffin pans, filling them $\frac{2}{3}$ full. Bake in moderate oven 350° 25 minutes. Makes 12 large or 18 small cupcakes.

Chocolate Angel Food Cake

$\frac{3}{4}$ c. sifted cake flour	1 $\frac{1}{2}$ tsp. cream of tartar
$\frac{1}{4}$ c. cocoa	$\frac{1}{4}$ tsp. salt
$\frac{7}{8}$ c. sugar	1 $\frac{1}{2}$ tsp. vanilla
1 $\frac{1}{2}$ c. egg whites	$\frac{3}{4}$ c. sugar

Sift together the flour, cocoa and $\frac{7}{8}$ c. sugar three times. Put the egg whites, cream of tartar, salt and flavoring into a large bowl and beat until foamy throughout. Add the remaining sugar gradually, 2 tbs. at a time, beating a few seconds after each addition. Continue beating after the last addition until the meringue is firm and holds stiff peaks. Place the flour-cocoa-sugar mixture in a sifter and gradually sift over the meringue, folding it in gently. Place the batter in an ungreased pan and bake 30 to 35 minutes in a pre-heated oven at 375°.

Pink Peppermint Cake

$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ tsp. vanilla
2 $\frac{1}{2}$ c. sifted cake flour	$\frac{1}{4}$ tsp. peppermint extract
1 $\frac{1}{2}$ c. sugar	3 egg yolks
4 tsp. baking powder	1 egg white (save 2 for frosting)
1 tsp. salt	Few drops red cake coloring
1 c. milk	

Place shortening in mixing bowl. Sift flour, sugar, baking powder and salt into same bowl. Add $\frac{1}{2}$ c. of milk and beat 2 minutes on medium speed of electric mixer, or 150 strokes per minute by hand. Keep batter scraped from sides of bowl while mixing. Add remaining $\frac{1}{2}$ c. milk and other ingredients. Beat an additional 2 minutes on medium speed. Pour batter into 13 x 9 x 2 cake pan, greased and floured, or 2 layer pans. Bake at 350 for 40-45 minutes. Cool slightly, then remove from pans. Ice with:

FLUFFY PINK FROSTING:

Mix 2 egg whites (saved from cake) 1 $\frac{1}{2}$ c. sugar; $\frac{1}{8}$ tsp. cream tartar; and $\frac{1}{3}$ c. water in top of double boiler. Beat with rotary beater or electric mixer over lightly boiling water until frosting stands in peaks—about 7 minutes. Fold in $\frac{1}{2}$ tsp. vanilla and a few drops red food coloring. Good served with vanilla ice cream.

Apple Sauce Cake

Mrs. Blanche Graves

1 $\frac{1}{2}$ c. apple sauce, mashed fine	2 tsp. soda
1 c. sugar	1 c. raisins
$\frac{1}{2}$ c. shortening	1 $\frac{1}{2}$ c. nutmeats
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ c. citron—cut up fine
$\frac{1}{2}$ tsp. each cinnamon, allspice, cloves	$\frac{1}{2}$ c. cut up dates
	3 c. flour

Cream sugar and shortening. Dissolve soda in apple sauce. Add to creamed mixture. Coat fruit and nuts with 1 c. of the flour. Sift flour with spices. Bake at 325° in pyrex pan. No eggs are used in this recipe.

Sour Cream Nut Filling for White Layer Cake

Janet Lambertz

Cook together until mixture thickens:

5 egg yolks	1 c. soured cream
1 c. sugar	1 tbsp. flour

Cool. Add 1 tsp. vanilla and chopped nuts. Use between cake layers and on top. Cover entire cake with boiled icing.

Wacky Cake

Bess Crow

1½ c. flour	1 tsp. soda
1 c. sugar	½ tsp. salt
3 tbs. cocoa	6 tbs. cooking oil
1 tbs. vinegar	1 tsp. vanilla
1 c. cold water	

Sift flour, sugar, cocoa, soda and salt into ungreased 8 inch cake pan. Punch 3 holes of graduated sizes into the mixture. In the largest hole pour cooking oil. Pour vinegar in medium hole, and pour vanilla into smallest one. Cover with 1 c. cold water. Stir well with fork and bake (right in the mixing dish) for 25 minutes at 350°. Serve a la mode with peppermint stick ice cream.

Chocolate Cake

Virginia Rich

¼ c. cocoa	1 level tsp. soda
½ c. boiling water	

Put soda, cocoa, and boiling water together and let cool.

1½ c. sugar	½ c. shortening
½ c. sour milk	1½ c. flour
2 eggs	1 tsp. vanilla

Mix all together then mix in chocolate mixture last.

Applesauce Cake and Broiled Walnut Frosting

Helen Kenworthy

2 c. sifted cake flour	1 egg
1 tsp. soda	1 c. sweetened applesauce
¾ tsp. salt	1½ tsp. grated lemon rind
¾ tsp. cinnamon	3 tbs. vinegar
¼ tsp. cloves	1 c. seedless raisins
½ c. shortening	
1 c. firmly packed light brown sugar	

Sift flour, soda, salt and spices together. Cream shortening, add sugar gradually, creaming until light and fluffy. Add egg, beat until light. Combine applesauce, lemon rind and vinegar and add alternately with dry ingredients, beating well after each addition. Stir in raisins. Turn into greased 8 x 8 x 2 inch pan. Bake at 350° (moderate oven) for 45 minutes. Frost with broiled frosting while still hot.

BROILED WALNUT FROSTING:

2½ tbs. butter or oleo	2 tbs. cream
½ c. firmly packed brown sugar	½ c. chopped walnut meats

Melt butter. Add remaining ingredients and blend. Spread on cake. Broil under broiler (3 or 4 inches from heat) until bubbly.

Devil's Food Cake

Mrs. Ovoia Barnes

1½ c. sugar	2 c. flour
¾ c. shortening	1 tsp. soda
5 tbsp. cocoa	½ tsp. baking powder
2 eggs	¼ tsp. salt
1 c. cold tea	1 tsp. vanilla

Cream shortening and sugar. Add eggs and tea. Sift together dry ingredients, add to creamed mixture. Bake at 350° for 45 minutes. Very good. Stays moist.

Raisin Cake

1 c. raisins—cover with water,
cook 5 minutes
In baking pan put:
2 c. flour

2 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. salt

Mix together, 1 c. sugar; 2 tbs. soft shortening. Pour 1 c. hot raisin water over sugar mixture. Measure 1 c. hot raisin water, add 1 level tsp. soda and add to sugar, raisin mixture. Add dry ingredients. Bake 40-45 minutes in moderate oven.

Grapefruit Cake

1 1/2 c. flour
3/4 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 c. Wesson or Mazola oil

3 eggs, separated
3 tsp. grapefruit juice
1/2 tsp. lemon rind
1/4 tsp. cream of tartar
1/4 c. water

Sift dry ingredients in bowl. Add oil, egg yolks, water, grapefruit juice and lemon rind. Beat till smooth. Beat egg whites with cream of tartar till stiff. Fold into first mixture. Pour in ungreased tube pan. Bake 50 minutes at 350.

FROSTING:

2 pkgs. cream cheese
1 tsp. grated lemon rind
2 tbs. lemon juice

3/4 c. powdered sugar
6-8 drops of yellow food coloring

Mix all ingredients. Drain one large can of grapefruit sections. Add part of them to frosting and cover cake. Lay a few perfect sections on top. This is particularly nice for a buffet supper as it is not too sweet a dessert to finish a meal.

Butter Cake (Old Dutch Recipe)

1 c. butter
1 c. sugar
1 c. flour

2 eggs
1/2 tsp. almond flavoring

Mae Beline

Cream butter, by hand. Add sugar and cream well. Add 2 eggs, unbeaten. Mix well. Add flour and mix. Add flavoring and mix well. Pour into 1 round cake tin, or 8 x 12 x 1 pan. Bake at 350, 35 minutes or until done. It will be crusty on top. Do not ice. Cut in small pieces to serve.

Plum Cake

1 can plums, drained
1 1/2 c. flour
2 tsp. baking powder
3/4 c. sugar

1 egg
2 tbs. melted butter
1 c. milk

Mix together. Pour into pan. Lay plums on top. Bake at 350°. After cake has started to rise and before it browns cover top with mixture of: 1/2 c. sugar, 1 tsp. cinnamon and 1 tbs. butter. Use 9 x 13 pan. Is good as cake with whipped cream or ice cream. Also as coffee cake.

Chocolate Chip Orange Cake

1/2 c. butter
1/2 c. granulated sugar
2/3 c. light brown sugar
2 eggs
1/2 tsp. vanilla
minced rind of 1/2 orange

1-7 oz. bar semi-sweet
chocolate (chipped)
1/4 c. chopped black walnuts
2 c. sifted flour
1 tsp. soda
1/2 tsp. salt
1 c. sour milk

Cream butter well. Add both sugars gradually and cream until light and fluffy. Add eggs, one at a time and beat until mixed, after each addition. Add vanilla, chipped chocolate, nuts and orange rind. Sift flour, salt and soda 3 times. Add alternately with the sour milk to the creamed mixture. Pour into wax paper lined cake pans. Bake 45 mins. in a moderate oven, 350° F. Let stand 3 min. Invert. Remove wax paper at once.

Sour Milk Spice Cake

Mrs. Anna Rich

3 tbls. butter	1/2 tsp. cinnamon
1 c. sugar	1/2 tsp. cloves
1 c. sour milk	1/4 tsp. ginger
2 c. flour	1/4 tsp. nutmeg
1 tsp. soda	1 egg, beaten

Cream butter, add the sugar gradually and cream again. Add beaten egg. Put soda into sour milk. Sift rest of dry ingredients into flour and add the flour and sour milk alternately, beating well.

Prune Cake (or dates)

1 1/2 c. sugar	1 c. cooked seeded prunes or dates
1/2 c. shortening	1/2 c. sour milk
2 eggs	1 tsp. soda
1/2 tsp. each of cinnamon and nutmeg	2 c. all purpose flour

Cream sugar, shortening, add eggs. Beat until creamy, then add dates or prunes. Sift together all dry ingredients, and add with sour milk to other mixture (all at once). Beat well, pour into pan that has been greased and dusted with flour. Bake in 350 oven about 45-60 minutes. Test with tooth pick—it comes out clean when done.

SAUCE:

1 c. sugar	1 tbls. butter
1/2 c. cooked prunes or dates	1 tbls. cream
1 egg	

Boil one minute. Spread on cake (This sauce is soft).

Rhubarb Cake

Mrs. C. C. Brooks, Jr.

1 1/2 c. brown sugar	cream well	1/2 tsp. salt
1/2 c. shortening		1 c. milk
1 egg		1 tsp. vanilla
2 c. flour		2 c. rhubarb, cut fine
1 tsp. soda		cinnamon and coconut

Mix together, pour in greased 9 x 13 inch pan. Top with 1/2 c. sugar with a little cinnamon, then sprinkle with a little coconut. Bake at 350 for 30-40 min. Can be topped with whipping cream when served.

Tomato Soup Cake

Mrs. Ray Hall

1 c. sugar	1 tsp. each cloves, nutmeg, ginger
1/2 c. butter	2 tsp. baking powder
1 can Campbell's tomato soup	1 c. chopped dates
1 tsp. soda	1 c. nutmeats
2 c. flour	

Cream sugar and butter together. Stir soda into soup. Combine all dry ingredients. Add soup and dry ingredients, alternately to creamed mixture. Add dates and nuts. Bake at 375° for about 30 minutes.

FROSTING:

1 c. powdered sugar	1 large pkg. cream cheese
Mix and spread over cooled cake.	

Miracle Whip Salad Dressing Cake

Mrs. Robert C. Acheson

1 c. white sugar	2 c. bread flour
4 tbls. cocoa	2 tsp. soda
1 tsp. vanilla	

Sift dry ingredients together and add to 1 c. Miracle Whip and 1 c. water and vanilla. Bake at 350° for 40 minutes. Makes an 8 x 10 loaf cake.

Old Kentucky Nut Cake

Dorothy Richardson

$\frac{2}{3}$ c. soft shortening	1 tsp. salt
1 $\frac{2}{3}$ c. sugar	1 c. milk
3 eggs	1 tsp. vanilla
2 $\frac{2}{3}$ c. sifted flour	1 c. walnuts—cut up
2 tsp. double action baking powder	

Cream together the shortening and sugar. Beat in thoroughly the eggs. Sift together the flour, baking powder and salt and add alternately with milk to which the vanilla has been added. Fold in walnuts. Pour in prepared pans or pan. Bake layers 25-30 minutes; oblong 35-40 minutes at 350°. When cool frost with creamy caramel frosting.

CARAMEL FROSTING:

Heat $\frac{1}{3}$ c. cream and 6 tbls butter

Place 2 tbls. sugar in skillet over low heat. Stir constantly until sugar becomes golden brown syrup. Stir the cream and butter mixture in until lumps are dissolved. Remove from heat, gradually stir in 3 cups sifted confectioners sugar. Beat until icing is smooth, creamy and right consistency to spread. Add cream if icing becomes too thick.

Old Fashioned Eggless, Milkless, Butterless Cake

1 c. brown sugar	1 tsp. nutmeg
1 $\frac{1}{2}$ c. water	1 tsp. cinnamon
1 c. seeded raisins	$\frac{1}{2}$ tsp. salt
2 oz. citron (optional)	2 c. flour
$\frac{1}{3}$ c. shortening	5 tsp. baking powder

Boil sugar, shortening, water, fruit, salt and spices together in saucepan for 3 mins. When cool, add flour sifted with baking powder. Mix well and bake in greased loaf pan at 350° for about 45 min. (Test with toothpick). Ice with Caramel Frosting.

Date Chip Cake

Mrs. John L. Franklin

1 c. dates (cut up)	1 c. sugar
1 c. boiling water	$\frac{3}{4}$ c. shortening
1 tsp. soda	3 eggs
1 pkg. chocolate chips	1 tsp. vanilla

Pour water over dates and soda. Let cool. Cream sugar, shortening and eggs. Sift together:

1 $\frac{3}{4}$ c. flour	$\frac{1}{2}$ tsp. salt
1 tsp. baking powder (scant)	3 tbls. cocoa

Combine with shortening mixture. Add vanilla and $\frac{1}{2}$ of one 6 oz. pkg. chocolate chips, and dates. Pour into 13 x 9 $\frac{1}{2}$ x 2 pan and sprinkle rest of chocolate chips and $\frac{1}{2}$ c. walnuts on top. Bake 350° for 40 to 50 minutes. No frosting.

Orange Cake

Sue Poe

1 c. sugar	2 c. flour
$\frac{1}{2}$ c. shortening	1 tsp. baking powder
1 c. raisins, ground	1 c. milk
Thin peel of 1 orange	1 tsp. vanilla
2 eggs	
Juice of 1 orange	Combine and put on after cake is removed from oven
$\frac{1}{2}$ c. sugar	

Cream sugar and shortening thoroughly, then add raisins and grated orange peel and mix. Add well beaten eggs and mix. Add sifted flour and baking powder alternately with milk and mix thoroughly. Add vanilla. Bake in moderate oven at 350° for 25-30 minutes. Remove from oven and top with mixture of $\frac{1}{2}$ c. sugar and juice of one orange.

Chocolate Cake

Mrs. K. E. Glass

Very light in texture and red in color.

Cream:	$\frac{1}{2}$ c. shortening $\frac{1}{4}$ tsp. salt 1 tsp. vanilla	Add:	$\frac{1}{3}$ c. sugar gradually 2 tbs. cold water $\frac{1}{2}$ c. cocoa (scant)
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Beat well. Add 2 c. flour alternately with 1 c. water, less 3 tbs. Beat 3 egg whites — fold in. 1 tsp. soda in 1 tbs. boiling water. Add last. Bake 350° — layers, 20 to 30 minutes; loaf pan — 40 minutes.

Never Fail Angel Food Cake

$\frac{1}{2}$ c. egg whites	$\frac{1}{2}$ c. powdered sugar
1 $\frac{1}{2}$ tsp. cream of tartar	1 c. cake flour
$\frac{1}{2}$ tsp. salt	1 tsp. vanilla
1 c. granulated sugar	

Beat the egg whites to a froth, add cream of tartar and salt, and continue beating until stiff but not dry. Fold in powdered sugar. Sift flour and granulated sugar four times, and fold into egg white mixture 2 tbs. at a time. Add flavoring. Bake in pre-heated oven 375° for 35 to 40 minutes.

Golden Date Cake

Mrs. Homer E. Biddle

Sift together:

2 $\frac{1}{2}$ c. (2 c. + 2 tbs.) sifted flour	Then add:
1 $\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. shortening
3 tsp. baking powder	1 c. milk
1 tsp. salt	1 $\frac{1}{2}$ tsp. vanilla

Beat at medium speed for 2 minutes. Add $\frac{1}{3}$ to $\frac{1}{2}$ c. unbeaten eggs and 1 c. cut-up dates. Beat 2 more minutes. Fold in $\frac{1}{2}$ cup coarsely chopped nuts. Bake in oblong pan 40 to 45 minutes, or Layers 35 to 45 minutes at 350°. Very good with fresh orange frosting.

Buttermilk Cocoa Cake

Mrs. E. E. Cain

SIFT: 2 $\frac{1}{2}$ c. sifted cake flour
1 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. cocoa
2 tsp. soda
1 tsp. salt

ADD: $\frac{1}{3}$ c. shortening
2 eggs
1 c. buttermilk
 $\frac{1}{2}$ c. water
1 tsp. vanilla

Blend at low speed. Beat at medium speed 3 minutes. Bake 30 to 35 minutes at 350°.

Holiday Fruit Cake

Lilly Hinchliffe

1 c. shortening	1 tsp. baking powder
1 c. sugar	1 c. chopped seeded raisins
3 eggs, well beaten	1 c. chopped walnuts
1 tbs. lemon rind	$\frac{1}{2}$ c. cut-up candied cherries
1 tbs. grated orange rind	$\frac{1}{2}$ c. cut-up candied citron
2 $\frac{1}{2}$ c. sifted cake flour	$\frac{1}{4}$ c. orange juice
$\frac{1}{2}$ tsp. salt	

In place of the cherries and citron, I use 1 c. of the mixed fruit citron. Work shortening with the back of spoon until light and fluffy. Then add sugar gradually, while continuing to work with the back of a spoon until fluffy. Add eggs, lemon and orange rinds, stirring until thoroughly combined. Sift together flour, salt and baking powder. Combine $\frac{1}{2}$ c. of the flour mixture with combined raisins, walnuts, cherries, and citron. Add remaining flour mixture in halves, alternately with orange juice to shortening mixture, blending well after each addition. Last add raisin mixture and mix well. Pour into a greased and floured tube pan. Bake in a moderate oven — 325 degrees for 1 $\frac{1}{2}$ hours. Put a pan with 2 cups of water in oven while baking. This cake keeps for several weeks in the refrigerator.

Banana Cake

2 c. sifted flour	1 c. mashed bananas
1 tsp. baking powder	$\frac{3}{4}$ c. sour milk
1 tsp. soda	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	1 $\frac{1}{2}$ c. sugar
$\frac{1}{2}$ c. shortening	1 egg beaten, plus 1 yolk

Sift flour once, measure. Add baking powder, soda and salt. Sift together 3 times. Cream butter and add sugar and cream until light and fluffy. Add eggs and beat well. Add bananas and beat again. Add flour to creamed ingredients. Bake 350°.

White Fruit Cake

4 c. cake flour	1 lb. almonds, cut fine
1 tsp. baking powder	$\frac{1}{2}$ c. butter or margarine
$\frac{1}{2}$ tsp. soda	1 $\frac{1}{2}$ c. sugar
$\frac{1}{2}$ tsp. salt	1 tbls. lemon juice
$\frac{1}{2}$ lb. lemon peel, pineapple and can dried cherries, cut fine	10 egg whites

Mrs. William Evans

Sift flour, leaving 1 cup separate for nuts and fruit. To the other 3 cups add the baking powder, soda and salt. Sift together several times. Sift the first amount of flour over the fruit and nuts, which have been cut fine. Cream sugar and shortening. When light and fluffy, beat in the flour. Gradually add lemon juice, fruit and nuts. Fold in egg whites. Bake at 250° for 2 $\frac{1}{2}$ hours, then increase to 300 for 15 minutes.

Dessert Coffee Cake

$\frac{1}{2}$ c. shortening
$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ tsp. vanilla
1 egg

Emma Sandy

1 $\frac{1}{2}$ c. enriched flour
$\frac{1}{2}$ tsp. salt
1 $\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ c. milk

Method: Thoroughly cream shortening, sugar and vanilla. Add egg; beat thoroughly. Add sifted dry ingredients alternately with milk. Spread half of the batter in a greased 8 inch square pan. Cover with date filling. Add remaining batter. Bake in a moderate oven 350° for 45 minutes. Top with chopped nuts.

DATE FILLING: Combine $\frac{1}{2}$ c. brown sugar, 1 tbls. enriched flour, 1 tbls. cinnamon, $\frac{1}{4}$ c. melted butter or margarine, $\frac{1}{4}$ c. chopped English walnuts, and $\frac{1}{4}$ c. chopped dates.

Virginia Fruit Cake

2 lbs. seedless raisins
2 lbs. pitted dates
$\frac{1}{2}$ lb. candied pineapple
$\frac{1}{2}$ lb. candied cherries
$\frac{1}{2}$ lb. citron
$\frac{1}{4}$ lb. candied orange peel
$\frac{1}{4}$ lb. candied lemon peel
1 lb. shelled walnuts
3 c. flour
1 tsp. salt

Mrs. Glenn W. Rhodes

1 tsp. baking powder
1 tsp. cinnamon
1 tsp. allspice
$\frac{1}{2}$ tsp. nutmeg
$\frac{1}{2}$ tsp. cloves
7 eggs
2 c. brown sugar
1 c. fruit juice
1 c. butter, melted

Cut fruit and nuts and dredge with 2 c. of flour. Sift spices and baking powder with the remaining 1 c. flour. Beat eggs lightly and add sugar. Add dry ingredients. Mix well and pour over the floured fruit and nuts. Add the cup of fruit juice. Finally add the cup of melted butter and mix thoroughly. Grease pan or pans lightly and line with paper and grease the paper. Bake in very slow oven 250° for 3 $\frac{1}{2}$ to 4 hours. Keep a pan of water in oven under cakes all the time. Remove from oven and place on racks and cool in pans. Remove from pans and wrap in foil. Store in tightly covered box. This will make two average sized cakes.

Fruit Spice Cake

Mrs. Lucile Schertz

Put in saucepan: 2 c. raisins and 4 c. water. Boil together for 15 mins., then add:

1 c. shortening	1 c. white sugar
1 c. brown sugar	1/2 tsp. salt

Let this cool and then add the following dry ingredients:

3 1/4 c. flour	2 tsp. nutmeg
2 tsp. soda	2 tsp. allspice
2 tsp. cinnamon	1 tsp. cloves

Stir thoroughly and then add—1 c. dates (chopped) and 1 c. nut meats. Bake for 1 hour in a 375° oven.—I use an Angel Food Cake pan, grease and flour it and line bottom with wax paper. Batter is thin.

Strawberry Pop Cake

Mrs. Mattie McCombs

Cream 2 c. sugar and 3/4 c. shortening. Sift 3 c. (all purpose) flour, 2 tsp. baking powder and 1/2 tsp. Salt, add alternately with 7 oz. strawberry pop. Fold in 5 egg whites beaten stiff. Bake 40 min. 350 degree oven.

Sour Milk Devil's Food Cake

Jean Shirbroun

1 c. sugar	2 tsp. baking powder
4 level tbls. butter or margarine	Pinch of soda
1 egg	Pinch of salt
1/2 c. cocoa—add enough hot water to melt then finish filling cup with sour milk	1 c. flour

Cream sugar and butter. Add beaten egg. Add cocoa-sour milk mixture. Add sifted dry ingredients. Batter will be thin. Bake about 30 minutes in 325° oven.

Angel Food Cake

Mrs. L. J. Rothfus

1 1/2 c. egg whites (about 13 eggs)	1 1/4 c. cake flour, sifted once, measured, then sifted 3 times
1/2 tsp. salt	1 tsp. vanilla
1 tsp. cream of tartar	1 1/2 c. sugar

Beat the egg whites with the salt until frothy. Add the cream of tartar. Beat until stiff but not dry. Sift sugar with 1/2 c. of the cake flour and add to the beaten egg whites, 3 tbls. at a time, folding in the sugar after each addition. Then add the sifted flour, 3 tbls. at a time and fold in the flour after each addition. Last add the flavoring. Pour into an ungreased large tube cake pan and bake at 300 degrees until firm to touch (1 to 1 1/4 hours). Turn pan upside down to cool and remove from pan after cake has cooled. (An easy way to remove an angel food cake from the pan is to loosen around the edge of the pan and around the tube of the pan with a sharp, thin knife. Then gently toss pan, holding by the sides. Cake will loosen from the bottom of the pan and will be easy to remove to a plate by turning the pan upside down).

4-H Cake (Orange)

Vera Phillips

1/2 c. shortening	1 tsp. soda
1 egg	1/8 tsp. salt
1 c. sugar	2 c. flour
1 c. raisins (loosely packed)	1 c. sour milk or buttermilk
1 orange rind (thinly peeled)	

Cream shortening, egg, and sugar. Add orange rind and raisins (ground together). Sift dry ingredients and add alternately to the creamed mixture with sour milk. Bake at 350° for 45 minutes.

1/2 c. sugar, juice of 1 lemon and juice of 1 orange. Combine and pour over hot cake.

Cherry Cake

1 c. sugar
Butter, size of egg
1 egg
1 c. flour
1 tsp. baking powder
½ c. milk
¾ c. cherries (drained)

Lida and Hattie Voorhees

½ c. chopped nuts
Cherry sauce
½ c. sugar
1 tbs. flour
1 c. cherry juice
1 tbs. butter

Method:

Cream together butter and sugar. Beat in egg. Add flour and baking powder alternately with milk. Stir in cherries and nuts. Pour into buttered 8" pan. Bake at 365°F. for 25 or 30 minutes. Makes 9 servings.

For cherry sauce mix sugar and flour, add to cherry juice and cook over low heat, stirring, until thick. Add butter.

Chocolate Chip Cake

1 c. ground dates
1 tsp. soda

1 ¼ c. hot water

Janice Bryant

Add soda to dates, pour hot water over and set aside to cool.

1 c. sugar
¾ c. shortening
2 c. sifted flour
2 eggs

1 tbs. cocoa
1 tsp. vanilla
¾ tsp. salt

Cream sugar and shortening, add eggs, flour and date mixture, cocoa and vanilla. Pour into 2 8 x 8 greased pans. Sprinkle with one package chocolate chips, one package chopped pecans and ¾ c. sugar. Bake 350° — 35 to 40 minutes.

Prune Cake

1 ½ c. sugar
½ c. shortening
1 c. sour milk
2 eggs
2 ½ c. sifted cake flour
1 tsp. baking powder
¼ tsp. salt

1 tsp. cloves
1 tsp. cinnamon
1 tsp. allspice
1 tsp. soda
1 tsp. vanilla
1 c. cooked prune pulp chopped
or cut fine

Cream together butter and sugar, add beaten eggs and vanilla. Sift dry ingredients together with the exception of the soda and add that to the sour milk. Add sifted dry ingredients alternately with sour milk and soda. Then add prune pulp and mix well. Bake in moderate oven 350 degrees 40 to 45 minutes in loaf pan, and in 375 degree oven if baked in two layer pans, about 30 to 35 minutes.

SUBSTITUTIONS

1 Cup Sour Milk . . .

1 cup sweet milk, plus 1 ½ tablespoons vinegar or 1 ½ tablespoons lemon juice.

1 Square (1 oz.) Unsweetened Chocolate . . .

3 tablespoons cocoa, plus 1 tablespoon shortening.

1 Tablespoon Flour . . .

½ tablespoon cornstarch.

FROSTINGS

Cocoanut-Pecan Frosting

1 c. evaporated milk	1 tsp. vanilla
1 c. sugar	1 c. chopped pecans
3 egg yolks	1 c. flaked coconut
1 stick margarine ($\frac{1}{2}$ c.)	

Combine milk, sugar, egg yolks, margarine and vanilla. Cook 12 minutes, stirring all the while until mixture thickens. Remove from heat and stir in nuts and coconut. Spread between layers and top of 2 layer chocolate cake or top of loaf cake.

Fancy Frosting for Angel Food Cake

2 c. milk	Pinch salt
5 egg yolks	Flavoring
1 c. sugar	1 pint whipping cream
2 tbs. Knox gelatin dissolved in $\frac{1}{4}$ c. cold water	

Heat milk, add eggs, salt, sugar, flavoring and gelatin and cook to consistency of custard. Cool. Add to whipping cream and add crushed, drained pineapple (as much as you like). Cut cake in half, horizontally, and put together with filling, then frost all over.

White Frosting

$\frac{3}{4}$ c. sugar	Pinch salt
$\frac{1}{2}$ c. water	1 tsp. vanilla
1 egg white beaten stiff	7 large marshmallows

Cook sugar and water until it spins a thread, and then pour syrup over egg white which has been beaten stiff with the salt, beating constantly, and then add marshmallows which have been cut up. Add vanilla and beat until mixture forms peaks, or spreading consistency. This makes sufficient for a loaf cake. Double amounts for a large layer cake.

Sea Foam Frosting

Mix in a double boiler:

2 unbeaten egg whites	Dash of salt
1 $\frac{1}{2}$ c. packed brown sugar	$\frac{1}{3}$ c. water

Beat over boiling water 7 min. or until frosting stands in peaks. Remove from water, add 1 tsp. vanilla, beat 1 min. Use $\frac{1}{2}$ recipe to frost square or oblong cake, beat 4 minutes.

Broiled Cocoanut Icing

$\frac{3}{4}$ c. brown sugar	1 tsp. vanilla
$\frac{3}{4}$ c. cocoanut	2 tbs. cream or milk
$\frac{1}{4}$ tsp. salt	
$\frac{1}{3}$ c. shortening	$\frac{1}{2}$ c. nuts

Mix together and spread on cake. Place under broiler until bubbly.

Vanilla Glaze for Sweet Rolls

1 $\frac{1}{2}$ tbs. milk	1 tbs. butter
1 c. powdered sugar	$\frac{1}{4}$ tsp. vanilla

Heat milk and butter over low heat until butter melts. Remove from heat. Blend in powdered sugar and vanilla. Beat until smooth. Drizzle over 1 doz. hot rolls.

Brown Sugar Frosting

4 tbls. brown sugar
2 tbls. butter

3 tbls. cream
1 c. powdered sugar

Bring brown sugar, butter and cream to a boil. Remove from fire and beat in the powdered sugar.

Chocolate Cream Icing

8 oz. pkg. chocolate chips

1/2 pint whipping cream

Melt chocolate chips in double boiler and cool slightly. Whip cream till stiff and fold warm chocolate into it. Stir till smooth and dark. Spread on cake. Refrigerate. Very good on chocolate chip angel food.

Broiled Peanut Butter Frosting

Mrs. Gene Rawles

3 tbsp. margarine or butter
1/3 c. peanut butter
1/3 c. chopped peanuts

1/2 c. brown sugar
2 tbls. milk

Cream margarine, sugar and peanut butter. Add milk. Mix well. Add nuts and spread over warm cake. Place under broiler—about 4 inches. Broil a few seconds until bubbly . . . a delicious quick frosting!

Cocoanut Pecan Frosting

(This uncomplicated frosting is particularly compatible with spice or applesauce cake. Recipe makes enough for a two-layer cake or for a big sheet cake.)

1 c. evaporated milk	1 tsp. vanilla
1 c. sugar	1 c. pecans
3 egg yolks	1 c. flaked coconut
1 stick margarine	

Combine milk, sugar, egg yolks, margarine and vanilla and cook about 12 minutes, stirring all the while until mixture thickens. Remove from heat and stir in nuts and coconut.

Quick Fudge Icing

1 1/4 c. cocoa	1/8 tsp. salt
1/4 c. butter	1 1/2 to 2 c. sifted confectioners
1/2 c. milk	sugar
2 tbls. white corn syrup	1 tsp. vanilla

Mix in sauce pan the cocoa, butter, milk, white corn syrup, salt. Stir and bring to a full rolling boil. Boil vigorously, stirring occasionally for 3 minutes (cocoa syrup must become thick and coat spoon, so be sure the mixture boils hard). Cool. Beat in confectioners sugar and vanilla. Let stand until icing is of spreading consistency.

Coffee or Mocha Frosting

1/3 c. medium grind coffee	2 c. powdered sugar, sifted and
1 c. boiled water	packed
1/4 c. soft butter	1/4 tsp. salt
	1 tbls. corn syrup

Add coffee to water and heat just to boiling. Cover and let stand 2 minutes. Then strain through fine sieve or cheese cloth to remove all grounds. Cool before adding to frosting. Cream butter until smooth and shiny. Gradually blend in sugar alternately with about 3 tbls. of coffee. Then beat in salt and the white corn syrup until mixture has good spreading consistency. Appropriate for chocolate, white and yellow cakes. Covers tops and sides of 2-8" layers.

Easy Frosting

Carolyn Houston

2 c. powdered sugar
1/4 tsp. salt
1 egg

3 tbls. cocoa
1/4 c. oleo
1 tsp. vanilla

Put all together in a bowl and beat until smooth. To make white frosting, omit cocoa.

Fudge Frosting

2 tbls. brown sugar
2 tbls. butter
3 tbls. cream

2 tbls. cocoa
1 tsp. vanilla
1 c. powdered sugar

Bring sugar, butter, cream, and cocoa to a boil. Remove from fire and beat in powdered sugar.

Bride's Frosting

1/2 c. jelly, any flavor
1 egg white

1 tbls. sugar
Salt

Place jelly in top of double boiler and set over boiling water. Add egg white, salt and sugar. Beat with rotary egg beater about 5 minutes. Remove from fire and beat until mixture is stiff.

Butter Cream Frosting

Mrs. Barbara Horstman

3/4 c. sugar
1/2 c. flour
2 c. milk

Cook and cool until custard like
1/4 lb. butter
1/4 lb. margarine

{ Cream

Add custard 1 tbsp. at a time and beat well. Add flavoring and coloring if desired.

Brown Beauty Icing

1 c. sifted confectioners sugar
3 egg yolks or 1 whole egg
2 tbls. milk

2 squares unsweetened chocolate
(melted)
3 tbls. soft shortening
1/4 tsp. vanilla

Combine all ingredients, and place bowl in cold water, beat with a rotary beater until consistency to spread or from 3 to 5 minutes. Nuts may be added on top after spreading if you wish.

Never Fail White Frosting

2 egg whites
3/4 c. sugar
1/3 c. light corn syrup

2 tbls. water
1/4 tsp. cream of tartar
1/4 tsp. salt

Combine above ingredients in double boiler. Cook over boiling water, beating with mixer till stands in peaks. Remove from heat. Add 1 tsp. vanilla. Continue beating till thick enough to spread. Will frost layer cake—angel food cake—or large loaf cake.

Hungarian Icing

3 squares chocolate—melted
1 1/2 c. powdered sugar

2 1/2 tbls. hot water

Mix together. Add one at a time: 3 egg yolks and 4 tbls. butter. If frosting is too thick, thin with warm milk.

Bakery Icing

3½ c. powdered sugar	2 egg whites
½ c. vegetable shortening or butter	¼ tsp. salt
	1 tsp. vanilla

Cream together one-half of the sugar with the shortening. Add egg whites which have been stiffly beaten. Then add remainder of sugar and vanilla. Beat until smooth. Store any left over in a covered jar in refrigerator for later use. This makes enough for a 9", two-layer cake.

Maraschino Cherry Frosting

1 c. sugar	¼ tsp. salt
½ tsp. cream of tartar	2 unbeaten egg whites
3 tbsp. maraschino cherry juice	

Let water come to boiling point in lower section of double boiler. Combine ingredients in top section and use mixer to beat while frosting cooks till mixture holds its shape (3 to 5 minutes). Remove from heat, add 1 tsp. vanilla and finely chopped maraschino cherries.

Peppermint Butter Frosting

½ c. (1 stick) butter softened	1 tbls. milk or cream
1 lb. pkg. confectioners sugar, sifted	1 egg
½ tsp. salt	Few drops peppermint extract
	Red food coloring

Cream butter until fluffy. Add ½ of the sugar and cream thoroughly. Add salt and milk. Add egg and beat until smooth. Add remaining sugar, a few drops of peppermint extract and red food coloring. Whip until smooth and fluffy.

Chocolate Variation: Omit peppermint extract and food coloring. Stir in 2 squares (2 oz.) melted unsweetened chocolate (cooled) and 1 tsp. vanilla.

White Icing

4 c. powdered sugar	¼ c. egg whites
¾ c. vegetable shortening	

Combine these with ½ c. melted butter and 1 tsp. vanilla and beat well.

Decorator's Icing

1 lb. powdered sugar	5 tsp. cornstarch
½ tsp. salt	2 tbls. egg whites
½ lb. veg. shortening (1 c.)	

Easy Penuche Icing

½ c. butter	¼ c. milk
1 c. brown sugar, packed	Powdered sugar

Melt butter in sauce pan and add brown sugar. Boil 2 minutes. Add ¼ c. milk. Bring to boil, stir constantly. Remove from fire. Cool. Add 1¾ to 2 c. powdered sugar.

Jello Icing

2 egg whites	¼ c. water
1 c. sugar	1 pkg. Jello—any flavor—
½ tsp. cream tartar	less 3 tbls.

Beat over hot water until stiff. Remove from water. Beat 1 minute more. (The 3 tbls. jello may be added to a white cake for color).

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CANDIES

Butter Crunch

Patricia Witte

Combine: 1 c. butter; 1 c. sugar; $\frac{1}{4}$ c. water in a skillet. Cook, stirring constantly until it becomes a light caramel color, and tests brittle in cold water. Pour into ungreased oblong pan 7 x 11. While candy is hot, shave Hershey bar over top and let melt. Sprinkle 1 c. nuts on top. Makes 1 lb.

White Fudge

Nancy Berchenbriter

2 c. sugar
 $\frac{2}{3}$ c. cream or milk

2 tbls. butter
Few grains salt
1 tsp. vanilla

Place sugar, cream, and butter in pan and heat slowly, stirring until sugar is dissolved. Cover until boiling point is reached. Cook until a soft ball is formed in cold water. Do not stir. Add vanilla and cool until lukewarm, then beat until creamy and mixture loses its shine. Add nuts and pour into dish.

Divinity

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

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

Cook to soft ball stage. Beat 2 egg whites till real stiff. Add half the mixture to egg whites. Then cook rest of mixture to hard crack stage and add to egg whites and beat like mad until mixture will stand in peaks. Then add 1 tsp. vanilla and cherries or nuts. Drop from spoon.

Cracker Jacks

Janelle Seidel

6 tbls. corn (before popping)
1 c. brown sugar (packed)
 $\frac{1}{4}$ c. karo

$\frac{1}{4}$ c. oleo
 $\frac{1}{4}$ tsp. cream of tartar

Bring to boil — cook until spins a thread (285°). Add $\frac{1}{2}$ tsp. soda as you take off. Stir and pour over corn. (Not sticky).

Cereal Toffee Squares

Pat Asmussen

$\frac{1}{2}$ c. butter
1 pound marshmallows
4 c. cereal (rice krispies)

$\frac{1}{2}$ c. peanut butter
1 tbls. milk

Over double boiler melt the butter, add peanut butter, marshmallows and milk. Stirring constantly, add cereal. Press into large cake pan (well-greased). Spread the following over the cereal mixture: 2-6 ounce packages of semi-sweet chocolate bits, melted; $\frac{1}{2}$ c. chopped nuts, sprinkled on top.

Baked Fudge

Mrs. Glen Voss

In heavy saucepan melt $\frac{1}{2}$ c. butter or margarine and 3 squares chocolate. Cool slightly and add:

2 c. sugar
3 eggs, one at a time

1 $\frac{1}{2}$ c. flour
1 c. walnuts

Bake in 8 by 12 pan — 325° — 30 minutes. Do not overbake.

English Toffee

1 c. white sugar
1 c. butter

1 tbsp. white corn syrup
3 tsp. water

Boil to 290°. Butter a 9 x 13 inch pan and spread with $\frac{3}{4}$ c. nuts. Pour the boiled mixture on nuts. Immediately crumble three small Hershey bars over it and let cool. Break in pieces.

Pecan Toffee

Helen Watters

1 c. butter (melt over slow fire)	1 tsp. vinegar
1 c. brown sugar	

Stir constantly but not hard over slow fire until brittle in cold water or 285 degrees. Pour over pecans which have been generously spread in buttered pan. Let cool and spread both sides with melted chocolate.

Coffee Chip Fudge

Mrs. Selma Miller

"It's marbled and marvelous."

2 tbls. instant coffee	2 tbls. light corn syrup
3 c. sugar	3 tbls. butter
$\frac{1}{8}$ tsp. salt	1 tsp. vanilla
$\frac{1}{2}$ c. light cream	$\frac{1}{2}$ c. chopped nut meats
1 c. milk	1 c. semi-sweet chocolate bits

Combine coffee, sugar, salt, cream, milk, and syrup in a 3 quart saucepan. Stir constantly and bring to boil over low heat. Without stirring cook to soft ball stage (236 degrees). Remove from heat, add butter and vanilla. Do not stir. Cool to 110 degrees (outside of pan will be lukewarm). Beat with spoon until mixture loses gloss and begins to thicken. Add nuts and chocolate bits. Turn into buttered 8 inch pan. Cool and cut. Yields 36 pieces.

Toffee Candy

Mrs. Keith Allen

1 c. white sugar	$\frac{1}{2}$ c. syrup
1 c. brown sugar	1 c. cream

Boil until a tsp. of it in cold water will form a firm ball. Add 6 tbls. butter. Let boil until will form a hard ball, add $\frac{1}{2}$ tsp. salt, 1 tsp. vanilla and nuts. Beat and pour into greased dish or pan.

Peanut Brittle

Alma Steen

2 cups sugar	1 tsp. soda
1 c. light corn syrup	1 tsp. vanilla
1 c. water	2 c. raw Spanish peanuts
1 tbsp. butter	

Cook sugar, syrup and water to 238° or until syrup will crackle when dropped in cup of water for test. Add to syrup 2 c. unroasted Spanish peanuts and pinch of salt. Cook to 290°, stirring. Mixture should turn to golden color. Take off fire and add butter, soda, and vanilla. Stir well and pour quickly on large, well buttered cooky sheet. Spread with large spoon as it will become hard soon. Break to desired sized pieces when cool.

Almond Toffee

1 c. butter	1 c. blanched almonds
1 c. sugar	6 small Hershey bars

Melt butter, add sugar and stir over low heat until smooth and well blended. Add almonds and continue cooking over low heat, stirring constantly until almonds become dark. Pour into buttered pan about 8 x 11 inches. Lay Hershey bars on top and spread smooth as they melt. Let cool and break into pieces.

Chocolate Clusters

1 oz. unsweetened chocolate	2 c. uncooked oatmeal
$\frac{1}{3}$ c. butter	$\frac{1}{2}$ c. shredded coconut
$\frac{1}{4}$ lb. marshmallows (about 15)	

Melt chocolate, butter, marshmallows in double boiler. Stir until smooth. Stir in rolled oats, coconut. Drop onto buttered pan.

Caramel Corn

3 quarts popped corn
1 c. sugar
1 c. white karo

3 tbls. water
4 tbls. melted butter
1 tsp. soda

Put sugar, Karo and water in large pan and burn until golden brown. Add butter, soda and popcorn and stir until all the popcorn is coated. Put in another pan and set aside to cool.

Peanut Popcorn Balls

2 c. sugar
½ c. light corn syrup
1¼ c. hot water
1 tsp. vanilla

½ tsp. salt
1½ c. peanuts
Popcorn, unsalted, (5 quarts)
1 tbls. vinegar

Combine sugar, syrup and hot water. Place over low heat, stirring until sugar is dissolved. Cook without stirring to 260 degrees F. (hard ball in cold water). Add vanilla, vinegar and salt. Cook to 264 degrees F. (very hard ball, but not brittle in cold water). Combine popcorn and peanuts in bowl. Pour syrup over and stir to coat kernels. Grease hands and form balls. Note: You will need help in forming balls before the syrup hardens. Makes 30-3" balls.

Strawberry Divinity

3 c. sugar
¾ c. light corn syrup
¾ c. water
2 egg whites, stiffly beaten

1 pkg. strawberry gelatin
½ c. flaked coconut
1 c. nut meats

Combine sugar, syrup and water. Bring to a boil stirring constantly. Reduce heat and cook, to hard ball stage, stirring occasionally. Combine beaten egg whites with dry gelatin and beat until mixture forms peaks. Pour hot syrup in thin stream into egg whites, beating until candy loses gloss and holds shape. Fold in coconut and nuts and pour into buttered pan. Makes 3 doz. large pieces. Other flavors of gelatin may be used.

Potato Kisses

½ c. hot cooked potatoes
2 tsp. butter, melted
1 lb. powdered sugar, sifted
2½ tbls. cocoa or 1½ sq.
unsweetened chocolate

1 tsp. vanilla
Dash of salt
½ lb. moist coconut (2 cans)

Put hot potatoes through a ricer to remove all lumps and beat in melted butter. Put potato in mixing bowl. Add sugar and beat until thoroughly blended. Add cocoa or chocolate (melted), which has been cooled, and beat thoroughly. Mix in vanilla, salt and coconut and drop teaspoonsful onto waxed paper. Keep the mounds of candy rather regular in shape and size. Place in refrigerator or other cool place for a short time to harden. Hardened candy should be kept in a tightly covered container. About 1½ pounds.

Cream Caramels

2 c. sugar
2 c. white corn syrup
½ c. butter
2 c. evaporated milk

¼ tsp. salt
1 tsp. vanilla
½ c. nutmeats
(Make ½ recipe if desired)

B. Naughton

Mix sugar, syrup, salt and butter. Stir till boils to clear, thick consistency, stir evaporated milk in gradually so boiling continues. Stir constantly to prevent sticking. Cook to 240° F. or to firm ball stage. Add vanilla and nutmeats and pour in buttered pans. Wrap individual pieces in Saran Wrap or waxed paper.

Easy Peanut Brittle

J. Albers

2 c. white sugar
1 tsp. vanilla

2 c. Spanish salted peanuts
Liberally buttered cookie sheet

Melt sugar in heavy iron or electric skillet. Melt slowly or it will burn. Add 1 tsp. vanilla when melted and 2 c. peanuts. Stir quickly as possible and spread on buttered cookie sheet. When cold break into pieces. Be sure to have peanuts and vanilla measured beforehand as you have to work quickly.

Peanut Brittle

Barbara Derby

½ c. molasses
2 c. sugar
½ c. light corn syrup
1 c. water

2 c. raw peanuts
¼ tsp. salt
1 tsp. butter
1 tsp. soda

Combine the molasses, sugar, corn syrup and water and cook to soft ball stage (238°). Add the raw peanuts and salt and cook to hard crack stage (290°). Remove from fire and add the butter and soda. Stir constantly throughout all the cooking. Pour into greased shallow pans. When cold break into pieces.

Famous Fudge

2 c. sugar
4½ tsp. cocoa
½ lb. butter

½ c. cold water
vanilla

Cook until forms a very soft ball. Remove from fire, add vanilla. Let set 2 hours and beat.

Pure Cream Taffy

Mrs. Franklin Taylor

2 c. white corn syrup
2 c. white sugar
½ c. water

½ c. sweet cream
1 tbls. butter
1 tsp. salt

Combine the syrup, sugar and water, cook and stir until it begins to thicken, then add the sweet cream. Cook to the hard ball stage, then add the butter and salt. Flavor and color as desired. Set to cool and pull until mellow and then break into pieces.

Fudge

4½ c. sugar
Pinch of salt
2 tbls. butter
1 tall can evaporated milk
12 oz. semi-sweet chocolate
(chocolate bits)

12 oz. German's sweet chocolate
(3 bars)
2 c. nut meats
1 pt. marshmallow creme

Boil sugar, salt, butter and milk six minutes. Put chocolate and marshmallow creme in large bowl. Pour boiling syrup over ingredients in bowl and beat until chocolate is all melted. Add nuts. Pour in buttered pan. Cool. Place in refrigerator to harden. Let stand a few hours before cutting.

Date Roll

2 c. sugar
1 c. milk
1½ c. pitted dates
2 tbls. butter

¼ tsp. salt
1 tsp. vanilla
1 c. nut meats

Cook sugar, milk, butter and salt until it forms soft ball in water (238°). Lower flame. Add dates and cook until they are melted. Add nuts and vanilla and beat until stiff. Pour on wet cloth and shape in long roll and slice when cold.

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COOKIES

Oatmeal Chocolate Chip Cookies

Norma Houston

1 c. shortening	1 tsp. soda
3/4 c. brown sugar	2 tsp. hot water
3/4 c. granulated sugar	2 c. oatmeal
2 eggs	1 pkg. chocolate chips
1 1/2 c. sifted flour	1 tsp. vanilla
1 tsp. salt	1 c. nut meats, if desired

Cream shortening and sugars; add eggs and water. Sift flour, salt, soda and add to mixture. Stir in oatmeal, chocolate chips, vanilla and nuts. Drop onto greased cooky sheet—375°, 12 minutes. (Makes approximately 5 doz. cookies.)

Dream Bars

Mrs. Don Dahltorp

(A little more aristocratic than your everyday bake).

1/2 c. butter	Blend well, then press into a large pyrex
1/2 c. brown sugar	baking pan and bake at 325° for 10 min-
1 c. flour	utes.
Then beat	
2 eggs	1/2 tsp. baking powder
1 c. brown sugar	1 c. coconut
1/4 tsp. salt	1 c. chopped black walnuts
2 tbls. flour	Touch of vanilla

After this is mixed, spread it over the mixture that has been baking. Then continue baking for 25 minutes at 325°. Cut into bars. Dust with powdered sugar if desired.

Brownies

Mateel Buckingham

3/4 c. sifted flour	2 eggs
1 c. sugar	1 tsp. vanilla
5 tbls. cocoa	1/2 c. shortening
1/2 tsp. salt	1/2 c. nut meats

Mix dry ingredients—add shortening and eggs. Last add nuts and vanilla. Bake 350° for 30 minutes.

Peanut Butter Meringues

Mrs. Robert G. Cory

3 egg whites	1 12 oz. jar peanut butter
1 c. sugar	

Beat egg whites until stiff. Gradually add sugar continuing to beat. Fold in peanut butter. Drop by tsp. onto greased cookie sheet. Bake at 350° for 8 minutes.

Pineapple Cookies

Lela McCullough

1 c. shortening	4 c. sifted flour
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1 tsp. baking powder
2 eggs	1 c. crushed pineapple, drained
1 tbls. vanilla	1 c. nuts, black or English walnuts
1/2 tsp. salt	

Cream shortening and sugar. Add the 2 eggs and vanilla. Blend well. Sift flour, salt, soda, baking powder. Add 1/2 sifted ingredients to creamed mixture. Then add pineapple. Add other half of flour, then fold in nuts. This should be quite thick. Drop by spoonfuls on greased cooky sheet, 1/2 inch apart. Bake at 400 degrees about 12 or 15 minutes or until light brown in color. If desired, make frosting from pineapple juice, added to powdered sugar. Makes five dozen cookies.

Chocolate Chip Cookies

Vera Jean Meyer

Cream: 2 c. brown sugar and 1 c. lard.

2 eggs	1 tsp. soda dissolved in $\frac{1}{4}$ c.
1 tsp. vanilla	boiling water
3 c. flour	1 pkg. chocolate chips
1 tsp. salt	

Combine ingredients and drop on buttered tins. Bake at 425 degrees.

Date Swirls

$\frac{1}{2}$ c. soft oleo	cream	2 c. sifted flour
$\frac{1}{2}$ c. brown sugar (packed)	and beat	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ c. granulated sugar	until fluffy	$\frac{1}{2}$ tsp. baking soda
1 egg—add and beat		add and stir

Toss on lightly floured wax paper. Knead until smooth. Roll out and spread with date filling and roll like jelly roll. Refrigerate overnight.

FILLINGS:

$\frac{1}{2}$ lb. pitted dates, cut in fourths	$\frac{1}{4}$ c. white sugar
$\frac{1}{3}$ c. water	$\frac{1}{4}$ c. finely chopped nuts

Cook until thick, stirring constantly. Remove from heat, add nuts. Cool before spreading on cooky dough.

No Roll Sugar Cookies

Mrs. Clarence L. Smith

1 c. butter	3 c. plus 2 tbs. flour
2 c. sugar	2 tsp. cream of tartar
2 eggs	1 tsp. soda

Cream butter and sugar. Add eggs. Add flour with other dry ingredients. Shape into balls. Place on cooky sheet. Press with fork and sprinkle with sugar. Bake in moderately hot oven (375 degrees) until done. Makes about 50 cookies.

Christmas Drop Cookies

Ina E. Pitt

1 lb. butter or margarine	1 $\frac{1}{2}$ lb. or 3 c. dates (cut fine)
1 $\frac{1}{2}$ c. dark brown sugar packed	1 c. walnuts
2 eggs	1 c. pecans
3 c. flour well rounded	1 tsp. vanilla
$\frac{1}{2}$ lb. candied cherries (cut fine)	1 tsp. salt
4 slices candied pineapple (cut fine)	1 tsp. soda

Cream butter or margarine, sugar and eggs all together, add vanilla. Sift flour, soda and salt together, and then add about one half cup of the flour to the fruit and nuts and mix well, adding the remainder of flour to the creamed mixture and mix well, and then add the candied fruit and nuts. Drop by teaspoon on cooky sheet and bake for about fifteen minutes, 325 degree oven. This makes about ten or twelve dozen small cookies.

Blond Brownies

Lucile Brannen

1 c. flour	$\frac{1}{3}$ c. shortening
$\frac{1}{2}$ tsp. baking powder	1 c. brown sugar
$\frac{1}{8}$ tsp. soda	1 egg, slightly beaten
$\frac{1}{2}$ tsp. salt	1 tsp. vanilla
$\frac{1}{2}$ c. chopped nuts	$\frac{1}{2}$ pkg. chocolate bits

Sift flour, baking powder, soda and salt. Add nuts. Melt shortening. Remove from heat. Mix in sugar (add 1 tbs. water if vegetable shortening is used). Cool, stir in egg and vanilla. Add flour mixture gradually, mixing well. Spread in greased 9 x 9 x 2 pan. Sprinkle chocolate bits over top. Bake at 350° for 20-25 minutes (do not overbake). Cool in pan. Cut in 24 bars.

Coconut Oatmeal Cookies

Isabelle Ramay

1 c. shortening	2 tsp. baking powder
1 c. white sugar	$\frac{1}{2}$ tsp. salt
1 c. brown sugar	1 c. coconut
2 beaten eggs	1 c. oatmeal
2 c. flour	1 tsp. vanilla
$\frac{1}{2}$ tsp. baking soda	

Cream shortening and sugars. Add beaten eggs. Then add flour, baking soda, baking powder, and salt which have been sifted together. Add last, the coconut, oatmeal, and vanilla. Drop on greased pan and bake in moderate oven. 375° F.

Hydrox Cookie Dessert

Florence Howell

18 Choc. Hydrox cookies	10 diced marshmallows
1 c. dried dates	1 c. whipped cream
1 c. water	$\frac{1}{2}$ c. nuts

Roll cookies real fine. Sprinkle $\frac{1}{2}$ cookies in 9 x 9 pan. Simmer dates in water until soft, add marshmallows. Beat thoroughly, cool slightly, and pour over crumbs. Sprinkle that with nuts. Top with sweetened cream, and add remaining cookies. Chill overnight and cut in squares.

Extra Special Chocolate Chip Cookies

Beverly Oleson

$\frac{1}{2}$ c. butter	1 tsp. soda
1 $\frac{1}{2}$ c. brown sugar	1 c. sour cream
2 eggs, beaten	1 tsp. vanilla
2 $\frac{1}{2}$ c. flour	2 pkg. chocolate chips
$\frac{1}{2}$ tsp. baking powder	$\frac{2}{3}$ c. nuts
$\frac{1}{2}$ tsp. salt	

Cream butter and gradually add brown sugar, creaming thoroughly. Blend in eggs. Sift together flour, baking powder, salt and soda, and add alternately with sour cream to creamed mixture. Blend in vanilla, chocolate chips, and nuts and chill until dough is firm. Drop by tsp. on lightly greased cooky sheet. Bake at 350° for 10-15 minutes.

ICING IF DESIRED:

Melt 6 tbs. butter and allow to remain over heat until rich brown. Blend in 1 $\frac{1}{2}$ c. powdered sugar and 1 tsp. vanilla. Stir in 4 tbs. hot water.

Mincemeat Brownies

1 c. sifted flour	1 c. brown sugar, packed
1 $\frac{1}{4}$ tsp. baking powder	1 egg
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{4}$ c. butter or oleo	$\frac{1}{2}$ c. mincemeat

Sift flour, baking powder and salt together. Melt butter, remove from heat and stir in brown sugar until smooth. Add egg, beat till smooth and creamy. Mix in vanilla and mincemeat and flour mixture. Spread thick batter into greased pan and bake at 375° for 30-35 minutes.

English Toffee Cookies

1 c. butter	1 tsp. vanilla
1 c. sugar	2 c. flour
$\frac{1}{4}$ tsp. salt	1 egg white
1 egg yolk	$\frac{1}{2}$ c. chopped pecans

Cream sugar, butter and salt together till light and fluffy. Add egg yolk and vanilla. Mix in flour—dough will be stiff and you'll have to use hands to work all the flour in. Pat dough out onto oiled 10 x 15 cooky sheet. It will make a thin layer, but keep at it. There's enough dough to cover pan. Whip egg white with fork until foamy. Spread over dough and sprinkle with chopped nuts. Press into dough with hands. Bake at 300° until firm and dry—about 45 minutes. While hot, cut into strips and into rectangles.

Date Krispie Cookies

Mrs. Hubert Griffith

1 c. sugar
1 c. chopped dates
2 tbs. butter

2 eggs
½ c. nuts
3 c. Rice Krispies

Stir and cook in heavy skillet everything except the Rice Krispies for 6 minutes. Stir in Rice Krispies. Pour on powdered sugar coated wax paper. Separate into 2 rolls and refrigerate. Then slice.

Orange Delight Cookies

Mrs. J. B. Evans

¾ c. shortening
1½ c. brown sugar
2 eggs beaten
1 tsp. vanilla
1½ tsp. orange rind
½ c. sour milk

½ tsp. soda
1½ tsp. baking powder
½ tsp. salt
3 c. sifted flour
½ c. nuts (if desired)

Mix in order given. Drop by teaspoon on greased cookie sheet. Bake at 375° F. for 10 minutes. As soon as taken from oven dip in the following mixture—1½ tsp. grated orange rind, ½ c. orange juice, and 1 c. white sugar. Stir well. Place on paper to drip. Stir the mixture often during this process. Makes large batch.

English Walnut Slice

Mrs. Gracie Didlo

½ c. flour
½ stick butter
1½ c. brown sugar
2 eggs
¼ tsp. baking powder

1 tsp. vanilla
2 tbs. flour
½ c. coconut (optional)
1 c. chopped walnuts

Melt butter and add flour. Cook a few minutes over low flame until smooth. Spread this mixture in cake pan 8 x 8 and bake in 350° oven until lightly browned. Cool. Beat eggs and add to sugar. Beat until smooth and add remaining ingredients. Spread over cooled paste and bake 25-30 minutes until firm and set. Sprinkle with powdered sugar and cut into squares. Bake at 350°

Raisin Drop Cookies

Louise Rowland

1 c. sugar
½ c. shortening
1 c. raisins
1 c. water

1 tsp. cinnamon
½ tsp. cloves
½ tsp. salt

Cook all together for 7 minutes. Cool. Add the following:

1 egg well beaten
2 c. flour
1 tsp. baking powder

1 tsp. soda
¾ c. nuts

Drop by teaspoons on greased cooky sheet. If too soft, add a little more flour. Bake at 375 degrees for 10 to 12 minutes. These cookies will stay very moist.

Oatmeal Cookies

Mrs. Ray Fidler

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs, beaten
1½ c. sifted flour

1 tsp. soda
1 tsp. salt
1 tsp. vanilla
3 c. quick oatmeal, uncooked

Cream shortening, and sugar, and beat in eggs. Stir in remaining ingredients. Nuts, coconut, raisins, dates, chocolate chips may be added. Place tablespoonful on oiled baking sheet and bake at 350° for 8-10 minutes. Remove from oven just before they look as though they are completely done. This makes them chewy instead of crunchy.

Orange Bars

Edna Shankster

4 eggs, beaten light
2 1/4 c. brown sugar
2 c. flour
3/4 c. butter or shortening
1 tsp. vanilla

1/4 tsp. salt
1 tsp. baking powder
1 cup nuts
1/2 lb. orange slices (candy)
cut-up and dredged in flour

Grease shallow pan. Dust with flour. Bake 30 min. in slow oven. Cut in bars.

Toffee Cookies

1 c. butter
1 c. brown sugar, packed
1 egg yolk

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

Cream butter, sugar and egg yolk. Stir in flour, salt and vanilla. Press with palms of hands on cookie sheet. Bake at 350° for 25 minutes. Crumble 3 10c Hershey bars on hot cookies. They will melt. Spread and sprinkle with fine pecan nuts. Cut in small bars while warm.

Chocolate Dreams (never fail)

Evelyn Van Syoc

1 c. shortening

1 tsp. vanilla

4 sqs. unsweetened chocolate

1 1/4 c. sifted flour

2 c. sugar

1/2 tsp. salt

4 eggs, beaten

1 c. chopped walnuts

Melt shortening and chocolate in double boiler. Add sugar, mix. Stir in eggs, vanilla, flour and salt. Mix. Remove from heat. Add chopped nuts. Spread in greased 13 x 9 pan. Bake in hot oven 400° about 18 mins. Cool. Spread with fudge frosting and trim with walnut halves. Makes 32 pieces.

Fudge Drops

1 1/2 pkg. chocolate chips
2 tbls. butter
1 can Eagle Brand cond. milk

1 c. sifted flour
1 c. nuts
Vanilla

Melt chocolate chips in double boiler with 2 tbls. butter. Remove from burner and add condensed milk; stir in remaining ingredients. Drop by spoon on a well greased, floured cookie sheet. Bake 15 minutes at 325°.

Christmas Cookies

Kay Latta

2 1/4 c. sifted flour
1 1/2 tsp. baking powder
1 c. butter

1 c. granulated sugar
2 eggs, unbeaten
1 tsp. vanilla

Sift together flour and baking powder. Cream butter; add sugar and mix well. Add eggs and vanilla and blend. Add sifted dry ingredients gradually, mixing well. Chill thoroughly (at least 3 hours). Roll out very thin on well floured pastry cloth and cut out with flour-dusted cooky cutters. Place on lightly greased baking sheet and bake in 400° oven for 6-8 minutes. Decorate with colored sugar before baking or with confectioners sugar frosting after baking.

Ginger Cookies

Minerva Ripley

2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves
1 1/4 tsp. ginger

1/2 tsp. salt
2/3 c. shortening or oleo
1 c. sugar
1 egg
1/4 c. molasses

Sift together flour, soda, spices, and salt. Cream shortening, sugar, egg, and molasses. Add flour mixture. Roll in balls the size of a walnut. Roll in sugar. Do not press down. Bake in 350 degree oven.

Chocolate Cookies

Combine in large bowl of electric mixer:

$\frac{3}{4}$ c. sifted flour	2 eggs, unbeaten
1 c. sugar	3 sq. (oz.) melted chocolate
$\frac{3}{4}$ tsp. salt	1 tsp. vanilla
$\frac{1}{2}$ c. shortening, soft	$\frac{3}{4}$ c. nuts (mixer chops)

Beat at a medium low speed for 3 mins. Scrape bottom and sides of bowl several times to mix thoroughly all ingredients. Drop by teaspoonfuls on greased cookie sheet. Bake at 325° for 15 to 20 min. Do not overbake.

Apple Sauce Cookies

3 c. sifted flour	$\frac{1}{2}$ tsp. cloves
$\frac{1}{2}$ tsp. salt	1 tsp. cinnamon
$\frac{1}{2}$ c. shortening	1 tsp. soda
1 c. sugar	1 c. raisins
1 egg	1 c. bran flakes
$\frac{1}{2}$ tsp. nutmeg	

Cream shortening and sugar. Add egg. Add sifted dry ingredients gradually. Add raisins and bran flakes. Bake 20 minutes at 375°.

Chocolate Chip Brownies

$\frac{1}{3}$ c. shortening	$1\frac{1}{4}$ c. rolled oats
$\frac{3}{4}$ c. brown sugar, packed	6 oz. pkg. semi-sweet chocolate pieces
1 egg	$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ c. milk	3 tbs. orange juice
1 c. sifted flour	1 tsp. grated orange rind
$\frac{1}{4}$ tsp. soda	
$\frac{1}{2}$ tsp. salt	

Heat oven to 375°. Grease a 9 inch layer pan. Mix shortening, brown sugar and egg thoroughly. Stir in milk, sifted flour, soda and salt. Add rolled oats and chocolate pieces and blend well. Spread in pan. Bake about 30 minutes. Just before brownies are done mix sugar and orange juice, bring to a boil. Remove from heat, stir in orange rind and pour hot syrup over hot baked brownies. Cool and cut in small wedges.

Date and Walnut Kisses

4 egg whites	1 c. chopped walnuts
1 $\frac{1}{4}$ c. granulated sugar	2 c. snipped pitted dates

Heat oven to 300°. Beat egg whites till stiff but not dry. Add sugar slowly, beating constantly. Fold in walnuts and dates. Drop by teaspoon on greased sheet. Bake 25 to 30 minutes. Makes 4 $\frac{1}{2}$ doz.

Date-Nut Goodies

1 c. chopped dates	1 c. chopped pecans
1 c. sifted confectioners sugar	1 unbeaten egg white

Mix dates and pecans with sugar and add egg white. Mix thoroughly. Drop from teaspoon on greased cookie sheet. If desired these cookies may be topped with pieces of candied cherries or sprinkled with colored sugar before baking. Bake in 350° oven for 12 minutes or until light brown. 30 or 40 cookies.

Top-O-the-Stove Chocolate Drop Cookies

Boil 1 minute:

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

Cool 1 minute, then stir in:

3 c. oatmeal	$\frac{1}{2}$ c. coconut
$\frac{1}{2}$ c. nuts	1 tsp. vanilla

Drop on waxed paper. Makes 45 to 50 cookies.

Frying Pan Cookies

Mrs. Marjorie Slattery

Makes approx. 3 dozen cookies.

$\frac{2}{3}$ c. sugar	2 c. Rice Krispies
1½ c. (1 lb.) dates cut up	$\frac{1}{2}$ c. chopped nuts (pecans or walnuts)
3 eggs, lightly beaten	
1 tsp. vanilla	1 Can Angel cocoanut
$\frac{1}{2}$ tsp. salt	Bowl powdered sugar

Put sugar, dates, and eggs in heavy skillet on low fire—stir continually until thick and brown. Remove from fire, add vanilla and salt. Cool. Have bowl of water ready to wet hands. Stir Rice Krispies and nuts into cooled mixture. Wet hands, make into small balls (about 1 inch round) then roll in cocoanut, then in powdered sugar. These are very good holiday or party cookies.

Brown-Eyed Susans

Mildred Flanagan

$\frac{3}{4}$ c. soft oleo	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ c. white sugar	$1\frac{3}{4}$ c. sifted flour
1 egg	1 7-oz. pkg. chocolate mint
1 tsp. vanilla	candy wafers

Cream oleo, sugar, egg, vanilla and salt. Stir in flour. Chill about 1 hour. Shape in 1 inch balls. Place two inches apart on ungreased cooky sheet. Flatten each by pressing a chocolate wafer in center.

Chocolate Marshmallow Hat Cookies

Mrs. Ralph Harms

Cream:	Sift together:
$\frac{1}{2}$ c. shortening	$1\frac{3}{4}$ c. flour
1 c. sugar	$\frac{1}{2}$ tsp. soda
Add:	$\frac{1}{2}$ c. cocoa
1 egg	
$\frac{1}{2}$ c. milk	
1 tsp. vanilla	

Add sifted dry ingredients to creamed ingredients ($\frac{1}{2}$ c. cut nutmeats optional). Mix well. Drop by teaspoonsful on greased cookie sheet. Bake 10 minutes at 350°. Remove from oven and place half a marshmallow on each cookie and return to oven for a few seconds. Remove from pan and frost when cool.

FROSTING:

Bring ingredients to a boil, add enough powdered sugar for frosting.

Black and White Bars

Cream margarine, vanilla and sugar. Add eggs one at a time, beat well. Add flour and salt and blend. Stir in nuts—divide batter in half, add cooled melted chocolate to half of it. Drop alternate teaspoons in greased 13 x 9 x 2 inch pan or 2 8 x 8 inch pans. Run knife through batter several times and marbleize. Bake at 350° for 45 minutes. Cool. Frost and cut in squares.

VELVETY CHOCOLATE FROSTING:

BITT CHOCOLATE FROSTING:

$\frac{1}{4}$ c. powdered sugar	4 egg yolks
4 sq. chocolate, melted	$\frac{1}{4}$ c. melted butter or margarine
$\frac{1}{4}$ c. hot water	1 tsp. vanilla

Add hot water to sugar and chocolate and mix well. Add egg yolks one at a time. Beat well. Add butter slowly. Add vanilla and beat until smooth. Spread on top and cut into bars.

Stuffed Date Cookies

1/2 c. shortening	1/2 tsp. baking powder
1/2 c. sugar	1/2 tsp. salt
2 eggs	1/4 c. milk
1 tsp. vanilla	Dates—pecan halves
1 1/2 c. flour	Coconut or chopped nuts

Cream shortening with sugar and eggs. Add milk and sifted dry ingredients. Stuff dates with pecan halves, fold batter around date till completely covered. Roll in coconut or chopped nuts and bake 12 minutes at 350°.

Christmas Coconut Balls

2 egg whites	1 c. chopped walnuts
1 c. snipped, pitted dates	1 tsp. vanilla
1 c. shredded coconut	1/3 c. finely chopped maraschino
1/2 tsp. almond extract	cherries
1/2 c. sugar	

Heat oven to 300°. Beat egg whites until stiff. Gradually beat in sugar. Fold in dates, nuts, coconut, extracts. Mix well. Spread in ungreased 8 by 8 by 2 inch pan. Bake 20 minutes. Remove mixture from oven, and turn into bowl. Add cherries. Let mixture cool until it can be handled. Then form into balls. Roll each in granulated sugar. Makes 30.

Crescents

3/4 c. butter	2 tbls. ice water
4 tbls. powdered sugar	2 c. sifted flour
1 tsp. vanilla	1 c. ground almonds

Mix all ingredients together thoroughly with hands. Chill. Shape in pencil like strips and form in shape of crescent on cookie sheet. Bake 15 minutes at 350°. Roll in powdered sugar while warm. Make them small as these are very rich.

Orange Slice Cookies

4 beaten eggs	Mrs. Gaylord Johnson
2 1/4 c. brown sugar	2 c. flour
1 c. nutmeats	18 or 1 lb. orange slices

Combine eggs and sugar. Cut orange slices in very small pieces. Add flour, nuts, orange slices. Mix. Spread thin on pan or cookie sheet. Bake in 350° oven 10-15 minutes. Cut in squares when done.

Mincemeat Cookies

3/4 c. shortening	1 tsp. soda
1 1/2 c. sugar	1 c. canned mincemeat or
3 eggs	19 oz. pkg.
3 c. flour	Mincemeat plus 3 tbds. water
3/4 tsp. salt	1 c. nutmeats

Cream shortening and sugar. Add eggs. Beat well. Add 1/2 sifted dry ingredients to creamed mixture. Add mincemeat. Stir until blended. Add nuts and remaining flour mixture, and mix well. Drop from teaspoon onto oiled cookie sheet. (Keep apart because they spread), and sprinkle each cookie lightly with sugar. Bake in 350 degree oven 10-15 minutes. Makes about 4 dozen cookies.

Orange Cookies

1 c. sugar	Mrs. R. L. Johnson
1/2 c. Crisco	2 1/2 c. cake flour
2 eggs	1/2 tsp. salt
1 tbds. grated orange rind	1/2 tsp. soda
1/2 c. nutmeats	1/2 c. orange juice
	1/2 c. coconut

Cream Crisco and sugar. Add eggs and beat well. Add grated orange rind, then orange juice, alternately with dry ingredients. Add nuts. Drop on ungreased cookie sheet. Bake in 375° oven. Frost with orange icing if you like.

Potato Chip Cookies

1 c. butter or shortening
3/4 c. sugar
1 egg, beaten
1/2 c. crushed potato chips

1/2 c. walnuts
1 1/2 c. flour
1 tsp. vanilla

Mrs. Paul Maple

Mix together. Drop by tsp. on cookie sheet and bake at 350° for 8-10 minutes.

Chocolate No-Bake Cookies

1/2 lb. milk chocolate
1 pkg. semi-sweet choc. pieces
2 squares unsweetened chocolate

1 tbs. butter
1 1/2 c. shredded coconut
4 c. corn flakes

Melt chocolates and butter. Cool. Chop coconut. Mix with cooled chocolate mixture. Stir in corn flakes. Drop onto cookie sheet. Put in refrigerator to set. Makes 4 dozen.

Baked Coconut Kisses

1/2 c. evaporated milk
1/2 c. granulated sugar

1/2 tsp. almond extract
2 c. shredded coconut

Combine first three ingredients, blending thoroughly. Fold in the coconut. Drop from a tsp. onto a well oiled (not buttered) baking sheet. Bake in a slow oven (300°) 15 minutes. Remove from pan while hot to avoid crushing. Makes 18 kisses.

Pecan Tea Cookies

3/4 c. butter
4 tbs. powdered sugar
1 tsp. water
2 tsp. vanilla

1 1/2 c. flour
1/4 tsp. salt
1 c. nuts, pecans

Roll into pieces size of a walnut. Bake until slightly brown 350°. Roll in powdered sugar.

3 Layer Cookies

1st LAYER:

1/4 c. cocoa
1/2 c. butter
1/4 c. sugar
1 tsp. vanilla

1 egg slightly beaten
2 c. graham crackers
1 c. coconut
1/2 c. nuts

Place butter, sugar, cocoa, vanilla in top of double boiler and cook until blended. Add egg and cook 5 minutes. Add graham crackers (crushed), coconut and nuts. press in buttered 9 inch square pan.

2nd LAYER:

1/2 c. butter
3 tbs. milk

2 tsp. instant vanilla pudding
2 c. powdered sugar

Cream butter, mix milk and pudding, gradually adding sugar. Spread this cream mixture on first layer.

3rd LAYER:

Melt 3/4 c. chocolate chips and 1 tbs. butter. Spread this over 2nd layer. Place in refrigerator and cut in squares to serve.

Crunchy Bars

1 c. milk
1 c. sugar
1 c. white corn syrup
2 c. rice cereal

5 c. corn flakes
2 c. salted peanuts
1 c. coconut

Cook sugar, milk and syrup to soft ball stage. Remove from heat and pour over cereals, peanuts and coconut. Mix thoroughly and pack into well buttered pan. Cool. Cut in squares.

Brownie Mix

Mix dry ingredients in large kettle:

4 c. whole wheat flour
4 tsp. salt

8 c. sugar
 $2\frac{1}{2}$ c. cocoa

Mix well and then add (by cutting in) 2 c. shortening. Store in cool place.

TO MAKE BROWNIES:

2 c. mix
2 large eggs

1 tsp. vanilla
1/2 c. nuts

Bake in 9" square pan at 300° for 20-25 minutes.

Dutch Refrigerator Cookies

- 1 c. shortening
- $\frac{1}{2}$ c. white sugar
- $\frac{1}{2}$ c. brown sugar
- 1 egg
- $2\frac{1}{4}$ c. sifted flour
- $\frac{1}{2}$ tsn. salt

$\frac{1}{2}$ tsp. soda
 $\frac{2}{3}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. cloves
 $\frac{1}{2}$ c. finely chopped walnuts

Cream together shortening and sugars; add egg and beat well. Sift together dry ingredients; stir into creamed mixture. Add nuts. Shape in rolls about $2\frac{1}{2}$ inches across. Wrap in waxed paper; chill thoroughly. Slice very thin, $\frac{1}{8}$ inch or less. Bake 1 inch apart on lightly greased cooky sheet in mod. oven 375° 5-7 minutes or till delicately browned. Remove at once to rack. Makes 5 to 6 dozen.

Old Fashioned Chocolate Cream Drops

$\frac{1}{2}$ c. soft shortening	1 tsp. vanilla
$1\frac{1}{2}$ c. sugar	$2\frac{3}{4}$ c. sifted flour
2 med. eggs	$\frac{1}{2}$ tsp. soda
2 sq. unsweetened chocolate, melted	$\frac{1}{2}$ tsp. baking powder
1 c. thick sour cream	$\frac{1}{2}$ c. finely chopped walnuts (optional)

Mix shortening, sugar and eggs together thoroughly. Add melted chocolate. Stir in sour cream and vanilla. Sift flour, soda, baking powder and salt together. Combine mixtures. Stir. Add walnuts to dough. Chill the dough at least one hour. Drop rounded teaspoonful about 2 inches apart on an ungreased baking sheet. Bake at 400° for 8-10 minutes or until when lightly touched leaves almost no imprint.

CHOCOLATE ICING:

Melt over warm water one tbs. butter and one square unsweetened chocolate. Stir in 3 tbs. top milk and 1½ c. confectioners sugar. Thin with cream to make glossy and easy to spread. Makes 5 dozen 2½ inch cookies.

Crunchy Date Drops

- c. white sugar
- c. brown sugar
- c. butter
- c. flour
- c. nuts

$\frac{1}{2}$ c. chopped dates
1 egg
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp. salt
1 tsp. vanilla

Mix this batter; will be quite stiff. Roll 1½ c. of sugar frosted flakes—drop batter in crushed flakes by tsp., flatten and place two inches apart on ungreased baking sheets. Bake in 375° oven.

Gumdrop Oatmeal Cookies

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs

Mrs. Philip J. Layden

- 1 tsp. vanilla
- 1½ c. flour with 1 tsp. soda
- 3 c. oatmeal (either kind)
- 1 c. gumdrops (cut up)

Drop by spoonful and bake around 375°.

Coconut Dream Bars

$\frac{1}{2}$ c. packed brown sugar
 $\frac{1}{2}$ c. margarine

1 c. sifted flour

Mix for two minutes with electric mixer. Pat evenly in 8 x 12 pan. Bake for 20 minutes at 325 degrees. Mix:

1 c. brown sugar
2 unbeaten eggs
2 level tbls. flour

$\frac{1}{2}$ tsp. baking powder
1 tsp. vanilla

Beat for two minutes and add: 1 c. nutmeats (chopped). Pour over first mixture and sprinkle 1 c. chopped coconut over top. Bake for 25 minutes at 325 degrees. Cut in squares while warm.

Simple Cookies

1 c. sugar
 $\frac{1}{2}$ c. Crisco or butter
 $\frac{1}{2}$ c. milk
1 egg

$2\frac{1}{2}$ tsp. baking powder
 $2\frac{1}{2}$ c. flour
 $1\frac{1}{2}$ tsp. vanilla

Mix in order and drop by teaspoonsful on cookie sheet. Flatten with a fork to make a round cookie. Bake in oven 375° for 10-15 minutes, or until golden brown. You can add nuts, raisins, cut up dates or coconut. Dates and nuts makes a good combination.

Oatmeal Cookies

$1\frac{1}{2}$ c. sugar
1 c. buttermilk
1 c. nutmeats
 $\frac{1}{2}$ tsp. cloves
1 tsp. cinnamon
1 tbls. hot water
1 egg

1 c. butter
 $\frac{1}{2}$ c. lard
1 c. raisins
1 c. oatmeal
1 tsp. soda
 $2\frac{1}{2}$ c. flour

Blend sugar, lard and butter, and cream well. Add the egg and buttermilk, oatmeal and spices. Dissolve soda in the hot water and stir. Add the flour and before stirring, add the raisins and nutmeats, this keeps them from sinking. Drop by tsp. onto greased pan and bake about 10 minutes at 375°.

Delta Bars

$\frac{1}{2}$ c. shortening
1 c. sugar
1 egg + 1 egg yolk
1 tsp. vanilla

$1\frac{1}{4}$ c. flour
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Mrs. Glen Voss

Cream shortening, sugar, whole egg, egg yolk and vanilla. Mix in sifted dry ingredients. Spread in 13 x 9 $\frac{1}{2}$ " pan. Beat 1 egg white, beat in 1 c. brown sugar. Beat till stiff and glossy. Add $\frac{1}{2}$ c. nuts and spread on first mixture. Bake at 375° for 25 minutes.

Raisin M-M-M-Mumbles

$2\frac{1}{2}$ c. seedless raisins
 $\frac{1}{2}$ c. sugar
2 tbls. cornstarch

$\frac{3}{4}$ c. water
3 tbls. lemon juice

Cook the above filling mixture and set aside to cool.

$\frac{3}{4}$ c. soft margarine or butter
1 c. brown sugar, packed
 $1\frac{3}{4}$ c. sifted flour

$\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. soda
 $1\frac{1}{2}$ c. rolled oats

Mix butter with sugar, add dry ingredients, then oats. Press half mixture into greased pan (13 x 9 x 2). Spread on filling. Pat on remaining crumbs. Bake 400° 20-30 min. Cut into bars and serve.

Butterscotch Cookies

Cora B. Cobb

$\frac{1}{2}$ c. soft shortening
 $1\frac{1}{3}$ c. brown sugar, packed
1 egg, unbeaten
 $\frac{1}{2}$ tsp. vanilla

$1\frac{1}{4}$ c. sifted flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. black walnut meats
 $\frac{1}{4}$ tsp. soda

Stir together shortening, sugar, egg and vanilla until well blended. Stir in flour, sifted with salt and soda. Then add nuts. Drop from teaspoon onto ungreased cooky sheet. Bake 12 minutes at 350 degrees.

Cocoa Krispies

Lela Fulton

$\frac{1}{3}$ c. Karo syrup (light or dark) $\frac{1}{2}$ c. peanut butter
 $\frac{1}{2}$ c. brown sugar (firmly packed) 3 c. Cocoa Krispies or Cocoa Puffs

Combine sugar and syrup. Cook over moderate heat, stirring frequently, until mixture bubbles around edges of pan. Remove from heat. Stir in peanut butter. Add Krispies or Puffs, stirring until well coated with syrup mixture. Press into greased pan. Cool at room temperature 20 minutes. Cut into squares.

Easy Sugar Cookies

Margaret Murray

Cream:

1 c. sugar
1 c. Crisco

Mix well; add:

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

Add:

1 egg
1 tsp. vanilla
2 tbsp. Borden's condensed milk

Mix and make into balls the size of walnuts. Flatten with glass tumbler dipped in flour. Sprinkle with sugar. Bake 8 minutes at 400 degrees. Remove from cookie sheet right away.

Cocoa Drops

Georgia Shank

$\frac{1}{2}$ c. shortening
1 c. sugar
1 egg
 $\frac{3}{4}$ c. buttermilk or sour milk
1 tsp. vanilla

$1\frac{3}{4}$ c. sifted flour
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. cocoa
1 c. chopped nuts

Mix thoroughly shortening, sugar and egg. Stir in buttermilk, vanilla. Sift dry ingredients together and stir in. Add nuts. Chill 1 hour. Heat oven to 400 degrees. Drop by teaspoon 2 in. apart onto lightly greased cooky sheet. Bake 8 to 10 minutes. Frost while slightly warm with a chocolate icing. These are a soft fudgy cooky.

Yum Yums

Virginia Koestner

1 $\frac{1}{2}$ c. flour
2 tbs. brown sugar
 $\frac{1}{2}$ c. butter
2 eggs (beaten)

1 $\frac{1}{2}$ c. brown sugar
1 c. nut meats
1 c. coconut

Cream flour, 2 tbs. brown sugar and butter. Press in shallow pan (8" or 9" square) and cover with mixture of remaining ingredients. Bake in moderate oven 30 minutes.

"Quickie" Chocolate Cookies

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

Combine all ingredients and bring to boil—boil one minute. Remove from heat. Let cool for 1 or 2 minutes. Add: $\frac{1}{2}$ c. chunk peanut butter and 1 tsp. vanilla. Let cool 1 or 2 minutes. Add: 2 c. Quick oatmeal. Drop by teaspoon on waxed paper. (Don't count calories.)

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DESSERTS

Never-Fail Custard

4 eggs (slightly beat with fork)	2½ c. milk, heated but not boiling
½ tsp. salt	1 tsp. vanilla
¼ c. sugar	

Mix together all ingredients except vanilla and strain through fine strainer. Then add vanilla. Sprinkle nutmeg or cinnamon on top. Put dish in pan of hot water in pre-heated 350 degree oven. Bake until firm or until knife comes out clean as in testing pumpkin pie.

Cherry Pudding

Mrs. Ethel McNamer

1 c. sugar	1 egg
1 c. milk	2½ c. flour
Butter, size of an egg	2 tsp. baking powder

Cream sugar, butter, milk, and egg. Add flour sifted with baking powder. Pour into greased pan. Then mix following ingredients:

2 c. cherries	1 tbls. butter
1 c. sugar	2 c. boiling water

Pour this mixture over batter and bake.

Chocolate Dream Squares

1 c. butter or margarine	1 c. chopped nuts
2 c. powdered sugar	1 tsp. vanilla
3 eggs	20 graham crackers (rolled fine)
3 sq. unsweetened chocolate	

Melt and cool chocolate. Cream butter and powdered sugar. Beat in eggs, one at a time. Add chocolate. Stir in nuts and vanilla. Put half graham cracker crumbs in a 9" square pan. Add mixture and top with remaining crumbs. Chill.

Fruit Cocktail Pudding

1 c. flour	1 egg
¼ tsp. soda	1 c. cr. pineapple, drained
1 c. sugar	1 can fruit cocktail, drained
¼ tsp. salt	

Sift first four (dry) ingredients. Add egg, pineapple and fruit cocktail mixing well. Sprinkle brown sugar over and bake 350° 50 min. Serve with cream or ice cream.

Banana Bonanza

1 pkg. vanilla pudding mix	3 ripe bananas, sliced
1 pkg. vanilla wafers	½ c. heavy cream, whipped

Prepare pudding according to package directions. Cool thoroughly. Line bottom of serving dish with wafers and cover with a layer each of sliced bananas, pudding and cookie crumbs made from remaining wafers. Repeat layers. Chill and top with whipped cream. 4 servings.

Ice Cream Balls

Frances Seidel

Form ice cream balls, using one scoop ice cream for each. Be sure to keep well frozen. Fix one pkg. meringue mix, using directions on box. Coat each ice cream ball with meringue, then cover with coconut. Put into freezer wrapping each separately in wax paper, or place on wax paper, being sure they don't touch each other. May be served with cherry or strawberry sauce. Place sauce in bottom of sherbet dish, then put in ice cream ball.

Orange Dessert

2 pkg. orange Jello	1 can crushed pineapple, drained well
1 c. hot water	2 bananas, sliced
1 pint orange sherbet	$\frac{1}{2}$ pint whipped cream
2 cans mandarin oranges, drained well	

Dissolve jello in hot water, add sherbet and mix well. Will be consistency of egg white. Add fruit, fold in whipped cream. Put in a pyrex dish approximately 12 x 12 and let chill in refrigerator. Serves 12.

Cherry Torte

1 $\frac{1}{4}$ c. flour	6 tbls. butter
Pinch of salt	6 tbls. shortening
$\frac{1}{2}$ tsp. baking powder	1 egg
2 tsp. sugar	1 can cherry pie filling mix

Sift flour, baking powder, salt and the 2 tsp. sugar. Cut in the butter and shortening until mixture resembles coarse crumbs. Add the egg and stir until dough clings together in small balls. Put dough in bottom and sides of a well greased pan (torte or cake pan 8 x 8 inch). Spread 1 can of cherry pie filling mix over torte shell and bake at 400° for 25 minutes. Cool and serve plain or with ice cream, or whipped cream. Very good.

Apple Puffs

Boil:

1 c. sugar	1 tsp. red food coloring
1 c. water	

In shallow pan put 3 cups thinly sliced apples. Pour syrup over apples.

1 $\frac{1}{2}$ c. flour	$\frac{3}{4}$ c. milk
2 tsp. baking powder	2 tbls. sugar
$\frac{1}{4}$ c. shortening	1 tsp. cinnamon
$\frac{1}{2}$ tsp. salt	

Sift together the flour, baking powder and salt. Cut in shortening. Mix with the milk. Drop by spoonfuls on top of apple mixture and sprinkle with 2 tbls. sugar and tsp. cinnamon. Bake 450° for 30 minutes.

Pears Glorious

Mrs. Clyde Tuttle

Drain 1 can (29 oz.) pear halves, reserving $\frac{1}{2}$ cup of the liquid. Arrange pears in 7 x 11 baking dish and pour the $\frac{1}{2}$ c. liquid over pears. Sprinkle with 1 package lime-flavored gelatin. Bake in moderate oven (350°) for 30 minutes. Chill —spoon into sherbets and top with whipped cream. 6-8 servings.

Lemon Sherbet

1 c. milk	$\frac{1}{2}$ c. light corn syrup
1 c. coffee cream	$\frac{1}{4}$ c. lemon juice
3 eggs	1 tsp. grated lemon rind
$\frac{1}{2}$ c. sugar	

Beat eggs until lemon colored. Add sugar gradually until mixture becomes a thick custard-like consistency. Combine with syrup, milk, cream, and lemon juice and rind. Pour into freezer tray.

Lemon, Pineapple and Orange Sherbet

1 c. crushed pineapple	1 c. orange juice
1 $\frac{1}{2}$ c. sugar	2 c. milk

Mix pineapple, juice and sugar and let stand a few minutes. Add milk, stir and put in freezer tray.

Apricot and Pineapple Dessert

1 box lemon jello
1 box orange jello
2 c. hot water
2 c. cold water

1 large can apricots, drained
1 large can chunk pineapple,
drained

Mix the two boxes of jello with the hot and cold water. Let cool. Then add the apricots and pineapple, when jello is partly set. Put the jello mixture in a pan and cover with the following topping:

1 c. pineapple juice
2 tbs. flour
2 eggs, beaten

$\frac{1}{2}$ c. sugar
1 c. cream

Cook the pineapple juice, flour, eggs, and sugar together. Let cool. Whip the cream, put on top. Grate American cheese on top of cream. Serve with Ritz crackers.

Strawberry Short Cake

2 c. sifted flour
 $1\frac{1}{2}$ tbs. sugar
1 egg in cup and fill up with milk

4 tsp. baking powder
1 tbs. shortening
1 qt. strawberries (sweetened)

Mix per usual. Bake in 2 round layer cake pans, 8" size. 350 degrees for 30 minutes. Spread sweetened berries between layers and on top. To serve cut in wedges.

Chocolate Sauce

10 tbs. sugar
6 tbs. cream

Joy Seidel Barnett
2 squares chocolate

Cook until thick. Add vanilla. Then as you remove from fire, drop in a raw egg and beat fast.

Apple Squares

$3\frac{1}{2}$ c. flour
1 tsp. salt
2 tsp. baking powder
 $\frac{1}{2}$ c. sugar

Mrs. Frank Wood, Downers Grove, Ill.
 $\frac{1}{4}$ lb. butter
1 c. shortening
2 eggs
3 tbs. sour cream

Combine first four ingredients. Cut in butter and other shortening. Beat eggs together with sour cream and add, mixing well. Refrigerate for several hours or overnight. Divide dough in half. Roll on heavily floured board to fit $10\frac{1}{2}$ x $15\frac{1}{2}$ jelly roll pan. Fill with layer of apples prepared as for pie. Roll remainder of dough for top. Seal edges well and prick with fork. Bake at 350° for about 45 minutes or until golden brown. Brush top with whole beaten egg if desired. Prepare filling as for pie, or use canned apples as follows.

2 cans apple slices (drained)
2 tbs. flour
Cinnamon

1 c. sugar
Salt

Strawberry Chiffon Squares

1 pkg. strawberry gelatin
1 c. boiling water
1 tsp. lemon juice
1 (10 oz.) pkg. frozen strawberries

1 pkg. strawberry chiffon pie
filling
Long loaf angel food cake or
left-over cake

Dissolve gelatin in boiling water. Add lemon juice and the frozen strawberries. Break apart with fork and stir just until thawed. Let stand for a few minutes until mixture starts to set. Make pie filling as pkg. directions. Line bottom 9 x 13 pan with angel food cake (cut loaf in $\frac{1}{4}$). Put a layer of gelatin on the cake, cover with about half of the pie filling. Add another layer of cake. Add more gelatin and the rest of the pie filling. Use a little gelatin to marble the top. Serve with whipping cream and a cherry.

Blitz Torte

$\frac{1}{2}$ c. butter
1 c. sugar
1 c. flour

1 tsp. baking powder
1 tsp. vanilla
 $\frac{1}{4}$ lb. chopped nuts

Put in 2 layer cake tins. Beat whites of 4 eggs stiff. Add one cup sugar and put on top of layers. Scatter chopped nuts on top of meringue and bake. When baked, place bottom of cakes together with filling.

FILLING:

3 tbls. sugar
1 tbls. cornstarch

Beat in 1 egg
 $\frac{1}{2}$ pint sweet or sour cream

Stir constantly over low fire. Put between layers. Serve with whipped cream.

Whipped Rice Pudding

1 $\frac{1}{2}$ c. cooked rice
1 $\frac{1}{2}$ c. diced marshmallows or
1 c. coconut
 $\frac{1}{2}$ c. well drained canned crushed
pineapple
 $\frac{1}{4}$ c. well drained chopped
maraschino cherries

Mrs. Clyde Beveridge
 $\frac{3}{4}$ c. (small can) undiluted
canned evaporated milk
2 tbls. lemon juice
 $\frac{1}{2}$ c. sifted confectioners sugar
 $\frac{1}{4}$ c. chopped nuts

Combine above ingredients and whip. Chill in refrigerator.

Date Pudding

1 c. chopped dates
1 c. chopped nuts
2 tsp. flour
 $\frac{1}{4}$ tsp. salt

4 eggs
 $\frac{1}{2}$ c. sugar
1 tsp. baking powder
1 tsp. vanilla flavoring

Combine sugar, salt, flour, baking powder, and well-beaten egg yolks. Add dates, flavoring and nuts. Mix thoroughly. Carefully fold in stiffly beaten egg whites. Pour into well oiled baking pan. Bake in moderate oven 375°, 30-40 minutes, or until an inserted knife comes out clean. Cool. Serve with whipped cream. 6 servings.

Orange Ice Box Dessert

1 c. orange juice
3 tbls. flour
2 tbls. butter

1 c. sugar
3 eggs, separated
1 pound vanilla wafers, rolled

Cook until thick, add beaten egg whites and combine with one pound vanilla wafer crumbs. Save part of crumbs to put in bottom of pan and some to sprinkle on top of pudding. Serve topped with whipped cream.

Apricot Torte

20 graham cracker squares,
crushed fine
2 tbls. melted butter
 $\frac{1}{4}$ c. sugar
1 c. butter
 $1\frac{1}{3}$ c. powdered sugar
3 eggs

Grace Sturges
1 No. 2 $\frac{1}{2}$ size can apricots,
drained well and snipped in
small pieces
1 c. pecan halves, chopped
 $\frac{1}{2}$ pint cream, whipped and
slightly sweetened

Combine cracker crumbs, melted butter and the $\frac{1}{4}$ c. sugar and pat half this mixture into bottom of a 7 by 12-inch pan lined with waxed paper. Cream the 1 c. butter, add sugar gradually and beat thoroughly. Add eggs, one at a time, and beat well after each addition. Spread butter mixture over crumbs in pan. Top with apricots. Top these with the nuts. Spread with whipped cream and, for the final layer, sprinkle on remaining crumb mixture. Refrigerate at least 12 hours before serving. Makes 8 to 10 scandalously rich servings that taste surprisingly like a complicated French pastry.

Pineapple Rice

$\frac{1}{2}$ c. rice
1 qt. boiling water
1 tsp. salt
 $\frac{1}{2}$ tsp. vanilla

2 c. crushed pineapple, drained
1 c. cream, whipped
1 tsp. sugar

Cook rice in boiling salted water 20 minutes or until done. Drain and rinse in cold water. Combine pineapple and rice. Whip cream, add sugar and vanilla. Add half of cream to pineapple rice mixture. Pile lightly in sherbet glasses. Garnish with remaining whipped cream. Serves 6 or 8.

Apple Crisp

6 Med. apples (2 lbs.)
 $\frac{1}{4}$ c. water
1 tsp. cinnamon
2 tbls. lemon juice
 $\frac{1}{2}$ c. white sugar
 $\frac{1}{2}$ c. flour

$\frac{1}{2}$ c. oatmeal (old fashioned)
1 c. brown sugar, packed
 $\frac{1}{3}$ tsp. salt
 $\frac{1}{2}$ c. butter or margarine
 $\frac{1}{2}$ c. nuts, optional

Slice and peel apples in shallow greased baking dish. Add water, cinnamon, lemon juice and white sugar. Mix brown sugar, salt, oatmeal, flour and butter to form a crumbling mixture. Spread mixture over apples. Bake in moderate oven 350° until apples are tender and crust crisp, 30-35 mins. Serves 12.

Chocolate Almond Hershey Dessert

Mrs. Donald Jesperson

$\frac{1}{2}$ c. butter
2 c. powdered sugar
2 eggs
Pinch of salt

1 tsp. vanilla
1 box vanilla wafers (crumbs)
3 Almond Hershey bars
1 c. whipped cream

Cream butter and sugar, add eggs, salt and vanilla. Place one-half wafer crumbs in bottom of 9" square pan. Put butter mixture over crumbs. Shred candy bars as next layer. Spread whipped cream over shredded candy and top with last half of crumbs. Refrigerate overnight. Serves 9.

Strawberry Dessert

1 pkg. frozen strawberries
 $\frac{1}{2}$ pint whipping cream
1 pkg. strawberry gelatin
1 pkg. vanilla pudding

32 graham crackers crushed
 $\frac{1}{4}$ c. melted butter
 $\frac{1}{4}$ c. sugar

Mix crushed crackers, butter and sugar together. Press half in 8 x 8 pan. Drain frozen strawberries, using juice as part of liquid for gelatin mixture. Make as directed on package. Make vanilla pudding as directed. Cool both mixtures and combine. Pour over cracker mixture, cover with drained berries, then whipped cream to which 2 tbls. of sugar has been added and top with remaining crumbs. Refrigerate overnight. Makes 6 large servings or 9 medium.

Pumpkin Dessert Ring

$1\frac{2}{3}$ c. sifted flour
 $\frac{1}{4}$ tsp. baking powder
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. ground cloves
 $\frac{1}{3}$ c. water
 $\frac{2}{3}$ c. raisins
 $1\frac{1}{3}$ c. sugar

1 tsp. soda
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{3}$ c. soft shortening
 $\frac{1}{3}$ c. chopped nuts
1 c. canned or cooked pumpkin
 $\frac{1}{4}$ to $\frac{1}{3}$ c. unbeaten egg (1 large)

Heat oven to 350°. Grease well a two-quart ring mold. Sift dry ingredients into bowl. Add shortening, water, nuts, raisins and pumpkin. Beat 2 minutes at medium speed or 300 vigorous strokes by hand. Scrape bowl constantly. Add egg. Beat two more minutes. Pour into prepared mold. Bake for 40-45 minutes. Serve warm fluffy hard sauce, lemon sauce or whipped cream. Serves 8.

Jello—Angel Food Cake Dessert

2 pkgs. orange jello, dissolved
in 1 c. hot water
1 No. 2½ can apricots cut up—
save juice

Add apricot juice and frozen orange juice to jello. Add apricots and pineapple. Let thicken to consistency of egg white. Fold in whipped cream and pieces of cake. Pour into large (9 x 13 x 2) well buttered pan and chill.

Mrs. T. Fisher

1 tall can crushed pineapple
1 can frozen orange juice
½ pt. whipping cream, whipped
1 Angel Food cake, torn to bits

Rhubarb Pudding

½ c. shortening
⅔ c. sugar
1 egg

½ tsp. vanilla
⅔ c. milk
¼ tsp. salt

Marie Earlywine

Cream sugar, shortening. Add vanilla, salt, milk. Add 1 c. sifted flour with 1 tsp. baking powder. Pour batter in 8" baking pan.

TOPPING:

4 c. rhubarb, diced
1½ c. sugar
¾ c. water

Cook

Add 1 c. boiling water. Pour bubbling hot rhubarb sauce over batter. Bake at 350° about 45 minutes. Serves 6. (You can use any fruit.)

Cherry Dessert

Mix:

1 c. flour
5 tbls. powdered sugar

½ c. butter or margarine

Pat in 9 x 13 pan and bake 15 minutes in 350° oven.

Mix:

2 beaten eggs
1½ c. sugar
¼ tsp. salt

¼ c. flour
¾ tsp. baking powder
1 tsp. vanilla

1 can sour red cherries (drained). Pour on top of baked crust and bake 30 minutes in 350° oven. Good served with whipped cream or ice cream on top.

Apricot Pineapple Cream

1 pkg. vanilla pudding
2 c. milk
2 cans strained apricots
(baby food)

½ c. cr. pineapple, drained
½ pint heavy cream, whipped

Prepare pudding with milk as directed on package. While pudding is still hot, stir in apricots and pineapple. Cool, fold in whipped cream and pour into sherbet glasses. Chill. Garnish with apricot halves and chopped pecans. Serves 8.

Rhubarb Crisp

¼ c. butter or oleo
1 egg
½ tsp. vanilla

½ c. sugar
¼ tsp. nutmeg
2 c. cornflakes

Spread half of mixture in casserole. Arrange 2 cups rhubarb cut ½" over the top. Sprinkle ½ cup sugar over the rest of mixture. Bake 375 degrees for 25 minutes.

Marshmallow Cream Whip

½ lb. marshmallows
½ pint whipping cream
1 pkg. Hydrox cookies

1 tsp. vanilla
¼ c. milk

Marge Steppat

Whip cream. Roll cookies into crumbs. Melt marshmallows in ¼ c. milk. Add whipped cream and vanilla. Pour over crumbs that have been spread in oblong dish. Sprinkle a few crumbs over top. Chill 2-4 hours. Serves 8.

Angel Food Delight

One loaf size angel food cake
2 pkg. chocolate chips
4 eggs, separated
2 tbs. sugar

Pinch of salt
1 tsp. vanilla
1 pint whipping cream

Crumble the angel food cake in dessert pan. Melt the chocolate chips over warm water. Beat in egg yolks, one at a time. Beat the egg whites with the sugar, salt and vanilla. Whip the cream, fold it into chocolate mixture and pour over cake. Refrigerate several hours. When serving, cut in squares and sprinkle with chopped nuts. Serves 8-10.

Marshmallow Mint Dessert

$\frac{1}{3}$ box graham crackers, crushed
1 c. small marshmallows
1 c. square white mints

$\frac{1}{2}$ c. pecans, cut up
1 pt. whipping cream

Mrs. John Perdock

Mix marshmallows, mints and nuts into whipped cream. Put $\frac{1}{2}$ of cracker crumbs on bottom and other $\frac{1}{2}$ on top of 13 x 8 pan. Let set overnight in refrigerator.

Old Fashioned Rice Pudding

1 $\frac{1}{4}$ c. cold cooked rice
2 eggs
2 c. milk
1 c. raisins

$\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla
Dash cinnamon and nutmeg

M. Bloom

Beat eggs. Fold in milk and lightly mix in remaining ingredients. Place in buttered 1 $\frac{1}{2}$ qt. casserole. Bake in shallow pan of water at 350° about 1 hour, till inserted silver knife comes out clean. If desired, serve with cream, caramel sauce or lemon sauce. Six servings.

Richardson's Delight

$\frac{1}{2}$ lb. vanilla wafers
 $\frac{1}{2}$ c. butter
1 $\frac{1}{2}$ c. powdered sugar
1 tsp. vanilla
 $\frac{1}{8}$ tsp. salt

1 small jar maraschino cherries (quartered)
 $\frac{1}{2}$ pint whipping cream (whipped)
2 eggs well beaten
1 c. nutmeats (optional)

Roll wafers fine and put $\frac{1}{2}$ crumbs in the bottom of 8" square pan. Cream butter and sugar, add the beaten eggs, vanilla and salt. Pour over crumbs. Whip cream, add cherries and nutmeats. Pour over mixture. Top with some of the crumbs. A small can drained pineapple can be added. Chill until firm.

Marshmallow Dessert

26 marshmallows
1 c. milk
1 small can crushed pineapple
Red cherries

1 c. cream, whipped
Butter cookies

Mrs. Frank Miller

Dissolve 26 marshmallows in 1 cup milk in double boiler or over very slow fire. After this is well cooled add: 1 small can crushed pineapple, some red cherries for coloring if desired, 1 c. cream whipped. Pour this into a glass baking dish in which a layer of crushed butter cookies has been added. Sprinkle a few crushed cookies on top. Let stand over night and serve with a dash of whipped cream.

Prune Whip

In double boiler beat:

3 egg whites
1 tbs. lemon peel
2 tbs. lemon juice

2 tbs. orange juice
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{3}$ c. sugar

Beat 10 minutes. Add 1 c. diced cooked prunes or 1 c. strained prunes. Pile in sherbet glasses and chill.

Cherry Delight

JoJean Seidel Gustason

1 box coconut	crumble these ingredients
1/2 c. sugar	
1/2 c. oleo	
1 1/2 c. flour	

Press 1/2 of mixture on bottom of greased 9 x 9 pan. Drain 1 can frozen cherries. Add to juice 2 tbs. corn starch and 1/2 c. sugar. Cook over low heat until thick and clear. Add cherries and pour into pan. Top with rest of coconut mixture and pat down. Bake 30 minutes at 400°. Serve with ice cream or whipping cream.

Suet Pudding

1 c. suet, chopped fine
1 c. sweet milk
2 c. seeded raisins
1 c. molasses (I use dark Karo)
1 c. currants

Mrs. Walter Carson
1/4 c. each citron, lemon and
orange peel
2 c. all purpose flour
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. nutmeg, cloves

Sift dry ingredients together in a large bowl, mix the ingredients until blended, then add dry ingredients and mix thoroughly. Steam in a covered container for two hours from the time it begins to steam. Don't be afraid of over steaming.

SAUCE:

1 tbs. corn starch
1 c. boiling water
1/8 tsp. salt

3/4 c. sugar
1 egg
Flavoring (I use lemon)

Mix cornstarch with a little cold water and cook until clear in the boiling water. Add salt. Beat sugar and egg together until very light, pour the hot starch on slowly. Add flavoring and serve.

Cherry Dessert

1 c. hot milk
30 marshmallows, large

Mrs. Nellie Webster
1 can cherry pie mix
1 c. whipping cream

Melt marshmallows in hot milk. Cool and add whipped cream. Put crushed graham crackers in bottom of large glass cake pan. Put 1/2 of marshmallow mixture over graham crackers. Add the cherries, then rest of marshmallows and top with graham cracker crumbs. Use large size pyrex pan. Will keep in refrigerator for several days.

Homemade Freezer Ice Cream

4 eggs beaten until thick
2 1/2 c. sugar
1/2 tsp. salt

1 pint whipping cream
2 1/2 tbs. vanilla
3 quarts milk

Heat the eggs, sugar and salt and about 1 quart milk. Don't cook, just heat. Take from stove and add all the other ingredients and put into freezer and freeze. Take paddle out after freezing. Pack and cover for 1 to 4 hours. After setting it is ready to eat or put in deep freeze in an aluminum pan and cover with wax paper.

Heavenly Hash

1 pt. whipping cream
1 lb. English walnuts
1 lb. marshmallows
Sugar as needed

1 sm. can cr. pineapple, drained
2 bananas
10-12 graham crackers
1 tsp. vanilla

Crush crackers, cover bottom of pan. Save a few to sprinkle over top. Cut marshmallows over crackers. Whip cream stiff, adding sugar as you like, probably about 1/2 cup. Cut nuts and bananas as fine as you like. Mix nuts, bananas, pineapple and vanilla and fold into whipped cream. Pour over marshmallows and press down with back of spoon to make a rough top. Sprinkle with left over crackers. Refrigerate at least three or four hours before serving.

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MEATS and CASSEROLES

La Sagna

Grace Buckingham

Boil 1 package extra large macaroni according to directions.
Mix together:

3 cans tomato sauce
Garlic to taste

$\frac{1}{2}$ chopped onion
3 bay leaves

Fry 1 pound ground beef and add liquid mixture and simmer about $1\frac{1}{2}$ hours.
Arrange in layers in baking dish as follows:

1 layer of macaroni
1 layer of sauce mixture

Sprinkle a layer of parmesan
cheese
1 slice of pizza cheese

Repeat till baking dish is full and bake in oven about $\frac{1}{2}$ hour at 400°.

Enchiladas (Mexican Main Dish)

1 lb. ground beef
1 lb. American cheese
1 pkg. frozen tortillas
1 c. melted fat

3 large onions
2 cans enchilada sauce
 $\frac{1}{2}$ tsp. salt for meat

Dip each tortilla into hot fat to soften, then into enchilada sauce. Put on a greased flat cake pan (oblong). Place a tablespoon of browned meat and onion on tortilla, add tablespoon of grated cheese, then roll up the tortilla. When all are filled and rolled up and placed in rows in the pan, add remaining sauce and bake in 325° oven 30-45 minutes, or until piping hot.

La Sagna

Ruth Andrew

$\frac{1}{2}$ lb. Italian sausage
1 lb. ground beef
1 tbls. olive or salad oil
1 clove garlic, minced
1 tbls. parsley flakes
1 tbls. basil
2 tsp. salt
1 No. 2 can (2 $\frac{1}{2}$ cup)
Italian tomatoes
1 6-oz. can ($\frac{1}{2}$ c.) tomato paste

1-10-oz. pkg. wide or
la sagna noodles
2 12-oz. cartons (3 c.) large curd
cream style cottage cheese
2 beaten eggs
2 tsp. salt
2 tsp. pepper
2 tbls. parsley flakes
 $\frac{1}{2}$ c. grated parmesan cheese
1 lb. Mozzarella or American
cheese, sliced very thin

Brown meat in hot oil. Add next six ingredients. Simmer, uncovered until thick, about one hour, stirring occasionally. Cook noodles in boiling water until tender, drain, rinse in cold water. Meanwhile, combine cottage cheese with next five ingredients. Place half the noodles in a 13 x 9 x 2 inch baking dish. Spread half the cottage cheese mixture over the noodles, add half the mozzarella cheese, and half the meat mixture. Repeat layers. Bake in moderate over (375°) 30 minutes. Makes 12 servings.

Spaghetti and Meat Balls (Italian Style)

Mrs. Rex Libby

1 pound ground beef
2 tbls. chopped onion
2 tbls. chopped green pepper
(optional)
 $\frac{1}{4}$ c. corn meal

$\frac{1}{2}$ tsp. chili powder
1 tsp. salt
 $\frac{1}{2}$ c. milk
1 egg, slightly beaten

Mix well and make into small balls. Brown in 2 tbls. fat or shortening. Then add to the following tomato sauce:

2 cans Hunt's tomato sauce

1 can pizza sauce

Simmer together one hour. Cook one package spaghetti according to directions. Serve separately and let everyone help himself. This will serve 4 to 6 people. With it use buttered French bread.

Corned Beef Casserole

Jean Knepper

1 8-oz. pkg. noodles	1 c. milk
1 12-oz. can corned beef, diced	½ c. chopped onion
¼ lb. American cheese, diced	¾ c. buttered crumbs
1 can cream of chicken soup	

Cook and drain noodles. Add corned beef, cheese, soup, milk and onion. Top with crumbs and asparagus spears. Bake at 350° for 30 minutes. Serves 6.

Ham and Noodle Hot Dish

½ c. butter	2 tbls. prepared mustard
½ c. flour	Salt to taste
1 quart milk	2 lbs. cooked ham (ground)
1 lb. longhorn cheese, diced	1 12-oz. pkg. noodles, cooked
3 tbls. horseradish	Buttered crumbs

Make white sauce by stirring flour into melted butter. Add milk gradually. Add cheese and stir until partially melted. Add horseradish, mustard and salt. Mix this sauce with ham and noodles and pour into oiled 12 x 15" baking pan. Bake 30 minutes at 350°. Makes 12-15 servings.

Tuna Casserole

1 can chunk tuna	1 green pepper
2 hard boiled eggs	1 onion
1 pkg. macaroni or noodles, cooked	½ c. grated cheese

Mix and put in a buttered dish. Make white sauce—1 tbls. butter, 1 tbls. flour, 1 pint milk, and one can of mushroom soup. Pour over mixture and bake at 350° 60 minutes. Serves 16 people.

Speedy Vegetable Beef Soup

1 lb. ground beef	2 quarts water
1 small onion	2 carrots
1 med. potato	½ c. celery
¼ c. barley	Salt and pepper to taste

Break ground beef into small chunks and add to water. Bring to a boil and add the vegetables, barley and seasoning. Cook slowly for 30 minutes or just until vegetables are done.

Fileted Pheasant Breast

Mrs. Ries Tuttle

Skin pheasant. Not necessary to eviscerate. With sharp knife cut down along each side of breast bone, then outward along skeletal covering of body cavity. Cut off legs and thighs, to be used later. Discard remaining skeleton and entrails. Fileted breast meat easily separates into strips. Cut about two inches long. Salt, pepper and flour each piece, then pan fry in generous amount melted shortening. Comes crusted and moist.

Pheasant Casserole

Parboil in salted water legs and thighs from fileted pheasants used at another meal. When well done, cool, save liquid and remove meat from bones. Then use meat and liquid with favorite casserole recipe or cream with noodles and serve on hot biscuits or mashed potatoes.

Simple Meat Loaf

Mrs. L. S. Rothfus

1½ lb. ground chuck	1 tsp. salt
4 slices white bread	½ tsp. pepper
1 small onion	

Soak the bread slices in cold water, until very soft. Squeeze most of water from the bread slices. Pull the bread into small pieces. Chop the onion into fine pieces. Add the ingredients to the meat and mix thoroughly. Put into a loaf pan and bake at 300 degrees for 1 hour.

Belgian Meat Balls

1 lb. hamburger
2 tbs. onion, chopped
2 tbs. green pepper
 $\frac{1}{4}$ c. corn meal
1 tsp. chili powder

Combine meat, onion, green pepper, corn meal, milk and eggs, and seasonings. Form into small balls. Roll them into $\frac{1}{4}$ cup flour and brown in $\frac{1}{4}$ c. shortening. Pour over them $1\frac{1}{2}$ c. tomato juice. Bake in hot oven 35-45 minutes at 400°. 6 servings.

Bertha Brock

1 $\frac{1}{2}$ tsp. dry mustard
1 tsp. salt
1 egg
 $\frac{1}{2}$ c. milk

Spaghetti and Meat Balls

1 onion, chopped
3 tbs. fat
2 8-oz. cans tomato sauce
2 6-oz. cans tomato paste
2 c. water
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 tbs. sugar
1 lb. ground beef

Brown onion in hot fat; add tomato sauce and tomato paste, water and seasonings. Cook slowly 1 hour. Combine remaining ingredients, except spaghetti; mix thoroughly. Form in small balls. Brown in hot fat. Add to sauce and cook over low heat 15 minutes. Serve over spaghetti. 4-6 servings. This recipe gives a generous amount of meat and sauce for the amount of spaghetti.

Snackburgers

1 pound ground beef
2 tbs. minced onion
2 tbs. prepared mustard
3 tbs. catsup or chili sauce

Combine all ingredients except buns and blend. Place about 2 tbs. of meat mixture on each sandwich bun half and spread to edges with spoon. (Butter the buns or not, as desired). Place buns on shallow baking pan and broil under moderate broiler heat for about 10 min., or until meat is cooked. Makes 8 servings, counting 2 halves apiece.

Wilma Cramer

1 tbs. Worcestershire sauce
 $\frac{1}{2}$ tsp. salt
Dash of pepper
8 sliced hamburger buns

Hamburger Soup

1 pound ground beef
4 c. water
1 bouillon cube (beef)
1 small onion, chopped
2 tbs. dried mixed vegetables,
soaked in little warm water
until tender
 $\frac{1}{4}$ tsp. oregano
1 bay leaf

Crumble the ground beef into 4 c. water and let come to boil. Then add the bouillon cube, onion, dried vegetables, oregano, bay leaf, garlic bud, and salt and pepper. Simmer 30 minutes. Then add tomatoes, tomato sauce, and mixed vegetables. Cook until vegetables are tender. Serve hot.

Lois Trimble

1 garlic bud
Salt and pepper to taste
1 large can tomatoes or
tomato juice
1 can tomato sauce
1 box frozen mixed vegetables
or
1 can drained mixed vegetables

Individual Meat Loaves

2 eggs
 $\frac{1}{2}$ c. finely chopped onion
1 c. milk
1 c. fine dry crumbs
2 tsp. salt

Beat eggs lightly and add all ingredients, mixing well. Shape into eight individual loaves and place on flat baking pan. Top each with a half strip bacon and bake at 400 degrees, 25 to 30 minutes. Garnish with mushroom caps.

Helene V. Overhulser

$\frac{1}{2}$ tsp. pepper
1 tsp. hickory smoke salt
 $\frac{2}{3}$ c. ketchup
2 lbs. ground beef
4 slices bacon

Hearty Beef Casserole over Rice

2 pounds round steak, cubed	1 8-oz. can tomato sauce	Mary Herion
3 tbs. fat	1 3-oz. can mushrooms	
1½ c. chopped onion	1 c. commercially soured cream	
1 clove garlic	1 tsp. salt	
1 tbs. flour	Dash of pepper	
½ c. chopped celery		

Brown the meat in the fat. Add onion and garlic. Cook until tender. Stir in flour. Add remaining ingredients. Mix well. Turn into greased 2 quart casserole. Bake uncovered in 325 degree oven until meat is tender for about 1½ hours. Serve over oven-cooked rice.

Oven Cooked Rice

1 c. rice	1 tsp. salt	Mary Herion
2½ c. hot water	3 tbs. oleo	

Wash rice. Drain. Combine all ingredients in 1 quart casserole. Cover. Bake in 325 degree oven for 1½ hours. Makes 6 servings.

Father's Favorite (Goulash)

Mrs. Mervin Thompson
Brown one pound ground round steak. Season with salt and pepper to taste. Add:

1 can New Orleans style red beans	1 tbsp. A-1 Sauce
1 can stewed tomatoes	

Simmer slowly for ½ hour or longer. We like it served over cooked long spaghetti.

Hamburger Pie

4 small onions, sliced	2 tbsp. flour	Pat Lautenbach
1 lb. ground beef	1 c. water	
2 tbsp. margarine	1 bouillon cube	
1 tsp. salt	Bottled sauce for gravy	
¼ tsp. pepper	1 c. biscuit mix	
1 tbsp. Worcestershire sauce	½ c. milk	
1 can (4 oz.) sliced mushrooms, undrained	½ c. sour cream	
	¼ c. sharp cheddar cheese	

Cook onions and beef in oleo 5 minutes. Add salt, pepper, worcestershire and mushrooms. Stir in flour, add water and bouillion cube. Bring to boil and simmer 5 minutes. Add few drops of bottled sauce. Mix biscuit mix and milk together. Spoon on top hot meat mixture and spread lightly. Bake at 425 degrees about 25 minutes until topping is done and lightly browned. Spread with sour cream and sprinkle with shredded cheese. Bake about 5 minutes longer or until cheese melts. Serves 8. Can be frozen.

Pizza Burgers

2 lbs. hamburger	1 can pizza sauce
Sharp cheddar cheese	

Fry hamburger (use water, not grease). Put hamburger, cheese and sauce on bun and toast under broiler. Large size tenderloin buns are preferred.

Chicken Casserole

1 pt. jar boned canned chicken (or cook your own)	½ c. milk	Pat Thompson
1 pkg. frozen broccoli pieces	½ c. mayonnaise	
1 can cream of chicken soup	½ c. Pepperidge stuffing	

In an 8 x 8 baking dish, place the chicken. Atop this put the uncooked broccoli pieces which have been partially unfrozen to make separation easier. Toss lightly the stuffing with the other two ingredients. Dilute the soup with the milk and add the mayonnaise. Pour over the chicken mixture and top with crushed ritz crackers. Mushrooms and/or almonds may be added to dress this dish for company. Bake 35 minutes in 350° oven.

Tamale Pie

Connie Durfee

Make a mush out of yellow corn meal. Boil 4 cups of water with 1 tsp. salt, add about $\frac{1}{2}$ c. corn meal. If not thick enough to spread easily, add more meal. Line a baking dish that has been slightly greased, then pour in tamale pie mixture and cover with the rest of the mush mixture.

$\frac{1}{2}$ lb. hamburger	1 can tomato sauce
$\frac{1}{2}$ lb. pork sausage	Ripe olives, amount desired
1 onion, salt, pepper, chili powder to taste	3 hard cooked eggs

Cut onions in small pieces, fry in a little fat until slightly brown. Add hamburger and pork sausage, keep stirring until pretty well cooked. Then add remaining ingredients. Put ingredients in casserole or lined dish. Top with mush and bake. 20-30 minutes at 350-400°.

Chicken Pie

Mrs. Bessie Hatfield

Boil chicken until tender, pick from the bones and salt.

Gravy for chicken:

3 tbls. butter	2 c. broth
3 tbls. flour	
1 c. milk	

Add pepper and cook until thick enough for gravy. Pour over chicken which has been placed in a pan ready for baking.

Batter for pie:

2 c. flour	1 egg
1 tsp. salt	1 c. milk
2 heaping tsp. baking powder	2 tbls. butter, melted

Mix batter well, pour over prepared chicken and bake in 400 degree oven.

Hunter's Lunch

Alma Kruft, Peoria, Ill.

1 lb. ham	Cut into pieces and fry. Remove
$\frac{1}{4}$ lb. bacon	excess fat.
Add: 1 No. 2 $\frac{1}{2}$ can tomatoes	2 cans Heinz spaghetti-cheese
1 large can mushrooms (juice)	& tomato sauce
1 can niblet corn (no juice)	
1 can lima beans (no juice)	

Bake 2 to 3 hours at 300 degrees. This makes a large amount. Wonderful for a Sunday night supper group. I have also made half of this amount.

Rice Casserole

Mrs. Arthur Dale

$\frac{1}{2}$ lb. veal	1 c. peas
$\frac{1}{2}$ lb. pork	$\frac{1}{2}$ c. uncooked rice
1 c. diced celery	4 tsp. soy sauce
1 can chicken-rice soup	1 $\frac{1}{2}$ c. water
1 can cream mushroom soup	

Mix together and bake in casserole one and one-half hours. Oven 350°.

Ham and Noodle Casserole

Mrs. R. E. Olson

1 $\frac{1}{2}$ c. medium noodles (3 oz.)	2 tbls. catsup
2 tbls. butter	1 tbls. horseradish
2 tbls. flour	2 c. cut up cooked ham
1 c. milk	1 c. drained peas
1 c. grated process cheddar cheese	1 tbls. melted butter
1 tsp. salt	$\frac{1}{4}$ c. soft bread crumbs

Cook noodles, drain. Melt the 2 tbls. butter, add the 2 tbls. flour, stirring until smooth. Gradually stir in the milk. Cook until thickened. Remove from heat, add the cheese stirring until melted. Add noodles, salt and next 4 ingredients. Put in greased casserole. Top with buttered crumbs. Bake until brown: 30 minutes at 350°. Serves 4.

Beef Stroganoff

2½ lbs. round steak
½ of 1 clove garlic,
or garlic salt
1½ tsp. salt
¼ tsp. pepper
2 tbs. flour
4 tbs. shortening
½ c. chopped onions
1 c. chopped celery

½ c. chopped green pepper
1 c. chicken broth, 2 chicken
bouillon cubes in 1 c. water
1 lb. fresh mushrooms or
2 cans stems and pieces
1 c. cultured sour cream
Thickening: 2 tbs. flour
⅓ c. water

Rub steak with garlic or sprinkle with garlic salt. Combine flour, salt, and pepper and pound into steak. Cut meat in cubes or strips. Brown meat in shortening. Push meat to side and brown onions, celery and green pepper. Add broth and fresh mushrooms. If canned, add at end of cooking. Simmer 1½ hours. Add cream (to heat). Thicken. Serve with loose rice or egg noodles or chow mein noodles. Serves 8 to 10.

Santa Fe Hamburger

1 small pkg. macaroni
3 tbs. butter
1 lb. ground beef
3 small green onions

1 clove garlic
½ tsp. salt, pepper
1 can tomato soup
1 can green beans

Cook macaroni; brown garlic and onions (chopped—tops, too) and beef. Add salt, pepper, soup, beans and macaroni. Pour in buttered casserole. Bake 20 mins. at 350°. Top each serving with grated cheese. Makes large casserole.

Meat and Potato Pie

¾ c. evaporated milk
1½ c. soft bread crumbs
1½ tsp. monosodium glutamate
1 egg
1½ tsp. salt

1 tsp. dry mustard
¼ tsp. pepper
¼ tsp. thyme
½ c. minced onion
1½ lbs. hamburger

Mix milk with bread crumbs and sprinkle with monosodium glutamate. (That's the substance that intensifies flavors without contributing any flavor of its own). Add remaining ingredients and mix lightly with a fork. Turn into a 10" pie plate or 1¼-qt. shallow baking dish. Bake 40 mins. at 350°. In the meantime, prepare the topping, as follows:

1 envelope instant mashed potatoes 4 slices sharp cheddar cheese

Prepare potatoes according to pkg. directions. (Or, if you like, cook and mash potatoes from scratch. You'll want about four medium sized ones). Cover hot meat with three of the cheese slices. Swirl potatoes on top and dot with pieces of remaining cheese. Place under broiler to brown potato peaks and melt cheese. Makes six servings.

Baked Hash

2 c. ground beef roast
1 c. left over gravy
¾ c. milk

Lola Porter
2 cups left over mashed potatoes
Cut up small onion

Mix ingredients. Place in baking dish. Warm ¾ c. milk. Beat into 2 cups of left over mashed potatoes. Use potatoes for top of hash dish. Bake 30 minutes at 400°.

Quickie Lorraine (Meat Dish)

Pastry—9 inch unbaked shell
½ lb. bacon
¼ lb. Swiss or American cheese
3 eggs

2 c. milk
1 tsp. salt
Dash of pepper

Fry bacon and crumble into pastry lined pie pan. Grate cheese and sprinkle over bacon. Beat eggs and add milk, salt and pepper. Blend and pour over bacon and cheese. Bake at 400° for 35-40 minutes.

Swedish Meatballs

1 can celery soup	Mix	1 egg (slightly beaten)
$\frac{1}{2}$ soup can water		2 tbls. minced onion
$\frac{1}{4}$ c. soup mix		1 tbls. chopped parsley
1 lb. ground beef		1 tsp. salt
$\frac{2}{3}$ c. fine dry bread crumbs		

Combine above and form 1 inch meat balls. Brown in 1 tbls. shortening. Pour rest of soup mix over meatballs and simmer about 20 mins. Stir occasionally.

Chicken Noodle Casserole

Claudia Floer

3 to 4 lb. stewing chicken	$\frac{1}{4}$ c. butter
Salt	1 c. scalded milk
4 c. uncooked noodles	1 c. chicken broth
1 c. ripe olives, cut in large pieces	1 tbls. chopped pimento
1 (4 oz.) can mushrooms	Salt and pepper
1 stalk celery	$\frac{1}{2}$ c. buttered bread crumbs
1 small onion	

Cover chicken with boiling water. Add 2 tsp. salt and simmer, covered, until tender. Pull cooked chicken from bone. Combine with noodles which have been cooked in boiling salted water until tender and drained. Add olive pieces and mushrooms. Chop celery and onion and brown lightly in butter. Blend into noodle mixture and add remaining ingredients except bread crumbs. Use salt and pepper to taste. Turn into buttered shallow baking dish and top with buttered crumbs. Bake at 350 degrees about 1 $\frac{1}{2}$ hours. Serves 6 to 8.

Oven Rice

Ingredients:

1 c. long grain raw rice	$\frac{1}{3}$ c. butter
1 can beef consomme soup	$\frac{1}{2}$ c. chopped onion
1 can water	$\frac{1}{2}$ - $\frac{3}{4}$ c. chopped celery

Melt the butter in skillet and cook onion and celery in butter until limp. Place in a buttered casserole. Add more butter to skillet and cook the rice in it until golden brown. Add to casserole. Also the consomme and water. Bake in 300° oven 1 hour uncovered. It may be necessary to add more liquid during the cooking process. For variety, chicken and mushrooms might be added.

Tavern Sandwiches

1 pint water	Boil 7 minutes
1 medium onion	2 lbs. hamburger
$\frac{3}{4}$ c. catsup	Add:
2 tbls. chili powder (or less)	2 tbls. dry mustard
	Salt and pepper to taste

Boil all ingredients together about 1 $\frac{1}{2}$ hours or until thickened enough to make sandwiches. May be kept in refrigerator several days, and heated as you need for sandwiches.

Individual Ham Loaves

1 lb. lean ground beef	1 c. dry bread crumbs
1 lb. ground ham	2 eggs, beaten
$\frac{1}{2}$ lb. lean ground pork	$\frac{1}{2}$ tsp. salt
1 c. milk	

Combine ingredients, mix well and form into 12 small meat loaves. Place in bake pan and top with sauce made like this: In small pan combine $\frac{1}{2}$ c. brown sugar, 1 tsp. dry mustard, $\frac{1}{2}$ c. vinegar and $\frac{1}{2}$ c. water. Boil a few minutes and pour while still hot over meat loaves. Bake 1 $\frac{1}{2}$ hours at 325 degrees. If you prefer, these may be baked without the sauce. Just put a little water around the loaves, and bake as directed.

Beef Roulade

Ruth A. Burnham

2 to 2½ lbs. round steak
(cut ½ inch thick)
¼ lb. bacon, sliced thin
1 small green pepper
2 c. bouillion or water
Parsley, mustard, salt and
pepper to taste

3 small dill pickles, quartered
lengthwise
3 tbsp. flour
¼ lb. butter or lard
1 onion, chopped fine

Cut beef into 8 strips about 4" x 2½". Sprinkle with salt, pepper, parsley, mustard, and cover with bacon, green pepper and onion. Place slices of pickle along edge nearest you and roll Skewer or tie to hold them together. Roll roulades lightly in flour and brown in melted fat. Add a little more salt and the bouillion or water and simmer slowly for one hour, in a covered skillet or pan. If the roulades are small, less cooking time is required. Remove skewers or cord and serve with sour-cream (or plain) gravy.

Tasty Hamburger Dish

Mrs. Don Bowersox

1 lb. hamburger browned in
frying pan, salt
2 cans chicken rice soup

2 cans water
1 c. uncooked rice

Combine and bake 350° in casserole until light brown, about 45 mins. Serve Soya Sauce with this for added flavor if desired. With tossed salad and rolls, makes complete meal.

Barbecued Beefies

Lorene Parker

2 lb. ground beef
1½ c. dry bread crumbs
2 eggs

1 c. milk
1 tsp. salt
½ tsp. (scant) garlic powder

Mix ingredients together (as for meat loaf). Shape in small patties. Put in 13 x 9 glass baking dish or pan. Cover with the following barbecue sauce.

1 can tomato paste
½ can water
1 c. catsup or 1 c. chile sauce
½ c. barbecue sauce

1 tbls. Worcestershire sauce
1 tbls. liquid smoke
2 tbls. sugar
Salt

Pour over meat patties and bake about 1 hr. in moderate oven 350°. Very good served with scalloped potatoes or potato salad.

Tuna and Cheese Souffle (6 servings)

R. Glenn

1 c. scalded milk
1 c. soft bread crumbs
½ c. grated cheese
1 c. flaked tuna

3 eggs, separated
1 tbls. minced parsley
1 tsp. lemon juice

Combine milk, cheese and bread crumbs. Add flaked tuna, lemon juice and parsley, if desired. Add well beaten egg yolks and fold in the stiffly beaten egg whites. Bake in moderate oven of 325° for 40 mins. To make extra good, cover with hot buttered bread crumbs mixed with grated cheese after baking. Serve immediately.

Hamburger Chow Mein

Audrey VandeLune

1 lb. hamburger
1 small onion, chopped
1 c. diced celery

1 can tomato soup
1 can mushroom soup
1 can chow mein noodles

Brown hamburger and add all other ingredients, reserving a few chow mein noodles. Pour into baking dish and sprinkle reserved noodles over top. Bake 1 hour at 350°. Makes 6 servings. If you're in a hurry, simmer celery in a bit of water until tender before adding to mixture. Then dish needs only 30 minutes to bake. Don't add salt. Dish is salty enough as is.

Vegetable Meat Loaf

Bettylou Phillips

1 lb. ground beef	$\frac{1}{2}$ lb. ground pork
$\frac{1}{2}$ green pepper (diced)	$1\frac{1}{2}$ c. shredded carrots
1 medium sized onion (diced)	$\frac{1}{2}$ tsp. sage
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ tsp. pepper
$\frac{1}{4}$ tsp. thyme	1 c. cracker crumbs
2 eggs, beaten	1 c. strained tomatoes
1 c. peas	

Grease generously a bread pan or ring mold. Place $\frac{1}{2}$ cup of peas in bottom of pan, arrange as well as possible. Mix all the rest of the ingredients. Pack mixture down into pan, filling corners so that the loaf will have a nice shape. Bake $1\frac{1}{2}$ hours in moderate oven at 350 degrees.

Baked Fried Chicken

Mrs. Don Watts

1 frying chicken—2 or 3 lbs.
Seasoned flour
Shortening

Bread stuffing
2 or 3 tbls. water

Separate pieces of chicken, wash and dry with paper towels. Roll in flour, seasoned with salt, pepper and paprika. Fry chicken in sizzling, hot fat, $\frac{1}{4}$ inch deep in heavy skillet until golden brown on all sides. Spread bread stuffing in a large shallow baking dish. Arrange browned chicken on top. Sprinkle water over chicken and stuffing. Cover the dish tightly with aluminum foil and bake in moderate oven (350°) for 45-60 minutes. Serves 4.

Bread stuffing:

2 tbls. chopped onion	$\frac{1}{2}$ tsp. poultry seasoning
$\frac{1}{2}$ c. chopped celery	$\frac{1}{8}$ tsp. sage
1 tsp. salt	4 c. small bread crumbs
Dash of pepper	$\frac{1}{3}$ c. butter or margarine

Saute onion and celery in butter until tender. Add seasonings and mix well. Add to bread cubes and toss together lightly with fork until thoroughly mixed.

Pressed Meat

2 lbs. lean pork (chunk)	2 lbs. beef roast
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Place in kettle with water to not quite cover and let simmer until tender. Remove meat from bone and discard fat and gristle. Grind meat in meat grinder. Add 2 tsp. dry mustard and salt and pepper to taste. Skim fat from meat broth and add about 2 cups of broth to ground meat. Rim bottom of a loaf pan with stuffed olives and pack meat mixture firmly into pan. Refrigerate overnight or longer. To serve, turn out on platter.

Chicken Mitt-Delicious

2 lbs. veal or beef	3 eggs
2 lbs. pork	Salt to taste
2 1-lb. loaves bread—day old	Sage to season
1 onion	

Cut meat in small pieces. Dice onion. Cook together in salt water and sage to cover. Cut bread in small pieces. Pour meat and broth over bread. Add beaten egg yolks. Then fold in egg whites and pour into buttered pans. Bake 1 hour at 350° . May be served with mushroom sauce. Serves 20.

Ham Loaf

1 lb. ground ham	$\frac{1}{8}$ tsp. salt
1 lb. ground pork	1 c. bread crumbs
$\frac{3}{4}$ c. tomato juice	1 beaten egg
$\frac{1}{2}$ c. milk	

Mix above ingredients and put in loaf pan. Bake in pan of water from $2\frac{1}{2}$ to 3 hours at 300° .

Wild Duck

Dick Roush

Salt and pepper ducks inside and out. Rub with soft butter. Stuff with unpeeled apple and orange sections, also place some around ducks. Place in roaster, add a little water. Bake until tender. If needed, remove lid the last half hour or so to brown.

Roast Pheasant

Flour, salt and pepper pheasant pieces. Brown in butter in chicken fryer. Cover with homogenized milk and bake until tender.

Tuna Patties

2 eggs, beaten	2 6 1/2-oz. cans tuna
1 onion, grated	1 tsp. salt
2 grated raw potatoes	Speck of pepper
1/2 c. crumbs	Bacon drippings or fat

Beat eggs in bowl. Grate onion, then potatoes, on medium grater. Add to eggs, together with other ingredients. Mix well. Form into 10 patties. Brown in hot fat.

Mock Chicken Loaf

1 lb. lean veal for stewing	2 c. soft fine bread, broken into
1 lb. lean pork for stewing	small pieces
2 tsp. salt	2 beaten eggs
1/4 tsp. pepper	1 to 1 1/2 c. meat stock
	1 can mushroom soup

Place veal and pork in kettle with water enough to cover. Cook at a simmering boil and when almost tender add salt and pepper. Allow meat to cool in meat stock. Remove and cut into pieces about 1/2 to 1 inch in size. Add bread pieces, beaten eggs, and half the meat stock. Mix thoroughly and place in shallow baking dish. Add rest of meat stock, almost enough to cover. Bake at 325 degrees for about 1 hour. After it is baked, the meat should be moist, but able to be cut into squares. To serve cut into squares and spoon over each piece the desired amount of mushroom soup thinned and heated with a little milk.

Davy Crockett Stew

2 lbs. beef cut in 1 inch cubes, dredged with 1/2 c. flour	2 large onions, sliced
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Brown above in skillet or pressure pan. Add 1 qt. water and cook till tender, about 30 minutes at 10 lbs.

1 bunch carrots, cut in 1 inch pieces	6 med. potatoes, quartered
1 medium bunch celery, cut in 1 inch pieces	1 tbls. salt

Cook one half hour in meat broth with enough water added to cover. Mix 1/2 c. flour with 1/2 c. cold water, stirring in a little hot liquid to mix, then add to stew. Cook slowly till clear, stirring occasionally.

Pizza Pups

De Overturf

Allow half a bun and 1 frank for each serving. Spread cut surface on bun half with butter, then lay on a strip of mozzarella cheese. Spread 1 tbls. of canned pizza sauce or spaghetti sauce over cheese. Split a frank lengthwise and place on top with cut sides up. Spread pizza sauce on frank and top with a short strip of mozzarella cheese. Broil until cheese melts and begins to brown.

Cashew Nut Tuna Loaf

1 can tuna	1 3-oz. can chow mein noodles
1 can mushroom soup	1/2 c. diced celery
1/4 c. water	1/4 c. diced onion
1/2 c. cashew nuts	

If cashew nuts are salty either rinse or wash off the salt. Combine all ingredients and bake in 325 degree oven for 45 minutes. DO NOT ADD SALT.

"More"

1 can cream corn
1 can Campbell's tomato soup
1 pound ground beef
1 onion

Mrs. W. A. Scarborough
2 small packages egg noodles
1 green pepper
Cooking cheese to suit taste
Salt and pepper

Cook egg noodles in boiling water. Cook finely chopped green pepper and onion in a little butter until soft. Brown meat, add corn, tomato soup, noodles, onions, green pepper, and grated cheese. Save some cheese to sprinkle on top. Put all in casserole and bake 35 to 40 minutes at 350 degrees. This makes a large amount.

Escalloped Chicken

Helen Howe

1 quart coarsely cubed stewed chicken. Cook chicken in salted water.
Gravy:

1 qt. broth, free from fat
4 tbsls. flour

4 tbsls. chicken fat

Dressing:

1½ qts. bread crumbs (rather stale),
cut in ½ inch squares
¾ c. butter, melted
1¼ tsp. powdered sage
¼ c. cream or stock

¾ tsp. salt
Few grains pepper
2 tbsls. finely chopped onion
or chives

Mix lightly with fork.

METHOD OF COMBINING:

Put in 1½ inch layer of chicken in flat pan or casserole. Cover with dry dressing. Pour gravy made of broth evenly over the top of the dressing. Bake in oven until dressing is lightly brown, about 35 minutes.

TO SERVE:

Cut in squares with a spatula. Garnish each serving with rings of green and red pepper and parsley or curly celery leaves.

Hot Tamale Dish

Betty La Rue

1 2/3 c. water
1 2/3 c. milk
2/3 c. corn meal
1 pound hamburger

1 onion
1 green pepper
1 c. tomato juice

Cook together the water, milk, and cornmeal. Brown the hamburger, onion, pepper, and add the tomato juice. Line baking dish with half the cornmeal mixture. Add hamburger mixture. Then top with rest of cornmeal mixture. Bake at 350 degrees for about 30 minutes.

Salmon Casserole

1/4 c. butter
1/3 c. chopped onions
1/3 c. chopped celery
1/4 c. chopped green pepper
3 tbsls. flour
1 1/2 tsp. salt
1/4 tsp. pepper
1 c. milk

1 10 1/2-oz. can cream mushroom
soup
1 c. creamed cottage cheese
1 c. (7 3/4 oz. can) salmon,
flaked and boned
2 c. cooked peas
2 c. potato chips
2 tbsls. butter

Melt butter in saucepan. Brown lightly onions, celery and green pepper. Add flour, salt and pepper, mixing well. Combine milk and mushroom soup and add gradually to butter mixture. Cook, stirring constantly, until smooth and thickened. Remove from heat and fold in cottage cheese. Arrange layers of cream sauce, salmon, peas and crushed potato chips in buttered 2 quart casserole, ending with potato chips. Dot with butter and bake in 350° oven for 35-40 minutes. Serves 6 to 8 people.

Bright Fish Dish

Jane Lotz

Brighten fish meals with this pink and green casserole, a variation on the tuna and noodles theme. In lieu of tuna, this is canned salmon. And spaghetti takes the place of noodles. In shallow oiled casserole arrange alternate layers of cooked spaghetti, salmon and grated sharp cheddar cheese. Blend a can of tomato soup, a can of water and some grated onion and drizzle over the top. Bake until bubbly and garnish with a parsley wreath.

Easy Tuna Casserole

1 can tuna	1 c. milk
1 can chicken rice soup	1 c. diced celery
1 can mushroom soup	1 can chow mein noodles

Mix and bake in buttered casserole 1 1/4 hours at 350 degrees.

Beef-Cabbage Rolls

Marian Tonding

Simmer 1 large head cabbage in pot of boiling water for 5 minutes, till leaves are limp, meanwhile:

Combine

1 1/2 lb. ground beef	1 c. diced celery
1 egg	1/2 c. diced onion
Salt and pepper]
1/4 c. uncooked rice	saute in butter
1/2 c. cold water	

Carefully take apart cabbage leaves and place heaping tbs. ground beef mixture in each cabbage leaf and fold or roll till sealed. Repeat until all is used.

Combine in oven roaster:

2 large cans (1 lb. 12-oz.) stewed tomatoes	1/2 c. brown sugar
1 can (8-oz.) tomato sauce	juice of 1/2 lemon

Carefully place cabbage rolls in tomato mixture. (Rolls may be fastened with toothpick, but if placed close together in roaster, they won't come apart) Bake in slow oven 325° 3-4 hours. This can be a complete meal in itself.

Chicken Casserole

Betty Murray

1 1/2 c. chicken	2 tsp. grated onion
1 can creamed chicken soup (undiluted)	Salt and pepper
1 c. diced celery	1/2 tsp. accent (not necessary)
1/2 c. chopped walnuts	1 tbs. lemon juice
3/4 c. mayonnaise	3 hard cooked eggs

Do not stir much. Put in shallow pyrex baking dish with 2 cups crushed potato chips on top. Bake 15-20 minutes at 400°, just so it is heated through.

Meat Casserole

Adella Compton

1 1/2 lbs. veal	Ground	1 green pepper, or 1 pimiento (whichever you have on hand)
1 1/2 lbs. pork		Salt
3/4 lbs. American cheese, cut into small pieces		1/2 c. chopped onions
1 pkg. large or medium size noodles		
2 cans cream of chicken soup		
1 No. 2 whole kernel corn		

Cook noodles in salt water, drain and pour water over them. Drain again. Brown onions slightly in skillet with some fat. Add meat and brown. Add all other ingredients. Pour in roaster or baking dish. Cover with rolled or crumbled cornflakes. Bake in 350° oven one hour, lower temperature to 300° and bake an additional hour.

Baked Chicken and Gravy

1 frying chicken—about 3 lbs.	$\frac{1}{8}$ tsp. pepper
1 $\frac{1}{4}$ c. evap. milk	$\frac{1}{4}$ c. butter or margarine
1 c. flour	1 c. cream of chicken soup
1 $\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ c. water

Dip pieces of chicken into $\frac{1}{2}$ c. of milk, then roll them in a mixture of flour, salt, pepper. Melt butter in a 13 x 9 x 2 inch pan in 425° oven. Put chicken into pan, skin side down. Bake uncovered for 30 minutes. Turn chicken. Pour a mixture of soup, $\frac{1}{4}$ c. milk and the water over the chicken. Bake 30 minutes longer, or until tender. Remove chicken pieces to hot platter. Stir gravy and serve with chicken.

Little Porcupines

1 lb. hamburger	2 c. tomato juice
$\frac{1}{2}$ c. raw rice	4 whole cloves
1 tbls. onion, chopped	$\frac{1}{2}$ tsp. cinnamon
2 tbls. green pepper, chopped	1 $\frac{1}{2}$ tbls. sugar
1 tsp. salt	1 tbls. Worcestershire sauce
$\frac{1}{2}$ tsp. celery salt	

Wash rice, drain. Combine rice, meat, onion, green pepper, salt, celery salt. Form into balls $1\frac{1}{2}$ inch in diameter. Heat tomato juice with cloves, cinnamon sugar, and Worcestershire sauce in a heavy pan. Drop in meat balls. Cover. Simmer 50-60 minutes.

Lamb and Lima Stew

Soak lima beans overnight, or canned or fresh ones may be used. Have lamb neck, shank, breast or shoulder cut into cubes. Dredge with flour and brown well in hot fat. Add meat to beans in heavy kettle, season with salt and pepper and cover with water and let simmer until the lamb is tender and the beans cooked, about 2 hours. Bay leaf or other seasoning may be added if desired but it is good plain.

Chicken Chinese Casserole

2 3-oz. cans Chinese noodles	$\frac{1}{2}$ c. water
2 cans tuna or 2 breasts chicken (pre-cooked)	2 c. chopped celery (fine)
2 cans mushroom soup	$\frac{1}{2}$ c. onions (simmer first) sauted
	$\frac{1}{4}$ c. almonds

Put into casserole in layers. 1 can noodles on bottom—then chicken mixture—then 1 can soup etc.—noodles on top again. Bake 40 minutes at 325°

Oysters (Fried)

1 pint small oysters	4 drops tabasco sauce
$\frac{1}{2}$ pint milk	1 tbls. Worcestershire sauce
1 egg (beaten)	cracker crumbs

Combine milk, beaten egg, tabasco, Worcestershire and mix well. Pour in oysters and let stand 20 mins. Drain in a small strainer and roll in cracker crumbs until well-coated. Place oysters in hot skillet with small amount of hot fat. Place just enough oysters to cover bottom of skillet—keep turning until golden brown. Do not overcook. Will serve 5 or 6.

Chili (serves 12 or more)

1 lb. ground veal	2 large cans red beans
1 lb. ground beef	1 tbls. salt
2 qts. tomatoes	4 tbls. chili powder (or less to taste)
1 tbls. sugar	
6 large onions, diced	1 qt. water
6 tbls. bacon fat	

Simmer together an hour or more.

Smothered Pork Steak

L. Gage

4 steaks
4 c. sliced raw potatoes
1 large onion, sliced
2½ tbs. flour
Salt, pepper, paprika

1 tbs. minced green pepper
½ c. chopped celery
1 can cream mushroom soup

Brown steak. Place layer of potatoes on bottom of buttered casserole, then steak and $\frac{1}{2}$ remaining ingredients. Repeat with another layer of potatoes, steak and remaining mixture. Sprinkle with paprika. Bake 350 degrees approximately 1 hr. or till meat and potatoes are tender.

Pork Chops in Mushroom Gravy

Mrs. Howard Brattebo

Brown pork chops (we prefer Butterfly Pork Chops) with chopped onion. Add 1 can of Cream of Mushroom Soup which has been mixed with $\frac{1}{2}$ cup of water. Cook in 325 degree oven for 45 minutes to an hour depending upon size of chops. This can also be made a one dish meal with the addition of potatoes and carrots (peeled and sliced) and added to the pan of meat after the meat has cooked 45 minutes. The oven should then be set at 350° and continue cooking meat and vegetables 30 minutes.

Swiss Steak Burgers

1½ lbs. lean ground beef
1½ tsp. salt
½ tsp. pepper
Flour

1 tbs. shortening
1 can (10 oz.) beef broth
½ can water
2 tbs. dry onion soup mix

Shape beef into 6 flat patties. Sprinkle with salt and pepper and coat with flour. Combine beef broth and water and pour over meat patties. Sprinkle onion soup mix over patties. Simmer, uncovered, for about 20 minutes. If desired, make paste of 2 tbs. flour and $\frac{1}{4}$ c. cold water and stir into meat broth to thicken. Serves 6.

Liver Patties

1 lb. liver
½ c. soft bread crumbs
½ c. catsup
½ c. finely grated process American cheese
1 egg, slightly beaten

2 tbs. minced green pepper
1 tbs. minced onion
½ tsp. salt
Dash of pepper
6 slices of bacon

Heat oven to 400°. Cook liver in boiling salted water until pink color disappears. Drain and grind liver with fine blade. Combine with bread crumbs and rest of ingredients, except bacon. Shape into 6 patties, wrap each with strip of bacon and fasten with toothpick. Place on rack in baking pan and bake 30 mins., or until done, turning once. If bacon isn't nicely crisp, slip patties in the broiler a minute or two. Makes 6 servings.

Casserole Dish

1 lb. ground beef
¼ lb. sausage
1 onion, chopped

1 tsp. salt
½ c. chopped celery
1 c. uncooked rice

Mix. Add 4 cups water with 1 can mushroom soup. Mix together and pour into greased casserole and bake in moderate oven about $1\frac{1}{2}$ hours.

Celery-Salmon Loaf

Mrs. E. L. Petersen

Drain 1 lb. can salmon, keep
¼ c. liquid and mix with
1 can cream celery soup
1 c. dry bread crumbs

2 beaten eggs
½ c. chopped onion
1 tbs. lemon juice

Pack into greased loaf pan. Bake 375° one (1) hour. Cool 10 min. Cover with 1 can cream celery soup, $\frac{1}{2}$ c. milk, 1 tbs. parsley.

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OUTDOOR COOKERY

Deviled Ham Dip

1 c. dairy sour cream	1 tbs. minced green onion
1 4 1/2-oz. can deviled ham	Few grains pepper
1 tsp. prepared mustard	1/4 tsp. sugar
1/4 tsp. celery salt	

Combine all ingredients and blend thoroughly. Chill. Serve with assorted crackers—potato chips and vegetables (radishes, carrot sticks, celery and green onions).

Barbecue Sauce

3/4 c. chopped onion	} Cook until tender
3 tbs. oleo	

Then add:

1 c. catsup	2 tsp. prepared mustard
1/3 c. vinegar or lemon juice	1 tbs. Worcestershire sauce
2 tbs. brown sugar	1/8 tsp. pepper
1/2 c. water	Salt to taste

Simmer about 15 minutes.

Mrs. C. E. Brown

Outdoor Franks

1 lb. franks	Larry Kenworthy
1/4 lb. cheese	8 slices bacon

Slit franks lengthwise to about 1/4 inch from each end. Do not cut all the way through. Fill with 1/4 inch thick slice of cheese. Wrap each frank with a slice of bacon. Fasten with toothpicks. Place on grill about 4 inches from coals and cook 3 minutes on each side, or until bacon is browned.

Hobo Stew on the Grill

1 1/2 lbs. ground beef	Frank Steppat
5 medium carrots	Salt
4 medium potatoes	Dash of pepper
1 small onion	Garlic salt (if desired)

Peel potatoes, carrots and dice. Divide evenly on five pieces of aluminum foil (about 12" sq). Place chunks of ground beef with vegetables. Add slices of onion to taste. Season with salt, pepper, garlic salt. Wrap foil securely and fold ends over. Place on grill at medium height for about 40 minutes.

Grilled Ham Steak

1 slice 1 inch thick ham	Clifford Kenworthy
	1 pint thick barbecue sauce

Slash fat edge of ham with a knife. Brush with barbecue sauce. Place on grill 6 inches from coals. Turn and baste frequently with sauce. Heat for 25 minutes or until meat is brown on both sides.

Frozen Potato Patties on the Grill

Fred Lloyd
1 patty for each serving. Place patty in foil. Sprinkle dehydrated onion over patty. Add a generous pat of butter. Wrap tightly. Place on grill. Turn often. Takes about 20 mins. to cook—a little longer if potatoes are still frozen.

Excellent Bar-Be-Que Sauce

1 medium onion, chopped	1/2 c. water
1/2 c. chopped celery	1/2 c. catsup
2 tbs. fat	1/2 c. tomato sauce
2 tbs. brown sugar	2 tbs. vinegar
2 tbs. prepared mustard	1/4 c. lemon juice
1 tbs. Worcestershire sauce	1/4 tsp. paprika

Mix together and use.

Mexican Beef Kabobs

Mrs. Bert Pardun

½ c. chopped onion
1 tbsl. olive oil
1 c. wine vinegar
½ tsp. salt
½ tsp. crushed oregano
½ tsp. cumin
½ tsp. cloves

½ tsp. cinnamon
½ tsp. pepper
1 clove garlic, minced
1½ lbs. round steak, cut in 1½
inch cubes
Nonseasoned meat tenderizer

FOR SAUCE

Cook onion in hot oil until tender, but not brown. Add vinegar and seasonings: cover and simmer 20 minutes; cool. Meanwhile sprinkle all surfaces of steak cubes with meat tenderizer as you would salt. Do NOT use salt. With fork, pierce deeply on all sides to work tenderizer in. Let stand 40 minutes at room temperature. Skewer meat: brush with sauce. Broil over hot coals, about 12 to 15 mins. for medium rare, turning frequently and basting often with sauce. Makes 4 or 5 servings.

Steak Roll-Up

Lloyd Hughes

Round steak
Celery
Onions

Tomatoes
Green pepper
Salt and pepper

Chop vegetables fine. Spread on steak. Salt and pepper to taste. Roll up and tie—like jelly roll. Wrap in aluminum foil. Place on grill—turn often—or cook on spit. Takes about one hour. Slice and serve.

Barbecue Sauce for Basting Fowl

Ries Tuttle

2 oz. salad oil
2 oz. sherry wine (optional)
1 tbsl. strained honey
½ tsp. celery salt

½ tsp. hickory smoked salt
½ tsp. Worcestershire sauce
¼ tsp. garlic salt

Brush on fowl frequently as it turns on spit at low heat. Sprinkle with salt, paprika and cracked pepper to taste. May also be used on half chickens broiled flat on charcoal grill.

Charcoal Broiled Beef Liver

Slice liver thick (about $\frac{3}{4}$ inch). Sprinkle freely with hickory smoked salt and lightly with table salt, garlic salt and cracked pepper. Place on charcoal grill at medium heat. Broil about 10 minutes on each side. Outside should be well browned and dry, inside moist and slightly pink. Non-greasy and flavorful.

Outdoor Cooking

Bob Marolf

6 medium baking potatoes
½ c. soft butter or margarine

1 envelope onion soup mix

Scrub potatoes but do not pare. Cut each in 3 or 4 lengthwise slices. Blend butter and soup mix; spread on slices; reassemble the potatoes. Wrap each potato in square of foil, overlapping ends. Bake till done, turning once. 45 to 60 min. on grill or right on top of coals. Hmmm! Delicious.

Foil-Roasted Corn

Spread corn with butter, sprinkle with salt and pepper. Then wrap in aluminum foil. Roast for 15 to 20 minutes over hot coals, depending on size of ears. Turn several times.

Ham on Spit with Glaze

Buy your ham pre-cooked, boned and rolled. Remove inner wrapper. Wrap in foil. Insert on grill spit. Bake 1 hour. Spread glaze on with paint brush, last 15 minutes. Glaze: 2 or 3 tbsl. tart jelly; 1 tbsl. prepared mustard.

Beef Kabobs

Bill Herion

Round steak or sirloin tip roast	1 green pepper
2 cans whole mushrooms	1 10-oz. bottle stuffed olives
2 medium onions	Salt and pepper

Cut meat in 1½ inch cubes and cover with meat tenderizer for an hour. Cut onions and green pepper in chunks to fit skewers. Alternate chunks of meat, mushrooms, onions, green peppers and olives on skewers. Season with the salt and pepper. Cook on charcoal grill, turning often.

Charcoaled Cornish Hens

⅓ c. salad oil	⅓ c. vinegar
1 tsp. salt	½ tsp. Worcestershire sauce
¼ tsp. black pepper	¼ tsp. oregano
½ tsp. sugar	1 bay leaf
1 clove garlic	

Thaw hens. (Takes about 3 hours). Mix together all ingredients for the sauce. Set aside so spices may blend during thawing time. Stir the sauce occasionally. When hens are thawed, cut in half. Place in marinating sauce for at least 2 hrs. before cooking, turning every half hour. To charcoal, place hens breast side up on grill. Cook for 30 mins. Turn and cook for 10 mins. more. Baste frequently with marinating sauce.

Tasty Beef Burgers

Tom Kenworthy

1 lb. ground beef	¼ c. milk
¼ tbs. finely chopped onion	1 ¼ tsp. salt
1 egg	⅛ tsp. pepper
1 ¼ c. soft bread crumbs	

Mix ingredients well. Shape into 4 mansized burgers. Brush grill with fat to prevent sticking. Place burgers on grill 4 inches from coals. Turn frequently and cook 15 minutes, or until burgers are thoroughly browned. Baste frequently with your favorite barbecue sauce for different taste.

Rocket Burgers

1 lb. hamburger	1 tsp. salt
1 c. grated sharp cheddar cheese	¼ tsp. dry mustard
¼ tsp. pepper	½ c. oatmeal
½ c. milk	2 tbsp. chopped onion
8 slices uncooked bacon	

Combine all ingredients except bacon and mix well. Form into 8 cylinders (hot dog shape). Wrap each with 1 slice bacon. Broil turning frequently until done.

Scrambled Eggs and Bacon

Mel Owen

4 strips bacon	¼ c. top milk or cream
6 eggs	
Salt and pepper to taste	

Cut bacon in small pieces and brown slightly in iron skillet over a diminishing fire. Beat eggs, add salt and pepper and milk and pour in skillet with bacon. Cover and let cook for 10 minutes. If they should brown too rapidly, stir and cover again while they finish cooking. The steam from the covered skillet makes for light and fluffy scrambled eggs.

Marinade for Barbecuing

Pauline Eubank

½ c. salad oil	½ tsp. accent
½ c. lemon juice	1 tsp. salt
¼ c. soy sauce	Fresh ground pepper
½ c. wine vinegar	

Mix together and let chicken set in it for 2 or 3 hours before grilling. Other herbs as family tastes desire. Sauce can be saved in refrigerator until used up.

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Mrs. Morris D. Secrist

1 c. shortening
3 c. flour
1 tsp. salt

1 beaten egg
1 tsp. vinegar
5 tbsls. cold water

Blend together the shortening, flour, and salt. Add the egg, vinegar, and cold water. Chill.

Rhubarb Cream Pie

Grace Bayes

2 egg yolks
1 c. sugar
2 tbsls. flour

1 tbsl. melted butter
2½ c. cut rhubarb
Meringue

Beat the egg yolks. Add sugar mixed with the flour, the melted butter, and stir until smooth. Line a medium sized pan with pastry and arrange the cut rhubarb in it. Pour over the sugar mixture. Place in hot oven at 450 degrees for 15 minutes. Reduce the heat to 350 degrees and bake 25 to 30 minutes. Cover with meringue.

Rhubarb Pie Filling

Bertha Miller

2 c. rhubarb (small pieces)
2 c. sugar
2 tbsls. flour
1 egg, beaten

2 c. boiling water
2 tbsls. melted butter
a little nutmeg

Put your rhubarb in your sieve after it is cut in small pieces and pour the boiling water over it and let drain. Put into bowl and add sugar, flour, melted butter, and egg. Mix together and put in pie shell. Bake at 350° F. Sprinkle the nutmeg lightly over top of pie before you bake. 40 to 50 minutes.

Paper Bag Apple Pie

Mary Brown

1 unbaked pie shell
3 or 4 large apples
½ c. sugar
½ tsp. nutmeg
2 tbsls. flour
2 tbsls. lemon juice

Topping:
½ c. sugar
½ c. flour
⅓ c. butter

Make an unbaked pie shell from your favorite recipe. Pare, core, and quarter apples, then halve each quarter crosswise to make chunks. Place in large bowl. Mix ½ c. sugar, 2 tbsls. flour and nutmeg and sprinkle over apples, toss to coat well. Put in pie shell and drizzle lemon juice over apples. Combine the topping till crumbly and sprinkle over apples, to cover top. Slide pie into a heavy brown paper bag, large enough to cover pie loosely, fold over ends and fasten with paper clips. Place on large cooky sheet and bake in oven (425°) 1 hour. Delicious. Served plain or with cheese, or ice cream.

Lemon Pie

3 egg yolks, beaten
2 tbsls. cornstarch or 3 tbsls. flour
1 c. sugar
½ c. water
1 tbsl. butter

½ c. lemon juice
1 c. boiling water
3 egg whites
3 tbsls. sugar (scant)
lemon extract

Mix first 4 ingredients together. Add 1 c. boiling water to the mixture above and cook until thick. Take from stove and add ½ c. lemon juice, and 1 tbsl. butter. Beat egg whites stiff. Add 3 tbsls. sugar (scant) and lemon extract. Spread over pie and bake in slow oven about 30 minutes.

Ice Cream Pie

Norma Miller

1 pint vanilla ice cream

1 c. milk

1 package instant chocolate

pudding

1/2 tsp. vanilla

Stir milk and vanilla into ice cream and gradually add the instant pudding. Stir one minute and pour into baked shell. Chill at least one hour before serving. Top with whipped cream. Sprinkle with chocolate shot.

Pumpkin Pie

Mrs. Fred Kenworthy

9 inch unbaked pastry shell

1/2 tsp. cinnamon

2 or 3 eggs (1/2 c.) beaten

1/2 tsp. ginger

1 3/4 c. pumpkin

1/4 tsp. allspice

1 c. sugar

1/8 tsp. cloves

1/2 tsp. salt

1 3/4 c. milk

(For 2 pies double recipe, using the entire contents of a No. 2 1/2 can of pumpkin). Make fluted edge of pastry 1/2" high on rim of pie plate. Stir pumpkin into eggs. Mix salt and spices with sugar; and stir into the pumpkin. Add milk gradually and mix well. Pour into pastry shell. Bake in hot oven (425°) 45 to 55 minutes or until a sharp knife inserted in center comes out clean.

Frozen Lemon Sherbet Pie

Sprinkle: 1/4 c. graham cracker crumbs in bottom of 9" pie dish (glass). Beat 3 egg yolks till thick and lemon colored in large bowl. Gradually add: 1/2 c. sugar. Add: 1/8 tsp. salt, 1/4 c. lemon juice, 2 tsp. lemon rind grated. Fold in: 1 c. whipped cream. Fold in: 3 egg whites stiffly beaten. Top with: 1/4 c. graham cracker crumbs. Freeze: till firm.

Frozen Lime Pie

2 eggs

1 c. milk

1/2 c. sugar

1/3 c. lime juice

1/2 c. light corn syrup

1 tsp. grated lime peel

Green cake coloring

1 c. coffee cream

Beat eggs until lemon colored. Add sugar gradually till mixture is thick custard-like. Add remaining ingredients in order listed. Freeze in ice cube (2) trays. Remove to a chilled bowl and whip till light and creamy. Fill crust, which has been made as follows:

1 1/2 c. graham cracker crumbs

1/4 c. of melted butter

1/3 c. powdered sugar

Blend together and fill bottom of 9" pie tin, saving some for top of pie. Chill. Fill crust with ice cream. Cover with crumbs. Freeze till firm. In season, garnish with strawberries.

Carmel Candy Pie

Mrs. Roy Asfahl

1 baked 8" or 9" pie shell, cooled. Soften 1 tbs. (1 envelope) gelatin in 1/4 c. cold water. Heat 1/2 lb. candy caramels (dark ones removed) and 1/4 c. milk in top of double boiler over boiling water until caramels melt. Stir until smooth. Remove from heat. Add softened gelatin; stir until dissolved. Blend in 1/2 c. cold milk. Chill until slightly thickened but not set. Whip 1 c. whipping cream until thick. Add caramel mixture and continue beating until well blended. Turn into baked, cooled pie shell, and chill until firm. Garnish with caramelized almonds.

Caramelized Almonds:

Combine 1/4 c. blanched, slivered almonds and 2 tbs. sugar in heavy skillet. Cook over low heat, stirring constantly, until golden brown. Pour immediately on greased baking sheet. Cool; break apart. (This pie may be frozen, but do not garnish with almonds until thawed. Thaw in lower part of refrigerator about 1 hr. or at room temp. 20 mins.

Lemon Chiffon Pie

4 egg yolks slightly beaten
1/2 c. sugar
1 lemon juice
1 lemon rind grated
Salt to taste
1 tbls. gelatin, unflavored
1/4 c. cold water
4 egg whites beaten
1/2 c. sugar

Cook in double boiler, stirring frequently until consistency of thick custard

Soak gelatin in cold water until dissolved
—add to hot custard and cool
Beat egg whites stiff but not dry. Beat in sugar gradually and then beat again.

Fold cooled custard into beaten egg whites. Put in baked pie shell and chill three hours. Served with whipped cream.

Macaroon Pie

3 egg yolks
1/4 tsp. salt
3/4 c. sugar
1/4 c. milk
2 tbls. melted butter
3 tsp. fresh lemon juice

1/4 tsp. almond extract
1 1/2 c. flaked coconut
3 egg whites, stiffly beaten
1 unbaked 9 inch pie shell

Combine egg yolks and salt. Beat until thick and lemon colored. Add sugar, 3 tbls. at a time, beating well after each addition. Add milk, butter, lemon juice and almond extract. Blend well. Fold in coconut and stiffly-beaten egg whites. Pour into unbaked pie shell. Bake at 375 degrees 35-40 minutes, or until knife inserted comes out clean. Serve with sweetened whipped cream, containing sliced strawberries or a few almonds.

Graham Cracker Date Nut Pie

1 c. graham cracker crumbs
1 c. sugar
1/2 tsp. baking powder
3 egg yolks, beaten

3/4 c. chopped dates
1/2 c. chopped nuts
3 egg whites well beaten

Mix the cracker crumbs, sugar and baking powder. Then add beaten egg yolks, dates and nuts and mix well. Fold in beaten egg whites. Pour into a 9" well buttered pie plate. Bake at 350° for 30 minutes. When cool, serve with sweetened whipped cream or ice cream.

Southern Pecan Pie

1 unbaked pie shell
1 c. granulated sugar
1 c. dark corn syrup

Mrs. Clarence L. Smith
1/4 tsp. salt
4 large eggs, slightly beaten
1/2 c. pecan halves

Add syrup to sugar and salt and bring to a rolling boil for one minute. Cool slightly. Pour very slowly into the eggs. When completely incorporated, pour syrup mixture into pie shell in which the pecan halves have been placed. Put pie into hot oven (425 degrees) for 10 minutes. Turn oven to 325 degrees and finish baking for about 45 minutes. Serve with whipped cream.

Super Pie Crust

1 c. margarine
4 1/2 c. sifted flour
2 tbls. salt

Mrs. Earl White
1 c. vegetable shortening
1 c. milk

Cream shortenings well. Add milk, flour and salt all at once. Stir and cut with pastry blender until well mixed—dough will be soft and pliable and will roll very thin on a floured board. This dough keeps in refrigerator. Yield—3 double crusts if rolled thin.

Pineapple Macaroon Pie

3 egg whites (beaten)	1 c. sugar
Combine and add:	
1/2 c. crushed soda crackers (10 to 12)	1/8 tsp. salt 1/2 tsp. baking powder
Fold in: 3/4 c. coconut, 1/2 c. drained crushed pineapple. Put in 9 inch pie pan and bake 10 minutes at 325 degrees. Garnish with ice cream or sherbet. Particularly good with lime sherbet.	

Rhubarb Cream Pie

1 1/2 c. rhubarb, cut fine	3 eggs, separated
1 1/4 c. sugar	9" baked pastry shell
2 tbs. flour	6 more tbs. sugar
3 tbs. cream	

Combine rhubarb, 1 1/4 c. sugar, flour, cream and beaten egg yolks and cook over very low heat until thickened, stirring constantly (a double boiler is fine). Pour into baked shell, let cool a little, then top with meringue of 3 egg whites beaten thoroughly with 6 tbs. sugar. Bake until meringue peaks are golden.

Pecan Pie

1-9" unbaked pastry shell	1 c. light corn syrup
1 c. pecan halves	1/2 tsp. vanilla
1 c. cut up dates	1 c. sugar
3 eggs	1 tbs. flour
1 tbs. melted butter	

Arrange pecan halves and dates in bottom of unbaked pastry shell. Beat eggs thoroughly, stir in butter, syrup and vanilla. Mix together sugar and flour. Blend in egg mixture and pour over dates and nuts in pie shell. Let stand till nuts rise to surface. Bake 45 minutes at 350°.

Christmas Pie

1 1/2 c. milk	1 envelope Knox gelatin
4 tbs. flour	1/4 c. cold water
1 1/2 c. sugar	1/2 pint cream, whipped
1/2 tsp. salt	3 egg whites, stiffly beaten
1 tsp. vanilla	1 c. crushed pineapple
1 c. flake coconut	

Cook milk, flour, sugar and salt in double boiler till thick, add gelatin which has been softened in cold water. Cool. Fold in whipped cream and stiffly beaten egg whites. Fold in coconut and pineapple. Pour in baked pie shells and chill at least three hours or overnight. Decorate with red and green cherries cut like poinsettias. Will fill 2 medium pie shells. Serve 12.

English Apple Pie

Beat until light and thick 1 large egg and 3/4 c. sugar. Add 1/2 c. flour (sifted), 1/2 tsp. baking powder, 1/4 tsp. salt. Then fold in 1 c. chopped raw apple and 1/2 c. broken nut meats. Put into greased pie pan and bake 30 mins. at 350°. Serve warm or cold with whipped cream or ice cream.

Chess Pie

Bernice Lindskoog

Line muffin tins with pastry dough, fill with the following mixture and bake at 350°. Makes 12 individual pies.

1/2 c. butter	1/4 c. cream
1 c. sugar	1 c. raisins
3 egg yolks	1/2 c. nut meats

Bake at 350°. When cool top with whipped cream and serve. (Bake about 40 mins.)

Cream Pie

$\frac{1}{3}$ c. flour	2 tbls. butter
$\frac{2}{3}$ c. sugar	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{4}$ tsp. salt	3 stiff beaten egg whites
2 c. milk, scalded	3 tbls. sugar
3 slightly beaten egg yolks	

Mix flour and the $\frac{2}{3}$ c. sugar, and salt and gradually add milk. Cook until thick, stirring constantly. Slowly add small amount of hot mixture to egg yolks, stir into remaining hot mixture. Cook about 2 minutes. Cool and then add butter and vanilla. Pour into cooled 9" baked pie shell and spread with meringue made of egg whites and 3 tbls. sugar. Bake in moderate oven at 350° for about 15 minutes. Variations can be made by adding 1 c. moist shredded coconut to filling, and then sprinkle about $\frac{1}{2}$ c. coconut over meringue before browning. Chocolate pie can be made by increasing sugar to one cup and melt two 1 oz. squares unsweetened chocolate in scalded milk. The chocolate will melt over low heat without being grated. Butterscotch pie can be made by burning $\frac{3}{4}$ c. sugar in skillet. Remove from fire and add $\frac{1}{2}$ c. hot water. Stir well and simmer until it forms a syrup. Cool. Add about 4 tbls. to the scalded milk in the cream pie filling. If you like a lot of crust, try rolling out a crust just large enough for the bottom of another pie dish, and dot with a little butter and bake. Then when you fill the pie, put a little filling in, then the inner crust and then add the rest of the filling.

Orange Chiffon Pie

3 large egg yolks	4 tbls. lemon flavored gelatin
$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ c. hot orange juice
$\frac{1}{4}$ tsp. salt	3 egg whites, beaten stiff
1 tsp. grated orange rind	$\frac{1}{4}$ tsp. cream tartar
3 tbls. orange juice, unstrained	1 baked 9 inch pie shell
1 tbls. lemon juice, unstrained	

Beat egg yolks with a spoon in top of double boiler. Add first juices and rind and $\frac{1}{2}$ the sugar. Cook over boiling water till mixture coats the spoon, stirring constantly about 10 minutes. Stir hot juice into gelatin and dissolve. Then beat hot custard into it with rotary egg beater. Cool thoroughly until it begins to set. Break up with a fork and let stand while making meringue. Beat the whites with cream of tartar till stiff, then beat in gradually the other half of sugar, then fold into cooled custard. Pile into cool pie shell. Chill in refrigerator at least 2 hours. Serve ice cold.

Custard Pie

4 eggs	1 tsp. salt
3 c. milk	1 tsp. vanilla
$\frac{1}{4}$ c. sugar	$\frac{1}{4}$ tsp. nutmeg

Beat eggs lightly; add sugar and salt and blend well. Add milk and vanilla. Pour into pastry shell. Sprinkle with nutmeg. Bake in hot oven 425° for 10 minutes. Lower temperature to 350° and bake 25-30 minutes longer, or until firm.

Peach Crumb Pie

Unbaked 9 inch pie shell	$\frac{1}{3}$ c. butter
1 c. sugar	8-10 fresh peaches, sliced
$\frac{1}{4}$ c. flour	2 tbls. lemon juice

Combine sugar and flour. Blend in butter to make a crumbly mixture. Place $\frac{1}{3}$ of this mixture in the unbaked pie shell. Add the sliced peaches and sprinkle lemon juice over the top. Arrange remainder of crumbly mixture over top. Bake at 450° for 15 minutes, then reduce heat to 350°, and bake about $\frac{1}{2}$ hour or until peaches are tender. If you don't want to make a pastry, use same recipe for peach crisp. Put fruit in buttered 8" baking dish, cover with crumbly mixture and bake at 375° about 30 minutes.

Parfait Pie

Kathryn Hall

FILLING:

1 pkg. lime jello	drained
1 pt. vanilla ice cream	2 or 3 chopped maraschino
1/2 pt. whipping cream	cherries
1 small can crushed pineapple,	

Prepare jello as usual, using scant water measurement. Drop ice cream by large spoonfuls into hot jello. Stir until ice cream is melted and mixture is smooth. Refrigerate. Whip cream and store in refrigerator. When jello is fairly firm, whip to fluff; add drained fruits and fold in whipped cream. Pour into chocolate cooky crumb crust. Top with shaved chocolate. Store in refrigerator until ready to serve. Change flavor of jello for season color. Extra flavoring may be used. Green—use 1 tsp. frozen limeade. Orange—use 3 tsps. frozen orange juice. Red—use 3 or 4 drops cherry flavoring.

French Creme Chocolate Pie

Norma Varley

3 squares melted chocolate or	1 c. powdered sugar
1 whole bar German chocolate	1 stick butter or oleo
2 eggs	

Put into bowl and beat with mixer. Pour into cooled crumb crust.

CRUST:

20 graham crackers	1/2 stick butter or oleo
1/4 c. sugar	

Mix thoroughly, pack into 9 inch pie pan, and bake at 375 degrees for 6 to 8 minutes. Top pie with dream whip, garnished with slivered almonds, 2 or 3 hours before serving.

Shoofly Pie

Mrs. F. H. Wood

1 1/2 c. flour	1/3 c. butter
1/2 c. sugar	3/4 c. molasses
1/2 tsp. nutmeg	3/4 c. warm water
1 tsp. cinnamon	1/2 tsp. soda
1/4 tsp. salt	1 9-in. unbaked pie shell

Sift together flour, sugar, nutmeg, cinnamon and salt. Add butter and cut in with pastry blender to coarse crumbs. Combine molasses, warm water and soda. Pour into unbaked shell, half of the crumb mixture, then the wet mixture, and top with the remainder of crumb mixture. Stir with a spoon just to partly moisten the top crumbs. Bake 450° for 15 mins. and then 20 mins. at 350°.

Hot Water Pie Crust

Mrs. Franklin Tayler	1/4 tsp. salt
1 c. lard	2 c. sifted flour
1/2 c. boiling water	

Comine lard and boiling water, let the lard melt in the water. Add the salt and stir in the sifted flour. If stirred with a fork it will be much more flaky. Refrigerate before using.

Pecan Torte Pie

1 c. graham cracker crumbs	1/4 tsp. salt
3/4 c. chopped pecans	1 tsp. vanilla
4 egg whites	1 c. sugar

Beat egg whites, salt and vanilla till soft peaks, gradually add sugar, beating till very stiff peaks form and all the sugar is dissolved. Fold crumbs and nuts in. Spread in well greased 9" pie plate. Bake at 350° about 30 minutes. Cool. Cut in wedges and serve with a scoop of ice cream or whipped cream.

Prune Walnut Pie

1½ c. prunes	3 tbs melted butter
2 eggs	9" unbaked pastry shell
½ c. sugar	½ c. coarsely cut walnuts
½ c. dark corn syrup	
¼ tsp. salt	

Cut prunes from pits into small pieces. Beat eggs lightly, add sugar, syrup, salt and butter. Blend well and stir in prunes. Pour in unbaked pastry shell and sprinkle with nuts. Bake at 425° for 10 minutes. Reduce heat to 350° and bake 30 minutes longer. Good with whipped cream.

Chocolate Pie

¼ c. cold water	German chocolate
1 envelope Knox gelatin	4 egg yolks
½ c. boiling water	4 egg whites
6 tbs. Droste Cocoa (other brands don't taste as good)	1 c. sugar

Bake graham cracker crust. Sprinkle one envelope of Knox gelatin over ¼ c. cold water. Let stand. Pour ½ c. boiling water over 6 tbs. Droste cocoa. Mix and while still hot stir in gelatin mixture. Beat egg yolks until creamy and beat in ½ c. sugar. In another bowl beat the egg whites until stiff and beat in ½ c. sugar. Combine egg mixtures. Add chocolate mixture. Pour into pie shell and refrigerate. Serve with whipped cream. Garnish with nuts.

Cranberry Angel Pie

32 regular marshmallows or ½ lb. miniatures	1 tbs. orange flavored jello
11 oz. can frozen cranberry relish (1½ cups thawed)	1 c. whipping cream, whipped

Blend thawed cranberry relish and marshmallows in saucepan. Cook over low heat (or double boiler) stirring until marshmallows are completely melted. Quickly stir in the tablespoon of orange jello. When cool, fold into the whipped cream. Blend well and pour into 10 inch graham cracker pie shell. Cool until firm.

Raisin Pie

2 c. washed raisins	3 c. water
---------------------	------------

Cook till tender and most of the water boiled down. Mix ½ c. brown sugar; 2 tbs. cornstarch; 1 tbs. vinegar, 2 tsp. butter and ½ tsp. salt, and a little cold water. Stir into raisins and cook till clear, stirring constantly. If it seems too thick, add a little more water. Should be about as thin as cream. Put into 9" crust and cover with top strips (crisscross). Put a strip around edge and pinch down firmly. Bake in 450° oven for 15 minutes or till crust is set, then turn to 350° till brown and bubbly.

Cheese Cake Pie

Jan Vinz

1 large and 1 small pkg cream cheese	¾ c. sugar
2 eggs	2 tsp. vanilla ½ tsp. lemon juice

Soften the cream cheese. Beat with mixer until creamy: Mix eggs, sugar, vanilla and lemon juice. Combine ingredients with whipped cheese and beat until light (5 minutes). Pour into graham cracker crust and bake in 350° oven for 20 minutes. Remove and cool 5 minutes.

Spread with following topping:

1 c. sour cream	1 tsp. vanilla
3½ tbs. sugar	¼ tsp. lemon

Mix and ladle carefully over pie. Bake 10 minutes in 350° oven. Refrigerate for 5 hours before serving.

Grandma Stewart's Lemon Pie

1 c. sugar

1 pint boiling water

Juice and grated rind of 1 lemon

2 tbls. cornstarch, rounded

2 egg yolks

Mix sugar and cornstarch, also 2 egg yolks. Beat well and add the boiling water. Place in double boiler and cook until thickened. Pour in baked crust and cover with meringue.

Sour Cream Raisin Pie

1 c. raisins, chopped

2 tbls. flour

1 c. sugar

½ tsp. cinnamon

½ tsp. salt

1 c. commercial soured cream

1 egg, beaten

Blend all together and bake in two-crust 9" pie pan at 375° till brown.

French Strawberry Pie

Mrs. L. J. Rothfus

(Using a never fail pie crust.) Crust for large 9" pie (This makes two crusts or 1 double crust pie.)

2 c. flour

½ c. plus 1 tbls. cold water

¾ c. Crisco or Spry

1 tsp. salt

Sift flour and salt, reserving ½ c. of the flour. Mix the cold water with the ½ c. of flour until you have a smooth paste. Cut the shortening into the remaining flour. Mix the flour paste into the flour and shortening mixture. Divide into half, roll on a floured board and bake in 425 degree oven until brown (about 10 minutes)

STRAWBERRY FILLING:

1 3-oz. pkg. Philadelphia cream cheese

2 c. (scant) sugar

6 tbls. (scant) cornstarch

2 qts. fresh strawberries

½ pt. whipping cream

Stem and wash 1 full quart of berries, mash and bring to boil. Add sugar and cornstarch which have been mixed together and boil for 20 minutes. Cool. Cream Philadelphia cream cheese until soft. Spread on cool baked pie shell. Slice balance of fresh strawberries into pie shell. Pour cooked strawberries into pie shell. Chill in refrigerator. Cover with whipped cream before serving. Makes 8 servings.

Angel Pie

1 c. sugar

4 tbls. cornstarch

Mix sugar and cornstarch together thoroughly. Have 2 c. boiling water ready and put in double boiler. Pour sugar and cornstarch into boiling water and cook until clear and thick. Have whites of 2 eggs well beaten with pinch of salt, and stir mixture into beaten eggs and beat until cool. After cool, add vanilla and pour into baked pie shell. Top with ½ pint whipping cream, to which a little sugar and vanilla has been added, for frosting. Sprinkle nuts on top. You may add maraschino cherries and nuts in filling if you desire, or can put maraschino cherries cut in rings on top of pie.

Mile-High Pie

4 eggs

1 tbls. unflavored gelatin

1 tbls. grated lemon rind

¼ c. cold water

2 tbls. lemon juice

¼ tsp. salt

1 c. crushed pineapple

½ c. sugar

¼ c. sugar

½ c. whipped cream

Combine egg yolks, lemon juice, rind, pineapple and ¼ c. sugar in double boiler. Cook until thick, stirring constantly. Add gelatin, softened in cold water. Stir until dissolved. Cool. Add salt to egg whites, and beat until stiff. Gradually beat in ½ c. sugar. Fold in custard mixture. Fill baked pie shell. Chill. Top with whipped cream.

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SALADS

Jellied Vegetable Ring

1 pkg. lime or lemon jello
2 c. boiling water, vegetable
juice or meat stock
Salt

2 hard cooked eggs
1 1/2 c. diced vegetables (peas,
carrots, green beans,
cauliflower, etc.)

Raw vegetables may be used with cooked ones—onions, celery, cabbage, carrots, brussels sprouts, cauliflower. If cooked vegetables, marinate in French dressing before adding to jello. As jello thickens, pour part into a mold—add vegetables in layers as it sets. Chill.

Company Slaw

1 large head of cabbage
3 large onions
1/2 c. sugar
Sauce: 1 c. vinegar
1 tbs. sugar

1 1/2 tbs. salt
1 tbs. celery seed
1 tbs. dry mustard
3/4 c. salad oil

Shred cabbage and slice onions into rings. Arrange alternate layers of cabbage and onion rings in a 10" salad bowl. Pour 1/2 c. sugar over layers. Mix vinegar, sugar, salt, celery seed and dry mustard. Bring mixture to boil and add salad oil. Heat again until boiling and pour entire mixture over cabbage layers. Cover slaw and place in refrigerator over night. Before serving, toss slaw lightly. Serves 12.

Frozen Fruit Salad

2 3-oz. pkgs. cream cheese
1 c. mayonnaise
1 c. heavy cream, whipped
1 No. 2 1/2 can or 3 1/2 c.
fruit cocktail, drained

1/2 c. drained maraschino cherries
(quartered)
2 1/2 c. tiny marshmallows or 24
large marshmallows cut up
Few drops red food coloring or
maraschino cherry syrup

Soften cream cheese, blend with mayonnaise, fold in remaining ingredients, add few drops of food coloring to make delicate pink, pour salad mixture into 2 1 qt. round ice cream containers or No. 2 1/2 cans. Freeze six hours, or overnight. 10 to 12 servings.

Chinese Salad

1 5-oz. can crisp Chinese noodles
3 tbs. melted butter
1 tsp. garlic salt
1 tsp. curry powder
2 tsp. Worcestershire sauce

Elinor Sorenson
Dash liquid pepper seasoning
2 qts. salad greens
1/4 c. sliced ripe olives
2 tbs. sliced stuffed green olives
French dressing

Heat noodles with butter and seasonings in a slow oven, 200°, for 15 min. Toss noodles while warm with greens, olives and dressing.

Seven-Up Salad

1 pkg. raspberry Jello
1 c. hot apple sauce

1 bottle Seven-Up
1 small can crushed pineapple

Add hot apple sauce to Jello. When Jello is dissolved, add Seven-Up, then drained pineapple. Chill and serve on lettuce. Very good with meat.

Cranberry Mold

Pearl Haulman

2 qts. cranberries

2 c. water

Cook until tender. Run through a sieve. Should make 5 c. of cranberry pulp. Add 3/4 cup of sugar to each 1 c. of pulp. Let this simmer very slowly for 30 minutes, using an asbestos pad under pan. Pour into mold.

Ambrosia Delight

1 tbls. (1 envelope) gelatin	1 tbls. lemon juice
$\frac{1}{4}$ c. cold water	$\frac{1}{2}$ c. orange segments, remove membrane
$\frac{1}{4}$ c. hot water	
$\frac{1}{4}$ c. sugar	$\frac{1}{2}$ c. banana slices
1 $\frac{1}{4}$ c. orange juice	$\frac{1}{4}$ c. shredded coconut

Soften gelatin in cold water. Dissolve in hot water; add sugar and stir till dissolved. Add orange and lemon juice. Cool till partially set; fold in oranges, bananas, and coconut. Pour into one quart mold. Chill till set. Unmold on lettuce. Garnish with fruit slices.

Party Time Salad

1 No. 2 can (2 $\frac{1}{2}$ c.) crushed pineapple	$\frac{1}{2}$ c. chopped pimiento
1 pkg. lime gelatin	1 c. heavy cream, whipped
2 3-oz. pkgs. cream cheese	1 c. diced celery 1 c. chopped Calif. walnuts

Heat pineapple to boiling point; add gelatin and stir till dissolved. Chill until partially set. Soften cream cheese; stir in pimiento; add to gelatin mixture and blend. Fold in whipped cream, celery and nuts. Pour into 1 $\frac{1}{2}$ quart fluted mold. Chill till firm. Serves 6-8.

Orange Salad

Mrs. K. C. Bahn

Dissolve 1 envelope orange jello in 1 cup hot water. Pour 1 can Orange Base in cup, adding enough water or pineapple juice to make 1 cup. Add to jello. Drain 1 can each, (small) crushed pineapple, and mandarin oranges. Add to jello and let set. Serve on lettuce with or without mayonnaise.

Hot Chicken Salad

Helen Briggs

2 c. chopped cooked chicken	2 tbls. chopped pimiento
$\frac{1}{2}$ c. blanched slivered almonds	2 tbls. lemon juice
2 c. chopped celery	$\frac{1}{2}$ tsp. salt
$\frac{1}{3}$ c. chopped green pepper	$\frac{1}{2}$ c. mayonnaise
2 tbls. minced onion	$\frac{1}{3}$ c. grated Swiss cheese

Toss lightly and put in baking dish. Cover with crushed potato chips. Sprinkle with paprika. Bake in 350° oven for 25 minutes. Serve hot.

Bing Cherry Salad

1 pkg. cherry jello	$\frac{1}{2}$ c. coconut
1 can drained bing cherries	$\frac{1}{3}$ c. Velveeta Cheese, diced fine

Prepare jello, cool, then add balance of ingredients and mix well. Cherry juice may be heated and used in mixing jello.

Peach Melba Salad

2 c. sliced peaches	2 tsp. milk
1 3-oz. pkg. lemon flavored gelatin	1 3-oz. pkg. cream cheese, softened
2 tbls. mayonnaise or salad dressing	1 10-oz. pkg. frozen red raspberries, thawed
2 tbls. finely chopped pecans	1 3-oz. pkg. raspberry flavored gelatin
2 tbls. lemon juice	

PEACH LAYER:

Drain peaches, reserving syrup. Combine syrup and 2 tbsp. lemon juice. Add cold water to make 1 cup. Dissolve lemon gelatin in 1 cup hot water, add syrup mixture. Chill till partially set. Add peaches. Pour into 6 $\frac{1}{2}$ cup ring mold. Chill till almost set. Spread with cheese layer: Mix milk, mayonnaise and cream cheese, stir in pecans. RASPBERRY LAYER. Drain raspberries reserving syrup. Combine syrup and lemon juice. Add cold water to make 1 cup. Dissolve raspberry gelatin in 1 cup hot water, add syrup mixture. Chill till partially set. Stir in raspberries. Pour over cheese. Chill until firm. Unmold. Makes 8 servings.

Jellied Vegetable Salad

Wilma Eischen

(Midwinter Salad)

1 tbls. (envelope) unflavored
gelatin
 $\frac{1}{4}$ c. cold water
 $1\frac{1}{4}$ c. boiling water
1 tsp. salt
 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ c. lemon juice
 $\frac{1}{4}$ c. vinegar

1 small onion, grated
1 c. crisp shredded cabbage
2 tbls. chopped green pepper
 $\frac{1}{2}$ c. julienne, cut carrots
1 c. chopped celery
 $\frac{1}{4}$ c. sliced stuffed olives

Soften gelatin in $\frac{1}{4}$ cup cold water. Dissolve in $1\frac{1}{4}$ cups boiling water. Add salt, sugar, lemon juice and vinegar. Stir to dissolve sugar. Chill until partially set. Add remaining ingredients. Chill in oiled individual molds or a shallow pan. Serves 6.

MOCK RUSSIAN DRESSING:

To $\frac{1}{2}$ cup mayonnaise or salad dressing add 3 tbls. cream and 3 tbls. chili sauce. Mix well, chill. Makes $\frac{3}{4}$ cup.

Cranberry-Pineapple Salad

1 lb. cranberries, ground
1 No. 2 can crushed pineapple
 $1\frac{1}{2}$ c. sugar

1 lb. marshmallows diced
(or use tiny ones)
 $\frac{1}{2}$ pint cream, whipped

Drain cranberries and pineapple. Mix with sugar. Add marshmallows. Fold in whipped cream. Chill and serve on lettuce leaf or may be put in ring mold.

Pineapple Salad or Topping

Carolyn Libby

3 tbls. flour
3 tbls. sugar
3 whole eggs

1 large can pineapple
(No. 2 or No. $2\frac{1}{2}$)

Cook juice of pineapple with other ingredients until thick. Add cubed pineapple while hot and leave on stove just a minute. Let it get very cold and add the following: 1 pt. whipped cream ($\frac{1}{2}$ pt. is sufficient if you want to cut down on quantity); $\frac{1}{2}$ lb. marshmallows cut in pieces (or small ones), 1 c. nut meats, 1 average size can of seeded Queen Anne cherries, drained. Excellent as a dessert salad or as a topping on angel food cake.

Fruit Salad

Carrie Moore

1 large apple, diced
2 bananas, diced
1 medium can fruit cocktail
1 small can Mandarin orange
slices

$\frac{1}{2}$ c. dates
 $\frac{1}{2}$ c. nuts
1 c. marshmallows

Drain fruit cocktail and oranges well. Mix all together and chill. Just before serving add the following dressing: $\frac{1}{2}$ cup whipping cream with sugar and vanilla added to taste. Serve on lettuce leaf.

Holiday Salad

Arvilla Thompson

1 pkg. lime jello
1 pkg. lemon jello
1 pkg. raspberry jello
12 marshmallows, cut up
1 scant c. hot water

1 No. 2 can crushed pineapple
 $\frac{1}{2}$ c. Miracle Whip
1 c. cream, whipped
1 3-oz. pkg. Phil. Cream Cheese

Prepare lime jello as usual, pour in large pan and let set. Mix lemon jello, marshmallows and 1 scant c. hot water, stirring until dissolved. Let this cool and when almost congealed, add whipped mixture of pineapple, Miracle Whip, whipped cream and cream cheese. Pour lemon jello mixture over set lime jello. When this is solid, prepare raspberry jello as usual. Cool and then add as top layer.

Cherry Salad

3 env. plain gelatin
1 c. water
1 c. sugar
1 c. pecans, chopped
1 No. 2 can crushed pineapple

Relda Armington

1 No. 2 can red sour cherries
(pie)
½ tsp. red coloring
2 lemons, 1 orange (juice and
grated rind to taste)

Dissolve gelatin in 1 cup water in bowl. Heat cherries and juice. Pour over the gelatin mixture. Grate rind. Add rest of ingredients including juice from pineapple and cherries. Add red coloring. Chill.

Homey Chicken Salad

Cooked meat from 4 lb. drawn
roaster, fowl or turkey
(4 to 5 c.)
1 c. celery, cut on angle
1 c. minced green pepper
2 tsp. grated onion

Mrs. Irving Sandler
½ c. mayonnaise or cooked salad
dressing
¼ c. light cream
1 tsp. salt
⅛ tsp. pepper
2 tbs. vinegar

Cut chicken meat into large chunks; add celery, pepper and onion. Mix mayonnaise and rest of ingredients; toss well with chicken mixture. Chill. Serve on crisp greens; garnish with cranberry or tart jelly. Makes 6 to 8 servings.

VARIATIONS:

Tennessee Chicken Salad: Add ¼ c. each chopped ripe and stuffed olives; ¼ c. sweet pickle; 1 c. slivered, toasted almonds.

Hawaiian Salad: Add 1 to 2 c. fresh or drained canned pineapple chunks. Try half chicken and ham, too.

Exotic Chicken Salad: Add ⅓ c. slivered, toasted almonds, or chopped, toasted walnuts or pecans; and 2 c. halved, seeded green grapes.

Chicken Waldorf: Add 2 c. diced unpared red apple and ⅓ c. chopped walnuts or peanuts.

Frosted Fruit Salad

1 pkg. lemon gelatin
1 pkg. orange gelatin
2 c. hot water
1½ c. cold water

1 No. 2 can crushed pineapple,
drained
2 bananas, diced
10 marshmallows, cut, or about
40 little ones

Dissolve gelatin in hot water, add cold water and set in cool place until consistency of unbeaten egg white. Add fruits and marshmallows, pour into large baking dish and chill until firm. Then spread with topping.

TOPPING:

1 egg, beaten
2 tbs. flour
2 tbs. butter
½ c. sugar

1 c. pineapple juice
1 c. heavy cream, whipped
½ c. shredded sharp cheese

Combine egg, flour, butter, sugar and pineapple juice. Stir over low heat until thickened. Cool, and fold in whipped cream. Spread over top of chilled gelatin and sprinkle with cheese. Serves 12 to 15.

Avocado Salad

1 pkg. lime jello dissolved in
½ c. hot water
1 c. crushed pineapple
½ tsp. salt

Marie Sutton

1 tbs. lemon juice
¾ c. whipping cream
½ c. diced avocado
½ c. mayonnaise

Drain pineapple. Stir ½ c. juice into jello. Cool. Add pineapple, salt and lemon juice. Fold in mayonnaise, whipped cream and avocado. Serves 9 (Very delicious).

Pineapple-Cheese Salad

1 can crushed pineapple
2 tbs. flour
1 tbs. sugar
1 c. miniature marshmallows

Mrs. W. B. Schmitt
1/2 c. grated cheese
1/2 c. nut meats
1/4 c. coconut

Drain pineapple and thicken juice with flour and sugar, depending on amount of juice. Put pineapple, marshmallows, cheese, nut meats, and coconut (if desired) in bowl. When juice mixture has cooled, pour over contents of bowl. Chill and serve.

Orange-Delight Salad

2 packages orange Jello
3 c. boiling water
1 pint orange sherbet

Mary Wiles
1 can Mandarin orange segments
1 tall (13 1/2 oz.) can pineapple
tid-bits

Dissolve Jello in the boiling water, add the orange sherbet and let melt in the hot Jello. Add strained fruit and let set. May be used also as a dessert.

5 Cup Salad

1 c. coconut
1 c. pineapple tidbits (drained)
1 c. Mandarin oranges (drained)

1 c. colored miniature
marshmallows
1 c. soured cream

Fold ingredients together. Let stand in refrigerator overnight.

Thelma Kemp

Gooseberry Salad

1 pkg. lemon jello
1 c. hot water
1 c. cold water
1 c. miniature marshmallows
1 c. drained gooseberries

Mrs. John Lermen, Mrs. Fay Hall
1 c. diced celery
1 c. nutmeats
1 orange, cut in small pieces
Dash of salt

Dissolve jello in the hot water. Stir until completely dissolved. Add the cold water. Stir in the marshmallows and let them melt. Add the rest of the ingredients. Make the following dressing and let stand overnight:

1 small pkg. cream cheese
1/4 lb. small marshmallows

1/2 pint coffee cream

Blend together and spread on top of jello mixture. Cut in squares and serve on lettuce leaf.

Dessert Salad

24 marshmallows
1/2 c. milk

Mrs. Karl Ringland
1/2 c. pineapple juice

Combine in double boiler. Dissolve marshmallows, remove from heat—cool. Add 1 c. crushed pineapple, and 1 c. whipped cream. Line 8 x 8 pan with graham cracker crumbs, fill with mixture and cover with crumbs. For different taste add juice of one lemon.

Pickled Beet Salad

1 1/2 c. diced sweet pickled beets
1 c. crushed pineapple
1 c. beet-pineapple liquid

1 c. hot water
1 pkg. lemon gelatin
1/2 c. chopped salted pecans

Drain pineapple. Measure juice. Fill to 1 cup with beet pickle juice. Mix crushed pineapple, beets, and nuts together. Stir hot water into gelatin. Add beet and pineapple juice. Chill until partially set. Stir in pineapple mixture.

To make sweet pickled beets:

1 lb. can diced beets (can 303)
4 tbs. sugar

4 tbs. vinegar

Open can and pour into fruit jar. Add sugar and vinegar. Shake. Place in refrigerator until next day and use as directed in salad.

Spiced Peaches

1 No. 2½ can peach halves
1 tbls. vinegar

1 tbls. mixed pickling spices
1 tsp. whole cloves

Combine ingredients in sauce pan; heat to boiling. Simmer five minutes. Serve warm or chilled. Drain before serving. Stud with whole cloves.

Frozen Strawberry Salad

15 marshmallows (diced)
1 pkg. frozen strawberries
3 oz. pkg. cream cheese
1 c. heavy cream (whipped)

Mrs. Edward Heckman
½ c. Miracle Whip or Mayonnaise
1 c. crushed pineapple
(not drained)

Heat marshmallows and juice from thawed berries in top of double boiler until marshmallows are melted. Crumble cream cheese and add to this mixture while warm. Set aside to cool. Then add remaining ingredients. Pour into glass baking dish (flat cake size) and freeze. Serve on lettuce for salad, or in sherbet dishes for dessert. You won't want more mayonnaise on top.

24 Hour Salad

1 No. 2½ can sliced pineapple
½ lb. marshmallows
1 c. nut meats
4 egg yolks
1 c. top milk

Mrs. William C. Brabham
½ pt. whipping cream
Pinch of salt
2 tbls. sugar
Maraschino cherries
Lettuce

Place top milk in double boiler. When partly heated, add egg yolks, well beaten, salt and sugar. Cook until thick. Remove from fire and cool. While custard is cooling, drain pineapple and cut into small pieces. Add diced marshmallows and nut meats. Pour cold custard over this mixture, folding lightly with a fork. When mixed, fold in whipped cream. Place in refrigerator and let stand at least 24 hours. Serve on lettuce leaf and top with maraschino cherries. Serves 12.

Bean Salad

¾ c. sugar
¾ c. vinegar
⅓ c. salad oil
1 tsp. celery seed

Mrs. Irene Anderson
1 tsp. salt
1 onion, chopped fine
1 green pepper, chopped

Mix well all ingredients listed above. Rinse and drain well 1 can kidney beans, 1 can green beans, 1 can yellow wax beans. Add dressing. Let set for several hours or overnight.

Black Cherry Jello Salad

1 pkg. black cherry jello
½ c. celery, diced
½ c. miniature marshmallows

Mrs. Sandra Sander
1 med. can black cherries (use juice for ½ of liquid in jello)
¼ c. nut meats, if desired

Prepare jello and chill until slightly thickened. Fold in remaining ingredients and chill until firm (either in molds or a square pan). Unmold and serve with mayonnaise or fruit salad dressing. Serves 8.

Apricot and Pineapple Salad

2 pkgs. orange jello
2 c. boiling water
1 c. fruit juice

Marge Henderson
1 large can apricots
1 can pineapple tidbits

Dissolve jello and set till congealed. Add fruit and let set until firm.

TOPPING:

1 c. fruit juice
3 rounding tbls. flour
½ c. sugar

1 egg, well beaten
2 tbls. butter

Cook until thickened—let cool. Fold in 1 c. whipping cream (whipped). Spread on jello mixture.

SALAD DRESSINGS

Dressing for Fresh Fruit Salad

Combine equal portions of fresh lime juice and honey. Add celery seed, if desired.

Blue Cheese Salad Dressing

8-oz. cream cheese	$\frac{1}{4}$ c. water
$\frac{1}{4}$ tsp. garlic salt	$\frac{1}{2}$ c. powdered milk
2 tbs. lemon juice	$\frac{1}{2}$ c. crumbled blue cheese

Add garlic salt to cream cheese and beat in lemon juice and water. Increase beater speed and beat in nonfat dry milk. Stir in blue cheese. Refrigerate.

Boiled Salad Dressing for Fruits

(Such as pears, bananas and baked apples)

$\frac{1}{2}$ c. egg yolks (5-6)	$\frac{2}{3}$ c. evap. milk
$\frac{1}{2}$ c. sugar	1 tbs. butter
2 tsp. dry mustard	$\frac{1}{4}$ c. cider vinegar
1 $\frac{3}{4}$ tsp. salt	3 tbs. lemon juice
2 tsp. flour	1 large lemon
Dash red pepper	Dash black pepper

Beat egg yolks thoroughly in top of double boiler. Thoroughly mix the sugar, mustard, salt, flour and pepper and add to egg yolks. Beat until blended. Add evaporated milk and cook over hot water, stirring constantly until smooth and thickened (about 5 minutes). Remove from heat, add butter and cool. Then add vinegar and lemon juice and stir until mixed. Cool, then store in covered jar in refrigerator. Makes 1 $\frac{1}{4}$ cups.

Roquefort Sour Cream Dressing

Mrs. Wm. Fowles

$\frac{1}{2}$ tsp. garlic salt	1 pint sour cream
$\frac{1}{2}$ tsp. celery salt	$\frac{1}{2}$ c. mayonnaise
$\frac{1}{2}$ tsp. pepper	1 tsp. salt
$\frac{1}{2}$ tsp. paprika	$\frac{1}{2}$ lb. Roquefort, crumbled
2 tbs. vinegar	

Mix all ingredients together, except cheese. Carefully fold in Roquefort. Makes 8 servings. Note . . . Gorgonzola or Bleu cheese can also be used in the same way.

Salad Dressing

$\frac{1}{4}$ c. vinegar	Boil. Reserve some liquid for mixture below.
$\frac{2}{3}$ c. water	
Mix together:	
$\frac{1}{2}$ c. sugar	Pinch mustard
1 heaping tbs. cornstarch	2 egg yolks
Pinch salt	Part of liquid

Stir together until it boils and thickens.

Salad Dressing

$\frac{2}{3}$ c. white vinegar	1 tsp. dry mustard
4 tbs. sugar	$\frac{1}{2}$ c. salad oil
2 tsp. salt	2 tsp. onion juice

Bring to full boil the vinegar, sugar, salt and mustard and boil for 1 minute. Let cool. Then add salad oil and onion juice. Shake well before using on greens.

Hot Dressing for Avocado

Marge Hockett

2 tbs. butter	2 tbs. Worcestershire Sauce
2 tbs. sugar	2 tbs. cider vinegar
2 tbs. catsup	Salt and pepper to taste

Melt butter in saucepan. Add other ingredients and bring to boil. Halve 2 ripe avocados; fill centers with hot sauce just before serving. Serves four.

Cooked Salad Dressing

$\frac{1}{4}$ c. flour	2 eggs
1 tbls. sugar	$\frac{1}{4}$ c. butter or margarine
1 tsp. salt	1 $\frac{1}{2}$ c. milk
1 tsp. dry mustard	$\frac{1}{2}$ c. vinegar
Few grains cayenne	

Combine flour, sugar, salt, mustard and cayenne in top of double boiler. Stir in eggs, butter, milk, and vinegar. Cook over boiling water, stirring constantly, until mixture begins to thicken. Remove from heat; pour into bowl or jar; cover and cool. Refrigerate. Makes about 2 $\frac{1}{2}$ cups.

VARIATIONS: (to be mixed with 1 cup of above dressing) for salads as named Relish: 2 tbls. drained India relish and 1 tbls. chopped pimiento. Sea-food.

Egg: 1 hard-cooked egg, chopped, and 1 tbls. parsley. Meats and vegetable salad.

Celery: 2 tbls. chopped green onions and 1 tsp. celery seed. Egg and chicken salad.

Honey: 2 tbls. honey, 2 tbls. orange juice and 2 tbls. chopped maraschino cherries.

For fruit salads.

Onion: 3 tbls. pickled onions, chopped and 1 tsp. Worcestershire sauce. For sea-food and green salads.

Salad Dressing

$2\frac{1}{2}$ c. sugar	1 $\frac{1}{2}$ c. vinegar
4 tsp. dry mustard	1 qt. salad oil
4 tsp. salt	4 tbls. celery seed
1 grated onion (small)	

Measure dry ingredients into bowl. Add onion and small amount vinegar. Add oil and remaining vinegar gradually, beating well after each addition. Add celery seed.

Best Ever French Dressing

2 tbls. chopped onion	1 c. sugar
2 tsp. ground mustard	$\frac{1}{2}$ c. vinegar
2 tsp. celery seed	$\frac{1}{2}$ c. catsup
2 tsp. salt	2 c. salad oil

Mix all together, except oil and vinegar. Now beat in oil and vinegar alternately, adding vinegar last. Beat 10 minutes, adding oil slowly. This keeps dressing from separating. Makes about 4 cups.

Russian Salad Dressing

Into a bowl put:

$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. vinegar
1 tsp. celery seed	$\frac{1}{2}$ to 1 tsp. grated onion
1 tsp. gr. mustard	$\frac{1}{2}$ tsp. grated garlic—add by spoon
1 tsp. paprika	1 c. Mazola salad oil
$\frac{1}{4}$ to $\frac{1}{2}$ tsp. salt	

Put oil in slowly as you beat. Let stand 24 hours to mellow.

Celery Seed Fruit Salad Dressing (uncooked)

$\frac{1}{2}$ c. sugar	2 tbls. vinegar
1 tsp. dry mustard	1 c. salad oil
1 tsp. salt	3 more tbls. vinegar
1 tsp. grated onion	1 tbls. celery seed

Mix sugar, mustard, salt, onion and 2 tbls. vinegar. Add oil slowly, beating constantly. Add 3 more tbls. vinegar and celery seed, and continue beating until thick. Makes 1 $\frac{1}{2}$ cups.

Cucumber French Dressing (for sea-foods)

$\frac{2}{3}$ c. olive oil	$\frac{1}{2}$ c. grated cucumber
$\frac{1}{3}$ c. tarragon vinegar	1 tsp. sugar
1 tsp. salt	1 tsp. grated onion
$\frac{1}{4}$ tsp. pepper	

Combine all ingredients in bowl or jar. Beat or shake until blended. Cover and refrigerate. Shake well before using.

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Dill Pickles

Wash fresh crisp cucumbers and let stand overnight in cold water. Pack in jars and place head of dill in each jar. Pour cooled solution over and seal jars. Ready in 2 weeks.

6 qts. water	Boil. Let cool and pour over pickles. Will keep in refrigerator.
1 pt. salt	
1 tsp. alum	
4 c. vinegar	

Green Tomato Crisps

7 lbs. green tomatoes (sliced) in 2 gallon lime water (3 c. lime to 2 gal. water). Soak 24 hours. Drain and soak 4 more hours in fresh water—changing every hour. Drain again.

Make syrup of:

5 lb. sugar	3 pints vinegar
-------------	-----------------

1 tsp. each of cloves, ginger, celery seed, mace, cinnamon, allspice. Bring syrup to boil and pour over tomatoes. Let stand over night. In morning boil for 1 hour and pack in jars and seal.

Peach Conserve

4 c. peaches, cut fine	1 small bottle maraschino cherries, quartered
4 c. sugar	
1 whole orange, ground	

Put in kettle. Cook 25 min. or until thick.

Crystal Pickles

Dorothy Hammer

Soak 25 dill size cucumbers for two weeks in salt brine of 1 quart salt to 4 quarts water. Wash, slice or cut in chunks, and soak in water to cover for 24 hours, to which 2 tablespoons alum has been added. Drain and rinse. Make syrup of 2 quarts sugar, 1 quart vinegar, 2 sticks cinnamon, 1 tsp. whole cloves, $\frac{1}{2}$ tsp. mace. (Tie spices in cloth bag.) Bring to boil. Pour over pickles every day for five days. Let cool and put in quart jars.

Tomato Soup

$\frac{1}{2}$ bushel tomatoes	1 large green pepper
8 small onions	1 bunch celery

Cut up and cook until soft enough to run through sieve.

Make a paste of this:

2 c. flour	$\frac{1}{2}$ c. brown sugar
$\frac{1}{2}$ c. salt	$\frac{1}{2}$ lb. butter, melt

Add paste—a little at a time to strained tomatoes until all is used. Bring to a boil and put in pint jars and seal. This is a condensed soup and makes 12 pints.

Canned Tomato Soup

1 peck tomatoes	1 bunch celery (medium sized)
6 onions (size of doorknob)	

Cook until tender. Cool. Sieve. Reheat and add:

3 tbs. salt	1 c. butter
1 tsp. pepper	1 c. flour
1 c. sugar	

Cook until thick—seal.

Chili Sauce

Mrs. Ralph Arnold

6 lbs. ripe skinned tomatoes (cut up)	
3 red peppers (2 sweet, 1 hot)	
5 pieces celery	Cut fine
5 egg size onions	
3 c. cider vinegar	3 tbls. salt
1½ c. white sugar	

Put following in thin bag and drop in last half hour of cooking:

3 tsp. cinnamon	3 tsp. allspice
3 tsp. cloves	3 tsp. nutmeg

Cook all together (except spice bag) for 2½ hours, longer if wanted thicker. Seal while hot. Makes about 4 pints.

Good

Grape Juice

10 pounds stemmed grapes	2 pounds sugar
3 quarts water	

Boil the grapes and water together for 10 minutes. DRAIN BUT DO NOT SQUEEZE. Add the sugar, bring to a boil and seal in jars while hot. Can be diluted for a drink.

Pear Honey

One pound dried apricots soaked overnight in enough water to cover, drain in the morning and grind. Also grind 4 quarts cored peeled pears. Put on to cook with 4 quarts sugar. After partly cooked down, add a number 2 can of crushed pineapple. When cooked to desired consistency, seal in sterilized jars.

Pear Jam

4 cups pears	1 c. sugar
2 cups white syrup	Juice of 1 lemon or 2 oranges

Grind pears through food chopper. Cook slowly until clear, about 1 hour. Add ½ tsp. ginger and cook 5 minutes longer. Seal while hot. Makes 3 pints.

Crisp Small Cucumber Pickles

8 lbs. medium or small cucumbers	8 c. white sugar
2 c. Snowflake Hydrated Lime	1 tbls. salt
2 gallons water	1 tsp. celery seed
2 quarts vinegar (or less, according to taste)	1 tsp. whole cloves
	1 tsp. mixed pickling spices

Slice medium cucumber in ¼ inch slices, or split small cucumbers lengthwise. Pour a solution of 2 cups Snowflake Hydrated Lime and 2 gallons of water over the cucumbers, letting them soak for 24 hours. Pour off limewater, rinse well, and cover with fresh cold water. Let soak for 3 hours. Drain, add sugar, vinegar, spices and enough water to cover the cucumbers. Let stand over night. In the morning boil gently for 30-40 minutes. Pack in sterilized jars and seal.

Bread and Butter Pickles

Lida and Hattie Voorhees

12 large cucumbers	2 c. vinegar
6 medium onions	1 tsp. mustard seed
½ c. salt	½ tsp. celery seed
2 c. sugar	½ tsp. tumeric powder

Slice the cucumbers and onions. Cover with cold water to which the salt has been added. Let stand for 2 hours. Combine sugar, vinegar, mustard seed, celery seed, and tumeric powder. Bring to boil and add the pickles (after they have been drained) and let simmer for 10 minutes.

Sweet Sliced Pickles

1 gal. of good-sized cucumbers,

peel and slice

6 med.-size onions, cut up

4 small or 3 large green peppers,
cut up fine

Soak for 4 hours (or overnight) in salt water, then scald in the following mixture:

2 qts. mild vinegar (may be
used for 2 batches)

1 tbls. curry powder

5 c. sugar

3/4 tsp. cinnamon

Pinch of cloves

Few grains of paprika

1 tbls. celery seed

Scald and cook the mixture until it is clear. (This should take $\frac{1}{2}$ hr.) The cooking should take place fairly quickly so the pickles will not soften, but at the same time cook at a simmering boil. Put into hot sterile jars and seal.

Grape Jelly

4 lbs. stemmed grapes

3 c. sugar

1/2 c. water

Cook together until the grapes are soft. Let drain over night. Measure the juice and with two cups of juice as a basis, follow these directions exactly. Bring two cups of juice to the boiling point (full rolling boil). Pour over three cups of granulated sugar in a bowl or pan. Stir until the sugar is all dissolved. Pour at once into sterilized glasses, seal. Four pounds of grapes will make about 6 glasses of jelly. Remember, of course, that if you squeeze the jelly bag in order to obtain more juice, you will have cloudy jelly.

India Relish

1 peck green tomatoes

6 onions, good size

10 red peppers "seeds out"

2 c. celery

Grind in food chopper. After draining the tomatoes in a colander, put all on fire in 2 quarts of mild vinegar and boil 10 minutes. Drain off all liquids and put back in kettle with 2 quarts of fresh vinegar prepared as follows:

4 c. sugar

6 tsp. salt

4 tsp. cinnamon

6 tsp. paprika

8 tsp. curry powder

1/2 oz. mustard seed

1/2 oz. tumeric

Bring to boiling point and seal in glass jars, or pack in a stone jar, being careful that the pickle is entirely covered with liquid.

Spaghetti Sauce

This sauce may be used in meat loaf, for pizza and many other dishes. To make less spicy I add a can of tomato sauce to it before heating.

1 peck (13 1/4 lb.) tomatoes

3 green peppers

6 large onions

1/4 c. coarse salt

8-10 garlic cloves (or less if you
like less garlic)

2 tbls. freshly ground pepper

1 large bunch celery

2 tbls. basil

2 tbls. monosodium glutamate

Cut all vegetables and cook until very done. Add seasonings and simmer for several hours until most of tomato juice has evaporated and mixture is consistency of thick cream. Run through a sieve or Foley Food Mill and get through all pulp possible. Put in seal jars and process for few minutes in pressure cooker at 10 lbs.

Piccalilli

1 peck green tomatoes

1 quart vinegar (or to taste)

6 lbs. cabbage

4 c. sugar

6 big onions

2 oz. mustard seed

3 red and 3 green peppers

2 oz. celery seed

1/2 c. salt

Chop. Let drain one hour. Can cold and seal.

Good

Strawberry Jam

Two quarts berries, clean berries, then put in colander and set the colander with berries in boiling water 1 minute. Put in kettle and add 1 quart sugar. Boil 3 minutes. Add another quart of sugar. Boil 3 more minutes. Let stand to cool, stirring occasionally. Put in jars and seal.

Lime Pickles

7 lbs. chunk cucumbers	2 gallons cold water
2 c. dehydrated lime	

Soak cucumbers in lime water for 24 hours. Rinse well in cold water. Cover with cold water and let stand for 3 hours. Drain cucumbers and cover with following syrup.

SYRUP:

2 qt. white vinegar	1 tsp. whole cloves
8 c. sugar	1 tbls. mixed whole spice
1 tsp. celery salt	3 tbls. salt

Soak cucumbers all night in syrup. Then boil cucumbers in the syrup for 35 minutes slowly. Seal in jars, 7 or 8 pints.

New York Winter Relish

12 green tomatoes	2 bunches celery
2 cauliflower	6 green peppers
2 heads cabbage	1 quart onions

Chop fine, salt and let stand overnight. Drain and press out all liquid.

Mix together the following:

2 quarts vinegar	1 tbls. dry mustard
3 lbs. brown sugar	Tumeric to color
1-oz. celery seed	1 c. flour (mix with water)

Bring to boiling point. Add vegetables and let boil a few minutes. Seal in glass jars.

Grape Honey

Barbara Houston

2 cups grapes	4 c. sugar
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Pulp grapes. Heat pulp until seeds loosen. Put through colander, then add to skins. Measure and boil 10 minutes.

Pickled Peaches

8 lbs. peaches	1 qt. vinegar (1 pt. vinegar and
4 lbs. brown sugar	1 pt. water)
	Cinnamon and cloves

Heat vinegar, sugar and spices together. When boiling add peaches and cook until tender. Then seal.

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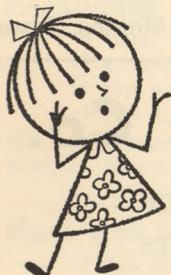
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Harvard Beets

3 c. cooked diced beets	6 tbls. sugar
3 tbls. cornstarch	$\frac{1}{2}$ c. vinegar
$\frac{1}{4}$ c. water	3 tbls. melted butter

Combine sugar, cornstarch, butter, water and vinegar. Cook over hot water until smooth and thick. Season to taste. Add beets. Heat thoroughly. Serve at once. 6 servings.

Flavored Spinach

To give spinach a different taste, combine $\frac{1}{4}$ c. cream. 1 Or shrdlu etaoin ofefowod and 2 or 3 strips crisp bacon crumbled with about 3 c. chopped cooked spinach. Salt and pepper to taste.

Asparagus Casserole

1 No. 2 $\frac{1}{2}$ can asparagus	1 (10 $\frac{1}{2}$ -oz.) can cream of
1 c. fine, cheese-flavored cracker crumbs	mushroom soup

1 tbls. butter or margarine

Drain asparagus, reserve liquid. Sprinkle $\frac{1}{2}$ of the crumbs evenly in bottom of buttered 1 $\frac{1}{2}$ qt. casserole. Top with layer of asparagus. Spread $\frac{1}{2}$ of soup evenly over asparagus; sprinkle with 2 tsp. asparagus liquid. Repeat layering, ending with crumbs. Dot with butter, or sprinkle with 4 slices cooked bacon, crumbled. Bake, uncovered, at 350° F, for 20 mins. or until crumbs brown slightly. Serves 8.

Escalloped Corn with Oysters

3 tbsp. butter	$\frac{1}{4}$ c. chopped onion
$\frac{1}{4}$ c. chopped green pepper	$\frac{1}{4}$ tsp. pepper
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ small can, oysters
1 can creamed style corn, yellow	

Mix well together and turn into casserole dish. Bake in moderate oven 25 minutes. For a larger dish use 2 cans creamed style corn and 1 small can oysters.

Ham and Corn Scallop

1 can corn	$\frac{1}{2}$ c. milk
1 c. ground ham	2 tbls. butter
cracker crumbs	grated cheese

Mix together corn and beaten egg. Layer corn, crumbs, ham and cheese in buttered casserole. Pour $\frac{1}{2}$ c. milk over. Bake one hour in moderate oven.

Marinated Bermuda Onions

$\frac{1}{4}$ c. sugar	1 tbls. paprika
$\frac{1}{2}$ c. salad oil	1 tsp. salt
$\frac{1}{4}$ c. vinegar	4 Bermuda onions

Peel onions. Cut into thin slices. Place in dish and cover with ice cubes. Let stand in refrigerator for two hours or more. Drain well. Combine sugar, salad oil, vinegar, paprika and salt to make sauce. Add to onions. Toss frequently before serving. Preparing these a day in advance will enhance flavor.

Creamed Onions

Peel 6 medium onions. Cut in $\frac{1}{2}$ inch slices. Cover with rapidly boiling salted water. Cook, uncovered, until tender. Drain. Serve with a medium white sauce. If desired, $\frac{1}{2}$ c. grated cheese, or 1 slightly beaten egg yolk may be added to the white sauce. Cook 1 minute just before pouring over onions. 6 servings.

Red Cabbage (serves 8)

2 tbls. lard or drippings
4 c. shredded red cabbage
(1 medium-sized head)

2 medium-sized apples (chopped)
1 c. water

Let above four ingredients cook until tender. Blend 2 tbls. flour, 2 tbls. sugar and add 2 tbls. vinegar, and salt and pepper to taste. Add this mixture to cabbage and cook a few minutes longer. Good served with roast chicken.

Sweet Sour Beans

1 can green beans
1/4 c. ginger snap crumbs
3/4 tsp. salt
1/4 tsp. pepper

1/4 c. vinegar
1/4 c. liquid off beans
1/2 c. milk

Heat green beans. Drain and save liquid. Combine crumbs, seasonings, vinegar and liquid off beans. Boil one minute, stirring constantly. Add mixture to hot milk and pour over beans. Serves 4-6.

Potatoes au Gratin (may be prepared a day before serving)

Dice 5 c. boiled potatoes and 1 c. process cheese food. Place in buttered casserole. Blend 1 can cream of celery soup, 1/2 c. milk and 1 medium onion, minced. Pour evenly over potato-cheese mixture and bake about 35 mins. at 375°.

Zippy Bean Casserole

2 1-lb. cans pork and beans in
tomato sauce
1 1-lb. can kidney beans
1 pkg. onion soup mix
1/2 c. catsup

1/2 c. water
1 tbls. prepared mustard
2 tsp. vinegar
4 slices bacon

Combine all, add bacon on top, put in 2 qt. casserole, and bake 400° for 30 minutes. Serves 8 to 10. Cut up Frankfurters may be added if desired.

Orange Beets

1 1/4 c. light brown sugar
2 tbls. cornstarch
1 can (6 oz.) frozen orange juice,
concentrate (thawed)
3/4 c. cider vinegar

3/4 c. water
1 No. 2 1/2 can small whole beets,
drained
1 tbls. butter or margarine

Blend brown sugar and cornstarch thoroughly. Stir in orange concentrate, vinegar, water. Bring to full boil, stirring constantly. Add beets, butter. Reheat. Serves 6.

Spiced Carrots

8 carrots
3 tbls. lemon juice
3 tbls. butter

2 tbls. sugar
4 or 5 whole cloves
Salt to taste

Mrs. C. K. Miller

Quarter carrots and cook in small amount of water until tender. Meanwhile melt butter and add the lemon juice, sugar and cloves. Mix, then add the drained cooked carrots. Leave over low flame for about 5 minutes, stirring lightly with a fork to coat each piece. Sprinkle with parsley (very nice to serve with a roast).

Fancy Sweet Potatoes

Sweet Potatoes

Peel and cook sweet potatoes. Cut oranges in half and scoop out orange sections and membranes, to make 1/2 orange shells. Mash sweet potatoes. Add a little brown sugar and orange juice to flavor. Stuff 1/2 orange shells. Top with marshmallows and place in oven till marshmallow is brown and toasty. Serve hot with meals.

Oranges

Escalloped Onions

2 lbs. med. sized onions	$\frac{1}{3}$ c. buttered bread crumbs or
2 c. thin white sauce	$\frac{1}{2}$ c. grated cheese

Start oven 10 minutes before baking. Set to 425° F. Peel onions carefully to preserve shape. Wash and slice about $\frac{1}{4}$ inch thick. Cover with boiling salted water (1 tsp. to 1 qt. water), and boil gently, uncovered, until onions are tender, from 5-7 minutes. Drain. Add white sauce, and turn into buttered shallow casserole. Sprinkle with buttered bread crumbs, or grated cheese, and place in hot oven (425°) until golden brown. Serve immediately. 5 servings.

French Fried Onions

1 c. flour	1 tsp. sugar
$\frac{1}{2}$ tsp. salt	1 egg, well beaten
6 large Bermuda onions	1 tbsls melted cooking fat
$\frac{1}{2}$ c. milk	

Remove outer covering from onions. Slice $\frac{1}{4}$ inch thick. Cover with cold water. Let stand 30 minutes. Wipe dry. Separate into rings. Sift flour, measure, and sift with sugar and salt. Combine egg and milk. Add dry ingredients. Add fat. Mix thoroughly. Dip onion rings in batter. Fry in deep fat (385°) until brown. Drain on crumpled absorbent paper.

Hot Potato Salad

Snip 6 strips bacon and fry until crisp. Discard all but about 2 tbsls. drippings. To these, add $\frac{1}{2}$ c. vinegar, $\frac{1}{2}$ c. water, 1 tbsls. sugar, $\frac{1}{3}$ c. diced onion and salt and pepper. Heat and add 4 medium potatoes, which have been cooked and sliced. Simmer a few minutes before serving.

Frozen Vegetable Dish

1 pkg. frozen broccoli	1 soup can of milk
1 pkg. frozen green beans	Salt and pepper to taste
1 pkg. frozen cauliflower	American cheese slices
1 can mushroom soup	

Leave frozen vegetables at room temperature until they can be separated. Combine in shallow dish and sprinkle with salt and pepper. Mix soup with milk and pour over vegetables. Place cheese slices over entire surface and bake in moderate oven for 30 minutes. Vegetables should be tender and cheese should melt down through the vegetables.

Corn and Sour Cream with Bacon

2 tbsls. chopped onion	2 12-oz. cans whole kernel corn
2 tbsls. butter or margarine	$\frac{1}{2}$ lb. cooked bacon, crumbled
2 tbsls. flour	1 tbsls. chopped parsley
1 tsp. salt	1 c. ($\frac{1}{2}$ pt.) dairy sour cream

Cook onion in butter or margarine until soft; blend in flour and salt. Add sour cream gradually, stirring to keep smooth. Heat to boiling, add drained corn, cook until heated through; fold in $\frac{1}{2}$ c. crumbled bacon. Turn into serving dish; garnish with remaining bacon and parsley. 8 servings.

Broccoli-Lima Bean Casserole

Janice Berlin

3 tbsls. butter	1 box frozen small lima beans
$\frac{1}{4}$ to $\frac{1}{2}$ tsp. curry powder	1 can condensed cream mushroom
2 to 3 c. bite-size rice cereal	soup
1 box frozen broccoli	1 can condensed cream celery soup

Melt butter. Add curry powder and cereal. Stir over low heat about 5 minutes to coat and crisp cereal. Cook vegetables. Combine lima beans with soups and 1c. of cereal mixture slightly crushed. Add broccoli. Place in buttered baking dish and combine with remaining cereal. Bake 30 minutes at 350°. Serves 8.

Apple-Sweet Potato Casserole

L. Hintz

1 No. 2 can sliced apples	$\frac{1}{4}$ c. brown sugar
1 1-lb. can sweet potatoes	$\frac{1}{2}$ tsp. cinnamon
1 12-oz. can luncheon meat or slices	

In greased 2 qt. casserole arrange alternate layers of apples and potatoes. Meat on top and cover with brown sugar and cinnamon. Bake uncovered 25 minutes, 400 degrees. Serves 4.

Corn Yum-Yum

Cut into small pieces 5 slices of bacon. Fry until crisp. Pour off most of the bacon fat, keeping just enough to fry a medium-sized diced onion. When onions are soft and golden brown, add a can of cream style corn. Heat thoroughly and add $\frac{1}{4}$ c. American cheese cut in small pieces. Stir constantly until the cheese is melted. Then add, one at a time, 3 eggs, beating the mixture after each egg is added. Cook until the eggs are set and season with salt and pepper. Serve at once on toast. Serves 5 or 6.

Escalloped Tomatoes

One quart of canned tomatoes, soda crackers, 1 small onion cut fine. Butter baking dish. Roll crackers and put a layer in the bottom of a baking dish. Add a layer of tomatoes, add about half the onion, sprinkle with 1 tbs. of sugar. Add another layer of cracker crumbs, then the rest of the tomatoes and onion and another tbs. of sugar. Cover with cracker crumbs. Dot with butter. Pour cream over all and bake.

Green Beans and Mushroom Soup

1 No. 2 can French style or regular cut green beans. Place layer in 1 quart casserole. Spread with $\frac{1}{2}$ can of cream of mushroom soup, then a layer of grated cheese, or cheese whiz. Repeat layers and top with can of French fried onions. Bake till hot, about 30 minutes at 350°. Fresh fried onions may be used instead of canned ones.

Baked Corn

2 c. canned whole kernel corn, drained	2 tsp. flour
2 well beaten eggs	2 tbs. cream
1 tbs. melted butter	2 tbs. milk

1 tsp. salt

Combine ingredients in 1 quart casserole, well oiled. If it seems too dry, add a little more milk. Place in pan of water to bake at 400°, till of custardlike consistency, and well browned. 6 servings.

French Green Beans and Onion Casserole

Vesta Person

3 pkg. frozen French-style green beans	$\frac{1}{4}$ c. slivered almonds 1 pimiento, snipped fine
1 can mushroom soup	$\frac{1}{2}$ tsp. salt
1 flat can (diced) water chestnuts	$\frac{1}{4}$ tsp. pepper 1 can French fried onion rings

Add beans to 4 cups boiling salted water. As soon as water returns to boil, remove from heat. Drain and stir into the beans, the soup, water chestnuts, almonds, pimientos, salt and pepper and pour into oiled open casserole. Bake 40 minutes at 325°. Just before serving time spread onion rings over top and return to oven to bake 2 or 3 minutes at 375°. Onion rings brown quickly, so watch. 8 generous servings and delicious. (Can be made in advance up to the onion rings and refrigerated.)

Bean Soup

1/4 lb. butter
1 red Italian onion
1 lb. beans (pea or small navy)
2 tbls. green pepper, finely
chopped
1 tsp. fresh ground pepper
1 tsp. salt
1/4 tsp. chives (fresh or
dehydrated)

Saute onions in butter until brown, (golden). Add other ingredients. Do not soak beans but do wash them well. Allow 2 1/2 to 3 hours to simmer. Cook until milky, but not mushy. Wonderful with corn bread.

Frances Mueller

1/8 tsp. garlic powder
1/4 tsp. chervil
1 1/2 tbls. brown sugar
1 1/2 lbs. diced baked ham
1 dash sage
4 tbls. chili sauce
2 quarts water
1/4 tsp. Marjoram

Baked Cream Potatoes

1 medium onion, finely chopped
3 tbls. chopped green pepper
4 tbls. butter or margarine
1 tbls. chopped pimiento
2 1/2 tbls. flour

2 c. milk
Salt and pepper
3 c. cubed, cooked potatoes
(cut in 3/4 in. cubes)
3/4 c. shredded sharp cheese

Cook onion and green pepper in butter about 5 minutes. Stir in pimiento and flour. Add milk gradually, stir and cook until thickened. Season to taste. Add potatoes. Pour into a 1 1/2 quart casserole. Top with cheese. Bake at 350° about 30 minutes, or until bubbly. This can be combined early, stored in the refrigerator and baked just before serving to the guests. 4 to 6 portions.

Scalloped Potatoes

8 med. potatoes, peeled and sliced
1/4 c. chopped green pepper
1/4 c. grated onion
2 tsp. salt

Val Youells
1/2 c. grated American cheese
1 can cream of mushroom soup
1 c. milk
Dash of pepper

Alternate layers of potatoes, green peppers and onions in a two-quart casserole. Pour soup and milk seasoned with salt and pepper over top. Top with grated cheese. Bake two hours at 325 degrees.

Escalloped Succotash

In a casserole place: 1 can whole kernel corn and 1 can lima beans. Add 1 1/2 cups white sauce in which 1 c. grated cheese has been melted. Top with buttered coarsely rolled corn flakes. Bake 15 minutes.

Candied Sweet Potatoes

6 medium sweet potatoes
1/2 c. sugar
1/4 c. corn syrup

2 tbls. butter
1 1/2 c. water
Few grains salt

Pare sweet potatoes. Cut in halves lengthwise. Place in baking dish. Add sugar, syrup, butter, water and salt. Sprinkle with nutmeg or cinnamon. Cover. Bake in moderate oven (400°) until tender and a thick syrup is formed. Baste frequently. Serve hot. 6 servings.

Broccoli Casserole

3 pkgs. frozen broccoli
1 1/2 tsp. salt, dash of pepper
2 cans mushroom soup

Marian Newell
1 1/2 c. water
1 can water chestnuts, sliced
1/2 c. milk

Bring salted water to boil—add broccoli—cook 4 minutes. Grease a 2-quart casserole, add layers of broccoli and water chestnuts. Mix soup, milk, salt and pepper to taste and pour over broccoli. Bake at 325 degrees for 1 1/4 hours or until browned. Grated onion may be sprinkled over top the last 25 minutes of baking if desired.

Bro-Cheese Cakes

2 pkg. frozen chopped broccoli	1/2 tsp. salt
1 1/2 c. cottage cheese, sieved	2 eggs
1/3 c. grated Parmesan cheese	Flour
1/3 c. fine bread crumbs	1/4 c. (1/2 stick) butter
	1/3 c. grated Parmesan cheese

Cook broccoli. Drain well. Combine broccoli in mixing bowl with cottage cheese, 1/3 c. Parmesan cheese, bread crumbs, salt and egg. Toss together until thoroughly mixed. Form into eight balls and place in buttered baking dish. Refrigerate overnight. Roll balls in flour until well coated. Replace in baking dish. Dot with butter. Bake 20 minutes at 400. Remove from oven and sprinkle with 1/3 c. Parmesan cheese. Return to oven and bake until cheese browns (about 5 minutes).

Red Cabbage

1 med. head red cabbage	1 tsp. salt
1/2 c. sugar	1/2 c. vinegar
1/4 c. jelly	

Lucille Bratten

Remove outer leaves and inner core and shred cabbage fine. Parboil with salt. Drain and add vinegar, sugar and jelly. Cook gently until tender. Very good re-heated. Red cabbage is a popular dish at Christmas time.

Minted Cucumbers in Sour Cream

2 cucumbers—1 1/4 lbs.	4 tsp. sugar
1 3/4 tsp. salt	Pepper—optional
1 hard-cooked egg yolk	Leaves from 3 or 4 sprigs
1/3 c. thick sour cream	fresh mint
2 tbs. 5% cider or	
tarragon vinegar	

Pare cucumbers thinly. Slice 1/8 inch thick into mixing bowl. Sift 1 1/2 tsp. of the salt over cucumbers and toss lightly to distribute. Cover and refrigerate 20-30 minutes. Meanwhile mash hard cooked egg yolk fine. Add rest of salt and next 4 ingredients. Blend well. Just before serving, turn cucumber into a sieve and drain. Press gently to remove excess liquid. Return to mixing bowl. Pour sour cream dressing over cucumbers and add mint sheared fine with kitchen scissors. Toss gently. Serve immediately or chill. 4 to 5 servings.

Sour Cream Cashew Broccoli

2 tbs. butter	1/2 tsp. paprika
2 tbs. minced onion	1/4 tsp. salt
1 1/2 c. commercial sour cream	Dash of cayenne pepper
2 tsp. sugar	2 pkgs. frozen broccoli
1 tsp. white vinegar	1/3 c. chopped cashew nuts
1/2 tsp. poppy seed	

Kay Matson

Melt butter in small saucepan and in it, saute onion. Remove from heat and stir in sour cream, sugar, vinegar, poppy seed, paprika, salt and pepper. Cook frozen broccoli, or equivalent amount of fresh broccoli just until tender. Drain and season with salt. Arrange broccoli on heated platter and pour sauce over top. Sprinkle with cashews. Makes 6-8 servings.

Surprise Sweet Potatoes

1 can mashed sweet potatoes	nutmeg
1 egg	cinnamon
1/4 c. sugar	chunk pineapple
1/4 tsp. salt	marshmallows

Mix together the egg, sugar, salt, nutmeg, and cinnamon. Take 1 tbs. of this mixture in hand. Place 1/2 marshmallow and 1 chunk pineapple in it and cover with another tbs. of mashed sweet potatoes. Seal around edges and roll in crushed cereal flakes. Bake on ungreased cooky sheet about 10 minutes at 425 degrees.

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QUANTITY COOKING

Beef Pie

3" x 3" pieces (4 oz.) — 50 servings

1½ qt. small onions cut in half	3 qt. water
1¼ qt. frozen green peas	1 tbls. salt
6 lb. cooked beef cubed (4½ qts.)	½ tsp. pepper
1 c. beef drippings	1½ tsp. gravy seasoning sauce
1½ c. flour	(Kitchen Bouquet)

Steam onions till tender, combine with raw peas and beef. Melt drippings and blend in flour, water, and seasonings. Cook till thickened, stirring frequently. Stir gravy into meat mixture. Place in baking pans 18" x 12" x 2" about 3½ qt. per pan. Use recipe for 5 single crust of pastry. Roll pastry about 1 lb. per pan and fit over top. Bake 450° for 45 minutes. Have a few steam gashes in pastry.

Pastry for 5 single crusts:

1 qt. flour sifted	1½ tsp. salt
1½ c. shortening	⅔ c. cold water

Mix as usual. Makes 5-9" crusts. Bake 400°, 15 minutes.

Meat Balls

Portion 2 balls (1¾ oz. ea.) 50 servings.

5¼ lbs. finely ground beef	¼ c. corn starch
1¾ lbs. finely ground pork	¼ c. salt
10 eggs	1 tbls. pepper
2 c. chopped onions	2 tbls. sage
3 c. dry bread crumbs	4½ c. milk

Combine beef, and pork, blend thoroughly. Add eggs, onions, bread crumbs, corn starch, seasonings, and milk and mix well. Portion the mixture with a No. 20 scoop (3½ tbds.) and shape into balls. Brown balls lightly in fat. Place in a pan, cover and steam 20 minutes in steamer or top of double boiler, or bake in covered pans 1 hour at 325° removing cover the last 15 minutes. Serve with gravy.

Ground Beef and Spaghetti (Portion, 1 c.—50 servings)

5 lbs. spaghetti	3 qt. cooked tomatoes
10 lbs. ground beef	3 qt. water
3 c. chopped onions	½ c. salt
1 c. fat or oil	

Cook beef and onion in fat till beef is brown. Combine tomatoes, water and salt with meat mixture. Cook for 1½ hour to thick sauce. Cook spaghetti in boiling salted water 14 to 16 minutes. Drain, rinse with hot water to remove excess starch. Add to meat sauce. Mix well and reheat.

Ham Loaf

(Slice 2½" x 3½" x ¾"). 50 servings.

4 lbs. ground smoked ham, raw	1½ qt. cooked tomatoes
1½ lbs. ground fresh pork, raw	1 tbls. salt
1½ lbs. ground beef, raw	½ tsp. pepper
3 c. celery chopped	1½ tsp. dry mustard
¼ c. fat or oil	3 c. dry bread crumbs
6 eggs	

Combine meats. Sauté celery in fat for 10 minutes and add to meat. Beat eggs and add to mixture. Add rest of ingredients. Mix thoroughly. Pack into loaf pans 10" x 4" x 4"—about 3 lbs. per pan or 1¼ qt.. Bake 400° for 1¼ hours.

Strawberry Shortcake

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2 quarts all-purpose flour, sifted	1 1/3 tbls. salt
1 c. sugar	6 egg yolks
1/3 c. baking powder	1 1/3 c. milk

Sift dry ingredients together three times. Cut or rub shortening till like corn meal. Combine milk and egg yolks. Add to flour mixture and blend lightly. Place on floured board and roll to $\frac{1}{4}$ inch thickness. Cut into $2\frac{1}{2} \times 3\frac{1}{2}$ pieces. Place on sheet pans. Bake at 400° for 8 minutes or till lightly brown.

1 1/2 gallons fresh strawberries, sliced	3 1/2 c. sugar
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Put 2 pieces shortcake together with berries between and on top. Use $\frac{1}{2}$ c. berries per portion. Frozen strawberries can be used, omit sugar to sweeten berries. Peaches, apricots or raspberry shortcake instead of strawberries are variations.

Ham Pinwheels

Portion: 2 pinwheels— 50 servings

1 1/2 qt. sifted flour	1/4 c. onion, chopped
1/4 c. baking powder	2 1/2 c. butter or margarine
1 1/2 tsp. salt	2 2/3 c. sifted flour
3/4 c. shortening	1 tsp. powdered dry mustard
2 c. milk	4 1/2 qt. hot milk
2 c. cooked ham, chopped	2 1/2 qt. grated cheese

Sift the $1\frac{1}{2}$ qt. flour, baking powder, and salt together or blend in mixer for 5 minutes at low speed using whip. Cut or rub in shortening till like coarse meal. Add milk (2 c.) and mix just enough to moisten. Turn out on floured board and knead one minute. Divide dough into 12 oz. balls—roll each to form $15'' \times 4''$ rectangle. Combine chopped ham and onion and sprinkle over dough, about $\frac{1}{2}$ c. to each roll. Roll as for jelly roll. Cut into $\frac{1}{2}$ " slices, place on sheet pans. Bake 425° 15 to 17 minutes. Combine remaining ingredients except grated cheese and make white sauce. Add cheese to sauce and stir till melted. Portion 3 tbls. Serve over pinwheels.

Baked Beans

Portion, 1 c. — 50 servings

8 lbs. dry beans (Navy or Great Northern)	1/2 tsp. red pepper
2 gallons boiling water	2 1/3 tsp. powdered dry mustard
1 1/2 lbs. sliced salt pork	1/4 c. salt
2 1/4 c. brown sugar (packed)	2 c. chopped onion
	2 c. molasses

Add beans to boiling water and boil 2 minutes. Remove, cover and let soak one hour or overnight. Boil beans in same water 1 hour after soaking. Place half the beans in 2 baking pans $12\frac{1}{2}'' \times 20\frac{1}{2}'' \times 2\frac{1}{2}''$. Lay half the slices of salt pork over beans and cover with rest of beans and top with salt pork. Pour over beans: brown sugar, pepper, mustard, salt, onion, and molasses mixed well together. Add hot drained liquid as needed to moisten during soaking. Cover pans and bake at 350° for at least $2\frac{1}{2}$ hours or until beans are tender.

Mashed Potatoes

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50 portions @ $\frac{1}{2}$ c. each

12 1/2 lbs. potatoes, peeled	2 tbls. salt
2 to 3 c. hot milk	1 c. melted butter or oleo

Boil or steam potatoes till tender. Drain. Mash in mixer at low speed till smooth. Gradually add just enough milk to moisten. Add salt and butter, beating at low speed. Then mix at high speed till potatoes are light and fluffy.

Scalloped Potatoes

50 portions @ $\frac{1}{4}$ c. each

1 c. butter or oleo
1 c. sifted flour

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$\frac{1}{4}$ c. salt
1 gallon hot milk

12½ lbs. potatoes, peeled and sliced thin. Make white sauce of first 4 ingredients. Place potatoes in two 20½ x 12½ x 2½ pans. Cover with sauce—2 quarts to a pan. Cover pans and bake at 350° for $\frac{1}{2}$ hour. Remove covers and bake 1 hour or till potatoes are tender and top is browned.

Waldorf Salad

Portion $\frac{1}{2}$ c. — 50 servings

1½ gal. apples—diced, peeled
or unpeeled
3 qt. chopped celery
 $\frac{1}{2}$ c. sugar

1 tsp. salt
1½ c. mayonnaise
 $\frac{1}{2}$ c. lemon juice

Combine all ingredients. Toss to blend. Chill. Serve on crisp salad greens—garnish with chopped nuts (2½ c.). If nuts are added to first ingredients apples will discolor. Variation: If dates are used reduce celery to 1½ qt. Use 1½ lb. cut up dates. If grapes are used, reduce celery to 1½ qt. Use 1 qt. grapes.

Potato Salad

50 Portions @ $\frac{1}{2}$ c. each

5½ quarts cooked potatoes, diced
3 tbls. salt
½ tsp. pepper
1¼ quarts coarsely chopped celery
1 c. finely chopped onion

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1 qt. hard cooked eggs,
coarsely chopped
2 c. mayonnaise
2 c. cooked salad dressing

Combine all ingredients, and chill for 3 hours.

Cole Slaw

50 Portions @ $\frac{1}{2}$ c. each

2½ c. vinegar
2 c. sugar
1 tbls. celery seed

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1½ tsp. salt
1 tsp. pepper
1¾ gal. cabbage, shredded

Combine first five ingredients. Stir into shredded cabbage and refrigerate ten minutes before serving.

Cornbread

50 portions — 2½ x 3¾" each

1½ quart cornmeal
3 c. sifted flour
¼ c. baking powder
½ c. sugar

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1½ tbls. salt
3 eggs
½ quart milk
½ lb. melted butter or oleo

Sift dry ingredients. Beat eggs, stir in milk and melted butter. Add to dry ingredients and stir just enough to blend. Pour batter into pans 16½ x 10½ x 2½ or 1 quart plus 1 to $\frac{1}{2}$ c. per pan. Bake at 425° for 25 minutes.

Baking Powder Biscuits

50 - 2" biscuits

2 quarts all-purpose flour, sifted
½ c. baking powder
1½ tbls. salt

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1 c. shortening
3 c. milk

Sift dry ingredients together three times. Cut or rub in shortening till like coarse meal. Add milk to mixture to moisten. Turn out on floured board and knead lightly one minute. Roll out $\frac{1}{2}$ inch thick and cut with 2 inch cutter. Place on sheet pans and bake at 425° for 12-15 minutes.

Brown Gravy

Portion $\frac{1}{2}$ c. (about 3 qts.)

$1\frac{1}{4}$ c. meat drippings	$1\frac{1}{2}$ tbls. salt
$2\frac{1}{4}$ c. flour sifted	3 qt. meat stock or water

Heat drippings, blend in flour and salt and cook till brown, stirring constantly. Gradually stir in stock. Cook till thickened, stirring constantly. Continue cooking for a few minutes stirring occasionally.

Cherry Cobbler

U. S. Dept. of Agriculture

50 portions

$1\frac{1}{2}$ quarts sugar	1 tbls. cinnamon
$1\frac{1}{2}$ c. sifted flour	2 quarts hot cherry liquid

Mix together sugar, flour and cinnamon, and stir into cherry liquid. Cook till thickened—stirring constantly. $6\frac{1}{4}$ quarts canned cherries, drained. Add to the sauce. Pour into $20\frac{1}{2}$ x $12\frac{1}{2}$ x $2\frac{1}{2}$ pans, about $3\frac{1}{2}$ quarts per pan. Top with drop biscuits or cover with pastry. Bake at 375° for about 35 minutes. Pastry for five single crusts. Drop biscuits—2 quarts flour, sifted; $1\frac{1}{3}$ tbls. salt; $1/3$ c. baking powder; $3\frac{1}{2}$ c. milk. Use $2\frac{1}{2}$ tbls. dough per portion.

Lizzies

1 c. butter	1 tsp. cloves
1 c. brown sugar	1 tsp. nutmeg
4 eggs	1 tsp. cinnamon
3 tbls sweet milk	$1\frac{1}{2}$ lb. shelled pecans
3 scant tsp. soda	1 lb. raisins cut in half
3 c. flour	1 lb. candied cherries
1 c. fruit juice	$\frac{1}{2}$ lb. candied pineapple

Cream butter and sugar. Add beaten eggs, milk and fruit juice. Sift flour, soda, and spices together several times. Add to first mixture. Add nuts and fruit. Drop by teaspoons on greased cooky sheet. Bake at 300° about 30 minutes. Makes 200 cookies.

Devils' Food Cake

Portion, $1/16$ of cake — 50 servings

2 qt. sifted cake flour	$2\frac{1}{2}$ c. shortening
$1\frac{3}{4}$ qt. sugar	1 qt. and $1\frac{1}{3}$ c. buttermilk
2 c. cocoa	1 tbls. vanilla
1 tbls. salt	6 eggs
$2\frac{1}{3}$ tsp. soda	

Sift flour, sugar, cocoa, salt, and soda 3 times or blend in mixer at low speed 5 minutes. Add remaining ingredients to flour mixture and beat at high speed about 3 minutes. Divide into 8-9" layer pans. Bake 350° about 30 minutes. Remove from pans and cool. Place 1 c. boiled frosting between 2 layers and top with 1 c. frosting.

Apple Crisp

Portion, $\frac{1}{2}$ c. — 50 servings

1 gal. $3\frac{1}{4}$ qts. peeled and sliced apples	2 c. non-fat dry milk
1 c. water	$1\frac{1}{2}$ c. rolled oats
3 tbls. lemon juice	$2\frac{1}{2}$ c. oleo
$1\frac{3}{4}$ qt. brown sugar (packed)	1 tsp. salt
	$1\frac{1}{3}$ tbls. cinnamon

Arrange apples in pans $16 \times 12 \times 3$. Pour over lemon juice and water. Mix remaining ingredients until crumbly, top apples and press down firmly. Bake 350° about 30 to 40 minutes or till apples are done. Variation: $1\frac{1}{2}$ qt. grated cheese may be sprinkled on top.



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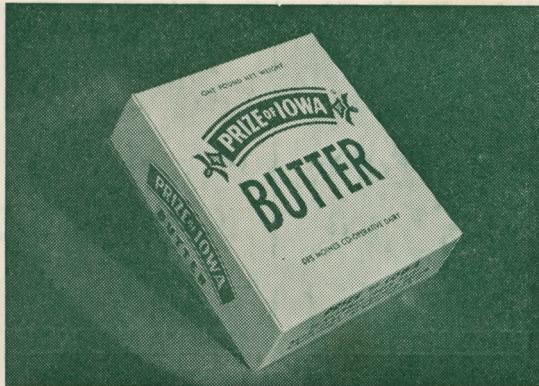
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