



Through The Years

Thank you to the officers who today
made this book possible



THROUGH THE YEARS the Women of the Church have taken a part in making history. Although the name has changed, the purpose has remained to support and further the Church presence in the community. This book is dedicated not only to the Twentieth Anniversary of the BOXHOLM UNITED METHODIST WOMEN, but also to:

SISTER SOCIETY or SEWING MEETING

formed on February 15, 1888

LADIES AID

HOME MISSIONARY SOCIETY

FOREIGN MISSIONARY SOCIETY

QUEEN ESTHER SOCIETY

WOMEN'S MISSIONARY SOCIETY

WOMEN'S SOCIETY OF CHRISTIAN SERVICE

WOMEN'S SOCIETY OF WORLD SERVICE

Thank you to the officers who today
made this book possible:

PRESIDENT:	Nancy (John) Malmquist
VICE PRESIDENTS:	Florence (Bert) Lundberg Phyllis (Wesley) Stahl
SECRETARY:	Florence (Bert) Lundberg
TREASURER:	Shirley (Lynn) Patrick

COOK BOOK



W.F.M.S.

1
9
3
2
C
O
O
K
B
O
O
K

Prepared By

**The Womans Foreign
Missionary Society**

Of The

**Boxholm Methodist
Episcopal Church**

Boxholm, Iowa

1932

A RECIPE FOR A DAY

Take a little dash of water cold,
 And a little leaven of prayer,
 And a little bit of morning gold
 Dissolved in morning air.
 Add to your meal some merriment,
 And a thought for kith and kin,
 And these are your primal ingredients
 With plenty of work thrown in.
 But spice it all with the essence of love,
 And a little whiff of play.
 Let the wise old book and a glance above.
 Complete the well-made day.

ABBREVIATIONS

Teaspoonful	t.
Tablespoonful	T.
Cup	c.
Baking Powder	B. P.
Gallon	gal.
Quart	qt.
Pint	pt.
Dozen	doz.
Package	pkg.
Pound	lb.
Ounce	oz.

TABLE OF WEIGHTS and MEASURES

Butter, 2 rounded cupfuls	1 lb.
Coffee, 4 cupfuls ground	1 lb.
Cornstarch, 3 cupfuls	1 lb.
Dates, Figs, Prunes. Raisins, 2 cupfuls	1 lb.
Eggs, 10 average size	1 lb.
Flour, 4 cupfuls sifted	1 lb.
Sugar, granulated or brown, 2 cupfuls	1 lb.
Two Wine Glasses	1 gill or $\frac{1}{2}$ c.
Two coffee cupfuls	1 pt.
Two pints	1 qt.
Four quarts	1 gal.

About 25 drops of anything liquid will fill a common sized
 teaspoon.

Cocktails

FRUIT COCKTAIL SERVING 150

8 cups diced pears, 8 cups diced peaches, 8 cups diced pineapple, 8 cups seeded white cherries, 1 cup sliced red cherries, 2 cups lemon juice, 8 cups sugar, 24 cups fruit juice, 16 cups water.

Mix the sugar and water and boil for 2 minutes. Cool and add all the rest of the ingredients. Chill and serve portions in glass cups or sherbet cups.

GRAPE FRUIT AND STRAWBERRY COCKTAIL

Remove sections of grapefruit free from membrane, cut in thin slices and mix with an equal quantity of strawberry slices. Put in cocktail glass, cover with thin sections of fruit, garnish with sprigs of mint and serve with a sauce of 2 T. honey or sugar mixed with 2 T. lemon juice on each cocktail. —Selected—

PINEAPPLE COCKTAIL

Cut pineapple in fine slices or pieces. Boil 1 c. sugar and $\frac{1}{3}$ c. water 3 minutes add $\frac{1}{2}$ c. orange juice and $\frac{1}{2}$ c. grapefruit juice. Pour over the pineapple, chill and put in glasses. Garnish with candied fruit in bits. —Donated—

Soups

CELERY SOUP AND NOODLES

Cook a piece of boiling beef, two stalks celery, 4 potatoes, sliced. Make noodles of 1 egg beaten well, pinch salt, Put $\frac{1}{2}$ t. B. P. in a little flour. Sift and add more flour until dough is stiff. Roll very thin, cut and dry. When meat is nearly done add noodles and a few tomatoes. The noodles can also be added to chicken broth. —Mrs. W. B. H.—

J. C. WADDELL, M. D.

Physician and Surgeon

Calls Answered Day or Night

Phone 2 on 121, Paton, Iowa

OYSTER SOUP

Set oyster on stove in their own liquid and let come to boil. Skim. Place on stove 1 qt. milk and let come to boil, add 1 T. butter, salt and pepper to taste. Add hot oysters, allow to cook until the edges of oysters curl. This makes a rich stew. More milk may be added. —A friend—

POTATO SOUP

1 pt. milk, seasoned well with celery and onion, 1 t. butter and 2 t. flour. Let milk, celery and onion come to boiling point, then add butter and flour. Let boil. Meanwhile mash 3 potatoes well, and when sauce is done, pour gradually over potatoes, stirring continually. Heat well and season with salt and pepper. Strain before serving.

—Glenys Cobeen—

POTATO SOUP

Brown 2 or 3 small onions cut fine in 1 T butter, 1 T. meat frying, season with salt and pepper. Add 1 T flour stirring until smooth. Add 2 qts. boiling water, 1 qt. small potatoes or potatoes diced. Set on back of stove. Cook slowly for 1½ or 2 hours. Serve hot with crackers.

—Mrs. Philip Ott—

TOMATO SOUP

Heat 1 qt. canned tomatoes, sweeten to taste. Make a cream sauce of 2 T butter, 2 T flour, 2 c. milk, salt and pepper to taste. Strain tomatoes and add ¼ t. soda before adding to cream sauce. Serve immediately—Mrs. Englund

TOMATO SOUP

1 peck ripe tomatoes, 7 stalks celery, 7 stalks parsley, 7 whole cloves, 7 bay leaves, 1 green mango, 4 onions fried in ¼ lb. butter, 1 c. brown sugar, ¼ c. salt, 1 t. black pepper, dash of red pepper. Chop tomatoes and celery, add all ingredients and boil one hour. Strain and add one cup flour mixed to a thin paste with water. Put on stove and reheat. Can and seal. This makes 8 pts. To serve, heat one pint soup in one pan and one pint milk in another pan. When both are to boiling point, pour tomatoes into milk, very slowly.

—Glenys Cobeen—

VEGETABLE SOUP

20 ears of corn or 2 cans, 5 heads cabbage, 12 onions, 12 carrots, 4 bunches celery, 1 pk. tomatoes, 6 small sweet peppers, 1 t. salt for each quart, 2 cans peas. Boil 1 hour can and seal.

—Mrs. Frank Mars—

JACOBSON'S SERVICE STATION

Phillips "66" Gas, Oil and Greases

Telephone 100

Boxholm, Iowa

Fish-Chicken-Meats

FISH—CHICKEN—MEATS

Wunst we went a fishing—me and pa and ma all three
Purt' night dark in town when we got home and ma
says she:

Now she'll have a fish for shore and she buyed one at
the store. —Riley.

Jack Sprat could eat no fat, his wife could eat no lean,
And so between them both they licked the platter clean.

SALMON LOAF

1 can salmon, 1 c. bread crumbs, 1 c. milk, 1 T. butter,
a pinch of salt and pepper. Mix and bake slowly one hour.
Save a few crumbs to sprinkle on top. —M. E.—

SCALLOPED OYSTERS

1 qt. oysters, 2 T. butter, 1 t. salt, $\frac{1}{4}$ t. pepper, cracker
crumbs, and milk. Grease dish and cover bottom with
cracker crumbs. Then lay oysters in carefully; dust with
salt and pepper and cover with cracker crumbs. Repeat.
Pour over enough milk to wet cracker crumbs and cover
top with butter. Bake in hot oven 20 or 30 minutes.
—Donated—

BAKED FISH

Clean fish and make a stuffing or dressing of dry bread
crumbs or cracker crumbs seasoned with white pepper,
parsley, salt, butter. Moisten with water. Grate a few
cracker crumbs, or bread crumbs, or cheese on top. Put in
oven to bake. Use lemon and parsley for decorating.

—Josephine Abrahamson—

TARTAR SAUCE

Chop olives, cucumbers, pickles, onions and parsley very
very fine. Add $\frac{1}{2}$ cup oil mayonnaise dressing. Very good
with baked fish. —Mrs. W. B. Hanson—

SOLUTION FOR SOAKING DRY LUTE FISH

For 3 lbs. of dry lute fish use $1\frac{1}{4}$ lbs. of Sal Soda in
about $3\frac{1}{2}$ gallons of water. A stone jar is best to use for
this. Saw fish in pieces of about 5 or 6 inches in length.
Soak fish in water 24 hours, then put in Sal Soda solution
for 6 or 7 days or until well loosened up. Then place in
water. Change several times before using.

—Mrs. Oscar Nordstom—

JOHN STARK DAIRY

Pure Milk and Cream

Phone 63

Boxholm, Iowa

APPLE RINGS (8 portions)

8 tart apples, 1½ c. sugar, 1 c. water, 3 thin slices lemon, 8 red cinnamon candies (little red drops.)

Wash the apples carefully and cut in one-inch slices crossways leaving on the skins. Remove the cores from each circle. Make a syrup by boiling the sugar and water lemon and red cinnamon drops for 2 minutes, add the apple rings a few at a time and cook until tender and syrupy. Place each on a platter or in a pan as soon as finished and pour any remaining syrup around them. Serve around goose.

—Alma Swedberg—

FRIED OYSTERS

Drain carefully, remove all shell, roll each oyster in cracker crumbs then in beaten egg which has been thinned with a little sweet milk and well seasoned with salt and pepper. Roll again in fine cracker crumbs, fry to a golden brown in hot butter.

—Selected—

CHILE CON CARNE

½ lb. brown beans, 2 med. sized onions, ½ lb. hamburger, suet, ½ can tomatoes, 1 t. chile powder, salt and pepper. Brown onion in fat, brown hamburger in same fat. Add tomatoes then seasoning, add onions. Cook. Add cooked beans, 1 qt. hot water. Serve with crackers.—Donated—

CHOP SUEY

2 lb. lean pork cut up in small pieces, brown in skillet and season with salt and pepper to taste. Cut up enough onion to make two cups, and same amount of celery, add to meat with a little hot water. Cover pan to cook until onions and celery are done. Thicken with a little flour. Add chop suey sauce and a little brown sugar. Serve with rice.

—Mrs. A. G. Anderson—

CHICAGO CHICKEN LEGS

1 lb. pork, 1 lb. veal. Cut meat in small pieces. Have meat sticks or screwers washed. Put one piece of pork then one of veal until stick is half covered. Roll in beaten egg and then in cracker crumbs. Brown in hot fat. Put in roaster and roast 1½ hours. Season well with salt and pepper.

—Mrs. G. C. Shanander—

GLORIFIED HAMBURGER

1 lb. ground beef, ½ lb. ground pork, 1½ c. tomatoes (canned), ½ c. minute Tapioca, 1 onion chopped fine. Salt and pepper to taste. Bake 1 hour. Slices nicely when cold.

—Mrs. J. E. Englund—

HAM LOAF

1 lb. smoked ham and 2 lbs. fresh lean pork ground, 4 eggs, salt and pepper, 1 c. bread crumbs. Mold in to loaf. Bake in moderate oven over 1½ hour. After loaf is baked pour 1 c. tomatoes and ½ c. bread crumbs over it.

Dressing served with loaf

½ pt. whipped cream, 1 t. vinegar 1 t. horse radish, pinch of salt.

—Just a friend—

HAM LOAF

1 lb. smoked ham, 2 lbs. fresh ham, 2 eggs, 1 c. milk
1½ c. cracker crumbs, salt and pepper.

Grind meat twice. Combine ingredients and bake in loaf pan 1 hour. Then pour over it 1 can of Campbell's tomato soup (slightly diluted with water) and bake for 30 or 40 minutes longer. Omit tomato soup if not wanted. This is delicious when served cold. —Mrs. G. C. Shanander—

LIVER SAUSAGE

Clean hog head very carefully and cut in pieces. Boil in plenty of water till meat is tender enough to come off the bones easily. Use ½ liver or more, as you want it, tongues can also be used with several pieces of nice scraps of meat, also several strips of nice clean skin after all fat is cut off. Boil all this and add salt. When cooked let it stand till cool. Put all through food grinder with 3 onions, salt and pepper to taste. Set on back of stove and simmer for 2 hr. Can hot or press in cloth. Slice, heat in oven for breakfast. When canned and opened for use, part of grease must be drained off. If hog is very fat a good plan is to cut off the fattest parts of head or cheeks.

—Mrs. Philip Ott.—

MEAT SOUFFLE

1 heaping T. butter, 3 T. flour, 3 c. milk, 1 egg, 2 c. of left over meat (ground) (left over beef roast, round steak etc can be used.) Cream butter and flour, add milk and egg yolk, boil until it thickens. Add ground meat, season with salt and pepper. Fill in lightly the stiffly beaten egg white. Pour into buttered baking dish and bake in moderate oven 20 minutes or until a delicate brown.

—Mrs. Oscar Nordstrom—

MEAT BALLS

Grind ½ lb. lean pork, ½ lb. veal, ½ c. raw rice, ½ c. bread crumbs, 1 egg beaten light, 1 t. salt. Mix and form into balls. Sufficient for 18 meat balls. Cover with 1 can tomato soup and 1 qt. water. Steam in covered steamer for 2 hours.

—Glenys Cobeen—

FRED I. BUNKER, D. D. S.

In Office over Johnsons Store, Boxholm

Tuesday and Thursday of Each Week

Phone No. 60 Paton for Appointments

MEAT BALLS

1 lb. hamburger, 1 lb. pork sausage, 1 c. cooked rice, 1 egg, 1 small onion chopped. Roll out into balls using a little flour in rolling, then cook in covered kettle, in 1 qt. of tomatoes for one hour. Keep boiling all the time or they will fall apart.

—Mrs. Lee Fredrickson—

ITALIAN MEAT BALLS

1 lb. hamburger, 1 lb. sausage, $\frac{1}{4}$ loaf hard bread, 2 eggs, 1 onion, $\frac{1}{2}$ or piece of garlic, green pepper, salt and pepper to season. Wet hands and make balls. Fry on both sides.

1 can tomato paste (1 large or 2 small) 1 onion (fry in olive oil first) small pieces green pepper, salt and pepper. Fry together slowly for about an hour—Myrtle Stark—

SWISS STEAK

2 $\frac{1}{2}$ lbs. of beef cut thick, pound in all the flour it will hold, put in hot skillet. Brown well both sides in butter and lard. Cover with boiling water, roast 3 hours. Season with salt and pepper.

—Mrs. E. G. Wyman—

SALMON LOAF

2 c. salmon, 3 T. chopped celery, 4 T. melted butter, 4 eggs, 1 $\frac{1}{2}$ t. salt, $\frac{1}{2}$ c. cracker crumbs. 1 T. chopped parsley 1 c. milk. Drain salmon. Keep liquid. Add butter, salt, parsley, celery. Beat eggs well. Mix in crumbs, milk. Combine with mixture. Steam in double boiler about an hour and a half. Serve with thick white sauce to which is added salmon liquid and juice of $\frac{1}{2}$ lemon.—Mrs. J. E. Anderson—

Dr. FRANK H. FERGUSON**Dental Surgeon**

Phone 127

X-Ray

Dayton, Iowa

This book is full of good things to eat—

—So Is Our Cafe

WESTEEN'S CAFE

Vegetables

APPLES (FRIED)

3 c. sliced apples, 3 T. butter, 3 T. water, $\frac{1}{4}$ t. salt, $\frac{1}{2}$ c. sugar. Wash, peel, core and quarter the apples and cut into thin slices. Place butter in a frying pan and when hot add the apples and water. Cover with a lid and cook until the apples are beginning to get soft. Add the salt and sugar and cook slowly until the apples are soft and the sugar well mixed. Be careful for the apples scorch and the sugar burns easily. —Bertha Swedberg—

HARVARD BEETS

2 c. diced boiled beets, $\frac{1}{2}$ c. sugar, $1\frac{1}{2}$ T. cornstarch 2 T. butter, $\frac{3}{4}$ c. vinegar, $\frac{1}{4}$ c. water. Mix sugar and cornstarch, add to the liquid, cook until thick and clear add butter and pour over the beets.

—Mrs. Lee Fredrickson—

BAKED EGGPLANT

Cut large eggplant in half lengthwise. Scoop out the meat without breaking the shell. Cut in small pieces, cook until soft in small amount of water slightly salted. When done, mash thoroughly. Fry until crisp, four slices of bacon, break into small pieces, add to cooked eggplant, beat one egg until light, add to above mixture, also 1 T. flour and enough salt to flavor. Fill shells, dot with butter and bake in hot oven until done. About 1 hour.—

BAKED LIMA BEANS

1 lb. dried lima beans, cooked until done. Pour over the beans $\frac{1}{2}$ c. maple syrup. $\frac{1}{2}$ c. catsup, lump of butter the size of a small egg. Bake at least one hour in hot oven.

BOILED RED CABBAGE

Take off outside leaves, cut in half and slice fine. To 1 large or 2 small cabbages, add 2 or 3 peeled, cored and cut up tart apples. 1 c. vinegar. small c. sugar and salt to taste. Let this boil a short time, then simmer until cabbage is tender. Stir occasionally. —Bertha Swedberg—

R. S. SHANE, M. D.

Physician and Surgeon

Pilot Mound, Iowa

PHONES Res. 13 Office 24

BAKED LIMA BEANS

1 lb. dried lima beans, 1 T. mustard, $\frac{1}{2}$ t. pepper, 1 c. canned tomatoes, $\frac{3}{4}$ c. molasses, 1 t. salt, 1 onion.

Wash beans thoroughly. Soak over night. In the morning rinse beans, cover with water, add chopped onion and salt. Cook 30 minutes or until tender. Drain off water (may be kept for soup stock) Add tomatoes, molasses, mustard and pepper, also a cup of the pot liquid. Cover with slices of bacon, bake in slow oven for 2 hours or until well browned.

—Maude Englund—

CAULIFLOWER WITH CHEESE SAUCE

Break head of cauliflower into single sprays and boil in salted water about 15 min., then drain. Place cauliflower in deep baking dish and pour over it a rich white sauce to which $\frac{1}{2}$ c. grated cheese has been added, put buttered crumbs on top and bake in a moderate oven.

—Louise Anderson—

CABBAGE DALMAR

1 lb. of rice, 2 lbs. sausage meat, 1 large head of cabbage, a little brown sugar, salt and pepper to taste. Steep rice until half done then let cool off. Put boiling water over cabbage before peeling leaves off. Mix ingredients and place 1 large tablespoonful in each cabbage leaf, tie each leaf together separately. Boil in pot over slow fire for about 2 hours.—

CORN FRITTERS

$\frac{1}{2}$ can corn, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ t. baking powder, 1 t. salt, sugar, pinch paprika. Beat egg yolk and add 1 egg white beaten well. Fry in deep fat.

—Mrs. W. B. Hanson—

LIMA BEANS WITH TOMATOES

2 c. cooked lima beans, 3 slices bacon, 2 small onions, 1 c. canned tomatoes. Bake 30 minutes.

SPANISH RICE

1 lb. hamburger, 1 c. cooked rice, 1 can tomatoes, (1pt.) 1 t. salt, 2 T. sugar. 1 small onion. Mix and put into well buttered baking dish and bake until nicely brown.

—Glenys Cobeen—

Dr. E. W. SAILER

Veterinarian

Residence
33R3

Phone
Boxholm, Iowa

Office
33R2

SPANISH RICE

1½ cups cooked rice, (2/3 c. uncooked) ½ c. bacon in small pieces, 2 T chopped green pepper, 2 T. chopped onions, 1 t. salt, ¼ t. paprika, 2 c. tomatoes. Boil the tomatoes in a double boiler. Brown bacon, onion and pepper and add to tomatoes. Add the rice and cook slowly for about an hour.

—LaVonne Adams—

STRING BEANS AND TOMATOES

1 qt. string beans, broken in inch pieces and cooked in boiling water, salted, till done. When tender reduce water to about ½ c. Blend 1 c. strained tomatoes, 2 T. butter or oil, 1 t. salt, 1 t. sugar, ¼ t. pepper, 2 T. flour. Cook until smooth. Pour this mixture over beans and let cook slowly about 15 minutes. Serve hot.

SCALLOPED CARROTS AND ONIONS

Cook carrots and onions in salt water separately. Drain and put in baking dish. Make a white sauce and pour over. Season, put crumbs and a little butter on top and brown in oven.

STEAMED CARROT PUDDING

1 c. suet, ground, 1 c. ground potatoes with ½ t. soda, 1 c. ground carrots, 1 c. sugar, 1 c. flour with ½ t. baking powder, 1 t. cinnamon, 1 t. cloves, 1 t. nutmeg. Mix well with hands and steam 3 hours. Serve with hot sauce. Lemon sauce is fine.

—Mrs. A. Dominic—

JOHNSON'S STORE**General Merchandise**

L. E. Johnson, Proprietor

Dry Goods, Shoes, Furnishing Goods & Groceries

Boxholm, Iowa

"R" GROCER

Edd. Wallersteadt, Mgr.

Complete line of Groceries, Fruits and Vegetables
We buy or trade for Cream, Poultry and Eggs

Phone 20R2

Boxholm, Iowa

Cheese-Eggs-Macaroni

Humpty Dumpty sat on a wall,

Humpty Dumpty has a great fall;
All the kings horses and all the kings men
Couldn't put Humpty Dumpty together again.

EGGS ALA GOLDEN-ROD

Hard boil 6 eggs. Separate the whites from the yolks. Cut whites in small pieces and add to a thin white sauce. Have toasted 6 sliced of bread. Pour over them the white sauce and sprinkle the yolks on top which have been put thru the ricer. Serve at once. Serves 6 people.

—Mrs. J. E. Englund—

EGGS FILIPINO

Cook $\frac{1}{2}$ c. of hamburger, 1 T minced onion, 1 T finely cut celery, $\frac{1}{2}$ T. of chopped green peppers in a little butter for 4 or 5 min. Add 1 c. of canned tomatoes. Beat 6 eggs until foamy, season with salt and pepper and pour into pan with meat and tomatoes. Cook slowly, stirring constantly until eggs are thick and creamy. Serve on toast.

—Glenys Cobeen—

FLUFFY OMELET

1 egg to each person, 1 T. cream.

Separate egg yolks from whites and beat each till the whites are stiff and yolks are thick and lemon colored. To the yolks add the cream, salt and pepper, and a vegetable or parsley if desired. Ham also is good. Lightly mix in the whites and pour into pan which has 2 T. melted butter, brown to a golden brown. Must be made just before serving.

—Alma Swedberg—

CHEESE RICE SOUFFLE

1 c. cheese cut fine, 4 T. flour, 1 t. salt, 1 c. milk, 1 c. cooked rice, 3 eggs. $\frac{1}{4}$ t. paprika, $\frac{1}{8}$ t. soda. Mix flour salt, slowly add milk. Cook in double boiler, add cheese egg yolks and beat 2 min. Add rice, paprika, soda and beaten egg whites. Put in well buttered baking dish set in pan of water. Bake in moderate oven 35 min.—Mrs. Dora Carr

G. H. CARLSON

Furniture and Undertaking

Ambulance Service at all Times

Boxholm, Iowa

Pilot Mound, Iowa

CHEESE SOUFFLE

2½ T. butter, 1½ T. flour, 1 c. cheese, 3 eggs, salt, cayenne pepper, ½ c. milk. — Make white sauce of milk, flour salt, butter. Add cheese, add yolks, cool, add the 3 egg whites. Bake in moderate oven. Serve at once.

—Mrs. W. B. Hanson—

SCALLOPED CHICKEN AND MACARONI

Cook chicken till done. Cut in small pieces. Cook macaroni in chicken broth, season, put in baking dish, mix with a little white sauce. Put buttered crumbs on top and bake.

—Donated—

Salads

To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a mad cap to stir the ingredients and mix them well together.

FRUIT SALAD DRESSING

1 c. sugar, 1 t. mustard, 1 T. cornstarch, Mix while dry, then add ¼ c. vinegar, 1 egg, butter, 1 c. cold water.

—Mrs. J. E. Swedberg—

SALAD DRESSING

1 egg, ¼ c. sugar, 1. T. flour, ½ t. salt, pinch pepper, 1 T. butter. 3 T. vinegar, Boil and thin with cream.

—Mrs. Lafa Shadle—

SALAD DRESSING

3 eggs, ½ c. sugar, ½ c. vinegar, ½ t. mustard, ½ t. salt, Beat eggs, add other ingredients and cook until thick Add a small lump of butter. When ready to use add whipped cream.

—Lynnea Sonquist—

FRUIT SALAD DRESSING

2 eggs, beaten light, ½ c. sugar. 2 T. flour, 1 c. pineapple juice. Cook until thick, cool and add whipped cream.

—Ida Chingren—

To make the good things from the receipts found in this book you must first have good flour.

OMAR

Will give you good results. The next time you are in need of flour ask for a sack at the

FARMERS ELEVATOR COMPANY

FRUIT SALAD DRESSING

Juice of 1 lemon, $\frac{1}{2}$ cup pineapple juice, $\frac{1}{4}$ cup water, $\frac{1}{2}$ c. sugar, 2 eggs beaten, $1\frac{1}{2}$ T. flour, Beat the eggs Add the liquid, mix the dry ingredients and cook till thick
—Selected—

APPLE CABBAGE AND BEET SALAD

Cut $\frac{1}{2}$ head cabbage into fine pieces, peel core and slice four medium tart apples. Combine and cover with boiled salad dressing, thinned with cream or top milk. Arrange on salad plates and garnish with cooked beets and lots of salad dressing.
—Mrs. Soderstrom—

RED APPLE SALAD

Select very small apples, peel, scoop out center and bake in hot oven with five red cinnamon candies and 1 t. sugar in the center of each. When baked stuff with chopped celery and walnuts and place each apple in an individual mold. Pour in raspberry jello that has just begun to thicken, to fill the molds. When set, remove, and serve on lettuce beds, with mayonnaise.
—Glenys Cobeen—

BANANA SALAD

Cut bananas in 4 parts lengthwise and crosswise. Prepare dates, cut up in small pieces. Arrange over fruit. Then dot with salad dressing and nuts.
—Selected—

KIDNEY BEAN SALAD

1 can kidney beans, 4 hard boiled eggs, diced, 3 or 4 slices bacon fried crisp and cut up, 1 green pepper, diced, 3 or 4 sweet cucumber pickles, diced. Mix all together and moisten with a salad dressing.
—Lois Swedberg—

CABBAGE SALAD

1 head cabbage, 1 c. diced celery, 1 small onion. Pour this dressing over while it is still hot; $\frac{3}{4}$ c. sugar, 2 T. flour, $\frac{1}{2}$ c. vinegar, $\frac{1}{2}$ c. water, 2 T. butter.
—LaVonne Adams—

CARROT AND PINEAPPLE SALAD

Dissolve 1 pkg. lemon jello, add $1\frac{1}{2}$ c. boiling water. When beginning to set, add 1 c. shredded pineapple and 1 c. ground carrots and mold. Serve on lettuce leaf with salad dressing.
—Mrs. H. C. Swanson—

REALISTIC

A truly realistic wave makes your hair easy to manage, soft, glossy, and full of life. At the very reasonable price of \$5.00 for regular wave.

\$3.50 or 2 for \$7.00 the Junior Wave

Come to us for all other good

Beauty and Barber Work

Thompson Barber and Beauty Shop

Phone 66

Dayton, Iowa

CRANBERRY SALAD

2 qt. cranberries, 2 c. cold water. Cook 20 min. Run this through sieve and put 4 c. sugar into strained cranberries and cook 5 min. Dissolve $3\frac{1}{2}$ T. gelatine in 1 c. cold water. Add hot cranberries, 1 c. diced celery, 1 c. nut meats. Add to mixture when partly cooled. Serve on lettuce with mayonnaise. —Mrs. J. Eman. Anderson—

COTTAGE CHEESE SALAD

$\frac{1}{2}$ pkg. Knox gelatine, 5 T. pineapple juice. Put into a double boiler and dissolve. Add 2 lbs. cottage cheese (dry) 1 small can pineapple crushed and drained, 2 pimentos cut fine, $\frac{1}{4}$ c. nut meats chopped. Cut into slices and serve on lettuce leaves with mayonnaise dressing. —G.E.C.—

CRANBERRY SALAD

Put 4 c. fresh cranberries thru a food chopper, and add $\frac{1}{2}$ c. sugar. Let stand 15 min. then add $\frac{3}{4}$ c. diced celery and $\frac{1}{2}$ c. chopped walnuts. Mix with one pkg. lemon jello and pour into individual molds, turn out on lettuce leaves and top with mayonnaise mixed with stiffly whipped cream. —G.E.C.—

ELSIE'S SALAD

1 pkg. lemon jello, 2 c. boiling water, 1 T. vinegar, 1 c. diced cold pork or chicken, 1 c. diced celery, $\frac{1}{2}$ c. sliced olives (stuffed) 1 c. peas. Dissolve the jello in the boiling water. Add the vinegar and chill. When slightly thickened add the meat, celery and olives and turn into individual molds or a shallow pan. Chill until firm, unmold, place on lettuce, and serve with mayonnaise. Garnish with strips of pimentos. —Elsie Malmquist—

CANTILOUPE-PEACH SALAD

1 cantaloupe, 1 orange, 2 large peaches, lettuce, $\frac{1}{2}$ c. salad dressing, maraschino cherries.

Chill both cantaloupe and orange, remove rind and cut pulp into dice. Peel, stone and dice peaches. Moisten all with the dressing and serve immediately in curled lettuce cups, topping each serving with a maraschino cherry.

The cantaloupe may be scooped out in balls instead of diced. Serves six. —Seleited—

Agents of State Auto Insurance

Radiator Repairing

Expert Welding

BOXHOLM AUTO COMPANY

Carl W. Malmquist, Proprietor

Tire — Brake Service— Repairing— Accessories

Boxholm, Iowa

FRUIT SALAD

3 or 4 apples diced, 3 bananas, 1 small can pineapple, 1 c. white grapes, 6 marshmallows. Mix with whipped cream or mayonnaise, chill, place on lettuce leaves and serve.

—Mrs. E. G. Wyman—

GEORGE WASHINGTON SALAD

Bananas cut in quarters lengthwise, arrange log-house fashion on crisp lettuce. Fill center with whipped cream and salad dressing. Top with a red cherry.

—Mrs. W. B. Hanson—

ORANGE COCOANUT SALAD

4 medium sized oranges, 2 pkg. cream cheese, 1 c. toasted cocoanut. Peel oranges, separate into sections, removing all membrane. Mash cream cheese, moisten slightly with cream and shape into balls. Roll each ball in toasted cocoanut. Arrange orange sections on lettuce and place about 3 cheese balls on each plate. Serve with mayonnaise.

—G. E. C.—

PRUNE SALAD

Fill stewed prunes (seeds removed) with creamed cheese or cottage cheese. Dot with salad dressing, sprinkle nuts over all. Serve with crisp lettuce.

—Selected—

STUFFED TOMATO SALAD

Scoop out centers of tomatoes and stuff with the following mixture; 1½ c. shredded cabbage, ½ c. diced celery, 3 T. chopped green peppers, and ½ c. thick mayonnaise. Serve on lettuce. Top each serving with a spoonful of dressing and a dash of paprika.

—G. E. C.—

SEAFOOD DELIGHT SALAD

1 c. shrimps, 1 c. tuna fish, ¾ c. celery, 3 hard-boiled eggs, ½ c. nut meats, ½ t. salt. Flake tuna fish. Dice shrimps, celery and eggs. Chop nut meats. Mix all ingredients lightly with a sliver fork. Marinate in French dressing for one hour.

—Donated—

LUNDVALL'S STORE

General Merchandise

Groceries, Dry Goods and Shoes

Boxholm, Iowa

FRENCH DRESSING

1 T sugar, $\frac{1}{2}$ t. salt, dash of red pepper, $\frac{1}{2}$ t. paprika, 4 T salad oil, 2 T. vinegar. Mix in a jar and shake thoroughly until well blended. —Selected—

BOILED DRESSING

3 egg yolks, $\frac{1}{3}$ c. sugar, 1 t. salt, dash white pepper, 1 t. mustard, $\frac{1}{4}$ c. vinegar, $\frac{1}{4}$ c. water, 1 T butter—Selected

SHRIMP SALAD

Cut up a head of lettuce, some celery or cabbage. Add your shrimp and mayonnaise dressing. —Donated—

PINEAPPLE SALAD

Arrange pineapple slices on crisp lettuce, press cream cheese through potato ricer over the pineapple. Put a bit of salad dressing in center of pineapple.—Mrs.W.B.Hanson

PINEAPPLE SALAD

1 pkg. lemon jello, 1 small can grated pineapple, 1 c. grated cheese, 1 green pepper cut fine, 1 c. celery cut fine. Pour into jello when it starts to thicken—Elsie Swedberg

TOMATO AND STUFFED EGG SALAD

6 toma^toes, salt, paprika, sugar, 3 hard-boiled eggs, lettuce or endive, mayonnaise, 6 minced sardines, 3 T pimentos. Scald the tomatoes and slip off the skin. Make a cavity in the top of each large enough to hold a half egg. Sprinkle the cavity lightly with salt, paprika, and sugar, Chill. Cut the hard-boiled eggs in half crosswise. Place a teaspoon of mayonnaise in each tomato, then place an egg half in each cavity with the yolk part up. Carefully remove the yolk and work it into a paste with some stiff mayonnaise, the sardines and pimentos. Re-stuff the egg whites. Arrange lettuce leaves or endive on individual plates, place a toma^to on each and pipe around the tomato some stiff mayonnaise or plac^e half a teaspoonful of the dressing at intervals. (6 servings) —Mrs. Soderstrom—

S. HANSON LUMBER CO.

John A. Hanson, Mgr.

New Ideas for Kitchen, Beauty and Convenience

Boxholm, Iowa

Bread-Rolls

"God bless the souls who are capable of rising to the heights which belong to immortality, yet think of the kitchen fires and breakfast."

"He who feeds the ravens will give his children bread."

BROWN BREAD

$\frac{1}{4}$ c. sugar, 2 eggs, 4 cups sour milk, 2 t. salt, 4 t. soda (2 t. soda in a little hot water, 2 t. soda in flour) 1 c. molasses, 4 c. Health bran, 8 c. white flour, 2 c. raisens. Put in greased tins half full, and let raise $\frac{1}{2}$ hour, before baking. This makes 4 loaves. —Glenys Cobeen—

COFFEE BREAD

1 cake of compressed yeast, 1 c. flour, enough water to make a sponge.

Next morning take: 1 c. milk, 1 c. butter, $\frac{1}{2}$ c. sugar. Put on stove and heat. When it gets luke warm add two eggs. Mix all together and knead with about 6 c. of flour. —Nellie Julander—

CHEESE STRAWS

Roll plain pie paste $\frac{1}{8}$ inch thick, sprinkle one half with grated cheese to which has been added a few grains of salt and a dash of paprika. Fold, press edges firmly together. Fold again and roll to $\frac{1}{8}$ in thick. Sprinkle with cheese and proceed as before. Cut in strips 5 inch long and $\frac{1}{4}$ inch wide. Bake in rather hot oven. Are fine to serve with salad. —Mrs. W. B. Hanson—

CORN BREAD

$1\frac{1}{2}$ c. corn meal, $\frac{1}{2}$ c. white flour, 1 egg, 1 c. sweet milk $\frac{1}{4}$ c. sugar, 2 small teaspoons baking powder, Salt, 3 T. melted butter. —Donated—

CORN BREAD

2 c. corn meal, 1 c. white flour, $\frac{1}{2}$ c. sugar. 2 rounding t. baking powder, $\frac{1}{4}$ t. salt, 1 egg. 2 c. milk and sometimes it takes a little more. —Mrs. J. E. Swedberg—

CORN BREAD FOR TWO

$\frac{1}{2}$ c. corn meal. $2\frac{2}{3}$ c. white flour. $\frac{1}{4}$ t. salt, 3 t. baking powder, 1 egg, $\frac{1}{2}$ c. milk. $1\frac{1}{2}$ T. melted butter, 3 T. sugar. Beat $\frac{3}{4}$ min. turn into buttered pan and bake 20 min. in hot oven. —Bertha Swedberg—

CITY MEAT MARKET

Paul Erickson, Prop.

A Market of Quality and Service

Boxholm, Iowa

COFFEE CAKE

1 cake of compressed yeast, 2 c. milk, 1 T. sugar, 1 c. flour. Mix all together and let raise then add $\frac{1}{4}$ c. butter and $\frac{3}{4}$ c. sugar worked to a cream and a pinch of salt, 1 egg if desired, add more flour, let raise again for 2 hrs. Put in pan and let raise 1 hr. Put brown sugar and cream mixed together on top and sprinkle with nut meats if desired before putting in the oven. —Lydia Svensen—

DATE MUFFINS

$\frac{1}{3}$ c. butter, $\frac{1}{4}$ c. sugar, $\frac{1}{4}$ t. salt, 1 egg, $\frac{3}{4}$ c. milk, 2 c. flour, $\frac{1}{4}$ lb. dates, 4 level t. baking powder.

Cream butter, add sugar, gradually. Cream all again. Add dates, egg, milk and flour. Bake in hot greased muffin pans 20 min. —Bertha S.—

WHOLE WHEAT MUFFINS

1 c. white flour, 1 c. whole wheat flour, 3 t. baking powder, 4 T. sugar. $\frac{1}{2}$ t. salt, 1 egg, 4 T. melted butter, 1 c. milk. Mix and sift all dry ingredients. Separate the egg, beat the yolk slightly and the whites to a stiff froth. Add the milk, beaten yolk, and melted butter to dry ingredients. Fold stiffly beaten whites into the rest of the mixture. Bake in buttered muffin pans 25 min. —Selected—

TWIN MOUNTAIN MUFFINS

2 c. flour, 4 t. baking powder, $\frac{1}{4}$ t. salt, 1 egg, 1 c. sweet milk. 1 T. melted butter, $\frac{1}{4}$ c. sugar (white).

—Alma Swedberg—

GINGER BREAD

$\frac{1}{2}$ c. butter, $\frac{3}{4}$ c. brown sugar, $2\frac{1}{3}$ c. molasses, $\frac{1}{2}$ c. milk, $\frac{1}{2}$ c. boiling water, with 1 heaping t. soda, 2 c. flour 1 t. cloves, cinnamon and ginger. Dates may be added, 2 eggs beaten.

—Theadora Carr—

TIP TOP GINGER BREAD

$\frac{1}{2}$ c. shortening, $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. cold water, $\frac{1}{2}$ c. molasses, $1\frac{1}{2}$ c. flour, 2 eggs (not beaten) 1 t. ginger, 1 t. cinnamon, 1 t. soda. Cream shortening and sugar, add eggs and beat just enough to break them well. Then add the water. Add soda to molasses and beat until the cup runs over. Put ginger, and cinnamon in the flour. The secret of having cake tender is in not beating the eggs and beating soda and molasses thoroughly.

—Bertha Swedberg—

LUNCH ROLLS

1 cake compressed yeast (dissolved in $\frac{1}{4}$ c. luke warm water) 1 c. milk, 1 t. salt, $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. lard, 3 eggs, 5 c. flour. Cream sugar and lard, add eggs, well beaten then salt milk, yeast and flour. Beat hard and set in warm place to raise. Let raise once and work out in rolls or cinnamon bread.

—B.E.S.—

Shelf and Heavy Hardware

Quality Merchandise at a Fair Price

FRANK ERRIT HARDWARE, Boxholm

ICE BOX ROLLS

2 c. boiling water, $\frac{1}{2}$ c. sugar, 2 T. shortening, 1 T. salt. Mix the above and cool to luke warm. Add 2 cakes compressed yeast (softened in $\frac{1}{4}$ c. warm water) 2 beaten eggs 4 c. flour. Beat this well. Add 4 c. more flour and beat thoroughly, do not knead. Put dough in bowl. Place in refrigerator until ready to use. To make rolls take as much as desired and form rolls. Let rise as any other roll and bake.

Variations of Ice Box Rolls

1.—Luncheon Roll—Roll dough $\frac{1}{2}$ inch thick. Cut into eights. Roll each wedgeshaped piece from outside to center. Place on slightly oiled pan. Let rise until very light. Bake

2.—Butter Scotch Rolls—Cream 1 c. brown sugar, 2 T. butter and 1 T. water together. Line a deep well oiled pan with this. Add pecan meats to sugar mixture. Place ice box dough made into cinnamon rolls in this. Let rise and bake.

3.—Cinnamon Rolls—Roll dough $\frac{1}{2}$ inch thick, spread with melted butter. Mix $\frac{1}{2}$ c. sugar, 1 T. cinnamon together. Sprinkle over this. Roll as for jelly roll. Cut in $\frac{3}{4}$ inch slices. Place on oiled baking pan. Let rise. Bake as usual.

—Mrs. Hans Hansen, Ames, Ia.—

PARKERHOUSE ROLLS

2 cakes compressed yeast, 1 c. luke warm milk, 3 c. flour 2 T. shortening, 2 T. sugar $\frac{1}{2}$ t. salt. Make into a soft batter, let raise, then roll out about $\frac{1}{4}$ inch thick. Cut with a large biscuit cutter. Soften some butter and spread on top and fold $\frac{1}{2}$ over the other. Allow room for raising. when placing in pan. Bake $\frac{1}{2}$ hour. —Mrs. E. G. Wyman.—

THREE DAY BUNS

At night soak one cake yeast, then put in a jar with 1 t. sugar and 1 c. potato water. Let stand where it is warm until morning. Then make a sponge of 1 qt. water $1\frac{1}{2}$ c. sugar, a good $\frac{1}{2}$ c. butter and lard, 1 t. salt. When light knead stiff as for bread. Let stand in a rather cool place to raise. Knead down then just before going to bed make out in pans, size of a walnut. Bake early in the morning.

—Mrs. John G.—

For Wall Paper and Paint go to

STEEN'S DRUG STORE

H. C. Steen, Prop

Boxholm, Iowa

BUTTER HORNS

$\frac{1}{2}$ c. butter, $\frac{1}{2}$ c. sugar, 1 cake compressed yeast dissolved in $\frac{1}{4}$ c. milk. $\frac{3}{4}$ c. scalded milk poured over sugar and butter, 3 eggs, $\frac{1}{2}$ t. salt. $4\frac{1}{2}$ c. flour. Let stand over night. Roll out about size of pie tin in two circles. Cut each into sixteen pieces. Roll from big end, let stand $2\frac{1}{2}$ hours. Bake and ice. —Wilmina Lundberg—

WAFFLES

2 c. flour, 3 t. baking powder, 1 t. salt, 2 eggs, 2 c. milk 6 T. melted butter or shortening. — Method—1.-Sift dry ingredients. 2-Separate eggs. 3-Beat yolks in mixing bowl. 4-Add milk and continue to beat. 5-Add sifted dry ingredients. 6-Add melted shortening. 7-Fold in stiffly beaten whites of eggs. 8-Put in 4 to 6 T. of batter into waffle iron —Universal basic recipe—

WAFFLES

2 eggs, 2 T. sugar. 2 T. butter, 1 t. salt, flour to make thin batter. $\frac{3}{4}$ c. milk. 2 large teaspoons baking powder Beat yolks of eggs, add sugar and salt, melt butter, add milk and flour. Add beaten egg whites and baking powder. —Alma Swedberg—

QUICK WAFFLES

$1\frac{1}{2}$ c. bread flour, $\frac{1}{2}$ c. cornstarch, or $2\frac{3}{4}$ c. pastry flour 4 t. baking powder. 1 t. salt. 3 eggs, $\frac{1}{2}$ c. shortening, $1\frac{1}{2}$ c. milk. Mix and sift dry ingredients. Beat eggs and stir in shortening. Add milk, and then dry ingredients all at once. Beat until thoroughly mixed. Bake on hot waffle iron about 5 min., serve with syrup.—Mrs. Anna Hanson

OGDEN BEAUTY SALON

Experienced operators in all branches of
Beauty Culture

Phone 236 We Sell Cosmetics Ogden, Iowa

BOXHOLM BUICK AUTO CO.

Automobile Repairing and Welding

Every Job Guaranteed Satisfactory

Radios — Tires — Accessories

Res. Phone 123 Boxholm Garage Phone 87

Pies

Once upon a time I planned to be
 An artist of celebrity;
 A song I thought to write one day,
 And all the world would homage pay,
 I longed to write a noted book,
 But what I did, was learn to cook.
 For life with simple tasks is filled,
 And I have done, not what I willed;
 Yet when I see boy's hungry eyes,
 I'm glad I make good apple pies.

CREAM PIE

2 c. milk, 2 eggs, $\frac{1}{2}$ c. sugar, 2 T. flour, salt, vanilla.
 Boil until thick, pour into pie shell and cover with merin-
 gue. —Mrs. Oscar Stark—

CUSTARD PIE

3 slightly beaten eggs, 6 T. sugar, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ t. va-
 nilla, $2\frac{1}{2}$ c. milk, sprinkling of nutmeg. Scald milk, com-
 bine the other ingredients and stir into milk. Pour into
 unbaked pastry shell and bake in moderate oven.

—Linnea Sonquist—

CREAM APPLE PIE

Line pie tin with pie crust like usual. Sprinkle a little
 flour in bottom. Peel and slice 3 or 4 apples, place evenly.
 Over this pour $\frac{3}{4}$ c. sugar, 1 T. flour, a little cinnamon
 or nutmeg. Then pour about 1 c. of cream over it and bake
 without top crust. —Mrs. J. Eman Anderson—

GRAHAM CRACKER PIE

The crust—Use 18 to 22 graham crackers. Crush them
 and use all but $\frac{1}{2}$ cup, then mix with $\frac{1}{2}$ c. melted butter
 and work this together and spread on a pie tin.

Filling—Cook 3 egg yolks, $\frac{1}{2}$ c. sugar, 2 c. milk, salt, 2
 rounding T flour, Whip egg whites stiff and add $\frac{1}{2}$ c. su-
 gar. put on top, then sprinkle the rest of the crumbs over
 it. Bake 20 min. in slow oven. —Lois Swedberg—

LEMON CHIFFON PIE

3 eggs, 1 lemon, 1 c. sugar. Cook together the 3 egg
 yolks, juice and rind of one lemon. and $\frac{1}{2}$ c. sugar. Beat
 the egg whites stiff, add the other. $\frac{1}{2}$ c. of sugar and add
 to the cooked mixture. Pour into baked shell, bake until
 firm or set. —Glenys Cobeen—

THORNGREN'S CITY DAIRY

Pure Milk and Cream

Boxholm, Iowa

WASHINGTON CREAM PIE

6 egg yolks, 1 c. sugar. $\frac{1}{2}$ c. boiling water, $1\frac{1}{2}$ c. cake flour, 2 t. baking powder, $\frac{1}{4}$ t. salt, 1 t. flavoring.

Beat egg yolks until thick and lemon colored. Add the sugar gradually and continue beating. Add the boiling water and mix well, then add the flour, sifted with the baking powder and salt. Beat until smooth and bake in a slow oven, 325 degrees for about 25 min. Remove and cool in a rack. Split each layer into half and spread with the filling, making 2 pie-cakes of 2 thin layers each.

—Filling—2 c. milk. $\frac{1}{2}$ c. sugar, 2 T. cornstarch, 2 whole eggs or 4 egg yolks, 2 T. butter, $\frac{1}{4}$ t. salt, 1 t. flavoring 2 T. lemon juice. Heat the milk to scalding and add to the sugar, mixed with the cornstarch, then with the beaten eggs, cook over hot water for about 15 min., stirring occasionally. Remove and add the butter, salt and flavoring. Cool before spreading. —B. E. S.—

CREAM PRUNE PIE

1 c. stewed prunes, 1 c. sweet cream. $\frac{1}{2}$ c. sugar. 2 egg yolks, 1 t. cornstarch. Place in unbaked shell then bake. Use egg whites for meringue, brown in oven.

—Mrs. E. G. Wyman—

LEMON PIES (2 small pies)

1 c. sugar, 2 rounding T. cornstarch. 2 c. boiling water, 2 eggs, 1 lump of butter. size of walnut, 1 lemon.

Put sugar and cornstarch in a kettle. stir well and add the boiling water and boil 10 min. Add the butter, lemon juice, and egg yolks. then put in baked crusts. Then beat the egg whites and put on top and brown in oven.

—Agnes Lundberg—

LEMON PIE FILLING

$1\frac{1}{4}$ c. sugar, $1\frac{1}{4}$ c. boiling water. 4 T. cornstarch. 4 T. lemon juice, 2 egg yolks, 1 lemon rind (grated) $1\frac{1}{2}$ t. butter

Mix dry ingredients. Add to the boiling water, stirring constantly. Boil at least 5 min. until thick, or until spoon leaves a streak in the mixture. Add beaten egg yolk, lemon rind lemon juice, and butter mixed. and remove from fire Drop into baked pie crust. Cover with meringue and brown in oven.

—Bertha Swedberg—

Permanent Waving — Shampooing — Marcelling

Hair Cutting — Manicuring — Facials

A Full Line of Cosmetics

“EDNA’S BEAUTY NOOK”

Phone 145

Ogden, Iowa

LEMON PIE

1½ c. sugar, 2 c. warm water, 3 egg yolks, 1 lemon, juice and rind, 2 T. cornstarch, 1 T. butter. Mix the cornstarch in a little cold water and bring the rest of the water to the boiling point. Add the moistened cornstarch, sugar, lemon juice and grated rind and cook until transparent. Add butter. Beat the mixture well and turn into a baked crust. Make a meringue with the stiffly beaten egg whites and sugar. Brown the meringue and serve the pie cold.

—Esther T. Lundvall—

MACARON PIE

Beat 3 egg whites until foamy. Add ½ t. baking powder and beat until stiff. Fold in 1 c. sugar, 15 soda midgets or almost 1 c. crushed crackers, ½ c. nut meats and 1 c. dates. Butter pie tin, spread mixture in it and bake in moderate or slow oven. Serve with meringue or whipped cream.

—Mrs. Roy Crouch—

PUMPKIN PIE

2 eggs, 1 c. sugar, 1 T. flour, 1 pt. milk, 1 T. melted butter, 1 pt. prepared pumpkin, 1 t. cinnamon ½ t. each nutmeg and ginger, ¼ t. salt. Bake in moderate oven for 50 minutes.

—Mrs. Dora Carr—

PUMPKIN PIE

(For 2 pies) 2 c. strained steamed pumpkin, 1 c. sugar, 2 eggs, 1 t. salt, 1 t. powdered ginger, 1 t. cinnamon, 2 c. milk. Mix all the ingredients together and pour into an unbaked pie shell. Bake in a moderate oven for 45 min, or until the filling "sets," and is slightly brown.

—Bertha E. Swedberg—

PINEAPPLE PIE

1 c. milk and cream mixed, 1 c. sugar, (scant), 2 T. butter, 1 small can grated pineapple, 2 eggs, 2 T. cornstarch.

Boil this all together and fill a baked crust. Cover with beaten egg whites and brown.

—Mrs. John Reynolds—

RHUBARB PIE

2 c. rhubarb cut fine Pour boiling water over and drain. Mix together a little butter, 2 egg yolks, 1½ c. sugar, ½ c. flour, raisins if you like them. Add rhubarb and cook. Some water is needed. Put into a baked pie crust and top with meringue.

—Donated—

LANDER

Photographer

Boone, Iowa

MINCE MEAT

1 c. cold boiled beet, chopped fine, 3 c. chopped apples, 1 c. seeded raisins, 1 c. currants, $\frac{1}{4}$ c. citron, shaved, 1 c. granulated sugar, 1 c. brown sugar, 1 c. meat broth, 1 T. salt, $\frac{1}{2}$ t. cloves, 1 T. mace, juice and grated rind of 1 lemon and 1 orange, 1 c. currant or raspberry juice. Mix all thoroughly and cook until apples are clear. Put into glass jars and seal.
—Mrs. George Freie—

Desserts

It is a very old saying and trite saying:
"The proof of the pudding is in the eating."

APPLE PUDDING

1 medium sized pan of sliced apples, 1 small cup sugar, Make a batter of 1 c. sour cream, $\frac{1}{4}$ t. salt, 1 t. soda (scant) and enough flour to make a soft batter. Bake. Serve with cream.
—Mable Dominic—

BAKED PEARS

Prepare like apples, cover with sugar, a little butter, and a dash of cinnamon. Put a little water in pan and bake. When baked thicken juice and flavor with a little vinegar.
—Donated—

CREAM PUFFS

$\frac{1}{2}$ c. butter, 1 c. boiling water, 1 c. flour, 4 eggs.
Place butter and water in saucepan on stove, as soon as it boils add flour all at once, stir until it leaves the sides of the pan. Set off to cool, add one egg, beat 5 min., add another egg and beat 5 min, and so on until all eggs are used up in batter. Drop from spoon on oiled pan, bake in moderate oven 40 or 50 min. —Mrs. Wilbert Jacobson—

CARMEL PUDDING

1 can Eagle Brand milk, Boil in can covered with water for $2\frac{1}{2}$ hours. Let cool, open can, slice and serve with whipped cream.
—Mrs. E. G. Wyman—

CHERRY PUDDING

1 c. sugar, 1 c. milk, 2 T. butter, 1 t. B. P. flour to thicken. Cream the butter and sugar, add milk, then B.P. and flour and stir thoroughly. Pour into a buttered deep pan and over this pour sauce made as follows:

1 c. sugar, 2 c. boiling water, 2 T. butter, 2 c. canned cherries. When baked. juice will be on bottom.

—Mrs. J. Eman Anderson—

CRANBERRY DUMPLINGS

1 c. flour. 1 heaping t. butter, 4 t. B. P. pinch salt, Mix butter and flour. Moisten with water to make a stiff dough 1 c. cranberries, 1 c. sugar, 1 c. water. Let come to boil drop dumpling in this liquid, cover and cook gently 15 to 20 min.
—Linnea Sonquist—

COTTAGE PUDDING

$\frac{1}{4}$ c. butter, $\frac{1}{2}$ c. sugar, $\frac{1}{4}$ t. salt, 1 egg, $\frac{1}{2}$ c. milk, $1\frac{1}{2}$ c. flour, 3 t. B. P. Serve with lemon sauce or any other sauce. —Lemon sauce—1 T. butter in pan. Stir in 2 T. flour, Add $1\frac{1}{2}$ c. hot water, juice from 1 lemon and sugar as desired.
—Mrs. Art Dominic—

DATE PUFF

½ c. flour, 2 t. B. P. ½ t. salt, 1 c. nuts, 1 c. dates, 1 c. sugar, 2 eggs. Mix and sift together flour, B. P. and salt. Cut nuts and dates into pieces and add with the sugar. Stir in the egg yolks and fold in the beaten egg whites. Bake in small greased pan —Bertha Swedberg—

DATE PUDDING

1 c. dates, 1 c. bread crumbs, 1 c. powdered sugar, 1 c. nuts. whites of 3 eggs. Beat whites and add other ingredients. Bake in shallow pan 15 min. —Maude Englund—

FIG PUDDING STEAMED

1 c. sugar, ½ c. sweet milk, 2 c. bread crumbs, 1 t. baking powder, 2 eggs, ½ c. ground figs. Steam 2 hrs. and serve with whipped cream. —Mrs. Art Dominic—

FIG TAPIOCA

Soak 2/3 cup pearl tapioca over night. Then add 1½ c. light brown sugar, 3 c. cold water 2/3 c. figs chopped and steam in a double boiler one hour. Add ½ c. nut meats and 1 t. vanilla and cool. Serve in sherbet glasses with whipped cream. —Edith Fredrickson—

GRAHAM CRACKER ROLL

12 graham crackers, moistened with sweet cream, 1 c. dates ½ c. nuts, 6 or 7 marshmallows. Roll like jelly roll. Wrap in damp cloth. slice and serve. —Donated—

GRAHAM CRACKER ROLL

1 lb. crackers (graham) 1 lb. dates, 1 lb. marshmallows, 1 c. nut meats. Mix with cream, roll, and let stand over night. Slice and serve with whipped cream. —Mrs. Lafa Shadle—

GLORIFIED RICE

Dissolve a pkg. of lemon jello in pt. of boiling water. Add ½ pt. canned pineapple juice or crushed pineapple. When beginning to harden, whip to the consistency of heavy whipped cream. Have 2 c. cold boiled rice cooked dry. Fold the rice into whipped jello. Add 1 c. whipped cream, 4 T. sugar and salt to taste. Set in cold place to harden. —Mrs. W. B. Hanson—

DATE PUDDING

Pour 1 c. boiling water over 1 pkg. dates cut fine, 1 t. soda and 1 T butter, Stir once in a while until quite cool. Then add 1 c. sugar, 1 egg, ¼ t. salt, 1 c. chopped nuts, ½ t. vanilla and 1½ c. flour. Bake in a greased pan in slow oven for about ½ hour. —Lois Swedberg—

PINEAPPLE WHIP

Strain the juice from a can of pineapple (shredded). See that you have 1½ c. and heat to the boiling point. Stir in 1 pkg. lemon jello and about 15 marshmallows. Let cool and stir in the shredded pineapple. Set away until it begins to thicken. Then whip in a separate pan ½ pt. cream. To the cream add pineapple mixture and set on ice till ready to serve. Serve in sherbet glasses, putting whipped cream and nuts on top. —Mrs. J. Eman Anderson—

PINEAPPLE BAVARIAN CREAM

Dissolve $\frac{1}{2}$ pkg. lemon jello in $\frac{1}{2}$ pt. boiling water. Add $\frac{1}{2}$ pt. pineapple juice. When cold and beginning to set, whip to a consistency of whipped cream and quickly fold in 1 c. crushed pineapple and 2 c. cream whipped and sweetened. Let set serve with whipped cream.

—Mrs. W. B. Hanson—

RUSK APPLE PUDDING

Crumbs of 8 or 10 rusks, 2 c. apple sauce, 1 c. sugar, flavor with cinnamon. 1 T. butter. Put in a buttered pan alternately. Over this pour about 1 c. of rich milk or cream and bake.

—Mrs. J. Eman Anderson—

MARCHIONESS PUDDING

1 pt. cream, $\frac{1}{4}$ can grated pineapple, 1 c. powdered sugar, $\frac{1}{4}$ box gelatine, whites of 2 eggs. Soak gelatine in water to cover, then add boiling water to dissolve it, about $\frac{1}{2}$ c. Beat cream until thick. Add sugar, few drops vanilla and beaten whites of eggs. Cool gelatine until lukewarm, strain in pudding, beating briskly. Add pineapple and beat until it thickens.

—Delia Wilson—

MAGIC SNOWBALLS

$\frac{1}{4}$ c. butter, $\frac{1}{2}$ c. sugar, 1 level t. baking powder, 1 $\frac{1}{8}$ c. sifted flour, $\frac{1}{4}$ c. milk, 2 egg whites. Cream butter and sugar, add milk, and sifted B. P. and flour. Fold in stiffly beaten egg whites. Steam them in buttered cups. Serves 6

—Mrs. L. H. Gelder—

RICE CREAM

$\frac{1}{2}$ c. rice, 1 c. water, pinch of salt. Boil in double boiler until swollen. Then add 1 pt. hot milk. Boil 1 hour or till done. Then add 1 large teaspoon gelatine (soaked in a little cold water- and $\frac{1}{2}$ c. sugar. When cool fold in 1 pt. whipped cream and 1 t. vanilla. Serve with maple syrup chocolate sauce, whipped cream or walnut meats. Can be made without the gelatine.

—Mrs. Arvid Bloomquist—

SUET PLUM PUDDING

1 c. milk, 1 c. raisins, 1 egg, 1 c. suet chopped fine, cloves, cinnamon, nutmeg, 1 c. molasses. $3\frac{1}{2}$ c. flour, $\frac{1}{2}$ t. salt, 1 t. soda. Steam 3 hours. Serve with either hard sauce or vanilla sauce.

Vanilla sauce:- 1 c. boiling water, $\frac{1}{2}$ t. vanilla, 2 t. cornstarch, $\frac{1}{2}$ c. sugar, pinch salt.

Hard sauce:- $\frac{1}{2}$ c. butter, 2 c powdered sugar, $\frac{1}{2}$ t. vanilla, $\frac{1}{2}$ t. lemon extract * —Mrs. W. B. Hanson—

STEAMED PUDDING

1 c. sugar, $\frac{1}{2}$ c. butter, 1 c. sorghum, 1 t. soda, 1 c. buttermilk, 1 c. raisins. Cream butter and sugar, add other ingredients and enough flour to make a medium batter. The amount of flour depends on the thickness of buttermilk used. Cover and steam $1\frac{1}{2}$ hours.

—Mrs. Gerald Sonquist.—

SIMPLE APPLE DESERT

In a buttered baking dish put a layer of cornflakes, a layer of sliced apples. Then put on sugar and butter. Continue these layers until your dish is full, putting cornflakes dotted with butter on top. Bake and serve either hot or cold with sweet cream. —Louise Anderson—

TAPIOCA CUSTARD

8 T. tapioca soaked over night in 1 pt. of cold water. In the morning add 1 qt. milk, put over the fire and let boil up, then stir in the 3 egg yolks and 1 c. sugar, salt and flavor. Turn into a dish and frost with the whites of the eggs beaten stiff with a tablespoon sugar. Brown in oven. Serve cold. —Mary E. S.—

OSTKAKA

Heat 1½ gal. milk, mix 3 handsful flour, ½ t. salt, a scant ½ rennet tablet in little cold milk. Let set on back of stove till you can separate whey from the curd real well. Then mix curd with 1 qt. cream, 2 eggs, ¾ c. sugar and bake. —Mrs. Anna Lind—

SWEDISH RENNET PUDDING**Ostkaka**

3 qts. fresh milk, ½ rennet tablet, 1 c. flour, ½ c. sugar 2 eggs. ½ c. cream. Soak rennet tablet in 2 t. lukewarm water. Heat milk lukewarm. Remove from stove and mix flour and rennet into milk. Let stand until thick, then remove whey. Mix the thick part of milk (curd) with sugar, whipped eggs, cream and vanilla. Bake in slow oven. —Mrs. Anna Hanson—

OSTKAKA

1½ gal. whole milk, ¼ rennet tablet or ½ t. liquid rennet, 1 c. sugar, 3 eggs, 1 t. vanilla, 4 heaping T flour mixed smooth with extra milk, ½ c. cream.

Heat the milk till lukewarm, add half the flour mixture, stir well. Add rennet dissolved in water and stir again. Let stand until solid. Then stir well and let stand until settled. Drain off whey. Now mix the rest of the flour mixture, beaten eggs, sugar, vanilla and cream and add to the well drained curd. Stir well and put into a greased baking dish. Bake very slowly for 1 hour or more. This makes a small pudding and can be doubled for a larger one. Only using 6 T. flour in that case.—Mrs. T.L. Lundberg

OSTKAKA

1 qt. milk, ¼ c. flour, ¼ t rennet, ¼ c. sugar, 1 egg, vanilla, salt. Warm milk until lukewarm. Add flour which has been made into a paste with a little cold water. Add rennet. Let stand until firm. Drain off a good cupful of whey. To curd add sugar, egg, vanilla and salt. Bake in slow oven 1 hour or more. —Mrs. Oscar Stark—

OSTKAKA

1 gal. whole milk, 1 rennet tablet, 1 c. cream, 1 c. flour 2 eggs, 1 c. sugar. Stir flour in a little milk until smooth and beat it into the lukewarm milk. Add the rennet dissolved in a little warm water. Let stand for a few minutes stir well, drain off whey, add cream, beaten eggs, and sugar. Then bake well in a slow oven until well browned.

RENNET PUDDING

5 eggs, 3 qts. milk with a little cream, pinch of salt. Almost 1 c. flour, $\frac{1}{2}$ c. sugar, $1\frac{1}{2}$ t. rennet. Mix eggs, flour and sugar, add to milk when it is lukewarm. Then add rennet. When coagulated, place in oven and bake, (not too fast.) —Mrs. Art. Dominic—

Cakes-Frostings

The chief pleasure in eating does not consist in costly seasoning or exquisite flavoring, but in yourself —Horace

APPLE CAKE

Cake batter:- 2 c. sifted flour, 2 t. B. P. $\frac{1}{2}$ t. salt, 4 T. butter or other shortening, $\frac{3}{4}$ c. milk.

Spread for top of batter:- 2 T. melted butter, 4 T. sugar $\frac{1}{4}$ c. nutmeg, $\frac{3}{4}$ t. cinnamon, 3 or 4 apples pared and thinly sliced. Sift flour once, measure add B. P. salt and sift again. Cut in butter. Add milk gradually until soft dough is formed. Place in bottom of pan. Spread with butter, sprinkle with 2 T. sugar, nutmeg, and cinnamon. Place apple slices on dough in rows, slices overlapping. Sprinkle with remaining 2 T. sugar and dash of cinnamon. Bake in hot oven 20 min. or until apples are tender. If used for dessert serve with hard sauce.—Maude Englund

BREAD SPONGE CAKE

2 c. light sponge, 1 c. sugar, $\frac{1}{2}$ c. sorghum, 2 eggs, 1 lb. raisins, salt, spices as for fruit cake. Beat all together add flour enough to make like cake batter.—Grandma Stark

BURNT SUGAR CAKE

$1\frac{1}{4}$ c. sugar, $\frac{3}{4}$ c. butter, 4 egg yolks, 1 c. water, $2\frac{1}{4}$ c. cake flour, 4 t. B. P. 1 t. vanilla 4 egg whites, 4 T. burnt sugar. To make burnt sugar:- $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. boiling water. —Mrs. R. A. Ecklund—

CHOCOLATE CREAMS OR CAKE

1 c. sugar, 2 eggs, $1\frac{1}{4}$ c. sour cream ($\frac{3}{4}$ c. cream and $\frac{1}{2}$ c. sour milk) 1 t. soda, $1\frac{1}{2}$ c. flour, 4 level T. cocoa, 1 t. vanilla. Sift cocoa with flour. —Lydia Svensen—

SOUR CREAM CUP CAKES

1 c. sugar, 1 T. butter, 1 c. sour cream, 1 egg, $\frac{1}{2}$ t. B. P. $\frac{1}{2}$ t. soda, 2 c. flour. 1 t. vanilla. Mix ingredients in the order given. Sift baking powder and soda with the flour. Bake in greased muffin pans. —Esther T. Lundvall—

CHOCOLATE CAKE

1 c. sugar, $1\frac{1}{2}$ c. flour. 1 t. soda, 2 T. cocoa, 1 c. sour milk, 1 egg, 5 T. melted butter, vanilla. Mix dry ingredients, add the rest and beat and bake. —Dorothy Stark—

CHOCOLATE SPONGE CAKE

2 c. sugar, 3 eggs, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ c. grated chocolate melted in $\frac{1}{2}$ c. butter, $\frac{1}{2}$ c. sour milk, 2 c. flour, 2 t. B. P. 1 t. vanilla. Add cup of boiling water the last thing. Bake in slow oven. This makes large slab cake or a three layer cake. Use less chocolate if desired or $\frac{1}{2}$ c. cocoa may be substituted for the chocolate. —Lois Englund—

CHOCOLATE CAKE

2 c. cake flour, 1 t. soda, $1\frac{1}{8}$ t. salt, $\frac{1}{2}$ c. butter, 2 c. brown sugar, 3 eggs, $\frac{1}{2}$ c. sour cream, $\frac{1}{2}$ c. sweet milk, 2 sq. chocolate. Sift flour, measure and sift three times with the soda and salt. Cream butter and gradually add the sugar. Add the lightly beaten egg yolks. Add the flour alternately with the milk and cream. Add the chocolate which has been melted over hot water. Add the egg whites which have been beaten stiff but not dry. Bake in moderate oven (375 F.) for 25 min. —LaVonne Adams—

CHOCOLATE ROLL (Serves 8 to 10)

6 egg yolks, $2\frac{2}{3}$ c. powdered sugar, 2 sq. chocolate melted, $\frac{1}{2}$ t. vanilla, 2 t. cake flour, $\frac{1}{4}$ t. salt, $\frac{1}{2}$ t. soda, 1 t. B. P. 6 egg whites. Beat the egg yolks with a rotary beater until thick and well mixed. Sift the powdered sugar, add to the egg yolks and beat. Stir in the melted chocolate and vanilla. Sift the tiny amount of cake flour with the salt, soda and B. P. and add to the mixture combining them well. Fold in the egg whites, beaten stiff, and spread in a pan about 8x15 inches lined with heavy waxed paper. Bake in a moderate oven (325 to 350 degrees) for 15 to 25 min. Turn out carefully on a damp cloth, and peel off wax paper, using a knife or spatula. Cover with a damp cloth and cool. Spread with 1 c. whipped cream sweetened and flavored. roll as for jelly roll and ice the surface with: 1 sq. chocolate, melted, 2 T. butter, 2 T. hot water, powdered sugar to spread, few drops almond flavoring. Melt chocolate and add butter and boiling water then the rest.

—A Friend—

FROSTED SPICE CAKE

2 c. light brown sugar, 1 c. shortening, 4 eggs. Leave out 3 whites for frosting. 1 c. sour milk, 1 t. soda, 1 t. cinnamon, 1 t. cloves, 1 t. B.P. 1 t. vanilla, $\frac{1}{2}$ t. almond, $2\frac{3}{4}$ c. flour. —Frosting:— Beat egg whites stiff and add $1\frac{1}{2}$ c. light brown sugar. Spread over the cake. Add $\frac{1}{2}$ c. nut meats and bake in a slow oven. —Myrtle Stark—

GINGERBREAD

$\frac{1}{4}$ c. shortening, $\frac{1}{2}$ c. sugar, 1 egg, $\frac{1}{2}$ c. molasses, $1\frac{3}{4}$ c. flour (scant), 1 t. soda, 1 t. cinnamon, 1 t. ginger, $\frac{1}{4}$ t. salt $\frac{1}{2}$ c. sour milk. Cream shortening and add sugar gradually. Add beaten egg and molasses, sift flour once before measuring, mix and sift flour, soda, cinnamon, ginger, and salt together and add alternately with sour milk and mix well. Pour into well greased and floured pan and bake. —Mrs. H. J. Hansen, Ames—

HOT MILK SPONGE CAKE

1 c. flour, 1 t. B. P. 3 eggs, 2 t. lemon juice. 6 T. hot milk Sift flour once, measure, add B. P. and sift 3 times. Beat eggs. Add sugar beating continuously. Add lemon juice. Fold in flour alternately with hot milk, mixing quickly until batter is smooth. Bake at once in ungreased tube pan in moderate oven 45 minutes. —Donated—

JELLY ROLL

4 eggs beaten very light, $1\frac{1}{4}$ c. sugar, $\frac{1}{4}$ t. salt, 2 c. flour, 2 t. B. P. 1 c. hot water. Bake in hot oven

JIFFY TEA CAKES

1 egg, $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. sour cream, 1 c. flour, $\frac{1}{2}$ t. soda, 1 t. B. P. $\frac{1}{2}$ t. vanilla. Bake in muffin pans.

—Ella Swedberg—

MATRIMONIAL CAKE

1st part:- Cream 1 c. butter with 1 c. brown sugar. Then add $1\frac{1}{2}$ c. oatmeal and $1\frac{1}{4}$ c. flour to which has been added pinch of salt and 1 level teaspoon soda.

2nd part:- Cook 1 c. sugar, 1 c. water, and 1 lb. dates till thick, then add 1 c. nut meats. Butter an 8 inch cake tin, press in half of 1st. mixture, then pour in date mixture, after which put rest of 1st mixture on top. Bake in slow oven $\frac{3}{4}$ hr.

—Edith Irene Anderson—

NOUGAT CAKE

$1\frac{1}{4}$ c. sugar, $1\frac{1}{3}$ c. lard, 2 eggs, a little salt, 2 t. soda 1 t. B. P. $1\frac{1}{4}$ c. sourmilk, Dissolve soda in $\frac{1}{4}$ c. of the milk, $\frac{1}{2}$ c. cocoa. Mix cocoa and all the milk together. $\frac{3}{4}$ c. raisins, $\frac{3}{4}$ c. nuts, $1\frac{1}{4}$ c. flour.

—Mrs. Gust Brod—

QUICK COFFEE CAKE

1 c. sugar, 1 c. milk, butter size of an egg, 1 egg well beaten, 2 c flour, 2 t. B.P., cinnamon and sugar on top. Bake 20 min.

—Mrs. A. G. Anderson—

QUICK WHITE CAKE

2 egg whites, 2 c. sifted cake flour, 2 t. B. P. 1 c. sugar, $\frac{1}{2}$ t. salt, soft butter as needed, $\frac{1}{2}$ c. milk, $\frac{1}{2}$ t. vanilla.

To flour add baking powder, salt and sugar and sift together 3 times. Put egg whites in cup and add enough softened butter to half fill cup, then fill cup with milk. turn into flour mixture, add vanilla, and beat vigorously for 2 min. Bake in two 8 inch layer pans, 25 min. in moderate oven.

—Mrs. Vernard Stark—

SOFT GINGERBREAD

$\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. butter, 1 c. molasses, 1 t. cinnamon, 1 t. ginger, 2 t. soda dissolved in 1 c. boiling water, $2\frac{1}{2}$ c. flour. 2 eggs. Mix ingredients in the order given, sifting the spices with the flour. Add the 2 well beaten eggs the last thing before baking.

—Mrs. Emma Berg.—

SOUR CREAM TEA CAKE

1 c. thick sour cream, 1 egg, 1 t. soda, $1\frac{1}{2}$ c. flour, 1 c. light brown sugar, nut meats may be added. Frost if desired. Following may be used:- 2 sq. bitter chocolate, 3 T. butter, 3 T. hot coffee or water, 1 t. vanilla, 2 c. powdered sugar, 1 t. salt. Melt chocolate and butter over hot water, add part of sugar, blend thoroughly and add the rest of ingredients, beat 2 min. Let stand 2 min, beat another 2 min. Add 6 marshmallows, beat and spread.

—Lydia Svensen—

RAISIN CAKE

Boil 1 lb. puffed raisins, 2 c. hot water for 15 min. Then add 1 c. cold water. 4 c. flour, 1 t. salt, 1 heaping t. soda, 1 t. cinnamon, 1 t. nutmeg, $\frac{1}{2}$ c. lard, 2 c. sugar. Mix all together and bake in a slow oven

—Chas Anholt, Lady Smith, Wisconsin—

SNOWFLAKE CAKE

$\frac{1}{2}$ c. butter, $1\frac{1}{2}$ c. sugar, $\frac{3}{4}$ c. milk, 2 c. pastry flour, whites of 4 eggs, $2\frac{1}{2}$ t. B. P. (level), lemon extract.

—Mrs. J. A. Anderson—

UPSIDE DOWN CAKE

Put $\frac{1}{4}$ lb. butter in frying pan heat until spread over pan. Sprinkle into it 1 c. brown sugar or white. Pare and slice 2 or 3 apples and distribute over sugar. Pineapples or apricots may be used also. Make plain cake dough and pour over the above $\frac{1}{2}$ c. sugar, $\frac{1}{4}$ c. butter, 1 egg, $\frac{1}{4}$ c. milk, 1 c. flour, 1 t. B. P. Bake 35 or 40 min. Turn out and serve upside down with whipped cream.

—Mrs. J. Eman Anderson—

WHITE CAKE

$\frac{3}{4}$ c. butter, 2 c. sugar, 1 c. sweet milk, 3 c. pastry flour 3 t. B. P. whites of 6 eggs. Add milk by teaspoons to creamed butter and sugar. Beating all the time. Sift flour and baking powder together and fold in beaten whites of eggs. Vanilla.

—Mrs. H. C. Swanson—

BLACK WALNUT CAKE

$\frac{1}{2}$ c. crisco, 1 c. sugar, 2 eggs separated, $2\frac{1}{4}$ c. flour, 2 t. B. P. $\frac{1}{2}$ t. salt, 1 c. cold strong coffee, $\frac{3}{4}$ c. walnut meats, 1 t. vanilla. Blend crisco, sugar and egg yolks. Last fold in egg whites beaten stiff.

—Alice Wilen—

WHITE CAKE

$\frac{1}{2}$ c. butter $1\frac{1}{2}$ c. sugar, 1 c. cold water, 3 c. cake flour, sifted 3 times before measuring, 2 rounding t. B. P. Whites of 4 eggs, flavor with $\frac{1}{4}$ t. almond extract and $\frac{1}{2}$ t. vanilla

FILLING FOR CAKE

Grind $\frac{1}{2}$ lb. figs, $\frac{1}{2}$ lb. English Walnuts, $\frac{1}{2}$ lb. raisins. Make a boiled icing of 2 c. sugar, $\frac{1}{2}$ c. water, whites of 2 eggs. Boil sugar and water together gently without stirring until it threads from the spoon. Turn this slowly in to the beaten whites. Leave out $\frac{1}{3}$ and mix the rest stir in the fruit and nuts. Spread the fruit icing between and on top and then cover with the plain icing.

—Clara Jacobson—

WHITE LAYER CAKE

1 c. butter, 2 c. sugar (scant) whites of 5 eggs, 1 c. water, 2 heaping t. B. P. 3 c. flour, 1 t. vanilla.

—Mrs. Paul Erickson—

CHOCOLATE CAKE

$1\frac{3}{4}$ c. sugar, $\frac{1}{2}$ c. butter, 3 eggs, $\frac{1}{2}$ c. cocoa, 1 rounding t. soda in $1\frac{1}{2}$ c. sour milk, 2 c. flour, flavoring, vanilla. Bake 45 minutes.

—Mrs. Dora Carr—

CHOCOLATE ICING

1 sq. bitter chocolate, 1 t. butter, 5 T. boiling water, powdered sugar, $\frac{1}{4}$ t. vanilla. Melt chocolate, add butter and boiling water, stirring well, add sifted powdered sugar until right for spreading, add vanilla

—Mrs. Oscar Nordstrom—

UNCOOKED CHOCOLATE ICING

1 c. pwd. sugar, 2 t. cocoa, 2 T. strong coffee, 1 T. butter 1 t. vanilla. Mix sugar, butter, add other ingredients.

MARSHMALLOW ICING

2 c. sugar, 1 level t. vinegar, 1 c. water, whites of 2 eggs, $\frac{1}{4}$ lb. marshmallows. Boil sugar with vinegar and water until it hairs when run off the end of fork. Stir in beaten whites and marshmallows, which have been quartered. —Selected—

SEVEN MINUTE ICING

$\frac{7}{8}$ c. sugar, $\frac{3}{4}$ T. water, 1 egg white, pinch of cream of Tartar. Put in top part of double boiler having water underneath at a rolling boil. Beat for 7 min. Remove from fire, add flavoring, and 12 cut up marshmallows if desired. Beat until thick enough to put on cake. —Lois—

SCRIPTURE CAKE

Cookies-Doughnuts

1 cup Judges 5:25; 3 cups I Kings 4:22; 3 cups Jeremiah 6:20; 2 cup I Samuel 30:12; $\frac{1}{2}$ cup Genesis 24:17; 6 cup Isaiah 10:14; 1 teaspoon Genesis 43:11; 1 teaspoon Leviticus 23:17; Pinch Leviticus 2:13; Genesis to taste 43:11; $\frac{1}{2}$ cup fruit juice. Follow Solomon's advice for making good boys and you will have a good cake. —Donated—

O weary mother, mixing dough

Don't you wish the food would grow

Your lips would smile, I know to see

A cookie bush or pancake tree.

BROWN COOKIES

1 c. sugar, 1 c. molasses, 1 c. butter or lard, 2 eggs, $\frac{1}{2}$ c. water, 1 t. soda, cloves, cinnamon, ginger.

—Mrs. E. S. Thorngren—

BROWN SUGAR DROP COOKIES

$1\frac{1}{2}$ c. brown sugar, 1 c. sour cream, $\frac{1}{2}$ c. butter, 2 eggs, $2\frac{1}{2}$ to 3 c. flour, 1 small t. soda, 1 rounding t. B. P. 1 t. vanilla, 1 c. raisins, $\frac{1}{2}$ c. black walnuts.

—Mrs. Oscar Nordstrom—

BUTTERSCOTCH STICKS

$\frac{1}{4}$ c. butter, 1 c. brown sugar, 1 egg, $\frac{1}{4}$ c. broken pecans, 1 c. flour, $\frac{1}{4}$ t. salt, 1 t. B. P. 1 t. vanilla

Melt butter, add sugar. When they are well blended remove from the stove and cool. Add egg and beat. Sift in dry ingredients. Pour in a shallow pan. Bake in hot oven 30 min. Cut in strips when hot. —LaVonne Adams—

CHOCOLATE BROWNIES

$\frac{1}{4}$ c. milk, 1 c. sugar, $\frac{1}{2}$ c. fat, 1 c. flour, $1\frac{1}{3}$ t. salt, 1 t. vanilla, 2 eggs, $\frac{1}{2}$ c. nut meats, cut fine, 2 sq. chocolate.

Cream fat, add sugar and continue creaming for 1 min. Add milk, flour, salt, chocolate, vanilla, eggs and nuts and beat for 3 min. Pour to the thickness of one inch in cake pan lined with wax paper. Bake in moderate oven for 20 min. Cover with chocolate fudge icing. Cut in squares for serving. There is no baking powder or soda in this recipe. —Alice Wiien—

CORN FLAKE MACAROONS

2 c. cornflakes, 2 c. sugar, 1 small pkg. coconut, pinch salt. Mix above together well, then beat whites of 2 eggs to a stiff froth, and add above mixture. Drop on buttered tins with teaspoon and bake until light brown.

--Mrs. A. G. Anderson--

CINNAMON DROP COOKIES

1 c. sugar, 1 egg beaten, 1 c. sour cream, 1 t. soda, pinch of salt, 2 c. flour, sometimes a little more. Mix the dry ingredients, add the liquid and form a stiff dough. Drop a teaspoon of the dough at a time into a mixture of $\frac{1}{2}$ c. sugar, 1 t. cinnamon. Roll the piece of dough around in cinnamon sugar mixture till covered. May add nuts, raisins or dates.

--Mrs. Herman Swanson--

DATE COOKIES

Whip 1 c. sour cream, 1 c. sugar, 1 egg, 2 c. flour, 1 t. soda, 1 c. dates and nuts. Drop from spoon, roll in cinnamon and sugar.

--Mrs. Frank Mars--

DATE CRUMBLES

2 eggs, 1 c. sugar, 2 t. B. P. 1 t. flour, 1 c. nuts, 1 c. dates. Beat the whites, then the yolks. Beat in sugar with the whites. Add the yolks, and the rest of the ingredients. Bake 45 min. in a fairly hot oven. Take a knife and stir loose the crumbles when they are first taken from oven. Serve with whipped cream.

--LaVonne Adams--

DAUNTY COOKIES

3 eggs, 1 c. sugar, 1 c. flour, 1 t. B. P. 1 c. nut meats, 1 c. chopped dates. Beat eggs until light. Add sugar gradually. Sift the baking powder with the flour. Add nuts and dates. Bake in moderate oven. When cool, cut in pieces 1x3 inchs and roll in powdered sugar.

--Elsie Malmquist--

DATE COOKIES

$\frac{1}{2}$ c. butter, 1 c. sugar, 1 egg well beaten, $\frac{1}{2}$ t. soda together with $\frac{1}{2}$ c. sour cream, 1 c. dates cut fine, 2 $\frac{1}{2}$ c. flour, $\frac{1}{2}$ t. vanilla. Drop in buttered pans and bake.

--Evelyn Johnson--

FRUIT COOKIES

1 $\frac{1}{2}$ c. brown sugar, 1 c. shortening, 2 eggs, $\frac{1}{2}$ c. sour cream, 1 c. ground raisins, $\frac{1}{2}$ t. salt, 1 t. soda, 1 t. B. P. 1 t. cinnamon, 4 c. flour or enough to roll

--Lilly Freie--

FIG NEWTONS

1 c. sugar, $\frac{1}{2}$ c. butter, $\frac{1}{2}$ c. milk, 1 egg, 1 t. soda, 2 t. cream tartar, 3 $\frac{1}{2}$ c. flour. —Filling:- 2 c. figs, 1 c. sugar 2 t. flour, 1 cup water.

--Mrs. John T. Reynolds--

FUDGE STICKS

2 c. sugar, $\frac{1}{2}$ c. butter, 3 T. cocoa, 1 c. nuts, 1 c. flour, 3 well beaten eggs. Cream the butter with the sugar and cocoa. Add the eggs, the flour and the nuts. Spread on a greased tin and bake in slow oven. Cut in squares.

--LaVonne Adams--

GINGER SNAPS

1 c. molasses, 1 c. sugar, 1 c. butter, 1 T. ginger, 2 t. soda dissolved in hot water. scant $\frac{1}{2}$ c. flour. Roll in ball size of walnut, bake in medium hot oven.

Mrs. Ruby Jacobson--

GINGER COOKIES

2 c. molasses, 1 c. lard, 1 c. sugar, 2/3 c. sour cream, 1 T. ginger, 3 t. soda, (2 stirred in the flour and 1 in the cream) 1 or 2 eggs. —Mrs. Clara Jacobson—

GOOD GINGER COOKIES

1 1/2 c. sugar, 1 c. butter, 3 eggs, 1 c. raisins, 1 c. currants 1 t. ginger, 1 t. cinnamon, 1/2 t. cloves, 1 t. soda 1/2 c. molasses. Flour to make stiff. —Mrs. J. E. Swedberg—

GINGER ICE-BOX COOKIES

1 c. molasses, 1 c. sugar, 1/2 c. butter and lard, 2 eggs, 1/2 t. salt, 1 t. soda, 1 t. ginger, 1/4 t. cloves, 4 c. flour.

Boil molasses and sugar 3 min, add shortening. Cool. Add beaten eggs, then dry ingredients. Make into roll. Place in a cool place over night. Slice and bake in hot oven. —Mrs. Oscar Nordstrom—

BACHELORS GINGER COOKIES

1 c. sugar, 1 c. lard, 1 c. molasses, 1/2 c. hot water, 1 t. soda. Flour to roll out and ginger to taste. —Mrs. S.—

HERMIT COOKIES

1 c. brown sugar, 1/2 c. shortening, 2 eggs, 1 c. sour cream and buttermilk, 1 t. soda, 1 t. vanilla, 1/2 t. cinnamon, Raisins, nuts, about 2 c. flour. Drop by spoonfuls and bake. —Mrs. J. E. Swedberg—

ICE BOX COOKIES

Cream 1 c. butter with 2 c. brown sugar, add 2 well beaten eggs, 4 c. flour, 1 t. soda, 1 t. cream tartar, 1 c. nut meats, and 1 t. vanilla. Knead like bread and make in 2 rolls and set in ice box over night. Slice thin and bake in hot oven. —Mrs. Paul Erickson—

KISSES

2 c. sugar, 4 c. cornflakes, 1 c. cocoanut, 1/4 t. cream tartar, vanilla, whites of 4 eggs, (add last) Leave in pan until cold after removed from oven.

—Mrs. J. Eman Anderson—

NEVER FAIL MOLASSES COOKIES

3 eggs, 1 c. sugar, 1/2 c. lard, 1/2 c. water, 2 c. molasses 4 T. soda, 1 t. each of cinnamon, nutmeg, cloves, 1/2 t. salt. (4 T. soda is required.) Roll out thin. Sprinkle sugar on top before baking in rather hot oven. —Mrs. W. B. Hanson—

OATMEAL COOKIES

1 c. lard, 1 c. sugar. 2 eggs, pinch of salt, 1 c. cooked raisins, 6 T. raisin juice, 1 t. soda dissolved in it, 2 c. oatmeal, 2 c. flour, nuts, and cinnamon if desired.

—Mrs. O. L. Jacobson—

OATMEAL MACAROONS

4 c. oatmeal, 2 c. brown sugar, 1 c. melted butter, 1 c. cocoanut. 2 c. flour, 1 t. soda, 1/2 t. B. P. Drop 2 eggs in melted butter.

—Mrs. E. S. Thorngren—

OATMEAL COOKIES

1 c. brown sugar, 1/2 c. lard, 2 eggs beaten, 3/4 c. sour cream, 2 c. flour, 2 c. oatmeal, 1 t. soda, 1 t. B. P., 1 t. cinnamon, a pinch salt, 1 c. raisins, 1/2 c. nuts, 1 t. vanilla. Drop from spoon on baking sheets. —Mrs. H. C. Swanson—

OATMEAL SANDWICHES

1 c. brown sugar, 1 c. butter, 1 t. soda, dissolved in $\frac{1}{2}$ c. water, $2\frac{1}{2}$ c. oatmeal, 2 c. flour. Separate dough in 2 parts. Roll each part until $\frac{1}{4}$ inch thick. Spread with the following: 1 c. sugar, 1 lb. walnuts, $\frac{1}{2}$ c. water, 1 lb. dates boiled until thick. Bake and cut in squares —Joan Englund

OATMEAL COOKIES

1 c. butter or lard, 2 c. brown sugar, $\frac{1}{2}$ c. sour cream, 2 eggs, 1 c. oatmeal (browned in oven) 1 t. soda, $3\frac{1}{4}$ c. flour, 1 c. nuts, vanilla, 1 t. cinnamon, $\frac{1}{4}$ t. nutmeg.

—Mrs. J. Eman Anderson—

RAISED COOKIES

2 c. brown sugar, 1 scant c. fat (butter or lard) 2 eggs, 1 t. cream of tartar. 1 t. soda. 1 t. vanilla, $3\frac{1}{2}$ c. flour, 1 c. nuts or cocoanut. Mix cream of tartar and soda with flour. Mix, form into roll and let raise over night. In the morning, slice and bake.

—A Friend—

SPRITS

1 c. sugar, 1 c. butter, 2 eggs beaten well, $\frac{1}{2}$ t. lemon, $\frac{1}{2}$ t. vanilla, 1 t. B. P. $2\frac{1}{2}$ c. flour. —Ida Chingren—

SPRITS COOKIES

Cream $\frac{1}{2}$ lb. of butter, $2\frac{1}{3}$ c. sugar, yolks of 2 eggs, and 1 whole egg. $2\frac{1}{2}$ c. flour, vanilla or almond flavor.

—Mrs. Wilbert Jacobson—

WHITE COOKIES

3 eggs, 2 c. sugar, a little salt, 1 c. butter. $\frac{1}{2}$ c. sour milk, 1 t. soda, nutmeg flour to make a soft dough. Cut thin and bake quickly.

—Mrs. Clara Jacobson—

DOUGHNUTS

1 c. sugar, 3 eggs, (beaten just enough to mix them) 1 c. sour cream, 1 c. sour milk, 1 t. soda, 2 t. B. P. 5 c flour nutmeg and pinch of salt —Delia Wilson—

SWEET MILK DOUGHNUTS

1 c. sugar, butter size of walnut, 2 eggs, 1 c. milk, 2 heaping t. B. P. pinch of salt and a little grated nutmeg or cinnamon. —Mrs. J. E. S.—

RAISED DOUGHNUTS

Scald 2 c. milk and cool. Add slowly $2\frac{1}{2}$ c. flour, 1 T. sugar and 1 cake of compressed yeast (dissolved). Beat thoroughly. Let raise about 2 hr. in a warm place. Add 3 eggs well beaten, 3 rounded T. butter, 2 c. sugar, 1 t. salt, 1 t. grated nutmeg, $\frac{1}{2}$ t. soda, 4 c. flour.

Knead and let raise in a warm place till very light. Roll out rather thin and cut with a doughnut cutter. Place on a cookie sheet and let raise $\frac{3}{4}$ hr. Keep warm. Fry in deep fat. Roll in sugar. —Mrs. H. C. Swanson—

GOOD GINGER COOKIES

2 c. sugar, 1 c. shortening, 1 c. molasses, 1 c. hot water, $1\frac{1}{2}$ t. ginger, $1\frac{1}{2}$ t. cinnamon, $5\frac{1}{2}$ c. flour. Roll in pieces size of walnut and bake. —Mrs. F. Mars—

Jams-Jellies

APRICOT-PINEAPPLE MARMALADE

1 lb. dried apricots, 2 oranges, 2 fresh pineapple, sugar almonds. Soak apricots with water to cover 2 hours. Cut pineapple in small pieces. Cut peeled orange in thin cross-wise slices, combine fruits, measure and heat to boiling point, add equal volume of sugar and cook until jelly test.

—Nettie Freie—

CRANBERRY RELISH

1 lb. cranberries and rind of 2 oranges, put through a food chopper; add juice of oranges and 2 c. sugar. Do not boil, but mix thoroughly and use cold. —Glenys Cobeen—

GRAPE JELLY

Wash and cook grapes. Drain off juice, use equal parts of juice and sugar. Bring juice to a boil and add sugar and stir until sugar is dissolved. Pour into glasses.

—Dorothy Stark—

GRAPE JELLY

Stem and wash grapes, heat slowly. When juice flows freely, strain through jelly bag. Let juice boil 15 min. Add equal amounts of heated sugar. Let boil until it forms wrinkles on top.

—Mrs. Oscar Nordstrom—

PEACH AND ORANGE MARMALADE

2 doz. peaches sliced thin, 6 oranges sliced and cut thin, leave peeling on. Cover with water and let set over night. Next forenoon measure same amount of sugar and boil until thick.

—Mrs. J. Eman Anderson—

RHUBARB JAM

3 c. rhubarb, 3 c. sugar, 1 c. raisins ground fine, $\frac{1}{4}$ c. orange juice, $\frac{1}{4}$ c. lemon juice. Put together and let stand over night. Next morning boil one hour, until it thickens.

—Nellie Julander—

SPICED CURRANTS

Take 4 lb. sugar, 2 c. vinegar, 5 lb. currants, 4 t. each of allspice, cinnamon and cloves, tied in a bag. Add and boil 2 or 3 hours.

—Mrs. J. A. Anderson—

WATERMELON PRESERVES

Trim rind, cover with weak brine and let stand over night. Drain. boil in clear water until tender. Make syrup of 1 lb. sugar, 1 lemon thinly sliced, $\frac{1}{2}$ t. ground ginger to each pound of rind. Boil and add rind. Seal.

—Mrs. W. B. Hanson—

Pickles-Relishes

"Pickles are the spice of life."

CHILI SAUCE

30 tomatoes, 12 apples, 10 onions, 5 peppers, 30 T. sugar, 5 T. salt, 1 T cloves, 1 T. cinnamon, 1 qt. vinegar.

—Nellie Julander—

BEST OF ALL PICKLES

Slice 12 large cucumbers and 6 onions in 1/8 inch thick slices, cover with 1/2 c. salt and enough water to cover. Let stand 2 hr. then drain. Making a pickling liquid of the following: 2 c. sugar, 2 c. vinegar, 2 t. white mustard seed 2 t. celery seed, 1 t. ginger, 1 t. black pepper, 1 t. tumeric

Allow liquid to boil vigorously for 5 min then add the sliced cucumbers and onions. Just scald them through and pack in jar while hot. Place in a dark place.

—Mrs. J. E. Swedberg—

CUCUMBER RELISH

Peel and slice the cucumbers. Let them lay in salt water over night. In the morning drain. When ready to cook use: 3 c. vinegar, 2 c. brown sugar, 1 t. celery seed, 1 t. mustard seed, 1/2 t. tumeric. Boil until clear. place in jars and seal.

—Mrs. Herbert Swanson—

3 DAY CHUNK PICKLES

(For one gallon of chunks)

1. Cut cucumbers in 1 inch pieces. Cover with cold water and let stand 24 hours.

2. Drain, cover with 2 c. dairy salt and boiling water. Let stand 24 hours.

3. Drain. Add 2 T. alum and cover with boiling water. Let Stand 24 hours.

4. Drain and cover with 1 qt. vinegar, and 4 qts. water, boiling hot. Let stand 24 hours.

5, 6, 7. Repeat solution each morning and cover.

8. Drain and pack in jars covering with the following syrup: 5 c. sugar, 5 c. vinegar, 1 c. celery seed, 1/4 c. mustard seed, 1 onion. These make sweet pickles. For dill pickles use dill instead of the spice —Glenys Cobeen—

DILL PICKLES

Soak cucumbers over night in cold water. In morning pack in jars with dill. Add brine of 1 qt. vinegar, 1 qt. water, 1 large cup salt boiling hot. Seal. —Mrs. W.B.H.—

GOOD CUCUMBER PICKLES

Pick small cucumbers, clip ends off, wash and put in cold salt water, then set on stove and let them heat slowly until scalding hot. Then take from stove and let stand in salt water 2 or 3 hours, then drain well and put on cold vinegar sugar and spices to taste. Then scald all together.

For sweet dill pickles do same as above only add dill instead of spice just before sealing.—Mrs. Theo. Johnson—

SWEET CUCUMBER PICKLES

Soak cucumbers in salt water over night. (About 1 c. salt to 1 gal. water.) Drain through colander in the morning and cut in $\frac{1}{4}$ inch slices. Mix the following vinegar solution: 4 c. vinegar, 1 c. water, 3 c. sugar, $\frac{1}{2}$ c. mixed spices. Boil this 5 min. Add prepared cucumbers and let stand 15 min. in hot place. Pack cucumbers in jars and fill with the vinegar solution and seal.—Mrs. Anna Hanson

SUPERIOR SWEET PICKLES

7 lb. cucumbers, either whole or sliced. Make a brine of 1 pt. salt and 1 gal. water and let stand for 4 days. Then place in clear water for 3 days. Wash and put in kettle, add 2 c. vinegar and enough water to cover, a handful of grape leaves. Add a level teaspoon of alum. Simmer for 2 hr. Pour off and put pickles back in stone jar. Heat 3 pt. vinegar, 6 c. sugar, 1 oz. whole allspice, 1 oz. stick cinnamon. Pour off and reheat for 2 mornings. The third morning place pickles in glass jars and cover with the liquid and seal.

—Mrs. Ray Eklund—

INDIA RELISH

1 gal. green tomatoes, 4 large onions, 3 red peppers, 3 green peppers. Chop all fine and mix with large handful salt. Let stand over night. In morning drain well. Add 3 c. brown sugar, 1 T. each of black pepper, cloves and allspice, 3 T. mustard seed 2 T. celery seed. 2 pt. good vinegar (more if too dry) Cook about $\frac{1}{2}$ hr. being careful it does not scorch.

—Mrs. Art Dominic—

Sandwiches

“As the food is, so is the man.”

MOCK CHICKEN SANDWICH FILLING

1 lb. fresh lean pork, boil until tender and run through food chopper, $\frac{3}{4}$ c. celery, 3 hard boiled eggs, 1 apple. Put celery, eggs and apple through grinder. add to pork and season with salt and pepper. Mix to consistency to spread with salad dressing.

—Delia Wilson—

CHICKEN SANDWICHES

Chop the meat of chicken very fine, and mix it with salad dressing and a few olives chopped very fine. Spread the mixture between evenly sliced pieces of bread, buttered. Lettuce leaves may be added.

—Selected—

WHIPPED-CREAM SANDWICHES

$\frac{1}{2}$ c. cream, powdered sugar, $\frac{1}{2}$ c. nuts, vanilla. Whip cream very stiff. Add sugar to make it quite sweet, few drops vanilla and chopped nuts. Spread between very thin slices of buttered bread and serve at once. Whipped cream mixed with pounded nut-meats, spread on buttered bread with candied fruits added is delicious.—Bertha Swedberg—

RADISH SANDWICHES

$\frac{1}{2}$ c. potted ham, $\frac{1}{4}$ to $\frac{1}{2}$ c. mayonnaise, $\frac{1}{2}$ c. sliced radishes. Peel and slice radishes, dip them in rich thick mayonnaise and lay on thin slices of bread covered with potted ham.

PEANUT BUTTER AND BANANA

$\frac{1}{2}$ c. peanut butter, $\frac{1}{4}$ c. cream or hot water, $\frac{1}{2}$ c. banana pulp or 2 bananas. lemon juice. Mix the peanut butter with the cream until smooth and light in color, then combine with banana pulp and lemon juice or slice banana over layer of peanut butter on bread.

PEANUT BUTTER AND PICKLE

$\frac{1}{2}$ c. peanut butter, $\frac{1}{2}$ c. chopped pickle $\frac{1}{4}$ c. hot water. Cream peanut butter and hot water together and add chopped pickles. Spread between buttered slices of bread.

DRIED BEEF FILLING

Run enough dried beef through grinder to make 1 cup. mix with salad dressing to thin paste.

SANDWICH FILLING

$\frac{1}{4}$ lb. boiled ham ground, 15c jumbo peanuts, $\frac{1}{2}$ pt. stuffed olives or sweet pickles, add stiff mayonnaise.

EIGHTEEN SANDWICH SUGGESTIONS

- 1.—Raisins worked into Neufchatel cheese.
- 2.—Chopped raisins, figs, or prunes and nut meats moistened with mayonnaise dressing or lemon juice.
- 3.—The well whipped white of an egg mixed with a cup of chopped raisins and nut meats, seasoned with a little salt.
- 4.—Peanut butter moistened with salad dressing and mixed with raisins, dates, figs and bananas.
- 5.—Equal parts of olives, peanut butter, celery, mixed with a little salad dressing.
- 6.—Cream cheese and shredded pineapple between very thin slices of bread.
- 7.—Tuna fish mixed with parsley, lemon juice seasoning and a bit of onion.
- 8.—Chopped stuffed olives and chopped nuts moistened with salad dressing.
- 9.—Cream cheese and chopped stuffed olives.
- 10.—Cream cheese and chopped nuts.
- 11.—Cottage cheese and pickles olives, nuts or pimentos
- 12.—Currant jam with rounded walnuts and creamed butter. Pass with cream cheese. Preserved currants may be substituted in the combination.
- 13.—Boston brown bread with cream cheese or mayonnaise and chopped nuts and raisins.
- 14.—Rounds of brown bread spread with chopped olives minced lettuce and watercress, tarragon paprika, parsley and chives mixed with mayonnaise.
- 15.—Pimentos, cucumbers and onion or chives minced, mixed with mayonnaise and spread on buttered entire wheat bread.
- 16.—Green pepper, pimento and olives with mayonnaise
- 17.—Boston brown bread with minced corned beef seasoned with mustard and rubbed to a paste.
- 18.—Cream cheese used with chopped parsley, pimentos and mayonnaise, chopped nuts, sliced sweetened bananas, chopped pineapple, chopped or sliced olives, shredded sliced apples. The cheese may be rubbed with butter or the creamed butter may be spread on the bread.

Confections

Little Tommy had some candy on a painted stick
Little Tommy ate that candy and it made him sick.

PLAIN CARMELS

2 c. granulated sugar, 1 tall can condensed milk (or 2 c)
1 can Karo syrup (2 c) $\frac{1}{2}$ c. or $\frac{1}{4}$ lb. butter, 1 t. vanilla.

Put sugar, syrup, salt and butter in pan and boil until clear. Then add milk slowly, drop by drop so that boiling does not stop. Cook until it makes firm ball in cold water. Add vanilla. Pour in greased pan and let stand until firm. Turn out on board and cut in squares. (Delicious if nuts are added.)

—Lois Swedberg—

DIVINITY CANDY

2 c. white sugar, $\frac{1}{2}$ c. Karo syrup, $\frac{1}{2}$ c. water, 2 egg whites. Boil sugar, syrup and water until it clicks when dropped in cold water. Pour into the stiffly beaten egg whites, beating all the while, continuing beating till partly cool. Add $\frac{1}{2}$ c. chopped nut meats. Drop by spoonfuls on waxed paper.

—Mrs. Oscar Nordstrom—

FUDGE

2 c. sugar, 1 c. cream or rich milk, 2 T. cocoa pinch of cream tartar, 2 T butter, vanilla, nuts. Cook together sugar, cream, cocoa and cream tartar until it reaches the soft ball stage. Remove from stove and add butter. When cool beat until it becomes creamy and quite stiff. Add flavoring and nuts and spread on buttered platter.

—Linnea Sonquist—

TAFFY

2 c. sugar, $\frac{1}{2}$ c. water, $\frac{1}{2}$ c. syrup. Cook this to the soft ball stage and add 1 T vinegar and a lump of butter, and continue cooking to the hard boil stage or until it cracks on the cup. When you take it off of the stove add the flavoring and a pinch of salt and pour out quickly into buttered pie tins to cool. When cool enough to handle, pull the taffy until it is white, and until you can't pull it any longer. Very good if nuts are added.

—Alma Swedberg—

PEANUT BRITTLE

2 c. sugar, 1 c. peanuts, 1 $\frac{1}{8}$ t. salt. Melt sugar slowly in heavy iron frying pan, stirring constantly until mixture is a golden brown syrup. Remove from stove immediately, stir in salt and broken peanuts; pour on an ungreased tin. $\frac{1}{4}$ t. soda stirred into sugar syrup before adding peanuts makes a porous brittle.

—A friend—

SPANISH CREOLE CANDY

Cook 3 c. sugar, 1 c. sweet milk and 2 heaping T. butter together until it forms a soft ball when tested in cold water. Carmelize 1 c. sugar to a dark brown, be careful not to burn it, and combine the two mixtures while they are very hot, stirring constantly. Place on stove again, and cook for a minute or two. Remove and add $\frac{1}{2}$ c. pecans or walnut meats and stir until mixture begins to thicken. Drop from spoon on oiled platter.

—Glenys Cobeen—

PENUCHE

2 c. light brown sugar, $\frac{1}{2}$ c. milk or cream, 1 T butter,
1 t. vanilla, nuts. —Pauline Mars—

SEA FOAM

2 c. brown sugar, 1 c. white sugar, 1 c. water. Cook until
it hairs and add to 1 stiffly beaten egg white. Flavor with
vanilla. Drop by spoonfuls on oiled paper. Nut meats may
be added or half of a walnut placed on each piece.

—Mrs. Englund—

Miscellaneous**CRACKLING SOAP**

7 lb. cracklings, 1 qt. warm soft water. Place on stove.
When hot add 2 cans Lewis Lye dissolved in 1 qt. water.
Then add to entire mixture 2 T. borax and $\frac{1}{2}$ c. ammonia.
Boil until soap forms on sides of pan. When cool cut in
bars.

—Mrs. Fred Erickson—

WHITE LAUNDRY SOAP

One 12 oz. can Lewis lye, 5 c. soft water, 5 lb. fat, $\frac{1}{3}$
box borax, $\frac{1}{2}$ c. strong ammonia. Add water to lye and stir
until dissolved. When cold add to warm (not hot) fat,
then add borax and ammonia. Stir until thoroughly mixed.
Pour into shallow pans.

—Mrs. Fred Erickson—

BRINE FOR CURING MEAT

(For 100 lb. meat) 6 gal. water. 5 lb. salt, 3 lb. brown
sugar, 3 oz. salt peter, 1 oz. soda, 1 oz. pepper. Boil, skim,
cool, put over meat.

POULTICE FOR COLDS OR PNEUMONIA

Take 6 or 10 medium sized onions, chop fine, place in
large pan over fire, add the same amount of rye meal, and
vinegar enough to make a thick paste, simmer for 5 or 10
min. (stirring all the time to keep from burning.) Place in
a cotton bag large enough to cover the lungs and apply as
hot as patient can bear. Change about every 10 min.

PRESERVING CHILDREN

To preserve children take a large grassy field, one dozen
children, two or three small dogs, a pinch of brook and
some pebbles. Mix the children and dogs well together
and put them in the field, stirring constantly. Pour the
brook over the pebbles. Sprinkle the field with flowers,
spread over all a deep blue sky and bake in the sun. When
done remove and set away to cool in a bath tub.

TO SERVE ONE HUNDRED

Meats—40 lb. of Pork or Pork Roast, or 20 lb. of Meat
Loaf, or 16 lb. of chicken for creamed chicken.

Vegetables—1 bu. potatoes: 18 lb. Sweet potatoes; 14 lb.
Cabbage for salad; 12 cans Corn, Peas or Tomatoes; 10
lb. Bake Beans: 8 lb. of Lima or Navy Beans (cooked);
6 pkgs. Macaroni and 3 cans Tomatoes.

Bread—16 loaves. Cream—4 qt. Milk—4 qt. Coffee—
2 $\frac{1}{2}$ lbs. Butter—4 lbs.

WITH HAMMER AND NAILS

Here is the way a clever farmwife made a comfortable foot stool from a ten by twelve inch board. She nailed a cleat across each end of the board and then screwed a door stop into each of the four corners. This formed the underside. She lacquered the foot stool in light manogany, padded the top with excelsior and covered it with a piece of heavy velour. After tacking the velour firmly to the edges of the board, she used furniture braid to give the stool a finished touch.

Facts Worth Knowing

SILVER—To clean silver or jar lids, soak them in very sour milk, then wash in hot soap suds.

SOOTY KETTLE—If you wish to put a kettle over the flame, grease the bottom of the kettle and the soot will rub off easily.

CEMENT—Alum melted in an iron spoon makes strong cement to mend china ware.

APPLES—To keep peeled apples from turning brown cover with salt water.

CURTAINS—When ironing curtains that are torn cut a patch a trifle larger than the tear, dip the patch in starch and press over torn place.

EGG WHITES—To stiffen egg whites add $\frac{1}{4}$ t. baking powder, whip again.

CEREALS—Butter the kettle which cereals are cooked in to prevent sticking.

WHITE STRAW HATS—To clean white straw hats, mix juice of 2 lemons and 4 T. sulphur. Cover hat thoroughly let dry, brush with stiff brush.

ROLLING PIN—Use clean wrapping paper on your rolling board when making pie crust and a clean child's white stocking leg on your rolling pin and your board and rolling pin will be clean.

VELVET—To restore velvet hold over a kettle which contains one gallon boiling water and $\frac{1}{2}$ cup ammonia.

MILDEW—To remove mildew, rub with lemon juice, lay in strong sunshine. Or soap, starch and salt rubbed on mildew spots lay in hot sun an hour.

COCOA STAINS—To remove cocoa stains, rinse stain while still damp in cold water.

TOUGH MEAT—A few drops of vinegar or lemon juice when cooking tough meat helps to make it tender.

PIE CRUST—When baking pie crust add 1 t. vinegar. Crust will be more flakey.

EGGS—Add salt to water when boiling eggs and they will not crack while boiling and they will peel easier.

WHITE SHOES—Spirits of camphor removes grass stains from white shoes.

CUT—For a cut put on plenty of black pepper and it will stop bleeding.

FISH—Roll fresh fish in cornmeal before frying.

WHIPPED CREAM—If cream is too thin to whip well add an unbeaten white of an egg before beginning to beat.

RAZOR BLADES—Use old razor blades for scraping paint from windows and ripping seams.

GREEN VEGETABLES—Cook green vegetables uncovered and they will keep their color better.

SOOTY PIPES—A handful of salt thrown on red hot coals in the furnace or heater every week will rid the pipes of soot.

WATERING PLANTS—Use a teapot for watering house plants.

MINCE PIE—Make mince pie with one crust. Bake. Cover top with marshmallows and place in oven till brown.

WAX CHAIRS—Sacking cane chair bottoms can be made tight by washing with hot water and allowing to dry in the open air.

SCOURING—Keep an old powder puff on can of scouring powder. It is handy for scouring pans.

POACHING EGGS—Before poaching eggs, stir water very briskly with a spoon until water is in swift motion. Quickly drop eggs into water. When poached, they will be almost round in shape.

EGG YOLKS—When egg yolks are to be kept and not used immediately, drop them into cold water instead of pouring cold water over them and they will keep their shape much better.

FROSTING—To make delicious and different cake frosting place chocolate candy bars on top of each hot layer. After the bars have melted spread evenly over the cake.

CHERRIES—In pitting cherries, insert a hair pin in the stem end. It removes the seed easily and leaves the cherry whole. In this way most of the juice is retained.

SHRINKING MATERIAL—When shrinking material, leave the material folded and cover with warm water. Let stand until thoroughly soaked and then stretch lengthwise on the line and let drip dry. This saves pressing before making up the material.

STUCK DISHES—If glasses or any china dishes, which having been piled in each other become stuck fast, they may be separated by placing cold water in the upper one and hold the lower one in warm water.

FRYING MEAT—When frying meat or anything that is liable to spatter grease, sprinkle just a little flour in the grease and this will keep it from spattering. It has saved me many burns.

BOUQUETS—When picking garden bouquets, remember that blooms picked before the sun is up last almost twice as long as those that have withstood its rays all days.

MENDING A HOLE—When a small hole comes in tin, granite or enamel ware, paint with lacquer or enamel. If the hole is large, put a piece of adhesive tape over the painting. When dry paint again.

CRACKED CHINA—If boiled for about 45 min. in enough sweet milk to cover it, the cracks in a glass dish will glue together and become invisible and the dish will stand as much ordinary usage as before.

PAINT—To prevent paint from hardening after part of a can has been used, melt paraffine and pour over surface.

WATER PITCHERS—To clean water pitchers and glasses that are spotted with water marks, rub with a cloth dipped in vinegar.

SCREENS—If screens are painted white on the outside they are less easily seen through from the outside.

CAKE—After cake dough is spread in pan, sprinkle with brown sugar and cinnamon if you care for spice flavor. During baking, sugar will melt and form a glaze for top of cake.

ADHESIVE TAPE—To remove the black gummy substance which adhesive tape leaves on the skin, rub with lard and then wash with soap and warm water.

DISH DRAINER—To prevent dish drainers from slipping on drain boards, make a crosswise slit in four corks with a sharp knife and insert on the corners of drainer.

CHICKEN—To singe a chicken, place over oil stove. The heat burns the hairs rapidly and eliminates the smoking paper makes.

PLAITS—If plaits are basted with silk thread stitches will not show when plaits are pressed.

BEEF STEAK—Soak beef steak ten minutes in milk and flour. Roll in flour and fry. Note difference in flavor and appearance.

WHITE SILK—Wrap white silk summer dresses in blue tissue paper before putting away for the winter. They will retain their whiteness.

COOKIES—Brush cookies with whole milk before baking. They will crack and have a gloss.

PAINT BRUSHES—Sticky and hard paint brushes will become soft if soaked in boiling vinegar five minutes.

EVAPORATED CREAM—Pour the can of evaporated cream into a pan. Heat until the bubbles rise around the sides. Chill immediately by putting in a bowl of snow or ice, or out in a very cold place. When thoroughly chilled you will find that it will easily whip.

ONION—Dip an onion for a moment in boiling water, begin at the root and peel upward. You can peel and slice without weeping.

To all who have assisted us.

Our grateful thanks we tender,
If empty pantry shelves you'd save
This Cook Book just remember.

ORDER OF RECIPES

COCKTAILS — Page 2.

SOUPS — Page 2.

FISH—CHICKEN—MEATS — Page 4.

VEGETABLES — Page 8.

CHEESE—EGGS—MACARONI — Page 11.

SALADS — Page 12.

BREAD—ROLLS — Page 17.

PIES — Page 21

DESSERTS — Page 24.

CAKES—FROSTINGS — Page 28.

COOKIES—DOUGHNUTS — Page 32.

JAMS—JELLIES — Page 36.

PICKLES — Page 37

SANDWICHES — Page 38

CONFECTIONS — Page 40

MISCELLANEOUS — Page 41.

FACTS WORTH KNOWING — Page 42.

COOK BOOK



1
9
4
8

C
O
O
K

B
O
O
K

M. E. CHURCH

BOXHOLM

COOK BOOK

COOK BOOK

COOK BOOK

M. E. CHURCH
BOXHOLM

**INNER CIRCLE
OF
EMMANUEL METHODIST CHURCH
BOXHOLM, IOWA**

Officers 1948

President Agnes Anderson
Secretary Marijane Scheurich
Treasurer Jayne Darr

Members

Eva Anderson	Florence Lundberg
Agnes Anderson	Erma McClellan
Gwen Adams	Elvera Nordstrom
Marjorie Carlson	Edith Irene Peterson
Jayne Darr	Thelma Peterson
Katherine Freie	Vera Peterson
Janice Hanson	Marijane Scheurich
Helen Hammer	Norma Schlicht
Jeanette Jones	Bernadine Stark
Margaret Klinger	Louise Stark
Jane Lebo	Delores Shepard
Agnes Lundberg	Johnnye Swanson
Elaine Lundberg	Bernice Trueblood

A RECIPE FOR A DAY

Take a little dash of water cold,
And a little leaven of prayer,
And a little bit of morning gold
Dissolved in morning air.
Add to your meal some merriment,
And a thought for kith and kin,
And these are your primal ingredients
With plenty of work thrown in.
But spice it all with the essence of love,
And a little whiff of play.
Let the wise old book and a glance above.
Complete the well-made day.

Jesus said, "I am the bread of life, he that cometh to me shall never hunger; and he that believeth on me shall never thirst."

We take this opportunity to thank all those who have had a part in making this book possible. We want to thank everyone who contributed their choicest recipes.

Louise Stark, Marijane Scheurich
Committee

CONTENTS

Cakes—Frostings	5
Cookies—Doughnuts	19
Pies	31
Desserts	39
Breads—Rolls	49
Salads	57
Meats	65
Candies	71
Preserves—Jams—Jellies	75
Pickles—Relishes	79
Vegetables	85
Soups	89
Cheese—Eggs—Macaroni	93
Swedish Dishes	97
One Dish Meals	103

ABBREVIATIONS

Few Grains	F. G.
Teaspoonful	tsp.
Tablespoonful	tbsp.
Cup	c.
Baking Powder	B. P.
Gallon	gal.
Quart	qt.
Pint	pt.
Dozen	doz.
Package	pkg.
Pound	lb.
Ounce	oz.
Hour	hr.

TABLE OF WEIGHTS AND MEASURES

Butter, 2 rounded cupfuls	1 lb.
Coffee, 4 cupfuls ground	1 lb.
Cornstarch, 3 cupfuls	1 lb.
Dates, Figs, Prunes, Raisins, 2 cupfuls	1 lb.
Eggs, 10 average size	1 lb.
Flour, 4 cupfuls sifted	1 lb.
Sugar, granulated or brown, 2 cupfuls	1 lb.
Two Wine glasses	1 gill or ½ c.
Two coffee cupfuls	1 pt.
Two pints	1 qt.
Four quarts	1 gal.
About 25 drops of anything liquid will fill a common sized teaspoon.	



CAKES—FROSTINGS

COME IN AND SEE THE NEW

INTERNATIONAL HARVESTER

FREEZERS

Save Food! Save Time! Save Money!

CONVENIENT

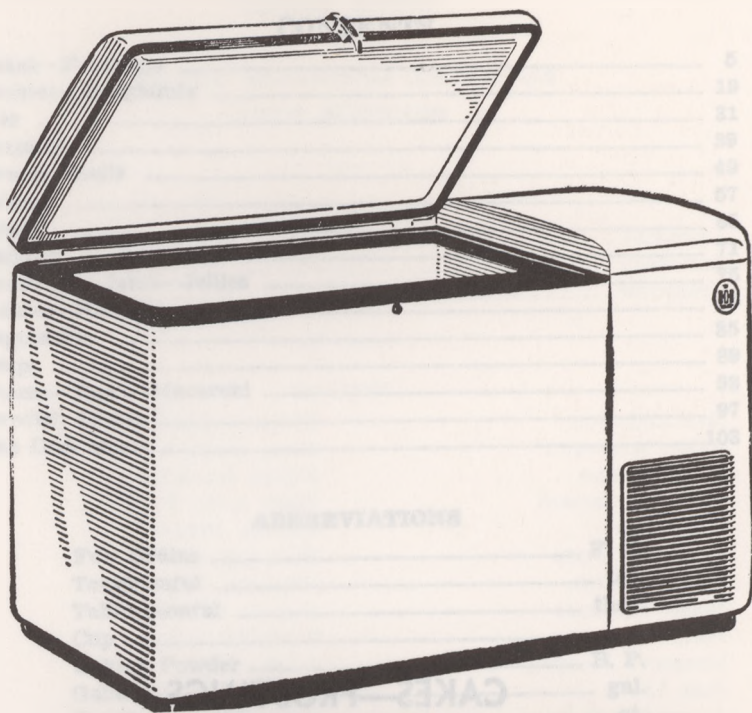
SIZES...

6-Cubic Foot and 11-Cubic Foot Capacity

Lundberg & Sandahl Farm Equipment Co.

DAYTON, OHIO

SOLE AGENTS



COME IN AND SEE THE NEW

INTERNATIONAL HARVESTER
FREEZERS

Save Food!
Save Time!
Save Money!

**2 CONVENIENT
SIZES . . .**

4-Cubic-Foot and 11-Cubic-Foot Capacity

Lundberg & Sandahl Farm Equipment Co.

DAYTON, IOWA

CHOCOLATE CAKE

Cream together:

1½ c. sugar
 ½ c. shortening
 ½ c. cocoa
 1 tsp. vanilla
 salt

2 c. sifted flour
 1 c. cold water
 1 tsp. soda dissolved in hot water
 3 egg whites

—Mrs. Howard Stark.

ANGEL FOOD CAKE

13 large egg whites
 (1) Add 1 level tsp. of salt and beat until foamy
 (2) Add 1 heaping tsp. cream of tartar and beat until it stands in peaks
 (3) Then beat ½ c. sugar into egg whites

(4) Now mix 1 c. sugar and 1 c. sifted cake flour and sift this four times
 (5) Fold into egg whites slowly
 (6) Add 1 tsp. vanilla or any other flavoring desired

—Mrs. Eva Anderson.

SHORT CAKE

1½ c. flour
 ⅓ c. sugar
 2 tsp. B. P.

¼ tsp. salt
 ¼ c. butter

Blend together, then add ⅝ c. of milk mixed with 1 egg. Bake.

—Mrs. Bernadine Stark.

ORANGE SHORT CAKE

¼ c. butter
 ½ c. sugar
 1 egg
 ¼ tsp. salt

½ c. milk
 1½ c. flour
 3 tsp. B. P.

Orange Sauce

1½ tbsp. cornstarch
 ⅓ c. sugar
 grate rind of 1 orange

1 c. orange juice
 ½ c. water
 1 tbsp. lemon juice

Combine corn starch, sugar and rind, water and orange juice; boil, stirring constantly. Serve hot or cold. Canned peaches is a nice addition.

—Florence Hanson.

MARSHMALLOW CAKE

Sift together:
 2 c. sugar

2 c. flour
 2 tsp. B. P.

Take 1 c. boiling milk and pour into dry ingredients. Fold in 4 egg whites which have had a few grains of cream of tartar added when still frothy. After beaten stiff add vanilla.

—Mrs. Albert C. Peterson.

SEVEN MINUTE CAKE

Mix dry:
 6 tbsp. cocoa
 2 c. sugar

2½ c. cake flour
 2 tsp. soda
 pinch of salt

Add to the above 2 c. sour cream and 4 well beaten eggs. Bake in a moderate oven 45 minutes.

—Mrs. Lyle W. Klinger.

APPLE SAUCE CAKE

$\frac{1}{2}$ c. butter	2 tsp. soda
1 c. sugar	1 c. raisins
1 egg	$\frac{1}{2}$ c. nuts
$1\frac{1}{2}$ c. apple sauce	Vanilla, cloves, cinnamon, nutmeg
2 c. flour	

Serve hot with whipped cream.

—Mrs. W. B. Hanson, Sr.

UPSIDE DOWN CAKE

Put $\frac{1}{4}$ lb. butter in cake pan and heat until butter is melted. Sprinkle into it 1 c. brown sugar. Pare and slice 2 or 3 apples and distribute over sugar. Pineapple or apricots may be used. Make a plain cake dough and pour over the above. Bake in a moderate oven about 40 minutes. Turn out and serve upside down with whipped cream.

Plain cake for above:

$\frac{1}{2}$ c. sugar	$\frac{1}{4}$ c. milk
$\frac{1}{4}$ c. shortening	1 c. flour
1 egg, beaten	1 tsp. B. P.

—Mrs. Glen H. Peterson.

FRUIT CAKE

1 c. prunes	$\frac{1}{2}$ tsp salt
1 c. brown sugar	1 tsp. cinnamon
$\frac{1}{2}$ c. water	$\frac{1}{4}$ tsp. cloves
Soak overnight.	$\frac{1}{4}$ tsp. allspice
$\frac{1}{2}$ c. butter or crisco	$\frac{1}{4}$ tsp. nutmeg
1 c. white sugar	little grated orange peel
$\frac{1}{2}$ c. whipped sour cream	1 c. raisins
$\frac{1}{2}$ c. butter milk	1 c. currants
prune juice	$\frac{1}{2}$ c. nut meats
1 tsp. soda in the sour cream	1 tsp. B. P.
2 beaten eggs	$2\frac{1}{2}$ c. sifted flour
Bake in large tube pan.	—Mrs. Frank Mars.

SUNSHINE CAKE

12 yolks beaten 10 minutes	2 c. flour
1 c. sugar	2 tsp. B. P.
1 c. cold water	1 tsp. lemon extract

—Mrs. Hedberg.

CHOCOLATE SNOW CAKE

$\frac{1}{2}$ c. crisco	4 tsp. B. P.
$1\frac{1}{2}$ c. sugar	1 tsp. soda
$2\frac{1}{4}$ c. sifted cake flour	4 tsp. vanilla
1 c. milk	4 egg whites

Step I. Put crisco in mixing bowl. Put into bowl the flour, B. P., salt and sugar. Add $\frac{2}{3}$ of the milk. Beat 2 minutes at medium speed for mixer or 150 strokes by hand. Scrape beater and bowl thoroughly.

Step II. Add remaining milk, vanilla and unbeaten egg whites. Beat 1 minute. Scrape bowl and beaters. Beat 1 minute. Put in 2 9-inch layer pans. Bake 28 minutes at 375°. —Erma McClellan.

BOILED RAISIN CAKE

1½ c. raisins stewed 20 minutes	1½ c. flour
¾ c. brown sugar	1 tsp. soda sifted in flour
¼ c. butter	½ tsp. cloves
1 egg	½ tsp. nutmeg
½ c. raisin water	½ tsp. cinnamon

—Mrs. Elwin O. Carlson.

CHOCOLATE CAKE

1¾ c. sugar	1 tsp. vanilla
½ c. shortening	3 egg whites
1 c. cold water	2½ c. cake flour
¼ c. cocoa	salt
1 tsp. soda in tbsp. hot water	

Add cocoa to creamed sugar and shortening, add flour in 4 additions. Add soda, dissolved in hot water and fold in egg whites last.

Frost with Mocha Frosting:

1 egg yolk—raw	vanilla
butter	powdered sugar
cold coffee	

—Vera Peterson.

FRUIT CAKE

1½ c. seeded raisins	2 tsp. cinnamon
1½ c. chopped, pitted dates	1 tsp. cloves
2 c. sugar	1 c. chopped walnuts
2 c. boiling water	1 3-oz. pkg. each of candied orange peel, lemon peel, pineapple, citron and cherries (2½ c. of fruit)
½ c. shortening	
3 c. enriched flour	
1 teaspoon salt	
1 tsp. soda	

Combine raisins, dates, sugar, water and shortening; cook over low heat 20 minutes. Cool. Add sifted dry ingredients. Add nuts and fruits. Bake in greased 7½ by 12 inch pan in moderate oven 325° 1½ hours. (Doesn't have to age) —Florence Lundberg.

ORANGE CUP CAKES

1 c. sugar	1 grated orange juice and rind
½ c. butter—scant	2 tsp. B. P.
2 eggs beaten separate	2 c. cake flour
⅔ c. milk	

Cream sugar and butter. Add egg yolks and orange. Alternately add baking powder, flour and milk. Add stiffly beaten egg whites last. Bake in moderate oven. —Faye Reutter.

FAIRY FOOD CAKE

Boil 7 tbsp. of water and 1½ c. sugar until it spins a thread. Pour it slowly over 6 well beaten egg whites and beat until cool. Add to this mixture 6 yolks well beaten. Add flavoring (vanilla or lemon) and a dash of salt. Lastly fold in 1 c. cake flour sifted with ½ tsp. cream of tartar. Pour into angel tin and bake in a 325° oven for 45 or 50 minutes. —Signe Shaler.

MAPLE CAKE

$\frac{1}{2}$ c. butter	2 c. cake flour
$1\frac{1}{2}$ c. brown sugar	$\frac{3}{4}$ c. milk
2 eggs (beaten)	2 tsp. B. P.
$\frac{1}{2}$ tsp. vanilla	$\frac{1}{2}$ c. nut meats
$\frac{1}{2}$ tsp. maple flavoring	

Frosting

2 c. brown sugar or 1 brown and 1 white	2 tsp. butter $\frac{2}{3}$ c. milk or water
--	---

Boil to soft ball stage. Cool then beat until creamy, add a little more milk by teaspoons while beating. —Mrs. Edwin A. Carlson.

DATE CAKE

1 c. hot water	1 tbsp. lard
1 tsp. soda	1 c. sugar
Add the soda to the hot water and pour over	1 egg
1 c. chopped dates	$1\frac{1}{2}$ c. flour
Let the above cool.	salt
	1 tsp. vanilla
	nuts

Add dates and water to the above ingredients and mix well. Bake in moderate oven. —Carrie Thorngren.

ANGEL FOOD CUP CAKES

$\frac{1}{2}$ c. milk	1 tsp. B. P.
2 tbsp. butter	$\frac{1}{4}$ tsp. salt
4 egg whites	1 c. sugar
$\frac{1}{4}$ tsp. cream of tartar	1 tsp. vanilla
1 c. cake flour	

Heat milk, add butter. Put into dry ingredients. Add beaten egg whites. Makes one dozen cup cakes. —Mrs. Bill Peterson.

DELICATE WHITE CAKE

$\frac{2}{3}$ c. shortening	2 tsp. B. P.
2 c. sugar	1 c. water
1 tsp. vanilla	4 stiffly beaten egg whites
3 c. cake flour	1 tsp. B. P.
$\frac{1}{4}$ tsp. salt	

Cream shortening and sugar, add vanilla. Then add flour sifted with salt and 2 tsp. baking powder alternately with water, beating well after each addition. Fold in egg whites, beaten with remaining baking powder. Bake in moderate oven for 30 minutes.

—Mrs. Harold Scheurich.

CHOCOLATE CAKE

2 c. sugar	2 eggs
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ c. cold water
Mix the above ingredients together.	
2 c. flour	pinch B. P.
$\frac{1}{2}$ c. cocoa	salt
1 tsp. soda	

Sift the above ingredients together and add to the first mixture. Then add vanilla and 1 c. boiling water. Bake in moderate oven. Louise Stark, Ethel Stark.

WHITE CAKE

2 c. sugar	3½ c. cake flour
¾ c. butter	5 tsp. B. P.
1 c. water or half milk	1 tsp. vanilla
6 egg whites	¼ tsp. salt

Cream butter and sugar. Put in water then flour which has been sifted three times before measuring, then baking powder. Add stiffly beaten egg whites last.
—Agnes Lundberg.

SOUR CREAM CHOCOLATE CAKE

1 c. sugar	1 tsp. soda
1 c. sour cream	1 tsp. vanilla
1½ c. flour	½ c. cocoa dissolved in hot coffee.
1 egg beaten	

Cream sugar and sour cream. Add beaten egg. Pour in mixture of cocoa and coffee. Add sifted flour and soda and lastly add vanilla and beat. Bake in a moderate oven.
—Mrs. Byron Lundberg.

GOLDEN CUP CAKES

½ c. shortening	2 tsp. B. P.
¾ c. sifted sugar	¼ tsp. salt
6 egg yolks	½ c. milk
1¾ c. sifted cake flour	½ tsp. lemon extract

—Mrs. Anna Stark.

SUNSHINE CAKE

6 egg yolks—beaten light, add	Add:
2 c. sugar—beat	1 tsp. vanilla or lemon flavoring
½ c. hot water—beat again	6 egg whites, beaten with pinch of salt
2 c. flour sifted before measuring	1 tsp. cream of tartar

Bake in mold cake pan in a moderate oven for 50 to 60 minutes.
—Thelma Peterson.

QUICK MIX SOUR CREAM CHOCOLATE CAKE

Sift together:	Beat 2 eggs well, add:
1¼ c. sugar	1½ c. sour cream
1¾ c. flour	2 tbsp. melted shortening
4 tbsp. cocoa	1 tsp. vanilla
¼ tsp. salt	

Beat well and add dry ingredients and beat well. Lastly add 2 tsp. soda which has been dissolved in 4 tbsp. boiling water. Bake in a moderate oven.
—Mrs. Herman Swanson.

THROW IT TOGETHER CHOCOLATE CAKE

½ c. butter	6 tbsp. cocoa
1½ c. sugar	2 c. flour
2 eggs	1 tsp. soda in ½ c. hot water
1 c. sour cream	

Cream butter and sugar, add unbeaten eggs, cream and flour that has been sifted with the cocoa. Add soda and water and vanilla. Bake in 375° oven for 45 minutes.
—Bernadine Stark.

WHITE CAKE

½ c. butter	3 c. flour
1½ c. sugar	5 egg whites
1 c. water	4 level tsp. B. P.
1 tsp. vanilla	

Cream butter and sugar, add water and flour, saving ½ c. flour with baking powder until last. Do not beat after adding baking powder. Fold in egg whites and bake in a moderate oven.

—Delia Adams.

RED DEVIL'S FOOD

1 c. sugar	1 tsp. vanilla
½ c. butter or crisco	1 tsp. soda in 1 tbsp. hot water
1 c. water	3 egg whites
Sift together:	
½ c. cocoa	
2 c. flour	
1 tsp. B. P.	

Cream shortening and sugar until very light. Add water and flour mixture alternately. Add soda and egg whites last. Bake in a moderate oven.

—Mrs. Rex Downs.

QUICK COFFEE CAKE

1 c. sugar	2½ tsp. B. P.
½ c. butter	2 c. flour
2 eggs	1 tsp. vanilla
1 c. milk	

Mix as any ordinary cake beating eggs separately until very light. Bake in moderate oven. Serve while hot.

Topping

1 c. sugar	nuts
1 tsp. cinnamon	

Mix and sprinkle on top of cake batter before baking.

—Mrs. J. Eman Anderson.

WHITE CAKE

1½ c. sugar	2 egg whites
½ c. shortening	2¾ c. flour (good measure)
1 c. sweet milk	3 tsp. B. P.
2 tbsp. water	1 tsp. vanilla

—Bernadine Stark.

CHOCOLATE CAKE

1½ c. cake flour (sifted)	1 tsp. soda
1¼ c. sugar	4 tbsp. cocoa
½ c. crisco	½ c. milk
1 tsp. salt	

Beat the above ingredients for 2 minutes, then add:

¾ tsp. B. P.	2 eggs unbeaten
Mix well then add:	1 tsp. vanilla
½ c. milk	

Beat for 2 minutes more and bake in a moderate oven.

—Mrs. Darall Darr.

MOCK ANGEL FOOD

2 c. sugar	1 tsp. vanilla
2 c. cake flour	1 c. boiling milk
2 tsp. B. P.	

Pour over dry ingredients and beat for 2 minutes. Last, fold in egg whites.
—Ethel Stark.

EASY SPICE NUT CAKE

2¼ c. cake flour	1 c. sugar
1 tsp. salt	¾ c. brown sugar
1 tsp. B. P.	¾ c. shortening
¾ tsp. soda	1 c. sour milk or buttermilk
1 tsp. cinnamon	3 eggs
½ tsp. nutmeg	½ c. nuts

—Vera Peterson.

COFFEE FRUIT CAKE

½ c. butter	1¾ c. flour
1 c. brown sugar	3 tsp. B. P.
2 eggs	½ lb. raisins
¼ c. strong coffee	⅛ lb. citron and nuts
⅓ c. rich milk and cream	vanilla

—Agnes Lundberg.

PINEAPPLE CAKE

1⅓ c. sugar	¼ c. water
½ c. butter	½ c. pineapple juice
2½ c. sifted cake flour	1 tsp. vanilla
3 tsp. B. P.	3 egg whites
¼ c. milk	

Cream sugar and butter. Add flour and B. P. alternated with liquids. Add beaten egg whites last. Bake in moderate oven in layer pans.

Pineapple Filling

2 tbsp. cornstarch	apple
¼ c. sugar	juice of 1 orange
1 no. 2½ can crushed pine-	

Cook until thick. Ice with 7 minute icing.

BURNT SUGAR CAKE

Cream:	Sift:
½ c. butter	2½ c. cake flour
1½ c. sugar	2 tsp. B. P.
Add:	¼ tsp. salt
2 beaten egg yolks	Add alternately with:
1 tsp. vanilla	1 c. milk
1½ tbsp. burnt sugar	

Fold in 2 stiffly beaten egg whites. Bake in moderate oven.

Frosting

1¾ c. sugar	1½ tbsp. burnt sugar
4 tbsp. water	¼ tsp. vanilla
2 egg whites	

Cook in a double boiler beating with a rotary beater for 7 or 8 minutes. Remove from fire and beat until thick.

—Mrs. W. B. Hanson, Jr.

BURNT SUGAR CAKE

2 c. sugar
 2½ c. flour
 ½ c. butter
 3 eggs

1 c. cold water
 2 tsp. B. P.
 ½ c. hot water
 vanilla

Burn ½ c. sugar until liquidized, then add ½ c. boiling water stirring it well. Let cool. Cream 1½ c. sugar, ½ c. butter, add 3 egg yolks and 1 c. cold water. Add flour, baking powder and salt. Add vanilla, syrup and lastly beaten egg whites. Bake in a moderate oven.

Frosting

1 c. sugar
 ½ c. cream

2 tbsp. butter

Make this icing in the pan the sugar was burnt in. Cook until it forms a soft ball. Remove from fire and beat until it thickens.

—Mrs. A. M. Dominic.

ORANGE CAKE

1 c. sugar
 ½ c. butter
 1 egg
 1 scant c. sour milk

1 c. raisins (scald and grind)
 1¾ c. flour
 1 tsp. soda
 grated rind of 1 orange

Cream sugar and butter. Add the egg. Stir soda into sour milk and add alternately with flour. Add orange rind and raisins and bake in loaf pan in a moderate oven.

Frosting

½ c. sugar
 Stir and pour over cake while hot.

juice of 1 orange
 —Linnea Sanquist.

APPLE SAUCE CAKE

½ c. fat
 1 c. sugar
 1 egg beaten
 1 c. apple sauce
 ½ tsp. soda

2 c. sifted flour
 ¼ tsp. salt
 ½ tsp. cinnamon
 ¼ tsp. nutmeg
 2 tsp. B. P.

Cream fat and sugar together. Add egg and apple sauce. Sift dry ingredients together and add to the liquid mixture. Beat well and pour into two layer cake pans. Bake in moderate oven.

—Mrs. Albert C. Peterson.

JAM CAKE

½ c. shortening
 1 c. brown sugar
 3 eggs
 1¾ c. flour
 1 tsp. soda
 ½ tsp. cloves

1 tsp. cinnamon
 1 tsp. nutmeg
 1 c. jam
 3 tbsp. sour milk or butter-
 milk
 ½ c. raisins and nuts

Cream the shortening, add brown sugar gradually and beat until light and fluffy. Add beaten egg yolks. Sift flour, soda and spices together and add this mixture alternately with the jam, sour milk, which have been stirred together with first mixture. Add the raisins floured and nuts. Fold in the beaten egg whites. Bake in two layers in moderately hot oven 375°.

—Mrs. Mervyn Swanson.

FUDGE CAKE

1 c. sugar	1 c. nuts (pecans)
½ c. butter	1 c. flour
4 tbsp. cocoa	1 tbsp. vanilla
2 eggs	

Cream sugar and butter. Add eggs and vanilla. Sift flour and cocoa. Add to first mixture. Add nuts. Bake in 9 x 9 inch pan in slow oven 20 to 30 minutes.
—Mrs. Mervyn Swanson.

BANANA CAKE

1 c. sugar	2 c. flour
½ c. shortening	3 large bananas smashed
2 eggs	salt
¾ c. sour milk	vanilla
1 tsp. soda dissolved in milk	

Bake in moderate oven.

—Mrs. Les Warner, Mrs. Florence Carlson.

BUTTERSCOTCH CAKE

To 4 eggs beaten very light, add 2 c. sugar and beat, add 2 c. flour, 2 tsp. B. P. Heat to boiling point 1 c. milk, 2 tsp. butter, add to first part. Add 1 tsp. vanilla, bake in long pan 45 minutes to an hour.

Frosting

6 tbsp. butter melted	½ c. coconut
4 tbsp. brown sugar	½ c. nuts

Put mixture on cake and put back in oven until a nice light brown.

—Alice Wilen.

PINEAPPLE UPSIDE DOWN CAKE

2 tbsp. butter	1 med. sized can of pineapple
1 c. brown sugar	

Melt butter into a large frying pan and pack the sugar evenly over it. Drain the pineapple and arrange over the sugar in the pan. Use the following cake batter:

½ c. butter	2 eggs
¾ c. pineapple juice	3 tsp. B. P.
1 c. sugar	¼ tsp. salt
2 c. flour	1 tsp. vanilla

Cream butter and sugar and add the well beaten egg yolks. Sift the flour, B.P. and salt together and add alternately to the juice. Add the vanilla and fold in the stiffly beaten egg whites. Pour the batter over the fruit mixture and bake in a moderate oven 30 to 40 minutes. Turn out upside down and serve either hot or cold with whipped cream on top. Water can be mixed in the juice if you don't have enough.
—Mrs. Raymond Freie.

CARAMEL FROSTING

1½ c. white sugar. Put ¼ c. of it in sauce pan and brown until a light straw color. Add ¼ c. cream and fill cup with milk until about ¾ full. Boil until soft ball stage. Add 1 tbsp. butter when taken off the stove. Cool then beat.
—Mrs. Albert C. Peterson.

CREAMY CHOCOLATE FROSTING

$\frac{1}{4}$ c. hot water	2 c. powdered sugar
2 tbsp. butter	1 tsp. vanilla
2 squares chocolate	

Place water, butter and chocolate in pan. Heat until chocolate is melted. Remove from heat. Add sugar and beat until right for spreading.
—Mrs. Mae Seko.

CARAMEL FROSTING

1 c. brown sugar	4 tbsp. butter
$\frac{1}{2}$ c. white sugar	1 tbsp. Karo syrup
$\frac{1}{3}$ c. milk	vanilla

Beat one minute, cool and beat.
—Mrs. Dan Gonder.

CHOCOLATE FROSTING

1 c. sugar	4 tbsp. cream
2 sq. chocolate	1 egg

Mix well and bring to a brisk boil. Cool and beat as fudge.
—Gwen Adams.

WHITE FROSTING

$\frac{1}{2}$ c. boiling water	$\frac{1}{2}$ tsp. vinegar
1 c. sugar	

Cook until it spins a thread. Pour over 2 egg whites (beaten). Add vanilla.
—Bernadine Stark.

MOCHA FROSTING

$\frac{1}{3}$ c. butter	1 tbsp. boiled coffee
$1\frac{1}{2}$ c. powdered sugar	1 tbsp. cocoa
1 egg yolk	few grains salt

Cream butter and add $\frac{1}{2}$ c. powdered sugar. Combine with egg yolk, salt, coffee and cocoa. Add remaining sugar working it in well.
—Mrs. F. A. Anderson.

CARAMEL FROSTING

$1\frac{1}{4}$ c. brown sugar	$\frac{1}{4}$ c. crisco
2 tsp. corn syrup	$1\frac{1}{2}$ c. powdered sugar
$\frac{1}{3}$ c. milk	2 tbsp. hot milk

Boil brown sugar, corn syrup and $\frac{1}{3}$ c. milk together until soft ball forms. Blend crisco with powdered sugar and hot milk. Pour hot syrup over powdered sugar mixture. Beat to a spreading consistency.
—Mrs. Darall Darr.

COCOA ICING

$\frac{1}{2}$ c. brown sugar	5 tbsp. cream
------------------------------	---------------

Bring to a boil, remove from stove. Leave a bit to stop boiling and add $\frac{1}{2}$ c. cocoa and powdered sugar to desired consistency. For butterscotch frosting same as above only omit cocoa.

—Irene McLeod.

MARSHMALLOW FROSTING

- | | |
|------------------------|----------------------------|
| 1½ c. sugar | 1 egg white stiffly beaten |
| ¼ tsp. cream of tartar | 1 tsp. vanilla |
| 8 diced marshmallows | few grains salt |
| ¾ c. boiling water | |

Boil sugar, water, cream of tartar and salt together until soft ball forms. Add marshmallows to egg white. Add syrup slowly, beating constantly, until thick and creamy. Add vanilla.

—Mrs. Pearl Darr.

NEVER FAIL 3 MINUTE ICING

- | | |
|------------------------|-----------------------|
| 1 c. sugar | 2 unbeaten egg whites |
| ¼ tsp. salt | 3 tbsp. water |
| ¼ tsp. cream of tartar | 1 tsp. vanilla |

Put all ingredients in top of D. B. and beat thoroughly before placing over hot water. Desired stiffness takes around 3 minutes, take off stove, add vanilla and put on cake. This is truly a never fail icing and if you care to put this type of icing on a spice cake you can substitute the white sugar for brown.

—Mrs. J. J. Shepard, Jr.

FUDGE FROSTING

- | | |
|-----------------------------------|----------------|
| 1 c. sugar | 1 tbsp. butter |
| 5 tbsp. milk | 1 tsp. vanilla |
| 1 sq. chocolate or 2½ tbsp. cocoa | |

Bring milk and sugar to a rolling boil, add the chocolate and cook only till it melts. Remove from stove, cool, and add vanilla and butter and beat. This must be treated just like fudge so be careful not to beat too long. If using cocoa sift it with sugar at the start and use the same method.

—Dixie Cooper Currier.

R. V. AMANDUS
MOBIL SERVICE STATION
Gas and Oil
Car Repairing Service

Phone 240

Gowrie, Iowa

BLOMGREN AUTO COMPANY
Automobiles - Farm Implements
Tires and Accessories

Phone 170

Gowrie, Iowa

CANTEEN CAFE
Meals and Short Orders
Banquet Hall for Large or Small Gatherings
H. L. REEDHOLM

Phone 44

Gowrie, Iowa

PALMER'S
FURNITURE — HARDWARE
FUNERAL SERVICE

Phone 181-J

Gowrie, Iowa

GAMMY GRANGE BAKED BREAD COOKIES

1 whole egg (beaten well)
1/2 lb. brown sugar
1/2 lb. flour
1 egg
1/2 cup milk
1/2 cup butter
1/2 cup vanilla
1/2 cup raisins

CHOCOLATE BIRTH COOKIES

1 lb. brown sugar
1/2 lb. butter
1/2 lb. chocolate
1 egg
1/2 cup milk
1/2 cup vanilla
1/2 cup raisins
1/2 cup nuts

PEARL ICE BOX COOKIES

1 lb. butter
1/2 lb. brown sugar
1/2 lb. white sugar
1 egg
1/2 cup milk
1/2 cup vanilla
1/2 cup nuts

COOKIES—DOUGHNUTS

RUDEAN COOKIES

1 lb. butter
1/2 lb. brown sugar
1/2 lb. white sugar
1 egg
1/2 cup milk
1/2 cup vanilla
1/2 cup nuts

ICE BOX COOKIES

1 lb. butter
1/2 lb. brown sugar
1/2 lb. white sugar
1 egg
1/2 cup milk
1/2 cup vanilla
1/2 cup nuts

HERBERT

1 lb. light brown sugar
1/2 lb. butter
1/2 lb. white sugar
1 egg
1/2 cup milk
1/2 cup vanilla
1/2 cup nuts

CANDY ORANGE SLICE DROP COOKIES

4 whole eggs beaten well	1 tsp. B. P.
2¼ c. brown sugar	18 candy orange slices cut fine with scissors
2¼ c. flour	

Do not grease pan. Flour it lightly. Bake in moderate oven. Will burn easily.
—Vivian Downs, Mrs. Chas. Mills.

CHOCOLATE DROP COOKIES

1 c. brown sugar	½ c. milk
½ c. butter	¼ tsp. salt
2 sq. chocolate	½ tsp. soda
1 egg	1 tsp. vanilla
1½ c. flour	

Add melted chocolate to creamed butter and sugar mixture. Drop from tsp. on greased sheet. Bake at 400° 10-15 minutes. Spread powdered sugar frosting with cocoa added on hot cookies. Makes 3 doz.
—Mrs. F. A. Anderson, Mrs. D. Gonder.

XMAS ICE BOX COOKIES

1 c. butter	1 tbsp. grated rind
½ c. brown sugar	½ c. maraschino cherries (red and green) cut fine
½ c. white sugar	2¼ c. flour
1 egg beaten	½ c. pecans
2 tbsp. either orange or lemon juice	½ tsp. soda

Mix in order given, form in rolls. Set in ice box over night. Slice and bake.
—Mrs. H. C. Swanson.

SUGAR COOKIES

1 c. sugar	1 tsp. vanilla
1 c. butter	4½ c. flour
1 egg	salt
1 tsp. soda in 5 tbsp. sour cream	

—Mrs. Wallace Peterson, Hilma Bloomquist.

ICE BOX COOKIES

1 c. shortening	1 tsp. soda
1 c. brown sugar	3 c. oatmeal
1 c. white sugar	vanilla
2 eggs	½ tsp. salt
1½ c. flour	

Form into roll, chill in refrigerator. Slice, bake in 400° oven. Ground raisins or dates may be added.
—Carrie Thorngren.

HERMITS

1½ c. light brown syrup	1 scant tsp. soda in 1 tbsp molasses
1 c. butter	
3 well beaten eggs	1 c. raisins
1 tsp. cinnamon	1 c. nuts

Flour to make stiff batter, drop from spoon in a well greased dripping pan and bake.
—Mrs. J. A. Anderson.

BLONDE BROWNIES

3 eggs	1 tsp. vanilla
2½ c. brown sugar	1 c. chopped nuts
1½ c. flour	3 oz. semi-sweet chocolate bits
2 tsp. salt	

Beat eggs until bubbly and slightly thick. Add sugar, beat well. Add vanilla. Add flour and salt sifted together. Add nut meats. Pour in greased pan. Sprinkle chocolate bits over the top. Bake in moderate oven for about 25 minutes. No baking powder.

—Ethel Swanson.

PIN WHEEL COOKIES

1 c. sugar	2 c. flour
½ c. shortening	1 tbsp. cold water
1 egg	½ tsp. soda and salt

Roll and spread with the following filling. Roll up like jelly roll. Place in refrigerator until solid. Slice and bake.

Filling

1 c. seeded dates, cut fine	1 c. water
½ c. sugar	

Cook for 10 minutes. Take from heat and stir in ½ c. nuts chopped fine. Let cool before putting on cooky dough.

—Mrs. Bert Lundberg.

FRUIT COOKIES

2 c. brown sugar	1 tsp. B. P.
1 c. shortening	1 tsp. soda
2 eggs	1 tsp. salt
1 c. sweet milk	1 c. raisins
4 c. flour	1 c. dates
4 tsp. cocoa	1 c. nuts

—Dorothy Stark.

VERY GOOD COOKIES

1 c. butter	2 c. flour
1 c. white sugar	½ tsp. B. P.
1 c. brown sugar	1 tsp. soda
2 eggs	½ tsp. salt
2 c. rice flakes	1 tsp. vanilla
2 c. quick oatmeal	1 c. nuts

Roll in size of a walnut.

—Mrs. Frank Mars.

CRISP SPICY MOLASSES COOKIES

½ c. spry	½ c. sugar
½ tsp. salt	1 egg
1 tsp. ginger	½ c. molasses
½ tsp. cinnamon	2 c. flour
¼ tsp. nutmeg	1 tsp. soda
¼ tsp. cloves	

Blend spry, salt and spices, add sugar gradually and cream well. Add egg and beat well. Add molasses and mix. Sift flour and soda and add to first mixture. Mix well. Drop by spoon on cookie sheet and flatten cookies with glass covered with damp cloth. Bake in moderate oven 12-15 minutes.

—Mrs. Vernard Stark.

WALNUT STICKS

1 c. brown sugar	½ tsp. vanilla
½ c. sifted flour	2 eggs well beaten
¼ tsp. salt	1 c. black walnuts

Spread in pan and bake in moderate oven 20 minutes. Cut into strips while warm. Shake powdered sugar over all.

—Mrs. W. B. Hanson, Sr.

ICE BOX SUGAR COOKIES

1 c. lard	3 egg yolks
3 c. flour	¼ c. milk
2 tsp. B. P.	1 c. sugar
1 tsp. soda	vanilla

Mix lard, flour, baking powder and soda like pie crust. Then mix and add the rest of ingredients and let stand over night. Slice thin and bake.

—Myrtle Stark.

PEANUT BUTTER COOKIES

Cream together 1 c. brown sugar, 1 c. white sugar, and 1 c. shortening. Add 2 beaten eggs, 1 c. peanut butter, 1 tsp. vanilla, 2½ c. flour and 2 tsp. soda (sifted in flour). Mix well. Pat into small balls. Place on ungreased cooky sheet. Press flat with a fork. Bake in a moderate oven 350°-375°.

—Mrs. Bert Lundberg.

OLD FASHIONED SUGAR COOKIES

3 tbsp. fat	1 c. very sour cream
1 c. sugar	½ tsp. soda
2 eggs	2 tsp. B. P.

Flour to handle on board. Roll and sprinkle with sugar. Good sized batch.

—Mrs. W. B. Hanson, Sr.

DATE APRICOT BARS

¾ c. shortening (melted)	1 tsp. soda
1 c. brown sugar	1 tsp. vanilla
2 c. flour	2 c. quick oatmeal

Mix in order given. Spread half of mixture in greased pan. Cover with filling that has cooled, then cover with rest of mixture. Bake 30 minutes in moderate oven.

Filling

1 c. dates cut small	1¾ c. apricots drained
2 tbsp. apricot juice	½ c. or less brown sugar

Cook until thick about 3 minutes. A few nuts may be added if desired.

—Mrs. Chas. Mills.

DATE COOKIES

½ c. butter	1 c. dates cut fine
1 c. sugar	½ tsp. vanilla
1 egg well beaten	2½ c. flour
½ tsp. soda with ½ c. sour cream	

—Mrs. T. L. Lundberg.

MOLASSES CRINKLES

$\frac{3}{4}$ c. shortening	$\frac{1}{4}$ tsp. salt
1 c. brown sugar	2 tsp. soda
1 beaten egg	1 tsp. cinnamon
$\frac{1}{4}$ c. light molasses	1 tsp. ginger
$2\frac{1}{4}$ c. flour	$\frac{1}{2}$ tsp. cloves

Thoroughly cream shortening and sugar. Add egg and molasses; beat well. Add sifted dry ingredients, mix well. Chill thoroughly overnight. Shape in balls the size of walnuts, and dip one side in granulated sugar. Place sugared side up on ungreased cookie sheet, 2 or 3 inches apart. Bake in moderate oven 350° 15 minutes. Makes about 3 doz. cookies.

—Mrs. Bert Lundberg.

GRANDMOTHER'S GINGER COOKIES

$1\frac{1}{2}$ c. sugar	1 c. lard
1 c. molasses	1 tsp. B. P.
1 tsp. ginger	1 tsp. soda
4 eggs	salt

Stir up with as much flour as needed and let stand overnight. Roll out and bake.

—Mrs. W. C. Peterson.

DATE SHAPED COOKIES

$\frac{1}{2}$ lb. butter	1 tbsp. cold water
4 tbsp. powdered sugar	1 tsp. vanilla
2 c. nuts	2 c. flour

When well mixed shape like a date. Bake about 20 minutes in moderate oven. May roll in powdered sugar.

—Mabel Peterson.

GUM DROP BARS

4 whole eggs beaten	$\frac{1}{4}$ tsp. salt
2 c. brown sugar	1 lb. gum drops (cut in small cubes)
1 c. flour	
1 tbsp. cold water	$\frac{1}{2}$ c. nut meats

Cut in squares while still warm and cover with topping.

Topping

3 tbsp. butter	rind of orange
2 tbsp. orange juice	

Mix with powdered sugar to thin consistency.

—Mildred Freie.

ICE BOX COOKIES

Cream together 2 c. brown sugar and 1 c. shortening. Add 3 eggs; beat well. Add $3\frac{1}{2}$ c. flour, 1 tsp. soda, 1 tsp. salt and 1 tsp. cream of tartar sifted together. Add 1 c. nut meats. Mix well. Form into two loaves. Cool overnight in refrigerator. Cut in thin slices and bake in moderate oven.

—Mrs. Bert Lundberg.

GINGER SNAPS

1 c. brown sugar	1 egg
1 c. white sugar	1 c. cold water
1 c. shortening	spices
1 c. molasses	1 tsp. soda in flour

Flour enough to make dough soft. Form in balls the size of a walnut, flatten slightly and bake.

—Mrs. Glen Peterson.

MOLASSES DOUBLE DECKER COOKIES

$\frac{1}{2}$ c. shortening	1 tsp. salt
1 c. sugar	1 tsp. B. P.
2 eggs	1 tsp. soda
$\frac{1}{2}$ c. dark molasses	2 tsp. ginger
$3\frac{1}{2}$ c. flour	$\frac{1}{2}$ c. boiling water

Blend shortening and sugar. Stir in eggs and molasses. Sift flour, salt, baking powder, soda and ginger together. Add alternating with water. When mixed roll to a thin sheet on floured board. Cut half of dough with round cutter, other half with doughnut cutter. Bake on a greasy cookie sheet in a moderate oven 8-10 minutes. When cool put together with creamy filling.

Creamy Filling

1 tbsp. shortening	$\frac{1}{8}$ tsp. salt
$\frac{1}{2}$ c. sifted confectioners sugar	$\frac{1}{8}$ tsp. ginger

Blend all together and beat in 1 tbsp. cream. Add more sugar if necessary to give a spreading consistency. —Mrs. Darall Darr.

MOLASSES BARS

$\frac{1}{2}$ c. sugar	$\frac{1}{4}$ c. shortening
1 egg	$\frac{1}{2}$ c. molasses
2 c. flour	$\frac{1}{4}$ tsp. salt
$1\frac{1}{2}$ tsp. B. P.	$\frac{1}{4}$ tsp. soda
$\frac{1}{2}$ c. nut meats	$\frac{1}{2}$ c. milk
1 c. raisins	

Combine shortening and sugar gradually. Add egg and molasses and mix well. Sift flour and resift with soda, salt and baking powder. Add sifted dry ingredients alternately with milk. Beat until smooth and add raisins and nuts. Pour in greased baking dish 9 x 13 inches. Bake 25-30 minutes in 370° oven. Cut into bars. —Gwen Adams.

SUGAR COOKIES

1 c. sugar	1 tsp. cream of tartar
$\frac{3}{4}$ c. shortening	2 c. flour
2 eggs beaten	vanilla
1 tsp. soda in hot water	

Chill. Roll out, sugar and bake.

—M. L. E.

CHOCOLATE COOKIES

1 c. brown sugar	1 tsp. B. P.
$\frac{1}{2}$ c. butter	$\frac{1}{4}$ tsp. cream of tartar
1 egg	1 c. nuts
$\frac{1}{2}$ c. milk	$\frac{1}{4}$ tsp. flavoring
$\frac{1}{2}$ tsp. soda (dissolved in milk)	salt
2 c. flour	2 sq. melted chocolate

Cream butter and sugar. Add slightly beaten egg and milk. Add baking powder, salt, cream of tartar, and flour. Stir in melted chocolate, flavoring and nut meats. Drop by teaspoonful on a lightly greased baking sheet. Bake in moderate oven 10-12 minutes. Frost with fudge frosting. —Frances Swanson.

FILLED ICE BOX COOKIES

- | | |
|--------------------|----------------|
| 1 c. sugar (white) | 4 c. flour |
| 1 c. sugar (brown) | 1 tsp. soda |
| 1 c. butter | 1 tsp. vanilla |
| 3 eggs | |

Filling

- | | |
|-------------|------------|
| 1 lb. dates | ½ c. water |
| 2 c. sugar | |

Cook filling and spread out on rolled out dough. Roll up like jelly roll. Let stand overnight and bake. —Mrs. Lennes Stark.

OATMEAL COOKIES

- | | |
|------------------|----------------------|
| 4 c. oatmeal | 2 c. flour |
| 2 c. brown sugar | 1 tsp. soda |
| 1 c. shortening | ½ tsp. baking powder |
| 2 eggs | salt |
| 1 c. coconut | vanilla |

—Mrs. Ray Stark.

CRISP OATMEAL COOKIES

- | | |
|------------------|----------------|
| 1 c. white sugar | 2 eggs |
| 1 c. brown sugar | 1 tsp. soda |
| 1 c. butter | 1 tsp. salt |
| 1½ c. flour | 1 tsp. vanilla |
| 3 c. oatmeal | |

Mix and mold into 2 rolls. Let stand overnight.

—Mrs. A. M. Dominic.

DATE DROP COOKIES

- | | |
|-------------------|------------------------|
| 1 c. shortening | ¼ tsp. salt |
| 1½ c. brown sugar | 3 tbsp. milk |
| 2 eggs beaten | 1 c. dates—½ c. nuts |
| 4 c. flour | ½ tsp. cream of tartar |
| 1½ tsp. soda | 1 tsp. vanilla |

—Mrs. A. M. Dominic, Mrs. Harold Adams.

FROSTED CREAMS

- | | |
|-----------------|-----------------|
| 1 c. sugar | 2 eggs |
| ½ c. lard | 1 c. buttermilk |
| ½ c. molasses | 1 tsp. soda |
| 1 tsp. cinnamon | 2½ c. flour |

Bake in large flat pan and cut into squares and frost.

—Vera Peterson.

OATMEAL COOKIES

- | | |
|--------------------|------------------------|
| 1 c. sugar | 1 tsp. cinnamon |
| 2 eggs | ½ tsp. cloves |
| 1 c. shortening | ½ tsp. salt |
| 6 tbsp. sweet milk | ¾ c. raisins |
| 1 level tsp. soda | ½ c. nuts |
| 2 c. flour | 1 tsp. maple flavoring |
| 2 c. oats | |

—Mrs. Dan Gonder.

OATMEAL CORNFLAKES COOKIES

1 c. brown sugar	1 c. cornflakes
1 c. white sugar	2 c. flour
1 c. lard	$\frac{1}{2}$ c. nut meats
2 eggs	$\frac{1}{2}$ tsp. salt
1 tsp. soda	1 tsp. vanilla
1 c. oatmeal	

Combine brown and white sugar, lard and salt. Drop in the eggs and beat. Sift soda with flour. Stir it all together and drop by spoonful on a cookie sheet, 375° oven temperature.

—Lennea Sanquist.

STRIPED COOKIES

$\frac{1}{2}$ c. butter	$\frac{1}{2}$ c. sugar
1 egg	$1\frac{1}{2}$ tsp. vanilla
$1\frac{1}{2}$ c. flour	2 tsp. baking powder
$\frac{1}{8}$ tsp. salt	3 tbsp. milk
1 sq. chocolate	

Divide in two parts. Mix chocolate with one. Roll each separately. Place one on top of the other and roll. Let stand several hours, then slice and bake.

—Dorothy Stark.

BROWN SUGAR COOKIES

2 c. brown sugar	2 tsp. soda
1 c. shortening	1 tsp. vanilla
2 eggs well beaten	1 tsp. lemon extract
$\frac{1}{4}$ tsp. ginger	$3\frac{1}{2}$ c. flour
2 tsp. cream of tartar	

Chill before baking. Roll in balls and press with fork. Bake.

—Mrs. Helen Freie.

GROUND RAISIN OATMEAL COOKIE

2 c. sugar	1 c. raisins
1 c. shortening	1 c. nuts
2 eggs beaten	1 tsp. soda
1 tsp. baking powder	$2\frac{1}{2}$ - 3 c. flour
2 c. oatmeal	

Grind raisins and nuts together. Dissolve soda in a little hot water. Enough flour so you can make it into balls and flatten out.

—Mrs. John Anderson.

BROWNIES

$\frac{1}{2}$ c. shortening	2 eggs
2 1-oz. sq. chocolate	1 c. sugar
$\frac{3}{4}$ c. flour	1 tsp. vanilla
$\frac{1}{2}$ tsp. baking powder	1 c. nuts
$\frac{1}{2}$ tsp. salt	

Melt shortening and chocolate together over hot water, cool. Sift flour with baking powder and salt. Beat eggs until light. Add sugar, then chocolate mixture and blend. Add flour, vanilla and nuts. Mix well. Pour batter in 8 inch square pan. Bake at 350° for 35 minutes. Cool and frost with chocolate frosting.

—Hilma Bloomquist, Dixie Currier.

PINEAPPLE NUT COOKIES

1 c. shortening	4 c. flour
1 c. white sugar	1 large can crushed pineapple
1 c. brown sugar	1 tsp. vanilla
2 eggs	1 c. English walnuts
salt	1 tsp. soda

Mix altogether and drop by spoonfuls on cooky sheet. Bake.
—Blanche Dunkelburger, Mrs. Ivar Johnson.

OATMEAL COOKIES

1 c. shortening	1 tsp. vanilla
1 c. sugar	2 c. sifted flour
2 eggs beaten	1 tsp. soda
1 c. raisins (cooked soft)	$\frac{1}{2}$ tsp. salt
$\frac{1}{3}$ c. raisin liquid	1 tsp. cinnamon
2 c. oatmeal	$\frac{1}{2}$ tsp. nutmeg
1 c. nuts	

Thoroughly cream shortening and sugar. Add eggs, raisins and raisin liquid; beat well. Add oatmeal, nuts, vanilla and dry ingredients which have been sifted together, mix well. Drop by teaspoonfuls on a greased cooky sheet. Bake at 375° for 8-10 minutes.

—Mrs. Bert Lundberg.

COCONUT COOKIES

1 c. brown sugar	1 c. coconut
1 c. white sugar	1 c. post toasties
1 c. shortening	1 tsp. soda
2 eggs beaten	1 tsp. B. P.
2 c. flour	1 c. nuts
2 c. oatmeal	1 tsp. vanilla

Add liquid to above dry ingredients a little milk may be added if necessary.
—Mrs. Ivar Johnson.

FRUIT COOKIES

$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ tsp. soda
1 c. brown sugar	$\frac{1}{4}$ c. sour milk
1 egg	$\frac{3}{4}$ c. nuts
$1\frac{3}{4}$ c. flour	1 c. candied cherries
$\frac{1}{2}$ tsp. salt	1 c. dates

Cream shortening and sugar. Stir in beaten egg. Stir in flour, salt, soda alternately with the milk. Add nuts, cherries and dates with rest of flour. Drop by spoonfuls on greased sheet. Bake 10-13 minutes at 400°.

—Mrs. Glen Hinman.

CHOCOLATE BON-BON

$\frac{1}{2}$ c. crisco	2 c. sifted flour
$\frac{1}{4}$ tsp. salt	$\frac{1}{4}$ tsp. soda in $\frac{1}{2}$ c. sour milk
1 c. brown sugar	2 sq. chocolate nut meats
$\frac{1}{4}$ c. white sugar	
1 egg well beaten	

These are to be iced with powdered sugar frosting.

—Vivian Downs.

PEANUT BUTTER COOKIES

$\frac{1}{2}$ c. shortening	$1\frac{1}{4}$ c. flour
$\frac{1}{2}$ c. peanut butter	$\frac{3}{4}$ tsp. soda
$\frac{1}{2}$ c. white sugar	$\frac{1}{2}$ tsp. B. P.
$\frac{1}{2}$ c. brown sugar	$\frac{1}{4}$ tsp. salt
1 egg	

Cream shortening and peanut butter together. Add sugar gradually and cream thoroughly. Add beaten egg. Sift dry ingredients and add to creamed mixture. Chill dough well. Form into balls size of walnuts. Place on greased baking sheet. Flatten with a fork dipped in sugar. Bake 10-12 minutes 375° . —Mrs. Glen Peterson.

FORK COOKIES

$1\frac{1}{2}$ c. sugar	$1\frac{1}{2}$ tsp. soda
1 c. butter	$1\frac{1}{2}$ tsp. cream of tartar
2 eggs	vanilla
$\frac{1}{2}$ c. nuts	salt
1 c. raisins (ground)	3 c. flour or more

Roll in hands and mark with a fork. 400° .

—Mrs. W. C. Peterson.

DREAM BARS

This bar is as good as its name:

$\frac{1}{2}$ c. sugar	1 c. sifted flour
$\frac{1}{2}$ c. sry	

Cream shortening and sugar together, add flour gradually until well mixed. This is the crumb-like mixture and you have to press into a greased cake pan. Bake at 350° for 10 minutes.

Topping

Beat 2 eggs. Sift and add 1 c. brown sugar, 2 tbsp. flour, F. G. salt, $\frac{1}{2}$ tsp. B. P. Then add 1 c. coconut, 1 c. nuts, 1 tsp. vanilla. Mix and spread on top of baked crumbs and bake 20 minutes more at 350° . Cut while warm. —Charlotte Wells Schmidt.

PECAN TEA COOKIES

$\frac{1}{2}$ c. shortening	1 c. flour
$\frac{1}{4}$ c. sugar	$\frac{1}{4}$ tsp. salt
1 tsp. vanilla	$\frac{1}{2}$ c. pecans

Cream shortening, sugar and vanilla. Stir in sifted flour and salt, add pecans. Shape in one-inch balls. Bake on ungreased baking sheet 20 minutes at 325° . While still warm roll in powdered sugar.

—JoAnn Stark.

RAISED DOUGHNUTS

$\frac{1}{2}$ c. sugar	2 eggs
2 tsp. salt	2 cakes compressed yeast
$\frac{1}{2}$ c. shortening	4 c. flour
1 c. milk scalded	

Combine sugar, salt and shortening. Add the scalded milk and cool to lukewarm. Add well beaten eggs and flour mixing well. Knead until smooth and elastic. Place in a greased bowl, cover and let rise until double in bulk. Roll out $\frac{1}{2}$ inch thick and cut with doughnut cutter. Place on greased pan 1 inch apart. Let rise in warm place until very light. Fry in deep fat until brown turning once. Drain. Makes 2 doz. —Mrs. Ivar Johnson.

HONEY CREAMS

1 c. sugar	½ tsp. cloves
1⅓ c. honey	½ tsp. cinnamon
1 c. shortening	½ c. cold water
2 eggs	2 tsp. soda
2 tsp. ginger	5 c. flour

Bake in moderate oven, as honey burns easily. While still hot brush them with a thin icing made with powdered sugar and cream. Be sure to frost while hot as this makes a glaze. Icing must be thin.

—Delia Kimmel.

RAISIN COOKIES

1½ c. raisins	2 c. flour
1 c. sugar	1 tsp. cinnamon, soda, nutmeg, ginger (each)
½ c. shortening	½ c. water from raisins
1 egg	

Pour enough water over raisins so there will be ½ c. liquid. Let simmer on stove and then drain. Cream together sugar and shortening. Add egg, raisins, flour and ½ c. liquid from raisins. Add spices and soda. Drop on greased pan with spoon. Bake in moderate oven.

—Erma McClellan.

HERMITS (Christmas Cookie)

1 c. shortening	2 c. currants
3 c. brown sugar	1 c. nut meats
4 tbsp. sour milk	1 tsp. nutmeg
4 eggs	1 tsp. cinnamon
2 tsp. soda	orange peel
2 c. raisins	4½ c. flour

Drop by teaspoonfuls.

—Mildred Stark.

DOUGHNUTS

2¼ c. flour	¼ tsp. salt
¼ tsp. nutmeg	½ c. sugar
1 tsp. cream of tartar	½ c. sweet cream
½ tsp. soda	

Beat egg yolks until thick and add sugar gradually. Add cream, flour, spice, salt, soda and cream of tartar. Chill dough before rolling out. Roll out about ¼ inch thick on floured board, cut and fry in deep fat until brown. Drain on paper.

—Agnes Lundberg.

CHOCOLATE ICE BOX COOKIE

1 c. shortening	1 tsp. vanilla
2 eggs	3 c. flour
2 c. brown sugar	1 tsp. salt
½ to ¾ c. cocoa	½ tsp. soda
1 c. nut meats	1 tsp. B. P.

Cream shortening and sugar, add cocoa and eggs—one at a time, vanilla. Sift dry ingredients together and add to creamed mixture. Add nut meats. Make a roll and place in refrigerator; when chilled slice and bake.

—Mrs. Howard Stark.

OATMEAL COOKIE

1 c. shortening	1 tsp. cinnamon
2 c. brown sugar or 1 c. brown sugar and 1 c. molasses	3 c. oats
1 c. nut meats	1 c. raisins
2 eggs	5 tbsp. sour cream
1 tsp. soda	1 tsp. cloves
2 c. flour	1 tsp. maple flavoring

Cream shortening and sugar, add eggs and sour cream. Sift together flour, spices and soda, then add. Add nuts, raisins and oats. Mix well. Drop by spoonfuls on greased cooky sheet and bake in moderate oven.

—Erma McClellan.

SNOW BARS

$\frac{3}{4}$ c. butter	3 cup flour
$\frac{3}{4}$ c. powdered sugar	1 c. chopped pecans
2 tsp. vanilla	

Cream sugar and butter. Add flour, pecans and water. Chill for 1 hour. Shape into 2 inch finger bars. Bake at 400°. While still hot roll in powdered sugar.

—Della Kimmel.

PECAN CRISPIES

$\frac{1}{2}$ c. shortening	2 $\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. butter	$\frac{1}{4}$ tsp. salt
2 $\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ tsp. soda
2 beaten eggs	1 c. chopped pecans

Thoroughly cream shortening, butter and sugar, add eggs and beat well. Add flour sifted with salt and soda. Add pecans. Drop from spoon on greased cooky sheet about 2 inches apart. Bake in moderate oven 15-17 minutes. Makes 6 doz. cookies.

—Thelma Condon.

MARMALADE NUT SQUARES

1 c. flour	$\frac{1}{2}$ c. butter
$\frac{1}{4}$ c. sugar	
Mix and pat in cake pan. Bake 1 hr. until brown.	
$\frac{1}{2}$ c. sugar (brown)	$\frac{1}{2}$ c. marmalade
2 eggs	$\frac{1}{2}$ c. chopped walnuts
2 tbsp. flour	$\frac{1}{2}$ c. coconut
$\frac{3}{8}$ tsp. B. P.	vanilla and salt

Mix and spread on crust. Bake 15 minutes.

—Mae Seko.

CHRISTMAS COOKIES

$\frac{1}{2}$ c. shortening	3 c. flour (about) and 3 tsp.
1 $\frac{1}{2}$ c. sugar	B. P.
2 eggs, beaten	$\frac{1}{2}$ tsp. vanilla, $\frac{1}{2}$ tsp. almond or lemon flavoring
1 tbsp. milk	

Roll thin on floured board. Bake 5 to 8 minutes at 400°.

—Agnes Anderson.

SWEET MILK DOUGHNUTS

1 c. sugar	2 tsp. B. P.
butter size of walnut	salt
2 eggs	nutmeg
1 c. sweet milk	flour to roll out

—M. L. E.

GOWRIE CO-OP CREAMERY ASSN.

1211 1/2 N. 1st St.

Phone 1211

... ..
... ..
... ..
... ..

ANDERSON BROS SERVICE

... ..
... ..
... ..

PIES

CARLSON AUTO COMPANY

... ..
... ..
... ..

LANTON HARDWARE COMPANY

Hardware and Impiments

... ..
... ..
... ..

... ..
... ..

GOWRIE CO-OP CREAMERY ASS'N.

Milk, Cream, and Dry Milk Products

Phone 137

Gowrie, Iowa

Shellane Bottle Gas

Universal Gas Stove

Oil Burners

Water Heaters

ANDERSON BROS. SERVICE

Phone 2211

Lanyon, Iowa

CARLSON AUTO COMPANY

General Repairing and Electrical Motor Repairing

Phone 2321

Lanyon, Iowa

LANYON HARDWADE COMPANY

AXEL MOSSBERG, Prop.

Hardware and Implements

Phone 2181

Lanyon, Iowa

CREAM PIE

Heat 3 c. milk and cream, $\frac{1}{2}$ c. sugar and salt. When hot add 3 tbsp. cornstarch mixed with little milk or cream. Cook. Then add 3 egg whites beaten stiff and vanilla. Pour into baked crust. Sprinkle with cinnamon. Cool and eat.
—Mrs. Lester Freeman.

SOUR CREAM PIE

1 c. grained raisins	$\frac{1}{8}$ tsp. allspice
3 eggs	$\frac{1}{8}$ tsp. cinnamon
$\frac{1}{2}$ c. sugar	$\frac{1}{8}$ tsp. cloves
1 c. sour cream	salt

Mix cream, sugar, spices, and egg yolks, add raisins. Cook while stirring. Cover with meringue.
—Mrs. Ellen Anderson.

"OPEN FACE PEACH PIE"

7 ripe peaches	$\frac{2}{3}$ c. flour
$1\frac{1}{4}$ c. sugar	$\frac{1}{4}$ c. butter

Crumb sugar, flour and butter. Mix with peaches. Put in unbaked shell. Save some crumbs for top of pie.
—Alida Wyman.

PUMPKIN PIE

2 eggs	1 c. pumpkin
$\frac{1}{2}$ c. sugar	1 c. hot milk
1 tsp. pumpkin spice	

Beat altogether for 5 minutes.

—Mrs. John A. Anderson.

SNOW PIE

No. 1:

$4\frac{1}{2}$ tbsp. cornstarch	pinch salt
$1\frac{1}{2}$ c. water	1 tsp. vanilla
$\frac{3}{4}$ c. sugar	3 egg whites

Boil together cornstarch, water, sugar and salt until clear (about 12 minutes). Add egg whites, beaten stiff, and vanilla; beat altogether. Pour into baked shell, put into refrigerator until no. 2 is ready.

No. 2:

$3\frac{1}{2}$ tbsp. cornstarch	$\frac{3}{4}$ c. sugar
juice of 1 lemon	pinch of salt
juice of 1 orange	3 egg yolks
1 c. water	

Combine all ingredients and let come to a boil and pour over beaten egg yolks. Pour on top no. 1. Let stand in refrigerator until cool.
—Belva Reutter.

PUMPKIN PIE

(Makes 4 pies)

4 c. pumpkin	4 eggs
4 c. whole milk with cream added	4 tsp. cinnamon
4 c. sugar ($\frac{1}{2}$ white, $\frac{1}{2}$ brown)	1 tsp. cloves
	2 tsp. nutmeg
	salt to taste

Bake in unbaked pie crust.

—Mrs. Bill Peterson.

SOUR CREAM RAISIN PIE

1 c. raisins	½ tsp. nutmeg
1 c. sour cream	3 egg yolks
1 c. sugar	3 egg whites
½ tsp. cinnamon	

Cover raisins with water and boil until tender and juice is dissolved. Cool. Beat cream until light and fluffy, then add sugar, spices, and egg yolks. Blend well. Then fold in stiffly beaten whites. Last of all whites. Put in unbaked crust and bake in moderate oven 1 hr. This pie makes its own meringue. —Mrs. Anna Stark.

PUMPKIN CHIFFON PIE

1 envelope Knox gelatin	½ tsp. cinnamon
¼ c. cold water	½ tsp. nutmeg
1¼ c. canned pumpkin	½ tsp. salt
½ c. milk	3 eggs
½ tsp. ginger	

To slightly beaten egg yolks add ½ c. sugar, pumpkin, milk, salt and spices. Cook until thick in double boiler. Soften gelatin in cold water. Add to hot pumpkin mixture, mix thoroughly and cool. When it begins to thicken, fold in stiffly beaten egg whites to which the other ½ c. sugar has been added. Pour into previously baked pie shell. Chill thoroughly. If desired a thin layer of whipped cream may be spread over pie before serving.

—Mrs. Bert Lundberg, Mrs. Dan Gonder.

PINEAPPLE PIE

½ c. flour	1 tbsp. crisco
1 c. sugar	2 c. pineapple
¼ tsp. salt	3 egg yolks
¾ c. pineapple juice	3 tbsp. conf. sugar
1 c. hot water	

Mix flour, sugar, salt. Add pineapple juice and water and bring to a boiling point. Add crisco and well drained pineapple. Pour on beaten egg yolks. Use egg whites for meringue.

—Mrs. Fred Schlicht.

"NEVER FAIL PIE CRUST"

3 c. flour	Moisten with 1 egg beaten
1 c. to 1 tbsp. shortening	1 tsp. vinegar and 8 tbsp.
1 tsp. salt	water

—Mrs. Pearl Darr, Mrs. H. C. Swanson.

LUSCIOUS CHERRY PIE

2 c. pitted cherries	⅓ c. brown sugar
⅓ c. cherry juice	3 tbsp. quick-cooking tapioca
⅛ tsp. almond extract	1 recipe plain pastry
⅓ c. granulated sugar	1 tbsp. butter

Combine cherries, juice, almond extract, sugars, and tapioca; let stand 15 minutes. Pour into 8 inch pastry-lined pie pan; dot with butter. Adjust top crust and flute edge. Bake in hot oven (450°) 10 minutes, moderate oven (350°) 30 minutes. —Marijane Scheurich.

LEMON PIE

1½ c. sugar	1 lemon (juice and rind)
2 c. warm water	2 tbsp. cornstarch
3 egg yolks	1 tbsp. butter

Mix cornstarch in a little cold water and bring rest of water to a boil. Add moistened cornstarch, sugar, lemon juice and rind. Cook until transparent. Add butter. Beat mixture well and put into baked pie shell.
—Freda Peterson.

BANANA CREAM PIE

5 tbsp. cake flour	1½ c. milk scalded
4 tbsp. sugar	3 eggs
¼ tsp. salt	3 bananas
½ c. cold milk	

Mix dry ingredients and add ½ c. milk. Add to the hot milk, add egg yolks. Cook until thick in double boiler. Cool. Add sliced bananas. Top with meringue.
—Mrs. Earl Westeen.

PIE VERY GOOD

Cream 1 c. sugar and ¼ c. butter	6 tbsp. milk
yolk of 2 eggs—drop in one at a time and beat well	½ c. dates, cut fine
	½ c. nut meats

Fold in the beaten egg whites. Pour in pie crust. Bake slowly 1 hr.
—Blanche Dunkelberger.

FRIED PIES

Mix 3 c. sifted flour with 4 level tsp. B. P., ½ tsp. salt.	
beat 1 egg	1 tsp. melted butter
½ c. sugar	½ c. milk

Mix dry and wet together. Roll out dough a little thicker than pie dough. Lay apple sauce on dough and cut around. Pinch dough edges together and fry in deep fat.
—Blanche Dunkelberger.

FRENCH LEMON PIE

1 c. sugar	¼ tsp. salt
2 egg yolks	1 c. milk
3 tbsp. flour	1 tbsp. butter melted
2 lemons—juice and rind	2 egg whites beaten

Combine sugar, salt flour, butter and 2 egg yolks. Beat until creamy, add lemon juice and rind of 1 lemon. Add milk without stirring and beaten egg whites. Put in unbaked crust, have oven hot 10 minutes, then reduce heat and bake 30 minutes more.

—Mrs. Emil Carlson.

PECAN PIE

3 or 4 eggs beaten	1 tsp. vanilla
1 c. brown sugar	pinch of salt
1 c. light corn syrup	½ c. pecans

Beat eggs, add rest of ingredients; bake in unbaked pie crust.

—Mrs. Emil Carlson.

BUTTERSCOTCH PIE

yolks of 2 eggs
 ½ c. brown sugar
 1 c. milk
 ½ c. water

Mix in cold water:
 1 tbsp. butter
 1 tbsp. cornstarch
 1 tbsp. flour

Mix together and cook in a double boiler, stirring until thick. Pour into a baked pie shell. Beat egg whites stiff, add 3 tbsp. sugar. Put on pie and brown in oven. —Mrs. A. M. Dominic.

CHESS PIE

1 c. nut meats chopped
 1 c. raisins
 1 c. sugar
 ½ c. butter

1 tsp. vanilla
 pinch of salt
 3 eggs

Boil raisins a few minutes in very little water. While still warm add butter, sugar, nuts and vanilla. Beat eggs well and add. Pour into unbaked crust and bake 35 minutes. Makes 1 9-inch pie.

—Florence Carlson.

SODA CRACKER PIE

3 egg whites
 1 tsp. B. P.
 1 c. sugar
 ½ c. coconut

⅓ c. dates
 ⅓ c. nuts
 14 soda crackers

Beat egg whites till frothy, add B. P. Beat. Add sugar and beat until glossy. Add coconut, dates and nuts and fold in finely crushed crackers. Put in pie plate (no crust) and bake 38 minutes at 325°. Serve with whipped cream. —Mildred Shafer.

GRAHAM CRACKER PIE

4 egg whites
 2 heaping tsp. B. P.
 salt

vanilla
 11 graham crackers crushed
 1 c. sugar

Bake ½ hr. at 350°.

—Margaret Klinger.

COCONUT PIE

Mix together in top of double boiler:

1 c. brown sugar
 ½ c. flour

¼ tsp. salt

Combine 2½ c. milk, 3 egg yolks (slightly beaten). Add gradually to sugar mixture and mix thoroughly. Add ¾ c. shredded coconut, place over boiling water and cook until thick—about 10 minutes. Stir constantly. Remove from heat. Add 3 tbsp. butter, 1 tsp. vanilla. Cool and pour in 9-inch baked pastry shell. Spread with meringue made of 3 stiffly-beaten egg whites, 6 tbsp. sugar. Sprinkle meringue with ½ c. shredded coconut. Bake in moderate oven (350°) 12 to 15 minutes or until a delicate brown and coconut is toasted.

—Mrs. Fred Schlicht.

LEMON CHIFFON PIE

4 eggs	1 tbsp. unflavored gelatin
$\frac{3}{4}$ c. sugar	$\frac{1}{4}$ c. cold water
$\frac{1}{3}$ c. lemon juice	$\frac{1}{2}$ tsp. lemon rind—grated
3 tbsp. orange juice	$\frac{1}{2}$ tsp. orange rind—grated
$\frac{1}{2}$ tsp. salt	

Beat egg yolks until light, add $\frac{1}{2}$ c. of the sugar, lemon juice, orange juice and salt. Cook over low heat stirring constantly until custard consistency (5 minutes). Soften gelatin in cold water, add to hot mixture. Stir until dissolved, let stand until it begins to thicken. Beat egg whites until stiff, add remaining $\frac{1}{4}$ c. of sugar, lemon and orange rind. Fold into slightly thickened gelatin mixture. Pile into regular baked pie shell or graham cracker pie shell. Just before serving garnish with whipped cream. —Mrs. John Shepard.

PEACH PIE

Sift:	Mix in 4 tbsp. butter
1 c. sugar	
$\frac{2}{3}$ c. flour	

Place $\frac{1}{2}$ of this mixture in pie crust, add cut up peaches to fill pie. Top peaches with other $\frac{1}{2}$ of top mixture. Bake at 450° for 10 minutes and then at 350° for 50 minutes. —Marjorie Carlson.

MISSISSIPPI PECAN PIE

1 c. sugar	1 tsp. vanilla
1 c. Karo (white)	$\frac{1}{2}$ tsp. salt
3 eggs beaten well	1 c. nuts (pecans)

Add sugar and Karo. Add eggs and vanilla. Add pecans last and bake. Pour in unbaked shell. Bake 1 hr. —Maxine Brown.

PUMPKIN PIE

4 eggs well beaten	1 qt. pumpkin
2 c. sugar	2 tsp. cinnamon
3 c. milk	1 tsp. salt

Beat eggs, add sugar and spice. Add milk. Pumpkin and salt. Mix thoroughly. Bake in pie shells. Make 3 pies. —Erma McClellan.

GOLDEN APRICOT PIE

$\frac{1}{2}$ lb. dried apricot cooked and drained	1 pt. warm apricot juice and water
$\frac{1}{2}$ c. sugar	$\frac{1}{4}$ tsp. salt
1 pk. orange jello	1 baked 9-inch pie shell
	$\frac{1}{2}$ c. cream whipped

Combine mashed apricot and sugar. Dissolve jello in warm apricots, chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with whipped cream. —Mrs. Elwin A. Carlson.

FARMERS COOP. ELEVATOR

Carl Elmore, Mgr.

Phone 2221

Lanyon, Iowa

WALLACE ANDERSON

INSURANCE

BOXHOLM, IOWA

OLSON AUTO SERVICE

TOWING AND REPAIRING

Phone 117

Boxholm

LEE'S PHILLIPS "66"

COMPLETE LUBRICATION

Tires

Batteries

Accessories

Phone 100

Boxholm

DESSERTS

with whipped cream.
 —Margaret Weston.

MINION PUDDING

1/2 cup sugar
 1/2 cup butter
 1/2 cup milk
 1/2 cup flour
 1/2 cup sugar
 1/2 cup milk
 1/2 cup flour
 1/2 cup sugar
 1/2 cup milk
 1/2 cup flour

DESSERTS

1/2 cup sugar
 1/2 cup butter
 1/2 cup milk
 1/2 cup flour
 1/2 cup sugar
 1/2 cup milk
 1/2 cup flour
 1/2 cup sugar
 1/2 cup milk
 1/2 cup flour

MINION PUDDING

1/2 cup sugar
 1/2 cup butter
 1/2 cup milk
 1/2 cup flour
 1/2 cup sugar
 1/2 cup milk
 1/2 cup flour
 1/2 cup sugar
 1/2 cup milk
 1/2 cup flour

—Frances Weston.

COMPANY DESSERT

Crush 12 to 16 crisp chocolate wafers with rolling pin (about $1\frac{1}{4}$ c.). Cream 3 tbsp. butter or margarine. Add some crumbs and 2 tbsp. confectioner's sugar. (powdered sugar). Cream. Work in rest of crumbs. It will still be crumbly. Spread half of them on bottom of refrigerator tray. Spread one pint vanilla ice cream over that and sprinkle rest of crumbs on top. Freeze until firm in refrigerator. Top with whipped cream.

—Margaret Westeen.

ICE BOX PUDDING

Make a custard of 2 c. milk and 2 rounding tbsp. cornstarch or $\frac{1}{2}$ c. flour, 2 eggs, 1 c. sugar, vanilla. Set a pkg. of lemon jello. when jello is just starting to congeal, add 1 small can drained crushed pineapple, 1 bottle drained chopped maraschino cherries, $\frac{3}{4}$ c. nuts (chopped), $\frac{1}{2}$ pt. cream whipped, and custard. Put $\frac{1}{4}$ inch graham crackers in bottom of a pan and above mixture over. Then another layer of crumbs. Let set until firm.

—Nettie Freie.

APPLE CRINKLE

4 c. sliced apple
1 c. sugar

2 tbsp. flour

Mix flour and sugar and sprinkle over apples in buttered baking dish.

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

$\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. oatmeal

Mix until crumbly and sprinkle over apples. Bake in moderate oven (350°) about 40 minutes.

—Belva Reutter.

DATE CAKE PUDDING

1 c. sugar
1 tbsp. butter or crisco
1 egg
1 c. dates

1 c. hot water
1 tsp. soda
 $1\frac{1}{2}$ c. flour
 $\frac{1}{2}$ c. nuts

Mix soda with dates and pour hot water over them.

—Agness Meyer.

MILTON PUDDING

1 pt. stale bread
2 eggs, beaten
 $\frac{1}{3}$ c. sugar

1 pt. milk
 $3\frac{1}{2}$ tsp. cocoa
1 tsp. butter

Mix well and bake. Serve with cream.

—Mrs. A. M. Dominic.

GRAHAM CRACKER PUDDING

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

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

Cook and add 1 pkg. gelatin dissolved in $\frac{1}{4}$ c. water. Let cool and add beaten whites of 2 eggs and 1 c. cream whipped.

Crust

12 graham crackers
3 tbsp. brown sugar

3 tbsp. soft butter

Save $\frac{1}{2}$ c. of cracker crumbs before adding sugar and butter to sprinkle on top. Chill and serve.

—Frances Swanson

MELLO FLUFF

½ lb. marshmallows	1 c. cream, whipped
½ c. milk—melt together	20 graham crackers
Add 1 small can crushed pineapple—cool.	

Crush crackers put one half in bottom—other half on top. Chill.
—Mrs. W. B. Hanson, Sr.

DELICIOUS DESSERT

1 lb. vanilla wafers	¼ c. cold coffee
1 c. sugar	1 c. walnuts or pecans (chopped fine)
½ c. (¼ lb.) butter	
4 eggs	

Method: Roll the wafers with a rolling pin into fine crumbs. Cream butter and sugar until no graininess remains. Add eggs, one at a time, and beat 5 minutes after adding each egg. Add coffee and nut meats. Oil a deep, oblong pan lightly and line with waxed paper. Put in a layer of crumbs, then a layer of batter, do this until mixture is used, having the top layer of crumbs. Put in refrigerator for 48 hrs. Top with whipped cream.
—Bernadine Stark.

MERINGUE SHELLS

4 egg whites	1 c. sugar
¼ tsp. cream of tartar	

Beat egg whites until stiff, adding cream of tartar when just frothy. When stiff enough to hold points, gradually add the 1 c. sugar. Continue beating until stiff and glossy. Drop by spoonful on a well greased cookie sheet making a hole with back of spoon. Bake 20 minutes in a very slow oven 275° then increase temperature to 300° and continue baking 40 minutes more. Remove immediately from pan to prevent sticking. Fill with either ice cream or fresh fruit and whipped cream.
—Bernice Trueblood.

CHOCOLATE COOKIE DESSERT

1 lb. chocolate cookies (about 40)	1 pint whipping cream
5 egg whites	1 envelope Knox I gelatin
	¾ c. sugar

Roll cookies with rolling pin until finely crushed and put a layer in bottom of a flat dessert dish. Dissolve envelope of gelatin in a tbsp. of cold water. Then add ½ c. hot water and let cool. Beat egg whites until stiff and fold into the whipped cream. Add sugar and stir until dissolved. Add cooled gelatin. Pour over layer of cookies and sprinkle remaining crumbs on top. Let stand in refrigerator for 24 hours. Cut into squares and serve with whipped cream, if desired.
—Marijane Scheurich.

DANTE'S DELIGHT

1 lb. cut dates	9 graham crackers
½ c. chopped pecan meats	½ pt. whipped cream
½ lb. cut marshmallows	

Roll out 6 graham crackers and roll above mixture in it and set in refrigerator 3 hrs. Slice and serve with whipped cream topping.
—Charlotte Schmidt.

CHERRY PUDDING

- | | |
|--|---|
| 2 c. cherries (raspberries,
peaches or plums may be
used also) | 1 c. sugar
2 c. water
½ tsp. butter |
|--|---|

Boil above approximately 5 minutes and pour hot over cake batter.

Batter

- | | |
|---|---|
| 1 c. sugar
2 tbsp. butter
1 c. milk | 2 c. flour
F. G. salt
1 tbsp. B. P. |
|---|---|

Cream butter and sugar together, add sifted dry ingredients alternately with milk and pour batter in greased baking pan (large). Top with hot mixture and bake at 375° for approximately 30 minutes.

—Hattie Swigert.

SPICE CAKE

- | | |
|--|--|
| 1 c. sugar
⅞ c. sour milk
1 tbsp. crisco
floured raisins and nuts
1 tbsp. soda
1 egg (beaten) | ½ tsp. cinnamon
1 tsp. vanilla
¼ tsp. salt
1 tsp. B. P.
2 c. flour |
|--|--|

Method: Cream crisco and sugar. Sift dry ingredients and add alternately with sour milk. Add raisins and nuts. Pour in greased baking dish and bake at 350° for 30-45 minutes.

—Mrs. Walt Davis.

CHOCOLATE SAUCE FOR ICE CREAM

- | | |
|--|--|
| ½ c. milk
1 tbsp. butter
3 tbsp. cocoa
1/16 tsp. salt | ¾ c. sugar
1 tsp. flour
¼ tsp. vanilla |
|--|--|

Heat milk and butter until they boil. Mix cocoa, salt, 2 tbsp. of the sugar and the flour and add to the milk mixture. Cook about one minute until thickened. Add sugar and boil short time until sugar is dissolved. Stir frequently. Add vanilla, cool and serve over ice cream. Makes 1¼ cups.

—Agnes Anderson.

CALLA LILIES

- | | |
|---------------------------------------|-----------------------------|
| 1½ c. sugar
3 eggs
2 tsp. B. P. | 3 tbsp. milk
1½ c. flour |
|---------------------------------------|-----------------------------|

Drop far apart on cookie pan and as soon as baked fold at once into shape of calla lilies by fastening with a tooth pick until cold. Fill with whipped cream. Put in yellow center with colored whipped cream or a yellow candy.

—Louise Stark.

PEACH COBLER

- | | |
|--|--|
| ¾ c. sugar
1 c. flour
1 tsp. B. P. | pinch of salt
1 c. cream and milk mixed |
|--|--|

Butter a baking dish and fill half with peaches (or apricots) and sugar to taste. Pour over the fruit a batter made from above recipe. Bake in slow oven until done. Serve with cream. —Faye Reutter.

SURPRISE CAKE

Layers of angel food cake cut in small pieces. Then layer of custard and a sprinkle of grated orange rind. Repeat until all is used.

Custard

$\frac{3}{4}$ c. sugar	4 egg yolks
$1\frac{1}{2}$ c. milk	vanilla
1 tbsp. flour	salt

Cook in double boiler. When slightly cooled add 1 tbsp. gelatin dissolved in $\frac{1}{3}$ c. cold water. When cool, add 1 pt. cream, whipped. Let stand overnight. —Elsie Malmquist.

CARAMEL PUDDING

$\frac{1}{2}$ c. granulated sugar	1 tsp. B. P.
1 c. flour	1 c. raisins
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ c. milk

Mix the above together and place in greased pan. Pour over the batter after the following has been stirred:

1 c. brown sugar	2 c. hot water
2 tbsp. butter	

Bake in moderate oven for 40 to 45 minutes. —Nettie E. Freie.

SWEET POTATO PUDDING

$1\frac{1}{2}$ sweet potato (ground or grated)	1 c. milk
2 eggs	2 tbsp. butter
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ tsp. spice (nutmeg)

Mix eggs, sugar, milk, butter, spice and potatoes. Pour in pyrex dish and bake in moderate oven. —Mrs. Mervyn Swanson.

ONE GALLON VANILLA ICE CREAM

2 heaping c. sugar	2 qts. milk
4 tbsp. flour	1 qt. cream
$\frac{1}{2}$ tsp. salt	1 tbsp. vanilla

Cook in double boiler 1 qt. milk with sugar, flour and salt. Cook until the flour taste is gone (3 to 4 hrs.) Cool; add the rest of milk, cream and vanilla and freeze. —Jane Lebo.

ICE BOX DESSERT

Line pan with graham crackers. Cook together 1 can of pineapple, $\frac{3}{4}$ c. sugar, lump of butter, 2 well beaten eggs. When cool add $\frac{1}{2}$ c. nut meats. Spread over graham crackers. Place another layer of crackers over the top and press down. Dissolve 2 pkgs. jello and when beginning to congeal pour over top. Serve with whipped cream. —Myrtle Stark.

PEACH SHORTCAKE

2 c. flour	1 tbsp. sugar
2 tsp. B. P.	2 rounding tbsp. butter
1 tsp. salt	

Mix the above and add 1 c. milk. Stir with a knife—mix on board and bake 20 minutes. Butter the shortcake when done and cover with peaches. Serve with whipped cream if you like.

—Blanche Dunkelberger.

APPLE TORTE

1 tbsp. melted butter	$\frac{1}{2}$ c. sifted flour
1 egg	2 tsp. B. P.
4 tart cooking apples	$\frac{1}{2}$ c. nuts
1 c. sugar	$\frac{1}{2}$ c. raisins or dates
$\frac{1}{2}$ tsp. vanilla	

Pare and chop apples. Sift dry ingredients together. Combine all ingredients. Spread in a 9 inch sq. buttered cake pan. Bake (350°) about 30 minutes or till apples are soft. Serve with whipped cream.

—Gwen Adams.

JELLO DESSERT

Line bottom of pan with 12 graham crackers. Take 2 eggs, beat well, add $\frac{3}{4}$ c. sugar, 1 small can crushed pineapple, chunk of butter and cook five minutes stirring constantly. Cool. Add $\frac{1}{2}$ c. nut meats. Spread over crackers and add 12 more crackers on top; press down. Dissolve 2 pkgs. strawberry jello. When almost congealed spread on top of second layer. Top with ice cream and a red cherry.

—Mrs. D. R. Gonder.

LIME SHERBERT

1 pkg. lime jello	juice of 2 lemons and rind of 1
1 c. boiling water	1 qt. milk or 3 c. milk and 1 c.
$1\frac{1}{2}$ c. sugar	cream

Dissolve jello in hot water; add sugar—cool—add lemon juice and rind. Beat into milk with rotary beater (beat well). Freeze quickly. Does not require stirring. —Mary Hinman, Mrs. Mervyn Swanson.

APPLE DUMPLINGS

2 c. sugar	2 c. flour
2 c. water	1 tsp. salt
$\frac{1}{4}$ tsp. cinnamon	2 tsp. B. P.
$\frac{1}{4}$ tsp. nutmeg	$\frac{3}{4}$ c. shortening
$\frac{1}{4}$ c. butter	$\frac{1}{2}$ c. milk
6 apples	

To make sauce: Combine sugar, water, cinnamon, and nutmeg; cook 5 minutes; add butter. Pare and core apples. Then sift flour, salt and B. P.; cut in shortening. Add milk all at once. Stir just until flour is moistened. Roll $\frac{1}{4}$ inch thick. Cut 6 5-inch squares. Place apple on each square; sprinkle generously with additional sugar and spices; dot with butter; fold corners; pinch edges. Place 1 inch apart in greased baking pan. Pour over sauce. Bake in moderately hot oven (375°) for 35 minutes. Serve hot with cream. Makes 6.

—Florence Lundberg.

BAKED DATE DESSERT

1 c. flour	$\frac{1}{4}$ tsp. salt
$\frac{7}{8}$ c. sugar	1 c. dates chopped.
$1\frac{1}{2}$ tsp. B. P.	$\frac{1}{2}$ c. milk

Mix dry ingredients, add dates and milk. Pour in greased pan and pour over it the following sauce and bake slowly 30—40 minutes in moderate oven.

Sauce

1 c. brown sugar	2 c. boiling water
1 tbsp. butter	

Serve with whipped cream.

—Mrs. Wilmer Moard.

ANGEL CAKE DESSERT

$\frac{3}{4}$ c. sugar
6 egg yolks

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

Cook the above until thick in double boiler. Add 1 envelope Knox gelatin softened in $\frac{1}{4}$ c. cold water. Cool. Add 6 stiffly beaten egg whites to which $\frac{3}{4}$ c. sugar has been added. Break one large angel cake (or sunshine) into small pieces. Pour custard mixture over it. Stir to be sure cake pieces are covered with custard. Put back in angel cake or flat cake pan and place in refrigerator to set. Unmould. Cover with whipped cream and serve. —Mrs. Glen H. Peterson.

ICE BOX PIE

I. $\frac{1}{2}$ c. soft butter, 2 whole eggs, $1\frac{1}{4}$ c. powdered sugar. (Mix butter and eggs; add sugar and beat.)

II. 1 pt. whipping cream, 1 c. drained crushed pineapple, $\frac{1}{2}$ c. nuts. (Whip cream, add pineapple and nuts.) $\frac{1}{2}$ lb. vanilla wafers or graham crackers. Place $\frac{1}{2}$ of crumbs on bottom of pan, spread first mixture over crumbs, then whipped cream mixture, then sprinkle remainder of crumbs on top. Leave in refrigerator overnight. —Mildred Thorngren.

APPLE-CINNAMON PUFFS

1 c. sugar
1 c. water

$\frac{1}{2}$ tsp. red coloring

Boil the above to syrup about 5 minutes. Place about 5 tart apples peeled and sliced in greased shallow pan. Pour syrup over apples. Sift $1\frac{1}{2}$ c. flour, 2 tsp. B. P., $\frac{1}{2}$ tsp. salt and cut in $\frac{1}{4}$ c. shortening; then stir in $\frac{3}{4}$ c. milk. Drop 12 spoons of dough on top of apples and make a dent in top of each. Place in each dent a mixture of 2 tbsp. melted butter, 2 tbsp. sugar and $\frac{1}{2}$ tsp. cinnamon. Bake 25 to 30 minutes in 450° oven. Serve with cream if desired. —Agnes Meyers.

TOPPING FOR CAKE—DESSERT

$\frac{1}{4}$ c. butter

$\frac{1}{3}$ c. brown sugar

Stir constantly and cook to crack stage, then stir in $1\frac{1}{2}$ c. wheaties and $\frac{1}{3}$ c. nuts. Cool and put layer in bottom of refrigerator tray. Beat 3 egg whites stiff and add $\frac{1}{2}$ c. sugar—3 egg yolks beaten light, grated rind and juice of 1 lemon, 1 c. whipping cream. Mix all and put on top of first mixture. Freeze. Serve on top of cake. —Elsie Malmquist.

PRUNE WHIP

1 c. seeded cooked prunes
 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ c. nuts
 $\frac{1}{8}$ tsp. salt

1 tsp. vanilla
 $\frac{1}{2}$ tsp. lemon
3 egg whites. beaten stiff

Bake in a pan of hot water in a slow oven for one hour. Serve with custard sauce.

Custard Sauce

3 egg yolks
2 tsp. flour
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{3}$ c. sugar

$\frac{1}{2}$ c. milk
1 tsp. vanilla
 $\frac{1}{2}$ tsp. lemon

—Helen C. Anderson.

PIEPLANT PUDDING

2 c. flour	1 egg
1 tsp. cinnamon	2 tbsp. shortening
$\frac{1}{2}$ tsp. cloves	2 c. chopped rhubarb
$\frac{3}{4}$ c. milk	$\frac{1}{2}$ c. sugar
2 tsp. B. P.	salt

Sift all dry ingredients together. Mix shortening in as for biscuits, beat the egg well and mix it with milk. Add to dry ingredients and mix well. Add rhubarb. Pour into greased flat baking dish. Bake in moderate oven for 20 minutes. Cut in squares and serve with sauce.

Sauce

1 c. sugar	1 tbsp. vinegar
1 tbsp. flour	$\frac{1}{2}$ tsp. lemon extract
1 tsp. butter	1 c. water

Mix sugar, flour, add water and boil till it thickens, add butter, vinegar (or lemon juice if you prefer) and lemon extract and pour over the baked squares while still warm. —Florence Lundberg.

GRAHAM CRACKER DESSERT

Heat 1 c. milk, when boils put in 1 lb. marshmallows. Cook until thick—cool. Roll 20 graham crackers fine. Melt $\frac{1}{4}$ c. butter, put in bottom of dish. Put most of crackers on butter and pat down. Pour marshmallow mixture on to crackers. Cut up 1 c. nuts and 1 c. maraschino cherries fine and sprinkle on. Whip 1 pt. cream and put on next—sprinkle remaining cracker crumbs on top.

—Urada Olson.

FUDGE PUDDING

Sift the following ingredients:

1 c. flour	Add:
$\frac{3}{4}$ c. sugar	1 tsp. vanilla
2 tsp. B. P.	2 tbsp. melted butter
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ c. milk
$1\frac{1}{2}$ tbsp. cocoa	

Topping

$\frac{1}{2}$ c. white sugar	4 tbsp. cocoa
$\frac{1}{2}$ c. brown sugar	

Next mix in 1 c. cold water. Pour over the first mixture and bake 45 minutes. Take from pan bottom side up.

—Mrs. Glen H. Peterson.

CHOCOLATE ICE BOX DESSERT

1 c. sugar	3 tbsp. water
3 tbsp. cocoa	

Cook the above in double boiler. Soak 1 tbsp. gelatin in $\frac{1}{4}$ c. water. Add to boiler stirring constantly. Add beaten yolks of 2 eggs. Cool. When cooled, fold in 2 beaten egg whites and 1 pt. of cream, whipped, pinch of salt and 1 tsp. vanilla. Crushed vanilla wafers (12 to 20) in a flat pan. Pour mixture over them. Let stand 24 hrs. until firm. Cut and serve upside down. May put whipped cream on top. Serves 12.

—Edith Fredrickson.

CHOCOLATE DESSERT

Sift together 1 c. flour, $\frac{1}{4}$ tsp. salt, $\frac{3}{4}$ c. sugar, 2 tsp. baking powder. Add $\frac{1}{2}$ c. milk, 2 tbsp. butter, 1 tsp. vanilla, 1 sq. melted chocolate, $\frac{1}{2}$ c. nuts. Mix well, put in baking dish and top with the following: $\frac{1}{2}$ c. white sugar, $\frac{1}{2}$ c. brown sugar, 4 tbsp. cocoa. Put on top of first mixture. Pour 1 c. water over all and bake 40 minutes. Batter rises to the top and there is a sauce in the bottom. Serve with whipped cream.

—Faye Reutter.

REFRIGERATOR DESSERT

Cream $\frac{1}{2}$ c. butter and 1 c. sugar. Add 2 beaten egg yolks and beat well. Add 1 c. chopped nuts, 1 small can crushed pineapple and 3 tsp. cream. In bottom of dish put a layer of crushed vanilla wafers, then mixture, the wafers and press down with hands. Let stand 24 hours in refrigerator. Serve with whipped cream. Recipe calls for $\frac{1}{2}$ lb. wafers.

—Louise Stark.

ANGEL FOOD PIE

Beat 4 egg whites until fluffy; add $\frac{1}{4}$ tsp. cream of tartar; beat until stiff and dry; then beat in slowly 1 c. sugar. Bake in a pie tin lined with wax paper for 1 hour at 225° .

Filling

Beat 4 egg yolks till light; add $\frac{1}{2}$ c. sugar gradually. Add 2 tbsp. water, 3 tbsp. lemon juice and grated rind of 1 lemon. Cook in double boiler until thick. Put in cold place for 12 hours. Top with whipped cream, chopped nuts and maraschino cherry. This may be made the day before.

—Mildred Thorngren.

ANGEL ICE BOX PUDDING**Crust**

14 graham crackers $\frac{1}{2}$ c. p. sugar
6 tbsp. melted fat $\frac{1}{8}$ tsp. salt

Crush graham crackers. Add sugar, salt, and melted fat. Press into pan 9x9. Chill.

Filling

$\frac{1}{2}$ c. rich milk 1 c. whipped cream
30 marshmallows cocoa
1 oz. bitter chocolate chopped nuts
1 tsp. vanilla

Combine snipped marshmallows and milk in double boiler. When melted, cool. Add grated chocolate and vanilla. Fold in whipped cream. Pour over graham cracker crust. Sift cocoa over top and sprinkle with chopped nuts.

LIME SHERBET—FROZEN ICE

1 pkg. lime jello juice of 2 lemons and grated
1 c. hot water rind
 $1\frac{1}{2}$ c. sugar

Mix in 1 qt. of ~~cold water~~ ^{whole milk}. Stir occasionally while freezing.

—Esther Lundvall.

ANGEL FOOD CAKE DESSERT

Mix in top of double boiler $\frac{1}{3}$ c. cornstarch, $\frac{3}{4}$ c. sugar and pinch of salt. Add 1 c. boiling water; cook until thick and clear. Add 2 egg yolks and cook 1 minute. Remove from fire and add 1 tbsp. butter and $\frac{1}{4}$ c. lemon juice. Let cool. Split angel food cake in 3 layers and spread with filling.

Frosting

Soften 1 tsp. of gelatin in $\frac{1}{4}$ c. cold water. Whip 1 pt. of cream. Add $\frac{1}{4}$ c. powdered sugar and 1 tsp. lemon juice. Add gelatin mixture to whipped cream last. If cake is large, double frosting recipe.

—Eva Anderson.

ORANGE SHERBET

1 pkg. orange flavored gelatin	2 c. light cream
1 c. hot water	$\frac{1}{4}$ c. lemon juice and 1 tsp.
$\frac{1}{2}$ c. sugar	grated lemon peel (may be
1 c. milk	omitted)

Dissolve gelatin in hot water; add remaining ingredients; mix thoroughly. Freeze firm in refrigerator tray. Break in chunks with wooden spoon; turn into chilled bowl; beat fluffy-smooth with rotary beater. Return quickly to cold tray; freeze firm. Repeat several times. Serves 6 to 8.

—Marijane Scheurich.

DASH FOR
JONES GROCERY

MEATS GROCERIES

Largest Selection of Meats and Groceries
at the lowest prices

1001 N. 1st St.
Phone 100

Largest Selection of Meats and Groceries
at the lowest prices

1001 N. 1st St.
Phone 100

JACOBSON BAKERY PRODUCE

Buyers of Quality Poultry and Eggs

ALL QUALITY BABY CHICKS

1001 N. 1st St.
Phone 100

BREADS—ROLLS

QUAKER OATS COMPANY

GRIN AND FEED DEALER

1001 N. 1st St.
Phone 100

Largest Selection of Meats and Groceries
at the lowest prices

1001 N. 1st St.
Phone 100

BUNNELL'S LOOKER

Fresh Protein Foods

Vegetables and Fruits

1001 N. 1st St.
Phone 100

JONES GROCERY

GROCERIES

MEATS

Phone 20

Boxholm

JACOBSON HATCHERY PRODUCE

Buyers of Quality Poultry and Eggs

QUALITY BABY CHICKS

Phone 129

Boxholm

QUAKER OATS COMPANY

GRAIN AND FEED DEALER

Phone 92R2

Boxholm

SUNDELLS LOCKER

Fresh Frozen Fruits

Vegetables and Fish

Phone 108

Boxholm

NUT BREAD

1 egg (unbeaten)	1 tsp. salt
1 c. sugar	2 tsp. B. P.
1 c. milk	1 c. chopped nuts
3 c. flour	½ c. raisins

Mix in order given, add all liquid to dry. Let raise 20 minutes and bake 1 hr. at 300°. —Vera Peterson.

LUNCH ROLLS

2 cakes compressed yeast dissolved in ½ c. warm water	½ c. sugar
1 c. milk (lukewarm)	½ c. shortening
1 tsp. salt	3 eggs
	5 c. flour

Cream sugar and shortening. Add eggs well beaten, then salt, milk, yeast and flour. Beat hard and set in warm place to rise. —Delia Adams.

ALL BRAN MUFFINS

2 tbsp. shortening	1 c. sifted flour
¼ c. sugar or molasses	2½ tsp. B. P.
1 egg	½ tsp. salt
¾ c. milk	1 c. All Bran

Blend shortening, sugar or molasses until creamy. Add egg beaten well. Stir in All Bran and milk. Let stand until most of liquid is taken up. Sift flour, B. P. and salt. Add to All Bran mixture and stir only until combined. Fill greased muffin pans about ¾ full. Bake in moderate oven 400°F. 25-30 minutes. For raisins muffins add 1 c. raisins to dry ingredients. —Agnes Meyer.

RYE BREAD

In your large bowl soak yeast in ½ c. warm water. Add enough flour to make a paste. Let stand until light. In smaller bowl put ½ c. molasses, ½ c. sugar, ½ c. lard, 2 tsp. salt and 2 c. hot water. Let stand until cool and add to first mixture. Add 2 c. rye flour, then enough white flour to finish. —Louise Stark, Mildred Stark.

DATE NUT BREAD

2 cakes compressed yeast	½ c. melted shortening
¼ c. lukewarm water	2 eggs
1¾ c. milk, scalded	1 c. chopped dates
2 tsp. salt	7 c. flour
1 c. brown sugar	

Knead until smooth and cover. Let rise until double in bulk. Form into 2 loaves. Let rise until double in bulk. Bake in moderate oven about 50 or 60 minutes. —Delia Adams.

AMANNA FRITTERS

1 egg (separated)	3 tbsp. flour
3 tbsp. milk	1 tsp. sugar
1 pinch salt	

Combine egg yolks, milk, salt and flour. Fold in beaten egg white with sugar added. Bake in deep (or shallow) fat. —Belva Reutter.

RYE BREAD

1 qt. lukewarm water
 4 c. white flour
 2 level tbsp. salt
 2½ c. rye flour
 Beat well.
 1 tbsp. anise seed (pour small amount of hot water over seed and let stand few min.)

Add ¼ c. molasses
 ½ c. sugar
 ½ c. melted lard.
 1½ cake compressed yeast dissolved in ½ c. warm water

Knead stiff with white flour.

—Mrs. Glen H. Peterson.

CORN BREAD

1 c. corn meal
 1 c. flour
 1 c. milk
 ¼ c. lard (melted)

2 tsp. B. P.
 1 tsp. salt
 ¼ c. sugar
 1 egg

Sift dry ingredients twice, beat egg, add the milk and stir into dry ingredients. Melt the lard, add and beat vigorously. Bake 20 minutes.

—Delia Adams.

BAKING POWDER BISCUITS

2 c. flour
 3 tsp. B. P.
 ½ c. shortening (lard)

½ tsp. salt
 ⅔ c. scant milk

Carefully measure all ingredients. Sift dry ingredients 3 or 4 times. Cut in the fat with biscuit cutter into the dry ingredients until it has the consistency of coarse corn meal. Add milk all at once to above mixture and combine with fork using 25 strokes. (Do not blend completely) Turn out on slightly floured board and knead 15 times. Roll dough starting at middle and working to edges to ½ to ¾ inch thick. Cut into desired sizes with cutter. Cover with wet towel 30 minutes. Bake in oven 425 for 10-12 minutes. Around a doz. biscuits.

—Del Shepard.

NUT BREAD

3 eggs
 ¾ c. milk

¾ c. sugar
 ½ tsp. salt

Mix all these ingredients and add:

3 c. flour
 1 tbsp. B. P.

1½ c. nuts

Mix all ingredients and bake in loaf pan (greased) at 350 for 45-60 minutes.

—Mrs. John McLeod.

GRIDDLE CAKES

2½ c. milk
 6 tbsp. melted shortening
 2 eggs beaten
 1½ tsp. salt

3 c. flour
 2 tbsp. P. B.
 6 tbsp. sugar

Add milk and shortening to beaten eggs. Add dry ingredients (that are sifted together) and stir vigorously until well mixed. Bake on medium hot griddle iron. Serves 5-6 people.

Maple Syrup

Mix: 1 c. brown sugar, 1 c. granulated sugar, 1 c. hot water and ½ tsp. mapleleine flavoring and just bring to boil and serve on pancakes.

—Del Shepard.

BUTTER HORNS

5 c. flour	$\frac{3}{4}$ c. sugar
1 tsp. salt	$\frac{1}{2}$ c. butter
2 cakes compressed yeast	3 eggs
1 c. scalded warm milk	

Dissolve yeast in 2 tbsp. of the milk. To remaining milk add sugar and butter. Heat till melted. Cool to lukewarm. Add yeast, beaten eggs, salt and flour. Knead on floured board working in no more flour than necessary. Put in greased bowl. Let rise to double bulk (about 2 hours). Knead. Divide into thirds. Make each part pie shaped $\frac{1}{2}$ inch thick. Spread on melted butter. Cut wedges. Roll broad side to point place on greased pans. Cover till light (45 minutes). Bake 425° for 12 minutes.

—Freda Shenander, Agnes Anderson.

RYE BREAD

1 pt. milk	When lukewarm add:
1 pt. boiling water added to the milk	1 cake compressed yeast
	1 tbsp. sugar
	$\frac{1}{4}$ c. lard

White flour to make a soft sponge. Beat until smooth. Let stand until light about 1 hr. Then add:

5 c. rye flour	1 c. molasses
2 tsp. salt	2 tsp. caraway seed

Mix well, then add enough white flour to make a stiff dough. Grease sides of your mixing bowl (a crock is best for bread). Let rise, then knead. Let rise again. When light make into loaves. Makes 4 medium loaves.

—Mrs. Oscar Nordstrom.

OATMEAL BREAD

2 c. scalded milk	2 tsp. salt
1 c. uncooked rolled oats	1 cake compressed yeast
$\frac{1}{2}$ c. molasses or honey	$\frac{1}{2}$ c. lukewarm water
1 tbsp. lard or vegetable fat	$4\frac{1}{2}$ c. flour

1. Place oats and salt, molasses and fat in mixing bowl. Pour scalded milk over mixture and mix. Let stand until lukewarm.

2. Soften yeast in lukewarm water. Add to first mixture and stir.

3. Add $1\frac{1}{2}$ c. flour, beat until light and bubbles form 3-5 minutes. Gradually beat in remaining flour. Beat hard 2 minutes. Scrape down sides of bowl. Cover and let rise in warm place.

4. When double in bulk, beat 2 minutes. Pour in greased bread pans. Bake in moderate oven 350° 50-60 minutes.

5. For a soft crust, brush top with melted fat. Cover with cloth on cake rack. Cool before slicing.

—Mrs. J. E. Englund.

SWEET MILK WAFFLES

$1\frac{1}{3}$ c. flour	2 eggs
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ c. melted butter or substitute
2 tsp. B. P.	1 c. sweet milk
1 tsp. sugar	

Sift flour, measure and sift with salt and B. P. Beat egg yolks until light and foamy. Add sugar and shortening. Mix well. Add milk alternately with sifted dry ingredients to egg mixture. Fold in stiffly beaten egg whites. Bake in hot waffle iron. Six servings.

—Mrs. Lyle Klinger.

NUT BREAD

1 egg	3 tsp. B. P.
$\frac{1}{4}$ c. sugar (or less)	1 c. walnuts
1 c. milk	salt
3 c. flour	

Let stand 20 minutes. Bake in moderate oven.

—Mrs. W. B. Hanson, Sr.

OATMEAL BREAD

Put 1 cake yeast and 1 tsp. sugar in $\frac{1}{2}$ c. lukewarm water. Take 2 c. quick oatmeal, 1 large tbsp. salt, $\frac{1}{2}$ c. aflitha molasses, brown sugar or white or a little of each, 2 tbsp shortening. Pour over this 3 c. boiling water. When lukewarm add yeast mixture. Add flour to make stiff dough. When it has raised add more flour if needed. Let rise and bake into 2 loaves.

—Mrs. Anna Mars.

PENNY ROLLS

Pour 2 c. scalded milk over 2 tbsp. lard, 1 tbsp. salt and $\frac{1}{2}$ c. sugar. When cool add 1 cake compressed yeast which has been dissolved in lukewarm water. Add 1 egg well beaten. Make as stiff with flour as you can stir with a spoon. When twice its size in bulk make into rolls. Let raise in greased tins till very light. Bake in hot oven for 7 minutes.

—Katherine Freie.

APPLE NUT BREAD

$\frac{1}{4}$ c. shortening	1 tsp. soda
$\frac{2}{3}$ c. sugar	1 tsp. salt
2 eggs beaten	2 c. coarsely grated apples
2 c. flour	1 c. nuts
1 tsp. B. P.	

Cream shortening and sugar. Add eggs. Beat until smooth. Sift flour with dry ingredients twice, add to creamed mixture, alternately with grated apples. Stir in nuts last. Grease and flour loaf pan $7\frac{1}{2}$ times $3\frac{1}{2}$ times $2\frac{3}{4}$ inches. Bake 1 hr. 325° . Chill thoroughly before slicing.

—Mrs. Emil L. Carlson.

THREE HOUR BREAD

3 cent cake fresh yeast	1 tbsp. salt
3 c. lukewarm water	3 tbsp. melted lard
$\frac{1}{2}$ c. sugar	

Dissolve yeast in warm water. Add sugar and some flour and mix well. Add more flour and melted lard. Also salt. Add more flour until dough doesn't stick to sides of bowl. Let raise 1 hr. in warm place. Shape into loaves. Raise again about 1 hr. Bake 55 minutes to 1 hr. at 325° .

—Mrs. F. A. Anderson.

WAFFLES

2 c. flour	1 tbsp. sugar
1 tsp. salt	2 c. milk
2 eggs	3 tsp. B. P.
4 tbsp. butter	

Beat whites and yolks separately, add yolks and milk to dry ingredients. Add melted butter and then add beaten egg whites.

—Mrs. John A. Anderson.

ROLLS

1 pkg. yeast	1½ tsp. salt
1 c. lukewarm water	6 tbsp. shortening
6 tbsp. sugar	6 c. sifted flour (about)
1 c. milk	

Soften yeast in lukewarm water. Scald milk, add sugar, salt, and shortening. When lukewarm add 1 c. flour and beat thoroughly. Add egg, yeast and beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board and knead until smooth and satiny. Place in a greased bowl, cover and let rise until double in bulk. Make out into cinnamon rolls and rise again. Bake in a moderate hot oven 425° F. 15-20 minutes. —Lucille Olson.

BAKING POWDER BISCUITS

2 c. flour	½ tsp. salt
3 tbsp. lard	Mix—add 1 c. milk
4 tsp. B. P. (rounding)	

Press out (not roll) with fingers and cut, about ¾ inch thick. Let set in pan for 2 or 2½ hrs. before baking. Bake in hot oven about 20 minutes. —Mrs. J. Eman Anderson.

DESSERT RING

½ c. scalded milk	1 egg beaten
2 tbsp. granulated sugar	½ cake yeast
2 tbsp. shortening	2 c. sifted flour
½ tsp. salt	

Filling

1 tbsp. melted butter	½ tsp. cinnamon
¼ c. brown sugar	¼ c. raisins

Topping

3 tbsp. powdered sugar	¼ c. pecan halves
1 tsp. warm water	

—Mildred Frele.

DROP BISCUITS

2¾ c. flour	1¼ c. milk
6 tbsp. shortening	1 tsp. salt
4 tsp. B. P.	

Sift flour, measure and sift with B. P. and salt. Cut in shortening. Add milk, stirring sufficiently to blend well. Drop by teaspoonfuls onto well-oiled baking sheet. Bake in hot oven (450° F.) about 12 minutes. (14 servings.) —Mrs. Lyle Klinger.

DATE NUT BREAD

1½ c. sugar	1 lb. dates. Pour 1½ c. boiling water over dates.
3 tbsp. melted butter	
2 eggs	1 c. nuts
3 tsp. soda	pinch salt
½ tsp. B. P.	½ tsp. vanilla
	3 c. flour

Bake 1 hr. in moderate oven. Makes 2 loaves. —Ethel Stark.

BUTTER HORNS

3 eggs	$\frac{1}{3}$ c. sugar
2 cakes yeast	$\frac{1}{2}$ c. shortening
1 c. milk	4 - $4\frac{1}{2}$ c. flour
1 tsp. salt	

Soak yeast in warm milk for a few minutes. Beat eggs, add milk, yeast and other ingredients. Stir all together. Let rise to double its size. Divide into 2 and roll out to about $\frac{1}{2}$ inch thick. Butter before cutting to form butter horns. Let rise to double size. Bake 15-20 minutes.

—Grace Meyers.

NUT BREAD

2 c. thin sour cream	2 tsp. soda
2 eggs beaten	$\frac{1}{2}$ tsp. salt
2 c. brown sugar	1 c. raisins
$3\frac{1}{4}$ c. flour	$\frac{1}{2}$ c. ground nuts

Bake in slow oven 50 minutes.

—Carrie Thorngren.

SPOON BREAD

1 c. corn meal	1 tsp. salt
1 c. boiling water	3 tsp. shortening
1 c. milk	2 eggs
2 tbsp. sugar	1 c. flour
2 tsp. B. P.	

1. Measure corn meal and add the boiling water and cool and add the sugar, melted shortening, egg yolks and milk and beat well.

2. Sift flour, salt and B. P. and add to first mixture.

3. Beat egg yolks and fold into first mixture. Put in buttered dish and bake.

—Mrs. Mervyn Swanson.

GRAPE NUT BREAD

2 c. sour milk	1 tbsp. melted butter
1 c. grape nuts put in sour milk. Let stand a few min.	Sift together:
$1\frac{1}{2}$ c. sugar	4 c. flour
2 eggs, beaten	2 tsp. B. P.
1 tsp. salt	1 tsp. soda

Mix altogether and bake in loaf pans 1 hr.

—Blanche Dunkelberger, Mrs. Bert Lundberg.

GINGERBREAD

$\frac{1}{2}$ c. lard	1 tsp. ginger
1 c. brown sugar	2 c. flour
2 eggs (beaten)	1 tsp. soda
$\frac{1}{2}$ c. molasses	salt
1 tsp. cinnamon	$\frac{1}{2}$ c. boiling water

Cream lard and sugar together, add remaining ingredients except for water. Beat thoroughly. Add hot water. Beat. Makes thin batter. Bake in moderate oven until done.

—Mrs. Elwin Carlson.

GENERAL MERCHANDISE

LUNDVALL'S STORE

GENERAL MERCHANDISE

SALADS

S. HANSSON LUMBER CO.

Building Materials of All Kinds

Paints and Fence Materials

LUNDVALL'S STORE

GENERAL MERCHANDISE

Phone 36

Boxholm

S. HANSON LUMBER CO.

Building Materials of All Kinds

Paints and Fence Materials

Phone 48

Boxholm

CRANBERRY SALAD

- | | |
|--------------------------|-------------------------------|
| 2 c. cranberries (grind) | 3½ c. hot water |
| 1 orange (grind) | 1 small can crushed pineapple |
| 2 pkg. cherry jello | 1 c. sugar |
- Mrs. John A. Anderson, Norma Schlicht.

BING CHERRY SALAD

- | | |
|---------------------|----------------------------|
| 1 pkg. cherry jello | 1 small jar stuffed olives |
| 2 c. bing cherries | |

Make the jello as usual using the cherry juice as part of the liquid. Cut bing cherries in half and slice the olives, add to jello and pour in mold.
—Louise Stark, Ann Stark.

CRANBERRY SALAD

- | | |
|-------------------|-------------------------|
| 1 qt. cranberries | 2 oranges, peel and all |
| 4 apples | sugar to taste |
- Delia Adams.

WHITE SALAD

- | | |
|------------------------|-----------------------|
| 1 can sliced pineapple | 1 c. sugar |
| 1 can white cherries | 1 egg |
| 1 pt. whipping cream | 6 heaping tbsp. flour |
| ½ lb. marshmallows | |

Take the juice from cherries and pineapple. Mix with egg, flour, and sugar to make a custard. Chill and add fruit and marshmallows. Last fold in whipped cream. Chill and serve.
—Alida Wyman.

YUM YUM SALAD

Heat 2 c. crushed pineapple, add juice of 1 lemon and 1 c. sugar, stir until sugar is dissolved. Soak 2 tbsp. of gelatin in ½ c. cold water for 10 minutes. Add to hot mixture. When cool and beginning to set add 1 c. grated American cheese and ½ pt. cream beaten stiff. Mix thoroughly. Put in mold. Serves 12.
—Myrtle Stark.

CHEESE PINEAPPLE SALAD

- | | |
|---------------------|------------------------|
| 1 pkg. lemon jello | 1 c. crushed pineapple |
| 1¾ c. boiling water | 1 pkg. cream cheese |
| 2 tbsp. lemon juice | ½ c. walnuts |
| 1 tsp. salt | |

Add boiling water to jello, salt and lemon juice. When slightly thickened add pineapple and cheese, and beat. Add nuts and chill.
—Mae Seko.

BLACK CHERRY SALAD

- | | |
|---------------------------|------------------------------------|
| 1 can bing cherries (pt.) | ¾ c. chopped pecans or other nuts |
| ⅓ c. lemon juice | |
| 1 pkg. orange jello | ⅓ oz. bottle stuffed olives sliced |

Add water to cherry syrup and lemon juice to make 1¾ c. liquid. Add ingredients when jello begins to thicken.
—Gwen Adams.

CHEESE SALAD

- | | |
|--------------------------------|------------------------|
| 1 pkg. lemon jello | 1 c. grated cheese |
| 1 tbsp. vinegar or lemon juice | 1 c. crushed pineapple |
| 1 c. water | $\frac{1}{4}$ c. sugar |

When it begins to thicken add 1 c. whipped cream.
Bernadine Stark, Louise Stark.

PHILADELPHIA CREAM CHEESE SALAD

- | | |
|-------------------------------------|---------------------------------|
| 1 pkg. Philadelphia cream
cheese | 1 small can crushed pineapple |
| $\frac{1}{4}$ c. salad dressing | $\frac{1}{2}$ lb. marshmallows |
| | $\frac{1}{2}$ pt. whipped cream |

Combine all ingredients and let stand several hours in refrigerator. Serve on lettuce leaf. Nut meats may be added.

—Mrs. H. C. Swanson.

GRAPE CLUSTER SALAD

Spread flat side of half pears with cream cheese, then cover with Malaga grapes, cut in half, rounded side up. Serve on lettuce. Good and attractive.

—Selma Nordstrom.

PETER PAN SALAD

- | | |
|--------------------------------------|-------------------------------------|
| 12 graham crackers (crushed
fine) | 1 c. crushed pineapple |
| 1 pt. whipped cream | $\frac{1}{4}$ c. nut meats (cut up) |
| $\frac{1}{2}$ c. sugar | 24 marshmallows (cut up) |

1 tbsp. gelatin (plain) dissolved in $\frac{1}{4}$ c. cold water, takes about 5 minutes, add $\frac{1}{4}$ c. hot water, cool but not set. Whip the cream, add the sugar, pineapple, nut meats, and marshmallows. When gelatin is cool add and pour this cream mixture over the graham crackers that have been put in a 9x12 pan. Dissolve 2 pkgs. red jello, let cool and when almost jellied pour over whipped cream mixture. Put in refrigerator to set.

—Mrs. Pearl Darr.

TOMATOES FOR WINTER SALAD

Peel and pack whole tomatoes in jars. Add 1 tsp. salt to each qt. of tomatoes. Fill the jars with boiling water and seal tight. Place jars in large kettle, surround and cover jars with boiling water. Let stand till morning.

—Mrs. Anna Stark.

TOMATO JELLY SALAD

- | | |
|-------------------------|---------------|
| 4 c. strained tomato | 1 bay leaf |
| 1 small onion | 3 tbsp. sugar |
| $\frac{1}{4}$ c. celery | |

Simmer 15 minutes. Soak 3 tbsp. gelatin in cold water. Strain hot mixture over gelatin, stir and when beginning to set stir again, and put into a mold. Serves 12.

—Edith Fredrickson.

CRANBERRY SALAD

- | | |
|----------------------------|---------------------|
| 4 c. cranberries | 2 pkg. cherry jello |
| 1 c. pineapple | 2 c. boiling water |
| $\frac{1}{2}$ c. nut meats | 1 c. sugar (scant) |

—Delia Adams.

TUNA FISH SALAD

- | | |
|----------------------------|-------------------------------|
| 2 c. baked tuna fish | 1 pimento (shredded) |
| 1 tbsp. lemon juice | ¼ tsp. paprika |
| 1 c. celery hearts (diced) | mayonnaise or boiled dressing |
| ½ tsp. salt | |

Remove fish from can to colander. Pour boiling water over it, drain and flake, removing all skin. Add lemon juice, French dressing and chill. When ready to serve mix with celery, pimento, salt, paprika, and enough salad dressing to moisten. Arrange on crisp lettuce leaf, garnish with celery, stuffed olives cut in half. Add additional mayonnaise. Salmon may be substituted for tuna fish.

—Mrs. Charles Mills.

DELICIOUS CRANBERRIES

- | | |
|--------------|-------------------|
| 1½ pt. sugar | 1 qt. cranberries |
| 1 pt. water | |

Boil sugar and water together for a few minutes, put in cranberries, cover, remove from stove and let stand 5 minutes. Place on stove and cook again for 5 minutes, then allow to cool still covered.

—Mrs. Raymond Freie.

FROZEN FRUIT SALAD

- | | |
|-------------------------------------|------------------------------------|
| 1 tbsp. unflavored gelatin (1 pkg.) | ½ c. mayonnaise |
| ¼ c. cold water | 1 c. whipped cream |
| 1 No. 1 can fruit cocktail (2 c.) | 1 3-oz. bottle maraschino cherries |

Method: Soften gelatin in cold water. Dissolve over hot water and cool. Add fruit cocktail with its syrup, add mayonnaise. Fold in whipped cream. Pour in refrigerator tray. Dot with cut cherries. Freeze until firm. Use individual molds if you prefer. Serves 6-10.

—Mrs. J. J. Shepard, Jr.

CRANBERRY MOLD

- | | |
|----------------------------|------------|
| 1 qt. cranberries (ground) | 1 c. water |
|----------------------------|------------|

Bring to a quick boil, take off and add 2 c. sugar. Again bring to boil and remove immediately and pour into mold. —Irene McLeod.

CRANBERRY SALAD

- | | |
|---------------------------|----------------------|
| 2 c. cranberries (ground) | 2 pkgs. cherry jello |
| 1 orange (ground) | 4 c. hot water |

Mix jello and hot water and cool. Add cranberries and orange. (or celery, nuts and crushed pineapple.) 20 servings.

—Mrs. John McLeod.

TUNA SALAD

- | | |
|------------------------------|----------------------------|
| ½ lb. tuna, broken in pieces | 4 hard cooked eggs, sliced |
| 1 pkg. spaghetti, cooked | 1 green pepper, cut up |
| 1 bunch celery, cut up | ½ can Campbell tomato soup |

Mix all together and just before serving add your favorite oil dressing with a bit of whipped cream in it.

—Anna Davis.

24 HOUR SALAD

2 egg yolks (beaten)	½ lemon for juice
⅓ tsp. salt	¼ c. whipping cream (not whipped)
2 tsp. sugar	

Cook all above in top of double boiler until thick stirring constantly. When cold fold in ¼ c. whipped cream. Have ready 1 lb. seeded white or pink grapes, 5 slices of pineapple cut up, ½ lb. marshmallows. Put above on ice in large bowl (not metal), add liquid ingredients but do not mix. Let stand 24 hours. Gently mix after 6 or 7 hours. This does not need any more dressing and may be served as a dessert. —Del Shepard.

FRENCH DRESSING

2 tsp. salt	¾ c. sugar
2 tsp. dry mustard	½ c. vinegar
2 tsp. paprika	2 c. salad oil
2 tsp. celery seed or ground celery seed	2 tbsp. grated onion

Put above all together in top of double boiler and stir well, feeling with fingers so mixture gets no hotter than blood heat. Beat with rotary beater until thick. Keep in refrigerator. —Mrs. O. E. Olson.

CRANBERRY SALAD

1 lb. raw cranberries (ground)	1 small can pineapple
1 lb. marshmallows (cut)	1½ c. sugar

Mix above and let stand 2 hrs. Add 2 c. apples (chopped), 1 c. whipped cream. —Mrs. Anna Stark.

SALAD DRESSING

1 c. Mazola oil	juice of 1 lemon
⅔ c. sugar	little onion juice or grated onion
½ c. catsup	
½ c. vinegar	

Combine everything except the oil. Then add oil a little at a time, beating constantly. Electric mixer is best. —Linnea Sonquist.

SALAD DRESSING

¼ c. sugar	¼ tsp. paprika
1 tsp. mustard	4 egg yolks or 2 whole eggs
2 tbsp. flour	½ c. water
½ c. vinegar	lump of butter
1 tsp. salt	

—Mrs. Frank Mars.

FRUIT SALAD DRESSING

2 eggs (beaten light)	2 tbsp. flour
½ c. sugar	1 c. pineapple juice

Cook until thick, cool and add whipped cream. —Norma Schlicht.

SALAD DRESSING

3 tbsp. sugar	1 egg
1 tsp. salt	$\frac{3}{4}$ c. sour cream
1 tsp. dry mustard	$\frac{1}{4}$ c. vinegar
2 tbsp. flour	

Mix dry ingredients, add egg, beat until smooth. Add cream, mix well, then vinegar slowly, stirring continuously. Cook over boiling water until thick. Makes $1\frac{1}{4}$ c. dressing. Store in refrigerator.

Variations

1. Add $\frac{2}{3}$ c. diced cucumbers, $\frac{1}{2}$ tsp. celery seed.
2. For cold slaw add 2 tbsp. yellow mustard.
3. Add $\frac{1}{2}$ c. whipped cream and $\frac{1}{3}$ c. crushed pineapple.
4. Add $\frac{1}{4}$ c. chopped celery, 2 tbsp. green pepper.
5. Tartar dressing: To 1 c. dressing add 3 tsp. chopped pickles, 2 tbsp. chopped onion, 1 tbsp. chopped parsley.

—Mrs. Bert Lundberg.

SALAD DRESSING

1 tbsp. flour	1 c. sugar
1 c. milk	$\frac{1}{2}$ c. vinegar
1 tbsp. butter	1 tsp. salt
5 egg yolks	1 tsp. mustard

Cook flour, milk, butter. Beat eggs, vinegar, sugar, salt and mustard. Add to cooked mixture and bring to a boil. Cool.

—Mildred Stark.

PETERSON'S VARIETY

School Supplies
COFFEE SHOP

Phone 73

Boxholm

MALMQUIST GARAGE

CAR AND TRACTOR REPAIR

Phone 26R2

Boxholm

F. E. ADAMS

JEWELER

BOXHOLM, IOWA

L. E. JOHNSON STORE

GENERAL MERCHANDISE

Phone 49

Boxholm

BAKED HAM LOAF

$\frac{3}{4}$ lb. smoked ham (ground)	$\frac{1}{2}$ c. milk
$\frac{3}{4}$ lb. pork (not too fat) (ground)	1 egg (beaten)
$\frac{1}{2}$ c. fresh bread crumbs	salt (very little)
	pepper

Mix well. Place in single loaf pan. Place over top mixture of $\frac{1}{2}$ tsp. dry mustard, 1 c. brown sugar, $\frac{1}{4}$ c. vinegar and $\frac{1}{4}$ c. water. Bake 1 hr. at 350°. Sliced pineapple may be placed around loaf.

—Agnes Anderson.

BARBECUED FRANKFURTERS

Boil 12 frankfurters until tender. Melt 4 tbsp. fat in skillet, add $\frac{1}{2}$ c. chopped onions, brown, then add 1 tbsp. flour, mix well. Add $1\frac{3}{4}$ c. hot water, stir like gravy. Then add $\frac{1}{2}$ c. chili sauce, 1 tsp. celery seed, $\frac{1}{2}$ tsp. dry mustard. Pour over frankfurters. Bake in casserole in a slow oven 45 minutes. Serve bubbling hot right in sauce.

—Mrs. Rex Downs.

BAKED SALMON

1 can salmon (pick in pieces)	beat 3 eggs well
1 tbsp butter	$\frac{1}{2}$ tsp. salt
1 tbsp. flour	dash pepper
1 c. milk	

Mix well. Butter cups and put salmon mixture in. Set in pan of hot water. Bake 10 minutes.

—Blanche Dunkelberger.

PORCUPINE MEAT BALLS

$1\frac{1}{2}$ lbs. ground beef	$\frac{1}{2}$ tsp. pepper
$\frac{1}{2}$ c. rice (washed thoroughly)	1 tbsp. onion minced
1 tsp. salt	1 small can tomato soup
	$\frac{1}{2}$ c. water

Combine rice, meat, salt, pepper and onions. Shape into balls. Heat soup and water, then drop meat balls in this mixture. Cook until well done.

—Bernadine Stark.

ESCALLOPED CHICKEN

cook chicken till done	1 c. cream
4 slices bread	4 eggs beaten
2 c. chicken broth	salt and pepper to taste

Pick chicken and bread in small pieces, pour over cream, broth and eggs. Bake about 1 hr.

—Alida Wyman.

HAM LOAF

$2\frac{1}{2}$ lbs. ground ham	1 onion chopped fine
$1\frac{1}{2}$ lbs. lean ground pork	small amount of green pepper (optional)
1 c. cracker crumbs	$\frac{1}{2}$ c. tomato juice
1 c. milk	
1 egg beaten	

Mix all together and shape into loaf. Place thin slices of bacon over top of loaf. Bake $1\frac{1}{2}$ hrs. in moderate oven. This serves 12 people.

—Mrs. Leonard M. Olson.

DRY FOWL DRESSING

for 6 lb. fowl	1 tbsp. chopped parsley or more
$\frac{1}{2}$ of a small onion—grated or chopped fine	$1\frac{1}{2}$ tsp. rubbed sage
$\frac{1}{4}$ lb. butter (part crisco)	F. G. salt and pepper to taste (quite a bit of salt)
7 c. dry bread crumbs	
$\frac{1}{2}$ c. chopped celery (if desired)	

Mix all ingredients and pour melted butter over it and mix well. Add water a tbsp. at a time until mixture is a bit moist. Salt inside of fowl and add dressing. —Mrs. Edna Shepard.

VEAL BIRDS

$1\frac{1}{2}$ lb. round steak	$\frac{1}{2}$ c. chopped celery
2 c. soft bread crumbs	$\frac{1}{4}$ c. melted butter
1 tsp. salt	$\frac{1}{2}$ tsp. ground sage
$\frac{1}{2}$ tsp. pepper	

1. Cut veal or round steak into portions 4 inches long and 3 inches wide.

2. Mix the stuffing ingredients in order mentioned. Add just enough hot water to moisten.

3. Spread each piece of meat with dressing and roll and tie with string.

4. Roll each piece of meat in flour and brown.

5. Place in roasting pan. Add just enough water to just cover bottom of pan. Sprinkle with salt and pepper. Cover and roast in moderate oven 350° for 45 minutes to 1 hr. —Bernice Trueblood.

HAM LOAF

$1\frac{1}{2}$ lb. ground ham	$\frac{2}{3}$ c. milk
$1\frac{1}{2}$ lb. ground beef	1 tbsp. dry mustard
1 c. crushed corn flakes	1 tsp. cloves
1 egg	$\frac{1}{2}$ tsp. worcestershire sauce
1 tbsp. minced onion	2 lb. sweet potatoes

Mix all ingredients except potatoes. Form in loaf and bake 1 hr. Boil sweet potatoes (salted). Mash. Remove meat from oven. Frost with mashed potatoes, brush with butter and brown. Serves 10.

—Mrs. Bert Lundberg.

SCRAMBLED HAMBURGER WITH CHILI BEANS

1 can chili beans and gravy	3 c. tomato pulp
$1\frac{1}{2}$ lb. ground beef	salt and pepper to taste— $\frac{1}{4}$ tsp. chili powder
$\frac{1}{2}$ c. minced green pepper	
$\frac{1}{2}$ c. minced onion	

Brown meat in small amount of fat (not very brown). Add all of the other ingredients and simmer slowly until thick.

—Bernice Trueblood.

STEAMED SALMON LOAF

1 large can salmon	1 c. milk
$1\frac{1}{2}$ c. cracker crumbs	butter size of walnut
1 egg	salt and pepper

Put in double boiler and steam 1 hr. Turn out on plate and pour white sauce around it. —Mrs. John A. Anderson.

VEGETABLE MEAT LOAF

2 lb. finely ground steak	¼ tsp. pepper
1 egg	1 medium can vegetable soup
¼ cup finely chopped onions	2 c. rice flakes
1½ tsp. salt	

Mix ingredients thoroughly. Pat into a roll and put into roaster, the bottom of which has been greased. Sprinkle roll lightly with flour and sear in hot oven until brown. Pour ½ c. water around roll, cover for 1 hr. Uncover and brown slightly. If liquid evaporates, add ½ c. water. Whole onions, potatoes and carrots may be cooked around the roll, making a one dish meal. —Lily Freie.

TUNA LOAF

1 tbsp. lemon juice	½ tsp. salt
2 c. flaked tuna	1 beaten egg
1 c. white sauce	½ c. chopped celery
½ c. top milk	1 c. dry bread crumbs

Add lemon juice to tuna. Add remaining ingredients, mix well. Bake in greased baking dish 30 minutes at 350°. (Salmon may be used.) —Marijane Scheurich.

BARBECUED PORK CHOPS

6 lean pork chops	1 bay leaf
1 tbsp. flour	1 tsp. ground cloves
1 tsp. dry mustard	1 can tomato soup or ½ c.
1 tsp. celery salt	catsup
1 onion diced	

Brown chops, combine other ingredients in order given. Pour over chops. Add just a little water and bake for 1 hr. in moderate oven. —Fern Crouch.

ESCALLOPED CHICKEN

To each 2 c. of cooked chicken mix 1 c. cracker crumbs. Put it in greased dish. Mix chicken broth and milk and pour over the chicken. Dot with butter and bake. —Jeanetta Campbell.

NOODLES AND PORK

½ lb. noodles	2 c. tomato juice or 1 can
1½ lb. ground pork	soup
½ lb. grated cheese	

Boil noodles in salt water for 20 minutes. Drain and mix altogether and put in pan so it's 2½ inches thick. Bake 1½ hrs. slowly. —Fern Crouch.

OLE'S CAFE

MR. AND MRS. OLE ROGDE, Prop.

Meals and Lunches

Candy

Pop

Cigarettes

Phone 32

Harcourt, Iowa

Harcourt and Dayton Locker Service

Frozen Fish and Frozen Foods

HANKINS AND MEYERS, Prop.

Phone—Harcourt - 57

Dayton - 55

HACKETT'S VARIETY

SUNDRIES - GIFTS

WORK CLOTHES - SHOES

"We Buy Poultry and Eggs"

Harcourt, Iowa

CARLSON ELECTRIC

FARM AND HOME APPLIANCES

G. E. Refrigerator, Water Heater, Washing Machine
Home Freezer, Small Hand Appliances, Pressure System,
Bathroom Equipment, Coleman Heating Equipment

Phone 2501

Harcourt, Iowa

CHOCOLATE TRUFFLES

1 lb. marshmallows
 1 lb. walnuts
 Melt marshmallows in double boiler. Roll in walnuts.
 coating well. Roll in walnuts.
 Melt the chocolate over the water and add to butter. Beat the
 eggs with sugar and beat well together. Add the melted
 butter and chocolate. Stir in fruit nuts and vanilla. Put into
 butter pan making a layer about 1/2 inch thick. Bake in moderate
 oven for about 20 minutes.

CHOCOLATE FUDGE

1 lb. sugar
 1 c. milk
 1/2 c. sugar
 1/2 c. milk
 1 lb. butter
 1 lb. sugar
 1/2 c. milk
 1/2 c. sugar
 1/2 c. milk

CANDIES

CHOCOLATE TRUFFLES

1 lb. sugar
 1 c. milk
 1/2 c. sugar
 1/2 c. milk
 1 lb. butter
 1 lb. sugar
 1/2 c. milk
 1/2 c. sugar
 1/2 c. milk

CHOCOLATE TRUFFLES

1 lb. sugar
 1 c. milk
 1/2 c. sugar
 1/2 c. milk
 1 lb. butter
 1 lb. sugar
 1/2 c. milk
 1/2 c. sugar
 1/2 c. milk

CHOCOLATE TRUFFLES

1 lb. sugar
 1 c. milk
 1/2 c. sugar
 1/2 c. milk
 1 lb. butter
 1 lb. sugar
 1/2 c. milk
 1/2 c. sugar
 1/2 c. milk

INNER SECRETS

½ lb. marshmallows
¼ lb. walnut halves

1 can bakers coconut

Melt marshmallows in double boiler. Dip walnuts in marshmallows coating well. Roll in coconut. —Mrs. Earl Westeen.

CREAM FUDGE

3 c. sugar
1 c. white syrup

1 c. cream
1 tsp. vanilla

Boil to soft ball stage—cool—add nuts and beat.

—Mrs. Helen Freie.

CARAMEL FUDGE

2 c. sugar
2 tbsp. butter

1 c. milk
vanilla

Walnuts or peanuts may be used. Melt ¼ c. sugar to a golden brown; add butter, as soon as butter is melted add milk. Add rest of sugar—cook until it forms a firm ball in water. Let stand until cool and then beat. —Helma Bloomquist.

DATE ROLL

3 c. sugar
1 c. milk

1 lb. dates
1 lb. nuts

Boil sugar and milk 20 minutes. Add dates and butter size of walnut and boil 10 minutes. Take from fire and add nuts. Stir until cool. Roll in a wet cloth—slice when cold. —Mrs. W. B. Hanson, Jr.,

CHOCOLATE FUDGE

2 c. sugar
2 tbsp. cocoa

1 c. cream
2 tsp. syrup

Cook together to soft ball stage. Remove from fire, add tbsp. butter, 1 tsp. vanilla. When cool beat until thick and pour into greased pan. —Mrs. Don Kalahar.

BAKED FUDGE

4 squares chocolate
½ c. butter
2 eggs
1 c. sugar

½ c. flour
½ c. bran
½ c. nut meats
1 tsp. vanilla

Melt the chocolate over hot water and add to butter. Beat the eggs until light, add the sugar and beat well together. Add melted butter and chocolate. Stir in flour, bran, nuts and vanilla. Pour into a greased pan making a layer about ⅓ inch thick. Bake in moderate oven 375°, for about 20 minutes.

CHOCOLATE FUDGE

1½ squares chocolate
2 c. sugar
1 c. milk

1 tbsp. butter
½ vanilla

Melt chocolate, add sugar, milk, butter. Stir well—cook slowly, stirring as little as possible during cooking process to 211° temperature. Remove from fire cool well. Beat till thickens. Pour into buttered pan. —Mrs. F. A. Anderson.

TWO MINUTE FUDGE

2 c. sugar	1 c. chopped nuts
2 squares chocolate	1 tbsp. butter
$\frac{1}{2}$ c. milk	a little vanilla
$\frac{1}{3}$ c. white syrup	

Place sugar, chocolate, milk, and syrup in pan. When it begins boiling, boil for 2 minutes briskly. Take off fire and cool. Add butter vanilla and nuts and beat. Pour in buttered pan. —Alida Wyman.

DIVINITY

2 c. sugar	$\frac{1}{4}$ c. water
$\frac{3}{4}$ c. syrup	

Boil until it spins a thread. Beat 2 egg whites stiff. Pour the syrup slowly over the whites, beating all the time. Add flavoring. Beat until stiff. Drop by spoon on oiled paper, add $\frac{1}{2}$ c. chopped nuts if desired. —Mrs. McClellan.

POPCORN BALLS

$\frac{1}{3}$ c. white syrup	$\frac{3}{4}$ tsp. salt
$\frac{1}{3}$ c. water	$\frac{1}{4}$ c. butter
$\frac{3}{4}$ tsp. vanilla	1 c. sugar

(This makes enough for 3 qt. of popcorn.)

1. Put sugar, syrup, water, butter and salt in a sauce pan and cook stirring until sugar is dissolved.
2. Continue cooking without stirring until syrup reaches 270° F. or until syrup forms a brittle ball in cold water.
3. Add vanilla and stir only enough to mix it through the syrup.
4. Pour syrup over popcorn and mix well.
5. Wet hands slightly and shape the corn into balls using only enough pressure to make the balls stick together. (Makes about 12 medium balls.) —Glenys Stark.

DIVINITY

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

Cook together until hard ball is formed in cool water, pour over 2 egg whites, beat till stiff and drop. —Mrs. Mervyn Swanson.

CARAMEL

2 c. sugar	1 tbsp. butter
1 c. milk	

Brown 1 c. sugar, add to the other mixture after it has been cooked to a soft ball. —Mrs. Mervyn Swanson.

PENUCHI

1 c. brown sugar	2 tbsp. melted butter
1 c. granulated sugar	1 tsp. vanilla
1 c. milk	1 c. nuts

Mix sugars in melted butter, add milk and cook to soft ball stage. Cool to room temperature. Beat till creamy consistency and add nuts. Place in pan. If desired add vanilla. —Mrs. Lyman Jones.

PEANUT BRITTLE

2 c. sugar—carmelize in heavy skillet under medium heat stirring constantly. When thoroughly melted add:

¼ tsp. salt	2-3 tbsp. butter
¼ tsp. soda	1 c. peanuts

Mix this into sugar quickly and pour immediately into well buttered pan. To keep this golden in color finish caramelizing off stove after it's well under way. This is fast to make and very good.

—Del Shepard.

CHOCOLATE FUDGE

2 c. sugar	¾ c. milk
2 squares chocolate or 6 tbsp. cocoa	½ tsp. salt
2 tbsp. butter or substitute	1½ tsp. syrup and nuts

Combine above ingredients and cover until boiling point is reached. Boil to soft ball stage. Cool without stirring to room temperature. Add vanilla. Beat until mixture is creamy thick and will hold its shape when dropped from spoon. Pour into well buttered pan. Cut in squares.

—Mrs. J. J. Shepard, Sr.

POPCORN BALLS

2 c. sugar	2 tbsp. molasses
½ c. corn syrup	1 tbsp. butter
1 tsp. salt	5 qt. popped corn
1 c. water	

Mix all ingredients except corn and boil to 250° F. or to a hard ball stage. Pour over corn quickly, and mold. Molasses may be omitted and white corn syrup used. Coloring may be used if desired.

—Del Shepard.

CHOCOLATE SYRUP FOR TOPPINGS

½ c. cocoa	2 tbsp. white syrup
1 c. sugar	½-¾ c. milk
F. G. salt	

Mix together on low heat and stir until sugar dissolves. Cook until soft ball stage. Add 1 tsp. vanilla, ½-1 tsp. butter. Mix well and pour into container.

—Margaret Glass.

DR. E. A. ANDERSON
 VETERINARIAN
 Hoxholm, Iowa

STARK AND ANDERSON
 CARPENTER AND FINISH WORK
 Hoxholm, Iowa

PRESERVES—JAMS—JELLIES

BOONE STATE BANK & TRUST CO.
 BOONE, IOWA

FORSLUND HARDWARE
 HARDWARE
 PLUMBING
 HEATING

DR. F. A. ANDERSON

VETERINARIAN

Phone 119

Boxholm

STARK AND ANDERSON

CARPENTER AND CEMENT WORK

BOXHOLM

Phone 72

and

Phone 118

BOONE STATE BANK & TRUST CO.

BOONE, IOWA

Office at Boxholm, Iowa

Phone 56 - Boxholm

Phone 85 - Boone

FORSLUND HARDWARE

M. W. Forslund, Prop.

PLUMBING

HEATING

PAINTS

APPLIANCES

HARDWARE

Harcourt, Iowa

Phone 1-16

FIVE FRUIT MARMALADE

6 medium peaches	½ lemon diced
6 pears	3 c. sugar
1 c. pitted plums	4 c. light corn syrup
3 oranges diced	

—Mrs. John A. Anderson.

PEACH HONEY

12 large ripe peaches	sugar
1 large orange	

Peel peaches and orange, being sure to remove all inner skin from orange. Measure and mix with equal amounts of sugar. Boil 20 minutes. Put in jars and seal.

—Esther Lundvall.

GRAPE JAM

Wash grapes, measure 3 c. grape pulp, 3 c. sugar. Cook together 20 minutes. Put through a colander, fill jars and seal.

—Anna Mars.

GRAPE JAM

1 c. sugar	1 c. whole grapes (packed in cup)
------------	-----------------------------------

Boil 20 minutes. Put through colander, return to kettle and bring to a boil. Pour in sterilized jars and seal.

—Mrs. Lloyd Lundvall.

RHUBARB-DATE CONSERVE

2 c. rhubarb	1 c. dates
2 c. sugar	

Cook until thick.

—Mrs. Lennes Stark.

STRAWBERRY PRESERVE

Wash and stem 1 qt. berries. Cook them 3 minutes. Add 3 c. sugar, cook 3 minutes. Add 3 more c. sugar and cook 3 minutes. Let stand 24 hrs. Put in jars and seal.

—Mrs. F. Mars.

PLUM JAM

Mash plums and run through a colander. Measure 1 c. plums to 2 c. sugar. Cook 5 minutes.

—Anna Mars.

APRICOT RHUBARB CONSERVE

1 gal. rhubarb cut	1 lb. dried apricots
4 lbs. sugar	

Soak apricots over night. Drain from water. Combine with other ingredients and cook until thick.

—Louise Stark.

PLUM BUTTER

Cook plums in a small amount of water until done. Run through sieve. Measure your pulp and sugar cup for cup. Bring to a boil, and boil for ten minutes. Pour into sterilized glasses and cover with paraffin. This is very good and does not have the strong bitter flavor of some methods.

—Mary Hinman.

Carlson Furniture

...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...

AMBULANCE SERVICE

...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...

Bozholm
 ...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...

PICKLES—RELISHES

...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...

FARMERS CO-OP

...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...

ELEVATOR

...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...

Bozholm
 ...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...

...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...
 ...and 2 beds for the room for the 2nd floor...

Carlson Furniture

FUNERAL SERVICE
AMBULANCE SERVICE

Boxholm
Phone 45R2

Pilot Mound
Phone 47R2

FARMERS CO-OP ELEVATOR

Phone 27R2

Boxholm

UNCOOKED RELISH

4 large carrots
9 red peppers
9 green peppers

6 onions
2 heads cabbage

Grind the above. Put $\frac{1}{2}$ c. salt on above and let stand 3 hrs. Stir up good and drain.

mix 2 pt. sugar
3 pt. vinegar
2 tbsp. celery seed

2 tbsp. mustard seed
dash of red pepper

Stir up good and mix in the above. Seal. —Blanche Dunkelberger.

DILL PICKLES

6 tbsp. salt
3 c. white vinegar

3 c. water

Wash and dry cucumbers and put in jars. Put one dill in bottom and one on top. Boil the solution and seal up. Let the jars stand in hot water for ten minutes.

—Mae Seko, Delia Adams.

BREAD AND BUTTER PICKLES

12 large cucumbers
6 small onions

$\frac{1}{2}$ c. salt—water

Let stand for 2 hr. Drain well.

2 c. sugar
2 c. vinegar
 $\frac{1}{2}$ tsp. tumeric
1 tsp. ground ginger

1 tsp. black pepper
2 tsp. celery seed
2 tsp. mustard seed

Boil 20 minutes, pack in jars and seal. —Mrs. Lloyd Lundvall.

BREAD AND BUTTER PICKLES

1 qt. sliced cucumbers
cover with cold water and
add:

1 tbsp. meat salt
Let stand 2 hr.—drain

Heat 1 pt. vinegar

2 c. sugar
1 tbsp. mustard seed

1 tbsp. celery seed

$\frac{1}{4}$ tsp. tumeric

6 onions—finely sliced

—Selma Nordstrom.

Boil 5 minutes and seal.

MUSTARD PICKLES

24 small cucumbers
20 green tomatoes
15 onions
3 qt. vinegar

$\frac{3}{4}$ c. flour

4 c. brown sugar

1 tsp. celery seed

$\frac{1}{4}$ lb. dry mustard

Put salt on pickles, tomatoes and onions and let stand overnight. Next morning put boiling water on and let stand until cool. Then squeeze out water. Mix flour, mustard with vinegar. Cook. When like cream take off and add pickles. Let simmer for 20 minutes and seal.

—Norma Schlicht.

BING CHERRY PICKLES

4 tbsp. salt
 $\frac{1}{2}$ c. sugar

3 c. vinegar

3 c. water

Pack unstemmed cleaned bing cherries tightly in sterilized jars. Boil above ingredients and cool to lukewarm. Pour over bing cherries. Seal and let stand at least two weeks before using. —Lois Salem.

SEVEN DAY SWEET PICKLES

9 lbs. small cucumbers. Soak 3 days in salt water to cover (2 c. salt to 1 gal. water, do not use iodized salt). At end of 3 days drain off salt water and add fresh water. Change water each day for 3 days. Drain. Cut cucumbers lengthwise, regardless of size. On 7th day simmer the cucumbers for 2 hrs. in solution of 1 part vinegar to 2 parts water and 1 tsp. alum. Do not boil. Drain. Put in jars and cover with hot solution 3 lbs. sugar, 6. c. vinegar, 1 oz. stick cinnamon, 1 oz. whole allspice. Seal.
—Mrs. Bert Lundberg.

KOSHER DILL PICKLES

4½ lbs. cucumbers	3 c. water
6 tbsp. salt	6 tsp. dill seed
1½ tsp. yellow mustard seed	6 bay leaves
3 c. Heinz distilled (white) vinegar	6 cloves garlic

Pack pickles in jar, combine salt, mustard seed, vinegar, water and heat to boiling. Pour over pickles and 1 bay leaf, 1 clove garlic, 1 tsp. dill in each jar and seal. Process immediately in water bath for 10 minutes. (yield 6 pt.).
—Belva Reutter.

SWEET CUCUMBER PICKLES

Soak cucumber in brine, 1 c. coarse salt to 2 qt. water for 7 days. On 7th day drain and put in fresh water for 3 days. On the 4th day take out, split and simmer in a solution made by combining:

2 tbsp. alum	1 c. vinegar
2 tbsp. ginger	

Bring to a boil solution and simmer for 1½ hr. Wash off in cold water. Pack in jars. Put on to boil:

5 c. sugar	mixed spices or stick cinnamon and whole allspices
1 qt. vinegar	

Pour solution over pickles and let stand overnight. On 2nd and 3rd mornings drain off liquid from jars, reheat liquid and spices and pour over pickles. On 4th morning reheat for the last time. Pour over pickles and seal the jars.
—Mrs. Herman Swanson.

CATSUP

1 gal. tomatoes strained	1 tsp. cinnamon
1 tsp. sweet peppers	1 tsp. cloves
3 level tbsp. onion	1 tsp. allspice
½ c. corn syrup	1 tsp. pepper
2 c. sugar	2 c. vinegar
2 tbsp. salt	2 tbsp. ground mustard

Cook tomatoes, peppers and onions 45 minutes. Rub through a colander. Put spices in a bag, add sugar, salt, and syrup and cook 1½ hrs. Add vinegar and cook until thick.
—Alma Johnson.

PICKLED BEETS

3 c. strained beet water from cooked beets	1 c. vinegar
1 c. sugar	1 tsp. salt

Boil mixture, add prepared beets for pickling, boil 5 minutes in liquid and pour in sterilized jars and seal.
—Del Shepard.

CASSIA BUD OR 12 DAY PICKLES

Cut lengthwise 75 2-3 inch cucumbers. Place in brine—4 qt. water to 2½ c. coarse salt. Let stand 3 days. Drain and cover with boiling water and let stand overnight (24 hrs.). Drain, cover with boiling water and add 1 tsp. powdered alum. Let stand 24 hrs. Drain, cover with hot syrup:

6 c. vinegar	1 oz. celery seed
5 c. sugar	1 oz. cassia buds

For 3 successive days drain off syrup, add 1 c. sugar, bring to a boiling point and pour over pickles. (total 8 c.) On 3rd day drain—pack in sterilized jars and pour over hot syrup and seal.

—Hazel Reutter.

DILL PICKLES

20-25 dill sized cucumbers	1 qt. vinegar
For each qt.:	1 c. salt
½ tsp. alum (powdered)	3 qt. water
1 clove garlic (if desired)	grape leaves
2 heads dill	

Wash cucumbers, let stand overnight. Pack in sterilized jars. To each qt. add alum, garlic and dill. Combine vinegar, salt and water and heat to boiling. Fill jar, add grape leaf to each jar and seal. 6-8 qts.

—Del Shepard.

**This Book is Full of
Good Things to Eat
So Is
WESTEEN'S CAFE**

MOBIL OIL STATION

WAYNE STARK

Phone 60

Boxholm

Mengel Implement and Farm Store

Minneapolis Moline Tractors and Parts

Hotpoint Appliances - Crosley Radios

Phone 200

Paton

DR. R. W. JACK

OSTEOPATHIC PHYSICIAN

OGDEN, IOWA

Office Phone 53

Res. Phone 460

SMOKED HAM AND SWEET POTATOES

1 large sweet potato
1 lb. ham

Boil the sweet potato in salt water for 15 minutes. Cut into slices and place in a shallow dish. Add the ham and bake in a hot oven for 1 hour. Serve with the sweet potato.

CORN RUFFIN

1 cup corn
1 egg

Put the corn and egg in a bowl and mix well. Add salt and pepper to taste. Bake in a hot oven for 15 minutes.

1 cup corn
1 egg

Put the corn and egg in a bowl and mix well. Add salt and pepper to taste. Bake in a hot oven for 15 minutes.

1 cup corn
1 egg

Put the corn and egg in a bowl and mix well. Add salt and pepper to taste. Bake in a hot oven for 15 minutes.

1 cup corn
1 egg

Put the corn and egg in a bowl and mix well. Add salt and pepper to taste. Bake in a hot oven for 15 minutes.

VEGETABLES

SMOKED HAM AND SWEET POTATOES

Boil the sweet potato in salt water for 15 minutes. Cut into slices and place in a shallow dish. Add the ham and bake in a hot oven for 1 hour. Serve with the sweet potato.

CORN RUFFIN

Put the corn and egg in a bowl and mix well. Add salt and pepper to taste. Bake in a hot oven for 15 minutes.

CORN RUFFIN

Put the corn and egg in a bowl and mix well. Add salt and pepper to taste. Bake in a hot oven for 15 minutes.

ESCALLOPED CORN

2 c. corn
2 c. milk

2 c. cracker crumbs
seasoning

Mix all together and bake 1 hr. in moderate oven.

—Mrs. Leonard Olson.

CORN SOUFFLE

$\frac{1}{3}$ c. butter
 $\frac{1}{3}$ c. milk
salt

1 tbsp. sugar
1 can corn
2-3 eggs

Melt butter, add flour and milk. Cook until thick. Add egg yolks, sugar, salt. Mix. Add corn. Beat egg whites and fold in. Bake in slow oven 45 minutes to 1 hr.

—Mrs. H. C. Swanson.

CORN AND SAUSAGE

1 lb. sausage, seasoned
1 can corn

2 eggs beaten

Mix together well. Put in pan about $1\frac{1}{2}$ inches thick. Spread $\frac{3}{4}$ c. fine cracker crumbs over and spread over top $\frac{1}{2}$ c. catsup thinned with a little milk. Bake until meat is done and top is light brown.

—Lily Freie.

SWEET POTATO CROQUETTES

1 lb. can sweet potatoes
 $\frac{1}{4}$ c. brown sugar
1 egg

2 tbsp. melted butter
 $\frac{1}{4}$ tsp. salt
8 marshmallows

Mash sweet potatoes, add beaten eggs, sugar, and melted butter. Mix well. Dust the hands with flour, and make the mixture into balls, concealing the marshmallows in the ball. Fry until brown.

—Mrs. Emil Carlson.

SMOTHERED HAM AND SWEET POTATOES

Brown 1 large sliced smoked ham and place in casserole. Add 3 c. raw sliced sweet potatoes. Sprinkle bits of butter and 2 tbsp. of sugar. Pour over 1 c. hot water. Bake in moderate oven.

CABBAGE ROLLS

parboil 2 c. rice
mix:
3 eggs, beaten slightly

1 medium onion ground
2 tbsp. ground peppers
 $1\frac{1}{2}$ lbs. of hamburger

Add to rice. Mix well and lay on cabbage leaves. Fasten well and cook in sauce containing 1 qt. strained tomatoes. Cook 1 hr. Serve with the sauce.

—Mabel Dominic.

CORN PUDDING

2 tbsp. fat
2 tbsp. flour
 $1\frac{1}{2}$ c. milk
1 tsp. salt
 $\frac{1}{4}$ tsp. mustard

$\frac{1}{8}$ tsp. paprika
2 cans corn
1 egg
1 tsp. worcestershire sauce
1 c. cracker crumbs

Make a sauce of fat, flour, milk, and seasoning. Add corn, egg, slightly beaten, and worcestershire sauce. Pour into a baking dish. Cover with crumbs. Bake 30 minutes.

—Mrs. W. G. Bingham.

CANNED GREEN BEANS

Wash and string 1 gal. green beans. To $\frac{1}{2}$ gal. of water, add $\frac{1}{2}$ c. salt, $\frac{1}{2}$ c. sugar and $\frac{1}{2}$ c. vinegar. Pour over beans, and allow to boil hard for 30 minutes. Pack into hot sterilized jars, pouring hot liquids to within $\frac{1}{2}$ inch of top, and seal tight. —Frances Swanson.

SPANISH RICE

$\frac{1}{2}$ c. rice	1 small green pepper
3 c. tomatoes	4 tbsp. sugar
1 medium onion	salt and pepper to taste
3 strips of bacon	

Cook rice and drain. Cut bacon in small pieces. Slice onion and green pepper. Fry bacon, remove and brown pepper and onion in bacon fat. Blend rice and tomatoes with other ingredients. Bake until nicely browned. Lay strips of bacon on top before browning.

—Mrs. Lyle Klinger.

BOSTON BAKED BEANS

2 c. navy beans	4 tbsp. molasses, New Orleans
1 tsp. soda	1 c. boiling water
$\frac{1}{3}$ lb. salt pork	$\frac{3}{4}$ tsp. mustard
2 tsp. salt	

Soak beans with soda in cold water to cover, over night. Drain, add boiling water to cover, let simmer until skins are easily pierced. Drain the beans. Put a thin slice of the scalded pork in bottom of the baking dish. Add the beans placing the salt pork, gashed in $\frac{1}{2}$ inch strips, rind side up, on top. Mix the molasses, salt, mustard, and water; pour over the beans. Add enough boiling water to cover. Cover and bake slowly 6-8 hrs., 320° F. Remove cover the last hour to brown. Serve hot with Boston brown bread.

—Agnes Anderson.

STUFFED BAKED POTATOES

6 potatoes, baked	3 tbsp. butter
$\frac{1}{3}$ to $\frac{1}{2}$ c. milk, hot	$\frac{1}{2}$ tsp. paprika
1 tsp. salt	

Cut the top, lengthwise, from the hot potatoes. Remove insides, mash until free from lumps, with fork or potato ricer. Keep the potatoes hot. Add seasonings and hot milk. Beat until very light and fluffy. Refill shells, sprinkle with paprika or grated cheese and brown in hot oven. The addition of a well-beaten egg makes it more fluffy.

FRENCH FRIED POTATOES

6 potatoes	salt
2 lbs. frying fat	

Wash and pare potatoes. Cut into strips $\frac{1}{2}$ inch wide, lengthwise of the potato. Let soak in cold water 1 hr. Drain and dry between towels. Fry 10 to 15 at a time in a wire basket in fat, (20 seconds bread cube test) 390° F. until an even brown, 4 to 5 minutes. Potatoes will float when done. Drain on absorbent paper, sprinkle with salt. The potatoes may be boiled 5 minutes and drained before frying.

—Mrs. Lyle W. Klinger.

BAKED BEANS NEW ENGLAND STYLE

4 c. navy beans—soak overnight (cover with cold water in the morning and heat until white scum or foam forms on water. Drain.)

½ lb. salt pork or bacon cut in chunks	1 tbsp. salt
1 whole large onion	½ tsp. pepper
1 tsp. dry mustard	¼ c. molasses
	½ c. catsup

Mix all ingredients well and add enough water to come to top of beans and do not let beans get dry while baking. Add water if needed. Bake in bean pot in slow oven 300° until beans are well cooked but not mashed. Time about 6 hrs. —Mrs. J. J. Shepard, Sr.

CANNED CORN

20 c. corn (cut from cob after cleaning)	1 c. granulated sugar
	4 tbsp. salt

(A delicious creamy style corn)

Sprinkle sugar and salt over cut corn and stir well. Let stand in juice about 30-45 minutes. Fill jars to 1 inch from top. Cold pack 3 hrs. or pressure cooker 80 minutes—10 lbs. pressure. Do not add any water to the corn or blanch it. Makes around 10 qt. of corn.

—Edna Shepard.

SWEET POTATOES

2 large sweet potatoes, boiled and rubbed through sieve. When cool, mix with ½ c. of powdered sugar, yolks of 2 eggs, ½ tsp. vanilla. Stir. Add pinch of nutmeg. Rub through colander. Make cavity in the center and fill with sweetened whipped cream. This is very delicate and served in individual dishes. —Eda Hedberg.

Market Your Hogs Daily

At the New Yards

Just South of Dayton

A. G. BARQUIST - HOG BUYER

R. S. SHANE, M. D.

PILOT MOUND, IOWA

RON'S BEAUTY SALON

PATON, IOWA

Phone 100

Seela Hardware and Appliances

Dua-Therm Oil Heater

Frigidaire — Maytag Washers

Hoover — Eureka Sweepers

Phone 21

Paton

TOMATO SOUP

- | | |
|---------------------|------------------------------|
| 1 pk. ripe tomatoes | 2 tbsp. celery seed |
| 6 onions | 1 tsp. red pepper (if liked) |
- Cook well and run through colander. Add:
- | | |
|-------------------------|----------------------------|
| $\frac{1}{2}$ c. sugar | $\frac{1}{4}$ tsp. soda |
| $\frac{1}{2}$ c. flour | $\frac{1}{2}$ tbsp. butter |
| $\frac{1}{4}$ tsp. salt | |

Boil 30 minutes and seal in sterilized jars. —Mrs. Pearl Darr.

VEGETABLE SOUP (Canned)

Cook beef and suet. Cut up. Use the broth for the vegetables cookery. Add:

- | | |
|----------------------------|------------------------------|
| 2 qt. tomatoes | 2 bunches celery |
| $\frac{1}{2}$ head cabbage | 2 green peppers |
| 3-4 qt. carrots | 1 hot pepper (seeds removed) |
| 10 onions | |

Cook this $\frac{1}{2}$ hr. in open kettle. Then add:

- | | |
|-------------|---------------------|
| 2 cans corn | 2 cans lima beans |
| 2 cans peas | 2 cans string beans |

Add the meat to this mixture. Add 1 tsp. salt to each qt. Cold pack 1 hr. Ground or whole pepper and whole allspice used to taste. When using this, cook the potatoes and alphabet noodles separately and add to soup when ready to serve. —Mrs. F. R. Mars.

JENSEN DAIRY

Pasteurized and Homogenized Milk and Cream

"A Safeguard to Your Health"

WALTER JENSEN, Prop.

Phone 53

Dayton

DAYTON CLEANERS

Special One Day Service

WE ARE AS NEAR YOU AS YOUR TELEPHONE

Phone 246

Dayton

JOHN DEERE

QUALITY FARM EQUIPMENT

SALES AND SERVICE

Phone 212

Dayton

J. I. CASE TRACTORS AND FARM MACHINERY

KAISER-FRAZER CARS

C. G. A. URELIUS

Phone 123

Dayton

SPAGHETTI AND HAMBURGER

1 pkg. spaghetti	1 medium onion
1 lb. ground meat	2 c. tomato soup

Cook spaghetti and drain. Break meat into small portions and brown in fat with chopped onion. Mix with tomato soup and spaghetti. Season to taste. Bake in buttered baking dish in moderate oven.

NOODLES AND TUNA

2 c. noodles cooked in salted water	1 can tuna
	1 can mushroom soup

Put noodles and tuna in casserole in layers. Pour over it the soup diluted with milk. Bake 45-60 minutes. Cover with crumbs or crushed corn flakes.

—Mrs. J. E. Englund.

CHEESE SOUFFLE

Cook:	1½ tbsp. flour
2½ tbsp. butter	½ c. milk

Add 1 c. cheese, salt, paprika, 3 egg yolks, cool slightly, add whites, bake in slow oven, serve at once.

—Mrs. W. B. Hanson, Sr.

MACARONI WITH MUSHROOM**Sauce and Cheese**

1 pkg. (8 oz.) macaroni	pepper
2 tbsp. butter	1 can cream of mushroom soup
1 onion chopped	
2 or 3 stalks celery diced	½ c. grated cheese
½ tsp. salt	

Cook macaroni according to direction. Melt butter, add onion and celery. Cook 2 or 3 minutes. Add seasoning and soup diluted with an equal quantity of water. Cook 5 minutes. Add cooked macaroni, pour into a greased baking dish. Sprinkle with cheese. Bake 20 minutes until cheese is brown.

—Alice Wilen.

GOOD OMELET—4 Servings

4 eggs separated	½ tsp. salt
3 tbsp. butter	⅓ tsp. pepper
3 tbsp. flour	1 tbsp. fat
1 c. milk	

1. Separate whites and yolks.
2. Make a sauce by melting the butter, blending in the flour, stirring in the milk. Cook until thickened. Cool sauce until lukewarm.
3. Beat egg whites until frothy. Add salt and beat until whites are stiff but not dry.
4. Beat egg yolks until mixed, add to the sauce and mix well, add pepper.
5. Fold in stiffly beaten egg whites.
6. Melt butter in medium hot skillet. Pour in omelet mixture, spreading evenly. Reduce heat, cook over low heat until delicately brown on bottom.
7. As it gets cooked after 20 minutes, quickly make a mark through the middle of the surface with a sharp knife so that the omelet can be folded over.
9. Serve at once on a warm platter.

(Note: When omelet is done, the surface is dry, omelet is firm and springs back when touched with finger.) —Edith Irene Peterson.

SPAGHETTI AND GROUND MEAT

1 c. unbroken spaghetti. Cook in salted water until done, drain. Put in frying pan and saute a chopped onion, add one lb. ground meat and cooked spaghetti, 1 can corn, 1 can tomato soup, a large dash catsup, and 1 tbsp. worcestershire sauce, salt and pepper to taste. Cover and cook very slowly $\frac{1}{2}$ hr. or longer. Can be made without the corn.
—Fern Bengtson.

TUNA AND CHEESE SOUFFLE

1 c. scalded milk	1 tbsp. lemon juice
$\frac{1}{2}$ c. grated American cheese	3 eggs separated
1 c. soft bread crumbs	1 tbsp. parsley
1 c. flaked tuna fish	

Combine milk, cheese, bread crumbs. Add flaked tuna fish, lemon juice, (little salt optional). Add well beaten egg yolks and fold in stiffly beaten egg whites. Turn in buttered casserole. Bake 40 minutes at 325° F. You can use shrimp or salmon. —Mrs. Elwin A. Carlson.

EARL S. BURCH, M. D.

PHYSICIAN AND SURGEON

Phone 209

Dayton, Iowa

T. W. SWANSON

Hardware - Furniture - Funeral Director

"Your Home Should Come First"

Dayton, Iowa

PEELER CHEVROLET COMPANY

Phone 227

Dayton

THE DAYTON REVIEW

The Newspaper Built By Service

EARL A. BLAIR, Publisher

Dayton

Phone 33

Iowa

DR. F. H. FERGUSON

DENTAL SURGEON

Phone 127

Dayton

DR. H. E. NELSON

Phone 51

Dayton, Iowa

SWEDISH COOKERY

SWEDISH DISHES

...of people in Sweden. Norway, Denmark, Finland, Iceland, and the Faroe Islands are all part of the Scandinavian region. The Swedish people are known for their love of nature and their traditional way of life. They are also known for their high standards of living and their social welfare system.

...of people in Sweden. Norway, Denmark, Finland, Iceland, and the Faroe Islands are all part of the Scandinavian region. The Swedish people are known for their love of nature and their traditional way of life. They are also known for their high standards of living and their social welfare system.

...of people in Sweden. Norway, Denmark, Finland, Iceland, and the Faroe Islands are all part of the Scandinavian region. The Swedish people are known for their love of nature and their traditional way of life. They are also known for their high standards of living and their social welfare system.

...of people in Sweden. Norway, Denmark, Finland, Iceland, and the Faroe Islands are all part of the Scandinavian region. The Swedish people are known for their love of nature and their traditional way of life. They are also known for their high standards of living and their social welfare system.

...of people in Sweden. Norway, Denmark, Finland, Iceland, and the Faroe Islands are all part of the Scandinavian region. The Swedish people are known for their love of nature and their traditional way of life. They are also known for their high standards of living and their social welfare system.

...of people in Sweden. Norway, Denmark, Finland, Iceland, and the Faroe Islands are all part of the Scandinavian region. The Swedish people are known for their love of nature and their traditional way of life. They are also known for their high standards of living and their social welfare system.

SWEDISH COOKERY

Smorgasbord means "bread and butter" table. It is a world famous custom of people in Sweden, Norway, Denmark, and Finland, to spread a table of appetizers, from which guests served themselves before sitting down to a more formal, many-course dinner.

Among Scandinavians in this country, however, the smorgasbord takes the place of an entire meal. It is a holiday or Sunday favorite. Such a feast includes the rich-flavored, fine-textured dishes from "home", remembered with affection by natives of these countries.

You can fit these foods into everyday meals. But if you want to try a new buffet supper idea for your friends, here are some suggestions:

Cheese—several varieties.

Salads—potato; molded gelatin with chopped fruits or vegetables; spiced herring; sliced beet pickles; deviled eggs.

Vegetables—Swedish brown beans; cucumbers, celery, radishes, which may be used as garnishes.

Meats—meat balls; veal loaf, potato sausage; baked ham; summer sausage; braunschweiger; minced ham loaf.

Fish—Lutefisk, spiced herring, salmon, anchovies.

Breads—coffee and rye breads, rusks, rye crisp.

Desserts—fancy rich cookies, fruit cake, ostkaka (Swedish cheese cake) with a strawberry or cranberry sauce, lingen berries.

Coffee.

SWEDISH ICE BOX COOKIES

$\frac{1}{2}$ lb. butter

$\frac{1}{4}$ c. sugar

2 heaping c. flour

Cream butter and sugar, add flour, form in a roll. Roll in cinnamon and sugar. Chill, cut and bake in hot oven. —Mrs. A. E. Erickson.

SWEDISH BROWN BEANS

1 lb. brown beans

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

1 tbsp. vinegar

salt

Soak beans overnight. Cook. When nearly done, which will take about 3 hrs., add vinegar, brown sugar and salt to taste. Serve hot. Yield: One quart.

ALMOND RUSKS

4 tbsp. butter (scant)

1 c. almonds (chopped)

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

2 c. flour

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

2 tsp. B. P.

3 eggs

Mix in order given. Roll out in 4 loaves and bake in warm oven. Cut and dry in low oven.

SWEDISH KLENETT

Beat $\frac{1}{2}$ c. sugar into 2 well beaten eggs. Add 1 tbsp. cream and $\frac{1}{4}$ c. melted shortening. Mix in $2\frac{1}{2}$ c. flour sifted with $\frac{1}{4}$ tsp. salt and $\frac{1}{4}$ tsp. powdered cardamon seed. (If you don't care for cardamon seed flavor, add $\frac{1}{2}$ tsp. lemon extract in cream). Roll dough into a thin sheet on a slightly floured board. Cut into 2x3 inch pieces. Cut a slit 1 inch long in center, then twist once through the middle. Drop into deep fat—375°. Cook until light brown. Drain on unglazed paper and sprinkle with sugar, or with $\frac{3}{8}$ c. sugar and 3 tbsp. cinnamon, mixed. These keep crisp if kept in a tightly covered tin can.

—Margaret Klinger.

BUTTER BALL (SMOR BULLAR)

1 c. butter	2 c. flour
3 tbsp. powdered sugar	1 c. chopped pecans
1 tsp. vanilla	

Cream butter, add sugar and vanilla. Add flour and nuts. Make into small balls and bake on ungreased cookie sheet in moderate oven (350°) for 20 minutes. Roll in powdered sugar while hot. (6 doz.)

—Mabel Bergquist.

VENDLA'S PANCAKES

Mix 1 c. flour, 2 rounding tsp. B. P., 1 tbsp. sugar, $\frac{1}{2}$ tsp. salt together and add 1 c. milk and 1 egg yolk, then add 1 tbsp. melted butter and 1 beaten egg white.

—Mrs. Howard Stark.

SWEDISH COFFEE CAKE

1 c. sugar	pinch of salt
2 tbsp. butter	2 tsp. B. P.
1 egg	$1\frac{1}{2}$ c. flour

Sift dry ingredients together. Put eggs in cup and fill with milk, add to dry ingredients and beat for 3 minutes. Put batter in pan. Cover top with 2 tbsp. melted butter and sprinkle sugar and cinnamon over it. Bake in moderate oven.

—Mrs. C. E. Erickson.

SWEDISH RYE BREAD OR LIMPA

2 c. rye flour	$\frac{1}{2}$ c. molasses
2 c. hot water	$\frac{1}{4}$ c. brown sugar
2 c. potato water	2 heaping tbsp. salt

When cool add 1 pkg. yeast dissolved in $\frac{1}{2}$ c. warm water. Then add 1 tsp. caraway seed, 1 tsp. anise seed and $\frac{1}{2}$ c. cooked orange peel. Let rise for 1 hr. Add 2 tbsp. lard and work hard with white flour. Let rise until light. Makes two good sized loaves.

—Mabel Peterson.

SWEDISH PANCAKES

2 eggs	$\frac{1}{2}$ tsp. salt
4 c. milk	1 tbsp. sugar
4 tbsp. butter, melted	$2\frac{1}{2}$ c. flour

Beat eggs, add milk; sift dry ingredients and add. Beat until smooth. Add melted butter. Let stand 1 hr., then beat well and bake on hot skillet.

—Mrs. Glen H. Peterson.

SWEDISH PANCAKES

3 c. sweet milk	1 tsp. salt
2 c. flour	3 tsp. sugar
1 tsp. B. P.	2 eggs

Bake as thin as you can. Turn them.

—Mrs. Mars.

SWEDISH PANCAKES

4 eggs well beaten	1 c. milk
3 tbsp. sugar	2 c. flour
1 tsp. salt	4 tbsp. bacon grease or butter

Mix well and bake on a large griddle pan. Make very thin.

—Mrs. Darall Darr.

POTATO PANCAKES

Peel and grate enough raw potatoes for about 2 qt. Add $1\frac{1}{2}$ tbsp. salt, 1 egg, 1 tbsp. sugar, $\frac{1}{4}$ tsp. soda, $\frac{1}{3}$ c. flour. Mix and bake as ordinary pancakes on well greased skillet. —Bernadine Stark.

SWEDISH CONFECTION

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

2 tbsp. powdered sugar

Mix like pie crust. Pat in bottom of cake pan and bake in slow oven for 10 minutes. Make a batter of:

2 eggs, beaten
 $1\frac{1}{2}$ c. brown sugar
 3 tbsp. flour
 $\frac{1}{2}$ c. coconut

$\frac{1}{2}$ tsp. B. P.
 $\frac{1}{2}$ tsp. vanilla
 nut meats if desired

Pour this on the first part and bake in a slow oven for 25 minutes. When cool cut in squares. —Esther Lundvall.

SPRITZ

1 lb. butter
 $1\frac{1}{2}$ c. sugar
 2 eggs

1 tsp. B. P.
 $\frac{1}{4}$ tsp. salt
 5 c. flour

—Louise Stark.

SWEDISH HAM BALLS

1 lb. ground ham
 $1\frac{1}{2}$ lb. ground pork
 2 c. of dry bread crumbs

2 eggs, well beaten
 1 c. milk

Mix well. Shape into balls. Place in baking dish. Pour the following sauce over it:

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

$\frac{1}{4}$ c. vinegar
 1 tsp. dry mustard

Bake in a slow oven 275° for 2 hrs. Turn balls slowly. These are nice garnished with parsley, stuffed prunes or served on sliced pineapple which has been browned in butter. —Esther Olson.

FRUGTSUPPE

1 c. raisins
 $\frac{1}{2}$ c. currants
 $\frac{1}{2}$ lb. prunes
 $\frac{1}{2}$ lemon
 $\frac{3}{4}$ c. granulated sugar
 1 tsp. salt

$\frac{1}{4}$ tsp. cinnamon
 12 medium sized apricots
 1 apple
 $\frac{1}{3}$ c. quick cooking tapioca
 or sago water

Soak prunes and apricots over night, then drain. Add 5 c. water and cook until almost tender. Add remaining ingredients, with lemon cut into thin slices. Cook over a low fire until grains of tapioca are clear, stirring often. —Esther Lundvall.

OSTKAKA

1 qt. milk
 $\frac{1}{4}$ c. flour
 $\frac{1}{4}$ tsp. rennet

$\frac{1}{4}$ c. sugar
 1 egg
 vanilla and salt

Warm milk until lukewarm, add flour which has been made into paste with a little milk. Add rennet. Let stand until firm. Drain off a good cupful of whey. To curd add sugar, egg, vanilla and salt. Bake in slow oven one hour or more. —L. J. S.

SWEDISH ALMOND WREATHS (MANDELKRAUSAR)

½ c. sugar	1 tsp. almond extract
1 egg, well beaten	1½-c. sifted flour
½ c. softened butter	2 tsp. B. P.

Gradually add sugar to egg. Mix thoroughly; add butter and extract. Sift together the flour, B. P. and add to egg mixture a small amount at a time; blend well after each addition. Chill thoroughly. Roll out small amount of dough at a time to about 1/16 inch thickness. Cut with doughnut cutter, making small circles or wreaths. Bake on greased cookie sheets in moderately hot oven (400°) 5 to 8 minutes. After cookies are cool, one may decorate them with colored icing in making flower and leaf designs. —Mabel Peterson.

CRULLERS

Beat 1 egg and ½ c. sugar until light. Add ¼ tsp. cinnamon, ½ c. sour cream, ½ tsp. soda, 2½ c. flour. Add a little more flour if needed and make stiff enough to roll out and about ¼ inch in thickness. Cut with doughnut cutter. Fry in deep fat and dust with powdered sugar. —A Friend.

SWEDISH TEA ROLLS

Put in mixing bowl:

1 c. scalded milk	1 tsp. salt
¼ c. sugar	1 beaten egg
3 tbsps. melted shortening	½ c. lukewarm water

Add 1 cake yeast soaked in ¼ c. lukewarm water plus ½ tsp. sugar. Add 3½ c. flour and mix and knead for 7 minutes. Place in warm place and let rise double in bulk. Roll out to required thickness and sprinkle with sugar and cinnamon, add a few raisins or dates and roll up. Work ends together, place on a pan and cut to within ¼ inch of the inner edge and turn the roll up. Place a pecan nut on each if desired. Bake in a moderate oven. —A Friend.

CABBAGE DALMAR

1 c. rice	1 tbsps. brown sugar
2 lbs. sausage meat	salt and pepper
1 large head cabbage	

Steep rice until half done. Pour boiling water over cabbage before peeling leaves off. Mix ingredients and place 1 large spoonful in each cabbage leaf. Tie up like a package. Boil in heavy pan over slow fire for about 2 hrs. —Mrs. Ellen Anderson.

OSTKAKA

Put about 6-7 qts. milk in a large container on back of stove. Heat until lukewarm. Beat up 1 c. flour in some milk. Also beat 6-7 eggs. Mix the two. When the milk is warm, add the egg-flour mixture to it, also about 2 tsp. rennet. Stir constantly until it begins to thicken. Stop quickly. Push to back of stove—keep it warm. When it is set, cut in squares. Let it set awhile longer so whey comes to top. Then stir the mixture so it gets a curd consistency. Drain through sieve into a greased baking dish. Pour off excess whey (leave some in pan). Bake in a moderate oven. When pudding begins to brown on top, stir in about 3 tbsps. sugar, ½ tsp. vanilla and cream and enough whey to make a soft consistency. Bake about ¾ hr. more. Must bake at least 1½ hrs. all together. —Mrs. J. Em. Anderson.

THE FIRST NATIONAL BANK

We Invite Your Banking Business

Member of the Federal Deposit Insurance Corporation

Phone 1

Dayton

Mc CASKEY'S CAFE

Home-made Pie and Cake

716 Story St.

Boone, Iowa

LAWSON'S' GROCERY AND MARKET

Small Enough to Know You

Large Enough to Serve You

802 - 8th St.

Boone, Iowa

Hardware

Appliances

Furniture

Sporting Goods

Insulation and Roofing Installed

GAMBLES

BOONE

IOWA

CALIFORNIA CHICKEN

1 c. potatoes (diced)	1 can tuna fish
1 c. peas	1 c. milk
1 c. carrots (diced)	1 tbsp. butter
1 onion (cut fine)	1 tbsp. flour
salt and pepper to taste	

All vegetables except onions are cooked before baking. Make white sauce. 4 slices of bread (dry) crumbs, buttered and covered over mixture when placed in oven. Bake 20 minutes. —Mr. Roy Gugeler.

SEVEN LAYER DINNER

3 medium potatoes sliced	1 c. peas, pour off liquid
3 onions—cut fine	1 lb. hamburger, browned
¼ c. rice uncooked	1 can tomatoes (2 or 3 c.)
3 medium carrots, sliced	over all—season each layer

Sprinkle bread crumbs over top—drop butter on top. Bake in moderate oven 1 hr. —Erma McClellan.

TAMALE PIE

1 c. corn meal	1 can of corn
1 c. milk	1 can olives
2 beaten eggs	1½ lb. ground steak
1 large can tomatoes	

Heat 1 c. salad oil and simmer 2 or 3 large onions and just a little garlic. Add 1 tsp. pepper, heaping tbsp. salt and 2 tbsp. chili powder. Mix everything together and bake 45-60 minutes. —Maxine Brown.

TAMALE PIE

1 lb. ground beef	1 tsp. salt
1 large onion	1 can chili con carne with
1 can of tomato paste or puree	beans (optional ½ c.
2 c. water	chopped peppers)

Brown meat in oil (do not make in balls). Add onion, add rest of ingredients—simmer 15 minutes, pour into buttered casserole, use a 2 qt. casserole. This is now ready for topping.

Corn Bread Topping

¾ c. corn meal (yellow)	1½ tsp. B. P.
1 tbsp. flour	1 egg
1 tbsp. sugar	⅓ c. milk
½ tsp. salt	1 tbsp. melted fat

Sift flour, corn meal, sugar, salt, and B. P. together. Combine egg, milk, fat, stir into dry ingredients. Stir until mixed, place on top of mixture—bake in a hot oven 425°. Serves six. —Delia Kimmel.

WIENERS

1½ lb. good quality wieners	½ c. water
¼ c. chopped onions	2 tbsp. vinegar
2 tbsp. fat	½ c. lemon juice
½ tsp. salt and pepper	3 tbsp. worcestershire sauce
2 tbsp. brown sugar	½ tsp. prepared mustard
1 c. catsup or chili sauce	

Mix and pour over wieners. Bake 30-45 minutes at 350°.

—Mrs. John Shepard.

IRISH STEW

- | | |
|-------------------------|-------------------|
| 1½ lbs. beef cubes | 1 c. peas |
| 4 medium sized potatoes | 2 medium onions |
| 4 to 6 carrots | ½ c. diced celery |

Cut beef into cubes, put into a heavy pan with enough melted fat to prevent from sticking. Brown meat well, then add water and cook until quite done. Cut potatoes, carrots and onions into small pieces and add celery. Let cook about 30 minutes. Add peas and cook for 5 minutes longer. Add salt and pepper to taste. Thicken the mixture with a thin flour paste. Place in a large shallow greased baking dish and top with baking powder biscuits and bake in moderate oven (350°) until biscuits are done.

SALMON CASSEROLE

- | | |
|-----------------------------------|---------------------------------|
| 1 large can salmon | 1½ c. white sauce (rather thin) |
| 1 c. macaroni (cooked and salted) | ½ c. grated cheese |
| 1 c. diced celery | |

Flake salmon; add celery and macaroni. Add cheese to white sauce. Season. Pour white sauce over all. Cover with buttered bread crumbs. Bake in moderate oven.

—Mildred Thorngren.

TEXAS HASH

- | | |
|---------------------------|---------------------|
| 2 large onions, sliced | ½ c. uncooked rice |
| 2 green peppers, cut fine | 1 tsp. chili powder |
| 3 tbsp. shortening | 1 tsp. salt |
| 1 lb. hamburger | ¼ tsp. pepper |
| 2 c. canned tomatoes | |

Cook onions and green peppers in the 3 tbsp. of shortening until onions are yellow. Add hamburger and saute until mixture falls apart. Add tomatoes, rice and seasonings. Put into a large casserole. Cover and bake in a moderate oven (375°) for 45 minutes or until done. Serves 8.

—Mrs. Mary Hinman.

TUNA FISH CASSEROLE

Crush 1 box potato chips and mix in 1 can of flaked tuna fish. Mix 1 can of mushroom soup and ⅔ c. milk. Stir in the chips and tuna. Place in a baking dish and cover with crushed crackers (or potato chips) and dot with butter. Bake until golden brown in color.

—Mrs. Ellen Anderson.

BAKED NOODLES AND TUNA

Boil 8 oz. pkg. noodles in salt water until tender. Heat 1 can mushroom soup, 1 can rich milk together. Mix together while warm. Place half of noodles mixture in baking dish, place 1 can tuna fish around evenly. Then place rest of noodles mixture. Use 1 pkg. potato chips, crushed, sprinkled over the top. Dot with butter. Bake 30 minutes at 375°.

—Mrs. Emil Carlson.

CHOP SUEY

2 lb. lean pork cut into cubes. Brown in skillet. Season with salt and pepper. Cut up 2 c. onion and 2 c. celery and add to the meat with a little water. Cover pan and cook until onions and celery are done. Thicken with a little flour. Season with brown sugar and chop suey sauce. Serve with boiled rice.

—Mrs. Ellen Anderson.

MOCK CHICKEN CASSEROLE

2 tbsp. butter	½ lb. tuna fish
4 tbsp. flour	½ lb. mushrooms (saute in 3
2 c. milk	tbsp. butter)
1 large pkg. potato chips	salt, pepper and lemon

1. Make white sauce of flour, butter, and milk.
2. Wash, slice and saute mushrooms.
3. Add mushrooms and tuna to sauce.
4. Crush potato chips and divide into 3 portions.
5. Put ⅓ potato chips in bottom of casserole.
6. Add ½ of sauce.
7. Put another ⅓ potato chips on top.
8. Add remaining sauce.
9. Top with remaining potato chips and cheese.
10. Bake in moderate oven 20-30 minutes.

—Mrs. Mervyn Swanson.

CHILI

2½ lb. hamburger	1 qt. tomato juice
3 onions	1 can red chili beans
salt to taste	½ tsp. chili powder

Brown hamburger and onions in skillet. Heat tomato juice and beans in a kettle. Add hamburger and other ingredients. Let simmer for awhile.

—Mrs. Emil Carlson.

JON MAZATTI

1 lb. ground beef	1 tbsp. sugar
2 medium-sized onions	1 7-oz. pkg. thin egg noodles
1 clove garlic	½ lb. cheddar cheese
2 c. tomatoes	1 tsp. salt
2 c. tomato juice	

Brown meat, onions and garlic until meat is done. Add tomatoes, tomato juice, sugar and salt. Let simmer for 15 minutes. Cook egg noodles in boiling salt water. Drain. Pour meat mixture over noodles. Place alternately with cheese, making sure a cheese layer is on top. Bake 1 hr. (350°)

—Mrs. Ralph Reutter.

CREAMED CHICKEN AND MUSHROOMS

¼ c. butter	2 medium sized cans of cream
3 c. diced cooked chicken	of mushroom soup
6 tbsp. flour	(or 2 c. milk and 1 c. broth)
	4-8 hard cooked eggs
	salt and pepper

Method: Melt butter, add flour and blend well. Add milk or soup or broth and cook until thick stirring constantly. Add egg whites, sliced and heat long enough to heat through the eggs. Salt and pepper to taste. Serve on toast cubes or hot biscuits and sprinkle with the egg yolks which have been put through a sieve. Garnish with watercress. Serves 8.

—Mrs. John Shepard.

Boone Motor & Implement Company

Pontiac

GMC Trucks

Minneapolis - Moline

Oliver - New Idea - Massey-Harris

Phone 52

6th Street

Boone, Iowa

**YOUR FAREWAY
CAN SUPPLY YOU WITH
ALL YOUR MENU NEEDS**

Fresh Fruits and Vegetables

Quality Meats and Groceries

FAREWAY STORES

Boone, Iowa

NELSON SONS — Lumber

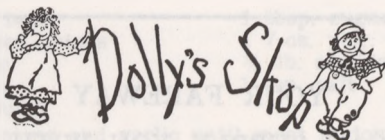
Paints, Builders Hardware

BOONE, IOWA

JOENS - HAMILTON

HARDWARE

BOONE, IOWA



Clothing for Your Children

BOONE, IOWA

TRADE MARK REGISTERED



J.C. PETERSEN CO.

CLOTHIERS

BOONE, IOWA

PEOPLES CLOTHING

QUALITY CLOTHING, SHOES AND FURNISHINGS

AT THE LOWEST PRICES

Boone, Iowa

Read All the

BOXHOLM NEWS

Each Week in

THE OGDEN REPORTER

CARL SEXAUER

Editor and Publisher

COOK HARDWARE

FRIGIDAIRE, REFRIGERATORS AND STOVES

EASY SPEED QUEEN WASHER

MONARCH ROASTERS

OVEN RANGES

PHONE 41

Ogden, Iowa

FOR WHAT'S COOKING
IN NEWS, MUSIC, SPORTS, TIME

KVFD — 1400 on your dial

KFMY — 102.7 m.g. on your FM dial

Northwest Iowa's Favorite Radio Stations

OGDEN GRAIN COMPANY

GRAIN - COAL - FEED - SEED

Phone 11

Ogden, Iowa

CITY STATE BANK

OGDEN, IOWA

Member Federal Deposit Insurance Corporation

OGDEN BEAUTY SHOP

A Complete Beauty Service

BEATRICE ECKLEY PHIPPS

Phone 236

C. D. COON

DOCTOR DENTAL SURGERY

OGDEN, IOWA

Phone 7

Opposite Em. Lutheran Church

EDNA'S BEAUTY SHOP

EDNA MANN PAULS, Mgr.

Complete Line of Beauty Work

Phone 148

R. G. DE WITT

McCormick-Deering Sales and Service

Telephone 419

OGDEN, IOWA

COLERS CLEANER

Tel. 292

OGDEN, IOWA

DR. J. C. HATHAWAY

DENTIST

Phone 36

Ogden, Iowa

J. C. PETERSEN COMPANY

Home of Hart Schaffner and Marx Clothing

FORT DODGE, IOWA

GATES DEPARTMENT STORE

For Over 65 Years

Northwest Iowa's Leading Fashion and Quality Store

FORT DODGE, IOWA

Favorite Recipes

Compiled by

The Joy Circle



Emmanuel Methodist Church

Boxholm, Iowa

1
9
6
3
C
O
O
K
B
O
O
K

Favorite Recipes

Compiled by

The Joy Circle

of

Emmanuel Methodist Church

BOXHOLM, IOWA

Rev. Harry P. Lees, Jr. Pastor

JOY CIRCLE OFFICERS 1963

President	Janice Reutter
Vice President	Shirley Hostetler
Secretary	Bernadine Stark
Treasurer	Nancy Malmquist

Members

Maxine Carlson	Marjorie Petty
Sharil Gonder	Janice Reutter
Janice Hanson	Evelyn Reynolds
Shirley Hostetler	Marijane Scheurich
Lois Hurley	Bernadine Stark
Mary Lees	Florence Stark
Florence Lundberg	Louise Stark
Nancy Malmquist	Lois Toyne
Doris McCollum	Margaret Westeen
Reola Nordholm	Eva Witcraft
Vera Peterson	Camilla Wulf

Jesus said to them, "I am the bread of life; he who comes to me shall not hunger, and he who believes in me shall never thirst." John 6:35.

COOKBOOK COMMITTEE

Lois Hurley, Chairman
Nancy Malmquist
Camilla Wulf

Favorite Recipes

Compiled by

The Joy Circle

Index

Favorite Recipes of Famous Women	1
Meats and Casseroles	2
Vegetables	11
Relishes	14
Salads and Dressings	15
Quick Breads	24
Yeast Breads	29
Sandwiches	34
Cookies and Bars	35
Cakes and Frostings	54
Desserts and Toppings	72
Pies	73
Swedish Dishes	82
Beverages	84
Candy	85
Canning and Preserving	88
Quantity Cookery	90
Miscellaneous	92

COOKBOOK COMMITTEE

Lois Hurley, Chairman

Helen Malmquist

Camille Wolf

Favorite Recipes of Famous Women

REFRIGERATOR DESSERT

Two 4 oz. cakes of German sweet chocolate, melted.

Add:

- 3 tbsp. sugar
- 3 tbsp. water

Cook until smooth, stirring constantly.

Remove from heat.

Stir in:

- 3 egg yolks
- ½ tsp. vanilla
- few grains salt

Cool.

Fold in:

- 3 egg whites, beaten stiff
- 1 cup cream, whipped

Tear an angel food cake into bite size pieces, alternate in pan with chocolate mixture.

Refrigerate 24 hours. Add salted almonds if desired. (I recommend) Serves 15. (Use 1 large angel food or 2 small loaf angel food cakes.)

—Mrs. Eva Hughes
Wife of Governor of Iowa
Harold Hughes

SCALLOPED EGGPLANT

Peel eggplant, dice and cook until tender—**drain**.

- Saute ½ large green pepper and 1 cup chopped celery in butter (about ½ lb. of butter)
- 1 can tomatoes or 4 fresh ones
- 2 cups bread crumbs salt and pepper to taste
- add ½ cup chopped onion and ⅓ cup grated cheese

Put layer of eggplant in bottom of casserole, then a layer of tomatoes and pepper — onion and celery, then layer of bread crumbs with melted butter and cheese on top. Continue this until all used. More cheese may be added if desired. Bake at 400° for 30 minutes.

—Bess W. Truman
Wife of Harry S. Truman
Former President of the
United States

MRS. EISENHOWER'S SUGAR COOKIES

- ½ cup butter
- 1 cup sugar
- 2 egg yolks
- 1 tbsp. cream
- 1 tsp. vanilla
- ½ tsp. salt
- 1 tsp. baking powder
- 1½ cups flour

Mix and sift flour, baking powder and salt. Cream butter, add sugar slowly and cream until fluffy. Stir in well-beaten egg yolks and vanilla extract. Add sifted dry ingredients alternately with the cream. Chill for 1 hour, roll and cut in any desired shape. Sprinkle with sugar before baking. Bake in a moderate oven, 350° or 375° F., 10 or 12 minutes.

—Mamie D. Eisenhower,
Wife of Former President
of the United States,
Dwight D. Eisenhower

BAKED SEAFOOD CASSEROLE

- 1 lb. canned or frozen crabmeat
- 1 lb. shrimp, cooked, shelled and deveined
- 1 cup mayonnaise
- ½ cup chopped green pepper
- ¼ cup finely chopped onion
- 1½ cups finely chopped celery
- ½ teaspoon salt
- 1 tbsp. Worcestershire sauce
- 2 cups coarsely crushed potato chips
- paprika

Heat oven to 400° F. (moderately hot)

Combine crabmeat, shrimp, mayonnaise, green pepper, onion, celery, salt, and Worcestershire. Pour into a buttered 2½ qt. casserole. Top with crushed potato chips. Sprinkle with paprika. Bake 20 to 25 minutes, until mixture is thoroughly heated. Makes about 8 servings.

—Mrs. Jacqueline Kennedy,
Wife of the President of
the United States

Meats and Casseroles

"SO-GOOD" HAM LOAF

- 1 lb. ground smoked ham
- ½ lb. ground lean beef
- 1 cup mashed potatoes
- ½ lb. lean pork
- 2 eggs
- 1 cup milk
- 1½ tsp. salt
- Pepper
- 1 cup soft bread crumbs or cereal flakes
- ½ cup diced onion

Mix and shape into loaf. Bake at 350° for 1½ hours.

- Glaze: 1 cup brown sugar
1½ tsp. dry mustard
¼ cup vinegar

Boil 1 minute.

Bake meat loaf about 1 hour, then put glaze on by tablespoon. Finish baking.

—Edith Irene Peterson

HAM BALLS

- 2 lbs. ground ham
- 1 lb. hamburger (or ground fresh pork)
- ¼ lb. crushed crackers
- 2 cups milk
- 3 eggs

Mix together and form into balls. Make a sauce of the following: ½ cup brown sugar, ¼ cup water and ½ tsp. dry mustard.

Pour over ham balls. Bake for an hour in 350° oven. Baste ham balls with the sauce several times while baking.

—Mrs. Bob Petty
Nancy Davis

MEAT BALL STEW

- 1½ lbs. ground beef
- 3 tbsp. chopped onion
- 2 tbsp. chopped green pepper
- 1½ cups bread crumbs
- 1 tsp. salt
- pepper
- 2 tsp. dry mustard
- ½ cup milk
- 1 egg

Shape balls, roll in flour and brown in hot fat. Pour off fat and add 2 8-oz. cans of tomato sauce. Add pieces of onions, carrots, and potatoes and season. Simmer on low heat until vegetables are tender.

GLAZED PORK CHOPS

Put 6 pork chops in a shallow baking dish, not overlapping. Make a paste of following:

- ⅔ cup brown sugar
- 1 tsp. paprika
- 1 tsp. sage
- 1 tsp. dry mustard
- ½ tsp. salt
- ½ tsp. pepper
- 1 tbsp. water

Mix well until smooth. Spread over chops and bake uncovered at 250° for 1 hour, then 15 minutes more at 350°. (Turn chops after 45 minutes, spoon sauce over them, and continue baking.)

—Arlene Waterman

BARBECUED PORK CHOPS

- 4-6 pork chops
- 1 onion chopped
- ⅔ cup catsup
- 2 tbsp. lemon juice
- 2 tbsp. brown sugar
- ¼ cup curry powder
- 1 tsp. horseradish
- 1 tsp. Worcestershire sauce

Brown chops. Put in a greased casserole. Mix all other ingredients together and pour over chops. Bake 30 minutes at 350°.

—Marijane Scheurich

BEEF AND POTATO LOAF

Arrange evenly in greased 2 quart dish:

- 4 cups thinly sliced raw potatoes
- 1 tbsp. diced onion
- 1 tsp. salt
- ⅛ tsp. pepper
- 1 tsp. parsley flakes

Mix:

- 1 lb. ground beef
- ¾ cup rich milk
- ½ cup cracker crumbs
- ¼ cup catsup
- ¼ cup diced onion
- 1 tsp. salt
- ⅛ tsp. pepper

Spread evenly over potatoes. Bake in 350° oven for 1 hour. Makes 4 servings.

—Elsie Malmquist

MINIATURE MEAT LOAVES

- 1½ lbs. ground beef
- 1 cup quick oatmeal
- 1 egg
- 1 cup milk
- 1 tsp. salt
- ¼ tsp. pepper

Mix all together and make 6-8 loaves. Make little holes in center of loaves with spoon and put the following mixture in the center of each: 1 can tomato soup and 1 can mushroom soup. Use all this mixture. Bake 1 hour at 350°. Take cover off pan last 15 minutes to brown.

—Janice Reutter

HAM LOAF OR RING

- 2 lbs. ground smoked ham
- 2 lbs. ground beef
- (May substitute 3 lbs. ground ham and 1 lb. ground fresh pork)
- 2 cups graham cracker crumbs
- 2 eggs
- 1½ cups milk
- Salt and pepper to taste

Combine above ingredients and mix well. Put in 16x11 baking pan, shape into ring or loaf. Combine ½ cup tomato sauce, ¾ cup brown sugar, ½ tsp. dry mustard, and ¼ cup vinegar. Pour sauce over loaf and bake 2½ hours at 275°.

Mrs. Ben Schlieman
Glenys Anderson
Priscilla Jordan
—Louise Hall

PORK CHOPS AND APPLES

- 4 pork chops
- 4 cups apples, cut small
- ¾ cup brown sugar
- ¼ tsp. cinnamon
- 4 tbsp. flour
- ½ tsp. salt

Season chops to taste with salt and pepper. Mix apples with other ingredients and pour over chops. Bake, covered, in greased baking dish at 350° till chops are done, 20 to 30 minutes.

—Margaret Boyle

MEAT LOAF SAUCE

- ½ cup catsup
- 3 tbsp. brown sugar
- ¼ tsp. nutmeg
- 1 tsp. dry mustard

About ½ hour before meat loaf is done pour over the top of the meat loaf.

—Nancy Malmquist

MEAT LOAF

- 1½ lbs. ground beef
- 2 eggs
- ¼ cup chopped onion
- ¼ tsp. pepper
- 1 cup oatmeal
- 1 cup milk
- 2½ tsp. salt
- 1 tsp. prepared mustard

Combine all ingredients thoroughly and pack firmly into loaf pan. Bake at 375° for 1 hour.

—Mrs. Albert Peterson

BARBECUE HAMBURGERS

1½ lbs. hamburger—shape into small patties. Brown slowly on both sides in 1 tbsp. hot fat.

Mix together in a bowl:

- 1 cup (8 oz. can) tomato sauce
- 2 tbsp. water
- ½ tsp. chili powder
- 1 tsp. Worcestershire sauce
- 1 tbsp. vinegar
- 2 tbsp. brown sugar
- ¼ tsp. dry mustard
- ½ tsp. salt

Spoon off all fat from meat patties and pour tomato sauce over the top. Cover. Cook 10 minutes longer. Makes 4 servings of 2 patties each.

—Mrs. Nettie Mills

SUNDAY CHICKEN

Brown pieces of one large frying chicken and place in casserole or baking dish. Pour the following sauce over meat and bake for 1 hour at 300°:

- 1 cup catsup
- ½ cup water
- ½ cup chopped onion
- ½ cup chopped celery
- 2 tbsp. brown sugar
- 2 tbsp. Worcestershire sauce

—Mrs. Bert Lundberg

QUICK 'N' EASY OVEN-FRIED CHICKEN

- 1 frying chicken
- 1 to 2 sticks of margarine
- 1½ to 2 cups crushed Rice Krispies

Melt margarine in saucepan. Dip pieces of chicken in margarine till thoroughly covered, then roll in Rice Krispies. Place on cookie sheet, sprinkle with salt and pepper. Bake in 350° oven for 1 hour. No turning necessary.

—Doris Wilbur

SAUERBRATEN (German)

"Sour Beef")

- 5 lbs. beef chuck roast
salt and pepper
- 1 clove garlic
- 3 large onions
- 1 pint vinegar
- 2 slices of lemon
- 2 tbsp. mixed pickling spices
- 4 cups water

Slash roast at random and insert slivers of garlic in slits. Rub well with salt and pepper. Place in glass or crockery bowl. Cover top of meat with one of onions, sliced. Heat together the water, vinegar, lemon slices, and pickling spices, and pour hot marinade over meat. Cover tightly, refrigerate and let stand 2 or 3 days before cooking. Turn meat occasionally.

Chop other 2 onions coarsely and brown lightly in hot fat. Place in Dutch oven. Drain the roast, rub with flour and sear well on all sides. Add to the onions with 1 tablespoon sugar. Pour one cup of the marinade around the roast. Pour $\frac{1}{2}$ cup tomato juice over top of meat, cover tightly and cook at 325° for $3\frac{1}{2}$ to 4 hours (or until meat is tender.)

Remove meat to warm platter. Season kettle juices to taste and thicken for gravy.

—Lois Hurley

SALISBURY STEAK

- 1 lb. ground beef
- $\frac{1}{4}$ cup dried bread crumbs
- 1 beaten egg
- 1 tsp. salt
- $\frac{1}{8}$ tsp. pepper
- 2 tbsp. minced onion
- $\frac{1}{4}$ cup finely chopped celery
- 1 can cream of mushroom soup
- $\frac{1}{2}$ cup water

Combine first seven ingredients and shape into an oval patty about an inch thick. Using small amount of butter, brown on both sides in skillet. Combine mushroom soup and water and pour around meat. Cook slowly in covered skillet for 25 minutes. If desired, put potatoes around meat; soup and meat juices will make gravy without further thickening. Cream of chicken soup or cream of celery soup can be used in place of mushroom soup.

—Marie Nordholm

PORCUPINES

- $1\frac{1}{2}$ lbs. ground beef
- $\frac{1}{2}$ cup rice (uncooked)
- 1 tsp. salt
- $\frac{1}{2}$ tsp. pepper
- 1 tbsp. minced onion
- 1 small can tomato soup
- $\frac{1}{2}$ cup water

Combine first 5 ingredients and shape into balls. Brown in hot fat. Drain off excess fat. Combine tomato soup and water and pour over meat balls. Cover and simmer 45 minutes, basting now and then.

—Glenys Anderson
Bernadine Stark

CASSEROLE CHICKEN

Parboil roasting chicken till tender. Remove from bones. Shake pieces of chicken in paper sack with mixture of 1 tsp. salt, $\frac{1}{2}$ tsp. paprika, and $\frac{1}{4}$ cup flour. Brown in $\frac{1}{4}$ cup salad oil. Place in casserole. Cook for 10 minutes in oil: 1 small sliced onion, 1 garlic clove (optional), 3-4 stalks diced celery, 1 medium carrot. Add to casserole. Pour over all $1\frac{1}{4}$ cups hot chicken stock. Cover and bake at 325° for $1\frac{1}{2}$ hours, or at 220° in electric skillet, stirring occasionally. Saute for 5 minutes in 1 tbsp. oil, 1 cup sliced mushrooms. Add 12 sliced stuffed olives, heat and add to chicken 5 minutes before done.

—Mary Lees

CHICKEN SUPREME

Stew one chicken until tender. Remove meat from bones and cut in rather large pieces. Separate skin and dice it very fine. Put all in baking pan. (2 cups cooked noodles may be added here.) Thicken broth and pour over meat. Saute 1 small chopped onion and 1 cup diced celery in $\frac{1}{2}$ cup butter. Cut 5 cups bread cubes from toasted white bread. Sprinkle bread with $\frac{1}{2}$ tsp. baking powder, $\frac{1}{4}$ tsp. salt, $\frac{1}{8}$ tsp. pepper, and $\frac{1}{2}$ tsp. sage. Add 1 large or 2 small eggs and $1\frac{1}{2}$ cups milk. Mix all well with onions and celery in skillet where they were sauted. Pour over chicken in baking dish. Dot with butter. Bake at 350° about an hour or until brown.

—Ann Marlow

CHICKEN STRATA

- 8 pieces day old bread
- 2 cups diced cooked chicken
- $\frac{1}{2}$ cup chopped onion
- $\frac{1}{2}$ cup chopped green pepper
- $\frac{1}{2}$ cup finely chopped celery
- $\frac{1}{2}$ cup mayonnaise
- $\frac{3}{4}$ tsp. salt
- dash of pepper
- 2 slightly beaten eggs
- $\frac{1}{2}$ cups milk
- 1 can condensed cream of mushroom soup
- $\frac{1}{2}$ cup shredded sharp process Am. cheese

Butter 2 slices bread, cut in cubes. Cut remaining bread in 1 inch cubes; place half of unbuttered cubes in bottom of 8x8x2 baking dish. Combine chicken, vegetables, mayonnaise, and seasonings and spoon over bread cubes. Sprinkle remaining unbuttered cubes over chicken mixture. Combine eggs and milk, pour over all. Cover and chill 1 hour or overnight. Spoon soup over top. Sprinkle with buttered cubes. Bake in slow oven (325°) for 50 minutes. Sprinkle cheese over top last few minutes of baking.

—Janice Hanson

CHICKEN FOR A CROWD

Stew one chicken, remove meat from bones and cut in small pieces. Cube 6 cups of dried bread. Add 1 tsp. sage and 1 tbsp. chopped onion. Soak in 1 pint of broth. ($\frac{1}{2}$ cup diced celery may be added.)

Dissolve 4 tbsp. flour in small amount of cold milk. Beat 4 eggs, add 2 tsp. salt, dash pepper and 1 quart milk to flour mixture. Place chicken in bottom of a large loaf pan or casserole. Cover with bread-broth mixture. Pour egg-milk mixture over this. Bake 45 to 60 minutes in 350° oven.

—Camilla Wulf
Janice Reutter
Margaret Boyle

CHICKEN LOAF

- Meat of 1 stewed chicken, boned and cut in $\frac{1}{2}$ inch cubes
- 4 eggs, slightly beaten
- 2 cups cracker crumbs
- $\frac{1}{2}$ cup chopped celery
- 1 small minced onion
- 3 cups chicken stock

Mix and turn into loaf pan or casserole, one that is well greased. Set pan in water and bake 45 minutes to 1 hour at 350°.

—Melissa Conner

SCALLOPED CHICKEN

- 1 qt. chicken, cut-up
- $\frac{1}{4}$ cup pimento
- 2 cups soft bread crumbs
- 4 eggs, beaten slightly
- 3 cups chicken broth
- 1 tbsp. dried parsley
- 1 cup cooked rice
- 1 tsp. salt and pepper
- $\frac{1}{4}$ cup butter or margarine

Mix together and bake in flat pan at 325° for $\frac{1}{2}$ hours. Cut in squares and serve with the following gravy:

- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ cup flour
- 2 cups chicken broth
- 2 egg yolks
- $\frac{1}{2}$ cup cut mushrooms

Cook until thick, add $\frac{1}{4}$ cup cream and 1 tsp. lemon juice. You may substitute 1 can mushroom soup for the egg yolks and cut mushrooms.

—Nancy Malmquist
Mrs. L. C. Hanson

SCALLOPED CHICKEN

- 1 stewed chicken, boned, and cut into bite sized pieces
- 3 cups broth
- 2 cups cooked rice
- 6 slices bread, broken into bits
- 4 eggs, beaten

Combine ingredients and put into 9x13 pan. Pour 1 can mushroom soup diluted with 1 can rich milk over first mixture. Add bits of pimento to garnish. Bake at 275° for $\frac{1}{2}$ hours.

—Mary Janice Ott

CHICKEN TETRAZZINI

- Cook until brown and crisp:
- 2 slices bacon, finely cut
- Add and brown lightly in bacon fat:
- $\frac{1}{2}$ cup finely chopped onion
- $\frac{1}{2}$ cup chopped green pepper

Add:

- 2 cups grated American cheese ($\frac{1}{2}$ lb.)
- $\frac{1}{4}$ cup toasted slivered almonds
- $\frac{1}{4}$ cup diced pimento
- $1\frac{3}{4}$ cups cooked peas (frozen ones are best)
- 2 cups cut-up cooked chicken

Mix lightly with hot drained boiled macaroni (2 cups uncooked). Heat, adding sufficient chicken broth to moisten. Serve hot, garnished with tomato slices, parsley and ripe olives.

—Lois Hurley

BAKED CORNED BEEF HOT DISH

- 1½ pkgs. small wavy noodles, cook and drain
- 1 can corned beef or ham (cut up)
- 1 can cream of chicken soup
- 1½ cups milk
- ½ cup chopped celery
- 1 small onion, diced
- 1 cup diced American cheese

Mix together in greased pan, 12x15. Crumble potato chips on top. Season to taste. Bake 1 hour and 10 minutes in 350° oven. May substitute 10 oz. pkg. of macaroni for noodles and add a little more cheese.

—Mrs. Everett Briggs

BEST STUFFING FOR TURKEY

Cook and grind giblets before and have ready to put in dressing.

- 1¼ cups butter or margarine
- ¾ cup minced onion
- 4½ qts. bread, lightly packed
- ½ cup diced celery
- 1½ tsp. poultry seasoning
- ¼ cup snipped parsley
- ¼ tsp. pepper
- 2½ tsp. salt

In hot butter in skillet, saute onions and celery until transparent. Add rest of ingredients, including ground giblets. Mix and toss lightly. Makes 10 cups or enough to stuff a 10 lb. ready to cook turkey.

—Mrs. Glen H. Peterson

TUNA-RICE BAKE

- 1 can tuna (7 oz.)
- 1 can cream of celery soup
- ¾ cup packaged precooked rice
- 2 slightly beaten egg yolks
- ¼ cup milk
- 1 tbsp. lemon juice
- 2 tbsp. chopped pimento
- 2 tsp. minced onion
- 2 stiffly-beaten egg whites

Break tuna in chunks; combine with half the soup and next six ingredients; fold in whites. Turn into greased 10x6x1½ baking dish. Bake at 350° for 20 to 30 minutes or until set. Cut in 6 squares. Serve with parsley sauce. Heat remaining soup with ½ cup milk and 1 tbsp. chopped parsley. Serve with a green vegetable and a fruit salad for an elegant luncheon.

—Janice Hanson

TUNA BAKE

- 1 can mushroom soup
- ¼ cup water
- 1 cup chunk tuna
- 1 cup diced celery
- ¼ cup minced onion
- 1 beaten egg
- 1 potato, cubed
- ¼ lb. cashew nuts (optional)

Mix and bake for 20 minutes in a 325° oven, add a package of cooked noodles and bake 20 minutes more.

—Mrs. L. C. Hanson
Britt, Iowa

CHOPSTICK TUNA

- 1 can cream of mushroom soup
- 1 3-oz. can chow mein noodles
- 1 cup sliced celery
- ¼ cup chopped onion
- ¼ cup water
- 1 flat can of tuna
- ½ cup salted toasted cashews
- dash pepper

Combine soup and water. Add 1 cup of noodles, tuna, celery, nuts, onion, and pepper. Toss lightly. Place in ungreased 10x6 casserole. Sprinkle remaining noodles lightly on top. Bake in 375° oven, 15 minutes or until well heated. Garnish with drained canned mandarin orange sections. For doubled recipe, bake 25 minutes. 4 to 5 servings.

—Mary Lees

MACARONI LOAF

- 2 cups milk
- 1½ cups chopped American cheese
- 2½ tbsp. butter
- 1¼ cups soft bread crumbs
- ¼ cup finely cut onion
- 1 can tuna
- ¼ cup finely cut pimento
- 1 tsp. salt
- ⅛ tsp. pepper
- 3 eggs
- 3 cups cooked, drained macaroni

Combine milk, cheese and butter. Heat to boiling; simmer and stir until cheese melts. Remove from heat and mix in crumbs, onion, pimento, tuna, salt, and pepper. Stir macaroni and lightly beaten eggs into tuna mixture. Turn into greased pan and bake at 350° about 1½ hours or until firm. (If a glass pan is used, bake at 325°.)

—June Vest

NOODLES AND CORN BEEF CASSEROLE

- 1 pkg. noodles
- 1 can corn beef
- 1 can mushroom soup
- 1 can condensed milk
- 1 small onion

Mix and top with buttered crumbs.
Bake in 350° oven.

—Mrs. Everett Briggs

SCALLOPED CHICKEN (with noodles)

- 3 cups noodles, cooked in chicken broth
- 3 cups chicken, cut up
- 1 cup grated cheese
- 2 cups chicken broth
- 2 cups frozen peas
- 1 cup cream
- chopped pimento (if desired)
- salt and pepper

Mix together. Top with crushed potato chips. Pour 1 can mushroom soup over top (optional).

—Lillie Hedberg

HAM AND NOODLE CASSEROLE

- ½ cup butter
- ½ cup flour
- 1 qt. milk
- ½ lb. cheese
- 3 tbsp. horseradish
- 2 tbsp. mustard
- 2 slices ham, diced
- 1 pkg. (12 oz.) noodles, cooked
- buttered crumbs

Make a white sauce of flour, butter and milk. Add cheese, horseradish, and mustard with salt to season. Cook until cheese melts. Put the ham and noodles in layers with the sauce. Top with buttered crumbs. Bake 30 minutes at 350°.

—Marijane Scheurich

SMOKEY LINK CASSEROLE

Cut package of smokey links into small pieces and brown in fry pan. Drain and add:

- 1 can corn
- 1 can condensed milk
- 2 cups boiled rice
- ¾ cup grated cheese

Mix in casserole and bake 1 hour at 350°.

—Camilla Wulf

EGGARONI

- 4 hard cooked eggs
- 2 tbsp. flour
- 1 tsp. minced onion
- salt
- 1 cup canned tomatoes
- 2 tbsp. shortening
- 1½ cups milk
- 1½ cups cooked macaroni
- pepper
- buttered bread crumbs

Cut eggs in quarters. Make a white sauce by melting shortening, blending in flour, and adding the milk slowly. Cook, stirring until thickened. Add all other ingredients except tomatoes and crumbs. Pour in greased baking dish. Pour tomatoes over top, cover with crumbs and bake in moderate oven 20 to 30 minutes.

—Mrs. Eldon Peterson

LIMA-FRANK SKILLET MEAL

- ¼ cup brown sugar
- 3 tbsp. vinegar
- ½ tsp. dry mustard
- 2 tsp. Worcestershire sauce
- 1 can (8 oz.) tomato sauce
- 2 1-lb. cans cooked dried lima beans
- 1 lb. frankfurters

Mix brown sugar, vinegar, dry mustard, Worcestershire sauce, tomato sauce and limas and bring to boil. Cut franks in 2 inch pieces. Add franks to mixture and simmer 10 to 15 minutes.

—Glenys Anderson

DO-AHEAD DRIED BEEF CASSEROLE

- 1 can cream of mushroom soup
- 1 cup milk
- 1 cup processed cheddar cheese, cut fine (¼ lb.)
- 3 tbsp. finely chopped onion
- 1 cup uncooked elbow macaroni
- ¼ lb. dried beef (cut in small pieces)
- 2 hard cooked eggs, sliced

Stir soup until creamy, add milk, cheese, onion, uncooked macaroni, and dried beef. Fold in eggs. Turn into buttered 1½ qt. baking dish. Refrigerate 3 or 4 hours or over night. Bake uncovered in 350° oven for 1 hour. Makes 4 to 6 servings. If the dried beef is very salty, pour boiling water over and drain before using.

—Mrs. Everett Briggs

BEEF POTATO LOAF

1. Arrange evenly in greased 2 qt. baking dish, 4 cups thinly sliced raw potatoes and 1 tbsp. cut-up onion sprinkled with 1 tsp. salt and $\frac{1}{8}$ tsp. pepper.

2. Mix 1 lb. ground lean beef, $\frac{3}{4}$ cup evaporated milk, $\frac{1}{2}$ cup rolled oats, $\frac{1}{4}$ cup catsup, $\frac{1}{4}$ cup cut-up onion, 1 tsp. salt, and $\frac{1}{8}$ tsp. pepper. Spread evenly over potatoes.

3. Decorate top with more catsup. Bake in 350° oven 1 hour until potatoes are done.

—Nancy Malmquist

TENDER HOMEMADE NOODLES

In a bowl place 1 cup flour.

Make a well in flour and drop into it:

$\frac{1}{4}$ tsp. baking powder

1 egg

$\frac{1}{4}$ tsp. butter

2 tbsp. milk

$\frac{1}{2}$ tsp. salt

Mix with fork and then with fingers until it forms very stiff dough. Roll out on floured surface until very thin. Let stand until dry, roll up and slice.

—Helen Grush

HAMBURGER-RICE CASSEROLE

Brown in skillet:

$\frac{1}{2}$ lbs. hamburger

1 small onion, chopped

Combine in 2 qt. casserole:

$\frac{1}{2}$ cup rice (uncooked)

1 can cream of celery soup (or mushroom)

1 can cream of chicken soup

$\frac{1}{2}$ cup water

Add browned hamburger to soup-rice mixture and bake at 350° about $1\frac{1}{2}$ hours. Crushed potato chips may be sprinkled on top during last 15 minutes of baking.

—Mary Ann Johnson
Nancy Malmquist

BAKED HASH

2 cups ground cooked beef or ham

4 cups ground raw potatoes

3 cups water or left over gravy and water

1 medium sized onion, ground salt and pepper to taste

Mix meat and potatoes, onions, and other ingredients, place in casserole and bake uncovered at 350° until potatoes are done. Any amount of left over meat may be used; then about twice as much of raw potatoes.

—Mrs. Glen H. Peterson

PIZZA

Use regular pizza dough. Cover with 1 can of tomato paste, then pepperoni meat, 1 can of sliced mushrooms, and strips of green pepper. Top with a big package of Mozzarella or Provolone cheese. Bake at 450° until brown.

—Joyce Hanson Ades

BAKED HASH

Cook in skillet, adding salt to taste:

3 cups hamburger

Mix with:

2 cups cooked rice

2 cups tomato juice

2 cups cooked potatoes

1 cup ground crackers

Garnish top with $\frac{1}{2}$ cup ground cheese. Bake at 250° for 2 hours.

—Mary Lees

HUNGARIAN GOULASH

Fry 3 lbs. hamburger in 1 cup shortening. Add salt to taste, 2 tbsp. chopped onions, garlic salt, 2 tbsp. chili powder. Mix 5 cups ground cracker crumbs with hamburger and fry until done and grease absorbed. Stir frequently to prevent sticking. Pour into 10 qt. kettle on low fire: 1 46-oz. can tomato juice, equal water, add 2 cans Brown Beauty Beans (red kidney beans) and an equal amount of water. Heat. Add hamburger mix. Cook at least an hour on very low fire; it is better if cooked from 2 to 4 hours to blend well. Stir frequently. Delicious second day also; freezes well.

—Mary Lees

1-DISH MEAL HAMBURGER BAKE

1 small onion

1 lb. ground beef

2 tbsp. fat

salt

pepper

$2\frac{1}{2}$ cups or 1 can green beans, drained

1 can condensed tomato soup

5 medium sized potatoes, cooked

$\frac{1}{2}$ cup warm milk

1 beaten egg

Mix beef, salt, pepper, and onion. Brown in fat. Add beans and tomato soup. Pour into greased casserole. Mash potatoes, add milk, egg, salt and pepper. Spoon into mound over meat. Bake in 350° oven for 30 minutes.

—Mrs. Verle Toyne

DINNER IN A SKILLET

- 1/2 lb. hamburger
- 1/4 cup milk
- 1 1/2 tbsp. onion
- 1/4 tsp. dry mustard
- 1 egg
- 1/4 cup bread crumbs
- 1/2 tsp. salt

Mix above and form into balls. Sprinkle with flour. Fry until brown on all sides. Add 1 can cream of mushroom soup which has been diluted with 1/2 cup milk. Add 1 pkg. of mixed frozen vegetables. Cover and simmer for 25 minutes.

—Mrs. Bert Lundberg

HAMBURGER CASSEROLE

- 4 cups peeled raw potatoes, diced
- 3 tbsp. butter
- 1/4 cup flour
- 2 tbsp. catsup
- 1 medium onion, thinly sliced
- salt and pepper
- 2 cups milk
- 1 lb. hamburger

Cook potatoes in slightly salted water for 10 minutes. Drain. While potatoes are cooking, melt butter in a saucepan. Stir in flour, catsup, salt and pepper. Add milk gradually while stirring. Cook over low heat until thickened. Brown hamburger in skillet. Add onion and season to taste. Arrange potatoes and hamburger in greased 2 qt. casserole. Pour sauce over and bake 45 minutes in 375° oven or until potatoes are tender. (You can use tuna instead of hamburger.)

—Mrs. Lloyd Widga
Polk, Nebr.

TUNA EGG CASSEROLE

- 1 cup chopped celery (partially cooked)
- 1/2 cup water
- 1 can cream of mushroom soup
- 1 7-oz. can of tuna
- 2 tsp. grated lemon peel
- 4 hard cooked eggs
- 1/2 cup shredded American cheese
- dash paprika

Add mushroom soup to cooked celery. Combine tuna and lemon peel. Set aside 1 hard cooked egg for garnish. In a 1 qt. casserole arrange layers of tuna, egg slices, and soup mixture. Bake at 450° for 15 minutes or until bubbly. Garnish with shredded cheese and egg slices. Sprinkle paprika over top.

—Eleanor Bakley

JUMBO CORNBURGER

- 1 lb. ground beef
- 1 beaten egg
- 1/2 cup seasoned tomato sauce
- 1 tbsp. Worcestershire sauce
- 1 tsp. salt
- dash pepper
- 1 recipe corn filling
- 1/2 cup grated American cheese

Combine beef, egg, sauces, salt and pepper. Spread 1/2 of mixture in 8 inch round baking dish. Spread corn filling over top; cover with remaining meat mixture. Bake in moderate oven, 350°, about 45 minutes. Sprinkle with cheese. Garnish with parsley. Makes 6 servings.

Corn Filling: Combine 1 1/2 cups drained cooked or canned whole kernel corn, 1/2 cup dry pimento, 1/2 cup salt and 1/4 tsp. sage.

—Mrs. David Waterman

CORNISH PASTRY

- 1 lb. round steak, cubed
- 1/4 lb. lean pork, cubed
- 4 potatoes, sliced
- 2 onions, sliced
- salt and pepper
- 1 1/2 cups cream
- pastry for 2 crusts

Line a deep dish with pastry. Fill dish with layers of raw meat, potatoes, and onions, seasoning each layer. Pour 1/2 cup cream over top and adjust a top crust of pastry. Cut 2 big vents so you can add rest of cream as it bakes. Bake 2 1/2 to 3 hours at 350°.

—Marijane Scheurich

HAM AND MACARONI SCALLOP

- Place in greased, 1 1/2 qt. casserole:
- 1 7-oz. box macaroni, cooked

- Saute:
- 1/4 cup chopped green pepper
- 1 large onion in 3 tbsp. butter

- Stir in:
- 3 tbsp. flour
- 3/4 tsp. salt
- 1/4 tsp. dry mustard

- Add:
- 2 cups milk, stirring constantly.

Cook until thick.

- Stir in:
- 2 cups cubed ham
- 1 1/2 cups grated sharp cheese

Pour this sauce over macaroni when cheese is melted. Top with 1 cup buttered, toasted bread cubes. Bake at 400° for 20 minutes.

—Ruth Reutter

HAM AND EGG CASSEROLE

- 6 hard cooked eggs, diced
- 1½ cups drained peas
- 1 cup diced ham
- ¼ cup butter
- ¼ cup flour
- 2 cups milk
- 1 cup grated cheese

Make a white sauce with butter, flour and milk. Add cheese. Layer sauce and other 3 ingredients in a baking dish. Cover top with ½ cup dry bread crumbs. Dot with 2 tbsp. butter. Bake at 350° for 30 minutes.

—Mrs. Duane Toyne

HAM CASSEROLE

Heat 1 can chicken soup, ½ cup milk, and 1 cup grated cheese.

Cook a 6 oz. pkg. of noodles, and add 1 can of peas or green beans, and 1 cup cooked ham.

Pour soup mixture over noodle mixture. Top with potato chips. Bake at 350° for 30 minutes.

—Mrs. Lloyd Widga

TALLARENE

- 2 heaping cups uncooked noodles
- 1 lb. ground beef
- 2 cans tomato sauce
- 1 can creamed corn
- 1 can pitted ripe olives
- 1 tbsp. Worcestershire sauce
- salt and pepper
- 1 can mushrooms
- 1 cup grated cheese
- 1 garlic bud
- 1 medium onion
- 1 cup water
- 1 tsp. chili powder

Brown onion and garlic; add meat and brown; add tomato sauce and water. Let it come to a boil, add noodles and cook until tender. Add corn, olives and mushrooms; mix. Bake in casserole 45 minutes at 325°. Put cheese on top the last 15 minutes.

—Dorothy Davidson

"QUICK" SUPER SUPPER

- 1 slice ham steak, or leftover ham cubes
- 1 can tomato soup with enough liquid, milk or water, to rinse can
- 1 can peas, drained

Cut ham into cubes. Fry or heat; add peas and heat, then tomato soup. This may be served over freshly boiled potatoes, or fresh or warmed over mashed potatoes.

—Doris Wilbur

PORK CASSEROLE

- 2 lbs. lean pork steak, cubed
- 2 medium onions, chopped fine
- 2 cup diced celery
- 1 minced green pepper
- salt and pepper
- 1 8-oz. pkg. shell macaroni
- 1 2-oz. can pimentos, cut fine
- 4 oz. can mushrooms, undrained
- 10½ oz. can cream mushroom soup
- 10½ oz. can cream chicken soup.
- ½ cup soy sauce
- ¼ cup sugar
- chow mein noodles

Brown meat with onions, celery, green pepper in small roaster. Use a dab of butter if necessary. Season to taste. Cook and drain shell macaroni, add with remaining ingredients to meat. Blend. Bake at 350° for 1½ hours. Sprinkle noodles over just before serving, or serve over the chow mein noodles. Makes 14-16 servings.

—Mary Lees

POTATO HOT DISH

- 6 potatoes
- 2 carrots
- 2 tsp. chopped onion
- ½ can corned beef
- ½ can cream of mushroom soup
- 1 can cream of chicken soup
- 1½ cups milk
- season to taste

Slice potatoes and carrots. Arrange in layers with sliced onions and corned beef. Combine remaining ingredients and heat. Pour over contents in casserole. Bake one hour at 350°.

—Mrs. Elmer Anderson

HAMBURGER SOUP

Brown 1½ lbs. ground beef with 1 medium onion, chopped. Fry until beef loses raw look. Stir often and add: 1 pint canned tomatoes or tomato juice. Add 3 bouillon beef cubes dissolved in 1 pint hot water and the following:

- 4 medium carrots, diced fine
- 4 celery tops, chopped
- 2 medium potatoes, diced fine
- 6 sprigs parsley, chopped (2 tsp.)
- ⅛ tsp. thyme
- 1 bay leaf
- 3 whole red hot peppers
- 1 tbsp. salt

Cover and simmer 45 minutes. Remove peppers and bay leaf and serve. Can use 2 cans consomme soup and 2 cans water instead of beef cubes.

—Mrs. Oliver Knott

BAKED MACARONI AND CHEESE

- 1 8-oz. pkg. macaroni
- 3 tbsp. butter
- 3 tbsp. flour
- 2 cups milk
- salt and pepper
- ½ lb. grated cheese
- 1 cup dry bread crumbs

Cook macaroni in boiling salted water until tender; drain and rinse. Make white sauce of butter, flour and milk. Add ¾ of cheese; stir until melted. Pour over macaroni in greased baking dish. Sprinkle remaining cheese and buttered crumbs over top. Bake at 325° for 30 minutes.

—Ruth Ann Lundberg

ITALIAN SPAGHETTI SAUCE

- 1 lb. ground beef
- salt and pepper
- 1 medium onion, chopped
- 1 family size can Hunt's tomato sauce
- 1 can tomato soup
- 2 pinches oregano
- 1 pinch anise seed
- 1 pinch fennel seed
- 2 pinches sweet basil
- 1 tsp. chopped or dried parsley

Brown beef with salt, pepper and onion. Add other ingredients and simmer for ½ hour. Pour over drained cooked spaghetti and serve with grated parmesan cheese.

—Shirley Bakley

Vegetables

POTATO CHEESE SCALLOP

- 2 tbsp. butter
- 1 medium onion, thinly sliced
- 6 medium potatoes
- 1 cup grated sharp cheese
- 2 tbsp. flour
- 2 tsp. salt
- ⅛ tsp. pepper
- 2½ cups milk
- ¼ cup finely crushed cracker crumbs or potato chips

Melt butter in skillet: saute onion slices until lightly browned. Peel and slice potatoes; put layer in bottom of greased 2 qt. baking dish. Add ¼ of onion slices; sprinkle with ¼ cup cheese, ½ tsp. flour, salt, and pepper. Repeat layers. Pour milk over top. Sprinkle with crumbs, cover, and bake at 350° for 1 hour. Remove cover for last 15 minutes of baking time. 6 servings.

—Mrs. Richard Schappaugh

SCALLOPED CABBAGE

- 1 large head cabbage, shredded
- 1 can cheese soup
- 1 cup milk
- 1 cup cracker crumbs
- salt and pepper

Cook cabbage in small amount of water till tender. Drain well. Blend soup, milk and seasonings and pour over cabbage and mix well. Top with crumbs and dot with butter. Bake uncovered in 350° oven for about 30 minutes.

—Mrs. Glen H. Peterson

GREEN BEANS SUPREME

- ½ cup sliced onion
- 1 tbsp. minced parsley
- 2 tbsp. butter
- 2 tbsp. flour
- 1 tsp. salt
- ¼ tsp. pepper
- ½ tsp. grated lemon peel
- 1 cup sour cream
- 5 cups canned or cooked drained green beans
- ½ cup grated American cheese
- 2 tbsp. melted butter
- ½ cup dry bread crumbs

Saute onion and parsley in butter. Add next 5 ingredients and mix. Combine with green beans in casserole. Top with buttered crumbs and sprinkle with cheese. Bake at 350° oven for 30 minutes.

—Mrs. Glenn Stark

SKILLET CORN

- 4 slices bacon
- 3 cups fresh or canned corn
- ¼ cup green pepper
- ¼ cup diced onion
- 1 tsp. salt
- ⅛ tsp. pepper

Cook bacon till crisp. Remove bacon. To the drippings add corn, pepper and onions. Cook slowly till done, 8-10 minutes.

Season.

Put in serving dish and sprinkle crumbled bacon on top.

—Elsie Malmquist

STRING BEAN CASSEROLE

- 1 can string beans
- 1 can mushroom soup
- 1 can onion rings
- crushed potato chips or bread crumbs on top

Bake for 30 minutes.

—Myrtle Stark

GREEN BEAN CASSEROLE

- 1 can beans drained
- 1 can mushroom soup
- ½ can milk
- potato chips

Drain one can of beans. Heat mushroom soup in pan with ½ cup of milk. Pour over beans and bake 30 minutes. Take out and add a few crumbs of potato chips and bake 5 minutes more.

—Mabel Reutter

GREEN BEAN CASSEROLE

- 3 tbsp. melted butter
- 2 tbsp. flour

Stir in:

- 1 tsp. salt
- ⅛ tsp. pepper
- ½ tsp. grated onion
- 1 cup dairy sour cream
- 2 cans drained green beans or cooked fresh beans

Put in casserole and cover with

- ¾ cup grated cheese

Top with:

- ½ cup corn flake crumbs
- 1 tbsp. butter

Bake at 350° for 30 minutes

—Elsie Malmquist

CANDIED SWEET POTATOES

- 6 medium sweet potatoes
- ¾ cup boiling water
- 1 tsp. salt
- 3 tbsp. butter
- ½ tsp. grated orange peel
- 1 tsp. orange juice
- ¾ cup light or dark corn syrup
- ¼ cup brown sugar
- 3 or 4 oranges sliced in halves

Pare and halve sweet potatoes. Add boiling water and salt. Simmer in covered skillet till tender about 15 minutes. Drain off liquid, leaving ¼ cup in skillet. Dot potatoes with butter. Combine remaining ingredients. Add to potatoes. Cook uncovered over low heat until glazed, about 15 minutes; baste frequently, turning potatoes over.

—Nancy Malmquist

GOLDEN VEGETABLE CASSEROLE

- 1 medium head cauliflower
- 1 cup raw carrots (sliced)
- ¼ cup sliced onion
- salt
- 2 tbsp. butter
- 1 cup milk
- 1 cup cheese

Break cauliflower into flowerets. In baking dish, make layers of vegetables. Add salt and butter. Pour milk over tops. Then a layer of cheese. Sprinkle with paprika. Cover.

Bake 45 minutes at 350°.

Uncover and bake 15 minutes.

—Elsie Malmquist

BEAN BAKE

- 1 No. 300 can kidney beans, drained
- 1 8-oz. can green beans, drained
- saving liquid

3-4 wieners

In 1 qt. baking dish, place in layers.

To make sauce, melt 1½ tbsp. fat, mix in 1½ tbsp. flour, and ¼ tsp. salt, slowly add ¾ cup liquid (green bean juice and enough milk to make ¾ cup), and cook until thick. Remove from heat and blend in ¼ cup grated cheese. Pour over beans and wieners in baking dish. Can be topped with crushed potato chips or cheese crackers. Bake for 30 minutes at 350°.

—Glenys Anderson

BIG POTATO PATTIE

- 3 or 4 large potatoes grated
- 1 tbsp. lemon juice
- ½ to ¾ stick margarine
- salt

Melt margarine in skillet. Spread potatoes evenly. Cover, cook at medium heat for 20 minutes. Turn with a spatula. Cover, fry again for about 12 minutes.

—Mrs. Glenn Toyne

ONIONS RINGS

Slice and soak onions in cold water. Drain. Roll in flour. Dip in the following batter. Sprinkle with bread crumbs and fry in hot fat. Drain and salt to taste.

Batter:

- ½ cup milk
- ½ cup flour
- 1 beaten egg
- ¼ tsp. salt

—Gladys Johnson

CABBAGE CREOLE

- 1 head cabbage
- 1 8-oz. can tomato sauce
- ½ tsp. salt
- 2 tbsp. flour
- 2 tbsp. water
- 1 cup light cream
- 1 cup toasted buttered bread cubes
- ½ cup shredded sharp cheese

Cut cabbage in wedges, removing core. Cook in small amount of salted, boiling water, about 15 minutes, drain. Combine tomato sauce, salt. Make paste of flour and water and blend into tomato mixture; heat until thickened. Slowly stir this into cream and then pour over cabbage arranged in baking dish. Top with bread cubes. Bake in 350° oven 25 minutes. Sprinkle cheese over top the last 5 minutes.

—Glenys Anderson

SCALLOPED CABBAGE

Slice and cook medium size head of cabbage 8-10 minutes.

Sauce:

- 3 tbsp. butter
- 3 tbsp. flour
- 2 cups milk
- ½ tsp. salt

Add:

- ½ cup Velveeta cheese
- 2 cups cracker crumbs

In baking pan put a layer of cabbage, a layer of crackers, a layer of white sauce, a layer of crackers on top sprinkled with some grated cheese.

Bake at 300° for 45 minutes.

—Elsie Malmquist

BAKED LIMA BEANS

Cook 2 pkgs. frozen or fresh lima beans till tender.

- In skillet put
- 2 tbsp. butter
 - 1 diced onion
- Saute a little

Add:

- 1 cup sour cream
- ¼ cup brown sugar
- 3 tbsp. catsup
- salt and pepper

Pour over the beans and bake slowly.

—Elsie Malmquist

JELLIED APPLES

- 2 cups sugar
- 1 tsp. whole cloves
- 1 tsp. red food coloring
- 1 cup water

Combine above ingredients in sauce pan, making syrup. Peel and core about 10 medium-sized apples, leaving whole. Drop in syrup and cook until jellied.

—Nancy Malmquist

APPLE-CRANBERRY COMPOTE

Place:

- 3 cups sliced, peeled eating apples
- 3 cups washed fresh cranberries
- 2 cups orange sections

in alternate layers in 2 qt. casserole. Heat 2 cups sugar in ¼ cup water to boiling; pour over fruit. Cover; bake in 350° oven for 1 hour.

—Mary Lees

CINNAMON APPLE RINGS

- 2 cups sugar
- 1 cup water
- ⅓ cup cinnamon drops (red hots)
- red food coloring

Cook apple rings gently in syrup until tender.

—Gladys Johnson

CORN PUDDING

Boil:

- 1 pkg. frozen corn
- 1 cup boiling water

Add 3 egg yolks to corn one at a time.

Add a white sauce of

- ¼ cup butter
- 3 tbsp. flour
- 1 tbsp. salt
- ⅛ tsp. pepper

Add:

- 2 cups milk

This may have to be thinned. Add to corn. Beat 3 egg whites till stiff and fold in. Bake at 350° for 1 hour.

—Mrs. Duane Toyne

Relishes

CRANBERRY RELISH

Grind:

- 4 cups cranberries
- 3 apples
- 1 whole orange

Add 2 cups sugar and let stand in a cool place.

—Evelyn Reynolds

SPICED PRUNES

- 1 lb. prunes
- 1½ cups sugar
- 1 cup water
- 1 tsp. salt
- 4 whole cloves
- 2 sticks cinnamon
- 1 cup vinegar

Soak prunes overnight. Combine other ingredients and bring to a boil, simmer 5 minutes. Add prunes, simmer at low heat for 30 minutes. Let season in refrigerator overnight. A tasty touch to a relish tray.

—Mrs. Morris Boyle
Dexter, Iowa

LIGHT TWO LAYER SALAD

Bottom layer:

Dissolve 2 pkgs. lemon Jello in 3 cups hot water.

Add 2 pkgs. chunked cream cheese. Dissolve and blend well.

After slightly congealed, add:

- 1 9-oz. can crushed pineapple
- ½ cup mayonnaise
- 16 diced marshmallows
- ½ cup nuts, chopped

Pour into 9x13 pan. Chill till firm.

Top layer:

Dissolve 1 pkg. cherry Jello in 1½ cups hot water. Cool and pour over bottom layer.

BAKED PINEAPPLE

- 1 No. 2 can chunk pineapple or 1 No. 2½ can crushed pineapple
- 1 cup grated cheese

Mix and place in buttered baking dish.

- ¾ cup sugar
- 2 tbsp. flour
- pineapple juice

Combine and pour over first mixture. Top with 1 cup bread crumbs. Dot with ⅓ cup butter. Bake at 350° for 45 minutes.

—Lois Toyne
Ardis Bakley
Eleanor Bakley

DILL ONION RINGS

Thinly slice 1 large Bermuda onion; separate into rings. Place in small bowl or pack into pint jar. Combine and heat to boiling: ½ cup sugar, 2 tsp. salt, ½ tsp. dill, ½ cup white vinegar, ¼ cup water. Pour over onion rings. Cover tightly and chill at least overnight.

—Mary Lees

COLD RELISH

- 6 large carrots
- 6 green peppers
- 6 red peppers
- 6 cups sugar
- 2 tsp. mustard seed
- 2 tsp. celery seed
- 2 tsp. salt
- 6 onions ground

Stir and let stand 1 hour. Seal cold.

—Mrs. A. Hoover

Salads and Salad Dressings

SALAD

Dissolve 1 box strawberry Jello in 1 cup hot water.

Add 1 cup fruit juices from fruit below. Cool to syrupy stage.

Grind 2 cups cranberries. Add 2 cups sugar, let stand 15 minutes.

Drain off juice. Drain one small can crushed pineapple.

Add fruit to above congealed mixture (syrupy).

Fold in 1 cup cream, whipped. Refrigerate.

—Mrs. John Shepard

WALDORF SALAD

3 cups tart apples diced (unpeeled)

2 cups celery diced

1 cup pecans

2 cups seeded red grapes

Mix with a dressing of:

1 cup Miracle Whip

1 cup commercial sour cream

2 tsp. honey

—Marijane Scheurich

SPICED PINEAPPLE

1 can (20 oz.) pineapple chunks

$\frac{2}{3}$ cup cider vinegar

3 inch stick cinnamon

1 cup sugar

dash of salt

6-8 whole cloves

Drain pineapple, set aside. Bring $\frac{2}{3}$ cup of pineapple syrup and remaining ingredients to boil. Simmer 10 minutes. Add pineapple and bring to boil. Cool, and store in refrigerator. Keeps well.

—Mary Lees

STRAWBERRY SALAD

2 pkgs. strawberry Jello

$1\frac{3}{4}$ cups boiling water

1 pkg. frozen strawberries

1 can crushed pineapple

1 large banana

Dissolve Jello, add strawberries with juice, undrained pineapple and mashed banana, whip all together. Pour $\frac{1}{2}$ of mixture in dish, chill until set. Keep remainder at room temp. Spread 1 large carton sour cream over chilled fruit. Pour rest of fruit mixture on top and chill.

—Doris Wilbur

STRAWBERRY SALAD RING

1 pkg. strawberry flavored gelatin

$1\frac{1}{2}$ cups boiling water

1 pkg. frozen strawberries

2 (3 oz.) pkgs. cream cheese

$\frac{1}{4}$ cup chopped nuts

Dissolve gelatin in boiling water; add strawberries and stir until thawed. Cool until slightly thickened. Soften cream cheese with a little milk and shape into 10 or 12 balls. Roll cheese balls in chopped nuts. Place nut covered cheese balls around bottom of a 5 cup ring mold. Pour thickened Jello mixture into mold. Chill until set.

—Nettie Mills

FROZEN FRUIT SALAD

2 eggs

4 tbsp. vinegar

4 tbsp. sugar

2 tbsp. butter

Cook the eggs, vinegar and sugar as salad dressing and cool. Add pinch salt. Add the butter last as mixture is cooling.

1 pkg. lemon Jello

Use fruit juice as water and set until whipping stage. Add 1 cup cream (whipped) and dressing.

Fold in:

2 cups white cherries or grapes

2 cups tidbit pineapple

2 cups mandarin oranges

2 cups marshmallows (miniature)

Freeze—will keep a week.

—Mrs. Richard Sonquist

FROZEN FRUIT SALAD

2 (3 oz.) pkgs. cream cheese

1 cup mayonnaise or salad dressing

1 cup heavy cream whipped

1 No. 2 $\frac{1}{2}$ can (3 $\frac{1}{2}$ cups) fruit cocktail (well drained)

$\frac{1}{2}$ cup maraschino cherries (drained and quartered)

$2\frac{1}{2}$ cups tiny marshmallows

few drops of red food coloring

Soften cheese, blend with mayonnaise. Fold in remaining ingredients and add few drops of red food coloring. Pour into two 1-qt. ice cream cartons and freeze.

—Vera Peterson

RASPBERRY GELATIN SALAD

- 1 pkg. lemon Jello
- 1 cup boiling water
- ½ tsp. red food coloring
- 2 tbsp. lemon juice
- 1 pkg. frozen red raspberries
- ½ cup sieved apple sauce (real smooth)

—Louise Hall

FROZEN SALAD

- 2 small pkgs. Philadelphia cream cheese
- ½ cup Miracle Whip
- 1 cup cream (whipped)
- 1 cup mashed cranberry sauce
- 1 cup crushed pineapple—juice and all
- ½ cup chopped ripe olives
- ½ cup celery
- pinch of salt

Combine cream cheese and Miracle Whip. Fold in whipped cream—add remaining ingredients and freeze.

This is pretty made in a qt. ice cream container. Push out and slice for serving. This will keep a week.

—Mrs. Richard Sonquist

SALAD

- 1 pkg. pineapple Jello
- 1 tsp. lemon flavoring
- 1 (3 oz.) pkg. cream cheese
- 12 marshmallows (cut in 4ths)
- 2 cups boiling water

Mix until well blended. Then chill until it starts to congeal. Then add 1 cup drained crushed pineapple, 1 cup finely grated carrots and 1 cup chopped pecans. Lastly, 1 cup of cream whipped and folded into mixture. Put in 9 in. pan and chill. Serve on lettuce.

—Mrs. Everett Briggs

DREAM SALAD

1 pkg. lime Jello and ½ pkg. lemon Jello—dissolve in juice from pineapple and enough water to make 2 cups.

Congel until quite thick—then whip and add 1 pkg. Philadelphia cream cheese. Add 1 cup diced celery, small can crushed pineapple. Fold in 1 pkg. Dream Whip (whipped) or 1 cup cream (whipped.) Nuts if desired. Keeps for days.

—Mabel Reutter

PHILADELPHIA CREAM CHEESE SALAD

Cream together: 1 pkg. Philadelphia cream cheese and 1 box lime Jello.

Add: 12 marshmallows, cut fine and 1 cup boiling water.

Stir until marshmallows are dissolved. Cool. Add 1 medium can fruit cocktail, drained. Let stand until it starts to congeal. Then add 1 cup whipped cream. Chill.

—JoAnn Peterson

CHEESE AND MINTED PINEAPPLE MOLD

Drain 1 can minted pineapple chunks, reserving ¾ cup of syrup.

Dissolve 1 (3 oz.) pkg. lemon gelatin in 1 cup hot water. Add reserved juice.

Add ½ cup mayonnaise and 1 (5 oz.) jar pimento cheese spread. Blend until smooth with blender or rotary beater.

Chill in refrigerator until partially set. Fold in 1 cup grated raw carrots and the pineapple chunks. (Cut pineapple into smaller pieces if desired.)

Pour into 1 qt. mold or individual molds and chill until firm. Serve on crisp greens. When in season, mint and fresh grapes are a nice garnish.

Makes 6 servings.

—Mrs. Dan Gonder

FRUIT SALAD

- 1 cup pineapple chunks
- 1 cup halved orange sections
- 1 cup white cherries (seeded)
- ¼ cup pecans (chopped)
- 2 cups miniature marshmallows
- ¼ cup salad dressing mixed with ½ cup whipping cream (whipped).

Serve on lettuce leaf.

—Marijane Scheurich

LEMON CREAM CHEESE SALAD

- 2 pkgs. lemon Jello
- 24 marshmallows
- 1 (3 oz.) pkg. cream cheese
- 4 cups hot water
- 1 cup crushed pineapple (drained)
- 1 cup cream, whipped
- ¼ cup salad dressing

Combine 1 pkg. lemon Jello, marshmallows, cheese, and 2 cups hot water. Beat until smooth. Put in refrigerator until it starts to congeal. Mix in pineapple, cream and salad dressing. Set. When set add 1 pkg. lemon Jello dissolved in 2 cups hot water over top.

—Mrs. Vera Lindgren

TUNA SALAD MOLD

- 1 tbsp. unflavored gelatine
- $\frac{1}{4}$ cup cold water
- $\frac{1}{2}$ cup hot water
- 3 tbsp. lemon juice
- 1 tsp. prepared mustard
- $\frac{1}{4}$ tsp. salt
- 1 large can tuna
- 1 cup finely chopped celery
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup chopped olives
- $\frac{1}{2}$ cup cream, whipped

Method:

Soften gelatine in the cold water; dissolve in hot water. Add lemon juice and seasonings. Chill until partially set, then whip. Add whipped cream, tuna, salad dressing and other ingredients. Mix well and pour into a mold (fish mold preferably).

With this salad serve these wafers:

- $\frac{1}{2}$ cup soft butter
- $\frac{1}{2}$ cup grated sharp cheese
- 1 cup flour
- pinch of salt

Cream butter and cheese. Add other ingredients and mix well. Shape into walnut sized balls. Press with fork or meat chopper dipped in salt and flour. Bake on ungreased pan in hot oven until light brown.

—Mrs. Glen H. Peterson

CHINESE SALAD

- 1 can crisp Chinese noodles
- 3 tbsp. butter, melted
- 1 tsp. garlic salt
- 1 tsp. curry powder
- French dressing
- liquid pepper (opt.)
- 2 qts. salad greens
- 2 tbsp. sliced ripe olives
- 2 tsp. Worcestershire sauce

Heat noodles with butter and seasonings in 200° oven for 15 minutes. Toss, hot, with greens and olives. Add dressing and serve immediately.

—Mary Lees

CABBAGE SALAD

- 1 head cabbage (chopped fine)
- 2 onions
- 3 carrots (shredded)
- 1 red and 1 green pepper

Mix together and let stand 3 hours in cold water.

Cook 1 cup vinegar, 1 cup sugar, $\frac{1}{2}$ tsp. celery seed and $\frac{1}{2}$ tsp. mustard seed together for 10 minutes.

Let cool and pour over part I, that's been drained well.

—Mrs. Mert Beightal

PETER PAN SALAD

- 1 pt. whipping cream
- $\frac{1}{2}$ cup sugar
- 1 small can crushed pineapple
- $\frac{1}{2}$ cup chopped walnuts
- 1 tbsp. plain gelatin
- $\frac{1}{4}$ cup cold water
- $\frac{1}{4}$ cup hot water
- 24 marshmallows
- 1 box red Jello
- 12 graham crackers (crushed)

Soften plain gelatin in $\frac{1}{4}$ cup cold water, then dissolve it in the hot water and set aside to cool. Whip the cream, add sugar, pineapple, nut meats and marshmallows and mix with plain gelatin.

Put crushed graham crackers in a large pan and pour whipped cream mixture on top. Place in refrigerator till set. Prepare Jello according to directions on box. When cool, but not set, pour over top of whipped cream mixture and let set. —Janice Reutter

DIVINITY SALAD

It doesn't taste like candy, but it looks like it and is an especially good salad for summer time.

- 1 pkg. lemon Jello
- 2 tbsp. sugar
- 1 tsp. salt
- $\frac{1}{2}$ cup pecans
- $\frac{1}{2}$ lb. cottage cheese
- 1 cup whipped cream
- 2 tbsp. mayonnaise
- 1 cup crushed pineapple, including juice

Method: Dissolve Jello, sugar and salt in one cup hot water. Let cool. Add pecans, cheese, pineapple and juice. When nearly jellied fold in whipped cream and mayonnaise. Put in square pan and leave in refrigerator until ready to serve. Cut in squares, and guests will think they have a large piece of divinity on their salad plate. (If preferred, the salad may be made in any mold and served on lettuce leaf.) —Mrs. Don Peterson

SHELL-RONI SALAD

Mix well:

- 2 cups cooked shell macaroni
- 2 cut tomatoes
- salt, sugar to taste
- 2 hard-cooked eggs
- mayonnaise
- 1 cup ground cheese
- 1 tbsp. vinegar

—Mary Lees

SPRINGTIME LIME SALAD

Dissolve: 1 pkg. lime gelatin in $\frac{3}{4}$ cup water.

Cool slightly, then stir in 1 cup evaporated milk.

Chill until thick as unbeaten egg whites.

Fold in: 9 oz. crushed pineapple, 1 tbsp. lemon juice, 1 cup cottage cheese, $\frac{1}{2}$ cup nuts, $\frac{1}{2}$ cup celery, $\frac{1}{2}$ cup salad dressing.

Put in 8 inch square pan or 5 cup mold and set.

—Glenys Anderson

"MAKE-AHEAD" FRUIT SALAD

1 (1 lb. 13 oz.) can cling peach slices, drained

1 cup miniature marshmallows

$\frac{1}{2}$ cup halved maraschino cherries

1 large banana, sliced

$\frac{1}{4}$ cup chopped nuts

Combine ingredients, mix with dressing and chill a few hours.

Dressing:

$\frac{1}{2}$ cup whipping cream (whipped)

$\frac{1}{3}$ cup mayonnaise

1 tbsp. lemon juice

Makes 6 servings.

—Mrs. Sharil Gonder

THREE BEAN SALAD

1 can kidney beans, drained

1 can yellow wax beans, drained

1 can green beans, drained

1 diced onion

Dressing:

$\frac{1}{2}$ cup vinegar

$\frac{1}{2}$ cup salad oil

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ tsp. salt

Should be made the day before.

—Mrs. Vergil Pearce
Myrtle Stark

MARSHMALLOW SALAD

3 egg yolks, beat well

$\frac{1}{2}$ cup milk

1 tsp. dry mustard

Cook the above and cool.

1 pt. cream (whip)

1 10-oz. pkg. miniature marshmallows

$\frac{1}{2}$ cup pineapple chunks

$\frac{1}{2}$ cup nuts

1 cup green grapes

Mix all together and let set in refrigerator for 24 hours before serving.

—Gladys Johnson

TWENTY-FOUR HOUR SALAD

2 cans mandarin oranges

3 cups pineapple tidbits

2 cups small marshmallows

3 cups grapes

1 can white cherries
almonds

Dressing:

2 eggs (beaten)

pinch of salt

3 tbsp. sugar

juice of 2 lemons

$\frac{1}{4}$ cup pineapple juice

$\frac{1}{2}$ cup thick cream

$\frac{1}{2}$ pkg. gelatine in some pineapple juice

Combine first five ingredients and cook until thick. Add dissolved gelatine to hot mixture. Cool and add whipped cream. Add drained fruit. Refrigerate 24 hours.

—Mrs. Glen H. Peterson

LUSCIOUS SALAD

2 tbsp. butter

$\frac{1}{2}$ tsp. salt

2 tbsp. sugar

4 egg yolks

2 tbsp. vinegar

$\frac{1}{2}$ cup pineapple juice

Melt butter, mix in egg yolks, sugar, salt, vinegar and pineapple juice. Cook until thick. Add 2 marshmallows to the mixture and cool. Add:

1 cup whipped cream

2 cups fruit cocktail

10 marshmallows

2 cups pineapple tidbits

2 diced bananas

Let set 24 hours.

—Camilla Wulf

CINNAMON APPLESAUCE SALAD

2 pkgs. lemon flavored gelatin

$\frac{1}{2}$ cup red cinnamon candies

3 cups boiling water

1 tbsp. lemon juice

2 cups unsweetened applesauce

$\frac{1}{2}$ cup broken walnuts

2 3-oz. pkgs. cream cheese, softened

$\frac{1}{4}$ cup milk or light cream

2 tbsp. salad dressing

Dissolve gelatin and candy in boiling water. Stir in applesauce, lemon juice and a dash of salt. Chill till partially set. Add nuts. Pour into 8x8x2 pan. Blend ingredients; spoon atop; swirl through salad to marble. Chill firm. Cut in 9 squares.

—Sharil Gonder

TAPIOCA SALAD

Soak $\frac{1}{2}$ cup large tapioca in 1 cup water for 2 hours. Add 1 more cup of water and put in a double boiler. Cook until mixture is clear; this takes about 2 hours. Add the juice of one lemon, 1 beaten egg yolk, $\frac{1}{4}$ cup sugar, boil for 1 minute. Cool. Add $\frac{1}{4}$ cup whipped cream and the following fruit:

- 1 can pineapple (chunk)
 - 1 pkg. marshmallows
 - 2 oranges
 - 2 bananas
 - 1 cup white seedless grapes
- Mrs. John Amandus
Mrs. L. C. Hanson

CRANBERRY SALAD

1 lb. ground cranberries, drained
1 No. 2 can crushed pineapple, drained
15-16 marshmallows, cut fine
 $\frac{1}{2}$ pt. whipped cream
1 cup sugar for each cup ground cranberries

Mix sugar, marshmallows, pineapple, cranberries together, then fold in whipping cream last. Chill over night.

—Mrs. Vergil Pearce

CRANBERRY SALAD

1 qt. cranberries
1 qt. water
 $2\frac{3}{4}$ cups sugar
Cook until tender.
3 pkgs. Jello (orange, lemon or cherry)
1 cup hot water

Dissolve Jello and add hot cranberries. When it begins to congeal, add:

- 2 cups diced apples
- 1 cup diced celery
- $\frac{1}{2}$ cup nut meats
- 12 marshmallows cut in small pieces

—Mrs. Bob Petty

CRANBERRY-MALLOW SALAD

2 cups raw cranberries
4 cups miniature marshmallows
 $\frac{1}{4}$ cup chopped unpared apples sliced pineapple
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup chopped nuts
1 cup whipping cream, whipped

Grind cranberries. Stir in marshmallows and sugar. Chill overnight. Add apples and nuts; fold in whipped cream. Chill well. Heap on pineapple slices and serve on lettuce. 10-12 servings.

—Mary Lees

CRANBERRY SALAD

2 cups cranberries
1 unpeeled, cored, apple
14 large marshmallows
1 cup sugar
1 cup whipping cream, whipped
 $\frac{1}{2}$ cup chopped celery

Grind cranberries and apple together. Add marshmallows and sugar and let stand $1\frac{1}{4}$ hours. Mix in whipped cream and celery. Place in cake tin and freeze. Cut in squares and serve on lettuce. About 10 servings.

—Mrs. Harold Peterson

FROSTED-GRAPE SALAD

2 boxes lemon Jello
 $\frac{1}{2}$ cup sugar
1 small can frozen grape concentrate

Boil 3 cans water to dissolve Jello.

- 1 small can crushed pineapple (drained)
- 1 cup chopped celery
- 1 tbsp. lemon juice
- $\frac{1}{2}$ cup nuts

Chill until set and frost with $\frac{1}{2}$ cup whipped cream.

—Mrs. Virgil Pearce

GOOSEBERRY SALAD

1 pkg. lemon Jello
2 cups boiling water
1 pkg. small marshmallows

Stir marshmallows into hot Jello until dissolved and when starting to congeal add the following:

- 1 cup drained sweetened gooseberries
- 1 cup mandarin oranges
- 1 cup finely cut celery

Topping:

- 1 cup cream, whipped
- 1 3-oz. pkg. cream cheese

Mix together and spread on top of salad. Put in pan 9x13.

—Belva Reutter

EASY-MIX FRENCH DRESSING

1 cup Mazola salad oil
 $\frac{1}{3}$ to $\frac{1}{2}$ cup vinegar
1 to 3 tbsp. sugar
 $1\frac{1}{2}$ tbsp. salt
 $\frac{1}{2}$ tsp. paprika
 $\frac{1}{2}$ tbsp. dry mustard
1 clove garlic (optional)

Measure all ingredients into a jar. Cover tightly and shake well. Chill several hours, then remove garlic. Shake thoroughly before serving. Makes $1\frac{1}{2}$ to 1 $\frac{1}{2}$ cups.

—Margaret Westeen

PINEAPPLE FROZEN SALAD

- 1 pkg. colored marshmallows
- 1 No. 2 can crushed pineapple
- 1 glass pimento cheese spread
- ½ pt. whipping cream
- 1 tbsp. salad dressing

Whip cream, add the other ingredients. Put into freezer tray and freeze.
—Louise Hall

CRANBERRY SALAD

Mix 1 pkg. strawberry Jello in 1 cup hot water. Grind 1 qt. cranberries, add 2 cups sugar, let set to draw juice. Then drain them and also a small can crushed pineapple. Use 1 cup of these juices to make the 1 cup cold liquid for Jello. Let congeal. Whip: stir in cranberries and pineapple. Add 1 cup cream whipped, let stand till set.

—Louise Hall

ORANGE SALAD

- 1 can Real Gold orange juice base
- 1 can crushed pineapple
- 1 can mandarin oranges
- 1 box orange Jello

Dissolve Jello in 1 cup boiling water. Use pineapple juices and orange juice for second cup of liquid. Add fruits and set.

—Gladys Johnson

APRICOT SALAD

- 1 large can apricots
- 1 large can crushed pineapple
- 2 pkgs. orange Jello
- 2 cups hot water
- 1 cup combined juice
- ¾ cup miniature marshmallows

Drain fruits and reserve juice. Dissolve gelatin. When slightly congealed, fold in fruit and marshmallows. Pour into 11x7x2 baking dish. Chill until firm.

Topping for above:

- ½ cup sugar
- 2 tbsp. cornstarch
- 1 egg slightly beaten
- pinch of salt
- 1 cup combined juices (from above)
- 1 tbsp. butter
- 1 cup cream, whipped
- ¾ cup grated cheddar cheese

Combine sugar and cornstarch, blend in egg. Add fruit juice and salt. Cook over low heat until thickened. Remove from heat and add butter. Cool. Fold in whipped cream and spread over Jello. Sprinkle on grated cheese.

—Nancy Malmquist

APPLE CINNAMON CANDY SALAD

- 1 pkg. cherry Jello
- 1 cup hot water
- ¼ cup cinnamon red hots
- 1 cup cold water
- 1 cup chopped pared apples
- 1 cup chopped celery

Dissolve gelatin in hot water. Dissolve red hots in cold water by bringing to boil. Mix with gelatin and let set until syrupy and then add apples and celery. A few walnuts sprinkled on top is very good.

—Margaret Boyle

CRANBERRY SALAD

- 2 cups cranberries (if frozen they grind better)
- 1 orange (squeeze juice first then grind ½ of peel)
- 1 small can crushed pineapple
- ½ cup sugar

Add:

- 2 pkgs. cherry Jello dissolved in 3½ cups boiling water.

Chill.

—Mrs. Albert Peterson

ORANGE SOUR CREAM JELLO

Prepare 1 pkg. of orange Jello, as directed on package, using juice from pineapple for part of liquid. When it starts to set, fold in:

- 1 carton sour cream
- 1 cup crushed pineapple
- 1 tsp. salt

Refrigerate until firm.

—Doris Wilbur

ORANGE JELLO SALAD

- 2 pkgs. orange Jello
- 1 can chunk or crushed pineapple (drain)
- 1 No. 2½ can apricots (drain)
- ½ pkg. miniature marshmallows

Reserve 1 cup juice from both fruits for dressing. Make Jello using remaining juice and water (if necessary). Add fruit and marshmallows and let set. Cover with dressing made as follows:

- ½ cup sugar
- 2 tbsp. flour

Mix and add 1 cup juice mixed with 1 egg. Cook until thick and add 2 tbsp. butter. Let mixture cool and add 1 cup cream (whipped).

Spread over top of Jello.

Use a 9x13 pan.

—Ruth Indlecoffer

ORANGE JELLO SALAD

- 2 pkgs. orange Jello, dissolved
- 3 cups hot water
- 3 doz. marshmallows
- 1 large pkg. Philadelphia cream cheese

Beat until all is dissolved while water is hot.

Chill, when almost set add 1 cup drained pineapple, $\frac{1}{2}$ cup salad dressing, and 1 cup whipped cream. Mix well and chill.

—Mrs. Edith Fredrickson

TROPICAL SALAD

- 1 cup mandarin oranges (drained)
- 1 cup crushed pineapple (drained)
- 1 cup coconut
- 1 cup marshmallows
- 1 cup sour cream
- 1 cup bananas (sliced)

Mix all together and let stand 24 hours before serving.

—Camilla Wulf
Louise Hall
Vera Lindgren

APPLESAUCE SALAD

(Good with ham)

- 1 pkg. cherry Jello
- $\frac{1}{4}$ cup red hots candy dissolved in 1 cup hot water
- Add 1 can applesauce

—Doris McCollum

FRUIT SALAD DELIGHT

- 2 pkgs. lemon Jello
- 3 cups hot water
- 1 pint hand packed vanilla ice cream

Dissolve Jello in hot water, add ice cream. Add one can of fruit cocktail (drained) and chill until firm. (This salad will not melt.)

—Bernadine Stark

ROSY FRUIT COCKTAIL SLICES

- 2 (3 oz.) pkgs. cream cheese
- 1 cup mayonnaise
- 1 cup whipping cream
- 1 No. 2 $\frac{1}{2}$ can fruit cocktail, drained
- $\frac{1}{2}$ cup maraschino cherries, quartered
- $2\frac{1}{2}$ cups of marshmallows, (small ones)
- few drops of red food coloring

Soften cream cheese, blend with mayonnaise. Fold in remaining ingredients. Pour into 2 1-qt. round ice cream or freezer containers. Freeze firm about 6 hours or overnight. Slice and place on lettuce.

—Reola Nordholm

THANKSGIVING JELLIED SALAD

- 1 9-oz. can pineapple tidbits
- 2 pkgs. cherry gelatin
- 2 cups hot water
- $\frac{3}{4}$ cup sugar
- $1\frac{1}{2}$ cups coarsely ground fresh cranberries
- $\frac{1}{2}$ cup finely ground orange with peel (substitute 2 cups of cranberries-orange relish for the above three ingredients)
- 1 cup cold water
- 2 tbs. lemon juice
- dash of salt
- 1 cup orange sections (halves)
- $\frac{3}{4}$ cup chopped celery
- $\frac{1}{3}$ cup chopped nuts

Drain pineapple, reserving syrup. Dissolve gelatin, in hot water; add cold water, reserved pineapple juice, lemon juice and salt. Chill till partially set. Meanwhile stir sugar into ground fruits. To partially set gelatin, add ground fruits, pineapple, orange sections, celery and nuts. Pour into $6\frac{1}{2}$ cup ring mold and chill.

—Nancy Malmquist

FROZEN RHUBARB SALAD

- 1 8-oz. pkg. of cream cheese
- 1 cup cooked rhubarb
- 1 9-oz. can crushed pineapple
- 1 cup miniature marshmallows
- 1 cup cream, whipped

Combine all ingredients and freeze.

—Janice Hanson

FROZEN STRAWBERRY SALAD

Dissolve: 15 marshmallows in 1 tbs. berry juice. Cool.

Mix:

- 3 oz. pkg. cream cheese
- $\frac{1}{2}$ cup mayonnaise
- 1 cup cream (whipped)
- 1 cup crushed pineapple
- 1 cup crushed strawberries (drained)

Blend all and freeze.

—Elsie Malmquist

COTTAGE CHEESE SALAD

- 1 pkg. lime Jello
- 1 small can pineapple
- $\frac{1}{2}$ pt. cream (whipped)
- 12 marshmallows (cut up)
- 1 cup cottage cheese
- $\frac{1}{2}$ cup nut meats

Drain pineapple juice and boil Jello in juice 2 minutes. Cool until it jells, then add rest of ingredients. Place in refrigerator to set. Serves 8 to 10 people.

—Bernadine Stark

RED AND WHITE SALAD

- 2 boxes raspberry Jello
- 2 cups hot water
- 1 cup cold water

Add:

- 1 large jar applesauce (3 cups)
- 1 box frozen raspberries

Topping: Add $\frac{1}{2}$ pkg. marshmallows to 2 cartons of sour cream. Let this stand at room temperature over night. Whip till fluffy and spread over set red Jello. Chill till set.

—Ruth Reutter

MINT GREEN SALAD

1 box lime Jello
 $\frac{1}{2}$ cup pineapple juice
Boil 2 minutes, cook and whip (it sets quickly). Add:

- $\frac{1}{2}$ cup cream that has been whipped
- 1 cup cottage cheese
- $\frac{3}{4}$ cup pineapple
- $\frac{1}{2}$ cup nuts
- 50 baby marshmallows cut in half

Let set—unmold and serve.

FROZEN FRUIT SALAD

- 4 diced bananas
- 1 cup walnuts, coarsely broken
- 1 No. 2 can drained crushed pineapple
- 1 cup small marshmallows
- 1 pt. whipping cream with $\frac{1}{4}$ cup sugar added
- $\frac{1}{2}$ cup sugar

Mix all fruit together with the $\frac{1}{2}$ cup sugar. Line freezer tray with thin layer of whipped cream; spread with fruit mix, add another layer whipped cream. (Fills 2 regular sized freezer trays.) Chill until firm.

—Mary Lees

FROZEN WALDORF SALAD

- 2 beaten eggs
- $\frac{1}{2}$ cup pineapple juice
- $\frac{1}{8}$ tsp. salt
- $\frac{1}{2}$ cup drained crushed pineapple
- $\frac{1}{2}$ cup broken English walnuts
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{2}$ cup diced celery
- 2 diced apples
- 1 cup whipping cream (whipped)

Combine eggs, sugar, juice, lemon juice and salt. Cook over low heat until thick, stirring constantly. Cool. Add celery, pineapple, apples and nuts. Fold in whipped cream. Spoon into 8x8 pan and freeze.

—Mary Lees

SALAD

Dissolve 1 pkg. lemon Jello in juice drained from large can crushed pineapple and bring to a boil. Let cool until it begins to thicken. Whip in 2 3-oz. pkgs. cream cheese until well mixed. Add pineapple and $\frac{1}{2}$ cup each of chopped celery, sliced olives and walnuts. Whip 1 cup cream and fold in.

—Glenys Anderson

MANDARIN DESSERT SALAD

- 2 cups whipped cream
- $\frac{3}{4}$ pkg. tiny marshmallows
- juice of 1 lemon
- 1 No. 2 can chunk pineapple
- 3 cans mandarin oranges (drained)
- 1 cup coconut

Put all ingredients together and put in refrigerator over night. Stir and serve in lettuce cup.

—Mrs. Vergil Pearce

NELLIE'S SALAD

- 4 egg yolks
- $\frac{1}{3}$ cup sugar
- 1 cup coffee cream

Cook over slow heat or in double boiler, be careful not to over cook. Let cool. Add juice of 1 lemon. Whip 1 cup of cream and add to the custard. Add $\frac{1}{2}$ lb. marshmallows cut up fine, add 1 can of crushed pineapple and white cherries (drained) or any other fruit you wish.

—Reola Nordholm

KATE'S SALAD

- 1 box lemon Jello
- 2 cups hot water
- 12 large marshmallows

Let this cool. Add $\frac{1}{2}$ cup whipped cream, 1 small can crushed, drained pineapple, $\frac{1}{2}$ cup cheese cut up fine, $\frac{1}{2}$ cup salad dressing. Mix all together and let set. Top with the following: 1 box cherry Jello, 2 cups hot water. Let set, cut in squares and serve on lettuce.

—Vivian Downs

CHICKEN SALAD

- 6 cups chicken (cut fine)
- 6 cups finely chopped hard boiled eggs
- 2 cups chopped stuffed olives
- 2 cups chopped celery
- 2 cups crushed potato chips
- $1\frac{1}{2}$ cups mayonnaise
- salt and pepper to taste

Refrigerate for 1 hour.

—Belva Reutter

FRUIT DRESSING SUPREME

(Use for fruit salads only)

- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ tsp. salt

Mix the above in top of double boiler. Slowly add:

- 1 cup pineapple juice
 - $\frac{1}{2}$ cup lemonade concentrate
- Blend well.

Cook and stir often for about 15-20 minutes. Remove and cool. Beat two eggs and add cooled mixture and return to double boiler to cook 5 minutes. Remove and add 1 small pkg. of cream cheese. Blend till smooth.

—Mrs. Glen H. Peterson

HONEY OR SWEET DRESSING

- $\frac{2}{3}$ cup sugar
- 1 tsp. dry mustard
- 1 tsp. paprika
- $\frac{1}{4}$ tsp. salt
- 1 tsp. celery seed
- $\frac{1}{3}$ cup strained honey
- 5 tbsp. vinegar
- 1 tbsp. lemon juice
- 1 tsp. grated onion
- 1 cup salad oil

Mix dry ingredients and add rest. Pour oil into mixture very slowly, beating constantly. Makes 2 cups.

—Elsie Malmquist

FRENCH DRESSING

- 1 tbsp. salt
- $\frac{1}{2}$ cup sugar
- $\frac{1}{3}$ cup catsup
- $\frac{1}{2}$ cup salad oil
- juice of $\frac{1}{2}$ lemon
- 4 tbsp. grated onion (or less)
- $\frac{1}{4}$ cup vinegar
- 1 tbsp. Worcestershire sauce

—Mrs. Duane Toyne

SALAD DRESSING

- 1 cup vinegar
 - 1 cup sugar
- Boil a few minutes.

Add 1 cup Mazola oil, 1 cup catsup, 1 tsp. onion juice and 1 tsp. celery seed. Shake well.

—Mrs. L. C. Hanson

FRENCH DRESSING

- 1 can tomato soup
- 1 14-oz. bottle tomato catsup
- 2 tbsp. chopped onion
- 1 tbsp. celery seed
- $\frac{3}{8}$ cup (6 tbsp.) salad oil
- $\frac{3}{4}$ cup vinegar
- 3 cups sugar

—Mrs. Paul Will

CHICKEN JELLO SALAD

- 1 pkg. lemon Jello
- 2 cups boiling water
- 1 tbsp. vinegar
- 1 cup diced chicken
- 1 cup celery
- $\frac{1}{2}$ cup sliced stuffed olives
- 1 cup peas
- 1 envelope gelatin
- $\frac{1}{4}$ cup chicken juice

Add water to lemon Jello, add vinegar. Dissolve gelatin in chicken juice. Mix together chicken, celery, peas and lemon Jello. Arrange sliced olives on top. Put in 9x9 pan.

—Florence Freeman

FRENCH DRESSING

- 1 can tomato soup
- 1 cup salad oil
- $\frac{2}{3}$ cup vinegar
- $\frac{1}{2}$ cup sugar
- 1 tsp. salt
- 2 tsp. dry mustard
- minced onion
- pepper

—Mrs. Bert Lundberg

VINEGAR DRESSING FOR COLE SLAW

- 4 cups granulated sugar
- 3 cups vinegar
- 1 cup water

Boil together and cool; onion salt, celery seed or garlic salt may or may not be used. Will keep in refrigerator indefinitely.

—Camilla Wulf

CRANBERRY SALAD

- 1 pkg. raw cranberries, grind
- 1 cup sugar
- 1 cup crushed pineapple

Mix together.

Let above mixture stand; be sure sugar is dissolved. Add the following:

- $\frac{1}{2}$ pkg. marshmallows
- 1 cup cream, whipped
- $\frac{1}{2}$ cup chopped nut meats

—Mrs. Paul Lundvall

FRUIT SALAD DRESSING

- juice of 1 lemon
- $\frac{1}{2}$ cup pineapple juice
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cup sugar
- 2 eggs
- $1\frac{1}{2}$ tbsp. flour

Beat eggs. Add liquid. Mix dry ingredients. Cook until thick in double boiler.

—Florence Freeman

MONTANA SALAD

- 1 large can (No. 2½) pineapple
- 2 oranges
- 3 bananas
- 24 marshmallows
- ½ cup nuts
- 1 apple
- 3 or 4 maraschino cherries

Boil pineapple juice, ½ cup sugar, 2 tbs. flour and 1 beaten egg. Cool. Whip 1 cup cream and mix with dressing. Mix fruit 1½ hours before serving.

—Doris Wilbur

HOLLANDAISE SAUCE

- ½ cup butter
- 4 egg yolks
- 1 tbs. lemon juice
- ½ cup boiling water
- 1 tsp. corn starch
- salt
- pepper
- paprika

Cream butter. Add beaten egg yolk, corn starch, seasoning. Add boiling water; cook in double boiler, add lemon juice as you take it off the stove.

—Florence Hanson

Quick Breads

BERRY MUFFINS

- 2 cups flour
- ¼ cup sugar
- 1¼ cups milk
- ¼ cup butter
- 1 cup berries
- 3 tsp. baking powder
- ½ tsp. salt
- 2 eggs

Sift flour, salt, baking powder and sugar together. Add milk and mix well. Add melted shortening and berries dredged in flour. Bake in greased muffin tins at 350° for 20-25 minutes. Serve hot.

—Mrs. Marion Hostetler

DARK RAISIN BREAD

- 1½ cups sugar
- 1 tbs. Crisco
- 1 egg
- 1 tsp. vanilla
- 1½ cups raisins
- 1 cup nuts
- 1½ cups boiling water
- 2 tsp. soda
- 1 tsp. salt
- 2¾ cups flour

Cream sugar and Crisco, add soda to raisins and boiling water and cool. Add remaining ingredients and bake 1½ hours at 350°.

—Vera Peterson

WALNUTTY COFFEE CAKE

- ¾ cup sugar
- ½ cup (1 stick) margarine, melted
- ½ cup finely chopped walnuts
- 1 tsp. cinnamon

Mix above ingredients and put in bottom of 9" square pan and mix the following batter.

Dissolve 1 pkg. dry yeast in ¾ cup of warm water. Add:

- ¼ cup sugar
- 1 tsp. salt
- ¼ cup (½ stick) soft margarine
- 1 egg

1¼ cups flour and beat until smooth; add 1¼ cups more flour and again beat well. Spoon into pan onto the topping mixture. Cover. Let rise in warm draft free place until doubled about 1 hour. Bake at 375° for 25 to 30 minutes. Invert on rack or plate. Serve warm. Makes 1 9-inch square cake.

—Bernice Trueblood

SHORT CAKE

- 1 cup sugar
- 4 tbs. water
- 3 eggs
- 1 tbs. baking powder
- 1 cup flour
- ½ tsp. salt
- 1 tsp. vanilla

Bake in a square pan. When cool cut in half and serve with strawberries. Bake in moderate oven 350°.

—Mrs. Albert Hoover

SHORT CAKE

- 2 cups flour
- 3 tbs. shortening
- 4 tsp. baking powder
- ½ cup milk
- ½ tsp. salt
- 2 tbs. sugar
- 1 egg

Sift dry ingredients, cut in shortening, add milk and egg. Drop into muffin tins and bake in a moderate oven. Serve with strawberries or other fruit.

—Mrs. T. L. Lundberg

SAN MARCOS YO YO COFFEE CAKE

- ½ cup butter
- 1 cup sugar
- 3 eggs
- 2 cups flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1 cup sour cream
- ½ cup white raisins

Cream butter and sugar, add eggs singly, beating well after each one. Add flour, baking powder, soda, alternately with sour cream. Mix in raisins. Spread mixture in greased 13x9 baking pan. Sprinkle with topping.

- ¾ cup brown sugar
- 1 tbsp. flour
- 1 tsp. cinnamon
- 2 tbsp. butter
- 1 cup chopped pecans

Mix well and bake at 350° for 40 to 45 minutes.

—Marijane Scheurich

ORANGE NUT BREAD

- 2 tbsp. melted shortening
- 1 tsp. vanilla
- 1 beaten egg
- 1 cup dates cut up fine
- 1 cup orange juice

Sift the following together:

- 2 cups flour
- ¼ tsp. salt
- 1 tsp. baking powder
- ½ tsp. soda
- 1 cup sugar
- ½ cup nut meats (fold in last)

Mix this in above and bake in a greased and floured loaf pan for 1 hour in 350° oven.

—Vivian Downs

BROWN BREAD

- 1 box raisins
- 2 cups boiling water
- 2 tsp. soda
- 3 tbsp. melted shortening

Let the ingredients stand for 15 minutes. Then add following:

- 2 cups sugar
- 4 cups flour
- 2 eggs (beaten)
- 2 tsp. vanilla
- pinch of salt
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1 cup nut meats

Grease 5 No. 2 cans and fill half full. Bake for 1 hour at 350°.

—Bernadine Stark
Mrs. Claison Groff

LEMON NUT BREAD

- Cream:
- ¾ cup sugar
 - 3 tbsp. soft butter
- Add:
- 2 eggs
 - 2 cups flour
 - 3 tsp. baking powder
 - 1 tsp. salt
 - 1 cup milk
 - 1 cup nuts
 - 3 tbsp. lemon juice

Combine and let this stand for 20 minutes. Bake at 350° from 55 to 60 minutes.

—Mary Janice Ott

BROWN BREAD

- 4 eggs, beat well
- 2 tsp. salt
- 2 cups buttermilk
- 2 tsp. soda
- 2 heaping cups brown sugar
- 1 tbsp. butter
- 4 cups graham flour

Steam from 2 to 2½ hours.

1 lb. coffee cans filled ¾ full works very nicely. Be sure and put lid on.

—Margaret Boyle

OATMEAL BREAD

- 2 cups boiling water
- 1 cup oatmeal
- 2 tbsp. shortening
- 2 tsp. salt
- ½ cup molasses
- 1 cake yeast
- ½ cup lukewarm water
- 5-6 cups flour

Pour boiling water over oats. Add shortening and cool. Add salt and molasses. Dissolve yeast in water. Add oats mixture. Add flour beating in gradually. Turn out on board and knead until smooth. Let rise double in bulk and mix down. Let rise again and form into 2 loaves. Let rise and bake in 350° oven about 50 minutes.

—Charlene Ulrick

NUT BREAD

- 1 egg (unbeaten)
- 1 cup sugar
- 1 cup milk
- 3 cups flour
- 1 tsp. salt
- 2 tsp. baking powder
- 1 cup chopped nuts
- ½ cup raisins

Sift all dry ingredients together and add eggs to milk and nuts and raisins last. Let raise 20 minutes and bake 1 hour at 325°.

—Vera Peterson

SOUR CREAM PECAN**COFFEE CAKE**

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 2 cups sifted flour
- 1 tsp. soda
- 1 tsp. baking powder
- ½ tsp. salt
- 1 cup commercial sour cream
- 1 tsp. vanilla

Topping:

- ⅓ cup brown sugar, packed
- ¼ cup sugar
- 1 cup pecans, finely chopped
- 1 tsp. cinnamon

Cream butter and sugar. Add eggs one at a time. Beat well.

Sift dry ingredients together. Add to cream mixture alternately with sour cream beginning and ending with flour. Stir in vanilla.

Pour half of batter into buttered 9x9 baking dish pan or 9x13 pan if desired. Mix together topping ingredients and sprinkle half of the mixture over batter in pan.

Pour remaining batter over filling and top with rest of nut mixture. Bake at 325° for 35 to 40 minutes.

—Mrs. Don Peterson

BANANA NUT BREAD

- 2 cups flour
- ¼ tsp. baking powder
- 1 tsp. soda
- ½ tsp. salt
- ½ cup shortening
- 1 cup sugar
- 2 eggs
- ½ cup nuts
- 1 cup mashed bananas

Cream shortening and sugar. Add 1 egg at a time beating well. Mix in rest of ingredients, beat 2 minutes. Bake in slow 350° oven for 1 hour.

—Mrs. Vera Lindgren

BANANA BREAD

- ¼ cup shortening
- ¾ cup sugar
- 1 egg
- ¾ cup mashed bananas
- 3 tbsp. buttermilk
- 2 cups sifted flour
- ½ tsp. baking powder
- ½ tsp. soda
- ½ tsp. salt

Cream sugar and shortening. Add egg and remaining ingredients. Bake at 350°, 45 minutes or until done.

—Mrs. Vera Peterson

COFFEE CAKE

- 1 cup sugar
- ½ cup butter
- 2 eggs
- ½ cup milk
- 1½ cups flour
- 1 tsp. baking powder

Cream butter and sugar, add beaten egg yolks, sift together dry ingredients, add alternately with milk. Fold in well beaten egg whites, spread ¼ cup melted butter over cake, sprinkle with a tsp. cinnamon mixed with ¼ cup sugar and chopped nuts. Bake in moderate 375° oven from 30 to 35 minutes. Pan size 8x8.

—Bernadine Stark

BUTTERMILK COFFEE CAKE

- 1 cup white sugar
- ½ cup brown sugar
- ¾ cup shortening
- 1 tsp. salt
- 1 tsp. cinnamon
- 2 eggs
- 1 cup buttermilk
- 1 tsp. soda dissolved in buttermilk
- 2 cups flour

Cream shortening and sugars. Add other ingredients and beat until smooth. Pour half of batter in long cake pan. Over this spread the mixture made of following.

- 4 tbsp. butter
- ¾ cup brown sugar
- 1 tsp. cinnamon
- nuts if desired

Cover with remaining batter. Bake 40 minutes in 350° oven.

—Mrs. Glen H. Peterson

BANANA NUT BREAD

- ¾ cup butter (part oleo)
- 1½ cups sugar
- 1½ cups mashed bananas
- 2 eggs, well beaten
- 1 tsp. vanilla
- 2 cups sifted flour
- 1 tsp. soda
- ¾ tsp. salt
- ½ cup buttermilk
- ¾ cup chopped walnuts

Cream butter and sugar. Blend in bananas, eggs and vanilla. Sift flour, salt and soda together, and add alternately with buttermilk. Add nuts. Pour into greased and floured loaf pan, or 2 small loaf pans. Bake 325° oven, 1 hour or until done. Cool on racks before cutting.

—Del Shepard

BANANA BREAD

- 1 $\frac{3}{4}$ cups all purpose flour
- $\frac{3}{4}$ tsp. soda
- 1 $\frac{1}{4}$ tsp. cream of tartar
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{3}$ cup shortening
- $\frac{1}{2}$ cup sugar
- 2 well beaten eggs
- 1 cup mashed bananas

Sift flour, measure and combine with dry ingredients. Then sift together three times.

Cream shortening, add sugar gradually, cream until light and fluffy. Add eggs one at a time beating well after each addition.

Add flour mixture alternately with banana pulp. Beat after each addition until well blended.

Pour into a well greased pan and bake at 350° for 1 hour.

—Ardis Bakley

PRIZE NUT BREAD

- 2 large mashed bananas
- 1 cup sugar
- 2 eggs
- 3 tbsps. milk
- 2 cups sifted flour
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. soda
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ cup melted oleo
- 1 tsp. vanilla
- $\frac{1}{2}$ cup chopped nuts

Beat bananas, sugar and eggs until light. Stir in milk. Sift flour, salt, soda and baking power together and add to first mixture. Stir in melted oleo, vanilla and chopped nuts. Pour into a greased and floured loaf pan and bake at 275° for an hour or until a tester comes out clean. Cool thoroughly, preferably over night before slicing.

—Mrs. Bob Petty

COFFEE CAKE

- 2 $\frac{1}{2}$ cups flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1 cup white sugar
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup shortening
- 1 cup milk
- 2 eggs
- 2 cups chopped apples
- 1 tsp. lemon juice

Pour batter into pan, top with following topping:

- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup nuts

Bake at 300° for 1 hour.

—Priscilla Jordan

CRANBERRY BREAD

- Sift together:
 - 2 cups flour
 - $\frac{1}{2}$ tsp. salt
 - 1 $\frac{1}{2}$ tsp. baking powder
 - 1 tsp. soda
 - $\frac{1}{2}$ cup white sugar
 - $\frac{1}{2}$ cup brown sugar
 - $\frac{3}{4}$ cup juice (1 orange and rind)
 - 2 tbsps. melted butter
 - 1 beaten egg
 - 1 cup cranberries, cut up
 - $\frac{1}{2}$ cup walnuts

Beat egg. Add sugars and then sifted dry ingredients alternately with cranberries and juice. Add butter and nuts. Blend well. Pour into greased and floured bread pan or smaller round containers. Bake in 350° oven, 1 hour or less. Cool on rack.

—Del Shepard
Ardis Bakley

DATE NUT BREAD

- 1 $\frac{1}{2}$ cups chopped dates
- 1 $\frac{1}{2}$ cups boiling water
- 2 tbsps. shortening
- 1 $\frac{1}{2}$ cups sugar
- 1 tsp. salt
- 1 egg
- 2 $\frac{3}{4}$ cups flour
- 1 tsp. soda
- 1 tsp. cream of tartar
- 1 cup nut meats, chopped
- 1 tsp. vanilla

Pour boiling water over dates and shortening, sugar, salt, then cool. Add beaten egg. Sift flour, soda and cream of tartar together and add to first mixture. Bake at 325° for 1 hour.

—Mrs. Ted Wikre

DATE NUT BREAD

- 1 cup dates
- 1 tsp. soda
- $\frac{3}{4}$ cup hot water
- $\frac{1}{2}$ cup shortening
- 1 cup sugar
- 1 or 2 eggs
- 3 cups flour
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- 1 cup nut meats

Chop dates. Dissolve soda in hot water and pour over dates. Cream shortening with sugar. Add eggs. Beat until smooth and stir in dates. Sift flour, baking powder and salt. Add to mixture. Stir in nut meats. Bake 350°, 1 $\frac{1}{4}$ hours.

—Mrs. Vera Lindgren

DATE NUT BREAD

- 1 cup dates
- 1 cup sugar
- 1 egg
- 1 tbsp. butter
- 2 cups flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1 tsp. vanilla
- ½ cup nut meats
- 1 cup hot water

Cut up dates and sprinkle on soda. Over this pour the hot water. Let stand. Mix all together. Bake slowly 45 to 50 minutes at 350°. Use an ordinary size bread pan.

—Bernadine Stark
Nancy Malmquist

PUMPKIN FLUFF MUFFINS

- 1½ cups flour, sifted
- 2 tsp. baking powder
- ¾ tsp. salt
- ½ cup sugar
- ½ tsp. cinnamon
- ½ tsp. nutmeg

Mix above ingredients together. Add the following.

- ¼ cup Crisco (work into dry ingredients)

- 1 egg, beaten
- ½ cup milk
- ½ cup pumpkin

Mix just until moistened. Put in pan and sprinkle each muffin with ½ tsp. sugar.

Bake in 400° oven 15 to 20 minutes. Serve hot. Makes 12.

—Ardis Bakley

APPLE MUFFINS

Cream the following:

- ¼ cup shortening
- ½ cup sugar
- 1 egg

Add the following:

- ½ cup milk

Then add these sifted together:

- 1½ cups flour, sifted
- 1 tsp. baking powder
- ½ tsp. salt
- ½ tsp. cinnamon

Stir in 1 cup of raw chopped apple.

Put on topping before baking.

Topping:

- ⅓ cup brown sugar
- ½ tsp. cinnamon
- ⅓ cup nut meats

Bake for 20 to 25 minutes.

—Ardis Bakley

QUICK PINEAPPLE COFFEE CAKE

- 2½ cups sifted flour
- ½ tsp. salt
- 2 cups brown sugar
- ¾ cup shortening
- 2 tsp. baking powder
- ½ tsp. soda
- ½ tsp. cinnamon
- ½ tsp. nutmeg
- 1 cup sour milk
- 2 well beaten eggs
- 1 can crushed pineapple (303 can)

Combine flour, salt, sugar and shortening. Mix till crumbly. Reserve ½ cup to sprinkle over batter. To remaining crumbs add baking powder, soda and spices. Mix thoroughly. Add milk and eggs. Mix well. Pour into greased 13" x 9" pan. Sprinkle with drained pineapple. Top with reserved crumbs.

Chopped nuts and cinnamon may be sprinkled over crumbs. Bake in moderate oven 375° 25 to 30 minutes.

—Lois Hurley

PRUNE COFFEE CAKE

Combine the following:

- ½ cup shortening
- 3 tbsp. sugar
- 1½ tsp. salt
- ½ cup scalded milk
- 2 cakes or 2 pkgs. yeast

Add yeast in ¼ cup lukewarm water and mix well. Blend in 1½ cups flour, beat until smooth. Cover and let rest 15 minutes. Add 3 eggs, beating after each. Blend in 2½ cups flour and mix thoroughly. Knead for 5 minutes, using a little more flour so it won't be sticky. Let rise until doubled, punch down and let rise again. Roll dough out as for cinnamon rolls, cut into 2 8-inch strips (8-inch wide). Pour prune filling over one strip. Cover with other. Press edges together. Brush with butter. Sprinkle with sugar. Let rise. Bake 20 to 30 minutes in oven at 375°.

Prune Filling:

Cook large box of prunes until tender, then remove seeds. Sweeten according to your taste and heat again until sugar is dissolved. Spread on dough.

—Mrs. Harvey Hansen

GINGERBREAD

- ½ cup sugar
- ½ cup molasses
- ½ cup corn syrup
- ½ cup butter or lard
- 1 tsp. ginger
- 1 tsp. cinnamon
- 1 tsp. cloves
- 2 tsp. soda
- 2½ cups sifted flour
- 1 cup boiling water
- 2 well beaten eggs

Combine all ingredients in the order given, pour into a greased 7x11 pan and bake about 30 or 35 minutes at 350°. This gingerbread can be sliced and buttered, frosted and served as cake or topped with whipped cream or ice cream.

—Mrs. L. Lopp

PUMPKIN BREAD

- 1½ cups flour
- 1⅓ cups sugar
- ¼ tsp. baking powder
- 1 tsp. soda
- ½ tsp. cinnamon
- ¼ tsp. cloves
- ¾ tsp. salt
- ⅓ cup butter
- ⅓ cup raisins
- ½ cup walnuts
- 2 eggs
- ⅓ cup water
- 1 cup pumpkin

Sift flour, sugar, spices and salt, baking powder and soda. Cream soft butter and sugar. Add beaten eggs, water, pumpkin and dry ingredients.

Bake for 40 to 45 minutes at 350°. Have a small pan of hot water in the oven while this is baking. Makes 1 loaf 9x5x3.

—Mrs. A. Roskens

Yeast Breads

WHITE BREAD

- 2 pkgs. Fleischman's yeast
- 4 cups warm water
- 12 to 12½ cups of sifted flour
- ¼ cup sugar
- 2 tbsp. salt
- ¼ cup shortening

Combine yeast, water, and sugar. Let set a few minutes. Add shortening, salt and the flour a cup at a time. Knead at least 10 minutes. Set in a warm place in a greased bowl and cover with a damp cloth. Let rise about 1 hour. Punch down and turn over and let rise again about 30 minutes. Remove from pan and divide into 3 parts. Round them up and let rest, covered with a damp cloth for 10-15 minutes. Shape into loaves by rolling out the dough as if for cinnamon rolls, then rolling up tightly and tucking the ends under. Grease tops of loaves lightly. Let rise until light, about 1 hour. Place pans on center rack of 425° oven and bake for 25-30 minutes. Remove from pans and grease tops of loaves with butter.

**Time saver—Slice before freezing. Easy to put on the table just desired amount and it thaws faster.

—Janice Hanson

RYE BREAD

- 4 cups liquid, milk or water (if milk, scald)
- 2 cakes yeast
- 2 tbsp. salt
- ½ cup sugar
- ½ cup melted shortening
- 2 cups rye flour
- white flour

Add yeast to 2 cups warm liquid. Let stand while mixing the other ingredients. Add yeast and enough flour to make stiff dough. Let rise once and work down. Let rise again. Shape into loaves; let rise until light and bake at 325° for 1 hour.

—Mabel Reutter

FUDGENS (German Drop Doughnut)

Soak 1 pkg. yeast in ¼ cup luke-warm water. Add 1 tbsp. sugar. Mix 2 cups scalded, cooled milk, 2 eggs, 1 cup raisins, 2 tbsp. shortening, 5 cardamon seeds (crushed), 1 tsp. vanilla, 1 tsp. baking powder, little salt, yeast and 4 cups flour. Mix well. Let rise once, punch down, and let rise again. Drop by tsp. in hot fat. Brown. Roll in cinnamon sugar. A slice of potato in hot fat will keep them from getting too brown. The cardamon can be omitted, but it really adds greatly to flavor.

—Mrs. Harvey Hansen

WHITE BREAD

- 1/2 tsp. ginger
- 1 tsp. sugar
- 2 cakes yeast
- 1/2 cup warm water
- 1 1/2 cups scalded milk
- 1/4 cup sugar
- 1/4 cup shortening
- 1 tsp. salt
- 5 1/2 cups flour

Combine water, yeast, sugar, and ginger; let soak. In large bowl mix milk, sugar, shortening and salt. Let cool. Add yeast mixture. Add flour, 1 cup at a time, and beat well after each addition. Knead well. Place in greased bowl, cover, and put in warm place. Let rise until double in bulk, then punch down. Form into 2 loaves. Let rise until double in bulk. Bake in moderate oven.

—Gladys Johnson

RYE BREAD

- 2 cups scalded milk, cooled
- 1/2 cup brown sugar
- 1/2 cup molasses or sorghum
- 2 tbsp. salt
- 4 tbsp. shortening
- 2 cups lukewarm water
- 2 cakes yeast
- 2 1/2 cups rye flour
- enough white flour to knead well

Combine first 5 ingredients. Soak yeast in warm water. Add to first mixture. Stir in rye flour. Add white flour 1 cup at a time until dough is of correct consistency. Knead well. Place in greased bowl and let rise in warm place until doubled, punch down, and let rise again. Make into 4 loaves. Bake 50 to 60 minutes at 350°.

—June Vest

KOLACHES

- 2 eggs
- 1 cake yeast
- 1/2 tsp. salt
- 1 cup sugar
- 1 cup sweet milk
- 2 tbsp. melted butter

Scald milk, cool to lukewarm and dissolve yeast in it. Add enough flour to make a soft sponge. Let rise 1 hour. Cream butter and sugar and add to sponge. Beat eggs with salt and add to sponge. Add enough more flour to make a soft dough. Put in a warm place to rise until double in bulk. Shape into kolaches and bake.

—Mrs. L. C. Hanson
Britt, Iowa

RYE BREAD

- 1 cup scalded milk
- 1 tbsp. salt
- 2 tbsp. shortening
- 3 tbsp. molasses
- 1 cake yeast
- 1 cup lukewarm water
- 2 cups rye flour
- 4 1/2 cups white flour

Combine milk, salt, shortening and molasses. Cool to lukewarm. Soften yeast in water for 5 minutes. Add to first mixture and blend in well the rye flour. Add white flour and knead for 7-10 minutes on floured board. Place in greased bowl and set in warm place. When doubled in bulk, punch down and let rise again until doubled. Knead lightly and form into 2 loaves. Place in greased pans and let rise until doubled. Bake at 350° for 45 minutes.

—Gladys Johnson

BRAN BUTTERHORNS

- 3/4 cup scalded milk
- 1/4 cup soft shortening
- 1/3 cup sugar
- 1 tsp. salt
- 1 cup All-Bran dry breakfast cereal
- 1 pkg. dry yeast
- 1/4 cup warm water
- 3 1/4 cups sifted flour
- 2 well-beaten eggs

Combine milk, shortening, sugar, salt, and cereal in large bowl. Cool to lukewarm. Soften yeast in warm water and add to milk mix. Add eggs and beat well. Stir in enough flour to make soft dough. Turn out and knead until smooth and satiny. Place in warm greased bowl; cover lightly and let rise until double. Punch down and divide in 3 parts. Roll each to 9 inch circle. Cut into 12 pie-shaped pieces. Roll, starting at large end, to butterhorn shape. Arrange on greased baking sheet. Bake at 400° for 15 minutes. Butter sheet. Cover; let rise until double. crusts while hot. Yield 3 dozen.

—Mary Lees

BUNS

- 2 tbsp. shortening
- 1 1/2 cups scalded milk
- 1 tsp. salt
- 1/2 cup sugar
- 1 egg, beaten
- 1 cake compressed yeast
- 4 cups flour
- Mix as given.

—Mrs. Lillie Hedberg

BUTTERMILK RYE BREAD

- 2 pkgs. yeast
- 1 cup warm water
- 2 cups buttermilk
- $\frac{1}{3}$ cup brown sugar
- $\frac{1}{3}$ cup molasses
- $\frac{1}{2}$ cup shortening
- 2 tbsp. salt
- 2 tsp. anise seed, optional
- 1 tsp. soda
- 1 cup cold water
- 3 cups rye flour
- 7-8 cups white flour

Dissolve yeast in 1 cup water. Heat buttermilk just enough to melt shortening. Add soda and remaining ingredients. Mix well. Knead and place in greased bowl in warm place to rise. When doubled, punch down and let rise again. Make into 3 or 4 loaves. Bake 1 hour at 325°.

—Vera Peterson

YEAST DOUGHNUTS

- 1 pt. milk, scalded and cooled
- 1 cake yeast
- $\frac{1}{2}$ cup warm water
- $\frac{1}{2}$ cup vegetable shortening or margarine
- 1 tsp. salt
- 1 tsp. nutmeg
- 1 tsp. lemon juice
- $\frac{1}{2}$ cup sugar
- 1 egg
- $\frac{1}{2}$ tsp. soda
- 1 tsp. baking powder
- $5\frac{1}{2}$ cups flour

Mix shortening, sugar, salt, nutmeg, and lemon juice. Soak yeast in warm water. Add yeast, milk and beaten egg to first mixture. Sift soda, and baking powder with flour. Add to first mixture. The dough will be soft. Put in refrigerator overnight. When ready to use, roll out, cut, and let rise at least 15 minutes before frying in hot grease.

—Doris McCollum

CRISPIE COOKIE COFFEE CAKE

- 1 pkg. dry yeast
- $\frac{1}{4}$ cup warm water
- 4 cups sifted flour
- 1 tsp. salt
- 1 tsp. grated lemon rind (optional)
- $\frac{1}{4}$ cups sugar
- 1 cup oleo
- 2 eggs, beaten
- 1 cup milk, scalded and cooled to lukewarm
- 1 tbsp. cinnamon

In small bowl dissolve yeast in water. In large bowl combine flour, salt, lemon rind, and $\frac{1}{4}$ cup sugar. Cut in oleo with fork. Combine eggs, milk, yeast and add to flour mixture. Combine lightly. Cover tightly. Refrigerate overnight. Divide dough in half. On a floured board, roll each piece into 18x12 inch rectangle. Sprinkle with remaining sugar mixed with cinnamon. Roll up tightly, beginning at the wide end. Cut roll into 1 inch slices. Place cut side up on greased baking sheet. Flatten with palm of hand. Bake at 400° about 12 minutes. Yield 36.

—Nancy Malmquist

RAISED DOUGHNUTS

- $\frac{3}{4}$ cup potato water
- 1 small mashed potato
- 1 pkg. dry yeast
- 1 tbsp. sugar
- $\frac{3}{4}$ cup scalded milk
- $1\frac{1}{2}$ cups flour

Mix and let stand in warm place until bubbly. Cream together the following and add to first mixture:

- $\frac{1}{2}$ cup sugar
- 3 tbsp. soft butter
- $\frac{1}{2}$ tsp. salt
- 1 egg

Mix in 3 cups flour, cover and let rise until light. Roll out on floured board, cut, and let rise again until light. Fry in deep fat at 380°. Glaze by dipping hot doughnut into thin powdered sugar icing.

—Mrs. Bert Lundberg

EASY REFRIGERATOR ROLLS

- $1\frac{1}{2}$ cups lukewarm water
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ cup shortening
- 2 pkgs. yeast
- $\frac{1}{2}$ cup warm water
- 1 egg
- 6-7 cups flour

Dissolve yeast in the $\frac{1}{2}$ cup water. Combine first 4 ingredients and add yeast. Add egg and 3 cups of flour. Mix well, then add additional flour. Place dough in greased bowl; rub with soft shortening and cover with waxed paper and damp cloth. Place in refrigerator. Punch down occasionally. When ready to use, make out rolls and let rise 2 hours in warm place. Bake 45 minutes at 325° or until brown.

—Mrs. Bob Petty

PRUNE KRINGLE

- 1 tsp. salt
- 1 cup shortening
- 3 egg yolks
- 1 cup milk, scalded and cooled
- 4 cups flour
- 1 tsp. sugar
- 1 pkg. yeast dissolved in $\frac{1}{4}$ cup warm water

Add shortening, salt, and sugar to scalded milk. Cool, then add eggs, yeast and flour. Divide in 3 parts; roll in oblong shape. Spread $\frac{1}{3}$ of prune mixture on each part of dough; fold sides over, but not to cover completely. Let rise $1\frac{1}{2}$ to 2 hours. Bake at 375° for 20 minutes.

Prune mixture: Take 2 lbs. prunes, soak, and cook until soft. Drain, pit, and chop. Then add $\frac{1}{2}$ cup sugar and spread them over dough.

—Camilla Wulf

CASSEROLE CHEESE BREAD

Scald 1 cup milk; stir in 3 tbsp. sugar, 1 tbsp. salt, and 1 tbsp. margarine. Cool to lukewarm. Measure 1 cup very warm water into a large bowl. Sprinkle in 2 pkgs. of yeast. Stir until dissolved. Add lukewarm mixture, 1 cup cheddar cheese (grated) and $4\frac{1}{2}$ cups sifted flour. Cover and let raise to double in bulk. Beat vigorously. Put into greased pans. Bake at 375° for about 1 hour.

—Camilla Wulf

CINNAMON ROLLS

- 1 pkg. yeast
- $\frac{1}{4}$ cup water
- 1 cup milk, scalded
- 2 tbsp. shortening
- 2 tbsp. sugar
- 1 tsp. salt
- 1 well-beaten egg
- $3\frac{1}{2}$ cups sifted flour

Soften yeast in lukewarm water. Combine milk, shortening, sugar, and salt. Cool to lukewarm. Add softened yeast and egg. Gradually stir in flour to form soft dough. Beat vigorously. Cover and let rise in warm place until double in bulk, about 2 hours. Roll out on lightly floured surface to oblong shape. Brush with melted butter or margarine and sprinkle with $\frac{1}{4}$ cup brown or white sugar and 1 tsp. or more of cinnamon. Roll as for jelly roll and seal edge. Cut in 1 inch slices. Let rise till double. Bake at 375° for 20-25 minutes.

—Mrs. Ronald Reimers

ORANGE ROLLS

Use $\frac{1}{2}$ recipe of plain roll dough. Roll out on a lightly floured surface to rectangle about $\frac{1}{4}$ inch thick. Combine $\frac{3}{4}$ cup sugar and grated rind of 2 oranges. Spread dough with softened butter; sprinkle sugar mixture over surface and roll up as for jelly roll. Cut into 1 inch slices. Place cut-side down in greased 9×13 pan. Cover and let rise until double, 30-45 minutes. Bake at 350° for 20-25 minutes. Mix 1 cup confectioner's sugar and $\frac{1}{4}$ cup orange juice. Pour over hot rolls. Yield 15 rolls.

—Nancy Malmquist

SWEET ROLLS

Dissolve 1 pkg. yeast in $\frac{1}{2}$ cup warm water.

Scald 1 cup milk.

Pour over $\frac{1}{2}$ cup lard and $\frac{1}{2}$ cup sugar.

Cool to room temperature.

Add 2 beaten eggs and 2 tsp. salt.

Add yeast.

Mix in approximately 5 cups flour.

Let rise until double in bulk and work down.

Let rise again and roll dough out. Spread with soft butter, then sprinkle with sugar and cinnamon. Raisins may be added if desired. Roll up and slice in 1 inch slices. Place cut side down in pan. Let rise until light and bake at 375° to 400° about 30 minutes.

—Mary Janice Ott

CINNAMON PUFFS

- 2 pkgs. dry yeast
- $\frac{1}{2}$ cup warm water
- $\frac{3}{4}$ cup lukewarm milk
- $\frac{1}{4}$ cup sugar
- 1 tsp. salt
- $\frac{1}{2}$ cup shortening
- 2 eggs
- $3\frac{1}{4}$ cups sifted all-purpose flour
- 1 tsp. vanilla

Combine yeast and water, let stand 5 minutes. Combine milk, sugar, salt, shortening, eggs, yeast, and half the flour. Beat until smooth. Add remaining flour and vanilla. Put 1 tbsp. batter in well-greased muffin tins. Let rise until double in size, 30-40 minutes. Bake at 375° for 20 minutes or until golden brown. Remove and dip top and sides into melted butter, then into a mixture of 1 cup sugar and 4 tsp. cinnamon.

—Bernadine Stark

CINNAMON ROLLS

- 1 cake yeast
- 1 cup sugar
- 1 tsp. salt
- 4 cups lukewarm water
- 4 tbs. lard
- flour to make stiff dough

Soak yeast in $\frac{1}{2}$ cup of water. Combine rest of water with sugar, salt and lard. Add yeast and flour. Let rise until double in bulk, work down, let rise again, then form your favorite rolls using sugar, butter and cinnamon. Let rise and bake in 375° oven.

—Mrs. Albert Peterson

SOUR CREAM TWISTS

- $3\frac{1}{2}$ cups flour
- $\frac{3}{4}$ cup sour cream
- 1 tsp. salt
- 1 tsp. vanilla
- 1 cup shortening
- 1 pkg. yeast
- 1 egg plus 2 egg yolks
- $1\frac{1}{2}$ cups sugar

Blend flour, salt, and shortening as you would for pie crust. Dissolve yeast in a little warm water. Mix cream, eggs, vanilla, and yeast together. Add to first mixture. Mix well. Put damp cloth over dough, refrigerate 2 hours. Take $\frac{1}{2}$ of the dough, sugar board well and roll dough into rectangle. Sprinkle with sugar, fold ends to center, roll to a rectangle again. Sprinkle with sugar, fold ends together again. Repeat 3

more times. Cut in $1\frac{1}{2}$ inch by 3 inch strips. Give each strip a slight twist and put on greased cookie sheet. Bake at 350° - 375° for 15 minutes or until light brown.

—Mrs. Glenn Toyne

MAPLE BUTTER TWISTS

Soften:

- 1 pkg. dry yeast in
- $\frac{1}{4}$ cup warm water

Combine:

- $\frac{1}{4}$ cup butter
- 3 tbs. sugar
- $1\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ cup scalded milk

Let stand until lukewarm then add 2 beaten eggs and the softened yeast. Gradually add $3\frac{1}{4}$ cups flour to form a stiff dough. Beat well. Cover and let rise until light, about $1\frac{1}{2}$ hours.

Filling:

- Cream $\frac{1}{4}$ cup soft butter and add:
- $\frac{1}{2}$ cup firmly packed brown sugar
- $\frac{1}{3}$ cup white sugar
- 2 tbs. flour
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{2}$ tsp. maple flavoring
- $\frac{1}{2}$ cup chopped nuts

Divide dough in half. Roll out $\frac{1}{2}$ to about a 14x8 inch rectangle. Spread $\frac{1}{2}$ of filling on it and roll up. Place in a 9 inch round pan and slash outer edge. Do rest of dough the same way. Let rise 45 minutes. Bake at 350° for 25 to 30 minutes.

—Vivian Downs

Sandwiches

MOM'S SPECIAL

Brown 2 lbs. hamburger and 1 well-chopped onion. Add 3 cups cooked mashed potatoes. Season with salt, garlic salt and soy sauce.

Split and butter 10-12 hamburger buns or bread. Spread with mustard and top with hamburger mix. Lay strips of cheese over this. Brown under broiler until cheese is bubbly.

—Mary Lees

SANDWICH FILLING

- 1 lb. minced ham
- $\frac{3}{4}$ cup sharp cheddar cheese
- 2 tbsp. pickles
- 1 tbsp. onion
- 1 cup salad dressing
- $\frac{1}{4}$ cup prepared mustard

Grind first 4 ingredients and combine with the rest. Spread on coney buns and heat in foil. The cheese will melt and make them delicious.

—Lois Toyne

HOT DOG TOASTIES

- $\frac{1}{2}$ lb. cheddar cheese
- $\frac{1}{2}$ lb. cooked wieners (5-6)
- $\frac{1}{2}$ cup catsup
- 1 egg
- 1 tbsp. pickle relish
- 2 tbsp. mustard

Grind cheese and wieners. Mix in catsup and cook over slow heat until cheese melts. Add beaten egg and cook 2 minutes. Add relish and mustard and spread on toasted buns.

—Glenys Anderson

CHEESE SPREAD

- 1 lb. American cream cheese
- 1 small onion
- 1 small can red pimentos
- 3 hard cooked eggs
- 1 small green pepper

Grind and mix with salad dressing to moisten. $\frac{3}{4}$ cup chopped nuts may be added.

—Camilla Wulf

TUNA BURGERS

- 1 can tuna
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{3}$ cup mayonnaise
- chopped green pepper
- onions, as desired
- parmesan cheese

Mix together, spread on halves of hamburger buns and sprinkle with parmesan cheese. Broil until bubbly. Serves 8. This mix can be refrigerated for a short time before using.

—Mrs. Veda Peterson
Backus, Minn.

BUMSTEAD

- 1 can tuna
- 3 hard cooked eggs
- $\frac{1}{4}$ lb. cubed cheese
- 2 tbsp. onion
- 2 tbsp. sweet pickles
- $\frac{1}{2}$ cup mayonnaise
- 2 tbsp. stuffed olives

Chop ingredients, combine and spread in hamburger buns.

—Camilla Wulf

Cookies and Bars

CHOCOLATE CHIP CREAM COOKIES

- 2½ cups flour
- ½ tsp. baking powder
- 1½ cups brown sugar
- 1 cup nuts
- 2 eggs
- 1 tsp. soda
- 1 tsp. vanilla
- ½ tsp. salt
- ½ cup butter
- 1 cup sour cream
- 2 6-oz. pkgs. semi-sweet chocolate bits

Cream butter and sugar. Add eggs, vanilla and mix well. Add sifted dry ingredients alternately with sour cream. Add nuts and chocolate bits and blend. Drop by teaspoon onto a greased cookie sheet and bake at 375° for 10 minutes or until lightly browned.

—Edith Irene Peterson

CHOCOLATE FRUITIES

- 1 cup shortening
- 4 (1 oz.) squares chocolate
- 2 cups sugar
- 4 well beaten eggs
- 1 tsp. vanilla
- 1¼ cups sifted flour
- ½ tsp. salt
- 1 cup chopped nuts (prefer mixed walnuts, pecans, Brazil nuts)
- 1 cup shredded coconut
- 1 cup raisins

Melt butter and chocolate in top of double boiler. Remove from heat; add sugar and mix well. Blend in eggs and vanilla, then flour and salt. Fold in nuts, coconut, raisins. Spread in well-greased 3 qt. rectangular baking dish. Bake 400° oven, about 20 minutes, until top is firm.

—Mary Lees

CHOCOLATE CHIP COOKIES

- 2 cubes oleo
- ¾ cup brown sugar
- ¾ cup white sugar
- 2 eggs
- ½ tsp. salt
- 3 cups flour
- 1 pkg. chocolate bits
- 1 tsp. soda in 2 tbsp. boiling water

Cream oleo and sugar, add remaining ingredients and bake at 375° until light brown.

—Barbara Skoglund

PEANUT BUTTER CRISP

- 1 cup soft margarine
- 1 cup peanut butter
- ½ cup white sugar
- ½ cup brown sugar (packed)
- 1 egg
- 1 tsp. vanilla
- ½ tsp. soda
- 1½ cups sifted flour
- ¼ tsp. salt
- 1 cup corn flake crumbs

Blend butter and peanut butter; blend in sugars. Add egg and vanilla; beat well. Stir in soda, flour, and salt, mixing thoroughly (if dough is too soft, add a little more flour).

Refrigerate dough if desired. Shape into small balls, roll in corn flake crumbs.

Place on greased baking sheet. If desired, press a salted peanut into each ball. Bake at 350° 12-15 minutes. Makes 4 dozen.

—Mrs. Florence Freeman

PEANUT BUTTER OATMEAL COOKIE

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup shortening
- 2 eggs, beaten
- 1 tsp. soda
- 1 cup peanut butter
- 2 cups oatmeal
- 2 cups flour
- 1 tsp. vanilla

Roll in balls the size of walnuts. Bake at 375° until light brown.

—Evelyn Reynolds

CHOCOLATE DROP COOKIES

Mix together in sauce pan:

- 1 cup sugar
- 1 egg
- 1 tsp. cinnamon
- ½ cup shortening
- 1 cup raisins
- ½ tsp. cloves
- 3 tbsp. cocoa
- 1 big cup water

Boil for 5-7 minutes. Cool and add:

- 2 scant cups flour
- 2 tsp. baking powder
- pinch of salt
- 1 tsp. vanilla

Drop and bake at 375° for 10-15 minutes.

—Nancy Malmquist

CHOCOLATE CHEWS

- 1/2 cup shortening
- 1 2/3 cups sugar
- 2 tsp. vanilla
- 2 eggs
- 2 squares chocolate, melted
- 2 cups flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/3 cup milk
- 1/2 cup walnuts
- 1/2 cup powdered sugar

Cream shortening, sugar and vanilla.

Beat in eggs, then chocolate. Sift dry ingredients and add with milk. Mix well. Add nuts. Chill for 2 or 3 hours. Form in balls the size of walnuts and roll in powdered sugar. Bake in moderate oven.

—Louise Stark

CHOCOLATE CHIP COOKIES

- 2 cups butter or oleo
- 2 cups white sugar
- 1 cup brown sugar
- 4 eggs
- 6 1/2 cups flour sifted
- 1 tbsp. cream of tartar
- 2 tsp. baking soda
- 1/4 cup milk
- 8 tsp. cocoa
- 2 2/3 cups chocolate chips

Cream butter and sugar together until smooth and fluffy. Stir in unbeaten eggs, one at a time. Sift dry ingredients together. Add to creamed mixture alternately with milk. Mix thoroughly. Add cocoa and chocolate chips. Shape dough into balls. Place on greased baking sheet in moderate oven (375°) 10-15 minutes.

—Mrs. Richard Schappaugh

CHOCOLATE DROP COOKIES

- 1 egg
- 1 cup brown sugar
- 6 tbsp. cocoa
- 1 tsp. vanilla
- 1/2 cup shortening
- 1 3/4 cups flour
- 1/2 tsp. salt
- 1/2 tsp. soda
- 1/2 cup sour milk

Beat egg and sugar lightly, add vanilla and shortening, beat well. Blend and add the dry ingredients alternately with milk. Drop by teaspoon on greased baking sheet. Bake at 350° for 10-12 minutes. Frost while still warm and put a walnut on top.

—Mabel Reutter

CHOCOLATE REFRESHERS

- 1 1/4 cups flour
- 3/4 tsp. soda
- 1/2 tsp. salt
- 8 oz. dates, cut in pieces
- 3/4 cup brown sugar
- 1/2 cup water
- 1/2 cup butter
- 1 cup chocolate chips
- 2 unbeaten eggs
- 1/2 cup milk
- 1/2 cup orange juice
- 1 cup chopped nuts

Sift flour with salt and soda. Combine dates, brown sugar, water and butter in large sauce pan. Cook over low heat constantly until dates soften. Remove from heat and stir in chocolate morsels. Then blend in eggs, mix well. Add dry ingredients alternately with orange juice and milk. Stir in nuts. Bake at 350° for 25 to 30 minutes in 15x10 jelly roll pan. Glaze with 1 1/2 cups powdered sugar, 2 tsp. butter, 1 to 2 tsp. orange rind. Blend in 2 or 3 tsp. cream. Cut in squares.

—Doris McCollum

SPANISH PEANUT COOKIE

- 3 cups flour
- 1 tsp. soda
- 1 cup shortening
- 1 1/2 cups brown sugar
- 3/4 cup white sugar
- 2 eggs
- 1/2 cup coconut
- 1 cup salted Spanish peanuts

Combine ingredients thoroughly.

Drop on cookie sheet. Bake 10-15 minutes at 375°.

—Mrs. Bruce Wolf

PEANUT COOKIE

- 1 cup shortening
- 2 eggs
- 2 cups flour
- salt
- small pkg. gum drops, cut
- 1 cup brown sugar
- 1 cup cornflakes
- 1 tsp. soda
- 1 cup salted peanuts
- 1 cup white sugar
- 2 cups oatmeal
- 1 tsp. baking powder
- 1 cup coconut

Combine ingredients. Drop by teaspoon on greased cookie sheet. Bake at 350° until lightly browned.

—Mrs. Dean Jordan

REFRIGERATOR COOKIE

- 1 cup soft shortening
- ½ cup brown sugar
- ½ cup white sugar
- 2 eggs

Mix together thoroughly.

Blend in 2 oz. unsweetened chocolate. Sift together and stir in:

- 2¾ cups sifted flour
- ½ tsp. soda
- 1 tsp. salt
- ½ tsp. vanilla

Mix thoroughly with hands. Press and mold into a long smooth roll about 2½ inches in diameter. Wrap in waxed paper and chill until stiff (several hours or overnight) or freeze. With a thin, sharp knife, cut in thin slices ⅛ to 1/16 inch thick. Place slices a little apart on ungreased baking sheet. Bake at 400° 6-8 minutes. Frost with chocolate powdered sugar frosting.

—Mrs. Richard Schappaugh

PIE CRUST COOKIE

- 4 cups flour
- 2 cups sugar
- ½ teaspoon salt
- 2 cups shortening
- 2 eggs
- 1 cup buttermilk or sour cream
- 1½ tsp. soda
- 2 tsp. vanilla

Sift flour, sugar and salt into mixing bowl, add shortening and work very fine as you make pastry. Combine the beaten eggs and milk or cream. Add the soda and stir till foamy. Add to dry ingredients with vanilla. Mix well; drop by heaping teaspoons on greased cookie sheet. Bake 375° to 400° for 10 minutes. Makes 5 dozen.

—Mabel Reutter

PEPPERMINT COOKIES

- ½ cup sugar
- ¼ cup butter
- 1 beaten egg
- 1 tbsp. milk
- 1 cup flour
- ½ tsp. baking powder
- ¼ tsp. soda
- ¼ tsp. salt
- ¼ tsp. nutmeg
- 4 tbsp. crushed stick candy

Mix in order given and drop by spoonful on cookie sheet. Bake 12 minutes at 350°. Frost with butter icing with crushed peppermint candy.

—Glenys Anderson

PRUNE PUMPKIN COOKIE

- ½ cup soft shortening
- ¾ cup brown sugar
- ½ cup white sugar
- 1 tsp. vanilla
- 2 eggs
- 1 cup canned pumpkin
- 2½ cups sifted flour
- 3½ tsp. baking powder
- 1 tsp. salt
- 1 cup soft prunes

Cream shortening, sugar and vanilla and eggs until well blended. Stir in pumpkin.

Sift flour, baking powder, and salt into pumpkin mixture. Add prunes, cut from pits in strips and mix well.

Drop in mounds from tablespoon onto greased cookie sheet.

Bake at 400° 10-15 minutes. Cool on wire racks. Ice if desired. Makes 2½ to 3 dozen.

For icing, beat following ingredients together until blended and fluffy:

- ¼ cup soft butter
- 2 cups sifted powdered sugar
- 2 or 3 tbsp. cream

—Mrs. Shirley Peterson

PECAN TASSIES

- 1 cup butter
- 2 cups flour
- 2 3-oz. pkgs. cream cheese

Mix this together like pie crust with fingers. Put a good teaspoon into each little muffin tin. Shape into a cup with fingers, fill with following filling:

- 1 cup chopped pecans
- 3 eggs
- 2 tbsp. melted butter
- ½ cups brown sugar
- salt
- ½ tsp. vanilla

Bake at 350° for 15-17 minutes, then at 250° for 10 minutes. (This requires a special pecan tassie pan.)

—Mary Janice Ott
Bernadine Stark

NO BAKE POTATO CHIP COOKIE

- 1 pkg. chocolate chips
- 1 pkg. butterscotch chips

Heat and melt.

Add:

- 3½ cups crushed potato chips
- 1 cup Spanish peanuts

Mix and drop by teaspoon on wax paper. Keep cool.

—Priscilla Jordan

PINEAPPLE DROP COOKIE

- 1 cup sugar
 - $\frac{3}{4}$ cup shortening
 - 1 egg
 - $\frac{1}{4}$ cup commercial pineapple preserves
 - $2\frac{1}{4}$ cups sifted flour
 - 1 tsp. soda
 - pinch salt
- Bake in 350° oven.

—Mrs. Edith Fredrickson

ICE BOX COOKIE

- 1 cup white sugar
 - 1 cup brown sugar
 - 1 cup butter
 - 2 eggs
 - 5 tbsp. sweet milk
 - 1 tsp. soda
 - 1 tsp. baking powder
 - pinch salt
 - 4 cups flour
 - 1 cup walnuts
- Make in roll, chill, slice and bake next day at 350° for 8 to 10 minutes.

—Doris McCollum

ROCK COOKIES

- $1\frac{1}{2}$ cups brown sugar
- 3 eggs
- 1 tsp. cinnamon
- $\frac{1}{2}$ tsp. baking powder
- 1 tsp. soda in $\frac{1}{2}$ cup hot water
- 1 cup shortening
- 1 cup raisins
- $2\frac{1}{2}$ cups flour
- nut meats

Method: Blend sugar, shortening and eggs together. Sift flour, baking powder and cinnamon. Add alternately to the sugar mixture the flour and water. Last add the raisins and nut meats.

—Camilla Wulf

DATE COOKIES

- 1 cup shortening
- 1 tsp. salt
- $\frac{3}{4}$ tsp. soda
- 2 eggs beaten
- 5 tbsp. milk
- $\frac{3}{4}$ cup nuts
- 1 tsp. vanilla
- $1\frac{1}{2}$ cups sugar
- $3\frac{1}{2}$ cups flour
- 2 cups dates chopped

Add shortening, salt, soda, and vanilla. Blend in sugar and add eggs. Add flour and milk alternately. Add dates and nuts. Drop on cookie sheet, sprinkle with sugar and bake at 350°, 8 to 10 minutes.

—Helen Johnson

GINGER COOKIES

- 1 cup sugar
- $\frac{3}{4}$ cup shortening (oleo or lard)
- 1 egg
- 4 tbsp. molasses
- 2 cups flour
- 1 tsp. soda
- 1 tsp. ginger
- 1 tsp. cinnamon
- 1 tsp. salt

Roll in ball the size of walnut. Dip glass in sugar and cinnamon and mash down on cooky sheet — make them round. Bake at 350°.

—Louise Hall

HARVEST COOKIES

- 1 cup shortening
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup white sugar
- 1 egg
- $1\frac{1}{3}$ cups canned pumpkin
- $2\frac{1}{4}$ cups sifted flour
- 1 cup raisins or chopped nuts
- 3 tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 1 tsp. cinnamon
- $\frac{1}{2}$ tsp. nutmeg
- $\frac{1}{4}$ tsp. cloves
- $\frac{1}{4}$ tsp. ginger

Cream sugar gradually into shortening. Add egg and pumpkin. Blend well. Sift together dry ingredients; add to pumpkin mix and beat till smooth. Fold in raisins or nuts. Drop by teaspoon on greased cookie sheet. Bake in 375° oven, 15 minutes till golden brown. Test for doneness as with cake. About 4 dozen.

—Mary Lees

ORANGE OATMEAL COOKIES

- 1 cup shortening
- 1 cup sugar
- 2 beaten eggs
- $\frac{1}{4}$ cup orange juice
- $\frac{1}{4}$ tsp. orange flavor
- 1 tsp. vanilla flavor
- 2 cups flour (sifted)
- $\frac{1}{2}$ tsp. salt
- 1 tsp. soda
- 2 cups oatmeal
- $\frac{1}{2}$ cup dates (chopped)
- $\frac{1}{2}$ cup walnuts

Combine shortening, sugar, and eggs in bowl and beat well. Add juice and flavoring and continue beating. Sift dry ingredients and stir into batter. Lastly stir in oatmeal, dates and nuts. Drop by teaspoon on greased cookie sheet. Bake in 375° oven for 12 to 15 minutes.

—Mrs. Everett Briggs.

QUICKIES

- 1 cup brown sugar
- 1 cup butter
- 1 tsp. vanilla
- 1 egg yolk
- 2 cups flour

Spread on greased tin, bake 15 to 20 minutes in a 350° oven. While still warm put 2 Hershey bars on top and spread. Cut while warm.

—Bernadine Stark

DATE FILLED JUMBO COOKIES

(No rolling or chilling; a simple pin-wheel recipe in a filled cookie style.)

Combine:

- 1 cup shortening
- 2 cups brown sugar
- ½ cup water
- 1 tsp. vanilla

Sift together:

- 3½ cups flour
- ½ tsp. salt
- 1 tsp. soda
- ⅛ tsp. cinnamon

Mix wet and dry mixtures together. Drop dough by teaspoon on cookie sheet. Put on each a spoon of the following filling:

- 2 cups dates
- ¾ cup water
- ¾ cup sugar
- ½ cup nuts

Cut dates into small pieces, mix all ingredients together and cook over low heat till mixture forms smooth paste. Then cover with ½ tsp. of dough. Bake in moderate oven.

—Doris Wilbur

TRIPLE TREAT

- 1 cup shortening
- 1 cup brown sugar
- ⅔ cup white sugar
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. instant coffee in 2 tbsp. hot water
- 1 cup chopped nuts
- 2½ cups flour
- 1 tsp. salt
- 1 tsp. soda
- 1 cup chocolate chips
- 1 cup cut-up dates

Cream shortening, sugar, eggs, vanilla, and coffee. Add dry ingredients. Stir in chocolate chips, dates and nuts. Drop onto greased baking sheet. Bake at 350° for 15 minutes.

—Mrs. Bert Lundberg

ROSETTES

- 1½ cups sifted flour
- 1 cup milk
- 2 tsp. sugar
- pinch of salt
- 1 tsp. vanilla
- 4 eggs

Beat these ingredients together with egg beater until smooth. With rosette iron, dip into batter and into hot lard. Brown, only takes a few seconds. Makes approximately 60.

—Mary Janice Ott

HEDGEHOGS

- 2 cups shelled walnuts
- 1 cup dates
- 2 cups shredded coconut
- 1 cup brown sugar
- 2 unbeaten eggs

Grind walnuts and dates in food chopper. Mix in 1½ cups coconut and remaining ingredients.

Shape into a roll and roll in coconut. Place on greased baking sheet and bake 10-12 minutes at 350° oven.

—Mrs. Glen Peterson

LEMON DROP COOKIES

Beat well 4 eggs. Stir in 1⅓ cups salad oil, 2 tsp. lemon juice. Blend in 1¼ cups sugar till mix thickens. Sift together: 4 cups sifted flour, 4 tsp. baking powder, 1 tsp. salt. Stir into oil mix. Add 1 pkg. lemon bits. Drop from teaspoon 2 inches apart on ungreased cookie sheet. Flatten with greased glass dipped in sugar. Bake at 400° 8 to 10 minutes, till light brown. Remove from cookie sheet immediately. Yield 6 dozen.

—Mary Lees

NO ROLL COOKIE

- ½ cup shortening
- 1 cup sugar
- ½ tsp. nutmeg
- ½ tsp. salt
- 2 cups flour
- 2 eggs
- ½ grated lemon rind
- ½ tsp. soda
- 2 tbsp. milk
- 1 tsp. baking powder

Mix sugar, salt, nutmeg, lemon rind. Then cream with shortening. Add beaten egg and milk. Then add flour and soda. Drop by teaspoonful on greased cookie sheet. Put damp cloth over glass and press dough thin. Real good.

—Mrs. Albert Hoover

GINGER KRINKLES

- 2/3 cup oleo
- 1 egg
- 2 cups sifted flour
- 2 tsp. soda
- 1 tsp. cinnamon
- 1 cup sugar
- 1/4 cup light molasses
- 1/2 tsp. salt
- 2 tsp. ginger
- 1/4 tsp. cloves

Blend oleo and sugar. Add egg and beat until light. Blend in molasses. Sift flour, salt, baking soda, ginger, cinnamon, and cloves. Add to creamed mixture and mix well. Chill dough an hour or longer. In a small bowl, mix 1/4 cup sugar and 2 tsp. cinnamon. Form teaspoons full of dough into small balls, rolling lightly in palms. Drop into cinnamon and sugar mixture. Place on cookie sheet. Bake at 350° until tops are slightly rounded, cracked and lightly browned.

—Lois Toyne
Mabel Reutter

GINGER SNAPS

- 2 cups sugar
- 2 eggs
- 1 tbsp. vinegar
- 1 tbsp. ginger
- 3 tsp. soda in hot water
- 5 1/2 cups flour
- 1 cup lard
- 1 cup molasses
- 1 tbsp. vanilla
- pinch of salt

Roll in balls the size of a walnut and bake at 375°.

—Mrs. Albert Peterson

MACAROONS

- 2 egg whites beaten stiff
- 1 cup sugar beaten into eggs
- 1 cup coconut
- 2 cups of cornflakes

Mix all together lightly. Drop by spoonful on cooky sheet and bake in a slow oven.

—Melissa Conner

MELTING MOMENTS

- 1 cup butter
- 1 cup flour
- 1/2 cup powdered sugar plus tbsp.
- 3/4 cup cornstarch

Mix as for pie crust. Bake into small balls and place on cookie sheet. Bake at 300° for 30 minutes.

—Mary Wikre

GINGER SNAPS

- 3/4 cup butter
- 1 cup sugar
- 1/4 cup molasses
- 1 egg
- 2 cups plus 2 tbsp. flour
- 1/4 tsp. salt
- 2 tsp. soda
- 1 tsp. ginger

Chill and then roll into balls and dip ball in sugar and place on baking sheet 2 inches apart. Bake 350° for 10 to 12 minutes.

—Gladys Johnson

SUGAR COOKY

- 3/4 cup shortening
- 1/4 cup butter
- 1 cup sugar
- 2 eggs
- 2 tsp. vanilla
- 3 cups flour
- 1 tsp. salt
- 1 tsp. baking powder

Cream shortening and sugar. Add eggs and vanilla. Gradually fold in sifted ingredients. Chill. Roll on cloth dusted with flour and sugar. Cut into shapes. Decorate with sugars or candies as desired. Bake on ungreased sheet at 400° for 7 minutes. 7 1/2 dozen cookies.

These can be used for date filled cookies. Boil til thick:

- 1 1/2 cups chopped dates
- 1/2 cup water
- 1 cup sugar
- 1/2 cup chopped nuts

Place 1 tsp. filling on center of a cooky and top with another cooky. Seal edges.

—Del Shepard

GINGER SNAPS

- 3/4 cup shortening
- 1 cup sugar
- 1 cup light molasses
- 1 egg
- 2 cups flour
- 1/4 tsp. salt
- 1/4 tsp. cloves
- 2 tsp. soda
- 1 tsp. cinnamon
- 1/8 tsp. ginger

Cream shortening and sugar, add molasses, egg and beat well. Sift dry ingredients. Slowly add them and mix well. Roll dough in small balls and dip in granulated sugar. Place on greased cookie sheet, 350° for 12 minutes.

—Del Shepard

MAYONNAISE COOKIES

- 1 cup nuts
- 1 cup dates
- 1 tsp. soda
- 1 cup boiling water
- 2½ cups flour
- ½ cup raisins
- 1 cup mayonnaise
- 1 tbsp. cocoa
- 1 cup sugar
- ¼ tsp. salt
- 1 tsp. vanilla

If desired, 1 tsp. each: cinnamon, cloves and nutmeg.

Place dates and nuts in pan. Dissolve soda in boiling water and pour over date mixture. Cool. Cream sugar and mayonnaise. Add cocoa and vanilla. Sift flour, salt and spices together and add alternately with date mixture to the creamed mixture. Blend thoroughly. Bake in a well greased cake pan or cookie sheet, in slow oven, 350°, for 25-30 minutes. Cut in 1x2 inch strips or smaller. Roll in powdered sugar while still warm, if desired. Or do half and leave half plain.

—Doris Wilbur

SNICKERDOODLES

- 1 cup soft shortening
- 1½ cups sugar
- 2 eggs
- 2⅔ cups flour
- 2 tsp. cream of tartar
- 1 tsp. soda
- ½ tsp. salt
- 1 tsp. vanilla

Mix and chill. Make into balls the size of walnuts. Roll in mixture of 2 tbsp. sugar and 2 tbsp. cinnamon. Do not flatten. Bake at 400° about 10 minutes.

—Evelyn Reynolds
Mabel Reutter
Mrs. Albert Hoover

CHRISTMAS COOKIES

- 2 cups butter
- 2 cups sugar
- 4 egg yolks
- 1 tsp. vanilla
- 5 cups flour

Cream butter until soft, gradually add sugar, cream until light and fluffy. Add egg yolks, stir in vanilla, add flour, a small amount at a time. Pack dough in cookie press. Bake at 400° for 10 minutes or until edges are brown on an ungreased cookie sheet.

—Bernadine Stark

POWDERED SUGAR COOKIE

- 1 cup powdered sugar
- ¾ cup butter
- 1 beaten egg
- ½ tsp. salt
- ½ tsp. cream of tartar
- 1 tsp. soda
- 2 cups flour
- 1 tsp. vanilla

Mix well and shape into a long roll. Chill. Slice and bake on greased cookie sheet. Bake at 400° until lightly browned.

—Bernadine Stark
Agda Peterson

SNOWBALLS

- ½ cup butter and ½ cup Crisco
- ½ cup powdered sugar
- 2 cups flour
- 1 cup chopped nuts
- pinch of salt

Beat sugar and shortening well. Add flour, salt and nuts. Roll in little balls or oblong cookies. Bake at 350°. While still warm roll in powdered sugar.

—Evelyn Reynolds

SNOW BALLS

- 2 egg yolks (beaten well)
- 1 cup drained pineapple
- 1 cup nut meats (chopped fine)
- ½ cup butter
- ½ cup sugar

Cream butter and sugar add above ingredients, fold in 2 beaten egg whites, spread ½ inch between 3 vanilla wafers. Let stand 24 hours in refrigerator. Whip 1 pint cream, add a little sugar and vanilla. Frost cookies with this cream and sprinkle coconut all around and on top. Makes 32 balls.

—Bernadine Stark

SPICE BALLS

- 1 cup shortening
- 1 cup sugar
- 1 egg slightly beaten
- 2½ cups sifted flour
- 2 tsp. baking powder
- ¾ tsp. cinnamon
- ¾ tsp. cloves
- ¼ cup nuts chopped

Cream shortening and sugar. Add egg and mix well. Add dry ingredients and nuts. (Dough will be soft.) Form into small balls and dip into granulated sugar. Place on ungreased cookie sheet and bake at 350° for 12-15 minutes.

—Mrs. Richard Sonquist

SANDIES

- ¾ cup butter
- ½ cup sugar
- 1 tsp. vanilla
- 1 tbsp. water
- ⅙ tsp. salt
- 2 cups cake flour
- 1 cup coarsley chopped pecans
- 1 6-oz. pkg. chocolate morsels

Form into small balls. Bake at 350° for 30 minutes. Roll in granulated sugar while still warm. Makes 5 dozen.

—Belva Reutter

SKILLET COOKY

- 2 eggs beaten
- ¾ cup sugar
- 1½ cups chopped dates
- 1 tsp. vanilla

Put into skillet, heat until sticky. Take off, add 2 cups Rice Krispies cereal. Roll into balls and roll in either coconut or powdered sugar.

—Mrs. Harvey Hansen

CHRISTMAS SUGAR COOKIES

- ½ cup shortening
- 1 cup sugar
- 1 egg
- ½ tsp. salt
- 1 tsp. baking powder
- 1 tsp. orange rind
- ½ tsp. lemon extract
- ¼ tsp. orange extract
- 1¾ cups flour

Cream sugar, shortening and egg and salt. Add flavoring. Sift flour and baking powder. Add to creamed mixture. Place on floured board and roll out. Bake about 12 minutes in a moderate oven.

—Helen Johnson

OLD-FASHIONED SUGAR COOKIES

- 1 cup sugar
- 1 cup butter (soft)
- 3 egg yolks
- 3 tbsp. milk
- 3 cups flour
- 1 tsp. soda
- 1 tsp. baking powder
- ½ tsp. salt
- 1 tsp. vanilla

Mix butter, sugar, and egg yolks thoroughly together. Stir in milk and vanilla. Sift together flour, soda, and baking powder. Combine with other ingredients. Chill dough. Roll out and cut into desired shapes. Bake at 425° until delicately browned.

—Agda Peterson

NUT WAFERS

- 1 cup butter
- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 3 eggs
- 1 tsp. soda
- 1 tsp. cinnamon
- ½ tsp. salt
- 6½ cups flour
- 1 cup finely chopped nuts

Mix together in order given above. Roll into a loaf and let stand over night. Next morning slice and bake in 350° oven for 10-12 minutes.

—Mrs. Marion Hostetler

SUGAR COOKIES

- 1 cup sugar
- ⅔ cup butter
- 3 tbsp. sour cream
- 2 cups flour (or enough to make a soft dough)
- 1 egg
- 1 tsp. vanilla
- ¼ tsp. soda

Put all together and chill for a while, then roll out and cut. Bake at 350°. Sprinkle tops with sugar.

—Mrs. Mert Beightol

GOOD CHOCOLATE COOKIES

- 1 tsp. soda
- ¼ tsp. salt
- 1½ cups flour
- ½ cup cocoa
- nut meats
- 1 cup sugar
- ½ cup shortening
- 2 beaten eggs
- 1 tsp. vanilla

large marshmallows cut in halves

Sift dry ingredients, cream sugar and shortening and add dry ingredients, add eggs and vanilla. Make into balls the size of a walnut. Put on greased cookie sheet and press a nut meat in center of each. Bake 8 minutes at 375°. Take out of oven and put a half marshmallow on top of each cookie. Bake 3 minutes more. When cool, frost around edge of marshmallow with the following frosting:

- 1 cup chocolate chips
- ½ cup milk
- ¼ cup oleo
- ½ tsp. vanilla

Cook 2 minutes stirring all the time. Remove from heat and stir in enough powdered sugar to make it thick enough to spread.

—Vivian Downs

CHOCOLATE SANDWICH COOKIE

- 1½ cups flour
- ½ tsp. soda
- ½ cup butter
- 2 squares chocolate
- 1 cup sugar
- 2 tbsp. cream
- 1 tsp. vanilla
- pinch salt

Roll in balls the size of marbles, roll in sugar. Bake at 350° for 9-12 minutes. Put two together and frost.

—Priscilla Jordan

SURPRISE KISSES

- 4 egg whites
- pinch of salt
- 1 tsp. vanilla
- ½ tsp. cream of tartar

Whip altogether but not to stiff.

Add 1½ cups sugar and beat real stiff. Fold in 1 pkg. of chocolate chips and nut meats if desired. Bake at 300° for 25 minutes.

—Mrs. Gordon Wulf

FATHER'S DELIGHT COOKIES

- 1 cup shortening
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2 cups coconut
- 2½ cups flour
- 1 tsp. baking powder
- 1 tsp. soda
- ½ tsp. salt
- 2½ cups oatmeal

Cream shortening and sugars. Blend in eggs and vanilla. Sift together flour, baking powder, soda and salt. All with remaining ingredients. Mix well. Drop from a teaspoon onto ungreased cookie sheet. Bake at 350°.

—Dorothy Henrichs

BUTTERSCOTCH COOKIES

- 2 cups brown sugar
- 1 cup shortening
- 2 eggs
- 1 tsp. soda
- 4 cups flour
- 1 tsp. vanilla
- ½ cup nutmeats
- 1 tsp. cream tartar

Cream sugar and shortening. Add the eggs, soda, cream tartar, and flour. Mix well. Stir in nutmeats. This makes a stiff dough. Form into a solid roll about 2 inches in diameter. Chill overnight. Slice thin and bake in 350° oven 10 to 15 minutes.

—Ann Marlow

COCONUT DATE BALLS (No Bake)

- 2 cups chopped dates
- ⅛ tsp. salt
- 1 cup sugar
- 2 well beaten eggs

Mix well in frying pan. Cook until thick, stirring constantly. Add following: 2 cups Rice Krispies, ½ cup nuts, 1 tsp. vanilla. Mix well and quickly roll in coconut. Refrigerate.

—Del Shepard

BUTTERSCOTCH COOKIES

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup butter or margarine
- 1 cup salad oil
- 1 egg
- Sift together the next 3 items:
 - 3 cups flour
 - ¼ tsp. salt
 - 1 tsp. soda
- ½ tsp. Kitchen Klatter butter flavoring
- 1 tsp. Kitchen Klatter burnt sugar flavoring
- ½ tsp. vanilla
- ½ tsp. black walnut flavoring
- 1 cup quick oatmeal
- 1 cup crushed corn flakes
- ½ cup coconut
- ½ cup nutmeats
- 1 (6 oz.) pkg. butterscotch chips

Cream sugar and shortening, add salad oil, egg and flavorings. Add oats, corn flakes (measured after crushed), coconut, nuts and chips. Add sifted ingredients. Drop from spoon on cookie sheet. Press slightly with fork. Bake at 350°.

—Mrs. Dan Gonder

ORANGE DROP COOKIES

- 1 cup shortening
- 1½ cups white sugar
- 2 eggs
- 1 cup sour milk
- 1 tsp. soda (in milk)
- juice and rind of 1 orange
- 1 tsp. baking powder (in flour)
- 3½ cups flour
- salt

Drop on buttered baking sheet not too close. Bake at 350° for 8 to 10 minutes.

Icing

- juice of 1 orange
- 1 tsp. melted butter
- powdered sugar to thicken

Ice cookies while warm. Makes 4 dozen.

—Melissa Conner

ICED BUTTERSCOTCH COOKIES

- 1/2 cup shortening
- 1 1/2 cups brown sugar
- 2 eggs
- 1 cup thick sour cream
- 1 tsp. vanilla
- 2 3/4 cups flour
- 1/2 tsp. soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 2/3 cup nuts

Blend shortening and sugar, add eggs. Stir in sour cream and vanilla. Sift dry ingredients together and add to first mixture. Add nuts last. Chill at least 1 hour. Drop rounded tsp. about 2 in. apart on greased baking sheet. Bake until lightly browned 8-10 minutes in 375° oven. While still warm spread on browned butter icing.

—Janice Reutter

BUTTERSCOTCH OATMEAL COOKIES

- 1 cup flour
- 1/2 tsp. soda
- 1/4 tsp. salt
- 1/2 cup shortening
- 1 cup brown sugar
- 1 tsp. vanilla
- 1 cup quick cooking oatmeal
- 1/2 cup chopped nuts
- 1 cup shredded coconut
- 1 egg

Sift together the flour, soda and salt. Cream shortening and sugar. Add egg and vanilla and beat until light and fluffy. Stir into flour mixture, oatmeal, nuts and coconut. Chill dough, shape into small balls and place on greased cookie sheet. Bake at 325° for 16-20 minutes. 2 1/2 dozen cookies.

—Janice Reutter

THUMBPRINT COOKIES

- 1/2 cup butter
- 1/4 cup brown sugar
- 1 egg yolk
- 1 cup flour
- 1/4 tsp. salt
- 1/2 tsp. vanilla

Mix above ingredients and form into small balls. Roll balls in slightly beaten egg white, then roll in 1 cup of chopped nuts. Put on greased cookie sheets. Bake for 5 minutes, put your thumbprint in center of cookies and continue baking 10 minutes more. After cookies are cool fill center with powdered sugar frosting. 375° oven.

—Bernadine Stark
Ann Marlow

APPLE FUDGE SQUARES

- 2 squares of chocolate
- 1/2 cup shortening
- 2/3 cup apple sauce
- 1 cup flour
- 1/4 tsp. soda
- 1/2 cup chopped nuts
- 1 cup sugar
- 2 eggs
- 1 tsp. vanilla
- 1/2 tsp. baking powder
- 1/4 tsp. salt

Melt chocolate and shortening. Add eggs, well beaten. Add sugar, apple sauce and vanilla. Add dry ingredients and nuts. Spread in 9x13 greased pan. Bake in moderate oven at 350° for 40 minutes.

—Mrs. William Davis

MRS. BALLARD'S COOKIES

Part I

- 1 cup raisins
- 1 cup water

Cook 5 minutes.

Part II

- 2/3 cup shortening
- 1/2 cup white sugar
- 2/3 cup brown sugar
- Cream well. Then add:
- 2 eggs
- 2 1/2 cups sifted flour
- 1 tsp. soda
- 1/4 tsp. salt
- 1/2 tsp. nutmeg
- 1 tbs. vanilla
- 1/4 cup raisin juice

Add dry ingredients alternately with the raisin juice. Drop by teaspoon on greased cookie sheet. Bake 10 minutes at 375°.

FRESH ORANGE COOKIES

- 1 1/2 cups brown sugar
- 1 cup butter (or other shortening)
- 2 eggs
- 1 cup sour milk or buttermilk
- 1 tsp. soda
- 1/2 tsp. salt
- 2 tsp. baking powder
- grated rind of 1 orange
- 1 tsp. vanilla
- 3 cups flour

Mix together and drop by tsp. on cookie sheet. Bake at 375°. Frost with a powdered sugar frosting made with the juice of an orange.

—Mrs. Ted Wikre

MOLASSES COOKIES

- 2 cups flour
- 1/2 tsp. salt
- 2 tsp. soda
- 1/2 tsp. cloves
- 1/2 tsp. ginger
- 1 tsp. cinnamon
- 3/4 cup shortening
- 1 cup sugar
- 1/4 cup molasses
- 1 egg

Sift together dry ingredients, cream sugar and shortening. Add molasses and egg. Form in balls size of walnut, roll in sugar and bake 15 minutes at 350°.

—Wilmina Peterson

MOLASSES COOKIES

Sift together:

- 2 cups flour
- 2 tsp. soda
- 1/2 tsp. ginger
- 1/2 tsp. salt
- 1/2 tsp. cloves
- 1 tsp. cinnamon

Cream 3/4 cup shortening and 1 cup sugar. Add 1 egg and 1/4 cup molasses. Mix well. Add sifted dry ingredients.

Make into balls the size of walnuts. Roll in granulated sugar. Bake at 350° for 15 minutes.

—Mrs. Albert Peterson

GOLDEN APRICOT BARS

- 2/3 cup dried apricots
- 1/2 cup soft butter
- 1/4 cup sugar
- 1 1/3 cups sifted flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 cup brown sugar (packed)
- 2 eggs, well beaten
- 1/2 tsp. brandy flavoring or vanilla
- 1/2 cup chopped walnuts

Rinse apricots, cover with water and boil 10 minutes. Drain, cool and chop. Mix soft butter with sugar and 1 cup of flour until crumbly. Pack into layer covering bottom of greased 8 inch square pan. Bake at 350° for 25 minutes. Sift remaining 1/3 cup flour with baking powder and salt. Beat brown sugar slowly into eggs beating well after each addition. Stir in flour mixture, flavoring, walnuts and chopped apricots. Spread over baked layer. Return to oven and bake 30 minutes more. Cool in pan and cut into bars or squares when cooled.

—Lois Hurley

TOFFEE ORANGE BARS

- 1/2 cup butter
- 1 cup sifted flour
- 2 beaten eggs
- 1 1/2 cups brown sugar
- 1 tsp. vanilla
- 2 tbsp. flour
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 1 cup chopped walnuts
- 1/2 cup flaked coconut
- orange frosting

Cut butter into the 1 cup flour till it resembles coarse cornmeal; press into bottom of 13x9x12 pan. Bake in moderate oven at 350° about 15 minutes. Do not brown. Combine eggs, brown sugar and vanilla. Add 2 tbsp. flour, salt and baking powder. Stir in the nuts and coconut. Spread carefully over baked mixture. Return to oven and bake about 25 minutes. Cool. Ice with orange powdered sugar icing.

—Eleanor Bakley

COFFEE BARS

- 1 cup brown sugar
- 1/2 cup shortening
- 1 egg
- 1/2 tsp. baking powder
- 1/2 tsp. soda
- 1/2 tsp. salt
- 1 1/2 cups flour
- 1/2 cup hot coffee
- 1/2 cup cut up dates
- 1/4 cup nut meats

Cream sugar and shortening, add egg and beat. Add sifted dry ingredients and hot coffee, dates and nuts. Bake at 350° in a 7x12 pan. Frost with icing flavored with burnt sugar flavoring.

—Marie Nordholm

MOLASSES CRINKLES

- 1 cup sugar
- 2/3 cup shortening
- 1 egg
- 1/4 cup molasses
- 2 cups flour
- 1 1/2 tsp. soda
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. nutmeg
- 1/2 tsp. ginger
- 1/2 tsp. salt

Cream sugar and shortening. Add remaining ingredients. Form in balls. Roll balls in sugar and bake at 375° for 10-12 minutes.

—Vera Peterson

EVER-LUSHUS BROWNIES

- 1/4 lb. butter
- 1 cup brown sugar
- 1 cup white sugar
- 4 egg yolks
- 8 tsp. cocoa
- 3/4 cup milk
- 1 cup flour
- 1/2 tsp. salt
- 1/2 tsp. vanilla
- 1/2 cup nutmeats

Fold in whites of 4 eggs beaten last. Bake in jelly roll pan at 350° for 30 minutes.

—Mrs. Bert Lundberg

FUDGE BROWNIES

- 4 eggs
- 2 cups sugar
- 1 cup butter
- 4 squares chocolate or 4 tbsp. (rounded) cocoa
- 2 cups flour
- 1 cup nuts
- 2 tsp. vanilla

Beat eggs and sugar. Melt butter and cocoa. Add slowly to flour and sugar mixture. Add vanilla and nuts. Bake at 350° for 30-35 minutes. 15x10x1 pan.

—Nancy Malmquist

MARASCHINO CHERRY COOKIE

- 2 cups flour
- 1/4 tsp. soda
- 1 tsp. salt
- 1 cup brown sugar
- 3/4 cup oleo
- 1 egg
- 1 tsp. vanilla
- 2 tsp. milk
- 1/2 cup chopped nuts
- 1/2 cup chopped maraschino cherries
- 1/2 cup coconut

Drop on greased pan and bake till lightly browned. Bake at 375°.

—Gladys Johnson

COCONUT FORK COOKIES

- 1 cup shortening
- 1 cup sugar
- pinch of salt
- 2 eggs
- 2 to 2 1/2 cups flour
- 1 tsp. cream of tartar
- 2 cups Post Toasties
- 1 cup coconut

Cream shortening, sugar. Add eggs and beat well. Sift dry ingredients and add along with Post Toasties and coconut. Bake at 350°.

—Mrs. Vera Lindgren

ALMOND CRESCENTS

- 1 cup butter or oleo
- 2 cups sifted flour
- 2/3 cup sugar
- 4 tbsp. finely chopped almonds

Blend all ingredients together in a mixing bowl. Chill until dough is firm about 2 hours. Make into small balls about the size of a walnut, then roll between hands, shaping them so they are thick in the middle and tapering toward the ends. Bend into half moons. Bake on ungreased cookie sheet in a 375° oven until light golden brown (12 to 15 minutes). When cool, sprinkle with powdered sugar.

—Wilma Bennett

NO BAKE BAR COOKIES

- 1 cup brown sugar
- 1 cup white syrup
- pinch of salt

Stir well. Bring to a rolling boil and boil 1 minute.

Add:

- 1 1/2 cups chunk peanut butter
- 3 1/2 cups Rice Krispies
- 1 tsp. vanilla

Mix well and press in buttered 9x12 pan.

Frosting:

Spread on 1 small pkg. of chocolate chips. (Melted over warm water—not hot). Place on cookie mixture and cut into bars while still warm.

—Dorothy Henrichs

BROWNIES

- 1 cup shortening
- 2 squares chocolate
- 1 cup white sugar
- 1 cup brown sugar
- walnuts
- 4 eggs
- 1 cup flour
- 1 tsp. baking powder
- 1 tsp. vanilla
- dash of salt

Melt together shortening and chocolate, cool. Beat together well the sugars and eggs. Add the cool chocolate mixture, sift together flour, baking powder and salt, stir in mixture, add vanilla and nuts, spread on a greased shallow pan 11x15. Bake at 325° for 40-60 minutes.

—Bernadine Stark

ANGEL CRISPS

- ½ cup white sugar
- ½ cup brown sugar
- 1 cup shortening
- 1 egg
- 1 tsp. vanilla
- 2 cups flour
- ½ tsp. salt
- 1 tsp. soda
- 1 tsp. cream tartar

Cream sugars, shortening, egg and vanilla. Add sifted dry ingredients. Form into balls the size of a walnut, and dip top half in water then in granulated sugar. Place on greased cookie sheet and press in center with finger. Bake at 400° about 10 minutes.

—Evelyn Reynolds

ANGEL CRISP COOKIES

- 1 cup white sugar
- 1 cup brown sugar
- 2 cups shortening
- 2 eggs
- 2 tsp. vanilla
- 4 cups flour
- 2 scant tsp. soda
- 2 tsp. baking powder

Cream together sugar, shortening, eggs and vanilla. Add sifted dry ingredients. Form into balls the size of a walnut, dip in water, then in sugar. Place on ungreased cookie sheet, press finger in center of each (this keeps the sugar from running off). Bake at 400° 8-10 minutes. Nice large batch.

—Arlene Waterman

LEMON BARS

- ½ cups margarine
- ¼ cup powdered sugar
- 1 cup flour
- 2 eggs, beaten
- 2 tbsp. lemon juice
- grated rind of 1 lemon
- 1 cup sugar
- 2 tbsp. more flour
- ½ tsp. baking powder
- powdered sugar frosting

Mix together margarine, powdered sugar and 1 cup flour and press into oiled 8 inch square pan. Bake 12 minutes at 350°. Combine eggs, lemon juice and rind, sugar, 2 tbsp. flour and the baking powder. Pour this mixture over crust. Return to oven and bake 25 minutes more. Cool slightly, then top with powdered sugar icing to make a thin glaze. Cut into bars or squares.

—Margaret Westeen

CHOCOLATE CHIP BLONDE BROWNIES

- 2 cups sifted flour
- 1 tsp. baking powder
- ¼ tsp. soda
- 1 tsp. salt

Sift above ingredients together; then add 1 cup chopped nuts and mix well. Set aside. Melt ¾ cup shortening and add 2 cups brown sugar and 2 tbsp. hot water. Cool slightly. Add 2 eggs and 2 tsp. vanilla and beat. Add flour mixture and spread in greased pan. Sprinkle 1 pkg. semi-sweet chocolate chips over the top (butterscotch chips may be used). Bake at 350° for 25 minutes. Cool in pan.

—Janice Hanson

FUDGE BROWNIES

- 1 pkg. chocolate chips
- ⅓ cup butter
- 2 eggs
- ½ cup sugar
- ½ cup flour
- ½ tsp. baking powder
- ¼ tsp. salt
- ½ tsp. vanilla
- ½ cup nuts

Melt chocolate chips and butter in double boiler. Beat eggs, add sugar, add flour, baking powder, salt, add vanilla. Gradually pour in melted chocolate. Then nuts. Bake at 350° for 25 minutes.

—Mrs. Vera Lindgren

FROSTED CREAMS

- 1 cup shortening
- 1½ cups sugar
- 2 eggs
- 1 tsp. vanilla
- 1 cup raisins (cooked in water)
- 1 cup water from raisins
- 1 tsp. soda
- 2½ cups flour
- 1 tsp. salt
- 1 tsp. cinnamon

Cream shortening, add sugar gradually. Beat in eggs, add vanilla. Bring raisins to boil in a generous cupful of water. Drain raisins saving the liquid. Measure 1 cup water. Add soda while still warm. Sift dry ingredients and add alternately with liquid. Add raisins. Bake in greased 12x18 pan. Bake at 350° for 12-30 minutes. Frost and cut in squares.

—Mrs. Dan Gonder

FILLED BAR COOKIE

Make filling first:

- 3 cups cut up dates
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cups water

Cook over low heat until thickened.

Cool. Mix $\frac{3}{4}$ cup shortening and 1 cup brown sugar. Add $1\frac{3}{4}$ cups flour, $\frac{1}{2}$ tsp. soda, 1 tsp. salt and $\frac{1}{2}$ cups rolled oats.

Place half above mixture in bottom of 9x13 in pan. Press and flatten with hands. Spread with date filling. Cover with remaining crumbs. Pat lightly. Bake in 400° oven for 25-30 minutes until lightly browned.

—Mrs. Bert Lundberg

CHOCOLATE CHIP OATMEAL COOKIES

- $1\frac{3}{4}$ cups sifted flour
- 1 tsp. salt
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup white sugar
- 1 cup nuts
- 2 cups oatmeal
- 1 tsp. soda
- 1 cup shortening
- 2 eggs
- 1 tsp. hot water
- 1 pkg. chocolate chips
- 1 tsp. vanilla

Drop on a greased cookie sheet. Bake at 375° for 8 minutes.

—Mrs. Albert Peterson
Mrs. Leonard Anderson

SPICY ORANGE BARS

- $\frac{2}{3}$ cup shortening
- 2 cups sifted flour
- $1\frac{1}{2}$ cups brown sugar
- 2 eggs
- 2 tbsps. grated orange peel
- 3 tbsps. orange juice
- 1 tsp. soda
- $\frac{1}{2}$ tsp. salt
- 1 tsp. cinnamon
- $\frac{1}{2}$ tsp. nutmeg
- $\frac{1}{4}$ tsp. cloves
- 1 cup seedless raisins
- 1 cup chopped nuts

Cream together shortening, sugar and eggs. Stir in orange peel and juice. Sift flour, soda, salt and spices; add to creamed mixture and mix well. Stir in raisins and nuts. Spread in greased 15x18 jelly roll pan. Bake in moderate oven at 350° about 30 minutes or until done. Cool. May frost with orange powdered sugar frosting.

—Carolyn Huglin

FIG BARS

- 1 egg
- 1 cup sugar
- $\frac{1}{2}$ cup shortening
- $\frac{1}{2}$ cup milk
- 1 tsp. soda
- 2 tsp. cream of tartar
- $3\frac{1}{2}$ cups flour

Combine in order. Roll out. Cut in strips $\frac{1}{2}$ inches by 3 inches. Place $\frac{1}{2}$ tsp. of filling on $\frac{1}{2}$ and cover with other $\frac{1}{2}$ of strip. Bake at 375° until pale brown.

Filling:

Grind 1 pkg. or 2 cups figs, $\frac{1}{4}$ cup raisins, 1 cup sugar and add $\frac{1}{2}$ cup water. Cook and cool.

—Agda Peterson

LEMON SQUARES

Mix well:

- $\frac{2}{3}$ cup butter
- $1\frac{1}{4}$ cups sifted flour
- Press into 11x15 pan. Bake 10 minutes in 350° oven. Beat 4 eggs. Add:
- 2 cups brown sugar
- $1\frac{1}{2}$ cups coconut
- $\frac{1}{4}$ tsp. baking powder
- 1 cup nuts
- 1 tsp. vanilla

Spread on first mix; bake 20 minutes longer. Frost while warm with

- 2 tsp. grated lemon rind
- 3 tbsps. lemon juice
- $1\frac{1}{3}$ cups powdered sugar

Cool and cut into squares.

—Mary Lees

PINEAPPLE BARS

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup shortening
- 1 cup sugar
- 2 cups flour
- 1 No. 2 can crushed pineapple
- 1 cup sugar
- 2 tbsps. cornstarch
- 2 egg yolks

Mix together butter, shortening, 1 cup of sugar and 2 cups of flour as for pie crust. Place two thirds of mixture in large cake pan. Mix together the contents of can of pineapple, sugar, cornstarch and egg yolks. Cook until thick. Spread on top of crumbs. Pat remaining crumbs on top. Bake in moderate oven, 350°, 20-25 minutes. Cut in squares.

—Mrs. Harold Peterson
Backus, Minn.

OATMEAL SQUARES

Preheat oven to 375°.

- ¾ cup flour
- 1 tsp. baking powder
- 1 tsp. salt
- ½ cup butter
- 1 tsp. vanilla
- ¾ cup brown sugar
- 1½ cups rolled oats
- 1 pkg. chocolate chips
- ¼ cup water

Cream butter and vanilla and brown sugar in flour, baking powder, and salt alternately with the water. Stir in the rolled oats and chocolate chips. Bake 30 minutes.

—Helen Johnson

BROWN SUGAR CRACKLES

- 1 cup shortening
- 1 cup brown sugar
- ¼ cup white sugar
- 1 egg
- 2 cups flour
- 2 tsp. cream tartar
- 2 tsp. soda
- ½ tsp. vanilla
- pinch salt

Roll in balls, then in sugar and bake on greased cookie sheet at 375°.

—Bernadine Stark

CHERRY COCONUT BARS

- 1 cup flour
- ½ cup butter
- 3 tbsp. powdered sugar

Mix and pat into a 9x9 pan. Bake at 325° for 20 minutes.

- 1 cup sugar
- ¼ cup flour
- ½ tsp. baking powder
- ¼ tsp. salt
- ¼ cup chopped nuts
- ½ cup coconut
- ½ cup maraschino cherries (cut)

Add these ingredients to 2 eggs, well beaten, and spread on top of first mixture and bake 25 minutes more.

—Dorothy Henrichs

GRIZZLENICKLES

- 1 small pkg. crushed graham crackers
- 1 can Eagle brand milk
- 1 cup coconut
- 1 pkg. chocolate chips
- 1 cup nuts

Bake at 325° for 30 minutes. Cut into squares while warm and roll in powdered sugar.

—Ruth Reutter

DATE OATMEAL BARS

- ½ cup butter
- ⅔ cup shortening
- 1 cup brown sugar
- 1 tsp. soda dissolved in ½ cup water
- 2½ cups oatmeal
- 1½ cups flour

Cream shortening with sugar, add oatmeal and flour alternately with soda water mixture. Divide dough into 2 parts. Spread 1 part on a greased 9x12 pan. Refrigerate and spread with following mixture. Boil till thick:

- 1 cup sugar
- ½ cup water
- 1 lb. dates, chopped

Cool and add ½ cup chopped nuts. Top with remaining dough. Bake at 375° for 25 minutes. Cut into squares immediately and cool before removing from pan.

—Selma Nordstrom

SPECIAL K BARS

- 1 cup sugar
- 1 cup white syrup
- 1¼ cups chunk peanut butter
- 4 cups Special K cereal

Heat sugar and syrup until dissolved. Do not boil. Add peanut butter and mix well. Stir in the cereal and press into a buttered pan 13x15 and cool.

Melt 1 6-oz. pkg. butterscotch chips and 1 6-oz. pkg. chocolate chips and frost. Cool and cut.

—Mrs. Joe Anholt
Vera Peterson
Priscilla Jordan

BUTTERMILK BARS

- 1¼ cups sugar
- ½ cup butter
- ¾ cup brown sugar
- 2 cups flour
- ¾ cup coconut
- 1 cup chopped nuts
- 1 cup buttermilk
- 1 egg
- ¾ tsp. salt
- ¾ tsp. cinnamon
- 1 tsp. soda

Cream butter with sugars, add flour and mix well. Sprinkle 1¼ cups of crumb mixture on greased pan. Sprinkle nuts over crumbs. Add remaining ingredients to first mixture, blend well and pour over crumbs. Bake 350° for 25 minutes. Cool before cutting.

—Mildred Thorngren

CHOCOLATE TOFFEE BARS

- 1 cup shortening
- 1 cup brown sugar
- 2 tsp. vanilla
- 2 cups sifted flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 1 cup semi-sweet chocolate bits
- $\frac{1}{2}$ cup toasted almonds, chopped

Cream butter and sugar, add vanilla. Sift flour with baking powder and add to creamed mixture. Add chocolate bits and nuts. Pat into an ungreased jelly roll pan. Bake in moderate oven, 350°, about 25 minutes. Cool and cut.

—Mrs. Glen Peterson

SOFT RAISIN BARS

- $1\frac{1}{2}$ cups raisins
- 1 cup water
- $1\frac{1}{2}$ tsp. soda
- 1 tsp. cinnamon
- 1 cup shortening
- $1\frac{1}{2}$ cups sugar
- 2 eggs
- 3 cups flour
- 1 tsp. nutmeg

Cook raisins for 10 minutes. Dissolve the soda in 1 cup of water from raisins. Cream shortening and sugar. Add eggs and beat well. Add raisins and liquid alternately with dry ingredients. Bake in large cookie sheet at 375° for 30 minutes. Frost with icing.

—Mrs. William Davis

FROSTED RAISIN SQUARES

- 2 tbsp. butter
- 1 cup raisins
- $1\frac{1}{2}$ cups water
- 2 cups flour
- 1 cup sugar
- 1 tsp. soda
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ tsp. nutmeg
- 1 tsp. cinnamon
- $\frac{1}{2}$ cup nuts

Place butter, raisins and water in saucepan and simmer 5 minutes. Cool. Sift dry ingredients together into large mixing bowl and stir in raisins and nuts. Spread in a greased 13x9x2 pan. Bake at 375° for 15-20 minutes. Cool and spread with an orange frosting.

- 2 cups powdered sugar
- 2 tbsp. butter
- 3 tbsp. orange juice
- 1 tsp. grated orange peel

A little vanilla if you wish.

—Helen Grush

BROWNIES

- Sift:
- $\frac{3}{4}$ cup sifted flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- 1 cup sugar

Add:

- $\frac{1}{2}$ cup shortening
- 2 unbeaten eggs
- 1 tsp. vanilla

Beat well with top ingredients. Add 4 tsp. cocoa and 1 cup chopped nut meats. Beat until well blended. Pour into a greased 8x8 pan and bake at 325° for 30-35 minutes. Cut in squares while still warm.

—Mrs. Bob Petty

RAISIN SQUARES

- 1 cup raisins, cooked
- 1 cup liquid
- 2 cups flour
- 2 tsp. cinnamon
- 1 cup Spry
- $1\frac{1}{2}$ tsp. soda
- $\frac{1}{2}$ tsp. salt
- 2 eggs
- $1\frac{1}{2}$ cups sugar
- 1 tsp. vanilla
- nut meats

Spread in jelly roll pan about 12x18. Bake at 350°. Frost while warm.

—Dorothy Stark

COCONUT BARS

- $\frac{1}{2}$ cup soft margarine
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ tsp. salt
- 1 cup flour
- 1 cup chopped nuts
- 2 eggs
- 1 tsp. vanilla
- 1 cup brown sugar
- $\frac{1}{2}$ tsp. soda
- $1\frac{1}{4}$ cups flaked coconut

Layer 1: Cream together margarine, $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ tsp. salt. Stir in 1 cup flour. Bake in moderate oven at 350° for 12-15 minutes or until lightly brown.

Layer 2: Beat eggs slightly, add vanilla. Gradually add 1 cup brown sugar, beating until just blended. Add 2 tbsp. flour and $\frac{1}{2}$ tsp. salt. Stir in coconut and nuts. Spread over baked layer. Bake 20-25 minutes more or until a toothpick comes out clean. Cool. Can be frosted with lemon powdered sugar frosting.

—Carolyn Huglin
Mrs. Bob Petty

DOUBLE DECK BROWNIES

Top Deck:

- 1 square chocolate melted
- ¼ cup butter melted
- ¾ cup sugar
- 1 egg
- ⅔ cup flour
- ¼ tsp. baking powder
- ¼ tsp. salt
- ¼ cup milk
- ½ tsp. vanilla
- ½ cup chopped nuts

Bottom Deck:

- ½ cup flour
- ¼ tsp. baking soda
- ¼ tsp. salt
- 1 cup rolled oats
- ½ cup brown sugar, firmly packed
- ½ cup butter, melted

For bottom deck: Sift flour, soda and salt. Combine with rolled oats and sugar. Mix in butter. Pat mixture into bottom of 7x11 pan. Bake at 350° for 10 minutes.

For top deck: Combine chocolate, butter and sugar, add egg and beat well. Sift dry ingredients and add alternately with milk and vanilla to chocolate mixture. Fold in chopped nuts. Spread batter over baked bottom layer, return to oven and bake for 25 minutes. Cool and frost. Cut into squares.

—Mrs. Richard Sonquist

RAISIN COOKIES

- 1 cup shortening
- 1 cup white sugar
- 1 egg beaten
- 1 cup cooked raisins
- 4 tbsp. raisin juice
- 1 tsp. soda dissolved in the raisin juice
- pinch of salt
- 2½ cups flour
- 1 tbsp. vanilla

Bake at 350°. Frost while still warm with powdered sugar frosting.

—Evelyn Reynolds

ENGLISH TOFFEE SQUARES

- 1 cup butter
- 1 cup brown sugar
- 1 egg
- 2 cups flour
- 1 tsp. vanilla
- ½ cup nuts

Mix and bake on a large cookie sheet, 10-15 minutes at 350°.

—Priscilla Jordan

BROWN EYED SUSANS

- ¾ cup butter
- ½ cup sugar
- 1 egg
- 1 tsp. vanilla
- ¼ tsp. salt
- 1¾ cups flour
- 1 7-oz. pkg. chocolate wafers (candy mints)

Cream butter, sugar, egg and vanilla. Stir in flour and chill 1 hour. Shape in a small ball and press a candy wafer in center of each cookie. Bake at 400°, 8-10 minutes.

—Belva Reutter

MARSHMALLOW FUDGE BARS

Sift:

- ¾ cup flour
- ¼ tsp. baking powder
- ¼ tsp. salt
- 2 tbsp. cocoa

Cream:

- ⅓ cup shortening
- ¾ cup sugar
- 2 eggs

Add dry ingredients.

Add:

- 1 tsp. vanilla
- ½ cup nuts

Bake in a 12x8 pan at 350° for 25 minutes. When done and still warm, cut up marshmallows and lay on dough. Put back into oven till marshmallows melt. Cool.

Combine:

- ½ cup brown sugar
- ¼ cup water
- 1 square chocolate

Boil 3 minutes. Remove from heat and add 3 tbsp. butter and 1 tsp. vanilla. Cool. Blend in 1½ cups powdered sugar. Beat and spread over marshmallows.

—Mary Janice Ott

DATE SQUARES

- 1 cup brown sugar
- ½ cup shortening
- 2 eggs
- ½ cup sour cream
- 2 cups flour
- 1 tsp. soda
- 1 tsp. vanilla
- ½ lb. dates (chopped)
- ½ cup black walnuts

Mix this in order above and spread on baking sheet about ½ inch in thickness. Bake 25-30 minutes at 350°. Frost with powdered sugar frosting. Makes 2 dozen.

—Mrs. Marion Hostetler

BUTTERSCOTCH COOKIES

2 pkgs. butterscotch chips
½ cup peanut butter

Melt together in top of double boiler. Pour over 5 cups corn flakes and 1 cup coconut. Mix well together. Drop on wax paper or cut in squares.

—Camilla Wulf

CINNAMON BARS

½ cups raisins—boil 3 minutes in 1 cup water
½ cups sugar
1 cup shortening
2 eggs
¾ cups flour
2 tsp. cinnamon
salt
½ tsp. soda dissolved in raisin water

Cream sugar, shortening and eggs. Add remaining ingredients. Spread in jelly roll pan about ½ inch thick. Bake in 350° oven for 15 minutes. When cool, top with thin powdered sugar icing. Cut into squares.

—Mrs. LaVerne Johnson

3 LAYER NO BAKE COOKIES

First Layer:

½ cup butter
¼ cup sugar
¼ cup cocoa
1 tsp. vanilla
1 egg slightly beaten

Place in top of double boiler and cook butter, sugar, cocoa and vanilla until blended. Add egg and cook 5 minutes longer, stirring. Add 2 cups crushed graham crackers, 1 cup coconuts and ½ cup nuts. Press mixture into a 9x13 pan. Cool.

Second Layer:

Cream until light and fluffy, ½ cup butter, 3 tbsp. milk and 2 tsp. instant vanilla pudding mix. Add 2 cups of powdered sugar. Beat until smooth and spread over the first layer.

Third Layer:

Melt one 6-oz. pkg. of chocolate bits. Add 1½ tbsp. butter. Spread over the second layer. Cut into squares before it hardens.

—Doris McCollum
Priscilla Jordan

PECAN SQUARES

Cream well: ½ cup butter and ½ cup brown sugar. Add and mix well: 1 cup sifted flour. Press into greased 9x9 pan. Bake in 350° oven for 20 minutes.

Beat until frothy, 2 eggs. Add and beat till thick, 1 cup brown sugar.

Add 1 cup chopped pecans and ¼ cup coconut mixed with 2 tbsp. flour. Add 1 tsp. vanilla and ½ tsp. salt. Mix well. Spread over baked crust. Bake another 20 minutes in 350° oven. Sprinkle with powdered sugar while still warm.

—Mary Lees

BUTTER CHEWIES

½ cups sifted flour
¼ cup sugar
½ cup butter
3 eggs separated
2 cups brown sugar
½ tsp. salt
½ cup chopped walnuts
1 cup shredded coconut
2 tbsp. powdered sugar

Sift flour and white sugar together. Add butter and cut in till mixture is like cornmeal. Press into well buttered 8 inch square pan. Bake at 375° for 15 minutes until lightly browned. Meanwhile beat egg yolks, add brown sugar and salt and blend. Stir in nuts, coconut and stiffly beaten egg whites. Pour over baked mixture and continue to bake at 325° for 30 minutes longer. Cut into bars. Sprinkle with powdered sugar.

—Mrs. Bess Miller
211 So. Miles
Elizabethtown, Ky.

BLONDE BROWNIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
3 cups flour
¼ tsp. salt
½ cup nuts

Cream shortening and sugars, add remaining ingredients. Frost with brown sugar frosting. Bake at 350° about 25 minutes.

—Vera Peterson

Cakes and Frostings

ONE EGG CAKE

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 1 egg
- $1\frac{1}{2}$ cups flour
- 2 tsp. baking powder
- 1 tsp. vanilla
- 1 cup milk
- $\frac{1}{4}$ tsp. salt

Put all in bowl and beat well. Bake at 350° until it springs back when touched.

—Mrs. Laurence Ewing

SOWFLAKE CAKE

- $\frac{1}{2}$ cup Crisco
- $1\frac{1}{2}$ cups sugar
- $\frac{3}{4}$ cup milk
- 2 cups cake flour
- 4 egg whites
- $2\frac{1}{2}$ tsp. baking powder
- lemon extract

—Mrs. John Anderson

SOUR CREAM WHITE CAKE

- $\frac{1}{2}$ cup cold water
- 1 cup thick sour cream
- $\frac{1}{2}$ tsp. soda
- 2 tsp. baking powder
- 1 tsp. vanilla
- 3 egg whites
- $\frac{1}{4}$ tsp. salt
- $1\frac{1}{2}$ cups sugar
- 2 cups cake flour

Whip egg whites until stiff. Whip cream and fold in beaten egg whites. Add sifted flour and dry ingredients alternately with the cold water and flavoring. Bake 35 minutes at 350°.

—Camilla Wulf

WHIPPED CREAM CAKE

- 2 cups sweet cream
- 2 cups sugar
- 4 level tsp. baking powder
- 2 tsp. vanilla
- 4 eggs
- 3 cups cake flour
- $1\frac{1}{2}$ tsp. salt

Whip cream stiff. Drop in eggs and beat. Add sugar and beat again. Sift flour and measure. Add baking powder and salt and sift again. Add to cream mixture. Add flavoring. Bake in 9 inch layer pans or a 9x13 loaf pan in a 350° oven.

—Helen Johnson

SUNSHINE CAKE

- 6 egg yolks
- $\frac{1}{2}$ cup cold water
- $1\frac{1}{2}$ cups sugar
- $1\frac{1}{2}$ cups flour
- $\frac{1}{4}$ tsp. salt
- 6 egg whites
- $\frac{3}{4}$ tsp. cream of tartar
- 1 tsp. vanilla

Beat egg yolks until thick, add water, continue beating until thick. Add sugar and beat well, add vanilla. Sift flour and salt together and fold into egg mixture. Beat egg whites, add cream of tartar, fold into yolk mixture. Put in angel food cake pan. Bake at 250° for 1 hour. Invert pan and let cool before removing.

—Bernadine Stark

JELLY ROLL CAKE

- 3 eggs
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ cup flour
- 2 tsp. baking powder
- 1 tsp. vanilla
- jelly or marmalade
- 3 tbsps. powdered sugar

Beat eggs, add sugar. Mix in flour, baking powder and flavoring to first mixture. Pour into lightly floured pan 13x9x2. Place in moderate oven, bake until lightly browned.

Sift powdered sugar on sheet of wax paper to which the cake is to be placed upside down as soon as removed from oven. Spread jelly over the cake, roll and place in a towel to cool.

—Wilma Bennett

ANGEL FOOD

- $1\frac{1}{2}$ cups egg whites
- $\frac{1}{4}$ tsp. salt
- 1 tsp. cream of tartar
- 1 cup white sugar
- 1 cup powdered sugar
- 1 cup cake flour
- 1 tsp. vanilla
- $\frac{1}{2}$ tsp. almond

Beat egg whites stiff with salt and cream of tartar. Add white sugar 2 tbsps. at a time. Sift powdered sugar and cake flour five times. Fold in two tbsps. at a time. Add extracts and bake 24 minutes in 420° oven.

—Barbara Skoglund

SPONGE CAKE

- 12 egg yolks (9)
- 2 cups sugar (1½)
- 1 cup boiling water (¾)
- 1 tsp. salt (¾)
- 4 tsp. baking powder (3)
- 3 cups cake flour (2¼)
- 2 tsp. lemon extract (1½)

Beat yolks until thick and lemon colored. Add sugar gradually, then boiling water. Add sifted dry ingredients and flavoring. Bake in a hot oven.

—Mrs. Albert Peterson

BUTCH'S CAKE MIX

- 1 box yellow cake mix (1 lb. 2 oz. size)
- 1 box lemon instant pudding
- 4 eggs
- ¾ cup salad oil
- ¾ cup water

Combine all ingredients and beat until creamy, about 10 minutes. Pour batter into ungreased angel food cake pan. Bake at 350°, 45 minutes. While cake is still warm, pierce with fork and pour this icing over top:

- ½ cup frozen orange juice concentrate
 - 1 tsp. butter
 - 1 cup powdered sugar
- Cream together.

—Lois Toyne

BANANA CUP CAKES

- 2 mashed bananas
- 1½ cups sugar
- ½ cup shortening
- 2 beaten eggs
- ½ tsp. salt
- 2 cups flour (take out 2 tbsp.)
- 2 tsp. baking powder
- ½ cup sweet milk

May substitute 2 tbsp. sour milk and 1 tsp. soda for baking powder and sweet milk.

Mix sugar, bananas, eggs and shortening. Sift dry ingredients. Add alternately with milk. Bake at 375° for 25-30 minutes. Makes 18 large or 24 small cup cakes.

Frost with 3 tbsp. brown sugar, 2 tbsp. shortening and 2 tbsp. cream. Bring to boil. Add powdered sugar until it will spread. (Best to add hot mixture to sugar as it sugars if mixed in a hot pan.)

—Arlene Waterman
Gladys Johnson

LEMON CHIFFON CAKE

- 1 cup egg whites (7 or 8)
 - ½ tsp. cream of tartar
 - 2 cups sifted cake flour
 - 1½ cups granulated sugar
 - 3 tsp. baking powder
 - 1 tsp. salt
 - ½ cup cooking oil
 - 7 unbeaten egg yolks
 - ¾ cup cold water
 - 1 tsp. vanilla
 - 2 tsp. grated lemon rind
- Preheat oven to 325°.

Whip egg whites and cream of tartar until very stiff peaks are formed. Must be stiffer than for angel food cake.

Sift flour, sugar, salt and baking powder into a large mixing bowl.

Make a well in the center of the flour, add oil, egg yolks, water, vanilla and lemon rind. Beat until smooth. Then gradually pour egg yolk mixture over whipped egg whites. Fold gently until well blended. Pour into ungreased 10 inch tube pan and bake 1 hour at 325° and 10 minutes at 350°.

—Charlene Ulrich

BANANA CAKE

- 3 cups cake flour
- 2 tsp. soda
- 1 cup shortening
- 2 cups sugar
- ¾ cup milk
- 2 eggs (slightly beaten)
- 1½ cups mashed bananas

Line 3 9-inch cake pans with wax paper. Sift dry ingredients, cream shortening thoroughly, add sugar gradually and cream until light and fluffy. Add 2 tbsp. milk, then the slightly beaten eggs. Add alternately dry ingredients and milk. Bake in a moderately hot oven, 350° for 25-30 minutes.

—Ruth Indlecoffer

RAILROAD CAKE

- 1½ cups sugar
- ½ cup butter or margarine
- 2½ cups flour
- 2 tsp. baking powder, sift with flour
- ½ cup milk
- ½ cup water
- 4 egg whites (beaten till stiff)
- vanilla
- ½ cup nut meats

Beat well. Bake in 325° oven 40 minutes or until it springs back when touched.

—Mrs. Edna Hoover

RANCH CAKE

- ½ cup Crisco
- 1 cup sugar
- 1½ cups applesauce
- 2 cups flour
- 1 tsp. cinnamon
- ½ tsp. cloves
- 1½ cups raisins
- 2 tsp. soda
- 1 tbsp. hot water
- granulated sugar

Cream together Crisco and sugar. Add applesauce, then add flour sifted with spices and mix raisins in flour. Mix soda in hot water and add last. Pour batter in 9x13 pan, greased and lightly floured. Sprinkle sugar over top of batter making a light coating. Bake 35 minutes or until done in 350° oven. Serve warm or cold.

—Helen Johnson

FRESH APPLE CAKE

Cream together:

- ½ cup shortening
- 1 cup white sugar
- ½ cup brown sugar
- 2 unbeaten eggs
- ½ lemon peel, grated

Sift together:

- 2½ cups flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1 tsp. soda

Add sifted ingredients alternately with 1 cup milk. Fold in 2 cups raw diced peeled apples and ½ cup chopped nuts. Put in 9x13 pan and sprinkle with 2 tbsp. brown sugar. Bake at 350° for 35-40 minutes.

—Mrs. Albert Peterson

MINCEMEAT CAKE

- 1 cup sugar
- 1 egg
- 1 cup raisins
- ½ tsp. cloves
- 1 tsp. soda
- 1 cup water
- 2 tbsp. butter
- ½ pt. mincemeat
- 1 tsp. cinnamon
- ½ tsp. salt
- 1 tsp. vanilla
- 2 cup sifted flour

Combine sugar, butter, egg. Add sifted dry ingredients alternately with water. Beat till well mixed. Add vanilla, mincemeat and raisins. Pour into greased loaf pan and bake in 350° oven, 35-45 minutes.

—Mary Lees

CAKE MIX FRUIT CAKE

- 1 pkg. white cake mix
- ¼ cup water
- 2 tsp. lemon juice
- 4 eggs
- 2 tsp. salt

Mix the above then add the following fruits:

- 1 lb. white raisins
- ½ lb. candied cherries
- 1 lb. pecan halves
- ½ lb. candied pineapple
- ½ cup flour dusted over fruit

Put into 10 inch angel food cake pan. Bake at 275° for 2½-3 hours. Put pan of water in oven.

—Mrs. Bert Lundberg

BUTTERSCOTCH CAKE

- 4 eggs
- 2 cups sugar
- 2 cups flour
- 2 tsp. baking powder
- 1 cup milk
- 2 tsp. butter
- 1 tsp. vanilla

Beat eggs very light, add sugar and beat. Add flour and baking powder. Heat milk to boiling point and butter. Add to first part. Add vanilla. Bake about 35 minutes and take out and add frosting of:

- 6 tbsp. melted butter
- 4 tbsp. brown sugar
- ½ cup coconut
- ½ cup nuts

Bake until light brown on top.

—Vera Peterson

OATMEAL CAKE

Pour 1¼ cups boiling water over 1 cup of oatmeal and let set about 20 minutes. Cream ½ cup shortening and 1 cup brown and 1 cup white sugar. Add 2 eggs, then the oatmeal mixture and 1½ cups flour to which you have added 2 tsp. cinnamon and 1 tsp. soda and ¼ tsp. salt. Bake at 350° for 30 minutes.

Topping: Melt ½ cup brown sugar, 6 tbsp. butter, ¼ cup evaporated milk or cream (melt this all together) and 1 cup coconut or nuts. Spread over hot cake and put in the broiler until brown, 5 to 8 minutes.

—Irene Eissler, Margaret Boyle
Gladys Johnson, Camilla Wulf
Lucille Olson

RHUBARB UPSIDE DOWN CAKE

Melt 2 tbsp. butter and add 2 cups diced rhubarb and 1 cup sugar. Heat over low flame while mixing batter.

Batter:

Beat 2 eggs light. Beat in 1 cup sugar, $\frac{1}{3}$ cup at a time. Melt 2 tbsp. butter in $\frac{1}{2}$ cup hot milk and add alternately with flour, $\frac{1}{4}$ tsp. salt, 1 tsp. baking powder. Add $\frac{1}{2}$ tsp. vanilla. Pour over the hot rhubarb. Bake 30 minutes at 350°.

—Camilla Wulf

COCONUT GRAHAM CAKE

Sift into a bowl:

1 cup sifted all-purpose flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Add:

$1\frac{1}{2}$ cups graham cracker crumbs (18 crackers)

1 cup sugar
 $\frac{1}{3}$ cup soft shortening (oleo)

Mix:

1 cup milk
 $\frac{3}{4}$ tsp. vanilla

Add half of milk mixture and beat hard 2 minutes. Add rest of milk mixture and 1 unbeaten egg; beat hard 2 minutes longer. Stir in 1 cup shredded coconut. Put into 8 inch square pan and bake at 375° for 45 minutes.

—Louise Hall

FRUIT CAKE

1 pkg. date bar mix
 $\frac{2}{3}$ cup hot water
3 eggs
 $\frac{1}{4}$ cup flour
 $\frac{3}{4}$ tsp. baking powder
2 tbsp. molasses
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. allspice
1 cup walnuts
1 cup chopped candied fruit
1 cup raisins

Combine date filling from date bar mix pkg. with hot water in large bowl. Add crumbly mix, eggs, flour, baking powder, molasses and spices; blend well. Fold in walnuts and fruit thoroughly. Pour into greased and floured 9x5x3 loaf pan. Bake about 1 hour and 20 minutes at 325° F. or until a toothpick stuck in the center comes out clean. Cool. Wrap well. Store in cool place.

—Nancy Malmquist

DATE CAKE

1 cup dates
1 cup boiling water, pour over dates

Put 2 tbsp. lard in the water and dates. When cool add:

1 cup sugar
 $1\frac{1}{2}$ cups flour
1 tsp. baking powder
1 tsp. soda

Bake at 350° until done.

Topping:

$\frac{3}{4}$ cup brown sugar
 $\frac{1}{2}$ cup nuts

—Priscilla Jordan

OLD FASHIONED SPICE CAKE

2 cups flour
2 tsp. baking powder
1 tsp. cinnamon
1 tsp. salt
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. cloves
 $\frac{1}{2}$ tsp. allspice
 $\frac{1}{2}$ cup raisins
1 cup sugar
 $\frac{1}{2}$ cup shortening
1 cup milk
1 egg

Sift flour. Measure and sift together with other dry ingredients. Add raisins. Cream sugar and shortening with 2 tbsp. milk. Add egg and mix well. Add sifted dry ingredients alternately with remaining milk. Bake 30-40 minutes in loaf pan at 350°. Serve with whipped cream.

—Camilla Wulf

CHOCOLATE CAKE

2 cups sugar
 $\frac{1}{2}$ cup butter (oleo or lard can be used)
2 eggs
2 cups flour (cake flour not necessary)
 $\frac{1}{2}$ cup cocoa
1 tsp. soda
 $\frac{1}{2}$ tsp. baking powder
salt (pinch)
1 tsp. vanilla
 $\frac{1}{2}$ cup cold water mix alternately with the flour
1 tbsp. red coloring (optional)
2 tbsp. vegetable oil (optional)

Beat the above well. Last add 1 cup boiling water. Beat more. Pour into a jelly roll pan 15 $\frac{1}{2}$ x10 $\frac{1}{2}$ x1. Other size pan may be used. Always turns out well.

—Louise Hall

SOUR CREAM DEVIL'S FOOD

- 1 cup sour cream
 - 2 eggs
 - 1 tsp. vanilla
- Have mixtd and cooled:
- 1 tsp. soda
 - ½ cup boiling water
 - 1½ cups sugar
 - 2 cups sifted flour
 - ½ cup cocoa

Blend eggs and sugar. Add sour cream and flour. Add the cocoa mixture to the above and add vanilla last. Bake 30 minutes at 375°.

—Camilla Wulf

FUNNY CAKE

- 3 cups flour
- 2 cups sugar
- ½ cup cocoa
- 2 tsp. soda
- 1 tsp. salt
- 2 tsp. vanilla
- 2 tsp. vinegar
- ⅔ cup oil
- 2 cups cold water

Sift dry ingredients together, add liquids and mix. Bake in 350° oven for 35 minutes.

—Mrs. Ronald Reimers
Mrs. Shirley Peterson

RED DEVIL'S FOOD CAKE

- ½ cup butter or shortening
- 1½ cups sugar (scant)
- 2 eggs, unbeaten
- ½ cup cocoa
- ½ tsp. salt
- 1 cup boiling water
- 2 tsp. soda
- ½ cup sweet milk

Cream butter and sugar. Add unbeaten eggs and beat. Mix soda with sweet milk and add alternately with dry ingredients which have been sifted together. Add boiling water and 1 tsp. vanilla to the above mixture.

—Camilla Wulf

MIRACLE WHIP CAKE

- 2 cups flour
- 1 cup sugar
- 4 tbsp. cocoa
- 1¾ tsp. soda

Sift above together and add:

- 1 cup Miracle Whip
 - 1 cup cold water
 - 1 tsp. vanilla
- Beat well.

—Mrs. Sharil Gonder

CRAZY CHOCOLATE CAKE

Mix in 9x9 pan:

- 1½ cups flour
- 1 cup sugar
- ¾ tsp. salt
- ¾ tsp. soda
- ¼ cup cocoa

Sift above together and make 3 indentations and add:

- 1 tbsp. vinegar
- 1 tsp. vanilla
- ½ cup salad oil

Then add 1 cup water over all and stir well. Put in 350° oven and bake.

Don't grease pan.

—Edith Irene Peterson

CHOCOLATE-CHERRY CAKE

- 1 cup sugar
 - ½ cup shortening
- Add 1 egg and beat well.
- Add:

- 1½ squares of chocolate
- 1 cup buttermilk
- 1½ cups sifted flour
- 1 tsp. soda
- ½ tsp. salt
- 5 oz. jar of maraschino cherries and juice

Cut cherries in quarters before adding to batter. Bake 1 hour in 9 inch square pan. Frost if desired.

—Bernice Trueblood

PRUNE CAKE

- 1 cup sugar
- ¾ cup butter
- 3 eggs
- 3 tbsp. sour cream
- 2 cups flour
- 2 tsp. cinnamon
- 1 tsp. allspice
- 1 cup cooked and chopped prunes
- ⅛ tsp. salt
- 1 tsp. baking powder

Combine as in any cake. Beat well. This makes a 3 layer cake. It is very delicious and keeps folks guessing as to what it contains. Bake at 350° for 45 minutes or until golden brown.

Filling:

- 2 eggs
- 1 cup sugar
- ½ cup sour cream
- 1 tsp. vanilla
- 1 cup cooked chopped prunes
- 2 tbsp. butter
- ⅛ tsp. salt

Cook the above together in upper part of double boiler until thick enough to spread. Flavor with vanilla and spread between layers.

Cover with frosting.

—Mrs. Marión Hostetler

DRAMATIC RED CHOCOLATE CAKE

- 1/2 cup plus 1 tbsp. shortening
- 1 1/2 cups sugar
- 2 eggs
- 1 bottle red food coloring
- 1 tsp. vanilla
- 2 tsp. cocoa
- 1 tsp. salt
- 1 cup buttermilk
- 2 1/4 cups sifted cake flour
- 1 tsp. soda
- 1 tsp. vinegar

Cream shortening and sugar, add egg and beat. Make paste of food coloring and cocoa. Add to mixture. Add salt to flour. Add alternately with buttermilk to mixture. Add vanilla. Add soda and vinegar mixed together last. Bake in 2 9-inch layers at 350° for 30-35 minutes. Cool, split each layer to make four.

Frosting:

- 3 tbsp. heaping of flour
- 1 cup milk
- 1 cup sugar
- 1 cup butter
- 1 tsp. vanilla

Cook flour and milk until thick. Cream butter, sugar and vanilla. Cool flour and milk mixture, then blend mixtures. Spread between layers and on top. —Mrs. Harvey Hansen

FUDGE CAKE

- 2 1/4 cups sifted flour
- 1 tsp. soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup shortening or 1 cup thick sour cream
- 1 1/2 cups sugar
- 1 tsp. vanilla
- 2 eggs
- 1 cup sour milk
- 1/3 cup hot water
- 1/2 cup cocoa

Preheat oven to 350° F. Grease well and dust with flour either 9x12 loaf pan or 3 8-inch or 2 9-inch pans.

Sift together the flour, soda, baking powder and salt. (If using sour cream, add 1/2 of the tsp. soda to the sour cream and 1/2 to sour milk.) Set aside. Cream shortening; add sugar gradually, beating thoroughly after each addition. Add vanilla, then well beaten eggs; beat until light and fluffy. Beat in flour mixture alternately with sour milk. Mix cocoa and hot water to form a smooth paste; beat into batter. Pour in pans and bake 30 to 35 minutes.

—Ann Marlow

100 DOLLAR CAKE

- 2 1/2 cups sugar
- 1 cup Crisco
- 5 tbsp. strong, cold coffee
- 5 egg yolks
- 5 egg whites
- 3 cups cake flour
- 4 tsp. cocoa
- 1/4 tsp. salt
- 1 tsp. soda
- 1 cup buttermilk
- 2 tsp. vanilla

Cream sugar, Crisco and beat in egg yolks until light and fluffy. Mix other ingredients and flour. Lastly fold in stiffly beaten egg whites. This makes 3 8-inch layers. This cake must be beaten extra long. Bake at 350°, 25-30 minutes. —Belva Reutter

CHOCOLATE CAKE

- 1 cup salad dressing
- 1 cup sugar
- 1 tsp. vanilla
- 1/2 cup cocoa
- dash of salt
- 2 1/4 cups sifted cake flour
- 1 tsp. soda
- 1 tsp. baking powder
- 3/4 cup cold water

Combine sugar and salad dressing. Add vanilla. Sift flour, cocoa, baking powder and salt together and add alternately to salad dressing mixture with water. Blend well after each addition until smooth.

Bake 25-30 minutes at 350°.

—Camilla Wulf

BIG, MOIST CHOCOLATE CAKE

- 2 cups sugar
- 2/3 cup shortening
- 1/4 tsp. salt
- 2 eggs
- 1/2 cup cocoa
- 2 1/2 cups flour
- 2 1/2 tsp. soda
- 1 cup sour milk
- 1 tsp. vanilla
- 1 cup boiling water

Cream sugar and shortening. Add salt and cocoa, then the eggs and mix well. Sift flour and soda once, then add alternately with sour milk to creamed mixture. Make sour milk by adding a tsp. of vinegar to sweet milk or use buttermilk. Add boiling water and vanilla and beat well. This is a very soupy batter. Bake in greased 9x13 pan at 350° for 45-55 minutes; in layers, 30-35 minutes. —June Vest

CHOCOLATE SPANGLED CAKE

Sift together:

- 2¼ cups flour
- 3 tsp. baking powder
- 1 tsp. salt

Add 1⅓ cups sugar to ½ cup shortening, cream well. Add 3 unbeaten eggs. Combine 1 cup milk and 1 tsp. vanilla. Add alternately with dry ingredients to the creamed mixture. Stir in ½ cup chocolate cake decorations and ½ cup nuts. Bake in 2 9-inch pans at 375°, 25-30 minutes.

—Doris Wilbur

\$100 CHOCOLATE CAKE

- ½ cup shortening
- 2 cups sugar
- 2 eggs
- 2 cups flour
- 2 tsp. baking powder
- salt
- 1½ cups milk
- 2 tsp. vanilla
- 3 squares chocolate, melted and cooled

Cream shortening and sugar. Add eggs and beat. Add dry ingredients alternately with milk. Add chocolate and bake 45 minutes at 350°.

—Vera Peterson

Frostings

ICING

- 6 egg yolks
- 2 cups sugar
- 1 cup evaporated milk
- 2 cups coconut
- 1 cup nuts, pecans
- 1 tsp. cocoa

Beat egg yolks, add sugar, combine cocoa and beat. Add milk. Cook over low heat stirring constantly until icing is spreading consistency. Add nuts and coconut.

—Belva Reutter

CHOCOLATE ICING

- ½ cup brown sugar
- ¼ cup water
- 1 square unsweetened chocolate
- dab of butter
- salt and vanilla

Boil 3 minutes. Cool, add about 1 cup sifted powdered sugar. Will be runny when you put it on.

—Doris Wilbur

EASY FLUFFY FROSTING

- 1¼ cups white corn syrup
- 2 egg whites
- ½ tsp. salt
- 1 tsp. vanilla

Heat corn syrup to boiling in a small sauce pan. Combine unbeaten egg whites, salt and vanilla in bowl. Beat at high speed with an electric mixer until egg whites are stiff but not dry. Slowly pour in boiling syrup, continuing to beat until frosting is fluffy and hangs in peaks from beater.

—June Vest

PANOCHA FROSTING

- ½ cup butter
 - 1 cup brown sugar
 - ¼ cup hot milk
 - 3¼ cups sifted confectioners sugar
- Melt butter, add brown sugar. Bring to boiling and cook 1 minute or till slightly thick, cool 12 minutes. Add hot milk and beat in confectioners sugar till spreading consistency.

—Mrs. Lawrence Ewing

DECORATOR ICING

- 3 tsp. flavoring
- ½ cup oil
- 1 cup Crisco
- 2 lbs. powdered sugar
- ⅓ to ½ cup warm milk

Mix at slow speed on mixer until creamy. Color as desired. Stores in closed container indefinitely.

—Mrs. Wilmer Bengtson

ICING

- 2 egg whites beaten stiff
 - 2½ to 3 cups sifted powdered sugar
 - ¼ cup Crisco
 - ½ tsp. vanilla
- Beat together until fluffy. Perfect on cakes you wish to freeze.

—Mrs. Morris Boyle

WHITE FROSTING

- 1 lb. box powdered sugar
 - 4 tbsp. cream
 - 1 egg white
 - ½ cup Crisco
- Mix well and beat until it is fluffy and of spreading consistency.

—Bernadine Stark

MARSHMALLOW FROSTING

- 1 pt. jar marshmallow creme
- 2 egg whites
- 2 tbsp. water
- 1 tsp. vanilla

Beat all ingredients at high speed of mixer until very stiff peaks are formed.

—Mrs. Lawrence Ewing

STRAWBERRY DELIGHT

- $\frac{1}{4}$ cup butter (part oleo)
- $\frac{1}{2}$ cup brown sugar
- 1 cup flour
- $\frac{1}{2}$ cup nuts

Crumb mixture as for pie crust. Bake in cake sheet 15 minutes at 350°.

Cool and break up.

Beat the following in large mixing bowl 15 minutes:

- 1 box slightly thawed strawberries
- 2 egg whites
- 1 cup sugar

Fold in $\frac{1}{2}$ cup whipping cream, whipped. Spoon into 9x13 pan. Top with crumbs. Cover and freeze. Serve slightly thawed.

—Mrs. John Shepard

CHILLED STRAWBERRY CREME

- 2 cups wafer crumbs
- 1 cup powdered sugar
- $\frac{1}{8}$ tsp. salt
- 2 eggs
- 1 cup cream, whipped
- $\frac{1}{2}$ cup butter
- 1 tsp. vanilla
- 1 pt. sliced strawberries

Line a 7x11 pan with half the crumbs. Cream butter with mixer. Gradually add sugar, vanilla and salt. Beat until fluffy. Add eggs (1 at a time). Beat well after each. Spread carefully over the crumbs. Arrange berries over this. Cover with unsweetened whipped cream. Top with crumbs. Chill at least 3 hours. Cut in squares to serve. Freezes well.

—Mrs. Ferdinand Bengtson

STRAWBERRY MOUSSE

- 1 pkg. frozen strawberries
- 1 cup sugar
- 1 pt. commercial sour cream
- 1 tbsp. vanilla

Combine ingredients and whip, pour into tray and freeze. Makes 12 servings.

—Bernadine Stark

BROWNIE PUDDING

Melt 2 squares chocolate and 3 tbsp. butter and blend together. Add alternately $1\frac{1}{4}$ cups powdered sugar and $\frac{2}{3}$ cup evaporated milk. Add $\frac{1}{2}$ cup graham cracker crumbs and $\frac{1}{2}$ cup walnuts and mix well. Spread in $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ loaf pan and bake 15 minutes at 375°. Serve warm or cold with whipped cream.

—Glenys Anderson

NEVER FAIL CHOCOLATE FROSTING

- 1 square chocolate
- $\frac{1}{4}$ cup butter
- $\frac{1}{4}$ cup milk
- 1 cup sugar

Combine and boil 1 minute. Beat until right consistency to spread.

—Nancy Malmquist

FUDGE FROSTING

- 1 cup sugar
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup cocoa
- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ tsp. vanilla

Bring to boil and cook to soft ball stage. Remove from heat and add butter. Beat and add vanilla.

—Mrs. Vera Lindgren

Desserts

STRAWBERRY ANGEL

- 2 pkgs. strawberry Jello
- 1 pt. cream whipped
- 1/2 cup chopped pecans
- 3 cups hot water
- 1 pt. frozen strawberries
- 1 small angel cake

Dissolve Jello in water. When partially set, whip Jello. Add whipped cream. Fold gently, add strawberries and nuts. Fold gently. Break cake into pieces—add above mixture and place in 9x13 cake pan. Refrigerate 3 hours.

—Dorothy Collins

CHOCOLATE CHIP MALLOWS

- 1 cup graham cracker crumbs
- 2 tbsp. sugar
- 1/4 cup melted butter
- 1/2 lb. marshmallows (large)
- 1/2 cup milk
- 1/2 tsp. vanilla
- 1 cup heavy cream, whipped
- 2 1-oz. squares unsweetened chocolate, coarsely grated

Combine crumbs, sugar and butter. Press into 10x8x2 pan. Bake in slow oven (325°) for 12-15 minutes. Chill. Dissolve marshmallows in milk over low heat, stirring often. Cool. Add vanilla, fold in marshmallow mixture which has been mixed with the whipped cream. Pour into crumb crust. Chill for several hours. (May add 1 tsp. dissolved gelatin to hot marshmallow mixture if a stiffer dessert is desired.) Grate chocolate over top.

—Edith Irene Peterson

CHERRY-PINEAPPLE DESSERT

Work like pie crust until thoroughly mixed:

- 1 cup oatmeal
- 2 cups flour
- 3/4 cups brown sugar
- 1 tsp. vanilla
- 1 cup Wheaties
- 1 tsp. soda
- 3/4 cup butter

Cook until thick:

- 1 No. 2 can crushed pineapple
- 1 No. 2 can red cherries
- 1 1/2 cups white sugar
- 1/3 cup minute tapioca
- 1 or 2 drops red food coloring

Put 1/2 crumbs on bottom of pan (9x13) then cooked mixture and remaining crumbs on top. Bake 1/2 hour at 325°.

—Nancy Wikre

CHOCOLATE SOUFFLE

- 2 tbsp. butter
- 3/4 cup milk
- 3 egg yolks, 3 whites
- 1/3 cup sugar
- 2 tbsp. flour
- 1 square (1 oz.) chocolate salt
- vanilla

Mix butter and flour. Add hot milk and chocolate. Cook. Pour on beaten yolks. Beat egg whites, add sugar. Add yolks to whites. Bake in 1 qt. casserole set in pan of water. Bake in 325° oven about 1 hour. Serve hot with cream. Serves six.

—Mrs. Florence Hanson

CHOCOLATE NUT CRUNCH

- 2 cups vanilla wafers (crushed)
- 1 cup nuts
- 1/2 cup butter
- 1 cup powdered sugar
- 3 well beaten egg yolks
- 1 1/2 oz. baking chocolate (melted)
- 1/2 tsp. vanilla
- 3 stiffly beaten egg whites

Combine crumbs and nuts. Line bottom of 9 inch square pan with half of crumbs. Cream butter and sugar well. Add egg yolks and chocolate, vanilla and mix well. Fold in stiffly beaten egg whites. Spread over crumbs and chill overnight. Serve with whipped cream.

—Louise Stark

HERSHEY ALMOND DESSERT

Crush 1 cup vanilla wafers or graham crackers. Put half in bottom of 9 inch square pan. Cream 1/2 cup butter, 2 cups powdered sugar, 1 tsp. vanilla. Add 2 raw eggs, one at a time. Beat well and spread on crumbs. Sliver 5 Hershey almond bars and sprinkle on egg mixture. Whip 1 cup cream and spread on candy bars. Sprinkle remaining crumbs on top. Chill and cut in squares.

—Helen Johnson

CHERRY DESSERT

- 2 eggs, beaten fluffy
- 1 1/2 cups powdered sugar
- 1/2 cup butter

Beat above until light and fluffy. Line pan with graham cracker crust. Add above mixture. Add cherry or blueberry pie filling on top of the butter mixture, then top with unsweetened whipped cream.

—Camilla Wulf

CHOCOLATE DESSERT

24 Hydrox chocolate cookies rolled fine

Cook 1 lb. cut dates in 1 cup water. Bring to a good boil. Melt in this 24 marshmallows. Butter 9x12 pan. Spread $\frac{3}{4}$ of cookie crumbs on bottom of pan, then date mixture on crumbs while hot. Let cool. Whip 1 pt. cream. Add 3 tbsp. powdered sugar and $\frac{1}{2}$ cup nuts. Pour over date mixture. Cover with remaining crumbs. Can be made the day before. Refrigerate.

—Mrs. Art Roskens

CHERRY DESSERT

18 graham crackers crushed
 $\frac{1}{8}$ cup sugar
 $\frac{1}{4}$ cup butter melted

Mix above and pat into 8x10 pan. Mix 1 pkg. Dream Whip according to directions on pkg. When stiff beat in 8 oz. pkg. soft Philadelphia cream cheese. Spread over first layer. Before serving spread 1 can instant Cherry pie filling over top. Cut into squares and serve.

—Mrs. Bert Lundberg

CHERRY PUDDING

1 cup flour
1 cup sugar
1 tsp. baking powder
 $\frac{2}{3}$ cup milk
 $\frac{1}{2}$ tsp. salt
1 pt. cherries

Grease a baking dish and put cherries on bottom. Add rest of mixture on top. Bake at 350° for 45 minutes. You may use with apples or peaches, but add cinnamon to apples.

—Mrs. Mert Beightal

CHERRY PUDDING

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

Mix well and add $\frac{2}{3}$ cup milk.

Pour into 2 qt. baking dish.

Heat and pour over batter:

1 qt. frozen cherries
 $\frac{1}{2}$ cup sugar
1 tbsp. cornstarch
1 tbsp. minute tapioca

Bake at 350° for 45 minutes.

Cherries will be on bottom and cake on top when done. (If you used canned water packed cherries, use 1 cup sugar.)

—Edith Irene Peterson

CHERRY DESSERT

Crush 20 graham crackers, melt $\frac{1}{4}$ cup oleo or butter and mix together. Melt 20 marshmallows in $\frac{1}{2}$ cup milk. Cool and fold in 1 cup whipped cream. Alternate layers of crumbs, marshmallow mixture and add cherry pie filling or thickened cherries to top. Sprinkle a few crumbs on top of cherries.

—Mrs. Lloyd Widga

CHERRY-PINEAPPLE DESSERT

Filling:

1 No. 2 can pitted red cherries
1 No. 2 can crushed pineapple
 $\frac{1}{4}$ cup cornstarch
1 cup sugar, red food coloring

Crust:

2 cups sifted flour
1 tsp. soda
 $\frac{1}{2}$ tsp. salt
1 cup wheat cereal flakes
1 cup brown sugar
 $\frac{3}{4}$ cup melted butter
1 cup quick-cooking rolled oats

Filling: Drain fruit well. Combine juices in pan and boil. Combine cornstarch and sugar. Add gradually to juices while stirring. Cook, stirring, till clear and thick, add fruit. Remove from heat; add food coloring.

Crust: Sift flour, soda, salt. Add cereals and sugar, then butter; mix till crumbly. Put half into 9x13 pan. Cover with fruit mix; top with crumbs. Bake in 350° oven, 20 minutes. Eat with whipped cream or ice cream.

INDIVIDUAL CHOCOLATE PUDDING

Cake part:

1 cup sugar
1 tsp. soda
 $\frac{1}{4}$ tsp. salt
 $1\frac{1}{4}$ cups flour
3 tsp. cocoa

Put all dry ingredients and then mix with 2 eggs and 1 cup sour cream. Bake in well-greased muffin tins or baking cups at 375° for 15-20 minutes. When ready to serve top cake with whipped cream and then with the following chocolate sauce on top.

Sauce:

1 cup sugar
2 squares chocolate or 2 tbsp. cocoa
 $\frac{1}{2}$ cup light syrup
 $\frac{1}{2}$ cup water

Boil 2 minutes. Add vanilla and cool.

—Mrs. Ted Wikre

CHERRY PIE DESSERT

- 8 cups small marshmallows
- 1 pt. whipping cream
- 2 cans cherry pie filling
- 1 graham cracker crust

Whip cream and fold in marshmallows. Put a layer of this mixture over crust, add cherry filling, then the rest of the marshmallow mixture. Top with a little of the graham cracker mixture. Put in refrigerator.

—Bernadine Stark

CHERRY DESSERT

- 1 can Wilderness cherries
- 1 box Jiffy white cake mix
- ¼ lb. butter
- nuts

Butter dish well and add cherries, then sprinkle cake mix over top evenly. Soften butter and drizzle over the cake mix and add nuts. Bake 25 minutes at 350°. Use 9x9 pan.

—Mrs. William Davis

LEMON DESSERT

- 1 pkg. My-T-Fine Lemon pie filling

Prepare as on box let cool. Add 1 can chunk pineapple and 1½ cups of small marshmallows.

—Mrs. William Davis

FROZEN LEMON DESSERT

Beat 6 egg yolks until lemon in color. Add 1 cup frozen lemonade and 8 tbsp. sugar. Cook over a low flame until thick. Cool. Beat 6 egg whites stiff. Beat 2 cups of whipped cream and add to egg mixture and fold in egg whites. Put in 9x13 pan lined with vanilla wafers. Freeze.

—Camilla Wulf

LEMON CAKE PUDDING

- 1 cup sugar
- 4 eggs
- 2 tbsp. butter
- 4 tbsp. flour
- 2 cups milk
- ¼ tsp. salt
- juice and rind of 1 lemon

Combine sugar and flour, add melted butter and beaten egg yolks, add milk and salt, then lemon juice. Stir well. Fold in stiffly beaten egg whites. Bake in individual mold or flat dish set in a pan of water. Bake until nicely browned and firm to the touch or until it doesn't stick to knife blade.

—Gladys Johnson

LEMON DESSERT

- 25 graham crackers
- ½ cup sugar
- ⅓ cup melted butter

Roll crackers fine and mix with sugar and melted butter. Pat about ¾ of crumbs into a 9x15 pan. Save rest of crumbs for top.

- 2 pkg. lemon Jello
- 2 cups boiling water

Cool until starting to congeal. Whip. Beat 6 egg yolks until light and fluffy. Add juice of one lemon. Beat this into the whipped Jello. Beat 6 egg whites gradually adding 1 cup sugar and beat until it peaks. Fold into egg and Jello mixture and mix well. Pour over cracker crumbs. Whip 1 pt. cream and spread over top. Sprinkle remaining crumbs on top. Put in refrigerator. May be made the day before.

—Vivian Downs

FROZEN LEMON PIE

- 1 egg and 2 egg yolks
- ¼ tsp. salt
- 1 cup whipping cream
- 2 egg whites
- ¾ cup sugar
- ¼ cup lemon juice
- 3 tbsp. powdered sugar

Beat the 1 egg and 2 egg yolks. Add sugar, salt and lemon juice. Cook until thick. Cool. Beat 2 egg whites stiff. Fold with the whipped cream, powdered sugar added. Fold with lemon mixture. Pour into crust made of 14 crushed graham crackers mixed with ¼ cup sugar and ¼ cup soft butter. Refrigerate.

—Bernadine Stark

CHEESE CAKE PIE

- 1½ cups vanilla wafer crumbs
- 3 tbsp. brown sugar
- 3 tbsp. melted butter

Mix the above and pat in 10 inch round cake pan.

Filling:

- 3 eggs, beaten well
- ½ cup sugar
- little salt
- 1 tsp. vanilla
- 12 oz. pkg. cream cheese

Blend all well and spoon into crust. Bake 20 minutes in 375° oven. While it is baking whip 1 cup commercial sour cream. Add 3 tbsp. sugar, 1 tsp. vanilla. Pour this over top and return to oven to bake 5 minutes more.

—Mrs. Glen Peterson

PINEAPPLE MINT SUPREME

Serves 12. Combine:

- 1 cup flour
- $\frac{1}{2}$ cup chopped walnuts
- $\frac{1}{4}$ cup brown sugar

Cut in $\frac{1}{2}$ cup butter until fine. Press into bottom of greased 12x8x2 pan. Bake at 400° for 12-15 minutes. Cool.

Pineapple mint filling: Drain 1 can (1 lb.) crushed pineapple into sauce pan. Bring juice just to a boil. Dissolve 1 pkg. lime Jello in hot juice. Cool. Cream 1 cup (8 oz. pkg.) cream cheese with 1 cup sugar. Blend in Jello mixture. Stir in pineapple. Chill until thick but not set. Chill $\frac{2}{3}$ cup Pet milk with $\frac{1}{8}$ tsp. peppermint extract in small bowl until ice crystals form. Beat until thick. Fold into pineapple cheese mixture. Spoon over baked crust. Refrigerate while preparing glaze.

Chocolate mint glaze: Melt over low heat $\frac{1}{2}$ cup Nestle's semi-sweet chocolate morsels in $\frac{1}{3}$ cup evaporated milk. Add 1 tbsp. butter and $\frac{1}{4}$ tsp. peppermint extract. Pour over top.

PEARL TAPIOCA PUDDING

- $\frac{1}{4}$ cup pearl tapioca
- 2 cups milk
- 2 eggs
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ tsp. salt
- 1 tsp. vanilla

Soak tapioca overnight in cold water to cover. Drain. Cook milk and tapioca in double boiler until transparent. Combine sugar, salt and egg yolks with a little of the hot mixture. Return to double boiler and cook until it thickens. Cool, add vanilla and stiff egg whites. Chill.

—Mrs. Albert Peterson

CHESS CAKES

- 3 egg yolks, well beaten
- 1 cup sugar
- $\frac{3}{4}$ cup dates
- $\frac{1}{4}$ cup raisins
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup butter
- $\frac{3}{4}$ cup nut meats

Cook fruit with a little water, then add eggs, sugar, milk and butter. Cook until thick. Remove from fire and add nut meats. Cool. Serve in pie shells and top with whipped cream.

—Mrs. Glen Peterson

FRENCH PINEAPPLE CREME

- 1 cup butter
- 1 lb. box powdered sugar
- 4 eggs
- 1 tall can crushed pineapple, drained
- 1 pt. whipping cream
- 1 lb. vanilla wafers

Cream butter till light; gradually add powdered sugar.

Beat in eggs and cream till light and fluffy.

Drain pineapple well. Whip cream. Sweeten to taste and add vanilla. Crush wafers. Cover bottom of 9x13 pan with half of crumbs. Spread on creamed mix. Spoon pineapple over creamed mix; whipped cream over pineapple. Remaining crumbs on top. Refrigerate overnight. This dessert holds up well.

—Mary Lees

HEATH CANDY BAR DESSERT

- 2 cups brown sugar
- 2 cups flour
- $\frac{1}{2}$ cup shortening
- Crumble like pie crust and set aside
- 1 cup of the mixture.

Beat:

- 1 egg
- 1 tsp. soda
- 1 cup milk
- 1 tsp. vanilla
- pinch of salt

Add to the first mixture minus 1 cup. Put in a greased cake pan and put on 1 cup of saved crumbs over the top. Add 6 Heath candy bars crumbled over the top. A few nut meats. Bake at 350° for about 30 minutes. May be served with whipped cream or ice cream.

—Camilla Wulf

PINEAPPLE FLUFF

- 1 pkg. lemon gelatin
- $\frac{1}{2}$ cup sugar
- 1 cup hot water
- juice of 1 lemon
- 1 cup crushed pineapple, not drained
- $\frac{3}{4}$ cup evaporated milk or whipped cream
- $\frac{1}{2}$ cup coarsely chopped nuts

Dissolve gelatin as usual and add sugar and lemon juice white hot. Add pineapple. When jelled whip until light. Fold in whipped cream. Put in a baked graham cracker crust.

—Camilla Wulf

FROZEN FUDGE SUCKERS

In a qt. measuring pitcher dissolve:
½ envelope Knox gelatin
½ cup cold water

Add ½ cup boiling water and stir until clear. Add 1 cup light cream and enough milk to make mixture total 3½ cups. Beat in one pkg. instant chocolate pudding. Pour into ice cube tray or sucker molds and freeze until solid.

—Mrs. Bert Lundberg

PRUNE WHIP

12 egg whites
⅔ to ¾ cup sugar
1 cup prune pulp

Whip egg whites stiff. Fold in sugar and prune pulp. Bake in large pyrex pan set in pan of water one hour. Serve with whipped cream.

CREAM PUFFS

½ cup butter
1 cup flour
½ tsp. salt
1 cup hot water
¼ tsp. cream of tartar

Combine. Beat in 4 eggs, one at a time. Drop on cooky sheet. Bake at 400° for 45-50 minutes.

—Agda Peterson

RHUBARB SHORTCAKE

1 cup sugar
1 tsp. soda
dash salt
1 cup sour cream
2 cups rhubarb
2 cups flour

Dissolve soda in sour cream. Add sugar, flour, salt and rhubarb. Put in greased pan and bake 20-25 minutes in 350-375° oven.

—Helen Johnson

ORANGE DESSERT

1 pkg. orange Jello
1 cup hot water

Dissolve gelatin. Then add 1 can frozen orange juice. Stir until smooth. When partly congealed, whip the Jello mixture. Add 1 cup cream whipped and sweetened to taste. Break angel food cake into pieces and put into the Jello and cream mixture and let set overnight. Serve with mandarin oranges and whipped cream.

—Nancy Malmquist

APPLE CRISP

¼ cup butter
1 cup brown sugar
½ cup flour
½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. salt
5 cups coarsely sliced apples

Cut butter into sugar, flour, spices, and salt. Spread apples in greased 9 inch square pan. Sprinkle crumbly mixture over apples. Pat lightly. Bake uncovered at 350°, 50-60 minutes until apples are done. Serve warm with cream or ice cream. Serves 6.

—Nancy Malmquist

IRISH APPLE DESSERT

3 cups flour
¾ cup sugar
½ tsp. salt
1¾ cups applesauce (strained)
½ tsp. cinnamon
3 egg yolks
1 cup butter (soft)
1 grated lemon rind (optional)

Mix flour, sugar, salt, eggs, butter, and lemon rind. Spread half in bottom of 9x9 baking dish. Put in applesauce and cinnamon on layer of crumbs patted down. Then all rest of mixture on top of applesauce. Bake 25-30 minutes at 350°.

—Marijane Scheurich

VANILLA ICE CREAM CUSTARD

2 cups scalded milk
1 tbsp. flour
1 cup sugar
⅛ tsp. salt
1 egg, slightly beaten
2 tsp. vanilla

Cook all ingredients for 10 minutes. Stir constantly, then add cream and enough milk to fill the ice cream freezer ¾ full. Freeze.

—Mrs. Lawrence Ewing

ICE CREAM

4 qt. freezer
Mix:

4 eggs
2 cups sugar
3 tbsp. vanilla
4 cups cream
1 tsp. Knox gelatin dissolved in a little lukewarm water

Put above in freezer and fill to within 2 inches of top with milk. Then freeze.

—Mrs. Albert Peterson

ICE CREAM DESSERT

- 2 cups Rice Chex, crushed
- $\frac{1}{2}$ cup chopped nuts
- $\frac{1}{3}$ cup melted butter
- $\frac{2}{3}$ cup brown sugar
- 1 cup coconut

Mix these ingredients and put $\frac{2}{3}$ in bottom of pan. Add $\frac{1}{2}$ gal. soft vanilla ice cream. Sprinkle other $\frac{1}{3}$ mixture on top. Freeze.

—Mrs. Betty Tomlinson

GRAHAM CRACKER PIE DESSERT

- 1 cup graham crackers, crushed
- $\frac{1}{2}$ cup shredded coconut
- $\frac{1}{2}$ cup walnuts, chopped

Beat 4 egg whites and add $\frac{1}{4}$ tsp. salt. Add 1 cup sugar gradually. Beat until stiff. Add all of the above mixture and 1 tsp. vanilla and pour in pie pan. Bake in 350° oven 20 minutes. Whipped cream and a nut or maraschino cherry may be added to top of each piece of pie.

—Gwen Scheetz

MARSHMALLOW DELIGHT

Cut up fine 1 lb. marshmallows. Add juice of $\frac{1}{2}$ lemon. Drain and cut fine a No. 2 can pineapple. Pour over marshmallows and let stand in refrigerator. Later add 1 cup whipping cream whipped and sweetened with 1 tsp. sugar. Mix well and chill before serving.

—Mary Lees

TROPICAL FRUIT PUDDING

- 1 egg
- 1 cup flour
- 1 can (1 lb.) fruit cocktail
- $\frac{1}{2}$ cup walnut pieces
- 1 cup sugar
- 1 tsp. baking soda
- $\frac{1}{2}$ cup brown sugar

Beat egg; add sugar. Sift together flour and soda; add to egg. Drain fruit cocktail and measure the syrup. Fold fruit cocktail and half the syrup into egg mixture. Spread in greased 8x8 glass baking dish. Sprinkle with brown sugar and nuts. Bake at 350° for 45 minutes. Serve with ice cream or whipped cream.

—Mary Lees
Vera Peterson
Doris Wilbur

FROZEN DESSERT

- 2 egg whites
- 2 10-oz. pkgs. of frozen strawberries
- 2 tbsp. lemon juice
- $1\frac{1}{2}$ cups sugar

Beat all the above ingredients together until stiff (full bowl). Beat 1 cup whipping cream. Fold strawberry mix into whipped cream very carefully. Freeze in graham cracker crust of 24 graham crackers rolled fine, $\frac{1}{4}$ cup sugar and $\frac{1}{2}$ cup melted butter. Put $\frac{1}{2}$ mixture in bottom of pan—the rest on top. May use raspberries in place of strawberries.

—Eleanor Bakley

FRESH PEACH DESSERT

Graham cracker crust.
Fill with fresh sliced peaches.

Cook:

- 2 tbsp. cornstarch
- 1 cup sugar
- $1\frac{1}{2}$ cups chopped peaches
- $\frac{1}{2}$ tsp. lemon juice

After thickening add $\frac{1}{2}$ envelope Knox gelatine mixed in $\frac{1}{4}$ cup water. Let cool and pour over fresh peaches. Serve with whipped cream.

—Mrs. Edith Fredrickson

FRUIT PUDDING

- 1 cup flour
- $\frac{2}{3}$ cup milk
- 2 tsp. baking powder
- 1 cup sugar

Sift flour, baking powder and sugar. Add milk and beat. Put 2 cups fruit and juice in a greased casserole. You can use cherries, rhubarb, apples, or peaches. Cherries and peaches may be either fresh or canned. Add sugar (depending on fruit used). Pour batter over fruit. Bake in moderate oven.

—Evelyn Reynolds

FROZEN DESSERT

- 4 egg whites, beaten stiff
- 4 yolks, beaten slightly
- $\frac{2}{3}$ cup lemon juice or 1 tsp. lemon extract
- 1 large can Pet milk, whipped
- 1 cup sugar
- 1 tbsp. grated lemon peel

Beat whites and add to beaten milk. Then add yolks and lemon juice mixture. Put in graham cracker crust. Freeze.

—Edith Irene Peterson

APPLE CAKE or PUDDING

Cream $\frac{1}{2}$ cup shortening and 1 cup brown sugar. Add 1 tsp. cinnamon and egg and beat. Sift in $1\frac{1}{2}$ cups flour with 1 tsp. soda and $\frac{1}{4}$ tsp. salt. Add 2 cups chopped raw apples with peeling. Spread in 9x9 pan. Sprinkle over dough $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup crushed nuts, 1 tbsp. butter mixed together. Bake in 350° oven for 30-35 minutes. The dough will seem stiff but there is moisture in the apples. Be sure to stir the apples in until they are all coated.

—Mrs. John Ackerson

ANGEL FOOD DESSERT

Scald 3 cups milk, add pinch of salt. Beat together 4 egg yolks and 1 cup sugar and add to hot milk. Bring to boil and remove from stove (use double boiler). Add 2 tbsp. plain gelatin which has been dissolved in $\frac{1}{2}$ cup cold water. Cool. Fold in 4 stiffly beaten egg whites. Let stand until almost set, then fold in 1 pt. cream, whipped, with flavoring and sweetening added. Break small angel food cake into bite size pieces, in a large flat pan or dish. Put a layer of cake, then a layer of custard, dot with strawberries, bananas, fruit cocktail, or any fresh or canned fruit. Add nuts. Repeat layers. Let set in refrigerator 12-24 hours before serving. Serves 20.

—Janice Reutter

APPLE PING

- 1 cup brown sugar, packed
- $\frac{1}{4}$ cup butter
- 5 to 6 tart apples
- 1 egg
- 1 cup granulated sugar
- 1 tsp. vanilla
- 1 cup flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{8}$ tsp. salt
- $\frac{1}{4}$ cup boiling water

Combine butter and brown sugar in deep baking dish and set in oven to melt as you preheat it. Peel, core, and quarter apples. Put in baking dish with butter and brown sugar and mix to coat thoroughly. Beat egg until light, then gradually beat in sugar, then the boiling water and vanilla. Blend together remaining dry ingredients and stir into egg mixture. Pour batter over apples and bake 45-60 minutes at 375° until crust "pings" when tapped with fingernail. Makes 5-6 servings.

—Mrs. Don Peterson

BAKED DATE PUDDING

- 1 egg
- 1 cup sugar
- 2 tbsp. shortening
- $\frac{1}{4}$ tsp. salt
- 1 tsp. soda
- $1\frac{1}{2}$ cups boiling water
- 2 cups flour
- 2 tsp. baking powder
- 2 cups dates
- 1 cup nuts
- 1 tsp. vanilla

Pour boiling water over the dates. Cream sugar, shortening and egg. Add soda, salt and baking powder. Add water and beat until smooth. Then add vanilla, dates, nuts and flour. Bake in 350° oven for 30-35 minutes.

—Helen Johnson

RASPBERRY JELLO DESSERT

- 2 pkgs. raspberry jello
- $\frac{1}{2}$ cup sugar
- 3 cups water (or pineapple juice and water)
- juice of 1 orange (strained) or $\frac{1}{4}$ cup frozen juice

When jello is partly set, whip it and add the following:

- $\frac{1}{2}$ pt. cream, whipped
- 1 cup diced marshmallows
- 1 No. 2 can crushed pineapple, drained

Slice angel food cake $\frac{1}{2}$ " thick or thicker and place in bottom of salad pan. Pour jello mixture over it and let set.

—Helen Johnston

DATE CAKE DELIGHT

- 1 pkg. cream-filled chocolate cookies (crushed)
- 1 8 oz. pkg. or 1 cup cut up dates
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ tsp. salt
- 2 cups tiny or 16 marshmallows
- $\frac{1}{2}$ cup nuts
- $\frac{1}{2}$ tsp. vanilla
- 1 cup whipping cream

Reserve $\frac{1}{4}$ cup crumbs for topping. Spread rest in 10x6 pan. Combine dates, water, salt and bring to boil. Simmer 3 minutes. Remove and add marshmallows and stir till melted. Cool to room temperature. Stir in nuts. Spread mixture over crumbs. Combine cream and vanilla and whip. Swirl over dates. Sprinkle with crumbs. Chill overnight. Cut in 8 square servings.

—Elsie Malmquist

REFRIGERATOR DESSERT

- 1 lb. marshmallows
- 1½ cups milk
- 1 can fruit cocktail
- 1½ cups whipping cream
- 1 can pineapple graham cracker crumbs

Melt marshmallows and milk in double boiler. Let cool. Whip cream. Mix and add fruit cocktail and pineapple. Sprinkle cracker crumbs on top and bottom. Chill overnight.

—Mrs. Vera Lindgren

APPLE CRINKLE

- 4 cups sliced apples
- 1 cup sugar
- 2 tbsp. flour

Mix together and put in buttered baking dish.

- ½ cup flour
- ½ cup butter or oleo
- ½ cup brown sugar
- ½ cup oatmeal

Mix this until crumbly and sprinkle over the apple mixture. Bake at 350° about 45 minutes.

—Evelyn Reynolds

GRAHAM DATE LOAF

- 1 lb. graham crackers
- 1 lb. diced marshmallows
- 1 cup whipping cream
- 1 lb. pitted dates
- 1 cup nuts

Roll graham crackers fine. Combine remaining ingredients. Mix thoroughly. Form into a roll and wrap in waxed paper. Let stand awhile before serving. Slice and garnish with whipped cream.

—Mrs. Bob Petty

DATE NUT PUDDING AND SAUCE

- 1 pkg. pitted dates, chopped
- 1 cup boiling water
- ½ cup melted butter
- 1 egg, beaten
- 1 cup chopped nuts
- 1 tsp. soda
- 1 cup sugar
- 1½ cups flour
- salt
- 1 tsp. vanilla

Bake in 350° oven for 25-30 minutes. Serve with brown sugar sauce.

- Brown sugar sauce:
- 1 cup brown sugar
- 2 tbsp. flour
- ¾ cup water
- 2 tsp. vanilla

Cook.

—Gwen Scheetz

DATE DELIGHT

- 1 cup pitted and diced dates
- ¾ cup hot water
- ¼ tsp. salt

Boil and cook for 3 minutes

- 2 cups little marshmallows
- ½ cup chopped nuts

Add to date mixture and stir till the marshmallows dissolve

Crumble 1 pkg. vanilla cream-filled cookies and nut ¾ crumbs in a buttered 7½"x12" pan. Pack down good. Spread the date mixture on this. Whip 1 cup cream and add 1 tsp. vanilla, but no sugar. Spread this on date mixture and top with crumbs.

—Mrs. Don Bakley

MARSHMALLOW SNOW

- ½ cup milk
- 30 large marshmallows
- 1 cup crushed pineapple
- 1 cup whipping cream

Melt marshmallows in milk. Cool. Whip cream until stiff. Add marshmallow mixture and whip together until stiff. Fold in pineapple. Chill overnight. Cut in squares for serving. Pan size 9"x9".

—Louise Hall

FROZEN DESSERT

- 3 egg yolks
- ⅔ cup sugar
- 4 tbsp. lemon or pineapple juice

Cook in double boiler until thick. Cool and add 3 beaten egg whites. Add 1 cup cream, whipped. If you used pineapple juice, you may add ½ to 1 cup crushed pineapple. Line pan with vanilla wafer crumbs. Save a few for top. Place egg mixture between. Freeze in 9"x13" pan.

—Dorothy Henrichs

STRAWBERRY SWIRL

- 2 cups fresh strawberries
- 1 pkg. strawberry gelatin
- 1 cup boiling water
- ½ lb. marshmallows
- ½ cup milk
- 1 cup whipping cream

Sprinkle 2 tbsp. sugar over strawberries and let stand ½ hour. Drain berries—reserving juice. Dissolve gelatin in boiling water. Using juice, add enough water to make 1 cup, add to gelatin. Chill until partially set. Combine marshmallows and milk in saucepan and heat and stir until marshmallows melt. Cool and stir until marshmallows melt. Cool. Fold in whipped cream. Add berries to gelatin. Swirl into marshmallow mixture. Pour into graham cracker crust. Chill. 9"x9" pan. Crust: 1 cup graham crackers, 1 tbsp. sugar, ¼ cup melted butter.

—Mrs. Bruce Wolf.

CHEESE CAKE ELEGANTE

Crust:

- 1½ cups graham cracker crumbs
- ½ cup powdered sugar
- 1 tsp. allspice
- ⅓ cup melted butter

Filling:

- 2 (8-oz.) pkgs. cream cheese
- 2 eggs beaten slightly
- ⅔ cup sugar
- 2 tsp. vanilla

Topping:

- 1½ cups sour cream
- 4 tbsp. sugar
- 1 tsp. vanilla
- pinch of salt

Method: Combine ingredients for the crust and line 9" round pan. Combine cheese, eggs, sugar and vanilla—put in crust and bake 350° for 25 minutes. Set oven at 450° and put on topping and bake 7 minutes. Serve cold.

—Camilla Wulf

PUMPKIN RING DESSERT

- 1⅔ cups flour
- ¼ tsp. baking powder
- ¾ tsp. salt
- ¼ tsp. cloves
- 1⅓ cups sugar
- 1 tsp. soda
- ½ tsp. cinnamon
- ½ cup water
- ⅓ cup soft shortening
- 1 cup pumpkin
- 1 egg
- ½ cup nut meats
- ⅔ cup raisins

Mix and sift dry ingredients. Add all the rest. Mix well. Put in greased ring pan. Bake 40 to 45 minutes at 350°.

—Mrs. Albert Hoover

AMBROSIA CAKE DESSERT

- 1 loaf size (9-12 oz.) pkg. white or yellow cake mix
- 1 (¾ oz.) pkg. cocoanut cream pudding and pie filling
- 1 (3 oz.) pkg. orange gelatin
- 1 cup hot water
- ¾ cup cold water
- 3 large bananas

Prepare cake mix as directed on pkg. Bake in 8" or 9" pan. Cool. Prepare pudding. Cool. Prepare gelatin and cool. Split cake in half. Place bottom of cake in pan in which it was baked. Spread on ½ of pudding. Place second layer on top; spread with remaining pudding. Arrange layer of sliced bananas (cut at angle) over pudding. Spoon thick gelatin over bananas. Chill.

—Mrs. Verle Toyne

SNOW BALLS

- 2 egg yolks (beaten well)
- 1 cup crushed pineapple (well drained)
- 1 cup nut meats
- Cream well and add to first mixture:
- ½ cup butter
- ½ cup sugar

Fold in 2 beaten egg whites. Spread about ¼" thick between 3 vanilla wafers for each ball. Let stand overnight in refrigerator. About 2 hours or more before serving, cover tops and sides with sweetened whipped cream (about 1 pt.) Sprinkle cocoanut over all.

Serves 16—32 balls.

—Elsie Malmquist

EAT THE DISH DESSERT

- 3 tbsp. flour
- 1½ cups brown sugar
- ½ cup butter
- 6 tbsp. water

Combine flour and sugar, add butter and water. Cook over medium heat, stirring constantly to softball stage. Remove and add 4 cups corn flakes and stir until coated. Press into a buttered 9" mold or muffin pans. Let stand until firm. Unmold and serve filled with ice cream balls or fruit.

RICE PUDDING

- 1 qt. milk
- 1 cup rice
- ½ cup sugar
- 1 tsp. salt
- 2 eggs
- 1 cup raisins (optional)
- dash of cinnamon

Wash rice and add to milk. Put in a baking dish and put in a moderate oven, stir occasionally, when rice is soft add sugar, salt, cinnamon and egg yolks. Beat egg whites and add 1 tbsp. sugar. Cover rice mixture. Bake until slightly brown.

—Bernadine Stark

CREAM PUDDING

- pinch of salt
- 3 cups milk (heated)
- 2 eggs, well beaten
- ¾ cup sugar
- 3 heaping tbsp. flour
- 1 soup spoon rennet

Combine eggs, sugar, salt and flour and stir well. Add the heated milk and stir well. Add rennet and stir lightly, then let stand till set, and bake in a pan of hot water in a 300°-325° oven.

—Evelyn Reynolds

GRAHAM CRACKER FLUFF

Soak 1 envelope Knox gelatin in $\frac{1}{3}$ cup cold water. Mix together $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup rich milk, and 2 egg yolks. Cook in double boiler until it boils only 1 minute. Remove from stove and add gelatin and 1 tsp. vanilla. Cool until thickened. Add 2 stiffly beaten egg whites and 1 cup cream, whipped. Line pan with graham cracker crumbs. Pour mixture on crumbs and top with a few graham cracker crumbs. Cool for one hour in refrigerator.

—Elna Mae Stumbo.

RHUBARB CRUNCH SQUARES

- 3 cups fresh rhubarb, cut in 1" pieces
- 1 tbsp. water
- 3 tbsp. cornstarch
- 1 cup sifted flour
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. soda
- 1 cup uncooked rolled oats
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup butter or oleo

For the filling cook rhubarb and water over low heat, stirring until rhubarb is consistency of sauce. Mix cornstarch with small amount of rhubarb in cup, then add to rhubarb mixture in pan and cook until thickened, about 10 minutes. Stir frequently. For the crunch base, sift together flour, salt and soda. Add rolled oats and brown sugar. Mix well. Stir in melted butter. Pat $\frac{2}{3}$ of crunch mixture into greased 8 inch square pan, making a firm layer. Spread rhubarb filling over this; then top with remaining crunch mixture, packing lightly. Bake at 350° 30-35 minutes. Cut into squares and serve while still slightly warm with ice cream or whipped cream. Makes 9 servings.

—Lois Hurley

PEPPERMINT CREAM REFRIGERATOR DESSERT

- 1 cup crushed peppermint stick candy
- 2 cups whipping cream
- $\frac{1}{2}$ envelope gelatin
- 2 tbsp. cold water
- 10 oz. box chocolate wafers

Combine candy and $\frac{1}{2}$ cup whipping cream, heat in double boiler until candy is dissolved. Soften gelatin in cold water and add to candy mixture. Chill until partially set. Fold in $1\frac{1}{2}$ cups cream, whipped. Place whole chocolate wafers in pan, cover with candy mixture then another layer of wafers. Refrigerate.

—Nettie Mills

PEPPERMINT STICK CANDY DESSERT

- 8 1¢ sticks peppermint
- 15 marshmallows
- 1 cup nuts
- $\frac{1}{2}$ pt. cream, whipped
- 15 graham crackers

Roll crackers and put $\frac{1}{2}$ crumbs in pan. Mix the whipped cream and marshmallows, nuts and peppermint candy which has been crushed. Spread over the crumbs and top with the remaining crumbs. Let stand in refrigerator overnight. Serves 8.

—Louise Stark

HOLIDAY ANGEL TOWER

- 1 large angel food cake
- 1 jar (1-lb. or $1\frac{3}{4}$ cups) mince meat
- 1 pkg. (8-oz.) cream cheese
- $\frac{1}{4}$ cup chopped walnut meats
- $\frac{1}{2}$ cup heavy cream, whipped

Slice cake into 3 layers. Blend mince meat, cheese and walnuts. Spread this mince meat mixture between layers of cake. Put layers together. Cover and refrigerate overnight. Before serving spread cake top with whipped cream. Makes 10 to 12 servings.

—Margaret Westeen

FRUIT CREAM TARTS

Sift 2 cups flour and 1 tsp. salt. Cut in $\frac{2}{3}$ cup shortening. Sprinkle 5-6 tbsp. cold water and mix. Roll out into 8 tart shells and bake 8-10 min. at 450°.

Filling: Combine 2 cups peach slices, drained; $\frac{1}{2}$ cup quartered or small marshmallows, $1\frac{1}{2}$ cups sliced bananas, $\frac{1}{2}$ cup pineapple chunks, 4 maraschino cherries, cut, 3 tbsp. lemon juice, 3 tbsp. honey. Chill thoroughly. Drain chilled fruit just before serving. Beat $\frac{3}{4}$ cup whipping cream until thick. Fold in fruit. Spoon into tart shells.

—Glenys Anderson

FROZEN RASPBERRY DESSERT

Put 2 egg whites (unbeaten), $1\frac{1}{2}$ cups sugar and 2 tbsp. lemon juice in large mixing bowl. Beat 20 minutes till it fills bowl. Crush 24 graham crackers, add $\frac{1}{4}$ cup sugar and mix with $\frac{1}{4}$ to $\frac{1}{2}$ cup melted butter. Save some for top—put rest in two 9"x13" baking pans. Beat 1 cup whipping cream till stiff. Gradually add the raspberry mixture by thirds. Fold in carefully. Turn out on top of crumbs and top with remaining crumbs. Freeze. Take out shortly before serving.

—Mrs. Albert Peterson

Toppings for Desserts

STRAWBERRY JAM

(Uncooked for Toppings)

- 1½ qts. strawberries, washed
- 6 cups sugar
- 1 btl. Certo (or pectin)
- 2 tbsp. lemon juice

Mix all together, let stand 24 hours. Stir once in awhile. Put in jars and freeze. It will keep 5 weeks in refrigerator.

—Gladys Johnson

BUTTERSCOTCH DIP

- 1¼ cups brown sugar
- ⅔ cup corn syrup
- 4 tbsp. butter
- ⅔ cup sweet cream vanilla

Boil sugar, syrup, and butter until it threads. Add cream. Cool and use over ice cream or pudding.

—Mrs. Bob Petty

PINEAPPLE SAUCE

- 1 can crushed pineapple (1 lb., 4½ oz.)
- 1 tbsp. cornstarch
- 1 tbsp. lemon juice
- ½ cup sugar

Mix cornstarch and sugar. Add pineapple juice from crushed pineapple. Cook 5 minutes over medium heat. Lower heat and cook 5 minutes more without stirring. Add crushed pineapple and lemon juice. Makes 2 cups.

—Janice Hanson

TOPPING FOR GINGERBREAD

- 1 cup brown sugar
- 2 tbsp. butter
- 1 tsp. vanilla
- 1 cup hot water
- 1 tbsp. flour (or more)

Cook until thick.

—Mrs. Claison Groff

PIE OR PUDDING TOPPING

- ½ cup flour
- ¾ cup brown sugar
- ¾ cup quick oatmeal

Mix all together and cut in ½ cup soft butter. For apple pie sprinkle over apples and bake.

CREAM BUTTERSCOTCH TOPPING

- 1 cup sugar
- ½ cup cream
- 1 cup corn syrup
- ¼ cup butter
- ⅛ tsp. salt

Cook to 142° F.

—Gladys Johnson

STRAWBERRY SAUCE

- 1 cup strawberries, fresh or frozen
- 1 tsp. cornstarch
- 3 tbsp. sugar
- 2 tbsp. lemon juice

Mash strawberries. Mix lemon juice with cornstarch and add to berries. Stir in sugar. Bring to boil and cook long enough to thicken slightly (about 2 minutes.) Serve hot or cold over ice cream or other desserts.

—Janice Hanson

Pies

RASPBERRY PIE

24 marshmallows, cut up
 $\frac{1}{3}$ cup boiling milk
Mix until marshmallows begin to melt. Cool.

Fold in 1 cup cream, whipped, and 1 pt. sweetened raspberries. Pour into baked pie shell. Let set in cool place about 4 hours before serving.

—Gladys Johnson

PUMPKIN PIE

2 eggs
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. cloves
1 cup pumpkin
 $\frac{1}{2}$ tsp. ginger
 $1\frac{1}{2}$ cups milk
 $\frac{3}{4}$ cup brown sugar
1 tsp. cinnamon

Pour into unbaked shell and bake until inserted knife comes out clean.

—Gladys Johnson

RHUBARB CREAM PIE

$1\frac{1}{2}$ cups cooked rhubarb
 $1\frac{1}{4}$ cups sugar
2 tbsp. flour
3 eggs, separated
6 more tbsp. sugar
3 tbsp. cream

Combine rhubarb with the sugar, flour, cream and beaten egg yolks. Cook till thickened. Pour into a baked pie shell. Top with meringue made of egg whites and the 6 tbsp. sugar. Bake till brown. Coloring should be added to rhubarb when cooked to give it a delicate pink color.

—Marijane Scheurich

RHUBARB CUSTARD PIE

pastry for 2 crust pie
Filling:

2 eggs
1 tbsp. minute tapioca
2 tbsp. flour
 $3\frac{1}{2}$ cups diced rhubarb
1 cup sugar
 $\frac{1}{8}$ tsp. salt

Combine sugar, flour, salt and eggs. Add rhubarb and mix well. Sprinkle tapioca on the bottom crust. Add rhubarb mixture. Add top crust, seal edges well, brush with cream, sprinkle with sugar.

Bake at 450°, 10 minutes, then 350° for 35 minutes. —Mrs. Albert Peterson

SODA CRACKER PIE

3 egg whites
1 tsp. baking powder
1 cup sugar
 $\frac{1}{3}$ cup coconut
 $\frac{1}{3}$ cup dates
 $\frac{1}{3}$ cup nuts
14 soda crackers

Beat egg whites till frothy. Add baking powder. Beat.

Add sugar. Beat till glossy.

Add coconut, dates and nuts.

Fold in finely crushed cracker crumbs. Put in pie plate (no crust) and bake 38 minutes in 325° oven. Serve with whipped cream. —Ruth Reutter

SODA CRACKER PIE

24 square soda crackers rolled fine
6 egg whites
vanilla to taste
 $1\frac{3}{4}$ cups sugar
 $\frac{1}{2}$ tsp. cream of tartar
nut meats if desired

Whip egg whites until light with cream of tartar. Add sugar to the cracker crumbs, then add to the egg whites. Bake 1 hour at 350°. To be served with strawberries and ice cream.

PUMPKIN PIE (2)

2 cups pumpkin
 $\frac{1}{2}$ tsp. salt
1 tbsp. molasses
3 beaten egg whites, added last
2 tsp. cinnamon
3 egg yolks
2 cups milk
1 tsp. ginger
 $1\frac{1}{2}$ cups sugar

Pour into unbaked pie shell. Bake 450° for 10 minutes, then 350° for 35 minutes. —Mrs. Albert Peterson

RHUBARB CREAM PIE

1 cup sugar
1 tbsp. cornstarch
2 eggs with whites separate
1 cup milk or cream
 $\frac{1}{2}$ tsp. vanilla
rhubarb

Cut enough rhubarb to fill pan part way. Cover with sugar, cornstarch, egg yolks and milk or cream and vanilla. Beat egg whites and put on top and brown. 350° oven.

—Mrs. Vera Lindgren

PUMPKIN PIE

- 1 small can pumpkin
- 1 cup milk
- 1 cup sugar
- 2 eggs
- 1 tsp. pumpkin pie spice

Mix all together, beat, and pour into unbaked pie shell. Bake 15 minutes in 400° oven, and 45 minutes in 350° oven.

—Mrs. John Anderson

BUTTERSCOTCH PIE

- 1½ cups brown sugar
- ½ cup water
- 2 tbsp. butter

Stir and cook as thick as syrup. Then mix and add:

- 3 beaten egg yolks
- 2 cups milk
- 3 tbsp. flour
- 1½ tsp. vanilla
- 4 tsp. cornstarch

Cook and stir until thick. Do not overcook! Pour into baked shell.

Meringue: Beat 3 egg whites with ¼ tsp. salt. Gradually add 6 tbsp. sugar and 1 tbsp. cornstarch moistened with a little cold water, ¼ tsp. salt. Pile on pie and bake at 375°.

—Mrs. Albert Peterson

FLUFFY PINEAPPLE PIE

Bring to a boil:

- ¼ cups crushed pineapple

Stir in until dissolved:

- 1 pkg. lemon gelatin

Mix in:

- ¾ to 1 cup sugar

Cool until almost stiff.

Whip until stiff:

- 1 cup evaporated milk
- 1 tbsp. lemon juice

Fold into gelatin mixture. Pour into baked pie shell. Chill at least 1 hour.

—June Vest

Variation No. 1: Garnish with drained pineapple or add bananas.

—Nancy Malmquist

MACAROON PIE

- 8 soda crackers, roll fine
- 3 egg whites, beat stiff

Add gradually 1 scant cup sugar to egg whites.

- ½ cup dates
- ½ cup nuts
- 1 tsp. vanilla

Mix all together and bake in pie pan till light brown.

—Mrs. Edna Hoover

MOCK APPLE PIE

- 2 cups water
- 1½ cups sugar
- 3 level tsp. cream of tartar

Boil for 2 minutes, then drop in 20 Ritz crackers. Boil 2 more minutes. Do not stir or dip, but pour into unbaked pie crust; dot with butter and cinnamon. Top with upper crust and bake at 450° for 10 minutes; then 350° for 15 minutes.

—Louise Stark

OPEN FACED APPLE PIE

- 2 cups sugar
- ¾ cup cream
- 4 tbsp. flour
- ⅛ tsp. cinnamon
- 1 tsp. salt

sliced apples for a 9 inch pie

Put apples into an unbaked pie shell. Mix flour, sugar, salt and cinnamon together; add cream and pour over apples. Bake 1 hour at 350° or till apples are done.

—Marijane Scheurich

ONE CRUST APPLE PIE

- ½ cup sugar
- 1 tsp. cinnamon

Mix above and put over apples which have been sliced into unbaked crust. On top put following crumb mixture:

- ½ cup sugar
- ¾ cup flour
- ⅓ cup butter

Bake at 450° for 10 minutes; then 350° for 40 minutes.

—Gladys Johnson

LEMON FROZEN PIE

- 1 egg
- 2 egg yolks
- ¾ cup sugar
- 1 tsp. salt
- ¼ cup lemon juice
- 2 tbsp. powdered sugar
- 1 cup cream, whipped

Beat the egg and 2 egg yolks; add sugar, salt and lemon juice. Cook until thick. Beat the two egg whites stiff, fold in 1 cup cream which is whipped and with powdered sugar added. Fold in lemon mixture.

Crust: Roll 16 graham crackers fine, add ¼ cup soft butter and ¼ cup sugar.

—Louise Stark

APPLE PIE

- 2 cups apples
 - 1 cup sour cream
 - salt
 - $\frac{3}{4}$ cup sugar
 - 1 beaten egg
 - 2 tbsp. flour
 - $\frac{1}{2}$ tsp. vanilla
- Bake in crust for 45 minutes.

Topping:

- $\frac{1}{3}$ cup sugar
 - $\frac{1}{3}$ cup flour
 - 1 tsp. cinnamon
 - $\frac{1}{4}$ cup butter
- Bake 20 minutes.

—Mrs. Bob Petty

PEACH CARAMEL ICE CREAM PIE

- $1\frac{1}{2}$ cups graham cracker crumbs
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup butter, melted
- 1 1-lb. pkg. frozen peach slices, thawed
- 2 pts. vanilla ice cream
- $\frac{1}{4}$ cup butter, melted
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup chopped walnuts

Use a 9 inch pie plate and preheat oven to 400°. Mix graham cracker crumbs and sugar together; stir in melted butter. Firmly press crumb mixture on bottom of pie plate and bake 8-10 minutes. Chill. Drain peach slices, reserving 1 tbsp. juice. Soften 1 pint ice cream; stir in half the peach slices. Spoon mixture into chilled crumb crust. Return to freezer to harden.

Combine butter, brown sugar and the reserved tbsp. peach juice in a saucepan. Bring to a rolling boil and continue to cook 8 minutes longer. Stir in $\frac{1}{4}$ cup nuts and spread over ice cream in crumb crust.

Meanwhile soften second pint of ice cream and stir in remaining peach slices. Spoon mixture over caramel filling; sprinkle with remaining nuts. Freeze till firm.

—Mrs. Ferdinand Bengtson

CHERRY PIE

- $\frac{1}{3}$ cup Borden's condensed milk
- 1 tsp. vanilla
- $\frac{1}{3}$ cup lemon juice
- $\frac{1}{2}$ tsp. almond extract

Combine and stir until thickened; fold in $\frac{1}{2}$ cup cream (whipped) and spoon into baked shell. Top with a can of cherry pie filling. Chill 2 or 3 hours. Serve topped with whipped cream.

—Gladys Johnson

DAIRY EGGNOG PIE

- 1 envelope unflavored gelatin
- 2 cups prepared dairy eggnog
- $\frac{1}{4}$ cup sugar
- 2 tsp. vanilla
- 3 tbsp. cold water
- 1 cup whipping cream, whipped
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. almond extract

Soften gelatin in cold water. Warm eggnog over low heat. Stir in softened gelatin and continue heating until completely dissolved.

Chill until partially set, then beat until smooth. Beat sugar, salt and flavorings into whipped cream. Fold into eggnog mixture. Pour into baked shell and chill 2 to 4 hours. Garnish with nutmeg.

—Margaret Westeen

WHIPPED CREAM PIE

Soften 1 tbsp. gelatin in $\frac{1}{3}$ cup cold milk. Beat together:

- 3 egg yolks
- $\frac{1}{2}$ cup sugar
- $\frac{1}{8}$ tsp. salt

Add 1 cup scalded milk slowly to yolks, stirring constantly. Cook in double boiler until custard coats spoon. Stir in gelatin. Chill until mix begins to congeal. Fold 1 tsp. vanilla into 1 cup heavy cream, whipped. Pour into baked pie shell. Top with layer of chopped nuts, strawberries or raspberries. Chill until firm.

—Helen Grush

PEAR CRUMBLE PIE

- 6 medium pears (pared, cored and cut in eighths)
- $\frac{1}{2}$ cup sugar
- 1 tsp. grated lemon rind
- 3 tbsp. lemon juice
- 1 9-inch unbaked pastry shell
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ tsp. ginger
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{4}$ tsp. mace
- $\frac{1}{3}$ cup butter or oleo

Mix pears, $\frac{1}{2}$ cup sugar, lemon peel and juice; arrange in pastry shell. Combine flour, $\frac{1}{2}$ cup sugar and spices; cut in butter till crumbly. Sprinkle over pears. Bake in hot oven (400°), about 45 minutes or until done. Serve warm, with whipped cream.

—Nancy Malmquist

PARTY CHERRY CHEESE PIE

(2 8-inch pies)

- 1 envelope unflavored gelatine
- $\frac{1}{2}$ cup cold water
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ tsp. salt
- 1 tsp. grated lemon rind
- 2 tsp. lemon juice
- 2 cups cottage cheese
- 1 cup cream, whipped

Sprinkle gelatin on water to soften. Dissolve over low heat. Stir in sugar, salt, lemon rind and lemon juice. Beat cheese at high speed in mixer 3 minutes. Stir in gelatin. Fold in whipped cream. Pour in shells and top with Cherry Glaze.

Cherry Glaze

- 2 cans sour cherries
- 1 envelope unflavored gelatin
- $\frac{3}{4}$ cup sugar
- $\frac{1}{8}$ tsp. salt
- 1 tbsp. lemon juice
- $\frac{1}{8}$ tsp. red food coloring

Drain cherries; reserve 1 cup liquid. Sprinkle gelatin on $\frac{1}{2}$ cup of the cherry juice. Dissolve over low heat. Stir in remaining $\frac{1}{2}$ cup juice, sugar, salt, lemon juice and coloring. Chill until mixture mounds slightly when dropped from a spoon. While gelatin is chilling, arrange the cherries on top of pies. Spoon gelatin mixture over cherries. Chill till firm.

—Nancy Malmquist

PEACH REFRIGERATOR PIE

- $\frac{1}{2}$ cups chopped peaches (fresh)
- $\frac{3}{4}$ cup sugar

Mix together and let stand 30 minutes.

Dissolve 1 envelope gelatin in $\frac{1}{4}$ cup cold water. Add $\frac{1}{2}$ cup boiling water, and let cool. Add 1 tbsp. lemon juice and $\frac{1}{8}$ tsp. salt. Add to the peaches and refrigerate till it starts to set. Whip $\frac{1}{2}$ cup cream and mix into peach mixture.

Crush graham crackers, vanilla wafers or chocolate crackers for crust. 1 pie.

—Dorothy Stark

GRAHAM CRACKER PIE CRUST

- $\frac{1}{2}$ cups graham cracker crumbs
- 2 tsp. powdered sugar
- $\frac{1}{3}$ cup melted butter

Combine ingredients and pat into pie pan. Bake at 375° for 8 minutes.

—Nancy Malmquist

SHAMROCK CHIFFON PIE

- $\frac{1}{3}$ cup frozen limeade concentrate
- 1 8-oz. can crushed pineapple
- 1 envelope unflavored gelatin
- $\frac{1}{2}$ cup boiling water
- 1 9-inch pie shell, baked and cooled
- $\frac{1}{4}$ cup sugar
- drop of green food coloring
- $\frac{2}{3}$ cup evaporated milk, chilled
- flaked coconut

Thaw limeade concentrate. Drain juice from pineapple into medium sized mixing bowl. Sprinkle gelatin over this juice and let soften 5 minutes. Add boiling water and stir until gelatin is dissolved. Stir in sugar and continue stirring until sugar is dissolved. Then stir in pineapple, limeade and food coloring (be sparing).

Chill until mixture is consistency of unbeaten egg white. Whip milk until it is very stiff and will hold a peak. Fold in gelatin mixture lightly but thoroughly. Spoon into cooled crust and chill. Decorate with coconut.

—Nancy Malmquist

PEACH PICNIC PIES

- 5 cups sliced peaches
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup flour

Mix together and put into baking dish. Crumb together and put over peaches:

- 6 tbsp. brown sugar
 - $\frac{3}{4}$ cup more flour
 - $\frac{1}{3}$ cup butter
- Bake at 375° for 25-30 minutes.

A scoop of ice cream improves this. Best warm.

—Mary Janice Ott

PECAN PIE

- $\frac{1}{3}$ cup butter
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup milk
- 1 cup chopped pecans
- 3 eggs
- $\frac{1}{2}$ tsp. salt
- 1 cup corn syrup
- $\frac{1}{2}$ tsp. vanilla

Cream butter and sugar. Add remaining ingredients and blend. Pour into unbaked 9 inch pie shell. Bake in hot oven (425°) 10 minutes. Then at 350° for 25 minutes.

—Mrs. Bob Petty

CRUMB PIE

Mix:

2 cups flour and $\frac{3}{4}$ cup butter or oleo

Add and mix well $1\frac{1}{4}$ cups sugar.

Into unbaked pie shell pour $\frac{1}{4}$ cup cream or Carnation canned milk, covering entire bottom of the crust well. Crumble the flour-butter-sugar mix into the cream in large chunks, with fingers. Fill in with last crumbs. Bake in 350° oven, 35 minutes, or till crust browns and top is golden. Check at 25-30 minutes to prevent overbrowning.

—Mary Lees

OATMEAL PIE

3 eggs
1 cup brown sugar
 $\frac{2}{3}$ cup oatmeal
1 tsp. vanilla
 $\frac{3}{4}$ cup sugar
2 tbs. butter
 $\frac{2}{3}$ cup coconut

Pour into unbaked crust and bake at 350° for 35 minutes.

—Gladys Johnson

FROZEN FRUIT PIE

2 pie crusts
1 10-oz. pkg. frozen raspberries (or strawberries)
1 cup sugar
 $\frac{1}{2}$ tsp. salt
1 tbs. lemon juice
2 egg whites
1 cup cream, whipped (or 1 pkg. Dream Whip)

Put above in large mixing bowl and beat on medium speed. Then fold in whipped cream. Put in crust and freeze.

—Mrs. Harold Swain

PECAN PIE

$\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup butter
1 cup light corn syrup
 $\frac{1}{4}$ tsp. salt
3 eggs
1 cup pecans
1 recipe plain pastry

Cream sugar and butter. Add syrup and salt. Beat well. Beat in eggs 1 at a time. Add pecans. Bake in pastry lined pan for $1\frac{1}{2}$ hours at 350° .

—Reola Nordholm

CUSTARD PIE

unbaked pie shell
3 eggs, beaten
2 cups milk, heated
 $\frac{1}{2}$ cup sugar
vanilla and almond flavoring, cap full

Pour into pie shell and bake 30 minutes in 400° oven. Garnish with nutmeg after pie is baked.

—Margaret Westee

Variation No. 1: 4 eggs, 3 cups milk, add $\frac{1}{2}$ tsp. salt.

—Bernadine Stark

Variation No. 2: $\frac{1}{4}$ tsp. salt, $2\frac{1}{2}$ cups milk, scalded. Bake 475° , 5 minutes, reduce heat to 425° and bake 10 minutes longer. Cool on rack. Serve warm, cool or cold; with fresh or frozen strawberries.

—Janice Hanson

Variation No. 3: $\frac{1}{4}$ tsp. nutmeg; $2\frac{3}{4}$ cups scalded milk. Bake in 450° oven, 15 minutes, then 25 minutes in 350° oven.

—Camilla Wulf

MARMALADE PLUM PIE

2 lbs. fresh Italian prunes, quartered and pitted (3 cups)
 $\frac{1}{3}$ cup water
 $\frac{3}{4}$ cup sugar
2 tbs. cornstarch
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{3}$ cup chopped nuts
2 tbs. butter
1 recipe plain pastry
 $\frac{1}{3}$ cup orange marmalade

Combine prunes and water, bring to boiling and cook 3-4 minutes. Combine sugar, cornstarch and salt; stir into prune mixture. Cook slowly till thick and clear, stirring constantly. Remove from heat. Stir in nuts and butter; cool. Line a 9 inch pie plate with pastry; spread bottom with orange marmalade. Fill with prune mixture. Adjust top crust, flute edge. Bake in hot oven (425°) 30-35 minutes.

—Nancy Malmquist

PECAN PIE

4 eggs
1 cup brown sugar
1 cup light corn syrup
1 tsp. vanilla
1 cup pecans

Beat eggs. Add remaining ingredients and pour in unbaked pie crust.

—Vera Peterson

NEVER FAIL MERINGUE

Mix 1 tbsp. cornstarch and 1 tbsp. cold water.

Add $\frac{1}{2}$ cup boiling water. Cook till clear and thick. Cool thoroughly.

Beat 3 egg whites stiff. Add 6 tbsp. sugar—beat. Then add the corn-starch mixture. Fold into egg whites and put in pie. Bake at 350° until golden brown.

—Mrs. Duane Toyne

NEVER FAIL PIE CRUST

3 cups sifted flour
 $\frac{1}{2}$ cup Crisco
1 tsp. vinegar
 $\frac{1}{2}$ tsp. salt
1 egg
5 tbsp. cold water

Sift flour and salt, work in Crisco; beat egg, vinegar and water together until foamy. Stir into flour mixture. Roll out. Enough for 4 single crusts.

—Mrs. L. C. Hanson

PECAN PIE

1 9-inch pastry shell, unbaked
3 eggs
 $\frac{1}{2}$ cup sugar
 $\frac{1}{3}$ cup butter (melted)
1 cup dark corn syrup
 $\frac{1}{2}$ tsp. salt
1 cup pecan halves
1 cup condensed milk

Mix together with beater and add pecans. Pour into unbaked shell. Bake at 375° for 40-50 minutes.

—Belva Reutter

CHOCOLATE BAVARIAN PIE

1 tbsp. unflavored gelatin
 $\frac{1}{4}$ cup cold water
3 slightly beaten egg yolks
 $\frac{1}{2}$ cup sugar
pinch of salt
1 cup scalded milk
1 tsp. vanilla
3 stiffly beaten egg whites
1 cup cream whipped

Soften gelatin in cold water. Combine yolks, sugar and salt. Slowly add milk. Cook in double boiler until mixture coats spoon. Add softened gelatin and stir till dissolved. Cool. Add vanilla, fold in egg whites and cream. Pour in chocolate wafer crust. Sprinkle a few crumbs on top. Chill thoroughly. May be made day before serving.

—Mrs. Elsie Malmquist

CHOCOLATE PIE

$\frac{1}{3}$ cups vanilla ice cream
 $\frac{2}{3}$ cup milk
1 box instant chocolate pudding mix

Beat ice cream and milk together, add pudding mix, beat again. Pour mixture into 8 inch graham cracker pie shell. Refrigerate. Serve with whipped cream.

—Mrs. Bernadine Stark

CHOCOLATE PIE

$\frac{1}{3}$ cup cocoa
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ cups Pet evaporated milk
 $\frac{3}{4}$ cup water

Boil for 2 minutes. Add 2 egg yolks. Cook 2 minutes more. Soak 1 tbsp. of gelatin in $\frac{1}{4}$ cup water. Add to hot mixture. Fold in 2 stiffly beaten egg whites and 1 tsp. vanilla. Pour in crumb crust and chill.

—Mrs. Agda Peterson

CHOCOLATE PARFAIT PIE

Melt:
2 squares of chocolate
 $\frac{1}{2}$ cup water

Have ready 1 envelope gelatin dissolved in $\frac{1}{4}$ cup water and add to above.

Beat 3 egg yolks, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ tsp. salt, 1 tsp. vanilla and add to above.

Beat 3 egg whites stiff and fold in $\frac{1}{2}$ cup sugar. Fold into above mixture. Crunch graham crackers or vanilla wafers and mix with melted butter. Put in bottom of pan. Spread chocolate mixture over crumbs. Whip 1 cup cream, sweeten to taste. Spread over chocolate mixture. Spread milk chocolate over top. Refrigerate overnight.

—Mrs. Florence Stark

STRAWBERRY PIE

1 qt. fresh strawberries
1 cup sugar

Combine and let set 2 hours.

Drain off juice and thicken with 1 tbsp. corn starch. Cook until clear. Cool. Put strawberries in baked pie shell. Pour thickened juice over them. Serve with whipped cream.

—Mrs. Agda Peterson

CHOCOLATE PIE

Melt in double boiler 1 pkg. chocolate chips, 3 tbsp. milk and 2 tbsp. sugar. Cool. Put in 4 egg yolks, 1 at a time. Beat well after each one. Add 1 tbsp. vanilla. Beat the egg whites and fold in. Then pour into graham cracker crust.

Crust:

- 20 graham crackers, crushed
- $\frac{1}{4}$ cup oleo, soft
- $\frac{1}{4}$ cup sugar

Top with whipped cream.

—Gladys Johnson

CHOCOLATE DELIGHT PIE

Graham cracker crust:

- 1 cup graham cracker crumbs
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup oleo

Bake 5 minutes at 375°.

Pie filling:

Mix box of chocolate Jello puddings, $\frac{1}{2}$ cup sugar, 1 well beaten egg and $\frac{1}{4}$ cup milk. Add $1\frac{3}{4}$ cups milk. Cook, stirring constantly, till pudding thickens. Take 1 cup of pudding and cool. (Cover to prevent crust on top). Pour rest of pudding into pie shell. After cup of pudding is cool beat one box of Dream Whip very stiff. Add 2 tbsp. sugar. Save $\frac{3}{4}$ cup of whipped cream for garnish. Add cooled cup of pudding to Dream Whip. Fold in well. Pour over pudding in pie shell. Garnish and keep pie chilled. Any of the Jello puddings can be used.

—Mrs. Margaret Westeen

STRAWBERRY MERINGUE PIE

Beat 4 egg whites until frothy. Add $\frac{1}{2}$ tsp. cream of tartar and beat more. When stiff add 1 cup sugar slowly. Beat well. When sugar is dissolved add 1 tsp. strawberry flavoring. (You cannot over beat.)

Pour in 9 inch glass, well buttered pie pan.

Bake 1 hour and 15 minutes at 325°. Cool.

Fill with 1 pkg. of strawberry Jello dissolved in 1 cup hot water. When this mixture is cool add 10 oz. of strawberries. When it is really thickening add $\frac{1}{2}$ cup heavy cream which has been whipped and has had 2 tbsp. sugar and a bit of strawberry flavoring added to it.

Let set in crust and serve.

STRAWBERRY PIE

- 1 qt. fresh berries
- 1 cup berries for glaze
- $\frac{3}{4}$ cup water
- $\frac{3}{4}$ tbsp. corn starch
- 1 cup sugar

Simmer berries and water 4 minutes. Combine sugar and corn starch. Add cooked fruit and cook until syrup is thick and clear. Color with red food coloring. Cool slightly. Pour over berries in baked pastry shell.

—Margaret Westeen

RAISIN CREAM PIE

- $1\frac{1}{2}$ cups raisins
- 1 cup sugar
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. nutmeg
- 3 tbsp. flour
- $1\frac{1}{2}$ cups cream
- 4 egg yolks (well beaten)
- 1 tsp. lemon juice
- 1 baked pie shell

Cook raisins in water till tender, about 3 minutes. Drain. Mix dry ingredients together, adding the cream and raisins. Cook over low heat stirring constantly until thick. Stir in egg yolks. Cook 2 to 3 minutes longer. Add lemon. Cool. Pour into shell and put meringue on top made out of 3 egg whites. Bake until brown.

—Marijane Scheurich

FROZEN STRAWBERRY PIE

- 1 10-oz. box of frozen fruit
- 1 cup sugar
- 2 egg whites
- 1 tbsp. lemon juice
- 1 cup whipping cream
- 2 baked pastry shells or crumb crusts

Put fruit, sugar, egg whites and lemon juice in biggest bowl of mixer. (The fruit must still be frozen; break into chunks). Beat for 15 minutes at medium to high speed.

Whip cream and fold into beaten mixture. Pile into two pastry shells and freeze. Remove from freezer and cut into serving pieces. Serve immediately. Makes 12 or more servings.

This mixture could be put into a baking pan lined with crumb mixture which you could use for shells if you desired.

—Marie Nordholm

SOUR CREAM RAISIN PIE

- 1 cup sour cream
- 1 cup sugar
- 1 cup raisins
- 3 egg yolks
- 1 tsp. cinnamon
- 1/4 tsp. cloves

Combine and cook until thick. Pour into baked pie shell. Beat the 3 egg whites and add 5 tbsp. sugar. Spread on pie filling and brown in oven.

—Mrs. Don Bakley

RAISIN PIE

- 1 cup raisins
- 2 egg yolks
- 3/4 cup sugar
- 1 tsp. vanilla
- 1 cup of sweet or sour cream
- 2 tbsp. flour
- pinch of salt

Cook raisins in enough water to cover. Add cream beaten into egg yolks, sugar and flour. Cook until thick. Pour into a baked pie shell and cover with meringue using the egg whites.

—Belva Reutter

SOUR CREAM RAISIN PIE

- 1 cup raisins
- 1 cup sour cream
- 1 cup sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 3 egg yolks
- 3 egg whites

Cover raisins with water and boil until tender and juice is dissolved. Cool. Beat cream until light and fluffy. Add sugar, spices and egg yolks. Add the raisins and blend well. Last of all fold in stiffly beaten egg whites.

Put in unbaked crust and bake in moderate oven. This pie makes its own meringue.

—Mrs. Anna Stark

PEANUT BUTTER PIE

Using your own favorite cream pie recipe:

Melt 1/4 cup chunk style peanut butter in your hot milk. Then go ahead as usual with your cream pie only use 1/2 cup brown sugar and 1/2 cup white sugar.

—Mrs. Margaret Boyle

JUST PIE

- 1 cup raisins
- 2 cups water

Boil raisins until done and save 1 cup of water to add to the rest of the ingredients.

- 1 cup milk
- 1 stick of oleo
- 2 eggs
- 1 cup sugar plus 3 tbsp. flour to thicken

Cook the above all together until thick. Then add 1 tsp. vanilla.

Nuts or cinnamon can be added.

Fill a baked pie shell and top with a meringue.

—Mrs. Claison Groff

COFFEE PIE

(A Mile High)

- 30 marshmallows
- 1 cup strong black coffee
- 1 tbsp. butter
- 1 cup whipping cream
- 1/2 cup chopped pecans
- 1 9-inch baked pastry shell or crumb crust

Cut marshmallows in quarters (or 1/2 lb. miniatures). Add butter to hot coffee and fold in marshmallows. Put over low heat to dissolve if necessary. Let cool until quite stiff, then fold in whipped cream. Pile mixture into baked shell and sprinkle nuts over the top. Refrigerate. Makes 6-8 servings.

—Dorothy Henrichs

SOUR CREAM PIE FILLING

- 1 cup sour cream
- 1 cup cooked raisins
- 1 cup sugar
- 2 egg yolks
- 1 tbsp. flour
- 1/2 tsp. nutmeg
- 1/4 tsp. cinnamon
- 2 egg whites for meringue

Cook raisins until tender, drain and add cream, sugar and flour. Mix thoroughly. Cook 3-5 minutes and add egg yolks and cook again.

Pour into a baked pie shell and cover with meringue and brown.

—Mrs. Bob Petty

WHITE CHIFFON PIE

- 1 10-inch pastry shell
- 1 envelope unflavored gelatin
- $\frac{1}{4}$ cup cold water
- $\frac{1}{2}$ cup sugar
- 4 tbsp. flour
- $\frac{1}{2}$ tsp. salt
- $1\frac{1}{2}$ cups milk
- $\frac{3}{4}$ tsp. vanilla
- $\frac{1}{2}$ cup coconut
- $\frac{1}{4}$ tsp. almond flavoring
- $\frac{1}{2}$ cup whipping cream
- 3 egg whites
- $\frac{1}{4}$ tsp. cream of tartar
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ tsp. coconut flavoring
- $\frac{1}{3}$ cup chopped maraschino cherries

Soften gelatin in cold water. Mix in sauce pan $\frac{1}{2}$ cup sugar, flour and salt. Add milk and heat stirring constantly till mixture boils. Cook 1 minute and stir in gelatin. Cool till partly set and beat until smooth. Add vanilla and almond. Whip cream and fold in. Carefully fold in meringue made of egg whites, cream of tartar, sugar and coconut flavoring. Add coconut and cherries.

Pour into baked pie shell and chill until set. About 3 hours.

—Mrs. Everett Briggs

CREAM PIE

Heat:

- 3 cups half and half
- $\frac{1}{2}$ cup sugar
- dash of salt

When this is hot, add 3 tbsp. corn starch mixed with a little milk. Cook. Then add 3 egg whites beaten stiff and 1 tsp. vanilla.

Pour into a baked pie crust. Sprinkle with cinnamon. Cool.

—Mrs. W. A. Peterson
Elna Mae Stumbo

STRAWBERRY ANGEL PIE

- 3 egg whites
- 1 cup sugar
- 1 box frozen strawberries

Put this in a mixing bowl and beat until it is the consistency of whipped cream.

Fold in $\frac{1}{3}$ cup cream, whipped. Use cookie or cracker crumbs for pie shell.

Variation: You can whip Carnation milk instead of cream.

—Belva Reutter

WHITE CHRISTMAS PIE

Blend together in a saucepan:

- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup flour
- 1 envelope unflavored gelatin (1
tbsp.)

Stir in gradually:

- $\frac{1}{2}$ tsp. salt
- $1\frac{3}{4}$ cups milk

Cook over medium heat, stir constantly and boil 1 minute. Place pan in cold water. Cool mixture until it mounds slightly when dropped from spoon.

Blend in:

- $\frac{3}{4}$ tsp. vanilla
- $\frac{1}{4}$ tsp. almond flavoring

Carefully fold into a meringue made of:

- 3 egg whites
- $\frac{1}{4}$ tsp. cream of tartar
- $\frac{1}{2}$ cup sugar

Gently fold in $\frac{1}{2}$ cup whipped cream and 1 cup shredded coconut.

Put this in a baked pie shell. Chill several hours. Top with frozen raspberries or strawberries. Thicken juice of berries and fold in fruit and place on top of pie filling.

—Belva Reutter

BROWNIE PIE

- 3 egg whites
- dash of salt
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup chopped nuts
- $\frac{1}{2}$ tsp. vanilla
- $\frac{3}{4}$ cup fine chocolate wafer crumbs

Beat egg whites and salt until soft peaks. Gradually add sugar beating until stiff peaks form. Fold in the crumbs, nuts and vanilla.

Spread in lightly buttered 9 inch pie pan. Bake at 325° about 35 minutes.

To serve, top each wedge with ice cream or whipped cream.

—Elsie Malmquist

SURPRISE PIE

- 30 Ritz crackers, coarsely crumbled
- 1 tsp. baking powder
- $\frac{1}{2}$ cup chopped nuts
- 3 egg whites (whipped stiff)
- 1 scant cup sugar
- 1 tsp. vanilla

Fold all together, bake $\frac{1}{2}$ hour at 350° in a greased pie tin. Leave overnight in refrigerator. Serve with whipped cream.

—Nettie Mills

Swedish Recipes

CABBAGE DALMAR

- 1 cup rice
- 2 lbs. sausage
- 1 large head cabbage
- 1 tbsp. brown sugar
- salt and pepper

Cook rice until half done. Pour boiling water over cabbage before peeling leaves off. Mix rice with sausage and seasonings. Place 1 large spoonful in each cabbage leaf. Tie up like a package. Boil in small amount of water in heavy pan over low heat for about 2 hours.

—Mrs. Ellen Anderson

SPRITZ

- 1 lb. butter
- 1½ cups sugar
- 2 eggs
- 1 tsp. baking powder
- ¼ tsp. salt
- 5 cups flour

—Louise Stark

SWEDISH MEAT BALLS

- 1 lb. pork sausage
- 2 lbs. ground beef
- 2 eggs
- 2 cups milk
- 2 tsp. sugar
- 3 tsp. salt
- 1 tsp. allspice
- 1 tsp. pepper
- 1-2 cups bread crumbs
- 1 tbsp. minced onion

Mix ingredients well and shape into small balls. Roll each in flour and brown in hot fat. Be sure to turn meat balls often to retain their shape. Add water and simmer until well done. Enough water may be added so that gravy is served with meat balls.

—Mrs. Glen H. Peterson

SCANDINAVIAN HERRING SALAD

Drain a jar of pickled herring or 1 cup full, cut into small pieces.

- 1 cup diced pickled beets
- 2 medium onions, chopped
- ½ cup minced celery
- 1 tbsp. vinegar
- 4 cooked potatoes
- ½ cup sour cream
- ¼ cup mayonnaise
- salt and pepper

Chill. Garnish with hard-boiled eggs. In Swedish it is called *sill solot*.

—Florence Hanson

SWEDISH PASTRY

- 1 cup flour
- ½ cup butter
- 1 tbsp. cold water

Mix like pie crust, divide into 2 parts and pat out thin on cookie sheet. (Takes quite a bit of patting. The palm of your hand works best.)

- 1 cup boiling water
- ½ cup butter
- 1 cup flour
- 3 eggs

Stir flour and butter into water all at once until mixed into a lump. Beat in the eggs one at a time. Spread on first part. Bake 45-50 minutes in a 350° oven. Frost with a thin powdered sugar frosting flavored with almond flavoring.

—Marijane Scheurich
Mrs. Claison Groff
Wilimina Peterson

FINSKOBROD COOKIES

Cream together:

- 1 cup butter
- ½ cup sugar
- 1 egg yolk

Add:

- 2 cups flour
- vanilla or almond extract

Roll a piece at a time—½ inch thick roll and 1½ inch length. Dip each cookie in egg white, then in chopped nuts and sugar mixture. Bake at 375°.

—Margaret Westeen

SMORBAKELSE "BUTTER COOKIES"

- 1 cup thick sour cream
- 1 egg
- ½ cup sugar
- 1 cup soft butter
- 1 tsp. baking powder
- ½ tsp. soda
- 4 cups flour, more perhaps
- 1 tsp. vanilla

Beat cream and egg. Add other ingredients, butter last. Mix well, with hands if necessary. Chill well.

Roll out half of dough at a time. Roll to about ½ inch thickness. Cut in strips about 1 inch wide and 2 inches long. Cut 2 or 3 slits on one side of each and sprinkle with sugar. Shape in semi-circle. Bake in 375° oven until light brown. Watch closely.

—Mrs. Glen H. Peterson

OSTAKAKA

1 gal. whole milk (mix some of milk with $\frac{1}{2}$ cup flour. Add flour to gal. of milk.)

Warm milk to body temperature or little more, then stir in $\frac{1}{2}$ tsp. liquid rennet mixed with 1 tbsp. water. Temperature of milk determines curd consistency. Warmer the milk the firmer the curd. Allow milk and rennet to stand until thickened, then cut and stir to separate whey from curd. Let stand a while, then drain off 4 or 5 cups whey.

Mix:

- $\frac{1}{2}$ cup flour
- 2 eggs
- $\frac{1}{2}$ cup cream
- $\frac{2}{3}$ cup sugar
- $\frac{2}{3}$ tsp. vanilla
- $\frac{1}{2}$ tsp. salt

Add to the curd. Stir well. Bake at 325° for 1- $\frac{1}{2}$ hours.

—Agnes Lundberg

SWEDISH RICE

- $\frac{1}{2}$ cup uncooked rice
- 2 tbsp. sugar
- 4 cups rich milk
- 1 tsp. salt

Cook until done, about an hour.

Cream Sauce

Heat 1 cup cream in iron skillet. Add thickening made of 2 tbsp. flour and $\frac{1}{4}$ cup cream, add $\frac{1}{2}$ tsp. salt and cook until thick. Pour cooked rice in casserole; pour cream sauce over rice and sprinkle sugar and 2 tbsp. butter melted over top; decorate with puffed raisins and red cherries. Serve hot.

—Belva Reutter

OSTAKAKA

- 8 quarts whole milk
- 1 $\frac{1}{2}$ pts. cream
- 1 tbsp. rennet
- 1 $\frac{1}{2}$ cups flour
- 1 $\frac{1}{2}$ cups sugar
- 4 eggs
- 1 tbsp. vanilla

Heat milk until lukewarm, add flour mixed with a little cold milk, to lukewarm milk, add rennet. Let set 15 minutes, cut and drain. Mix well between fingers, leave about 1 cup of whey and curds. Beat eggs, add sugar, cream and vanilla, add to the cheese mixture. Bake in a slow oven (250°) for about 2 hours.

—Bernadine Stark

SWEDISH TJUR POIKAR (THIEF BOYS)

Yield: 4 dozen pastries.

- 1 $\frac{1}{2}$ pkgs. dry or compressed yeast
- 1 tsp. sugar
- $\frac{1}{4}$ cup warm, not hot, water
- $\frac{1}{2}$ cup butter or margarine
- $\frac{1}{2}$ cup sugar
- 1 tsp. salt
- $\frac{3}{4}$ cup milk, scalded
- 5 cups sifted flour
- 3 eggs, beaten
- 1 cup butter or margarine, melted
- 2 cups sugar
- 1 $\frac{1}{2}$ cups finely chopped walnuts

Dissolve yeast and the 1 tsp. sugar in water. Combine the $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar and 1 tsp. salt. Add scalded milk, stir until butter is melted. Cool to lukewarm. Add dissolved yeast and mix well. Add 2 cups of the flour; beat until smooth. Beat in eggs. Add remaining flour, gradually, beating after each addition to make a soft dough. Knead on lightly floured surface until smooth. Place in a greased bowl. Cover. Let rise in warm place until double in bulk, about 1 hour. Divide dough into fourths. Shape each fourth on lightly floured surface into a 12 inch roll. Divide each roll into 12 pieces. Shape each piece into a 7 inch rope. Dip each into melted butter, then sugar, melted butter and chopped nuts. Fold each rope in half. Twist to make a braid. Place on greased baking sheet. Cover. Let rise in warm place until double in bulk, about 20 minutes. Bake at 350° for 15-20 minutes.

—Mrs. J. D. Gonder

SWEDISH CREAM WAFERS

- 1 cup soft butter
- $\frac{1}{2}$ cup thick cream
- 2 cups sifted flour

Mix well. Chill. Heat oven to 350°. Roll out $\frac{1}{8}$ inch thick (very thin) on floured bread board. Cut with $1\frac{1}{2}$ inch cookie cutter. Roll only $\frac{1}{3}$ of the dough at a time and keep the rest of the dough chilled. Place on cookie sheet. Press each cookie with a fork, sprinkle with sugar, and bake 7-9 minutes. Cool and put 2 cookies together with the following filling:

Blend:

- $\frac{1}{4}$ cup soft butter
- $\frac{3}{4}$ cup sifted powdered sugar
- 1 egg yolk
- 1 tsp. vanilla

—Mrs. Lillie Hedberg

SWEDISH MINT DESSERT

Using a large cake pan, cover bottom with graham cracker crust as for pie (save some for top).

Filling:

- 2 cups whipped cream
- 1 pkg. Swedish mints, crushed
- 1 pkg. miniature marshmallows

Put crumbs and a few nuts on top. Chill.

—Mrs. Ferdinand Bengtson

DRY MILK OSTAKAKA

Using powdered Carnation milk, mix $2\frac{3}{4}$ cups dry milk with $3\frac{1}{2}$ cups cold water. Stir well.

Soak $\frac{1}{2}$ cake Hansens' rennet in 2 tbsp. lukewarm water (or 1 tsp. liquid rennet) until it is dissolved. While this

is soaking mix $\frac{1}{2}$ cup flour with $\frac{1}{2}$ cup dry milk until well mixed, then add $\frac{3}{4}$ cup cold water. Mix well, until it is smooth. Add this to first milk and stir well. Then add 4 cups boiling water, stir well and add your rennet mixture. Stir for 2-3 minutes, then let set for $\frac{1}{2}$ hour.

Strain off liquid, place curd in a baking dish and whip it into small pieces, then add 4 beaten eggs, $\frac{3}{4}$ tsp. salt, $\frac{1}{2}$ cup sugar, 1 tsp. flavoring (vanilla, almond or any kind) and 1 cup coffee cream. Mix well. This makes 5 cups pudding. Bake at 325° for 1 hour. You may set pan in pan of water, test with silver knife. Curds are more tender than in fresh milk. You may use half and half instead of cream.

—Mrs. Albert Peterson

Beverages

PARTY PUNCH

Makes 2 gal. or 40 servings.

- 4 qts. water
- $1\frac{1}{2}$ cups sugar
- 2 6-oz. cans lemon juice
- 1 qt. apple juice
- 2 qts. cranberry juice
- 1 pt. orange juice
- 1 pt. strong black tea

Bring water and sugar to boil, cool, combine with remaining ingredients and chill before serving.

—Mrs. L. C. Hanson

HOLIDAY PUNCH

Makes 25 punch cup servings.

- 2 cups water
- 1 cup sugar
- 2 cups canned cranberry juice
- 4 sticks cinnamon
- 12 whole cloves
- $1\frac{1}{2}$ cups lemon juice
- 2 cups orange juice
- 2 cups pineapple juice
- 1 qt. gingerale

Boil water and sugar until sugar is dissolved. Add cranberry juice, cinnamon and cloves and cook over low heat 5 minutes. Strain and chill.

Add lemon, orange, and pineapple juice, pour some of this mixture into a ring mold. Freeze this mold to make an ice ring that will not dilute the punch. At serving time place ice ring in punch bowl and add chilled spiced juices and chilled gingerale.

—Margaret Westeen

ICED TEA THAT IS DIFFERENT

Makes 1 gal.

Pour 2 cups boiling water over $\frac{1}{2}$ cup orange pekoe tea. Let stand 5 minutes. Wash and juice 3 lemons, putting juice in a gal. pitcher or jar. Also put in container 1-2 trays of ice and $1\frac{1}{2}$ cups sugar. When tea has steeped, strain and pour hot mixture over ice, juice and sugar. Add water to fill the gallon container.

—Carol Sandholm

FRUIT DRINK

Beat until well mixed:

- 1 qt. vanilla ice cream
- 1 qt. orange sherbet
- 1 qt. orange juice

Add:

- 1 qt. chilled gingerale

—Glenys Anderson

SPICED PUNCH

- $1\frac{1}{2}$ tsp. ground cinnamon
- $1\frac{1}{2}$ tsp. ground cloves
- 1 cup sugar
- 2 qts. boiling water
- 2 tbsp. orange pekoe tea
- $1\frac{1}{2}$ cups orange juice
- $\frac{1}{2}$ cup lemon juice

Put cinnamon and cloves in muslin bag. Add with sugar to water. Boil 5 minutes. Remove bag. Put in tea. Cover let stand 5 minutes. Add juices. Heat, but do not boil.

—Glenys Anderson

PATIO PUNCH

Makes about 4 qts.

- 2 envelopes drink powder, 1 cherry and 1 strawberry
- 2 cups sugar
- 2 qts. cold water
- 1 6-oz. can frozen orange juice concentrate
- 1 6-oz. can frozen lemonade concentrate
- 1 1-pt. 12 oz. btl. gingerale, chilled

Combine drink powders and sugar. Add water and stir to dissolve. Add frozen concentrates. Chill till serving time. Pour over ice cubes. Pour gingerale slowly down side of bowl.

—Mrs. Sharil Gonder

PERFECT ICED TEA

To make 4 glasses of iced tea, measure 2 tbsp. tea leaves into teapot. Pour 2 cups fresh, vigorously boiling water over leaves. Cover and let stand 5 minutes. Stir a second or two. Then

pour brew through a tea strainer into a glass, earthenware, or enameled-ware pitcher (warm glass pitcher first.) Immediately add 2 cups cold water and let tea cool at room temperature till you're ready to serve it. Pour tea into tall ice-filled glasses. Offer lemon wedges and sugar.

—Nancy Malmquist

WEDDING PUNCH

Serves 100.

Boil together and cool:

5 cups water

6 cups sugar

Add:

4½ cups pineapple juice

10 cups orange juice

4 cups lemon juice

6 cups ice water

2 qts. gingerale

Add gingerale just before serving. Add food coloring to make desired color.

—Helen Grush

Candy

BON BONS

- 1 can sweetened condensed milk
- 2 lbs. powdered sugar
- 8 oz. pkg. coconut
- 1 cup walnuts
- salt and vanilla

Mix in order given. Make in balls like small walnuts. I put in freezer to get firm.

Melt over hot water:

12 oz. pkg. chocolate chips

½ bar paraffin wax

Dip balls in this. Keep the mixture hot, not boiling.

—Mrs. Elmer Anderson

ENGLISH TOFFEE CANDY

- 1 cup pecans
- ¾ cup packed brown sugar
- ½ cup butter
- ½ cup chocolate chips

Sprinkle chopped pecans on bottom of 9 inch square buttered pan.

Combine sugar and butter and boil 7 minutes over low heat. Stir constantly. Remove and spread over nuts. Sprinkle chips over this. Spread finely chopped nuts on top. Cut into squares while still warm or refrigerate till cold and break into pieces. This is a good candy for Christmas holidays.

—Mary Janice Ott

CHOCOLATE CHERRIES

- 1 stick margarine
- juice of small jar maraschino cherries

2 lbs. powdered sugar

Mix ingredients together. Add cut up cherries and chopped nuts. Roll in small balls, size desired and let dry 10 minutes or longer.

Melt 1 bar German sweet chocolate, remove from heat and add ½ bar paraffin wax and stir together. Dip balls into chocolate with toothpick or nut pick. Place on aluminum foil to dry. Chocolate may need to be reheated a bit towards end or use double boiler at first.

—Doris Wilbur

CARAMELS

- 2 cups sugar
- 2 cups cream
- 1¾ cups syrup
- 1 cup butter
- 1 tsp. vanilla

Combine ingredients, except for 1 cup cream and cook to soft-ball stage. Add cream and cook to hard-ball stage. Add vanilla and let cool. Cut and wrap in waxed paper.

—JoAnn Peterson

PEANUT BRITTLE

- 2 cups sugar
- 1 cup white syrup
- 1 cup water
- 1 tsp. salt

Boil till it threads. Add 2 1-inch cubes butter. Boil till brittle. Add 1 lb. raw peanuts. Cook till cream colored, stirring constantly on low heat. Remove from heat and add 2 tsp. soda. Pour on buttered sheet very thin.

—Elsie Malmquist

PEANUT BRITTLE

Boil to soft-ball stage:

- 2 cups sugar
- ½ cup water
- 1 cup white syrup

Add 1 tbsp. butter and 2 cups raw peanuts and boil to hard crack. Add 2 tsp. soda and 1 tsp. vanilla.

Spread on buttered sheet quickly.

—Mary Janice Ott

CHOCOLATE POP CORN BALLS

- 1 cup sugar
- ½ cup corn syrup
- ½ cup water
- 3 squares chocolate
- 2 tbsp. butter
- 1 tbsp. vinegar
- ¼ tsp. vanilla
- 3 qts. popped corn

Cook all of the ingredients together except the vanilla and popped corn to 270° F. Add vanilla and pour over the corn. Mix well and shape into balls. Makes 18 balls.

—Mrs. Marion Hostetler

10-MINUTE FUDGE

- 1⅓ cups sugar
- 2 tbsp. butter
- ½ tsp. salt
- ⅔ cup evaporated milk
- 1½ cups chocolate chips
- 1½ cups miniature marshmallows
- 1 tsp. vanilla
- ½ cup chopped nuts

Combine sugar, butter, salt and milk in a sauce pan. Bring to a boil over medium heat. After bubbles form around edge, boil gently exactly 5 minutes, stirring all the while. Remove from heat, add remaining ingredients, beat till marshmallows are melted and mixed. Turn into buttered 9 inch square pan. Cool and cut.

—Nancy Malmquist

CREAMY FUDGE

- 3 cups sugar
- 1 envelope Knox gelatin
- 1 cup milk
- ½ cup white syrup
- 3 squares baking chocolate
- 1¼ cups butter
- dash of salt
- 2 tsp. vanilla
- 1½ cups chopped nuts

Mix sugar and gelatin well. Add milk, syrup, chocolate, butter and salt to dry ingredients and cook to soft ball stage (238°). Remove from fire and put in large mixing bowl and let stand 20-30 minutes.

Beat with electric beater or by hand until it loses its shine.

Add nuts and vanilla and pour into buttered pan.

—Mrs. Ronald Reimers

DIVINITY

- 5 cups sugar
- 1 cup syrup
- 1½ cups water

Boil to soft-ball stage. Take from fire. Let set 5 minutes. Beat 2 egg whites stiff. Add syrup slowly, beating constantly. Add 1 tsp. vanilla. Add nuts and cherries. Drop by spoonfuls.

—Elsie Malmquist

POP CORN BALLS

- ¾ cup molasses
- ¼ cup syrup
- 1 cup sugar
- ½ cup water

Boil till quite hard. Add 2 tbsp. butter and cook to light crack stage. Take off fire and add 1 tsp. soda. Pour over popped corn.

—Elsie Malmquist

CEREAL CANDY

- Mix in large bowl:
- 5 cups corn flakes
- 3 cups rice krispies
- ½ lb. salted peanuts
- ½ lb. coconut

Boil to hard-ball stage:

- 1 cup sugar
- 1 cup thin cream
- 1 cup corn syrup

Add:

- 1 tsp. vanilla

Pour over cereal, mix and flatten in 8x12 pan.

—Helen Johnson

BUTTERSCOTCH FUDGE

- 1 jar marshmallow creme
 - 1½ cups sugar
 - ¼ cup butter
 - ⅔ cup evaporated milk
- Boil hard for 5 minutes. Add:
- 2 cups butterscotch chips
 - 1 tsp. vanilla
 - ½ cup nuts

Beat well and pour in pan.

—Mrs. Vergil Pearce

WHITE FUDGE

- 3 cups white sugar
- 1 cup half and half (milk-cream)

Cook to soft-ball stage without stirring. Place in pan of cold water and when lukewarm add 1 tsp. vanilla and 1 cup chopped nuts and/or 1 cup coconut. Beat till ready to turn in buttered pan. Cut in squares.

—Ruth Reutter

CANDY NUT ROLL

- 3 cups sugar
- 1 cup milk
- ½ tsp. salt

Cook to soft ball stage. Add 1 cup finely cut dates. Cook 5 minutes longer. Add ½ cup nut meats. Beat until stiff. Form in rolls. Cool. Slice.

—Agda Peterson

CANDY

- 3 cups brown sugar
- 1 cup milk
- 2 tbs. butter
- 1 tsp. instant coffee

Combine milk, sugar and coffee. Boil slowly and stir often. Whip in butter after it reaches softball stage. Beat until it loses its gloss.

—Gwen Scheetz

REMARKABLE FUDGE

- 4 cups sugar
- 1 can Carnation milk
- ¼ lb. butter
- 2 pkgs. chocolate chips
- 1 pt. marshmallow creme
- 1 tsp. vanilla

Boil sugar, milk and butter to soft-ball stage and add chips, marshmallow creme and vanilla.

—Vera Peterson

BOSTON CREAM CANDY

- 1½ pts. thick sweet cream
- 3 lbs. white sugar
- 1 lb. white syrup
- 1 lb. English walnuts
- ¾ tsp. vanilla

Boil until it makes a softball. Remove from stove, beat until nearly cool, adding nuts and vanilla. Pour into a buttered pan.

—Mrs. Marion Hostetler

MINT CANDY

- 2 cups sugar
- ½ cup water
- ½ cup white Karo syrup

Cook above ingredients to soft-ball stage. Remove from heat and add peppermint flavoring (2 caps). Add 1 cup chocolate chips. Beat with mixer until a little thicker than syrup. Drop by spoonful on waxed paper.

—Mrs. Keith Henrichs

MINTS

- 1 lb. powdered sugar
- ⅓ cup butter
- ⅓ cup white syrup
- flavoring and coloring

Mix well and press into molds. Makes 60 or more mints.

—Bernadine Stark

Canning, Pickles and Preserves

SWEET PICKLES

Take 25 dill-sized cucumbers and cover with a strong brine (about 4 cups salt to a gallon of water). Let stand 2 weeks. Remove, wash, slice and cover with water and 2 tbsp. alum. Let stand overnight. Wash and rinse again.

Syrup—

- 2 whole sticks cinnamon
- ¼ tsp. mace
- 1 tbsp. whole cloves
- 2 qts. sugar
- 1 qt. vinegar
- green food coloring

Bring to boil and pour over pickles. Drain syrup off each morning for three mornings, re-boil and pour over pickles. Last morning pack pickles in jars, before pouring hot syrup on. Seal jars.

—Dorothy Stark

CUCUMBER RELISH

- 1 qt. cucumbers
- 1 cup onions
- 2 green peppers
- 1 red pepper
- 1 cup sugar
- 1 tbsp. salt
- 1 tbsp. white mustard seed
- 1 tsp. celery seed
- 1 cup vinegar (full strength)

Peel cucumbers if they are large or mature, remove seeds (from mature ones). Grind, then measure. Remove seeds and stem from peppers and grind with onions, using rather coarse knife of grinder. Cover all with boiling water. Leave 15 minutes and then drain well. Add other ingredients and bring to a boil. Cook gently for 20 minutes. Can while hot, in sterilized jars.

—Mrs. Earl Engel

BREAD AND BUTTER PICKLES

- 4 qts. sliced cucumbers
- 1 qt. sliced onions
- Soak in salt water for 15 minutes. Drain. Combine and heat:
- 1 qt. vinegar
- 1 tbsp. mustard seed
- 1 tbsp. celery salt
- 3 cups sugar
- 1 tsq. salt

Add cucumbers, onions, pimentos. Cook for 15 minutes after beginning to boil. Pack in jars and seal.

—June Vest and
Nancy Malmquist

BEEF RELISH

- 1 qt. beets, cooked and ground
- 1 cup horseradish
- 1 qt. raw cabbage
- 1 tsp. salt
- 1 tsp. celery seed
- 1 tsp. red pepper
- 1½ cups sugar

Cover with cold vinegar, heat, put in jars. Seal.

—Mrs. Albert Hoover

BEEF PICKLES

Cook washed beets in salt water until tender. Put in cold water and peel. Then take 1 cup of liquid the beets have been cooked in, 1½ cups vinegar, 1½ cups sugar, and small amount of whole pickling spice. Let come to boil and put the sliced or chunked beets in vinegar mixture and boil for 5 minutes. Seal in sterilized jars.

—Wilma Bennett

DILL PICKLES

- ½ cup salt
- 1 cup vinegar
- 3 cups water

Bring to a boil and pour over cucumbers that have been packed in a jar with a sprig of dill and a grape leaf in the bottom of each jar. Cover with liquid and seal. Pickles are cured in a few weeks.

—Gladys Johnson

STICK PICKLES

- 2 cups lime and water to cover
- 7 lbs. large cucumbers

Peel, halve and remove seeds. Cut into sticks, and then weigh. Let sticks stand in lime solution 24 hours. Wash thoroughly 3 or 4 times. Soak in clear water 3 or 4 hours. Wash again.

In large container mix:

- 2 qts. vinegar
- 4½ lbs. sugar
- 1 tbsp. salt
- Tie in bag:
- 1 tbsp. celery seed
- 1 tbsp. whole cloves
- 1 tbsp. mixed pickling spices

Add green coloring for a medium green pickle. Blend well and add sticks. Let stand in cold solution overnight. Next morning boil 35 minutes (cukes get clear) and seal. Add more green coloring if desired.

—Del Shepard

ICED GREEN TOMATO PICKLES

7 lbs. green tomatoes, med. thick slices. (Meaty tomato best to use)
2 gallons water to 3 cups powdered lime

Soak tomatoes in lime water 24 hours. Drain and wash thoroughly. Soak 4 hours in clear water, changing every hour. Drain well.

5 lbs. sugar
3 pts. vinegar

Make syrup of sugar and vinegar.

Add spices tied in a cloth bag:

1 tsp. ginger
1 tsp. mace
1 tbsp. celery seed
1 tbsp. mustard
1 tsp. allspice
1 tbsp. cinnamon

Bring to boil. Drop in tomatoes. Turn off heat and let stand overnight. Next morning boil slowly for one hour. Add green coloring if desired. Put into jars and seal.

STRAWBERRY JAM

4 cups berries
5 cups sugar

Combine and let stand 3 hours. Cook rapidly 8 minutes. Add $\frac{1}{4}$ cup lemon juice. Cook 2 minutes more. Pour in shallow pan to cool. Put in jars and seal.
—Agda Peterson

RHUBARB JAM

$2\frac{1}{2}$ cups rhubarb, cut fine
1 cup sugar
 $\frac{3}{4}$ cup water

Boil 10 minutes. Then add 1 package strawberry gelatin. Keep in refrigerator when not in use.

—Mrs. Vergil Pearce

GRAPE JAM

Wash grapes. Measure 3 cups grape pulp, 3 cups sugar. Cook together 20 minutes. Put through a colander, fill jars, and seal.

—Anna Mars

RHUBARB MARMALADE

5 heaping cups sliced rhubarb
1 lb. candy orange slices, diced
5 cups sugar

Combine ingredients, cover with dish towel and let stand overnight. In the morning bring to a boil and boil 12 minutes, stirring frequently. Pour into jars and seal. Makes 5 pints.

—Margaret Boyle

PEACH HONEY

Peel 12 large peaches and one large orange, being sure to remove all inner skin from orange. Chop both peaches and orange; measure and mix with equal amounts of sugar. Boil 20 minutes. Put in jars and seal.

—Esther Lundvall

VEGETABLE SOUP

1 gal. cut cabbage
1 gal. cut tomatoes
5 or 6 carrots, sliced
6 onions, cut
1 small bunch celery, chopped
5 or 6 peppers, diced

Put all vegetables except tomatoes in kettle with enough water to cook them. Boil 45 minutes. Cook tomatoes and add to cabbage mixture, boil 15 minutes. Put in sterilized jars and seal.

—Mrs. Glenn Toyne

SYRUP FOR FREEZING PEACHES

$3\frac{1}{3}$ cups water

Dissolve in this 1 pkg. of pectin. Boil one minute. Add $1\frac{1}{2}$ cups sugar. Cool.

Cover peaches in glass jar. Freeze.

—Mrs. Bert Lundberg

PLUM BUTTER

Grind enough large plums to give 3 cups of pulp. Add 6 cups sugar. Cook 6 minutes. Pour in sterilized jars and seal.

—Agda Peterson.

Quantity Recipes

SAUSAGE SWEET POTATO CASSEROLE

Serves 50.

- 7 lbs. link sausage
- 27 large sweet potatoes, cooked
- 27 large apples
- $\frac{3}{4}$ lb. brown sugar

Brown sausage lightly, pour off grease. Slice layers of sweet potato and apple alternately, sprinkling lightly with brown sugar. Top with sausage links. Bake in moderate oven 45 minutes or until sausage is well done.

EMORY UNIVERSITY CHESS PIE

Serves 50.

Cream together well 4 lbs. of granulated sugar, $6\frac{1}{2}$ oz. of corn meal, and 1 lb., 6 oz. of butter. Add $5\frac{1}{2}$ oz. of cake flour and again cream well. Add 1 lb., 6 oz. of egg yolks, 2 qts. of milk and 2 tsp. of pure vanilla. Mix for a short while and let stand 1 hour. Pour into 6 10-inch pie shells. Bake at 425° for 10 minutes, then lower oven to 375° for about 35 minutes.

CRANBERRY CRUNCH

Serves 50.

- 3 cups rolled oats
- 2 cups flour
- $\frac{1}{2}$ tbsp. salt
- $1\frac{1}{2}$ lbs. brown sugar
- $1\frac{1}{2}$ lbs. butter or margarine
- 7 No. $1\frac{1}{2}$ cans whole cranberry sauce

Combine dry ingredients and mix thoroughly. Cut in butter or margarine until the mixture is crumbly. Spread half the crumb mixture over bottom of greased baking dish. Spread cranberry sauce evenly over crumb mixture. Spread remaining crumb mixture evenly over the cranberries. Bake 45 minutes in 350° oven. Serve warm with whipped cream.

SAVORY GREEN BEANS

Serves 50.

- $2\frac{1}{2}$ No. 10 cans green beans (or 8 No. 3 cans)
- $\frac{3}{4}$ cup cider vinegar
- $1\frac{1}{2}$ lbs. margarine
- 13 large pimentos salt and pepper

Boil down beans. Add other ingredients. Simmer to blend flavors.

HOT CARROLLS

Makes 10 dozen rolls.

- 4 cakes compressed yeast
- 2 tsp. sugar
- 2 cups warm water
- 4 cups scalded milk
- $1\frac{1}{2}$ cups shortening
- $1\frac{1}{2}$ cups sugar
- $\frac{1}{3}$ cup salt
- 4 eggs

20-22 cups flour

Dissolve yeast and 2 tsp. sugar in warm water and let set about 20 minutes until bubbles start to break. Add milk, shortening, $1\frac{1}{2}$ cups sugar, salt, eggs and about half the flour. Let set until mixture raises and breaks. Add the remainder of the flour and work in. Let rise until size doubles. Shape into rolls, put in greased pans and let rise again. Bake in hot oven until brown.

CHICKEN A LA KING

Serves 50.

- 3 qts. shredded chicken drained (15-18 lbs. of uncooked chicken)
- 3 4-oz. cans mushrooms
- 2 4-oz. jars pimento, cut fine
- 2 lbs. frozen peas (or 1 qt. drained canned peas)
- 4 qts. chicken broth
- $\frac{1}{2}$ cup chicken grease
- $1\frac{1}{2}$ tbsp. salt
- $1\frac{1}{2}$ cups powdered milk
- $2\frac{1}{2}$ cups flour

Combine salt, powdered milk, and flour and blend with broth in a gravy shaker. When gravy mixture is smooth and boiling add chicken, mushrooms, pimento and peas. (If frozen peas are used, add a tbsp. of salt and heat until thawed.) Heat together and serve on noodle nests. Onion salt or a small onion may be cooked with chicken.

PORK CHOP CASSEROLE

Place number of pork chops desired in baking dish. On each chop put 2 tbsp. of uncooked rice, a ring of onion, and a ring of green pepper. Pour canned tomatoes over chops and rice. Season to taste with salt and pepper. Cover entire mixture with water and bake in 350° oven until rice is soft (about $1\frac{1}{2}$ hours). Continue adding water during baking as needed.

SPRICE

Serves 50.

- 1 lb. butter or margarine
- 1 large onion, chopped
- 1 cup flour
- 2½-3 qts. milk
- 2 lbs. domestic yellow cheese
- 1½ boxes instant rice (15 oz. size)
- 6 cans canned luncheon meat (12 oz. size)

Melt butter or margarine in a large pan over low heat. Add chopped onion and let it simmer but not brown. Stir in flour and add milk gradually for thin white sauce. Cut up cheese in sauce and continue cooking until cheese melts. Cook rice according to directions on box. Cut meat in small cubes. Combine all ingredients, including jelly fluid surrounding the meat.

It can be served this way but it's even better if you put the sprice in casseroles in a moderate oven for 30-60 minutes before serving.

GINGER SWEET POTATOES

Serves 50.

Pare 20 lbs. of sweet potatoes and boil until a fork goes into them easily. Don't overcook. Remove from heat and drain. Mash, adding 1 lb. of butter, 2 tsp. salt and 1½ cups light cream. Place potatoes in flat pans; they shouldn't be more than 1½ inch thick.

While potatoes are boiling, take a rolling pin and roll 2 lbs. of ginger-snaps into crumbs, not too fine. Sprinkle the crumbs on top of the mashed potatoes until they're covered. Dot with ¼ lb. of butter. Place in moderate oven until slightly brown. See that each serving has some of the ginger crust.

TEXAS HASH

Serves 50.

- 1 lb. margarine or shortening
- 12 onions, chopped
- 12 green peppers, cut fine
- 12 cups celery, chopped
- 12 lbs. ground lean beef
- 6 cups rice
- 12 No. 2½ cans tomatoes
- 6 tsp. chili powder
- 12 tsp. salt
- 2 tsp. pepper

Brown onions, peppers and meat in shortening. Add celery. Add seasoning. Sprinkle dry rice over top. Do not stir. Add tomatoes. Put in large baking dish, cover and bake 2 hours in 350° oven.

MacMURRAY FROZEN DESSERT

Serves 50.

- 4¾ cups whipping cream
- 5 cups powdered sugar
- 1 lb. butter or margarine
- 2½ cups chopped nuts
- 10 eggs
- 8¾ cups frozen strawberries
- cookie crumbs

Cream sugar and butter. Beat eggs slightly and blend. Add strawberries and nuts. Whip cream and fold in. Chill mixture in refrigerator. Line bottom of pan with half of the cookie crumbs. Pour mixture over crumbs. Top with remainder of crumbs.

Freeze at least 24 hours.

HAM LOAF

Serves 50.

- 12 lbs. ground smoked ham
- 4 cups bread crumbs
- 1 qt. milk
- 1 qt. tomato juice
- 12 eggs
- salt and pepper to taste

Shape ingredients into long loaves and bake at 325° for 2 hours. Half an hour before loaves are done add a sauce made from following ingredients:

- 1 cup tomato catsup
- ¼ cup vinegar
- ¼ cup prepared mustard
- 1 cup brown sugar

GOURMET POTATO SALAD

Serves 50.

Boil 7½ lbs. of potatoes in jackets, cool, peel and cut into small pieces. Marinate overnight in the following marinade:

- ¾ cup vinegar
- ¾ cup water
- ¼ cup salad oil
- 2 tbsp. sugar
- 2 tsp. salt
- ¼ tsp. Worcestershire sauce
- ¼ tsp. dry mustard
- dash of white pepper
- dash of paprika

In the morning, drain off any liquid and add:

- ½ lb. celery, chopped
- ½ bunch green onions, chopped
- ½ cup parsley, chopped
- ½ tbsp. pimento, chopped
- 2 hard-cooked eggs, chopped
- 3 cups mayonnaise

CORN BREAD

Serves 50.

- 6 cups corn meal
- 6 cups flour, sifted
- 1 cup sugar (optional)
- 1 tbsp. salt
- $\frac{1}{3}$ cup baking powder
- 4 eggs
- $\frac{1}{2}$ qts. milk
- $\frac{1}{2}$ cups shortening, soft

Sift together dry ingredients into mixer bowl. Add eggs, milk and shortening. Start mixer at low speed, increase to medium speed and beat until batter is fairly smooth (about $\frac{1}{2}$ minute.) Do not overbeat. Bake in 2 greased pans (16x10x2) in a hot oven (425°) for 20-25 minutes.

HAM AND BEANS

Serves 50.

- 5 qts. of navy beans
- 3 gal. plus 1 cup water
- 1 tbsp. salt
- 7 lbs. cured ham, cooked and diced with ham bone

Wash beans. Bring water to boiling. Add beans and boil 2 minutes. Remove from heat and let soak 1 hour (overnight if this more convenient). Add salt, ham and ham bone. Cook $\frac{3}{4}$ hour (longer if you have time). Begin counting cooking time when water returns to a boil.

MAIDRITES

Serves 30.

- Fry together until well done:
- 4 lbs. hamburger
- 1 small onion, diced

Add:

- $1\frac{1}{2}$ btls. catsup
 - 1 tbsp. sugar
 - 1 tbsp. vinegar
 - 2 tsp. salt
 - $\frac{1}{2}$ tsp. pepper
 - $2\frac{1}{4}$ cups tomato juice
 - $\frac{1}{4}$ - $\frac{1}{2}$ lb. crackers (crushed fine)
- Simmer a while.

—Mrs. Albert Peterson

INDIVIDUAL HAM ROLLS

- $2\frac{1}{2}$ lbs. ground smoked ham
- 2 lbs. ground lean pork
- 2 lbs. ground beef
- 3 eggs
- 3 cups graham crackers
- 2 cups milk

Combine ingredients and mix well. Make into 25 rolls, using $\frac{1}{2}$ cup as measure. Place in shallow dish and cover with the following sauce:

- 2 cans tomato soup
- $\frac{3}{4}$ cup vinegar
- $2\frac{1}{4}$ cups brown sugar
- 2 tsp. dry mustard

Combine ingredients. Do not cook. Pour over loaves.

—Myrtle Stark

Miscellaneous

RECIPE FOR MAKING BOTTLES INTO VASES

- $\frac{1}{2}$ cup flour
- 1 cup salt
- 1 cup water

Cook until thick. Add few drops of coloring. Spread the paste on object with fork. Can sprinkle on glitter or decorate with shiny bits. Let dry until hard. Use bottles, cans, etc. Nice for children to try.

—Mrs. Harvey Hansen

STARCH FOR DOILIES

- $\frac{1}{2}$ cup sugar
- $\frac{2}{3}$ cup water

Boil three minutes. Dip doilies into solution and shape.

—Mrs. Harvey Hansen

PRESERVATIVE FOR FALL LEAVES

- $\frac{1}{2}$ glycerine and $\frac{1}{2}$ water

Rub on leaves with cotton. Then iron leaves between wax paper.

—Mrs. Harvey Hansen



1
9
9
2

C
O
O
K

B
O
O
K

Boxholm United Methodist Women
1972-1992



*Boxholm United Methodist Women
1972-1992*

Right 1992

Table of Contents

BREADS -----	1
CAKES, PIES AND DESSERTS -----	4
Cakes -----	4
Pies -----	6
Desserts -----	10
COOKIES AND BARS -----	14
Cookies -----	14
Bars -----	17
MEAT, MAIN DISHES AND CASSEROLES ---	21
Meats -----	21
Main Dishes -----	24
Casseroles -----	26
SALADS -----	29
SOUPS -----	32
MISCELLANEOUS-----	34
Candy and Snacks -----	34
Relish, Sauces and Dressings -----	35
Cheese Balls -----	36
Egg Dishes -----	36

April, 1992

BREAD

APRICOT NUT BREAD

2 1/4 cups flour	1 beaten egg
2 tsp. baking powder	1/2 cup orange juice
1 tsp. salt	1/4 cup water
1/4 tsp. soda	3 Tbsp. melted shortening
3/4 cup sugar	1 cup chopped nuts
1/2 cup chopped dried apricots	

Sift dry ingredients together. Add nuts and apricots. Combine remaining ingredients, mix enough to dampen flour. Bake in paper-lined 9x5x3" pan at 325° for 1 hour. —Leon Ott

CINNAMON ROLLS

1/2 cup warm water	2 tsp. salt
2 pkgs. dry yeast	2 eggs, beaten
1 1/2 cup lukewarm milk	1/2 cup butter or margarine
1/2 cup sugar	7-7 1/2 cups flour

Dissolve yeast in warm water. Stir in milk, sugar, salt, eggs, and shortening. Add flour until dough handles easily. Knead about 5 minutes. Place in greased bowl. Let rise until double. Punch down. Let rise again. Divide dough. Roll each half to about 15"x9". Spread with butter, brown sugar and cinnamon. Roll up, cut in 1" slices and place in greased 9x13" pan. Let rise some and bake in 350° oven for 20 minutes. Frost with powdered sugar frosting or are good to eat unfrosted. —Vera Peterson

JEWISH COFFEE CAKE

2 sticks margarine	2 cups sifted flour
1 1/4 cups sugar	1 tsp. baking powder
2 eggs	1/2 tsp. soda
1 cup commercial sour cream	1/2 tsp. salt
1/2 tsp. vanilla	

Cream together margarine and sugar, add eggs, sour cream and vanilla. Cream real good. Sift dry ingredients together. Add to creamed mixture and beat with mixer.

MIX TOGETHER: 6 Tbsp. sugar, 1 1/2 tsp. cinnamon and 3/4 cup chopped nuts.

Grease and flour Bundt pan. Place a layer of dough, then sugar mixture, dough, sugar, dough, with very little sugar on top. Bake 1-1 1/4 hours at 325°. Let stand in pan for 15 minutes. Invert on plate and drizzle with vanilla frosting. Top with maraschino cherries halved. Delicious.

—Ruth J. Ott

KOLACHES

2 pkgs. yeast	2 tsp. salt
1/4 cup lukewarm water	2 cups scalded milk
1 cup butter or oleo	3 eggs or 6 yolks
1/4 cup sugar	6 cups flour

Dissolve yeast in water and set aside. In a large mixing bowl, cream together butter, sugar and salt. Add eggs, one at a time, beating well after each. (This is very important.) Stir in milk and cool to lukewarm before adding the yeast mixture. Beat in flour, a little at a time, at first beating in well, then with a spoon as the mixture gets stiffer. Set in a warm place until double. Turn onto floured board and roll to 3/4" thickness. Cut with floured juice glass and place on a greased cookie sheet 1" apart. Brush with melted butter and let rise until light (about 1 hour). Press centers and fill with any filling. Let rise again (about 1 hour). Bake at 375-400° for 8-10 minutes. You may sprinkle with powdered sugar.

NOTE: Popular fillings are poppy seed, prune, cherry, apricot, etc.

—Mrs. Richard Malmquist

REFRIGERATOR ROLLS

FULL RECIPE:

1 cake yeast	1 1/2 tsp. salt
1 1/2 cup lukewarm potato water	1 cup mashed potatoes
2/3 cup shortening (lard)	2 eggs
1/2 cup sugar	7 1/2 cups sifted flour

HALF RECIPE:

1 cake yeast	3/4 tsp. salt
3/4 cup lukewarm potato water	1/2 cup mashed potatoes
1/3 cup shortening (lard)	1 egg beaten
1/4 cup sugar	3 1/2-4 cups flour

Crumb yeast into 1/2 cup water and add 1 tsp. sugar (this makes yeast act quicker.) Cream shortening, sugar and salt and blend in mashed potatoes. Add well beaten eggs and yeast. Sift flour once before measuring. Add half flour with remaining water to mixture and beat well. Mix in remaining flour by hand and knead in flour until dough becomes smooth. Let raise until double in bulk. Mold into biscuits and let raise. Bake at 375° for 10-15 minutes.

—Danelle Johnson

In memory of Mrs. Henry (Ethel) Johnson

RYE BREAD

2 pkgs. dry yeast	1/3 cup shortening
1/2 cup warm water	2 tsp. salt
2 cups rye flour	2 cups boiling water
3/4 cup sorghum	5 1/2 cups white flour

Soften yeast in warm water. Combine rye flour, sorghum, shortening and salt. Add boiling water. Blend and COOL. Add yeast and white flour. Mix well. Turn out on floured surface, cover and let rest 10 minutes. Knead until

smooth and satiny. Place in a greased bowl, cover and let rise until double. Punch down, cover and let rise until double again. Divide into parts, make into loaves and let rise about 1 hour. Bake at 350° for 35-40 minutes.

NOTE: With Instant Dry Yeast do not use 1/2 cup warm water and increase boiling water to 2 1/2 cups.

NOTE: Makes a soft dough.

—Nancy Malmquist

SELF-TURNING DOUGHNUTS

2 eggs, well beaten	1 Tbsp. baking powder
3/4 tsp. salt	1/3 cup sugar
2 Tbsp. melted butter or oleo	2 cups flour
10 Tbsp. milk (1/2 cup + 2 Tbsp.)	

Sift dry ingredients together. Combine ingredients. Drop from teaspoons. Fry in hot fat (if 'just right' they will turn themselves over). Drain on paper towels. Roll doughnut balls in sugar.

NOTE: The dough can also be baked in a small cake pan or like muffins in a muffin pan, rather than frying them.

—Lila Lawton

STOLLEN (GERMAN CHRISTMAS BREAD)

2/3 cup dry milk	2 Tbsp. yeast softened in 1/2 cup warm water
1/2 cup sugar	
1 Tbsp. Real Lemon	2 eggs
1/2 cup margarine	1 cup blanched almonds or pecans
2 cups very hot water	1 cup mixed candied fruit
7-7 1/2 cups flour	1 cup raisins

In large mixer bowl combine dry milk, sugar, salt, lemon juice, margarine, and hot water. Stir in 2 cups flour. When cool, add yeast mixture and beat well. Add eggs, nuts, fruit, and enough flour to make a soft dough. Allow to rise until double in bulk. Stir down. Allow to rise again. Form into loaves. When doubled in bulk, bake at 350° for 35-40 minutes. Frost the loaves and decorate with candied cherries and nuts.

—Florence Lundberg

SPICE MUFFINS

2 3/4 cups flour	1 1/2 cups raisins
1 1/3 cups sugar	3/4 cup chopped walnuts
3/4 tsp. salt	2/3 cup margarine
3/4 tsp. nutmeg	2 eggs
3/4 tsp. allspice	1 1/3 cups applesauce
1 1/2 tsp. cinnamon	5 1/2 Tbsp. water
1 3/4 tsp. soda	

Combine flour, sugar, salt, spices, and soda. Blend. Add raisins and walnuts to dry ingredients. Mix until uniformly distributed. Cream margarine until light and fluffy. Gradually add eggs and continue creaming. Add applesauce and water to creamed mixture. Mix well. Add dry ingredients to egg mixture. Mix on low speed. Do not over mix. Portion into lined baking tins. Bake at 350° for 15-20 minutes or until toothpick comes out clean. Yields 2 dozen.

—Janice Neese

ZUCCHINI MUFFINS

2 1/2 cups flour
1 1/2 cups sugar
1/2 cup oatmeal
1 Tbsp. baking powder
1 tsp. salt
1/2 tsp. cinnamon

1 cup chopped nuts and/or raisins
4 eggs
1 Tbsp. vanilla
3/4 cup oil
2 cups shredded zucchini

Beat eggs and add vanilla and oil. Sift dry ingredients and add to egg mixture. Fold in zucchini. Bake at 350° for 20-25 minutes. Freezes well. Yields 2 dozen.

—Emma Smith

CAKES

APPLE CAKE

2 cups sugar
1 cup shortening
2 beaten eggs
4 cups diced apples
1 cup coffee, brewed
2 tsp. vanilla

1 tsp. butter flavoring
1/2 tsp. black walnut flavoring
3 cups flour
2 tsp. cinnamon
2 tsp. soda
3/4 tsp. salt

Cream sugar and shortening. Add eggs. Stir in apples, coffee, and flavorings. Sift dry ingredients and add alternately with coffee mixture. Cover top with 2/3 cup brown sugar and 1/2 cup chopped nuts. Bake at 375° for 40-50 minutes.

—Janice Neese

CARROT CAKE

4 eggs
2 cups sugar
1 cup Wesson Oil
15 oz. baby food carrots

2 cups flour
2 tsp. soda
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. salt

Mix eggs, sugar, oil, and carrots. Add dry ingredients. Mix well until smooth. Grease and flour 11x16" pan. Bake at 350° for approx. 25 minutes. (Cake will spring back when pressed down with finger.) Let cool and frost.

FROSTING

4 cups powdered sugar
1 8 oz. pkg. cream cheese

1/2 cup oleo
1/2 tsp. vanilla

With mixer, cream together oleo, cream cheese, and vanilla until smooth. Gradually add powdered sugar until mixed thoroughly. Serves 32.

—Julie Phipps

SOUR CREAM CHOCOLATE CAKE

1 stick oleo
2 eggs

3/4 cup cocoa
1 heaping tsp. soda

(continued on page 5)

2 cups sugar
1/2 tsp. salt
1 cup milk
2 3/4 cups flour

1 cup hot water OR
1 cup hot coffee (my preference)
1/2 cup commercial sour cream

Beat oleo, eggs, sugar and salt until smooth. Add milk. Sift dry ingredients together and add to egg mixture. Add water OR coffee and sour cream. Stir or beat with mixer until 'smooth.' Bake at 350° until done. (Test with toothpick or springs back at touch.) Makes 36 cupcakes or 9x13" pan.

CHOCOLATE FUDGE FROSTING

2-3 Tbsp. 'real' cocoa
1 Tbsp. hot coffee
1 Tbsp. milk

2 Tbsp. soft butter or oleo
1/4 tsp. vanilla
1-2 cup powdered sugar

Stir, put in enough powdered sugar to stiffen mixture. It stiffens as it cools, too.

-Lora Lawton

CRAIG'S GRADUATION CAKE

1 box white cake mix
2 large or 3 small eggs
1 box instant pistachio pudding

1 cup oil
1 cup 7-Up or water
1 tsp. vanilla

Mix together until well blended (with electric mixer). Put 3/4 of batter into 9x13" pan or well-greased Bundt pan. Add 1/2 cup chocolate syrup to remaining batter and pour this over batter already in pan. Bake at 350° for 45 minutes.

—Craig Ott

CRAZY CHOCOLATE CAKE

1 1/2 cups flour
1 cup sugar
1/4 cup cocoa
1 tsp. soda
1 cup water

1/2 cup Mazola Oil
2 Tbsp. vinegar
1 tsp. vanilla
1/4 tsp. salt

Sift dry ingredients in a bowl. Mix liquid ingredients together and pour over dry ingredients and beat well. Put into greased and floured 8" square or 7x10x1/2" pan and bake at 350° for 30 minutes or until a toothpick comes out clean. Frost as you like. NOTE: Double for a 9x13" pan. —Vivian Downs

DIABETIC'S CAKE

2 cups water
2 cups raisins
1 cup unsweetened applesauce
2 eggs
2 Tbsp. liquid sweetener
3/4 cup cooking oil

1 tsp. soda
2 cups flour
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. vanilla

(continued on page 6)

Preheat oven to 350°. Cook raisins in water until water evaporates. Add applesauce, eggs, sweetener, and cooking oil. Mix well. Blend in flour, soda, cinnamon, and nutmeg. Add vanilla. Pour into 8x8" greased pan. Bake 25-30 minutes. Yields 20 servings.

1 serving = 177 calories

1 serving = 1 fruit exchange, 2 fat exchanges, 1 bread exchange

—Nadine Okerblad

DUMP CAKE

1 can crushed pineapple
1 can cherry pie filling
1 box yellow cake mix

1 stick + 2 Tbsp. melted butter
chopped pecans

Grease 9x13" pan. Add pineapple and pie filling. Over this sprinkle cake mix. Drizzle with butter. Sprinkle with pecans. Bake at 350° for 1 hour.

—Emily Simpson

MANDARIN ORANGE CAKE

1 box yellow cake mix
4 eggs
1/2 cup chopped nuts

1/2 cup oil
1 11 oz. can mandarin oranges

Grease 2 9" layer cake pans or 9x13" pan. Prepare cake mix using oil, eggs and juice of drained oranges. Stir in oranges and nuts. Put in pans and bake at 325° until done. Take from pans and let cool.

FROSTING

1 20 oz. can crushed pineapple
8 oz. container Cool Whip

1 3 oz. pkg. instant vanilla pudding

Mix pineapple with juice and pudding together. Fold in Cool Whip. Frost cake and refrigerate.

—Priscilla Jordan

PIE

BANANA CREAM PIE

1/2 cup sugar
1/3 cup flour
1/4 tsp. salt
2 cups milk

3 egg yolks, slightly beaten
2 Tbsp. butter or margarine
1 1/2 tsp. vanilla
2 medium bananas
9" baked pie shell

In medium saucepan combine sugar, flour and salt. Add milk and stir with wire whisk. Cook over medium heat stirring constantly until mixture begins to boil. Cook 1 minute more, stirring. Remove from heat. In small bowl beat about 1/4 cup hot mixture into egg yolks. Pour egg yolks into saucepan, stir rapidly to prevent lumping. Return to low heat, cook 3 minutes more while stirring (do not boil). Remove from heat, stir in butter and vanilla. Fold in bananas. (Continued on page 7.)

CHOCOLATE PIE

2 cups milk	2 Tbsp. cocoa
2 Tbsp. cake flour	3/4 cup sugar
2 Tbsp. cornstarch	2 eggs

Put 1 1/2 cups milk in top of double boiler. Mix cornstarch, sugar, cake flour, and cocoa in small bowl. Into 1/2 cup milk, add egg yolks (save whites for meringue), stir and add to dry ingredients, then add this to the 1 1/2 cups milk in double boiler. Cook over low heat until thickened. Remove from heat and cool. Pour into graham cracker crust. Delicious.

—Westeen's Cafe

KENTUCKY PECAN PIE

1 cup white corn syrup	1 tsp. vanilla
1 cup dark brown sugar	3 eggs, slightly beaten
1/2 tsp. salt	1 cup shelled whole pecans
1/3 cup oleo, melted	9" pie shell
	whipped cream/ice cream, optional

Combine syrup, sugar, salt, butter, and vanilla. Mix well. Sprinkle pecans over all. Bake in preheated oven at 350° for approximately 45 minutes. When cool, you may top with whipped cream or ice cream.

—Bobbie Crouch

PINK LADY PIE

2 cups rhubarb	1 Tbsp. lemon juice
1 cup sugar	2 cups Cool Whip
1 pkg. strawberry gelatin	

Cook rhubarb with sugar until tender. Add dry gelatin. Cool. Add lemon juice. Fold in Cool Whip. Pile into a baked pie crust and serve with dollops of Cool Whip. Refrigerate pie several hours or overnight before serving.

—Belva Reutter

RAISIN CREAM PIE

3/4 cup raisins	3/4 cup sugar
1 cup water	3 Tbsp. flour
2-3 egg yolks	1 tsp. vanilla
1 cup milk or Half & Half	

Bring raisins and water to a boil and set aside. In small mixing bowl beat well egg yolks, milk, sugar, flour and vanilla. Add raisins and juice. Pour this into a baked pie shell and beat egg whites (plus sugar) to make a meringue topping. Brown and cool the pie. (If you can wait!) —Craig Ott

RHUBARB ORANGE CREAM PIE

Pastry for deep 9" pie	1/4 cup flour
3 eggs, separated	1/4 tsp. salt
1 1/4 cups sugar	2 1/2 cups rhubarb cut in 1/2" pieces
1/4 cup soft butter or oleo	1/3 cup chopped pecans, optional
3 Tbsp. frozen orange juice concentrate (thawed)	

Line pie pan with pastry; make high fluted rim. Beat egg whites until stiff; add 1/4 cup sugar gradually, beating well after each addition. Add butter and juice concentrate to egg yolks, beat thoroughly. Add remaining 1 cup sugar, salt, and flour. Beat well. Add rhubarb to yolk mixture. Stir well. Gently fold in meringue. Pour into pastry pan. Sprinkle with nuts. Bake on bottom rack of oven at 375° for 15 minutes. Reduce heat to 325° and bake 45-50 minutes. (Originally from *Farm Journal's Country Cookbook*.)

—Lucille Erickson

STRAWBERRY GLAZE PIE

1 1/2 cups water	5 Tbsp. cornstarch
1 pint fresh strawberries	red food coloring
1 cup sugar	

In saucepan, put 1 1/2 cups water. Add a few strawberries (cut-up) to the water. Cook a little over low heat. Mix sugar and cornstarch together. Add this to water. Cook until it starts to thicken, add enough red food coloring to give color; stir. Remove from heat. When cooled, slice rest of strawberries into filling, mix good and put in already baked pie shell. —Westeen's Cafe

SUGARLESS APPLE PIE

5-6 apples, peeled and sliced	1 1/2 Tbsp. cornstarch
1 6 oz. can unsweetened apple juice concentrate (thawed and undiluted)	1 tsp. cinnamon
	1/4 tsp. nutmeg
	3 Tbsp. butter or oleo

Put apples and juice concentrate into a large pan, bring to a boil, reduce heat and simmer for 5 minutes. Dissolve cornstarch in small amount of water. Stir into apples. Bring to a boil again. Cover, reduce heat and simmer about 8 minutes. Add remaining ingredients and a little salt. Put into unbaked pie shell, cover with top crust. Bake at 350° for 45 minutes to 1 hour.

—Ardith Ott

DESSERT

APPLE CRISP

sliced apples
3/4 cup sugar
whipped cream, optional

1 1/4 sticks oleo
1 1/2 cups flour

Fill a 10x12" cake pan with sliced apples. Dot with 1/4 stick oleo. Soften 1 stick oleo, mix with sugar and flour. Spread mixture over apples. Bake for 1 hour at 375-400°. Serve with whipped cream. —Reola Nordholm

BAKED HOT FRUIT

1 large can pineapple slices
1 large can apricot halves
1 large can sliced peaches
1 large can pear halves
1 small jar maraschino cherries
1/3 cup sugar

1/4 tsp. salt
1 cup orange juice
1/2 cup white syrup
2 Tbsp. cornstarch
1 Tbsp. lemon juice
2 Tbsp. butter

Drain juice from fruit (not cherries) and put into saucepan. Arrange fruit into 9x13" pan. Put cherry in center of each pineapple slice. Add sugar, salt, orange juice, syrup, cornstarch and lemon juice to fruit juice in saucepan. Cook until clear and add butter. Pour over fruit in baking dish. Bake at 325° for 30 minutes. Serve warm. —Bernice Trueblood

CANDA'S CLEVER CREMES

24-30 chocolate cupcakes (can be any flavor) baked in paper liners

FILLING

1/3 cup Crisco
1/2 cup sugar
1/3 cup plain or evaporated milk

1/4 tsp. salt
1 tsp. vanilla
3 cups powdered sugar

Beat very well until smooth and creamy. Add powdered sugar and beat longer. Fill cake decorating tube and insert tip into cupcakes. "Shoot" the creme filling (1-2 Tbsp.) into center of cupcakes.

Received Blue Ribbon at the 1980 Iowa State Fair. —Canda Sue Ott Helzer

CHERRY DESSERT

1 20 oz. can crushed pineapple
with juice
1 9 oz. container Cool Whip

1 21 oz. can cherry pie filling
1 can sweetened condensed milk

Mix together and put into 9x13" pan. Freeze. Cut into 15 pieces. If you like more cherries, put in 1 1/2 cans cherry pie filling. Could use it without freezing, too. —Evelyn Reynolds

CREAM PUFF DESSERT

1 stick margarine	3 cups milk
1 cup water	1 8 oz. cream cheese
1 cup flour	Hershey's Chocolate Syrup
4 eggs	Cool Whip
1 6 oz. instant vanilla pudding	

Crust: Boil margarine and water. Add flour. Beat until forms a ball. Cool. Add eggs one at a time. Beat well. Spread in greased 9x13" pan. Bake 400° for 50 minutes.

FILLING: Mix together pudding, milk, and cream cheese. Spread over cooled crust. Top with Cool Whip. Drizzle with chocolate syrup.

—Lillian Sturtz

DATE PUDDING

Combine:

1 1/2 cups chopped dates	1/4 cup butter
1 tsp. soda	1 1/2 cups boiling water

Let the above mixture stand, while combining:

1 beaten egg	1 cup sugar
1 tsp. salt	1 tsp. vanilla

Add to the date mixture, then add 1 1/2 cups flour and 1 tsp. baking powder. Bake in 9x13" pan at 350° for 30 minutes. Take from oven and cover with sauce.

SAUCE

1 cup chopped dates	1 Tbsp. butter
3/4 cup water	1 cup nuts
1 cup sugar	whipped cream, optional

Cook sauce until thick, then add nuts. Cover the hot cake with sauce and let stand until cold. Serve with whipped cream.

—Eleanor Bakley

FRUIT PUDDING

1 cup flour	1 cup sugar
2 tsp. baking powder	2/3 cup milk
2 cups fruit	

Sift flour, baking powder, and sugar. Add milk and beat. In a greased casserole put fruit and juice. Add sugar (depending on fruit used). Pour batter over fruit. Bake in moderate oven for 45 minutes or 1 hour.

Can use cherries, rhubarb, apples or peaches. Cherries or peaches can be fresh or canned.

—Evelyn Reynolds

HEATH BAR DESSERT

18 graham crackers	2 sm. pkg. instant vanilla pudding
18 soda crackers	2 cups milk
1/4 cup melted margarine	1 8 oz. Cool Whip
1 qt. softened vanilla ice cream	3 crushed Heath bars

(continued on page 12)

Crush crackers and mix with margarine using pie crust mixer. Press into 9x13" pan. Mix and beat ice cream, pudding and milk until thickened. Pour over crust. Spread Cool Whip on top. Spread Heath bars on top of Cool Whip. Refrigerate. —Eileen Good

MELT-IN-YOUR-MOUTH CHOCOLATE DESSERT

1 box chocolate cake mix
3/4 can sweetened condensed milk
1 jar caramel ice cream topping

1 pkg. Cool Whip
2-3 crushed Heath candy bars

Make cake mix according to directions and bake. Punch holes in top of cake. When cooled, add milk and then caramel ice cream topping. Add Cool Whip and crushed candy. Refrigerate until ready to serve.—Priscilla Jordan

PISTACHIO DESSERT

1 cup flour
2 Tbsp. sugar
1/2 cup margarine

1/4 cup chopped nuts
1/4 tsp. butter flavoring, optional

Combine and mix well. Press into 9x13" pan. Bake at 350° for 15 minutes. Cool.

8 oz. pkg. cream cheese
1/2 carton (9 oz.) whipped topping

2/3 cup powdered sugar (or less)

Beat with mixer and spread over cooled crust.

2 3 oz. instant pistachio puddings
1/4 tsp. almond flavoring, optional

2 1/2 cups cold milk
chopped walnuts, optional

Mix. Spread over cream cheese layer. Refrigerate until firm. Use remaining whipped topping to put on top. Sprinkle with chopped walnuts. Serves 15.

—In memory of Anna C. Marlow

QUICK CHERRY DESSERT

1 cup butter
1 1/2 cups sugar
4 eggs
1 tsp. almond extract

2 cups flour
2 tsp. baking powder
1 can cherry pie filling
powdered sugar, optional

Cream together butter and sugar. Add eggs and beat until fluffy. Add almond extract. Stir in flour and baking powder and mix until smooth. Pour batter into a buttered 9x13" cake pan. Spoon pie filling into 16 circles evenly spaced. Filling will sink into the batter as the cake bakes. Bake at 350° for 45-50 minutes until golden. Cut into 16 servings. Place bottom side up on plate. Dust with powdered sugar and top with whipped cream, if desired.

—Mabel Reutter

RAISIN BREAD PUDDING (MICROWAVE)

4 slices bread, cubed
1/4 cup raisins
3 eggs
1/2 cup brown sugar
1 tsp. vanilla

dash salt
2 cups milk
2 Tbsp. butter
cinnamon or nutmeg to taste

In ungreased 2 quart round dish, mix bread and raisins. Beat eggs, sugar, vanilla, and salt until well blended. In 4 cup glass measure, heat milk and butter on high 4 1/2-5 minutes. Gradually stir in egg mixture. Pour over bread and raisins, sprinkle with cinnamon or nutmeg. Cover with waxed paper. Cook on 50% power 12-14 minutes.

—Shirley Patrick

RHUBARB CRUNCH

CRUMB TOPPING

1 cup flour
3/4 cup rolled oats
3/4 cup brown sugar

1/2 cup melted butter or oleo
1 tsp. cinnamon

FRUIT MIXTURE

4 cups rhubarb
3/4 cup sugar
2 Tbsp. cornstarch

1 cup water
1 tsp. vanilla

Mix topping ingredients until crumbly. Press half of crumbs in greased pan (8" square or 9" round). Cover with rhubarb. Combine sugar, water, cornstarch, and vanilla. Cook, stirring until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake at 350° for 1 hour. Cut into squares and serve warm with whipped topping or ice cream (or plain).

Original recipe from *Farm Journal's Country Cookbook*, called for one-third more sugar.

—Lucille Erickson

RHUBARB TORTE

1 cup flour
1/2 cup powdered sugar

1/2 cup oleo
pinch salt

Put into 8x8" pan and bake 8-10 minutes at 350° or until it begins to brown.

2 beaten eggs
1 1/2 cups sugar

1/4 cup flour
2 cups chopped rhubarb

Mix and pour over crust. Bake at 350° for 45 minutes.

—Ruby Brandt

RICE PUDDING

1/2 cup uncooked rice
3 cups boiling water
1/2 tsp. salt
1 15 oz. can sweetened condensed milk

1/2 cup raisins
1/2 cup margarine
1 Tbsp. vanilla

(continued on page 14)

Measure rice, boiling water and salt into top of double boiler. Cook over rapidly boiling water until rice is tender, about 40 minutes. Stir in milk, margarine and raisins. Cook, stirring frequently, over boiling water until slightly thickened, about 20 minutes. Remove from heat and stir in vanilla. Cool in refrigerator. —Kendra Kanealy

SHERBET DESSERT

MIX:

1 box Keebler pecan sandies cookies 1 stick melted oleo

Save small amount to sprinkle on and put rest in 9x13" pan.

Soften 1/2 gallon sherbet (I like pineapple). Mix with 8 oz. Cool Whip and put into pan. Sprinkle on remainder of crumbs. Freeze. —Doris Crouch

SUPER SINFUL DESSERT

1 box German sweet chocolate
cake mix
4 Heath bars

1 jar butterscotch or caramel topping
1 can sweetened condensed milk
1 small container Cool Whip

Bake cake as usual. When still hot, poke 40 holes with handle of wooden spoon. Pour over sweetened milk, then pour over topping. Allow cake to cool. Sprinkle chopped candy over and lastly, the Cool Whip. Delicious!

—Mary Janice Ott

COOKIES

BANANA-OATMEAL COOKIES

3/4 cup oatmeal
3/4 cup shortening or
1 1/2 sticks oleo
3/4 cup sugar
1 tsp. soda

1 1/2 cups flour
1 egg
salt, nutmeg, cinnamon
2 small bananas

In small bowl combine flour, soda, and spices. In medium mixing bowl, cream shortening and sugar, add egg, then mashed bananas. Add flour mixture and oatmeal. Drop by teaspoonfuls on ungreased baking sheet. Bake at 350-375°. —Minnie Stark

CHOCOLATE CRINKLE COOKIES

1/2 cup vegetable oil
2 cups sugar
2 tsp. vanilla
2 tsp. baking powder

4 oz. unsweetened chocolate*
4 eggs
2 cups flour
1/2 tsp. salt

Mix and chill several hours. Roll in balls the size of a walnut. Then roll in powdered sugar. Bake on lightly greased cookie sheet at 350° for 10-12 minutes.

*May substitute 2 Tbsp. butter and 14 Tbsp. cocoa for chocolate.

—Kim Pritchard

COW-PIE COOKIES

2 cups flour	1/2 cup peanut butter
1 tsp. baking soda	1 cup sugar
1 tsp. salt	1 cup brown sugar
1 tsp. cinnamon	2 eggs
3/4 cup margarine	1 tsp. vanilla
1/4 cup milk	1 1/2 cups quick cooking oats
1 cup chocolate chips OR raisins	

Sift together dry ingredients. Set aside. Cream together margarine, peanut butter, and sugar in bowl until light and fluffy, using electric mixer at medium speed. Add eggs, one at a time, beating well after each. Blend in vanilla and milk. Gradually stir in dry ingredients, blending well. Stir in oats and chips OR raisins. Drop by TABLESPOONFULS 2 inches apart on greased baking sheets. Bake at 350° for 12-15 minutes until ALMOST done. Cool on unprinted brown grocery sacks. Cookies will fall in center, creating cow-pie effect. Makes 3 dozen.

—Robyn Neese

MARSHMALLOW COCOA COOKIES

1 3/4 cups flour	1 cup sugar
1/2 cup cocoa	1 egg
1/2 tsp. soda	1 tsp. vanilla
1/2 tsp. salt	1/2 cup milk
1/2 cup soft shortening	

Mix shortening, sugar, egg, and vanilla. Sift dry ingredients. Add milk alternating with dry ingredients. Drop by teaspoons onto cookie sheet. Bake 8 minutes at 375°. Put marshmallows on, bake 2 more minutes.

FROSTING

2 cups powdered sugar	1/2 cup cocoa
warm milk	butter

Mix ingredients, frost cooled cookies, add a pecan if desired.—Deana Stevens

OATMEAL-BRAN FLAKES COOKIES

1 cup brown sugar	1 cup bran (or corn) flakes
1 cup white sugar	2 cups flour
1 cup Crisco	1/2 cup chopped walnuts
2 eggs	1/2 tsp. salt
1 tsp. soda	1 tsp. vanilla
1 cup oatmeal	

Combine sugars, shortening, and salt. Cream well. Add eggs and beat again. Sift soda with flour. Mix together remaining ingredients and drop by spoonful onto a cookie sheet. Bake at 375°.

—Vivian Downs

PEANUT BUTTER FINGER COOKIES

1/2 cup oleo	1/2 tsp. soda
1/2 cup white sugar	1/2 tsp. salt
1/2 cup brown sugar	1/2 tsp. vanilla
1 egg	1 cup flour
1/2 cup chunky peanut butter	1 cup oatmeal

Cream oleo and sugars. Add remaining ingredients. Put into greased 9x13" pan at 300° for 20-25 minutes. —Marjorie Petty

TOPPING

2 cups powdered sugar	5 or more Tbsp. milk
2/3 cup chunky peanut butter	2-3 tsp. cocoa

Mix together and spread on top of baked cookie. Cut.

RAISIN-OATMEAL COOKIES

2 sticks (1 cup) oleo	7 tsp. of the raisin juice
1 cup sugar	1 tsp. vanilla
2 eggs	2 cups flour
2 cups oatmeal (quick cooking)	1 tsp. soda
1 cup raisins	

Soak raisins in enough water to cover overnight or in very warm water for several hours. In small bowl combine flour and soda, set aside. In mixing bowl, cream together oleo and sugar. Add eggs. Drain raisins, reserve raisin juice. Add raisins, 7 tsp. of raisin juice, and vanilla. Add flour mixture and oatmeal. Drop by teaspoonfuls on ungreased baking sheet. Bake at 350-375° until lightly browned. —Minnie Stark

RAISIN COOKIES

1 cup shortening	2 tsp. soda
2 cups white sugar	2 cups flour
2 eggs	1/2 tsp. salt
2 cups oatmeal	1 tsp. vanilla
1 cup raisins	chopped nuts, optional

Grind oatmeal and raisins in meat grinder. Mix ingredients in order given and roll into a ball about the size of a large walnut. Flatten with a glass dipped in sugar. Bake at 350° for 10-12 minutes. —Mary Janice Ott

ROUND SUGAR COOKIES

1 cup powdered sugar	2 tsp. vanilla
1 cup white sugar	5 cups flour
1 cup oleo	1/2 tsp. salt
1 cup oil	1 tsp. soda
2 eggs	1 tsp. cream of tartar

Combine ingredients in order given. Roll in ball and press down with a glass dipped in sugar. Bake at 350° for 8-10 minutes. —Teresa Ott

SEVEN-LAYER COOKIES

1/3 cup margarine
1 cup graham cracker crumbs
6 oz. pkg. chocolate chips
6 oz. pkg. butterscotch chips

1 cup coconut
15 oz. sweetened condensed milk
1 cup chopped nuts

Melt margarine in 9x13" pan. Sprinkle graham cracker crumbs, chocolate chips, butterscotch chips, and coconut **EVENLY IN LAYERS** in the pan. Pour the milk over the top then sprinkle with nuts. **DO NOT STIR** INGREDIENTS. Bake at 350° for 30 minutes. —Kim Pritchard

UNBAKED COOKIES

1/2 cup milk
1 stick oleo
2 cups sugar
6 Tbsp. cocoa

3 cups oatmeal
1 cup coconut
1 cup nuts, optional

Heat milk, oleo, sugar, and cocoa. Let come to a boil, stirring, but do not boil. Remove from heat. Stir in oatmeal, coconut and nuts. Mix well. Drop by spoonfuls onto wax paper. Cool. —Travis Adreon

BARS

ALMOND BUTTER BARS

1 18 oz. yellow cake mix
1/2 cup melted butter, cooled
2 eggs
8 oz. pkg. cream cheese

1 lb. powdered sugar
2 eggs
1 tsp. almond flavoring

Mix cake mix, butter and 2 eggs until just blended. Press in bottom of 9x13" pan. Combine cheese, sugar, 2 eggs and flavoring. Beat well for several minutes. Pour over cake mix and sprinkle sliced almonds on top. Bake at 350° for 30-35 minutes or until center is done. Cool and cut into squares. —Lillian Ott

APRICOT BARS

3/4 cup oleo
1 cup sugar
1 egg
2 cups flour

1 1/3 cups flaked coconut
1 cup chopped nuts
1/2 tsp. vanilla
1/4 tsp. baking powder
1 12 oz. jar apricot preserves

Cream oleo and sugar, add egg, mix well. Add flour and baking powder gradually. Add coconut, nuts and vanilla. Mix thoroughly. Press 2/3 dough into a greased 9x13" pan. Spread with preserves. Crumble remaining dough over preserves. Bake 30-35 minutes at 350°. —Marijane Scheurich

HURRY-UP BARS

1 pkg. chocolate cake mix
1 can cherry pie filling

2 eggs

Mix dry cake mix with other ingredients. Mix well. Put into greased jelly roll pan. Bake at 350° for 25-30 minutes. —Steve Malmquist

LEMON LOVE NOTES

1/2 cup butter
1 cup flour
1/4 cup powdered sugar
2 Tbsp. lemon juice

2 beaten eggs
1 cup sugar
1/2 tsp. baking soda

FROSTING

3/4 cup powdered sugar
2 Tbsp. butter

1 1/2 Tbsp. milk
1/2 tsp. vanilla

Combine butter, flour, and powdered sugar as cutting in shortening for pie dough. Pat into 9" pan. Bake at 350° for 15 minutes. Combine lemon juice, eggs, sugar and soda. Pour over baked crust. Bake for 25 minutes at 350°. Cream frosting ingredients together. Frost when cool. —Lisa Lawton

PUMPKIN BARS

2 cups flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
2 tsp. cinnamon

2 cups sugar
4 eggs
2 cups pumpkin (No. 303 can)
1 cup oil

Sift dry ingredients into bowl. Add eggs, pumpkin, and oil and mix. Bake at 350° for 25-35 minutes.

CREAM CHEESE FROSTING

2 3 oz. pkgs. cream cheese
1 stick oleo
1 tsp. vanilla

dash salt
1 box OR 4 cups powdered sugar

Beat cheese, oleo, vanilla and salt with mixer. Add powdered sugar. The longer you beat, the better it is, frost bars. —Dixie Johnson

RHUBARB-OATMEAL BARS

1 1/2 cups oatmeal
1 1/2 cups flour
1 cup brown sugar

1/4 tsp. soda
1/4 tsp. salt
1/2 cup chopped nuts

Mix until crumbly (like pie crust) and put half of mixture into 9x13" pan.

1 1/2 cups sugar
1/4 cup water
3 cups diced rhubarb

2 Tbsp. cornstarch
1 tsp. vanilla

Cook until clear. cool and spread over mixture. Cover with other half of mixture. Bake at 350° for 35 minutes. —Delores Shepard

SALTED NUT ROLL BARS

- | | |
|----------------------------|--------------------------|
| 1 yellow cake mix | 2/3 cup light Karo syrup |
| 2/3 cup oleo, softened | 1/4 cup oleo |
| 1 egg | 1 Tbsp. vanilla |
| 3-4 cups mini marshmallows | 2 cups salted peanuts |
| 1 pkg. peanut butter chips | |

Mix together cake mix, oleo and egg. Spread on cookie sheet. Bake for 10 minutes at 325°. Put miniature marshmallows on top. Bake for additional 5 minutes. Melt peanut butter chips, syrup, oleo and vanilla and spread on top of cooled cake. Sprinkle salted peanuts on top. —Sandy Peterson

SCOTCH-A-ROOS

- | | |
|-----------------------------|-------------------------------|
| 1 cup brown sugar | 7 cups Special K cereal |
| 1 cup corn syrup | 12 oz. pkg. chocolate chips |
| 2 cups chunky peanut butter | 6 oz. pkg. butterscotch chips |

Heat sugar and syrup until sugar dissolves. Remove from heat. Add peanut butter and cereal. Spread on cookie sheet. Melt chips together and spread on top of other mixture. Cool, cut and serve. —Lisa Lawton

SOUR CREAM BARS

CRUST

- | | |
|--------------------|------------------|
| 1 1/2 cups oatmeal | 1 3/4 cups flour |
| 1 cup brown sugar | 1 tsp. soda |
| 1 cup soft oleo | |

Mix ingredients for crust. Put half into 9x13" pan and bake at 350° for 10-15 minutes.

FILLING

- | | |
|--------------------|--|
| 4 egg yolks | 1 1/2 cups sugar |
| 2 Tbsp. cornstarch | 2 cups commercial sour cream or plain yogurt |

Boil until thick. Add 2 cups raisins and pour over hot crust. Top with rest of crust and bake another 20 minutes. —Nadine Okerblad

SPICY PUMPKIN BARS

- | | |
|----------------------|-----------------------------|
| 1 cup flour | 1 tsp. vanilla |
| 1 cup sugar | salt |
| 1/2 cup oil | 2 tsp. pumpkin pie spice OR |
| 2 eggs, well beaten | 1 tsp. cinnamon |
| 1 cup canned pumpkin | 1/4 tsp. cloves |
| 1/4 cup milk | 1/4 tsp. nutmeg |
| 1 tsp. baking powder | 1/4 tsp. ginger |
| 1/2 tsp. soda | |

Mix in usual order, spread into 9x13" pan. Bake at 350° for 20-25 minutes.
(continued on page 21)

PENUCHE TOPPING

3/4 cup brown sugar
1/4 cup margarine

1/2 cup nuts
2 Tbsp. milk

Mix and pour over baked bars and return to broil for 3 minutes or bubbling. Serve with whipped cream topping. Makes 12 dessert pieces or 36 bars.

—Phyllis Stahl

YUMMY BARS

1 1/3 cups flour
1 1/3 cups quick oatmeal
1 cup brown sugar
1/2 tsp. baking soda
1/4 tsp. salt

1 12 oz. pkg. chocolate chips
1/2 cup chopped pecans
1 12 oz. jar caramel topping
3 Tbsp. flour
1 cup melted butter

Combine flour, oats, brown sugar, soda, salt, and melted butter. Blend to form crumbly mixture. Press half of mixture into bottom of 9x13" pan. Bake at 350° for 10 minutes. Remove from oven and sprinkle with chips and nuts. Combine caramel topping and flour and pour over chips and nuts. Sprinkle with remaining oat mixture and bake at 350° for 20-25 minutes.

—Ruth Ann Lundberg Morris

MEATS

BARBECUED MEATBALLS

1/2 lbs. hamburger
3/4 cup oatmeal
1 Tbsp. onion

1 1/2 tsp. salt
1/4 tsp. pepper
1 cup milk

SAUCE

2 Tbsp. sugar
1 cup catsup
2 Tbsp. Worcestershire Sauce

1/2 cup water
1/4 cup vinegar
1/2 cup onions

Combine meat mixture and make into balls. Roll in flour. Brown in fat. Drain grease. Combine sauce and pour over meatballs and simmer 40-45 minutes.

—Tim Trueblood

CHICKEN PATTIES

1 lb. ground chicken cooked
1 large egg separated
1/4 cup milk
3 Tbsp. dried bread crumbs
1/2 small onion diced

1/2 green pepper diced
1 stalk celery minced
1 tsp. Worcestershire sauce
1/2 tsp. salt

Cook celery, pepper, and onion in oil. Mix chicken, egg yolk, Worcestershire Sauce and bread crumbs. Stir in vegetable mixture. Shape chicken into 4 3/4" patties. Beat egg white and dip patties to coat. Dip patties in more fine crumbs and cook patties in 2 Tbsp. oil for 15 minutes. Serve on bun or by itself.

—Karen Reedholm

CREAMY CHICKEN BREASTS

8 chicken breasts	1/4 cup water
8 slices Swiss cheese	1 cup herb stuffing
1 can cream of chicken soup	1/4 cup melted butter

Put chicken breast in 9x13" pan. Top with cheese. Mix soup with water and pour over all. Top with stuffing. Drizzle butter over everything. Bake at 350° for 45-50 minutes. —Sharil Gonder

GRILLED PORK TENDERLOIN

1 1/2 lbs. pork tenderloin	1/4 cup dry white wine
3/4 cup oil	3 garlic cloves, crushed

MUSTARD CREAM SAUCE

3/4 cup dry white wine	3 Tbsp. Dijon-style mustard
1 cup heavy cream	freshly ground white pepper, to taste
1 Tbsp. shallot, minced	

In a small deep dish just large enough to hold the pork, combine oil, wine and garlic. Add pork, turning it to coat it thoroughly, and let it marinate, covered and chilled, overnight. Drain the pork, discarding the marinade, and grill it on an oiled rack set about 6" over glowing coals; turning it, for 25 minutes, or until a meat thermometer registers 155° F, for meat that is just cooked through, but still juicy. In a small heavy saucepan, boil the wine with the shallot until it is reduced to about 2 Tbsp. Strain the sauce through a fine sieve. Add the cream, bring the mixture just to a boil and simmer it for 2 minutes, or until it is thickened slightly. Whisk in the mustard, the white pepper, and salt to taste. Cut the pork diagonally into 1/2" slices and serve it with the mustard-cream sauce.

NOTE: Placed second in pork division at 1991 Iowa State Fair.

—Lacy Jordan

HAM LOAF

1 1/2 lbs. ham loaf	4 graham crackers crumbled
1 egg	1/4 cup chopped onion

Mix together and bake at 350° for 1 1/2 hours. Last 30 minutes cover with mixture of catsup and brown sugar. —Elly Simpson

MARINATED FLANK STEAK

3 lbs. flank steak	1/2 cup soy sauce
4 Tbsp. lemon juice	1 1/2 " ginger root, thin sliced
1 lemon, thinly sliced	4 star anise, crushed
4 garlic cloves, crushed	fresh ground pepper
1 cup olive oil	

Combine all ingredients and marinate for 12-18 hours before grilling.

NOTE: Placed first in beef division at 1990 Iowa State Fair. —Lacy Jordan

OVEN-FRIED CHICKEN BREASTS

6 skinless, boneless chicken breast halves	1 Tbsp. soy sauce
1 cup buttermilk	1/2 cup cornmeal
2 Tbsp. Tabasco	1 tsp. ground cumin
	1/4 tsp. pepper

Marinate chicken breasts in mixture of buttermilk, Tabasco, and soy sauce 30 minutes or overnight. Combine cornmeal, cumin and pepper. Use to dredge chicken. Spray cookie sheet with Pam. Place chicken on sheet and spray again. Bake 20 minutes at 425° until crisp.

—Ruth Ann Lundberg Morris

POOR MAN'S STEAK

2 lbs. ground chuck	1 Tbsp. minced onion
4 slices bread, diced	2 tsp. dried celery
2 eggs, beaten	1/2 tsp. chili powder
1/2 cup milk	2 Tbsp. smoked barbecue sauce
2 tsp. salt	12 slices uncooked bacon

Form 12 patties. Put bacon around each and secure with toothpick. Bake at 350° for 50-60 minutes. Baste with barbecue sauce last 30 minutes.

—Marge Reedholm

SALISBURY STEAK

1/2 cup bread crumbs	1 can French onion soup
1 lb. hamburger	1 can cream of celery soup
1 egg	

Mix hamburger, bread crumbs, egg and half of onion soup. Make patties. Roll in flour and brown. Put patties into shallow baking dish. Mix the remainder of soup with 3/4 can of water, pour over and bake.

—Mildred Shafer

SCRAPPLE

2 cups ground pork	2 tsp. salt
2 cups ground beef	3/4 tsp. pepper

3 cups meat broth	1-1 1/2 tsp. sage, optional
1 cup cornmeal	

Combine meat with broth and heat to boiling. Add seasoning. Sift in cornmeal slowly, stirring constantly. Cook 30 minutes. Pour into a mold. Chill until firm. Cut into thin slices and fry until brown.

NOTE: This comes from a German family.

—Belva Reutter

MAIN DISHES

CHICKEN SUPREME

- | | |
|--------------------------------------|--------------------------------|
| 1 chicken, cooked, deboned, diced | 2 eggs |
| 6-8 cups bread, or 1 loaf | 1/2 tsp. baking powder |
| 1 stalk celery, diced | 1 1/2 -2 cups milk |
| 1 onion, grated | salt, pepper and sage to taste |
| 1/3 cup chicken fat OR melted butter | |

Mix all but the chicken. Put chicken in a greased 9x13" pan. Put dressing on top. Pour broth over until you can see the broth. Bake 1-1/2 hours at 350°.

—Ardith Ott

CHILIGHETTI

- | | |
|------------------------|------------------------------|
| 1 1/2 lbs. ground beef | 1/2 tsp. pepper |
| 1 small onion, chopped | 1 can chili beans, undrained |
| 1 Tbsp. chili powder | 1 1/2 cups broken spaghetti |
| 1 tsp. salt | 2 1/4 cups tomato juice |

Brown beef and onion. Add seasoning. In a greased casserole alternate layers of browned beef, beans and spaghetti. Begin and end with beef. Pour juice over all and cover. Bake 45-60 minutes at 350°. —Bernice Trueblood

CHOP SUEY

- | | |
|----------------------------------|-------------------------|
| 1 lb. round steak | 1 can bean sprouts |
| 2 pork chops | 1 can Chinese noodles |
| 1 small onion | 2 Tbsp. butter |
| 1 bunch celery, diced | 2 Tbsp. Kitchen Bouquet |
| 1 can mushroom buttons or pieces | 2 Tbsp. molasses |
| | 2 Tbsp. soy sauce |

Cut meat in 1/2" cubes. Cut onion in small pieces and saute in the butter. Add the meat and let it start to brown, then add the molasses, Kitchen Bouquet, and soy sauce. Add celery and mushrooms. Cover with boiling water and let cook on low heat about 1-1 1/2 hours. Twenty minutes before removing from heat, add bean sprouts. The gravy may be slightly thickened. Serve with hot steamed rice and Chinese noodles. Serves 6 to 8.

—Danette Johnson

In memory of Mrs. Henry (Ethel) Johnson

EASY HAMBURGER CASSEROLE

- | | |
|---|------------------------------|
| 2 lbs. hamburger | 1 can cream of celery soup |
| 1 pkg. Kellogg's Croutettes croutons (stuffing mix) | 2 cans cream of chicken soup |
| | 1 soup can milk |

Lightly brown hamburger and drain. Spread hamburger in a 9x13" baking pan. Sprinkle croutons over hamburger evenly. Combine soups and milk. Pour over hamburger and croutons. Do not stir. Bake almost 1 hour at 350°.

—Eileen Good

HAMBURGER DELUXE

1 lb. hamburger
1/2 tsp. salt

1/4 tsp. pepper

DRESSING

4 cups bread cubes
1/4 cup milk
1/4 cup melted margarine
2 Tbsp. minced onion

1 beaten egg
1/2 tsp. salt
1/4 tsp. pepper

BARBECUE SAUCE

2/3 cup catsup
1/3 cup water
4 Tbsp. minced onion

2 1/2 Tbsp. brown sugar
2 Tbsp. vinegar

Add seasoning to meat. Mix and form into 10 thin, flat patties. Mix dressing. Place 5 hamburger patties into a shallow baking dish. Put dressing over top of patties, then put the other 5 patties over top of dressing. Next pour barbecue sauce over top and bake uncovered at 375° for about 30 minutes.

—Vivian Downs

MEXICAN LASAGNE

1 1/2 lbs. ground beef
1 1/2 tsp. ground cumin
1 Tbsp. chili powder
1/4 tsp. garlic powder
1/4 tsp. red pepper, optional
1 tsp. salt
1 tsp. pepper
1 large can tomatoes, chopped
2 cups small curd cottage cheese,
drained

1 cup Monterey Jack cheese with
peppers, grated
1 egg
1/2 cup shredded cheddar cheese
2 cups shredded lettuce
1/2 cup freshly chopped tomatoes
3 green onions, thinly sliced
1/2 cup black olives, sliced
10-12 soft corn tortillas

Brown meat, drain thoroughly. Add all spices and canned tomatoes. Heat through. Cover bottom and sides of a 9x13" pan with tortillas. Pour beef mixture over tortillas. Place a layer of tortillas over meat mixture and set aside. Combine cottage cheese, Monterey Jack cheese and egg; pour over tortillas. Bake for 30 minutes at 350°. Remove from oven, sprinkle rows of cheddar cheese, lettuce, tomatoes, green onions and olives diagonally across the casserole. Serve at once.

—Marijane Scheurich

OVEN STEW

1 1/2 lbs. stew meat
3 Tbsp. quick tapioca
potatoes
onions

2 cups tomato juice
carrots
celery

You can add any vegetable you wish. Cut up vegetables and put everything in a casserole dish raw and cover. Bake for 4 hours at 325°. Season to taste.

—Reola Nordholm

POTATO TUNA CAKES

- | | |
|-----------------------------|--------------------------|
| 1 can tuna, undrained | 1/2 cup shredded carrots |
| about 1 cup mashed potatoes | 1 Tbsp. lemon juice |
| 1 Tbsp. prepared mustard | 1/2 cup dry bread crumbs |
| 1 egg | 1/2 tsp. paprika |
| 1/4 cup grated onion | |

Mix all ingredients together. Form in balls. Put into a heavy skillet that has been sprayed with Pam. Brown patties, turning once.

NOTE: This is a good way to use left over mashed potatoes.

—Florence Lundberg

SKILLET SUPPER

- | | |
|------------------------------------|----------------------------------|
| 1 lb. lean ground beef | 1 carrot, sliced |
| 3 potatoes, cut up as French fries | 1/4 cup soy sauce, optional |
| 3 stalks celery, diced | 1 1/2 tsp. salt |
| 2 onions, sliced | 1/2 cup water |
| 2 cups cabbage, sliced thin | beef bouillon to taste, optional |

Brown beef lightly in large skillet. Drain off fat. Arrange vegetables in layers over beef in the order given. Add soy sauce, salt and water (and small amount bouillon, if desired for more flavor). Cover, bring to boil and let simmer 15 minutes. Serve from skillet. Serves 4.

NOTE: Soy sauce may be added to taste when served.

—Lora Lawton

YAP-YAP

- | | |
|-----------------------|------------------------------|
| 1 12 oz. pkg. noodles | 1 can cream of mushroom soup |
| 6 stalks celery | 1 can cream of chicken soup |
| 1 1/2 lbs. hamburger | 1 can tomato soup |
| 1 can vegetable soup | |

Cook noodles in salt water and drain. Cook celery in a little butter until transparent. Add meat and brown, stir in soups. Put all in 2 medium greased casseroles. Bake at 350° for 1 hour.

—Beverley Adreon

CASSEROLE

BROCCOLI CASSEROLE

- | | |
|------------------------------|-------------------------|
| 3 10 oz. pkgs. broccoli | 3/4 cup sour cream |
| 2 oz. chopped pimento | 1/2 tsp. salt |
| 1 can sliced water chestnuts | 1 cup grated cheese |
| 1/2 tsp. pepper | 1 can mushrooms, sliced |
| 1 can cream of mushroom soup | |

Place in a greased 9x13" pan and sprinkle with cheese. Bake at 350° for 30 minutes. Serves 10-12.

—Belva Reutter

CELERY BAKE

- | | |
|--------------------------------|--------------------------------------|
| 3 1/2-4 cups diced celery | 2 cans cream of chicken soup |
| 1/4 cup diced green pepper | 1/4 cup sharp cheddar cheese, grated |
| 1/4 cup diced onion | 1/2 cup buttered bread crumbs |
| 1/2 cup water chestnuts, diced | |

Precook the celery in microwave for 5 minutes. Fry onions and pepper in oil or oleo. Layer the ingredients in family-sized baking dish and top with crumbs. Bake 25 minutes at 350°. Good served with turkey or chicken.

—Phyllis Stahl

CORN-MACARONI CASSEROLE

- | | |
|---------------------------------------|--------------------------|
| 1 can cream-style corn | 1 cup macaroni, uncooked |
| 1 can whole kernel corn,
undrained | 1 cup Velveeta Cheese |
| | 5 Tbsp. melted margarine |

Mix all ingredients and put into greased baking dish. Bake uncovered for 45 minutes at 350°.

—Jennifer Reedholm

CORN-SPOON BREAD (SCALLOPED CORN)

- | | |
|-------------------------|------------------------------|
| 1 can cream-style corn | 1 scant cup sour cream |
| 1 can whole kernel corn | 1 pkg. "Jiffy" cornbread mix |
| 1/2 cup melted oleo | 1-2 eggs |

Bake at 350° for 45 minutes.

—Teresa Ott

REFRIGERATOR MASHED POTATOES

- | | |
|----------------------------|------------------------|
| 5 lbs. potatoes | 1 tsp. salt |
| 2 3 oz. pkgs. cream cheese | 1/4 tsp. pepper |
| 1 cup sour cream | 2 Tbsp. butter or oleo |
| 2 tsp. onion salt | |

Cook potatoes in salt water. Mash and add remaining ingredients and beat. Put in refrigerator until wanted. To use, put what you want into casserole. Dot with butter and bake at 350° about 30 minutes. Can keep in refrigerator for 2 weeks.

—Doris Crouch

SWEET POTATO CASSEROLE

- | | |
|------------------------------|-----------------|
| 3 cups mashed sweet potatoes | 1/2 cup sugar |
| 1/3 cup milk | 2 eggs |
| 1/2 cup melted oleo | 1 Tbsp. vanilla |

TOPPING

- | | |
|-------------------|----------------------|
| 1 cup brown sugar | 1/3 cup oleo |
| 1/2 cup flour | 1 cup nuts, optional |

Crumble together and put on top of above mixture. Bake at 350° for 25 minutes.

—Mabel Reutter

TACO CASSEROLE

- | | |
|-----------------------|----------------------------------|
| 1 tube crescent rolls | 1 pkg. Ortega taco seasoning mix |
| 1 medium bag Doritos | 8 oz. sour cream |
| 2 lbs. ground beef | 8 oz. shredded cheddar cheese |
| 1 onion | |

Place rolls in greased 9x13" pan. Crush half of Doritos over rolls. Brown beef and onion and drain. Mix taco seasoning as directed on package. Add to meat. Remove from heat and add sour cream. Spread over chips. Top with cheddar cheese and crush more Doritos over cheese. Bake at 350° for 30 minutes. Top with shredded lettuce and tomato. —Kari Reedholm

30-MINUTE CREAMY MACARONI

- | | |
|--------------------------------|---------------------------------|
| 2 cups uncooked elbow macaroni | 2 cups broccoli flowerettes |
| 1 can cream of mushroom soup | 1/2 cup sweet red pepper, diced |
| 1 cup milk | 1 1/2 cups cubed ham OR turkey |
| 1 tsp. Dijon-style mustard | 3/4 cup shredded cheddar cheese |
| 1/8 tsp. pepper | |

Prepare macaroni and drain. Meanwhile, over medium heat in a 10" skillet, heat soup, milk, mustard and pepper to boiling. Add vegetables, return to boiling. Reduce heat to low. Cover, simmer 10 minutes or until vegetables are tender, stirring occasionally. Stir in ham, cheese and macaroni. Heat through. Sprinkle with additional cheese, if desired. Makes 8 cups or 6 servings. Cook 20 minutes.

NOTE: May substitute a 16 oz. pkg. frozen broccoli/cauliflower for fresh vegetable. —Ranae Trueblood

VERY GOOD RICE

- | | |
|-------------------------|--------------------------|
| 1 cup rice | 1 can beef consomme soup |
| 1 can French onion soup | 1/2 stick of oleo |

Combine all ingredients in a casserole. Cover and bake 1 hour in a moderate oven. —Louise Stark

ZUCCHINI CASSEROLE

- | | |
|--|----------------------------------|
| 6 small zucchini 1" in diameter | 1 cup mozzarella cheese, grated |
| 2 medium yellow onions | 3-4 Tbsp. grated Parmesan cheese |
| 1 15 1/2 oz. jar thick spaghetti sauce | |

Slice zucchini 1/8" thick. Slice onions into thin rings. In 2 quart oblong casserole dish alternate zucchini and onions. Make two layers of each. Pour jar of spaghetti sauce over top. Cover with foil and bake 1 hour at 350°. Remove foil and sprinkle all of cheese over top. Return to oven for 5 minutes. —Marge Reedholm

SALAD

CHERRY PINK SPONGE

3 oz. pkg. cherry Jell-O	1/4 cup sugar
1 1/2 cups boiling water	1/2 tsp. vanilla
1 cup cooked rice	1 tsp. almond flavoring
1/4 tsp. salt	1 cup whipping cream

Dissolve Jell-O in water. Add rice, sugar, salt and flavorings. Chill until partially thickened. Fold in whipping cream (which has been whipped). Chill. Serves 4-6. —Ruby Brandt

CHRISTMAS SALAD

1 box red Jell-O	1/4 cup sugar
1 box lemon Jell-O	1/2 cup drained crushed pineapple
1 1/2 cups boiling water	1 1/2 cups Cool Whip
15 big marshmallows	1 box green Jell-O, optional
1 3 oz. pkg. cream cheese	

Dissolve red Jell-O according to package directions. Put half of this in bottom of mold. Set partially (not too much). For middle of salad, dissolve lemon Jell-O in boiling water. Add marshmallows, cream cheese and sugar to hot mixture. Whip well. Add pineapple. When partially set, fold in Cool Whip. Pour this on top of partially set red Jell-O. May pour remaining red mixture over top of yellow mixture OR prepare green Jell-O and pour over yellow mixture. This is delicious and pretty for Christmas or Valentine's Day. —Charlene Ulrick

COOKED PINEAPPLE SALAD

1 large can pineapple tidbits	1/2 lb. nuts, finely chopped
10 oz. miniature marshmallows	2-3 bananas

DRESSING

2 eggs, well beaten	1 Tbsp. sugar
1 Tbsp. flour	2 Tbsp. margarine or butter
pinch salt	

Cook juice from pineapple with dressing ingredients. Add pineapple to dressing while hot. Add marshmallows, nuts and diced bananas before serving. You can use maraschino cherries for garnishing. —Dixie Johnson

CUCUMBER DRESSING

4 cucumbers, peeled and sliced	4 Tbsp. vinegar
1 onion, thinly sliced	1/2 cup sugar
1 cup mayonnaise	1/4 tsp. salt

Mix and pour over cucumbers. Stir and let set several hours before serving. —Chuck Ott

CRANBERRY SALAD

16 oz. can jellied cranberry	1/4 tsp. salt
1 envelope Knox gelatin	1/3 cup diced celery
1/4 cup cold water	1/3 cup diced apples
1/2 cup hot water	1/3 cup chopped nuts

Soften gelatin in cold water. Dissolve in hot water. Pour hot solution over cranberry and beat until smooth. Chill until partially set. Fold in salt, celery, apples and nuts. Pour into mold.

—Ruth Ann Lundberg Morris

FRUIT SALAD

16 oz. can fruit cocktail, undrained	8 oz. Cool Whip
16 oz. can pineapple chunks, undrained	1 1/2 oz. can Mandarin oranges drained
2 3 oz. pkgs. instant vanilla pudding, dry	

Mix fruit cocktail and pineapple chunks with the dry pudding mix. Stir in Cool Whip. Add the drained Mandarin oranges. Let set one hour in refrigerator or better still, overnight.

—Eleanor Bakley

FRUIT SALAD

3 oz. pkg. instant vanilla pudding	1 can chunk pineapple
2 16 oz. cans fruit cocktail, drained	2 fresh apples
1 can Mandarin oranges, drained	2 fresh bananas
	any other desired fruit

Stir pudding and pineapple juice well. Then mix all other ingredients. If desired, add colored miniature marshmallows. Chill for 1 hour.

—Deana Stevens

LEMON SALAD OR SUNSHINE PIE

2 pkgs. lemon Jell-O	1 can lemon pie filling
2 cups hot water	1 small can crushed pineapple
1/2 cup cold water	Cool Whip

Dissolve Jell-O in hot water, add cold water and pie filling. Stir until smooth. Add drained pineapple. Chill and serve with Cool Whip.

SUNSHINE PIE

When partially set, pour into baked pie shell. Serve pie with Cool Whip.

—Rev. Lynn Patrick

MACARONI SALAD

- | | |
|------------------------------|-------------------------------|
| 1 pkg. tiny ring macaroni | 1 cup ham, diced or ground |
| 1 Tbsp. Beau Monde seasoning | 1/4 cup mayonnaise |
| 3/4 cup chopped celery | 2 Tbsp. buttermilk |
| 1/4 cup chopped onion | 1 Tbsp. chopped red pimento |
| 1/4 cup chopped green pepper | 1/4 cup Seven Seas Buttermilk |
| 2 hard boiled eggs, chopped | Dressing (reduced calorie) |

Cook macaroni and drain well. Add remaining ingredients. May use 1/2 tsp. Equal Sweetener in it. —Vera Peterson

PISTACHIO SALAD

- | | |
|--|-----------------------|
| 1 pkg. instant pistachio pudding mix | Cool Whip |
| 1 large can crushed pineapple, undrained | mini marshmallows |
| | chopped nuts to taste |

Mix all ingredients together and store in refrigerator.

NOTE: The amount of Cool Whip and marshmallows used depends on the amount of salad you want. —Jill Adreon

REFRESHING LIME SALAD

- | | |
|---------------------------|--|
| 1 3 oz. pkg. lime Jell-O | 1 8 oz. can crushed pineapple, undrained |
| 1 3 oz. pkg. lemon Jell-O | |
| 1 1/2 cups boiling water | 1 can sweetened condensed milk |
| 1 cup cottage cheese | 1/2 cup salad dressing |
| | 1/2 cup walnuts, chopped |

Dissolve Jell-O in boiling water. Cool slightly and add other ingredients. Mix well and chill until firm. —Chuck Ott

SNICKER SALAD

- | | |
|--------------------------------------|--------------------------------|
| 1 8 oz. whipped topping | 1 pkg. instant vanilla pudding |
| 6 Snicker candy bars, regular size | 1 cup milk |
| 2-3 medium sized Granny Smith apples | |

Cut the apples and candy bars into bite-sized pieces. Mix the pudding with 1 cup milk, then add whipped topping, apples and candy bars.

—Emily Simpson

YOGURT SALAD

- | | |
|--|---------------------|
| 1 large pkg. sugar-free Jell-O, any flavor | 1/2 cup cold water |
| 2 cups hot water | 4 Tbsp. lemon juice |
| 2 cartons yogurt | 1/2 cup sugar |

Dissolve all of the above together and let cool. Whip into yogurt the same flavor as your Jell-O. Serve when chilled and set to firm stage. —Ruth J. Ott

TACO SALAD

- | | |
|-----------------------------|----------------------------------|
| 1 lb. hamburger | 1 chopped onion |
| 1 head lettuce | salt, pepper to taste |
| 1 pkg. shredded cheese | 2 Tbsp. salad dressing (approx.) |
| 1 can whole tomatoes | Doritos Taco Chips, broken up |
| 1 can kidney beans, drained | |

Brown hamburger and drain. Add tomatoes and beans, cooking until hot. Then add to a bowl of broken up lettuce, cheese, onion, salt, pepper and Doritos. Add salad dressing.

—Sandy Peterson

SOUP

CHEESE SOUP

- | | |
|-----------------------------|--|
| 1 cup diced potatoes | 3 cups chicken broth |
| 1/2 cup small diced carrots | little pepper |
| 1/2 cup diced celery | 2 cups milk |
| 1/3 cup diced green pepper | 1/2 cup flour |
| 1/2 cup diced onion | 3 cups shredded sharp American
or Velveeta cheese |
| 4 Tbsp. butter or oleo | |

Cook vegetables in butter until hardly tender. Add chicken broth and pepper. Simmer 20 minutes. Cook and stir milk, flour and cheese until bubbly and then add to rest.

—Ardis Bakley

CHICKEN VEGETABLE SOUP

- | | |
|-------------------------------|------------------------|
| 3 chicken breasts, boiled | 1 cup frozen peas |
| 1 small onion, diced | 2 bay leaves |
| 7 potatoes, chunked | 1 tsp. Tabasco |
| 3 celery stalks, chopped | 1 tsp. parsley flakes |
| 7 carrots, sliced | 1 tsp. rosemary leaves |
| 1 bag frozen mixed vegetables | salt to taste |
| 1 cup frozen corn | pepper to taste |

Boil chicken in a 5 quart pot. Let cool and debone. Save broth. Add all the ingredients except chicken. Cover and let cook for 1 hour. Add plenty of salt and pepper while cooking. Stir in chicken and cook uncovered until all vegetables are tender. Remove bay leaves and allow to simmer for 30 minutes, uncovered.

—Julie Phipps

GLENN'S STOCKYARD SOUP

- | | |
|--|--------------------------------------|
| 1 lb. hamburger | 1/2 cup water |
| 1 15 oz. can whole kernel corn | 1 tsp. dried oregano leaves, crushed |
| 1 can beefy mushroom soup | garlic powder to taste |
| 1 15 oz. can whole tomatoes | generous dash pepper |
| 1 cup chopped onions OR
equivalent dried onion flakes | |

Brown hamburger, drain fat and add remaining ingredients. Heat thoroughly. —Glenn Stark

HAM AND CORN CHOWDER

- | | |
|--|----------------------------|
| 1 cup thinly sliced onion | 2 cups frozen corn, cooked |
| 1/2 cup sliced green onions | 1 can cream-style corn |
| 2 Tbsp. butter or margarine | 1 can mushroom soup |
| 1 cup COOKED potatoes, diced | 2 1/2 cups milk |
| 1 cup cooked ham, diced OR
Canadian bacon | 3/4 tsp. salt |
| | 3/4 tsp. pepper |

In large saucepan or round roaster, cook onion in butter until tender, but not brown. Add other ingredients. Heat, but do not boil. Sprinkle each serving with chopped parsley (optional). —Ardis Bakley

HAMBURGER SOUP

- | | |
|--|-----------------------|
| 1 lb. hamburger | 1/8 tsp. thyme |
| 1 onion, chopped | 1/2-1 tsp. oregano |
| 1/2 cup celery, chopped | 3 cups boiling water |
| 1 tsp. parsley flakes OR
1/2 cup parsley, chopped | 3 bouillon cubes |
| 1 Tbsp. salt | 1 quart tomato juice |
| 1 small hot pepper, chopped | 3-4 potatoes, chopped |
| 1 bay leaf | 3-4 carrots, chopped |

Brown hamburger with onion, celery, pepper and parsley. Dissolve bouillon in boiling water. Put all ingredients together in large pot, cover and simmer 45 minutes. Freezes well. —Delores Shepard

POTATO BACON CHOWDER

- | | |
|------------------------|-----------------------------|
| 8 strips bacon, cut up | dash pepper |
| 1 cup chopped onion | 1 can cream of chicken soup |
| 2 cups cubed potatoes | 1 cup sour cream |
| 1 cup water | 1 3/4 cups milk |
| 1/2 tsp. salt | 2 Tbsp. chopped celery |

Cook bacon until crisp in a 3 quart saucepan. Add onion and saute 3 minutes. Pour off drippings. Add potatoes, water, salt and pepper; bring to a boil. Cover, simmer 10-15 minutes or until potatoes are tender. Gradually stir in soup, sour cream, milk and parsley. Bring to a serving temperature over low heat, stirring occasionally. Do not boil. Makes about 7 cups.

—Nancy Malmquist

MISC. CANDIES

DIVINITY

4 cups sugar
3/4 cup white syrup
3/4 cup water
1/4 tsp. salt

3 egg whites
1 cup nuts
1 tsp. vanilla

Cook sugar, syrup and water to hard crack stage. Beat egg whites and salt to soft peaks, then add syrup gradually. Beat constantly. Beat until shine leaves. Add nuts and vanilla. Pour into buttered pan. —Emma Smith

PEANUT BUTTER CUPS

1 cup oleo, melted
4 cups powdered sugar
12 oz. chocolate chips

1 1/3 cups graham cracker crumbs
1 1/2 cups chunky peanut butter
1/2 cup creamy peanut butter

Mix oleo, sugar, crumbs, and chunky peanut butter together. Press onto a cookie sheet. Chill thoroughly. In double boiler, melt chips and creamy peanut butter. Spread on first layer. Chill again. Remove from refrigerator before cutting or top will crack. Do not cover. —Kendra Kanealy

SNACKS

DATE SURPRISES

1 cup finely chopped dates
1 can sweetened condensed milk

1/2 cup chopped nuts
Ritz Crackers

FROSTING

1 3 oz. cream cheese
1/4 cup butter

2 cups powdered sugar
1/2 tsp. vanilla

Mix dates and milk together and cook until thick. Add nuts. Spread over Ritz Crackers and bake 350° for 8 minutes. Cool and frost. Freezes beautifully and can be eaten right from the freezer. —Donna Reedholm

PUPPY CHOW

1 stick margarine
1/2 cup peanut butter
2 cups powdered sugar

6 oz. chocolate chips
6 cups Rice Chex or Crispix

Melt margarine, peanut butter, and chips. Stir in cereal. Spread out to cool. Shake in a bag with powdered sugar. —Donna Reedholm

STICKY POPCORN

1/2 stick oleo
3/4 cup sugar

1/3 cup evaporated milk

Mix together and bring to boil to soft ball stage (about 8 minutes). Pour over 2 bags of microwave popcorn or 6 cups of popcorn. —Elly Simpson

TACO SALAD DIP

8 oz. cream cheese
8 oz. sour cream

1 pkg. taco seasoning mix

Mix together and spread on pizza pan. Top with shredded lettuce, tomatoes and shredded cheese. Serve with tortilla chips. —Mike Trueblood

RELISH, SAUCES, DRESSINGS

CRANLILLI

1 cup fresh cranberries
1 medium onion, quartered
1 medium green pepper, quartered

1/2 cup sugar

1/2 cup vinegar

3/4 tsp. salt

Grind cranberries, onion and pepper. Mix with sugar, vinegar and salt. Simmer covered for 10 minutes. Uncover and simmer 10 more minutes. —Nadine Okerblad

BARBECUE SAUCE

2 8 oz. cans tomato sauce OR
2 cups fresh tomato sauce
1/2 cup water
1 medium onion, chopped

3/4 cup brown sugar

1 tsp. liquid smoke

1 1/2 tsp. salt

1 tsp. dry mustard

Mix in a saucepan and cook 15-20 minutes until thick.

—Karen Smit

CHOCOLATE SAUCE

1 cup cocoa
2 cups sugar
1/4 cup white syrup

pinch salt

2 tsp. vanilla

2 cups water

Mix all but vanilla. Bring to boil. Remove from heat and add vanilla.

NOTE: Use less water for a thicker sauce.

—Jim Lawton

FRENCH GARLIC DRESSING

1 can tomato soup
1 cup ketchup
1/2 cup cider vinegar
1 1/2 cups sugar

1 cup vegetable oil (safflower)

1 tsp. garlic salt

1 tsp. celery salt

Mix and let set 2 full days. It tastes better.

—Beverly Adreon

PINEAPPLE DRESSING

1 cup pineapple juice
1 egg yolk

1/2 cup sugar
2 Tbsp. cornstarch

Mix all ingredients and bring to a boil. Remove from heat. Cool and then refrigerate. Good over any fresh fruit. (Bananas, grapes, strawberries, etc.)

—In memory of Anna C. Marlow

CHEESE BALLS

CHEESE BALL

2 8 oz. pkgs. cream cheese
1/4 cup mayonnaise
1/4 cup finely chopped onion
1/4 cup finely chopped celery

1/4 tsp. paprika
1/4 tsp. garlic salt
1/2 tsp. Worcestershire Sauce
1/2 cup finely chopped pecans

Combine all ingredients except pecans, mixing thoroughly. Shape into a ball and roll the ball in the pecans. Refrigerate. —Mrs. David Malmquist

CHEESE BALL

8 oz. pkg. cream cheese
1 tsp. Accent
1 tsp. Worcestershire Sauce

3 oz. pkg. corned beef, chopped
3 green onions, chopped OR
equivalent dried onion flakes

Reserve half chopped beef. Mix all well and form into a ball. Then roll ball in reserved chopped beef. —Sharil Gonder

CHEESE SPREAD

2 8 oz. pkgs. cream cheese
2 5 oz. jars Old English cheese
1 5 oz. jar Roka Blue cheese

2 Tbsp. wine vinegar
1/2 tsp. garlic powder

Mix together by hand or mixer. Make a ball and roll in chopped pecans or replace in 5 oz. jars. —Glenn Stark, from Mrs. Fern Latta

EGG DISHES

BRUNCH EGGS

9-12 slices bread
1/2 lb. grated sharp cheddar
cheese
1/2 lb. Swiss cheese

1 lb. bacon, fried crisp
6 eggs
3 Tbsp. milk
salt to taste

Grease baking dish and put bread on bottom (remove crust). Add cheeses. Mix eggs, salt, crumbled bacon and milk. Pour over cheese and bread. Stand in refrigerator overnight. Bake at 350° for 45-60 minutes.

—Bobbie Crouch

FRITTATA (EGG CASSEROLE)

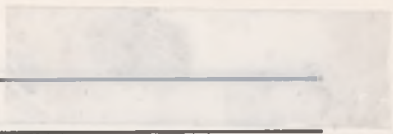
3/4 cup green pepper, diced	6 eggs, beaten
1 1/2 cups fresh mushrooms, sliced	1/4 cup Half & Half
3/4 cup chopped onion	1 1/2 cups shredded cheddar cheese
1 cup ham, cubed	2 cups bread, cubed
1 clove garlic	1 tsp. salt
1 1/2 cups zucchini, diced	1/4 tsp. pepper

Saute vegetables, ham and garlic in 3 Tbsp. oil until tender. Cool slightly. Add to remaining ingredients. Put in 10" Spring Form pan or casserole. Bake at 350° for 1 hour. Serves 8. —Canda Sue Ott Helzer

QUICHE

1 9" baked pastry shell	1 Tbsp. flour
3/4 lb. sausage or ham	1 Tbsp. parsley OR 1 tsp. flakes
1/2 cup chopped onion	1/2 tsp. seasoned salt
1/3 cup chopped green pepper	1/4 tsp. garlic salt
1 1/2 cups shredded cheese	1/4 tsp. pepper
2 eggs	1 cup light cream OR evaporated milk

Cook sausage and drain. Cook onions and green peppers in 2 Tbsp. oil until crisp and tender, about 2 minutes. Stir in meat. Then spoon in shell. Sprinkle with cheese. Beat eggs until well blended, adding remaining ingredients and blending well. Pour over cheese. Bake at 350° for 30-35 minutes or until knife inserted comes out clean. Cool 5-10 minutes. —Robyn Neese



A series of horizontal lines for writing, starting from the top of the page and extending downwards. The lines are evenly spaced and cover most of the page's width.