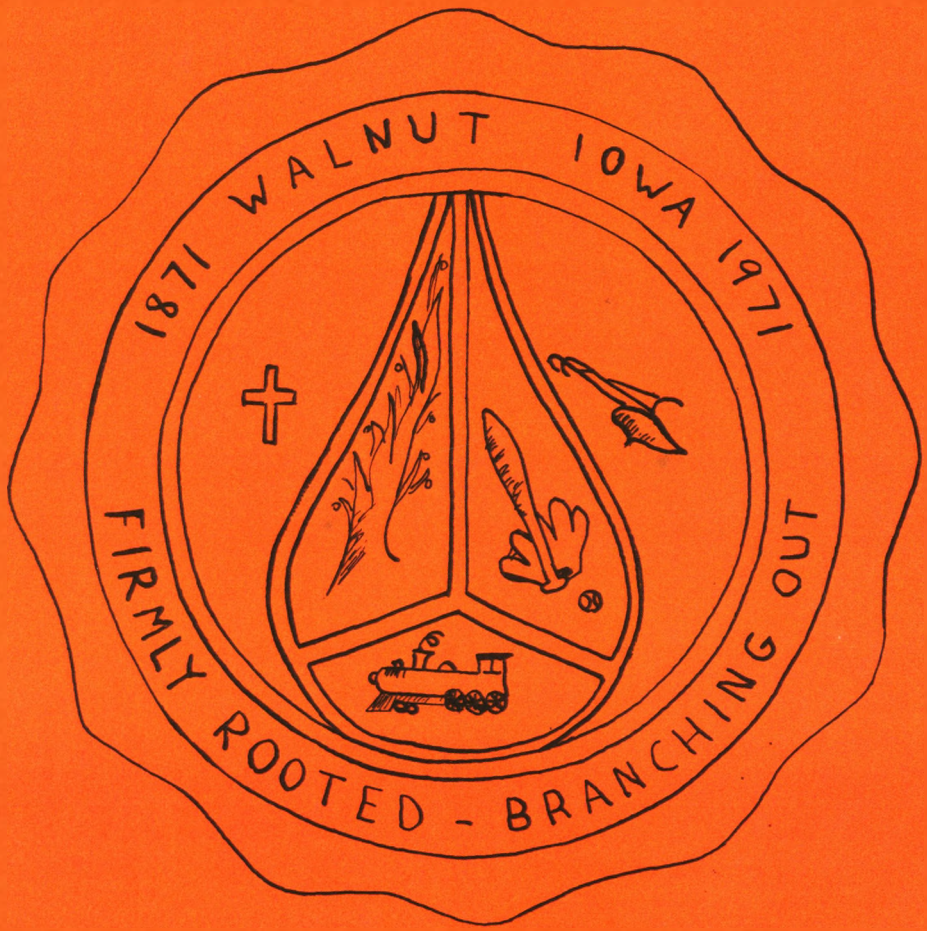
Walnut Centennial



COOK BOOK

DEDICATION

We dedicate this cookbook to the sturdy and courageous pioneers who first settled in Walnut, Iowa, in 1871. This cookbook will be a lasting souvenir of our centennial celebration. We hope that it will provide pleasure and helpful information for this and future generations. May God's blessing rest on all who use this book.

ACKNOWLEDGEMENT

The committee wishes to thank all who have contributed recipes. They are indeed grateful to the many others who helped to make our cookbook possible.

Our special acknowledgement goes to Marcia Kreis for her art work and Berniece Juhl for her extra hours of typing.

There are instances where more than one name appears with a recipe. We hope that each of you has been given proper credit, but some of you didn't sign your recipes.

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PRINTED AND BOUND BY

GENERAL PUBLISHING AND BINDING
Telephone --1-515-648-3144
IOWA FALLS, IOWA 50126
1970M

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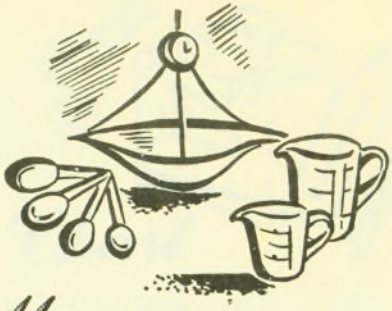


Weights and Measures

Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

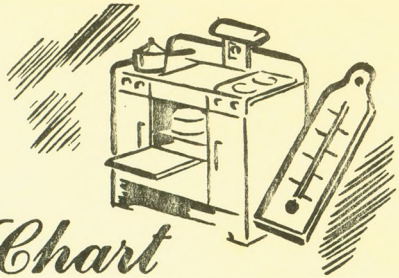
Guide to Weights and Measures

1 teaspoon = 60 drops
3 teaspoons = 1 tablespoon
2 tablespoons = 1 fluid ounce
4 tablespoons = 1/4 cup
5 1/3 tablespoons = 1/3 cup
8 tablespoons = 1/2 cup
16 tablespoons = 1 cup
1 pound = 16 ounces
1 cup = 1/2 pint
2 cups = 1 pint
4 cups = 1 quart
4 quarts = 1 gallon
8 quarts = 1 peck
4 pecks = 1 bushel

Substitutions and Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = 1/2 pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus 1/2 t. salt = 1 cup butter
2 cups sugar = 1 pound
2 1/2 cups packed brown sugar = 1 pound
1 1/3 cups packed brown sugar = 1 cup of granulated sugar
3 1/2 cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
4 1/2 cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks
16 marshmallows = 1/4 pound
1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk
10 graham crackers = 1 cup fine crumbs
1 cup whipping cream = 2 cups whipped
1 cup evaporated milk = 3 cups whipped
1 lemon = 3 to 4 tablespoons juice
1 orange = 6 to 8 tablespoons juice
1 cup uncooked rice = 3 to 4 cups cooked rice

General Oven Chart

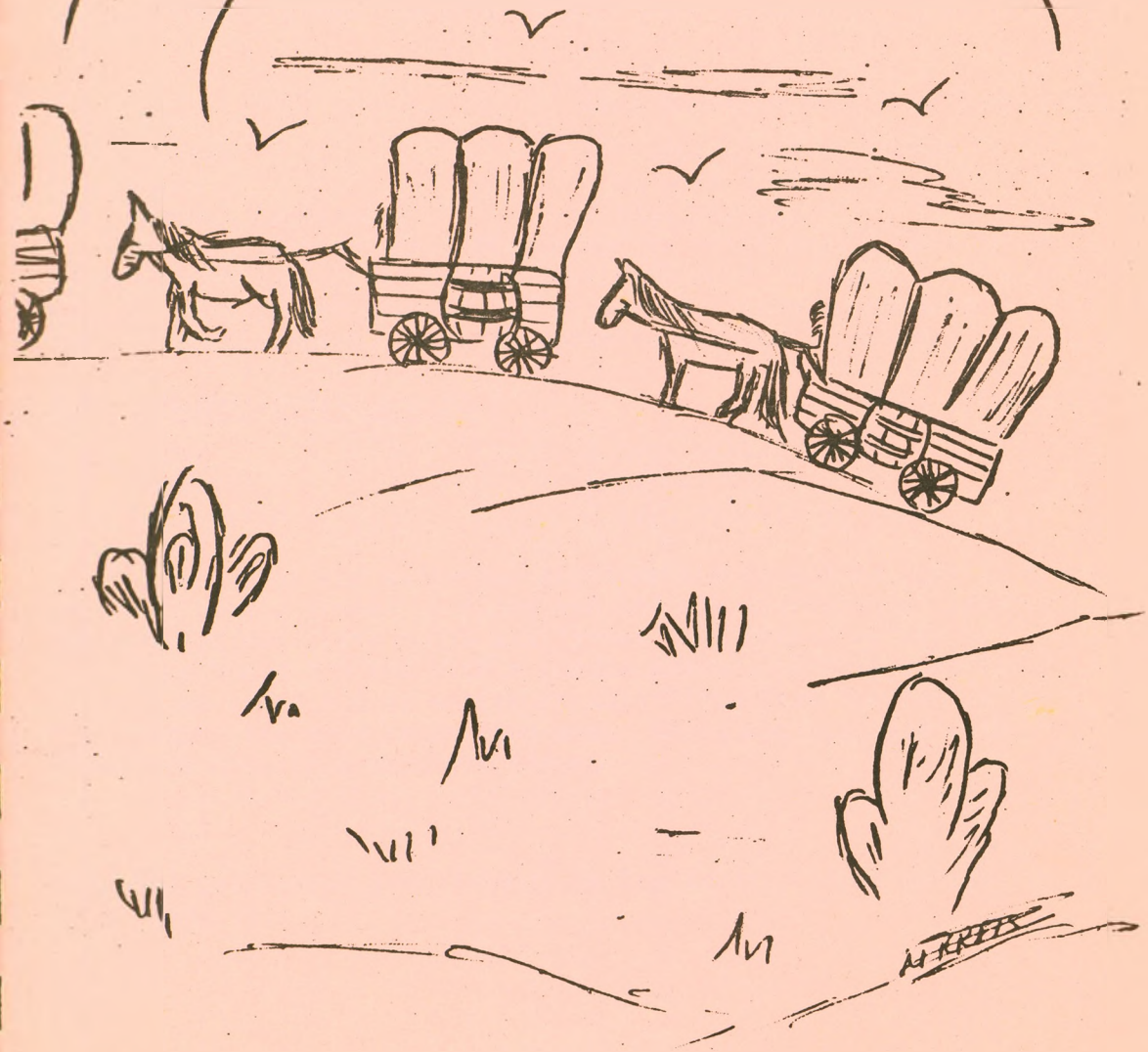


General Oven Chart

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

Breads		
Baking Powder Biscuits	450°F.	12 — 15 min.
Muffins	400° to 425°F.	20 — 25 min.
Quick Breads	350°F.	40 — 60 min.
Yeast Bread	375° to 400°F.	45 — 60 min.
Yeast Rolls	400°F.	15 — 20 min.
Cakes		
Butter Loaf Cakes	350°F.	45 — 60 min.
Butter Layer Cakes	350° to 375°F.	25 — 35 min.
Cup Cakes	375°F.	20 — 25 min.
Chiffon Cakes	325°F.	60 min.
Sponge Cakes	325°F.	60 min.
Angel Food Cakes	325°F.	60 min.
Cookies		
Bar Cookies	350°F.	25 — 30 min.
Drop Cookies	350° to 375°F.	8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F.	8 — 12 min.
Pastry		
Meringues	350°F.	12 — 20 min.
Pie Shells	450°F.	12 — 15 min.
Filled Pies	450°F.	10 min. lower to 350°F. 40 min.
Roasts		
Beef Roast	325°F. Rare	18 — 20 min. per lb.
	Medium	22 — 25 min. per lb.
	Well done	— 30 min. per lb.
Chicken	325°F - 350°F.	30 min. per lb.
Duck	325°F. - 350°F.	25 min. per lb.
Fish Fillets	500°F.	15 - 20 min.
Goose	325°F. - 350°F.	30 min. per lb.
Ham	350°F.	20 - 30 min. per lb.
Lamb	300°F. - 350°F.	35 min. per lb.
Meat loaf	375°F.	60 min. for 2 lb. loaf
Pork Roast	350°F.	30 min. per lb.
Turkey	250°F. - 325°F.	15 - 25 min. per lb.
Veal Roast	300°F.	30 min. per lb.
Venison	350°F.	20 - 25 min. per lb.

Pioneer Cookery



PIONEER

GRANDMA RICK FREDRECHSEN'S ROCKS — Mrs. Roy Burkey

1 c. butter
2 c. sugar
(Cream the above and add:)
3 eggs (beaten)
1 c. raisins (cut-up)
1 c. nutmeats
4 1/2 c. flour
1 tsp. soda

Mix all together well. Drop and shape with a spoon on a greased cookie sheet. Bake in a 350° oven 15 minutes or until done.

CORN FLAKE KISSES — Edna Hansen - Mrs. Dora M. Sievers

4 egg whites
2 c. sugar
1 c. coconut (optional)
1/4 tsp. cream of tartar
4 c. corn flakes
1 tsp. vanilla

Beat egg whites until they stand in stiff peaks. Add cream of tartar to egg whites during beating. Fold in sugar. Add corn flakes, vanilla and coconut, if preferred. Drop by spoonful on foil in cookie sheet. Bake in moderate oven until crusty.

EMMA SIEVERS' SUGAR COOKIES — Mrs. Alfred Topp

2 c. sugar
1 c. margarine
1 c. sour cream
1 tsp. soda
1 tsp. baking powder
5 3/4 c. flour
1 tsp. vanilla or lemon

Cream sugar and margarine together and dissolved soda in cream and sift baking powder in flour and add all ingredients together. This may be made into rolls and frozen then sliced or may be rolled on board and cut with a cookie cutter. (Takes more flour to roll on board and is easier to slice thin from the roll.) The thinner the more crisp they are. Slice and sprinkle with sugar and bake to a delicate brown.

The real problem of your leisure is how to keep other people from using it.

BERTHA MUELLER'S EGG YOLK COOKIES — Mae Mattox - Shelby

1 1/2 c. sugar
1 c. butter
3 egg yolks
1 tsp. lemon extract
2 c. flour
1 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt

Cream butter and sugar, add egg yolks. Beat thoroughly and add rest of ingredients. Roll into balls, do not flatten.

JESSIE PALMER'S CHERRY PUDDING AND SAUCE — Berniece Palmer Juhl

1 c. sugar
1 rounding T. butter
1/2 c. milk
1 egg
1 c. flour
1 rounded tsp. baking powder
2 c. cherries (fresh pitted)
1 c. sugar

Mix cherries with sugar. Put in a 9x9 inch pan. Combine sugar, butter, milk, egg, flour and baking powder. Pour batter over cherry mixture. Bake at 350° about 30 minutes. Cool. Cut and invert pieces so cherries are on top. Top with sauce. (OMISSION) Continued on Page 27.

JESSIE PALMER'S OLD-FASHIONED GINGER SNAPS — Berniece Palmer Juhl

1 c. sugar
3/4 c. butter
1 c. sorghum molasses
1 rounded tsp. soda
1/2 tsp. black pepper
1 tsp. ginger
Flour (to make a stiff dough)

Cream butter and sugar. Add remaining ingredients. Form into balls the size of a walnut. Put into pan, 1 inch apart. Bake at 350° for 10 minutes.

MACAROONS — Mamie Jacobsen - Deceased
Mrs. A. J. Hansen - Deceased

3 egg yolks (beaten)
2 T. flour
1/2 c. coconut (if preferred)
3/4 c. sugar
2 tsp. baking powder

GRANDMA SCOTT'S CREAM PIE — Mrs. Don Walter

1 c. sugar
1 c. milk
1/3 c. flour (well rounded)
1 c. cream (1/2 pt. whipping cream)

Heat milk and cream and stir in dry ingredients which have been mixed well. Pour into unbaked pie shell. Sprinkle with cinnamon and dot with butter. Bake at 350° for 45 minutes or until it shakes like Jello. If farm cream is used, use 1/2 c. flour.

RHUBARB PIE — Mrs. George Adams - Deceased

1 1/2 c. sugar
1 1/4 T. flour
1 egg
2 c. rhubarb (cut in small pieces)

Mix flour with sugar Add well-beaten eggs and mix with the rhubarb. Pour into unbaked pie shell. Cover with lattice strips. Bake in hot oven for 20 minutes. Reduce heat and continue baking 25 minutes.

100 YEAR OLD APPLE PIE — Mrs. George Proctor

3 c. applesauce (sieved)
3 eggs
1 c. sugar (more or less)
1/4 to 1/3 c. butter
Cinnamon

Pour into unbaked pie shell and bake until firm. Makes 1 large pie.

APPLE-CUSTARD PIE — Arlene Drake

Sour apples
3 eggs
1 c. butter
3 c. sugar
Nutmeg

Peel sour apples. Stew until soft and not much water left in them; then rub them through a colander. Beat 3 eggs for each pie to be baked. And put in at the rate of 1 cup of butter, 3 cups of sugar for 3 pies. Season with nutmeg. Can be made with only 1 egg to each pie and half cup butter and sugar each 4 or 5 pies; sugar must be governed by acidity of apples. Bake as for pumpkin pies, which they resemble in appearance and between them and apple pies in taste. Can use dried apples. Also may be topped with meringue. Taken from old cookbook, 1867, printed in English and German.

PERFECT WHITE ICING — Mrs. T. E. Palmer - Deceased

2 c. white sugar
1/2 tsp. cream of tartar
7 T. water (cold)
2 egg whites (beaten stiff)

Bring sugar, cream of tartar and water to a boil. Put on a lid. Boil exactly 3 minutes. Pour over the beaten egg whites, slowly. Beat with mixer or rotary beater until the icing holds it's shape real good and is cool. This doesn't get grainy or sticky. You must ice cake a few hours and leave uncovered before you serve it.

EMMA JACOBSEN'S FROSTING

Shirley Bladt

3 c. milk
3 egg yolks (beaten)
Pinch of salt
1/2 c. sugar
3 T. flour
1 tsp. vanilla
3/4 c. black walnuts

Heat milk. Add beaten egg yolks. Mix salt, sugar and flour together. Combine with other ingredients. Add vanilla. Boil until thick. Cool. Spread over cake, add chopped nuts.

SOUR CREAM SPICE CAKE

Mrs. Perry D. Forsythe - Deceased

2 eggs
1 c. sour cream
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves
1 c. sugar
1 1/2 c. flour
1 tsp. baking powder
1 tsp. nutmeg

Beat eggs well. Add sugar and sour cream; mix well. Add soda dissolved in a little warm water. Then add dry ingredients and beat well. Bake in 350° oven about 20 to 30 minutes.

AUNT GRACE REMIEN'S SPICE CAKE

Kathryn Remien

1 c. raisins
2 c. water
1 tsp. soda
1/2 c. Crisco
1 c. sugar
1 3/4 c. flour
1 tsp. vanilla
1/4 tsp. cloves
1/4 tsp. cloves
1/4 tsp. nutmeg
1 tsp. cinnamon
1/2 c. black walnuts (chopped)

Boil raisins in water for 10 minutes. Remove from heat and add soda and Crisco. Cool until lukewarm, then add sugar, flour, vanilla, cloves, nutmeg, cinnamon and chopped walnuts. Beat good, then add 1 egg last. Bake in 350° oven for 30 minutes.

EMMA HANSEN'S BROWN CAKE

Edna Hansen

1/4 c. sugar
Pinch of salt
3/4 c. molasses
1/2 tsp. cloves
1 whole nutmeg (grated)
2 c. flour (large cups)
1/2 c. lard
3 eggs (take 2 of the whites for frosting)
1/2 tsp. allspice
1/2 tsp. cinnamon
1 tsp. baking soda (in 3/4 cup hot coffee)

When cake is done, beat 2 egg whites with 1/2 cup sugar. Put on cake and put back in oven until brown.

HATTIE CRANEY'S APPLESAUCE CAKE

Mrs. Wilbur Craney

2 c. flour
1 1/2 tsp. Double Action baking powder
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. cloves
1/2 c. granulated sugar
1/2 c. brown sugar (packed, soft)
1/2 c. shortening (oleo may be used)
1 egg
1 1/4 c. applesauce (sieved)
1/2 c. nuts (chopped)
1 c. raisins

Sift flour, baking powder, soda, salt, cinnamon, nutmeg and cloves. Blend chopped nuts and raisins with 1 tablespoon of sifted dry ingredients. (If raisins are dry, soak in warm water and drain well.) In electric mixer, cream sugars and shortening. Blend in beaten egg and mix well. Add alternately dry ingredients and applesauce, or as it comes from can. Add nuts and floured raisins and mix. Pour into long cake pan, 9x13x2 inches. Bake at 350° for 45 to 50 minutes. Powdered sugar frosting is good on this (or frost as desired). Sprinkle with nuts.

ANNA DRAKE'S FRUIT CAKE

Alice Drake

2 c. apples (chopped)
2 c. raisins
2 c. sugar
2 1/2 c. water
2 eggs (beaten)
1 c. candied fruit
1 c. nuts (optional)
1/2 c. cooking oil
3 c. flour
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. salt
1 tsp. cinnamon
2 tsp. soda

Cook apples, raisins, sugar and water together for 15 minutes. Let cool. Add beaten eggs, candied fruit, nuts, cooking oil, flour and spices and soda. Bake. 1 Hour to 1 1/4 hours at 325°.

AUNT MAG'S CAKE

Wilma DeBerg

Topping:
1/2 c. orange juice
1 c. sugar
Let stand. Do not stir.

Continued Next Page.

AUNT MAG'S CAKE (Continued)

Cake:

1 c. sugar
1/2 c. shortening
2 eggs
1 c. buttermilk
1 tsp. soda
1 tsp. salt
2 c. flour
1 c. orange rind
1 c. raisins

Combine sugar and shortening. Add eggs, beat well. Alternately add sifted dry ingredients and buttermilk. Grind orange rind and raisins together. Add to batter. Pour into a prepared oblong pan. Bake for 30 minutes. Take cake from oven, let stand a few minutes. Spoon juice over cake. 350° oven.

SOUR CREAM CAKE

Mrs. H. P. Koll

1 1/2 c. sugar
1 1/2 c. sour cream
2 1/2 c. flour
3 eggs (beaten separately)
Butter (size of an egg)
1 tsp. soda
1 c. raisins
1 c. nuts
Spices
Pinch of salt

Cream butter, sugar and sour cream. Add beaten eggs. Stir in sifted dry ingredients. Fold in nuts and raisins. Pour into prepared pan. Bake in 350° oven until done. Test by touch.

FRUIT CAKE

Mrs. George Adams - Deceased
Mrs. August Hansen - Deceased

1 c. brown sugar
1 large pinch of salt
1 tsp. cinnamon
1 c. water
2 c. flour
2 c. raisins
1/4 tsp. nutmeg
1/2 tsp. cloves
1 tsp. soda
1 tsp. baking powder

Put sugar, raisins, salt and spices in saucepan. Boil all together with cup of water 8 minutes. Let cool and add 1 teaspoon soda in water. Add flour and baking powder. Pour into a prepared loaf pan. Bake at 325° an hour or so until done.

Many of us spend half our time wishing for things we could have, if we didn't spend half our time wishing.

DATE FRUIT CAKE — Mrs. John Matthies - Deceased
Ila Jessen

1 1/2 c. brown sugar
2 eggs
1 1/2 tsp. soda
1 1/2 tsp. cloves
1 c. raisins
3/4 c. oleo
1 1/4 c. sour milk
1 1/2 tsp. cinnamon
2 1/4 c. flour
1 c. dates

Cream sugar and oleo. Add eggs. Sift flour, soda, cinnamon and cloves. Add all the rest of the ingredients. Bake at 325° until done. Cool a little then wrap it in wax paper which will keep it moist.

WHEAT GRAPE NUTS — Mrs. Hugo Paasch

3 1/2 c. whole wheat flour
1 tsp. soda
1 tsp. salt
1 c. syrup or honey
Buttermilk (enough to moisten)

Mix in order given. Bake in moderate oven. Let cool, then crumble and rebake or dry until browned and dried.

CORN SOUFFLE — Mrs. H. P. Koll

1/4 c. butter
1/4 c. flour
2/3 c. milk
1 c. corn (cooked)
3 eggs
Salt and pepper

Make white sauce of butter, flour and milk. Add seasonings. Add corn and yolks of eggs (well beaten). Fold in beaten whites of eggs. Turn into buttered dish. Bake in slow oven until golden brown.

MRS. METZGER'S BIG APPLE DUMPLINGS — Mrs. Peter Pratt

2 c. flour
1 tsp. baking powder
1 tsp. salt
3/4 c. shortening
1/2 c. milk
6 apples
Sugar and spices (to taste)

SAUCE:
1 c. sugar
2 c. water
2 or 3 T. red hots
1/4 tsp. nutmeg
1/4 c. butter

Sift flour, baking powder and salt together, cut in shortening and add milk all at once. Stir just until flour is moistened.

Continued Next Page.

MRS. METZGER'S BIG APPLE DUMPLINGS (Continued)

Roll 1/4 inch thick and cut in squares. Pare and core apples and quarter. Place apples on squares. Sprinkle with sugar and spices and dot with butter. Fold corners together and pinch edges together. Place in greased baking pan. Pour sauce over top and bake. Combine all ingredients in sauce except for the butter. Cook this mixture for 5 minutes, and then add butter.

CHEESE SOUFFLE — Mrs. W. F. Brandt - Deceased

1/4 c. butter
3 T. flour
1 c. milk
1 c. cheese (grated)
3 eggs
1/4 tsp. salt

Prepare a white sauce of butter, flour and milk. Cook until thick. Add cheese and stir until melted. Remove from heat. Add well beaten eggs and salt. Bake in a moderate oven until puffed up and brown.

MRS. AUGUST HANSEN'S GERMAN FRITTER — Edna Hansen

4 eggs (beaten)
1 c. sweet milk
2 tsp. baking powder or some yeast instead
Salt
4 or 5 T. shortening
1 c. sour milk
1/2 tsp. baking soda
Cardamon to taste
2 1/2 or 3 c. flour
3/4 c. raisins

NOTE: If yeast is used, let rise a little while before frying in pan. Don't roll all these in sugar at once unless you're going to serve all of them. Just roll in sugar what you will serve. Store the rest in ice box a week to 10 days. Then put in colander and warm over steam, about 2 inches of hot water in bottom of deep kettle or pan. Then roll in sugar when warmed through and serve. Taste just like fresh.

ESCALLOPED OYSTERS — Mrs. Harold Nissen - Deceased

3 c. oysters
2 c. cracker crumbs
1 tsp. salt
1/4 tsp. pepper
1/4 c. butter
3 c. milk

Carefully look over the oysters and remove bits of shell. Mix crumbs, salt and pepper. Melt butter and add to crumb mixture. Butter a baking dish and alternate layers of crumbs

Continued Next Page.

ESCALLOPED OYSTERS (Continued)

and oysters, having crumbs for top layer. Add the milk. Bake in a 350° oven 30 minutes. Serves 4.

CHEESE AND RICE CROQUETTES — Mrs. Harry Lehnhardt - Deceased

1/2 c. rice
3/4 c. American cheese (grated)
1/4 c. cracker crumbs
1 egg yolk
Salt and pepper (to taste)

Cook rice in boiling, salted water until tender. Drain thoroughly. Add cheese, cracker crumbs, beaten egg and seasonings. Form into croquettes, dip in egg, then in cracker crumbs and fry in deep fat until golden brown.

QUICK COOKED APPLE HALVES — Mable Smathers - Deceased

3 large red apples
1/2 c. sugar
1/2 c. water
6 tsp. red hots

Wash, halve and core apples. Boil sugar and water in frying pan 2 minutes. Add apples, place 1 teaspoon red hots in center of each. Cook slowly until tender. Baste frequently with syrup.

GRANDMA DRAKE'S POPCORN BALLS — Mrs. Clara Neveln

1 pt. Karo syrup or similar syrup
1 c. granulated sugar
2 T. butter or oleo
1 tsp. vinegar
1/2 tsp. vanilla
1/2 tsp. soda
1 c. unpopped corn (should make 5 c. popped corn)

Boil all together until syrup hardenwhen dropped in cold water. Remove to back of stove and add soda dissolved in a very little water, then pour the hot syrup over 6 or 7 quarts freshly popped corn, stirring until every kernel is well coated. Keep popped corn warm. Dip hands into cold water to prevent sticking while forming balls.

It's carelessness with facts that make it possible for man to hear news - and then tell gossip.

GROTIN HANS (Steamed) Mrs. Henry Rossmann - Deceased

4 eggs (beaten)
1/2 tsp. salt
1 1/2 c. milk
1 1/2 c. flour
2 tsp. baking powder
2 T. butter

Combine the eggs, salt and milk and beat together. Add flour, baking powder and butter. Put this in a form and put in a kettle of boiling water and bake until done. Can be served with a raisin sauce and slice of home cured ham. Forms look very similar to an angel food cake pan with a lid.

ABELSKIVER Mrs. Ralph Thomson - Colorado

A.
2 c. flour
4 tsp. baking powder
1 T. sugar

B.
2 egg yolks
Milk and cream (to consistency of thick pancake batter)

C.
2 egg whites (beaten)

Sift mixture A. together and add B. Fold in C. Bake in greased abelskiver pan until brown on 1 side. Turn and brown on other side. Serve with butter and syrup.

JESSIE PALMER'S FAVORITE OYSTER DRESSING Berniece Palmer Juhl

1/2 c. celery (diced)
1/4 c. butter
6 c. bread (diced)
1 c. oysters (chopped)
1 tsp. salt
1/3 tsp. pepper
2 eggs (beaten)
1 3/4 c. milk and oyster liquid

Sauté celery in butter. Add remaining ingredients in order given. Toss lightly. Pack loosely into fowl, do not pack in. This may also be used as a casserole dish.

ALICE MUTUM'S DOUGH GODS June Dorscher

When making white bread, when the dough has risen until real light, take small balls and stretch until real thin. Fry in 1/2 inch fat until brown on both sides. Serve hot with butter, syrup, sugar or jelly. Delicious!

ABELSKIVER — Mrs. August Paasch - Deceased

4 eggs
3 1/2 to 4 c. flour
2 c. milk
1 T. sugar
1 pkg. yeast
1 tsp. salt
1 T. caramon
1 stick margarine
Raisins (optional)

Warm milk and pour over salt, sugar and margarine. Soften yeast in 1/4 cup warm water, add to milk. Add eggs to milk mixture and stir in the flour. Fry on medium heat in abelskiver pan and turn with a knitting needle or large crochet hook.

ABELSKIVER — Meta Reimer

4 egg yolks (beaten)
2 c. milk
Pinch of salt
2 c. flour
4 level tsp. baking powder
4 egg whites

Beat egg yolks. Add milk, then dry ingredients. Fold in beaten whites last. Fry in abelskiver pan. Makes about 4 dozen.

GERMAN APPLE KUCHEN OR DANISH ABELSKIVER — Mrs. Anna Paasch Deceased

1 pkg. yeast
3/4 c. sugar
1 c. butter (scant)
1 tsp. salt
2 c. raisins (cooked)
4 c. milk (scalded)
1/2 c. flour
2 tsp. cardamon seed (pounded fine)
6 eggs (beat whites separately)
5 c. flour

Dissolve yeast in 1/4 cup cooled, scalded milk. Mix 1/2 cup flour with enough water to make a smooth paste; add to scalded milk. Add butter and cardamon. When lukewarm, add beaten egg yolks, yeast, flour, beaten egg whites and drained raisins. You may add raisins as you put them in the pan. Set in warm place until almost double in bulk. Drop in greased, heated abelskiver pan. Turn when brown. Roll in sugar when taken from pan. Best served warm. You may freeze these, but don't roll them in sugar until used.

Conscience is the still small voice that makes you feel still smaller.

GERMAN APPLE KUCHEN OR DANISH ABELSKIVER — Mrs. Anna Paasch Deceased

1 c. sour milk
2 eggs
1 c. flour
3/4 tsp. cardamon seed (pounded fine)
1/2 tsp. soda (small)
1/3 c. sugar
1/2 c. raisins
1/2 tsp. salt

Drop in greased, heated abelskiver pan. Turn when brown. Roll in sugar when taken from pan. Best served warm. You may freeze these, but don't roll them in sugar until used.

MOTHER'S HOMEMADE SOAP — Mrs. Frank Sankey - Deceased

1 1/2 pt. water (cold)
1 can lye
1/2 c. borax (dissolved)
2 qt. grease (melted)
1 c. ammonia

Mix water and lye. Let stand until just warm. Add grease and stir until well dissolved. Add borax and ammonia. Stir until thick. Put in box or pan. Cut in squares before set. Put out on paper to dry.

5 POUND HOMEMADE SOAP — Beryl Sievers

5 lbs. fat (melted)
1 qt. water (cold)
3 T. Sal Soda
1 can Lewis lye
3 T. ammonia
1 c. borax

Pour the lye over the water. Put the water, lye in a crockery pan or enameled pan. Add the other ingredients. Stir until completely dissolved and let stand until cool. Pour into fat slowly and stir and stir until stiff. Let set until morning and cut. Then let set until hard and then remove. Do not use before 3 weeks.

GINGERALE — Mrs. T. E. Palmer - Deceased

1/2 tsp. soda
1/4 tsp. ginger
1/4 c. vinegar
2/3 c. sugar
Ice water (to make a qt.)

Mix the dry ingredients. Add vinegar and ice water. Stir until well dissolved. Serve.

The secret of patience is doing something else in the meanwhile.

HOMEMADE SOAP

Etta Clara Hoeck

2 qts. soft water
1 can Lewis lye
3 qts. lukewarm fat
3 T. borax
3 T. ammonia
Oil of citronella

Combine soft water and lye. Put in earthenware crock. Cool to lukewarm. Pour warm fat into lye solution. Add borax, ammonia and oil of citronella. Mix well and pour into mold and cool.

HOMEMADE SOAP

Mrs. Del Jacobsen - Deceased
Mrs. A. J. Hansen - Deceased
Edna Hansen

1 can lye
2 gal. water
5 lbs. grease or lard

Stir at times for 3 days. Then boil 15 to 20 minutes. 1 pint of grease equals 1 pound. Can use 1/2 box of borax if you like. Small batch.

ELDERBERRY BERRY WINE

1 qt. elderberry berries
9 lbs. sugar
3 gal. water
1/2 c. lemon juice
1 yeast cake
3 lbs. raisins

Mix berries, sugar and water, bring to a boil for few minutes and drain through a cloth. When cool, add lemon juice, yeast and let stand for 9 days. Stir once a day. Add a pound of raisins for every gallon of juice.

ORANGE CREAM DESSERT

Mrs. Harry Lehnhardt - Deceased

1 c. orange juice (strained, fresh or canned)
1 c. whipping cream
1/2 lb. marshmallows

Heat orange juice and marshmallows together and stir until marshmallows are dissolved. Let stand until mixture cools and thickens. Fold in 1 cup cream (whipped). Place in refrigerator until firm. Serves 6.

We cannot do everything at once; but we can do something at once.

GRAHAM CRACKER ICE BOX DESSERT Mrs. Harry Lehnhardt - Deceased

1 pkg. lemon Jello
2 c. water (hot) or pineapple juice
3 egg whites
1/2 c. white sugar
1 c. whipping cream
1 c. pineapple (crushed, drained)
1 c. maraschino cherries (drained and cut-up)
1/2 c. nuts (chopped)
Graham cracker crumbs

Dissolve Jello in hot water or pineapple juice. When it begins to thicken, beat until light and fluffy. Beat 3 egg whites stiff and add sugar and beat again. Beat whipping cream until thick. Mix the whipped Jello, whipped cream and egg whites together. Add pineapple, cherries and chopped nuts. Line an oblong cake pan or Pyrex dish with crushed Graham crackers, then add mixture and spread evenly. Sprinkle top lightly with cracker crumbs. Chill. Serves 12.

FRUIT PUDDING Mable Smathers - Deceased

Put 1 quart or less of any fruit in bottom of baking dish. Cover with the following batter:

1 T. butter
1/2 c. sugar
1/2 c. milk
1 c. flour
1 tsp. baking powder

Bake in a 350° oven until all is done.

GINGERBREAD Mrs. George Wehland - Deceased

1 c. sugar
1/2 c. butter, oleo or lard
1 c. molasses
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
2 tsp. soda
1 c. water (boiling)
2 1/2 c. flour
2 eggs (well beaten)

Put together in order given. Add the 2 eggs the last thing before baking. Bake at 350° until done, test by touch or broom straw.

SHORTCAKE Mrs. Barney Nissen - Deceased

1 1/2 c. flour
1/2 c. sugar
1/4 c. butter
2 tsp. baking powder
1/8 tsp. salt
1/2 c. milk

Mix as for biscuits. Spread in an oiled pan. Bake at 350° until done.

ALICE MUTUM'S SUET PUDDING — June Dorscher

1 1/2 c. suet
2 c. milk
1 1/2 c. molasses
1 1/2 tsp. cinnamon
1 1/2 tsp. allspice
1 1/2 c. sugar
2 c. raisins
3 c. flour
1 1/2 tsp. nutmeg
1 1/2 tsp. soda

Put a large cloth bag and then put the pudding in the bag and then tie shut. Place in kettle with 1 quart water. Steam 3 hours. Serve warm with hard sauce.

SUET PUDDING (My Grandmother's Specialty) — Eleanor Braden

1 c. suet (chopped)
1 c. flour
1 c. raisins
1 c. apples (chopped)
1 tsp. cinnamon
2 tsp. soda (in 2 T. hot water)
1 c. bread crumbs (fine)
1 c. sugar
1 c. milk
1/4 tsp. salt
1 tsp. nutmeg

Mix dry ingredients and add other ingredients. Steam for 3 hours. Serve warm with hard sauce made of sugar, butter and vanilla. (Use own proportions for hard sauce.)

CHRISTMAS PUDDING — Stella Klindt

2 1/2 c. eggs
2 1/2 c. sugar
2 1/2 c. milk
3 tsp. nutmeg
3 tsp. salt
5 1/2 c. suet (ground in food chopper)
5 c. raisins
8 or 10 c. flour
1 tsp. baking powder (to each cup of flour)

Combine ingredients. Steam from 2 to 3 hours. To pressure cook, put 2 cups rain water in cooker. This recipe fills 8 or 9 No. 2 1/2 cans, contents about 3 1/2 cups. Do not fill cans over 2/3 full. Process at 10 pounds for 1 hour. Serve hot or cold. Can be sliced for reheating. (OMISSION) Continued Page27.

SPOON COFFEE CAKE — Hulda Sievers

1 pkg. yeast
1/2 c. milk (warm)
1 tsp. salt
2 eggs
3 1/2 c. flour
1/2 c. water (warm)
1/2 c. sugar
1/2 c. margarine (melted)
1/2 tsp. cardamon
Raisins (optional)

Continued Next Page.

SPOON COFFEE CAKE (Continued)

Dissolve yeast in warm water. Add remaining ingredients. Stir well with spoon. Do not knead. Let raise in bowl. Put in 8x12 inch Pyrex pan and let raise again. Mix 1/2 cup sugar and cinnamon and melted margarine. Put over coffee cake. Then bake in 325° oven.

MOTHER'S GERMAN COFFEE CAKE — Mrs. Frank Bauer - Deceased

2 c. milk
2/3 c. butter and lard
2/3 c. sugar
2 eggs
2 c. flour
1 c. raisins
1 tsp. salt
1 pkg. yeast
1 tsp. cardamon
3 to 4 c. flour

Scald milk and butter and lard together. Beat sugar and eggs real good. Pour on the scalded milk and butter. Beat in about 2 cups flour and add raisins, salt, yeast and cardamon. Beat in 3 to 4 cups flour to make a medium dough. Let rise, stir down and let rise again. Put into 2 well-greased 9x9 inch pans. Top with butter and sprinkle generously with sugar. Bake in moderate oven 20 to 25 minutes.

CORN BREAD (Leona Nieman's) — Mable Smathers - Deceased

1 c. corn meal
1 c. flour
4 tsp. baking powder
3 T. sugar
1 tsp. salt
1 1/2 c. milk
2 T. shortening (melted)
1 egg

Mix all dry ingredients; add milk; shortening and beaten egg; beat well and pour into greased shallow pan. Bake in hot 375° oven about 25 minutes.

CARAMEL-PECAN OATMEAL MUFFINS — Kate Fitzpatrick

1/3 c. brown sugar
2 T. butter (soft)
Pecan halves
1 c. flour (sifted)
1/4 c. sugar
3 tsp. baking powder
1/2 tsp. salt
1/4 c. shortening
1 c. oatmeal
1 egg (beaten)
1 c. milk

Blend brown sugar and butter. Pat evenly in greased muffin cups. Arrange pecan halves in each. Sift together dry ingredients; cut in shortening. Blend in oatmeal. Lightly stir in egg and milk. Fill muffin cups 2/3 full. Bake at 425° for 20 minutes. Remove from pans immediately. Yield: 12 to 15 muffins

POTATO WATER WHITE BREAD — Mrs. Harry Peters

3 c. potato water
1 tsp. salt
2 T. lard
2 qts. flour (approximately)
2 pkgs. yeast
1/2 c. water (warm)
1 tsp. sugar

Combine first 4 ingredients, if you don't have quite 3 cups potato water, you can just add water to make the amount. Add flour slowly to make a thin dough you can beat good. Dissolve yeast in warm water and sugar. Add this to the dough mixture, add more flour to make a stiff dough. Let rise to double size. Let rise again. Work dough down twice, then shape in pans, let rise again and bake 45 minutes in 350° oven.

NUT BREAD — Mrs. August Hansen - Deceased
Mrs. C. C. Overton - Deceased

2 c. flour
2 eggs
1/2 c. nutmeats
1 c. milk
1/2 c. sugar
2 tsp. baking powder

Let stand 1/2 hour and then bake about 1 hour.

ICE CREAM (1 1/2 gallom) — Mrs. Perry D. Forsythe - Deceased

9 eggs (well beaten)
Salt
4 T. vanilla
3 c. sugar (big)
1 pt. cream and 1 can evaporated milk or 1 qt. cream
2 to 3 qts. milk

Mix beaten eggs, sugar, salt, cream and vanilla very well. Pour into freezer and finish filling with milk.

MINCEMEAT — Harriet Adel League

8 lbs. beef
2 lbs. suet
8 lbs. raisins
4 lbs. currants
1 lb. citron
4 qt. cherries
2 qt. cider
1 qt. brandy
2 1/2 lbs. sugar
1 pt. molasses
Cloves, cinnamon, nutmeg (to taste)
1/2 bushel apples (peeled and chopped)

Grind beef and suet, mix with other ingredients and cook altogether until thoroughly cooked. Can be canned while hot or kept in a stone jar in a cool dry place. Makes about 6 gallons.

TURNIP KRAUT — Mrs. Herman Juhl, Kansas - Deceased

Clean turnips and shred. For every:
4 gal. jar use 3/4 c. salt
5 gal. jar use 1 c. salt
6 gal. jar use 1 1/4 c. salt minus

Sprinkle salt on like you make sauerkraut. Press down. If there isn't enough juice to come on top, add water. Put on white cloth and weigh down with heavy jar. Skim off scum. After 2 weeks, can. Put about 2 quarts on to heat at a time. Just get it hot. Put in jar. Press down some and add juice or water. This kraut gets dark if cooked too hard.

JAM — Mrs. Helen Michalkow, Canada

4 oranges
4 peaches
4 pears
7 1/2 c. sugar
1 bottle Certo

Chip fruit fine. Boil 1 minute and seal. Use 4 cups of mixed fruits.

CURING HAMS — Olive Ferguson

1 string of red peppers
2 heaping T. saltpeter
1 tsp. saltpeter
Salt

Kill your hogs when the wind is in the northwest. Take the string of red peppers and make a strong tea the night before the meat is salted. Into every 2 gallons of tea put 2 heaping tablespoons of saltpeter; pour this strong tea onto the salt; salt the meat lightly the first time to run off the blood. Let the meat lie packed 3 days. Overhaul and put 1 teaspoon of pulverized saltpeter to the flesh side of each ham and rub in thoroughly; then rub with molasses mixed with salt. Pack close for 10 days; again overhaul, rub each piece and pack close again. Within 3 weeks from the time the hogs were killed the meat should be hung. Before hanging, wash each piece in warm water and while wet, roll in hickory ashes. Smoke with green hickory wood. In February, tie in good strong cotton sacks and hang up with the hock down; the hams will be ready to use in 10 months.

If your outgo exceeds your income, then your upkeep will be your downfall.

HEADCHEESE-HOG HEAD — Mrs. LeRoy Sampson

Hog head meat
Liver
Salt
Pepper
Smoking extract

Boil head meat and liver. Cool, then grind. Add some salt and pepper to taste also a little smoking extract.

SUMMER SAUSAGE — Mrs. Hans Larsen

2/3 pork
1/3 beef
Salt

Chop the meat in small pieces. Mix these in pickle. Salt. Press and let stand for 10 days. Grind and fill casings. Hang to dry and smoke to suit.

BRINE FOR MEAT (Mrs. A. J. Hansen's — Edna Hansen

7 lbs. salt
1 1/2 oz. saltpeter
3 lbs. brown sugar
4 gals. water

Makes enough for 100 pounds of meat.

SAUERKRAUT IN OPEN JAR (Mrs A. J. Hansen's) — Edna Hansen

Shred cabbage. Then put some in a stone jar. Add some canning salt and press until its own juice forms. Then add more cabbage and salt until amount you want. Then put a weight on it and let stand to ferment. Let work about 2 or 3 weeks. Then boil up and put in jars and seal.

MRS. DEL JACOBSEN'S DILL PICKLES — Edna Hansen

1 c. meat salt
1 gal. water
1 c. vinegar

Bring salt, vinegar and water to a boil. Then pour over whole pickles packed in jars. Put a bunch of dill on top. Seal jars and let set in sun for 2 weeks. Very good!

SLICED CUCUMBER PICKLES — Mrs. Ross Seville - Deceased

Cucumbers
Salt
Vinegar
Sugar
Celery seed
Mustard seed

Slice cucumber, sprinkle with salt and let stand overnight. In the morning, drain in colander, wash in water and drain again.

Continued Next Page.

SLICED CUCUMBER PICKLES (Continued)

Boil vinegar and sugar in proportion of 2 cups vinegar to 1 cup sugar. Put in cucumbers, celery seed and mustard seed, 1 tablespoon of each to 2 quarts of cucumbers. Cook cucumbers in vinegar mixture only a short time. Put into jars and seal. May omit celery and mustard seed and add small amount of dill seed.

MUSTARD PICKLES — Hulda Sievers

1 gal. slicing pickles
Salt
1 c. sugar
1 tsp. powdered alum
3 tsp. celery seed
1 tsp. tumeric
6 onions (sliced)
1 c. vinegar
1 tsp. salt
1 tsp. pepper
1 tsp. ginger
3 tsp. mustard seed

Do not peel pickles. Salt pickles and onions and let stand 1 hour. Cover with cold water. Squeeze and drain. Mix vinegar, sugar, salt, alum, pepper, celery seed, ginger, turmeric and mustard seed. Bring to a boil. Boil 5 minutes. Can and seal.

DROP RAISIN COOKIES — Mrs. Walter Martin - Deceased

1 lb. brown sugar
1 box seeded raisins
2 eggs
3 T. water
1 c. fat
3 c. flour
1/8 tsp. salt
1 tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla
1/2 c. nuts (optional)

Cream sugar and fat. Add eggs and water. Beat well gradually adding dry ingredients. Then add vanilla and raisins (nuts can be added here if desired). Drop by teaspoonful onto greased cookie sheet and bake.

OLD FASHIONED SOUR CREAM COOKIES — Mrs. Bertha Henningsen Deceased

3 eggs
1 c. sour cream
2 c. sugar
Flour
3/4 c. lard
1 tsp. soda
Pinch of salt

Cream sugar and lard. Add sour cream, salt and soda. Add enough flour to firm enough to roll out. Roll and cut with cookie cutter. Bake at 350° until brown.

OLD FASHIONED GERMAN GRUT VOSS

Mrs. Julius Andresen
Mrs. Harold Kuchel

3 lbs. oatmeal (steel cut)
1 lb. raisins
1/2 tsp. cinnamon
Dash of cloves or allspice
2 c. sugar
1 T. salt

Mix all, cook about 1 hour. Add 1/2 pint pork blood and cook 15 minutes longer. Pour into loaf pans. Chill overnight. Slice and fry until lightly browned. Serve with butter and sugar or syrup. Drain blood as pork is butchered, stir to prevent clotting.

SUGAR COOKIES

Mrs. Henry Goettsch, Sr.

2 c. sugar
1 c. butter
1 c. sour cream
2 eggs
1 tsp. soda
1 tsp. vanilla
Salt
Flour (enough to roll - 3 to 3 1/2 c.)

Cream sugar, butter, sour cream and eggs together. Add flour, soda and salt to the creamed mixture, then add vanilla. Shape as for sugar cookies. Bake in moderate oven.

GERMAN PEBBANUDDEN

Mrs. Anna Paasch - Deceased

1 c. lard
1 c. molasses or 1/2 c. molasses and 1/2 c. dark syrup
3 3/4 c. flour
1 tsp. anise seed (big, pounded fine)
1 c. sugar
1 egg
1 tsp. soda

Roll in oblong roll size of finger. Cut in 1/2 inch pieces. Place on greased cookie sheet. Bake at 375° until done.

GERMAN PEBBANUDDEN

Mrs. Anna Paasch - Deceased

2 c. sugar
1 c. milk or 1/2 c. cream and 1/2 c. milk
2 tsp. baking powder
1 c. butter
4 1/2 c. flour
1 tsp. cardamom seed (big, pounded fine)

Roll in oblong roll size of finger. Cut in 1/2 inch pieces. Place on greased cookie sheet. Bake at 375°. May add food coloring to part of the dough.

Overweight is often just desserts.

FROSTED CREAMS — Mrs. Perry D. Forsythe - Deceased

1 1/2 c. sugar
1 c. raisins (cooked)
2 eggs
1 tsp. soda
1 c. butter, margarine or lard
1 c. raisin liquid
1 tsp. cinnamon
2 1/2 c. flour

Beat sugar and shortening. Add raisins and beaten eggs. Dissolve soda in hot raisin liquid and add. Stir in dry ingredients. Bake in large cookie sheet at 350° for 15 minutes. When slightly cool, frost and cut in squares.

WALNUT DREAMS — Mrs. Harry Lehnhardt - Deceased

1/2 c. butter
1/4 c. powdered sugar
1 c. cake flour
2 eggs (well beaten)
1 1/2 c. light brown sugar
2 T. flour (level measure)
1/2 tsp. baking powder
1 c. pecan nutmeats
1/2 c. coconut (dry, shredded)

Cream butter and powdered sugar. Sift in cake flour. Mix with spoon. Spread over bottom of baking pan, 11x15 inches. Combine; egg, brown sugar. Beat with rotary beater. Then add flour, baking powder, nutmeats and coconut. Spread this over the first mixture. Bake in 300° oven for 20 minutes. Cut in 1 inch squares. Delicious.

FROSTED CREAMS — Mrs. George Wehland - Deceased

1 c. sugar
1 c. lard, butter or oleo
1 c. molasses
2 eggs
1 tsp. cinnamon
1 tsp. soda
1 c. water (hot)
Flour (stiff enough to roll)

ICING:
2 egg whites
1 c. sugar
1/3 c. water

Cream sugar and shortening. Add molasses, eggs, cinnamon, soda dissolved in hot water and flour stiff enough to roll. Icing: Beat 2 egg whites very stiff. Boil sugar and water together for about 5 minutes. Pour over egg whites. Beat until cool.

A loose tongue often gets into a tight place.

GRANDMOTHER'S MOLASSES SUGAR COOKIES — Mrs. George Wehland Deceased

3/4 c. shortening
1 c. sugar
1/4 c. Brer Rabbit molasses
1 egg
1 large tsp. soda
2 c. all-purpose flour (sifted)
1/2 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

Mix in order given. Bake at 350°.

MRS. MIKE MARTIN'S FILLED COOKIES — Ila Jessen

1 c. white sugar
1 c. oleo
4 c. flour
1 tsp. vanilla
1/2 c. sugar
1 c. brown sugar
3 eggs
1 tsp. soda
1 lb. dates
1/2 c. water

Combine sugar and oleo. Add eggs and beat. Add flour, soda and vanilla. Roll out thin. Boil the dates, sugar and water until thick. Cool. Spread the boiled ingredients on the rolled out part. Roll up and place in the refrigerator until firm. Cut and bake. Bake at 350° for 10 minutes or longer.

MRS. GEORGE JESSEN'S FILLED COOKIES — Ila Jessen

Boil until thick:

1 c. raisins
1 c. nuts
1/2 c. sugar
1/2 c. water

Cool the above ingredients.

1 egg
1 c. sugar
1/2 c. oleo
1/2 c. milk
1 tsp. baking powder
2 tsp. salt
1 tsp. vanilla
3 c. flour

Cream oleo and sugar. Add egg, milk. Sift flour, baking powder and salt together. Add alternately until dough is firm enough to cut. Put on floured bread board and roll out until thin enough to cut. Cut with a round cookie cutter. Put 1 cookie on pan and add a spoonful of filling. Place second cookie on top and press the edges together. Bake at 350° for 10 minutes or until brown.

Seconds count, especially when dieting.

MRS. HENRY WOHLERT'S BROWN COOKIES — Dorothy Westphalen

1 c. sugar (brown or white)
1 c. lard or butter or half of each
1 c. molasses
1 tsp. soda
2 eggs
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger
Flour (enough to make rather a stiff batter)

Heat sugar, lard or butter and molasses. Add to dry ingredients. Roll, cut and bake.

CHRISTMAS CUTOUTS (An Old German Recipe) — Rita Henningsen

2 c. sugar
2 eggs
Salt
2 T. water (hot)
Flour (about 4 cups)
1 c. shortening
Milk
1 tsp. vanilla
1 tsp. soda

Cream sugar and shortening. Beat eggs in a measuring cup, then add enough milk to make 1 cup; add a pinch of salt. Blend egg mixture into sugar mixture. Add vanilla. Pour hot water over soda and add. Add enough flour to make dough thick enough to roll, about 4 cups. Roll dough very thin and cut with cookie cutters; bake until lightly browned, 7 minutes at 375°. Let cool several minutes before removing from pan. Frost and sprinkle with colored sugar and other decorations as desired. Makes 6 dozen.

BLAUT VUS — Mrs. John Scheef

2 lbs. regular oatmeal (not quick cook kind)
2 qts. water (boiling)
2 to 2 1/2 c. cracklings
2 tsp. salt
2 to 3 c. blood

Pour the boiling water over oatmeal, let stand until cool. Add cracklings, salt and blood, this will make a stiff paste, can be stored in cool place. To serve, place by the spoonful in a skillet with lard, flatten as you would a burger, fry over a low fire until brown. Top with a warm brown syrup. Good with speck or side meat, fried. To obtain the best cracklings, use the leaf lard from the rib of the hog.

If you don't scale the mountain, you can't see the view.

BLAUT HANS (Blood Pudding) Mrs. John Scheer

4 eggs (well beaten)
3 c. flour
1 tsp. salt
1 c. milk
2 tsp. baking powder
1 1/2 c. blood (when catching fresh pork blood, a little vinegar will keep it from clotting)

Mix ingredients together, will be similar to pancake batter consistency. Take a 24 inch square piece of close woven cotton cloth, dampen the center and sprinkle flour on this, place over and into large mixing bowl, pour the batter mixture into this cloth, bring 4 corners together and tie a string around them tightly making round bag full. Place in a large kettle of boiling water, cook for about 2 1/2 hours, will be about the size of large angel food cake. Serve in slices cutting from center out and top with a syrup made of 2 cups brown syrup and 2 tablespoons lard heated to boiling point. Very good with fresh fried liver.

JESIE PALMER'S CHERRY PUDDING AND SAUCE (Contiued from Page4)

Sauce for pudding:

1 egg
2 tsp. flour
1 tsp. lemon flavoring
1/2 c. sugar
1/2 c. milk or cream and milk
1 tsp. butter

Combine ingredients and cook until thick. Stirring constantly.

CHRISTMAS PUDDING (Continued from Page 17)

SYRUP FOR CHRISTMAS PUDDING

1 c. sugar
2 T. cornstarch
Pinch of nutmeg

Mix and add2 cups hot water and cook until thick.

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ADDITIONAL RECIPES

FIRST LADIES

MRS JOHNSON

MRS TRUMAN

MRS EISENHOWER

MRS NIXON

MRS RAY

M. KUEIS

FIRST LADIES

RASPBERRY PIE — Mrs. Richard M. Nixon

2 (10 oz.) pkgs. frozen raspberries (thawed)
2 c. vanilla wafer crumbs
1/2 c. sugar
1 tsp. cinnamon
5 T. butter (melted)
1 envelope unflavored gelatin
1/4 c. water (cold)
1/2 tsp. lemon peel
1/2 pt. heavy cream
1 tsp. vanilla

Drain raspberries, reserving 1 cup of the juice. Combine crumbs, sugar, 1/2 teaspoon of the cinnamon and the butter; pat into a 10-inch pie plate. Bake in 375° oven 8 to 10 minutes; cool. Soften gelatin in water. Mix the reserve raspberry juice, the remaining 1/2 teaspoon cinnamon and lemon peel and heat to boiling. Remove from heat; add gelatin and stir until melted. Chill until mixture just begins to thicken. Whip cream; add vanilla. Fold raspberries, gelatin mixture and whipped cream together. Pour into pie shell. Chill. Decorate with additional whipped cream, if desired. Serves 6 to 8.

DOUBLE DIVINITY — Mrs. Lyndon B. Johnson

2 c. sugar
2/3 c. water
1/2 c. light corn syrup
2 egg whites (slightly beaten)
1 tsp. vanilla
Dash of salt

Combine 1/2 cup of sugar and 1/3 cup of water and cook until small amount of syrup forms soft ball in cold water (240°). Cook remaining 1 1/2 cups of sugar, 1/3 cup of water and corn syrup until it forms a hard ball in cold water (254°). Cool first syrup slightly. Add slowly to egg whites, beating constantly about 1 to 2 minutes, or until mixture loses its gloss; add second syrup in same way. Add vanilla and turn into greased pan. Cut in squares when cold. This candy is softer and creamier than the regular divinity. Approximate yield about 40 pieces.

It's too bad we can't forget our troubles as easily as we forget our blessings.

BAKED CARAMEL CUSTARD — Mamie Doud Eisenhower

2 c. milk (scalded)
3 eggs
6 T. sugar
1/8 tsp. salt
1/4 tsp. vanilla

Caramelize 4 tablespoons sugar (heat sugar until light brown and of caramel flavor, stirring constantly). Add to the scalded milk. Add slightly beaten eggs, remainder of sugar, salt and vanilla. Strain. Pour into baking cups or dish. Bake in slow oven at 300°.

MRS. EISENHOWER'S SOUR CREAM DRESSING — Mamie Doud Eisenhower

1 c. sour cream
1/2 c. oil
1/4 c. vinegar
2 T. horseradish
2 T. onion (grated)
1 tsp. salt
1/2 tsp. black pepper (coarse ground)
1 tsp. paprika
1 tsp. whole dill seed

Mix until well blended and chill in refrigerator until ready to serve.

HERMITS — Bess W. Truman, Independence, Missouri

1/2 c. butter (generous)
1 c. brown sugar
2 1/2 c. flour (sifted twice)
2 whole eggs
1 scant c. buttermilk
1 scant tsp. soda (in milk)
1/2 c. nuts (chopped)
1/2 lb. seedless raisins
1 large tsp. cinnamon
1 large tsp. allspice
1 large tsp. cloves

Preheat oven to 350 to 375°. Drop on cookie sheet and bake, about 25 minutes.

APPLE CAKE WITH BUTTER SAUCE — Mrs. Robert D. Ray

2 c. sugar
1/2 c. butter or oleo
2 eggs
2 c. flour
1 tsp. soda
2 to 4 tsp. cinnamon
1 to 2 tsp. nutmeg
1 tsp. salt
4 c. apples (finely chopped)
1 c. nutmeats (chopped)

Cream sugar and butter; add beaten eggs. Sift dry ingredients together and add to batter. Put in 9x13 inch Pyrex dish. Bake at 350° for 15 minutes; at 300° for last 45 minutes. Serve warm or cold with sauce. Serves 18.

Continued Next Page.

APPLE CAKE WITH BUTTER SAUCE (Continued)

BUTTER SAUCE:

1 c. sugar
1/2 c. butter (real)
1/2 c. Half & Half
1 tsp. vanilla

Cook together over low heat, stirring constantly, until mixture coats spoon. Serve warm. Sauce will keep in refrigerator 2 weeks if covered tight.

BROCCOLI PUFF

Mrs. Robert D. Ray

1 (10 oz.) pkg. broccoli (frozen)
1 can condensed cream of mushroom soup
2 oz. sharp American cheese (shredded)
1/4 c. milk
1/4 c. mayonnaise
1 egg (beaten)
1/4 c. bread crumbs (fine dry)
1 T. butter (melted)

Cook frozen broccoli according to package directions, omitting salt called for; drain thoroughly. Place broccoli cut in 10x6x1 1/2 inch baking dish. Stir together condensed soup and shredded cheese. Gradually add milk, mayonnaise, and beaten egg to soup mixture, stirring until well blended. Pour over broccoli in baking dish. Combine bread crumbs and melted butter or margarine; sprinkle evenly over soup mixture. Bake in moderate oven. Bake; 350°.

THREE CHEESE CHICKEN BAKE

Mrs. Robert D. Ray

3 c. chicken (diced, cooked)
8 oz. lasagne noodles
1 recipe mushroom sauce
1 1/2 c. cream style cottage cheese
8 oz. American cheese (shredded)
1/2 c. Parmesan cheese (grated)

Cook noodles until tender in large amount of boiling, salted water. Drain, rinse in cold water. Place half the noodles in 13x9x2 inch baking dish. Cover with half each of the mushroom sauce, cottage cheese, chicken, process cheese and Parmesan cheese. Repeat layers. Bake at 350° for 45 minutes.

MUSHROOM SAUCE:

Cook 1/2 cup of chopped onion and green pepper in 3 tablespoons butter; stir in 1 (10 1/2 ounce) can of condensed cream of chicken soup, 1/3 cup milk, 1 (6 ounce) can mushrooms, drained, 1/4 cup chopped pimiento and 1/2 teaspoon basil.

CHOCOLATE SHEET CAKE — Mrs. William J. Scherle

2 c. flour
2 c. sugar
1 stick oleo
3 T. cocoa
1/2 c. cooking oil
1 c. water
1/2 c. buttermilk
1/2 tsp. soda
1 tsp. vanilla
2 eggs (slightly beaten)

In a large bowl, mix flour and sugar. In a saucepan, mix oleo, cocoa, cooking oil and water. Bring to a rapid boil. Pour over dry ingredients and stir well. Add buttermilk with soda dissolved in it, 2 slightly beaten eggs and vanilla. Mix well and pour into greased 17x11x3/4 jelly roll pan. Bake at 300° to 325° for 20 to 30 minutes.

ICING:

In a saucepan, melt 1 stick oleo, 6 tablespoons buttermilk, 3 tablespoons cocoa and bring to a boil. Add 1 cup chopped pecans, 1 teaspoon vanilla and 1 box powdered sugar. Spread on hot cake. Makes 24 servings.

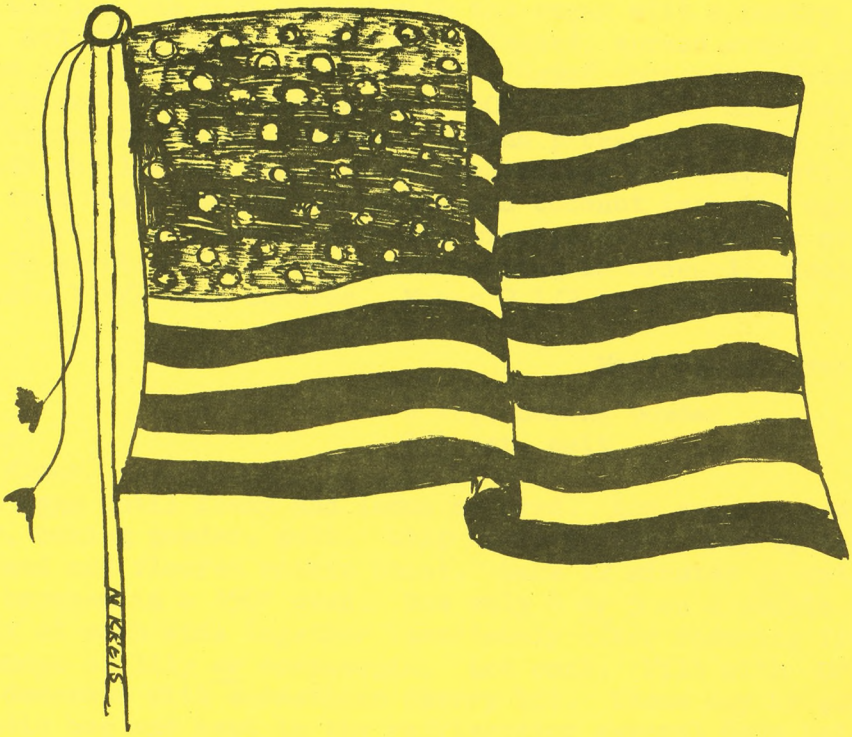
FRENCH CHOCOLATE PIE — Mrs. William J. Scherle

1/4 lb. butter
3/4 c. sugar
1 tsp. vanilla
2 squares chocolate (melted)
2 eggs

Cream butter, sugar and vanilla. Add chocolate and blend one at a time the 2 eggs, beating 5 minutes after each addition of eggs. Pour into baked shell or Graham cracker shell and chill thoroughly. VERY RICH AND TASTY.

* * * * *

50 States



50 STATES

WALNUT SURPRISE

Mrs. Ruth Neitzey, Virginia

3 eggs
1 c. brown sugar
1 c. dates (chopped)
1 c. flour
1 tsp. baking powder
1 tsp. vanilla
1 c. walnuts

Beat egg yolks, then add sugar, dates, flour, baking powder, vanilla and walnuts. Fold in 3 stiffly beaten egg whites, bake on thin buttered sheets in moderate oven, 325° until done.

COCONUT PINEAPPLE SQUARES

Mrs. Paul (Frances) Hardie, Calif.

1/2 c. butter (soft)
1/4 c. sugar
1 1/4 c. flour (sifted)
1 c. crushed pineapple (well drained)
1/2 c. sugar
1 egg (well beaten)
1 T. butter (melted)
1/2 c. shredded coconut (cut-up)

Mix the 1/2 cup soft butter with the sugar with a pastry blender. Add flour using hands until blended, spread evenly in the bottom and 1/2 inch up the side of a 9x9x2 inch pan. Prick with a fork and bake 15 minutes in a 350° oven for 15 minutes, until it begins to brown. Remove. Spread pineapple evenly over crust. Add the 1/2 cup sugar to the beaten egg and beat until blended, fold the 1 tablespoon butter and coconut into the egg mixture. Spread this evenly over the pineapple. Return to oven and bake 20 minutes longer or until topping is browned. Cool and cut into 1 1/2 inch squares. Makes 2 1/2 to 3 dozen.

LILIES

Mary Clare Diver, Ohio

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

Beat eggs until foamy and lemon colored. Add sugar. Beat well. Add flour, baking powder, salt. Whip until thick. Drop by teaspoon on a greased and floured cookie sheet. Bake 12 minutes or until slightly browned in a 350° oven. Use only 4 or 5 on a cookie sheet. Pinch half of each side together immediately after removing from oven to shape of lily or cornucopia. Let cool. Fill with Dream Whip and decorate with maraschino cherry bit. These may be placed in a plastic bag and kept in the refrigerator several days before filling. Makes about 40 to 50.

FROSTED BROWNIE MALLOW BARS — Mary Clare Diver, Ohio

1 sq. unsweetened chocolate
1/3 c. butter
1 c. sugar
3/4 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
2 eggs
1 c. nuts (chopped)
1 tsp. vanilla
16 large marshmallows

Melt chocolate in butter. Remove from heat and add sugar. Stir well. Add flour, salt, baking powder. Mix well. Add eggs. Beat well. Add chopped nuts and vanilla. Pour in greased 13x9 inch pan. Bake at 350° for 35 minutes. Remove from oven and cover with 16 large marshmallows, cut in half. Return to oven until spreadable. Remove and cool. (OMISSION) Continued P.66

TERIYAKI STEAK — Margaret Miller, Hawaii

Round steak (1 1/4 to 2 lbs.)
1/2 c. pineapple juice
1/4 c. soy sauce
1 clove garlic (chopped)
3/4 tsp. ginger (ground)

Marinade steak overnight. Cook as you would any steak.

TERYAKI STEAK — Mrs. Paul (Frances) Hardie, California

2/3 c. soy sauce
1/2 c. water
2 T. brown sugar
1 1/2 T. vinegar
1 tsp. Worcestershire sauce
2 oz. wine or brandy (1 jigger)
1/2 tsp. black pepper
1/2 tsp. ginger
1 large onion (chopped)
1 clove garlic (finely chopped or mashed through garlic press)
Top sirloin tip steak

After all ingredients have been combined, place in a shallow pan with the meat, place in refrigerator and soak overnight. The meat may be any that you prefer. Cook over barbeque whole, or cut into 1 1/2 inch squares and cook on skewers over barbeque fire.

SNOWBALL COOKIES — Myrtle Louise Forbes Huber, Indiana

3/4 c. shortening
1/4 c. evaporated milk
1/2 tsp. vanilla
1 3/4 c. flour
6 T. powdered sugar
1 c. nuts

Mix all ingredients. Form in snowballs. Bake in 375° oven for 25 to 30 minutes.

NUT CAKE

Myrtle Louise Forbes Huber, Indiana

3 c. cake flour
1 3/4 c. sugar
2 tsp. baking powder
1 1/2 tsp. salt
1 c. quick shortening
3/4 c. milk
2 tsp. vanilla
4 eggs (unbeaten)
1 c. nuts (finely chopped)

Heat oven to 375°. Grease and flour 9 inch tube pan. Sift flour, sugar, baking powder and salt into a large bowl. Drop in shortening. Pour in milk, vanilla flavoring, 2 of the eggs. Beat 2 minutes on medium speed on electric beater. Add remaining 2 eggs and beat 2 more minutes. Fold in nuts. Bake 1 hour or until done. Cool in pan 10 to 15 minutes. Remove from pan and cool.

DATE FRUIT CAKE

Myrtle Louise Forbes Huber, Indiana

2 lbs. dates (5 c.)
1/2 lb. mixed candied fruit and peels
1 c. drained maraschino cherries
3 c. Brazil nuts (unsalted)
1 c. flour (sifted)
1 c. white sugar
1 tsp. baking powder
1/2 tsp. salt
4 eggs (well beaten)

Grease pan or line with brown paper. Combine fruit and nuts. Sift dry ingredients over fruit mixture and mix well. Add eggs and blend thoroughly. Bake in 300° oven for 1 hour and 40 minutes. Cool pan for 10 minutes and then turn out.

TUNA BURGERS

Joan Michelsen Odsather, Washington

1 (7 oz.) can tuna
1 c. celery (chopped)
1/2 c. cheese (diced)
1 small onion
1/4 c. mayonnaise
Salt and pepper (to taste)
6 hamburger buns

Mix all together. Split and butter hamburger buns. Fill with mixture and heat in foil paper in 350° oven for 15 minutes and serve.

A friend is a present you give yourself.

ITALIAN SPAGHETTI SAUCE — Joan Michelsen Odsather, Washington

1 medium onion
1 lb. hamburger
1 (4 oz.) can mushrooms
1 can tomato sauce
1 can tomato paste
1 can tomatoes
1 can water
1/2 tsp. salt
1/8 tsp. pepper
1/4 tsp. oregano
1/2 tsp. parsley (dried)
1/4 tsp. basil
1/4 tsp. Italian seasoning
1 pkg. long spaghetti
Cheese (grated)

Brown onion in a little oil or shortening, then add hamburger, salt and pepper to taste. Cook hamburger until gray and crumbled. Then add mushrooms, tomato sauce, tomato paste and tomatoes. Use sauce can to add the water - as this cooks. You may add a little water if it gets too thick. Add seasonings and simmer for 3 hours. Stir once in a while. Cook spaghetti according to directions on package. Pour into a large platter or large bowl, add sauce over the top and sprinkle with a little grated cheese - Serve hot.

HOT ROLL MIX — Mrs. David (Donna) Mueller, Wyoming

2 c. water (lukewarm)
1 pkg. dry yeast
5 c. flour
1/2 c. sugar
1/2 tsp. salt
1 c. shortening

Mix yeast with warm water and let stand for 15 minutes. Add to flour, sugar, salt and shortening. Knead and put into refrigerator until ready to use. Shape into rolls and let raise 1 hour before baking. These are especially good. It must be because of the amount of shortening. Bake rolls at 400° for 15 to 20 minutes.

CHERRY CARNIVAL — Mrs. David (Donna) Mueller, Wyoming

1 1/3 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/4 c. shortening (soft)
1 c. sugar
3/4 c. milk
2 c. sour red cherries

Combine flour, baking powder, salt, shortening and sugar. Beat with rotary beater until smooth. Add 2 cups of well drained sour red cherries. Stir and bake for 30 to 40 minutes in a 325° oven. Serve hot with clear red sauce.

RED SAUCE: 1/2 c. sugar, 2 T. cornstarch, 1 c. boiling water, 3/4 c. cherry juice. Combine sugar, cornstarch. Stir in gradually boiling water and cherry juice. Boil one min. Stirring constantly.

NEVER FAIL CRACKER JACK — Mrs. David (Donna) Mueller, Wyoming

2 c. sugar
1/2 c. water (boiling)
Butter (size of a walnut)
1/2 tsp. soda
1 gal. popped corn

Boil above ingredients in a large kettle until it browns to a golden brown. Pull kettle to back of stove and add 1/2 teaspoon soda. Stir and add quickly to popped corn. Stir until each kernel is coated. Keep kettle on low flame while stirring.

SOFT OATMEAL COOKIES — La Rene Karstens Hill, Ohio

3/4 c. shortening
1/4 c. syrup
1 tsp. vanilla
3 tsp. baking powder
1 1/2 c. oatmeal
1 c. brown sugar
2/3 c. milk
2 c. flour
3/4 tsp. salt
Dates, nuts or raisins

Drop on greased cookie sheet and bake at 375° for 10 to 12 minutes.

PEANUT BLOSSOMS — Mrs. Jim (Karen) Braden, California

1 3/4 c. flour
1/2 tsp. salt
1/2 c. peanut butter
1/2 c. brown sugar
1 tsp. vanilla
1 tsp. soda
1/2 c. shortening
1/2 c. white sugar
1 egg (beaten)

Sift together flour, soda and salt. Cream together shortening, peanut butter and sugars. Add beaten egg and vanilla and flour mixture. Shape into balls, roll in sugar and place on baking sheet. Bake at 375° for 10 minutes. Remove from oven. Press a chocolate star firmly on top of each cookie so cookie cracks around edge. Bake 2 or 3 minutes longer. Remove from oven and cool.

DATE AND NUT BARS — Shirley Thomson, Colorado

1/2 c. or 1 stick butter (melted)
2 eggs
3/4 c. flour
1 c. brown sugar
1/2 tsp. baking powder
1/8 tsp. salt
1 c. nuts (finely chopped)
1 c. dates (chopped)

Beat sugar and shortening well. Add eggs and beat. Add remaining ingredients. Bake in 350° oven for 30 minutes. Cut in squares. Sprinkle with powdered sugar. Use a 12x12 inch pan.

PEACH PIE — Myrtle Yerkes, Montana

Slice 3 or 4 peaches and put into unbaked pie shell. Cover with:

1 c. sweet cream
2 T. flour
1/2 c. sugar
1 tsp. vanilla

Mix together and pour over peaches. Bake at 400° for 45 minutes.

BEEF STROGANOFF — Helen (Hamilton) Furey, California

1 lb. beef sirloin or tenderloin (cut in 1/4 inch strips)
1/2 c. onion (chopped)
1 garlic clove (minced)
1 small can mushroom slices
1 can condensed beef broth
1 c. dairy sour cream
3 T. flour
2 T. sherry
1/4 c. butter

Brown meat in butter, put aside. Into same pan put onions, garlic and mushrooms, cook until tender. Add broth, heat just to boiling. Blend sour cream and flour, stir into broth. Cook (stirring constantly) until mixture thickens. Stir in sherry, season with salt and pepper and serve with buttered noodles. Amply serves 4.

SLICK CHICK CASSEROLE — Kathryn Clausen McMurrin, Texas

10 1/2 oz. cream of chicken soup
10 1/2 oz. cream of mushroom soup
1/2 soup can chicken broth or milk
4 c. rice (cooked)
3 c. chicken (cooked, boned and cut into large pieces)
1 c. cheese (shredded)
2 T. pimiento (chopped)
1 tsp. onion powder

Mix soups and broth. Heat and stir until smooth and hot. Add remaining ingredients. Pour into a buttered 2 quart casserole. Bake at 375° for 25 to 30 minutes. Serves 8.

JUBILEE JUMBLES — Mrs. Les (Felda) Bates, Vermont

1/2 c. shortening
1 c. light brown sugar
1/2 c. white sugar
2 eggs
1 c. evaporated milk
1 tsp. vanilla
2 1/2 c. flour
1 tsp. salt
1/2 tsp. soda
1 c. dates (chopped)

Continued Next Page.

JUBILEE JUMBLES (Continued)

Mix and chill dough. Drop by teaspoons on lightly greased baking sheet.

FROSTING:

Heat 3 tablespoons butter until brown. Add 1/4 cup evaporated milk, 1 teaspoon vanilla. Add 2 cups confectioners' sugar or more. Mix well and frost.

MEXICAN CHICKEN TACO DISH

Florence Clough Putnam, New Mexico

1 chicken (2 to 3 lbs.) cooked and diced)
1 can mushroom soup (diluted with 1 can milk)
1 c. Cheddar cheese (grated)
1 small can green chili
1 pkg. corn tortillas (fried and broken up)
1 can milk enchilada sauce

Fry tortillas and drain. Place layer of tortillas in casserole dish, then a layer of chicken, onions, cheese and green chili. Alternate layers. Combine mushroom soup, milk and enchilada sauce. Pour over contents of casserole. Bake at 350° for 30 minutes. Decorate top with ripe olives or slivered almonds before serving.

POUND CAKE

Mrs. Ruth Neitzey, Virginia

2 1/2 c. sugar
1 c. butter
1/2 tsp. salt
1 c. milk
5 eggs
1/2 tsp. baking powder
3 c. flour
1 tsp. almond
1 tsp. vanilla

Cream butter and sugar, add egg yolks, add milk and flour a little at a time. Add whites last. Bake at 350° for 1 hour.

SUGAR COOKIES

Pat Otto Grunwald, Pennsylvania

3/4 c. butter or oleo
3/4 c. sugar
2 c. flour (sifted)
1 tsp. soda
1/2 tsp. cream of tartar
1 egg
1 tsp. vanilla

Cream butter and sugar, add sifted flour, soda and cream of tartar. Add egg, vanilla. Roll into small balls. Put in pan, flatten with small glass. Dip the glass in sugar first. Sprinkle with salt. Bake in 350° oven for 10 to 12 minutes.

CHOCOLATE CHIP PIE — Mrs. John (Merna) Paulsen, Indiana

1 regular size package choco-
  late chips)
3 T. milk
2 T. sugar
4 eggs
1 tsp. vanilla

Combine chocolate chips, milk and sugar. Melt and blend above ingredients over low heat. Cool and stir occasionally. Separate 4 eggs. Add unbeaten egg yolks, one at a time, to chocolate. Beat egg whites until quite stiff. Combine chocolate mixture, vanilla and egg whites. Blend well and pour into baked pie shell. Chill several hours. DO NOT BAKE. Top with whipped cream. This can be prepared the day before you wish to serve it.

YEAST ROLLS — Delpha Jacobsen Keller, Illinois

1 c. milk (scalded)
1/2 c. shortening
1 tsp. salt
1/2 c. sugar
3 eggs (beaten slightly)
1 pkg. yeast
1/4 c. water (lukewarm)
4 c. flour

Scald milk, add shortening and cool to lukewarm. Dissolve yeast in warm water. Add sugar, eggs, salt and yeast to cooled milk. Add 4 cups flour, one at a time and beat. Let rise until double in bulk. Press down. Divide into 3 parts. Roll very thin into a circle, spread with melted butter. Cut into triangles, roll from wide to narrow end. Let rise on greased cookie sheet. Bake 10 to 15 minutes in 375° oven.

ROMAN APPLE CAKE — Mrs. F. R. (Ethyl) Crum, Michigan

1 c. white sugar
1 1/2 c. flour
1/4 tsp. salt
1/4 tsp. baking powder
1 tsp. soda
1/2 c. oleo
1/2 c. milk
1 egg
2 c. apples (finely chopped)

Sift dry ingredients into large bowl. Add shortening and 1/4 cup milk. Beat on low speed 2 minutes. Add egg and beat 1 minute. Add 1/4 cup milk. Fold in apples, spread in 9x13 cake pan. Sprinkle with topping.

TOPPING:

1/2 c. brown sugar
2 tsp. flour (heaping)
1 tsp. cinnamon
1 T. butter
1/2 c. nuts (chopped)

Bake at 350° for 35 to 40 minutes.

CREOLE CAKE

Mrs. James (Norma Jean Holst) Collins, Jr.
South Carolina
Mrs. Francis Andersen, Iowa

2 c. flour (sifted)
2 c. white sugar
2 whole eggs
1/2 c. salad oil
1/2 c. buttermilk
2 T. cocoa
1/4 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 c. water (boiling)

Blend first 6 ingredients and then add the rest of the ingredients to the mixture. It will be thin. Bake 25 to 30 minutes at 350° in an ungreased 9x13 inch pan. (OMISSION) Continue on Page 66

LEMON BARS

Mrs. Jimmy (Nina Koenig) Bruce, North Dakota

2 c. all-purpose flour (sifted)
1/2 c. confectioners' sugar
1 c. butter or margarine
4 eggs (beaten)
2 c. granulated sugar
1/3 c. lemon juice (fresh or bottled)
1/4 c. all-purpose flour
1/2 tsp. baking powder

Sift together 2 cups flour and confectioners' sugar. Cut in butter until mix clings together. Press into 13x9x2 inch baking pan. Bake at 350° for 20 to 25 minutes or until lightly browned. Beat together eggs, granulated sugar and lemon juice. Sift together 1/4 cup flour and baking powder and stir into egg mix. Pour over baked crust. Bake at 350° for 25 minutes longer. Sprinkle with confectioners' sugar while hot. Cool and cut into bars.

STIR AND BAKE CHOCOLATE CAKE

Valdeen Weaver, California

1 1/2 c. flour
1 tsp. soda
3 T. cocoa
1 T. vinegar
1 c. water (cold)
1 c. sugar
1/2 tsp. salt
6 T. cooking oil
1 tsp. vanilla

Mix all ingredients in a glass baking dish using a fork. Bake at 350° for 20 to 25 minutes.

CHOCOLATE CAKE

Mrs. David Christensen, Wisconsin

2 c. flour
1 tsp. baking powder
Salt
4 T. cocoa
1 c. sugar
1 c. mayonnaise or salad dressing
1 c. water

Stir with a fork and bake at 350° for 30 minutes.

HAM CASSEROLE — Frances Lewis Johnson, Wyoming

3 c. macaroni (small elboroni is nice, cooked)
2 c. ham (chopped or cut in small squares)
1 c. celery (chopped)
1/2 c. onions (grated)
3 T. horseradish
1 c. peas (cooked)
2 cans cream of mushroom soup
1/2 c. water
Buttered bread crumbs

Mix altogether (except bread crumbs) might need more salt. Pour into buttered pan, 9x13x2 inches. Cover with buttered bread crumbs. Bake 1 hour at 350°.

LAZY DAISY OATMEAL CAKE — Ruth Hoffmann Metz, Utah

1 1/2 c. water (boiling)
1 c. quick cooking oats
1 sq. margarine
1 c. brown sugar
1 c. white sugar
2 eggs
1 1/2 c. flour
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. salt

Mix oats and boiling water, set aside 15 minutes. Cream margarine and sugars. Add eggs and other dry ingredients. Add oat mixture. Bake in buttered oblong cake pan for approximately 45 minutes at 350°.

FROSTING:

6 T. margarine
1/4 c. brown sugar
1/2 c. white sugar
1/4 c. canned milk
1 tsp. vanilla
1/2 c. nuts (chopped)
1/2 c. shredded coconut (optional)

Mix all ingredients and bring to boil. Cover cake with frosting and put in broiler to brown.

SALMON BAKE — Lucille (Jensen) McGrew, Washington

1 can (1 lb.) salmon (drained and flaked)
1 1/2 c. herb-seasoned stuffing croutons
2 T. parsley (finely snipped)
2 T. onion (finely chopped)
3 eggs (well beaten)
1 can (10 1/2 oz.) condensed cream of celery soup
1/2 c. milk
1/8 tsp. pepper

Toss salmon, croutons, parsley and onion together in a bowl. Add a blend of eggs, condensed soup, milk and pepper and mix thoroughly. Turn into a greased 1 1/2 quart casserole. Bake

Continued Next Page.

SALMON BAKE (Continued)

at 350° about 50 minutes. Garnish center with overlapping thin quarter slices lemon and parsley. Serve with sour cream sauce prepared from a mix. About 6 servings.

ICE CREAM DESSERT — Cathleen Young, Minnesota

18 coconut macaroon cookies
1 tsp. vanilla
1 c. nuts
1 pt. cream (whipped)
3 T. sugar
Sherbett

Crush the cookies quite fine. Add the cream, vanilla, sugar and nuts. Put 1/2 of mixture in a 9x13 inch pan. Freeze. Cover and put scoops of pineapple, orange and raspberry sherbett over the top and smooth until even. Add rest of first mixture to the top. Refreeze. Cut and serve.

SHOESTRING POTATO SALAD — Cindy Young, Minnesota

1 c. carrots (shredded)
2 T. onion
1 c. shoestring potatoes
1 c. celery (cut fine)
1/2 c. salad dressing
1 can tuna, salmon or chicken

Mix and refrigerate until ready to use.

KEY LIME PIE — Mrs. Steven Stahl, Florida

6 egg yolks (slightly beaten)
1 (15 oz.) can sweetened condensed milk
1/2 c. Key lime juice
1 (9 inch) baked pie shell
6 egg whites
4 T. sugar
Green food coloring

Combine egg yolks and condensed milk. Mix well. Add lime juice and blend well. Add a few drops green food coloring. Turn into baked pie shell. Swirl meringue (egg whites and sugar mixed) onto pie, spreading to edge of pie shell all around. Bake in 300° oven until meringue is pale honey-colored.

QUICK COFFEE CLOUCHES — Mrs. John Paulsen, Indiana

2 c. flour
1 tsp. baking powder
Nutmeg (optional)
3/4 c. buttermilk
1/3 c. sugar
1/2 tsp. soda
1 egg
1/4 c. vegetable oil

Sift together flour, sugar, baking powder, soda and nutmeg. Add egg, buttermilk and vegetable oil. Beat with fork until smooth.

Continued Next Page.

QUICK COFFEE CLOUCHES (Continued)

Fry in deep fat like doughnuts. They will flip over when brown on one side. Drop in fat the size of tablespoonful. Then roll in sugar. Taste best served warm.

CLUSTER COFFEE CAKE Mrs. Roy C. (Edna Lodge) Horine, Illinois

1 large tube pan
1 pkg. dry yeast
1/4 c. water (lukewarm)
1 1/4 c. milk (scalded and cooled)
1 c. flour
4 egg yolks (well beaten)
1/2 c. sugar
1/2 c. butter (melted)
1 tsp. salt
3 1/2 to 4 c. flour
1/2 c. butter (melted)
2 tsp. cinnamon
3/4 c. pecans (chopped)
3/4 c. sugar

Soften yeast in water for 5 minutes. Add milk and 1 cup flour, beating thoroughly. Let mixture stand for about 20 minutes or until bubbly and light. Blend in egg yolks, sugar and butter and salt. Add the yeast mixture, beating well. Then work in remaining flour and knead until smooth and elastic. Place in greased bowl, cover and let rise until doubled in bulk. Turn out on well floured pastry cloth and divide in half. Form each half into a long roll and cut each roll into 24 pieces. Roll each piece into a ball. Dip in melted butter then in cinnamon-sugar mixture and finely chopped nuts. Place in a greased tube (large) pan, close together. You may pile one on another until pan is filled. Let stand in a warm place, about 45 minutes or until light. Bake in a 350° oven for about 45 minutes or until done. Turn out of pan onto cake rack to cool.

ALL'S WELL THAT ENDS WELL DESSERT Susan Metz, Utah

1 loaf angel food cake
1 (3 oz.) pkg. raspberry gelatin
1 c. water (boiling)
1 (10 oz.) pkg. frozen red raspberries (thawed)
1 c. heavy cream (whipped)
2 c. Kraft miniature marshmallows

Remove crust from cake; cut cake into 10 slices. Trim each slice into 2 inch square; cube trimmings and reserve. Line sides of 9 inch spring pan with cake squares. Dissolve gelatin in water; stir in raspberries. Chill until slightly thickened. Fold in whipped cream, marshmallows and reserved cake cubes. Pour into spring pan; chill until firm. 8 to 10 servings. (Strawberry gelatin and frozen strawberries may be used instead.)

HOP DOODLE BREAD — Mrs. Ruth Neitzey, Virginia

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

Sift dry ingredients together, cream butter and sugar, add well beaten egg after which add dry ingredients, add milk, a little at a time. Sprinkle top with powdered sugar and milk and 1 teaspoon cinnamon.

IRISH SODA BREAD — Mrs. Larry Clayton, Maryland

4 c. flour (sifted)
1/4 c. sugar
1 tsp. salt
1 1/2 tsp. baking powder
1 T. caraway seed (optional)
1/3 c. shortening
1 c. raisins
1 1/3 c. buttermilk
1 egg
1 tsp. baking soda

In a bowl, sift flour, sugar, salt and baking powder. Mix in seed (if desired). With pastry blender, cut in shortening to the consistency of corn meal. Add raisins. Stir in the bomcined buttermilk, egg and soda, mixing until just moistened. Turn out on lightly floured board and knead gently until smooth. Place dough in greased round pan (iron frying pan) 8 inches. Cut a cross on top about 1/2 inch deep. Bake in moderately hot oven until golden brown.

APPLESAUCE LOAF — Mrs. Roger Pickenpaugh, Nebraska

1/2 c. shortening
1 c. sugar
2 eggs
1 3/4 c. flour
1 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 c. applesauce
1/2 c. walnuts

Combine ingredients and bake in 1 1/2x5x3 inch loaf pan at 350° for about 1 hour. Cool 10 minutes. While warm, top with glaze of 1/2 cup powdered sugar and 1 tablespoon water.

To speak kindly does not hurt the tongue.

STRAWBERRY PIE — Mrs. Francis Allen, Kansas

1 c. sugar
1 c. water
3 T. corn starch
2 T. strawberry Jello
1 (9 inch) baked crust
1 qt. strawberries (fresh, washed)

Cook sugar, water and corn starch together until thick. Stir Jello into hot mixture. Cool. Slice the strawberries into the crust. Cover with the cooled sauce. Serve with whipped cream.

POPPY SEED BREAD — Marian (Fredrechsen) Bayle, Texas

2 eggs
1 1/2 c. sugar
3/4 c. Mazola or Wesson oil
1 tsp. vanilla
1/4 c. poppy seed
2 c. flour
1 tsp. baking powder
1 tsp. salt
1 c. evaporated milk

Beat eggs, add sugar and oil. Add vanilla and poppy seed. Sift flour, baking powder and salt together. Add alternately with milk. Bake in 350° oven for 1 hour.

CUCUMBER-JELLO SALAD — Marian (Fredrechsen) Bayle, Texas

1 pkg. lemon or lime Jello
1 c. water (boiling)
3 tsp. vinegar
1/2 tsp. salt
1/2 c. light cream
1 c. tomatoes (diced)
1 c. cucumbers (diced)

Combine Jello, boiling water, vinegar and salt. When cool add cream, tomatoes and diced cucumbers.

HAWAIIAN BREAKFAST — Deloris Voss Allen, California

4 T. butter
Pineapple rings
1 pkg. corn bread mix
1/2 c. brown sugar
Sliced ham

Melt butter in skillet. Add brown sugar. Place pineapple rings on top. Put layer of sliced ham on top of this. Mix and bake corn bread as directed on package.

The best way for a husband to clinch an argument is to take her in his arms.

EASY BEEF STROGANOFF — Mrs. Frank W. Griffith Jr., California

2 lb. sirloin steak
Mushrooms (fresh or canned)
1 soup can water
Dash of pepper
1 tsp. prepared mustard
1 large onion
1 can beef consomme
1/2 tsp. salt
2 T. flour
1/2 to 1 c. sweet or sour cream

Cut steak into strips 2 inches long and 3/4 inch wide. Brown onions and mushrooms in small skillet. While this is cooking, brown your steak quickly in very hot skillet. Add onions and mushrooms to steak. Pour consomme over mixture and simmer 5 minutes. Combine water, flour, mustard, salt and pepper in a jar. Shake well until there are no lumps. Add to steak mixture, stirring constantly until thick. Simmer until you're ready to eat. Add cream just before serving. Do not let boil after cream has been added. Serve over egg noodles or rice. Serves 6.

CELERY ROOT SALAD — Mrs. Frank W. Griffith Jr., California

1 large celery root
salt
mayonnaise
lemon juice
white pepper

Slice celery root into very thin slices, adding lemon juice to each slice. Celery root turns black very easily, so don't spare the lemon juice. Take the lemon slices and cut into thin strips. Add more lemon juice. Put into bowl and add salt and pepper. Add plenty of mayonnaise. Serves 4.

HAWAIIAN CHICKEN SALAD — Mrs. Frank W. Griffith Jr., California

1 can whole kernel corn
3 or 4 slices canned pineapple
Salt and pepper
1 c. chicken (boiled or roasted)
3 T. mayonnaise

Drain corn and pineapple thoroughly. Cut chicken and pineapple into small chunks. Combine corn, chicken and pineapple in bowl. Salt and pepper to taste. Add mayonnaise. Serves 4. This is a good dish for leftover boiled or roasted chicken. Never use the skin.

A clean conscience is a soft pillow.

SHERRY WINE CAKE — Mrs. Frank W. Griffith Jr., California

1 pkg. yellow cake mix
1 1/2 tsp. nutmeg
4 eggs
1 pkg. vanilla instant pudding
3/4 c. oil
3/4 c. cream sherry or sherry wine

Mix oil with cake mix, pudding mix and nutmeg. Beat 2 minutes. Add eggs, one at a time, while beating (1 minute). Mix sherry wine in and beat 1 minute more. Pour batter into well greased pan and bake at 350° for 45 minutes or until done.

IRISH FRUIT CAKE — Mrs. Larry Clayton, Maryland

1 c. butter
1 1/4 c. light brown sugar
6 eggs (well beaten)
3 c. flour (sifted)
1/2 tsp. baking powder
1 tsp. salt
1/2 tsp. cinnamon
2 tsp. vanilla
1 c. whiskey
2 1/2 c. dark seedless raisins
2 1/2 c. golden seedless raisins
1 c. walnuts (finely chopped)

Line 9 inch tube pan with heavy brown paper; grease well. Blend butter until soft; gradually beat in sugar until light and fluffy. Beat in eggs. Add flour, resifted with baking powder, salt and cinnamon, alternately with 1/2 cup of whiskey. Stir in fruits, nuts and vanilla. Turn into prepared pan. Bake in slow oven, 275°, for 3 hours. Put pan of water in bottom of oven. When cake tests done, remove from oven and brush with 1/4 cup of whiskey. Cool in pan. Peel off paper and brush with remaining 1/4 cup of whiskey. Wrap in foil and store in air-tight container for at least 4 weeks. (If desired, 1 cup of candied pineapple or 1 cup of halved candied cherries may be added.)

WAR CAKE — Mrs. Ivan Beckendorf, California

2 c. brown sugar
2 c. water (hot)
4 T. lard
1 c. raisins
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves

Boil together 5 minutes and cool.

Add:

3 c. flour
2 tsp. soda (dissolved in 1 T. hot water)

Mix altogether and bake in 9x15 inch pan at 350°.

CRUNCHY TOPPED BREAD PUDDING — Mrs. Frank Pouder, South Dakota

Pudding: (Lightly butter a 1 1/2 quart casserole)

3 c. milk
3 c. bread cubes (1 1/2 inches)

Pour scalded milk over bread cubes.

Mix together:

3 eggs (slightly beaten)
1/2 c. sugar
1/2 tsp. nutmeg
1 1/2 tsp. vanilla
1/2 tsp. salt

Add milk mixture gradually, stirring constantly until blended to egg mixture. Put mixture in casserole, set the casserole into a deep pan and place on oven rack. Pour boiling water into pan to level of mixture in casserole. Bake at 325° for 1 hour.

TOPPING:

1/2 c. walnuts (finely chopped)
1/2 c. brown sugar (firmly packed)
1 T. butter or oleo (melted)
1 T. cream
1/8 tsp. salt

Mix above together and when pudding is done, remove from oven. Spread topping over the hot pudding and place casserole on broiler rack. Set temperature at broil or 500°. Place rack in broiler with top of pudding about 3 inches from source of heat. Broil about 2 minutes or until topping bubbles and becomes slightly brown. Serve hot or cold.

DELICIOUS CHRISTMAS CAKE COOKIES — Gladys Sankey Johnk, Iowa

1 lb. dates (cut in chunks)
1/2 lb. candied pineapple (cut in quarters)
1/2 lb. Brazil nuts (cut up)
1 tsp. soda
1 tsp. cinnamon
1 1/2 c. sugar
1/2 lb. candied red cherries (cut in quarters)
2 lb. blanched almonds (chopped)
2 1/2 c. flour
1 tsp. salt
1 c. butter or margarine
2 eggs

Sift dry ingredients. Cream butter and sugar. Beat in eggs. Add dry ingredients, fruit and nuts. Drop on baking sheet and bake at 350° until done.

EASY POPCORN BALLS — Glenna (Siegling) Thompsen, South Dakota

1 lb. marshmallows
1/4 c. sugar
1/4 lb. butter
6 qts. corn (popped)

Melt in double boiler. Pour over popped corn and form balls.

CHERRY TORTE — Mrs. Susan Suithawith, Washington

Mix together by hand lightly:

1 1/2 c. flour (sifted)
1/2 tsp. salt
4 T. Spry
3/4 tsp. baking powder
5 T. butter

Add to flour mixture 2 or 3 egg yolks, beaten. Line pan. Put in filling.

Filling:

1 can cherries
3 T. corn starch
1 c. sugar

Bake at 425° for 20 to 25 minutes.

Meringue:

3 egg whites
Pinch of salt
9 T. sugar
1/2 tsp. vanilla

Sprinkle with broken walnuts. Brown in oven.

FUDGE NUT CAKE — Mrs. Dorothy O'Brien, Wisconsin

1/2 c. shortening
2 c. Swan's Down flour
1 tsp. soda
3/4 tsp. salt
1 1/2 c. sugar
1 c. milk
1 tsp. vanilla
2/3 c. cocoa
2 eggs
1 c. nutmeats (chopped)

Cream shortening and sugar. Add cocoa, soda, salt and 3/4 cup of flour. Beat for 2 minutes. Add remaining flour, milk, vanilla and eggs and beat another 2 minutes. Add nuts and pour batter into 2 9-inch layer pans. Bake at 375° for 25 minutes.

CHOP SUEY — John Graham, Washington

3 lb. pork
2 c. celery (sliced)
1 c. onions
Salt
4 cans bean sprouts
3 oz. soy sauce
2 T. molasses
2 T. Saligen (optional)
2 T. Accent
2 cans mushrooms

Cut meat in small pieces and fry in a little fat until brown, stirring constantly. Add celery and onions sliced and liquid from cans of bean sprouts. Stir well. Add molasses, Saligen, Accent, salt. Cook covered until vegetables are tender but not mushy. Add bean sprouts and mushrooms. Add soy sauce to suit taste. Thicken with corn starch. Serve with rice.

CRANBERRY PIE — Mrs. Roger Pickinpaugh, Nebraska

1 (3 oz.) pkg. raspberry Jello
1 c. water (boiling)
1 3/4 c. or 1 can whole cranberry sauce
1 c. crushed pineapple (drained)
Graham cracker crust

TOPPING:
2 c. miniature marshmallows
1/4 c. milk
1/2 tsp. vanilla
Few drops of food coloring
1 c. cream (whipped)

Dissolve Jello in boiling water. Chill until slightly thickened. Fold in cranberry sauce and pineapple. Pour into chilled Graham cracker crust. Melt marshmallows with milk in double boiler, stir until smooth. Add vanilla and a few drops of food coloring. Chill until thickened and fold in whipped cream.

NEVER FAIL CUSTARD — Helen Wills, Nebraska

1 qt. milk
1/2 c. sugar
4 eggs
1/4 tsp. salt
Nutmeg

Heat milk slowly. Dissolve sugar in milk. Beat eggs and salt and add to the first mixture. Add nutmeg to suit taste. Pour into buttered baking dish or into individual molds and bake in a pan of hot water at 375° for 1 hour. (The pan of hot water must be as deep as the baking dish so the water comes near the top of the baking dish.)

PEAR RELISH — Verda Hammond, Georgia

2 gal. pears (firm, peeled and cored)
6 green sweet peppers
3 hot peppers
6 red sweet peppers
6 large onions
4 c. apple vinegar
5 c. sugar
1 T. salt

Grind pears through food grinder. Drain. Grind peppers and onions. Add all to vinegar, salt and sugar. Cook 30 minutes. Put in hot jars and seal.

Go often to the house of your friend, for weeds choke up the unused path.

PEPPER JELLY — Mrs. Verda Hammond, Georgia

1/8 c. pepper (hot)
3/4 c. bell pepper (cut very fine)
1 1/2 c. vinegar
6 1/2 c. sugar

Boil all together for 3 minutes. Take off of heat. Stir 1 bottle of Certo into mixture. Stir 5 minutes. Put into jars and seal. Use sparingly with steak dinners, etc.

GRANDMOTHER'S OATMEAL COOKIE — Helen Wills, Nebraska

1 c. raisins
1 tsp. vanilla
3 eggs (beaten)
1 c. shortening
1 c. white sugar
2 c. oatmeal
1 c. brown sugar
2 1/2 c. flour
1 tsp. salt
2 tsp. soda
1 tsp. cinnamon
1/2 c. nuts (if desired)

Let soak for 1 hour a mixture of raisins, vanilla and eggs, well beaten. Cream together shortening, sugar and brown sugar. Sift together 2 1/2 cups of flour, salt, soda and cinnamon. Add to the shortening and sugar mixture. Then stir in the egg mixture and 2 cups of oatmeal and nuts. Drop on an ungreased cookie sheet and bake at 350° for 10 to 12 minutes or until done.

PUMPKIN MALLOW PIE — Cathleen Young, Minnesota

30 large marshmallows
1 c. pumpkin
1/4 tsp. salt
1/2 pt. whipped cream
Graham cracker crust
1/4 c. milk
1/2 c. brown sugar
1 tsp. pumpkin pie spice
Toasted almonds

Melt the marshmallows and milk in a double boiler until dissolved. Do not stir it, set aside to cool. Stir the pumpkin, brown sugar, salt and pie spice over low heat until sugar dissolves. Set aside to cool, when both mixtures are cool, fold marshmallow mixture into pumpkin. Then fold in 1/2 pint of whipped cream. Put in Graham cracker crust and serve with whipped cream topped with toasted almonds.

What counts is not the number of hours you put in, but how much you put in the hours.

RHUBARB DREAM DESSERT — Judy Ridnour, Minnesota

Crust:
1 c. flour (sifted)
5 T. confectioners' sugar
1/2 c. butter or margarine

Topping or Filling:
2 eggs (beaten)
1 1/2 c. sugar
1/4 c. flour
3/4 tsp. salt
1/2 tsp. vanilla
2 c. rhubarb (chopped)

Blend together flour, sugar and butter or margarine. Press mixture into an ungreased pie pan and bake 15 minutes in 350° oven. Mix together 2 beaten eggs and add the sugar, flour, salt that has been sifted together. Add vanilla and 2 cups chopped rhubarb. Spoon into crust and bake 35 minutes at 350° oven.

SUGAR COOKIES — Mrs. Minnie L. Juhl, Nebraska

2 eggs
2 c. sugar
1 c. shortening, butter or lard (preferable 1/2 and 1/2)
1 1/2 c. sour cream
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
Flour

Cream together shortening and sugar. Add eggs, sour cream, salt, soda and vanilla. Add flour until cookies are of right consistency to roll. Not too stiff. Bake on an ungreased cookie sheet at 350° for 10 to 12 minutes or until done.

CREAM OF BEAN SOUP — Olga Borngraeber Hassler, Montana

2 c. lima beans (dried)
6 c. water
1 onion
1 carrot slices
1/4 c. butter
2 T. flour
3 c. milk
1 tsp. steak sauce
Dash of Tabasco
1 1/2 c. ham (diced, pre-cooked) or 6 frankfurters (sliced thin)
Salt and pepper (to taste)
Parsley (chopped)

Cover washed beans with water, bring to boil. Boil 2 minutes. Cover and let stand 1 hour. Add onion and carrot and cook until tender. Force through sieve or use blender. Melt butter, blend in flour. Stir in milk and let come to a boil to thicken. Add bean puree and remaining ingredients, except parsley. Heat well. If too thick, add a little milk or water. Sprinkle with chopped parsley. Yield about 2 quarts.

CHICKEN SPAGHETTI — Mrs. Alfred Topp, Arkansas

1 (4 to 5 lb.) chicken
2 c. spaghetti
2 T. flour
1/4 c. butter
1/2 pt. cream
1/4 c. cheese (grated)
1 can mushrooms
1 can pimiento
1 can tomatoes (strained)
1 c. broth

Cook the chicken and season with salt and celery and cool and debone. Cook spaghetti until tender. Make a sauce of flour, butter and cream (chicken stock may be used instead of cream). Add to the sauce, chicken, spaghetti, mushrooms, pimiento, tomatoes and put in baking dish. Cover with cheese and bake slowly for 1 hour.

RED KIDNEY BEANS — Mrs. Thomas (Mary Sampson) Willie, Louisiana

1 lb. Camellia red beans
1/2 lb. ham or seasoning meat
8 to 10 c. water
1 onion
1 tsp. garlic (chopped)
2 T. celery (chopped)
2 T. parsley (chopped)
1 large bay leaf
Salt (to taste)

Rinse and sort beans. Cover with water, start to cook over low fire in covered pan. Render meat and add to beans. In meat drippings, saute' onion, garlic, celery and parsley. Add this with bay leaf to beans and cook for 1 1/2 to 1 3/4 hours. Add water if necessary while cooking. Fifteen minutes before done, mash 4 or 5 tablespoons beans through strainer, stirring into liquid. For Iowa, it might be best to soak your red beans in boiling water for about an hour before cooking. You'll probably have to cook them longer too.

POWDERED SUGAR COOKIES — Mrs. Nick George, Minnesota

1 1/4 c. powdered sugar
1 c. butter (may use oleo)
1 egg (beaten)
1 tsp. vanilla
2 1/4 c. flour
1/2 tsp. soda
1/2 tsp. cream of tartar
1/4 tsp. salt

Cream sugar and butter and add egg and vanilla. Add flour, soda, cream of tartar and salt and sift and mix to the other ingredients. Roll into small balls in sugar and press flat. Bake 10 to 12 minutes in 375° oven.

OLD FASHION SUGAR COOKIES — Lucia Smith, Montana

1/2 c. Spry
1/2 tsp. salt
1/2 tsp. lemon rind (grated)
1/2 tsp. nutmeg
1 c. sugar
2 eggs (beaten)
2 T. milk
2 c. flour
1 tsp. baking powder
1/2 tsp. soda

Blend Spry, salt, lemon rind and nutmeg. Add sugar gradually and cream well. Add eggs and milk. Sift flour, baking powder, soda and add. Drop from teaspoon flatten with glass covered with damp cloth. Bake at 350° until slightly browned.

POUND CAKE — Cathleen Young, Minnesota

1 lb. butter
2 2/3 c. sugar
3 1/2 c. flour (sifted)
8 eggs
8 T. (1/2 c.) heavy cream
1 tsp. vanilla

Separate eggs, beat egg white, adding 6 tablespoons sugar while beating. Place in refrigerator. Cream butter gradually adding sugar until light. Add egg yolks, two at a time, beating at each addition. Add flour and cream alternately, beat until mixture is as light as possible (10 minutes). Fold in egg whites. Beat again. Bake in ungreased angel food cake pan 1 hour and 25 minutes. 350°.

LAZY DAISY CAKE — Mrs. H. M. (Ruth) Pardun, Colorado

Beat 2 eggs until thick and lemon colored. Beat in 1 cup sugar and 1 teaspoon vanilla. Sift together:

1 c. flour (sifted)
1 tsp. baking powder
1/2 tsp. salt

Add to egg mixture. Heat together:

1/2 c. milk
2 T. butter

Add to flour mixture. Bake in moderate oven 25 to 30 minutes.

FROSTING:

6 T. butter (melted)
2 c. brown sugar
4 T. cream
1 c. coconut or nuts

Put over cake and place under broiler and leave until it bubbles nicely.

No man ever injured his eyesight by looking on the bright side of things.

PAM'S FAVORITE SALAD — Mrs. Harold Sullivan, Washington D. C.

First Layer:
1 pkg. lemon Jello
1 c. water (hot)
1 c. cream (whipped)
1 c. cottage cheese

Second Layer:
1 pkg. lime Jello
1 c. water (hot)
1 c. pineapple juice
1 c. crushed pineapple (drained)
1/3 c. stuffed olives (sliced)
1/3 c. pecans

First Layer: dissolve gelatin in hot water. Cool until slightly congealed. Whip until frothy. Fold in whipped cream and cottage cheese. Pour into shallow 9x13 inch pan. Chill until firm.

Second Layer: dissolve Jello in hot water. Add pineapple juice. Chill until slightly congealed. Fold in pineapple and nuts. Pour over first layer that has set. Chill until firm. Cut into squares and place on a lettuce leaf.

HAWAIIAN CURRY (6 Servings) — Mrs. Lloyd (Janet Fell) Barth, Hawaii

1/4 c. salad oil
2 medium onions (minced)
2 apples (peeled and diced)
5 T. flour
1 T. curry powder
1 qt. liquid (chicken or beef broth or bouillon or milk)
2 cloves garlic
2 pieces ginger root (fresh or dried - grated)
2 c. crab, shrimp or chicken (cooked, and cubed)

Heat oil and add onions and apples. Cover and cook until clear. Add flour and curry powder. Stir until smooth. Slowly stir in liquid. Force garlic and ginger through a garlic press and add to sauce. Taste and add more curry if desired. Cover and cook slowly over very low heat for 1 hour. Strain and add cooked meat, chicken or seafood and cook just long enough to heat through. For true Hawaiian curry, part of liquid should be coconut milk. Curry is cooked rice. Any or all of the following condiments can be used:

Green onions (chopped)
Coconut (shredded)
Eggs (hard cooked, chopped)
Peanuts (chopped)
Raisins (chopped)
Sweet pickles (chopped)
Bacon (crisp, fried, crumbles)

GUAVA BREAD — Mrs. Lloyd (Janet Fell) Barth, Hawaii

1 3/4 c. flour
2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
3/4 c. macadamia nuts (chopped)
1/2 c. brown sugar (firmly packed)
3 T. butter or oleo (soft)
2 eggs
1 (6 oz. - 3/4 c.) can guava nectar concentrate
1 tsp. vanilla

Cream brown sugar, butter and eggs until light and fluffy. Stir in 1/2 of the flour mixture, then guava concentrate and vanilla. Blend in remaining flour-nut mixture. Pour into 9x5x3 inch loaf pan. Bake in 350° oven 50 to 60 minutes.

CHEWY BROWNIES — Glenna (Siegling) Thompsen, South Dakota

1 c. butter
2 c. sugar
1 tsp. vanilla
2 eggs (well beaten)
1/2 c. cocoa
2 c. cake flour
1 c. nutmeats

Cream butter and sugar thoroughly, add vanilla and eggs. Add combined cocoa and flour. Beat well. Add nutmeats. Bake in buttered baking pan in a moderate oven (350°) 20 to 25 minutes. Cool. Cut in squares or strips before removing from pan.

LEMON LOVE NOTES — Jessie Pope Dworak, Nebraska

1/2 c. butter
1/4 c. powdered sugar
1 c. flour Grated rind of lemon
2 T. lemon juice
2 eggs (beaten)
1 c. sugar
2 T. flour
1/2 tsp. baking powder

Mix together 1/2 cup butter, 1/4 cup powdered sugar and 1 cup flour. Put into 9 inch square pan and bake 20 minutes at 350°. Do not cool. Mix together remaining ingredients and put on first mixture before cool and return to oven to bake 25 to 30 minutes. Cool. Frost.

FROSTING:

3/4 c. powdered sugar
1/2 tsp. vanilla
1 T. butter
1 1/2 T. milk

Mix well and frost baked mixture. Cut into squares.

We may give without loving, but we cannot love without giving.

24 HOUR COLE SLAW — Mrs. Paul (Frances) Hardie, California

1 head cabbage
1 onion
1/2 c. sugar
1 c. vinegar
1 tsp. salt
1 tsp. celery seed
1 tsp. prepared mustard
1/2 c. salad oil
Pepper (to taste)

Chop the cabbage and the onion, sprinkle the 1/2 cup sugar over the top. Bring the rest of the ingredients to a boil and boil for 3 minutes. Cool and pour over the vegetables. Cover and let stand in the refrigerator over night. Stir occasionally.

SOUR CREAM COFFEE CAKE — Bea Dieleman, Missouri

1 stick soft oleo or butter
1 c. sugar
2 eggs
2 c. flour (sifted)
1 tsp. soda
1 tsp. baking powder
1 c. sour cream
1 tsp. vanilla

TOPPING:
1/2 c. brown sugar
1/2 c. white sugar
1/2 tsp. cinnamon
1 c. pecans (finely chopped)

Preheat oven at 325°. Cream butter and sugar, add the eggs, one at a time, beating well after each addition. Sift dry ingredients together. Add to the cream mixture alternately with the cream, beginning and ending with flour. Last add the vanilla. Pour half the batter into a 9x9 inch pan. Cover with half the nut topping. Pour the remaining half over the nuts and sprinkle the rest on top. Bake 40 minutes or possibly a little longer.

PORK CHOPS HAWAIIAN — Mrs. John Alter, California

4 pork chops
1/2 can crushed pineapple (undrained)
1 can or jar mushy applesauce (about 2 cups)
1/4 tsp. nutmeg

Brown pork chops. Drain off escess fat. Mix together crushed pineapple, applesauce and nutmeg. Pour this over pork chops and simmer 30 minutes or until chops are done.

Sympathy is never wasted except when you give it to yourself.

HUNGARIAN BEEF ROLLS — Lucille (Jensen) McGrew, Washington

1 1/2 lbs. ground beef
3 strips bacon
2 tsp. salt
1/2 tsp. garlic salt
1/4 tsp. paprika
1/2 c. onion (chopped)
1 c. potatoes (coarsely grated)
1 c. rice (unsalted, cooked)
1 cabbage (medium head)
2 c. tomato juice

Cook bacon until crisp; drain and chop. Combine ground beef, salt, garlic salt, paprika, onion, potatoes, rice and bacon. Shape into 12 rolls. Remove core from cabbage and steam until leaves begin to wilt. Separate cabbage leaves and wrap each meat roll with a leaf. Place in frying pan with bacon drippings and tomato juice. Cover and simmer for 1 hour. 6 servings.

CORN BREAD DRESSING — Mrs. George Perrin, Texas

3 c. dry corn bread crumbs or
1 pkg. seasoned corn bread crumbs
1 can cream of chicken soup
1 egg (optional)
Minced onion (to your taste)
Poultry seasoning or sage
Salt
Pepper

If you use the seasoned corn bread crumbs, omit the seasonings. Mix all together lightly with a fork. Add a little water if the mixture is too thick. This may be stuffed into a fowl and baked or put in an oiled casserole and bake in a 450° oven about 45 minutes. While baking, baste with some of the drippings from the fowl if you care to.

CUPCAKE BROWNIES — Cathleen Young, Minnesota

4 sq. Baker's semi-sweet chocolate
1 c. oleo
1/4 tsp. butter flavoring
1 1/2 c. English walnuts (chopped)
1 3/4 c. sugar
1 c. flour
4 large eggs
1 tsp. vanilla
Dash of salt

Melt chocolate and oleo over low heat. Cool. Add nuts and stir to coat. Add eggs and sugar, stir well, do not beat. Add dry ingredients and stir just enough to mix. Makes exactly 24 cupcakes. Bake 35 minutes at 350°.

Worry is mountain climbing over molehills.

MRS. JOHN'S SCALLOPED CHICKEN — Mrs. Fred Kreis, Texas

1 (5 lb.) hen
1 carrot
1 onion
2 tsp. salt
2 qts. water (boiling)

STUFFING:
1 1/2 loaves of bread (save crusts)
1/2 c. butter (melted)
6 sprigs parsley
1 medium onion
2 stalks celery (and tops)

SAUCE:
1 c. fat
4 c. broth
1 c. milk
1 c. flour
4 eggs (beaten slightly)
1 c. crumbs (tossed in 4 T. butter)

First step: put the cut up hen, carrot, onion and salt in kettle with 2 quarts boiling water. Cook until it leaves the bones. Cool and remove meat and skin from bones. Put skin through food chopper. Cook giblets in salted water.

Second Step: chop celery and tops, onion and parsley and cook in fat for 5 minutes. Mix with the broken bread. Grind giblets and mix in 1 teaspoon salt, a dash of pepper and 1 teaspoon poultry seasoning, and 6 tablespoons broth.

Third Step: (Sauce) Heat 1 cup fat in saucepan. Add 4 cups broth, 1 cup milk, 1 cup sifted flour and continue heating. Add 2 teaspoon salt and cook and stir until it begins to thicken. Add 4 eggs beaten slightly. Add the ground skin.

Fourth Step: use a very large casserole or baking pan. Put the stuffing in the bottom. Add 1/2 sauce, then the cut up meat. Add the remaining sauce. Then add 1 cup crumbs tossed in 4 tablespoons butter. (Place crumbs on top.) Bake at 375° for 20 minutes. Serves 12.

SUGARED NUTS — Genevieve Martin, Colorado

3 c. nutmeats (English walnuts are best)
1 c. sugar
6 T. milk
1/4 tsp. cinnamon

Put all in a pan and bring to a boil. Cook to the soft ball stage. Cool for about 2 or 3 minutes. Pour in nutmeats and stir until all are well covered and start to sugar. Then pour out and spread out on wax paper.

FRESH APPLE CAKE

Mrs. Kenneth Hoover, Colorado

2 c. white sugar
1 c. shortening
2 eggs
3 c. flour
2 tsp. soda
1 1/2 tsp. cinnamon
1/4 tsp. salt
6 c. apples (peeled and sliced)
3/4 nuts (optional)

TOPPING:
1 pt. Half & Half
1 c. brown sugar
2 T. corn starch
2 T. butter
Dash of salt. Boil until thick, add 1 tsp. vanilla. Spread on cake.

Cream together sugar and shortening and eggs. Sift flour, soda, cinnamon and salt. Add to creamed mixture. Work apples into the dough. (Will be very thick.) Spread into a 9x13 inch pan. Bake at 325° for 50 to 60 minutes. Can be used as a dessert with whipped cream or as a cake.

SOUPER BEEF SUPPER

Phyllis Tilton Mejia, California

1 lb. ground beef
1 c. Hungry Jack or Pillsbury Buttermilk or extra light pancake and waffle mix
2 eggs
1/2 c. milk
1 1/4 c. (10 1/2 oz. can) condensed onion soup
1 pkg. (5/8) Pillsbury homestyle or brown gravy mix
1/2 c. water

Lightly grease 1 or 1 1/2 quart shallow round casserole. Brown ground beef and drain. Season to taste. In mixing bowl, combine pancake mix, eggs, milk and 2/3 cup soup. Reserve remaining soup for sauce. Beat until smooth. Place meat in casserole. Pour batter evenly over the meat. Bake at 425° for 20 to 25 minutes until crust is golden brown. Prepare sauce and serve hot. To make sauce combine reserved onion soup, gravy mix and water in small saucepan. Heat to boiling, stirring constantly.

DATE NUT CAKE

Marie (Jensen) Peitersen, Washington

3/4 lb. dates (pitted)
1 1/2 c. water (boiling)
1 1/2 c. brown sugar
1/2 c. butter or margarine
2 eggs
1 tsp. vanilla
2 c. flour
1/2 tsp. soda
1 tsp. baking powder
1 c. walnuts (chopped)
1/2 tsp. salt

Bring dates to a boil in water and let simmer a few minutes until dates are soft. Let cool. Combine remaining ingredients.

Continued Next Page.

DATE NUT CAKE (Continued)

Add date mixture. Bake at 350° for 30 minutes. Take from oven and cool. Cover with Broiled Pineapple Topping.

BROILED PINEAPPLE TOPPING:

1 c. brown sugar
1/2 c. crushed pineapple (drained)
2 T. butter (melted)
1/2 tsp. vanilla

Spread on cake and bake under broiler until it bubbles.

BANANA BARS — Mrs. T. L. Mattox, Florida

1/2 c. oleo or butter
1 1/2 c. sugar
2 eggs
3/4 c. dairy sour cream
2 ripe bananas (mashed)
1 tsp. vanilla
2 scant c. flour
1/4 tsp. salt
1 tsp. soda

Cream oleo and sugar and add eggs, 3/4 cup dairy sour cream, bananas, vanilla, flour, salt and soda. Bake in jelly roll pan (9x12 inches) at 375° for 30 minutes. These bars are good frozen but suggest you do not frost if you want to freeze them. Commercial sour cream or buttermilk can be used but the suggested sour cream is BEST.

FROSTING:

Use the remainder of the sour cream (1/4 cup), 1/2 stick oleo and 1/2 box of confectioners' sugar.

LOG CABIN SPECIAL (Minnesota) — Clara Kreis

1 pkg. noodles
1 can tuna fish
1 small can mushrooms and liquid
1 c. cheese (grated)
2 eggs (hard cooked)
4 T. butter
4 T. flour
2 c. milk
Salt
Pepper
Buttered crumbs

Cook and blanch noodles. Combine with flaked tuna, mushrooms, and eggs. Make a white sauce of flour, butter and milk. Combine sauce and cheese. Add salt and pepper to taste. Add to tuna and noodles and mushrooms. Pour into a 9x13 inch baking dish. Cover with buttered crumbs. Bake at 375° for 45 minutes.

SEVEN CUP FRUIT SALAD — Mrs. Sarah Braley, Missouri

1 c. miniature marshmallows
1 c. pineapple (cube)
1 c. miniature orange slices
1 c. bananas (sliced)
1 c. seedless white grapes
1 c. coconut (shredded)
1 c. sour cream
1 T. lemon juice
1 tsp. sugar

Blend together the fruit mixture. Blend together cream, lemon juice and sugar. Chill fruit mixture before serving. Do not add dressing until ready to serve.

MEAT LOAF WELLINGTON — Delores Hoffman, Colorado

3 eggs
1 can cream of mushroom soup
1 c. dry seasoned bread crumbs
2 T. minced onion (instant)
2 tsp. salt
2 tsp. Worcestershire sauce
1/4 tsp. pepper
3 lbs. lean ground beef
1 can Pillsbury crescent roll dough
1 egg white (slightly beaten)

In large bowl combine eggs, mushroom soup, bread crumbs, onion, salt, Worcestershire sauce, 1/4 teaspoon pepper. Add ground beef and blend well. Press mixture into 9x5x3 inch loaf pan, keeping flat. Bake at 350° for 1 1/2 to 1 3/4 hours. Cool for 5 minutes, drain excess grease. Invert meat loaf onto cookie sheet. Separate 1 can of roll dough into 4 rectangles. Overlap slightly on pastry cloth to form 1 large rectangle, then roll out with rolling pin to form a 15x10 inch rectangle. Place over meat loaf and mold to shape of loaf. Trim excess dough off and use to make design for top. Brush top and sides with 1 slightly beaten egg white. Return to oven and bake for 15 to 20 minutes until golden.

CHINESE FRIED RICE — Margaret Miller, Hawaii

1/2 c. ham (finely diced)
2 T. salad oil
1 (3 oz.) can mushrooms
1 1/4 T. green onion
1 to 2 c. rice (cold)
2 to 3 T. soy sauce
1 egg (well beaten)

Fry meat lightly in oil. Add mushrooms, green onion, rice and soy sauce. Continue to cook over low heat 10 minutes. Add egg. Cook 5 minutes, stirring frequently.

Some husbands know all the answers. They've been listening for years.

STRAWBERRY PIE — Cindy Young, Minnesota

1 (8 oz.) pkg. cream cheese
2 T. flour
1/3 c. milk
Unbaked pie crust
1/2 c. sugar
3 eggs
1 tsp. vanilla

Cream cheese, gradually add sugar, add flour and unbeaten eggs. Then add milk and vanilla. Beat until cheese has disappeared and is all liquid. Pour in unbaked pie crust and bake until brown or knife comes clean. Bake 40 minutes at 350°.

HAM AND POTATO CHOWDER — Marymargaret Jacobsen, Florida

3 strips bacon
1 c. ham (chopped)
2 c. potatoes (diced)
1 small onion (chopped)
3/4 c. celery (diced)
4 T. butter
4 T. flour
1 qt. milk
1/4 tsp. dry mustard
Cheese (to taste)
Salt
Pepper

Cut bacon in small pieces, fry crisp. Saute chopped onion and celery in bacon fat. Add chopped ham and diced raw potatoes. Cook 10 minutes or until done. Make a white sauce of remaining ingredients; add to mixture. Simmer until ready to serve or put in casserole in oven for a short time.

TACOS — Mrs. Ivan Fredericksen, Alabama

1/4 lb. Hook cheese
1 small onion
1 bunch radishes
1 small head lettuce
2 tomatoes
1 lb. hamburger
2 medium potatoes
1 pkg. of tortillas
1 can taco sauce
1 pkg. taco seasoning

Grate cheese fine and chop onions, radishes, lettuce and tomatoes as fine as possible. Fry ground beef until brown and add thin sliced potatoes and taco seasoning. Cook until potatoes are done. Drop tortillas into hot fat for just a minute until hot through. Put 1 on each plate and cover with meat, potatoes and other chopped mixture and cover with warm taco sauce and serve. Will serve 6.

There is no sense in advertising your troubles. There's no market for them.

TOPSY TURVY TACO CORN BREAD — Mrs. David Christensen, Wisconsin

1 1/2 lb. ground beef
1 egg
1 T. instant onion
1 (8 oz.) can tomato sauce
1 pkg. taco seasoning
1 (8 1/2 oz.) pkg. corn meal muffin mix

Combine ground beef, egg, onion, tomato sauce and taco seasoning. Spread in bottom of 10 inch baking dish. Bake at 350° for 20 minutes. Prepare muffin mix according to package directions. Spread over top of beef. Bake at 400° for 14 minutes longer. Pour over drippings and turn upside down on serving plate.

APPLE SQUARES — Cindy Young, Minnesota

2 1/2 c. flour
1 T. sugar
1 egg yolk
3 handfuls crushed Wheaties, corn flakes, etc.
1 c. sugar
Butter
1 tsp. salt
1 c. shortening
Milk
8 to 10 apples
Cinnamon
1 egg white
Powdered sugar frosting

Mix the flour, salt, sugar and shortening as for the pie crust. Add to 1 egg yolk enough milk to make 2/3 cup. Mix into the dough. Roll out half of dough and place on cookie sheet. Spread corn flakes over dough. Peel and slice the apples and put them over this. Sprinkle with sugar, cinnamon, butter and top with other half of dough rolled out. Beat egg white until foamy and spread over crust. Bake at 400° for about 1 hour. Glaze with powdered sugar frosting, if desired.

LEMON SHERBET RING — Mrs. David Christensen, Wisconsin

2 (3 oz.) pkgs. lemon Jello
1 pt. lemon sherbet
1 1/2 c. small curd cottage cheese
2 c. water (boiling)
1 (8 3/4 oz.) can crushed pineapple

Dissolve Jello in boiling water. Add sherbet a spoonful at a time stirring until melted. Add undrained pineapple and chill until partially set. Fold in cheese and pour into 6 1/2 cup ring mold. Chill until set. Center of ring could be filled with fresh fruit.

MINNIE ALSTON'S YAMS — Mrs. John Hartzog, North Carolina

Yams
Sugar
Butter
Dash of allspice
1 tsp. lemon juice
1 tsp. vanilla
Pineapple juice
Marshmallows

Precook the yams, just until they're cooked through. Slice them into casserole, topping each layer of yams with sugar and dots of butter. To top layer add the allspice, lemon juice and vanilla. Pour pineapple juice to cover (usually takes 1 small can). Bake at 450° for 30 minutes. Top with marshmallows and return to oven for 5 or 10 minutes, just long enough for marshmallows to toast and melt together.

LASAGNA — Cindy Young, Minnesota

1 can stewed tomatoes (No. 2 1/2 can or 3 1/2 c.)
2 (8 oz.) cans sauce
1 tsp. salt
1/4 tsp. pepper
1 c. onion (minced)
Noodles
1/3 c. Parmesan cheese
1 tsp. parsley
1 1/2 tsp. oregano
1 tsp. onion salt
1 lb. hamburger (brown and drain fat)
1/3 c. cottage cheese
1/3 c. Mozzarella cheese

Mix the tomatoes, sauce, parsley, salt, oregano, pepper, onion salt, onions and hamburger all together and simmer 2 1/2 hours. Cook noodles and put in a 9x13 inch pan. Put the cheeses on top and put into the oven until bubbly. Bake at 350° for 30 to 45 minutes.

FROSTED BROWNIE MALLOW BARS (Continued from page 34.)

In sauce pan heat 1 sq. unsweetened chocolate, 1/2 c. brown sugar, 1/4 c. water. Bring to boil for 4 min. Remove from heat. Add 3 T. butter, 1 tsp. vanilla, 1/2 tsp. salt, 1 2/3 c. sifted powdered sugar. Spread over marshmallow topping let cool. Cut.

CREOLE CAKE (Continued from page 41.)
TOPPING: 1 stick oleo(melted), 1 c. dark brown sugar, 1 c. coconut (flaked) 1/2 c. canned milk, 1 c. nuts(chopped). Mix above ingre. and spread on top of cake after it is removed from the oven. Broil 1-2 min.

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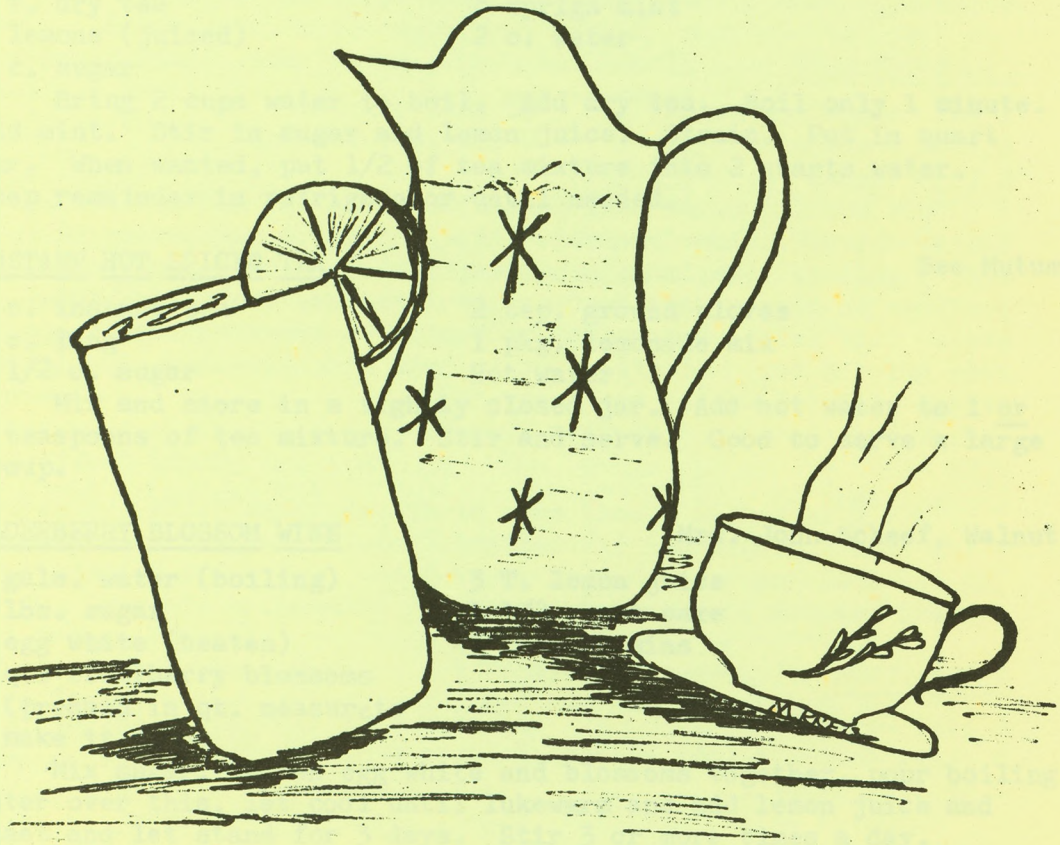
BEVERAGES



BEVERAGES

HOT CHOCOLATE

Tammy Edwards

1 pkg. (8 qt.) Carnation non-fat dry milk
1 (6 oz.) jar Coffeemate or Pream
1 1/2 lbs. Nestle's Quick
2 c. powdered sugar

Mix in a huge bowl. Put about 1/3 cup of mixture in cup and fill with boiling water. Ideal for camping.

MINT TEA

Mrs. O. S. (Bonnie) Archer

3 T. dry tea
7 lemons (juiced)
2 c. sugar
8 sprigs mint
2 c. water

Bring 2 cups water to boil. Add dry tea. Boil only 1 minute. Add mint. Stir in sugar and lemon juice. Strain. Put in quart jar. When wanted, put 1/2 of tea mixture into 2 quarts water. Keep remainder in refrigerator until needed.

INSTANT HOT SPICED TEA

Bee Mutum

1 c. instant tea
1 c. Tang
1 1/2 c. sugar
2 tsp. ground cloves
1 pkg. lemonade mix
Hot water

Mix and store in a tightly closed jar. Add hot water to 1 or 2 teaspoons of tea mixture. Stir and serve. Good to serve a large group.

ELDERBERRY BLOSSOM WINE

Mrs. John Scheef, Walnut

3 gals. water (boiling)
9 lbs. sugar
1 egg white (beaten)
1 qt. elderberry blossoms (pressed in qt. measureto make it full)
3 T. lemon juice
1 1/2 yeast cake
3 lbs. raisins

Mix sugar, beaten egg white and blossoms together, pour boiling water over this, let cool until lukewarm and add lemon juice and yeast and let stand for 3 days. Stir 3 or more times a day.

Continued Next Page.

ELDERBERRY BLOSSOM WINE (Continued)

After 3 days strain through a cloth, put a pound of raisins into each of 3 clean gallon jugs, pour wine in jugs and let stand until Christmas. When raisins have gone to bottom, then bottle.

BEET WINE — Ruth Hicks

18 medium size beets
10 lbs. sugar
3 lbs. raisins
2 slices toast
2 cakes yeast

Clean, cut and cook beets in 2 gallons of water. Strain off juice and add water to make 3 gallons. Discard beets. Add sugar, raisins and spread 1 cake of yeast on each piece of toast and turn upside down on mixture after it is well stirred. Cover and let stand in crock for 3 weeks. Raisins and bread will come to top. Strain and bottle.

DANDELION WINE — Mrs. Alden Krueger

1 gal. dandelion heads
6 to 8 oranges
6 to 8 lemons
20 lbs. sugar
2 1/2 lbs. raisins

Put boiling water over dandelion heads and let sit for 24 hours. Strain juice from dandelions and add enough water to make 5 gallons. (A large crock is ideal.) Cut up and leave peelings on oranges and lemons. Add oranges, lemons and raisins. Stir well. Cover the crock and let sit for 2 weeks. Skim off the top. Strain. Put in jugs with lids loosely turned. Forget it for 6 months to 1 year.

WINE — Mary Ann (Mick) Goettsch

Mix 2 large (12 ounce) cans of frozen grape juice (Welch's), 4 1/2 cups of sugar and 1/4 teaspoon yeast. Put all in gallon jug and fill jug to neck with warm water. Put a 10¢ balloon on jug and let set 3 weeks. Balloon will be down.

FRUIT PUNCH (Serves 100 or so) — Mrs. John Marxen, Jr.

6 qts. water
3 pkgs. Kool-Aid (any flavor)
2 or 3 c. sugar
2 large cans lemonade (frozen)
2 large cans orange juice
4 qts. gingerale

Combine water, Kool-Aid, sugar, lemonade and orange juice. Add gingerale just before serving.

EASY PUNCH — Micki Craney

3 bottles white soda (Not too cold.)
2 bottles gingerale
1/2 gal. lime sherbet (cut in chunks)

CRANBERRY CHRISTMAS PUNCH — Mrs. Marvin Sievers

1 c. water (boiling)
1 (3 oz.) pkg. cherry flavored gelatin
1 (6 oz.) can lemonade (frozen)
3 c. water (cold)
1 qt. bottle cranberry juice cocktail (chilled)
1 pt. (12 oz.) bottle gingerale (chilled)

Dissolve cherry flavored gelatin in boiling water. Stir in the frozen lemonade. Add the cold water and the cranberry juice cocktail. Place in a large punch bowl with 2 trays of ice cubes or a molded ice ring. Pour punch over ice. Slowly pour in chilled gingerale. Fruit flavored sherbet may be added, if desired. Makes about 25 servings.

WEDDING PUNCH (Serves 150 - 175 with sherbet) — Mrs. Erwin Arndt

10 pkgs. strawberry Kool-Aid
10 c. sugar
10 c. water (use sugar and 2 qts. water for syrup)
2 (6 oz.) cans orange juice (frozen)
3 (6 oz.) cans lemon juice (frozen)
1 qt. can orange juice
1 qt. can pineapple juice
3 qt. bottles gingerale

Any kind of Kool-Aid may be used, depending on color you desire.

PARTY PUNCH (Serves 50) — Kathryn Sievers

6 c. sugar
3 c. water
1 1/2 pt. lemonade or 4 small cans frozen lemonade
1 1/2 qt. orange juice or 4 large frozen orange juice
1 large can pineapple juice (unfrozen)
1 small can pineapple (crushed)
2 small jars maraschino cherries
1 pt. tea (make as to drink)
2 qt. gingerale
1 1/2 gal. water
1 large can Hawaiian Punch

Boil sugar and water for 5 minutes. Mix all ingredients, but gingerale. Add this when ready to serve.

PUNCH — Eunice Armstrong

1 1/4 c. sugar
1/2 c. lemon juice
5 c. tea (cold)
1 1/2 c. water
1/2 c. orange juice
1 qt. gingerale

Add 1 quart gingerale just before serving. Serves 30 small glasses.

SUGGESTIONS FOR KOOL-AID - GLORIFIED — Mrs. Eugene Sorensen

1 pkg. grape Kool-Aid
2 c. sugar
1 can grape juice (frozen)
Wyler's lemonade mix (optional)

Mix all ingredients together well. Mixture will make 3 1/2 quarts of drink. Taste as if more of one ingredient needs to be added. Orange juice may be added to orange Kool-Aid or the lemonade mix may be added to either flavor of Kool-Aid.

MINTY COOLER — Mildred Scheef

1 1/2 c. ice cream (soft)
1/2 c. milk (cold)
1 oz. creme de menthe (green)
1/2 oz. creme de cocoa (white)

Place all ingredients in a blender and mix for about 20 seconds or until ice cream is blended smooth. Excellent after dinner.

* * * * *


BREADS
M. ROEIS

PLAIN BREADS

BEER BREAD

Mrs. Leo Stuart

2 c. milk (scalded)
2 c. water (hot)
1/2 c. shortening
1 can or bottle beer
1/2 c. dark syrup
3 T. salt
1 c. brown sugar
1 (2 oz.) yeast cake (in 1/2 c. warm water)
4 c. rye flour (plus enough white flour to make regular dough - about 14 cups)

Let rise twice. Bake in 350° oven 45 to 60 minutes. Makes 8 loaves.

BEER BREAD

Mabel Voss

1 c. beer (warm)
3 1/2 c. flour
1 tsp. salt
3 T. butter (soft)
1 pkg. active yeast
3 T. brown sugar
1 egg (well beaten)
1/2 c. wheat germ

Knead. Let rise until double. Knead. Let rise again. Shape into loaf. Place in 9x5x3 inch pan. Bake at 375° for 35 to 40 minutes. Remove from pan; cool on rack.

DILLY BREAD

Mildred McDermott - Norma Oldehoff

1 pkg. dry yeast
1/4 c. water (lukewarm)
1 c. cottage cheese (creamed)
2 T. sugar
1 T. butter
1 T. minced onion (instant)
2 tsp. dill seed
1 tsp. salt
1/4 tsp. soda
1 egg (unbeaten)
2 1/4 to 2 1/2 c. flour

Dissolve the yeast in warm water. Add the creamed cheese. Stir in sugar, salt, onion, butter, dill seed, soda, egg and flour. Beat well. Cover and let rise until double. Stir down. Put into a 2 quart casserole. Let rise 30 to 40 minutes. Bake at 350° for 50 minutes. Brush with butter and sprinkle with salt.

The best thing for gray hair is a sensible head.

FRENCH BREAD — Mrs. Paul Voggesser - Mrs. Vernon Murray
Minnie Palmer

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

Mix in order given. Stir at 10 minute intervals for 1 hour. Shape into French loaf. Slash. Let rise. Bake at 350° for 30 minutes.

FRENCH BREAD — Mrs. David Christensen - Mrs. Lester Brehmer

1/4 c. water
1 pkg. dry yeast
2 T. shortening
2 T. sugar
2 1/2 tsp. salt
2 c. water (boiling)
6 1/4 c. flour
Pinch of ginger

Mix and add 4 of the cups of flour. Let raise until spongy. Add remaining flour, knead and let rise until double. Shape into long narrow loaves and make diagonal cuts about 2 inches apart in top. Rub with egg white and water mixed and let rise until double. Bake at 425° for 30 minutes. After 20 to 25 minutes, rub with egg and water mixed again.

WHOLE WHEAT BREAD — Mrs. Milton Boll

1/2 c. brown sugar
1 pkg. yeast
2 c. water (lukewarm)
2 T. white sugar
1 1/2 c. whole wheat flour
1 T. salt
5 c. flour (white)
1/2 c. water (boiling)
3 T. shortening

Soften yeast in lukewarm water. Add sugar, salt and 3 cups of flour. Mix well and let set until bubbly. Mix well shortening,, brown sugar and boiling water in separate bowl. Add both the yeast mixture and other mixture together. Add whole wheat flour and remaining white flour to mixture. Knead and let rise. Place in loaf pan and let rise until double it's size. Bake in moderate oven at 350° for 40 minutes. Makes 2 loaves.

If you don't make a living, live on what you make.

LEONA'S FAVORITE DARK BREAD — Mrs. Victor Petersen

1 pkg. dry yeast
1/2 c. water (lukewarm)
1 tsp. sugar
3 1/2 c. water (lukewarm)
1 1/2 c. 100% whole wheat flour
1 1/2 c. pure rye flour
1/3 c. molasses
1 1/2 T. sugar
3 tsp. salt
3 T. lard (melted)
White flour

Soak yeast in 1/2 cup lukewarm water plus 1 teaspoon sugar until it rises to top of cup. In large bowl, put 3 1/2 cups lukewarm water and the dissolved yeast. Add whole wheat flour, rye flour, molasses, 1 1/2 tablespoons sugar, salt and melted lard. (Use more dark flour if a darker bread is desired.) Stir in enough white flour until ready to knead. Knead, adding flour until dough is of proper consistency. Let rise until double in bulk. Form loaves and let rise. Bake for 20 minutes at 400°, 40 minutes at 350°.

BRAN BREAD — Mrs. Gail Sidebottom

1 pkg. dry yeast
1/2 c. water (warm)
1/2 tsp. sugar
2 c. All-Bran
3 c. water (warm)
1/3 c. sugar
1 T. salt
3 T. shortening (melted)
White flour

Dissolve yeast in 1/2 cup warm water plus 1/2 teaspoon sugar. Combine All-Bran, 3 cups warm water, 1/3 cup sugar, salt and melted shortening. Let this stand while yeast is rising. Add yeast. Mix in flour (approximately 7 cups). Knead. Let rise, punch down and let rise again. Shape into loaves and let rise. Bake 1 hour at 350°.

ALL-BRAN BREAD — Mrs. Wilber Hubbard

1 pkg. yeast
1/4 c. water (lukewarm)
1 c. milk
1 c. potato water
2 T. sugar
2 T. shortening
1 c. All-Bran cereal
1 tsp. salt
Flour (enough to make a stiff dough)

Soften yeast in lukewarm water. Let cool. Scald milk and potato water. Add sugar and shortening, All-Bran cereal and flour. Add yeast. Let rise. Make in 2 loaves and let rise to top of pans. Bake in moderate oven for 45 minutes.

HONEY GRAHAM BREAD — Mrs. Charles Hughes, Sr.

2 c. milk
1 T. salt
1/3 c. honey
1/4 c. oleo (1/2 stick)
1/2 c. water (warm)
2 pkg. yeast
2 1/2 c. Graham flour (unsifted)
3 3/4 c. white flour (unsifted)

Scald milk, add honey, salt and oleo. Cool to lukewarm. Soak yeast in 1/2 cup warm water; add to the lukewarm milk, graham flour and 2 cups white flour. Beat good. Stir in extra white flour. Knead on board 8 to 10 minutes. Place in greased bowl, let rise. Punch down. Let rise again; put into greased pans, let rise. Bake at 350° for 45 minutes.

RYE BREAD — Mrs. Elton Schuttlofel

4 c. water
2 T. sugar
2 T. salt
2 T. shortening
1 pkg. yeast
1/4 c. water (warm)
2 handfuls corn flakes
7 1/2 c. white flour
4 c. rye flour

Dissolve yeast in warm water. Then add rest of ingredients and mix well. Dough will become stiff. When too stiff to mix then knead as for regular white bread. Have 4 loaf pans lightly greased, then form 4 loaves out of dough. Let set until dough has risen to desired lightness. Makes 4 loaves.

RYE BREAD — Hazel Krueger

1 pkg. yeast
1 c. water (lukewarm)
3 c. rye-graham flour
1 1/2 c. white flour
1 1/2 tsp. salt
2 or 3 T. sugar
2 c. water (lukewarm)
2 T. shortening

Dissolve yeast in water for about 5 minutes. Put flour, salt and sugar into bowl. Then add yeast and water. Add enough water to make a sponge. Let rise until double. Then add enough flour to make a soft dough. (Approximately 4 1/2 cups flour.) Let rise again. Put into pans. Let rise 20 minutes. Bake at 325° to 350° for approximately 1 hour. Makes 2 large or 3 small loaves.

RYE BREAD

Mrs. Dennis Brix

1 pkg. dry yeast
1/2 c. water (warm)
1/2 c. granulated sugar
1 T. salt
1 rounded T. vegetable shortening
2 c. All-Bran cereal
3 c. water (warm)
7 c. flour

Dissolve yeast in 1/2 cup warm water. Set aside. Combine sugar, salt, shortening and All-Bran. Pour rest of warm water over this and add yeast. Mix in flour until dough is stiff. Knead. Place in warm place until double in size. Punch down and allow to rise a second time. Form dough into 3 loaves and place in 3 pans. Allow to rise again. Bake approximately 1hour in 350° oven.

PUMPERNICKEL BREAD

Gladys Kobs

2 cakes yeast
2 tsp. salt
2 c. warm water
2 T. sugar
4 c. white flour
1/2 c. water (boiling)
1/2 c. brown sugar
3 T. shortening
4 c. pumpernickel flour

Mix yeast, salt, warm water, sugar, flour and let raise. Combine boiling water, brown sugar, shortening and let cool. Add the 2 mixtures together with the pumpernickel flour. Knead good and let raise. Then make into loaves and raise again. Bake at 350° for 1 hour.

PUMPERNICKEL BREAD (Rye)

Mrs. Earl (Jackie) Williams

6 level tsp. table salt
3 rounded T. brown sugar
3 c. water (hot)
3 c. water (lukewarm)
3 T. lard (melted)
2 pkg. dry yeast
6 c. rye-graham flour (pumpernickel)
5 to 6 c. white flour (sifted)

Mix salt, brown sugar, water and lard. When mixture is lukewarm, add yeast. When dissolved, add 6 cups rye-graham flour. Sift in enough white flour to get soft dough. Let raise for 30 minutes. Add more white flour to stiffen bread. Knead until dough is smooth and satiny. Form into 4 loaves and put into pans. Let rise and bake in preheated oven at 375° for 15 minutes, then reduce to 350° for 46 minutes.

Men whose wives are too well read, often end up underfed.

TASTEE TWIGS (Bread Sticks) Mrs. Neal R. Smith

Combine first:

3/4 c. water (warm)
1 pkg. yeast
1/8 tsp. ginger
2 tsp. sugar
3/4 tsp. salt
1 T. potato flakes
2 T. butter (melted)
2 c. flour

Stir in 1 cup sifted flour with yeast mixture, add 3/4 cup flour, beat well, add other ingredients. Let stand until double in bulk. Knead on pastry cloth until smooth and satiny, about 3 minutes. Roll into pencil size sticks, 8 to 10 inches long. Place on greased cookie sheet, sprinkled with corn meal. Brush with egg wash of 1 egg white and 2 tablespoons water, sprinkle with poppy, sesame, celery or caraway seeds. Let rise until double in bulk. Bake 425° oven 10 to 12 minutes. Have standing in lower rack of oven a pan of boiling water.

WHITE POTATO BREAD Deloris Claussen

1/2 c. sugar
1/2 c. lard
1 c. flour
2 tsp. salt
2 or 3 medium potatoes (cooked and mashed)
1 c. water (hot)
2 pkgs. yeast (dissolved in 2 c. lukewarm water)
2 eggs
12 c. flour

Mix sugar, lard, flour and salt like pie crust. Add 1 cup hot water and mashed potatoes. (I use potato water from cooking the potatoes for both the pie crust mixture and yeast.) Let cool. Add yeast, eggs and approximately 9 cups flour. Knead in the other 3 cups of flour. Let rise. Punch down and let rise again. Form into 4 loaves of bread or 5 dozen buns. Let rise again and bake at 350° oven.

WHITE BREAD Dorthea Petersen

1 c. water (warm)
4 cakes yeast
2 c. milk (scalded and cooled)
4 tsp. salt
2 T. sugar
2 T. lard
2 T. butter
2 c. water (warm)
12 to 14 c. flour

Continued Next Page.

WHITE BREAD (Continued)

Mix yeast in 1 cup warm water. Scald 2 cups milk and cool. Add yeast to milk when mixture is cool. Add remaining ingredients then flour a small amount at a time. Knead 2 times. Let rise and knead. Divide into 4 loaves. Place in greased bread pans. Let rise in pans until double in bulk. Bake for 15 minutes at 400°, then 45 minutes at 350°.

WHITE BREAD

Arlene Drake

1 1/2 qts. water (lukewarm)
4 pkgs. dry yeast
3/4 c. sugar
1 1/2 T. salt
3/4 c. shortening (melted)
1 1/3 c. powdered milk
14 to 16 c. flour

Add yeast, sugar, salt, shortening to lukewarm water. Stir in powdered milk sifted with flour. Add flour to right consistency. Knead 5 minutes or until satiny. Let rise until double and push down. Let rise again and shape into loaves. Let rise for baking. Bake 400° for 40 to 50 minutes. Rolls may be shaped after first rising. Recipe was cut in proportion from a baker in California.

WHITE BREAD

Mrs. Donald Holtz

2 1/4 c. water (lukewarm)
3 T. sugar
1 T. salt
2 T. lard (soft)
2 pkgs. dry yeast
6 1/2 to 7 c. flour

Put water, sugar, salt, lard and dry yeast into large bowl and let yeast dissolve, then add 3 cups flour first then 3 1/2 to 4 cups more. Handle and knead bread. Let rise for 1 1/2 hours and knead. Let rise again and put in 2 pans. Let rise and bake in 400° oven for 30 minutes.

EASY WHITE BREAD (Sponge Method)

Mrs. Dale Craney

1 1/2 c. warm water (105°-115°)
2 T. sugar
2 pkgs. yeast
7 c. unsifted flour (about)
1 c. milk
2 T. sugar
1 T. salt
3 T. margarine

Measure warm water and 2 tablespoons sugar into large warm bowl. Sprinkle in yeast. Stir until dissolved. Add 1 1/2 cups flour. Beat until smooth. Cover; let rise in warm place, free from draft, until light and spongy, about 30 minutes. Scald milk, stir in remaining 2 tablespoons sugar, salt and margarine; cool to lukewarm.

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EASY WHITE BREAD (Continued)

Stir sponge down. Add and stir in lukewarm milk mixture and enough remaining flour to form a soft dough. Turn out on lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Punch down. Divide in half. Shape into loaves. Place in 2 greased 9x5x3 inch bread pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Bake in hot oven, 400°, 30 to 40 minutes. Remove from pans and cool. If the crust browns too fast, put a tent of aluminum foil over the top for awhile. This recipe doubles nicely.

HAZEL'S GRAPE-NUT BREAD — Thelma Namanny

Soak 10 minutes (together):

1 2 c. Grape-Nuts	1 c. buttermilk

Cream:

3/4 c. or 1/2 c. sugar	1 egg

Add to buttermilk mixture.

Sift and add:

1 1/2 c. flour	1/2 tsp. soda
1 tsp. baking powder	1/2 tsp. salt

Bake 45 or 50 minutes in 350° oven. Better the next day.

COFFEE CAKES

COFFEE CAKE — Dorothy Bauerkemper

1/4 lb. butter or margarine	1/2 tsp. soda
1 c. sugar	1/2 tsp. salt
2 eggs	1 tsp. vanilla or 1/2 tsp. vanilla and 1/2 tsp. almond
1 c. sour cream	1 can cherry pie mix (or other fruits)
2 c. flour	
1 1/2 tsp. baking powder	

Cream butter or margarine and sugar. Add eggs, one at a time, beating well. Mix in 1 cup of sour cream. Sift together; flour, baking powder, soda and salt. Add sifted ingredients to creamed mixture. Add flavoring. Spread one half of this mixture in greased 9x14 inch baking pan. Cover with 1 can of cherry pie mix (or other fruit). Spread remainder of dough over filling.

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COFFEE CAKE (Continued)

TOPPING:

2 T. butter
1/2 c. flour
1/4 c. sugar
1 tsp. cinnamon
1/2 c. nuts (chopped)

Top with crumb mixture. Bake for 45 minutes at 350°.

COFFEE CAKE

Mrs. Robert Stuart

2 c. brown sugar
1/2 c. butter
2 c. flour
2 level tsp. cinnamon
1 c. buttermilk
1 tsp. soda
1 egg
1 tsp. vanilla

Cream together, sugar, butter, flour and cinnamon. Take out 1 small cup. Add buttermilk, soda, egg and vanilla. Beat well. Put part of batter in 9x13 inch pan. Then part of crumb mixture, then rest of batter and top with remaining crumb mixture. Bake at 350° for 30 to 35 minutes.

CHERRY COFFEE CAKE

Doreen Knop

1/2 c. margarine
1 c. sugar
2 c. flour
2 tsp. baking powder
1 egg (plus milk to make 1 c.)
1 can cherry pie filling
1 c. sugar
1 c. flour
1/2 c. margarine

Cream margarine and sugar. Sift flour and baking powder and add to the creamed mixture. Add egg and milk and mix batter and spread in 12x15 inch pan. Spread over batter pie filling (may use any other kind of filling). Mix sugar, flour and margarine and sprinkle over cherries. Bake at 350° for 35 to 45 minutes.

SPECIAL COFFEE CAKE

Mrs. Richard Sievers

1 c. sugar
1 c. shortening
2 eggs
3 c. flour
3 tsp. baking powder
1 c. milk

CRUMBLE MIXTURE:

1 1/2 c. brown sugar
2 tsp. cinnamon
1/2 to 1 c. nuts

Cream sugar and shortening. Add eggs. Sift together dry ingredients and add alternately with the milk. In a buttered 9x13 inch

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SPECIAL COFFEE CAKE (Continued)

pan, alternate batter and crumble mixture. Over the top drizzle 1/2 cup melted butter. Bake 350° to 375° oven for 40 minutes.

SAN MARCO'S YO YO COFFEE CAKE — Olive Ferguson

1/2 c. butter or margarine
1 c. white sugar
3 eggs
2 c. flour (sifted)
1 tsp. baking powder
1 tsp. baking soda
1 c. commercial sour cream
1 c. white raisins

Cream butter and sugar well. Add eggs, singly, beating well after each addition. Sift flour, baking powder and soda together. Add to creamed mixture alternately with sour cream, blending after each addition. Mix in raisins. Spread in greased 13x9x2 inch pan. Sprinkle with Pecan Topping. Bake at 350° for 40 to 45 minutes.

PECAN TOPPING:

3/4 c. brown sugar
1 T. flour
1 tsp. cinnamon
1 c. pecans (chopped)

Combine all and add nuts. Mix.

FAVORITE COFFEE CAKE — Ruth Bussow

1/2 c. butter
1 c. sugar
2 eggs (beaten in good)
1 c. milk
2 1/2 c. flour
3/4 tsp. lemon flavoring
2 tsp. baking powder

FILLING:

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

Grease pan. Spread half of the batter and half of the filling, then rest of batter and rest of filling. Bake 35 minutes in 350° oven.

COFFEE CAKE — Mrs. Louie M. Troll

4 c. flour
2 c. sugar
2 c. cream
2 eggs
4 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

Mix and put in angel food pan. Put cinnamon and sugar on top.

SMETINA (Coffee Cake) Dotty Christensen

Cream together:

1/4 lb. butter or margarine 1 c. sugar

Add 2 eggs, one at a time, beating well. Mix in 1 cup commercial sour cream. Sift together:

2 c. flour 1/2 tsp. soda
1 1/2 tsp. baking powder 1/2 tsp. salt

Add to creamed ingredients. Add 1 teaspoon vanilla flavoring or 1/2 teaspoon vanilla and 1/2 teaspoon almond. Spread 1/2 of this mixture in greased 9x14 inch baking pan. Cover with 1 can Wilderness cherry pie mix. (Blueberry, apple, etc. may be substituted.) Spread remainder of dough over filling. Top with crumb mixture of; 2 tablespoons butter, 1/2 cup flour, 1/4 cup sugar, 1 teaspoon cinnamon and 1/2 cup chopped nuts. Bake for 45 minutes at 350°. Serve warm.

SOUR CREAM PECAN COFFEE CAKE Donna Rossmann

1/2 c. shortening
1 c. white sugar
2 eggs
2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 c. commercial sour cream
1 tsp. vanilla

Cream shortening and sugar, add eggs, beat well. Add dry ingredients, then sour cream and vanilla. Beat and pour half of batter in pan. Then half of topping, then rest of batter finished with rest of topping. Bake at 325° for 35 to 40 minutes in cake pan.

TOPPING:

1/3 c. brown sugar 1/4 c. white sugar
1 c. pecans (finely chopped) 1 tsp. cinnamon

Mix together and use as directed.

CINNAMON COFFEE CAKE Mrs. Arnie Sampson

1/4 c. brown sugar
1/4 c. nuts
1 T. sugar
1 1/2 tsp. cinnamon
1/2 c. butter
1 c. sugar
2 eggs
1 c. sour cream
1 tsp. vanilla
1/2 tsp. lemon juice
2 c. flour
1 tsp. baking powder
1 tsp. salt
1 tsp. soda

Combine first 4 ingredients and set aside. Cream together butter and sugar. Add eggs, one at a time, beating well after each

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CINNAMON COFFEE CAKE (Continued)

addition. Blend in vanilla and lemon juice, salt and soda. Add to creamed mixture alternately with sour cream. Pour half of batter in a greased 10 inch tube pan. Sprinkle with brown sugar mixture. Add remaining batter. Bake 45 to 50 minutes at 350°.

COFFEE CAKE

Nancy Buckmaster Hackett

1 c. sugar
1 c. water
1 tsp. cinnamon
1 3/4 c. flour
1/2 tsp. salt
1 c. raisins
1 stick margarine
1/2 tsp. cloves
1 tsp. soda

Combine sugar, raisins, water, margarine, cinnamon and cloves in a saucepan. Boil 5 minutes and cool. Sift together flour, soda and salt. Add to cooled mixture. Bake at 375° for 25 minutes.

BUTTERCREAM COFFEE CAKE

Linda Woltmann

1/3 c. (plus 1/2 c. butter)
1/3 c. brown sugar (firmly packed)
1/2 c. nuts (chopped)
3/4 tsp. soda
2/3 c. sugar
1 c. commercial sour cream
2 1/4 c. flour
1 tsp. cinnamon
1/2 tsp. baking powder
1/2 tsp. salt
2 eggs
1 tsp. vanilla

Cut 1/3 cup butter into 3/4 cup flour, brown sugar and cinnamon until fine. Add nuts. Sift 1 1/2 cup flour with baking powder, soda and salt. Cream 1/2 cup butter in large mixing bowl. Gradually add sugar; cream until light and fluffy. At medium speed, add eggs, one at a time, beat well after each. Blend vanilla in. At low speed, add dry ingredients alternately with sour cream to creamed mixture beginning and ending with dry ingredients. Spread in greased 9x9 inch pan. Sprinkle with nut mixture. Bake at 325° for 45 to 55 minutes until cake springs back when lightly touched in center. Cool 10 minutes, remove from pan. Cool completely. Cut in half horizonially. Fill with butter cream filling. Refrigerate.

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BUTTERCREAM COFFEE CAKE (Continued)

BUTTERCREAM FILLING:

1/4 c. flour
1/2 tsp. salt
1 c. milk
2/3 c. butter
1 c. sugar
1 tsp. vanilla

Combine flour, salt and milk in small saucepan. Cook over low heat, stirring constantly, until very thick. Cool gradually. Add sugar; cream well. Add flour mix; beat until light and fluffy. Blend in vanilla.

COFFEE CAKE

Mrs. Leonard Troll

3/4 c. sugar
1/2 c. oleo or butter (soft)
1 egg
1 1/2 c. flour (sifted)
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk

CINNAMON TOPPING:

1/2 c. brown sugar (packed)
2 T. flour
2 T. oleo (melted)
1 tsp. cinnamon
2 T. water

Combine sugar, oleo and egg; mix well. Sift flour, baking powder and salt together; add to egg mixture alternately with milk. Spread half the batter in greased 8x12 inch baking pan. Mix topping. Spread half of batter in pan. Circle with fork for marbled effect, repeat with remaining batter and topping. Bake at 375° for 30 minutes.

COFFEE CAKE

Mrs. Paul Voggesser

1 c. shortening
2 c. sugar
2 eggs
1 c. commercial sour cream
1/2 tsp. vanilla
2 c. flour
1/4 tsp. salt
1 tsp. baking powder

TOPPING:

1/2 c. nuts (chopped)
1/2 tsp. cinnamon
2 T. brown sugar

Cream shortening and sugar. Add eggs and beat well. Fold in commercial sour cream and vanilla. Sift together flour, salt and baking powder and fold in sugar and cream mixture. For topping; put a little batter in bottom of bundt cake pan (can use angel food cake pan). Sprinkle on topping and marbelize. Then add rest of batter. Bake for 55 minutes at 350°.

COFFEE CAKE — Agneta Jensen

2 c. water
1 1/2 c. raisins
1 c. white sugar
1 c. brown sugar
1 c. oleo
2 eggs
1/2 tsp. soda
1 tsp. baking powder
1/2 tsp. each; cloves and nutmeg
3 c. flour
1 c. liquid

Cook raisins until tender, saving liquid. Cream sugar and oleo, add eggs and beat well. Add dry ingredients alternately with liquid. Add raisins and spread on cookie sheet.

TOPPING:
1 c. brown sugar
4 T. flour
4 tsp. cinnamon
4 T. oleo (melted)

Mix together and sprinkle over top of dough. Bake in 350° oven for 35 minutes.

COFFEE CAKE — Amanda Sievers

2 c. milk (scalded)
1/2 c. shortening
1 T. salt
1/2 c. sugar
1 tsp. cardamom
2 eggs (well beaten)
1 pkg. yeast
1/2 c. water (lukewarm)
5 1/2 c. flour and raisins

Scald milk. Add shortening, salt, sugar and cardamom and let cool. Add well beaten eggs and yeast which has been dissolved in warm water. Add flour and raisins. Let rise until double. Stir down. Let rise again. Then put in pans. Spread with butter, sugar and cinnamon. Let rise and bake at 350° for 25 to 30 minutes.

GOOD QUICK COFFEE CAKE — Katie Suhr

1 c. flour (unsifted)
1/3 c. sugar
3 tsp. baking powder
1/4 tsp. salt
1 egg
1/2 c. milk
1/4 c. salad oil
Cinnamon
Brown sugar

Sift together flour, sugar, baking powder and salt. Add milk and salad oil. Beat. Put in 8 1/2 inch pan. Sprinkle with cinnamon and brown sugar. Bake 10 or 15 minutes at 350°.

APPLE NUT COFFEE CAKE

Mrs. Kenneth (Barbara) Judd

1/2 c. shortening
1 c. sugar
2 eggs
1 tsp. vanilla
2 c. flour
1/4 tsp. salt
1 c. dairy sour cream
1 tsp. baking powder
1 tsp. soda
2 c. apples (chopped)

Combine ingredients. Spread in 13x9x2 inch or jelly roll pan, 15x10 1/2 inch pan. Sprinkle over batter the following; 1/2 cup brown sugar, 1 teaspoon cinnamon, 2 tablespoons melted butter or margarine and 1/2 cup nuts. Bake at 350° from 35 to 40 minutes. Stays moist.

COFFEE CAKE

Aunt Clara Kjeldgaard

3/4 c. shortening or margarine
1 c. sugar
2 1/4 c. all-purpose flour (sifted)
3/4 c. milk
1/2 c. raisins
2 egg yolks
2 egg whites (beaten stiff)
2 1/2 tsp. baking powder
1 tsp. ground cardamom
Candied fruit, citron or grated lemon or orange rind may be added

Mix shortening and sugar. Add milk, egg yolks, flour and baking powder. Add seasonings, raisins and fruit slightly floured. Fold in beaten egg whites. Pour into a greased and floured tube pan. Sprinkle with cinnamon and sugar, nuts, if desired. Bake approximately 45 minutes. Do not use an angel food cake pan. It will not be as tall as when baked in a smaller tube pan. A bread loaf pan can be used. Bake 50 to 60 minutes.

MOM'S COFFEE CAKE

Arlene Davis

2 c. milk
2 T. lard
1/2 c. sugar
Salt
1 egg
1/2 c. raisins
1 cake yeast
Flour
1/4 c. butter
1/4 c. sugar

Scald milk, add lard, sugar and salt. Cool. Add 1 egg, 1/2 cup raisins and 1 cake yeast. Add enough flour to make a soft dough so that it can be stirred with a spoon. Let raise once. Put in 9 inch square pan. Let rise again. Melt butter, sugar and pour over top. Bake 3/4 hour at 350°.

COFFEE CAKE — Mrs. John Scheef

1 egg (beaten)
1/2 c. sugar
1 tsp. salt
1 T. butter
1 T. lard
1 c. milk (heated)
2 pkgs. yeast
1/2 c. water (warm)
3 c. flour
1/2 c. raisins
1 tsp. cardamom

Mix first 6 ingredients. Dissolve yeast in warm water. Combine with first mixture. Add flour, raisins and cardamom, stir very well. Let raise to double size. Stir down and let raise again, then put into bread loaf pans, spread melted butter over top and sprinkle with sugar and cinnamon, let raise pan-high, then bake in a 350° oven for 40 minutes.

QUICK COFFEE CAKE — Mae Mattox

3/4 c. water (warm)
1 pkg. yeast
1/4 c. sugar
1 tsp. salt
2 1/2 c. flour
1 egg
1/4 c. shortening (soft)

Put water in bowl, add yeast, add sugar, salt and 1/2 flour. Beat 2 minutes or until batter sheets off spoon. Add egg and shortening, mix well. Add rest of flour, beat until smooth. Drop by spoonful over bottom of greased 8x9 inch pan. Cover and let rise until double in size. Add sugar and cinnamon topping or raisins. Bake until brown.

GERMAN COFFEE CAKE — Iris Luth

1 pkg. yeast
1/2 c. water (warm)
1/2 c. margarine
1/2 c. sugar
1 tsp. salt
1 and 3/4 c. milk (scalded, cooled)
2 eggs
3 to 4 c. flour

Dissolve yeast in warm water. Combine shortening, sugar, salt and milk with part of flour, [illegible], add beaten eggs and then flour to make a very soft dough. Let rise 2 hours. Roll with rolling pin, covering with a mixture of cinnamon, sugar, 1 cup of raisins or currants and 1 tablespoon flour. Roll up into a roll and fit into baking pan as desired. Brush with melted shortening and slash with scissors to let out steam. Bake at 350° for 30 minutes. Frost if desired when cool.

MOTHER'S GERMAN COFFEE CAKE — Mrs. Ernest Luth

One package yeast dissolved in 1/4 cup warm water. Scald and cool 1 cup milk.

2 T. sugar
1 tsp. salt
1/2 c. margarine
2 eggs
1 tsp. ground cardamom seed
3 1/2 c. flour

Mix, cover with plastic cover. Let rise until doubled. Stir down and let stand 5 minutes. Pour into a greased 9x13 inch pan. Spread with mix of 2 tablespoons butter, 1/4 cup sugar and cinnamon, if desired. Bake in 325° oven for 30 minutes.

SWEDISH TEA RING — Mrs. Norman Johansen

3/4 c. shortening
3/4 c. sugar
1 c. milk (scalded)
2 eggs (beaten)
2 tsp. salt
1 c. water (cold)
2 pkgs. yeast
1/2 c. water (lukewarm)
7 1/2 c. flour

Pour scalded milk over shortening, sugar and salt. Add cold water. Cool to lukewarm. Add eggs and 3 cups flour. Beat. Add yeast and balance of flour. Let sit for 10 minutes. Then knead about 5 minutes. Let raise, knead and let raise again. Make ring roll using about 1/3 of the dough. Bake at 350° for 20 to 30 minutes. Remainder may be used for 2 more rings or any other sweet rolls.

FAVORITE COFFEE CAKE — Mrs. Merrill Smalley

2 eggs (beaten until thick) Add:
1 c. sugar
1 tsp. vanilla
1 tsp. baking powder
1/4 tsp. salt
1 c. flour

Stir dry ingredients into egg mixture and add 1/2 cup hot milk in which 1 tablespoon butter has been melted. Pour into a greased 10 inch square pan and bake at 350° for 25 minutes. Spread topping on hot cake and brown under the broiler until bubbly.

TOPPING:
1/4 c. butter
2/3 c. brown sugar
2 T. cream

Cream together, add a dash of salt and 1 cup chopped nuts, if desired. Mix well, spread evenly on cake and broil.

COFFEE CAKE — Mrs. John Scheef

1 egg (beaten)
1/2 c. sugar
1 tsp. salt
1 T. butter
1 T. lard
1 c. milk (heated)
2 pkgs. yeast (dissolved in 1/2 c. warm water)
3 c. flour
1/2 c. raisins
1 tsp. cardamom

Mix first 6 ingredients. Dissolve yeast in warm water and combine with first mixture, mix well. Add flour, raisins and cardamom, stir well and let raise in a warm place until double its size. Stir down and let raise again. Then put in 2 bread loaf pans, spread tops with melted butter and sprinkle with sugar and cinnamon. Let raise until pan high. Bake in 350° oven for 40 minutes.

DOUGHNUTS

GLAZED RAISED DOUGHNUTS — Sally Matthies

1 1/4 c. milk (scalded)
2 envelopes dry yeast
1/4 c. water (lukewarm)
1/2 c. sugar
1/3 c. butter
2 eggs (beaten)
1 tsp. salt
4 1/2 to 5 c. flour
1 c. potatoes (mashed)

Boil and mash potatoes. Add butter, eggs, sugar and milk. When lukewarm, add the yeast, which has been dissolved in the 1/4 cup water. Mix thoroughly and add flour and salt. Place in bowl and cover. Let rise, punch down only once and let rise again. Use a large size doughnut cutter. Let rise until double in size. Fry in deep fat and glaze while warm.

GLAZE:

1 lb. powdered sugar
1 T. corn starch
3 T. butter
1 T. sweet cream
1 T. vanilla

Enough warm water to make a liquid.

Be cheerful. Of all the things you wear, your expression is the most important.

GLAZED POTATO DOUGHNUTS — Mary Ellen Woltmann

1 pkg. active dry yeast
1/4 c. water (warm)
1 c. milk (scalded)
1/4 c. shortening
1/4 c. sugar
1 tsp. salt
3/4 c. mashed potatoes (instant can be used)
2 eggs (beaten)
5 to 6 c. flour (sifted)
1 lb. confectioners' sugar
6 T. water
1 T. vanilla

Dissolve yeast in warm water. Combine milk, shortening, sugar and salt. Cool until lukewarm. Stir in yeast, potatoes and eggs. Gradually add enough flour to make soft dough. Turn onto floured surface. Knead until smooth and satiny. Place in lightly greased bowl; turn over to grease top. Cover. Let rise in warm place until double, 1 to 1 1/2 hours. Roll to 1/2 inch thickness and cut with a 2 inch doughnut cutter. Cover, let rise until doubled, 1/2 hour. Meanwhile, stir confectioners' sugar, water and vanilla together. (Mixture will look like very thick cream.) Fry in deep hot fat, 375°. Drain on absorbent paper. Drop hot doughnuts into glaze. Place on cooling rack until glaze is set. Makes 3 1/2 dozen.

DROP DOUGNUTS — Rita Henningsen

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

Sift together dry ingredients. Beat eggs, milk and vanilla. Add flour mixture and beat well. Drop by spoonful in hot fat to fry. When brown, take out and roll in sugar or powdered sugar. Real good!

AFTERNOON TEA DOUGHNUTS — Aunt Clara Kjeldaard

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

Beat eggs until light. Add sugar, salt, nutmeg, shortening and milk. Add flour and baking powder, which are sifted together and mix well. Drop batter by teaspoon into hot lard (1 pound). Fry until light brown and done inside. (Test with fork.) Drain well on paper and sprinkle with powdered sugar.

RAISED DOUGHNUTS — Mrs. Ward Becht

1 pkg. Fleischmann's yeast
1 c. milk (scald, cool)
1/2 c. sugar
4 T. shortening (melted)
1 T. lemon extract
1/2 c. water (lukewarm)
Flour (for a soft sponge)
1/2 tsp. salt
2 Eggs
Flour (for a soft dough)

Let the yeast, water, milk and flour rise for 1 hour. Then add the rest of the ingredients. Let rise, then roll out and shape into doughnuts. Let rise again, then fry in deep fat.

DOUGHNUT HOLES — Julie Bornholdt

1 egg
3/4 c. milk
2 c. flour
1/4 c. sugar
3 tsp. baking powder
1 tsp. salt
1/4 c. shortening (melted)
1/2 tsp. nutmeg

Beat egg and add the milk. Beat again. Add the other ingredients (sifted together). Add melted shortening. Drop by teaspoon in deep grease. Cook until golden brown. Roll in sugar.

DOUGHNUTS — Ethel Walter

1 c. sugar
1 c. milk
2 eggs (beaten fine as silk)
A little nutmeg (lemon will do)
2 tsp. baking powder

Lightly stir the flour in. Roll on pie board, not too thin. Cut in diamonds, twist or rings. Then drop with care the doughy things. Into fat that briskly swells evenly, the spongy cells, roll in sugar, lay to cool. Always use this simple rule.

RAISED DOUGHNUTS — Mrs. Boyd Phillips

2 c. water (warm)
2 pkg. dry yeast
3/4 c. sugar
1/2 c. shortening (soft)
2 tsp. salt
2 eggs
7 to 7 1/2 c. flour (or more)

Dissolve yeast in water for 5 minutes. Then add sugar, shortening, salt, eggs and flour. Mix with spoon. Let rise in warm place until double in bulk, 1 1/2 hours or more. Roll out on slightly floured board to about 1/3 inch thick and cut doughnuts. Let doughnuts rise again on board about 35 minutes

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RAISED DOUGHNUTS (Continued)

until very light. Deep fry, turning over once. Drain on paper towels and sugar or glaze. Freezes well (without sugar) and can reheat in bun warmer.

GLAZED RAISED DOUGHNUTS

Deloris Claussen

1 1/4 c. milk (scalded)
2 envelopes dry yeast (dissolved in 1/4 c. lukewarm water)
1/2 c. sugar
1/3 c. butter
2 eggs (beaten)
1 tsp. salt
4 1/2 to 5 c. flour
1 c. potatoes (mashed)
1 tsp. mace

Scald milk, add sugar, butter and salt. Pour into large mixing bowl and add mashed potatoes, eggs and mace. Cool to lukewarm and add yeast dissolved in water. Add flour and mix. Cover bowl and let rise until double. Roll out and cut with doughnut cutter. Let rise and fry in deep fat and glaze while warm.

GLAZED POTATO DOUGHNUTS

Mrs. Marvin Schroder

1 pkg. dry yeast
1/4 c. water (warm)
1 c. milk (scalded)
1/4 c. shortening
1/4 c. sugar
1 tsp. salt
3/4 c. mashed potatoes (instant may be used)
2 eggs (beaten)
5 to 6 c. flour (sifted)

Dissolve yeast in warm water. Combine milk, shortening, sugar and salt. Cool until lukewarm. Stir in yeast, potatoes and eggs. Gradually add enough flour to make soft dough. Knead until satiny. Let rise until double. Roll 1/2 inch thick and cut. Let rise until double. Fry in hot oil and glaze. GLAZE: 1 lb. powdered sugar 6 T. water, 1 T. vanilla. Mix together for a thin glaze to dip over.

GLAZE FOR DOUGHNUTS

Deloris Claussen

1 lb. powdered sugar
2 T. corn starch
3 tsp. butter
1 tsp. cream or evaporated milk
1 tsp. vanilla

Enough hot water to make a liquid.

Shout or scream - I'll bet you won't be heard.
But whisper, sister - they'll not miss a word.

ROLLS

CARAMEL PECAN ROLLS

Luella Holst

1 pkg. active dry yeast
1 c. water (warm)
1/4 c. sugar
1 tsp. salt
2 T. butter or margarine (melted)
1 egg
3 1/4 to 3 1/2 c. flour
1 stick margarine
1 c. brown sugar
2 T. white syrup
Pecans

Mix all together, let rise until double in bulk. Roll dough onto floured board as for cinnamon rolls, spread rolled dough with melted margarine, 1/2 cup sugar and 1 teaspoon cinnamon. Roll up and cut rolls and let rise. Melt together the stick of margarine, brown sugar, white syrup and pecans. Place this mixture in bottom of pan and rolls on top. Bake at 350° for 25 to 30 minutes.

PECAN ROLLS

Elsa Peters

Dough:
1 cake yeast
1/4 c. water (lukewarm)
1 c. milk (scalded)
1/2 c. sugar
1 tsp. salt
1/3 c. butter or margarine
2 eggs
4 to 4 1/2 c. flour
1 c. oatmeal (uncooked)

Filling:
1/2 c. sugar
1/2 c. brown sugar
2 tsp. cinnamon

Soften yeast in warm water. Pour milk over sugar, salt and butter and stir until butter melts. Cool to lukewarm. Beat in eggs and 1 cup of flour. Add yeast and oatmeal and stir in enough more flour to make a soft dough. Turn out and knead until smooth and satiny, about 10 minutes. Round into a ball, place in greased bowl and brush with melted shortening. Cover and let rise until double in size, about 1 hour. Punch dough down, cover and let rest 10 minutes. Divide dough in half and roll each to 12 inch square. Brush with melted butter. Sprinkle with half of filling made by combining all ingredients.

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PECAN ROLLS (Continued)

Roll as for jelly roll and cut into 12 1-inch pieces. Put topping in each pan and sprinkle with chopped pecans and a few whole ones. Place 8 rolls in each pan, cut side down. Cover and let rise again for about 45 minutes. Bake 25 minutes at 375°. Invert on wire rack immediately.

TOPPING:

6 T. butter or margarine
6 T. dark corn syrup
3/4 c. brown sugar
1/3 c. pecans (chopped)
Whole pecans

SWEET ROLLS

Mrs. Charles Suhr

1/4 c. water (lukewarm)
2 pkgs. yeast
1 tsp. sugar
1 c. milk (scalded and cooled)
1/2 c. Crisco
1 1/2 tsp. salt
1/2 c. sugar
2 1/2 c. flour
2 eggs (beaten)
3 c. flour

Mix yeast and sugar in lukewarm water. Scald 1 cup milk and cool, with Crisco, salt and sugar added. Mix this with yeast mixture. Add 2 1/2 cups flour and blend in beaten eggs. Add 1 cup flour. Beat at high speed. Add 2 more cups flour. (This makes 5 1/2 cups flour in all.) Let raise.

TOPPING:

2 c. brown sugar
1/4 c. margarine (1 stick)
1/2 c. milk
1/4 c. white syrup

Bring to a rolling boil. Let cool, barely warm. Place in muffin pans, chopped pecans, 1 tablespoon caramel in muffin tin.

SWEET ROLL

Lola Knudtson

2/3 c. milk
1/2 c. sugar
1 1/4 tsp. salt
6 T. shortening
2/3 c. water (warm)
2 T. sugar
2 pkgs. dry yeast
3 eggs (beaten)
6 c. flour

Scald milk. Add and stir in sugar, salt and shortening. Cool to lukewarm. Combine warm water, sugar and yeast. Let stand until dissolved. Add water and milk mixture and stir in beaten eggs. Add and stir in 3 cups flour. Beat until smooth. Mix in 3 cups more flour. Turn dough, brush with melted shortening. Cover and

Continued Next Page.

SWEET ROLL (Continued)

let rise in warm place 1 1/2 hours. Put in pans. Let rise. Bake in quick oven.

CINNAMON ROLLS

Mrs. Jack Messenger

No. 1
2 pkgs. dry yeast
1/2 c. water (warm)
1/2 tsp. sugar
No. 2
1/2 c. butter or lard
1/2 c. sugar
1 c. water (boiling)
1 tsp. salt
No. 3
2 eggs (beaten)
4 1/2 c. flour

Fix No. 1 and let stand a few minutes. Fix No. 2 and let cool. Add 1 to 2. Add eggs and 1/2 of the flour. Beat hard with the mixer. Add rest of the flour with a spoon. Cover and place in refrigerator overnight. Roll out, spread with butter, sprinkle with sugar and cinnamon. Roll up and cut placing cut side down. Let rise until double. Bake in 350° oven for 20 minutes.

ORANGE ROLLS

Katie Suhr

2 c. milk (scalded, cooled)
1 c. sugar
2 pkgs. yeast
6 eggs (beaten lightly)
2 tsp. salt
Orange juice (and rind of 1 orange)
2 c. flour
6 T. butter
6 c. flour
1 c. sugar
1/2 c. butter

Scald milk and cool. Dissolve yeast in a little of the milk. Beat milk, sugar, yeast, eggs, salt and 2 cups of flour together. Let rise until bubbly. Then add 6 cups of white flour and let rise until double in bulk. Divide dough into 2 parts and roll out until 1/2 inch thick. Spread with the following filling; 1 cup sugar and 1/2 cup butter. Cream mixture with the grated rind of 1 orange. Roll and cut as cinnamon rolls. Let rise until doubled in bulk. Bake 18 to 20 minutes in a 375° oven. Frost with icing made of powdered sugar and orange juice. This recipe makes 35 rolls.

Many a man thinks he has an open mind when it is merely vacant.

ELEPHANT EARS (Crispie Rolls) Mariann Martens

1 c. water (warm)
2 pkgs. dry yeast
1 c. milk (scalded and cooled)
2 1/2 c. sugar
1 T. salt
2 eggs
1/2 c. shortening (melted)
6 c. flour
4 tsp. cinnamon

Combine warm water, yeast and cooled milk, 1/2 cup sugar, salt, eggs and 3 cups flour. Add melted shortening and remaining 3 cups of flour. Stir in and refrigerate in tightly covered bowl overnight or several days. When ready to bake, remove from refrigerator, knead on floured cloth 15 to 20 times. Combine 2 cups sugar and cinnamon. Set aside. Divide dough into 2 pieces and roll out to 18x12 inches. Spread dough with softened butter and 1/4 of the sugar mixture. Roll up from longest side as for cinnamon rolls. Cut into 1/2 inch pieces. Place each piece in sugar mixture and press until flat, turning often. Bake on greased cookie sheet 12 to 15 minutes at 450°. These freeze well. (Also good with chopped nuts in sugar.)

SCANDINAVIAN CINNAMON ROLLS Mrs. Robert Kixmiller

4 c. flour (unsifted)
1 tsp. salt
1/4 c. sugar
1 c. margarine
1 pkg. yeast
1/4 c. warm water (110° to 115°)
3 egg yolks (beaten)
1 c. lukewarm milk (scalded and then cooled)
1 1/2 c. sugar and 1 tsp. cinnamon

Put flour, salt and sugar in a large bowl. Cut in margarine with a pastry blender until mixture looks like meal. Dissolve the yeast in water, add to beaten eggs and cooled milk. Beat well into flour mixture. Chill in the refrigerator overnight. Roll dough into a rectangle. Spread with melted butter and sugar and cinnamon mixture. Roll as a jelly roll and cut in 1-inch slices. Cover and let rise about 1 hour. Bake at 375° for 20 to 25 minutes. Remove from oven and frost with creamy glaze.

GLAZE:

1 1/2 c. confectioners' sugar (sifted)
2 T. margarine (soft)
1 1/2 tsp. vanilla
1 to 2 T. hot water (to make a medium thick glaze)

CORN MEAL ROLLS — Karen Hoffmann

1/3 c. yellow corn meal
2 c. milk
1/2 c. butter
1/2 c. sugar
Pinch of salt
1 cake yeast (Dissolved)
1/4 c. water (warm)
2 eggs (beaten)
About 4 1/2 c. flour

Bring corn meal and milk to boil. Cook, stirring constantly, for a few minutes until it tastes done. Remove from heat and add butter, sugar and salt. Stir in yeast mix, then well beaten eggs. When light, add flour and treat as bread. After second rising, shape into buns as desired. When very light, bake in 350° oven until golden brown, about 20 minutes. (Yeast works better when you add a teaspoon of sugar from recipe to dissolving water.)

SWISS ROLLS — Ethel Walter

1 cake yeast
1/2 c. water (warm)
2 T. white sugar
1 pt. milk (scalded)
1/4 c. lard or shortening
1 tsp. salt
1 tsp. vanilla
Flour (enough to make a soft dough)
Nuts

Let raise once. Roll out and let set for 1/2 hour. Cut in strips and fry like doughnuts. Frost and cover with nuts.

FLY-OFF-THE-PLATE ROLLS — Margaret Steffen

2 pkgs. dry yeast
1/2 c. water (warm)
2 c. water (hot)
3 tsp. salt
1/2 c. sugar
3 T. butter (don't substitute)
6 to 6 1/2 c. flour (approximately)

Dissolve yeast in warm water. Heat 2 cups water and pour over the sugar and butter. Add 2 cups flour, beating hard as possible after each addition and when mixture is warm, not HOT, add the dissolved yeast. Then add balance of flour to which you have added the salt. Knead well and then place in greased bowl and let rise until double in bulk. Shape into rolls or buns. Let rise again until double. Bake at 375° for about 18 to 20 minutes.

A man wrapped up in himself makes a very small bundle.

OATMEAL ROLLS — Mrs. Harold Ferguson

2 cakes yeast
1/4 c. water (warm)
1 1/2 c. oatmeal
3/4 c. water (boiling)
1/3 c. shortening (lard)
1 c. coffee
1/2 c. molasses
1/3 c. brown sugar
2 tsp. salt
2 eggs
6 c. flour

Dissolve yeast in lukewarm water. Pour boiling water over oatmeal and shortening. Cool to lukewarm. Add yeast mixture and other ingredients. Knead lightly. Place in a greased bowl and let rise in a warm place until double in bulk. Form into rolls. Let rise. Bake 15 to 20 minutes in a hot oven (400°).

PARKER HOUSE ROLLS — Joy Sievers

1 pkg. yeast
1 tsp. sugar
1 c. water (warm)
1 c. milk
5 T. sugar
2 tsp. salt
6 c. flour
4 T. lard (melted)

Dissolve yeast in warm water with sugar. Scald milk, add sugar, salt and cool. Add to yeast. Add 3 cups flour and beat. Add lard, rest of flour. Knead. Cover, let rise about 1 1/2 hours. Punch down, let rise again about 40 minutes. Then shape into rolls and let rise again. Bake at 350° for about 15 minutes.

POTATO REFRIGERATOR ROLLS — Mrs. Robert Johnk

1 pkg. yeast
1/2 c. water
1 c. milk (scalded)
1 c. hot, mashed potatoes
1/2 c. shortening
1/4 c. sugar
2 tsp. salt
2 eggs (beaten)
5 to 6 c. flour (sifted)

Soften yeast in warm water. Combine milk, potato, shortening, sugar and salt in large mixing bowl. Let stand until lukewarm. Add yeast mixture. Add eggs. Add 1 1/2 cups flour and beat well. Cover and let stand in a warm place 1 hour or until full of bubbles. Stir in 3 1/2 to 4 1/2 cups flour to make fairly stiff dough. Knead until smooth on lightly floured surface. Return to greased surface, cover and chill in refrigerator. About 1 1/2 hours before serving time, shape desired number of rolls, place on greased pans. Let rise 1 to 1 1/4 hours or until double in bulk. Bake in hot oven, 425°, 15 to 20 minutes. Punch down the unused dough and return to the refrigerator. Makes 3 dozen medium rolls.

BUN OR SWEET ROLL DOUGH — Leita Akers

2 c. milk (scalded)
1 stick oleo
1/2 c. sugar
2 tsp. salt
2 pkgs. dry yeast
1/2 c. water (warm)
1 tsp. sugar
2 eggs
7 1/2 to 8 c. flour

Scald 2 cups milk. Add oleo, sugar and salt. Let cool to lukewarm. Dissolve yeast in warm water and sugar. Let rise to top of cup. Measure 7 1/2 to 8 cups of flour and sift. Beat 2 eggs in large bowl, add milk mixture and yeast mixture. Stir. Add flour, enough to make a very soft dough. Let rise about 1 1/2 hours. Mix down and let rise 1 hour. Make into buns or rolls. Let rise and bake at 350°.

CRUSTY CASSEROLE ROLLS — Mrs. Dave Sampson

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

Scald milk. Stir in sugar, salt, butter and warm water. Mix yeast into flour and beat into milk mixture. Let raise 25 minutes. Meanwhile, melt butter. Stir dough and drop by spoonsful into shallow casserole containing half the melted butter. Pour the rest of the butter over the top. Let raise 25 minutes. Bake 25 to 30 minutes at 400°. For a change, garlic or onion salt may be sprinkled in bottom of casserole before dropping in dough.

DINNER ROLLS — Mrs. Joe Beckendorf

2 c. milk
4 T. butter
4 T. sugar
1 tsp. salt

Put in pan and heat to boiling point but do not boil. Let cool to lukewarm. Put 2 cakes of compressed yeast or 2 packages dry yeast in 1/2 cup warm water, sprinkle in a little sugar and let yeast dissolve. Put milk mixture in a bowl and add 2 cups flour, and beat well. Add yeast and beat again. Add enough more flour until it handles nicely. Let rise until double in size. Punch down. Let rise again. Make into rolls and let rise. Bake in a 400° oven 15 to 20 minutes.

DINNER ROLLS — Lois Bertelsen

1 c. milk
1/2 c. sugar
2 tsp. salt
4 T. shortening
1/2 c. water (warm)
2 pkgs. dry yeast
2 eggs
5 c. flour

Heat milk. Add sugar, salt and shortening. Cool to lukewarm. Dissolve yeast in 1/2 cup warm water. Add 2 cups flour to milk mixture. Stir until smooth. Add yeast and eggs, beating hard. Add remaining 3 cups flour and knead until smooth. Let rise until doubled. Then shape into rolls. Bake at 375° for 20 to 25 minutes.

BUTTERHORN ROLLS — Mrs. Charles Obrecht

3/4 c. milk (scalded)
1/4 c. water (warm)
3 eggs (beaten very light)
3 1/2 c. flour (sifted)
1/2 c. butter
1/2 c. sugar
1 tsp. salt
1 pkg. yeast

Add butter, sugar and salt to the scalded milk. Cool to lukewarm. Dissolve yeast in warm water. When milk is lukewarm, stir in the dissolved yeast, beaten eggs and about 1 1/2 cups flour. Beat hard for a few minutes. Set in a warm place until the sponge is very light. This much can be done in the evening. The sponge will wait until the middle of the next morning, if you wish. Add the rest of the flour. Turn out on a floured board; knead until smooth and elastic. Be careful not to work too much flour into the dough. It should be as soft as you can handle. Let rest a few minutes. Divide the dough into 2 parts. Roll each into a circle about 1/4 inch thick. With a sharp knife, cut crosswise into fourths. Then cut each section into 4 wedge-shaped pieces. Starting at the wide, outside edge, roll tightly toward the point. Pinch the point to the roll, and place it on a well greased baking sheet. When very light, bake about 12 minutes at 375°. (Or less if you plan to reheat them. These may be partly baked when they are ready, then finished up at the last minute, like Brown and Serve rolls.)

If all the deeds that I have done
Were the clothes I had to wear --
How much more caution would I take
To dress myself with care?

BAKING POWDER BISCUITS SUPREME

Diana Smalley
Coralville, Iowa

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

Sift dry ingredients, cut in shortening until mixture resembles coarse crumbs. Add milk all at once and stir only until dough follows fork around the bowl. Turn out on a lightly floured surface. Knead gently for 1/2 minute. Roll 1/2 inch thick, cut and bake on ungreased cookie sheet in hot oven (450°) for 10 to 15 minutes. Makes about 16 biscuits.

SOUTHERN BAKING POWDER BISCUITS

Mrs. Archie Gumbert

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

Sift flour, salt, cream of tartar, baking powder and sugar. Add shortening to flour mixture and blend. Add egg to milk and slowly add to dry ingredients. Knead 5 minutes. Roll 1/2 inch thick. Bake at 400° 10 to 12 minutes.

PERFECT BISCUITS

Leita Akers

2 c. flour (sifted)
1/2 tsp. salt
4 tsp. baking powder
2 tsp. sugar
1/2 c. shortening
1 c. sweet milk

Sift dry ingredients 3 times. Add shortening and cut in with a fork until crumbly. Add 2/3 cup milk. Stir dough until it follows your fork. Add rest of milk if necessary. Bake 12 to 15 minutes at 450°.

BARBECUE BUNS

Joyce Boyce

2 c. water (warm)
1 pkg. yeast
1/3 c. non-fat milk
1/4 c. sugar
1 T. salt
6 1/4 c. flour
1/3 c. margarine (melted)

Mix yeast in warm water. Then add rest of ingredients. Knead like for bread, let rise, then shape into buns and let rise again. Bake for 20 minutes at 375°.

EVERYDAY BUNS

Mrs. Robert Barton

1 1/2 pkg. yeast
4 T. sugar
1 T. salt
2 c. milk (scalded)
4 T. shortening
6 c. flour

Let the milk cool and then add yeast and all the rest of the ingredients. Let the ingredients rise. Make into buns. Rise. Bake at 400° for 10 to 12 minutes.

BUNS (Quick and Easy)

Mrs. Francis Andersen

1/2 c. sugar
1 tsp. salt
1/3 c. lard
2 c. water (boiling)
4 c. flour
2 eggs (beaten)
1 pkg. yeast
1/4 c. water (lukewarm)
1 tsp. sugar

Dissolve 1 package yeast in 1/4 cup lukewarm water and 1 teaspoon sugar (let rise). Mix sugar, salt, 1/3 cup lard and 2 cups boiling water cool add 4 cups flour and 2 beaten eggs. Add to yeast and then add 4 cups more flour. Let rise in warm place and make into buns. Let rise and bake in 375° oven 20 minutes. Makes 2 dozen large buns in 11x17 inch pan.

HAMBURGER BUNS

Mrs. Robert Clayton

2 eggs
1/2 c. sugar
1/2 c. shortening
2 tsp. salt
1 1/2 c. milk (scalded and cooled)
1/2 c. water
6 to 7 cups flour
2 pkgs. dry yeast

Dissolve yeast in 1/2 cup warm water. Cream eggs, sugar, shortening and salt. Add yeast and milk. Mix well and add flour. Grease top and cover. Let rise again and make into balls a little larger than an egg. Put in pan 3 inches apart. Brush with butter and press down flat with hand. Let rise and bake 15 minutes at 350°. Tops may be brushed with egg white before baking and sprinkled with sesame seeds or poppy seeds. May be left in refrigerator a few days.

The milk of human kindness should not be bottled up.

BERTHA MUELLER'S BUNS — Velma Craig Bledsoe

1 c. potato water
1/2 cake yeast (soak in a little warm water)

Add flour to make sponge. Mix in the afternoon. Let raise until 8:00.

Add:

1/2 c. lard
1 c. sugar
Salt (to taste)
1 pt. water (lukewarm)

Stir together, mix flour in, not as stiff as for bread. Let rise all night. Put in pans in morning and let rise. Bake 15 to 20 minutes. Makes 36 to 40 buns.

SUNDAY FRENCH BREAKFAST PUFFS (Muffins) — Diana Smalley

Mix together thoroughly:

1/3 c. shortening
1 egg
1/2 c. sugar

Sift together:

1 1/2 c. flour (sifted)
1/2 tsp. salt
1 1/2 tsp. baking powder
1/4 tsp. nutmeg

And stir in alternately with 1/2 cup milk. Fill greased muffin cups 2/3 full. Bake until golden brown. Immediately roll in; 6 tablespoons melted butter, then in mixture of 1/2 cup sugar and 1 teaspoon cinnamon. Bake at 350° for 20 to 25 minutes. 12 medium sized muffins.

BRAN MUFFINS — Mrs. Raymond Linke

1 1/4 c. sugar
2 eggs
1/2 c. shortening
1 c. water (boiling)
2 1/2 tsp. baking soda
1 pt. buttermilk
2 c. plain bran
1/2 tsp. salt
1 c. 100% bran
2 1/2 c. flour

Pour boiling water over the 2 cups plain bran to soak. Combine other ingredients and add soaked bran. This dough will keep well in the refrigerator for a week or more. Bake muffins in a 425° oven 20 to 25 minutes.

Men don't marry women on $25. a week any more - a girl must be making at least twice that much.

REFRIGERATOR MUFFINS

Ruth Murray

2 1/2 c. sugar
4 eggs
2 c. Nabisco 100% bran
3 1/2 c. Kellogg's Bran or Bran Buds
5 tsp. soda
1 heaping c. shortening (1 c. plus 3 T.)
1 qt. buttermilk
2 c. water (boiling)
6 c. flour
2 tsp. salt

Pour boiling water over Nabisco bran. Let cool and stand. Cream shortening, sugar and eggs. Beat well. Add bran and water and 3 1/2 cups bran buds. Add buttermilk and dry ingredients. Mix thoroughly. May be stored in refrigerator for several months. Bake about 15 minutes at 400°.

EVER READY BRAN MUFFINS

Beverly Beckendorf
Gladys Sankey Johnk

3 c. Kellogg's All-Bran
2 c. Nabisco 100% Bran
2 c. water (boiling)
1 qt. buttermilk
3 c. sugar
1 c. shortening
4 eggs
5 c. all-purpose flour
5 tsp. soda
1 tsp. salt

Pour boiling water over cereals and add buttermilk. Let cool. Cream sugar and shortening. Add eggs, one at a time and beat. Add this to cooled cereal mixture. Stir this into mixture only to dampen. Don't over mix. Store in refrigerator in 3 pound shortening cans. This recipe makes 2 1/2 cans full. Spoon batter into muffin cups about 2/3 full. Bake at 375° for 15 to 20 minutes. Batter will keep at least 3 weeks.

BRAN MUFFINS

Mrs. Wesley Robinson

2 c. Nabsico bran
2 c. water (boiling)
2 c. raisins
1 1/2 c. white sugar
1 1/2 c. brown sugar
1 1/2 c. Crisco oil
4 eggs
2 c. flour
5 tsp. baking soda, salt
4 c. Kellogg's All Bran

Cover Nabsico bran with boiling water, let stand until cool. Boil raisins until puffed, drain and cool. Combine sugars, Crisco oil, eggs, flour, baking soda and salt. Mix in 4 cups Kellogg's All Bran. Mix in other bran mixture alternately with 1 quart buttermilk. Bake at 425° for 15 to 20 minutes. This makes about 7 dozen large muffins. Can be frozen.

FRUIT AND NUT BREADS

PUMPKIN BREAD

Alma Koenig - Marcia Kreis
Mrs. Josephine Fooken

1/2 c. shortening
1 1/2 c. sugar
1 2/3 c. flour
1/2 c. water
2 eggs
1 c. pumpkin (canned)
3/4 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. baking powder
1 1/2 tsp. cinnamon

Cream shortening and sugar. Add water, eggs and pumpkin. Combine dry ingredients. Add to first mixture. Bake in a loaf pan at 375° for 1 hour.

PUMPKIN BREAD

Ruth Tilton Post - Hertha Johnson

1 1/2 c. sugar
1 1/2 c. plus 2 T. flour (sifted)
1 tsp. soda
3/4 tsp. salt
1/2 tsp. each; cinnamon and nutmeg
1/2 c. oil
2 eggs
1/3 c. water
1 c. pumpkin
Nuts or raisins or plain

Sift dry ingredients into bowl. Make well and add remaining ingredients. Mix smooth. Bake at 350° for 1 hour. Cool slightly. Turn onto rack.

PUMPKIN BREAD

Mrs. Blanche Lamer

3 c. flour
2 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
3 c. sugar
1 1/2 tsp. salt
1 c. Mazola oil
2/3 c. water
4 eggs
1 small can pumpkin

Mix altogether in large bowl. Bake in 2 large or 3 small greased, floured pans for 1 hour at 325°.

Success comes in cans -- failure in can'ts.

CORN BREAD

Janice Tooley

1/2 c. corn meal
1/2 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1 T. sugar
1/2 T. Crisco
1 egg

Mix all dry ingredients together. Add enough milk so easy to stir. Don't make batter thin. Melt grease in baking dish, pour into batter. Bake at 375° 20 minutes. Makes 3 servings. Make white gravy for corn bread; melt 1 tablespoon shortening in pan. Stir in about 1 tablespoon flour. Pour in milk and cook to thicken. Salt to taste. Pour over hot corn bread.

BOSTON BROWN BREAD

Mrs. Auge Knuth

2 c. raisins
2 tsp. soda
1 1/2 c. sugar
1 1/2 tsp. vanilla
Nuts and maraschino cherries may be added
2 c. water (cold)
2 eggs (beaten)
Pinch of salt
3 c. flour

Let the soda, water and raisins come to a boil until white foam covers the top and then let cool. Add the other ingredients. Bake in 2 1-pound coffee cans for 1 hour in a 350° oven.

HOT BROWN BREAD

Dorothy Eggerss

1 1/2 c. raisins
1 1/2 c. water
1 T. butter
1 egg
1 1/2 c. white sugar
2 1/2 c. flour
1/4 tsp. salt
2 tsp. soda

Cook raisins in water until soft. Cool. Cream butter, sugar and egg. Beat well. Sift dry ingredients and add to butter mixture alternately with raisins and juice. Pour into 3 No. 2 cans. Fill 1/2 full. Bake at 350° for 1 hour. Cool in cans.

MY OLD NUT BREAD RECIPE

Eva Caslte

2 c. milk
4 c. flour
Pinch of salt
3 T. sugar
1 c. nutmeats
1 egg
4 tsp. baking powder

Let the above ingredients raise for 20 minutes. Bake 1 hour at 350°.

CRANBERRY FRUIT BREAD

Mrs. Kelly Dorscher
Mrs. Bob Vander Meulen

1 c. sugar
2 c. flour (sifted)
1 1/2 tsp. baking powder
1/2 tsp. soda
1 tsp. salt
Juice and grated rind of 1 orange
2 T. butter (melted)
1 egg (well beaten)
1/2 c. nuts (chopped)
2 c. fresh cranberries (cut in halves)

Sift together flour, sugar, baking powder, soda and salt. Combine orange juice, grated rind, melted butter and enough water to make 3/4 cup juice. Then stir in beaten egg. Pour this mixture into the dry ingredients, mixing just enough to dampen. Fold in cranberries and nuts. Spoon into greased loaf pan. Bake at 350° for 50 to 60 minutes.

BUTTERSCOTCH NUT BREAD

Reba Wendelin

Mix:
1 c. brown sugar (firmly packed) 1 egg
Add:
1 T. butter (melted)
Sift:
2 c. flour
3/4 tsp. soda
1/2 tsp. baking powder
1/4 tsp. salt

Mix 1 cup buttermilk alternately with dry ingredients. Then add 1 cup finely chopped black walnuts. Bake at 350°. 35 to 45 minutes.

APPLE ORANGE NUT LOAF

Edna Lebeck

2 large oranges
2 c. applesauce
4 tsp. baking powder
2 c. sugar
1 1/2 c. chopped nuts (or less)
6 T. butter or margarine (melted)
1 c. raisins
4 c. flour
2 tsp. soda
1 1/2 tsp. salt
2 eggs (beaten)

Squeeze juice from oranges. Using medium blade, put rind of 1/2 orange and raisins through food chopper. Add orange juice, rind and raisins to applesauce. Sift together flour, baking powder, soda, sugar and salt. Add applesauce mixture and

Continued Next Page.

APPLE ORANGE NUT LOAF (Continued)

nuts. Mix thoroughly. Add eggs and melted shortening. Stir until thoroughly blended. Pour in 2 greased loaf pans, 9x5x3 inches. Bake at 350° 1 hour and 15 minutes. May bake in greased cans, filling them half full.

APPLE NUT BREAD

Mrs. Joe Ausdemore

1/2 c. butter or margarine
1 c. sugar
2 eggs (unbeaten)
1 tsp. vanilla
1 1/2 T. sour cream
2 c. flour
1 tsp. baking powder
1 tsp. soda
1 c. nuts (chopped)
1 c. unpeeled apples (chopped)

Cream butter and sugar. Beat in eggs, one at a time. Add vanilla and sour cream. Sift together dry ingredients, add nuts. Combine with first mixture. Stir in apples, pour in greased loaf pans (1 large or 2 small). Bake at 325° for 1 hour.

APPLESAUCE NUT BREAD

Mrs. Herb Sievers - Linda Nash
Mrs. Louie M. Troll

2 c. flour (sifted)
3 tsp. baking powder
1/2 tsp. soda
1 c. walnuts (coarsely chopped)
1 c. applesauce (canned)
3/4 c. sugar
1 tsp. salt
1/2 tsp. cinnamon
1 egg
1 or 2 T. shortening
Nuts (optional)

Mix applesauce, shortening and egg. Add mixed dry ingredients. Stir just until blended. Pour into greased 9x5x3 inch loaf pan. Bake 1 hour at 350°. Cool. Or bake at 375° for 40 minutes.

OATMEAL BREAD

Alta Andersen

1 c. rolled oats (quick)
1 T. salt
2 T. shortening
2 c. water (boiling)
1 cake or package yeast
1 tsp. sugar
1/4 c. water (lukewarm)
1/2 c. brown sugar
1/2 c. warm water or scalded milk (cooled)
About 5 c. flour

Pour boiling water over oats, salt and shortening in a bowl. Let stand until lukewarm. Combine yeast mixture (yeast dissolved in water and sugar) with oatmeal mixture. Add brown sugar, milk and part of flour. Beat until smooth. Add rest of flour for a

Continued Next Page.

OATMEAL BREAD (Continued)

soft dough. Nuts or raisins may be added. Knead until smooth. Cover and let rise until doubled in bulk. Divide dough into 2 parts. Make into loaves and put into well greased pans. Let rise 1 hour or until doubled. Bake in hot oven 45 minutes.

APRICOT BREAD — Mrs. Paul (Frances) Hardie

1 c. apricots (dried, cut up)
2 c. flour
2 tsp. soda
1 c. sugar
2 T. butter
1 egg
1/2 c. orange juice
1/2 c. nutmeats
1/4 c. juice (apricots were soaked in)

Cut up the apricots. Soak in water 15 minutes. Meanwhile, mix up the rest of the ingredients, add the apricots and the 1/4 cup of water. Turn into a loaf pan which has been oiled and floured or lined. Let stand 20 minutes. Bake in a 350° oven for 50 minutes.

HOLIDAY BREAD — Mrs. Dwight Wuster

3/4 c. sugar
1 1/2 tsp. salt
1 1/2 tsp. vanilla
1 stick oleo or butter
2 eggs
2 pkgs. yeast
1/4 c. warm milk
2 c. more milk
7 c. flour (sifted)
1 1/4 c. raisins (washed and drained)
1/2 c. pecans
1 c. dates (chopped) or other mixed candied fruit

Combine and cream sugar, salt, vanilla and shortening. Add 2 eggs and beat well. Add yeast dissolved in 1/4 cup warm milk. Then 2 cups more of milk. Then add flour. Stir and knead well. Then add raisins, pecans, chopped dates or other mixed candied fruit. Let dough rise, divide into 4 loaves. Let rise again. Bake at 350° about 40 minutes or until done. After baked, brush loaves with melted butter and sprinkle hot loaves with sugar.

Many parents give their children everything - except themselves.

PRUNE BREAD — Mrs. Josephine Fooken

1/2 lb. dry prunes
1 c. prune juice
2 tsp. soda
2 c. sugar
2 eggs (well beaten)
2 T. shortening
1 tsp. salt
2 tsp. vanilla
3 or 3 1/2 c. flour
1 c. nuts

Cook prunes. Cut them in pieces to make 1 cup. Add 1 cup prune juice and 2 teaspoons soda. Bring all to a boil and let stand until cool. Add 2 cups sugar, 2 eggs, 2 tablespoons shortening, 1 teaspoon salt, 2 teaspoons vanilla, 3 or 3 1/2 cups flour and 1 cup nuts. Mix together and pour into 4 No. 2 1/2 cans until 1/2 full. Bake 1 hour at 325°. Yield: 4 small loaves.

DATE NUT LOAF (For Christmas) — Mrs. Walter Jones

1 1/2 c. flour (sifted)
1 1/2 c. sugar (sifted)
1 tsp. baking powder
1 tsp. salt
5 large eggs
1 tsp. vanilla

Do not chop the following:
2 lbs. dates (pitted)
1 (8 oz.) bottle maraschino cherries
1 lb. shelled Brazil nuts
2 lbs. shelled English walnuts

Sift together flour, sugar, baking powder and salt. Combine flour mixture with dates, nuts and cherries; mix with your hands to get all dates apart and coated with flour. Add eggs and vanilla and mix well. Put in loaf pans that have been well greased and press down. Bake 1 hour at 325°.

DATE BREAD — Mrs. Hugo Karstens
Mrs. Bertha Dreyer

1 small c. sugar
2 c. flour
1 c. dates (cut fine)
1 c. water (boiling)
1/2 c. nutmeats (if desired)
1 egg
1 tsp. baking powder
3 T. shortening
1 tsp. soda

Pour boiling water over dates, shortening and soda. Let cool, then add rest of ingredients and mix well. Bake at 350° about 45 minutes or until done.

The best way to get ahead is to have one.

DATE NUT BREAD — Ruth Hicks

1 c. sugar
2 T. shortening
1 egg
1 1/2 c. flour
1/2 tsp. baking powder
1 c. dates (chopped)
1/4 c. walnuts
1/2 tsp. vanilla
3/4 c. boiling coffee (to which add 1 tsp. soda)

Mix by hand in order and bake in 2 loaf pans 1 hour at 350°.

DATE BREAD — Mary Ploen - Diane Lafrentz, Mrs. Art Koeppe

1 c. dates
2 tsp. soda
1 1/2 c. water (boiling)
1 egg (beaten)
1 1/3 c. sugar
1/2 tsp. salt
2 T. butter (melted)
1 T. vanilla
2 3/4 c. flour
1/2 c. nutmeats

Put datesin bowl with soda and pour on boiling water. Leave while mixing other ingredients. Beat egg, add sugar and salt and stir. Add melted butter and date mixture, vanilla and flour. Stir. Add nuts. Bake at 325° about an hour. Fill pans half full.

RAISIN NUT BREAD — Ruth Hicks

2 eggs
2 c. sugar
2 c. milk
6 c. flour
6 tsp. baking powder
1 tsp. salt
1/2 pkg. raisins
1 c. nuts

Combine flour, baking powder and salt. Mix ingredients in order. Do not use electric mixer as mixture will be too sticky. Bake in 3 greased loaf pans for 45 minutes at 350°.

RAISIN BREAD — Mrs. Albert Kite, Elk Horn, Iowa

1 1/2 c. raisins
1 1/2 c. water
1 T. butter
1 egg
1 1/2 c. white sugar
2 1/2 c. flour
1/4 tsp. salt
2 tsp. baking soda

Cook raisins in water until soft. Cream together butter, sugar and egg. Beat well. Sift together flour, salt and baking soda. Add to butter mixture alternately with raisins and juice. Grease 3 No. 2 cans. Fill 1/2 full with batter. Bake at 350° for about 1 hour. Remove from cans when cooled.

RAISIN NUT BREAD

Mrs. Norman Johansen

1 c. raisins
1 tsp. soda
1 rounding tsp. butter
1 c. water (boiling)
1 egg
1 c. sugar
1 tsp. vanilla
1 tsp. baking powder
2 c. flour
1/2 c. nuts

Combine raisins, soda, butter and boiling water and let stand until cool. Add rest of ingredients and beat. Put in loaf pan and let rise for 15 minutes. Bake at 350° for almost [illegible]

NO KNEAD RAISIN BREAD

Mrs. Myrna E. League

1/3 c. sugar
1/3 c. butter (soft)
1/2 tsp. salt
1/2 c. water (boiling)
3/4 c. evaporated milk
1 pkg. yeast
1/4 c. water (warm)
2 eggs (beaten)
1 c. seedless raisins
4 1/2 c. flour

Mix sugar, butter and salt together in large mixing bowl, add boiling water and stir until butter is melted, add milk. Sprinkle yeast on warm water and stir until dissolved. Add to first mixture after it has cooled some. Stir in eggs and raisins. Add flour a cup at a time, beating until fairly smooth after each addition. Cover and let rise in warm place until double in bulk, about 1 to 1 1/2 hours. Beat batter down and then beat for 2 minutes with wooden spoon. Turn into well greased 10 inch tube pan, smooth evenly with spoon. Let rise uncovered until double in bulk. Bake at 375° for 55 minutes. Remove from pan at once and allow to cool on cooling rack.

RAISIN BREAD

Mrs. Charles Hughes, Sr.

1 c. milk
1/2 c. oleo
1/2 c. sugar
1 tsp. salt
2 pkgs. yeast
1/4 c. water (warm)
3 eggs (beaten)
Raisins
4 1/2 c. flour

Scald milk; add oleo, sugar and salt. Soak yeast in warm water; add yeast to warm milk. Stir in beaten eggs, raisins and flour. Beat well until smooth. Cover and let rise. Beat down. Pour in 2 greased bread pans. Let rise. Put butter, sugar and cinnamon on top. Bake at 350° 40 to 45 minutes.

BANANA NUT BREAD

Mrs. Wilbert Eggress
Mrs. John Kutnink

4 bananas (mashed)
1/2 c. Crisco
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
1/4 tsp. salt
1/2 c. chopped nuts (optional)

Beat the 4 bananas and 1/2 cup Crisco. Add 1 cup sugar, 2 eggs and mix. Add 2 cups flour, 1 teaspoon soda, 1/4 teaspoon salt, 1/2 cup nuts. Pour in a well greased loaf pan. Bake 1 hour in slow oven - 300° - 315°.

BANANA BREAD

Lena Groepper

1 c. vegetable oil
7/8 c. sugar
2 eggs
3 large bananas
2 c. flour
1 tsp. soda
1 c. nuts (chopped)
1/2 tsp. salt

Combine oil and sugar and beat well. Add eggs and beat again. Add bananas and flour sifted with salt and soda. Beat and add nuts. Bake at 325°.

BANANA NUT BREAD

Adele Thompsen - Mrs. Vern Cade
Mrs. Pearl Linn

2 bananas (large, mashed)
1/2 c. shortening
1 c. sugar
2 eggs
3 T. milk
1 tsp. vanilla
2 c. flour
Pinch of salt
1/2 tsp. soda
1/2 tsp. baking powder
1/2 c. nuts (optional)

Bake 1 hour in 300° oven.

BANANA LOAF

Linda Holst

2 c. flour
1 tsp. baking powder
1/2 c. oleo
1 c. sugar
1 c. bananas (mashed)
1 egg (beaten)
3 T. milk
1/2 c. nutmeats

Cream together oleo and sugar. Add mashed bananas, beaten egg and milk. Beat, then add dry ingredients and nuts. Bake at 350° until brown or a toothpick comes out clean.

BANANA BREAD — Minnie Palmer - Mrs. Stan Corey

1 c. sugar
1 stick margarine or 1/2 c. butter
3 eggs
3 good sized bananas (mashed)
2 c. flour
1 tsp. soda
1/4 c. nutmeats (chopped)

Mix as usual. Bake in a loaf pan 1 1/2 hours at 300°.

BANANA BREAD — Mrs. Charlie Matthiessen

4 bananas (mashed)
1 c. sugar
2 c. flour (sifted)
1/4 tsp. salt
1/2 c. Crisco
2 eggs
1 tsp. soda
1/2 c. nuts

Bake at 350° for 1 hour.

BANANA NUT BREAD — Mrs. Norris Pilling

1/2 c. butter or margarine
1 c. sugar
2 eggs
3 medium bananas (mashed)
2 c. flour (sifted)
1 tsp. soda
1/4 c. nuts
1/4 c. chocolate chips
1/4 c. maraschino cherries (chopped)

Cream butter and sugar. Then add ingredients and mix in order given. Bake in a greased pan 40 to 45 minutes in a 350° oven. This makes a large loaf so 9x9 inch pan is recommended.

BANANA APRICOT BREAD — Mrs. Henry Johnk

1/3 c. shortening
2/3 c. sugar
2 eggs
1 3/4 c. flour
1/2 tsp. salt
1/4 tsp. soda
2 tsp. baking powder
1 c. bananas (mashed)
1 c. apricots (dried)

Cream sugar and shortening together. Beat in eggs until fluffy. Sift remaining dry ingredients and add to mixture with bananas. Fold in dried apricots. Bake at 350° or until done. Cover first 20 minutes of baking time.

You can avoid a lot of sorrow if you'll work today and worry tomorrow.

PANCAKES

AMVETS PANCAKES FOR 1970 FUN DAYS — Amvets

279 lbs. Gooch's pancake flour
31 dozen eggs
45 1/2 lbs. Shurfine shortening
50 gal. buttermilk

Mix well with electric drill and paint mixing attachment tool.

SMALL QUANTITY:

1 gal. buttermilk
1 doz. eggs (beat or stir with hand beater until eggs are dissolved in buttermilk)
1 1/2 lbs. shortening (melted)
9 lbs. Gooch's pancake flour

Mix well with electric drill and paint mixing attachment tool, adding additional buttermilk for desired consistency.

COTTAGE CHEESE PANCAKES - DIETER'S DELIGHT — Mrs. Harold Kuchel

3 eggs (separated)
3/4 c. cottage cheese (sieved)
1/4 tsp. salt
1/3 c. flour
1/2 c. skim milk

Beat egg whites until stiff. Beat egg yolks, add cottage cheese, salt, flour and skim milk. Blend well. Fold in beaten egg whites. Grease griddle lightly with butter before baking. Use less heat than usual.

IOWA PANCAKES — Marcia Kreis

1 c. corn meal
1 tsp. salt
1 T. sugar
2 c. water (boiling)
1 1/2 c. sweet milk
2 eggs
2 c. flour
4 tsp. baking powder

Combine corn meal, salt, sugar and boiling water. Let cool. Add milk, eggs, flour, baking powder. Mix as for any pancakes. Fry.

If you must strain your eyes, do it looking on the bright side.

GRIDDLE CAKES

Janelle Clayton

1 1/4 c. flour (sifted)
2 1/2 tsp. baking powder
2 T. sugar
3/4 tsp. salt
1 egg
3/4 c. milk
3 T. margarine (melted)

Add liquid ingredients to dry ingredients, adding more milk if thinner cakes are desired.

CRISPY WAFFLES

Mrs. Alvin Troll

2 c. flour (sifted)
1 T. baking powder
1 tsp. salt
2 T. sugar
3 eggs (separated)
1 1/2 c. milk
1/2 c. oil

Sift dry ingredients together. Beat egg yolks. Mix in milk and oil and add to dry ingredients, stir. Beat egg whites stiff; fold into batter. Bake in hot waffle iron to desired crispness.

WAFFLES

Mrs. Harold Johnk

1 1/2 c. flour
1 T. sugar
1 T. baking powder
Dash of salt
1 c. milk
3/4 c. butter or oil
3 eggs
1 tsp. vanilla
Pecan bits or chocolate chips (optional)

Melt butter; beat eggs and add milk and vanilla. Mix dry ingredients and then combine with liquids. Broken pecan bits or chocolate chips give added flavor appeal. Yield: 5.

WAFFLES

Thelma Namanny

2 c. flour
3 eggs (separated)
1 3/4 c. milk
4 tsp. baking powder
1 tsp. salt

Sift together flour, salt and baking powder. Mix milk and egg yolks together. Add to flour. Then add beaten egg whites.

Money will buy a fine dog but only love will make him wag his tail.

WAFFLES — Mrs. Archie Gumbert

3 c. flour (sifted)
4 tsp. baking powder
1 tsp. salt
2 c. milk
2 tsp. sugar
2/3 c. butter (melted)
4 eggs (separated)

Beat egg yolks 1 minute. Add milk and beat 1 minute longer. Add sifted dry ingredients and beat. Add melted shortening. Beat slightly. Fold in stiffly beaten egg whites.

WAFFLES — Mrs. Cliff Beckendorf

2 c. flour
2 eggs (beaten separately)
3 T. sugar
3 tsp. baking powder
1 tsp. salt
4 T. butter or fat (melted)

Sift flour, sugar, salt and baking powder into mixing bowl. Beat yolks well and add milk and beat, adding this to the flour slowly beating until perfectly smooth. Then add melted butter and fold in whites, stiffly beaten.

MISCELLANEOUS

ABELSKIVER — Deloris Claussen

1/2 gal. milk
1/2 c. sugar
2 tsp. salt
2 T. oleo
2 pkgs. yeast (dissolved in 1/4 c. lukewarm water)
2 1/2 tsp. cardamom
6 egg yolks (save the whites)
9 to 10 c. flour

Scald milk, add sugar, salt and oleo. Cool to lukewarm. Add yeast, cardamom, egg yolks and flour. Let rise 3 to 4 hours. Just before baking, beat egg whites and stir into batter mixture.

OLD PROVERB:
Fear less - Hope more, Eat less - Chew more, Whine less - Breath more, Talk less - Say more, Hate less - Love more, And all good things are yours.

ABELSKIVER

Phyllis Simonsen

2 c. flour
2 tsp. baking powder
Dash of salt
1/2 tsp. vanilla
1/2 c. sour or sweet milk
3 eggs (or 5 eggs and milk)

Beat yolks, add cream and flour. Beat. Add milk until the consistency of gravy. Beat whites and fold into the mixture of egg, flour, cream, baking powder, salt and vanilla. Bake in hot wells with small amount of lard, turning until round and brown.

FUDGENS

Ila Jessen

4 eggs (well beaten)
3 tsp. baking powder
2 c. flour
2 T. sugar
2 c. buttermilk
1 tsp. soda
1/2 tsp. salt
1 c. raisins

Beat eggs. Sift flour, salt, sugar, soda and baking powder together. Mix with eggs. Drop with a teaspoon into hot grease in a fudgen pan. Brown both sides and cover with sugar or powder sugar while still warm.

GOLDEN PUFFS

Mrs. Arlow Nelson

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

Mix together flour, sugar, baking powder and salt. Add Wesson oil, milk and egg. Stir with fork. Drop by teaspoonsful into hot oil. Fry 3 minutes (until well done). Roll in sugar and cinnamon. Serve hot.

CINNAMON PUFFS

Bee Mutum

1 cake yeast
1/4 c. water (lukewarm)
2 T. sugar
1/2 c. shortening
1 tsp. salt
1 c. milk (scalded)
2 c. flour
2 eggs
1 1/4 c. flour (sifted)
1/4 c. sugar
1 tsp. cinnamon

Dissolve yeast in lukewarm water. Mix sugar, shortening, salt and milk. Cool, then add 2 cups flour, mix well. Add yeast, eggs and rest of flour. Beat well, cover and let rise until light. Stir down and drop by spoonsful in muffin pans. Sprinkle top with sugar-cinnamon mixture and let rise until light, about 30 minutes. Bake at 375° - 20 minutes.

FRITTER BATTER — Lucile Glissmann

1 1/4 c. flour
2 tsp. baking powder
1/4 tsp. salt
1 egg
2/3 c. milk
1 c. prepared fruit (raisins, apples, bananas are all good)

Beat until smooth. To make fritters from this foundation, add prepared fruit, drop by spoonsful into deep fat (360°) and cook until brown on both sides. Drain on absorbent paper. Roll in sugar and serve hot.

GERMAN SOUR CREAM TWISTS — Hertha Johnson

3 1/2 c. flour (sifted)
1 tsp. salt
1 c. shortening (part butter)
1 pkg. active dry yeast
1/4 c. water (warm)
3/4 c. thick sour cream
1 whole egg and 2 egg yolks (well beaten)
1 tsp. vanilla
1 c. sugar

Sift flour, salt into bowl, cut in shortening. Dissolve yeast in warm water. Stir in flour with sour cream, eggs and vanilla. Mix well with hand. Cover with damp cloth and refrigerate for 2 hours. Roll half of dough on sugared board into oblong 8x16 inch fold ends toward center ends overlapping. Sprinkle with sugar, roll again into same size. Repeat a third time. Roll about 1/4 inch thick. Cut into strips 1x4 inch, twist ends in opposite directions stretching dough slightly. Put in shape of horseshoe on ungreased baking sheet pressing ends to keep shape. Repeat with rest of dough. Bake 375° for 15 minutes or until delicately browned. Take from baking sheet immediately. Makes about 5 dozen.

CINNAMON CRISPS — Alice Hoffmann

2 c. flour
1/2 tsp. salt
2 tsp. baking powder
1 T. sugar
1/2 c. margarine
1 egg
Milk

Beat 1 egg in measuring cup and add milk to make 3/4 cup. Sift the flour, salt, baking powder and sugar together and cut in 1/2 cup margarine. Mix these together and mix only until dough clings. Turn out on lightly floured board. Knead 25 times. Roll into long thin 1/4 inch sheet. Brush lightly with melted margarine. Mix 2 cups sugar and 1 tablespoon cinnamon. Sprinkle some over dough, roll, seal edge. Cut into 1/2 slices. On sheet of wax paper, sprinkle with cinnamon-sugar mixture.

Continued Next Page.

CINNAMON CRISPS (Continued)

Place slices so as to roll out into 6 inch flat rolls, first covering with cinnamon-sugar. Mix and then with another sheet of wax paper. Roll thin with rolling pin. Remove top paper, then place on greased cookie sheet. Bake out 15 minutes in 425° oven about 10 to 12 minutes or until lightly browned.

FRUIT STRIPS

Kathryn Sievers

1 cake yeast
1/4 c. water (warm)
1 c. lard
3 T. sugar
1 tsp. salt
1 c. milk (scalded)
3 egg yolks
4 c. flour
Fruit filling

Scald milk, add lard, sugar, salt, egg yolks. When mixture is lukewarm, add yeast dissolved in water, then flour. Chill dough. Divide dough into 4 parts and roll about 1/4 inch thick. Put any filling in middle and fold the sides to the center and pinch the ends together. Put on greased cookie sheet and let rise about 30 to 40 minutes. Bake at 350° until brown. Frost with powdered sugar icing. Cut into bars. Very good.

KOLACHE

Mrs. Melvin Lensch

1/2 c. shortening
1 tsp. salt
1 pkg. yeast
4 c. flour (sifted)
1/2 c. sugar
2 eggs
3/4 c. milk (scalded)

Cream butter, sugar, salt and add beaten eggs. Dissolve yeast in 1 tablespoon warm water and add to warm milk. Add to creamed mixture. Add 1 1/2 cups flour. Beat 5 minutes. Stir in remaining flour. Let rise in warm place until double, about 2 hours. Stir down and turn on lightly floured surface. Shape into round balls. Place on greased baking sheets. Make a depression in center. Fill with your favorite preserves or filling. Let rise until light. Bake 12 to 15 minutes in a 375° oven. Drizzle lightly with powdered sugar icing, if desired.

Middle age is that period in life, when our broad mind and narrow waist begins to exchange place.

BUTTER KOLACHES — Mrs. Clifford Craney, Marne, Iowa

Batter 1: (Combine)
1 c. milk (scalded)
1 pkg. yeast
2 T. sugar
1/2 tsp. salt
1 tsp. lemon rind (grated)
2 eggs (beaten)
Flour (enough to make thick batter)

Set aside to rise.

Batter 2:
1 c. flour
1 c. butter

Blend together; roll out No. 1 dough and spread No. 2 mixture over; roll over and over until well blended. Roll out about 1/4 inch thick, cut in squares. Put fruit in center and tie together. Paint with beaten egg, sprinkle with chopped nuts, allow to rise. Bake in moderate oven until light brown.

FILLING:

Dry fruit, sweetened, cooked to thick filling. Cottage cheese, sweetened and mixed with 1 egg.

KOLACHES — Mrs. Woodrow Hansen

1 (4 oz.) pkg. vanilla pudding mix
1/2 c. butter
1/2 c. water (warm)
1 tsp. vanilla
5 to 5 1/2 c. flour
1 1/2 c. milk
2 envelopes yeast
2 eggs
1 1/2 tsp. salt

Make cooked pudding according to directions, only use 1 1/2 cups milk. Cook. Remove from heat. Stir in butter and cool to lukewarm, stirring occasionally. Dissolve yeast in water and stir into pudding. Beat eggs and salt and add to pudding mixture. Add flour to make moderately soft dough. Turn out on floured surface and knead 5 to 10 minutes. Place in greased bowl, turn once to grease surface. Cover and let rise in a warm place until double. Punch down. Form in balls the size of walnuts and place on greased cookie sheet 1 1/2 inch apart. Punch down center well, and add any filling. (I use cherry pie mix, a cherry for each one.) Let rise uncovered. Bake at 375° for 15 minutes or until nicely browned. Frost.

FROSTING:
1/3 c. shortening (Crisco)
Pinch of salt
Powdered sugar
2 egg whites (beaten)
1 tsp. vanilla

Beat well to spread easily.

PRUNE FILLING — Deloris Claussen

1 lb. prunes (cooked)
1/2 c. sugar
3/4 c. grape jelly
1 tsp. lemon extract

Pit prunes and grind them. Add remaining ingredients and mix. Put a drop of prune in each abelskiver before turning and baking the last side.

FROSTED LEMON SQUARES — Elsa Peters

2/3 c. milk
1 T. sugar
1 pkg. yeast
3 egg yolks
4 c. flour
1 c. margarine
1/4 c. water (hot)
1 can lemon pie filling

Scald milk, add sugar, cool. Dissolve yeast in water. Add to milk. Stir in beaten egg yolks. Cut flour into margarine until it is like coarse meal. Stir in yeast and milk mixture. Dough will be soft and moist. Divide in half. Roll out to fit jelly roll pan. Spread lemon filling over bottom half. Roll remaining dough and cover filling. Seal edges. Snip top with scissors. Cover and let rise until double about 1 hour. Bake at 375° 30 to 35 minutes. Frost with confectioners' icing. Other pie fillings may be used.

DUMPLINGS — Mrs. Harold Johnk

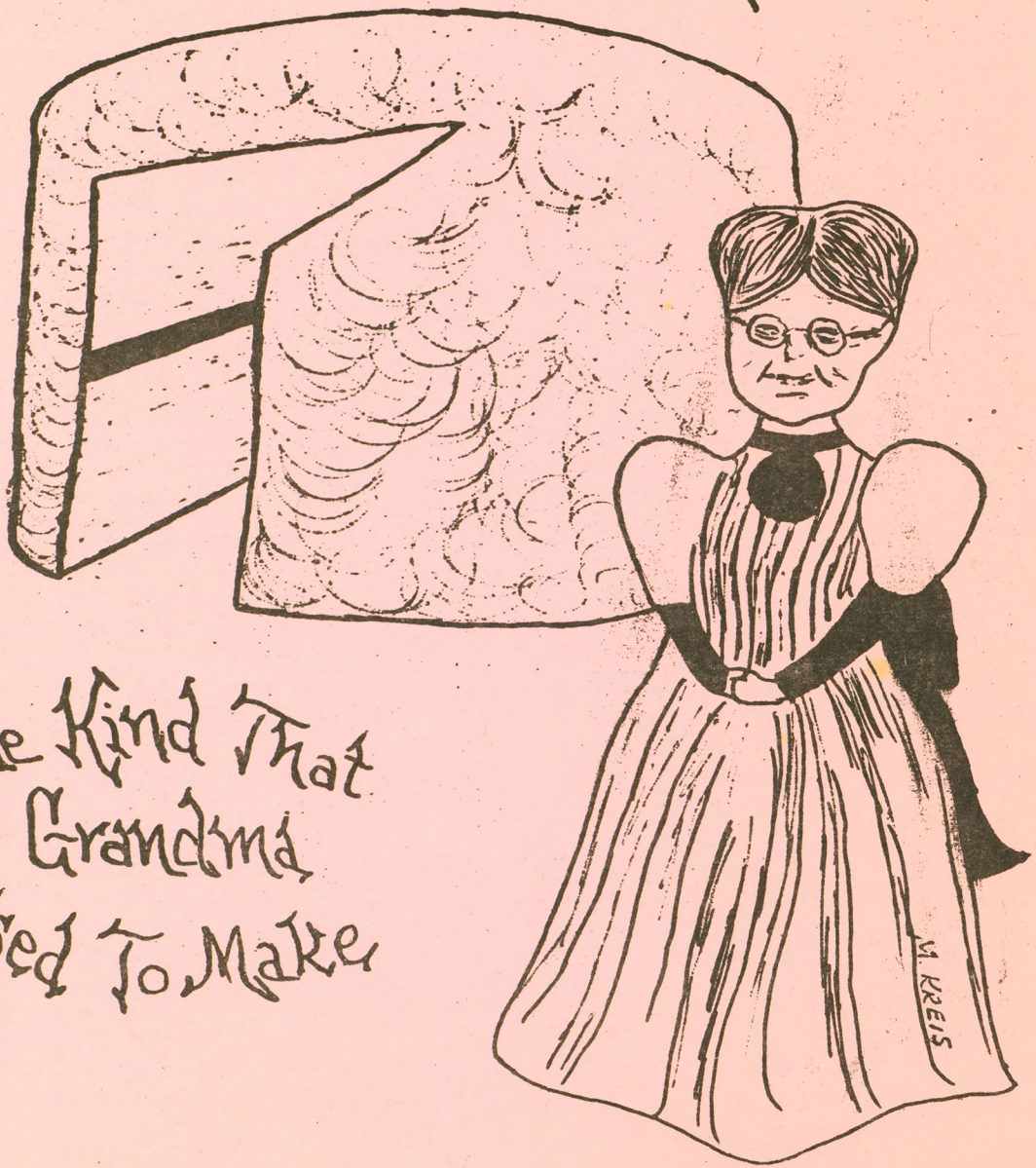
1 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
1/2 c. milk
3 T. fat (melted) or salad oil

Sift together dry ingredients then add milk and fat or oil. Drop dumplings from spoon that has been dipped in hot liquid. Cover tightly and steam, without lifting cover for 12 to 15 minutes.

* * * * *

ADDITIONAL RECIPES

CAKES



The Kind That Grandma Used To Make

CAKES

RAW RHUBARB CAKE

Mildred Martin

A.
1 1/2 c. brown sugar
1/2 c. shortening
1 egg

B.
2 c. flour
1 tsp. soda
1 c. sour milk or buttermilk

C.
1 tsp. vanilla
1 c. rhubarb (raw)

D.
1/3 c. white sugar
2 tsp. cinnamon
Butter

Cream mixture A, add alternately sifted dry ingredients and buttermilk. Beat until all lumps are gone. Add mixture C. Place in 9x13 inch pan and top with mixture D. adding dots of butter. Bake at 350° for 35 to 40 minutes.

MY FAVORITE LAYER CAKE

Linda Troll

2 1/4 c. cake flour (sifted)
1 1/2 c. sugar
3 tsp. baking powder
1 tsp. salt
1/2 c. shortening (soft)
1 c. milk
1 1/2 tsp. vanilla
2 eggs

Heat oven to 350°. Grease and flour 2 8 or 9-inch round layer pans. Sift cake flour, sugar, baking powder and salt together into mixing bowl. Add shortening, milk (only 2/3 cup) and vanilla. Beat for 2 minutes. Add rest of milk (1/3 cup) and eggs. Beat 2 minutes. Bake for 30 to 35 minutes.

STRAWBERRY CAKE

Mrs. Byron Lebeck

1 box white cake mix
1/2 c. strawberries (drained)
1 pkg. strawberry Jello
1/2 c. water or juice
1/2 c. oil
4 eggs

Put cake mix, Jello, oil, berries and water in mixer and mix. Beat 4 minutes. Add eggs, one at a time, and beat after each egg. Bake at 350° for 35 to 45 minutes. When cooled, frost.

FROSTING:
1/2 c. butter
1/2 c. strawberries
1 lb. powdered sugar

Beat until smooth. Then spread on cake.

DATE CAKE — Mrs. Alma Troll

1 lb. dates
1 c. nuts
1 tsp. soda
1 c. water (boiling)
1 c. sugar
1/2 c. butter
3 whole eggs
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. vanilla
1 1/2 c. flour

Cut dates fine, chop nuts and add soda; pour over cup boiling water. In the meantime, cream sugar, butter and eggs together. Add nutmeg, cinnamon and vanilla. Add flour and add to first mixture of dates, nuts and soda. Bake in a slow oven about 50 minutes. Bake in a angel food pan and if you want a larger cake add 1/3 more batter.

OATMEAL CAKE — Mrs. Betty Marsh - Marilyn Lensch Rodacker

1 1/2 c. water (boiling)
1 c. regular oatmeal
1/2 c. margarine
2 eggs (beaten)
1 c. brown sugar
1 c. white sugar
1 1/3 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt

Combine boiling water, oatmeal and margarine. Let stand in bowl 20 minutes. Add remaining ingredients and mix well. Bake in a 9x13 inch pan in 350° oven for 35 minutes.

BROILED TOPPING:

6 T. margarine (soft)
1/2 c. brown sugar
1 c. coconut
1/2 c. nuts
1/2 tsp. vanilla
1/4 c. cream

Spread on baked cake and place under broiler until brown. Watch carefully.

FRUIT COCKTAIL CAKE — Mrs. Cecil Roberts

1 c. brown sugar
2 c. flour
1 c. white sugar
1 tsp. salt
1 tsp. soda
2 1/2 size can fruit cocktail
1 c. brown sugar
Nuts (1/2 c.)

Mix lightly with hands brown sugar, flour, white sugar, salt and soda. Add fruit cocktail. Put in 9x13 inch pan that has been greased and floured. Sprinkle 1 cup brown sugar and 1/2 cup nuts on top. Bake 1 hour at 350°.

COCKTAIL CAKE — Mrs. Gene Hardy - Stanton
Katie Suhr

1 c. flour (sifted)
1 c. sugar
1 tsp. baking soda
1/4 tsp. salt
2 c. fruit cocktail (undrained)
1 egg (slightly beaten)
1/2 c. brown sugar
1/2 c. nuts

Sift together flour, sugar, baking soda and salt. Stir in fruit cocktail. Add slightly beaten eggs. Pour into greased 8 inch pan. Sprinkle brown sugar and nuts over batter. Bake in 350° oven for 40 to 45 minutes. Serve warm with whipped cream or ice cream.

FRUIT COCKTAIL CAKE — Mrs. Robert (Mary Jane Craney) Walrath

1 1/2 c. flour
1 c. sugar
1 tsp. soda
1 egg
1 (1 lb.) can fruit cocktail
3/4 c. brown sugar
1 c. nutmeats
Ice cream or whipped cream

Beat 1 egg to the beaten egg add the juice of a 1 pound can of fruit cocktail. Sift the flour and sugar and soda together, dump this mixture into the beaten egg, add the fruit cocktail. Put into a greased 9x13 inch pan. Top with brown sugar and nuts. Bake 35 to 40 minutes at 350°. Serve warm with ice cream or whipped cream.

BROWN STONE FRONT CAKE — Mrs. James E. Osborn

First part:
1 scant c. chocolate (or 2 squares - grated)
1/2 c. sugar
Yolk of 1 egg
1/2 c. water
1 tsp. vanilla

Second part:
1 c. sugar
2 eggs
1/2 c. butter
1 tsp. lemon extract
2 c. flour
1 tsp. soda
1/2 c. water

First part; beat egg and water together. Then add the other ingredients and cook until smooth in double boiler.

Second part; when first part is cool, stir into second part. Bake in moderate oven.

Better to remain silent and be thought a fool, than to speak out and remove all doubt.

APPLE CAKE — Mrs. Wilbert Eggeress

1/2 c. shortening (half butter, half Crisco)
1 c. white sugar
1 c. brown sugar
2 eggs
1 c. nuts
2 c. flour
2 tsp. soda
1 tsp. cinnamon
1 tsp. salt
4 c. apples (chopped)

Mix all together. Bake at 350° for 1 hour.

APPLE PUDDING CAKE — Mrs. Richard Sievers

1 c. sugar
1/4 c. butter (soft)
1 egg
1 c. flour
1 tsp. soda
1/4 tsp. nutmeg
1/2 c. nuts
2 c. apples (finely diced)

Mix together. Put into greased 9 inch pie pan. Bake in 350° oven for 30 minutes, then at 325° for 20 minutes. Cut as for pie. Cover with sauce, dab of whipped cream and maraschino cherries.

SAUCE:
3/4 c. brown sugar
2 T. corn starch
1 c. water (boiling)
1/4 tsp. salt
Vanilla or maple flavoring

Combine sugar and corn starch. Pour boiling water over sugar and starch mixture and add butter, salt and vanilla or maple flavoring. Cook until thick.

PRALINE GLAZED RAISIN CAKE — Mrs. Henry (Carrie) Johnk

1 c. raisins
1 c. water
1/2 c. Crisco
1 1/2 c. sugar
3 eggs
2 c. flour (sifted)
1 1/4 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. mace
1 c. pecans (chopped)

Heat water and raisins to boiling. Remove from heat. Cover and let stand while preparing batter. Cream Crisco with sugar until fluffy. Beat in eggs, one at a time. Resift flour with soda, salt and spices. Add to creamed mixture along with raisins and their liquid. Add nuts and blend well, then beat 2 minutes on medium speed of mixer. Turn into greased and floured 9-inch tube pan. Bake at 350° 50 to 60 minutes. Let stand in pan 5

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PRALINE GLAZED RAISIN CAKE (Continued)

minutes. Then turn out onto serving plate. Spoon praline glaze slowly over hot cake until well coated.

PRALINE GLAZE:

Combine 3/4 cup buttermilk, 1/2 cup butter, 1 1/2 cups sugar and 3/4 teaspoon soda in large, deep saucepan. Boil until mixture reaches soft ball stage (235°). Remove from heat and spoon over cake immediately. Best served warm.

MELT-IN-YOUR-MOUTH CAKE — Mrs. Elmer Juhl

6 egg yolks
1 c. sugar
1/2 c. water (boiling)
1 1/2 c. cake flour
2 tsp. baking powder
1/8 tsp. salt
1 tsp. vanilla
1/4 tsp. rum flavoring

Beat the yolks until very light, add sugar gradually. Beat until thick and lemon colored. Add boiling water. Have the dry ingredients sifted 3 times, add and mix well, but do not overmix. Add flavorings. Bake in 2 layers in a 325° oven 20 to 25 minutes. Cool. Split both layers, put together with the filling, having 3 layers of filling.

FILLING:

1/2 c. sugar
1/4 c. flour
2 c. milk
4 egg yolks (or 2 whole eggs)
2 T. butter
1 tsp. vanilla

Place sugar and flour in a double boiler or heavy pan, add milk. Cool until thick. Add beaten egg yolks, butter and vanilla. Cook 1 minute longer. Cool, place between the layers. Ice the whole cake with whipped cream, sweetned with a little powdered sugar.

The best way to keep a wedding ring bright and sparkling clean is to dip it in dish water 3 times a day.

CHERRY DRIZZLE CAKE — Mrs. George (Evelyn) Mertz

1 pkg. white cake mix
1 can sour red cherries (pitted)
3/4 c. cherry juice
1 c. sugar
1 tsp. red food coloring
1/4 tsp. almond flavoring
Sweetened whipped cream

Prepare cake batter as directed on package. Pour batter in well greased loaf cake pan (9x13 inches). Measure juice from cherries, add water to make 3/4 cup. Combine cherries, juice, sugar, red coloring and almond flavoring in small saucepan and heat just to boiling. Pour over batter in cake pan. Bake in 350° oven 40 to 45 minutes. Cool slightly and invert pan over large platter or tray. Serve with whipped cream.

FRUIT CAKE — Avis Jessen

1 1/2 c. sugar
1/2 tsp. salt
1/2 lb. walnuts
1 lb. candied cherries
4 large eggs (beaten well)
1 tsp. baking powder
1 1/2 c. flour
43 whole Brazil nuts
1 lb. dates (cut in fourths)

Sift the sugar, baking powder, salt and flour. Pour over walnuts, Brazil nuts, cherries and dates. Add the eggs. Pour into a greased pan. Use small bread pans or 4 1-pound coffee can. Bake 1 1/2 to 2 hours at 250°. Place a pan of boiling water in the oven under the cake. A brown paper bag over the cake will keep the cake from getting too brown.

APPLE CAKE — Mrs. Harold Ferguson

3 c. flour
2 c. sugar
2 tsp. soda
2 tsp. cinnamon
1 tsp. salt
1 c. cooking oil (Mazola)
2 eggs (well beaten)
4 c. apples (peeled, diced)

Mix dry ingredients, add oil, eggs and apples. Mix well. Bake at 325° for 1 hour. Use a 9x13 inch loaf cake pan.

RAW APPLE CAKE

4 c. apples (diced)
2 eggs
2 c. granulated sugar
2 tsp. cinnamon
1 tsp. nutmeg
1/2 c. salad oil
1 c. chopped nuts (optional)
1 tsp. salt
2 tsp. soda
2 c. flour (unsifted)

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RAW APPLE CAKE (Continued)

Break eggs over apples and add sugar, spices, oil and nuts. Mix well with 2 forks. Sift in flour, salt and soda and mix well with forks. Bake in large pan, 9x13 inches, for 1 hour in 350° oven.

RAW APPLE CAKE

Mrs. Charlie Matthiessen

1 c. sugar
2 eggs
1 tsp. cinnamon
1 1/2 c. flour (sifted)
1/2 c. raisins
1 tsp. baking powder
1/2 c. butter or shortening
1 tsp. cloves
1/2 tsp. salt
1/2 c. coffee (cold)
1/2 tsp. soda
1 c. apples (raw)
1/4 c. nuts (chopped)

Bake at 350° for 35 minutes.

APPLESAUCE CAKE

Pearl Ulmer

1 c. sugar
1/2 c. oleo
1 1/2 c. sweetened applesauce
2 c. flour
1 tsp. cinnamon
1 tsp. cloves
2 tsp. soda
1 T. water (hot)
1 c. raisins
1/2 c. nuts

Cream sugar and oleo. Add applesauce. Sift flour, cinnamon, cloves, add soda that has been dissolved in hot water. Add raisins and nuts. Bake in 8x15 inch pan or cup cakes at 350°. Sprinkle sugar and cinnamon over top of batter before baking.

DELUXE BANANA CAKE

Mrs. Norman L. Sievers

1/2 c. butter
2 whole eggs
1/2 c. buttermilk or sour milk
2 c. cake flour (sifted)
1 tsp. soda
1 1/2 c. sugar
1/2 tsp. salt
1 c. bananas (mashed)
1/2 c. walnuts

Cream shortening and sugar. Add eggs whole, one at a time, beating well after each addition. Add sifted dry ingredients alternately with milk and bananas. Add nuts. Bake at 350° for 30 minutes in a 9x12 inch pan.

Thanksgiving begins in the heart, not on the table as some appear to believe.

CHOCOLATE CAKE — Berneice Peters

1 1/4 c. white sugar
1/2 c. shortening (part butter)
2 1/2 T. cocoa
1 c. water (cold)
2 c. cake flour (sifted)
1 tsp. vanilla
1/4 tsp. salt
3 egg whites (beaten stiff)
1 tsp. soda
1 T. water (hot)

Dissolve soda in hot water. Cream sugar and shortening. Then add cocoa and cream until smooth. Add vanilla and salt. Add the water and flour alternately. Add beaten egg whites. Add the soda dissolved in hot water last. Bake 350° for 30 minutes.

CHOCOLATE CAKE — Mrs. Robert Barton

2 c. white sugar
2 eggs
1 tsp. soda
2 c. flour
1/2 c. water (cold)
1/2 c. shortening
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. cocoa
1 c. water (boiling)

Beat; sugar, shortening and eggs. Add; baking powder, soda, salt, flour, cocoa and cold water. Then mix. Add boiling water, then mix. Batter will be thin.

CHOCOLATE CAKE (Perfect) — Ardelle Sievers

1/2 c. sugar
1/2 c. cocoa
1/2 c. water (boiling)

Combine above ingredients and let set while doing other mixing.

1 1/2 c. sugar
1/2 c. butter
1 tsp. soda (in 3/4 c. hot water)
2 c. flour
3 eggs
1/4 tsp. salt
1 tsp. vanilla

Cream sugar, butter and egg yolks and vanilla. Sift flour and salt. Add chocolate mixture to sugar and butter, then flour and cold water. Mix well. Add beaten egg whites last. Bake for 30 minutes at 325°.

your temper is one of the few things that will improve the longer you keep it!

GRANDMA'S CHOCOLATE CAKE

Marcia and Connie Sampson

4 eggs
2 1/2 c. flour
2 tsp. soda
1 tsp. salt
2 c. sweet or sour cream
6 T. cocoa
2 c. sugar
1 tsp. vanilla

Beat together eggs and cream. Sift together flour, cocoa, soda, sugar and salt. Add eggs. Add vanilla. Bake 45 to 50 minutes at 350°.

QUICK CHOCOLATE CAKE

Adele Thompsen

2 squares baking chocolate
1/2 c. shortening
1 c. water (boiling)
2 c. sugar
2 c. flour
1 1/2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
2 eggs
1/2 c. sour or buttermilk or 1/2 c. black coffee with 1 T. vinegar

Melt chocolate and shortening in the boiling water in a double boiler. Add to sugar, flour, soda, salt, vanilla, eggs and milk or coffee. Bake at 350°.

AN UNUSUAL CHOCOLATE CAKE

Jeannette Maassen

1 1/2 c. water (boiling)
2 c. sugar
2 tsp. soda
1/2 c. cocoa
1 tsp. vanilla
3/4 c. butter or oleo
2 c. flour
1/4 tsp. salt
2 eggs

Pour boiling water over oleo. Add sugar. Let stand while sifting dry ingredients. Sift together flour, soda, salt and cocoa. Mix into first mixture. Add well beaten eggs and vanilla. Beat until well blended. Pour into greased and floured pan. Bake 30 to 40 minutes in a 350° oven. Batter will be very thin.

CHOCOLATE CAKE

Mrs. Dallas (Lois) Brix

3/4 c. butter
2 1/4 c. sugar
1 1/2 tsp. vanilla
3 eggs
3 squares chocolate (melted)
3 c. flour
1 1/2 tsp. soda
3/4 tsp. salt
1 1/2 c. water (cold)

Beat butter, sugar, vanilla and eggs until fluffy. Melt 3 squares chocolate and add to the mixture. Add to the dry ingredients alternately with 1 1/2 cups cold water. Bake in moderate oven about 1 hour. Makes a large cake.

CHOCOLATE CAKE — Janine Clayton

1 1/2 c. sugar
1/2 c. shortening
3 T. cocoa
2 eggs
1 c. coffee (cold)
1 tsp. soda
1 tsp. vanilla
Pinch of salt
2 c. cake flour
Red food coloring

Cream sugar and shortening, add eggs. Dissolve soda in cold coffee. Add remaining ingredients alternately. Bake in 350° oven 30 to 35 minutes.

CHOCOLATE CAKE — Beverly Ridnour - Sadie Christensen

1 1/2 c. sugar
1/2 c. butter
2 T. cocoa
1 c. water
1 tsp. vanilla
1/2 tsp. salt
2 c. cake flour
1 tsp. soda (optional in 1 T. hot water)
3 egg whites (beaten)

Cream sugar, butter and cocoa. Add water, vanilla and salt. Alternate cake flour and water. Add soda dissolved in a little boiling water. Then add 3 beaten egg whites. Bake at 350° for 25 to 30 minutes.

CHOCOLATE CAKE — Mrs. Marion Johnson

1 c. shortening or margarine
2 c. sugar
4 eggs
1 c. buttermilk
2 1/2 c. cake flour
1/4 tsp. salt
3 tsp. soda
3/4 c. cocoa
2/3 c. water (boiling)
1 tsp. vanilla

Blend shortening, sugar and eggs well. Add buttermilk alternately with sifted flour, salt and soda. Stir cocoa into boiling water and stir until dissolved. Add to batter and mix well. Stir in vanilla. Pour into lightly greased 10-inch tube pan and bake in preheated 350° oven for about 1 hour and 10 minutes.

FROSTING:

2/3 c. shortening or margarine
1/3 c. evaporated milk
1 tsp. vanilla
3/4 c. sugar
2 T. water

Combine ingredients in a deep mixing bowl. Beat 10 to 15 minutes at high speed until very fluffy. (Be sure frosting ingredients are exact.)

CHOCOLATE CAKE

Judy Halversen

2 c. flour
2 c. sugar
1/2 c. cocoa
2 tsp. soda
1 tsp. salt
1 c. water (boiling) or coffee
2 eggs (beaten)
1 c. buttermilk or vinegar-soured milk
1 c. oil
1 tsp. vanilla

Mix until well blended. Then add boiling water or coffee. Stir only until blended. Tunnels result if over mixed. Bake in 9x13 inch pan at 350° about 35 to 40 minutes.

FROSTING:

2 T. butter
1 tsp. vanilla
1 egg white (beaten)
2 c. powdered sugar
Hot water or coffee

Combine butter, vanilla and beaten egg white to about 2 cups powdered sugar. Beat until blended. If additional liquid is needed, add a few drops of hot water or coffee.

CHOCOLATE CAKE

Audrey Carroll

1 1/2 c. sugar
1 c. water (cold)
3 T. cocoa
Vanilla
1/2 c. shortening (mostly butter)
2 c. flour
1 tsp. soda
Salt

Mix as for any cake. 4 egg whites beaten separately and add last. Put in a prepared oblong pan. Bake in a 350° oven for 40 minutes.

CHOCOLATE CAKE

Mrs. Woodrow Hansen

1 1/4 c. sugar
2 eggs
1 1/2 tsp. red food coloring
1 3/4 c. flour
2 T. cocoa
1/4 c. nutmeats
1 c. butter
1 tsp. vanilla
1 tsp. soda
1 c. water
1 c. chocolate chips

Cream sugar, shortening and eggs. Add food coloring and vanilla. Sift dry ingredients together and add alternately with water. Pour into greased and floured oblong pan. Sprinkle nuts and chocolate chips on top and bake at 350° for 30 to 35 minutes.

Even if you are on the right track you will get run over if you just sit there.

CHOCOLATE CAKE — Alta Brix

3/4 c. butter
2 1/4 c. sugar
1 1/2 tsp. vanilla
3 eggs
3 squares chocolate
3 c. flour (sifted)
1 1/2 tsp. soda
3/4 tsp. salt
1 1/2 c. water (cold)

Cream together butter, sugar and vanilla. Add eggs. Beat until light and fluffy. Melt chocolate and add to above mixture. Add the dry ingredients alternately with the cold water. Bake in moderate oven about 1 hour. Makes a large cake.

DEVILS FOOD CAKE — Mrs. James (Bertha) Meneffee

1 c. butter
1 1/2 c. sugar
2 egg yolks
1 c. tea (cold)
2 c. flour
1 tsp. soda
1 tsp. baking powder
1/4 tsp. cloves
1 tsp. cinnamon
2 squares chocolate (melted)
1/2 tsp. vanilla
2 egg whites

Cream butter and sugar. Add egg yolks, then spices and baking powder. Mix soda with a little hot water. Add flour and tea alternately. Fold in egg whites last. Add vanilla.

CHOCOLATE MARSHMALLOW CUP CAKES — Mary Paulsen

2 c. cake flour
3/4 c. Miracle Whip
1 c. and 2 T. sugar
1 c. water (cold)
1 1/2 tsp. soda
1 tsp. vanilla
1/2 c. cocoa
Marshmallow creme

Sift flour, sugar, soda and cocoa. Add Miracle Whip, water and vanilla. Beat well. Bake in cup cake pan at 350° for 25 minutes. When cool, hollow out a small center, fill with marshmallow creme and put center back. Frost.

MALT SHAKE CUPCAKES — Gloria Walter

1/2 c. butter (soft spread)
1/2 c. water (boiling)
1/2 c. sugar
1 c. instant chocolate malted milk powder
1 c. flour
1 1/2 tsp. salt
2 eggs (slightly beaten)
1 tsp. vanilla extract
1/4 c. walnuts (chopped)
8 maraschino cherries (halved)

Melt butter in water in 1 quart jar. Add remaining ingredients, except 1/4 cup malt powder, walnuts and cherries.

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MALT SHAKE CUPCAKES (Continued)

Cover tightly. Shake about 10 times. Stir lightly. Shake vigorously until well blended. Fill paper baking cups in muffin pan 2/3 full. Sprinkle with 1/4 cup malt powder and walnuts. Bake for 20 to 25 minutes in a 375° oven. Cool; drizzle with icing. Top with cherry half. Yields 12 to 16 cupcakes.

CHOCOLATE BROWNIE CAKE

Gladys Buckmaster

2 c. flour
2 c. sugar
1/4 tsp. salt
1/4 c. Crisco
1 tsp. soda
1 tsp. vanilla
1 stick margarine
4 T. cocoa
1 c. water
1/2 c. buttermilk
2 eggs

Combine dry ingredients. Add water and shortening. Add buttermilk, soda, eggs and vanilla. Bake at 325° for 25 minutes. Frost with the following:

1 stick oleomargarine
6 T. milk
1 tsp. vanilla
2 T. cocoa
1 box powdered sugar
Nuts

Bring margarine, milk and cocoa to a boil. Add remaining ingredients. Frost while cake is hot.

CHOCOLATE NUT CUPCAKES

Iona Hughes

4 squares semi-sweet chocolate
2 sticks margarine
1 1/2 c. nuts
1 3/4 c. sugar
1 c. flour (unsifted)
4 large eggs
1 tsp. vanilla

Melt chocolate and margarine in pan, stir in nuts until well coated. Remove from heat. Combine flour, sugar, eggs and vanilla; mix only until blended. Do not beat. Add chocolate-nut mixture carefully; do not beat. Bake in paper lined muffin tins, 35 minutes at 325°.

Don't fret over what you'd do with your time if you could live it over again - get busy with what you have.

LITTLE BROWN CAKE — Lucile Glissmann

1 c. butter
2 c. brown sugar
3 eggs
3 c. cake flour
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 c. buttermilk
1 c. raisins
1 c. nuts
Vanilla

Cream butter, add sugar and well beaten eggs. Sift flour with salt and spices. Dissolve soda in the buttermilk. Add alternately with flour, nuts and raisins. Bake in paper muffin cups 30 minutes. Temperature 350°.

CHOCOLATE CUSTARD CAKE — Mrs. Frank (Bette) Griffith

2/3 c. sugar
1 egg (beaten)
1/2 c. milk
2 sq. unsweetened chocolate
1/2 c. water
2 egg yolks (beaten)
1/4 tsp. salt
1 c. milk
1 c. sugar
2 c. cake flour
1 tsp. soda
1 tsp. vanilla

Mix together sugar, beaten egg, milk and unsweetened chocolate. Cook until thick and cool. Sift dry ingredients. Cream butter and sugar thoroughly. Add beaten egg yolks and vanilla. Alternate flour and milk. Add cooked custard mixture and mix very thoroughly. Pour into greased layer of loaf pan and bake in a moderate oven at 350° until done.

CHOCOLATE ANGEL FOOD CAKE — Berneice Peters

3/4 c. cake flour
5 T. cocoa
3/4 c. sugar
1 3/4 c. egg whites
1/2 tsp. salt
1 tsp. vanilla
1 1/2 tsp. cream of tartar
3/4 c. sugar

Beat egg whites until foamy. Then gradually add sugar, cream of tartar, vanilla and salt. Beat until they stand in peaks. Fold in the flour, cocoa and sugar that had been sifted together, a little at a time. Bake in 325° oven for 1 hour.

The man who says it can't be done is liable to be interrupted by someone doing it.

RED CHOCOLATE CAKE

Barbara Davis

2 c. sugar
1 c. lard
2 eggs
2 1/2 c. flour
1/2 c. cocoa
2 tsp. soda
1 c. water (boiling)
1 tsp. salt
1 tsp. vanilla

Cream sugar and lard. Add 2 eggs and beat well. Sift flour and cocoa together. Add alternately with sour milk with soda added to creamed mixture. Last, add boiling water, salt and vanilla. Beat well. Bake in 9x12 inch pan at 350° for 45 minutes.

RED CHOCOLATE CAKE

Mrs. Elton Schuttlofel
Florence Pflugshaupt

Cream together:
1/2 c. butter
1 c. sugar
1/8 tsp. salt

Blend and add to the above:
1/2 c. cocoa
1/3 c. water

Beat together until sugar dissolves or liquifies.

Add:
2 1/2 c. cake flour (sifted)
1 tsp. vanilla
1 c. water (cold)

Beat 3 egg whites until glossy and add 3/4 cup white sugar. Fold into cake batter. Mix well. Add 1 1/3 teaspoon soda dissolved in small amount boiling water to cake batter and mix well. Bake in 300° oven for 10 to 15 minutes. Turn oven temperature to 325° for 25 to 30 minutes or until cake is done. Do not overbake.

WHITE CHOCOLATE CAKE

Teresa Martin

1/4 lb. white chocolate
1/2 c. water (hot)
1 c. butter
4 egg yolks
2 c. sugar
1 tsp. vanilla
2 1/2 c. cake flour (sifted)
1 tsp. soda
1 tsp. salt
1 c. buttermilk
4 egg whites (stiffly beaten)
1 c. coconut (flaked)
1 c. pecans (chopped)

Melt chocolate in the hot water, cool. Cream together the butter and sugar until light and fluffy. Beat in egg yolks, one at a time, beating well after each addition. Add the cooled melted chocolate and vanilla. Sift the flour, soda and salt together and add alternately with the buttermilk. Do not overbeat. Fold in the beaten egg whites. Gently stir in the pecans and coconut. Bake in

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WHITE CHOCOLATE CAKE (Continued)

3 9-inch layers with paper liners. Bake at 350° for 25 to 30 minutes. Do not overbake. Cool layers completely before frosting. Frost with the same icing used for a German Sweet Chocolate cake.

WACKY CAKE — Mrs. Craig Sievers - Mrs. Erwin Arndt, Julie Barnholdt

1 1/2 c. flour
1 tsp. soda
3 T. cocoa
1 tsp. vanilla
1 c. water (cold)
1/2 tsp. salt
1 c. sugar
1 T. vinegar
5 T. salad oil or butter (melted)

Mix dry ingredients together and make 3 lakes. Into one put vinegar, next vanilla and last salad oil or butter. Pour 1 cup cold water on top and mix with a spoon until dry ingredients are folded in, not lumpy. Pour into a 8 inch or 9 inch square pan. Bake at 350° for 30 minutes. Similar to German Chocolate and excellent for cholestrol and non-dairy diets. Has rich, dark color.

CHOCOLATE CAKE — Marcella Lensch

1/2 c. shortening
1 c. coffee (cold)
1 tsp. soda
1 c. raisins (cooked)
1/2 c. nuts
1/2 tsp. cinnamon
1 1/2 c. sugar
2 1/3 c. flour (sifted)
2 eggs
1 sq. chocolate (melted)
1 tsp. lemon extract
1/8 tsp. cloves and allspice

Cream butter and sugar. Add eggs and beat well. Add alternately with the dry ingredients and the liquid. Bake in a 9x13 inch pan.

OLD TIME FUDGE CAKE — Vera Mueller

2/3 c. butter (soft) or margarine
1 3/4 c. sugar
2 eggs
1 tsp. vanilla
2 1/2 (1 oz.) squares bitter chocolate (melted)
2 1/2 c. cake flour (sifted)
1 1/4 tsp. soda
1/2 tsp. salt
1 1/4 c. water (cold)

Cream together butter, sugar, eggs and vanilla until light and fluffy (beat 5 minutes at high speed of mixer). Blend in

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OLD TIME FUDGE CAKE (Continued)

cooled chocolate. Sift together flour, soda and salt. Add to creamed mixture alternately with cold water, beating well after each addition. Bake in 9x1 1/2 inch layer pans or a regular cake pan at 350°.

SPONGE CUPCAKES — Donna Rossmann

1 c. sugar
2 eggs
1 c. flour
1 tsp. baking powder
Pinch of salt
1/2 c. water (boiling)

Beat eggs, add sugar, salt, flour and baking powder. Beat, then add water and vanilla. Makes 12 big cupcakes, grease and flour pan. Bake 15 minutes. 350°. Cool and frost with powdered sugar frosting and roll in finely chopped peanuts. (The light ones without the hulls.)

SPONGE CAKE — Eva Caslte

3 eggs (beat light)
1 3/4 c. flour
2 tsp. baking powder
1 3/4 c. sugar
1 tsp. vanilla
3/4 c. water (boiling)

Mix and put in an 10x15 inch pan. Bake at 325° for 25 minutes.

SPONGE CAKE — Mrs. Charlie Matthiessen

1 1/4 c. flour (sifted)
1/2 tsp. baking powder
6 egg whites
1/2 c. sugar
1/4 c. water
1 c. sugar
1/2 tsp. salt
1 tsp. cream of tartar
6 egg yolks
1 tsp. vanilla

Sift together; flour, 1/2 cup sugar, baking powder and salt. Beat egg whites until frothy. Add cream of tartar. Gradually beat in 1/2 cup sugar. Beat until whites form stiff but not dry peaks. Combine; egg yolks, water, vanilla and sifted dry ingredients. Beat 4 minutes until mixture is light and fluffy. Fold in yolk mixture gently into the beaten egg whites. Turn into ungreased 10 inch tube pan. Bake at 350° for 45 minutes.

One father is more than a hundred schoolmasters. Herbert

BUTTER SPONGE CAKE — Berneice Peters

11 egg yolks
2 c. sugar (sifted)
1 c. milk (scalded)
1 tsp. vanilla
2 1/4 c. cake flour
2 tsp. baking powder
1/2 c. butter (melted)

Beat eggs and sugar until light colored and fluffy. Add milk and vanilla. Sift flour and baking powder. Add to batter. Fold in butter. Bake 30 to 40 minutes in a 350° oven. This makes a regular size cake pan full plus an 8x8 inch size.

DATE CAKE — Pearl Ulmer

1/2 c. dates
1 tsp. soda
1 c. water (boiling)
1 c. sugar
1/2 c. oleo or butter
1 egg
2 c. flour
1/2 c. nuts
1 tsp. vanilla

Combine dates, soda and boiling water and let cool. Mix sugar, oleo or butter and egg. Then add cooled date mixture alternately with flour, nuts and vanilla. Bake at 350° until done.

DATE CAKE — Marjorie Mertz

1 pt. water
2 T. butter
1 pkg. dates
1/2 tsp. soda
1 1/2 c. sugar
1 3/4 c. flour
1 tsp. baking powder
1/2 c. nutmeats

Bring water, butter and dates to a boil. Add soda, let cool. Add sugar then rest of ingredients, turn into an oiled, oblong pan. Bake 40 minutes in a 325° oven for 40 minutes.

BANANA-DATE CAKE — Mrs. Blanche Lamer

1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 c. bananas (mashed)
3/4 tsp. salt
1/2 c. nuts
1/2 c. buttermilk
1/2 c. dates (chopped)
1 tsp. vanilla
2 c. flour
1 tsp. soda

Cream sugar and shortening. Add beaten eggs and bananas, vanilla and sifted dry ingredients alternately with milk. Stir in dates and nuts. Pour into 9 inch greased and floured pan. Bake at 350° for 55 to 60 minutes.

APPLESAUCE-DATE CAKE — Peggy Ploen

2 c. flour (unsifted)
2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. nutmeg
1/4 tsp. cloves
1 tsp. vanilla
1/4 tsp. salt
2 eggs
1 c. brown sugar
1/2 c. butter or oleo (soft)
2 c. applesauce (hot)
1 c. dates (chopped)
1/2 c. nuts

First heat applesauce. Add chopped dates to this. Mix other ingredients together. Then add applesauce mixture last. Bake in small pans or vegetable cans.

CARROT CAKE — Nila Edwards

3 c. carrot (grated)
4 eggs (unbeaten)
2 c. sugar
1 1/2 c. salad oil
2 tsp. soda
1/2 tsp. salt
2 c. flour
1 tsp. cinnamon
1 tsp. vanilla
1 c. pecans (chopped)

Combine carrots, eggs, sugar and oil, beat until ingredients are combined. Add remaining ingredients and beat well. Nuts, plus carrots, will not interfere with beater blades. Pour into well oiled and floured 9 inch round pans (2). Bake at 350° 40 to 45 minutes. Cool and frost.

CARROT CAKE — Mrs. Leo Stuart

2 c. flour (sifted)
2 tsp. soda
1 tsp. salt
1 tsp. baking powder
1 1/2 tsp. cinnamon
2 c. white sugar
1 1/2 c. salad oil
4 eggs
2 1/2 c. carrots (grated)

Mix first 6 ingredients together and add to liquids. Bake 40 to 45 minutes at 350°.

FROSTING:

1 small pkg. cream cheese (or 1/2 of 8 oz. pkg.)
1/2 stick oleo or butter
1 lb. powdered sugar (3 1/2 c.)
1 tsp. vanilla
1 tsp. milk (if needed)
1 c. nuts (leave in fairly large pieces)

EASY MIX CUPCAKES — Mable Mutum

1 egg
1 1/2 c. flour (sifted)
1/2 c. water (boiling)
1 tsp. soda
1 c. sugar
1/2 c. margarine (soft)
1/2 c. cocoa
1/2 c. sour milk or buttermilk
1 tsp. vanilla

Put the above ingredients in a bowl in the order given. Beat all at once with a mixer. Bake at 350°. Makes 18 cupcakes.

HOT MILK CAKE — Mrs. Cecil Blum

4 whole eggs (beaten hard)
2 c. sugar (sifted)
2 c. flour
1 c. hot milk (scalded)
2 tsp. baking powder
1 tsp. vanilla
Pinch of salt

Scald milk. Set aside. Beat eggs until very stiff. Add sugar, and add sifted dry ingredients alternately with milk. Add vanilla. Bake at 350° about 35 minutes or until done.

HOT MILK CAKE — Mary C. Laursen

4 eggs (well beaten)
2 c. sugar
2 c. cake flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
3 T. butter or margarine
1 c. milk

Bring to a boil milk, butter or margarine. Combine eggs, sugar, flour, baking powder, salt and vanilla. Add the hot mixture in a hurry. Bake at 350° for 1/2 hour.

FROSTING:
10 T. brown sugar
4 T. butter or margarine (melted)
4 T. cream
1 c. coconut

Mix together and put on top of cake after it is done and put under broiler until brown.

NUT-DATE CAKE — Mrs. James (Bertha) Meneffee

1 c. dates (chopped)
1 c. water (boiling)
1 tsp. soda (level)
3/4 c. Miracle Whip
1 c. sugar

Sift:
2 c. flour
1 tsp. cocoa
1 tsp. cinnamon
Pinch of salt
1 c. nutmeats

Continued Next Page.

NUT DATE CAKE (Continued)

Cook dates, boiling water and soda together and let cool. Cream Miracle Whip and sugar. Sift flour, cocoa, cinnamon, pinch of salt, add nutmeats. Alternate this mixture with date mixture and bake for 40 minutes at 325°. Serve with whipped cream.

WHITE RAISIN SPICE CAKE — Joy Sievers

2 c. white raisins
1 c. water (raisin)
1 1/2 c. sugar (or 1 c. white and 1/2 c. brown)
1/2 c. butter
2 eggs (beaten)
2 1/2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. vanilla

Boil raisins in open pan for 20 minutes. Drain and keep 1 cup of water. Cream sugar and butter. Add eggs, water, raisins and dry ingredients that have been sifted together.

JELLO CAKE — Mabel Stahl

Any white cake (that calls for eggs)
3 T. any flavor Jello
1 c. sugar
1/3 c. water
1/4 tsp. cream of tartar
Pinch of salt
1 T. white syrup
1 egg white

Use any white box cake mix that calls for eggs, either Betty Crocker or Duncan Hines. Add Jello to mix. Bake. Add remainder of Jello to frosting along with sugar, water, cream of tartar, salt and syrup. Let this all dissolve good over heat. Then remove from heat and pour over 1 egg white which has been beaten about 30 seconds. Continue beating for about 5 minutes, at high speed until frosting stands up real good in peaks, then spread on cake at once.

ECONOMY CAKE — Mrs. Ralph Shepherd, Walnut

2 c. white sugar
2 c. water
2 heaping T. shortening
2 c. raisins

Boil together for 5 minutes, add 1 cup dates. When cool, add 1 heaping teaspoon soda, 1 teaspoon salt, 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg and 1/2 cup nutmeats, 3 cups flour, 1 teaspoon baking powder. (An egg may be added.) Bake about 1 hour in 350° oven.

CINNAMON SWIRL PUDD'N CAKE — Phyllis Tilton Mejia

1 pkg. (1 lb. 3 oz.) yellow cake mix
1 pkg. instant vanilla pudding
4 eggs
1 c. water
1/2 c. (1/2 tub) margarine (soft)
1 tsp. vanilla
1/4 c. sugar
1 tsp. cinnamon

Combine cake mix, instant vanilla pudding, eggs, water, soft margarine and vanilla extract in large mixer bowl. Blend well and then beat at medium speed of electric mixer for 10 minutes. Pour into greased 10-inch tube pan. Combine sugar and cinnamon. Sprinkle over top of batter and with knife or spatula, cut through batter. Bake in moderate oven, 350°, for 45 minutes or until done.

COCOA-COLA CAKE — Lois Osborn

2 c. flour
2 c. sugar
1 c. butter
2 T. cocoa
1 c. Cola
1/2 c. buttermilk
2 eggs
1 tsp. baking soda
1 tsp. vanilla
1 1/2 c. miniature marshmallows

Combine flour, sugar in mixing bowl. Melt butter. Add cocoa and Cola. Heat to boiling, cool slightly. Pour over flour and sugar mixture until blended. Add buttermilk, eggs, soda and vanilla. Mix well. Stir in marshmallows. Pour into greased 9x13 inch pan. Very thin batter with marshmallow coming to top. Bake for 40 minutes at 350°. Frost as soon as it comes from the oven with the following:

2 T. butter
2 T. cocoa
6 to 8 T. Cola
2 c. powdered sugar
1/2 c. pecans (chopped)

LEMON POUND CAKE — Mrs. Oscar Petersen

1/2 lb. butter or margarine (softened)
1 3/4 c. sugar
5 eggs
2 c. flour
3 tsp. lemon extract

Cream butter and sugar well. Add eggs, one at a time. Keep beating until very light. Add flour and extract. Bake in buttered and floured tube pan, 15 minutes at 350° and 45 minutes at 325°. Cool in pan.

LEMON CHEESE CAKE

Mrs. Mildred Schuttloffel
5112 Chase Avenue, Skokie, Illinois

1 pkg. lemon Jello
1 c. water (boiling)
3 T. lemon juice
1 (8 oz.) cream cheese
1 c. sugar
1 1/2 tsp. vanilla
1 can Milnot milk
1 1/4 c. Graham cracker crumbs
3 T. sugar
1/3 c. butter

Dissolve Jello in water, add lemon juice and cool, or partly set. Cream cheese, sugar and vanilla together. Mix Jello mixture into cheese mixture. Whip Milnot stiff, fold into all mixtures. Put in a 13x9 inch pan. Lined with a Graham cracker crust made from Graham cracker crumbs, sugar and butter blended together and lined pan. Pour lemon cheese mixture into pan and set for couple hours or overnight and serve.

BUTTER BRICKLE CAKE

Mrs. Alma Lee, Avoca, Iowa

2 c. flour (sifted)
1 1/4 c. sugar
1 tsp. salt
3 1/4 tsp. baking powder
1/2 c. high grade shortening
7/8 c. (3/4 plus 2 T.) milk
1 1/2 tsp. vanilla
1/2 c. egg whites (3 large)

Sift together flour, sugar, salt, baking powder. Add shortening, milk and vanilla. Beat with electric mixer at medium speed 2 minutes. Scrape bowl often. Add unbeaten egg whites. Beat 2 more minutes. Bake in loaf 25 to 30 minutes at 375°.

BROWN BUTTER ICING:

Melt until golden brown 1/4 cup butter. Remove from heat. Blend in 2 cups sifted powdered sugar, 2 tablespoon cream, 1 1/2 teaspoon vanilla. Stir vigorously until cool and consistency to spread. Delicious served warm.

RICH WALNUT FUDGE CAKE

Eunice Smith

2 c. cake flour (sifted)
2 c. sugar
1 tsp. baking soda
1 tsp. salt
1 T. instant coffee powder
3 eggs
1/2 c. butter or margarine (soft)
1 c. buttermilk
1/4 c. water
4 sq. unsweetened chocolate (melted)
1 c. walnuts (finely chopped)

Sift flour, sugar, baking soda, salt and coffee powder together into a mixing bowl. Add butter or margarine, buttermilk, water and chocolate. Beat 2 minutes at low speed of electric mixer or vigorously by hand, scraping sides of bowl several times during beating.

Continued Next Page.

RICH WALNUT FUDGE CAKE (Continued)

Add eggs and beat an additional 2 minutes. Stir in chopped nuts. Turn batter into 2 greased and floured 9-inch round layer cake pans; spread evenly. Bake at 350° for 25 to 30 minutes or until cake tests done. Cool 10 minutes in pans. Remove cake from pans to wire racks and cool completely. Fill and frost with walnut fudge frosting. Garnish with walnut halves.

MY BEST MIXER ANGEL FOOD CAKE — Mrs. Elmer Juhl

Place in mixer bowl:
13 egg whites
1/4 tsp. salt
2 tsp. cream of tartar

Beat at high speed. Add slowly: 1 cup sugar, when the whites begin to take shape then add 1 teaspoon vanilla. Continue beating at high speed for 3 minutes by the clock. Turn to lowest speed. Fold in: 1 cup cake flour sifted with 1/2 cup sugar. Pour into pan. Drop hard 18 inches from the table 3 times. Bake at 450° for 10 minutes. Turn back to 375° for 15 minutes. Invert pan and cool.

7-UP CAKE — Kathryn Clausen McMurrin, Dallas, Texas

2 sticks oleo
2 3/4 c. sugar
5 eggs
3 c. flour (unsifted)
7 oz. 7-Up

Cream oleo and sugar. Add eggs, one at a time. Alternate flour and 7-Up to batter. Pour into greased and floured Bundt pan. Bake 1 hour and 15 minutes at 325°. Cool 10 minutes, then remove from pan.

SUNSHINE CAKE — Elaine Koll

5 egg yolks (1/3 to 3/8 c.)
1/2 c. sugar
1 c. cake flour (sifted)
2 T. water (cold)
1/2 tsp. vanilla
1/2 tsp. lemon extract
8 egg whites (1 c.)
1/2 tsp. cream of tartar
1/2 tsp. salt
1 c. sugar

Beat egg yolks until thick (at least 5 minutes). Beat in gradually 1/2 cup sugar, then cake flour and liquids. In a large bowl, beat until stiff the egg whites, cream of tartar and salt. Then add 1 cup of sugar to egg whites. Gradually and gently fold in the egg yolk mixture into beaten egg whites. Bake in tube cake pan 60 to 65 minutes at 325°. Invert and let hang until cool.

SUNSHINE CAKE

Linda Walter

8 egg whites
3/4 tsp. cream of tartar
3/4 tsp. salt
1 c. sugar
6 egg yolks
1/2 c. sugar
1 c. all-purpose flour
2 T. water (cold)
1 tsp. lemon extract
1 tsp. vanilla

Beat egg whites until foamy. Add cream of tartar and salt and mix well. Gradually add sugar. Continue beating until stiff peaks are formed. Let stand while beating egg yolks until light colored and thick. Add sugar gradually and beat until fluffy. Add flour alternately with water and flavoring. Beginning and ending with flour. Fold into egg whites. Pour into ungreased 10-inch tube pan. Bake at 325° for 60 to 65 minutes. Invert to cool.

STRAWBERRY CAKE

Bertha Undem - Iris Luth

1 pkg. white cake mix
1 pkg. strawberry Jello
1/2 c. strawberries
1/2 c. juice and water
1/2 c. shortening or 2/3 c. oil
4 eggs (unbeaten)

ICING:
4 c. powdered sugar
1/2 c. margarine or butter
1/2 c. strawberries
Liquid (to make easy to spread)

Thoroughly mix the first 5 ingredients. Add the 4 unbeaten eggs and stir well. Bake for 35 minutes at 350°. Cool. Cover with the icing.

SPICE CAKE

Mrs. Louie M. Troll

2 c. sugar
1/2 c. butter
1/2 c. Crisco
2 c. water
1 c. nutmeats
2 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. cloves
1 tsp. salt
1 1/2 c. raisins

Sift together:
4 c. flour
2 tsp. soda

Mix above in kettle and boil on top of stove for 1 1/2 minutes. Cool completely and add 4 cups flour and soda. Mix and bake.

There is a time to fish and a time to dry nets. Chinese

SPICE CAKE — Mrs. Frank Weber

3/4 c. butter (or 1/2 c. butter and 1/4 c. margarine)
1 c. white sugar
3/4 c. brown sugar
2 1/4 c. cake flour
3/4 tsp. soda
1 tsp. baking powder
1 tsp. salt
3/4 tsp. cloves
3/4 tsp. cinnamon
1 c. buttermilk
3 eggs (beaten)

Cream butter, margarine and sugars. Sift together flour, baking powder, soda, salt, cloves and cinnamon. Combine sugar and flour mixture. Add buttermilk. Beat 2 minutes at low speed. Add eggs, and beat 2 minutes more. Bake in layers at 350° and use Seafoam frosting.

RHUBARB CAKE — Mrs. Gary Bennerotte

1 1/2 c. rhubarb (cut fine)
1 1/2 c. brown sugar (packed)
1/2 c. shortening
1 egg
1/2 tsp. salt
1 c. buttermilk or sour milk
1 tsp. soda
2 c. flour
1 tsp. vanilla

TOPPING:
1/2 c. sugar
1 tsp. cinnamon

Cream brown sugar, shortening and egg until light and fluffy. Stir in sour milk, salt, soda, vanilla and flour. Add rhubarb. Pour into an oiled 9x13 inch pan. Sprinkle the topping on and bake at 350° for 30 to 35 minutes.

RHUBARB CAKE — Mrs. Ed Ransom

1 1/2 c. brown sugar
1/2 c. less 1 T. oleo
1 egg (beaten)
1 c. sour milk
2 c. flour
1 tsp. soda
1 tsp. vanilla
2 1/4 c. rhubarb (chopped)
1/2 c. sugar
3/4 tsp. cinnamon

Cream sugar and oleo, add beaten egg. Add sour milk with soda dissolved in it, then the remaining ingredients. Sprinkle 1/2 cup sugar and 3/4 teaspoon cinnamon over the top before baking. Bake 40 minutes at 350° in 9x13 inch pan.

The biggest things in life are never done by fussy people. Poise is one of the earmarks of mental strength.

MAYONNAISE CAKE — Mrs. August Arp

2 c. flour
1 c. sugar
2 tsp. soda
4 T. cocoa
1 egg (beaten)
1 c. water
1 c. salad dressing
1 tsp. vanilla

Mix all ingredients together. Bake at 350° for 30 to 35 minutes.

SALAD DRESSING CAKE — Thelma Namanny

2 c. flour
*1 tsp. cinnamon
*1/4 tsp. allspice
3/4 c. salad dressing
1 tsp. vanilla
1 heaping tsp. soda
*1/4 tsp. nutmeg
1 c. sugar
1 c. water

*For chocolate cake, substitute 1/2 c. cocoa

Measure and sift together flour and spices or cocoa. Mix sugar, salad dressing, water and vanilla. Add to flour mixture. Bake in a 13x9 inch pan for 35 minutes at 350°.

HOLIDAY APPLE CAKE — Bertha Ketelsen

3 1/2 c. raw apples (chopped very fine)
2 c. sugar
1 tsp. cinnamon
2 tsp. soda
1 c. raisins (moist, washed)
1 c. candied fruit
Nuts (if desired)
3 c. flour (sifted)
1/2 c. Mazola or butter (soft)
1 tsp. salt
2 eggs (beaten)

Put these ingredients in a large bowl. Stir well and allow to stand for 10 minutes. Then add Mazola or soft butter, flour, salt, beaten eggs. Put in loaf pans and sprinkle sugar on top. Will make 1 large loaf or 2 small loaves. Bake 1 hour at 375°.

JELLY ROLL — Faye Carroll

3 eggs
1 c. flour
1/2 c. water
1 tsp. salt
1 c. sugar
1 tsp. vanilla
1 tsp. baking powder

Beat eggs to lemon color; add sugar, water and vanilla slowly one at a time. Sift flour, baking powder and salt together and add slowly. Bake in a 350° oven for 20 minutes.

JELLY ROLL — Ruth Bussow

4 eggs
1/4 tsp. salt
1 c. sugar
1 c. flour (bread - sifted)
2 tsp. baking powder
1 tsp. vanilla
1/4 c. milk (hot)
Powdered sugar

Beat eggs and salt until light and fluffy. Add sugar and beat. Sift flour and baking powder together. Fold in the flour mixture. Add vanilla and hot milk. Stir in. Pour in a jelly roll pan that has been lined with waxed paper and greased. Sift powdered sugar on cloth. Roll jelly roll in cloth.

JELLY ROLL — Mrs. George Hanna

3 large eggs (beat well)
1/2 c. sugar
1/2 c. light corn syrup
1 c. flour
1 T. baking powder
1/4 tsp. salt
1 tsp. vanilla

Bake the above ingredients in a 375° oven until done.

FILLING:

One package My-T-Fine lemon filling, cook as directed on the package. Let cool. When jelly roll has baked, roll and let set for 15 minutes. Then unroll and spread on filling and roll again. Dust with powdered sugar.

OATMEAL-RAISIN CAKE — Esther Loewenstein

1 c. quick oatmeal
1 c. water (boiling)
1 1/4 c. light brown sugar
1/3 c. shortening
1 c. flour (sifted)
1 tsp. cinnamon
1/4 tsp. salt
1 tsp. soda
1/2 tsp. baking powder
1 tsp. nutmeg
1 tsp. vanilla
2 eggs
1 c. raisins
Nuts (can be added)

Add water to oatmeal and let stand while mixing other ingredients. Cream butter and sugar; add eggs, one at a time. Sift flour, soda, baking powder, salt and spices. Add raisins, mix well, stir in oatmeal mixture and beat good. Bake at 350° for 1/2 hour. Sprinkle with white sugar before you put it in oven and it frosts itself.

OATMEAL BAR CAKE

Mrs. John Sampson

1 1/2 c. water (boiling)
1/2 c. butter or margarine
1 c. brown sugar (packed)
1 1/3 c. flour
1 tsp. cinnamon
1/2 tsp. salt
1 c. quick cooking oatmeal
2 eggs
1 c. white sugar
1 tsp. soda
1/2 tsp. nutmeg

Put oatmeal in mixing bowl. Pour boiling water over oatmeal and let stand 20 minutes or until it is cool. Put all of the other ingredients together in the mixing bowl with the oatmeal mixture and mix 3 minutes. Pour into a 9x13 inch pan. Bake 45 minutes at 350°. Let cool slightly and cover with this mixture:

6 T. margarine (soft)
1 c. coconut
1 c. nuts (chopped)
1/2 c. brown sugar
1/4 c. evaporated milk

Spread over cake and bake 15 minutes more.

WHITE NUT CAKE

Amanda Sievers

3/4 c. butter
1 3/4 c. sugar
1/2 c. milk
1/2 c. water
3 level tsp. baking powder
2 3/4 c. cake flour
5 egg whites (beaten)
2 tsp. vanilla
1 c. black walnuts (chopped)

Cream butter and sugar. Combine milk and water. Sift flour and baking powder. Beat egg whites and add last. Combine other ingredients. Bake.

COLORVISION SWIRL CAKE

Mrs. Ruth Neitzey
Arlington, Virginia

1 7/8 c. flour (1 3/4 plus 2 T.)
1 1/4 c. sugar
3 tsp. baking powder
3/4 tsp. salt
1/3 c. shortening
3/4 c. milk
1 tsp. vanilla
1/3 to 1/2 c. egg whites (unbeaten)
3 T. red Jello

Sift together flour, sugar, baking powder and salt. Add shortening, milk and vanilla. Beat 2 minutes. Add egg whites and beat 2 minutes. Pour 1/3 cup batter and mix with Jello, fold into batter. Bake 40 to 45 minutes in loaf pan or 30 to 35 in round pans.

A joint checking account is one that lets a wife beat her husband to the draw.

PEANUT ROLL CAKE — Betty Larsen

2/3 c. butter
3/4 c. egg whites (5)
3 c. flour (cake flour)
1/4 tsp. salt
2 c. sugar
1 tsp. lemon extract
1 tsp. vanilla
3 tsp. baking powder
1 c. milk

Cream butter until consistency of whipped cream. Add 1 cup sugar and cream. Sift flour, salt and baking powder. Add alternately with milk. Beat egg whites with 1 cup sugar until stiff and fold into other mixture. Bake 350° for 35 to 40 minutes in a 9x13 inch pan. Cool. Cut into squares and frost each with a thin powdered sugar frosting and roll in ground, salted peanuts.

COCONUT POUND CAKE — Mrs. Don (Marge) Stamp

2 c. sugar
1 c. Crisco
1 tsp. vanilla
1 tsp. butter flavoring
6 eggs
2 c. flour
1 small can Angel Flake coconut
1 tsp. salt

SAUCE:
1 c. sugar
1/2 c. water
2 tsp. coconut flavoring

Cream shortening and sugar, add vanilla and butter flavoring. Add eggs, one at a time, mix well. Sift flour and salt. Add slowly, then fold in coconut. Pour into bundt pan or 10-inch tube pan, well greased and dusted with flour. Bake at 325° for 1 hour or until done when tested. Do not overbake.

COCONUT SAUCE:

Mix all last 3 ingredients and bring to a boil for 1 minute. Brush part of sauce (use pastry brush) on hot cake, return to oven for 5 minutes. Brush remaining sauce on cake when removed from pan. Delicious served with ice cream.

BUTTERSCOTCH CAKE — Lena Groepper

2 c. brown sugar
1/2 c. butter
2 eggs
1/4 c. cocoa
2 c. flour
1/4 tsp. salt
1 tsp. soda

Put in cup 2 teaspoons vanilla, 4 tablespoons vinegar and fill with cold water. Cream butter and sugar and add eggs. Sift dry ingredients together and mix alternately with liquid. Bake 30 to 35 minutes at 350°.

ORANGE CAKE

Mrs. Alfred Topp

1 c. margarine
2 c. sugar
1/2 tsp. salt
2 T. vanilla
4 eggs
2 c. raisins (ground)
2 c. sour milk
4 c. flour
4 tsp. baking powder
1 orange
1 c. orange juice
1 1/2 c. sugar

Cream together margarine, sugar, salt, vanilla and add 4 beaten egg yolks. Grate rind of 1 orange and mix with ground raisins. Mix this all together and add stiffly beaten whites of 4 eggs. Bake at 350° for about an hour. Boil together the orange juice and sugar then pour over cake and put back in the oven until top becomes glazed. May be served with whipped cream.

APPLESAUCE SWIRL

Mrs. Arlow Nelson

1/4 c. sugar
2 tsp. cinnamon
1 pkg. (17 oz.) Pillsbury Yellow Cake mix
1 2/3 c. unsweetened applesauce
3 eggs

Mix together sugar and cinnamon. Grease tube pan or oblong cake pan and dust with 1 tablespoon sugar and cinnamon mix. Blend cake mix, applesauce and eggs until moist. Beat as directed on package. Reserve 1 1/2 cup batter. Pour remaining batter in pan. Spread with remaining sugar-cinnamon mix. Add remaining batter. Bake at 350° 35 to 40 minutes. Cool in pan and turn out on plate if a tube pan is used.

RHUBARB CAKE

Hazel Henningsen

1 1/2 c. brown sugar
1 egg
2 c. all-purpose flour (sifted)
1/2 tsp. salt
1 1/2 c. rhubarb (fresh or frozen chopped)
1/2 c. butter or margarine
1 c. buttermilk or sour milk
1 tsp. soda
1 tsp. vanilla

Mix ingredients in order and pour into greased 9x13 inch cake pan. Mix together 1/3 cup white sugar and 1 teaspoon cinnamon. Sprinkle over cake batter before baking. Bake about 50 minutes at 350°. NOTE: You may use sweet milk with 1 tablespoon of vinegar in place of sour milk or buttermilk. Very moist.

RHUBARB UPSIDE DOWN CAKE — Lynn Sievers

1 c. shortening
1 c. sugar
3 egg yolk
2 c. cake flour (sifted)
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. vanilla
2/3 c. milk
3 egg whites (stiffly beaten)
1 1/2 c. brown sugar
4 c. rhubarb (sliced)

Cream shortening and sugar. Add egg yolks and mix well. Sift dry ingredients. Add vanilla to milk, then add alternately with dry ingredients to creamed mixture. Fold in egg whites. Grease bottom of 9x13x2 inch pan and sprinkle brown sugar evenly over bottom. Then spread rhubarb and cover with the batter. Bake at 350° for 45 minutes. Let stand 10 minutes then invert on large platter.

FROSTINGS

DELICIOUS BUTTERCREAM FROSTING — "Micki" Maureen Craney

4 c. powdered sugar (sifted)
1/2 c. Crisco
2 T. margarine
1/3 c. milk
1 1/2 tsp. vanilla

Mix in small bowl of mixer. Could drain 1/4 to 1/2 cup crushed pineapple very well and spread on a 2-layer pineapple cake or add well drained, chopped maraschino cherries, tint the frosting pink and use on a 2-layer cherry chip cake.

CUPCAKE FILLING — Mrs. Clark C. Dory

1/3 c. milk
1/2 c. sugar
2/3 c. vegetable shortening
1 tsp. vanilla
1 T. water
1/4 c. powdered sugar

In a mixing bowl, put milk, sugar, shortening, salt and vanilla. Beat for 10 minutes. Add water and powdered sugar. Beat until fluffy. Put filling in cake decorator, using attachment with large opening. Press into top of cupcake and squeeze until cake puffs out. Then frost top. Cake should be cool, but very fresh. Makes 3 dozen.

CHOCOLATE QUICK FROSTING — Mrs. Cliff Beckendorf

1 c. white sugar
1/4 c. milk
1 tsp. vanilla
1/4 c. butter or oleo
1/2 c. cocoa or 1/2 square chocolate

Melt butter and chocolate, add rest of ingredients and bring to a rolling boil. Do not stir while cooking. Beat and put on cake.

CHOCOLATE FROSTING — LaVonne Glissmann

2 c. sugar
3 T. cocoa
1 c. cream or 3/4 c. milk
1 tsp. vanilla
1 T. butter

Boil sugar, cocoa and milk to the hard ball stage and then add vanilla and butter and stir until of spreading consistency.

ALMOND BUTTER ICING — Connie Koos

2 T. butter
1/3 c. water
1 lb. powdered sugar
1/2 tsp. vanilla flavoring
1/4 tsp. almond flavoring

Bring butter and water to a boil. Remove from heat and add powdered sugar to make of soft spreading consistency. Add flavorings and spread over the warm cookies before cutting into bars.

FLUFFY WHITE FROSTING — Luella Holst

1 3/4 c. powdered sugar
1 egg white
1/4 c. Crisco
1/4 c. cake flour
1 tsp. vanilla

Beat with electric mixer, the more you beat the fluffier it gets.

MINUTE FUDGE FROSTING — Adele Thompsen

1 T. cocoa
1/4 c. milk
1 T. butter
1 c. sugar
1 tsp. vanilla
Pinch of salt

Boil 1 minute. Then beat like fudge.

The employee who watches the clock will always be one of the hands.

AUNT PEARL'S POWDERED SUGAR FROSTING

Barb Kleen

2 egg whites
1/2 c. shortening
2 1/2 c. powdered sugar (approximately)
1/2 tsp. vanilla
Pinch of salt

Beat the egg whites and set aside. Beat the shortening, add powdered sugar, vanilla and salt. Then add egg whites and beat. The more you beat the better.

FUDGE FROSTING

Joan Troll

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

Bring to a rolling boil and boil 1 minute. Remove from heat and cool. When cool, add 1 teaspoon vanilla and beat. If too thin, add powdered sugar, if too thick, add warm water.

UNCOOKED FLUFFY FROSTING

Mrs. Gail Sidebottom

1 egg white
Pinch of salt
1/4 c. sugar
3/8 c. white syrup
Vanilla

Beat egg white until frothy. Add sugar gradually; add white syrup and vanilla and beat until consistency to spread. (Very good for angel food cake.)

7 MINUTE FROSTING

Tillie Bauerkemper

2 egg whites
Salt
1/4 tsp. cream of tartar
1 1/4 c. sugar plus 1/3 c. water
1 tsp. vanilla
1 tsp. powdered sugar
12 miniature marshmallows

Beat egg whites with a little salt and cream of tartar until dry. Boil sugar and water until it spins a thread. Add syrup to beaten egg whites, vanilla, marshmallows and powdered sugar. Beat until cool.

The road to progress is up and down -- but higher with each climb.

UNCOOKED FROSTING (Has consistency of 7-Minute) Mrs. Gary Bennerotte

1 c. sugar
1 egg white (unbeaten)
1/4 tsp. cream of tartar
1/2 or 3/8 c. water (boiling)
1 tsp. vanilla

Put sugar, egg white and cream of tartar in bowl. Add boiling water. Beat electrically, high speed, until in peaks. Add vanilla, beat. Spread on cake. Gelatin tip: if cake is to last several days, put 1/2 teaspoon or so of gelatin in a large spoon, moisten with cold water, dissolve with boiling water. Then set spoon in freezer until gelatin starts to thicken, no later. Pour into frosting and beat at high speed until well mixed. Icing should not sink into cake.

BEST YET FLUFFY ICING Mrs. Robert Sorensen

1 1/4 c. sugar
1/2 c. water
1/2 c. powdered sugar
1/4 tsp. cream of tartar
3 egg whites
Pinch of salt
1 tsp. vanilla

Combine 1 cup sugar, cream of tartar and water and cook until syrup spins a long thread. Beat egg whites and salt until stiff. Add 1/4 cup sugar a little at a time while beating. Beat hot syrup into egg whites. Beat until thick and then add powdered sugar and vanilla. Frost cake or cookies.

DELICIOUS WHITE FLUFFY FROSTING Adele Thompsen

3/4 c. sugar
1 egg white
1 tsp. vanilla
1/4 tsp. cream of tartar
1/2 c. water (boiling)

Mix above ingredients well. Add boiling water and beat at high speed until light and fluffy.

WALNUT FUDGE FROSTING Eunice Smith

2 c. sugar
1/4 c. light corn syrup
1/2 c. milk
1/2 c. butter or margarine
2 sq. unsweetened chocolate (cut)
1/4 tsp. salt
1/2 c. walnuts (chopped)
2 tsp. vanilla extract

Put sugar, corn syrup, milk, butter or margarine, unsweetened chocolate and salt into a deep saucepan. Stir over low heat until chocolate and fat are melted. Set candy thermometer in place and bring mixture into a full rolling boil, stirring constantly. Cook

Continued Next Page.

WALNUT FUDGE FROSTING (Continued)

to 220° about 1 minute. Remove from heat and cool 10 minutes. Beat until lukewarm, about 120°F. Stir in chopped walnuts and vanilla. Beat to spreading consistency. (If a little too thick, beat in a few drops milk.)

BAKERY ICING — Mrs. Robert Barton

1 c. milk
1 c. sugar
1 T. vanilla
3 T. flour
2 sticks oleo

Mix the milk and flour and cook until thick. Then cool. Cream the sugar, oleo and vanilla. Add milk and flour mixture to the creamed mixture. Whip until spreadable.

MARSHMALLOW 7 MINUTE FROSTING — Addie Tilton

1 egg white
7/8 c. sugar
3 T. water
12 marshmallows (finely chopped)
1 tsp. vanilla

In the top of a double boiler, put egg white, sugar and water. Set over rapidly boiling water. Beat all the while with Dover beater. Cook 7 minutes or until frosting stands in peaks. Take off stove and add 12 finely chopped marshmallows and vanilla. Beat until marshmallows are dissolved and frosting thick enough to spread.

TOFFEE FROSTING — Thelma Namanny

1 1/2 c. powdered sugar
1 tsp. butter
4 T. coffee (boiling)
2 T. cocoa
1 tsp. vanilla

WHITE FROSTING — Mrs. Wesley Robinson

5 T. flour
1 c. milk
1 c. shortening (1/2 oleo)
1 c. sugar
1/4 tsp. salt
1/2 tsp. vanilla
2 c. icing sugar

Cook together, stirring constantly, until thick, flour and milk. Whip together shortening, sugar and salt. Add cool past and whip until fluffy. Add vanilla and icing sugar and beat well.

CHOCOLATE FROSTING — Dorothy Bauerkemper

1 c. white sugar
2 to 3 T. cocoa (depending on your taste)
1/4 c. milk
1 stick butter
Vanilla
1 3/4 c. powdered sugar

Bring above mixture to a rolling boil. Remove from heat and add powdered sugar. Mix well and spread.

DELICIOUS CAKE SAUCE — Mrs. Grossman by Mrs. Peter Pratt

A.
1/2 c. flour
1 c. sugar
1 1/2 c. water
Pinch of salt
Butter (size of walnut)

B.
1/2 tsp. lemon extract
1/2 tsp. vanilla extract

C.
1 c. pineapple (diced)
1 c. dates (cut)
1/2 c. figs (cut)
1/2 c. nuts (cut)

Cook mixture A. slowly until thick. Add lemon and vanilla extracts, take off fire and add mixture C. Put on thick slices of white cake and top with whipped cream.

SAUCE FOR UPSIDE DOWN CAKE — Etta Clara Hoeck

1 c. juice (pineapple or prunes)
1 c. water (about)
Pinch of salt
Corn starch (to thicken)

Combine ingredients and cook until thick. Can be used in place of whipped cream.

FRUIT COCKTAIL CAKE (OMISSION)Page 160.

ICING:
1 c. sugar
1 stick oleo
1/2 c. sweetened condensed milk
1 c. coconut

Boil until thick and put on cake while hot.

CHEESE CAKE — Mrs. Stan Corey

2 envelopes gelatin (plain)
1 c. sugar
Pinch of salt
2 egg yolks (beaten)
1 tsp. orange rind (grated)
1 c. cream (whipped and sweetened)
1 tsp. lemon rind (grated)
2 c. cottage cheese (sieved)
1 (8 oz.) pkg. cream cheese (mashed)
1 tsp. vanilla
1 egg white (beaten stiffly)

Make a Graham cracker crust and line a 8x12 inch cake pan. Mix gelatin, sugar, salt in a double boiler with milk and egg yolks. Cook until thick and remove from fire. Add rind, cheeses and vanilla. When cool, fold in beaten egg whites and whipped cream. Refrigerate. Serve with whipped cream or sauces.

OATMEAL CAKE — Marilyn Lensch Rodacker

1 c. quick cooking oats
1 1/4 c. water (boiling)
2 eggs (beaten)
1 1/2 c. flour (sifted)
1 tsp. soda
1/2 c. shortening
1/2 tsp. cinnamon
1/2 tsp. salt
1 tsp. vanilla
1 c. brown sugar
1 c. granulated sugar

Pour water over oats and let stand for 20 minutes. Meantime, cream together sugar and shortening. Add to oatmeal and add beaten eggs. Add dry ingredients. Nuts, raisins or dates may be added. Bake in greased and floured pan at 350°. Mix together topping of 10 tablespoons brown sugar, 6 tablespoons butter, and 1 cup coconut. Spread over top of hot cake and toast under broiler for a few minutes.

STRAWBERRY SHORTCAKE — Kathryn Clausen McMurrin - Dallas, Texas

1 large strawberries (frozen)
1/2 gal. vanilla ice cream
1 angel food cake

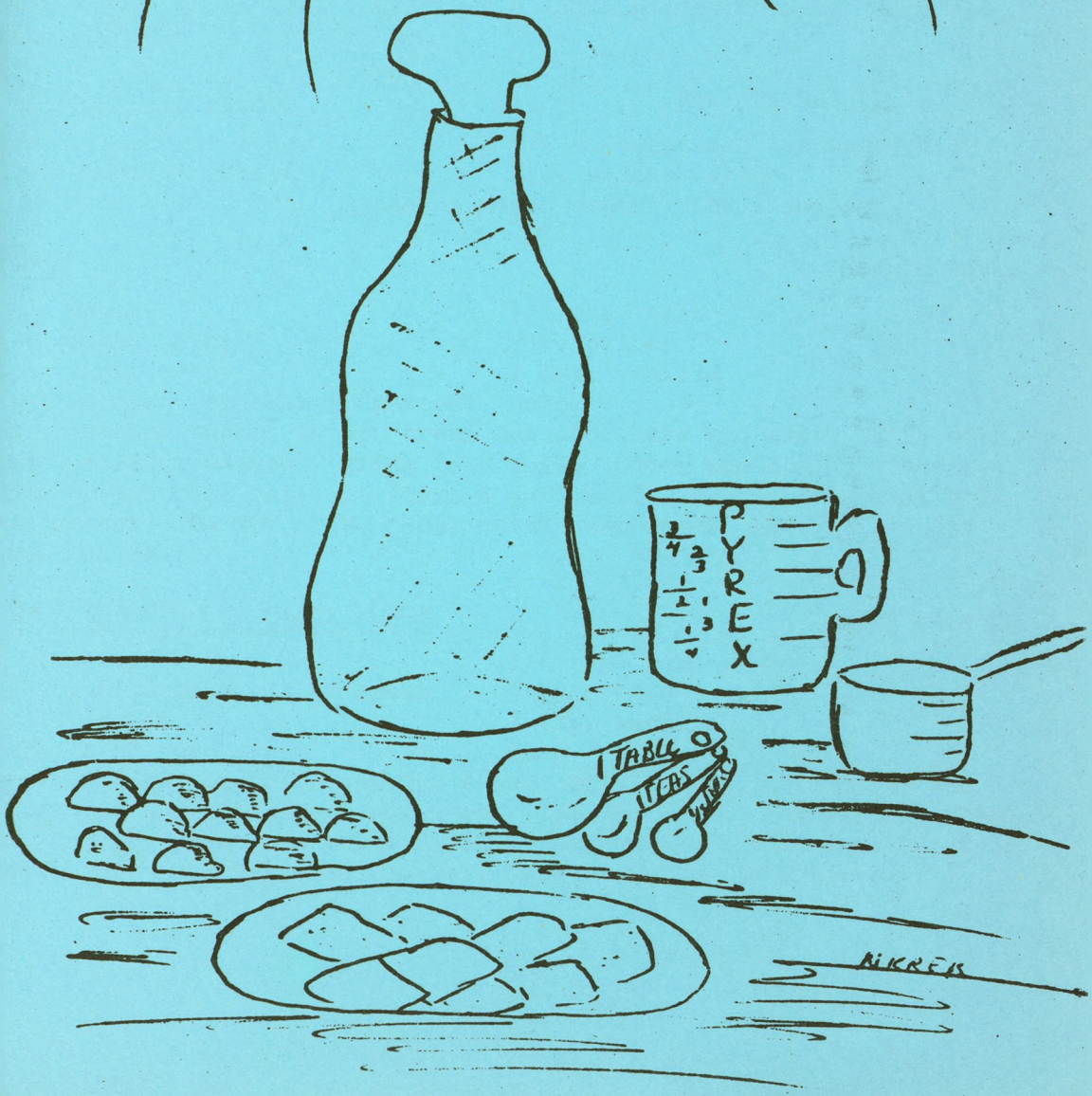
Thaw and mash strawberries. Break cake into bite size pieces. Let ice cream soften. Mix all together and pour into a 13x9 inch pan and freeze. Cut in pieces to serve.

FRUIT COCKTAIL CAKE — Elaine Larsen Adams

2 eggs, 1 1/2 cups sugar, 2 cups flour, 1 tsp. soda, 1/2 tsp. salt, 1 tsp. vanilla and 1 can fruit cocktail. Mix all together and bake in 11x15 inch pan at 350°. ICING: Page 159.

* * * * *

CANDY



CANDY - TREATS

CLARK BRINDLEY'S TAFFY — Velma Craig Bledsoe

2 c. dark syrup
3/4 c. sugar
1 T. butter

Cook to hard crack and pour onto 2 greased plates. Pull when cool enough to handle. (Will get a light golden color.) Then cut into pieces.

PEANUT BUTTER CREAMS — Mrs. Dallas (Lois) Brix

1/4 c. powdered sugar
1 c. chocolate chips
1/2 c. sweetened condensed milk
1 c. peanut butter

Stir well. Drop pieces on waxed paper. Chill and eat.

FUDGE — Connie Davis

3 c. sugar
2 T. light syrup
1 c. light cream
3 (1 oz.) sq. chocolate (grated)
1/8 tsp. salt
2 T. butter
1 tsp. vanilla
Nuts

Combine sugar, syrup, cream and chocolate and salt. Stir over heat until dissolved. Bring to a boil. Cover and boil 3 minutes. Uncover and cook until it forms a soft ball. Remove from heat and add butter. DO NOT STIR. Cool until just warm. Add vanilla and nuts and beat.

OLD FASHIONED CHOCOLATE FUDGE — Joy Sievers

2 c. sugar
2/3 c. milk (canned) or cream
1/3 c. cocoa
2 T. light corn syrup
1/4 tsp. salt
3 T. butter
1 tsp. vanilla
Nuts

In heavy saucepan combine sugar, milk, cocoa, corn syrup and salt. Stir until sugar dissolves. Cook to 234°. Remove from heat, add butter. Beat and add vanilla. Beat until it thickens. Stir in nuts, pour into buttered platter. When set, cut in squares.

DELICIOUS CREAMY FUDGE — Mabel Stahl

2 c. sugar
3/4 c. milk
3 T. cocoa
1 T. butter

Cook above mixture until it forms a soft ball in water. Take off heat at once. Let stand for 1/2 hour then add 1 teaspoon vanilla and 1/3 to 1/2 cup black walnuts. Beat good and put out on wax paper. Butter hands good and knead with hands until creamy. Then cut in pieces. Stays real creamy for days.

FUDGE — Mrs. John Skow

2 large pkgs. chocolate chips
1 jar marshmallow creme
1/2 c. butter
3 1/2 c. sugar
1 can Carnation milk
1 T. vanilla
1/2 c. nutmeats

Combine milk and sugar in 3 quart saucepan. Bring to full boil and stir all the time for 9 minutes. Remove from heat. Add chips and stir until smooth. Add butter, marshmallow creme and vanilla. Pour in 9x13 inch cake pan that has been buttered. Put in refrigerator and cut when cool.

MARSHMAL-O-FUDGE — Mayme L. Haneline

2 1/4 c. sugar
1/4 c. butter or margarine
3/4 c. Pet evaporated milk
5 oz. jar marshmallow creme
1 pkg. semi-sweet chocolate chips

Mix together in 2 quart saucepan, sugar, margarine, Pet milk and marshmallow creme. Bring to a bubbling boil quickly, stirring all the time. When bubbles appear all over the top, boil and stir over medium heat 5 minutes. Remove from heat and add chocolate chips. Stir until chocolate chips are completely melted and blended into mixture. Pour into greased 9x9 inch pan. You may add nutmeats if desired. Cut into 1 1/2 inch squares.

FUDGE — Phyllis Tilton Mejia, California

4 1/2 c. sugar
1 large can evaporated milk
3 pkgs. (6 oz.) chocolate chips
5 oz. jar marshmallow creme
1/2 lb. oleo
1 T. vanilla
2 c. walnuts (chopped)

Bring sugar and milk to boil and let boil exactly 9 minutes. Pour over rest of ingredients and stir like everything. DO NOT BEAT. Pour into buttered pans and refrigerate when cool.

MARSHMALLOW CREME FUDGE — Mrs. Dennis Brix

Part 1:
3 pkgs. German sweet chocolate
2 pkgs. chocolate chips (6 oz.)
1 pkg. pecans (1 c.)
1 jar marshmallow creme (1 pt.)
Part 2:
4 1/2 c. sugar
1 large can evaporated milk

Mix the ingredients in Part 1 and sit aside. Mix the ingredients in Part 2 well before putting on fire to cook. Use wooden spoon for best results. Stir constantly. When mixture begins to boil hard, time it for 4 1/2 minutes. Add ingredients of Part 1 to ingredients of Part 2 and mix well. Pour into greased pan and allow 2 to 3 hours for fudge to set.

LOW CALORIE FUDGE — Mrs. Daryle Moeller

2 c. sugar
2/3 c. Pet skim milk (evaporated)
12 regular marshmallows
1/2 c. oleo
Salt grains
6 oz. chocolate chips
1 c. nuts
1 tsp. vanilla

Combine ingredients. Stir constantly to a rolling boil. Boil 5 minutes. Stir in chocolate chips, nuts and vanilla. Put into an 8 inch greased pan.

NO FAIL FUDGE — Mrs. Walter Jones

1 lb. (4 bars) German sweet chocolate
1/4 lb. butter
3 eggs (well beaten)
1 lb. powdered sugar
2 c. nuts (or less)
2 tsp. vanilla

Melt sweet chocolate and butter in a double boiler. Mix well-beaten eggs, powdered sugar, vanilla and nuts together. Pour into a buttered dish. Set in refrigerator. Cut when set. Keep refrigerated. This makes about 3 pounds.

FIVE MINUTE FUDGE (Makes 2 pounds) — Diane Smalley, Deborah Johnson - Vena Rossmann

2/3 c. undiluted Carnation evaporated milk
1 2/3 c. sugar
1 1/2 c. marshmallows (diced) or miniature marshmallows
1/2 c. nuts (chopped)
1 1/2 c. semi-sweet chocolate pieces
1/2 tsp. salt
1 tsp. vanilla

Put Carnation milk, sugar and salt in saucepan and put on the

Continued Next Page.

FIVE MINUTE FUDGE (Continued)

stove. Turn burner to low heat. Heat to boiling. Stir often. Cook 5 minutes, stirring all the time so that milk and sugar do not scorch. Remove saucepan from heat. Add marshmallows, chopped nuts, chocolate and vanilla. Stir fudge with wooden spoon until marshmallows and chocolate are melted. Pour fudge into a buttered 8 inch square pan. When fudge cools, cut into squares.

PEANUT BRITTLE — Dorothy Bauerkemper

2 c. white sugar
3/4 c. white syrup
3/4 c. water (hot)
2 c. peanuts (unroasted)
1 tsp. salt
1 tsp. soda
1 tsp. butter

Cook together white sugar, white syrup and hot water until it spins a thread or to 238°. Add peanuts and salt. Cook to 295°. Stir until brown. Remove from heat and add soda and butter. Stir slightly and pour onto well greased tins.

PEANUT BRITTLE — Mrs. Marion Johnson

1 1/2 c. white sugar (granulated)
1 c. white syrup
Pinch of salt
1 lb. raw Spanish peanuts
1 level tsp. soda

Mix sugar, syrup and salt together. Bring to a boil. Add peanuts and boil 25 to 30 minutes. Add soda as flame is turned off. Put in a sheet pan, not greased. Makes 2 pounds of candy.

PEANUT BRITTLE — Alma Koenig

2 c. sugar
1/2 c. water
1 c. white syrup
2 c. peanuts (raw)
1 tsp. vanilla
2 T. butter
2 tsp. soda
1 tsp. salt

Boil sugar, water and syrup together until it strings. Add raw peanuts. Cook and stir until it gets golden brown. Add vanilla, butter, soda and salt. When well mixed, spread on buttered cookie sheet. Cool until hard and then break in pieces.

PEANUT BRITTLE — Mrs. Wayne Dant

3 c. sugar
1 1/2 c. white syrup
3/4 c. water 1 pkg. raw peanuts
3 T. butter
3 tsp. soda
1/2 tsp. vanilla

Cook sugar, syrup and water until it spins a thread. Add peanuts and cook until golden brown or hard crack on candy thermometer. Remove from heat, add butter, soda and vanilla. Stir quickly and as little as possible. Pour on 2 greased cookie sheets. When set, break in pieces.

PEANUT BRITTLE — Dorothea Petersen

3 c. sugar
2 1/4 c. water (hot)
2 1/2 c. white syrup
1 1/2 lb. peanuts (raw)
3 tsp. soda
3 tsp. salt

Bring sugar, hot water and syrup to a boil. Boil until it threads, 230°. Then add raw peanuts. Simmer 20 minutes. Then turn up heat and stir until brown, 335°. Turn off heat and add soda and salt, combined. Stir in quickly. Pour on several greased cookie sheets that are room temperature. Let cool. Break apart and store in a dry place.

PEANUT BUTTER BALLS — Olive Ferguson

3 c. peanut butter (chunk style)
3 c. powdered sugar
3 T. white syrup
3 tsp. vanilla
1 1/2 pkgs. butterscotch bits
1 1/2 pkgs. chocolate bits
1/4 bar of paraffin

Mix together well, peanut butter, powdered sugar, white syrup and vanilla. Form balls about size of walnuts. Melt in double boiler, butterscotch, chocolate bits and paraffin. Drop balls in mixture. Roll around and lift out with fork or candy dipper. Put on wax paper to cool.

CHOCOLATE PEANUT BUTTER BALLS — Mrs. Kelly Dorscher

2 c. powdered sugar
3 T. margarine or butter (melted)
1/8 bar paraffin
1 1/2 c. peanut butter (crunchy)
1 c. chocolate chips

Melt butter, add to sugar and peanut butter. Mix well with mixer. Chill for 1 hour. Roll into balls. Insert a toothpick in each ball and chill again. Melt chips and paraffin. Dip balls in chocolate mixture. Refrigerate at least 1 hour.

GLASS CANDY — Tammy Edwards

1/2 c. water
2 c. sugar
2/3 c. white syrup
1 tsp. vanilla
Food Coloring

Boil until it is a hard cracked stage. Pour on cookie sheet that has been greased. Leave until hard, then crack.

SCRAMBLES — Marilyn Jones

1 pkg. Cheerios
1 pkg. Rice Chex
1 pkg. Corn Chex
1 pkg. Wheat Chex
2 c. butter
1 pkg. slim pretzel sticks
3 lbs. mixed nuts (you may add more if desired)
3 T. Worcestershire sauce
2 tsp. Lowrey salt

Melt butter in pan and stir in seasonings. Pour this over the rest of the ingredients and bake 2 hours at 250°. Stir occasionally, this may be frozen and used when wanted.

SOMEMORES — Dianne Troll

2 Graham crackers
1/2 Hershey bar
1 toasted marshmallows

Place chocolate bar and toasted marshmallow on Graham cracker and top with second cracker. This is a good dessert after a wiener roast or a tasty after school treat.

NUTTY NOODLES — Girl Scout Troops Cadette #1 and Senior #27

1 pkg. chocolate chips (small)
1 pkg. butterscotch chips
1 can of Chinese noodles
1 can peanuts

Melt chocolate and butterscotch chips, add noodles and peanuts. Drop by spoonful on waxed paper. Makes 24.

NAPOLEON CREAMES — Mrs. Jack Messenger

1/2 c. butter
1/4 c. sugar
1/4 c. cocoa
1 tsp. vanilla
1 egg (slightly beaten)
2 c. Graham crackers (crushed fine)
1 c. coconut (flaked)
1/2 c. butter
3 T. milk
1 (3 3/4 oz.) pkg. vanilla instant pudding
2 c. confectioners' sugar (sifted)
1 (6 oz.) pkg. chocolate morsels (semi-sweet)
2 T. butter

Continued Next Page.

NAPOLEON CREAMS (Continued)

Combine first 4 ingredients in top part of double boiler. Cook over simmering water until butter melts. Stir in egg. Continue cooking and stirring, until mixture is thick, about 3 minutes. Blend in crumbs and coconut. Press into buttered 9 inch square pan. Cream 1/2 cup butter well. Stir in milk, pudding mix and sugar. Beat until fluffy. Spread evenly over crust. Chill until firm. Melt chocolate and the butter over simmering water in the top of a double boiler. Cool. Spread over pudding layer. Chill. Cut into 2 3/4 inch bars. Makes about 44 candies. Also good using lemon instant pudding in place of vanilla.

CREAM CARAMELS

Mrs. Charles Obrecht

1 c. cream or evaporated milk
3/4 c. sugar
2 T. flour
1 tsp. vanilla
1/3 c. white corn syrup
1/4 c. butter or margarine
2 T. corn starch

Put cream, syrup and sugar into a heavy pan and stir until it boils. Cook to soft ball stage. Add butter, flour and corn starch mixture which has been creamed together. Continue to cook, keeping the brown scraped off the bottom of the pan. Stir continuously until a firm hard ball forms in cold water. Add vanilla and pour at once into a well buttered 8x8 inch pan.

DIVINITY

Mrs. Malvern Erickson

2 1/2 c. sugar
1/2 c. white corn syrup
1/2 c. water
2 egg whites (beaten stiff)
1 tsp. vanilla

Boil these 3 until thread forms (234°). Pour 1/2 on egg whites and cook remaining half until hard ball (248°). Add 1 teaspoon vanilla.

MAN'S KIND OF CANDY

Linda Woltmann

1 box small plain Hershey bars
1 c. pecans (chopped)

Melt chocolate bars in double boiler. While chocolate is melting, boil 1 cup butter, 1 1/4 cup brown sugar and 3 tablespoons water to crackle stage, stirring constantly. Pour 1/2 of melted chocolate in bottom of greased 9x9 inch pan. Pour boiled mixture over first layer of chocolate. Sprinkle nuts over this and then the rest of the melted chocolate on top.

CHOCOLATE KISSES — Deborah Johnson

3 egg whites
1/2 c. sugar
2 oz. unsweetened baking chocolate (grated)
1/2 tsp. vanilla

Beat egg whites until stiff. Add sugar, chocolate and vanilla. Grease a cookie sheet and sprinkle lightly with flour. Drop kisses by teaspoonsful on cookie sheet and bake at 250° for about 45 minutes.

PINK KISSES — Robin Johnson

2 egg whites (room temperature)
1/2 c. granulated sugar
1/8 tsp. cream of tartar
Pink coloring

Beat egg whites until frothy. Gradually add sifted sugar and cream of tartar. Beat until stiff peaks are formed. Color as desired. Drop by small spoon or tip of cake decorator on foil lined pan, 1/2 inch apart. Bake 1 hour at 200°. Cool. Remove from pan and store in tight container.

CRITTERS — Mrs. Robert W. Sorensen

1 small pkg. butterscotch chips
1/2 c. peanut butter
1 small can Chow Mein noodles
2 c. miniature marshmallows

Melt chips and peanut butter in bowl over boiling water. Remove from water and add noodles and marshmallows. Stir until well coated. Drop by teaspoon on waxed paper. Cool and store in covered container in refrigerator.

CANDY FOR "CANDY" — Candy Drake Schmidt

2 c. sugar
1 c. brown sugar (firmly packed)
1 c. light corn syrup
1 c. heavy cream
1 c. milk
1 c. butter or margarine
4 tsp. vanilla extract

Combine sugars, corn syrup, cream, milk and butter or margarine. Cook slowly, stirring constantly to 248° (or when small quantity dropped into cold water forms a firm ball). Remove from heat; add vanilla extract. Pour into greased pan, 8x8x2 inches. Cool. When firm, turn out on a board and cut in squares. Wrap each square in waxed paper.

BUTTERSCOTCH CANDY — Arlene Davis

1 c. sugar
1/2 c. butter
1/4 c. molasses
1 T. vinegar
2 T. water (boiling)

Boil ingredients together until brittle. Add nuts, if desired. Pour at once into buttered pans.

CANDY COCONUT BALLS — Jeannette Maassen

1 stick butter or oleo
1 can Eagle Brand milk
1 T. vanilla
1/4 lb. paraffin wax
7 oz. pkg. coconut (flake)
1 1/2 lbs. powdered sugar
2 pkgs. chocolate chips

Combine butter or oleo, coconut, milk, sugar and vanilla in a large bowl. Mix with fork or hands until well blended. Cool. Form in small bite size balls. Place on wax paper on trays and leave in refrigerator until chilled. Melt the chocolate chips and wax in a double boiler. With fork, dip balls in chocolate mixture and then let them cool.

CANDY LA WEBB — Mrs. James (Bertha) Meneffee

3 c. chopped nuts (pecan or English)
1 stick butter (melted)
1 (8 oz.) pkg. coconut
1 can Eagle Brand milk (condensed)
1 1/2 boxes powdered sugar
1 tsp. vanilla
2 pkgs. (6 oz.) chocolate chips
1/4 lb. paraffin

Combine nuts and butter in large mixing bowl. Add coconut, milk, powdered sugar and vanilla. Mix with hand and form into bite size balls, cool for 4 hours or more. Melt chocolate chips and paraffin in double boiler. Dip each ball in this mixture. Place on wax paper. Let stand until able to handle. Put into containers. (Will freeze well.)

PEANUT CLUSTERS — Le Etta Sievers

1 (12 oz.)pkg. butterscotch chips
1 (12 oz.) chocolate chips
1 lb. peanuts (salted)

Melt all the chips over hot (not boiling) water. Add peanuts. Cool a few minutes. Drop by teaspoonful on release paper.

PEANUT CLUSTERS — Lorie and Lisa Holst

1 (12 oz.) pkg. butterscotch chips
1 (6 oz.) pkg. chocolate chips
2 tsp. paraffin (shaved)
1 lb. peanuts (salted)

Melt butterscotch chips and chocolate chips. Add shaved paraffin and salted peanuts. Drop by teaspoon and cool.

CHOCOLATE COVERED CHERRIES — Barb Kleen

1 jar maraschino cherries
2 1/2 c. sugar
1/2 c. white corn syrup
1/2 c. water
2 egg whites (beaten stiff)
1 tsp. vanilla
2 pkg. chocolate chips
1/4 lb. paraffin (melted)

Drain maraschino cherries on paper towel. Combine sugar, corn syrup and water and cook until it forms hard ball in cold water. Have egg whites beaten stiff and add hot syrup. Beat until very stiff. Add vanilla. Then cool until it can be rolled into small balls. Put 1 cherry in middle of ball and form round. Let set until firm. Dip into hot dip made of chocolate chips and melted paraffin.

CHOCOLATE COVERED CHERRIES — Mrs. Dale Clayton, Nebraska

1/3 c. white syrup
1/3 c. butter or oleo
1 lb. powdered sugar
5 or 6 sq. chocolate (semi-sweet)
2 T. paraffin wax
1 small jar maraschino cherries

Cream the syrup, butter, then add powdered sugar. Mix well. Roll into small balls, size of walnuts. Put 1/2 cherry in center, chill well. Melt chocolate and wax in double boiler. Drop balls in chocolate to coat well. Drain on wax paper.

GIRL SCOUT SUNDIES — Girl Scout Troops Cadette #1 and Senior #27

Oranges
Peppermint sticks

Cut a slice off top of orange, insert an old fashioned peppermint stick and suck.

FUDGESICLES — Lori Sidebottom

1 large pkg. instant chocolate pudding (6 3/4 oz.)
3 c. milk (cold)
2 eggs

Beat all ingredients with egg beater until well blended. Pour into popsicle molds and freeze. Remaining mix can be stored in refrigerator, eggs keep it from setting.

SPECIAL K TREATS — Janis Holst

1/2 c. white sugar
1/2 c. dark syrup
3/4 c. peanut butter
3 c. Special K cereal
1/2 of a 6 oz. pkg. chocolate chips
1/2 of a 6 oz. pkg. butterscotch chips

Heat the sugar and syrup just until the syrup is thoroughly melted. Then remove from heat and add peanut butter and the cereal. Mix well and pack firmly into 9 inch square pan. Melt the chips over hot water. Spread over the mixture in pan. Let cool. Cut into squares or bars.

CHOCOLATE POPCORN BALLS — Mrs. Orvy Koos

2 c. sugar
2/3 c. white syrup
2/3 c. water
4 T. butter
4 T. cocoa
1 tsp. vanilla
6 to 8 qts. corn (popped)

Boil sugar, syrup and water to a hard ball. Remove from fire and stir in butter, cocoa and vanilla. Mix well and pour over popped corn, and form into balls. (Omit the cocoa and food coloring may be added.)

POPCORN BALLS — Delores Hoffmann

1 pkg. Jello (any flavor)
1 c. sugar
1 c. corn syrup
4 or 5 qts. corn (popped)

Put in heavy saucepan and bring to rolling boil. Pour over 4 or 5 quarts of popped corn. Make into balls or double recipe and press into mold or angel cake pan.

POPCORN BALL SYRUP — Shari Walter

1 c. sugar
Pinch of salt
1/2 tsp. vanilla
1/2 c. syrup
1 T. butter
1 T. vinegar

Boil to crack stage (280°) and add a pinch of soda. If coloring is added, do it before soda. Enough to cover 4 poppers of corn.

SUGARED POPCORN — Emma Kleen

1 c. sugar
4 T. water
1 T. butter
3 qts. corn (popped)

Boil sugar, water and butter until it spins a thread. Pour over popcorn and stir until each grain is separated.

CARAMELED CORN

Addie Tilton - Karen Hoffmann
Mrs. Lyle Abel - Mrs. Vincent Hansen
Mrs. F. R. Burnham - Kathryn Sievers
Sherri Beckendorf - Le Etta Sievers
Mrs. Norman Johanssen - Janice Davis
Julie Clayton

2 c. brown sugar
1/2 c. white corn syrup
1/2 c. butter (to 1 c.)
1 tsp. vanilla
1/4 tsp. salt
1 T. vinegar
Pinch of soda
3 qts. popped corn (or more)
Peanuts (optional)

Combine sugar, butter, syrup and salt. Cook until it forms a hard ball (5 minutes or 260°). Add vinegar just before removing from heat. Remove from stove. Add soda and vanilla. Pour over popped corn which has been placed in a greased pan. Stir until all the corn is coated. Place in a 200 to 250° oven for 1 hour, leaving the door ajar an inch or two. Stir several times. Remove from oven. Stir a few times as it cooks to separate kernels.

KID'S FAVORITE FUDGE

Diana Smalley - Coralville, Iowa

Place in heavy saucepan:
2/3 c. evaporated milk
1 2/3 c. sugar
1/2 tsp. salt

Turn heat to medium high. Stir constantly. When mixture begins to boil, begin to time - cook 5 minutes. Then remove from heat and add:
1 1/2 c. miniature marshmallows
1 c. chocolate chips
1 tsp. vanilla

Stir until melted. Pour into a buttered 8x8 inch pan and cool.

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CANNING, PICKLING PRESERVING and FREEZING

CANNING

MOTHER DRAKE'S MINCE-MEAT — Mrs. Ray Staman

3 bowls apples (chopped)
2 bowls lean meat (cooked)
2 bowls raisins (chopped)
4 bowls sugar
1 bowl suet (or less)
1 bowl molasses (sorghum preferred)
1 bowl cider or juices
1 bowl vimegar
1 tsp. cinnamon
1 bowl citron
1/2 bowl currants
1 tsp. nutmeg
2 T. cloves
1 T. salt

Combine ingredients and cook until done.

CANNED FRUIT COCKTAIL (Makes 1 pint) — Etta Clara Hoeck

2 whole peaches (cut up)
3 pear halves (cut up)
Handful of grapes
Some cubed pineapple
Some red maraschino cherries

SYRUP:
7 c. sugar
10 c. water

Combine sugar and water. Pour this over the fruit in pint jars. Boil 20 to 30 minutes.

TOMATO SOUP — Maude League

1 peck ripe tomatoes
1 stalk celery
1 tsp. celery seed
1 red and 1 green pepper
5 large onions
Sprig of parsley
1/2 c. sugar
2 T. salt
1/2 c. flour
1/2 c. butter

Boil together tomatoes, celery, celery seed and parsley, peppers and onion, for 15 to 20 minutes. Run through a colander. Add 1/2 cup sugar, 2 tablespoons salt, 1/2 cup flour mixed with a little cold water and add gradually to hot mixture. Add 1/2 cup butter and boil. Seal.

No matter how long you nurse a grudge - it won't get better.

CANNING APPLES (Simple way) Mrs. Dale Craney

Make a solution of 1 tablespoon coarse (pickling) salt and 1 tablespoon vinegar to each 1 gallon of cold water. Pare apples and drop into solution until ready. Slice apples as for pies into jars up to about 1 inch from tops of the jar. Fill jars with cold water. Seal as instructions for type of jar using. Place jars in canner and cover with cold water. Cover canner and bring to the boiling point. That is when the water in the canner begins to boil, then remove, leaving the jars in the canner until the water is cold. Remove jars and store. When you wish to use, simply drain and the slices are ready for desserts, crisps or pies.

QUICK CANNED BEANS Mrs. Paul Russmann

4 qts. cut beans
3 qts. water
1/2 c. salt
3/4 c. vinegar

Boil 15 minutes. Pack in sterilized jars and seal. When opened for use, drain and cover with clear water and cook until tender.

TOMATO CANNING June C. Petersen

Tomatoes
1 gal. water (boiling)
1 c. pickling salt

Wash, scald and peel tomatoes. Remove core. Then drop tomatoes in hot salt bath solution. Leave until they start to get tender. With tongs lift the tomatoes into sterilized jars. Seal. Do not put more than enough tomatoes in the boiling water with salt, then fill 1 quart at a time. Renew solution approximately every 10 to 12 quarts.

TOMATO CATSUP Mrs. Harry Jave

1 qt. tomato pulp
1 c. sugar
1/2 c. vinegar
1 tsp. celery salt
1 tsp. table salt
Scant 1/3 tsp. red pepper
1 medium onion
1 tsp. whole mixed spices

Chop the onion and tie both onion and mixed spices in cheese cloth bag. Boil until thick and seal while hot. If catsup becomes spicey enough before it is thick, remove the spice bag. One spice bag will season 2 or 3 batches if kept sealed between times.

CATSUP

Mrs. F. R. (Betty) Burnham, Sr.

1 gal. tomato (after cooked and strained)
3 c. sugar or for diabetic
3/8 c. liquid Sucaryl or Sweet-Ten
1 c. vinegar
1 tsp. ground cloves
2 tsp. ground cinnamon

Put cinnamon and cloves in cloth and tie it up. Combine all ingredients and cook over low heat until thickened. Cook away at least one-half.

PICKLED CHERRIES

Mrs. O. S. Archer

Bing cherries
4 T. salt (not iodized)
1/2 c. sugar
3 c. vinegar
5 c. water (hot)

Wash cherries with skins still on. Fill quart jars. Pour over cherries, after mixing in bowl, salt, sugar, vinegar and hot water. Have hot but not boiling. Pour mixture over jars of cherries, fill to over flowing to remove bubbles. Seal. Makes about 4 quarts beautiful pickles.

CRYSTAL PICKLES

Della Strittmatter

Cucumbers
Salt water
Alum water
2 qts. sugar
1 qt. vinegar
1 tsp. mace
1 tsp. whole cloves
Stick cinnamon (optional)

Leave pickles soak for 2 weeks in salt water strong enough to float an egg. Then remove and soak overnight in alum water (2 teaspoons of alum to gallon of water). Heat and pour over pickles. Then rinse and make syrup of sugar, vinegar, mace and cloves. Couple sticks of cinnamon may be added but not necessary. Reheat for 4 days. Then seal pickles ready to can.

EASY PICKLES

Mrs. Gilbert Scheef

7 c. cucumbers (sliced)
1 c. onion (chopped)
1 c. green pepper (chopped) (optional)
2 c. sugar
1 c. vinegar
1 T. celery seed
2 T. salt

Combine first 3 ingredients. Mix and pour remaining ingredients over pickles. Let stand for 1 week in refrigerator before eating. Will keep in refrigerator up to 4 weeks.

BREAD AND BUTTER PICKLES — Mrs. Gail Sidebottom

2 qts. small cucumbers (sliced)
1 c. small onions (sliced)
1/4 c. salt
1 tray ice cubes
2 1/2 c. sugar
2 c. vinegar
1/2 c. water
1 1/2 tsp. mustard seed
1 1/2 tsp. celery seed
3/4 tsp. cinnamon
1 tsp. tumeric
1/4 tsp. pepper
1/4 tsp. ginger

Slice cucumbers and onions. Stir in salt and ice cubes. Cover with a plate weighted with a fruit jar of water and let stand overnight. Drain thoroughly; then rinse and drain again. Make a pickling syrup of sugar, spices, seeds, vinegar and water. Simmer 10 minutes. Add well drained cucumbers and onions. Heat slowly to the scalding point but do not boil. Stir now and then. Pour into sterilized jars and seal while hot. Store when cold.

STAY GREEN PICKLES — Mrs. Walter Jones

2 1/2 gallons cucumbers up to 5 inch long, 1/2 cup pickling salt to each gallon of water used to cover pickles. Leave 1 week. Drain and cover with boiling water for 2 hours; drain and split pickles if too large. Cover with boiling water to which is added 1 teaspoon alum to each gallon of water used. Let stand 24 hours. Then drain and cover with 3 quarts white vinegar, 6 cups sugar, 1 teaspoon celery seed, 1 tablespoon stick cinnamon. Drain off into kettle and boil each morning for 3 mornings and add 1 cup sugar to each gallon each morning. A few cloves may be added. Seal in jars or may be left in open jar.

FAVORITE CRISP PICKLES — Mrs. Dale Craney

7 lbs. cucumbers (medium-sized)
1 qt. vinegar
8 c. sugar
2 T. pickling salt
2 T. mixed pickle spices

Wash cucumbers, cover with boiling water and let stand 24 hours. Drain. Repeat this for 3 more days, using fresh water each day. On fifth day cut cucumbers in 1/4 inch rings and pour over them boiling liquid made by combining vinegar, sugar, salt and spices. Let stand 24 hours. Drain syrup and bring to boil again. Pour over cucumbers on sixth day. On seventh day, drain

Continued Next Page.

FAVORITE CRISP PICKLES (Continued)

off syrup and bring to boil again. Add cucumbers and bring all to boiling point. Pack in hot jars and seal.

SWEET GHERKINS (Party Pickles) Mrs. Dale Craney

Cucumbers (1 1/2 to 3 inches)
1/2 c. pickling salt
8 c. sugar
6 c. white vinegar
3/4 tsp. turmeric
2 tsp. celery seed
2 tsp. whole mixed pickling spice
8 (1 inch) pieces stick cinnamon

First day; In the morning, wash cucumbers thoroughly; stem end can be left on, if desired. Drain and place in large container and cover with boiling water. In the afternoon (6 to 8 hours later) drain and cover with fresh boiling water.

Second day; Drain and cover with fresh boiling water. Afternoon, add salt; cover with fresh boiling water.

Third day; Drain, prick cucumbers in several places with table fork. Make syrup of 3 cups sugar, 3 cups vinegar; add turmeric and spices. Heat to boiling and pour over cucumbers. This will partially cover cucumbers. Afternoon; drain syrup into pan; add 2 cups sugar and 2 cups vinegar to the syrup. Heat to boiling and pour over pickles.

Fourth day; Morning, drain syrup into pan, add 2 cups sugar and 1 cup vinegar to the syrup, heat to boiling and pour over pickles. Afternoon; drain syrup into pan; add remaining 1 cup sugar, heat to boiling. Pack pickles into hot pint jars and cover with boiling syrup to 1/2 inch of top of jar. Adjust lids and process for 5 minutes in boiling water. Remove and complete seals.

EASY PICKLE RECIPE Mrs. Larry (Carolyn) Kay

Cucumbers
2 c. vinegar
2 T. coarse salt
1 1/2 T. mixed pickle spices
1 tsp. alum
Water (cold)
2 c. sugar
3 T. water (cold)

Wash medium cubes, pack in 2 quart jars. In each jar put 2 cups vinegar, 2 tablespoons salt, 1 1/2 tablespoon mixed spices, 1 teaspoon alum, finish filling jar with cold water. Let stand at least 3 weeks. When ready to use, open and wash in cold water; cut in chunks or slices in a bowl or crock. Cover with 2 cups sugar and 3 tablespoons cold water and let stand 2 days in ice box before using. Stir once in awhile. Can fix dill by putting dill in first jar.

MUSTARD PICKLES — Mrs. Bernie Nielsen

4 qts. cucumbers (chunked)
1 qt. pickling onions
1 head cauliflower (cut in pieces)
1 green pepper
1 c. string beans (cut in 1 inch pieces)
3 c. vinegar
3 c. water
1 1/2 c. sugar (more may be added)
1/2 c. flour
1/2 T. turmeric
1 tsp. celery salt
4 T. dry mustard

Combine vegetables. Cover vegetables with brine allowing 1 cup salt to 4 quarts of water. Let stand in brine overnight. Drain and soak vegetables in clear water for 3 hours, drain. Combine vinegar and water and pour over vegetables. Let stand 1 hour, then heat to boiling. Combine sugar, flour, turmeric, celery salt and mustard. Drain vegetables, add vinegar slowly to flour mixture, stir until smooth paste. Cook slowly over water until thickened. Pour mustard dressing over vegetables while they are warm and bring to a boil. Pack in jars and seal.

RIPE CUCUMBER STICKS — Emma Lafrentz

1 gal. ripe cucumbers
1 gal. water
2 T. salt
4 T. mixed spices
1 c. dehydrated lime
2 qt. white vinegar
10 c. sugar
2 tsp. celery seed

Peel and cut ripe cucumbers like French fries. Add dehydrated lime to gallon of water. Place sliced cukes in solution and soak overnight. Next day wash pickle sticks thoroughly through several waters and cover with clear water for 3 hours. Make syrup of white vinegar, salt, sugar, mixed spices and celery seed. Drain the pickle sticks well. Cool the syrup and pour over pickles. Next day, simmer until clear 1/2 hour or more. Place in jars and seal. I use a little green or yellow food coloring, too.

SWEET STICKLE PICKLES — Mrs. Gilbert Scheef - Dorothy Westphalen

Large green cucumbers
1 c. lime (to each 1 gal. of water)
1 qt. white vinegar
5 c. sugar
1 tsp. celery seed
1 tsp. salt
1 tsp. whole cloves (optional)

Using large green cucumbers, peel and cut lengthwise in 4 to 6 pieces, remove all seeds, cut in 2 inch lengths. Soak over-

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SWEET STICKLE PICKLES (Continued)

night in water and lime. Next morning, wash in 2 or 3 waters, cover with clear water. Let stand 3 hours. Put spices in a cloth bag and boil this in vinegar and sugar mixture, green food coloring can be added to this for a more desirable color. Pour this spice mixture over the well drained pickles. Let this stand overnight, in the morning bring this to a boil for about 30 minutes or until clear, put in jars and seal.

SWEET PICKLES — Lola Knudtson

Tiny cucumbers (or large ones cut in chunks)
1 gal. water (boiling)
1 pt. fine cooking salt (not iodized)
1 T. alum
1 gal. water (boiling)
1 pt. sugar
1 pt. vinegar
1 T. celery seed
1 T. mixed pickle spices
Scant 1 c. sugar

Add one pint of cooking salt to one gallon of boiling water. Pour over cucumbers so well covered. Let stand 7 days. On the eighth day, drain and cover with one tablespoon alum dissolved in one gallon boiling water. Drain and repeat the second day. Drain and repeat the third day. On the eleventh day, put in jars. Pour over them boiling sugar and vinegar. Next day, drain off, reheat and add another scant cup sugar, next day drain, reheat and add 1 tablespoon celery seed and 1 tablespoon mixed pickle spices to each quart and seal.

TURMERIC PICKLES — Linda Walter

12 cucumbers (sliced)
8 onions (sliced)
1 pt. vinegar
2 c. sugar
2 tsp. mustard seed
1 tsp. celery seed
1 tsp. turmeric

Soak cucumbers and onions in a brine 1/2 hour. Drain. Cook cucumbers and onions in vinegar, sugar, mustard seed, celery seed and turmeric mixture until transparent. Put in sterilized jars and seal.

The greatest honor we can bestow on truth is to use it.

SWEET CUCUMBER PICKLES — Annie Reimer

4 lbs. cucumbers
1 c. lime
1 gal. water (cold)
1 qt. white vinegar
7 c. sugar
Few drops of green coloring
1 tsp. mixed spice
1 tsp. whole cloves
1 tsp. whole celery seed

Peel cucumbers and take out seeds. Slice in smaller pieces, then pour over the cucumbers, 1 cup of lime and 1 gallon of cold water. Let set overnight. In the morning, wash well and leave stand for 3 hours with fresh water. Boil vinegar and sugar, spices and coloring. Drain your pickles and pour hot vinegar over them and let stand again overnight. The next morning, set on stove and cook until clear. Put in jars. (These are extra large pickles cut in small pieces. They are very good keepers.)

LITTLE GREEN SWEET PICKLES — Lila Russmann Kelley

1 qt. vinegar
1 qt. water
3 1/2 lb. or 8 c. sugar
2 T. mixed spices
Pinch of salt

(I put the pickle spices in a piece of nylon stocking and tie both ends.) Select pickles up to 4 inches long. Wash and put in brine strong enough to float an egg. (I put mine in big gallon jars and put a saucer over the top.) Leave in brine for one week. Remove from brine and cut in pieces lengthwise. Soak in clear water for 2 days, changing water 2 or 3 times. Then soak in alum water using 2 tablespoons alum for 2 gallon water. Leave in this for 24 hours. Boil slowly in ginger water for 30 minutes using 1 tablespoon ginger to 1 gallon pickles. Rinse and wipe dry. Put back in gallon jars and heat the above ingredients. Pour over pickles but not while boiling hot. Heat the syrup every morning for 6 days and pour over pickles. If it evaporates just add a little vinegar. Put in jars the 7th day and cover with hot syrup and seal.

Anger is an acid that can do more harm to the vessel in which it is stored than to anything on which it is poured.

PICKLES

Mrs. LeRoy Sampson

Cucumbers
Onion
Vinegar
3 c. water
5 c. sugar
3 tsp. salt
1 tsp. pickling spice

Pick your pickles fresh, then wash at once. Cut pickles and onions in chunks. Boil vinegar, water, sugar, salt and pickling spice. Add pickles and onion and let simmer for 5 minutes. Seal in hot jars.

SWEET SLICED PICKLES

Elsa Peters

2 gal. pickles (after they are sliced)
1 gal. water (boiling)
1 pt. salt
1 gal. water (boiling)
1 gal. water
1 T. alum
3 pts. vinegar
9 c. sugar
2 tsp. celery seed
1/2 box stick cinnamon

Slice pickles. Pour 1 gallon boiling water and 1 pint salt over them. Let stand 1 week. Drain off and pour over 1 gallon boiling water and let stand 24 hours. Drain, then pour over 1 gallon water with alum. Let stand 24 hours. Drain and pour syrup over pickles hot. Drain and heat 3 days. Pickles can be canned the third day.

REFRIGERATOR CUCUMBERS

Elaine Larsen Adams

4 c. sugar
4 c. vinegar
1/2 c. salt
1 1/3 tsp. turmeric
1 1/3 tsp. celery seed
1 1/3 tsp. mustard seed
3 onions (sliced)
3 large peanut butter jars of cucumbers

Mix sugar, vinegar, salt, turmeric, celery seed and mustard seed but do not heat. Slice 1 onion in large peanut butter jar. Fill with thin sliced cucumbers. Pour syrup over cold and put in refrigerator.

10-DAY SWEET PICKLES

Agneta Jensen

Cucumbers
1 oz. alum
2 qts. vinegar
3 c. water
2 c. sugar
2 T. celery seed
2 T. pickling spices
Sticks of cinnamon
Whole cloves
8 c. sugar

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10-DAY SWEET PICKLES (Continued)

Soak pickles in brine strong enough to float an egg for 10 days. Then each day for 3 days pour boiling water over them with 1 ounce of alum, for 2 gallons of pickles. Then the fourth day, just use boiling water. On the fifth day, make a syrup of vinegar, 2 cups sugar, celery seed, pickling spices, sticks of cinnamon and whole cloves. On sixth day, reheat vinegar and add 2 more cups sugar. Reheat each day until 8 cups of sugar has been used. Will keep in open jar and are ready to use when the last sugar has been added.

SWEET DILLS — Mrs. James E. Osborn

Pickles
Vinegar
1 1/2 c. sugar
1 T. of mixed spices

For 1 quart, boil for 5 minutes, 1 cup vinegar and 1 1/2 cups sugar with 1 tablespoon of mixed spices tied in a bag. Pour hot over the pickles. To prepare the pickles, cut crosswise into chunks about an inch long. Pack snugly into a quart jar and invert jar to drain while you make the syrup.

RED FLANNEL PICKLES — Helen Larsen

1 qt. whole dills (store bought)
1 c. white vinegar
2 c. sugar
Pimientos

Take dills out of a jar, rinse and slice. Make a syrup of vinegar and sugar. Bring to boil. Layer sliced pickles, then red pimientos, then pickles into a jar. Then add the syrup hot. Let stand 3 days. (Real crisp and good.)

SWEET SOUR DILLS — Kathryn Sievers

Cucumbers
4 c. vinegar
2 c. water
1 c. sugar
1/2 c. salt
Sprig of dill
Slices of onion or clove of garlic

Bring vinegar, water, sugar and salt to a boil. Slice large cucumbers about 1/4 inch thick, the long way of the cucumber. Pack in quart jars and add a sprig of dill, a slice of onion or clove of garlic. Pour hot syrup over pickles and seal jars.

DILL PICKLES — Mrs. Leonard Troll

1 c. pickling salt
3 c. white vinegar
9 c. water
Whole cucumbers

Mix salt, vinegar and water together. Bring to a boil and boil for 3 minutes. Wash and pack whole pickles in jars. Place a head of dill in the bottom of jar and one on top. Pour hot vinegar solution over and seal tight. Set jars in good hot sunshine for 5 days. Store.

DILL PICKLES — Lena Groepper

Medium size onion
3 qt. pickles (medium)
1/2 tsp. celery seed
1/2 tsp. alum
3 c. water
1 c. vinegar
1 c. sugar
1/2 c. salt (scant)

Put a medium size onion, cut in pieces, in the bottom of jar. Slice medium size pickles and fill jar. Add celery seed and alum and dill per quart. For 3 quarts pickles, add water, vinegar, salt, sugar and boil and pour over pickles and seal.

DILL PICKLES — Etta Clara Hoeck

2 c. water
1 c. vinegar
3 small T. salt
Dill
Cucumbers
Alum (1 tsp.)

Wash cucumbers. Place grape leaf in the bottom of jar. Add dill. Pack in cucumbers. Add more dill and grape leaf on top. Heat together water, vinegar and salt. Pour over cucumbers in jar. You may add alum, seal. Let stand 2 weeks before using.

DILL PICKLES — Mrs. Rod Krummel

3 qts. water
1 qt. vinegar
1 c. pickling salt
1 tsp. alum to 3 tsp. dill seed

Bring water, vinegar and salt to a boil. Pour over pickles packed in jars. Add alum and dill seed. Seal in jars while hot.

ONION DILL PICKLES (Sliced) — Mrs. Cliff Beckendorf

4 c. vinegar
1 c. water
1 c. sugar
Onions
Dill

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ONION DILL PICKLES (Continued)

Heat vinegar, water, sugar and salt to boiling point. Slice pickles and pack in jar. Put onions on the bottom and in the middle. Put dill on the top. Pour heated liquid on and seal.

SWEET DILL PICKLES — Dorothea Petersen

Cucumbers
Onion (sliced)
Stalk of dill
2 c. water
2 c. white vinegar
1 c. sugar
1/2 c. scant pickling salt

Slice medium sized cucumbers lengthwise and pack in jars that have been sterilized. Add a sliced onion and dill. Bring water, vinegar, sugar and pickling salt to a boil and fill each jar. Seal with Mason lid and jar rubber.

PICKLED APPLES — Marilyn Olsen

1 c. vinegar
1 c. sugar
1 c. water (more if desired)
1/4 tsp. ground cloves
2 or 3 sticks of cinnamon

Put spices in bag and boil with vinegar, sugar, water. Apples should be cooked and put in jars, then pour the hot syrup over them and seal.

GREEN TOMATO PICKLES — Mrs. Swan Larson, Canada

1/2 peck tomatoes (sliced)
1/2 peck onions (sliced)
1 qt. water (boiling)
3/4 c. pickling salt
1 qt. vinegar
3 lb. sugar
4 tsp. mixed pickling spices

Slice tomatoes and onions, sprinkle salt over them and let stand overnight. In the morning, add water, vinegar, sugar and spices and cook until tender. Put into sterilized jars and seal.

OKRA PICKLES — Mrs. Clifford Heyne

2 qts. white vinegar
2 qts. water
1 c. salt
1 or 2 peppers (red, dried)
1 clove of garlic
1/2 tsp. mustard or dill

Bring vinegar, water and salt to a boil and pour hot over okra packed in jars, 1 or 2 peppers (red, dried), 1 clove of garlic and 1/2 teaspoon mustard or dill.

PICCALILLI

Mrs. Harry Jave

Gallon green tomatoes
6 or 8 onions
2 green peppers
2 red peppers
1/2 c. salt
5 c. sugar
5 c. vinegar
1/2 T. cloves
1/2 T. turmeric
1/2 T. celery
2 T. mustard

Grind and mix tomatoes, onions, peppers (green and red) together. Add 1/2 cup salt and let stand 3 hours. Put in bag and drain overnight. Mix sugar, vinegar, and spices to boiling point for 15 or 20 minutes. Then pour into jars and seal complete mixture.

PICKLE RELISH

Mrs. Austin McDermott

Twenty cups ground cucumbers (quarter and take out seeds, use medium or coarse blade). Red pepper (optional) and 1 cup pickling salt.

Let stand overnight. The next day, squeeze and drain, using a wire strainer. Rinse. Put whole cloves and stick cinnamon in a bag and combine with 3 pints vinegar and 6 cups sugar. Boil 20 minutes. Add ground cucumbers and boil 20 minutes more. Set aside 2 days. Reheat and can while hot.

GARDEN RELISH

Mrs. Herb Koehrsen

2 c. green tomatoes
2 c. sweet peppers (red and green)
2 c. cucumbers
2 c. onions
1 1/2 qts. water (cold)
3/4 c. salt
2 c. string beans
2 c. celery
2 c. carrots
2 c. lima beans
2 c. kidney beans
4 c. sugar
2 c. vinegar
2 T. mustard seed

Chop tomatoes, peppers, cucumbers, onions. Soak overnight in cold water with salt. Drain. Cook beans, celery, carrots and drain. Make a syrup of the sugar, vinegar and mustard seed. Bring to boil, add all ingredients and heat thoroughly but do not boil. Put in jars and seal.

It's not that I spend more than I earn, it's just that I spend it quicker than I earn it.

PEPPER RELISH — Mrs. Roy C. Horine

12 large red peppers
12 large green peppers
15 onions
Vinegar (use with water)
3 c. sugar
3 T. salt
3 T. mustard seed

Remove seeds from peppers. Chop or grind peppers and onions. Pour boiling water over them and let stand for 5 minutes. Drain. Make a solution; 1 part vinegar and 2 parts water. Put pepper mixture with vinegar and water. Bring to boil and let stand 10 minutes. Drain. Add 1 pint vinegar, salt, sugar and mustard seed. Boil for 2 minutes. Place in pint jars and seal.

HAMBURGER RELISH — Mrs. Orvy Koos

1/2 c. pickling salt
12 cucumbers
6 onions
6 peppers
3 c. sugar
2 c. vinegar
2 tsp. celery seed
2 tsp. mustard seed

Grind cucumbers, onions and peppers. Mix in salt and let stand overnight. Drain. Mix together until dissolved sugar, vinegar, celery seed and mustard seed. Mix with cucumber mixture and store in refrigerator. (Will keep in refrigerator indefinitely.)

BEET RELISH — Mrs. John Skow

2 c. white vinegar
2 c. sugar
1 T. salt
2/3 c. horseradish
8 c. cooked beets (diced)
3 small onions (chopped)
3 green peppers (diced)

Combine all ingredients in a saucepan. Simmer about 5 minutes. Pour into hot sterilized jars. Seal. Makes 4 pints.

CHILI SAUCE — Eva Caslte

8 c. tomatoes
2 c. sugar
2 tsp. cloves
1 c. vinegar
Pinch of salt
2 c. onions
2 tsp. cinnamon

Mix the above ingredients and cook until thick.

CORN RELISH — Mrs. Myrna E. League

20 c. corn
20 c. cabbage
4 onions
2 bunches celery
2 green peppers
2 red peppers
1/4 c. mustard (dissolved in a little vinegar)
1 T. salt
2 T. celery seed
2 qts. vinegar
2 c. sugar
Red pepper (to suit taste)

Let vinegar and sugar come to a boil. Then add mustard and other ingredients and cook until corn, celery and cabbage are tender. Seal in pint jars while very hot.

RASPBERRY JELLY — Mrs. Robert Eslick

2 boxes frozen raspberries (small)
2 1/2 c. sugar
1/4 bottle Certo
2 T. lemon juice

Cook to rolling boil. Boil for about 1 minute. Take off fire, add 1/4 bottle Certo. Return to boil for 2 minutes.

MULBERRY JAM — Joan Bornholdt

4 c. mulberries (cooked and strained)
1 box Sure-Jell
6 c. sugar
1 pkg. raspberry Kool-Aid

Mix Sure-Jell with fruit in heavy saucepan. Bring to hard boil. Add sugar and Kool-Aid, bring to boil. Cook 10 minutes. Will taste and look very much like raspberry jam.

RHUBARB JAM — Joyce Ridnour

4 1/2 c. sugar
4 c. rhubarb (cut up)
1 pkg. strawberry Jello

Cook sugar and rhubarb together in a heavy pan for 15 minutes, stirring constantly with a wooden spoon. Then add 1 regular package of strawberry Jello, stirring it and boil 1 minute more. Pour into sterile glasses. Keep refrigerated.

There is nothing wrong with the younger generation that twenty years won't cure.

STRAWBERRY JAM — Mrs. Lester Brehmer

4 c. strawberries
7 c. sugar
1 T. alum

Boil strawberries and sugar together for 4 minutes. Take off burner and add alum. Stir 5 minutes. Put in jar.

FROZEN STRAWBERRY JAM — Mrs. Wayne Dant

1 qt. strawberries (mashed)
1 box Sure-Jell
3/4 c. water
4 c. sugar

Mix strawberries and sugar until sugar is dissolved. Mix Sure-Jell and water, stirring 1 minute constantly, then pour over berries and stir for 3 minutes. Pour in jars and let stand for 24 hours. Then store in freezer.

TOMATO JAM — Mrs. Ivan Christensen

5 lbs. red tomatoes
2 oranges
2 lemons
4 lbs. granulated sugar

Scald tomatoes and remove skins, cut out cores and slice them. Quarter oranges and lemons, removing seeds. Slice fruit wafer thin. Place fruit in preserving kettle in layers sprinkling each layer with sugar. Set over a low heat until the juice begins to flow, then cook steadily, stirring often so that it will not burn, until the jam is thick and clear. Turn into hot sterile jars and seal immediately.

PEAR AND PINEAPPLE JAM — Mrs. Eugene Namanny, Atlantic, Iowa

3 1/2 c. pared ripe pears (coarsely chopped)
1 (No. 2) can crushed pineapple (2 1/2 c.)
4 c. sugar
1 medium orange and lemon (coarsely ground - optional)

Combine fruit and sugar. Place mixture in a 6 quart kettle and stir to mix thoroughly. Bring to a boil; then simmer 30 to 35 minutes or until jam is of desired thickness, stir occasionally. Pour into sterile jars or glasses, 6 8-ounce glasses. Great for home grown pears.

GRAPE PRESERVES — Mrs. Lester Brehmer

6 lbs. grapes
6 lbs. sugar

Wash and stem grapes. Mix with sugar. Boil 25 minutes, stirring constantly. Rub through colander or sieve. While hot, put in jars and seal or freeze.

STRAWBERRY PRESERVES — Emma Kleen

8 c. strawberries
6 c. sugar

Cover strawberries with boiling water and let stand 2 minutes. Drain. Add 4 cups sugar and boil 2 minutes. Add 2 more cups of sugar and boil 5 minutes more. Pour in flat pan and let stand 24 hour. Then put in jars, cover with paraffin and seal. (I usually put in freezer - just like fresh.)

STRAWBERRY PRESERVES — Janet (Palmer) Goodman

4 level c. strawberries
4 level c. sugar
1 T. vinegar

Cook berries with 2 cups of the sugar until sugar is dissolved. Add other 2 cups and boil for 15 minutes. Add 1 tablespoon vinegar. Let stand for 24 hours. Stir frequently. Can.

PEAR HONEY — Janiece Goodman Read

3 lbs. or 9 c. ripe pears
1 c. diced pineapple (drained)
1 grated rind and juice of lime or lemon
5 c. sugar

Wash, pare, core and slice pears before measuring. Run through food chopper using medium or fine disc. Dice pineapple fine and combine with pears. (Crushed pineapple can be used.) Add lime juice and sugar. Cook over slow heat, stirring frequently for 20 minutes. Put in jars and add paraffin.

TO FREEZE PEACHES — Mrs. Alvin Troll

1 box of peaches
Juice of 12 oranges
1 c. sugar

Mix juice of oranges and sugar together in large container. Peel peaches a few at a time and slice into juice mixture, making sure they are well coated with the juice. This prevents them from turning dark. After all the peaches are peeled and mixed in juice mixture, pack them in freezer boxes and freeze. These make delicious peach pies, topping for ice cream or just eat frozen.

SWEET CORN (Uncooked for freezer) — Mrs. Leroy Larsen

15 c. corn (raw, cut from cob)
1/2 c. sugar
1/8 c. salt
5 c. ice water

Put in containers and freeze immediately. (This is the way I fix all my corn. It's fast.)

FROZEN CORN — Mrs. Ernest Kreis

4 c. corn
1 c. water
4 tsp. sugar
1 tsp. salt

Mix all ingredients together. Bring to a boil and boil 5 minutes, stirring. Cool thoroughly. Package and freeze.

MINCE-MEAT — Leona (Lebeck) Greenwood

3 lbs. meat (boiled)
[illegible] lbs. apples
1 lb. raisins
2 lbs. currants
2 1/2 lbs. brown sugar
1 qt. cider
1/2 qt. grape juice
1 1/2 tsp. cinnamon
1 tsp. nutmeg
2 T. mace
1 T. cloves
1 T. allspice
1 T. salt

Combine; bring to boil, let simmer for 30 minutes. Can into jars and when cool, I put mine in the deep freeze. Then to make a pie. In a double pie crust, use 1 quart mince-meat and add 1/2 cup rum and bake until your crust is nice and brown.

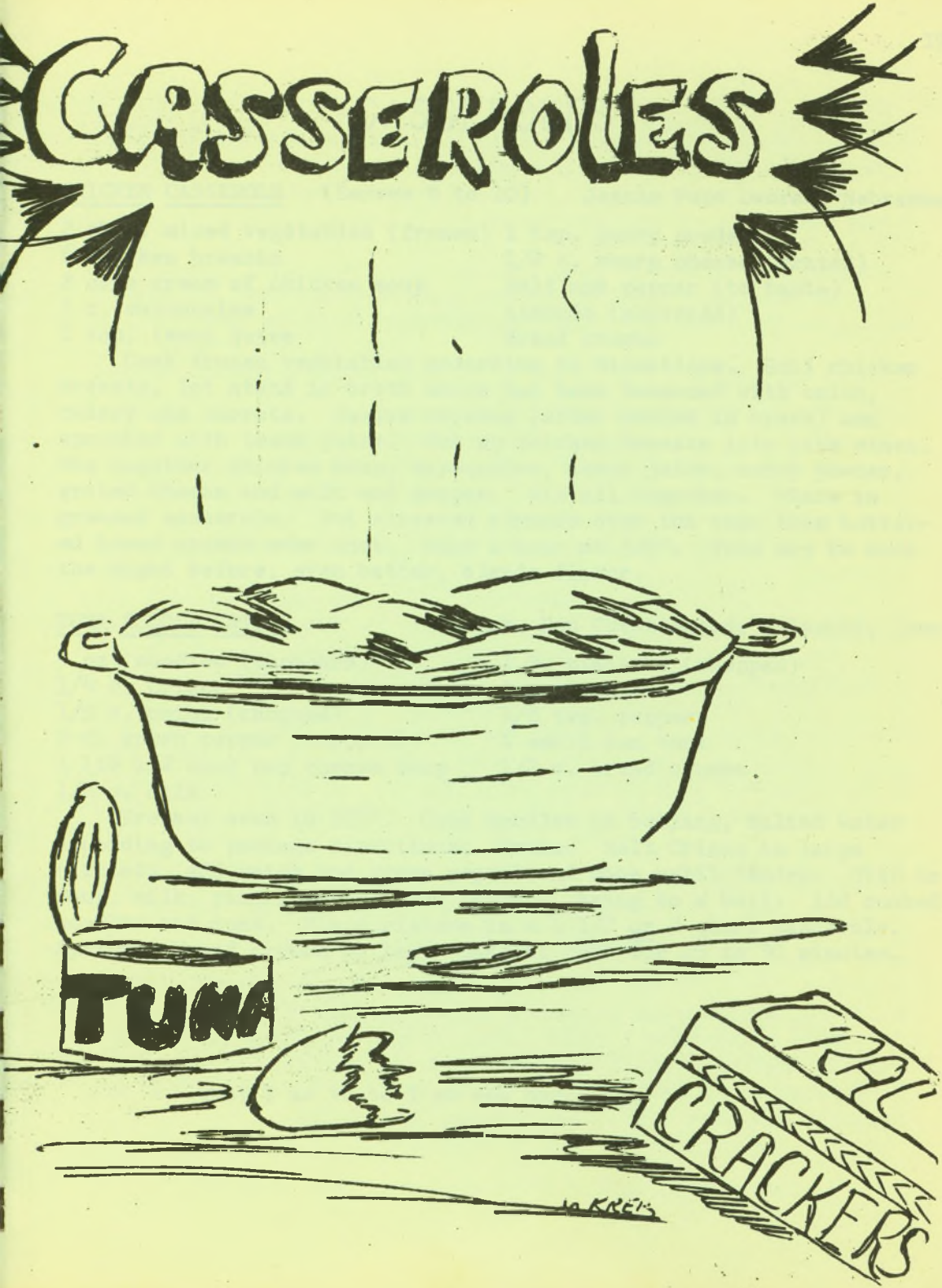
RHUBARB RELISH — Mrs. Swan Larson

7 lbs. rhubarb
4 c. sugar
1 1/4 c. vinegar
1 tsp. salt
1 tsp. pepper
1 tsp. cinnamon
1 tsp. cloves

Wipe rhubarb with a damp cloth and cut into short lengths. Add sugar, vinegar, seasonings and spices to the cut rhubarb and bring to a boil. Cook about 30 minutes and seal at once in hot sterilized jars.

* * * * *

CASSEROLES



CASSEROLES

CHICKEN CASSEROLE (Serves 8 to 10) Jessie Pope Dworak, Nebraska

2 pkgs. mixed vegetables (frozen)
6 chicken breasts
2 cans cream of chicken soup
1 c. mayonnaise
1 tsp. lemon juice
1 tsp. curry powder
1/2 c. sharp cheese (grated)
Salt and pepper (to taste)
Almonds (slivered)
Bread crumbs

Cook frozen vegetables according to directions. Boil chicken breasts, let stand in broth which has been seasoned with onion, celery and carrots. Remove chicken (after cooled in broth) and sprinkle with lemon juice. Cut up chicken breasts into bite sizes. Mix together chicken soup, mayonnaise, lemon juice, curry powder, grated cheese and salt and pepper. Mix all together. Place in greased casserole. Put slivered almonds over the top, then buttered bread crumbs over that. Bake 1 hour at 325°. This may be made the night before, even better, blends flavor.

TUNA NOODLE CRISP Mrs. Don Christensen, Atlantic, Iowa

4 oz. noodles (uncooked)
1/4 c. Crisco
1/3 c. onion (chopped)
2 T. green pepper (chopped)
1 (10 1/2 oz.) can cheese soup
1/2 c. milk
1 T. pimiento (chopped)
1 tsp. salt
1/8 tsp. pepper
1 small can tuna
1/2 c. bread crumbs

Preheat oven to 350°. Cook noodles in boiling, salted water according to package directions; drain. Melt Crisco in large skillet; add onion and green pepper and cook until tender. Stir in soup, milk, pimiento, salt and pepper; bring to a boil. Add cooked noodles and tuna. Place mixture in a 1 1/2 or 2 quart casserole. Sprinkle bread crumbs on top. Bake at 350° for 25 to 30 minutes.

What I am to be I am now becoming.

CORN-NOODLE CASSEROLE — Mitzi Craney

1 can cream style corn
2 c. noodles (cooked)
1 egg (beaten)
1/2 c. cheese (diced fine), American or Velveeta
Salt and pepper (to taste)
1/4 c. butter (melted)

Mix all except butter and put in a baking dish; then pour melted butter over top. Bake at 350° for about an hour.

CHICKEN CASSEROLE — Mrs. Ralph Shepherd, Walnut

1 large chicken (cooked and diced)
4 c. chicken broth (thickened with 4 T. flour)
4 c. shell macaroni (cooked)
1 c. peas
1 c. mushroom soup
1/4 c. pimiento
3 eggs (hard cooked, chopped)

Mix together and bake in 375° oven for 45 minutes to 1 hour.

CHICKEN RICE CASSEROLE — Mrs. Robert Richter

1 c. rice (uncooked)
2 cans mushroom soup
1 can cream of celery soup
1 soup can of milk
1 frying chicken (cut up)
1 envelope Lipton's onion soup mix

Put the uncooked rice in the bottom of greased 9x13 inch pan. Heat the mushroom soup, celery soup and milk. Pour over the rice. Place pieces of raw chicken, skin side up, on rice. Sprinkle onion soup over this. Cover with foil and bake 2 hours at 350°.

ESCALLOPED CHICKEN (Serves 12) — Edith Seville

1 qt. chicken (stewed, cubed)
1 qt. broth (free from fat)
4 T. flour
4 T. fat
1 1/2 qt. stale bread crumbs
3/4 c. butter (melted) or fat
1 1/4 tsp. sage
1/2 c. stock
3/4 tsp. salt and pepper
2 onion (chopped)

Make gravy from 1 quart broth, 4 tablespoons flour and 4 tablespoons fat. Put 1 1/2 inch layer of chicken in flat pan. Cover with dry dressing. Pour gravy made of broth over top of dressing and bake until light brown, 35 minutes.

CHICKEN CASSEROLE (Serves 4 to 6) Jessie Pope Dworak, Nebraska

2 c. chicken (cooked, cut bite size)
1 can cream of mushroom soup
1 can cream of chicken soup
1 small can Pet milk
1/2 c. almonds (slivered)
K cereal
Butter
1 large can Chow Mein noodles

Mix together mushroom soup, chicken soup, Pet milk. Then add chicken, almonds and pour over a large can of Chow Mein noodles in a buttered dish or pan. Top with melted butter poured over crushed K cereal. Bake 1 hour at 300°.

CHICKEN TETRAZZINI Marie Otto, Scottsdale, Arizona

Celery tops
1 3/4 lb. chicken (cut up)
2 T. flour
Pepper
1 lb. mushrooms
1 egg yolk
1 c. thin fine noodles (may use many more noodles)
Cheese (grated)
Onion
1/4 c. chicken fat
1/2 tsp. salt
Chicken broth
3 T. sherry
3 T. cream
Butter

Cook chicken in water with celery tops and onions, salt and pepper until tender. Cut chicken off bones in strips. Refrigerate both chicken and broth. Melt 2 tablespoons chicken fat. Stir in flour and salt, 1 cup chicken broth and sherry. Stir until thickened. Saute' mushrooms in chicken fat. Into sauce add egg yolks and cream. Add chicken and mushrooms. Cook noodles in chicken broth. Arrange in shallow dish. Pour chicken mixture over. Sprinkle with cheese and butter. Bake at 375° for 35 minutes. Serves 4.

CORNED BEEF AND NOODLE CASSEROLE Berniece Palmer Juhl

1 pkg. noodles
1 can corned beef (diced)
4 slices American cheese
1 can cream of chicken soup
1 c. milk
1/2 c. onions (chopped)
1/4 c. bread crumbs

Cook noodles in boiling water until tender. Drain and add corned beef, cheese, soup, milk and onion. Pour into 2 quart casserole and top with crumbs. Bake in 350° oven for 45 minutes.

Children need models more than they need critics.

PHEASANT CASSEROLE — Joyce Boyce

2 nice sized pheasants
2 cans cream of mushroom soup
2 cans cream of celery soup
1 1/2 c. milk
2 2/3 c. Minute rice (uncooked)
1/2 pkg. onion soup mix

Combine canned soups in large saucepan; add milk and rice and heat but do not boil. Pour rice mixture into greased and shallow Pyrex baking dish. Put pheasants, skin side up, on top of rice mixture. Sprinkle with soup mix. Cover with aluminum foil and bake at 350° for 2 hours and 15 minutes. If desired, 2 chickens may be substituted for pheasants. Yield: 8 servings.

CORN BEEF CASSEROLE — Mrs. Malvern Erickson

1 lb. noodles
1 can corn beef
2 cans mushroom soup
2 cans milk
1/2 lb. American cheese (grated)
1/2 onion (chopped fine)
1/2 green pepper (chopped fine)

Mix together in order. Place crushed potato chips on top. Bake 1 hour at 350°.

CORNED BEEF CASSEROLE — Mrs. Clifford Heyne

2 cans mushroom soup
2 cans milk
2 c. macaroni (uncooked)
2 eggs (hard boiled, hunked)
1/2 lb. cheese (shredded)
Onion
1 can corned beef

Mix and let stand in refrigerator overnight. Bake 1 hour at 350°. You can add frozen peas for a 1 dish meal.

CRISPY CORN CASSEROLE — Mrs. Jack Pittman

2 c. cracker crumbs
2 T. butter
1 c. milk
1/4 tsp. salt
2 eggs (beaten)
1/2 c. butter (melted)
2 T. flour
2 1/2 c. cream-style corn
1/4 tsp. onion salt

Mix crumbs and melted butter. Use 1/2 to line bottom of oiled large Pyrex dish. Save other half for topping. Make white sauce of 2 tablespoons butter, flour and milk. Mix corn, salt and eggs. Add corn mixture to the white sauce and pour into lined, oiled dish and top with the remaining bread crumbs. Bake 30 minutes <u>or</u> until golden brown in 400° oven.

SCALLOPED CORN — Mrs. Dale McIntosh

1 (No. 2) can cream-style corn
1/2 c. milk
6 to 8 soda crackers (crushed fine)
2 eggs (beaten)
1 T. butter (melted)

Combine all ingredients and pour into buttered casserole. Bake 1 hour at 375°.

SCALLOPED CORN AND OYSTERS — Mrs. Dave Sampson

2 slices bacon
1 egg
6 to 8 soda crackers
1 (No. 303) can cream-style corn
1 small can oysters
1/3 c. cream
3/4 tsp. salt
Dash of pepper
1 T. butter

Fry bacon crisps, then crumble into pieces. Save 2 tablespoons drippings to mix with other ingredients. Beat egg slightly, crush crackers coarsely. Mix all together, except butter. Pour mixture into greased casserole; dot with butter. Bake 30 to 35 minutes at 350°.

GREEN BEAN CASSEROLE — Nancy Buckmaster Hackett

2 cans French style green beans
1/4 c. milk
1 can mushroom soup
1 can French fried onions

Drain beans and place in casserole dish. Mix soup and milk. Pour over beans. Bake at 350° for 30 minutes. Spread onions over top and return to oven 10 minutes.

HAMBURGER-RICE CASSEROLE — Esther Loewenstein

1 1/2 lbs. ground beef (browned)
1 big can mushrooms
1 pkg. Uncle Ben's long grain wild rice (raw)
1 can cream of mushroom soup
1 can cream of chicken soup
1 1/2 c. water
1/8 tsp. each; pepper, salt, garlic salt and celery salt
2 tsp. seasoning (that comes in rice)

Mix all together. Put in a buttered covered dish. Bake 1 hour and 15 minutes in 350° oven, uncovered, 10 minutes. There is much more seasoning in the box of long grain and wild rice than is necessary for this recipe. I have found I can substitute Uncle Ben's long grain white rice (1/2 of the box) in place of the long grain

Continued Next Page.

HAMBURGER-RICE CASSEROLE (Continued)

and wild rice and use this until the seasoning is gone and the casserole is delicious, too.

YUM YUM HOT DISH — Mrs. Gary Bennerotte

1 lb. hamburger
1 medium size onion
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 c. rice (raw)
1 c. celery (chopped)
1 1/2 to 2 c. water
4 T. soy sauce
Chinese noodles

Brown hamburger and onion and mix with soups (rinse out cans and add to mixture). Combine with rice, celery, water and soy sauce. Turn into buttered casserole dish and bake at 350° for 45 minutes. Stir well. Add water if necessary. Add generous topping of noodles. Bake 15 minutes longer. 8 to 10 servings.

HAMBURGER CASSEROLE — LuAnne Voggesser

1 1/2 lb. ground beef
Salt and pepper
Peas (frozen) or any other desired vegetables
1 can cream of chicken soup or 1 can cream of mushroom soup
Tator Tots

Break up ground beef in 9x13 inch baking pan. Salt and pepper. Cover with frozen peas or any other desired vegetable. Add as next layer, cream of chicken soup or cream of mushroom soup. Top with a layer of Tator Tots. Bake at 350° for about 1 hour.

HUNGRY BOY'S CASSEROLE — Mrs. Albert Bees - Mrs. Robert Clayton

1 1/2 lb. ground beef
1 c. celery
1/2 c. onion (chopped)
Green pepper (if desired)
1 tsp. salt
Pepper
1 can tomato paste
3/4 c. water
1 lb. can pork and beans
1 lb. can peas or lima beans

Combine ground beef, celery, onion, green pepper, salt and pepper to fry until meat is no longer pink. Add tomato paste, water, pork and beans and peas. Mix well and place in flat baking dish. Put baking powder biscuits or Tator Tots over top and bake until nicely browned in 350° oven.

HAMBURGER-NOODLE CASSEROLE — Mrs. Roy Butler

1 1/2 c. noodles (cooked)
2 c. hamburger (seasoned)
1 c. vegetables
1 tsp. parsley
1/2 c. cheese

Mix all together except 1/2 cup grated cheese. Pour in casserole. Top with grated cheese and bake 30 minutes.

CHILIED HOMINY CASSEROLE — Mable Mutum

Brown 1 pound hamburger with 1/2 cup chopped onions. Mix with 1 (1 lb.) can chili with beans, 1 T. chili powder, 1 can. cream of chicken soup 1 (1 lb. 4 oz.) can drained hominy. Put in casserole and top with 2 T. sliced ripe olives. Bake 25 min. at 350°. Remove and top with 1/2 c. grated cheese and bake 5 min. more.

HAMBURGER CASSEROLE — Lois Osborn

1 lb. hamburger
3 c. potatoes (raw, diced)
1 c. carrots (raw, diced)
1/4 c. celery (diced)
1/4 c. onion (minced)
1/2 c. rice (uncooked)
2 tsp. salt
1 can Golden mushroom soup
1/2 can water

Brown hamburger. Mix mushroom soup with 1/2 can water. Combine all ingredients and put in casserole. Bake 1 to 1 1/2 hours at 350°.

HOT DISH — Mrs. Herbert Jacobsen, Sr.

1 lb. ground beef
1 can cream of chicken soup
1 small can peas (drained)
1 pkg. Tator Tots
1 can mushroom soup

Put fresh ground beef in pan. Pour peas over the meat. Then pour chicken soup and mushroom soup on top of peas. Cover the top with Tator Tots. Bake until meat and Tator Tots are done.

HAMBURGER CHOP SUEY-CHOW MEIN — Ardelle Sievers

1 lb. hamburger
1/2 bunch celery (cut and precooked)
1/2 onion (brown with meat)
1 can tomato soup
1 can mushroom soup
1/2 can Chow Mein noodles

Mix together and put in baking dish. Sprinkle other 1/2 can of noodles on top. Bake at 350°. This can be prepared and frozen. Bake for 1/2 hour.

BAKED CHOP SUEY — Mrs. O. S. (Bonnie) Archer

2 onions
2 green peppers
2 T. butter
1 can mushrooms
1 lb. hamburger
1 c. water
1 can spaghetti in sauce

Cut fine onions and green peppers. Fry in butter until tender. Add mushrooms and hamburger. Put in casserole with water and spaghetti in sauce. Bake 45 minutes.

HAMBURGER STROGANOFF (Serves 6) — Mrs. Minnie Koos

1/2 onion (minced)
1/4 c. butter
1 lb. ground beef
2 T. flour
2 tsp. salt
Rice or noodles
1/4 tsp. pepper
1 clove garlic or garlic salt
1 can cream of chicken soup
1 can mushrooms
1 c. commercial sour cream

Saute' onion and garlic in butter over medium heat. Stir in meat and brown. Stir in flour, salt and pepper. Add mushrooms. Cook 5 minutes. Stir in soup. Simmer 10 minutes, uncovered. Add sour cream. Heat through. Serve on cooked rice or noodles. Sprinkle with Worcestershire sauce if desired. Garnish with parsley.

SIX-LAYER DINNER — Mrs. James E. Osborn

Potatoes
1/3 c. rice
1 1/2 lbs. ground beef, pork or ham
1 onion
Carrots or peas
Green pepper (optional)
Salt and pepper (1 tsp.)
Tomatoes

Butter a large pan. Put in a layer of sliced potatoes, 1/3 cup rice, 1 1/2 pounds ground beef, pork or ham, 1 onion and a layer of carrots or peas. Green pepper is optional. Last top with 1 quart tomatoes, 1 teaspoon salt and pepper to taste. Bake for 2 1/2 hours in 350° oven.

HILLBILLY HAMBURGER CASSEROLE — Mrs. Shirley (Jacobsen) Bladt

1 lb. ground beef
2 T. baking fat
1 onion (chopped)
1 can cream of tomato soup
1 c. water
1/2 pkg. noodles (cooked)
Salt and pepper (to taste)
2 1/2 c. cream style corn
Cheese (1/2 c. - grated)
1 c. mushrooms (sliced)

Continued Next Page.

HILLBILLY HAMBURGER CASSEROLE (Continued)

Brown ground beef in fat and onion. Add remaining ingredients. Sprinkle top with 1 cup grated cheese. Bake 1/2 hour at 350°.

FRANKFURTER COVERED DISH — Mrs. Albert Kite, Elk Horn, Ia.

8 frankfurters
4 T. butter
3 T. flour
2 c. milk
1/2 tsp. salt
Dash of pepper
1/2 tsp. Worcestershire sauce
1 1/2 c. green beans (cooked)
1/4 c. cheese (grated)
Buttered crumbs

Drop frankfurters in boiling water and boil 6 minutes. Then cut in 1 inch pieces. Melt butter in a saucepan, add flour and stir to a smooth paste, add milk gradually stirring until thickened. Add salt, pepper, Worcestershire sauce and fold in beans, then the frankfurters, turn into a buttered baking dish, sprinkle with cheese and some buttered crumbs. Bake at 350° for 30 minutes.

CHILI BURGER CASSEROLE — Linda Nash

1 c. macaroni
1 lb. ground beef
1 can Campbell's chili beef soup
1 can tomato soup

Cook macaroni until done and drain. Brown meat in skillet. Add the 2 cans of soup and macaroni. Heat stirring occasionally for 5 to 7 minutes or until mixture is bubbly. (Can also be baked in oven.) Serves 6.

BUSY DAY CASSEROLE — Mrs. Eugene Namanny, Atlantic, Ia.

1 lb. ground beef
1 T. butter
4 medium potatoes (peeled and cubed)
1 tsp. salt
1 can vegetables (drained)
Dash of pepper
1 can tomato soup

Brown ground beef in oven-proof skillet or electric with butter. Remove from heat and add potatoes, vegetables, seasonings and soup. Mix well and cover. Bake at 350°F. for 1 hour or until potatoes are done.

CASSEROLE — Mrs. Victor Mueller

1 lb. ground beef
Onion
1 can green beans
1 can tomato soup
Potatoes (mashed)

Continued Next Page.

CASSEROLE (Continued)

Brown ground beef with onion. Add green beans and tomato soup. Put into casserole. Top with mashed potatoes. Bake in 350° oven until potatoes are brown.

BAKED BEEF DINNER — Evelyn Petersen

1 lb. ground beef
Onion
Green pepper (optional)
2 c. potatoes (raw, sliced)
1 c. celery (diced)
1 c. carrots (sliced)
1 c. tomatoes (canned)
1 tsp. salt
4 T. butter or margarine

Brown ground beef, add onion and green pepper. Cook until clear. Put aside in casserole or pan. Arrange potatoes in greased casserole. Sprinkle with 1/4 teaspoon salt and dot with butter. Cover with celery and carrots. Sprinkle again with 1/4 teaspoon salt and butter. Add browned beef over vegetables and over all pour tomatoes. Bake for 30 minutes at 400°.

7-LAYER CASSEROLE — Mrs. Victor Mueller

1 c. rice (uncooked)
1 can drained, whole kernel corn (optional)
Salt and pepper
1 (8 oz.) can tomato sauce
1/2 c. water
1/2 c. onion (chopped)
1/2 c. green pepper
1 1/2 lb. ground beef (uncooked)
8 oz. can tomato sauce
1/4 can water
4 strips bacon (cut in half)

Place these ingredients in layers in a 2 quart baking dish with cover. Rice, corn (optional). Sprinkle with salt and pepper. Pour tomato sauce with water over first 2 layers. Add onion and green pepper and ground beef. Pour second can of tomato sauce and 1/4 can water over all. Cover meat with 4 strips of bacon, cut in half. Cover and bake at 350° for 1 hour. Uncover and bake 30 minutes more.

GOULASH — Myrtle Smith

1 1/2 lbs. hamburger
1 pt. tomatoes (cooked)
1 tsp. salt
2/3 c. rice
Onion (small, diced)

Boil rice for 15 to 20 minutes, drain. Mix all ingredients together. Bake in a covered dish for 1 1/2 hours at 350°.

HAMBURGER AND BEANS — Carol Suhr

1 lb. hamburger
1 c. green pepper (chopped)
1/2 c. onion (diced)
1/2 c. celery (diced)
1 (6 oz.) can tomato paste
1/4 c. chili sauce
1/2 c. water
1 tsp. dried mustard
1 T. brown sugar
1 (No. 2) can pork & beans

Brown hamburger, add remaining ingredients. Bake 45 minutes to 1 hour at 375°.

MEATBALL CASSEROLE — Elaine Koll

2 lbs. hamburger
2 small onions
4 medium potatoes
2 large carrots
Salt and pepper
1 can cream of mushroom soup
1 can cream of chicken soup

Grind onions, potatoes and carrots. Add to hamburger. Add salt and pepper. Form into 24 meatballs. Put in baking dish and pour soups over meatballs. Bake 1 hour at 375°.

EASY CASSEROLE — Mrs. Myrna E. League

1 lb. ground beef
Salt (to taste)
Onion (to taste)
1 can cream soup
1 small can peas
1 box Tator Tots

Press 1 pound ground beef in an 8 inch square pan. Salt and sprinkle with chopped onion. Pour over top, 1 can undiluted cream of chicken or any cream soup. Sprinkle 1 small can of peas, drained, over soup. Top with 1 box Tator Tots. Bake for 45 or 50 minutes in 350° oven. Cut in squares and serve.

BEEF-NOODLE DISH — Elaine Koll

1 lb. hamburger
1 (8 oz.) pkg. egg noodles
1 c. celery (diced)
1 small onion (chopped)
Salt and pepper
1 can cream of mushroom soup
1 can cream of chicken soup
1 can water
1/2 lb. cheese (grated)

Brown meat, celery and onions with salt and pepper. Cook noodles according to directions. Combine soups and water. Mix altogether and bake at 375° according to size of pan it's in.

HAMBURGER CASSEROLE — Linda Holst

1 lb. ground beef
1/2 c. onion
Garlic salt
1 can mushroom soup
1 can tomato soup
1 can water
1/2 lb. spaghetti (cooked, cut)
1/2 c. cheese (cut in small chunks)
1/2 c. cheese (grated)

Brown together ground beef, onion and garlic salt. Mix together with soups, water, spaghetti and chunks of cheese. Top with grated cheese. Place in 350° oven until cheese is bubbly.

SAMORE — Mrs. Dean Mohr

1/2 lb. ground beef (browned with 2 small onions)
1 1/2 c. elbow macaroni (cooked)
1/2 c. cheese (grated)
1/2 tsp. Tabasco sauce
1 can whole kernel corn or frozen corn
1 1/2 c. tomato juice
1/2 tsp. Worcestershire sauce

Mix all ingredients well and bake in 350° oven 25 to 30 minutes.

HAMBURGER CASSEROLE — Dona Lafrentz

1 medium onion (chopped)
2 T. butter
2 lbs. ground beef
1 can green beans or Veg-Al
1 can tomato soup
1 can mushroom soup
1 tsp. onion seasoning (optional)
6 medium potatoes (cooked)
1/4 c. milk
1 egg (beaten)
1 T. butter
Salt (to taste)

Brown meat with onion. Add to other ingredients. Spread in baking dish and top with mashed potatoes. Bake at 350° for 30 minutes. Beat potatoes with mixer and salt to taste.

HAMBURGER PIE — Girl Scout Troops Cadette #1 and Senior #27

3 lbs. hamburger
Small onion
Gal. green beans
2 cans tomato paste
Instant potatoes (to cover)

Brown hamburger and onion. Add green beans, add in layers, add tomato paste, large box of instant potatoes, mix, cover and put on coals and leave for 1 hour. Serves 25.

LIMA BEAN CASSEROLE

Mrs. Myrna E. League

1 lb. dried lima beans
6 c. water
1 T. prepared mustard
1 T. Worcestershire sauce
1 tsp. salt
1 tsp. chili powder
1/3 c. vinegar (optional)
1 can tomato soup
1 lb. ground beef
1 medium onion
1/4 lb. bacon (sliced)

Soak beans overnight in 6 cups water. Next day, cook slowly in the same liquid drained from beans. Brown beef in a little fat and add to sauce. Alternate layers of beans and meat sauce and top with bacon and bake for 45 minutes at 350°.

BAKED HAM AND POTATO CASSEROLE

Mabel Stahl

6 to 8 potatoes (sliced)
Ham (cut up or sliced)
1/2 pt. whipping cream
Longhorn cheese
Parsley flakes

Line a cookie sheet with heavy duty aluminum foil. Slice potatoes like for French fries. Cut up ham or lay a ham slice on these. Grate some longhorn cheese over the top. Then sprinkle parsley flakes over this and pour 1/2 pint of regular whipping cream. Then fold foil up and around this. Bake at 425° for about 45 minutes. Then unfold and let brown the last 15 minutes. Turn heat down to 350°. It is delicious and no dishes to wash.

HAM-CAULIFLOWER CASSEROLE

Rebecca Rohwer

1 small head cauliflower
1/4 c. blanched almonds (sliced)
1 tsp. chives (chopped)
1 tsp. pepper
2 1/2 T. Parmesan cheese
1 1/2 c. ham (cooked, cubed)
3/4 c. sour cream
1 egg yolk
1/3 c. potato chips (crushed)

Place cooked cauliflower pieces combined with ham pieces in a buttered casserole dish. Blend sour cream and egg. Pour over ham and cauliflower. Sprinkle almonds on top then top with cheese and potato chips. Bake 30 to 40 minutes at 350°.

BEEF-VEGETABLE CASSEROLE

Fern Sparrowk

3 potatoes
2 carrots
2 c. cabbage (grated)
1 can cream of mushroom soup
1/2 c. milk
1 tsp. Accent
1 tsp. salt
1/2 tsp. bouillon

Combine ingredients. Cover and cook 1/2 to 3/4 hours.

HAM CASSEROLE (Serves 4) Edith Seville

4 oz. shell macaroni (cooked)
1 lb. ham (cooked, cubed)
1 can cream of mushroom soup
1/2 c. milk
Salt and pepper
Buttered bread crumbs or cracker crumbs

Combine macaroni, ham, soup and milk. Mix well. Season to taste. Turn into a buttered casserole and sprinkle buttered crumbs over top. Bake at 350° 20 to 25 minutes.

HAWAIIAN SUPPER Ruth Tilton Post

2 1/2 c. ham (chopped)
1/3 c. green pepper
2 T. shortening
Pineapple bits
1 T. butter
Rice

SAUCE:
1 1/2 T. corn starch
3/4 c. water
1/2 c. pineapple (juice)
3 1/2 T. vinegar
2 T. brown sugar
1 1/2 tsp. dry mustard

Brown ham and green pepper in shortening. Mix sauce ingredients well, cook, stirring until thick. Add pineapple bits, butter, ham and green pepper. Serve over rice.

PENNIES FROM HEAVEN Girl Scout Troops Cadette #1 and Senior #27

2 (No. 2 1/2) cans pork and beans
1 small bottle catsup
1 onion (chopped)
1/2 c. brown sugar
1 1/2 lbs. franks (sliced like pennies)
1 T. prepared mustard

Mix beans, catsup, onion, brown sugar, mustard, add wiener slices. Mix together, put few on top. Simmer over low coals until liquid thickens and all is well heated. Serves 12.

BAKED CREAMY MACARONI AND CHEESE Helen Thiessen

1 (8 oz.) pkg. macaroni
3 T. butter
6 T. flour
1/2 tsp. dry mustard
1 tsp. salt
Buttered crumbs
1/4 tsp. pepper
1 tsp. Worcestershire sauce
1 qt. milk
1/2 small onion
3/4 lb. cheese (grated or shredded)

Cook macaroni according to package directions. Drain and put into a greased 2 1/2 quart casserole. Melt butter, blend in

Continued Next Page.

BAKED CREAMY MACARONI AND CHEESE (Continued)

flour and seasonings. Add milk gradually. Cook until thickened, stirring constantly. Add onion and cheese. Stir until cheese begins to melt. Pour over macaroni. Sprinkle with buttered crumbs. Bake in moderate oven, 375° for 25 to 30 minutes.

INTERNATIONAL CASSEROLE

Mrs. Frank (Bette) Griffith

1 1/2 lbs. pork sausage
1 medium sized onion (chopped fine)
8 stalks of celery
1/2 green pepper
6 c. water
2 pkgs. chicken noodle soup mix
3/4 or 1 1/2 c. rice
1 (3 oz.) can mushrooms
Almonds (slivered)

Put 1 1/2 pounds sausage (pork) in a large skillet. Cook partially. Drain off excess grease. Add onion, celery, pepper, cut in strips. Brown vegetables for 1/2 hour. Next bring water to a boil and add soup mix and rice. Steam until tender. Combine soup mixture and meat. Add mushrooms. Put in a casserole and cover top with slivered almonds. Bake in a preheated oven for 1/2 hour at 350°.

SAUSAGE NOODLE BAKE

Linda Woltmann

1 lb. unseasoned pork sausage
1 T. pimiento (chopped)
1/4 c. milk
1 c. American cheese (shredded)
1 T. butter (melted)
4 oz. fine noodles (cooked)
1 T. green pepper (chopped)
1 can cream of chicken soup
1/2 c. bread crumbs (soft)

Brown sausage, drain. Combine sausage, noodles, pimiento and pepper; add milk to soup and heat, stirring constantly. Add cheese; combine with noodle mixture. Place in greased casserole; mix bread crumbs and butter. Sprinkle over top. Bake at 350° for 35 minutes.

BAKED PORK CHOP AND RICE CASSEROLE

Mabel Stahl

6 pork chops
1/3 c. regular rice (uncooked)
1 can cream of chicken soup
1 can of water
Green pepper (optional)

Brown about 6 chops. Put in casserole. Cover with 1/3 cup uncooked regular rice. Over this pour cream of chicken soup, diluted with water. If you have green pepper, lay some on top for seasoning. Cover and bake in moderate oven 350° about an hour.

CASSEROLE OF PORK CHOPS IN RICE

Lois Osborn

4 pork chops
2 c. rice (boiled)
1 small onion (chopped)
1/4 c. celery (chopped)
1 can cream of mushroom soup
1 c. milk
Salt
Pepper

Brown chops, season with salt and pepper. Combine onion, rice, celery, soup, milk in casserole. Lay chops on top. Add a little fat from the skillet. Cover. Bake at 400° for 30 minutes or longer.

TUNA-NOODLE CASSEROLE

Berniece Palmer Juhl

1 small can tuna
1 small pkg. noodles (cooked)
1 small can mushrooms (chopped)
1/4 c. cheese (grated)
2 eggs (hard boiled, diced)
1 small can pimiento (chopped)
1 c. peas (optional)

SAUCE:
4 T. flour
5 T. butter
1/2 tsp. salt
2 c. milk

Combine tuna, noodles, mushrooms, cheese, egg and pimientoes and peas. Pour white sauce over mixture. Cover with corn flakes or buttered bread crumbs. Bake 45 minutes to 1 hour in a moderate oven.

VEGETABLE CASSEROLE

Esther Loewenstein

2 pkgs. mixed vegetables (frozen)
1/4 c. pimiento (chopped)
1/4 c. butter
1/4 c. flour
1 tsp. salt
1 1/2 c. milk
1/4 c. Nippy cheese
1/2 c. butter (melted)
4 c. pulled, fresh bread

Cook frozen mixed vegetables as package states and drain. Add chopped pimiento. Pour in casserole. Cook together 1/4 cup butter, flour, salt and milk. Then stir in Nippy cheese. Pour over vegetables. Pour 1/2 cup melted butter over bread; stir well. Put over top. Bake at 375° 35 to 40 minutes.

CELERY-ONION SCALLOP

Mrs. Vernon Paasch

3 c. onion (sliced)
2 c. celery (coarsely chopped)
1/4 c. butter
1/4 c. flour
1 1/2 c. milk
1 tsp. salt
1/8 tsp. pepper
1/2 c. buttered crumbs

Saute' onion in butter until yellow and transparent, but not brown. Cook celery in boiling, salted water until just crisp-tender. Make a sauce by sprinkling flour on the onion and adding milk gradually, stirring constantly. When sauce is smooth and thickened, season and add celery. Put in buttered 1 1/2 quart greased baking dish. Top with crumbs and bake 20 to 25 minutes in a moderate oven, 350°, or until thoroughly heated and lightly browned on top. Serves six. (Sometimes I add grated cheese before baking for an au-gratin flavor.)

ZAMBAZETTE

Mrs. Frank (Bette) Griffith

2 lbs. lean pork (ground)
or 1 1/2 lbs. ground beef
1/4 lb. margarine
1 large onion
1 lb. American cream cheese
1 large can tomatoes
Noodles
3 eggs
3 T. cream
Flour

Fry meat, season well. Remove from fire and drain grease. Fry onion in the margarine. Add tomatoes to heat. Season with salt and pepper. Add the noodles, which have been cooked in salted, boiling water and drained. Grate in 1/2 of the cheese. Mix well and put in a casserole. Let stand 3 or 4 hours or overnight. Grate rest of cheese on top and bake in a moderate oven for 1 hour.

MACARONI AND CHEESE

Mrs. Harold Ferguson

2 c. macaroni (cooked)
1 c. bread crumbs (soft)
1 tsp. onion (chopped)
1 c. cheese (grated)
1 1/2 c. milk
2 eggs (well beaten)
1 tsp. green pepper (chopped)
1 T. butter
Salt, pepper and paprika (if desired)

Mix ingredients in baking dish. Place baking dish in a pan of water in a 375° oven and bake for 45 minutes.

Food kept from going to waste sometimes goes to waist.

CASSEROLE LASAGNA

Teresa Edwards

1 lb. ground beef
1/3 c. onion (chopped)
1/4 c. celery (chopped)
1/4 c. green pepper (chopped)
2 cans (6 oz. each) tomato paste
1 tsp. sugar
1/2 tsp. dry mustard
1/2 tsp. Oregano
1/2 tsp. salt
1/4 tsp. Worcestershire sauce
1/8 to 1/4 tsp. Tabasco sauce
1 c. dairy sour cream
1 pkg. (8 oz.) broad noodles (cooked and drained)
1/4 lb. Mozzarella cheese (sliced)
1/2 c. cottage cheese

In a large skillet, brown beef with onion, celery and green pepper. Blend in tomato paste, sugar, mustard, Oregano, salt, pepper, Worcestershire and Tabasco sauce. Continue to cook and stir occasionally 5 minutes. Remove from heat; set aside. Blend sour cream and noodles together. Layer half of sour cream-noodles in bottom of buttered 2 quart casserole; top with half the meat mixture. Place Mozzarella cheese slices over meat, spread cottage cheese on Mozzarella, top with layer of remaining noodles and meat mixture. Bake in preheated oven, 350°, 20 to 25 minutes until heated. (6 to 8 servings.)

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COOKIES & BARS

COOKIES

UNBAKED OATMEAL COOKIES — Mrs. Clara A. Neveln

1/2 c. milk
2/3 c. butter
2 c. sugar
3 c. quick oatmeal
4 to 6 T. cocoa
1/2 c. nutmeats
1/4 tsp. salt

Boil milk, butter and sugar together for 2 minutes. Put oatmeal, cocoa, nutmeats and salt together and mix well. Pour syrup over mixture in a large bowl. Mix well and press into a shallow pan. Cool and cut. No baking required.

PEANUT BUTTER CREAMS — Kay Nelson

1/4 c. confectioners' sugar
1/2 c. sweetened condensed milk
1 c. chocolate chips
1 c. peanut butter

Stir the ingredients together and drop by spoonsful onto waxed paper. Chill for a short time.

PEANUT BUTTER DROP COOKIES — Leanne Troll

1 1/3 c. sugar
1/2 c. butter or margarine
1/2 c. milk
1/4 tsp. vanilla
1 c. peanut butter
3 c. oatmeal

Cook first 4 ingredients, until mixture boils for 1 minute. Remove from heat and add rest of ingredients. Let cool and drop from spoon.

PEANUT BUTTER CANDY COOKIES — Bee Mutum

2 c. sugar
2/3 c. milk
6 T. peanut butter
24 soda crackers

Boil sugar, milk and peanut butter. Let cool and add crackers (crushed), beat until thick. Drop by teaspoonful onto foil.

PEANUT BUTTER COOKIES — Kate Fitzpatrick

2 c. corn syrup
1/2 c. cream
1 c. peanut butter

Combine syrup and cream and cook to soft ball stage. Turn out on a board, lightly dusted with corn starch, and knead with hands.

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PEANUT BUTTER COOKIES (Continued)

Work in 1 cup peanut butter and shape into long roll. Cut into pieces and wrap in waxed paper.

PEANUT BUTTER COOKIES — Mrs. Ira Derby

1/2 c. white sugar
1/2 c. corn syrup (light or dark)
1 c. chunk peanut butter
3 c. corn flakes or Special K or any cereal

Bring sugar and corn syrup to a boil. Dissolve peanut butter in mixture. Stir in cereal. Drop by teaspoon on waxed paper.

HEALTH COOKIES — Mrs. Ira Derby

1/2 pkg. corn flakes
1/2 pkg. Rice Krispies
1 c. coconut
Nuts (a few)
1 c. sugar
1 c. Karo syrup
1 c. cream

Put cereal, coconut and nuts in a bowl and mix. Boil sugar, syrup and cream together to a firm ball stage. Pour mixture over cereal mix. Drop by teaspoonful on wax paper.

STRAWBERRY COOKIES — Eunice Armstrong

1 1/2 c. dates (chopped)
1 c. nuts (chopped)
2 1/2 c. Rice Krispies
Pinch of salt
Red sugar
5 T. butter
1 c. sugar
2 eggs
1 tsp. vanilla

Turn electric skillet to warm or use heavy iron skillet at low heat. Add 5 tablespoons butter or margarine. Add 1 cup sugar and 2 eggs (beaten). Blend. Add dates and blend. Turn heat to 360°. Stir until dates soften and mixture thickens (about 15 minutes). Turn off heat; add salt, 1 teaspoon vanilla and blend. Cool slightly. Then add 2 1/2 cups Rice Krispies and nut. Mold into shape as soon as dough can be handled. For strawberries, shape into ball the size of a walnut. Bring to a peak at one end and roll in red sugar. Put on leaves of green frosting. These may be shaped any way you wish.

CORN FLAKE MACAROON - NO BAKE COOKY — Girl Scout Troops Cadette #1 and Senior #27

1/4 c. margarine
3/4 c. evaporated milk
1 c. flaked coconut
1 1/2 c. corn flakes
1/2 tsp. vanilla

Melt butter, stir in milk and sugar until well blended. Bring mixture to a full boil over medium heat for 2 minutes. Remove from heat and stir in remaining ingredients. Drop onto foil by teaspoon and let cool. Makes 2 dozen.

UNBAKED CORN FLAKE COOKIES — Elaine Larsen Adams

5 c. corn flakes
1 c. peanut butter
1 tsp. vanilla
Pinch of salt
1 c. white sugar
1 c. white syrup

Measure out corn flakes, peanut butter, vanilla and salt. In a heavy kettle, boil to slight bubble, sugar and syrup. Then add measured ingredients. Drop by spoonsful on cookie sheet.

NO BAKE COOKIES — Mrs. Fred Pierce

1/2 c. white sugar
3/4 c. peanut butter
2 c. Kellogg's Special K
1/2 c. syrup (light and dark)
1 tsp. vanilla

Bring the sugar and syrup to a boil and add the rest of the other ingredients. Drop by teaspoonsful onto waxed paper.

CONFETTI ROLL — Mitzi Craney

Melt 4 squares semi-sweet chocolate with 2 tablespoons margarine. Take off stove and add 1 beaten egg and 1 cup powdered sugar. Put 1 package (10 1/2 ounces) miniature colored marshmallows in a big bowl. Mix with a spatula. Divide into 2 rolls. Put on wax paper (on cookie sheet) covered with Angel Flake coconut. Pack solid and cover with wax paper and refrigerate or freeze. Slice with a good sharp knife. It is best to have 2 people work at the same time with these rolls; otherwise, the second roll cools off and doesn't stick together very well. Each roll should be about the length of a 15-inch cookie sheet.

There is no right way to do the wrong thing.

OATMEAL CRISPIES — Gladys Kobs - Amy Sievers

1 c. shortening
1 c. white sugar
1 tsp. vanilla
1 tsp. salt
3 c. oatmeal (or 2 1/2 c.)
1 c. brown sugar
2 eggs
1 1/2 c. flour
1 tsp. soda
1/2 c. nuts
1/2 c. chocolate chips (optional)

Cream shortening and sugar, blend in eggs and vanilla. Add soda and salt and sift with flour, add this, then add oatmeal and nuts. Drop by teaspoon on ungreased cookie sheet. Bake at 350° for 10 minutes.

CHOCOLATE TOPPED OATMEAL COOKIES — Mrs. Larry (Carolyn) Kay

1 c. butter or margarine (soft)
1/2 c. sugar
1 egg
1 tsp. vanilla
2 c. flour (sifted)
1/2 c. brown sugar
1/2 tsp. salt
1 tsp. soda
1 1/2 c. oatmeal (uncooked)
1 c. coconut
5 thin milk chocolate bars (1 oz. each)

Beat butter until creamy, add sugar and beat until fluffy. Beat in egg and vanilla. Sift together salt and soda and flour. Add to creamed mixture little at a time, beating after each addition. Stir in oats and coconut. Shape dough into balls. Put on ungreased cookie sheet and flatten slightly. Bake at 350° 12 to 15 minutes. Remove from oven. Place small square of chocolate in center of each or place on just a moment before removing from oven. Makes 4 dozen. Chocolate stars can also be used on top.

OATMEAL TOLL HOUSE COOKIES — Mrs. Cliff Beckendorf

1 c. fat
3/4 c. brown sugar (firmly packed)
3/4 c. granulated sugar
2 eggs
1 tsp. vanilla
2 (7 oz.) pkgs. semi-sweet chocolate bits
1 tsp. salt
1 1/2 c. flour
1 tsp. soda
1 tsp. water (boiling)
2 c. oatmeal (uncooked)
1 c. nuts (finely chopped)

Cream shortening and sugars until light and fluffy. Add eggs, one at a time and beat well. Add vanilla. Add dissolved soda with

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OATMEAL TOLL HOUSE COOKIES (Continued)

sifted flour and salt. Add nuts, oatmeal and chocolate, mix well. Drop by half teaspoonsful onto lightly greased cookie sheet and bake in moderate oven.

KEL'S COOKIES — Kristie Dorscher

1/4 c. butter
5 T. cocoa
3 c. oatmeal
1/2 c. nuts (optional)
2 c. white sugar
1/2 c. milk
1 tsp. vanilla

Mix the butter, sugar, cocoa and milk. Boil them hard. Remove from fire and add the oatmeal, vanilla and nuts. Beat and drop by the teaspoonful in a pan and then let them cool.

COCONUT-OATMEAL COOKIES — Pearl Ulmer - Hertha Johnson

1 1/2 c. flour (sifted)
1 tsp. baking soda
1 tsp. salt
1 c. shortening (soft)
1 c. brown sugar (packed)
1 c. white sugar
2 eggs (unbeaten)
3 c. quick oatmeal
1/2 c. pecans (chopped)
1 1/2 c. coconut
Nuts or raisins (optional)

Sift flour with soda and salt. Cream shortening until light and fluffy. Gradually add sugar. Add eggs and beat well. Blend into flour mixture, then rolled oats gradually. Stir in pecans and coconut. Shape dough into 3 rolls 2 inches in diameter. Refrigerate 24 hours. Slice dough 1/8 inch to 1/4 inch thick. Place on ungreased cookie sheet. Bake 10 minutes at 375°.

OATMEAL COOKIES — Mrs. Lewis Fredrechsen

1/2 c. butter or oleo
1 1/2 c. quick oatmeal
3/4 c. sugar
1/3 c. nuts
1 egg

Melt butter until light brown. Add oatmeal and stir well. Cool. Beat egg until lemon colored. Beat in sugar, 1 tablespoon at a time. Fold in nuts. Bake at 300° to 15 to 20 minutes. Drop by teaspoon and spread apart as they run together.

It also takes two to make up after a quarrel.

OATMEAL COOKIES — Mrs. Pearl Linn

1 c. butter and lard (mixed)
1 c. sugar
3 T. sweet milk
1 egg
1 tsp. soda (dissolved in 2 T. hot water)
1/2 tsp. salt
2 c. flour
3 c. oatmeal (quick)

Blend sugar and shortening. Then add egg and beat until smooth. Add milk and soda and blend. Add flour, oatmeal last. Roll and cut with cookie cutter. Be sure to use enough flour on board to avoid sticking. Roll thin and bake 10 to 12 minutes or until light brown.

GRANDMA THOMSEN'S 6 IN 1 OATMEAL COOKIES — Becky Young, Esther Lowenstein

1 c. shortening
1 c. brown sugar
1 c. white sugar
1 tsp. salt
3 c. oatmeal
1 pkg. chocolate chips
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
1/2 c. nuts
1 c. gumdrops (optional)
2 T. grated orange peel (optional)
1 c. dates (optional)

Other optionals: In place of nuts and chocolate chips, 1 cup gumdrops, cut up, omit black, or 2 tablespoons grated orange peel or 1 cup raisins or 1 cup dates (cut up). Drop on prepared cookie sheet. Bake at 350° until done.

BANANA OATMEAL COOKIES — Alta Andersen

1 1/2 c. flour
1 c. sugar
1/2 tsp. soda
1 tsp. salt
1/4 tsp. nutmeg
3/4 tsp. cinnamon
3/4 c. shortening
1 egg (well beaten)
1 c. ripe bananas (mashed)
1 3/4 c. rolled oats (uncooked)
1/2 c. nuts (chopped)

Sift flour, sugar, soda, salt and spices together. Cut in shortening. Add remaining ingredients and beat until thoroughly blended. Drop by teaspoon about 1 1/2 inches apart on ungreased cookie sheet. Bake 15 minutes in a 350° oven or until edges are brown. Remove from pan and cool on rack.

When a man has a "pet peeve" it's remarkable how often he pets it.

OATMEAL COOKIES — Mrs. Alma Troll

1 c. brown sugar
1 c. white sugar
2 eggs
3/4 c. lard
1 tsp. soda
1 1/2 c. flour
2 c. oatmeal
1 tsp. vanilla

Mix above ingredients together well. Roll into the size of a walnut. Bake at 350° until a light brown.

COFFEE CREAMS — Mrs. Auge Knuth

2 c. brown sugar
1 c. strong coffee (cold)
1/2 tsp. ginger
1/2 tsp. cinnamon
3 eggs
1 tsp. vanilla
1 c. butter and lard (mixed)
1 tsp. dissolved soda (in coffee)
1/2 tsp. nutmeg
3 c. flour
1 c. raisins and nuts

Bake in cookie pan for 35 minutes at 350°.

FROSTED CREAMS — Mrs. Craig Sievers

3/4 c. raisins
1/2 c. shortening
1 egg
1/2 tsp. cinnamon
3/4 tsp. soda
1/2 c. nutmeats (optional)
1/2 c. water (off raisins)
3/4 c. sugar
1 1/2 c. flour
1/4 tsp. salt
1 tsp. vanilla

Cook raisins in water, saving 1/2 cup water. Add 3/4 teaspoon soda in hot water. Mix ingredients well. Spread in a sheet cake pan and bake at 375° for 10 to 15 minutes. Leave in pan to frost with powdered frosting.

COFFEE FROSTED CREAMS — Mrs. Lloyd Harmsen

1 c. brown sugar
1/2 c. shortening
1 egg
1 3/4 c. flour
1/2 tsp. soda
1/2 tsp. baking powder
1/2 c. coffee (instant may be used)
1/4 c. black walnuts
1 tsp. vanilla

Combine ingredients and bake 10 minutes on a greased cookie sheet in a 350° oven.

FROSTED CREAMS — Mrs. Albert Schirm - Mrs. Christine Krueger

1 1/2 c. sugar
1 c. shortening
1 c. cooked raisins (3/4) raw
1 c. raisin juice
2 1/2 c. flour (optional - 1/2 c. more)
2 eggs
1 tsp. cinnamon
1 tsp. soda

Cook raisins in 2 cups of water and save 1 cup of the juice. Cream shortening, sugar and eggs. Add the rest of the ingredients alternately (by putting the raisins in the flour it keeps them from going to the bottom of the pan). Put the soda in the juice. This is a large recipe and will make 2 9x12 inch pans. Frost with a powdered sugar or plain frosting.

FROSTED CREAMS — Mrs. Otto Johnk

1 c. molasses
1 c. sugar
1 c. butter or shortening
2 eggs
1 c. coffee (cold)
1 tsp. soda
1 tsp. cinnamon
4 c. flour

Spread in floured jelly roll pan. Bake 25 minutes at 375°. Frost with powdered sugar frosting.

FROSTED CREAMS — Claire Rossmann

3/4 c. shortening
3/4 c. sugar
1/2 c. molasses (Brer' Rabbit)
1 egg
1 rounded tsp. soda (dissolved in 1/2 c. hot water)
3 c. flour (sifted)
1/3 tsp. salt (scant)
3/4 tsp. ginger
1 tsp. cinnamon

Mix in order given, sifting dry ingredients together. Spread dough on greased cookie sheet, 18x12x1 inches. Bake 15 minutes at 350°. Cool in pan. Frost. Cut into squares.

FROSTED CREAMS — Linda Holst

1 c. sugar
1/2 c. shortening
2 eggs
1/2 tsp. ginger
1/2 tsp. cloves
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 c. molasses or sorghum
1 tsp. soda (in 1 c. warm water)
2 c. flour
1 tsp. vanilla

Bake at 350° 15 to 20 minutes.

FROSTED CREAMS — Mary Zimmerman

1 c. white sugar
1/2 c. brown sugar
1 c. shortening
1 c. raisins
1 c. water (hot)
Salt
1 c. raisin liquid
2 eggs
1 tsp. cinnamon
1 tsp. soda (dissolved in raisin liquid)
2 1/2 c. flour

Cook raisins in a 1 cup boiling water. Beat sugar, shortening and eggs well. Gradually add flour, cinnamon, salt and raisin liquid. Bake in 375° oven in large cookie sheet. Cool. Frost and cut in squares.

MACAROON'S — Gladys Kobs

1 c. sugar
1 c. nuts
1 1/2 c. corn flakes
1 tsp. vanilla
1 c. coconut
3 egg whites (stiffly beaten)

Measure and combine sugar, vanilla, nuts, coconut and corn flakes. Add to beaten egg whites. Drop on greased cookie sheet. Bake at 325° oven for 15 minutes. (Allow to set in pan a few minutes before removing.)

MAPLE CEREAL COOKIES — Wilma DeBerg

1/2 c. oleo
1/2 c. brown sugar
1/2 c. white sugar
3/4 c. flour (sifted)
2 tsp. baking powder
1/2 tsp. salt
1 c. coconut (finely grated)
1/4 c. pecans
3/4 c. maple flavored oatmeal

Cream oleo, brown sugar, white sugar and 1 egg. Add the rest of the ingredients. Shape into roll. Chill and slice. Bake on an ungreased cookie sheet at 350 to 375° until done.

POTATO CHIP COOKIES — Dorothy Stamp

1 1/2 c. sugar
1 1/2 c. butter or margarine
2 egg yolks
1 tsp. vanilla
2 c. flour
1/2 c. nuts
1 1/2 c. potato chips (crushed)

Cream butter and sugar; add egg yolks and vanilla. Add flour and milk. Add chips and nuts. Roll into balls. Press flat with fork dipped in sugar. Bake 15 minutes at 350°.

POTATO CHIP COOKIES — Mrs. Josephine Fooken

1 c. butter or oleo
1 c. brown sugar
1 c. white sugar
1 tsp. vanilla
1 (6 oz.) pkg. butterscotch chips
2 eggs
2 1/2 c. flour (sifted)
2 c. potato chips (crushed coarsely)
1 tsp. soda

Cream together; butter or oleo, sugar and vanilla. Add eggs. Then add butterscotch chips and beat well. Add potato chips and flour and stir until just blended well. Drop by spoonsful on cookie sheet. Bake at 375° until lightly brown (10 to 12 minutes).

DATE FILLED DROP COOKIES — Mrs. David (Donna) Mueller, Sheridan, Wyoming

1 c. shortening
2 eggs
3 3/4 c. flour
1/2 c. water (warm)
1/2 tsp. salt
1 1/2 tsp. soda
2 c. brown sugar

Combine ingredients and drop dough on cookie sheet with a teaspoon. Dip spoon in cold water and press center of each cookie, making a slight hollow in which filling is dropped. Drop a small piece of dough on top of the filling. Bake at 425°.

FILLING:
1/2 c. sugar
1 c. dates (chopped)
1 T. flour
1 c. water
Cook until thick.

DATE COOKIES — Norma Oldehoff

2 c. brown sugar
1 c. butter or margarine
3 eggs
1 tsp. soda
1/2 tsp. cream of tartar
3 to 3 1/2 c. flour
1 c. dates
1/2 c. nuts

Cream butter and brown sugar. Add eggs and beat. Sift soda, cream of tartar, and flour and add to creamed mixture. Stir in dates and nuts. Bake 375° for 10 to 15 minutes.

Houses are built to live in, more than to look at.

DATE AND NUT COOKIES — Mrs. Alfred Topp

1 c. butter
1 1/2 c. sugar
3 eggs
1 orange
1/2 tsp. soda
2 1/2 c. flour
1 c. dates (cut large)
1 c. pecans (cut large)

Mix butter and sugar and add egg yolks, beaten. Add juice of the orange and soda, mix well. Add rest of the ingredients and fold in egg whites that have been beaten well. Drop from spoon onto greased cookie sheet. Oven at 400°F., then lower. Must have hot oven at first to hold shape. Added flour spoils them. Put drop cookies on lower grate to bake the edge quickly and then put on upper grate to finish baking.

FRUIT COOKIES — Mrs. Lloyd Harmsen

1 c. shortening
1 c. each; brown and white sugar
3 eggs
1 tsp. vanilla
4 c. flour
1 tsp. soda
1/2 tsp. cinnamon
1 tsp. salt
1 tsp. baking powder
1 c. fruit cocktail (drained)
1 c. coconut
1 c. dates (chopped)

Combine ingredients and drop by teaspoon on greased cookie sheet and bake 7 to 10 minutes. It will be a soft cookie. Oven temperature: 350°.

SPECIAL FRUIT COOKIE — Mrs. John Kutnink

1 c. butter
1 1/2 c. brown sugar
2 eggs
2 1/2 c. flour
1 tsp. soda
1 tsp. vanilla
1 c. pecans and 1 c. walnuts (don't chop too fine)
1 tsp. cinnamon
Pinch of salt
1 small jar of candied mixed fruit (about 3/4 c.)
1/2 lb. candied cherries (cut in half)
2 lbs. dates (cut in 1/4)
1 c. whole filberts (hazelnuts)

Cream butter and brown sugar. Take out 1/2 cup flour to mix with fruit. Sift the rest of flour with 1 teaspoon soda, 1 teaspoon cinnamon, and pinch of salt. Mix all with the floured fruit and nuts. I use both red and green cherries. Mix well and drop on greased cookie sheet. Do not flatten. Bake 12 minutes in 350° oven. Watch as ovens will differ. Do not bake too long. When light brown, on bottom, they are done. Keep in tight jar. Makes 100 cookies.

FRUIT COOKIES — Mrs. Blanche Lamer

1 1/2 c. sugar
2 eggs
3 c. flour
1 1/2 tsp. soda
2 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. nutmeg
1/4 tsp. salt
1 c. shortening
1 1/2 c. raisins
1 c. water

Cook raisins in 1 cup water. Reserve 1/4 cup of this water. Combine all ingredients. Put 1/4 cup of water raisins were cooked in in the batter. Drop from teaspoon on greased cookie sheet. Bake at 350° for 10 to 15 minutes.

COCONUT COOKIES — Aunt Clara Kjeldgaard - Nebraska

1 c. sugar
1/2 c. butter
1 egg (beaten)
1 1/2 c. flour
1 c. coconut
1 tsp. baking powder
Vanilla or almond flavor

Combine ingredients and drop in very small bits on pan and bake at 350°. Makes 3 dozen.

COCONUT COOKIES (Snaps) — Mrs. James E. Osborn

2 c. brown sugar
1 c. lard
2 eggs
1/2 tsp. salt
2 2/3 c. flour
2 tsp. cream of tartar
2 tsp. soda
1 c. coconut
1 tsp. vanilla

Mix in order given. Make balls. Place on cookie sheet 1 1/2 inches apart. Bake in 350° oven for 12 minutes.

COCONUT FLAKE COOKIE — Mrs. Harold Kuchel

1 c. margarine
1 c. white sugar
1 c. brown sugar (packed)
2 eggs
3 c. flour (sifted)
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1/2 tsp. coconut flavoring
1/2 c. coconut (flaked)
1/2 c. oatmeal (raw)

Cream margarine and sugars. Add eggs and flavorings. Beat well. Sift and add dry ingredients, mix in coconut and oatmeal last. Shape into 2 small loaves. Chill or freeze, slice thin and bake at 350° about 8 to 10 minutes, or until lightly browned.

KRISPIE COOKIES — Mrs. Daryle Moeller - Marne, Iowa

1 c. brown sugar
1 c. white sugar
1 c. shortening
1 egg
1 c. oatmeal
1/2 c. coconut
1 c. Rice Krispies
1 tsp. baking powder
1 tsp. soda
1 1/2 c. flour
1 tsp. vanilla

Cream sugars, shortening and egg. Add remaining ingredients to creamed mixture. Drop by teaspoon. Bake at 350°.

RICE KRISPIE OATMEAL COOKIES — Mrs. Frank Weber

1 c. shortening (1/2 butter and 1/2 oleo)
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
2 c. oatmeal
2 c. flour (sifted)
1/2 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
2 c. Rice Krispies

Cream shortening and sugar, then add beaten eggs. Add vanilla, flour, soda and baking powder. Fold in oatmeal and Rice Krispies. Drop by teaspoon on greased baking sheet. Bake at 400°.

COCONUT OATMEAL COOKIES — Mrs. Ira Derby

1 c. white sugar
1 c. brown sugar
1 c. shortening (or 2 sticks oleo)
2 eggs
1 tsp. salt
1 tsp. vanilla
1 tsp. soda
1 1/2 c. flour
3 c. quick oatmeal
1 c. coconut
1 c. butterscotch chips

Cream shortening, sugar, eggs, vanilla and salt. Add 1/2 cup flour, then soda, later 1 cup flour. Mix oatmeal, coconut. Mix well, then add chips. Drop by teaspoon on greased pan. Bake in 350° oven.

MOLASSES CRINKLE COOKIE — Mrs. Harold Kuchel

3/4 c. shortening
1 c. brown sugar (packed)
1 egg
1/4 c. molasses
2 1/2 c. flour (sifted)
2 tsp. soda
1/4 tsp. salt
1/4 tsp. cloves
1 tsp. cinnamon
1/2 tsp. ginger

Mix in a bowl, shortening, sugar and molasses. Sift remaining

Continued Next Page.

MOLASSES CRINKLE COOKIES (Continued)

ingredients together and add. Blend well and chill at least 2 hours. Roll in small balls (size of walnuts), dip top in water. Then dip in granulated sugar. Place sugar side up on greased cookie sheet. Bake at 350° for about 10 minutes.

MOLASSES COOKIES — Dorothy Bauerkemper

2 c. flour
1/2 tsp. salt
2 tsp. baking soda
1/2 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
3/4 c. shortening
1 c. sugar
1 egg (beaten)
1/4 c. molasses

Sift together flour, salt, soda, cloves, ginger and cinnamon. Cream sugar and shortening. Add beaten egg and molasses. Add sifted mixture to creamed mixture. Make into small balls, dip tops in sugar and bake in 350° oven.

MOLASSES COOKIES — Mrs. Leo Tierney

1 c. oleo
1 c. sugar
3/8 c. Brer Rabbit molasses
1 1/2 tsp. soda (in hot water)
Juice of 1/2 orange
Bit of rind (optional)
1/2 tsp. cloves
1 1/4 tsp. cinnamon
1/4 tsp. cardamom
4 c. flour
Ground almonds and citron may be added

Combine ingredients. Shape in rolls. Chill overnight. Bake at 350°.

MOLASSES COOKIES — Myrtle Smith

A.
1 c. sugar
2/3 c. lard
1/3 c. molasses

B.
2 eggs (beaten)
1/3 c. water (cold)
1 tsp. salt
1 tsp. soda (in hot water to dissolve)
2 c. flour
1 tsp. cinnamon

Put mixture A. on stove and cook for a short time. Add the rest of the ingredients, stir well. Drop by teaspoon on greased floured cookie sheet. Bake for 12 minutes at 350°. Cool and frost.

SNAPPY MOLASSES COOKIES — Aunt Clara Kjeldgaard - Nebraska

1 c. sugar
1 c. butter
1 c. molasses (dark)
1 tsp. soda (dissolved in a little hot water)
1 tsp. cinnamon
1/2 tsp. ginger
1 tsp. cloves
1/2 tsp. salt (to taste)
Orange flavoring
Flour (enough to make a stiff batter - 4 to 5 c.)

Combine all ingredients. Roll out very thin. Bake 8 to 10 minutes in 350° oven. Decorate with half an almond or chopped almonds. Makes 6 to 7 dozen.

MOLASSES COOKIES — Mrs. Betty Marsh

1/2 c. shortening
3/4 c. sugar
1 egg
1/4 c. molasses
1 1/2 c. flour
3/4 tsp. soda
1/2 tsp. salt
1/2 tsp. allspice
1/2 tsp. ginger
1 tsp. cinnamon

Combine ingredients. Chill. Make 1 inch balls. Roll in sugar. Bake on ungreased cookie sheet, at 375°, for 12 minutes.

CRISP MOLASSES COOKIES (Kids like these) — Margaret Miller

3 c. flour (sifted)
1 tsp. salt
1 tsp. baking soda
2 tsp. cinnamon
2 tsp. ginger
1/3 c. sugar
3/4 c. shortening
1 1/3 c. molasses

Sift together dry ingredients; cut in shortening. Heat molasses; add to flour mixture. Chill until stiff enough to roll (3 hours or overnight). Roll very thin about 1/16 inch on lightly floured board. Cut with cookie cutter (leaves, butterflies, gingerbread men or other shapes). Decorate with nuts, colored sugar or orange rind. Bake on lightly greased baking sheets in hot oven, 400°, 7 to 8 minutes or until lightly browned. Makes 6 dozen.
To make drop cookies, do not chill dough. After mixing, drop from teaspoon onto lightly greased baking sheet. Flatten with bottom of glass; bake as for rolled cookies.

One of the hardest things to teach our children about money matters is that it does.

CHOCOLATE MARSHMALLOW COOKIES — Mrs. Lloyd Harmsen

1/2 c. shortening
1 c. sugar
1 egg
1 tsp. vanilla
1/4 c. milk
1 3/4 c. flour
1/2 tsp. salt
1/2 tsp. soda
1/2 c. cocoa
Large marshmallows

Cream shortening and sugar. Add egg, vanilla and milk. Sift together flour, salt, soda and cocoa. Cut large marshmallows in half. Drop cookie dough on a greased cookie sheet. Bake in 350° oven for 8 minutes. Do not overbake. Remove from oven and put half of marshmallow, cut side down and bake 2 minutes. Frost with frosting.

FROSTING:

1 c. sugar
1/4 c. milk
1/4 c. butter
1/2 c. chocolate chips

Bring to a boil and remove from heat and add chocolate. Mix and frost cookies.

CHOCOLATE WAFFLE COOKIES — Judy Halverson

1/4 c. butter (melted)
2/3 c. sugar
2 eggs (beaten)
6 T. cocoa
1 c. flour
1/2 tsp. vanilla
Nuts (optional)

Mix in order given. Place 1 teaspoon of batter on waffle iron (medium heat) for 50 to 60 seconds. Bake about 4 cookies at a time.

BIG RECIPE FOR CHOCOLATE CHIP COOKIES — Della Strittmatter

1 c. white sugar
1 lb. brown sugar
1 c. oleo or butter
1 c. lard
4 eggs
5 c. flour
2 tsp. soda
1 tsp. salt
Large pkg. chocolate chips
1 c. nuts

Cream sugar and shortening; add eggs, one at a time, also vanilla. Then stir in flour, which has been sifted with soda and salt. Add chocolate chips and nuts. Drop by teaspoon on cookie sheet and bake at 375°. This makes a large batch of cookies.

When God measures men He puts tape around the heart and not the head.

CHOCOLATE CHIP OATMEAL COOKIES

Dorthea Petersen
Mrs. Eugene Clayton

2 c. white sugar
2 c. brown sugar
1 c. butter and margarine
1 c. shortening
4 eggs
2 tsp. salt
4 c. flour
2 tsp. soda
5 c. oatmeal
Small pkg. chocolate chips

Beat sugars, butter and margarine and shortening until light and fluffy, then add other ingredients. Drop and bake at 350° until light brown. This can be halved.

OATMEAL CHOCOLATE CHIP COOKIES

Ethel Stamp

1 c. brown sugar
1 c. shortening
3 eggs
1 tsp. vanilla
3 c. oatmeal
1 c. white sugar
1 tsp. soda (dissolved in hot water)
1 tsp. cream of tartar
2 1/2 c. flour
1 pkg. chocolate chips

Cream sugar and shortening. Add soda, water, eggs; and other ingredients in order given. Drop by teaspoonful on cookie sheet, bake at 350° for 10 minutes.

CHOCOLATE CHIPPERS

Mrs. Henry Johnk

1 c. margarine
1 c. sugar
3 oz. pkg. cream cheese
2 eggs
2 T. orange rind
2 tsp. vanilla
1 tsp. salt
2 c. flour (sifted)
1 c. chocolate chips
1/2 c. pecans (chopped)

Cream margarine and sugar, add remaining ingredients. Drop 2 inches apart on lightly greased cookie sheet. Bake 12 minutes at 350° or until lightly brown around the edges.

CHOCOLATE CHIP COOKIES

Mrs. Vincent Hansen

2 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
1 c. butter
1 c. brown sugar
1/2 c. white sugar
1 egg
Vanilla
1 c. chocolate chips
1/2 c. nuts

Sift together flour, soda and salt. Cream butter and sugars; blend in the egg and vanilla. Add dry ingredients. Stir in chocolate chips and nuts. Drop by teaspoon. Bake 375° 10 to 12 minutes.

NO-BAKE CHOCOLATE COOKIES — Debbie Sidebottom

1/2 c. milk
1/2 c. butter
2 c. sugar
6 T. cocoa
1 tsp. vanilla
2 T. peanut butter
1/4 tsp. salt
3 c. quick oatmeal
3/4 c. coconut

Heat the milk, butter and sugar to the boiling point. Then add cocoa, peanut butter, vanilla and salt. Stir in remaining ingredients. Drop by teaspoons on waxed paper.

GRAHAM CHOCOLATE FINGERS — Mae Robinson

1/2 c. margarine
1/2 c. brown sugar
1 egg (slightly beaten)
2 T. cocoa
1 tsp. vanilla
1/2 lb. Graham wafers
3/4 c. walnut

Put all ingredients, except wafers and walnuts, into a large saucepan and simmer for 1 minute. Crush Graham wafers and chop walnuts and stir into syrup mixture. Pack into greased pan, 8x8 inches and frost with a chocolate frosting. Chill in refrigerator.

NO-BAKE CHOCOLATE COOKIES — Karen Arndt

2 c. sugar
1/2 c. butter
1/2 c. milk
1 tsp. vanilla
3 c. quick oatmeal
1 c. coconut
6 T. cocoa
1/2 c. nuts

Boil together sugar, butter and milk for 1 minute. Combine with other ingredients. Drop by teaspoon on waxed paper.

CHOCOLATE DROP COOKIE — Evalena Rossmann

1 egg
1 c. brown sugar (packed)
1 tsp. vanilla
1/2 c. shortening
2 sq. bitter chocolate (melted)
1 1/2 c. flour (sifted)
1/4 tsp. salt
1/4 tsp. soda
1/2 c. sour cream or buttermilk
3/4 c. nuts

Combine ingredients and drop by teaspoon on greased cookie sheet. Bake at 350° for 12 to 15 minutes.

CHOCOLATE CRINKLES — Marcia Kreis

1/2 c. vegetable oil
4 oz. unsweetened chocolate
2 c. sugar
4 eggs
2 tsp. vanilla
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 c. powdered sugar

Melt chocolate over hot water. Mix oil, chocolate and sugar. Blend in one egg at a time until well mixed. Add vanilla. Measure sifted flour. Stir flour, baking powder and salt into the oil mixture. Chill several hours. Drop by teaspoon into confectioners' sugar. Roll in sugar. Shape into balls. Place 2 inches apart on a greased baking sheet. Bake 10 to 12 minutes in a moderate oven (350°). Do not overbake. (6 dozen.)

CHOCOLATE DROP COOKIES — Mrs. Merlin Sorensen

1 c. sugar
1/2 c. shortening
2 eggs
1 tsp. soda
1/2 c. milk
2 c. flour
2 tsp. vanilla
3 sq. chocolate
Pinch of salt
1 c. nutmeats

Cream sugar and shortening. Add eggs, melted chocolate, soda, salt, milk and nuts. Bake 10 minutes at 400°. Frost with chocolate powdered sugar frosting.

CHOCOLATE COOKIES — Norma Oldehoff

4 sq. bitter chocolate
1/2 c. salad oil
2 c. sugar
4 eggs
2 tsp. vanilla
2 tsp. baking powder
2 c. flour

Melt the chocolate, then add the oil and sugar. Beat the eggs in one at a time, add the vanilla, baking powder and flour. Let stand overnight in refrigerator. Shape into balls, the size of a walnut and roll in confectioners' sugar. Bake 12 to 15 minutes in 375° oven.

A man is rich according to what he is, not according to what he has.

CHOCOLATE TOWN COOKIES — Karen McDermott

1/2 c. shortening
1/4 c. sugar
1/2 c. brown sugar
1/2 tsp. vanilla
1 egg
1 c. and 2 T. flour
1/2 tsp. soda
1/2 tsp. salt
1 c. chocolate chips

Cream shortening and sugar and vanilla. Add 1 egg, well beaten. Sift flour, soda and salt. Add dry ingredients and mix. Stir in 1 cup chocolate chips. Bake about 10 minutes at 350°.

CHOCOLATE COCKIES — Mrs. Minnie Koos

1/2 c. butter (and 1 T. lard)
1 c. sugar
1 egg (beaten)
2 oz. chocolate (melted)
1/2 tsp. soda
2 T. sour milk
1 tsp. cinnamon
2 1/2 c. flour
Pinch of salt
Walnut halves

Cream butter and lard. Add sugar and egg. Add melted chocolate, soda, sour milk, cinnamon, flour and salt. Roll thin, cut with cookie cutter, or make into roll and chill. Slice thin. Bake in hot oven. When cold, spread with chocolate frosting. Put 1/2 walnut meats on top of each cookie.

CHOCOLATE DROP COOKIES — Mrs. Marvin Schroder

1/2 c. shortening
1 c. brown sugar
1 egg
2 sq. unsweetened chocolate (melted)
1/2 c. buttermilk or sour milk
1 tsp. vanilla
1 1/4 c. flour (sifted)
1/4 tsp. soda and salt
1 c. walnuts (chopped)

Combine shortening, sugar and egg, beat well. Add melted chocolate, buttermilk and vanilla. Blend. Add flour, soda and salt. Add walnuts and chill. Drop by spoonsful on greased baking sheet. Bake at 350°. Frost if desired.

SKILLET COOKIES — Mrs. Robert Johnk

1 stick butter or oleo
1 c. sugar
2 eggs
1/2 c. nuts
Pinch of salt
1 lb. dates (cut up)
3 c. Rice Krispies

Put in pan and boil 10 minutes. Then add Rice Krispies. Roll in balls. Roll in coconut.

JUMBLES

Mrs. Clifford Craney

1/2 c. shortening (soft)
1 c. brown sugar (packed)
2 eggs
1 c. undiluted evaporated milk
1 tsp. vanilla
2 3/4 c. flour (sifted)
1/2 tsp. soda
1 tsp. salt
1 c. dates (finely cut)
Nuts, coconut, 6 oz. semi-sweet chocolate chips or raisins can be substituted

Mix shortening, sugar and eggs. Stir in milk. Sift flour, soda and salt. Blend in dates. Chill 1 hour. Heat oven to 375°. Drop by rounded tablespoon, 2 inches apart on greased cookie sheet. Bake 10 minutes or until delicately browned. Frost with butter glaze. Makes about 4 dozen.

BUTTER GLAZE:

Heat 2 tablespoon butter until golden brown. Beat in, until smooth, 2 cups sifted powdered sugar and 1/4 cup undiluted evaporated milk.

BUTTERSCOTCH COOKIES

Elaine Koll

1 c. lard
1/2 c. butter
1 c. white sugar
1 c. brown sugar
3 eggs
1 tsp. soda
4 c. flour
1 c. nuts
1 tsp. vanilla

Melt shortening. Beat in sugars. Beat eggs and add to this mixture. Add vanilla. Sift flour and soda and add. Add nuts. Form into 2 rolls and refrigerate. May have to be rolled more when cooled. Leave in refrigerator overnight and bake.

BUTTERSCOTCH REFRIGERATOR COOKIES

Mrs. Walter Christensen
Mrs. Orvy Koos

1 c. shortening
2 c. brown sugar (or 1/2 white)
2 tsp. vanilla
2 eggs
3 1/2 c. flour
3 tsp. baking powder (or 1 tsp. cream of tartar)
1/2 tsp. salt
1 c. pecans or walnuts (chopped)

Cream shortening, sugar, eggs and vanilla. Sift flour, salt and baking powder. Stir into creamed mixture. Add nuts and mix well. Divide dough and drop each portion on wax paper. Shape and wrap paper around rolls. Chill. Slice and bake in 350° oven until light brown. Yield about 6 dozen cookies.

APPLESPICE COOKIES

Evelyn Petersen

1/2 c. shortening
1 1/3 c. brown sugar
1 egg
2 c. flour (sifted)
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1/2 c. nuts
1 c. apples (unpeeled, finely chopped)
1/4 c. apple juice or milk
1 c. raisins (chopped)

Cream shortening and sugar. Add 1/2 of sifted ingredients, chopped nuts and apples and raisins. Mix well. Blend in juice or milk. Add remaining flour and mix well. Drop by teaspoon on greased baking sheet. Bake at 400° for 10 to 12 minutes.

LEMON FROSTED PECAN COOKIES

Mrs. Jack Pittmann

1 c. butter or margarine
2 T. milk
3/4 c. corn starch (sifted)
3/4 c. powdered sugar (sifted)
1 1/2 c. all-purpose flour (sifted)
3/4 c. pecans (chopped)

Cream together butter, powdered sugar, milk, flour and corn starch. Chill. Place small spoonsful of the chopped pecans 2 inches apart on an ungreased baking sheet. Shape dough into small balls (about 1 teaspoon) and flatten each over a pile of pecans. Bake in a 350° oven for 12 to 15 minutes. Cool and ice with the following:

2 1/2 c. powdered sugar (sifted)
3 T. lemon juice
1 T. butter or margarine (soft)
Few drops yellow food coloring

Yield: 4 dozem cookies.

LEMON-ORANGE TEA COOKIES

Dotty Christensen

1 c. shortening (1/2 butter and 1/2 margarine)
1 c. white sugar
2 tsp. fresh orange peel
2 tsp. lemon juice
1/2 tsp. salt
2 egg yolks
2 tsp. fresh lemon peel
2 1/4 c. flour

Cream sugar and shortening. Add the yolks, juice and peel. Last the flour and salt. Refrigerate an hour or so. Form small balls and roll in beaten egg white, then dip top in chopped pecans. Two egg whites, slightly beaten. Place pecan side up on greased cookie sheet. Bake in 350° oven 15 to 20 minutes or until golden browned. (Tastier if not too brown.)

RAISIN COOKIES — Mrs. Francis Andersen

1 c. raisins
2 c. oatmeal
1/2 c. coconut
1 c. butter and lard (mixed)
2 c. sugar
2 eggs
1 tsp. vanilla
Pinch of salt
1 tsp. soda
2 1/2 c. flour

Grind 1 cup raisins, 2 cups oatmeal and 1/2 cup coconut. Cream sugar and shortening. Add eggs. Then ground ingredients and flour mixture. Roll into balls. Press flat. Bake 350° for 10 to 12 minutes.

BROWN SUGAR COOKIES — Mrs. Alma Lee

1 1/3 c. brown sugar
2 eggs
2/3 c. butter and lard
1/4 tsp. salt
1 tsp. vanilla
2 tsp. cream of tartar
3 rounded c. flour
1 tsp. soda

Combine above ingredients. Roll out about 1/4 inch thick and cut. Bake at 350° to golden brown.

LEMONADE COOKIES — Barbara Mickelsen Tweedt

1 c. butter
1 c. sugar
2 eggs
3 c. flour
1 tsp. baking soda
1 (6 oz.) can lemonade concentrate (thawed)

Preheat oven to 400°. Cream butter and sugar. Add eggs and mix well. Add sifted flour and baking soda alternately with 1/2 cup lemonade. Drop by teaspoons on ungreased cookie sheet. Bake about 8 minutes until edges are light brown. Brush hot cookies with remaining lemonade and sprinkle with powdered sugar.

COOKIES — Sadie Christensen, Atlantic, Iowa

3/4 c. shortening (oleo)
1 c. sugar
1/4 c. sorghum
1 egg (beaten)
2 c. flour
1/4 tsp. salt
2 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger

Combine above ingredients. Roll dough into the size of English walnuts. Then roll in sugar. Bake for 10 minutes at 375°.

GUMDROP COOKIES — Joyce Ridnour

1 T. butter
2 c. brown sugar
4 eggs
1 T. water
2 c. flour
1 tsp. cinnamon
1/4 tsp. salt
1 1/2 c. gumdrops (cut in pieces, omit black ones)
2/3 c. nuts (chopped)

Cream butter and sugar well, beat eggs until lemon colored, blend with the water into the creamed mixture. Sift flour, cinnamon and salt, gradually stir into sugar mixture. Fold in gumdrops and nuts. Pour into greased 15 1/2x10 1/2x12 inch jelly roll pan. Bake in 350° oven about 25 minutes. Frost if desired. Makes 30 2 1/2-inch squares.

MAPLE SCOTCH SNAPS — Kay Rossmann

2 c. flour
2 c. brown sugar (firmly packed)
1/2 c. butter or margarine (soft)
1 tsp. soda
1/2 tsp. salt
1 egg (slightly beaten)
2 T. milk
1/2 tsp. maple extract
1/2 c. pecans (chopped)
2 T. instant chocolate mix

Combine flour and brown sugar in mixing bowl. Cut in butter. Reserve 1/4 cup for topping. Add soda and salt and mix well. Blend in egg, milk and maple extract. Mix at low speed of mixer or pastry blender to form dough. Stir in pecans. Combine the reserved sugar mixture and chocolate. Shape dough into balls, using a rounded teaspoon full of each. Roll in chocolate-sugar mixture. Place 3 inches apart on greased baking sheet. Bake in moderate oven, 350°, for 12 minutes. Cookies will puff and collapse during baking. Makes 4 dozen.

THUMB PRINT COOKIES — Agneta Jensen

1/2 c. butter
1/4 c. brown sugar
1 egg yolk
1 tsp. vanilla
1 c. flour
1/4 tsp. salt
Egg whites
Nuts (chopped)

Combine ingredients. Roll into 1 inch balls, dip into slightly beaten egg whites and roll in finely chopped nuts. Place about 1 inch apart on greased cookie sheet. Bake 5 minutes. Remove from oven. Press thumb on cookie. Bake 8 minutes in 375° oven. Cool. Put powdered sugar frosting on thumb print.

BROWN CHRISTMAS COOKIES

Amanda Sievers

1 1/4 c. butter
1 c. sugar
1/2 c. dark syrup
1/4 lb. almonds (ground)
1/8 lb. citron (ground)
1/4 tsp. cardamom
1/4 tsp. cinnamon
1/4 tsp. allspice
4 c. flour
1/2 oz. carbonate of potassium (for baking)
Juice of 1 lemon

Dissolve carbonate of potassium in lemon juice. Combine other ingredients. Add lemon juice and potassium. Chill overnight and roll. Bake in 350° oven until slightly brown.

CINNAMON THUMBS

Edna Lebeck

1 c. butter
2 c. flour
1/2 c. sugar
5 T. sugar
1 tsp. vanilla
1 tsp. cinnamon (or a little less)

Blend butter and 5 tablespoons sugar. Add flour and vanilla. Chill a little. Roll in oblong shape, size of finger; cut in 2 inch or 1 1/2 inch lengths. Bake in 350° oven for 15 to 20 minutes. (Will not be brown.) While hot, roll in 1/2 cup sugar and cinnamon mixture. These are pretty rolled in colored sugar during the holidays.

KRIS KRINGLE COOKIES

Mrs. Leo Tierney

2 c. oleo
1 c. powdered sugar
1/2 tsp. salt
2 tsp. almond flavoring
2 tsp. vanilla
4 c. flour
1 c. chocolate bits
1 c. nuts

Cream oleo, sugar and salt. Add flavoring, flour. Stir in chocolate bits and nuts. Chill and drop on ungreased sheet. Bake at 350° for 12 to 15 minutes or light brown. Roll in powdered sugar while warm.

GRANDMA'S GOLDEN COOKIES

Marge Kobs

1 c. shortening
2 c. white sugar
3 egg yolks
1 tsp. vanilla
2 1/2 c. flour
1 tsp. soda
1 tsp. cream of tartar
Salt

Combine ingredients. Roll in balls in sugar. Bake at 375°.

SHARP COOKIE — Marie Otto, Scottsdale, Arizona

3/4 c. butter or margarine
2 c. flour (well sifted)
1/2 tsp. cream of tartar
1 tsp. vanilla
3/4 c. sugar
1/2 tsp. soda
1 egg

Roll into a small ball. Place on cookie sheet and flatten with small glass, bottom dipped in sugar. Sprinkle with salt. Bake at 350° for 10 to 12 minutes.

RANGER COOKIES — Mrs. Alfred J. Hansen - Addie Tilton

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. coconut
1 c. chocolate chips
2 c. flour
1/2 tsp. salt
1 tsp. baking powder
1 tsp. soda
2 c. oatmeal
1/2 c. nutmeats

Cream shortening and sugar together. Beat in eggs and beat well. Add vanilla. Add the dry ingredients which have been sifted together. Last add the oatmeal, coconut, chocolate chips and nuts. Form in balls and bake on a greased cookie sheet in 350° oven about 12 minutes.

COFFEE CAKE COOKIES — Helen Larsen

1 c. milk
4 c. flour
1 tsp. salt
1/4 c. sugar
1 c. margarine
2 eggs (beaten)
1 pkg. yeast
1/4 c. water (warm)
2 tsp. maple flavoring

Scald milk and let cool until lukewarm. Combine flour, salt, sugar. Cut into the dry ingredients the margarine as if you were making a pie crust. Add beaten eggs and milk. Dissolve yeast in warm water and add to batter. Put in flavoring. Combine lightly. Place in bowl, cover with wax paper and let set in refrigerator overnight. Divide dough in half on a floured board. Roll out each piece. Spread with butter, sugar and cinnamon. Roll up like a jelly roll. Cut in 1/2 to 3/4 inch pieces. Place on greased cookie sheet and flatten. Bake in 400° oven for 12 minutes. Frost with the following: Combine 1/2 cup white sugar, 1/2 cup brown sugar, 4 tablespoons butter, 4 tablespoons milk. Boil 1 minute. Remove from fire when cool, add 1/2 teaspoon maple flavoring.

BUTTER COOKIES — Bertha Undem

1 lb. butter (or 1/2 lb. butter and 1/2 lb. oleomargarine)
1 c. sugar
1 egg
1 tsp. vanilla
4 c. flour

Cream butter and sugar. Add well beaten egg, vanilla and flour. Work together until dough forms a smooth round mass. Fill cookie press with dough. Using largest star shape, press out dough into 5 inch lengths. Connect ends to make cookies round. Bake in medium oven (about 350°) until very lightly browned.

KAY'S POWDERED SUGAR COOKIES — Mae Peterson

1 c. butter
1 egg
2 1/2 c. flour (sifted)
1 tsp. cream of tartar
1 1/2 c. powdered sugar (sifted)
1 tsp. vanilla
1 tsp. soda
1/4 tsp. salt

Roll, sprinkle with sugar and bake in 350° oven for 10 minutes.

GOOD COOKIES — Mrs. Cecil Blum

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 tsp. baking powder
1 tsp. soda
1 tsp. cream of tartar
1/2 tsp. salt
3 c. flour

Mix shortening and sugars. Add eggs and vanilla. Add sifted dry ingredients. Roll into balls the size of walnuts. Bake at 350° about 12 minutes.

HUNTER'S COOKIES — Frances Hansen

3 c. brown sugar
1 c. lard, butter or oleo
4 eggs
1 c. raisins (ground)
1 c. black walnuts (ground)
2 tsp. salt
3 1/2 c. oatmeal
3 1/2 c. flour (with 2 tsp. soda)
2 tsp. vanilla

Mix in the order given and shape into balls, the size of a walnut. Bake at 375° on a greased cookie sheet for 10 to 12 minutes.

I'd enjoy life more if the day didn't begin with that first half-hour in the morning.

HENRY FIELD'S COOKIES — Marge Kobs

1 c. white sugar
1 c. brown sugar
1/2 c. butter
1/2 c. lard
2 eggs
1 tsp. baking powder
1 tsp. cream of tartar
1 tsp. soda
3 1/2 c. flour
Coconut (2 1/2 c.)

Roll into balls and bake in a rather slow oven. Add coconut for coconut bars.

TEATIME PECAN TASSIES — Mrs. Merrill Smalley, Coralville, Iowa

Crust:
6 oz. cream cheese
1 c. butter
(Softened at room temperature and blend.)
2 c. flour

Stir in flour. Chill 1 hour. Shape by teaspoonsful into muffin tins.

Filling:
2 eggs
1 1/2 c. brown sugar
2 T. butter (soft)
Dash of salt
1 1/3 c. pecans (coarsely broken)
2 tsp. vanilla

Beat together the egg, sugar, butter, vanilla and salt until smooth. Divide 1/2 of the pecans among the pastry-lined cups; add liquid mixture; bake in a slow oven, 325°, for 25 minutes or until filling is set. Cool and remove from pans.(OMISSION) Before baking top with remaining pecans.

TOFFEE CRUNCH COOKIES — Della Strittmatter

1 1/2 c. flour (sifted)
1/2 tsp. soda
1/2 tsp. salt
1/2 c. butter
3/4 c. brown sugar
1 egg
1 tsp. vanilla
1 c. English toffee bars (chopped)
1/2 c. nuts (chopped)

Combine flour, soda and salt. Cream butter; add sugar, egg and vanilla. Mix until smooth. Stir in dry ingredients, candy and nuts. Drop by teaspoonsful on cookie sheet and bake 15 minutes in 350° oven. Makes about 3 dozen.

It's too bad some folks don't have hearts as soft as their heads.

ORIENTAL BRITTLE COOKIES — Mrs. George (Evelyn) Mertz

1 c. butter or margarine
1 tsp. cocoa
1 tsp. salt
1 tsp. vanilla
1/2 tsp. almond flavoring
1 c. sugar
2 c. flour (sifted)
1 c. chocolate chips
1/2 c. almonds (chopped)

Combine butter, cocoa, salt and flavorings in bowl. Beat in sugar thoroughly. Stir in flour and chocolate bits. Spread in ungreased 15x10x1 inch pan (jelly roll). (Mixture will be quite thick.) Sprinkle on almonds and pat in dough. Bake in 350° oven for 25 minutes. Cool and break in irregular pieces.

FORK COOKIES — Mrs. Josephine Fooken

1 scant c. butter or oleo
1 1/2 c. sugar
2 eggs
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1 c. raisins (cooked)
3 T. milk
Flour (to make a soft dough)

Cream oleo and sugar. Add beaten eggs, milk, vanilla, soda, salt and mix thoroughly. Add raisins. Blend well and drop by teaspoon. Press down with fork. Bake at 375° for 8 to 10 minutes.

GRANDMA FELL'S COOKIES — Velma Craig Bledsoe

2 c. sugar
1 c. lard
1 1/2 c. raisins (chopped)
1 tsp. soda
4 eggs
1 tsp. cloves
1 tsp. nutmeg
1 tsp. cinnamon

Add flour to make quite stiff, roll and bake in a hot oven.

HELLO DOLLIES — Norma Oldehoff

1 c. Graham cracker crumbs
1/2 c. butter
1 c. chocolate chips
1 c. coconut (shredded)
1 c. pecans (chopped)
1 c. sweetened condensed milk

Melt butter, mix with crumbs, pat into a 9-inch baking dish. Add in layers the chocolate, coconut and pecans. Drizzle the milk over the top. Bake at 350° for 30 minutes or until brown.

Pity the person who can only see what the years take away - not what they bring.

LEONA'S BOURBON BALLS — Mrs. Jim (Connie) Johnson

2 1/2 c. vanilla wafers (crushed)
1 c. powdered sugar
2 T. cocoa
1 c. black walnuts (chopped)
3 T. corn syrup
1/4 c. bourbon

Mix and form into balls. Roll in powdered sugar.

SISTER KAY'S FAVORITE COOKIES — Ann Rossmann

3/4 c. brown sugar
3/4 c. white sugar
1 c. shortening
2 1/2 c. flour (or a little more)
1 tsp. soda
2 T. water (hot)
2 eggs
1/4 tsp. salt
1 tsp. vanilla
Chocolate bits

Combine ingredients. Add enough flour to make a ball. Add chocolate chips. Roll in balls and flatten with drinking glass dipped in sugar. Bake at 350° for 10 to 12 minutes.

PRIDE OF IOWA COOKIES — Hazel Krueger - Dale Craney

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
1 c. coconut
3 c. quick rolled oats
2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1 c. nutmeats (chopped)

Beat eggs in mixing bowl. Add sugars and softened shortening. Mix well. Add coconut, nutmeats and vanilla. Sift and measure flour. Add salt, baking powder, soda. Add to first mixture. Then add rolled oats. Mix thoroughly. Roll in small balls the size of walnuts. Press down on cookie sheet and crease with a fork. Bake at 375° for 9 minutes or until nicely brown.

PEANUT COOKIE — Rita Henningsen

1 c. shortening
1 c. white sugar
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 c. brown sugar
2 eggs
1 1/2 c. flour
3 c. oatmeal
1/2 c. peanuts (finely ground)

Cream shortening and sugars until smooth. Add eggs, soda, flour and salt. Stir in oatmeal, vanilla and peanuts. Drop by teaspoon onto cookie sheet. Bake for 10 to 12 minutes at 350°.

PEANUT COOKIES — Donna Rossmann

3/4 c. brown sugar
3/4 c. white sugar
1 c. shortening
2 1/2 c. flour
1 tsp. soda
2 tsp. water (hot)
2 eggs
1/4 tsp. salt
1 tsp. vanilla
Peanuts (chopped)

Combine ingredients. Make into balls. Flatten with glass dipped in sugar and press in peanuts. Bake at 350° for 10 to 12 minutes.

M&M PEANUT COOKIES — Mrs. Wayne Dant

1 c. oleo
3/4 c. sugar
3/4 c. brown sugar
2 eggs (beaten)
1 1/2 c. flour
2 c. quick oatmeal
1/2 c. Kellogg's concentrate
1 tsp. soda
1 tsp. vanilla
1/2 tsp. salt
1 T. water (hot)
1 large pkg. M&M peanuts

Cream oleo and sugars. Add remaining ingredients. Mix well. Bake at 350° for 12 to 15 minutes.

PEANUT BUTTER COOKIES — Amy Sievers

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 c. peanut butter (plain or crunch)
1 tsp. vanilla
3 c. flour
2 tsp. soda
1/2 tsp. salt

Cream first 5 ingredients. Add vanilla. Mix well. Chill dough. Shape into balls the size of a walnut. Press down with a glass or a fork. Bake 12 to 15 minutes at 375°.

PEANUT BUTTER COOKIES — Mrs. Walter Christensen

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs (beaten)
1 c. peanut butter
1 tsp. vanilla
1 tsp. soda
2 1/2 c. flour (sifted)

Dissolve soda in a little hot water. Cream the sugars and shortening well. Add the beaten eggs and peanut butter, vanilla and soda and flour. Mix well. Take small pieces, roll in balls and flatten with fork. Bake in 375° oven 10 to 12 minutes.

PEANUT BUTTER COOKIES — Marilyn Krohn

1 c. butter
1 1/4 c. sugar
3/4 c. light brown sugar (firmly packed)
2 eggs
1 tsp. vanilla
1 c. peanut butter
2 1/2 c. all-purpose flour (sifted)
2 tsp. baking soda
1/2 tsp. salt

Cream butter. Add sugar and cream until light and fluffy. Beat in eggs and vanilla. Blend in peanut butter. Sift together flour, soda and salt. Add gradually to creamed mixture. Drop by rounded teaspoons onto baking sheet. Press with back of floured fork to make crisscross. Bake in a 350° oven 8 to 10 minutes.

PEANUT BUTTER COOKIES — Mrs. Victor Mueller

1 c. sugar
1 c. peanut butter
1 egg
Vanilla

Mix together and then roll in balls, press down with a fork. Bake at 350° for 10 minutes.

BRAZIL NUT COOKIES — Lola Goettsch

1 c. sugar
1 c. shortening
2 or 3 eggs
1/2 tsp. soda
1/2 tsp. salt
2 or 2 1/4 c. flour
1/2 c. coconut
2 c. nuts (ground)

Combine ingredients. Drop by teaspoon on greased cookie sheet. Bake in 350° oven for 12 minutes.

FROSTED CASHEW COOKIES — Donna Rossmann - Tillie Bauerkemper
Lola Goettsch - Mrs. Vernon Paasch

1/2 c. shortening
1 c. brown sugar (firmly packed)
1 egg
1/2 tsp. vanilla
2 c. flour
3/4 tsp. baking powder
3/4 tsp. soda
1/4 tsp. salt
1/3 c. sour cream (you may use milk with vinegar, about 1 tsp.)
1 3/4 c. cashew nuts

Cream shortening, sugar. Add eggs, vanilla. Add dry ingredients, alternately with sour cream. Mix. Fold in cashews. Save some cashews for the top. Drop by teaspoon on greased cookie sheet. Bake 10 minutes at 400°. Cool, frost with powdered sugar and garnish with 1 cashew nut.

GINGERSNAPS — Christine Krueger

1 c. sugar
2 eggs
2 c. flour
1/2 tsp. ginger
3/4 c. shortening
1/4 c. molasses
1 tsp. cinnamon

Mix together sugar, shortening, eggs and molasses. Add flour and spices. Let cool in refrigerator. Roll in small balls. Bake in 350° oven until light brown.

LITTLE GINGER COOKIES — Mrs. Hugo Paasch

3/4 c. shortening
1 c. sugar
4 T. molasses
1 egg
2 c. flour
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1 1/2 tsp. soda

Cream shortening and sugar, add egg and molasses. Beat well, add sifted flour and spices, beat until smooth. Refrigerate the dough until cold. Roll into balls the size of a nickle, dip in sugar. Place 2 inches apart on cookie sheet and bake at 375°.

GINGERSNAPS — Mrs. Jack Pittmann

3/4 c. shortening
1 c. brown sugar
1/4 c. molasses
1 egg
1/2 tsp. vanilla
1 tsp. cinnamon
2 1/4 c. flour
2 tsp. soda
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt

Cream together shortening, sugar, molasses and egg until light and fluffy. Sift the dry ingredients together and stir into molasses mixture until blended. Form in small balls and roll in granulated sugar and place 2 inches apart on greased cookie sheet. Bake in a 375° oven for 10 minutes.

GINGER COOKIES — Luella Holst

1 c. sugar
3/4 c. shortening
1/2 tsp. salt
1 egg
2 T. molasses
2 c. flour
1 1/2 tsp. soda
1/4 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. ginger
1 tsp. cinnamon

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GINGER COOKIES (Continued)

Mix the sugar, shortening, salt, egg, molasses together and then add other ingredients. Roll in small balls and dip in sugar. Bake in 350° oven for about 10 minutes.

GINGERSNAPS

Mrs. David Christensen
Chippewa Falls, Wisconsin

1 c. sugar
3/4 c. shortening
2 c. flour
1/4 c. molasses
1 egg
2 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt
1 T. ginger (or less)

Mix all ingredients and bake in 350° oven 12 to 14 minutes. While still warm, dip in sugar.

ANGEL CRISPS

Mrs. Harry Jave

1/2 c. white sugar
1/2 c. brown sugar
1 c. shortening (1/2 butter)
1 egg
1 tsp. vanilla
2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cream of tartar

Cream sugar and shortening, add egg and vanilla. Then add dry ingredients. Chill, then roll in balls, dip in water, then sugar. Press down with thumb. Bake 400° 8 to 10 minutes.

ANGEL COOKIES

Mrs. Edwin Nelson

1 1/2 c. sugar
1 c. Crisco
1 egg (beaten)
2 c. flour (sifted)
1 tsp. soda
1 tsp. cream of tartar
1/2 tsp. vanilla
1/2 tsp. almond
1 tsp. salt

Cream sugar and Crisco well. Add egg, flour, soda, cream of tartar, vanilla, almond and salt. Roll in balls and dip in sugar. Bake in 350° oven 10 minutes. They flatten down as they are baked.

ANGEL COOKIES

Mrs. Earl (Jackie) Williams

1/2 c. butter
1/2 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1 tsp. vanilla
2 c. flour
1 tsp. cream of tartar
1 tsp. soda
1 tsp. salt
1/2 c. nuts (optional)

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ANGEL COOKIES (Continued)

Combine ingredients. Make into balls the size of a walnut. Dip the upper half in cold water and then in sugar. Place on cookie sheet with sugar part up and bake in 350° oven.

BEST-EVER SUGAR COOKIES

Mix thoroughly:

3/4 c. shortening (soft, part butter)
1 c. sugar
2 eggs
1/2 tsp. flavoring (vanilla or lemon)

Sift together and add:

2 1/2 c. flour
1 tsp. baking powder
1 tsp. salt

Chill overnight. Roll out 1/8 inch thick. Cut into desired shapes. Place on ungreased baking sheet. May sprinkle with sugar. Bake until delicately browned, 400°, 6 to 8 minutes. Makes 4 dozen. 3-inch cookies. Best stored in cookie jar or tin container.

OLD-FASHIONED SUGAR COOKIES — Ethel Walter

1 c. butter
1 1/4 c. sugar
1 egg
1 tsp. vanilla
1/2 tsp. almond
2 1/2 c. flour
1 tsp. soda
1 tsp. cream of tartar
1/2 tsp. salt

Cream butter and sugar. Add eggs and flavoring to butter mixture. Sift flour, soda and cream of tartar and salt. Refrigerate dough 1 hour. Divide dough into 3 parts. Roll each on floured board. Cut with cookie cutter into desired shapes. Bake 8 to 10 minutes at 375°. Makes 60 cookies.

SUGAR COOKIES — Mrs. Charlie Matthiessen

1 c. sugar
2 eggs
1 tsp. vanilla
1 tsp. cream of tartar
1 c. Crisco
3 c. flour
1/2 tsp. salt

Bake at 350° for 10 minutes.

People are also judged by the company they keep away from.

MELT AWAYS — Mary Ann (Mick) Goettsch

1/2 c. butter
1 c. flour (sifted)
3 T. powdered sugar
1 c. nuts (finely chopped)

Cream butter with sugar. Gradually add flour. Mix thoroughly. Stir in nuts. Form into marble-sized balls. Place on ungreased cookie sheet. Bake at 350° for 20 minutes.

SUGAR COOKIES — Alice Hoffmann

2 c. sugar
2 c. oleo
2 large eggs
Salt
Vanilla
5 to 6 c. flour
2 level tsp. soda
2 level tsp. cream of tartar

Mix and refrigerate. When chilled, roll about the size of walnut and press. (With fancy design on bottom of glass or bottle, for more attraction dip in colored sugar before pressing.)

SUGAR COOKIES — Emma Kleen

2 1/4 c. flour (sifted)
1/4 tsp. salt
2 eggs (well beaten)
1 1/2 tsp. baking powder
1/2 tsp. nutmeg
1 T. cream
1 c. sugar
1/2 c. butter

Sift flour once, measure. Add baking powder, salt and nutmeg. Sift again. Cream butter and sugar until light and fluffy. Add eggs and cream and beat thoroughly. Add flour gradually and blend. Chill until firm enough to roll. Roll 1/8 inch thick on slightly floured board. Sprinkle with sugar, cut and bake. If you like, you may add 1 1/2 teaspoons grated lemon rind.

ROCK COOKIES — Mrs. Byron Lebeck, Avoca, Iowa

1 c. sugar
3 eggs (well beaten)
2 tsp. baking powder
1 tsp. cinnamon
1 tsp. soda (dissolved in 1/2 c. boiling water)
1 scant c. butter
1 c. walnuts
2 3/4 c. flour
1 tsp. allspice

Mix all ingredients together and drop from a teaspoon onto cookie sheet, about 3 inches apart and bake 10 to 15 minutes at 375°.

SUGAR COOKIES — Ruth Murray

2 c. sugar
1/2 c. Crisco
1 tsp. soda
1/2 tsp. lemon flavoring
2 c. flour
1/2 c. butter or oleo
3 egg yolks (or 2 egg yolks and 1 egg)
1 tsp. cream of tartar
1/2 tsp. salt

Bake 20 minutes at 350°.

CRACKLE SUGAR COOKIES — Shirley Paasch Leeper

2 c. sugar
1 c. oleo
3 egg yolks
2 c. flour
1 tsp. cream of tartar
1 tsp. soda
1/2 tsp. orange extract
1/2 tsp. lemon extract
1/2 tsp. almond extract
1 tsp. vanilla

Mix ingredients together and form into balls and roll in sugar and bake at 350° for 20 minutes.

SUGAR COOKIES — Beverly Ridnour

1 c. butter
1 c. sugar
1 egg
2 1/2 c. flour
1 tsp. cream of tartar
1/2 tsp. soda
1 tsp. vanilla
Pinch of salt

Cream butter and sugar. Add egg. Sift flour, cream of tartar, soda and salt together. Add vanilla and then flour mixture. Roll in small balls and flatten with a glass dipped in sugar. If glass sticks, first dip in water then in sugar. Bake in 350° oven.

EASY SUGAR COOKIES — Sheryl Madsen

3/4 c. sugar
1 c. shortening (1/2 butter, 1/2 Crisco)
1 beaten egg
1 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla
2 c. flour

Cream together sugar, shortening and egg. Add soda, cream of tartar, vanilla and flour. More flour may be needed in order to roll cookies in balls. Roll in balls, then roll in sugar and press down with a glass or potato masher. Bake at 350° for 10 to 12 minutes.

SUGAR COOKIES — Mrs. Sylvia Fall

1 c. butter or oleo
1 c. Kraft salad oil
1 c. white sugar
1 c. powdered sugar
2 whole eggs
1 tsp. vanilla
4 c. flour
1 tsp. soda
1 tsp. cream of tartar
1/2 tsp. salt

Cream butter, oil, white sugar and powdered sugar. Add eggs and vanilla. Then add flour, soda, cream of tartar and salt. Mix together well. (Batter will appear as for a drop cookie.) Chill several hours or overnight. Make into balls size of walnuts. Press down with glass dipped in sugar. Bake at 375° for 10 to 12 minutes.

SUGAR COOKIES — Kathryn Remien

2 c. flour
1/4 tsp. salt
1/2 tsp. cream of tartar
1/2 tsp. soda (sift)
1 c. powdered sugar
1 c. shortening (Crisco, butter, oleo)
1 egg (beaten)
1 tsp. vanilla or lemon flavoring

Combine ingredients. Make in balls. Press with a glass. Bake 10 to 12 minutes at 350°.

SUGAR COOKIES — Mrs. Roy Butler - Mrs. Clarence Jacobsen

3 c. flour
2 tsp. baking powder
1 scant tsp. baking soda
1 c. shortening
2 eggs
1 c. sugar
4 T. milk
Lemon extract (optional)
Nutmeg

Sift flour, baking powder, baking soda together. Cut in shortening. Beat egg with sugar. Add milk, extract and nutmeg. Mix with first ingredients and chill. These can be rolled out and cut with a cookie cutter or rolled into a small ball and flatten with a glass.

NO ROLL SUGAR COOKIES — Herma Towne - Connie Koos

1 c. shortening
1 c. white sugar
1 egg
Salt
1/2 tsp. vanilla
2 1/2 c. flour
1 tsp. cream of tartar
1 tsp. soda

Mix shortening, sugar, egg, salt and vanilla. Sift flour, cream of tartar, soda together. Add to first mixture. Roll into balls. Roll in sugar and flatten with a glass. Bake in 350° oven 8 to 10 minutes.

CRACKED COOKIES — Mrs. Fred Troll

1 1/4 c. white sugar
1 c. brown sugar
1/2 c. margarine
1/2 c. Crisco
1 egg
2 c. flour (sifted)
2 tsp. baking powder
2 tsp. cream of tartar
1 tsp. vanilla

Cream shortening and white and brown sugar. Add 1 egg. Beat mixture until it is fluffy, then add flour, baking powder, cream of tartar and vanilla. Chill dough. Roll in balls, dip in sugar and place on cookie sheet. Bake at 350° for 10 minutes or until nice and brown.

DROP SUGAR COOKIES — Mrs. Clara A. Neveln

2 c. sugar
1 c. butter (melted)
2 eggs
1/2 c. water (hot)
1/2 tsp. soda
3 1/2 c. flour
1 tsp. baking powder
1/2 tsp. vanilla or lemon or a mixture of the two

Combine ingredients and drop by teaspoonsful on a greased cookie sheet. Bake at 350° until lightly brown.

DANISH COOKIES — Aunt Clara Kjeldgaard

1 lb. butter or margarine
1 1/2 c. sugar
2 eggs
1/2 tsp. bakers ammonia (purchased at drugstore)
5 c. flour (or more)
1 tsp. vanilla

Mix ingredients in order given with enough flour to roll thin. Cut with cookie cutters. Sprinkle with beaten eggs, sugar and chopped almonds. Bake in 375° oven.

BROWNIES

EASY BROWNIES — Mrs. Ada Mueller

1 c. sugar
4 T. butter
4 T. cocoa (in a cup and finish filling with flour)
4 T. milk
2 eggs
1 tsp. vanilla
1/8 tsp. salt
1/2 c. nuts

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EASY BROWNIES (Continued)

Cream sugar and butter. Add the rest of the ingredients, except nuts and beat for 3 minutes. Add nuts last. Bake at 350°. Frost with fudge frosting.

DELICIOUS BROWNIES — Marilyn Olsen

2 c. sugar
1/4 c. cocoa
1 c. butter (melted)
4 eggs
2 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1/2 c. walnuts

Combine ingredients. Bake in greased 15x10x1 inch pan for 350° for 20 to 30 minutes. Frosting: 3/4 cup cocoa, 4 cups powdered sugar, 1/2 cup butter, 1 teaspoon vanilla and 1/2 cup evaporated milk. Mix all together thoroughly.

BROWN SUGAR BROWNIES — Mrs. Boyd Phillips

2 c. brown sugar
2 c. flour
1/2 tsp. soda
1/2 tsp. salt
1 tsp. baking powder
1/2 c. (1 stick) butter or margarine
2 eggs
1 tsp. vanilla
1 c. chocolate chips
1/2 c. nuts (optional)

Melt butter, pour over sugar and mix. Add eggs and mix. Add flour and other dry ingredients and nuts. Spread in buttered pan, 15x10 1/2 inch) jelly roll pan. Sprinkle chips on top. Bake in moderate oven, 350°, until lightly brown from 20 to 25 minutes.

BROWNIES — Mrs. Gary Bennerotte

3 oz. chocolate squares
1/2 c. butter
4 eggs (room temperature, beaten until light)
2 c. sugar
1 c. flour
1/4 tsp. salt
1 tsp. vanilla
Nuts (if desired)

Melt chocolate and butter together. Cool. Beat eggs and salt until light. Add sugar gradually. Beat until creamy. Fold in melted mix, then add flour. Beat until smooth. Add vanilla and beat. Add nuts, if desired. Pour in 9x13 inch pan. Bake for 30 minutes at 350°.

BROWNIES — June Dorscher

1 1/2 c. flour
4 eggs
8 T. cocoa
1/2 c. nuts
2 c. sugar
2 tsp. vanilla
1 tsp. salt
1 c. oleo

Mix together and bake in a cookie sheet for 22 minutes at 325°.

BROWNIES WITH FUDGE FROSTING — Mrs. Jim (Connie) Johnson

1 c. shortening
1 tsp. baking powder
4 eggs
2 c. flour
1 tsp. salt
2 tsp. vanilla
2 c. sugar
8 T. cocoa

Combine ingredients. This will be thick and hard to spread. Put in greased, floured 9x13 inch pan. Bake at 325° for 25 minutes.

FROSTING:

3 c. sugar
2/3 c. milk
1 1/2 sticks oleo
6 T. cocoa
Vanilla

Boil for exactly 1 minute after full rolling boil. Spread when cool.

BROWNIES — Joan Troll

1/2 c. butter
2 c. sugar
4 eggs
1/2 c. milk
1/2 c. cocoa
1 1/2 c. flour
1 tsp. vanilla
1/2 tsp. salt

Grease and flour large jelly roll pan. Cream butter, sugar, salt and vanilla. Add eggs, one at a time and beat well after each addition. Add cocoa, flour and milk and beat. Pour into pan and bake at 350° for 20 to 25 minutes or until done.

BROWNIES — Mildred Martin

1/2 c. oleo (melted)
1 1/2 c. brown sugar
1 egg
1 tsp. vanilla
1 1/2 c. flour
1/2 c. milk
1/2 tsp. soda
3 T. cocoa
1/3 c. water (boiling)
1 c. nuts

Mix in order, put in 9x13 inch pan. Bake for 25 minutes at 350°.

BROWNIES — Alice Hoffmann

3 c. flour (sifted)
1 1/3 c. cocoa
2 tsp. salt
2 c. oleo
4 c. sugar
8 eggs
1 tsp. vanilla
Nuts

Sift flour, cocoa and salt. Cream oleo and sugar. Add beaten eggs and vanilla. Beat. Stir in flour mixture and nuts. Bake in well greased pan at 350° about 20 minutes.

BEST BROWNIES — Mrs. Charles Suhr

1 1/2 c. sugar
1 egg
1/2 c. milk
1 1/2 c. flour
1 stick margarine
1/2 tsp. soda
3 T. cocoa
1/2 c. coffee (warm)
1 tsp. vanilla

Combine ingredients and beat until smooth. Bake in 350° oven for 30 to 35 minutes.

BROWNIES — Myrtle Smith

1 c. sugar
4 T. oleo
4 T. milk
1/3 tsp. salt
2 eggs (well beaten)
4 T. cocoa
Flour
1 tsp. vanilla
1/2 c. black walnuts

Put cocoa in a cup, fill rest of the way with flour. Mix other ingredients in order. Bake in a 9x13 inch pan at 350° for 20 to 25 minutes. Cool and frost with powdered sugar frosting.

MIRACLE BROWNIES — Mrs. Betty Marsh

3/4 c. flour
1 c. sugar
7 T. cocoa
3/4 tsp. salt
1/2 tsp. baking powder
2/3 c. vegetable shortening
2 eggs (unbeaten)
1 tsp. vanilla
1 T. corn syrup
1/2 c. nuts

Put first 5 ingredients into bowl. Add remainder and mix 2 minutes. Spread in 8x8x2 inch pan. Bake at 350° for 40 to 45 minutes.

BAKED FUDGE — Mrs. Paul Russmann

1/2 c. oleo or margarine
3 sq. unsweetened chocolate
2 c. sugar
3 eggs
1 1/2 c. flour
Nuts

Melt chocolate and margarine over low heat. Then add sugar and 3 eggs, one at a time and beat well after each. Next, add flour and nuts. Bake in 9x13 inch pan at 325° for 30 to 35 minutes. Do not overbake. Needs no frosting. Cut in bars while still warm. They are best when used while fresh.

BROWNIES — Carol Suhr

A.
3 sq. unsweetened chocolate
2/3 c. butter
B.
1 1/2 c. flour
1 tsp. baking powder
Pinch of salt
2 c. sugar
C.
4 eggs
D.
1/2 c. nuts
Vanilla

Melt mixture A. Sift mixture B. Beat eggs, add dry ingredients and chocolate. Add nuts and vanilla and bake for 20 minutes at 350°.

MOM'S BROWNIES — Mrs. Leroy (La Vonne) Glissmann

2 sq. chocolate
1/3 c. butter (melted)
1 c. sugar
2 eggs
1/2 tsp. salt
3/4 c. flour (sifted)
1/2 tsp. baking powder
1 tsp. vanilla
1/2 c. nuts
1/3 c. milk

Melt the chocolate and butter together. Add other ingredients, in order. Bake at 350° for 20 minutes in a 9x13 inch pan.

BROWNIES — Mrs. Rod Krummel

3/4 c. vegetable shortening
2 1/2 sq. chocolate
1 c. brown sugar
1 c. white sugar
4 whole eggs
1 c. flour
1/4 tsp. salt
1 tsp. baking powder
1 tsp. vanilla
1 c. nuts (chopped)

Continued Next Page.

BROWNIES (Continued)

Melt together shortening and chocolate. Mix sugars and eggs and add to the melted mixture. Sift and add to mixture, flour, salt and baking powder. Mix and add vanilla and nuts. Bake at 325° in a 9x12 inch pan.

BROWNIES — Elsie Sievers

2 sq. chocolate
1/2 c. butter
2 eggs
1 c. sugar
1/2 c. flour
1/4 tsp. salt
1 tsp. vanilla
1 c. nuts (coarsely chopped)

Melt together chocolate and butter. In small bowl, beat eggs and sugar together. Add flour, salt and vanilla and chopped nuts. Bake in 9x12 inch greased pan. Bake scant 20 minutes at 350°. Take out and cover with small marshmallows. Broil 3 minutes.

FROSTING:

1/2 c. brown sugar
1/4 c. water
1 sq. chocolate
3 T. butter
1 tsp. vanilla
1 1/2 c. powdered sugar

Combine sugar, water and chocolate. Bring just to boil. Remove and add butter, vanilla and powdered sugar. Beat until a little stiff. Drizzle over marshmallows on Brownies. Then, when cold, cut into bars. (With ice cream may save the frosting and add on top of ice cream.)

BROWNIES — Margaret Fredrechsen

2 eggs
1 c. sugar
2 1/2 sq. unsweetened chocolate
1/3 c. shortening
1/2 c. flour
1/2 tsp. baking powder
1/8 tsp. salt
1/2 tsp. vanilla
1 c. nutmeats

Beat eggs until thick and frothy; beat in sugar. Melt chocolate and shortening together over hot water. Add to first mixture. Add flour sifted with baking powder and salt. Add vanilla and nuts. Spread in a 9 inch square pan and bake 30 minutes in 325° oven.

BROWNIES

Katie Suhr

1/2 c. margarine (melted)
1/4 to 1/2 c. cocoa
4 eggs
Salt
2 c. sugar
2 c. flour
1 tsp. vanilla

Mix thoroughly and bake in greased 9x13 inch pan in a 350° oven.

CHEWY CHOCOLATE BROWNIES

Deborah Johnson

2 sq. (2 oz.) unsweetened chocolate (melted)
1 c. flour (sifted)
1 c. sugar
1 egg
2 T. butter
1 tsp. baking powder
1 c. nuts (chopped)
1/2 c. undiluted Carnation evaporated milk

Preheat oven to 350°. Put sugar, butter, egg and vanilla into a medium sized bowl. Mix them with a wooden spoon until well blended. Pour melted chocolate into the sugar-butter mixture. Stir the chocolate into the mixture. Pour the flour into a sifter and sift it gently before measuring out 1 cup. Stir the sifted flour with baking powder. Stir half the flour mixture into the mixture. Add the Carnation evaporated milk. Stir the batter until smooth. Add the rest of the flour and chopped nuts. Mix the batter until lumps have disappeared. Pour the batter into a buttered 9-inch square pan. Bake about 30 minutes in 350° oven.

STAY MOIST BROWNIES

Mrs. Dwight Wuster - Mrs. Malren Erickson
Mrs. Elaine Larsen Adams

1/4 lb. oleo or butter
1 c. sugar
4 eggs
1 tsp. vanilla
1/2 tsp. baking powder (optional)
1/2 c. nuts
1 c. and 1 T. flour
1 lb. can chocolate syrup

FROSTING:

6 T. butter or deo
6 T. milk
1 1/2 c. sugar

Boil 1 minute then add 1/2 cup chocolate chips.

Beat butter, sugar and eggs. Then add vanilla, chocolate syrup, flour, baking powder and nuts. Pour in greased 11x15 inch pan and bake for 30 minutes at 350°. While still hot, pour frosting over.

BAKED FUDGE COOKIES — Mrs. Arthur Koeppe

1/2 c. butter
2 sq. bitter chocolate (or 6 T. cocoa = melted)
2 c. sugar
3 eggs (1 at a time, beat well after each one)
1 c. walnuts
1 1/2 c. flour
1 tsp. vanilla

Bake in 8x12 inch pan and bake in slow oven for 40 minutes. If you prefer a more flat cookie, bake in jelly roll pan for 20 minutes.

BARS

NO BAKE BARS — Herma Towne

1 c. brown sugar
1/2 c. milk
1/2 c. butter
1 c. coconut
1 c. Graham crackers (crushed)

Boil sugar, milk and butter about 5 minutes until glossy. Add coconut and Graham crackers. Cool slightly, spread between club crackers. Frost with powdered sugar frosting.

PEANUT BARS — Mrs. Woodrow Hansen

1 c. sugar
1 1/2 c. peanut butter
1 c. coconut
1 c. dark syrup
1 c. peanuts (salted)
4 c. Special K

Bring to a boil the sugar and syrup. While warm, add remaining ingredients. Cool and frost with 2 small packages butterscotch chips and 1 small package chocolate chips, melted together.

SPECIAL K BARS — Cindy Goettsch

1 c. sugar
1 c. peanut
4 c. Special K
1 pkg. chocolate chips
1 c. white syrup
1 c. peanut butter
1 c. coconut
1 pkg. butterscotch chips

Bring sugar and syrup to boil and remove from heat. Pour this over peanuts, peanut butter, Special K and coconut, which have been mixed together. Press in cake pan. Melt chocolate and butterscotch chips in double boiler and pour over top.

THREE LAYER CHOCOLATE BAR — Marilyn Jones

2 c. Graham cracker crumbs
1 c. coconut (finely flaked)
1/2 c. nuts (chopped)
1/2 c. butter
1/2 c. sugar
1 egg
1 c. powdered sugar
1/4 c. butter
1 T. milk
1 tsp. vanilla
6 (10¢) Hershey bars (plain)

Mix the Graham cracker crumbs, flaked coconut and the chopped nuts together in a medium sized bowl. Cream together the butter, sugar and egg. Cook in a double boiler until egg is cooked and slightly thick, about 5 minutes. Pour the cooked mixture over the crumb mixture. Mix well and put in a 9x12 inch buttered pan. Press with fingers to form the first layer. Chill a few hours or overnight in the refrigerator. Cream together the powdered sugar, butter, milk and vanilla. Spread on chilled layer in pan. Chill again. Melt Hershey bars in double boiler. As soon as they are melted, spread on top of second layer. Put frosting on by spoonfuls and spread as it hardens quickly. It is best to cut bars as soon as chocolate has set. Store in refrigerator, this can be made in 1 day by chilling several hours after each layer is added or in a period of 3 days by chilling a layer each night.

RAISIN BARS — Arlene Davis

1 1/2 c. raisins
1 c. water (hot)
1 1/2 c. sugar
1/2 c. shortening
2 eggs
1 tsp. cinnamon
2 1/2 c. flour
1 1/2 tsp. soda
1/2 c. nuts (if desired)

Boil raisins in hot water 3 minutes and cool. Cream sugar and shortening. Add eggs, cinnamon, flour and raisins. Mix well, add soda. Bake in greased and floured jelly roll pan, 350°, for 30 minutes. Frost lightly with powdered sugar frosting.

RAISIN BARS — Marcella Lensch

1 c. raisins (cooked, reserve 1 c. liquid)
1 1/2 c. sugar (part brown)
2 eggs
1/2 tsp. salt
1/2 tsp. cinnamon
3/4 c. shortening
1 tsp. soda
2 1/2 c. flour (sifted)
Nuts or coconut (may be added)

Cream sugar and shortening. Add eggs. Add alternately dry ingredients and liquid. Bake in a large cookie sheet for 25 minutes

Continued Next Page.

RAISIN BARS (Continued)

at 350°. Frost with following: 1/3 cup margarine (melted, add 1 cup brown sugar. Boil 2 minutes, stirring all the time. Add 1/4 cup milk. Stir until it comes to a boil. Remove from heat and add 2 cups powdered sugar. Beat well.

RAISIN SQUARES — Ruth Bussow

1 c. raisins
2 c. water (save 1 c.)
3/4 c. shortening
1 1/2 c. sugar
2 eggs (beaten)
2 1/2 c. flour (sifted)
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon

Combine 1 cup of raisin liquid, raisins, shortening, sugar and eggs. Sift together flour, soda, salt and cinnamon. Add this to first mixture. Bake in large cookie sheet in 350° oven. When cool, frost with a powdered sugar frosting. Cut in squares.

FRUIT BARS — Mildred Hayhurst

1 1/2 c. sugar
1 c. oleo or shortening
2 eggs
1 c. raisins (measure before bringing to boil)
1 c. raisin juice
1 tsp. vanilla
1 1/2 tsp. soda
2 c. flour
2 tsp. cinnamon
1/2 tsp. salt
Nuts

Cream together sugar and shortening. Measure raisins and bring to a boil. Dissolve soda in juice. Sift together flour, cinnamon and salt. Combine all ingredients and add nuts. Bake on cookie sheet at 350°. Ice when cool.

RAISIN BARS — Connie Koos

2 c. seedless raisins
2 c. water
3/4 c. brown sugar
3/4 c. white sugar
1 c. shortening
1/2 tsp. butter flavoring
1 tsp. salt
3 eggs
1 tsp. vanilla
1 tsp. soda
3 1/2 c. flour (sifted)

Boil raisins in the water for 5 minutes. Set aside to cool. Cream shortening, sugars, and butter flavoring. Add salt. Beat in eggs, one at a time. Add vanilla. Add soda to cooked

Continued Next Page.

RAISIN BARS (Continued)

raisins and to the creamed mixture alternately with the sifted flour. Spread batter in 2 9x13 inch greased pans. Bake at 350° for 20 to 25 minutes. Frost while hot with almond butter icing.

FRUIT BARS — Mrs. Daryle Moeller

1 1/4 c. oatmeal
1 1/4 c. flour
1 c. brown sugar
1 tsp. soda
3/4 c. butter

Mix as for pie dough and press half in bottom of pan. Cover with a thickened filling. You can use dates, prunes, raisins, pineapple or berries for the filling. Then add remaining mixture and bake in 350° oven for about 25 minutes.

MARSHMALLOW BANANA BARS — Clara Kreis

1 1/2 c. flour (sifted)
1 tsp. baking powder
1/2 c. shortening
1 c. sugar
1 egg
1 tsp. baking soda (dissolved in 1 T. water)
1 tsp. vanilla
1 1/3 c. bananas (mashed)
1 (7 oz.) jar marshmallow creme

VANILLA ICING:

2 c. powdered sugar (sifted)
1 T. butter
2 T. milk
1 tsp. vanilla
Few drops yellow food coloring

Sift together dry ingredients. Cream shortening and sugar. Add egg; beat well. Stir in soda mixture and vanilla. Add dry ingredients alternately with bananas. Spread into greased jelly roll pan (15x9 inches). Bake at 350° for 25 to 30 minutes. Remove from oven and drop marshmallow creme by spoonsful on the bars. Let stand 2 minutes. Spread creme gently over the surface of the bars. Cool. Frost with vanilla icing.

PEANUT BUTTER OATMEAL BARS — Joan Bornholdt

1/2 c. oleo
1/2 c. white sugar
1/2 c. brown sugar
1/3 c. peanut butter (crunchy)
1 egg
1/4 c. milk
1 c. flour
1/2 tsp. salt and soda
1 c. oatmeal

Add and mix in order given. Sift flour, soda and salt together. Add the oatmeal last. Bake 20 minutes at 350°. Frost with chocolate or brown sugar frosting. Put in 9x13 inch pan.

OATMEAL BARS — Mrs. Darold (Betty) Larsen

1 1/4 c. water (boiling)
1 c. oatmeal
1/2 c. oleo
1 1/3 c. flour (sifted)
1 c. brown sugar
1 c. white sugar
1 tsp. soda
1 tsp. cinnamon
2 eggs
1/2 tsp. salt

Pour the boiling water over 1 cup oatmeal and 1/2 cup oleo. Let stand 20 minutes. Add the other ingredients and mix thoroughly. Bake in jelly roll pan. 350° for 35 minutes.

FROSTING:

1/2 c. brown sugar
1/4 c. milk
6 T. butter
1 tsp. vanilla
1 c. coconut (flaked)
1/2 c. nuts

Boil first 3 ingredients. Then add the rest and spread on bars and cool and cut. (Boil first 3 ingredients 1 min.)

TREASURE BARS — La Vonne Glissmann

1 c. flour (sifted)
1/2 c. brown sugar
1/2 c. butter (oleo)
1 c. brown sugar
2 eggs (slightly beaten)
1 tsp. vanilla
1 T. flour
1/2 tsp. baking powder
1/4 tsp. salt
1 c. nuts (chopped)
1 c. coconut
1/2 c. chocolate chips

Cream 1 cup flour, 1/2 cup brown sugar and 1/2 cup butter together and pat down in a 13x9x2 inch baking pan and bake 12 minutes at 350°. Then add 1 cup brown sugar, 2 eggs, 1 teaspoon vanilla, 1 tablespoon flour, 1/2 teaspoon baking powder, 1/4 teaspoon salt, 1 cup nuts, 1 cup coconut, 1/2 cup chocolate chips. Pour over first mixture and bake 25 minutes at 350°. Cut into bars while warm.

SCOTCHIES — Margaret Steffen

1/2 c. butter
1 1/2 c. brown sugar (packed)
2 eggs
1 tsp. vanilla
1 1/2 c. flour (sifted)
2 tsp. baking powder
1 c. nuts

Melt butter in saucepan. Remove from heat and stir in brown sugar. Beat in 2 eggs, one at a time, beating well. Add 1 teaspoon of vanilla and flour and baking powder. Mix and stir in nuts. Bake in a buttered 9x13 inch pan about 30 minutes at 350°. Do not overbake. Cut into bars.

GERMAN CRUMB BARS — Mrs. Frank (Bette) Griffith

1/2 c. butter or margarine
2 c. brown sugar
2 c. flour
2 1/2 tsp. cinnamon
1 egg
1 c. sour milk
1 tsp. soda
1/2 c. white sugar

Mix together the butter or margarine, brown sugar, flour and 1 1/2 teaspoon cinnamon until crumbly. Put half the mixture in a greased 9x13 inch pan. To the saved mixture, add the egg, sour milk and soda. Mix well and pour on top of crumb mixture in pan. Mix together the white sugar and remaining teaspoon of cinnamon and sprinkle over top. Bake in 350° oven for 25 to 30 minutes.

MAGIC COOKIE BARS — Mindy Nelson

1 stick butter or oleo (melted)
1 c. walnuts
1 c. coconut
1 1/2 c. Graham cracker crumbs
1 c. chocolate chips
1 can sweetened condensed milk

Pour the melted butter in a cake pan. Pour in the Graham crumbs. Pour in the walnuts. Spread on the chocolate chips and the coconut. Spread the can of milk over the top. Bake 25 minutes at 350°.

GOODY BAR — Carla Carroll

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

Crumble together and bake in 350° oven for 10 minutes in a 9x13 inch pan. Then mix and spread over:

1 c. small marshmallows
1/2 c. nuts
1/2 c. coconut
1/2 c. chocolate chips

Then add this mixture:

3 eggs (beaten)
1/2 tsp. salt
2 T. flour
1 c. brown sugar
1 tsp. baking powder
1/2 oz. chocolate (melted)

Return to oven; bake 20 to 25 minutes. Then drizzle thin powdered sugar frosting over while hot.

The ART of saying appropriate things in a kindly way never goes out of fashion.

RHUBARB SQUARES — Dagny M. Kuhr

1/8 c. water
3/4 c. rhubarb (raw)
1/2 c. raisins
1/4 c. margarine
3/4 c. sugar
1 egg
1 tsp. rhubarb juice
1 1/4 c. flour
1/2 tsp. baking powder
1/2 tsp. salt

Cook the water with rhubarb and raisins and cool. Mix margarine, sugar, egg, rhubarb, raisin mixture, flour, baking powder and salt. Grease the pan. Bake in a flat pan. Frost with a plain powdered sugar frosting. Cut to serve.

RHUBARB BARS — June C. Petersen

1 c. rhubarb (diced)
1 c. raisins
1/4 c. water
1 1/2 c. sugar
1/2 c. butter
2 eggs
2 1/2 c. flour
1 tsp. soda
1/2 tsp. lemon extract (optional)

Cook rhubarb, raisins and water together and cool. Cream butter and sugar. Add slightly beaten eggs. Mix soda, flour and add above ingredients. Pour into oblong pan. Sprinkle with sugar and crushed nuts. Bake.

CHOCOLATE CHIP BARS — Mrs. John Sampson

1 can evaporated milk
2 c. Graham cracker crumbs (12 crackers)
1/2 c. nuts (chopped)
1 (6 oz.) pkg. semi-sweet chocolate chips
1/2 c. coconut (flaked)
Powdered sugar

Preheat oven to 350°. Grease a 9 inch square pan. Combine milk, chocolate chips, crumbs, coconut and nuts. Pour into pan. Bake for 30 minutes. Cool 10 minutes. Then cut into squares and roll in powdered sugar.

MOUND BARS — Dorothy Stamp

1/2 c. butter
1 1/2 c. Graham cracker crumbs
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 c. coconut
1 c. nuts
1 can sweetened condensed milk

Melt butter in 9x13 inch baking pan. Sprinkle in remaining ingredients in order listed. Bake 25 minutes at 325°. Let set in pan 10 minutes before cutting. Cool on paper towels.

FUDGE NUT BARS — Edna Boll

1 (12 oz.) pkg. chocolate chips
3 T. butter
1 (15 oz.) can sweetened condensed milk
3/4 c. nuts
2 tsp. vanilla
1 c. margarine
2 c. brown sugar
2 eggs
1 tsp. vanilla
2 1/2 c. flour
1 tsp. baking soda
1 tsp. salt
3 c. rolled oats
1/4 c. nuts

Heat chocolate chips, 3 tablespoons butter and condensed milk over hot water. Add 3/4 cup nuts and 2 teaspoons vanilla and let cool. Cream 1 cup margarine and the brown sugar. Add eggs and 1 teaspoon vanilla and beat well. Add flour, baking soda and salt and beat well. Add rolled oats and 1/4 cup nuts. Press 2/3 of this mixture into a large greased pan, 10x16 inches. Spread with fudge mixture. Sprinkle remaining cookie mixture over the fudge filling and bake at 350°, 20 to 25 minutes. Do not overbake.

GEORGIA STREET SQUARES — Mrs. Hans Fredericksen

First Layer:
1/2 c. butter
1/4 c. cocoa
1 egg (slightly beaten)
1 c. coconut (flaked)
2 c. Graham cracker crumbs
1/2 c. nuts (chopped)
1 tsp. vanilla

Second Layer:
1/2 c. butter
2 T. instant vanilla pudding mix
3 tsp. milk
2 c. powdered sugar

Third Layer:
3/4 c. chocolate chips
2 T. butter

First Layer; place butter, sugar, cocoa and vanilla in top of double boiler and cook until blended. Add eggs and cook 5 minutes longer, stirring constantly. Add crumbs, coconut and nuts. Press into a buttered 9 inch square pan and cool.

Second Layer; cream butter until light and fluffy. Mix milk and pudding mix and add to butter. Mix well. Add sugar gradually and beat until smooth. Spread on top of first layer and let stand until firm.

Third Layer; melt chips and butter in top of double boiler. Spread over second layer. Cut cookies into bars <u>or</u> squares. Store in refrigerator.

CHERRY-WALNUT BARS — Judy Ridnour

2 1/4 c. flour
1/2 c. sugar
1 c. butter (soft)
2 eggs
1 c. brown sugar (packed)
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. vanilla
1 (4 oz.) jar cherries (can use more)
1/2 c. walnuts (chopped)
1/2 c. coconut (flaked)

Mix flour, sugar and butter until crumbly. Press into 13x9x2 inch pan. Bake in 350° oven for 20 minutes until crust is lightly browned. Blend eggs, sugar, salt, baking powder and vanilla. Drain. Chop cherries. Save the liquid from cherries. Stir cherries and walnuts into egg-sugar mixture. Pour on baked crust. Bake 25 minutes. Cool.

FROSTING:

1 T. butter (soft)
1 c. powdered sugar
Cherry liquid (enough to spread)

Sprinkle with coconut.

BUTTERSCOTCH-COCONUT BARS — Mrs. Charles Hughes, Sr.

2 c. flour
1/2 c. butter
1/4 c. brown sugar
3 eggs (beaten)
2 c. brown sugar
1/2 tsp. salt
1 c. coconut
1 pkg. butterscotch chips
1/2 c. nuts (chopped)

Mix flour, butter and 1/4 cup brown sugar; press firmly in greased 9x13x2 inch pan. Bake 10 minutes in 350° oven. Mix beaten eggs, 2 cups brown sugar and salt. Stir in coconut, butterscotch chips and nuts. Spread evenly over partially baked bottom layer. Bake 25 minutes at 350°. Cut in bars when cool.

MOCHA BALLS — Eva Caslte

4 eggs
2 c. flour
2 tsp. baking powder
2 c. sugar
1 tsp. vanilla
1 c. water (boiling)

Bake the above ingredients for 45 minutes at 350°. Cut in squares and frost with powdered sugar frosting. Roll in ground peanuts or coconut.

CINNAMON-NUT DIAMONDS — Lola Goettsch

1 c. butter or margarine (soft)
1 c. light brown sugar
1 tsp. vanilla
1 egg yolk
2 c. flour
1/2 tsp. salt
1 tsp. cinnamon
1/2 c. ground walnuts or pecans (or finely chopped)

Combine butter or margarine, sugar, vanilla and egg yolk and beat. Add flour, salt and cinnamon. Spread mixture in a greased 15x10x1 inch jelly roll pan. Brush with 1 egg, slightly beaten. Sprinkle with nutmeats, pushing them in dough. Bake for 25 to 30 minutes in a 350° oven. Cut in 2 inch diamonds.

PINEAPPLE FINGERS — Sheryl Madsen

1 pkg. yellow cake mix (regular size)
2 eggs (separated)
3 T. butter (melted)
1 tsp. vanilla
2/3 c. sugar
1/2 c. coconut
1 small can crushed pineapple (well drained)
2 egg whites

Mix dry cake mix, egg yolks, butter and vanilla together. Press into 9x13 inch pan. Beat egg whites until stiff; gradually beat in sugar. Fold in coconut and pineapple. Pour over cake mixture. Bake at 325° for 30 minutes or until light brown on top. Cool thoroughly. Cut into finger strips.

COCONUT PECAN BARS — Le Etta Sievers

1/2 c. margarine
1/2 c. brown sugar
1/4 tsp. salt
1 1/2 c. flour
1/2 c. sugar
2 eggs (beaten)
1 c. pecans (chopped)
1 1/2 c. coconut
1 tsp. vanilla

Combine margarine, brown sugar, salt and flour together and spread in a 9x13 inch pan and bake 10 minutes at 350°. Combine sugar, eggs, pecans, coconut and vanilla. Spread on top of first mixture that is already baked. Put back in oven and bake 20 minutes longer. Cut in squares while warm.

One lie must be thatched with another or it will soon rain through.

SOUTHERN PECAN BARS — Ione Hughes

1 1/3 c. flour (sifted)
1/2 tsp. baking powder
1/3 c. butter
1/2 c. brown sugar
1 c. pecans (chopped)
2 eggs
3/4 c. dark corn syrup
1/4 c. brown sugar
3 T. flour
1/2 tsp. salt
1 tsp. vanilla

Sift together sifted flour and baking powder. Cream butter; add 1/2 cup brown sugar, creaming well. Add dry ingredients, mix with mixer until particles are fine. Add 1/4 cup finely chopped pecans. Pat firmly in well greased 9x13 inch pan. Bake at 350° for 10 minutes. Beat eggs until foamy. Add corn syrup, 1/4 cup brown sugar, 3 tablespoons flour, salt and vanilla. Mix and pour over crust. Sprinkle with 3/4 cup chopped pecans. Bake at 350° 25 to 30 minutes.

MERINGUE BARS — Mrs. Boyd Phillips

1 c. sugar
1/2 c. margarine
2 eggs (unbeaten)
1/2 tsp. salt
1 1/2 c. flour
1 tsp. baking powder
1 tsp. vanilla
1 pkg. butterscotch chips
1/2 c. nuts

Mix all ingredients. Spread in greased pan (9x13 inches). Sprinkle chips and nuts over the top. Beat 2 egg whites stiff. Slowly add 1 cup brown sugar. Spread on top. Bake about 30 minutes at 325° to 350°. (Freezes nicely.)

SAND BARS — Elaine Larsen Adams

3/4 c. butter or margarine
1/4 c. granulated sugar
2 c. regular flour
1/4 tsp. salt
2 tsp. vanilla
1 c. pecans (chopped)
Powdered sugar

Cream butter and sugar. Sift together flour and salt. Add flour mixture to butter mixture. Add vanilla and chopped pecans. Mix together. Roll out into pencil shape into 1/2 inch pieces. Break in pieces 1/2 inches long. Bake on oiled cookie sheet for 15 minutes or until slightly browned at 350°. Remove from sheet and while hot, roll in powdered sugar. When cool, roll in more powdered sugar.

CHERRY-COCONUT BARS — Mrs. Eugene (Jeanette) Clayton

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

FILLING:
2 eggs (slightly beaten)
1 c. sugar
1/4 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla
3/4 c. nuts (chopped)
1/2 c. coconut
1/2 c. maraschino cherries (sliced)

Blend flour, butter and powdered sugar until smooth. Spread thin in a pan, 9x9x2 inches. Bake 25 minutes in 350° oven. Stir remaining ingredients into eggs. Spread over baked pastry. Bake 25 minutes in 350° oven.

WALNUT SQUARES — Margie Ploen

1 egg
1 c. brown sugar
1/2 tsp. vanilla
1/2 c. flour (sifted)
1/2 tsp. salt
1/8 tsp. soda
1 c. walnuts

Beat egg until foamy. Then beat in brown sugar and vanilla. Sift together flour, salt and soda. Combine mixtures. Then add walnuts. Bake in 8x8x2 inch pan in a 325° oven for 25 to 30 minutes.

PINEAPPLE FINGERS — Gladys Maassen

1 pkg. yellow cake mix
2 eggs (separated)
3 T. butter (melted)
1 tsp. vanilla
2/3 c. sugar
1/2 c. coconut
1 small can crushed pineapple (well drained)

Mix cake mix, egg yolks, butter and flavoring. Press into 9x13 inch pan. Beat egg whites stiff, gradually add sugar. Fold in coconut and pineapple. Pour over cake mixture. Bake at 325° for 30 minutes. Cut into finger strips.

7 LAYER BARS — Mrs. Orris Palmer, Omaha, Nebraska

1 stick oleo
1 c. Graham cracker crumbs
Another 1/3 to 1/2 c. crumbs
1 c. chocolate chips
1 c. butterscotch chips
1 c. coconut
1 c. nuts (chopped)
1 can Eagle Brand condensed milk (sweetened)

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7 LAYER BARS (Continued)

Melt oleo in 9x13 inch pan and swirl it around. Add 1 cup of Graham cracker crumbs. Then add another 1/3 to 1/2 cup of crumbs, chocolate chips, butterscotch chips, coconut, chopped nuts. Over this pour Eagle Brand condensed milk. Put ingredients in layers. Bake for 30 minutes at 350°.

RICE KRISPIES BAR — Mrs. Herbert Jacobsen, Sr.

1/2 c. sugar
1/2 c. syrup
1 c. peanut butter
2 c. Rice Krispies
Chocolate chips

Bring to a boil sugar, 1 cup syrup and 1 cup peanut butter. Add Rice Krispies. Put chocolate chips, melted, on top.

HEAVENLY BARS — Mrs. Paul Abel

1/2 c. shortening
1 c. peanut butter (chunk style)
6 oz. butterscotch chips
6 oz. chocolate chips
1 pkg. (10 1/2 oz.) miniature marshmallows
3/4 c. coconut
1/2 c. nuts (chopped)
1 tsp. vanilla

Melt together oleo, peanut butter, butterscotch chips and chocolate chips. Cool slightly. Add marshmallows, coconut, nutmeats and vanilla. Pat mixture into greased 9x13 inch pan. Sprinkle more coconut and nuts on top. Store in refrigerator.

NUT BARS — Hertha Johnson

1/2 c. butter or oleo
1 c. brown sugar
2 eggs
3 T. cocoa
1 tsp. vanilla
1/4 tsp. salt
1/2 tsp. baking powder
1/4 c. milk
1/2 c. nuts
1 c. flour

Cream butter and sugar. Add all the rest of the ingredients and beat 2 minutes. Bake 30 minutes. Frost. 350° oven temperature.

PRUNE BARS — Mrs. A. O. Weiss - Avoca

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

Roll 1/2 of dough and put in pan. Cover with cooked prunes and put other half of dough over it. Bake and frost.

MARBLED COOKIE SQUARES — Mrs. Lawrence Mickelsen

1 c. plus 2 T. flour (sifted)
1/2 tsp. soda
1/2 tsp. salt
1/2 c. butter (soft)
6 T. brown sugar (firmly packed)
6 T. white sugar
1/2 tsp. vanilla
1/4 tsp. water
1 egg
1/2 c. nuts (coarsely chopped)
1 (6 oz.) pkg. semi-sweet chocolate chips

Sift together flour, soda, and salt, set aside. Blend butter, sugars, vanilla, water, add egg and beat. Add flour mixture and mix well. Stir in nuts, spread in greased 13x9x2 inch pan, sprinkle chocolate chip on top of batter. Bake in moderately hot oven, 375°, 2 minutes. Remove from oven and run knife through batter to marbelize. Return to oven and bake until golden brown, about 12 to 14 minutes. Cool. Cut in 2 inch squares. It makes 24 squares. (You may reduce the flour to 3/4 cup and add 1 cup rolled oats.)

DATE AND RAISIN SAUCEPAN BAR — Mrs. Wilbur Hubbard

1/2 c. shortening
1 c. sugar
1 c. water
1 c. raisins
1 c. dates (cut in small pieces)
1 tsp. cinnamon
1/4 tsp. nutmeg and salt each
1/2 tsp. cloves
2 c. flour (sifted) plus 1/2 c. nuts
1 tsp. soda
1/2 tsp. baking powder
1 tsp. vanilla

Combine shortening, sugar, water, raisins, dates, cinnamon, nutmeg, cloves and salt and heat gently. Simmer 3 minutes. Sift flour, soda, baking powder, vanilla and nuts together and add to first mixture. Bake in 10x15 inch pan 25 minutes at 350° oven. Make powdered sugar frosting and spread on bars.

DATE BARS — Mrs. Joe Ausdemore

1 3/4 c. quick oatmeal
1 3/4 c. flour
1 c. brown sugar
1 tsp. soda
1 c. butter or lard

Filling:

1 pkg. dates (pitted)
1/2 c. water
1 c. sugar

Mix all ingredients until crumbly, put 1/2 of mixture in baking pan. Spread on date filling, put remaining crumbs on top. Bake 350° until light brown. For filling, boil dates, water and sugar until tender. Let cool before putting between crusts.

DATE AND ORANGE SLICE BARS

Mrs. Warner Thomsen
Tennant, Iowa

3/4 c. shortening
1 c. brown sugar
2 eggs (beaten)
1 tsp. soda
1 T. water
1 tsp. vanilla
1 3/4 c. flour
1 tsp. salt
1/2 c. nuts

Sauce:
1/2 lb. dates
2 T. flour
1/2 c. sugar
1 c. water

Boil sauce until thick and then cool. Combine shortening and sugar and add 2 eggs (beaten), 1 teaspoon soda dissolved in 1 tablespoon water. Add 1 teaspoon vanilla. Stir in 1 3/4 cups of flour, salt and nuts. Spread half of this batter in a 9x12 inch pan. Cover with orange slices cut in thirds. Then cover with date mixture, then remaining batter. Bake 40 minutes at 350°. This is very good as a dessert with whipped cream if served the same day as baked.

DATE CHEWS

Wilma DeBerg

2 eggs
1 c. sugar
1 c. flour
1 tsp. baking powder
1 lb. pkg. dates (chopped)
1 c. pecan (chopped)
1 tsp. vanilla
1/8 tsp. salt

Beat together the eggs and sugar and add the rest of the ingredients. Pour into a prepared 9x12 inch pan and bake at 300° or slower. Be sure not to overbake as they will get hard. Remove from oven and sprinkle with sugar and cut in squares.

DATE BARS

Le Etta Sievers

1/2 c. margarine
1/2 c. brown sugar
1/2 c. white sugar
2 egg yolks
1 tsp. vanilla
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1/3 c. milk
2 c. flour
1 c. dates
1 c. English walnuts

Beat the 2 egg whites until stiff, gradually add 1 cup brown sugar. Spread on top of dough. Bake in a 325° oven for 20 minutes in a 16x11 inch pan.

RHUBARB FRUIT BARS — Mrs. Hugo Karstens

1 1/2 c. white sugar
2 eggs
2 1/2 c. flour
1 c. raisins (cut fine)
1/2 c. butter or margarine
1 tsp. soda
1 c. rhubarb (cut fine)

Cook rhubarb and raisins with just enough water so it won't stick. Cool. Mix all together. Spread on a greased and floured cookie sheet. Sprinkle with sugar and nuts. Bake at 325° for 25 minutes.

APRICOT BARS — Mrs. Ernest Kreis

3/4 c. butter
1 c. sugar
2 c. flour (sifted)
3/4 tsp. salt
1/2 tsp. soda
1/2 c. English walnuts (chopped)
1 1/2 c. coconut (flaked)

FILLING:
1 c. dried apricots (chopped)
1 small can crushed pineapple (1 c.)
1/2 c. sugar

Combine the ingredients of the filling in a saucepan. Cover and cook slowly for 20 minutes. May need to add water to keep at spreading consistency. Allow ample time to cool. Combine the dry ingredients. Cream butter and sugar. Add the dry ingredients. Mix well and add the nuts and coconut. Press 2/3 of this mixture into a 9x13 inch pan. Bake at 400° for 10 minutes. Remove from the oven and spread the cooled filling over it. Then add the remaining 1/3 of the dry ingredients. Pat down and bake for another 20 or 25 minutes. The edges will start to turn brown. Cool. Cut into squares and serve.

DATE YUMMIES (Makes 18 bars) — Edith Seville

1 c. flour (sifted)
1/2 tsp. baking powder
1/4 tsp. salt
1 1/4 c. rolled oats
1/3 c. shortening
1 c. brown sugar (firmly packed)
1 tsp. vanilla
1 egg
1/2 c. milk
1 c. dates (chopped)
1/2 c. nuts (chopped - optional)
Confectioners' sugar

Sift flour, baking powder and salt together. Add rolled oats. Cream shortening. Add brown sugar gradually and cream until fluffy. Add vanilla and eggs and beat well. Add dry ingredients alternately with the milk. Stir in dates and nuts. Turn into a greased pan.

Continued Next Page.

DATE YUMMIES (Continued)

about 9x9 1/2 inches. Bake at 375° about 30 to 35 minutes. Remove from oven and cool in pan. Sprinkle with confectioners' sugar. Cut in bars and remove from pan.

PEANUT BARS — Nila Edwards

1 c. flour
1 c. sugar
2 tsp. baking powder
Pinch of salt
1 egg
Milk and cream
Peanuts (crushed)

Put egg in cup filled up with milk and little cream. Mix in usual way. Bake in a 9 inch square pan at 350° for 20 to 25 minutes. Cut cake into pieces and frost with a thin powdered sugar frosting on all sides but bottom. Roll in crushed peanuts.

PEANUT SQUARES — Sheryl Madsen

1/2 c. butter or oleo
1 c. brown sugar
1/2 c. white sugar
1 1/2 tsp. vanilla
2 eggs
2/3 c. peanut butter
1 c. flour
1/8 tsp. salt
3 (1 oz.) pkgs. instant oatmeal (plain)
1 c. salted peanuts (chopped)

Cream together butter or oleo, brown sugar, white sugar. Blend in vanilla, eggs. Stir in peanut butter then add flour and salt. Add last instant oatmeal and chopped, salted peanuts. Press into a greased 9x13 inch pan. Bake at 350° for 20 to 25 minutes.

LEMON BARS — Mrs. Victor Petersen

1/2 c. oleo or butter
1/4 c. powdered sugar
1 c. flour
4 eggs (beaten)
1 3/4 c. white sugar
4 T. flour
1 tsp. baking powder
4 T. lemon juice

Mix oleo, powdered sugar and 1 cup flour as for pie crust. Pat into a 9x13 inch pan and bake about 15 minutes at 350°. Sift together sugar, 4 tablespoons flour and baking powder; add to well beaten eggs. Then, add lemon juice. Pour onto baked crust and bake 25 to 30 minutes longer. While still hot, glaze with thin powdered sugar and lemon juice icing, using back of spoon or pastry brush. Instead of glazing, powdered sugar may be sifted lightly over bars. Cut in squares.

LEMON BARS — Mrs. Charles Obrecht

2 c. flour
1/2 c. powdered sugar
1 c. margarine
2 c. sugar
4 eggs (beaten lightly)
1 T. flour
1 tsp. baking powder
4 T. reconstituted lemon juice

Combine the first 3 ingredients. Bake in a 9x13 inch pan for 20 minutes at 350°. Combine remaining ingredients and pour over the first layer and bake 25 minutes more.

LEMON COCONUT BARS — Mrs. Herb Koehrsen - Connie Jensen

1 c. flour
1/4 c. powdered sugar
1/2 c. butter
2 eggs (beaten)
1/2 tsp. salt
2 T. flour
1/2 tsp. baking powder
1 c. sugar
2 T. lemon juice and rind
1 c. coconut

Mix cup of flour, powdered sugar and butter together as for pastry. Press into an 8x8 inch pan. Bake 20 minutes at 350°. Beat eggs, add cup sugar, salt, flour and baking powder. Add lemon juice and coconut. Pour over crumb mixture. Return to oven and bake 30 minutes at 350°.

DREAM BARS — Mrs. Robert Fresener - Annie Reimer

1 egg
1/2 c. butter
1/2 c. white sugar
1 c. flour
2 eggs
1 1/2 c. brown sugar
1 tsp. vanilla
1/2 tsp. salt
1/4 tsp. baking powder
2 T. flour
1 c. coconut
1/2 c. nutmeats

Combine egg, butter, white sugar and flour. Work to a paste and spread in bottom of pan. Bake in 350° oven for 15 minutes. Beat 2 eggs. Then add brown sugar, vanilla, salt, baking powder, flour, coconut and nutmeats. Mix and spread over top part and bake 25 minutes. Cut while warm.

APRICOT STRIPS — Hazel Mitchell by Kathryn Remien

2 c. flour
1/2 c. shortening
1/2 c. milk
1/2 c. sugar
1 1/2 tsp. baking powder
Apricot sauce

Mix like pie dough. Take 1/2 of dough and roll out 1/3 inch thick. Place in square pan. Add cooked and sweetened apricot sauce. Spread on dough, roll out the other 1/2 of dough and place on top. Sprinkle with sugar and bake.

COCONUT CHEWS — Elsie Sievers

1/2 c. brown sugar
1/2 c. butter
1 c. flour
2 eggs (well beaten)
1/2 c. brown sugar (firmly packed)
1/2 c. dark corn syrup
1 tsp. vanilla
2 T. flour
1 tsp. baking powder
1/2 tsp. salt
1 c. coconut (shredded)
1/2 c. walnuts (chopped)

Blend sugar and shortening. Stir in flour. Pat mixture over bottom of an ungreased pan (9x9x2 inches). Bake 10 minutes at 350°. Meanwhile, blend eggs and brown sugar. Stir in syrup and vanilla. Add flour, baking powder, salt. Mixing well. Stir in coconut and nuts and spread over bottom layer. Return to oven and bake about 25 minutes or until golden brown. Cool. Cut into bars.

YUMMY BARS — Edna Boll

1 c. flour
1 tsp. baking powder
1/4 tsp. salt
3 large eggs
1 c. sugar
1 tsp. vanilla
1/3 c. water
Peanuts (ground)

Beat eggs until very thick; beat in sugar; blend in water and vanilla. Slowly mix in dry ingredients. Pour in greased pan, 13 1/8x9 1/2x2 inches and bake 12 to 15 minutes at 375°. When cool, cut in bars and frost with powdered sugar frosting on all sides and roll in peanuts that have been ground.

APRICOT BARS — Mariann Martens

1 c. flour (sifted)
1 tsp. baking powder
1/2 c. butter
1 egg
1 T. milk
10 T. apricot jam
1 egg (beaten)
1 c. sugar
1/4 c. butter (melted)
1 tsp. vanilla
2 c. coconut (flaked)

Mix as for pastry, flour, baking powder, butter. Add egg and milk. Spread into 9x13 inch pan. Over this spread apricot jam. Mix egg and sugar well. Add melted butter, vanilla, coconut. Spread this over the jam. Bake 25 to 30 minutes or until light golden brown at 350°. Strawberry or pineapple is just as good.

PRUNE OR APRICOT STRIPS — Mrs. Arlow Nelson

1 c. shortening
1 c. sugar
4 c. flour
Salt
3 tsp. baking powder
1 c. milk
2 c. sugar
2 pkg. dried apricots (or prunes, if desired)

Blend shortening, sugar, flour, salt, baking powder and milk as for pie pastry. Have prepared 2 cups sugar and 2 packages dried apricots (cooked together). May also use prunes. Roll out part of pie pastry mixture and place in jelly roll pan. Add apricot or prune filling. Cover with remaining pastry mixture. Bake at 375° for 25 minutes. Frost lightly with favorite powdered sugar frosting. Cool. Cut in squares and serve.

COFFEE BARS — Ethel Stamp

1 c. brown sugar
2 T. butter or oleo
1/2 tsp. cinnamon
1 1/2 c. flour
1/4 c. nuts (optional)
2 T. Crisco
1 egg
1/2 c. hot coffee with 1/2 tsp. soda
1/2 c. raisins (cooked)
1/2 tsp. baking powder

Bake on cookie sheet at 350° for 20 minutes. Frost with powdered sugar icing while warm.

PRUNE STRIP — Mrs. Norman L. Sievers

1 c. sugar
1 tsp. vanilla
1 c. thin cream
4 to 5 c. flour
1/2 c. butter
4 egg yolks
3 tsp. baking powder

First, cook 2 cups prunes until done and seed them. Thicken juice with corn starch and 1/2 tsp. lemon. Cool. Mix the top ingredients together and divide in half. Spread after rolling out about 1/4 inch in a cookie sheet. Then take prune mixture and spread over the bottom layer, take remaining half and put on top. Bake in a 350° oven for about 25 minutes. This is to be frosted with plain powdered sugar icing.

Never put off until tomorrow what you can do today, how do you know there will be a tomorrow!

TREASURE CHEST BARS — Judy Ridnour

2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. brown sugar
1/2 c. white sugar
1/2 c. butter or oleo
2 eggs (unbeaten)
1 tsp. vanilla
3/4 c. milk
1 c. mixed broken nuts (large pieces)
1 c. well drained maraschino cherries
1 (6 oz.) pkg. chocolate chips

Sift together flour, baking powder, salt; set aside. Cream brown sugar, white sugar and butter or oleo. Blend in eggs, beat well after each. Add vanilla. Beat until fluffy. Add dry ingredients alternately with milk. Stir in mixed broken nuts (cashews may be used), maraschino cherry halves and chocolate chips. Bake in large (15x10x1 inch) pan or large cake pan (greased and floured) at 325° for 25 to 30 minutes. Frost.

COCONUT BAR COOKIES — Mrs. John Marxen, Jr.

1 c. sugar
1/2 c. oleo
1 1/2 c. flour
4 eggs (unbeaten)
2 c. white sugar
2 tsp. vanilla
1/2 tsp. salt
1 c. nuts (chopped)
2 c. corn flakes
2 c. coconut

Combine 1 cup sugar, oleo and flour. Press mixture into greased 9x12 inch pan. Bake at 350° for 8 to 10 minutes. Beat eggs, 2 cups sugar, vanilla and salt until fluffy. Mix in nuts, corn flakes and coconut. Spread over hot baked crust and bake 25 to 30 minutes at 350°. Cut in bars while warm.

OATMEAL BARS — Mrs. Albert Bees

1 c. flour
1 c. quick oatmeal
3/4 c. brown sugar
1/2 tsp. soda
1/4 tsp. salt
3/4 c. butter (melted)

FILLING:
1 c. chocolate chips
1/2 c. pecans
3/4 c. caramel ice cream topping
3 T. flour

Press 1/2 of crust mixture in 9 inch pan and bake 10 minutes at 350°. Sprinkle on chips and nuts. Blend topping and flour and put over chips and nuts. Sprinkle on remaining crust mixture and bake 20 minutes longer at 350°. Chill 1 or 2 hours and cut in bars.

CHERRY SLICES — Donna Rossmann - Mrs. Robert W. Young

1 c. oleo
1 3/4 c. sugar
4 eggs
3 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1 c. cherry pie mix

Cream together oleo and sugar. Add eggs. Add flour, baking powder, salt, spread in 11x17 inch pan. Save 1 cup of batter back. Spread cherry pie mix. Add remaining dough by 1/2 teaspoonsful. Bake at 325° for 40 minutes. Frost with powdered sugar icing with almond flavoring.

WALNUT STICKS (Bars) — Mrs. Eugene Sorensen

1/2 c. butter
1 c. flour
2 rounded T. powdered sugar
1 1/2 c. brown sugar
1/2 c. coconut
1 c. nuts (chopped)
2 T. flour
1/2 tsp. baking powder
1/2 tsp. salt
2 eggs
1 tsp. vanilla

Mix butter, cup of flour and powdered sugar together and work with hands like pie dough. Pat smooth and firm in pan (9x12 inches). Bake to a delicate brown, about 15 minutes, at 350°. Mix rest of ingredients together well and spread on baked crust. Bake again for 20 to 25 minutes at 350°, cool well, then frost.

FROSTING: (For Walnut Sticks)

1 c. powdered sugar
2 T. butter
2 T. orange juice
1 tsp. lemon juice (optional)
1/4 c. walnuts

Beat all ingredients together well and spread on cookies. Sprinkle walnuts over frosting. Cut into sticks or squares.

APPLE PIE BARS — Mrs. Eugene Namanny, Atlantic, Iowa

12 to 14 medium apples
1 c. sugar
1 tsp. cinnamon
1 c. lard
2 1/2 c. flour
1 tsp. salt
1 T. sugar
1 egg
Milk
Butter
Corn flakes
1 c. powdered sugar
2 T. water

Peel and slice apples. Mix together with cup of sugar and cinnamon. Mix dough as for pie crust. Combine salt, tablespoon of sugar

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APPLE PIE BARS (Continued)

and flour; cut in lard. Place egg yolk in cup and add enough milk to make 2/3 cup liquid. Cut into dough. Roll half of dough to fit large (12x18 inches) cookie sheet or shallow baking pan. Cover bottom crust with corn flakes. Add apples, dot with butter. Beat egg white until stiff and spread on top crust. Bake at 400° for 1 hour. After removing from oven and still warm, spread with a mixture of powdered sugar and water over top crust to form a thin glazed icing. Cut into squares when cool. Great for kids or a picnic, you can eat these with finger rather than fork and plate like pie.

PIE MIX SLICES — Mrs. Richard Bernhardt

1 c. butter or margarine
1 3/4 c. sugar
4 eggs
3 c. flour (sifted)
1 1/2 tsp. baking powder
1/2 tsp. salt
1 can pie mix (any kind)

Combine butter or margarine, sugar and eggs. Beat. Add flour sifted with baking powder and salt. Spread in 11x17 inch greased pan. Save 1 cup batter. Spread with 1 can pie mix. Put on remaining batter by teaspoonful. Bake 45 minutes at 350° oven. Frost with powdered sugar icing.

SNOWY GLAZED APPLE SQUARES — Mrs. Arlow Nelson

2 1/2 c. flour
1/2 tsp. salt
1 c. shortening
2 eggs (separated)
Milk
5 c. apples (sliced)
1 c. sugar (or enough to sweeten apples)
1 1/2 tsp. cinnamon

Mix flour, salt and shortening as for pie pastry. Beat egg yolks in measuring cup. Add enough milk to make 2/3 cup. Add to pastry mix and toss lightly with a fork. Divide dough in half (almost). Roll larger portion to fit into 15x9 inch pan. Spread apples, sugar and cinnamon over dough. Roll out remaining dough. Place on top of apples and seal edges. Beat egg whites until foamy. Spread over top crust. Bake at 350° for 1 hour or more. Cool slightly and frost with favorite powdered sugar frosting. Cut in squares to serve.

APPLESAUCE BARS — Mrs. August Aro

1/2 c. shortening
1 c. sugar
1 c. applesauce
1 egg
2 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg
1/2 c. raisins
1/2 c. nutmeats

Mix the shortening, sugar, applesauce and egg together. Add other ingredients and blend well. Then add raisins and nutmeats. Spread in greased cookie sheet. Bake 35 minutes at 350° and cut in squares.

CHOCOLATE COOKIE SQUARES — Edna Lebeck

1 tsp. soda
1 c. dates (cut)
1 c. sugar
1 3/4 c. flour
1/2 tsp. salt
1 (6 oz.) pkg. chocolate chips
Powdered sugar
1 c. water (boiling)
1 c. shortening
2 eggs
2 T. cocoa
1 tsp. vanilla
1/2 or 1 c. nuts (chopped)

Dissolve soda in boiling water and pour over dates. Cool. Cream shortening and sugar. Add eggs. Sift flour, cocoa and salt. Add alternately with date mixture. Add vanilla, chocolate chips and nuts. Spread in greased 15x10x1 pan and bake at 350° for 25 to 30 minutes. Sprinkle with powdered sugar after cooled a few minutes. If you don't put in the nuts, add 1 teaspoon black walnut flavoring. These freeze well, but don't put the powdered sugar on until you take them from the freezer.

APPLE SLICES — Mary Ellen Woltmann

2 1/2 c. flour
1 c. lard
1 1/2 T. sugar
1 tsp. salt
1 egg yolk (slightly beaten)
Corn flake crumbs
8 to 14 apples (sliced)
1 c. sugar
1 tsp. cinnamon
Confectioners' sugar

Mix like pie crust, flour, lard, sugar and salt. Add slightly beaten egg yolk with enough milk to make 1/2 cup. Roll out 1/2 dough and put in a jelly roll pan. Sprinkle 2 handsful of corn flake crumbs over dough. Peel apples and slice. Mix with sugar and cinnamon. Put over crumbs. Top with remaining crust. Bake in 400° oven for 1 hour. Frost with confectioners' sugar frosting while still hot.

PEANUT BUTTER CHIP BARS

Dorothea Schlicht

1 stick oleo
1/2 c. white sugar
1/2 c. brown sugar
1/3 c. peanut butter
1 egg (unbeaten)
1 c. flour
1/2 tsp. salt
1/2 tsp. baking soda
1 c. raw oatmeal (quick cooking)
1 tsp. vanilla
1/2 c. chocolate chips

FROSTING:
3/4 c. sugar
3 T. oleo
3 T. milk
1/2 c. chocolate chips
20 miniature marshmallows (or 3 large ones)

Mix oleo, sugars, peanut butter and egg; beat until light and fluffy. Add sifted dry ingredients. Mix well. Add vanilla, oatmeal and chips. (Dough will be a little stiff.) Spread in a 9x13x2 inch pan and bake at 350° until light brown. Cool and frost. To make frosting; melt sugar, oleo and milk in a saucepan and heat just to under boiling stage. Add chips and marshmallows. Stir until all dissolved and spread on bars.

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DESSERTS

DESSERTS

ANGEL DELIGHT — Mrs. Marvin Sievers

1 (No. 2) can crushed pineapple
1 (4 oz.) pkg. marshmallows (cut fine)
1 (8 oz.) bottle maraschino cherry
1 envelope plain gelatin
1 c. milk
1 c. blanched almonds (chopped)
1 pt. heavy cream (whipped)
1 (10 inch) angel food cake

Combine pineapple, marshmallows and cherries, including juices. (Save a few cherries for decoration.) Let soak 6 hours or overnight. Soften gelatin in 1/2 cup cold milk for 5 minutes. Add 1/2 cup hot milk. Chill until slightly thickened. Add fruit mixture and almonds and fold in whipped cream. Cut angel food cake into 2 layers. Put layers together with mixture and frost top and sides. If you still have mixture left, drop in middle. Decorate with cherries and almond halves. Yield: 20 portions.

ANGEL DESSERT — Mrs. Boyd Phillips

2 boxes cherry Jello
2 c. water (boiling)
2 boxes strawberries (frozen)
2 pkg. Dream Whip
Angel food cake

Dissolve Jello in boiling water. Add strawberries and Dream Whip, that has been prepared according to directions on package. Fold in. Use 9x13 inch pan. Tear up angel food cake for bottom. Pour above mixture over it and chill. Cut in 12 to 15 squares. This dessert isn't very rich and can be made the day before.

STRAWBERRY OR RASPBERRY DELIGHT — Beryl Sievers

If strawberries are used, use; 1 package lemon and 1 package strawberry Jello. If raspberries are used, use; 2 packages raspberry Jello, 1/2 cup sugar and 3 cups boiling water. Whip Jello when it begins to jell. Fold in 2 cups cream, whipped, plus 1 package berries, also juice. Break 1 long angel food cake in bits as bottom layer.

THE HURRIER I GO, THE BEHINDER I GET.

ANGEL DELIGHT — Wanda Sievers

2 envelopes gelatin
1/2 c. water (cold)
2 c. milk
1 c. sugar
3 egg yolks
1 can (No. 2) crushed pineapple
1 c. nuts
3 egg whites (beaten stiff)
1 pt. whipped cream
Loaf angel food cake

Dissolve gelatin in cold water. Bring milk to a boil and cool slightly. Add sugar and egg yolks to milk and cook until mixture sticks to spoon. Add gelatin to this and cool until partially stiff. Add well-drained crushed pineapple, nuts and egg whites, beaten stiff. Then, add whipped cream. Cut off brown edges of loaf angel food cake and cut into cubes. Butter angel food pan and alternate custard and cake in layers starting with custard. Cool in refrigerator about 6 hours. Serves 12 to 16 people.

CHOCOLATE ANGEL FOOD CAKE DESSERT — Mrs. Robert Stuart

1 pkg. (6 oz.) chocolate chips
or 8 oz. sweet chocolate
2 T. water
1 T. sugar
4 egg yolks (well beaten)
4 egg whites (beaten)
1 c. cream (whipped)
Angel food cake

Melt chocolate chips or sweet chocolate in double boiler. Then, add water and sugar, well beaten egg yolks gradually. Beat thoroughly, then cool. Now fold in well beaten egg whites, whipped cream. Break angel food cake in buttered pan (13x9 inches). Put a layer of cake and layer of chocolate mixture. Repeat layers. Let chill for 12 to 24 hours.

STRAWBERRY VANILLA PUDDING DESSERT — Mrs. Wilbert Henningsen

Five cups angel food cake cubes, put in 9x9 inch glass dish. Mix 1 3 or 3 3/4 package instant vanilla pudding with 1 cup cold milk. Add 2 cups vanilla ice cream and whip up until cream is dissolved. Pour over cubes. Set in refrigerator until firm. Mix one 3 ounce package strawberry flavored Jello and 1 1/2 cups boiling water. Add one 10 ounce package frozen strawberries and stir until dissolved. When it begins to thicken, pour over cubes. Do not stir. Makes a red layer on top. Set in refrigerator to chill. Cut in squares to serve.

A man's mind is like his car. If it gets to knocking too much, he's better have it overhauled or change it.

YELLOW AND WHITE SPRING DESSERT

Priscilla Drake Gray

2 envelopes unflavored gelatin
1/2 c. water (cold)
6 eggs (separated)
1/2 c. sugar
1/2 c. milk (scalded)
3/4 c. lemon juice
1 T. lemon rind (grated)
1/2 c. sugar
1/2 c. pecans or almonds (chopped)
1 c. whipping cream
1 angel food cake

Soften gelatin in cold water. Beat egg yolks, then beat in 1/2 cup sugar and scalded milk. Cook egg mixture over boiling water, stirring constantly until thickened. Dissolve softened gelatin in hot mixture and let cool. Stir in lemon juice and rind. Beat egg whites until stiff. Gradually add remaining 1/2 cup sugar, beating to make a meringue. Fold into cooled custard along with cream, which has been whipped and nuts. Oil slightly an angel food cake pan or a flat pan. Tear cake into 1 inch chunks and alternate layers of cake pieces and custard in pan. Chill several hours or overnight. (Optional: Sprinkle a little grated lemon rind over cake and then frost with sweetened whipped cream and sprinkle with nuts.)

APPLE COBBLER

Connie Jensen

8 big apples
1/2 c. water
1 tsp. cinnamon
1 c. sugar
3/4 c. flour
7 T. butter

Butter baking dish and fill with apples, water and cinnamon. Work remaining ingredients until crumbly. Sprinkle over apples and bake at 350° for 30 minutes.

APPLE CRISP

Maude League

1 c. sugar
2 tsp. lemon juice
1/4 c. water
1/2 tsp. cinnamon
8 tart apples (peeled and sliced)
3/4 c. flour
1/2 tsp. salt
1/2 c. sugar
6 T. butter or margarine

Combine 1/2 cup sugar, lemon juice, water and cinnamon in 8x8x2 inch baking dish. Slice apples into dish and mix. Blend remaining 1/2 cup sugar, flour, salt and butter until crumbly. Spread over apples, pat smooth. Bake at 375° about 40 to 45 minutes until apples are tender and crust nicely brown.

APPLE CRISP — Mrs. Hans Ohms

1/2 panful apples (4 to 6) (peeled and sliced)
1 c. sugar
2 c. flour
1 cube oleo or butter
1/2 c. brown sugar
1/2 c. white sugar

Sprinkle 1 cup sugar over apples in flat pan. Mix together flour, butter, brown sugar and 1/2 cup white sugar. Spread on top of apples and bake at 350° until golden brown.

APPLE CRISP — Mrs. Alma Lee

Apples
1 to 1 1/2 c. sugar
Cinnamon
Butter

TOPPING:
1 c. flour
1 c. brown sugar
1 stick butter

Mix together until crumbly. Fill 9x13 inch pan with sliced apples. Sprinkle sugar over apples. Sprinkle cinnamon on top of apples. Dot with butter. Put topping mixture over apples. Bake at 350° for 45 minutes. Serve hot or cold with cream.

APPLE DESSERT — Mrs. Lena Stamp

1 c. sugar
2 c. apples (chopped)
1/4 tsp. cinnamon
1/2 c. nuts or raisins
1 tsp. soda
1/4 c. shortening
1 c. flour
1/4 tsp. nutmeg
1 egg

Mix in order given. Bake at 350° for 40 minutes.

TOPPING:
3/4 c. sugar
2 T. corn starch
1/4 tsp. salt
1 c. water (boiling)
2 T. butter
1 tsp. vanilla

Cook until clear and pour over each serving.

APPLE MACAROON — Lola Goettsch

3 c. apples (thinly sliced)
1/2 c. sugar
1/2 tsp. cinnamon
1 T. butter
1/2 c. sugar
1 egg
1/2 c. flour
1/2 tsp. baking powder
1/4 tsp. salt

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APPLE MACAROON (Continued)

Put thinly sliced apples in a well greased 8 inch pan. Over top of apples, sprinkle sugar and cinnamon. Cream butter, sugar and egg. Add flour, baking powder and salt. Spoon above mixture over apples. Bake at 375° oven for 30 minutes. Serve with ice cream over it.

APPLE DESSERT — Helen Kuhr

2 1/2 c. flour
1 tsp. sugar
1 tsp. salt
1 c. lard
1 egg and milk to make 1 c.
2/3 c. corn flakes
5 c. apples (sliced)
1 1/2 c. sugar
1 tsp. cinnamon
1 egg white

ICING:
2 c. powdered sugar
2 T. lemon juice

Mix the first 5 ingredients like pie crust. Put 1/2 in a 15x11 inch pan. Sprinkle corn flakes over this. Cover with the apples, sugar, cinnamon and then add the remaining crust. Beat the egg whites and spread over the top. Bake 45 minutes at 400°. While warm, top with icing, drizzled over the top.

APPLE DUMPLINGS — Mrs. Alvin Troll

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

Sift dry ingredients, cut in shortening and add milk. Divide dough in 6 parts. Roll out and slice apples in center of dough. Sprinkle apples with sugar, cinnamon to taste and a pat of butter. Fold edges of dough around apples, sealing edges by pressing together. Turn upside down in greased cake pan. Pat of butter on top of each dumpling. Bake at 350° until apples are done.

APPLE GOODY — Marge Kobs

2 c. apples (sliced)
3/4 c. sugar
1 T. flour
Dash of cinnamon
1/2 c. brown sugar
1/2 c. flour
1/2 c. oatmeal
1/4 c. butter
1/8 tsp. soda
1/8 tsp. baking powder

Cream together brown sugar and butter. Add flour, oatmeal, soda

Continued Next Page.

APPLE GOODY (Continued)

and baking powder. Mix apples with sugar and flour and cinnamon. Place apple mixture in a square buttered baking dish and cover with the crumbly mixture.

APPLE PUDDING — Ruth Bussow

4 T. margarine
1 egg
1 c. flour
1 tsp. soda
1/4 tsp. nutmeg
1 tsp. cinnamon
3/4 c. sugar
2 c. apples (finely chopped)
1/2 c. walnuts (finely chopped)
1 tsp. vanilla

Cream margarine, sugar and egg. Beat well. Sift dry ingredients together. Add to first. Add apples, nuts and flavorings. Pour into large baking dish (greased). Bake 35 to 40 minutes in 350° oven.

APPLE SLICE DESSERT — June Dorscher

2 c. white sugar
2 eggs
2 tsp. soda
1/4 tsp. salt
3/4 c. nuts (optional)
1 c. shortening
3 c. flour
1 1/2 tsp. cinnamon
6 c. apples (peeled and sliced)

Cream together the sugar, shortening and eggs. Sift together the flour, soda, cinnamon and salt. Mix into the creamed mixture. Work sliced apples into the dough, also the nuts. The dough will become very thick. Spread into greased 9x13 inch cake pan. Bake in a 325° oven for 50 to 60 minutes.

CARAMEL TOPPING:

Combine 1 pint of half and half cream, 1 cup brown sugar, 2 tablespoons corn starch, dash of salt, 2 tablespoons butter. Boil until thick, then add 1 tablespoon vanilla. Spread on the baked dessert.

APPLE TORTE — Eunice Smith

1 c. sugar
4 T. butter
1 egg
1 tsp. soda
1 c. flour
1 tsp. cinnamon
1/4 tsp. nutmeg
2 c. apples (finely chopped)
1/2 c. walnuts
1 tsp. vanilla

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APPLE TORTE (Continued)

Cream sugar and butter. Add egg, soda, flour, cinnamon, nutmeg and apples, walnuts and vanilla. Bake in pie pan 9 inches. Bake at 350° for 35 to 40 minutes.

CHEESE CAKE — Margaret Fredrechsen

1 1/4 c. Graham cracker crumbs
1/4 c. butter (melted)
1/4 c. sugar
5 pkgs. (8 oz.) cream cheese
1 3/4 c. sugar
2 egg yolks
3 T. flour
1 lemon rind (grated)
1/2 orange rind (grated)
5 whole eggs
1/4 c. heavy cream

Mix Graham cracker crumbs, sugar and butter. Butter a 10-inch spring form pan, 2 1/4 inches deep, and press crumb mixture onto bottom and sides of pan. Let ingredients reach room temperature. Then beat cheese until fluffy. Mix sugar and flour; gradually blend into cheese, keeping mixture smooth. Add grated rinds. Add eggs and egg yolks, one at a time, beating well after each. Stir in cream. Turn into crust. Bake in very hot oven, 500°, 10 minutes. Then reduce heat to 200° and bake 1 hour longer. Place away from drafts until cooled. Refrigerate until ready to serve.

SPECIAL CHEESE CAKE — Elsie Sievers

16 Graham crackers
4 (3 oz.) pkgs. Philadelphia cream cheese
2 eggs
1 tsp. vanilla
1/2 c. sugar
1 pt. sour cream
2 T. sugar
1 tsp. vanilla

Fix Graham cracker crust and put in a 10-inch pie plate, not over 1/2 inch up the side. Cream the cheese lightly. Break in 2 eggs. Beat. Add vanilla, sugar and beat. Pour in crust. Bake exactly 20 minutes at 375°. Add topping cream, sugar, vanilla. Stir together. Bake exactly 5 minutes at 475°. Cool and keep in refrigerator.

CHERRIES IN THE SNOW — Mrs. Kelly Dorscher

1 (8 oz.) pkg. cream cheese
1 c. sugar
1/2 pt. whipped cream
1 can thickened and sweetened bing cherries or 1 can cherry pie filling

Cream the cheese and sugar together. Fold whipped cream into creamed mixture. Pour onto Graham cracker crust. Pour cherries over top. Chill.

CHERRIES IN THE SNOW — Mable Mutum

3 c. rice (cooked)
1/2 c. sugar
1 can cherry pie filling
1 c. whipped cream
2 c. milk
1 T. butter
1 tsp. almond extract
1 envelope Knox gelatin in 1/3 c. milk

Combine rice, 2 cups milk, sugar and butter and cook until thick, stirring constantly. To this mixture, add gelatin that has been softened in cold milk. Add almond extract. Cool. When cold, add whipped cream or Dream Whip. Turn into an 8x8 inch square pan, cover with cherry pie filling and chill. Cut in squares to serve. Other fruit pie filling may be used instead of cherries, if desired.

CHERRY PUDDING — Amanda Sievers

1 c. flour
1 c. sugar
1/2 tsp. salt
2 tsp. baking powder
2/3 c. milk
1 can cherries
3/4 c. sugar

Combine cherries and sugar. Combine flour, sugar, salt, baking powder and milk. Put batter in bottom of pan. Pour cherry and sugar mixture over the top. Bake 45 minutes at 350°.

CHERRY PUDDING — Mrs. Don Stamp

2 c. cherries (raspberries, peaches or plums)
1 c. sugar
2 c. water
1/2 T. butter
1 c. sugar
2 T. butter
1 c. milk
2 c. flour
Salt
1 T. baking powder

Boil first 4 ingredients approximately 5 minutes. Pour hot over cake batter. For cake batter, cream butter and sugar together, add sifted dry ingredients alternately with milk and pour batter in greased 9x13 inch pan. Top with hot mixture and bake at 375° for approximately 30 minutes.

It's right to be contented with what you have but never with what you are.

MADA'S CHERRY PUDDING — Mrs. Ernest Luth

2 T. margarine
1 c. sugar
Beat well. Add:
2 c. cake flour (sifted)
1 c. milk
2 tsp. baking powder

Pour into a 9x13 inch pan which has been greased and floured. Drain a No. 2 can of cherries and reserve juice. Cover dough with sour cherries, 1 cup sugar and 1 cup of hot water. Bake for 30 minutes at 350°. Serve with a sauce made by cherry juice and water to make 1 1/2 cups. Thicken with 1 tablespoon corn starch, 1/3 cup sugar and a few drops of red coloring to suit.

CHERRY DESSERT — Rita Henningsen

1 c. cherries
1 c. sugar
1 tsp. baking powder
1/2 c. milk
1 c. water (boiling)
1 c. sugar
1 c. flour
1 egg
1 T. butter (melted)

Mix together cherries and 1 cup sugar and let stand. Sift together flour, sugar and baking powder. Beat 1 egg in milk and mix with the flour and sugar. Add melted butter. Pour in ungreased pan. Spread cherries on top of batter and pour boiling water over all and bake about 30 minutes.

CHERRY CRUNCH — Amy Sievers

2 (No. 2) cans cherries (and juice)
5 T. corn starch
1 1/2 c. white sugar
1 tsp. cinnamon
40 Graham crackers (or enough to make 1 1/2 c. crushed crumbs)
3/4 c. white sugar
1 1/2 sticks butter

Cook the first 3 ingredients together until thick. Set aside. Crumb and rub the last 5 ingredients together, mix well. Press 3/4 of crumbs in bottom of a flat pan. Add cooled cherry and corn starch mixture. Cover with remaining crumbs. Chill. Serve with whipped cream, ice cream or plain.

Your ulcers are not due to what you are eating but to what's eating you.

CHERRY CHEESE CAKE — Micki Craney

1st. Layer:
Combine and put in bottom of 9 inch square pan:
10 Graham crackers (crushed) 1/4 c. butter or margarine(melted)
3 T. sugar
2nd. Layer:
Cream together:
1/2 tsp. vanilla
1/2 c. powdered sugar
1 (8 oz.) pkg. cream cheese
1/2 pt. heavy cream (whipped)
3rd. Layer:
1 can Wilderness cherry pie filling
Chill overnight in refrigerator.

3-LAYER CHERRY DESSERT — Annie Riemer

1st. Layer:
1 pkg. Graham crackers (crushed) 1/4 c. sugar
1/2 c. butter or oleo
2nd. Layer:
1 envelope Dream Whip
1/2 c. milk
1 (8 oz.) pkg. cream cheese
1/2 c. powdered sugar
1 tsp. flavoring
3rd. Layer:
1 or 2 cans cherry pie filling (or any kind of fruit)
Combine ingredients for first layer and press in pan. Bake 10 minutes at 300°. Mix Dream Whip as directed with milk. Add cream cheese, powdered sugar and flavoring. Mix until smooth. Put this layer on top of layer 1. Cover cream layer with cherry pie filling and refrigerate.

CHERRY DELIGHT — Betty Sunderman

4 egg whites
1/2 tsp. cream of tartar
1 c. sugar
16 soda crackers (crushed)
1/2 c. nuts
1 pkg. Dream Whip
3 T. powdered sugar
1 large pkg. cream cheese
1 to 2 cans cherry pie mix
1/4 tsp. almond extract

First layer; beat well 4 egg whites and cream of tartar. Add 1 cup sugar and beat. Fold in crushed soda crackers and nuts. Bake 35 minutes at 275° in a 9x12 inch pan and cool. Second layer; prepare Dream Whip according to directions on box. Combine with powdered sugar and cream cheese. Put on top of first layer. Third layer; put cherry pie mix mixed with almond extract on top.

FRUIT COCKTAIL DESSERT — Marjorie Mertz - Mrs. Larry Kay

1 1/3 c. flour
1 c. sugar
1 tsp. soda
1/2 tsp. salt
1 egg
1 No. 303 can fruit cocktail

TOPPING:
1 c. nuts (coarsely chopped)
3/4 c. brown sugar

Sift dry ingredients together. Beat egg, add cocktail. Add to dry ingredients. Mix well, add nuts. Pour into an ungreased pan, sprinkle brown sugar on top. Bake in a 350° oven 40 minutes.

SIMPLE BUT SPECIAL — Mrs. Harry Jave

2 c. Biscuit mix
2/3 c. sugar
1 egg (beaten)
1 can (1 lb. 1 oz.) fruit cocktail (undrained)
1 c. brown sugar (packed)
1 T. flour (rounding)
1/2 c. almonds (unblanched)
Whipped cream or Dream Whip

Stir biscuit mix and white sugar well together. Add well beaten egg. Combine 1 can fruit cocktail undrained, add to dry mixture and mix to a soft dough. Turn into 9 inch square pan. Blend remaining ingredients and sprinkle over top. Bake 325° oven 50 to 55 minutes. Cool and cut in squares. Serve with whipped cream or Dream Whip.

ORANGE TORTE — Mrs. Alden Krueger

Orange cake mix

FROSTING:
2 (8 oz.) pkgs. cream cheese
1 c. white sugar
1 can mandarin oranges (drained)

Bake orange cake mix according to the directions on the cake mix box for 2 8 or 9 inch layers. When cool, split the layers in half to make 4 layers. Beat the cheese until soft and creamy. Add sugar and beat until the sugar is dissolved. Add the oranges and beat until well blended. Spread on layers of cake. Refrigerate. (Layers will slice very well if frozen first.)

ORANGE SPONGE CUPS — Florence Falk

2 T. butter
2/3 c. sugar
2 egg yolks (unbeaten)
1/4 c. quick-frozen orange juice concentrate
2 T. flour
1 c. milk
2 egg whites

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ORANGE SPONGE CUPS (Continued)

Cream butter, add sugar gradually and cream thoroughly. Add egg yolks and beat well. Add flour and orange juice. Add milk gradually, blending well. Beat egg whites until stiff, but not dry. Fold into orange mixture. Turn into buttered custard cups. Place cups in pan of hot water and bake at 375° for 35 minutes. When done, the top will be sponge-like and the bottom will be custard. Chill and unmold, if desired. Serve plain or with ice cream or whipped cream.

PEACH DELIGHT — Bee Mutum

1 c. vanilla wafers or Graham crackers
1/4 c. butter (melted)
1 pkg. Knox gelatin
1/4 c. water (cold)
2 egg yolks (beaten)
1/4 c. butter
1/2 c. powdered sugar
16 large marshmallows
2 c. fresh peaches (or canned)
2 egg whites (stiffly beaten)

Mix and line 8 inch pan with wafers and melted butter, save some to sprinkle on top. Mix gelatin and water and let stand. Cook egg yolks, butter and powdered sugar until thick. Add gelatin mixture and let cool then add marshmallows, peaches, and egg whites to mixture and chill. Any fruit can be substituted.

PEACH DESSERT — Mrs. Victor Petersen

Crumb crust
1 pkg. Dream Whip
1/3 c. powdered sugar
1 small pkg. cream cheese (softened)
1 pkg. lemon or orange Jello
2 c. water (small)
1 lb. 13 oz. can peaches (sliced)

Line a 9x13 inch pan with Graham cracker or vanilla wafer crust. Whip Dream Whip, add powdered sugar and softened cream cheese. Pour over crumb crust. Mix Jello, using little less than 2 cups water; let cool. Pour cooled Jello over Dream Whip mixture. Drain peaches and arrange slices in 3 rows in Jello mixture, overlapping each slice. Refrigerate.

To handle yourself, use your head: to handle others, use your heart.

FRESH PEACH DESSERT — Judy Halverson

1 small pkg. lemon Jello
1/4 c. sugar
1 c. water (boiling)
1 c. apricot nectar
1 pkg. prepared topping
3 or 4 fresh peaches (sliced)

Dissolve lemon Jello and sugar in boiling water. Add apricot nectar. Chill the mixture. When it starts to set, mix in prepared topping and beat until well blended. Add sliced fresh peaches. Pour into an 8x8 inch pan and cut into squares to serve.

PEACH COBBLER — Bessie Sievers

4 c. sliced peaches (fresh or canned)
2 T. butter
1/2 c. sugar
1/2 c. water
2 T. flour
1 tsp. cinnamon

Blend peaches and rest of ingredients. Pour into shallow greased pan. Cover with this crust:

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

Mix flour, baking powder and salt. Work in shortening. Add milk and egg. Spread soft mixture over peaches. Leave holes in top. Bake 1/2 hour or more in moderate oven. Pour over this syrup when taken from oven:

1/2 c. sugar
1/2 c. water

Bring to boil 2 minutes. Pour over cobbler and bake 5 minutes more. Serve warm.

BAKED PINEAPPLE DELUXE — Mrs. Hans Fredericksen

1 (2 lb.) can pineapple (chunk)
1 c. Cheddar cheese (grated)
1 c. sugar
2 T. flour
2 T. butter
1 c. dried bread crumbs (buttered)
Dash of salt

Drain pineapple. Mix pineapple and cheese. Put into a buttered 8 inch square pan. Mix flour, sugar and salt in pan and stir in juice. Heat to blend well and thicken a little. Pour this over pineapple and cheese and cover with crumbs. Bake at 350° for 20 to 25 minutes. Add cherries for Christmas, red or green. Makes a nice dish for Christmas dinner.

Be patient - in time the grass becomes milk.

PINEAPPLE CASSEROLE — Judy (Braden) Young

1 can (No. 303) pineapple (crushed)
2 eggs (beaten)
2 T. flour
Buttered bread cubes
1/2 c. sugar

Mix pineapple, beaten eggs, sugar and flour together. Put in baking dish. Cover with buttered bread cubes. Bake at 350° 45 minutes. Serves 6. Delicious with any meat.

RHUBARB TART — Mrs. John Marxen, Jr.

1 c. flour
1/2 c. powdered sugar
Pinch of salt
1/2 c. margarine
2 eggs (beaten)
1 c. sugar
1/2 c. flour
3/4 tsp. baking powder
3 c. rhubarb (cut)

Mix 1 cup flour, powdered sugar, salt and margarine. Pat in 9x9 inch pan. Bake at 325° for 10 minutes. Make filling of beaten eggs, sugar, 1/2 cup flour, baking powder and rhubarb. Bake at 325° for 45 minutes. Can be served plain or with ice cream or Cool Whip topping.

RHUBARB COBBLER — Mrs. Wayne Dant

1 c. sugar
1 c. flour
2 tsp. baking powder
3/4 c. milk
2 T. shortening
1 tsp. vanilla
Dash of salt
3 c. rhubarb (chopped)
1 c. water (hot)
1 c. sugar

Combine sugar, flour, baking powder, milk, shortening, vanilla and salt. Pour into a 9x9x2 inch dish. Sprinkle 2 to 3 cups rhubarb (chopped) over batter. Mix hot water, sugar and pour over all. Bake at 400° at 35 minutes.

RHUBARB DREAM — Kathryn Bender

1 c. flour (sifted)
5 T. powdered sugar
1/2 c. margarine
2 eggs (beaten)
1 1/2 c. sugar
1/4 c. flour (sifted)
Pinch of salt
2 c. rhubarb (cut up)

Use pastry blender and mix above (flour, powdered sugar and margarine). Press into ungreased 9 inch pan. Bake 15 minutes at

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RHUBARB DREAM (Continued)

350°, not close to bottom of oven. Mix eggs, sugar, flour, salt and rhubarb well. Spoon into crust. Bake at 350° for 35 minutes (about).

RHUBARB CRUNCH — Mrs. Kenneth Johnk

1 1/2 c. flour
1/2 c. butter
5 T. powdered sugar
2 eggs
1 1/2 c. sugar
1/4 tsp. salt
3/4 tsp. baking powder
1/4 c. flour
3 c. rhubarb (cut real fine)

Mix well flour, butter and powdered sugar. Pat into 9x13 inch pan. Bake 15 minutes at 350°. Combine eggs, sugar, salt, baking powder and flour with rhubarb. Pour over first mixture. Sprinkle top with cinnamon or nutmeg. Bake 30 to 40 minutes at 350°. When still warm, spread with a light layer of powdered sugar frosting.

RED RHUBARB DESSERT — Mrs. Bernie Nielsen

1 qt. fresh or frozen rhubarb (cut up)
1 1/2 c. sugar
1 large box strawberry Jello
2 c. water
1 large box white cake mix

Place cut up rhubarb in 9x12 inch pan to cover bottom. Sprinkle sugar over the top. Pour dry strawberry Jello over sugar. Mix with spoon, water and cake mix. Spoon over rhubarb mixture. Bake 1 hour at 350° oven. Cut in squares and serve with ice cream or whipped cream.

RHUBARB DESSERT — Mrs. Robert Eslick - Mildred Martin

4 c. rhubarb
1 c. miniature marshmallows
1/2 c. butter or oleo(melted)
1 c. granulated sugar
1 small pkg. prepared cake mix

Place 4 cups rhubarb in a buttered 9 inch round or square pan. Sprinkle sugar and marshmallows over the top. Follow package directions to prepare cake mix. Pour cake mix over the rhubarb mixture. Over the top of this pour 1/2 cup melted butter or oleo. Bake at 350° for 40 minutes.

DREAMY STRAWBERRY DESSERT — Dorothea Schlicht

1 (10 oz.) pkg. strawberries (frozen)
24 marshmallows
1 pkg. Dream Whip

Thaw strawberries and drain off the juice. Heat the juice and melt marshmallows in it and set aside to cool. Add the strawberries and whipped Dream Whip. Chill until set. May be put in serving dishes or in a pie pan lined with a Graham cracker crust.

RASPBERRY DESSERT — Mrs. Sylvia Fell

50 marshmallows (large)
1 c. milk
2 pkgs. Dream Whip
Graham cracker crust
2 pkgs. red raspberries (frozen)
1 c. water
1/2 c. sugar
2 T. lemon juice
4 T. corn starch

Melt marshmallows in milk and cool. Whip Dream Whip and mix into marshmallow mixture. Pour this combined mixture over a Graham cracker crust, using recipe on cracker box. Cook together raspberries, water, sugar, lemon juice and corn starch until thick. Set aside to cool. Pour over Graham cracker crust and marshmallow mixture. Then frost with cooked and cooled raspberry mixture. Chill and serve.

MARSHMALLOW AND RASPBERRY DESSERT — Mary Hansen

2 c. Graham crackers (26 - crushed)
1/4 lb. butter
1/3 c. sugar
30 marshmallows
1 c. milk
Hot water (2 1/2 c.)
1 c. whipped cream
2 pkg. raspberry Jello
1 pt. raspberries (frozen)

Mix crackers, butter and sugar and save 1/2 for topping. Melt marshmallows in milk over hot water. Cool over cold water and stir often to keep from separating. When cool, add whipped cream and pour into large pan. Dissolve 2 packages Jello in the hot water. Add frozen raspberries. When about to set, pour over first part and cover with rest of crumbs.

The most difficult year of marriage is the one you're in.

FORGOTTEN DESSERT — Mrs. Paul Abel - Mrs. Otto Christensen

5 egg whites
1/2 tsp. salt
1/2 tsp. cream of tartar
1 1/2 c. sugar
1 tsp. vanilla
1 c. cream (whipped)
Berries

Beat egg whites and salt with mixer until foamy, then add cream of tartar. Beat until stiff and will hold peaks. Add sugar, 1 tablespoon at a time, beating constantly. Beat until not sugary or 15 to 20 minutes. Add vanilla and place in 8x8 inch dish and turn heat off, leave overnight. Put whipped cream spread over top, store in refrigerator. Garnish with berries when ready to serve. (Heat oven to 450°.)

HIGH AND MIGHTY CREAM PUFFS — Mrs. Alfred J. Hansen

1/2 c. butter
1 c. water (hot)
1 c. all-purpose flour (sifted)
Dash of salt
4 eggs

Combine butter and hot water in a heavy saucepan and put on fire until butter has melted and mixture has started to boil. Then add flour, beating constantly and cook until mixture makes a ball. This takes only a minute or two. Remove from fire and cool to medium warm. Now add the eggs, one at a time, beating hard after each addition. Drop onto ungreased cookie sheet and make 8 uniform mounds of dough. Bake in a 400° oven for 40 to 50 minutes. When beads of moisture have disappeared, puffs are done. These can be filled with an endless variety of custards or whipped cream. Dust tops with powdered sugar (sifted first) before serving. POINTER: These can be made without an electric mixer, of course, but requires hard beating. If a mixer is used, set it at the lowest speed to prevent dough from climbing up the blades. It is impossible to overbeat cream puff dough. These cream puffs will be huge and are guaranteed not to fall if you bake them at 400° until all beads of moisture have disappeared.

FILLING:

1 c. sugar
2 eggs
1/3 c. flour
2 c. milk (scalded, cooled)
1/8 tsp. salt
1 tsp. vanilla

Mix and cook in double boiler, stirring constantly until it thickens. As it cools, stir in 1/8 teaspoon salt and 1 teaspoon vanilla. Filling will be quite thick.

CREAM PUFFS — Stella Klindt

1 c. water (boiling)
1/2 c. lard
1 tsp. salt
1 c. flour
4 eggs

Combine boiling water, lard and salt. Add flour while water boils and stir until it leaves the pan and clings in 1 ball on the spoon. Beat 4 eggs into mixture, one at a time. Makes 12 puffs. Bake at 450° for 15 minutes, then at 350° for 30 minutes or until done.

CREAM FILLING:

2 c. milk (scalded in double boiler)
1 c. sugar
5 T. corn starch
1/4 tsp. salt
2 eggs

Scald milk in double boiler. Mix together sugar, corn starch, salt and beaten eggs. Add to milk. When cooked, add juice of lemon, some rind and 2 tablespoons butter.

CREAM PUFFS — Annie Reimer - Mrs. Edwin Nelson

1/2 c. butter
1 c. water (boiling)
1 c. flour
4 eggs

Melt the butter in the boiling water, then add the flour all at once and stir until the mass leaves the sides of the pan. Remove from heat. Let cool, then add unbeaten eggs (one at a time) until well mixed. Drop mixture from a spoon about the size of an egg and bake at 425° for 15 minutes, reduce heat to 325° for 25 minutes. Cool slowly. Cut off the tops and fill well with whipped cream, pudding or canned fruit.

FILLING,

1 c. whipping cream (beat until it stands in peaks)
3 T. sugar
1 tsp. vanilla

GRAPENUTS PUDDING — Eleanor Braden

1 3/4 pt. milk (scalded)
1 egg (beaten)
Pinch of salt
3/4 c. Grapenuts
1/4 c. sugar

Add Grapenuts to scalded milk and cool. Mix all ingredients together and bake until firm at 350°. Serve with Caramel Sauce.

Continued Next Page.

GRAPENUTS PUDDING (Continued)

CARAMEL SAUCE:
Mix together:
1/2 c. brown sugar
1/2 c. white sugar
2 T. flour
Add to:
1 1/2 c. water (boiling)
Bring to a boil, stirring constantly, and boil slowly until clear.
Add:
1 T. butter
1 tsp. vanilla

BREAD PUDDING — Robin Johnson

2 c. bread cubes
3 T. butter
4 eggs (slightly beaten)
1/2 c. sugar
1/2 tsp. salt
1 tsp. vanilla
1/2 tsp. cinnamon
5 c. milk (scalded)
1/2 c. raisins

Combine sugar, salt, flavoring, butter, cinnamon and eggs. Add milk, slowly, stirring constantly. Add bread cubes and raisins. Mix thoroughly. Pour into a well buttered baking dish. Set in pan of warm water. Bake at 350° for about 1 hour. Test: inserted knife comes out clean. Cool. Serve with cream, if desired.

BREAD PUDDING — Aunt Clara Kjeldgaard

2 c. dry bread cubes
4 c. milk (scalded)
1 T. butter
1/4 tsp. salt
3/4 or 1/2 c. sugar
4 eggs (slightly beaten)
1 tsp. vanilla or nutmeg

Soak bread in milk 5 minutes. Add butter, salt and sugar. Pour slowly over eggs. Add vanilla and mix well. Pour into greased baking dish. Bake in pan of hot water in moderate oven, 350°, until firm, about 50 minutes. Serve warm with lemon sauce. Add 1/4 cup seeded raisins if desired.

LEMON SAUCE:
1/2 c. sugar
1 T. corn starch
1/8 tsp. salt
1/8 tsp. nutmeg
1 c. water (boiling)
2 T. butter
1 1/2 T. lemon juice

Mix sugar, corn starch, salt and nutmeg. Gradually add water and cook over low heat until thick and clear. Add butter and lemon juice. Blend thoroughly.

CARAMEL PUDDING — Mrs. George Mertz

1 c. brown sugar (firmly packed)
4 slices buttered bread
2 eggs
2 c. milk
1/2 tsp. salt
1/2 tsp. vanilla

Place brown sugar in double boiler. Add the diced bread. Do not stir. Beat 2 eggs, add milk, salt and vanilla. Pour this over the bread. Do not stir. Cover and cook in double boiler 1 hour. Turn out into serving dish. (Run knife around pan.)

BATTER CARAMEL PUDDING — Mrs. Ivan Christensen

A.
1 c. flour
1 c. brown sugar
1 c. raisins or cherries
2 tsp. baking powder
1/2 tsp. salt
2 T. butter
Milk (enough to make a soft dough)

B.
1 c. brown sugar
2 T. butter
2 c. water (boiling)

Mix A. well. Stir mixture B. until dissolved. Pour mixture A. into a well greased pan and over it pour B. Bake 1/2 hour. Variation: slice apples into pan before pouring in the batter. Omit raisins or cherries.

CHOCOLATE PUDDING FOR 12 — Mrs. Cecil Blum

4 T. butter
2 c. sugar
3/4 c. corn starch
1/4 tsp. salt
3 T. cocoa (rounded)
6 c. milk
1 tsp. vanilla

Melt butter in large saucepan. Remove from heat and add sugar, corn starch, salt and cocoa. Mix together thoroughly. Then add milk, a little at a time, until smooth. Cook and stir constantly over medium heat until mixture thickens. Remove from heat, add vanilla and pour into serving dishes.

QUICK SKILLET CUSTARD — Mrs. Josephine Fooken

4 eggs
1/4 to 1/3 c. milk
1/4 tsp. salt
1 tsp. vanilla
3 c. milk

Beat eggs slightly. Beat in the rest of the ingredients, using the larger amount of sugar if you like sweet custards.

Continued Next Page.

QUICK SKILLET CUSTARD (Continued)

Pour into 6 to 8 thin oven-proof custard cups. Place in a deep frying pan with a tight fitting cover. Pour hot tap water into the pan, bring water to a level even with the custard level. Bring water to a full boil. Immediately turn off heat and cover the pan. Let custard stand covered for 6 minutes or until a knife inserted in the center comes out clean. Remove from hot water, cool, then chill, if so desired.

DATE PUDDING — Catherine Pratt

1 c. dates (cut)
1 tsp. soda
1 c. water (hot)
3 T. butter
1 c. sugar
1 egg
1/2 c. nuts
1 1/2 c. flour

TOPPING:
1 c. dates
1/2 c. sugar
1/4 c. water

Sprinkle soda over dates and add hot water and let stand. Cream butter, sugar and egg together and add to date mixture. Add flour and nuts. Bake in slow oven. For topping, mix the dates, sugar and water and cook until thick. Spread on warm cake.

DATE PUDDING — Mrs. Don Christensen

Soak and let cool:
1 1/2 c. water (boiling)
1 or 1 1/2 c. pitted dates (chopped)
1 tsp. soda

Beat together:
1/4 c. butter
1 egg
1/2 tsp. salt
1 tsp. vanilla
1 c. sugar

Add:
2 c. flour (sifted)
1 1/2 tsp. baking powder

Bake in a 9x12 inch greased pan at 350°. The cake is done when it shrinks from sides of pan.

TOPPING:
1 c. dates (chopped)
3/4 c. water
1 c. sugar
1 T. butter
1/8 tsp. salt
1/3 c. nuts (optional)

Boil together for 10 minutes or until it thickens; then spread on cooled cake. On top of this, use whipped cream or Dream Whip and a maraschino cherry.

DATE PUDDING — Mrs. Raymond Linke

1 c. dates (cut up)
3/4 c. sugar
1/2 c. water
1 c. sugar
1 T. butter
1 c. nuts
1 egg
1 c. water (boiling)
1 c. dates (cut up)
1 tsp. soda
1 1/4 c. flour

Boil dates, sugar and water together until thick and put on cold pudding. Beat together sugar, butter, egg. Pour boiling water over 1 cup cut up dates with soda. Cool and add to sugar mixture. Then add flour and nuts. Bake at 350° for 30 minutes.

JELLO GRAPENUT PLUM PUDDING - HOLIDAY — Mrs. Elmer Juhl

One package lemon Jello, dissolved in 2 cups boiling water and salt to taste. Cool.

3/4 c. Grapenuts
3/4 c. nutmeats (chopped)
3/4 c. prunes (pitted, chopped, uncooked)
3/4 c. seedless raisins
1/4 c. white raisins
1/4 tsp. cinnamon
1/8 tsp. cloves

When the Jello mixture starts to congeal, add all the rest of the ingredients. Mold and chill. This can be made 2 or 3 days ahead. Serve with whipped cream to which a sprinkle of nutmeg has been added.

RICE PUDDING — Janice Tooley

1 c. rice
1/2 tsp. salt
1 T. butter
1 egg (beaten)
1 tsp. sugar
1/2 tsp. lemon
Milk

Cook in double boiler first 3 ingredients. Pour milk about 3/4 full in boiler. Cook 1 hour. Let rice get cooked. Thin the rice with cold milk in boiler. Add 1 beaten egg, 1 teaspoon sugar and 1/2 teaspoon lemon. Cook until thick.

Success in marriage is much more than finding the right person; it is a matter of being the right person.

SUET PUDDING — Hertha Johnson

1 c. brown sugar
1 c. sweet milk
1 c. suet (chopped fine) or
1 c. butter or oleo
1 c. raisins
1 c. currants
1/2 c. nuts
2 1/2 c. flour
1 tsp. nutmeg
1 tsp. cloves
2 tsp. cinnamon
1/2 tsp. soda
Pinch of salt

Steam 2 hours in coffee cans greased and floured.

SAUCE FOR PUDDING:

1 c. brown sugar
1/2 c. butter
1/2 c. sweet cream
1 c. water (hot)
1 T. corn starch
1 tsp. vanilla

SUET PUDDING — Mrs. Arnie Sampson

1 c. molasses
1 c. sweet milk
1 c. suet (chopped fine)
1 c. raisins
1 c. nuts
1 c. brown sugar
2 1/2 c. flour
1/2 T. soda
1/2 tsp. salt
1/2 tsp. cinnamon
3/4 tsp. nutmeg
1/2 tsp. cloves

Mix all ingredients together. Pour into large piece of double cheese cloth. Bring all edges of cloth together and tie with string at top. Allow enough space for pudding to raise 1/3. Boil water in large covered kettle with a rack on the bottom. Put filled cheese cloth in boiling water and simmer 3 hours.

TOPPING:

1 c. brown sugar
1/2 c. cream
1 c. water (hot)
1 heaping T. butter
1 T. corn starch
1 tsp. vanilla

Combine and cook until thickened. Serve over cooked suet pudding.

BUTTERSCOTCH TAPIOCA PUDDING — Beryl Sievers

2 egg yolks
6 T. rounded tapioca
1/4 tsp. salt
2/3 c. brown sugar (packed)
4 c. milk
2 egg whites
4 T. butter
1 tsp. vanilla

Mix yolks and small amount of milk in top of double boiler. Add tapioca, mix well, add remainder of milk. Cook until tapioca is transparent and begins to thicken the milk. Melt butter in saucepan.

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BUTTERSCOTCH TAPIOCA PUDDING (Continued)

Add brown sugar and salt and cook until sugar dissolves and the mixture bubbles. Add to tapioca mixture and mix well. Add vanilla. Beat egg whites until stiff and fold hot tapioca mixture into the egg whites.

CHOCOLATE DREAM CREAMS — Addie Tilton

1 egg yolk
4 c. milk
5 1/2 level T. Minute Tapioca
2/3 c. sugar
2 T. cocoa
1 tsp. salt
1 egg white
1 tsp. vanilla

Make syrup with cocoa, 1/3 cup of sugar called for in recipe and a small amount of water. Set aside. In the top of a double boiler, mix the egg yolk with small amount of milk until smooth. Add the tapioca, rest of the sugar and salt. Stir in the rest of the milk slowly so tapioca doesn't lump. Place over boiling water and cook until milk is warm, then add the chocolate syrup and cook until pudding thickens, stirring often. Remove from stove and add vanilla and fold hot mixture gradually into beaten egg white. Serve with whipped cream or half and half.

SUNBEAM TAPIOCA — Reba Wendelin

1/4 c. quick cooking tapioca
1/8 tsp. salt
1 c. water
1 1/2 T. lemon juice
1 c. pineapple (drained)
Maraschino cherry
3/4 c. sugar
1/2 c. pineapple (juice)
1/2 c. orange juice
1 c. mandarin oranges (drained)
Whipped cream

Combine tapioca, sugar, salt, pineapple juice and water in a saucepan. Heat to boiling, stirring constantly. Remove from heat. Add orange juice, lemon juice and cool. Stir occasionally. Add fruit. Chill. Top with whipped cream and maraschino cherry.

LEMON CAKE PUDDING — Mrs. Ethel Shepherd

3/4 c. white sugar
4 T. flour
Pinch of salt
2 eggs (separated)
2 tsp. lemon rind (grated)
2 T. lemon juice
1 T. butter (melted)
3/4 c. milk

Continued Next Page.

LEMON CAKE PUDDING (Continued)

Mix dry ingredients together. Beat egg yolk until light, add lemon rind, lemon juice, melted butter and milk. Combine with dry ingredients. Beat until smooth. Beat egg whites until stiff and then fold carefully into batter. Pour into buttered casserole and place in a pan of warm water in preheated oven. As the cake bakes, it separates into lemon pudding with fluffy cake-like layer top. Chill and serve. Bake at 375° for 40 to 50 minutes.

JELLO PUDDING ROLL

Emma Lafrentz - Mary Paulsen

3 eggs
1/4 c. water (cold)
1 c. all-purpose flour (sifted)
1/2 tsp. salt
1/2 c. sugar
1 c. sugar
1 tsp. vanilla
2 tsp. baking powder
1 pkg. lemon pudding and pie filling
1 egg

Beat 3 eggs until thick and lemon colored. Add 1 cup sugar gradually, continuing to beat until light and fluffy. Add water and vanilla, then flour, baking powder and salt. Blend until smooth. Pour into greased wax-paper lined 15 inch jelly roll pan. Bake at 375° for 12 to 15 minutes. Turn out immediately onto a tea towel sprinkled with powdered sugar. Remove wax paper. Roll cake up in cloth and place on rack to cool. Mix contents of Jello package with 1/2 cup sugar. Substitute one whole egg for 2 yolks as indicated on package and prepare as directed. Cool. Unroll cake and spread on cooled filling. Roll up again and chill until ready to serve.

SNO WHIRL CHOCOLATE ROLL

Mrs. Eugene Sorensen

6 T. cake flour
6 T. cocoa
1/2 tsp. baking powder
1/4 tsp. salt
4 eggs (separated)
3/4 c. sugar
1 1/2 tsp. vanilla
Confectioners' sugar
1/2 c. heavy cream (whipped and sweetened to taste <u>or</u> use Dream Whip)

Sift flour; measure. Add cocoa, baking powder and salt. Sift together 3 times. Beat egg yolks until thick and lemon colored in small bowl. Fold sugar gradually into egg whites, stiffly beaten. Fold in egg yolks and 1 teaspoon vanilla, then fold in flour mixture. Spread evenly in a jelly roll pan (10x14x1/2 inches) greased and lined with wax paper. Bake at 400° for 15 minutes. Turn from pan at once onto cloth sprinkled with confectioners' sugar, remove wax

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SNO WHIRL CHOCOLATE ROLL (Continued)

paper and trim crisp edge (if necessary). Cover with slightly damp towel until cool. Roll up with cloth in it, until ready to spread whipped cream. Unroll, spread cream and reroll firmly. Refrigerate until ready to use then frost.

FROSTING FOR CHOCOLATE ROLL:

6 T. butter
6 T. milk
1 c. sugar
1 c. sweet chocolate chips or Hershey candy bars
1 tsp. vanilla

Melt butter with milk in saucepan, add sugar. Bring to a boil; boil 2 minutes. Remove from heat and add chips and vanilla. Beat until smooth. Let cool and watch until thick enough to spread. Frost chocolate roll and store in refrigerator and slice when ready to serve.

GERMAN FUDGENS

Edna Meister

2 c. milk (scalded)
1/2 c. sugar
1/4 c. butter or oleo
Flour (to make a stiff dough (cool)
5 egg yolks
1 tsp. salt
1/2 tsp. cardamom
Raisins or currants (to taste)
2 cakes yeast
1/2 c. water (warm)
5 egg whites (stiffly beaten)

Scald milk. Add sugar, butter or oleo. Add enough flour to make a stiff dough. Cool. Beat 5 egg yolks. Add salt, cardamom, raisins or currants to taste. Dissolve yeast in 1/2 cup warm water. Add to flour mixture. Last add stiffly beaten egg whites. Let rise until double in bulk. Fry them in Crisco.

CHOCOLATE DUMPLINGS

Beverly Ridnour

1/2 c. flour
2 T. sugar
1/4 tsp. vanilla
1/2 tsp. baking powder
1/8 tsp. salt
1 T. butter
1 egg
2 T. milk

Put flour, baking powder, salt and sugar in a bowl and work in the butter. Then, add the beaten egg and vanilla and milk. Drop batter into syrup. Cook 20 minutes. Don't stir. Serve hot or cold.

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CHOCOLATE DUMPLINGS (Continued)

SYRUP FOR CHOCOLATE DUMPLINGS:

1 c. water
1 T. cocoa
1/8 tsp. salt
1 T. butter
1 c. sugar
2 T. flour
1/4 tsp. vanilla

Mix together and cook until thick. Stir all the time.

PLAIN BISCUIT SHORTCAKE — Mrs. Norman L. Sievers

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

Sift the flour, sugar, salt and baking powder, together in a bowl. Cut in the shortening. Add milk, mixing lightly. Spread in 2 well greased layer cake pans. Bake until brown. (About 25 minutes.) Bake in a 350° oven. Place 1 layer on serving plate, cover with sweetened berries, top with second layer and cover with more berries. Use a quart or more. Serve warm with plain or whipped cream.

SHORTCAKE DELUXE — Mrs. Dwight Wuster

1/2 c. butter or oleo (soft)
2 tsp. baking powder
1/4 tsp. salt
1 egg
1/2 c. milk
1/2 c. sugar
1 c. flour (sifted)
1/4 c. more sugar

Mix all ingredients lightly and pour batter (which will be quite thick) into an 8x12 inch pan. Sprinkle generously with 1/4 cup more of white sugar. Bake in 375° oven for 30 minutes or until lightly brown and done. Serve hot topped with fresh strawberries and whipped cream, if desired.

STRAWBERRY SHORTCAKE (Very good) — Mrs. Don Christensen

While oven heats to 450°, sift into 2 quart bowl:

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

Then cut in 1/2 cup shortening with pastry blender, until slightly coarser than corn meal. Then with fork, push aside flour mixture from center of bowl, to make a small well. Then break 1 egg into measuring cup, beat slightly with fork, and pour into flour mixture. Next, pour in 1/2 cup milk. Then, with fork, stir egg and milk into flour until blended. Now drop dough by heaping tablespoonsful 2 inches apart, onto cookie sheet. Makes 6 to 8 shortcakes. Bake in oven for 12 to 15 minutes or until nicely browned.

VANILLA ICE CREAM FOR A 1 GALLON FREEZER — Jeanette Maassen

5 eggs (well beaten)
Dash of salt
1/4 to 1/2 tsp. lemon
Milk
2 c. sugar
2 T. vanilla
1 qt. cream (or 3 pts. of half and half)

Beat the eggs, sugar, salt, vanilla and lemon. Add the cream, then fill the rest of the way with milk.

HOMEMADE ICE CREAM — Clarice Andersen

6 eggs
1 3/4 c. sugar
1/4 c. light syrup
1/2 tsp. salt
4 T. vanilla
2 c. half and half
Milk (enough to fill freezer 3/4 full)

Combine all ingredients, beating eggs well before adding other ingredients. This makes 1 gallon delicious ice cream. You will think it was made with cream as an ingredient.

ICE CREAM (1 1/2 Gallon Freezer) — Dodger Craney

6 eggs (well beaten)
1 tsp. salt
2 qt. whole milk
2 T. vanilla
3 c. sugar
1 to 1 1/2 qt. of 35% butterfat test cream (vary cream according to your own taste)

Mix ingredients with spoon or mixer. Add enough milk to make freezer can 2/3 full.

FREEZER ICE CREAM (1 Gallon) — Mrs. Paul Voggesser

4 eggs
2 c. sugar
1 pkg. instant pudding
1 pkg. Dream Whip
Milk

Beat eggs. Add sugar and beat. Fold in instant pudding. Fold in Dream Whip. Pour mixture into ice cream freezer and fill up with milk. Any flavor of pudding can be used.

VANILLA ICE CREAM (Crank Freezer) — Ruth Troll

6 whole eggs
2 1/2 c. sugar
2 T. vanilla
1/2 tsp. salt
1 qt. cream
2 qts. milk

Beat eggs well, add sugar, vanilla, salt and 1 quart milk, and beat until sugar is dissolved. Pour into 5 or 6 quart freezer along with the cream and rest of milk. To freeze ice cream, add 1 part of coarse salt to 8 parts crushed ice. Turn freezer

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VANILLA ICE CREAM (Continued)

slowly for first 5 minutes and then turn faster (this makes a smooth ice cream). Turn until ice cream is firm. To ripen ice cream, remove the dasher. Draw off the water from the freezer and add more salt and ice (8 to 1) and let stand for 2 hours.

STRAWBERRY ICE CREAM — Betty Sunderman

2 (3 oz.) pkgs. strawberry Jello
2 c. water (boiling)
3 c. sugar
4 eggs (well beaten)
4 c. milk
2 c. heavy cream or canned milk
2 T. vanilla
2 (12 oz.) pkgs. strawberries (frozen)

Mix Jello in boiling water, add strawberries. Add sugar to beaten eggs and mix in milk, cream, vanilla and strawberry mixture. Pour into 1 gallon ice cream freezer container and freeze.

DATE NUT PIE — Beryl Sievers

1 c. sour cream
10 dates, cut up
2 T. sugar
Graham cracker crust
10 marshmallows (cut up)
1/4 c. nuts (chopped)
1 c. fruit cocktail (well drained)

Mix the ingredients and chill at least 5 hours.

DATE NUT DESSERT — Maurine Allen

3 egg whites (stiff)
12 dates
14 soda cracker crumbs
1/4 tsp. almond extract
1 c. sugar
1/2 c. nuts (cut fine)
1 tsp. vanilla

Pour into greased 8x8x2 inch pan. Bake at 300° oven for 30 minutes. Serve with whipped cream.

HYDROX COOKIE-DATE DESSERT — Mrs. Norman Johansen

3/4 lb. dates (cut up)
3/4 c. water
25 large marshmallows
1 lb. chocolate Hydrox cookies (crushed)
1/4 c. butter
3/4 c. nuts (chopped)
1 pt. cream (whipped)
Sugar
Vanilla

Cook dates in water until soft. Add marshmallows. Crush Hydrox cookies. Add butter. Butter 9x13 inch pan. Line bottom with 1/2 of the crumbs. Spoon date mixture over crumbs. Cool. Next, put chop-

Continued Next Page.

HYDROX COOKIE-DATE DESSERT (Continued)

ped nuts on. Whip pint of cream. Add sugar and vanilla and put over nuts. Top with remaining crumbs. Refrigerate or this can be frozen. Dream Whip or any whipped topping can be used instead of whipped cream.

RAISIN PUFFS — Gladys Sankey Johnk

1/4 c. butter
1 egg
1 c. flour
2 tsp. baking powder
Dates (optional)
1/2 c. sugar
1/2 c. milk
3 tsp. cocoa
1/2 c. raisins
English walnuts (I add a few)

Mix batter as for cake. Put in buttered cup about 1/2 full. Steam 1 hour or until done. Serve with vanilla sauce.

VANILLA SAUCE:

Cook 2/3 cup sugar, 2 tablespoons flour and 2 cups water until it thickens well. Add a pinch of salt and a little butter and vanilla.

CAKE DESSERT — Gloria Walter

One yellow loaf cake.

TOPPING:

1 layer bananas (sliced)
1 layer vanilla pudding
1 layer bananas (sliced)
1 layer whipped cream or meringue
Top with toasted coconut

JELLO AND ICE CREAM DESSERT — Marian League

2 pkg. Jello (any flavor desired)
3 c. water (hot)
1 qt. vanilla ice cream
3 bananas
1 Graham cracker crust (chilled)

Dissolve Jello in hot water; add ice cream and stir well, until dissolved. Place in refrigerator and stir occasionally. When it starts to thicken, add bananas and stir. Pour into shell. Top with Graham cracker crumbs or whipped cream.

Worry is interest paid on trouble - before it is due.

GRAPE DESSERT — Mrs. Ronald Yearsley

1 pkg. lemon Jello
1 c. water (hot)
1 c. grape juice (frozen)
No. 2 can crushed pineapple (drained)
1 c. nutmeats (chopped)
1 c. cream (whipped)
1 jar pineapple cheese

Dissolve Jello in hot water and add frozen grape juice. Let this partly congeal. Add pineapple, nuts. Let set and when congealed, spread over the top 1 cup cream (whipped) to which has been added a jar of pineapple cheese and chill.

UNBAKED CAKE DESSERT — Alta Andersen

1 c. sugar
1/2 c. butter
1 c. crushed pineapple (drained)
1/2 c. nuts
3 T. cream
2 eggs
2 boxes red Jello
Graham crackers

Cream sugar and butter, add egg yolks and cream. Fold in stiffly beaten egg whites; add pineapple and nuts. Put layer of Graham crackers on bottom of pan. Then custard, then another layer of crackers. Mix Jello. When starting to set, pour over Graham crackers. Serve with whipped cream.

BUTTERSCOTCH-NUT TORTE — Mrs. Robert Schrier

6 eggs (separated)
1 1/2 c. sugar
1 tsp. baking powder
2 tsp. vanilla
2 c. Graham crackers (crushed)
1 c. nuts

Beat egg yolks well, slowly adding sugar, then baking powder and vanilla. Mix well. Beat egg whites until they hold stiff peaks. Fold into yolk mixture. Fold in crumbs and nuts. Pour into greased pan lined with paper. Bake 30 to 35 minutes at 325°. Cool 10 minutes, then remove from pan. Frost when completely cooled or wrap for freezing. To frost, whip 2 cups heavy cream, slowly adding 3 tablespoons powdered sugar. Sauce: add 1/2 cup water to 1/4 cup melted butter in pan. Blend in 1 cup brown sugar and 1 tablespoon flour. Add 1 egg, well beaten, 1/4 cup orange juice, 1/2 teaspoon vanilla. Mix well. Bring to a boil and cook until thick. Cool, then dribble over whipped cream. Serves 12.

INSTANT VANILLA PUDDING DESSERT — Mrs. Vincent Hansen

4 c. milk
4 boxes vanilla instant pudding
1/2 gal. butter brickle ice cream (softened)
2 c. Graham crackers (crushed)
2 c. soda crackers (crushed)
2 sticks oleo
8 Heath candy cars

Beat milk and instant pudding; add softened ice cream and beat. Make crust of crushed Graham crackers, crushed soda crackers and oleo. Put crumbs into a large pan and add pudding mixture. Crush Heath candy bars and put on top. Refrigerate.

TOFFEE BARS (Great club dessert) — Mrs. Eugene Namanny

2 c. light brown sugar
2 c. flour
1/2 c. butter or oleo (1 stick)
6 (10¢) Heath candy bars (crushed)
1 egg
1 c. sweet milk
1 tsp. soda
1/2 tsp. salt
1/2 tsp. vanilla
1/2 c. chopped nuts (optional)
Whipped cream or ice cream
Cherries

Combine sugar and flour, cut in butter (or use mixer). Save out 3/4 to 1 cup of this mixture. Add rest of ingredients except nuts and candy. Pour into a 9x13 inch pan. Pour in sugar mixture, candy and nuts on top. Bake at 350° for 25 to 30 minutes. Serve with whipped cream or ice cream and a cherry for a pretty dessert.

ICE BOX CAKE — Mrs. Hans Fredericksen - Janiece Goodman Read

2 c. powdered sugar
2 sq. chocolate (or 1/2 c. cocoa)
1/2 c. butter
1/2 c. nutmeats
3 egg yolks (beaten)
3 egg whites (beaten stiff)
1 tsp. vanilla
Vanilla wafers or Graham cracker crumbs
Ice cream

Cream sugar, butter, melted chocolate or cocoa. Add vanilla and nuts. Add egg yolks and fold in egg whites. Use vanilla wafers or Graham cracker crumbs to line bottom of cake pan. Save some crumbs for top. Add chocolate mixture. Then slice off ice cream from 1/2 gallon carton and lay on top of mixture. Add a few crumbs on top of ice cream and freeze.

Better to let 'em wonder why you didn't talk than why you did.

MARSHMALLOW FLUFF BALLS — Edna Meister

Step 1:
1/2 c. crushed pineapple (undrained)
8 oz. pkg. large marshmallows (cut fine)
Graham cracker crumbs

Step 2:
1 c. cream (whipped)
Vanilla
Nuts (chopped fine)

Combine ingredients in Step 1 and refrigerate for 3 hours. Whip 1 cup cream. Add vanilla and finely chopped nuts. Refrigerate again for 3 hours. Roll Graham crackers fine and drop spoonsful of marshmallow cream mixture onto crumbs. Mold into balls. Chill and freeze. Serve without thawing.

ANGEL PIE — Ila Jessen

11 Graham crackers
3 eggs
Nuts
1 c. sugar
1 tsp. baking powder

Roll out between wax paper and crush crackers. Separate eggs; cream egg yolks and sugar together. Add nuts, crackers and baking powder. Fold in beaten egg whites. Bake in pie pan 10 minutes at 350°, 25 minutes at 250°. Serve with whipped cream or ice cream.

SNOWBALLS — Mrs. Robert Ricter — Mary Ploen

1/2 c. butter
1 c. sugar
2 egg yolks (well beaten)
1 c. crushed pineapple (well drained)
1 c. nutmeats (chopped fine)
2 egg whites (well beaten)
1 pt. whipped cream
Vanilla wafer cookies
Coconut

Cream butter and sugar, add egg yolks. Stir in pineapple and nutmeats. Fold in egg whites. Use 3 to 5 cookies for each snowball. Put 1/2 inch thick between each cookie. Place in refrigerator for 24 hours. Two hours before serving, cover completely (except bottom) with sweetened whipped cream. Round the top and sprinkle with coconut. Chill until ready to serve.

Swallowing your pride occasionally will never give you indigestion.

COCONUT TORTE DESSERT — Bertha Ketelsen

1 c. Graham cracker crumbs
1/2 c. flaked coconut (chopped)
1/2 c. walnuts (chopped)
4 egg whites
1/4 tsp. salt
1 tsp. vanilla
1 c. sugar

Combine graham crackers, coconut and nuts. Beat egg whites, salt and vanilla until soft peaks form. Gradually add sugar, beating until very stiff peaks form and all sugar has been dissolved. Fold Graham cracker mixture into egg white mixture. Spread in well greased 9 inch pie plate. Bake at 350° for about 30 minutes. Cut in wedges. Serve with ice cream or whipped cream.

REFRIGERATOR DESSERT — Mrs. Orris Rogers

3 (5¢) Hershey chocolate bars
1/2 lb. vanilla wafers
1/2 pt. whipping cream
2 eggs
Little salt

Melt chocolate bars and add beaten egg yolks. Let cool. Beat egg whites, also whipped cream together and then add to chocolate mixture. Roll vanilla wafers very fine. Butter pan. Put in a layer of wafers, then a layer of chocolate mixture. Keep alternately until all is used making a top layer of crumbs. Let stand 24 hours. Serve with whipped cream. I always double this recipe. It then makes a long glass cake pan.

HYDROX DESSERT — Mrs. Walter Graze

1 pkg. Hydrox cookies
1/4 c. butter
1/2 c. milk
2 egg yolks
2 doz. large marshmallows
4 almond Hershey bars
2 egg whites (beaten)
1 c. cream (whipped)

Crush cookies with rolling pin; add 1/4 cup butter and crumble together. Press about 1/2 of this in bottom of 9x13 inch pan; save rest of crumbs. Cook milk, egg yolks and marshmallows until it is a custard, fold in beaten egg whites, cool and add 4 almond bars, slivered, 1 cup whipped cream. Pour over crumbs. Put remainder of crumbs on top, refrigerate 24 hours.

Arguments should be like fluorescent lamps -- throw more light than heat.

ESKIMO PIE DESSERT

Helen Larsen

1 T. plain gelatin
1/2 c. water (cold)
1 c. milk
1/2 c. sugar
Pinch of salt
4 egg yolks
2 egg whites (beaten)
1 c. whipped cream
1 tsp. vanilla
1/2 c. nutmeats (pecans)
Fruit cocktail
1 large or 2 small bananas (cut up)

Soak plain gelatin in cold water. Cook together; milk, sugar, salt and egg yolks. Cook until custard thickens. Add gelatin to hot custard and cool. When it starts to congeal, whip in the following that has been mixed together; beaten egg whites, whipped cream, vanilla, nutmeats, fruit cocktail and bananas. Roll 10 Graham cracker fine. Add 2 tablespoons brown sugar. Grease square or oblong cake dish with butter. Put crumbs in bottom. Then add custard mixture. Save a few crumbs to put on top.

MACAROON PUDDING

Jo Ann Undem

1 T. Knox gelatin
1/2 c. sugar
1/2 pt. milk or thin cream
3 eggs (separated)
1/4 lb. macaroons

Put gelatin into milk. Beat egg yolks. Add sugar and milk containing gelatin. Stir until it scalds but do not boil. Blend this mixture with the stiffly beaten egg whites. Add macaroons, which have been broken into pieces, while mixture is still hot.

RITZ MERINGUE TORTE

Elma Sornsen

3/4 c. Ritz cracker crumbs (20)
1 tsp. baking powder
3 egg whites
1 tsp. vanilla
1/8 tsp. salt
1 c. sugar
3/4 c. nuts (optional)
1/2 c. whipped cream
1 T. powdered sugar

Combine crumbs and baking powder. Combine egg white, vanilla and salt. Beat until stiff. Add sugar gradually and beat after each addition. Fold in crumbs and nuts into egg whites. Spread in 9 inch pie pan. Bake 350° for 25 minutes. Serve with strawberries and whipped cream, which has been sweetened with powdered sugar.

RICE PUDDING — Rita Henningsen

1 c. water (or more so it won't stick)
1 c. raisins
3/4 c. sugar
1 c. rice
3 eggs
2 tsp. cinnamon

Cook water, rice and raisins until done. Beat together eggs, sugar and cinnamon. Add to rice and cook for 5 minutes.

HOLLAND RUSK DESSERT — Mrs. Clara A. Neveln

1 pkg. rusks
1/2 c. sugar
1/2 c. butter
2 egg yolks
2 c. milk
3/4 c. sugar
1 T. corn starch
1 T. butter
1 tsp. vanilla
1/4 tsp. salt
2 egg whites

Roll 1 package of rusks until crumbly. Mix with 1/2 cup sugar and 1/2 cup butter. Line an 8x10 inch pan with the mixture, reserving 1/2 cup or a little less. Combine 2 egg yolks, milk, sugar, corn starch, butter, vanilla and salt. Cook until creamy and thick. Pour this mixture over the mixture in the pan. Cover this with a sweetened meringue made from the 2 egg whites. Over all sprinkle the reserved 1/2 cup of crumb mixture and bake in a slow oven for 20 minutes. Cool and serve with whipped cream.

SLUSH — Mrs. Clifford Heyne

Juice and rind of 2 oranges
Juice and rind of 2 lemons
1 c. pineapple (crushed) and juice
2 ripe bananas (crushed)
1 c. sugar
Small bottle of ginger ale or 7-Up

Mix and freeze. Serve before dinner in sherbet or punch cups.

MOUNTAIN PIE — Judy (Braden) Young

1 stick butter
1/2 tsp. salt
1 1/2 tsp. baking powder
1 can pie filling
1 c. flour
3/4 c. milk
1 c. sugar

Melt butter in casserole in oven. In separate bowl, mix flour, salt, milk, baking powder and sugar. Pour batter over melted butter. Add a can of pie filling, pouring on top of batter. DO NOT STIR. Bake 45 minutes at 350°.

TWINKIE DESSERT — Mrs. Clark C. Dory

4 pkgs. Twinkies (2 per pkg.)
2 boxes orange Jello
1 c. water (hot)
1 c. crushed pineapple (drained)
1/2 c. pineapple juice
1 qt. vanilla ice cream
1 (7 oz.) bottle 7-Up

Use 9x12 inch pan. Cut Twinkies in half lengthwise and place in pan with cut side up. Dissolve Jello in hot water. Add pineapple juice, ice cream and 7-Up. Fold in pineapple and pour mixture over Twinkies. Chill.

PEACH KUCHEN — Mrs. Neal R. Smith

2 c. flour (sifted)
1/4 c. sugar
1/4 tsp. baking powder
1 tsp. salt
1/2 c. butter or margarine
1 can (No. 2 1/2) peach slices (or halves)
1/2 c. brown sugar
1 tsp. cinnamon
2 egg yolks
1 c. dairy sour cream or 1 small can evaporated milk

Stir together in a bowl; 1/4 cup sugar, baking powder and salt with flour. Cut in butter and transfer to 9 inch cake pan, pressing crumbs evenly over the bottom. Stir brown sugar and cinnamon together and sprinkle over the fruit. Bake in a 400° F. oven for 15 minutes. Beat the egg yolks, blend in sour cream or milk and spoon over the partially baked kuchen and continue baking for 20 minutes or until golden brown. Serve thoroughly chilled.

FRUIT COCKTAIL DESSERT — Mrs. Larry (Carolyn) Kay

1 c. sugar
1 1/4 c. flour
1 tsp. soda
1/2 tsp. salt
1 egg (beaten)
1 (No. 303) can fruit cocktail (juice and all)

Put first 4 ingredients in bowl and add 1 egg (beaten) and fruit cocktail. Mix well. Pour into oblong Pyrex cake pan. Sprinkle over top 3/4 cup brown sugar and 1/2 cup chopped nuts. Bake 35 minutes at 325°.

Being young is a fault which improves daily.

BROKEN GLASS DESSERT — Helen Larsen

5 pkgs. of Jello of 5 different colors
1 1/2 c. boiling water for each pkg.
3 c. whipped cream
3/4 c. sugar
1 1/2 T. gelatin
1/3 c. water (cold)
1 1/2 c. pineapple juice (hot)

Dissolve Jello in boiling water and let set until firm in flat pans so you can cut pieces about 1 inch in size when set. Mix together sugar, gelatin, cold water and pineapple juice. Set in cold place until it begins to congeal. Then add mixture to whipped cream and broken Jello pieces and fold in. Line angel food pan with Graham cracker mixture as for pie. (Reserve a little for top.) Put in Jello mixture. Top with Graham cracker mixture and let set overnight in refrigerator. Cut in slices.

ANGEL FOOD CHERRY DESSERT — Edna Hansen

1 round angel food cake

Break up half of the cake into bottom of cake pan. Pour 1 can of cherry pie mix over cake. Break up rest of cake over cherries. Mix 1 package of instant vanilla pudding according to directions. Add 1 cup sour cream to pudding mix until smooth. Pour over cake and cherry mixture. Let set overnight or at least 8 hours. Other fruit pie mix can be used.

CHERRY PUDDING — Mrs. Charlotte E. Pope

40 Graham crackers (crumbled)
3/4 c. sugar
1 1/2 sticks butter or margarine
Cinnamon
5 egg whites
1 c. sugar
2 cans cherry pie filling

Mix together crackers, 3/4 sugar, butter or margarine and cinnamon. Put 1/2 mixture into large cake pan. Pour over 2 cans of cherry pie filling. Sprinkle on balance of Graham cracker crust mixture. Beat 5 egg whites until stiff. Add 1 cup sugar gradually. Put on top of above mixture. Sprinkle lightly with Graham crackers that are finely rolled for finish. Bake 35 minutes in 250° oven.

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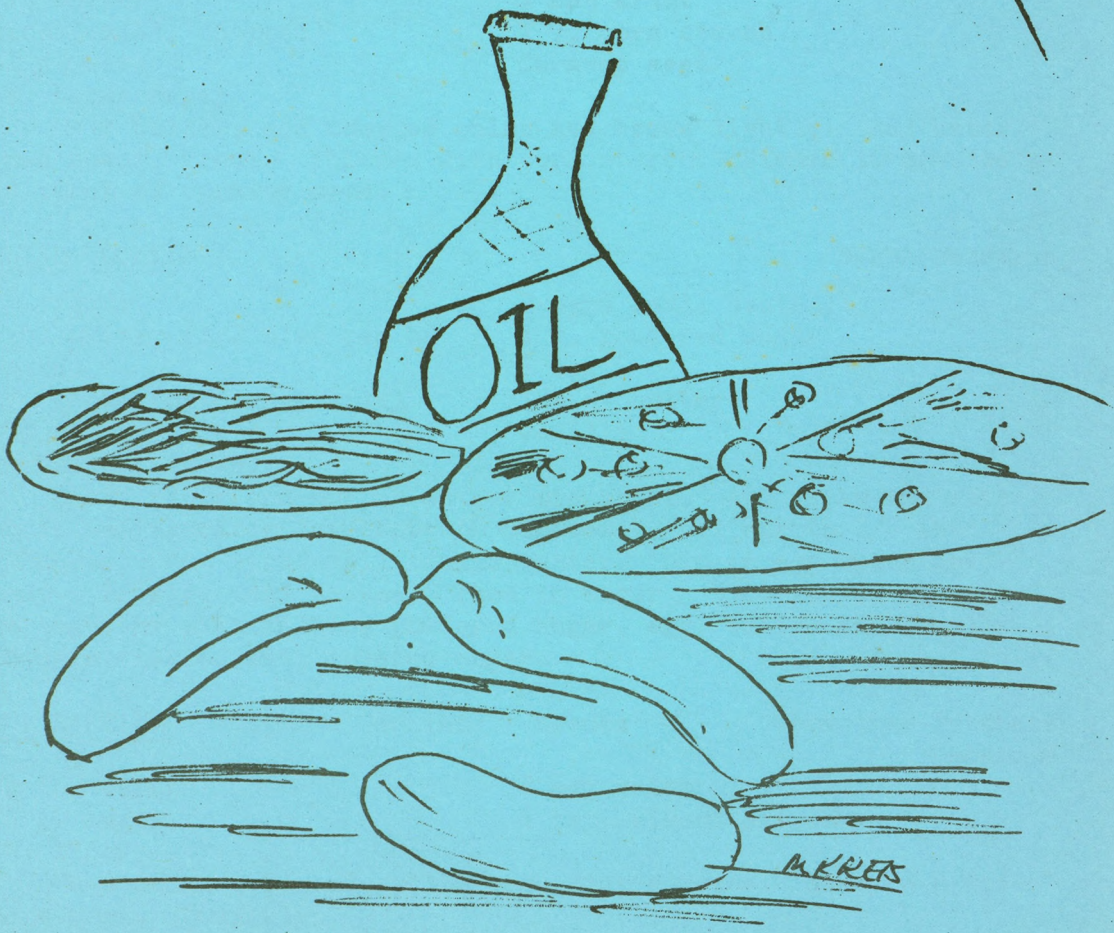
Foreign Cookery



FOREIGN

BOHEMIAN BREAD DUMPLINGS — Mrs. Clifford Craney

2 c. flour (sifted)
2 tsp. baking powder
1/2 tsp. salt
2 eggs (beaten)
1/2 c. milk
2 T. butter (melted)
3 slices dry bread (cubed)

Sift together flour, baking powder and salt. Combine beaten eggs, milk and melted butter. Fold in cubed, dry bread. Roll out in 6 pieces. Boil with lid on 15 minutes. Cut in slices with string or sharp knife. Top with melted butter.

BOHEMIAN STYLE KRAUT — Mrs. Clifford Craney

2 T. butter
Onion (small, chopped)
1/2 c. water
1 T. brown sugar
1 can kraut
1 T. corn starch
Caraway seed

Melt butter, add chopped onion and brown lightly. Add water, brown sugar, kraut. Thicken with corn starch. Simmer 10 minutes. Add pinch of caraway seed.

DANISH COOKIES — Donna Rossmann

4 c. flour
1 lb. butter (1/2 oleo can be used)
3 T. cream (or canned milk)
3 T. water
Egg white (beaten)
2 eggs (well beaten)
1 c. powdered sugar
1 egg
1/4 c. butter
Vanilla

Blend flour and butter as for pie crust. Add cream and water. Put in refrigerator for about 30 minutes. Roll out to 1/8 inch thickness. Cut with small cookie cutter. Dip in egg white and sugar. (2 eggs well beaten) Then in sugar. 350° for 10 minutes. Put together with filling powdered sugar, egg, butter and vanilla. Can be sprinkled with colored sugar.

SMOR BAKELSER (Spritz Cookies) Sweden — Christine Peterson Deceased

1/2 lb. butter
3/4 c. sugar
2 c. flour
2 egg yolks
1 tsp. almond extract

Have dough cold and put through cookie press. Bake in a moderate oven. (Quickly.)

PFEFFERNUESSE — Mrs. Alma Troll

2 1/2 lbs. syrup or molasses
1/2 lb. butter
1/2 lb. lard
2 big T. baking soda
Vinegar
5 lbs. flour
Cloves
Cinnamon
Nutmeg
1 lb. sugar
6 eggs (beaten)

Put syrup or molasses, butter and lard together and put on fire. When this starts to cook, add baking soda, with a little vinegar in it, and watch close. Then, add flour and a little of each; cloves, cinnamon and nutmeg. Let cool. Add sugar and well beaten eggs and work with hands until smooth. Roll into the size of a small walnut, then roll in sugar and bake at 350°. This makes around 700 little cookies.

BUTTER TARTS — Mrs. Swan Larson - Dryden, Ontario, Canada

1 egg
1 c. sugar
1 T. butter
3 T. vinegar
1 c. currants or raisins

Line tart tins with rich pastry. Fill with this filling. Bake at 350° until golden brown.

OATMEAL COOKIES (Dane) — Sadie Christensen

1 c. shortening (melted) or salad oil
2 c. brown sugar
2 large eggs (beaten)
4 scant c. oatmeal
1 c. coconut
1 1/4 c. flour
1 tsp. soda
1/2 tsp. baking powder
Salt
Nuts (if desired)

Combine above ingredients. Drop and spread out some. Bake in 350° oven for 8 minutes.

DATE NO-BAKE COOKIES — Marilyn Lensch Rodacker - Norway

1 c. dates (chopped)
1 egg (beaten)
1/2 c. nuts
1/2 c. sugar
2 c. Rice Krispies
1 tsp. vanilla

Add egg to sugar and dates and stir with fork. Put over low heat and stir for 15 minutes. Add Rice Krispies, nuts and vanilla. Mix and roll into small balls and then roll in coconut.

SPRITZ COOKIES — Hertha Johnson

1 lb. butter
2 c. white sugar
1/4 tsp. salt
1 tsp. baking powder
1 egg
4 1/2 c. flour
1 tsp. vanilla

Cream butter, sugar, then add eggs, vanilla. Mix well. Add dry ingredients. Mix well. Put in cookie press. Bake at 375° for 10 to 15 minutes or until lightly brown.

LEMON DESSERT — Alvena Paasch Jacobs - Canada

2 c. flour
2 T. sugar
1/2 c. butter
8 eggs
2 c. sugar
2 lemons (juice and rind)
2 envelopes of gelatin
3/4 c. water (cold)

Combine flour, sugar and butter. Bake for 25 minutes at 325°. Separate 8 eggs. Beat egg yolks. Add 1 cup sugar and beat again. Add remaining sugar and beat again. Add lemon juice and rind. Cook in double boiler. Then, add gelatin, cool, then add beaten egg whites. Top with whipped cream. Serves 20.

GERMAN ALMOND TORTE — Mrs. Oscar Petersen

8 eggs (very fresh)
1/2 lb. (1 1/3 c.) powdered sugar
2 c. unblanched almonds (grated or finely ground)
1/4 tsp. salt
1/4 tsp. vanilla
1/4 tsp. almond extract

Separate eggs and beat yolks until very light. Add sugar gradually and continue beating. Add almonds. Beat egg whites with salt until stiff, not dry. Fold into mixture. Add flavorings. Bake in ungreased tube pan 1 hour at 325°. Invert pan to cool. Sprinkle lightly with sugar.

DATE LOAF — Mrs. Helen Michalkow - Canada

1 c. brown sugar
3/4 c. butter
2 eggs (beaten well)
1 tsp. salt
1 3/4 c. flour
1 tsp. vanilla
1 c. dates (cut up)
1 c. walnuts
1 c. water (hot)
1 tsp. soda
1 tsp. almond extract

Mix as for any date bread. Bake 1 hour.

ENGLISH FRUIT CAKE — Mae Peterson

1 c. butter
6 eggs (separated)
1 tsp. soda
1 tsp. nutmeg
1/2 tsp. baking powder
1 lb. currants
2 T. lemon juice
1/4 c. orange juice
1 c. sugar
2 c. all-purpose flour
1 tsp. cinnamon
1 tsp. allspice
1 lb. raisins
2 lbs. mixed candied fruits (chopped)
1/4 c. pineapple juice
2 c. nutmeats (broken)

Pour fruit juices over fruit and let stand overnight. Cream butter and sugar. Add beaten egg yolks. Sift all dry ingredients together. Add to creamed mixture alternately with fruit mixture. Add beaten egg whites last. Line 2 9x4-inch pans with greased, heavy paper. Spoon in mixture. Trim with red and green cherries. Bake 3 hours in a slow oven (250°). (Less time for smaller containers.) Makes 6 pounds.

KOLAC (Small One) Serbian — Mrs. Marion Johnson

1/2 c. milk (warm)
1 pkg. yeast
1 T. sugar
1/2 c. flour
1 1/2 c. milk (scalded and cooled)
3 eggs (well beaten)
1/2 c. sour cream
1 tsp. salt
1 c. sugar
1/2 c. butter (softened)
4 to 5 c. flour

In a large bowl, make a sponge of 1/2 cup milk, 1 yeast, 1 tablespoon sugar and 1/2 cup flour. Let set for about 1 hour. To this, add warm milk, beaten eggs, salt, sugar, sour cream and butter. Beat well. Add flour, small amount at a time, until used. Knead very lightly, adding more flour if needed. Put dough in greased bowl and cover; let rise until double, about 2 hours. Flour a bread board, divide dough into 3 portions and roll each piece into long strips and braid 3 strips together. Place in deep baking pan. Let rise until double. Brush top with beaten egg yolks and 1 teaspoon sugar. Bake 1 hour at 325°. This dough could be used in making Pogaca.

Nothing is all wrong. Even a clock that has stopped running is right twice a day.

POGACHA (Lenten Bread) Serbian Mrs. Marion Johnson

2 yeasts (cake or pkg.)
4 c. water
1/2 c. sugar
1 1/2 T. salt
1/2 c. Mazola oil
8 to 10 c. flour

Mix yeast in 4 cups warm water. Add sugar, salt and Mazola. Then gradually add flour. Knead on floured board and let rise. Make 2 large loaves, 10x14 inch pan size. Bake at 350° for 40 to 45 minutes.

SPANISH PAELLA Mrs. Jim DeLorenzo - Spain

1 chicken or 2 c. cooked, beef (cubed)
2 T. oil
1 onion (small)
1/2 green pepper
1 c. green peas
1 can whole tomatoes
1 c. rice (uncooked)
1/4 tsp. Saffron
Water
2 bouillon cubes
Salt and pepper (to taste)

Cook the meat, your preference, and cube it. Cook the rice, Saffron and bouillon cubes until done in enough water to keep from sticking. Chop the tomatoes, pepper and peas together. Mash up good. Brown the onion in oil, add the meat, all the mashed vegetables, salt and pepper. Cook together until pepper and peas are done. Stir in cooked rice. Simmer all for 30 minutes.

MOOSE MEAT PIE (Serves 2) Mrs. Rollin Lowenstein - Alaska

1 c. cubed, cooked meat (any kind)
1 T. onion (chopped)
2 T. fat
1 T. celery (chopped)
1/2 tsp. salt
1 c. cubed, cooked potatoes
1/2 c. peas or green beans (cooked)
1/2 c. cubed carrots (cooked)
1 T. Worcestershire sauce
1 c. canned tomatoes with juice

Brown onion and celery in the fat. Add the meat, potatoes, vegetables and seasonings. Heat. Meanwhile, roll out the pie dough (1 recipe pastry for 8 inch double crust pie) and line individual tins. Pour hot meat mixture into crusts and add top crust. Bake in hot oven, 425°, about 20 minutes or until crust is nicely browned.

A diamond is a piece of coal that stuck to the job.

CARIBOU HOT POT — Mrs. Rollin Lowenstein - Alaska

Layer of white potatoes (sliced 1/2 inch thick)
Layer of tough, lean caribou meat (cut small)
Layer of onion (sliced)
3/4 tsp. salt
3/4 tsp. paprika (or more to taste)
1 (No. 303) can stewed tomatoes
1/3 c. sour cream or yogurt

Fill a 1 quart casserole almost to the top with potatoes, meat and onions. Mix and spread over casserole, salt, paprika and stewed tomatoes. Cover and bake in moderate oven, 350°, about 2 hours. Half an hour before the dish will be done, stir in soured cream or yogurt.

BREAD PUDDING — Marilyn Lensch Rodacker - Norway

1 2/3 c. bread cubes
1/2 c. nuts (chopped)
1/2 c. raisins
1/4 c. honey
2 T. margarine (melted)
1/8 tsp. salt
2 eggs (beaten)
1/2 tsp. vanilla
1 2/3 c. milk (hot)

Place bread cubes, nuts, raisins in baking dish. Combine honey, margarine, salt, eggs and vanilla. Slowly stir in milk and pour mixture over bread. Set baking dish in pan of hot water and bake at 350° for about 35 minutes or until set.

BANANA AND RAISIN LOAF — Malakwa Drive Inn - Canada

4 T. butter
1 c. brown sugar
1 egg
1 1/2 c. flour (sifted)
1/2 c. raisins
1/2 tsp. salt
1 tsp. baking powder
1 tsp. soda
3 ripe bananas

Preheat oven to 325°. Cream butter and brown sugar. Add beaten egg and beat until mixture is light and fluffy. Sift and measure flour, salt, baking powder and soda. Sift twice. Mash bananas with a fork. Add alternately with flour to creamed butter mixture. Fold in raisins. Pour into greased, wax paper lined loaf pan. Bake 60 to 70 minutes.

Envy shoots at others and wounds herself.

KRINGLES — Florence Johnk

1st Part:
1 c. flour
1/2 c. butter
1 or 2 T. water (depends on flour)

2nd Part:
1/2 c. butter
1 c. flour
1/2 c. butter
3 eggs
1/2 tsp. vanilla
1/2 c. nuts (optional)

Part 1; mix like pie crust. Cut butter in flour and add water. Shape into a ball. Divide dough into 2 or 3 parts and pat each very thin onto a cookie sheet in oval shapes.

Part 2; heat water and butter until boiling. Remove from stove and add flour. Add eggs, one at a time. Beat well. Spread over crust. Bake 1 hour at 350°. When cool frost with powdered sugar icing.

DANISH PASTRY - DENMARK — Audrey Carroll

Put 1 cake yeast in 1/4 cup warm water. In mixing bowl, put 4 cups flour, 1 cup lard, 3 tablespoons sugar and 1 teaspoon salt. Mix with pie blender as you would a pie crust. Add 1 cup warm milk, 3 egg yolks and yeast mixture. Chill in refrigerator about 1 hour. Divide into fourths. Press out as you would a pie crust. Place 2 on 1 greased cookie sheet. Fill with 1/4 can prepared pie mix. Let raise 1 1/2 hours before baking. Bake 30 minutes at 350°. Frost while warm with powdered sugar frosting.

HUNGARIAN GOULASH - HUNGARY — Beryl Sievers

Brown 2 pounds ground beef or rump cut into 1 inch pieces into 4 tablespoons hot fat. Add and brown lightly:
1 c. onions (sliced)
1 small clove garlic (minced)

Mix together and stir in:
3/4 c. catsup
1/4 c. plus 2 T. Worcestershire sauce
1 tsp. vinegar
1 T. brown sugar
2 1/2 tsp. paprika
2 tsp. salt
1 tsp. dry mustard
Dash of red pepper

Add 3 cups water. Cover and simmer 2 to 2 1/2 hours. Thicken with 2 tablespoons flour and 1/4 cup water. Cook 3 cups noodles, drain. Pour goulash over noodles.

BEEF AND RICE CHINESE STYLE - CHINA — Margaret Miller

3 T. salad oil
3 or 4 oz. can mushrooms
1 1/2 c. onions (sliced)
1/2 c. green pepper
1 c. celery
1 lb. hamburger
2 bouillon cubes (dissolved)
1 1/2 T. soy sauce
1/4 tsp. pepper
1 tsp. salt
1/2 c. precooked type rice

Heat salad oil in skillet, drain mushrooms and reserve liquid. Add first 4 ingredients and cook on medium heat for 10 minutes. Add hamburger. Cook 5 more minutes. Add remaining ingredients. Cook 15 to 25 minutes or until rice is done.

IRISH STEW — Mrs. Hill Dugan - Ireland

1 1/2 lb. mutton or beef
3/4 lb. potatoes (sliced)
3/4 c. onions
3/4 c. carrots
Celery tops
Parsley
Bay leaf or thyme
Salt and pepper

Cut meat into small pieces. Cover with cold water and bring to a boil slowly. Season with salt and pepper. Skim off the scum. Gently cook 1 1/2 to 2 hours or until tender. Add potatoes, onions and carrots. Put celery tops and parsley in a muslin bag. Cook until vegetables are done. Bay leaf and thyme may be added for excellent flavor. Serve piping hot.

GOLDEN SANDWICH TENDERLOIN — Conchi Casamitjana Madsen
Barcelona, Spain

You will need tenderloin, sliced very thin, lunch meat, ham, 1 egg, flour and milk. Take 1 thin slice of tenderloin and place on its top half a slice of ham lunchmeat. Cover it with another slice of tenderloin as a sandwich. Make as many as you think you will need per person. Generally 3 sandwiches per person is enough. Take 1 egg yolk, flour and milk and make a very thick paste. By adding milk and flour you will get more or less depending how many sandwiches you have. Once you have a very thick paste, take the white of the egg and beat until stiff and fold it with the paste, mix it real good. Have a frying pan with hot oil on the stove. Dip in the paste each sandwich and place it on the pan. Lower the heat so it can get cooked all the way through and not get burned. When 1 side is golden brown, turn the other side until done. Once you have fried all the sandwiches,

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GOLDEN SANDWICH TENDERLOIN (Continued)

they are ready to serve with any kind of vegetables, salads, etc. Don't forget to sprinkle salt and pepper in the tenderloin slices and also a little in the egg paste. As the ham lunch meat is bigger than the slices of tenderloin, you have have to cut the ham in half. Using 1 half for 1 sandwich and the other half for another one. You may use any kind of lunch meat you like best.

SPANISH OMELETTE IN WHITE SAUCE

Conchi Casamitjana Madsen
Barcelona, Spain

This recipe is made for individual servings. Take as many eggs as persons in your family. Beat 1 egg real well and season with salt and pepper. Put it in the frying pan and after a few seconds, sprinkle about 1/3 cup of mixed vegetables. Roll the omelette; try not to break it, and place it in a cake pan. Make as many omelettes as per persons in the family. In the frying pan, you should have just a little bit of hot oil, or melted butter. Once omelettes are placed in the pan, make medium thick white sauce enough to cover the omelettes. Sprinkle on top grated cheese (any kind) and butter. Place it in the oven until butter and cheese melts (325° for 15 minutes). You can also use mushrooms, cooked hamburger, tuna or anything else you like.

CUERNITO'S (Little Horns - a Mexican pastry dessert)

Mrs. Dwight Wuster

2 1/2 c. flour (sifted)
1 tsp. salt
3/4 c. oleo or butter
2 egg yolks
2 to 3 T. water (cold)
Thick jam or preserves
1 egg (beaten)
1/3 c. almonds (finely chopped)
Powdered sugar

Measure flour, salt and butter into bowl. Work butter into flour until finely divided as for pie crust. Add 2 egg yolks and water. Mix to a stiff dough. Divide dough in 24 pieces. Shape into balls. Roll each ball on floured board or pat out into small rounds, about 2 1/2 or 3 inches in diameter. In center of each, place 1 teaspoon jam. Fold over and press edges together to prevent jam from running out. Place on ungreased sheet. Shape into horns or crescents, if desired. Brush with beaten egg and sprinkle top with almonds. Bake 12 to 15 minutes in moderate oven, 375°. Remove from sheet. Dust with powdered sugar. Cool before storing. Makes 2 dozen. Handle gently as dough is rich and tender.

KAVERING - Norwegian — Mrs. Ross Bailey, Atlantic

1 c. whole wheat flour
1 c. white flour
1/2 c. sugar
1/2 tsp. salt
2 tsp. baking powder
1/2 tsp. cream of tartar
1/2 c. butter or margarine
3/4 c. buttermilk

Sift all the dry ingredients into a bowl, working the margarine or butter in as for pie crust. Add the buttermilk and mix together. Pat out on a floured board to about 1/2 inch thickness. Cut with a small round cookie cutter. Place on a cookie sheet, bake 12 minutes in a 400° oven. Remove from oven, remove and immediately slice with a sharp knife. Place on sheets again and toast in a 200° oven about 2 hours until crisp and light brown.

SPANISH STYLE CHICKEN "MOLÉ" - Spain — Phyllis Tilton Mejia, California

2 frying chickens (cut)
1/3 c. peanut butter
1 small jar Gebhardt's chili powder
1 qt. water
1 clove garlic
1/2 stick cinnamon
2 to 3 whole cloves
Salt (to taste)
Pinch of oregano

Put peanut butter and chili powder in skillet over low heat until peanut butter melts and chili mixes in. Add water, garlic, cinnamon sticks and cloves. Mix together and pour into large pan. Add chicken parts and salt to taste. Cover and boil for about 1 hour or until chicken is tender. Add oregano the last 15 minutes. Thicken sauce if too watery. Should be like gravy.

PATE A CHOUX (Cream Puffs) - French — Teresa Martin

1/2 c. butter
1 tsp. salt
1 c. water (boiling)
1 c. all-purpose flour
5 eggs
1 tsp. sugar

Add butter and salt to boiling water in top of double boiler. When the butter melts, add flour, all at once, and stir briskly until the paste leaves the sides of the pan, and forms a ball. Remove from heat, cool slightly and beat in eggs, one at a time, also add sugar and beat briskly after each addition. Drop by teaspoon on a cookie sheet or put through a pastry bag to form eclairs, cream puffs or any desired shapes. Bake on buttered baking sheet in a moderate oven, about 375° for 45 minutes or until paste is well puffed and the cakes are dry and browned. Split and fill the puffs with whipped cream, custard or any filling. Frost, if desired.

YORKSHIRE PUDDING - England — Marian League

1 c. flour
1 c. milk
Pinch of salt
1/2 tsp. baking powder
1 egg

Sift flour, baking powder and salt into a bowl. Beat eggs well and combine with milk. Gradually stir in about 1/3 of the liquid. Beat hard until smooth, then stir in remainder of liquid. Pour into a baking dish lined with enough drippings to cover the bottom of the dish. Pour batter to a depth of 1/2 inch. Bake at 425° for 20 to 30 minutes. Cut into pieces about 2 inches square and serve with roast beef and gravy. The pudding can be cooked under the meat, if the meat is roasted on a trivet.

DANISH CUCUMBER SALAD — Mrs. Oscar Petersen

2 or 3 medium sized cucumbers
1/4 c. vinegar
1/3 c. sugar
1/2 c. water
1/4 tsp. ground pepper (fresh)

Peel cucumbers and slice thinly, using potato peeler. Soak in salted water 1 or 2 hours in refrigerator. Rinse and drain thoroughly. Stir vinegar solution until sugar is dissolved. Pour over cucumbers. Let stand in refrigerator at least 1 hour.

STUFFED HAM - ENGIAND — Joyce Boyce

1 ham (fully cooked, weighing about 12 pounds)
1 medium sized onion (chopped, 1/2 c.)
1/2 c. celery (chopped)
1/2 c. (1 stick) butter or margarine
5 c. soft bread crumbs (10 slices)
1 T. leaf sage (crumbled)
1/2 c. honey
2 T. lemon juice

Place ham in a large deep roasting pan. Pour in water to a depth of 2 inches. Heat to boiling; cover. Simmer 1 hour. Cool slightly, then remove ham to a large shallow pan. Trim off rind, if any, and excess fat, leaving a layer about 1/4 inch thick. While ham simmers, saute' onion and celery in butter or margarine until soft in a medium size frying pan. Pour over bread crumbs and sage in large bowl; toss lightly to mix. Turn ham, fat side up; make 2 inch deep cuts, 1 1/2 inches apart, lengthwise into meat. Press stuffing mixture into cuts. Bake in slow oven (325°) 30 minutes. Mix honey and lemon juice in a cup; brush part over ham between stuffing rows. Continue baking, brushing every 15 minutes, with

Continued Next Page.

STUFFED HAM (Continued)

remaining honey mixture, 45 minutes or until richly glazed. Place ham on a large serving platter. Bake at 325° for 1 hour and 15 minutes. Makes 8 servings, plus enough for 1 bonus meal.

GNOCCHI

Ida Gorgatti - 5th AFS Student
Castelluchio, Italy

4 lbs. potatoes
5 c. flour
Salt (to taste)

Boil and rice potatoes. Gradually add all the flour. Knead until smooth and manageable dough is obtained. If necessary, add a little more flour. Roll dough into long rope-like strips, about 3/4 inch thick; cut into 3/4 inch pieces; dip in flour. Use prong of fork to make dented design on each piece. Boil in 8 quarts of rapidly boiling, salted water for about 10 minutes. Drain, place on large platter or individual plates. Serve with tomato sauce and sprinkle with grated Parmesan cheese. Serves 6 to 8.

PLAIN TOMATO SAUCE:

1 can tomato paste
3 T. olive oil (vegetable)
2 large onions (sliced)
1/2 tsp. oregano
2 1/2 c. water
Salt and pepper (to taste)

Fry onion in oil, about 5 minutes or until medium brown. Add paste; fry 3 minutes, stirring constantly. Add oregano, salt and pepper to taste; also 2 1/2 cups water; cover. Simmer over low flame for 25 minutes. Easily and quickly prepared. Serve very hot.

SAUERKRAUT - BOHEMIAN STYLE

Mrs. Cecil Ishii - Nebraska

1 (No. 2 1/2) can sauerkraut
3 T. sugar
1 onion (diced)
Water
3 T. shortening
3 T. flour
Caraway seeds (optional)

Drain and wash the sauerkraut. Cover with water, simmer at least 1 hour, with the sugar, seeds and onion. Just before serving, brown the flour in shortening and add to the kraut. Cook up until it thickens a little.

The longer you keep your temper, the more it will improve.

SPANISH GREEN CHILI RICE

Phyllis Tilton Mejia
Los Angeles, California

1 c. rice (uncooked)
1 c. sour cream
1/2 lb. longhorn cheese (cubed)
1 small can chili peppers (green - chopped)

Cook and cool rice. Mix boiled rice and sour cream. Spread half of mixture in buttered casserole. Spread cubed cheese and chili peppers on rice. Cover with remaining sour cream mixture. Bake at 350° 30 to 40 minutes.

DANISH COFFEECAKE - DENMARK

June Dorscher

4 c. flour
2 T. sugar
1 c. milk
1 cake of yeast
Choice of jams and fillings
1 tsp. salt
1 c. shortening
3 egg yolks
1/2 c. water

Combine the flour, salt, sugar and shortening. Scald the cup of milk and let cool. Add the beatened egg yolks to the milk. Dissolve the cake of yeast in 1/2 cup lukewarm water and add to milk-egg mixture. Combine the liquid to the dry ingredients. Cover and place in refrigerator overnight. Next morning, separate the dough into 4 parts. Roll out thin to about 20 inches in length on a cookie sheet. Spread with jam filling and let rise 30 minutes. Bake in a 350° oven for about 20 minutes or until light brown. Frost lightly with plain powdered sugar icing.

DANISH COFFEECAKE

Mariann Martens

1 c. milk (lukewarm)
2 eggs (slightly beaten)
1 pkg. yeast
1/4 c. water (warm)
2 tsp. sugar
2 1/2 to 3 c. flour

Dissolve yeast in warm water and sugar. Scald milk and cool to lukewarm. Add eggs. Combine ingredients and add flour, beatin well. Roll out into rectangle. Cut slices of cold margarine (2 sticks) over 2/3 of dough. Fold into thirds. Roll out into rectangle and fold in 3's three times. The third time it is roll out, cover entire surface with 1 cup sugar, sprinkle generously with cinnamon, ground, fresh cardamom seed, raisins or jam, starting on longest side, roll as for a cinnamon roll. Cut in middle to make 2 rolls. Pinch ends well. Place side by side on a brownie pan. Let rise 30 minutes. Bake at 350° for 35 minutes. While still warm, drizzle frosting on top. Powdered sugar frosting with almond flavoring.

KIFLINGS (Crescents) Mrs. Herb Koehrsen

1 lb. butter
1/2 c. sugar
3/4 c. almonds (chopped)
1 ground vanilla bean
4 c. flour
Powdered sugar

Cream butter and sugar and add almonds, ground vanilla bean and flour. Shape like crescents. Bake 325° for 15 minutes. When cool, roll in powdered sugar.

COFFEE KRINGLE Mrs. Albert Kite - Elk Horn, Iowa

1/2 c. lard
3 c. flour
1 cake compressed yeast
1/2 c. sugar
1 1/2 c. milk (lukewarm)
1 or 2 egg yolks
1 (No. 2) can pineapple
Water
Sugar
Corn starch

Dissolve yeast in part of milk. Cream lard and sugar. Add egg yolks. Add milk and part of flour. Add rest of flour. Beat well. Let rise until double. Roll out in fourths, as it makes 4 strips. Put in pan. Put pineapple filling in, fold sides into center. Let rise 1 hour, bake 30 minutes in 350° oven. For pineapple filling, add a little water and a small amount of sugar and thicken with corn starch the can of pineapple.

HAYDIVAGGINE (Studivent) Mildred Scheef

1 pkg. yeast
1/2 c. water (warm)
2 c. flour
1 c. water (warm)
1 c. milk
1/2 c. sugar
1 T. butter
1 tsp. salt
1 egg
4 c. flour
2 tsp. cardamom
1 c. raisins

Dissolve yeast in the 1/2 cup warm water, add other cup warm water and flour, stir and let stand until double its size. Heat milk and pour over sugar, butter and salt and beaten egg, let this stand until lukewarm. Then add this mixture to the yeast-flour, to this add remaining flour and cardamom, stir well and add raisins. Let stand until double its size. Stir down and let raise again. Drop by small tablespoons on cookie sheet, brush with melted butter and sprinkle with sugar. Bake 25 to 30 minutes in a 350° oven.

SWEDISH PANCAKES

Mrs. Gail Sidebottom

2 eggs (beaten)
1/4 tsp. salt
1/4 c. sugar
1 c. flour (unsifted)
3 T. shortening (melted)
1 1/2 c. milk

Mix ingredients in order given and stir to a smooth batter. (1/2 teaspoon vanilla may also be added) Pour 1/4 to 1/3 cup of batter on the center of a lightly greased griddle and tilt until the batter flows evenly to the edges of the pan. When it is brown, turn and brown the other side. (These are very thin pancakes.) Spread with butter, jam or syrup; and roll pancake with fingers into the shape of a jelly roll. Makes 8 9-inch cakes.

SWEDISH PASTRY

Eunice Smith

1 c. flour
1/2 c. butter
1 T. water (cold)
1 c. water
1/2 c. butter
1/2 c. flour (rounding)
3 eggs
1/2 tsp. almond flavoring

Blend flour and butter with blender until it is in small lumps. Then, add cold water. Mix with fork until like pie crust. Form into ball, divide into half. Pat out into 3-inch strips the length of your cookie sheet. Let stand. Bring water and butter to a hard boil. Remove from heat. Add flour. Beat until all lumps disappear. Add eggs, one at a time. Add almond flavor. Spread this mixture over the pastry, bringing over the edges. Bake 375° for 1 hour. Frost with powdered sugar, warm water and almond flavoring mixture.

MANICOTTI-CHEESE BAKE

Mrs. Carl (Teresa) Martin

3 T. oil, butter or oleo
1/2 lb. ground pork
1 1/2 lb. ground beef
1/3 c. onion (minced)
1/3 c. celery (minced)
1 clove garlic
1/3 c. sherry cooking wine
1/2 c. Prince Parmesan cheese (grated)
1 1/2 tsp. salt
1/2 c. dry bread crumbs
2 pt. jars Prince sauce
2/3 c. Contadina tomato paste

Melt butter in large frying pan. Add pork and beef, cook until brown. Add onion, celery and garlic; cover. Cook 10 to 15 minutes until celery is tender. Remove from heat. Stir in sherry wine, grated cheese, salt and bread crumbs. Fill uncooked Manicotti with mixture, using teaspoon or small knife. Heat the 2 pints of Prince sauce (meat, meatless or mushrooms), add 1/2 jar of water. Pour 1/2 of this sauce in baking dish and arrange Manicotti side by side

MANICOTTI-CHEESE BAKE (Continued)

in a single layer. Top with balance of sauce, completely covering Manicotti. Cover baking dish with aluminum foil, crimping edges to seal tightly. Place in preheated oven of 400° and bake 45 minutes. After 45 minutes, remove foil, sprinkle with cheese and allow an additional 10 minutes.

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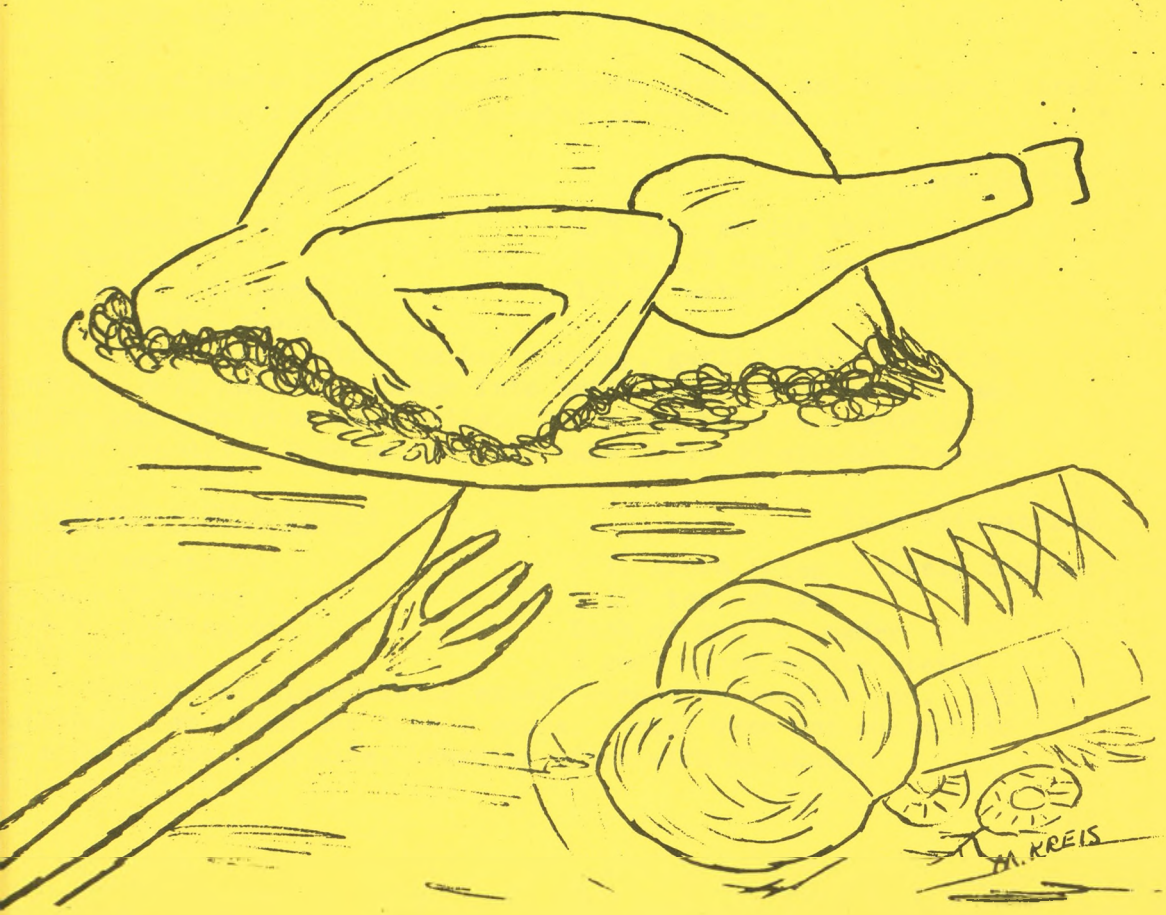
MEATS, FISH, and POULTRY



MEATS

DANISH FRIKKEDILLER

"Mitzi" Madeleine Craney

1 lb. ground beef
1 medium onion (finely chopped)
1 T. flour
1/2 tsp. cinnamon (optional)
1/2 tsp. nutmeg (optional)
1/2 tsp. pepper
1 tsp. salt
2 eggs

Beat eggs and add 2 tablespoons water; add rest of ingredients and mix thoroughly. Use wooden spoon for mixing and shape patties on the spoon. Fry in small amount of Crisco until nicely browned.

BAKED SLICED HAM

Mrs. Raymond Linke

Ham (sliced 1/2 inch thick)
2 T. brown sugar
1 T. flour
1/2 tsp. mustard
3 T. vinegar

Make a paste of brown sugar, flour, mustard and vinegar. Spread on ham and bake for 20 to 25 minutes in 350° oven.

PORCUPINE MEAT BALLS

Vera Mueller

1 lb. ground beef
1/3 c. rice
3 T. onion (chopped)
2 T. parsley (chopped)
1/4 tsp. garlic salt
1 (10 1/2 oz.) can tomato soup
1/2 c. water

Combine beef, rice, onion, parsley, garlic salt, a little pepper, salt and mix. Shape into small balls, combine soup and water and pour over meat balls. Cover and bake in a 350° oven for 30 minutes. Then uncover and bake 20 to 30 minutes longer.

MARINATED MINUTE STEAKS

Kate Fitzpatrick

1/2 c. soy sauce
3 to 4 T. honey
3/4 c. cooking oil
2 T. vinegar
2 T. green onion (finely chopped)
1 1/2 tsp. ginger
Dash of garlic powder
6 good sized minute steaks

Combine all ingredients except steaks in shallow pan. Add steaks. Let stand for 1 to 2 hours. Grill over hot coals 5 to 7 minutes, on each side, brushing often with marinade.

BEEF STROGANOFF — Margaret Fredrechsen

2 lbs. round steak (cut in 1/2x1/2 inch strips)
1/4 c. flour
1/2 c. onions (chopped)
6 T. butter
1 1/2 tsp. salt
1/8 tsp. pepper
1/2 c. water
1 can condensed cream of mushroom soup
1 (4 oz.) can mushrooms (undrained)
1 c. dairy sour cream

Dredge steaks in flour. Brown with onions in butter. Add seasonings and water. Cover and simmer gently until almost tender, about 45 minutes to 1 hour. Stir occasionally. Add soup and mushrooms. Stir to mix. Cook gently until beef is tender, about 30 minutes. At serving time heat mixture piping hot, turn off heat and stir in cream. Serve over poppy seed noodles. Makes 10 servings.

POPPY SEED NOODLES:

1 (12 oz.) pkg. egg noodles
1/4 c. butter
1 T. poppy seed
1/3 c. almonds (slivered)

Cook noodles as directed on package. Drain. Brown butter in skillet. Add poppy seed and almonds, mixing well. Add noodles and toss lightly to mix.

HAMBURGER MIX — Mrs. Roy Butler

4 medium sized onions (chopped)
3 cloves garlic
2 c. celery (chopped)
1/4 c. fat
4 lbs. hamburger
4 tsp. salt
1/2 tsp. pepper
3 T. Worcestershire sauce
2 (14 oz.) catsup

Cook onion, garlic, celery in fat. Add hamburger, cook until pink disappears. Add rest of ingredients. Cook 20 minutes. Serve on hot toasted buns. Freeze in small portions to be used as needed.

PORK CHOPS AND RICE IN TOMATO SAUCE — Mrs. Arnold Sievers

4 pork chops
1/2 c. rice
1/2 c. water
1/4 tsp. salt
1 can tomato juice
1/8 tsp. mustard
1/2 tsp. pepper
1 T. sugar

Brown chops on both sides. Add uncooked rice and brown in melted fat. Add ingredients in order given. Cover skillet. Cook slowly for 1 hour until rice is tender.

HAMBURGER TREAT

Priscilla Drake Gray

1 round loaf unsliced white bread
1 lb. ground beef
2 T. oil
1 green pepper (diced)
1/2 c. celery (diced)
Cheese slices
1 tsp. salt
1/4 tsp. pepper
1 T. Worcestershire sauce
1 can (11 oz.) condensed Cheddar cheese soup

Cut off the top of loaf of bread and hollow out, forming crust shell. Reserve top, but tear removed bread into small pieces, set aside. Brown beef in oil. Mix in green pepper, celery, salt and pepper, Worcestershire sauce and soup. Simmer until pepper and celery are limp. Mix in about 2 cups of the bread pieces. Fill crust shell with beef mixture. Cut cheese slices in half diagonally and place on top of mixture. Bake on a cookie sheet in 350° oven 8 to 10 minutes or until cheese melts. Replace top. Serve cut in wedges or slices. Serves 6 to 8.

JOHANNY MAZETTIE (Good For Crowd)

Margaret Miller

2 c. celery (chopped)
1 c. onion (chopped)
2 green peppers (chopped)
4 T. bacon drippings
1 lb. ground beef
1 can tomato soup (undiluted)
1 can each of tomato sauce and paste
2 tsp. salt
1/4 tsp. pepper
1/2 c. stuffed olives (chopped)
1 can mushrooms
1/2 lb. wide noodles (cooked)
2 c. sharp cheese (grated)

Saute' celery, onion, green pepper in 2 tablespoons bacon drippings for 5 minutes. Remove from pan, saute' meat in 2 tablespoons bacon drippings for 10 minutes. Mix with first mixture. Add soup, paste, sauce and seasoning. Add olives, mushrooms and noodles and mix. Turn into casserole, cover with cheese and bake for 325° for 20 minutes.

ON-YUM STEAK

Reba Wendelin

Use a double thickness of tin foil about 2 1/2 feet long. Butter the foil and sprinkle with 1/2 package of dry onion soup mix. Put steak (1 inch to 1 1/2 inches thick) on soup mix. Add the remaining soup mix. Pour 1 can cream of chicken soup over this and seal the foil. Bake at 350° or 1 1/2 hours or until the steak is tender.

PORK CASSEROLE — Margaret Steffen

3 lbs. lean, fresh pork (cubed)
6 T. butter
1 1/2 c. celery (diced)
1 1/2 c. water (hot)
Salt and pepper (to taste)
1 1/2 cans whole kernel corn
1 can mushroom soup
2 cans cream of chicken soup
1 pkg. noodles (cooked)
Potato chips

Brown pork in butter. Add celery, water, salt and pepper. Let simmer until done. Add whole kernel corn, mushroom soup, chicken soup and cooked noodles. Put in baking pan and cover with crushed potato chips and bake.

BAKED CHOP SUEY — Mrs. Stan Corey

1 lb. ground beef
3 onions
1 1/2 c. celery (diced)
1 can cream of mushroom soup
2 soup cans water
1 c. rice (uncooked)
1/2 c. soy sauce
Bean Sprouts (optional)

Brown ground beef in skillet. Saute' with diced onions. Blend in diced celery, mushroom soup, water, rice, soy sauce and bean sprouts. (Do not use any salt.) Place in a greased 2 quart casserole and bake at 350° for 1 hour.

INDIAN MEAT LOAF — Dorothy Westphalen

1 lb. ground beef
1/2 lb. ground pork
2 eggs (slightly beaten)
1 c. cream style corn
1 c. tomatoes (cooked)
1 T. onion (chopped)
4 c. corn flakes
2 tsp. salt
1/8 tsp. pepper
1 tsp. Worcestershire sauce

Crush corn flakes slightly. Combine with remaining ingredients. Spread in greased 9x9 inch pan. Bake in 350° oven about 1 hour. Makes 9 servings.

REALLY SPECIAL PORK CHOPS — Mrs. Frank (Bette) Griffith

8 pork chops
1/2 tsp. salt
1/2 tsp. sage
4 tart apples (cored, cut in rings)
1/2 c. brown sugar
2 T. flour
1 c. water (hot)
1 T. vinegar
1/2 c. raisins

Brown chops in Crisco, or oil. Sprinkle with salt and sage. Do not omit sage. Place in baking dish, top with apple rings and

Continued Next Page.

REALLY SPECIAL PORK CHOPS (Continued)

sprinkle with the brown sugar. Add flour to fat in the skillet. Blend. Add water and vinegar and cook until thick. Add raisins and pour over chops. Bake uncovered for 1 hour in 350° oven.

BARBECUED RIBS — Mary C. Laursen

3 to 4 lbs. ribs
1 1/2 c. brown sugar
2 tsp. chili powder
1 tsp. celery seed
1 T. vinegar
1 bottle catsup
1 T. hot mustard
2 T. Worcestershire sauce

Combine ingredients. Add enough water to make sufficient liquid to cover. Bake in slow oven about 2 hours.

HAMBURGER CASSEROLE — Mildred McDermott

1 1/2 lbs. ground beef
1/2 onion (minced)
1 c. celery (chopped)
1 small can mushrooms (optional)
1 can cream of chicken soup
1 can Chinese chow mein noodles
1 can mushroom soup

Put a small amount of fat in skillet and brown the ground beef lightly. Add onion and celery. Cook about 5 minutes. Mix the 2 canned soups, plus mushrooms. Put into a buttered casserole. The soup mixture that has been mixed with the vegetables. Cover with the chow mein noodles and bake 350° for 30 minutes.

GERMAN ROLADEN (Steak) — Mrs. Russell (Lucy) Lehnhardt

1 minute steak
1 tsp. or more of onion (chopped)
Pepper
1/2 slice of bacon
Salt

Roll and secure with a toothpick. Put rolls into a heavy skillet which has been heavily sprinkled with paprika and brown meat in butter. Add 1 onion, chopped. Cover and simmer for 1 hour or more. Add water when necessary. Thicken meat juices for gravy and serve over meat rolls.

A man wrapped up in himself makes a very small bundle.

PORK CHOPS AND SAUERKRAUT — Gloria Walter

Pork chops
1 can tomato soup
1/2 can water
1 can sauerkraut (already heated)

Brown pork chops in skillet. Place in cake pan. Pour over 1 can tomato soup, water and sauerkraut. Bake in 350° oven for 1 hour.

SALISBURY STEAKS — Shirley Paasch Leeper

1 lb. ground beef
1/2 lb. pork sausage
2 c. rice (cooked)
1 tsp. salt
1/2 tsp. pepper
1 egg (well beaten)

ONION GRAVY:
3 c. water
1 pkg. onion soup mix
2 T. flour

Combine above and mix well. Form into 6 thick individual loaves. Place in baking dish and bake 30 minutes at 350°. Meanwhile, prepare onion gravy. Add soup mix to the water and cook covered for 10 minutes. Mix the flour in 1/2 cup of cold water and add to the cooked soup mix to thicken. Cook 2 to 3 minutes, stirring constantly. Pour this gravy over the steaks and bake 25 to 30 minutes.

BAKED PORK CHOPS — Mrs. Hugo Paasch

6 pork chops
Salt and pepper
Worcestershire sauce
Bread crumbs
4 T. margarine
1/4 c. celery (chopped)
1/4 c. onion (chopped)
1/2 c. apples (chopped)
1 c. water
Egg

Sprinkle pork chops with salt and pepper and rub with Worcestershire sauce. Dip in beaten egg. Then in bread crumbs. Brown in skillet in margarine, then place in baking dish. Mixed celery, onion and apples together and put on chops. Add water to brownings in the skillet and pour over chops. Bake in covered baking dish in moderate oven for 1 1/2 hours.

Mothers, as well as fools, sometimes walk where angels fear to tread.

PALM SPRINGS POT ROAST — Helen Larsen

7 blade roast (3 or 4 lbs.)
1 can mushroom soup
1 pkg. dry Lipton's onion soup

Put roast in heavy duty foil. Pour mushroom soup and onion soup over the top of the meat. Seal up. Put in 325° oven for about 3 hours. This is very, very elegant.

PORCUCPINE MEAT BALLS — Mrs. A. H. Koehrsen

1 lb. ground beef
1/2 c. rice (uncooked)
1 tsp. onion (minced)
1/2 tsp. salt

Mix together, make into small balls, place in baking dish with cover. Pour 1 can tomato soup on top. Bake 1 1/2 hours at 350°.

MEAT BALLS AND CABBAGE — Mrs. Clarence Jacobsen

2 lb. hamburger
1 egg
1 1/2 tsp. salt
Little pepper
1/4 c. rice
1 tsp. salad herbs
1/2 c. milk
Large onion
1 medium head cabbage

Mix hamburger, egg, salt, pepper, rice, herbs, milk and onion together well. Quarter a medium sized head of cabbage. Boil until done. Remove from water. Hamburger makes about 12 meat balls. Simmer meat balls 1 1/2 hours. Heat meat balls and cabbage together at meal time. To make good gravy, take part of potato water and cabbage broth and thicken.

ROUND STEAK — Mrs. Clarence Jacobsen

2 lbs. round steak
Salt
Pepper
Bacon
Onion

Remove bone from steak and then pound. Cut pieces about 3 inches wide and 3 1/2 inches long. Salt and pepper. On each piece, put 1 1/2 slices of bacon and thin slices of onion. Roll up, tie or use toothpicks to fasten. Brown on all sides. Simmer until done. Juice makes good gravy.

Other people's troubles are not so bad as yours, but their children are a lot worse.

BARBECUED RIBS — Mae Peterson

1 T. chili powder
1 T. celery seed or salt
1 tsp. paprika
1 T. salt
1/4 c. brown sugar

Mix and rub into ribs. Bake ribs on grill. Keep turning.

SAUCE TO SERVE WITH RIBS:

1 can tomato soup
1 c. Brook's hot catsup
4 T. Worcestershire sauce
2 T. vinegar
2 T. sugar

Mix all together.

PEPPER STEAK — Mary Ellen Woltmann

3 to 3 1/2 lb. round steak or top sirloin
2 cans beef consomme soup
1 envelope of dry onion soup mix
1 can water
1 1/2 to 2 c. celery (diced)
1 large can mushrooms (sliced)
1 can water chestnuts (sliced)
1 can small whole onions
1/4 c. soy sauce
1/4 c. Worcestershire sauce

Cut steak into 1 inch cubes. Dust with flour and brown on all sides in small amount of hot fat. Add soup, onion mix and water. Simmer 45 minutes or until almost tender. Then, add celery, mushrooms, water chestnuts and whole onions. Add soy and Worcestershire sauce. Cook over low heat until celery is done (1 to 1 1/2 hours). Stir often. Just before serving add corn starch to thicken. Serve over steamed rice.

FRICCADILLIES — Mrs. Eugene (Jeanette) Clayton

1 1/2 lbs. ground beef
2 eggs (beaten)
2 slices of bread (may use more)
1 c. milk
1 tsp. salt
1 can mushroom soup
1/2 can water (cold)
3/4 c. flour (approximately)
Dash of pepper
Onion (chopped, may be used if desired)

Combine ground beef, beaten eggs, bread, milk and salt. Spoon meat mixture about the size of a large egg into a small bowl containing flour. Shape meat into patties and roll in flour. Put into skillet that has been lightly greased. Brown patties on 1 side; turn and brown remaining side. Place meat

Continued Next Page.

FRICCADILLIES (Continued)

balls in 8x12 inch baking dish. When all patties are browned, pour off excess grease left in skillet and add mushroom soup diluted with 1/2 can of water and stir to make a gravy. Add a dash of pepper if you desire. Pour gravy around and over meat balls and bake in 350° oven for about 25 minutes. These meat balls may be warmed over for another meal too if there are any left. The recipe will serve 8 to 10 people.

RUEBEN DOGS — Betty Sunderman

10 frankfurters
1 can (16 oz.) sauerkraut (drained)
1/2 c. chili sauce
4 slices Swiss cheese (each cut into 5 strips)
10 frankfurter buns

Slit frankfurters lengthwise, cutting almost through each. Place opened frankfurter, cut side down on top half of bun. Combine sauerkraut and chili sauce. Place about 2 tablespoons kraut mixture on bottom half of each bun. Top kraut with 2 strips of cheese for each sandwich. Place open sandwiches on baking sheet and broil 3 inches from heat 5 minutes. Makes 10.

PIZZA BURGER — Marian League

1 lb. ground beef
1/2 c. Parmesan cheese
3/4 tsp. oregano leaves
1 1/2 tsp. pepper
2 T. onion (chopped)
2 cans tomato paste

Mix all together and spread on buttered buns. Bake at 350° for 20 minutes. Top with a slice of American cheese. These may be kept in the freezer and baked as needed.

PORK CHOPS AND RICE — Laura E. Furey

Trim fat from 4 or 5 pork chops. Brown chops in fat or cooking oil. After they are well browned, pour off excess fat. Leave chops in skillet. Pour a cup of long grain rice on top and around chops. More rice if more than 5 chops. Mix one can of cream of chicken soup and one can of milk together, add more milk for more rice. Season chops with salt and pepper after they are browned. Cover skillet and put in a 350° oven for one hour or more. Serve rice with soy sauce. Nice served with applesauce.

SWEET AND SOUR PORK CHOPS — Mrs. James (Merna) Whyle, What Cheer, Iowa

(A different way to fix pork chops, so give it a try.)

4 to 6 thick pork chops (I like mine an inch thick)
1/2 tsp. salt
2 to 3 large apples (the tart variety - I use Jonathan apples)
5 T. flour
3 T. molasses or brown sugar
2 c. water (hot)
2 T. soy sauce
2 T. cider vinegar
1/3 c. golden raisins

Brown chops well on both sides as well as on the edges. Cut edges if necessary to make them lie flat. Arrange chops, after browning, in a shallow casserole or baking pan. Salt each chop. Do not peel apples, but remove core, leaving apple whole. Slice into rings approximately 3/4 inch thick. Place apple rings on top of chops. Stir flour into fat in frying pan after removing chops. Stir until nice and brown. Combine water, molasses or brown sugar and soy sauce, then add to flour mixture and cook over low heat, stirring constantly until mixture thickens. Add raisins and vinegar, and pour mixture over chops and apples. Cover and bake at 350° for approximately one hour or until chops are done. Serve with rice or mashed potatoes. A good salad with this is cabbage with chopped, fresh cucumbers and a little onion in it - and your favorite dressing.

PEPPER STEAK — Mrs. Woodrow Hansen - Mrs. Norval Phillips

3 to 3 1/2 pounds round steak or top sirloin cut into 1 inch cubes. Dust with flour and brown on all sides. Add 2 cans beef consomme soup and one envelope dry onion soup. Simmer for 45 minutes or until almost tender. Then, add 1 1/2 to 2 cups diced celery; 1 large can sliced mushrooms; 1 can water chestnuts (sliced); 1 can small whole onions. Flavor with 1/4 cup soy sauce and 2 tablespoons Worcestershire sauce. You may have to add a little water. Simmer about 1 1/2 hours. Just before serving, thicken with corn starch. Serve on steamed rice.

MEAT BALLS — Mrs. Dale McIntosh

2 lb. ground beef (lean)
1/4 c. tomato soup
16 to 20 soda crackers (crushed fine)
Salt
1/2 lb. ground ham
2 eggs (beaten)
Small onion (diced)
Pepper

Combine above ingredients. Form into balls and place in rather large baking pan. Cover with tomato soup that remains from can of soup. Cover and cook 1 1/2 hours.

BARBECUED BRISKET — Mrs. Dale McIntosh

3 to 4 lbs. brisket (trim off fat)

Rub well into brisket and let stand overnight:

Garlic salt
Celery salt
Onion Salt

The next day, place brisket in roaster or flat pan that can be tightly covered and rub both sides of meat with; salt, pepper, liquid smoke, and Worcestershire sauce. Cover and bake 5 to 6 hours at 275°. One hour before cooking is finished, cover brisket with barbecue sauce and bake for remaining hour. Cool brisket completely (overnight if possible in refrigerator). Slice diagonally (or on the cross grain) into 1/4 inch slices. Wrap sliced brisket in foil and place in oven and heat thoroughly just before serving. This sliced brisket is delicious served on rye bread with Swiss cheese.

ROUND STEAK SUPPER — Mrs. Dick Ruge - Nebraska

2 lbs. round steak (1 inch thick)
2 tsp. salt
Dash of pepper and flour
6 medium onions (sliced)
1/4 c. fat
3 large potatoes (sliced)
1 bay leaf
1 can cream of mushroom soup
1 lb. can French cut green beans

Season meat with salt and pepper. Meat should be cut in serving size pieces. Roll meat in flour. Cook onions in fat until tender, but not brown. Remove onions. Brown meat slowly on both sides. Place meat in 3 quart casserole. Add onions, potatoes and bay leaf. Pour soup over. Cover. Bake until meat is tender. Drain beans. Add. Bake 10 to 15 minutes longer, in 350° oven. 1 hour and 45 minutes. Serves 6 to 8. Serve with toasted French bread.

BEEF STROGANOFF — Mrs. Gene (Cathleen) Young - Minnesota

1 to 1 1/2 lbs. round steak (cubed and rolled in flour)
1 large onion
1 clove garlic (minced)
1 (6 oz.) can mushrooms (drained)
1 can tomato sauce
1 T. Worcestershire sauce
1 can bouillon soup
2 c. water
1 c. sour cream
2 bouillon cubes

Brown meat, add onions, mushrooms, garlic, tomato sauce, bouillon water, Worcestershire sauce. Simmer 1 hour. Add sour cream and let heat through only. Serve on egg noodles or rice.

TAMALE PIE — Mrs. A. O. Weiss - Avoca

2 lbs. hamburger
1 onion
1 can tomato sauce
1 can whole corn
2 large tamales
Cheese (grated)

Brown meat and then add other ingredients. Heat in oven and top with grated cheese.

SPAM AND CHEESE RIBBON LOAF — Mae Mattox - Shelby

1 can Spam
1 (3 oz.) pkg. cream cheese
1 tsp. lemon juice
1 tsp. onion (grated)
1 T. parsley (minced)
1/4 tsp. salt

Cut into 8 slices the Spam. Then mix together the cream cheese (softened with a little milk), lemon juice, onion, parsley, salt. Spread between slices of Spam with a spoon. Chill 4 hours or overnight. Slice and serve.

SAUCY STEAK — Mrs. Vernon Paasch

1 beef round steak (cut 1/2 inch thick)
1/4 c. flour
1/2 tsp. salt
1/8 tsp. pepper
3 T. lard or drippings
1 can (10 3/4 oz.) condensed onion soup
1/2 c. water
1/2 tsp. celery seed
2 T. chili sauce

Cut steak into 5 or 6 servings. Pound to 1/4-inch thickness. Mix together flour, salt and pepper. Dredge steak pieces with seasoned flour and brown in lard or drippings. Pour off drippings. Add onion soup, water, celery seed and chili sauce. Cover tightly and simmer 1 1/2 hours or until meat is tender. Yield: 5 to 6 servings.

AMERICAN CHOP SUEY — Ruth Hicks

1 lb. pork (cubed)
1 lb. beef (cubed)
1 small stalk celery
4 large onions (cubed)
1 T. molasses
Salt and pepper (to taste)

Brown meat. Put in kettle, cover with water and simmer 1 1/2 hours. Add celery, onions, molasses and salt and pepper to taste. Cook until tender, adding water as needed. Thicken as for gravy.

Keep on your toes and you won't run down in the heels.

PTA "GO TO MEETING" SPECIAL (Chuck Wagon Style)

Mrs. Ross (Rosetta) Bielfelt

2 lbs. ground chuck
1 can whole kernel corn
1/2 pkg. noodles
Salt and pepper
1 large can spaghetti sauce (mushroom or meat)

Brown chuck and break up into small bite sizes. Drain excess fat and add whole kernel corn, using liquid for flavor. Add cooked noodles to mixture along with salt and pepper. Stir in spaghetti sauce and simmer slowly to let ingredients absorb sauce. A little water should be added if mixture becomes too thick.

PORCUPINE MEAT BALLS

Mrs. Ross (Rosetta) Bielfelt

1 lb. hamburger
1/2 c. rice
1 T. onion (chopped)
2 T. green pepper
1 tsp. salt
1/2 tsp. celery salt
2 c. tomato juice
1/2 tsp. cinnamon
1 1/2 T. sugar
1 T. Worcestershire sauce

Wash rice and drain. Combine rice, meat, onion, green pepper, salt and celery salt. Heat tomato juice, cinnamon, sugar and Worcestershire sauce in heavy pan. Form hamburger into balls and drop in the above. Cover. Simmer 50 to 60 minutes.

CHOW MEIN (Serves 18)

Virginia Rossmann

2 lbs. hamburger
4 c. celery (chopped)
1 onion
1 c. rice
2 1/2 c. water
2 T. butter
2 T. soy sauce
1 can mushroom soup or cream of mushroom soup
1 can cream of chicken soup
1 T. pimiento (chopped)
Chow mein noodles

Brown hamburger, celery, onion together and drain off all grease. Cook 1 cup rice in 2 1/2 cups water and 2 tablespoons butter and add to hamburger. Stir the rest into hamburger and rice. Put all into buttered pan. Cover with chow mein noodles. Bake at 350° for 1 hour. (If noodles brown too rapidly, cover pan with foil.)

LAS VEGAS ROAST

Joan Bornholdt

3 lbs. roast (cheap cut)
1 can cream of mushroom soup
1 pkg. dry onion soup
Salt and pepper

Wrap and seal in aluminum foil. Bake 3 hours at 300°. When done will be very tender and will have made it's own gravy.

HAMBURGER DE-LUXE — Vena Rossmann

1 lb. ground beef (make into 6 patties)
4 slices dry bread (cubed)
1 egg (well beaten)
1/4 c. milk (warm)
2 T. butter (melted)
1/2 tsp. salt
1 c. catsup
1/4 c. water
1/4 c. brown sugar
1/2 tsp. salt
1/4 c. vinegar (optional)
1/8 tsp. pepper (optional)
1 tsp. onion (optional)

Put patties in pan. Add the next 5 ingredients together and make a dressing and spoon over the patties. Make a sauce from the rest of the ingredients and spoon over patties and dressings. Bake for 35 minutes at 350°.

TAMALIE PIE — Eunice Armstrong

3 lbs. ground meat
1 c. ham
1 c. ground pork
1 c. ground beef
5 T. fat
1 1/2 onions (minced)
3 c. creamed corn
1 green pepper (optional)
2 c. corn meal
1 pt. water (hot)
3 c. tomato juice
1 1/2 tsp. salt
3 T. sugar
2 tsp. chili powder

Simmer meat and stir in fat, onions and pepper. Add corn meal and then hot water and tomato juice. Simmer 10 minutes. Add the other ingredients and blend. Bake in oven 1 1/2 hours. This recipe serves 12.

OVEN BARBECUED RIBS — Mrs. Bob Vander Meulen

3 lbs. country style ribs (cut in serving pieces)
2 c. onion (slices)
2 cloves garlic (minced)
1 T. fat
1/2 c. vinegar
1/2 c. water
1/4 c. chili sauce
2 T. lemon juice
2 T. Worcestershire sauce
3 T. brown sugar
1 1/2 tsp. salt
1 tsp. dry mustard
1 (8 oz.) can tomato sauce

Bake ribs in shallow baking pan in very hot oven. 450° for 30 minutes. Meanwhile, cook onion and garlic in fat until tender but not brown; add remaining ingredients, simmer 10 minutes. Brush ribs with sauce. Reduce oven to 350°. Continue baking uncovered 1 hour or until done, brushing occasionally with sauce. Serve with the sauce and lemon wedges. 6 servings.

GLORIFIED PORK CHOPS

Mrs. Hans Ohms

6 medium pork chops
Salt and pepper
1 c. cream of mushroom soup

Fry pork chops until brown. Season with salt and pepper. Pour cream of mushroom soup over chops and simmer until done.

LIVERWURST

Mrs. Donald Holtz

3 lbs. liver
1 1/2 pork (lb.)
2 T. salt
1 tsp. pepper
1/2 tsp. cloves
1 c. milk
1 medium onion (chopped)
3/4 c. cracker crumbs
3 eggs
Juice from liver and pork

Cook liver and pork together. Grind. Add remaining ingredients. Cold pack 3 hours for pints.

HAM LOAF

3 lbs. ground beef
3/4 tsp. salt
5 T. green pepper (chopped)
1 1/4 c. cracker crumbs
1 c. mushrooms (chopped)
8 slices bacon
1 lb. smoked ham (ground)
5 T. catsup
5 T. horseradish
3 eggs (beaten)
1 1/4 c. evaporated milk

Mix the ingredients and bake 2 hours at 325°. Put the strips of bacon on the top.

ASSEMBLY LINE HAM LOAVES

Joan Bornholdt

3 eggs
2 c. milk (added to crackers)
1 tsp. salt
1/4 tsp. pepper
1 lb. beef (ground)
3 c. Graham crackers (measured crushed)
1 tsp. onion salt
3 lbs. ham (ground)
1 lb. pork (ground)

The 3 meats above can be mixed or ground together. Combine all above ingredients; form into individual loaves, using 1/2 cup for each loaf. Place on flat baking pan. Pour topping over loaves and bake 1 hour at 250°.

TOPPING:

1/2 c. catsup
1 c. brown sugar
1 tsp. dry mustard
1/2 c. water
1/4 c. vinegar plus 2 T.

HAM LOAF — Lorene Bigelow, Deceased

3 eggs
3 c. Graham cracker crumbs
2 c. milk
1 tsp. salt (onion salt)
1/4 tsp. pepper
3 lbs. ham (ground)
1 lb. pork (ground)
1 lb. beef (ground)

TOPPING:
1/2 c. catsup
1/2 c. water
1 scant c. brown sugar
1/4 c. plus 2 tsp. vinegar
1/2 tsp. dry mustard

Combine the ingredients of the first mixture and mix well. Put 2 1/2 cups of the meat mix in each loaf pan or flat pan. Bake 300° for 1 hour. Combine the ingredients in the topping. Pour and brush over the meat loaves and bake 1 hour longer at 250°.

HAM LOAF — Mrs. A. H. Koehrsen

1 lb. smoked ham (ground)
1 lb. pork (ground)
1 lb. beef (ground)
3 eggs
1 c. oatmeal
1 c. milk

Beat 3 eggs, add 1 cup oatmeal and 1 cup milk. Mix thoroughly with the meat. Put in loaf pan, pour 1 can tomato soup over top and bake 1 hour at 350°.

HAM LOAF — Mrs. Dwight Wuster

3 lbs. ham (ground)
3 lbs. beef (ground)
1 c. cracker or bread crumbs
4 eggs (beaten)
Onion (small, chopped)
1 c. oatmeal

BASTING MIXTURE:
1 c. brown sugar
1 T. mustard
1/4 tsp. ground cloves
2 T. vinegar or fruit or pickle juice

Make meat mixture into loaves. Bake at 350°. Freezes nicely before or after baking. The last 10 minutes of baking time, baste with the basting mixture that has been brought to a boil. Baste several times. (OMISSION) First part 1 c. milk, salt and pepper.

He who buys what he doesn't need steals from himself.

HAM LOAF

Mrs. Charles Suhr

1 lb. ham
1/2 lb. sausage
1 lb. beef (ground)
2 c. bread crumbs
2 eggs (beaten)
1 c. milk

SAUCE:
1 c. brown sugar
1 tsp. dry mustard
1/2 c. water
1/2 c. vinegar

Have the ham, sauce and ground beef mixed when purchased. Combine meat, bread crumbs, eggs and milk. Make into loaf. Combine ingredients for sauce and pour over loaf and bake 1 hour at 325°.

HAM LOAF

Edna Hansen

1 lb. ham (ground)
1 egg
1 c. milk
1 small onion
1 lb. beef (ground)
1 c. dry oatmeal
1 can tomato soup
1 small green pepper (optional)

Set in pan of water to bake. Bake at 350° for 1 1/2 hours. Serves 15. Real good!

MEAT LOAF

Linda Nash

1 lb. beef (ground)
1/2 envelope dried onion soup mix
2/3 c. evaporated milk

Mix ingredients together and shape into a loaf. Bake about 40 minutes at 350°.

ROLLED MEAT LOAF

Iris Luth

1 1/2 lbs. beef (ground)
1/2 c. bread crumbs
1/4 c. onion (minced)
1 egg (slightly beaten)
1 tsp. salt
Dash of pepper
1 c. tomato soup
1 (9 oz.) pkg. frozen green beans (thawed)

Combine 1/2 cup of soup with the beef, bread crumbs, onion, egg, salt and pepper. Mix well. On wax paper, pat mixture into a 12x9 inch piece. Spread drained beans within 1 inch of all edges, pat into meat. With aid of wax paper, roll meat tightly jelly-roll fashion, starting at short edge. Pinch ends of roll to hold beans inside. Transfer to 12x9 inch pan. Bake at 350° for 45 minutes to 1 hour. Spoon off fat occasionally. Pour remaining 1/2 cup of soup over roll. Bake an additional 10 minutes. Makes 6 servings.

ANN LANDER'S MEAT LOAF — Mrs. Dale Craney

2 lbs. ground round steak (or 1 1/2 lbs. ground beef and 1/2 lb. coarsely ground pork)
2 eggs
1 1/2 c. bread crumbs
3/4 c. catsup
1 tsp. Accent
1/2 c. water (warm)
1 pkg. Lipton's onion soup mix

Beat thoroughly. Put into loaf pan, cover with 2 strips of bacon, if you like that flavor. Pour over all 1 8-ounce can Hunt's tomato sauce. Bake 1 hour at 350°. Serves 6.

MEAT LOAF — Mrs. Robert Stuart

1 1/2 lbs. ground beef
1 c. medium cracker crumbs
2 eggs (beaten)
1 (8 oz.) can seasoned tomato sauce
1/2 c. onion (finely chopped)
2 T. onion (chopped)
2 T. green pepper (chopped)
1 1/2 tsp. salt
1 tsp. Worcestershire sauce
1 tsp. Accent
1 medium bay leaf (crushed)
Chili sauce

Combine all ingredients except chili sauce; mix well. Shape mixture in a loaf in a shallow baking dish. Score the loaf by pressing top with handle of wooden spoon. Fill the score marks with chili sauce. Bake in moderate oven (350°) for 1 hour. Makes 6 to 8 servings.

MEAT LOAF — Connie Jensen

1 1/2 lbs. beef (ground)
3/4 c. oatmeal (uncooked)
1/4 c. onion (chopped)
1 1/2 tsp. salt
1/4 tsp. pepper
1 c. tomato juice
1 egg (beaten)

Combine all ingredients. Pack firmly into an ungreased 8 1/2x4 1/2x2 1/2 inch loaf pan. Bake in preheated oven, 350°, for 1 hour and 15 minutes. Let stand 5 minutes before slicing.

MEAT LOAF — Mrs. Kenneth (Barbara) Judd

2/3 c. dry bread crumbs
1 c. milk
1 1/2 lbs. ground beef
2 eggs
1/4 c. onion (chopped)
1 tsp. salt
1/8 tsp. pepper

Mix and place in greased 9x9 inch pan or 7x11 inch size and cover with sauce; 3 tablespoons brown sugar, 1/4 cup catsup, 1/4 teaspoon nutmeg and 1 teaspoon dry mustard. Bake 1 hour at 350°.

MEAT LOAF IN A BREAD LOAF — Joyce Ridnour

1 loaf Italian bread (12x4 inches)
1 (6 oz.) can evaporated milk
1 large onion (chopped)
1 egg
1 tsp. salt
1/2 tsp. pepper
1 c. catsup

About 1 1/2 hours before serving, heat oven at 250°. Cut top from bread. Scrape out insides with a fork, leaving a shell 1/2 inch thick. Toast the crumbs on a cookie sheet in oven for 5 minutes. In the milk in a large bowl, soak 1 1/2 cups of the toasted crumbs for 5 minutes. Add the meat, onion, egg, salt, pepper and catsup. Mix real well. Pack into bread shell, set the bread top in place on top of meat. Wrap in foil and bake 1 hour on a cookie sheet. Good for outdoor eating.

FROSTED MEAT LOAF — Leona (Lebeck) Greenwood

1 egg
1/3 c. California rose' wine
1 1/2 c. bread crumbs (fine)
1/4 c. milk
1 T. onion (minced)
3/4 tsp. seasoned salt
1/2 tsp. regular salt
1/4 tsp. pepper
1 1/2 lbs. ground lean beef
8 oz. soft Cheddar cheese spread (or cream cheese)

Beat egg lightly, add wine, crumbs, milk, onion, salts and pepper. Let stand a minute or two, to moisten crumbs thoroughly. Add beef and beat well with a fork. Shape into a round log on flat baking pan (I use foil on my pan). Bake at 400° for 40 to 45 minutes until well browned. Cool; then spread with cheese. Garnish with parsley if desired.

HOT NOODLE DISH — Mrs. Ed Ransom

1/2 c. onion (chopped)
1/2 c. celery (diced)
1 1/2 lbs. ground beef
1 tsp. salt
1/2 tsp. pepper
8 oz. broad noodles
1 can cream of mushroom soup
1 can cream of chicken soup
1 can tomato soup

Brown ground beef, onions and celery. Add salt and pepper, cooked noodles and soups. Bake in greased baking dish at 350° for 30 minutes. Serves 8 or 10.

The only ideas that willwork for you are the ones you put to work.

WILD RICE DRESSING — Lois Osborn

1 box Uncle Ben's wild rice with seasonings
2 1/2 c. water
1 T. butter
1/2 c. celery (chopped)
1/2 c. onion (chopped)
1/2 c. butter
2 eggs
1 c. seasoned croutons (crushed)

Simmer rice, water and butter until water is absorbed, about 25 minutes. Saute' celery and onion in 1/2 cup butter. Add eggs that have been slightly beaten and croutons. Mix altogether and bake in greased casserole, 350° for 1 hour.

BEST NOODLES — Betty Larsen

3 eggs
1 tsp. salt
1 c. flour (sifted)
1/4 c. butter (melted)
1 more c. flour

Beat 3 eggs, add 1 teaspoon salt. Add 1 cup sifted flour. Mix in 1/4 cup melted butter. Add 1 more cup flour. Roll paper thin on floured board. Allow to dry. Cut into strips.

FISH

BAKED FISH FILLETS WITH CURRY-PECAN TOPPING — Marian League

1 lb. frozen cod, haddock whiting or flounder fillets
Salt (to taste)
1 egg white (stiffly beaten)
3/4 c. mayonnaise
1 tsp. curry powder
1/4 c. pecans (finely chopped)

Place the whole block of fish, completely thawed but not separated, into a buttered shallow baking dish. Combine egg white, mayonnaise and curry powder and spread on top and sides of fish. Bake in a 350° oven for 30 to 40 minutes.

SALMON AU GRATIN WITH POTATO CHIPS — Mrs. Charlotte E. Pope

1 can red salmon
1 1/2 c. potato chips (crushed)
1 recipe of white sauce
Cheese (grated)
Butter

Place alternate layers of flaked salmon and medium white sauce in a buttered casserole. Sprinkle with grated cheese. Place crumbled potato chips on top. Dot with butter. Bake at 350° for 20 to 30 minutes.

SALMON LOAF — Mrs. Oscar Petersen

1 lb. can salmon
1/2 c. buttered toast crumbs
2 T. parsley (chopped)
1/2 tsp. powdered onion
1/2 tsp. dry mustard
2 eggs
1 can condensed cream of celery soup

DO NOT ADD SALT. Flake salmon. Save liquid. Stir in crumbs, add parsley, onion powder and mustard. Beat eggs slightly, stir into salmon. Add soup and liquid, mix well. Bake in buttered loaf pan or casserole 45 minutes at 350°.

CHILLED TUNA LOAF — Nila Edwards

1/2 c. water (boiling)
2 T. unflavored gelatin
1/2 c. water (cold)
3/4 c. mayonnaise
2 cans tuna
1/2 c. pickle relish
1/2 c. celery (chopped real fine)
Onion salt or grated onion to taste
Dash of Worcestershire sauce (if desired)

Pour water over tuna fish. Soften gelatin in cold water, then melt over hot water. Stir in mayonnaise, tuna, then add pickle relish, celery, onion salt or grated onion and Worcestershire sauce. Pour into buttered loaf pan and chill until firm. Cut into slices and serve on lettuce leaf. Or use an open face sandwich.

MOLDED TUNA LOAF — Mrs. Victor Petersen

2 cans tuna (6 1/2 oz.)
1/2 c. celery (finely chopped)
1/2 c. pickle relish or sweet pickles (finely chopped)
3/4 c. mayonnaise
Worcestershire sauce (small amount, optional)
2 envelopes plain gelatin (2 T.)
1/2 c. water (cold)
Onion salt or finely grated onion to taste

Put tuna in colander and pour boiling water over and drain, to remove excess oil. Soften the gelatin in the cold water. Melt over hot water. Mix all other ingredients together thoroughly and add hot gelatin mixture and mix again. Pour into oiled loaf pan and refrigerate. Unmold and slice thin for sandwiches.

It is with narrow-souled people as with narrow necked bottles - the less they have in them the more noise they make in pouring it out.

POULTRY

DUCKLING - MOUNTAIN STYLE

Bee Mutum

1/4 c. salad oil
1 T. paprika
1 duckling (4 to 5 lbs.)
1 medium onion
1/4 c. flour
1/2 c. cooking sherry
2 c. giblet stock or bouillon
1 medium tomato
1/4 c. chopped pimiento-stuffed olives
2 T. minced parsley
Paprika

Combine salad oil and 1 tablespoon paprika; mix well, add duckling, cook until brown on all sides; remove duckling, add onion to drippings. Cook 5 minutes. Add flour, mix well. Gradually add sherry and stock or bouillon, stir over low heat until thickened. Add tomato, olives and parsley and duckling. Cover and cook over low heat 1 hour or until duck is tender. Sprinkle with paprika. Makes 4 servings.

MOCK SCALLOPED CHICKEN

Elaine Larsen Adams

1 lb. beef (ground)
1 egg (beaten)
2 c. bread crumbs
1 can chicken noodle soup
1 c. milk
1/4 c. onion (chopped)
1/2 tsp. sage
Salt and pepper to taste

Brown meat and onion slightly. Combine crumbs, eggs, soup, milk and seasoning. Add to meat. Put in pan or casserole and bake 60 to 90 minutes at 350°.

ESCALLOPED CHICKEN

Mrs. F. R. (Betty) Burnham, Sr.

1 qt. stewed chicken (coarsely cubed)
1 qt. broth (fat free)
4 T. flour
4 T. chicken fat (or half butter)
1 1/2 qts. bread crumbs (rather stale)
3/4 c. butter (melted)
1 1/4 tsp. powdered sage
1/4 c. cream or stock
3/4 tsp. salt
Few grains of pepper
2 T. onion (finely chopped) or chives

Cook chicken in salted water. For gravy, melt fat. Blend in flour. Add broth. Boil to thicken some. Will be thin gravy. Cut stale bread into 1/2 inch squares (use more if pieces are larger). Add melted butter, sage, cream or stock, salt, pepper, onion or chives. Mix lightly with a fork. Put 1 1/2 inch layer

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ESCALLOPED CHICKEN (Continued)

of chicken in flat pan or casserole. Cover with dry dressing. Pour gravy made of broth, evenly over top of dressing. Bake in oven until dressing is lightly brown (about 35 minutes). To serve, cut in squares. Garnish each square with rings of green and red pepper and parsley or curly celery leaves.

SCALLOPED CHICKEN — Mrs. Donald Holtz

Meat from 1 cooked chicken
1 can mushroom soup
1/4 c. celery (diced)
1/4 c. pimiento (diced)
1/2 c. American cheese (diced)
1 (7 oz.) pkg. cooked noodles

Mix together. Place in baking dish. Top with crushed potato chips. Bake in 325° oven for 1 hour.

ESCALLOPED CHICKEN — Leita Akers

1 hen
2 c. rice (cooked)
3 eggs (beaten)
1 can cream of mushroom soup
3 c. chicken broth
Salt and pepper
3 slices buttered toast

Cook one hen and remove meat from bones. Cut into little pieces. Add rice to chicken. Mix together; eggs, mushroom soup and chicken broth. Season to taste with salt and pepper. Add this mixture to meat and rice. Break up slices of buttered toast and put on top. Bake 1 hour in 350° oven.

ESCALLOPED CHICKEN — Marilyn Jones

1 qt. stewed chicken (cubed)
1 qt. broth (free from fat)
4 T. flour
1 1/2 qts. bread (toasted, cut into 1/2 inch squares)
3/4 c. butter or margarine
1/4 tsp. sage
1/4 c. cream
2 T. onion

Put butter in pan with bread and stir over moderate heat. Put layer of chicken and bread alternately and pour thicken broth, which includes the broth, flour and cream which has been cooked, over chicken and bread in casserole. Have the top layer bread. Bake 35 minutes at 325°.

Temptation becomes sin when you yield to it.

SCALLOPED CHICKEN — Mrs. Henry Goettsch, Jr.

4 c. chicken (cut up)
2 c. broth
2 c. bread cubes
1 c. celery
1 can mushroom soup

Cook celery until done. Put chicken in bottom of pan. Add celery. Cover with bread crumb, then mushroom soup. Thicken broth and pour over. Bake in 350° oven until done.

CHICKEN KIEV — Dorothy Johnk

6 chicken breasts
1 c. flour
3 eggs (well beaten)
1 c. crumbs
*Herb butter
3/4 c. butter (soft)
1 T. parsley
1 tsp. dried tarragon leaves
1/2 salt (tsp.)
1/2 tsp. garlic salt
Dash of pepper

Turn butter into foil 6x1 inches square. Freeze until firm - 40 minutes. Remove bone from breast. Place smooth side down on waxed paper. Cover with second sheet of waxed paper. With wooden mallet pound to 1/4 inch, don't break meat. Remove butter from freezer. Cut into 6 pieces. Place on piece in chicken (center). Bring long side of chicken over butter and fold over making sure no butter shows. Fasten chicken with picks. Roll in flour, dip in egg mixture. Roll in crumbs, coating evenly. After coating shape with hands into drumstick shape. Refrigerate for 1 hour. Place 1 1/2 to 2 inches of salad oil in an electric skillet. Bring to 375° on a deep fry thermometer. Add chicken, three pieces at a time. Fry 5 minutes, turn with tongs. Drain and cool for 1 hour. Wrap in foil and place in freezer. To bake, unwrap chicken and bake 35 to 40 minutes at 350°. Serve each breast on a bed of wild rice prepared according to directions on package.

PRESSED CHICKEN — Mrs. John Scheef

1 (5 lb.) chicken (cooked)
1 rabbit (cooked)
1 medium sized onion
Salt (to taste)

Cook chicken and rabbit separately, season both with salt but only cook onion with chicken. Remove meat from bones and grind together, adding some of cooked onion, using juice of the chicken, add to the mixed meat and make a paste thick mixture, place this in a bowl. Put a plate on top, plate being smaller then the top of bowl, place a weight on top of plate and refrigerate until cold, then it is sliceable for sandwiches.

KRISPIE CHICKEN

Mrs. Daryle Moeller - Marne

1 frying chicken (cut up, 2 1/2 to 3 lbs.)
3 to 4 c. Rice Krispies (crushed fine)
1/2 c. butter or margarine (melted)
1 tsp. salt
1 tsp. pepper

Set oven at 350°. Line a shallow baking pan (about 15x10 inches) with aluminum foil. Dip chicken pieces in seasoned butter. Then roll in Rice Krispies crumbs until well coated. Place skin up in shallow baking pan with foil. Bake at 350° for 1 hour. Do not cover pan or turn chicken while cooking. Potatoes can also be peeled, left whole and rolled in butter and Rice Krispies and placed with the chicken.

OVEN FRIED CHICKEN

Elma Sornsen

1 large chicken
2/3 c. butter and margarine
1 egg
1/2 c. milk
1 c. flour or less
Small amount of salt
2 tsp. paprika
1 tsp. baking powder
2 T. sesame seed

Place chicken in casserole. Cover with all mixed ingredients. Bake at 350° until done.

BARBECUED CHICKEN (Paper Sack)

Mabel Buboltz

3 T. catsup
2 T. vinegar
1 T. lemon juice
2 T. Worcestershire sauce
3 T. brown sugar
4 T. water
2 T. butter (melted)
1 tsp. dry mustard
1 tsp. chili powder
1 tsp. paprika
1 tsp. salt

Heat sauce. Take your pieces of chicken and dust well with flour, salt and pepper. Grease the entire interior of a heavy regular brown grocery sack. Pour sauce over the chicken then put it all in greased sack. Tie end of sack and place on cookie sheet. Cook in oven 1 1/2 hours at 350 to 375°. Slit bag open, fold back and serve.

Usually the first screw to get loose in a person's head is the one that controls the tongue.

CHICKEN CASSEROLE (Serves 16) Linda Walter

1 (6 lb.) chicken (cooked and cubed)
1 (10 oz.) pkg. medium or narrow noodles (cooked)
1 can peas
1 c. celery (chopped fine)
1 small can mushrooms
Salt and pepper (to taste)
Cream

Mix ingredients together and over the top, pour a sauce made from chicken broth and a small amount of cream. Bake 1/2 to 3/4 hour.

PICKLED CHICKEN Mrs. Earl (Jackie) Williams

1 cooked chicken (boiled)
Vinegar
2 bay leaves
2 T. pickling spice
1 medium onion (sliced)
Sugar (to taste)
Chicken broth

Cook chicken. Drain broth off when well done and chill. Skin chicken. Add enough vinegar to chicken stock to make a sour taste. (This depends on the individual's taste.) Add bay leaves, pickling spice and sliced onion. Bring to boil for 5 minutes. When cool, pour liquid over skinned chicken and keep in covered dish in the refrigerator. It will keep for a long time and tastes better with age. A little sugar may be added to the cooked liquid. Tasty for snacks.

CHICKEN AND RICE Mrs. Shirley (Jacobsen) Bladt

1 stick oleo
1 c. water
2 c. rice
1 pkg. onion soup
Chicken (1 or 2)
Salt and pepper

Melt oleo in bottom of pan. Add water and rice and mix together. Put cut up chicken on top of rice. Sprinkle onion soup over chicken and rice. Bake at 400° for 30 to 40 minutes.

He who loses money loses much;
He who loses a friend loses more,
But he who loses faith loses all.

FLORIDA RICE AND CHICKEN — Mrs. Lynn Stahl - Ft. Pierce, Florida

1 small to medium sized chicken
1 small white onion
1/4 c. green pepper
1 pkg. white rice
Salt and pepper
Garnish as desired (pimiento, stuffed olives, slivered white almonds, etc.)

Cook the chicken with the onion, green pepper and salt and pepper. Cook the rice in the broth. Garnish and serve.

NOTE: This recipe originated in Georgia. No onion was used. It was called "Chicken Perlieu" and was a favorite at family reunions.

GOLDEN CHICKEN PARMESAN — Mrs. James (Merna) Whyle, What Cheer, Iowa

1 chicken (cut for frying)
1 egg (slightly beaten)
1/4 c. milk
3/4 c. round butter crackers (crushed)
1/2 c. Parmesan cheese (grated)
2/3 stick (1/3 c.) butter

Combine egg and milk. Blend together crushed crackers and cheese. Dip chicken pieces in egg mixture, then dip into cracker mixture. Melt butter in a shallow baking pan in a hot oven. Remove baking pan from oven and place coated chicken pieces in it, turning each piece to coat with butter. Arrange chicken pieces skin side down in single layer. Bake at 400° for 25 minutes, then turn chicken and bake another 25 minutes.

CURRIED CHICKEN BREASTS — Mrs. Edwin Nelson

6 boned chicken breasts
1 can cream of chicken soup
1 tsp. curry powder
1/2 c. sour cream
1/2 c. almonds (slivered)
6 canned peach halves or serve with spiced peaches

Brown chicken breasts. Arrange in baking pan. Stir in curry powder into soup. Pour over chicken. Cover and bake at 350° for 40 minutes. Mix almonds with sour cream and pour over chicken and bake 10 to 15 minutes. Serve with peach halves broiled.

OVEN BROWNED CHICKEN IN MUSHROOM SAUCE — Mrs. Charles Forsythe, Elgin, Illinois

One chicken (2 1/4 to 3 1/4 pound or chicken breasts). Combine 1/4 cup flour, 1/2 teaspoon salt, 1/4 teaspoon pepper and 1 teaspoon paprika in a paper bag. Shake each piece of chicken in flour mixture to coat well. Melt 1/2 cup butter or margarine in shallow

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OVEN BROWNED CHICKEN IN MUSHROOM SAUCE (Continued)

pan; lay in chicken pieces with skin side down. Meanwhile, combine 1 can cream of mushroom soup, 3 or 4 ounce can of sliced mushrooms and juice and 1/4 cup sherry (optional) and heat. When chicken is brown, turn; pour sauce over and bake 15 to 30 minutes more or until bubbly and starting to cook into chicken.(OMISSION)After putting chicken in pan bake in hot oven 400° 30 to 45 min. until brown on under side.

CRAB STUFFED CHICKEN BREASTS

Rebecca Rohwer

1 egg
2 (10 oz.) cans condensed cream of mushroom soup
1 (6 oz.) pkg. frozen Alaskan King crab, thawed and drained)
1 T. lemon juice
1 tsp. prepared mustard
8 whole chicken breasts (skin left on but boned)
1/2 tsp. Accent
1/3 c. salad oil
1/4 c. milk
2 tsp. Worcestershire sauce
Salt (to taste)
1/2 tsp. onion juice
Pepper (to taste)

Beat egg lightly. Add stuffing mix, 1/2 cup mushroom soup, crab, lemon juice, Worcestershire sauce, mustard and salt. Mix well. Sprinkle salt in chicken breasts, Accent and spoon 1/8 of stuffing into each cavity. Press together and secure with a skewer or toothpicks. In a saucepan over medium heat, combine rest of mushroom soup, oil, milk, onion juice and pepper. When bubbly, it's ready to serve over chicken breasts. Bake in 350° oven about 1 hour, until fork tender. (I prefer a heavy roaster with lid on.)

SEAFOOD OR CHICKEN SOUFFLE

La Rene Karstens Hill
Columbus, Ohio

10 slices bread
2 c. crab meat, tuna, shrimp, or chicken
1/2 c. mayonnaise
1 small onion (chopped)
1 c. celery (chopped)
4 eggs
4 c. milk
1 can undiluted mushroom soup
1/2 c. sharp cheese (grated)

Dice 4 slices of bread and place in buttered casserole or pan of 13x9x2 inches. Mix fish, mayonnaise, celery, onion and bread. Trim crusts from remaining bread and completely cover casserole. Beat eggs until frothy. Add salt and milk and

Continued Next Page.

SEAFOOD OR CHICKEN SOUFFLE (Continued)

pour over the casserole. Refrigerate overnight. Remove from refrigerator about 1 hour before baking. Bake 15 minutes at 325°. Remove from oven and pour soup over top, plus cheese. Bake again for 1 hour at 325°. Let stand 15 minutes before cutting to serve.

GONE TO CHURCH BARBECUED CHICKEN — Mrs. John Marxen, Jr.

1 frying chicken (cut up)
1 1/2 tsp. salt
2 c. catsup
1 c. vinegar
1 T. black pepper
1 tsp. brown sugar
1 T. prepared mustard

Season chicken with salt to taste. Place in baking dish in single layer. Combine remaining ingredients in a saucepan; bring to a boil. Pour hot barbecue sauce over chicken to almost cover. Cover dish with foil. Bake at 350° for 1 hour and 30 minutes. Remove foil about 5 minutes before serving.

TETRAZZINI — June C. Petersen

2 T. onion (chopped)
1 T. butter or margarine
1 can mushroom soup
1/2 c. water
1/2 c. Cheddar cheese (shredded)
1 T. sherry (or cooking wine)
1 c. chicken, turkey or ham (diced)
2 T. pimiento (chopped)
1 T. parsley (chopped)
1 (6 oz.) pkg. spaghetti
1/2 tsp. salt

Cook spaghetti in water with salt. In saucepan, cook onion in butter until tender (very low heat). Blend in soup, cheese, water and sherry. Cook over low heat until cheese melts. Stir often. Add meat, pimiento, parsley and pour over spaghetti which has been cooked in hot water and drained.

CHICKEN TERRAPIN — Mrs. Phil Madson

1/2 c. flour
2 1/2 c. broth
1 can cream of mushroom soup
2 eggs (hard boiled, cut)
1 small can pimiento
1 box frozen peas (cooked)
1 small can mushrooms (if desired)
4 c. chicken (cooked)

Boil flour and broth until quite thick. Then, add remaining ingredients, except chicken and boil together. Place in oven until ready to serve. Add chicken, and serve over chow mein noodles.

CHICKEN CASSEROLE

Mrs. Orris Rogers

1 chicken (cooked and cut into pieces)
1 small can pimiento (optional)
1 (10 oz.) pkg. noodles (cooked)
2 hard cooked eggs (cut in pieces)
1 can peas (drained)
1 can mushroom soup
1 c. cheese
5 T. flour
4 T. butter
2 c. broth
Corn flakes, potato chips or bread crumbs

Make a white sauce of 4 tablespoons butter, 5 tablespoons flour, 1 cup cheese and 2 cups broth. Put all together and top with crumbs. (Topping optional). Bake 1 hour at 350°.

SAUCE FOR MARINADING CHICKEN

Berniece Palmer Juhl

1 c. salad oil
1/3 c. fresh lemon juice (frozen or canned)
3 T. soy sauce
1 clove garlic (minced)
1 tsp. oregano
1 tsp. seasoning salt
1/2 tsp. salt
1/4 tsp. pepper

Combine all ingredients except chicken. Let chicken marinade in sauce at least 1/2 a day. Turning occasionally. Place on grill with bone side or inside nearest hot coals. Save sauce, if any left and refrigerate for future use.

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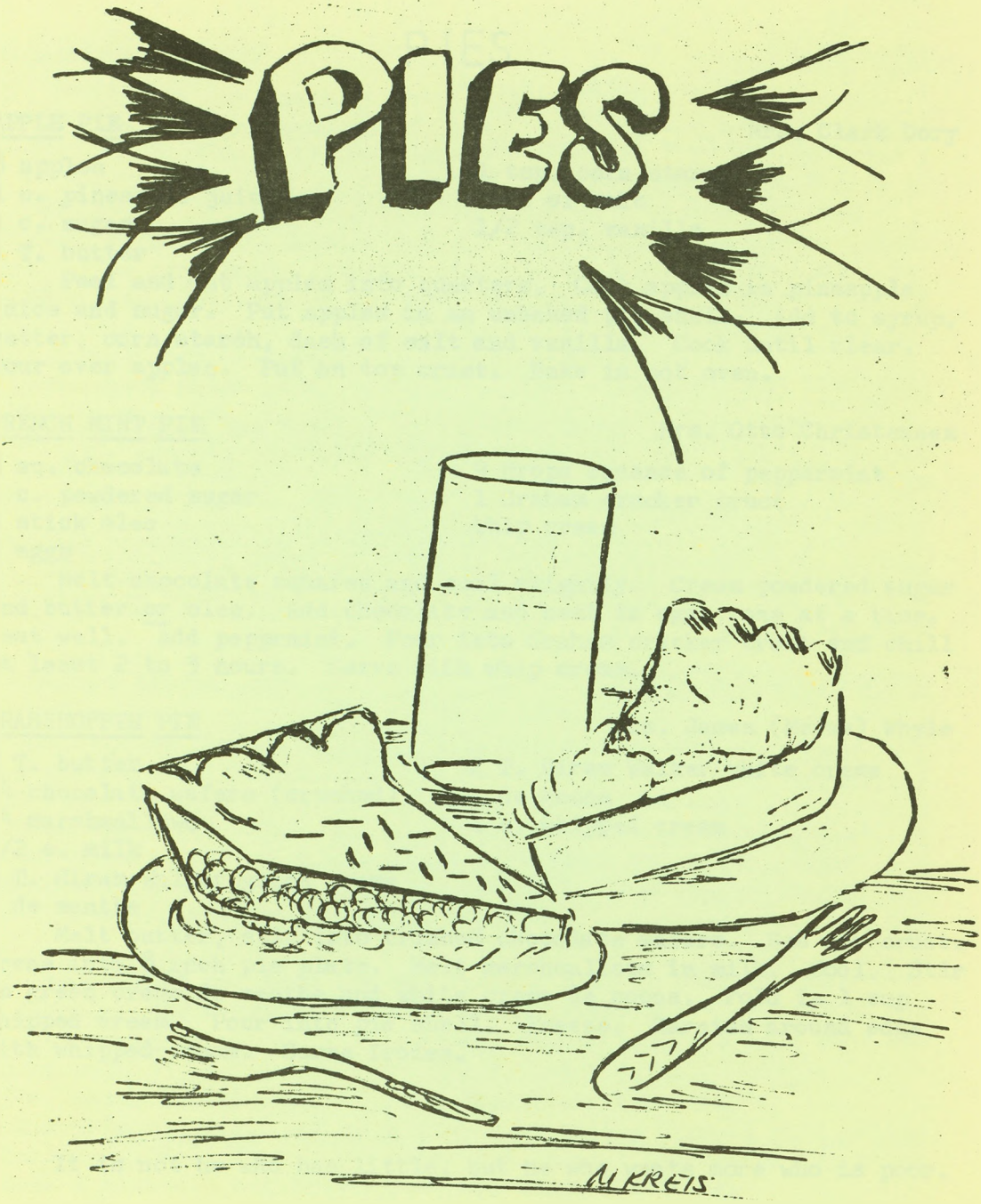
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APPLE PIE

Mrs. Clark Dory

8 apples
1 c. pineapple juice
1 c. sugar
1 T. butter
1 tsp. corn starch
Dash of salt
1/2 tsp. vanilla

Peel and cut apples into quarters. Cook apples in pineapple juice and sugar. Put apples in an unbaked pie shell. Add to syrup, butter, corn starch, dash of salt and vanilla. Cook until clear. Pour over apples. Put on top crust. Bake in hot oven.

FRENCH MINT PIE

Mrs. Otto Christensen

2 sq. chocolate
1 c. powdered sugar
1 stick oleo
2 eggs
9 drops essence of peppermint
1 Graham cracker crust
Whip cream

Melt chocolate squares and cool slightly. Cream powdered sugar and butter or oleo. Add chocolate and beat in eggs, one at a time. Beat well. Add peppermint. Pour into Graham cracker crust and chill at least 2 to 3 hours. Serve with whip cream.

GRASSHOPPER PIE

Mrs. James (Merna) Whyle

4 T. butter
24 chocolate wafers (crushed)
24 marshmallows
1/2 c. milk
4 T. Hiram Walker green creme de menthe
2 T. Hiram Walker white creme de cocoa
1 c. whipped cream

Melt butter, stir into crushed chocolate wafers. Use for crust. Press into 8 inch pie plate. Melt marshmallows in milk. Cool. Stir in green creme de menthe and white creme de cocoa. Fold in 1 cup whipped cream. Pour into pie shell. Freeze. Garnish around edge with whipped cream. Serve frozen.

It is not he who has little, but he who wants more who is poor.

RITZ PECAN PIE — Roberta Robinson

1 c. sugar
1/2 tsp. baking powder
1 tsp. vanilla
21 Ritz crackers (crushed)
1 c. pecan pieces
3 egg whites (beaten stiff with pinch of salt)

Beat egg whites with pinch of salt until stiff. Mix sugar, baking powder and vanilla into the egg whites. Crush Ritz crackers. Fold crackers and pecans into mixture. Pour into well greased 9-inch pie pan. Bake at 350° for 35 minutes. Cool well. Top with whipped cream.

CRANBERRY PUDDING PIE — Mrs. Ralph Shepherd

Spread 1 cup of fresh cranberries (washed and dried) in an 8-inch pie pan. Sprinkle with 1/2 cup sugar and 1/2 cup nuts. Mix together:

1 egg (well beaten)
1/2 c. sugar

Beat until blended. Add 1/2 cup flour, 6 tablespoons butter or margarine (melted), to the egg and sugar mixture. Pour over cranberries. Bake at 325° for 45 minutes. Serve warm or cold with ice cream.

QUICK MINCE-MEAT PIE — Mrs. Harold Kuchel

A.
1 c. beef (ground)
1 c. water
1 tsp. salt

B.
3 c. apples (ground)
1 c. raisins (ground)
1/2 lemon (ground)
1/2 orange (ground)
1 1/2 c. sugar
1 T. cinnamon
1/4 tsp. cloves
1/4 tsp. nutmeg
3/4 c. sweet pickle juice

Place mixture A. into 3 quart pan and cook for 30 minutes. Add mixture B. Cook slowly until thick, stirring often. Cool and make into 2 pies. Can be frozen.

Time may be a Great Healer, but it's no Beauty Specialist.

LEMON CAKE PIE — Mrs. Ivan Christensen

1 tsp. shortening
1 c. sugar
2 egg yolks (beaten)
3 T. flour
1/4 tsp. baking powder
1 1/2 c. milk
1 lemon (grated rind and juice)
2 egg whites (stiffly beaten)

Pour into rich, uncooked pie crust. This does not need a meringue because the flour forms a cake on top.

LEMON MERINGUE PIE — Mrs. Eugene (Jeanette) Clayton

1 1/2 c. sugar
1/3 c. corn starch (rounded)
1 1/2 c. water
3 T. butter
1/4 c. lemon juice
1 T. lemon rind (grated)

Mix in saucepan, sugar, corn starch and 1 1/2 cups water. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil 1 minute. Slowly stir at least half the hot mixture into 3 egg yolks, slightly beaten. Then blend into hot mixture in saucepan. Boil 1 minute longer, stirring constantly. Remove from heat. Continue stirring until smooth. Blend in butter, juice and rind. Pour into baked pie shell. Cover with pie meringue. Bake until a delicate brown. Serve as soon as cool.

LEMON PIE — Mrs. Charles Hughes, Sr.

2 egg yolks
Juice and grated rind of 1 lemon
1 c. sugar
4 tsp. flour
Pinch of salt
1 T. butter (melted)
1 c. milk
2 egg whites (beaten)

Beat egg yolks until thick; add lemon juice and grated rind together with sugar. Mix thoroughly with flour and salt. Blend together well and add melted butter and milk. Fold in beaten egg whites. Pour in unbaked pie shell and bake.

LEMON PIE FILLING — Mrs. Betty Marsh

2 c. sugar
1/2 c. corn starch
Pinch of salt
1 1/3 c. water (cold)
1 2/3 c. water (boiling)
3 egg yolks (beaten)
1/2 c. lemon juice
1 tsp. lemon flavoring

Mix together sugar and corn starch and salt. Stir in cold water and boiling water. Cook until clear and thick. Add beaten egg yolks and cook 1 minute. Add lemon juice and lemon flavoring.

LEMON PIE (Frozen)

Helen Thiessen

2 eggs (separated)
1/3 c. lemon juice
1 T. lemon rind (grated)
1/2 c. sugar
1 c. evaporated milk (whipped) or
1 c. cream (whipped)
1/2 c. Graham cracker crumbs

Beat egg yolks, add lemon juice, grated rind and all but 2 tablespoons of the sugar. Cook over low heat, stirring constantly. Cool. Beat egg whites until stiff. Fold into cooked mixture. Fold in whipped cream. Sprinkle refrigerator tray with 1/4 cup of crumbs. Pour in lemon mixture, sprinkle with remaining crumbs. Freeze until firm. To serve, cut across tray diagonally to make pie shaped pieces.

PUMPKIN PIE

Mrs. Donald Holtz

1 3/4 c. pumpkin
1/2 tsp. salt
1 3/4 c. milk
2 large eggs
2/3 c. brown sugar
2 T. white sugar
1 1/4 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg
1/4 tsp. cloves

Beat all together with beater. Bake at 400° for 45 to 55 minutes.

PUMPKIN PIE

Helen Thiessen

3 eggs
1/2 c. sugar (white)
1/2 c. brown sugar (firmly packed)
1 T. flour
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. allspice
1 tsp. cinnamon
1 1/2 c. pumpkin
1 1/2 c. top milk (heated)

Beat eggs slightly. Add sugar, flour, salt, nutmeg, allspice and cinnamon. Blend in pumpkin and milk. Turn into pastry lined 9-inch pan. Bake at 425° for 10 minutes. Then reduce to 350° for 50 minutes.

SOUR CREAM RAISIN PIE

Deloris Claussen

1 (12 oz.)pkg. Daisy sour cream
1 c. white sugar
1/2 c. sweet milk
3 T. corn starch
4 eggs (separated)
1 c. raisins (cooked)
1 tsp. vanilla

Continued Next Page.

SOUR CREAM RAISIN PIE (Continued)

Dissolve white sugar in sour cream. Bring to a boil in double boiler. Stir in corn starch dissolved in sweet milk. Add beaten egg yolks. Stir until thick. Add vanilla and cooked raisins. (I cook in bottom of double boiler.) Pour into a baked pie crust. Add meringue and brown in moderate oven.

SOUR CREAM RAISIN PIE

Mrs. Minnie Koos - Agneta Hensen
Mrs. LeRoy Sampson

3/4 c. sugar or 1/4 c. more
1 egg or 2 yolks
1 tsp. allspice
1 tsp. cinnamon
1 tsp. vinegar
1 c. sour cream
1 c. raisins
Pinch of salt

Pour mixture in unbaked pie crust. Put on top crust. Bake 10 to 12 minutes at 425°. Reduce heat to 350°. Bake until filling is firm. Or top with a meringue and brown in oven.

SPICY RAISIN PIE

Mildred McDermott

1 c. brown sugar (packed)
1/2 c. granulated sugar
1 T. flour
2 eggs
2 T. milk
1/2 c. seedless raisins
1/2 c. margarine (melted)
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves (optional)
1/2 c. walnuts (chopped)

Mix brown sugar, white sugar and flour. Beat in thoroughly eggs, milk and margarine. Mix in cinnamon, nutmeg, cloves, walnuts, and raisins. Pour into pastry lined pie pan. Bake just enough to set, 35 to 40 at 375°. Serve slightly warm, plain or with whipped cream.

RAISIN CREAM PIE

Mrs. Frank Weber

1 2/3 c. raisins
2/3 c. sugar
2 1/3 c. water
1 T. vinegar
2 1/2 T. flour
2 eggs (beaten)
2/3 T. butter
1/2 tsp. vanilla

Cook raisins, sugar, water and vinegar until raisins are plumb. Add flour, and eggs. Cook a while longer. Then add butter and vanilla. When slightly cooled, pour into baked pie shell. When ready to serve, cover with whipped cream.

RHUBARB ORANGE CREAM PIE — Mrs. Albert Bees

1 (9-inch) unbaked pie shell
2 eggs (separated)
1 1/4 c. sugar
1/4 c. butter (melted)
1/4 c. flour
1/4 tsp. salt
3 T. frozen orange juice concentrate (undiluted)
1/2 c. pecans (optional)

Beat egg whites until foamy. Add 1/4 cup sugar and beat until stiff. Combine 1 cup sugar, butter, flour, salt, beaten egg yolks and orange juice concentrate. Mix well and add rhubarb. Next, fold in meringue. Pour entire mixture into unbaked pie shell and bake at 375° for 15 minutes. Then reduce heat to 325° and bake 45 to 50 minutes longer, or until it is a golden brown.

RHUBARB CHIFFON PIE (2 Pies) — Mrs. Wilbert Eggerss

2 c. rhubarb (diced)
1 1/4 c. sugar
1 pkg. raspberry Jello
2 pkg. Dream Whip (1 box) or 1 large can evaporated milk
1 T. lemon juice

Cook rhubarb and sugar until tender. While still hot add raspberry Jello. Stir well and let cool until syrupy. Whip Dream Whip or evaporated milk which has been refrigerated. Add lemon juice before whipping. Fold into rhubarb mixture. This recipe makes filling for 2 pies. Refrigerate until ready to serve.

COCONUT MACAROON PIE — Florence Johnk

1 1/2 c. sugar
2 eggs
1/2 tsp. salt
1/2 c. butter or margarine (soft)
1/4 c. flour
1/2 c. milk
1 1/2 coconut (shredded)
9-inch unbaked pie shell

Beat sugar, salt and eggs until mixture is lemon colored. Add butter and flour, blend well. Add milk. Fold 1 cup coconut in. Pour into pie shell. Top with remaining coconut. Bake at 325° for 60 minutes.

Even though the Teeth be false, let the tongue be true.

DIFFERENT COCONUT PIE

Joyce Ridnour

1 pie shell (unbaked)
3 eggs
1 1/2 c. sugar
1/2 c. butter (melted)
4 T. lemon juice (fresh)
1 tsp. vanilla
1 1/3 c. coconut (flaked)

Beat 3 eggs and 1 1/2 cups sugar until very light. Beating well is the secret of this pie. Add melted butter and lemon juice, flaked coconut and vanilla. Mix well and put into crust, bake 45 minutes at 325°.

COCONUT CRUNCH PIE

Patricia Sievers

1 c. Graham cracker crumbs
1/2 c. coconut (chopped)
1/2 c. pecans (chopped)
4 egg whites
1/4 tsp. salt
1 tsp. vanilla
1 c. sugar

Combine crumbs, coconut and nuts. Beat egg whites with salt and vanilla until foamy. Gradually add sugar and continue beating until stiff. Fold in cracker mixture. Spread on well greased 9-inch pie plate and bake 30 minutes at 350°. Top with butter brickle ice cream.

CUSTARD PIE

Deborah Johnson

2 c. milk (scalded)
5 T. sugar
1/4 tsp. nutmeg
3 eggs
1/8 tsp. salt
1/2 tsp. vanilla flavoring

Beat eggs, add sugar, salt, nutmeg and flavoring. Mix thoroughly. Add scalded milk slowly, stirring constantly. Pour into pastry-lined pie pan. Bake in hot oven, 425°, until inserted knife comes out clean.

COCONUT CUSTARD PIE

Edna Boll

3 eggs (slightly beaten)
3/4 c. sugar
1/4 tsp. salt
2 c. milk
1 tsp. vanilla
3/4 c. coconut

Line pie pan with pastry. Bake in hot oven for 10 minutes. Then fill with custard filling. Bake at 350° for 30 minutes <u>or</u> until custard is firm to touch.

SPRING POSIE PIE — Lila Russmann Kelley

1 envelope gelatin
1/4 c. water (cold)
1/4 c. sugar
2 egg yolks
1 1/2 c. milk
1 tsp. vanilla
2 egg whites
1/4 tsp. salt
1/4 c. sugar
1/2 c. whipped cream
1 pkg. Baker's coconut

Mix gelatin and cold water in bowl. Combine sugar and egg yolks in saucepan. Add milk gradually, stirring constantly. Cook and stir over medium heat until mixture coats spoon. (Do not boil.) Remove from heat. Pour over gelatin and stir until gelatin is dissolved. Add vanilla. Chill until slightly thickened. Beat egg whites with salt until foamy add sugar gradually. Continue beating until stiff. Fold in whipped cream and 3/4 package of coconut (1 cup). Put into baked 9 inch pie shell. Sprinkle top with remaining coconut and chill until firm. A Graham cracker crust may also be used instead of pie shell. Then, omit coconut and use the crackers on top.

CUSTARD PIE — Roberta Robinson - Ethel Stamp

2 2/3 c. milk (scalded) or 2 1/4 c.
3 eggs (beaten slightly)
1/2 c. sugar (rounding) or 1/3 c.
1/4 tsp. salt
1 tsp. vanilla
1/8 tsp. nutmeg

Scald milk. Add eggs beaten slightly. Add sugar, salt and vanilla. Add some nutmeg to mixture, then sprinkle some over top before baking. Bake 20 minutes at 400°. Try knife method. Put in 9-inch shell.

SELF CRUSTED CUSTARD PIE — Mable Mutum

6 T. sugar
Pinch of salt
4 eggs
1 tsp. vanilla
5 T. flour
2 T. butter (melted)
2 c. milk

Mix sugar, flour, salt and butter together. Beat eggs until fluffy. Gradually add milk and vanilla to the dry mixture. Pour into a buttered pie pan and sprinkle with nutmeg. Bake 45 minutes at 350° or until the custard is set. The flour mixture will go to the bottom to form a crust. If a glass pan is used, bake at 325°.

PEACH CUSTARD PIE

Roberta Robinson

1 1/4 c. sugar
2 T. flour
3/4 c. cream
1 egg yolk (beaten)
5 or 6 peaches
1 9-inch pie shell

Mix sugar, flour and cream together. Slice peaches thin and add to egg-sugar mixture. Pour into shell, then sprinkle top lightly with cinnamon and a little sugar. Bake in a slow oven, 300 to 350° for 1 hour.

PINEAPPLE PIE

Mrs. Norris Pilling

1 c. crushed pineapple (drained)
1 egg
1/2 c. sugar
1 c. sweet cream
2 T. butter
1 T. flour

Cream together egg and sugar. Add sweet cream and butter. Add flour that has been mixed with egg, sugar mixture. Add pineapple last. Pour into unbaked pie shell and cover with top crust and bake.

CREAM PIE

Mrs. Robert Lafrentz

2 c. milk
1/2 c. sugar
2 eggs
1 T. flour
2 T. corn starch
1 tsp. vanilla
(For chocolate pie, use 1 T. cocoa for each cup of milk)

Combine ingredients. Cook until thick. Place in baked pie crust.

FARMERS CREAM PIE

Eva Caslte

1 pt. half and half
3 egg whites
Pinch of salt
2/3 c. sugar
5 tsp. flour
Pinch of nutmeg

Mix sugar, flour, salt and nutmeg. Pour cream over this and let stand while you beat egg whites. Mix quickly and put in a pie shell and bake at 325° until set.

The fingers of your thoughts are molding your face creaselessly.

BANANA CREAM PIE — Betty Larsen

3/4 c. sugar
3 T. corn starch
1/2 tsp. salt
2 c. milk (scalded)
3 egg yolks
1 tsp. vanilla
1 tsp. butter
2 bananas

Blend sugar, corn starch, milk and salt. Cook until thick, stirring. Beat egg yolks and add to mixture. Cook 2 minutes. Add vanilla and butter. Slice bananas. Place in baked pie shell. Chill.

OPEN PEACH PIE — Mrs. Paul Russmann

2 c. raw peaches (sliced)
2/3 c. brown sugar
3/4 c. to 1 c. sweet cream
2 T. corn starch

Place peaches in unbaked pie crust. Mix corn starch and sugar, add cream and pour over peaches. Bake in 450° oven 15 minutes. Reduce heat to 350° and bake until peaches are done.

PRALINE PEACH PIE — Marge McDermott

4 c. peaches
1/2 c. sugar
1 tsp. lemon juice
2 T. Minute tapioca
1/2 c. flour
1/4 c. brown sugar
1/4 c. butter
1/4 c. pecans (chopped)

Combine peaches, sugar, tapioca and lemon juice and let stand. Mix the other ingredients and sprinkle 1/3 this in bottom of crust. Add peach mixture and cover with remainder. Makes 9-inch pie. Bake 10 minutes at 450°, then 20 minutes at 350°.

BROWN SUGAR PEACH PIE — Lynn Sievers

3/4 c. brown sugar
1/3 c. flour
3 T. light corn syrup
1 T. lemon juice
1/3 c. butter (softened)
1 recipe plain pastry
6 fresh peaches (sliced) or
3 1/2 c. sliced, drained canned peaches

Combine brown sugar and flour, add syrup, lemon juice and butter. Cook over low heat for 1 minute or until sugar is dissolved stirring constantly. Cool slightly. Arrange peaches in a 9-inch pie shell, pour brown sugar mixture over peaches. Arrange lattice topping over all. Bake at 400° for 35 minutes.

PEACH PIE

Gloria Walter

3 c. peaches (chopped)
3 T. flour
3/4 c. sugar
Pinch of salt
1/2 tsp. vanilla
1 egg (beaten)
1 1/2 c. cream

TOPPING:
1/3 c. sugar
1/2 c. flour
1 tsp. cinnamon
1/4 c. butter

Mix together peaches, flour, sugar, vanilla, salt, beaten eggs and cream. Pour into pie shell and bake in 425° oven for 20 minutes. Reduce heat to 325° and bake for 40 minutes. Sprinkle on topping. Bake again at 325° for 10 minutes.

FRESH PEACH PIE

Mrs. Lawrence Mickelsen

1 large c. fresh peaches (crushed or sliced)
1 c. sugar
1/2 c. water
2 T. orange juice
2 T. corn starch
Whipped cream or Lucky Whip

Pour fresh peaches into baked pie shell. Cook sugar, water, corn starch and orange juice until thick. Then, pour over peaches. Top with whipped cream or Lucky Whip.

PEACH PIE

Debbie Lafrentz

1 c. sugar
2 T. flour
2 eggs
5 to 8 peaches (depending on size)
Nutmeg (optional)

Mix sugar and flour together. Beat eggs and add sugar and flour. Add sliced peaches. Bake in unbaked pie shell about 40 to 50 minutes in a 400° oven.

FRESH PEACH PIE

Mrs. A. H. Koehrsen - Mildred McDermott
Mrs. Lester Brehmer

6 or 7 fresh peaches (approximately)
1 c. water
1 c. sugar
2 T. corn starch
1 baked pie shell
1/8 tsp. cinnamon (optional)

Bake a regular pie crust, cool. Slice enough fresh peaches to fill the pie crust, then cut enough peaches to make 1 cup. Mash these real good, add 1 cup water, 1 cup sugar, 2 tablespoons corn starch. Cook this until thick, cool slightly, then pour over the top of the peaches in the crust, chill and serve with whipped cream or ice cream.

APPLE OR PEACH CREAM PIE — Amy Sievers

1 pie crust (unbaked)
3/4 c. white sugar
1/3 c. flour
1/4 tsp. cinnamon (if for apple)
5 drops almond flavoring (if for peach)
1 c. cream or rich milk

Fill crust with sliced apples or peaches. Mix the rest of the ingredients well and pour over the sliced fruit in the crust. Bake at 400° for 12 minutes, decrease temperature to 300° for 45 minutes. Serve with whipped cream, ice cream or plain.

PAPER BAG APPLE PIE — Mrs. Frank Pouder - Rapid City, S.D.
Mrs. Charles Suhr - Margaret Steffens

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

Prepare single pie crust (9-inch) and fill with fresh, sliced apples. Mix sugar, flour, nutmeg and cinnamon together and sprinkle over the apples and add the following topping:

TOPPING:
1/2 c. sugar
1/2 c. butter or margarine
1/2 c. flour

Cut butter into sugar and flour and spread over apples. Bake pie inside a large brown paper bag for 50 minutes in a 375° preheated oven. Cut off top of sack and brown. (About 10 minutes more.)

APPLE CRUMB PIE — Berniece Palmer Juhl

4 large, tart apples
1 recipe plain pastry
1/2 c. sugar
1 tsp. cinnamon
1/2 c. sugar
3/4 c. enriched flour
1/3 c. butter or margarine

Pare apples; cut in slices and arrange in 9 inch pastry lined pie pan. Mix 1/2 cup sugar with cinnamon; sprinkle over apples. Sift 1/2 cup sugar with flour; cut in butter until crumbly. Sprinkle over apples. Bake in hot oven, 400° 40 to 50 minutes.

BEST EVER APPLE PIE — Helen Larsen - Mrs. Robert Kixmiller

2 T. flour
3/4 c. sugar
3 c. apples (shredded)
1 c. sour cream
1 egg (beaten)
1 tsp. vanilla

TOPPING:
6 T. flour
1/2 c. sugar
6 T. butter

Mix together flour, sugar, shredded apples, sour cream, beaten egg and vanilla. Put into your favorite pie shell (unbaked). Mix topping ingredients together and put on top of pie. Bake at 400° oven about 25 to 30 minutes.

APPLE PIE — Mrs. Arnie Sampson

6 to 8 apples (pared and sliced)
3/4 c. brown sugar (firmly packed)
1/4 tsp. salt
1/2 tsp. cinnamon
2 to 4 T. flour
1/2 tsp. lemon rind (grated)
1 T. lemon juice
2 T. butter

Line 9-inch pie pan with pastry. Put apples in shell and sprinkle with mixed dry ingredients. Sprinkle lemon juice over this and dot with butter. Moisten edges of crust. Cover with top crust and press edges together. Trim and crimp. Brush crust with milk. Bake at 450° for 10 minutes. Reduce heat to 350° and bake for 50 minutes.

CRUMB TOP APPLE PIE — Mary C. Laursen

Apples
2/3 c. sugar
Butter
1/2 tsp. cinnamon
3 T. water
1 c. flour (sifted)
1/2 c. shortening
1/2 c. brown sugar

Peel and slice apples in a deep dish. Sprinkle on 2/3 cup sugar and dot with butter. Add cinnamon and water. Combine flour, shortening, brown sugar and mix until they form crumbs. Spread over apples and bake about 45 minutes in oven at 350°. Serve warm with ice cream or cream.

Success depends upon your backbone, not your wishbone.

CHIPMUNK PIE — Laura E. Furey

1/2 c. flour
3/4 c. sugar
1/4 tsp. salt
1 egg
1 tsp. baking powder
1 tsp. vanilla
1 c. apples (chopped)
1/2 c. nuts (chopped)

Sift flour, sugar, baking powder and salt. Mix in eggs, vanilla and chopped apples. Beat thoroughly several minutes, then add nuts. Bake in greased 8-inch pie pan for 30 minutes in 350° oven. Serve with ice cream or whipped cream.

TOPPING FOR APPLE PIE — Gladys Maassen

3/4 c. flour
1/3 c. butter (softened)
1/3 c. English walnuts
1/3 c. brown sugar

Combine ingredients and sprinkle evenly over top of the pie and bake as usual. A small can of pineapple is also good mixed in with the above mixture.

GOOD CHOCOLATE PIE — Evelyn Petersen

1 c. sugar
1 c. milk
1 c. water
4 T. cocoa
3 T. corn starch
1 tsp. vanilla
Yolks of 2 eggs
Whites of 2 eggs (for meringue)
1 tsp. vanilla (in meringue)

Mix sugar, milk, water, cocoa and corn starch together and stir constantly. Beat egg yolks and pour above mixture over them. Return to pan and cook again until thick. Pour into baked pie shell. Top with meringue.

CHOCOLATE CHIFFON PIE (8 inch pie) — Mrs. Hans Fredericksen

5 T. cocoa
1/2 c. sugar
4 egg yolks
1/2 c. water (cold)
1 pkg. gelatin
1/2 c. water (boiling)
4 egg whites (beaten)
1/2 c. sugar
1 8-inch pie crust

Mix together cocoa, 1/2 cup sugar, egg yolks and cold water. Boil this mixture and keep hot. Dissolve gelatin in boiling water and add to boiled mixture. Cool all above items and add to beat-egg whites with 1/2 cup sugar added. Put into pie shell.

A laugh is worth a hundred groans in any market.

CHOCOLATE CREAM PIE

Mrs. Marvin Sievers

2 1/2 c. milk
3 sq. Baker's unsweetened chocolate
1 c. sugar
6 T. flour
1/2 tsp. salt
2 egg yolks (slightly beaten)
2 T. butter
1 tsp. vanilla
1 baked 9-inch pie shell
2 egg whites
4 T. sugar

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with a rotary egg beater until blended. Combine sugar, flour and salt; add gradually to chocolate mixture; cook until thickened, stirring constantly. Then cook for 10 minutes, stirring constantly. Pour small amount over egg yolks, stirring well; return to double boiler and cook 2 minutes longer. Add butter and vanilla. Cool. Turn into pie shell. Beat egg whites until foamy; add sugar, 2 tablespoons at a time, beating until blended. Then, beat until mixture stands in peaks. Pile on filling. Bake in moderate oven (350°) for 15 minutes.

FUDGE PIE

Della Strittmatter

1 c. sugar
2 level T. cocoa
1 T. corn starch
Pinch of salt
1 tsp. vanilla
1 c. good cream

Beat this and pour in unbaked pie shell. Bake at 350° for 30 minutes. May be served with whipped cream, but very rich.

BLACK BOTTOM PIE

Elaine Koll - Mrs. Clifford Heyne

2 c. Graham cracker crumbs
1/2 c. butter
4 c. milk
2 1/2 T. corn starch
1 c. sugar
8 egg yolks
3 sq. bitter chocolate
2 envelopes gelatin
1/2 c. water (cold)
8 egg whites
1 c. sugar
1/2 tsp. cream of tartar
2 tsp. vanilla
Whipped cream

Make crust of Graham cracker crumbs and butter and press into bottom of pan. Cook milk, corn starch, 1 cup sugar and egg yolks like all custards. Take out 2 cups custard; add chocolate while custard is real hot. Then put chocolate mixture over Graham cracker crust. To rest of custard, add 2 envelopes gelatin dissolved in 1/2 cup cold water. Cool. Make meringue of egg whites. Add 1 cup sugar gradually, cream of tartar and vanilla. Combine with gelatin mixture. Put over chocolate mixture. Let set overnight in refrigerator. Frost with whipped cream before serving.

STRAWBERRY PIE — Gladys Maassen - Karla Johnk

1 9-inch baked shell
1 qt. strawberries
1 c. water
2 T. corn starch
1 c. sugar
3 T. strawberry flavored gelatin
Whipped cream

Slice strawberries into pie shell. Combine water, corn starch, sugar and cook until clear. Add gelatin, stir in and let mixture cool slightly then pour over berries. Refrigerate and garnish with whipped cream before serving.

STRAWBERRY PIE OR TARTS — Mrs. Roy C. Horine - Edna Lodge

6 individual shells or
1 baked pastry shell
1 qt. strawberries
1 c. sugar
2 T. corn starch
1 c. cream (whipped)

Reserve onehalf of the choicest berries and place in pie shells. Mash the remaining berries until juice is extracted. Bring to a boil and add sugar mixed with corn starch. Cook slowly for 10 minutes, stirring occasionally. Let cool and pour over berries in shells. Place in refrigerator until very cold. Top with sweetened whipped cream.

MILE HIGH PIE — Mrs. Dick Ruge

2 egg whites
1 box frozen strawberries (thawed)
1 T. lemon juice
1 c. sugar
1 c. cream
Baked pie shell

Beat egg whites until fluffy. Add all at once the box of strawberries, lemon juice and sugar. Beat on high speed 15 minutes. NO LESS. Whip 1 cup cream. Fold into strawberry mix. Put into baked pie shell and freeze. 9 or 10-inch pie shell will be heaped. Cut with knife dipped in hot water.

STRAWBERRY BAVARIAN PIE — Mrs. Fred Troll - Alma Koenig

1 (3 oz.)pkg. strawberry Jello
1/4 c. sugar (optional)
1 c. water (boiling)
1/4 c. water (cold)
1 c. sliced strawberries (frozen or fresh)
1 pkg. Dream Whip
1 baked pie shell or a Graham cracker crust

Dissolve Jello and sugar in boiling water and add cold water. Chill until thickened and beat about 3 minutes. Add berries, prepare Dream Whip and mix all together. Put in pie shell or on Graham cracker crust and chill several hours before serving.

STRAWBERRY PIE — Mrs. Tom (Alyceann) Stevenson

1 c. sugar
1 c. 7-Up
3 T. corn starch
2 drops red food coloring
1 9-inch pie shell (baked)
1 qt. strawberries (fresh)

Cook the 7-Up, sugar, corn starch and food coloring together until thick, stir constantly. Cool. Halve your washed and drained strawberries into the baked shell. Cover with the cooled mixture. Refrigerate until ready to serve. You can garnish with ice cream or whipped cream.

DATE PIE — Mae Peterson

3 egg whites
14 soda crackers (crushed)
1 c. nuts
1 c. sugar
12 dates (cut up)
1 tsp. vanilla

Beat egg whites stiff and add remaining ingredients. Bake in moderate oven until just a light brown. Bake in a pie dish. Serve with a good helping of vanilla ice cream.

SODA CRACKER PIE — Mrs. Lewis Fredrechsen - Mrs. Robert Clayton
Mrs. Susan Suithawith

3 egg whites
1 c. white sugar
16 single soda crackers
1/4 tsp. baking powder
1/2 c. pecans (chopped)
1 tsp. vanilla

Beat egg whites until stiff. Slowly add sugar and continue beating. Add baking powder and vanilla. Fold in crackers rolled fine and chopped nuts. Spread over bottom of sides of 9 inch buttered pie plate or pan about 1/2 inch thick. Bake 350° for 30 minutes no longer. Cool. Spread with any kind of fruit or ice cream or both, or whipped cream.

FROZEN ORANGE JUICE PIE — Mrs. John Kutnink

1 c. sugar
3 1/2 T. corn starch
3 c. orange juice (prepared according to directions)
2 large egg yolks
2 T. butter

Make 1 8-inch pie shell. Mix 1 cup sugar and 3 1/2 tablespoons corn starch. Gradually add 3 cups orange juice and stir. Cook over moderate heat, stirring constantly until mixture thickens and boils. Boil 1 minute. Remove from heat. Beat a little of the hot mixture into 2 large egg yolks, slightly beaten, then beat in the rest of

Continued Next Page.

FROZEN ORANGE JUICE PIE (Continued)

the hot mixture. Return to heat and boil 1 minute longer. Stirring constantly. Then blend in 2 tablespoons butter. Cool and pour into pie shell. Top with meringue:

2 egg whites
3 T. sugar
1/4 tsp. corn starch
1/2 tsp. orange juice

Beat egg whites stiff. Add 3 tablespoons sugar mixed with 1/4 teaspoon corn starch and 1/2 teaspoon orange juice. Bake 15 to 20 minutes in slow oven, 300°, to 325°.

ORANGE CHIFFON PIE — Mrs. Robert Kixmiller

1 T. gelatin (softened in 1/4 c. water)
1/2 c. orange juice
1/2 c. sugar
4 egg yolks
4 egg whites
1/2 c. sugar
Grated orange rind (if desired)
Mandarin oranges (if desired)

Softened gelatin in water. Boil in double boiler, orange juice, sugar and egg yolks for 2 or 3 minutes. Remove from the heat. Add gelatin and set to cool. Beat egg whites until stiff. Add 1/2 cup more sugar. Pour into a baked pie shell. Top with whipped cream and grated orange peel or mandarin orange slices.

DELICIOUS PIE — Olive Ferguson

CRUST:

4 egg whites
1 tsp. cream of tartar
Dash of salt
1 c. white sugar
1 tsp. vanilla

FILLING:

4 egg yolks
1/2 c. sugar
2 T. lemon juice
3/4 c. crushed pineapple and juice
1 c. whipping cream
Coconut (flaked)

Beat egg whites stiff. Add cream of tartar and salt. Beat again until very stiff. Add sugar and vanilla. Beat. Butter pie pan and put mixture in pan. Swirl a well in middle, pile high on sides. Bake at 300° for 1 hour. Cool completely. For filling; beat egg yolks well, add sugar, lemon juice and pineapple. Cook until thick. Cool completely. Whip one cup of whipping cream and fold into cooked mixture. Pour into crust and sprinkle with angel flake coconut. Cover with Saran Wrap or a pie pan and refrigerate overnight.

PINEAPPLE PIE

Dorothea Schlicht

10 Graham crackers (rolled fine)
24 marshmallows
4 T. butter (soft)
1/2 c. milk
1 pkg. Dream Whip
1 c. crushed pineapple (drained)

Make a crust of Graham crackers and soft butter, mix and pat in pie pan. Heat marshmallows in milk. Cool. Whip Dream Whip and add crushed pineapple. Add to mallow mixture. Mix well. Pour into Graham cracker crust. Chill for several hours or let stand overnight.

FRENCH PIE

Barb Kleen

1/2 lb. vanilla wafers (crushed)
1/2 c. butter
1 c. powdered sugar
2 eggs
1/2 pt. whipping cream
2 or 3 pkg. strawberries (drained)
Pinch of gelatin

Put half of crushed vanilla wafers in bottom of pan. Cream together butter and powdered sugar and add eggs. Spread this mixture over wafers. Whip the cream. To this add drained strawberries, to which add a pinch of gelatin. Spread this on top of cream mixture. Sprinkle rest of wafer crumbs on top. Let stand in refrigerator overnight or longer.

FRUIT COCKTAIL PARTY PIE

Mrs. Bob Vander Meulen

1 pkg. orange Jello
1 c. water (hot)
1 tsp. orange rind (grated)
1/3 c. orange juice
1/4 tsp. salt
1 pt. vanilla ice cream
1 c. macaroons (finely crushed)
1 1/2 c. fruit cocktail(drained)
1 baked 9-inch pie shell
Rum flavoring

Dissolve Jello in hot water. Add orange juice, rind, salt and ice cream. Stir occasionally until ice cream is completely melted. Stir in rum flavoring and macaroon crumbs. Chill a few minutes until slightly thickened. Fold in well drained fruit cocktail and turn into cool baked pie shell. Chill until firm. Top with whipped cream and a cherry.

Cooking comes from the heart as well as the hearth.

FROZEN GRAPE JUICE PIE — Cora Wulff

1 envelope gelatin (unflavored)
3/4 c. water (cold)
1 (6 oz.) can frozen grape juice concentrate
1 pkg. Dream Whip

Sprinkle gelatin over water in a pan. When dissolved, stir in the frozen grape juice. Stir until it is melted. Chill just until the gelatin mixture is syrupy. (About 5 minutes.) Prepare Dream Whip according to directions on box. Beat until stiff. Fold this into the grape mixture. Pour into a baked pie crust. Chill until firm.

RHUBARB PIE — Alta Brix

3 eggs
1 1/4 c. sugar
4 T. butter
1 1/2 c. bread cubes
Rhubarb

Combine eggs and sugar. Melt butter; add cubes. Combine first 4 ingredients. Put layer of rhubarb in pie shell. Add some of batter. Then layer of rhubarb and rest of mixture. Bake in moderate oven until set.

TWO CRUST RHUBARB PIE — Berniece Peters

2 eggs (well beaten)
1 3/4 c. sugar
1/4 c. flour
1/4 tsp. salt
4 c. rhubarb (diced)
1 T. butter

Mix together egg, sugar, flour and salt. Add rhubarb and place in unbaked pie shell. Dot with butter. Bake 15 minutes in hot oven, 425°, then reduce heat to 350° and bake 30 more minutes.

RHUBARB CREAM PIE — Mrs. Eugene Sorensen

2 or 3 c. rhubarb
3 egg yolks
Sweet cream
1 c. sugar
1 T. corn starch
3 egg whites
1 pie shell (unbaked)

Pour rhubarb into the unbaked pie shell. Put egg yolks in a cup and fill cup with sweet cream and beat. Mix yolk and cream mixture, sugar and corn starch together and pour over cut-up rhubarb. Make meringue of whites after pie is baked, 8 inch pie. Bake at 375° for about 35 to 40 minutes. NOTE: Evaporated milk can be substituted for the sweet cream.

RHUBARB CREAM PIE — Mrs. Hugo Karstens - Mrs. Carl Lorenzen

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

Blend sugar, flour, butter and beaten eggs. Add rhubarb. Put in an unbaked pie shell. Put strips of pie dough on top. Bake at 450° for 10 minutes. Reduce heat to 350° for 25 minutes.

RHUBARB PIE — La Rene Karstens Hill - Columbus, Ohio

4 c. rhubarb (cut)
2 T. flour
1 egg (beaten)
Juice from 1/2 orange
1 c. sugar
1 tsp. salt
1 tsp. lemon juice
Orange peeling (grated)

Beat egg, add sugar, flour, salt. Mix with rhubarb. Put in crust and use criss-cross top. Bake at 400° for 40 minutes.

RHUBARB CUSTARD PIE — Hazel Krueger - Mrs. Roy Martin

3 eggs
2 2/3 T. milk
2 c. sugar
4 T. flour
3/4 tsp. nutmeg
4 c. pink rhubarb (cut up)
1 T. butter

Fill pastry lined pie pan (9-inch) with rhubarb custard filling; beat slightly 3 eggs. Add milk. Mix together and stir in sugar, flour and nutmeg. Mix in cut-up rhubarb. Dot filling in pan with butter. Cover with lattice top. Bake until nicely browned. Serve slightly warm. Oven temperature 400° (moderate hot oven) for 50 to 60 minutes.

RHUBARB PIE — Mrs. Rod Krummel

2 eggs
1 1/2 c. sugar
1/2 c. flour
1 tsp. baking powder
2 1/2 c. rhubarb (chopped)

Beat eggs. Then add dry ingredients. Add chopped rhubarb. Beat well and put in unbaked pie crust. Put no top crust on. Bake about 1 hour in moderate oven.

Did you ever stop to think "American" ends in "I can"?

PEANUT BUTTER CREAM PIE — Louise Goodman Evans

2/3 c. sugar
2 1/2 T. corn starch
3 c. milk
3 egg yolks (beaten)
4 T. peanut butter
1 T. flour
1/2 tsp. salt
1 T. butter

Combine sugar, corn starch, flour and salt. Add milk. Cook over low heat, stirring constantly until smooth and thick. Remove from heat and add a bit of the hot mixture to egg yolks. Then return to the hot mixture. Boil 1 minute longer, stirring constantly. Add peanut butter and butter. Stir until blended. Cool slightly and pour into baked pie shell. While still warm, top with meringue.

BUTTERSCOTCH PIE — Mayme L. Haneline

2 c. milk
2 eggs (well beaten)
Few grains of salt
3 T. corn starch
1 c. brown sugar
3/4 tsp. vanilla
2 tsp. sugar

Combine sugar, salt and corn starch. Add egg yolks and mix thoroughly. Add milk slowly, stirring constantly. Cook over hot water in double boiler until thick and smooth. Cool and add flavoring. Pour into baked pastry shell. Beat egg whites and add 2 scant teaspoons sugar and place over top of pie. (3 eggs makes a richer pie and nicer meringue.)

BUTTERSCOTCH PIE — Mrs. Edwin Drake

1 baked crust (Graham cracker or pastry)
1 1/2 c. brown sugar
3 T. corn starch
3 egg yolks
1 T. butter
1 1/2 c. milk
1 tsp. vanilla

Combine sugar, corn starch and egg yolks. Cook in double boiler for 15 minutes and add vanilla and butter.

MERINGUE:

3 egg whites
6 T. sugar
1 T. baking powder

Beat egg whites until foamy. Gradually sift in sugar mixture and beat until very stiff. Spread on filling. Bake at 325° until a golden brown.

RICH BUTTERSCOTCH PIE — Mrs. Lloyd Harmsen

6 T. butter
1 c. brown sugar
1 c. water (boiling)
3 T. corn starch
2 T. flour
1/4 c. white sugar
1/2 tsp. salt
1 2/3 c. milk
3 eggs (slightly beaten)
1 tsp. vanilla
1/4 tsp. maple flavoring

Melt butter in skillet. Add brown sugar, boil 1 minute. Stir in boiling water. Mix corn starch, flour, white sugar and salt. Add milk, gradually stir in hot mixture. Stir and boil 1 minute. Stir part of mixture into slightly beaten egg yolks, return to stove and boil 1 minute. Add vanilla and maple flavoring. Cool and turn into crust. Frost with meringue.

MERINGUE:
3 egg whites
Dash of salt
6 T. sugar

Put meringue on top of pie and bake at 325° for 15 to 20 minutes or until lightly browned.

BUTTERSCOTCH PIE — Mrs. Joe Beckendorf

1 1/2 c. brown sugar
2 T. corn starch
2 T. flour
1/4 tsp. salt
1 1/2 c. water (hot)
2 egg yolks
1 T. butter
1 tsp. vanilla

Blend sugar, salt, flour and corn starch. Add hot water, stirring well and cook until thick and clear. Beat egg yolks. Add small amount of hot mixture to them, then add all and cook 1 minute longer. Stir in butter and vanilla. Cool. Pour into baked pastry shell and cover with meringue.

GOOSEBERRY PIE — Ardelle Sievers

3 c. gooseberries
1 c. sugar
1/4 c. water
1/2 c. sugar
2 T. flour
Dash of salt
1/2 tsp. cinnamon
1/2 tsp. cloves
1/8 tsp. nutmeg

Cook berries in 1 cup sugar and 1/4 cup water. Combine 1/2 cup sugar with flour, salt, cinnamon, cloves and nutmeg, and add to berry mixture and cool. Put in 9-inch pie crust, dot with butter. Place top crust or lattice crust over top. Bake at 450° for 10 minutes, reduce heat to 350° and bake for 25 minutes.

GOOSEBERRY PIE — Dorothy Westphalen

2 c. gooseberries
1 c. sugar
1 heaping T. flour
2 eggs

Mix all together. Bake in double crust pie in 350° to 375° oven.

CHESS PIE — Mildred Hayhurst

1/2 c. butter
1 c. sugar
3 egg yolks (beaten)
1/3 c. milk
3/4 c. black walnuts
1 c. seedless raisins (cooked)
1 tsp. vanilla
3 T. sugar

Cream butter with sugar. Add egg yolks, milk, walnuts, raisins and vanilla. Cook on stove until thick. Pour into baked pie shell. Top with 3 stiffly beaten egg whites with 3 tablespoons sugar. Brown in moderate oven.

PECAN PIE — Janet Palmer Goodman

3 whole eggs
1 c. sugar
1/2 c. white Karo
1 tsp. vanilla
Pinch of salt
1 to 1 1/2 c. pecans (chopped)

Beat together eggs, sugar, Karo, vanilla, salt and pecans and pour into unbaked pie shell. Bake at 400° until pie has thickened and browned.

PECAN PIE — Lila Russmann Kelley

1 pie crust
2 T. margarine or butter
1/2 c. brown sugar
2 T. flour
1/4 tsp. salt
2 eggs
1/2 tsp. vanilla
3/4 c. sorghum
1/4 c. white syrup
1 1/2 c. pecans

Mix all ingredients together and pour into pie crust. Bake in very hot oven (450°) for 10 minutes. Then reduce temperature to slow (325°) for 30 minutes.

PECAN PIE — Mrs. Roy C. Horine - Edna Lodge

1 9-inch pastry lined shell
3 eggs
2/3 c. granulated sugar
1/3 tsp. salt
1/3 c. butter (melted)
1 c. light corn syrup
1 c. pecan halves

Beat egg, sugar, salt, syrup together. Add pecan halves. Pour into pastry lined pan. Bake until set and pastry is nicely browned. Bake 40 to 50 minutes in 375° oven.

PECAN PIE — Marjorie Mertz - Mrs. Herbert Mertz

3 eggs (slightly beaten)
1 c. dark syrup (or 1/2 white syrup)
1 c. sugar
1 tsp. vanilla
1/8 tsp. salt
2 T. oleo (melted)
1 c. pecans
1 T. flour (optional)

Mix all together. Pour into an unbaked 9-inch pie crust. Bake at 350° for 15 minutes. Reduce heat to 325°. Bake 30 minutes more. Omit salt if nuts are salted.

CHOCOLATE CHIP PIE — Mrs. Norval Phillips - California

Make pie crust out of 10 Graham crackers, rolled fine. Add 4 tablespoons melted butter and mix well. Pat into pie tin. Heat 24 to 30 marshmallows in 1/2 cup of milk. When the marshmallows are melted, cool the mixture. Fold in 1 cup cream, whipped with 1/2 teaspoon vanilla and 2 squares of bitter chocolate, grated. Chill for several hours before serving.

PINEAPPLE PIE FILLING

1 lb. 4 1/2 oz. can pineapple (crushed)
3/4 c. sugar
2 T. flour
1/8 tsp. salt
1 c. dairy sour cream
3 egg yolks
1 T. lemon juice

Drain pineapple and reserve 1/2 cup syrup. Combine sugar, flour and salt. Stir in crushed pineapple, reserved syrup, sour cream, egg yolks, lemon juice. Cook over medium heat, stirring constantly, until mixture boils and is thick. Cover. Cool until lukewarm. Pour in baked pie shell. Top with meringue. Bake 12 to 15 minutes at 350°.

QUICK DELISH MERINGUE — Mabel Buboltz

2 egg whites
2/3 c. marshmallow creme (from a jar)
Dash of salt

Beat egg whites and salt until stiff. Add marshmallow creme. Beat until it forms peaks. Spread on pie and bake in a 350° oven for about 15 minutes.

A man who has never made a mistake has done nothing.

MERINGUE FOR PIE — Jeanette Maassen

1/2 c. water (cold)
6 T. sugar
1 T. corn starch
3 egg whites (beaten, not too stiff)

Cook the water, corn starch and sugar until clear. Cool slightly and pour over the egg whites. Bake 20 minutes in a 350° oven.

PIE MERINGUE — Mrs. Eugene (Jeanette) Clayton

3 egg whites
1/4 tsp. cream of tartar
6 T. sugar
1/2 tsp. flavoring

Beat egg whites with cream of tartar until frothy. Gradually beat in sugar, a little at a time. Continue beating until stiff and glossy. (Do not underbeat. Beat until sugar is dissolved.) Beat in flavoring. Pile meringue onto hot pie filling, being careful to seal the meringue onto edge of crust to prevent shrinking and weeping. Swirl or pull up point for decorative top. Bake until delicately browned. 400° oven for 8 to 10 minutes.

SUCCESSFUL MERINGUE — Hazel Henningsen - Mrs. Cecil Roberts

1 T. corn starch
1/2 c. water (boiling)
6 T. sugar
1 1/2 tsp. water (cold)
3 egg whites
1/8 tsp. salt

Moisten corn starch in cold water. Stir in boiling water and cook until thick and clear while stirring. Cool. Beat egg whites until stiff and beat in sugar and salt gradually. Beat in cooked corn starch until mixture stands in peaks. Bake at 375°. Will not "weep".

NEVER FAIL MERINGUE

2 T. sugar
1 T. corn starch
1/2 c. water
3 egg whites
1/8 tsp. salt
1/2 tsp. vanilla
6 T. sugar

Combine sugar and corn starch in a small pan. Add water and cook over medium heat. Stirring constantly until mixture is thick and clear. Beat egg whites with salt and vanilla until soft mounds form. Add sugar gradually, beating well after each addition. Add corn starch mixture until meringue stands in stiff peaks.

MY FAVORITE PIE CRUST

Mary Paulsen - Alta Brix
Mrs. Ed Ransom

2 c. flour (sifted)
1 1/4 tsp. salt
3 T. milk
2 tsp. sugar
2/3 c. Wesson oil

Put into pan and bake until brown. Don't try to roll. For a 2 crust pie, just break dough into crumbled pieces and put on top of any filling. Sprinkle with milk and then with sugar.

PIE CRUST

Margie Ploen

1 c. lard
1 tsp. salt
2 tsp. sugar
1/4 tsp. baking powder
3 c. flour
1/2 c. water (boiling)

Cut lard into dry ingredients. Add water gradually.

PIE CRUST MIX

Edna Hansen

1 lb. lard
2 tsp. salt
1/8 lb. butter (half of a quarter)
6 c. flour

Blend ingredients until well blended. Store in covered container. Add water as you use it. 1 1/2 cups makes a double crust pie. This makes 4 to 5 double crust pies. Mix and store in ice box as long as you want. This is best to use lard.

NEVER FAIL PIE CRUST

Mrs. Dale Craney

Only 4 ingredients used and it is in the method used that determines the net results.

1 3/4 c. flour (sifted with 1 tsp. salt)
1/2 c. shortening (I use good Iowa lard)
1/4 c. water (a little more water may be used if necessary)

Sift together salt and flour. Take 1/2 cup flour and salt mixture to combine with the 1/2 cup shortening. Cream them well. Mixture will be like thick cream. Add rest of flour mixture and mix well. Pour in the 1/4 cup water (do not sprinkle it in). Mix well and the dough is ready to roll. If dough seems too stiff, just add some more water. For a shiny glazed top, brush top crust with milk and sprinkle with sugar. To prevent edge of crust from becoming too brown, place 1 1/2 inch strip of foil around crust; remove foil last 15 minutes of baking. (A home economist had written her thesis on this recipe for pie crust which must never fail. Try it--hope you like it')

EASY PIE CRUST — Mrs. Leo Tierney

3 c. flour
1 c. Crisco or similar
1 stick oleo
2 tsp. salt
1 egg (beaten)
1 tsp. vinegar
5 T. water

Blend flour, Crisco, oleo and salt. Add beaten egg, vinegar and water. Mix with fork. Bake at 400°. Pie crust freezes equally well, baked or unbaked.

PIE CRUST — Mrs. Merrill Smalley - Mrs. Robert Young
Helen Kuhr

3 c. flour
1 tsp. salt
1 c. lard or 1 1/2 c. Crisco
1 egg
1 tsp. vinegar
5 T. water (cold)

Cut the lard into the flour and salt until the mixture is the size of small peas. Beat egg well and add vinegar and cold water and blend. Add the liquid mixture to the flour-fat mixture and blend. Chill 1 hour, or longer. Roll. (Size of egg may cause the amount of liquid to be too great) This mixture can be rerolled and is still tender. (More than enough for 2 double-crust pies.)

* * * * *

QUICK FIX


FRESH GREEN PEAS
SOUTHERN STEAK
T.V. BRAND DINNER
10
2
DR. PEPPER
4
M. KREIS

QUICK FIX

HAMBURGER-RICE CASSEROLE

Ione Hughes

1 lb. hamburger
1 c. rice (uncooked)
1 onion
1 tsp. salt
1/2 tsp. pepper
1 tsp. paprika
1/2 c. stuffed olives (sliced)
1 can tomato soup
2 c. water (boiling)
1/2 c. cheese (grated)

Brown meat, add rest of ingredients, except cheese. Bake in 1 1/2 quart covered casserole for 1 hour at 300°. Sprinkle with 1/2 cup grated cheese and bake 10 minutes until cheese melts.

MEAL ALL IN ONE CASSEROLE

Mrs. Vincent Hansen

1 lb. hamburger
1 tsp. salt
1/8 tsp. pepper
1 T. onion
1 can cream of chicken soup (or cream of celery)
1 can peas
1 box Tater Tots (frozen)

Brown hamburger lightly. Add salt, pepper and onion. Put hamburger mixture into an 9x9 inch pan. Pour over it 1 can of cream of chicken or cream of celery soup. Sprinkle can of peas over soup. Top with frozen Tater Tots. Bake at 350° for 35 to 40 minutes.

DINNER IN A DISH

Mrs. Myrna E. League

1 lb. ground beef
4 T. Crisco
1 medium onion (chopped)
2 green peppers (sliced)
1 1/2 tsp. salt
1/4 tsp. pepper
2 eggs
2 c. fresh cut corn
4 medium tomatoes (sliced)
1/2 c. dry bread crumbs

Put Crisco in a skillet and lightly fry pepper and onions for 3 minutes. Then add meat and blend thoroughly. Add seasonings. Remove from fire. Stir in eggs and mix well. Put 1 cup of corn in baking dish, then half the meat mixture, then a layer of sliced tomatoes. Then another layer of corn, meat and tomatoes. Cover with crumbs. Bake in a moderately hot oven (375°) for 35 minutes.

The best helping hand you can find is at the end of your own arm.

NOODLES 'N TUNA QUICKIE DINNER — Connie Koos

1 (10 oz.) pkg. egg noodles
1 (7 oz.) can tuna fish
1/2 c. pickle relish
1 (10 1/2 oz.) can cream of mushroom or cream of celery soup
1/4 c. milk

Cook noodles as directed on package; drain. Dilute soup with milk, heat with tuna fish and combine with cooked noodles. Stir in pickle relish; add salt and pepper as needed.

EASY MACARONI AND CHEESE — Ione Hughes

3 T. butter
2 1/2 c. macaroni (uncooked)
1/2 tsp. salt
1/4 tsp. pepper
1/2 lb. sharp cheese (grated)
1 qt. milk

Melt butter in casserole, add uncooked macaroni and stir until well coated with butter. Add salt, pepper and cheese and mix well. Pour milk over all and bake 1 hour at 325°. Do not stir while baking.

ROMA'S MEAT PIE (An Original Recipe) — Mrs. Erwin Arndt

1 c. left-over meat (cut up)
1 c. canned peas (carrots or other vegetables
1 medium onion (chopped)
Celery (chopped) or celery salt
1/2 green pepper (again, this depends on size of pepper and amount you are making)
Left-over gravy or meat stock
2 heaping T. flour
Milk (enough to make smooth sauce)

Brown meat and onion in 2 to 3 tablespoons shortening. Add flour. Stir well. Add remaining ingredients. Top with biscuit mix dough. Punch holes in dough with fork. Put skillet in oven for 15 to 20 minutes in 375° oven, until dough is done and brown. This is baked in skillet in which you make it. Kitchen Bouquet can be added for color and flavor.

SPANISH RICE — Mrs. Dora Dorscher

Place in top of double boiler:
2 c. water (hot)
1 c. rice (raw)
1 tsp. salt

Bring to boil over fire. Put in double bottom. Put the lid on the double boiler. Cook without stirring or lifting the lid and do not peek for 35 minutes. To the cooked

Continued Next Page.

SPANISH RICE (Continued)

rice then add 1 quart of cooked tomatoes, 8 or 10 slices of diced bacon, 1/4 cup diced onions which have been cooked together and drained of grease. Salt and pepper to taste. Bake in oven at 325° to 350° until all flavors are well blended, 45 minutes to 1 hour.

WIENER CASSEROLE — Gladys Sankey Johnk

6 wieners (sliced thin)
2 T. onion (minced)
1 c. peas (cooked)
1 can cream of mushroom soup
4 potatoes (medium size, cooked and diced)
1/4 c. butter or margarine (soft)
1 tsp. prepared yellow mustard
Salt and pepper (to taste)

Toss together. Top with few slices wieners. Cover with foil. Bake at 350° for 25 to 30 minutes. Serve with toast.

ONE DISH MEAL — Mrs. Don Walter

Brown one pound of ground beef and place in bottom of baking dish. Slice a medium onion and place on meat. Add a can of dark red kidney beans, then a layer of sliced raw potatoes. Cover with a can of tomato soup. Cover and bake at 350° for 1 1/2 hours. Uncover for a few minutes if browning is desired.

SUNDAY CHICKEN WITH MINUTE RICE — Gladys Buckmaster

2 c. Minute rice (uncooked)
1 can cream of chicken soup
1 pkg. Lipton's dry onion soup mix
1 can cream of mushroom soup
1 c. milk
Chicken

Put Minute rice in bottom of cake pan. Combine soups and milk. Pour over rice. Place chicken, skin side up, over rice and soup. Sprinkle dry onion soup mix over chicken. Cover with foil. Bake 2 hours at 350°.

SKILLET SCALLOPED POTATOES — Mrs. Alden Krueger

4 c. potatoes (raw)
1 small onion (chopped)
1 tall can evaporated milk
1/2 tsp. salt
3 T. butter
1 c. water (boiling)
1/8 tsp. pepper

Pare potatoes and cut in about 3/4 inch cubes. In a large skillet melt butter over low heat. Add potatoes and onions. Cook and stir until most of the butter is absorbed, about 3 or 4 minutes. Add the

Continued Next Page.

SKILLET SCALLOPED POTATOES (Continued)

water and milk. Continue cooking over low heat until potatoes are tender and sauce starts to thicken, about 25 to 30 minutes, stirring occasionally. Add salt and pepper. Serve hot, 4 to 6 servings.

SUPPER ON A BREAD SLICE — Mrs. Alden Krueger

1 loaf of French bread
1 1/2 lb. ground beef
1 T. prepared mustard
1/2 c. soda crackers (crushed)
1 1/2 tsp. salt
2 c. pizza cheese (grated)
2/3 c. (small can) evaporated milk
1 egg
3/4 tsp. Accent
1/2 c. onion (chopped)
1/8 tsp. pepper

Cut loaf of bread in half lengthwise. Combine remaining ingredients except cheese. Spread meat mixture evenly on bread. Wrap in heavy duty foil around the crust side on each half of bread, leaving top uncovered. Place on cookie sheet. Bake at 350° for 25 minutes. Garnish with the cheese and bake 5 minutes more.

ONE DISH MEAL — Mrs. Dora Dorscher

2 c. potatoes (diced)
1 c. carrots (diced)
1 c. celery (diced)
1/2 to 1 lb. hamburger
2 T. onion (chopped)
Salt and pepper (to taste)
1 can mushroom soup
Rich milk

Mix together all ingredients. Cover with can of mushroom soup, diluted with rich milk. Bake 60 minutes at 350°. Can easily be re-heated if prepared ahead.

DARN GOODS — Girl Scout Troops Cadette #1 and Senior #27

Package of biscuits (Ballard refrigerated).

Pinch off dough and drop by small balls into hot grease. Roll in sugar.

SNOW CAPS — Girl Scout Troops Cadette #1 and Senior #27

3 c. instant mashed potatoes (dry)
2 2/3 c. water
4 T. butter
12 franks
1 tsp. salt
1 c. water (cold)
1 c. cheese (diced)

Continued Next Page.

SNOW CAPS (Continued)

Bring water, salt and butter to boil, remove from heat. Add cold milk, and potato flakes, whip with fork until fluffy. Split wieners and lay out flat, divide mashed potatoes between 12 wieners and top with cheese. Wrap each individually in foil and heat over low heat, until cheese starts to melt. When ready can add an extra dab of butter to potatoes.

SPANISH NOODLES — Mrs. Marvin Schroder

1 1/2 lbs. hamburger (browned)
1/2 pkg. noodles (cooked)
1 can tomato soup
1 can vegetarian vegetable soup
Salt and pepper (to taste)

Add cooked noodles to browned hamburger. Pour tomatoes and vegetable soup over hamburger-noodle mixture and mix together. Add salt and pepper to taste.

HAMBURGER SUNDAY DINNER — Mrs. Herman Eilts

2 c. cabbage (chopped)
1 c. carrots (sliced)
1 tsp. onion (optional)
1/2 c. celery (diced)
1 c. potatoes (sliced)

Bring above ingredients to a boil in salt water. Drain and save liquid. Put cooked vegetables in baking dish. On top put layer of 1 1/4 pound seasoned hamburger. Use 1 cup catsup and vegetable liquid to make 2 cups and pour over the meat. Bake 1 hour at 300°. For variations; I use noodles instead of vegetables. Nice meal all ready when you get home from church.

HAM LOAF (A Quickie) — Helen Larsen

1 lb. hamburger
1/2 lb. large bologna (ground)
1 c. cracker crumbs (finely rolled)
1 egg
Salt (to taste)

GLAZE:
1/3 c. brown sugar
1/2 c. water
3 tsp. vinegar
1/2 tsp. dry mustard (optional)

Mix hamburger, ground bologna, cracker crumbs, egg and salt. Put into loaf pan. Top with the glaze.

There's one thing about baldness - it's neat.

QUICK CASSEROLE — Arlene Drake

1/2 lb. bacon (diced)
1 (7 oz.) pkg. macaroni
1 can Cheddar cheese soup
1/4 c. milk
2 tsp. instant onion flakes
1 1/2 tsp. parsley flakes
1 (No. 303) can peas
1/3 can Parmesan cheese

Dice, fry and drain bacon. Cook macaroni as directed on package. Drain peas. Save liquid. Combine all ingredients. Place in 2 quart casserole. Bake for 35 minutes at 325°. This also freezes well for an extra dish.

SAUSAGE JUMBLE — Minnie Palmer

1 lb. pork (ground)
1/4 c. onion (minced)
1 c. macaroni (uncooked)
1 can tomatoes or sauce
1/2 c. water
1/2 tsp. salt
1 pkg. peas (frozen)
Cheese

Brown sausage and pour most of fat off. Add onion, brown slightly. Mix with other ingredients and pour in casserole. Top with grated cheese. Bake for 20 minutes.

IN A SCRAMBLE — Minnie Palmer

1 c. macaroni (cooked)
A little butter
2 or 3 eggs (beaten)

Cook macaroni until tender. Drain and pour in skillet. Add a little butter. Pour beaten eggs over macaroni and scramble.

SIX LAYER DINNER — Mrs. Paul Abel

2 c. raw potatoes (sliced)
2 c. celery (diced)
1 lb. hamburger
1 c. onions (sliced)
1 sliced pimiento or green pepper
2 c. tomatoes (cooked)
1/4 tsp. pepper
2 tsp. salt
Buttered bread crumbs

Put in a greased baking dish in order given, put salt and pepper on each layer, put buttered bread crumbs on top. Bake for 2 hours at 350°.

It's not the loaf that brings you down - it's the way you carry it.

E-Z SUPPER — Mrs. Tom (Alyceann) Stevenson

2 T. butter
1 c. macaroni (uncooked)
2 c. tomato juice
1 lb. lean, ground beef
1 onion (chopped)
1 tsp. salt
1/4 tsp. pepper
Cheese (grated)

Melt the butter in a skillet; add the uncooked macaroni. Cook and stir for 2 minutes. Add the tomato juice. Bring to a boil. Add the meat, onion, salt and pepper. Stir well for a minute. Cover, simmer for 20 minutes. Sprinkle with cheese. Cover again, turn off the fire and let the cheese melt. Stir and serve.

QUICK DESSERT — Mrs. Russell (Lucy) Lehnhardt

1 pkg. instant vanilla pudding (prepared)
Strawberry jam

Prepare pudding as directed on package. Chill until set. Spoon into dessert dishes. Top with diluted strawberry jam. (Use enough water to make a heavy syrup.)

QUICK PICNIC SALAD — Nellie Fisher

1 (No. 2) can pineapple (sliced or chunk)
1 can cherry pie mix
1 1/2 c. small marshmallows
2 bananas (sliced)

Combine. The pie mix makes the dressing.

DUTCH HUSTLE CAKE — Lola Knudtson - Mrs. Robert Johnk

1/3 c. milk
1/4 c. sugar
1/2 tsp. salt
1/4 c. margarine
1/4 c. water (warm, not hot)
1 pkg. dry yeast
1 egg (well beaten)
1 1/2 c. apple slices (drained - canned or cooked)
2 T. brown sugar
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1 1/3 c. flour (sifted)

Scald milk. Stir in sugar, salt and half the margarine. Cool to lukewarm. In mixing bowl, dissolve yeast in warm water. Stir in lukewarm milk mixture. Add egg, flour. Beat until smooth. Spread dough evenly in greased 9x9x2 inch pan. Arrange apple slices on top. Sprinkle with mixture of cinnamon, nutmeg and brown sugar. Dot with remaining margarine. Cover. Let rise in warm place, until double in bulk, about 40 minutes. Bake at 400° for 25 minutes. Drizzle with confectioners' sugar icing.

QUICK APPLE PIE — Linda Nash

5 to 6 tart cooking apples
1 c. sugar
1 tsp. cinnamon
1/8 tsp. salt
2 to 3 T. water
2 T. butter or oleo
1/2 pkg. prepared pie crust mix

Pare and core apples, dice or slice. (Need about 5 cups.) Mix sugar, cinnamon and salt. Sprinkle over apples. Toss together lightly. Put sugar coated apples in a 9-inch pie pan. Add water. Dot with butter. Sprinkle pie crust mix over top of apples or cut chilled stick of mix into thin slices. Cover apples. Sprinkle with sugar. Bake at 350° for 45 minutes or until apples are tender.

RHUBARB DESSERT (Quick and Easy) — Eunice Smith

4 c. rhubarb (cut in small pieces)
1 1/2 c. sugar
4 T. flour
1/2 c. brown sugar
1/2 c. flour
1/2 c. oatmeal
1/4 c. butter or oleo

Mix cut rhubarb with sugars and flour. Then combine with flour, oatmeal and butter or oleo that has been mixed together. Bake at 350° for 40 minutes in a 9x13 inch pan.

EASY CINNAMON FOLDS — Marilyn Olsen

2 tubes prepared biscuits
3/4 c. brown sugar
1/4 c. margarine
1 c. white sugar
1 tsp. cinnamon

Cover bottom of a 9-inch round pan with the brown sugar and margarine mixed together to crumble well. In a separate bowl, combine 1 cup white sugar and cinnamon. Cover each biscuit on both sides, then fold together. Place in pan, cut edge down. Make a design by placing around the edge of pan then filling in the center. Let stand until room temperature to make them light. Do not crowd them in pan. Bake on top shelf of 350° oven for 20 minutes. Turn out upside down while hot and serve immediately. Pecans can be added to brown sugar mixture on bottom of pan.

BANANA BOATS

Girl Scout Troops
Cadette #1 and Senior #27

12 bananas
12 marshmallows (about 1/4 lb.)
12 small pieces milk chocolate bars (2 1 1/2-ounce bar) or choco chips

For 1 serving. Peel back long strip of banana peel on the inside of the curve, leaving one end attached to banana. Scoop out some of the banana and fill with marshmallow, chocolate. Replace the strip of peeling. Bake in embers (15 or 20 minutes) until all is melted and blended. Can also just wrap in foil and bake on coals.

SNOW ON THE MOUNTAINS

Girl Scout Troops
Cadette #1 and Senior #27

6 milk chocolate bars (1 1/2 ounce size)
1 c. coconut (shredded or flaked)
36 soda crackers

Melt chocolate in greased pan. Dip a spoonful onto each soda cracker and sprinkle with coconut. Serves 12.

SURPRISE FRUIT BAKE

Mrs. John Sampson

2 cans prepared pie filling (any fruit you like)
2 c. flour (unsifted)
1 c. brown sugar
1 c. butter (melted)
2 c. coconut (shredded)
1/2 tsp. baking powder
1 1/2 c. soda crackers (crushed)

Mix flour, crackers, coconut, brown sugar and baking powder; add the melted butter and mix well. Put 2/3 of this mixture into a greased 9x13 inch pan, pressing mixture down well and evenly. Pour fruit pie filling over the crumbs; cover with remaining crumb mixture and bake in 350° oven for 30 minutes or until nice and brown. Let cool in pan. Cut into squares and serve. May be topped with ice cream or whipped topping, if desired. Serves 12.

BAKED FUDGE PIE (A Quick Dessert)

Mrs. Dale McIntosh

Melt together:
1 sq. unsweetened chocolate
1/2 c. butter

Add:
1 c. sugar
1 c. flour
1/2 c. nuts
2 eggs (slightly beaten)
1 tsp. vanilla

Pour above mixture into greased pie plate. Sprinkle with nuts. Bake at 350° for 20 to 25 minutes. (Don't overbake.) Serve with whipped cream or ice cream.

EASY DESSERT — Dorothy Bauerkemper

1 c. (No. 2 1/2 can) pineapple (crushed)
1 box yellow cake mix
1 1/2 sticks butter
1 c. nuts (chopped)
Whipped cream or ice cream

Pour pineapple into ungreased 8 1/2x11 inch pan. Sprinkle over this 1 package yellow cake mix evenly. Slice butter evenly over cake and spread chopped nuts over top. Bake at 350° for 40 to 45 minutes. Serve with whipped cream or ice cream.

POPPY SEED COFFEECAKE — Mrs. Nick George

1 pkg. yellow cake mix
1 pkg. instant coconut pudding
4 eggs
1/2 c. oil
1 c. water (hot)
1/4 c. poppy seed

Mix all ingredients together well and beat 4 minutes. Pour into well greased bread pans or angel food pan. Bake 50 minutes in 350° oven.

EASY REFRIGERATOR ROLLS — Mrs. Albert Bees

2 c. water (warm)
2 pkg. dry yeast
1/2 c. sugar
2 tsp. salt
6 1/2 to 7 c. flour (sifted)
4 egg yolks
1/4 c. shortening (soft)

Dissolve yeast in water. Add sugar, salt and half of flour. Beat thoroughly for 2 minutes. Add egg yolks and shortening. Beat until well mixed. Using a big spoon, beat in remaining flour to make a smooth dough. Cover and put in refrigerator. Punch down as dough rises in refrigerator. Shape while cold in rolls. Let rise 1 1/2 to 2 hours and bake at 375°. Cinnamon twists: Roll out and cut into strips. Dip strips in melted butter and roll in sugar and cinnamon and twists. Let rise and bake at 375°.

7 LEAGUE PIZZABURGER — Wanda Sievers

1 1/4 lb. ground chuck
1 tsp. salt
1 tsp. oregano
1/3 c. Parmesan cheese
1/3 c. onion (chopped)
6 oz. can tomato paste
1/3 c. ripe olives (chopped)
Loaf of French bread
Sliced sharp cheese

Combine ground chuck, salt, oregano, Parmesan cheese,

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7 LEAGUE PIZZABURGER (Continued)

chopped onion, tomato paste and olives. Split a loaf of French bread and spread each half with meat mixture. Broil 10 to 12 minutes, about the middle of your oven. Lay slices of sharp cheese on top and broil until cheese starts to bubble. Watch closely! Serves 6 to 8 people.

* * * * *

ADDITIONAL RECIPES

MOM'S EIGHT BEATITUDES

Blessed is the salt added to sugar for cooked icing to keep it from graining.

Blessed is the soda that soaks burns off cooking pans.

Blessed is the vinegar that when added to sweet milk will sour it for immediate using.

Blessed is the butter rubbed along the top of the pan in which chocolate or spaghetti is boiled - it will prevent boiling over.

Blessed is the pipe cleaner that cleans the little holes in a gas burner.

Blessed is the corn meal that dry cleans light or white leather gloves.

Blessed are the few drops of lemon juice added to dates, figs or raisins before running thru the food chopper to prevent clogging.

Blessed is the salt added to water when boiling eggs - it will keep them from cracking.

Mrs. Harold Johnk

Salads and Salad Dressing

SALADS

A SALAD

Mrs. Shirley (Jacobsen) Bladt

1 c. miniature marshmallows
1 pkg. lemon Jello
1 (3 oz.) pkg. cream cheese
2 c. water (boiling)
1 c. carrots (ground)
1 c. crushed pineapple (drained)
1/4 c. chopped pecan nuts (optional)
1 pkg. Dream Whip

Melt marshmallows. Add to lemon Jello, cream cheese and boiling water. Chill until partially set. Add carrots, pineapple, pecan nuts. Mix Dream Whip as directed on box. Mix all together. Chill until set.

A GOOD SALAD

Rebecca Rohwer

3/4 c. canned tomato soup (undiluted)
3 (3 oz.) pkg. cream cheese
1 3/4 c. water (boiling)
1 small onion (chopped fine)
1/2 c. celery (diced)
Pinch of salt
2 (3 oz.) pkg. lemon Jello
1/2 c. Miracle Whip salad dressing
1/2 small green pepper (chopped fine)

Heat soup and melt in cream cheese. Add salad dressing and put into dissolved Jello. Let cool until slightly thickened. Add vegetables.

ANGEL OR 24 HOUR SALAD

Linda Walter

1 large can pineapple (diced or crushed)
1 lb. white grapes or canned white cherries
1/4 lb. blanched almonds
1 lb. marshmallows

DRESSING:
1/4 c. milk
1/4 tsp. ground mustard
2 T. sugar
Salt
4 egg yolks
Juice of 2 lemons
1 pt. whipped cream

Cook together milk, mustard, sugar, egg yolks, salt. Remove from stove and add the juice of 2 lemons. Cool and add 1 pint of whipped cream. Lastly fold in fruit and refrigerate for 24 hours.

APRICOT JELLO — Maurine Allen

Four cups boiling water, turn off heat and add two large family sized package apricot Jello. Stir and then cool. Add 1 cup chopped nuts, 4 sliced bananas, 2 cans tidbit pineapple. Pour in pan until syrupy and then fold in 1 pint of whipped cream.

COTTAGE CHEESE APRICOT SALAD — Kathryn Clausen McMurrin, Texas

1 can (8 3/4 oz.) apricot halves (unpeeled)
1 pkg. (3 oz.) lemon flavored gelatin
1 c. water (boiling)
1 pkg. Dream Whip
1 1/2 c. cottage cheese
1/2 c. nuts
1/2 c. marashino cherries (quartered)

Drain apricots, reserving 1/2 cup liquid; dice apricots. In a mixing bowl, combine gelatin and boiling water. Stir until gelatin is dissolved. Add apricot liquid. Chill until jell-like in consistency. Whip Dream Whip as directed on package. Fold whipped cream, cottage cheese, nuts and cherries into gelatin mixture. Pour into mold. Cover and chill until firm. Unmold on salad greens. Makes 8 servings.

SPICY APRICOT MOLD — Mrs. Homer Schlotfeldt

1 (1 lb. can - 2 c.) apricot halves (unpeeled, halved)
1 (8 3/4 oz. can - 1 c.) pineapple tidbits
2 T. vinegar
1 tsp. whole cloves
4 inches stick cinnamon
2 (3 oz.) pkgs. orange flavored gelatin
3/4 c. water (boiling)
3/4 c. apricot nectar
1/2 c. dairy sour cream

Drain apricots and pineapple, reserving syrup. Combine syrups, add vinegar and spices; bring to boiling. Simmer 10 minutes, strain syrup. Add hot water to make 2 cups. Pour syrup over 1 package orange gelatin and stir until dissolved. Chill until partially set. Fold in well drained apricots and pineapple. Pour into 6 cup mold. Chill until almost firm. Meanwhile, dissolve the second package gelatin in the 3/4 cup boiling water. Stir in the apricot nectar. Chill until partially set; whip until fluffy. Swirl in sour cream. Pour over first layer. Chill at least 8 hours. Makes 8 to 10 servings.

APRICOT SALAD — Mrs. Harold Ferguson - Mary Ann (Mick) Goettsch

1 small pkg. orange Jello
1 small pkg. lemon Jello
2 c. water (hot)
1 large can apricots (drain and save juice)
1 can crushed pineapple (drained)
40 to 50 small marshmallows
1/2 c. sugar
2 T. flour
1 egg (beaten)
2 T. butter
1 pkg. prepared Dream Whip
1 c. juice

Add hot water and 1 cup juice to Jello, saving other cup of juice. Add apricots, pineapple and marshmallows to Jello. Pour in a 9x13 inch dish. Chill until firm. Mix in a saucepan, other cup of juice, sugar, flour and egg. Cook until thick. Remove from heat, add butter and cool. Fold mixture into Dream Whip and pour over Jello mixture.

APRICOT SALAD — Edna Boll

2 pkgs. orange Jello
2 c. water (boiling)
2 c. pineapple and apricot juice
1 c. miniature marshmallows
1 large can apricots (mashed)
1 large can pineapple (crushed)
1/2 c. sugar
1 egg (beaten)
1 1/2 tsp. corn starch
2 T. butter
1 pkg. Dream Whip

Prepare Jello using 2 cups boiling water and 1 cup pineapple and apricot juice. Add marshmallows, mashed apricots and crushed pineapple. When firm, prepare topping as follows: combine remaining 1 cup pineapple and apricot juice, sugar, beaten egg, corn starch and butter. Cook until thick. Cool and add whipped Dream Whip.

PINEAPPLE-APRICOT SALAD — Mrs. Marvin Sievers

2 (3 oz.) pkgs. orange gelatin
2 c. water (boiling)
1 (No. 2) can pineapple tidbits (drained)
1 (No. 2) can apricots (drained and mashed)1/2 c.apricot juice
1/2 c. pineapple juice
2 c. miniature marshmallows
3/4 c. sugar
4 T. flour
1 egg (beaten)
1/2 c. pineapple juice
1/2 c. apricot juice
1 c. whipping cream or whipped topping
2 oz. longhorn cheese (grated)

Prepare gelatin with the 1 cup boiling water. Add 1/2 cup pineapple and 1/2 cup apricot juices. Place in refrigerator to partially congeal. Fold in drained pineapple, mashed apricots, and marshmallows. Turn into a 13x9x2 inch glass dish or pan. Refrigerate. Blend sugar and flour together in small saucepan. Stir in the egg and

Continued Next Page.

PINEAPPLE-APRICOT SALAD (Continued)

slowly add the juices. Stir constantly over medium heat. Cook until thick and smooth. Cool. Fold in whipped cream and spread over gelatin fruit mixture. Sprinkle with grated cheese. Refrigerate. Serves 9 to 12.

APRICOT SALAD — Mrs. Kenneth Johnk

2 small (or 1 large) orange Jello
2 c. water (hot)
1 can pineapple (crushed)
1 (No. 2 1/2) can apricots
1 egg (beaten)
1 T. flour
1/4 c. sugar
Small piece of butter

Dissolve Jello with the hot water, add pineapple and apricots which have been liquidized in blender. Save 1 cup of the pineapple and apricot juice. Combine egg, flour and sugar and a small piece of butter. Cook over low heat until thick. Cool and spread over hardened salad.

BEET AND ONION SALAD — Anna Troll

2 (No. 2) cans beets (drained)
1 medium onion

Slice the onion thin and separate into rings.

DRESSING:

1/4 c. salad oil
1/4 c. sugar
2 T. vinegar
1 T. lemon juice
1/4 tsp. salt
1/8 tsp. dry mustard
1/8 tsp. paprika
1/8 tsp. celery seed (optional)
Pinch of garlic powder
Pinch of pepper

Mix dressing, pour over beets and onion rings. Refrigerate, covered, overnight.

BLUE LADY SALAD — Mary Ellen Woltmann

2 pkgs. raspberry Jello
1 1/2 c. water (boiling)
1 can blueberries (juice and all)
1 (13 oz.) can crushed pineapple and juice
2 pkgs. Dream Whip or 1 pt. whipped cream

Dissolve Jello in boiling water. Add next 2 ingredients and let cool until slightly thickened. Fold in 2 packages of prepared Dream Whip or a pint of cream (whipped). Put in a 9x13 inch pan. Refrigerate several hours before serving.

CINNAMON-APPLESAUCE SALAD — Mrs. Josephine Fooken

1 T. red hots candy
1 pkg. cherry Jello
2 c. sweetened applesauce
1 c. water (hot)
Optional;
1/2 c. walnuts (chopped)
1/2 c. celery (chopped)

Melt the candies in the hot water, if necessary heat until dissolved. Pour over the Jello, stirring to dissolve. Add applesauce and chill until partially set. Fold in nuts and celery. Chill until firm.

CINNAMON APPLE SALAD — Mrs. John Sampson - Marilyn Lensch Rodacker

1 pkg. cherry gelatin
1/4 c. red cinnamon candies
1 c. pared apples (chopped)
1/4 c. nuts (chopped)
1 c. water (hot)
1/2 c. water (boiling)
1 c. celery (chopped)

Dissolve gelatin in 1 cup hot water. Dissolve candies in 1/2 cup boiling water. Then add enough cold water to make 1 cup. Combine the 2 mixtures. Chill until partially thickened. Stir in remaining ingredients. Chill.

GREEN BEAN SALAD — Etta Clara Hoeck

1 qt. green beans (drained)
3 to 6 eggs (boiled)
3 or 4 stalks celery (chopped)
1 head lettuce (cut fine)
1 head lettuce (cut fine)
1 onion (small to medium) minced
Mayonnaise
Sour cream

Mix mayonnaise with sour cream. Add to other ingredients. Mix well.

KIDNEY BEAN RICE SALAD — Kate Fitzpatrick

6 slices crisp bacon (crumbled)
1 (No. 2) can kidney beans (drained, reserve juice)
1 1/2 c. rice (cooked)
1 c. celery (diced)
Salt (to taste)
1/2 c. green onions (diced) or onion (minced)
1/2 c. sweet pickle (chopped)
1/2 c. chili sauce
2 tsp. horseradish

Drain the beans and save the liquid. Combine all ingredients and mix well. Add just enough of the bean liquid to make desired consistency. Makes 6 servings.

BILL'S SOUTHERN PICKLED BEAN SALAD — Mrs. William Stevenson

2 cans kidney beans (drained and washed)
1 c. onion (finely chopped)
1 c. salad oil
1/2 c. wine vinegar
Clove of garlic
Pepper

Mix together. Let stand at least 24 hours. Refrigerate. (The longer it stands, the better it is.)

KIDNEY BEAN SALAD — Virginia Rossmann

2 1/2 c. kidney beans
2 eggs (hard cooked, diced)
1/2 c. celery (diced)
4 T. sweet pickle (diced)
1/2 tsp. onion (diced)

Salt and pepper to taste. Moisten with mayonnaise. Place all in tomato shell. Chill and serve on lettuce leaf.

BEAN SALAD — Dorothy Stamp

1 can green beans
1 can yellow wax beans
1 can kidney beans
1 can garbanzo beans
1 small can lima beans
1 small jar pimiento
1 onion (sliced thin)
1/4 c. green pepper (fine cut)
1/2 c. celery (fine cut)

DRESSING:
1/2 c. oil
1/2 c. sugar
1/2 c. vinegar
1 tsp. salt
1 tsp. pepper
Garlic salt

Heat dressing ingredients. Cool. Mix with salad ingredients and marinade for 24 hours.

THREE-BEAN SALAD — Lola Goettsch - Mrs. Larry Kay

1 can green beans
1 can wax beans
1 can kidney beans
1 medium onion (cut in rings)
1 medium green pepper (small pieces or rings)

DRESSING:
1/2 c. vinegar
1/2 c. salad oil
2/3 c. sugar
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. celery seed

Drain liquid from beans. Place beans in glass bowl. Add peppers and onions. Mix well with dressing. Refrigerate until ready to use. Make a day before using.

5 BEAN SALAD — Mrs. Edwin Nelson

1 can green beans
1 can yellow wax beans
1 can green lima beans
1 kidney beans (can)
1 can garbanzo beans
1 c. celery (chopped)
1 c. onion (Spanish - chopped)
1 c. green pepper (chopped)
1 1/2 c. sugar
2 c. vinegar
1/4 c. salad oil
Salt and pepper

Drain beans well and wash limas and kidney beans. Combine sugar, oil, vinegar, salt and pepper. Pour over beans.

KIDNEY BEAN SALAD — Mrs. Norris Pilling

1 (15 oz.) can red kidney beans (drained)
2 slices fried bacon (break up)
1 boiled egg (diced)
1/2 c. celery (diced)
2 T. French dressing
2 T. sweet pickle relish
Dash of salt
2 T. onion (minced)
1/2 tsp. prepared mustard

Drain beans and mix with other ingredients. Chill.

BUFFET SALAD — Iris Luth

2 pkgs. lime Jello
2 c. water (boiling)
1 c. salad dressing
1 (No. 2) can crushed pineapple (undrained)
1 c. cottage cheese
1/2 c. evaporated milk (undiluted)
1/4 c. horseradish

Dissolve gelatin with the boiling water. After gelatin has slightly set, add salad dressing, pineapple, cottage cheese, milk and horseradish. Pour into a 2 quart mold or bowl and chill.

FOUR BEAN SALAD — Mrs. James (Merna) Whyle

1 (1 lb.) can (2 c.) drained, of each; green beans, red kidney beans, black eyed peas or limas, yellow wax beans
1 medium green pepper (thinly sliced in rings)
1 medium onion (thinly sliced and separated in rings)
1/2 c. sugar
1/2 c. wine vinegar
1/2 c. salad oil
1 tsp. salt
1/2 tsp. dry mustard
1/2 tsp. tarragon leaves (crumbled, dried) or 2 tsp. fresh tarragon (finely snipped)
1/2 tsp. basil leaves or 2 tsp. fresh basil (finely snipped)
2 T. parsley (snipped)

Place first 6 ingredients in a large bowl. Thoroughly combine remaining ingredients; drizzle over entire surface of vegetables. Cover; marinade several hours or overnight, stirring once or twice. Before serving, stir; then drain. Makes 12 servings. Flavor improves as the salad stands, so make it the night before, if you like.

BUTTERMILK SALAD

Dissolve 3 packages unflavored gelatin in 1 cup cold water, set aside. Heat 2 cups buttermilk; when warm, add the softened gelatin. Remove from heat. Add 2 cups of buttermilk. Cool. Stir in 2 cups coffee cream. Beat 1 package Dream Whip as directed on package. Fold in 3/4 to 1 cup sugar. Fold into gelatin mixture. Pour in a ring mold.

BEET SALAD

Mrs. Herbert Mertz

1 pkg. lemon Jello
2 c. cooked, sliced beets
1/8 tsp. salt
1 T. vinegar
1 T. sugar
1 3/4 c. water (boiling)
1 c. celery (chopped)
1/4 c. pecans (chopped)
2 T. onion (minced)
1/2 c. mayonnaise

Dissolve gelatin in boiling water and add salt, sugar and vinegar. Chill until slightly thickened. Fold in mayonnaise. Combine beets, celery, pecans and onions. Add vegetable mixture to gelatin mixture and pour into 1 quart mold rinsed in cold water. Chill until firm. Serves 6.

BING CHERRY SALAD

Laura E. Furey

1 can bing cherries
1 pkg. orange Jello
1 small jar stuffed olives
1/2 c. nutmeats (chopped)
1 T. lemon juice (if desired)
1 c. water (boiling)

Use juice of cherries for cup of cold water for Jello. Slice olives, add to cherries and nuts. Add to Jello when starts to set. Serve with mayonnaise, if desired.

BING CHERRY SALAD

Wilma Wahlert

2 c. bing cherries
1/2 c. pecans (chopped)
2 c. pineapple tidbits
1 c. whipping cream

DRESSING:

2 eggs (beaten)
2 T. sugar
1 c. whipping cream
6 T. lemon juice
1/2 lb. marshmallows

Put cherries, pineapples and pecans in a bowl. Mix first 4 ingredients of dressing. Cook in double boiler until thick. Add marshmallows. Stir until partly melted and let cool. Whip cream and mix in dressing. Then fold in fruit. Refrigerate overnight.

PICKLED BEET SALAD

Mrs. Milton Boll

1 (3 oz.) pkg. lemon or lime Jello
3/4 tsp. salt
1 c. water (boiling)
3/4 c. pickled beet juice
2 tsp. onion (grated)
1 tsp. horseradish
Dash of pepper
3/4 c. pickled beets (diced)
3/4 c. celery (diced)

Toss and serve chilled.

YUMMY CABBAGE SALAD

Mrs. Herbert Jacobsen, Sr.

1 c. cabbage (shredded)
1 c. cultured sour cream
1 c. seedless green grapes
1 c. pineapple tidbits (drained)
1 c. small marshmallows

Mix altogether and refrigerator at least 2 hours before serving.

CABBAGE CROCK SALAD

Lola Knudtson

1 large head cabbage
2 or 3 onions (as desired)
2 green peppers
2 carrots
2 c. sugar
2 c. cider vinegar
2 T. celery seed
2 T. mustard seed
1 T. salt
1 qt. water

Shred or chop vegetables, soak several hours in salt water using 1 tablespoon salt to 1 quart water. Drain dry. Heat sugar, vinegar and seed until sugar is dissolved. Let cool then mix with vegetables and chill well. Store covered. Will keep a long time.

COLE SLAW

Dotty Christensen

Large head of cabbage (shredded)
1 small onion (chopped)
1 scant c. sugar

Place cabbage and onion in bowl. Sprinkle sugar over the top. Do not stir. Pour the following dressing, heated to boiling point, over the cabbage:

1 large T. sugar
1 tsp. celery seed
1 tsp. salt
1 c. cider vinegar
1 tsp. dry mustard
1/2 c. salad oil

Cover well. Refrigerate. After 3 hours mix thoroughly and it is ready to serve. This slaw keeps for days when kept well covered and refrigerated.

One of the most attractive things you can wear is a smile.

CABBAGE SLAW — Mrs. Robert Sorensen

2 c. sugar
1 c. vinegar
1/2 c. water
1 large head of cabbage (shredded)
2 carrots (grated coarsely)
1 green pepper
1 1/2 tsp. mustard seed
1 1/2 tsp. celery seed

Combine sugar, vinegar and water. Boil 5 minutes. Cool. Sprinkle salt on cabbage. Add carrots and peppers, mustard seed and celery seed. Add cooled vinegar mixture. Mix well. Makes about 3 quarts of slaw. This salad does not wilt and keeps for several days.

STAY CRISP COLE SLAW — Mrs. Bob Vander Meulen

1 medium head cabbage (chopped)
2 carrots (shredded)
1 green pepper (chopped - optional)
1/2 c. onion (chopped)
3/4 c. water (cold)
1 envelope unflavored gelatin
2/3 c. sugar
2/3 c. vinegar
1 tsp. celery seed
1 1/2 tsp. salt
2/3 c. oil
Black pepper

Mix vegetables, sprinkle with 1/2 cup cold water, cover and chill. Soften gelatin in remaining 1/4 cup water. Mix sugar, vinegar, celery seed, salt and pepper in saucepan and bring to boil; stir in gelatin. Cool until slightly thickened and beat, then gradually beat in oil. Drain vegetables. Pour dressing over top and mix lightly until all vegetables are coated. Serve now or refrigerate.

CABBAGE SLAW — Mrs. Orris Rogers

1 large head cabbage (sprinkle with 1 tsp. salt)
1 1/2 c. celery (chopped)
1 large green pepper
1 large red pepper
1 c. vinegar
1 1/2 c. sugar
1/2 c. water
1/2 tsp. mustard seed
1/2 tsp. celery seed

After chopping cabbage and putting salt on cabbage, let it stand 1 hour (drain). Bring 1 cup vinegar, 1 1/2 cups sugar, 1/2 cup water, 1/2 teaspoon mustard seed, 1/2 teaspoon celery seed to a boil and cool. Combine dressing with vegetables and store in refrigerator. Shredded carrots and onion may be added. Will keep in refrigerator over 1 week.

24 HOUR CABBAGE SALAD

Marilyn Jones

1 c. vinegar
1 1/2 c. sugar
1 T. unflavored gelatin
1/4 c. water (cold)
1 tsp. celery seed
1 tsp. salt
1/4 tsp. pepper
1 c. salad oil
8 c. cabbage (shredded)
2 carrots (shredded)
1 onion (grated)
Diced pepper (if desired)

Combine gelatin and cold water to soften. Heat vinegar and sugar together until sugar is dissolved. Add seasonings and stir in gelatin. Let cool to the thickness of cream and then beat in oil. Pour enough over the following to moisten, cabbage, carrots, onion and pepper (if desired). Refrigerate 24 hours. Will keep 2 weeks in refrigerator.

SWEDISH CABBAGE RELISH

Mrs. Alma Lee - Avoca

3 medium sized heads cabbage
3 green and 2 red peppers
1 bunch celery (cut up fine)
2 T. salt
Pimientos (if desired)

SYRUP:
4 c. sugar
2 c. vinegar
1 c. water
1 tsp. mustard seed
1 tsp. celery seed

Shred cabbage. Add cut up green and red peppers. Sprinkle 2 tablespoons salt, over cabbage and peppers. Let stand 2 hours. Drain and squeeze dry. Add celery and pimientos, if desired. Boil syrup and cool. Pour over cabbage mixture. Mix and pack in jars. Let stand at least 3 days before using. Store in refrigerator.

OLD FASHIONED SWEET SOUR COLE SLAW

Mrs. Don Christensen

1 1/2 lbs. green cabbage (shredded)
1 tsp. salt
2/3 c. sugar
1 c. whipping cream
1/3 c. vinegar

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve.

May I never miss a rainbow or a sunset because I'm looking down.

CABBAGE SALAD

Mrs. Robert Lafrentz

1 large head cabbage
1 onion (sliced and separated in rings)
3/4 c. sugar
1 c. vinegar
1 tsp. sugar
1 tsp. prepared mustard
2 T. salt
1 tsp. celery seed
1 c. salad oil

Shred cabbage. Place onion rings on cabbage. Cover with sugar. Boil together vinegar, sugar, mustard, salt, celery seed. Then add salad oil and let boil again. Pour over cabbage and onions. Cover and refrigerate overnight.

COOL SALAD

Mrs. Kenneth (Barbara) Judd

1 box macaroni small rings
2 tomatoes (chopped finely)
1/2 c. cucumber
1/2 medium onion
2 carrots (shredded)
1/2 stalk celery (chopped finely)
1/4 green pepper (chopped finely)

Mix all ingredients together and add dressing. Dressing: 3/4 cup sugar, 1/2 teaspoon salt, 1/8 teaspoon pepper, 1 teaspoon dry mustard, 1 tablespoon flour, 1 egg (well beaten), 1/2 cup milk, 1/2 cup vinegar, 1 1/2 tablespoons butter. Combine all ingredients and cook in a double boiler over medium heat until thickened and cool. Make 1 or 2 days early and refrigerate.

CHERRY SALAD SUPREME

Mrs. Leroy (Phyllis) Larsen

(This has been doubled for Tupperware or cake pan.)

2 pkg. raspberry Jello
2 (21 oz.) cans cherry pie filling
2 pkgs. of lemon Jello
2 (3oz.) pkgs. cream cheese
2/3 c. mayonnaise
2 cans pineapple (crushed)
1 c. whipping cream
2 c. miniature marshmallows
4 T. nuts (chopped)
Water (boiling)

Dissolve raspberry Jello in 2 cups boiling water, add pie filling. Chill until partly set and then turn into desired container you'll be using. Chill until firm. Dissolve lemon Jello in 2 cups boiling water. Beat and cream together cheese and mayonnaise and add to lemon Jello. Stir in undrained pineapple. Whip cream and fold into lemon mixture. Add marshmallows. Spread atop cherry layer - top with chopped nuts. Chill until set.

CREAMY MOLDED SALAD — Mrs. Wesley Robinson - Canada

1 c. liquid
1 (3 1/4 oz.) pkg. lime Jello
1 (7 1/2 oz.) can evaporated milk
1/2 tsp. salt
1 1/4 c. crushed pineapple (drain)
1 c. cottage cheese
1/2 c. mayonnaise
1/2 c. celery (chopped)
1/2 tsp. lemon rind (grated)

Make up 1 cup liquid using lemon juice, syrup drained from pineapple and water if necessary. Heat half the liquid to boiling, pour over Jello powder and stir until dissolved. Stir in remaining liquid, salt and evaporated milk. Cool until gelatin is partially set, stir in remaining ingredients. Chill until firm. Serves 6.

CHRISTMAS OR THANKSGIVING SALAD — Beryl Sievers

1/2 lb. marshmallows (cut up)
1 c. nuts (chopped)
1 c. sugar
1 lb. grapes (cut up)
1 c. whipped cream
1 lb. cranberries (ground)

Grind and drain the cranberries the night before. Mix the ingredients well. Refrigerate 24 hours. Can be served on lettuce.

CRANBERRY SALAD — Mrs. Ausdemore

1 pt. fresh cranberries (ground)
Small can pineapple (crushed)
16 marshmallows (cut)
1 c. sugar
1 c. whipped cream
1/2 c. nutmeats

Let cranberries and pineapple drain overnight. Mix all together and set for 12 hours.

CRANBERRY SALAD — Mrs. Victor Mueller

1/2 lb. marshmallows
1 lb. cranberries (ground)
1 lb. white grapes
1 c. nuts
1 c. whipped cream
1 c. sugar

Mix and refrigerate 24 hours.

CRANBERRY SALAD — Mrs. Dale Craney

Cook slowly about 10 to 15 minutes:
2 c. cranberries (cut in half)
1 c. water

Remove from heat and add 1 1/2 cups sugar and 1 tablespoon Knox gelatin, dissolved in 1/2 cup cold water. Cool. Add:
1 c. celery (diced)
1 c. apples (diced)
1/2 c. nutmeats
1 can pineapple (crushed)

Dissolve 2 packages strawberry Jello in 2 cups hot water and add this to the cranberry mixture. Put in 9x13 inch pan.

ROSETTA'S CRANBERRY SALAD — Mrs. Wilbur Craney

1 c. raw cranberries (chopped)
1 c. white sugar
1 c. water (hot)
1 c. crushed pineapple (well drained)
1 1/2 c. chopped walnuts (either English or black)
1 c. celery (chopped)
1 c. raspberry Jello
1 c. pineapple syrup (drained from crushed pineapple)

Chop cranberries and combine with sugar. Dissolve Jello in hot water and add pineapple syrup. Chill until partially set and add chopped cranberry mixture, crushed pineapple, walnuts, celery. Pour into 9x9x1 3/4 inch pan or dish and chill until firm. Cut in squares and serve on lettuce.

CRANBERRY SALAD — Mary Hansen

1 pkg. cranberries (grind)
1/2 c. sugar
1 pkg. marshmallows (cut in 1/8)
1 (No. 2) can pineapple (drain)
Nuts
1 pt. whip cream
1/2 c. sugar

Prepare first 5 ingredients and let set overnight or for a few hours and add cream.

CRANBERRY SALAD — Mrs. Woodrow Hansen

1 pkg. ground fresh cranberries
1 1/2 c. sugar
1 c. miniature marshmallows (halved)
1 (No. 2) can crushed pineapple (drained)
1 c. rice (cooked)
2 pkgs. Dream Whip or 1 large pkg. Cool Whip

Marinade cranberries, pineapple and sugar overnight. Next morning add rice, marshmallows and Dream Whip.

FROZEN CRANBERRY SALAD — Mabel Buboltz

1 can cranberry sauce
1 (8 1/2 oz.) can crushed pineapple (drained)
1 carton sour cream
1/4 c. powdered sugar

Blend cranberry sauce with crushed pineapple. Combine sour cream and powdered sugar. Combine all ingredients and freeze in freezer tray.

A bore is a person who has nothing to say and says it.

CHRISTMAS SALAD — Florence Johnk

1 pkg. raspberry gelatin
1 c. water (hot)
1/2 c. water (cold)
1 small orange (cut in chunks)
1 can Ocean Spray cranberry sauce (jellied or whole)
1/2 c. pineapple chunks

Dissolve Jello in hot water. Add cold water. Chill until partially thickened. Fold in oranges, pineapple and cranberry sauce. Chill until firm.

DESSERT SALAD — Alma Koenig

1 pkg. Dream Whip
1 (5 oz.) glass pimiento cheese
2 c. small marshmallows
1 small can crushed pineapple
1 small can fruit cocktail

Whip Dream Whip first. Add cheese to Dream Whip and whip some more. Then add marshmallows, pineapple and fruit cocktail.

DEWEY'S SALAD — Mrs. Hans Ohms

3 or 4 apples (cubed)
3 stalks celery (diced)
2 bananas (diced)
1/2 c. peanuts
1/2 c. Miracle Whip
2 T. sugar

Mix together apples, celery, bananas and peanuts. Stir Miracle Whip and sugar together and add to salad.

DOUBLE DECK CHERRY SALAD — Mae Peterson

1 (No. 2) can pineapple (sliced)
1 (3 oz.) pkg. cream cheese
1 (No. 2) can bing cherries (pitted)
1 pkg. orange Jello
1 pkg. cherry Jello
2 to 3 T. cream
1/3 c. lemon juice
1/2 c. stuffed olives (sliced)

Drain pineapple. Add water to make 1 3/4 cup. Heat to boiling. Dissolve gelatin in hot liquid. Chill until partially set. Add pineapple slices, cut in 1/8 inch pieces. Pour into 8 inch square pan. Chill until firm. Soften cheese with cream and spread over gelatin. Chill. Drain cherries, add water and lemon juice to make 1 3/4 cups. Heat and dissolve orange gelatin. Chill until partially set and add cherries and olives. Spread over cheese. Chill until firm. Cut in squares to serve. (This is a pretty salad for the holidays as well as good.)

DELICIOUS SUNSHINE SALAD — Mrs. Kenneth (Barbara) Judd

1 pkg. lemon Jello
1 pkg. orange Jello
1 1/2 c. water (cold)
2 c. water (boiling)
2 bananas (diced)
1 (No. 2) can crushed pineapple
1 c. tiny marshmallows

Dissolve Jello in water and let set to syrupy consistency. Add bananas and marshmallows and let set. Topping: combine 1 beaten egg, 2 tablespoons flour, 2 tablespoons butter, 1/2 cup sugar and 1 cup pineapple juice and cook until thick. Fold in 1 cup cream (whipped) or 1 package Dream Whip. Spread over salad and chill. Pan size, 9x13 inches.

EASTER SALAD — Mildred Martin

A.
2 pkgs. grape Jello
3 c. water (hot)
B.
1 can blueberry pie mix
1 large can crushed pineapple (well drained)

Set mixture A until shakey stage. Add mixture B and pour into mold.

ESTHER'S FROZEN FRUIT SALAD — Rebecca Rohwer

1 can Eagle Brand milk
1/2 c. fresh lemon juice
Beat together.
1 tall can crushed pineapple (drained)
1 large banana (cut up)
1/2 c. English walnuts (broken)
1 c. maraschino cherries (drained - leave whole)
1 pt. whip cream (whipped)
1 c. sour cherries (frozen sweetened kind)
1 c. marshmallows
1 c. seedless grapes

Blend whipped cream with Eagle Brand milk and fold in fruits and lemon juice. I freeze in 4 refrigerator trays.

EASY FRUIT SALAD — Diane Sidebottom

1 large can fruit cocktail (drained)
2 apples (diced)
1 pkg. Dream Whip

Mix together well drained fruit cocktail and diced apples. Stir in whipped Dream Whip. Chill.

EVERLASTING SALAD

Mrs. Paul Voggesser

1 head cabbage
1 tsp. salt
1 1/2 c. sugar
1/2 c. water
1 c. vinegar
1 green pepper
1 red pepper
1 stalk celery
1 tsp. celery seed
1 tsp. mustard seed

Chop cabbage and add salt. Let stand 1 hour and drain. Boil sugar, water and vinegar for 3 minutes and let cool. Chop green and red peppers and celery. Add to drained cabbage and cooled mixture with celery seed and mustard seed. Refrigerate at least 24 hours. Will keep in refrigerator indefinitely.

FROZEN SALAD

Arlene Drake

1 glass pimiento cheese
1/2 pt. cream (whipped)
1/4 c. salad dressing
20 marshmallows (cut up)
1 small (6 or 8 oz. can) pineapple
1/2 c. nuts

Drain off part of juice of pineapple. Mix together and freeze. Will keep in freezer 3 months.

5 CUP SALAD

Mrs. Merlin Sorensen

1 c. coconut
1 c. marshmallows
1 c. pineapple (drained and diced)
1 c. mandarin oranges (drained)
1 c. (small) sour cream

Mix together and let stand overnight.

FRUIT SALAD

Mrs. Robert Richter

1 can fruit cocktail (drained)
1 small can mandarin oranges (drained)
1 tall thin can pineapple (crushed and drained)
4 c. miniature marshmallows

DRESSING:

1 can lemon pie mix
2 c. Lucky Whip

Combine fruits and marshmallows. Combine pie mix and Lucky Whip. Mix dressing with fruit. Can be used immediately or let set.

Kindness goes a long way sometimes when it should stay at home.

GOOSEBERRY SALAD — Gladys Sankey Johnk

Dissolve 1 package lemon Jello in 1 cup hot water. Add 1/8 teaspoon salt and 1 cup gooseberry juice (canned). Chill until it starts to thicken.

Add:

1 c. marshmallows (cut up)
1 orange (cut up fine)
1/2 c. nuts
1 c. drained gooseberries (mashed well)
1 c. celery (diced)

Chill. Serve in lettuce cup.

FROZEN GRAPE SALAD — Mrs. Paul Abel

2 (3 oz.) pkgs. Philadelphia cream cheese
2 T. salad dressing
2 T. pineapple syrup
24 marshmallows (quartered)
2 1/2 c. pineapple bits
1 c. cream (whipped)
2 c. Tokay grapes (halved and seeded)

Soften the cheese. Blend with salad dressing, beat in pineapple syrup. Add marshmallows and drained pineapple. Fold in whipped cream and grapes. Pour in 1 quart refrigerator tray. Freeze until firm. Cut in squares.

FRUIT SALAD — Mrs. Robert W. Young

1 pkg. lemon or lime Jello
1 3/4 c. water (boiling)
1 can chunk pineapple (14 oz.)
2 c. miniature marshmallows
2 bananas (diced)

DRESSING:

1 c. pineapple juice (add water to make a c.)
1 egg (beaten)
2 T. butter
1/2 c. sugar
1 T. flour
1 c. cream (whipped) or 1 pkg. Dream Whip

Dissolve gelatin in hot water. Chill until slightly thickened. Add chunk pineapple, drained. Save juice. Add marshmallows and bananas. Pour all into a large baking dish (flat) and chill until firm. Top with the dressing. Combine sugar and flour. Add to beaten egg and add juice. Cook until thick, add butter. Cool well. Whip cream or Dream Whip and add to cooked dressing. Pour over set salad, sprinkle top with grated cheese. This can be made the day before.

Pick your friends - but not to pieces.

FRUIT SALAD — Mrs. Robert Barton

1 large can pineapple (crushed)
1 bunch white grapes
2 bananas
1/2 c. sugar
1 egg
4 apples (diced)
4 stalks celery
1 lb. marshmallows
1 T. flour

Drain pineapple juice. Cook with sugar, flour and egg. Boil until thick and pour over salad and let set for a few hours.

GARNET SALAD — Mrs. Alfred J. Hansen

1 pkg. raspberry Jello
1 1/4 c. water (hot)
1/4 currant jelly
1 small pkg. red raspberries (frozen)

Dissolve raspberry Jello in hot water. Stir in jelly, red raspberries. Beat all together with an egg beater. Mold in a small pan. Cut in squares to serve.

GRAPE SALAD — Edna Lebeck

1 can frozen concentrated grape juice
1/4 tsp. salt
1 tsp. vinegar
1 c. white cherries (drained)
3 cans water
2 tsp. sugar
1 tsp. lemon juice
1 c. celery (small - may omit and add celery salt)

Dissolve gelatin in 1 cup juice. Add sugar and salt to rest of juice and heat. When hot, remove from heat and add juice with gelatin lemon juice and vinegar. Cool. Add celery and cherries. May use small green grapes (drained) in place of cherries or pineapple in place of celery. (OMISSION) 2 env. gelatine.

GREEN AND WHITE SALAD — Mary Ploen

1 lime Jello
1 lemon Jello
16 marshmallows
2 c. water
1/2 c. whipping cream (whipped)
1/2 c. salad dressing
1 (3 oz.) pkg. cream cheese
1 small can crushed pineapple (drained)

Put lime Jello in bottom of mold. Prepare lemon with marshmallows and boiling water. Chill until it starts to thicken. Add whipped cream, salad dressing, cheese and pineapple. Mix with lemon Jello and pour into mold.

GREEN BAY SALAD — Mrs. Leonard Troll

2 pkgs. lime Jello
4 c. water (hot)
3 c. celery (chopped fine)
1/2 c. nutmeats
1 c. stuffed olives (cut in pieces)
1 c. grated cheese (optional)

Fix Jello as usual, when it starts to set, stir in celery, nuts, olives and grated cream cheese if you care for it. Refrigerate until you are ready to serve it.

ICE CREAM SALAD — Dorothea Schlicht

1 box lemon or lime Jello
1 c. water (hot)
2 c. vanilla ice cream
1 small can crushed pineapple (juice and all)

Mix Jello with hot water and stir until dissolved. Stir in ice cream and add pineapple. Mix and place in refrigerator to set.

ICE CREAM SALAD — Mrs. Herbert Jacobsen, Sr.

2 pkgs. lemon Jello
2 c. water (hot)
2 c. vanilla ice cream
1 (No. 2) can crushed pineapple and juice
2 c. celery (chopped fine - optional)

Combine and chill.

ICE BOX SALAD — Clarice Andersen

1 large can pineapple chunks or tidbits - save juice
18 marshmallows (quartered)
1 can mandarin oranges (drained)
3 bananas (sliced)
2 eggs
1 T. flour
1/3 c. sugar

Beat 2 eggs well. Mix together 1 rounded tablespoon flour with 1/3 cup sugar. Add to beaten eggs. Add the juice from the pineapple. Cook in double boiler until thick. Cool. Pour over well drained fruit and marshmallows. Chill. Fold in bananas before serving.

We need some clouds in our lives to make a beautiful sunset.

ICE CREAM SALAD — Kate Fitzpatrick

1 c. water (hot)
1 pkg. lime gelatin
1 pt. vanilla ice cream
1/3 c. cheese (grated)
1/2 c. carrots (grated)
1 small can crushed pineapple (not drained)

Dissolve gelatin in hot water. Add ice cream and mix until melted. Add grated carrots and cheese and pineapple to gelatin and ice cream. Mix well. Pour in pan to set.

JELLO SALAD — LaVonne Glissmann

1 (No. 2) can apricots (cut up)
1 pkg. small marshmallows
1 (No. 2) can pineapple tidbits
2 pkg. orange Jello
2 c. water (boiling)
1 c. fruit juice
1/2 c. sugar
2 T. flour
2 eggs
1 c. apricot juice
1 c. whip cream

Add apricots, marshmallows, pineapple, Jello, water and juice. Refrigerate until stiff, then add 1/2 cup sugar, 2 eggs, 2 tablespoons flour, 1 cup apricot juice, which has been cooked and cooled. Add this to 1 cup whipped cream and fold into fruit. Some cheese grated fine can be added to the top of the cooked mixture.

JELLO SALAD — Mrs. Blanche Lamer

1 pkg. lemon Jello
1 c. water (hot)
2 c. vanilla ice cream
1 small can crushed pineapple (drained)
1 c. longhorn cheese (shredded)

Dissolve Jello in hot water. Add 2 cups ice cream and pineapple, 3/4 cup of shredded cheese. Sprinkle remaining 1/4 cup of shredded cheese on top. Chill in refrigerator.

JELLO PUDDING SALAD — Mrs. Milton Boll

1 can (13 1/2 oz.) crushed pineapple
1 pkg. Jello lemon pudding and pie filling
3/4 c. sugar
1 egg
2 c. Dream Whip (prepared)
3/4 c. seeded and sliced Tokay grapes or maraschino cherries (quartered)
3/4 c. pecans (chopped)
1 small bananas (diced)

Drain pineapple, measure pineapple syrup. Add water to syrup to make 2 1/4 cups. Combine pudding mix, sugar and add 1/4 cup of measured liquid in saucepan. Add egg, blend well, stir in remaining

Continued Next Page.

JELLO PUDDING SALAD (Continued)

liquid (2 cups). Stir over medium heat until mixture comes to a full boil. Remove from heat. Cover surface with waxed paper and chill. Blend whipped topping into chilled pudding. Stir in remaining ingredients. Line 8x4 inch loaf pan with several layers of waxed paper, allowing paper to extend to 2 inches above edge of pan. Spoon in pudding mixture. Freeze until firm (approximately 6 hours or more). Let stand at room temperature 30 minutes. Unmold on salad greens. Remove paper; garnish with mint and whole grapes, if desired. Serve in slices. Makes 10 to 12 servings.

JELLO SALAD — Mrs. Josephine Fooken

2 pkgs. lime, orange or lemon Jello
4 c. water (hot)
15 marshmallows
1 medium can pineapple (crushed - drained)
2 bananas (sliced)
2 T. flour
1/3 c. sugar
1 c. pineapple juice
1 egg (beaten)
2 T. butter
1 pkg. Dream Whip

Combine Jello and hot water. Add marshmallows, diced, and crushed pineapple. Cool. Add 2 sliced bananas. Combine flour, sugar, pineapple juice and egg. Cook until thick. Add 2 tablespoons of butter. Cool and spread on Jello. On top of this spread 1 package of Dream Whip, prepared according to package instructions. Grate a little cream cheese on top for a touch of color.

JELLO SALAD — Meta Woltmann

Juice from 1 small can of crushed pineapple, add water to make 3/4 cup liquid. Add 3/4 cup sugar, juice of 1/2 lemon. Bring to a boil. Add 1 envelope Knox gelatin, dissolved in 1/2 cup water. When congealed, add drained pineapple, 1 cup shredded cheese (American), 1/2 cup celery (cut fine) and 1 package Dream Whip as directed on package.

Today is the tomorrow you worried about yesterday.

JELLO SALAD — Mrs. Wilbert Eggerss

2 pkg. Jello (lemon-orange)
1 (No. 2) can pineapple (crushed)
3 bananas (diced)
8 marshmallows (diced)

TOPPING:
1 c. liquid (pineapple juice plus water)
1/2 c. sugar
1 egg
1 T. flour
1 c. whipped cream

Prepare Jello according to directions on the box. Add pineapple, bananas, marshmallows. Refrigerate until firm before spreading with topping. Mix together pineapple juice, water, sugar, egg and flour. Cook until thick. Cool. Add 1 cup whipped cream. Spread over Jello.

JELLO SALAD — Joan Mickelsen Odsather - Washington

(Good with Fish)

1 pkg. lemon Jello
1/2 c. water (boiling)
1 can boiling tomato soup (no water)
1 (3 oz.) pkg. cream cheese
1 1/2 c. celery (diced)
1 green pepper (diced)
1 T. onion (grated)
1/2 c. Miracle Whip

Dissolve Jello in water. Then add can of soup and mix together and let cool to lukewarm. Add cream cheese, cut into small pieces and stir until flaky. Add celery, pepper and onion. Chill until thick, then add Miracle Whip.

LEMON SALAD — Genevieve Martin - Colo.

1 can prepared lemon pudding pie filling
1 pkg. Dream Whip
1 medium can fruit cocktail
1 medium can pineapple tidbits
18 marshmallows

Put pie filling in bowl. Prepare Dream Whip and add to pie fillings. Drain cocktail and pineapple tidbits and add to first mixture. Add marshmallows and put into refrigerator. Keeps several days.

LIME JELLO SALAD — Mrs. Ed Ransom

1 pkg. lime Jello
1 c. water (hot)
1 pt. carton cottage cheese
1/4 c. green pepper
1/4 c. onions (chopped)
1/4 c. celery (chopped)
1/4 c. Miracle Whip salad dressing
1/2 c. whipped cream

Let first 6 ingredients partially set. Then fold in whipped cream to which Miracle Whip has been added. Refrigerate.

SEAFOAM LIME MOLD — Mrs. August Arp

1 (3 oz.) pkg. lime Jello
1 c. water (boiling)
1/2 c. water (cold)
1 T. lemon juice
1 (8 oz.) pkg. cream cheese
1 1/2 c. miniature marshmallows
1 2/3 c. crushed pineapple (drained)
1/2 c. nuts (chopped)

Dissolve lime Jello in boiling water; add cold water and lemon juice. Gradually add to softened cream cheese. Mix until well blended. Chill until almost firm, fold in marshmallows, pineapple and nuts. Pour into 1 quart mold and chill until firm.

LIME MINT SALAD — Mrs. Fred Pierce

2 (13 1/4 oz.) cans pineapple (crushed)
1 pkg. lime Jello
1 (10 oz.) pkg. miniature marshmallows

Mix together and let stand overnight in refrigerator.

Add:

2 pkg. Dream Whip (mixed as directed)
1/2 pkg. butter mints (crushed)

Freeze. Serve frozen.

LEMON JELLO SALAD — Barb Kleen

1 pkg. lemon Jello
1 c. water (hot)
1 c. water (cold)
1 c. chunk pineapple (drained)
2 large bananas
1 c. miniature marshmallows
1 c. pineapple juice
1 T. butter
1 T. lemon juice
1/2 c. sugar
2 T. flour
1 egg (well beaten)
1 c. cream
Cheese (grated)

Dissolve Jello in hot water; add cold water. When it begins to set, add pineapple, bananas and marshmallows. Let set. Mix together pineapple juice, butter, lemon juice, sugar, flour and egg; cook until thick. Cool and spread over set Jello. Then whip 1 cup cream and spread over Jello mixture and topping. Sprinkle cheese on top and serve.

We can't help the past, but we don't have to repeat it.

LIME JELLO — Sadie Christensen - Atlantic

1 pkg. lime Jello
1 c. water (hot)
1 c. crushed pineapple (undrained)
1 c. dry cottage cheese
1 c. Carnation milk
1 c. Miracle Whip salad dressing
1 1/2 tsp. horseradish
1/2 c. nuts

Combine lime Jello, hot water and pineapple. Set aside until it starts to congeal. Add cottage cheese, Carnation milk, salad dressing and horseradish and nuts. Put in 9x13 inch pan.

LICKIN GOOD SALAD — Mrs. Robert Fresener

1 pkg. lime Jello
1 c. water (hot)
1 (3 oz.) pkg. cream cheese
Juice from a small jar maraschino cherries
1 small can crushed pineapple (drained)
1 small can cherries (diced)
1/2 c. nuts (chopped)
1/2 pt. whipped cream or Dream Whip

Dissolve Jello in hot water and cool. When partially set, beat until fluffy, 1 3-ounce package cream cheese to which the juice from a small jar of maraschino cherries has been added. Beat until smooth. Add this mixture to Jello, also drained crushed pineapple, diced cherries and nuts. Fold in 1/2 pint whipped cream or Dream Whip. Refrigerate overnight.

OLIVE WREATH MOLD (Christmas Salad) — June C. Petersen

1 (No. 2) can crushed pineapple
1 (3 oz.) pkg. lime flavored gelatin
1/2 c. American cheese (grated)
1/2 c. pimiento (chopped)
1/2 c. celery (finely chopped)
2/3 c. walnuts (minced)
1/4 tsp. salt
1 c. heavy cream (whipped)
Small stuffed olives (sliced)

Drain pineapple. Heat pineapple syrup to a boil. Add to gelatin. Stir until dissolved. Cool. When thickening begins, add pineapple, cheese, pimiento, celery, nuts and salt. Fold in whipped cream. Place a row of sliced stuffed olives in bottom of a 9-inch ring mold. Pour gelatin mix gently into mold. Chill until firm. Arrange lettuce on platter. Unmold salad on top. Serves 8-10.

MOLDED FRUIT SALAD — Mrs. Vernon Paasch

1 pkg. lemon gelatin
1 c. water (hot)
1/2 c. cottage cheese
1 c. heavy cream (whipped)
1 c. crushed pineapple (well drained)
1/2 c. California walnuts (broken)
1/2 c. maraschino cherries (quartered)

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MOLDED FRUIT SALAD (Continued)

Dissolve gelatin in hot water. Chill until partially set. Fold in cottage cheese and whipped cream, walnuts, cherries and pineapple. Pour into 1 quart refrigerator tray. Chill until firm. Cut in squares to serve. Serves 8.

MOLDED AMBROSIA — Doreen Knop

1 c. Graham cracker crumbs
1/4 c. butter (melted)
1 (9 oz.) can (1 c.) crushed pineapple
1 (3 oz.) pkg. orange gelatin
1/3 c. sugar
1 c. water (hot)
1 c. dairy sour cream
1/4 tsp. vanilla
1 c. orange sections (fresh)
1/2 c. coconut

Combine crumbs and butter, reserve 1/3 cup for top. Press in 8x8x2 inch pan. Stir in syrup. Chill until partially set. Add sour cream and vanilla. Whip until fluffy, fold in pineapple, oranges and coconut. Top with remaining crumbs. Serve with whipped cream.(OMISSION) After press in pan. Drain pineapple reserving syrup, dissolve jello and sugar in hot water.

MOUNTAIN DEW SALAD — Miriann Martens

2 boxes lime Jello
1 c. water (boiling)
1 can pineapple (crushed)
1 bottle of Mountain Dew
2 bananas (cut in chunks)
1 c. miniature marshmallows

TOPPING:
1 can lemon pie filling
1 envelope Dream Whip

Combine Jello, boiling water, pineapple. When nearly cool add bottle of Mountain Dew. As mixture begins to thicken add bananas and marshmallows. When set add the topping; lemon pie filling and 1 envelope of Dream Whip prepared as directed on the box. Fold this mixture together and put on top of Jello mixture. Makes 9 servings.

MACARONI SALAD — Meta Woltmann

1 1/2 or 2 c. shell macaroni
4 or 5 peaches (cut in cubes)
1 c. whipping cream
1/2 c. sugar

Cook macaroni in salted water, drain, rinse in cold water, drain and cool in refrigerator. Whip cream, add sugar, add to macaroni and peaches and mix thoroughly. A few white grapes may be added.

MACARONI SUPPER SALAD — Dagny M. Kuhr

1 c. elbow macaroni (cooked in salt water)
1/2 c. green pepper
1/2 small onion
1 carrot (grated)
3 T. mayonnaise
2 T. vinegar
1 T. salad oil
1 tsp. salt
1/4 tsp. pepper
1 tsp. sugar
2 eggs (hard boiled)

Boil 2 eggs to hard boiled, chop and add them to the mixture of the other ingredients. Chill in ice box several hours. Serves 2 or 3.

ORANGE DESSERT SALAD — Mae Mattox - Shelby

2 (3 oz.) pkgs. orange gelatin
2 c. water (boiling)
1 pt. orange sherbet
1 (11 oz.) can mandarin oranges
1 pkg. dessert topping mix (whipped)

Dissolve gelatin in boiling water. Add sherbet and mix well. When partially set, add oranges and whipped topping. Mix well.

ORANGE JELLO SALAD — Mrs. Marion Johnson

1 large or 2 small pkgs. orange Jello
2 c. water (hot)
1 c. water (cold)
2 T. lemon juice
2 pkgs. (3 oz.) cream cheese
3 c. miniature marshmallows

Dissolve Jello in hot water. Add cold water and lemon juice. Add cream cheese until blended well. Chill until slight and add marshmallows.

ORANGE SALAD — Mrs. Joe Beckendorf

1 pkg. orange tapioca pudding
1 pkg. vanilla pudding (not instant)

Drain juice from 2 1/2 size can of pineapple tidbits and 2 cans of mandarin oranges. Add enough water to juice to make 3 cups of liquid. Cook puddings in the liquid and cool. Add pineapple and oranges and 3 cut up bananas. Chill.

ORANGE SHERBET SALAD — Mrs. Charles Obrecht

2 pkg. orange Jello
1 pt. orange sherbet
1 pkg. lemon chiffon pie filling
2 c. water (hot)
1 can (13 1/4 oz.) crushed pineapple (drained)
2 c. whipped cream

Prepare Jello, fruit and sherbet. Put in a 9x13 inch pan. Refrigerate until set. Beat chiffon pie filling and whipped cream separately and blend. Spread on top.

ORANGE SHERBET SALAD — Mrs. Robert Clayton

2 boxes orange Jello
1 c. water (boiling)
1 pt. orange sherbet
1 can mandarin oranges (drained)
1 c. cream (whipped)

Dissolve Jello in boiling water, add sherbet to the hot Jello and mix. When partially set, add oranges and fold in the whipped cream.

OVERNIGHT SALAD — Mrs. Joe Ausdemore

2 eggs
1/4 c. white vinegar
1/4 c. sugar
2 T. butter
1 c. whipped cream
1 can (No. 303) fruit cocktail (drained)
1 can pineapple tidbits (drained)

Beat eggs, add sugar, vinegar and butter. Cook until thick. Cool and fold in whipped cream, fruit and marshmallow. Chill overnight. (OMISSION) 2 c. minature marshmallows

PINEAPPLE ICE BOX DESSERT — Mrs. Ronald Yearsley

8 egg yolks
1 can crushed pineapple (17 oz.)
1/2 c. sugar
8 egg whites
1/3 c. sugar
1 pkg. lemon Jello

Combine egg yolks, pineapple and sugar and bring to a rolling boil. Remove head and add 1 package lemon Jello. Then fold in egg whites that have been beaten stiffly and 1/3 cup sugar. Put in Graham cracker crust and chill until ready to serve.

GERMAN POTATO SALAD — Mrs. Jim (Connie) Johnson

1/2 c. water
1/4 c. vinegar
1/2 c. sugar
1/2 tsp. salt
1 T. butter
1 T. corn starch
6 to 8 strips of bacon (diced fine)
Onion (diced)

Bring to a boil the water, vinegar, sugar, salt and butter. Thicken with corn starch mixed with a little water. Brown bacon and onion and add to sauce. Pour over potatoes that have been cooked with jackets on, then peeled and sliced. Serve hot.

HOT POTATO SALAD — Florence Pflugshaupt

6 medium sized potatoes (peeled)
Pepper
2 eggs (hard boiled)
2 T. onion (finely diced)
Salt
Parsley (optional)

Cook potatoes with salt. Drain when done and add dressing right away, also onions. Add hard boiled eggs last. The potatoes will get like mashed potatoes from stirring. If you don't care for small pieces which remain from stirring with a spoon, you can mash them.

DRESSING:

4 T. Hellmann's mayonnaise or 1/2 c. cream (if cream is used, beat 1 egg and add to cream)
5 T. sugar
6 T. vinegar
1 tsp. salt

Mix well and add to potatoes.

POTATO SALAD — Mrs. Norris Pilling

Potatoes
1/4 to 1/2 c. salad oil
Celery
Eggs
Pickles
Pimiento
Green pepper (optional)
Onion salt
Pepper
Mayonnaise

Boil potatoes in jackets. Cool. Peel and dice and pour salad oil over potatoes and toss and chill. Let stand 2 hours. Drain off oil. Add rest of ingredients. Sprinkle onion salt over salad instead of onion. Add pepper and mayonnaise.

PUDDING SALAD — Sheryl Madsen

1 pkg. regular vanilla pudding mix
1 pkg. orange tapioca pudding mix
1 tall can pineapple tidbits
1 can mandarin oranges
1 envelope Knox gelatin
1/4 c. water (cold)
2 c. bananas (diced)

Drain pineapple tidbits and mandarin oranges and save juice. Add enough water to this to make 3 cups. Pour this on puddings mix. Put on stove. Let come to a boil. Mix Knox gelatin with water. Add to pudding mixture. Cool at least 25 minutes. Add fruits plus bananas. Let set. The bananas will not turn dark.

PRUNE SALAD — Doreen Lafrentz

2 pkgs. lemon Jello
2 c. water (hot)
1 bottle Coke
Pineapple juice and prune juice to make the 2 c. cold liquid
1 tall can pineapple (crushed)
About 24 prunes (pitted)
Black walnuts

Dissolve Jello in hot water. Cool. Add cold liquid, fruits, nuts and Coke.

PARTY SALAD — Gladys Buckmaster

1/4 lb. marshmallows (16 big marshmallows)
1 c. milk
2 (3 oz.) pkgs. cream cheese
1 c. whipped cream or Dream Whip
1 pkg. lime or cherry gelatin
1 (No. 2) can undrained crushed pineapple

Melt marshmallows with milk in top of double boiler. Pour this hot mixture over lime or cherry gelatin. Stir until dissolved. Stir in cream cheese until cheese is melted. Add pineapple. Cool. Then add whipped cream or Dream Whip.

PINEAPPLE SALAD — Ila Jessen

1 c. pineapple (chunked)
2 T. flour
Nuts
3 T. sugar
2 eggs (well beaten)
10 to 12 marshmallows

Drain pineapple and add flour, sugar and eggs. Boil the pineapple juice, flour, sugar and eggs until thick. Cool. Pour over pineapple, marshmallows and nuts.

PINEAPPLE BEET BUFFET SALAD — Alta Brix

1 (1 lb. 4 1/2 oz.) pineapple (crushed)
1 (3 oz.) pkg. strawberry Jello
1 (8 oz.) can beets (diced)
1 T. vinegar
1 tsp. prepared horseradish (optional)
1/2 c. celery (chopped)

Heat undrained pineapple and dissolve Jello in it. Drain beets, reserving liquid. Stir 1/3 cup beet liquid, vinegar and horseradish into Jello. Cool slightly until thickened; add beets and celery.

RASPBERRY-PEACH SALAD — Catherine Pratt

1/2 c. water
1/2 c. peach syrup
1 pkg. lemon Jello
1 pkg. raspberry Jello
1 c. commercial sour cream
1 (No. 2 1/2) can peaches
1 1/2 c. water (hot)
2 pkgs. raspberries (frozen)

Heat together the water and syrup and when hot add 1 package lemon Jello. Cool. When cool, add 1 cup commercial sour cream and blend well. Arrange sliced peaches in bottom of ring mold. Add remaining peaches to the above mixture and pour into mold. Let set until firm. Dissolve raspberry Jello and hot water. When cool, add frozen raspberries and pour on top of peach layer. Set until firm.

RASPBERRY DELIGHT SALAD — Marilyn Krohn

1 pkg. raspberry Jello
1 c. water (hot)
1 c. vanilla ice cream
3 T. orange juice
1/2 c. pecans (chopped)
1 medium sliced banana
1 (9 oz.) can crushed pineapple (undrained)

Combine Jello and hot water. Add ice cream and orange juice. Let partially thicken. Combine pineapple, nuts and banana. Add to Jello mixture. Chill until firm.

RASPBERRY SALAD — Mrs. Ronald Yearsley

2 pkgs. raspberry Jello
2 c. water (boiling)
2 pkgs. raspberries (frozen)
2 c. applesauce
1/2 c. whipping cream (do not whip)
14 large marshmallows (cut up)

Dissolve Jello in boiling water then add raspberries and applesauce. Pour in 9x9 inch pan and congeal. Combine whipping cream (do not whip), marshmallows. Let this mixture stand for 3 hours, then beat it thoroughly and pour over top of gelatin mixture.

RASPBERRY SALAD — Mrs. Jack Pittman

2 pkgs. raspberry gelatin
2 bananas (whipped)
1 pkg. frozen raspberries (16 oz.)
1/2 c. sour cream
2 c. water (boiling)
1 small can crushed pineapple (drained)
1 large or 2 small pkgs. cream cheese
1 c. small marshmallows

Mix gelatin with boiling water and add partly thawed berries, juice and all. Add drained pineapple and bananas. Pour 1/2 of this mixture into Pyrex oblong dish and place in refrigerator to set. When set, cover with cheese, cream, marshmallow mixture; then pour other 1/2 of gelatin mixture on top and place in refrigerator overnight to set. Serve in squares.

RED WHITE AND BLUE SALAD — Mrs. Marvin Schroder

2 boxes raspberry Jello
3 c. water (hot)
1 envelope plain gelatin
1/2 c. water (cold)
1 c. cream
1 c. sugar
1 tsp. vanilla
8 oz. pkg. cream cheese
1 c. pecans
1 can blueberries and juice

Mix 1 box of raspberry Jello and 2 cups hot water together to make first layer. For second layer, dissolve plain gelatin in cold water. Heat cream and sugar without boiling. Mix into gelatin. Add vanilla, cream cheese and pecans. For third layer, mix another box of raspberry Jello with 1 cup hot water, then add blueberries and juice.

RED WHITE AND BLUE BERRY SALAD — Mabel Buboltz

1st Layer:
1 box raspberry Jello
2 c. water (boiling)

2nd Layer:
1 envelope plain gelatin
1/2 c. water (cold)
1 c. 1/2 and 1/2 (or diluted coffee cream)
1 c. sugar
1 tsp. vanilla
8 oz. cream cheese
1/2 c. nuts

3rd Layer:
1 box raspberry Jello
1 c. water (boiling)
1 (15 oz.) can blueberries, juice and all

First layer; dissolve raspberry Jello in 2 cups boiling water. Put in 9x13 inch pan until set.

Second Layer; dissolve 1 envelope plain gelatin in 1/2 cup cold water. Bring 1 cup 1/2 and 1/2 (or diluted coffee cream) and 1 cup sugar to boil. Add 1 teaspoon vanilla. While hot, add gelatin mixture and 8 ounces cream cheese. Fold in 1/2 cup nuts. Let cool a little, pour over first layer.

Third layer; dissolve 1 box raspberry Jello in 1 cup boiling water. Add 1 15-ounce can blueberries, juice and all. Cool and put over second layer.

Conceit is a closer companion of ignorance than of learning.

REFRESHING MIST MOLD — Beverly Beckendorf

1 pkg. (3 oz.) lime gelatin
1 3/4 c. water (boiling)
1 pt. lemon sherbet
1/2 c. heavy cream (whipped)
1 pkg. (3 oz.) strawberry gelatin
1 c. water (cold)
1 can (11 oz.) mandarin orange segments (drained)

Dissolve lime gelatin in 3/4 cup boiling water. Add sherbet; stir mixture until dissolved and gelatin is thickened. Fold into whipped cream. Pour into 6-cup ring mold. Chill until firm. Dissolve strawberry gelatin in remaining 1 cup boiling water. Add cold water. Chill until slightly thickened. Fold in orange segments. Spoon over lime gelatin. Chill until firm. Unmold to serve.

RED TOP SALAD — Mrs. Jack Messenger

1 pkg. strawberry Jello
1 pkg. lemon Jello
3 c. miniature marshmallows
2 c. water (hot)
1/4 c. salad dressing
1 c. cream (whipped)
1 c. crushed pineapple (drained)
1/2 c. celery (chopped)
1/2 c. cheese (shredded)
1/2 c. nutmeats (chopped)

Prepare strawberry Jello as instructed on package. Pour in a 13x9 inch pan. In a bowl, put 1 package lemon Jello and marshmallows. Add hot water and stir to dissolve. Chill until solid. Whip this mixture and add 1/4 cup salad dressing. Whip 1 cup cream until it forms peaks. Fold whipped cream into lemon mixture and add pineapple, celery, cheese, nutmeats. Place lemon mixture on top of the strawberry Jello. When serving, serve with red top up.

SAUERKRAUT SALAD — Ethel Walter

2 1/4 can kraut
1 c. sugar
1 small green pepper
1 small onion (chopped fine)
1 can pimiento (chopped)
1/2 tsp. celery seed
Dash of salt

Mix and let stand overnight.

SAUERKRAUT SALAD — Mrs. Roy Butler - Annie Reimer
Marie (Jensen) Peitersen

1 jar or can of sauerkraut
2 c. celery (chopped)
1 green pepper (chopped)
1 large onion (chopped)
1 small pimiento (chopped)
1/2 c. vinegar
1 tsp. salt
1/2 c. sugar

Drain and wash all brine off the sauerkraut. Mix all ingredients together. Combine vinegar, salt and sugar. Mix together and pour over other ingredients.

SAUERKRAUT SALAD — Mrs. Paul Russmann

1 can sauerkraut (rinsed in water, drained)
1/4 c. onions (diced)
1 c. celery (diced)
1 green pepper (diced)
1/2 c. vinegar
1/2 to 1 c. sugar (to taste)

Mix and let stand overnight in refrigerator.

7-UP JELLO SALAD — Annie Reimer

1 pkg. lemon Jello
1 pkg. lime Jello
2 c. water (hot)
1 bottle 7-Up
1 small can crushed pineapple
1 orange (ground) (may omit)
1 c. celery (chopped)

Prepare lemon and lime Jello in hot water. Add 7-Up. Let set then add pineapple, orange, celery. Very easy to make.

SALAD — Kathryn Remien

2 pkg. cherry Jello
1 c. water (hot)
1 c. water (cold)
1 c. Wilderness cherry pie filling
1 (8 oz.) pkg. cream cheese
1 c. crushed pineapple (drained)
1 T. milk

Dissolve Jello in hot water. Then add cold water. Stir in cherry pie filling. Put in flat dish. Chill, when firm spread on softened cream cheese combined with pineapple and milk.

SALAD — Herma Towne

2 boxes lemon Jello
1/2 c. cream (whipped)
1/2 c. salad dressing
3 or 4 apples (diced)
1 c. celery (diced)
1 c. white grapes (or canned ones)
1 c. or 1 small can crushed pineapple
1/4 lb. marshmallows (cut fine)

Fix lemon Jello in usual way. Color with green coloring. When set, whip and add cream and salad dressing. Then add apples, celery, grapes, pineapple and marshmallows. Pour in large pan and set.

It's better to be short of cash than be short of character.

SALAD — Mrs. Minnie Koos

1 pkg. lemon Jello
1 pkg. orange Jello
1 can crushed pineapple (drained)
3 bananas
1 c. small marshmallows
1 can mandarin oranges (drained)

TOPPING:
1 c. pineapple juice
1/2 c. sugar
3 T. flour
1 egg
1/2 pt. whipped cream

Prepare Jello according to directions on box. Melt marshmallows in Jello while hot. Chill until syrupy. Add pineapple, bananas and oranges. Add enough water or mandarin juice to pineapple juice to make 1 cup liquid. Cook topping mixture until it coats the spoon real thick. Cool and add 1/2 pint whipped cream. Spread over salad, grate a little cheese over top.

SHOESTRING SALAD — Glenna Thompsen

1 c. salad dressing
1 c. carrots (grated)
1 c. chopped green pepper (optional)
Meat (tuna, chicken, etc.)
Salt
Vinegar
Shoestring potatoes

Spice up salad dressing with salt and vinegar as desired. Mix the above together. Chill in refrigerator. When ready to serve, mix with 1 can shoestring potatoes.

CHAUD EROID (Shrimp Salad) — Teresa Martin

2 cans (4 1/2 oz.) shrimp
1 c. celery (diced)
1 c. onion (minced)
1 c. cucumbers (diced)
1/3 c. capers
2 hard cooked eggs (chopped extra fine)
1 T. unflavored gelatin (dissolved in 1/4 c. cold water)
1 c. salad dressing
1/4 tsp. Tabasco sauce
3/4 c. cashews

Rinse shrimp in cold water, have all other ingredients chilled, soften gelatin in cold water, dissolve in hot water, and stir in salad dressing a little at a time. Add Tabasco and all other ingredients and mold. Serve on lettuce.

SUNSHINE SALAD — Mary Hansen

1 pkg. Jello (lemon)
2 c. water (boiling)
1 small can drained pineapple
2 large bananas (sliced)
8 marshmallows (cut in small pieces)
1/2 c. sugar
2 T. flour
2 T. butter
1 egg
1 c. whipped cream
Cheese (grated)

Put Jello, water, pineapple, bananas and marshmallows in pan and let set. Boil and stir sugar, flour, butter and egg. Let cool, then add whipped cream. Put on salad, grate cheese on top. Let stand overnight.

SUNSHINE SALAD — Mrs. Joe Beckendorf

1 pkg. lemon Jello
1 pkg. orange Jello
1 1/2 c. water (cold)
2 c. boiling water
1 (No. 2) can crushed pineapple (drained)
2 bananas (diced)
2 c. small marshmallows

TOPPING:
1 egg (beaten)
2 T. flour
2 T. butter
1/2 c. sugar
1 c. pineapple juice
1 c. heavy cream (whipped) or 1 pkg. Dream Whip (whipped)
1/2 c. sharp cheese (shredded)

For base, dissolve both packages of gelatin in boiling water. Add cold water and set in cool place until consistency of unbeaten egg whites. Add fruit and marshmallows and pour in 9x15 inch pan. Chill until firm. To make topping; combine in small sauce pan the egg, butter, flour and sugar (mixed) and pineapple juice. Cook, stirring over low heat until thickened. Let mixture cool and fold in whipped cream or Dream Whip and spread over chilled gelatin. Sprinkle cheese over top. Cut in squares.

24 HOUR SALAD — Mrs. Lawrence Michelsen

2 c. white cherries
2 c. pineapple (diced)
2 c. oranges (diced)
2 c. miniature marshmallows
2 eggs
Juice of 1 lemon
2 T. sugar
2 c. light cream
1 c. whipped cream

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24 HOUR SALAD (Continued)

Combine fruits. Beat eggs, add sugar, light cream and lemon juice. Cook in double boiler, cool. Whip cream, add to lemon mixture. Pour over fruit. Chill 24 hours.

24 HOUR SALAD — Mrs. Ross (Rosetta) Bielfelt

1 egg (beaten)
3 T. sugar
2 T. flour
Pinch of salt
1 c. pineapple juice
1 T. butter
1 c. Dream Whip
2 c. miniature marshmallows
1 can pineapple tidbits
1 can fruit cocktail

Cook 1 egg, 3 tablespoons sugar and 2 tablespoons flour, and pinch of salt, and 1 cup pineapple juice until thick. Beat in 1 tablespoon butter. Cool. Add 1 cup Dream Whip. Mix in dressing. Add the dressing to the fruit and chill overnight.

EXCELLENT TOMATO SALAD — Maine Larsen

2 pkgs. lemon Jello
1 3/4 c. water (boiling)
1 (No. 303) can tomatoes, onions celery and peppers (2 c.)
Pinch of salt
1 tsp. vinegar (optional)
1/2 c. crisp celery (finely chopped, (optional)

Dissolve Jello in boiling water. When slightly cool, add can of tomatoes, onion, celery and pepper, pinch of salt and vinegar. Mix thoroughly and pour into 8x8 inch Pyrex pan and place in refrigerator. When it starts to set, stir in celery chips and return to refrigerator to thicken. Cut in squares and serve on a lettuce leaf.

VEGETABLE GELATIN SALAD — Florence Falk

1 pkg. (10 oz.) mixed vegetables (frozen)
1 1/4 c. water
2 T. lemon juice
1 clove garlic (pressed)
1 pkg. unflavored Knox gelatin
1 bouillon cube
1 can (8 oz.) tomato sauce
1 T. lemon peel (grated)
1/4 tsp. Worcestershire sauce

Cook vegetables according to package directions. Chill. Soften gelatin in 1/4 cup cold water, adding bouillon cube and sugar. Add 1 cup boiling water to softened gelatin mixture and stir until dissolved. Add remaining ingredients and mix well. Cool until syrupy. Add the chilled vegetables. Turn into 9-inch ring mold or 8-inch square pan. Refrigerate 3 to 4 hours or overnight. If desired, fill the center of the mold with chive, cottage cheese or chicken salad.

VEGETABLE SALAD — Mrs. William Stevenson

1 c. tomato soup
3 (3 oz.) pkgs. cream cheese
2 boxes lemon Jello
1 c. water (hot)
1 c. water (cold)
1 c. green pepper
1 c. celery
1/2 c. onion
1 small cucumber
1 c. pecans
1 c. Miracle salad dressing

Heat tomato soup, add creamed cheese. Beat to keep from lumping. Dissolve Jello in water. Let congeal and then add cheese mixture. Dice pepper, celery, onion and cucumber. Add to other mixture. Last of all add pecans and Miracle salad dressing.

WALDORF SALAD — Mrs. Robert Sorensen

2 pkgs. lemon Jello
2 c. boiling water
2 c. cold water
2 c. diced red apples
1 c. celery(chopped)
1/2 c. chopped pecans
1 small can pineapple tidbits (drained)
Few slices stuffed olives

Dissolve Jello in boiling water. Add cold water. Chill until slightly thickened. Add remaining ingredients. Chill until firm.

POTATO SALAD DRESSING — Mabel Buboltz

6 eggs or 12 yolks
1 tsp. salt
1 tsp. dry mustard
1 scant c. vinegar
1 c. sugar (rounded)
1 c. water
1 T. flour

Beat the eggs, gradually mix in all the rest of the ingredients. Cook until thick. Put into a jar. Cool. Refrigerate. Use as needed.

SALAD DRESSING — Mrs. A. O. Weiss, Avoca - Mary C. Laursen

4 eggs
1 c. sugar
1 tsp. salt
2 tsp. mustard
4 level T. flour
1 c. vinegar

Mix altogether and cook in top of double boiler. Whip with beater.

A GOOD SALAD DRESSING

Leita Akers

4 eggs (beaten)
1 c. sugar
1/2 tsp. mustard
1 tsp. salt
Couple dashes of pepper
1 rounding T. flour
1 c. vinegar

Beat 4 eggs, then add sugar, mustard, salt and pepper and flour. Beat together. Put 1 cup vinegar in double boiler and heat. Then add beaten ingredients to hot vinegar and cook until creamy thickness.

POTATO SALAD DRESSING

Carol Suhr

3 eggs
1 c. sugar
1 heaping T. flour
1 c. vinegar
Salt and pepper

Beat eggs in a skillet. Add remaining ingredients and cook until thickened.

HOME MADE SALAD DRESSING

Evalena Rossmann

1 c. egg yolks
1 c. sugar
1 c. vinegar
1 c. cream or 1/2 and 1/2
1 tsp. dry mustard
1 tsp. salt

Mix and beat with beater and cook in double boiler. It may be thinned with cream when ready to use.

BOILED MAYONNAISE

Mary C. Laursen

4 eggs
1 c. sugar
4 T. flour
1 tsp. mustard
Paprika
2 tsp. salt
1 c. vinegar
1 c. water
4 T. butter

Beat eggs well and mix into dry ingredients. Add vinegar and water which has been boiled. Cook stirring constantly. Add butter. Beat thoroughly.

SOUR CREAM DRESSING

Dagny M. Kuhr

1/2 c. sour cream
1 T. lemon juice
1 T. mustard
2 T. sugar
1/2 tsp. salt

Mix together and beat. Good for 6 salads.

DIETITIC BOILED SALAD DRESSING Mrs. F. R. (Betty) Burnham, Sr.

4 eggs
4 T. flour
1 T. salt
1 c. vinegar
1 c. water
1 tsp. dry mustard
1 T. liquid Sucaryl or Sweet-Ten
1 T. butter or margarine

Put eggs in saucepan and beat well. Blend in all other ingredients but butter. Cook over low heat. Stir frequently. Beat sometimes with egg beater. Will probably be thick enough by time it begins to bubble. Beat in lump of butter. Store in glass jars.

WESTERN SALAD DRESSING (1 Quart) Mrs. Edwin Drake

2 c. sugar
1 1/2 T. flour
2 c. vinegar
2 T. celery seed
1 tsp. dry mustard
1/2 tsp. onion salt
1/4 tsp. salt
2 c. oil

Mix flour and sugar. Add vinegar and all other ingredients except oil. Cook a few minutes. Let cool and add oil gradually, beating all the time. Very good on lettuce, cabbage or potato salad.

SALAD DRESSING Mrs. Milton Boll

(Especially good for potato salad)

1/2 c. vinegar
2 or 3 T. flour
Dash of salt, pepper and paprika
1/2 tsp. mustard
3 or 4 eggs
1 c. sugar
1 c. sour cream

Mix together all ingredients, but sour cream. Place over medium heat until mixture becomes thick. Take off stove and add sour cream.

COOKED SALAD DRESSING Mrs. Swan Larson

2 1/2 T. sugar
1/2 tsp. mustard
1 T. flour
1/2 tsp. salt
1 egg (or 2 yolks)
3/4 c. milk
1/4 c. vinegar
1 T. butter

Combine sugar thoroughly with mustard, flour and salt. Add well beaten egg and milk. Then stir in vinegar slowly. Cook over hot water stirring constantly until mixture has thickened and

Continued Next Page.

COOKED SALAD DRESSING (Continued)

no flavor of raw starch remains. Stir in the butter. Strain and store in a covered jar in a cool place.

COLE SLAW DRESSING — Mrs. John Kutnink

1 c. vinegar
1 c. sugar
1 tsp. salt
1/2 c. Mazola oil
1/2 c. water

Place all in 1 quart jar and shake well. This keeps slaw nice and crisp for 2 to 3 days in refrigerator.

COLD SLAW DRESSING — Marge McDermott

1 egg
3/4 c. sugar
1 c. milk
1 T. butter or margarine
1/2 c. vinegar
1 tsp. dry mustard
1 tsp. salt

Beat egg and sugar together. Bring milk and butter to boiling; pour over egg mixture. Mix vinegar with mustard and salt; gradually add to egg mixture. Cook over low heat, stirring constantly until thickened. (Be sure to add vinegar mixture to egg mixture to prevent curdling.) Toss with shredded cabbage until all cabbage is well coated with dressing. Chill before serving.

CABBAGE SALAD DRESSING — Mrs. Henry Goettsch, Jr.

3 T. vinegar
3 T. sugar
2 T. oil
1 tsp. salt
Celery seed

Combine ingredients. Pour over cabbage.

FRENCH DRESSING — Mrs. Frank Reynolds

1 can tomato soup
1/2 can Mazola oil
1/4 c. vinegar
1 tsp. salt
1/2 c. sugar

Place soup, oil, vinegar, salt and sugar in a fruit jar and shake until well mixed.

COOKED POTATO SALAD DRESSING

Mrs. Rod Krummel

4 eggs
1/2 c. sugar
1/2 tsp. dry mustard
1 tsp. salt
2 T. flour
1/2 c. cream
1/4 c. water
1/2 c. vinegar

Beat eggs slightly in mixing bowl. In measuring cup, add mustard, salt and flour and sugar. Add 2 eggs and beat until light and fluffy. Heat water and vinegar in saucepan. Add cream to eggs and beat well. Add to boiling mixture, continuing to beat until smooth and thick.

SALAD DRESSING

Mrs. Herb Koehrsen

3 tsp. onion (finely grated)
1 c. sugar
1 tsp. salt
2 tsp. celery seed
1/2 tsp. paprika
1/2 c. vinegar
1 c. Mazola oil

Add in order given. Pour in jar and shake well or mix in blender. Will keep in refrigerator indefinitely. Use on either fruit or combination salad.

JOANN SORENSEN'S FRENCH DRESSING

Mrs. Eugene (Jeanette) Clayton

1 c. vegetable oil
1 1/3 c. sugar
2/3 c. vinegar
1 c. catsup
2 tsp. salt
2 tsp. ground mustard
2 tsp. celery seed
2 tsp. paprika

Mix in mixing bowl. Beat 10 minutes at high speed. The longer the better.

GOOD CHEF DRESSING

Gladys Maassen

10 T. Mazola oil
6 T. sugar
6 T. catsup
4 T. vinegar
2 tsp. celery seed
2 tsp. paprika
1 tsp. curry powder
1 tsp. dry mustard
1 T. onion (grated)
1 T. salt

Put in electric mixer and mix 10 minutes at medium speed. Do not cook. Store in refrigerator.

THOUSAND ISLAND DRESSING — Meta Woltmann

2 hard boiled eggs (peel and mash)
1/4 c. catsup
1 T. celery seed
1/4 c. sweet pickle relish
2 T. sugar
1 c. mayonnaise

Combine all ingredients and mix thoroughly.

FRENCH DRESSING — Mrs. Cecil Roberts

4 T. catsup
1/2 c. sugar
1 tsp. garlic salt
1/2 tsp. mustard
1 tsp. celery seed
1 c. salad oil
4 T. vinegar

Mix and put in quart jar.

FRENCH SALAD DRESSING — Mrs. Robert W. Young-Barbara Mickelsen Tweedt

2 c. vinegar
2 c. Mazola oil
4 c. catsup
6 c. sugar
1 tsp. celery salt
1 tsp. onion salt
2 tsp. garlic powder
Dash of paprika

Put in jar and shake. It is real good on either lettuce or cabbage.

FRENCH DRESSING — Mrs. Dale Craney - Mrs. Paul Voggesser

1/2 c. sugar
1 tsp. salt
1 tsp. dry mustard
1 tsp. celery seed or salt
1 tsp. paprika
1 medium sized onion (ground)
2 T. vinegar
1 c. Wesson's salad oil
1 can Campbell's tomato soup
1 T. Worcestershire sauce

Shake in quart jar in above order. Arrange individual salad bowls with lettuce, tomato wedges, grated carrots and green pepper rings.

FRENCH DRESSING — Mrs. Gene Hardy

1 c. sugar
1/2 c. vinegar
1 can tomato soup
1 soup can salad oil
1/8 tsp. garlic salt
1 T. celery seed
1 T. dry mustard
Salt and pepper to taste

Mix ingredients by hand. Put in bottle and shake well.

FRENCH DRESSING — Mrs. Hugo Paasch

1 c. sugar
1 c. oil
1 c. catsup
1/2 c. vinegar
1 tsp. salt
1 tsp. celery seed
1 tsp. paprika
1 tsp. dry mustard
2 T. onion (grated)
1/8 tsp. garlic salt (optional)
1/4 tsp. chili powder

Put all in a mixing bowl and beat 4 minutes with electric mixer, store in refrigerator.

SALAD DRESSING — Elma Sornsen

1 cup vegetable oil
1 1/3 c. sugar
2/3 c. vinegar
1 c. catsup
2 T. dry mustard
2 tsp. celery seed
1 tsp. garlic powder
2 tsp. paprika

Mix altogether and beat constantly at high speed. The longer the better. Yields 1 quart.

FRENCH DRESSING — Mrs. Russell (Lucy) Lehnhardt

Combine:
1/4 c. sugar
3 T. water

Cook 3 minutes and cool.

Into an electric blender, place:
1 1/2 tsp. celery seed
1/2 tsp. salt
1/2 tsp. paprika
2 1/2 T. lemon juice
1 T. Worcestershire sauce
1 T. vinegar
1 c. salad oil
1/2 c. catsup
1 medium onion

Beat at high speed, adding syrup slowly. Add 1/4 cup sugar, 1/8 teaspoon pepper and beat until well blended. Chill. Makes 2 cups.

ROQUEFORT DRESSING — Mrs. Elton Schuttlofel

3 oz. Roquefort cheese
1 c. Pet milk
1 tsp. salt
1/4 tsp. black pepper
2 tsp. celery seed
2 tsp. Oregano leaves (crumbled)
1/2 tsp. garlic puree or garlic bud
1 c. buttermilk
2 c. Mayonnaise

Put cheese, Pet milk in pan and heat to melt cheese, stir until smooth. Cool. Put in mixer bowl, add rest of ingredients and blend until smooth. Makes 1 quart.

SALAD DRESSING FOR LETTUCE, ETC. Janet Palmer Goodman

2 eggs (beaten)
1 T. prepared mustard
1 T. sugar
3 to 4 T. vinegar

Cook until thick, stirring constantly. Thin with cream. Pour over the lettuce while hot.

SALAD DRESSING Ila Jessen

3 eggs (beaten)
1 c. sour cream
1 tsp. corn starch
Butter (size of a walnut)
1/2 c. sugar
1 tsp. mustard
1 tsp. salt

Mix altogether and boil until thick. Stir while cooking.

SALAD DRESSING Mrs. Ross (Rosetta) Bielfelt

2 c. sugar
1/2 c. vinegar
8 oz. catsup (1 c.)
1 tsp. salt
4 tsp. paprika
1 small onion or 1 T. minced onion
1 garlic (press - can be omitted)
1 1/2 c. oil

Mix together well. Good on lettuce.

RANCH DRESSING Maurine Allen

3/4 pt. buttermilk
3 T. Accent
2 T. onion powder
2 tsp. salt
1 qt. mayonnaise
3 T. dry parsley
2 tsp. garlic
1 tsp. pepper

Mix the ingredients. Makes 2 quarts.

DESSERT PLATE LUNCHEON SALAD Opal Mueller

1 head lettuce (crisp, shredded)
12 peach halves (drained)
12 pear halves (drained)
1 pt. commercial cottage cheese
2 c. Cheddar cheese (shredded)
12 red cherries (drained)
12 green olives (pitted)

Arrange a layer of lettuce on each 6 salad plates. Arrange one peach half and 1 pear half on the bed of lettuce on each plate. On each peach half, place 1 tablespoon cottage cheese and top with a red cherry. On each pear half, sprinkle the Cheddar cheese and top with a green olive. Have salad well chilled. Serve with assorted crackers and coffee.

BUFFET SALAD — Iris Luth

2 pkg. lime Jello
2 c. water (boiling)
1 c. salad dressing
1 (No. 2) can crushed pineapple (undrained)
1 c. cottage cheese
1/2 c. evaporated milk (undiluted)
1/4 c. horseradish

Dissolve gelatin with the boiling water. After gelatin has slightly set, add salad dressing, pineapple, cottage cheese, milk and horseradish. Pour into a 2 quart mold or bowl and chill.

APRICOT SALAD — Mary Ann (Mick) Goettsch

1 pkg. orange Jello
1 (No. 2 1/2) can apricots
1 c. juice
1 pkg. lemon Jello
2 c. water (boiling)
1 tall can crushed pineapple
3/4 c. miniature marshmallows.

Chill in cake pan. Top with the following.

TOPPING:
1 egg (well beaten)
1/2 c. sugar
2 T. butter
Cheese (grated)
3 tsp. flour
1 c. juice
1 c. whipped cream

Gradually add 1 cup juice to egg, flour and sugar. Cook until thick. Add butter. Cool. Add whipped cream. Spread over Jello. Sprinkle grated cheese over top.

CINNAMON APPLE SALAD — Marilyn Lensch Rodacker - Oslo, Norway

Mix 2 boxes cherry Jello and 2 cups hot water. Melt 1/2 cup cinnamon candies in 1 cup boiling water over low fire, stirring until all are dissolved. Pour this mixture into measuring cup and add enough cold water to make 2 cups and add to cherry Jello. Add 2 cups chopped apples, 1 cup chopped nuts, 2 cups chopped celery.

SAUERKRAUT SALAD — Annie Reimer

Part 1:
1 can sauerkraut (chopped fine)
1 c. celery (chopped fine)
1/2 c. green pepper (chopped fine)
Part 2:
1 c. white sugar
1/2 c. white vinegar

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2 T. butter
Cheese (grated)
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1 c. juice
1 c. whipped cream

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Part 2:
1 c. white sugar
1/2 c. white vinegar

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SAUERKRAUT SALAD (Continued)

Mix Part 1 altogether. Combine sugar and vinegar. Boil together and add to Part 1 while still hot. Let cool and can use in short time. This keeps for some time.

SAUERKRAUT SLAW

Marie (Jensen) Peitersen - Washington

1 (1/2 size) can sauerkraut
1 medium onion (chopped)
1 green pepper (chopped)
2 c. celery (chopped)
1 small jar pimientos
1 1/4 c. sugar

Mix and put in jar. Store in refrigerator. Will keep in refrigerator 2 weeks.

FRENCH DRESSING

Barbara Mickelsen Tweedt

1 c. vinegar
1 c. Mazola oil
2 c. catsup
3 c. sugar
1/2 tsp. celery salt
1/2 tsp. onion salt
1 tsp. garlic salt
Dash paprika

Mix all the ingredients well. Thickens as sets. Makes 1 quart.

FRENCH SALAD DRESSING

Mrs. Paul Voggesser

1/2 c. sugar
1 tsp. salt
1 tsp. dry mustard
1 tsp. celery seed
1 tsp. paprika
1 medium onion
2 T. vinegar
1 c. salad oil
1 can tomato soup
1 T. Worcestershire sauce

Mix in blender.

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ADDITIONAL RECIPES

SOUPS + STEWS

SOUPS - STEWS

NEVER FAIL POTATO DUMPLINGS — Anna Troll

1 c. potatoes (mashed)
1/2 c. flour
1 egg
1/3 tsp. salt

Beat egg, salt and flour into mashed potatoes. Drop into boiling salted water or soup stock. Dumplings are done as soon as they rise to the top.

GERMAN DUMPLINGS — Mrs. Clarence Jacobsen

1 c. water
Salt (a little)
1/4 c. butter
1 c. flour
2 eggs

Boil 1 cup water, salt and 1/4 cup butter. Then add 1 cup flour all at once. Stir with wooden spoon until it leaves sides of pan. Cool. Beat in eggs. One at a time, stir until blended. Drop by tablespoonsful in simmering soup. Leave lid off. Turn off flame.

DUMPLINGS — Janice Tooley

1 c. milk
1 c. flour
1 egg (beaten)
2 T. butter
1/2 tsp. salt

Heat milk, add egg, butter and salt. Pour in enough flour until dough doesn't stick to sides of pan. Cook soup bone carrots, onions, and seasoning in kettle. Add dumpling by dropping from tablespoon when soup is almost done cooking.

DUMPLINGS — Alice Hoffmann

1 c. flour
1 heaping tsp. baking powder
Pinch of salt
2 eggs
1/3 c. milk

Drop by teaspoon in about 1 to 2 quarts chicken broth. Simmer for 20 minutes in covered pan without opening lid.

MOM'S O.K. DUMPLINGS — Berniece Palmer Juhl

2 c. flour
2 tsp. baking powder
1 egg (beaten)
1 c. sweet milk
1 tsp. salt

Combine ingredients. Drop by teaspoonsful into boiling meat broth, or chicken broth. Cook about 10 minutes.

NOODLES

Mrs. August Arp

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

Put flour in bowl and make a well. Drop in all the rest of the ingredients. Mix well until it forms a very stiff dough. Roll out on floured board very thin. Let stand 20 minutes. Roll and slice. Spread noodles out and let dry 2 hours. Drop them in boiling beef or chicken soup, and cook 10 minutes.

MOM'S EGG NOODLES

Berniece Palmer Juhl

1 egg (beaten)
1 T. milk
1 T. water
1 level c. flour (or less)
1/2 tsp. baking powder
1/2 tsp. salt

Combine ingredients. Roll out on lightly floured board to about 1/8 inch thickness. Cut with noodle cutter. Can be frozen.

CORN CHOWDER

Marcia Kreis

2 T. diced bacon
1/4 c. onion
1 c. diced celery
3 T. flour
4 c. scalded milk
1 can cream style corn
1 1/2 c. finely diced cooked potatoes
2 tsp. salt
1/4 tsp. pepper
1 tsp. Worcestershire sauce
2 T. parsley

Cook bacon until brown. Add onion and celery. Add flour and blend well. Gradually add scladed milk. Then add corn potatoes, salt, pepper, Worcestershire sauce and parsley. Cook until well heated and serve.

WESTERN TYPE CLAM CHOWDER

Mrs. Edwin Drake

Potatoes (2 or 3)
Bacon (2 strips)
1 qt. milk
Bacon grease or butter
Clams and liquid or any cooked fish, cut in small pieces

Dice potatoes and cook in water with a little salt until soft. Cut 3 strips of bacon in narrow strips and fry until crisp. Heat milk just to boiling. Add potatoes and potato water. Add bacon and bacon grease or butter. Add clams and liquid. Heat just to boiling, but not more, as it may curdle.

POTATO SOUP — Mrs. Dora Dorscher

3 large potatoes (diced)
1 small onion (diced)
1/4 c. celery (diced) (optional)
Salt
2 c. milk
1 T. butter

Cook potatoes, onions and celery in enough water to keep from burning until done. Add butter and milk. Heat and serve.

GOULASH — Louise Goodman Evans

1 lb. hamburger
1 onion
1 c. macaroni
2 c. tomatoes

Brown hamburger and onions. Add tomatoes and macaroni and cook until macaroni is tender. Add a little cheese when done. Let it melt in.

HAMBURGER SOUP — Cleone Jessen

2 lbs. hamburger
2 cans kidney beans
2 raw potatoes
1 can whole tomatoes or sauce
1 onion
1 can cut green beans
Handfull of macaroni
1 can water for every can of vegetables

Brown hamburger, add ingredients and simmer until potatoes and macaroni are done.

5 HOUR BEEF STEW — Mrs. Clark C. Dory

2 lbs. beef stew meat (cubed)
1 c. tomato juice or tomato sauce
2 T. tapioca (mix into juice)
1 1/2 tsp. salt
1 T. Worcestershire sauce
1 T. sugar
1 c. potatoes (in large pieces)
2 c. carrots (in large pieces)
1 c. celery (in large pieces)
2 onions (in large pieces)

Combine all ingredients in a large covered casserole. Bake 5 hours at 275°. DO NOT PEEK.

SALMON SOUP — Mrs. O. S. (Bonnie) Archer

1 large can pink salmon
1 c. water
1 can evaporated milk (unsweetened)
1 c. water
1 tsp. salt
2 T. butter
1/2 tsp. pepper
1/2 tsp. celery salt
Cheese

Continued Next Page.

SALMON SOUP (Continued)

Break the salmon into pieces, leaving in the bones and skin. Add water and let boil 1 minute. In another pan, put milk, water, salt, butter, pepper and celery salt. Heat to almost boiling and add to hot salmon. Serve with large croutons and slices of cheese. Very good and quick and easy to make.

FISH CHOWDER — Mrs. Arthur (Marjorie)Mertz

1 qt. milk
1 pt. flaked cooked fish
1 medium sized potato
1 small onion
1 c. whole kernel corn
3 strips bacon
Salt and pepper

Cook fish and flake. Cut potato in cubes. Cut onion in fine pieces, boil onion and potato together until cooked. Cut bacon in small pieces and fry, pouring off most of grease. Pour milk in a stew pan. Add all ingredients, season to taste. Bring to a scalding point and serve.

4 HOUR STEW — Mrs. Orris Rogers

2 lbs. stew meat (do not brown meat but cut off fat)
6 carrots
4 potatoes
4 stalks celery
2 onions or less
1 T. salt
1 T. sugar
2 T. tapioca
3/4 c. tomato juice or stewed tomatoes

Put altogether in covered casserole or roasting pan. Bake at 250° for 4 hours. Do not lift lid at anytime.

SWEET SOUP — Mrs. August Paasch - Deceased

1/2 lb. prunes
1 c. raisins
4 T. sago
1/2 orange (sliced thin)
1/2 lemon (sliced thin)
1 stick cinnamon
1 c. sugar
3 apples (sliced)
Water (to cover)
1/4 lb. dried apricots and can of cherries may be added

Soak overnight and cook until tender, prunes, raisins and sago. Add remaining ingredients.

CAMPFIRE STEW

Girl Scout Troop
Cadette Troop #1 and Senior Troop #27

3 lbs. hamburger
1 large onion (peeled and diced)
1 T. fat
3 (10 oz.) cans concentrated vegetable soup
Salt and pepper

Brown hamburger. Add onion and soup. Season with salt and pepper. Serves 12.

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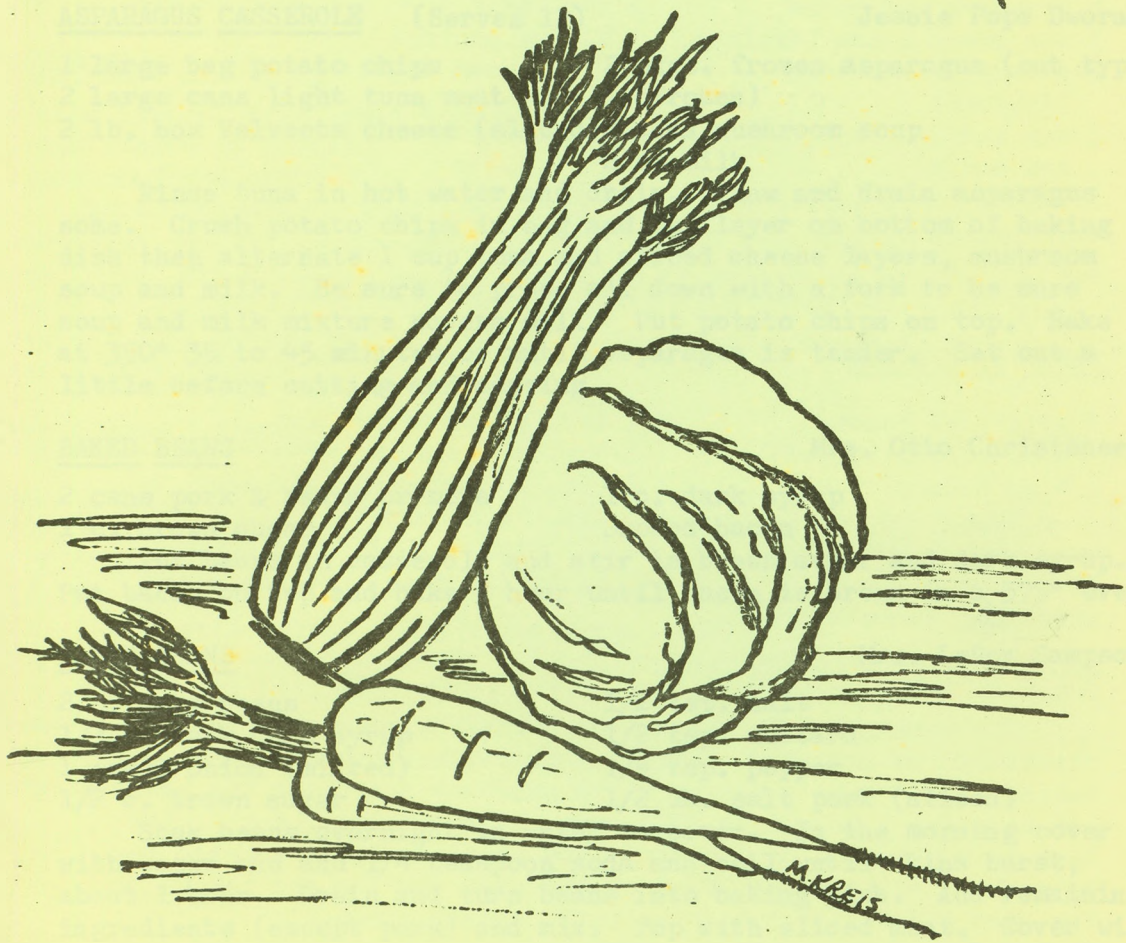
ADDITIONAL RECIPES

VEGETABLES



VEGETABLES

ASPARAGUS LOAF — Mrs. Gus Sievers

4 T. butter
2 c. milk (hot)
2 tsp. salt
4 c. or 2 cans asparagus
1 c. cracker crumbs (soda)
2 eggs (slightly beaten)
1 onion (grated)

Bake in greased casserole. Bake at 350° for 30 to 40 minutes.

ASPARAGUS CASSEROLE (Serves 12) — Jessie Pope Dworak

1 large bag potato chips
2 large cans light tuna meat
2 lb. box Velveeta cheese (sliced)
2 pkgs. frozen asparagus (cut type) (frozen)
2 cans mushroom soup
2 c. milk

Rinse tuna in hot water and drain. Thaw and drain asparagus some. Crush potato chips in bag and put layer on bottom of baking dish then alternate 1 cup tuna and sliced cheese layers, mushroom soup and milk. Be sure to press all down with a fork to be sure soup and milk mixture covers well. Put potato chips on top. Bake at 350° 35 to 45 minutes or until asparagus is tender. Set out a little before cutting and serving.

BAKED BEANS — Mrs. Otto Christensen

2 cans pork & beans or more
1 c. brown sugar
1 c. dark syrup
Smoked bacon

Put beans in casserole and stir in brown sugar and dark syrup. Put bacon on top and bake 1 hour until bacon is brown in a 375° oven.

BAKED BEANS — Mrs. LeRoy Sampson

2 c. navy beans
1/3 c. dark corn syrup
1 small onion (minced)
1/2 c. brown sugar
1/2 tsp. salt
1/2 tsp. mustard
1/4 tsp. pepper
1/2 lb. salt pork (sliced)

Soak beans overnight in water to cover. In the morning cover with water and add 1/4 teaspoon soda and boil until skins burst, about 1 hour. Drain and turn beans into baking dish. Add remaining ingredients (except pork) and mix. Top with sliced meat. Cover with water and let bake in slow oven, 300°, until done (about 4 hours). Serves 6 to 8.

GRANDMA'S BAKED BEANS — Lynn Sievers

1 lb. dry beans
1/3 bottle catsup
1/2 c. brown sugar
1/2 c. brown syrup
1/4 lb. butter (soft)
Salt and pepper (to taste)
Few slices bacon may be added

Soak and cook beans on top of stove until tender. Mix together and bake at 350° for 45 minutes to 1 hour.

MIXED BAKED BEANS — Dorothy Stamp

1 can pork and beans
1 can green beans (drained)
1 can baby lima beans (drained)
1 can kidney beans (wash and drain)
8 slices bacon (cut small and browned crisp)
1 c. catsup
1 tsp. salt
1 T. dry mustard
1/2 c. brown sugar
3 T. vinegar
1 T. Worcestershire sauce

Cook in 2 1/2 quart casserole. Bake 1 hour at 350°.

BAKED BEAN BLUFF — Mrs. Tom (Alyceann) Stevenson
Mrs. Otto Christensen

3 slices of bacon
1 small onion (diced)
1/4 c. catsup
1 tsp. prepared mustard
1/4 c. brown sugar
1 (No. 2) can pork and beans

Brown chopped bacon and onion. Add catsup, mustard, brown sugar and beans. Mix well. Simmer 10 to 15 minutes. Stir often. Transfer to a heated baking dish. No one will know they weren't baked.

BAKED LIMA BEAN CASSEROLE — Mrs. James (Merna) Whyle

One package of Forkhook lima beans cooked according to directions on package. Drain and place in a buttered 2 quart baking dish. Make a medium white sauce and pour over the beans and bake for 1 hour in a 350° oven. For a change, during the last 15 minutes of baking time, you could sprinkle crushed potato chips or buttered bread crumbs over the top and return to the oven and finish baking or until toasty brown.

Life is like a bicycle - stop pedalling and you fall off.

CALICO BEANS — Mrs. Earl (Jackie) Williams

1/2 lb. hamburger
1/2 lb. bacon (chopped)
1 c. onion (chopped)
1/2 c. catsup
1 tsp. salt
3/4 c. brown sugar
1 tsp. dry mustard
2 tsp. vinegar
1/2 c. sugar
1 (No. 2) can pork & beans
1 (No. 2) can red kidney beans (drained)
1 can lima beans (drained)

Brown and drain hamburger, bacon and onion. Combine catsup, salt, sugar, mustard, vinegar and sugar. Combine with beans and meat. Bake at 350° for 40 minutes.

GREEN BEAN CASSEROLE — June C. Peterson

2 cans French style green beans
1 can mushrooms (diced)
1 can mushroom soup
1/2 tsp. salt
2 T. onion (optional)

Drain beans and diced mushrooms. Mix soup with beans and mushrooms and put in casserole in 375° oven. This starts to bubble, put French fried onions on top and place in oven until onions are hot. Serve immediately. This is delicious. Minced onion that have been sauted until tender may be added with the above mixture if more onions are desired.

GREEN BEAN CASSEROLE — Arlue Pierce

Make a sauce of the following:
1 T. butter
1 T. flour
1/2 tsp. salt
1/2 tsp. Worcestershire sauce
10 oz. can cream of mushroom soup
1/8 tsp. pepper

Cook until thick. Stir constantly. Add:
1 c. American cheese (grated)
2 T. chopped pimiento (optional)

Stir until blended. Place 2 1/2 cups of drained, cooked green beans in a buttered casserole. Pour the sauce over the beans. Sprinkle with buttered bread crumbs. Bake at 350° for 20 to 25 minutes.

Some people are good at counting calories - and they have the figures to prove it.

GREEN BEAN CASSEROLE — Helen Hamilton Furey, California

2 pkgs. cut green beans (frozen)
1 tsp. salt
2 cans cream of mushroom soup soup
Canned French fried onions

Butter a 2-quart casserole. Put green beans (undefrosted) into casserole and sprinkle with salt. Pour mushroom soup over beans. Cover and bake 40 minutes in 350° oven. Remove from oven and stir in beans to combine well with sauce. Top with French fried onions. Replace cover and bake 15 minutes longer. Serves 6 to 8 people.

GREEN BEAN SUPREME — Mitzi Craney

Drain 1 No. 303 can green beans, reserving liquid for soups or stews.

Make a white sauce of 2 tablespoons butter, 2 tablespoons flour, 1 cup milk. Season to taste: add 1/2 cup process cheese (Velveeta) cut in cubes and stir until blended. Pour over beans in shallow casserole. Sprinkle with 1/2 cup crushed potato chips; bake in 375° oven about 20 minutes.

HARVARD BEETS — Janet Palmer Goodman

6 large beets (cooked, peeled and sliced)
1/2 c. water
1/2 c. sugar
2 T. flour
1/4 c. water
1/2 c. vinegar
1/2 tsp. salt
2 T. butter

Cook, peel and slice beets. Drain well. Mix together the sugar, salt and flour. Add the vinegar, water and butter. Cook until thick. Add the cooked beets and reheat.

HARVARD BEETS — Mrs. Dora Dorscher

1 (No. 2) can diced beets
2 T. butter
3 T. corn starch
1/3 c. sugar
1 tsp. salt
Dash of pepper
1/4 c. vinegar

Heat the beets and butter to a boil. Mix the rest of the ingredients together and stir in. Cook, stirring constantly, until thick and blended. You can add diced bacon and, or diced onion to have a change if you care to.

BAKED CABBAGE — Carol Suhr

2 qts. cabbage
1 T. flour (heaping)
1 tsp. sugar
Salt and pepper
1 c. cream
Bacon strips

Cut cabbage to fill 2-quart baking dish. Blend flour, sugar, salt and pepper into cream. Pour over cabbage and top with bacon strips. Bake 1 hour at 350°.

CABBAGE CASSEROLE — Beryl Sievers

Shred cabbage. Mixed into cabbage some dice onion. Make white sauce and add some grated cheese (if desired). Pour over the cabbage. Top with buttered crumbs. Bake at 350° for 30 to 45 minutes.

BAKED CARROTS — Edna Meister

2 c. mashed carrots (cooked)
1 c. soda cracker crumbs
1 c. cream or rich milk
1 T. celery (chopped)
2 T. parsley (optional)
2 T. onion (chopped)
2 eggs
2 T. butter

Mix altogether and put into greased round mold. Bake 1/2 to 3/4 hour. Unmold on hot platter. Fill center with creamed frozen peas.

CELERY CASSEROLE — Mrs. Stan Corey

3 c. celery (diced)
3 T. butter or margarine
1 T. flour
1/2 tsp. salt
1 tsp. Accent or monosodium glutamate or beaumonde seasoning
1/8 tsp. pepper
1 c. light cream (such as 1/2 & 1/2)
1 (3 oz.) pkg. cream cheese
1/2 c. almonds (slivered)

Cook celery in boiling, salted water about 5 minutes and drain. Melt butter and blend in flour, salt, Accent and pepper. Add cream slowly, and make a thin white sauce. Stir in cream cheese and blend until smooth. Put celery in 1 1/2 quart casserole (greased) and pour white sauce over. Sprinkle almonds on top. Bake at 325° for 20 to 30 minutes.

Cold cash is something no one can keep long enough to warm up.

CELERY CRUNCH — Elma Sorenson

4 c. cooked celery (cut up)
1 can celery soup
1/2 c. milk
1/2 c. water chestnuts or pecan meats
1 1/2 c. Ritz crackers
1 stick butter or oleo

Drain cooked celery. Place in buttered baking dish. Cover with 1 can celery soup, 1/2 cup milk, 1/2 cup water chestnuts or pecan meats, 1 1/2 cups coarse ground Ritz crackers. Top celery with crumbs and pour butter over top. Bake at 350° for 1 hour.

ESCALLOPED CELERY — Mrs. Dale Clayton

2 small bunches celery
2 cans cream of chicken soup
1 can milk
1/2 c. cheese or Cheese Whiz
1/4 c. onion

Cook celery, drain and mix in rest of ingredients. Put crumbs on top and bake in 350° oven, 20 to 25 minutes.

SCALLOPED CORN — Mrs. Walter Jones

1 can corn (No. 2 can)
2/3 c. milk or cream
1 1/4 tsp. salt
1/8 tsp. pepper
1 T. sugar
2 c. soft bread crumbs
2 T. butter
Buttered crumbs

Mix corn, milk and seasoning. Butter crumbs. Layer of corn and then crumbs. Pour into a buttered casserole and bake 45 minutes in a 400° oven.

SCALLOPED CORN — Mrs. Oscar Petersen

1 (No. 2) can cream style corn
1/2 c. milk
3/4 tsp. salt
1/4 tsp. pepper
1 egg
1 c. toasted bread crumbs
1/2 small minced onion
3 T. chopped pimiento
2 T. butter

Combine ingredients in order given, except butter. Pour into buttered casserole. Dot with butter. Bake 45 minutes at 350°.

Biscuits and sermons are improved by shortening.

CELERY ESCALLOPED POTATOES — Mrs. Wilbert Henningsen

Slice 6 medium sized potatoes. Mix 1/4 cup warm water, 1/2 cup milk, 1 can cream of celery soup, 1/4 pound cheese (cubed). Heat until cheese is melted. Season with salt and pepper. Place potatoes in greased casserole. Pour sauce over and bake about 1 hour at 350°. Keep cover on for about half of time.

BEST EVER SCALLOPED CORN — Mrs. Dale Craney

1 (16 oz.) can cream style corn
1 c. soda cracker crumbs
1 c. milk
2 eggs (beaten)
2 T. butter (melted)
1/2 c. celery (chopped)
1/4 c. onion (chopped)
2/3 c. American cheese (shredded)
1 tsp. salt
1/4 tsp. paprika

Combine ingredients and put in greased 1 1/2 quart casserole. Bake in a 350° oven. 40 to 45 minutes.

PERFECT SCALLOPED CORN — June C. Petersen, Barbara Mickelsen Tweedt

1 (No. 2) can (2 1/2 c.) corn (cream style, golden)
1 c. milk
3/4 tsp. salt
1 egg (well beaten)
1/4 c. onion (minced)
1 c. cracker crumbs
2 T. pimiento (chopped)
2 T. butter
1/2 c. cracker crumbs

Heat corn and milk. Gradually stir in egg. Add seasoning and 1 cup crumbs, salt, pepper, pimiento. Pour into greased casserole. Now melt butter and pour over cracker crumbs. Sprinkle over corn. Bake 20 minutes in 350° oven.

CRUSTY CORN CASSEROLE — Mrs. Shirley (Jacobsen) Bladt

2 T. oleo
2 T. flour
1 c. milk
2 1/2 c. cream style corn
1/2 tsp. onion salt
2 eggs (beaten)

CRUST:
1/2 c. oleo (melted)
2 c. soda cracker crumbs

Use half the crust to line bottom and sides of 9-inch pan. Combine ingredients and pour into crust lined casserole. Sprinkle the remaining crumbs on top. Bake 400° for 20 minutes.

BAKED CORN AND NOODLES — Elsie Sievers

3 c. cooked noodles (2 c. raw)
1 can cream style corn
1 c. American cheese (chopped)
1 egg (beaten)
1/4 c. butter (melted)
Salt and pepper

Cook noodles in salted water. Rinse in cold water. Add all other ingredients. If dry, add cream or milk. Put into greased casserole dish. Bake at 350° 35 to 45 minutes.

CAULIFLOWER CASSEROLE — Mrs. Melvin Lensch

1 head cauliflower
1/2 c. cheese (grated)
1 can (10 1/2 oz.) cream of celery soup
2 T. butter or margarine

Cook cauliflower in salted boiling water until tender. Drain. Place cauliflower in a greased casserole. Pour 1 can cream of celery soup over it and sprinkle with grated cheese. Dot with butter or margarine. May be sprinkled with paprika or parsley. Bake 20 minutes in a 350° oven.

ONION RINGS — Sally Matthies

Large onions
1 c. milk
Flour
1 egg
Corn Meal

Peel onions, cut into 1/4 inch slices and separate into rings. Beat egg and add 2 tablespoons milk. Dip rings into milk, drain, then roll into flour, then dip in egg mixture, and then dip in corn meal which you have sprinkled some salt in. Fry until brown at 375°. Drain and sprinkle with salt.

MOCK SCALLOPED OYSTERS — Bee Mutum

1 medium sized egg plant
1 egg (beaten)
1/2 c. milk
2 T. butter (melted)
1 small onion (chopped)
1 c. dry bread crumbs or cracker crumbs.

Pare egg plant cut in 1 inch cubes. Cook in boiling water (salted) 8 minutes, drain. Add egg, milk, butter, onion and crumbs. Place in greased baking dish, add enough milk to cover and bake at 350° approximately 30 minutes.

AU GRATIN POTATOES — Mrs. Dale Craney

15 medium sized potatoes (peeled). Slice into shoe string potatoes. Fill 9x12 inch dish 1 1/2 inches from the top. Melt 6 tablespoons butter and add 1 1/2 cups half and half cream. Heat and pour over potatoes. Use small amount of salt and pepper. Shred 1 1/2 cups American cheese and put on top. Cover dish tightly with aluminum foil. Put in 375° oven for 30 to 45 minutes. Serves 15 people.

STUFFED BAKED POTATO DINNER — Mrs. Erwin Arndt

4 large baking potatoes (unpared)
1 (12 oz.) can luncheon meat
1/4 lb. pkg. process cheese spread
About 1/2 c. milk
1/3 c. commercial sour cream
1 T. bottled horseradish
Butter or margarine (softened)

Bake potatoes in your usual manner, 350° oven. When done, remove potatoes, cut a lengthwise slice from the top. Remove potatoes carefully with a spoon, saving the "shells". With electric mixer, beat potato, milk, sour cream, butter and horseradish. With a rubber scraper, fold in cubes of luncheon meat and cheese cubes. Fill empty shells with this mixture and return to oven, for 10 minutes, or until heated through and brown on top. Yields 4 servings. (Horseradish and luncheon meat may be omitted.)

POTATOES — Mrs. Richard Sievers

2 c. sour cream
12 baked potatoes
1 1/2 c. milk
1/3 c. chives (chopped)
4 oz. sharp cheese (shredded)
Salt and pepper
1/4 c. butter (melted)

Scoop potatoes out of shells into buttered baking dish. Mix remaining together except for butter and put over potatoes. Then pour melted butter over all. Bake at 350° for 40 to 45 minutes.

POTATO PUDDING — Mrs. Erwin Arndt

6 white potatoes
3 eggs (well beaten)
2 T. flour
1/2 tsp. salt
4 T. chicken fat (melted)
1 tsp. baking powder

Grate potatoes and drain off liquid well. Mix eggs, salt, flour, baking powder and 3 tablespoons chicken fat. Mix well. Place in deep well greased casserole and top with remaining 1 tablespoon fat.

Continued Next Page.

POTATO PUDDING (Continued)

Bake in moderate oven, 350°, until crust is formed on top. This should be served hot, with gravy or pan drippings from roast meat.

FEATHERBED POTATOES — Mrs. Wilbur Craney

6 to 8 medium sized potatoes
1 egg
Milk
1/2 pt. whipping cream
1/2 tsp. salt
Parmesan cheese

Boil and mash potatoes. Beat egg and add enough milk to mash potatoes as usual. Heat the egg and milk, and beat into mashed potatoes. Pour mashed potatoes into buttered baking dish. Whip cream and add salt. Spread over mashed potatoes and sprinkle generously with Parmesan cheese and place under broiler until a light brown.

TATOR CASSEROLE — Mrs. Arnie Sampson

1 lb. ground beef
1/4 c. onion (chopped)
1/4 c. green pepper (chopped)
1 can cream of chicken soup
1 lb. box tator tots (frozen)

Brown ground beef, onion and green pepper. Place in 2-quart casserole. Pour soup over beef mixture. Season to taste. Top with frozen tator tots. Bake at 350° for 45 minutes.

SAUERKRAUT CASSEROLE — Anna Troll

1 (No. 2) can kraut
3 strips thick sliced bacon
3 T. sugar
1 (No. 2) can tomatoes
1 small onion

Fry bacon and drain. Cook onion in bacon fat until clear, do not brown, drain off fat, crumble bacon, mix all ingredients. Place in casserole and bake about 30 minutes at 350°.

SPANISH RICE — Mrs. Mildred Hayhurst

1 can tomatoes
6 T. rice (uncooked)
2 T. butter
1 c. cheese
1 c. water (hot)
1 onion (diced)

Mix ingredients together.

Debt is what you get if you spend as much as you tell your friends you earn.

FRIED TOMATOES — Mable Smathers - Deceased

2 large firm tomatoes (not quite ripe)
1/2 c. dry bread or cracker crumbs
1 egg (beaten and mixed with 2 T. water)
1/2 tsp. salt
1/4 c. fat

Cut the tomatoes into 1 inch slices and dip in the crumbs, egg and water mix, then crumbs. Fry slowly in heated fat in frying pan. Brown on both sides. Sprinkle with salt.

SNAPPY TOMATOES — Mrs. Norval Phillips

2 c. tomatoes (canned)
2 T. onion (finely chopped)
3/4 tsp. salt
1/2 c. sharp cheese (diced)
12 soda crackers (crumbled fine)
4 T. butter (melted)
1/4 tsp. paprika
1 egg (well beaten)

Crumble in oregano to taste. Mix altogether and place in buttered casserole (not too deep). Bake for 25 minutes in moderate oven. Must be served at once.

VEGETABLE CASSEROLE — Esther Loewenstein

Cook 2 packages frozen, mixed vegetables as package states, drain and add 1/4 cup chopped pimiento. Pour into a casserole. Make a white sauce of:

1/4 c. butter
1/4 c. flour
1 tsp. salt
1 1/2 c. milk

Cook, then stir in 1/4 cup Nippy cheese. Make a topping of 1/2 cup melted butter, pour into 4 cups pulled fresh bread. Stir well. Put over top of casserole. Bake in a 375° oven for 35 to 40 minutes.

VEGETABLE CASSEROLE — Edna Meister

2 pkgs. mixed vegetables (mixed)
1/2 c. water (boiling)
1/2 tsp. salt
1 1/2 c. milk
1/4 c. flour
1 tsp. salt
1/3 c. Velveeta cheese (grated)
1/4 c. pimiento (diced)
Onion (diced)
2 c. pulled soft bread

Cook frozen, mixed vegetables in boiling water and salt. Cook together milk, flour, salt, grated cheese. Place vegetables in greased casserole. Add pimiento and onion to sauce, pour over vegtables. Top with pulled bread. Dot with butter, put in oven to heat and brown.

MIXED VEGETABLES — Pearl Ulmer - Wilma DeBerg

1 large pkg. mixed vegetables
Pint of corn, green beans or butter beans may be added
1 can Cheddar cheese soup
1/4 to 1/2 c. milk (to thin soup)
Canned onion rings or potato chips

Cook frozen vegetables, add corn, green beans or butter beans may be added if desired. Place vegetables in baking dish. Pour 1 can Cheddar cheese over vegetables. Add milk to thin soup. Place onion rings or potato chips on top of vegetables. Bake for 45 minutes at 350°.

MIXED VEGETABLES — Mrs. Albert Kite

2 boxes mixed vegetables
Raw onion
1/4 c. butter
1 1/2 c. milk
Salt
1/3 c. Cheddar cheese
Little flour
Brown bread cubes

Cook vegetables for 7 minutes, add raw onion and put in a casserole dish. Mix butter, milk, salt, cheese and a little flour and cook. Pour this sauce over vegetables. Brown bread cubes in butter and sprinkle over top. Bake about 1/2 hour until bubbly at 350°.

ZUCCHINI - Baked — Mrs. Tom (Alyceann) Stevenson

4 small zucchini squash
2 T. butter
1 small onion (minced, more if you like)
1 c. tomatoes (canned)
1 tsp. salt
Dash of pepper
1/2 c. Cheddar cheese (grated)

Wash and slice unpeeled zucchini squash into 1/4 inch slices. Cook onion in butter until transparent. Add zucchini, cook 5 minutes over low heat, stir frequently. Add tomatoes, salt and pepper. Pour into a buttered 1 1/2 quart casserole. Top with the cheese. Bake in a 350° oven about 30 minutes or until done and browned.

Have you ever wondered if a fish goes home and fibs about the size of the bait it stole?

BAKED LIMA BEANS

Mrs. Robert Kixmiller

1/2 lb. bacon
2 onions
2 T. flour
2 c. tomato juice
1/2 c. sugar
1 lb. dry beans (cooked and drained)

Saute' bacon and onion until tender. Stir 2 tablespoons flour into bacon and onions. Add tomato juice. Cook until thick. Add sugar. Pour over cooked beans and bake for 1 hour at 350°.

SCALLOPED TOMATOES

Florence Falk

5 medium tomatoes (peeled and sliced)
1/2 c. light corn syrup
3 T. salad oil or melted shortening
1/4 c. onion (finely chopped)
1/4 tsp. garlic salt
2 1/2 c. soft bread crumbs
1 tsp. salt
1/2 tsp. basil
1/2 tsp. oregano
1/4 tsp. pepper

Prepare tomatoes and place in a medium bowl with light corn syrup. In a small skillet, heat corn oil, onions and saute' until onions are tender, but not brown. Add bread crumbs and seasonings. Stir together over low heat until well mixed. In a casserole, arrange alternate layers of tomato-corn syrup mixture and bread crumb mixture, topping with the bread crumbs. Bake in a moderate oven, 375°, for 45 minutes. NOTE: To use canned tomatoes, use a 1 pound 13 ounce can of tomatoes, drained. Instead of fresh tomatoes.

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ADDITIONAL RECIPES

THIS AND THAT

For those recipes which defy
All our attempts to classify!

THIS AND THAT

DR. WEBER'S MUSTARD PLASTER

Ila Jessen

2 T. flour
Little water
1 T. mustard

Mix the flour and mustard with a little water and spread on cloth and then place another cloth on top. Lay on the skin (usually the chest) until the skin turns pink.

BAKED DRESSING

Mrs. Alvin Troll

3 eggs
2 c. milk
1 c. chicken broth and fat
1 onion (chopped)
1/4 c. celery leaves (chopped)
1 1/2 tsp. salt
1/4 tsp. pepper
2 qts. day old bread crumbs

Beat eggs in large bowl. Add milk, broth, onion, celery leaves, salt, pepper. Add bread cubes and mix lightly. Pour into greased baking dish, 8x8x2 inches. Bake 350° oven for 45 to 50 minutes or until fluffy and golden brown.

CORN GIBLET DRESSING

Mrs. Herb Sievers

1/4 c. celery (chopped)
3 T. butter or margarine
1 1/2 c. whole kernel corn
1 tsp. salt
1/8 tsp. pepper
1/4 c. onion (chopped)
4 c. dry bread crumbs
1 T. parsley (chopped)
1 tsp. poultry seasoning
2 eggs (beaten)

Cook giblets in small amount of water until tender. Reserve stock. Cook celery and onion in butter until golden. Combine ingredients. Mix lightly. Add sufficient stock to moisten. Stuffing for 5 to 6 pound chicken.

SAGE DRESSING

Mrs. Don Walter

1 loaf bread (cubed)
1/2 c. celery (diced)
1/2 tsp. sage or 1/4 tsp. fresh sage
Pepper
1/4 c. onion (minced)
1/2 c. margarine or poultry fat (melted)
1 1/2 tsp. salt
Hot liquid to moisten well

Turkey - 1 1/2 cup dressing per pound of bird.
Duck - 1 cup dressing per pound of bird.

TURKEY STUFFING — Mrs. Richard Sievers

1 c. butter
3 1/2 c. onion (chopped)
4 1/2 c. celery (chopped)
20 slices of bread
1/2 T. nutmeg
1 T. salt
1/4 tsp. pepper
1 tsp. poultry seasoning
2 eggs

Fry onions and celery in butter until tender. Toast bread, soak in water, squeeze until dry. Tear into small pieces. Add onion, celery and butter. Sprinkle with seasonings which have been mixed together. Add slightly beaten eggs and toss together with forks. Will stuff about an 8 pound turkey or place in buttered casserole and bake at 325° for 30 minutes.

OYSTER DRESSING — Mrs. Henry Goettsch, Jr.

4 c. bread cubes
1/2 c. butter (melted)
1 c. oysters
2 tsp. salt
1/2 tsp. pepper
1 tsp. sage
Water to moisten

Place bread cubes in large bowl. Saute' onion and celery in butter. Combine with bread cubes, oysters and seasoning. Add just enough water to moisten.

BATTER FOR ONION RINGS — Sally Matthies

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

Sift together dry ingredients. Then add eggs, melted butter and milk. Fry in hot grease, 350°. Turn when brown.

TOAD IN A HOLE — Berniece Palmer Juhl

2 c. diced, cooked meat
1 T. onion juice
Salt and pepper
2 c. milk
1/2 c. flour (sifted)
2 eggs
1 T. melted fat
1/2 tsp. salt

Season meat with onion juice, salt and pepper. Place in a greased casserole. Mix the milk, flour, eggs, fat and salt. Beat until smooth. Pour batter over meat and bake in hot oven. Bake in oven at 400° for 20 to 30 minutes or until crust is done. Serves 6.

EGG FOLLY SANDWICH SPREAD — Lyla Carroll

3 eggs
1 T. onion
1/8 c. catsup
3 olives
1/2 c. cheese

Hard boil eggs. Add cut eggs with cut olives and onions, add grated cheese. Mix with the catsup.

CHEESE BURGERS — Mrs. Alfred Stamp

1 c. ground cheese
6 or 8 olives (diced)
1/4 c. catsup
4 hard boiled eggs (chopped fine)
2 T. onion (ground)
Salt to taste

Mix together well, put on 12 or 14 wiener buns. Wrap each in foil and heat 35 minutes in a 300° oven just before serving.

SEALED HOT DOG SANDWICHES — Herma Towne

6 frankfurters (finely chopped)
1/2 c. sharp cheese (grated)
2 hard cooked eggs (chopped)
2 T. sweet pickle (chopped)
3 T. catsup
1 tsp. mustard
2 T. salad oil
1/4 tsp. salt

Combine above ingredients in a bowl and mix well. Slit 12 frankfurter rolls and fill with mixture. Wrap each in foil. Chill until serving time. Place in 300° oven for 10 minutes.

DENVER SANDWICH — Mrs. Charlotte Pope

1 c. ham (cooked) or other meat (finely chopped)
3 eggs (slightly beaten)
1/2 tsp. salt
1/8 tsp. pepper
1 tsp. onion (minced)
8 slices buttered toast

Mix ham, eggs and seasonings. Drop from large spoon into greased frying pan. Spreading to make flat cakes and brown on each side. Place between slices of toast. Will make 4 sandwiches.

BROILED TUNA SANDWICHES — Lorene Carbuhn

6 hamburger buns
Butter or margarine
1 (6 1/2 or 7 oz.) can tuna fish (drained and flaked)
1 c. cubed cheese (sharp)
1/4 c. dried green pepper
2 T. minced onion
1/2 c. mayonnaise

Broil until hot and golden about 5 minutes. Makes 6 servings.

SLOPPY JOE — Mrs. Edwin Drake

3 lbs. hamburger
1 lb. bulk sausage
2 c. fine bread crumbs
2 ground onions
2 T. Worcestershire sauce
3 tsp. salt
1 qt. tomato juice

Mix thoroughly. Bake in shallow pan 1 hour. Spoon onto long buns. Serve hot. Do not butter buns. (Can be frozen after cooking.)

LIVER SPREAD — Mrs. Russell (Lucy) Lehnhardt

2 pounds liver, 1 pound pork (shoulder) Cover with water and add 1 1/2 teaspoon salt and 1 large onion. Cook until pork is tender. Cool and save broth. Grind pork and liver along with 1 large onion, 1 tablespoon vinegar, salt and pepper to taste. Add enough broth to moisten quite well. Cook over low heat 5 minutes. Put into mold and chill.

SHRIMP-CHEESE DIP — Jo Ann Undem

1 large pkg. Philadelphia cream cheese (room temperature)
1 (5 oz.) can shrimp (drained, rinsed, deveined, and chilled)
1 small onion (chopped)
2 buds garlic (chopped)
1 T. Worcestershire sauce
1 dash salt
1 heaping T. mayonnaise
1/2 the juice of 1 lemon

Mix all ingredients together. Refrigerate 24 hours, before using.

BUNSTEADS — Dotty Christensen

1 c. American or Velveeta cheese (cut in 1/4 cubes)
3 hard boiled eggs (diced)
2 T. ripe or stuffed olives (chopped fine)
2 T. sweet pickle or relish
1 c. diced chicken, ham or tuna
2 T. diced onion
1/2 c. mayonnaise

Mix ingredients thoroughly. Season with salt and pepper. Fill wiener or hamburger buns. Wrap in foil or place in pan and cover tightly with foil. Heat in 325° oven 45 minutes. Can be prepared ahead of time. Refrigerate until time to heat.

BARBECUED CHICKEN BUNS

Mae Peterson

1/2 c. catsup
1/4 c. brown sugar
2 T. Worcestershire sauce
1 tsp. mustard
1/2 c. chili sauce
2 T. vinegar
1 T. horseradish
1 c. diced chicken
Buns

In a skillet, heat all ingredients. Toast buns. Serve hot chicken on toasted buns.

YUMMY PIZZA

Faye Carroll

1 pkg. yeast
1 c. warm water
3 c. flour
1 tsp. salt
2 T. butter

SAUCE:

6 olives (chopped)
6 oz. tomato paste
1 c. tomato juice
1/4 tsp. bay leaves
1/4 tsp. seasoning salt
1/4 tsp. basil
1/4 tsp. dry mustard
1/2 tsp. oregano
1 tsp. parsley
1/4 tsp. garlic powder

Bake 20 to 25 minutes or until well browned at 425°. This recipe is enough for 2 pizzas.

PIEBURGERS

Mrs. Lyle Abel

1 lb. ground beef
1/2 tsp. salt
2 to 4 T. chili sauce
2 tsp. vinegar
1 tsp. salt
1/2 c. shredded sharp Cheddar cheese
1 pkg. dry onion soup
1/3 c. pickle relish
1/2 c. evaporated milk
2 c. flour
2 tsp. caraway seed
2/3 c. Crisco

Lightly brown ground beef, soup, salt, relish and chili sauce. Sift together flour, salt, caraway seed and add Cheddar cheese. Cut in Crisco until pea shape. Add combined evaporated milk and vinegar. Divide in half. Roll out to a 12 inch square. Cut into 4 6-inch squares. Place about 1/4 cup of filling in center. Moisten edges, fold over. Prick. Place on ungreased baking sheet. Bake at 425° for 10 to 15 minutes.

JELLO FOR DIEBETIC — Evalena Rossmann

1 c. cold water
2 envelopes plain gelatin
1 pkg. any kind Kool-Aid
2 c. boiling water
2 dessert spoons Sweet-10
Any kind of fruit may be added

Dissolve plain gelatin in cold water. Add Kool-Aid, boiling water and Sweet-10. Let set. Add any kind of fruit.

POTATO CHIP DIP — Florence Pflugshaupt

1 pkg. Philadelphia cream cheese (8 oz.)
2 T. cream
1/4 c. catsup
2 T. Miracle French dressing or Miracle Whip dressing
1/4 tsp. garlic salt

Cream the cream cheese with cream. Add catsup, French dressing or Miracle Whip dressing and garlic. Mix together and serve with potato chips.

HOT CHEESE PUFFS (Hors d'oeuvres) — Mrs. Archie Gumbert

1/4 lb. butter
2 c. sharp cheese (grated)
1 c. flour
1/2 tsp. salt
1/2 tsp. paprika
1/2 tsp. dry mustard
Dash of cayenne
Stuffed olives

Form dough around stuffed olives about the size of English walnuts. Brush on raw egg whites. Bake in slow oven until light brown.

ARIZONA INN GUACAMALE DIP — Olive Ferguson

1/2 c. mayonnaise
1/2 c. commercial sour cream
2 T. lemon juice
1 peeled tomato seeded and (chopped)
1/2 c. minced onion
Salt and pepper to taste
2 medium avocados (chopped)

Combine mayonnaise, sour cream, lemon juice, tomato, onion, salt and pepper. Add the avocados and mix gently. Chill. Serve as a dip for potato and corn chips, tortillas or any favorite snacks. Yields about 3 cups dip or enough for a party of six.

It used to be that what went up had to come down - now it may go into orbit.

POTATO CHIP DIP — Sally Matthies

8 oz. softened cream cheese
2 T. milk
2 T. Miracle Whip or French dressing
1/4 c. catsup
1/4 tsp. garlic salt
1 tsp. sugar
1 T. chopped onion (optional)

Whip or blend together thoroughly. Makes 1 pint.

HAMBURGER SHOP, HOT DOG RELISH — Avery Allen

1 gal. prepared yellow mustard
2 c. finely diced onions
2 qts. dill pickles
1/4 c. prepared horseradish

Slice the dill pickles, drain them well. Mix together, refrigerate; keeps indefinitely. Spread on cooked hamburgers and hot dogs.

MUSTARD (Hot) — Margaret Miller

1 egg (beaten)
2 T. white sugar
3 T. dry mustard
1/2 c. vinegar
1 T. butter
1 tsp. salt

Mix together and cook over heat and stir until it bubbles and thickens. Take off stove and add 1 tablespoon butter and 1 teaspoon salt.

TEXAS BARBECUE SAUCE — Mrs. Merrill Smalley

Mix together and simmer for 15 minutes:

1/2 c. finely chopped onion
2 T. brown sugar
1 T. paprika
1 tsp. salt
1 tsp. dry mustard
1/4 tsp. chili powder
1/8 tsp. cayenne pepper
2 T. Worcestershire sauce
1/4 c. vinegar
1 c. thick tomato juice
1/4 c. catsup

May add up to 1/2 cup water if desired.

BARBECUE SAUCE — "Mitzi" Madeleine Craney

1 small bottle catsup
1 c. brown sugar
1 c. chili sauce
1 tsp. chili powder (more or less)
1 1/3 T. celery seed
3 T. vinegar
1 onion (cut fine)
1 green pepper (cut fine)
Salt and pepper

Mix well and add a little water. Pour over wieners and bake slowly for 1 hour. Can use this sauce for spareribs or pork chops.

KAISERHOFF RIB SAUCE — Mrs. Jim (Connie) Johnson

1 bottle catsup
1 (8 oz.) bottle French dressing
1/2 c. Miracle Whip
2 T. horseradish
1 T. sugar
2 T. red hot sauce

Heat before putting on ribs. Can be stored in refrigerator for quite some time. Boil ribs first. Then put a little sauce on and put under broiler until well heated. Peaches may be treated the same way.

HOLLANDAISE SAUCE — Margaret Fredrechsen

1/4 c. butter
2 large egg yolks
1 1/2 tsp. lemon juice
1/4 tsp. salt
Pinch of pepper

Chill skillet. Add very cold butter, egg yolks, lemon juice and salt. Over low heat, rotate the stick of butter with a spoon. Continue until the butter is melted and sauce is at desired consistency. Do not boil.

TOPPING FOR CAKES — Lucile Glissmann

3 T. butter
1/2 c. brown sugar
2 T. half and half
1/2 tsp. vanilla
1/2 c. nuts
3/4 c. coconut

Mix. Spread over hot cake and brown under broiler.

CHOCOLATE WHIP CREAM FILLING — Florence Plugshaupt

3 c. whipping cream
1 1/2 c. powdered sugar
3/4 c. cocoa
1 tsp. vanilla

Place all ingredients in a bowl and chill in refrigerator at least 1 hour, before whipping. Then whip. This can be put between angel food cake which has been cut in half and on top. This holds up well and is good for several days, but may turn a little darker. This amount will be enough for 2 round angel food cakes.

FUDGE SAUCE — Ruth Troll - Emma Kleen

1 c. sugar
1/2 c. cocoa
1/2 c. milk
1 T. butter
Dash of salt
1 tsp. vanilla

Mix all ingredients in saucepan. Boil 5 minutes. Remove from heat and add vanilla.

SKILLET SUNDAE SAUCE — Phyllis Simonsen

1 c. nuts (chopped) or crisp cereal
1/4 c. butter
1 (6 oz.) pkg. semi-sweet chocolate chips

Brown nuts or cereal lightly in butter in a skillet. Remove from heat. Add chocolate chips and stir until melted and smooth. Serve warm over ice cream or cake squares. Chocolate will stiffen and make a crisp, chewy topping.

ICE CREAM TOPPING — Mrs. Leroy (Phyllis) Larsen

1 egg yolk (beaten)
1/4 c. oleo or butter
1/3 c. corn syrup
1/4 c. water
2/3 c. brown sugar
Broken pecans

Mix the egg yolk, oleo or butter, corn syrup, water and brown sugar together and bring to full rolling boil for a couple of minutes. Remove from heat and add pecans. Serve at room temperature but store in refrigerator.

CHOCOLATE GOOP — Joyce Boyce

1 1/2 c. sugar
3 T. cocoa
1 1/2 T. corn starch
2 T. butter
1 1/2 c. half and half
1 tsp. vanilla

Mix. Cook until thick in double boiler, add vanilla. Keep in covered jar in refrigerator.

BUTTERSCOTCH SAUCE — Ruth Troll

1 1/4 c. brown sugar
2/3 c. syrup
4 T. butter
Dash of salt
3/4 c. cream
1 tsp. vanilla

Cook sugar, syrup, butter, salt to a soft ball (takes about a minute or so). Remove from heat and add cream and vanilla.

SPICED NUTS — Ruth Tilton Post

2 T. cold water
1 egg white (slightly beaten)
1/2 c. sugar
1/2 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. allspice
1 c. walnut halves
1 c. pecan halves

Add water to egg white. Dissolve sugar in egg white mixture.

Continued Next Page.

SPICED NUTS (Continued)

Add salt and spices. Mix well. Dip nuts in mixture. Place nuts, flat side down, on greased cookie sheet. Bake in very slow oven, 250°, until golden, about 1 hour. Remove immediately from baking pan.

CHRISTMAS PARTY MIX — Mrs. Henry O. Hansen

1/2 pkg. Rice Chex
1/2 pkg. Corn Chex
1/2 pkg. Cheerios
1/2 box pretzels (can use entire box)
2 lbs. mixed nuts (use 1 lb. mixed and 1 lb. large peanuts)
1 lb. butter (don't substitute margarine)

Melt butter, add 2 teaspoons (not tablespoons) Worcestershire sauce and a little Lawry's seasoning salt. Pour melted butter over mixture which has been warmed in the oven in a large roaster. Put in oven for 2 hours at 250° or a little lower temperature. Stir (lift up) every 15 minutes with a spatula. Can be frozen. Good eating warm, too, when first made. The mixture gets "buttery looking" at the end of the 2 hours, but the butter will all soak up.

PEANUT BANANAS — Holly Clayton

Bananas
Salad Dressing
Crushed peanuts (without skins)

Cut bananas in 1 1/2 to 2 inch chunks. Roll in salad dressing then in crushed peanuts. Use on a relish plate or as a salad.

PARTY NUTS — Lisa Voggesser

1 lb. mixed nuts
1/4 lb. butter
2 egg whites
1 c. sugar

Melt butter on cookie sheet. Beat egg whites until very stiff. Add sugar. Add nuts and mix thoroughly. Put on cookie sheet and bake at 350° for 30 minutes, stirring every 10 minutes. Watch closely.

SPICY BAR-B-Q SAUCE — Mrs. Neal R. Smith

1/3 c. corn oil
1/2 c. onion (chopped)
1/2 c. all-purpose syrup
1/2 c. sugar
1/2 c. catsup
1/2 c. water
1/3 c. vinegar
2 T. prepared mustard
2 tsp. Worcestershire sauce
2 tsp. salt
1/2 tsp. pepper
1 tsp. liquid smoke

Heat corn oil. Add onions. Cook over low heat, stir frequently until tender. Add other ingredients. Simmer 15 minutes, stirring occasionally. Makes about 2 1/2 cups.

PLAY DOUGH — Dorothy Bauerkemper

4 c. flour
1 c. salt
1 1/2 c. water

Mix with hands. Make desired shape. To set, bake 1 hour at 350° oven.

SWEDISH TEA LOGS — Mrs. Neal R. Smith

2nd Prize winner in Junior Division of 1961 Pillsbury Bake-Off)

1/4 c. warm water
1 pkg. yeast
2 c. flour
2 T. sugar
1/2 tsp. salt
1/4 tsp. soda
1/2 c. soft butter
1/2 c. currants
1/4 c. evaporated milk
1/4 c. warm water
1 egg yolk (beaten)

Combine yeast and water. Measure and mix dry ingredients, cut in butter, add currants and evaporated milk and warm water, also egg yolk and yeast. Chill 2 hours. Divide dough in half and roll into 6x18 inch rectangle, spread with filling; 1/4 cup melted butter, 1/2 cup brown sugar, 1/2 cup chopped pecans, roll as jelly roll,, cut into 3 sections, snip and shape, let rise, bake at 400°F. for 20 minutes or until golden brown. Frost with icing of 2 tablespoons browned butter, 1 cup powdered sugar, 1/2 teaspoon vanilla and enough evaporated milk to make spreading consistency. Decorate with candied pineapple and maraschino cherries.

Why didn't Noah swat those 2 flies when he had such a good chance?

BROILER SANDWICHES — Mrs. Gene (Cathleen) Young

1 (7 oz.) can flaked tuna (or 1 can Spam or equal oz. of pre-cooked ham, put through meat grinder)
1/4 lb. American cheese (grated)
3 eggs (hard boiled, chopped)
2 T. onion (chopped)
2 T. olives (chopped)
1/3 c. salad dressing

Mix well and add salad dressing or mayonnaise and mix together. Put hamburger buns, split, under broiler until tops are dry. Spread with mixture and broil again until bubbly.

PUMPKIN MALLOW PIE — Mrs. Gene (Cathleen) Young - Minnesota

30 Kraft marshmallows
1/2 c. milk
1 c. pumpkin
1/2 c. brown sugar
1 tsp. pumpkin pie spice
1/4 tsp. salt
1/2 pt. cream

Melt marshmallows in a double boiler with milk. Cool. Simmer pumpkin, brown sugar, spice, salt until sugar dissolves. Cool. Add marshmallows mixture to pumpkin mixture. Fold in carefully. Whip cream. Add no sugar or vanilla. Fold into the marshmallow-pumpkin mixture carefully. Put in a Graham cracker crust.

CHOCOLATE DROP COOKIES — Linda (Allen) Johnson

1 3/4 c. flour
1/4 tsp. baking soda
1/4 tsp. salt
1/2 c. margarine or butter
1 c. sugar
1 tsp. vanilla
1 egg
2 sq. chocolate (melted)
1/3 c. buttermilk or sour milk
3/4 c. nuts (chopped) if desired

Measure flour, soda and salt together. Cream butter and gradually add sugar, creaming until light and fluffy. Blend in vanilla and egg, beating well. Blend in melted chocolate. Alternately add flour mixture and buttermilk, mixing well after each addition. Fold in nuts. Drop by teaspoon onto greased baking sheet. Bake 10 to 12 minutes at 350°. Store in covered container.

SUGAR COOKIES — Ethel Walter

2 c. sugar
1 c. butter
1 c. sour cream
3 eggs
1 tsp. vanilla or other flavoring
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
Flour (about 2 c. or a little more)

WHITE COOKIES — Mrs. Clarence Jacobsen

1 c. sugar
1 c. shortening
2 eggs
3 c. flour
4 T. sweet milk
2 tsp. baking powder
1 small tsp. soda
1 tsp. vanilla or nutmeg

Combine above ingredients. Make balls of dough the size of a walnut. Dip fork in flour and press down. Bake at 350°. When edges are brown, cookies are done.

SUGAR COOKIES (No Roll) — Connie Koos

A.
1 c. butter
1 c. sugar
1 egg (cream well)
1 tsp. vanilla
B. (Sift together)
1 tsp. cream of tartar
1 tsp. soda
2 1/2 c. flour

Mix sifted ingredients with creamed mixture. Pinch dough, size of a walnut, place on cookie sheet, then take a glass, dip into granulated sugar and flatten the balls. If glass has a design on the bottom, this makes an attractive cookie. Bake at 350° for 8 to 10 minutes. Cookies will not brown much.

CRACKED WHITE SUGAR COOKIES — Mrs. David Christensen, Chippewa Falls, Wisconsin

1 c. brown sugar
1 c. white sugar
3/4 c. shortening
2 eggs
1 T. lemon juice or other flavoring
2 tsp. cream of tartar
2 tsp. soda
2 1/2 c. flour
Little salt

Mix all ingredients. Rolls into 1 inch balls and roll in sugar. Bake 350° until brown.

SIX-IN-ONE OATMEAL COOKIES

Esther Loewenstein

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour (sifted)
1 tsp. salt
1 tsp. soda
3 c. quick-cooking oatmeal
1/2 c. nuts (chopped)
1 pkg. chocolate chips
1 c. cut up gumdrops (omit blacks)
2 T. orange peel (grated)
1 c. raisins
1 c. cut up dates

Cream shortening and sugars thoroughly. Add eggs and vanilla and beat well. Sift together flour, salt and soda and add to creamed mixture, blending well. Add oats and one of the following: nuts, chocolate chips, gumdrops, orange peel, raisins or dates. If desired, divide dough into several portions, adding something different to each one. Form dough into small balls or drop from a teaspoon onto an ungreased cookie sheet. Bake at 350° for about 15 minutes. Remove from cookie sheet and cool. For a crackly glaze, dip the balls of dough first in milk, then in sugar and place on a cookie sheet, sugared side up.

LEMON BARS

Mrs. Charles Obrecht

2 c. flour
1 c. margarine
4 eggs (beaten lightly)
1 tsp. baking powder
1/2 c. powdered sugar
2 c. sugar
1 T. flour
4 T. reconstituted lemon juice

Mix flour, powdered sugar and margarine. Bake in a 9x13 inch pan for 20 minutes at 350°. Mix remaining ingredients. Pour over the first layer and bake 25 minutes more.

LEMON COCONUT SQUARES

Connie Jensen

1 c. flour
1/2 c. butter (1 stick)
1/4 c. powdered sugar
2 eggs
1/2 tsp. baking powder
1/2 tsp. salt
1 c. sugar
2 T. flour
2 T. lemon juice
1 c. coconut

Mix flour, butter and powdered sugar together until crumbly as for pastry. Press into 8x8 inch square pan. Bake 350° for 20 minutes. Mix together eggs, baking powder, salt, sugar, flour, lemon juice and coconut. Pour this over crumb mixture and bake additional 30 minutes. Sprinkle top with powdered sugar when done.

APPLE BARS

Mrs. Gene (Cathleen) Young

2 1/2 c. flour
1 tsp. salt
1 T. sugar
1 c. lard
1 tsp. cinnamon
1 egg white
1 egg yolk
Milk
2/3 c. Wheaties (crushed)
8 to 10 apples (sliced thin)
1 c. sugar
1 c. powdered sugar

Mix flour, salt, sugar, lard for crust. Put egg yolk in cup and add enough milk to make 2/3 cup liquid. Add to crust mixture. Roll out half of dough for 12x15 inch cookie sheet. Put crushed Wheaties then apples on rolled out dough. Mix 1 cup sugar with cinnamon and put on top of apples. Roll out rest of dough for crust. Beat egg white until stiff and spread on top. Bake for 1 hour at 325°. Top with glaze of powdered sugar, vanilla and water if wanted.

MOCHA BALLS

Mrs. Norval Phillips - California

2 eggs
1 c. sugar
1 c. flour
1 tsp. baking powder
1/2 c. boiling water
1/2 tsp. vanilla extract

Beat eggs very stiff. Add sugar and beat again. Sift the flour and baking powder together and add to the egg mixture. Add the boiling water and the flavoring. Place in ungreased 8 inch square pan and bake in moderate oven about 30 minutes. When cake is cold, cut in squares to make about 16. Spread all sides with rich butter, powdered sugar frosting and roll in crushed peanuts (salted peanuts).

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ADDITIONAL RECIPES

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