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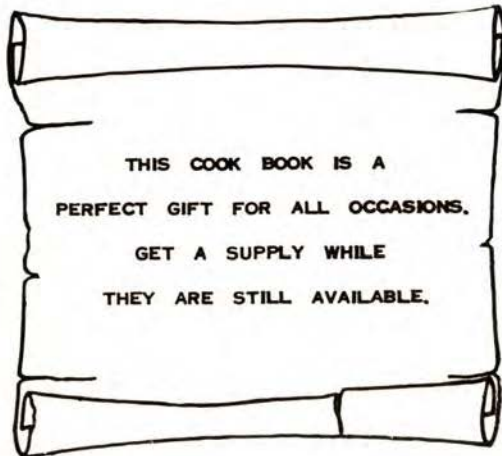
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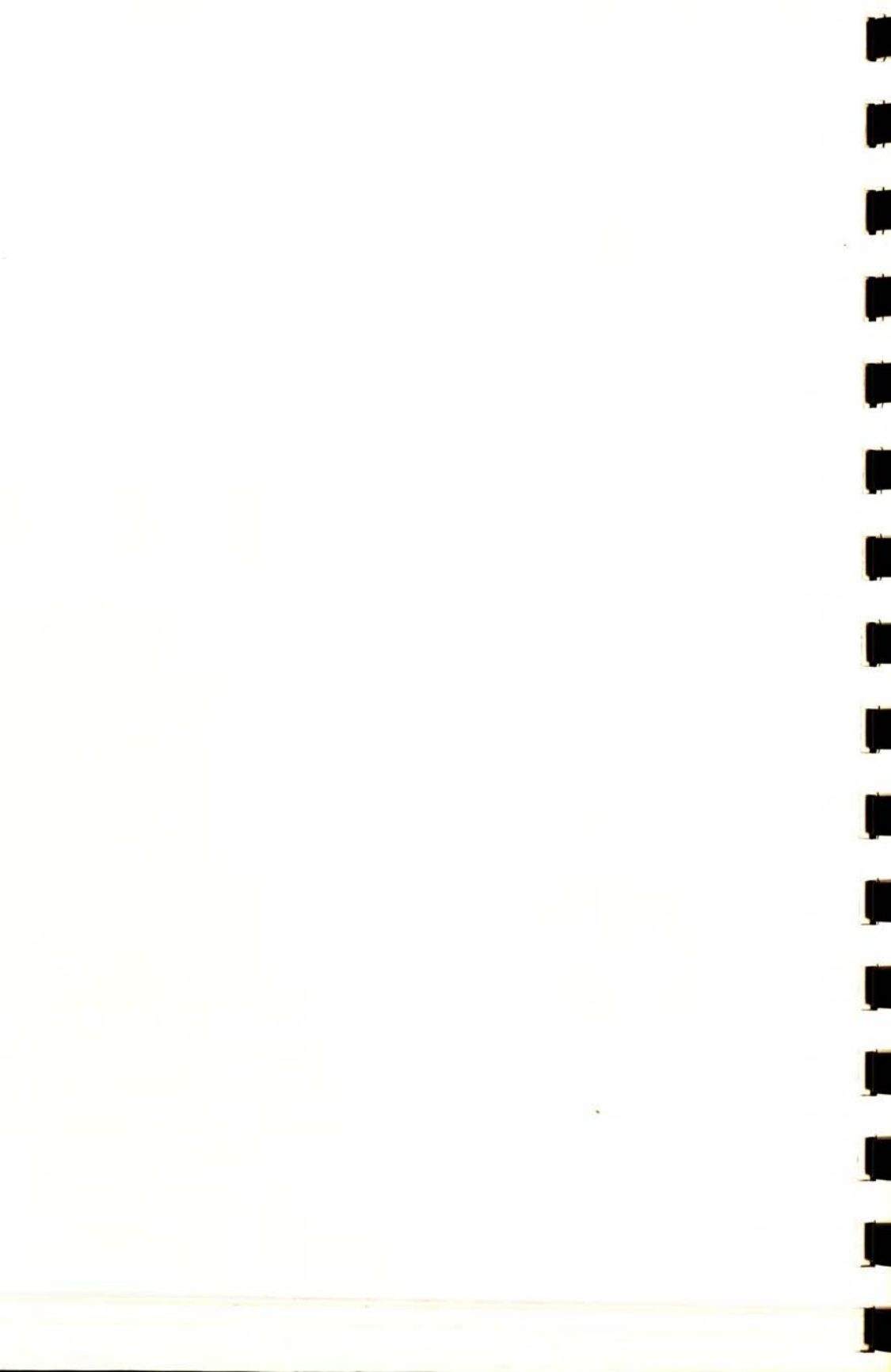
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APPETIZERS



PICKLES



RELISHES



KITCHEN MEASURES

3 tsp.	1 Tbsp.
2 Tbsp.	1 fluid oz.
4 Tbsp.	1/4 cup
6 Tbsp.	3/8 cup
8 Tbsp.	1/2 cup
16 Tbsp.	1 cup
1 cup	8 fluid oz.
2 cups	1 pint
2 pints	1 qt.
4 qts.	1 gal.
8 qts.	1 peck
4 pks.	1 bu.
16 oz.	1 lb.
2 c. liquid	1 lb.
4 c. flour	1 lb.
2 c. granulated sugar	1 lb.
2 2/3 c. brown sugar	1 lb.
3 1/2 c. powdered sugar	1 lb.
2 c. butter	1 lb.
2 c. solid meat	1 lb.
1 lb. brick butter	2 cups
9 medium sized eggs	1 lb.
4 Tbsp. flour	1 oz.
2 tsp. butter or salt	1 oz.
1 oz. chocolate	1/4 c. cocoa
1 sq. bitter chocolate	1 oz.
1 peck tomatoes	15 lbs.

MEASURE ABBREVIATIONS

Teaspoon	tsp.
Tablespoon	Tbsp.
Ounce	oz.
Cup	c.
Pint	pt.
Quart	qt.
Gallon	gal.
Peck	pk.
Bushel	bu.
Pound	lb.
Square	sq.

APPETIZERS, PICKLES, RELISHES

SWEET CRISP PICKLE STICKS

Mrs. Gus Risch

7 lb. large cucumbers (may even
have turned yellow), peel, seed
and cut into desired lengths before
weighing

2 c. lime (hydrated)
2 gal. city water

Pour above over cucumbers and let stand for 24 hours. Remove cucumbers from lime mixture and wash well. Cover with fresh water and let stand 3 hours. Drain well. Mix together, but do not heat:

12 c. sugar
2 qt. vinegar
2 tsp. salt

1 tsp. celery seed
2 Tbsp. mixed pickling spice, tied in
a cheesecloth bag

Let stand for 3 hours then pour, cold, over the drained cucumbers. The next day boil the pickles gently for 35 minutes with green coloring added as you desire. These may be canned by open kettle method or hot packed in jars and processed for 15 minutes. Yield: Approximately 8 pints.

SWEET PICKLES

Judy Nagel

Pour boiling water over 14 large long green cucumbers. Put plate on top to hold pickles down. Put fresh boiling water on for 3 more mornings. On fifth day drain, dry and slice across in 1/4" slices. Make syrup of:

1 qt. white vinegar
1/2 tsp. alum
1 box cinnamon sticks

8 c. sugar
2 Tbsp. salt
Green food coloring

Bring to a boil and pour over sliced pickles. Let stand 24 hours. Heat syrup 3 more mornings and pour over pickles. On eighth day put in jars and seal with hot syrup.

GARLIC DILL PICKLES

Teola Meester

14 c. soft water
3/4 c. canning salt

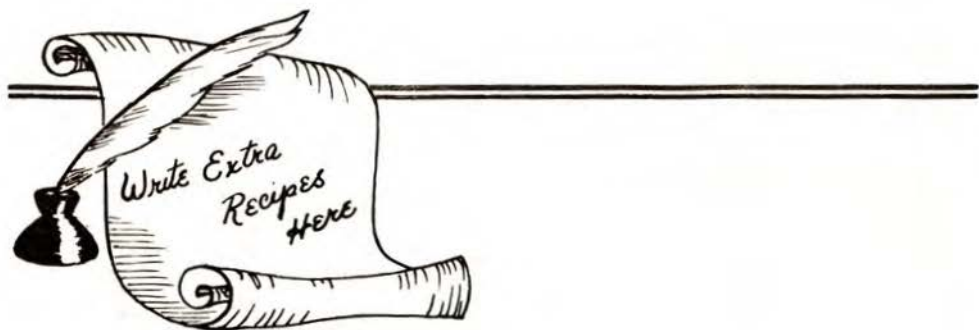
1 c. vinegar
1 tsp. alum

Wash pickles, put in dill in bottom of jar, fill 3/4 full with pickles, put more dill on top plus a section of garlic in each jar. Pour boiling brine over pickles. Seal.

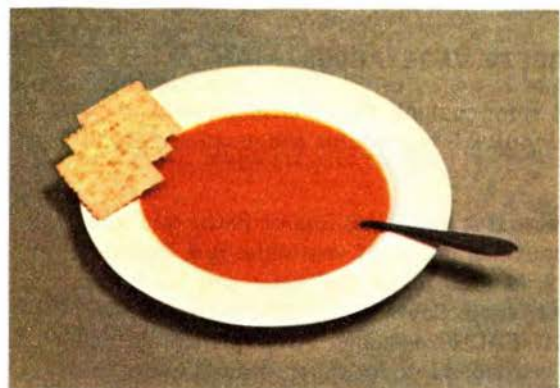
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SOUPS

BALADS



VEGETABLES



TO QUICK-FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then **COUNT THE TIME RECOMMENDED FOR EACH** vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and **PACK AT ONCE**.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water. Whole: 2 1/2 minutes in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 4 1/2 minutes in boiling water. Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water.
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears. 9 for medium, 11 for large.
CORN, KERNELS	Same as corn on cob. After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, depending on size.
PEPPERS, GREEN	Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water.	3 minutes in boiling water.

SOUPS, SALADS, VEGETABLES

FRUIT SALAD

Sharon Filholm

1 can cherry pie mix
#2 can pineapple chunks

1 large can Mandarin oranges

Cool all ingredients in refrigerator overnight. Add:

2 bananas

4 c. miniature marshmallows

LIME MIST JELLO

Ethel Swanson

2 cans applesauce, heated
2 small bottles 7-Up

2 pkg. lime jello

Heat 2 cans applesauce. Add 2 packages lime jello and stir to dissolve. Then add 2 small bottles of 7-Up. Put in pan to set. Serve with whipped cream for a dessert or mayonnaise for a salad.

JELLO SALAD

Anna Sutton

1 pkg. lemon jello
1 glass jar mixed fruit or 2 jars
pears, 2 jars peaches and 1 small
can pineapple chunks mixed in
with jello

1 c. hot water
1 pkg. Philadelphia cream cheese

Dissolve 1 package lemon jello in 1 cup hot water. Let set until like egg whites. Mix in mixed fruit, pears, peaches or pineapple chunks, mixed. When slightly set, add 1 package cream cheese, whipped together with 1/2 cup milk until smooth. Then pour into jello mixture. Let set until slightly thickened. Pour into greased pan and let set overnight.

SALAD

Anna Sutton

1 pkg. lime jello
Small can pineapple
1 c. cream, whipped

1 c. cottage cheese
1 c. salad dressing

Using pineapple juice, add enough water to make 1 2/3 cup liquid. Use boiling water. Mix jello to dissolve, then rest of ingredients. Let set to thicken.

APRICOT PINEAPPLE PARTY SALAD

Clara A. Johnson

2 pkg. jello
2 c. boiling water

1 c. pineapple and apricot juice, mixed

Mix and let cool.

1 large can apricots, mashed (#2 1/2
can)
1 large can crushed pineapple

3/4 c. small marshmallows

Add to jello mixture and put in large cake pan.

Topping:

1 c. pineapple and apricot juice
1/2 c. sugar
2 heaping Tbsp. flour

1 beaten egg
2 Tbsp. butter

Cook until thick. Fold cooked stuff in 1 cup whipped cream and spread over jello.

CRANBERRY SALAD

Vi Johnson

1 lb. cranberries, grinded

Add:

1 (#2) can crushed pineapple, drained
1 c. sugar

1 lb. miniature marshmallows
1 c. cream, whipped

Mix and chill. Serves 12 to 15.

MILLIONAIRE SALAD

Judy Nagel

1 large can pineapple chunks, drained
1 large can Queen Anne Cherries,
drained
1 lb. miniature marshmallows
1 lb. blanched almonds, slivered
1 pt. whipped cream

2 Tbsp. sugar
5 Tbsp. lemon juice
3 egg yolks
1 heaping Tbsp. cornstarch
1 1/2 tsp. salt
Juice from pineapple

Combine lemon juice, sugar, egg yolks, cornstarch, salt and pineapple juice. Cook in double boiler until very thick. Add remaining ingredients, folding in whipped cream last. Chill overnight. Stir once or twice. Serves 12.

APPLESAUCE CINNAMON SALAD

Judy Nagel

3 Tbsp. cinnamon candy
1 c. boiling water
1 pkg. strawberry jello

2 Tbsp. lemon juice
1 c. applesauce

Melt candy in water, add jello. Stir in rest of ingredients. Let set. Very good with ham.

FRUIT SALAD

Belinda Meyer

1 pkg. vanilla tapioca pudding
1 pkg. orange tapioca pudding
2 cans Mandarin oranges

1 can pineapple tidbits
1 c. miniature marshmallows
2 or 3 bananas

Drain liquid from cans of fruit, add water to make 3 cups liquid. Add to puddings and cook until thick. Cool and add fruits and marshmallows.

RASPBERRY SALAD

Belinda Meyer

2 boxes raspberry jello
2 c. boiling water
1 pt. vanilla ice cream

1 small can crushed pineapple
2 or 3 bananas, mashed
1/2 c. nut meats

Dissolve jello in boiling water. Mix well. Add ice cream and blend well. Refrigerate for 10 minutes. Then add pineapple, bananas and nut meats. Pour into greased 1 quart mold. Chill.



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WILD GAME RECIPES

ROASTED WILD DUCK

Clean, wipe and dry the ducks. Sprinkle generously with flour, salt and pepper. Place whole peeled onion inside each duck and place them in self-basting roaster. Fasten with toothpicks 2 or 3 strips of bacon across each bird. If desired, ducks may be stuffed with wild rice dressing made by boiling rice (wild) and seasoning with salt, pepper and chopped onion. Cover bottom of roaster with water. Cover tightly and roast in oven at 350 degrees for 1 1/2 to 2 hours, depending on the number and size of ducks. Remove cover of roaster for last 15-20 minutes, before taking from oven to allow skin to brown.

LARDED GROUSE

On each bird lay thin slices of bacon until bird is completely covered. Wrap with string to keep bacon in place. Put in roasting pan and pour over birds sufficient water to provide basting. Roast for 20-25 minutes at 400 degrees. Remove strips of bacon, brush birds with melted butter, dredge with flour and place in oven again until the birds turn a rich brown.

SOUTHERN FRIED QUAIL

Dry, pick quail. Clean and wipe thoroughly, salt and pepper and dredge with flour. Have a deep (heavy) frying pan with close-fitting lid half full of hot fat. Put in quail, cook for a few minutes over a hot fire, then cover skillet and reduce heat. Cook slowly until tender, turning the quail to the other side when golden brown. Serve on hot platter garnished with slices of lemon and sprigs of parsley.

VENISON WITH SOUR CREAM

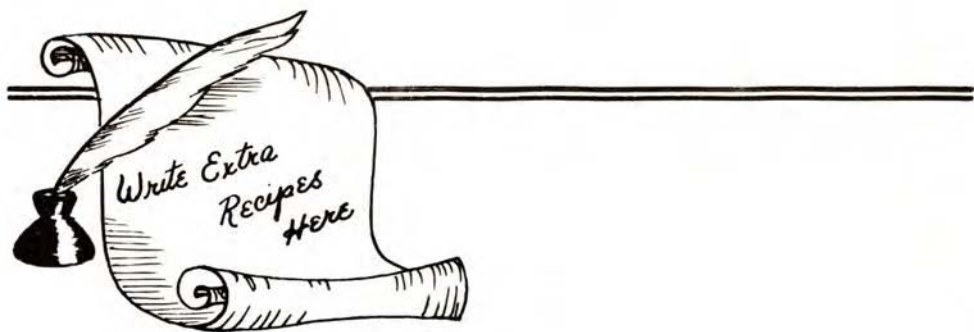
2 lbs. venison	1 clove garlic
1/4 c. fat	1 c. diced carrots
1 c. diced celery	2 c. water
1/2 c. minced onion	1 tsp. salt
1 bay leaf	4 Tbsp. flour
4 Tbsp. butter	1 c. sour cream

Cut venison in pieces and melt fat in heavy frying pan. Add meat and garlic. Brown on all sides and arrange in dish. Put vegetables in remaining fat and cook for 2 minutes. Add salt, pepper and water. Pour over meat. Bake in slow oven until meat is tender. Melt butter in frying pan and stir in flour. Add water that the meat was cooked in and boil until thick. Add sour cream and more salt if necessary. Pour over meat and vegetables. Serve with buttered noodles and currant jelly.

MOOSE STEAK

1/2 c. onions, chopped fine	2 Tbsp. butter
1/2 c. sweet or sour cream	2 Tbsp. flour
1 c. chopped mushrooms	

Fry onions, brown in butter. Sear steak on both sides in butter and browned onion. Cover and let simmer for 1/2 hour. When almost tender, add the mushrooms and the flour, stirred into the cream. Cover and let simmer for 20 minutes



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MEAT

SEAFOOD



POULTRY

MEAT, SEAFOOD, POULTRY

SCALLOPED SALMON WITH PEAS

Gertrude Hanson

1 lb. can salmon
1 can peas

1/2 can cracker crumbs

White Sauce:

4 Tbsp. butter
4 Tbsp. flour

2 c. milk

Pour white sauce over salmon and peas. Bake 30 minutes.

SALISBERRY STEAK

Judy Nagel

1 1/2 lb. ground beef
1/2 lb. ground pork
1 beaten egg
1/2 c. fine bread or cracker crumbs
1 med. onion
1 tsp. salt

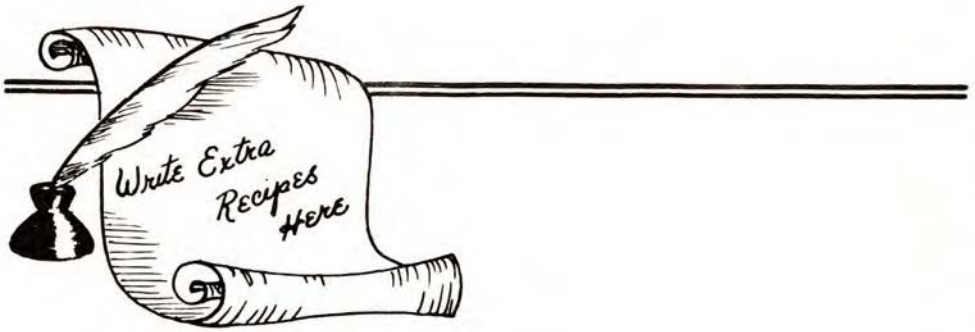
1/4 tsp. pepper
1 can mushroom soup
1 c. water
1/4 tsp. pepper
1/4 tsp. salt

Preheat electric fry pan to 350°. Combine first 7 ingredients. Shape into patties and place in pan, brown. Mix rest of ingredients for gravy. Lower heat to 240°, cover and bake about 20 minutes.

EXTRA RECIPES

EXTRA RECIPES





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BREAD

ROLLS



PASTRY



COOKING SUGGESTIONS

To toast coconut for cakes, put in pie pan and place in moderate oven. Stir often from edges, to brown evenly.

* * * * *

Flour should be sifted once before measuring. Fill the cup without packing.

* * * * *

Do not grease the sides of cake pans, grease only the bottoms.

* * * * *

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

* * * * *

Rub the bottom of the soup cup with a sliced whole garlic to accent the flavor of Navy Bean Soup.

* * * * *

Eggs should be at least three days old before using in cakes.

* * * * *

SLOW OVEN 250 to 325 degrees

MODERATE OVEN 350 to 375 degrees

HOT OVEN 400 to 450 degrees

VERY HOT OVEN 450 to 500 degrees

* * * * *

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

BREAD, ROLLS, PASTRY

NUT BREAD

Gertrude Hanson

1 c. brown sugar	1 tsp. soda
1 Tbsp. butter	2 c. flour
1 egg	Nuts, dates or raisins
1 c. sour milk or buttermilk	Pinch of salt

Bake 1 hour in medium oven.

APPLESAUCE NUT BREAD

Clara Johnson

2 c. flour	1 c. applesauce
3/4 c. sugar	1/4 c. Crisco or cooking oil
1 Tbsp. baking powder	1 c. nuts, ground
1/2 tsp. salt	
1 egg, well beaten	

Sift and mix dry ingredients, combine egg, applesauce and shortening. Mix well and bake.

BANANA FRUIT BREAD

Carrie Russell

1 c. sugar	1 tsp. soda
1/4 c. butter	1/2 tsp. salt
1/4 c. shortening	1/2 c. walnuts
2 eggs	1 (4 oz.) jar red cherries, drained
1 c. ripe mashed bananas	1 (4 oz.) jar green cherries, drained
3 Tbsp. sour milk	1/2 c. dates, cut up
2 c. flour	

Mix ingredients together in order given. Fold in fruits and nuts last. Pour into 1 long pan or 2 small loaf pans or 7 soup cans. Bake 45 minutes in 350° oven.

PUMPKIN BREAD

Mrs. C. M. Hanson

1 1/2 c. sugar	1/2 tsp. cloves
1/2 c. cooking oil	1/2 tsp. cinnamon
2 eggs	1/2 tsp. nutmeg
1 c. pumpkin, cooked	1/2 tsp. allspice
1 3/4 c. flour	1/3 c. water
1/4 tsp. baking powder	1/2 c. raisins or dates
1 tsp. soda	1/2 c. chopped nuts
1 tsp. salt	

Add sugar to the oil, then add eggs, pumpkin, spices sifted with the flour, water and raisins. Bake 1 hour at 350°. Makes 1 large or 2 small loaves.

BANANA BREAD

Mary McCord

Cream together:

1/2 c. shortening	2 bananas
1 c. sugar	1/4 c. nuts
2 eggs	

Add 2 cups flour sifted with 1 teaspoon salt and 1 teaspoon soda. Grease loaf pan. Bake at 350°.

POTATO BUNS

Cora Svaren

1 pkg. dry yeast	1/2 c. water
2/3 c. shortening	1 tsp. salt
2/3 c. sugar	1 c. mashed potatoes
2 eggs	1 c. milk

Mix scalded milk, shortening, salt, sugar and mashed potatoes (instant work fine), let cool. Add 2 well beaten eggs, dissolved yeast and enough flour to make a fairly soft dough. Let rise to double in bulk. Knead down, let rise again. Form into buns. Let rise again. Bake at 375° for 15 minutes.

DOUGHNUTS

Cora Svaren

1 c. sugar	2 tsp. baking powder
1 c. sour milk	1 tsp. soda
1 c. mashed potatoes (instant work fine)	3 1/2 c. flour
5 Tbsp. melted lard	1/4 tsp. salt
2 eggs, well beaten	1 tsp. vanilla

Dissolve sugar in sour milk; add potatoes while hot. Add melted lard and beaten eggs. Sift flour with other dry ingredients. Roll 1/2" thick and cut. Fry in hot lard, turning often.

APPLE ROLLS

Bess Hanson

2 c. water	1 1/2 c. sugar
------------	----------------

Combine and boil slowly. Pour in bottom of cake pan.

2 c. flour	1/2 tsp. salt
2 Tbsp. sugar	4 Tbsp. shortening
4 tsp. baking powder	Thinly sliced apples

Sift flour, sugar, baking powder and salt. Mix in shortening. Then add enough milk to make a soft dough. Roll out quite thin, cover with slices of apples and sprinkle with cinnamon and sugar. Roll up and cut in 1 1/2" slices, like you would cinnamon rolls. Place rolls in the hot syrup in the cake pan and bake 30 minutes in 350° oven. Serve with cream or ice cream.

PUMPKIN BREAD

Ruth F. Steen

1/2 c. shortening	1/2 tsp. salt
2 c. sugar	2/3 c. water, cold
4 eggs	2 tsp. soda
3 1/2 c. flour	2 c. pumpkin, scant
1 tsp. cinnamon	1 c. raisins
1/4 tsp. cloves	1 c. walnuts
1/2 tsp. baking powder	1 lb. orange candy, cut up

Cream shortening and sugar. Add eggs and beat well. Mix dry ingredients, all but soda. Blend soda with water. Bake 1 hour at 325°. Makes 3 small loaves.

NEVER FAIL BUNS

Ethel Swanson

2 pkg. yeast	2 Tbsp. shortening
1/2 c. sugar	2 eggs, beaten
2 c. scalded milk	8 c. flour
1 Tbsp. salt	1/4 c. lukewarm water to dissolve yeast with a teaspoon sugar added

Mix eggs, sugar, salt, shortening and milk and yeast. Then add flour. Mix well. Let raise until double in size, punch down and let raise again. Then make into buns. Bake 350° for 20 minutes.



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Gertrude Hanson

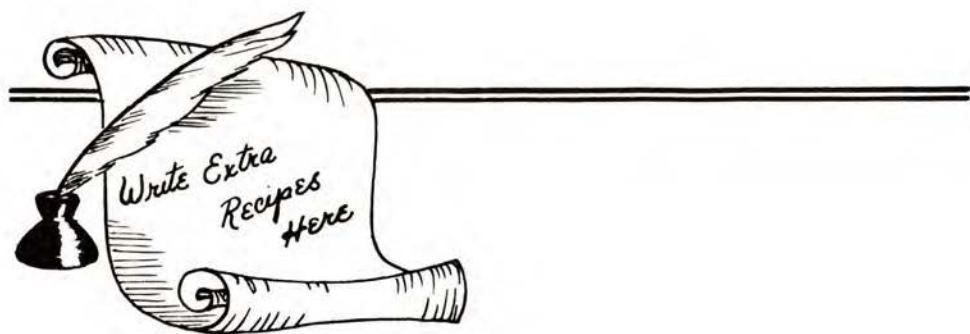
Beat 1 egg well and put in large cup. Fill cup with milk. To this add:

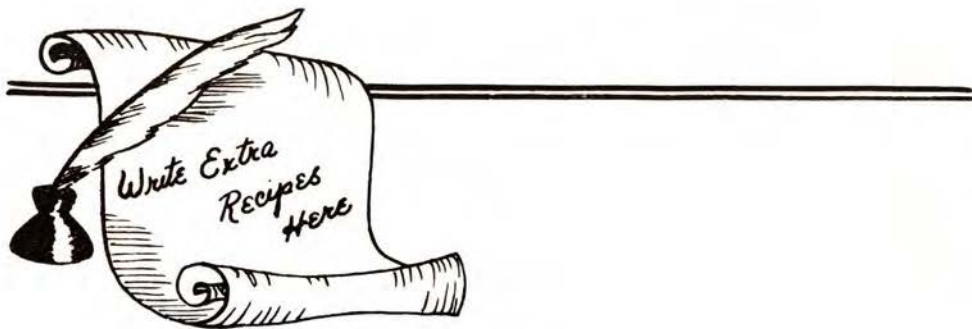
2 c. flour (in mixing bowl)
4 tsp. baking powder

1/2 tsp. salt

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CAKES

COOKIES



DESSERTS



IF YOU COUNT CALORIES

APPETIZERS, PICKLES, RELISHES

Shrimp Cocktail (½ c.)	100	Dill Pickle (1 large)	15	Pickle Relish (1 T.)	14
Crab Paste (1 t.)	10	Sour Pickle (1 large)	15	Mustard Pickle Relish (1 T.)	25
Melon Balls, frozen (1 c.)	160	Sweet Pickle (1 med.)	20	Relish Cheese Spread (1 oz.)	70
Pate de fois gras (1 T.)	84	Cucumber Pickles (6 slices)	29	Chili Sauce (1 T.)	15

SOUPS, SALADS, VEGETABLES

Bean Soup (1 c.)	191	Cole Slaw (1 c.)	102	Asparagus (6 spears)	21
Beef Soup (1 c.)	100	Gelatin, with fruit (sq.)	139	Green Beans (1 c. cooked)	25
Chicken Soup, cream (1 c.)	200	Mixed greens, with French Dressing (½ c.)	50	Broccoli (½ c.)	22
Clam Chowder, milk (1 c.)	200	Waldorf (½ c.)	140	Corn (1 ear)	85
Vegetable Soup (1 c.)	82			Peas, canned	170

MEAT, SEAFOOD, POULTRY

Hamburger, reg. (3 oz.)	245	Catfish (3 oz.)	168	Chicken (small leg, fried)	64
Roast, lean only (3 oz.)	110	Lobster Newburg (½ c.)	185	Baked Chicken (2 slices)	158
Beef steak, round (4 oz.)	288	Pink Salmon, canned (3 oz.)	122	Stewed Chicken (½ breast)	207
Pork Chops, lean (1.6 oz.)	120	Fried Clams (10)	250	Turkey, roasted (1 slice)	100
Pork Roast, lean (2.2 oz.)	160	Tuna, canned (3 oz.)	169	Creamed Turkey (1 c.)	430

BREAD, ROLLS, PASTRY

Cinnamon Bread (1 slice)	130	Hamburger Roll (1)	150	Apple Turnover (1)	275
Cracked Wheat Bread (1 slice)	60	Parker House Roll (1)	125	Cream Puff (1)	296
French Bread (1 sm. slice)	54	Plain Roll (1)	118	Cherry Pie (1 piece)	340
White Bread (1 slice)	60	Sweet Roll (1)	178	Apple Pie (1 piece)	331
Whole Wheat Bread (1 slice)	55	Whole Wheat Roll (1)	98	Lemon Meringue (1 piece)	302

CAKES, COOKIES, DESSERTS

Angel Food Cake (sm. slice)	110	Fig Bar (large)	87	Strudel (1)	200
Cheesecake (1 piece)	275	Macaroon (1)	55	Apple Dumpling (1)	345
Chocolate Cake, plain (1 pc.)	150	Oatmeal Cookie (1 large)	114	Chocolate Pudding (½ c.)	175
Pound Cake (1 slice)	130	Peanut Cookies (1)	50	Prune Whip (½ c.)	100
Sponge Cake (1 piece)	117	Vanilla Wafer (1)	25	Vanilla Pudding (½ c.)	138

CANDY, JELLY, PRESERVES

Divinity (1 sq.)	100	Blackberry Jelly (1 T.)	50	Blackberry Jam (1 T.)	55
Fudge (1 oz.)	118	Currant Jelly (1 T.)	50	Plum Jam (1 T.)	59
Peanut Brittle (1 oz.)	125	Grape Jelly (1 T.)	54	Preserves (1 T.)	55
Popcorn Ball	100	Lemon Jelly (1 T.)	40	Strawberry Jam (1 T.)	55
Taffy (1 piece)	50	Apple Butter (1 T.)	33	Orange Marmalade (1 T.)	56

CASSEROLES, BEVERAGES, MISCELLANEOUS

Beef Stroganoff (med. serv.)	450	Lemonade (1 c.) frozen	75	1 scrambled egg	100
Beef & Vegetable Stew (1 c.)	252	Tea with 1 t. sugar	16	1 T. mayonnaise	100
Chicken Paprikash (sm. serv.)	445	Coca-Cola (8 oz.)	107	1 T. peanut butter	100
Hungarian Goulash (½ c.)	165	Orange Soda (8 oz.)	95	Spaghetti w/ meat sauce (1 c.)	350
Spanish Rice (¾ c.)	130	Grape Juice (1 c.)	165	French Dressing (1 T.)	60
Crab Imperial (1 serving)	150	V-8 juice (1 c.)	98	Vanilla Ice Cream (¼ pt.)	150

CAKES, COOKIES, DESSERTS

SPICY APPLESAUCE LAYER CAKE

Sonja Jensen

3 eggs	1 tsp. salt
1 1/4 c. sugar	3/4 tsp. baking soda
1 c. canned applesauce	2 tsp. cinnamon
1/2 c. vegetable oil	1 tsp. nutmeg
1/4 c. water	1 c. finely chopped nuts
1 3/4 c. sifted all purpose flour	

Beat eggs until frothy, add sugar gradually, beat until thick and lemon colored. Stir in applesauce, oil and water, blend well. Mix and sift flour, salt, soda, cinnamon and nutmeg. Add gradually to applesauce mixture, blending well. Stir in nuts. Pour into two well greased and floured 9" round layer cake pans. Bake at 350° for 30 to 35 minutes or until cake tests done. Let cool in pans 10 minutes, remove, finish cooling on racks. Frost.

CHOCOLATE CAKE

Anna Sherwood

2 c. sugar	2 eggs, plus enough milk for 2 c.
2 c. flour	1/2 tsp. salt
1/4 lb. oleo	2 tsp. soda
2 sq. of chocolate, melted	

Add melted chocolate, oleo and vanilla. Beat all together in one step. Put in large cake pan. Bake at 350° for about 45 minutes.

BUTTER BRICKLE CAKE

Ann Coulson

1 can crushed pineapple (#2), juice and all

Place in greased pan, 9 x 13". Add 1 package dry Betty Crocker Butter Brickle cake mix. Cover this, put:

1/2 c. melted butter	1 c. pecans
1 c. brown sugar	1 c. coconut

Bake at 350° for 30 minutes. May be served with whipped cream.

LIGHTENING CAKE

Belinda Meyer

2 c. flour	1 c. salad dressing
1 c. sugar	1 c. water
2 tsp. soda	1 tsp. vanilla
4 Tbsp. cocoa	

Sift dry ingredients together, add salad dressing, water and vanilla. Beat well. Bake 30 to 40 minutes at 325°. Put in 8 x 10" pan.

DATE CAKE

Anna Sutton

Cream together:

1 c. dates	1 c. butter
1 c. hot water	1 c. sugar

Add this to 2 well beaten eggs. Then add:

1 Tbsp. cocoa	1 tsp. soda
1 3/4 c. flour	1/2 c. chocolate chips (if you like) & nuts

Bake at 350° for 30 minutes. Candied fruit may be used at Christmas.

SMALL DEVILS FOOD

Alma Johnson

1 egg
 1 c. sugar
 2 sq. chocolate, melted with
 butter the size of an egg

1 tsp. soda
 1 1/2 c. flour
 1 tsp. vanilla
1 C. Sour Cream

Bake in a 8 x 9" pan.

LEMON JELLO CAKE

Louise Albright

1 pkg. yellow cake mix
 1 pkg. lemon jello

3/4 c. water

Mix well and add:

3/4 c. salad oil

4 eggs

Beat 4 minutes. Bake in moderate oven, 35 to 40 minutes. While cake is baking stir up juice of 2 lemons and 2 cups powdered sugar. As quick as cake comes from oven prick top with meat fork and put topping on while cake is hot. Serve with whipped cream or Dream Whip.

POPPY SEED COFFEE CAKE

Laura Finger

Soak for 2 hours or overnight:

1 c. buttermilk

1/4 c. poppy seeds

Cream well:

1 c. shortening

1 1/2 c. sugar

Add 4 eggs, one at a time, beating well, also add:

1 tsp. vanilla

2 1/2 c. flour to which 1/2 tsp. salt
 and 1 tsp. soda has been added

Add alternately with buttermilk to creamed mixture. Place in well greased bundt or loaf pan by first placing layer of dough and swirl on cinnamon and sugar, until all mixture is in pan. Bake 50 to 60 minutes at 350°. Cool 10 minutes and tip out on plate. Freezes well.

Layer used throughout cake:

2 Tbsp. cinnamon

1/2 c. sugar

CHOCOLATE CAKE

Selma Laurence

Cook and cool:

2 sq. chocolate
 1 egg yolk

1/2 c. milk

Cream together the following:

1 1/2 c. brown sugar

1/2 c. butter

Then add 2 egg yolks and beat. Add:

2 c. cake flour
 1 tsp. soda

1/2 c. milk
 1 tsp. vanilla

Add last 2 egg whites, beaten stiff. Bake at 350° for 20 to 30 minutes.

DIFFERENT CAKE

Ida Hanson

1 box white cake mix
1 box red gelatin

1 box Whip N' Chill
1 envelope topping mix

Prepare cake mix as directed on box and bake. While cake is still hot, prick holes all over top of cake with a fork. Dissolve gelatin in 1 cup hot water, add 1/2 cup of cold water. Slowly pour hot gelatin over top of cake, letting it run down into holes. Cool cake in refrigerator, then spread 1 box of strawberry Whip N' Chill over top of cake. Mix this according to directions on box. Let set. Spread with whipped topping. Keep chilled.

FRUIT COCKTAIL CAKE

Gertrude Nesby

Sift together:

1 c. sugar
1 c. flour

1 tsp. soda
1/4 tsp. salt

Add 1 egg, beaten and mix. Add 2 cups fruit cocktail, drained. Batter will be very moist as baked. Pour into greased 8 x 12" pan and sprinkle with:

1/4 c. brown sugar

1/2 c. nuts

Bake about 1 hour and 20 minutes at 300°. Serve with whipped cream.

CHOCOLATE CAKE

Veryl Hai

1/2 c. Crisco
2 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. cocoa

2 1/2 c. sifted flour
2 tsp. soda
1/4 tsp. salt
1 c. buttermilk
3/4 c. boiling water

Cream Crisco and sugar. Add eggs and vanilla. Add sifted dry ingredients alternately with buttermilk. Last add boiling water. Bake 45 minutes at 350° in a 9 x 12" pan.

GERMAN SWEET CHOCOLATE CAKE AND FROSTING Marie Borden

Combine:

1 box white cake mix
1 pkg. instant chocolate pudding
2 beaten eggs

2 c. milk
1 Tbsp. melted shortening or oil

Mix ingredients well. Pour batter in a layer cake pan which has been greased. Bake at 350° for 30 to 40 minutes.

Frosting:

1 c. sugar
1 c. evaporated milk

3 egg yolks
1/2 c. margarine

Combine and cook over a double boiler until thick, about 5 to 10 minutes. Add:

1 1/2 c. coconut
1/2 c. nut meats

1 tsp. vanilla

Spread on cake.

SOUR CREAM DEVIL'S FOOD

Vi Gilbert

1 c. sour cream	1 tsp. soda
2 eggs	1 1/2 c. cake flour, sifted
1 c. sugar	1 1/2 sq. chocolate, melted

Mix in order given. Bake in 350° oven.

SOUR CREAM FILLING

Teola Meester

1/2 c. sugar	1/2 c. sour cream
1 egg, beaten	1/2 c. raisins, ground

Boil until thick, stirring constantly. When cool, may add 1/2 cup nut meats.

GRANDMA'S COOKIES

Veryl Hai

1 c. white sugar	2 tsp. baking powder
1 c. brown sugar	1 tsp. cinnamon
1 c. Crisco	2 c. oatmeal
2 eggs	1 c. raisins
1/4 c. milk	1 c. nut meats
2 c. flour	1/2 c. coconut
1 tsp. salt	1 pkg. chocolate chips
1 tsp. vanilla	

Mix and bake at 350° for 20 minutes. Drop by teaspoonful.

BUTTERSCOTCH DROP COOKIES

Louise Albright

1/2 c. butter	1 tsp. soda
1 1/2 c. brown sugar	1 tsp. vanilla
2 eggs	2/3 c. nut meats
1 c. sour cream	2 1/2 c. flour

Mix well and drop by teaspoon on greased cookie sheet. Bake at 350° for 12 to 15 minutes.

Frost with burnt sugar frosting:

6 Tbsp. butter, melted and browned

Cool and add:

1 1/2 c. powdered sugar	1 tsp. vanilla
Enough hot water to spread easily	

GINGER COOKIES

Alma Johnson

1 c. sugar	1 tsp. soda
1/2 c. shortening	1 tsp. ginger
2 eggs	1 tsp. cinnamon
3/4 c. molasses	3 1/2 tsp. baking powder
3 c. flour	

Cool, roll in small balls and sugar and bake.

FORK COOKIES

Alma Johnson

2 c. brown sugar	1 tsp. soda
1 c. shortening	1 tsp. cream of tartar
2 eggs, pinch of salt	1 tsp. ginger
3 c. flour	1 tsp. lemon
1/4 c. cream	1 tsp. vanilla

Pat in shape and fork the top.

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SOFT RAISIN COOKIES

Anne Prunty

Cook 2 cups water and 1 1/2 cups raisins 10 minutes and cool. Mix:

1 1/2 c. sugar	1 c. shortening
2 eggs	3 c. flour
1 tsp. cinnamon	1 tsp. nutmeg
1 tsp. soda	

Add 1 cup raisin fluid and drained raisins. Spread on large greased cookie tin and bake at 350°. Frost if desired.

NO BAKE COOKIES

Velda Cappel

1/2 c. milk	3 c. uncooked oatmeal
2 c. sugar	1/2 c. dry cocoa
1/2 c. margarine	Nut meats, if desired

Combine in pan and bring to boil milk, sugar and margarine. Boil 1 minute. Remove from heat and add oatmeal, cocoa and nut meats, if desired. Stir well. Put on buttered cookie sheet and chill.

FROSTED CREAMS OR COOKIES

Anna Sutton

1 c. sugar	1/2 tsp. cinnamon
1 c. shortening	1/2 tsp. allspice
1 c. cold strong coffee	1 tsp. soda dissolved in cold coffee
1 tsp. ginger	2 egg yolks
Flour, enough to roll out dough	

Cut and bake. Frost with:

2 egg whites	5 Tbsp. water
2 c. sugar	

Cook in double boiler for 7 minutes, beat in constantly. When frosting is thick, add vanilla and spread on cookies immediately. Makes about 90 cookies.

TEA TIME LASSIES

Laura Finger

1 (3 oz.) pkg. creamed cheese	1 c. sifted flour
1/2 c. butter	

Mix and chill 1 hour. Shape into 24 (1") balls. Place in ungreased muffin cups, press on bottom and sides.

Filling:

1 egg	1 tsp. vanilla
3/4 c. brown sugar	Dash of salt

Beat until smooth. Divide pecans in half and spoon among pastry lined cups. Add egg mixture and top with remaining pecans. Bake at 325° for 25 minutes. Cool, remove from pan.

SUGAR COOKIES

Freda Olson

Cream together:

1 c. sugar	2 beaten eggs
1 c. butter	1 tsp. vanilla

(Continued)

SUGAR COOKIES (Continued)

Sift together:

3 c. sifted flour	1/2 tsp. salt
2 tsp. cream of tartar	1/2 tsp. nutmeg
1 level tsp. soda	

Sift dry ingredients together, then add to creamed mixture. Roll in small balls and flatten with glass dipped in sugar. Bake 8 to 10 minutes at 375°.

SOUR CREAM COOKIES AND ICING

Mrs. Carl Kjellsen

1 1/2 c. brown sugar	1 tsp. soda
1/4 c. shortening	1 tsp. baking powder
1 c. sour cream	1/2 c. nut meats
2 1/2 c. sifted flour	

These are drop cookies. Frost with:

6 Tbsp. butter, melted	1 1/2 c. powdered sugar
1 Tbsp. lemon juice	4 Tbsp. water

SUGAR WHITE COOKIES

Ann Coulson

3 c. flour	1/2 tsp. soda
1 tsp. cream of tartar	Salt

Cut into above ingredients:

1 c. shortening

Mix like a pie crust. Beat 3 eggs very light, add 1 cup sugar and beat again until very light. Add to other mixture. Chill. Roll out and cut thin. Sprinkle sugar on top.

DATE ORANGE SLICE BARS

Mary McCord

1/2 lb. dates	1/2 c. sugar
2 Tbsp. flour	1 c. water

Cook until thick. Cool. Mix:

3/4 c. butter (1/2 oleo)	2 eggs
1 c. brown sugar	1 tsp. soda in 1 Tbsp. hot water
1 tsp. vanilla	1 tsp. salt
1 3/4 c. flour	

Spread 1/2 of mixture in 9 x 13" pan. Cover with orange slices, cut in bits, then cover with cooled date mixture, now cover with rest of mixture and spread over all. Bake 40 to 50 minutes in 350° oven. Either dust with powdered sugar or ice with glaze.

SUGAR COOKIE

Alethea Schroeder

Cream:

1 c. sugar	1 c. shortening (part butter)
1 egg	

Sift:

1/2 tsp. salt	1/2 tsp. cream of tartar
1/2 tsp. soda	2 c. flour

(Continued)

SUGAR COOKIE (Continued)

Add sifted ingredients to shortening mixture. Add 1 teaspoon flavoring. Mix well. Do not grease cookie sheet. Roll small ball of dough and press down with glass dipped in sugar. Press very thin. Bake until pale cream color. Bake at 400° for about 6 minutes.

CASSEROLE COOKIE

Mrs. Case Wagenaar

2 eggs	1 c. nut meats
1 c. sugar	1 tsp. vanilla
1 c. chopped dates	1/2 tsp. almond
1 c. coconut	

Beat eggs in 2 quart buttered casserole. Add sugar, mix in remaining ingredients. Bake uncovered for 25 to 30 minutes, stirring occasionally during baking. Bake until brown. Remove from oven. Using teaspoon, drop in powdered sugar and form in balls. The mixture is quite gooey. Bake in 350° oven.

CINNAMON THUMBS

Sonja Jensen

5 Tbsp. sugar	2 c. flour
1 c. butter	1 tsp. vanilla

Blend together. Roll into oblong shape like lady-fingers, only shorter. Press to flatten slightly. Bake in 350° oven for 10 to 15 minutes. While hot roll in mixture of:

1/2 c. sugar	1/4 tsp. cinnamon
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BROWNIES

Veryl Hai

2 c. white sugar	2 c. flour
1 1/2 c. oleo (3 sticks)	1 1/2 tsp. vanilla
2 eggs	1/2 tsp. salt
1 c. milk	1 c. nut meats
3/4 c. cocoa	

Cream sugar and oleo. Add eggs. Add dry ingredients alternately with milk. Add vanilla and nut meats. Bake in a 11 x 15" pan, in a 350° oven. Freezes well.

COCONUT BARS

Teola Meester

1/2 c. butter	1/4 tsp. salt
1/4 c. sugar	1 c. flour

Pat in bottom of pan. Bake 15 minutes at 250°.

1 1/2 c. brown sugar	1 tsp. vanilla
2 eggs	2 Tbsp. flour
1 tsp. salt	1 1/2 c. flaked coconut
1/4 tsp. baking powder	Nuts, if desired

Spread on top of above. Bake 20 minutes at 350°. Cool slightly. While still warm frost with:

1 1/2 c. powdered sugar	2 Tbsp. orange juice
1 Tbsp. lemon juice	2 Tbsp. hot butter

Cut in small pieces as these are very rich.

RHUBARB BARS

Alethea Schroeder

1 c. butter	2 c. flour
1 1/2 c. brown sugar	1 tsp. soda
2 c. quick oatmeal	Pinch of salt

Mix like pie crust. Pat in pan, save 1 cup for topping. Boil together without water:

3 c. rhubarb, cut up	1 1/2 c. sugar
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After mixture is cooked, thicken with 2 level tablespoons of flour and a little water. Pour over bottom layer and top with crumbs. Bake 25 minutes at 350°.

DATE BARS

Vi Johnson

1 c. flour	1 tsp. vanilla
2 tsp. baking powder or soda	2 eggs, beaten
1 Tbsp. butter	1 Tbsp. milk
1 c. sugar	2 c. chopped dates
1/4 tsp. salt	1 c. nut meats

Bake in 9 x 13" pan, well greased. Cut into bars while still warm and roll in powdered sugar.

DANISH KRINGLES

Teola Meester

2 c. flour	1 Tbsp. vinegar in cream, and
1 large c. butter	set aside awhile
2/3 c. rich sweet cream	

Mix flour and butter as for pie crust. Add the cream and mix lightly enough to roll out. Cut in strips 1/2" wide and with a knife make a figure 8. Brush with thick cream on top and dip in sugar. These need a very hot oven.

BLONDE BROWNIES

Anna Sherwood

1 c. sifted flour	1/3 c. butter or oleo
1/2 tsp. baking powder	1 c. brown sugar
1/2 tsp. soda	1 egg, slightly beaten
1/2 tsp. salt	1 tsp. vanilla
1/2 c. nuts	1/2 pkg. chocolate chips

Add small amount of milk at last. Put in 8 x 8" pan. Bake at 350° for 25 minutes.

CHOCOLATE CHERRY CRUNCHES

Anne Prunty

Mix:

1/2 c. soft butter	3/4 c. confectioners sugar
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Stir in 1 teaspoon vanilla. Add:

1 sq. melted chocolate	1/8 tsp. salt
1 1/2 c. sifted flour	

Mix. Measure about 1 tablespoon dough. Flatten with hand. Securely wrap the dough around a well drained maraschino cherry. Bake 12 to 15 minutes in 350° oven. Makes 18 to 24 cookies.

(Continued)

CHOCOLATE CHERRY CRUNCHES (Continued)

Frosting:

1 c. confectioners sugar
1/4 c. cream

1 sq. melted chocolate
Flavoring

Frost while cookies are warm.

MARASCHINO CHERRY BARS

Sonja Jensen

Sift together:

1/2 c. flour
1/4 tsp. soda

1/2 tsp. salt

To this add:

1/2 c. brown sugar
1 c. oatmeal

1/3 c. melted butter

Press the above into a 9" square pan. Mix together the following:

1/4 c. flour
3/4 c. cut maraschino cherries
2 eggs, beaten

1/2 c. coconut
1/2 c. nuts
1/2 tsp. salt

Spread over base layer. Bake at 350° for about 30 minutes. Do not overbake.

DATE CRISPIES

Sharon Filholm

2 sticks margarine
2 c. brown sugar

1 pkg. dates, cut fine

Cook these ingredients with dates until dates are soft. Pour over:

4 c. Rice Krispies

Coconut and pecans (optional)

Form in balls and roll in powdered sugar.

CHOCOLATE COCONUT MOUNDS

Sonja Jensen

1 2/3 c. graham cracker crumbs
1/2 c. melted butter

1/3 c. sugar
1 Tbsp. flour

Mix together. Put in 9 x 13" pan. Bake at 350° for 10 minutes. Take from oven and sprinkle 2 cups coconut over crumb mixture. Drizzle on 1 can Borden's sweetened condensed milk over all. Bake in oven, 350°, for 15 minutes or until mixture is bubbly and starts to brown. Take from oven and put 10 Hershey bars over top and spread when melted. Add nut meats (optional). Let cool before cutting into squares.

WHEATIES COOKIES

Ethel Krueger

1 c. sugar
3/4 c. shortening
2 eggs
3 Tbsp. milk
1 c. dates
1 c. nuts

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

Mix all together and drop by teaspoonfuls into 3 cups crushed Wheaties. Put on cookie sheet and bake.

SCHOOL DAY COOKIESMyrna Schirmer
Elkton, S. D.

1/2 c. butter or oleo	1 1/2 tsp. baking powder
1 1/2 c. brown sugar	1/2 tsp. soda
2 eggs	1 c. sour cream (commercial may be used)
2 1/2 c. flour (may need a little more)	1 tsp. vanilla
2/3 c. chopped nuts	

Chill in refrigerator, then drop on greased cookie sheet, size you like. Bake 8 to 10 minutes at 375°. Frost with:

1/4 lb. butter	1/4 c. milk
----------------	-------------

Boil this down, then add 1 teaspoon vanilla. Add powdered sugar until it is of spreading consistency.

DATE DESSERT

Marie Borden

1 c. chopped dates	2 tsp. baking soda
1 c. boiling water	

Cream:

1 c. sugar	1 c. shortening
------------	-----------------

Add:

1 beaten egg yolk	1/2 tsp. salt
1 1/2 c. sifted flour	1 c. chopped nuts

Mix well and put this mixture in the date mixture. Fold in beaten egg white. Put in greased pan. Bake 45 minutes at 300°. Use Cool Whip or whipped cream and sprinkle nuts on top for topping.

DESSERT

May Wald

1 lb. apricots	1 c. butter (butter gives better flavor)
2 1/2 c. powdered sugar	2 c. vanilla wafers, ground

Stew apricots, put through a sieve. Add powdered sugar and butter. Put layer vanilla wafers in bottom of dish, spread with above mixture, cover with whipped cream or Cool Whip and sprinkle rest of wafers over top. Let stand in refrigerator until used. Can be made the night before.

STRAWBERRY JELLO DESSERT

May Wald

2 pkg. strawberry jello	1 (2 1/2 oz.) can crushed pineapple
2 c. boiling water	2 crushed bananas
1 pkg. frozen strawberries	1 c. cultured sour cream

Dissolve jello in water, add frozen berries. When berries have thawed, mix pineapple and bananas. Put part in pan and set in deep freeze or freezing compartment where it will set quick. Spread sour cream over and add the rest of mixture. Let set.

CHOCOLATE COOKIE DESSERT

Teola Meester

Crush 1/2 pound chocolate Hydrox cookies and place in pan. Boil until thin thread:

1 c. sugar	1/2 tsp. salt
1/4 c. water	

(Continued)



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CHOCOLATE COOKIE DESSERT (Continued)

Pour over 3 beaten egg whites and beat like frosting. Cool and add:

2 Tbsp. almond flavoring
1 Tbsp. food coloring (red)

1/2 c. chopped nuts

Whip 2 cups cream and add to above. Pour over crumbs and add crumbs on top. Freeze.

TASTY APPLE PUDDING

Clara Johnson

Sift together:

1 c. flour
1 tsp. soda
1/2 tsp. nutmeg

1 tsp. cinnamon
1/4 tsp. salt

Cream together:

1 c. sugar

1/4 c. butter or oleo

Add 1 egg, beaten well, until light and fluffy. Add:

2 c. unpeeled shredded apples

1/2 c. chopped nuts

Pour into greased 8 x 9" pan. Bake at 350° for 35 to 40 minutes, cut in squares and serve with topping.

Butter Sauce:

1/2 c. butter
1 c. sugar

1/2 c. cream

Heat slowly 10 to 15 minutes. Add:

1 1/2 tsp. vanilla

Dash nutmeg

Serve warm.

ORANGE FILLING FOR ANGEL FOOD CAKE

Josephine Kracht

5 Tbsp. cake flour
1 c. sugar
Grated rind of 1 orange
1/2 c. orange juice

1/4 c. water
1 egg
2 Tbsp. butter
1 Tbsp. lemon juice and a little lemon rind

Cook in double boiler. Cool and fold in 1 pint whipped cream. Cut Angel Food in 3 layers, put filling in between and on outside.

APRICOT DELIGHT

Sonja Jensen

1 or 2 cans apricot (or blueberry) pie filling
2 c. flour
1 1/2 c. crushed soda crackers

1 c. brown sugar
2 c. shredded coconut
1/3 Tbsp. baking powder

Mix well, then add 1 cup butter or shortening and again mix well. Put 2/3 of mixture in large loaf cake pan. Add fruit filling and sprinkle remaining crumb mixture on top and bake in moderate oven for 30 minutes. Serve with whipped cream.

TOASTED COCONUT PIE

Vi Johnson

3 eggs, beaten	1 tsp. vanilla
1 1/2 c. sugar	1 (3 1/2 oz.) can Angel Flake coconut
1/2 c. butter, melted	(1 1/3 c.)
4 tsp. lemon juice	1 unbaked 9" pastry shell

Thoroughly combine eggs, sugar, coconut, butter, lemon juice and vanilla. Pour filling into unbaked shell. Bake 40 to 45 minutes at 350° or until knife inserted half way between center and edge comes out clean. Cool before serving. If desired, garnish with toasted coconut or whipped cream.

PRUNE PIE

Veryl Hai

2 c. cooked mashed prunes	1 c. prune juice
2/3 c. sugar	4 Tbsp. butter
4 Tbsp. lemon juice	2 Tbsp. flour

Mix thoroughly. Pour into unbaked crust. Top with crust. Bake at 350° for 1 hour.

CHERRY RHUBARB PIE

Anne Prunty

Combine:

4 c. (1/2" slices) rhubarb	1 1/4 c. sugar
1 lb. can (2 c.) pitted tart red cherries, drained	1/4 c. quick cooking tapioca
	5 drops of red food coloring

Place in two crust pie and bake 40 to 50 minutes at 400°.

LEMON PIE

Gertrude Hanson

1 c. hot water	Butter, size of a walnut
3/4 c. sugar	Juice of 1 lemon

When it comes to a boil, add 1 heaping tablespoon cornstarch, dissolved in a little water. Beat yolks of 3 eggs and add these. Fill baked crust with this. Beat whites of eggs until stiff and add 2 tablespoons sugar. Put on pie and brown in oven.

SPEEDY CHOCOLATE FROSTING

Bernice Weilage

3 sq. chocolate	1/8 tsp. salt
1/4 c. butter	3 c. confectioners sugar
1/4 c. water	1 tsp. vanilla

Combine chocolate, butter, water and salt in saucepan and place over low heat. Blend well. Add sugar and vanilla and beat well. If too thick, add a little hot water.

FROSTING

Sharon Filholm

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

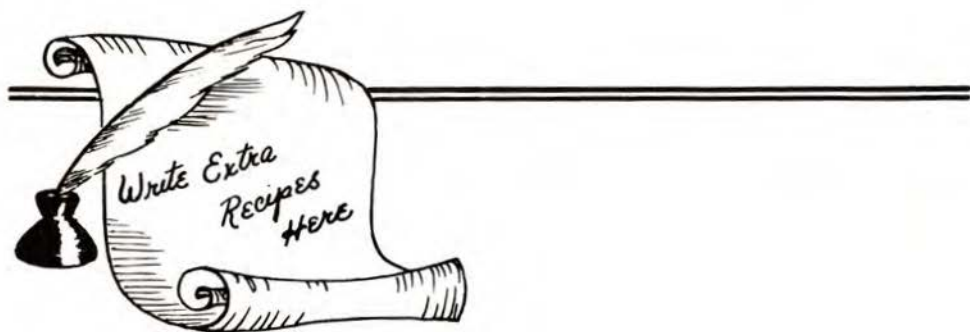
Bring to a boil on stove and add 1/2 cup chocolate chips.

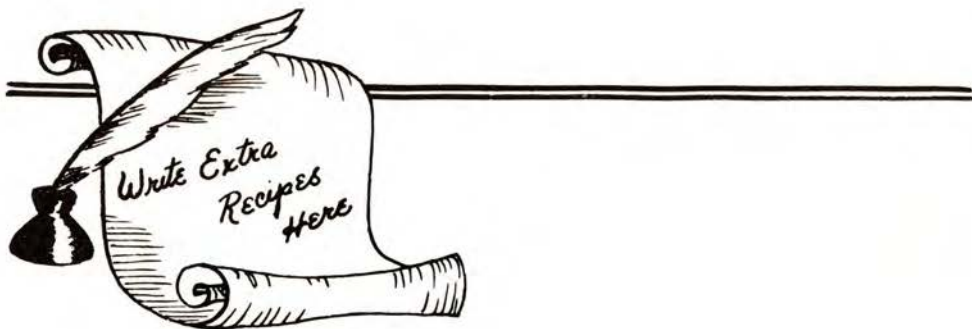
FROSTING

Gertrude Hanson

1 c. sugar	1 pinch salt
2 egg whites	1/4 tsp. cream of tartar

Mix all together and cook in double boiler. Whip constantly until frosting forms peaks when lifted by beater. Takes 7 minutes or less.



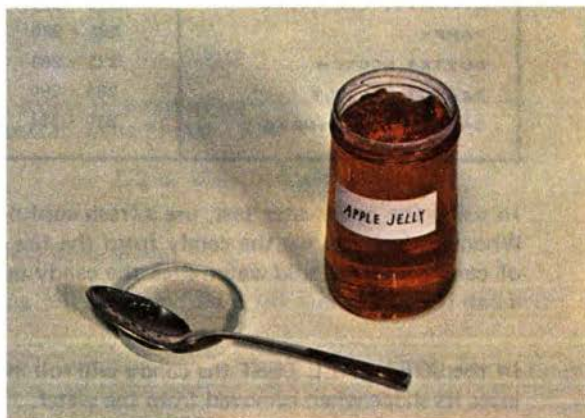


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CANDY

JELLY



PRESERVES



TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
FONDANT, FUDGE	234 - 238 ^o	SOFT BALL
DIVINITY, CARAMELS	245 - 248	FIRM BALL
TAFFY	265 - 270	HARD BALL
BUTTER SCOTCH	275 - 280	LIGHT CRACK
PEANUT BRITTLE	285 - 290	HARD CRACK
CARAMELIZED SUGAR	310 - 321	CARAMELIZED

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In the CARAMELIZING the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

CANDY, JELLY, PRESERVES

CHOCOLATE FUDGE

Josephine Kracht

3 c. sugar
1 c. Carnation milk
1 jar marshmallow creme

12 oz. pkg. chocolate chips
1/2 c. chopped walnut meats

Cook sugar and milk until form soft ball. Take off burner, beat in chocolate chips. Then put in 2 tablespoons butter, marshmallow creme and nuts. Stir until dissolved. Add 1 teaspoon vanilla, beat and pour in 8 x 12" pan. Cut when cooled.

MINTS

Anne Prunty

1/4 of an (8 oz.) pkg. cream cheese
1/4 tsp. flavoring (peppermint is best)

1 2/3 c. powdered sugar
Color as desired (use very little)

Mash cheese, add flavoring and color. Then mix in sugar. Knead with hands until like pie dough. Roll into balls the size of marbles. Place one side in small amount of sugar, then press sugared side down into mold. Unmold at once. Makes 45 to 50 mints.

RHUBARB CONSERVE

Vi Gilbert

4 lb. rhubarb, cut into cubes

4 lbs. sugar

Add sugar to cut rhubarb. Allow to stand overnight. Stir mixture in the morning and boil a few minutes until it looks glossy. Add:

2 oranges, ground fine
1 c. pineapple tidbits, drained

1/2 c. blanched almonds

Boil until a heavy syrup drips from spoon.

Helpful Hint: When making jelly or jam, skim off foam with a clean vegetable brush. Rinse from brush.

TOMATO JELLY

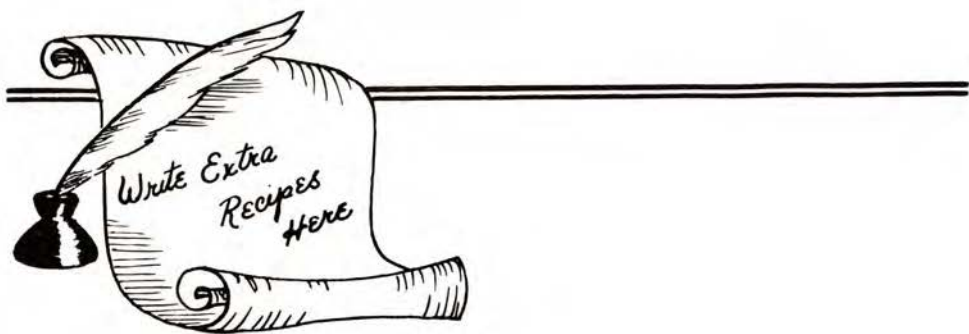
Grace Kellogg

6 c. tomato juice

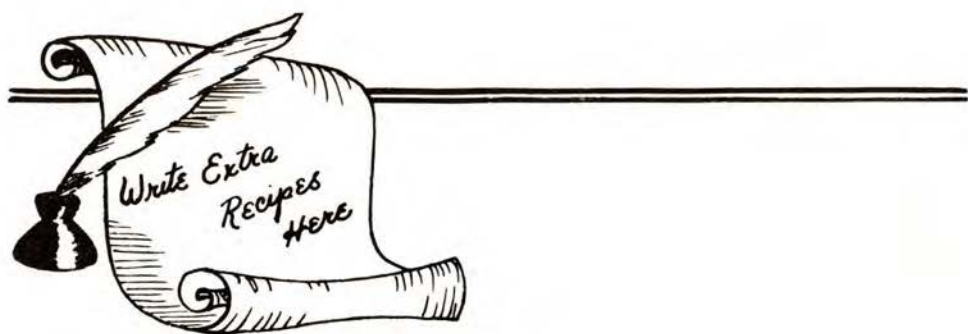
6 c. sugar

Boil for about 5 minutes until well dissolved. Add 2 packages lemon or orange jello. Put in glasses and refrigerate.

EXTRA RECIPES



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CASSEROLES



BEVERAGES



MISCELLANEOUS



Food Quantities for Serving 25, 50 and 100 Persons at Picnic

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Ham (bone in)	14 pounds	28 pounds	55 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints

CASSEROLES, BEVERAGES, MISCELLANEOUS

DITTE'S CASSEROLE

Valborg Rishoi

1 cauliflower, cooked
5 carrots, cooked (or any cooked vegetable)

1 lb. mixed hamburger and sausage
(mix in flour to blend and milk,
1 egg, salt and pepper)

Make medium white sauce with liquid drained from cooked vegetables. Remove from heat and add 8 unbeaten eggs, one at a time, mix thoroughly. Spread meat in bottom of baking dish, add vegetables, then sauce. Put pans in pans of water, bake 1 hour at 350°. Serve as soon as it is baked with melted butter and French bread.

This recipe came from Denmark.

CHOW MEIN HOT DISH

Bonnie McCord

1 lb. hamburger

1/2 c. chopped onion

Brown and cook thoroughly. Add:

1 can mushroom soup
1 can cream of chicken soup

1 Tbsp. Worcestershire sauce

Pour above ingredients over 1 can chow mein noodles. Bake 1/2 to 3/4 an hour at 325°.

SATURDAY NOODLE BAKE

Bernice Weilage

2 lb. ground beef
2 Tbsp. butter
2/3 c. chopped onion
1 pkg. cream cheese, diced
2 Tbsp. sugar
1 1/2 Tbsp. Worcestershire sauce

1/4 tsp. pepper
1 tsp. salt
2 cans tomato soup
1 (6 oz.) pkg. wide noodles
1 c. corn flakes
1/4 c. melted butter

Cook noodles as directed. Brown meat and onion in butter, add next 6 ingredients, and simmer about 15 minutes. Alternate a layer of noodles and meat mixture in casserole. Mix corn flakes and butter and put on top. Bake at 350° for about 20 minutes.

TATOR TOT HOT DISH

Marie Borden

1 lb. ground beef
Salt and pepper
1 can drained carrots
1 can drained mixed vegetables

1 small onion, chopped,
1 can celery or mushroom soup
Tator Tots

Butter fry pan and brown 1 pound ground beef and add 1 small onion, chopped. Stir until brown. Season with salt and pepper. Put mixture in casserole. Add 1 can drained carrots, then 1 can drained mixed vegetables, pour 1 can celery or mushroom soup over all and top with tator tots as they come from the package. Bake at 350° for 30 to 40 minutes.

TATOR TOT HOT DISH

Laura Finger

1 lb. raw hamburger
1 pkg. tator tots

1 can cream of mushroom soup

Place 1 pound raw hamburger in baking dish. Place 1 package tator tots over meat. Pour 1 can cream of mushroom soup over this. Add no seasonings or liquid. Bake for 1 hour at 350°, covered.

CHICKEN HOT DISH

Mrs. Case Wagenaar

- | | |
|--|---|
| 3 c. chicken, diced or 1 whole
canned chicken | 1/3 c. flour (use to thicken broth) |
| 2 c. chicken broth (cooked with
bay leaf, onion, salt and celery
to season, then strain) | 1 1/2 c. frozen peas |
| 5 oz. egg noodles, cooked
and drained | 1/2 of a small jar chopped pimiento |
| 1 can cream of mushroom soup | 1 c. Velveeta cheese, cubed or shredded
(add to hot thickened broth) |
| | Buttered crumbs to sprinkle on top |

Use a 12 x 7 1/2" buttered pan. Layer in cooked noodles, cooked chicken, peas, pimiento. Thicken broth and bring to a boil. Add cheese and stir to blend, then add mushroom soup. Pour this liquid over top of the ingredients in the pan. Top with buttered crumbs. Bake for 50 minutes at 350°. Pan will be very full so use care. Wrap in news paper to allow to set for 20 minutes. Makes 10 to 12 good servings.

GOLDEN HARVEST CASSEROLE

Carrie Russell

Beef and vegetable base:

- | | |
|----------------------------------|--|
| 1 lb. ground beef, browned | 1 (10 1/2 oz.) can condensed cream of
potato soup |
| 1/2 c. chopped carrots | 1/4 tsp. salt |
| 1/2 c. drained whole kernel corn | 1/4 tsp. pepper |
| 1/4 c. chopped onion | |
| 1/4 tsp. thyme | |

Use corn bread topping. Bake 25 to 30 minutes in 425° oven. Serves 5 to 6.

BEEF BOWL STEW

Aldred Monteith

- | | |
|-----------------|------------------------------|
| 2 lb. stew meat | 1 pt. tomatoes or 2 1/2 cans |
| 6 Tbsp. tapioca | 6 carrots, cut in chunks |

Sprinkle 1 package onion soup over all. Then pour 1 cup water over all. Top with 2 slices dried bread, diced. Cover and bake 200° for 6 hours.

NOODLES AND CHEESE CASSEROLE

Lillian Steffenson

- | | |
|----------------------|--------------------------------|
| 2 c. noodles, cooked | 1/4 c. green pepper (optional) |
| 2 c. milk | 1/2 c. bread crumbs |
| 1/2 c. grated cheese | 1/4 c. melted butter |
| 1/4 c. diced onion | |

Mix above ingredients. Add:

- | | |
|------------------------|--------------------------|
| 3 eggs | Salt and pepper to taste |
| 1/2 tsp. baking powder | |

Bake in a slow oven.

CHICKEN AND RICE

Ida Hanson

- | | |
|--|--------------------|
| 1 c. raw long grain rice | 1 can chicken soup |
| 1 frying chicken, cut in serving
pieces | 2 soup cans water |
| 1 pkg. dry onion soup | |

Put uncooked rice in bottom of greased baking dish. Sprinkle dry soup mix over top. Combine chicken soup and water and pour over rice. Spread chicken pieces over top and season with salt and pepper. Sprinkle well with paprika. Cover and bake for 1 1/2 hours at 350°. Uncover and brown before serving. If mixture gets too dry, add a little water. Serves 6 to 8.

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TUNA ALA CASHEW CASSEROLE

Vi Johnson

1 (7 oz.) can tuna	1 can cream of mushroom soup mixed
1/2 c. very finely diced celery	with a scant can milk
1/4 c. diced green pepper	1 can chow mein noodles
3 Tbsp. chopped onion	1/2 c. cashews, browk in large pieces

Place 1/2 can noodles in bottom of casserole. Add mixture of tuna, celery, pepper, onion, soup and milk. Top with rest of noodles and cashews. Bake 350° for 30 to 35 minutes.

PUNCH

Sonja Jensen

12 pkg. raspberry Kool-Aid	12 cans orange juice, frozen
12 pkg. cherry Kool-Aid	30 qt. water
12 cans lemonade, frozen	Sugar to taste

Add 6 quarts ginger ale just before serving. Serves 175.

PUNCH

Veryl Hai

4 pkg. Kool-Aid	3 c. pineapple juice
1 can apricot nectar	4 cans lemonade
4 qt. water	2 bottles ginger ale (9 qt.)
4 c. sugar	

Add ginger ale last.

EASY CITRUS PUNCH

Ethel Krueger

1 (6 oz.) can frozen orange juice	1 (6 oz.) can frozen limeade
1 (6 oz.) can frozen lemonade	4 c. water

Mix all together. Add 1 large bottle of ginger ale just before serving. Just before serving add 1 pint each of sherbet, lime and pineapple (or other flavors). Serves 12 to 15.

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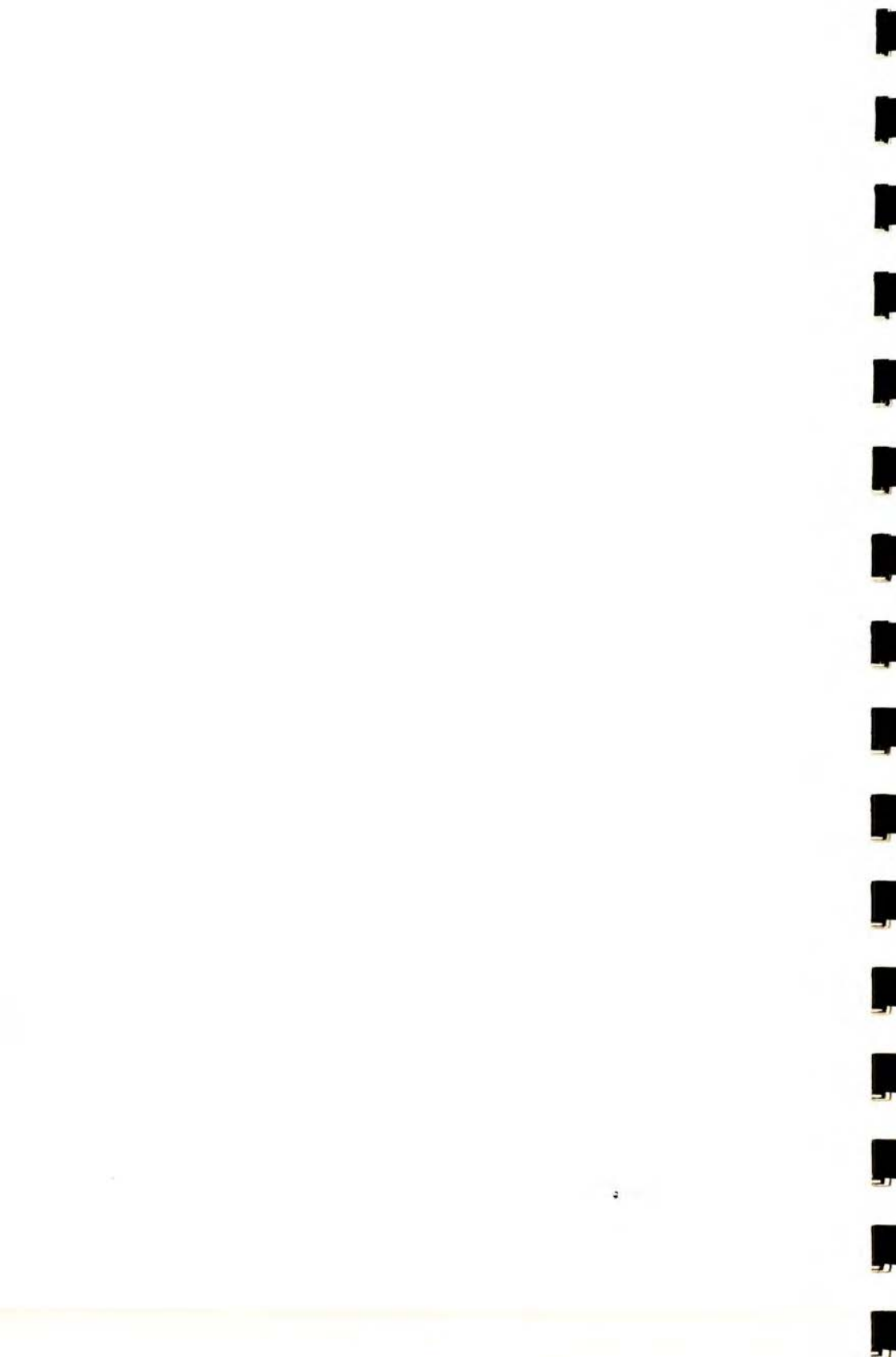
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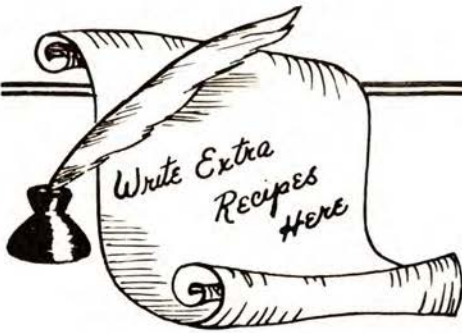
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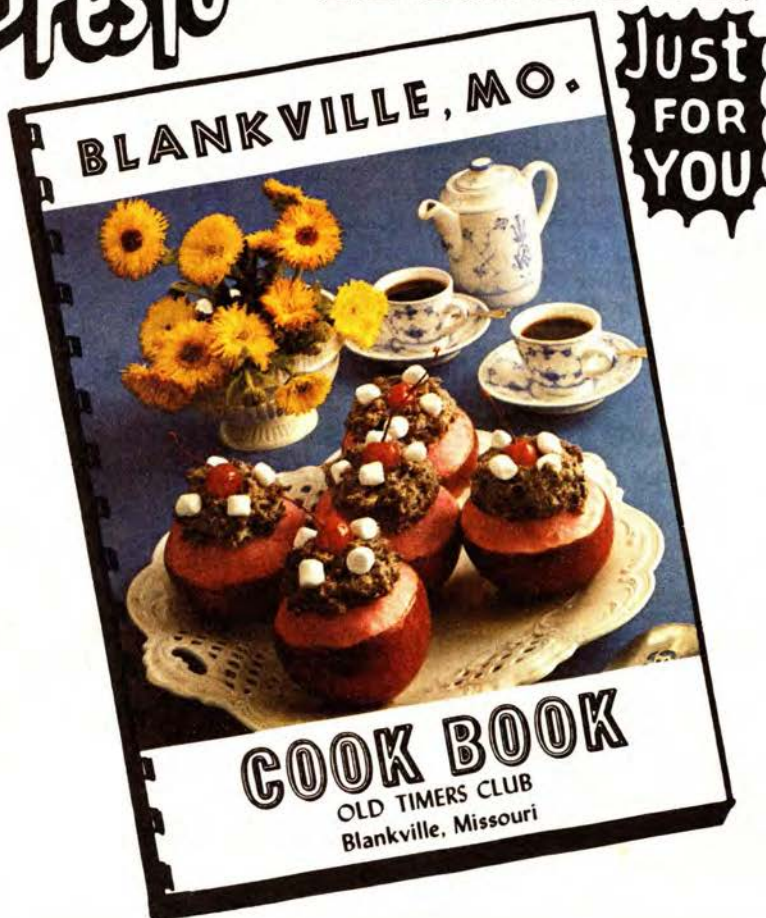
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