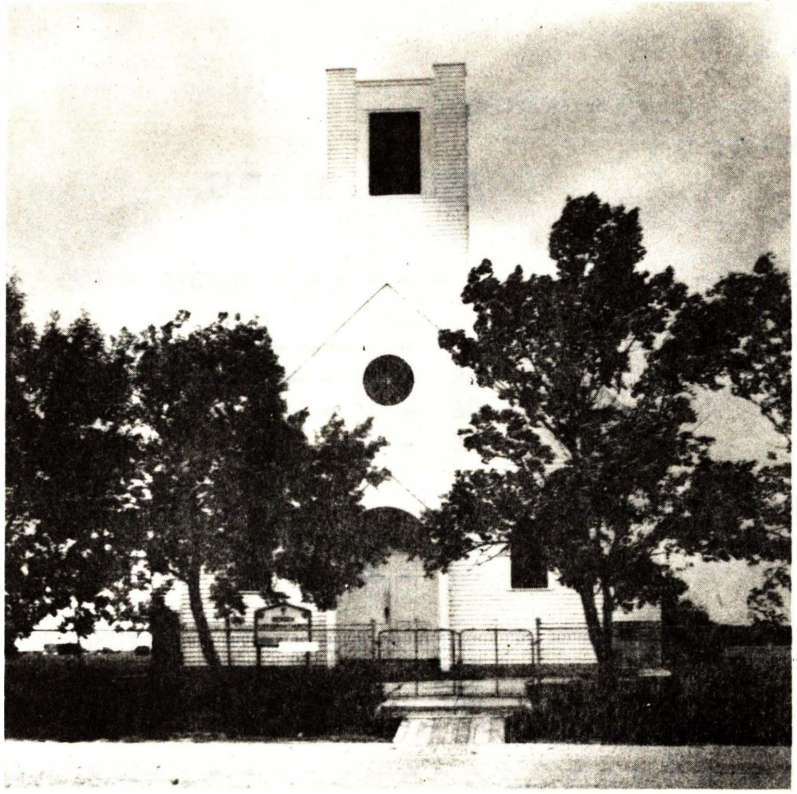
# Bergen Cook Book



BERGEN LUTHERAN CHURCH
Rev. Edward J. Olson, Pastor

We give thanks to all those who have contributed their recipes and to those who have given so generously of their time and effort to prepare this book.

A special "thank you" to Mrs. Maynard Sigdestad for sketching the designs on the cover and dividers.

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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

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2½ cups packed brown sugar = 1 pound
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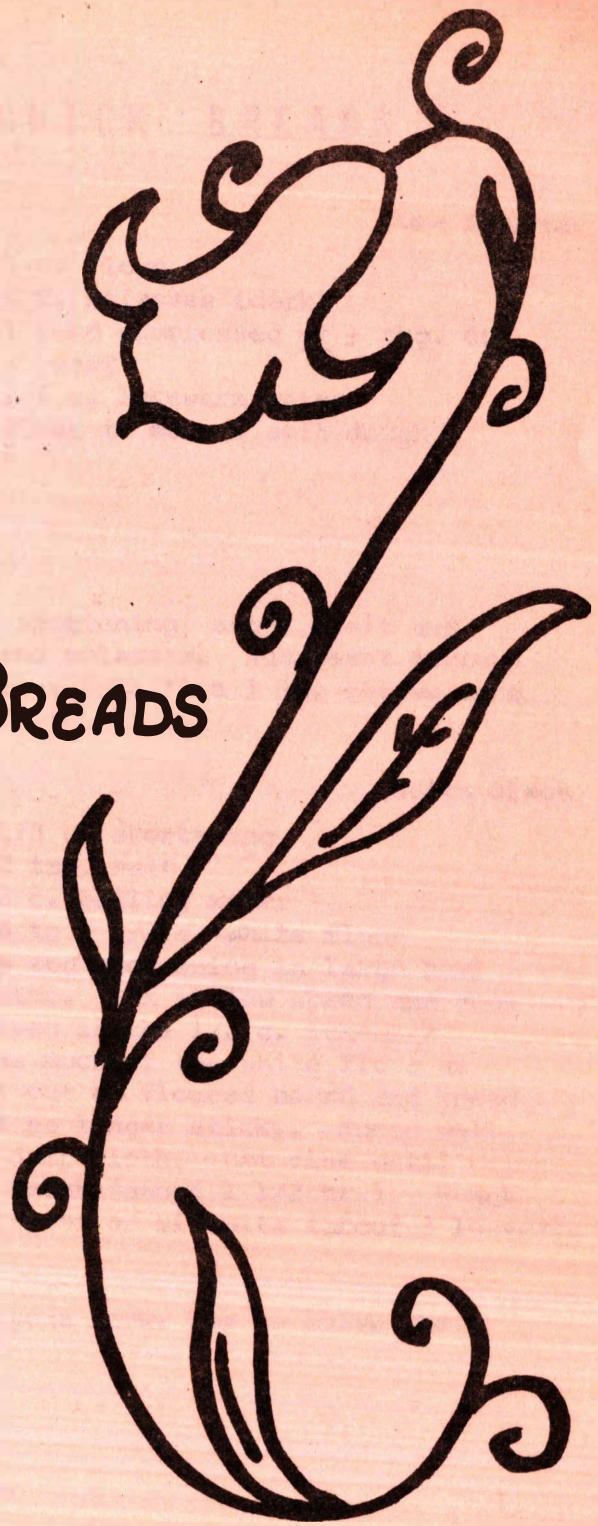
# Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts
Angel cake — 1¾ inch cube
Apple — 1 large
Apple pie — ⅓ normal piece
Apricots — 5 large
Asparagus — 20 large stalks
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — ⅓ cup canned baked
Beans — green string — 2½ cups
Beets — 1⅓ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1⅛ cups
Cabbage — 4 to 5 cups shredded
Cake — 1¾ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1⅔ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1⅛ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ⅓ cup
Crackers — 4 soda crackers
Crackers — graham — 2½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ doughnut
Eggs — 1⅓ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1½ tablespoons
Grapefruit — ½ large
Grape juice — ½ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ¼ cup
Lard — 1 tablespoon
Lemons — 3 large
Lettuce — 2 large heads
Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ⅛ inch slice
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ⅝ cup (regular)
Molasses — 1½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 12 meats
Pie — ¼ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — ¼ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened — ½ cup
Rice — cooked ¾ cup
Rolls — 1 medium
Rutabagas — 1⅔ cups
Sausage — 2 small
Sauerkraut — 2½ cups
Sherbet — 4 tablespoons
Spinach — 2½ cups
Squash — 1 cup
Strawberries — 1⅓ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches diameter

# Bread

# Rolls

# Quick Breads



# BREADS - ROLLS - QUICK BREADS

## AMERICAN OATMEAL BREAD

June Swanson

1 c. milk (scalded)
1 c. boiling water
(Pour the milk and water over next 4 ingredients)
1/4 c. shortening
1/4 c. brown sugar (firmly packed)
2 tsp. salt
2 c. rolled oats (quick or regular)
1 c. flour
4 T. molasses (dark)
1 cake compressed or 1 pkg. dry yeast
1/4 c. lukewarm water
Flour to make a soft dough

Pour milk and water over the shortening, sugar, salt and oats. Cool. Then stir in flour and molasses. Add yeast mixture and flour to make a soft dough. Pour into five 1 lb. coffee cans filling 1/3 full.

## SWEDISH RYE BREAD

Edith Olson

1 pkg. yeast (dry or fresh)
1/2 c. lukewarm water
2.c. rye flour
3/4 c. dark molasses
1/3 c. shortening
2 tsp. salt
2 c. boiling water
6 to 6 1/2 c. white flour

Put rye flour, salt, molasses and shortening in large bowl of electric mixer. Add boiling water. Mix at low speed and cool to lukewarm. Add the yeast dissolved in the 1/2 c. lukewarm water. Mix at low speed, adding as much of the white flour as possible with mixer running. Turn out on floured board and knead in remaining flour, until dough is no longer sticky. Knead well, place in greased bowl, cover with damp cloth. Let rise until imprint remains when pressed with thumb (about 1 1/2 hr.). Punch down, let rise again. Form into loaves or biscuits (about 3 loaves). Bake 40 min.

We should all swap problems. Everyone knows how to solve the other fellow's.

WHEAT BREAD — Mrs. Selmer R. Sandal

2 c. water
1 tsp. salt
3 T. sugar
2 T. shortening
4 c. white flour
2 c. graham flour
1/4 c. molasses
1 pkg. yeast

Mix as any bread dough and let rise until double in size. Knead down and let rise again. Then make into two loaves, let rise. Bake 45 min. to 1 hr.

WHOLE WHEAT BREAD — Alvida Baltzell

1 pkg. yeast
1/2 c. lukewarm water
1 T. salt (level)
4 T. brown sugar
2 T. shortening (melted)
2 T. molasses
2 c. lukewarm water
4 1/2 c. white flour
1 1/2 c. whole wheat flour

Dissolve yeast in 1/2 c. water. Make sponge of 2 c. lukewarm water and 3 c. of white flour. Add dissolved yeast, salt, sugar, molasses and shortening. Beat and let stand about 20 min. Add rest of white flour and whole wheat flour. Makes a soft dough. Put into covered dish, set in warm place to rise. Knead down and let it rise a second time. When light, mold into 2 loaves. Let rise until light. Bake about 1 hr. at 350°.

WHITE BREAD (2 loaves) — Esther Anderson

2 pkg. dry yeast
1/2 c. warm water
1/4 c. sugar
1/4 c. shortening
1 T. salt
1 c. warm milk
6 to 7 c. flour

Soften yeast in 1/2 c. warm water in large mixing bowl. Blend sugar, shortening, salt, milk, 3/4 c. water and 2 c. flour. Beat with wooden spoon until smooth. Add softened yeast mixture, gradually. Add remaining flour to form a stiff dough. Knead on floured surface until smooth and satiny, 7 to 10 min. Adding flour as necessary. Grease and place in greased bowl. Cover. Let rise until double, (1 1/2 hr.). Punch down and let rise 30 min. Place on board and knead for 1 min. to remove air bubbles. Divide in 2 portions, cover and let rise 10 min. Shape into loaves. Cover and let rise. Do not let rise too much, about 1 hr. Bake at 400° for 35 to 40 min. until golden brown. Remove from pans at once.

A family altar has altered many a family.

PINEAPPLE CINNAMON BUNS — Marge Brandlee

1/2 c. milk (scalded)
1/3 c. sugar
1/4 c. shortening
3/4 tsp. salt
1 pkg. yeast dissolved in 1/2 c. warm water
1 egg
3 1/4 c. flour
2 T. melted butter
1/4 c. sugar
1/2 tsp. cinnamon
1 (8 1/2 oz.) can crushed pineapple
1/3 c. toasted almonds
1/4 c. maraschino cherries (chopped)

Combine milk, sugar, shortening and salt in bowl. Cool to lukewarm. Add dissolved yeast, egg and 1 c. flour to milk mixture. Beat until smooth. Gradually add enough flour to make a soft dough. Knead until stainy. Cover. Let rise until doubled. Punch down and let rise 45 min. Roll out dough and brush with butter, sugar, cinnamon, pineapple, almonds and cherries. Roll like jelly roll. Cut into 12 slices. Place in greased 13x9 cake pan. Let rise 30 min. Bake at 350° for 25 min. or until brown. Frost while warm with confectioners' sugar frosting.

BUTTER HORN ROLLS — Mrs. Otto Raap

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

Dissolve yeast in warm water, add 1 T. sugar. Combine cooled milk, shortening, sugar, salt and eggs. Add flour to make soft dough. Let rise. Divide dough in 2 parts. Roll out round like pie crust. Cut into 16 pieces; butter pieces, roll, beginning on outside and going toward center. Let rise, Bake. May be frosted, if desired.

ELEPHANT TRACKS — Beth Sigdestad

3 c. milk
1 lb. butter
1/2 c. sugar
Rind of 1 lemon
1/2 tsp. nutmeg
4 eggs (beaten)
3 pkgs. dry yeast
2 tsp. salt
Flour to make soft dough

Let dough rise once. Roll out; spread with butter, cinnamon and sugar. Roll up and cut as for cinnamon rolls. Roll each slice out on sugar and cinnamon mixture. Bake at once. 350° oven.

CLOUD BISCUITS — Jeanne Skaare

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

Sift flour, sift together dry ingredients. Cut in shortening until mixture resembles coarse crumbs. Combine egg and milk. Add to flour mixture all at once. Stir until dough follows fork around bowl. Knead gently 20 strokes. Roll 3/4 inch thick. Cut with 2 inch cutter. Place on ungreased baking sheet 3/4 inch apart. Bake at 450° for 10 to 14 min. or until golden brown. Makes 2 dozen.

QUICK SWEET BREAD - 1 1/2 hour — Kathy Jacobson

2 c. water (very warm)
1/3 c. sugar
2 pkg. dry yeast
1/3 c. shortening
1 T. salt
6 1/2 c. flour
2 eggs

Put water into bowl. Add yeast and sugar. Mix, add salt and 2 c. flour. Beat 2 min., add eggs and shortening. Continue beating, adding flour gradually. Knead until smooth. Let rise 20 to 30 min. Shape and place in greased pans. Let rise until doubled in size. Bake 20 min. at 375°.

REFRIGERATOR ROLLS — Mrs. Lyle Johnson

2 pkg. yeast
1 tsp. sugar
1 c. water (lukewarm)
2 c. milk (scalded)
2/3 c. melted shortening
3/4 c. sugar
4 tsp. salt
2 eggs (beaten)
10 to 11 c. flour

Dissolve yeast and sugar in water. Add cooled milk, shortening, sugar and salt. Add eggs, beat well. Add flour to make soft dough, let stand 10 min. then knead, lightly floured surface, until smooth and elastic. Place in greased bowl, grease top and cover. Store in refrigerator. Shape rolls about 2 hrs. before serving. Let rise until double in size. Bake in 400° to 425° oven for 15 to 20 min. Punch down unused dough and return to refrigerator. Makes 4 to 5 dozen rolls.

If each day is hemmed by a prayer, it is less likely to ravel.

OVER NIGHT BUNS — Eunice Fosheim

1/2 cake yeast
1 tsp. sugar
1/3 c. water (warm)
Combine the above and let stand 15 min.

1 qt. water (warm)
2/3 c. lard (softened)
1/2 c. sugar
4 c. flour
Mix together the above
8 c. flour
1 T. salt

Beat the water, lard, sugar and flour. Add the yeast mixture and beat again. Add the salt and about 8 c. flour. Knead well and put in greased bowl. Start about 4 o'clock in the afternoon, knead every hr. about 4 or 5 times. Make into buns, cover and let stand overnight. Bake in the morning. 375° for 15 to 20 min.

PLAIN ROLL DOUGH — Alice Fosheim Hanson

1 pkg. active dry yeast or
1 cake compressed yeast
1/4 c. water
1 c. milk (scalded)
2 T. sugar

2 T. shortening
1 tsp. salt
3 1/2 c. sifted flour
1 egg

Soften active dry yeast in warm water (110°). Compressed yeast in luke warm water (85°). Combine milk, sugar, shortening and salt. Cook to lukewarm. Beat in softened yeast and egg. Gradually add remaining flour to form soft dough, beating well. Cover and let rise in warm place (82°) until double ( 1 1/2 to 2 hrs.). Turn out on lightly floured surface and shape as desired.

Richer Version: Increase either the shortening or sugar or both to 1/4 c.

BUNS — Ida Kambestad

4 c. milk (scalded)
1/2 c. shortening
3/4 c. sugar

1 tsp. salt
2 Bakers yeast or 2 dry yeast (dissolved in 1/4 c. water)

Scald milk, add shortening, sugar and salt. When lukewarm, add yeast. Add enough flour to make dough, not quite as stiff as for bread. Let rise. Knead down and raise until double in size. Make into buns and let rise. Bake at 350° about 20 to 25 min. Makes 60 buns.

Never break a knot of friendship! Once it is broken the knot remains.

QUICK BUNS — Harriet Sigdestad

Measure:
6 c. flour
Combine:
2 c. water (warm)
1/2 c. sugar
2 pkg. dry yeast
3 tsp. salt
2 eggs
1/3 c. shortening (soft)

In large mixing bowl stir well, water, sugar and yeast. Add salt and 2 c. flour. Beat 2 min. with electric mixer. Add eggs and shortening. Beat 1 min. Work in remaining 4 c. flour, cover and let rest about 20 min. For one half recipe, roll out dough after resting into a roll and cut into 16 pieces. Make into balls and put into a greased 8 or 9 inch pan.

Half recipes makes 16 rolls, 18 fan tans, clover leaf rolls or cinnamon rolls. Let rise 40 to 45 min. Bake at 350° for 25 min. to 30 min.

1 1/2 c. scalded milk may be used in place of water with yeast dissolved in 1/2 c. warm water.

1 c. graham flour may be used in place of 1 c. white flour.

QUICK ROLLS — Mildred McKittrick

2 pkg. dry yeast
2 1/2 c. water (warm)
3/4 c. shortehing (soft or melted)
3/4 c. sugar
2 eggs (beaten)
2 1/2 tsp. salt
About 8 c. flour

Dissolve yeast in 1/2 c. of the water and 1 tsp. sugar. Add remaining water and rest of ingredients, except flour. Beat well. Add flour and knead until smooth and elastic. Let rise until double in bulk. Bake at 375°.

FOUR - HOUR ROLLS — Luella Holden

3/4 c. water (warm)
2 pkg. dry yeast
1 c. milk (scalded)
3 eggs (beaten)
1/2 c. lard
1/2 c. sugar
1 tsp. salt
5 c. flour

Scald milk, add lard, sugar and salt. Cool. Add eggs and half the flour. Dissolve yeast in warm water with 1 tsp. sugar. Combine with first mixture. Beat 2 min. Add rest of flour and mix until dough does not stick. Let rise 1 hr.; Punch down and make into desired rolls, cinnamon rolls, etc. Bake 15 to 20 min.at 350°.

This dough will keep several days, covered in refrigerator.

FEATHER ROLLS — Mrs. Selmer R. Sandal

2 pkg. dry yeast
2 c. milk (warm)
1/2 c. sugar
1 tsp. salt
3 eggs
4 T. butter or margarine
6 c. flour

Mix ingredients, put in greased bowl and let rise, punch down. Let rise again the second time. Make into buns, cloverleaf, butter horn, tea rolls, cinnamon rolls, fruit filled rolls or coffee cake. For cinnamon rolls, use brown sugar, cinnamon and butter. Let rise. Bake in 350° oven. Frost with powdered sugar frosting while warm or when cold.

MUFFINS — Ida Fossum

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

Add baking powder, salt, sugar to flour and sift into bowl. Cut in lard, combine egg and milk and add to flour mixture. Stir only until all flour is dampened. Bake at 400° for 25 min. Makes 12 muffins.

GRAHAM MUFFINS — Mrs. John R. Skaare

1/4 c. sugar
1 T. lard (heaping)
1 egg
1 c. graham flour
1 c. white flour
2 tsp. baking powder
1 c. sweet milk
1/2 tsp. salt

Cream sugar and shortening. Beat egg and add to milk. Sift dry ingredients. Turn bran back into flour. Mix together. Fill tins 2/3 full. Bake 20 to 25 min. in hot oven (400°).

REFRIGERATOR MUFFINS — Esther Sandve

Soak:
2 c. Shredded Wheat
4 c. All Bran
2 c. boiling water
Cream:
3 c. sugar (or less)
1 c. Crisco
Add:
4 eggs (beaten)
Sift:
5 c. flour
5 tsp. soda
1/2 tsp. salt
Add:
1 qt. buttermilk

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REFRIGERATOR MUFFINS (Continued).

Mix all together. Store in covered glass jars in refrigerator up to one month. Bake as many muffins as you like at a time in 375° oven for 25 to 30 min.

WAFFLES — Mrs. Edmund Holden

3 c. all-purpose flour (sifted)
4 tsp. baking powder
1 tsp. salt
3 T. sugar
3 eggs (separated)
2 1/2 c. milk
1/3 c. melted butter

Combine melted shortening, milk and egg yolks; add sifted dry ingredients. Beat only until smooth. Beat egg whites until stiff and fold into batter. Do not beat. Makes 5 large waffles. Vary recipe by adding fresh fruits or nuts.

WAFFLES — Alice Simonson

3 eggs
1 1/2 c. buttermilk
6 T. melted margarine
1 1/2 c. sifted flour
2 T. corn meal
2 tsp. baking powder
3/4 tsp. soda
1/2 tsp. salt

Put all ingredients together in mixer or blender. Mix until smooth and pour on heated waffle iron.

GREASLESS PANCAKES — Mrs. Lyle Johnson

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

Sift together the flour, baking powder, salt and sugar. Add eggs and milk. Beat thoroughly and add melted butter. Drop batter by spoonfuls onto hot griddle that does not need to be greased for these pancakes.

COFFEE CAKE — Edith Barton

1/2 c. butter or oleo
1 1/2 c. sugar
1 tsp. vanilla
4 eggs
3 c. sifted flour
1/2 tsp. salt
3 tsp. baking powder
1 c. milk

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COFFEE CAKE (Continued).

FILLING:

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

Mix together. Spread 1/2 of batter in 9x13 inch greased loaf pan and sprinkle on 1/2 of the filling. Add remaining batter and the rest of filling on top. Bake about 40 min. at 350°.

QUICK COFFEE CAKE — Mrs. Earl (Barb) Fossum

2 c. sifted flour
1 c. sugar
2 tsp. baking powder
Pinch of salt
1/2 c. shortening
2 eggs
Milk

Sift dry ingredients together and cut in shortening. Break 2 eggs into measuring cup and fill up cup with milk. Pour into dry ingredients and beat vigorously. Pour into greased 9x13 inch pan. Sprinkle the following over the top:

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

Mix together and pour 1/3 c. melted butter over all.
Bake at 350° for 35 min.

COFFEE CAKE — Nelvina Donat

1/2 c. butter
1 c. sugar
1 tsp. vanilla
1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
2 egg yolks

Mix the above ingredients all together. Fold in 2 beaten egg whites. Pour half of the batter in a 9x5 inch pan and sprinkle some of the following on top:

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

Pour in rest of batter and sprinkle the remaining filling on top. Bake at 350° for 25 to 35 min. Frost with a thin powdered sugar frosting.

BANANA BREAD — Mrs. Osvald Sparby

1/2 c. shortening
1 c. sugar
2 eggs
1/4 c. nutmeats
3 ripe bananas (mashed)
2 c. flour
1 tsp. soda

Continued Next Page.

BANANA BREAD (Continued).

Cream sugar and shortening, add eggs and bananas. Add flour sifted with soda, lastly add nuts. Bake at 350° for 40 min.

SOUR CREAM COFFEE CAKE — Margaret Fosheim

1 cube butter or margarine (softened)
1 c. sugar
2 eggs (unbeaten)
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1/2 pt. carton sour cream
1 tsp. soda

CINNAMON SUGAR MIXTURE:
1/2 c. sugar
1 tsp. cinnamon

Cream the first 4 ingredients together. Sift dry ingredients together and add to creamed mixture, alternately with sour cream. Spoon half of batter (will be thick) into greased floured spring mold or loaf pan. Sprinkle with half of sugar-cinnamon mixture. Put balance of batter on top, then sugar-cinnamon mixture. Swirl through with a knife to achieve a marbleized effect. Bake at 325° for 45 to 50 min. Test before taking out.

SOUR CREAM SOMERSAULT CAKE — Leona Wattier

3/4 c. sugar
2 T. cinnamon
1 c. nuts (chopped)
1 yellow cake mix
4 eggs
3/4 c. water
1 c. sour cream
1 tsp. vanilla
1/4 c. oil

Grease bundt cake pan. Mix sugar, cinnamon and nuts. Use part of mixture to cover all sides of pan well, use rest for layering. Blend remaining ingredients for batter. Alternate layers of batter with sugar and cinnamon mixture. Bake at 350° for 1 hr. Cool well before removing from pan. Wrap in foil and let stand 2 to 3 days. Keeps well. Use as a coffee cake.

CARROT BREAD

1 c. sugar
2 eggs
3/4 c. oil
1 1/2 c. carrots (raw, grated)
1 1/2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/4 c. nuts (chopped)

Continued Next Page.

CARROT BREAD (Continued).

Beat eggs, add rest of ingredients and mix. Bake at 350° for 1 hr. Makes 2 loaves.

APPLESAUCE BREAD — Clara Reinertson

1 1/4 c. applesauce
1 c. sugar
1/2 c. cooking oil
2 eggs
3 T. milk
2 c. flour
1 tsp. soda
1/2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. allspice
1/4 tsp. salt
1/2 c. pecans (chopped)

Mix the sauce, sugar, oil, eggs and milk together well. Add the rest of the ingredients which have been sifted together. Pour into 2 bread pans. Top with 1/4 c. brown sugar and 1/4 c. pecans, mixed together. Sprinkle on top. Bake at 350° for 1 hr.

RHUBARB BREAD — Mildred McKittrick

1 1/2 c. brown sugar
2/3 c. salad oil
1 egg
1 c. buttermilk
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
2 1/2 c. flour
1 1/2 c. rhubarb (cut up)
1 c. nuts
Sprinkle top of batter with this:
1/2 c. sugar
1 T. butter

Do not overbake. If you use frozen rhubarb, add a little more flour. Bake at 325° for 1 hr. Put into 2 loaf tins.

DATE-NUT BREAD — Julia Plepp

1 c. dates (chopped)
1 c. water (hot)
3/4 c. brown sugar
1 tsp. salt
1 tsp. soda
1 T. shortening
1 egg (beaten)
1 1/2 c. flour
1 1/2 c. nutmeats (chopped)

Mix together and cool; dates, soda and hot water. Cream shortening and sugar. Add beaten egg, then date mixture. Add flour combined with salt. Last add nuts. Bake in moderate oven for about 45 min. Makes one loaf.

A smile is like an echo; it will always come back to you.

DATE ORANGE BREAD — Mrs. Joel Sigdestad

Juice, rind and pulp of 1 orange
Dates (chopped)
1 c. sugar
1 tsp. vanilla
2 T. butter
1 egg (beaten)
2 c. flour
1 tsp. soda
1/4 tsp. salt
1/2 tsp. baking powder
1/2 c. nutmeats

Squeeze juice of 1 large orange into measuring cup and fill with hot water. Grind some pulp and rind of orange put in cup and fill cup with chopped dates. Add to liquid in the bowl. Add sugar, vanilla, butter, egg and beat well. Sift flour with soda, salt and baking powder, add to batter. Add nutmeats. Bake in loaf pan at 350° for 50 min. until done. This recipe is from a Russian girl in my high school class in Doland, S. D.

DATE BREAD — Mrs. Carman (Ruby) Sakariason

1 c. dates (chopped)
1 c. boiling water
1 tsp. soda
Mix the above 3 ingred. and let cool.
1 tsp. vanilla
1 1/2 c. flour
1/4 tsp. salt
1/2 c. nutmeats
Add dates, soda and water

Cream:
1/2 c. shortening
1 egg (unbeaten)
1 c. sugar

Mix in order given and bake in loaf pan at 350° for 1 hr.

ORANGE SLICE BREAD — Edith Sandvik

1 pkg. dates
1 c. boiling water
2 tsp. soda
2 eggs (beaten)
1 1/4 c. sugar
4 T. shortening or oleo
2 tsp. baking powder
4 c. flour
1 c. orange juice (fresh or frozen)
2 c. orange slice candy (cut up fine)
Nuts (if desired)

Cut up dates, pour boiling water and soda over dates. Let stand. Cream shortening and sugar. Add eggs. Sift together dry ingredients, alternately with juice. Add to date mixture, fold in candy and nuts. Makes six small loaves (round juice cans) or two regular loaves.

Bake at 300° for 45 min. and at 325° for 15 to 20 min. longer.

A smile goes a long way but you're the one who must start it on its journey.

PUMPKIN BREAD — Jeanne Skaare

1 1/2 c. sugar
1/2 c. oil
2 eggs
1 c. Festal pumpkin
2 c. flour
1/4 tsp. baking powder
1 tsp.soda
1 tsp. salt
1/2 tsp. each cloves, nutmeg, cinnamon, allspice
1/3 c. water
1/2 c. nuts

Bake 1 hr. at 350°.

LEMON BREAD — Marge Brandlee

1 c. shortening
2 c. sugar
4 eggs
1 c. milk
3 c. flour
2 tsp. baking powder
Pinch salt
Rind of 2 lemons

Mix order given, fold in rind of 2 lemons. Bake 1 hr. at 350°. As soon as done pour the following mixture over bread and cool:

Mix juice of 2 lemons and 1/3 c. sugar
Makes 2 loaves.

GOOEY CINNAMON ROLLS — Mrs. John (Hazle) Badgley

2 loaves frozen bread dough
2 pkg. instant butterscotch pudding
1 c. brown sugar
1/2 c. melted butter
1/2 to 1 c. nuts (chopped)
2 tsp. cinnamon
2 tsp. vanilla

Put 2 loaves frozen bread dough in refrigerator the night before. Cut into 1 inch cubes. Mix together remaining ingredients. Butter 2 bread tins or 1 angel food pan. Place layer of bread cubes in pan. Sprinkle with part of dry mixture, another layer of bread and more mixture. Let rise 1 hr. Bake at 350° for 30 to 35 min. Remove from pan to cool.

DONUTS FOR DONUT MAKER — Alice Bakken

1 c. sugar
2 eggs
1 c. buttermilk
1/2 c. milk
2 1/2 c. flour
2 T. melted butter
1 tsp. soda
2 tsp. baking powder
1 tsp. vanilla
Nutmeg

RAISED DO-NUTS

Jeanne Skaare
Bristol, S. D.

1 c. milk
1/2 lard
1/2 sugar
1 c. cold water
2 pkg. dry yeast
3 eggs
2 tsp. salt
1/2 tsp. nutmeg
6 1/2 flour

Scald milk, add shortening, stir until melted. Add sugar and water. Cool to lukewarm, add yeast dissolved in a little warm water. Eggs, nutmeg, salt and flour. Let stand 15 min. Knead down. Let rise until light. Knead down and let rise again. Roll out about 1/2 inch, cut out and let raise 45 min. Fry in med. hot fat.

GLAZE FOR DO-NUTS

In double boiler; melt butter, add powdered sugar. Add hot water to make med. thin mixture.

DOUGHNUTS

Mrs. Ted Swanson

1 1/2 c. sugar
1 c. buttermilk
3 eggs
4 T. melted margarine
4 1/2 c. flour
1 tsp. vanilla
1 tsp. salt
1/4 tsp. nutmeg
3 tsp. baking powder
1/2 tsp.soda

Soak sugar in buttermilk for 10 min. Beat egg well, beat in melted shortening and flavoring. Sift flour, salt, baking powder and soda. Add to liquid ingredients. Chill. Heat fat to 375°. Fry 3 or 4 at a time, turning once. Drain on absorbent paper.

DOUGHNUTS

Ingeborg Saarheim

2 c. sugar
2 eggs
1 tsp. soda in
2 c. sour milk
2 T. melted lard
Nutmeg
Salt
1 tsp. baking powder sifted with flour

Beat eggs and sugar. Add nutmeg-salt and lard. Add flour enough to handle easily (not too much) to roll out. Cut out and fry in hot lard.

No one is useless in this world who lightens the burden of another.

DOUGHNUTS (Sweet Milk) Mrs. Walter Winson

3 eggs (beaten)
1 c. sugar
3 T. melted butter
1 c. milk
1 tsp. salt
3 1/2 c. flour
4 tsp. baking powder
1 tsp. vanilla
1/2 tsp. nutmeg

Beat eggs lightly; add sugar, milk, butter, sifted dry ingredients. Makes a soft dough. Place on floured board, knead lightly. Roll 1/4 inch thick. Fry in deep fat until brown; turn once. Drain on paper.

DOUGHNUTS Mrs. Lyle Johnson
Webster, S. D.

3 T. soft butter
1 c. sugar
1 tsp. vanilla
3 eggs
1/2 c. cultured sour cream
1 c. buttermilk
1 tsp. soda
1/2 tsp. salt
2 tsp. baking powder
4 c. flour

Combine soda, baking powder and flour. Cream butter and sugar, add vanilla and beaten eggs. Add alternately the dry ingredients and the liquids. Add 1 T. lemon juice or vinegar to batter. These can be made in a donut maker or chilled, rolled and cut. Fry in deep fat.

LAZY DOUGHNUTS Alfia Williamson
616 East 5th St.
Sioux Falls, S. D.

1 c. sugar
1 T.melted lard
1/2 tsp. soda in
1 c. sour milk or
buttermilk
2 eggs
1 tsp. vanilla
1 tsp. nutmeg
1 tsp. cinnamon
About 3 c. flour

Mix in order given. Drop from teaspoon into hot lard. They turn over by themselves.

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## ADDITIONAL RECIPES

CAKES

FROSTING

CANDY

# CAKES

## CREAM SPICE CAKE

Mrs. Selmer R. Sandal

2 c. brown sugar
1/2 c. shortening
2 c. flour (sifted twice)
1 c. sour cream
1/4 tsp. salt
3 eggs
1 tsp. soda
1 tsp. cloves
2 tsp. cinnamon
1 tsp. allspice
1/2 c. nuts (chopped)

Cream sugar and shortening until blended. Add beaten egg yolks and spices, beat well. Stir in soda and cream. Add sifted flour. Fold in stiffly beaten egg whites and nuts. Bake 35 to 40 min. in a 9x13 inch pan.

## SOUR CREAM CHOCOLATE CAKE

Lorinda Sigdestad

2 eggs
1 1/2 c. sugar
2 tsp. vanilla
2 c. sour cream
2 c. flour
1/2 c. cocoa
1/2 tsp. salt
2 tsp. soda
1/4 c. boiling water or coffee

Beat eggs, sugar and vanilla. Add sour cream. Sift together the dry ingredients and add. Last add the soda which has been dissolved in water or coffee. Bake at 350° for 30 min. in a 9x13 inch pan.

For spice cake, leave out cocoa and add 1 tsp. cinnamon, 1/2 tsp. cloves, raisins or nuts, if desired.

## CHOCOLATE CAKE

Mrs. Ted Swanson

Mix and let stand:
1/2 c. cold water
1 1/2 tsp. soda
1/2 c. cocoa

2/3 c. shortening
1 tsp. vanilla
1 3/4 c. sugar
2 eggs (beaten)
2 1/2 c. flour
1/2 tsp. salt
3/4 c. buttermilk

Mix cold water, soda and cocoa; let stand. Cream shortening and sugar, add eggs. Add sifted dry ingredients alternately with buttermilk. Add cocoa mixture. Bake 45 to 50 min. Spread with chocolate frosting. Bake at 350°.

CHOCOLATE CAKE — Marnee Holden

1 1/2 c. sugar
2 eggs
1 c. milk
1/2 c. cocoa with 1 tsp. soda (mix until fluffy)
1/8 tsp. salt
1/2 c. butter or Crisco
2 c. flour
1 tsp. vanilla

Mix all together and beat thoroughly. Bake in moderate oven.

CHOCOLATE CINNAMON SHEET CAKE — June Swanson

1/4 c. cocoa
1 c. water
3/4 c. shortening
2 1/2 c. sifted flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
2 eggs
2 c. sugar
1/2 c. buttermilk
1 tsp. vanilla

Mix cocoa and water. Add shortening. Bring to boil. Cool slightly. Sift flour, soda, salt and cinnamon. Blend together sugar and eggs. Blend in cocoa mixture. Add dry ingredients alternately with buttermilk. Add vanilla. Bake in greased cookie sheet 17 3/4x11 3/4x 1 inch.

CHOCOLATE ICING:

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

Melt butter and milk in small pan. Mix cocoa and sugar together and stir into milk mixture. Add vanilla and spread on cake. Top with nuts. This freezes well.

EASY RED DEVIL'S CAKE — Kathy Johnson

Put into bowl:

3 c. flour
1/2 c. cocoa
2 c. sugar
2 tsp. soda
1 tsp. salt

Blend with fork and add:

2 c. cold water
1 c. salad oil
2 T. vinegar
2 tsp. vanilla

Mix well with a table fork. Bake in 9x13 inch pan at 350° for 35 to 40 min.

Housework is love made visible.

EASY WHITE CAKE — Mrs. Reuben Brandlee

3 c. sifted cake flour
1 3/4 c. sugar
3/4 shortening
3 T. powdered milk
3 tsp. baking powder
1 tsp. salt
1/2 tsp. almond flavoring
1 tsp. vanilla
1 c. water

Put all in mixer bowl and beat 2 min., add 5 egg whites, beat 1 min. Bake 350° for 35 to 40 min. in a 9x13 inch pan.

ICE WATER CAKE ( WHITE) — Lorene Anderson

2 c. sugar
1/2 c. shortening (Crisco)
3 1/2 c. cake flour
3 tsp. baking powder
1 tsp. vanilla
1/4 tsp. salt
4 egg whites (beaten)
1 1/2 c. iced water

Beat sugar and shortening; add salt and vanilla. Add ice water alternately with the flour (sifted with baking powder). Bake in 350° oven.

FROSTING:
2 lbs. powdered sugar
1 1/3 c. shortening
2/3 c. milk
2 T. flavoring

Beat with mixer quite awhile (important).

CHOCOLATE CAKE — Mrs. Earl (Barb) Fossum

2 sticks margarine
3 T. (heaping) cocoa
1 c. water
2 c. flour
2 c. sugar
1/2 c. buttermilk
2 eggs
1 tsp. vanilla
1 tsp. soda

Melt margarine, cocoa and water until margarine is dissolved. Sift flour and sugar; add to margarine mixture. Add eggs, soda and buttermilk. Add vanilla. Bake 20 min. in large sheet cake pan 1 inch high, at 400°.

CHERRY MIX CAKE — Mrs. Warren Brandlee

1 German chocolate cake mix (no water)
2 eggs
1 can cherry pie mix

Beat ingredients; pour into 9x12 inch pan. Bake 25 to 30 min. Frost with chocolate frosting.

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CHERRY MIX CAKE (Continued).

FROSTING:

1 c. sugar
1/3 c. milk
1/4 c. butter
6 oz. milk chocolate chips

Melt butter, add milk and sugar. Bring to rolling boil for 1 min. Add milk chocolate chips. It sets fast.

GUMDROP CAKE — Mrs. Ted Swanson

1/2 c. butter
1 c. gumdrops
1 c. raisins
1 c. nuts
2 1/4 c. sifted flour
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/8 tsp. nutmeg
1/2 tsp. vanilla
2 eggs
3/4 c. applesauce (unsweetened)
1/2 c. hot water
1 c. sugar

Cut gumdrops in thirds. Mix with raisins and nuts. Sift together flour, soda, salt and spices. Use 1/2 of flour mixture for dredging candy, raisins and nuts. Cream butter. Add sugar and vanilla. Cream until fluffy. Add egg and beat well. Add flour mixture alternately with applesauce and hot water. Stir in floured candy, etc. Line 9x5 inch loaf pan with waxed paper. Grease well. Bake at 350° about 2 hrs. Moist if you let it stand several days before using.

BUNDT CAKE — Alice Bakken

1/4 c. nuts (chopped)
1/4 c.sugar
1 tsp. cinnamon

Save separately.

1 tsp. vanilla
1 tsp. butternut flavoring
1 box yellow cake mix
1 pkg. instant vanilla pudding
3/4 c. water
3/4 c. corn oil
4 eggs

Combine cake mix, pudding, water, oil; mix well. Add 4 eggs, one at a time. Beat 8 min. at high speed. Add the flavorings. Grease pan. Put part of the nut mixture in the bottom of the pan; then alternate batter and nut mixture. Bake at 350° for 35 to 40 min.

Variations:
Butterbrickle cake, with coconut cream pudding; white cake with lemon pudding; cherry cake, with vanilla pudding.

The only way to have a friend is to be one.

OATMEAL CAKE — Iva Anderson

1 c. oatmeal plus 1 1/4 c. boiling water (let stand 15 to 20 min)
1/2 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 1/3 c. plus 2 T. flour
1 tsp. cinnamon
1/2 tsp. salt
1 tsp. soda

Add oatmeal mixture to the other mixture. Place in greased 9 x13 inch pan. Bake 350° for 35 to 40 min.

OATMEAL CAKE TOPPING:

5 T. butter
1/4 c. cream
1 c. nuts (chopped)
3/4 c. brown sugar
1 tsp. vanilla
1 c. coconut

Mix ingredients together and spread on warm cake. Place in broiler for a few minutes until a light brown. Watch closely.

RHUBARB UPSIDE-DOWN CAKE — Edith Sandvik

1 1/4 c. sifted cake flour
1 1/4 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar
1/2 c. milk
4 T. butter or oleo (softened)
1 egg (beaten)
1 tsp. vanilla

FILLING:

4 c. rhubarb (cut up)
1 c. sugar
1 c. miniature marshmallows

Combine marshmallows and rhubarb in bottom of 8 inch square pan. Sprinkle sugar over this. Sift dry ingredients together. Cream sugar and butter; add egg. Add the dry ingredients alternately with the milk. Bake in 350° oven for 40 min. or until done.

CARROT CAKE — Mildred McKittrick

3 c. sifted flour
2 1/2 c. sugar
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt
1 1/2 c. vegetable oil
2 c. carrots (grated)
1 c. walnuts (chopped)
1 c. crushed pineapple
3 eggs
2 tsp. vanilla

Mix all dry ingredients together. Add rest of ingredients (except nuts, is using electric mixer). Beat thoroughly. Bake in a 9x13 inch greased pan at 350° for 1 hr. Cool and serve topped with whipped cream or ice cream.

"He climbs highest who helps another up."

RED VELVET CAKE — Mrs. Reuben Williams

1 pkg. white cake mix (omit 2 T. water)
1/4 c. shortening
1 egg (in addition to eggs called for in pkg. directions)
1 tsp. vinegar
1 tsp. soda
1 square chocolate (melted)
1 oz. red food coloring

Mix all together and beat 5 min. Bake at 350° in three 8 inch or 2 larger pans for 30 min. Depending on size of pan.

FROSTING:
1 c. milk
1/4 c. flour
1/2 c. shortening
1/2 butter
1 c. white sugar
1 tsp. vanilla

Cook milk and flour until thick. Let cool. When cake is ready to frost, beat sugar shortening, butter for 10 min. Add cooked mixture and vanilla. Beat well. Frost cake.

APPLE SAUCE CAKE — Ethel Fossum

1 c. butter
2 c. sugar
3 eggs
2 c. applesauce
1 c. nuts (chopped)
1 c. raisins
2 tsp. soda
1 c. dates
1 tsp. cinnamon
1 tsp. vanilla
1/2 tsp. salt
1/2 tsp. cloves
3 c. flour

Cream butter and sugar. Add eggs. Add soda to applesauce. Sift flour and spices. Add to first mixture. Add nuts, raisins and dates. Bake in 9x13 inch pan or in two loaf bread pans (to slice) at 350° for 1/2 hr. or until done when it springs back. (By adding candied fruit it makes a nice fruit cake base.)

RAW RHUBARB CAKE — Lila Taplin

1/2 c. butter
1 1/2 c. brown sugar
1 c. buttermilk
1 egg
1/2 tsp. sa;t
1 tsp. vanilla
2 c. flour
1 tsp. soda
1 1/2 c. rhubarb (cut fine)

Beat the first 6 ingredients until well blended. Add dry ingredients, then the rhubarb. Mix with spoon. Put on topping. Bake at 350° for 45 min. in a 9x13 inch pan.

TOPPING:
1/2 c. white sugar
1/2 c. nuts (chopped)
1/2 tsp. cinnamon
Mix together.

RAW APPLE CAKE — Carol Simonson

Cream together:

| | |
|---|---|
| 2 c. sugar | 2 eggs |
| 1/2 c. cooking oil | 1 tsp. vanilla |

Add:

| | |
|---|---|
| 2 c. flour | 2 tsp. soda |
| 1/4 tsp. salt | 2 tsp. cinnamon |

Mix well.

Stir in:

| | |
|---|---|
| 4 c. raw apples (finely diced) | 1 c. nutmeats (chopped) |

Batter will be stiff. Bake 45 min. in 9x13 pan at 350°.
(Note: Delicious apples are too juicy)

ICING:

| | |
|---|---|
| Dash of salt | 3 T. butter |
| 1 1/2 c. powdered sugar | 3 oz. cream cheese |
| 1/2 tsp. vanilla | |

Mix all ingredients together, beat well. Spread on cake and serve. (Let cake cool before frosting).

APPLE CAKE — Clara Jordanger

| | |
|---|---|
| 3 c. flour (sifted) | 2 eggs |
| 2 c. sugar | 1 1/2 c. salad oil |
| 1 tsp. soda | 1 T. vanilla |
| 1/2 tsp. salt | 3 c. apples (chopped) |
| | 1 c. nuts (chopped) |

Combine ingredients. Put cinnamon and sugar on top before baking. Bake in ungreased 9x13 inch pan at 350° for about 45 min.

XMAS APPLESAUCE CAKE — Alvida Baltzell

| | |
|---|---|
| 1 c. shortening | 1/2 tsp. cloves |
| 2 c. sugar | 1/2 tsp. allspice |
| 2 eggs (beaten) | 1/2 tsp. salt |
| 1 qt. applesauce | 1 c. nuts (chopped) |
| 6 tsp. soda (6 tsp. is correct) | 1 c. raisins (chopped) |
| | 1 c. dates (cut up) |
| 4 c. flour | 1 pt. mixed candied fruit |
| 2 tsp. cinnamon | Slow oven 250° to 300° |

Cream shortening and sugar together. Add beaten eggs. Dissolve soda in applesauce. Sift dry ingredients and add alternately with applesauce to creamed mixture. Add nuts, raisins, date and mixed fruit. Bake in large tube pan, lined with paper for 1 1/2 hr.

ANGEL FOOD CAKE

Mrs. Lyle Johnson
Webster, S. D.

Sift together 4 times:
1 c. sifted cake flour
3/4 c. sugar
Beat until foamy:
1 3/4 c. egg whites
3/4 tsp. salt
Sprinkle in 1 1/2 tsp. cream of tartar.

Beat until stiff enough to hold definite peaks, but not dry. At high speed beat in 3/4 c. sugar, 1 T., at a time, until sugar is blended.

Add:
1 tsp. vanilla
1/4 tsp. almond flavoring

Fold in, by hand; flour-sugar mixture in 4 parts, using 15 strokes after each addition. Bake at 325° for 40 to 45 min.

FAVORITE JELLY ROLL

Alice Simonson
Bristol, S. D.

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

Beat with mixer; eggs until light, add sugar and beat real good until lemon colored. Stir in cake flour, salt and baking powder, just until blended. Add water and vanilla. Bake on 10x17 inch greased cookie sheet 15 min. Put immediately on towel with powdered sugar dusted on good. Spread favorite jelly and roll while warm, dust again with powdered sugar.

DELUX YELLOW CAKE

Mrs. Don (Shirley) Jorgenson

1 pkg. yellow cake mix
4 eggs
1/2 c. salad oil
1/2 pt. sour half and half
1 box instant pudding mix

Beat all for 10 min.

Put 1/2 of batter in greased cake pan, 9x13 inch size. Sprinkle cinnamon, sugar and nuts over. Put rest of cake batter in pan and sprinkle again with cinnamon-nut mixture. Take knife and swirl. Bake 1 hr. at 350°.

MOCK ANGEL FOOD CAKE

Lorinda Sigdestad

2 c. cake flour
2 c. sugar
1 c. boiling water
1 tsp. vanilla
6 egg whites
1/3 tsp. salt
1/2 tsp. cream of tartar
2 tsp. baking powder

Continued Next Page.

MOCK ANGEL FOOD CAKE (Continued).

Sift 7 times, the flour and sugar. Add the water, stir and cool thoroughly.

Beat egg whites, salt and cream of tartar until stiff. Beat in baking powder and vanilla. Fold egg whites very carefully into batter. Bake at 300° for 45 to 55 min. in 9x13 inch greased loaf pan. It is usually more tender the second day. Frost with white fluffy icing.

PEANUT-ANGEL SQUARES:

For a special treat; cut Mock Angel Cake into small squares. Frost all sides with Decorator Frosting (in cake and frosting section). Roll each piece in crushed salted peanuts.

GLORIOUS SPONGE CAKE — Karen Johnson

6 egg yolks (beat until thick) (5 min.)
1 c. sugar (beat in gradually)
1 c. sifted cake flour (beat in)
1/4 c. cold water
1 tsp. lemon flavoring
(Add water and lemon alternately with flour)

6 egg whites
1/2 tsp. cream of tartar
1/2 tsp. salt
(Beat stiff)

Gradually and gently cut and fold the egg yolk mixture into the beaten egg whites. Pour into ungreased tube pan. Bake in 325° for 60 to 65 min.

CRANBERRY POUND CAKE — Mrs. John (Hazle) Badgley

1 pkg. yellow cake mix
1 carton (8 oz) plain yogurt or sour cream
4 eggs
2 T. water

1 T. flour
1 c. cranberries (chopped fine)
1/2 c. nuts (chopped)

In large bowl; combine dry cake mix, yogurt, flour, water and eggs. Blend at low speed until moistened. Beat 2 min. at med. speed, scraping bowl occasionally. Fold in cranberries and nuts. Pour batter into greased, lightly floured 10 inch bundt or tube pan. Bake at 375° for 35 to 40 min. Cool 15 min. and remove from pan.

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CRANBERRY POUND CAKE (Continued).

VANILLA ICING:

2 c. powdered sugar
2 T. butter
2 T. light cream
1 tsp. vanilla
Pinch of salt

Combine icing ingredients and beat until smooth and ice cake.

# FROSTINGS

MARSHMALLOW FLUFF ICING — Mrs. Maynard Sigdestad

3/4 c. sugar
1/4 tsp. cream tartar
Pinch salt
1 egg white
4 T. water
2 T. white syrup
6 marshmallows

Beat in double boiler over boiling water, 5 min. Add cut marshmallows and beat until smooth, about 2 min.

WHITE DECORATOR FROSTING — Mrs. Maynard Sigdestad

3 c. powdered sugar
1 egg white
3 T. white shortening
3 T. cream
1/4 tsp. salt
1 tsp. vanilla (preferably white)

Place ingredients in mixer, beat several min. until light and fluffy. If part is to be used for decorating take it apart and add coloring and perhaps more powdered sugar. Can be used on any cake.

ANGEL FOOD FROSTING — Noel Anderson

4 T. white sugar
2 T. water
1/4 tsp. cream of tartar

Boil for 1 min.

2 egg whites (beat until stiff)

Add hot syrup to egg whites and beat.

Add:

2/3 c. white vegetable shortening (Crisco)
1 tsp. vanilla
1 lb. powdered sugar

For flowers, add more powdered sugar until stiff enough so that petals will stand.

"It isn't your position, but your disposition that makes you happy or unhappy."

QUICK CHOCOLATE FROSTING — Kathy Jacobson, Barbara Raap

1 c. white sugar
1/4 c. margarine
1/4 c. milk

Mix well. Bring to a rolling boil. Add 1/2 c. chocolate chips and 1 tsp. vanilla. Stir until chips are dissolved. Let cool slightly and spread. You may use other flavor chips.

CHOCOLATE FROSTING — Noel Anderson

1 1/2 c. sugar
3 T. cocoa
3 T. flour
1/2 c. milk

Cook until soft ball stage (about 2 min.). Beat and spread.

CARROT CAKE FROSTING — Hilda Loken

1/4 c. butter
4 oz. cream cheese
1 tsp. vanilla
1 3/4 c. powdered sugar
1/2 c. pecans or nuts (chopped)
1/2 c. coconut
1/2 c. raisins(ground)

Mix well.

CARAMEL FOR ROLLS — Noel Anderson

2 c. brown sugar
1/2 c. milk
1/2 c. butter

Bring to a good boil and pour in pans. This will not harden.

TOPPING FOR ANGEL FOOD — Mrs. Oscar Loken

1 box white frosting mix
1/2 c. cultured sour cream
Pineapple chunks
2 bananas

Make the frosting as directed on the pkg. Add rest of ingredients and serve on cake. (May also add fresh strawberries when in season or well drained frozen strawberries).

ORANGE CREAM SAUCE FOR ANGEL FOOD CAKE — Kay Espeland

1 c. sugar
2 eggs
4 T. flour
Orange juice (two oranges)
Orange rind (grated) (to taste)
Cream (whipped)

Combine sugar, flour, eggs, juice and rind in double boiler. Cook until thick; cool. Before serving, add whipped cream. Serve over slices of angel food cake.

"The load is light when everybody lifts."

EGYPTIAN FILLING — Mrs. Edward J. Olson

2/3 c. cream or evaporated milk
2/3 c. sugar
2 egg yolks
1/2 c. dates (chopped)

Cook over low heat until slightly thickened. Stirring constantly 6 to 7 min. Remove from heat and add:

1/2 c. almonds or walnuts (toasted, chopped)
1/2 tsp. vanilla

COCONUT FROSTING — Beth Sigdestad

1 c. sugar
1 c. evaporated milk
3 egg yolks (slightly beaten)
1/2 c. butter
1 tsp. vanilla
1 1/3 c. coconut

Cook and stir over med. heat until thickened, about 12 min. Remove from heat and add 1 1/3 c. coconut.

# CANDY

CANDY CREAMS — Noel Anderson

1/4 lb. butter
2 lb. powdered sugar
1 c. condensed milk or cream
1 pkg. flaked coconut
Nuts

Form into balls and cool.

Melt:

1/2 pkg. chocolate chips
1/2 bar German sweet chocolate
1/2 bar paraffin

Dip balls into chocolate mixture which is kept hot in a double boiler.

MINTS — Gwen Gross

1/4 of an 8 oz. pkg. cream cheese
1/4 tsp. flavoring (vanilla, rum, etc.)
coloring
1 2/3 c. powdered sugar

Mash cheese. Add flavoring and color. Mix in sugar, finally kneading with hand like pie dough. Roll in balls size of marbles. Place one side in granulated sugar. Press sugar side down in mold. Unmold at once on waxed paper.

"A good deed is never lost."

BEST EVER DIVINITY — Esther Anderson

4 c. sugar
3/4 c. water
1 c. white syrup
3 egg whites

Mix sugar, syrup and water. Stir until sugar is dissolved. Cook until it forms a hard ball in cold water. Beat egg whites and pour syrup over egg whites and keep beating. Add chopped nutmeats and 1 tsp. vanilla. Beat until it holds its shape when dropped by spoonfuls.

O'HENRY BALLS — Myrna Mork

1 c. peanut butter
1 c. powdered sugar
1 1/2 c. Rice Krispies
2 T. margarine

Mix above ingredients. Make into balls; chill well.

FROSTING:
1 large pkg. milk chocolate chips (6 oz.)
1/5 bar paraffin wax

Melt chocolate and wax. Dip balls and dry on wax paper.

FIVE MINUTE FUDGE — Hilda Loken

2/3 c. evaporated milk
1 2/3 c. sugar
1/2 tsp. salt
1 1/2 c. marshmallows
1 1/2 c. chocolate chips
1 tsp. vanilla
1/2 c. nuts

Combine sugar, milk and salt in saucepan over low heat. Heat to boiling and boil 5 min., stirring constantly. Take from heat. Stir in diced marshmallows, chips, nuts and vanilla. Beat for 1 or 2 min. Pour into buttered 9 inch pan. Cool, cut in squares.

FUDGE

2 c. sugar
1/2 c. cream
1/2 c. syrup
4 T. chocolate
1/4 tsp. cream of tartar
1 tsp. vanilla
1/2 c. nuts

Bring sugar, cream and syrup to a boil, add 4 T. chocolate and boil to soft ball stage. Remove and add cream of tartar, vanilla and nuts. Beat until creamy.

POPCORN BALLS — Beth Sigdestad

3/4 c. brown syrup
1/4 c. margarine
3 T. water
1 lb. powdered sugar
1 c. marshmallows
5 qts. popcorn

Cook ingredients until boiling. Pour over 5 qts. popcorn.

CRACKER JACK OR CARAMEL CORN — Esther Anderson

1 c. brown sugar
1/2 c. butter or oleo
1/8 tsp. soda
1/2 tsp. salt
1/4 c. light syrup
1/8 c. molasses
10 c. popped corn

Mix sugar, butter, syrup and molasses and bring to a boil. Boil for 5 min. Add soda. Have corn and salt placed in a large pan and pour over the syrup. Stir to coat corn. Bake in a 250° oven for 1 hr. stirring every 15 min. Remove from pan and cool.

RAINBOW POPCORN BALLS — Lorene Anderson

1 c. light corn syrup
1/2 c. sugar
1 pkg. Jello (cherry or lime)
9 c. popcorn
1/2 c. nuts

Mix corn syrup and sugar in saucepan; bring to a rolling boil. Remove from heat. Add Jello. Stir until dissolved. Put popped corn and nuts in cake pan. Leave for min. and shape into balls.

CARAMEL CORN — Karen Johnson

Make a syrup of:
4 T. butter
1/3 c. water
3 c. brown sugar
2 T. corn syrup

Boil to 254°. Remove from heat and add 1 tsp. soda. Mix well and pour over 4 qts. of slightly salted popped popcorn which has been placed in a greased pan. Mix well. Stir occasionally while the corn cools.

BUTTERSCOTCH TOPPING FOR ICE CREAM — Edith Barton

1 1/4 c. brown sugar
2/3 c. corn syrup
4 T. butter or oleo
3/4 c. cream

Mix together the brown sugar, syrup and butter. Boil to "soft ball" stage. Add the cream. Blend thoroughly. Cool. Makes 1 pint.

RIO CHOCOLATE SAUCE — Bernice Holden

1 c. (6 oz.) pkg. semi-sweet chocolate pieces
1/2 c. light corn syrup
1/2 c. hot water
1 c. sifted powdered sugar
4 T. butter
1 tsp. instant coffee
1 tsp. vanilla
Dash salt

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RIO CHOCOLATE SAUCE (Continued).

Melt the chocolate pieces with butter in heavy saucepan. Beat in the remaining ingredients until smooth and slightly thickened. Remove from heat. Serve warm or cold over ice cream, pudding or cake.

CHOCOLATE SYRUP

Eunice Fosheim

1 1/2 c. sugar
1 cocoa
1/4 tsp. salt
1/2 c. hot water
2 T. white corn syrup
3/4 c. hot water
2 tsp. vanilla

Combine sugar, cocoa and salt. Blend in 1/2 c. water and syrup. Add 3/4 c. hot water. Boil 3 min., stir in vanilla.

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## ADDITIONAL RECIPES

# Cookies

# Bars

# COOKIES

## KRISPY DATE COOKIES

Clara Jordanger

1 c. margarine
1 c. sugar
2 eggs (slightly beaten)
1 (1 lb.) pkg. dates (pitted,cut)
2 T. vanilla
4 c. Rice Krispies

Melt margarine, add sugar, eggs and dates. Simmer 5 min., stirring constantly. Cool until lukewarm, add vanilla and Rice Krispies. Mix well. Form small balls and roll in chopped pecans or coconut.

## UNBAKED BARS

Mrs. Sherrill Sigdestad

1 pkg. miniature marshmallows
1 pkg. (12 oz.) butterscotch chips
1 pkg. (12 oz.) chocolate chips
1 c. peanut butter
1 c. salted peanuts

Melt chocolate and butterscotch chips, peanut butter; add peanuts. Pour over marshmallows in greased pan.

## UNBAKED COOKIES

Laura Simonson
Marge Brandlee

2 c. white sugar
4 T. cocoa
1/3 c. butter
1/2 c. milk
Pinch salt
1 tsp. vanilla
3 c. quick oatmeal
1/2 c. coconut

Mix in saucepan, 2 c. sugar, cocoa, butter, milk, salt and vanilla. Boil together 2 min. Pour it over oatmeal and coconut and mix well. Drop by teaspoons onto waxed paper and cool.

## CHOCO SCOTCH BARS

Hilda Loken

1/4 c. butter or margarine
6 to 10 oz. regular marshmallows (about 40, or 4 c. small marshmallows)
5 c. Rice Krispies
1/4 c. peanut butter

Melt butter, add marshmallows in double boiler until melted. Stir in peanut butter; add Krispies, mix until well coated. Press firmly into buttered 9x13 inch pan. Melt 1 c. chocolate chips and 1 c. butterscotch chips. Blend well, add 3 T. peanut butter spread over Krispie mixture. Cool and cut into bars.

"A good deed is never lost."

NO BAKE CHOW MEIN COOKIES — Mrs. Reuben Brandlee

1 (6 oz.) pkg. butterscotch chips
1 (6 oz.) pkg. chocolate chips
1/2 c. shortening
2 1/2 c. chow mein noodles
1/2 c. nuts (chopped)

Melt over double boiler, the chips and shortening. Remove from stove, add noodles and nuts. Drop by spoonfuls onto waxed paper.

NO BAKE COOKIES — Renae Brandlee

2 lbs. almond bark (grate and melt)

Add:

2 c. peanuts
2 c. Fruit Loops

Cool.

Add:

5 c. small marshmallows

Drop by teaspoonful onto waxed paper.

ALMOND BARK COOKIES — Julia Plepp

2 1/2 lbs. almond bark
2 c. Fruit Loops
2 c. Alphabits
2 c. miniature marshmallows
1 c. peanuts

Melt the almond bark in double boiler. Pour this mixture over the Fruit Loops and Alphabits. Cool slightly. Add the marshmallows and chopped peanuts. Drop by teaspoon on waxed paper. Store in tight container after they are cooled.

COCONUT REFRIGERATOR COOKIES — Mrs. Reuben Brandlee

1 1/2 c. shortening
3 c. brown sugar
2 eggs
2 tsp. vanilla
4 3/4 c. flour
4 tsp. baking powder
1/2 tsp. salt
2 c. shredded coconut

Cream shortening and sugar. Add eggs and flavoring. Mix well. Sift together flour, baking powder and salt; add to creamed mixture and mix well. Add coconut. Shape dough in roll. Chill, when firm slice. Bake at 350° for 10 to 12 min. Makes 10 dozen.

"Be careful of your thoughts; they may turn into words."

OVERNIGHT COOKIE — Ingeborg Saarheim

2 c. brown sugar
1 c. butter
2 eggs

Sift:
1 tsp. soda and pinch of salt in
3 1/2 c. flour
1 c. nuts (chopped)

Mix in order given. Make into 2 rolls and store in refrigerator overnight. Slice and bake in 350° oven.

PEANUT BUTTER REFRIGERATOR COOKIES — Alice Simonson

1 c. butter or margarine
1 c. brown sugar
1 c. white sugar
1 c. creamy-style peanut butter
2 eggs
2 3/4 c. sifted flour
2 tsp. soda

Mix shortening, sugars together. Add eggs, peanut butter, flour and soda. Shape into 2 rolls and refrigerate overnight. Bake at 375° for 8 min.

PUMPKIN COOKIES — Sylvia Fosheim

1 c. sugar
1/2 c. shortening
1 c. pumpkin
1 c. dates (chopped)
1/2 c. nuts (chopped)
1 egg
1 tsp. vanilla
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
2 c. sifted flour

Bake in moderate oven for 12 min. Drop dough from spoon onto greased baking sheet.

POWDERED SUGAR COOKIES — Ellen Williamson

1 1/2 c. powdered sugar
1 c. margarine
1 egg
2 1/2 c. flour
1 tsp. cream of tartar
1 tsp. soda
1/8 tsp. salt
Vanilla

Cream sugar and margarine, add egg. Sift flour, tartar, soda and salt together. Add to creamed mixture. Add vanilla. Roll into balls, flatten on cookie sheet with glass dipped in sugar.

SUGAR COOKIES — Ingeborg Saarheim

2 c. sugar
1 c. butter
3 eggs
1/2 c. sour cream
1 tsp. soda
About 4 c. flour

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SUGAR COOKIES (COntinued).

Cream sugar, butter, add eggs and cream again. Add soda in sour cream and add to creamed mixture with flour. Roll out very thin. Sprinkle with white sugar on top. Bake in hot oven until light brown around edges.

DROP SUGAR COOKIES — Mrs. Osvald Sparby, Ethel Fosheim

Sift together:
2 1/2 c. flour
1/2 tsp. soda
3/4 tsp. salt

Cream together:
1/2 c. butter or margarine
1/2 c. Spry or Crisco
1 c. white sugar
1 tsp. vanilla

Add:
1 egg (unbeaten)

Cream until mixture is fluffy, stir in dry ingredients until smooth, blend in 2 T. milk.

Drop on ungreased cookie sheet, flatten with bottom of water glass. Bake in 400° oven for 12 min.

SUGAR COOKIES

1 c. margarine or butter
1 c. Crisco or shortening
1 c. white sugar
1 c. powdered sugar
2 eggs

Sift together:
4 c. flour
1 tsp. soda
1 tsp. cream of tartar
Flavoring (vanilla, lemon or almond)

Cream butter and shortening; add sugar and eggs. Add dry ingredients, sifted together. Add flavoring. Roll into small balls, flatten on cookie sheet with glass bottom dipped in sugar. Bake at 350°.

Submitted by: Mrs. Bertha Kambestad, Mrs. Andrew Brandlee, Edith Olson, Emma Orness, Laura Simonson and Mrs. Reuben Brandlee.

MOLASSES SUGAR COOKIES — Noel Anderson

3/4 c. shortening
1 c. sugar
1/4 molasses
1 egg
2 tsp. baking soda
2 c. sifted flour
1/2 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

Melt shortening in saucepan over low heat. Remove from heat, let cool. Add sugar, molasses and egg. Beat well. Sift together, flour, soda, cloves, ginger, cinnamon and salt. Add to first mixture. Mix well. Chill. Form in balls (1 inch), roll in white

Continued Next Page.

MOLASSES SUGAR COOKIES (Continued).

sugar and place on greased cookie sheet. Bake at 375° for 8 to 10 min.

COWBOY CHOCOLATE CHIP COOKIES — Margaret Wattier

2 c. sifted flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. baking powder
1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
2 c. oatmeal
1 pkg. chocolate chips
1/2 c. nuts

Mix sifted flour, soda, salt and baking powder. Cream shortening, sugar, brown sugar. Add eggs and beat until fluffy. Add flour mixture and then mix in the vanilla, oatmeal, chocolate chips and chopped nuts.

Bake 15 min. at 400°. Makes 7 dozen cookies. They are delicious!

CHOCOLATE CHIP COOKIES — Renae Brandlee

2/3 c. shortening
2/3 c. butter
1 c. white sugar
1 c. brown sugar
3 c. flour
2 eggs
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
6 oz. pkg. chocolate chips

Mix shortening, butter, sugars and eggs. Stir in sifted flour, soda and salt. Add vanilla, chocolate chips and mix well. Bake in 350° oven.

CHOCOLATE CHIP COOKIES — Joan Skaare

1 1/2 c. shortening
1 1/2 c. brown sugar
1 1/2 c. white sugar
1 tsp. vanilla
1 tsp. water
3 eggs
4 c. flour
2 tsp. baking soda
1 tsp. salt
1 1/2 c. chocolate chips

Cream sugars and shortening. Add eggs, vanilla and water. Add sifted dry ingredients and chips. Drop by spoonfuls, flatten a bit with sugar dipped glass. Bake at 350°.

"Our lives are God's gift to us and what we do with them is our gift to God."

ORANGE DROP COOKIES — Gina Skaare

1 1/2 c. brown sugar
1 c. shortening
1 tsp. soda
1 tsp. salt
2 eggs
1 orange (juice and grated rind)
1 c. dates (chopped)
2 1/2 c. flour
1 c. nuts (chopped) (optional)

Cream shortening and sugar. Add eggs, rind and juice and beat. Sift flour, soda and salt. Add dates and nuts. Drop by spoonful onto cookie sheet. Bake at 375° until light brown.

ORANGE COOKIES — Mrs. Reuben Brandlee
Clara Jordanger

1 1/2 c. white sugar
1 c. shortening
3 eggs
Juice and rind of 1 orange
1 c. buttermilk
3 1/2 c. flour
1 tsp. each soda, baking powder, vanilla and salt

Cream sugar, shortening, eggs. Add juice and rind. Add buttermilk, alternately with sifted dry ingredients. Add vanilla. Drop by teaspoonful onto baking sheet. Bake at 350°.

FROSTING:
Juice and rind of 1 orange
4 T. butter
Add:
Powdered sugar to spreading consistency.

Vanilla, if desired.

PINEAPPLE DROP COOKIES — Mrs. Glenn (Avis) Brockel

1 c. sugar
1/2 c. shortening
2 eggs
2/3 c. crushed pineapple (drained)
1 c. flour (or a little more)
2 tsp. baking powder
1/4 tsp. soda, salt and vanilla

Measure dry ingredients and sift together. Cream shortening, sugar and vanilla. Add unbeaten eggs. Beat well. Stir in pineapple. Add half of dry ingredients. Mix well. Add rest of dry mixture. Drop from teaspoon into well-greased cookie sheet. Bake at 375° for 10 min. or until light brown.

MINCEMEAT COOKIES — Gina Skaare

1 c. shortening
1 1/2 c. sugar
3 eggs
1 tsp. salt
1 tsp. soda
1 1/2 c. soft mincemeat

Drop by spoonful on greased cookie sheet. Bake in 350° oven until brown. Remove from oven while still soft and cover before cool. They stay soft a long time.

PINEAPPLE COOKIES — Alfia Williamson

1 1/2 c. brown sugar
2 eggs (beaten)
2/3 c. shortening
1 c. crushed pineapple (drained)
1 tsp. vanilla
1 tsp. soda in 1 T. pineapple juice
Sift together:
1 tsp. baking powder
1/2 tsp. salt
2 1/2 c. flour
1/2 c. nuts

Mix in order given. Drop from teaspoon on greased cookie sheet in 375° oven for 10 to 12 min.

TURTLES — Mrs. Joel (Clarice) Sigdestad

Melt:
2 squares chocolate
1/3 c. butter
Set aside.
Beat:
2 eggs
Add:
3/4 c. sugar
1 tsp. vanilla
1 c. flour

Add eggs, sugar, flour and vanilla to chocolate mixture. Drop by teaspoon on waffle iron.

CHOCOLATE FROSTING:
Melt:
1 square chocolate
Add:
1/4 c. Crisco
1/3 c. milk
1 c. sugar
Dash salt

Boil hard 1 min. Cool before stirring.

POTATO CHIP COOKIES — Mrs. Bertha Kambestad

1 c. butter or margarine
1 c. powdered sugar
1 egg yolk
1 1/2 c. flour
1 c. crushed potato chips
1/2 c. crushed walnuts
1 tsp. vanilla

Cream first 3 ingredients together. Mix together and add remaining ingredients and chill dough. Form into balls and flatten slightly and bake 350° for 15 min.

"Food without seasoning is like talk without reasoning."

PEANUT BUTTER COOKIES — Vi Fosheim

1 c. white sugar
1 c. brown sugar
1 c. butter or shortening
2 egg (beaten)
1 c. peanut butter
1 tsp. soda in warm water
3 c. flour

Cream shortening and sugars. Add rest of ingredients. Roll in balls and press flat with fork. Bake 12 min. at 350°.

PEANUT BLOSSOMS — Hilda Loken, Pierpont, S. D.

1/2 c. shortening
1/2 c. peanut butter
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1 3/4 c. flour
Vanilla
1 tsp. soda
Pinch salt
1 pkg. chocolate candy kisses

Cream shortening, peanut butter, sugar and add 1 beaten egg, flour, soda and salt. Shape into small balls and dip in sugar. Do not press down too much. Bake 12 min. at 325°. Press a candy kiss into each hot cookie. Makes about 40.

SPICY GINGER SNAPS WITH RAISINS — Mrs. Walter Winson

1 1/2 c. raisins (chopped or ground)
3/4 c. shortening
1 c. sugar
1 egg
1/4 c. molasses
2 1/4 c. sifted flour
2 tsp. soda
1 tsp. salt
1 tsp. ginger
1/2 tsp. cinnamon
1/4 tsp. cloves

Chop raisins. Cream sugar, shortening; add egg, molasses. Blend in sifted dry ingredients, add raisins. Chill. Make into small balls, roll in sugar, if desired; place on greased cookie sheet. Bake at 375° for 8 to 10 min. Makes 3 dozen. Stay soft.

OATMEAL COOKIES — Donna Raap

2 eggs (beaten)
1 1/2 c. sugar
3/4 c. shortening
Pinch salt
1 tsp. cinnamon
1 tsp. soda
1 c. raisins
2 c. oatmeal
1 tsp. nutmeg
3/4 c. sweet milk
2 c. flour

Mix ingredients and drop by teaspoon onto greased pan. Bake at 350°.

OATMEAL-NUT COOKIES — Mrs. Marie Eliason

1 shortening
2 brown sugar
2 eggs(well beaten)
1 1/2 oatmeal
2 tsp. soda
2 tsp. cream of tartar
1 tsp. vanilla
1 tsp. lemon
1/2 c. nutmeats (optional)
2 1/2 to 3 c. flour

Cream shortening,sugar and eggs. Sift together flour, soda and cream of tartar, add to creamed mixture. Add flavoring and oatmeal and nuts. Shape into balls, the size of walnuts, press down with a fork and bake at 350° about 10 min. or until done.

COCONUT OATMEAL COOKIES — Beth Sigdestad

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. baking powder
1 tsp. soda
1/2 tsp.salt
1 1/2 c. flour
3 c. oatmeal
1 c. coconut

Form into balls; flatten with a glass. Bake 12 min. at 350°.

CARAMEL SANDWICH COOKIES — Betty Lou Rohde

1 c. butter
3/4 c. brown sugar
1 egg yolk
2 1/4 c. sifted flour

Mix all together, roll into balls and press with fork. Bake at 350° until light brown. Frost with following frosting and press two together.

FROSTING:
2 T. butter (browned)
3 T. cream
1 tsp. vanilla
1 1/2 c. powdered sugar

SUGAR PUFFS — Evonne Wietgrefe

Sift:
2 c. flour
3 tsp. baking powder
1/4 c. sugar
1 tsp. salt
Add:
1/4 c. oil
1 egg
1 tsp. nutmeg
3/4 c. milk or Carnation

Stir with fork, drop by teaspoonfuls into hot oil. Fry until golden brown. Drain, roll in sugar and cinnamon.

"The right angle to approach any problem is the TRYangle."

OATMEAL RAISIN COOKIES — Mrs. John R. Skaare

1 c. raisins
1 c. sugar
1/2 c. butter
1/2 c. lard
1 tsp. cinnamon
1 tsp. (scant) nutmeg
2 eggs
5 T. raisin water
2 c. oatmeal
2 c. flour
1 tsp. soda
1 tsp. salt

Boil raisins. Cream sugar, shortening, salt; add eggs and raisin water. Add oatmeal, flour, soda and spices and boiled raisins. Drop on greased cooky tins and bake at 400°.

PECAN FINGERS — Evonne Wietgrefe

2 c. flour
1 c. butter
1/2 c. powdered sugar
1/4 tsp. baking powder
1 c. pecans (chopped)
1 T. water
1/2 tsp. salt

Roll in finger form and bake at 350° about 12 min. or until lightly brown.

HONEY JUMBLES — Mrs. Daniel Sigdestad

3 eggs
1 c. sugar
1 tsp. vanilla
1/2 tsp. salt
1 c. honey
4 c. sifted flour
2 tsp. soda
1 tsp. nutmeg
2 tsp. anise seed
1/4 c. butter (melted)

Beat eggs 8 min. Add sugar and beat again (about 5 min.). Fold in honey and vanilla. Add dry ingredients alternately with melted butter. Mix and refrigerate overnight. Roll out and cut 1 inch thick with doughnut cutter. Require very little flour to roll out. Bake at 340° for 10 min. on well greased pan, on top rack. Do not open oven while cookies are raising.

VARIATIONS:
Instead of anise seed, use grated rind of 1 orange and 1 tsp. lemon extract.

STRAWBERRY COOKIES — Beth Sigdestad

1 can sweetened condensed milk
1 lb. coconut (ground)
2 T. sugar
1/4 lb. almonds (ground)
1 tsp. almond or vanilla flavoring
2 pkg. strawberry Jello

Mix all ingredients together, except 1/2 pkg. Jello. Let stand for 1 hr. or more. Shape like strawberries. Roll in left over Jello. Trim with green icing. You can dye toothpicks for stems. They can be frozen.

DATE FILLED COOKIES — Mrs. Selmer R. Sandal

1 c. white sugar
1 c. brown sugar
1 c. butter
3 eggs
1 tsp. soda and
1/2 tsp. baking powder sifted in
4 c. flour

Mix ingredients in order given. Roll dough into rectangle shape. Spread filling on dough and roll like jelly roll. Refrigerate overnight. Cut in slices and bake, or roll out dough and cut with cookie cutter. Put filling between 2 cookies and bake in moderate oven.

FILLING:
Combine 1 lb. cut up dates
1 c. water
1/2 c. sugar

Cook until thick. Cool.

DATE FILLED TRIBBIES — Donna Raap

Cream well:
3/4 c. butter
1 c. brown sugar
Sift:
2 c. flour
2 tsp. baking powder
Dissolve:
1 tsp. soda in 1/2 c. sour cream
Add:
2 c. rolled oats
1 tsp. vanilla

Dissolve soda in sour cream and add alternately with rolled oats. Sift flour and baking powder together. Mix until well blended. Turn out on floured board and roll thin, cut into desired shapes. Place spoonful of date mixture on each cookie and cover with another cookie; seal edges. Bake at 350°.

DATE FILLING:
1 lb. dates (cut fine)
3/4 c. sugar
1/2 c. nuts (chopped)
1 c. water

Cook until dates are soft. Cool and add nuts.

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

KOOKIE BRITTLE — Mrs. Maynard Sigdestad

1 c. margarine
1 1/2 tsp. vanilla
1 tsp. salt
1 c. sugar
2 c. sifted flour
1 (6 oz.) pkg. chocolate chips
1 c. walnuts (chopped)

Preheat oven to 375°. Combine margarine, vanilla, salt and blend. Gradually beat in sugar. Add flour, 1/2 of the chips and nuts. Press evenly in ungreased 15x10x1 inch pan. Sprinkle remaining chips, over all. Bake at 375° about 20 min. or until light golden brown. Cool until cold. Break like peanut brittle.

FORK COOKIES — Donna Raap

1 c. white sugar
1/2 c. brown sugar
3/4 c. lard
2 eggs
Pinch salt
3 T. sweet milk
1 tsp. vanilla
1 1/2 tsp. soda, (dissolve in a little water)
1 1/2 tsp. baking powder
4 c. flour (add more to make very stiff)
1 c. raisins (ground)

Drop by teaspoon; flatten with fork. Bake in greased pan at 350°.

SALTED PEANUT COOKIES — Esther Anderson

2 c. brown sugar
1 c. shortening
3 eggs
3 c. corn flakes (crushed after measuring)
1 tsp. vanilla
1 1/2 c. peanuts (chopped)
1 tsp. baking powder
1 tsp. soda
3 1/4 c. flour

Form in balls the size of a walnut and pat down with glass dipped in sugar. Bake in 375° oven.

CINNAMON COOKIES — Mrs. Warren Brandlee

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
2 1/2 c. flour
1 tsp. soda
1 1/2 tsp. cinnamon
1 tsp. (scant) salt
1 tsp. vanilla

Blend shortening, sugars and eggs; mix in remaining ingredients; roll into balls the size of a walnut, then roll in sugar. Bake at 350°.

RICE KRISPIE COOKIES — Ethel Fossum

1 c. white sugar
1 c. brown sugar
1 c. margarine
1 c. cooking oil
1 egg
1 tsp. vanilla
1 tsp. salt
1 tsp. cream of tartar
1 tsp. soda
1 c. Rice Krispies
1 c. flake coconut
1 c. oatmeal
1/2 c. nuts
3 1/2 c. flour

Cream sugars and margarine and oil. Add rest of ingredients. Roll in balls, dip in sugar and press down with fork on cookie sheet. Bake for 15 min. at 350° or until brown. Makes a large batch.

CHERRY WINKS — Donna Raap

Sift together:
2 1/4 c. sifted flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
Cream together:
3/4 c. shortening
1 c. sugar
2 eggs
2 T. milk
1 tsp. vanilla
At last add:
1 c. dates (chopped)
1 c. pecans (chopped)
1/3 c. maraschino cherries (chopped)
Crush:
2 1/2 c. corn flakes(to roll each cookie in)

Combine shortening, sugar, eggs, cream well. Add milk and vanilla. Blend in sifted dry ingredients and mix well. Add dates, pecans and cherries. Shape into balls, using a level tablespoon of dough for each cookie. Crush 2 1/2 c. corn flakes. Roll each ball of dough for each cookie in corn flakes. Place on greased baking sheet. Top each cookie with 1/4 maraschino cherry. Bake in moderate oven at 375° for 10 to 12 min. Do not stack or store until cold. Makes 5 dozen cookies.

MILLION DOLLAR COOKIES — Ethel Fossum

1/2 c. brown sugar
1/2 c. white sugar
1 c. shortening
1 egg
1 tsp. vanilla
1/2 c. nutmeats(chopped)
2 c. sifted flour
1/4 tsp.soda
1/2 tsp. salt

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MILLION DOLLAR COOKIES (Continued).

Cream sugars with the shortening. Add egg, salt and vanilla, then the sifted flour with the soda and last the nutmeats. Roll in balls, and roll in granulated sugar. Press down with a glass dipped in sugar. Bake at 350°.

WHOOPIE PIE COOKIE — Donna Raap

1 c. shortening
2 eggs
2 c. sugar
1 c. sour milk
2 tsp. vanilla
1 c. hot water
2 tsp. soda
1 tsp. baking powder
4 c. flour (scant)
1 c. cocoa
1 tsp. salt

Combine hot water and soda. Mix all together. Drop by teaspoon, bake at 350°. When cool, fill with marshmallow filling.

MARSHMALLOW FILLING:

2 egg whites
4 tsp. flour
1 box powdered sugar
1 c. oleo
5 T. milk
2 T. marshmallow cream
1 T. vanilla

Beat together and spread.

# BARS

APPLE BARS — Mrs. Ted Swanson

2 1/2 c. flour
1 T. sugar
1 tsp. salt
1/2 c. margarine
1/2 c. vegetable shortening
2/3 c. milk
1 c. Rice Krispies
5 c. apples
1 1/2 c. sugar
1 tsp. cinnamon
1 egg

Mix flour, sugar, salt shortening, yolk of egg and milk. Divide dough in half. Roll size of cookie sheet. Spread Krispies on unbaked crust. Add apples,sugar and cinnamon. Cover with remaining dough. Beat egg white very stiff and spread over crust. Bake 40 min. at 400°. While hot, dribble on 1 c. powdered sugar and 2 T. lemon juice, mixed.

"The family that prays together stays together."

APPLE BARS — Mrs. Earl Fossum (Barb)

Mix like pie crust:
2 1/2 c. flour — 1 c. lard
1 T. sugar — 1 tsp. salt
Beat:
1 egg yolk — 2/3 c. milk

Apples (as many as desired) — Sugar

Beat egg yolk and milk with fork, add to flour-lard mixture. Use half to roll out in 15x10 inch pan. Roll, thinner the better. Do not grease pan. Put layers of sliced raw apples on top of dough. Sprinkle with 1/2 c. sugar (or more) and a little cinnamon. Roll out other half of dough and put on top. Pinch edges together. Beat egg white and brush over top crust. Sprinkle sugar over top. Bake at 400° for 30 min.

PUMPKIN BARS — Evonne Wietgrefe

Cream together:
2 c. sugar — 1 med. can pumpkin
4 eggs — 1 c. oil
Sift together:
2 c. sifted flour — 1 tsp. soda
2 tsp. baking powder — 1/2 tsp. salt

Add to creamed mixture.

Add:
1/2 c. walnuts

Bake in bar pan in 350° oven for 25 to 30 min.

CREAM CHEESE FROSTING:
3/4 stick butter — 3 oz. Philadelphia cream cheese
1 tsp. vanilla — 2 1/2 c. powdered sugar

PEANUT BUTTER BARS — Elsie Sigdestad

1 c. brown sugar — 1/2 tsp. salt
1 c. butter — 3 T. peanut butter
2 c. flour — 1 c. oatmeal
1 tsp. soda

Mix all ingredients; press into cookie sheet pan (10x15). Bake 15 min. at 350°. Frost with chocolate frosting.

Take time to think -- you can do more work with your head than with your feet!

BROWNIES

Eunice Fosheim
Barbara Raap

1/2 c. butter
1 c. sugar
4 eggs
1 can chocolate syrup
(1 2/3 c.)
1 c. plus 2 T. flour
1/2 tsp. baking powder
Nuts (if desired)

Cream butter, sugar and eggs. Add rest of ingredients. Bake in large greased jelly roll pan 15 1/2x10 1/2x1 inch at 350° for 25 min. Cool and frost.

FROSTING:
1 1/2 c. sugar
6 T. milk (3/8 c.)
6 T. butter
3/4 c. chocolate chips

Boil 30 seconds, remove from heat, add chips. Cool. Beat until spreading consistency.

BROWNIES

Mrs. Ronald (Eunice) Hanson

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

Cream sugar and oleo. Add beaten eggs and blend. Sift flour, cocoa and salt. Add alternately with milk. Add vanilla and nuts. Grease and flour 11x15 inch pan. Bake at 350° for 25 min.

ONE BOWL BROWNIES

Mrs. Selmer R. Sandal

2 1/2 squares chocolate
1 c. shortening or lard
4 eggs
1 c. brown sugar
1 c. white sugar
1 tsp. vanilla
1 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 c. walnut meats (broken)

Place in a 2 qt. size bowl,which can be heated, the chocolate and shortening to melt. Let cool. Add eggs, beat well. Add sugars, vanilla, baking powder and salt in flour(sifted). Add walnuts and mix well. Pour into greased and floured 12x18 inch pan. Bake 40 to 45 min. in 350° oven. Frost while slightly warm with the following frosting.

LAZY CHOCOLATE FROSTING:
Melt in a 1 qt. saucepan 2 squares chocolate and 2 T. butter. Add 1/4 c. milk and stir until it thickens. Remove from heat, add 1 1/2 c. sifted powdered sugar and 1 tsp. vanilla. Mix well. Cold milk or more powdered sugar may be added for just right spreading consistency.

GOOD BROWNIES — Esther Anderson

1 square chocolate (melted)
1/3 c. shortening
1 c. sugar
2 eggs
3/4 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1/2 c. nuts

Melt chocolate with the shortening. Beat in sugar and eggs. Sift flour, baking powder and salt and add. Lastly add nuts and vanilla. Put in 9x9 inch greased pan and bake at 350° for 35 min.

BROWNIES — Mrs. Norman Holden

3/4 c. flour
1 1/4 c. sugar
1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. cocoa
1/3 c. dry milk
1/2 c. shortening (soft)
2 eggs (unbeaten)
2 T. water
1 tsp. vanilla
1/2 c. nutmeats (broken)

In a 2 qt. bowl, sift flour, sugar, baking powder, salt, cocoa and dry milk. Add all at once, the shortening, eggs, water and vanilla. Mix until well blended then beat hard for 1 min. Stir in the nuts and spread in 8x12 inch pan and bake at 350° for 25 min. Cool in pan.

BUTTERSCOTCH BARS — Edith Sandvik

1 c. sugar
3/4 c. oleo
2 eggs (beaten)
2 1/2 c. graham cracker crumbs
1/2 c.coconut
2 c. miniature marshmallows
1/2 c. nuts

TOPPING:
1 pkg. butterscotch chips
2 T. peanut butter

Beat eggs. Add sugar and butter. Boil slowly for 2 min. Cool. Add crushed graham crackers to mixture. Add coconut, nuts and marshmallows. Press into a 9x13 inch pan. Top with a pkg. of butterscotch chips, melted with peanut butter. Yields 36 bars.

APRICOT COCONUT BALLS — Irene Hagen

1 1/2 c. dried apricots (ground)
2 c. coconut (shredded)
2/3 c. Eagle brand sweetened condensed milk
Confectioners' sugar

Combine apricots and coconut. Add Eagle brand milk. Blend well. Shape in small balls and roll in confectioners' sugar. Let stand until firm. Makes 32 balls, 1/4 inch in diameter.

GRAHAM CRACKER BARS — Noel Anderson

Cover cookie sheet with whole graham crackers

1 c. butter — 1/3 c. milk
1 c. brown sugar
Boil 4 1/2 min.

Add:
1 c. graham cracker crumbs — 1 c. coconut
Boil 1/2 min.
Spread on cookie sheet and add more graham crackers on top.

FROSTING:
3 T. milk — 3 T. brown sugar
3 T. butter
Add powdered sugar to spreading consistency.

GINGER CREAM BARS — Eunice Hanson

1 c. sugar — 1 tsp. soda in cream
1 c. sour cream — 1/2 tsp. cinnamon
1/2 c. oleo — 1/2 tsp. ginger
2 eggs — 1/2 tsp. nutmeg
1/2 c. molasses — 2 c. flour (scant)

Flour enough to make a stiff-like dough. Spread with spoon and bake in hot oven (350°-375°). Frost and cut in squares. (Use cookie sheet pan.)

FROSTING:
1 stick oleo, whip well; add cream, vanilla and powdered sugar to spreading consistency.

SOFT CHOCOLATE DROP COOKIE — Evonne Wietgrefe

1/2 c. soft shortening — 1 egg
1 c. sugar — 1 tsp. vanilla
Mix well.
1 3/4 c. flour with 1/2 tsp. soda and 1/2 tsp. salt — 1/2 c. (scant) cocoa

Sift and add alternately with 3/4 c. buttermilk. Add 1/2 c. walnuts.

Drop by spoonfuls onto greased cookie sheet. Bake at 325° about 10 min. Frost, if desired.

Housework is something you do that nobody notices unless you don't do it!

COCOA DATE BARS — Kay Espeland

1 c. dates or raisins
1 c. boiling water
1 tsp. soda
1 c. sugar
3/4 c. shortening
2 eggs (beaten)
1/4 tsp. salt
1 tsp. vanilla
1 1/3 c. flour (sifted)
1 T. cocoa (rounded)

TOPPING:
1/2 c. chocolate chips
Walnuts

Pour hot water over dates and soda. Let stand while you mix other ingredients. Pour into 9x13 inch pan. Sprinkle 1/2 c. chocolate chips and walnuts over the batter. Bake at 350° for 30 to 40 min.

FUDGE NUT BARS — Mrs. Andrew Brandlee

1 c. margarine
2 c. brown sugar
2 eggs
1 tsp. vanilla
3 c. oatmeal
2 1/2 c. flour
1 tsp. soda
1 tsp. salt

Cream butter, sugar until light. Mix in eggs, vanilla and dry ingredients. Spread 2/3 of this mixture in bottom of greased jelly roll pan. Pour filling over this and cover with 1/3 of oatmeal mixture. Bake at 350° about 25 to 30 min.

FILLING:
1 (12oz.) pkg. chocolate chips
1 c. sweetened condensed milk
2 T. butter
1/2 tsp. salt
1 c. nuts (chopped)
1 tsp. vanilla

Melt chips, butter and salt in a double boiler. When smooth, add vanilla and nuts.

FUDGE BARS — Myrna Mork

2 c. sugar
1 c. cream
3 T. cocoa
1 pkg. miniature marshmallows
3 T. butter
3 c. graham cracker crumbs
1/2 c. nuts
2 tsp. vanilla

Cook sugar, cream and cocoa to soft-ball stage. Cool slightly. Add graham cracker crumbs, nuts, vanilla and marshmallows. Pour into 9x13 inch pan. Cut into squares when cool.

If more people would drive right, more people would be left.

## APPLE SAUCE BARS OR CAKE

Gina Skaare

1 c. sugar
1 1/2 c. applesauce
1/2 c. shortening
2 eggs
2 c. flour
1 c. raisins (steamed in a little water)
2 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1 tsp. salt

One bowl method mix:

Place flour, sugar, soda, spice and salt in sifter and sift thru into mixing bowl. Add shortening, applesauce and eggs, one at a time. Beat with electric beater until smooth. Add raisins and walnuts (if desired). Bake in 15 1/2 x 10 1/2 inch pan at 350° for 35 to 40 min. Spread with following before placed in oven:

2/3 c. crushed corn flakes
2 T. soft butter
1/3 c. sugar

Cool and cut in bars.

May use the same recipe for cake, bake in 9x13 inch pan and frost with brown sugar frosting.

## CHOCOLATE MARSHMALLOW BARS

Esther Anderson

1 c. shortening
4 eggs
1 1/2 c. flour
1/2 tsp. salt
1 1/2 c. sugar
1/2 tsp. baking powder
4 T. cocoa
2 tsp. vanilla
1 c. nuts
Small marshmallows

Cream shortening and sugar, add eggs. Then add all the dry ingredients. Lastly, add vanilla and nuts. Bake in a greased jelly-roll pan for 15 min. at 350°. Remove from oven and cover with marshmallows. Return to oven for 3 min. Let cool and cover with the following frosting:

1 c. brown sugar
1/2 c. water
3 squares chocolate

Bring to a boil and cook for 3 min. Add 3 c. powdered sugar. Spread on bars.

## COCONUT BARS

Mrs. Blanche Anderson

1/4 lb. butter or oleo (melt)
1 can sweetened condensed milk
2 c. graham crackers (crushed)
1 c. flaked coconut
6 hershey bars

Continued Next Page.

COCONUT BARS (Continued).

Mix melted butter and graham cracker crumbs and pat in pan. Bake 10 min. at 350°. Mix milk and coconut, pour on crust. Bake until speckled brown. Cover with the Hershey bars, or make a boiled frosting of 1/2 c. sugar, 1/2 c. brown sugar, 1/2 c. cream and 1 square chocolate. Boil and add vanilla and a lump of butter.

MATRIMONIAL CAKE BARS — Mrs. Oscar Kambestad

3/4 c. butter
1 c. brown sugar
1 1/2 c. flour
1 1/4 c. oatmeal
1/2 tsp. soda
1/4 tsp. salt

FILLING:
1 pkg. dates (cut)
1 c. water
1/2 c. sugar
1 T. butter

Boil dates, water, sugar and butter. Let cool. Mix dry ingredients, and butter. Mix as for pie crust. Put about 3/4 of dry mixture in bottom of greased pan; then spread all of date filling on crust. Put rest of dry mixture on top and bake in moderate oven 25 to 30 min.

TOOTSIE ROLL BARS — Mrs. Robert Loken

1 c. brown sugar
3/4 c. shortening
2 eggs
1 tsp. soda
1 3/4 c. flour
1 3/4 c. quick oatmeal
1 tsp. vanilla
1/2 tsp. salt

Cream shortening and sugar, add eggs and vanilla. Add dry ingredients. Pat 2/3 of this mixture into cookie sheet pan(11x15 size). Melt the following in a double boiler over hot water:
9 oz. chocolate chips
1 can Bordens sweetened condensed milk

Mix well and spread on dough. Put remaining dough on top of chocolate mixture in dabs. Nuts can be added. Bake 20 min. at 350°. When cool cut into bars.

QUICK AND EASY BARS — Mrs. Sherrill Sigdestad

1 pkg. cake mix
1 c. coconut
1/2 c. brown sugar
1/2 c. oatmeal
1/3 c. water
2 eggs
1 T. white sugar

Bake 30 min. at 350°. Use 10x15 inch pan.

SPECIAL K BARS

Jeanne Skaare
Bristol, S. D.

1 c. white sugar
1 c. white syrup
1 1/2 c. peanut butter
7 c. cereal
1/3 c. butter
1 pkg. chocolate chips
1 pkg. butterscotch chips

Bring sugar and syrup to boiling, remove from heat, add 1 1/2 c. peanut butter. Pour over 7 c. cereal, Special K, Cherrios, Bran Flakes, Rice Krispies.

Frost with butter, chips (melted together). Or use chocolate chip frosting with 3 T. peanut butter added.

CHERRY BARS

Mrs. Lyle Johnson

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

Mix together. Bake in 350° oven for 10 min. in 9x12 inch pan.

TOPPING:

2 eggs
1 c. sugar
1/2 c. coconut
1/2 c. nuts (chopped)
1/4 c. flour
1/2 c. maraschino cherries (chopped)
1 tsp. vanilla
1/2 tsp. salt
1/2 tsp. baking powder

Pour over first mixture and bake at 350° for 20 min. Frost with 1 c. powdered sugar mixed with cherry juice.

RAISIN BARS

Mrs. Ray (Bernice) Spiering

3/4 c. butter or margarine
1 c. brown sugar
Pinch salt
1 1/4 c. oatmeal
1 1/2 c. flour
1 tsp. soda

Mix dry ingredients. Melt butter and mix in until crumbly. Boil filling ingredients until thick. Put half of crumbly mixture in 9x13 inch pan, cover with raisin filling, then top with rest of crumbly mix. Bake 25 min. in 325° oven. FILLING: 2 c. raisins, 1/2 c. water, 2 T. cornstarch, 1/2 c. sugar.

O'HENRY BARS

Mrs. Ray (Bernice) Spiering

4 c. oatmeal
1 c. brown sugar
1/2 c. butter or margarine
1/2 c. dark syrup
3 tsp. vanilla

Mix ingredients well. Bake in greased 9x12 inch pan in 375° oven for 15 min.

Melt 1 (6 oz.) pkg. chocolate chips and 1/2 c. peanut butter. Pour over top of O'Henry Bars. Cut into bars.

LEMON BARS — Mrs. Lyle Johnson

1/2 c. butter
1/2 c. powdered sugar
1 c. flour

Mix together and pat into an 8x11 inch pan. Bake 10 min. in 350° oven.

FILLING:
2 eggs (beaten)
1 c. sugar
Juice of 1 lemon
3 T. flour
1/2 tsp. baking powder

Mix together and pour over baked crust. Bake 25 min. more in 350° oven.

FROSTING:
1 T.milk
1 T. butter
1 c. powdered sugar
1 tsp. vanilla

APRICOT PINEAPPLE BARS — Iva Anderson

3/4 c. butter
1 c. brown sugar
1 3/4 c. flour
1/2 tsp. soda
1 1/2 c. oats
1 tsp. salt
1 can apricot-pineapple filling

Mix the 1st 6 ingredients together. Press half of mixture in 9x13 inch pan. Spread with the filling. Put remaining mixture on top, patting lightly. Bake 25 min. at 400°. Let cool and cut.

BANANA BARS — Beth Sigdestad

2 eggs
1 c. sugar
1/2 c. vegetable oil
1/3 c. milk
1 tsp. lemon juice
1 1/2 c. flour
1/2 tsp. soda
1/2 tsp. salt
1 ripe banana

Combine eggs, sugar, oil, milk, lemon juice and beat well. Add flour, soda, salt and 1 med. ripe banana. Bake in 10x15 inch pan, 25 or 30 min. at 350°. Top with banana frosting.

BANANA FROSTING:
2 T. soft oleo
2 c. powdered sugar
1/2 tsp. salt
1 tsp. almond flavor
1 small ripe banana

The promise of some people to be on time carries a lot of wait.

RHUBARB BARS — Mrs. Osvald Sparby

3 c. rhubarb (cut up)
1 1/2 c. sugar
2 T. cornstarch
1/4 c. water
1 tsp. vanilla

1 1/2 c. oatmeal
1 1/2 c. flour
1 c. brown sugar
1/2 tsp. soda
1 c. shortening
1/2 c. nuts (chopped)

Dissolve cornstarch in water. Mix rhubarb, sugar and vanilla together, add to cornstarch and water mixture. Cook until thick. Set aside.

Mix together the oatmeal, flour, brown sugar, soda, shortening and nuts, until crumbly. Pat 3/4 mixture into bottom of a 9x13 inch pan. Pour in rhubarb mixture and sprinkle remaining crumbs on top. Bake at 375° for 30 to 35 min. Cool and cut into bars.

ORANGE BARS — Elsie Sigdestad

1/2 c. butter
1 c. sugar
2 eggs
1/4 tsp. salt
1/2 c. nuts

1 c. buttermilk or sour milk
1 tsp. soda
2 c. flour
1 orange
1 c. raisins

Grind orange with peel, raisins and nuts. Mix ingredients; pour into 10x15 inch pan. Bake 35 min. at 350°.

FROSTING:

2 T. butter
2 T. orange juice
1 c. powdered sugar

CARROT BARS — Donna Raap

4 eggs (beaten)
2 c. sugar
3 jars carrot baby food
1/2 c. Wesson oil
1 tsp. salt

2 1/2 c. flour
2 tsp. soda
1 1/2 tsp. cinnamon
1 c. nuts

Bake on one 9x13 inch pan 20 or 30 min. Cool and frost.

FROSTING:

3 c. powdered sugar
1/2 c. butter
1 (3oz.) pkg. cream cheese
1 tsp. vanilla

Cream butter and sugar, add softened cheese and vanilla. Beat and spread.

No girl is too dull to have "bride" ideas.

CARROT BARS — Mrs. Enna Orness

4 eggs
2 c. sugar
1 1/2 c. salad oil
2 c. flour
1 tsp. soda
1 tsp. salt
2 tsp. cinnamon
3 c. carrots (ground)
1 1/2 c. coconut
1/2 c. nuts (chopped)

Beat eggs, sugar and oil together. Add flour, soda, salt and cinnamon, beat well. Add carrots, coconut and nuts. Spread on large cookie sheet. Bake at 350° for 30 to 40 min.

FROSTING:

1 stick butter or margarine
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese
3 c. powdered sugar

Frost while warm. May add chopped nuts, raisins and coconut.

TOFFY BARS — Mrs. Don (Shirley) Jorgenson

1 c. oleo margarine
1 c. brown sugar
1 1/2 c. flour
1 egg yolk (beaten)
1 tsp. vanilla

Mix margarine, sugar, egg yolk, vanilla and flour. Spread mixture into greased 10x13 inch cookie sheet. Bake at 350° for 15 min. (don't let it get brown) while still warm lay six 5 cent Hersey bars on top. Put in oven for 1 minute. Take out and spread candy bars. Sprinkle with chopped nuts.

ORANGE SLICE BARS — Mrs. Blanche Anderson

2 c. flour (sifted)
1/4 tsp. salt
1/2 c. walnuts (chopped)
2 c. brown sugar
1 tsp. baking powder
1 c. candy orange slices (cut)
4 eggs
1 tsp. vanilla

Mix altogether and pour onto greased cookie sheet. Bake at 300° to 350° oven until golden brown.

ICING:

1 c. milk (scalded)
2 T. melted butter
3 c. powdered sugar
1/2 tsp. vanilla

Mix and spread over the baked cookie sheet. Cut when cool.

One of the mysteries of life is how a boy who wasn't good enough to be married to your daughter can be the father of the smartest grandchild in the world.

ALMOND JOY BARS — Pamela Kirchmeier

2 c. graham crackers (crushed)
1/2 c. butter
2 c. flaked coconut
1 c. sweetened condensed milk
8 almond chocolate bars

Combine crumbs and butter. Spread in 8x12 inch pan. Bake at 350° for 10 min. Mix coconut and condensed milk. Spread on cracker mixture. Return to oven for another 10 min. Remove and cover with bars. Cut into bars or squares. Yields 15 bars.

MOUND CHOCOLATE BARS — Cora Williamson Schauer

1/4 c. oleo
1/3 c. sugar
1 egg
1 c. graham crumbs
1 c. coconut
1 c. nuts

Cook until thick, the oleo, sugar and egg and add to the next three ingredients. Chill, pat in 8x10 pan.

1 1/4 c. powdered sugar
1/3 c. Crisco
1/4 c. milk (heated)
Vanilla

Spread powdered sugar mixture on top of first crumb layer in pan.

Melt big Hershey bar. Add milk to make it of spreading consistency. Spread over white layer. Cut into bars.

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# Desserts

# Pastries

# PASTRIES

## PIE CRUST

Noel Anderson

3/4 c. flour
1/2 tsp. salt
1/4 c. shortening

Cut shortening into flour.

Add: 1 egg yolk to 2 T. water and 1/2 tsp. vinegar

Mix together and add to flour mixture.

## PIE CRUST

Donna Raap

1/2 (8 oz.) pkg. cream cheese
1/2 lb. oleo
3 c. flour

Cut oleo into flour and add softened cheese. Can be refrigerated until you use it.

## MARSHMALLOW MERINGUE

Mrs. Maynard Sigdestad

8 marshmallows
2 egg whites
Pinch of salt
1/2 c. sugar
Rind of 1 orange (grated)

Melt marshmallows with orange rind in top of double boiler. Cool slightly. Beat egg whites with salt. Add sugar. Fold into marshmallows, put on your pie and brown slightly under broiler.

## NEVER FAIL CORNSTARCH MERINGUE

Luella Holden

1 T. cornstarch (cold water)
1/2 c. boiling water
3 egg whites
Pinch salt
6 T. sugar
1 tsp. lemon juice

Mix cornstarch in small amount of cold water. Stir into 1/2 c. boiling water and cook until thick and clear. Cool. Whip egg whites, add pinch of salt and sugar. Beat in cooled cornstarch mixture until like marshmallow cream. Add lemon juice. Spread over pie and bake until browned. 350° for 15 min.

## PECAN PIE

Mrs. Blanche Anderson

1/4 c. butter
Pinch salt
1 c. pecan halves
1 tsp. vanilla
2/3 c. brown sugar
3/4 c. dark syrup
3 eggs (beaten)
1 unbaked pie shell

Mix altogether and pour into unbaked pie shell. Bake 10 min. at 450°, then bake 45 min. at 350°.

RASPBERRY PIE ROYAL — Hilda Loken

Crust:
2 c. coconut
2 T. sugar
1 T. flour
2 T. butter

FILLING:
4 c. marshmallows
1 c. heavy cream (Dream Whip)
Red food coloring (few drops)
1 pkg. frozen raspberries

To make crust, press ingredients into pan and bake 10 min. at 350°.

To make filling, melt miniature marshmallows in 1/2 c. raspberries*and whipped cream. Pour into cooled shell and chill.
*juice.Chill until thickened.Fold in raspberries& whipped cream.

DEEP DISH APPLE PIE — Mrs. Don (Shirley) Jorgenson

4 c. apples (peeled and sliced)
1 c. sugar
1/2 c. water
1 tsp. vanilla

TOPPING:
1/2 c. butter
1/2 c. brown sugar
1 c. flour
Pinch of salt

Combine apples, sugar, water and vanilla in a 8x10 inch buttered baking dish.

Mix topping of butter, brown sugar, flour and salt. Sprinkle over apples. Bake at 350° about 30 min. or until apples are tender.

CHERRY PIE — Mrs. John R. Skaare

1 can pie cherries
1 c. sugar
2 1/2 T. tapioca
1/8 tsp. salt
1/3 c. cherry juice
Butter

Drain cherries. In a bowl, mix sugar, tapioca, salt, cherry juice. Put into unbaked pie shell. Cover with crust and bake 10 min. at 450°, reduce to 375° for 30 min., until done.

RHUBARB PIE — Mrs. Oscar Simonson

2 c. rhubarb (chopped)
1 c. sugar
3 T. water
2 egg yolks
1 heaping T. flour
1 T. butter
2 egg whites for top
4 T. sugar

Put rhubarb in boiling water for 5 min. Mix all ingredients except egg whites. Pour over rhubarb in unbaked pie shell and bake for 45 min. in 350° oven. Remove and cover with meringue and bake until brown.

SNOW-CAPPED RAISIN PIE — Margaret Fosheim

3/4 c. sugar
2 T. cornstarch
1/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
2 egg yolks
1 c. dairy sour cream
1 c. raisins
1 1/2 tsp. lemon juice
1/2 c. walnuts (chopped)

Combine sugar, cornstarch, salt and spices in top of double boiler. Blend in egg yolks. Add sour cream, raisins and lemon juice. Cook over low heat until thick. stirring constantly. Cool. Stir in nuts. Pour into an 8 inch baked pie shell. Top with meringue. Bake at 350°, 15 to 18 min. or until delicately browned.

MERINGUE:
2 egg whites
1/4 tsp. cream of tartar
1/4 c. sugar

To make meringue, beat egg whites until frothy. Add cream of tartar and continue beating until peaks began to form. Gradually, beat in sugar, beating until stiff and glossy.

CREAM PIE — Lorinda Sigdestad

2 c. milk
2 eggs
1/3 c. sugar
2 T. cornstarch (in lukewarm water, enough to dissolve)
1 tsp. vanilla

Whip egg yolks and sugar until smooth. Mix cornstarch, mix with eggs and sugar. Bring milk to boiling and stir while adding the thickening mixture. When thick, remove from burner. Add 1 tsp. vanilla. Cool, covered. Put into baked pie shell. Make meringue and cover pie filling. Bake at 350° for 15 min. until golden brown. May add coconut or bananas to pie filling.

MERINGUE:
2 eggs whites
1/4 tsp. cream of tartar
4 T. sugar

TART PITTED PRUNE PIE — Mrs. Walter Winson

1 box (12 oz.) prunes (pitted)
1 1/2 c. water
3/4 c. sugar
3 T. cornstarch
1/4 c. lemon juice (or grated rind of 1 lemon)

Continued Next Page.

TART PITTED PRUNE PIE (Continued).

Cut prunes in quarters, bring prunes and water to a boil; drain, reserving liquid. Mix sugar, cornstarch and stir into prune liquid; stir until thick and remove from heat. Add prunes, lemon rind or juice and cool. Prepare pie shell. Pour prune mixture into unbaked shell, cover with lattice top, crimp edges together. Bake 425° for 30 to 40 min. Good with whipped cream topping.

RHUBARB PIE — Myrene Brockel

PIE CRUST:

1 c. flour
1/2 tsp. salt
1/2 c. margarine or butter

Add salt to flour. Add butter. Pat into pie pan and bake 15 min. at 350°.

FILLING:

3 c. rhubarb (uncooked, cut up)
1 1/2 c. sugar
3 T. flour
1/2 c. sour cream
3 egg yolks (beaten)
Drop red food coloring and cinnamon to flavor, (if desired)

Cover rhubarb with hot water, let stand 20 min. Drain. Cook rhubarb and 1 c. sugar until it is soft. Add flour to remaining 1/2 c. sugar and add it to hot sauce. Fold beaten egg yolks into sour cream. Add to hot sauce. Cook over low heat until filling is thick. Stir in coloring and cinnamon. Pour into baked cooled shell. Top with meringue.

MERINGUE:

3 egg whites
6 T. sugar
1/4 tsp. cream of tartar

Beat whites and cream of tartar until they are very stiff. Add sugar. Put pie and bake 20 min. at 350°.

COFFEE CREAM PIE — Ann Marie Sigdestad

NUT SHELL:

1 egg white
1/8 tsp. salt
1/4 c. sugar
1 1/2 c. nuts (finely chopped)

Combine egg white and salt, beat until stiff. Gradually add and beat in sugar until stiff, flossy peaks form, fold in nuts. Press into 8 inch pie pan. Prick well with fork. Bake at 400° for 12 min. Cool.

Continued Next Page.

COFFEE CREAM PIE (Continued).

FILLING:

2 1/4 c. miniature marshmallows
1/4 c. water
1 T. Taster's Choice Coffee
1 egg yolk
1 c. heavy cream (whipped)
1/4 tsp. almond extract

Combine and place over med. heat, marshmallows, water and coffee. Stir constantly until marshmallows melt. Beat egg yolk slightly, slowly add hot mixture, stirring rapidly. Return to saucepan and cook over med. heat for one min.* Beat slightly. Fold whipped cream and almond extract into mixture. Pour into cooled nut shell. Chill. Decorate with nuts or whipped cream, if desired.*(OMISSION) Chill till thickened, but not set.

PARADISE PUMPKIN PIE — Carol Sigdestad

1 (8 oz.) pkg. cream cheese
1/4 c. sugar
1/2 tsp. vanilla
1 egg
1 (9 inch) pie crust (unbaked)
1 1/4 c. pumpkin (canned or cooked)
2 eggs (beaten)
1 c. evaporated milk
1/2 c. sugar
1/4 tsp. each ginger and nutmeg
1 tsp. cinnamon
Dash salt

Combine softened cream cheese, sugar and vanilla. Mix until well blended. Add egg and mix well. Spread in bottom of pastry shell. Combine remaining ingredients, mix well. Carefully pour over cream cheese mixture. Bake at 350° for 1 hr. and 5 min. or until done. Cool. Brush with maple syrup and garnish with nuts, if desired.

PUMPKIN DREAM PIE — Noel Anderson

1 c. cream (whipped)
2/3 c. milk
1 pkg. instant vanilla pudding
1 c. canned pumpkin
3/4 tsp. pumpkin pie spice

Beat slowly with egg beater, 1 min. Chill until set, 2 hrs. or better if overnight. Top with whipped cream, sprinkle with nuts. Put into pie plate or 8x8 inch pan with graham cracker crumbs on bottom and top.

CRUMBLE PEACH PIE — Hilda Loken

4 c. peaches (peeled, sliced) (4 or 5)
1 c. sugar
1/4 c. flour
1/2 tsp. cinnamon
1/2 c. butter or margarine
1/2 c. sugar
3/4 c. flour

Continued Next Page.

CRUMBLE PEACH PIE (Continued).

Put peeled sliced peaches into mixing bowl. Mix gently so peaches won't break up with sifted sugar, flour and cinnamon mixture. Put into unbaked 9 inch pie crust. Cream butter, sugar and flour. Spread on top of peaches. Bake 10 min. in 450° oven and 30 min. in 350° oven.

STRAWBERRY FREEZE — Myrna Mork

1 1/2 c. sugar
3 egg whites
3 T. lemon juice
2 c. strawberries (frozen, thawed)
1/4 tsp. salt
1 1/2 c. cream

CRUMB MIXTURE:
1 1/4 c. flour
3/4 c. brown sugar
1/2 c. butter
1/2 c. nuts (chopped)

Bake in oven until brown, stirring often. Cool.

Mix together all ingredients in filling, except cream. Beat with electric mixer until thick. Whip cream and add to strawberry mixture. Put in 9x13 inch pan with crumb mixture on top and bottom. Freeze.

FRESH STRAWBERRY PIE — Luella Holden

1 baked pie shell
2 1/2 boxes fresh strawberries
1 c. sugar
4 T. cornstarch
1 tsp. lemon juice
Red food coloring

Pick out and mash 1 c. small berries, add 1 c. sugar, 4 T. cornstarch and cook until thick and clear. (add water if necessary) Add 1 tsp. lemon juice and a little food coloring. Put remaining berries into pie shell; pour cooked mixture over them and cool. Top with whipped cream.

DELICIOUS STRAWBERRY PIE — Marilyn Edman

1 baked or crumb pie shell
1 reg. size pkg. strawberry Jello
1 1/4 c. boiling water
1 pkg. frozen strawberries

Combine Jello and boiling water to dissolve. Add frozen strawberries, stirring to dissolve berries. Chill until syrupy. Pour into crust and allow to set firm in refrigerator. To serve, top with a generous amount of sweetened whipped cream.

Temptation becomes sin when you yield to it.

STRAWBERRY PIE — Edith Olson

1 c. sugar
1 c. water
1 T. (heaping) cronstarch
3 T. strawberry flavored gelatin
About 1 pt. fresh strawberries
Whipped cream or Kool Whip

Mix the sugar, water and cornstarch. Bring to boiling. Cook until clear. Remove from stove and add the gelatin. Stir until dissolved. Cool. Place fresh sliced strawberries in cooled pastry shell. Pour cooked mixture which has been cooled over berries. Chill, at least, 3 hrs. Cover with whipped cream or Kool Whip.

STRAWBERRY GLAZE PIE — Leona Wattier

1 (10 oz.) pkg. frozen strawberries
1/2 c. sugar
3 T. cornstarch
2 T. butter

Cook over med. heat until thick and clear. Cool. Slice one pint box fresh strawberries (unsweetened) and place in bottom of baked pie shell. Pour first mixture over fresh berries. Top with whipped cream.

JELLO STRAWBERRY PIE — Mrs. Phyllis Metzinger

1 pkg. strawberry Jello
1 pkg. frozen strawberries (partially thawed)
1 c. boiling water

Have ready a graham cracker crumb crust or a baked pie shell. Dissolve the Jello in the boiling water. Stir in the partially thawed strawberries. When it jells, pour into the crust and chill until firm. Serve with whipped topping.

# DESSERTS

STRAWBERRY SHORTCUT CAKE — Margaret Wattier

Grease bottom of 13x9 inch pan. Sprinkle 1 c. miniature marshmallows over bottom of pan.
Combine and set aside:
2 c. (two 10 oz.) pkg. strawberries (frozen, sliced, in syrup and completely thawed)
1 pkg. (3 oz.) strawberry gelatin

Continued Next Page.

STRAWBERRY SHORTCUT CAKE (Continued).

Mix together the following:

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

Blend at low speed until mostened. Beat 3 min. at med. speed. Pour batter over marshmallows. Spoon strawberry mixture evenly over batter. Bake at 350° for 45 to 50 min. until golden brown. Serve with whipped cream.

RHUBARB DELIGHT — Mrs. Delbert (Eileen) Halverson

CRUST:

| | |
|---|---|
| 1 c. flour | 1/2 c. butter or margarine |
| 2 T. sugar | |

SECOND LAYER:

| | |
|---|---|
| 1 1/4 c. sugar | 2 T. flour |
| 2 1/4 c. rhubarb (chopped or diced) | 3 egg yolks (beaten until thick) |
| | 1/3 c. cream or evaporated milk |

MERINGUE:

| | |
|---|---|
| 3 egg whites | 1/2 c. sugar |

Combine flour,sugar and butter. Press into 9x9 inch pan. Bake at 350° for 20 to 25 min. Cool. Combine sugar, rhubarb, flour, egg yolks and cream or milk. Cook and stir constantly until thickened. Cool and pour on baked crust.

For meringue beat egg whites until stiff gradually add sugar while beating and pile on dessert. Bake until light brown at 375°.

Note: Double ingredients for a 9x13 inch pan.

APPLE OR RHUBARB DESSERT — Lorene Anderson

| | |
|---|---|
| 4 c. apples or rhubarb (cut finely) | 1 c. sugar |
| | 2 T. butter |
| 1/2 c. sugar | 1/2 tsp. salt |
| 1/3 tsp. cinnamon | 2 tsp. baking powder |
| 2 eggs (well beaten) | 1 c. flour |

Slice apples or rhubarb into buttered 9x13 baking pan. Sprinkle with sugar and cinnamon. Cream together; sugar, eggs, butter. Sift flour, salt and baking powder. Add to egg mixture. Spread over apples. Bake 30 min. at 350°.

Ice cream makes a good topping, also, whipped cream or plain.

RHUBARB CINNAMON CRISP — Julia Pleep

3 c. rhubarb (cut in 1 inch length)
3/4 c. sugar
1 egg
3 T. flour
1/3 c. brown sugar
1/2 tsp. cinnamon
3/4 c. flour
4 T. butter

Scald rhubarb in hot water and drain. Combine sugar, egg and 3 T. flour. Mix with rhubarb. Place in shallow pan (8x8). Combine brown sugar, cinnamon, flour and work in butter to make a coarse crumb mixture. Pour crumb mixture over rhubarb. Bake uncovered in 350° oven for 30 to 40 min. Serves 6.

RHUBARB DESSERT — Marlys Simonson

Crust:
1 c. butter
1 1/2 c. flour
2 T. sugar

Press in 9x13 pan. Bake at 350° for 10 min.

FILLING:
3 c. rhubarb (cut in 1/4 inch chunks)
6 egg yolks
1 c. milk
2 c. sugar
2 T. cornstarch
1/4 tsp. salt

Mix rhubarb, sugar, cornstarch, salt, yolks and milk. Boil until thick. Add 2 T. butter and 1 tsp. vanilla. Add mixture to crust. Make meringue of 6 egg whites and 1 c. sugar. Bake until brown.

RHUBARB CRUNCH — Gale Skaare Haun

1 c. flour
3/4 c. oatmeal
1 c. brown sugar
1/2 c. melted butter
1 tsp. cinnamon
4 c. rhubarb (diced)
1 c. sugar
2 T. cornstarch
1 c. water
1 tsp. vanilla

Mix flour, oatmeal, sugar, butter and cinnamon to make crunch. Press half into greased baking dish. Cover with rhubarb. Cook sugar, cornstarch, water and vanilla until thickened. Pour over the rhubarb and sprinkle rest of crunch over the mixture. Bake 1 hr. at 350°.

The only food that never goes up in price is the food for thought.

APPLE GOODY DESSERT — Luella Holden

6 c. apples (sliced)
1 1/4 c. white sugar
1 T. flour
1 tsp. cinnamon
1/2 c. water (pour over apple mixture)

Mix together and place in 9x13 inch pan or casserole.

1 c. oatmeal
1 c. flour
1 c. brown sugar
1/3 c. melted butter
1/4 tsp. soda
1/4 tsp. baking powder

Mix the above ingredients as for pie crust.

Place crust mixture over apples and bake. Serve with whipped cream. Bake 45 min. at 350°.

APPLE CAKE — Mrs. Gerald Fossum

2 c. white sugar
1/2 c. butter or oleo
2 eggs
4 c. apples (unpeeled, chopped)
1 c. nuts
2 c. flour
2 tsp. soda
2 tsp. cinnamon
2 tsp. nutmeg
1 tsp. salt

Cream sugar, butter, add eggs. Blend in apples and nuts. Add dry ingredients sifted together. Bake 15 min. at 350° then 25 min. at 325° in 9x13 pan. Serve with butter sauce.

BUTTER SAUCE:

1/2 c. butter or oleo
1 c. white sugar
1 c. half and half

Simmer above together 1/2 hr. Add 1 tsp. vanilla after removing from stove. Serve hot over cake servings.

APPLE SAUCE PUDDING — Mrs. Norman Holden

1 c. sugar
1/2 c. butter or oleo
2 eggs (well beaten)
1 tsp. soda
1 1/2 c. flour
1/2 tsp. cinnamon
1/2 tsp. nutmeg
Pinch salt
3 raw apples (diced)
Nuts (chopped)

Mix sugar, butter, eggs, soda, flour, cinnamon, nutmeg, salt, apples and nuts together. Bake in an 8x12 inch pan at 350° for 30 to 35 min.

SAUCE:

1 c. brown sugar
1/2 c. butter or oleo
2 T. flour
1 c. cream (half and half)

Cook until thick. Serve either hot or cold over the apple cake.

APPLE CRISP — Alfia Williamson

1/2 c. sugar (blended with a little cinnamon)
1/2 c. flour
1/2 c. oatmeal
1 1/2 tsp. baking powder
1/2 c. brown sugar
1/2 c. shortening

Grease pan. Fill small pan 3/4 full with apples (7). Mix together the ingredients and pour over apples. Crumble and pack over apples. Bake at 350° for 30 to 40 min. or until apples are thoroughly cooked.

TASTY APPLE PUDDING — Mrs. Marvin Raap

1c. sugar
1/4 c. butter or oleo
1 egg
2 large apples (unpeeled, shredded, 2 c.)
1 c. flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. soda
1/4 tsp. salt
1/2 c. nuts (chopped)

Cream sugar, butter and egg well. Add shredded apples. Blend in dry ingredients, sifted together. Stir in 1/2 c. nuts. Bake in 350° oven in 8 or 9 inch square pan (greased), 40 to 45 min. Serve with hot sauce.

SAUCE:
Combine 1/2 c. butter, 1 c. sugar and 1/2 c. light cream. Heat very slowly, 10 to 15 min., stirring occasionally until slightly thickened. Add 1 1/2 tsp. vanilla. Dash of nutmeg. Makes 1 1/2 c. Serve warm over cake.

STRAWBERRY ANGEL FOOD DESSERT — Mrs. Earl (Barb) Fossum

1 angel food cake
2 small pkg. frozen strawberries
2 small pkg. strawberry Jello
2 1/2 c. boiling water
1 pt. whipping cream or 1 pkg. prepared Lucky Whip

Break up angel food in 9x13 inch pan. Dissolve Jello in water. Add strawberries. Cool until syrupy. Whip cream or Lucky Whip topping and add to Jello mixture. Pour over cake and refrigerate.

LEMON CHEESE CAKE DESSERT — Hilda Loken

1 (8 oz.) pkg. cream cheese (softened)
1/2 c. milk

Blend.

Add: 1 1/2 c. milk
1 lemon instant pudding mix

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LEMON CHEESE CAKE DESSERT (Continued).

Beat with beater and pour at once into an 8 inch square pan with graham crust, chill until set. Save some of graham crust for topping.

PINEAPPLE DESSERT — Marge Brandlee

2 c. whipping cream
6 egg whites
2 c. miniature marshmallows
2 c. sugar
2 cans apricot pineapple pie mix

Beat egg whites, until stiff. Gradually add sugar and continue beating until very stiff and glossy. Sp read evenly on a well-greased cookie sheet. Bake at 275° for 1 hr. Cool. Spread meringue with pie filling. Whip cream, add marshmallows and gently spread over top. For variation; toasted coconut or nuts may be added.

LIGHT DESSERT — Noel Anderson

2 c. flour
1 1/2 c. soda crackers (crushed)
1 c. brown sugar
1 tsp. baking powder
1 c. melted butter

Press mixture into a 9x13 inch pan, saving some for topping. Pour 2 cans apricot-pineapple pie mixture on the layer. Put rest of crumbs on. Bake 30 min. at 350°. Serve with whipped cream.

DESSERT — Mrs. Emma Orness

3/4 c. shortening (half butter or oleo)
1 1/2 c. flour
4 egg whites
3/4 c. powdered sugar
1 can apricot pie filling
1 c. sugar

Cream shortening and powdered sugar. Blend in flour. Press mixture in bottom of ungreased baking pan, 13x9x2. Bake 12 to 15 min. Spread the can of pie filling on crust, top with the 4 egg whites, stiffly beaten which have had the 1 c. sugar added. Bake 1 hr. at 325°.

CHERRY DESSERT — Mrs. Ida Fossum

Graham crackers
1 cherry Jello
1 can cherry pie mix

Make graham cracker crust in 11x7 inch pan. Mix 1 pkg. cherry Jello with 1 c. hot water. Let congeal, then mix with 1 can cherry pie mix. Spread over graham cracker crust. Serve with Cool Whip or ice cream.

LAST MINUTE DESSERT — Mrs. Phyllis Metzinger

1 pkg. white cake mix (small)
1/2 c. melted margarine
1 can pie filling (apple, cherry, blueberry)
1/4 c. nuts (chopped)

Butter an 8 inch square pan. Add the pie filling. Must be a pie filling, not plain fruit. Sprinkle the white cake mix over the filling. Pour over the melted margarine and the nuts. Bake for 35 min. in a 350° oven. Serve warm or cold with whipped topping.

APPLE-DATE DREAM — Mrs. Emma Orness

2 c. sifted all-purpose flour
1 1/2 tsp. baking soda
1 tsp. cinnamon (ground)
2 eggs (slightly beaten)
1/2 c. cooking oil
1 c. dates (chopped)
1 c. sugar
1 tsp. salt
1 tsp. ground allspice
1 (21 oz.) can apple pie filling
1 tsp. vanilla
1/4 c. walnuts (chopped)

Sift together flour, sugar, soda, salt, cinnamon and allspice. Combine egg, pie filling, oil and vanilla. Stir into flour mixture and mix well. Stir in dates and nuts. Pour into greased and floured 13 1/2x 8 3/4 x 1 3/4 inch baking dish. Bake in 350° for 40 to 45 min. Cool. Cut in squares. Serve with a dollop of whipped cream, if desired. Makes 12 servings.

PINEAPPLE FLUFF — Mrs. Delbert (Eileen) Halverson

1/3 c. plus 1/2 c. sugar
4 eggs ( separated)
1 small can crushed pineapple
1/2 pkg. lemon gelatin
24 vanilla wafers (crushed)
1/4 c. melted butter

Add sugar, pineapple and juice to beaten egg yolks, cook in double boiler until thickened. Add Jello. Cool. Add 1/2 c. sugar to stiffly beaten egg whites. Fold into pineapple mixture. Combine crumbs (graham crackers may be used) and butter. Press into pan and cover with filling. Top with remaining crumbs. Chill 4 hrs. (9x9 inch pan.) Yields 10 to 12 servings.

APRICOT PINEAPPLE DESSERT — Ethel Fossum

2 pkg. orange Jello
2 c. boiling water
1 (No. 2 1/2) can apricots
1(No. 2)can crushed pineapple
1 c. apricot juice
1/2 c. pineapple juice

Drain juice from apricots and pineapple, run apricots through sieve or blender. Mix all above ingredients together. Put in a 9x13 inch pan to set. Cover with minature marshmallows.

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APRICOT PINEAPPLE DESSERT (Continued).

TOPPING:

1/2 c. apricot juice
1/2 c. pineapple juice
1 egg (beaten)
2 T. butter
2 T. flour
1/2 c. sugar

Boil until thick. Cool. Mix with one c. whipped cream. Cover dessert after it has set. Refrigerate.

JELLO DESSERT

Mrs. Norman Holden

20 graham crackers (crushed)
1 (No.2) can crushed pineapple
1 c. whipped cream or 1 pkg. Dream Whip
1/3 c. brown sugar
1/3 c. butter (melted)
1 box red Jello
1/2 pkg. miniature marshmallows

Make a crust of the cracker crumbs, brown sugar and melted butter. Pat in a 9 x 13 pan, reserving some crumbs for top. Drain the juice from the pineapple and heat. Pour over the Jello and stir until dissolved. Pour in pan and let set. Whip the cream and add pineapple and marshmallows. Pour over Jello and top with the crumbs.

RIBBON DESSERT

Pamela Kirchmeier

1 pkg. red gelatin
1 c. apples (chopped)
1 pkg. lemon gelatin
1 (8 oz.) pkg. cream cheese
1 pkg. lime gelatin
1/2 c. nuts (chopped)
1 can crushed pineapple (drained)
Juice from pineapple

Prepare red gelatin according to pkg. directions; add apple and let set. Prepare lemon gelatin; add cheese; mix well. Pour over red gelatin. Let set. Prepare lime gelatin, using pineapple juice as part of liquid. Fold in nuts and pineapple, pour over cheese layer. Chill until thoroughly set. Yields 18 servings.

LEMON PIE DESSERT

Mrs. Lauren (Kathy) Johnson

1 pkg. lemon Jello
1/2 c. boiling water
1 c. sugar
Juice and rind of 1 lemon (grated)

Dissolve Jello in water, add sugar, lemon juice and chill. Chill 1 large can Carnation milk, whip and add Jello mixture.

CRUST:

2 dozen graham crackers
3 T. butter

Crush graham crackers and add butter. Line bottom of 9x9 inch pan with cracker mixture. Put Jello mixture in pan and top with a few cracker crumbs saved for that purpose. Chill in refrigerator. Serve.

RAINBOW DESSERT — Beth Sigdestad

1 pkg. coconut macaroons mix
Rainbow sherbet
1 pkg. Dream Whip

Bake macaroons according to directions. Whip topping and combine with finely broken macaroons. Spread half of mixture in pan. Chill. Spread softened rainbow sherbet over this. Add remaining macaroon mixture. Freeze until ready to serve. Keeps a long time. (9x9 inch pan.)

ANGEL PIE — Gladys Pilot

4 egg whites
1/4 tsp. cream of tartar
1 c. sugar (add 1/4 c. at a time)

Beat until very stiff. Spoon into buttered pie pan. Bake 20 min. at 275° then increase to 300° for 40 min.

FILLING:

4 egg yolks
1/2 c. sugar
2 tsp. lemon peel (grated)
3 T. lemon juice ( I usually use more juice, approx. 6 T.)
1/2 pt. whipping cream

Cook the egg yolks, sugar, peel and juice in double boiler until thick. Cool. Whip cream and add to lemon custard. Pour into cooled meringue shell. Set in refrigerator for approximately 24 hrs.

EASY REFRIGERATOR DESSERT — Esther Anderson

10 graham crackers
4 T. butter
1/2 c. milk
28 to 30 large marshmallows
1 c. whipped cream
1/2 tsp. vanilla
2 squares bitter chocolate (grated)

Crumble graham crackers, mix with melted butter, pat into pie plate. Chill. Melt marshmallows in milk in double boiler. Let cool. Fold in whipped cream, vanilla and grated chocolate. Pour into pie shell and put crumbs on top. Refrigerate until ready to serve. Instead of adding the 2 grated chocolate squares, 4 Hershey bars may be folded into hot melted marshmallow-milk mixture. Cool and add whipped cream.

For variation; add fresh crushed strawberries or pineapple and maraschino cherries to plain melted marshmallow and whipped cream mixture.

The happiness of your life depends upon the quality of your thoughts.

RASPBERRY SWIRL — Harriet Sigdestad

2 c. graham cracker crumbs
1/2 c. melted butter
1/4 c. sugar (press into 9x12 pan)
1 pkg. raspberry Jello
1 c. boiling water
1 c. juice of 2 boxes frozen raspberries (drained)
1/2 lb. marshmallows
1/2 c. milk
1 c. whipped heavy cream
2 T. sugar

Dissolve 1 pkg. Jello in boiling water. Add raspberry juice. Chill until partly set, add berries. Combine marshmallows and milk in double boiler, heat until melted and cool thoroughly. Whip cream, add sugar and add to marshmallow mixture. Put Jello mixture in pan, add cream mixture and swirl. Add whipped cream on top. Garnish with nuts.

LEMON CRUMB DESSERT — Beth Sigdestad

1 c. shortening
2 c. brown sugar
2 c. flour
1 tsp. salt
2 c. corn flakes
1 c. coconut
1 pkg. lemon pie filling (cooked)

Pat 2/3 of crumb mixture in 9x13 pan. Pour over lemon pie filling, and add remaining crumbs. Bake at 350° for 40 min.

CRANBERRY PECAN DESSERT — Sylvia Fosheim

3 c. fresh cranberries
3/4 c. sugar
1/2 c. pecans (chopped)
2 eggs (well beaten)
3/4 c. sugar
3/4 c. flour
3/4 c. melted butter (part oleo)

Butter a 10 inch pie plate. Add cranberries. Sprinkle 3/4 c. sugar and pecans over. Stir and smooth out in pan. Beat eggs until lemon colored, add sugar gradually and flour. Then melted butter. Spread this over cranberries and bake at 325°for 45 min. until crust is brown.

CHOCOLATE-DATE DESSERT — Esther Sigdestad

12 Hydrox cookies (crushed)
1/4 c. melted butter
1 c. dates (pitted, cut up)
2 c. miniature marshmallows
1/2 c. walnuts (chopped)
1 c. whipping cream
1 tsp. vanilla

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CHOCOLATE-DATE DESSERT (Continued).

Combine crumbs and butter. Spread in 8x8 inch pan. Mix dates and 3/4 c. water and 1/4 tsp. salt. Bring to a boil, reduce heat and simmer 3 min. Remove from heat and add marshmallows. Stir to melt and cool. Add nuts. Spread on crumbs. Whip cream with vanilla. Swirl over dates and top with cookie crumbs. Chill.

BLUEBERRY OR CHERRY DESSERT — Noel Anderson

16 graham crackers
1/4 c. butter
1/2 c. powdered sugar

Put graham crackers in pan for crust. Mix other ingredients together and pour mixture on top. Bake 35 min. at 350°. Cool.

8 oz. cream cheese
1/2 c. sugar
2 eggs (beaten)

Top with blueberry or cherry pie mix and 1 T. lemon juice. Serve with whipped cream.

CHERRY DELIGHT — Lorene Anderson

1 1/4 c. graham cracker crumbs
1/4 c. melted butter
1/4 c. white sugar
1 (8 oz.) cream cheese (softened)
1 c. confectioners' sugar
1/2 tsp. vanilla
1 pkg. Dream Whip (whipped)

Mix crumbs, butter and sugar for crust. Put in 8x8 inch pan. Chill. Use mixer and heat cheese, sugar, vanilla and whipped Dream Whip all together. Spoon gently into crumb crust. Spread 1 can cherry pie mix over the filling and refrigerate overnight.

CHOCOLATE VELVET CREAM — Carol Sigdestad

1 1/2 c. chocolate wafer crumbs
1/3 c. margarine (melted)
1 (8 oz.) pkg. cream cheese
1/2 c. sugar
2 eggs (separated)
1 tsp. vanilla
1 (6 oz.) pkg. chocolate chips (melted)
3/4 c. pecans (chopped)
Shaved chocolate (if desired)
1 c. heavy cream whipped

Combine crumbs and margarine. Press into 13x9 inch pan. Bake 10 min. at 325°. Combine cream cheese, 1/4 c. sugar and vanilla, mixing until well blended. Stir in beaten egg yolks and chocolate. Beat egg white mixture until soft peaks form. Gradually beat in remaining 1/4 c. sugar. Fold into chocolate mixture. Fold in whipped cream. Garnish with chocolate.

If you know the greatest sum in addition, count your blessings.

BUTTER BRICKLE DELIGHT (Continued).

30 min. or until golden brown. Cool. Serve topped with whipped cream or ice cream.

PUDDING CAKE — Alice Bakken

2 c. miniature marshmallows
Walnuts
1 c. brown sugar
1/2 c. cocoa
2 c. hot water
1 regular chocolate cake mix

Place marshmallows and walnuts in 9x13 pan. Mix brown sugar, cocoa and hot water; pour over marshmallows. Mix regular chocolate cake mix and spoon over the above mixture. Bake at 350° for 40 min.

LEMON CAKE RHUBARB DESSERT — Hilda Loken

4 c. rhubarb (cut fine) spread in bottom of large 9x13 well-buttered cake pan. Sprinkle with 1 1/2 c. sugar and 1 pkg. Jello (mixed) (red Jello adds color). Take 1 lemon cake mix and mix according to directions and pour over rhubarb mixture. Bake for 40 min. at 350°. Serve with whipped cream. Freezes real well.

ED'S FAVORITE BREAD PUDDING — Mrs. Edward Olson

3 c. bread crumbs (soft)
2 c. milk (scalded with 1/4 c. butter)
1/2 c.sugar
2 egg (slightly beaten)
1/4 tsp. salt
1 tsp. cinnamon or nutmeg
1/2 c. seedless raisins

Heat oven to 350°. Place bread crumbs in 1 1/2 qt. baking dish. Blend in remaining ingredients. Place baking dish in pan of hot water (1 inch deep). Bake 40 to 50 min. uncovered, or until silver knife inserted comes out clean. Serve warm with cream or milk and sugar.

CREAM PUFFS — Mrs. Lyle Johnson, Webster, S. D.

1 c. water
1/2 c. butter

Heat to rolling boil in pan.
Stir in at once:
1 c. flour(sifted)

Stir vigorously over low heat until mixture leaves pan and forms into a ball (1 min.). Remove from heat. Beat in 1 at a time 4 eggs. Beat until smooth. Drop from spoon on ungreased pan. Bake until dry. Cool slowly. 400° oven for 45 to 50 min. Makes 8 large puffs or can be made in miniature sizes.

GLORIFIED RICE — Mrs. Maynard (Lorinda) Sigdestad

1 lb. rice
1 pkg. lemon Jello
1 pt. whipping cream
1 c. sugar
1 c. crushed pineapple

Set lemon Jello until slightly jelled. Beat in the sugar, whipped cream and pineapple with juice. Mix in the rice, which has been boiled in salt water, drained and washed. Put in cold place to set.

HOMEMADE ICE CREAM — Mrs. Edward J. Olson

6 eggs (beat real well)
1 qt. cream
2 c. milk
1 3/4 c. sugar
1 1/2 to 2 T. imitation vanilla (less, if pure vanilla)

Mix well and chill before pouring into freezer.

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# ADDITIONAL RECIPES

# Meats

# Casseroles

# MEATS - CASSEROLES

## COMPANY CHICKEN SPECIAL

Ann Marie Sigdestad

1 chicken (cut up)
Salt
Pepper
Sage
Flour
1 chicken bouillon cube
1 c. hot water
1/2 c. dry cooking sherry
Optional: 4 Oz. can mushrooms or fresh ones, pimiento slices and green olives (pitted)

Dust chicken with flour and spices. Fry in margarine. Add chicken broth and sherry. Cook until tender in electric fry pan, simmering slowly. Add mushrooms, pimiento and olives, if desired. Add thickening to juices for gravy. If not enough juices, add more chicken broth and sherry while cooking.

## CHICKEN BREASTS WITH ORANGE SAUCE

Alice Fosheim Hanson

3 large whole chicken breasts
1/2 tsp. salt
1/4 c. butter
2 T. flour
2 T. sugar
1/4 tsp. dry mustard
1/4 tsp. cinnamon
1/8 tsp. ginger
1 1/2 c. orange juice

Halve breasts. Sprinkle with 1/4 tsp. salt. Brown in butter in skillet. Remove breasts from skillet. Add flour, sugar, spices and remaining 1/4 tsp. salt to drippings in skillet; stir to a smooth paste. Gradually add orange juice. Cook, stirring constantly, until mixture thickens and comes to a boil. Add chicken breasts. Cover. Simmer over low heat until chicken is tender, about 45 min. Makes 6 servings.

## BARBECUED CHICKEN

Alice Simonson

1 (3 lb.) chicken (cut)
1/4 c. shortening
1 c. onion (chopped)
1/2 c. celery (chopped)
1 c. catsup
1 c. water
1/4 c. lemon juice
2 T. brown sugar
2 T. mustard
2 T. vinegar

Brown chicken in shortening, place in roaster. Add all other ingredients in pan and simmer together. Pour sauce over chicken and bake in a slow oven 300° for 1 1/2 hr. Baste and turn occasionally.

The smallest good deed is better than the grandest intention.

## SWEET AND SOUR SPARERIBS

Linda House

1/2 tsp. ginger
1 tsp. salt
1/2 c. sugar
1/2 c. vinegar
1/2 c. water
1 T. soya sauce

Combine above ingredients for marinade. Pour over 2 lbs. country-style spareribs in shallow dish and leave overnight. Drain. Bake ribs uncovered on rack for 1 hr. at 350°. Add 2 T. cornstarch to reserved marinade and boil about 5 min. for sauce to serve with ribs. Good served with buttered rice.

## RANCH RIBS

Terry Sigdestad

3 to 4 lbs. beef ribs
1 c. catsup
1 c. water
1/2 c. vinegar
1 T. sugar
1 tsp. salt

Boil all ingredients, except ribs, together. Season ribs with salt and pepper, place in shallow pan, meaty side down. Roast 30 min. Pour off grease, then pour over above mixture. Cover and bake at 350° for 1 hr. Baste every 15 min.

## GRILLED STEAK

Noel Anderson

MARINATE:
1 c. salad oil
1/3 c. vinegar
1 tsp. salt
2 crushed garlic cloves or 3 tsp. garlic salt

Soak steak 1/2 hr. before grilling.

Trim off steak and slash around edges. Rub fat from meat on grill to grease grill. Place 3 to 5 inches from hot coals.

1 to 2 inch thick steaks - 10 to 15 min. rare
1 to 2 inch thick steaks - 15 to 20 min. med. well.

Spread the grilled steak with butter and season to taste.

## RICE AND PORK CHOPS

Ida Kambestad

Pork chops
Rice
1 can beef consomme' soup
2 c. water

Cover bottom of pan with rice. Lay pork chops over rice. Cover with beef consomme' and 2 c. water. Bake in oven at 325° for 2 hrs. Cover with foil part of the time. Then take foil off in order to brown pork chops. Don't use too much rice.

## ROUND STEAK

Mrs. Ida Fossum

1 round of steak
1 pkg. onion soup mix
Oil or melted margarine

Rub round of steak with oil on margarine. Sprinkle the onion soup over steak. Roll up as for jelly roll. Wrap in foil. Bake at 325° for 3 hrs.

MEAT AND CHEESE ROLL — Mrs. Fay Prince

2 lbs. lean ground beef
1 pkg. meat loaf seasoning mix
6 oz. Mozzarella cheese (shredded)
3 slices Mozzarella cheese (halved diagonally)
Soft bread crumbs or crushed corn flakes
2 eggs
1 clove garlic (minced)
8 thin slices boiled ham
1 small onion (minced)

Combine eggs, ground beef, seasoning mix, crumbs (enough to hold meat together), garlic and onion and mix well. On wax paper or foil, pat the meat mixture to a rectangle (12x10). Place the ham slices on the top of the meat rectangle, leaving about an inch margin on all sides and having the ham slices overlapping. Sprinkle the shredded cheese over the ham slices. Starting from the narrow edge of the rectangle, carefully roll the meat using the wax paper to lift the meat. Seal the edges and ends, place seam down on a 13x9x2 inch baking pan. Bake at 350° for about 1 1/4 hrs. or until done. Put cheese on top of roll, return to oven 5 min. to melt cheese. Makes about 8 servings.

BEEF ROAST IN FOIL — Minnie Loken Sievertson

Cut a large enough sheet of aluminum foil to cover roast well. Place roast in center of sheet of foil. Pour A-1 sauce over roast spread over entire roast. Add 1 pkg. dry onion soup mix. Add 1 can mushroom soup (no milk or water added). Seal aluminum foil to keep juice in. Bake in 300° oven until meat is tender. Time depends upon the size of roast. The juice makes a delicious gravy,just add potato water and thicken.

RUMP POT ROAST — Jeanette Sigdestad

3 1/2 to 4 lbs. rump roast
3 1/2 c. water
1 med. onion (cut up)
3 or 4 pieces bay leaf
1/4 c. catsup
3 T. onion soup mix

Roast meat slowly 2 1/2 to 3 hrs. Chill roast completely. Slice meat then pour above mixture over. Bake in slow oven, 250°, for 1 1/2 hrs. Make gravy from juice.

SALMON LOAF — Bernice Holden

2 c. flaked salmon
1/2 c. fine bread crumbs
4 T. butter
2 eggs (slightly beaten)
1 T. parsley (minced)
Salt and pepper(to taste)

Continued Next Page.

SALMON LOAF (Continued).

Combine ingredients. Steam 1 hr. in buttered loaf pan in a pan of hot water in a 375° oven.

BARBECUED PORK CHOPS — Mrs. Harry (Tillia) Svien

1 T. butter
1/3 c. onion (chopped)
1/4 c. celery (chopped)
1/4 c. water
1/2 c. catsup (or all chili sauce)
2 T. vinegar
1 T. lemon juice
1 T. Worchestershire sauce
1 T. borwn sugar
1/2 T. salt
1/8 tsp. pepper

Melt butter, add onions and celery, cook until tender. Add remaining ingredients. Simmer 20 min. Brown chops and place them in flat dish. Cover with sliced onions and green pepper. Cover with sauce in covered dish. Bake until chops are tender, about 1 hr. at 325° or less.

PORK CHOPS WITH CREAM OF MUSHROOM SOUP — Gina Skaare

Brown chops in fry pan until brown. In bottom of shallow cake pan, add some mushroom soup. Place chops over this and pour rest of mushroom soup to which a little water has been added. Cover the chops and bake in oven until done. This gravy is very good with baked potatoes which can be baked at the same time. Place potatoes on bottom rack and pan with chops above.

SWEET SOUR BEEF BALLS — Vi Feller

1 lb. ground beef
1 egg
1 T. cornstarch
1 T. onions(chopped)
Few grains of pepper
1 T. oil
1 c. pineapple juice
1 T. soy sauce
3 T. water
3 T. cornstarch
1/2 c. sugar
Pineapple chunks
Green pepper

Mix the first 4 ingredients and form into small balls, brown in a small amount of oil and drain. To 1 T. of oil, add the pineapple juice and heat over low heat. Add the mixture of soy sauce, water, cornstarch and sugar. Cook until sauce thickens, stirring constantly. Add meat balls, pineapple chunks and green pepper. Heat thoroughly. Serve hot.

MEAT BALLS IN INSTANT GRAVY — Vi Fosheim

1 lb. ground beef
1/2 c. dry bread crumbs
1 egg (beaten slightly)
1/2 milk
1/4 c. onion(minced)
1/4 tsp. sage
1/4 tsp. dry mustard
1/4 tsp. pepper
1 can cream of chicken soup

Mix all ingredients, except chicken soup. Form into meat balls. Brown on all sides. Pour off excess fat; pour soup over meat balls. Reduce heat and simmer 30 min. or until meat is tender. Yields 5 to 6 servings.

CHOW MEIN — Betty Lou Rohde

4 c.chicken broth
1 c. onion (chopped)
3 c. celery
1 1/2 tsp. salt
1/2 tsp. pepper
1 (No.2) can bean sprouts
6 T. soya sauce
1 mushrooms
2 c. chicken (cut up)
4 T. cornstarch

Cook broth, onions, celery until done and add remaining ingredients. Serve over chowmein noodles. You may also add a can of water chestnuts.

BEEF STEW — Mrs. Darold Holden

2 lb. beef stew meat
8 to 10 carrots (cut in 1 inch pieces)
1 c. celery (cut in 1 inch pieces)
1 (No.2 1/2) size can whole tomatoes
1 onion (sliced)(optional)
2 slices of bread (cubes)
Dash of pepper, thyme, rosemary and marjoram
1 pkg. frozen peas
1/4 to 1/2 c. cooking sherry
4 T. tapioca
1 T. sugar
1 T. salt
1/4 to 1/2 pkg. Liptons onion soup mix

Bake at 250° for 6 hrs. Peas are to be added the last 20 min. Cut tomatoes up a little. Potatoes may be added the last 1 1/2 hrs.

HAMBURGER PIE — Noel Anderson, Clara Erdahl

1 lb. hamburger
1 T. fat
3 tsp. onion (chopped)
1 can tomato soup
1 can green beans or mixed vegetables (drained)

Continued Next Page.

HAMBURGER PIE (Continued).

Brown hamburger and onions in fat. Put in buttered casserole, layer of tomato soup, then vegetables and rest of soup. Top with mashed potatoes or tater tots. Dot with butter, cover. Bake 30 min. at 325°.

SALMON PADDIES — Monica Oberle

2 eggs
1 large can salmon
1 1/4 c. cracker crumbs
Salt
Pepper
1 small onion (chopped)
1/3 c. milk

Drain and chop salmon. Add eggs and 3/4 c. crumbs. Mix well. Add salt, pepper and milk. Add onion, rest of crumbs. Add more milk, if needed. Shape into paddies. Broil at 350°. Can also be made into a loaf and baked. Bake at 350° for 45 to 60 min.

MEAT LOAF — Myrna Mork

1 lb. hamburger
1/4 lb. ground pork
1 egg (beaten)
1 small onion or 1/2 pkg. onion soup mix
1 c. bread crumbs
1 tsp. salt
1/2 tsp. pepper
1 T. Worcestershire sauce
1 T. green pepper (chopped)
1 can tomato paste

Mix all ingredients. Bake at 325° for 45 min.

MEAT LOAF — Marge Brandlee

3/4 lb. ground beef
1 1/2 slices bread (torn into pieces in 1/2 c. milk or 1/2 c. dry bread crumbs in 2/3 c. milk)
1 egg (beaten)
2 T. onion (minced)
1/2 tsp. salt
1/8 tsp. pepper
1/8 tsp. dry mustard
1/8 tsp. celery salt and garlic salt
1 1/2 tsp. Worchestershire sauce

Combine all ingredients. Bake at 350° for 1 hr.

VERY GOOD HOT DISH — Mrs. Christ Kambestad

1 lb. hamburger
1 small onion (sliced)
Heat 1 can stewed tomatoes
1 can cream of mushroom soup
1 can whole kernel corn
Peeled potatoes

Continued Next Page.

VERY GOOD HOT DISH (Continued).

Brown hamburger and sliced onion. Heat stewed tomatoes and cream of mushroom soup. Place hamburger, onions, raw potatoes (sliced thin) and corn in alternate layers in casserole. Season with salt and pepper. Pour over the hot soup. Bake until done in 350° oven.

" MOTHERS BEST" MEAT LOAF — Luella Holden

3 lbs. ground beef
1 lb. ground pork
1 1/2 c. dry bread crumbs
1 c. milk
4 eggs (beaten)
1/2 c. onion (chopped)
3 tsp. salt
1 1/2 tsp. sage
1/2 tsp. pepper
Thyme or marjoram (optional)

Soak crumbs in milk. Add rest of ingredients and mix well by hand. Pack into 2 loaf tins. Invert onto shallow pan. Score top with wooden handle. Bake. Last 15 min. pour chili sauce over top and bake. Freezes well, either before baking or after. Bake 1 hr. at 350°.

MEAT LOAF — Elsie Sigdestad

1 1/2 lbs. ground beef
3/4 c. oatmeal (uncooked)
2 eggs (beaten)
1/4 c. onion (chopped)
2 tsp. salt
1/4 tsp. pepper
1 c. tomato juice

Combine all ingredients thoroughly and pack firmly into loaf pan. Bake 1 hr. at 350°.

BEEF STROGANOFF — Mrs. Darold Holden

2 lbs. round steak (cut in bite size pieces)
2/3 c. onion (minced)
1 tsp. garlic salt
8 oz. can mushrooms (drained)
Paprika (to taste)
2 cans cream of chicken soup
2 c. sour cream
1/2 tsp. pepper
1/4 tsp. salt

Saute' onions and meat in a little butter, add the seasonings. Add mushrooms and soup, mix thoroughly. Cover and simmer for 1 hr. Add the sour cream a few minutes before serving. Serve over cooked noodles or baked rice. Serves 10.

EASY HAMBURGER STROGANOFF — Mrs. Fay Prince

2 lbs. ground beef
Salt and pepper (to taste)
1 small onion (minced)
1 c. sour cream
1 clove garlic (minced)
1 small can mushrooms (sliced)
1 can cream of mushroom soup

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EASY HAMBURGER STROGANOFF (Continued).

Brown meat, add salt and pepper, onion, garlic and mushrooms and cream of mushroom soup. Simmer, stirring occasionally. Add sour cream, heat but do not boil. Serve hot over noodles.

Meat mixture may be prepared ahead of time and reheated for later use. If this is done, do not add the sour cream until heating to serve.

CHICKEN CASSEROLE

Margaret Wattier
Esther Sandve
Mrs. Carmen (Ruby) Sakariason

1 c. raw rice in bottom of buttered roaster
1 chicken (cut up on top of rice)
1 pkg. dry onion soup mix (sprinkled over chicken)
1 can either celery, mushroom or chicken soup
2 c. water ( 1 or 2 chicken bouillon cubes)(optional)

Bake in covered pan for 2 hrs. at 350°.

DOUBLE SHRIMP CASSEROLE

Vi Fosheim

4 oz. (3 c.) noodles
1 can frozen condensed shrimp soup (thaw) or cream of shrimp soup
3/4 c. milk
1/2 c. salad dressing
1/4 c. celery (chopped)
1 T. onion (chopped)
1/4 tsp. salt
1/3 c. Cheddar cheese soup
1 c. shrimp cocktail (cooked, drained)
1/4 c. chow mein noodles

Cook noodles and drain. Combine the soup, milk, salad dressing, celery, onion and salt. Stir in the Cheddar cheese soup and shrimp. Add the noodles. Pour in casserole. Bake at 350° for 35 to 40 min. Remove from oven, add the chow mein noodles and bake 10 min. longer.

TURKEY POTATO CHIP CASSEROLE

Viola Stratton

2 1/2 c. turkey (cooked)
1 (10 1/2 oz.) can cream of mushroom soup
1/2 tsp. salt
1 c. milk
3 c. potato chip crumbs
4 T. shredded sharp cheese
Paprika

Combine turkey with mushroom soup, milk and salt. Heat to boiling. Crush enough potato chips to make 3 c. crumbs. Sprinkle 1 1/2 c. crumbs in the bottom of a buttered 2 qt. casserole. Pour the turkey mixture over the crumbs. Top with remaining crumbs and sprinkle with 4 T. shredded cheese and some paprika. Bake at 350° for 25 to 30 min. Serves 6. Can vary by using chicken or 2 cans tuna.

SPANISH RICE — Mrs. Robert Loken

1 lb. ground beef
1/2 c. onion (chopped)
1 can tomato soup
1 c. water
1/2 raw rice
1/2 tsp. salt
2 tsp. Worcestershire
Generous dash of pepper

In skillet, cook beef and onion until onion is tender. Pour off fat. Add remaining ingredients. Bring to a boil. Cover, cook over low heat 15 min. or until rice is tender. Yields 4 servings.

BOLOGNA HOT DISH — Alice Bakken

1 ring bologna (ground)
1 med. onion (ground)
2 T. butter
2 c. noodles
4 c. boiling, salted water
1 can cream mushroom soup
1 can corn
Potato chips

Brown ground bologna and onion in butter. Combine with cooked noodles, can cream of mushroom ( or chicken) soup, corn. Put into greased baking dish. Sprinkle with crushed potato chips. Bake at 325° for 45 min.

SHIPWRECK HOT DISH — Alice Simonson

Potatoes (sliced, raw)
Celery (chopped)
onion (sliced)
Hamburger (raw)
1 can red kidney beans
1 tsp. salt
1/4 tsp. pepper
1 can tomato soup
1 can water

Layer a greased 4 qt. baking dish with potatoes, then celery, hamburger, onion and kidney beans. Sprinkle salt and pepper. Dilute soup with equal amount of water and pour over layered mixture. Bake in 350° oven for 1 1/2 hrs.

I used a pt. of string beans or carrots in place of kidney beans and they're good too.

5 HOUR CASSEROLE — Esther Sandve

2 lb. meat (cubed)
1 c. carrots (sliced)
2 large potatoes (sliced)
1 tsp. salt
Dash pepper
1 bay leaf or 1 tsp. paprika
1 pkg. frozen peas or beans
2 small onions (chopped)
1 can tomato soup
1 can cream of mushroom or celery soup
1 can water

Combine all ingredients without browning meat. Put in covered casserole and bake at 275° for 5 hrs.

STEW HOT DISH — Norma Raap

1 lb. hamburger
4 or 5 raw potatoes
1 or 2 raw carrots (sliced)
1/4 c. onion
Salt
1 can cream of mushroom soup
1 can cream of chicken soup
3 T. flour
2 c. milk

Brown ground beef and onion. While browning meat, add together in large baking dish, the soup, flour and milk. Mix well; add sliced carrots, and cubed potatoes and browned meat. Season to your taste. Bake 350° for 1 1/2 hrs.

HAMBURGER DISH — Clara Reinertson

1 1/2 lbs. hamburger
1 small onion
1 c. celery (cut fine)
1 c. rice
3 c. water
1 tsp. soy sauce
1 tsp. salt
1/2 c. slivered almonds
1 can cream of chicken soup
1 can mushroom soup
Chinese noodles

Brown meat and onion. Add celery, rice, water, soy sauce and salt. Cook 15 min. (This will get thick.) Cool. Add almonds and soups. Put in baking dish and cover with Chinese noodles. Bake at 350° for 25 min.

ONE DISH MEAL - CASSEROLE — Lois Olson

1/2 c. raw rice
1/4 c. green pepper (chopped) (optional)
2 c. tomatoes
1 tsp. salt
1/4 tsp. pepper
1/2 c. onion (chopped)
2 c. raw potatoes (sliced)
1 1/2 lbs. hamburger (browned in 1 T. butter)
1 c. carrots (diced)

Put in layers in buttered large casserole. Pour in 1 c. water (hot) over this and bake for 2 hrs. at 325°. Uncover the last 15 min.

HAMBURGER BAKE — Monica Oberle

1 lb. hamburger
1/2 tsp. salt
Pepper
1/3 c. milk
1 small onion (diced)
1 can cream of chicken soup (undiluted)
Shoe string potatoes

Combine hamburger, salt, pepper, onion and milk. Pat into a 9x9 inch baking dish. Pour over the meat, 1 can undiluted soup. Bake 30 min. at 350°. Remove from oven and top with shoe string potatoes. Return to oven 10 to 15 min.

BAKED CHOW MEIN HAMBURGER HOT DISH — Mildred McKittrick

1 lb. hamburger
1 can cream of mushroom soup
1 can cream of chicken soup
1 c. onion (chopped)
1 c. celery (chopped)
1/4 c. raw rice
1/4 c. soy sauce
1 can water
1 can chow mein noodles

Brown hamburger. Put in baking dish and add remaining ingredients. Bake in 325° oven for 2 1/2 to 3 hrs. Stirring occasionally. Sprinkle 1 can chow mein noodles on top during last 15 min.

RICE CASSEROLE — Kay Espeland

1 lb. ground beef
1 small onion
1/2 c. celery (diced)
1 1/2 c. Minute Rice
1 cream chicken soup
1 cream mushroom soup
1 1/2 c. water
Salt and pepper

Brown meat, onion, celery, with salt and pepper. Add remaining ingredients. Bake 45 min. to 1 hr. at 350°.

MAKE AHEAD HAMBURGER MACARONI CASSEROLE

1 lb. hamburger (crumbled up)
1 c. macaroni (uncooked)
1/2 c. green pepper (chopped)
1 can Cheddar cheese soup
Scant tsp. salt
1/4 tsp. basil
1 T. onion (chopped)
1/2 c. celery (diced)
1 can tomato soup
2 tsp. sugar
Dash pepper

Mix together in a bowl. Cover and put in refrigerator for several hrs. or overnight. Bake 1 hr. at 350°. Serves 6 to 8.

MINNESOTA HOT DISH — Lola (Mrs. Jim Klein)

1 lb. hamburger
1 med. onion
1 can mixed vegetables
1 c. cooked rice
1 can chicken with rice soup
1 can cream of mushroom soup
1/2 soup can water
1/2 to 3/4 pkg. chow mein noodles

Brown hamburger and onion in frying pan. Add mixed vegetables, cooked rice, soups and water. Add chow mein noodles. Sprinkle soy sauce on top. Place in oven and bake at 350° for 20 to 30 min.

The difference between listening to a radio sermon and going to church is almost like the difference between calling your girl or spending the evening with her.

TATER-TOT HOT DISH — Myrna Mork

1 lb. pkg. tater tots
1 can carrots (diced)
1 can mushroom soup
1 can cream of chicken soup
2 lb. hamburger
1 small onion

Brown hamburger and onion. Place layer of hamburger mixture in casserole, layer of carrots, layer of tater tots, hamburger, tater tots. Cover with mushroom and chicken soup. Bake 2 hrs. at 300°.

BEEF AND TATER TOTS — Mrs. Ida Fossum

1 lb. ground beef
1 med. onion (chopped) (optional)
1 pkg. frozen tater tots
1 can mushroom soup or chicken soup

Layer ground beef, onion, tater tots and mushroom soup twice in casserole. Bake in 350° oven for 45 min to 1 hr. Soup may be diluted slightly, if desired. Yields 4 to 6 servings.

CHINESE NOODLES HOT DISH — Alice Bakken

1 lb. hamburger
1 c. celery
1 small onion
1/4 c. shortening
1 can Chinese noodles
1 can chicken rice soup
1 can cream of mushroom soup
1 soup can water

Brown meat with chopped celery and onion. Mix all ingredients. Pour into casserole. Bake 1/2 hr. covered and bake 1/2 hr. uncovered.

CORNED BEEF HOT DISH — Viola Stratton

1 (8 oz.) pkg. med. noodles (cooked)
1 (12 oz.) can corned beef
1 c. cheese (cut up)
1 can cream of mushroom soup
1 can cream of chicken soup
1 c. milk
1/2 c. onion (chopped) or less

Mix all together and cover top with crumbs. Bake at 350° for 45 min.

HOBO DINNER — Lois Olson

Hamburger pattie
potatoes (raw, sliced)
Carrots (sliced)
Onion (diced)

Wrap in foil. Bake in moderate oven for 1 hr.

An act of kindness is well repaid.

GROUND BEEF-NOODLE CASSEROLE — Marge Brandlee

1 to 1 1/2 lb. ground beef
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 c. milk (a little more, if needed)
1 small onion (1/2 c.) (cut up)
1/2 c. celery (cut up)
1/2 c. green pepper (chopped)
1 c. carrot (shredded)
1 pkg. (6 to 8 oz.) narrow thin noodles

Break up beef and brown. Combine soups and milk. Add the onion, celery, green pepper and shredded carrots to meat, or use 2 c. frozen vegetables with some green pepper and onion. Place all ingredients together in a 9x13 inch glass pan and stir in noodles. Bake uncovered at 350° for 45 min.

HAMBURGER HOT DISH — Myrna Mork

2 lb. hamburger
1 small onion
1 large carton cottage cheese
2 cans tomato soup
1 c. sour cream
1 (16 oz.) pkg. noodles
1 can whole kernel corn
1 can carrots (diced)
1 tsp. salt
1/2 tsp. pepper

Brown hamburger and onion. Cook noodles. Place layer of hamburger, then corn, noodles, half cottage cheese; hamburger, carrots, cottage cheese, noodles. Top with tomato soup and sour cream. Bake 2 hrs. at 300°.

HOT DISH — Mrs. Harry (Tillia) Svien

1 lb. ground beef
2 cans mushroom soup
2 c. milk
1/3 lb. Velveeta cheese
1/2 c. ripe olives (chopped)
Small can mushrooms
1/2 lb. (8 oz.) egg noodles
Chow mein noodles
Mixed nuts

Brown meat, cook noodles. Heat soup, milk and cheese. Simmer over low heat. Do not boil. Place in casserole. Bake 30 min. at 350°. Sprinkle top with chow mein noodles and mixed nuts. Bake 20 min. longer. Serves 12 to 18 people.

EMERGENCY HOT DISH — Nelvina Donat

2 pkgs. frozen green beans or 2 cans
1 can cream of mushroom soup
1 can corned beef hash
1 can onion rings
1 c. shredded cheese

Cook beans, drain. Add soup, place in a 8 inch pan. Spoon in contents of corned beef hash. Top with onion rings and cheese. Bake at 375° for 15 to 20 min.

THREE BEAN CASSEROLE — Mrs. Bertha Kambestad

1 can butter beans
1 can kidney beans
1 can B & M beans
1 onion
1/2 to 1 lb. bacon
1/2 c. brown sugar
1/2 c. catsup
3 T. vinegar

Drain butter and kidney beans. Brown onion and bacon (diced) until crisp. Drain off fat. Mix brown sugar with catsup and vinegar. Put in casserole. Bake in 350° oven for 1 hr. Keep beans moist by adding water, if necessary.

3 BEAN BAKE — Margaret Wattier

2 cans kidney beans (drained)
2 can large butter beans (drained)
2 cans Van Camps beans (do not drain)

Mix and put in a pot. Add the following:

1/2 c. catsup
1 c. brown sugar
1 small onion (diced)
10 strips of bacon (cut and browned)
2 tsp. mustard

Bake at 250° for 3 to 4 hrs. covered. Stir 2 or 3 times during baking.

DRESSING - FOR FOWL — Jeanne Skaare

1 loaf toasted bread
1/2 c.onion (diced)
1/2 c. celery (diced)
2 tsp. sage
1 T. salt
1/4 tsp. pepper
1/2 lb. melted butter or oleo
3 c. hot milk
2 eggs

Boil giblets until tender in water with onion added. Grind giblets, add giblet water to milk. Dip bread into liquid, combine rest of ingredients. Mix well.

CHILI CON CARNE — Mrs. Ida Fossum

1 1/2 lb. ground beef
1 pkg. onion soup mix
1 1/2 tsp.chili powder
2 cans kidney beans
1 can tomatoes

Brown meat well, then stir in onion soup mix and all other ingredients. Simmer covered for 30 to 40 min., stirring occasionally.

Take warning from the misfortunes of others.

BREAD DRESSING FOR 10 LB. TURKEY OR CASSEROLE Mrs. Maynard Sigdestad

1 loaf dry bread
Add:
1 c. onion (diced)
1/2 c. celery (diced)
2 tsp. sage
1/4 tsp. pepper and 1/4 tsp. salt
2 eggs
Heat to boiling:
4 c. milk
1/2 lb. butter

Crumble bread after toasting and spread out on pan in oven until light brown and dry. Add onion, celery, eggs and seasonings. Pour hot milk and butter mixture over crumbs. Add little hot water, if dressing is dry. Bake in fowl or in casserole. Bake covered 1 1/2 to 2 hrs. at 350°. Wrap bottom outside part of casserole in foil to prevent dressing from crusting.

POTATO SAUSAGE Wallace Kambestad

1 lb. ground pork
3 lbs. ground beef
6 lbs. potatoes (peeled, ground or grated)
1 1/2 lbs. onions (chopped, finely or ground )
1 tsp. ground allspice
Salt and pepper (to taste)

Combine ground meat, potatoes, onions and spices. Mix well. Stuff in casings (about 1 1/2 inch in diameter) and not too full. Then seal the casing, either tie or knot. Cook in boiling water at a gentle boil for 35 min. Makes approximately 12 lbs.

BACON-CHEESE OMELET Janet Aaberg

4 slices bacon
4 eggs
1/4 c. milk
Dash pepper
1 c. Cheddar or American cheese (shredded)

Fry bacon in fry pan until crisp. Drain reserve 3 T. drippings. Crumble bacon. Wipe fry pan so no particles remain; return drippings to it. Place over low to med. heat. Beat eggs, milk and pepper. Pour into hot fry pan. Lift edges of omelet as it cooks. Allowing uncooked egg to flow to bottom of fry pan. Do not stir. When eggs are set, top with bacon and cheese, cover fry pan until cheese melts. Fold omelet and serve. Makes 4 servings.

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# ADDITIONAL RECIPES

# VEGETABLES

# SOUPS

# VEGETABLES - SOUPS

SAUCE ALA RUS (Dip for vegetalbes or shrimp)

Mrs. Erwin Fossum

1 c. sour cream
1/2 c. chili sauce
1 T. A-1 sauce
1 T. onion (grated)
1 c. mayonnaise
1 T. horseradish
1/2 tsp. salt

Mix well and set overnight. Suggested vegetables; cauliflower, carrots, celery.

DILL DIP FOR VEGETABLES

Jane Goehring

8 oz. dairy sour cream
8 oz. mayonnaise or salad dressing
1 tsp. dill weed
1 tsp. Bon Appetit seasoning
1 1/2 T. parsley flakes
4 shakes Worcestershire sauce
Little onion (grated)

Mix together. Refrigerate and serve with raw celery, carrots, cauliflower, green pepper, etc. Also good with chips and snacks. Yields 2 cups.

BAR-B-Q BEANS

Elsie Sigdestad

1 1/2 lb. hamburger
1 med. onion (chopped)
1 tsp. salt
1 large can pork and beans

Brown hamburger with onion. Add beans, pour sauce over and bake 1 hr.

SAUCE:
1 bottle catsup
1 c. brown sugar
1/4 c. vinegar

ZUCCHINI SOUFFLE

Ethel Fosheim

4 c. zucchini (parboiled) (in order to get 4 c. you must cut up twice as much)
1 small onion(chopped)
3 eggs (beaten)
2 T. flour
1/3 c. milk
1 c. Cheddar cheese (cut into small pieces)
Salt and pepper (to taste)

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ZUCCHINI SOUFFLE (Continued).

Combine the zucchini and rest of ingredients together. Pour into a buttered casserole and bake uncovered at 325° for 1 hr. and 15 min. or until set. A knife inserted into center will come out clean when done. Cooking too long will make it dry.

BARBECUED GREEN BEANS AND CORN — Mrs. Gerald Fossum

1 med. onion
2 T. shortening (Crisco)
1/2 tsp. Worchestershire sauce
1/4 c. catsup
1 can green string beans (drained)
1 can whole kernel corn(drained)

Mince onion and saute' in shortening. Add sauce and catsup. Add beans and corn, simmer at least 1/2 hr. before serving.

CORN PUDDING OR CASSEROLE — Mrs. Bertha Kambestad

1 can cream style corn
1 can whole kernel corn
3 eggs (beaten)
2 T. green peppers (finely cut)
2 T. flour
1 T.sugar
1 tsp. salt
1/4 tsp. pepper
1 c. milk
1 T. melted margarine

Combine flour, sugar, salt and pepper. Add milk. Blend in melted margarine. Combine with beaten eggs, corn and green peppers. Beat well. Pour in greased 1 1/2 qt. casserole. Bake 1 hr. and 15 min. at 325° or until knife inserted comes out clean.

CALICO BEANS — Vi Fosheim, Lorene Anderson

1/2 lb. hamburger
1/2 lb. bacon (diced)
1 c. minced ham (cut up)
1 (No.2) can pork and beans
1 (No. 2) can lima beans (drained)
1 (No. 2) can red kidney beans (drained)

Brown hamburger. Fry bacon (pour off grease). Mix together with ham and beans.

SAUCE:
1/4 c. brown sugar
1/4 c. white sugar
1 T. dry mustard
1 tsp. salt
1/2 c. catsup
2 T. vinegar

Mix sauce ingredients and pour over bean-meat mixture. Bake 3/4 to 1 hr. at 350°.

Honesty is still the best policy.

HOME BAKED BEANS — Mildred McKittrick

1 qt. beans
1 c. bacon (cut up) (or ham or side pork)
1/2 c. brown sugar
1 can tomato soup
1 small onion (diced)
1 T. salt
1/2 tsp. pepper
Water to cover

Soak beans in water overnight. In morning, parboil for 20 min. Put beans in baking dish, add remaining ingredients and water enough to cover. Bake in 350° oven for 3 to 4 hrs.

FAVORITE GREEN BEAN CASSEROLE — Mrs. Art (Pauline) Fosheim

1 can (1 lb.) French style green beans
1 can (3 1/2 oz.) French fried onions
1 can cream of chicken soup
1/2 c.milk
1 tsp. basil or dried dill
1/2 c. sharp Cheddar cheese (grated)
3 slices bacon (partially cooked)

Put alternate layers of drained beans and onions in a casserole. Mix soup, milk and basil. Pour over beans and onions. Sprinkle cheese over top. Arrange 1 inch pieces of bacon on top of cheese. Bake in moderate oven 375° about 30 min.

BAKED ONIONS — Minnie Loken Sievertsen

Boil enough small onions to fill your baking dish. Onions may be boiled the day before. Place boiled onions (drained) in baking dish. Stir 1 c. mushroom soup and 1/2 c. milk well. Pour over onions and bake in oven, slowly (325°).

SCALLOPED CORN AND CELERY — Jeanne Skaare

1 can cream style corn
1 c. celery (finely cut)
1 c. cracker crumbs
1 tsp. salt
2 T. butter
1 c. scalded milk

Mix in order given. Bake in buttered dish 30 to 40 min. in moderate oven.

SCALLOPED CABBAGE — Agnes Snedigar

Shred cabbage. Fill well oiled baking dish with alternate layers of cabbage and thin white sauce. Cover with buttered bread crumbs. Sprinkle with paprika. Cover. Bake in moderate oven (350°) for 35 min.

## CARROTS AND ONIONS AU GRATIN

Jeanne Skaare

6 large carrots
1 med. onion
2 T. flour
1 tsp. salt
2 T. butter
1 c. American cheese (shredded)
1/2 c. bread crumbs
1 c. water

Clean and slice carrots and onion. Combine flour and salt. Place carrots and onions in layers in greased 1 1/2 qt. casserole, sprinkling each layer with the flour and salt mixture. Dot with butter. Sprinkle with cheese and bread crumbs. Pour water over all and bake in slow oven (325°) for 1 1/2 hr. or until carrots are tender. Yields 6 servings.

## VEGETABLE HOT DISH

Esther Sigdestad

1 pkg. frozen broccoli spears
1 pkg. frozen cauliflower
1 pkg. frozen green beans
1 (No. 2 ) can onions (small, whole)
1 c. American cheese (cubed)
1/4 c. slivered almonds

Arrange vegetables in 9x13 inch casserole. Put larger pieces on bottom. Heat soup (celery) until cheese is melted. Pour over vegetables so soup will run down into dish. Top with almonds. Bake about 40 min. at 350°. Serves 8 to 10.

## EASY BAKED BEANS

Luella Holden

2 large cans pork and beans
2 T. molasses
1 T. onion (diced)
2 T. (scant) brown sugar
1/4 c. catsup
1 tsp. prepared mustard
Salt (to taste)
1/2 lb. bacon

Add above ingredients together. Put in med. baking dish, top with bacon slices and bake 1 hr. at 350°.

## BEAN CASSEROLE

Mrs. Ronald (Shirley) Peterson

2 cans green beans
1 can cream of mushroom soup
1/2 to 2/3 c. milk
1 can onion rings (optional)
Small amount onion (finely chopped)
2 tsp. butter
Small amount Velveeta cheese

Mix together soup, milk, chopped onion, cheese and butter. Put beans in baking dish; pour over other ingredients and mix. Spread onion rings on top. Bake at 325° for 1 hr.

## POTATO SOUP

Lena Sandvik

2 potatoes
1 small onion
Salt and pepper (to taste)
2 c. whole milk
Butter

Continued Next Page.

POTATO SOUP (Continued).

Peel and cut up potatoes and onion. Boil in just enough water to cover. When done, add milk. Season with salt and pepper. Add butter. Heat and serve.

TOMATO SOUP — Lena Sandvik

1 qt. whole milk
1/8 tsp. soda
2 T. butter or oleo
1 pt. tomato juice
1/8 tsp. soda
Flour to thicken

Heat milk and soda in a kettle. In another kettle heat tomato juice and soda. Melt butter or oleo and add enough flour to thicken. Add to the tomatoes and mix well. Last add the tomato to the hot milk and serve.

SOUP FOR SKINNIES — Jeanne Skaare

1 head cabbage (chopped)
2 large onions (chopped)
6 to 8 celery stalks (chopped)
2 lbs. hamburger (browned) (drained)
2 cans tomatoes
2 cans water

Mix together, cook until tender. Add green beans, if desired. Lean beef stew meat may be used but browning isn't necessary, but more cooking time.

DANISH DUMPLINGS — Mrs. Harry (Tillia)Svien, Webster, S. D.

1 c.milk
1 c. flour
1 T. butter (scant)
3 whole eggs
Dash of salt

Heat the milk with butter to boil. Add flour all at one time and stir vigorously over low heat. Remove from heat and add the eggs, one at a time. Stir well before adding each additional egg. Drop from a tablespoon into hot broth and boil on medium heat for 10 to 15 min.

VERY GOOD FLUFFY DUMPLINGS — Bernice Holden

1 c. milk
1 c. flour
1 egg
1/2 tsp. salt
1 tsp. sugar
1 tsp. butter

Heat milk until hot but not boiling. Take off stove and add flour. Stir. Drop in egg and stir until smooth. Add salt, sugar and butter. Drop into soups and the like.

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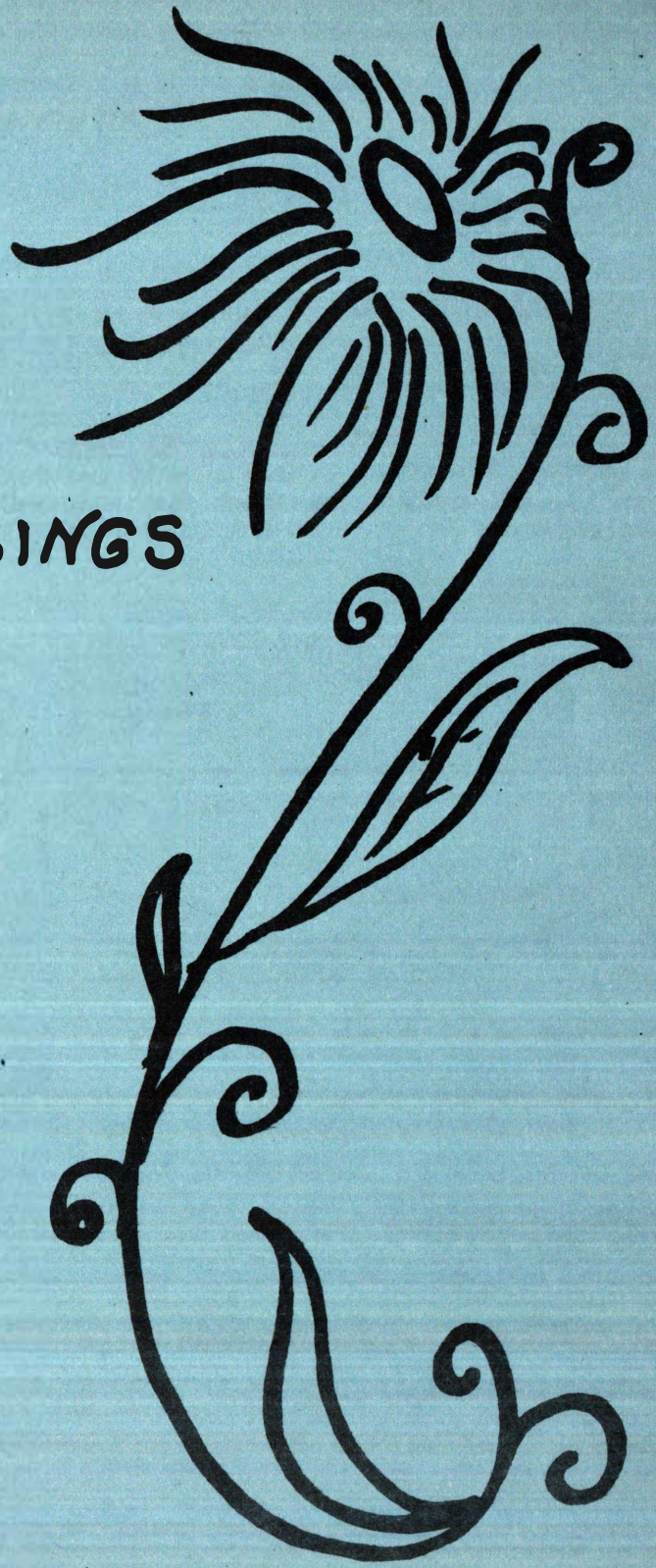
# ADDITIONAL RECIPES

# Salads

# Dressings



# SALADS

## SEAFOOD SALAD

Gladys Pilot
(My favorite)

1 large loaf sliced sandwich bread
1 c. celery (chopped)
1 small onion (chopped)
4 hard boiled eggs (chopped)
1 can crab
2 cans shrimp (fresh, if desired)
2 c. mayonnaise

Butter each slice of bread (very important). Remove crust, cube bread after buttering. Mix the bread celery, onion and eggs. Refrigerate overnight. Next morning; add the crab, shrimp and mayonnaise. Refrigerate, at least, 2 hrs.

## ORANGE SALAD

Marlys Simonson

1 pkg. vanilla tapioca pudding
1 pkg. orange tapioca pudding
1 envelope Knox gelatin in 1/4 c. water
1 can chunk pineapple
1 can mandarin oranges
3 bananas

Drain juice from fruit and add prepared frozen orange juice to equal 3 c. Cook pudding mixes in this juice. Add the Knox gelatin mixture and cool. Add fruit and refrigerate.

## ORANGE TAPIOCA DESSERT

Harriet Sigdestad

1 pkg. orange tapioca pudding mix
1 1/2 c. milk
1 can mandarin oranges (drained)
1 can crushed pineapple (drained)
1 can fruit cocktail (drained)
1 pkg. Dream Whip (2 c.)
2 c. colored marshmallows
(Graham cracker crust, optional)

Cook pudding mix and milk until thick, let cool. Add oranges, pineapple and fruit cocktail. Blend in marshmallows and whipped Dream Whip. Put in bowl or pan. Chill overnight.

## ORANGE SALAD

Mrs. Art (Pauline) Fosheim

1 pkg. orange tapioca pudding
1 pkg. Dream Whip
1 pkg. (3 oz.) orange Jello (cubed)
1 can mandarin oranges (drained)
1 c. miniature marshmallows

Set the Jello with only 1 1/2 c. boiling water and set in a flat pan until firm. Cook pudding according to directions and let

Continued Next Page.

ORANGE SALAD (Continued).

set until cold before adding prepared Dream Whip. Add cut up oranges; Jello cut into small cubes and marshmallows.

PEACH AND CREAM SALAD — Esther Anderson

1 (3 oz.) pkg. lemon Jello
1 c. boiling water
1 pkg. (3 oz.) cream cheese (softened)
1 c. orange juice
1 (2 oz.) pkg. topping mix
1/4 c. pecans (chopped)

Dissolve Jello in boiling water and add orange juice. Chill until slightly thickened. Beat cheese with just enough milk to be able to spread. Prepare topping mix. Beat in cheese until smooth and add pecans. Combine with Jello and pour in 9x9 inch pan. Chill until firm.

PEACH LAYER:
1 pkg. lemon Jello
1 c. boiling water
1 can peach pie filling

Dissolve Jello in water and stir in pie filling. Chill slightly. Pour over cream layer in pan. Chill until firm and cut in squares.

GOOD FRUIT SALAD — Wallace Kambestad

1 can cherry pie filling
1 can fruit cocktail (drained)
1 can mandarin oranges (drained)
Small marshmallows (as many as you like)
2 bananas (sliced)

Mix ingredients in order given. Refrigerate. Can be served plain or topped with whipped cream.

APRICOT FRUIT SALAD — Mrs. Delbert (Eileen) Halverson

1 can apricot pie mix
1 can mandarin oranges
1 can pineapple chunks
1 c. apples (diced)
1/2 c. celery (cut quite fine)
1/2 c. nuts (chopped)
1 c. seedless grapes
1/4 c. maraschino cherries
1/2 bag miniature marshmallows

Makes a large bowl. Mix together. Chill and serve.

CRANBERRY SALAD — Mrs. Earl (Barb) Fossum

Grind 1 pkg. cranberries; add 2 c. sugar, let stand overnight. Next morning add: 1 pkg. small marshmallows, 1 large can crushed pineapple (drained), 1 pt. whipping cream (whipped).

CRANBERRY SALAD

Esther Sigdestad
Rapid City

2 c. raw cranberries
1 c. celery (diced)
1 pkg. lemon Jello
1 3/4 c. boiling water
1 c. white sugar
1/2 c. nutmeats

Dissolve Jello in water and cool. Run cranberries through food chopper. Mix with celery, sugar and nuts. Add to Jello when cool.

CHRISTMAS SALAD

Noel Anderson

9x12 pan
Mix 1 large pkg. cherry Jello (use less amount water)
Grind:
1 pkg. cranberries
1 orange
2 c. sugar

Let set overnight.

TOPPING:
1 c. whipped Lucky Whip
8 oz. cream cheese
1/2 c. salad dressing
1/4 c. powdered sugar
1 tsp. orange peel (grated)
1/2 c. nuts

Put half of a maraschino cherry on each square. Refrigerate.

HEAVENLY FRUIT SALAD

Cora Williamson Schauer

Prepare 1 pkg. lemon Jello pudding mix according to pkg. directions. Cool completely. Add 1 small can fruit cocktail and 1 small can pineapple tidbits, both well drained. Then add miniature marshmallows, as desired. Fold in a pint of whipped cream. Chill 3 to 4 hrs. before serving.

FRUIT SALAD

Lila Taplin

1 large can fruit cocktail
3 small cans orange sections
3 small cans grapes (white)
1 med. bag marshmallows
1 small pkg. coconut
Maraschino cherries and nuts (if preferred)

DRESSING FOR SALAD:
2 eggs
2 T. sugar
1/4 c. cream
Juice of 1 lemon

Cook until thick. Cool. Add 1 c. whipped cream.

Mix cocktail, orange sections, grapes, marshmallows, coconut, cherries and nuts together. Fold in the dressing.

MACARONI FRUIT SALAD — Ida Kambestad

1 c. sugar
2 T. flour
Juice of 2 lemons or
7 T. Realemon
4 eggs (well beaten)
1 pkg. "ring macaroni" (cooked and cooled)
1 c. crushed pineapple (drained)
3 large delicious apples (cut in chunks)
1 c. whipped cream (Dream Whip)
2 cans mandarin oranges (drained)
2 bananas (sliced)

Cook sugar, flour, lemon juice and eggs in double boiler until thick. While hot, add cooked and cooled macaroni. Add drained pineapple and cut up apples. Mix and let set in refrigerator overnight. Next day before serving add whipped cream, drained oranges and sliced bananas. Mix all together with macaroni. This makes a large salad. Can be cut in half.

FRUIT SALAD — Irene Hagen

1 box wedding ring macaroni
2 cans pineapple tidbits
Juice of 1 lemon
2 eggs
1 c. sugar
2 T. flour
1 can fruit cocktail
1 pt. whipping cream
1 pkg. miniature marshmallows

Cook and drain macaroni. Drain the pineapple. Squeeze juice of lemon and add eggs. Combine pineapple juice, lemon juice and add sugar and flour. Boil to thicken and let stand overnight. Next day, add to macaroni rings, the pineapple, thickened juice, fruit cocktail(drained), whipping cream and miniature marshmallows. Serves 24.

SALAD — Noel Anderson

3 pkg. lemon Jello
4 c. boiling water
1/2 tsp. salt
2 tsp. onion or onion salt
1 c. cream (whipped)
1 c. mayonnaise
6 eggs (hard boiled)
1 c. cheese (diced)
6 c. celery
3 c. chicken (cooked)
Sprinkle nuts on top

CHUNK SALAD — Mrs. Emma Orness

1 box shell macaroni (cooked)
1/2 lb. American or Velveeta cheese (diced)
1/2 small bottle stuffed olives (diced)
1 can Spam (diced)
1 tsp. onion (minced)
4 eggs (hard boiled, chopped fine)
1/2 c. almonds (slivered)
1 c. celery (chopped)

Mix all together and add 1 c. mayonnaise dressing

RING MACARONI SALAD — Mrs. Oscar Loken

1 1/2 c. macaroni rings (cooked)
1 can tuna, chicken or ham
1/4 c. sweet pickle (chopped)
3/4 c. celery (diced)
3 T. pimiento (minced)
2 T. onion (grated)
1/4 c. carrots (grated)
1 T. green pepper (chopped)

Mix ingredients with salad dressing to moisten.

CHICKEN-FRUIT SALAD — Agnes Snedigar

3 c. chicken (diced)
1 c. celery (diced)
1 c. mandarin oranges (drained)
1 c. pineapple chunks (drained)
Ripe olives (sliced, optional)
2 T. salad oil
2 T. wine vinegar
2 T. frozen orange juice concentrate
1/2 c. mayonnaise
1/2 c. slivered almonds

Combine chicken, celery, oranges, pineapple and olives. Mix oil, vinegar and orange juice. Marinate chicken mixture for 1 hr. or overnight. Add mayonnaise and olives before serving. Makes 8 servings. You can substitute low-cal mandarin oranges and pineapple.

CHICKEN SALAD (Serves 40) — Mrs. Oscar Loken

10 c. chicken (bite size)
1 c. slivered almonds
4 c. seedless green grapes
4 c. celery (cut fine)

Mix.

DRESSING:
2 1/2 c. Kraft mayonnaise
2 1/2 c. Kraft Miracle Whip

Blend with 1 1/2 c. coffee cream and 1/2 tsp. pepper
Let stand, at least, 2 hrs. before serving.

APRICOT SALAD — Noel Anderson

1 large orange Jello dissolved in 1 1/2 c. water
Add: 2 1/2 c. apricot nectar
Let set.

Cook:
1/2 c. sugar
2 T. flour
Dash salt
1 egg
1 c. apricot nectar

Cook until thick and cool.
Fold in 1 envelope Dream Whip (prepared for topping).

Scatter sunshine wherever you go.

ORANGE SALAD — Mrs. Carol Raap

1 box orange Jello
1 c. hot water
1 pt. orange sherbet
1 can mandarin oranges
2 bananas

Mix Jello, water and sherbet. Place in refrigerator until slightly set. Add oranges, drained and bananas, sliced. Chill

STRAWBERRY SALAD — Mrs. James Anderson

2 pkgs. strawberry Jello
2 c. boiling water
1/2 carton sour cream
1 large or 2 small pkg. frozen strawberries
2 bananas (mashed)
1 (No. 2) can crushed pineapple (drained)

Dissolve Jello in boiling water, add frozen strawberries and when melted, add pineapple and bananas. Pour half mixture in mold and when set, spread with the cream. Pour remaining mixture on top and chill. For 1/2 recipe use half of everything, except bananas.

ROSY SPRING SALAD — Marge Brandlee

4 c. raw rhubarb (diced)
1 1/2 c. water
1/2 c. sugar
2 (3 oz.) strawberry Jello
1 c. orange juice
1 tsp. orange rind (grated)
1 c. fresh strawberries(sliced)

Combine rhubarb, water, sugar and cook until tender. Pour over Jello, stirring until dissolved. Add orange juice and rind. Chill until thick and syrupy. Add strawberries. Pour into lightly oiled 6 c. mold. Chill until set. Serves 8.

STRAWBERRY RHUBARB SALAD — Linda House

4 c. rhubarb (diced)
2 c. sugar

Combine and allow to stand until some of the juice is extracted; cook over moderate heat until the rhubarb is tender.

Meanwhile, soften 2 T. unflavored gelatin in 1/2 c. cold water. Add gelatin to hot rhubarb with a dash of salt. Stir until gelatin is dissolved.

Add 1 c. sliced fresh strawberries and chill until mixture begins to thicken.

Fold in 1 c. whipping cream (whipped). Chill until firm.

Every tub must stand upon its own bottom.

FRUIT SALAD — Mrs. Ronald (Shirley) Peterson

1 large can fruit cocktail
2 cans mandarin oranges
2 cans pineapple (crushed or tidbits)
3 c. miniature marshmallows
1 or 2 bananas (optional)

Drain fruit and save juice.

DRESSING:

1 1/2 c. juice from cocktail
3 eggs
1 T. cornstarch
1 c. sugar

Beat eggs slightly. Mix cornstarch with sugar and stir into egg and juice mixture. Cook over low heat, stirring constantly until it coats spoon and begins to thicken. Cool. Mix fruits and marshmallow. Whip 1 pkg. Dream Whip and mix with about 1 c. or more of the salad dressing. Combine with fruit mixture. Let stand 24 hrs. or more.

COTTAGE CHEESE SALAD — Jeanne Skaare

1 lemon Jello
1/2 c. boiling water
1 med. carrot
1 med. cucumber (chopped)
1 small onion
2 sticks celery
1 small carton cottage cheese
1/2 c. salad dressing

Dissolve Jello in hot water. When cool, add remaining ingredients.

COTTAGE CHEESE SALAD — Donna Peckham, Clara Reinertson

1 small carton cottage cheese
1 small Cool Whip
1 can crushed pineapple
1 1/2 c. miniature marshmallows
1 lime Jello (dry)

Mix all ingredients together. Let set 12 hrs. or longer before serving.

Variations: Other flavors of Jello
Mandarin oranges or fruit cocktail

LIME SNOW — Mrs. James Anderson

1 (3 oz.) pkg. lime Jello
3/4 c. very hot water
1 c. unsweetened pineapple juice
3 T. lemon juice
3 egg whites
1/4 c. sugar

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LIME SNOW (Continued).

Pour hot water over Jello in a bowl. Stir until dissolved. Add pineapple juice. Chill until slightly thicker than consistency of thic unbeaten egg white. If chilled over ice, stir frequently. If chilled in the refrigerator, stir occasionally. Beat egg whites until frothy, gradually add sugar, beating after each addition. Continue beating until rounded peaks are formed. Fold into the chilled Jello. Put in mold and chill until firm, about 2 1/2 hrs. Serves 6.

LIME JELLO — Mrs. Carol Raap

1 box lemon pudding
1 pkg. lime Jello
1 c. cold water
1 (No.2) can pears or crushed pineapple (drained)

Cook lemon pudding according to directions. Add lime Jello (dry), water, pears or pineapple. Chill overnight.

LIME GELATIN SALAD — Janet Aaberg

1 box (3 oz.) lime gelatin
1 c.( 8 oz.) crushed pineapple
1 pkg. (3 oz.) cream cheese
1/2 c. cream (whipped)
1/4 c. nuts (chopped)
2 T. mayonnaise

Prepare gelatin as directed on pkg., using pineapple juice for a portion of liquid. Set until thickened. Soften cream cheese and beat gelatin into cheese using egg beater. Fold in whipped cream, mayonnaise, pineapple (well drained) and nuts. Pour into mold and refrigerate until firm.

MOLDED SALAD — Mrs. Oscar Loken

1 pkg. lime Jello (3 oz.)
1 c. boiling water
1/2 c. sugar

Mix, let set and whip when set.

Add:

Pineapple(crushed, drained)
1 c. cottage cheese
1/2 c. nuts (chopped)
1 c. whipped cream

Mold in a ring. When ready to serve, unmold and serve with the center filled with fresh strawberries.

LIME-APPLE SAUCE MOLDED SALAD — Glenda Bakken

2 boxes lime Jello
No. 2 can applesauce
1 c. nuts (chopped)
2 small bottles 7-Up

Heat the sauce; dissolve Jello in it. Let cool. Add nuts and 7-Up.

LEMON DELIGHT — Hilda Loken

1 pkg. lemon Jello
1 c. hot water
1 c. cold water
1/2 c. celery (diced)
1/2 c. nutmeats (broken)
1/2 c. small marshmallows
1 c. crushed pineapple (drained)

Dissolve lemon Jello in hot water; add cold water. Chill for 1 hr. Stir in rest of ingredients. Chill until firm. Serves 6.

LEMON-LIME JELLO — Mrs. Carol Raap

1 pkg. lemon Jello
1pkg. lime Jello
3 c. boiling water
1 can crushed pineapple (drained)
2 c. miniature marshmallows

CUSTARD:
1 c. pineapple juice
1 T. flour
1 egg (beaten)
1/2 c. sugar

Make Jello salad; let it set. Cook custard, cool. Add 1 c. whipped cream and cover Jello. Refrigerate.

FROSTED SALAD — Mrs. Ronald (Eunice) Hanson

1 large pkg. lemon Jello
2 c. boiling water
2 c. ginger-ale or 7-Up
1 (20 oz.) can crushed pineapple
1 c. miniature marshmallows
1/2 c. nuts (chopped)

Dissolve Jello in water, add 7-Up and let chill until partly set. Drain pineapple and save juice for the topping. Fold in pineapple, nuts, marshmallows and chill firmly.

TOPPING:
1/2 c. sugar
2 T. flour
1 egg (slightly beaten)
2 T. butter
1 c. pineapple juice

Combine sugar, flour in saucepan, stir in juice and egg. Cook over low heat, stirring well until thick, add butter and chill. Whip 1 carton whipping cream and add to topping when cool. Pour over set Jello and sprinkle with 1/4 c. American cheese (grated).

LEMON-LIME FRUIT MOLD — Jeanne Skaare

1 lime Jello
1 lemon Jello

Dissolve in 1 1/2 c. hot water, 1 1/2 c. cold water and 2/3 c. fruit syrup.

Add: 1 c. crushed pineapple (drained)
1 c. sliced can pears (drained)
1 c. sour cream

Chill Jello until partly thick. Fold in fruit and sour cream.

CABBAGE SALAD — Mrs. Reuben Williams

1 head cabbage (grated)
1 large can crushed pineapple (drained)
2 apples (chopped)
4 bananas (cut up)
1 c. miniature marshmallows

DRESSING:
Juice from pineapple and 1/2 c. lemon juice or Realemon. Let come to a boil and add 2/3 c. sugar and 2 eggs (well beaten). Let boil and cool. Add this and 1 c. whipped cream to mixed salad ingredients.

CABBAGE -PINEAPPLE SLAW — Vi Fosheim

3 c. cabbage (shredded)
1 (9 oz.) can pineapple tidbits (drained)
1 c. apples (diced)
1 c. miniature marshmallows
1/2 c. celery (chopped)
1/2 c. mayonnaise

Combine, tossing until mayonnaise coats all ingredients. Serve in a bowl lined with lettuce. Crown salad with a rosy wreath of unpared apple slices. Makes 4 to 6 servings.

CABBAGE SLAW — Marlys Simonson

1 med. cabbage
1 small onion
1 green pepper
6 stuffed olives
1/2 c. sugar

DRESSING:
1 c. white vinegar
1/2 c. salad oil
1 tsp. salt
1 tsp. celery seed
1 tsp. prepared mustard

Prepare vegetables. Sprinkle sugar over. Let stand while preparing dressing. Mix all dressing ingredients and boil 3 min. Add while hot to vegetables. Store in refrigerator for, at least, 24 hrs. before serving.

COLE SLAW — Donna Peckham

1 med. cabbage
1 small onion (chopped)
1/2 to 1 c. celery (diced)
1 c. white sugar
1/2 c. white vinegar
1/2 tsp. mustard seed
1 tsp. celery seed
Green food color

Mix shredded cabbage, onion and celery. Mix other ingredients together and mix up with cabbage mixture.

SALAD OR DESSERT — Sylvia Fosheim

1 large box Jello (any flavor) dissolved in 2 c. boiling water
Add:
1 qt. ice cream — Fruit (well drained)
Chill.

SAUERKRAUT SALAD — Esther Anderson

1 (No.303) can sauerkraut
1 c. sugar
1/3 c. vinegar
1/2 c. green pepper (chopped)
1/2 c. celery (chopped)

Squeeze out the juice from the sauerkraut, real good. Cook vinegar and sugar until the sugar is dissolved. Add the ingredients and chill in the refrigerator. Will keep for several days.

3 BEAN SALAD — Mrs. Ronald (Eunice) Hanson

3/4 c. sugar
1/3 c. salad oil
2/3 c. vinegar
1 tsp. salt
1 tsp. pepper

Heat and cool.

Add:
1 (15 oz.) can Garbanzo beans (drained)
1 (15 oz.) can Pinto beans (drained)
1 (15 oz.) can green beans (drained)
1/2 c. chopped green pepper
1/2 c. onion (sliced)
1 c. celery (chopped)

Toss slightly, cover and chill overnight. Drain to serve. Keeps for several weeks.

RASPBERRY SALAD

1 box raspberry Jello
1 c. sweetened applesauce
1 c. sour cream
Miniature marshmallows
1 c. boiling water
1 small pkg. frozen red raspberries
3 T. Miracle whip

Dissolve Jello in boiling water. When cool, add the applesauce and raspberries. Set aside to jell. Cover with small marshmallows. Mix sour cream and Miracle whip and spread over marshmallows or whip marshmallows into sour cream and use as a topping on Jello.

The difficulty in life is choice.

SHOESTRING SALAD — Mrs. Carol Raap

1 can tuna
1 c. celery (diced)
1 c. carrots (grated)
1 T. onion (minced)
1/2 c. mayonnaise
1 (4 oz.) can shoestring potatoes

Mix all ingredients, except shoe string potatoes. Add these just before serving. Serves 6.

# DRESSINGS

FRENCH DRESSING — Mrs. Marie Eliason

1 c. Kraft oil
1 1/2 c. sugar
1 1/2 c. catsup
1 c. vinegar
1/4 c. Realemon
1 tsp. salt
1/2 tsp. pepper
1 tsp. celery seed
1/2 tsp. garlic powder
1 med. onion (minced)

Beat all ingredients together with egg beater in large bowl. Cook 1/2 c. water with 1/2 T. cornstarch until thick. Add to dressing and beat well.

FRENCH SALAD DRESSING — Mrs. Norman Holden

1 1/2 c. sugar
1 c. vinegar
1 onion (chopped fine)
1 tsp. salt
1 tsp. garlic salt
1/3 c. cornstarch
1 1/2 c. catsup
1/4 c. lemon juice
1 c. salad oil
1tsp. pepper
2 tsp. celery seed
1 c. boiling water

Heat all ingredients, except cornstarch and boiling water. Heat and bring to a boil. Lastly, add the cornstarch to the boiling water. Keeps very well in the refrigerator.

FRENCH DRESSING

1/4 c. sugar
1/4 c. vinegar
3 T. lemon juice
1 tsp. salt
1 tsp. paprika
2/3 c. catsup
1 can tomato soup
1 onion (chopped)
Clove garlic
1/2 tsp. mustard

Mix in quart fruit jar and fill with salad oil (Mazola works best).

Beware of little expenses; a small leak will sink a great ship.

SALAD DRESSING — Mrs. Otto Raap

2 egg yolks or 1 whole egg
3/4 c. vinegar
1/4 c. water
1/2 c. sugar
1/2 tsp. mustard
1 tsp. salt
1/4 tsp. pepper
1 T. flour
1 T. butter

Cook and add 1 T. butter at the last.

SALAD DRESSING — Kay Espeland

1 can tomato soup
2/3 c. sugar
1/2 c. salad oil
1/2 c. vinegar
1 small onion (grated)
Salt
Pepper

Put in jar and shake well.

SALAD DRESSING — Ellen Williamson

1 egg (beat well)
Add:
1 c. salad oil
1/2 c. sugar
1/4 c. vinegar
1/3 c. catsup
Salt(to taste)
1 tsp. onion (grated) or onion salt

Mix well. Paprika may be added, if desired. Makes 1 pint. Keep refrigerated.

HONEY SALAD DRESSING — Ellen Williamson

2/3 c. sugar
1 tsp. dry mustard
1 tsp. paprika
1/4 tsp. salt
1 tsp. celery salt
1/3 c. strained honey
5 T. vinegar
1 T. lemon juice
1 tsp. onion (grated)
1 c. salad oil

Mix dry ingredients first. Add honey, vinegar and lemon juice. Pour oil into mixture beating constantly with rotary beater. Beat well before using. Good for either lettuce or fruit salads.

TOSSED SALAD DRESSING — Edith Sandvik

1 c. tomato soup
2/3 c. salad oil
2/3 c. brown sugar
1/2 c. catsup
1 large green pepper (ground)
1 large onion (ground)
1 tsp. paprika
Juice of 1 lemon
Salt

Mix together. Cook 10 min. Cool, mix with 1 qt. Miracle Whip. Makes about 2 qts. when all mixed together.

THOUSAND ISLAND DRESSING

1 (2 oz.) sour cream
1 (2 oz.) salad dressing

1 T. powdered mustard
Catsup (to color)
Pickles and juice about 2 T.
(catsup and pickles)

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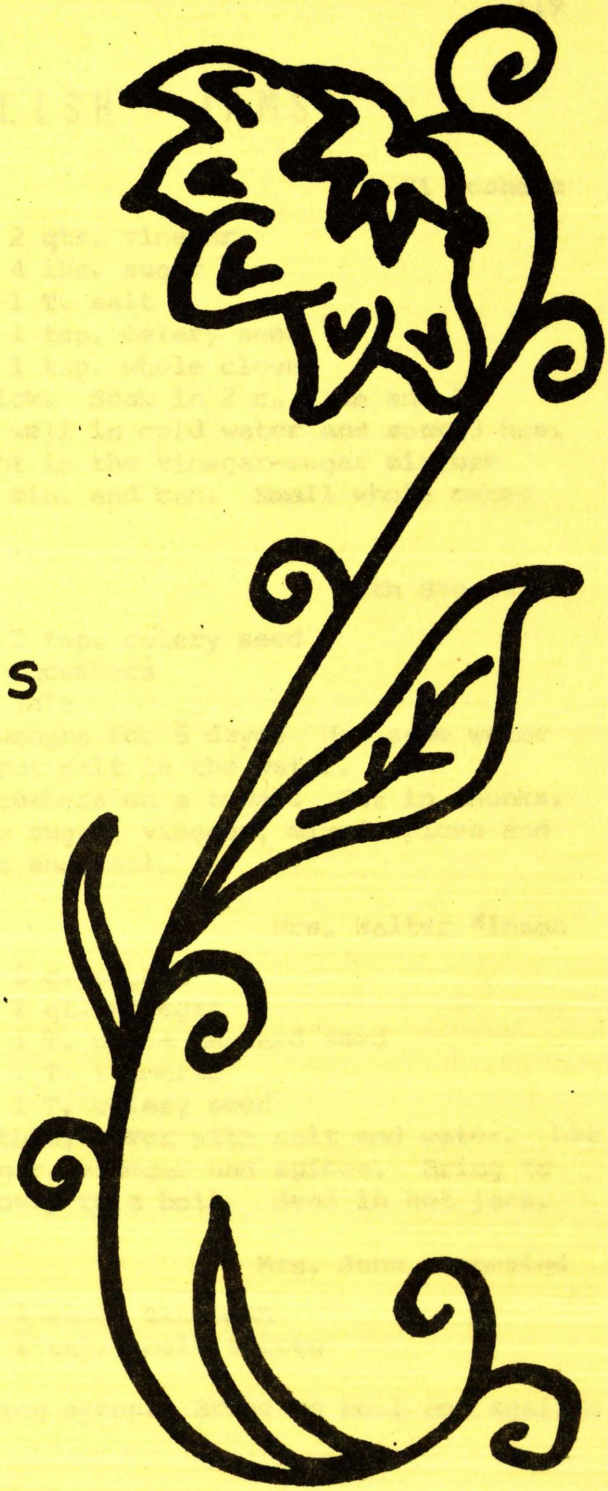
# PICKLES

# RELISH

# JAMS



# PICKLES - RELISH - JAMS

## LIME PICKLES

Vi Fosheim

7 lbs. cucumbers
2 c. lime
2 gallons water
2 qts. vinegar
4 lbs. sugar
1 T. salt
1 tsp. celery seed
1 tsp. whole cloves

Slice cucumbers 1/4 inch thick. Soak in 2 c. lime and 2 gallons water for 24 hrs. Rinse well in cold water and soak 3 hrs. Drain well and let stand overnight in the vinegar-sugar mixture above. In the morning simmer 30 min. and can. Small whole cukes can also be used.

## SEVEN DAY SWEET PICKLES

Beth Sigdestad

2 c. sugar
1 c. vinegar
1 tsp. mixed spice
1 tsp. celery seed
Cucumbers
Salt

Pour boiling water over cucumbers for 6 days. Use same water and reheat. On the seventh day put salt in the water.

On the eighth day, drain cucumbers on a towel. Cut in chunks. Put in jars. Make a syrup of the sugar, vinegar, mixed spices and celery seed. Pour over cucumbers and seal.

## BREAD AND BUTTER PICKLES

Mrs. Walter Winson

1 gal. cucumbers (sliced thin)
1 pt. white onions
1/2 c. salt
Water to cover
6 c. sugar
2 qt. vinegar
1 T. white mustard seed
1 T. turmeric
1 T. celery seed

Slice cucumbers and onions thin; cover with salt and water. Let stand 3 hrs., drain. Combine sugar, vinegar and spices. Bring to a boil. Add vegetables, heat slowly to a boil. Seal in hot jars.

## CRAB APPLE PICKLES

Mrs. John Kambestad

2 c. sugar
1 c. vinegar
3 c. water
1 stick cinnamon
1 tsp. whole spices

Wash apples and add to boiling syrup. Bring to boil and seal in hot, sterile jars.

## REFRIGERATOR PICKLES

Marilyn Edman
Ida Kambestad

7 c. cucumbers (sliced thin)
1 c. green peppers (sliced thin)
1 c. onions (chopped fine)
1 tsp. salt

Let above stand 1 hr.

Mix next ingredients, bring to a boil and cool:

1 c. vinegar (white)
2 c. sugar
2 tsp. celery seed

Pour boiled, cooled mixture over cucumber mixture and refrigerate. May be kept 2 to 4 weeks in refrigerator.

## HAMBURGER DILL PICKLES

Alice Bakken

Onion, garlic, cucumber slices

BRINE:

1 qt. vinegar
1 pt. water
2 c. sugar
1/2 c. pickling salt

Place slice of onion and piece of garlic in bottom of jar, half-fill with cucumber slices. Add another slice of onion and 1 head of dill. Fill jar with sliced cucumbers. Bring brine to a boil. Pour over cucumbers and seal. Makes 3 qts.

## GREEN TOMATO PICKLES

Esther Anderson

10 large green tomatoes
4 T. salt
1 1/2 c. brown sugar
1 tsp. dry mustard
1 large onion (chopped)
1 1/2 c. vinegar
1/2 tsp. turmeric
1 T. pickling spices

Slice tomatoes, add onion and sprinkle with the salt. Cover and let stand overnight. In the morning drain real good. Combine the rest of the ingredients and bring to a boil. Add the tomatoes and simmer until tender and clear. Put in sterile jars and seal.

## SWEET PICKLE BEETS

Gina Skaare

12 small beets
1 c. vinegar
1 T. broken cinnamon bark
1 1/4 c. brown sugar
16 whole cloves
1/2 c. water

Cook beets until tender. Plunge in cold water and peel. Boil sugar, vinegar and spices 5 min. Put beets in syrup and simmer 10 min. Put in sterile jars and seal.

Deeds count, not boasting words.

CRISP DILL PICKLES — Mrs. Sherrill Sigdestad

13 c. water
6 c. vinegar
1 c. salt
1 T. sugar to quart

Boil brine 15 min. Pack washed cukes, dill, 1 T. sugar to a quart. Seal jars, set jars in canner of hot water. Replace cover on canner and let stand until cold.

CHOW CHOW — Esther Sandve

Grind:
24 large green tomatoes
8 large onions
3 green peppers
3 red peppers

Drain off 2/3 of the juice.

Mix:
4 c. sugar
3 c. vinegar
4 T. mustard seed
2 T. salt
2 T. celery seed

Add sugar-vinegar syrup to vegetables. Cook 2 min., can and seal.

RIPE TOMATO PRESERVES — Hilda Loken

Mix:
4 c. ripe tomatoes (cut up)
4 c. sugar

Let stand to form juice or put on real low heat to form juice. Simmer 15 to 20 min., take off heat. Add 1 pkg. lemon Jello (3 oz.) stir well. Pour slivered or cut up wax in bottom of hot sterilized jars. Pour hot perserves in and wax will come to the top and seal. Use heavy kettle for cooking preserves.

BEET RELISH — Mrs. Harry (Tillia) Svien

8 c. beets (cooked and ground)
6 c. sugar
2 1/2 c. vinegar
1/2 T. cloves
1 or 2 T. salt

Boil put in jars and seal.

CUCUMBER AND CARROT RELISH — Mrs. Reuben Brandlee

6 large cucumbers
6 large carrots
3 med. onions
1 1/2 T. salt
2 1/2 c. sugar
1 1/2 c. vinegar
1 1/2 tsp. celery seed
1 tsp. ground mustard

Continued Next Page.

CUCUMBER AND CARROT RELISH (Continued).

Grind cucumbers, carrots and onions. Sprinkle 1 1/2 T. salt over mixture, let stand 3 hrs.

Add 2 1/2 c. sugar, vinegar, celery seed and mustard. Mix and simmer 20 min. Seal in pint jars. To make tartar sauce; add some to salad dressing and mix well.

CRANBERRY-ORANGE RELISH — Mrs. Oscar Simonson

1 lb. (4 c.) cranberries
2 oranges
2 c. sugar

Put cranberries through food chopper. Quarter oranges, remove seeds and grind. Add sugar, mix well and chill. This keeps well.

STRAWBERRY JAM — Mrs. Norman Holden

1 qt. strawberries
5 c. sugar

Put strawberries in colander and pour boiling water over them. Add 3 c. sugar, boil 5 min., add 2 more c. sugar and boil 3 min. Pour in a shallow pan and stir off and on all day, or until thick. Following day, seal in jars.

BEET JELLY — Mrs. Glenn (Avis) Brockel

6 large beets
8 1/2 c. water
2 pkg. unsweetened cherry Kool-Aid
6 1/2 c. beet juice
1 pkg. Sure-Jell
7 c. sugar

Cook large beets until done. Peel and chopped fine. Cook the chopped beets and 8 1/2 c. water until beets are discolored. Throw beets away. Cook 6 1/2 c. beet juice and 1 pkg. Sure-Jell for 5 min. Then add 7 c. sugar and boil 45 min. Set aside and skim the top. Add 2 pkg. cherry Kool-Aid.

Different flavors of Kool-Aid can be used.

STRAWBERRY RHUBARB JAM — Hilda Loken

4 c. rhubarb (chopped)
4 c. sugar
1 pkg. frozen strawberries
1 pkg. strawberry Jello

Let mixed rhubarb and sugar stand, at least, 2 hrs. (or overnight) Add strawberries. Cook 15 min. (A dab of butter will prevent boiling over.) Add the strawberry Jello and refrigerate.

For variation: 1 c. drained crushed pineapple instead of strawberries and 1 pkg. of cherry Jello, or cook rhubarb and sugar and last, add red Jello.

* * * * *

# FOREIGN

# FOREIGN

## LIVER KLUB

Lena Sandvik

Raw liver
1 small onion
Salt and pepper (to taste)
2 T. flour
Some water

Grind raw liver and onion. Add 2 T. flour and a little water, salt and pepper, to taste. Melt 1/2 c. or more bacon or other drippings in skillet. Add the liver to this and bake 45 min. in 350° oven. Remove cover and brown a few min. Cut and serve.

## GRAHAM KLUB

Lena Sandvik

4 c. raw potatoes (peeled and ground)
2 tsp. salt
2 c. white flour
1 1/2 c. graham flour

Grind potatoes. Add rest of ingredients. Make into balls, the size of a baseball. A small piece of fat may be put in center. Boil 1 hr. in meat broth.

## ITALIAN SPHAGETTI

Mrs. Erwin Fossum

1 lb. hamburger
Olive oil
1 large onion
1 clove garlic (minced or 1 tsp. garlic powder)
1 bay leaf
2 cans tomato soup
1 can tomato paste
1 can water (size of paste can)
1 can mushrooms and liquid
1 tsp. salt
1 tsp. chili powder
1/2 tsp. dry mustard
1 T. Worchestershire sauce
1 T. vinegar
1/8 c. sharp cheese (grated)
A generous shake of celery salt, sage, and cloves

Brown onion and garlic in olive oil, add meat and brown or make meatballs and brown. Place in heavy pan and add rest of ingredients. Cook on high heat until it steams, then on low for 2 hrs. Serves 4 adults.

## NORWEGIAN MEAT BALLS

Mrs. Sakris Sigdestad

1 lb. ground steak
1 egg
2 med. potatoes
1 small onion
Salt and pepper (to taste)

Grind potatoes and mix together all the ingredients; make into balls. Roll in flour. Fry until done in slightly greased pan.

PIZZA

Jane Goehring

CRUST:

1 pkg. yeast in 3/4 c. water

Bisquick

Dissolve yeast in water. Add enough Bisquick to make kind of stiff dough. No longer sticky but soft. Roll as thin as possible. Makes about 3 crusts.

SAUCE:

2 (8 oz.) cans tomato sauce or 1 large can
2 (8 oz.) cans water
1 large can tomato paste
2 tsp. oregano
1/2 tsp. pepper
1/2 tsp. salt
1 tsp. garlic powder
1 onion (chopped)

Mix all ingredients and cook for 45 min. on low heat. Use as much as desired and the rest can be refrigerated or frozen. Makes 3 to 4 batches for me. Bake at 425° to 450° for 10 min.

I put sauce on first then grated Mozzarella cheese, then meat, mushrooms, etc. Then sprinkle with Parmesan cheese.

PIZZA DOUGH

Norma Raap

1 1/4 c. flour
1/2 pkg. yeast
1/2 c. water (warm)
1/2 tsp. sugar
1/4 tsp. salt
1 T. salad oil
1/2 can tomato sauce
Mozzarella cheese
Hamburger
Onion salt

Combine first 6 ingredients and let dough rise 30 min. Roll into cookie sheet. Spread 1/2 can tomato sauce on dough, sprinkle on Mozzarella cheese, hamburger, onion salt. Bake at 450° for 30 min. Also, can use 1 can cream of mushroom soup, instead of tomato soup. Tastes really good. One-half recipe fills a cookie sheet.

GERMAN STEW

Myrene Brockel

1 lb. ham (diced in small pieces)
1 med. onion
4 potatoes (cut up in small pieces)
8 carrots (cut in small pieces)
1/2 head cabbage (cut up)
1 small can evaporated milk

Brown meat and onion in small amount of cooking oil. Add enough water to cover meat and simmer for 1/2 hr. Add potatoes, carrots, and cabbage. Simmer until vegetables are tender. Before serving, add the evaporated milk and heat through.

DANISH PUFF — Minnie Sigdestad

1/2 c. butter or oleo
1 c. flour (unsifted)
2 T. water

Make into a ball and divide into two equal parts. Press with hands into two long rectangles on cookie sheet. Strips 4 inches wide by 12 inches. Set aside.

In saucepan, bring 1 c. water and 1/2 c. butter to a rolling boil. Add 1 c. sifted flour and 1 tsp. almond extract, after removing pan from heat. Stir until smooth. Add 3 eggs, 1 at a time. Stir well after adding each egg. Spread this mixture over two pastry strips.

In preheated 375° oven, bake for 60 min. Turn off oven and let cool in oven for 5 min. Remove from oven and let cool in non-drafty place.

Frost with powdered sugar frosting: (Powdered sugar, butter, almond extract, sprinkle with chopped nuts.)

NORWEGIAN PANCAKES — Mrs. Sakris Sigdestad

4 eggs (beaten)
3 c. milk
1 T. sugar
1/2 tsp. salt
1 1/2 c. flour

Mix ingredients with egg beater in order given. Pour 1/3 c. of batter all over bottom of heavy hot skillet. Brown on both sides, fold into quarters and serve hot with butter and syrup or jams.

NORWEGIAN APPLE CAKE — Donna Raap

1/2 c. shortening
1 c. sugar
2 eggs
1 tsp. vanilla
2 1/2 c. flour
1 tsp. salt
2 tsp. baking powder
1 c. milk
Apples (peeled and cored)
Cinnamon and sugar topping

Cream shortening and sugar, add beaten eggs and vanilla. Add sifted dry ingredients, alternately with milk. Spread in large greased and floured pan. Top with apple slices, placed in rows. Then sprinkle with 2 tsp. cinnamon, mixed with 1 c. sugar (more or less). Bake at 340° for 45 min.

A wise man will make more opportunities than he finds.

SPRITZ COOKIES — Jeanne Skaare

1 c. powdered sugar
2 c. flour
1/2 tsp. cream of tartar
1/2 tsp. soda
Pinch salt
1 c. butter or Crisco
2 egg yolks
1 tsp. vanilla

Sift together powdered sugar, flour, cream of tartar, soda and salt. Cream well butter, yolks and vanilla. Combine both mixtures and put through cookie press. Bake at 375°.

SPRITS — Clara Erdahl

1 c. butter (not too hard nor too soft)
1 c. sugar
1 egg (beaten)
1 tsp. almond extract
2 1/2 or 3 cups flour

Cream sugar and butter. Add egg and extract. Add enough flour to make a soft dough. Press through cookie press.

FATTIGMAND — Ingeborg Saarheim

4 eggs
6 T. cream
1/2 tsp. vanilla
7 T. sugar
Pinch salt
Little baking powder

Beat eggs well, add rest of ingredients. Add flour, enough to handle dough easily and can be rolled out thin. Cut in diamond shape. Fry in deep hot lard until light brown. Drain on brown paper.

FATTIGMAN — Alvida Baltzell

3 egg yolks
1 whole egg
1/2 c. sugar
1/2 T. melted butter
4 T. sweet cream
2 c. flour
Lemon or vanilla flavoring

Beat sugar and eggs to a cream and add rest of ingredients. Flavor with lemon or vanilla flavoring. Fattigman are rolled out very thin and cut in strips 2 inches wide with a knife or pastry cutter. Cut strips in diamond shapes. Make a small slit in center and pull one corner through or leave them diamond shape, if desired. Fry in deep hot lard until golden brown. Drain on wrapping paper.

SANDBAKKELSE — Ingeborg Saarheim

1 c. butter
1 c. sugar
1 tsp. almond flavoring
1 egg
About 3 c. flour

Mix ingredients in order given. Use more flour or enough so the dough will leave the bowl and not stick but can be easily handled. Press into patty tins. Bake in 350° oven until light brown edge appears.

ROSETTES — Hilda Loken

2 eggs (slightly beaten)
2 tsp. sugar
1/4 tsp. salt
1 c. flour
1 c. milk
1 to 2 tsp. lemon extract

Add sugar to eggs, add milk and flour. Stir until smooth. Fry in hot fat (365°). Heat rosette iron in fat and dip into batter and fry.

KRUMKAKE — Myrna Mork

3 eggs (well beaten)
1/2 c. sugar
1/2 c. butter
1/2 c. flour
1 tsp. vanilla

Add sugar to eggs and beat. Melt butter and add to mixture; then flour and flavoring.

KRUMKAKE — Mrs. Rasmus Sigdestad

1/2 c. butter
1 c. sugar
2 eggs
1 c. milk
1 1/2 c. flour
Vanilla

Mix all together well and pour batter into iron. Close iron tightly. When thoroughly baked, roll up on cone or cylinder until cool.

KRINGLE — Alice Simonson

1 c. sugar
1/2 c. shortening (Crisco)
1 egg
1 tsp. vanilla
1 c. buttermilk
1 tsp. soda
2 1/2 tsp. baking powder
1/2 tsp. salt
3 c. flour

Mix in order given and roll out immediately. Bake in 400° oven for 8 to 10 min.

Someone who planned to repent at the eleventh hour died at ten-thirty.

ROMME GROT "CREAM MUSH" Mrs. Mikkel Loken

2 c. cream
1/4 c. flour
1/4 tsp. salt
3 tsp. sugar
1 1/4 c. cooked rice

Cook 1/2 c. rice in salted water until soft. Bring 2 c. cream to boil and boil 3 min., then add from a sifter 1/4 c. flour, beating it in with an egg beater or wire spoon until butter starts coming. Stirring works out the butter. May have to add a bit more flour to get the butter. Cream should be a day old and test 36 to 38 (care must be taken not to use too much flour). Add cooked rice last and in the amount you desire, depending on how rich you like it. Add sugar and let set over very low flame for about 10 min. before serving.

SWEDISH RUSKS Mrs. Daniel Sigdestad

1 c. oleo
1 3/4 c. sugar
5 c. flour (measure before sifting)
2 eggs
2 tsp. almond flavoring
1 tsp. soda
1 tsp. salt
1 c. cultured sour cream
1 c. almonds (chopped)
1 tsp. cardamon

Cream shortening and sugar. Add eggs, beat well. Add almond extract. Add dry ingredients, alternately with sour cream. Add almonds. Divide dough into 6 equal parts. Shape into 15 inch rolls. Place 3 on each of two ungreased cookie sheets. Bake at 350° for 30 min. or until light brown. Remove rolls from pan and cut into 3/4 inch slices, at an angle. Place on pans and toast each side until brown. Store in tightly covered container.

ANISE BREAD KRINGLE Minnie Sigdestad

3 c. lukewarm milk
1 c. sugar
1 c. melted shortening
Pinch of salt
3 eggs
2 T. dry yeast
Flour to make soft dough
Few drops of anise oil, if desired

Dissolve yeast in 1/2 c. warm milk. Combine milk, sugar, shortening and salt. Beat eggs and add to other ingredients. Add yeast and enough flour to make a very soft dough. Let rise once. Roll the dough and form into figure 8 shapes. Place on cookie sheets and bake, after baking, dip in folowing mixture:

2 c. sugar
1 c. water
1/2 tsp. anise oil

Boiled.

FLAT BREAD — Elsie Sigdestad

3 c. whole wheat flour
3 c. white flour
1/2 c. sugar
1/2 c. shortening
1 1/2 tsp. soda
1 tsp. salt
1 qt. buttermilk

Roll out very thin, and bake on lefsa iron. Put in oven on low heat to keep crispness.

FLAT BREAD — Marlys Simonson

3/4 c. shortening (lard)
1 c. dark syrup
2 c. buttermilk
2 c. whole wheat flour
2 (level) tsp. soda in 2 tsp. boiling water
Salt
Add white flour (just enough to roll)

POTATO LEFSA — Elsie Sigdestad

4 c. potatoes (mashed)
1/2 c. cream
2 tsp. salt
2 tsp. sugar
3 T. butter
Flour to roll

Boil potatoes, mash very fine and fluffy. Add cream, butter, salt and sugar. Beat until light and let cool. Add flour. Take a piece of the dough and roll as for pie crust, rolling as thin as possible. Bake on top of stove or lefsa iron until light brown.

POTATO LEFSE — Clara Erdahl

5 c. potatoes (mashed)
2 T. sugar
1 tsp. salt
1/2 c. cream
3 c. flour

Add milk to the mashed potatoes. Cool, add salt, sugar, cream and flour. Roll real thin, bake on lefsa iron.

MILK LEFSA — Lorinda Sigdestad

Heat 1 qt. (4 c.) whole milk and 1/2 c. margarine to boiling hot. Sift 6 c. flour, 1 T. salt, 1/2 c. sugar into a large bowl. Pour boiling hot milk mixture into sifted flour. Mix well and make into small balls. Put on wax paper, cover with damp towel. Roll each ball real thin and bake on lefsa iron.

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# ADDITIONAL RECIPES

# MISCELLANEOUS

# DIABETIC

# MISCELLANEOUS

PARTY PUNCH — Mrs. Art (Pauline) Fosheim

1 qt. cranberry juice cocktail
1 pint orange juice
1 pt. apple juice

Combine together. Makes 8 beverage glasses.

PUNCH (Serves 50) — Mrs. Joel (Clarice) Sigdestad

2 pts. orange sherbet
1 large can concentrated orange juice
1 large can concentrated lemon juice

Put in bowl until soft. Pour over this mixture 4 qts. ginger-ale. Drop in 4 inch square dry ice. (Can be used without).

PUNCH — Noel Anderson

2 pkg. lemon-lime Kool-Aid
2 c. sugar
2 c. pineapple juice
1 lemon (juice and rind)
1 orange
Half as much water as Kool-Aid directs

Mix all and add ice cubes. Just before serving, spoon in pineapple sherbet, about 1 pt. and add 1/2 qt. ginger-ale.

RED PUNCH — Gwen Gross

1 pkg. cherry Kool-Aid
1 pkg. strawberry Kool-Aid
2 c. sugar
2 qts. water
1 large can frozen orange juice
1 large can frozen lemonade
1 large bottle 7-Up

Mix Kool-Aid and sugar with the water. Add the juices. Add the 7-Up just before serving. Makes a plastic ice cream pail full.

ORANGE PUNCH — Gwen Gross

2 c. sugar
2 pkgs. orange Kool-Aid
2 qts. water
46 oz. can pineapple juice
1 qt. ginger-ale or 7-Up

Mix the first 4 ingredients. Just before serving, pour in the ginger-ale or 7-Up. Makes about 50, 3 1/2 oz. servings. For an ice mold or ring, freeze extra pkgs. of Kool-Aid and water.

The man who halted on third base to congratulate himself failed to make a home run.

INSTANT HOT COCOA — Mrs. Delbert (Eileen) Halverson

11 c. or 1 (8 qt.) box dry milk
2 c. powdered sugar
1 lb. Nestles or Hershey Instant cocoa mix
2 1/2 c. or 1 (8 oz.) jar powdered cream (Pream)

Mix in large container and store in a 5 qt. (ice cream) plastic pail. Use 1/4 c. of above for each c. hot water. Do not use boiling water.

RUSSIAN TEA — Jane Goehring

1 c. instant tea (lemon)
1 jar Tang (1 lb. 3 oz.)
1 pkg. dry lemonade (Wylers 10 c. size)
1 pinch ginger
1 tsp. cinnamon
1 c. sugar
½ tsp. cloves

Mix and store in airtight jar. Use 2 tsp. to 1 c. hot water.

RHUBARB JUICE — Minnie Sigdestad

32 c. rhubarb (cut up)
Water
4 c. sugar
1 can pineapple juice

Cover rhubarb with water and cook until mushy stage. Drain, use only clear juice. Add 16 c. water, 4 c. sugar and pineapple juice. Bring to a boil. Put into jars and seal.
For variation: Use 1 qt. clear juice when first strained, add 1/2 c. sugar, juice of 1/2 lemon. Bring to a boil. Add almond flavoring to taste. Put in jars and seal. When serving, mix half and half with ginger-ale.

MERMAID'S PARTY DIP — Janet Aaberg

1 can condensed cream of mushroom soup
8 oz. cream cheese
1/2 tsp. garlic powder
Dash of Tabasco sauce

Blend until smooth.
Fold in:
1 (6 1/2 oz.) can tuna (drained, flaked)
1 T. parsley (chopped)

Refrigerate 2 hrs. Serve with crackers, Ry Krisp, Bugles, chips, etc. Yield 3 cups. This dip may be frozen.

The only time to pray for a crop failure is when you have sown some wild oats.

MINI-FRANK FONDUE — Lola (Mrs. Jim Klein)

3 c. oil
1 tsp. salt
1 c. water
1 1/2 c. pancake mix
1 lb. miniature sausage or wieners (you may cut up your own)

Put oil and salt in fondue pot and heat at highest setting, for about 15 min. Mix water and pancake mix. Place in serving bowl. Spear a wiener. Dip into batter and fry until golden and crispy.

CHOCOLATE FONDUE — Glenda Bakken

1 c. chocolate chips
1/2 c. half and half cream
1/2 c. sugar

Melt the chips; add remaining ingredients, mix well. Serve with marshmallows, apples, pretzels.

CHOCOLATE PEANUT FONDUE — Janet Aaberg

1 can sweetened condensed milk
2 (1 oz.) squares unsweetened chocolate
1/4 c. peanut butter
1/8 tsp. salt
1/2 to 1 c. hot water
1/2 tsp. vanilla

In top of double boiler put milk and chocolate. Cook over hot water, stirring until chocolate melts. Add peanut butter and salt. Cook until thickened. Remove from heat and slowly stir in hot water until sauce is desired thickness. Stir in vanilla.

Transfer to fondue pot and dip in marshmallows, banana, cherries, mandarin orange sections, melon balls, peach pieces, pear squares, pineapple chunks, angel food cake squares, etc.

MEATBALLS FOR FONDUE — Mrs. Carol Raap

3/4 c. soft bread crumbs
1/4 c. chili sauce
1 egg (beaten)
1/2 tsp. salt
1/2 tsp. onion (minced)
1/8 tsp. garlic powder
3/4 lb. ground beef

Mix and shape into balls, a few hrs. ahead of time. Refrigerate. Makes 30 balls.

WESTERN SAUCE FOR FONDUE — Mrs. Carol Raap

1 c. catsup
1/2 to 1 c. water
1/4 c. vinegar (dark)
2 T. onion (minced)
2 T. brown sugar
2 T. mustard (prepared) or 2 tsp. dry mustard
1 T. liquid smoke

Mix all ingredients; let stand. Use on steak or meatballs.

CHEESE DIP FOR FONDUE — Glenda Bakken

2 rolls smoked cheese
2 rolls garlic cheese
1 can cream of mushroom soup

Melt cheese; add soup. Serve hot.

PIZZA BURGERS (Broiler)

1 lb. ground beef
1 small onion (chopped)
1 can (8 oz.) pizza sauce
1 can (small) mushrooms
1/4 tsp. garlic salt
1/4 tsp. oregano
1/2 lb. American cheese (grated)
Salt and pepper (to taste)
Hamburger buns

Saute' ground beef and onion until brown. Add mushrooms, spices, pizza sauce. Cool before adding cheese. Spread on halves of hamburger buns. Place under broiler until cheese is bubbly and edges of buns are toasted.

HOT SANDWICHES — Noel Anderson

1 can spam
1 small onion
3 sweet pickles
3 eggs (hard boiled)
1/4 lb. American cheese

Grind these ingredients.

Add:
1/2 c. salad dressing
1/2 c. catsup

Spread on buns, wrap in foil. Bake in slow oven, 1/2 hr. at 325°.

HOT CORNED BEEF AND CHEESE SANDWICHES — Jeanne Skaare

1 (12oz.) corned beef
4 oz. sharp cheese or Velveeta
1/2 c. mayonnaise
2 T. pickle relish
1 tsp. onion (minced)
Hamburger buns

Mix together corned beef, cheese, mayonnaise, relish and onion. Spoon onto buns. Wrap in foil. Heat in oven until warm.

BAR-B-Q — Myrna Mork

2 lbs. hamburger
1 small onion (chopped)
1 can tomato soup
1 tsp. Worchestershire sauce
1/2 tsp. dry mustard
1 T. brown sugar
1 T. chili sauce or 1/2 tsp. chili powder (optional)

Brown hamburger and onions. Add rest of ingredients and simmer.

As a rule where the broom does not reach the dust will not vanish.

## HAM SALAD SANDWICH FILLING

No. 1
1 c. ham or bologna (cooked)
2 hard cooked eggs (chopped)
1 T. onion (chopped)
3 T. sweet pickle relish
1 T. catsup
1 tsp. prepared mustard
1/4 c. mayonnaise

No. 2
Bologna burgers
1 ring bologna (about 1 lb.)
3/4 lb. cheese
1 onion
Sweet pickle
1/4 c. mustard
1/3 c. mayonnaise

For recipe No. 1: Blend ingredients together. Use for open face sandwiches or rolled sandwiches. For recipe No. 2: Grind bologna, cheese, onion and sweet pickle. Add mayonnaise and mustard. Spread on halved hamburger bun and broil until brown. Mixture, if kept in covered container, will keep for a week or longer in refrigerator.

## BARBECUED HAMBURGERS

1 lb. ground beef
2 T. fat
1 large onion (chopped)
1/2 c. celery or green pepper (chopped)
1/2 c. catsup
2 T. sugar
2 T. prepared mustard
1 T. vinegar
1 tsp. salt
Large round buns

Brown meat in hot fat, add chopped onion. Brown until golden color, add rest of ingredients and stir to mix well. Cover and turn heat to low and simmer for 30 min.

## HOT HAM BUNS

2 c. ham (cooked, diced)
1/2 lb. Cheddar cheese (diced)
1/3 c. stuffed olives (sliced)
3 green onions (sliced)
1/2 c. mayonnaise
1/3 c. tomato paste
4 hamburger buns

Combine all but the buns. Mix well. Split buns and spread with the mixture. Wrap each bun in foil and bake at 350° for 15 min.

## ONION RING BATTER

Marge Brandlee

3/4 c. sifted flour
1 tsp. salt
1 egg white (unbeaten)
3 med. onions
1/3 c. milk
1/4 c. cream
(or use half and half instead of milk and cream)
1 1/2 T. salad oil

Whip up ingredients together and dip onion rings and deep fry.

TUNA BURGERS — Jane Goehring

1 (8 oz.) sour cream with chives
2 cans tuna
1 onion
Mayonnaise
Mustard
Cheese
Onion salt
Garlic salt
Pepper

Mix all together and put on hamburger buns. Put in 350° oven for 10 to 15 min.

POPSICLES — Beth Sigdestad

No.1
1 pkg. Jello
1 pkg. Kool-Aid
1 c. sugar
2 c. boiling water
2 c. cold water

No. 2
1 pkg. orange Jello
2 c. boiling water
1/2 c. sugar
2 c. orange juice

Pour boiling water over Jello and sugar. Add Kool-Aid to cold water and mix together. Will fill 3 sets of Tupperware ice tups.

Mix orange popsicles as No. 1.

PANCAKE SYRUP — Mrs. Reuben Brandlee

1 c. water
1 c. brown sugar
1 c. white sugar

Boil for 1 min. Remove from stove, add 1 tsp. vanilla or 1/2 tsp. mapleine.

CARAMEL APPLES — Lorene Anderson

1 c. sweetened milk (Bordens)
2 c. brown sugar
1 stick margarine
3/4 c. white syrup
1/8 tsp. salt

Boil slowly for 10 min. Keep warm, it is easier to dip apples. Use sticks for apples.

SOAP — Mrs. Oscar Simonson

4 1/2 pts. melted lard
5 1/2 pts. water
1/2 box Mule-Team Borax
1 can Lewis Lye

Dissolve borax in water, add melted lard, then add lye, just as it is and stir 20 min. or until it gets like honey. Cover to let it harden. The tighter you cover it the whiter it will be.

GOOD WALL PAPER PASTE — Hilda Loken

2 1/2 c. flour
1 qt. cold water
1/2 c. vinegar
1 T. alum

Mix flour in cold water with egg(beaten). Use large kettle for boiling as paste oozes up an inch or more during boiling. Add flour mixture to 5 qts. boiling water and bring to boil. Take off heat and add 1/2 c. vinegar, 1 T. alum and let cool. This paste does not show on paper.

PLAY DOUGH — Beth Sigdestad

2 c. flour
1 c. salt
3 T. cooking oil
3 T. alum
2 c. boiling water
Food coloring

Mix all dry ingredients. Pour boiling water over. Knead well.

# DIABETICS

PUMPKIN, CUSTARD OR PIE (Sugarless diets) — Jeanette Sigdestad

2 eggs (slightly beaten)
2 T. liquid sweetener
2 c. pumpkin
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger or allspice
1 1/2 c. skim milk

Combine eggs, sweetener and pumpkin, blend well. Add salt, spices and milk. Mix well and pour into pastry lined or unlined 8 inch pie pan. Bake at 350° for 45 min.

RAISIN PIE (Sugarless diets) — Jeanette Sigdestad

1 1/2 c. raisins
2 c. water
1 tsp. cinnamon
1/4 tsp. salt
1 T. butter
1 T. vinegar
1 T. cornstarch
1/4 c. cold water
1 T. Sucaryl or any liquid sweetener

Boil raisins in 2 c. water. Mix cinnamon, salt, cornstarch with 1/4 c. cold water. Add to raisins, stirring until complete boil. Remove from heat, add butter, vinegar and Sucaryl. Pour into 8 inch pastry lined pie pan. Place top crust over pie. Bake at 350° for 25 min.

Courtesy is a jewel that needs constant polishing.

CRANBERRY-APPLE MOLD (Sugarless diets) Jeanette Sigdestad

1/2 lb. ground cranberries
1 1/2 c. hot water
3 tsp. liquid sweetener
1 envelope gelatin
1/4 c. cold water
1 c. apples (ground or diced)
Few drops red food coloring

Dissolve gelatin in cold water. Add hot water, cranberries and liquid sweetener to gelatin mixture. When partly cool, add apples and food coloring. Pour in mold.

LOW CALORIE FRUIT SALAD (Basic recipe) Jeanette Sigdestad

1 envelope gelatin
1/2 c. cold water
1/4 c. lemon juice
1/8 tsp. salt
1 c. boiling water
1 T. liquid sweetener
1/2 pkg. Kool-Aid (any flavor)

Soften gelatin in cold water. Add Kool-Aid, sweetener, salt and boiling water. Stir until dissolved. Add lemon juice. Chill. Add any unsweetened fruit you desire.

DIET APPLESAUCE COOKIES Hilda Loken

1 3/4 c. cake flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 c. butter or oleo
1 egg
1/3 c. raisins
1/2 tsp. salt
1/2 tsp. cloves
1 tsp. soda
2 T. Sweet 10 or Sucaryl
1 c. diet applesauce
1 c. quick oatmeal (not cooked)

Sift together dry ingredients. Mix soft oleo, Sucaryl and egg until light and fluffy. Then add flour mixture and applesauce alternately. Mix well.

Fold in raisins and oatmeal. Drop onto greased cookie sheet and bake in a 375° oven for about 20 min. or until a golden brown.

LOW CALORIE COOKIES Mrs. Marvin Holden

1 1/4 c. water
1/3 c. shortening
2 c. raisins
1/2 tsp. nutmeg
2 tsp. cinnamon
2 "squirts" Sweet-10
2 eggs
1/2 tsp. salt
1 tsp. soda
2 T. water
2 c. flour
1 tsp. baking powder

Boil water, shortening, raisins, nutmeg and cinnamon 3 min. Let cool. Add beaten eggs. Add salt, soda and sweetening agent

Continued Next Page.

LOW CALORIE COOKIES (Continued).

to water and add to egg mixture. Mix flour and baking powder together and add to above mixture. Drop on greased cookie sheet and bake until set. Bake 10 to 12 min. in 350° oven. Makes 4 dozen.

LOW CALORIE HOT DISH — Hilda Loken

1 head cabbage (cut in 8 wedges)
1 c. onions (chopped)
1 c. hamburger (browned)
1/4 c. rice
1 pt. tomatoes or tomato soup
1 c. hot water
2 tsp. salt
1/4 tsp. pepper

Put cabbage in a greased casserole, cover with minced onion, hamburger and rice. Mix tomato or soup and water, salt and pepper. Pour over all. Bake 350° for 1 1/2 hr.

God is great, God is good,
And we thank Him for this food,
By His hand we all are fed,
Give us Lord our daily bread.
Amen

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# ADDITIONAL RECIPES

We hope you are enjoying using this Cook Book and find it useful in your kitchen. This book was printed by GENERAL PUBLISHING AND BINDING of Iowa Falls, Iowa, which is a Company that was founded by two women who are dedicating their time to printing Cook Books for Churches and other organizations at a cost that they can afford to pay. Our aim is to help others with money making projects by printing your favorite recipes in book form.

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*If you are interested in more information, tear out this page and mail it to us with your name and address.*

PLEASE INSERT THESE CORRECTIONS IN YOUR BOOK

P. 5 - On the Pineapple Cinnamon Buns recipe of Marge Brandlee's, it should read knead until satiny.

P. 7 - Plain Roll Dough Alice Hanson
Should read - Combine milk, sugar, shortening, salt and 1 C. of the flour. Cool to lukewarm.

P. 21 - Chocolate Cake Barb Fossum
Frosting for cake
Heat: 1 stick margarine
2 T. heaping cocoa
5 T. water
Add: 1 lb. box powdered sugar
Put on cake while warm.

P. 44 - Omit the spice from the Oatmeal Raisin Cookie recipe of Mrs. John R. Skaare.

P. 62 - Method for Raspberry Pie Royal H. Loken
To make filling, melt miniature marshmallows in 1/2 C. raspberry juice. Chill till thickened. Fold in drained raspberries and whipped cream. Pour into cooled shell and chill.

P. 83 - Barbequed Chicken Alice Simonson
1 onion chopped instead of 1 C. onion

P. 94 - Add the names of Eunice Hanson and Carol Simonson to those listed for the Tator-Tot Hot Dish recipe.

P. 96 - 3 Bean Bake Margaret Wattier
Add - 1/4 C. molasses to recipe

P. 118 - Thousand Island Dressing
1 - 12 oz. sour cream
1 - 12 oz. Salad dressing