

The Brookings Daily Register

Friday, Oct. 18, 1974

1974 Cookbook



"Meatballs in Sour Cream Gravy" is the Grand Prize winning recipe for the 1974 Brookings Daily Register's Cookbook Contest. Ms. Nellie Patson, 1745 Garden Square, submitted the recipe.

Ms. Patson had once worked on a cookbook for her church and knew how hard recipes are to get. She just wanted to share her recipes and had completely forgotten about the prizes. She thought it was a joke when notified about her prize but has begun to get used to the idea now.

The recipe originally came from *Chatelaine*, a Canadian magazine similar to *Ladies' Home Journal*. Ms. Patson has developed several variations of the recipe. She doesn't always add mushrooms. At other times she substitutes mushroom soup for part of the sour cream.

Ms. Patson likes to use the dish for entertaining. It can be prepared the day before or just an hour before the guests arrive. It can be used as an hors d'oeuvre as well as a main dish, and freezes well.

... A Canadian citizen, Ms. Patson has her Ph.D. and is currently serving as the head of the Textiles, Clothing, and Interior Design Dept. at SDSU. She has spent 16 years off and on in the US going to school and teaching. She arrived in Brookings last year after spending two years teaching in Canada.

MEAT BALLS IN SOUR CREAM GRAVY

Meat Balls:

1½ lbs ground beef (chuck)
2 tsp. salt
¼ tsp. pepper
½ tsp. garlic powder
¾ c. fine bread crumbs

1 tbsp butter for browning meat balls

½ c. sour cream

Gravy:

1 c. sour cream

¼ tsp. garlic powder

½ tsp. sugar

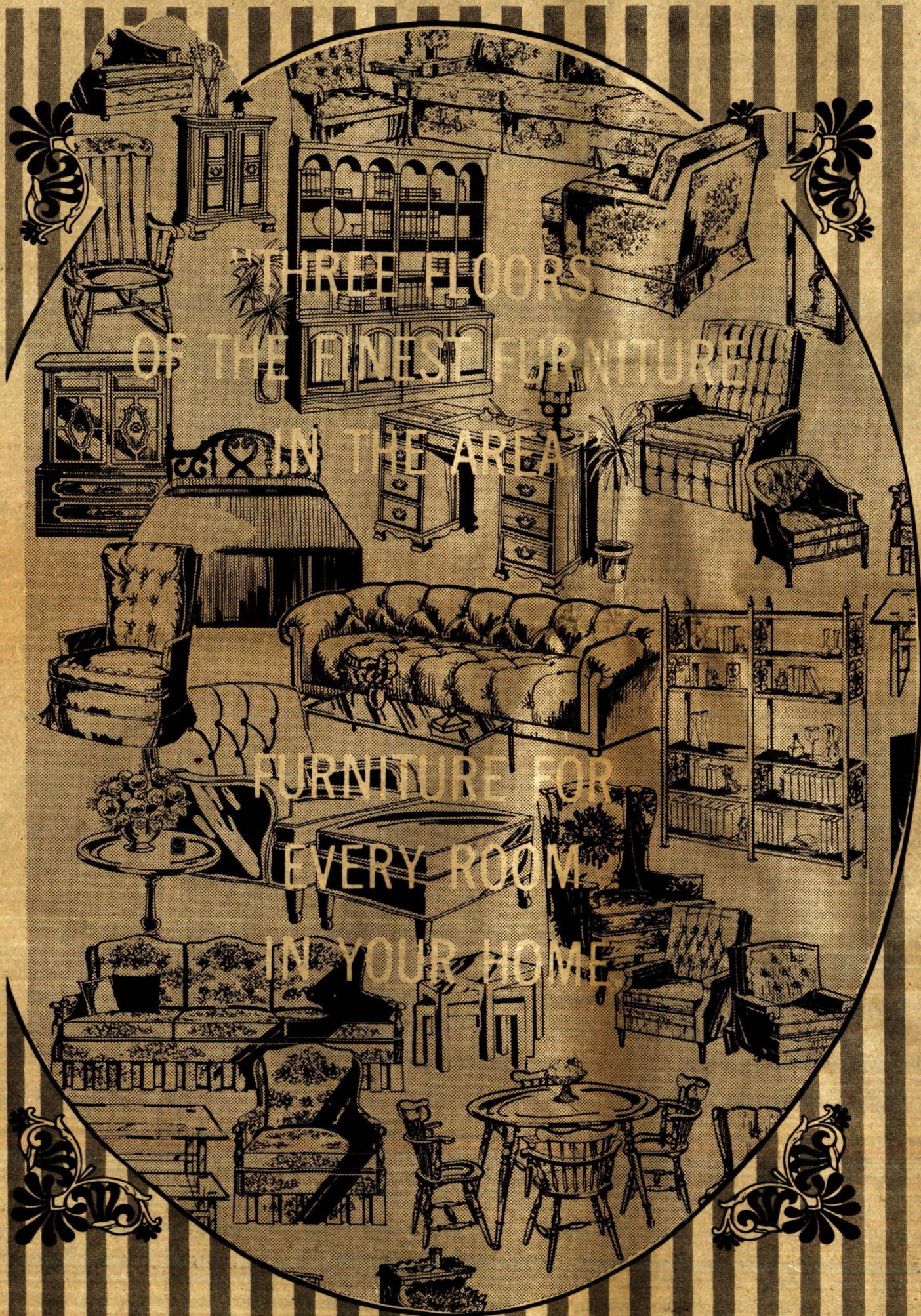
2 tsp. dried dill

Mix thoroughly all ingredients for the meat balls. Mixture will be quite soft but it will hold its shape. Shape into small meat balls. Brown meat balls quickly in butter. If fat accumulates in skillet, pour it off. Transfer meat balls to a baking dish or pan and place in a very slow oven, 275 degrees for about 10 minutes. To

the skillet add 1 cup sour cream seasoned with garlic powder, sugar and dill. Heat, stirring until just bubbly. Pour any juices from the baking dish into the skillet and blend in. Serve meat balls topped with sour cream gravy. Garnish with paprika and parsley. Very nice when served with rice. Serves 6.

Nellie Patson
1745 Garden Square

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Soups, Appetizers, Breads

Mrs. Melvin Lind's entry of "Party Coffee Cake" won the Breads, Soups and Appetizers Category. She enjoys using it for morning coffee parties and when she has hunters to fill up. Mrs. Lind is from Volga.

Honorable Mention

CINNAMON CRISPS

3½ c. flour
1 pkg. dry yeast
1 egg
1 tsp. salt
¼ c. granulated sugar
1¼ c. milk
¼ c. shortening
1st topping mixture:
4 Tbsp. butter, melted
½ c. brown sugar
½ c. sugar
½ tsp. cinnamon
2nd topping mixture:
1 c. sugar
1 tsp. cinnamon
½ c. chopped pecans (optional)
4 Tbsp. butter, melted to be brushed on top

In large mixing bowl, combine 2 c. of the flour and the yeast. In saucepan, heat together the milk, ¼ c. sugar, shortening and salt just until the shortening melts. Add to dry ingredients in bowl, add egg. Beat at low speed for ½ min., scraping sides of bowl constantly. Beat for 3 min. on high speed. By hand stir in remaining flour to make a moderately soft dough. Place in greased bowl; turn once to grease surface. Cover and let rise til double (2 hours). Turn out on lightly floured surface. Divide dough in half. Roll out one portion at a time. Combine the ingredients for the 1st topping mixture, spread half of this over the dough. Roll up like jelly roll, pinch to seal edges. Cut into 12 pieces and place on greased baking sheet at least 3" apart. Flatten each to about 3" in diameter. Repeat with remaining dough and sugar mixture. Allow to rise about 30 min. Cover with waxed paper. Roll over tops with rolling pin, flatten to about ½" thick. Carefully remove paper and brush with 4 Tbsp. melted butter. Combine 2nd topping ingredients, sprinkle over rolls. Cover again with wax paper and roll flat. Bake in 400 oven for 10-12 min. Remove from baking sheet at once. Makes 24 rolls.

Mrs. Lyla Hanson
811 7th Ave.

COCKTAIL APPETIZERS

½ bottle gingerale
1 No. 2 can crushed pineapple
1 pint orange sherbet
1 jar marachino cherries (red) for garnish

Freeze gingerale till thick slush. If it gets too hard, beat it some till it gets crystals. Put in bottom of sherbet glasses frozen slush, then a layer of crushed pineapple, add one dip of orange sherbet (any sherbet could be used but orange adds more color and makes a nice looking and tasty dish.) Lastly, add a cherry for top of appetizer.

Ida Alickson
127 9th St.

QUICK AND EASY CARAMEL ROLLS

¼ c. sugar
1 Tbsp. butter
1 tsp. salt
1 c. boiling water
1 pkg. yeast
1 tsp. sugar
¼ c. lukewarm water
Combine first 4 ingredients in one bowl and cool. Combine 1 pkg. yeast; 1 tsp. sugar; ¼ c. water and cool. After these cool to room temp., mix and add 1 egg and 4 c. flour. Let rise once. Roll out, spread with oleo, sprinkle with sugar and cinnamon. Cut into 1½" rolls. Put into 9x12 pan with caramal mix. (½ c. melted oleo, ¼ c. brown sugar, ¼ c. cream-milk may curdle.) Let rise once and bake at 350, 30-40 min. These may be refrigerated before second rising and baked 24 hours later.

Ginny Hansen
Broadacre Trailer Est. No. 61
SALAD ROLLS

Scald 1 c. milk. Put 1½ Tbsp. sugar, 1 tsp. salt and ¼ c. shortening (preferably butter for rich, crisp crust) into mixing bowl. Pour over the scalded milk. When mixture is lukewarm, add one cake yeast softened in ¼ c. lukewarm water, the white of an egg beaten stiff. Gradually add 3½ c. flour. Turn onto lightly floured board and knead until smooth and elastic.

Return to bowl, cover and let rise in warm place until double in bulk. Again turn onto floured board, shape in small balls, place in a buttered pan allowing them to touch each other. Cover and again let rise. Bake in hot oven (450) 20 min.

Mrs. Gus Kakonis
Brookings

ORANGE JULIUS

Combine the following ingredients in a blender container:

½ 6-oz. can frozen orange juice concentrate

½ c. milk
½ c. water
¼ c. sugar
½ tsp. vanilla
5 or 6 ice cubes

Blend until smooth, about 45 seconds. Serve immediately. Makes about 3 c.

Mrs. Roger L. Van Ommeren
1323 Fourth St.

AVOCADO DIP

To 1 c. mashed avocado pulp, add 3 Tbsp. lemon juice, 1 tsp. minced onion, salt, and a sprinkling of "hot" steak sauce. Blend into just enough sour cream to give dip right "scooping" consistency.

Mrs. Gus Kakonis
Brookings

PARTY COFFEE CAKE

Two-thirds c. milk, scalded and cooled to lukewarm
1 Tbsp. sugar
1 pkg yeast
1 c. butter (oleo is fine)
2-½ c. flour
3 beaten egg yolks
1 tsp. salt

Dissolve sugar and yeast in cooled milk. Prepare flour and butter as for pie crust. Add yolks to egg mixture. Mix well. Make dough the night before or quite awhile before as it gets flakier. Place in refrigerator. Divide the dough in two parts. Then flatten dough in rectangular shape, put on greased cookie sheet, spread butter down the middle, then the filling, using either cherry, apricot or pineapple pie filling. Slit sides an inch apart and fold toward middle, from one side to other side. Bake 350 40-45 min. or until golden brown. Frost with powdered sugar.

Mrs. Melvin Lind
Volga

REFRIGERATOR ROLLS

2 c. milk
½ c. sugar
2 tsp. salt
½ c. shortening or salad oil
2 cakes or 2 pkg yeast
1 c. lukewarm water
2 eggs
6 c. sifted flour

Scald milk, add sugar, salt and shortening or oil. Cool to lukewarm. Dissolve yeast, in lukewarm water. Add to first mixture. Beat eggs. Add. Add flour, mix to soft dough. Knead until smooth. Shape into ball; place in greased bowl. Cover. Let rise in warm place until double in bulk. Knead lightly on lightly floured board. Shape into ball, place in greased bowl and cover. Set in refrigerator until next day. Shape; let rise; and bake in hot oven (400) 15-20 min.

Perta Paulson
Volga, SD

PINEAPPLE ZUCCHINI BREAD

3 eggs
2 c. sugar
2 tsp. vanilla
1 c. oil
2 c. zucchini, peeled and grated
3 c. flour
1 tsp. baking powder
1 tsp. salt
1 tsp. soda
1 can pineapple, crushed and drained

Beat until fluffy the eggs, sugar, vanilla and oil. Add the zucchini, then the flour, baking powder, salt and soda. Stir in the pineapple and mix well. Bake in 2 greased and floured loaf pans for 1 hour at 325.

Mrs. Raymond Strom
Elkton, SD

24-HOUR REFRIGERATOR ROLLS

1 c. water
½ c. sugar
¼ c. shortening
1 tsp. salt
2 eggs
1 pkg. yeast
4 c. flour
Measure sugar, shortening, salt in a large bowl. Pour the hot



water over to melt and dissolve sugar and shortening. While this is cooling, dissolve yeast in about ¼ c. lukewarm water. When first mixture is cool, add yeast and eggs; then mix in flour. After mixed well, grease top, cover with waxed paper and refrigerate overnight. You can also let raise once, knead down and when it raises the second time, you can make either caramal rolls, or cinnamon rolls right away.

Mrs. Marie Christensen
218 7th Ave. S.

OATMEAL BUNS

2 c. boiling water
1 c. quick rolled oats
2 Tbsp. shortening
¼ c. molasses
¼ c. dark corn syrup
2 Tbsp. salt
2 pkg. active dry or compressed yeast
1 c. warm water
5-6½ c. sifted flour

Pour hot water over oats; add shortening. Cool; add molasses, syrup, and salt. Dissolve yeast in warm water; add yeast and beat flour in gradually. Knead until smooth; let rise. Form into buns; let rise again. Bake 360 oven for 20-25 min. Makes 3 doz. large buns.

Marion A. Sample
Toronto, SD

EASY COLD WATER BREAD

Beat with mixer:
8 c. flour
2 Tbsp. salt
½ c. sugar
One-third c. shortening
Add:
5 c. cold water
2 Tbsp. dry yeast softened in ½ c. warm water.

Beat with mixer until very smooth. Remove from mixer. Add remaining 7-8 c. flour. Does not require much kneading. Let rise til double. Knead and let rise again. Make into loaves. Let rise. Bake 35 min. at 375. Makes 6 loaves.

Mrs. Charles Lukens
Lake Benton, Minn.

PUMPKIN BREAD

Mix together:
3 c. sugar
1 c. oil
4 eggs
1 Tbsp. brown sugar
Sift together:
3 and one-third c. flour
2 Tbsp. soda
1 tsp. each—cinnamon,

nutmeg, cloves, salt

Add dry ingredients alternately with 1 large can of pumpkin pie filling (No. 2½ can). Add ½ c. chopped dates and 1 c. chopped nuts, walnuts or pecans. Pour mixture in 3 well-greased bread pans. Bake 1 hour and 15 min. at 325. As soon as bread comes out of oven, put into 3 large pieces of aluminum foil and wrap. (This steams the bread). Cool. Spread with butter or cream cheese.

Denice Vaudrey
1432 2nd St.

DATE APPETIZERS

¾ c. brown sugar
½ c. water
One-third c. lemon juice
¼ c. vinegar
1 tsp. grated orange rind
½ tsp. cinnamon
¼ tsp. nutmeg
½ tsp. salt

1 8-oz. pkg. dates (pitted)
Combine all ingredients except dates in a saucepan and bring to a boil; reduce heat and simmer 5 min. Place dates in a pyrex bowl; pour spices over dates—cover and refrigerate overnight. Drain dates. For cold appetizers, serve plain. For hot appetizers, wrap each drained date in ½ slice bacon, skewer with toothpick and broil til bacon is crisp.

Mrs. David Knutson
RR 3, Brookings

SMALL DATE LOAVES

2 c. dates, chopped
2 c. water
2 tsp. soda

Bring to a bil until it foams. Cool. Beat 2 eggs, 1½ c. sugar, dash of salt, 1½ tsp. vanilla. Add date mixture alternately with 3 c. flour. Option: add ½ c. grated orange rind and ½ c. nuts. Bake 1 hour at 350 in No. 303 size vegetable cans. Grease cans well as this recipe contains no shortening. Fill cans about ½ full. Makes 5 loaves.

Mrs. David Knutson
RR 3, Brookings

CHEESE BALL

8 oz. softened cream cheese
½ lb. cheddar cheese, finely grated

Two-thirds c. olive pieces
1 tsp. prepared mustard
½ tsp. or more onion salt
1 small can deviled ham
1 tsp. worchestershire sauce

Mix all ingredients and make into a ball. Roll in parsley flakes. Serve with assorted crackers.

Mrs. Harris Hagen
Hendricks, Minn.

ICE BOX MUFFINS

2 c. boiling water
2 c. Nabisco 100 per cent Bran
Pour hot water over Bran and let soak.
1 heaping c. Crisco
3 c. white sugar
4 eggs beaten
1 qt. buttermilk
5 c. flour
5 Tbsp. soda
1 Tbsp. salt
4 c. All-bran

Pour hot water over 100 per cent Bran. Cream shortening and sugar and add beaten eggs, buttermilk and 100 per cent Bran soaked. Sift flour, soda and salt. Add all at once with Kellogg's Bran. Fold until all ingredients are moistened. Bake in greased muffin tins 375 about 20 min. This may be put in 4-qt. jars and stored in refrigerator. Bake as wanted. Will keep six weeks. One quart makes 24 small muffins.

Deanna Boone
618 14th Ave.

VEGETABLE BREAD

1 pkg. dry or compressed yeast
½ c. warm water
½ c. tomato juice
1 Tbsp. finely grated onion
2 Tbsp. sugar
1 egg
2 Tbsp. melted butter
¾ c. flour
1½ c. grated carrots
¼ c. chopped parsley

Soften yeast in water, add tomato juice, sugar, onion, egg and butter. Stir in ½ c. flour and the salt and beat until smooth. Let stand in a warm place until light and bubbly. Stir in carrots and parsley. Mix until smooth and add remaining flour. Knead until smooth and elastic. Return to bowl and cover with towel. Let rise until doubled its bulk. Shape into loaf and place in a greased pan 9x5. Cover and allow to rise again until doubled. Bake for 1 hour at 375. Makes 1 loaf.

Mrs. Bennet Frolland
1031 8th Ave.

APPLESAUCE-OATMEAL MUFFINS

½ c. oleo
¾ c. brown sugar
1 egg
1 c. flour
½ tsp. cinnamon
1 tsp. baking powder
¼ tsp. soda
¼ tsp. salt
¾ c. applesauce
½ c. raisins
1 c. oatmeal
½ c. nuts

Cream oleo, sugar and egg. Mix next 5 ingredients and add alternately with applesauce to creamed mixture. Add next 3 ingredients and mix well. Spoon into 12 greased muffin cups. Bake 350 25-30 min.

Marian Voelker
1918 Derald Dr.

DARK BREAD(OATMEAL)

In a bowl, combine a heaping c. of oatmeal (regular or old-fashioned), 2 tsp. salt, ½ c. medium dark molasses, and 4 Tbsp. shortening. Pour 1 pint boiling water over all and let cool. Add a cake of yeast dissolved in one-third c. warm water. Then add 5½ c. flour and knead thoroughly. Let rise until double in bulk. Then knead again, divide and form into 2 loaves. Bake at 375 for 45 min.

Mrs. Larence Howell
110 9th Ave.

GRANDMA'S OATMEAL BREAD

2 pkg. dry yeast
½ c. warm water
1¼ c. boiling water
1 c. quick-cooking rolled oats
½ c. molasses
One-third c. shortening (uses crisco oil)
1 Tbsp. salt
6-6½ c. flour
2 beaten eggs

Soften yeast in warm water. Combine next 5 ingredients. Cool to lukewarm. Stir in 2 c. flour. Beat well, then add eggs and yeast. Add rest of flour to make a soft dough. Turn on lightly floured surface and let rise 10 min. Knead until smooth, about 10 min. Place in a lightly greased bowl. Cover and let rise in warm place until double in bulk, about 1½ hours. Punch down and make into loaves. Bake at 350 for about 45 min. or use 6¼x3½ pan making 5-6 loaves at 40 min.

Mrs. Willard Hammond
827 1st Ave.

BREAD

Soak ½ c. poppy seed in 1 c. hot water
Mix: 1 box white or yellow cake mix
1 pkg. instant vanilla or coconut pudding
1 c. salad oil
4 eggs
Bake in 2 loaf pans at 325 for 40 min.

Mrs. Ellen Gilbert
905 3rd St.

WHOLE WHEAT BUTTERMILK BREAD

4 c. buttermilk
1 tsp. soda
2 c. water
8 c. whole wheat flour
8 c. white flour
2 cakes yeast in ½ c. lukewarm water
3 Tbsp. oil
Two-thirds c. sugar
½ c. molasses
2 Tbsp. salt

Dissolve yeast in lukewarm water. Mix sugar, oil, salt, molasses and water (warm) together. Add soda to buttermilk, then stir into warm water mixture. Add yeast. Mix a sponge; first beating well with whole wheat. Add enough white flour (approximately 8 c.) to make dough. Let raise to double. Shape into loaves, raise again. Bake 350. 45 min. Makes excellent toast.

Mrs. Leo V. Pedersen
911 8th St.

CINNAMON SWIRL ORANGE BREAD

1 pkg. yeast
¼ c. water
1 c. milk, scalded
½ c. sugar
¼ c. shortening
1½ tsp. salt
1 Tbsp. orange juice
6½-7 c. flour
1 slightly beaten egg
Center swirl:
½ c. sugar
1 Tbsp. cinnamon
Frosting:
1 c. sifted confectioner's sugar
1 tsp. orange rind
4 tsp. orange juice

Soften yeast in warm water. Combine scalded milk, sugar, shortening, salt, orange peel, and juice; cool to lukewarm. Stir in 2 c. flour—beat till smooth. Stir in softened yeast and egg; beat well. Add remaining flour to make soft dough. Turn out on lightly floured surface; knead till smooth, about 10 min. Place in greased bowl, turning once to grease surface. Cover and let rise in warm place till double, about 1¼ hours. Punch down; divide in two balls. Roll each half in 15x7" rectangle, ½" thick. Spread each rectangle with half of cinnamon-sugar mixture. Sprinkle with 1 tsp. water. Smooth with spatula. Roll up; seal edge; place sealed edge down in greased 9x5" loaf pan. Cover and let rise till almost double, about 1 hour. Bake 350, 35 min. Cool and frost if desired.

Diane Kosbau
1524 5th St.

GASPACHO

Heat:
3 c. tomato juice to boiling
Stir in:
2 beef bouillon cubes until dissolved
Add:
2 tomatoes, chopped
½ c. green pepper, chopped
½ c. onion, chopped
½ c. cucumber, unpared and chopped
4 Tbsp. red wine vinegar
2 Tbsp. salad oil
1 tsp. salt
½ tsp. pepper
1 tsp. worchestershire sauce.
Chill for 7 hours or overnight.
Serve gaspacho with accompaniments: chopped tomatoes, unpared cucumbers, green pepper, onion, and herbed croutons. Make about 6 servings (1 c.)

Mrs. Gary Pinz
161 2nd Ave. S.

SUSHI

2 c. rice, rinsed several times in warm water, then drained
3 c. water
Bring rice to a rolling boil, reduce heat to simmer for 10 min., then turn burner off and let rice steam with lid on for 20 min. Sprinkle 1 pkg. sushi-su over rice, mix thoroughly. Let stand while pickles for center of sushi are prepared. (½ c. vinegar and 2 Tbsp. sugar can be substituted for the sushi-su.)
Pickles:

Slice 1 medium carrot into thin strips then slice the strips into smaller strips. Soak 2 medium dried mushrooms in warm water for 15 min. to soften. When pliable, squeeze excess water out and slice thin, removing stem from center of mushroom. This can be done while rice cooks. (Dill pickles can be substituted for the mushrooms.)

In a shallow pan mix:

2 Tbsp. soy sauce
2 Tbsp. vinegar
2 Tbsp. water
1 tsp. sugar. Cool carrots and mushrooms slowly until all the liquid is taken up. Remove from heat and cool.

On a sheet of seaweed, spread enough rice to cover a little less than half. Spread and flatten rice evenly with fingers. If rice sticks to fingers, moisten them with a little vinegar. In center of rice lay 2 carrot strips and mushroom strips placed evenly along length of rice. Fold over seaweed and rice, being careful to keep pickles in the middle of the roll. Continue to roll the rice in the seaweed, gently squeezing to keep roll solid. The Japanese use a bamboo mat to roll the sushi, but with a little practice and perserverence one can make the roll by hand. Continue to roll the rice in seaweed until the rice is used. Slice the rolls with a sharp knife and arrange attractively on a serving plate. Each piece is bite sized.

Mrs. Earl Yost
1403 2nd St.

BROWN BREAD

Cook 1½ c. of raisins with 2 c. water for 5 min. Cool. Cream 2¼ Tbsp. shortening, 1 c. sugar, 1 egg, 2 Tbsp. molasses. Add 2¾ c. flour, 2 tsp. soda, ½ tsp. salt. Add nuts if desired. Vanilla. Makes 2 loaves of bread. Bake 350, for 1 hour.

Mrs. Phyllis Lakman
513 Front St.

REFRIGERATOR BRAN MUFFINS

2 c. boiling water
1 c. Nabisco 100 per cent Bran
1 c. vegetable shortening
3 c. white sugar
4 eggs
1 qt. buttermilk
5 c. flour
1 tsp. salt
5 tsp. soda
4 c. Kellogg's All Bran
Pour boiling water over Nabisco Bran and let stand. Cream shortening with sugar in very large bowl. Add eggs an buttermilk and mix thoroughly. Add first mixture. Add flour, soda, salt and All-Bran. This batter will make 10-12 doz. muffins and may be made all at one time, or the batter may be kept in a covered container in the refrigerator for 6 weeks and then baked whenever wanting fresh muffins, just stir batter well before each use. Bake in greased muffin tins or in cupcake papers, filling ½ full. Bake at 400 for 15 min.

Delores Rieck
540 17th Ave. S.

GRAPE NUT BREAD


1 and one-third c. scalded milk
Two-thirds cup. grapenuts
2 c. sifted flour
2½ tsp. baking powder
1½ tsp. salt
Two thirds c. sugar
1 egg well beaten
3 Tbsp. melted shortening
Pour milk over cereal and let stand until cool. Sift flour once and measure, add baking powder salt, sugar and sift again. All eggs and shortening to cereal mixture and mix well. Then add flour mixture, stir enough to dampen flour. Grease loaf pan. Bake in moderate oven 1 hour at 350.

Mrs. Alfred Dahl
Arlington S.D.

STRAWBERRY BREAD

Sift together in a mixing bowl:
3 c. flour
2 tsp. cinnamon
1 tsp. soda
1 tsp. salt
Add:
2 c. sugar
2 c. crushed strawberries (fresh or frozen)
¼ c. cooking oil
4 eggs, well beaten
Mix well. Pour into 3 well-greased and floured 1 lb. loaf pans. Bake at 350 for 1 hour. Freezes well.

Mrs. Richard Sunde
Madison, SD



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RAISIN BRAN MUFFINS

1 (15 oz.) box Raisin bran
1 c. melted shortening or oil
3 c. sugar

Mix together and add:

4 eggs
1 qt. buttermilk
5 c. flour
5 tsp. soda
2 tsp. salt

Mix up ahead and use as a convenience food. Cover and refrigerate up to 9 weeks. I store this in the large tupperware bowl. Just before serving, place small amount in greased muffin tins. Bake at 375 10-15 min. Yield approx. 72.

Rae Jean Gee
RR 2 Brookings

FRIED CINNAMON ROLLS

1 cake yeast
¼ c. lukewarm water
¾ c. milk
¾ c. sugar
1 beaten egg
1 tsp. salt
¼ c. soft shortening
¾ c. flour

Soak yeast in warm water and milk 5 min. Add egg, sugar, salt and shortening, then flour. Roll out in a rectangle. Spread with cinnamon. Roll up like a jelly roll and seal edges with milk. Cut in slices. Press down to flatten. Let rise 1 hour. Fry in deep fat until very light brown. Frost with powdered sugar, cinnamon, oleo or butter, and milk.

Mrs. Wayne Hauschild

**WINERBROD
(DANISH PASTRY)**

3 cakes compressed yeast
1 tsp. salt
3 Tbsp. sugar
1 c. butter
2 c. milk
2 eggs
5-5½ c. flour

Filling:

1½ c. sugar
½ c. butter
¾ tsp. almond extract
½ c. nuts
½ c. nuts

2 lb. dates, apricots, or prunes
Scald milk and cool to lukewarm. Dissolve yeast in small amount of milk. Beat eggs. Keep small amount of eggs for top of dough. Combine all ingredients with enough flour to make a stiff dough. Put on a floured board and roll thin. Spread with butter. Fold and roll out 3 times, spreading with butter each time. Roll ¼" thick. Cut in strips 5" wide. Put filling down center and fold dough over from each side. Brush top with egg. Cut here and there with scissors and shape into ring. Let rise one hour. Bake 30 min. in moderate oven. Sprinkle additional sugar and chopped nuts over dough before baking.

Mrs. Harold Jensen
RR 2 Brookings

HAMBURGER SOUP

1 lb. ground beef
½ c. onions
½ c. celery
2 c. diced potatoes
2 c. canned tomatoes
½ c. diced carrots
2 tsp. salt
¾ tsp. pepper
¼ c. rice

Brown ground beef in skillet. Add vegetables, seasoning and rice. Add 1½ qt. water. Simmer slowly 45 min. to 1 hour. Serves 6.
Mrs. Lowell Gilbertson
Arlington, SD

HOLIDAY SAGE BREAD

1 c. milk
3 Tbsp. sugar
1 Tbsp. salt
1 Tbsp. instant minced onion
2 Tbsp. butter or margarine
2 envelopes active dry yeast or 2 cakes compressed yeast
1 c. very warm water
4-½ c. flour
2 tsp. leaf sage, crumbled

1. Scald milk with sugar, salt, instant onion, and margarine; cool to lukewarm.

2. Sprinkle yeast into warm water in large bowl. Stir until yeast dissolves, then stir in cooled milk mixture.

3. Stir in flour and sage until well-blended, then beat vigorously, scraping down side of bowl, about 100 strokes. (Dough will be sticky and heavy.)

4. Cover with a clean towel; let rise in warm place, away from draft, 1 hour, or until double in bulk.

5. Stir dough down; spoon into

greased angel-food pan, or two loaf pans.

6. Bake at 375 between 45 min. and 1 hour or until bread gives a hollow sound when tapped. Remove from pan and cool on a rack. You can brush with melted butter while hot if you like a soft crust.

Mrs. Robert Finch
1206 Second St.

BREAD OR BISCUITS

Place in bowl:
1½ c. warm water
2 tsp. dry yeast
1 c. flour
3 tsp. sugar

Let raise. Add 3 c. flour with 1 tsp. salt, 2 Tbsp. lard and oleomargarine. Mix with spoon until you can knead it on a bread board. Let raise 3 times. Make into 1 loaf bread or a pan of biscuits.

Mrs. J. Delbert Fabrick
RR 1 Brookings

ZUCCHINI BREAD

3 eggs, beat until foamy; Add 1 c. oil, 2 c. sugar; 2 c. peeled and coarsely grated zucchini and 2 tsp. vanilla. Mix well. 3 c. unsifted flour; 1 tsp. salt; 1 tsp. soda; ½ tsp. baking powder; 3 tsp. cinnamon. Sift flour and then sift again with the other dry ingredients. Stir wet mixture—DON'T BEAT. Add 1 c. chopped walnuts. Pour into 2 or 3 greased and floured loaf pans. Bake at 325 for 1 hour.

Bea Byram
RR 1 Volga, SD

CAMBRIDGE MUFFINS

¾ c. shortening
4 eggs
3 c. sugar
4 c. All-Bran cereal
1 qt. buttermilk
5 tsp. soda
5 c. flour
1 tsp. salt
½ lb. raisins
4 c. shredded wheat

Combine 2 c. boiling water with shredded wheat. Cream shortening and sugar; add eggs, then rest of ingredients. Refrigerate overnight before using; can be refrigerated up to 3 months. Bake small amounts as needed. Bake at 400 for 15 min. Walnuts can be added if you wish.

Mrs. Marie Christensen
218 7th Ave. S.

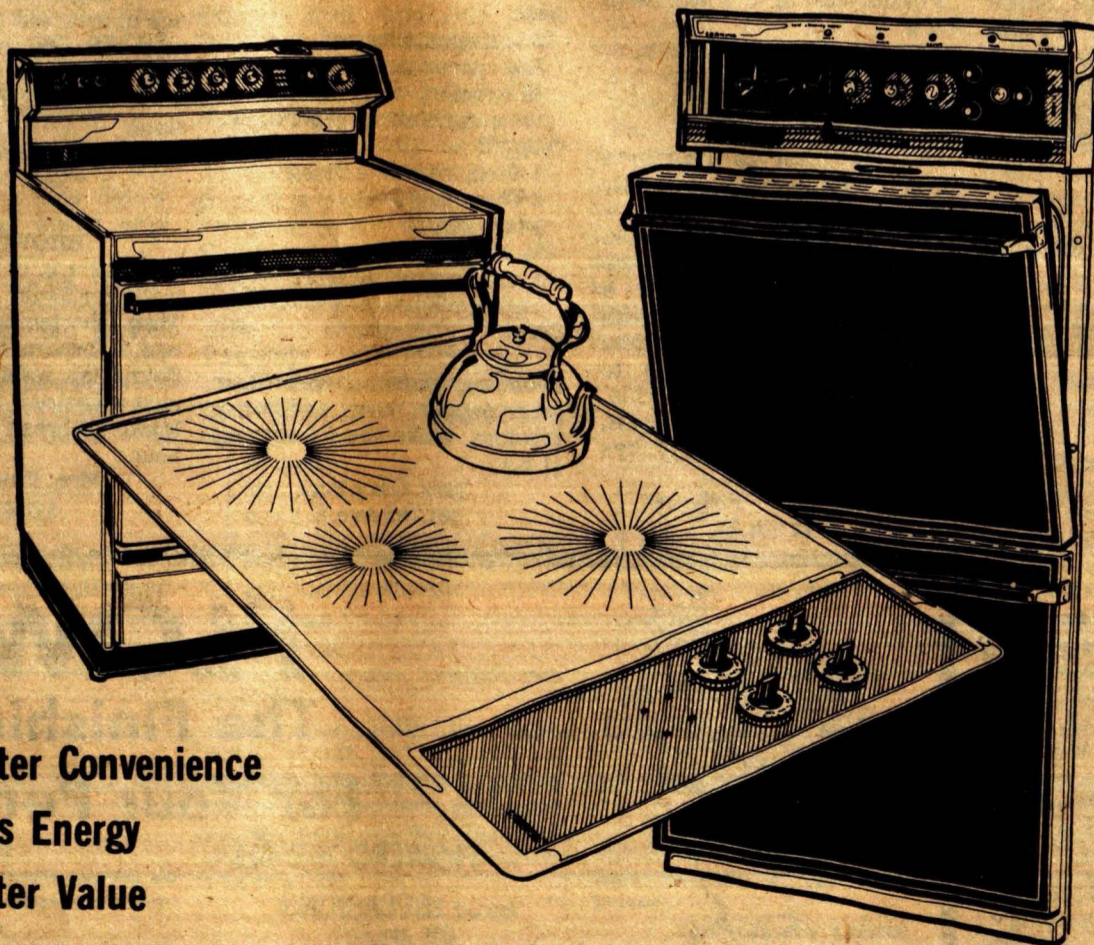
GORDY'S BISCUIT SPECIAL

1 lb. sharp cheddar cheese, grated
1 lb. hot pork sausage
2½-3 cups bisquick

Mix grated cheese and sausage with hands. Add bisquick gradually. Roll in little balls and place on cookie sheet. Bake at 400 in middle of oven for 15 minutes. Also good when made into larger biscuit-size balls and served for breakfast!

M. Lee Raney
2021 Derald

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Harry & Helen Jones, Owners

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Brookings, S.D.

HOMADE CHIX XOUP

Stek:
 1 3-lb. while chicken (also any extra pieces saved from other meals)
 1 large onion, quartered
 1 large carrot, cut into thick slices
 ½ c. celery tops
 ¼ c. parsley, chopped
 1 bay leaf
 2 tsp. salt
 6-8 peppercorns
 1 c. dry white wine (opt.)

Place whole chicken and other chicken parts in large soup or crock pot, cover with cold water and bring to boil. Reduce heat and skim surface until clear. Add remaining ingredients, cover partially and simmer until chicken is tender, about 1-2 hours. Remove chicken and cool. Remove skin and bones from meat. Dice meat and refrigerate. Discard skin and return bones to pot. Continue to cook slowly 2-3 hours or overnight. Add water when needed. Cool, strain and refrigerate mixture. When cool, discard congealed fat. You now have sufficient stock to use for the soup and other uses. Can be frozen.

Soup:
 1-2 c. diced chicken
 3-4 c. chicken stock
 2 Tbsp. grated onion
 1 tsp. salt
 dash pepper
 ½ tsp. oregano
 ½ tsp. dried parsley
 2 pkg. Lipton (dry) noodle soup mix
 ½ can condensed cream of chicken soup
 ½ 10-oz. pkg. egg noodles
 1-2 c. water, if needed

Combine all ingredients, except egg noodles, and bring to a boil (add the water if mixture is too dry); reduce heat and simmer 30 min. Meanwhile, cook egg noodles according to pkg. directions, drain and add noodles to soup mixture. Simmer 15 min. more, adding additional water if needed. If you are in a hurry and do not have time to make chicken stock, use a whole canned chicken in place of Step 1.

Karan Calhoon
 1702 Olwien

HOMEMADE TOMATO SOUP

7 qt. tomato juice
 2 large onions
 3 single stalks celery
 7 bay leaves
 3 sprigs parsley
 3 tsp. paprika
 4 Tbsp. butter
 flour to slightly thicken
 salt
 sugar
 Cook tomatoes and make juice. Cook celery and onions til tender and sieve. Combine all ingredients and cook well. Seal in jars. Soup is delicious in meat loaf and hot dishes as well as soup.

Harriette E. Engel
 Aurora, SD

FRESH PEA SOUP

2 pkg. frozen peas or fresh
 2 tsp. salt
 1 qt. water
 ½ c. chopped onion
 1 tsp. dried or fresh parsley
 ¼ lb. smoked ham (large slice)
 3 medium carrots
 1 c. noodles
 Place all ingredients except for noodles in large saucepan and simmer about 1 hour. Add noodles 10 min. before serving. Serves 6.

Mrs. Paulette Heesch
 214 16th Ave. S.

BOSTON BROWN BREAD

Bring to a boil and cook 15 min., cool:
 2 Tbsp. molasses
 2 c. raisins
 2 c. water
Mis in:
 2 tsp. soda
 1 egg
 2¼ Tbsp. shortening
 2¾ c. flour
 1 c. sugar
 1½ tsp. vanilla
 Put in loaf pan. Bake 350 for 1 hour. Cool, slice, serve.
 Mrs. Richard R. Shearer
 110 6th Ave. S.

QUICK ROLLS

2 pkg. dry yeast
 1¼ c. warm water
 ¼ c. softened butter
 1 tsp. salt
 1 (4 oz.) pkg. jello egg custard
 3-3½ c. flour
 Put water in a fair sized bowl. Sprinkle yeast on top, add butter, salt and egg custard, stir until dissolved. Add flour. Mix well. Knead dough on floured surface JUST 12 times. Roll out to 18x12". Spread dough with 2 Tbsp. butter, and sprinkle ¼ c. brown sugar and 1 tsp. cinnamon on butter. Roll as for jelly roll and shape into 18x20 roll. Cut in 1" pieces; put cut side down on greased pan. Let raise until double in bulk, about 30 min. Bake at 400 for 15-18 min. Frost. Can be all done in 1 hour. I bake it at 350. Also can be sprinkled with sugar and cinnamon mixture.

Mrs. LaMonte Scofield
 Flandreau, SD

CARROT LOAF

Two-thirds c. salad oil
 1 c. white sugar
 2 eggs, slightly beaten
 1-½ c. flour
 1 tsp. soda
 1 tsp. cinnamon
 1 tsp. nutmeg
 ½ tsp. salt
 ¾ c. walnuts
 1-½ c. raw shredded carrots
 ¾ c. moist raisins
 Cream oil and sugar. Add eggs and blend. Add dry ingredients. Add carrots, nuts and raisins. Put in greased loaf pan. Bake 350 about one hour.

I like to put the dough in 4 well greased soup cans. Bake about ¾ hour.

Mrs. John L. Wiersma
 Brookings

FLUFFY PANCAKES

4 eggs (beaten separately)
 ¾ c. milk
 ¾ c. flour
 ¾ tsp. salt
 ¼ tsp. baking powder
 Beat egg yolks and milk together. Add flour, salt and baking powder gradually. Gently fold in egg whites which have been beaten until stiff. This must be used immediately. Makes 10-12 pancakes. (very light and high). Kids love them.

Mrs. Cecil Sanderson
 Aurora, SD

QUICK AND EASY BANANA BREAD

1½ c. sugar
 ¾ c. oleo
 3 bananas mashed
 6 Tbsp. milk
 2 eggs
 1½ tsp. soda
 2¼ c. flour
 Mix all ingredients together. Makes 2 loaves. Bake at 350 30-40 min.

Mrs. Bill Wheeler
 Western Estates, Brookings

SHERRY WINE SOUP

4 c. chicken broth
 4 eggs
 1 c. water
 ¼ c. dry sherry wine
 1 Tbsp. fresh lemon juice
 2 Tbsp. flour
 salt and pepper
 In a sauce pan, bring broth to a boil. Remove from heat. Beat eggs, water, wine, lemon juice and flour together; add slowly to broth, stirring constantly. Return to heat. Heat until hot, but not boiling, stirring constantly. Correct seasoning. Ladle into bowls; float a few croutons on top, add a dash of fresh chopped parsley, or sprinkle parmesan cheese on top. Makes 6 servings. Very good appetizer.

Minnie C. Evanoff
 RR 4, Sunset Road,
 Brookings

BASIC SWEET DOUGH

1 pkg. active dry yeast
 ¾ c. warm water
 2 Tbsp. dry milk
 ¼ c. sugar
 1 tsp. salt
 2 Tbsp. shortening
 1 egg
 2¾-3 c. sifted flour
 Sprinkle yeast into warm water. Stir until dissolved. Add sugar, salt, dry milk and shortening. Stir in 1 c. flour. Add egg and beat hard. Stir in 1½ c. flour. Sprinkle 2 Tbsp. of remaining flour on board. Turn dough out on board and knead, adding more flour as needed to make a soft dough. Knead until smooth and satiny (about 5 min.) Round up in greased bowl. Cover and let rise.

Majel Marcellus
 Arco, Minn.

30 DAY MUFFINS

2½ c. sugr
 ¾ c. oleo
 4 eggs, beaten
 4 shredded wheat biscuits
 ½ lb. raisins
 1 tsp. salt
 2 c. boiling water (pour over raisins and biscuits; let cool).
 1 qt. buttermilk to which 5 tsp. soda has been added
 4 c. All-Bran
 5 c. flour
 Stir and mix all ingredients. Bake 400 for 20 min. in greased muffin pan. Delicious with slice of cheese on top to accompany spaghetti dinner. Will keep 30 days if refrigerated (mix).

Mrs. David D. Walgenbach
 RR 4, Brookings

RAW APPLE MUFFINS

2 c. flour
 ½ c. sugar
 4 tsp. baking powder
 ½ tsp. salt
 ½ tsp. cinnamon
 1 egg, beaten
 1 c. milk
 4 Tbsp. melted butter
 1 c. finely chopped apple
 Sift dry ingredients, add egg, milk, butter and apples. Sprinkle top with sugar and cinnamon after spooning into muffin tins. Bake 15-20 min. in hot 400 oven. Very moist.

Mrs. Ronald Ishmael
 Aurora, SD

CHERRY NUT BREAD

1½ c. sugar
 ½ c. shortening (oleo or butter)
 ¼ c. marachino cherry juice
 2½ c. flour
 2 tsp. baking powder
 ½ tsp. salt
 ½ c. milk
 1 c. chopped walnuts

3 eggs, beaten
 ½ c. finely chopped marachino cherries
 1 tsp. vanilla
 1 tsp. almond extract
 Cream together sugar and shortening. Add eggs and beat well. Comine juice and milk. Sift together dry ingredients and add alternately with liquids. Fold in nuts, cherries and flavorings. Pour into well-greased floured bread loaf pan. Bake in 350 oven for 50-60 min. Cool slightly; remove from pan. Cool well, and wrap in aluminum foil. Refrigerate overnight for best slicing.

Mrs. August Mueller
 Elkton, SD

LAURA'S SANDWICH

Slice a piece of bread in halves. Butter one half. Apply peanut butter generously over the butter. Lay on a thin slice of kosher dill pickle cut lengthwise. Cover this with all the chili you can get to stay on. Cap with other half of bread. SCRUMPTIOUS!

Laura Boyd
 709 3rd St.

SOOPER DOOPER CINNAMON ROLLS

1 c. warm milk
 2 pkg. dry yeast
 ¼ c. sugar
 3 c. flour
 1 tsp. salt
 2 eggs beaten
 ¼ c. lard or oleo melted
 Let milk, yeast and sugar stand for a few min.

Mavis Wilson
 Sioux Falls, SD

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RYE BREAD

2 c. warm milk
2 Tbsp. yeast
¼ c. blackstrap molasses
¼ c. honey
1 Tbsp. salt
½ tsp. whole anise seed (mashed)
½ Tsp. whole fennel (mashed)
One-third c. soya grits
½ c. soya flour
One-third c. sesame seed
One-third c. cooking oil
1 c. rye
3 eggs
6½ c. white flour (about)

Soften yeast in warm milk and honey and blackstrap molasses and let stand 5 min. Add the following: salt, anise and fennel seeds, soya grits, soya flour, sesame seed, oil, eggs and 2 c. of the white flour. Beat with electric beater for 10 min. Stir in rye flour and the rest of the white flour; knead until smooth. If dough sticks to the pan, pour cooking oil around the outside of the dough. Put dough in oiled bowl and allow to double in volume. Knead and let double in volume a second time. Knead and make into loaves and place them in greased pans. When double in volume, bake for 30 min. at 340. Remove from pan to cool.

Alice Berry
1218 3rd St.

RAISIN NUT BREAD

3 c. flour
¾ c. sugar
5 tsp. baking powder
1 tsp. salt
6 Tbsp. melted butter
2 eggs
1 c. milk
¾ c. chopped walnuts
1 c. raisins
Mix the dry ingredients together. Add nuts and raisins. Beat eggs slightly and add milk. Mix liquid with dry ingredients. Add melted butter. Beat well. Pour into greased loaf pan and let stand 20 min. before baking. Bake 45 min. to 1 hour at 350.

Mrs. N.F. Koegler
102 9th St.

**WALNUT BREAD
STREUSEL**

3 c. flour
1 c. sugar
4 tsp. baking powder
2 tsp. salt
1 egg, slightly beaten
¼ c. melted shortening
1½ c. milk
1 tsp. vanilla
1½ c. shopped nuts
Sift together into a bowl the flour with sugar, powder, salt. Add egg, shortening, milk, vanilla. Stir just until all flour is moistened. Stir in walnuts. Turn into greased 9x5x3" loaf pan. Bake at 350 for 20 min.

Strusel:
Prepare batter as above. Turn half into loaf pan. Blend together in a bowl:

One-third c. brown sugar
1½ Tbsp. flour
1 tsp. cinnamon
2 Tbsp. butter
Sprinkle over batter; top with remaining batter. Bake as above.

Mrs. James Worman
710 5th Ave.

APPLESAUCE BREAD

½ c. shortening
1 c. white sugar
2 eggs, well beaten
1¾ c. flour
1 tsp salt
1 tsp. baking powder
½ tsp. cinnamon
½ tsp. nutmeg
1 c. applesauce

½ tsp. soda
½ c. shopped nuts (optional)
Cream shortening and sugar. Add eggs. Add soda to applesauce and add alternately with dry ingredients. Add nuts. Pour into waxed paper lined 9½x5x3 pan. Bake at 350 for 1 hour. Cool 10 min. and remove from pan. While still warm, spread with glaze of ½ c. powdered sugar and 1 Tbsp. warm water.

Vivian Bailey
Toronto, SD

OLD-FASHIONED BROWN BREAD

2 tsp. soda
2 c. buttermilk
1 c. flour
2 c. whole wheat flour
1 tsp. salt
1 c. raisins
Dissolve soda in buttermilk; stir in 1 c. molasses. Add remaining ingredients; mix well. Place in 2 greased loaf pans. Bake at 350 for about 1 hour.

Mrs. Carol Koepp
1901 Orchard Dr.

WHOLE WHEAT BREAD

2-3 Tbsp. dry yeast
1 tsp. sugar
½ c. warm water
Soften yeast in warm sugar water
7 c. fresh ground whole wheat flour
3½ c. hot tap water (increase to 4 c. if eggs aren't used)
two-thirds c. oil
two-thirds c. honey (or molasses)
2 Tbsp. salt
2 eggs (opt.)
In large bowl add hot water to 7 c. flour. Add mixture of oil, honey and salt. Add slightly beaten eggs. Beat well. Stir in yeast.

Mix:
5-6 c. flour
Add flour until dough is just stiff enough to handle with greased hands. Knead 10-15 min. Set aside to double, about 45 min. (Oil top and cover) Punch down and shape 4 1-lb. loaves. Let rise in greased pan until double, about 30 min. Bake 350 for 45 min. or bake 350 for 1 hour if not preheated. Remove while hot, butter top.

Mrs. Jim Greene
819 8th St.

SOURDOUGH BREAD

Sour
Sourdough:
2 c. water
1 pkg. dry yeast
3 c. flour
1 Tbsp. sugar
Mix together, let stand at room temp. for 48 hours. Allow space for dough to double its bulk.

Bread:
Combine:
1 c. flour
1 pkg. dry yeast
2 tsp. salt
2 Tbsp. margarine
1 c. warm water
Beat on electric mixer 2 min. at high speed. Add 2 c. of the stirred sour dough starter, and 1 c. flour. Beat with electric beater on high speed 2 min. Stir in 3 c. flour with a spoon. Mix until dough leaves sides of bowl. Turn onto floured table, knead 8 min. Divide into 2 loaves. Let rise to double bulk. Bake 375 45-50 min. Remove from pan to cool.

Mrs. H.H. DeLong
421 12th Ave.

RYE BREAD

2 pkg. yeast
1 Tbsp. sugar
2 c. milk, scalded
6 c. white flour

1 c. corn syrup
½ c. molasses
¼ c. shortening
1 Tbsp. salt
8 c. rye flour
Soften yeast in ½ c. warm water in a large bowl. Add sugar, remainder of lukewarm water and milk cooled to lukewarm. Add white flour and beat well. Set aside to rise until double in bulk. Add softened shortening and molasses, syrup and salt, mixing well. Knead on floured board for about 5 min. Grease surface lightly and put back in bowl to rise until doubled. Knead down and shape into 4 loaves. Bake in 400 oven for 15 min.; 350 for 45 min.

Mrs. Emma Morrison
414 6th St.

HONEY (OR MOLASSES) WHOLE WHEAT BREAD

1 c. scalded milk
¼ c. honey (or molasses)
1 Tbsp. salt

2 pkg. active dry yeast
1 c. warm water (110-115)
2½ c. whole wheat flour
2¼-2¾ c. sifted all purpose white flour
3 Tbsp. shortening

Scald milk, pour in a large bowl with the honey and salt; cool to lukewarm. Add yeast to warm water, let stand 3-5 min. Add to milk mixture then blend in all of the whole wheat flour and 1 c. white flour and the shortening; beat until smooth, about 100 strokes. Add more flour a little at a time until the dough cleans the bowl. Turn out on a floured board and knead til smooth. Place in a greased bowl, cover and let rise until doubled in size. Divide in 2 parts and shape in 2 loaves. Let rise until double in size. Bake 35-45 min. at 350 until well browned.

Mrs. Ray Barnett
311 9th Ave.

OATMEAL BREAD

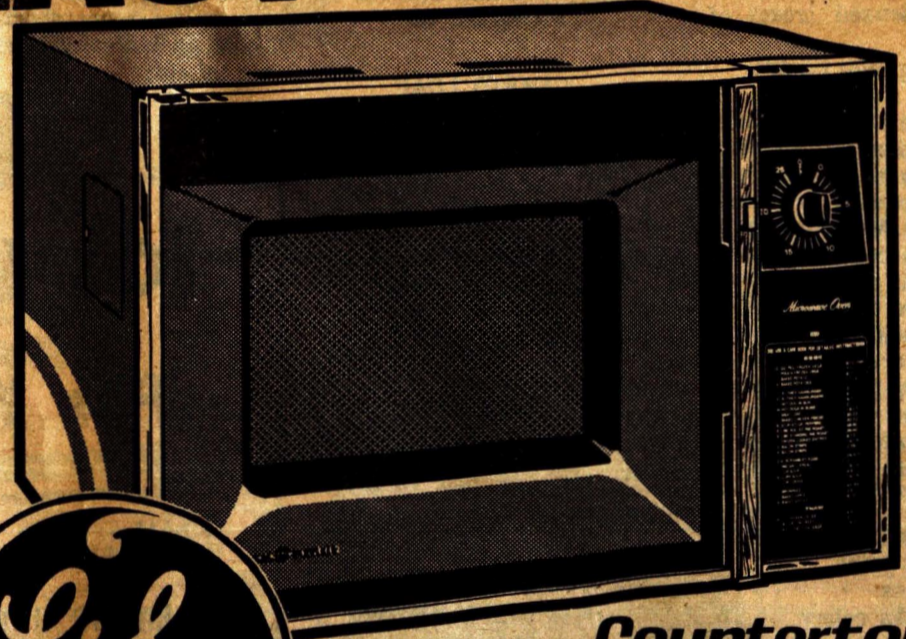
2 c. raw oatmeal

1 qt. boiling water
1½ Tbsp. salt
2 cakes yeast in water
2 Tbsp. shortening
½ c. dark Karo syrup
White flour

Pour boiling water over oatmeal and stir with salt. Set aside to cool to lukewarm. Dissolve yeast in about half a cup of warm water. When oatmeal mixture has cooled to lukewarm throughout, add yeast, shortening, sugar and syrup. Mix well and add flour, stir well, and continue to add flour until bread may be kneaded. Knead until stiff and mold into a ball. Grease bowl & let rise in warm place until doubled, punch down and mold into loaves. Let rise again. Bake in 350 oven from 50-60 minutes. Loaves can be iced with thin almond-lemon or cinnamon icing or eaten plain. makes six loaves.

Dianne Roche
703 3rd St.

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BROOKINGS, S.D.

Salads, Vegetables

A self-developed recipe is the winner in the Salads and Vegetable Category. Mrs. Robert Vertrees, 1816 Olwejn St. developed her "Mushroom Thing" with the help of her mother in Massachusetts. She recommends it as a good substitute for stuffing for those who don't like it.



Honorable Mention

BLUEBERRY SALAD
1 pkg. (6 oz.) raspberry jello
2 c. boiling water, 10 ice cubes
1 can (21 oz.) blueberry pie filling
1 can (20 oz.) crushed pineapple, undrained
1 pkg. (8 oz.) cream cheese, softened
½ c. walnuts

In medium bowl, combine jello and boiling water, stirring until dissolved. Add ice cubes and stir until melted. Then add pineapple, blueberry pie filling, (reserve some blueberry juice to color cream cheese) and nuts. Put ½ of mixture in a 9x13" cake pan to gel. When firm, spread with cream cheese, then cover with other half of jello mixture. Chill until firm.

Lenore Schwars
Lake Benton, Minn.

GREENS
8 oz. grated cheddar cheese
¾ c. milk
2 Tbsp. melted butter
1 tsp. salt
½ tsp. pepper
One-third c. bread crumbs
Grate cooled pototes (using medium sized grater) into a 2 qt. casserole or an oblong baking pan that will hold 2 qt. Add sour cream, onion, half of cheese, milk and seasonings. Mix lightly and spread top with remaining cheese. Then spread on bread crumbs and drizzle with melted butter. Bake at 375 for 40 min. or until potatoes are lightly browned on top. Serves 8-10. May be frozen before being baked and then baked frozen at 350 for 1½ hours.

Delores Rieck
540 17th Ave. S.

NEIGHBOR LADY PICKLES
Put the small cucumbers or chunks in a quart jar. Fill jar one-third full of vinegar and the rest cold water. Add to each jar 1 Tbsp. free running salt and 1 tsp. alum. Seal. When ready to use, drain off brine. Mix together and boil 1½ c. vinegar, 1½ c. sugar, 1 Tbsp. mixed spices. Add the cucumbers and heat but do not boil. Note: The syrup may be used over and over by just adding a little more vinegar, sugar and spices.

Mrs. N. A. Koehn
2025 Olwejn St.

SCALLOPED ASPARAGUS
1 can asparagus or fresh
4 hard cooked eggs, chopped or sliced
½ c. grated cheese
1 can mushroom soup with ½ can milk
bread crumbs
Mix first 4 ingredients together. Put in baking dish. Sprinkle bread crumbs on top before baking. Bake at 350 for 30 min. or until brown on top.

Mrs. Ronald Ishmael
Aurora, SD

24 HOUR LETTUCE SALAD
In 9x13 pan, layer 1-1½ heads lettuce torn in bite-sized pieces to fill pan. Layer on top of lettuce:
1 c. chopped celery
½ c. sliced green onions
½ c. chopped green pepper
1 small can water chestnuts, sliced
1 10-oz. pkg. frozen peas, uncooked

Coat top of salad with 2 c. salad dressing mixed with 3 Tbsp. sugar. Refrigerate, covered, 24 hours. Before serving, sprinkle top with parmesan cheese and crisp bacon bits.

Alice M. Hauan
519 8th Ave.

VEGETABLE CASSEROLE
1 pkg. frozen broccoli
1 pkg. frozen peas
1 pkg. frozen asparagus
2 cans mushroom soup
grated cheddar cheese
Place vegetable in casserole, put soup on next then cheese. Bake 30 minutes at 350.

Mrs. C. Ray Johnson
928 8th St.

CORN MEAL DUMPLINGS
in
CABBAGE CASSEROLE
1 Heavy pan or Dutch oven
1 small head of cabbage cut into 6 wedges
1 onion cut into slices
3 tomatoes peeled & quartered

add:
1 can tomato soup
3 cans water
2 Tbsp. catsup
1 Tbsp. molasses
1 Tbsp. brown sugar
1 lb. hamburger
1 tsp. salt
1 tsp. garlic powder
Mix hamburger, salt & garlic powder. Make little meat balls. Place these on the top of veg. mixture, and simmer 40 minutes until well done.

add: Corn meal dumplings
1 c. yellow corn meal
½ c. pancake mix
water to make thick dough
spoon dip this mixture on top of vegetables & meat balls. Cover & cook 20 to 30 minutes - 1 hr. for complete meal.

Mrs. Jobie Boggs
Aurora, S.D.

POTATOES HERBILY
6 large baking potatoes (peel and cook in salted water until fork tender or bake until tender. Cool)
1 c. sour cream
1 small bunch green onions, chopped, using much of the

MUSHROOM THING
1 can mushroom soup
½-1 lb. fresh mushrooms, coarsely sliced.
1 Tbsp. margarine
6 slices white bread, buttered and cut into 1" cubes.
1½ c. milk
½ c. chopped onion
½ c. chopped celery
½ c. chopped green pepper
mayonnaise enough to hold food together
¼ tsp. salt
¼ tsp. pepper
2 eggs, slightly beaten

Saute mushrooms slightly in butter. Put half of buttered bread cubes in bottom of buttered casserole. Combine mushrooms and other vegetables, mayonnaise and seasonings. Pour and spread over bread and put the rest of bread cubes on top. Now add eggs beaten with milk. Refrigerate an hour at least, or all day. Put a can of undiluted mushroom soup over the top and 2 more slices of bread cubes on top. Bake about 1 hour at 325. Serves 6 generously.

Mrs. Robert Vertrees
1816 Olwejn St.

GREEN BEANS SERBIAN
Assemble:

9 oz. green beans
salt
one-third c. butter
2 Tbsp. bread crumbs
¼ c. minced parsley
½ tsp. garlic powder
¾ c. sour cream
¼ tsp. pepper

Cook green beans as usual in saucepan. In skillet, melt the butter and add bread crumbs, garlic powder, salt and pepper and cook til bread crumbs are brown. Mince parsley into skillet and pour heated mixture into baking dish. Drain cooked beans and add to the butter mixture and stir. To prepare ahead of time, stop at this point and chill. When ready to bake, spread sour cream and bake for 10 min. Heat oven 450. Spread sour cream over the beans and bake in the oven for 2 minutes.

Mary T. Sancebaugh
RR1 Western Estates No. 106

WHIPPED JELLO SALAD
1 large pkg. orange jello
1 small can crushed pineapple
1 pkg. small marshmallows
½ pint whipping cream
1 pkg. softened cream cheese
Dissolve the jello in hot water. Let stand until thick enough to whip. Whip until frothy. Add pineapples and marshmallows. Whip the whipping cream until it forms peaks. Add cream cheese to whipped cream. Fold cream mixture into jello. Pour into bowl and refrigerate.

Ruth Archer
1020 5th St.

FRUIT SALAD
1 large can of pineapple (crushed or tidbits)
2 oranges (peeled and diced)
2 apples (peeled and diced)
2 bananas
24 marshmallows
1 c. nutmeats
Drain juice from pineapple and

put in double boiler. When hot, add: 2 Tbsp. flour, ½ c. sugar, 2 eggs and pinch of salt. (Cook until thick and then cool.) Combine pineapple, oranges, apples, bananas, and marshmallows. Add to pudding mixture and stir. Chill a few hours.

Mrs. Dean Linquist
Town and Country Estates, Apt. 16B

FRUIT SALAD
¼ c. lemon juice
¼ c. pineapple juice
½ c. sugar
2 eggs, beaten
2 Tbsp. flour
2 Tbsp. butter
1 can pineapple chunks
1 can fruit cocktail
1 can mandarin oranges
½ pkg. miniature marshmallows
1 c. whipped cream

Melt butter, blend in flour and add juices, sugar and beaten eggs. Cook in double boiler until thick. Cool. Add fruit, marshmallows and whipped cream. Chill overnight.

Mrs. Dale F. Murphy
White SD

CRANBERRY SALAD
1 pkg. cherry jello. Add 1½ c. boiling water. Cool until starting to gel. Add ½ pkg. cranberries, ground, 1 ground orange, and part of peel, 1 large apple, ground, and ½ small can pineapple. Add fruit when jello begins to set. Refrigerate until served.

Mrs. Ralph Quincey
Aurora, SD

GOOD BAKED BEANS
4 c. dry beans, soak overnight, then parboil next morning until skins burst. Place in roaster and add the following ingredients. Do not drain off liquid.
3 tsp. salt
1 small onion, diced
1-2 c. brown sugar
1-2 c. molasses
2 tsp. dry mustard
1-2 c. catsup
6-8 slices bacon cut in pieces
Bake in 350 oven until tender.

Mrs. Bill Jones
Aurora, SD

MANDARIN ORANGE SOFFLESALAS
1 6 oz. pkg. orange jello
1 c. hot water
1 c. orange juice
1 c. commercial sour cream
1 pt. orange sherbet
1 c. pineapple tidbits (drained)

1 c. flake coconut (opt.)
2 c. mandarin oranges (drained)

Add water to jello. Stir well, add orange juice. Chill until mixture begins to thicken. Add sour cream and softened sherbet. Beat until thick and foamy. Add pineapple and orange sections. Sprinkle coconut on top of gelatin after it is placed in a 9x13 pan or mold.

Mrs. James M. Martin
1812 Derald Dr.

CALICO BEANS
4-8 slices bacon cut into pieces
1 lb. ground beef
½ c. chopped onion
½ c. brown sugar
½ c. catsup
2 Tbsp. vinegar
1 Tbsp. mustard
1 tsp. salt
¼ tsp. garlic salt
1 can red kidney beans
1 large can pork and beans, undrained

1 can green lima beans, 8½ oz.
1 can yellow lima beans, 15 oz.
Drain lima and kidney beans. Brown and cut pieces of bacon, ground beef, and chopped onion. Add remaining ingredients and mix well. Bake at 300 for 1½ hours or 350 for 1 hour. Makes large casserole and tastes better next day.

Mrs. Vernon Pals
2109 Olwejn St.

SPRING SALAD
1 3-oz. pkg. lemon jello
1 Tbsp. lemon juice
1 tsp. salt
Dissolve in 1 c. hot water. Add 1 c. cold water. Chill til thickened. Then add:

½ c. sliced radishes
¼ c. sliced green onions
½ c. sliced cucumbers
½ c. sliced celery
½ c. sliced green pepper.
Mix thoroughly and chill. Good and crunchy!

Mrs. Darwin Bjorklund
Arlington, SD

SHELLS
Take one small box shell macaroni. Cook till done. Drain. Put in small baking dish with cover. Add ¼ to ½ c. butter, melted, 1 c. sugar and cinnamon to make quite brown. Bake this in oven 350 for an hour or so, stirring often. Don't let it get too dry. Children like these especially.

Mrs. Carl Jensen
Aurora, SD

HOT TURKEY SALAD

2 c. cubed cooked turkey
2 c. thinly sliced celery
2 c. croutons
1 c. mayonnaise
½ c. chopped almonds, toasted
2 Tbsp. lemon juice
2 tsp. dry minced onion
½ tsp. salt
½ c. shredded cheddar or swiss cheese

Heat oven to 450. Mix all ingredients except one of the croutons and the cheese. Spoon into baking dish. Sprinkle with remaining croutons and cheese. Bake 10-15 min. or until bubbly. Serves 6.

Mrs. Paulette Heesch
214 16th Ave. S

CABBAGE CASSEROLE

1 medium cabbage, cut in small wedges
1 no. 2 can whole white onions, drained
1 can cream of celery soup
½ soup can milk
one-third c. grated cheese
1 c. bread crumbs
2 Tbsp. butter

Boil cabbage in small amount of water for 10 min. Drain. Combine soup and milk. Alternate layers of cabbage and onions with soup and cheese in 1½ qt. casserole. Repeat layers. Top with crumbs. Dot with butter. Bake 350 for 30 min.

Mrs. DeWayne Basart
Flandreau, SD

ORANGE TAPIOCA SALAD

Drain 1 can mandarin oranges and 1 can pineapple chunks. (1 can fruit cocktail may be substituted for the pineapple.)

Cook 1 pkg. orange tapioca pudding with ½ c. of the fruit juice and water. Cool. Add 1 c. whipped cream or cream whip which has been whipped, the drained fruit and 1 c. miniature marshmallows. Place in refrigerator until serving time.

Mrs. Willard Hammond
827 1st Ave.

FROZEN FRUIT SALAD

2 3-pz. pkg. cream cheese
¼ c. mayonnaise
1 c. cream whipped (or 1 pkg. Dream Whip)
1 can fruit cocktail, drained (3 c.)

marachino cherries
2½ c. small marshmallows
Soften cheese; blend with mayonnaise. Fold in remaining ingredients. For delicious taste and added color, add a few drops cherry juice. Pour mixture into 2 1-qt. containers. Freeze overnight. To serve, slice and place atop crisp lettuce. Makes 10-12 servings.

Mrs. Ellen Gilbert
905 3rd St.

PARTY CRANBERRY SALAD

13 oz. pkg. red flavored gelatin
1 c. boiling water
1 c. cold water
1 c. miniature marshmallows
1 can whole cranberry sauce
Dissolve gelatin in boiling water. Add cold water. Chill until syrupy. Spoon in cranberry sauce and marshmallows. Chill until set. Wonderful with chicken.

Mrs. Martin Sterud
Volga, SD

CHERRY SALAD SUPREME

1 3-oz. pkg. raspberry flavored gelatin
1 21-oz. can cherry pie filling
1 3-oz. lemon flavored gelatin
1 3-oz. pkg. cream cheese
One-third c. mayonnaise or salad dressing

1 8¾ oz. can (1 c.) crushed pineapple

Dissolve raspberry gelatin in 1 c. boiling water; stir in pie filling. Turn into 9x9x2" baking dish; chill til partially set. Dissolve lemon gelatin. Stir in UNDRAINED pineapple. Whip ½ c. whipping cream; fold into lemon mixture with 1 c. tiny marshmallows. Spread atop cherry layer; top with 2 Tbsp. chopped nuts. Chill until set. Makes 12 servings.

Mrs. Ray Vander Wal
Volga, SD

GREEN MAGIC SALAD

1 pkg. lime gelatin
1 c. boiling water
½ lb. miniature marshmallows
1 c. cold water
½ c. mayonnaise
1 small pkg. cream cheese
1 small can crushed pineapple
1 c. whipped cream
Thoroughly dissolved gelatin in boiling water. Melt marshmallows in hot mixture. Add cold water. Blend mayonnaise and cream cheese. Add pineapple. Combine mayonnaise and gelatin mixtures. Chill until salad starts to set. Fold in whipped cream. Refrigerate until firm.

Mrs. Reece Lewis
Brookings

BROCCOLI CASSEROLE

1 pkg. chopped broccoli
1 can cream of chicken soup
½ c. cheese whiz
½ c. water
¼ c. milk
1 c. instant rice
Cook broccoli and add to other ingredients. Pour into casserole and bake 45 min. at 350.

Connie Kaiser
Hawrysh Apts. 14A RR2

FROZEN CABBAGE SALAD

1 head cabbage
1 carrot
Onion, celery, green and red peppers in amounts desired.
Shred or chop and add 1 Tbsp. salt. Let stand 1 hour, then squeeze off the liquid. Combine 1 c. vinegar, ¼ c. water and 2 c. sugar. Put in cloth bag 1 Tbsp. celery seed and 1 tsp. mustard seed and add to vinegar mixture. Bring to boil and let boil 1 min. Then cool to lukewarm. Pour over above ingredients, stir well and freeze. This can be refrozen.

Eileen Evans
120 Sunnyview

SNAPPY GREEN BEANS

slices bacon, diced
½ c. chopped onion
¼ c. chopped green pepper
½ c. cream
2 c. cooked green beans
½ tsp. salt
dash pepper
dash nutmeg
Fry bacon lightly; add onion and green pepper. Cook until soft. Add remaining ingredients. Heat through; serve at once. Makes 4-6 servings.

Mrs. Elthida Corlett
528 6th Ave. S

ORANGE DELIGHT

1 large pkg. orange jello
2 c. boiling water
1 large can mandarin oranges, undrained

1 pint orange sherbet
Dissolve orange jello in the boiling water. Add sherbet and stir until melted. Add undrained mandarin oranges. Refrigerate.

Mrs. Robert Finch
1206 2nd St.

REAL BAKED POTATOES

Red pontiac potatoes - run a 60 penny nail lengthwise through each one, leaving the nail protruding out of each end. Take a sharp knife and cut a patch of skin off side of potatoe about as big as a nickle. This patch lets off moisture from potato when it first starts to bake. preventing any toughness developing after potato bakes a short time. This patch seals over and makes potato flaky as can be. Bake medium large potatoes for 50 minutes at 400. Remove the potato from oven and serve them with nail in place, as it keeps potato the right temperature until opened.

Mrs. Bennett Froiland
1031 8th Ave.

SQUASH CASSEROLE

1 to 1½ lb. butternut squash
1 onion, chopped
¾ c. sour cream
1 medium carrot, grated
1 can cream of chicken soup
½ stock butter
½ c. dry bread crumbs
Chop flesh of squash finely. Combine with other ingredients except butter, and crumbs in greased 2 qt. casserole. Melt butter and combine with crumbs; sprinkle over top. Bake 350 for 40-50 min. 10 servings.

Mrs. Raymond Strom
Elkton, SD

YUMMY SALAD

Drain the juice from No2½ can pineapple. Add 1 c. hot water to pineapple juice and heat. Mix ¼ c. white sugar and 2 Tbsp. cornstarch together. Slowly add to heated juice. Beat the yolks of 2 eggs and add to above mixture. Cook until thick. Let cool. Add pineapple chunks. Add ½ lb. cut up marshmallows and 2 Tbsp. chopped nuts. Top with maraschino cherry and whipped cream.

Mrs. Cecil Sanderson
Aurora, SD

FROZEN SLAW

Chop or shred 1 medium cabbage. Sprinkle with 1 Tbsp. salt. Let stand 1 hour. Squeeze out fluid. Mix with 3 ribs celery and 1 green pepper (chopped)
Mix:
1 c. white vinegar
½ c. water
2 c. sugar
1 tsp. celery seed
1 tsp. mustard seed
Bring to boil and boil 1 min. Cool. Pour over cabbage mixture and freeze. Will be crisp and fresh when defrosted and will keep for several months frozen. Blender may be used to chop vegetables.

Diana Hoogestraat
1419 1st. St.

FROZEN FRUIT SALAD

Mash: 5 bananas
Add: 2 Tbsp. lemon juice
Add: 1 c. sugar
2 large containers of Cool Whip
Mix:
1 c. marachino cherries
1 large can crushed pineapple, drained
1 pint sour cream
1 c. chopped nuts
Spread this mixture in pan. Sprinkle with cheddar cheese. Freeze, when firm, cut and serve.

Debbie Miller
927 5th St. S, Apt. 4

TUNA FISH SALAD

1 c. carrot, grated fine
½ c. celery, cut fine
½ tsp. onion, cut fine
1 7-oz. can tuna
Moisten this well with salad dressing or mayonnaise. Just before serving, add 1-2½ oz. can of shoestring potatoes. Toss and serve. Shrimp or chicken may be used. More vegetables may be used if desired.

Mrs. William Fliskey
1631 Olwien

LAYERED CHICKEN CRANBERRY SQUARES

1 Tbsp. unflavored gelatin
¼ c. cold water
2 c. cranberry sauce
1 c. crushed pineapple
½ c. broken nutmeats
1 c. water, hot
1 c. mayonnaise
½ c. chicken broth
3 Tbsp. lemon juice
¾ tsp. salt
2 c. chopped cooked chicken
½ c. chopped celery
1 pkg. lemon jello

1st layer: soften 1 envelope of gelatin in ¼ c. cold water. Dissolve over hot water. Add cranberry sauce, pineapple, nutmeats and mayonnaise. When well mixed, pour into 10x6x1½" pan and let set.

2nd layer: Dissolve lemon jello in 1 c. hot water. Let cool til like syrup. Add rest of ingredients and pour over first layer. Let set. Cut in squares and serve on lettuce leaf.

Mrs. August A. Mueller
Elkton, SD

PEPPERIDGE FARM AND SQUASH CASSEROLE

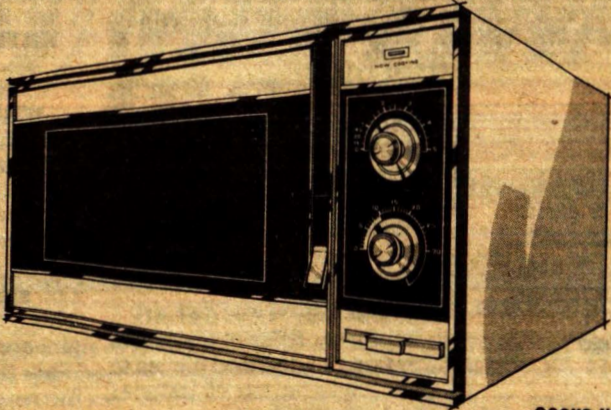
2 lb. squash, sliced
1 stick butter or margarine salt and pepper to taste
1 medium grated onion
1 large grated carrot
1 can of chicken soup
½ can of water
½ pint of sour cream
1 pkg. Pepperidge Farm Stuffing mix
¾-1 c. grated cheddar cheese
Place squash in 4 qt. pot; cook until tender. Drain; add salt, pepper, onion, and carrot. Pour soup, water and sour cream into squash mixture. Stir thoroughly. Layer squash mixture and stuffing mix in 3 qt. baking dish, ending with stuffing mix. Bake at 350 for 30 min. Top with cheese. Serves 12.


Mrs. Leon J. Wrage
1326 2nd St.

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RASPBERRY APPLESAUCE SALAD

2 pkg. raspberry jello
2 c. boiling water
2 c. applesauce
1 tsp. lemon juice
2 pkg. frozen raspberries
Dissolve jello in hot water. Add frozen berries and applesauce. Add lemon juice and mix until berries are thawed. Pour into fancy mold and let set firm. The following topping can be added or may be left plain. Topping: Cut 16 large marshmallows and mix with a small carton of sour cream. Let stand overnight to soften marshmallows. Then whip and spread on jello. Strawberry jello and frozen strawberries can be substituted for the raspberries.
Mrs. Philip Holmberg
1810 Orchard Dr.

TANGY GREEN SALAD

1 pkg. lime jello (3 oz.)
1 c. hot water
Mix together and add to jello:
1 c. cottage cheese
½ c. salad dressing
Let jell, then fold in; 1 c. chopped cucumbers and ¼ c. chopped onions. put in pan and serve cut into squares, or serve from a bowl.
Marion A. Sample
Toronto, SD

DEILED POTATOES

4 medium potatoes; Bake about 1 hour until done. Cut slice off top of potato and scoop out. Mix with the following which has been heated. Do not boil.
½ c. commercial sour cream
½ c. milk
2 tsp. prepared mustard
½ tsp salt
¼ tsp sugar
Spoon back into shell. Top with 2 Tbsp. chopped green onion or chives. Cover with foil. Heat in oven for 25 min. at 350. Instant mashed potatoes can be used. Prepare as directed on box. Omit milk in above recipe. Serves 4.
Mrs. Verlyn Hill
Aurora, SD

PINEAPPLE SALAD CREAM RING

2 pkg. lime jello
3 c. boiling water
½ c. crushed pineapple
2 pkg. lemon jello
3 oz. cream cheese
1 c. heavy cream, whipped
Dissolve lime jello in 1½ c. boiling water. Chill until it begins to thicken. Fold in pineapple and pour into ring. Chill until firm.
Dissolve lemon jello in 1½ c. boiling water and chill until it thickens. Blend cream cheese with whipped cream, blend with lemon jello. Pour onto lime mold, chill. Serve with dressing. Strawberries may be used if desired.
Mrs. Ray H. Moen
Sinai, SD

BAKED BEANS

1 31-oz. can Van Camps pork and beans
3 or 4 slices bacon, diced
¼ c. chopped onion
1 tsp. dry mustard
2 Tbsp. molasses
½ c. brown sugar
½ c. catsup
Brown bacon in casserole dish. Add onions, beans, mustard, molasses, and brown sugar. Bake in 300 oven for 1 hour.
Mrs. John Davenport
1726 Derald Dr.

GREEK POTATO PANCAKES (PATATA KEFTEDES)

4 large potatoes
½ c. grated cheese
1 heaping Tbsp. butter
2 eggs, well beaten
½ c. flour
¾ c. olive oil
salt and pepper
Boil and mash potatoes, add butter and cool. Place in a deep mixing bowl. Stir into this mixture beaten eggs, cheese, salt and pepper.
Mold mixture into cakes about 2½" in diameter and ½" thick. Pat firmly in the flour. Fry in very hot olive oil about 5 min. or until golden brown on both sides. Serve hot. Serves 7-8.
Mrs. Gus Kakonis
Brookings

24-HOUR SALAD

1 medium head of cabbage
1 medium onion
1 red pepper
1 green pepper
Chop.
1 c. sugar
1 c. vinegar
½ c. salad oil
1 tsp. salt
1 tsp. celery seed
1 tsp. prepared mustard
Mix and boil 3 min. Pour over first ingredients. Refrigerate 24 hours before serving.
Deanna Boone
618 14th Ave.

SOUR CREAM CUCUMBERS

¼
2 large cucumbers, peeled and thinly sliced
2 medium onions, thinly sliced salt
¾ c. sour cream
¼ c. mayonnaise
1 Tbsp. lemon juice
1 tsp. sugar
chopped chives
Lay sliced cucumbers and onions on a flat plate and sprinkle all sides thoroughly with salt. Set mixture aside for 15-20 min. Rinse and drain mixture thoroughly. Combine remaining ingredients and add drained cucumber-onion mixture. Refrigerate-flavor improves overnight.
Karan Calhoon
1702 Olwien

JELLO RASPBERRY SALAD

2 10 oz. pkg. frozen raspberries (or strawberries)
2 3-oz. pkg. raspberry jello (strawberry)
1 1-lb. can applesauce
Drain berries, save syrup. Dissolve jello in 2 c. boiling water. Stir in syrup and applesauce. Chill until partially set, then fold in berries. Chill until firm.
Topping: 1 c. sour cream
1 jar marshmallow cream
Mix thoroughly and spread on jello. Chill until firm.
Mrs. Clayton Bogenrief
Volga, SD

CABBAGE SLAW

1 head cabbage
½ green pepper
1 onion
1 small jar pimiento
1-2 carrots
2 c. sugar
1½ c. vinegar
1 Tbsp. each of celery seed, mustard seed and salt.
Chop the vegetables and add the dissolved sugar, vinegar and spices.
Mrs. Harris Hagen
Hendricks, Minn.

MACARONI FRUIT SALAD

1 box ring macaroni
1 can fruit cocktail
1 can mandarin oranges
½ c. marachino cherries, cut up
1 can crushed pineapple
2 c. miniature marshmallows
Cook macaroni according to directions. Drain in colander and rinse with cold water to cool. Drain all fruit.
Dressing:
4 eggs, well beaten
1½ c. powdered sugar
½ c. lemon juice
1 c. whipped cream or pkg. or whipped topping
Cook first 3 ingredients until thick. Cool. Combine with fruit. Put in refrigerator overnight. Before serving, add 1 c. whipped topping.
Mrs. Ronald Ishmael
Aurora, SD

BROCCOLICASSEROLE

Saute about ¼ c. onion and ¼ c. celery in 2-3 Tbsp. butter.
1 pkg. chopped broccoli, thawed
1 c. minute rice
1 8-oz. jar cheese whiz
1 can cream of chicken soup salt
Mix and bake covered. 350 for 45 min.
Leila Huisken
318 7th Ave. S

LETTUCE SALAD

cut up lettuce
cut up cucumber
salad dressing
approximately ½ c. diced cheese
Kathy Renaas
age 6

CHERRY SALAD

1 can condensed sweetened milk (Borden)
¼ c. lemon juice
1 can cherry pie filling
1 9 oz. can crushed pineapple
¼ tsp. almond extract
1½ c. cream whipped
Mix this all together and put in pan and freeze. (An angel food pan or a bread pan may be used.)
Mrs. Richard Sunde
Madison, SD

APRICOT SALAD

2 1-lb. can apricots (or 1 large can)
2 3-oz. pkg. orange jello
dash of salt
1 6-oz. can frozen orange juice
2 Tbsp. lemon juice
1 7-oz. bottle lemon-lime carbonated drink (7-Up)
Drain apricots - save ½ c. of syrup. Puree apricots. Combine syrup, salt and jello and bring to boil until jello is dissolved. Add orange juice, lemon and puree and stir. Pour in 7-Up. down side of bowl. Chill 6 hours.
Mrs. Lloyd Darnall
1414 LeGeros Dr.

DELUXE SALAD

large carton cottage cheese
¾ carton (9 oz.) Cool whip
1 3 oz. pkg. jello any color
1 can cocktail, drained
Decorate salad with few red herries. Refrigerate.
Harriette E. Engel
Aurora, SD

HOLIDAY SALAD

6 oz. orange flavored gelatin
1 c. mandarin oranges, drained
2 c. hot liquid (drained orange juice and water)
1 pint orange sherbet
Dissolve gelatin in hot liquid, immediately add orange sherbet

and stir until melted. When the mixture begins to gel, add mandarin oranges. Pour into a 2 qt. mold. Chill until firm. Unmold and fill center with fruit salad.

Fruit Salad

1 c. mandarin oranges, drained
1 and two-thirds c. pineapple chunks or crushed
1 c. flaked coconut
1 c. cultured sour cream
1 c. miniature marshmallows
Combine above ingredients. Chill for several hours or overnight.
Majel Marcellus
Arco, Minn.

TOMATO CORN BAKE

1 can tomatoes (1 lb. can)
1 c. whole kernel corn
1 Tbsp. minced onion
1 tsp. grated lemon peel
1 tsp. salt
12 stuffed olives, sliced
1 Tbsp butter
Mix all ingredients together. Bake in buttered casserole 30 min. at 375.
Mrs. N. F. Koegler
102 9th St.

HORS D'OEUVRES PIROSHKI (Meat filled Pastries)

1 c. sour cream
½ tsp. sugar
2 egg yolks
2 c flour
½ c melted butter
½ tsp sugar
Mix the above ingredients together and store in refrigerator overnight.
Fry 1 lb. minced beef with an equal amount of minced onion for moisture. Break up the meat as it is frying. Salt to taste. Add some dill for a flavor treat. Cool.
Roll out dough (it will be sticky) on floured board. Cut with tumbler or round cookie cutter. Place about a teaspoonful of the meat mixture in center of each round, bring edges together and seal. Place on baking sheet (greased). Glaze with unbeaten egg white. Bake in a moderate oven - 350 degrees - for about 25 minutes. To prevent piroshki from opening while baking, spear with a toothpick. Allow to cool on sheet. Makes 5 to 6 dozen. Serve warm. These may be frozen for future use. Heat before serving. Delicious!

Sauerkraut filling:

This may be substituted for the meat filling or used in addition to the meat filling.
2 c. sauerkraut

1 large or 2 medium onions
2-3 Tbsp fat

Chop onions fine and place in skillet with the fat. Add drained sauerkraut and saute until onion is tender and whole mixture takes on a light brown color. Fill dough circles and bake as above.

Nelle Paton
1745 Garden Square
Brookings, S.D.

DINNER FOR FOUR

Worcester Chicken
Snap Beans
Chocolate Mousse
WORCESTER CHICKEN
A new brush-on sauce with both sweet and zippy flavor for broiled chicken.
2½-pound chicken, cut up
1 teaspoon salt
6 tablespoons frozen lemonade concentrate, just as it comes from can
2 tablespoons Worcester-shire sauce

1 teaspoon onion powder
Sprinkle chicken with salt; place skinside down on broiler-pan rack. Broil under moderate heat (adjusting flame if using gas range or adjusting rack if using electric range) for about 20 minutes. Meanwhile, stir together the remaining ingredients until blended. Turn chicken skin side up; brush with lemonade mixture; continue broiling, brushing chicken with lemonade mixture at about 5-minute intervals, until tender and almost charred — about 20 minutes longer. Makes 4 servings.

SUNDAY SUPPER

Cheese Souffle
Potato Sticks
Tomato Cucumber Salad
Pineapple Jelly Beverage
PINEAPPLE JELLY
White wine buttresses the flavor.
3-ounce package orange-pineapple gelatin dessert
1 cup boiling water
½ cup dry white wine
8¼-ounce can crushed pineapple in heavy syrup, undrained
In a medium mixing bowl stir together gelatin and water until gelatin is dissolved. Stir in remaining ingredients. Ladle into dessert dishes. Chill to set. Makes five ½-cup servings.

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Dessert



A purple-ribbon-prize-winning dessert has done it again! Mrs. Joel Sterud entered her "Pineapple-Carrot Bundt Cake" in the Register's Cookbook Contest and won the Dessert Category. She serves it for special occasions as it is so rich and delicious. Mrs. Sterud, RR4, Brookings, is a 14-year 4-H leader.

Honorable Mention

CHERRY BROWNIE PIE

One-third c. butter or margarine
Three-fourths c. sugar
1 tsp. vanilla
2 eggs
One-third c. light corn syrup
2 oz. unsweetened chocolate, melted

Two-thirds c. sifted flour
½ tsp. salt
1 c. cherry pie filling
Stir margarine, sugar and vanilla in bowl, til well blended. Add eggs, corn syrup; beat til smooth. Blend in melted chocolate. Combine flour and salt. Add to chocolate mixture. Spread cherry filling in bottom of greased 9" pie plate, to about 1" from edge. Spoon brownie mixture over cherries. Spread to edges of pan; bake in 350 oven for 30-35 min. or until cake tester comes out clean. If you use a glass pan, bake 40-45 min.

Mrs. Helen Ramey
804 13th Ave.

CRANBERRY DESSERT

4 c. crushed cranberries
2 large bananas
1 and one-third c. sugar
4 c. vanilla wafers, crushed
1 c. butter or margarine
2 c. powdered sugar
4 eggs
chopped nuts
1 pint cream, whipped
Crush cranberries in blender, a small amount at a time or use food grinder. Combine cranberries with sliced bananas. Put sugar over berries and bananas and set aside. Spread ¼ of the crumbs over bottom of 9x13 glass dish. Cream butter, powdered sugar and eggs; beat well. Pour on top of crumbs. Top with cranberry and banana mixture. Sprinkle with chopped nuts. Top with whipped cream adding no sugar to cream. Sprinkle with remaining crumbs. Refrigerate for 24 hours.

Phyllis Olson
White, SD

FROSTED DROP COOKIES

1 c. sugar
1 c. shortening
1 egg, well beaten
½ c. dark molasses
1 tsp. ginger
1 tsp. cinnamon
½ tsp. cloves (opt.)
1 tsp salt
1 c. hot water with 2 tsp. soda
4 c. flour
Drop and bake 400.
Frost with powdered sugar, 3-4 Tbsp. butter and lemon juice to make it spreading consistency.

Mrs. Ivan Havrevold
908 2nd St.

PEANUT BUTTER COOKIES

1 egg, beaten
1 c. sugar
Blend well. Add 1 c. crunchy peanut butter. Drop on cookie sheet and press a chocolate star on top of each cookie. Bake at 350 for 12-15 min.

Phyllis Olson
White, SD

HOLIDAY PEACH PIE

1 can (1 lb. 13 oz.) cling peach slices
3 Tbsp. orange flavored instant breakfast drink
1 Tbsp. sugar
dash salt
3 Tbsp. cornstarch
3 egg yolk, beaten
1 Tbsp. butter
1 baked pie shell

Drain peaches, saving syrup. Combine breakfast drink, sugar, cornstarch and salt. Gradually stir in reserved peach syrup. Beat in egg yolks. Cook over medium heat, stirring constantly until thickened. Remove from heat and stir in butter. Cool. Add peach slices and pour into baked shell and frost with meringue.

Meringue:

3 eggs whites
¼ tsp. cream of tartar
½ c. sugar
few drops of water

Beat egg whites with cream of tartar until stiff but not dry. Gradually add sugar and beat till glossy. Add 3-4 drops cold water and beat just til water is mixed in. Spread on pie. Bake in 350 oven, 12-15 min. or until golden brown.

Mrs. August A. Mueller
Elkton SD

SPUDNUT DOUGHNUTS

mix like pie crust
6 c. flour
½ c. shortening
Add:
one-third c. mashed potatoes
1 egg
2 c. milk
2 yeast
4 Tbsp. sugar
1 tsp. salt

Mix and let raise in warm place 15 min. Roll out and cut with doughnut cutter. Deep fry. Glaze with 1 lb. powdered sugar and enough milk to cream, ½ tsp. vanilla. Put on doughnuts. Serve.

Mrs. Richard R. Shearer
110 6th Ave. S

OLD FASHIONED APPLE DUMPLINGS

1 c. flour
½ tsp. salt
2 tsp. baking powder
1 tsp. lard or shortening
1 tsp. butter

PINEAPPLE-CARROT BUNDT CAKE

3 c. sifted cake flour
2 c. sugar
2 tsp. cinnamon
1½ tsp. baking soda
1 tsp. baking powder
1 8¼ oz. can crushed pineapple
2 c. grated carrots, loosely packed

3 eggs, beaten
1½ c. salad oil
2 tsp. vanilla
1½ c. finely chopped nuts
Mix together dry ingredients. Drain pineapple, reserving syrup. Add syrup to dry ingredients. Add eggs, oil and vanilla. Beat with electric mixer for 3 min. Stir in pineapple, carrots and nuts. Pour in greased and lightly floured bundt pan. Bake at 325 for 1½ hours. Cool 10 min. pan before unmolding.

The cake can then be iced. Mrs. Sterud also suggests just sprinkling the cake with powdered sugar.

CURRENT-NUT ICING

4½ c. powdered sugar
8 oz. pkg. cream cheese
¼ c. butter
2 Tbsp. milk
2 Tbsp. vanilla
¼ c. chopped nuts
¼ c. dried currents
Plump berries by soaking in hot water. Beat other ingredients well. Fold in berries and nuts.

Mrs. Joel Sterud
RFD 4

½ c. cold water
Make a dough as for pie. Roll out like for pie crust but roll in rectangular shape like a jelly roll.

Filling:

5 large tart apples
1 c. brown sugar
cinnamon to taste
Chop apples fine and sprinkle over raw dough. Sprinkle with brown sugar and cinnamon. Roll up like jelly roll. Slice about 2" thick. Lay slices in a large, grease cake pan or roaster.

Syrup:

1 c. white sugar
½ tsp. salt
1½ c. water
1 tsp. flour
1 Tbsp. butter
1 tsp. vanilla
Cook together about 5 min. Pour this hot syrup over apples. Bake in oven 350 for about 25-30 min. or until apples are tender. Serve warm with cream. If some is left over, reheat before serving for another meal.

Mrs. Melvin Lind
Volga, SD

PENNSYLVANIA BLACK CAKE

2¼ c. light brown sugar (1 lb.)
2 c. sifted flour
¼ tsp. salt
Mix the above together in a large bowl.
1 c. hot water
1 stick butter or margarine
2 (1 oz.) squares dark chocolate
Mix water, butter, and chocolate together in pan using additional heat to make a smooth blend. Cool slightly, add to flour mix.
2 eggs, separated

½ c. buttermilk
1½ tsp. soda
1 tsp. vanilla

Separate eggs, beat yolks in buttermilk, add vanilla and soda and add to flour-chocolate mix. Beat egg whites separately and fold in last. Bake in a 9x13" pan which has been greased generously. Bake 30-35 min in oven preheated to 350. While cake is baking, make frosting:

1 c. sugar
4 Tbsp. flour
1 c. water
2 squares cocolate

Combine sugar and flour in pan, add water and cocolate. Cook over medium heat, stirring constantly, until thick. The frosting never gets real thick. Just cook until it clears and simmers for 2-3 min. Leave cake in pan, spread frosting on cake while still warm.

Mrs. Robert Finch
1206 2nd. St.

RASPBERRY DESSERT

1½ c. vanilla wafer crumbs
¼ c. melted butter
Mix together and spread in 8x8 pan.

½ c. butter
1½ powdered sugar
2 eggs.

Mix together and beat well for 5 min. Put on top of crumbs and cool.

2 pkg. frozen raspberries
4 Tbsp. cornstarch
1 c. sugar

Add all in saucepan; heat and stir until mixture is thick and clear. Cool and pour over other mixture. Cool. Spread ½ c. whipped cream over entire mixture, cool.

Mrs. Sandy Massey
311 12 Ave.

COFFEE CAKE

1 pkg. yellow cake mix
1 pkg. instant vanilla pudding
½ c. cooking oil
½ pint sour cream
4 eggs

Put all in a bowl and beat at high speed for 10 min. Meanwhile make topping:

2 tsp. cinnamon
1 tsp. flour
½ c. sugar
½ c. nuts

Pour ½ of batter in a pan (bundt) Sprinkle ½ of topping over that. Add the rest of the batter, then rest of topping. Swirl with a knife to distribute.

Remove from pan when cool. Bake at 325 for 50-55 min. Stays fresh for 2 weeks or freeze.

Darla Patrick
Hendricks, Minn.

PINEAPPLE COOKIES

½ c. shortening
¼ c. sugar
2 eggs.
Cream shortening and sugar and add egg one at a time.

1 c. crushed pineapple (drained)
2 c. flour
2 tsp baking powder
¼ tsp. salt
¼ tsp. soda
½ c. chopped nutmeats
Drop on greased cookie sheet and bake 10 min at 375.

Frosting:

6 Tbsp. butter
1½ c. powdered sugar
1 tsp. vanilla
3 Tbsp. pineapple juice
Brown butter until golden color. Then combine with all ingredients.

Mrs. Elthida Corlett
528 6th Ave. S

SECRET DELIGHT

1 lb. dates (halved)
1 c. sugar
1 c. walnuts(diamond preferred)

4 eggs separated
½ c. flour
1 tsp. baking powder
¼ tsp. salt
1 tsp. vanilla

Beat egg yolks, add sugar, then the sifted dry ingredients, dates and nuts. Fold in the stiffly beaten egg whites. Spread in greased pan (9x13) and bake ½ hour at 350. Let Cool.

Then mix together the following:

1 No. 2 can crushed pineapple
4 bananas, sliced thick
2 cans mandarin oranges (drained)

When cake is cool, break into bite-size pieces and put one layer of cake on large platter. Then one layer of fruit mixture. Repeat till all is used. Then pour ½-1 c. pineapple juice over top layer. Shape in mound and chill 2 hours or put in bundt pan, cool and turn out on plate. Frost with sweetened whipped cream. Gransih with marachino cherries or orange slices. Let each guest serve himself. Serves 20-25.

**APPLE PIE
IN A SACK**

Slice enough apples to fill pie shell. Mix apples with 1/2 c. sugar, 2 Tbsp. flour, 1 tsp. cinnamon, dash of salt, and dash of nutmeg. Fill unbaked pie shell with apples. Combine 1/2 c. sugar, 1/2 c. flour, and 1/2 c. margarine until crumbly and pour over top. Put pie in brown paper sack; fold ends over twice and staple. Bake at 400 for 1 hour.

Mrs. Lloyd Darnall
1414 Le Geros Dr.

NUT STREUDEL

1/2 c. milk
1 yeast cake
2 Tbsp. sugar
1/2 lb. butter
3 eggs yolks
2 3/4 c. flour
Crumble yeast into warm milk, add sugar and let set few min. To soften butter, add the egg yolks, yeast mixture, and then add flour. Knead well. Divide dough into 4 equal parts. Wrap each tightly in saran and chill overnight.

Filling:
2 lb. walnuts (4 c.) ground fine
4 eggs whites (beaten with fork)
2 c. sugar
4 Tbsp. honey
6 Tbsp. butter (melted to a golden brown)

1 c. hot milk (may take a little more or less depending on how dry walnuts are.) Mix walnuts, egg whites, sugar, honey. Then add butter which has been melted to a golden brown and enough of the hot milk to make the filling of spreading consistency.

Use large cloth to roll dough out on. Sprinkle the cloth generously with powdered sugar to prevent sticking. When dough is rolled out tissue paper thin, spread some of the nut filling over top of dough. By picking up end of cloth and lifting it, the dough will roll by itself into a jelly roll. Place it on cookie sheet and bake at 350 for 45 min. or until browned. When ready to serve, sprinkle top with powdered sugar and slice as you would a jelly roll.

Mrs. James Worman
710 5th Ave.

**PINEAPPLE UPSIDE
DOWN CAKE**

1 egg, well beaten
1/2 c. sugar
1 c. flour
1 1/2 tsp. baking powder
1/8 tsp. salt
1 tsp. vanilla
2 Tbsp. shortening
one-third c. milk
1 c. brown sugar
1 cube oleo
8 slices pineapple

Cream sugar (white) with shortening. Add egg. Beat. Sift flour, salt, and baking powder. Add alternately with milk to first mixture. Add vanilla. Melt oleo in heavy frying pan. Spread part of brown sugar over it. Arrange slices of pineapple in skillet and cover with remaining brown sugar. Pour cake batter over it all. Bake at 375 for 30 min. Invert on plate and serve warm.

Mrs. John Davenport
1726 Derald Dr.

**GRAHAM CRACKER
DESSERT**

1 can red cherries
1 c. whipped cream

1 lb. powdered sugar
1 can pineapple
nuts if desired
Mix all ingredients together. Roll out graham crackers and put part of crumbs on bottom of pan. Cover with mixed ingredients and put another layer of crumbs on top. Put in refrigerator to freeze overnight.

Mrs. Elitha Corlett
528 6th Ave. S.

**LAZY DAY
PUMPKIN PIE**

Make a crust of:
1 c. sifted flour
1/2 c. rolled oats
1/2 c. brown sugar
1/4 c. butter
Press into a 9x13" pan. Bake at 350 for 15 min.

Mix together for filling:
1 1-lb. can of pumpkin (2 c.)
1 13-oz. can evaporated milk
2 eggs, slightly beaten
3/4 c. sugar
1/2 tsp. salt
2 tsp. pumpkin pie spice
Pour filling into hot baked crust. Return to oven. Bake 20 min. at 350. Put on nut topping and return to oven for 15 min. more. Serve with whipped cream.

Nut topping:
2 Tbsp. butter
1/2 c. brown sugar
1 Tbsp. flour
1/2 c. chopped pecans
Mix topping till crumbly. Sprinkle over hot filling.
Mrs. Verlyn Hill
Aurora, SD

**"NIGHT BEFORE" COFFEE
CAKE**

Two-thirds c. oleo or butter
1 c. sugar
1/2 c. firmly packed brown sugar
2 eggs
1 c. buttermilk
2 c. unsifted all-purpose flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1/2-1 c. chopped dates

Topping:
1/2 c. firmly packed brown sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/2 c. chopped nuts

In a large bowl, cream oleo with sugar until light and fluffy. Add eggs, beat well. Add dry ingredients alternately with buttermilk. Beat until smooth after each addition. Pour into greased 9x13" pan. Combine topping ingredients and sprinkle over batter. Cover with foil. Refrigerate overnight. Next morning preheat oven to 350 and bake 40-50 min.

Mrs. Percy L. Sutton
RR 3 Brookings

**EASY STRAWBERRY
OR RASPBERRY PIE**

1 c. sugar
1/4 c. cornstarch
1 1/4 c. water
1 egg yolk
1 box jello
3 1/2 c. fresh raspberries or strawberries
Mix first 3 ingredients. Bring to a boil in sauce pan. Let boil 1 min. Add half of mixture with a beaten egg yolk. Boil 1 min. longer. Remove from heat and add jello. Let cool. Add fruit. Pour into cool graham cracker crust.

Joy Sanderson
Aurora, SD

APPLESAUCE CAKE

1 c. shortening
2 c. sugar
4 eggs
3 c. all-purpose flour
1/2 c. warm water
1 tsp. soda
1 tsp. cinnamon
1 tsp. allspice
1 tsp. ground cloves
1 c. applesauce
Cream shortening, sugar and eggs together. Add applesauce. Dissolve soda in warm water and add alternately with the other dry ingredients. Bake in 350 oven for 30 min. or until done.

Mrs. Bill Jones
Aurora, SD

NO-ROLL SUGAR COOKIES

1 c. powdered sugar
1 c. white sugar
1 c. butter
1 c. vegetable oil
2 eggs
1 tsp. vanilla
4 c. plus 4 heaping Tbsp. flour
1 tsp. salt
1 tsp. soda
1 tsp. cream of tartar
Cream sugars, oil, and butter until light and fluffy. Sift together dry ingredients. Add eggs and vanilla to creamed mixture. Then add dry ingredients and mix well. Roll in small balls and place on ungreased cookie sheet. Press cookies down with a glass dipped in sugar. Bake at 375 about 8-10 min. or until golden brown.

Cheri Beyers
256 Mathews

**NORWEGIAN APPLE PIES
(2 PIES)**

1 1/2 c. sugar
2 eggs
3 c. chopped apples
2 tsp. baking powder
1 c. flour
1 c. walnuts
salt and vanilla to taste
Mix ingredients, then add chopped apples, put in greased pie pans. Bake 350 for 30 min. Serve with whipped cream and caramel sauce.

Caramel Sauce
1/2 c. butter
1/2 c. sugar
1/2 c. brown sugar
1/2 c. cream
Boil 1 min.

Mrs. Lyla Hanson
811 7th Ave.

PUMPKIN PIE WITH

PUDDING MIX
1 pkg. prepared butterscotch pudding mix
2 eggs
1 c. pumpkin
1 c. milk
spices
dash of salt
Mix ingredients all together. Bake until firm as usual, in unbaked pie shell.

Mrs. NA Koehn
2025 Olwien St.

TOMATO SOUP CAKE

1 c. sugar
1 Tbsp. butter or margarine
1 egg
1 can tomato soup
1 tsp. soda dissolved in soup
1/2 c. milk
2 c. flour
1 tsp. baking powder
1/2 tsp. cloves
1 tsp. nutmeg
2 tsp. cinnamon
2 c. moist raisins
1/2 c. nutmeats
Mix in order given. Sift together spices and flour before adding. Beat well before folding in raisins and nuts. Pour into greased 9x13 cake pan and bake

in oven of 350 for 30-40 min. until done. Frost with a simple powdered sugar frosting.

Mary Ann Hall
RR 2, Brookings

CHOCOLATE JELLY ROLL

3/4 c. sifted cake flour
1/4 c. cocoa
1 c. sugar
1 tsp. baking powder
4 eggs (separated)
1/4 tsp. salt
1/4 c. water
1 tsp. vanilla
Sift flour with cocoa, 1/2 c. of sugar, baking powder. Beat egg whites and salt until foamy, add remaining 1/2 c. sugar a little at a time. Continue beating until stiff. Beat yolks until light and lemon color, add 1/4 c. water and vanilla. Fold dry ingredients into yolks until well blended. Then fold yolk mixture into beaten egg white. Grease the bottom of jelly roll pan and line with wax paper and grease paper. Pour in batter and bake at 375 for 12-15 min. Remove from oven and invert pan over towel dusted with powdered sugar. Remove pan and peel off paper. Cool 5 min. and then roll with towel inside. Cool completely and then unroll and fill with whipped cream or ice cream. Reroll and serve.

Mrs. Roger Teal
356 21st Ave. S.

**CHOCOLATE CREAM CAKE
AU BRANDY**

1 and one-third c. buttermilk
2 eggs
1 pkg. chocolate cake mix (1 lb. 4 oz.)
One-third c. honey
One-third c. brandy
Preheat oven to 350. Combine buttermilk, eggs, chocolate mix. Beat at medium speed of electric mixer about 3 min. Pour into three 8 or 9" greased and lightly floured cake pans. Bake at 350 for 25-30 min., or until cake springs back when lightly touched in the center. Cool layers in pans for 10 min. Warm brandy and honey in small saucepan. Remove cakes from pans onto racks and spoon syrup over layers. Cool.

Frosting:
2 c. whipping cream
1/4 c. powdered sugar
2-3 Tbsp. brandy
Combine cream, powdered sugar and refrigerate for 1 hour. Then beat mixture until stiff and fold in brandy. Frost layer tops and then top and sides of cake. Refrigerate. Best if made day before wishing to serve. Serves 12-15.

Delores Rieck
549 17th Ave. S.

FOOD FOR THE ANGELS

50 Ritz cookies (crushed)
2 c. pecans or walnuts (crushed)
2 tsp. vanilla
6 egg whites beaten stiff
1 1/2 c. sugar
Beat egg whites until stiff gradually add sugar and vanilla. Fold in crackers and nuts. Bake at 350 for 20-30 min., in a 9x13 pan. After it cools, whip 2 c. cream, add 1/2 c. sugar and vanilla. Spread over baked layer and sprinkle with flaked coconut. At Christmas can add red and green cherries on top of coconut. This freezes well.

Mrs. Alfred Dahl
Arlington, SD

**REFRIGERATOR DESERT
OR GLORIFIED SUNSHINE
CAKE**

8 egg whites beaten till frothy. Add 1/2 tsp. cream of tartar. Beat stiff and add 1 1/4 c. sugar. Fold in 4 beaten egg yolks and 1 tsp. vanilla and pinch of salt. Fold in 1 c. flour that has been sifted 6 times. Bake in extra large loaf pan lined with waxed paper. (I use 2 pans 9x13) Bake at 325 for 1 hour. Take out of pan and remove wax paper. Let cool then slice through the middle of the cake. Wash pan that you have baked it in and put bottom of cake back in. Custard filling and top.

Scald 2 1/4 c. milk. Take 1/4 c. of this milk and beat with 4 eggs yolks. Add 1 Tbsp. unflavored gelatin to 1 c. sugar and 1/2 c. flour. Combine with above liquid in a double boiler and cook until thick, stirring constantly and well. Add a little salt and 2 tsp. vanilla. Let cool thoroughly and then fold in 1 pint cream whipped. Spread half of custard over bottom half of cake in pan. Top with rest of cake and spread rest of custard on top of cake. Sprinkle coconut over top. Refrigerate.

Mrs. Clarence Houg
304 N. Ind. Ave.
Sioux Falls, SD

SOUR CREAM RAISIN PIE

1 c. brown sugar
1 c. sour cream
3 egg yolks
2 Tbsp. flour
1/4 tsp salt
1 c. ground raisins
1/2 tsp. cinnamon
Combine and cook slowly until thick. Pour into a baked pie shell. Top with meringue:

3 egg whites
1/4 tsp. salt
6 Tbsp sugar
Brown in oven until brown.
Mrs. Alfred Dahl
Arlington, SD

RASPBERRY PIE

1 3-oz. pkg. raspberry jello
1/4 c. granulated sugar (1/2 for unsweetened berries)
1 1/4 c. boiling water
1 pkg. frozen raspberries or 2 c. fresh berries
1 c. whipping cream
1 3 oz. pkg. cream cheese (let soften at room temperature)
One-third c. powdered sugar
1 tsp. vanilla
Bake 9" pie shell; set aside to cool. Dissolve jello in boiling water; add 1/4 c. sugar. Stir until all is dissolved. Add frozen berries; stir until dissolved. Let set in fridge for thickening. Whip cream and set aside. Cream vanilla, cream cheese and powdered sugar together until smooth. Gently fold whipped cream into cream cheese mixture. When jello is set enough to spoon into pie, your'e ready to put the pie together. First, spoon 1/2 of cream cheese mixture into pie shell and smooth to edges of crust. Spoon 1/2 of jello mixture, smoothing to edges of crust. Spoon balance of cream cheese mixture (reserve a little for garnish) on top of jello; leave border of jello showing. Spoon remaining jello onto cream cheese mixture; leave border showing. Top with dollop of cream cheese and single berry, if desired. Return to fridge and chill thoroughly. Slice with sharp knife.

M. Lee Raney
2021 Derald

STRAWBERRY GLAZE PIE

2 c. frozen strawberries
1 c. sugar
4 T. cornstarch
1 c. water
red food coloring
1 9" pie shell, cooled
Mix sugar and cornstarch in 2 qt. saucepan. Add 1 cup crushed berries and juice and 1 cup water. Cook, stirring constantly, until thick and clear. Stir in few drops red food coloring, and the second cup of berries. Pour into cooled pie crust. Garnish each piece with whipped cream (or Dream Whip). Put a whole strawberry on top, if desired.

M. Lee Raney
2021 Derald

GRANDMA'S RHUBARB LEMON MERINGUE PIE

1 1/2 c. sugar
3 Tbsp. flour
3 egg yolks
1 c. boiling water
1 c. cooked rhubarb
1 Tbsp. lemon
Meringue: 3 egg whites and 6 Tbsp. sugar

Mix sugar, flour, egg yolks, boiling water; stir in rhubarb. Cook until thick, stirring all the time. Add lemon extract. Pour into baked pie crust. Cover with meringue. Bake at 300.

Mary E. Halstead
Bushnell, SD

EGGLESS SPICE NUT AND RAISIN CAKE

2 c. sugar
1/2 c. lard of shortening
2 c. sour milk or buttermilk
1 tsp. soda
4 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1/4 tsp. cloves
1/4 tsp. allspice
1 tsp. vanilla
1 c. raisins

1/2 c. broken walnut meats
Combine sugar, spices, salt, vanilla and shortening and cream well. Add sour milk with soda to the above and stir well. Add flour and baking powder and stir up. Add washed raisins. Add nuts. Bake 35 for 1 hour.

Mrs. Leonard Reinke
Elkton, SD

FLORIDA PIE

Beat 6 egg whites stiff. Add 1 c. white sugar, gradually stir in 1 tsp. vanilla. Set mixture aside. Crush 4 c. Ritz crackers. Add 1/2 c. chopped nuts. Add 1 c. white sugar. Mix well. Fold into egg white mixture. Spread into well-buttered 9x13 pan. Bake 350 for 30 min. Cool 1 hour.

Filling: Combine 1/2 c. cocoa, 2 c. powdered sugar, 1/2 c. soft butter, 2 eggs, (beaten) Beat until fluffy. Add 1 tsp. vanilla. Spread over cooled meringue crust. Top with whipped cream. (1 pint whipping cream, add 6 Tbsp. sugar or 2 pkg. Dream Whip, prepared according to pkg. directions) Garnish with sweet chocolate curls.

Mrs. Clayton Bogenrief
Volga, SD

EASIEST OF ALL LEMON PIE

Combine:
1 can Eagle Brand Sweetened condensed milk
1 6-oz. can frozen lemonade concentrate
1 12-oz. carton of Cool Whip
Pour into baked pie shell. You may use a graham cracker crust.

Mrs. Harris Hagen
Hendricks, Minn

APPLESAUCE CAKE

1 c. sugar
1/2 c. oleo
2 eggs
1 1/2 c. applesauce
2 tsp. soda in
2 c. flour
1 c. raisins
1/2 c. nuts
1 tsp. vanilla
1/2 tsp. cinnamon
1/4 tsp. cloves
1/2 tsp. nutmeg
Cream sugar, oleo and eggs. Stir in applesauce alternately with flour, spice, soda, and vanilla. Fold in nuts and raisins. Bake 350 25-30 min.

Marian Voelker
1918 Derald Dr.

PINEAPPLE CRUNCH CAKE

1 can (1 lb. 4 oz.) crushed pineapple
1 box butter brickle cake mix or apple spice cake mix
1 c. flaked coconut
1/4 c. margarine melted with 1 c. brown sugar
1/2 c. chopped nuts
Place ingredients in order given in 9x13" pan. Drizzle the sugar and margarine over the first three ingredients and top with nuts. Bake for 30 min. at 350. Serve with whipped topping.

Mrs. Willard Hammond
827 1st Ave.

FRESH STRAWBERRY PIE

Pastry shell:
1 c. all-purpose flour
1 Tbsp. sugar
6 Tbsp. butter (room temp)
1 egg yolk
1 Tbsp. ice water
Combine flour, sugar and butter. Add egg yolk and ice water. Mix well and chill in covered bowl. Roll between sheets of waxed paper and slide into a 9" pie pan. Chill. Bake at 375 pricking dough with fork whenever it begins to bubble. Bake about 15 min. or until browned. Cool.

Beat 1 pkg. (3 oz.) cream cheese, softened with 3 Tbsp. commercial sour cream. Spread on bottom of shell and refrigerate. Wash and hull 1 1/2 qt. strawberries. Mash enough uneven ones to make 1 c. Force through sieve and add water to make 1 c. Mix 1 c. sugar and 3 Tbsp. cornstarch. Add 1/2 c. water and sieved berries.

Cook over medium heat, stirring until mixture is clear (about 1 min.) Stir to cool slightly. Add a few drops of red food coloring. Fill shell with remaining berries, tips up and pour cooked mixture over top. Chill 1 hour.

Mrs. Lowell Gilbertson
Arlington, SD

FRESH PEACH PIE

Make your favorite pie crust, bake and cool. Slice fresh peaches and fill to desired depth in pie shell. Combine 1 c. water, 1 c. sugar, 2 Tbsp. Cornstarch, and a scant tsp. almond flavoring. Heat, stirring constantly until mixture thickens. Cool to lukewarm and pour over peaches. Refrigerate. This can be served with whipped cream or just plain.

Mrs. David D. Walgenbach
RR 4, Brookings

PINEAPPLE SWEET CAKE

2 c. sugar
2 eggs
1 tsp. soda
2 c. flour
1/4 tsp. salt
1/2 c. oil
1 large can crushed pineapple (drained)
Mix dry ingredients, add oil, eggs, and pineapple. Mix thoroughly. Bake in 15x10x1" greased pan at 350 for 25 min. Icing (to be put on warm cake)
1 small can evaporated milk
1 c. sugar
1 stick butter.
Boil 10 min. stirring constantly. Add 1 c. chopped nuts and 1 c. coconut. Mix thoroughly and spread on cake.

Mrs. G. McKibben
White, SD

CHOCOLATE OATMEAL CAKE

1 c. quick cook oatmeal
1 1/2 c. hot water
1/2 c. oleo
Pour water over oats. Let stand 20 min. Beat:
2 eggs
1 1/2 c. sugar
1 c. flour
1/2 tsp. soda
1 tsp. soda
1/2 c. cocoa
1 tsp. vanilla
Bake in 350 oven
1 c. brown sugar
1/2 stick oleo
1/4 c. cream
Cook over low heat until butter melts. Add 1 1/2 c. coconut and 1/2 c. pecans, Pour over top of cake and return to oven for 10 min. Delicious!

Majel Marcellus
Arco, Minn.

APPLE DUMPLINGS

Make a syrup of 2 c. water, 2 c. sugar, 1/2 tsp. cinnamon and 1/4 tsp. nutmeg. Add 1/4 c. butter. Sift together 2 c. flour, 1 tsp. salt and 2 tsp. of baking powder. Cut in 1/4 c. shortening. Add 1/2 c. milk all at once and stir until moistened. Pare and quarter 4 apples. Roll dough 1/4" thick and cut 8 5" squares using a pastry wheel or a serrated cutter. Arrange 2 quarters of an apple on each square. Sprinkle generously with sugar, cinnamon and nutmeg and dot with butter. Dampen edges lightly with water-moistened fingertips. Fold corners to center pinching dough together just behind decorative edge. Place in greased baking dish so dumplings do not touch. Pour syrup over dumplings. Bake 375 for 35 min. Serve warm or cool. The dumplings may be prepared and put in the freezer. Thaw while preparing the syrup and bake as directed above.

Betty Mohlenhoff

PIE CRUST

4 c. all purpose flour
1/2 lb. white lard
4 tsp. salt
water
Refrigerate both flour and lard until chilled, but not solid. Combine flour and lard until the lumps are the size of peas. Sprinkle salt on during mixing. Sprinkle ice water on blended flour and lard. Toss like a tossed salad to mix in water. Use only enough water to hold dough together.

Roll the dough out 1/8" thick or better. If baking a single crust alone, bake 12-15 min. at 375. For double-crust fruit pie, the pie is done when it boils and color comes through.

Roger Julian
1347 5th St.

COCONUT MILK ICE CREAM

Grate meat from fresh coconuts. Pour warm water over the grated coconut in a large bowl. Squeeze handfuls of coconut and remove them from the bowl. When all the coconut has been removed, pour the coconut "milk" mixture through a strainer. Repeat the squeeze-strain procedure three more times, using fresh water. Discard the coconut pulp. Add sugar to taste (about 1 1/2-2 c. sugar to 5 c. coconut milk.) Freeze ice cream. Sweets such as jackfruit, dried sweet corn, or green sweet noodles (loechong) may be added just before freezing.

Anita Johnson
402 Medary Ave.

RHUBARB CRUMB

1 c. Flour
1/2 c. soft butter or margarine
6 Tbsp. powdered sugar
Combine these ingredients together for crust. Pat into buttered 9x13 pan. Bake at 350 for 15 min. Remove from oven when done.
3 eggs.
2 c. white sugar
1/2 c. flour
1 tsp. baking powder
3 c. rhubarb, cut up
Beat eggs, add rest of ingredients except the rhubarb. Beat well. Stir in rhubarb. Pour over crust. Bake 45 min. at 350. Serve warm or cold with whipped cream.

Mrs. Martin Sterud
Volga, SD

OATMEAL PIE

1/2 stick oleo
1/4 c. brown sugar
1/4 c. dark karo syrup
2 eggs
1 c. oatmeal
1/4 c. flake coconut
1 tsp. vanilla
1 8" unbaked pie shell
Cream oleo and brown sugar. Add syrup, eggs, oats, coconut and vanilla. Mix well and pour into unbaked pie shell. Bake 350. 40-45 min. 6 servings.

Mrs. Reece Lewis
Brookings

APPLE PUDDING OR CAKE

Beat together till creamy:
1 c. sugar
1/2 c. shortening
1 egg
Add:
3 large tart apples, chopped
1 1/2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt
1/2 c. chopped nuts
Spread in 8x11 pan and cover

with this topping:

3 Tbsp. flour
one-third c. brown sugar
1/2 tsp. cinnamon
2 Tbsp. margarine
Mix together with fingers and sprinkle over top and bake at 350 for 40 min.

Diana Hoogetraat
1419 1st St.

GREEN TOMATO MINCEMEAT

8 lb. green tomatoes (1 gal.)
2 Tbsp. salt
8 lb. apples
2 lb. raisins, ground
4 lb. sugar
1 tsp. cloves
1 tsp. allspice
2 tsp. cinnamon
1 c. white vinegar

Chop tomatoes and mix with salt. Let stand overnight. In the morning, drain tomatoes and discard liquid. Add chopped apples, raisins, sugar, spices, and vinegar to tomatoes. Boil together for 1 1/2 hours. Seal in sterilized pint jars. Use in 2-crust pies and bake as an apple pie.

Mrs. Walter D Mueller
Elkton, SD

FRUIT DOWDY (REAL OLD RECIPE)

Grease pan and put fruit cooked or uncooked in bottom of pan. Add sugar as desired to fruit. For crust on top:

3 large mixing spoons of flour and
2 tsp. baking powder, sifted together.

Mix with 1 large mixing spoon of butter

Add pinch of salt
Add milk till dough is so it can be rolled out the size of the pan. Put crust on top of fruit and bake at 335 oven for about 20-25 min. When served, the fruit dowdy can be topped with a small dip of any whipped cream.

Ida Alickson
127 9th St.

EASY DATE DROPS

1 c. shortening
2 c. brown sugar
2 eggs
1/2 c. cold coffee
3 1/2 c. flour
1 c. chopped dates
1/2 c. chopped dates
1/2 c. chopped nuts
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
Mix together and drop by tsp. about 1 1/2" apart. Bake at 350 for 12-15 min.

Mrs. David Knutson
RR 3, Brookings

ANGEL FOOD DESSERT

1 c. sugar
2 c. milk
2 egg yolks
Bring to boil. While hot add 2 pkg. lemon jello. Cool. Add 2 beaten egg whites. When set, add 1 pint cream which has been whipped, No. 2 can crushed pineapple (drained) and 1/4 c. chopped marachino cherries. Break loaf angel food in small pieces. Put 1/2 of angel food in bottom of 9x13 cake pan. Pour 1/2 of custard over this, then rest of angel food and last the remaining custard. Chill. Serve with whipped cream.

Mrs. Lyle A Piehl
Elkton, SD

SODA CRACKER PIE

20 soda crackers, crushed
20 dates cut fine
3/4 c. chopped nutmeats
4 egg whites beaten stiff
1 c. sugar
1 tsp. vanilla
Mix crackers, nuts and dates together. Beat egg whites, adding sugar and vanilla. Blend cracker mixture with egg mixture and pour into greased pie tin. Bake 350 for 20 min. or until light brown. Serve with whipped cream. This pie forms its own crust and is really very rich.

Mrs. DeWayne Basart
Flandreau, SD

CRANBERRY PUDDING

1 1/2 c. cranberries, each one cut in 3-4 pieces
One-third c. hot water with 2 tsp. soda
2 Tbsp. sugar
1/2 c. light molasses
1/2 tsp. salt
1 1/2 c. flour

Combine all ingredients and steam in well buttered tin cans or molds 1 1/2 hours at 350. Or use Presto pan half full of water and set cans in water, leaving top plug off. Serve with sauce:

1/2 c. butter
1 c. sugar
1/2 c. cream

Let come to boil and remove. Serve hot over pudding. Can be kept in refrigerator and reheated.

Mrs. Ralph Quincey
Aurora, SD

RHUBARB BARS

1 1/2 c. brown sugar
1/2 c. oleo
1 egg
1/4 tsp salt
1 1/2 c. rhubarb, finely cut
1 c. buttermilk or sour milk
1 tsp soda
1 tsp. vanilla
2 c. flour

Mix in order given and put in 9x13 pan. Sprinkle top with mixture of 1/2 c. sugar, 1 tsp. cinnamon and chopped nutmeats. Bake 350 for 35-40 min.

Mrs. Ralph Quincey
Aurora, SD

CHCOLATE CHEESECAKE

TORTE
1 pkg. 2-layer-size German chocolate cake mix
1 11-oz. can mandarin orange sections
1 envelope (1 Tbsp.) unflavored gelatin
1 8-oz. pkg. cream cheese, softened
1 c. sugar
2 egg yolks
1/2 tsp. grated lemon peel
1 Tbsp. lemon juice
2 egg whites
1/2 c. whipping cream

Prepare cake batter according to pkg. directions. Pour into 2 greased and floured 9" round layer pans. Bake in 350 oven for 25-30 min. Cool 10 min. Remove from pans; cool thoroughly. Drain oranges, reserving 1/4 c. syrup. Dice sections; set aside. Soften gelatin in reserved syrup; dissolve over hot water. Cool slightly. Beat together cream cheese and sugar. Beat in egg yolks, lemon peel and juice. Stir in cooled gelatin. Beat egg whites till stiff; whip cream. Fold egg whites and cream into gelatin mixture with oranges. Turn into 8" round layer pan. Chill til set. Unmold onto bottom cake layer. Cover with second cake layer. Sift confectioners sugar over top.

Eileen Evans
120 Sunnyview

PINEAPPLE BAKELESS CAKE

14 graham crackers, crushed
1/2 c. butter
2 c. powdered sugar
2 eggs

Beat 5 min. and spread over crushed crumbs in 9x13 pan.
3/4 pint cream (whipped)
1 tsp. vanilla
1 can crushed pineapple (drained)
1/2 can cherries (marachino)
1/2 pkg. small marshmallows

Mix above ingredients and pour over 1st layer. Sprinkle with a few graham cracker crumbs. Refrigerate over night.

Mrs. Dale F. Murhpy
White, SD

APPLE PANDOWDY

4-5 medium cooking apples (1 1/4 lb.)

1/2 c. sugar
1 Tbsp. cinnamon
1 stick pkg. pie crust mix
2 Tbsp. soft butter or margarine

1/2 c. dark brown sugar, packed
Peel and core and slice apples; arrange in greased shallow 2 qt. baking dish. Sprinkle with sugar and cinnamon. In small bowl crumble pie crust stick, add butter and brown sugar and blend. Crumble mixture over apples. Bake at 350 for 30 min. Delicious served warm with ice cream. Serves 6-8.

FROZEN YUM YUM

1 1/2 c. graham cracker crumbs
two-thirds c. butter or margarine
2 c. powdered sugar
3 egg yolks, slightly beaten
2 sq. chocolate
pinch of salt
1 tsp. vanilla
1/2 c. chopped nutmeats
3 egg whites, beaten well
1 qt. vanilla ice cream

Pat crumbs on bottom of 9x13 pan. Cream butter and sugar. Add egg yolks, chocolate, salt, vanilla and nuts. Fold in egg whites. Pour filling on crumbs. Freeze for 2 hours. Soften ice cream. When soft enough to spread, put it on top of filling. Sprinkle graham cracker crumbs on top and return to freezer.

Marion A. Sample
Toronto, SD

CREAM CHEESE POUND CAKE

1 8-oz. pkg. cream cheese
3 c. or sticks oleo
3 c. cake flour
5 large eggs
2 tsp. vanilla
pinch of salt
Cream sugar, oleo, and cream cheese. Add eggs one at a time, beat 1 min. after each egg. Mix or fold in flour and vanilla. Bake at 350.

Wanda Hopp
RR 3, Brookings

DELICIOUS COOKIES

1 c. margarine
1 c. brown sugar
1 c. white sugar
1 c. vegetable oil
1 egg
3 1/2 c. flour
1 pkg. chocolate chips
1 tsp. salt
2 tsp. vanilla
1 tsp. soda
1 tsp. cream of tartar
1 c. oatmeal
1 c. coconut
1 c. Rice Krispies

Cream sugars with margarine and oil. Add egg, beat well. Add vanilla. Sift dry ingredients together. Add to creamed mixture. Then add oatmeal, coconut, Rice Krispies and chocolate chips. Drop by tsp. on a cookie sheet. Bake 350.

Carol Anderson
Aurora, SD

MATRIMONIAL BAR

1/2 c. butter melted
1/2 c. brown sugar
1 c. oatmeal
1 c. flour
1/2 tsp. soda
1 tsp. vanilla

Mix together and place half mixture in bottom of greased 9x9 square pan.

Place 11-lb. 4 oz. can cherry pie filling on top of crumbs. Sprinkle with rest of crumbs mixture. Bake 325 for 1 hour.

Diane Kosbau
1524 5th St. S.

BEST PIE CRUST

2 1/2 c. flour
1 tsp. salt
1 c. lard (from frig.) must be regular lard
1 tsp. vinegar
1 egg
5 Tbsp. cold water
After beating vinegar, water, and egg till frothy, add to blended flour mixture. This pie crust is never fail crust. With this pie crust recipe, anyone can make a pie.

Mrs. Carl W. Andersen
Aurora, SD

OATMEAL CARAMEL BARS

Melt: 1 bag light caramels (42) and 7 Tbsp. milk
Combine the following (only until a crumbly stage):

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

Pat two-thirds of this mixture in 9x13 pan. Bake 10 min. at 350. Take out of oven and sprinkle 1 (16 oz.) pkg. of chocolate chips and 1/2 c. of chopped walnuts over. Then pour the melted caramel mixture over the chocolate chips and nuts. On top, sprinkle the remaining one-third of the flour mixture. Bake 10 min. longer at 350.

Trudy Jensen
517 1/4 12th Ave.



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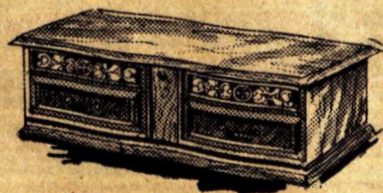
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FURNITURE BARN

BROOKINGS—PIPESTONE—HURON

APPLE CAKE

4 c. diced apples
2 c. sugar
Sprinkle sugar over apples. Let stand 1 hour to form juice
2 eggs
¾ c. salad oil
1 tsp. vinegar
Beat together and add to apples.

Sift:
2 c. flour
1½ tsp. soda
1 tsp. salt
2 tsp. cinnamon
Mix all together. Bake 40 min in 325 oven in a 9x15 pan or until its done. When tested with a finger touch and it springs back. Serve unfrosted with a scoop of ice cream.

Mrs. Leo Pedersen
911 8th St.

PEANUT BARS

1¾ c. sugar
2 c. cake flour
2 tsp. baking powder
pinch salt
Sift, then add:
1 c. boiling milk
vanilla
4 egg whites beaten
Put in an ungreased pan and in a 350 oven. When done, let cool completely and cut in squares. Frost lightly with thin powdered sugar frosting and roll in cracked, salted peanuts. Don't grind. Very good.

Verle Johnson
Riverview Manor Nursing Home,
Flandreau

CHERRY TORTE

½ lb. graham crackers. 2 Tbsp. butter or oleo. Roll graham crackers, add melted butter. Grease 9x12 pan. Line bottom and sides with mixture.
Filling:
1 pkg. cherry jello
1 c. cherry juice
1 large can sour cherries
1 pint cream, whipped or 2 pkg. Dream Whip
½ c. sugar
1 egg white.
Pour ¼ c. sugar over cherries which are drained of the juice. Dissolve the pkg. of jello with 1 c. boiling water and 1 c. drained cherry juice. Cool, until it begins to thicken. Whip cream until stiff and fold in stiffly beaten egg white. Add remaining ¼ c. sugar to cream. Add the cooled jello to which the cherries have been added and mix thoroughly or use egg beater. Pour in lined cake pan and cover with remaining crumbs. Refrigerate several hours.

Mrs. Otto A. Prahl
RR 2 Brookings

BUTTERSCOTCH FONDUE

¼ c. butter
2 c. light cream (may use half and half or part evaporated milk and part whole milk)
1 c. brown sugar
1½ Tbsp. cornstarch
3 Tbsp. light rum (I use imitation rum)
Heat butter, cream and brown sugar in saucepan. Stir until melted and bubbly. Mix cornstarch and rum together; pour into cream mixture, stirring constantly until mixture thickens. Pour into fondue pot; over low flame. Use sponge cake, marshmallows, bananas for dunkers.

Mrs. Connie Kaiser
Hawrysh Apts. No. 14A

GERMAN CHOCOLATE BAR COOKIES

½ c. butter
1 pkg. German chocolate cake mix
3 c. miniature marshmallows
1 pkg. 6-oz. butterscotch pieces
1½ c. flaked coconut
1 c. chopped pecans
1 can 14 per cent sweetened condensed milk
Heat oven to 350. Melt butter in jelly roll in oven. Rotate pan until butter covers bottom. Sprinkle cake mix (dry) in pan. Sprinkle marshmallow, butterscotch pieces, coconut and nuts over cake mix in order listed. Pour milk evenly over top. Bake 25 min. or until golden brown. 30 bars 3x1½.

Mrs. Tilmer Bakken
1117 Western Ave.

RHUBARB CAKE

1 c. sugar
½ c. butter
1 egg
1½ c. rhubarb sauce
2 tsp. soda
1 c. raisins
1 tsp. cinnamon
1 tsp. cloves
2 c. flour
1 c. walnut meats
Mix butter and sugar and add egg. Mix soda with the rhubarb sauce and add to sugar mixture. Sift spices with flour, add raisins and nutmeats to the batter before sifting in the flour. Bake in a dripping pan in a moderate oven. Frost with brown sugar frosting.

Mrs. LW Nelson
Flandreau, SD

FLORIDA PIE

Crust:
6 egg whites
2 c. sugar
1 tsp. vanilla
40 crushed Ritz crackers
½ c. nuts
Beat egg whites until stiff. Gradually add sugar and vanilla. Mix crackers, nuts, and 1 c. sugar together. Fold this mixture into the egg whites. Spread in 9x13 pan and bake for 30 min. at 350. Let cool.
Filling:
½ c. cocoa
½ c. butter (melted)
2 eggs
1 tsp. vanilla
2 c. powdered sugar
Mix and spread over crust
Topping:
Whip 1 pint cream and add 4 Tbsp. powdered sugar. Spread over filling and garnish with nuts.
Shirley Eggen
2028 Derald Dr.

CHOCOLATE CREAM CHEESE DESSERT

Crust:
1 c. flour
½ c. butter
½ c. nuts, chopped
Bake 10 min at 350 and cool.
Mix together:
8 oz. Philadelphia cream cheese
1 c. powdered sugar
Then fold in 1 large container Cool Whip and pour over crust. Then mix 2 pkg. instant chocolate pudding with 2½ c. milk. Pour this over cream cheese mixture. Put small container Cool Whip on top. Refrigerate.
Benda Berseth
106 Lincoln Lane S

WORKING MOTHER'S BROWNIES

Two-thirds c. shortening
1½ c. sugar
4 Tbsp. cocoa
3 eggs unbeaten
½ c. milk
1 c. flour
½ tsp. baking powder
¾ c. chopped nuts
1 tsp. vanilla
½ tsp. salt
Cream shortening and sugar, then add eggs and beat well. Add cocoa, milk and flour, salt and vanilla. Stir in nuts. Bake 30 min. at 350 in 9½x13 pan.

Frosting:
1 c. sugar
¼ c. milk
2 Tbsp. cocoa
one-third c. oleo
Place over low flame and stir til it comes to boil. Boil for 1 min. cool, then beat with mixer until thickens.

Mrs. Bill Wheeler
Western Estates

CHOCOLATE PAN CAKE

Mix together
2 c. flour
2 c. sugar
In a pan put:
1 stick margarine
3 Tbsp. cocoa
1 c. water
½ c. shortening
Bring to a boil and pour over flour-sugar mixture. Add 2 eggs and 1 Tbsp. vanilla. Pour into 11x16 pan, ungreased. Bake 20 min at 350. During the last 5 min., melt 1 stick margarine, 3 Tbsp. cocoa, and 8 tsp. milk over low flame. Add 1 box powdered sugar, 1 Tbsp. vanilla and 1 c. nuts. Pour over cake 5 min. after it comes out of oven.

Mrs. Ron Haydter
534 Heritage Dr.

APPLE CAKE

1 c. sugar
1 egg
½ c. salad oil
Cream together and add:
1 c. sifted flour
½ tsp. salt
1 tsp. cinnamon
1 tsp. baking powder
Then stir and beat well. Add:
1 c. chopped walnuts
2 c. cooked apples.
Place in greased shallow pan or a cookie sheet. Bake 350 for 35 min. Sprinkle with powdered sugar.
Mrs. Norman E. Grance
White, SD

ANGEL PIE

Soften 1 tsp. gelatin in 1 Tbsp. cold water
Mix ½ c. sugar, 2 Tbsp. cornstarch, ¼ tsp. salt. Add to 1 c. salted milk in double boiler and cook until thick. Then cook 15 min., stirring constantly. Stir a little of mixture into 3 beaten egg yolks and return to boiler. Cook a few minutes longer. Add gelatin and 1 and one-third tsp. vanilla. Cool. Fold in 1 c. cream, whipped; ½ c. chopped pecans or walnuts and 4 marachino cherries, cut in pieces. Pour in baked pie shell. Chill and serve.
Mrs. Raymond Storm
Elkton, SD

GRAPENUT PIE

½ c. grapenuts
½ c. lukewarm water
1 c. firmly packed light brown sugar
1 c. dark corn syrup
¼ c. butter
½ tsp. salt
3 eggs
1 tsp. vanilla

Soak grapenuts in lukewarm water. Combine sugar, syrup, butter and salt in pan. Bring to quick boil, stirring until sugar is dissolved. Remove from heat. Beat eggs until foamy, add small amount of hot syrup mixture to eggs, beating well. Add remaining syrup to eggs, again beating well. Stir in grapenuts and vanilla. Bake at 375 for 45-50 min. Crust:

1 c. sifted flour
½ tsp. salt
6 Tbsp. shortening
2 Tbsp. cold water
Mrs. Gus Kakonis
Brookings

BUTTERNUT CAKE

1 c. shortening
2 c. sugar
4 eggs
2 c. self-rising flour
1 c. milk
1 Tbsp. butternut flavoring
Cream shortening, sugar, eggs. Add remaining ingredients and mix. Bake at 350 for 25 min. in 3 8" round pans, frost.

Frosting:
1 stick oleo
1 box powdered sugar
8 oz. Philadelphia cream cheese
1 Tbsp. butternut flavoring
1 c. chopped nuts
Cream oleo, sugar, and cream cheese. Add flavoring and nuts. Beat to spreading consistence.
Judy Applegate
268 8th Ave.

PUMPKIN BARS

2 c. sugar
1 15-oz. can pumpkin
2 c. flour
1 tsp. soda
¼ tsp. cloves
¾ c. salad oil
4 eggs
2 tsp. baking powder
2 tsp. cinnamon
Mix and bake in greased jelly roll pan in 350 oven for 30-35 min. Frosting:

1 3-oz. pkg. cream cheese
1 Tbsp. milk
½ tsp. vanilla
6 Tbsp. margarine
Mix well with electric beater then add about 2 c. powdered sugar.

Doreen Knutson
RR 4 Brookings

FRUIT SOUP

3 c. raisins
1 c. prunes
1 c. dry apricots
Wash fruit, boil in 2 qt. water in tightly covered kettle until fruit is tender. Add:
½ c. whole tapoica (not the quick-cooking kind)
one-third c. sugar
½ tsp. salt
1 tbsp. lemon juice
1 tsp. nutmeg
1 c. grape juice
Simmer gently 20 min. stirring occasionally. May be served warm or cold. May be served separately or as a topping for cake, pudding or ice cream.
Marjorie A. Hendricks
1038 7th Ave.

ORANGE RAISIN PIE

1 c. brown sugar
2 Tbsp. cornstarch
6 oz. can frozen orange concentrate
2 c. water
2 c. raisins
½ c. pecans (opt.)
2 Tbsp. butter
Combine sugar, cornstarch. Add orange concentrate and water. Cook over medium heat until thick and clear. Add raisins, pecans and butter. Put in pie shell and bake at 425 for 25 min.
Mrs. Cicil Sanderson
Aurora, S.D.

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310 Main Avenue

Brookings, S.D.

PEACH COBBLER WITH CHEESE BISQUITS

8 peaches, sliced
 1½ c. sugar
 2 Tbsp. cornstarch
 ½ tsp. salt
 2 Tbsp. lemon juice
 ½ tsp. almond juice
 ½ tsp. almond extract
 3 Tbsp. butter

Biscuits:
 2 c. Bisquick
 1 c. grated cheddar cheese
 4 Tbsp. melted butter
 two-thirds c. milk

Places peaches in greased 9-13 pan. Mix sugar, corn starch and salt and sprinkle on. Sprinkle on almond and lemon juice. Dot with butter. Heat at 400 for 15 min. While peaches are baking, measure Bisquick in bowl and stir in cheese. Add butter and milk. Stir with fork until blended. Drop batter, making 12 biscuits. Bake 20 min. and serve with cream.

Mrs. Donald Vettrus
 Hendricks, Minn.

KATHY'S STANDBY

1 can strawberry pie filling
 1 can crushed pineapple, drained
 1 can Eagle Brand Condensed milk (sweetened)
 1 large bowl Cool Whip

Mix together, put in 9x13 pan and freeze. Remove from freezer 15 min. before serving. Use on salad greens for salad or serve as dessert.

Myrol Jones
 1425 1st St.

MACARON PIE

Beat:
 3 eggs yolks with
 ¼ tsp. salt

Add:
 1½ c. sugar
 ¼ c. milk

Add;
 2 Tbsp. melted butter
 1 tsp. lemon juice
 ¼ tsp. lemon extract
 1¼ c. flaked coconut

Fold in stiffly beaten 3 eggs whites, Pour the filling into unbaked 9" crust. Bake at 375 for 50 min.

Margaret Christopherson
 RR1, Elkton, SD

DANISH PASTRY

Mix:
 ½ c. margarine
 1 c. flour
 2 Tbsp. water

Pat into cookie sheet.

Topping
 ½ c. margarin
 1 c. water

Heat to boiling, remove from heat. **Add:**
 1 c. flour
 3 eggs, one at a time. Beat after each addition.
 1 tsp. almond extract

Bake at 350 for 55 min. Frost with powder sugar while still hot.

Mrs. Ella Newman
 1532 5th St. Apt. 6

SOUR CREAM PIE

1 c. sour cream
 ½ c. seeded raisins
 ½ tsp cloves
 1 c. sugar
 pinch nutmeg
 yolks of 3 eggs
 white of 1 egg

Cook to custard stage, pour into baked shell. Then beat the whites of 2 eggs, add 2 Tbsp. sugar and spread on top of pie. Brown in oven.

Mrs. Lawrence Howell
 110 9th Ave.

REFRIGERATOR CHEESE CAKE

Crust:
 ½ lb. graham crackers
 1 tsp. vanilla
 ½ c. sugar
 ½ c. melted butter

Press in bottom of 9" pan (reserve 1 c. for topping) Bake 350 for 10 min.

Cheese filling:
 2 Tbsp. gelatin
 ½ c. cold water
 2 eggs
 1 c. sugar
 1½ tsp vanilla
 ½ tsp. salt
 ½ c. milk
 1 lb. creamed cottage cheese (sieved)
 1½ c. heavy cream chilled

Soak gelatin in cold water 5 min. Beat eggs yolks slightly in top of double boiler; add sugar, salt and milk, mix well, and cook over gently boiling water until mixture coats a spoon (5 min.) stirring constantly. Add soaked gelatin and stir until gelatin is dissolved; cool. When mixture begins to thicken, add cheese and extract and beat with a rotary beater until light and fluffy. Whip cream until stiff; fold in cheese mixture, the fold in stiffly beaten egg whites until no flecks of egg white can be seen. cover with remaining crumb mixture and chill until set. (4 hours.)

Mrs. Dale Berkland
 Normandy Village, No. 44

RED CAKE

½ c. shortening
 1½ c. white sugar
 2 eggs
 2 oz. red food coloring
 1 tsp. salt
 1 tsp vanilla extract
 1 c. buttermilk
 2½ c. cake flour
 1 tsp. soda
 1 tsp. vinegar
 2 tsp. cocoa

Mix vinegar and soda in cup and let sit. Cream sugar, shortening and eggs. Make a paste of cocoa and some food coloring; add to creamed mixture. Alternately add sifted flour and salt. with buttermilk; then add food coloring and vanilla. Add the vinegar-soda mixture and mix well. Pour into 2 layer pans. Bake at 350 for 30 min. Cool thoroughly, then split each layer in half.

Cook mixture of 1 c. sweet milk and 3 Tbsp. flour in double boiler until thick, stirring constantly. Cool. Cream 1 c. white sugar and 1 c. butter (don't set out first) until fluffy. Add 1 Tbsp. vanilla. Gradually add the cooked mixture, a spoonful at a time, beating constantly. Beat 2 min. at full speed. Spread between each layer and on top.

Deanna Boone
 618 14th Ave.

RICE KRISPIE BAR

1 box Rice Krispies
 3 c. Wheaties
 1 c. salted peanuts

Boil 1 c. sugar, 1 c. white syrup, 1 c. thin cream (or evaporated milk) till it forms a soft ball in cold water. Pour over cereals and mix well. Put in greased pan. Cut into bars when cold. Good for after-school snacks.

Ida Alickson
 127 9th St.

CRIMSON SNOWFLAKE PUDDING

1 c. sugar
 1 Tbsp. unflavored gelatin
 ½ tsp. salt
 1¼ c. milk
 1 tsp. vanilla
 1 and one-third c. flaked coconut

Thoroughly mix sugar, gelatin and salt; add milk. Stir over medium heat until gelatin and sugar are dissolved. Chill til partially set. Add vanilla. Fold in coconut, then whipped cream. Pour into 1½ qt. mold; chill till firm, at least 4 hours. Serve with Crimson Raspberry Sauce:

Thaw and crush 1 10 oz. pkg. of frozen raspberries; combine well with ½ tsp. cornstarch; add ½ c. red currant jelly. Bring to boiling. Cook and stir till mixture is clear and thickens slightly. Strain and chill.

Great for the holiday season.
 Olive Sevig
 320 Harvey Dunn St.

BUTTERSCOTCH OATMEAL COOKIES

1 c. margarine
 ¾ c. brown sugar
 ¾ c. granulated sugar
 2 eggs
 1 Tbsp. hot water
 1 tsp. vanilla
 1 ½ c. flour
 1 tsp. soda
 2 c. quick oatmeal
 1 6-oz. butterscotch chips
 ½ c. chopped walnuts

Cream margarine and sugars. Beat in eggs, then hot water and vanilla. Add flour mixed with soda. Add nuts, oatmeal and butterscotch chips. Drop by teaspoonfuls on cooky sheet. Bake for 10-12 min. at 375.

Holly Voelzke
 105 Gilley Ave.

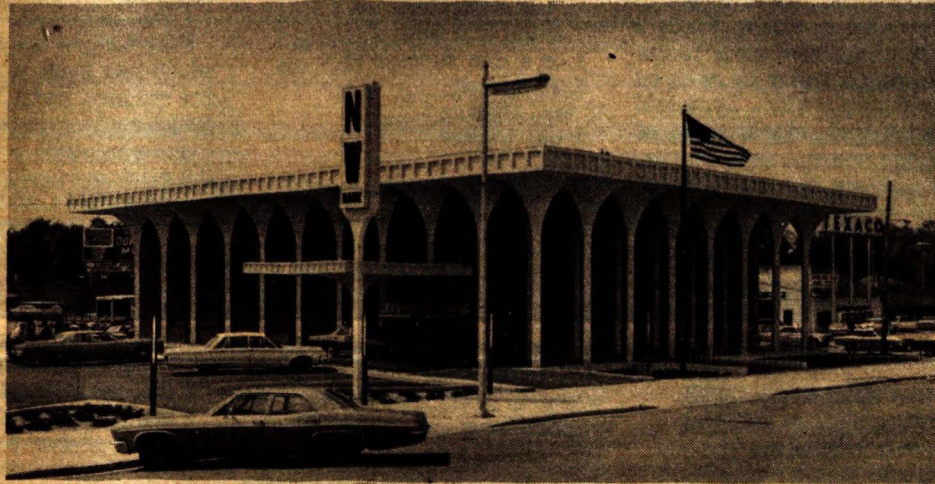
TUNA-MUSHROOM CASSEROLE

2 cans tuna
 1 can cream of celery soup
 1 can cream of chicken soup
 1 small can mushrooms (chopped)
 3 c. uncooked noodles
 1 c. milk
 1 tsp. salt
 1 small pkg. crackers
 butter

Cook noodles in 6 qts. of water til tender. Drain and put in a large casserole. Add soups, drained tuna, mushrooms, milk, and salt. Crush crackers over top of casserole and dot with butter. Bake at 350 for 1 hour. Serves 12-16.



THANK YOU FOR MAKING IT POSSIBLE



NORTHWESTERN BANK

6th & MAIN

BROOKINGS, S.D.

Men's Division

John Hammond, 827 1st Ave., is the 1974 winner of the Men's Division Category. Hammond's entry was "Spanish Hamburger Casserole". He has been cooking since high school.



Honorable Mention

ITALIAN NOODLE BAKE

Cream until smooth: 1 8-oz. pkg. Philadelphia Cream Cheese, ½ c. condensed milk, ½ tsp. garlic salt, ¼ tsp. Worcestershire sauce, 2 tsp. lemon juice. In a large skillet put ¼ c. chopped green pepper, ½ c. chopped onion and 2 Tbsp. margarine. Simmer for 8 min. Then add 1 lb. lean ground beef, ½ c. hickory ketchup, and 1 can (8 oz.) tomato sauce and cook. Meanwhile, cook 2-3 c. noodles and when done, add to the creamed mixture. Pour noodle mixture into a square baking pan and pat ¼ c. Parmesan cheese on this, then pour hamburger mixture over noodles and sprinkle top with another ¼ c. Pamesan cheese. Bake to heat through.

Mr. Dick Rayman
2814 South Center,
Sioux Falls

PIZZA

Crust:

1 c. flour
2 tsp. baking soda
½ tsp. salt
one-third c. milk
½ c. salad oil

Mix above. Stir vigorously.

Knead 10 times til smooth. Roll out to fit 12" round pizza pan.

Topping:

4 oz. tomato sauce
½ Tbsp. chopped onion
¼ tsp. salt
¼ tsp. oregano
½ tsp. pepper

Mix the above together. Then spread on dough. Sprinkle with your favorite meat; hamburger, sausage, Canadian bacon. Top pizza with shredded American cheese. Bake 425 for 20 min.

Dave Kosbau
1524 5th St. S, Apt. 14

DON'S HAMBURGER AND BEAN SOUP

Brown ½ lb. hamburger in small chunks, in skillet. Place 2 or 3 c. of small dried navy beans in 2 qt. salted water in covered cooking pot. Add browned hamburger and several slices of onion to water and beans. Simmer slowly about two hours or until beans start to soften. Replenish water as needed. Serve with cornbread and cottage cheese or salad. Serves 6.

Don Boyd
708 3rd St.

POLYNESIAN DINNER

Prepare chicken as follows:

One or two chickens
Cover with Water
Add bay leaf, onion salt, and pepper to taste.

Cook until tender.

Cool and de-bone the chicken
Add 1 can of mushroom soup, ½ c. of stuffed, chopped olives, and cook with chicken to make broth. Thicken broth if desired.

Serve as follows:

Chow main noodles (3 cans)
Rice (cooked)
Chicken and gravy
peas (2 pkg. frozen)
chopped onion
chopped celery
chicken and gravy (the second layer)

grated sharp cheddar cheese
pineapple (chunk or tidbits)
slivered almonds
coconut
tomatoes

Ingredients may be taken in proportion to the likes of the individual. It is suggested, however, that the pineapple, cheese, and coconut add very persuasive and delightful flavor.

Gary D. Lewis
715 9th St.

GOOD AND EASY MEAT LOAF

2 lb. twice ground lean beef
¼ lb. soda crackers
½ c. milk
½ c. brown sugar
1 c. chopped American cheese
4 eggs
1 small can tomato sauce with onion
1 small can tomato sauce, plain seasoning - onion salt, pepper to taste

Crush crackers. Mix all the ingredients except the last can of tomato sauce. The eggs should be lightly beaten. Make into a loaf in shallow baking dish. Spoon remaining can of tomato sauce on top. Bake in oven 325-350 for 1 hour. WATCH IT. Brown but don't burn. This will serve four persons generously.

C.M. Kershner, M.D.
1216 7th St.

RULLEPOLSE (ROLLED SANDWICH MEAT)

1 flank of beef or lamb
½ tsp. saltpeter
1 onion, cut fine
3 or 4 thin slices pork
2 Tbsp. salt
½ tsp. allspice
1 tsp. pepper

Brine:

2½ qt. boiling water
2 c. salt
½ tsp. saltpeter

Remove sinews from meat and cut it so it forms a square or reetangle. Flatten out and sprinkle with seasonings. Lay on pork slices. Roll meat tightly so when cut it will slice across grain of meat, and sew ends and sides. Put in cold brine 10 days. After 10 days, remove meat from brine, wind securely with cord and put into boiling water. Cook slowly for 2 hours or until tender. Remove from water and press between two flat surfaces until cold.

Harlo F. Jensen
RR 2, Brookings

SPANISH HAMBURGER CASSEROLE

1 8-or-9-oz. pkg. macaroni
1 c. minced onion
2 Tbsp. salad oil
6 Tbsp. grated cheese
1½ c. hot, well-seasoned medium white sauce
½ c. canned tomatoes
1 green pepper minced
1 lb. ground beef
1 tsp. salt
¼ pepper

Cook macaroni, drain, Saute onion and green pepper till tender. Add meat and cook until meat has lost its red color, stirring frequently. Add salt and pepper to taste. Add 4 Tbsp. of grated cheese to the white sauce and then gradually add tomatoes, stirring constantly. Arrange alternate layers of macaroni, meat and sauce in 2 qt. casserole. Sprinkle with 2 Tbsp. cheese. Bake uncovered in mod hot 400 oven for 40 min. Serves 6-8.

John Hammond
827 1st Ave.

TAMALE PIE

1½ lb. ground beef (lean)
½ small onion, finely chopped
½ small green pepper, chopped
1 can corn or pkg. frozen corn
1 no. 2 can whole tomatoes
½ tsp. salt
1 Tbsp. chili powder
sprinkle of garlic
¼ tsp. "powdered" ground cumin
2 pkg. frozen tortillas
½ lb. shredded sharp cheddar cheese

Fry beef, onions and pepper together til browned, pour off grease. Add tomatoes, corn and seasonings. Perhaps you'll need to add a little water to assure thorough penetration of the tortillas during baking. Grease a casserole and alternately layer tortillas, tamale mixture and shredded cheese. Complete layering with tamale mixture and cheese on top. Bake at 350 til tortillas are soft and have absorbed the moisture. Green chili sauce can be added to make it hotter.

Ron Shave
White, SD

VENISON MEAT LOAF

1½ lb. venison hamburger (frozen or thawed)
1 can undiluted tomato soup
Pour tomato soup over venison which has been placed in small 9x5 loaf pan. Bake 350 until done. Requires longer time if frozen. (Approximately 1 hour.) Spoon the meat and gravy over mashed potatoes. Easy and delicious!

Harvey Nordquist
2043 Olwien St.

OVEN STEW

2 lb. cubed beef, don't brown
1 pkg. frozen peas
1 c. sliced carrots
2 chopped onions
1 tsp. salt
dash of pepper and garlic salt
1 tsp. sugar
1 bay leaf
1 can tomato soup
½ can water
2 large potatoes (sliced)
Combine all ingredients and bake at 275 with lid on for 5 hours.

Donald Vettrus
Hendricks, Mimm.

HOT SLAW

Shred large head cabbage fine. Put in kettle and add water so you can see it through cabbage. Add about 1 tsp. salt, ¼ tsp. pepper, 1 tsp. sugar and one-third-½ c. vinegar, 1 rounded Tbsp. pork fryings. Add all seasonings and water before starting to cook. Simmer 1-1½ hours. Add water if needed. May need some more seasoning. Taste after cooking time and determine what is desired.

William R. Fliskey
1631 Olwien

STUFFED PEPPERS

Mix the following ingredients together:

1½ lb. ground beef
½ c. dry bread crumbs
1 egg
salt and pepper to taste
1 c. instant rice
½ can tomato soup
Prepare 4 large green peppers, Cut in half. Put in shallow baking pan and fill peppers with meat mixture. Pour other half of can of tomato soup over the meat. Bake 45 min. at 350.

Kenneth L. Olson
2018 1st St.

FISH BATTER

½ c. warm beer
2-3 Tbsp. lemon juice
1 egg, beaten
Bisquick (enough to make batter thick)
Fry (in enough shortening so fish float) until golden brown.

Richard R. Shearer
110 6th Ave. S.

MEAT LOAF

2 lb. ground beef
¼ lb. soda crackers
½ c. milk
½ c. brown sugar
1½ c. chopped cheese
4 eggs
1 can tomato soup
salt and pepper to season
To make: crush crackers, chop cheese. Mix 1 can tomato soup (can also use whole tomatoes.) Put into pan or casserole and bake 1 hour at 375. 1 large onion and 3 carrots can also be laid in beside meat loaf for a tastier meat loaf.

CORN-STUFFED PORK CHOPS

1 can (7-oz.) vacuum-packed whole kernel corn with peppers
1 c. soft bread cubes
¼ c. finely chopped onion
1 tsp. salt
½ tsp. sage
6 pork rib chops, 1" thick (with pockets cut into chops from bone side)

2 Tbsp. shortening
Mix corn (with liquid), bread cubes, onion, salt and sage. Stuff pork chops in pockets with corn mixture. Melt shortening in large skillet; brown chops, about 15 min. Reduce heat; cover tightly and simmer 1 hour or until done. 6 servings.

Loren Boone
618 14th Ave.

CARAMEL CORN

1 c. brown sugar
1 c. white sugar
1 c. white syrup
½ c. water
Boil to hard crack stage. 300 degrees.
Add 1 tsp. salt, 1 tsp. soda and ¼ lb. butter
4 qt. corn popped and kept warm in large shallow pan in 150 oven.

Pour caramel mixture on corn and mix quickly. As soon as corn can be handled, place on bread board and separate with hands.

Lloyd Darnall
1414 LeGeros Dr.

BARBS

By PHIL PASTORET

Fellow next door says he could pour green concrete for a lawn — and still have weeds come up.

When Dame Fortune knocks for us she's always in a critical mood.



Considering what so many men look like, it's no wonder girls kiss with their eyes closed.

After a rough T.G.I.F. night on the town, the next day is always a Sadderday.

(NEWSPAPER ENTERPRISE ASSN.)

Main Course or Casserole



Mrs. Eileen Evans, 120 Sunnyview, won the Main Dish and Casserole Category, with her recipe for "Boeuf Bourguignon". She uses the dish for company. She likes to make it the day or night before as the flavor gets better the longer it sits. Mrs. Evans is an assistant professor in the English department at SDSU and the mother of a one-year-old girl.

BOUEF BOURGUIGNON (BURGUNDY BEEF)
 2 lb. lean chuck
 2 Tbsp. bacon drippings
 10 small or 5 medium-sized onions
 1½ Tbsp. flour
 marjoram
 ½ lb. fresh mushrooms or 2 4-oz. jars mushrooms
 thyme
 salt
 pepper
 ½ c. beef bouillon
 1 c. dry red wine (an American burgundy)

Peel and slice the onions and fry them in the bacon drippings until brown, using a heavy skillet. Then remove to a separate dish. Cut the beef chuck into about 1-inch cubes, and saute them in the same drippings, adding a little more fat if necessary. When the cubes of beef are browned, on all sides, sprinkle over them 1½ Tbsp. flour, and a generous pinch each salt, pepper, marjoram, and thyme. Then add ½ c. of beef bouillon to the contents of the skillet, and 1 c. of the red wine. Stir the mixture well for a minute, then let it simmer as slowly as possible for 3¼ hours. The mixture should just barely bubble occasionally. If the liquid cooks away, add a little moe bouillon and wine (in the proportion of 1 part of stock to two parts wine) as necessary to keep the beef barely covered.

After the mixture has cooked 3¼ hours, return the brown onions to the skillet, add ½ pound sliced fresh mushrooms. Stir everything together well, and let it cook for 45 min. to an hour longer. When using canned mushrooms, add them during the final 15 min. of cooking. Again, it may be necessary to add more stock and wine.

Eileen Evans
 120 Sunnyview

salt and pepper. Sprinkle grated cheese on top and sliced olives (optional). Put it in oven till cheese is melted and bubbly.

Mrs. Otto A. Prah
 RR 2 Brookings

HAMBURGER STROGANOFF
 1 lb. ground beef
 two-thirds c. water
 1 3-oz. can sliced mushrooms
 1 envelope onion soup mix
 1 c. dairy sour cream
 2 Tbsp. flour
 Noodles

Brown ground beef in 3 Tbsp. fat. Brown meat quickly. Add water and mushrooms, stir in soup mix; heat just to boiling. Blend sour cream and flour; add to meat. Cook and stir until mixture thickens. Sauce will be thin. Serve over hot noodles. Serves 3-4.

Joan Kiewit
 RR 4 Brookings
BROCCOLI RICE HOT DISH

1 c. cooked rice
 ½ stick oleomargarine (melted)
 ½ c. chopped onion
 1 10-oz. pkg. frozen broccoli (thawed)
 1 can cream of chicken soup
 ¼ lb. grated cheese
 Saute onion in oleomargarine. Add soup. Add rice, then broccoli.

ROUND STEAK ROYALE
 1½-2 lb. beef round steak, ¾" thick
 ½ c. flour
 1 tsp. salt
 1 tsp. paprika
 ¼ tsp. pepper
 ¼ c. shortening
 1 4-oz. can mushroom stems and pieces, drained (reserve liquid)
 1 large onion, sliced
 ½ c. dairy sour cream
 ¼ c. water

Cut the meat into 4-6 pieces. Mix flour, salt, paprika, and pepper; coat meat with the flour mixture. Melt shortening in a large skillet and brown meat over medium heat, 15-20 min. (If you like rich, brown gravy, be sure to brown the meat slowly and thoroughly.) Add enough water to the reserved mushroom liquid to measure ½ c.; pour into skillet. Top meat with onion slices and mushrooms. Cover tightly and simmer until tender, 1½-2 hours, adding a little water if necessary. Remove the meat to a warm platter. To make the gravy, stir sour cream and ¼ c. water into the skillet and heat just to boiling, stirring constantly. 4-6 servings.

Jennifer Acers
 416 Ohio Dr.

SWEET+SOUP PORK CHOPS
 2 Tbsp. shortening
 6 pork chops about ¾" thick
 2 Tbsp. flour
 1 c. water
 1 Tbsp. vinegar
 1 tsp. salt
 1 tsp. rubbed sage
 3 medium-sized baking apples, cored and cut into ½" slices
 ¼ c. firmly-packed brown sugar
 ½ c. seedless raisins

Heat shortening in large skillet over moderate heat. Add pork chops in single layer and brown on both sides. Remove chops from skillet and blend flour into drippings. Gradually stir in water and vinegar. Cook, stirring constantly until thickened. Return pork chops to skillet, sprinkle with salt and sage. Arrange apple slices on top of chops, sprinkle with brown sugar and raisins. Cover and simmer 45 min. Variation: Brown stuffed pork chops in pan; remove to baking pan. Make the sauce as above and pour over chops. Bake at 325 for 1½-2 hours.

Mrs. Gordon H. Olson
 1739 Orchard Dr.

MEXICAN CORN CASSEROLE
 Saute 1 lb. hamburger with a medium onion, chopped fine. Measure 1 c. uncooked macaroni, then boil it and drain. Add macaroni to hamburger mixture, also 1 can cream-style corn, 2 cans cream of tomato soup, undiluted, ½ tsp. chili powder,

Honorable Mention

KISH (BRUNCH SPECIAL)
 1 unbaked pie shell, ½ lb. chopped browned bacon, ¼ lb. shredded Cheddar cheese. Beat 3 eggs and 2 c. light cream (use half and half). Add ½ tsp. salt and ½ tsp. pepper. Sprinkle bacon on bottom of pie shell, then cheese. Then pour egg mixture over this. Bake 30-35 min. at 400.

Mrs. Barbara Whitehead
 RR1 Aurora, SD

ROCK SOUP

Inspired by the fairy tale of the clever, wandering soldiers following some European War—a story often told on Captain Kangaroo, our family often enjoys any of dozens of versions of Rock Soup. It began, at our house, when the money was scarce and the children were Captain Kangaroo fans and since money is scarce everywhere now and we have a six-month old who is a new audience for the old argument about whether or not I really use "Rocks", its experiencing a strong revival. Maybe other penny-pinchers and believers in fairy tales would like to try it—and add their own variations as they go. The only Mandatory ingredient is a belief in the story that as the townspeople shared what they had and added it to the rocks bubbling in the bottom of the pot it really did make a soup fit for a king and enough to fill everybody!

In place of real rocks, I saute onion and add chunks of leftover ham. Three cups of water and 3 cubes of chicken bullion usually make enough liquid—if not, add more. Add at least one potato for each serving, cut in thick slices, wedges of cabbage, heavy chunks of carrot, tomato, peas (fresh, frozen, canned or leftover) or beans or both, parsley (fresh or dried). Salt and pepper to taste and cook until everything is tender. Stir and add liquid when necessary.

This is a good idea for a party with everybody bringing something—even their own soup bowl & appetite. As it simmers and the aroma fills the area, everyone will consider the validity of the tale and after eating they'll believe it!

Ham
 onion
 potatoes
 cabbage
 carrot
 tomato
 peas
 lima or green beans
 parsley
 salt & pepper
 butter
 water & bullion cubes
 Dianne Roche
 703 3rd St.

Put in greased casserole. Bake for 30 min. in 350 oven.

Frances R. Lyle
 1807 Garden Square

BARBECUED SPARE RIBS

1 c. vinegar
 2 Tbsp. sugar
 ½ c. catsup
 1 tsp. dry mustard
 ½ tsp. pepper
 2 tsp. worchestershire sauce
 1 tsp. salt
 1 tsp. paprika
 2 lb. spare ribs or 6 large pork chops
 1 Tbsp. minced onion
 Brown the meat while preparing the rest of the ingredients. (If you use prepared mustard, use less vinegar, then fill cup with water.) Cover meat with sauce, and put in oven to bake 350 for 1 hour.

Evelyn Engelbrecht
 Elkton, SD

OLIVE BURGER PIE

1½ c. ripe olives
 1 large onion, chopped
 1 lb. hamburger
 1 8-oz. can tomato sauce
 1 tsp. salt
 1 tsp. mustard
 1 tsp. chili powder
 ¼ c. water or broth
 2 tomatoes
 4-5 slices American cheese
 pastry for 2 crust pie
 Cut olives in large pieces. Brown hamburger and onion, drain. Add sauce, water, salt, mustard, and chili powder. Simmer 15 min. Turn into pastry lined pan (9"). Top with olives, cheese and slices of tomato. Place top crust and seal edges. Cut slashes in top crust. Bake at 400, 20-25 min.

Mrs. James M. Martin
 1812 Derald Dr.

MEATBALLS

1 lb. hamburger
 1 grated onion
 1 c. oatmeal
 2 eggs
 ½ c. milk
 salt
 pepper
 cloves
 allspice
 paprika
 Make small balls. Put in pyrex cake pan. Pour on one half c. tomato juice or until about covered. Bake uncovered until brown. Then turn. Bake at 350 for 1 hour.

Mrs. Ralph Quincey
 Aurora, SD

SUPER STEW (alias Beef Burgundy)

3 lbs. beef stew meat
 3 Tbsp. butter
 3 Tbsp. flour
 ½ tsp. margoram
 ½ tsp. thyme
 ½ tsp. pepper
 2 tsp. salt
 1 beef bouillon cube dissolved in 1 cup water
 1 cup red wine
 1 small can mushrooms (sliced, whole, or pieces & stems)
 1 can or jar small white onions
 Lightly brown meat in butter in heavy casserole. Sprinkle flour and seasonings over meat. Stir in wine and bouillon broth. Cover and Bake at 325 for 2 hours. Add mushrooms and onions. Cover and bake 2 hours longer or until meat is tender. Add more wine or water if needed. Serve over rice or alone.

M. Lee Raney
 2021 Derald

CHICKEN AND DUMPLINGS

1 chicken, cut into serving pieces
 2 cans refrigerated biscuits
 2 c. flour
 ½ stick margarine
 salt-pepper to taste
 Salt and pepper chicken, put into casserole and simmer 1½ hours until tender. Meanwhile, roll each refrigerated biscuit flat and work flour into them. The more flour worked into biscuits, the thicker the dumpling gravy will be, so keep kneading flour into them. Let set an hour or so to toughen. Remove chicken pieces from broth when completely cooked. Cut biscuits into quarters and drop into broth. Turn heat up until broth reaches a slow boil. Let boil for 10 minutes, stirring occasionally. Reduce heat and simmer 20 minutes. Remove from heat, spoon chicken pieces back into casserole and serve.

M. Lee Raney
 2021 Derald

AEBLESKIVER

4 c. Bisquick
 2 and three-fourths c. milk
 1 tsp. salt
 4 eggs
 Mix all ingredients in an electric mixer until well blended. Heat aebleskiver pan, put ½ tsp. oil in each hole and then fill half full of the batter. When bubbles appear, turn with a sharp fork and brown on the other side. Serve the round balls with syrup.

Mrs. Duane Rude
 502 Harvey Dunn St.

BEEF POT ROAST

3 lb. beef, boned
1 tsp. oil
2 medium onions, chopped
1 c. water
2 whole cloves
2 bouillon cubes
2 small bay leaves
1 tsp. paprika
2 tsp. salt
1 tsp. celery salt
½ tsp. pepper
sprig parsley
pinch of thyme
pinch of rosemary
2½ c. canned tomatoes
Brown in hot fat. Pour off fat, add remaining ingredients to meat. Cover pan tightly and simmer for 2-3 hours. Stir and turn meat every 30 min.
Mrs. John Hofer
1039 6th Ave.

6-HOUR BEEF STEW

place in large dutch oven:
2 lb. stew meat (cut up)
1 can consommé, undiluted
3 Tbsp. tapioca
1 Tbsp. sugar
1 tsp. salt
carrots, cut large
celery, cut large
whole small onions
potatoes, cut in half
1 pkg. frozen peas
Put unbrowned meat in bottom of Dutch oven, sprinkle a little salt over meat. Add all vegetables except peas and salt slightly. Mix consommé, tapioca, sugar, and salt together and pour over vegetables and meat. Bake, covered for 6 hours in a 250 oven. Stir in peas the last hour of cooking or cook peas as directed on pkg. and stir into cooked stew mixture when ready to serve. Serves 6-8.

Delores Rieck
540 17th Ave. S.

**SMOTHERED PORK
CHOPS**

1 small onion, finely chopped
bacon drippings
1 Tbsp. paprika
1 Tbsp. caraway seed
4 c. sauerkraut (rinsed in water)
8 thin pork chops
1 c. sour cream
Brown onion in bacon drippings. Sprinkle with paprika. Mix caraway seed in sauerkraut. Add browned onions. Cover and simmer while chops are browning. Dust chops with flour seasoned with salt and pepper. Brown. Mix sour cream in sauerkraut mixture and pour over chops. Simmer 5-10 min. before serving. Serves 4.
Mrs. Paulette Heesch
214 16th Ave. S.

EGG PLANT CASSEROLE

1 egg plant
1 c. cheese (Velveeta preferred)
1 c. milk
3 well beaten eggs
1 c. cracker crumbs
salt and pepper
Peel egg plant. Cook til tender. Drain well. Cut in small pieces. Mix all ingredients together. Put in greased casserole. Bake 1 hour at 350.

Mrs. Ella E. Newman
1532 5th St. S, Apt. 6

MULLIGAN STEW

2 Tbsp. butter melted in fry pan. Fry a few chopped onions, then add 1 lb. hamburger in small pieces. Put in roaster and add 1 can kidney beans, 1 can diced carrots, 1 can tomato soup, diced potatoes to suit, 1 qt. milk

thickened with flour, salt and pepper. Bake in oven. If carrots and potatoes are pre-cooked, bake ½ hour. If not, bake 1½ to 2 hours at 350. This makes a large recipe and is good reheated.

Mrs. Carl Jensen
Aurora, SD

PIZZA SAUCE

one-third c. olive oil
2 Tbsp. minced dry onion
1-2 cloves garlic
2 6-oz. cans tomato paste
1 lg. can tomatoes
1½ c. water
2 tsp. salt
½ tsp. pepper
1 Tbsp. oregano
½ tsp. basil
½ tsp. thyme
½ tsp. dried red pepper
1 tsp. parsley flakes
Cook 1 hour at simmer; stir occasionally. This sauce yields 6 c.; use 1 c. for each round pizza. Can be canned or frozen. Spread sauce on prepared crust, top with sausage, pepperoni, etc.; and mozzarella cheese. Bake pizza at 450 for 25 min.

Marlys Keately
Volga, SD

SCALLOPED CHICKEN

Put 1 cooked chicken (diced and boned) in baking dish. Dressing:
1½ qt. toasted bread
2 Tbsp. onion, chopped
1 tsp. poultry seasoning
1 tsp. sage
1 tsp. salt
Toss together and put on chicken. Mix 1 qt. chicken broth, 4 Tbsp. flour, ½ c. butter or oleo. Cook until thick. Pour over chicken and dressing. Cover with potato chips. Bake 45 min, in 350 oven.

Mrs. Olaf Olson
Aurora, SD

BEEF STROGANOFF DELUXE

1 lb. ground beef
½ stick oleo
¼ tsp. black pepper
2 Tbsp. flour
1 can water chestnuts, sliced thin
1 c. sour cream
1 c. chopped onion
1 tsp. salt
¼ tsp. paprika
Staute onions in oleo. Mix beef, salt, pepper, paprika, flour. Add to onions and cook until brown. Add soup, mushrooms and chestnuts. Cook 5 min. on low heat. Remove. Add sour cream. Serve on rice topped with paprika and chinese noodles.

Wanda Hopp
RR 3

CHEESE STEAK

2 lbs. round steak, tenderized
1 c. flour
1½ Tbsp. garlic salt
dash pepper
2 Tbsp. cooking fat or oil
2 med. onions, sliced
1 c. sharp cheddar cheese, grated
½ c. chopped parsley
Cut steak into serving pieces. Dredge in flour seasoned with garlic salt and pepper. Brown in fat on both sides. Smother with onions and add small amount of water. Cover and simmer over low heat 1 hour. Five min. before serving, sprinkle cheese and parsley on meat and cover to melt cheese. Serve with baked potatoes, yellow vegetable and green salad. Serves 4-6.

Alice M. Hauan
519 8th Ave.

FRED'S CHILI

2 lbs. ground beef
2 No. 1 cans tomatoes
3 No. 1 cans kidney beans (We prefer red or pinto beans.)
1 medium onion, chopped
1 Tbsp. salt
½ tsp. pepper
1 Tbsp. paprika
1 tsp. accent
3 Tbsp. pickling spices
¼ tsp. chili powder
¼ tsp. curmin
4 c. water

Brown beef in large casserole; drain off fat. Add other ingredients. Tie pickling spices in a piece of cloth or put into a tea ball and submerge in liquid. Cover casserole tightly and simmer 3 hours. Stir occasionally to prevent scorching. Makes a

meal with a salad and hot bread. Don't omit pickling spices! They give chili a unique flavor.

M. Lee Raney
2021Derdall

BEEF-MEAT LOAF

1 pkg. (8 oz.) herb seasoned stuffing mix
2 tsp. minced onion
1 egg
2 lbs. ground beef
½ c. chopped celery
2 tsp. seasoned salt

Mix all above ingredients and put in loaf pan. Cover and bake 30 min. at 375. Uncover and bake 30 more minutes. Remove from oven and allow to stand 15 minutes. Slice and serve.

Mrs. Ricard R. Shearer
110 6th Ave. S.

**MARINATED HALIBUT
STEAKS OR FILLETS**

2 1½-lb. halibut steaks
one-third c. salad oil
one-third c. tarragon vinegar
2 bay leaves
2 Tbsp. chopped parsley
2 tsp. salt
1 tsp. worchestershire sauce
¼ tsp. pepper

Place halibut in large shallow pan. In measuring cup, combine remaining ingredients, pour over fish, cover, refrigerate, turning fish occasionally. Place fish in broiling pan and broil 10-20 min. depending on size or until it flakes easily with fork. Fillets can be done the same way with shorter broiling time. Delicious!

Mrs. Melvin Lind
Volga, SD

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Presenting 'Family Favorites'



A week-end for two at the Staurolite Inn is the Grand Prize for the 3rd Annual Brookings Daily Register's Cookbook Contest. The contest began four weeks ago and features favorite recipes from Brookings residents and people from the surrounding areas. People having unusual recipes or special techniques were featured daily for several weeks before the entry deadline. Response from the community was good but down from last year's record-breaking turnout.

Judges for the contest were selected from people in the community who are well experienced with food. Mr. Dave Nielsen is a cook at the Elks Club and Country Kitchen. Ms. Grace Lynn, head cook at Brookings High School and Ms. Gert Lengkeek, head cook at Volga Public Schools completed the team.

Putting out the cookbook involves many people and much time. A special thank you is due all of the many people who submitted their favorite recipes to the contest. Also, thanks to several people on the Register staff who worked beyond their share to help with the contest. It is our hope that all our readers will find some new favorites in this year's cookbook.

Deanne Nelson, Cookbook coordinator

BAKED SANDWICHES

Place 6 slices of buttered bread (crusts removed) in a baking pan. Sprinkle with grated cheese. Cover with slices of ham or ham salad, chicken salad, spam or tuna salad. Mix 4 well beaten eggs with 3 c. milk, 1 tsp. celery salt and 1 tsp. Worcestershire sauce. Pour this mixture over the sandwiches and let stand several hours or over night in refrigerator. Bake at 300 until fluffy, 45-60 min. Serve with mushroom sauce made of a white sauce and cream of mushroom soup.

Mrs. Melvin Lind
Volga, SD

MEXICAN SUPPER

1 c. dairy sour cream
2 c. water
3 c. instant mashed potato flakes
1 tsp. salt
1 lb. ground beef
1 can (15 oz.) tomato sauce
1 can (12 oz.) corn (whole kernel, undrained)
1 Tbsp. instant minced onion
1 tsp. salt
¼ tsp. pepper
½ tsp. oregano
1 c. shredded Cheddar cheese
Mix sour cream, water, potato flakes, and 1 tsp. salt in 9x9" square pan. Brown meat in skillet over medium heat. Add all remaining ingredients except cheese and spread over potato mixture. Top with cheese and bake in preheated 350 oven for 20-25 min. Makes 6-8 servings.

Mrs. Robert Flach
1206 Second St.

BLEU CHEESE AND CHICKEN SALAD CREAM PUFFS

Cream Puffs
½ c. boiling water
¼ c. butter
½ c. flour
Pinch of salt
2 eggs
Melt butter in boiling water. Add flour and salt all at once, stirring vigorously. Cook and stir until mixture forms a ball that doesn't separate. Cool slightly. Add eggs, one at a time, beating after each until smooth. Drop on greased cookie sheet with tip of spoon (makes about 40). Bake at 400 about 25 min.

Chicken Salad Filling:
1 c. diced chicken, ¼ c. diced celery, 2 Tbsp. chopped pepper, 2 tsp. chopped onion, 2 Tbsp. mayonnaise, salt and pepper, one-third c. bleu cheese. Split cream puffs and fill with chicken salad mixture.

Mrs. Lloyd Darnall
1414 Le Geros Dr.

BAKED RICE AND CHICKEN

1 and one-third c. raw rice
1 can cream of celery soup
1 chicken, cut up
1 c. water
1 can mushroom soup
Mix water with soups and pour over rice in greased baking dish. Place chicken pieces on top, skin side up. Sprinkle with 1 pkg. onion soup and pinch of salt. Bake 2½ hours at 350.

Mrs. Elthida Corlett
523 6th Ave. S.

TUNA, RICE CASSEROLE

½ c. milk
1 c. water
1 can cream of mushroom soup
1 7-oz. can tuna
½ c. grated cheddar cheese
½ tsp. dry mustard
½ tsp. salt
1½ c. Minute Rice
1 can peas or beans (drain)
¼ c. dry bread crumbs or crushed potato chips
2 Tbsp. melted butter
Grease a 1½ qt. casserole, mix all together with soup mixture, top with the bread crumbs and melted butter. Bake 350 for 30 min.

Mrs. Roy N. Masson
805 6th St.

PORCUPINE MEATBALLS

1 lb. ground beef
1 lb. ground lean pork
1 beaten egg
½ c. milk
1 tsp. salt
1 No. 2 can (2½ c.) tomatoes
2½ c. water
2 Tbsp. chopped onion
two-thirds c. rice
Mix meats; add egg, milk, rice and salt. Form in 1½" balls; brown in hot fat. Combine tomatoes, water, onion, 1 tsp. chili powder if desired. Bring to a boil. Drop meat balls in. Cover. Cook slowly 1½ hours. Makes 18 balls.

Mrs. Elthida Corlett
523 6th Ave. S.

ITALIAN BEEF SUPPER

1 lb. ground beef
1 tsp. salt
1 medium tomato, cut in wedges (or use 1 can tomatoes and three-fourths c. water)
1 c. water
1 pkg. (10 pz.) Birds Eye Italian Vegetables with seasoned sauce
1 c. Minute Rice
Brown beef in skillet. Add tomato, water, and frozen vegetables; bring to a full boil over medium heat, separating vegetables with fork and stirring to blend sauce cubes. Reduce heat; cover and simmer 2 min. Bring to boil again. Stir in rice. Cover, remove from heat. Let stand 5 minutes. Makes 4-5 servings.

Mrs. Roy Muchow
1620 Main Ave S.

CHICKEN AND RICE HOT DISH

½ envelope onion mix
1 c. rice (use instant uncooked) sprinkle in bottom of pyrex cake pan
Mix together:
1 can cream of mushroom soup
1 can water
Pour over rice mixture. Place 1 chicken (cut up and browned) on top of soup mixture and bake uncovered for 1½ hours or until chicken is tender. Bake at 350. Serves about 6.

Mrs. Harvey Texley
1708 Olwien St.

SWEDISH MEATBALLS

1 lb. ground beef
2 Tbsp. minced onion
1 egg, beaten
½ c. dry bread crumbs
2-3 c. milk
1 tsp. salt
¼ tsp. allspice
¼ tsp. nutmeg
1 tsp. brown sugar
4 Tbsp. fat
1 c. milk
Mix meat, onion, beaten egg, crumbs, two-thirds c. milk, seasonings, sugar. Shape into 1½" balls, roll in flour. Fry in melted fat till well-browned. Remove from pan. Add 1 c. milk. Mix 2 Tbsp. flour and one-third water to smooth paste; stir into pan till thickened over low heat. Add salt, pepper, meatballs and cover and cook for 20 min.

Mrs. Dale F. Murphy
White, SD

CORNED BEEF HOT DISH

1 pkg. macaroni, cooked 7 oz. shells
1 can corned beef, chopped
¼ lb. cheese, cubed
1 can cream of chicken soup
1 can milk
½ c. chopped onion
¼ c. buttered bread crumbs
Combine beef, cheese, soup, milk, onion. Add in layers with macaroni. Cover with potatoe chips. Bake 1 hour at 350. Serves 10-12. Delicious!

Harriette E. Engel
Anrora, SD

BEEF-ONION BAKE

one-third c. flour
1 tsp. paprika
2 lbs. round steak cut in 1-inch cubes
¼ c. shortening
1 pkg. frozen peas with onions
1 can condensed cheese soup
1 can water
1 pkg. refrigerated biscuits melted butter
celery seed
chopped parsley
1 recipe cheese sauce

Combine flour and paprika; coat meat with mixture; brown in hot fat. Transfer to shallow baking dish; add peas and onions (uncooked). Combine cheese soup and water in skillet used for browning meat; bring to boil and pour over meat. Cover with aluminum foil. Bake in moderate oven (350) 45 minutes or til meat is tender. Snip biscuits halfway to center in 4 places to form clover shapes. Dip in melted butter; sprinkle with celery seed and chopped parsley. Top casserole with biscuits, bake uncovered in hot oven (425) 15 minutes or til biscuits are golden brown.

Cheese Sauce

Combine:
1 can condensed cheese soup
1 cup dairy sour cream
2 Tbsp. chopped pimento
Heat, stirring occasionally.

Phyllis Olson
White, SD

**CHICKEN BAKE
SUPREME**

Stew 1 chicken till tender. Remove meat from bones.

4 c. diced chicken
1 qt. chicken broth
4 Tbsp. flour
6 c. bread cubes
½ c. melted butter
1 tsp. sage
salt and pepper to taste
1 c. mixed vegetables
½ c. chopped celery
1 small onion (chopped)
½ c. broth

Bring broth to boil. Mix flour with a little water and mix till smooth and thin. Add to boiling broth to make a gravy.

Moisten bread cubes with melted butter and ½ cup broth. Mix vegetables, celery, onion and spices with bread cubes. Put chicken cubes in bottom of 9x12 pan. Cover chicken with bread mixture. Pour gravy over top of all. Bake 45 min. in a 350 oven. Serve while hot.

Mrs. August A. Mueller
Elkton, SD

BARBECUED SPARERIBS

3 lbs. spareribs
1 medium onion
1 c. catsup
3 Tbsp. vinegar
3 Tbsp. lemon juice
one-third c. water
2 Tbsp. sugar
1 tsp. salt
1 tsp. dry mustard
1 tsp. chili powder
few drops tobasco sauce

Place ribs in shallow baking pan. Place in oven to roast uncovered for 30 minutes at 350. Meanwhile, chop onion fine. Measure all remaining ingredients into saucepan. Add onion. Mix well. Cook over low heat, stirring occasionally until sauce thickens (about 15 min.) After 30 min., remove ribs from oven and pour sauce over them. Bake 1 more hour.

Mrs. N.F. Koegler
102 9th St.

SAVORY STEAK STEW

2 lb. round steak, cubed 1 inch. Flour, season with salt and pepper. Brown in heavy frying pan. Add 1 c. water with 1 Tbsp. instant beef bouillon dissolved. Simmer slowly while preparing following vegetables:

1 large onion, chopped
2 carrots, chopped
4 large fresh tomatoes, peeled and quartered
4 stalk celery, chopped
3 potatoes, chopped

Put all above ingredients plus meat mixture into heavy dutch oven, or electric crockpot and simmer slowly 1½ hours. Flavor "utterly delicious."

Mrs. Berald Allits
Flandreau, SD

**EASY BARBECUED
PORK CHOPS**

on each pork chop, put:
1 slice lemon and 1 slice onion or

1 Tbsp. lemon juice and 1 tsp. onion flakes
and

1 Tbsp. brown sugar
cover with catsup
Bake at 350 for one hour

Doreen Knutson
RR4, Box 89

FROSTED MEAT LOAF

1½ lbs. ground beef
1 can cream of celery or cream of chicken soup

1 c. small bread crumbs
¼ c. chopped onions
1 egg slightly beaten
½ tsp. salt
dash of pepper
2 c. mashed potatoes
¼ c. water
1-2 Tbsp. fat drippings.

Mix thoroughly beef, ½ c. of soup, bread crumbs, onions, eggs, salt, pepper. Place in shallow baking pan. Bake at 350 for 1 hour. Frost loaf with mashed potatoes. Bake 15 min. more. Blend remaining soup, water and drippings. Heat and serve with loaf.

Mrs. Lawrence L. Halstead
Bushnell, SD

**CHICKEN'N STUFFING
SCALLOP**

1 8 oz. pkg. (3½ c.) herb seasoned stuffing
3 c. cooked chicken
½ c. butter margarine
½ c. flour
¼ tsp. salt
dash pepper
4 c. chicken bouillon
6 slightly beaten eggs
1 recipe Pimiento Mushroom Sauce

Prepare stuffing according to package (directions for dry stuffing) Chopped onion and celery may be added if desired. Spread stuffing in a 13x9 pan, top with layer of chicken. In large saucepan, melt butter, blend in flour and seasonings. Add cool broth, cook and stir until thick. Stir small amount of hot mixture into eggs, return to hot mixture. Pour over chicken. Bake 325 for 40-50 min. or until knife inserted halfway to center comes out clean. Let stand 5 min. to set. Cut into squares and serve with sauce. Serves 12.

Pimiento Mushroom Sauce
Mix 1 can cream of mushroom soup, ¼ c. milk, 1 c. dairy sour cream and ¼ c. chopped pimiento. Heat until hot.

Mrs. Dale A. Larson
1047 3rd Ave. Apt 6

BEEF STROGANOFF

3 Tbsp. flour
1½ tsp. salt
¼ tsp. pepper
1 lb. sirloin or tenderloin steak
garlic salt
¼ c. margarine
¼ c. minced onion
¼ c. water
1 can cream of chicken soup
1 lb. sliced mushrooms (or canned)

1 c. sour cream.
Combine flour, salt, pepper and garlic salt. Trim fat from meat. Pound flour mixture into meat. Cut into strips. Brown meat strips in margarine in skillet. Add onions, saute until golden. Add water. Stir to dissolve particles in the bottom of pan. Add soup and mushrooms. Cook over low heat 1½ hours. Just before serving, add the sour cream, heat slowly. Do not boil. Serve with rice, noodles or mashed potatoes. Garnish with parsley, chives or dill.

Mrs. Stan Marshall
310 Eastern Ave. S.

**BAKED GLAZED
PORK CHOPS**

Put pork chops in glass baking dish, sprinkle with salt and pepper. Put a thin slice of lemon, onion and 1 tsp. brown sugar on each chop. Barely cover with a mixture of ½ catsup and ½ water. Bake 1 hour or longer in 350 oven.

Prepare ahead and refrigerate a couple hours until ready to bake. Use thick chops, trim excess fat.

Mrs. Clayton Bogenrief
Volga, SD

**BEAN AND
SAUSAGE CASSEROLE**

3 1-lb. cans baked beans
2 1-lb. 4-oz. cans kidney beans, drained
1 lb. link sausage
1 Tbsp. salt
½ tsp. pepper
½ tsp. dry mustard
1 8-oz. can tomato sauce
½ c. catsup
¼ c. brown sugar, packed
1 medium onion, chopped

Place sausage and small amount of water in skillet; cover and simmer 5 min. Drain and pan fry till brown. Cut each link into 2-3 pieces. Mix with all other ingredients. Pour into 3 qt. baking dish and bake uncovered at 400 for 1 hour. Makes 10-12 servings.

Lyla J. Olanson
Elkton, SD

BARBECUED HAMBURGER

5 lbs. hamburger
3 cans tomato soup
1 pkg. onion soup
2 Tbsp. prepared mustard
¼ c. catsup
salt and pepper to taste
1 c. diced celery (opt.)

Combine ingredients in large roaster, bake covered at 350 for 1½ hours. Yields enough for 6 dz. buns.

Mrs. Reece Lewis
323 Half Moon Rd

PORK SAUSAGE CASSEROLE

1 lb. bulk pork sausage
1 c. sliced onions
¼ c. flour
2½ c. cooked tomatoes (No. 2 can)
2 c. drained corn
½ tsp. salt

¼ tsp. pepper
½ tsp. sage, if desired

Heat oven to 425. Brown pork sausage, onion over low heat. Drain off excess fat. Stir in flour until blended, then stir in remaining ingredients slowly. Bring to a boil. Pour into a 2 qt. casserole. Immediately top with biscuits (recipe below). Bake 20-25 min. Serves 6-8.

Baking Powder Biscuits:

2 c. flour
3 tsp. baking powder
1 tsp. salt
6 Tbsp. shortening
¾ c. milk

Sift together dry ingredients. Cut in shortening until mixture looks like meal. Stir in milk. Mix well with fork. Knead gently on lightly floured surface. Pat or roll ½" thick. Cut with floured biscuit cutter and place on top of the casserole. Note: If desired, 2 Tbsp. milk may be added to the biscuit dough, to make a smooth drop batter, and biscuits may be dropped on top of the casserole.

Marion A. Sample
Toronto, SD

**FOOTBALL SEASON
STEW**

Place 1½ lbs. beef cubes (round steak or other beef) in 9x13 pan. Cut up and add:

1 onion
2 stalks celery
6 carrots
6-8 potatoes
Mix 2 tsp. salt, 1 Tbsp. sugar, 2 tsp. tapicoa, pepper. Sprinkle over meat. Add ½ c. tomato juice. Bake at 250 for 4 hours.

Mrs. Ellen Gilbert
905 3rd St.

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CHICKEN AND PORK HAWAIIAN

2 lbs. pork, cut in chunks
1 whole chicken, cut up
3 cloves garlic, pressed
3 whole bayleaves
1 large onion, cut in chunks
1 tsp. peppercorns
4 large pieces crystalized ginger
1 tsp. salt
½ c. soy sauce

Pour a mixture of half vinegar and half water over this to just cover and marinate overnight. Put in large skillet and boil until all juices are gone. Brown for a few minutes, adding no fat. Serve over steamed rice. Makes 6 generous servings.

Mrs. Duane R. Rykbus
RR 2

CRESCENT LASAGNA

Meat filling:
½ lb. sausage
½ lb. hamburger
¾ c. chopped onion
½ clove garlic, minced (or garlic powder equivalent)
1 Tbsp. parsley flakes
½ tsp. leaf oregano
½ tsp. salt
dash pepper
1 (6 oz.) can tomato paste
Brown meat, drain. Add seasonings and simmer 5 minutes, uncovered. (Meat mixture may be made and refrigerated for convenience.)

Cheese filling:
Combine the following:
1 c. creamed cottage cheese
1 egg
¼ c. grated Parmesan cheese
Crust: 1 can refrigerated Crescent dinner rolls
2 slices 7x4" Mozzarella cheese
Place dough on bottom and sides of lasagna pan, completely seal all openings. Put half of meat filling down middle lengthwise. Top with cheese filling, then add remaining meat. Bake at 375 for 20 min. Place Mozzarella cheese slices on top and return to oven until cheese melts (about 3-5 min.) Serves 4-6.

Mrs. Kenneth Keehn
125 7th St.

PHEASANT 'N STUFFING CASSEROLE

8 oz. pkg. seasoned stuffing mix (3½ c.)
3 c. cubed peasant (cooked)
¼ c. butter
½ c. flour
¼ tsp. salt
dash pepper
4 c. pheasant broth (or chicken bouillon)
6 eggs slightly beaten
1 recipe Pimiento Mushroom Sauce

Prepare stuffing according to pkg. directions for dry stuffing. Spread in 13x9x2 buttered baking dish; top with a layer of cooked cubed pheasant. In a large saucepan, melt butter, blend in flour and seasonings. Add cooled broth, cook and stir til mixture thickens. Stir small amount of hot mixture into beaten eggs, then add eggs to hot mixture in pan. Pour over pheasant. Bake at 325 for 40-45 min. or til knife comes out clean. Let stand 5 min. to set. Cut and serve with Pimiento Mushroom Sauce.

Sauce:
Mix:
½ c. milk
1 can cream of mushroom soup
1 c. dairy sour cream
¼ c. chopped pimiento
Heat and stir til hot.

Mrs. Vergil Hoekman
2021 Olwen St.

CHICKEN AND STUFFIN'SCALLOP

1 8 oz. pkg (3½ c.) seasoned stuffing mix
3 c. cooked cubed chicken
¼ c. butter or margarine
4 c. chicken broth
6 eggs slightly beaten
½ c. flour
¼ tsp. salt
dash of pepper

Prepare stuffing according to direction for dry stuffing. Spread in 13x9x2 baking pan, buttered. Top with layer of chicken. In a large saucepan, melt butter, blend in flour and seasonings. Stir a small amount of hot mix into beaten eggs and stir into hot mix. Pour over chicken. This will look like curdled milk but its OK. Bake in slow oven (325) 40-45 min. or until knife inserted comes out clean. Let stand 5 min. to set. Cut in squares and serve with pimiento sauce.

Pimiento Mushroom Sauce
1 can cream of mushroom soup
¼ c. chopped pimientos
½ c. milk
1 c. sour cream
Heat and stir until hot and serve over chicken.

Mrs. Willard Hammond
827 1st Ave.

FU CHU

1 Tbsp. olive oil
1 lb. ground beef
2 c. chopped celery
1 c. chopped onions
1 can cream of mushroom soup
1¼ c. water
1 c. rice (uncooked)
1 1-lb. can bean sprouts, drained
1 4-oz. can mushrooms, drained
¼ c. soy sauce
Preheat oven to 350. Grease 2-quart casserole. Heat oil in skillet; saute beef, celery, and onions over medium heat, stirring frequently, until meat is browned.

Remove from heat. Stir in remaining ingredients. Turn into casserole. Bake 1 hour covered and an additional 15 min. uncovered. Serves 6.

Diane Kosbau
1524 5th St. S

HAM AND CHEESE SOUFFLE

1 egg
½ c. milk
dry mustard (to taste)
Beat. Break 2 slices of bread in bits and put half in pan. Pour over egg and milk. Add 1 pkg. of shredded cheese and hunks of ham. Add rest of bread. Start in cold oven and bake at 350 for one hour. Serve immediately. Serves one.

Mrs. Henry Serr
Arlington, SD

CALIFORNIA POTATOES

Peel and cube 6-8 medium potatoes. Place in greased casserole Cut ¼ lb. bacon into small pieces and place on potatoes. Sprinkle 1 pkg. dry onion soup on top Cover with foil and bake 1½ hours at 350. (325 for glass pans.)

Mrs. Raymond Strom
RR 2 Elkton, SD

LUCY'S PUERTO RICAN CHICKEN

Cut 1 frying chicken into serving pieces. Marinate for 2 hours with: salt, pepper, oregano, garlic and bay leaf. Heat in large Dutch oven. Brown chicken pieces. Add:
½ c. tomato sauce
1 c. sweet white wine
½ c. stuffed olives
4 Tbsp. sofrito
Pare and add: 6 medium potatoes.
Cook covered for about 70-80 min., stirring frequently.

SOFRITO TYPICAL PUERTO RICAN FLAVORING

2 Tbsp. oil
½ c. minced onion
1 bud garlic, smashed with flat side of knife
¼ c. minced green pepper
¼ tsp. oregano
¼ tsp. coriander
½ tsp. salt
freshly ground pepper
1 Tbsp. minced parsley
¼ tsp. savory
1 c. tomato sauce with tomato bits
Saute onion, garlic, and seasonings in oil. Add tomato sauce, and cook slowly, stirring often, until it reaches consistency of thick paste.

LUCY'S GARDEN RICE

1 Tbsp. oil
¼ c. finely chopped ham
Saute lightly
1 c. raw rice
1 pkg. mixed vegetables (frozen)
2 c. water
salt and pepper to taste
1 Tbsp. Sofrito
Add. Bring to boil, then reduce heat. Cook at least 30 min., stirring occasionally.

Mrs. Orrin Juel
621 8th St.

QUICK 'N EASY TUNOODLE PIE

Pre-heat oven to 375
1 can solid pack white tuna
1 c. frozen peas
½ tsp. minced dried onion
1 can chicken noodle soup
½ c. water
4 Tbsp. flour in ½ c. water
Flake tuna into a 9x2 round pie dish or casserole - add frozen peas and minced onion. Heat soup diluted with ½ can water - thicken with flour mixture and pour over tuna. Top with 8 crescent rolls (arrange in pie fashion overlapping in center.) Bake for 25 min. Serves 4-6. (If desired, can be "dressed up" by adding ½ c. chopped water chestnuts and by grating cheese over the roll topping.)
Phyllis Bartling
817 5th St.

SWEDISH BEAN BAKE

2 c. Great Northern Beans
2 small apples, chopped
¼ c. raisins
½ c. chopped onions
two-thirds c. brown sugar
¼ c. sweet relish
4 tsp. prepared mustard
two-thirds c. catsup
4 strips bacon fried and crumbled
Soak beans overnight. Mix all ingredients together. Bake at 350 for 30-40 min.

Mrs. Marc Ford
104½ Fourth St.

HAMBURGER CASSEROLE

2 lb. hamburger
½ small onion
½ small head of cabbage
2 cans tomato soup
One-third c. rice (don't cook)
Brown hamburger and onion, mix together with remaining ingredients. Bake in oven between 250-300, for 2 hours.

Mrs. Dan Humpal
821 8th Ave.

MOCK FILLET MIGNON

1½ lb. hamburger
1 c. rice, cooked (not Minute rice)
1 tsp. of worchestershire sauce
1 level tsp. salt
½ c. chopped onion
Mix all together. Form into fillets. Wrap 1 strip of bacon around each fillet and broil 25-30 min.

Alice McMahon
Elkton, S.D.

MUSHROOM MEAT BALLS

1 lb. ground beef
2 c. Special K cereal
¼ c. minced onion (or less)
1 tsp. salt-pepper
1 egg
1 c. applesauce
parsley flakes
Mix all ingredients. Divide into 8 portions, using ½ c. measuring cup. Put into pyrex cake pan. Mix together 1 can tomato rice soup and 1 can cream of mushroom soup. Extra mushrooms may be used, and also bay leaf. Pour over meat balls and refrigerate over night. If you have used a pyrex pan, remove from refrigerator 1 hour before placing in oven. Bake 1 hour at 350. Delicious served with rice.

Mrs. Esther M. Nichols
116 11th Ave.

STUFFED PORK CHOP ROAST

6 pork chops, ½" thick
your favorite bread dressing
Brown chops quickly in fry pan. Place a chop fat side out against 8½x4½x2½ loaf pan. Spoon some filling on chop. Continue to alternate chop with filling, ending with chop until pan is filled. Tilt pan on end to fill. You might run skewers through tops of chops to secure. Bake at 325 for 1 hour. Turn out of pan to form roast.

Margaret Christopherson
Elkton, S.D.

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Brookings

BEEF ENCHALADAS

½ c. flour
2 Tbsp. chili powder
½ c. salad oil
1 medium can tomato sauce
Milk
garlic salt
½ lb. hamburger, browned
1 c. grated cheese
½ c. chopped onion
8 soft taco shells

Sauce: Combine flour and chili powder. Add to heated salad oil. Stir in tomato sauce. Add enough milk to make sauce consistency of gravy. Add garlic to taste. Simmer 1 hour.

Fry shells a few seconds on each side in hot oil. Fill with hamburger, cheese, onion, and sauce. Roll shells and secure with toothpick. Put in casserole dish or glass cake pan. Pour remaining sauce over enchaladas and top with onion and cheese. Bake at 350 for 20 min.

Mrs. John Davenport
1726 Derald Dr.

PEROGIE

(POLISH VERSION OF THE MEATLESS RAVIOLI!)

1 c. flour
1 egg
¼ tsp. salt
about 4 Tbsp. cold water

Mix all ingredients, with enough water to make a medium soft dough. Knead well and then roll out dough until thin. Cut into about 15 squares. Place spoon of filling on each square and then fold dough over to make a triangle. Pinch edges well to keep filling from escaping. Drop each perogie into boiling, salted water and cook until dough rises to top of water. Then cook 5 min. longer. Drain and fry in butter until golden brown, adding a bit of onion salt for flavor. Serve hot.

Cheese Filling:

Cook about 4 potatoes until soft and then mash them. (Potatoes should be peeled before cooking). Add about ¼-½ lb. sharp cheddar cheese (depending on how cheese you want them), dash of salt to mashed potatoes until cheese melts. Use electric beater to make smooth.

Mrs. James Worman
710 5th Ave.

ZUCCHINI-STUFFED PEPPERS

4-5 green peppers
1 lb. hamburger
3 c. chopped zucchini (do not peel)
¼ c. diced onions
½ c. sliced mushrooms
1 small can tomato sauce or 1 can condensed tomato soup
½ tsp. oregano
1 tsp. salt
dash pepper
½ c. sour cream
1 c. grated cheddar cheese

Remove tops and seeds from peppers; cooking in boiling salted water about 5 min; drain. Brown hamburger, drain. Saute onions and zucchini in butter til tender; add mushrooms and saute about 2 min. Add hamburger and other remaining ingredients and heat thoroughly - reserve about ¼ c. cheese. Spoon mixture into peppers; place in shallow baking pan, spooning any extra mixture around peppers. Bake in a 375 oven 30-40 min. Add reserved cheese the last 5 min. of baking. Serves 4-5 people.

Karan Calhoon
1702 Olive

LIVER LOAF

1 lb. beef liver
1 medium onion, chopped
½ lb. pork sausage
1 c. dry bread crumbs
1 tsp. worchestershire sauce
1 Tbsp. lemon juice
1 tsp. salt
dash pepper
2 beaten eggs
½ c. stock
4 slices bacon

Cover liver with hot water. Drain liquid and reserve for stock. Put liver and onion through food chopper, using medium blade. Add remaining ingredients except bacon. Form in loaf in 10x5x3" pan. Top with bacon slices. Bake in moderate oven (350) for 45 min. 6-8 servings.

Mrs. Elthida Corlett
528 6th Ave. S.

PORK CHOPS SUPREME

5 or 6 port chops, about 1 inch thick
1 medium sized onion
1 can tomato soup
1 can tomato soup
1 tsp. Worcestershire sauce
1 small green pepper (can be omitted)

1 c. water
salt and pepper to taste
Brown chops on both sides and then place in a casserole. Cut onion into small pieces and brown slightly in the fat left from the pork chops. Add this to the casserole, along with any fat left in the pan. Pour over this the tomato juice which has been mixed with the water in a bowl, plus the Worcestershire sauce. Cover and bake for about 2 hours. 325 oven.

Mrs. Melvin Lind
Volga, SD

THREE BEAN HOT DISH

One-third c. bacon
1 lb. ground beef
¼ c. chopped onion
¼ c. water
2 tsp. vinegar
½ c. catsup
1 tsp. salt
1 tsp. dry mustard
½ c. brown sugar
1 can each lima beans, kidney beans, and pork and beans

Brown the bacon, ground beef, and onion. Drain excess fat. Add remaining ingredients, including liquid on all beans. Bake at 325 for 1 hour. Hearty and satisfying.

Mrs. Ronald Ishmael
Aurora, S.D.

15 LAYER HOT DISH

Arrange in layers in 9 x 13 pan:
2 c. diced cooked chicken
1 c. diced ham
1 can cut asparagus, drained
1 c. diced American cheese
5 oz. egg noodles, cooked
1 c. cashew nuts
1 small can mushrooms
1 small can pimiento
1 c. diced celery
¼ c. chopped onion
1 can cream of chicken soup
1 can cream of mushroom soup
½ c. chopped pepper
½ can ripe olives
½ c. mayonnaise

Stir slightly, top with chow mein noodles. Bake 1 hour at 325.

Mrs. Don Vettrus
Hendricks, Minn.

STEAK AND GREEN BEAN CASSEROLE

1½ lb. round steak, cut in 3x½" strips
One-third c. flour
½ tsp. salt
¼ tsp. pepper
1 onion sliced
1 1-lb. can of tomatoes

4-oz. can mushrooms
3 Tbsp. molasses
2 Tbsp. soya sauce
10 oz. pkg. frozen beans
Put meat in casserole, sprinkle flour, salt and pepper on and toss together. Bake uncovered 20 min. at 400. Add rest of ingredients except beans. Cover and bake 1½ hours at 350. You may freeze or refrigerate casserole at this point. If frozen, bake 1 hour at 350, adding beans last 15 min. If unfrozen, bake 30 min. at 350, add beans and bake 15 more min.

Mrs. Donald Vettrus
Hendricks, Minn.

COUNTRY-STYLE SPARERIB TOPPING

½ c. chopped celery
¼ c. chopped onion
Mix with 2 Tbsp. brown sugar. Let set 5 min.
¼ c. water
1 tsp. mustard
3 Tbsp. mustard
3 Tbsp. worchestershire sauce
¼ c. vinegar
½ tsp. lemon
1 c. catsup
salt and pepper
For about 10 pieces of meat.
Deanna Boone
618 14th Ave.

ONE DISH MEAL

4 thick pork chops
2 cans cheddar cheese
1 can whole small onions
4 potatoes, cut in half
1 tsp. salt
1 tsp. pepper
2 tsp. liquid smoke
1 tsp. minced garlic
Put tin foil in pan large enough for 4 pork chops. Put salt, pepper, smoke, garlic over shops. Spread cheddar cheese over chops. Be sure they are covered. Put onions down middle, potatoes on side. Sprinkle paprika over top. Cook uncovered at 300 for 1½-2 hours or until tender. Serve with tossed salad. Cheese makes gravy. Enough for 4.
Josephine Hanson
21 Colonial Village

HA-SHA

10 lb. onions
3 lb. stew beef
salt and pepper
Slice 10 lb. onions and place in a large covered pan and set aside. Brown the 3 lb. stew beef using very small amount of oil for browning. (Any cheap cut of beef may be used.) After browning, season with salt and pepper; add to sliced onions. (Do not add any moisture.) Simmer on low heat for 4-5 hours; so onions can keep steaming. Stir occasionally. Serve over mashed potatoes, rice, noodles, or biscuits. Make 8 average size servings.
Marfly Hawley
1814 Santee Pass

BAKED PORK CHOPS

2 lb. smoked pork chops
1 c. tomato sauce
½ c. water
2 Tbsp. brown sugar
1 tsp. paprika
1 tsp. dry mustard
¼ tsp. pepper
¼ tsp. chili powder
2 tsp. worchestershire sauce
Combine all ingredients except pork chops in large frying pan and simmer for 15 min. Put chops in bottom of roaster or casserole and pour sauce over top. Bake in 325 oven 2 hours.
Mrs. Gus Kakonis
Brookings

CHILI CON CARNE

1 lb. hamburger
½ c. ground suet
2½ c. cooked kidney beans
2 c. cooked tomatoes
1 c. water
1 clov garlic or ¼ tsp. instant garlic
¼ c. chopped onion
2 Tbsp. chili powder
salt
Brown meat in suet. Add onion. Cook until brown. Add beans, garlic, water, and tomatoes. Season to taste. Simmer until all the flavors are well blended (about 2 hours). Makes 8 servings and freezes well.
Mrs. John Davenport
1726 Derald Dr.

SWEDISH MEAT BALLS

1½ lb. ham
1½ lb. hamburger
½ c. milk
1 egg
½ c. bread crumbs
salt and pepper
Sauce:
¼ c. vinegar
1 c. water
½ c. brown sugar
2 tsp. table mustard
Shape into individual servings. in pan. Cover with sauce. Bake at 350 for 30 min., turn and bake 30 min. more.
Mrs. Eldon Nelson
Volga, SD

BARBECUED FRANKS

12 frankfurters
1 large onion
1 green pepper
½ c. celery
3 Tbsp. butter
3 Tbsp. sugar
3 Tbsp. vinegar
4 Tbsp. lemon juice
½ c. tomato catsup
1½ Tbsp. worchestershire sauce
1½ tsp. dry mustard
three-fourths c. water.
Chop onion, pepper, and celery well and cook slowly in butter until tender. Add remaining ingredients and simmer for 10 min. Place franks in shallow pan. Pour barbecue sauce over them and bake for 30 min. at 350. (This sauce is good on chicken and spareribs also. However, bake 1½ hours at 325.)
Mrs. Bennet Frolland
1031 8th Ave.

BEEFED UP BISCUIT CASSEROLE

1 lb. ground beef
½ c. chopped onion
¼ c. diced green peppers
8 oz. tomato sauce
2 tsp. chili powder
½ tsp. garlic salt
1 can (8-oz.) Pillsbury butter milk biscuits
1½ c. shredded cheddar cheese
1½ c. sour cream
1 egg
Brown meat, onion, peppers, drain. Stir in tomato sauce, chili powder and garlic salt. Simmer while preparing dough. Separate biscuit dough into 10 biscuits, pull apart each biscuit into 2 layers. Place 10 biscuit layers on bottom of 8 or 9" sq. pan. Combine ½ c. cheese (save rest for top), sour cream and egg. Mix well. Remove meat from heat and stir in sour cream mixture. Spoon over dough. Arrange remaining biscuit layers on top, sprinkle with remaining cheese. Bake at 375 for 25-30 min. until biscuits are deep golden brown.
Mrs. Elmira Bulen
1027 N. Main St.

STEAK CANTONESE

1½ lb. flank steak
2 Tbsp soy sauce
1 tsp. vinegar
1 medium clove garlic, minced
½ tsp. dry mustard
1 10 oz. pks. frozen broccoli spears, cooked, drained, cut in half
2 Tbsp. salad oil
1 can tomato soup
1 c. diagonally sliced green onions
½ c. sliced water chestnuts
Place steak in freezer 1 hour to firm or do not thaw completely. (Makes slicing easier.) Starting at narrow end of steak, thinly slice diagonally across grain. Combine ¼ c. water; soy, vinegar, garlic, mustard; add steak. Marinate 1 hour. Cook broccoli and set aside. Pour oil into wok or 10" skillet; preheat at high heat about 1 min. Add steak, marinade; cook 10 min., stir often, push up sides. Add remaining ingredients and ¼ c. water. Heat and stir often. Makes about 6 cups. Can serve with tossed or gelatin salad.
Leila Huisken
318 7th Ave. S.

CHILI

Cut up and cook:
6 slices bacon
2 medium onions.
Add:
1 lb. hamburger and cook until brown. Add ½ c. water, 1 bunch celery, cut up. Cook until celery is tender.
Add:
1 can red kidney beans
1 can tomato soup and ½ c. water
1 Tbsp. brown sugar
Chili powder, salt and pepper to taste. Heat and serve.
Mrs. Harris Hagen
Hendricks, Minn.

TATER TOT HOT DISH

2 lb. ground beef
1 chopped onion
Brown slightly and place in bottom of large casserole.
2 c. green beans
2 cans cream of mushroom soup
1 lb. frozen Tater Tots
Drain beans and mix ½ c. of liquid with soup. Season ground beef with salt and pepper. Place beans on ground beef, soup on beans and Tater Tots on top. Bake 350 for 40 min. Makes 8 servings.
Marian Voelker
1918 Derald Dr.

ITALIAN SPAGHETTI

1 lb. ground beef
1 can tomato soup
1 can tomato paste
1 c. water
1 large onion, chopped
1 green pepper, chopped
1 tsp. sugar
½ tsp. black pepper
1 tsp. salt
½ tsp. garlic salt
2 tsp. chili powder
2 Tbsp. worchestershire sauce
2 Tbsp. Italian grated cheese
1 tsp. crushed oregano leaves
1 tsp. instant coffee powder
1 lb. spaghetti, cooked and drained
Saute onion, pepper and ground beef. Add tomato soup, paste, and other ingredients. Let cook slowly for 2 hours or more. All ingredients can be added more or less according to taste. Pour over hot cooked spaghetti. Serves 4-6.
Diana Hoogstraat
1419 1st. St.

All Aboard for Tex-Mex Cooking

By CECILY BROWNSTONE
Associated Press Food Editor

A young Texas woman, now living and working in New York, told us that when she was a teen-ager and brought home friends for supper, her mother often made their favorite Tex-Mex main dish — spaghetti topped with tomato-meat sauce to which cheddar cheese, stuffed green olives and corn were added. When we asked for the recipe she sent it along saying that her mother had contributed it to "Chapelwood Cooks," a cookbook published a dozen years ago by the Woman's Society of Christian Service of Chapelwood Methodist Church in Houston.

When we tried the following adaptation of the dish in our own kitchen half a dozen tasters, from parts of the country other than Texas, thoroughly enjoyed it. Why the adaptation? Because in the original version the onions and pepper were ground and red onions were used. We opted for chopping the vegetables (a simpler method) and for using regular onions because they are less expensive and more widely available than the red variety.



MIGHTY GOOD EATING—This spaghetti dish has a tomato-meat sauce that is enlivened with corn, stuffed green olives and cheese.

TEX-MEX SPAGHETTI DISH

- 2 tablespoons salad oil
- 2 medium onions, finely chopped
- 1 large green pepper, finely chopped
- 1 pound ground round beef
- 10½-ounce can condensed tomato soup, undiluted
- 7-ounce can whole-kernel corn, drained
- 1 tablespoon Worcestershire sauce
- 1 tablespoon prepared mustard
- ½ to ¾ cup sliced pimiento-stuffed green olives
- 2 cups grated (medium-fine) cheddar cheese, slightly

packed (½ pound)
8-ounce package spaghetti
1 tablespoon butter or margarine

In a 10-inch skillet heat the oil; add the onion and pepper and cook gently, stirring often, until tender-crisp — about 10 minutes. Add beef; cook, mashing beef with the tines of a fork to crumble, until meat loses its red color. Remove from heat. Add the soup, corn, Worcestershire, mustard, olives and about half of the cheese; mix well.

Cook spaghetti according to package directions, using the amount of boiling water and salt called for; drain. Add the butter and toss well. Turn into a buttered 3-quart oblong glass baking dish (13½ by 8¾ by 1¼ inches) or similar utensil. Spoon meat sauce over the spaghetti; bake, uncovered, until bubbling around edges and thoroughly hot in center — about 35 minutes. Sprinkle with remaining cheese and return to oven until it melts — a few minutes. Makes 4 to 6 servings.

WEEKDAY DINNER

- Fish Fillets with Marinara Sauce
 - Rice Snap Beans
 - Fresh Pear Pie
- ### MARINARA SAUCE
- It's light in character and from Italian cuisine.
- 2 tablespoons olive oil
 - Large clove garlic, minced
 - 2 tablespoons minced parsley
 - 1 pound and 3-or 4-ounce can peeled plum tomatoes, undrained
 - ¾ teaspoon salt
 - Pepper to taste
 - ½ teaspoon sugar
 - ½ to ¾ teaspoon dried oregano

In a medium saucepan in the hot oil gently cook the garlic until golden; add the parsley, tomatoes, salt, pepper and sugar. Simmer, uncovered and stirring occasionally, until medium-thick — about 30 minutes; stir in oregano about 5 minutes before end of cooking time. Taste and add more salt if needed. Makes about 2 cups.

- ## VIENNESE SUPPER
- Fried Breaded Chicken
 - Austrian Potato Salad
 - Tomatoes and Cucumbers
 - Ann Gelles' Plum Dumplings
- ### ANN GELLES' PLUM DUMPLINGS
- An authentic and delicious Viennese recipe.
- 8-ounce package farmer

- cheese
- ½ cup butter, soft
- 1 large egg
- 1 cup unsifted flour, fork-stir to aerate before measuring
- 12 fresh prune-plums, pitted but left whole
- 12 small sugar cubes
- ½ cup fine dry bread crumbs
- Superfine granulated sugar

Beat cheese well; beat in ¼ cup of the butter, then the egg. Add flour; stir to blend. On a floured pastry cloth with a floured stockinet-covered rolling pin, roll out to a 12 by 9 inch rectangle; cut into 12 three-inch squares. Insert a sugar cube in each plum; place a plum in the center of each square; fold up and pinch edges together; with palms of hands roll each into a ball. Fill a 5-or 6-quart saucepot about ¾ full of water and add 1 tablespoon salt; bring to a boil; add dumplings and boil until they all come to the top — about 10 minutes. With a slotted spoon remove dumplings and keep warm in a low oven. In a large skillet melt the remaining ¼ cup butter and add the crumbs; brown gently, stirring often; roll dumplings in crumbs; remove and sprinkle generously with sugar. Serve at once. Makes 6 servings — 2 dumplings per portion.

- ## PATIO PARTY
- Assorted Sandwiches
 - Cookies American Sangria
- ### AMERICAN SANGRIA
- Repeated on request.
- 4-5th quart bottle dry red wine, chilled
 - ¼ cup lemon juice
 - ½ cup brandy
 - 10-ounce package frozen mixed fruit in syrup
 - 12-ounce bottle club soda, chilled
- Stir together the wine, lemon juice and brandy; add fruit and let stand until thawed but still icy-cold. Stir in soda. Add some ice cubes. Serve at once. Makes a little over 1½ quarts — 12 one-half cup servings.

- ### BEEF, BEAN & TATER CASSEROLE
- 1½ lb. ground beef salt and pepper to taste
 - ½ onion, chopped
 - 1 No. 2 can green beans, drained
 - 1 can cheddar cheese soup
 - 1 1-lb. pkg. tater tots
- Season ground beef and place in 9" square pan or 1½ qt. casserole. Cover with chopped onion. Add green beans. Spread cheese soup over green beans. Top with tater tots. Bake in 350 oven for one hour. Serves 6.
- Denice Vaudrey
1432 2nd St.

SATURDAY BUFFET

- Chicken Brown Rice
- Chinese Vegetables
- Honey Vanilla Ice Cream
- HONEY VANILLA ICE CREAM

Great natural flavor and fine texture.

- 4 eggs, separated
- 1-3rd cup sugar
- ¼ teaspoon salt
- 2 cups light cream, scalded
- 1-3rd cup mild honey
- 4 teaspoons pure vanilla extract
- 2 cups heavy cream

In the top of a double boiler whisk together the egg yolks, sugar, salt and scalded light cream. Cook, stirring constantly, over simmering water until mixture coats a metal spoon — about 15 minutes. Off heat, stir in honey and vanilla until blended. Without pressing down, lightly place a round of plastic film directly on custard mixture so film covers it; cool. Beat egg whites until stiff; fold into cool custard. Pour into freezer trays without dividers. Freeze until frozen 1-inch from edges — about 2 hours. Beat heavy cream until thick. Turn partially frozen custard into a large mixing bowl. Without washing beaters, beat custard until smooth; fold in whipped cream. Return to freezer trays; freeze until firm — at least 4 hours. Makes about 2½ quarts.

SUPPER FOR FRIENDS

- Clam Canapes
- Stuffed Cabbage Green Peas
- Rolls with Sweet Butter
- Blueberry Torte Beverage

CLAM CANAPES

This well-liked hors d'oeuvre is discreetly seasoned.

- 3-ounce package cream cheese, soft
- 6½-ounce can minced clams, well drained
- 1 teaspoon lemon juice
- 1 teaspoon prepared white horseradish
- ½ teaspoon Worcestershire sauce
- Dash of paprika
- Drop of tabasco sauce
- Round buttery crackers

With a spoon, beat together all the ingredients except the crackers; cover and chill. Just before serving spread clam mixture on crackers; place on a cookie sheet; broil briefly — just until lightly browned on top. Serve at once. Makes about 1 dozen canapes.

- ## JAPANESE DINNER
- Pork Spinach Soup
 - Chicken Teriyaki Rice
 - Sunomono
 - Fruit or Ice Cream

SUNOMONO

Our version of a Japanese dish that's a cross between a relish and a salad.

- Medium cucumber
- 1 tablespoon sugar
- 3 tablespoons cider vinegar
- ½ teaspoon salt
- ¼ teaspoon monosodium glutamate, if desired
- 16 medium shrimp (cooked and shelled and deveined)

Pare cucumber; with the sharp tines of a fork, score lengthwise; slice thin. In a shallow bowl stir together the sugar, vinegar, salt and if used the monosodium glutamate; add cucumbers and mix well; cover and chill for at least 1 hour. Cut shrimps in half lengthwise so they retain their shape. Small crescent-shape plates, small rectangular or other-shape Japanese plates or regular round bread-and-butter plates are all suitable for serving sunomono. Using these,

at serving time overlap cucumber slices at one side of plates; overlap shrimp at other side and spoon liquid from cucumbers over them. Place Sunomono at top of each place-cover with a salad or seafood fork (depending which is a suitable size for the plates) arranged horizontally below it. Makes 4 servings.

- ## BUFFET SUPPER
- Baked Fish Potato Puff
 - Broccoli Salad
 - Walnut Raisin Pie

WALNUT RAISIN PIE

Good to serve to cholesterol-watchers.

- ¼ cup corn oil margarine
- 1 cup sugar
- ¾ cup light corn syrup
- ¾ cup cholesterol-free egg substitute
- 1 teaspoon vanilla
- 1 cup coarsely broken walnuts
- ¾ cup raisins
- Unbaked 9-inch pie shell, see below

In a medium saucepan over low heat melt margarine; remove from heat; stir in sugar and corn syrup; blend in egg substitute and vanilla. Stir in walnuts and raisins. Pour into pie shell. Bake in a preheated 350-degree oven 40 to 45 minutes.

Pie shell: Stir together 1 cup flour and ½ teaspoon salt; cut in ½ cup corn-oil margarine until particles are fine. Stir in 2 tablespoons ice water. Form into a ball. Cover; refrigerate 15 minutes. Roll out to fit 9-inch pie plate and shape edge.

- ## RANGETOP DINNER
- Panned Lamb Chops
 - Skillet Vegetables Salad
 - Pears Helene Beverage

SKILLET VEGETABLES

- ¼ cup butter or margarine
- 2 cups diced (½ inch) unpeeled eggplant
- 1 cup thinly sliced scallion, green tops included
- 1 large green pepper, cut in thin strips
- 1 large tomato, diced
- ¼ cup water
- ½ teaspoon salt
- ¼ teaspoon ground allspice
- 1 teaspoon sugar

In a 10-inch skillet melt the butter; add the vegetables and water; sprinkle with the seasonings; mix well. Simmer, covered and adding water as needed — 2 tablespoons at a time — until eggplant is tender — 20 to 30 minutes. Makes 4 servings.



In Germany, fir trees were once believed to be able to cure gout.



In some parts of rural England, it's believed that fat from the snake that bit you will cure snakebite.

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Fancy Breads Are Budget Savers



Braided Breads, Snail Dinner Rolls and Combination Bread are easy to make with the new frozen bread doughs now available. Better yet, such home-baked specialties are usually far less expensive than purchased baked goods—a plus for the homemaker faced with rising food costs. The makers of Rhodes frozen bread doughs developed these simple instructions for making attractively shaped and glazed breads. The bread dough is available in the frozen food case of leading food stores.

BRAIDED BREAD

Thaw a 1-pound loaf of Rhodes enriched white or honey wheat bread dough, well wrapped, in refrigerator overnight. In the morning, let dough warm to room temperature. Cut lengthwise into 3 equal pieces; roll each piece into a long tapered cylinder. Lightly grease a cookie sheet and place three strips of dough parallel on it; braid strips together and pinch ends to seal. Brush loaf lightly with salad oil and let rise until double in size. Preheat oven to 375°. Brush loaf with egg wash (one egg lightly beaten with two tablespoons water) and sprinkle top with sesame or poppy seeds. Bake about 30 minutes or until bread is golden brown and sounds hollow when tapped on top and bottom. Cool on wire rack.

SNAIL ROLLS

Follow thawing directions in recipe above. Break off small lumps of dough and roll into pencil-shaped cylinders. Form each cylinder into a half knot and place on lightly greased cookie sheet. Brush lightly with oil and let rise until doubled. Bake in a preheated 375° oven for 20 minutes or until golden brown. Cool on rack.

COMBINATION BREAD (2 loaves)

Thaw one loaf each Rhodes white and honey wheat bread doughs and warm to room temperature. Cut each loaf lengthwise into 4 equal strips. Lightly grease two 8½" x 4½" x 2½" bread pans. In each pan, place side by side a strip of honey wheat dough, a strip of white dough, and a strip of honey wheat dough. Place another strip of white dough on top. Brush loaves with oil and let rise until doubled. Bake in a preheated 375° oven about 30 minutes. Remove from pans and cool on racks.

FAMILY DINNER

Spanish Meat Loaf
Potatoes Snap Beans
Raisin Bread Pudding

SPANISH MEAT LOAF

No starchy "filler" is added.

2 eggs
1-3rd cup milk
1 pound ground beef round
Small onion, minced
1 or 2 roasted peeled green chilies (from a 4-ounce can), seeded and minced
Medium clove garlic, minced
½ teaspoon dried thyme
½ teaspoon salt
2 slices bacon

Beat eggs with milk until combined. Add all the remaining ingredients except the bacon; mix well; mixture will be very soft. Turn into the center of an ungreased 11 by 7 by 1½ inch baking pan or similar utensil; with a spatula, shape into a loaf that is about 8 by 6 inches. Place bacon crisscross over top, tucking in ends. Bake in a preheated 325-degree oven

for 1¼ hours. Let stand about 5 minutes before cutting. This meat loaf is moist but slices well. Any leftover is good sliced cold and used in a sandwich. Makes 4 to 6 servings.

RANGETOP SUPPER

Fish Fillets Potatoes
Mint Cucumbers Rolls
Fruit Salad Beverage

MINT CUCUMBERS

Easy and refreshing.
2 medium cucumbers
2 tablespoons butter or margarine
¼ teaspoon salt
1 tablespoon minced fresh mint

Pare cucumbers; cut in half lengthwise; with a sturdy teaspoon scoop out seeds and discard. Slice cucumber thin — there should be about 3 cups. In a 10-inch skillet melt butter; add cucumbers and mix well; cover tightly and simmer, stirring a few times, until transparent — about 10 minutes. Stir in salt and mint. Makes 4 servings.

JAPANESE SUPPER

Chicken Teriyaki Rice

Sesame Spinach
Marinated Cucumber Salad

Honey Dew Melon

SESAME SPINACH

Delightful oriental combination.

1½ pounds fresh spinach

½ teaspoon salt

2 tablespoons butter or margarine

2 tablespoons toasted white sesame seed

Cut off tough stems from spinach and wash thoroughly. Place spinach in a large saucepot with just the water that clings to the leaves; add salt. Cook over moderate heat, uncovered and turning with a long-handle fork as leaves wilt, just until tender and still green. Turn into a colander to drain; with a kitchen scissors cut into short lengths. Reheat briefly with butter. Turn into serving dish and sprinkle with sesame seed. Makes 4 servings.

The Brookings (S.D.) Register, Friday, October 18, 1974—27

GREEN TOMATO MINCEMEAT TURNOVERS

A favorite recipe.

½ cup butter

4-ounce package cream cheese

1 cup flour

Green tomato mincemeat, drained if necessary

Cream butter and cream cheese; blend in flour; chill. Roll out on a floured pastry cloth with a floured stockinet-covered rolling pin to a 12-inch square; cut into 9 four-inch squares. Put 2 tablespoons of the mincemeat off center on each square; fold over to make a triangle; press edges with fork tines to seal well. Prick tops. Place well apart on ungreased cookie sheet. Brush tops with a little milk. Bake in a preheated 425-degree oven until golden-brown — about 25 minutes. Serve hot or reheat. Makes 9.

Make the most of end-of-season fruit.

½ (about) medium-size ripe cantaloupe

1 pint vanilla ice cream
Cantaloupe balls and fresh mint sprigs, if desired

Remove seeds from cantaloupe half and cut into 4 strips; cut flesh away from rind and dice. With a potato masher, mash flesh; there should be 1 cup — if not, mash enough more cantaloupe pulp to make this amount. Let ice cream stand at room temperature until soft enough to stir; fold in mashed cantaloupe; turn into a 1-quart melon mold or similar container; cover tightly and freeze. At serving time, quickly dip mold into warm water and turn out on serving plate; if used, garnish with cantaloupe balls and mint sprigs placing them alternately around mold. Makes 4 servings.

Cherish Those Green Tomatoes



GREEN TOMATO MINCEMEAT—Use it to bake wonderful oldtime pies.

By CECILY BROWNSTONE
Associated Press Food Editor
Even in New York City this year, tomatoes are on the vine — in backyards of brownstones, in community gardens on terraces and in large pots or window boxes on sunny windows or fire escapes. From what visitors from other states tell us and from what we've seen on our travels, not since World War II has so much tomato growing been going on all over the country. Because tomatoes, red or green, have to be gathered before frost ruins them, you may want to consider making oldtime Green Tomato Mincemeat.

This recipe is easy to follow and the result is delicious, ready to be used in pies, tarts and cookies or any other way you can dream up. A friend of ours who tried this recipe served the mincemeat over vanilla ice cream. Her husband's response: "If anyone had ever told me I'd put green tomatoes over ice cream and love it, I'd have told them they were crazy!"

As a matter of fact, mincemeat has been served over vanilla ice cream for years, and the combination is great. If you're interested to try this, heat the mincemeat and, if it

doesn't already have a goodly portion of rum, brandy or some other spirit added, give it this beneficial blessing. Just one warning: don't use mincemeat this way if it has suet in it — this green tomato version doesn't. Eating suet-style mincemeat over ice cream is more than anyone should be expected to stomach.

GREEN TOMATO MINCEMEAT

3 pounds green tomatoes, thinly sliced (about 2 quarts sliced)

¼ cup salt

2 large apples, cored and chopped but unpeeled

1 large orange, seeded and chopped but unpeeled

15-ounce package seedless raisins, about 2½ cups

1 cup sugar

1 pint dark corn syrup

2 tablespoons pumpkin-pie spice

Sprinkle tomatoes with salt as you layer them in a bowl; cover and let stand at room temperature overnight. Rinse with cold water and drain well. Chop fine.

Into a 4-quart saucepot turn the tomatoes, apple, orange, raisins, sugar, corn syrup and spice. Cover and simmer 45

minutes. Uncover and boil gently, stirring occasionally, for 1¼ hours. Store, tightly covered, in the refrigerator; or store in appropriate containers in the freezer.

Makes 2½ pints — enough for two 9-inch pies.

To make pies: Stir ¼ cup light or golden rum into 2½ cups Green Tomato Mincemeat; cover and let stand at room temperature overnight. Turn into an unbaked 9-inch pastry shell; cover with vented top crust. Bake in a preheated 425-degree oven 45 to 50 minutes.

Note: If pumpkin-pie spice is not at hand, use a blend of cinnamon, ginger, allspice and nutmeg (all ground); this is what the best pumpkin-pie spice on the market contains. Other pumpkin-pie spice may contain flour, sugar, artificial coloring and flavoring and an anticaking agent.

Four hundred recipes are given in the illustrated "Cecily Brownstone's Associated Press Cookbook" available by sending \$4.95 (check or money order made payable to "The Associated Press") to this newspaper in care of AP COOKBOOK, Box G4, Teaneck, N.J. 07666.



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