COOK BOOK

COMPILED BY

AMERICAN LEGION AUXILIARY

UNIT No. 210

MT. VERNON, SOUTH DAKOTA

1950

Jonathan apple
Eating
Pies

Rome Beauty
Baking

Delicious
salads
eating

Winesaps
Good for
any use

Cabbage Salad

2 hds cabbage grated

1 T salt - sprinkle + let set 2 hrs, squeeze by hand

Drain -

2 C chopped celery

1 gr. pepper

2 C grated carrot - fine

1 small onion

We wish to thank the Advertisers and those who contributed recipes, helping us to make this book possible.

THE AMERICAN LEGION AUXILIARY

UNIT NO. 210

1 C sugar

1 C vinegar

Boil + chill

add -

½ C salad oil

2 drops gr coloring

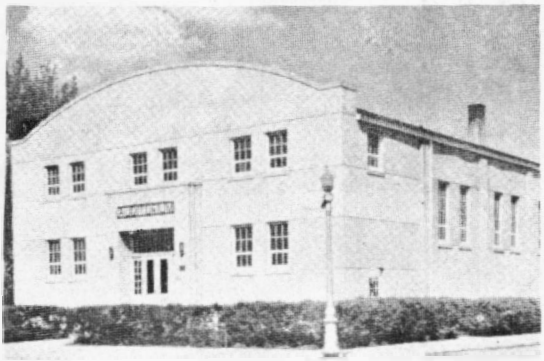
Mix Let stand overnight

Cabbage Salad

½ hd cabb.
2 carrots
1 onion (liquid)

1½ c w-kuniga - cider
(water - vinegar)

2 c sugar
t salt
t celery seed
t mustard seed



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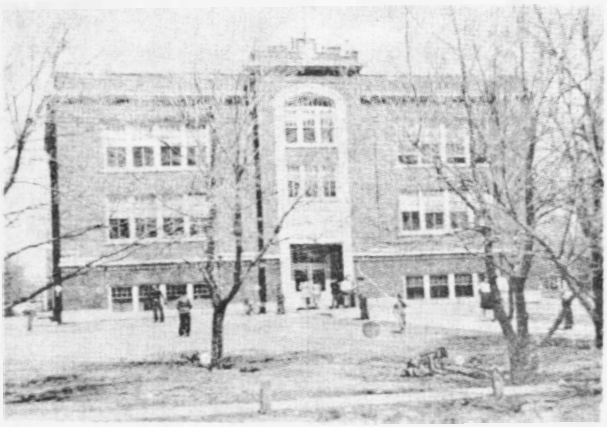

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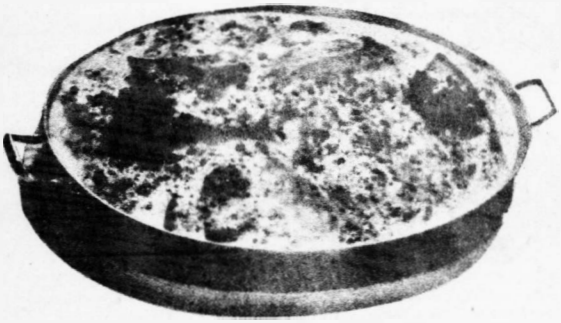
ONE DISH MEALS



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Mt. Vernon South Dakota

Pork Chops With Corn

Prepare 1 can corn as for scalloped corn. Salt 6 pork chops and arrange in greased baking dish. Cover each chop with serving of corn. Bake 1 hr in 375° oven.

Viola Sorenson

Salmon En Casserole

1 lb salmon
2 cups raw potatoes diced in ½ inch squares.
Salt, pepper + little lemon juice.
Put salmon in casserole add Potatoes, salt, pepper + lemon juice.
Pour cream + milk over.
Top with buttered cracker crumbs.
Bake in moderate oven for one-half hour.

Mrs. J. W. Simon
Mt Vernon S Dak.

Good Sandwich Fillings

I - Mix chopped celery with peanut butter, moisten with mayonnaise dressing, and add salt and pepper.

II - Drain crushed canned pineapple and mix with cream cheese.

III - Thinly sliced cucumbers or tomatoes spread with mayonnaise.

Vera Larson

Miscellaneous Sandwich Fillings

1. Raisins worked into cream cheese.
2. Peanut butter moistened with salad dressing & mashed bananas.
3. Peanut butter and diced sweet pickle.
4. Cream cheese and chopped stuffed olives.
5. Cream cheese and crushed pineapple.
6. Jamafied, lemon juice, seasoning, a bit of onion.
7. Ground boiled ham and chopped pickles.
8. Currant jam with pounded walnut meats.

Glorified Meat Loaf.

2 lb. Hamburger
1 large onion
3 cups bread crumbs (or) cracker
Some left-over mashed potatoes (if you have them)
salt + pepper to taste
2 Eggs -

Mix together and put into a loaf pan and bake until about half done. Then place quarted, cored apples around loaf, putting sugar over them. Finish baking + serve hot.

This is a tasty way to fix meat loaf + a little different, too.

Mrs. Madonna Drawdy
Lakeland, Georgia.

Suggested dinner Menu

Glorified meat loaf - Scalloped Potatoes
Peas - Nut Bread

Lettuce salad - Thousand Island dressing

Fresh or Canned Fruit

Small Cakes

Individual Sausage Loaf

½ lb beef sausage
½ cup top milk
1½ cup bread crumbs
1 tsp finely chopped onions
2 tbsp each tomato catsup,
and prepared horseradish,
2 tsp prepared mustard,
1 beaten egg.

Beat egg add milk
meat & remaining ingredients
Place in greased muffin
tins or custard cups,
bake 1½ hrs in moderate
oven, Mrs Florence Hamilton

Suggested Menu

Ind. sausage loaf – potato salad

apple sauce – Biscuits

Meat Noodle Casserole

1 - 8 oz package noodles
3/4 lb. ground lean pork
(or hamburger)
2 small onions
2 cups diced celery
1 small green pepper, chopped
salt & pepper.
1 - 10 1/2 oz. Can tomato soup
1/8 tsp. Worcestershire sauce
1/2 cup grated American Cheese

Cook noodles in boiling salted water drain & rinse. Brown meat in hot fat; add onion celery & green pepper. Cook until tender. Season alternate layers of meat & noodles in greased casserole. Pour soup mixed with Worcestershire sauce over all & sprinkle with grated cheese. Bake in moderate oven (325°) 45 min. serves 8.

Bertha Graves

Suggested Menu

Meat Noodle Casserole

Weldorf Salad - Brown bread sandwiches

milk tea

American Chow Mein

1 lb. round steak or hamburger
1/4 lb. pork
1 can tomatoes
1 can peas
1 stalk celery, cut fine
3 medium onions, chopped
1/4 cup butter
1 pkg. spaghetti

Have pork and beef ground and if very fat cut down on amount of butter used. Boil meat celery and onions 1 hour, in enough water to cover. Have spaghetti cooked & then add it to meat along with tomatoes & peas.

Season with salt, pepper and cayenne to taste

Noodles

Make same as any noodle & fry in deep fat. Don't dry noodles before frying & avoid loose flour on them as much as possible.

Serve hot mixture with noodles on top or vice versa. I prefer the later. Serve at once so noodles stay crisp.

Serves 8 or 10 Helen Caldwell

Chili for Hot Waffles or Cakes

13.

Put 1 lb. hamburger, 1 small onion, 1 scant tablespoon lard, 1½ cup tomatoes or juice, and salt in skillet. Let cook until it begins to fry then add 1 large tablespoon flour and 1 teaspoon chili powder, stir into mixture well and add 1½ cups water and let simmer a short time and is ready for hot cakes. Add 1 cup of beans before serving, either chili beans or red kidney beans.

Mrs. E. M. Ross.

Ham Loaf

1 lb. fresh pork (ground)
1/2 " Smoked Ham (")
1/2 cup cracker crumbs
1/2 cup Condensed milk or top milk.
1 egg

Shape into loaf & place in baking dish - Pour over this 1/2 can tomato soup. Bake 1 hour in moderate oven.

Bertha Johnson

"Meat Balls"

1 lb. round steak Salt, pepper, mace
1/2 lb. pork steak 2 eggs
Little grated onion 1/2 cup bread crumbs
1 cup milk

Grind the meat four times. add bread, milk and eggs. Mix with meat, season to taste. Make into balls and fry in covered pan. Make brown gravy and pour over it and let simmer for at least one hour. (May substitute hamburger for steaks)

Mrs. O. D. Downey.

French Fried Onions

3 large mild Bermudas
Milk, 2 egg slightly beaten,
flour, 1/3 c. fat, salt.
Slice onions 1/4 inch thick
Soak onions in milk 1 hr
Drain
Dip in egg, roll in flour, [breadcrumb
Fry in fat until light brown
2 or 3 min. turning once
Drain, sprinkle with salt

Virginia H. Cone

Ham Casserole

6 potatoes raw
2 cups ham, cooked
2 onions
2 eggs
3 cups milk
3/4 tsp. salt
Grind potatoes, ham & onions
and place in [illegible] casserole
in [illegible]
[illegible]
[illegible]
[illegible] 7 [illegible]
[illegible]
[illegible] 35 min. at 350

Lucile Timm

Bully Beef
Sandwich Spread.

Two pounds ground beef. Fry in spry until redness is gone. Add three small onions chopped fine; three tablespoons A-1 or Beefsteak sauce; three tablespoons soy sauce (very necessary); one teaspoon salt. one-half teaspoon pepper; add two cups water and put on low burner. Steam for one hour. Store in ice box - use as needed.

Madine Wiseman

Meat Loaf

1½ lb. ground beef
½ lb. sausage
2 eggs
1 small onion
1 medium sized pepper - either red or green
2 cups tomatoes
2 cups bread crumbs or cubed bread - softened in tomatoes - Salt & Pepper
Bake

Clara Deinert

Casserole Dish.

Ingredients:

1 package shell macroni
1 cup of peas
Juice from peas
1 cup of diced meat such as Smoked or Prem.
Seasoning.

Procedure:

Cook macroni until tender.
Drain.
Combine peas, meat and juice with macroni.
Add seasoning to taste.
Put in casserole and bake in oven at 350°F for 1½ hrs.
If mixture seems dry, then add a little cream or water. Serves 6 or 8.

Mrs Hans May
Stickney, So Dak.

One Dish Meal

2 large Slices Ham ½ in thick
4 large Potatoes Sliced
3 large Onions Sliced
2 cups milk
¼ tea spoon Pepper
2 table spoon flour
2 tea Spoons dry mustard

Butter Casserole, arrange layers of Potatoes & Onions dusting with Pepper & flour. Slice Ham in 6 Pieces. Roll in mustard and arrange on top in Casserole, Cover with milk Bake in moderate oven 1½ hrs until Potatoes are done

Mrs N.D. Smith
Mt Vernon
S D

Barbecued Ground Beef

1 lb ground beef
1 tbls. lard or drippings
1 cup finely chopped onion
1 cup finely chopped green peppers
1 tbls. sugar
2 tbls. prepared mustard
1 tbls. vinegar
1 tsp. salt
1 cup catsup
½ tsp ground cloves

Brown meat slowly until crumbly but not hard. Combine remaining ingredients and add to the meat. Cover and simmer about 30 minutes. Serve on toasted split buns. Serves 6 to 8.

Mabel Koeller
Mt Vernon

Scalloped Tuna Fish

20.

1# fine noodles
1# can tuna
1 small can ripe olives
1/2 green pepper
3 hard boiled eggs

2# Lite Sauce

1 1/2 cups milk
1 cup grated cheese
3 tablespoons flour
3 tablespoons butter

Mix above ingredients. Pour white sauce over it. Bake 1 hr. at 350°

Mrs. Henry Abbin

Summer Chop Suey.

3/4 cup diced steak or veal.
1 cup onions sliced thin
1 1/2 c. chopped peanuts.
3 cups chopped celery. 1 teaspoon salt.
about 2 cups water.

Brown meat and onions. Add rest of the ingredients and simmer for about 40 minutes. Serve with noodles or boiled rice.

Lillian Hefflefinger
Artesian, S. Dak.

Sauerkraut & Tomato Casserole

2 c. tomatoes 1 c. grated cheese
2 c. sauerkraut ½ t. salt
¼ t. pepper - butter

Butter casserole well. Place tomatoes & sauerkraut in alternate layers with cheese & butter.
Cover with buttered crumbs & bake until golden brown. Temp. 350° oven.

Helen Staar

Ham Loaf—

1½ lbs ground smoked ham
1 lb. ground fresh pork
3/4 c. day old bread crumbs
1/3 c. chopped onion
1 c. milk
2 beaten eggs
Spread in 8 X 12 inch pan
Bake 1¼ hours - Temp. 350°
cut in squares
Serves 6 to 8—

Mrs. Helen Ford

A Party Dish

Boil four pounds of beef
till tender. Season and cut
in cubes.
4 cups of cut celery
2 cups chopped onion
Cook celery and onions
till tender.
2 cans brussels sprouts
2 t Worcestershire sauce
2 t Soy sauce.
Mix all engredients
and simmer.
Serve hot, over Chow Mein
noodles (about 2 cans)
Along with steamed rice.

Martha Johnson

BREAD

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Golden Corn Bread

3/4 cup corn meal.
1 1/4 cup flour.
1/4 cup sugar.
1/2 tsp salt.
3 tsp bkg pwdr.
1 beaten egg. 3/4 cup milk.
1/4 cup melted shortening.

1- mix dry ingredients in bowl.
2- Add egg and milk, stir lightly and add melted shortening.
Bake in greased 8" square pan or muffin pans 25 min

Della Trotter

Apple Pancakes

2 beaten eggs
2 cups milk
2 tablespoons melted shortening
3 cups flour
1 teaspoon salt
4 teaspoons baking powder
2 tablespoons sugar
3/4 cups finely chopped apples

Combine egg, milk and shortening. Add flour sifted with salt, baking powder and sugar; beat smooth. Bake on ungreased griddle. Makes 12 to 15 cakes. Serve with butter and brown sugar.

Mrs. George Stevenson

Sweet Buns

Scald 2 cups milk
8 T. Sugar
1 scant T shortening -
1 T. Salt - 2 pkg. quick yeast
5 cups flour.

Dissolve yeast in ½ cup warm water + 1 t sugar - Mix altogether + let rise -

Mrs. J. B. Stark.

Orange Rolls

1 cup scalded milk (cool to lukewarm
¼ cup butter ½ t salt
1 compressed yeast (add to above
Allow to stand for 5 min add 1 c sifted flour,
½ cup sugar, 3 well beaten eggs + beat
thoroughly with egg beater. Add 3
more c flour + stir until flour
is all stirred in Allow to raise
3 hrs or over nite, roll out +
spread with ½ c sugar ½ c
butter 1 large orange grated
Roll up + slice. Allow to rise
+ bake in mod. oven. 15 min

Sadie Fridley

Pop Overs

1 Egg - Beat well - Add
1 Cup milk
1/4 t Salt
1 t Sugar
1 scant Cup Flour
Beat
Place in hot greased gem tins - Bake in 400° oven.

Mrs. John Ayres

Banana Nut Bread

3 bananas - mashed.
Add:
1/2 cup sugar
1/2 cup shortening
2 cups flour
1 t. soda
pinch salt
1/2 cup nut meats
Mix well, bake in loaf pan in 375° oven until done, about 45 minutes

Mrs. Floyd Thompson

Banana Bread

1/3 cup shortening.
2/3 cup sugar
2 well beaten eggs
1 cup mashed ripe bananas
1 3/4 cup sifted flour
3/4 tsp. soda
1 1/4 tsp. cream of tartar
1/2 tsp. salt
1/2 cup bran (breakfast cereal)

Cream shortening and sugar, add eggs and bananas. Sift together dry ingredients and add to mixture.

Finally, add bran and mix well. Bake in a 4 1/2 x 13 in. pan or 2 smaller ones.

Bake for 1 hr. until brown.

Nelle Dunham
Mitchell, S. Dak.

6/3-1950.

White bread

1/4 cup sugar
2 tbsp. salt
4 cups lukewarm liquid
if milk is used, scald,
cool to lukewarm
2 cakes comp. yeast
3 tbsp lukewarm water
1/4 cup shortening, melted,
cooled
12 cups flour
First add. sugar & salt
to liquid; let yeast stand
5 minutes in lukewarm
water
Beat 2 cups flour in liquid
mixture, add yeast then
add 4 cup flour beat till
smooth cover and let stand
10 minutes, then add the
rest of the flour, place
in warm place and let
rise till double (about 1½ hours
place in loaf pans, this
makes 4 loaves.

Mrs William Herring

Refrigator Rolls

1 Cake Compressed yeast — 1/4 cup sugar
1 Cup milk scalded + cooled — 1/2 tsp salt
1 egg — 4 cup omaw flour
1/3 Cup melted shortening

Crumble yeast in bowl. Add milk slowly and stir until dissolved. Add sugar, salt, beaten egg. Sift flour once and measure. Add half the flour and mix well. Add the melted shortening then the rest of the flour. Mix thoroughly. Turn out on floured board and knead until you have a elastic dough. Place in greased bowl, Cover with waxed paper and a damp cloth. Put in ice box when you want to bake them, shape into rolls and let raise till double. Bake in oven (400°) until browned and done.

Mary Brammer

Four Hour Sweet Rolls

2 Cakes yeast (Red Star or Fleischmans)
1/4 cup warm water — 1/2 cup sugar
1 cup scalded milk — 1 tsp. salt
1/4 cup shortening — 3 eggs, well beaten

Dissolve yeast in warm water. add shortening to scalded milk then add eggs, sugar + salt. Add 4 or 5 cups flour and mix to a stiff dough. Cover and let rise in warm place for two hours. Roll out like pie crust and spread lightly with butter. Have dough about 1/2 in. thick and cut in V shaped pieces. Start rolling from wide end & place rolls in pan. Let rise in a warm place for 2 hours. Bake in moderate oven 1 1/2 min.

Mrs Charles Michaels

Pan Cakes.

1 1/2 cup of milk (hot)
2 slices of bread, cut in small pieces.

Put hunk of butter in hot milk, add a little salt and sugar. Use beater and beat.

2 eggs. Put one in and beat, then the other and beat.
2 teaspoons baking powder. Put this in and beat.
Add flour to make batter and beat. Fry on griddle.

Lessie Schroder

Corn Bread

1/3 cup butter - 1/3 cup sugar
2 eggs - 1 c. sweet milk
1 c flour - 1/2 c. corn meal
2 t Baking powder
1/2 teaspoon salt
Bake 20 minutes

Mary Garey

Grape-Nut Bread

1 cup sugar
1 tablespoon butter (creamed)
2 eggs 2 cups sour milk

sift { 1 tsp soda
1/2 tsp salt
4 cup flour
2 tsp bkg pdr

1 cup grapenuts

Bake 1 hr. Less sugar can be used.

- Shirley Oakley

Date Nut Bread

3/4 cup sugar
1 T. lard
1 egg
1 pkg dates
1 cup boiling water
1 tsp soda
1/2 cup nuts
1/2 tsp salt
pour boiling water over dates with 1 tsp soda
Bake 1 1/2 hr. at 325°.

Mabel Baker

Cranberry Bread.

2 cups flour; $\frac{1}{2}$ t salt:
$1\frac{1}{2}$ teaspoons baking powder:
$\frac{1}{2}$ t soda; $\frac{3}{4}$ cups sugar:
Sift together and add
1 beaten egg: $\frac{1}{2}$ cup
orange juice; 2 T hot
water. Combine only
until dry ingredients
are moistened.
Fold in $\frac{1}{2}$ cups chopped
nuts; 2 cups chopped
cranberries and
grated rind of one
orange.
Bake in loaf in a
moderate oven about
one hour and ten
minutes. Very special.

Bernice L. Smiley

Date Bread

3/4 cup brown Sugar
1 Egg 1 T Shortening
1 1/2 cups flour 1 t soda
1 cup Dates 1 c hot water
pinch of salt 1/2 c n. meats
Place dates in hot water. Add rest of the engedients and mix. Bake in moderate Oven.

Harriet Cooley
Mt. Vernon S. Dak.

Coffee Cake

1 beaten egg 1/2 cup sugar
1/2 cup milk 2 Tbsp melted butter
1 cup flour 1/2 tsp salt
2 tsp baking powder
combine eggs, sugar, milk, butter
add sifted flour salt. baking pdr.
Sprinkle with mixture of
1/4 cup brown sugar
1 tsp cinnamon
1 Tbsp flour
1 Tbsp melted butter
1/2 cup broken nut meats
Spread evenly on dough
Bake in 375° oven 25 min.

Mrs. K. S. Lambert

DESSERTS & PASTRIES

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Refrigerator Vanilla Ice Cream

2/3 c. sugar
1 1/2 tbsp. cornstarch
1 1/2 c. milk
1/4 tsp. salt
2 eggs, separated
2 1/2 tsp. vanilla
1 c. cream, whipped

Combine sugar and cornstarch with milk in top of double boiler. Stir until it thickens. Cover and cook 10 minutes.

Add part of cooked mixture to beaten egg yolks. Add this to remaining hot mixture. Stir over hot water for 3 minutes. Cool.

Add salt and vanilla.

Fold in beaten egg whites. Freeze in refrigerator tray until firm. Then remove to bowl and beat until smooth. Fold in whipped cream. Complete freezing. Serves 6.

Mrs. Leona (Sellers) Hartman

Orange Dessert

½ lb. marshmallows } melt in
1 c. orange juice } double boiler

Allow this to cool. Then fold in 1 cup cream (whipped) Allow to set in refrigerator. It serves about 6.

Alice Melby

Date Pudding

2 eggs
1 cup sugar
1 cup chopped English walnuts
1 cup dates
1½ tbsp. flour
2 level tsp. baking powder
2 tbsp. milk

Mix altogether and pour into a buttered pan. Set in a pan of water and bake 45 minutes in 350° oven. Remove from pan of water & bake a few min longer. Serve with whipped cream. Serves 8.

Vera Nolt

Chocolate Icebox Cake

First part: Cook ½ cup. sugar & ⅓ C. water till it threads. Pour over well beaten whites of 3 eggs. Beat well & add 3 egg yolks — Set aside to cool. When Cool add 1 t vanilla.

Second Part: Scald 1⅓ C. milk Put 1 envelope of gelatin to soak in ¼ C. Cold water. Add 1 cup Cocoa to scalded milk & beat well. Add 1 cup sugar, then the gelatin mixture. Set aside to cool. When cool, add to the first mixture. Then add one pint of cream which has been whipped. Put layers of vanilla wafers, then mixture, another layer of wafers, and so on, until Chocolate mixture is all used up. Set in Refrigerator until Thoroly cold.

This serves about 20 people.

Mrs. Theo. Helland
Mt. Vernon S. Dak

Angel Food Custard Dessert

Beat 5 egg yolks with 3/4 cup sugar
add rind and juice of 1 orange
add rind and juice of 2 lemons
cook in double boiler to coat spoon.

Dissolve 1 pkg. Knox gelatine in 3/4 cup cold water. Add to custard while hot.
Let cool.

Beat 5 egg whites and add 3/4 cup sugar.
add to cooled custard.
Line dish with waxed paper
Break 1 angel food loaf cake in bite size pieces and arrange in layers with cake then custard.
Chill overnite. Serve with whipped cream.

Mrs. A. V. Clements
Aberdeen, S. Dak.

Chocolate Dessert

cream { ½ c. butter (soft)
1 c. powdered sugar
3 egg yolks

add - { 16 marshmallows (cut fine)
3 beaten egg whites
1 small can Hershey's chocolate
1 pt. cream whipped
½ c. nuts chopped

Roll 24 graham crackers cover bottom of cake pan (9"x13") pour mixture over crumbs, then cover with crumbs. Let stand 24 hrs. Serve with whipped cream

Mrs. Thomas Zard
Mt. Vernon,
Mo. Mak.

Lemon Bisque - 1 package Lemon Jello - 1 cup hot water. In another cup put the juice and grated rind of two lemons and fill cup with cold water. Add this to Jello and hot water mixture. Let this chill until it just begins to set. Then whip with rotary beater until fluffy. Whip 1 1/4 cup cream and fold into above mixture. Then fold in one cup sugar. Crush 3/4 lb vanilla wafers and put most of them in bottom of pan and then put Jello mixture on top of wafers. Put rest of crushed wafers on top of Jello mixture. Chill. Serve with whipped cream.

Graham Cracker Torte

1/2 cup coarse graham cracker crumbs
1/4 teaspoon salt - 1 teaspoon baking powder - 1 cup chopped dates
1 cup chopped walnut meats
2 1/2 teaspoon vanilla - 2 egg whites
1/2 cup sugar — Mix together thoroughly first six ingredients. Beat egg whites until stiff; add sugar gradually. Fold mixture into whites, blending thoroughly. Pour into an 8-inch greased pie plate; bake in moderate 325°. Delicious served with ice cream or topped with whipped cream.

Mrs. L. L. Daggett
Mrs. Myra Daggett

Graham cracker Roll

1 lb graham crackers (rolled fine)
1 lb cut marshmallows, 43.
1 lb chopped dates,
1 cp chopped nuts, 1 cp thick cream, Save out 1/2 cp crumbs to roll loaf in. Mix the other ingredients thoroughly and form into a loaf. Dust loaf in crumbs and let stand over night.
Slice and serve with whipped cream.

Mrs Harvey Shoy.

Peach Crumble (Serves 6)

Slice 8 fresh peaches and arrange in buttered baking dish: sprinkle 1/4 c. water and 1 tsp. lemon juice. Blend 3/4 c. flour, 1 c. brown sugar and 1/8 tsp. salt. Cut in 2 tablespoons butter until consistency is that of coarse meal. Sprinkle crumble mixture over peaches. Bake in a moderately hot oven (375°) 25 to 30 min. or until top is bubbly.

Mrs. Howard Larson

Graham Cracker Dessert

Mix: 1/3 c sugar, 1/4 c flour, 1/8 t salt. Stir in 2/3 cup Pet milk; 2/3 c water. Cook + stir over boiling water for 10 minutes. Stir slowly into 2 slightly beaten egg yolks. Cook + stir 2 min. Remove from heat + cover.
Mix together 1 c Graham cracker crumbs, 1 tablespoon sugar 2 T. butter. Press 1/2 of crumbs on bottom + sides of well buttered 6 in. sq. pan. Pour in custard + cover with 1/2 c. well drained Pineapple. Beat until stiff 2 Egg whites. beat in slowly 1/4 c. sugar Spread over pineapple, cover with rest of crumbs bake slowly for 20 min

Mrs Orin Storla

Pineapple Sherbert

2 1/2 cups sugar
Juice of one lemon
1 quart cream
1 large cup pineapple
milk to fill gallon freezer

Mrs. Ethel Dowling
Route 4
Mitchell, S. Dak.

Carmel Pudding

2 cups brown sugar
1/3 cup water
Boil to thread stage.
Add a pinch of soda
and stir well.
Add 1 1/2 cups milk (sweet)
and bring to a boil
Mix 2 heaping tbsp. flour
with 1/2 cup sweet milk
Add to mixture and boil
well stirring meanwhile
Remove from fire & add
1/2 cup nut meats
Serve with whipped Cream.

Mrs Homer Dickson

An Easy Dessert

Place alternate slices of
bananas & apples in a
greased baking dish
and salt lightly. Sprinkle
generously with brown
sugar and add 1/2 cup
thin cream. Bake until
fruit is tender. Very good.

Cream Puffs

½ cup butter
1 cup hot water
1 cup flour
¼ teaspoon salt
4 eggs

Add the butter to the hot water, bring to a boil, add the flour and salt, all at one time. Stir rapidly and constantly until the paste leaves the side of the pan. Remove from fire and cool in a bowl. Beat in the eggs, one at a time. The more you beat them the better they are. Put in muffin tins and bake in a hot oven (450°) until puffed and brown. When cool fill with whipped cream and over the top. This recipe makes about ten cream puffs.

By
Mrs. Eddie Hubbard
Mt. Vernon,
S. Dak.

Grape Nut Fruit Pudding

One package lemon jello, add one pint boiling water, and stir until well disolved. After this has slightly cooled. add, one cup grape nuts. ½ cup seeded raisins. ½ cup chopped dates, and ½ cup nut meats. pinch salt. Chill + harden. serve with whipped cream. Makes six portions.

Myrtle McDonough.

Brown Pudding

Line a baking dish thickly with apples sliced thin, sprinkle with cinnomon, salt, sugar and nutmeg.

Stir ½ cup butter, ½ cup sugar ½ c molasses + 3/4 c boiling water 1 t. each of soda, ginger + cinnomon Flour enough to make thin batter Pour over apples and bake in a moderate oven. Serve with whipped cream.

Millie Kelsey.

Apple Dessert

1 cup sugar
½ cup butter
1 egg
1 cup green apple ground
½ cup raisens ground
½ cup nut meats
in 1½ cups flour
1 tea spoon cinnamon
1 " " cocoa
½ " " cloves
¼ nutmeg
1 tea spoon soda dissolved in
½ cup of cold coffee.
Bake in moderate oven and
serve with whipped cream.
Mrs. Fern Raney

Chocolate Ice Box Cake

Melt 1 cake sweet chocolate in double boiler - add 2½ t. water. Blend. Remove from fire - add 1 egg yolk, beating vigorously. Add 1 T. powdered sugar and ¼ C. nut meats. Fold in 1 stiffly beaten egg white and ½ C. cream whipped. Line pan with cookies or graham crap. Pour in mixture, cover with cookies. Chill. - Gladys Haynes

Marshmellow Loaf
1/2 Cup milk
1-10¢ pkg Marshmellows
place this on stove until
marshmellows are dissolved
Place this to Cool.
1 cup Cream whipped
1-10¢ can pinapple
when milk & Marshmellow
are cooled put in pinapple
and whipped Cream.
16 Graham Crackers
Crumbed. add 1/2 cup
walnuts. Place in pan
~~layer of~~ marshmellow & pinapple
layer of crumbs than
place in. Frigidaire.
Mrs Erick Fitz

Date Bars (crumb mixture).
1 1/2 cup flour, 1 cup melted Butter or 1/2
Butter 1/2 lard 1/2 teaspoon Soda 1/2 teaspoon
Salt, 3/4 cup nuts finely chopped 1 cup
of Brown sugar 1 1/2 cup of rolled oats
first work sugar with hands to it add
sifted flour soda salt Oatmeal & nuts
mix in by hand, mix in Butter, Put 1/2 of
mixture in shallow Pan. Put date filling
on top then and remaing crumb mixture
(Date filling) 1 package or 4/5 dates chopped.
1 cup water 1 cup sugar 1/2 teaspoon Vanilla
cook until smooth and smooth add Vanilla
cool before using. Mrs Hattie Metzger

Graham Cracker Log

1 cup marshmallows - cut
1 cup nutmeats and almonds
1 cup dates - cut
30 graham crackers - crushed
1/2 cup sweet cream

Mix together and make a roll. Sprinkle with graham cracker crumbs. Let stand to get cold about 4 hrs. Wrap the roll in wax paper. Cut off in slices. Serve with whipped cream or plain cream. This will keep a week in ice box.

Mrs. R. J. Hans

Apple Crisp

Peel 6 to 8 apples, slice in buttered skillet or baking dish. Pour over this 1/2 cups water. Mix:

3/4 cup flour 1 cup sugar
1 tsp. butter 1 tsp. cinnamon

Put this over apples. Bake 30 or 40 minutes in 350° oven. Serve either warm or cold with whipped cream, plain cream, or ice cream.

Janet Caldwell

Pineapple Upside-Down Cake

51.

½ cup butter
1 cup brown sugar
1 No. 2 can sliced pineapple
2 tablespoons whole pecans
1 cup sifted cake flour
1 teaspoon baking powder
⅛ teaspoon salt

3 eggs, separated
1 cup granulated sugar
5 tablespoons pineapple juice

Melt butter in large baking pan. Spread brown sugar evenly in pan and arrange pineapple slices on sugar, filling in spaces with pecans. Sift flour, baking powder and salt together. Beat egg yolks, adding sugar gradually; add pineapple juice and sifted flour; fold in stiffly beaten egg whites. Pour batter over pineapple. Bake in moderate oven (375°F.) 30 to 35 minutes. Turn upside down on cake plate. Serve with whipped cream if desired. Makes 1 (9x9) inch cake. Serves 8.

Madge Franey

Lemon Pie

Mix in sauce pan

1 cup sugar
5 1/3 tbsp. cornstarch

Stir gradually... 1 1/2 cups hot water. Cook over mod. heat. Stir constantly until mixture thickens. Boil 1 minute. Take from heat. Beat a little of hot mixture into: 3 eggs yolks slightly beaten. Beat egg yolk mixture into rest of hot mixture.
Return to heat and boil 1 minute, stirring constantly. Remove from heat - Stir until smooth.
Blend in.

3 tablespoons butter
4 tablespoons lemon juice
1 1/2 tablespoon grated lemon rind.

Pour hot filling into baked pie shell (no need to cool) cover with meringue of 3 egg whites.

Anna Wermers
Plankinton
South, Dakota.

Pecan Pie

1/4 cup butter
1 cup brown sugar
1 cup corn syrup
1 cup pecans broken
1/4 t salt
1 t vanilla
3 eggs

Cream butter, add sugar creaming constantly. add salt to eggs and beat until light fluffy. mix with first mixture add nut meats and vanilla. Pour in unbaked crust. Bake at 350 degrees for 40 minutes.

Bertha Crockett

Strawberry Cream Pie

1 qt. strawberries
1 cup sugar
3 T corn starch
whipped cream.

Arrange the largest berries in a baked pie shell.

Mash the remaining ones and cook with the sugar and cornstarch in a double boiler until thick. Cool and pour over berries. Serve with whipped cream. Carolyn Anderson

Mock mince Pie. 3 pies
1 cup each Cracker crumbs
Sugar, cold tea, boiling
Water and Raisins.
1/2 cup Vinegar
1/2 Cup butter
2 eggs well beaten
1 teaspoon cinnamon
1/2 teaspoon cloves.
1/2 teaspoon nutmeg.

Mrs Laura Trout

Sour Cream Pie

1 cup sour cream
2 eggs
3/4 cup sugar
pinch of salt
1 tsp cinnamon.
mix together with egg beaten
lastly add 1 cup washed
raisins. Put in unbaked
pie crust.

Mrs Lucille Young

Pumpkin Pie

1 cup stewed pumpkin
3/4 cup sugar
1 tablespoon cornstarch
1/2 teaspoon salt
1/2 teaspoon ginger
1 teaspoon cinnamon
1 1/2 cups milk
2 eggs
1 tablespoon mazola

Stir dry ingredients into pumpkin. Add beaten eggs & milk. Bake in moderate oven.

Nora Jorgensen

Brown Sugar Cream Pie

2/3 cup brown sugar
1T butter, 2T milk.
Cook till waxy. Then mix yolks of 2 eggs, 1 heaping T flour and 1 1/2 cups milk. Add to first mixture and mix smooth. Cook till thick. Add Vanilla. Pour in baked pie shell, spread with beaten Egg whites and brown in oven.

Irma Herber
Mitchell S. Dak

Grape Pie

1 pt. prepared grapes
1 cup sugar
Heat and thicken with 2 level tbsp. Corn starch. Pour in baked crust & top with meringue.

To prepare Grapes - Seperate pulp from skins & cook pulp until seeds can be removed. Run thru Colander & then add pulp to skins. Boil up good & can sour.

Lizzie Hanson
Mt. Vernon S. Dak

Rhubarb Meringue Pie

2 cups finely chopped rhubarb
57.
1 cup sugar
2 tbsp. flour
4 eggs, separated.
1/4 cup water.

Beat egg yolks, add water, and sugar and flour which has been blended together. Stir in chopped rhubarb Pour mixture into unbaked pie shell and bake in moderate oven until firm and crust is browned. Remove from oven and add meringue. Bake until meringue is browned. Mrs. Ed Peala

Rhubarb Pie.

2 cup Rhubarb cut in inch pieces
1 C sugar 1 tbl Flour.
1 egg beaten, 1 tsp Butter.
Mix Rhubarb, sugar, flour
add beaten egg last. mix well.

Mrs J. Alt.

Lemon Pie

Bake crust first.
Filling :- One lemon, some rind, 1 cup sugar, one heaping tablespoon flour, 3 egg yolks one egg white - one cup boiling water - salt. Boil until stiff - pour into baked crust - top with beaten egg whites - brown in oven.

Pie Crust

6 cups sifted flour, 2 cups cold lard - two teaspoons salt. Mix half lard into flour making it fine, then add remainder of lard, mix to size of peas, store in refrigerator - Makes about four pies - add cold water when ready to make pie

Mary P. Bates

Pineapple Pie

1 can crushed pineapple drained
add - 2 tablespoons sugar and
3 tablespoons flour
Measure $\frac{2}{3}$ cup of liquid and
add - Heat to boiling point -
Take off stove and add 1 beaten
egg - Cook again and add 16
marshmellows. Cool 1 hr and
then fold in $\frac{1}{2}$ cup Cream, whipped.
Put in pie shell and put in
refigerator one hour or over nite -

Mrs Violet Larson

Sour Cream Raisin Pie

1½ Cup Sour Cream.
1 cup Sugar
3 Tablespoons Flour
1 Teaspoon cinnamon
¼ spoon Salt
1 cup raisins "Ground"
2 eggs "beaten"
Poar in unbaked Pie shell then
Bake

Mrs M L O'Dell


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CAKES

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Chocalate Cookies

1 cup brown Sugar
1½ Cups melted Butter
1 egg
1½ Cups flour
½ tea spoon Soda
1 cup Chopped nut meats
2 squares Chocalate melted
Drop on buttered pan

Frosting

1½ Cups powdered sugar
2 tea spoons cocoa
Butter size of walnut
Coffe to moisten
½ tea spoon Vanilla.

Mrs C Schwazenbach

Canadian Cherubs

1 1/3 cups of all Purpose flour
1/2 tsp Salt
1/2 cup shortening
1/2 cup brown sugar (firmly Pack)

Sift flour measure and sift again with salt, Combine all ingedients Mix until Crumbly. Pack with fingers over bottom of a slightly greased shallow baking pan - 10 x 15 x 2 and spread with this topping.

1/2 cup walnut meats
1/ cup blanched almonds
1/2 1/2 cups shredded Cocoanut
2 eggs.
1/2 cups granulated sugar
1/2 cup Brown sugar
1/2 tsp salt
1/8
1 tsp vanilla extract

Grind the Nalnuts, almonds & Cocoanut in a food chopped using Medium Knife beat eggs until light, add sugar and salt & beat well add nut meats and flavoring - Bake in 350° oven 15 to 20 Min or until done Cut in small strips or squares while warm and remove from pan.

Marjory Faber
Mt Vernon
So. Dakota

Chocolate Drop Cookies

1 cup brown sugar
1/2 cup melted butter
1/2 cup sweet milk
1 egg
1 1/2 cups flour
1/2 cup cocoa
1/2 teaspoon soda
1/2 teaspoon baking powder
1 teaspoon vanilla
1 cup chopped nuts

Combine sugar, butter, egg and milk. Add sifted dry ingredients, vanilla and nuts. Bake in a hot oven so cookies pop up and do not spread.
Frost while hot with icing made with one tablespoons cocoa, 12 tablespoons powdered sugar, butter size of an egg and hot coffee to make right consistancy to spread.

Margretha Knotts

Plain Sugar Cookies

1 cup sugar
1/2 cup shortening
1 egg
1/2 cup milk
1 teaspoon vanilla
1/4 teaspoon salt
3 teaspoons bakingpowder
3 cups flour

Cream sugar and shortening. Add egg and beat well. Combine milk and vanilla. Add alternately the milk and sifted dry ingredients. Roll quite thin for crisp cookies. Bake 15 minutes at 375 degrees.

If dough is allowed to stand in refrigerator before rolling. it is easier.

Mrs. A.C. Dowling
929 East a
Mitchell, S.D.

Butterscotch Cookies

Cream together
2 cups sugar (1 white and 1 brown or 2 brown)
1 cup shortening (lard is best)

Add
3 eggs
1 tsp. vanilla

Mix together and sift
3 1/2 cups flour
1 tsp. salt
2 tsp. baking soda
2 tsp. cream of tartar

When dough is mixed, it should be just right to handle in hands. Form small balls about 3/4 inch in diameter and place on cookie sheet. Bake 12 min. in 375° oven.

Mrs. Wallace Scott
Mount Vernon

Peanut cookies

1 cup Brown sugar
1 cup White sugar
3/4 cup butter, 1/2 cup lard
3 eggs beaten
5 1/2 cup flour
2 teaspoons soda
1 teaspoon cinnamon
1/2 teaspoon salt.
1 cup chopped peanuts.

Packin pan over night, slice and bake.

Mrs W. H. Schlund.

Chocolate Chip Cookies

½ cup Chocolate bits
½ cup Chopped nuts
½ cup shortening
½ cup brown sugar.
⅓ cup granulated sugar.
1 egg well beaten.
½ tsp vanilla.
1 ¼ cups sifted flour.
½ tsp salt.
½ tsp soda.
1 tbsp hot water.

mix ..... Chocolate bits and chopped nuts together.
cream ... shortening and sugar together then mix in beaten egg and vanilla
add ... half of the dry ingredients which have been sifted together.
Dissolve ... soda in hot water and add to batter then add remaining dry ingredients.
Fold in ... Chocolate bits nuts
Drop ... by spoonfuls on greased cookie sheet.
Bake ... in moderate oven (350F.) for about 15 minutes.
Remove ... from pan while warm.
yield. 5 dozen.
note. Bar Chocolate may be used in small pieces.

Mrs Cecil Sonne.

"Special" Spice Cookies.

1 cup gran. sug. + 2/3 c Br sug
creamed with 1 c shortning.
3 eggs - beaten -
flour 4 cups + 1 t each - cloves.
cinnamon - + nutmeg - salt:
2 T.bl. molasses.
4 " hot - water + 2 tsp soda
1 or more cups chopped raisins
Roll in walnut size balls and
flatten with fork - Bake 375 F
This is nice for Xmas or any
"Special" cut out as the dough is
easy to handle - frost if liked -

Mrs Ella M. Gilpin.

Fruit Cookies

2 cups brown sugar
1 cup shortening
2 eggs
2 cup quick oatmeal
1 cup raisins
1/2 cup nut meats
1/2 cups shredded cocanut
2 cup flour
1 teaspoon soda dissolved in hot
water. Roll in ball and flatten.

Anna D. Scott.

Gum Drop Cookies

1 C white sugar
1 C brn sugar
1 C shortening (butter or lard)
2 eggs - well beaten
1 t soda
Nuts if desired
¼ t salt
2 C oatmeal
2 C flour
2 C gum drops cut in small pieces

Do not use the black gum-drops - Mix + drop from teaspoon -

Mrs Don Feeney

Ginger Balls

¾ C shortening
1 C sugar
1 egg
4 t molasses
2 C flour
2 t soda
1 t cinnamon
½ t cloves
1 rounding t ginger

cream shortening + sugar. add well beaten egg and molasses Mix soda + spices with sifted flour. Combine both mixtures roll into 1 inch balls, then in sugar. Place far apart on cookie sheet. Bake 12 t 15 min in 350° oven.

Mrs. John Konechne

Rosettes

2 Eggs. (Slightly Beaten)
Add. 2 Teaspoons Sugar
1/4 T. Spoon salt
1 cup milk.
1 cup Flour
1 T. spoon lemon extract
Beat first four ingredients with egg beater, add flour. Bake on rosette iron in hot lard.

Mrs O.M. Lundy.

Fork Cookies

1 cup shortening
1 cup Brown sugar
1 cup White sugar
2 eggs
3 1/2 cup flour
1 teaspoon cream tartar
1/4 teaspoon salt
2 teaspoon soda
nuts - dates - raisins -
coconut may be

Roll in walnut size balls and flatten with fork.
Bake 400.

Evelyn Crockett

Oatmeal Crustin

1 cup fat 1 cup brown sug
1 cup white sugar
2 eggs beaten 1 tsp Vanilla
1½ cups flour 1 tsp salt.
1 tsp soda 3 cups quick
cooking oatmeal ½ cup walnuts

Cream fat, add sugar, add
2 eggs beaten 1 tsp Vanilla
Beat well, add flour sifted
with salt, and soda, then
Oatmeal and Walnuts, mix in
long rolls. Chill throughly
When firm we have wrapped
the rolls in metal foil to
Store in the freezer.
Be sure to leave the frozen
dough wrapped until thawed
enough to slice
Then unwrap and slice ¼ in
thick. Bake 350° over 10 min.
Makes 5 dozens cookies

Mrs Steven Graff
Mitchell
So. Dak

Raisin Filled Cookies

73.

2 cups sugar
1 cup butter and lard mixed
2 eggs
½ cup sour cream
1 tsp. soda dissolved in cream
Vanilla and salt
1 tsp. baking powder
Flour to make a soft dough
Roll out thin on a pastry cloth, avoiding too much flour as they should be very soft and tender.
Fill center of each cookie with raisin mixture and top with another cookie to make a sandwich cookie. Bake.

Filling

1 cup water
1 cup sugar
1 tsp vanilla
2 cups raisins, ground
(May use ½ figs)
1 tbsp cornstarch
Boil until thick

Mrs Wally Zeal

Strawberry Topping

Ingredients:

4 cups of strawberries
4 cups of sugar
2 tablespoons of vinegar

Method:

Place strawberries and vinegar in pan. Add sugar gradually while heating. Bring to a boil and boil 7 minutes. Stir occasionally with a fork, so as to mash the berries. Pour into shallow pan and let stand for 24 hours. Put in jar and seal.

Mrs. Carl Lorang

Brown Sugar Icing.

6T. Brown sugar 2T butter 3T cream or milk. Mix + bring to a boil for 1 or 2 min. Cool slightly and add vanilla + powdered sugar enough to make right consistency to spread.

For white Icing, use white sugar. For chocolate Icing use white sugar + add 1 or 2 T cocoa and proceed as before.

Mrs Harold Kirkus
Mitchell, S. Dak.

Spud nuts.

1 Big cup mashed potatoes
2/3 cup sugar
4 1/2 cup. flour.
1 cake Fleischman yeast
1 1/2 cup scalded milk.
1 teasp salt
1/3 cup butter
2 egg.
1/2 teasp soda
Put 1/2 flour & beat in beater
roll out on board after has
raised twice size of dough.
pull hole in center with finger
and fry in deep fat.
Frosting Glaze.
2 cup powdered sugar 2
tablesp corn starch hot
milk to soften put on one side
of donut lay in mixture to
do this Florsie M. Stiles

Doughnuts

4 cups sifted flour
1 tsp. soda
1 tsp. salt
1/4 tsp. cinnamon 1/2 tsp Nutmeg
1 cup sugar
2 eggs, well beaten
2 tbsp. shortening, melted
1 cup sour milk

Sift flour once, measure, add soda, salt and spices and sift again. Beat sugar gradually into eggs. Add shortening and sour milk. Add flour mixture and beat well. Chill. Turn onto floured board and roll 1/4 in. thick. Cut with floured doughnut cutter then fry in deep fat (375°F) turning once. Drain on unglazed paper and sprinkle with powdered sugar.

Makes 3 doz. doughnuts

Lizzie Anshutz

Chocolate Cake.

2 squares chocolate. 1½ teaspoon soda.
½ cup shortening. 1 " " salt.
2¼ " sifted flour. 1 " " vanilla.
1¾ " sugar. 2 eggs.
1½ " sweet milk + 1½ tbsp. vinegar, or
1½ " sour milk.

Step 1: Melt chocolate over hot water not boiling. Place shortening in bowl. Sift flour, sugar, soda, and salt into bowl. Add vanilla and 1 cup of the sour milk. Beat 2 minutes by hand using about 150 strokes per minute, or at medium speed on electric mixer. Keep scraping batter off sides of bowl.

Step 2: Add unbeaten eggs, melted chocolate and ½ cup sour milk. Beat 1 minute. Pour equal amounts in pans and bake about 30 minutes at 375° oven. Cool on rack 5 minutes. Loosen sides carefully with spatula, invert on rack and remove from pans. Cool thoroughly before frosting.

Jennie Ettreim

Banana Loaf Cake

1½ cups sugar
½ cup shortening
2 eggs
1 cup mashed bananas
½ cup sour milk
1 teaspoon soda
2 cups flour
½ cup black walnut meats (optional)
Lemon and vanilla flavoring.
Bake in loaf in 350° oven.

Brown Sugar Frosting

6 table spoons brown sugar
3 table spoons cream or milk
2 table spoons butter.
Boil one minute, then cool.
Add enough powdered sugar to spread. May add vanilla.
Mrs John Funland, Mitchell, S. D.

Cocoa Dirty Cake

Sift:

1 7/8 cups (1 3/4 cups plus 2 tbsp. sifted flour.

1 1/2 cups sugar

1 1/4 tsp. baking powder

1/2 tsp. soda

1 tsp. salt

6 tbsp. cocoa

add.

2/3 cup light grade shortening

1 cup buttermilk or sour milk.

add.

1/2 to 2/3 cup unsweetened eggs (2 large)

1/4 tsp red food coloring if desired.

by Mrs. Russell Kirkus

Chocolate Cake

1 cup white sugar
$\frac{3}{4}$ cups brown sugar
$\frac{1}{2}$ cup butter
2 eggs. $\frac{1}{2}$ cup cocoa in $\frac{1}{4}$ cup hot water.
2 cups Flour. 1 tea sp soda + salt
1 cup thick sour milk
1 teasp vanilla.

Cream sugar + butter, add beaten eggs + cocoa mixed in water. Sift flour, soda + salt together and add alterately with sour milk to sugar mixture. Add vanilla.

Florence Dodd

Filigree Devils Food Cake

Sift Together —
$1\frac{1}{2}$ c. sifted cake flour
$1\frac{1}{4}$ c. sugar
$\frac{1}{2}$ c. cocoa
$1\frac{1}{4}$ tsp. soda
1 tsp. salt

add — $\frac{2}{3}$ c. Crisco
$\frac{2}{3}$ c. ~~sweet~~ sour milk

Beat for 2 minutes at No. 3 Speed.

Add — 2 eggs, unbeaten
$\frac{1}{3}$ c. milk
1 tsp. vanilla

Beat for 2 minutes at No. 3 Speed.

Pour into 2 greased 8-in layer pans and bake in 350° (moderate) oven 30 to 40 minutes.

Mrs. Will Mathis

Fairy Loaf.

1½ cups sugar, ¾ cups butter or Crisco, Yolks of 4 eggs, 1 cup milk 2 cups flour, 2 teaspoons baking powder, 10 whites beaten and fold in. Vanilla, may add Walnuts meat and chip chocolates. Makes a large cake.

V. Link

Date Nut Bars

1 cup brown sugar
1 egg
1 cup flour
1 tsp. Baking Powder
½ cup milk
1 cup chopped nuts
1 cup chopped dates
⅛ tsp. salt
1 tsp. Vanilla

Mix all ingredients and turn into a greased pan. Bake ½ hour in a 350° oven When cool cut into desired pieces and roll in powdered sugar

Mrs. H. O. Hufflefinger

Sour cream white cake

Beat: 3 egg whites until stiff. Fold in 1 C. whipped churk 82. sour cream: Sift together 3 times: 1½ cups sugar, ½ t. salt, ¼ t. soda, 2 t. baking powder, 2 cups of flour. Add sifted dry ingredients alternately with ½ C. cold water and 1 t. flavoring. Bake about 35 min. in 360 deg. F. oven. Good as loaf or layer or cup cakes.

Mrs. Andy Beers.

Ster ups Cake

1½ cups flour 1 cup sugar
1 rounded tsp B. powder ½ tsp salt

Break 2 eggs in cup, fill with cream, add ¼ cup water and 1 tsp. vanilla. Mix together and beat.

Bake in layers or loaf at 350° – 30 to 35 minutes.

Ice or cut in squares and serve with whipped cream and berries.

Mrs. Lester Bliss

Buttermilk Cake

1 cup brown sugar
7 T melted shortening
1 cup buttermilk (rich)
1 egg
1 1/4 cup flour
2 t soda (scant)
1 t cinnamon
1 t nutmeg
1/2 t cloves
1/4 t salt

Cream sugar, shortning and egg. sift dry ingredients alternate buttermilk and dry ingredients. Bake in moderate oven. Use Caramel icing.

Edna Jones.

never Fail Cup Cakes
8.4.

Into a bowl mix in order given but do not stir until all ingredients are added. Beat well and bake in moderate oven. makes sixteen cakes.

1 egg, 1/3 cup shortening
1 1/2 cups flour
1/2 cup cocoa
1/2 cup boiling water
1/2 cup sour milk
1 teaspoon soda
1 " vanilla
1 cup white sugar.

Mrs Grace Way
Mt. Vernon

Best Devil's Food

1 cup sugar
1/4 cup lard
1 egg
1/2 cup sour milk
1 heaping cup flour
3 heaping tsps cocoa
1/2 cup hot water
1 tsp soda
vanilla

Cream until soft, add egg, add sour milk. Sift dry ingredients and add to sugar mixture. Put soda in hot water and add last. Bake in 8 inch square pan in moderate oven.

Mrs. John Hull

White cake

1/2 cup butter
1 1/2 cup sugar
} Beat this together

1 cup milk
2 1/2 cups flour
2 rounding tsps. Baking Powder
now beat hard. than stir in the beaten whites of 5 eggs flavor to taste.

Filling
cook 1 cup dates, 1 cup water. 1/2 cup sugar till thick cool. put on cake than spread with Powdered sugar frosting

Mrs Matha Schrank.

Ice Cream Strawberry Shortcake

86

1¼ c. cake flour
¾ c. sugar
2 t. baking powder
½ t. salt.
⅓ c. Spry
½ c. milk
1 t. vanilla
1 egg

1 pt. vanilla ice cream
1 qt. fresh strawberries, sliced + sweetened

Sift flour, sugar, baking powder, and salt into mixing bowl. Drop in Spry. Add milk and vanilla and beat. Add egg and beat good. Bake in 9-in. deep round layer pan in moderately hot oven (375°) 25-30 min. Cool.

Cut cake in half. Spread lower half with ice cream and strawberries. Cut other half on top and cover with remaining strawberries. Serve immediately - Serves 8.

Mrs. Chas. Powell
Mt. Vernon, S.D.

Crazy Cake

1 cup sugar
½ cup butter
1 egg
½ cup sweet milk
½ cup cocoa
1½ cup flour
½ teaspoon salt
1 teaspoon Vanilla

Mix all together, lastly add 1 teaspoon of soda, ½ cup hot water and beat 3 minutes. Lillian Kelsey

Chiffy Meringue Cake

2 eggs separated

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

2 tbsp. water

$\frac{1}{8}$ tsp. salt

grated rind of one lemon

$\frac{1}{2}$ cup sifted cake flour

Beat egg yolks well
add sugar & water slowly
add salt to eggwhites & beat
until stiff but not dry
fold into egg yolk mixture
fold lemon rind & flour
slowly into other ingrd.
Pour into ungreased
round 9" B. pan.

Bake 300° 45 min

Ice Cream Strawberry Shortcake

86

1¼ c. cake flour
¾ c. sugar
2 t. baking powder
½ t. salt.
⅓ c. Spry
½ c. milk
1 t. vanilla
1 egg

1 pt. vanilla ice cream
1 qt. fresh strawberries, sliced + sweetened

Sift flour, sugar, baking powder, and salt into mixing bowl. Drop in Spry. Add milk and vanilla and beat. Add egg and beat good. Bake in 9-in. deep round layer pan in moderately hot oven (375°) 25-30 min. Cool.

Cut cake in half. Spread lower half with ice cream and strawberries. Cut other half on top and cover with remaining strawberries. Serve immediately. Serves 8.

Mrs. Chas. Powell
Mt. Vernon, S.D.

Crazy Cake

1 cup sugar
½ cup butter
1 egg
½ cup sweet milk
½ cup cocoa
1½ cup flour
½ teaspoon salt
1 teaspoon Vanilla

Mix all together, lastly add 1 teaspoon of soda, ½ cup hot water and beat 3 minutes. Lillian Kelsey

Sugarless Apple Sauce Cake

1/2 cup shortening
1 cup molasses
1 egg
2 1/4 cups flour
1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon cloves.
1 teaspoon salt
1 cup unsweetened apple sauce
1 cup Raisins

Cream shortening, add molasses and beat well. Beat Egg into mixture. Sift flour and other dry ingredients. Add to creamed mixture with apple sauce - mixing well. add raisins last - Pour in greased cake tin - Bake in moderate oven.

Florence Belmont
Hill City S. Dak

Ice Cream Strawberry Shortcake

86

1¼ c. cake flour
¾ c. sugar
2 t. baking powder
½ t. salt.
⅓ c. Spry
½ c. milk
1 t. vanilla
1 egg

1 pt. vanilla ice cream
1 pt. fresh strawberries, sliced + sweetened

Sift flour, sugar, baking powder, and salt into mixing bowl. Drop in Spry. Add milk and vanilla and beat. Add egg and beat good. Bake in 9-in. deep round layer pan in moderately hot oven (375°) 25-30 min. Cool.

Cut cake in half. Spread lower half with ice cream and strawberries. Cut other half on top and cover with remaining strawberries. Serve immediately - Serves 8.

Mrs. Chas. Powell
Mt. Vernon, S.D.

Crazy Cake

1 cup sugar
½ cup butter
1 egg
½ cup sweet milk
½ cup cocoa
1½ cup flour
½ teaspoon salt
1 teaspoon Vanilla

Mix all together, lastly add 1 teaspoon of soda, ½ cup hot water and beat 3 minutes. Lillian Kelley

Cherry filling

¼ c sugar
2T flour
few grains salt
1 c water
1½ c pitted bing cherries

Mix sugar, flour & salt
add water, mix until smooth
add cherries. Cook until
stirring constantly. C
spread on top of co
cake.

Meringue

1 egg white
2T sugar
salt.
Beat well. Pile the
6 mounds on top
mixture. Garnish
with cherry

Angel Food White Cake.

2½ cup sifted cake flour measure into cup
3 tea Bak Pwd.
1 tea salt
1¼ cup sugar
measure into bowl.

1 cup milk
1½ tea vanille
1 tea almond.

⅔ cup shortening

5 egg whites beat to meringue add ½ cup sugar

Cream shortening, add sifted dry ingredients alternately with milk add meringue mixture Bake in moderate oven 350° for larger 3 min. for loaf or tube pan about 1 hr. Spread with 7 min frosting or Strawberry 7 luff.

Strawberry 7 luff.

Mix 1 egg white, ½ cup sugar, dash of salt and ⅓ cup strawberries in top of double boiler Beat over rapidly boiling water about 3 min. 7 old in ⅓ cup additional strawberries

Laura Pollard.

Bananna Cake.

1 cup sugar
½ cup shortening
1 egg
3 bananas, mashed
2 cups flour
1 teasp. soda flavoring
½ cup sour milk. Beat and bake in loaf. Clara Baker

Date Cake.

1 cup boiling water
1 egg
1 tsp soda
1 cup nut meats
1 cup sugar
1 cup flour
½ cup shortening
pinch of salt
1 large cup of chopped dates

Pour boiling water over dates and soda, let cool. mix sugar shortening and 1 egg together. Add dates, soda and water then add flour and salt sifted together, Bake in a moderate oven.

Pearl Long
Mt Vernon.

Four Egg Sponge Cake
4 egg yolks + 1 cup sugar, beat.
4 tbsp. water, beat until
sugar is dissolved
4 tsp baking powder
sifted with 1 cup flour
4 egg whites beaten Fold
into batter. Add
2 tbsp. Cocoa if desired

Mrs Clara Frye

Sour Cream Chocolate Cake
Sift together several times:
1 Cup flour
1 cup sugar
3 tbsp. Cocoa
1 tsp. soda
Whip 1 cup sour cream
until light and semistiff
Add 2 beaten eggs to
whipped cream and add
1 tsp. vanilla. Add
dry ingredients.
Pan 10 x 10 x 2
Temp. 375°
Time - about 25 min.

Grace Digerness

Chocolate Cake

1 cup flour
1 cup sugar
3 tablespoon cocoa
1 teaspoon soda

Sift to-gether three times.
Add 2 beaten eggs,
1 cup sour cream (whipped)
vanilla.
Bake in 2 layers, 9 in pan.

Mrs Eva Sellers
Mt. Vernon

June. 6/50.

White Moon Cake

3 cups sifted cake flour
3 teaspoons baking powder
½ teaspoons salt
Sift together three times

⅔ cups butter - cream well

2 cups sugar add gradually
to butter beat well
1 teaspoons vanilla
1 cup milk
5 egg whites beaten stiff

cream butter and sugar
add vanilla, add alternately
the milk and flour, beat
smooth fold in egg whites.

Mrs. Leon Smith

Jelly Roll

1 cup sugar
4 eggs seperate & beaten
and put sugar in yolks
1 cup flour
1 tsp. Baking Powder
3 T. hot water
put this in last.
Bake in quick a hot
oven

Mrs Howard Eastman

Poppy Seed Cake

1/4 cup poppy seed
1 cup milk
2/3 cup shortening
1 1/2 cups sugar
3 tsp baking powder
3 cups cake flour
1 tsp salt
4 egg whites - beaten stiff
Soak poppy seed in milk. Let stand 1 hr.
Cream fat with sugar
Add baking powder and salt to flour.
Mix with poppy seed and milk mixture
Fold in egg whites. Bake in moderate
oven about 40 min. Mrs Melvin Wildebrand

Black fruit bake

1 Cup Butter
2 Cup Sugar
1 Cup New Orleans Molasses
1 3/4 Cup Sour Milk
5 Eggs
1 Heaping teaspoon Soda
5 Cup Flour
1 1/2 lb. Raisins
2 Cup Walnut meat
1 lb. Currants
1 Teaspoon each of cloves, allspice and nutmeg
Bake in a slow Oven for 2 Hours

Amanda Wissman

Quick Cup Cakes

Break 2 eggs in a cup, fill with milk or top milk. Beat well. Beat in one cup sugar, 1½ cups flour. 2 t. Baking powder. Flavor as you wish. 2 T. Cocoa may be added if desired. Makes 12 c. cakes

Mrs Ella Hartung

Jelly Roll

Separate 4 eggs & beat
add 1 cup sugar
2 Tablespoons boiling water
1 cup flour
1 teaspoon baking powder
bake 10 minutes.

Mary Garey

One egg Cake.

1 cup sugar
1 Tablespoon butter
1 Cup Milk
2 teaspoon baking powder
1 egg + 1 teaspoon flavoring
2 cups flour
Cream sugar & butter.
add egg
Sift flour and baking powder add alternately with milk. Bake in Moderate oven

Mrs John Studer

Chocolate Sundae Frosting
Melt 4 sqs Chocolate in double boiler. Remove & add 2½ cups pdr. sugar (sifted) & 4 tbsp. hot water and blend. Add 5 egg yolks one at a time beating well after each. Then add 6 tbsp. butter, 1 tbsp at a time, beating well after each. Frost cake and top with nuts. Especially good on white cake.

Mrs A.R. Brown

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Combination Salad

1 Pkg. Macaroni alphabets
½ cup olives
1 Pimento
1½ cups celery
¼ cup grated cheese
Salad Dressing

Chop sliced pimento & celery fine. Add these and the grated cheese and salad dressing to the boiled and chilled alphabets. Salt & mix well.

Grace Boiten

Fresh Fruit Salad Dressing

1 c. pineapple juice, drained from canned pineapple.
½ c sugar } mix
1 T flour }
Cook until thick. Add
1 T lemon juice
Pour into
2 eggs (beaten).
Cook until thick.
Mix 6-8 marshmallows.
Thin with sweet cream if you like.

Audrey Scott

Frozen Fruit Salad

1 pkg. cream cheese (3 oz.)
1/2 cup cooked salad dressing
1/2 cup Maraschino cherries
1 cup shredded pineapple
1/2 green pepper
1/2 cup pecans
1 c. whipped cream

Mash cream cheese and blend with salad dressing. To this add pineapple, cherries (cut), chopped green pepper and chopped nuts. Fold in the whipped cream and turn into tray of refrigerator. When frozen, serve on crisp lettuce leaves. This should freeze in about 2 hrs. If left too long, it will become icy.

Lila Walker.

Fruit Coctail Salad

1 pkg. gelatine
1/4 cup lemon juice
3/4 cup hot fruit-coctail juice
1/4 teaspoon salt
1/4 cup diced gr. pepper
1/4 cup diced celery
1 1/4 cups fruit cocktail, drained. (no 2 size)

Soften gelatin in lemon juice. Dissolve in hot fruit-cocktail juice. Add salt; chill. When it starts to thicken, fold in green pepper, celery and drained fruit coctail. Pour into square pan that has been rinsed in cold water, or separate molds. Chill until firm.

Virginia Starr

Frozen Fruit Salad

1 c diced pineapple
1 c diced marshmallows
1 c blanched almonds
1 c diced white sweet cherries

Dressing

3 T tarragon vinegar
4 egg yolks
4 T powdered sugar

Cook dressing and when cool add 1 pint whipped cream. Add in fruit and freeze four (4) hours. Serve on lettuce leaves.

Mrs. Paul Strombeck

Raw Cranberry Jello Salad

2 C. Cranberries
1 slice orange
1 slice lemon
2 C. sugar
1 pkg. lemon jello
2/3 C. hot water
1/4 t. salt
1 C. diced celery
1/2 C. nutmeats

102.

Put the lemon, orange, and cranberries thru a food chopper. Add sugar and let stand 2 hours. Dissolve jello in hot water and add salt. Cool and when it begins to congeal add the cranberry mixture, celery, and nut meats. Pour into a mold to set.

Mrs. Leo Boisen

Cranberry Salad

2 c cranberries
1 " water
1 " sugar

cook till cranberries pop then add pineapple to make three cups, heat again and add 1 pkg red jello. When cool add apples, nuts, celery and white grapes.

Clara Boisen

Jellied Potato Salad

1 pkg Lemon Jell-o
1 ¼ cups hot water
3 tablespoons vinegar
Dash of salt
Green pepper rings - cut in half
Pimento
3 ½ cups well-seasoned potato salad
¼ cup finely diced cucumber

Dissolve Jello in hot water add vinegar + salt. add 3 more tablespoons of water to ⅔ cup Jello mixture. Turn into 8x8x2 inch square pan. Chill until slightly thickened. Arrange garnish of green pepper + pimento on this + Chill until firm.

Chill remaining Jello until slightly thickened. Place in bowl of ice + water + whip with rotary egg beater until fluffy and thick like whipped cream.

Jonathan apple Rome Beauty

(cont)

Then fold in potato salad
104
& cucumber. Pour onto
firm Jello. Chill until
firm. Unmold. Cut in
squares and serve on
salad greens.

Makes 9 servings.

Della Bailey
Mt. Vernon
L.D.

Corn Quickies

1 beaten egg
1 can drained whole kernel corn
Sift 4 tbsp. flour, salt, and pepper
1/4 tsp. baking powder
Add to corn
Drop from spoon on greased skillet.

Mrs Emil Neyt

Scalloped Corn

1 can cream style corn
2 eggs, beaten
1 cup milk
1/2 cup cheese diced
2 cups cracker crumbs
Bake 30 min. at 350°

Mrs Jess Malde

Scalloped Carrots

1 qt carrots diced & cooked
1 large onion browned in butter
2 tbsp. flour 1 tsp. sugar
1 cup milk or cream.
Put in casserole & sprinkle with buttered cracker crumbs. Bake in medium oven about 30 min.

Jonathan apple Mrs. Beaulet

Boston Beans

4 cups navy beans

$\frac{1}{3}$ cup brown sugar

$\frac{1}{2}$ lb salt pork cut in $\frac{1}{2}$ inch strips

$2\frac{1}{2}$ teaspoons salt

$\frac{1}{4}$ cup molasses

1 teaspoon dry mustard

3 cups water

4 cups home canned tomatoes

Combine all - place in cooker, cover and turn to low heat.

Cook 8-10 hours or overnight in deep cooker of electric stove.

Bennunie Bowen

Baked Vegetable Tamale

1½ cups Canned Corn 107
3/4 cup canned Tomatoes
1/3 cup corn meal
1 medium onion - diced fine
1 medium green pepper diced
2 eggs beaten
3/4 cup milk
Salt + pepper
Mix everything but milk + eggs and let stand 30 minutes. Add beaten eggs + milk + pour into buttered baking dish and bake in slow oven at 325° for 1¼ hr.

Mrs. J. A. Johnson

Jonathan apple — Rome Beauty

Stuffed Cabbage Leaves.

8 Large cabbage leaves.

Stuffing

2 Tbsp. finely chopped onion
1 lb. ground beef
1/2 c. cooked rice
2 Tbsp. chopped parsley
3/4 tsp. salt - dash pepper.
garlic seasoning, if desired -

Cook cabbage leaves 3 min. in salted water, drain - cool.

Combine - G. beef, parsley and seasonings and add to chopped onion, which has been browned in bacon fat, add cooked rice and cook 5-min longer - cool.

Place one Tbsp. of the above mixture on each cabbage leaf and roll up starting at the top of the leaf folding sides in as you roll. After all the leaves have been rolled, line bottom of grand sauce pan with loose cabbage leaves, place stuffed cabbages close together in layers, dot with butter or strips of bacon, cover with boiling stock or tomato juice, cover and cook slowly until very tender.

Mrs. Alta Duncan

Pineapple Salad.

1 large can pineapple (sliced)
2 Oranges.
10 marshmallows.

½ cup sugar.
1 cup whipped cream
2 tbls. flour.
2 eggs & a pinch of salt.

Drain juice from pineapple & heat. When hot add flour sugar, & eggs which have been beaten together. Cook until thick & cool. Cut pineapple, Oranges & marshmallows into small pieces fold whipped cream into cooled custard, & blend into your fruit. - Chill for several hours, before serving.

Agnes Lange.

Jonathan apple B. Beauty

Salad Dressing

1 cup water -
1/2 cup vinegar
Mix in a bowl: 1/2 c sugar, 2 T flour, 1 T dry mustard, 1 egg + a pinch of salt. Bring water + vinegar to a boil, add above mixture + cook over low heat or in a double boiler until thick Beat in a little butter or thick cream + pour into jar, to be used as desired

Mrs. Anna Martin

Potato Salad Dressing

1/2 cup vinegar 1/2 c sugar let come to boil + add 1/2 cup sour cream + yolks of 3 eggs, mix + let come to a boil. Mix with Potato Salad.

Mrs. Oscar Stola
Mt. Vernon, S. Dak.

Salad Dressing

1 10½ oz can tomato soup
3/4 cup Vinegar
1½ teaspoon salt
½ t paprika
1 tabelspoon Worcestershire Sauce
½ t. Black pepper
½ cup sugar
1 tablespoon minced onion
1 tablespoon prepared mustard
1½ cups Salad oil
1 clove garlic.
shake & chill, keep in refigerator

Mrs H. C. Croson

Salad Dressing

1 cup water, ½ c. vinegar, 1 cup sugar, 1 T. butter. Bring to almost boiling point & add following mixed ingredients: 3 eggs, 2 T flour 2 t salt. ½ t mustard

Mrs Don Rogers

Lanthorn apple Rome Beauty

Cranberry Salad

1 pkg raspberry jello
1 large peeled grated apple
½ can Ocean Spray Cranberry Sauce
1 small can crushed pineapple well drained.

Crush cranberry sauce with a fork. Add dissolved jello and let cool. Then add grated apple + pineapple. When ready to serve, add a little salad dressing or whipped cream nut meats may be added if desired.

Mrs. Alverta Mathis

Jeweled Cranberry Sauce

Mix 2 C. sugar, 1 C. water and 1 lb. cranberrys. Put in a shallow pan and bake 1 hr. at 250°. Allow to cool thoroughly before removing from pan.

Janet Burke

Salad

1 8 oz box Macaroni.
1/4 cup cheese (cut up fine)
3 sweet pickles (cut up fine)
4 hard boiled eggs (cut up fine)
2 stalks celery (cut up fine)
Salt & Pepper.
1/2 cup salad dressing } or enough
1/2 cup cream } to make moist.

Cook macaroni until tender drain (with 1 teaspoon sugar.) Mix altogether set in ice box to cool and serve.

Mrs. Howard Porter

French Dressing

1 can tomato soup
1 cup salad oil
4 T sugar
2T prepared mustard
1/2 c sugar
2 t Worcestershire sauce
Combine ingredients in jar, shake well + add one clove of garlic + 1 onion bulb.

Mrs Emil Fiala

Jonathan apple Rome Beauty

Meat Salad

1c. diced pre-cooked ham
1c. diced boiled potatoes
1c. macaroni rings
4 hard boiled eggs, diced
1 diced onion
chopped celery
sliced stuffed olives
toss together with your favorite dressing. Season.

Lee Ona Oakley

Rice Surprise

Cook rice, blanche + Chill
Add diced oranges
pineapple
Marshmallows
Add whipped cream, sweetened

Lucille Moller

Harvard Beets

2 cups diced or sliced beets
either fresh or canned.
1/3 cup sugar
1 tblsp. Cornstarch or
1 1/2 tblsp. flour
1/2 cup vinegar & beet juice
1/2 tsp. salt
2 tblsp. butter

Mix sugar & cornstarch, add rest of ingredients and let boil, stirring until thick and smooth. Add beets (cooked) and let simmer a few minutes.

Baked Sweet Potatoes & Apples

1 qt. pared & sliced sweet potatoes
1 qt sliced apples
1 tsp. salt, 2 cloves,
2 slices lemon, 2 slices oranges
2 cups brown sugar

Place all without water in covered baking dish. Bake in hot oven until potatoes are tender. Remove orange and cloves. If apples are very juicy, drain off juice, boil it down & pour over casserole before serving. Delicious with roast pork.

24th

2 eggs beaten
4 T vinegar or ½ water
4T sugar
2T butter
Cook til thick
cool + 1C vinegar
1 C white cherries
2C pineapple
2C marshmallows
2 oranges

1


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&
PICKLES

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Apricot - Cherry Jam
24 Apricots 1 cup shredded
pineapple 1 lb Bing
cherries Seven cups
sugar cook slowly
30 minutes. makes
12 glasses

Mrs Jos. Olson

Strawberry Jam

4 cups large strawberries 5 cups Sugar Wash berries unhulled by placing water several times Remove carefully and hull. Put berries whole into deep kettle and add sugar, Put on low heat until juice covers berr Do not stir or shake kettle use a medium heat and boil 10 minutes Skim during boiling. Set aside untill next morning. when it will be almost jellied Put in sterilized jars or glasses cold. Berries will be plump and unbroken. Seal This makes 2 pints of jam.

Mrs Erma Berg.

Watermelon Pickles

One gallon melon - cut into pieces 2" long. Pour hot water over rinds and boil untill quite tender. Drain. Bring to boil one quart vinegar six pints sugar. three drops oil of cloves half teaspoon oil of cinnamon. one teaspoon whole black pepper. liquid from one pint bottle of maraschino cherries. Pour this over. rinds Next morning drain off liquid and bring to boil. Add the cherries cut in halves Bring to boil and pour over rind again Third morning put rinds and liquid on together boil.

Alfena Lundgren

Bread and Butter pickles.

25-30 medium sized cucumbers.
8 large white onions
2 large sweet peppers
1/2 cup salt
5 cups cider vinegar
5 cups sugar
2 T. mustard seed
1 teas. turmeric
1/2 teas. cloves

Slice cucumbers and slice very thin. Chop onions + peppers. combine with cucumbers and add salt; let stand 3 hrs. + drain. Heat vinegar, sugar and spices. Add drained cucumbers and heat thoroughly but do not boil. Pack while hot and seal.

Good

Mrs. Frank Powell

Chunk Pickles
(Audrey Davis)

3 gal. cucumbers (5-6 in long)
Wash and cut in chunks 1 in. thick. Place in bath of salt water, strong enough to float an egg and let stand 10 days.
Wash and cover with a solution of water + alum size of 2 walnuts, let stand 24 hours. Wash and return to jar. Pour over pickles the following solution.
3 qt. vinegar, 6 qt sugar
3 T cloves (whole) ½ pkg stick cinnamon, which has been brought to the boiling point.
Pour off and bring to a boil and pour over pickles again, for 4 mornings. The last day fill fruit jars with pickles + cover with the hot solution - Seal - These pickles will be very crisp + sweet + will keep in an open jar if desired.

Mrs. Olen Helland.

Beef Steak Relish

15 ripe tomatoes
8 ripe apples
5 Medium sized onions
Peal and cut up quite fine
2½ teaspoon salt
¼ " " black pepper
1 " " cinnamon
½ " " cloves
½ " " celery seed
2 cups sugar
2 cups vinegar
Cook up good and seal

Mrs. E. J. Lundy.

Beet Pickles

Have beets cooked & sliced & while hot pour over them the following vinegar:

5 cups sugar
6 cups vinegar
1 cup water

Whole cloves & stick cinnamon tied in a bag. Boil altogether and pour over beets. Seal or leave open to use fresh.

Mrs Alice Pimm
Los Angeles, Calif

Sweet Pickles

Wash pickles, let lay in salt water 5 or 6 days. Then pour hot water over them. As, heat one kettle of water pour over pickles, let stand until next kettle is hot pour off first water add next hot water until six kettles have been added. To last water add one tablespoon alum. Let stand over night. Next day add hot syrup to pickles 1 C sugar, 1 C vinegar and mixed spices Seal or leave in open jar

Mrs L. Roy Larson
Mt Vernon

Canned Tomatoes

Use firm, ripe tomatoes. Place in boiling water for 1 min. until skins crack. Drain, dip in cold water, drain + peel remove core and place in Jar and shake so they form their own juice: add 1 tsp salt and cook 10 min at 10 lb. pressure. Place in dark place to keep color.

Florence Mary Baker
Plankinton, S. Dak.

Tomato catsup

Boil 1/2 Pk of ripe tomatoes
Boil 2 or 3 onions & 2 onions in a little water then run through collander then boil 1/2 hr then add 1/2 cup vinegar
1/2 cup sugar more or less.
2 tablespoons salt
1 teaspoon cloves.

2 teaspoons of cinnamon
2 .. .. celery salt
2 .. .. pepper paprika
Boil till thick put all the spices in a small cloth

Mrs D. J. Brammer
Mt Vernon
S. Dak.

Pear and Peach Pickles

1 qt of Vinegar
6 lbs sugar
12 pealed fruit
make a syrup of Vinegar + sugar
add a spice bag made of 1 table
spoon of ground cloves and one
piece of ginger root if desired,
add 4 or 5 whole sticks of cinn
amon to syrup and drop a
few of peaches into this boiling
syrup at a time, cook until the
fruit can be readily pierced with
a straw let stand in covered kettle
over night next day pack into clean
Kerr jars to within 1/2 inch of top
put on caps screwing the band
tight process in water bath at a
simmering temperature [180 F]
20 minutes. Olive Dakley

Dill pickles.

3 qts water.
1 " vinegar.
1 cup salt.
Pack cucumbers in jar with lots of dill also 1 clove of garlic.
Pour the boiling vinegar brine over the cucumbers.
Fill to top of jar and seal tight.

Mrs Frank Bunce.

13 day Sweet Pickles 127.

Clean cucumbers and put into a stone jar - Cover with strong salt water, a large cup of salt to 1 gal water. Leave salt brine on one week. Drain + add clear cold water + leave 24 hours. Split every pickle. Boil 1 gal. water + 1 tablespoon powdered alum + pour over pickles. Let stand 24 hours. Drain, then boil clear water, pour over + let stand 24 hours. Drain and boil 6 c. sugar, 6 c. vinegar + mixed spices. Pour over and let stand 24 hours. Reboil + add 3/4 c. sugar + let stand 24 hours. Reboil again, add 3/4 c sugar. Place in jars + cover with hot brine - Cover + seal

Virginia Stevens

Chow Chow

1/2 bushel green tomatoes, one dozen onions, one dozen red peppers. Chop, sprinkle with salt & let stand over night. In the morning, strain through colander, cover with good cider vinegar and cook slow one hour. Strain through colander and pack in jars. Take 1/2 cup mustard two cups brown sugar, one teaspoon black pepper, one tablespoon cloves, two tablespoons cinnamon, one tablespoon allspice and one pint grated horseradish. Mix this together with vinegar enough to make like paste and let come to a boil. Pour this over the contents of jars and stir well. Horseradish may be omitted

Mrs. Anton Neuhaus

"Cucumber Relish."

Dozen large cucumbers. Peel. - Take out seeds. 6 small onions. Put through food chopper. 1 tbsp. celery seed, 2 small handfull of salt. Let stand 1 hr., then drain good. Cook together with 1 pt. vinegar, 2 cups sugar, 1 tsp. mustard seed, 1/4 tsp. tumeric. Boil 2 minutes. Seal.

Mrs. B. E. Kugel.


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Carmels

3 cups maple syrup
3 tablespoons butter
1 cup cream
1/4 tsp vanilla
1 cup nuts

Cook syrup + butter to soft ball stage and add cream + keep boiling while adding cream. Then cook to hard ball stage. Remove from heat and add vanilla. Have greased pan then add nuts + pour mixture over the nuts. When cool cut in squares this makes about 2 pounds.

Pearl Smith

Divinity Fudge

3 c. sugar
½ c. cold water
½ c. light corn syrup
2 egg whites
1 tsp. vanilla

Place sugar, syrup and water in a pan over a slow fire, stir only until sugar is dissolved then cook until a little tried in cold water forms a hard ball. Beat egg whites & mix. at high speed until stiff, Add syrup gradually to egg whites, add vanilla and continue beating until candy is thick enough to drop from a spoon. Place on buttered platter. Nuts meats may be added if desired.

Betty Jean Larson
Mt. Vernon, S. Dak.

Fudge

2 cups sugar } mix
4 T cocoa }

add one small can condensed milk.
Cook to soft-ball stage, stirring constantly.
Remove from heat and add 2 big T marshmallow creme
Place pan in ice water + beat. Nutmeats if desired.

Shirley Chase

Peanut Brittle

2 c. w. sugar
1 c. w. syrup
bring to a boil. add 1 1/2 lb raw peanuts and 2 t salt.
Boil 15 to 25 min. (till color desired is like burned sugar)
add 1 t soda - Pour onto buttered enamel surface + spread thin. Loosen as it cools

Lorraine Nicoll
Plankinton, S. Dak.

Navy Boys Special Candy

2 cups sugar
1 tbsp. butter
1½ squares Chocolate
1 tsp. vanilla

When this has reached the soft ball stage, remove from fire and stir in one 10¢ pkg. marshmallows
1 cup nut meats
3 cups Graham crackers, crushed.

Mary Howard

Uncooked Fondant

Cream well:- 8T butter, 4C. powdered sugar, ¼t salt. Add this mixture to 2 stiffly beaten Egg whites + mix thoroughly. Cocoa may be added to make dark fondant. Or this may be pressed into balls + dipped in chocolate. Fruit coloring and Cocoanut may be used for variety.

Fudge

3 cups sugar
1 cup cream (either sweet or sour)
1 tablespoon butter
5 tablespoons cocoa
1 tablespoon cornstarch mixed with sugar
3 tablespoons white syrup
1 tablespoon vanilla
1/2 cup nut meats

Cook until it forms soft ball. Add butter and nuts. Cool and beat until creamy.

Mrs Grover Sorensen

Syrup for Pop Corn Balls

3 cups brown sugar. Enough water to dissolve. When boiling rapidly, add 1T each of butter and vinegar. Cook until it will form a hard ball in water. Remove from heat, add 1/4t soda, stir and pour over not salted pop corn.

Norma Fae Helland

Date Loaf - Candy

Mix 4 cup sugar
1 lb. dates, cut up
1 cup English or Black Walnuts
1 cup milk
1 tsp. vanilla
1 tbsp. butter
Bring to boiling point & boil 8 min. Stir and cool slightly. Beat until stiff. Pour on wax paper and shape into loaf. Wrap in wax paper. Keep in refrigerator and slice as wanted. Place pecan halves or coconut on outside of roll & press in.

Mrs Ralph A. Rogers
Stickney, S. Dak.


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White Sauce Table

	fat	flour	milk	salt	Use
Thin	1 T	1 T	1 c.	½ t.	cream soup, thin sauce for vegetables
Medium	2 T.	2 T	1 c.	½ t.	Vegetables, meat, fish etc.
Thick	3 T.	3 or 4 T.	1 c.	½ t.	Croquettes, souffles, etc.

Method: melt fat, add flour, blend; add milk and stir until thickened.

Variations
(Based on 1 c. medium white sauce)

Cream sauce: subst. part cream for milk.

Cheese sauce: add ½ c. cheese, diced.

egg sauce: add 1 or 2 diced hard-boiled eggs.

tomato sauce: subst. strained tomatoes for milk and season with onion juice and pepper.

parsley sauce: add 2 T. finely chopped parsley either to egg or plain sauce.

Stain Removers

coffee - soak in boiling water
egg - soak in cold water

grease - warm water and soap
gasoline for heavy stain

ink - dilute oxalic acid, followed by thorough rinsing

medicine - soak in cold water
if it does not respond, soak in alcohol.

Iron rust - soak in lemon juice
sprinkle generously with salt - let stand in sun; or dilute oxalic acid, followed by rinse.

blood - soak in tepid water

paint - gas or turpentine

lacquer - alcohol

fruit - soak in boiling water

tea - soak in cold water

chocolate or cocoa — soak in cold water and soap.

The number of Calories in your Usual Servings.

Food.	Calories
Apple (1 large)	100
Bacon (broiled-4 slices)	100
Banana (av. size)	100
Bread (white-½ in thk)	70
Butter (1 Tablespoon)	100
Cabbage (raw-½ cup)	13
Carrots	30-40
Celery	15
Cheese (1 in. cube)	70
Chicken (small slice roasted)	100
Chocolate cake	200
Graham Crackers (2½)	100
Cream (1 Tablespoon)	30-60
Doughnut (one)	200
Egg	70-75
French dressing (1 T)	67
Mayonnaise (")	100
Milk (per glass)	110-170
Orange Juice (1 cup)	133
Potato (1 av size)	100
Pork (¼ lb)	300-620
Salmon (canned ½ c)	100

Invalid Cookery

Broil 1 lb. juicy beef steak until each side is barely seared. Cut in small pieces & squeeze in meat press or lemon squeezer. Salt slightly and serve hot.

Gruel

2 c. boiling water. 1 t salt 1 c. oatmeal. Let cook in double boiler 1 hour. Strain, add 1 c. milk or water. season & serve.

Egg Nog.

Beat 1 egg, very light. add a pinch of salt. Fill glass with rich milk and sprinkle lightly with nutmeg.

Beef Broth

Cut round steak in cubes and salt lightly. Place in a fruit jar and screw on lid. Place jar in pan of cold water. let come to boil slowly. Boil 30 min and press out juice.

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Meats and Their Accompaniments

With:

Roast beef, tomato sauce, cranberries
Roast pork, apple sauce, cranberries
Roast veal, tomato sauce
Roast mutton, currant jelly
Boiled fowls, cranberry sauce
Roast turkey, cranberry sauce
Venison, cranberry sauce
Wild duck, cranberry sauce
Roast goose, grape jelly
Boiled fish, lemon sauce
Fresh salmon, cream sauce
Lamb, mint jelly
Ham loaf, horse-radish sauce
Meat loaf, tomato sauce
Baked fish, egg sauce
Fried fish, tartar sauce
Pork Chops, slice of lemon
Creamed meat dishes, toast
Fried chicken, celery or fried oysters
Roast duck, (game) slices of olives and oranges.

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General Merchandise And Locker System
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AND CORN SHELLING
Mt. Vernon South Dakota

We Wish

To Thank The Advertisers

For Helping Make

This Book Possible

Cabbage Dressing
Hawaiian

3 c shredded cabbage
1 c thinly sliced celery
1 c sliced green pepper
1/4 c thinly sliced onion
2 T bacon fat
salt, pepper
2 T water

Cover & let simmer 8 min

Cold Meat Sauce

Do not cook
1 pk green tomatoes } grind
1 pt. onions
4 green peppers
6 stalks celery

add 1 tsp mustard seed
1 c horseradish
1/2 to 2/3 c salt
1 c sugar
2 qts vinegar
2 level tsp. of cinnamon
cloves
mace
pepper

pack in sterilized jars