

TESTED RECIPES

1948



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Foreword

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BREADS, ROLLS BISCUITS, WAFFLES AND PANCAKES

Butter Horn Rolls

1 cake or package dry yeast in a little warm water, add 1 tblsp. sugar, stir until liquid; 1 cup lukewarm milk; $\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup sugar; 3 well beaten eggs; $\frac{1}{2}$ tsp. salt; 4 cups flour or enough to make a soft dough, but stiff enough to knead.

Let raise until good and light or double in bulk, then divide in half and roll until as near round as possible. Brush with melted butter, then cut like pie in sixteen pieces. Roll from the wide end. Set in butter tins. Let raise until real light. Bake in a moderate oven.—Faye Haugen

Refrigerator Rolls

(makes 3 dozen)

1 cake compressed yeast; $\frac{1}{2}$ cup sugar; 1 tsp. salt; 1 egg; 3 tbs. melted shortening; 2 cups lukewarm milk or water; 7 cups sifted flour.

Crumble yeast into large mixing bowl, add sugar, salt and water, add well beaten egg. Add $\frac{1}{2}$ of flour, beat well, add melted shortening and remainder of flour. Let rise to double its bulk. Punch down, cover tightly with waxed paper and place in refrigerator. About 1 hour before baking remove desired amount of dough, shape into small rolls and place on greased pan. Let rise slowly to double their bulk. Bake in hot oven 425 degrees for 20 to 25 minutes.—Mary Ann Kadinger.

Squash Rolls

$\frac{1}{4}$ cup spry; $\frac{1}{2}$ cup scalded milk; $\frac{1}{2}$ cup sieved cooked squash; $\frac{1}{4}$ cup sugar; 1 tsp. salt; 1 cake fresh yeast; $\frac{1}{4}$ cup lukewarm water, 3 cups flour.

Add spry to hot milk then squash, sugar and salt, yeast which has been dissolved in warm water, stir in flour, place in greased bowl let rise about $1\frac{1}{2}$ hours, cut down and knead on floured board until smooth, shape into small balls place in greased muffin pans, brush tops with butter; let rise until light, bake in hot oven about 20 minutes.—Mrs. Elwood Ideker.

All Bran Prune Bread

2 Cups all-bran; 2/3 cup juice from cooked prunes; 2/3 cup buttermilk; 1/2 cup sugar; 2/3 cup chopped cooked prunes; 1 egg; 1 1/2 cup flour; 1/4 tsp. salt; 1 1/2 tsp. soda; 1 tbsp shortening; 1/3 cup chopped nutmeats (optional).

Soak all-bran in juice drained from prunes and buttermilk. Cream sugar and shortening thoroughly, add eggs and beat well. Add all-bran mixture with prunes and nutmeats. Stir only until flour disappears. Bake in a greased loaf pan in a moderate oven (325 degrees) 1 hour and 20 minutes. Yield: 1 loaf (9 1/2 x 5 1/2 inches pan).—Glenna Dahlen.

Plain Rolls

2 Cups scalded milk; 3/4 cup sugar; 1/2 cup shortening; 1 tsp. salt; add 2 cakes compressed yeast dissolved in 1/2 cup lukewarm water; add 6 cups flour.

Let rise once, put in pans and let double in bulk. Bake.—Mrs. Fred Polzin, Larchwood, Iowa.

Boston Brown Bread

3 Cups buttermilk; 3 tsp. soda; 1/2 cup-sugar; 1 tsp. salt; 1 tsp. butter; 1 cup syrup; 1 cup flour; 1 tsp. baking powder; 3 cups graham flour; 1 cup raisins and 1/2 cup nutmeats chopped.—Ida Boy.

Boston Brown Bread

3 Cups buttermilk; 3 tsp. soda; 3 tsp. butter; 1/2 cup brown sugar; 1 cup molasses; 1 tsp. baking powder; 1 tsp. salt; 1 cup white flour; 3 cups graham flour; 1 cup raisins; 1/2 cup nut meats.

Cream butter, sugar and molasses, dissolve soda in buttermilk, mix baking powder in flour, add flour, graham flour, nuts and raisins last. Bake in covered cans one hour. Coffee cans are fine.—Ida Boy, Mrs. Chas. Grave.

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Refrigerator Rolls

2/3 Cup lard; 2/3 cup sugar; 2 tsp. salt; 1 1/3 cup hot potato water; 2 pkgs. granular yeast; 1/4 cup lukewarm water; 1 cup warm mashed potatoes; 2 eggs beaten; 6 to 7 cups sifted flour.

Put lard, sugar, salt in hot water from potatoes and let stand until lukewarm. Dissolve yeast in 1/4 cup lukewarm water; add to liquid mixture and let stand 5 minutes. Add mashed potato and beaten eggs; add flour. Mix well and knead to stiff dough. Set in refrigerator until ready to use. About 1 1/2 hours before baking remove dough from refrigerator and shape into rolls. This may be used for raised doughnuts also.—Violet Scherer.

Banana Loaf

1 Cup sugar; 2 eggs; 1/2 cup butter; 3 bananas; 4 tbsp. sour milk; 1 tsp. soda; 2 cups flour; pinch salt.

Bake in slow oven.—Mrs. Henry Mahl.

Banana Bread

1 Cup sugar; 1/2 cup shortening; cream together; 2 eggs; 3 or 4 large bananas (mashed); salt; 2 tbsp. sour milk mixed with 1 tsp. soda; 2 cups all purpose flour.

Bake 1 hour in a slow oven.—Mrs. Elwood Boy.

Banana Bread

1/2 Cup butter or lard; 2 eggs; 2 cups flour; 1 cup sugar; 1/3 cup sour milk; 1 tsp. soda; 3 large bananas (mashed). Bake slowly.—Mrs. Ernest Storm.

Banana Nut Bread

1/4 Cup shortening; 3/4 cup sugar; 1 egg; 2/3 cup mashed bananas; 3 tbsp. sour milk or buttermilk; 2 cups sifted flour; 1/2 tsp. baking powder; 1/2 tsp. soda; 1/4 tsp. salt; 1/2 cup chopped nuts.

Mix together shortening and sugar, add egg and beat well. Add liquids and sifted dry ingredients. Line a greased 9 inch bread pan with 2 thicknesses of plain paper, grease paper. Pour in batter.—Marcella Weis.

Banana Bread

1 Cup sugar; 1/2 cup butter or substitute; 2 eggs; 3/4 cup buttermilk; 1 tsp. soda; 2 1/2 cups flour; 3 crushed bananas. Combine and bake in moderate oven about 45 minutes.—Mary Ann Kadinger.

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Banana Bread

1 Cup sugar; $\frac{1}{2}$ cup butter; 2 eggs; 3 bananas (mashed); 3 tbsp. sour milk; 1 tsp. soda; 2 cups flour; $\frac{1}{4}$ tsp. salt. Bake in slow oven for about 1 hour.—Nellie Broyles.

Banana All-Bran Nut Bread

$\frac{1}{4}$ Cup shortening; $\frac{1}{2}$ cup sugar; 1 egg (well beaten); 1 cup Kellogg's all-bran; $1\frac{1}{2}$ cup flour; 2 tsp. baking powder; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ cup chopped nut meats; $1\frac{1}{2}$ cups mashed bananas; 2 tbsp. water; 1 tsp. vanilla extract.

Cream shortening and sugar well. Add egg and all-bran. Sift flour with baking powder, salt and soda. Mix nuts with flour and add alternately with mashed bananas to which the water has been added. Stir in vanilla. Pour into greased loaf tin. Let stand 30 minutes and bake in a moderate oven (375 degrees) one hour. Let cool before cutting. Yield: 1 loaf $8\frac{1}{2} \times 4\frac{1}{2}$ inches.—Alvina Koball.

Banana Loaf

$\frac{1}{4}$ Cup shortening; $\frac{3}{4}$ cup sugar; 1 egg; $\frac{2}{3}$ cup bananas (mashed with fork); 2 cups sifted flour; $\frac{1}{2}$ tsp. baking powder; $\frac{1}{2}$ tsp. soda; $\frac{1}{4}$ tsp. salt; 3 tbsp. butter-milk; $\frac{1}{2}$ cup chopped nuts.

Method: Cream shortening and sugar together. Blend in beaten egg and fruit. Stir in dry ingredients alternately with liquids. Blend in nuts. Pour batter into greased bread loaf pan (8x4"). Time: 55 to 60 minutes; temperature 350 degrees (moderate oven).—LaVonne Glund.

Gingerbread

$\frac{1}{2}$ Cup sugar; $\frac{1}{2}$ cup butter and lard mixed, creamed; 1 beaten egg; 1 cup Briar Rabbit molasses; Add $2\frac{1}{2}$ cups sifted flour, $1\frac{1}{2}$ tsp. soda, 1 tsp. cinnamon, 1 tsp. ginger, $\frac{1}{2}$ tsp. cloves, $\frac{1}{2}$ tsp salt and add to the above. Add last 1 cup hot water. Beat until smooth and bake 35 minutes at 325 to 350 degrees heat.—Ella Walters.

Baking Powder Biscuits

2 Cups flour; 4 tsp. baking powder; $\frac{1}{2}$ tsp. salt; rub in 2 tbsp. butter; $\frac{3}{4}$ cup sweet milk. Mix and roll to $\frac{1}{2}$ inch thickness. Cut with small cutter. Bake in hot oven.—Mrs. H. C. Schmidt.

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Jelly Buster

2 Cups bread sponge; $\frac{3}{4}$ cup sugar; $\frac{1}{4}$ cup lard or $\frac{1}{2}$ cup cream; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. vanilla.

Add flour not as stiff as for bread, let rise. Knead down twice then take and cut small pieces of dough and in each put fruit or jelly and pinch ends tight and lay on breadboard to rise until light. Fry in hot lard and roll in sugar.—Mrs. Walter Rittman, Sioux Falls, S. D.

Velvel Waffle

2 Cups flour; $\frac{1}{2}$ tsp. salt; 1 tbsp. sugar; $1\frac{1}{2}$ tsp. S.A.S. phosphate baking powder; 3 egg yolks; $1\frac{1}{3}$ cups shortening; $1\frac{3}{4}$ cups milk; 3 egg whites.

Sift together the flour, salt, sugar and baking powder. Beat the yolk until light. Stir in the milk and melted shortening. Add dry ingredients and beat well. Fold in the whites which have been beaten stiff. Bake in a hot waffle iron until crisp and golden brown.—Mrs. William Claussen.

Corn Meal Pancakes

$\frac{1}{2}$ Cup yellow cor nmeal; $\frac{1}{2}$ tsp. each salt and sugar; 1 tbsp. drippings; $\frac{1}{2}$ cup boiling water; 1 egg, beaten; $\frac{1}{4}$ cup milk; $\frac{1}{2}$ cup sifted flour; 1 tsp. baking powder.

Combine corn meal, salt, sugar and drippings. Add the boiling water gradually. Add combined beaten egg and milk. With a few strokes, stir in flour and baking powder, sifted together. Bake on ungreased or lightly greased griddle. Makes 4 to 5 very large pancakes.—Dorothy Anderson.

German Potato Pancakes

Peel and grate or grind with peanut butter knife on grinder 12 large potatoes; add $1\frac{1}{2}$ tsp. salt; 3 eggs, well beaten. Pour into very hot skillet (iron is best) in which 2 tbsp. of sry has been melted about $\frac{1}{4}$ inch of potato is plenty to insure a good crisp pancake. Serve with warm apple sauce or syrup.—Alvina Koball.

Dumplings

Mix 2 tsp. baking powder with 2 cups sifted flour; 1 tsp. salt; 1 egg and enough sweet milk to make stiff batter. Drop into kettle boiling meat and cover tightly. Boil 15 minutes. Makes 8 dumplings.—Mrs. H. C. Schmidt.

Fattigman

3 Eggs, beaten; 3 tbsp. sugar; 3 tbsp. sweet cream; flour to roll; vanilla; salt. Roll very thin. Cut in pieces, fry like donuts. Sprinkle with sugar.—Evelyn Boy.

Johnny Cake

1/2 Cup lard and 2/3 cup sugar, beat well together; 2 or 3 eggs; 1 cup sweet milk; 2 cups flour; 1 cup corn meal; 1 tsp. baking powder; 1 tsp. salt.—Loretta Mahl.

Cranberry Muffins

2 1/2 Cups sifted flour; 2 1/2 tbsp. baking powder; 1/2 tsp. salt; 1 cup cranberries coarsely chopped; 2 eggs (well eaten); 1 cup milk; 4 tbsp. melted butter.

Sift flour, add baking powder, salt and sugar. Combine berries, eggs, milk, shortening with flour mixture. Bake in greased muffin tins at 425 degrees for 25 minutes. Makes 18 muffins.—Mrs. Elwood Boy.

Popovers

Beat 2 eggs well, beat in 1 cup milk, then 1 cup sifted flour and 1/2 tsp. salt. Beat thoroughly. Pour into very hot muffin cups of glass, iron or heavy aluminum with 1/3 tsp. butter in each, until one half full.

Bake 45 minutes. Use a very hot oven 475 degrees for 15 minutes then moderate oven 350 degrees to finish baking. Makes 9 popovers.—LaVonne Englund.

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Plain Rolls

2 Cups bread sponge; 2 cups milk, scalded and cooled to lukewarm; 2 tbsp. sugar; 4 tbsp. melted shortening; 6 cups sifted flour; 2 tsp. salt.

Dissolve the yeast and sugar in the milk, add 3 cups of flour and beat until perfectly smooth. Add the shortening, salt and remainder of the flour. Knead well and place in a greased bowl. Cover and let rise until double in bulk (about 1 hour). Roll, cut on a lightly floured board, shape into rolls and let stand until again double in bulk. Bake in hot oven at 425 degrees for 20 minutes.—Mrs. J. H. Dalke.
—Prize winning

Butterscotch Pecan Rolls

(For 18 Rolls)

1 Cake compressed yeast; 1 cup milk; $\frac{1}{4}$ cup sugar; 1 tsp. salt; 1 egg, well beaten; $3\frac{1}{2}$ to 4 cups sifted flour; $\frac{1}{4}$ cup shortening, melted and cooled (part butter).

Butterscotch Coating—

$\frac{1}{2}$ cup butter, melted; $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup pecan halves.

Roll dough $\frac{1}{3}$ inch thick into an oblong 9x18 inches. Spread with butter. Sprinkle with sugar and cinnamon mixed. Roll up tightly in a long roll and seal edges well. Cut into slices about 1 inch wide. Place cut slices in baking pan coated with the melted butter, the sugar sprinkled over it and with the pecan halves set in sugar, rounded side down. As soon as rolls come from oven, turn upside down onto a large tray or baking sheet. Let pan stay over rolls for a minute to allow butterscotch mixture to run down over them. Serve hot from oven, or reheat after they are cooled. Bake 35 to 45 minutes at temperature 375 degrees (quick, moderate oven).—LaVonne England.

White Nut Loaf

3 Cups flour; 4 tsp. baking powder; $\frac{3}{4}$ cup sugar; $\frac{3}{4}$ cup nuts, chopped; 1 egg; $1\frac{1}{2}$ cups milk; 2 tbsp. shortening (melted).

Sift flour, baking powder, salt, sugar together. Add nuts, stir in well beaten egg. Mix with milk. Stir in the shortening. Pour into well greased bread pan and let stand 20 minutes. Bake in a 350 degree oven for about 70 minutes.—Ida Boy.

Three Hour Rolls

2 Cakes of compressed yeast; $\frac{1}{4}$ cup of warm water; $\frac{1}{4}$ cup of melted shortening; $\frac{3}{4}$ cup of scalded milk; $\frac{3}{4}$ tsp. salt; $\frac{1}{4}$ cup sugar; 1 well beaten egg; 3 cups flour.

Dissolve yeast in water and combine with the milk (cooled), salt, and the sugar. Gradually beat in $1\frac{1}{4}$ cups of the flour; set the bowl in a pan of warm water. $\frac{1}{2}$ hour or until it begins to bubble. Add the remaining ingredients, using enough flour to make a fairly stiff dough. Knead on a lightly floured surface until smooth and elastic. Place in a lightly greased bowl. Set bowl in shallow pan of warm water, cover and let rise until double in bulk. Knead for 2 minutes. Shape as desired and place on greased baking sheet, cover, and set in a warm place until double in bulk. Bake in moderately hot oven (400 degrees) 20 to 25 minutes. Makes about 2 dozen rolls.—Fern Thomas.

Orange Bow Knots

$1\frac{1}{4}$ Cups scalded milk; $\frac{1}{2}$ cup shortening; $\frac{1}{3}$ cup sugar; 1 tsp. salt; 1 cake compressed yeast; 2 eggs, well beaten; $\frac{1}{4}$ cup orange juice; 2 tbsp. grated orange rind; 5 cups flour.

Combine milk, shortening, salt and sugar. Cool to lukewarm. Soften yeast in this mixture. Add eggs, orange juice and rind. Beat well. Add flour, mix to soft dough and knead. Place in greased bowl and let raise until double in bulk, about 2 hours. Punch down. Roll dough $\frac{1}{2}$ inch thick; cut in ten inch strips $\frac{1}{2}$ inch wide. Tie each in a knot. Arrange on baking sheet. Cover. Let rise until double. Bake in hot oven (400 degrees) for 15 minutes. Spread with orange topping.

Orange topping: Blend 2 tbsp. orange juice; 1 tsp. orange peel and 1 cup of sifted powdered sugar. This makes 2 dozen bow knots.—Mrs. J. L. Wood.

Applesauce Nut Bread

2 Cups sifted all-purpose flour; $\frac{3}{4}$ cups sugar; 3 tsp. baking powder; 1 tsp. salt; $\frac{1}{2}$ tsp. cinnamon; $\frac{1}{2}$ cup coarsely chopped walnuts; 1 egg, beaten; 1 cup medium-thick, smooth, applesauce; 2 tbsp. melted shortening.

Sift dry ingredients together. Add walnuts. Beat egg; add applesauce and melted shortening. Add dry ingredients. Stir just until blended. Pour into greased loaf pan. Bake about 50 minutes.—Loretta Mahl.

Raisin Bran Bread

1½ Cups ready-to-serve bran cereal; 1/3 cup molasses; 1¼ cups milk; 1 egg, beaten; 2 cups sifted flour; 1½ tsp. salt; 1 tsp. baking soda; 3 tsp. baking powder; ½ cup gran-sugar; 1 cup coarsely chopped walnuts; 1 cup seedless raisins.

Add bran to combined molasses and milk. Let soak 15 minutes; stir in egg. Sift together flour, salt, soda, baking powder and sugar. To this add nuts and raisins. Then add flour mixture to bran mixture, stirring until just blended. Bake in greased and floured loaf pan 1 hour in 375 degree oven (moderate). Dates may be substituted for raisins.—Marilyn Haugen.

Orange Nut and Date Bread

½ Cup orange juice; ½ cup dates, cut up; 1 tsp. soda; 1 cup sugar; 2 tbsp. butter or spray; 1 beaten egg; 2 cups flour, sifted; 1 tsp. baking powder; ¼ tsp. salt; ½ cup chopped nuts.

Put orange rind, mix dates, butter and soda, fill cup of juice with boiling water. Pour over fruit then add the rest of the mixture. Bake 1 hour.—Leona McCormick.

Date Nut Bread

1 Cup dates, chopped; ½ cup walnuts, chopped; 1½ tsp. soda; 1 cup boiling water poured over these ingredients. Cool. Mix 1 cup sugar; 2 eggs; 1½ cups flour; salt and vanilla. Bake in bread pan.—Evelyn Boy.

Date Nut Bread

1½ Cups boiling water; 1½ cups chopped dates; 2 tbsp. butter or shortening; 1½ cups sugar; 1 tsp. salt; 1 beaten egg; 2¾ cups flour; 1 tsp. soda; 1 tsp. cream of tartar; 1 cup chopped nuts; 1 tsp. vanilla.

Pour boiling water over chopped dates. Add butter or shortening, sugar and salt. Mix well and cool. Add egg and mix. Sift flour once, measure. Sift flour, soda and cream of tartar together. Add dry ingredients and beat well. Add chopped nuts and vanilla. Pour into a greased 9x5x2¾ inch loaf pan. Bake in a moderate oven 350 degrees for 40 to 50 minutes. Makes one large loaf or two small ones.—Nellie Broyles.

CAKES, FILLINGS AND FROSTINGS

Chocolate Cake

1½ Cup sugar; ½ cup butter; 3 eggs; 1 cup sour milk; 1 tsp. soda; 1 tsp. vanilla; ¼ tsp. salt; 2 cups flour; 2 sq. Baker's chocolate.

Cream butter and sugar, beat egg whites and yolks separately and add yolks to whites and beat together; add to butter and sugar. Add vanilla. Put soda in sour milk and add alternately with flour and salt. Melt chocolate over boiling water and add to batter last. Bake 40 minutes in moderate oven about 350 degrees.—Annabel Mahl.

Caramel Pecan Angel Food

1½ Cups sugar; 1 cup cake flour; 1½ cups egg whites; ¼ tsp. salt; 1 tsp. cream of tartar; 1 tsp vanilla; 2 tbsp. caramel syrup; 1/3 cup chopped pecans.

Sift half of sugar with flour 3 times. Beat egg whites and salt until frothy. Add cream of tartar and beat until whites hold a point. Fold in other half of sugar, small amount at a time. Fold in sugar and flour mixture, 1 tbsp. at a time. Add vanilla and caramel syrup. Pour into an ungreased tube pan. Bake 1 hour in a slow oven, (325 degrees.)

Frozen Fruit Cake

(8 or 10 servings)

1 Cup of whipping cream or evaporated milk; 2 cups milk; ½ cup sugar; ¼ cup flour ¼ tsp. salt; 2 eggs beaten; 1 tsp. vanilla; 1 cup white raisins; 1 cup broken nut meats; 2 cups cake crumbs (white cake, vanilla wafers or macaroons); ½ cup candied red cherries, halved; ¼ cup chopped candied green fruit citron or mild ginger.

Chill cream or evaporated milk for whipping, scald milk in top of double boiler. Mix together sugar, flour, salt and add to hot milk and cook until smooth and thick, stirring constantly. Pour cooked mixture over beaten eggs and return to double boiler cook 3 minutes, add vanilla and cool. Stir raisins, cake crumbs, chopped fruits and nuts into mixture. Whip chilled cream and fold into mixture. Pour into 1½ quart loaf pan, place in refrigerator over night. Can be served in 7 or 8 hours.—Mrs. C. A. Brown.

This is lovely to serve at Christmas time, as it is colorful as well as delicious.

Raw Apple Cake

2 Cups brown sugar; 1 scant cup crisco; 1 cup cold strong coffee; 2 tsp. soda added to the coffee; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves; little salt; 1 cup walnuts; 1 cup raisins (plumped in warm water); 1 cup diced raw apples; 3 eggs, beaten; 3 cups flour.

Bake in medium oven 45 minutes.

Frosting for Raw Apple Cake

Beat 2 egg whites stiff with an electric beater, if possible. Add 1 cup brown sugar, a little at a time and continue to beat (have sugar rolled until there are no lumps). Spread on cake batter, then add $\frac{1}{2}$ cup chopped nut meats. Bake as you bake the cake.—Faye Haugen.

Quick Cocoa Cup Cakes

1 Cup sugar; $\frac{1}{2}$ cup cocoa; $\frac{1}{2}$ cup Spry or Crisco; $\frac{1}{2}$ cup milk; 1 egg unbeaten, 1 tsp. soda; $\frac{3}{4}$ tsp. salt; $1\frac{1}{2}$ cups sifted flour; 1 tsp. vanilla; $\frac{1}{2}$ cup boiling water.

Put sugar, cocoa, spry, mix salt and flour together in bowl. Add other ingredients, then boiling water last. Beat three minutes. Makes 12 cup cakes.—Faye Haugen.

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Pineapple Upside Down Cake

1 Can pineapple (crushed or sliced) drained; 2 cups flour, sifted; 2 tsp. baking powder, sifted; $\frac{1}{2}$ cup shortening and 1 cup sugar, well creamed; 2 eggs beaten separately, added to creamed mixture; $\frac{1}{2}$ cup milk, mix well, add flour and baking powder, then fold in egg whites; 1 tsp. vanilla.

Melt 2 tbsp. butter in pan. Add fruit, a little sugar. Pour batter over fruit. Garnish with maraschino cherries or whipped cream.—Faye Haugen.

Devil's Food Cake

$1\frac{1}{2}$ Cups sugar; $\frac{1}{2}$ cup butter, scant; yolks of 3 eggs; 2 squares grated chocolate in $\frac{1}{2}$ cup boiling water, let stand on the stove a while; $\frac{1}{2}$ cup sour milk or buttermilk; 1 tsp. soda; 2 cups Swansdown cake flour. Fold in the beaten whites of 3 eggs last. 1 tsp. vanilla.—Nellie Broyles.

Cocoa Divinity Cake

Sift together $1\frac{7}{8}$ cup sifted cake flour, $1\frac{1}{4}$ tsp. baking powder, $\frac{1}{2}$ tsp. soda, 1 tsp. salt, $1\frac{1}{2}$ cups sugar, 6 tbsp. cocoa; add $\frac{2}{3}$ cup vegetable shortening and 1 cup sour milk. Beat 2 minutes; Add 2 large eggs $\frac{1}{4}$ tsp. red coloring. Beat 2 minutes. Bake in an $8\frac{1}{2}$ -inch pan in moderate oven 350 degrees for 45 to 50 minutes.

Very good frosting for the above cake: 1 egg; 2 cups powdered sugar (sifted); $\frac{1}{3}$ cup shortening; 6 level tbsp. cocoa. Beat all together.—Mrs. Phil Johnson.

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Fudge Nut Cake

2 Cups sifted flour; 1 tsp. soda; $\frac{3}{4}$ tsp. salt; $1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup Spry or Crisco; $1\frac{1}{4}$ cup milk; 1 tsp. vanilla; 2 unbeaten eggs; 3 squares Baker's chocolate (unsweetened) melted; 1 cup coarsely chopped nut meats.

Mix shortening until soft. Sift in dry ingredients. Add $\frac{3}{4}$ cup of the milk and the vanilla. Beat for 2 minutes. Add eggs, melted chocolate and remaining milk and beat for 1 minute longer. Add nuts last. Turn batter in a greased and floured tin about 13x9x2. Bake for 45 minutes in a 350 degree oven.—Mrs. Leo Scherer.

Walnut Torte

$\frac{1}{2}$ Cup shortening; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ tsp. vanilla; 4 egg yolks; 1 cup flour; 1 tsp. baking powder; $\frac{1}{3}$ cup milk; dash salt.

Cream shortening and sugar; add vanilla extract and egg yolks, one at a time, beating well after each addition. Add sifted, dry ingredients alternately with milk. Pour into 2 waxed-paper lined 8-inch layer cake pans. Spread with walnut meringue. Bake in 350 degree oven 45 minutes. Cool. Put layers together and frost with chocolate whip. Garnish with walnut halves.

Walnut Meringue:

Combine 4 stiffly beaten egg whites; $\frac{1}{8}$ tsp. cream of tartar and 1 cup sugar; fold in $\frac{3}{4}$ cup finely chopped walnut meats.

Chocolate Whip:

Add $\frac{1}{3}$ cup cocoa and $\frac{3}{4}$ cup sugar to $1\frac{1}{2}$ cup heavy cream. Let stand 1 hour; beat stiff.—Gloria Mahl.

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Orange Cake

1 Cup sugar; $\frac{1}{2}$ cup butter; 2 eggs; $\frac{2}{3}$ cup sour milk; 2 cups flour; 1 tsp. soda; 1 cup raisins, cut fine; 1 whole orange, grind and add last.—Mrs. Howard Boy.

Banana Bread

Cream together $\frac{1}{4}$ cup butter and 1 cup sugar, add 2 eggs and $\frac{1}{2}$ cup sour milk, 2 cups of flour and 1 tsp. soda. Last add 2 or 3 bananas mashed real fine and $\frac{1}{2}$ cup nuts. Bake in loaf pan for 35 minutes.—Frieda Reuter.

Sunshine Sponge Cake

$1\frac{1}{4}$ Cup sugar, add $\frac{1}{2}$ cup water, boil until syrup begins to spin thread. Beat 7 egg whites with $\frac{1}{4}$ tsp. salt and 1 tsp. cream of tartar stiff but not dry. Pour hot syrup slowly over beaten eggs and fold in beaten egg yolks and 1 tbsp. grated lemon rind and juice. Last fold in 1 cup cake flour, sifted 3 times. Bake 1 hour in angel food pan in slow oven.—Frieda Reuter.

Matrimonial Cake

1 Cup brown sugar; $\frac{2}{3}$ cup butter and lard; 2 cups oatmeal; $1\frac{1}{2}$ cups flour; 1 tsp. soda.

Mix this together. Boil $\frac{1}{2}$ lb. dates or raisins with $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup water. Cook 5 minutes and put over $\frac{1}{2}$ the above mixture in a pan. Then pat the remaining mixture over the date mixture. Bake until brown and cut into bars.—Glenna Dahlen.

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S. Dak.

Prune Cake

Cream $\frac{1}{2}$ cup butter; 1 cup sugar; yolk of 2 eggs; add 1 cup cooked prunes cut in bits. Add alternately 1 cup of liquid in which prunes were cooked and $2\frac{1}{2}$ cups flour with 1 tsp. soda. Lastly fold in whites of 2 eggs and $\frac{1}{2}$ cup nut meats, also 1 tsp. cinnamon and $\frac{1}{2}$ tsp. nutmeg.—Frieda Reuter.

Chocolate Cake

3 Eggs; 2 cups sugar; 1 tsp. vanilla; 1 cup sour cream; 1 tsp. soda; 2 cups flour; $\frac{1}{2}$ cup chocolate, fill cup with water and add last.—Mrs. Howard Boy

Old Fashioned Cream Cake

$1\frac{1}{2}$ Cups flour; $1\frac{1}{2}$ tsp. baking powder; $\frac{1}{2}$ tsp. salt; 2 eggs unbeaten in cup, fill cup with heavy cream; 1 cup of sugar. Beat well.

Good used as short cake.—Evelyn Boy.

Cream Filling for Cake

2 large apples grated; 1 lemon rind and juice; 1 egg well beaten; 1 cup sugar. Mix and let come to a boil. Let cool then spread between layers of cake.—Ida Boy.

Rich Strawberry Shortcake

2 Cups sifted flour; $\frac{1}{4}$ cup sugar; 4 tsp. baking powder; $\frac{1}{2}$ tsp. salt; 1 egg; $\frac{1}{3}$ cup butter; $\frac{2}{3}$ cup sweet milk.

Mix dry ingredients and sift twice, work in shortening with tips of fingers, add egg well beaten and milk. Bake in moderate hot oven. Serve with sweetened strawberries and whipped cream.—Mrs. H. C. Schmidt.

OVERGARD'S BAR

Phone 133

ON AND OFF SALE LIQUORS

Tap and Bottle Beer

Charles Overgard

Kermit Overgard

Strawberry Shortcake

1½ cups flour; 1 cup sweet cream; 2 tbsp. butter; 2 tsp. baking powder; ½ cup sugar; 1 egg.

Beat eggs very light, add butter and sugar. Cream all together, add cream, add flour and baking powder which have been sifted together. Bake in 2 layers.

Serve with strawberries between or just on one layer with whipped cream or plain cream.—Mrs. Chas. Grave.

Apple Sauce Cake

1½ Cups apple sauce; 1 cup sugar; 1 egg; 2 cups flour; 1 cup seeded raisins; ½ cup shortening (use little less); 1 tbsp. hot water; 2 tsp. soda; 1 tsp. cinnamon.

Cream shortening and sugar, add apple sauce, dissolve soda in hot water, add flour and cinnamon sifted in raisins last. Sauce should be previously sweetened as for table use. Bake in 370 degree (moderate) oven one hour.—Marilyn Haugen.

Apple Sauce Cake

1 cup sugar; ½ cup shortening; 1 egg; 1½ cups sweetened apple sauce; ½ cup chopped nut meats; 1 cup raisins or dates; 1 tsp. cinnamon; pinch of cloves; 1 tsp. soda sifted in 2 cups flour.

Mix in order given, bake in moderate oven.—Mrs. Charles Boy.

Apple Sauce Cake

1½ Cups brown sugar; 1½ cups apple sauce; ½ cup butter or crisco; 1 cup nuts; 1 cup raisins; 1 tsp. each—cinnamon, cloves, nutmeg and soda; 2 cups flour.—Gladys S. Knapp.

Apple Cake

2 Cups brown sugar; 1 cup butter; 1 cup coffee; 2 tsp. soda in the flour; 3 eggs put in last; ½ tsp. salt; 3 cups flour; 1 tsp. cinnamon; 1 tsp. cloves; 1 tsp. allspice; 1 cup walnuts; 1 cup raisins; 2 cups diced apples.

Bake 45 minutes.—Loretta Mahl.

Apple Sauce Cake

1 Cup sugar; ¼ cup butter; 1 egg; 1 cup apple sauce unsweetened; 2 cups flour; 1 tsp. soda dissolved in 2 tbsp. water; 1 tsp. cinnamon; ¼ tsp. cloves; ¼ tsp. nutmeg; 1 cup seeded raisins.

Beat the apple sauce until very smooth.—Mary Gillen.

Velvet Lunch Cake

1 Cup brown sugar; $\frac{1}{2}$ cup butter; 1 cup sour milk; 1 tsp. soda; 1 egg; 2 cups flour; 1 tsp. molasses; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves, nutmeg; nuts and raisins.—Alvina Koball.

Banana Cake

$\frac{1}{2}$ Cup shortening; 1 tsp. lemon rind; 1 cup sugar; 2 cups flour; $\frac{3}{4}$ cup milk; 2 eggs unbeaten; $2\frac{1}{2}$ tsp. baking powder; salt. Bake in 2 8-inch layers.

Put together with creamy banana frosting: 3 tbsp. butter; 3 tbsp. scalded cream; 1 mashed banana; 3 cups sifted powdered sugar; $\frac{1}{4}$ tsp. salt; $\frac{1}{2}$ tsp. lemon rind.

Combine butter, salt, lemon rind. Add $\frac{1}{2}$ cup sugar gradually, creaming well. Add mashed bananas and cream then remaining sugar. Put sliced bananas between layers.—Marguerite Wood.

Chocolate Frosting

(Delicious)

1 tbsp. butter; 1 egg; $\frac{1}{4}$ cup milk; 1 cup sifted powdered sugar; $\frac{1}{2}$ tsp. vanilla; 2 to 4 squares of melted chocolate. Cream the butter well and add sugar gradually; add the milk, egg, vanilla and the chocolate. Place in bowl in cracked ice and beat until thick enough to spread.—Mrs. J. L. Wood.

Chocolate Icing

Cream together 2 cups confectioner's sugar and 2 tbsp. soft butter; add $\frac{1}{2}$ cup milk; 3 egg yolks; 2 squares melted chocolate and $\frac{1}{2}$ tsp. vanilla. Beat with a rotary beater until the icing stands in peaks. If the icing does not thicken add a small amount of confectioner's sugar. In extremely hot weather the bowl may be placed in cold water while beating. Results are not immediate.—Nellie Broyles.

Unboiled Frosting

1 Cup sugar; $\frac{1}{2}$ cup boiling water; 1 egg white; $\frac{1}{4}$ tsp. cream tartar.

Put all together in bowl and beat until thick enough to spread.—Dorothy Anderson.

Never Fail Chocolate Frosting

1 Cup sugar; 1 square chocolate; $\frac{1}{3}$ cup milk; $\frac{1}{4}$ cup spry or crisco.

Place these ingredients in a sauce pan and bring to a rolling boil. Boil for $1\frac{1}{2}$ minutes only. Cool and beat. Spread on cold cake.—Violet Scherer.

Mocha Chocolate Frosting

6 Tbsp. cocoa; 6 tbsp. hot coffee; 6 tbsp. butter; 1 tsp. vanilla extract; 3 cups confectioner's sugar.

Combine cocoa, sugar and coffee, add butter and vanilla, beat until smooth. Add sugar gradually until of spreading consistency.—Marcella Weis.

French Pastry Frosting

2 Tbsp. butter; 2 tbsp. hot cream; $\frac{1}{4}$ tsp. vanilla; pinch of salt; 1 $\frac{1}{3}$ cup confectioner's sugar.

Mix ingredients. Beat well, let stand 5 minutes. Beat until creamy and frost cakes.—Mrs. Carl Koball.

Valentine Cake

$\frac{1}{2}$ Cup shortening; $1\frac{1}{2}$ cup sugar; 2 $\frac{1}{3}$ cup sifted cake flour; 3 tsp. baking powder; $\frac{1}{4}$ tsp. salt; $\frac{1}{4}$ cup cherry liquid; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ tsp. vanilla; 16 cherries cut fine; $\frac{1}{2}$ cup walnuts; 4 egg whites.

Cream sugar and shortening, add sifted dry ingredients alternately with liquids. Add cherries and walnuts. Fold in egg white. Bake in 2 waxed paper-lined 9-inch square layer cake pans in moderate oven (350 degrees) 30 minutes.—Marcella Weis.

White Cake

Cream together 1 cup sugar and $\frac{1}{2}$ cup butter; add alternately 1 cup milk and 2 cups flour; 1 tsp. baking powder in flour. Whites of 3 eggs, beaten stiff and added last. $\frac{1}{2}$ cup nut meats may be added.—Nettie Buffington.

Two-In-One-Cake

(Marble Cake)

2 Cups cake flour; $1\frac{1}{2}$ cups sugar; $3\frac{1}{2}$ tsp. baking powder; 1 tsp. salt—sift together; $\frac{1}{2}$ cup shortening; 1 tsp. flavoring; 1 cup milk; 4 large unbeaten egg whites.—then add: 1 square unsweetened chocolate (melted); $\frac{1}{4}$ tsp. soda; 2 tbsp. warm water; $\frac{1}{4}$ tsp. red coloring (if desired).

Bake in 350 degree oven from 35 to 40 minutes.—Mrs. Elwood Boy.

Sunshine Sponge

1 $\frac{1}{4}$ Cup sugar, $\frac{1}{2}$ cup water, boil until it spins a thread; beat 7 egg whites with $\frac{1}{4}$ tsp. salt and 1 tsp. cream of tartar stiff but not dry; pour over hot syrup slowly and beat until cool. Fold in beaten egg yolks and 1 tsp. grated lemon rind; last fold in 1 cup cake flour sifted 3 times. Bake 1 hour.—Frieda Reuter.

White Cake Supreme

$\frac{3}{4}$ Cup of butter; 1 $\frac{1}{2}$ cup sugar; 1 $\frac{1}{2}$ tsp. flavoring; 1 cup milk; 3 cups cake flour; 2 tsp. S.A.S. phosphate baking powder or 3 tsp. of tartrate or calcium baking powder; $\frac{1}{4}$ tsp. salt; 6 egg whites, beaten stiff.

Cream the butter and sugar together. Add the flavoring, a mixture of vanilla, orange and almond. Alternate the milk with the flour which has been sifted with the baking powder and salt. Beat until smooth, then fold in the egg whites. Bake in a shallow loaf pan or in 3 layers in a moderate oven (350 to 375 degrees) for 30 to 45 minutes. Ice as desired. One half the recipe makes a nice-sized cake.—Mrs. William Claussen.

White Cake

1 $\frac{1}{2}$ Cups sugar; $\frac{1}{2}$ cup shortening; 1 cup thin milk; 2 $\frac{1}{4}$ cup Softasilk cake flour sifted with 2 tsp. baking powder; 1 tsp. flavoring; pinch of salt; 4 egg whites beaten and added last.—Mrs. Charles Boy.

Date and Cherry Cake

1 $\frac{1}{2}$ Cups sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sour milk; 2 eggs; 1 cup banana pulp; 2 cups flour; 1 tsp. soda sifted together; $\frac{1}{2}$ cup maraschino cherries cut; $\frac{1}{2}$ cup nut meats.; $\frac{1}{2}$ cup dates cut. Bake at 350 degrees about 1 hour.—Mrs. Charles Boy.

Sponge Cake

(Prize Winning)

Yolks of 9 eggs; 1 $\frac{1}{2}$ cups sugar; 1 $\frac{1}{2}$ tbsp. lemon juice; $\frac{1}{4}$ tsp. salt; whites of 9 eggs; 1 $\frac{1}{2}$ cups flour; grated rind of $\frac{1}{2}$ lemon.

Beat yolks until thick and lemon colored; add sugar gradually and continue beating using egg beater. Add lemon juice, rind, and whites of eggs (beaten until stiff and dry). Mix egg whites with mixture, not with beater, then carefully fold in with flour and salt which has been sifted twice. Bake in slow oven (325 degrees) one hour.—Mrs. J. H. Dalke.

Gold Cake

4 Eggs; 1 cup sugar; $\frac{1}{2}$ cup water; 1 cup flour; pinch of salt; 1 tsp. lemon; 1 tsp. baking powder.

Beat eggs with beater, add salt, mix sugar, flour and baking powder. Mix all together and bake in moderate oven.—Mrs. Ernest Storm.

Maple Cream Cake

$\frac{1}{2}$ Cup crisco; $1\frac{1}{2}$ cups brown sugar; 3 eggs; $2\frac{1}{4}$ cups flour; 3 tsp. baking powder; $\frac{3}{4}$ cup milk; 1 tsp. maple flavoring; $\frac{1}{2}$ tsp salt; $\frac{1}{4}$ cup nutmeats.

Bake in 350 degree oven.—Evelyn Boy.

Tomato Soup Cake

$\frac{1}{4}$ Cup butter; 1 cup sugar; 2 eggs, slightly beaten; 2 cups flour; 1 tsp. soda, allspice, cinnamon; 2 tsp. baking powder; 1 cup tomato soup; $\frac{1}{2}$ cup nuts; $\frac{1}{2}$ cup raisins.—Mrs. C. C. Thomas.

Jelly Roll

1 cup sugar; 3 eggs (beaten lightly); $\frac{1}{2}$ cup water; 3 tsp. baking powder; flour enough to make a soft batter.

Bake in well greased pan and take out on waxed paper which has been placed on damp towel. Spread with red jelly. Roll.—Mrs. Henry Mahl.

Roll Jelly Cake

Four eggs well beaten, add 1 cup sugar, very lightly; 1 cup flour; 1 tsp. cream of tartar; $\frac{1}{2}$ tsp soda; pinch salt; sifted together, add lightly.

Bake in a slow oven about 120 degrees about 20 minutes. Turn on waxed paper, spread with jelly, roll quickly.—Mrs. G. D. Welch.

ALL TYPES OF PERMANENT WAVES

EDNA'S BEAUTY SHOP

PHONE 11

MODERN METHOD and EQUIPMENT

Apricot Upside Down Cake

Cover bottom of pan with 4 tbsp. butter, sprinkle over $\frac{2}{3}$ cup brown sugar. Arrange apricots (preferably halves) over the above. Add one or two tbsp. fruit juice.

Batter: $2\frac{1}{4}$ cup cake flour; 1 cup milk; $\frac{1}{4}$ cup melted butter; 1 tsp. vanilla; 1 cup sugar; 4 tsp. baking powder; $\frac{1}{2}$ tsp salt; 1 egg.

Blend dry ingredients together. Beat eggs until light, add one cup milk, after which add dry ingredients and stir smooth. Bake at 375 degrees about 30 to 40 minutes. Turn out immediately and carefully.—Mrs. Mary E. Wichner,

Cherry Upside down Cake

Cook $\frac{2}{3}$ cup sugar, $2\frac{1}{2}$ tbsp. corn starch, 1 No. 2 can cherries.

Batter: $\frac{1}{3}$ cup spry; $\frac{1}{2}$ cup sugar; 1 egg; 1 tsp. salt; $\frac{1}{4}$ tsp. soda; 2 tsp. baking powder; 1 tsp. grated orange rind; $\frac{1}{2}$ cup all-bran; $1\frac{3}{4}$ cup flour.

Butter pan well, pour cherries into pan cover with batter.—Mrs. C. C. Thomas.

Pineapple Upside Down Cake

Put 4 tbsp. butter in iron skillet, when melted cover with 1 cup brown sugar, then one small can of crushed pineapple. Cover with the following batter: 2 eggs well beaten; 1 cup sugar; pinch of salt; $\frac{1}{2}$ cup hot water; 1 cup flour; 1 tsp. baking powder

Bake about 20 minutes. When done let stand about 1 minute. Turn out on a large plate or platter.—Gertie Reuter

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Hartford

South Dakota

Brown Cake

Stone and cut dates to make 1 cup; sift 1 tsp. soda over dates. Pour over them 1 cup boiling water, let stand until cool. Cream 1 tbsp. butter, 1 cup brown sugar, pinch of salt, 1 beaten egg and 1 tsp. vanilla; Add $1\frac{1}{2}$ tsp. baking powder; $1\frac{1}{2}$ cups flour; $\frac{1}{2}$ cup nutmeats and the dates. Bake in slow oven.—Luella Hollman.

Chocolate Cake

$1\frac{1}{2}$ Cups sugar; $\frac{1}{2}$ cup shortening; 2 eggs; 1 cup buttermilk; 2 cups cake flour; 2 squares chocolate; 1 tsp. red coloring; 1 tsp. soda; 1 tsp. vanilla.

Dissolve chocolate in $\frac{1}{2}$ cup of boiling water. Cream sugar and butter well together and add egg yolks. Add milk and flour alternately. Last add beaten egg whites.—Loretta Mahl.

Devil's Food Cake

2 Eggs; 1 cup sugar; 1 cup sour cream; 1 tsp. soda; 1 tsp. vanilla; $1\frac{1}{2}$ cups flour; $\frac{1}{2}$ cup cocoa; $\frac{1}{2}$ cup boiling water.

Beat eggs, add sugar and vanilla, 1 cup sour cream to which soda has been added, then add the flour and last add the cocoa mixed with the boiling water. Beat well.—Gertie Reuter.

Cocoa Cake

$1\frac{1}{2}$ Cups sugar; $\frac{1}{2}$ cup butter; 2 eggs; 1 tsp. soda; 2 cups flour; 2 tsp. cream of tartar; 1 cup sweet milk; 3 small tbsp. cocoa; 1 tsp. vanilla.

Beat eggs, add sugar and butter and beat. Add milk and flour to mixture and vanilla.

Mix soda, cream of tartar and cocoa with flour, sift 3 times before using. Bake in hot oven (300 degrees) for about 25 or 30 minutes.—Mrs. J. H. Dalke.

Devil's Food Cake

3 Eggs; $1\frac{1}{2}$ cups sugar; 1 cup sour cream; $\frac{1}{2}$ cup cocoa and fill with boiling water; 1 tsp. vanilla; 1 heaping tsp. baking soda; 2 cups flour.

Mix in order given above. Add baking soda to the flour. Bake in a moderate oven.—Mrs. Elsie Dieken.

Banana Nut Cake

2 Cups cake flour, sifted; 1 tsp. baking powder; 1 tsp. soda; $\frac{1}{2}$ tsp salt; sift together; $\frac{1}{2}$ cup spry; $1\frac{1}{4}$ cup sugar; 1 egg; 1 yolk; 1 cup mashed bananas; $\frac{3}{4}$ cup sour milk; 1 tsp. ex.; 1 cup nut meats

Frosting: 1 egg white; $\frac{1}{2}$ cup jelly or jam. Beat all at once until firm.—Leona McCormick.

500 Cake

$\frac{1}{2}$ Cup spry; $1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup sour cream; 1 tsp. soda; 1 cup bananas; $\frac{1}{2}$ cup dates $\frac{1}{2}$ cup nuts; 2 cups flour; 2 eggs.—Nora Eichstedt

Sour Cream Cup Cakes

1 cup sour cream; $\frac{1}{2}$ tsp. (scant) soda, dissolved in cream; pinch of salt; 1 cup sugar; 1 egg; $1\frac{1}{2}$ cups flour; nutmeg.—Holda Dansmann.

Feather Devil's Food Cake

$\frac{1}{2}$ Cup shortening; 1 cup white sugar; $\frac{1}{2}$ cup brown sugar; 2 beaten eggs; 1 tsp. vanilla extract; 3 1-ounce squares unsweetened chocolate; $\frac{1}{2}$ cup hot water; 2 cups cake flour; $\frac{1}{4}$ tsp. salt; 1 tsp. soda; $\frac{2}{3}$ cup sweet or sour milk

Thoroughly cream shortening and sugars, add eggs and vanilla extract, beat until fluffy. Melt chocolate in hot water over low heat, blend thoroughly and cool slightly. Add to creamed mixture. Add sifted dry ingredients alternately with milk, beating well after each addition. Place in 2 waxed paper-lined round layer cake pans. Bake in moderate oven (350 degrees) 30 to 35 minutes. Put layers together and frost with creamy chocolate frosting.

Creamy Chocolate Frosting:

$\frac{1}{4}$ cup of water; 2 tbsp. butter; $\frac{1}{2}$ tsp. vanilla extract; 2 1-ounce unsweetened chocolate melted; 2 cups confectioner's sugar

Heat water and butter, add vanilla extract and chocolate; Add confectioner's sugar, beat until of spreading consistency.—Marcella Weis.

Date Cake

1 Cup hot water, 1 tsp. soda, pour over 1 cup cut-up dates. Let set until cool. $\frac{1}{2}$ cup butter or shortening; 1 cup sugar; Cream together. Beat in 2 eggs. Add date mixture then flour and spices and vanilla. Add not quite 2 cups flour, 1 tsp. cinnamon, 1 tsp. nutmeg, $\frac{1}{2}$ tsp. cloves and vanilla.—Ann Lueth.

Chocolate Refrigerator Cake

$\frac{1}{2}$ -lb. sweet chocolate; 1 square bitter chocolate; $1\frac{1}{2}$ tsp. hot water; melt. Add 4 egg yolks 1 at a time, beat well after each one. Add 2 tsp. powdered sugar, cook. Cool and add the 4 beaten egg whites and 1 cup of whipped cream. Pour this over angel food cake which has been broken into small pieces. Let stand overnight. Serve topped with whipped cream.—Marcella Weis.

Chocolate Chip Cake

$\frac{1}{2}$ Cup butter and shortening; $1\frac{1}{2}$ cups sugar; 1 tsp. vanilla; $2\frac{1}{2}$ cups cake flour; 2 tsp. baking powder; 1 cup milk; 3 egg whites beaten; 2 squares unsweetened chocolate chipped.

Cream butter and 1 cup sugar. Sift flour once before measuring then sift again with baking powder; add alternately with milk. Add remaining $\frac{1}{2}$ cup sugar to beaten egg whites and fold into cake batter. Add chipped chocolate and bake in a moderate oven.—Mrs. Charles Boy.

Welcome to
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Store for Men ——— Store for Men

Gold Medal Devil's Food Cake

1 $\frac{1}{4}$ Cups white sugar; $\frac{1}{2}$ cup butter or shortening; 2 eggs; 1 $\frac{1}{2}$ cups flour; 1 tsp. salt; 1 tsp. soda; 1 cup sweet milk; 2 squares melted chocolate ($\frac{1}{2}$ cup cocoa); 1 tsp. vanilla.

Cream sugar and butter, add well beaten eggs; sift flour once before measuring. Sift flour, salt and soda together. Add flour alternately with milk. Add melted chocolate and vanilla. Bake in a moderate oven in a loaf pan or 2 layers.—Mrs. Martha Pierson.

Black Fruit Cake

1 $\frac{3}{4}$ Cups butter; 2 cups sugar; 6 eggs; 1tsp. soda; $\frac{1}{2}$ cup dark molasses; 4 cups sifted cake flour; 2 tsp. cinnamon; 1 tsp. mace; 1 tsp. nutmeg; 1 tsp. cloves; $\frac{3}{4}$ cup brandy or grapejuice; 1 pound pitted and chopped dates or figs; 1 pound currants; 1 pound seeded raisins; 1 pound crystalized cherries cut in quarters; $\frac{3}{4}$ pound crystalized pineapple, cut in small thin pieces; $\frac{1}{4}$ pound citron, cut in small thin pieces; grated rind of 2 lemons; 1 pound chopped English walnuts or pecan meats.

Cream butter, gradually add the sugar and continue creaming until light. Add the eggs one at a time, beating each in thoroughly before adding another. Mix the soda with the molasses and stir until dissolved. Add to the butter mixture. Sift 3 cups of flour with cinnamon, mace, nutmeg and cloves several times and add alternately with brandy. Dredge the fruit and nuts with the remaining cup of flour, then add to the batter, mixing thoroughly. Allow to stand over night. Next morning mix fruit cake batter thoroughly and fill greased paper lined pans $\frac{3}{4}$ full, packing batter firmly into pans. Three loaf pans—2 $\frac{1}{2}$ to 3 hours at 250 degrees. Size of pans: 8 $\frac{3}{4}$ inches long 4 $\frac{3}{4}$ inches wide, 2 $\frac{3}{4}$ inches deep. Place in cold oven on 3rd baking rack above baffle plate.—Nellie Broyles.

Fudge Frosting

1 $\frac{1}{2}$ Cups sugar; 2 $\frac{1}{2}$ heaping tbsp. cocoa; $\frac{3}{4}$ cup top milk (or thin cream); 1 pinch salt; 1 tsp. vanilla.

Mix together sugar, salt, cocoa. Add the cream, boil over low heat, do not stir, if necessary shake the pan. It is done when a small drop will make a good soft ball in cold water. Let cool. Add vanilla and beat. This frosting does not crack.—Mrs. Harry Thomas.

COOKIES AND DOUGHNUTS

Chocolate Oatmeal Cookies

1/3 Cup shortening; 1/2 tsp. vanilla; 1/4 tsp. almond; 1 cup brown sugar; 2 tsp. water; 1 egg; 1 1/4 cups flour; 1/2 tsp. salt; 1/2 tsp. soda; 1 cup oatmeal; 1/4 cup oatmeal; 1/4 cup nutmeats; 1/2 cup chocolate grated coarsely or chocolate chips.

Cream shortening, extract and sugar. Add eggs and water; beat well. Add flour sifted with salt and soda. Add oatmeal, nutmeats and chocolate. Mix well Shape in rolls, chill. Slice 1/4 inch thick. Bake in 375 degrees for 12 minutes.—Helen Overgard.

Sandwich Cookies

1/2 Cup lard; 1 cup sugar; 4 tbsp. milk; 1/2 cup cocoa; 1 egg; 1/4 tsp. salt; 1 tsp. vanilla; 2 cups flour; Combine in order given.

Filling: 1 cup dark brown sugar; 1/3 cup granulated sugar; 2/3 cup sweet cream; 1/2 tsp. vanilla. Cook cream and sugar until it forms a soft ball in water. Take off and add vanilla Spread between two cookies.—Mrs. J. H. Dalke

Crinkle Molasses Cookies

3/4 Cup shortening; 1 cup brown sugar; 1 egg; 4 tbsp. molasses; 2 1/4 cups flour; 1/4 tsp. salt; 2 tsp. soda; 1 tsp. cinnamon; 1 tsp. ginger. Shape into balls the size of a walnut and dip into sugar Bake 12 to 15 minutes in 375 degrees heat. Makes 3 to 4 dozen.—Theresa and Marjory Benson.

BOB'S GENERAL REPAIR

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WALL LAKE CORNER

Pepper Nut Cookies

1 Cup molasses; 1 cup sugar; 1 cup butter; $\frac{1}{2}$ cup lard; 3 eggs; 1 tsp. soda; 1 tsp. cardamon; 1 tsp. cloves; 1 tsp. cinnamon.—Marilyn Haugen.

Date Cookies

Take $\frac{3}{4}$ cup chopped dates, add $\frac{1}{2}$ tsp. soda, pour $\frac{1}{4}$ cup boiling water over soda and dates. Let stand while $\frac{3}{4}$ cup sugar and $\frac{1}{4}$ cup butter are creamed; add 2 beaten eggs, dates, $1\frac{1}{4}$ cups flour with $\frac{1}{4}$ tsp. salt.—Mrs. G. D. Welch.

Chinese Chews

3 Eggs, beaten; 1 cup sugar added gradually; $\frac{3}{4}$ cup flour, sifted with 1 tsp. baking powder; 1 cup chopped nuts; 1 cup chopped dates; pinch salt; 1 tsp. vanilla

Bake in large loaf pan in slow oven 40 minutes. Cut in squares while still warm. Squeeze in hands to ball shape. Roll in granulated sugar.—Mrs. Motor.

Raisin Bars

2 Cups quick cooking oatmeal; $1\frac{3}{4}$ cups sifted flour; 1 cup shortening; 1 cup brown sugar; $\frac{1}{2}$ tsp. salt.

Mix together and work like pie crust. Line bottom of pan with half mixture, pressing it down firm. Save other half for covering filling.

Filling: 1 lb raisins, chopped or ground; $\frac{1}{4}$ cup sugar; $\frac{1}{4}$ cup water. Cook 5 minutes, add $\frac{1}{2}$ tsp. lemon extract. Put into crust, cover with remaining crumbs and press down firm. Bake until lightly browned.—Mary Ann Kadinger.

Pecan Roll Cookies

$\frac{1}{2}$ Cup butter; $\frac{1}{3}$ cup powdered sugar; $\frac{1}{4}$ tsp. vanilla; $\frac{1}{2}$ tsp. almond extract (may be omitted); $1\frac{1}{2}$ cups sifted cake flour; $\frac{1}{2}$ cup chopped pecans; whole pecan halves.

Cream butter thoroughly, add sugar and beat until creamy and fluffy. Stir in flavoring. Add flour in several portions, beating after each addition. Add nuts. Shape small portions of dough into rolls about 2 inches long and $\frac{1}{2}$ inch in diameter. Press pecan half on top of each. Bake on a buttered cookie sheet in moderate oven 350 degrees, 10 to 15 minutes. While hot sprinkle lightly with powdered sugar. Cool on cake racks.—Mrs. E. O. Englund.

Honey Refrigerator Cookies

2½ Cups flour; 1 tsp. baking powder; ¼ tsp. soda; ½ tsp. salt; ½ cup shortening; ½ cup brown sugar; ½ cup honey; 1 egg; ½ cup chopped nut meats or all bran.

Sift flour, add baking powder, soda and salt and sift again. Cream shortening and sugar, then add honey and continue beating, add dry ingredients. Shape dough into long roll, wrap in waxed paper and place in refrigerator 1 or more days. Slice and bake in oven at 375 degrees.—Mary Anne Kadinger.

Ice Box Cookies

1 Cup butter; 1 cup white sugar; 1 cup brown sugar; 1 tsp. soda dissolved in 1 tbsp. water; 1 cup ground raisins or dates; 1 cup peanuts or ground walnuts; 3 eggs; 4 cups flour; 1 tsp. cinnamon; ½ tsp. salt.

Cream the butter and sugar together. Add the eggs and beat smooth; add soda, then ground dates and nutmeats and mix. Add the flour sifted with the cinnamon and salt and form into 2 rolls. Chill and cut into thin slices with a sharp knife. Bake in hot oven of 410 degrees for 12 to 15 minutes.—Gertie Reuter.

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HARTFORD'S ONLY ONE-STOP SHOP

Phone 42

Ice Box Date Rolls

Boil until thick 1 lb. dates which have been pitted and cut fine and $\frac{1}{2}$ cup water. Remove from fire and while cooling prepare the following dough: Cream together until fluffy 1 cup brown sugar; 1 cup white sugar and 1 cup butter and lard mixed. When thoroughly creamed add 3 well beaten eggs; 4 cups flour which has been sifted with 1 tsp. soda. Add 1 tsp. vanilla. Divide the dough into two parts, roll out thin, cover with a thin layer of date mixture and roll up as in cinnamon rolls. Chill overnight in refrigerator, cut in thin slices and bake in a moderate oven. Delicious.—Pearl Johnson

Quick Frosting

Take $\frac{1}{2}$ cup jelly, add white of 1 egg. Beat until thick and smooth. Spread on cake.—Pearl Johnson.

Sour Cream Sugar Cookies

3 Eggs; 2 cups sugar; 1 cup lard; 1 cup sour cream; 1 tsp. soda; 1 tsp. salt; 1 tsp. lemon or vanilla; flour to roll. Oh! there's the rub—it's how little, not how much you use; roll out thin, sprinkle with sugar and cut. Bake in hot oven.—Mrs. Charles Boy.

Sour Cream Cookies

$\frac{1}{2}$ Cup shortening (part butter); 1 cup sugar; 1 egg; $\frac{3}{4}$ cups sifted flour; 1 tsp. soda; 1 tsp. baking powder; $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. nutmeg; $\frac{1}{2}$ cup sour cream.

Method: Roll $\frac{1}{8}$ to $\frac{1}{4}$ inch thick. Cut out. Bake 8 to 12 minutes at 425 degrees (hot oven); makes $2\frac{1}{2}$ dozen cut with a $2\frac{1}{2}$ -inch cutter.—Mrs. E. Englund.

Date Bars

2 Eggs beaten with little salt; 1 cup sugar; 4 tbsp. boiling water; 1 cup chopped nuts; 1 cup chopped dates; $\frac{1}{2}$ cup flour; 2 tsp. baking powder; 1 tsp. vanilla. Bake in shallow pan; when cold, cut in bars and roll in sugar.—Frieda Reuter.

Chocolate Chip Cookies

1 Cup sugar; 1 cup butter or lard; 2 eggs, beaten; $1\frac{1}{2}$ tsp. soda dissolved in $\frac{1}{4}$ cup of water drained from cooked raisins; $\frac{1}{4}$ tsp. salt; 3 cups sifted flour; 2 cups oatmeal (quick cooking); 2 cups of cooked, ground raisins; 1 pkg. chocolate chips; $\frac{1}{2}$ cup of chopped nut meats.—Mrs. C. A. Brown.

Date or Raisin Filled Cookies

1 Cup sugar; $\frac{1}{2}$ cup lard; 1 egg; $\frac{1}{2}$ cup milk; $\frac{3}{4}$ cup flour; 1 tsp. soda; 1 tsp. baking powder; pinch salt; 1 tsp. vanilla.

Filling: 1 cup ground raisin or dates; $\frac{1}{3}$ cup sugar; 1 tbsp. flour; 1 cup boiling water. Cook until thick. Cool; then it is ready to use.—Mrs. Minnie Eberhard.

Peanut Butter Cookies

1 Cup white sugar; 1 cup brown sugar; $\frac{1}{2}$ cup each of lard and butter; 1 cup peanut butter; 2 eggs; 1 scant tsp. soda; 1 tsp. baking powder; $2\frac{1}{2}$ cups flour. Roll in palm of hand size of walnut, press out flat with fork.—Frieda Reuter.

Fruit Rocks

2 Cups brown sugar; 1 cup shortening; 1 cup sour cream (not too rich); 3 eggs; 1 tsp. soda; 2 cups raisins (ground); $\frac{1}{2}$ lb. dates; $\frac{1}{2}$ cup nut meats; dash of salt; 1 tbsp. cinnamon; 1 tbsp. pumpkin spices. Flour enough to make drop cookies.—Mrs. C. C. Eweing.

Peanut Butter Cookies

$\frac{1}{2}$ Cup peanut butter; $\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup white sugar; 1 egg; $1\frac{1}{2}$ cups sifted flour; 1 tsp. soda; $\frac{1}{4}$ tsp. salt; $\frac{1}{2}$ tsp. vanilla; 1 egg.

Cream shortening and sugars. Add egg and peanut butter, sift dry ingredients together and work in. Add vanilla. Shape into small balls and press into shape with a fork; place on cookies sheet 2 inches apart. Bake in moderate oven (375 degrees) for 10 to 12 minutes. Yield: 3 dozen cookies.—Marcella Weis.

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Crisp Peanut Cookies

1 Cup white sugar; 1 cup brown sugar; $\frac{1}{2}$ cup butter; 1 cup shortening; 2 eggs; 2 cups flour; 2 cups oatmeal; 1 cup cornflakes; 1 cup salted peanuts (chopped).—Marcella Ideker.

Peanut Butter Cookies

1 Cup white sugar; 1 cup brown sugar; 1 cup lard; 2 eggs; 2 tbsp. peanut butter; 3 cups oatmeal; $1\frac{1}{3}$ cups flour; 1 tsp. soda; 1 tsp. baking powder; $\frac{1}{4}$ tsp. salt.

Drop and flatten with fork on a greased cookies sheet. Bake in a moderate oven.—Mrs. Elwood Boy.

Calumet Sugar Cookies

1 Cup butter; 2 cups sugar; 3 eggs; 3 tbsp. water; 1 tsp. baking powder; 1 tsp. nutmeg; $\frac{1}{2}$ tsp. cloves; 3 cups flour.

Combine in order given. Bake in hot oven.—Mrs. J. H. Dalke.

Sugar Cookies

1 Cup butter; 2 cups sugar; $\frac{1}{2}$ tsp. salt; 2 tsp. vanilla; 3 eggs; 6 tbsp. milk; 4 cups flour (measure before sifting); 2 tsp. baking powder.

Method: Cream the shortening and blend with sugar, vanilla, and salt. Add the beaten eggs, milk, flour sifted with baking powder. This makes a soft dough. Chill. Use as little flour as possible when rolling. Dredge with sugar. Roll thin and bake in a hot oven of 410 degrees if a crisper cookie is desired. Roll about $\frac{1}{4}$ -inch thick and bake in a more moderate oven if soft cookies are preferred.—Mrs. Will Claussen.

Best Sugar Cookies

Cream together: 2 cups sugar; 1 cup shortening; $\frac{1}{4}$ tsp. salt. When thoroughly mixed add 3 well beaten eggs. To this mixture add 1 cup rich sour cream and beat vigorously. Measure 1 cup flour and sift it with 1 tsp. baking powder and 1 tsp. soda. Stir it into the above mixture and continue to add flour until mixture is of the right consistency to roll. This requires about 7 cups of flour. If a variety of flavors are desired, the dough may be divided into 3 portions and flavored with lemon, vanilla and nutmeg. If a sugar topped cookie is wished, the sugar may be sprinkled over the dough after it is rolled. Bake in a moderately hot oven. This makes 2 gallons of delicious sugar cookies.—Pearl Johnson.

Light Cookies

Mix together like pie crust: 5 cups flour; 1 cup butter; beat together 2 cups sugar; 2 eggs and little nutmeg. Add to eggs and sugar 1 cup sour cream, 1 tsp. soda. Beat well and add flour, 1 cup at a time. Dough soft as it can be rolled.—Loretta Mahl.

Sweet Chocolate Dot Cookies

1 Cup butter or Spry; $\frac{3}{4}$ cup brown sugar; $\frac{3}{4}$ cup white sugar; 2 eggs; 1 tsp. soda dissolved in 1 tbsp. hot water; 1 cake sweet chocolate, coarsely cut; 1 cup chopped nuts; $2\frac{1}{2}$ cups flour.—Marilyn Haugen.

Chocolate Drop Cookies

1 Well beaten egg; 1 cup brown sugar; 1 tsp. vanilla; $\frac{1}{2}$ cup shortening; 2 1-ounce unsweetened chocolate, melted; $1\frac{2}{3}$ cups cake flour; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ cup sweet or sour milk; $\frac{1}{2}$ cup broken walnut meats.

Beat egg and sugar until light, add vanilla extract and shortening, melted with chocolate, blend well. Add sifted dry ingredients alternately with milk, add nut meats. Drop from tsp. 2 inches apart onto greased cookie sheet. Bake in moderate oven (350 degrees) 10 to 12 minutes. While still warm, frost with mocha chocolate frosting. Makes $2\frac{1}{2}$ dozen cookies.—Marcella Weis.

Peanut Cookies

1 Cup white sugar; 1 cup brown sugar; 1 cup butter or lard; 2 eggs; $1\frac{3}{4}$ cups flour; 3 cups oatmeal; 1 cup peanuts; 1 tsp. salt; 1 tsp. soda; 1 tsp. baking powder.

Mix with hands, roll in balls, flatten out and bake.—Mrs. Howard Boy.

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Chocolate Chip Cookies

1 Cup butter or substitute; $\frac{3}{4}$ cup brown sugar; $\frac{3}{4}$ cup white sugar; 2 eggs; 1 tsp. soda; 1 tbsp. hot water; $2\frac{1}{4}$ cups flour; 1 tsp. salt; 1 cup chopped nuts; 1 pkg. chocolate chips.

Dissolve soda in hot water and add to butter, sugar and egg mixture then add the other ingredients. Bake in moderate oven.—Mary Ann Kadinger.

Brownies

2 Cups sugar; 1 cup shortening; 4 eggs; 1 cup flour; 2 squares chocolate; 1 cup nuts; 1 tsp. vanilla.

Cream shortening and sugar, add eggs well beaten, add sifted dry ingredients, melted chocolate and nut meats.

Spread on cookies sheet. Cut in strips when baked. Bake in 400 degree oven for 30 minutes. Makes 2 dozen strips.—Alvina Koball.

Butterscotch Tea Cookies

1 Cup shortening; 2 cups brown sugar; 2 eggs; 1 tsp. soda; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ cup nut meats; $3\frac{1}{2}$ cups flour.

Pack in a mold and leave in refrigerator over night.—Mrs. Howard Boy.

Coconut Oatmeal Drop Cookies

1 Cup shortening; 1 cup sugar; 2 eggs; 1 tbsp. molasses; 1 cup coconut; 2 cups oatmeal; $1\frac{1}{2}$ cups flour; 1 tsp. vanilla; 1 tsp. baking powder; 1 tsp. soda. Drop from spoon and bake.—Mrs. Howard Boy.

Lemon Molasses Cookies

$\frac{1}{2}$ Cup shortening; $\frac{1}{2}$ cup brown sugar; 2 tsp. grated lemon peel; 1 egg well beaten; $\frac{1}{2}$ cup light molasses; $1\frac{1}{2}$ cups flour; $\frac{1}{4}$ tsp salt; 2 tsp. baking powder; $\frac{1}{4}$ tsp. soda; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves; $\frac{1}{4}$ cup milk.

Cream the shortening, sugar, add the lemon peel, egg and molasses, creaming well. Add the sifted dry ingredients with the milk. Mix well. Drop on greased baking sheet and bake in a moderate oven for 15 minutes. Makes 4 dozen cookies.—Mrs. J. L. Wood.

Butterscotch Cookies

1/2 Cup shortening; 1 1/2 cups brown sugar, cream and add 2 well beaten eggs; 2 1/2 cups flour sift together with 1 tsp. soda, 1/2 tsp. baking powder, 1/2 tsp. salt; add 1 cup sour cream; 1 tsp. vanilla; 2/3 cup nutmeats.

Drop by teaspoons on greased baking sheet. Bake 10 to 15 minutes in 400 degree oven.

Frosting: Melt 4 tbsp. butter and heat until golden brown, add 1 cup powdered sugar, 1/2 tsp. vanilla and 1 tbsp. hot water. (If this frosting tends to harden while spreading, set it over a pan of hot water and it will be ok.)
—Mrs. Harry Thomas.

Butterscotch Cookies

2 Cups brown sugar; 1 scant cup butter and lard; 1 egg; 1 tsp. vanilla; 1 tsp. soda; 4 cups flour; 1 tsp. cream tartar; 1 cup nut meats.

Mix well and shape into long roll overnight. Cut in slices and bake.—Alvina Koball.

Oatmeal-Date Refrigerator Cookies

1 Cup white sugar; 1 cup brown sugar; 1 cup shortening; 2 eggs; 1 cup chopped dates or raisins; 1/2 cup nutmeats; 2 cups ground oatmeal; 2 1/2 cups flour, 1 tsp. soda, 1/2 tsp. salt sifted together. Mix well. Form in rolls and let stand over night.

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Fig Bar Cookies

Mix: 1 cup shortening, 1 cup corn syrup, 1 cup sugar, 2 eggs, juice of $\frac{1}{2}$ lemon (grated rind optional); sift together: $6\frac{1}{2}$ cups flour, 2 tsp. baking powder, 1 tsp. soda, 1 tsp. salt; work into first mixture. Roll dough real thin. Cut in 2x3 inch or 3x3 inch pieces. Put the following filling down center of each piece and fold sides over with knife blade. Bake 15 minutes at 400 degrees. If lemon is small a little moisture may be added.

Filling: 4 cups soaked and ground figs or dates; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ lemon juice (water if needed to make $\frac{1}{2}$ cup) Cook until thick and then cool.—Mrs. E. H. Kroeger.

Ranger Cookies

1 Cup shortening ($\frac{1}{2}$ cup butter); 1 cup white sugar; 1 cup brown sugar; 2 eggs; 2 cups flour; $\frac{1}{2}$ tsp. baking powder; 1 tsp. soda; $\frac{1}{2}$ tsp. salt; 2 tsp. vanilla; 2 cups quick oatmeal; 2 cups Wheaties; 1 cup coconut.

Roll into balls and press flat. Bake. Don't bake too close together.—Violet Scherer, Mary Ann Kadinger, Mrs. Charles Boy.

Fingers

(Tea Cookies)

$\frac{1}{2}$ Cup butter; $\frac{1}{2}$ cup crisco; 7 tbsp. sugar; little salt; vanilla; 1 cup ground nuts; $2\frac{1}{4}$ cups flour (approximately) to make stiff dough.

Roll in length about size of pencil, cut in lengths $1\frac{1}{2}$ to 2 inches. Bake in 375 degree oven 20 minutes. When baked roll in granulated sugar (optional).—Marilyn Haugen.

Crunchy Cookies

1 Cup white sugar; 1 cup brown sugar; 1 cup shortening; 2 eggs; 2 cups flour; $\frac{1}{2}$ cup nutmeats; 1 tsp. baking powder (sifted with flour); 2 cups Wheaties (pressed into cup); 1 tsp. soda dissolved in a little hot water; 2 cups oatmeal; 1 tsp. vanilla.—T. Benson.

Wheaties Cookies

1 Cup white sugar; 1 cup brown sugar; 1 cup lard; 2 cups flour; 2 eggs; 1 cup coconut; $\frac{1}{2}$ tsp. baking powder; 1 tsp. soda, dissolved in 1 tbsp. hot water; 2 cups oatmeal; 2 cups Wheaties; 1 tsp. vanilla.—Mrs. Henry Mahl.

Raisin Oatmeal Cookies

1½ Cups sifted all-purpose flour; 1 tsp. baking soda; ½ tsp. salt; 1 tsp. cinnamon; 1 cup sugar; ½ cup shortening; 2 eggs; ¼ cup milk; 1 2/3 cups quick-cooking rolled oats; 1 cup raisins.

Sift together first 4 ingredients. Cream sugar with shortening. Add eggs, one at a time, beating well after each addition. Add milk, oats and raisins. Mix well. Add sifted dry ingredients and blend. Drop by teaspoon on a greased cookie sheet. Bake in moderate oven (350 degrees) for 12 minutes. Yields 5 dozen cookies.—Marcella Weis.

Nut Bars

1 tsp. butter; 2 eggs; ½ cup boiling water; 1½ cups flour; 2 tsp. baking powder. Bake and cut in bars. Spread with frosting.

Frosting: 1½ cups powdered sugar; 2/3 cup butter; 3 tbsp. cream. Roll in peanuts.—Mrs. Henry Mahl.

Raised Doughnuts

2 Eggs; 1 cup milk; 1 cup sugar; 2 tsp. shortening; 2 heaping tsp. baking powder; ½ tsp. nutmeg. Add flour enough to roll out. Cut out the doughnuts and set in a warm place and let raise for 1 hour. Fry in deep fat. Roll in sugar if desired.—Ida Boy.

Doughnuts

2 Eggs; 1 cup thick sour cream; 2 cups buttermilk; 1 cup sugar; 2 level tsp. soda; salt; nutmeg; flour to make stiff. Roll out and cut. Fry in deep fat. Roll in sugar, if you prefer.—Jane Ginsbach.

Doughnuts

4 Eggs; 2 cups sugar, beat to a cream; 1 cup sour cream; 1 cup sweet milk; 1 tsp. soda; 2 tsp. baking powder; flour to roll soft.—Alvina Koball.

Raised Doughnuts

1 Egg; ¼ cup sweet milk; ¼ cup butter; ½ cup sugar; 1 tsp. salt; ½ tsp. nutmeg; ½ tsp. soda; 3 cups bread dough.

Take bread dough, add salt and beaten egg, melt butter and sugar in milk and add soda and nutmeg, then flour enough to stiffen. Roll out and cut and let raise a while. Fry in hot lard.—Mrs. Chas. Grave.

CANDIES

Christmas Candy Loaf

4 Pounds sugar; $\frac{1}{4}$ tsp. salt; 2 pounds corn syrup; $\frac{1}{2}$ cup boiling water; whites of 4 eggs.

Cook syrup until thick and brittle (265 degrees), pour into egg whites and beat until almost stiff. Divide into 3 parts; color one green and add citron and candied pineapple; color one red and add candied cherries and almond flavoring; add nutmeats and vanilla to white. Pour as layers in a bread loaf tin that has been buttered and lined with wax paper. Let stand until cold then remove from tin and wrap in waxed paper. This will keep indefinitely.—Mrs. J. L. Wood.

Peanut Brittle

2 Cups sugar; 1 cup white corn syrup; 2 cups unroasted peanuts; 1 tsp. butter; $\frac{1}{4}$ tsp. soda; $\frac{1}{4}$ tsp. salt.

Cook sugar and syrup to 258 degrees; add peanuts and salt. Cook to 290 degrees; add butter and soda and stir slightly. Spread thin in buttered pan.—Mrs. J. L. Wood.

Chocolate Fudge

2 Squares chocolate; 2 cups sugar; $\frac{1}{4}$ tsp. salt; 2 tbsp. syrup (large ones); $\frac{2}{3}$ cup cream or milk (1 can condensed milk).

Boil together until soft ball stage; add 2 tbsp. butter and $\frac{1}{2}$ tsp. baking powder. Stir and set aside until luke warm. Then beat and add tsp. vanilla and nuts. Pour into buttered pan.—Mrs. J. L. Wood.

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Divinity

2 $\frac{2}{3}$ cups sugar; $\frac{2}{3}$ cup white corn syrup; $\frac{2}{3}$ cup water; $\frac{1}{4}$ tsp. salt; whites of 2 eggs; 1 tsp. vanilla.

Boil syrup, sugar and water until brittle when tried in water at 265 degrees. Pour slowly into beaten egg and add $\frac{1}{2}$ tbsp. vanilla. Beat 15 to 20 minutes. Add $\frac{1}{2}$ cup buttered dish and cool. Cut while warm.—Mrs. J. L. Wood.

Smith College Fudge

Melt slowly 1 cup white sugar; 1 cup brown sugar; $\frac{1}{2}$ cup sweet milk; $\frac{1}{3}$ cup molasses (not the dark cooking molasses) $\frac{1}{3}$ cup melted butter. Boil $2\frac{1}{2}$ minutes stirring vigorously. Add 2 squares of grated chocolate. Stirring at first then more slowly. Boil 5 to 6 minutes. Take off fire and add $\frac{1}{2}$ tbsp. vanilla. Beat 15 to 20 minutes. Add $\frac{1}{2}$ cup crushed nutmeats. Put in buttered pan.—Mrs. Phil Johnson

Butterscotch Candy

1 Cup white sugar; $\frac{1}{2}$ cup butter; 1 tbsp. vinegar; 2 tbsp. hot water; $\frac{1}{4}$ cup corn syrup.

Boil all together until it cracks when tried in cold water. Remove, add vanilla, if you wish, and pour into buttered pan to cool.—Mrs. Phil Johnson.

Fudge (Without Sugar)

One 14-ounce package chocolate chips; 1 can Borden's sweetened condensed milk; nutmeats and vanilla.

Melt a 14-ounce package chocolate chips in double boiler, then remove from flame and stir in can of Borden's condensed milk. Add nuts and vanilla, pour in greased tin and let stand in refrigerator for 2 hours before cutting.—Louella Hollmann.

Panocha Candy

2 Cups brown sugar; $\frac{1}{2}$ cup rich milk; $\frac{1}{4}$ tsp. cream of tartar; 2 tbsp. butter; 1 cup nut meats.

Boil all but the butter and nutmeats to soft ball stage; add butter and beat until creamy; add nuts and pour in buttered pan.—Frieda Reuter.

Fudge

4 Tbsp. cocoa; 2 cups sugar; 1 cup milk, mix; 2 tbsp. butter; 1 tsp. vanilla.

Boil until a soft ball is formed in cold water. Cool and beat until stiff. Pour in buttered pan.—Beulah Richeal

Divinity

2 Cups sugar; $\frac{1}{2}$ cup syrup; $\frac{1}{2}$ cup water; 2 egg whites; 1 cup walnut meats.

Boil syrup, sugar and water until it cracks when tested in water. Pour over well beaten eggs and beat until stiff. Pour in buttered pan or drop on waxed paper.—Beulah Richeal.

Chocolate Fudge

3 Cups sugar; 2 tbsp. light corn syrup; 1 cup light cream; 3 1-ounce squares unsweetened chocolate $\frac{1}{8}$ tsp. salt; 3 tbsp. butter; 1 tsp. vanilla; 1 cup chopped nut meats (optional)

Grate chocolate. Combine all ingredients, except butter, vanilla and nuts. Place saucepan over heat and cook mixture slowly. Stir until sugar is dissolved and sugar is melted. Bring to a boil. Cover pan with lid and boil 3 minutes. Remove lid and cook until a few drops form a soft ball in cold water or until candy thermometer reaches 228 degrees. Stir occasionally while cooking. Remove from heat and add butter. Do not stir or beat. Cool at room temperature to 110 degrees, or until hand can be held on bottom of pan. Add vanilla and beat. Add nutmeats.—Mrs. Elwood Ideker.

Chocolate (Sour Cream) Fudge

1 Square chocolate; 3 tbsp. butter, melt together; $\frac{3}{4}$ cup sour cream; 2 cups sugar; 1 tbsp. white Karo; vanilla.

Boil until soft ball stage. Cool. Beat until ready to pour into greased pan. Nutmeats may be added.—L. Hollmann.

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Caramel Fudge

3 Cups white sugar; 1 cup cream or top milk; $\frac{1}{8}$ tsp. baking soda; $\frac{1}{4}$ cup butter or margarine; $\frac{1}{2}$ tsp. vanilla extract; $\frac{1}{2}$ to 1 pound pecans.

Put 1 cup of sugar into small saucepan, remaining sugar with cream into large kettle. Put both on at same time over very low heat. Stir sugar constantly until it is a light brown syrup. Stir other mixture occasionally. (Do not let this boil until sugar is completely dissolved.) Add syrup to boiling cream and sugar, very slowly, stirring vigorously to keep from curdling. Continue cooking, without stirring until it forms a firm ball in cold water or reaches 245 degrees on thermometer. Remove from heat, mix in soda. Add butter, allowing it to melt into candy. Let cool for 20 to 30 minutes. Add vanilla and beat until it shines like satin. Add pecans.—Mrs. Elwood Ideker.

Carmels

2 Cups white sugar; $1\frac{1}{2}$ cups dark karo syrup; 1 cup thin cream; 1 cup milk; 1 tbsp. butter; 1 tsp. vanilla.

Add 2 squares of chocolate if you desire chocolate flavored caramels. Cut into squares, wrap in waxed paper when cool. Boil until it makes a very firm ball in water.—Mrs. E. O. Englund.

Date Candy

3 Cups sugar; 1 tsp. butter; 1 tsp. vanilla; 1 cup sweet milk; 1 pound dates; 1 cup nutmeats.

Cook sugar and milk until boiling. Add dates and cook until it forms soft ball in water. Add butter, vanilla and nuts. Beat until stiff, roll in damp cloth. Leave until dry and slice.—L. Hollmann.

After Dinner Mints

2 Cups sugar; $\frac{1}{2}$ cup water; $\frac{1}{2}$ cup white corn syrup; $\frac{1}{4}$ tsp. cream of tartar.

Place sugar, syrup and cream of tartar in a sauce pan and boil until soft ball stage. Remove from fire and divide into 2 parts. To 1 part add $\frac{1}{2}$ tsp. of peppermint extract and a few drops of green food coloring. In the other add $\frac{1}{2}$ tsp. of wintergreen extract and a few drops of red coloring. Stir until creamy, drop by teaspoon on waxed paper.—Gertie Reuter.

Divinity

2 Cups sugar; $\frac{1}{2}$ cup Karo syrup (white); $\frac{1}{2}$ cup boiling water; 1 egg white.

Boil sugar, syrup and water until it spins a thread. Pour over egg white beaten very dry; beat until firm. Nuts, glazed pineapple or cherries may be added; flavor with black walnut, vanilla, wintergreen or peppermint.—Alvina Koball.

Kitchy Fudge

2 $\frac{1}{2}$ cups sugar (white); 1 cup butter; 4 eggs; 4 sq. bitter chocolate; 2 cups flour; 1 cup nutmeats; 1 tsp. vanilla.

Cream sugar and butter, add melted chocolate then eggs one at a time, beating thoroughly after each addition. Add flour, nuts and vanilla. Bake in a cookie sheet in moderate or slow oven for 3 minutes. While warm cut into squares and when cool pack in cookie jar.—Mrs. Elmo. MotOr.

Peanut Brittle

2 Cups sugar; 1 cup white syrup; $\frac{1}{2}$ cup hot water; boil until soft ball. Add 1 pound salted peanuts. Cook until all is golden brown. Remove from fire and stir in 2 tsp. soda. Pour in buttered pan while foamy.—Louella Hollmann

Pop Corn Balls

5 Quarts of popped corn; 2 cups sugar; 1 $\frac{1}{2}$ cups water; $\frac{1}{2}$ cup white corn syrup; 1 tbsp. water; $\frac{1}{3}$ tsp. each of salt and vinegar; 1 tbsp. vanilla.

Stir sugar, water and corn syrup until all sugar is dissolved. Boil without stirring in any way until thermometer registers 260 degrees or until a medium hard ball is made when dropped into cold water. Add the remaining ingredients and boil until a hard ball is made in cold water or the thermometer registers 264 degrees. If a candy or cooking thermometer is available it will simplify the making of the balls. Have corn piping hot in a large flat pan, pour on syrup gradually, using a spoon to turn so that the corn may be evenly coated. Rub the hands with corn oil and press the corn into balls.—Mrs. William Claussen.

DESSERTS

Butter Pecan Ice Cream

1 Cup broken pecan meats; 2 tbsp. melted butter; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ cup granulated sugar; 1 $\frac{1}{3}$ cups top milk; 2 eggs, separated; 1 cup heavy cream; 1 tsp. vanilla extract.

Toast the pecans in the butter in a skillet over low heat for 10 minutes; add salt and keep warm. Add the sugar to top milk, stir. Beat the egg whites stiff with hand or electric beater on high speed. Beat yolks until thick and yellow colored. Beat cream until thick, but not stiff. Add vanilla and pecans. Combine all ingredients and mix well. Pour into freezing tray of refrigerator and freeze until set—stirring every 30 minutes until mixture will hold its shape.—Evelyn Boy.

Bavarian Cream

Boil 1 cup sugar and $\frac{1}{4}$ cup water. Mix: 1 tbsp. gelatine dissolved in little water, 2 egg whites beaten stiff. Pour boiling syrup over egg whites and beat hard. Let cool. 2 cups stiffly whipped cream; 2 cups marshmallows; 1 cup nut meats (chopped); 1 small can crushed pineapple. Add to above and chill.—Inez Johnson.

Cranberry Mousse

1 Quart cranberries; 1 $\frac{1}{2}$ cups water; 2 cups sugar; $\frac{1}{2}$ lemon, grated; 1 orange juice and peel. Cook until done. When cold add 1 cup whipped cream and 1 cup chopped nuts. Set to chill.—Inez Johnson.

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MODERN METHOD and EQUIPMENT

Graham Cracker Torte

1 lb. marshmallows; 1 no. 2 can crushed pineapple; 1 cup milk; juice of 1 lemon; 1 tbsp. gelatine; 1 pint whipped cream.

Drain juice from pineapple, add the lemon juice and gelatine. Cook until it thickens. Melt marshmallows in milk and cool; add whipped cream and pineapple and pour over cracker crumbs that have been rolled fine and put in large cake pan. Top with crumbs also. Set in a cool place until ready to serve.—Nora Eichstedt.

Graham Crackers and Marshmallows

30 Marshmallows; 1 quart strawberries mashed and sweetened. Drain off 1 cup of juice. Melt marshmallows in the strawberry juice. Cool. Add 1 cup of whipped cream. Then add the berries.

Roll graham crackers. Sprinkle bottom of pan. Put in the filling. Top with more cracker crumbs. Chill. Serve with whipped cream.—Ida Boy.

Lemon Bisque

Serves 15 to 20 people. 11x15x2-inch pan. One 14-oz. can of chilled evaporated milk or 1 $\frac{1}{4}$ cups whipping cream. Dissolve 1 pkg. lemon flavored gelatine in 1 $\frac{1}{4}$ cups boiling water, 1/3 cup honey, 1/8 tsp. salt, juice and rind of 1 lemon. Chill until it starts to congeal. Whip evaporated milk or cream and fold into chilled gelatine mixture. Line buttered pan with 1 $\frac{1}{2}$ cups crushed vanilla wafer crumbs. Pour gelatine mixture over crumbs cover with 1 $\frac{1}{2}$ cups vanilla wafer crumbs. Place in refrigerator for several hours or over night. You may add pineapple to the gelatine mixture if you like.—Nellie Broyles.

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Lemon Dessert

Mix 16 graham crackers (crumbled) with $\frac{1}{3}$ cup melted butter. Pat a layer into a good size cake pan, reserving $\frac{1}{3}$ for top. Beat yolks of 4 eggs until light; add $\frac{2}{3}$ cup sugar, rind and juice of 1 lemon. Cook in double boiler until thick. Add $\frac{3}{4}$ tbsp. Knox gelatine soaked in $\frac{1}{3}$ cup cold water. Cool. Add beaten egg whites to which $\frac{1}{3}$ cup sugar has been added and $\frac{1}{2}$ pint whipped cream. Pour over crumbs. Let set a short while and sprinkle top with rest of crumbs and some chopped nuts. Put in refrigerator. Cut in squares. Serves 12.—Pearl Johnson.

Chilled Pineapple Pudding

2 Cups of crushed vanilla wafers or graham crackers; 1 cup crushed pineapple; 1 cup seeded and chopped dates; $\frac{1}{2}$ cup nutmeats; $\frac{1}{2}$ cup melted butter; 1 cup plain or powdered sugar; 2 beaten eggs; 1 cup cream.

Mix the crumbs, crushed pineapple, dates and nuts. Press into a shallow square pan. Pour over the butter, sugar, eggs and cream mixed together. Chill for 24 hours and serve in squares with whipped cream.

Strawberry Whip

4 Cups strawberries; 1 pkg. strawberry flavored jello; 2 egg whites; $\frac{1}{4}$ cup light syrup.

Put berries through sieve; add water to make 2 cups juice. Bring to a boil and add jello. Chill until it starts to set. Beat egg whites stiff and slowly add syrup and beat well. Fold in berry mixture. Cut $\frac{1}{2}$ inch layer from top of white cake, pour mixture in center and put cake on top. Chill for 2 hours and serve with whipped cream.—Mary Ann Kadinger.

Apple Torte

1 Cup brown sugar; $1\frac{1}{2}$ cups oatmeal; 2 cups flour; $\frac{3}{4}$ cup melted butter. Mix like pie crust and line dish. Save 1 cup for topping. Put cooked and sweetened apples $\frac{1}{2}$ inch thick over crust.

Sauce part: 1 tbsp. corn starch; 1 cup sugar; 1 cup water. Vanilla. Boil till thick and pour over apples.—Nora Eichstedt.

Schaum Torte

6 Egg whites; $\frac{1}{2}$ tsp. cream of tartar; $\frac{1}{4}$ tsp. salt; $1\frac{1}{2}$ cups sugar.

Whip eggs until they bubble; add cream of tartar and salt. Beat until stiff, add sugar; beat 5 minutes. Form tarts on cookie sheet and bake slowly until crisp and light brown about 1 hour. Fill with fresh fruit.—Mrs. Carl Koball.

Pineapple Golden Mousse

1 Package orange jello; $\frac{3}{4}$ cup sugar; $1\frac{1}{2}$ cups hot water. When thick beat with rotary beater. Add 2 beaten egg yolks, 1 tsp. vanilla, 10 marshmallows, quartered; $\frac{1}{2}$ cup chopped nuts, 2 cups crushed pineapple and its syrup, maraschino cherries and pinch of salt. Fold in 2 beaten egg whites. Chill in freezing tray. Fold in 1 cup cream that has been whipped. (You may omit cherries, nuts and marshmallows).—Annabell Mahl

Brown Sugar Pudding

1 Cup brown sugar; $2\frac{1}{2}$ cups water; 2 tbsp. butter; $\frac{1}{2}$ cup sugar; 1 cup sifted flour; 2 tsp. baking powder; $\frac{1}{2}$ cup raisins.

Combine brown sugar and 2 cups of water, boil for 10 minutes; add the butter and turn into a greased $1\frac{1}{2}$ quart baking dish. Combine white sugar, flour, baking powder, $\frac{1}{2}$ cup water and raisins. Pour this batter onto the syrup. Bake 25 minutes in hot oven (400 degrees).—Ethel Pippett.

Steamed Carrot Pudding

1 cup chopped carrots; 1 cup suet; 1 cup apples; 2 cups raisins; 1 tsp. soda; little salt; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves; 1 cup sugar; 1 egg; $1\frac{1}{2}$ cups flour; $\frac{1}{2}$ cup orange juice. Steam $1\frac{1}{2}$ hours. Any sauce you like.—Loretta Mahl

Butterscotch Date Pudding

$1\frac{1}{2}$ Cups brown sugar; $1\frac{1}{2}$ cups warm water; $\frac{1}{4}$ tsp. salt; dissolve this in pudding pan about 9x9.

Batter: 1 cup sugar; 1 cup milk; $1\frac{1}{2}$ cups flour; 2 t p. baking powder; 2 tbsp. butter; 1 tsp. vanilla; $\frac{1}{2}$ cup nut; $\frac{1}{2}$ cup chopped dates. Beat these ingredients and drop by spoonfuls into the butterscotch mixture. Bake. Serve with whipped cream.—Mrs. J. L. Scherer.

Date Pudding

1½ Cups boiling water; 1 tsp. soda; ¼ cup butter; 1½ cups pitted dates (cut in small pieces). Mix together. Cook slowly about 5 minutes. Let stand and cool.

Beat: 1 egg, mix with 1 cup sugar; 1½ cups flour; ½ tsp. salt; 1 tsp. baking powder; 1 tsp. vanilla. Mix together and add date paste and bake in 9x13 inch greased pan until nicely browned and cake shrinks from pan. Cool in pan and spread with following mixture: 1 cup dates (cut fine); ¾ cups cold water; 1 cup sugar; 1 tbsp. butter; ⅛ tsp. salt; ⅓ cup nut meats. Cook slowly until thick then add nuts and cool. Spread on cake in pan. Serve with whipped cream.

Graham Cracker Cream Torte

24 Graham crackers rolled fine mixed with 4 tbsp. melted butter or spry; 2 tbsp. brown sugar; mix well and put into pie pans or a larger container

Custard Filling: 1 cup sugar; ½ cup cornstarch; 1 quart rich milk; 4 egg yolks and a little salt. Cook custard until thick. You may add dates, prunes, pineapple or cherries, placed on top custard or just favorite flavoring, lemon or vanilla extract. Beat egg whites, put on top and sprinkle with the crumbs. Bake 20 minutes in moderate oven.—Mrs. C. A. Brown.

Lemon Krumcake

3 Eggs, well beaten; ½ cup sugar; ½ cup melted butter; 1 tsp. lemon extract; ½ cup flour.

Add sugar to eggs and beat well. Mix in melted butter and flour. Add flavoring last. Variation of flavoring: mix lemon and vanilla, almond, cooking sherry. Add tsp. to hot krumkake iron. Bake and shape immediately.

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Pineapple Golden Mousse

2 Cups crushed pineapple and juice; 1 package orange jello; $1\frac{1}{2}$ cups hot water; 2 eggs; $\frac{3}{4}$ cup sugar; 1 cup whipping cream; 10 marshmallows, quartered; $\frac{1}{2}$ cup chopped nuts; 1 tsp. vanilla; 10 maraschino cherries.

Dissolve gelatine in boiling water, add sugar and chill. Beat jello when thick. Add beaten egg yolks, vanilla, nuts, marshmallows, pineapple and juice, cherries and pinch of salt. Fold in beaten egg whites. Chill in freezing tray and fold in whipped cream. Freeze.—Mrs. Dana.

Cherry-Pineapple Delight

1 Cup bran flakes; 1 cup oatmeal; 1 cup brown sugar; 1 tsp. salt; 1 tsp. vanilla; $\frac{3}{4}$ cup melted butter or other shortening. Mix like pie crust.

1 Can pie cherries, No. 2 can; 1 can crushed pineapple; $1\frac{1}{2}$ cups sugar; $\frac{1}{3}$ cup tapioca or cornstarch. Drain the juice from cherries, add water to make 1 cup. Cook juice and sugar and tapioca until thick. Then add cherries and pineapple. Pour on crumbs of first mixture. Bake 45 minutes at 350 degrees.—Faye Haugen

Mock Strawberry Shortcakes

1 Cup ground raw cranberries; 1 cup ground, raw apple; $\frac{1}{2}$ cup crushed pineapple; $\frac{1}{2}$ cup sugar; 2 cups flour; 1 tbsp. baking powder; $\frac{1}{2}$ tsp. salt; 2 tbsp. sugar; 5 tbsp. shortening; $\frac{3}{4}$ cup milk.

Combine fruits with $\frac{1}{2}$ cup sugar. Let stand about 1 hour. Sift flour, baking powder, salt and sugar together. Cut in shortening until mixture resembles coarse meal. Make a well in center of flour mixture; add milk. Mix with a fork until all of flour disappears. Knead dough on lightly floured board about 1 minute. Roll out dough $\frac{1}{4}$ -inch thick; cut with large biscuit cutter. Bake 2 biscuits together with a bit of melted butter between. When baked, they will separate easily. Serve biscuits warm with fruit between and on top. Garnish with whipped cream. Oven temperature: 450 degree for about 15 minutes. Serve 6 to 8 people.—Faye Haugen.

Date Pudding

1 Cup dates; 1 t.p. soda; 1 cup very hot water; 1 t.p. butter; $\frac{3}{4}$ cup sugar; 1 cup flour; $\frac{1}{2}$ t.p. salt; vanilla.

Pour hot water over chopped dates. Cream butter and sugar, add to dates; then add flour and soda and salt sifted together. Bake 30 minutes. Serve with whipped cream.—Glenna Dahlen.

Brown Sugar Pudding

1 Cup brown sugar; 2 cups hot water; 2 tbsp. butter; Make a syrup. Sift dry ingredients: $\frac{1}{2}$ cup sugar; 1 cup flour; 2 tsp. baking powder; $\frac{1}{2}$ cup raisins (plumped in hot water); $\frac{1}{2}$ cup milk or water.

Mix into a dough and pour into the syrup that has been put into a baking pan. Bake 20 or 25 minutes. Do not stir.—Faye Haugen.

Johnston Graham Cracker Delight

12 Graham crackers; $\frac{1}{3}$ cup butter; 1 tbsp. sugar; 2 cups apple sauce; $\frac{1}{2}$ tsp. cinnamon.

Mix crushed crackers with softened butter and sugar. Line a pie pan. Turn apple sauce into the shell and sprinkle with cinnamon. Bake in oven at 425 degrees. Cover with meringue of stiffly beaten egg whites sweetened and flavored with vanilla. Return to oven and brown. Serves 6 people.—Faye Haugen.

Date Tapioca Pudding

$\frac{1}{3}$ cup tapioca (instant); 2 cups water, scalding; $\frac{1}{2}$ cup brown sugar; little salt; 3 tbsp. butter; $\frac{1}{2}$ tsp. vanilla; 1 cup chopped dates; $\frac{1}{2}$ cup walnuts.

Add the tapioca gradually to the hot water. Cook in double boiler 15 minutes. Stir occasionally, add brown sugar and salt. Take from the fire, add butter, dates, vanilla and nuts. Put in dishes to serve. Chill. Top with whipped cream or common cream.—Faye Haugen.

Graham Cracker Log

30 Graham crackers; 16 marshmallows, diced; 1 cup chopped dates; 2 cups chopped walnuts; 1 cup heavy cream.

Roll graham crackers to fine crumbs. Combine marshmallows, dates and walnut; mix thoroughly with $1\frac{3}{4}$ cup cracker crumbs. Add 1 cup cream, not whipped and mix all thoroughly. Shape in loaf. Roll the loaf in remaining cracker crumbs, then wrap well in waxed paper and place in refrigerator. Chill at least 6 hours, or overnight. Slice and serve with whipped cream. Serves 8 or 10.—Mrs. H. E. Van Demark.

Cream Puffs

1 Cup boiling water; $\frac{1}{2}$ cup shortening; 1 cup flour; 4 eggs.

Add boiling water to the shortening bring to a boil and stir in the flour thoroughly. Remove from the fire, let mixture cool slightly and add the eggs one at a time, beating in each for some time before adding the next. Drop by spoonfuls on a greased pan about 2 inches apart, shaping into a circular form and having the batter a little higher in the center. Bake $\frac{1}{2}$ hour in a moderate to slow oven (400 degrees for 10 minutes, then reduce to 350). If these cakes are removed from the oven before they are thoroughly done they will fall. Take out one, if it does not fall, the others may be removed. Cool. Cut a slice in one side and fill with cream filling, whipped cream or a fruit mixture.—Glenna Dahlen.

Chocolate Float

1 Cup flour; $\frac{3}{4}$ cup sugar; $1\frac{1}{2}$ tbsp. cocoa; 2 tsp. baking powder; $\frac{3}{4}$ tsp. salt; Sift these ingredients together, add $\frac{1}{2}$ cup milk, 2 tbsp. melted butter, 1 tsp. vanilla.

Pour this into greased pan and pour syrup over it.

Syrup: $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup gran. sugar; 1 cup hot water; 3 tbsp. cocoa. Boil 5 minutes (very thin syrup); pour syrup over batter. Bake 40 minutes at 350 degrees.—Glenna Dahlen.

“Ten Minute” Cranberry Sauce

4 Cups (1 lb. or quart) cranberries; 2 cups water; $1\frac{1}{2}$ to 2 cups sugar.

Boil sugar and water together for 5 minutes, add cranberries and boil without stirring 5 minutes more, or until all the skins pop open. Remove from fire when the popping stops and allow the sauce to remain in vessel undisturbed until cool.—Faye Haugen.

Date Tapioca Pudding

$\frac{1}{3}$ Cup instant tapioca; 2 cups scalding water; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ cup brown sugar; 3 tbsp. butter; $\frac{1}{2}$ tsp. vanilla; 1 cup chopped dates; $\frac{1}{2}$ cup broken walnut meats

Method: Add tapioca gradually to the scalding water and cook in a double boiler 15 minutes. Stirring occasionally. Add brown sugar and salt and remove from fire. Add the butter, vanilla, dates and nuts. Chill and serve in sherbert glasses with whipped cream.—T. Benson

Delicate Pudding

2 Cups water, 1 cup sugar, let come to boil, add 2 tbsp. corn starch in little cold water. Boil till thick. Add grated rind and juice of 1 lemon. Boil 2 minutes then add 3 egg whites beaten stiff. Take off stove and chill.

Filling: 1 cup milk, yolks of 3 eggs; sweeten to taste; a little corn starch boil until like cream. Cool.—Mrs. Charles Boy.

Baked Lemon Pudding

1½ Cups sugar; ½ cup sifted flour; ½ tsp. baking powder; ¼ tsp. salt; 3 eggs, separated; 2 tsp. grated lemon rind; ¼ cup lemon juice; 2 tbsp. butter; 1½ cups milk;

Sift together 1 cup sugar, flour, baking powder and salt. Beat egg yolks till light and add lemon rind and juice, melted butter and milk. Beat well. Stir in sifted dry ingredients and beat with egg beater until smooth. Beat egg whites until quite stiff adding ½ cup sugar gradually. Fold into first mixture and pour into a greased casserole. Place in pan of water and bake in moderately hot oven (375 degrees) for 45 minutes. When baked, pudding is a delicate sponge on top and a golden sauce underneath.—Mary Anne Kadinger.

Food For The Gods

6 Eggs beaten light; add 6 tbsp. of cracker crumbs (graham or white); ½ cup brown sugar; ½ cup white sugar; 2 level tsp. baking powder; 2 cups dates (or any amount); 1 or 2 cups nuts; 1 tsp. vanilla; ½ tsp. salt; (cherries, raisins or coconut may be added)

Bake ½ hour in 325 degrees oven. Serve with whipped cream or long pieces rolled in powdered sugar.—Louella Hollman.

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Apple Crumb Pudding

3 Cups diced apples; 1 cup sugar; 1 tbsp. flour; $\frac{1}{2}$ tsp. cinnamon; salt

Put apples in buttered pan, sprinkle with the flour and cinnamon. Top with the following: 3 cups quick oat meal; $\frac{3}{4}$ cup flour; $\frac{3}{4}$ cup brown sugar; $\frac{1}{4}$ tsp. soda; $\frac{1}{4}$ tsp. baking powder; $\frac{1}{3}$ cup melted butter. Mix well and put over apples. Bake in moderate oven. Serve with whipped cream.

—Mrs. J. L. Scherer.

Date Crumb

2 Eggs, well beaten; 1 cup sugar; 2 tsp. baking powder; 1 tbsp. flour; 1 cup chopped nuts; 1 cup chopped dates.

Mix all ingredients together. Spread on a greased pie tin. Bake slowly 45 minutes. Let cool. Then crumble and serve in sherbert glasses with whipped cream.—Evelyn Boy.

Apricot Roll

$1\frac{1}{2}$ Cups flour; 3 tsp. baking powder; $\frac{1}{4}$ tsp. salt; 3 tbsp. shortening; $\frac{1}{2}$ cup milk; 2 cups cooked apricots; $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ tsp. cinnamon.

Mix flour, baking powder and salt. Cut in the shortening and slowly add the milk. Pat out soft dough until it is $\frac{1}{3}$ of an inch thick. Spread with the rest of the ingredients and roll up. Bake 30 minutes in a 350 degree oven.—Ida Boy

Fruit Nut Roll

$2\frac{1}{2}$ Cups white sugar; $\frac{3}{4}$ cup sweet milk; Boil until it forms soft ball; 1 pkg. dates and 1 pkg. figs, chopped; Add this to syrup while on stove, pull to back and add chopped nut meats; 2 tbsp. butter; $\frac{1}{2}$ tsp. salt.

Turn out on a wet cloth and roll. Lay in a cool place until hard. Slice.—Ethel Pipsett.

Fresh Peach Cobbler

8 Peaches, pared and sliced; $\frac{1}{2}$ cup sugar; $\frac{1}{4}$ tsp. nutmeg; dash salt; 1 tbsp. lemon juice; 2 tbsp. melted butter; 1 cup sifted cake flour; $1\frac{1}{2}$ tsp. baking powder; 1 tbsp. sugar; $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ cup butter 1 egg beaten; 1 cup milk.

Combine peaches, sugar, nutmeg, salt, lemon juice and melted butter and spread in bottom of baking pan. Sift flour, baking powder, sugar and salt together. Cut in shortening until as fine as meal. Add combined egg and milk and blend. Spread over top of peaches. Bake in moderate oven (350 degrees) 4 minutes, or until fruit is tender. Cut in squares and serve with cream.

PIES AND PASTRIES

French Apple Pie

Prepare an ordinary apple pie and use this for the top crust: 1 cup flour; 1 cup brown sugar; $\frac{1}{3}$ cup butter. Mix and put on top of pie and bake.—Helen Overgard.

Pecan Pie

1 Unbaked pastry shell; 3 eggs; 1 tbsp. sugar; 2 tbsp. flour; 2 cups light corn syrup; 1 tsp. vanilla; $\frac{1}{4}$ tsp. salt; 1 cup whole pecan meats.

Beat eggs until light. Mix sugar and flour and add to eggs. Beating well. Add syrup, vanilla and salt. Sprinkle nut meats in pastry shell and add filling. Bake in moderate oven about 45 minutes.—Mrs. Howard Boy.

Hula Moon Pie

20 Graham crackers; 2 tbsp. sugar; $\frac{1}{2}$ cup butter; Mix together and line pie plate with $\frac{2}{3}$ mixture.

Filling: 3 $\frac{1}{3}$ cups flour; $\frac{3}{4}$ cup sugar; $\frac{1}{2}$ tsp. salt; 2 cups crushed pineapple; 1 tbsp. butter; 2 tbsp. lemon juice. Mix flour, sugar, salt and add to pineapple. Cook until thick in double boiler. Add butter and lemon juice. Bake 15 minutes.—Evelyn Boy.

Prune Pie

1 Cup mashed prunes; 1 cup milk; 1 tsp. cornstarch; $\frac{1}{3}$ cup sugar; 2 egg yolks; 1 tsp. vanilla.

Bake in oven with one pie crust and top with egg whites.—Mary Anne Kadinger.

Macaroni Pie

10 Soda crackers (rolled); 1 cup sugar; $\frac{1}{3}$ cup nutmeats; $\frac{1}{2}$ tsp. baking powder; whites of 3 eggs.

Macaroon Pie

Beat egg whites stiff. Fold in sugar, baking powder whites of 3 eggs.

Beat egg whites stiff. Fold in sugar, baking powder, nuts and crackers. Bake in greased dish in moderate oven until golden brown. Serve with any fresh fruit and whipped cream.—Evelyn Boy.

Rhubarb Pie

1 Egg; $1\frac{1}{4}$ cup sugar; 2 tbsp. flour; $\frac{1}{2}$ tsp. salt; 2 cups rhubarb cut in small pieces; 2 tsp. butter.—Marie Scott

Pineapple Pie

1½ Cups milk; ½ cup sugar; 1/8 tsp. salt; 2 tbsp. cornstarch.

Mix and slowly add hot milk. Cook in double boiler until thick and add 2 egg yolks. Cook a little longer. Cool. Add 1 cup crushed pineapple and ½ tsp. vanilla. Bake in crust, frost and brown.—Theresa Benson.

Raisin Pie

1½ Cups seeded raisins; 1 cup brown sugar; 1 cup water; 1 tbsp. cornstarch; piece of butter. Cook this mixture until it thickens. Remove from fire and add the juice of 1 lemon and ½ cup nuts. Bake with 2 crusts.—Mary Gillen

Date Pie

½ Cup sugar; yolks of 4 eggs; butter size of walnut; 2 cups sweet-milk; 1 cup dates, cut in halves; last add 1 tbsp. cornstarch. Bake in one crust and serve topped with cream.—Mary Gillen.

French Apple Pie

Make pastry for 1-crust pie of desired size. Fit into pan, build up fluted edge. Chill and fill with apples, etc., as usual. Then sprinkle with this crumb topping: For a 9-inch pie, cream together ½ cup butter and ½ cup brown sugar. Cut in 1 cup flour. For an 8-inch pie, use ¾ these amounts. For a 6-inch pie, use 1/3 these amounts. Serve warm with plain or whipped cream.—LaVonne Englund.

Lemon Pie

Juice and rind of one lemon; 1 cup sugar; 1 heaping tbsp. flour; 2 egg yolks beaten; 1 cup boiling water; 1 tsp. butter. Cook. Put in baked pie shell. Beat 2 egg whites. Add 1 tbsp. sugar. Brown in moderate oven.—Mrs. J. L. Scherer and Alvina Koball.

Rhubarb Cream Pie

1½ Cups sugar; 3 tbsp. flour; ½ tsp. nutmeg; 1 tbsp. butter; 2 beaten eggs; 3 cup cut rhubarb; 1 recipe plain pastry.

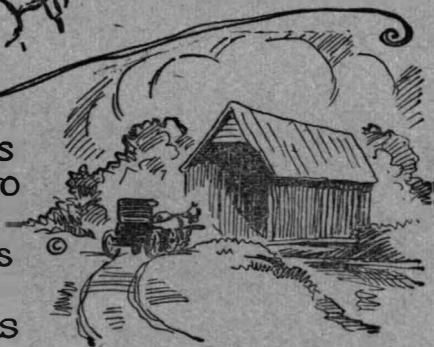
Blend sugar, flour, nutmeg and butter; add eggs; beat smooth. Pour over rhubarb in 9-inch pastry lined pie pan. Top with pastry cut in fancy shapes. Bake in hot oven (450 degrees) 10 minutes, then in a moderate oven (350 degree) about 30 minutes.—Marcella Weis, Alvina Koball.



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Cherry Pie

1 Cup sugar; 2 tbsp. cornstarch; 2 cups cherries; a little butter; 2 drops red coloring. Heat until thick and cool. Bake in double crust and eat.—Theresa Benson.

Washington Pie

2 $\frac{1}{4}$ Cups cake flour; 2 $\frac{1}{4}$ tsp. baking powder; $\frac{1}{4}$ tsp. salt; 1 $\frac{1}{4}$ cups sugar; 2 egg yolks; 1 cup water; $\frac{1}{3}$ cup mazola oil; 2 egg whites beaten stiff. Add last.

Cut layers in two and add lemon filling, grated rind and juice of 1 lemon; 1 cup sugar; 1 $\frac{1}{2}$ cups water; small chunk butter; salt; 2 tbsp. cornstarch; 2 eggs. Bake in real slow oven 30 minutes. Emma Aulwes.

Crustless Apple Pie

6 Medium size tart, firm apples; $\frac{1}{3}$ to $\frac{1}{2}$ cup sugar; 1 tsp. cinnamon; 1 cup water; 6 tbsp. shortening (part butter for flavor); $\frac{1}{2}$ cup (packed) brown sugar; 1 cup sifted flour; 1 tsp. baking powder; $\frac{1}{2}$ tsp. salt.

Peel apples and cut into eighths. Place in same pan with sugar, cinnamon and water and cook until apples are partially done (about 10 minutes). Then place in deep greased 9-inch pie pan. Cream shortening; add brown sugar gradually and cream well. Sift flour, baking powder and salt together and add to creamed mixture. Working it in with hands until completely mixed. Sprinkle over apples in pie pan. Bake about 45 minutes in a moderate oven at 35 degrees. Serve with whipped cream.—Nellie Broyles.

Sour Cream Raisin Pie

1 Unbaked pastry shell; 2 eggs; $\frac{3}{4}$ cup sugar; $\frac{1}{4}$ tsp. salt; $\frac{3}{4}$ tsp cinnamon; $\frac{1}{4}$ tsp. nutmeg; $\frac{1}{4}$ tsp. cloves; 1 cup sour cream; 1 cup raisins.

Line pie tin with pastry. Beat eggs, add sugar, salt and spices. Combine with cream and raisins. Pour into pastry lined pie plate and bake.—Mary Anne Kadinger

Creamy-Gold Pumpkin Pie

1 $\frac{3}{4}$ cups cooked pumpkin; $\frac{1}{2}$ tsp. salt; 1 $\frac{1}{2}$ cups undiluted evaporated milk; $\frac{3}{4}$ cup sugar; 3 eggs; 1 $\frac{1}{4}$ tsp. cinnamon; $\frac{1}{2}$ tsp. ginger; $\frac{1}{2}$ tsp. nutmeg.

Pour into pastry lined pie plate. Bake 40 to 50 minutes or till knife comes out clean. Garnish with sweetened whipped cream.—Mary Anne Kadinger.

Pumpkin Pie

1½ Cups milk, heat; 1 cup pumpkin (or more); 1½ tsp. molasses; 2 eggs beaten; 2/3 cups sugar; ½ tsp. ginger; ½ tsp. allspice; ½ tsp. salt; 2 tbsp fine bread crumbs; 1 tbsp. melted butter

Mix dry ingredients together, then add liquids. Bake 10 minutes in hot oven (425 degrees); bake in low oven 300 degrees for ½ hour or until knife comes out clean.—Mary Anne Kadinger.

Chocolate Souffle

2 Squares bitter chocolate; 2 cups milk; ½ cup sugar; 1/3 cup flour; ½ tsp. salt; 2 tbsp. butter; 1 tsp. vanilla; 4 egg yolks, beaten until thick; 4 egg whites, stiffly beaten.

Add the chocolate to the milk and heat in double boiler. When chocolate is melted, beat with rotary beater until blended. Combine sugar, flour and salt; add small amount of chocolate mixture, stirring well until smooth. Return to double boiler and cook until thickened, stirring constantly; then continue cooking 5 minutes, stirring occasionally. Remove from boiling water and add butter and vanilla; let cool slightly while beating eggs. Add egg yolks and mix well. Fold in egg whites. Turn into greased baking dish or casserole, filling it from ½ to 2/3 full. Place in pan of hot water and bake in moderate oven (350 degrees) 1 hour, or until souffle is firm. Serve immediately.—Gloria K. Mahl.

Chocolate Crumb Bavarian Pie

Crust: 1 cup chocolate cooky crumbs; 3 tbsp. sugar; 3 tbsp. soft butter. Blend and press on pie pan.

Filling: 1 cup milk; 3 slightly beaten egg yolks; 3 stiffly beaten egg whites; 1 cup heavy cream, whipped; ½ cup sugar; 1 tbsp. gelatine soaked in ¼ cup cold water; ¼ tsp. salt

Heat milk to scalding. Mix beaten egg yolks, sugar and salt. Add milk gradually and cook over hot water until thin custard is formed, stirring constantly. Be careful not to overcook as it may curdle. Remove from heat. Meanwhile sprinkle gelatine on cold water and let stand 3 minutes. Add hot custard and stir until dissolved. Cool until it begins to thicken. Add extract and fold in egg whites and whipped cream. Pour into crust and sprinkle with ½ square bitter chocolate and 1/3 cup crushed pink peppermint stick candy.—Gloria K. Mahl.

Black Bottomed Pie

1 Tbsp. gelatine; $\frac{1}{4}$ cup cold water; 4 slightly beaten egg yolks; $\frac{1}{2}$ cup sugar; $\frac{1}{8}$ tsp. salt; 2 cups scalded milk; $1\frac{1}{2}$ squares melted chocolate; $\frac{1}{2}$ tsp. vanilla; 1 tsp. rum extract; 4 egg whites; $\frac{1}{4}$ tsp. cream of tartar; $\frac{1}{2}$ cup sugar; 1 9-inch ginger snap crust.

Soften gelatine in cold water. Combine egg yolk, $\frac{1}{2}$ cup sugar and salt. Gradually stir in hot milk. Cook over hot water until mixture coats spoon, stirring constantly. Remove from heat. Measure 1 cup custard. Add melted chocolate and vanilla. Beat well. Pour into chilled crust. Chill. To remaining custard, add softened gelatine and rum extract. Stir to dissolve gelatine. Cool but do not chill. Beat egg whites with cream of tartar until stiff. Gradually beat in $\frac{1}{2}$ cup sugar. Fold in cool custard. Pour over chocolate layer. Chill thoroughly. Just before serving, top with sweetened whipped cream and sprinkle with shaved chocolate.

Crust: Combine $1\frac{1}{2}$ cups ginger snaps, $\frac{1}{3}$ cups sugar and $\frac{1}{2}$ cup melted butter. Mix well. Press firmly in greased pie pan. Chill until set—about 45 minutes.—Gloria K. Mahl.

Rhubarb Pie

2 Cups rhubarb (cut in pieces); 2 egg yolks, (use the whites for the meringue); 2 tbsp. flour; 1 cup sugar

Butter the pie tin generously before putting the bottom crust and the bottom crust will never be soggy.—Ida Boy.

Mock Apple Pie

$1\frac{1}{2}$ Cups white sugar; $1\frac{1}{2}$ cups cold water; $1\frac{1}{2}$ tsp. cream of tartar; 1 tsp. cinnamon; a dash of nutmeg; 1 tsp. lemon juice; 12 to 15 crackers (white Waldorf soda crackers); dots of butter.

Mix the sugar and cinnamon, nutmeg and cream of tartar well and then add the water slowly. Boil 5 minutes after it starts to boil. Remove from fire, add 1 t. p. lemon juice. Let cool. If poured over hot it will make crackers soggy. Line pie tin with pastry. Break 12 to 15 crackers up into 4th or smaller pieces and dot with butter. Cover with top crust and bake 35 minutes in hot oven.—Mrs. Pete Dahmen.

Pumpkin Pie

1 Cup pumpkin; 1 cup sugar; 2 cups milk; 2 eggs; 1 tbsp. flour; $1\frac{1}{2}$ tsp. ginger; 1 tsp. cinnamon; 1 tsp. nutmeg; $\frac{1}{2}$ tsp. salt.—Ida Boy.

A very good pie crust: 1 cup sour cream; pinch of salt; $\frac{1}{4}$ tsp. soda; beat 5 minutes. Then add the flour to roll—Mary Gillen.

Pumpkin Pie

1 Cup steamed and strained pumpkin; $\frac{2}{3}$ cup brown sugar; $\frac{1}{2}$ tsp. salt; 1 tbsp. pumpkin pie spice or less if desired; 2 cups cream or rich milk; 3 well beaten eggs.

Mix well. Pour into pastry lined tin, sprinkle a little sugar over the top to make it brown nicely and bake until solid.—P. Johnson.

Pecan Pie

1 Cup dark syrup; 1 cup pecan nuts; $\frac{1}{2}$ cup sugar; 3 eggs; 1 tsp. vanilla; $\frac{1}{2}$ tsp. salt.

Beat eggs slightly, add sugar, syrup, nuts, salt and vanilla. Bake in unbaked shell 50 minutes slowly.—Gertie Reuter.

Pumpkin Pie

Beat 2 eggs well; 1 cup brown sugar; 1 cup pumpkin; $\frac{1}{2}$ cup milk; 1 tbsp. butter; 1 tbsp. molasses; $\frac{1}{2}$ tsp. cinnamon; $\frac{1}{2}$ tsp. salt. Bake in crust.—Mary Gillen

Rhubarb Pie

1 Cup raw rhubarb; 1 cup sugar; 1 cup bread crumbs; 2 egg yolks. Reserve the egg whites for frosting.—Mary Gillen.

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Pecan Pie

1/3 Cup butter; 3/4 cup brown sugar (packed); 3 eggs beaten separately; 1 cup corn syrup; 1 tsp. vanilla; 1/4 tsp. salt; 1 cup pecans. Bake in one crust.—Mrs. Chas. Grave.

Butterscotch Pie

1 Cup brown sugar; 3 tbs. flour; 1 cup sweet milk. Boil. Remove from fire, add 2 egg yolks and 1 tsp. butter.—Mary Gillen.

Pie Crust

2 Cups flour; 1 tsp. salt; 1/2 cup Spry; 1/3 cup milk. Have Spry and milk very cold.—Mary Gillen.

PICKLES

Bread and Butter Pickles

20 Large cucumbers, sliced; 8 onions, sliced. Let stand 1 hour in water to which 1 cup salt has been added. Drain. Boil up 4 cups sugar; 3 cups vinegar; 1 tsp. celery seed; 2 tsp. mustard seed; a few mixed spices; also some pimento cut in small pieces and a little alum. Add cucumbers and onions; simmer slowly till tender and seal in jars.—Frieda Reuter.

Cinnamon Pickles

12 Large cucumbers; Put in salt water that will carry an egg. Do this 3 days. Put in fresh water 3rd day. Cut in thick slices and simmer in water to which a little vinegar and alum has been added, for about 1 hour. Put in a large jar and pour the following hot syrup over: 2 pints vinegar; 6 cups sugar; 1 1/2 oz. stick cinnamon; a little green coloring. Boil up for 4 days, each day adding 1 more cup of sugar. Seal the fourth day.—Frieda Reuter.

Watermelon Rind Pickles

Cut rind in small pieces and boil slowly till tender with a little salt and alum added. Put into earthenware jar. Make a sweet syrup by boiling together vinegar and sugar (2 cups sugar and 1 cup vinegar). Add a few drops of oil of cinnamon and oil of cloves. Pour over rind and let stand. The second day pour off syrup, add 1 cup sugar, heat to boiling and pour back over rind. Do this for 2 more days and the fourth day seal in jars. The syrup should be fairly thick.—Frieda Reuter.

Mustard Relish

(Delicious for Hot Dogs)

12 Cucumbers and 12 onions, peeled and chopped; 3 cups sugar; 1 tbsp. celery seed; 1 tsp. salt; $\frac{1}{2}$ tsp. black pepper; dash of red pepper; 1 tbsp. turmeric; 1 quart vinegar; $\frac{1}{2}$ cup flour. Cook 10 minutes and seal.—Mrs. J. L. Wood.

Green Tomato Pickles

Makes 10 pints. 20 lbs. green tomatoes; 6 lbs. small onions; 2 quarts vinegar; 8 cups sugar; $\frac{1}{2}$ cup coarse salt; 2 pkgs. pickling spices.

Soak tomatoes in salt water over night. Rinse and drain. Slice onions. Boil vinegar, sugar and spices 15 minutes. Add tomatoes and the onions and boil another 15 minutes. Seal in hot sterilized jars.—Fern Thomas.

Watermelon Pickles

Thinly cut green rind from the watermelon. Remove soft part of the pink meat. Cut in pieces and cover with salt water, using 1 cup of salt to 4 cups of water. Soak for 12 hours. Drain and cook in rapidly boiling water until half tender, about 10 minutes. For every pound of rind allow 3 inches of stick cinnamon, 8 cloves without heads, 2 cups of sugar; 1 cup vinegar; 1 cup water. Tie spices in a bag. Boil all ingredients 10 minutes. Add rind and bring to a boil. Remove the spices and can.—Fern Thomas.

Cucumber Relish

1 Quart cucumbers; 1 pint onions; 1 medium cabbage; 3 green peppers (1 can be red); Chop fine or grind. Let stand in salt water over night.

Heat $\frac{1}{2}$ gallon vinegar; 1 oz. white mustard seeds; 6 cups sugar; 1 oz. celery seed; $\frac{3}{4}$ cup mustard; 1 tsp. turmeric. Boil all good.—Annabell Mahl.

Dill Pickles

Wash medium sized cucumber and let stand in cold water over night. Pack in jars. Dice 2 green peppers; 1 tsp. whole black pepper; 2 bay leaves to 12 quarts cucumbers.

Make a brine of 6 quarts city water; 1 lb. salt; 1 scant tsp. alum. Boil these ingredients then add 4 cups vinegar. Pour over cucumbers while hot. Use as much dill as you like in each jar. Seal.—Mrs. H. C. Schmidt.

Dill Pickles

Pack 2 quart jars with pickles and some dill. 1 cup salt and quart vinegar water. Boil salt and vinegar and water. Seal hot.—Mrs. George Mahl.

Bread and Butter Pickles

1 Gallon medium sized cucumbers; 8 small white onions (sliced); 1 green pepper; 1 sweet red pepper; $\frac{1}{2}$ cup coarse salt; cracked ice; 5 cups sugar; $1\frac{1}{2}$ tsp. turmeric; $\frac{1}{2}$ tsp. ground cloves; 2 tbsp. mustard seed; 2 tsp. celery seed; 5 cups vinegar.

Slice cucumbers thin. Add onion and peppers cut in narrow strips. Add salt; cover with cracked ice; mix thoroughly. Let stand 3 hours. Drain. Combine the remaining ingredients. Pour over cucumber mixture. Heat to boiling. Place in hot sterilized jars and seal. Makes 8 pints delicious crisp, pickles.—Mrs. H. E. Van Demark.

Cold Mustard Pickles

1 Cup salt; 1 cup dry mustard; 1 cup brown sugar; 1 cup white sugar; 1 gallon vinegar. Wash small cucumbers and dry. Put in open jar as you like.—Mrs. H. C. Schmidt.

Saccharine Pickles

To 1 quart of small cucumbers after placed in jar add $\frac{1}{4}$ tsp. saccharine sugar; 2 tsp. salt; spices. Fill jar full of cold vinegar.—Mrs. G. D. Welch.

Bread and Butter Pickles

4 Quarts sliced cucumbers; 1 pint sliced onions; 1 cup pimentos (cut up); 1 tbsp. each, mustard and celery seed; 3 cups sugar; 1 tbsp. salt; 1 quart vinegar. Combine ingredients and boil till done. Pack in jars and seal. —Mrs. Chas. Boy.

Crispy Chunks

8 5-inch cucumbers; 2 cups vinegar; 4 cups water; 2 tsp. alum; 4 cups sugar; 2 cups white vinegar; 1 tsp. mixed pickling spices.

Cover cucumbers with salt brine ($\frac{1}{2}$ cup course medium salt to 1 qt. water). Let stand 3 days. Drain and cover with fresh cold water every day. Cut in $\frac{1}{2}$ -inch thick chunks. Combine 2 cups vinegar, water and alum, heat to boiling, pour over chunks, let stand 2 days, drain. Combine sugar, white vinegar and spices, heat to boiling, pour over pickles, let stand one day, drain and heat liquid for 3 consecutive days. The 3rd day seal in hot sterilized jars. Makes 4 pints.—Mrs. Eugene Hollman.

Bread and Butter Pickles

1 Gallon pickles, sliced thin; 1 pint white onions, sliced; $\frac{1}{2}$ cup salt; 2 cups water, iced. Let stand 3 hours, drain. Make a syrup of 4 cups sugar; 1 quart vinegar; 1 tbsp. mustard seed; 1 tsp. celery seed; 1 tsp. turmeric and red sweet pepper

PICKLES AND PRESERVES

Pimento Pickles

4 Quarts sliced cucumbers not peeled; 1 qt. sliced onions; 1 cup canned pimentos, cut up; 1 tbsp. each, celery seed and mustard seed; 3 cups sugar; 1 qt. vinegar; 1 tbsp. salt; (No water); Combine and heat to boiling point. Pack in jars and seal at once.—Mrs. Jim Scott.

Uncooked Grape Jelly

Wash grapes before stemming; remove stems and mash well. Put on to boil for exactly 20 minutes. Do not add water! Stir occasionally so that they do not burn. Strain. Measure juice and bring juice to a rapid boil. Remove from the fire, add sugar, allow $1\frac{1}{4}$ cups sugar for each cup juice. Stir sugar into juice and continue stirring (off the fire) for 2 minutes. Pour into sterilized jelly glasses. Seal.—Mrs. Tom Broyles.

Grape Jelly (Without Boiling)

8 Cups sugar; 7 cups juice. Cook grapes without water till soft. Drain through a cloth. Bring juice to a boil and pour over sugar. Stir until sugar is dissolved.—Mrs. William Boy.

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Tailormade Sweet Pickles

Put cucumbers in brine (1 cup salt to 1 gallon water) for 3 days then drain. Then put them in cold water for 3 days. The 3rd morning adding $\frac{1}{2}$ tsp. alum to water. On the 7th morning cut up and heat in (1 part vinegar to 2 parts water) until well heated through. Let stand 3 days. Drain. Make syrup of 4 cups sugar; 1 pint vinegar; 1 stick cinnamon; 1 tbsp. mustard seed; $\frac{1}{2}$ tsp. whole cloves; (this is what makes the pickles dark green); $\frac{1}{2}$ tsp. whole allspice. Pour hot syrup over pickles for 3 mornings. Seal on 3rd morning. This is best made with small cucumbers cut in two lengthwise.—Mrs. Tom Broyles.

Sweet Pickles

6 Quarts water; 1 cup salt; 1 tsp. alum.

Pour boiling over small cucumbers. Repeat 8 mornings with same brine. Then dry and put in jars. Slice cucumbers in half lengthwise. Pour on boiling 3 quarts white vinegar; 3 quarts sugar; 1 tsp. alum; some whole pickling spices tied in a cloth and seal.—Mrs. Charles Boy.

Grape Conserve

12 Lbs. grapes; 10 lbs. less 2 cups sugar; 3 cups nut meats; 2 pkgs. commercial pectin; 2 oranges; 1 lemon.

Separate skins from pulp. Boil pulp to remove seeds. Rub the pulp through collander. Put skins and pulp together. Add pectin, stirring well. Add grated oranges and lemon and nuts and bring to a rapid boil. Add sugar and boil for 15 minutes. Pour into sterile jars and seal.—Mrs. Joyce Main.

Ginger Pears

1 Pint of water; 6 lbs. sugar; 8 lbs. pears, peeled and quartered; $\frac{1}{2}$ lb. ginger root; grated peel of 2 lemons with juice. Boil from $4\frac{1}{2}$ to 5 hours.—Mrs. Robert Lueth.

Strawberry Jam

4 Cups berries; 4 cups sugar; $\frac{3}{4}$ cups water.

Boil 2 cups sugar and water till it spins a thread; add berries and remaining 2 cups sugar; boil 15 minutes. Pour into shallow pan and let stand 12 hours. Seal.—Holda Dansman, Alvina Koball.

Strawberry Jam

1 Quart berries; 2 tbsp. vinegar; boil together for 3 minutes; add 1 qt. sugar, cook until thick.—Leona McCormick.

Strawberry Jam

1 lb. strawberries, thawed; 1/3 pkg. commercial pectin; 1½ cups sugar

Add pectin to berries and boil 3 minutes. Add sugar and stir until well dissolved. Store in sterilized jars. Makes 4 to 6 ounce glasses.

Strawberry Jam

6 cups berries; 1 scant cup sugar; boil 5 minutes. Stir. Repeat this 6 times, so that you have a total of 6 cups sugar. Pour into glass while hot and paraffine. Won't rise. Won't shrink. Won't spoil.—Mrs. Charles Boy.

Rhubarb Jam

4 Lbs. rhubarb, cut up; 4 lbs. sugar; 1 lb. figs; 1 lemon. Grate rind and juice. Let stand over night. Boil until thick.—Mrs. H. C. Schmidt.

Rhubarb Conserve

5 Cups rhubarb; 5 cups sugar; 1 lb. candy orange slices; Dice young stalks of rhubarb with skins on. Cut orange slices into small pieces. Boil together until it has a glazed appearance. Slices that are half orange and half lemon give a different flavor.—Mrs. A. J. Johnson.

Homemade Tomato Juice

12 Tomatoes; 2 cups water; 4 celery leaves; ¼ cup chopped onion; 2 bay leaves; 1 tbsp. sugar; 6 whole cloves; 6 tsp. salt; ½ tsp. paprika.

Wash, but do not peel tomatoes. Cut in quarters. Add the rest of the ingredients. Cover and let simmer 30 minutes. Strain. Reheat the juice and let boil for 3 minutes. Seal at once in hot sterile jars.—Ida Boy.

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Watermelon Pickles

One gallon of white strips of melon rind cut in 2-inch strips. Let stand in salt water over night. Drain in morning and pour hot water over rinds and cook until not quite tender. Drain well.

Mix syrup. 5 lbs. sugar to 1 qt. vinegar. Bring to boil 1 qt. vinegar, 6 pints sugar, 3 drops oil of cloves, $\frac{1}{2}$ tsp. oil of cinnamon and liquid of 1 pint of maraschino cherries. Pour this over the rinds. Next morning drain off the liquid and bring to boil; add the maraschino cherries cut in half. Bring to a boil. Fill jars and pour over the rinds again. The third morning bring to a boil and put in jars. Seal.—Mrs. J. L. Wood.

Chili Sauce

1 Gallon chopped ripe tomatoes; $\frac{2}{3}$ cup chopped white onions; $\frac{1}{2}$ cup chopped sweet green peppers; $\frac{1}{2}$ cup chopped sweet red peppers; 5 tsp. salt; $1\frac{1}{2}$ cups brown sugar; $\frac{1}{8}$ tsp. red pepper; 1 tsp. nutmeg; 2 tsp. ginger; 1 tsp. mustard; 1 qt. vinegar. Boil and pour in to sterilized jars and seal while hot.—Gladys S. Knapp, Loretta Mahl.

Tomato Catsup

1 Gallon of ripe tomatoes, cooked and strained; 1 tsp. paprika; 1 tbsp. mustard seed; 1 tsp. whole cloves; 1 tsp. allspice; 1 tsp. celery seed; 1 cup sugar; 1 cup vinegar; 1 tbsp. salt.

Tie the spices in a thin cloth bag. Add to tomato juice with other ingredients and cook until thick. Store in sterilized jars or bottles sealed tightly.—Loretta Mahl.

BAKED DISHES

Hamburger Sandwich

1 Lb. ground beef; 1tsp. salt; pepper; 1 tbsp. worcestershire sauce; 2 tbsp. minced onion; $\frac{1}{4}$ cup water; 4 buns, split. Combine seasoning, onion, water and mix well. Spread meat mixture on each bun half, well to edge. Broil slowly for 8 to 1 minutes. Top with mustard or catsup.—Mrs. J. L. Wood.

Swiss Steak

2 Lbs. round steak, cut thick; 1 quart tomatoes or tomato puree; 1 large onion, chopped; salt; pepper and flour; chili powder as desired.

Pound steak with flour, salt and pepper mixture. Sear well in lard. Place in casserole and cover with onions and tomatoes or tomato puree. Add chili powder. Bake in slow oven for 3 hours.—Helen Overgard.

Barbecured Buns

1 Lb. ground beef, $1\frac{1}{2}$ cups chopped onions; $1\frac{1}{2}$ cups chopped celery; $\frac{1}{2}$ cup chopped green pepper; 1 cup tomato soup; 2 tbsp. barbecued sauce; 1 tsp. salt and pepper. Brown meat in small amount of fat. Add onion, celery and green pepper. Cook until soft. Add the remaining ingredients. Cover and simmer for 30 minutes. Serve on toasted half buns.—Mrs. J. L. Wood.

Asparagus Lemon Sauce

$\frac{1}{4}$ Cup butter; $\frac{1}{4}$ cup flour; 2 cups milk; 2 tbsp. lemon juice; 1 tsp. salt; $\frac{1}{8}$ tsp. pepper; 2 lbs. asparagus, cooked.

Make white sauce with butter, flour and milk. Add egg yolks, lemon juice and seasoning. Arrange asparagus in dish and pour sauce over.—Dorothy Anderson.

German Hot Potato Salad

Boil 2 quarts very small potatoes. $\frac{1}{2}$ lb. bacon cut into small pieces; $\frac{1}{2}$ cup onions; 1 tsp. salt; 1 tbsp. flour; $\frac{1}{4}$ cup vinegar; 2 tbsp. sugar; 1 cup water.

Peel potatoes cut into $\frac{1}{2}$ -inch pieces. Fry chopped bacon crisp, remove all but $\frac{1}{2}$ cup of the fat; fry onions light brown, add flour, sugar, salt, vinegar and water. Cook 5 minutes, pour over potatoes and heat. More sugar or vinegar may be added to suit your taste.—Alvina Koball.

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Chicken and Noodle Casserole

(Serves 20 to 25 depending upon size of chicken). Cook chicken until meat comes off bones. Save broth. Cool the meat and cut in cubes. Boil 10 minutes in salted water the following: 4 cups celery cut into small pieces, 1 cup or more onions cut in slices; 1 green pepper, cut in slices; Drain 1 can peas or whole kernel corn. Save all vegetable liquids adding water necessary to boil 1½ pounds noodles, according to directions given on the pkg. Drain. Butter or oil casserole. Alternate layers of noodles with chicken, vegetables, and seasonings and moisten well with chicken broth. Cover casserole and put into moderate oven to heat until needed.

Green Beans Au Gratin

2½ cups green beans (cooked or canned); 3 tsp. butter; ½ tsp. salt; 3 tsp. flour, dash of pepper; 2 cups grated cheese; 1½ cups milk; ⅛ cup liquid from beans.

Melt butter, blend in flour and seasoning; add liquid gradually, stirring constantly. Bring to boil and cook 3 minutes. Remove from fire and stir in cheese. Place beans in a casserole and pour cream sauce over all. Sprinkle with paprika. Bake uncovered a short time.—Pearl Johnson.

Oyster and Mushroom Baked

4 Tsp. butter; ½ tsp. onion; 1 tsp. parsley, cut fine; 1 cup mushrooms, sliced; 1 cup oysters (small); 4 tbsp. flour; ½ tsp. salt; ¼ tsp. paprika; ½ cup celery, cut fine; ½ cup cream; 1½ cups milk; 2 tbsp. butter mixed with ½ cup bread crumbs.

Melt the 4 tbsp. butter, add onion, parsley, celery and mushrooms. Simmer 10 minutes. Add oysters and flour, cook until thick, add seasonings, pour into shallow baking pan and top with crumbs. Bake ½ hour.—Mrs. Elwood Ideker.

Upside down Ham Loaf

1½ Lbs. ground ham (moked); 1 lb. ground fresh pork; 1 cup bread crumbs; 2 eggs; 1½ cups milk; ¼ tsp. pepper; 2 tbsp. onions, minced.

Beat eggs, add milk and rest of ingredients. Mix well. Grease loaf pan arrange pineapple slices in pan. Pack ham loaf over pineapple. Bake 1½ hours. Serve hot or cold.—Alvina Koball.

Barbecued Ribs

Barbecue Sauce: 1 medium onion, chopped; 1 tbsp. butter; 2 tbsp. vinegar; 2 tbsp. brown sugar; 4 tbsp. lemon juice; 1 cup catsup; 3 tbsp. Worcestershire sauce; $\frac{1}{2}$ tsp. prepared mustard; $\frac{1}{2}$ cup water; $\frac{1}{2}$ cup chopped celery; salt and red pepper.

Brown the onion in butter. Add the remaining ingredients. Simmer 30 minutes. Serves 6. Pour sauce over ribs. Bake for 2 minutes then turn and bake $1\frac{1}{2}$ hours or till done.—Loretta Mahl.

Baked Asparagus

$1\frac{1}{2}$ Cups asparagus (drained); 4 eggs beaten fluffy; 2 tbsp. flour; 1 cup milk; 2 tbsp. butter; 1 tsp. salt; $\frac{1}{4}$ tsp. pepper.

Make white sauce of flour, butter, salt, pepper and milk. Add asparagus and eggs to white sauce and pour into buttered pan. Next place pan in hot water and bake until set, about $\frac{3}{4}$ hour. Serves 8.—Louella Hollman.

Veal Birds

2 Lbs. veal round steak, cut in 8 pieces; Mix 2 cups bread crumbs; 2 tbsp. butter, pinch salt; pepper and $\frac{1}{8}$ tsp. allspice. Fill meat with dressing, roll and secure with a toothpick. Dip birds in flour, brown in butter and add $\frac{3}{4}$ cup water. Cover closely and bake 1 hour. When tender, pour over 1 can cream of mushroom soup, return to oven until hot.—Gladys S. Knapp.

S A L A D S

Salad Dressing

$\frac{1}{2}$ Cup sugar; $\frac{1}{4}$ cup vinegar; 2 tsp. prepared mustard; 2 tsp. melted butter.—Minnie Hilton.

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Salad Dressing

1/2 Cup of sugar; 2 eggs; 1/2 tsp. mustard; 1 tbsp. flour; 3/4 cup of water; salt and pepper; 1/2 cup of vinegar.—Ida Boy.

Fruit Salad Dressing

1 Cup sugar; 1 heaping tbsp. flour; small piece butter; 2 egg yolks; juice of 1/2 lemon, 1 orange, fill cup with canned pineapple juice; Cook in double boiler.—Mrs. Henry Mahl.

Salad Dressing

4 Eggs, beaten light; 1/4 cup melted butter; 1 cup cream (sour) or water; 1 cup vinegar; 2 tbsp. sugar; 1 tsp. mustard; salt to taste. Mix all ingredients together thoroughly. Boil until thick, stirring constantly.—Mrs. Henry Mahl.

Tomato French Dressing

1 tbsp. powdered sugar; 1 tsp. salt; 1 tsp. dry mustard; 1 tsp. paprika; 1 10 1/2-ounce can condensed tomato soup; 1 cup vinegar; 1 tbsp. Worcestershire sauce; 1 cup salad oil; 1 clove garlic, grated; 1 small onion, grated. Combine ingredients in bottle or jar, cover and shake thoroughly. Makes 1 quart.—Marcella Weis.

French Dressing

1 Can tomato soup; 1 cup oil; 1/2 cup vinegar; 1 cup sugar; 1/2 tsp. paprika; 1/4 tsp. salt and pepper; 1/2 cup catsup. Beat well. 1 small onion in the jar.—Loretta Mahl.

Salad Dressing

12 Egg yolks; 1 tsp. salt; 1 tsp. Coleman mustard; 1/2 cup sugar; 1/2 cup boiling water or more; 1/2 cup vinegar; 1 tsp. salt; butter.

Put dry ingredients through flour sifter; pour boiling water over vinegar; add to dry mixture; add egg yolks, well beaten and beat together well. Add butter.—Emma Aulwes, Alvina Koball.

Golden Fruit Salad Dressing

(For Fruit Salad)

2 Eggs, beaten; 1/4 cup sugar; 1/4 cup each lemon juice, orange juice and pineapple juice; pinch of salt. Cook in double boiler until thick.—Mrs. C. Koball.

Waldorf Salad

1 Cup celery, chopped; 6 red apples, diced; 3 tbsp. of lemon juice; 1 cup white grapes; 1 tbsp. sugar; dash salt; $\frac{1}{4}$ cup mayonaise; $\frac{1}{4}$ cup cream, whipped; lettuce and peccan or walnut meats. Serve with mayonaise.—Evelyn Boy.

Health Salad

1 Cup grated carrots; 2 cups finely shredded cabbage; 1 cup chopped celery; $\frac{1}{2}$ cup minced green pepper; 1 apple, chopped fine; 1 tsp. salt; mayonaise. Serve on lettuce leaf.—Evelyn Boy.

McCoy's Dressing

2 Cups salad oil; 1 tbsp. paprika; grated rind 1 lemon; 1 small onion, grated; juice of lemon to cut oil down or vinegar, or both. Put in quart bottle and shake well, 2 or 3 times a day. Garlic may be added. An electric beater may also be used to mix ingredients.—W. C. McCoy.

Shredded Cabbage Toss

(With old fashioned vinegar and sugar seasoning)

2 Cups crisp shredded cabbage; $\frac{1}{4}$ to $\frac{1}{2}$ cup chopped parsley; 1 medium onion, sliced; 3 tbsp. sugar; 1 tsp. salt; 3 tbsp. vinegar; 2 tbsp. salad oil.

Combine prepared vegetables, chill thoroughly, or add 4 or 5 ice cubes. Combine remaining ingredients, stirring to dissolve sugar. Remove ice cubes, pour dressing over the vegetables. Toss lightly, garnish with green pepper rings. Serves six.—Mrs. H. E. VanDemark.

Farmers Salad

1 Cup coarsely shredded lettuce; 1 cucumber, sliced; 4 small green onions, sliced; 2 medium tomatoes, diced; salt and pepper; 1 cup thick sour cream.—Evelyn Boy.

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Chicken Salad

3 Cups cubed, cooked chicken; 2 tbsp. chopped green olives; $1\frac{1}{2}$ cups diced celery; 1 tsp. salt; 3 hard cooked eggs, sliced; 3 sweet pickles, chopped; mayonaise.

Combine chicken, celery, salt, eggs, olives and pickles; moisten with mayonaise and serve on lettuce leaf. Serves 8 generously.—Mrs. H. E. Van Demark.

Macaroni Salad

2 Cups cooked macaroni; 1 tall can salmon; 1 bunch celery, diced; 1 tbsp. onion; 2 tomatoes, diced; 1 cucumber; salt and pepper; 1 cup mayonaise. Mix and serve on lettuce.

Overnight Salad

(Very Good)

1 Large can broken pineapple (small pieces); 1 large can white cherries, pit and drain; $\frac{1}{2}$ lb. blanched almonds cut in small pieces; $\frac{1}{4}$ lb. marshmallows, cut in medium sized pieces. Mix all together.

Dressing: Yolks of 4 eggs; 1 cup sweet milk; pinch dry mustard; pinch salt; Cook easy until like custard. When cold add juice of 1 lemon, 1 cup cream, whipped. Mix with fruit, let stand overnight. Serves 16.—Mrs. H. C. Schmidt.

Crab Meat Salad

6 Sweet pickles; 2 hard boiled eggs; 1 cup celery; $\frac{1}{2}$ cup green pepper or pimento; Chop above ingredients and add to $\frac{1}{2}$ lb. crab meat, 1 cup mayonaise. Soak 1 tbsp. gelatine in cold water, dissolve in $\frac{1}{4}$ cup boiling water. Mix all together. Mold and serve on sliced pineapple and lettuce.—Gladys S. Knapp.

Pineapple Marshmallow Salad

1 Pint whipping cream; $\frac{3}{4}$ tbsp. vinegar; $\frac{1}{2}$ lb. marshmallows; 1 large can pineapple (diced). Whip cream, add vinegar and whip hard. Add marshmallows cut fine and pineapple, drained. Let stand in refrigerator 8 hours. Serves 10 to 12.—Minnie Hilton.

Cottage Cheese Salad

1 Pkg. lemon jello, dissolve in a little boiling water as possible because juice and other things make up required amount of liquid; 1 small can marachino cherrie, cut up with juice; 1 cup cottgae cheese; $\frac{1}{2}$ cup celery cut fine; $\frac{1}{2}$ cup nut meats (nigger toes are good); 1 can cru hed pineapple with juice.—Gladys S. Knapp.

Cinnamon Apple Salad

4 Red apples; 2 cups water; 1 cup sugar; $\frac{1}{2}$ cup cinnamon red hot candies; 3-ounce pkg. cream cheese; 1 tsp. mayonaise; $\frac{1}{2}$ cup chopped nuts.

Make syrup of water, sugar, cinnamon candy. Peel and remove centers of apples. Place apples in slowly boiling syrup and turn several times. Chill apples thoroughly and fill centers with cream cheese to which mayonaise and nuts have been added. Decorate each apple with nut meat, olives and walnuts, coated cream cheese balls.—Minnie Hilton.

Cranberry Salad

2 Pkg. raspberry jello. Let cool then add 2 cups ground cranberries (1 lb.); 1 cup celery (cut or ground); $\frac{1}{2}$ cup nutmeats. Let above absorb $1\frac{1}{2}$ cups sugar before adding to jello.—Louella Hollman.

Cranberry Salad

1 Pkg. of lemon flavored gelatine; $1\frac{3}{4}$ cups boiling water; 2 cups raw cranberries; 1 orange; $\frac{3}{4}$ cup sugar; 1 cup diced celery; $\frac{1}{2}$ cup nutmeats. 1 chopped apple may be added.

Dissolve the gelatine in the boiling water. Grind the cranberries and orange in a food chopper, add the sugar and mix. Add to the gelatine mixture and when cool, add the celery, nutmeats and apple. Mold individually or in 1 large mold. Chill until firm and serve on lettuce with cream cheese, mayonaise or any desired salad dressing.—Mrs. Will Claussen.

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Sour Cream Pineapple Salad

$\frac{3}{4}$ Cup of whipped sour cream; 1 cup of crushed pineapple; 1 cup of coconut; 1 cup of marshmallows.

Mix together and let stand in refrigerator. If too juicy add more coconut and marshmallows. Serve on lettuce leaf or just in bowl as desired.

Salad Combinations

- 1—Slivered ham; diced apple and celery.
- 2—Chopped apple; sliced banana; grapes.
- 3—Pitted cooked prunes stuffed with cream cheese.
- 4—Canned grated tuna; diced celery; green pepper on pineapple rings.
- 5—Shredded cabbage; bananas; celery; walnuts.
- 6—Salmon; peas; pickles; dressing.
- 7—Pineapple; oranges; bananas; marshmallows.
- 8—Bananas; Peas; Cheese.—Mrs. Elwood Boy.

Cranberry Squares Salad

1 Pkg. cherry jello; 1 cup hot water; 1 cup sugar; salt; 1 tbsp. lemon juice; 1 cup pineapple juice; 1 cup ground raw cranberries; 1 orange, ground; 1 cup drained crushed pineapple; 1 cup chopped celery; $\frac{1}{2}$ cup chopped walnut meats. Dissolve gelatine in the hot water. Add sugar; lemon juice; and the pineapple juice. Stir to dissolve. Chill until party set. Add the remaining ingredients. Chill in molds until firm; unmold and serve on lettuce leaf with mayonaise. Serves 8.—Marguerite Wood.

Winter Salad

2 Quarts green tomatoes, sliced thin. Season with salt and let stand overnight. 4 quarts cabbage sliced thin; 16 onions sliced; 3 red peppers; 3 green peppers; 1 $\frac{1}{3}$ tbsp. turmeric; 4 tbsp. salt; 2 tbsp. mustard seed; 4 cups sugar; 2 quarts vinegar. Pack jars solid and pour boiling vinegar over and seal.—Lottie Ebersviller

BAKED DISHES—MEATS—VEGETABLES

Dressing for Fish

Use white bread run through fine knife of food chopper. Add onion chopped fine; parsley chopped fine; grated rind of lemon and juice of 1 lemon; salt and pepper to taste. Beat 3 eggs well and stir in.—W. C. McCoy.

Cabbage Rollemups

Place 1 medium head cabbage in a kettle, or take off large leaves, and cover with water and steam well. Save the water and take out leaves. Mix 1 lb. hamburger; $\frac{1}{2}$ lb. pork sausage; 1 cup raw rice; 1 onion chopped. Form into balls and roll up in cabbage leaves and tie with string. Put in water that cabbage was cooked in and pour over it 1 qt. tomatoes, salt and pepper, cook until done. About 1 hour.—T. Benson.

Southern Style Dressing for Duck or Goose

Make dressing as usual but use a few extra onions. Have a little bit thinner or moister than usual. Add cup corn meal to amount for goose-or turkey.—W. C. McCoy.

Barbecued Spare Ribs

You'll need 3 or 4 lbs. meaty spare ribs to serve four. 2 ribs to each piece is a handy size. Set your oven at 450 degrees. On each piece of rib on meaty side place a thin slice of onion and on this a slice of unpeeled lemon; fasten with a toothpick. Place in a shallow baking pan and roast in the hot oven about 30 minutes while you make the barbecue sauce: 1 cup catsup; $\frac{1}{3}$ cup Worcester sauce; 1 tsp. chili powder and salt; 2 dashes tobasco sauce; 2 cups water. Heat to boiling. Pour over ribs and bake at 350 degrees until tender, which will require about 1 hour. Baste about every 15 or 20 minutes. Serve with the tangy sauce that has been bubbling around the ribs, which, if necessary, may be thinned with a little hot water.—Mrs. H. E. Van Demark

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Hamburger Fluff

1 Lb. hamburger; $\frac{1}{4}$ lb. sausage; 1 onion; 1 cup cooked rice; 1 cup tomatoes.—Mae Love.

Ham Loaf

1 Lb. smoked ham; 2 lbs. lean pork and beef; 2 eggs; 1 cup bread crumbs; 1 cup milk; $\frac{1}{4}$ tsp. pepper; small onion. Bake 1 hour. When half baked pour over 1 can tomato soup.—Frieda Reuter.

Beets With Harvard Sauce

Mix in top of double boiler: 2 tsp. mustard; 2 cups sugar; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. cloves; dash of powdered cloves; Add and cook until thick $\frac{3}{4}$ cup water; $\frac{1}{4}$ cup vinegar; 2 egg yolks, slightly beaten; 1 tbsp. butter. Pour over hot small whole beets or cubed beets.—Marguerite Wood.

Chicken Croquettes

$\frac{1}{2}$ Cup mayonaise; $\frac{1}{2}$ tsp. salt; 1 tbsp. minced onion; 1 tsp. worcestershire sauce; 1 tbsp. minced parsley; 2 cups cold water; 1 cup soft bread crumbs or cooked rice; 2 cups cooked, chopped chicken. Fine bread crumbs, dry.

Make croquettes; roll in bread crumbs and bake on brown paper on cookie sheet for 20 minutes at 450 degrees.—Marguerite Wood.

Ham Delicious

Bacon; pineapple; sweet potato (cooked); baked ham.

On one slice bacon place one slice of pineapple, thin cake of sweet potato (size of pineapple), small piece ham, $\frac{1}{2}$ -inch thick to fit in size, over this place another pineapple slice. Bring strip of bacon to top and fasten with a toothpick. Bake in a skillet or tin in a moderately hot oven, (350 degrees) until bacon is cooked on both top and bottom.—Mrs. J. L. Wood.

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Cheese Corn Souffle

4 Tbsp. flour; 4 tbsp. butter; 1 cup milk; 1 cup grated cheese; $\frac{1}{2}$ cup bread crumbs, soft; 1 cup corn; 3 eggs.

Melt butter, add flour and mix well. Add milk, cool until thick. Add salt, cheese, crumbs and corn and cook until melted, stirring while cooking. Remove from fire and add slightly beaten egg yolks. Stir in stiffly beaten egg whites. Bake in buttered casserole for 50 minutes.—Faye Haugen.

Salmon Duff

4 Cups (2 lbs.) salmon; 1 tbsp. lemon juice; 1 tsp. salt and pepper; 1 medium pkg. potato chips (crushed); 3 eggs beaten; 4 tbsp. butter. Bake 20 minutes.—Faye Haugen

Chicken Loaf with Mushroom Sauce

One 4-lb. chicken; 2 cups of day old bread crumbs; 1 cup cooked rice; $1\frac{1}{2}$ tsp. salt; 2 tbsp. chopped pinmentos; 3 cups chicken stock; 4 well beaten eggs.

Stew the chicken, remove bones and cut fowl in small pieces. Add remaining ingredients and pour in a greased loaf pan, casserole or 10-inch ring mold. Bake in a slow oven 1 hour. Serve with mushroom sauce.

Melt $\frac{1}{4}$ cup butter add 1 can sliced mushrooms. Simmer 5 minutes; add $\frac{1}{4}$ cup flour and blend; gradually add 2 cups chicken stock (or milk) cook until thick. Add $\frac{1}{4}$ cup top milk and $\frac{1}{8}$ tsp. paprika; $\frac{1}{2}$ tsp. of chopped parsley and $\frac{1}{2}$ tsp. lemon juice. Season to taste. Serves 8 to 10.—Mrs. J. L. Wood.

Meat Loaf (To serve 12)

4 Lbs. beef; 1 lb. pork; 2 cups cooked rice; 8 eggs; 4 cups bread crumbs; 1 qt. tomatoes.—Minnie Hilton.

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Link Sausage with Fried Apples

Wash and core 3 large red apples. Do not peel. Cut each apple in 3 or 4 slices. Fry in skillet in 4 tbsp. butter, about 5 minutes on each side. When turning the slices, sprinkle with brown sugar. Pan broil link sausages slowly, 12 to 15 minutes, pouring off excess fat. When both apples and links are done, arrange the links on platter and garnish with the fried apple slices.—Mrs. H. E. Van Demark

Ham Loaf

2 Lbs. lean pork; 1 lb. smoked ham; 2 eggs; 1 cup milk; 1 cup crumbs.

Beat up 2 eggs, add 1 cup milk, crumbs and meat. Make into a loaf. Bake 1 hour, when half done, add 1 can of tomato soup, pour this over the top of ham loaf.—Gertie Reuter.

Chicken Loaf

4½ Lb. chicken; boil and cut fine. Don't use all the skin; 1 qt. bread crumbs (run through food chopper); 1 qt. chicken broth; 1 qt. milk; 5 eggs; salt and pepper.

Mix and bake in cake pan. If you like mushroom sauce you can put that over it. Bake 1 hour or more.—Ann Lueth, Minnie Hilton.

Taverns

2 Lbs. hamburger or ground beef; 1 cup chopped celery; 1 cup chopped onion; green pepper (if you like); 1 can tomato soup; 2 tbsp. barbeque sauce.

Brown the hamburger, add vegetables, tomato soup, salt and pepper. Simmer gently. Serve on sandwich buns.—Mrs. Elwood Boy.

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Hot Dish

1 pound hamburger; 5 medium potatoes, sliced; 5 medium onions; 1 can tomato soup.—Wanda Lewin

Scalloped Noodles and Tuna Fish

1/2 Pkg. noodles boiled until tender in salt water; 1 can cream of mushroom soup; 2/3 cup of milk; 1 can of tuna; 1/2 tsp. salt; 1/4 tsp. pepper. Buttered crumbs.

Heat soup and milk add drained tuna and seasoning. Add the noodles and mix gently. Place in a casserole with crumbs. Bake 20 minutes.—Ida Boy.

Sandwich Spread

2 Green tomatoes chopped; 2 green and 2 red peppers; chopped; soak in salt water for 2 hours. Drain. Add more water, boil 20 minutes. Drain well. Add 6 sweet pickles, chopped, pour salad dressing over and boil 5 minutes. Seal hot.

Dressing part: 1 cup vinegar; 2 cups sugar; 2 cups sour cream; 3 eggs; 2 tbsp. flour; 3 tbsp. prepared mustard; (you may use dry mustard). Method: Mix all ingredients except vinegar. Bring to a boil, stirring constantly. Add vinegar slowly and boil a few more minutes. Remove from fire and beat with a fork until mixture is smooth.—Nellie Broyles.

Salmon and Macaroni Hot Dish

1 Lb. macaroni, cooked; 3 hard boiled eggs; 1 can peas; 1 can salmon; salt to taste; onion salt or onion juice.

Put all together in baking dish and pour milk over all and bake.—Inez Johnson.

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Meat Balls in Sauce

1 Lb. ground steak; $\frac{1}{2}$ cup uncooked rice; 1 chopped, green pepper; 1 chopped onion; 1 tsp. salt; $\frac{1}{2}$ tsp. pepper; flour; tomatoes or tomato soup.

Mix steak, rice, green pepper, onion, salt and pepper. Shape into balls the size of walnuts. Roll in flour. Bring tomatoes or tomato soup to a boil. Drop in meat balls. Reduce heat and cook 1 hour without stirring.—Helen Overgard.

Hamburger Dish

2 Cups potatoes; 2 cups celery; 1 cup onions; 1 cup green peppers; $\frac{1}{2}$ cup rice or carrots; 2 cup potatoes or more if rice is used. Hamburger to cover top.

Arrange vegetables in layers, alternately. Place hamburger on top and bake until vegetables and meat are done.

Fall Medley Casserole Luncheon Deluxe

Melt 1 pkg. of American cheese in top of double boiler, gradually stir in $\frac{1}{2}$ cup of milk. Pour this sauce over these cooked vegetables: 6 small potatoes; 6 baby carrots; 1 cup peas; 3 small onions; 1 small cauliflower broken in flouts. Heat in oven at 350 degrees. Garnish with parsley.

Baked Noodles With Tuna

2 Cups noodles; 1 can Tuna; 1 can cream of mushroom soup; salt and pepper to taste.

Cook the noodles in boiling salted water (not quite soft). After noodles are cooked mix with Tuna. Put mixture in baking dish and pour a can of cream of mushroom soup over noodles and bake.—Ella Dalke.

Huntington Chicken

2 Pkgs. macaroni (boiled); $\frac{3}{4}$ lb. cream cheese; 1 small bottle pimento; 1 chicken and broth; add 2 tbsp butter if chicken isn't fat; 4 tbsp. flour; 2 cups rich milk.

Make mixture of cheese, butter, flour, milk, broth. When cheese is dissolved add macaroni, coarsely cut chicken. Salt to taste. Bake 1 hour.—Minnie Hilton.

Apple Hamburger

1 Lb. ground beef; $\frac{1}{4}$ lb. cured ham; 1 tsp. salt; 1 egg, beaten; 2 cups apples, cored and chopped.

Form into flat cakes and brown on both sides. Onions can be browned in skillet. Add $\frac{1}{2}$ cup hot water, steam 20 minutes or until done.—Grave Lavin.

Green Bean Stew

Quart green beans; salt and pepper to taste; 1 large onion, diced; $\frac{1}{2}$ pound diced ham.

Fry ham until brown add to rest of mixture. Put several medium sized potatoes cut in cubes into mixture. Cook slowly for about an hour. When ready to serve thicken the liquid with flour. One may vary flavor by adding garlic, chopped green pepper, tomatoes or corn.—Dorothy Anderson.

Corn and Salmon Loaf

1 Lb. can red salmon; 1 No. 2 can corn; 2 cups rolled bread crumbs; salt and pepper; 5 tbsp. catsup; 2 tbsp. butter; 2 tbsp. flour; 2 eggs, slightly beaten; 2 strips bacon; 1 cup milk.

Drain salmon, remove bones, mince with a fork. Add corn, eggs, bread crumbs, salt and pepper to taste; then mix thoroughly. Form into loaf. Place in baking dish, cover with bacon strips; add $\frac{1}{2}$ cup water and bake about 45 minutes in a moderate oven. When done, garnish with parsley and sliced lemon and cover with following dressing: melt butter, add flour, salt and pepper to taste. Add milk and cook slowly, stirring constantly till thick. Then beat in catsup. Serve hot.—Pearl Johnson.

Beef Stew

2 Lbs. boiling beef, cook until almost done; add 7 potatoes; 6 carrots; 1 onion; 1 medium head cabbage; seasoning. Cook about 1 hour.—Lena Mahl.

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California Chicken

1½ Cups carrots (cubed); ½ cup onions; 1 can peas; 1½ cups potatoes; 4 tbsp. flour; 2 tbsp. butter; 2 cups milk; 1 tsp. salt; 1 tbsp. lemon juice; 1 small can tuna fish.

Boil carrots and onions in liquid from peas. After 15 minutes add potatoes and boil till tender. Make white sauce of milk, etc., and cook for 15 minutes. Add peas to other vegetables. Break the fish into white sauce. Bake in layers and sprinkle top with bread crumbs until brown.—Mary Anne Kadinger.

Meat Balls

1 Lb. ground beef; ⅓ cup uncooked rice; ½ cup onion chopped; ½ tsp. salt; pinch pepper; ½ tsp. sage; 2 tbsp. chopped parsley; 1 egg; 1 can condensed tomato soup.

Mix rice through meat; add the onion, and seasoning, egg slightly beaten. Mix thoroughly. Form into balls. Put in a deep dish. Heat the tomato soup with one cup of water and pour over the meatballs. Make sure the balls are well covered. Put cover on the baking dish. Bake in a hot oven 1 hour and 15 minutes.—Ida Boy.

Chow Mein

Meat; 1 cup onions; 3 cups celery; salt and pepper; 1 can sprouts; 6 tbsp. soy sauce; ½ cup mushrooms; 2 tbsp. cornstarch.

Add celery and onions to meat and cook 2 minutes; add starch and bean sprouts and cook 5 minutes in open pan. Add mushrooms.—Grace Lavin.

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Kraft Classic Main Dish

Cut 4 hard cooked eggs in half lengthwise. Remove yolks, mash and combine with 4 tbsp. Kraft mayonaise. Season with salt and pepper and fill the whites. Cook one 8-ounce package of elbow macaroni in boiling salted water until tender. Drain and place in a shallow casserole. In the top of a double boiler, melt one pound of cheese (two 1/2-lb. pkgs. or half of the 2-lb. loaf.) Into the melted Velveeta gradually stir 1/2 cup of milk. Combine about half of the Velveeta sauce with the macaroni. Arrange the stuffed eggs on top and pour the remaining Velveeta sauce on the eggs. Bake 20 minutes in a moderate (350 degrees) oven. Place the casserole on a chop plate, surround with broiled tomato halves.—Ella Dalke.

Five Decker Dinner

Cut 6 slices of bacon into 1 inch pieces and line the bottom of a skillet or dutch oven. Put 3/4 pound ground beef made into patties on the bacon and sprinkle with salt and pepper. On this place layers of sliced vegetables: 4 to 6 medium onions; 4 medium potatoes; 4 to 6 medium carrots. Sprinkle each layer with salt and pepper. Scatter 1/4 cup chopped green pepper and 1 tbsp. chopped parsley over the top. Place skillet on medium heat and cook for 3 minutes after bacon begins to sizzle. Add 1/4 cup water. Put cover on pan, turn heat low and cook 35 to 40 minutes. Makes 4 generous servings.—Ella Dalke.

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SOUPS

Vegetable Soup

Use any combination of vegetable except onions and cabbage. Grind coarse or chop carrots, celery, parsley. Then add 1 can whole kernel corn, 1 or 2 cans peas, green beans, lima beans or soup beans that have been cooked. About 1 lb. of beef cut in small pieces. Put all in kettle and add tomato juice to cover. Add salt to taste. Boil all for 5 minutes then put in jars and cold pack. For quarts 3½ hours; pints 2½ hours.—Mrs. Emma Andresen.

He-Man Potato Soup

10 Medium sized potatoes mashed fluffy and well buttered; 1 med. onion; 2 strips lean bacon; 1 tbsp. finely minced parsley; 1 qt. milk; 1 tsp. worcestershire sauce; salt; pepper; paprika.

Fry bacon crisp, remove and fry chopped onion in fat. Break bacon in small pieces and add with onion and drippings to mashed potatoes. Slowly add warm milk and beat until smooth. Return to stove and simmer; add worcestershire sauce and other seasonings.—Marilyn Haugen.

Tomato Soup

1 Qt. tomatoes; 1 qt. milk; 2 tbsp. butter; 2 tbsp. of flour; 1 tbsp. sugar; 1 tsp. salt or a little more.

Blend butter and flour and drop in tomatoes and milk; add rest of ingredients and let come to a slow boil, stirring while the butter melts.—Ida Boy, Lena Mahl.

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Bean Soup

Three cups of navy beans soaked over night. Next morning boil and add enough water to make the desired amount of soup. Add diced potatoes, onions and a few whole cloves and allspice; salt and pepper to taste and a few bay leaves.

I always boil pork with the beans for flavor and richness. About one half hour before serving cut up a dried bread crust into the soup. Take 1 tbsp. butter brown in pan and add 3 tbsp. vinegar to it. When blended add to soup, boil and serve.—Loretta Mahl.

Potato Soup

One cup chopped summer sausage browned slightly with $\frac{1}{2}$ cup onion in 2 tbsp. butter. Put into kettle or Presto cooker, add $\frac{1}{2}$ cup celery; 1 tbsp. dry celery tops; 1 tbsp. parsley; 1 to $1\frac{1}{2}$ quarts diced potatoes. Add enough water to cover, cook until potatoes are done. Add 1 quart of rich milk, bring to boil and serve.—Mrs. Carl Koball.

Ripe Tomato Soup

1 Peck tomatoes; 14 stalks celery; 21 whole cloves; 7 medium onions. Boil together and put through a colander. It is not necessary to peel tomatoes.

Then add: 10 tbsp. butter; 14 tbsp. flour ($1\frac{1}{4}$ cup); 8 tbsp. salt; 10 tbsp. sugar. Add flour (mixed with water) when it starts to boil and boil until thick. Seal in jars. Use 2 tbsp. soup to 1 cup of milk for soup or it can be used in any dish that tomatoes are called for.—Pearl Johnson.

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Tomato Soup Canned

15 lbs. ripe tomatoes (1 pk.); 2 large onions; small bunch of celery; Cook all together until done. Strain. Add 1 cup sugar; $\frac{1}{3}$ cup salt; pepper to taste. Cream 1 cup of butter, 1 cup flour. Drop butter and flour mixture into other ingredients and stir until butter is melted. Bring to a slow boil. Seal.—Lena Mahl, Ida Boy.

Vegetable Soup

3 Pounds short ribs; $\frac{1}{4}$ cup rice; 2 stalks celery; 1 onion; 2 carrots; $\frac{1}{2}$ cup macaroni or noodles; seasoning. Add last ingredients $\frac{3}{4}$ of an hour before finishing.—Lena Mahl.

FOREIGN DISHES

German Peppernuts

2 Cups sugar; 1 cup lard; 2 eggs; 2 tsp. soda; 1 tsp. cinnamon; $1\frac{1}{2}$ tsp. cloves; 2 cup brown syrup; 1 cup sour cream; 1 cup nuts; 1 tsp. salt; 7 cups flour.

Mix in order given. Make into stiff dough and roll into rolls about $\frac{3}{4}$ inch then slice thin and bake.—Grace Lavin.

German Christmas Cookies

Butter, 1 lb. softened; flour, 1 lb.; powdered sugar, 1 lb.; carbonate of ammonia, 4 pieces.

Mix butter, flour and sugar and crushed carbonate of ammonia all together in the evening and let stand over night. In morning form into balls about the size of walnuts and bake in a slow oven.—Grace Lavin.

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Norwegian Christmas Bread

Milk, 2 cups, scalded; sugar, 1 cup; salt, 2 tsp.; melted butter, 1 cup; compressed yeast, 2 cakes; water, $\frac{1}{2}$ cup, lukewarm; cardamon (ground), 1 scant tsp.; raisins, 1 cup; citron, $\frac{1}{2}$ cup, chopped; candied cherries, $\frac{1}{2}$ cup; almonds, $\frac{1}{2}$ cup, chopped; flour, 8 cups.

Combine first 4 ingredients. When luke warm, add yeast dissolved in water. Add 4 cups flour, beat well, set aside in warm place till light or double in bulk. Add other ingredients and knead and mix well. Let rise until morning. Then cut in 3 parts and form into loaves. Place in buttered pans, and let rise until almost double in bulk. Bake at 400 degrees for 50 minutes.—Grace Lavin.

Springerlies (German Anise Cookies)

Five eggs; 2 cups sugar; 4 cups sifted flour; 1 tsp. baking powder; 5 drops anise oil.

Beat eggs yolks till light and lemon colored. Add sugar and continue to beat about 10 minutes. Then add the stiffly beaten egg whites. Add flour, sift in slowly until mixture is fairly stiff. Roll dough about $\frac{1}{4}$ inch thick and press with wooden cookie press or cut into desired shapes. Let stand over night. Bake in a very slow oven about 20 minutes. These cookies will be browned on the bottom but not on top.—Grace Lavin.

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German Ribbles

One large egg; $\frac{1}{2}$ tsp. salt; 1 level cup sifted flour.

Beat egg with a silver fork, add salt, then add entire cup of flour and stir with fork, forming curds or ribbles. Add sufficient amount of these ribbles to milk soup. Cook a few minutes and serve. The remainder may be put in covered jar in a cool place until needed.

Note: Ribbles are excellent to add to vegetable, beef or tomatoe soup.—Grace Lavin.

German Potato Pancakes

Three large potatoes; 3 eggs; 1 tsp. salt. Peel and grate potatoes; add the beaten eggs and salt. Drop by spoonfuls into hot greased griddle. Spread out thin. Brown on one side then on the other. Will be crisp on the edges.—Grace Lavin.

FROZEN FOODS

Frozen Cookies

2 Cups flour, 1 tsp. baking powder $\frac{1}{2}$ tsp. salt; add $\frac{2}{3}$ cup fat; blend in $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup white sugar; add 1 egg; 1 tsp. vanilla; $\frac{1}{2}$ cup chopped nut meats.

Shape into rolls, freeze and store in your locker. Bake at leisure for 7 minutes at 425 degrees. Makes 5 dozen cookies.

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Frozen Fruit Salad

1 package (1 pint) any fresh frozen fruit. (from your own locker or your dealer's case). $\frac{1}{2}$ cup mayonaise combined with $\frac{1}{2}$ package cream cheese.

Defrost fruit and combine with the other ingredients. Pack into waxed carton and freeze. When ready to serve, store in your refrigerator for 4 to 6 hours.

Lemon Cream Sherbert

2 cups milk; 1 cup sugar; 2 lemons; 2 egg whites; 2 tbsp. sugar; 1 cup whipping cream.

Dissolve 1 cup sugar in milk, add grated rind of 1 lemon and juice of 2 lemons. Stir well. Pour into ice cube tray. Freeze until firm. Beat egg whites stiff, add 2 tbsp sugar, whip cream, fold into egg whites. Beat frozen lemon mixture slightly; fold in egg and cream mixture. Return to ice cube tray and freeze in freezer locker or tray section of refrigerator.—Mrs. Carl Koball.

Frozen Cherry Pie

Two cups frozen, sweetened cherries and juice; 2 tbsp. corn starch; $\frac{1}{4}$ tsp. salt; $1\frac{1}{2}$ tbsp. butter; 1 tbsp. lemon juice.

Cook 2 tbsp. sugar, cornstarch, salt in cherry juice; add butter, lemon juice, salt and cherries. Fit pastry into pie shell as usual; add filling; cover with top crust, seal edges well. Wrap well and freeze. Cut openings in top of crust before baking with out thawing in oven 450 degrees from 15 to 20 minutes. Reduce heat and bake until crust is golden brown at 350 degrees.—Mrs. Carl Koball.

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Frozen Fruit Salad

Two 3-ounce packages of cream cheese; 1 cup halved frozen strawberries; $\frac{1}{2}$ cup cubed pineapple (well drained); $\frac{1}{2}$ cup orange pieces; $\frac{1}{4}$ tsp. salt; $\frac{1}{2}$ cup mayonaise; $\frac{1}{3}$ cup chopped nuts.

Blend cheese, mayonaise and salt; add fruit and nuts, fold in whipped cream package and freeze at once. To serve, remove from package and slice, serve on lettuce. Yield: 2 pints.—Mrs. C. Koball.

Coconut Icebox Cookies

Two cups flour; $\frac{1}{4}$ tsp. salt; 1 egg; 1 cup coconut, chopped; 1 cup white sugar; $\frac{1}{2}$ cup shortening; 1 tsp. vanilla; $\frac{1}{4}$ cup brown sugar; $1\frac{1}{2}$ tsp. baking powder; 1 tbsp. cream.

Sift dry ingredients, cream shortening, sugar and add egg and cream. Add remaining ingredients; shape into roll and freeze or chill dough, slice $\frac{1}{8}$ inch thick, bake in hot oven 450 degrees. Cool and store in freezer.—Mrs. Carl Koball.

Date Cookies (Frozen)

Three cups sugar; $\frac{2}{3}$ cup shortening; 4 cups flour; 1 tsp. soda; 3 eggs; 1 tsp. salt; $1\frac{1}{2}$ cups chopped nuts; $7\frac{1}{2}$ ounce package chopped dates. Form roll and freeze.—A. Koball.

Rhubarb Pie Frozen

One quart frozen rhubarb; 2 eggs; 2 cups sugar; 4 tbsp. flour; mix with $\frac{1}{4}$ tsp. salt and $\frac{1}{2}$ tsp. nutmeg.

Pour over rhubarb. Place crust on top. Seal edges well and bake.—A. Koball.

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FREEZING TIME TABLES

Length of Time in the Freezer:

Cake batter—2 weeks; Butter cakes, baked—4 mos.; Angel cakes, baked—6 mos.; Fruit cake, baked—12 mos.; Cookies—2 mos.; Cookie dough—12 mos.; Bread—4 to 6 mos.; Fruit pies, unbaked—2 to 4 mos.; Mince pies, baked or unbaked—6 mos.; Sausage and ground meat—1 to 3 mos.; Fresh pork and fish—3 to 6 mos.; Lamb and Veal—6 to 9 mos.; Beef, poultry and eggs—6 to 12 mos.; Butter—3 to 6 mos.

Time to Thaw:

Meat—room temp.—2 to 2½ hours per lb.
 Chicken (5 lbs.)—room temp.—3 hours.
 Bread—oven 250 degrees—30 minutes.
 Rolls—Oven 250 degrees—15 to 20 minutes.
 Angel Food Cake—room temp.—2 hours.
 Sandwiches—room temp.—3 to 3½ hours.
 Corn-on-cob—room temp.—1½ to 2 hours.

Time to Cook:

Asparagus, frozen—after water boils—10 min.
 Beans, green, frozen—after water boils—15 min.
 Broccoli, frozen—after water boils—5 min.
 Corn-off-cob, frozen—after water boils—5 min.
 Peas, frozen—after water boils—5 min.
 Spinach, frozen—after water boils—5 min.
 Steak—one inch thawed-med.—10 min.
 Steak—one inch frozen solid—20 min.
 Pork Roast—thawed—50 to 55 min. per lb.

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