

**From
Our
Kitchen
To
Yours**



1960

Archives

TX 715

. F886

1960

#1040699320

tomato sauce
1 cup
1 cup pineapple
1 teaspoon Worcestershire sauce
1/2 teaspoon cinnamon 2 Tablespoons
1/2 teaspoon allspice
1/2 teaspoon cloves. Serrano
4 5/8 cup sugar boil 10 min
10 min

1959

First English Lutheran W.M.F. Cook Book

Compiled by
Second Division of the Mary Martha Society

Mrs. Arnold Stensgaard ----- Chairman

Mrs. Leo Schultz ----- Co-Chairman

Mrs. Walter Phelps

Mrs. Elmer Sorenson

Mrs. Orville Poland

Mrs. Ellery Steffensen

Mrs. Art Schultz

Mrs. Myrtle Steffensen

Mrs. Clarence Smith

Mrs. Ed Van Hecke

Mrs. Ed Smith

Mrs. Adolph Weiss

Mrs. Edgar Weiss

We wish to thank our members and friends for sharing their favorite recipes with us. We hope you will find some that you will treasure.

FIRST DIVISION

Mrs. Art G. Anderson

Mrs. Howard Carsrud

Mrs. Earl Anderson

Mrs. John Deusterback

Mrs. Louie Anderson

Mrs. Atilda Johnson

Lulu Anderson

Roy Johnson

Mrs. Richard Anderson

Walter Kruse

Mrs. Henry Berger

Mrs. Orville Larson

Mrs. Chester Brown

Mrs. Ole Olson

Chocolate *Containing Biscuits* *Crackers*
C. Chocolate chip **HOMEMAKER'S PRAYER**

do not use
semi-sweet
C. scampara
2
1/2 cup butter
do not substitute
If it is vanity, this taking pride
In ruffled curtains, newly ironed, or those
Gold spheres of pickled apricots inside
Their jars, or currant jell, forgive me, please.

If it is wrong, this looking produly toward
The table cover made with one's hand
Or silver polished bright, forgive me Lord,
But I am sure you smile and understand.

Place this 3 ingredients
in top double boiler
+ melt slowly
1/2 cup Graham
crackers in milk
mixture use
latchet tongs
drain to the side
a bit of vanilla
or less chocolate
place on flat surface
covered with
aluminum
foil cool
thoroughly
keep in covered
containers
make 2 dozen
QUIET THINGS

It takes understanding and kindliness, too.
To make others happy the way Mothers do—
It takes constant courage, it takes a sweet smile,
It takes endless patience and love all the while,
It takes true unselfish devotion to others—
These are the things that it takes to be Mothers.

It's hard to wait for grace
When you're hungry as a bear;
But everything tastes better
If you say your thank-you prayer.

TABLE PRAYERS

Be present at our table Lord;
Be here and everywhere adored.
These mercies bless and grant that we
May feast in Paradise with Thee.

Amen.

Come Lord Jesus, be our guest,
And let Thy gifts to us be blessed.

Amen.

Jesus bless what Thou hast given,
Feed our souls with bread from Heaven
Guide and lead us all the way,
In all that we may do and say.

Amen.

God is great and God is good,
We will thank Him for this food.
By His hand we all are fed;
Give us, Lord, our daily bread.

Amen.

Soups

Tomato Soup

MRS. HOWARD CARSRUD

- | | |
|------------------------------|--|
| 1 PECK CHOPPED RIPE TOMATOES | $\frac{1}{2}$ cup salt |
| 6 good sized onions | 2 or 3 bay leaves |
| 1 bunch celery | 6 whole cloves or $\frac{1}{2}$ teaspoon ground cloves |
| $1\frac{3}{4}$ cup sugar | 1 teaspoon black pepper |

Cook slowly until onions and celery are tender - run through a colander.

Add:

- | | |
|--------------------------|-------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup flour |
|--------------------------|-------------------------|

Bring to boil and seal.

Hamburger Vegetable Soup

MRS. PETE ALBERTSON

Brown $\frac{3}{4}$ lb. hamburger with $\frac{1}{2}$ chopped onion

Add:

- | | |
|---------------------------|--|
| 1 pint tomatoes (cooked) | $1\frac{1}{2}$ quarts of water (or more if needed) |
| 1 cup diced raw carrots | 2 teaspoons salt |
| 2 cups diced raw potatoes | |
| cabbage as desired | |

Simmer one hour.

Beef Stew

MRS. CHESTER BROWN

2 lbs. beef cut in cubes. Fry brown

Add:

- | | |
|-----------------|---|
| 3 cups water | Season with $\frac{1}{2}$ teaspoon of marjoram or thyme |
| Salt and pepper | |

Add:

- | | |
|--------------------|-----------------------|
| 3 cloves of garlic | 1 can of tomato paste |
|--------------------|-----------------------|

Simmer 3 hours

Add:

- | | |
|---------------------------|-------------------------|
| 6 or 7 quartered potatoes | 1 large can of peas |
| 6 or 7 carrots sliced | a little chopped celery |
| 6 onions | |

Cook 45 minutes longer. Thicken with flour as for gravy.

Dutch Stew

MRS. ANNA DAHMS

- | | |
|--|--------------------------|
| 2 lbs. beef cut in small pieces | 5 whole cloves |
| $\frac{1}{4}$ cup tapioca | 1 carrot sliced thin |
| $\frac{1}{4}$ cup bread crumbs (dried) | 1 onion sliced thin |
| $\frac{1}{2}$ can beans | salt and pepper to taste |
| $\frac{1}{2}$ can tomatoes | |

Cover with water and bake 4 hours or until done.

Buttermilk Soup

MRS. TENA CHRISTENSEN

Put in top of Double Boiler the following and cook until thick.

- | | |
|---------------------------------------|---------------------------------|
| 1 quart buttermilk (Commercial O. K.) | $\frac{1}{2}$ cup raisins |
| 1 pint of half and half milk | $\frac{1}{2}$ cup uncooked rice |
| $\frac{1}{2}$ cup sugar | A little cinnamon |

Cook until thick. About $1\frac{1}{2}$ hours or more. Serve.

Danish "Kole" Soup

MRS. TENA CHRISTENSEN

- | | |
|--|---------------------------------|
| $1\frac{1}{2}$ or 2 lb. ham or pork hock | 6 medium sized raw potatoes |
| 10 cups water or more | 1 onion |
| 1 pint cooked carrots | $\frac{1}{2}$ cup uncooked rice |
| 1 lb. or more raw cabbage | |

Cook meat about 20 minutes, then add rice and cook again until the meat is nearly tender. Add vegetables and finish cooking. Season to taste.

Hamburger Vegetable Soup

MRS. ORVILLE LARSON

- | | |
|---------------------------------|-------------------------------|
| 1 lb. hamburger | 1 teaspoon salt |
| $\frac{1}{2}$ cup chopped onion | $\frac{1}{2}$ cup rice |
| 2 cups canned tomatoes | $\frac{1}{8}$ teaspoon pepper |
| 2 cups cubed raw potatoes | $1\frac{1}{2}$ quarts water |
| $\frac{1}{2}$ cup diced celery | |

Brown meat and onion slightly in 2 tablespoons butter. Add rest of ingredients in large kettle. Add $1\frac{1}{2}$ quarts water and simmer slowly $\frac{3}{4}$ to 1 hour. Serve with crackers as the main dish for lunch or supper. Family favorite.

BEATITUDES FOR A HOUSEWIFE

Blessed is she whose daily tasks are a labor of love, for her willing hands and happy heart translate duty into privilege, and her labor becomes a service to God and all mankind.

Blessed is she who opens the door to welcome both stranger and well loved friend, for gracious hospitality is a test of brotherly love.

Blessed is she who mends stockings and toys and broken hearts, for her understanding is a balm to humanity.

Blessed is she who scours and scrubs, for well she knows that cleanliness is one expression of godliness.

Blessed is she whom children love, for the love of a child is more to be valued than fortune or fame.

Blessed is she who sings at her work, for music lightens the heaviest load and brightens the dullest chores.

Blessed is she who puts away doubts and fears and sweeps out the cobwebs of confusion, for her faith will triumph over all adversity.

Blessed is she who serves laughter and smiles with every meal, for the buoyancy of spirit is an aid to mental and physical digestion.

Blessed is she who preserves the sanctity of the Christian home, for here is a sacred trust that crowns her with dignity.

Hot Dishes

Tuna Noodle Casserole

MRS. RICHARD ANDERSON - MRS. DELBERT OLSON

- | | |
|----------------------------|-----------------------------|
| 2 cups noodles | 2½ Tbsp. flour |
| 1½ cup milk (may use more) | 1 can cream of chicken soup |
| ¼ cup chopped green pepper | 1 can tuna (not grated) |
| ½ cup chopped onion | salt and pepper to taste |
| 3½ Tbsp. fat | Method: |

Fry the onions and peppers in the fat until browned. Add the flour and stir. Then add the milk and stir until thickened and smooth. Add the chicken soup and stir, add the tuna. Pour all in casserole and cover with crushed potato chips. Bake in 350 degree oven for 45 minutes.

African Chow Mein (Hot Dish)

MRS. ORVILLE LARSEN

- | | |
|---------------------------------------|----------------------------------|
| 1 lb. ground veal, tuna or ham-burger | 2 cans cream of mushroom soup |
| 1 cup uncooked rice | 2 cans cream of chicken soup |
| 2 medium chopped onions | 2 cups water |
| 2 cups chopped celery | ¼ lb. chopped cashews or almonds |
| 1 can drained mushrooms | (these may be omitted) |
| | Salt and pepper to taste |

Brown meat, add onions and mix with other ingredients. Bake at 350 degrees for 1½ hours. Serves 14 to 16 people, (½ recipe serves a family generously).

One Dish Meal

MRS. MYRTLE STEFFENSEN

- | | |
|---|------------------------------|
| 1 lb. veal, beef or chicken cut in cubes. | 1 can cream of mushroom soup |
| 2 medium sized onions finely chopped | 4 Tbsp. soy sauce |
| 1 cup chopped celery | 1 tsp. salt |
| 2 Tbsp. fat | pepper to taste |
| 2 cups uncooked rice | 2 cups water |
| | 1 cup cooked peas |

Brown veal, onions, and celery in fat, add other ingredients and mix well. Place in casserole and bake 1½ hours. Serve with potato chips.

Chili

MRS. ART SCHULTZ

- | | |
|---------------------------------------|----------------------|
| 1 lb. hamburger | 2 tsp. chilli powder |
| 2 cups tomato juice (more if desired) | 1 tsp. salt |
| 1 or 2 cans kidney beans | 1 chopped onion |
| | ¼ tsp. pepper |

Brown onion and beef, add remaining ingredients. Cover and simmer 1 hour.

Meat Loaf

MRS. MATHILDA CHRISTENSEN

- | | |
|--------------------|-------------------------|
| 1½ lb. ground beef | ¼ chopped onion |
| 1 cup oat meal | 2½ tsp. salt |
| 2 eggs | ¼ tsp. pepper |
| 1 cup milk | 1 tsp. prepared mustard |

Bake in loaf pan at 350 degree oven for 1 hour.

Deluxe Chicken Casserole

MRS. MINNIE ANDERSON

- | | |
|----------------------------------|--------------------------------|
| 1 boiled chicken, water to cover | $\frac{1}{2}$ tsp. sage |
| 4 or 5 slices bread, cut up | 1 qt. chicken broth |
| 1 onion chopped | Cracker crumbs or potato chips |
| 5 eggs beaten | on top. |
| salt and pepper to taste | |

Cook chicken until tender, remove from bones and cut into bite size pieces. Break bread in cubes, mix chicken and bread and the rest of the ingredients, except the crumbs. Place in greased casserole, top with butter and crumbs or potato chips. Bake 1 hour in 350 degree oven.

Beef Pie

MRS. JOHN DUESTERBACK

- | | |
|---|------------------------------------|
| This will make 24 portions | $1\frac{1}{2}$ cups chopped celery |
| $2\frac{1}{2} \times 2\frac{1}{2}$ inches | 3 cups cubed potatoes |
| 3 lbs. beef cut in small pieces | 1 cup chopped onions |
| 1 qt. water | 1 pkg. peas, fresh or frozen |
| 1 tbsp. salt | $\frac{1}{2}$ cup sifted flour |

Brown meat in its own fat. Add the water and $\frac{1}{2}$ of the salt. Simmer until meat is tender. Add celery, potatoes, onions, peas and the remaining salt and cook until vegetables are almost tender. Drain the broth from the meat and vegetables and add water to the broth if needed to make 1 qt. Add a little of the broth to the flour and stir until smooth. Slowly add the mixture to the rest of the broth and cook until thickened, stirring constantly. Combine the thickened broth with meat and vegetables to serve immediately. Pour stew for one meal into greased baking dish. Top with pastry crust. Bake at 400 degrees for 30 minutes.

Pastry topping for beef pie

- | | |
|----------------------|-------------------------|
| 3 cups sifted flour | 1 cup shortening |
| 2 tsp. baking powder | $\frac{1}{2}$ cup water |
| 1 tsp. salt | |

Sift together flour, baking powder and salt. Cut in shortening until mixture is granular. Add water and mix lightly with fork. Turn the dough out onto a floured board and roll to about $\frac{1}{8}$ inch in thickness and cut to fit the baking dish or freezer container.

To Freeze: Cool meat mixture quickly. Place in ovenproof baking dish and top with pastry. Wrap in freezer packaging material. Or package stew in freezer containers leaving head space. Seal and freeze.

Chicken Hot Dish

MRS. BUD ANDERSON

- | | |
|--------------------------------|-------------------------------|
| 1 cup cut up chicken | 1 teaspoon grated onion |
| 1 can cream of chicken soup | 1 teaspoon lemon juice |
| $\frac{1}{2}$ cup mayonnaise | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup diced celery | $\frac{1}{2}$ teaspoon pepper |
| 2 hard-boiled eggs | 2 cups potato chips |

Mix all ingredients well and bake in greased casserole for 20 minutes at 375 degrees.

Household Hints

MRS. ROY JOHNSON

To fry any meat and to make it brown much nicer use pancake flour, wonderful on fish and chicken. Can also use it on deep fried chicken, dip chicken in milk first or egg mixture and roll in pancake flour.

Baked Beans

MRS. JOHN DUESTERBACK

This will make 25 portions -	1 cup brown sugar, well packed
1 cup each	3½ tsp. powdered dry mustard
2¼ quarts (4 lbs.) dry beans	3 tbsps. salt
4 quarts boiling water	1 cup chopped onion
¾ lb. pork sliced	1 cup molasses
¼ tsp. red pepper	

Add beans to boiling water and boil 2 minutes. Remove from heat and soak in the hot water 1 hour. Or if more convenient, soak overnight after the 2 minute boil. Drain beans and heat the drained liquid. Place beans in bean pots or other covered baking dishes with a slice of pork in the center of each, top with slices of pork. Combine seasonings, onion, molasses and brown sugar and pour over beans. Add hot bean liquid. Additional water may be needed as the beans bake. To serve immediately. Cover and bake at 300 degrees (slow oven) for 6 hours or until the beans are tender.

To Freeze: Bake the beans covered at 300 degrees (slow oven) for 5 hours or until nearly done. Cool quickly, pack in freezer containers leaving head space. Seal and freeze immediately.

Chicken Noodle Hot Dish

MRS. TENA CHRISTENSEN

1 pkg. Noodles - cooked and drained	1 pint whole kernel corn
4 cups chopped cooked chicken	1 can of cream of mushroom soup
2 cups chicken broth	salt and pepper to taste

Mix altogether and place in a casserole - add enough water so it just starts coming to the top. Bake 1 hour.

Chicken Pie

MRS. ART G. ANDERSON

1 chicken (preferably fat)	1 cup cream
3 to 4 pints water (depending on size of chicken)	1 cup flour
2 tsp. salt	¼ tsp. salt
1 cup celery	2 heaping tsp. baking powder
2 sprigs parsley	Add enough flour to handle on board

Cook chicken until very tender in water and salt. Add celery and parsley ½ hour before done. Cut chicken-put in bottom of deep roaster or pan. Either with or without bones. Make gravy from broth, not too thick, pour over chicken.

Now mix cream, with salt, flour and baking powder. Roll out about 1" thick. Cut with cookie cutter and put on chicken and gravy. Carrots and peas may be added to the chicken and gravy. Leave a little space between the biscuits when placing them on the chicken. Bake in 400 degree, 10 minutes, then reduce heat to 350 degrees and bake 15 or 20 minutes depending on size of biscuits, until nice and brown. This makes 10 to 12 biscuits, may be doubled if chicken is large.

Hamburger Rice Casserole

MRS. BUD ANDERSON

1 cup uncooked rice	1 can water
1 lb. hamburger	1 cup diced celery
2 cans cream of chicken soup	½ cup diced onion

Brown hamburger and mix with other ingredients. Bake 1½ hours in 350 degree oven. If dry add a little more water.

Seven Course Dinner

MRS. ED SMITH - MRS. LOUIE ANDERSON

- | | |
|--|--|
| 4 cups diced raw potatoes | 1 can peas (with juice) |
| 2 cups carrots par boiled or canned | 1 cup tomato juice more can be used if needed) |
| $\frac{1}{2}$ cup sliced onion | |
| 1 lb. hamburger (or other chopped meat) browned with 1 cup celery. | |
| Use a little shortening to brown. | |

Method:

Place in baking dish in layers, with salt and pepper. Potatoes first, then carrots, onions, browned meat and celery, peas and tomato juice. Place bacon strips over all. Bake in 350 degree oven about 1 hour. Serves 6 to 8.

Shrimp Hot Dish

MRS. BUD ANDERSON

- | | |
|---|----------------------------------|
| 2 $\frac{1}{2}$ cups cooked rice (1 cup uncooked) | 2 Tbsp. Worcestershire Sauce |
| 2 cans shrimp (cut) | $\frac{1}{2}$ tsp. tabasco sauce |
| Salt and pepper to taste | 1 pt. coffee cream |
| 4 Tbsp. catsup | 4 - 5 Tbsp. shredded almonds |

Mix ingredients well and place in large casserole. Sprinkle potato chips on top. Bake 1 hour in 350 degree oven. Serves 6.

Chinese Noodle Hot Dish

MRS. BUD ANDERSON

- | | |
|--------------------------------|---------------------|
| 2 hard cooked eggs | 1 can mushroom soup |
| 1 can tuna | 1 cup milk |
| 1 can mixed chinese vegetables | |

Before putting in oven add 1 can Chinese Noodles. Bake 30 minutes at 400 degrees. Add salted almonds if desired. Serves 4 - 6.

Corn Meal Dumplings

MRS. MABELLE JENSEN

- | | |
|---|---|
| $\frac{3}{4}$ cup sifted enriched flour | 1 tablespoon minced parsley if you have it. |
| $\frac{1}{4}$ cup corn meal | |
| $\frac{1}{2}$ teaspoon baking powder | 1 egg |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{3}$ cup milk |
| | 2 tablespoons melted shortening |

Sift together flour, corn meal, baking powder and salt. Add parsley. Combine egg and milk. Add to dry ingredients and stir in melted lard. Good with short ribs. Drop dumplings by spoonful on short ribs. Cover slightly. Steam 15 minutes.

Johnny Knows It

MRS. HARVEY ANDERSON

- | | |
|--|--------------------------|
| 2-lbs. ground meat - Brown in own juice | 1 clove garlic |
| 1 large onion | 1 large green pepper |
| Chop all these ingredients and brown in fat. | 1 stalk celery |
| 2 packages noodles - cook separately | 1 can tomato juice |
| Mix with 1 can tomato soup | small jar stuffed olives |
| | 1 can mushrooms |
| Mix well - grate cheese over top. Put in oven to brown cheese. | |

Pork Hot Dish

MRS. WALTER PHELPS

- | | |
|--|-------------------|
| 1 lb. lean pork, cook and grind | 1/3 lb. cheese |
| 1 8 oz. package noodles - cooked and drained | 1 can tomato soup |
| | 1 small onion |

Put all ingredients together and add some of the broth from the meat. Enough to moisten good. Bake for 1 hour.

Surprise Hot Dish

MRS. ARNOLD STENGAARD

Arrange the following ingredients in shallow baking dish in order named - seasoning each layer.

- | | |
|---|------------------------------------|
| 1 15 oz. can green asparagus (tips preferred) | 1 7 oz. can tuna |
| 1 package medium or fine egg noodles - cooked and drained | 1 chopped green pepper |
| | 1 small can mushrooms |
| | 1 cup velveeta cheese - finely cut |

Pour over this a medium white sauce made with:

- | | |
|----------------------|-------------|
| 2 tablespoons butter | 2 cups milk |
| 2 tablespoons flour | |

Bake at 350 degrees for 40 minutes. Serves 8 to 10.

Baked Pheasant

MRS. ARNOLD STENGAARD

- | | |
|---------------------------------|--------------------------|
| 1 young pheasant | 1 cup cream |
| 1 cup milk | 1 teaspoon chopped onion |
| 1 teaspoon chopped green pepper | Salt and pepper to taste |
| 1 can mushrooms | |

Cut pheasant in pieces, dredge well in seasoned flour, brown in baking pan, sprinkle with onion and green pepper, heat cream and milk and mushrooms. Pour over pheasant. Bake until pheasant is tender, more milk may be added if necessary. Bake in slow oven.

Porcupine Meat Balls

MRS. ARNOLD STENSGAARD

- | | |
|------------------------|--|
| 1 lb. ground beef | 1 can tomato paste |
| 3/4 cup chopped onion | 3 cans water or 1 can tomatoes (No. 2 1/2 can) |
| 3/4 cup uncooked rice | 1/3 cup milk |
| 3/4 cup cracker crumbs | 1/8 teaspoon pepper |
| 1 1/2 teaspoons salt | |

Mix together, form small meat balls, brown in small amount of shortening. Pour tomatoes over the meat, simmer for about 1 hour.

Escalloped Corn

MRS. HAROLD MOGLER

- | | |
|----------------------------------|--------------------------|
| 2 T butter | 1 1/2 c of milk |
| 2 T flour | 1 egg slightly beaten |
| 3/4 t each onion and dry mustard | 2 cups whole kernel corn |
| 1/8 t red pepper | Buttered crumbs |
| salt to taste | |

Melt butter in sauce pan add flour and seasonings and blend. Add milk and cook and stir until resulting sauce is smooth and *slightly* thick. Add egg and corn and blend. Pour in lightly buttered 1 quart casserole and top with buttered crumbs. Bake in 350 degree oven for 20-25 minutes or until slightly brown. 5-6 servings.

Good Pork Chops

MRS E. C. CHRISTENSEN

Brown your pork chops on both sides and season with salt and pepper. Pour over them a can of Cream of mushroom soup. Let simmer for 1 hour slowly. Yum good.

Barbecued Chicken in a Skillet

MRS. ROY JOHNSON

This makes 4 servings	Thick barbecue sauce (Yield 1½ cups)
1 tender grown chicken, cut for frying	2 small onions (chopped fine)
Salt and pepper	2 Tbsp. vinegar
½ cup butter	2 Tbsp. worchester sauce
1 cup barbecue sauce	1 tsp. chili powder
Roll chicken in pancake flour and brown in butter. After brown, add 1 cup barbecue sauce	¾ cups water
	¾ cup catsup
	1 tsp. salt

Mix altogether - cover and simmer. Keep in refrigerator.

French Fried Onions

MRS. HARVEY ANDERSON

Peel large onions and slice ¼ inch thick. Soak in milk about 1 hour. Separate into rings. Dip into batter. Fry in deep fat until brown. Drain on scotch towel or brown paper. Batter:

1 cup flour	2 eggs beaten
2/3 cup milk	dash of pepper
½ tsp. salt	

Mix and beat. Half of this recipe is enough for 2 large onions.

Chicken and Dumplings

MRS. ART G. ANDERSON

Cook chicken in salt water until tender	1 cup water
Add a little parsley (optional)	2 Tbsp. butter
Bring to boil:	1 cup flour

Remove from heat, let cool, then add 2 eggs, one at a time and beat. Drop by teaspoonful into broth and cook with cover on 5 to 10 min. Cut one to see if done inside. May add potatoes, cut in small pieces, peas or carrots, before adding dumplings.

Corned Beef Hot Dish

MRS. BUD ANDERSON

8 oz. pkg. noodles	½ cup chopped onions
1 - 12 oz. can corned beef	¾ cup buttered bread crumbs
1 can cream of chicken soup	¾ lb. diced velveeta cheese
1 cup milk	

Cook noodles, add diced corned beef and cheese, soup, milk and onions. Pour into greased casserole, top with buttered bread crumbs. Bake at 350 degrees for 45 minutes. Serves 4-6.

Salads

Cabbage Salad

MRS. CHESTER BROWN

- | | |
|---|------------------------|
| 1 large head cabbage (shredded) | 1 cup sugar |
| 2 or 3 carrots (grated) | 1 cup vinegar |
| Diced grated pepper
(as much as desired) | 1 teaspoon celery seed |
| A little onion | 1 teaspoon salt |

Let this mixture come to a boil until sugar is dissolved. Pour it hot over the vegetable mixture. Let stand all night in the refrigerator.

Vegetable Salad

MRS. CHESTER BROWN

2 packages lemon jello dissolved in $1\frac{1}{2}$ cups boiling water. Let stand until cool. $\frac{1}{2}$ cup salad dressing. Fill the cup with milk. Add a little salt and pepper, mix with jello. Add:

- | | |
|--------------------------------------|----------------------|
| 1 teaspoon sugar | 1 tablespoon vinegar |
| Mix with chopped vegetables such as: | |
| Chopped cabbage | Chopped green pepper |
| Chopped celery | Chopped onion, etc. |
| Grated carrots | |

Cottage Cheese Salad

MRS. CHESTER BROWN

- | | |
|------------------------------|---|
| 1 pkg. lime gelatin | Small can of crushed pineapple
(drained) |
| 2 cups cottage cheese | |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup chopped nuts |
| Juice of $\frac{1}{2}$ lemon | 1 pimento sliced (canned) |

Mix gelatin according to directions on package. Let set until firm and beat until fluffy. Add rest of ingredients. Put into salad molds which have been rinsed in cold water. Let set. Serve on salad greens, can be topped with a maraschino cherry.

Holiday Salad

MRS. BUD ANDERSON

1 package lime gelatin - dissolved in 2 cups hot pineapple juice. Set aside, and when starting to set, add 20 marshmallows cut, 1 scant cup salad dressing, 1 3-oz. package cream cheese-softened, $\frac{1}{4}$ cup crushed pineapple-drained, $\frac{2}{3}$ cup cream-whipped. Place in 13x8 pan and chill until set. Then mix 1 package cherry gelatin with 2 cups hot water. Cool and pour over top of above.

Fruit Salad

MRS. ROY JOHNSON

- | | |
|--|-------------------------------------|
| 1 pkg. miniature marshmallows | 3 oranges, sliced (peeled) |
| 1 can pineapple tidbits drained
(No. 2 can) | 3 apples, sliced (peeled) |
| 1 can fruit cocktail drained
(No. 2 can) | 3 bananas (add just before serving) |
| | Tokay grapes in season |
| | White grapes in season |

Combine the drained fruits and marshmallows, add oranges, apples with a little lemon to prevent darkening. Thicken the drained pineapple and cocktail juice with 2 tablespoons cornstarch. Cool. Add to the fruit, let stand in refrigerator 8 to 12 hours. Add bananas just before serving. Serve on lettuce leaf, serves 4 to 6.

Lancaster Salad

MRS. HENRY MEYER

3 cups of water
½ cup sugar
Boil 5 minutes. Remove cloves and pour over 2 packages lime jello
-cool. Add ½ cup finely diced celery and 1 small can crushed pineapple
and ½ cup finely diced sweet pickles.
MRS. CARL GLOE

Cranberry Salad

MRS. CARL GLOE

Grind: 2 cups cranberries, 1 package marshmallows, about 10 oz.
Then whip 1 cup cream and sweeten. Drain juice from 1 small can of
crushed pineapple (do not use juice). Now combine ingredients and chill
good in refrigerator before serving.

Frozen Fruit Salad

MRS. EDGAR WEISS

Cut in halves 1 lb. white grapes or 1 can Royal Ann Cherries. Dice
1 (No. 2) can pineapple slices or tidbits. Drain fruit well. Add ½ cup nut
meats and ½ lb. miniature marshmallows. Mix 1 tablespoon cornstarch and
½ cup milk, add 2 beaten eggs. Slowly stir in juice of 1 lemon, cook until
thick. When cool whip and add ½ pint whipped cream. Mix in fruit and
freeze. This can be frozen in individual salad molds or bread pans and then
sliced. Serve on crisp lettuce leaf.

Molded Tuna Loaf

MRS. EDGAR WEISS

2 tablespoons unflavored gelatin
½ cup cold water
1 can condensed cream of celery soup
¼ cup lemon juice
1 tablespoon prepared mustard
1 teaspoon salt
1 cup salad dressing
1 cup coarsely chopped celery
2 or 3 cans of 1½ oz. can of tuna
½ cup grated cucumber
¼ cup chopped green pepper

Soften gelatin in cold water. Heat soup until boiling, remove from
heat - add gelatin and stir to dissolve. Blend in lemon juice, mustard and
salt. Chill until partially set. Add salad dressing. Fold in other ingredients.
Pour in salad mold and chill. Makes a pan 8½x4½x2½ also.

Lemon Salad

MRS. RICHARD ANDERSON

1 pkg. lemon jello
2 cups crushed pineapple
¾ lb. pkg. cream cheese
2 tablespoons pimento
½ cup diced celery
1 cup whipping cream
Drain pineapple - heat juice - dissolve jello in juice. Blend cheese
and finely cut pimento. When jello begins to thicken add ingredients—fold-
ing in whipped cream last. Make in 8x10 pan so it can be cut and served in
squares on lettuce.

Banana Salad

MRS. ROY JOHNSON

3 oranges peeled and cut up
1 N.o 2 can pineapple - tidbits
Soak over night, drain off juice and thicken with 1 tablespoon lemon
juice, 2 tablespoons cornstarch. Cook until clear and cool. Slice 2 bananas
into above fruit. Pour glaze over fruit. Decorate with garden leaf lettuce
and red cherries.

Delicious and Pretty Salad

MRS. MILFORD MOHROR

- | | |
|-------------------------------------|------------------------------|
| 1 pkg. lemon jello | 1 ½ cups hot water |
| 1 tablespoon vinegar | |
| Set and whip. | |
| ½ cup salad dressing (Miracle Whip) | 1 cup grated American cheese |
| 1 cup celery (cut fine) | 1 tablespoon minced onion |
| ½ cup stuffed olives | |
| Fills large mold. | |

Refrigerator Fruit Salad

MRS. BUD ANDERSON

- | | |
|---------------------------------------|--------------------------------------|
| 1 No. 2½ can fruit cocktail, drained | SAUCE: |
| 1 small can pineapple chunks, drained | 2 eggs, beaten |
| ½ lb. miniature marshmallows | 4 tablespoons sugar |
| ½ pint cream, whipped | 4 tablespoons lemon juice or vinegar |
| | 1 tablespoon butter |

Mix eggs, sugar, lemon juice and butter together and cook about 5 minutes. When cold add to whipped cream. Mix fruit and sauce together. Place in refrigerator and let stand until the next day. Mixture hardens with standing. Serve on lettuce leaves, 6-8 servings.

Fall Fruit Salad

MRS. PETER ALBERTSEN

Dissolve and add balance.

- | | |
|--------------------------------------|---------------------------|
| 1 pkg. lime jello | ½ cup mayonnaise |
| 1 pkg. lemon jello | ¼ teaspoon salt |
| 2 cups hot water | 1 ½ cups diced raw apples |
| 1 cup cold water | ½ cup white grapes |
| 2 tablespoons lemon juice or vinegar | ¼ cup nut meats |

Cranberry Relish

MRS. ADOLPH WEISS

- | | |
|---|---|
| 3 cups whole cranberries | Add sugar to taste |
| 2 apples (cut out core and spots,
do not peel just wash) | 1 orange (take seeds out, do not peel
just wash) |
| Grind with medium knife in grinder and chill. | |

Sunday Supper Salad

MRS. EARL ANDERSEN

- | | |
|--|-----------------------------------|
| 3 cups diced, cooked chicken
(4½ lb. stewing) | ½ cup salad dressing (mayonnaise) |
| 1 ½ cups diced celery | 2 tablespoons chopped parsley |
| 1 cup seedless, green grapes | 1 tablespoon lemon juice |
| 1 cup peanuts | ½ teaspoon salt |

Mix all ingredients together. Serve on plate decorated with lettuce and jellied cranberry sauce. Serves approximately 15.

Raw Cranberry Salad

MRS. PETER ALBERTSEN

Grind: 1 lb. raw cranberries. Add:

- | | |
|--------------------------------------|---------------------------|
| ½ cup sugar | 1 lb. midget marshmallows |
| 1 tall can drained crushed pineapple | 1 cup cream—whipped |

Mix all together, store in refrigerator for 12 hours. Keeps well and also freezes well.

Molded Pineapple-Cottage Cheese Salad

MRS. CHRIS S. ANDERSEN

- | | |
|-------------------------------|----------------------------------|
| 1 pkg. lime jello | $\frac{1}{2}$ cup salad dressing |
| 1 pkg. lemon jello | 1 cup small curd cottage cheese |
| 2 cups boiling water | 2 tablespoons horseradish |
| 1 No. 2 can crushed pineapple | $\frac{1}{2}$ cup chopped nuts |
| 1 cup evaporated milk | |

Dissolve jello in boiling water. Add crushed pineapple and juice. Chill until partially set. Whip. Mix together evaporated milk, salad dressing, cottage cheese, horseradish. Fold into whipped jello. Add nuts. Fill $1\frac{1}{2}$ qt. mold and refrigerate until firm. Unmold on serving plate. Garnish with endives and red grapes.

Lime Jello Salad

MRS. LOUIE ANDERSON

Two packages lime jello, 3 cups hot water; mix and cool 'til it is lightly set or syrupy; then beat 'til frothy. Beat 1 cup cream and add 1 package of Philadelphia cream cheese. Fold the cream and cheese mixture into the jello, and add bananas, crushed pineapple, nuts, maraschino cherries and marshmallows.

Fruit Salad

MRS. WALTER PHELPS

- | | |
|-----------------------|---------------------------------|
| 1 large can pineapple | 1 large apple |
| 2 oranges | $\frac{1}{2}$ cup walnuts |
| 4 bananas | Small marshmallows—about 2 cups |
| 1 cup white grapes | |

Cut fruit in small pieces and add cold dressing.

Dressing

- | | |
|---------------------------------|--------------------------------|
| 1 cup sugar | 1 egg |
| 1 heaping tablespoon cornstarch | Small piece of butter |
| $\frac{1}{2}$ teaspoon salt | Juice from lemon to suit taste |

Mix sugar, salt, cornstarch, stir in egg, add pineapple juice and lemon juice, cook until thick. Cool. This salad can be made the day before it is to be served. Do not add bananas until you are ready to serve.

Cranberry Salad

MRS. DONALD SMITH

- | | |
|------------------------------|-------------------------------|
| 1 pkg. cranberries—ground up | 1 pkg. small marshmallows |
| $1\frac{1}{2}$ cups sugar | 1 small can crushed pineapple |
| 1 cup cream—whipped | |

Fold all this into ground cranberries and let set awhile before serving.

Pineapple Salad

MRS. MILFORD MOHR

Heat juice of one can (large) crushed pineapple with $\frac{1}{2}$ cup butter to boiling. Have mixture of 2 heaping teaspoons flour, $\frac{1}{2}$ cup sugar and 2 eggs. Add hot mixture to egg mixture and replace on heat. Bring (stir) to boil. Remove mixture from heat. Add pineapple and approximately 15 marshmallows while hot. Cool and add two cut up bananas. Many variations may be made with this recipe. Approximately 4 servings.

Cranberry Salad

MRS. ARNOLD STENSGAARD

2 cups water, 2 cups sugar. Boil until a little syrupy. Add 2 cups ground cranberries. Boil exactly 5 minutes after it starts to boil. Cool slightly. Add 1 package raspberry jello. Stir until jello dissolves. Put in cool place. Best, made the day before you plan to serve it.

Salad Dressing

French Dressing

MRS. ALTIDA JOHNSON

- | | |
|--------------------------------|--------------------------------|
| 1 medium onion cut fine | $\frac{1}{2}$ cup sugar |
| 1 teaspoon salt | 1 can tomato soup |
| 1 teaspoon dry mustard | $1\frac{1}{2}$ cups mazola oil |
| $\frac{3}{4}$ teaspoon paprika | $\frac{3}{4}$ cup vinegar |

Put in fruit jar and shake.

French Dressing

MRS. MILFORD MOHROR

- | | |
|------------------------------|---------------------------|
| 1 can Campbell's Tomato Soup | 1 teaspoon celery seed |
| $\frac{1}{3}$ cup sugar | 1 teaspoon mustard seed |
| $\frac{1}{3}$ cup vinegar | 1 teaspoon Worcestershire |
| $\frac{1}{3}$ cup salad oil | (optional) |
| $\frac{1}{2}$ teaspoon salt | medium onion (grated) |

Blend together with mixer in order given. Makes 1 pint plus.

Spring Time Dressing

MRS. A. F. IMBROCK

- | | |
|------------------------|---------------------------|
| 1 teaspoon salt | $\frac{1}{2}$ cup sugar |
| 1 teaspoon dry mustard | $\frac{3}{4}$ cup vinegar |
| 1 teaspoon paprika | 1 cup salad oil |
| 1 teaspoon celery seed | 1 teaspoon minced onion |

Place all ingredients in top of double boiler over hot water and beat for 3 minutes or until slightly thickened. This will blend ingredients well. Place in covered jar and keep in refrigerator. Before using beat or shake well. For fresh fruit or vegetable salad.

Boiled Salad Dressing

MRS. CHESTER BROWN

- | | |
|--------------------------------|------------------------------------|
| 2 eggs or 4 yolks | $\frac{1}{2}$ teaspoon dry mustard |
| 3 tablespoons flour | $\frac{1}{3}$ cup vinegar |
| $\frac{1}{3}$ cup sugar | $\frac{2}{3}$ cup water |
| 1 teaspoon salt | 2 tablespoon lemon juice |
| $\frac{1}{2}$ teaspoon paprika | |

Beat eggs. Add flour, sugar and seasonings. Add the rest of the ingredients. Cook slowly in a double boiler. Stir constantly until thick and creamy. Beat well and pour into glass jar which has been rinsed with cold water. When used for potato salad, thin it with sweet or sour cream. It may be whipped for fruit salad. This dressing will keep indefinitely in the refrigerator.

Dressing

MRS. HENRY MEYER

- | | |
|-----------------|---------------------------|
| 1 cup salad oil | 1 cup sugar |
| 1 cup vinegar | 1 garlic bud, salt pepper |
| 1 cup catsup | |

Cooked Salad Dressing

MRS. MILFORD MOHROR

Wonderful for Potato salad.

Place on stove and heat to almost boiling:

1/3 cup water 3/4 cup sugar

2/3 cup vinegar

Beat 4 eggs add blend dry ingredients:

1 teaspoon mustard 1/4 teaspoon pepper

1/2 teaspoon salt 1 rounding tablespoon flour

Add hot mixture to dry ingredients gradually. When mixture is smooth, add rest of liquid. Place back on stove and stir until mixture boils. Cool and store in refrigerator. When I use this I add about 1 cup sweet-sour cream. Makes 1 quart.

French Dressing

MRS. ART G. ANDERSON

Medium sized onion grated 1/2 cup catsup

1/2 cup sugar 1/3 cup mazola oil

Mix and let stand 30 minutes 1/3 cup vinegar

Then add:

Keep in refrigerator and shake before using. This dressing is good on a tossed salad.

Salad Dressing

MRS. ALFRED LILYGREN

3/4 teaspoon salt 2 1/2 tablespoons butter (melted)

1/2 teaspoon dry mustard 1 egg

1 tablespoon flour 3/4 cup cream

1 tablespoon sugar 1/4 cup vinegar

Mix salt, mustard, flour and sugar. Add butter, egg, cream and vinegar. Boil until it begins to thicken. This makes about 1/2 pint.

Easy and Good Home Made Salad Dressing

MRS. ADOLPH WEISS

4 tablespoons flour 4 tablespoons butter

2 teaspoons salt 4 eggs beaten

1 cup sugar 2/3 cup water

2 teaspoons ground mustard 1 1/2 cup vinegar

Mix dry ingredients. Add butter, beaten eggs, liquid and cook until thick (not to thick as it thickens some as it cools. Makes 1 quart.

Recipe For a Happy Home

MRS. EARL ANDERSON

Take one enclosure, walled and roofed, large or small; add one man one woman, and several children of assorted sizes; surround by green grass, flowers and trees if possible, although this is not necessary; add furniture and a moderate amount of money; if desired a spicing of dogs, cats and birds may be added; garnish with a large circle of friends and pour over the whole as a generous measure of love, and mutual understanding; invite as a permanent guest the Great Friend who will never desert you, in want or woe.

This will give you something that can be served at all times, to every one, and the supply, like the widow's mite, will never grow less.

Sandwiches

Huntbergers

MRS. JOHN DUESTERBACK

- | | |
|-----------------------------|---------------------|
| 6 hamburger buns | 1 teaspoon salt |
| 1 lb. ground beef | 1 teaspoon pepper |
| 2 tablespoons chopped onion | 2 cans tomato sauce |

Hollow out center of buns leaving bottoms and $\frac{1}{2}$ inch rim. Crumble up bread you removed and mix with meat, onion, salt and pepper and $1\frac{1}{2}$ cans tomato sauce. Fill buns and bake on cookie sheet at 375 degrees for 20 minutes. Spoon remainnig sauce over buns. Bake about 5 minutes more until sauce is hot.

Saturday Nite "Special"

MRS. ARNOLD STENSGAARD

- | | |
|----------------------|---------------------------------|
| 1 pound hamburger | $\frac{1}{2}$ cup chopped onion |
| 2 tablespoons butter | 2 tbalespoons prepared mustard |
| 2 tablespoons catsup | 1 can chicken gumbo soup |

Brown onion and hamburger and add remaining ingredients. Simmer 45 minutes and serve hot on buns.

Hot Sandwiches

MRS. ARNOLD STENSGAARD

- | | |
|---------------------------------------|------------------------------|
| 1 lb. hamburger | 6 tablespoons cracker crumbs |
| $\frac{1}{2}$ lb. smoked ham — ground | 2 cups tomato juice |
| $\frac{1}{2}$ medium onion — chopped | salt and pepper |
| 1 egg | |

Combine ingredients. Mix well. Season to taste. Cook slowly, stirring frequently, for about 1 hour. Serve hot between halves of buttered buns.

Barbecue Sauce

MRS. ADOLPH WEISS

- | | |
|---------------------------------|---|
| $1\frac{1}{2}$ pounds hamburger | $\frac{1}{2}$ green pepper cut fine, simmer |
| 1 medium onion (fry till brown) | till tender |
| 1 cup celery cut fine | |

Add:

- | | |
|-------------------------------------|---|
| 1 can tomato soup | $\frac{1}{4}$ teaspoon pepper |
| 1 can mushroom soup | 1 teaspoon chile powder |
| $\frac{1}{2}$ bottle catsup | Salt to taste or about $\frac{1}{2}$ teaspoon |
| $\frac{1}{2}$ bottle barbecue sauce | |

Cheese Spread

MRS. HARVEY ANDERSON

- | | |
|---|---------------------------------|
| 2 lb. box velveeta cheese or any cream cheese | 2 cans pimentos |
| 1 cup cream | 1 clove garlic (optional) |
| $\frac{1}{4}$ lb. butter | $\frac{1}{4}$ teaspoon sugar |
| | $1\frac{1}{3}$ teaspoon paprika |

Cut up cheese, add all ingredients and melt over slow fire. Set in refrigerator to cool. Will kee indefinitely in refrigerator.

Sandwich Spread

MRS. CHESTER BROWN

- | | |
|-------------------------------------|---------------------------|
| $1\frac{1}{3}$ lb. Cheese — creamed | 9 stuffed olives |
| 3 hard boiled eggs — chopped | 2 slices of chopped onion |
| 2 tablespoons salad dressing | |

Spamburgers

MRS. ALTON (BUD) ANDERSON

MRS. ART ANDERSON

LULU ANDERSON

Grind:

1 can Spam

1 green pepper

1 onion

Mix with 1 can tomato paste

Melt $\frac{1}{2}$ lb. velveeta cheese and $\frac{1}{4}$ lb. butter over a slow fire stirring constantly. Mix with meat mixture. Put into weiner or hamburger buns and wrap individually in aluminum foil.

Heat in 400 degree oven or electric fry pan for about 10 minutes or until thoroughly hot. Enough for about 30 buns. Any mixture that is left over can be kept in the refrigerator for several days or frozen.

Hot Dog or Hamburger Relish

MRS. A. F. IMBROCK

4 cups onions

6 cups sugar

4 cups cabbage

4 cups cider vinegar

4 cups green tomatoes

2 cups water

12 green peppers

1 tablespoon celery seed

6 red peppers

2 tablespoons mustard seed

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

1 teaspoon tumeric powder

2 quarts cold water

Clean vegetables and grind with coarse grinder-knife. Mix salt through and let stand over night. Rinse well with 2 quarts of cold water. Drain well. Mix together the remaining ingredients. Add vegetables, bring to a boil and then simmer for 3 minutes. Seal at once in hot sterilized jars. Makes 8 pints.

How to Preserve a Husband

Be careful in your selection. Do not choose too young, and take only such varieties as have been reared in a good moral atmosphere.

When once decided upon and selected, let that part remain forever and give your entire thought to preparation for domestic use.

Some insist on keeping them in a pickle, while others are constantly getting them into hot water.

Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses. Then wrap well in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with the fruits of constant devotion and milk of human kindness.

When thus prepared, they will keep for years. (We hope this gets desired results, which is to help women who have 'em to keep 'em and those who don't have 'em to get 'em and keep 'em well preserved.)

Preserved Children

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

Pickles

Garlic Dill Pickles

MRS. ART SCHULTZ

14 cups soft water
¾ cups canning salt

1 cup vinegar
1 teaspoon alum

Wash pickles, put in dill in bottom of jar, fill ¾ full with pickles, put more dill on top plus a section of garlic in each jar. Pour boiling brine over pickles. Seal. I can my pickles the same day I pick them.

Cabbage Special (Relish)

MRS. ANNA DAHMS

12 medium sized onions
2 medium sized heads of cabbage

8 carrots, more if you like
8 green or red peppers

Grind and mix with ½ cup salt. Let stand 2 hours, then drain and mix in 2 pints of vinegar, 3 cups sugar, 1 teaspoon mustard seed and ½ teaspoon celery seed. If this is not enough vinegar to cover, add a little more. No cooking required. This may be put in fruit jars. It will keep indefinitely.

Quick Sweet Pickles

MRS. E. C. CHRISTENSEN

Pack small or medium or dill size cukes in 2 quart jars, and to each jar add the following:

2 cups cold vinegar
2 level tablespoons coarse salt

1½ tablespoons pickling spices
1 teaspoon powdered alum

Then fill with cold water and seal. Let stand about 3 weeks before starting to use them. Open jars as you use them. Then have ready 2 one-quart jars. Remove cukes and wash in cold water. Slice lengthwise and place in quart jars and to each jar add 2 cups sugar and a little cold water to make a syrup. Shake jar to dissolve sugar. Keep in refrigerator and every once in a while shake jar. Let stand 24 hours before using. A little more sugar may be added as that is what makes the crispness and color.

Chunk Pickles

MRS. H. H. SCHULTZ

Wash and soak medium sized cucumbers in salt brine made of 1 cup salt, 13 cups of water for 3 days. Drain and soak for 3 days in fresh water. Drain and make solution of 9 cups cold water, 1½ cups vinegar and 1½ teaspoons powdered alum. Soak in this solution for 3 days. Drain and put in large kettle and cover with hot syrup made of 3 cups vinegar, 6 cups sugar and 1½ teaspoons mixed spices. Let stand 48 hours. Pack in jars. Heat syrup, pour it over pickles. Seal.

Beet Pickles

MRS. TENA CHRISTENSEN

Cook and slice beets and pack in jars. Pour this juice over:

1 cup water
1 cup sugar

½ cup vinegar

Heat until it is about boiling. Add 4 cloves (whole) to each quart of beets, then pour on the hot juice. Seal jars. Heat and boil for about 5 to 10 minutes. This makes juice for 3 quarts.

Crystal Cukes

MRS. WALTER PHELPS

Slice cucumbers in chunks and soak 48 hours in brine of 2 tablespoons salt in 2 quarts of water. Drain and pour boiling water over cukes and let cool. Drain. Make a syrup of 2 cups of sugar, 1 cup vinegar, 1 whole cinnamon stick and whole cloves to suit taste. Boil and pour on cukes. Repeat 2 mornings in succession and on the third day heat through and put in jars and seal. Green coloring may be added.

Virginia Slicers

MRS. HENRY MEYER

1 gallon cucumbers, sliced thin. Soak 1 week in 1 gallon water with 1 cup salt. Stir each day. Drain, rinse and soak one night in water to cover with 1 tablespoon alum. Drain, rinse and drain again. Boil 10 minutes in water to cover with 1 teaspoon powdered ginger. Drain, rinse and drain. Bring to boil:

6 cups sugar	1 teaspoon salt
2 cups water	Mixed spices
4 cups vinegar	

Add slices, boil 20 minutes. Seal hot. Slices will be nice and green and transparent.

Beet Relish

MRS. PETE ALBERTSON — LULU ANDERSON

1 quart coarsely chopped cooked beets	1 teaspoon salt
1 quart chopped raw cabbage	1 teaspoon pepper
1 cup horseradish	1½ to 2 cups vinegar — just enough to moisten
2 cups sugar	

Mix all together, pack in jars and seal. Do not heat.

Corn Chowder

MRS. CLARENCE SMITH

15 ears sweet corn	1 tablespoon celery seed
1 quart chopped cabbage	¾ tablespoon tumeric
12 onions	2 cups sugar
3 green peppers	1 quart vinegar
3 red peppers	salt to taste
1 tablespoon ground mustard	

Pre-cook corn 3 or 4 minutes, cool and cut from cob. Chop other vegetables fine. Mix together and add the other ingredients. Cook for 25 minutes. Put in jars and seal.

Sweet Pickles

MRS. CHESTER BROWN

7 lbs. cucumbers — sliced. Cover with: 2 cups of powdered lime dissolved in 2 gallons of water for 24 hours. Drain and rinse. Cover with clear water for 3 hours. Drain and cover with:

2 quarts vinegar	1 teaspoon celery seed
4½ lbs. sugar (2½ cups to lb.)	1 tablespoon salt
1 teaspoon whole cloves	

Let stand over night. In morning bring to a boil and simmer 35 minutes. Pack and seal. This lime is dehydrated lime and may be purchased at a drug store.

Dill Pickles

MRS. CHESTER BROWN — MRS. ED SMITH

13½ cups water

1 cup coarse salt

6 cups white vinegar

Boil 15 minutes. Pack cucumbers in jars with lots of dill. Add 1 tablespoon sugar to each jar. Do not boil sugar. Pour the boiling brine over cucumbers filling to the top. Add red peppers if you like. Seal tight. Set the jars in boiling water to come over the top. Let stand until cold. These are crisp and do not ferment. They stay nice and clear.

Glorified Watermelon Pickles

MRS. LLOYD MARQUARDT

7 lbs. rind after being peeled and
cut into desired pieces

1 pint white vinegar

½ teaspoon oil of cloves

3½ lbs. sugar

½ teaspoon oil of cinnamon

(I usually use whole cloves and cinnamon in a small cloth sack.)

Cook rind until tender in water to which 2 teaspoons salt and ½ teaspoon powdered alum have been added. When tender drain off all the salt water and rinse well. Make a syrup of the sugar, vinegar, oil of cloves and cinnamon, and pour over rind boiling hot. Let stand until next day. Drain off syrup and boil 7 minutes, pour over rind boiling hot and let stand until next day. Drain off the syrup and boil for 7 minutes. Pack rind in sterilized jars and cover with boiling syrup to within ½ inch of top of jar. Seal.

Bread

Rye Bread

MRS. JOHN DUESTERBACK

Dissolve 2 packages of yeast in 1 quart of lukewarm water with 1 tablespoon sugar. Heat 3 tablespoons molasses with a pinch of soda. Add 3 heaping tablespoons shortening, 1 tablespoon salt, and 1 cup brown sugar. When cool add to yeast and water mixture. Mix in 3 cups rye flour, mix in sufficient white flour to make a stiff dough. Use white flour to knead the bread. Raisins may be added if you prefer. Let rise until doubled in bulk, knead down, let rise again and shape into loaves. Makes 4 loaves. Bake at 375 degrees for about 50 minutes.

Brown Bread

MRS. HAROLD CARLSON

Soak 1 package yeast in ¼ cup water for 5 minutes.

2½ cups warm water

1 tablespoon salt

3 cups whole wheat or graham flour

Stir all together and let stand until bubbles start to rise.

Then add:

½ cup brown sugar 1/3 cup molasses 2 tablespoons shortening

Enough white flour to make a medium stiff dough.

Let rise twice and knead down. Make into loaves and let rise until double. Bake 50 minutes.

Banana Bread

MRS. OLE OLSON

½ cup shortening

¼ cup nut meats

1 cup sugar

pinch of salt

2 eggs well beaten

2 cups flour

2 bananas (crushed)

1 teaspoon soda

Bake in 350 degree oven for 1 hour.

Swedish Rye Bread

MRS. RICHARD ANDERSON

- | | |
|----------------------|------------------------|
| 2 packages dry yeast | 1 quart lukewarm water |
| 4 tablespoons lard | 4 tablespoons molasses |
| 1 cup brown sugar | 1 tablespoon salt |
| white flour | 2 cups rye flour |

Dissolve yeast in lukewarm water to which 1 teaspoon sugar has been added. Add enough white flour to make soft sponge and let stand in warm place until bubbly. Heat molasses and add a pinch of soda and the shortening. Add this to sponge, also add the brown sugar, salt, rye flour, mixing well. Add enough white flour to make dough stiff enough to knead. Put into greased bowl and set in warm place to rise when doubled. Knead and let rise again. Form into loaves, let rise again. Bake 45 minutes at 375 degrees.

Buns

MRS. OLE OLSON

- | | |
|-----------------------|--------------------------|
| 2 cups lukewarm water | 2 cakes (red star yeast) |
|-----------------------|--------------------------|
- Add yeast to water and let stand a few minutes or until the sponge begins to bubble.
Then:
Scald 2 cups milk.
Dissolve $\frac{1}{2}$ cup lard in the milk and then cool. Then mix all together with:

- | | | |
|--------------------|-------------------|-------------------------|
| 2 well beaten eggs | 1 tablespoon salt | $\frac{1}{2}$ cup sugar |
|--------------------|-------------------|-------------------------|
- Then add flour to make dough easy to handle. Bake at 375 degrees.

Banana Bread

MRS. CHRIS ANDERSON

- | | |
|------------------------------|--------------------------------|
| 1 cup sugar | 2 cups flour |
| $\frac{1}{3}$ cup shortening | 1 teaspoon soda |
| 2 tablespoons milk | $\frac{1}{4}$ teaspoon salt |
| 3 large bananas | $\frac{1}{2}$ cup chopped nuts |

First mash the bananas with fork and set aside. Cream sugar and shortening, add milk and mashed bananas. Sift flour, soda and salt and add to first mixture. Add nuts. Bake 1 hour at 350 degrees.

Coffee Cake

MRS. MABELLE JENSEN

Mix together:

- | | |
|-----------------------------------|----------------------------------|
| $\frac{3}{4}$ cup sugar | $1\frac{1}{2}$ cups sifted flour |
| $\frac{1}{4}$ cup soft shortening | 2 teaspoons baking powder |
| 1 egg and stir in | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup milk | |

In separate bowl mix the streusel together thoroughly:

- | | |
|-------------------------------|-----------------------------|
| $\frac{1}{2}$ cup brown sugar | 2 tablepoons melted butter |
| 2 tablespoons flour | $\frac{1}{2}$ cup nut meats |
| 2 teaspoons cinnamon | |

Put half the batter in the bottom of pan — cover it with some of the streusel, add the remainder of batter and then the streusel. Bake 25 to 30 minutes at 375 degrees.

Banana Nut Bread

LULU ANDERSEN

- | | |
|--------------------------|------------------------------|
| 1 cup sugar | $\frac{1}{2}$ cup shortening |
| 2 eggs — beaten | $2\frac{1}{2}$ cups flour |
| 1 teaspoon soda | 3 bananas mashed |
| 8 tablespoons buttermilk | $\frac{1}{2}$ cup nut meats |

Bake 1 hour in moderate oven.

Christmas Fruit Bread

MRS. LEONARD BROWN

- | | |
|------------------------------|--|
| $\frac{1}{2}$ cup shortening | $\frac{1}{4}$ teaspoon salt |
| 1 cup white sugar | 1 teaspoon soda |
| 2 eggs well beaten | $\frac{1}{4}$ cup chopped walnuts |
| 3 bananas mashed | $\frac{1}{4}$ cup maraschino cherries (cut up) |
| 2 cups flour | $\frac{1}{4}$ cup chocolate chips |

Cream shortening and sugar until fluffy. Add egg and beat well; add mashed bananas. Sift dry ingredients together and add to first mixture. Fold in nuts, cherries and chocolate chips. Pour into $9\frac{1}{2} \times 3\frac{1}{2} \times 3$ inch pan which has been well greased and lined with waxed paper. Bake one hour at 350 degrees. Test with toothpick before taking from the oven. If it is still moist bake slightly longer. Turn out of pan, cool, wrap in waxed paper or put in plastic bag. Store in cool place or refrigerator for several hours or over night before slicing.

Apple Sauce Bread

MRS. A. F. IMBROCK

- | | |
|---------------------------------------|-----------------------------------|
| $\frac{1}{2}$ cup shortening | $\frac{1}{2}$ teaspoon cinnamon |
| 1 cup white sugar | $\frac{1}{2}$ teaspoon nutmeg |
| 2 eggs, beaten light | 1 cup sweetened applesauce |
| $1\frac{3}{4}$ cups all-purpose flour | $\frac{1}{2}$ teaspoon soda |
| 1 teaspoon salt | $\frac{1}{2}$ cup chopped walnuts |
| 1 teaspoon baking powder | |

Sift together dry ingredients of flour, salt, baking powder, cinnamon and nutmeg. Cream shortening to soften; add sugar gradually and cream until light.

Beat eggs; add to sugar mixture and beat until fluffy. Add soda to applesauce and add applesauce alternately with flour mixture, beating after each addition. Add chopped nuts.

Pour batter into waxed paper-lined $9\frac{1}{2} \times 5 \times 3$ inch loaf pan. Bake in oven of 350 degrees for 1 hour or until done.

Cool in pan 10 minutes; remove from pan. WHILE STILL WARM, spread top with the following glaze:

- | | |
|---|-------------------------|
| $\frac{1}{4}$ cup sifted powdered sugar | 1 tablespoon warm water |
|---|-------------------------|

Combine ingredients and spread over top of loaf. Allow a little to run down the side of loaf. Serve hot or cold with coffee. Freezes very well and remains nice and moist.

Quick Rolls

MRS. MILFORD MOHROR

- | | |
|-------------------------|--------------------|
| 1 pt. milk | 3 tablespoons lard |
| $\frac{1}{2}$ cup sugar | 3 teaspoons salt |

Bring to boil - cool to lukewarm.

Add two pkgs. granular yeast to 1 cup warm water plus 1 teaspoon sugar. Let stand 10 minutes.

Add lukewarm ingredients plus $6\frac{1}{2}$ cups flour. Knead and let rise in warm place. I push down once - let raise and put into rolls. Makes 3-4 dozen rolls.

Cranberry Fruit Bread

MRS. PETE ALBERTSON

- | | |
|--|-----------------------------------|
| 2 cups flour | Juice and grated rind of 1 orange |
| 1 cup sugar | 2 tablespoons melted shortening |
| $1\frac{1}{2}$ teaspoons baking powder | 1 egg well beaten |
| $\frac{1}{2}$ teaspoon soda | 2 cups chopped raw cranberries |
| 1 teaspoon salt | $\frac{1}{4}$ cup nut meats |

White Bread

MRS. A. F. IMBROCK

All measurements are level. Flour should be sifted, then lifted carefully into a measuring cup. Milk must be scalded and cooled to lukewarm.

YEAST MIXTURE:

- 2 teaspoons sugar ½ cup lukewarm water
2 cakes compressed or 2 pkg. dry yeast

In a large mixing bowl, dissolve sugar in water, add yeast. Stir and let stand 10 min.

SPONGE MIXTURE:

4 cups lukewarm milk, water or potato water (I use ½ milk and ½ water or dry milk with water).

- ½ cup sugar 6 cups flour

DOUGH MIXTURE:

- 5½ cups flour 2 tablespoons salt
½ cup lard, melted or softened

Add to the first mixture in order named and mix well, working in all the flour. Cover with damp cloth and let rest in bowl about 20 min. Then turn onto lightly floured board, and knead until smooth and elastic. Grease bowl, put in dough, and let rise until double, punch down and let rise again. Turn onto floured board and shape into loaves, let rise. Bake at 375 degrees. I bake it at 375 until light brown and then at 300 until finished 40 to 50 minutes. This makes 4 loaves or 2 large and 1 small loaf and 1 large pan of biscuits.

Date Bread

MRS. MILFORD MOHROR

- | | |
|---------------------|--------------------|
| 1 tablespoon butter | 1 teaspoon soda |
| 1 cup sugar | 1 teaspoon salt |
| 1 cup dates | ¾ cup nuts |
| 1 cup boiling water | ½ teaspoon vanilla |
| 2 cups flour | ¼ teaspoon nutmeg |
| 1 egg | |

Pour boiling water over dates and soda.

Cream sugar, butter, eggs, vanilla. Add flour mixture (spices also) and date mixture. I bake in No. 2 cans filled ½ full. 350-375 degrees 35-45 minutes.

Dark Bread

MRS. MYRTLE STEFFENSEN

- | | |
|-------------------------------|--------------------|
| 1 pkg. yeast dissolved in | 2 tablespoons lard |
| ¼ cup warm water | 3 teaspoons salt |
| Add 1 cup milk, 1½ cups water | 3 cups dark flour |
| 2 tablespoons sugar | 3 cups white flour |
| 2 tablespoons molasses | |

Knead, place in warm place and let rise, knead again and let rise, make into loaves and bake.

Baking Powder Biscuits

MRS. ANNA DAHMS

- | | |
|--------------------|----------------------------------|
| 2 cups flour | 3½ level teaspoons baking powder |
| 1 tablespoon sugar | 1½ or 2 cups sweet cream |
| 1 teaspoon salt | |

Roll ½ inch thick and cut with cookie cutter or they may be dropped by spoon on tins. Bake in 350 degree oven for 20 minutes.

Date Bread

MRS. CLARENCE SMITH — MRS. ADOLPH WEISS

- | | |
|-------------------------------|---------------------|
| $\frac{3}{4}$ cup brown sugar | 1 cup dates cut up |
| 1 tablespoon butter | 1 teaspoon soda |
| 1 egg | 1 cup boiling water |
| $\frac{1}{2}$ cup nut meats | pinch of salt |
| $1\frac{1}{2}$ cups flour | |

Pour boiling water over dates and soda — let stand until cool. Add to sugar, eggs, and butter. Then add flour and nut meats and pinch of salt. Mix. Bake in individual bread pan at 350 degrees. Makes one loaf.

Dark Brown Bread

MRS. ORVILLE POLAND

- | | |
|---|--|
| 2 pkgs. active dry yeast | 1 $\frac{1}{3}$ cups lukewarm water |
| $\frac{1}{4}$ cup warm water | 6 cups Occident 100% whole wheat flour |
| 1 cup milk scalded | $\frac{1}{4}$ cup shortening |
| 4 teaspoons salt | |
| $\frac{1}{4}$ cup firmly packed brown sugar | |

Soften yeast in the $\frac{1}{4}$ cup warm water and let stand for 5 minutes. Combine milk, salt, brown sugar and warm water. Add the softened yeast. Add $\frac{1}{2}$ flour and the shortening, beat well. Work in remaining flour. Knead 10 minutes, let rise 1 hour and 45 minutes. Punch down and let rise 1 hour. Divide in loaves, cover and let rise 55-60 minutes. Bake 40-45 minutes in 400 degree oven. This will make 2 loaves.

All Bran Refrigerator Rolls

MRS. HARVEY ANDERSON

- | | |
|-------------------------------|-----------------------------------|
| $\frac{1}{2}$ cup shortening | 1 cup boiling water |
| $\frac{1}{2}$ cup sugar | 1 cup all bran (put in hot water) |
| $1\frac{1}{2}$ teaspoons salt | 2 eggs well beaten |
| 2 packages yeast | 6 cups flour or more |
| 1 cup lukewarm water | |

Mix shortening, sugar, salt, bran, eggs, yeast and then flour. Cover bowl and refrigerate over night or until ready to use. Form into roll, place in muffin tins. Let rise $\frac{1}{2}$ hour. Bake 450 degrees for 20 minutes.

Bran Bread

MRS. CHESTER BROWN

- | | |
|--------------------------------|------------------------------|
| 2 pkgs. Fleischman's yeast | $\frac{1}{4}$ cup warm water |
| Soften and let stand. Combine: | |
| 4 cups hot water | $\frac{3}{4}$ cup sugar |
| $\frac{1}{2}$ cup shortening | $\frac{3}{4}$ cup molasses |
| | 4 teaspoons salt |

Cool until lukewarm. Add softened yeast and stir. Add 6 cups flour (white) and stir. Add 4 cups all bran cereal. Add 5 or 6 cups of white flour. Knead. Let rise twice and put in pans. Let rise and bake in 375 degree oven for 25 to 30 minutes.

Rye Bread

MRS. DELBERT OLSON

- | | |
|------------------------------|--|
| 1 cup scalded milk | 3 tablespoons molasses |
| 2 tablespoons shortening | 1 pkg. yeast— $\frac{1}{4}$ cup lukewarm water |
| $\frac{3}{4}$ cup cold water | $4\frac{1}{2}$ cups white flour |
| 1 tablespoon salt | $1\frac{1}{2}$ cups rye flour |

Let rise $1\frac{1}{2}$ hours — punch down. Let rise $\frac{1}{2}$ hour. Make into 2 balls, cover and let rise 15 minutes. Makes into loaves, let rise 1 hour. Bake in 375 degree oven for 45 minutes.

Feather Rolls

MRS. ROY JOHNSON

- | | |
|---|----------------------|
| 2 pkgs. dry yeast | 1 teaspoon sugar |
| 1 cup warm milk | |
| Beat with mixer and let stand 20 minutes. Then add: | |
| 1 teaspoon salt | 4 tablespoons butter |
| $\frac{1}{2}$ cup sugar | 1 cup warm milk |
| 3 eggs | 4 cups flour |

Beat with mixer, then knead in enough flour to make a soft dough. Put in greased bowl and let rise twice, punching down each time. When it rises the third time any kind of rolls can be made. Clover-leaf butterhorns, tea rolls, cinnamon rolls, fruit filled rolls or coffee cake. Makes about 3 $\frac{1}{2}$ dozen buns, not too large.

Banana Bread

MRS. ELMER SORENSON

- | | |
|-------------------------------|-----------------------------|
| $\frac{1}{2}$ cup shortening | 1 teaspoon soda |
| 1 cup sugar | salt |
| 2 eggs | 1 cup milk |
| 2 medium sized bananas mashed | $\frac{1}{2}$ cup nut meats |
| 2 cups flour | |

Cream shortening and sugar. Add eggs one at a time. Beat well after each addition. Blend in bananas. Sift in flour, soda and salt. Add flour mixture alternately with milk. Last addition of flour. Add nuts. Bake in 350 degree oven for 1 hour.

Coffee Cake

MRS. LOUIE ANDERSON

- | | |
|-----------------------------|------------------------|
| 1 cake yeast | $\frac{3}{4}$ cup lard |
| (soaked in 1 cup warm milk) | 1 teaspoon salt |
| 4 cups flour | |

Mix like pie crust. Add:

- | | |
|-----------------|-------------------------|
| 3 eggs (beaten) | $\frac{1}{2}$ cup sugar |
|-----------------|-------------------------|

and the yeast which has been dissolved in the warm milk. Let stand over night. In the morning divide into three parts. Roll out $\frac{1}{2}$ inch thick, spread with melted butter, sugar, cinnamon and dates, nuts and a little jam. Roll and let rise until double in size. Bake $\frac{1}{2}$ hour in a moderate oven.

Never Fail Angel Food Doughnuts

MRS. ROY JOHNSON

- | | |
|-------------------------------|-----------------------------------|
| 3 eggs (beaten light) | 1 cup sour cream |
| 1 cup sugar | 1 cup sour milk |
| Beat all well. | |
| Sift 1 level teaspoon soda | 1 teaspoon salt |
| $\frac{1}{2}$ teaspoon ginger | 2 rounded teaspoons baking powder |
| $\frac{1}{2}$ teaspoon nutmeg | 5 cups sifted flour |

Mix all ingredients, cut the dough and let rest 20 minutes or longer. Fry in deep fat.

Sugared Yeast Do-Nuts

MRS. MATHILDA CHRISTENSEN

- | | |
|---|--|
| 1 cake yeast | 1 $\frac{1}{2}$ cups milk (scalded and cooled) |
| 1 tablespoon sugar | Put dissolved yeast in milk |
| (dissolved in lukewarm water) | 1 $\frac{1}{2}$ cups flour |
| Beat good, let stand for 1 hour. Cream: | |
| $\frac{1}{2}$ cup sugar | 3 or 4 tablespoons melted shortening |
| 1 egg | 1 teaspoon salt |

Add this to mixture and 3 cups flour. Knead lightly, let stand for 1 $\frac{1}{2}$ hours, roll out to $\frac{1}{3}$ inch thick, let stand 40 minutes and bake in hot lard. Dip in sugar.

Danish Coffee Cake

MRS. LOUIE ANDERSON

- | | |
|---------------------------------|--|
| 1 cup milk | 1 tablespoon salt |
| 2 eggs | 1 teaspoon cardomom |
| $\frac{1}{4}$ cup butter | 1 yeast cake |
| $\frac{1}{2}$ cup sugar (large) | $3\frac{1}{2}$ cups flour or a little more |

Beat eggs well, add sugar and beat again. Heat milk and melt butter in milk. Add yeast to milk mixture after it has cooled. Add to eggs, sugar, salt and cardomom and then the flour. Beat real hard until dough is elastic. Let rise until good and light. Then spread out dough on board. Put melted butter and raisins on and fold dough over and put in pan. Add melted butter on top and sprinkle with cinnamon and sugar. Let rise until light. Then bake in a moderate oven.

Raised Doughnuts

MRS. ART ANDERSEN

- | | |
|---------------------------------|---|
| 1 pkg. yeast | 1 teaspoon salt |
| $\frac{1}{4}$ cup water | 1 egg |
| $\frac{3}{4}$ cup lukewarm milk | $\frac{1}{4}$ cup soft shortening |
| $\frac{1}{4}$ cup sugar | $3\frac{1}{4}$ to $3\frac{3}{4}$ cups flour |

Soften yeast in lukewarm water (110 degrees). Mix lukewarm milk, sugar and salt, add softened yeast. Stir in egg, shortening and part of flour, add remaining flour. Knead on lightly floured surface. Place in greased bowl, turning once to grease surface. Let rise until double, punch down. Let rise until double again, roll about $\frac{1}{2}$ inch thick. Cut — let rise until very light (30 to 40 minutes) leave uncovered. Fry in deep, hot fat (375 degrees). Makes 18 to 24.

Enriched Bread

MRS. DELBERT OLSON

- | | |
|----------------------------------|--|
| 1 pkg. dry or compressed yeast | 2 tablespoons salt |
| $\frac{1}{4}$ cup lukewarm water | 1 tablespoon shortening |
| 2 cups milk | $6\frac{1}{2}$ to $6\frac{3}{4}$ cups sifted flour |
| 2 tablespoons sugar | |

Soften yeast in water. Scald milk and add sugar, salt and shortening and cool. Add 2 cups flour, stirring well. Add yeast and stir. Then add rest of flour and knead about 8 minutes. Cover and let rise about $1\frac{1}{2}$ hours. Punch down and let rise about 45 minutes. Shape into 2 portions and let rest 10 min. Shape into 2 loaves, put in greased pans and let rise until double (1 hour). Bake at 400 degrees for 50 minutes. Turn heat down during baking time.

Parker House Rolls

MRS. CLARENCE SMITH — MRS. ARNOLD STENSGAARD

MRS. ALFRED LILYGREN

- | | |
|-------------------------|------------------|
| 2 cups milk scalded | 2 eggs beaten |
| $\frac{1}{2}$ cup sugar | 2 packages yeast |
| 6 tablespoons lard | 7 cups flour |
| 2 teaspoons salt | |

Pour hot milk over sugar, salt and lard. Let cool to lukewarm. Add yeast that has been dissolved in a little warm water, then add beaten eggs. Mix this and then add flour. Knead well. Let stand and rise until double. Knead down and let rise again. Shape in whichever roll you prefer. These make good clover-leaf rolls, tea rolls or cinnamon rolls. Let rise until double before you bake. Yields about 3 or 4 dozen buns or rolls. Dough has a tendency to be a little sticky.

Butterhorns or Buns

MRS. EDGAR WEISS

- | | |
|------------------------------|---------------------------------------|
| 1 cup milk, scalded | 1 cake fresh or 1 pkg. granular yeast |
| $\frac{1}{2}$ cup shortening | 3 beaten eggs |
| $\frac{1}{2}$ cup sugar | $4\frac{1}{2}$ cups flour |
| 1 teaspoon salt | |

Combine milk, shortening, sugar, and salt; cool to lukewarm. Add crumbled yeast and stir well. Add eggs, then flour; mix to smooth, soft dough. Knead lightly on floured surface. Place dough in greased bowl, cover and let rise until at least doubled in bulk. Divide dough in thirds, roll each third on lightly floured surface to 9 inch circle. Brush with melted fat. Cut each circle in 12 wedge-shaped pieces; roll each wedge, starting with wide end and rolling to point. Arrange in greased baking pan and brush with melted fat or salad oil. Cover and let rise until very light. Bake in moderately hot oven (375-400 degrees) for 15 minutes. For cresants, shape in curve on baking pan. This will also make 36 good size buns if dough is shaped that way.

Desserts

Apple Crisp

MRS. A. F. IMBRÖCK

- | | |
|--------------------------|-------------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ teaspoon salt |
| 1 cup brown sugar | 6-7 apples |
| 1 cup all purpose flour | $\frac{3}{4}$ cup white sugar |
| 1 teaspoon baking powder | $\frac{1}{2}$ cup water |

Pare and slice apple; place in saucepan. Add water and white sugar and cook for about 5 minutes. (Frozen apples may be used. Cook frozen with the sugar and water just until they are thawed apart.) Place apple (and juice) in bottom of a 9 inch square, well greased pan. Combine butter brown sugar, flour, baking powder, and salt and sprinkle over top. Bake in oven of 350 degrees until top is brown and apples are tender. Serve warm with plain cream or cold with whipped cream. Makes 8 large servings.

Coconut-Crunch Torte

MRS. HENRY H. SCHULTZ

- | | |
|--|-----------------------------|
| 1 cup graham-cracker crumbs | 4 egg whites |
| $\frac{1}{2}$ cup chopped moist shredded coconut | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup chopped walnuts | 1 teaspoon vanilla |
| | 1 cup sugar |

Combine cracker crumbs, coconut, and nuts. Beat egg whites with salt and vanilla until foamy; add sugar and continue beating until egg whites form stiff peaks. Fold cracker mixture into egg mixture. Spread in $10 \times 6 \times 1\frac{1}{2}$ baking pan. Bake in moderate oven (350 degrees) about 30 minutes. May serve with butter brickle ice cream.

Blueberry Dessert

MRS. ALTIDA JOHNSON

- | | |
|----------------------------------|--------------------------|
| 16 graham crackers crushed | $\frac{1}{2}$ cup butter |
| $\frac{1}{2}$ cup powdered sugar | |

Mix together and put in pan. Cream together 1 8 oz. package Philadelphia cream cheese and 2 eggs and $1\frac{1}{2}$ cup sugar. Mix well and spread over crumbs. Bake at 325 F. for 20 minutes. Mixture will not look like it is done. When cool spread with blueberry pie mix and serve with whipped cream.

Forgotten Dessert

MRS. ART G. ANDERSON
MRS. WALTER PHELPS

5 egg whites beaten stiff
 $\frac{1}{4}$ teaspoon cream tartar
pinch of salt

Add $\frac{2}{3}$ cup sugar slowly
vanilla

Whip 10 minutes with egg whites. Place in a greased pan 8x8 then put in 450 degree oven which has been preheated. Turn out oven and leave all night. Do not open the oven door. Serve with lemon, apricot or frozen fruit and whipped cream. Serves 9 - 12.

Graham Cracker Dessert

MRS. CHESTER BROWN

Crush 16 graham crackers
 $\frac{1}{2}$ cup sugar

2 teaspoons cinnamon
 $\frac{1}{2}$ cup melted butter

Mix together and line pan with $\frac{1}{2}$ of the mixture. Save remaining half of mixture to put on top of the following pudding mixture:

1 cup sugar
2 cups milk

3 tablespoons cornstarch
2 egg yolks (unbeaten)

Mix altogether, put in double boiler and cook thick, as you do cornstarch pudding. If preferred, cut 2 or 3 bananas in bottom of pan over the graham mixture.

Cottage Pudding

MRS. CLARENCE SMITH

$\frac{1}{2}$ cup sugar
1 egg
 $1\frac{1}{2}$ cup flour
pinch of salt

2 tablespoons shortening
1 cup milk
1 cup apples cut up
1 teaspoon of baking powder

Mix sugar, egg and shortening, then add flour, salt, baking powder and milk. Last stir in cut up apples (rhubarb can be used also). Bake 1 hour or until done in bread loaf pan.

Serve with following sauce.

2 tablespoons butter
 $\frac{1}{2}$ cup sugar

1 tablespoon flour
1 teaspoon nutmeg

Add hot water to this so it looks like a thin gravy.

Blueberry Dessert

MRS. WALTER KRUSE

16 graham crackers
 $\frac{1}{2}$ cup powdered sugar

$\frac{1}{4}$ cup melted butter

Mix well and pat into 8x8 pan. Beat 2 eggs add $\frac{1}{2}$ cup white sugar and 1 large or 2 small Philadelphia cream cheese. Mix cheese with eggs and sugar until smooth. Have cheese at room temperature before you start. Spread on cracker crust. Bake 20 minutes only in 375 oven. Take a can of syrup pack blueberries. Drain half of the juice off and thicken with 3 tablespoons of corn starch and add a little lemon juice. Cook until thick. Cool. Spread over cooled crust and store in refrigerator until ready to eat. Spread with whipped cream on top when ready to serve. This will serve 8 people.

Rhubarb Refrigerator Dessert

MRS. BUD ANDERSON

2 cups sweetened cooked
rhubarb

While still hot add 1 package
strawberry jello

Let stand until cool. Fold in $\frac{1}{2}$ pint cream whipped. Place in 9" square pan lined with graham cracker crumbs. Sprinkle more crumbs on top and chill for several hours or overnight.

Chocolate Cookie Dessert

MRS. ELMER SORENSON

Crush $\frac{1}{2}$ lb. chocolate Hydrox cookies and place in pan. Boil until thin thread.

1 cup sugar $\frac{1}{2}$ teaspoon salt

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

Pour over 3 beaten egg whites and beat like frosting.

Cool and add:

2 tablespoons Almond flavoring $\frac{1}{2}$ cup chopped nuts

1 tablespoon food coloring (red)

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

Overnight Pineapple Dessert

MRS. GRANT NITTEBERG

Mix together:

1 No. 2 can crushed pineapple 6 egg yolks, beaten light

$\frac{1}{2}$ cup sugar

Bring to a slow boil, remove from stove and add:

1 package lemon jello, cool

Beat the,

6 egg whites, Add:

1 cup sugar and beat well, add to cooled mixture.

Crush fine:

$1\frac{1}{2}$ cups crushed graham crackers $\frac{1}{2}$ cup melted butter

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

Press into a 13x9x2 inch pan and bake 10 minutes at 325 degrees, when cold add pineapple filling. A few crushed crackers can be sprinkled on top. Chill overnight and top with whipped cream when ready to serve. Will serve 12 to 15 people.

Rice Krispies Dessert

MRS. ELMER SORENSON

$1\frac{1}{2}$ cups rice krispies

1 cup flaked coconut

$\frac{1}{4}$ cup brown sugar

$\frac{1}{2}$ cup chopped nuts

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

2 quarts vanilla ice cream

Mix together. Put $\frac{1}{2}$ of this mixture in buttered pan. Spread softened ice cream over this. Sprinkle rest of the mixture on top and press down lightly, cover and freeze.

Topping

2 packages 10 oz. raspberries

1 teaspoon lemon juice

Drain 1 cup of juice

Red food coloring

$1\frac{1}{2}$ tablespoon corn starch

Stir juice in corn starch and cook until thick, remove from heat and add lemon and raspberries and food coloring. Chill.

Apple Dessert

MRS. ROY BROWN

3 eggs

3 teaspoons baking powder

2 cups sugar

$\frac{1}{2}$ cup nutmeats

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

3 cups apples pared and cubed

$1\frac{1}{2}$ cups flour

Beat eggs, add sugar and salt. Sift flour, baking powder. Add nuts and flour. Stir this into the egg mixture. Mix apples with egg and flour mixture. Spread in greased pan 12x15. Bake at 350 degrees about 25 minutes.

Marshmallow Delight

MRS. LOUIE ANDERSON

- | | |
|---|-----------------------|
| $\frac{1}{2}$ lb. marshmallows | 1 pint whipping cream |
| 2 teaspoons vanilla | 2 tablespoons sugar |
| $1\frac{1}{2}$ cup diced or crushed pineapple | |

Cut marshmallows in fourths (colored marshmallows are more attractive). Add pineapple and place in covered container in refrigerator overnight. Whip cream, add sugar and vanilla. Fold whipped cream into fruit and marshmallow mixture. Pour into freezing tray and allow to chill thoroughly or partially freeze before serving. Each serving garnished with cherry and nuts.

Boysenberry Dessert

MRS. DICK ANDERSEN

- | | |
|---|---------------------------------|
| $\frac{1}{2}$ lb. marshmallows | $\frac{1}{2}$ cup milk |
| Heat in double boiler until marshmallows are dissolved in milk. Let cool. Then add 1 cup cream—whipped. Heat until thickened. | |
| $1\frac{1}{2}$ cup boysenberries (1 can) | 15 graham crackers |
| $\frac{3}{4}$ cup sugar | $\frac{1}{4}$ cup melted butter |
| 2 tablespoons corn starch. Let cool | |

Mix well. Line a 8x12 pan with $\frac{1}{2}$ of cracker mixture then $\frac{1}{2}$ of marshmallow mixture then the berry mixture, then balance of marshmallow mixture. Sprinkle rest of crumbs on top. Chill, but do not freeze.

Nut Hershey Dessert

MRS. ELMER SORENSON

MRS. BUD ANDERSON

- | | |
|--------------------|------------------------|
| 16 marshmallows | $\frac{1}{2}$ cup milk |
| 4 nut Hershey bars | 1 cup cream whipped |

Melt marshmallows in milk in double boiler. Add broken Hershey bars. Cool. Add whipped cream and pour into graham cracker or ritz cracker crust and chill.

Strawberry Mallow

MRS. BUD ANDERSON

- | | |
|-------------------------|----------------------------------|
| 2 cups strawberries | 1 pkg strawberry jello |
| 12 marshmallows | $1\frac{3}{4}$ cup boiling water |
| $\frac{1}{2}$ cup sugar | 1 cup cream—whipped |

Cut up marshmallows and strawberries. Combine with sugar, mix well, and let stand 1 hour. Dissolve jello in boiling water. Chill. When slightly thickened beat until consistency of whipped cream. Fold in strawberry mixture and whipped cream. Pour into mold or Sherbert glasses. Cool until firm.

Cherry (Pie Mix) Dessert

MRS. EDGAR WEISS

- | | |
|----------------------------------|----------------------------------|
| 16 graham crackers (rolled fine) | $\frac{3}{4}$ cup powdered sugar |
| $\frac{1}{4}$ pound butter | |

Line a pie tin or cake pan with the above mixture.

Filling

- | | |
|---------------------------------|--------|
| 8 oz. Philadelphia cream cheese | 2 eggs |
| $1\frac{1}{2}$ cups white sugar | |

Put this filling on top of the above crust and bake 20 minutes in 325 oven. Cool and top with a can of cherry pie mix or other fruit that you wish. Cut in squares and serve with whipped cream.

Cherry Pecan Dessert

MRS. CHRIS S. ANDERSON

1½ cup graham crackers (crushed) ½ cup brown sugar
½ cup butter

Mix and spread in cake pan. Bake 10 minutes or until set. Heat 1 pound of marshmallows and 1 cup milk in double boiler till smooth. Cool and add 1½ cups whipped cream and ½ cup chopped pecans. Spread this mixture over cracker mixture and set in refrigerator. When ready to serve cut in squares and place a spoonful of red cherry pie mix to which 1 teaspoon almond extract has been added, over the top of the pudding. Then add a dab of whipped cream and a red cherry on top.

Rhubarb Goodie

MRS. PETE ALBERTSON

4 cups rhubarb, cut up 1 cup sugar
2 tablespoons flour ¼ teaspoon salt
¼ teaspoon cinnamon

Combine and place in a buttered baking dish.

Topping: ¼ teaspoon baking powder
¾ cup flour 1/3 cup melted butter
¾ cup brown sugar

Combine and crumble over the first mixture. Bake in 350 oven for 40 minutes. Cool. Serve with whipped cream.

Rhubarb Surprise

MRS. MABELLE JENSEN

1½ cups diced rhubarb ¾ cup all purpose flour
8 marshmallows 1/8 teaspoon salt
1/3 cup brown sugar 1½ teaspoon baking powder
¼ cup butter ¼ cup milk
½ cup sugar ¼ cup finely chopped nut meats
1 egg beaten

Butter a large cake pan 13x9x2 Place diced rhubarb evenly over bottom of pan. Cut marshmallows in small pieces, use a knife dipped in water for easy cutting, and put these pieces over rhubarb in pan. Sprinkle evenly with the brown sugar. Make a batter of creaming butter and sugar, add beaten egg. Sift dry ingredients together and alternately with milk to creamed mixture. Carefully pour batter over rhubarb and marshmallows in baking dish. Bake at 350 degrees for 1 hour. It may be served warm with a little sweet cream poured over when served in individual sherbert dishes. It may be served cold cut in squares and topped with whiped cream. Serves 6 to 8.

Cherry Dream Dessert

MRS. ORVILLE LARSON
MRS. ARNOLD STENSGAARD
MRS. ART G. ANDERSON

36 marshmallows
1 cup milk

Melt in double boiler then let cool. Mix 1½ cups crushed graham crackers and 4 tablespoons melted butter, AND ½ Cup SUGAR. Put ½ of the crumbs in large cake pan. Set in deep freeze a few minutes until set. When marshmallow mixture is cool. Whip 2 cups of cream and mix together. Put ½ of cream mixture over crumbs, then spread 2 cans of cherry pie mix over cream mixture. Top with the rest of the crumbs. This makes a large dessert.

Chocolate Chip Dessert

MRS. A. F. IMBROCK

Break up 1 large angel food cake in bits and place half in buttered cake pan. (9x13). Melt 1 package of chocolate chips with 2 tablespoons of hot water. (cool). Beat 4 egg yolks and add to chocolate mixture. Beat 4 egg whites and fold in mixture. Whip 1 cup cream and pour into mixture. Pour half mix over cake and then add remainder of cake and top with the rest of mixture. Cover top with chopped nuts. Let stand at least 6 hours in refrigerator. Serve with whipped cream or ice cream.

Ice Cream Sundaes

MRS. EDGAR WEISS

1½ cups crisp rice cereal 1 cup flaked cocoanut
¾ cup brown sugar firmly packed ½ cup coarsely chopped walnuts
¾ cup melted butter 1½ to 2 quarts vanilla ice cream

Any berry topping may be used. Combine the above ingredients except the ice cream and berries. Spread ice cream in cake pan. Top with the ingredients. Freeze. When ready to serve top with a berry topping which has been thickened and sweetened. This makes 9 servings.

Dried Apricot Dessert

MRS. ALTIDA JOHNSON

½ pound Nabisco Creams crushed 1 cup powdered sugar
½ cup butter

Cream sugar and butter. Add:

2 beaten egg yolks

Fold in beaten egg whites. Fold 1 cup cooked and sweetened apricot pulp into 1 cup cream whipped. Spread into pan in this manner.

First - ½ of crushed Nabisco crumbs

Third - Pulp and cream mixture

Fourth - The other half of the

Second - The egg mixture

Nabisco crumbs.

Place in refrigerator over night. Serve with whipped cream and maraschino cherry.

Maple Whip

MRS. PETE ALBERTSON

1 envelope Knox Gelatine soaked ½ cup hot water
in ¼ cup cold water 1 pint cream whipped
1 cup brown sugar vanilla

Melt and brown the sugar in a pan. Add to this the hot water. Mix well, pour over dissolved gelatine and let set until it begins to set. Add to the whipped cream to which vanilla has been added. Mix and let mixture set. Serves 8. Nutmeats may be added.

Pineapple Graham Cracker Dessert

MRS. E. C. CHRISTENSEN

Ingredients: 1 cup cream (whipped with ½ lb.
¾ cup butter marshmallows
1½ cups powdered sugar 1 cup well drained crushed
2 well beaten eggs pineapple or a medium size can

Spread thin layer of graham cracker crumbs in bottom of medium size pan. Spread the eggs, butter, and powdered sugar mixture. Sprinkle few more crumbs on this. Then spread the whipped cream mixed with marshmallows. Then sprinkle crumbs again. Spread the crushed pineapple, sprinkle crumbs on top. Chill. Cut into squares and serve with whipped cream topped with a cherry. Serves 15.

Prune Refrigerator Dessert

MRS. BUD ANDERSON

Crush $\frac{1}{2}$ lb. vanilla wafers and put half in bottom of 9x9 pan. Cream $\frac{1}{2}$ cup butter, 1 cup powdered sugar and 2 egg yolks. Spread on crumbs. Beat 2 egg whites until stiff and fold in 1 cup unsweetened prune pulp. Put on top of other mixture and top with 1 cup cream whipped. Cover with remaining wafer crumbs and place in refrigerator for 12 to 24 hours.

Angel Food Dessert

MRS. JOHN DUESTERBACK

- | | |
|------------------------|--|
| 1 long angel food cake | 1 lb. minature marshmallows |
| 2 cups cream (whipped) | 1 small bottle red maraschino cherries |
| 1 cup nut meats | $\frac{1}{2}$ bottle green maraschino cherries |
| 1 cup diced pineapple | |
| 1 cup coconut | |

Break cake into pieces into a 9x12 cake pan. Add nut meats, pineapple Coconut, marshmallows, and cherries, add whipped cream last. Chill 12 to 24 hours.

Grapenut Dessert

MRS. BUD ANDERSON

- | | |
|-----------------------------|-------------------------|
| 4 oranges | 1 cup cream—whipped |
| 4 bananas | $\frac{1}{4}$ cup sugar |
| $\frac{1}{2}$ cup grapenuts | |

Into large bowl cut bite size pieces of fruit, add grapenuts and let set for 20 minutes. Whip cream, add sugar and fold into fruit and grapenut mixture. Freeze just a little. Serves 6.

Cakes

Sour Cream Chocolate Cake

MRS. GRANT NITTEBERG

- | | |
|--|-------------------------------------|
| 1 $\frac{1}{2}$ cup sugar | 2 cups cake flour |
| 1 $\frac{1}{2}$ cup sour cream | 1 $\frac{1}{2}$ teaspoons soda salt |
| 3 eggs | |
| vanilla | |
| 4 tablespoons cocoa in hot water to make paste | |

Put all ingredients in a bowl and mix well. Bake in a moderate oven for 45 minutes. Bake in a 13x9x2 inch pan.

Quaker Cake

MRS. ADOLPH WEISS

- | | |
|--------------------------|--|
| 2/3 cup butter | $\frac{1}{2}$ teaspoon cloves |
| 1 cup brown sugar | $\frac{1}{2}$ teaspoon allspice |
| 1 cup sour milk | 1 teaspoon cinnamon |
| 2 eggs | 2 cups (all purpose) flour |
| 1 teaspoon soda | 1 cup chopped raisins (or ground course) |
| 1 cup walnut meats (cut) | |

Cream butter and sugar. Add beaten eggs, then sour milk and soda mixed. Add part of the flour, then spices and lastly the dredged fruit and nuts with the rest of the flour. Bake in sheet tin. 11 by 15. Makes 21 or more pieces. Good with caramel frosting.

Maraschino Cake

MRS. FRED WEISS

Grease and flour 2 9 inch layer pans or a 13x9 inch oblong pan.

Sift together: :

3 cups sifted cake flour or 2 $\frac{3}{4}$ cups sifted bread flour

4 teaspoons baking powder
1 teaspoon salt

1 $\frac{3}{4}$ cup sugar

Add:

2/3 cup soft shortening

16 maraschino cherries cut in eighths

$\frac{1}{2}$ cup juice from cherries

2/3 cup milk

Beat 2 minutes

Add:

5 egg whites (2/3 cup) unbeaten

Beat 2 minutes. Fold in $\frac{1}{2}$ cup chopped nuts. Pour into prepared pans.

Bake. Cool. Finish with cooked white frosting made with cherry juice in place of water. Decorate with bright red cherries. Bake in 350 degree oven. Bake 30 to 35 minutes for layers, 35 to 40 minutes for square or oblong pan.

Cream Cake

MRS. ART SCHULTZ

1 cup sugar

1 cup cream

1-2 eggs

1 $\frac{1}{2}$ cups flour

Flavoring any kind. If cream is sweet use 2 teaspoons baking powder. If cream is sour use 1 teaspoon soda.

Jelly Roll

MRS. A. DAHMS

1 cup sugar

2 teaspoons baking powder

5 eggs

pinch of salt

6 tablespoons cold water

vanilla

1 cup cake flour - sifted

Whip egg yolks and water until thick, add sugar and whip. Add flour and baking powder and lastly the whipped egg whites. Bake in a pan lined with wax paper for 25 minutes at 375 degrees. Let cool in pan then remove the wax paper and spread with jelly and roll.

Delicate White Cake

MAYE SCHULTZ

2/3 cup shortening

2 teaspoons baking powder

2 cups sugar

$\frac{1}{4}$ teaspoon salt

1 teaspoon vanilla

4 stiff beaten egg whites

3 cups cake flour

1 teaspoon baking powder

Cream shortening and sugar, add vanilla. Add sifted dry ingredients alternately with water. Fold in beaten egg whites with remaining 1 teaspoon of baking powder in them. Bake in 2-9 inch waxed cake pans at 350 degrees for 30 minutes.

Ice Box Fruit Cake

MRS. ART G. ANDERSON

1 can Eagle brand milk (15 oz.)

2 slices candied pineapple

1 cup pecans

$\frac{1}{2}$ cup candied cherries

2 cups orange slices (candy)

2 packages of dates (1 lb.)

1 $\frac{1}{2}$ package cocoanut

Chop fruit and nuts coarsely — add milk last. Pack in a loaf pan. (8x8). Bake 30 minutes in slow oven. Keep in ice box.

Maple Nut Luscious Cake

MRS. ALTIDA JOHNSON

Sift together $2\frac{1}{4}$ cups sifted flour and 3 teaspoons baking powder, and 1 teaspoon salt. Add $1\frac{1}{4}$ cup brown sugar firmly packed.

$\frac{1}{2}$ cup shortening
1 cup milk
1 teaspoon maple flavoring

Beat at medium speed 1 minute
Add 2 eggs and beat
 $\frac{1}{2}$ cup pecans chopped

Bake at 350 degree oven and after it is cooled frost with the following frosting.

Browned Butter Icing

Brown $\frac{1}{2}$ cup butter
Blend in $3\frac{1}{2}$ cups sifted powder
sugar

$\frac{1}{4}$ cup cream
2 teaspoons vanilla

Beat until thick enough to spread. Add more cream if necessary.

Salted Peanut Cake

MRS. ROY BROWN

1 cup sugar
 $\frac{1}{3}$ cup butter
1 egg
1 cup sour milk

1 teaspoon soda
 $1\frac{3}{4}$ cup flour
1 cup ground peanuts

Mix in order given and bake at 350 degrees for 45 minutes.

Chocolate Upside Down Cake

MRS. DELBERT OLSON

$1\frac{1}{4}$ cup cake flour
 $\frac{3}{4}$ cup sugar
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
1 square chocolate or, 4
tablespoons cocoa

2 tablespoons butter
 $\frac{1}{2}$ cup milk
1 teaspoon vanilla
 $\frac{1}{2}$ cup nuts

Sift flour, sugar, baking powder, salt together in mixing bowl. Melt chocolate and butter, mix milk and vanilla. Stir in dry ingredients. Add nuts and blend. Pour into greased layer cake dish.

Topping

2 tablespoons cocoa
 $\frac{1}{2}$ cup brown sugar

$\frac{1}{2}$ cup white sugar
1 cup boiling water

Spread mix over top of cake batter. Pour water over this. Bake 1 hour in 350 degree oven. Serve with ice-cream or whipped cream.

Date Cake

MRS. HOWARD CARSRUD

$1\frac{3}{4}$ cup dates (cut)
1 cup boiling water

1 teaspoon soda

Add 1 tablespoon butter, stir well and let stand 5 minutes.

$1\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon salt
1 cup sugar

Stir and add to the first mixture.

Add 1 egg beaten
1 teaspoon vanilla

$\frac{1}{2}$ cup nut meats

Serve with topping

$1\frac{1}{2}$ cups dates cut
 $\frac{3}{4}$ cup water

$\frac{3}{4}$ cup sugar

Cook until thick, add 1 tablespoon butter and 1 teaspoon lemon juice.

Gold Cake

LULU ANDERSON & MRS. VAUGHN DODD

- | | |
|--|--|
| 12 egg yolks until foamy with mixer | 1½ cups cake flour sifted 4 times with |
| ½ cup cold water | ½ teaspoon salt, and fold in last. |
| 1 cup sugar (add to yolks and beat 15 minutes at high speed) | 1 teaspoon vanilla |

Bake 1 hour or longer in an ungreased angel food pan at 325 degrees.

Date Cake

MRS. ADOLPH WEISS

- | | |
|--|--------------------------------|
| 1¼ cups hot water over | 1 cup sugar |
| 1 cup dates (cut up) | 2/3 cup shortening or ½ butter |
| 1 teaspoon soda. Let stand while mixing the following: | 2 cups flour (all purpose) |
| | 2 eggs (beaten) |
- Mix good with electric mixer. Then mix good with above date mixture and bake in 11x15 pan.

For topping instead of frosting mix:

- | | |
|---|--------------------------|
| 1 package chocolate chips (small ones are best) | 1 cup nut meats cut fine |
| | ¼ cup sugar |

Mix and put over cake batter and bake in 350 degree oven until done.

Fruit Cake (Dark)

MRS. ADOLPH WEISS

- | | |
|----------------------------------|----------------------------|
| 1 cup sugar | 1 cup sour milk |
| ¼ cup shortening (a little salt) | ½ teaspoon soda |
| 1 teaspoon cinnamon | 1 teaspoon baking powder |
| ½ teaspoon nutmeg | 2 cups flour (all purpose) |
| ½ teaspoon cloves | 1 cup raisins |
| 2 eggs beaten | ½ cup nut meats (cut) |
| ½ cup molasses (Brer Rabbit) | 1 teaspoon lemon flavor |

Frost with caramel frosting. Mix in order given. Makes a large 11x15 cake. Bake at 350 oven until done.

Pumpkin Cake

MRS. ROY JOHNSON

- | | |
|---------------------------|------------------------|
| 2 cups sifted cake flour | ½ cup shortening |
| 2 teaspoons baking powder | 1 cup sugar |
| ¼ teaspoon salt | 2 eggs beaten |
| ¾ teaspoon nutmeg | 2/3 cup canned pumpkin |
| 1½ teaspoon cinnamon | ½ cup milk |
| ¾ tsp. cloves | |

Sift flour, baking powder, salt and spices three times. Cream shortening, add sugar, and cream thoroughly. Add eggs and pumpkin, blending well after each addition. Add flour alternately with milk. Pour batter into two greased and floured 8 inch layer pans. Bake in moderate oven (350) about 35 minutes.

"Neighbor Lady" Chocolate Cake

MRS. HAROLD CARLSON

- | | |
|--|--------------------------------------|
| 2 large eggs | pinch of salt |
| 1 large cup sugar | 2 heaping teaspoons cocoa |
| 1 large cup sour cream | 1 teaspoon vanilla |
| 1 teaspoon soda dissolved in a little warm water | 1 large cup of unsifted pastry flour |

Mix well together and beat good. Pour into a greased and floured pan, and bake in a moderate oven 25 to 30 minutes.

Cherry Chocolate Cake

MRS. BUD ANDERSON

- | | |
|---------------------------|--|
| 1/3 cup butter | 1/2 teaspoon salt |
| 1 cup sugar | 1/2 cup marascino cherries |
| 1 egg | 1/2 cup nuts |
| 1 square melted chocolate | 1 cup liquid (2 tablespoons cherry juice and balance sour milk or butter milk) |
| 1 teaspoon soda | |
| 1 1/2 cup cake flour | |

Cream butter, add sugar, cream well. Add egg and chocolate. Dissolve soda in liquid. Sift flour once before measuring. Add salt to flour and sift twice. Cut cherries and sprinkle 1 tablespoon flour. Add liquid and flour alternately to sugar and egg mixture. Add cherries and nuts. Pour into greased 8" or 9" square pan. Bake 25 minutes in 350 oven.

Delicious Spice Cake

MRS. ALFRED LILYGREN

- | | |
|------------------------|--|
| 1 1/2 cups brown sugar | 1 teaspoon allspice |
| 1 cup sour cream | 2 cups flour |
| 2 eggs well beaten | 1/2 teaspoon salt |
| 1 teaspoon soda | 1 cup raisins or nuts or half and half |
| 2 teaspoons cinnamon | |
| 1 1/2 teaspoons cloves | Is good without either. |

Mix sugar and cream together, add eggs. Sift dry ingredients twice then add to the rest of the mixture. Bake in 9x12 loaf pan at 350.

German's Chocolate Cake

- | | |
|------------------------------------|------------------------------|
| 1 package German's sweet chocolate | 1/2 teaspoon salt |
| 1/2 cup boiling water | 1 teaspoon soda |
| 1 cup shortening | 2 1/2 cups sifted cake flour |
| 2 cups sugar | 1 cup buttermilk |
| 4 egg yolks, unbeaten | 4 egg whites |
| 1 teaspoon vanilla | |

Melt chocolate in 1/2 cup boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, and beat well after each. Add the melted chocolate and vanilla. Mix well.

Sift together the salt, soda and flour. Then add alternately with buttermilk to chocolate mixture beating well. Beat until batter is smooth. Beat egg white until stiff peaks form. Fold into batter. Pour into 9x13 loaf pan and bake in moderate over 350 degrees for 35 to 40 minutes. Cool and frost.

Coconut-Pecan Frosting: Combine 1 cup of evaporated milk, 1 cup of sugar, 3 egg yolks, 1/2 pound margarine and 1 teaspoon vanilla in saucepan. Cook and stir over medium heat until mixture thickens—takes about 12 minutes. Add about 1 cup coconut and 1 cup of chopped pecans. Beat until frosting is cool and thick enough to spread. Makes 2-2/3 cups.

Boiled Raisin Cake

MRS. EDGAR WEISS

- | | |
|--------------------------------|-------------------------|
| 1 cup raisins | Add: |
| 1 1/2 cup water | 2 1/4 cups sifted flour |
| Boil. Use 1 cup liquid in cake | 1 teaspoon cinnamon |
| Cream: | 1/2 teaspoon cloves |
| 2 egg yolks | 1 teaspoon soda |
| 1 cup brown sugar | 1/2 teaspoon salt |
| 1/2 cup white sugar | |

Combine the above with 1 cup liquid and beat well with mixer. Fold in floured raisins and 1/2 cup nuts if desired. Last of all fold in the 2 egg whites which have been beaten stiffly. Makes a large cake. Bake in moderate oven nearly 1 hour.

Devils Food Cake

MRS. RAYMOND DAMM

- | | |
|--|--------------------|
| 1 cup sugar | 1½ cups flour |
| 2 eggs | 1 teaspoon soda |
| 1 cup sour cream | pinch of salt |
| 3 tablespoons cocoa dissolved in hot water | 1 teaspoon vanilla |

Chocolate Cake

MRS. O'TENA CHRISTENSEN

- | | |
|---|--|
| 1 cup sugar | little salt |
| 2 eggs | 1 teaspoon soda |
| 1/3 cup cocoa dissolved in ½ cup hot water and cooled before adding the other ingredients | 1 teaspoon vanilla |
| 1-5/8 cup flour | 1 cup sour cream, whipped and folded in last |

Large Oatmeal Cake

MRS. EARL ANDERSON

- | | |
|--------------------|-----------------------------|
| 2 cups brown sugar | ½ cup hot water, dissolve 1 |
| ½ cup shortening | teaspoons soda |
| 2 eggs | 2¼ cup flour |
| ½ teaspoon salt | 1 cup oatmeal |
| ½ cup sour milk | Flavoring |
- Beat well, brown sugar, shortening, eggs and salt. Add the remaining ingredients. Bake in loaf pan in moderate oven. (350 degrees).

Chocolate Cake

KAYE SCHULTZ

- | | |
|---|--------------------------|
| 2 tablespoons shortening | 1¼ cups cake flour |
| 1 cup sugar | ¼ teaspoon salt |
| 1 well beaten egg | 1 teaspoon baking powder |
| ½ teaspoon vanilla | 1 teaspoon soda |
| 1 1 oz. square unsweetened chocolate melted | 1 cup sour milk |
- Cream shortening and sugar: Add egg and vanilla. Add chocolate then sift dry ingredients alternately with sour milk. Bake in waxed-paper lined 6½x10½ inch cake pan. (350).

Sponge Cake for Gold Bricks

LULU ANDERSON

- | | |
|--------------------|--------------------------|
| 3 eggs, 4 if small | 1 teaspoon baking powder |
| 1 cup sugar | 1 teaspoon vanilla |
| 1 cup flour | ¼ cup cold water |
- Beat eggs good and add sugar and vanilla. Mix baking powder with flour and fold into mixture. Bake in moderate oven until done.

Whole Fruit Cake

MRS. ART G. ANDERSON

- | | |
|--------------------------------------|--------------------|
| 3 cups Brazil Nuts (whole) | ½ teaspoon salt |
| 1 pound dates (pitted) | 3 eggs beaten |
| 18 oz. cherries drained (maraschino) | ½ teaspoon vanilla |
| ¾ cup sugar | ¾ cup flour |
| ½ teaspoon baking powder | |
- Mix flour, sugar, salt and baking powder. Then add fruit which has been mixed in a separate bowl. Then add eggs and vanilla. Bake in 1 loaf pan 1 hour and 15 minutes at 300 degrees.

Lemon Snow Cake

MRS. ART SCHULTZ

- | | |
|-------------------------------|---|
| $\frac{3}{4}$ cup shortening | $\frac{3}{4}$ cup thin milk or $\frac{1}{2}$ milk and $\frac{1}{2}$ water |
| $1\frac{1}{2}$ cup sugar | $\frac{3}{4}$ teaspoon almond and vanilla mixed |
| $2\frac{1}{4}$ cup cake flour | 4 egg whites whipped |
| $\frac{1}{4}$ teaspoon salt | |
| 3 teaspoons baking powder | |
- Bake in loaf or layer pans at 350 oven.

Lemon Filling

- | | |
|-------------------------------|--|
| 2 cups cold water | 6 tablespoons cornstarch |
| $\frac{1}{4}$ cup lemon juice | 3 egg yolks |
| $\frac{1}{2}$ teaspoon salt | $\frac{2}{3}$ tablespoon grated lemon rind |
| 1 cup sugar | $\frac{2}{3}$ tablespoon butter |
- Mix and cook in double boiler.

Chocolate Cake

MRS. CHESTER BROWN

- | | |
|------------------------------|------------------------------|
| $\frac{1}{2}$ cup shortening | $1\frac{1}{2}$ cups sugar |
| 2 eggs | $1\frac{3}{4}$ cups flour |
| 1 t soda | 1 t salt |
| 1 t vanilla | 2 squares chocolate (melted) |
| 1 cup sourmilk or buttermilk | |
- Add milk to chocolate and let heat a trifle. Mix all together and beat 3 minutes. Use loaf pan and bake at 375 degrees.

White Fluffy Cake

MRS. RAYMOND DAMM

- | | |
|---|---------------------------|
| 2 cups sugar | 3 teaspoons baking powder |
| $\frac{1}{2}$ cup butter | 4 egg whites beaten |
| $1\frac{1}{2}$ cups of ice water | 1 teaspoon vanilla |
| $3\frac{1}{2}$ cups of cake flour - sifted 3 or 4 times | |

Cream butter and sugar real well. Add dry ingredients alternately with ice water. Add beaten egg whites and vanilla. Bake at 350 degree oven.

White Butter Cake

MRS. ADOLPH WEISS

- | | |
|--------------------------------|---|
| $1\frac{1}{2}$ cups sugar | 2 level teaspoons baking powder |
| $\frac{3}{4}$ cup butter | $\frac{1}{2}$ teaspoon vanilla and $\frac{1}{2}$ teaspoon lemon flavoring |
| 1 cup sweet milk | |
| $2\frac{1}{2}$ cups cake flour | |

Add last, whites of 5 eggs beaten dry, and fold in. Takes the place of an angel food. Bake in 2 layer pans or 11x15 pan. Mix in the order given. Beat after each addition.

Never Fail Jelly Roll

MRS. ORVILLE POLAND

- | | |
|--------------------------|--|
| 4 egg yolk | 1 t vanilla |
| 4 tablespoons cold water | 1 C cake flour sifted--never more than 1 C |
| 1 C sugar | 1 t baking powder |
| pinch of salt | |
| 4 egg whites--beaten | |

Beat egg yolks and cold water together until very light and creamy. Add sugar and beat, then beat egg whites and add to egg yolk and sugar next beat together add flour and baking powder.

Line jelly roll tin with wax paper grease tin and wax paper. Bake till it springs back when touching it. Spread jelly roll with jelly. Put powdered sugar on towel before putting jelly roll on towel to roll. Size jelly roll tin.

Yule Cake

MRS. JOHN DUESTERBACK

- | | |
|---|--------------------------|
| 1½ cups shelled whole brazil nuts | ¼ cup seedless raisins |
| 1½ cups shelled walnut halves | ¾ cup sifted flour |
| 1 cup pitted dates | ¾ cup sugar |
| 1 cup (2-4 oz. bottles) chopped candied orange peel | ½ teaspoon baking powder |
| ½ cup red maraschino cherries drained | ½ teaspoon salt |
| ½ cup green maraschino cherries drained | 3 eggs |
| | 1 teaspoon vanilla |

Grease bottom and sides of loaf pan 9x5x3. Line bottom of pan with waxed paper, grease paper. Place whole nuts, dates, orange peel, cherries and raisins in large bowl. Measure flour, sugar, baking powder and salt into sifter. Sift over fruit, mix well. Beat eggs in small bowl until light and fluffy. Add vanilla, blend thoroughly into nut-fruit mixture. Spoon into loaf pan, spread evenly. Bake in slow oven 300 degrees for 1½ to 2 hours or until firm on top. Cool cake in pan 10 minutes, loosen around edges. Turn out on wire rack remove wax paper, cool completely. Wrap cake. Keeps well in refrigerator.

Sour Cream Cake

ELSIE STOLPE

- | | |
|---------------------------|------------------------------|
| 2 cups cake flour | 1 cup sour cream |
| 2 teaspoons baking powder | 1 cup sugar |
| ¼ teaspoon soda | 3 eggs |
| pinch of salt | 1 teaspoon vanilla flavoring |

Beat eggs and sugar together and add cream, beat again. Then add flour part at a time, first sifting it with baking powder, soda and salt. Add flavoring last. Bake at 350 degrees.

Double Chocolate Cake

MRS. HAROLD MOGLER

- | | |
|--|-----------|
| Sift together: | 1½ t soda |
| 2 C flour | 1 t salt |
| Cream: ½ C. shortening then add gradually 1 C sugar, creaming well | |
| Blend: in 2 eggs one at a time. Beat one minute. | |
| Combine: ½ C sugar, ½ C cocoa, 1½ C buttermilk or sour milk, 1 t vanilla, ¾ t red food coloring. | |

Add alternately with dry ingredients to creamed mixture beginning and ending with dry ingredients. Blend well. Put in two 9 inch layer pans, bake in 350 degree oven for 30-35 minutes.

Fudge Cake

MRS. WALTER PHELPS

- | | |
|--------------------------|---|
| 1½ cup sugar | 1½ teaspoons cream of tartar |
| ½ cup butter | 2 oz. chocolate melted over hot water |
| 2 eggs well beaten | ¾ cup boiling water add 1 teaspoon soda |
| ½ cup sweet milk | |
| 1 teaspoon vanilla | |
| 2 cups flour sifted with | |

Mix in order given. Bake in 350 degree oven.

Cake for Strawberry Short Cake

LULU ANDERSON

- | | |
|---------------------|---------------------------|
| 2 cups sifted flour | 4 teaspoons baking powder |
| 1 teaspoon salt | 5 tablespoons shortening |

Mix like pie crust. Break 1 egg in cup. Fill the cup with milk and add to flour mixture. Beat well. Bake in moderate oven.

Jelly Roll Cake

MRS. PETE ALBERTSON

- | | |
|--------------------------|--------------------|
| 1 cup flour | 1 cup sugar |
| 1 teaspoon baking powder | 1 teaspoon vanilla |
| 1 teaspoon salt | 1/3 cup hot water |
| 3 eggs | |

In large bowl beat eggs real good, add sugar 1 tablespoon at a time. Add vanilla, sifted dry ingredients, lastly add the hot water all at once. Bake on wax paper lined pan for 12 to 14 minutes in 375 degree oven. Remove from pan and place on a damp towel which has been sprinkled with powdered sugar, and roll up.

Sour Cream Cake

MRS. MYRTLE STEFFENSEN

- | | |
|--|--------------|
| 2 eggs | 1 t cinnamon |
| 2 C sour cream | 1 t nutmeg |
| 2 C brown sugar | 1/3 t cloves |
| 1 t soda (scald in a little hot water) | 1 C raisins |

A little baking powder and flour to make medium batter, put in loaf pan and bake in Mod. oven.

Sour Cream Filling

- | | |
|---------------|-------------------------|
| 1/2 cup sugar | 1/2 cup sour cream |
| 1 egg beaten | 1/2 cup raisins, ground |

Boil until thick, stirring constantly. When cool may add 1/2 cup nut-meats, and spread on jelly roll. I usually double this recipe.

Coconut Cake

MRS. CHESTER BROWN

- | | |
|-----------------------------------|------------------|
| 2 cups sugar | 1 cup sweet milk |
| 2/3 cups shortening (part butter) | 1 cup coconut |

Pour milk over coconut and let stand while mixing the other part of the cake.

- | | |
|-------------------------------|----------------------|
| 2 1/2 cups flour | 1/2 teaspoon vanilla |
| 2 1/2 teaspoons baking powder | 4 eggs |

Add egg yolks to creamed sugar and shortening. Add milk and coconut mixture. Then dry ingredients and flavoring. Beat egg whites and fold in last. Place in large pan and bake at 350 oven for 40 to 45 minutes.

How To Bake a Cake

MRS. A. F. IMBROCK

Put two cups of sugar in a bowl:
 (show the man where to put the coal)
 Add half a cup of butter then,
 (help Phillip hunt his fountain pen)
 Three beaten eggs now quickly add
 (sew a button on for Dad)
 Measure out three cups of flour
 (spank little Ben for chewing tar)
 Measure milk—one even cup,
 (answer the telephone—put out the pup)
 Then baking powder—2 spoons of it
 Add to the flour and pause a bit

(to help Jerome adjust his blouse)
 and let the pup back in the house
 observe how late its growing now
 and hurry as fast as you know how)
 The measured milk add P. D. Q.
 The flour and baking powder too.
 Pour batter out in pan to bake,
 (pay the butcher for the hamburger
 steak)
 Light the oven, put cake in,
 Forget and burn it black as sin;
 Dump it in the garbage can.
 And buy one from the bakery man.
 (How true)

Cold Water Devils Food

MRS. MERWYN HENDRICKS

3 egg whites beaten (set aside) 1 cup sugar
¾ cup sugar ½ cup shortening } Creamed
1 teaspoon vanilla ½ teaspoon salt

Dissolve ½ cup cocoa in 1/3 cup cold water. Add 2½ cups flour and 1 cup cold water. Add 1-1/3 teaspoons soda dissolved in 2 tablespoons boiling water. Bake 40 minutes at 350 degrees.

Brown Sugar Cake

MRS. O'TENA CHRISTENSEN

1 cup brown sugar 1 teaspoon soda
1 egg 1 small teaspoon cinnamon
2/3 cup sour milk Little nutmeg
2 small tablespoons shortening 1 cup flour

Tomato Soup Cake

MRS. HAROLD MOGLER

1¾-cup sifted flour 1 cup sugar
1 teaspoon all spice 1 egg unbeaten
1 teaspoon cinnamon 1/3 cup mazola oil
½ teaspoon salt 1 can (10½ oz. condensed tomato
1 teaspoon soda soup)

Sift first 5 ingredients. Mix sugar and salad oil. Add egg, beat well. Add soup and blend thoroughly. Fold in the sifted dry ingredients. Bake in 9" square pan at 350 degrees for 40-45 minutes.

Potato Cake

MRS. ADOLPH WEISS

1 cup butter 2 cups all purpose flour
2 cups sugar 2 teaspoons baking powder
4 eggs beaten separately 1 cup walnut meats (cut)
½ cup melted chocolate (or 2½ 1 teaspoon each of cloves and
squares) nutmeg
½ cup mashed potatoes in Last add the whites of 4 eggs
1 cup sweet milk beaten stiff

Mix in order given. Makes a large 12 x 16 cake.

Scripture Cake

MRS. EARL ANDERSEN

4½ cups 1 Kings, 4:22
1½ cups Judges, 5:25
2 cups Jeremiah, 6:20
2 cups 1 Samuel, 26:12
2 cups Nahum, 3:12
1 cup Numbers, 17:8

2 tsp. 1 Samuel, 14:25
Season to last 11 Chronicles, 9:9
6 Jeremiah, 17:11
a pinch Leviticus, 2:13
2 tsp. Amos, 4:5
Follow Solomons prescription for a good boy, Proverbs 23:14 if you wish a good cake.

Her First Cake

MRS. EARL ANDERSEN

She measured out the butter with a very solemn air, The milk and sugar also; and she took the greatest care, To count the eggs correctly and to add a little bit Of baking powder which you know, beginners oft omit. Then she stirred it all together and baked it full an hour: But she never quite forgave herself for leaving out the flour.

Frostings

Never Fail Icing

MRS. LLOYD MARQUARDT

- | | |
|---------------------|--|
| 1 cup sugar | 1 tablespoon vanilla |
| 3 tablespoons water | $\frac{1}{4}$ teaspoon cream of tartar |
| 2 egg whites | pinch of salt |

Put all the ingredients in top of a double boiler, have water boiling in lower part. Beat with egg beater constantly for seven minutes. Remove from fire and spread on cake.

Baked Frosting

MRS. CHET BROWN

- | | |
|-----------------------------|------------------------------|
| 6 tablespoons melted butter | 10 tablespoons brown sugar |
| 4 tablespoons sweet cream | 1 cup nuts and coconut mixed |

As soon as cake is done spread frosting on it. Put it back in the oven and bake until frosting is brown.

Chocolate Frosting

MRS. ROY BROWN

- | | |
|-----------------------|--------------------------|
| 1 cup sugar | $\frac{1}{4}$ cup butter |
| 1 square of chocolate | $\frac{1}{4}$ cup milk |

Boil 1 minute--add vanilla and cool. Beat until thick and creamy.

White 7-Minute Frosting

MRS. ROY BROWN

- | | |
|---|--|
| Melt 10 marshmallows with 2 teaspoons water over hot water. | |
| 1 egg white | $\frac{1}{4}$ teaspoon cream of tartar |
| $\frac{3}{4}$ cup sugar | 1 teaspoon vanilla |

Combine in a small bowl and mix well. Add $\frac{1}{4}$ cup boiling water and beat until it stands in peaks (4 minutes). Add marshmallows and beat 1 minute. Cover with coconut.

Easy Caramel Frosting

MRS. EDGAR WEISS

- | | |
|----------------------|-------------------------------|
| 4 tablespoons butter | $\frac{3}{4}$ cup brown sugar |
| 6 tablespoons cream | |

Boil 3 minutes and cool. Add $\frac{1}{2}$ teaspoon vanilla and 1 cup powdered sugar.

Ornamental Icing

MRS. ESTHER SMITH

- | | |
|-----------------------------|------------------------|
| 1 cup sifted powdered sugar | 1 teaspoon lemon juice |
| White of one egg | |

Method: Beat egg white until frothy (not dry) then sprinkle over 3 teaspoons powdered sugar and beat 5 minutes, continue adding sugar and beating each time until all is used, and quite thick. Add 1 teaspoon lemon juice.

Beat with a fork, when a point will stand in any position it is ready. Divide into portions and add food coloring for different colors wanted for decorating.

Browned Butter Icing

MRS. ALTIDA JOHNSON

- | | |
|--|-------------------------|
| Brown $\frac{1}{2}$ cup butter | $\frac{1}{4}$ cup cream |
| Blend in $3\frac{1}{2}$ cups sifted powdered sugar | 2 teaspoons vanilla |

Beat until thick enough to spread, add more cream if necessary.

Wonder Frosting

MRS. HENRY BERGER

1/3 cup brown sugar
4½ teaspoons butter

3 tablespoons cream

Bring this to a boil and cool. Then add enough powdered sugar to spread for a cake.

Never Fail Frosting

MRS. HOWARD CARSRUD

1 square semi-sweet chocolate
¾ cup butter
1 cup sugar

¾ cup milk
1 teaspoon vanilla

Melt butter and chocolate let cool then add sugar and milk. Put on fire until it begins to boil, cover and cook for 1½ minutes.

Frosting

MRS. MYRTLE STEFFENSON

5 tablespoons butter
10 tablespoons sugar

2 tablespoons cream
Melt together

Add coconut and nuts, do this while cake is baking, put on top of cake while hot and put in oven to brown. (Be careful not to burn)

Pies

Chocolate Pie or Pudding

MRS. E.C. CHRISTENSEN

¾ cup sugar mixed with:
2 heaping tablespoons flour
2 heaping tablespoons cocoa

pinch of salt
2 cups milk
2 well beaten egg yolks

Cook in double boiler until thick - fold in beaten egg whites and add 1 teaspoon vanilla. Place in baked crust.

Never Fail Pie Crust

MRS. ARNOLD STENSGAARD

3 cup flour
¼ teaspoon baking powder
1 teaspoon salt (scant)
1¼ cups shortening

1 egg beaten
5 tablespoons water
1 tablespoon vinegar

Blend dry ingredients with shortening, add water, eggs and vinegar which have been mixed together. This will make 2 double crust pies.

Peach Pie

MRS. ARNOLD STENSGAARD

Mix together:

7/8 cup sugar
4 tablespoons flour

½ teaspoon cinnamon
4 cups fresh peaches (cut up)

Pour into pastry lined pan and dot with butter. (1½ tablespoons). Cover with top crust. Bake until the crust is nicely browned and juice begins to bubble through the slits in crust. Serve slightly warm, not hot.

Fresh Rhubarb Pie

MRS. ARNOLD STENSGAARD

Mix together:

1-1/3 to 2 cups sugar
6 tablespoons flour

4 cups cut up rhubarb
Mix lightly through

Pour into pastry lined pan and dot with 1½ teaspoons butter. Cover with top crust and bake in 425 degree oven for 40 to 50 minutes.

Angel Pie

MRS. EDGAR WEISS

4 egg whites, $\frac{1}{2}$ teaspoon cream of tartar. Beat until stiff and glossy. Add 1 cup sugar. Place in greased pan or pie plate and bake at 300 degrees 1 hour. Cool.

Boil in double boiler:

$\frac{1}{2}$ cup sugar

4 egg yolks beaten

$1\frac{1}{2}$ lemons (rind and juice)

Cool. (Boughten lemon filling may be used if desired).

1 cup cream whipped

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

Put $\frac{1}{2}$ of the whipped cream over baked meringue, then lemon filling, then remainder of the whipped cream. Cover with cocoanut. Place in refrigerator for 24 hours.

Green Tomato Pie

MRS. ROY BROWN

Peel and slice thin as many green tomatoes as it will take to fill a pie tin. Sprinkle with salt and cover with cold water, let stand while making crust.

1 cup sugar

1 heaping tablespoon flour

Take part of the sugar and flour mixture and put in the bottom of the crust. Gently squeeze water from tomatoes and put in the crust. Add the remaining sugar and flour mixture. Add lumps of butter and a little cinnamon, 1 teaspoon vinegar, 2 or 3 teaspoons hot water. Have oven hot to set crust and finish in slow oven.

Soda Cracker Pie

MINNIE ANDERSON

14 chopped dates (May use chunk

$\frac{1}{2}$ cup nuts

pineapple, nuts and cherries

3 egg whites, beaten stiff

instead)

Gradually add $\frac{2}{3}$ cup sugar

12 soda crackers, broke up in small

1 teaspoon vanilla

pieces

Put in buttered pie tin. Bake in 325 degree oven for 40 minutes. Serve with whipped cream.

Fudge Pie

MRS. A. F. IMBROCK

Melt 15 marshmallows in $\frac{1}{3}$ cup of milk. Add four (5c) hershey bars (either almond or plain). Let cool. Whip 1 cup cream and add to mixture. Pour into 8" baked pie crust and chill. May be topped with chilled cream if desired.

Fresh Raspberry Pie

MRS. A. F. IMBROCK

Cover baked pie shell with layer of powdered sugar, add 2 cups fresh (uncooked) berries to pie shell. Cook until clear 2 cups berries, 4 tablespoons cornstarch and 1 cup granulated sugar and pour over fresh berries. Serve plain or with whipped cream. Strawberries or blue berries may be used the same way.

Sour Cream Pie

MRS. TENA CHRISTENSEN

1 cup ground raisins

3 eggs beaten

1 big cup sour cream

$\frac{1}{4}$ teaspoon cinnamon

$\frac{3}{4}$ cup sugar

Mix together and bake in unbaked pie crust. The egg whites may be used for meringue if desired.

Frozen Lemon Pie

MRS. BUD ANDERSON

- | | |
|--------------------------------|---------------------------|
| ½ cup sugar minus 1 tablespoon | 5 tablespoons lemon juice |
| 3 beaten egg yolks | Grated rind of ½ lemon |

Cook in double boiler until like custard. Cool. Whip 1 cup cream. Beat 1 egg white until stiff and add 1 tablespoon sugar. Fold cream and egg white together. Add this to the cooled custard. Roll vanilla wafers in crumbs - line freezing tray - add custard. Sprinkle top with more wafer crumbs. Pat in freezing unit until set. Serves 6.

Cranberry Crown Pie

MRS. LOUIE ANDERSON

- | | |
|---|--------------------------|
| 1 cup fruit preserves or orange marmalade | 2 tablespoons cornstarch |
| 2 apples peeled and sliced | 2 tablespoons cold water |
| 3 cups fresh cranberries | 1 baked 9" pie shell |
| 1 cup sugar | 2 egg whites |
| | 3 tablespoons sugar |

Combine sugar and marmalade. Heat. Add apple slices and cook 3 to 4 minutes. Add cranberries and continue cooking until berries pop - about 10 minutes. Blend cornstarch and water to a smooth paste. Add to cranberry mixture and cook, stirring constantly until filling is thick and clear. Cool and pour into baked pie shell. Beat egg whites stiff and add sugar. Pile meringue in ring around edge of pie. Bake in slow 325 oven until golden - about 15 minutes.

Fried Pies

MRS. HARVEY ANDERSON

- | | |
|---------------------------|--------------------------------|
| 2 cups flour | 1 tablespoon sugar |
| 4 teaspoons baking powder | 1 cup milk |
| 1 teaspoon salt | 4 level tablespoons shortening |

Roll thin, cut with small saucer or coffee can lid. Add about one tablespoon apricot or other fruit filling. Seal with finger tips dampen with milk. Fry in deep fat until brown. Sprinkle with sifted powdered sugar.

APRICOT FILLING:

1 package dry apricots. Cook until tender in small amount of water. Mash and add 1 cup sugar. Remove from heat.

Lemon Pie

MRS. OLE OLSON

- | | |
|---------------|--------------------------|
| 1½ cups sugar | 1½ cups boiling water |
| 1½ lemons | 3 tablespoons cornstarch |
- Add beaten yolks of 3 eggs

Milk all together. Boil in double boiler.

Pumpkin Pie

MRS. OLE OLSON

- | | |
|---------------------|--------------------|
| 3 eggs well beaten | 1 cup pumpkin |
| ¾ cup brown sugar | ¼ teaspoon nutmeg |
| ¼ teaspoon ginger | 1 cup scalded milk |
| ¼ teaspoon cinnamon | |

Mix altogether and pour into unbaked pie crust and bake about 45 minutes.

Pie Crust

MRS. MYRTLE STEFFENSEN

- | | |
|--------------------|---------------------------------|
| 1 cup sifted flour | 1/3 cup shortening |
| ½ teaspoon salt | Mix in 5 tablespoons cold water |

Put in pan loosely, use hot oven.

Rhubarb Meringue Pie

MRS. CHESTER BROWN

Fill unbaked pie shell with sliced fresh rhubarb. Pour the following mixture over rhubarb.

2 eggs beaten	1 cup cream or condensed milk
1 - 1 $\frac{1}{2}$ cups sugar	2 tablespoons flour

When baked, cover with meringue and brown in oven.

Pumpkin Marshmallow Pie

MRS. BUD ANDERSON

One 8 inch baked pie shell	$\frac{1}{4}$ teaspoon ginger
$\frac{1}{2}$ pound marshmallows (cut)	$\frac{1}{4}$ teaspoon salt
1 cup canned pumpkin	1 cup cream whipped
$\frac{1}{2}$ teaspoon cinnamon	

Heat marshmallows, pumpkin, spices and salt in double boiler until marshmallows are melted. Mix well and cool thoroughly. Fold in whipped cream and turn into baked pie shell. Chill in refrigerator for several hours or overnight.

Fresh Peach Pie

MRS. WALTER KRUSE

1 cup diced peaches	1 cup sugar
$\frac{1}{2}$ cup water	3 tablespoons cornstarch

Cook this until clear or thick. Let cool. Have ready one 9 inch baked pie shell.

Dice 3 cups of peaches and put into cooled pie crust, top with your cooked peaches and serve with whipped cream. Make a couple hours before ready to serve. Serves 6.

Pie Crust

MRS. ART G. ANDERSON

1 lb. lard or 2 cups	4 $\frac{1}{2}$ cups flour
1 $\frac{1}{4}$ cup boiling water	1 teaspoon salt
Let cool and add:	1 teaspoon baking powder

Stir into first mixture and put in refrigerator. This is nice to have on hand if you make pie often.

Cherry Pie

MRS. ART G. ANDERSON

1 can cherries (No. 2)	6 level teaspoons cornstarch
1 cup sugar	

Mix starch and sugar and add the juice from the cherries. Cook 2 or 3 minutes. Add the cherries, a little almond extract and red food coloring. Bake 40 minutes or until brown in 400 degree oven. (Cherries may seem very thin, but will thicken as it bakes.)

Rhubarb Pie

MRS. HENRY BERGER

Fill unbaked pie shell with cut up rhubarb. Sprinkle over with $\frac{1}{2}$ cup sugar and 1 tablespoon flour. Pour over $\frac{1}{2}$ to $\frac{3}{4}$ cup of cream. Sprinkle with cinnamon.

Butterscotch Pie

MRS. MYRTLE STEFFENSEN

A piece of butter the size of a walnut fry brown. Add 1 cup brown sugar and 4 tablespoons of milk and cook 5 minutes.

Then add yolks of 2 eggs, 1 tablespoon flour and 1 cup milk. Cook until thick. Use whites of eggs for meringue.

Sour Cream Pie

MRS. MYRTLE STEFFENSEN

Boil $\frac{1}{2}$ cup raisins (may also be ground if desired) 1 cup sour cream
Add 3 egg yolks $\frac{1}{2}$ teaspoon cinnamon
1 cup sugar $\frac{1}{4}$ teaspoon cloves
pinch of nutmeg
Boil altogether, pour in pie crust and bake.

Pumpkin Chiffon Pie

MRS. CHESTER BROWN

Beat 3 egg yolks $\frac{1}{2}$ teaspoon nutmeg
Add: $\frac{1}{2}$ cup sugar $\frac{1}{2}$ teaspoon cinnamon
 $1\frac{1}{4}$ cups pumpkin $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup milk

Cook until thick. Add 1 envelope gelatin which has been soaked in a little cold water. When cool add stiffly beaten whites of 3 eggs to which add $\frac{1}{2}$ cup sugar. Put in crust. Chill and serve with whipped cream.

Fresh Strawberry Divinity Pie

MRS. BUD ANDERSON

1 cup sugar 2 egg whites
 $\frac{1}{2}$ cup water 1 quart strawberries
 $\frac{1}{4}$ teaspoon cream of tartar 1 baked pie shell

Boil sugar and water until it spins a thread. Beat egg whites with cream of tartar. Slowly pour cooked mixture into egg whites, beating constantly. Put $\frac{1}{2}$ of this mixture in bottom of baked pie shell. Put in whole fresh unsweetened berries. Cover with the rest of the mixture. Garnish top with strawberries. Chill and serve.

Cookies

White Overnight Cookies

MRS. PETE ALBERTSEN

1 cup shortening pinch of salt
2 cups white sugar 2 teaspoons baking powder
2 eggs pinch of cream of tartar
1 cup cocoanut 2 cups flour (maybe a little more)
1 teaspoon vanilla

Make into 2 loafs. Chill overnight, slice and bake 'til light brown.

Ginger Cookies (Refrigerator)

TENA CHRISTENSEN

1 cup sugar 1 teaspoon ginger
1 cup lard $\frac{1}{2}$ teaspoon salt
 $2\frac{1}{2}$ cups flour $\frac{1}{2}$ teaspoon cinnamon
1 teaspoon soda $\frac{1}{2}$ cup molasses
1 teaspoon baking powder 1 egg

Mix well and put in a roll and refrigerate. Cut and bake.

Chocolate Drop Cookies

MRS. ART G. ANDERSON

1 cup sugar 1 pkg. chocolate pudding mix
 $\frac{1}{2}$ cup carnation milk 1 tablespoon butter

Mix together and bring to a boil. Boil for 3 minutes. Add 1 cup salted peanuts. Beat and drop on waxed paper. Makes 2 dozen.

Cocoanut Wheaties Cookies

MRS. BUD ANDERSON

- | | |
|--------------------------------------|-----------------------------|
| 1 cup shortening | 1 teaspoon soda |
| 1 cup brown sugar | $\frac{1}{2}$ teaspoon salt |
| 1 cup white sugar | 1 cup oatmeal |
| 2 eggs, beaten | 2 cups wheaties |
| 2 cups flour | 1 cup cocoanut |
| $\frac{1}{2}$ teaspoon baking powder | 1 teaspoon vanilla |

Cream shortening and sugar. Add eggs. Sift flour, baking powder, soda and salt together and add to creamed mixture. Add oatmeal, wheaties, cocoanut and vanilla. Drop on greased cookie sheet and bake 15 minutes at 375 degrees.

Drop Cookies

MATHILDA CHRISTENSEN

- | | |
|--|-------------------------------|
| 2 cups brown sugar | salt |
| 1 cup shortening | FILLING: |
| 3 eggs | $\frac{1}{2}$ lb. dates |
| 1 teaspoon soda in $\frac{1}{3}$ cup hot water | $\frac{1}{2}$ cup brown sugar |
| $3\frac{1}{2}$ cups flour | $\frac{1}{2}$ cup water |
| vanilla | Cook 'til thick. |

Drop one teaspoon cookie dough and flatten, then 1 teaspoon filling and cover with another teaspoon of dough. Bake 15 minutes at 350 or 400 degrees.

Brownies

MRS. HAROLD CARLSON

- | | |
|--------------------------------|-------------------------|
| 2 cups sugar | 1 small cup cocoa |
| $1\frac{1}{2}$ cups shortening | 2 cups sifted flour |
| 2 eggs | 1 cup nutmeats, chopped |
| 1 cup milk | 1 teaspoon vanilla |

Mix in order given, beat well and pour into a greased pan about a $\frac{1}{2}$ inch in depth. Makes a large batch. Bake at 350 degrees for 25 minutes. (I use $\frac{1}{2}$ butter and $\frac{1}{2}$ shortening.)

Melting Moments Cookies

MRS. ED CHRISTENSEN

- | | |
|--|-------------------------------|
| 1 cup butter | $\frac{3}{4}$ cup brown sugar |
| 1 egg, well-beaten | $1\frac{3}{4}$ cups flour |
| $\frac{1}{2}$ teaspoon cream of tartar | $\frac{1}{2}$ teaspoon soda |
| 1 teaspoon vanilla | |

Cream butter and sugar. Add egg, then dry ingredients. Shape in small ball, press center with finger, fill with jam and bake in 325 to 350 degree oven.

Ginger Crisps

MRS. CHESTER BROWN

- | | |
|---------------------------------|---|
| Sift together: | Cream together: |
| 2 cups flour | $\frac{2}{3}$ cup lard |
| 1 teaspoon soda | 1 cup sugar |
| 1 teaspoon cinnamon | 1 egg |
| $\frac{1}{2}$ teaspoon cloves | Add $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup chopped |
| $1\frac{1}{4}$ teaspoons ginger | nuts (optional) |
| $\frac{1}{2}$ teaspoon salt | |

Form into balls the size of a walnut. Roll in $\frac{1}{3}$ cup sugar. Place on cookie sheet. Bake 15 minutes at 350 degrees. These will flatten out while baking.

Corn Flake Cookies

MRS. ED VAN HECKE

- | | |
|--------------------------|----------------------------------|
| $\frac{3}{4}$ cup butter | 1 cup oatmeal |
| 1 cup brown sugar | 1 cup cocoanut |
| 1 cup white sugar | $2\frac{1}{4}$ cups pastry flour |
| 1 tablespoon hot water | 2 teaspoons baking powder |
| 1 teaspoon soda | 1 teaspoon vanilla |
| 2 cups corn flakes | Nuts |

Cream butter and sugar. Add soda which has been dissolved in hot water. Add other ingredients. A little more water may be added if needed. Shape into balls the size of walnuts. Press with fork.

Danish Kringles

MRS. ART G. ANDERSEN — MRS. MYRTLE STEFFENSEN

- | | |
|--------------|-----------------------------------|
| 1 cup butter | 2 cups flour |
| 1 cup cream | 2 teaspoons baking powder (level) |

Roll on floured board a little thicker than pie crust. Cut in strips about 10 inches long and $\frac{3}{8}$ to $\frac{1}{2}$ inch wide. Make in figure like pretzels. With a pastry brush, put water or egg white on and dip in sugar. Bake in hot oven of 400 degrees about 12 minutes or until light brown.

Southern Pecan Bars

MRS. LLOYD MARQUARDT

- | | |
|--------------------------------------|---|
| Sift together: | Blend: together: |
| 1 cup sifted flour | $\frac{1}{4}$ cup butter or margarine |
| $\frac{1}{4}$ teaspoon baking powder | $\frac{1}{3}$ cup firmly packed brown sugar |

Add the dry ingredients; mix with an electric mixer or spoon 'til it resembles a coarse meal. Stir in: $\frac{1}{4}$ cup pecans (chopped fine). Mix well. Pat firmly into bottom of well-greased 12x12x8 inch pan. Bake in moderate over (350 degrees) for 10 minutes only.

PECAN TOPPING

Beat 2 eggs until foamy. Add $\frac{3}{4}$ cup dark corn syrup, $\frac{1}{4}$ cup firmly packed brown sugar, 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt, and 1 teaspoon vanilla. Mix well. Pour over partially baked crust. Sprinkle with $\frac{3}{4}$ cup pecans (chopped). If desired, arrange 30 pecan halves evenly over top. One for each bar. Bake in moderate over (350 degrees) for 25-30 minutes. Let cool in pan, then cut into bars. Store in tightly covered container.

Salted Peanut Cookies

MRS. ADOLPH WEISS

- | | |
|-----------------------------------|------------------------------|
| 2 cups oatmeal | 1 cup chopped salted peanuts |
| 1 cup melted butter or shortening | 2 eggs well beaten |
| Pour over oatmeal. | 1 teaspoon soda |
| 1 cup white sugar | 1 teaspoon baking powder |
| 1 cup brown sugar | 2 cups flour |

Mix well and roll into small balls. Flatten a little and bake in 350 degree oven until light brown and done.

Angel Crisps

MRS. ED VAN HECKE

- | | |
|-------------------------------|-----------------------------|
| Cream together: | Add: |
| 1 cup shortening | 2 cups sifted flour |
| $\frac{1}{2}$ cup white sugar | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup brown sugar | 1 teaspoon soda |
| 1 egg | 1 teaspoon cream of tartar |
| 1 teaspoon vanilla | |

Roll into balls the size of walnuts. Dip in cold water, then in white sugar. Press down in middle with thumb. Bake at 400 degrees for 8 minutes.

Peppernuts

MRS. CHESTER BROWN

- | | |
|---------------------------|---|
| 8 cups flour | 1 teaspoon cloves |
| 2 teaspoons soda | 1 teaspoon cardamom |
| 2 cups syrup | 1 teaspoon black pepper |
| 1 cup sugar | 1 teaspoon oil of anise (get from drug store) |
| 1 cup butter or margarine | |
| 2 large eggs | |

Cook syrup and skim, then cool. Melt shortening and add to sugar. Add eggs and dry ingredients. To season, allow dough to stand one week in warm place. Mold dough into long rolls about $\frac{1}{2}$ inch in thickness. Cut into pieces diagonally about $\frac{1}{2}$ inch in length. Bake. Cool slightly and roll in powdered sugar. Store in stone jar in a cool place one month before using.

Chocolate Drop Cookies

MRS. MATHILDA CHRISTENSEN

- | | |
|-------------------------------------|-----------------------------|
| $\frac{1}{2}$ cup butter | 1 teaspoon baking powder |
| 1 cup brown sugar | 1 teaspoon soda |
| 1 egg, beaten | $\frac{1}{4}$ teaspoon salt |
| 2 squares melted chocolate (cooled) | $\frac{1}{2}$ cup milk |
| 1 $\frac{1}{2}$ cup flour | 1 teaspoon vanilla |
| | 1 cup nuts |

Cream butter and sugar, add egg, mix well. Add chocolate, sift flour once. Measure, sift flour, baking powder, soda, salt. Add vanilla and nuts. Drop from teaspoon on greased cookie sheet. Bake at 375 degrees for 15 minutes. Frost while still warm. Makes 2 $\frac{1}{2}$ dozen.

Date Bars

MRS. ART SCHULTZ

- | | |
|------------------------------|-----------------------------|
| 1 cup butter or shortening | 1 $\frac{1}{2}$ cups flour |
| 1 cup brown sugar | $\frac{1}{2}$ teaspoon salt |
| 1 $\frac{1}{2}$ cups oatmeal | 1 teaspoon vanilla |

Mix above like pie crust. Put all but $\frac{3}{4}$ cup in large cake pan. Pat down firmly, then spread on filling which has been boiled and cooled.

Filling:

- | | |
|-------------------------|-------------------------|
| 1 cup dates (cut) | $\frac{1}{2}$ cup water |
| $\frac{1}{2}$ cup sugar | |

Sprinkle on the $\frac{3}{4}$ cup crumbs and bake 25 minutes in moderate oven. Cut in bars.

Peanut Butter Logs

MRS. ARNOLD STENSGAARD

- | | |
|---|-----------------------------|
| 2 cups chunk style peanut butter (Skippy) | 2 cups powdered sugar |
| | 4 tablespoons melted butter |

Mix all this together, then work into this as many Rice Krispies as you possibly can. The more you work in the crunchier your cookie will be. I usually use 6 or more cups. Shape into small longs. Then frost with a thin powdered sugar frosting and roll in cocoanut. This will make about 4 dozen cookies.

Spritz Cookies

MRS. ART SCHULTZ

- | | |
|------------------------------|----------------------------|
| 1 $\frac{1}{2}$ cups butter | 2 eggs |
| 1 cup sugar | 1 teaspoon vanilla |
| Cream butter and sugar. Add: | 3 $\frac{1}{2}$ cups flour |

Use cookie press making S and bars.

Molasses Crinkles

MRS. FRED WEISS

- | | |
|------------------------------|-------------------------------|
| $\frac{3}{4}$ cup shortening | 2 $\frac{1}{4}$ cups flour |
| 1 cup brown sugar | 2 teaspoons soda |
| 1 egg, beaten | $\frac{1}{2}$ teaspoon cloves |
| 4 tablespoons molasses | 1 teaspoon cinnamon |
| $\frac{1}{4}$ teaspoon salt | 1 teaspoon ginger |

Put in refrigerator for 2 hours. Roll in ball, size of walnut. Dip in sugar and press down. Bake 375 degrees. Makes 3 dozen cookies.

Sugar Cookies

MRS. ANNA DAHMS

- | | |
|-------------------------|------------------|
| $\frac{1}{2}$ cup sugar | vanilla and salt |
| 1 cup butter | 1 teaspoon soda |
| 3 eggs | Flour to roll |
| 1 tablespoon water | |

Powdered Sugar Cookies

MRS. H. H. SCHULTZ

- | | |
|---------------------------------------|--|
| 1 cup powdered sugar | Sift: 2 cups flour |
| 1 cup shortening | $\frac{1}{2}$ teaspoon soda (scant) |
| 1 teaspoon vanilla | $\frac{1}{2}$ teaspoon cream of tartar |
| $\frac{1}{2}$ teaspoon almond extract | $\frac{1}{2}$ teaspoon salt |
| 1 egg | |

Form in balls and mark with a fork. Top with a half of a walnut. Bake at 350 degrees. Yield: 3-4 dozen.

Delicious Molasses Cookies

MRS. CHESTER BROWN

- | | |
|----------------------------|------------------------|
| 1 cup vegetable shortening | 3 level teaspoons soda |
| $1\frac{1}{2}$ cup sugar | 1 cup molasses |
| 1 cup water | 4.5 cups flour |
| 3 level teaspoons ginger | |

Roll out and bake in 350 degree oven for 10-15 minutes.

Peanut Butter Cookies

LULU ANDERSON

- | | |
|---------------------------|-------------------------------|
| 1 cup white sugar | 2 eggs |
| 1 cup brown sugar | 2 tablespoons peanut butter |
| 1 cup butter or margarine | 2 teaspoons soda in hot water |
- Beat 4 minutes then add 3 cups flour. Make in small balls with hands, then flatten with a fork dipped in sugar. Bake at 425 degrees.

Oatmeal Cookies

MRS. DONALD SMITH

- | | |
|--|-----------------------|
| 2 eggs | 2 teaspoons cinnamon |
| 1 cup sugar | 1 cup chopped raisins |
| 2 teaspoons soda in 2 tablespoons sweet milk | 1 teaspoon vanilla |
| 2 cups oatmeal | 1 cup sour cream |
| 2 cups flour | 1 teaspoon salt |

Drop by spoon and bake at 350 degrees about 12 minutes.

Unbaked Cookies

MRS. HENRY MEYER

- | | |
|---------------------|---------------|
| 1 lb. chopped dates | 2 beaten eggs |
| 1 cup sugar | |

Mix and heat gradually in a fry pan. Cool 10 minutes. Add 3 cups rice krispies and 1 cup nut meats. Form in balls, flatten and roll in cocoanut.

Brownies

MRS. MERWYN HENDRICKS

Melt together:

- | | |
|----------------------|-----------------------|
| 1 cup butter or oleo | salt |
| 2½ squares chocolate | vanilla |
| 5 eggs beaten | Add chocolate mixture |
| 2¼ cups sugar | 1¾ cups flour |
| Beaten together | Add nut meats |

Bake at 350 degrees in large pan.

Gum Drop Candy Cookies

MRS. VAUGHN DODD

- | | |
|----------------------------------|--------------------------|
| 1 cup shortening | 2 cups flour |
| 1 cup brown sugar | 2 cups quick oatmeal |
| 1 cup white sugar | ¼ teaspoon salt |
| 2 eggs | 1 teaspoon baking powder |
| 1 cup cocoanut | 1 teaspoon vanilla |
| 1 cup orange slice candy chopped | |

Bake at 400 degrees for 12 minutes.

Pecan Butter Bits

MRS. ORVILLE LARSEN

- | | |
|---------------------|---------------------------------|
| 2 cups sifted flour | 2 teaspoons vanilla |
| ¼ cup sugar | 3 cups finely chopped pecans |
| ¼ teaspoon salt | (other nuts may be substituted) |
| 1 cup butter | |

Sift the flour, measure, then sift again with sugar and salt. Set aside. Cream the butter and vanilla. Slowly blend together the sifted dry ingredients and the creamed mixture, mixing it well. Add 2 cups of pecans. Shape the dough into 1-inch balls. Roll each ball in the remaining nuts. Place on ungreased baking sheet. Bake in preheated oven at 325 degrees for 20-25 minutes. (Do not brown). Remove from baking sheet and cool on racks. Yield: about 60.

Cocoanut Bars

MRS. VAUGHN DODD

- | | |
|---|----------------------------------|
| ½ cup butter | ¼ teaspoon salt |
| ¼ cup sugar | 1 cup flour |
| Pat in bottom of pan. Bake 15 minutes at 250 degrees. | |
| 1½ cups brown sugar | 1 teaspoon vanilla |
| 2 eggs | 2 tablespoons flour |
| 1 teaspoon salt | 1½ cups flaked cocoanut and nuts |
| ¼ teaspoon baking powder | as desired. |

Spread on top of above. Bake 20 minutes at 350 degrees.

Cool slightly, while still warm, frost with 1½ cups powdered sugar, 1 tablespoon lemon juice, 2 tablespoons orange juice and 2 tablespoons butter - hot. Cut in small pieces because it is very rich.

Cookies

MINNIE ANDERSEN

- | | |
|--------------------------|------------------------------|
| 1 cup shortening | 1 teaspoon salt |
| 1 cup sugar | 1 teaspoon cloves |
| 1 cup molasses | 1 teaspoon soda in hot water |
| 5 tablespoons cold water | Flour to roll |
| 1 teaspoon cinnamon | May add egg if desired. |

Pineapple Cookies

MRS. LEO SCHULTZ

- | | |
|---|---|
| 2/3 cup shortening | 2½ cups flour (sifted before measuring) |
| 1½ cups brown sugar | ½ teaspoon salt |
| 2 eggs beaten | 1 teaspoon baking powder |
| 1 cup crushed drained pineapple | 1 teaspoon vanilla |
| 1 teaspoon soda in 1 tablespoon pineapple juice | ½ cup nut meats |

Mix in the usual manner. Drop from teaspoon and bake in 375 degree oven for 10 to 12 minutes. Frost.

Frosting:

- | | |
|---|-----------------------------------|
| 6 tablespoons butter, browned to golden | 1 teaspoon vanilla |
| 1½ cups powdered sugar | 3 tablespoons hot pineapple juice |

Brownies

MRS. LEO SCHULTZ

- | | |
|------------------|----------------------------|
| ½ cup shortening | 1 cup flour |
| 1 cup sugar | ¾ teaspoon baking powder |
| 2 eggs | 2 squares melted chocolate |
| ¾ cup milk | Nuts |
| salt | |

Bake in 350 degree oven. Frost with chocolate frosting while still warm.

Yum-Yum Gems

MRS. DELBERT OLSON

- | | |
|------------------|---------------------|
| ½ cup shortening | 1 teaspoon cinnamon |
| 1 cup sugar | 1 teaspoon nutmeg |
| 1 egg | 1 teaspoon cloves |
| 1 cup sour milk | 1 cup raisins |
| 2 cups flour | ½ cup nutmeats |
| 1 teaspoon soda | |

Blend shortening and sugar. Add egg and blend well. Add sour milk. Sift dry ingredients and add raisins and nuts last. Bake into cupcakes—350 degrees oven for 15 minutes or until done. Frost with white powdered sugar frosting.

Chocolate Chip Oatmeal Cookies

MRS. BUD ANDERSON

- | | |
|-----------------------|--------------------|
| 1 cup shortening | 2-3 cups oatmeal |
| 1 cup brown sugar | 1 teaspoon soda |
| 2 well-beaten eggs | ½ teaspoon salt |
| 1 cup chocolate chips | nuts, if desired |
| 2 cups flour | 1 teaspoon vanilla |

Cream shortening with sugar. Add eggs. Sift flour, soda, and salt together. Add other ingredients. Bake on greased cookie sheet 12-15 minutes at 350 degrees.

Kisses

MRS. CLARENCE SMITH

- | | |
|--------------------|----------------|
| 2 cups corn flakes | 1 cup sugar |
| 2 egg whites | 1 cup cocoanut |
| 1 teaspoon vanilla | |

Beat egg whites stiff, gradually add sugar, beat 2 minutes. Add other ingredients and stir well. Drop on cookie sheet and bake in 325 degree oven until light brown. Makes about 3 or 4 dozen.

Oatmeal Refrigerator Cookies

MRS. BUD ANDERSON

- | | |
|-------------------|-------------------------------|
| 1 cup shortening | 1 teaspoon vanilla |
| 1 cup white sugar | 1 teaspoon soda |
| 1 cup brown sugar | 1 teaspoon salt |
| 2 eggs, beaten | 3 cups quick cooking oatmeal |
| 1½ cup flour | ½ cup nuts, raisins, or dates |

Cream shortening, add sugar gradually and cream thoroughly. Blend in well-beaten eggs. Sift flour once before measuring. Sift flour, soda, and salt together. Mix all ingredients. Shape into long roll about 2½ inches in diameter. Chill for several hours or overnight. Slice as thin as possible. Bake on an ungreased baking sheet for 10 minutes at 375 degrees.

Julie's Kringles

MRS. LOUIE ANDERSEN

- | | |
|---------------------|-----------------------------|
| ¼ cup sugar | Add: ¾ cup cream |
| 2½ cups flour | ¼ cup lukewarm water to one |
| 1 cup oleo crumbled | yeast mix |

Combine ingredients and let raise about 30 minutes. Roll out in 3 strips and form in kringles. Let raise 30 minutes. Bake in 375 degree oven for 10-15 minutes. Dip kringles in egg yolk, 1/5 cup sugar and a little cream.

Sugar Cookies

MRS. CLARENCE SMITH

- | | |
|----------------------|----------------------------|
| Cream together: | Sift together: |
| 1 cup powdered sugar | 2 cups flour |
| 1 egg | ½ teaspoon cream of tartar |
| 1 cup shortening | ½ teaspoon soda |
| 1 teaspoon vanilla | |

Mix good with above mixture. Form in balls and press down with a glass dipped in sugar and bake until light brown.

Oatmeal Macaroons

MRS. BUD ANDERSON

- | | |
|-----------------------|--------------------------------|
| ½ cup shortening | 1 egg, unbeaten |
| 1 teaspoon salt | 1 cup flour |
| 1 teaspoon cinnamon | ¾ teaspoon soda |
| 1 teaspoon vanilla | 1 cup quick oatmeal |
| 1 tablespoon molasses | 1/3 cup each, raisins, chopped |
| 1 cup sugar | dates, and nuts |

Combine first 7 ingredients and beat thoroughly. Sift flour and soda. Add to first mixture; mix well. Add remaining ingredients and mix. Drop on greased baking sheet. Bake 10-12 minutes at 350 degrees.

Nut Cookies

MRS. CLARENCE SMITH

- | | |
|-----------------------------------|----------------------------|
| Cream together: | ½ cup brown sugar |
| 1 cup shortening | ½ cup white sugar |
| Add 1 egg and beat real hard, add | 1 teaspoon vanilla. |
| Sift together | 1 teaspoon cream of tartar |
| 2 cups flour | ½ teaspoon salt |
| 1 teaspoon soda | |

Add this to first mixture. Mix well. Drop from teaspoon and bake until light brown. Yield: 3-4 dozen.

Chocolate No-Bake Cookies

MRS. CLARENCE SMITH

Boil 3 minutes:

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup milk
- 2 cups sugar
- $3\frac{1}{2}$ teaspoons cocoa

Add:

- 1 teaspoon vanilla
- 1 cup cocoanut
- 1 cup nut meats
- 3 cups oatmeal

Mix and drop on waxed paper.

Oatmeal Icebox Cookies

MRS. CHRIS S. ANDERSON

- | | |
|--------------------------------|--------------------------------|
| 1 cup shortening | $1\frac{1}{2}$ cup flour |
| 1 cup brown sugar | 1 teaspoon salt |
| 1 cup white sugar | 1 teaspoon soda |
| 1 teaspoon vanilla or cinnamon | 3 cups quick cook oatmeal |
| 2 eggs beaten | $\frac{1}{2}$ cup chopped nuts |

Blend shortening and brown and white sugar well. Add vanilla, eggs, flour, salt, soda, oatmeal and chopped nuts. If cinnamon is used, add it with the flour. Form into long rolls and wrap. Chill over night. Slice Bake at 350 degrees for 10 minutes.

Refrigerator Cookies

MRS. CLARENCE SMITH

- | | |
|--|--|
| $\frac{3}{4}$ cup shortening (butter makes them real good) | 2 cups all purpose flour |
| 1 cup brown sugar | $\frac{1}{2}$ teaspoon soda |
| 1 egg | $\frac{1}{2}$ teaspoon cream of tartar |

Cream shortening and sugar, add egg and mix well. Sift flour, soda and cream of tartar together and add nuts. Add dry ingredients to above mixture. Mold into rolls on waxed paper. Wrap and place in freezer until needed. Slice and bake at 425 degrees for 10 minutes. Yield depends on how large your cookies are, but this is not a very large batch.

Spicy Fruit Balls

MINNIE ANDERSEN

- | | |
|---------------------------------|--------------------------------------|
| $\frac{2}{3}$ cup crisco | $\frac{1}{4}$ teaspoon soda |
| 1 cup brown sugar | $\frac{1}{4}$ teaspoon salt |
| 2 eggs | $\frac{1}{2}$ teaspoon baking powder |
| 2 cups chopped dates | 1 teaspoon cinnamon |
| 1 cup nuts | $\frac{1}{2}$ teaspoon cloves |
| 2 tablespoons orange juice | $\frac{1}{2}$ teaspoon allspice |
| $1\frac{1}{2}$ cup sifted flour | |

Blend shortening, sugar and eggs. Stir in nuts, dates and juice, add dry ingredients and spice. Chill. Drop from teaspoon on greased pan. Bake at 375 degrees from 10 to 12 minutes.

Date Bars

ROSE SCHULTZ

- | | |
|-----------------------------|-----------------------------|
| 1 cup butter or shortening | $1\frac{1}{2}$ cups flour |
| 1 cup brown sugar | $\frac{1}{2}$ teaspoon salt |
| $1\frac{1}{2}$ cups oatmeal | 1 teaspoon vanilla |

Mix above like pie crust. Put all but $\frac{3}{4}$ cup in large cake pan. Pat down firm, then spread on filling which has been boiled and cooled.

- FILLING:
- | | |
|-------------------|-------------------------|
| 1 cup dates (cut) | $\frac{1}{2}$ cup sugar |
| | $\frac{1}{2}$ cup water |

Sprinkle on the $\frac{3}{4}$ cup crumbs and bake 25 minutes in moderate oven. Cut in bars.

Tea Cakes

MRS. ED VAN HECKE

1½ cups flour

½ cup butter

Mix as for pie crust and pat down very firmly in pan and bake until light brown for about 10 minutes.

2 well-beaten eggs

2 tablespoons butter

1½ cups brown sugar

1 teaspoon baking powder

1 tablespoon flour

1 cup nuts

Mix and pour on top of crust and bake at 350 degrees about 25 minutes. Spread with powdered sugar icing.

Cookies

MRS. MYRTLE STEFFENSEN

1 cup brown sugar

1 teaspoon vanilla

1 cup white sugar — may use all white if desired

2 cups flour

1 cup shortening (butter is best)

2 cups oatmeal

Cream this. Add:

2 cups rice krispies

2 eggs or 4 yolks

1 cup cocoanut

pinch of salt

1 teaspoon baking powder

1 teaspoon soda

Make in balls and flatten. Bake in moderate oven. 375° - 10 min.

Salted Peanut Cookies

MRS. OLE OLSON

1 cup shortening

1 teaspoon baking powder

1 cup white sugar

Mix in 2 cups flour

1 cup brown sugar

2 cups oatmeal

2 eggs — well-beaten

1 cup corn flakes

1 teaspoon soda

1 cup salted peanuts

Mix all together and drop by spoonsfull. Bake in moderate oven.

Molasses Cookies

MRS. HENRY BERGER — MRS. WALTER PHELPS

¾ cup shortening

1 teaspoon ginger

1 cup sugar

1 teaspoon cloves

1 egg beaten

1 teaspoon cinnamon

2 teaspoons soda

pinch of salt

4 tablepoons molasses

2 cups flour

1 teaspoon ginger

Shape in two rolls and put in refrigerator over night. Slice and sprinkle with sugar and bake. May be rolled into small balls to press down with glass dipped in sugar.

Peanut Cookies

MRS. HENRY BERGER

1 cup white sugar

1 teaspoon soda

1 cup brown sugar

1 teaspoon baking powder

1 cup shortening

1¾ cups flour

2 eggs

2 cups oatmeal

1 teaspoon vanilla

1 cup crushed salted peanuts

Mix in order as given and drop on greased sheets.

Ginger Cookies

MRS. MINNIE ANDERSEN

1½ cups sugar

2 tablepoons cream

1 cup molasses

1 teaspoon soda

1 cup butter and lard

1 teaspoon ginger

1 egg

flour to roll.

June Tea Cookies

MRS. CHESTER BROWN

- | | |
|--------------------------|---|
| 2½ cups sifted flour | 2 tablespoons milk |
| 1 teaspoon baking powder | 1 egg |
| ½ teaspoon salt | 1 teaspoon vanilla |
| ¾ cup butter — soft | 1 cup oatmeal — quick or
old-fashioned uncooked. |
| ¾ cup sugar | |

Sift flour, baking powder and salt. Add butter, sugar, milk, egg and vanilla. Blend well (about 2 minutes). Stir in rolled oats. Roll out on lightly floured board to ¼-inch thickness. Cut into desired shapes. Bake on greased cookie sheets in 375 degree oven about 15 minutes. Decorate with tinted confectioner's sugar frosting. Makes 3½ dozen.

Toffy Bars

MRS. WALTER PHELPS

- | | |
|-------------------|--------------------|
| 1 cup butter | 2 cups flour |
| 1 cup brown sugar | 1 teaspoon vanilla |
| 1 egg yolk | |

Bake 15 to 20 minutes in 350 degree oven. Spread in cookie sheet 16 x 12. Frost with chocolate frosting and cut in bars while still warm.

French Creams

MRS. WALTER PHELPS

- | | |
|------------------------------|--|
| 2 cups brown sugar | 1 teaspoon each of cinnamon,
nutmeg and vanilla |
| 2 eggs beaten | ¾ teaspoon baking powder |
| ½ cup lard | 1 cup raisins |
| ½ cup butter | 1 cup nutmeats |
| 1 cup hot water | salt |
| 1 teaspoon soda in hot water | |
| 3 cups flour | |

Bake in cookie sheet size 17 x 12-in. Frost with powdered sugar frosting. Coconut may be sprinkled on top. These will freeze well.

Sugar Cookies

MRS. ORVILLE POLAND

- | | |
|------------------------------|--|
| 2 cups sugar—white | 4 to 5 cups of sifted flour—
depends on flour |
| 1 cup shortening—part butter | 1 teaspoon soda |
| 1 cup sour cream | |
| 1 teaspoon vanilla | |

Chill in refrigerator. Roll out and bake.

Date and Nut Bars

MRS. LLOYD MARQUARDT

- | | |
|---------------------|--------------------------|
| ¼ cup melted butter | ½ teaspoon baking powder |
| 1 cup sugar | few grains of salt |
| 3 eggs, well beaten | 1 cup dates, cut fine |
| 1 cup flour | 1 cup nut meats, chopped |

Mix in order given. Spread in pan about 14 x 8 inches, lined with waxed paper. Bake 15 to 20 minutes in moderate oven (350 degrees). Cut in finer shaped pieces and roll in powdered sugar while warm. Makes 40.

Yellow Cookies

MRS. MINNIE ANDERSEN

- | | |
|---------------------|------------------------------|
| 3 egg yolks | 1 teaspoon baking powder |
| 1¼ cups sugar | 1 teaspoon vanilla and lemon |
| 2 tablespoons flour | |

Beat eggs well, put in flavoring, add sugar, beat, add flour and baking powder. Bake on wax paper in slow oven (300 degrees) until you can raise them up with fingers.

Ginger Snaps

MRS. LOUIE ANDERSEN

- | | |
|-------------------|---------------------|
| 1 cup brown sugar | 2½ teaspoons soda |
| ¾ cup lard | 1 teaspoon ginger |
| 1 egg | 1 teaspoon cinnamon |
| ¼ cup molasses | 2 cups flour |

Make into small balls and roll in sugar.

No-Bake Cookies

MRS. A. F. IMBROCK

Bring two cups of sugar, one-half cup of milk, one-fourth pound of butter and four tablespoons of cocoa to a full boil and remove from the stove immediately. Pour this mixture over three cups of oatmeal and one-half cup of creamy or chunky peanut butter. Beat until the ingredients are just well mixed and drop by teaspoonsful on waxed paper. (Plain peanuts may be used instead of the peanut butter). Makes 3 dozen small cookies.

Sour Cream Cookies

MRS. A. F. IMBROCK

- | | |
|------------------------|-----------------------------------|
| 2 cups white sugar | 1 teaspoon lemon flavoring |
| 1 cup shortening | 1½ teaspoons vanilla |
| 3 eggs | 1 teaspoon soda |
| 1 cup thick sour cream | 2 teaspoons baking powder |
| ½ teaspoon salt | 5 or 6 cups flour—enough to roll. |

Roll out on board, sprinkle with sugar and roll in gently. Cut. Bake in 400 degree oven until just done — do not brown. Makes a nice, thick, soft cookie. 4 to 5 dozen cookies.

Almond Bars

MRS. JOHN DUESTERBECK

- | | |
|---------------------------|------------------------|
| 1 cup margarine or butter | 1 egg white |
| 2 tablespoons sugar | 1 tablespoon water |
| 1 teaspoon almond extract | ¼ cup shredded almonds |
| 2½ cups flour | ¼ cup sugar |

Cream shortening and 2 tablespoons sugar. Add the flavoring, then the flour. Shape into long rolls ¾-inch in diameter. Cut into 2-inch lengths and brush with the egg white which has been mixed with the water and roll in mixture of the shredded almonds and ¼ cup of sugar. Bake in a moderate oven 350 degrees for 15 minutes. Remove immediately from baking sheets.

Oatmeal Cookies

MRS. ROSE CRANDALL

- | | |
|-------------------|--------------------------------|
| 1 cup white sugar | 4 cups oatmeal |
| 1 cup brown sugar | 1 cup flour |
| 1 cup lard | 1 cup coconut (flaked is best) |
| salt | 1 teaspoon soda in flour |
| 2 eggs beaten | |

Mix in order given and drop by teaspoon on cookie sheet. Bake at 350 degrees about 12 minutes or 'til done depending on size of the cookie.

Danish Kringles

MRS. ED VAN HECKE

- | | |
|--------------------------|-------------------------------|
| 2 cups flour | 1 tablespoon vinegar in cream |
| 1 large cup butter | and set aside awhile |
| 2/3 cup rich sweet cream | |

Mixing flour and butter-mix as for pie crust add the cream and mix lightly enough to roll out. Cut in strips ½-inch wide, with a knife make figure 8. Brush with thick cream on top and dip in sugar. These need a very hot oven.

Drop Sugar Cookies

MRS. ADOLPH WEISS

- | | |
|------------------------------|-----------------------------|
| $\frac{1}{2}$ cup shortening | 2 cups sifted flour |
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon baking powder |
| 1 teaspoon vanilla | $\frac{1}{2}$ teaspoon soda |
| 1 cup sugar | 2 tablespoons milk |
| 2 eggs unbeaten | |

Combine shortening, salt, vanilla, sugar and eggs. Beat until smooth. Sift flour with baking powder and soda. Add to shortening mixture. Add milk and mix. Drop dough on greased cookie sheet. Flatten cookie with flat glass dipped in sugar. Bake at 375 degrees.

Crisp Chocolate Tweedies

MRS. LLOYD MARQUARDT

- | | |
|--|---|
| Sift together: | 1 cup shortening (half butter
may be used) |
| $2\frac{1}{2}$ cups sifted all-purpose flour | 1 cup sugar |
| 1 teaspoon salt | 1 cup firmly packed brown sugar |
| 1 teaspoon soda | Add: 2 unbeaten eggs |
| Blend together: | 1 teaspoon vanilla. Beat well. |

Blend in the dry ingredients gradually. Stir in:

- | | |
|---|---|
| 3 cups quick-cooking oatmeal | $\frac{1}{2}$ cup (2-oz.) grated semi-sweet
chocolate. Mix well. |
| $\frac{1}{2}$ cup cocoanut, cut fine, and | |

Divide dough in half. Place on waxed paper and shape into rolls, $1\frac{1}{2}$ inches in diameter. Wrap in waxed paper. Chill at least 2 hours. Cut into slices about $\frac{1}{4}$ -inch thick and place on greased cookie sheets. Bake in moderate oven at 350 degrees for 10 to 12 minutes. Cool and store in tightly covered container. Makes 7-8 dozen.

Ginger Cookies

MRS. ANNA DAHMS

- | | |
|-----------------------------|-------------------------------|
| 1 cup sugar | $\frac{1}{2}$ cup hot water |
| $\frac{2}{3}$ cup lard | 2 teaspoons soda |
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon ginger |
| $\frac{1}{2}$ cup molasses | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup syrup | $\frac{1}{4}$ teaspoon cloves |

Mix everything together. Add enough flour to handle. Roll into balls and bake at 350 degrees.

Cocoanut Refrigerator Cookies

ATILDA JOHNSON

- | | |
|----------------------------------|-----------------------------------|
| $1\frac{1}{2}$ cups sifted flour | 1 cup white sugar |
| 1 teaspoon soda | 2 eggs |
| 1 teaspoon salt | 3 cups rolled oats |
| 1 cup butter or margarine | $\frac{1}{2}$ cup chopped pecans |
| 1 cup brown sugar | $1\frac{1}{2}$ cups cocoanut, cut |

Shape into rolls 2 inches in diameter. Refrigerate until firm. Slice and bake at 375 degrees.

Soft Molasses Drops

MRS. HOWARD CARSRUD

- | | |
|--|-------------------------------|
| $1\frac{1}{2}$ cups sifted flour | $\frac{1}{4}$ teaspoon cloves |
| $1\frac{1}{2}$ teaspoons baking powder | $\frac{1}{4}$ cup shortening |
| $\frac{1}{4}$ teaspoon soda | $\frac{1}{4}$ cup sugar |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup molasses |
| $\frac{1}{2}$ teaspoon cinnamon | $\frac{1}{4}$ cup sour milk |

Bake in oven of 400 degrees. Frost with powdered sugar while still warm.

Farmhouse Oatmeal Cookies

MRS. CHESTER BROWN

- | | |
|------------------------------|----------------------------|
| 1 cup sugar | 1 teaspoon salt |
| $\frac{3}{4}$ cup shortening | 2 cups oatmeal |
| 2 eggs | 2 cups flour |
| 1 teaspoon cinnamon | $\frac{1}{2}$ cup molasses |
| 1 teaspoon soda | $\frac{1}{2}$ cup raisins |

Mix dry ingredients. Cream sugar and shortening. Add eggs and blend well. Add dry ingredients. Roll in quite large balls and flatten in the pan with hands. They should be as large as pancakes. Keep in can to retain crispness.

Oatmeal Drop Cookies

LULU ANDERSEN

- | | |
|---------------------------------|----------------------------|
| 2 cups sifted flour | 3 cups oatmeal |
| $1\frac{1}{2}$ cups sugar | 1 cup raisins |
| 1 teaspoon baking powder | 1 cup Mazola oil or others |
| 1 teaspoon salt | 2 eggs |
| $\frac{1}{2}$ teaspoon cinnamon | $\frac{1}{2}$ cup water |

Sift dry ingredients together in large bowl. Add oats and raisins and blend thoroughly. Add Mazola, eggs and water in order. Mix well. Drop by spoonful on ungreased cookie sheet. Bake in hot oven of 400 degrees. Bake 10-12 minutes.

Danish Cookies

MRS. LOUIE ANDERSON

- | | |
|------------------------------------|-------------------------|
| $\frac{1}{2}$ cup butter | 2 hard cooked egg yolks |
| 1 teaspoon almond extract | 1 cup sifted flour |
| $\frac{1}{4}$ cup granulated sugar | |

Add the extract to the butter and cream well, add sugar gradually and cream, add hard boiled egg yolks pressed through a sieve and mix well. Add the flour and mix well. Place mixture in cookie press and press and shape on ungreased cookie sheet. Bake in fairly hot oven until delicately browned.

Butter Cookies

MRS. LOUIE ANDERSON

- | | |
|---------------------|-----------------------------|
| 1 lb. butter | 1 lb. cream cheese softened |
| 1 lb. flour, sifted | |

Place in refrigerator several hours, preferably over night. Roll about $\frac{1}{4}$ to $\frac{1}{2}$ -inch thick. Cut with cookie cutter. Bake at 450 degrees about 8-10 minutes, depending on brownness. Watch these closely because they will turn brown very quickly. When cool sprinkle with sifted confectioner's sugar, or place a spoonful of any preserve in the center immediately upon removal from oven, and then sprinkle nuts on the jam. This is a delicious cookie and a very rich one.

Strawberry Treats

MRS. EDGAR WEISS

Grind with meat grinder and grind fine:

- | | |
|---------------------------------------|------------------------------------|
| 1 lb. of long cocoanut | 1 cup condensed milk |
| $\frac{1}{4}$ lb. blanched almonds | Shape into strawberreis - roll in: |
| Add and mix well: | $\frac{1}{2}$ box strawberry jello |
| $1\frac{1}{2}$ boxes strawberry jello | 4 tablespoons sugar |
| $\frac{1}{4}$ teaspoon almond extract | 3 to 4 drops of red food coloring |
| 2 tablespoons white sugar | Mix well. |

Decorate with powdered sugar frosting such as leaves and stems. Makes about 50 cookies. Variations can be made by using orange jello for oranges, lemon jello for bananas, etc.

Candies

Anise Candy

MRS. ROY BROWN

2 cups white sugar
½ cup white Karo syrup

½ cup water

Boil until it snaps in cold water. Add 1 tablespoon vinegar when almost done. Add food coloring and ½ teaspoon anise flavoring when taken from fire.

Peanut Brittle

MRS. AXEL ENGBERG

2½ cups sugar
1½ cup white syrup

1½ cups water

Let come to boil and cook 10 minutes.

1½ cups peanuts

Cook and stir until a light brown. (About 20 minutes). Set from fire and add 1/8 teaspoon soda and stir. Drop in another pinch of soda and stir again. Pour onto greased pan and spread.

Nut Loaf

MRS. ANNA DAHMS

6 cups sugar
3 cups cream

1 cup Kara syrup
1½ cups chopped walnuts

Boil sugar, cream and syrup until it forms a soft ball in cold water. Then beat until quite stiff. Add nuts and beat until thick and creamy. A few maraschino cherries, chopped may be added if desired. Put into loaf tin. This has to boil a long time. It boils over very easy and must be cooked in a large container.

Cherry Divinity

MRS. A. F. IMBROCK

3 cups sugar
¾ cup light corn syrup
¾ cup water
2 egg whites

3½ tablespoons (½ pkg.) cherry
flavored gelatin
½ cup chopped nut meats and
cherries mixed or candied fruit
mixed

Combine sugar, corn syrup, and water in a sauce pan. Bring to a boil over low heat, stirring to dissolve sugar. Continue boiling, stirring occasionally, until a small amount of syrup forms a hard ball in cold water. Meanwhile beat egg whites until stiff but not dry. Then add gelatin 1 tablespoon at a time. Continue beating until mixture will stand in stiff peaks. When syrup has reached the hard-ball stage, pour in a fine stream over the egg white mixture, beating constantly. Continue beating until mixture will hold its shape and loses its gloss. Add nutmeats and drop by teaspoonful onto waxed paper. May also be poured into a greased 9 inch square pan. Makes about 5 dozen pieces. If candy becomes too stiff add a few drops hot water.

The jello keeps it nice and moist and gives the color and flavor.

Caramel Corn

MRS. CHESTER BROWN

1½ cups cream
3 cups brown sugar

Butter the size of a walnut

Cook above ingredients until it forms a soft ball in cold water. Then add 2 teaspoons vanilla, a pinch of salt and a pinch of soda. Pour over popped corn and mix well.

Popcorn Balls

MRS. MYRTLE STEFFENSEN

- 1 cup syrup
1 cup sugar
- 2 teaspoons cream of tartar

Let this come just to a boil. Remove from fire and add 2 tablespoons butter and $\frac{1}{2}$ teaspoon soda. Coloring may be added if desired.

Caramel Corn

MRS. JOHN DEUSTERBACK

- 3 quarts popped corn
1 cup white sugar
 $\frac{1}{2}$ cup dark syrup
1 teaspoon vinegar
- 1 teaspoon salt
1 tablespoon butter
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon soda

Mix sugar, syrup, vinegar and salt and butter in 2 quart saucepan. Cook over medium heat, stirring constantly until mixture boils. Boil gently until a small amount of syrup reaches the hard crack stage in cold water. (About 290 degrees using the candy thermometer). Add vanilla and soda and stir well. Pour foamy mixture over corn and stir to mix well.

Never Fail Divinity

MRS. ART G. ANDERSON

Stir 2 cups sugar into $\frac{1}{2}$ cup corn syrup (white), $\frac{1}{2}$ cup water, and dash of salt until dissolved. Boil to medium ball stage (240) slowly pour $\frac{1}{3}$ over 2 stiffly beaten egg whites, beating constantly.

Cook remaining syrup to very hard ball stage, 265. Test: Add $\frac{1}{3}$ several drops to water - mixture will form a firm ribbon that bend when lifted from water. Beat syrup into candy mixture. Continue beating. When mixture hold its shape when dropped from a spoon - add vanilla, 1 teaspoon. Put into greased pan (8x8) or drop from teaspoon onto greased cookie sheet.

Praline Candy

MRS. ELMER SORENSON

- 1 package butterscotch pudding
and pie filling mix
1 cup sugar
 $\frac{1}{2}$ cup brown sugar - firmly
packed
- $\frac{1}{2}$ cup evaporated milk
1 tablespoon butter
 $1\frac{1}{2}$ cup broken pecan pieces

Mix pudding with both kinds of sugar, milk, butter in a sauce pan. Cook and stir over a low heat until sugar dissolves and mixture boils. Continue to cook gently stirring frequently until a small amount tested in cold water forms a soft ball. Add nuts and mix well. Drop by spoonfuls on waxed paper.

Party Mix

MRS. H. H. SCHULTZ

- 1 small package Cherrios
1 small package Pretzel sticks
2 small packages Mixed salted nuts
- 1 small package Ralstons
1 small package rice or wheat chex
1 small package Kix

Mix and pour the below mixture over the top mixture.

- $\frac{1}{4}$ teaspoon garlic salt
1 cup salad oil or bacon fat
2 tablespoons Worcestershire sauce
- 1 tablespoon tabasco sauce (scant)
 $\frac{1}{2}$ cup melted butter
 $\frac{3}{4}$ teaspoon celery salt

Makes a large roaster full. Bake $1\frac{1}{2}$ hours at 200 degrees. Stir occasionally. This may be sealed in clean jars or packed in cellophane or plastic bags and kept indefinitely. You may add onion salt or savory salt if you desire to.

Peanut Brittle

MRS. A. F. IMBROCK

This easy to make brittle - chock full of peanuts - is best when cooled rapidly.

2 cups sugar	1 lb. shelled salted peanuts
2/3 cup light corn syrup	(about 3½ cups)
½ cup water	1 teaspoon soda

Combine the sugar, corn syrup and water in a saucepan. Place on medium heat and cook to hard crack stage (syrup will thread from a silver spoon) or when using a candy thermometer to 290 degrees F. Add peanuts and cook slowly for 10 minutes stirring frequently. Increase heat during the last 2 minutes of cooking to give good golden brown color. Just before removing from heat, add soda. Mix well. Spread out into shallow pan 10x15. Cool and break into bite size pieces.

4 1/2 Minute Fudge

MRS. A. F. IMBROCK

4½ cups sugar	18 cut up marshmallows)
1 large can evaporated milk	½ teaspoon salt
3 bars German sweet chocolate	1 cup nuts
2 packages chocolate chips	1 teaspoon vanilla
1 pint marshmallow cream (I use	

Boil sugar and evaporated milk exactly 4½ minutes. (Try your electric fry pan for this). Add rest of ingredients. Stir until all is melted, pour into buttered (8x16 or 9x13) pan and cut in squares. Makes 5 pounds of candy. Remains nice and creamy. For a change add cut up maraschino cherries; along with the nuts.

Miscellaneous

Punch

MRS. DICK ANDERSEN

MRS. ART ANDERSON

4 whole oranges - ground (rind and all	2 oz. citric acid
	5 cups sugar

Stir until dissolved, add 1 quart water. Let stand overnight. Next day add: 6 or 7 tall cans
pineapple juice 2 quarts water
4 quarts ginger ale

Chill. Makes 4½ gallons.

Cranberry Cocktail

MRS. PETE ALBERTSON

1 quart cranberries	6 cups water
---------------------	--------------

Boil until skin bursts, strain through cloth.

Add 1 cup sugar

Boil 5 minutes, add juice of 1 lemon. Serve cold, 2 parts to 1 part Gingerale or 7 up.

Christmas Punch

MRS. A. F. IMBROCK

1 large can Hawaiian Punch	1 large bottle 7-up or sparkling carbonated water
----------------------------	--

Mix just before serving. Ice cubes may be added.

Strawberry Jam

LULU ANDERSON

4 cups berries (scald 2 minutes, drain and add 2 cups sugar). Bring to a boil, boil 2 minutes add 1 cup sugar boil 5 minutes. Pour into a shallow pan let stand overnight stirring a few times. Pour in jars and seal.

Rhubarb Jam

MRS. ADOLPH WEISS

MRS. KARL GLOE

5 cups rhubarb (washed and cut as for sauce) 1 package Jello Powder (raspberry or strawberry)
3 cups sugar

Mix together and let stand until its juicy a little then cook 20 minutes. Keep stirring so it does not stick to kettle. (Use heavy kettle). Do not add water, as the juice from rhubarb is all the juic needed.

Grape Jelly (without cooking)

MRS. ROY BROWN

Cook grapes without water. Mash when cooked and drain through cloth and squeeze. Put 2 cups of juice on fire and bring to boil. Remove from fire and add 3 cups sugar. Stir until the sugar is dissolved and pour into glasses. Repeat this process until all of juice is used.

Canned Apples for Pie

MRS. CHESTER BROWN

4 quarts apples (sliced) 1 quart sugar

Mix and let stand overnight. Put in sterile jars and seal. Process 20 minutes.

Home Made Cheese

MRS. LOUIE ANDERSON

1 quart cottage cheese $\frac{1}{2}$ cup butter
1 cup sour cream 1 teaspoon salt
2 teaspoons soda $\frac{1}{2}$ teaspoon butter coloring

Mix soda and melted butter and pour over curd. Let stand two hours or more. Put in double boiler and add salt, sour cream and coloring. Beat until nice and smooth. Pour into a mold and set stand two days. This cheese is nice and soft and can be spread like butter.

Flapjacks

MRS. A. F. IMBROCK

4 eggs, beaten separately, whites add 2 tablespoons sugar
last $\frac{1}{2}$ teaspoon salt
2 cups milk 2 tablespoons butter, melted
2 cups flour 2 teaspoons baking powder

Orange Sauce

MRS. A. F. IMBROCK

1 cup sugar $\frac{1}{2}$ cup orange juice
2 tablespoons cornstarch 2 tablespoons butter or margarine
1 cup boiling water

Mix sugar with cornstarch; add boiling water slowly, stirring constantly. Bring to a boil over low heat and cook until clear, stir often. Remove from heat and add the orange juice and butter; mix until butter or margarine is melted. Yield: 2 cups. Good on cottage pudding or apple Betty and try it on hot ginger bread.

Dog Food

MRS. CHESTER BROWN

4 cups ground feed
1 teaspoon soda

$\frac{1}{2}$ teaspoon salt
1 cup scrap lard or meat

Add milk to make a nice dough. Bake in loaf pan for 1 hour.

Danish Abeleskiver

LULU ANDERSON

1 cake compressed yeast
2 cups luke warm milk
 $\frac{3}{4}$ cup butter
 $\frac{3}{4}$ cup sugar

2 eggs seperated
 $1\frac{1}{2}$ cups flour
 $\frac{1}{4}$ teaspoon salt

Dissolve yeast in milk, cream, butter, and sugar. Add well beaten egg yolks, add to milk, add flour and salt and fold in beaten egg whites. Set in warm place to rise 2 hours. Bake in abeleskiver pan in which a little grease has been added, turn when brown.

1 box of frozen strawberries
(thawed)

Take juice of berries & add water
enough to make $2\frac{1}{2}$ cups to the
juice add $\frac{1}{2}$ cup sugar



$\frac{1}{4}$ cup minute Tapioca let stand
 $\frac{5}{8}$ min pinch salt

Bring to boil on low heat
remove from fire

add berries
A blessing be upon the cook,
Who seeing, buys this little book
And buying, tries and tests its wares;
And testing, throws away her cares;
And carefree, tells her neighbor cook
To get another such a book.

add $1\frac{1}{2}$ table spoon
Lemon juice
mix well
Cool some with
whipped Cream

mobdd Nelson

**ICE CREAM CHERRY
DESSERT**

- 1½ cups rice krispies
- ¼ cup light brown sugar
- 1 cup flaked coconut, toasted
- ½ cup slivered almonds, toasted
- ¼ cup melted butter

Mix. Put half in 9 x 9 pan and spread evenly. Press in 1½ qts. ice cream, top with remaining half of mixture.

Serve with the following dressing.

- 1 can frozen cherries
 - ¼ cup sugar
 - 1 tbsp. corn starch
 - ¼ cup cherry juice
 - red coloring
 - 1 tsp. butter
 - 1 tbsp. lemon juice
- Cook, cool, serve.

egg yolk. Add sugar, heat

mold.

UNFARLESS GL

seed

1/2 hard
mon

oil

Beet relish

6 cup beets

6 cup sugar

3 cup vinegar

Cinnamon cloves & salt

grind beets easy to boil
& cook

POWER
ANGEL

beat
10 minutes
at

pan. E
) oven at