

*FAVORITE RECIPES*  
*ST. JOHN LUTHERAN*



— 1973 —

*Madison, South Dakota*

Dedication

This book is dedicated to the modern home. In our home today, as always, life is centered around our kitchens. It is with this thought in mind that we have compiled these recipes. Some of them are treasured old family recipes. Some are brand new, but every single one reflects the love of good cooking that is so very strong in this country of ours.

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## RECIPE FOR A HAPPY HOME

4 Cups Love	5 Spoons Hope
2 Cups Loyalty	2 Spoons Tenderness
3 Cups Forgiveness	4 Quarts Faith
1 Cup Friendship	1 Barrel Laughter

Mix love and loyalty thoroughly with faith. Blend with tenderness, kindness, and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily in generous helpings.

Mrs. Bill Roush

## SCRIPTURE CAKE

4½ C.	I Kings	Chapter 4, Verse 22
1 C.	Judges	Chapter 5, Verse 25
2 C.	Jeremiah	Chapter 6, Verse 20
2 C.	I Samuel	Chapter 30, Verse 12
2 C.	Nahum	Chapter 3, Verse 12
2 C.	Numbers	Chapter 17, Verse 8
2 Tblsp.	I Samuel	Chapter 14, Verse 25
1 tsp.	Leviticus	Chapter 2, Verse 13
6	Jeremiah	Chapter 17, Verse 11
½ C.	Judges	Chapter 4, Verse 19
2 tsp.	Amos	Chapter 4, Verse 5
2 tsp.	II Chronicles	Chapter 9, Verse 9

Mix ingredients the same as any cake and bake 1 hour in oven at 325°

Mrs. Wm. Wesenberg



RELISHES

&

PICKLES

## Watermelon Pickles

Rind of one large watermelon. Peel and remove pink and green. Cut in 1 inch cubes and soak overnight in salt water (4 Tblsp. salt to 1 Qt. water). Drain, cover with fresh water and cook until tender. Drain and make a syrup of 8 cups of sugar, 4 cups vinegar, 8 tsp. whole cloves, 16 sticks cinnamon, and a little mustard seed. (Tie spices in a bag). Heat syrup and spice to boiling and allow to set 15 min. Add drained watermelon and cook until clear and transparent. If desired add red or green color just before removing from heat. Pack boiling hot and seal.

Mrs. J. W. Gould

## Dill Pickles

Fill quart jar with medium sized cucumbers. Add 2 heads dill, onion size of a walnut (or small bud of garlic), 1 Tblsp. pickling salt,  $\frac{1}{2}$  cup white vinegar,  $\frac{1}{4}$  tsp. alum. Fill jar with cold water. Seal. Put jars in cooker of cold water, set on burner, bring to a boil, turn off heat, and let jars set in water until cool.

Mrs. George Erks

## Dill Pickles

2 quarts water  
1 quart vinegar

1 scant cup pickling salt

Boil together

Place 1 bunch dill on bottom of quart jar. Pack pickles and put 1 bunch of dill on top. Add  $\frac{1}{2}$  tsp. mustard seed to each quart of pickles. Pour hot liquid over pickles. Seal hot. (The above liquid will cover six quarts of pickles.)

Martha Beyer

## Pickles

12 medium sized cucumbers	2 cups vinegar
3 or 4 medium sized onions	2 cups sugar
2 green peppers	$\frac{1}{4}$ cup salt

Soak well-washed cucumbers in ice water for 1 hour. Slice cucumbers and onions, and cut peppers in strips. Combine salt, sugar, and vinegar and stir until dissolved. Pour cold liquid over others. Let stand over night before serving. Makes about 3 quarts. (These are not sealed but keep well in refrigerator.)

Mrs. Ron Behrends

## Green Tomato Chow Chow

24 large tomatoes	2 Tblsp. Salt
2 green peppers	2 cups vinegar
2 red peppers	2 Tblsp. mustard seed
8 medium onions	2 Tblsp. celery seed

Chop and drain vegetables. Add spices, sugar, and vinegar. Boil for 5 minutes. Put in jars and seal.

Mrs. Walter Schultz



SOUPS  
SANDWICHES  
BEVERAGES  
SALADS  
AND  
DRESSINGS

## Autumn Soup

1 lb. Ground Beef	2 tsp. salt
1 cup chopped onion	$\frac{1}{2}$ tsp. pepper
1 cup chopped celery	Bay leaf, crumbled
1 cup chopped carrots	Sweet Basil
4 cups chopped raw potatoes, peeled	
6 whole tomatoes, or 1 small can tomatoes	

Brown beef. Put into kettle. Add vegetables, water, and seasonings. Bring to a boil, then simmer for 20 minutes. Add tomatoes, and simmer about 20 min. longer.

Mrs. Clifford Borns

## Chili

Brown in 2 Tblsp. hot fat:	1 lb. Ground Beef
	$\frac{1}{4}$ cup minced onion
Add and cook 10 minutes:	1 - #2 can kidney beans
	1 can tomato soup
	1 pint tomato juice
Make a paste and blend in:	1 tsp. salt
	$1\frac{1}{2}$ Tblsp. chili powder
	1 Tblsp. flour
	3 Tblsp. water

Simmer 45 min., stirring frequently. Makes 4 to 6 servings.

Mrs. Ron Behrends



## Hot Turkey Sandwiches

1½ cups cooked turkey, diced      2 Tblsp. diced celery  
2 Tblsp. butter                      1 cup bread crumbs  
2 Tblsp. minced onion              Broth or gravy

Melt butter in a skillet and cook the onion, celery, and bread crumbs in it until they are golden. Stir in the turkey, salt and pepper to taste. Add just enough gravy or broth to make it hold together. Spoon into hot buns or onto toast. Serve piping hot. Serves 8 to 10.

Mrs. Alvin Budde

## Hot Tuna Sandwich Mix

1 cup cubed cheese                      2 Tblsp. chopped onion  
3 hard cooked eggs, chopped      2 Tblsp. stuffed olives  
1 - 7 oz. can Tuna                      2 Tblsp. sweet pickles  
2 Tblsp. chopped green pepper      ½ cup salad dressing

Mix all ingredients together and put on a bun. Wrap in tin foil and bake in 350° oven for 30 minutes. Makes enough for 18 buns.

Mrs. Derril Chapman

## Tuna Fish Sandwich Spread

1 can tuna                              1 tsp. salt  
2 Tblsp. lemon juice                  1 tsp. worcestershire sauce  
2 Tblsp. chopped onion              ½ cup grated cheese  
1/3 cup chopped celery              ½ tsp. prepared mustard  
   ¼ cup mayonnaise

Mix in order given.

Mrs. Julia Carson

### Hot Chocolate

2 lb. Instant Chocolate      8 qt. box powdered milk  
6 oz. jar Coffee Cream      1 cup powdered sugar  
 $\frac{1}{2}$  tsp. salt

Mix all together and store in airtight container. To use, fill pitcher or cup  $\frac{1}{3}$  full with the mixture and then fill with hot water.

Mrs. Julia Carson

### Frozen Fruit Slush

Bring to a boil 3 cups sugar and 3 cups water. Cool. Add the juice of 3 lemons and 3 oranges. Add 3 pkgs. frozen mixed fruit or separate bags of frozen strawberries, raspberries, blueberries, blackberries, and cherries. Also add 1 can pineapple tidbits. Freeze. Chunk it up to serve and pour 7-Up over it.

Mrs. Wayne Paulsen

### Party Punch

3 pkgs. cherry pre-sweetened Kool-aid  
3 pkgs. strawberry pre-sweetened Kool-aid  
6 qts. water (very cold)  
2 cans frozen orange juice  
2 cans frozen lemon juice

Mix all together, when ready to serve add 2 quarts ginger ale. A floating ice ring helps appearance, or float a hunk of orange or raspberry sherbet while serving. Serves 60 to 70 using small punch cups.

Mrs. Alvin Budde

### Russian Tea

1 - 1 lb., 2 oz. jar Tang      1 tsp. cinnamon  
 $\frac{1}{2}$  cup instant tea               $\frac{1}{2}$  tsp. cloves  
1 pkg. instant dry lemonade

**Mix.** Store in glass container. Use 2 tsp. per mug of water.

Mrs. Harriet Petersen

### Raspberry-Apple Salad

3 pkgs. raspberry jello      2 pkgs. frozen raspberries  
3 cups hot water              1 can applesauce (15 oz.)

Prepare jello with hot water. Add berries and applesauce. Refrigerate until mixture starts to thicken. Pour into a 9 x 13 pan. (Note: Strawberries can be used instead of raspberries.)

### Topping

1 pkg. miniature marshmallows      1 pint sour cream

Combine cream and marshmallows and let set overnight. Mix well and spread over salad before cutting into squares.

Mrs. Rudy Schultz

### Fruit Salad

Drain juice from 1 - No. 2 can of chunk pineapple. Add  $\frac{1}{2}$  cup sugar and 1 Tblsp. corn starch and 2 beaten eggs. Boil until thick. Cool. Add miniature marshmallows, pineapple chunks, bananas, and white grapes, if desired. Add  $\frac{1}{2}$  cup whipped cream. Serves 10.

Mrs. Lee Shulthise

## Rhubarb Salad

2 cups rhubarb                                 $\frac{1}{2}$  cup water  
1 cup sugar

Cook the above. Add 1 pkg. red jello and 1 cup boiling water. Add chopped celery and nuts.

Mrs. Wayne Paulsen

## Mountain Dew Salad

2 pkg. lemon jello                            1 bottle Mountain Dew  
2 cups boiling water

Dissolve the jello in the boiling water. Add the Mountain Dew and let set until syrupy. Add 1 can drained crushed pineapple, 2 sliced bananas, and 2 cups miniature marshmallows. Pour into large cake pan.

### Topping

1 can prepared lemon pie filling  
1 pkg. prepared Dream Whip

Mix together and put on top of jello. This makes a large salad, approximately 20 servings.

Mrs. Bill Hammer

## Orange Salad

Dissolve 2 pkg. orange jello in 1 cup boiling water. Add 1 pint orange sherbet. Stir until dissolved. Add 1 cup mandarin oranges. Fold in 1 pint whipped cream or Dream Whip. Mold and chill.

Mrs. Harriet Petersen

## Salad

1 pkg. orange jello	2 cups hot water
1 pkg. orange pineapple jello	1 cup apricots 1 cup crushed pineapple

Dissolve jello in hot water. Save juice from apricots and pineapple and add cold water to make the 2 cups cold liquid. When jello starts to set, add fruit and fold in 1 cup sour cream.

Mrs. Clem Borchardt

## Apricot Salad

2 pkg. orange jello	1 cup apricot or pineapple juice
$2\frac{1}{4}$ cups hot water	

When this mixture begins to thicken, add the following well drained fruit:

1 No.  $2\frac{1}{2}$  can apricots, chopped  
1 No.  $2\frac{1}{2}$  can crushed pineapple

Pour into a 9 x 13 pan and add a layer of marshmallows. Chill until firm.

## Topping

1 cup of the mixed juice	1 beaten egg
$\frac{1}{2}$ cup sugar	1 Tblsp. butter
2 heaping Tblsp. flour	

Cook until thick. Cool. Whip  $\frac{1}{2}$  pint whipping cream or 1 pkg. Dream Whip and fold into the cooled mixture. Spread over firm gelatin. Cheese may be grated over the top. Cut contents in half for a one bowl salad.

Mrs. Frank Erks  
Mrs. J. W. Gould

## Springtime Salad

1 pkg. regular Vanilla pudding mix	1½ cups juice and water
1 can mandarin oranges	20 large marshmallows or 1½ cups miniatures
1 can pineapple chunks	1 cup whipped cream or ready whipped topping
1 can fruit cocktail	

Drain and discard orange juice. Drain and save juice from pineapple and cocktail. Use juices and enough water to make 1½ cups liquid. Add liquid to pudding mix and cook until thickened. Add marshmallows and stir to dissolve. Cool. Fold in whipped cream. Pour into large bowl or 9 x 13 glass cake pan. This salad does not set firm enough to cut into squares. (Note: Lemon pudding mix can be used instead of Vanilla.)

Mrs. Lila Hines

## Cherry Salad Supreme

1 - 3 oz. pkg. raspberry flavored jello  
1 - 21 oz. can cherry pie filling

Dissolve gelatin in 1 cup boiling water. Stir in pie filling. Pour into a 9 x 9 x 2 inch baking dish. Chill.

### Topping

1 beaten egg	1 Tblsp. flour
½ cup pineapple juice	½ pkg. Dream Whip
¼ cup sugar	½ cup min. marshmallows

Cook pineapple juice, beaten egg, sugar, flour until thick. Cool. Whip Dream Whip as directed on package. Add small marshmallows. Add this to cooled pineapple mixture and spread on thickened jello salad.

Mrs. Fred Totzke

### Cherry Beauty Salad

1 pkg. black cherry jello    1 pkg. red raspberry jello  
3 cups boiling water

Dissolve jello in boiling water. Add 1 can cherry pie mix filling to this hot mixture. Let jello set and use the following topping: 1 cup sour cream and  $1\frac{1}{2}$  cups miniature marshmallows. Approx. 12 to 15 servings.

Mrs. Bill Hammer

### Easy Cranberry Relish

1 lb. Cranberries                    1 orange with peeling  
2 apples, cored, with peeling

Grind all of above. Add 2 to 3 cups sugar to suit taste. Let stand overnight before serving. This freezes well.

Mrs. Ron Behrends

### Fruit Salad Deluxe

Drain: 2 cups pineapple chunks  
      2 cups mandarin oranges  
Cube: 1 large pkg. cream cheese  
Drain: 1 pkg. frozen strawberries (whole or halved)  
      Keep frozen as much as possible.

Have ready: 1 cup miniature marshmallows  
              3 large bananas, sliced

Beat: 1 pint whipping cream and  
      1 pkg. jello, any flavor

Beat until firm. Keep fruits chilled. 1 hour before serving, combine in order pineapple, oranges, strawberries, cheese, marshmallows, bananas to whipped mixture.

Mrs. Harriet Petersen

## Frozen Pineapple Salad

2/3 to 1 pt. dairy sour cream      1/4 cup chopped maraschino cherries  
2 tsp. lemon juice                      1/4 cup chopped walnuts  
3/4 cup sugar                              1 banana sliced or mashed  
1/8 tsp. salt  
1 - 9 oz. can crushed pineapple, well drained

Mix sour cream, lemon juice, sugar and salt. Add remaining ingredients and blend. Pour into cup cake liners and put in muffin tins and freeze.

Mrs. Eugene Hemmingson

## Three Layer Salad

1 pkg. lime jello dissolved in 2 cups boiling water. Pour in 9 x 12 pan. Chill until set.

1 pkg. lemon jello dissolved in 2 scant cups boiling water. Add 15 large marshmallows. Stir until dissolved. Cool. Blend:

1 - 8 oz. pkg. cream cheese in 1/2 cup sugar  
Add: 1 cup pineapple

Whip 1 pkg. Dream Whip and fold this into cream cheese mixture. Blend this into the lemon mixture, and pour over set green jello. Chill this until firm.

1 pkg. red jello dissolved in 2 cups boiling water. Cool. Pour over firm lemon layer.

A larger pan may be used depending on desired thickness of salad. Serves 12 to 15.

Mrs. Harriet Petersen



## Pineapple Cheese Salad

1 envelope Knox Gelatin dissolved in  $\frac{1}{2}$  cup cold water. Let this set a few minutes. Combine  $\frac{3}{4}$  cup sugar and  $\frac{1}{2}$  cup pineapple juice and heat just until sugar is dissolved. Add this to the gelatin mixture. Let stand in refrigerator until mixture is very thick. Then mix:

1 cup drained crushed pineapple

1 cup shredded Velveeta Cheese

1 cup cream whipped (or 1 pkg. Dream Whip)

Fold into gelatin mixture, pour into mold, and keep refrigerated.

Mrs. George Erks

## My Favorite Salad

Dissolve 1 pkg. lemon jello in 1 cup boiling water. Chill until slightly congealed.

Whip 1 cup cream

Fold  $1\frac{1}{2}$  cup cottage cheese into the whipped cream.

Fold this into the lemon jello. Pour into a 9 x 12 cake pan. Chill until firm.

Dissolve 1 pkg. lime jello in 1 cup boiling water.

Add:

1 cup pineapple juice

When chilled, add:

1 cup diced pineapple

6 Tblsp. sliced stuffed olives

6 Tblsp. sliced pecans or almonds

Pour this over the firm lemon jello. Chill. Serve in squares on lettuce leaf with a dab of salad dressing.

Will serve 12.

Mrs. Harriet Petersen

## Cottage Cheese Salad

- 1 small carton cottage cheese
- 1 small pkg. dry jello (any flavor)
- 1 small carton Cool Whip or 1 pkg. Dream Whip
- Drained crushed pineapple, fruit cocktail, or  
mandarin oranges

Add dry jello slowly to Cool Whip or Dream Whip that has been prepared according to package directions. Then add cottage cheese and fruit. Chill.

Note: Lime jello may be used with 1 small can crushed pineapple.

Orange jello may be used with 1 can mandarin oranges and 1 small can crushed pineapple.

Strawberry jello may be used with fruit cocktail.

Lime or orange jello may be used with fruit cocktail and small can crushed pineapple.

Mrs. Walter Borchardt  
Mrs. Derril Chapman  
Mrs. Eugene Hemmingson  
Mrs. Floyd Whealy

## Quick Salad

- 1 small carton cottage cheese
- 1 small carton Cool Whip
- 1 small can crushed pineapple, drained

Mix all three together for a cool, quick salad that resembles Heavenly Rice.

Mrs. Jack L. Jones

### Mixed Jello Salad

1 pkg. lemon or lime jello  $\frac{1}{2}$  cup sliced stuffed  
1 cup water with a little olives  
vinegar  $\frac{1}{2}$  cut nutmeats  
1 cup pineapple juice 1 cup crushed pineapple  
1 cup grated cheese  $\frac{1}{2}$  cup cream, whipped

Dissolve jello, water, and juice. When set firm enough to whip, whip jello and fold in the rest of the ingredients.

Mrs. Miles Nelson

### Three Cheese Salad

1 - 13 oz. can crushed pineapple  
1 - 3 oz. pkg. lime jello  
1 - 3 oz. pkg. cream cheese, softened  
 $\frac{3}{4}$  cup cottage cheese  
 $\frac{1}{2}$  cup chopped walnuts  
 $\frac{1}{2}$  cup grated cheddar cheese  
1 cup whipping cream, whipped

Drain the pineapple, but save juice. Add enough water to make 2 cups. Heat the juice and stir in the jello, until dissolved. Chill until partially set, then whip briskly. Add pineapple, softened cream cheese, and well drained cottage cheese. Whip. Then add nuts and cheddar cheese. Fold in whipped cream, pour into a mold and chill. This is nice made in a ring mold, then the center filled with cheese balls which have been rolled in chopped nuts.

Mrs. Clarence Tostenson

### Sauerkraut Salad

1 - #303 can sauerkraut       $\frac{1}{4}$  cup chopped onion  
 $\frac{1}{4}$  cup chopped green pepper     $\frac{3}{4}$  cup chopped celery  
Chopped carrots and pimento may also be added

Drain and cut up sauerkraut and add rest of ingredients. Mix together  $\frac{1}{4}$  cup vinegar and 1 cup sugar and bring to boil. Pour over other ingredients while hot. Keeps well in refrigerator.

Mrs. Ron Behrends

### Polynesian Tuna Salad

$\frac{1}{3}$  cup mayonnaise                      2 -  $6\frac{1}{2}$  oz. cans tuna,  
 $\frac{1}{2}$  tsp. curry powder                      drained  
1 Tblsp. chopped onion                 $1\frac{1}{2}$  cups drained pineapple  
1 cup diced celery                      chunks (No. 2 Can)

Combine mayonnaise, curry powder, and onion. Let stand to blend flavors. Break tuna into bite size chunks and combine with pineapple and celery. Toss with mayonnaise mixture. Serve on lettuce leaf or individual lettuce cups. Makes 4 to 6 servings.

Mrs. E. J. Borchardt

### Chicken Salad

2 cups chicken                              1 cup grated carrots  
1 cup chopped celery                      Little bit chopped onion  
 $\frac{3}{4}$  cup salad dressing  
diluted with milk or cream until soupy

Combine. Put 1 can or box of shoestring potatoes in above mixture about 15 to 20 minutes before serving.  
Note: Tuna or salmon may be used in place of chicken.

Mrs. Esther Weber

## Fresh Vegetable and Cheese Salad

2 heads lettuce, cut in eighths      2 cups celery, diced  
4 tomatoes, peeled and cut in squares      1 bunch radishes, sliced  
1 onion, finely chopped      1 cucumber, diced  
Whites of 4 hard-boiled eggs, sliced

French Dressing: 2 cups Wisconsin Natural American cheese, grated  
Yolks of 4 hard-boiled eggs, sieved

Toss first 7 ingredients together in salad bowl. Pour French dressing over contents. Garnish with cheese and egg yolks.

Mrs. Glen Meyer

## Pennsylvania-Dutch Potato Salad

4 pounds potatoes (8 cups, sliced)  
8 to 10 strips bacon, chopped  
 $\frac{1}{4}$  cup bacon fat (drippings)  
1 tsp. celery seed  
1 Tblsp. salt       $\frac{1}{4}$  cup water  
 $\frac{1}{2}$  tsp. black pepper       $\frac{2}{3}$  cup dark vinegar  
3 Tblsp. sugar      1 cup chopped onion

Cook potatoes in peels. Peel and slice while still hot. Cook bacon until crisp and chop into small pieces and add to hot sliced potatoes along with the celery seed. In pan, combine fat, salt, pepper, sugar, onion, vinegar, and water. Simmer 10 minutes. Pour over potatoes. Toss lightly to blend. Serves 8 to 10.

Mrs. E. J. Borchardt

## Raw Vegetable Dip

1 cup mayonnaise  
2 tsp. milk  
1 tsp. ginger  
4 tsp. soy sauce  
1 tsp. minced onion

Mix well and refrigerate overnight before serving.  
Good with raw cauliflower, carrot and celery sticks.  
Makes 1 cup dip.

Mrs. Al Belk

## Garlic Salad Dressing

2 tsp. parsley flakes  
2 Tblsp. onion flakes  
 $\frac{1}{2}$  tsp. garlic powder  
1 qt. Kraft Real Mayonnaise  
3 tsp. Accent salt  
2 tsp. salt  
 $2\frac{1}{2}$  cup buttermilk

Mix together. Store in refrigerator and use as needed.  
Can be used on baked potatoes, lettuce tossed salad,  
as chip dip, etc.

Mrs. Esther Weber

## Dressing for Salad

2 cups pineapple juice  
1 cup sugar  
3 eggs  
2 Tblsp. flour  
2 Tblsp. butter

Mix sugar, eggs, and flour. Heat pineapple juice, pour over mixture of sugar, eggs, and flour and boil until thick. Add butter. Mix this with whipped cream. (approximately  $\frac{1}{3}$  cup dressing and 1 cup whipped cream) Add fruits such as bananas, apples, grapes, mandarin oranges, marshmallows. May be stored in refrigerator if not all used.

Mrs. Bill Hammer

## Salad Dressing

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

1 tsp. dry mustard

Mix. Add:  $\frac{1}{4}$  cup water

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

Combine and heat to boiling. Reduce heat and add 2 well beaten eggs. Cook again for about 5 minutes, or until it thickens. Mayonnaise can be added, if desired.

Mrs. George Erks

## Raw Vegetable Dip

1 cup mayonnaise	4 tsp. soy sauce
2 tsp. milk	1 tsp. minced onion
1 tsp. ginger	

Mix well and refrigerate overnight before serving.  
Good with raw cauliflower, carrot and celery sticks.

Makes 1 cup dip.

Mrs. Al Belk

## Garlic Salad Dressing

2 tsp. parsley flakes	3 tsp. Accent salt
2 Tblsp. onion flakes	2 tsp. salt
$\frac{1}{2}$ tsp. garlic powder	$2\frac{1}{2}$ cup buttermilk
1 qt. Kraft Real Mayonnaise	

Mix together. Store in refrigerator and use as needed.  
Can be used on baked potatoes, lettuce tossed salad,  
as chip dip, etc.

Mrs. Esther Weber

## Dressing for Salad

2 cups pineapple juice	2 Tblsp. flour
1 cup sugar	2 Tblsp. butter
3 eggs	

Mix sugar, eggs, and flour. Heat pineapple juice, pour over mixture of sugar, eggs, and flour and boil until thick. Add butter. Mix this with whipped cream. (approximately  $\frac{1}{3}$  cup dressing and 1 cup whipped cream) Add fruits such as bananas, apples, grapes, mandarin oranges, marshmallows. May be stored in refrigerator if not all used.

Mrs. Bill Hammer



MEAT  
POULTRY  
&  
HOT  
DISHES



## Meat Loaf

1 cup soft bread crumbs	2 Tblsp. chopped onion
1 cup milk	$\frac{1}{2}$ cup catsup
$1\frac{1}{2}$ Lb. ground beef	3 Tblsp. brown sugar
1 egg	1 Tblsp. prepared mustard
$\frac{1}{4}$ tsp. pepper	$\frac{1}{4}$ tsp. salt
1 tsp. Worcestershire sauce	$\frac{1}{2}$ cup water

Add bread crumbs to milk and let stand a few minutes. Mix with meat, egg, pepper, worcestershire sauce and onion. Shape in loaf and put in a baking pan. Combine catsup, brown sugar, mustard, salt, and water. Pour over meat loaf. Bake at 300° for 1 hour and 15 minutes. Baste occasionally. Makes 6 to 8 servings.

Mrs. Martin Petersen

## Barbecued Spare Ribs

3 Lb. spare ribs	1 - 8 oz. can tomato sauce
2 tsp. salt	2 tsp. chili sauce
$\frac{1}{4}$ tsp. pepper	2 tsp. vinegar
$\frac{1}{3}$ cup chopped onion	Dash of tabasco sauce

Cut ribs into serving pieces. Sprinkle with salt and pepper. Place meat in a shallow baking pan. Cover with aluminum foil. Bake in preheated 400° oven for 40 to 45 min. (more if needed). Drain off excess fat while meat is cooking. Combine remaining ingredients and pour over spare ribs. Continue baking uncovered for 45 min. or until tender. Turn ribs once during final baking. Makes 6 servings.

Mrs. Terrence Lage

### Barbecued Short Ribs

2 to 3 Lb. meat	2 Tblsp. brown sugar
1/3 cup chopped onion	1/2 cup water
3 Tblsp. butter	2 tsp. dry mustard
1 cup catsup	1 Tblsp. Worcestershire
1/3 cup vinegar	sauce

Salt and Pepper

Brown meat. Cook onion in butter until onion is tender. Add remaining ingredients. Simmer 15 minutes in covered pan. Pour over meat. Cook until meat is done.

Mrs. Raymond Quam

### Individual Ham Loaves

1 Lb. Ground Ham	1 cup bread crumbs
1 Lb. Ground Lean Pork	1 cup milk
1/2 Lb. Ground Beef	3 Tblsp. catsup
3 eggs, beaten	1 tsp. prepared mustard

Mix, form in small loaves, and place on foil lined cookie sheet. Bake 3/4 hour or more in 350° oven. The last 15 min. baste with a mixture of brown sugar, catsup, and chili sauce. Serves 15.

Mrs. George Erks

### Southern Oven-fried Chicken

1 - 3 Lb. Chicken, ready	2 cups crushed potato chips
to fry	1 stick melted butter

Dip chicken in melted butter and roll in potato chips. Place pieces, skin side up on greased cookie sheet. Bake at 375° for 1 hour. Do not turn.

Mrs. Bill Roush



## Green Bean Casserole

- 1 can french style green beans
- 1 can Cream of Mushroom soup
- 1 can french fried onion rings

Drain beans. Stir in soup. Top with onion rings.  
Bake at 350° for 35 to 40 minutes.

Mrs. Harriet Petersen

## Broccoli Casserole

- 2 pkg. frozen broccoli, chopped
- 2 cans Cream of Chicken soup
- $\frac{1}{2}$  cup uncooked rice
- $\frac{1}{4}$  cup milk
- Grated cheddar cheese to taste

Thaw and chop broccoli. Mix all ingredients. Put in greased casserole. Dot top with bits of butter or crushed potato chips and more grated cheddar cheese. Bake at 375° for 1 hour. Serves 6 to 8.

Mrs. Charles Eicher

## Carrot Loaf

- |                          |                         |
|--------------------------|-------------------------|
| 1 cup milk               | 2 cups cooked, mashed   |
| 3 beaten eggs            | carrots                 |
| 1 onion, diced           | 1 cup fine bread crumbs |
| $\frac{1}{4}$ cup butter | Salt and Pepper         |

Add milk, eggs, onion, and butter to carrots. Then add crumbs. Bake at 300° for 30 to 40 minutes.

Mrs. Clarence Tostensen

### Elegant Scalloped Corn

1 - 16 oz. can cream style corn	1 tsp. salt
1 cup cracker crumbs	2 eggs, well beaten
1/3 cup diced celery	2 Tblsp. melted butter
1/4 cup diced onion	1/4 tsp. paprika
3/4 cup American cheese cut in small pieces	1 cup milk

Combine all ingredients and pour into a greased casserole. Bake at 350° for 50 min. Serves 8 to 10.

Mrs. Alvin Budde

### Old Fashioned Potato Dumplings

1 cup cold mashed potatoes	1/2 tsp. baking powder
2 eggs, well beaten	3 slices of bread, cubed and dried
1 tsp. salt	
1 cup flour	

Mix all together. Drop 8 portions in as round and firm a portion as you can into 6 or 7 cups of boiling salted water in a large kettle. Boil for 15 min. without lifting the cover. Serve with gravy of any kind.

Mrs. Fred Totzke

### Potatoes Yuguli

6 raw potatoes grated	2 cups scalded milk
1/4 onion grated	5 Tblsp. butter or oleo- margarine melted in milk
3 eggs beaten	
1/2 tsp. salt	

Combine all ingredients. Bake in 9 x 12 pan for 1 1/2 hours at 300°. Grated cheese may be added on top.

Mrs. Don Hemmelman

## Beef Stroganoff

1½ to 2 lb. red steak cut in cubes. Brown and add to:  
1 cup sour cream                      ½ cup diced green pepper  
1 can tomato soup                    ¼ to ½ cup diced onion  
1 can cr. of mushroom soup       ¼ tsp. tobasco  
1 Tblsp. Worcestershire            Garlic salt

Simmer one hour. Serve on wild rice, noodles, mashed potatoes, or chow mein noodles.

Mrs. Leaman Schwiesow

## Sunday Chicken

1 cup regular rice or 1              1½ cups milk  
  small box minute rice            ½ envelope dry onion soup  
1 can cr. of mushroom soup       1 cut. up chicken  
1 can cr. of celery soup

Mix the soups and the milk and bring to a boil. Remove from heat and add rice. Pour into a greased 9 x 13 x 2 inch cake pan. Lay pieces of chicken over the soup and rice mixture. Sprinkle the dry onion soup over all, seal with foil, bake at 325° for 2½ hours.

Mrs. Jack L. Jones  
Mrs. Martin Petersen

## Baked Chicken Dish

1 can cr. of chicken soup       1 can cr. of celery soup  
1 can cr. of mushroom soup    1 cup raw rice

Mix well together. Spread on bottom of large cake pan. Lay pieces of chicken on top and dot with butter. Sprinkle with paprika. Bake 2 hours uncovered at 325°.

Mrs. Adelia Goeman

### Tuna Casserole

- |   |   |
|---|---|
| 2 cups uncooked macaroni                              | $\frac{1}{4}$ tsp. black pepper   |
| 1 can cr. of mushroom or<br>cr. of celery soup        | 1 No. $\frac{1}{2}$ can tuna (may use<br>ham, chicken, salmon<br>or fish) |
| 1 cup milk  |   |
| $\frac{1}{4}$ lb. processed cheese,<br>cut or grated  |   |
| 1 Tblsp. each, chopped onion, pimento, & green pepper |   |

Cook macaroni, drain, and chill in cold water. Combine soup, milk, chopped pimento, green pepper, onion, and black pepper. Place over low heat, adding grated cheese, and stir until cheese is melted. Mix macaroni and tuna in  $1\frac{1}{2}$  qt. casserole. Blend in cheese sauce. Bake at  $325^{\circ}$  for 20 min. This is also good cold.

Mrs. Eugene Hemmingson

### Tuna Casserole

- |                        |                       |
|------------------------|-----------------------|
| 1 - 7 oz. can tuna     | 2 cups cooked noodles |
| 1 Tblsp. lemon juice   | Salt and Pepper       |
| 1 cup peas             | Butter                |
| 1 can button mushrooms | 1 cup milk            |

Sprinkle tuna with lemon juice. (This brings out the tuna flavor). Butter a baking dish, arrange alternate layers of tuna, peas, mushrooms, and noodles, putting noodles on top. Season each layer with salt and pepper. Dot top generously with butter. Pour milk into dish and top with buttered bread crumbs. Bake at  $350^{\circ}$  for 30 minutes. Makes 4 to 6 servings.

Mrs. Glen Meyer



### Corned Beef Hot Dish

8 oz. uncooked noodles       $\frac{1}{2}$  cup milk  
1 can corned beef, chopped    $\frac{1}{4}$  cup minced onion  
1 can cheddar cheese soup

Cook and drain noodles. Add remaining ingredients and season to taste. Bake uncovered in greased  $1\frac{1}{2}$  quart casserole at  $350^{\circ}$  for 30 minutes. May cover with crushed potato chips before baking. Serves 8.

Mrs. Al Belk

### Rice Hot Dish

1 lb. Hamburger                      3 tsp. Soy Sauce  
1 Tblsp. Worcestershire            1 medium onion  
   Sauce            Salt and Pepper to taste  
4 cans cr. of chicken or            3 cups cooked rice  
   cr. of mushroom soup

Prepare rice as usual. Preheat oven to  $200^{\circ}$ . Brown hamburger with Worcestershire and Soy Sauce, onion, and salt and pepper. Mix rice, hamburger, and 3 cans soup. Place in a casserole. Mix one can of soup with  $\frac{1}{2}$  can water or milk and place over rice mixture. Bake in oven for 1 hour.

Pierrette Piehl

### Tater Tots Casserole

1 layer raw hamburger, salted slightly  
1 layer mixed frozen vegetables  
1 layer cream of mushroom soup  
1 layer Tater Tots

Bake  $1\frac{1}{2}$  hours at  $375^{\circ}$  or until vegetables are tender.

Mrs. Dwight Voelker

### Buffet Lasagna

2 Tblsp. salad oil	$\frac{1}{2}$ cup minced onion
1 Lb. ground beef	2 clove garlic (or use garlic salt)
$\frac{1}{4}$ tsp. salt	
$\frac{1}{4}$ tsp. oregano	$\frac{1}{4}$ tsp. pepper
1 - 6 oz. can tomato paste	3 Tblsp. parsley
1 - #2 $\frac{1}{2}$ can solid pack tomatoes	
$\frac{1}{2}$ cup grated parmesan cheese	
$\frac{1}{2}$ lb. lasagna noodles (1 $\frac{1}{2}$ " wide)	
$\frac{3}{4}$ lb. mazarella cheese (grated or sliced thinly)	
1 pint cottage cheese	

Saute onion in hot oil, add beef, and cook until just brown. Add seasoning. Add parsley, tomatoes, tomato paste, and 2 Tblsp. parmesan cheese. Simmer covered for 30 min. Cook lasagna noodles, drain. In 12 x 8x 2 pan put 1/3 of meat sauce, then layer 1/2 lasagna noodles on top, 1/2 of mazarella cheese, and 1/2 of the cottage cheese. Repeat, ending with remaining 1/3 of meat. Bake at 350° for 1 hour.

Mrs. Harriet Petersen

### Seven Layer Hot Casserole

Place in layers in a 2 qt. baking dish:

1 cup uncooked rice	1 cup canned whole kernal corn
Sprinkle with salt and pepper. Pour over half of:	
18 oz. can tomato sauce	$\frac{1}{2}$ can water

Next place one chopped onion and one chopped pepper over others, and spread 1 Lb. hamburger on top. Season. Pour rest of tomato sauce and water on top. Bake covered at 350° for 1 hour. Add water if needed.

Mrs. Okke DeBoer

## Calico Baked Beans

1 lb. Hamburger	1 Tblsp. vinegar
1 lb. Bacon chopped	1 tsp. mustard
1 med. onion chopped	1 large can pork & beans
$\frac{1}{2}$ cup catsup	1 - #2 can kidney beans
$\frac{3}{4}$ cup brown sugar	1 - #2 can butter beans
1 tsp. salt	

Drain kidney beans and butter beans (save liquid). In skillet brown bacon, ground beef, and onion. Drain off excess grease. Combine the 3 cans beans with browned ingredients. Arrange in a casserole or 9 x 12 greased pan. Combine brown sugar, catsup, vinegar, mustard, and salt and pour over mixture. If dish looks dry, add some of the bean liquid. Bake at 350° for 1 hour. Serves 12. This also freezes well.

Mrs. George Erks  
Mrs. Jack L. Jones

## Beef Hamburger Roll-ups

1 lb. Hamburger	$\frac{1}{2}$ tsp. salt
$\frac{1}{3}$ cup evaporated milk	

Mix. Make into 6 in. patties (about 5). Make  $\frac{1}{2}$  the dressing recipe according to the directions on Kellogg's Croutettes pkg. Put dressing on patty, fold over, and press down. Place in casserole and pour over the meat a sauce made of:

1 can cream of mushroom soup
1 tsp. worcestershire sauce
1 Tblsp. catsup

Bake at 350° for 45 min.

Mrs. George Stehr

### Hot Dish With Olives

- |   |                             |
|---|-----------------------------|
| 1 lb. Hamburger                                       | 2 cans tomato soup          |
| 2 cups chopped celery                                 | 2 cans cr. of mushroom soup |
| 1 chopped onion                                       | 2 cans cr. of chicken soup  |
| 1 pkg. cooked noodles (may use a few more if desired) |                             |

Brown hamburger, celery, and onions. Mix in rest of ingredients and bake 25 minutes. Then add small jar stuffed olives, sliced, and include juice which furnishes required salt. Bake about 15 min. longer. Serves 12 to 15 persons.

Mrs. Miles Nelson

### Chinese Casserole

- |                            |                           |
|----------------------------|---------------------------|
| 1½ lb. Hamburger           | 1 can cr. of chicken soup |
| 1 medium diced onion       | 6 oz. Chinese noodles     |
| 1 cup diced celery         | 2 Tblsp. Soy Sauce        |
| ½ cup minute rice          | ½ cup milk                |
| 1 can cr. of mushroom soup |                           |

Brown hamburger, onion, and celery. Add other ingredients. Stir well and top with a few Chinese noodles. Cover and bake 1½ to 2 hours at 350°. Serves 8.

Mrs. Jack L. Jones

### Chow Mein Noodle Hot Dish

- |                               |                            |
|-------------------------------|----------------------------|
| 1 lb. Hamburger               | 1 can cr. of mushroom soup |
| Salt and Pepper               | 1 can Veg-all              |
| 1 cup chopped celery & onions | 2/3 can water              |
| 1 can chicken rice soup       | 3 cups chow mein noodles   |

Brown hamburger, salt, pepper, celery, and onions. Mix with other ingredients. Let stand 1 hour or more or overnight. Bake at 350° for 1 hour. Serves 8.

Mrs. Don Hemmelman

### Easy Hot Dish

1 Lb. Hamburger (seasoned to taste)  
1 can cream of chicken soup (plus  $\frac{1}{2}$  can milk)  
onion to taste                      1 box frozen french fries

Put hamburger (raw or browned) in pan. Place frozen french fries on top and spread soup-milk combination on top. Bake at 350° for 1 hour if hamburger is raw and less time if hamburger is browned.

Note: This recipe can be doubled or tripled as to need. Baking time will be longer as the recipe increases. (Triple the recipe for a small roaster full.)

Mrs. Fred Hallstrom

### Crouton Hot Dish

2 Lb. Ground Beef                      1 can cr. of celery or  
 $\frac{1}{4}$  cup cut-up onions                      cr. of chicken soup  
1 box croutons                              2 cups milk  
1 can cr. of mushroom soup

Press raw ground beef into greased 9 x 13 cake pan. Place cut-up onions over hamburger and sprinkle with salt and pepper. Add box of croutons. Mix together the soups and milk and pour over the other ingredients. Bake at 350° for 1 $\frac{1}{2}$  hours.

Mrs. Alden Erstad

### Hamburger Dish

1 Lb. Hamburger                              1 can vegetable beef soup  
1 medium diced onion                       $\frac{1}{2}$  cup water  
Salt and pepper  
3 medium potatoes (pared and sliced)

Place in a 2 quart baking dish, cover, and bake at 350° for 45 min. or until potatoes are done. Serves 6 to 8.

Mrs. Glen Meyer

## Beef Potato Bake

1 Lb. Ground Beef                      1 cup milk  
1 pkg. dried onion soup              1 can cheddar cheese soup  
4 cups sliced raw potatoes

Put ground beef in bottom of baking pan. Sprinkle with half the dry onion soup mix. Top with sliced potatoes. Sprinkle with remainder of soup mix. Pour cheese soup and milk over mixture. Bake at 350° about 1 hour.

Mrs. Clifford Borns

## Minestrone Hot Dish

1 Lb. ground beef                      1 can Minestrone Soup  
1 onion                                      1 can Cr. of Celery Soup  
4 cups sliced raw potatoes              ½ cup milk

Brown the ground beef with the onion. Place the potatoes in a 2 qt. casserole and put the browned meat over them. Mix the milk with the 2 soups and pour over all. Bake at 350° for 1 to 1½ hours.

Mrs. Derril Chapman

## Potato, Carrot, Hamburger Hot Dish

Layer in casserole:

1 Lb. Hamburger  
4 or 5 large sliced carrots  
3 or 4 large sliced potatoes  
1 small onion, minced

Cover with 1 can cream of chicken soup undiluted. Bake at 350° for 2 hours.

Mrs. Fred Totzke

## Hamburger Vegetable Hot Dish

1 Lb. ground beef	1 cup carrots, diced
1 onion chopped	1 cup celery, cut fine
1 cup potatoes, peeled	2 Tblsp. flour
1 cup corn	1 tsp. salt (suit taste)
1 cup peas	1 Tblsp. fat

Brown beef in fat, add onion and cook until transparent. Add flour and stir well. Add the vegetables (canned peas, carrots, and corn may be used, including the liquids.) If raw vegetables are used, add  $\frac{3}{4}$  cup or more water so it does not bake dry. Bake at  $350^{\circ}$  for 1 hour in a 2 quart dish. Serves 10 to 12.

Mrs. Walter Borchardt

## Hamburger Potato Casserole

$1\frac{1}{2}$ Lb. hamburger	1 can cr. of chicken soup
$\frac{1}{4}$ tsp. paprika	1 medium onion
5 medium potatoes	Milk
Salt and pepper to taste	

Lightly brown hamburger and minced onion in frying pan. Add salt and pepper. When browned, add soup and paprika, pare and slice potatoes, and put layer of potatoes in bottom of buttered casserole. Cover with layer of meat mixture, then another of potatoes. Pour enough milk over until it shows around the edges. Bake at  $350^{\circ}$  covered for  $1\frac{1}{2}$  hours.

Mrs. Clem Borchardt

## Plantation Supper

1 lb. ground beef                      3/4 cup milk  
1/2 cup onion                            1/4 cup pimento  
1/4 cup chopped green pepper    1 can whole kernel corn  
1 pkg. (8 oz.) noodles or  
   macaroni, cooked and drained  
1 - 3 oz. pkg. Philadelphia cream cheese  
1 can cream of mushroom soup

Brown ground beef with onion and 1 tsp. salt and  
1/2 tsp. pepper, and green pepper. Stir in cheese.  
Pour over remaining ingredients, heat, and serve.

Mrs. Clifford Borns





BREAD  
&  
COFFEE CAKES

## Orange Slice and Date Bread

1½ cups buttermilk	4 eggs
1 tsp. soda	1 tsp. vanilla
1 lb. dates, cut up	1 lb. orange candy slices, cut-up
2 cups sugar	
1 cup shortening	½ cup nuts
	4 cups flour

Combine buttermilk, soda, and dates and let stand at least an hour. Cream sugar and shortening, add eggs and vanilla, and stir into buttermilk mixture. Add cut-up candy slices, nuts, and flour. Bake in 3 bread pans at 350° for 45 minutes or until done.

Mrs. George Stehr

## Round Raisin Bread

2 cups raisins	1½ cups sugar
2 cups water	¼ tsp. salt
2 tsp. soda	1½ tsp. vanilla
2 eggs	2 cups flour
	1 cup nutmeats

Combine raisins and water and bring to a boil. Remove from heat and add soda. Beat together eggs, sugar, salt, and vanilla. Combine raisin mixture and egg mixture. Add sifted flour. Fold in chopped nutmeats. Bake in 4 No. 2 cans for 50 minutes at 350°. Fill cans half full. This is a thin batter.

Mrs. August Winter

## Cranberry Bread

2 cups flour	1 cup raw cranberries
$1\frac{1}{2}$ tsp. baking powder	(cut up)
$\frac{1}{2}$ tsp. soda	Grated rind of 1 orange
$\frac{1}{2}$ tsp. salt	$\frac{3}{4}$ cup orange juice
$\frac{1}{2}$ cup nutmeats	1 beaten egg
	2 Tblsp. melted shortening

Sift together dry ingredients. Add other ingredients. Bake 60 min. at 350°. Enough for 1 regular bread pan or may be made into smaller loaves.

Mrs. Julia Carson

## Feather Rolls

2 pkg. dry yeast	1 tsp. sugar
1 cup warm milk	

Beat with mixer and let stand for 20 minutes. Then add:

1 tsp. salt	4 Tblsp. melted butter
$\frac{1}{2}$ cup sugar	1 cup warm milk
3 eggs	4 cups flour

Beat with mixer and 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 3rd time, make into your choice of rolls, cloverleaf, butter horn, tea rolls, etc. Bake at 350° until lightly brown, about 25 min. Makes 2 dozen rolls.

Mrs. Howard Ellingson

Mrs. Martin Petersen

Mrs. Fred Totzke

## Rolls

2 cups milk	6 Tblsp. shortening
2 pkg. or 4 tsp. yeast	2 tsp. salt
$\frac{1}{2}$ cup warm water	2 eggs, well beaten
$\frac{1}{2}$ cup sugar	6 cups flour ( $\frac{1}{2}$ cup more may be needed)

Scald milk and place in a large bowl of electric mixer, add sugar, shortening, and salt. While milk is scalding, dissolve yeast in water and let stand. Beat eggs very well in a small bowl. Add 1 cup flour to milk mixture and beat until smooth, add eggs and beat, beat in yeast mixture. Beat in  $\frac{1}{2}$  of the flour or about 2 cups, then beat rest of flour in with a spoon. Cover and let stand 1 hour in a warm place. Punch down and let rise 45 min. or until doubled. Turn onto floured board and cut into desired shapes. Place in greased pans and let rise 1 hour. Bake at 375° for 15 or 20 minutes.

### Cinnamon Rolls Filling

2 Tblsp. melted butter	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{4}$ cup brown sugar	$\frac{1}{2}$ cup raisins

Spread these ingredients over the rolled out dough. Roll dough up and cut into desired size rolls. Make the following glaze:

$\frac{1}{3}$ cup butter	1 Tblsp. syrup
$\frac{2}{3}$ cup brown sugar	$\frac{1}{4}$ tsp. water

Combine in sauce pan, heat and pour into greased pan. Add  $\frac{1}{2}$  cup nuts, then lay rolls on top, let rise, and bake.

Mrs. Norman H. Lease

## Butter Twist Rolls

$\frac{1}{2}$ cup scalded milk	1 pkg. yeast
3 Tblsp. shortening	$\frac{1}{2}$ cup lukewarm water
$\frac{1}{4}$ cup sugar	1 beaten egg
1 tsp. salt	3 cups flour
	Butter

Combine milk, sugar, salt, and shortening and cool to lukewarm. Add yeast softened in lukewarm water, beaten egg, and flour. Mix together. Let rise. Roll into rectangular shape  $\frac{1}{2}$  inch thick, dot with butter, and fold into thirds to make 3 layers. Cut strips 1 x 6 inches and twist, or make flat round rolls. Place on greased pans and let rise until light. Bake at 350° until light brown for about 15 minutes.

Mrs. Melvin Solberg

## Quick Rolls

6 $\frac{1}{2}$ cups flour	1 Tblsp. salt
2 cups lukewarm water	2 eggs, beaten
$\frac{1}{3}$ cup sugar	$\frac{1}{3}$ cup shortening
2 pkg. dry yeast	

Combine sugar, warm water, and yeast in a large mixing bowl. Then add salt and 2 cups of flour and beat well. Add eggs and melted shortening and again beat well. Then mix in remaining 4 $\frac{1}{2}$  cups flour. Let stand 45 minutes. Make into rolls. Let rise until double in bulk. Bake at 350° for 20 minutes.

Note: Rolls may be frosted with a powdered sugar frosting to which a little butter flavoring is added for a richer flavoring.

Mrs. Caroline Christianse

## Quickie Stickie Buns

3 $\frac{1}{4}$ cups flour	$\frac{1}{4}$ cup butter
2 pkg. Inst. Blend dry yeast	$\frac{1}{4}$ cup sugar
3/4 cup milk	1 tsp. salt
$\frac{1}{2}$ cup water	1 egg

### Topping

3/4 cup butter or marg.	1 tsp. cinnamon
1 cup brown sugar, packed	1 Tblsp. light corn syrup
3/4 cup chopped nuts	1 Tblsp. water

In large mixer bowl, measure 1 $\frac{1}{2}$  cups of the flour. Add yeast, blend. Combine milk, water, butter, sugar, and salt in saucepan. Stirring constantly, heat until warm and pour into flour yeast mixture. Add Egg. Beat  $\frac{1}{2}$  min. at low speed, scraping bowl constantly. Beat 3 min. at high speed. By hand, gradually add remaining 1 $\frac{1}{4}$  cups flour mixing well. Scrape down batter from sides of bowl. Cover. Let rise in warm place until doubled, about 30 min. While dough is rising prepare topping. Combine all ingredients in saucepan and cook over low heat until butter melts. Drop topping by tablespoon into well-greased muffin cups. Stir down batter. Drop by tablespoon into prepared muffin cups. Cover, let rise until batter reaches top of cups, about 30 min. Bake at 375° for 12 to 15 min. or until golden brown. Let cool 1 min., then invert pan onto wire rack covered with waxed paper. Makes 24 to 30 buns.

Note: If you do not have enough muffin pans to bake all at once, let remaining dough rise while first batch bakes. Stir down again before making second batch.

Place pans on foil or cookie sheet to guard against spill-overs in oven.

Mrs. Fred Totzke

## Caramel Dessert Rolls

1 cup scalded milk	2 tsp. salt
$\frac{1}{2}$ cup shortening	4 to 5 cups flour
$\frac{1}{2}$ cup sugar	1 cake compressed yeast
3 eggs beaten	

Mix sugar, shortening, and salt. Add scalded milk and some of the flour. Add yeast softened in some of lukewarm liquid. Add eggs and remaining flour. Keep in refrigerator until about  $1\frac{1}{2}$  to 2 hours before serving time. Roll out about  $\frac{1}{2}$  inch thick. Place in muffin tins already prepared with 1 tsp. brown sugar, dot of butter, and couple drops of water. Let rise. Bake 15 to 20 minutes at 350°.

Mrs. Anna Janke

## Super-Dooper Cinnamon Rolls

1 cup milk	3 Tblsp. butter
$\frac{1}{4}$ cup sugar	1 tsp. salt
1 cake or dry yeast	2 eggs, beaten
$\frac{1}{4}$ cup salad oil	3 cups flour

Scald milk. When lukewarm add yeast and sugar and  $1\frac{1}{2}$  cup flour. When bubbly add salt, eggs, and oil and remaining flour. Stir well. Let rise double in bulk. Roll out  $\frac{1}{4}$  inch thick, spread 3 Tblsp. butter over, and sprinkle with cinnamon and brown sugar to suit taste. Cut into  $1\frac{1}{2}$  inch slices and place in greased pan. Before baking, pour over top of raised rolls  $\frac{1}{2}$  cup brown sugar mixed with 1 Tblsp. melted butter and  $\frac{1}{4}$  cup water. Bake at 350° for 15 or 20 minutes. Yields about 15.

Mrs. Anna Janke

## Fresh Fruit Coffee Cake

$\frac{1}{2}$ cup butter	1 tsp. salt
$1\frac{1}{2}$ cups sugar	4 tsp. baking powder
2 eggs, well beaten	1 cup milk
3 cups flour	1 tsp. vanilla
4 cups fresh fruits (rhubarb, peaches, apples, etc.)	
1 - 3 oz. pkg. jello, blend flavor with fruit used	

### Topping

$\frac{1}{4}$ cup flour	1 tsp. cinnamon
$\frac{1}{2}$ cup sugar	3 Tblsp. melted butter

Mix all cake ingredients except fruit and jello. Makes a stiff batter. Smooth batter into a 9 x 13 x 2 pan. Mix fruit with jello, but with rhubarb add 2 extra Tblsp. sugar. Spread this mixture over batter. Crumble topping ingredients together and sprinkle over top of fruit and jello. Bake at 375° for 35 to 40 min.

Mrs. Fred Totzke

## Coffee Cake

$\frac{1}{2}$ cup shortening	3 cups flour
2 cups sugar	$\frac{1}{2}$ tsp. salt
4 eggs	2 tsp. baking powder
1 tsp. vanilla	1 cup milk

Cream shortening and sugar. Add eggs, beat, and add vanilla. Sift dry ingredients together and add alternately with milk to creamed mixture.

### Filling

1 cup brown sugar	2 Tblsp. butter
1 tsp. cinnamon	2 Tblsp. flour
	1 cup nutmeats

Bake at 350° for 40 to 50 min. in 9 x 12 pan.

Mrs. Harriet Petersen



## Struesel Coffee Cake

1½ cups sugar	3 cups flour
½ cup shortening	1 tsp. salt
2 large or 3 small eggs	4 tsp. baking powder
	1 cup milk

Cream together sugar, shortening, and eggs. Add dry ingredients and milk alternately to creamed mixture. Spread half of batter in greased and floured 9 x 13 pan. Sprinkle with half the topping, add remainder of batter, and rest of topping. Bake at 350° for ½ hour to 45 min.

### Struesel Topping

1 cup brown sugar <u>or</u> ½ cup white and ½ cup brown sugar	
4 Tblsp. flour	4 Tblsp. melted butter
4 tsp. cinnamon	1 cup nuts, if desired

Mrs. Harlan Hallstrom

Mrs. Raymond Quam

## Sour Cream Coffee Cake

½ cup butter	1 cup sugar
2 eggs	1 cup sour cream
2 cups flour	1 tsp. baking powder
1 tsp. soda	¼ tsp. salt
1 tsp. vanilla	

Cream butter and sugar, add eggs, cream, vanilla, and all dry ingredients. Prepare filling of ¼ cup sugar, 2 tsp. cinnamon, and ¼ cup nutmeats. Use a long angel food pan. Repeat batter filling 3 times using batter first. Sprinkle each time with 1 tsp. cinn. sugar mix and 2 tsp. nutmeats. (End with the topping.) Batter is thick. Bake at 350° until done. Slice like banana bread.

Mrs. Harriet Petersen

## Almond Butter-Crunch Coffee Cake

1 cup sifted flour	$\frac{1}{4}$ cup sugar
1 tsp. baking powder	1 egg
$\frac{1}{4}$ tsp. salt	$\frac{1}{4}$ cup milk
$\frac{1}{4}$ cup butter or marg.	1 tsp. grated lemon rind

Sift together flour, baking powder, and salt. Cream together butter and sugar. Add egg; beat 1 minute. Blend in half the dry ingredients, then milk and lemon rind. Stir in remaining dry ingredients. Turn into greased and floured 8-inch round layer pan. Spread with following hot Almond Butter-Crunch Topping. Bake at 350° for 25 to 30 minutes.

### Topping

$\frac{1}{4}$ cup butter or marg.	$\frac{1}{2}$ cup almonds, ground or finely chopped
$\frac{1}{4}$ cup sugar	2 Tblsp. milk

Cook over medium heat, stirring constantly until mixture comes to a boil. Boil 1 minute. Spread on cake.

Mrs. Lawrence Sattgast

### Doughnuts

4 eggs	2 cups sugar
2 cups buttermilk	5 cups flour
2 tsp. baking powder	2 tsp. soda
1 tsp. salt	$1\frac{1}{4}$ tsp. nutmeg
4 Tblsp. mazola oil folded in	

Use a doughnut maker. Drop in 350° grease. Let rise and turn immediately. Cook until golden brown.

Mrs. Harriet Petersen

## Refrigerator Muffins

$\frac{1}{2}$ cup shredded wheat	1 egg, beaten
1 cup all bran	$1\frac{1}{4}$ cup flour
$\frac{1}{2}$ cup boiling water	$1\frac{1}{4}$ tsp. soda
$\frac{3}{4}$ cup sugar	$\frac{1}{4}$ tsp. salt
$\frac{1}{4}$ cup shortening	1 cup buttermilk

Mix the shredded wheat, all bran, and boiling water. Cool. Cream sugar and shortening. Add the egg, flour, soda, salt, and buttermilk. Mix well. Bake at 400 degrees for 20 minutes. Makes about 1 dozen muffins, depending on the size of the muffin tins. This dough can be stored in a covered jar in the refrigerator for at least 4 weeks.

Mrs. Reinhardt Thurow

## French Pancakes

4 eggs	1 tsp. salt
2 cups rich milk	4 tsp. sugar
2 cups flour	

Separate eggs. Beat egg yolks well and add milk, flour, salt, and sugar. Fold well beaten egg whites into this mixture. Fry as thin as possible. Drop small amount of batter into frying pan, roll dough as thin as lace by rolling frying pan back and forth. To serve, spread with butter and favorite syrup and roll the pancake up.

Mrs. Harriet Petersen



CAKES

&

FROSTINGS

## No Icing Apple Cake

1 cup sugar	1 cup flour
$\frac{1}{4}$ cup shortening	1 tsp. soda
1 egg	$\frac{1}{2}$ tsp. cinnamon
5 medium apples, chopped medium fine	1 cup chopped walnuts

Cream shortening and sugar, add unbeaten egg and apples. Sift flour, cinnamon, and soda into other mixture and add nuts. Bake at 350° for 25 to 30 minutes. Cake will have a crunchy topping.

Mrs. Lydia Koehler

## Apple Walnut Pan Cake

1 - 22 oz. can pie filling (Apple, cherry, apricot, etc.)	
2 cups flour	2 eggs, beaten
1 cup sugar	1 tsp. vanilla
$1\frac{1}{2}$ tsp. soda	$\frac{2}{3}$ cup cooking oil
1 tsp. salt	$\frac{1}{2}$ cup walnut meats

Spread pie filling in a 9 x 13 inch pan. Combine dry ingredients and sprinkle over filling. Combine eggs, oil, vanilla, and nut meats. Mix and pour over ingredients in pan. Stir with a fork until mixed. Bake in moderate oven 40 to 50 min. Take from oven and prick with a fork and pour hot topping over cake.

### Topping

1 cup granulated sugar	$\frac{1}{2}$ tsp. soda
$\frac{1}{2}$ cup cultured sour cream	

Combine in a sauce pan. Cook over medium heat to boiling, stirring constantly. Pour over hot cake and sprinkle with nuts.

Mrs. Martin Petersen

## Apple Raisin Cake

2½ cups sifted flour	1 tsp. salt
1½ tsp. soda	1 tsp. cinnamon
1¼ cups sugar	½ tsp. cloves and nutmeg
¾ cup shortening	½ cup light molasses
2 eggs	2 cups thick applesauce
	½ cup finely cut nuts

Sift flour, soda, salt, and spices. Cream shortening, add sugar gradually, and beat until fluffy. Add eggs and molasses and then applesauce and nuts. Gradually blend in sifted ingredients. Pour batter in 9 x 13 cake pan.

## Raisin Icing

1/3 cup butter	1 tsp. vanilla
1/3 cup brown sugar	¼ cup chopped nuts
1/3 cup light cream	1 cup coarsely cut raisins
3 cups powdered sugar	

Combine butter, brown sugar, and cream and bring to a full boil. Remove from heat and stir in powdered sugar until velvet consistency. Add remaining ingredients.

Mrs. Raymond Hanneman

## Applesauce Cake

1½ cups sugar	1 cup raisins
2 eggs, beaten	½ cup shortening
½ cup boiling water with 1 tsp. soda	1 cup applesauce
1 tsp. cloves	1 tsp. vanilla
2 cups flour	1 cup nutmeats
	Dates may be used

Cream sugar, shortening, and eggs. Add water mixture, applesauce, and remaining ingredients. Bake in 9 x 12 pan at 350° for 30 to 40 minutes.

Mrs. Harriet Petersen

### Apple Chunk Cake

2 cups flour	$\frac{1}{2}$ cup soft margarine or
2 tsp. baking soda	salad oil
2 tsp. cinnamon	2 eggs
$\frac{1}{2}$ tsp. salt	2 tsp. vanilla
1 cup sugar	$\frac{1}{2}$ cup chopped nuts
1 can apple pie filling	1 cup raisins

In mixing bowl, sift together dry ingredients. To this add the other ingredients. Mix together well. Pour into greased 9 x 13 cake pan. If desired, sprinkle cake with cinnamon and sugar before baking. Bake at 350° for 45 minutes.

Mrs. Al Belk

### Butterscotch Bark Cake

1 cup rolled oats	2 eggs
$1\frac{1}{2}$ cup boiling water	$1\frac{1}{2}$ cups flour
1 - 6 oz. pkg. (1 cup) Butterscotch Chips	1 tsp. baking soda
$\frac{3}{4}$ cup white sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup packed brown sugar	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ tsp. nutmeg
	$\frac{3}{4}$ cup raisins
	$\frac{1}{2}$ cup chopped nuts

Add rolled oats to boiling water and let stand. Melt Butterscotch Chips over hot water. Combine white and brown sugar and shortening and beat well. Beat in eggs. Add rolled oats mixture and melted butterscotch chips. Blend in dry ingredients. Add raisins and chopped nuts. Pour into greased 9 x 13 cake pan. Bake at 350° for 35 to 40 minutes.

Mrs. Lee Shulthise

## Carrot Cake

2 cups sifted flour	1 $\frac{1}{4}$ cups cooking oil
2 cups sugar	4 eggs
2 tsp. soda	1 tsp. vanilla
1 tsp. salt	3 cups grated carrots
2 tsp. cinnamon	

Sift together in a bowl the flour, sugar, soda, salt, and cinnamon. Beat in cooking oil and eggs (one at a time). Stir in carrots and vanilla. Bake in a greased and floured 9 x 13 pan or in two 8 x 8 square pans at 350° for 45 minutes or until done.

## Frosting

$\frac{1}{4}$ cup butter	2 cups powdered sugar
1 - 3 oz. pkg. cream cheese	1 cup chopped walnuts

Cream all together. Add enough milk to spread easily. May add a bit of lemon juice.

Mrs. Miles Nelson

## Chocolate Cake

2 squares baking chocolate	2 tsp. baking soda
$\frac{1}{4}$ lb. margarine	2 eggs plus enough milk to make 2 cups
2 cups flour	
2 cups sugar	1 tsp. vanilla

Melt baking chocolate and margarine. Measure other ingredients into bowl, add chocolate mixture, and beat until blended. Bake at 350° for 30 minutes or more. This is a very moist cake.

Mrs. Derril Chapman



### Chocolate Sheet Cake

2 cups flour	$\frac{1}{2}$ cup oil
5 Tblsp. cocoa	1 cup water
1 tsp. soda	2 eggs
2 cups sugar	$\frac{1}{2}$ cup sour milk or buttermilk
1 stick margarine	1 tsp. vanilla

Cream sugar, margarine, eggs, oil, water, sour milk, and vanilla. Add flour, cocoa, and soda. Pour into a big pan like a cookie sheet. Bake 20 min. at 375°.

### Icing

1 stick oleo	1 tsp. vanilla
$\frac{1}{2}$ cup milk	1 lb. powdered sugar
4 Tblsp. cocoa	

Mrs. Harriet Petersen

### Cold Water Chocolate Cake

$\frac{2}{3}$ cup shortening	1 $\frac{1}{3}$ cup cold water
1 $\frac{2}{3}$ cup sugar	2 $\frac{1}{4}$ cup sifted flour
3 eggs	$\frac{1}{3}$ tsp. baking powder
1 tsp. vanilla	1 $\frac{1}{4}$ tsp. soda
$\frac{2}{3}$ cup cocoa	1 tsp. salt

Cream shortening until soft and add sugar gradually. Add eggs and vanilla, beat thoroughly. Add cocoa and cold water. Beat good again. Add flour, baking powder, soda, and salt. "Mix good. Bake at 350° for 30 to 35 min. if using layer pans. If using a 9 x 13 pan bake 40 to 45 min.

Mrs. Fred Totzke

### Dark Red Chocolate Cake

2 cups sugar	Dash of salt
$\frac{1}{2}$ cup shortening	1 tsp. soda
2 eggs	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup cocoa	$\frac{3}{4}$ Tblsp. vinegar
2 cups flour	1 cup water

Add vinegar to milk and let set until thick. Cream sugar and shortening. Add eggs, cocoa, flour, and salt. Mix. Add soda and thickened milk. Add water last. Bake at 350°. 15 servings.

Mrs. Clem Borchardt

### Chocolate Cake

2 cups sugar	2 cups flour
$\frac{1}{2}$ cup shortening	1 tsp. soda
3 eggs	$\frac{1}{8}$ tsp. salt
1 tsp. vanilla	$\frac{1}{2}$ cup cocoa
$\frac{1}{2}$ cup coffee	1 cup boiling water

Beat sugar and shortening. Add eggs, vanilla, and coffee. Sift dry ingredients and add to other mixture. Add boiling water. Stir. Bake at 350° for 40 minutes. Use a 9 x 12 pan.

Mrs. Harriet Petersen

### Chocolate Cake

2 cups sugar	3 sq. chocolate or 12
$\frac{1}{2}$ cup butter or marg.	Tblsp. cocoa plus
2 eggs	3 Tblsp. shortening
1 cup sweet milk	2 cups flour
2 tsp. soda	1 cup hot water

Mix, adding hot water last. Bake at 350° for 35 to 45 min. in a large cake pan.

Mrs. Walter Schultz

### Crazy Cake

3 cups flour	3/4 cup salad oil
2 cups sugar	2 tsp. vinegar
2 tsp. soda	1 tsp. vanilla
1/3 cup cocoa	2 cups cold water
1 tsp. salt	

Sift dry ingredients into ungreased 9 x 12 pan. Make 3 holes and pour oil in one hole, vinegar in another, and vanilla in another. Pour over this 2 cups water. Blend in pan. Bake at 350° for 35 to 40 minutes.

Mrs. Bill Hammer  
Mrs. Eugene Hemmingson  
Mrs. A. D. McCracken  
Debbie Petersen

### Brown Sugar Chocolate Cake

1 cup brown sugar, packed	1 cup sweet milk
1/2 cup cocoa	

Cook together for three minutes. Let cool.

1 cup brown sugar, packed	1 tsp. vanilla
1/2 cup butter or marg.	1/2 cup sweet milk
3 eggs	1 tsp. soda
2 cups flour	

Cream remaining sugar and shortening. Add eggs. Blend flour and soda, add alternately with remaining milk which has been mixed with vanilla and the cooled chocolate mixture. Bake in greased 9 x 13 pan at 350° for 40 minutes. This cake is moist and is rich in color.

Mrs. Lila Hines

## Chocolate Sheet Cake

2 cups flour	2 eggs
2 cups sugar	$\frac{1}{2}$ cup buttermilk
2 sticks margarine	1 tsp. soda
1 cup water	1 tsp. cinnamon
4 Tblsp. cocoa	1 tsp. vanilla
	$\frac{1}{4}$ tsp. salt

Put flour and sugar in large bowl. Melt margarine, cocoa, and water. Bring to a rapid boil and pour over sugar and flour. Mix well. Add the beaten eggs plus the rest of the ingredients and beat until smooth. Pour into greased 16 x 11 sheet cake pan. Bake at 350° for 25 minutes. Have the following icing ready to spread on the cake while it is warm.

Mrs. Jerry Heckenlaible  
Mrs. Maynard Wiseman

### Icing

1 stick butter or marg.	1 tsp. vanilla
6 Tblsp. milk	1 lb. powdered sugar
2 Tblsp. cocoa	1 cup chopped nuts

Bring margarine, milk, and cocoa to a boil. Add powdered sugar and beat with electric mixer until smooth. Add nuts and vanilla. Spread on the warm cake.

Mrs. Jerry Heckenlaible

## Simple Chocolate Cake

1½ cups sugar	1 tsp. soda in 1 cup
½ cup oleo	cold water
pinch salt	2 eggs
½ cup cocoa moistened	2 cups flour
with salad oil	1 tsp. vanilla

Cream sugar and oleo. Add cocoa and salad oil. Stir soda into cup of cold water and add. Then add the remaining ingredients. Pour into greased 9 x 12 pan. Bake at 350° for 30 min.

Mrs. Gordon Johnson

## Mock German Chocolate Cake

1 pkg. white cake mix	3 egg whites, unbeaten
1 pkg. Inst. Chocolate Pudding Mix	¼ cup oil (or margarine)
2 cups milk	1 tsp. vanilla

Mix well, using only 1 cup of the milk. Then add 1 more cup milk and beat well. Bake as directed on the cake mix box in a 9 x 13 greased pan at 350°. Use the following topping.

### Topping

1 cup sugar	1 tsp. vanilla
1 cup evaporated milk	1½ cups coconut
3 egg yolks	½ cup nutmeats
½ stick margarine	

Cook sugar, evaporated milk, egg yolks, and margarine about 10 min. or until thick. Add vanilla, coconut, and nutmeats. Beat until cool.

Mrs. George Erks

## Salad Dressing Cake

2 cups flour	$\frac{1}{4}$ tsp. salt
1 cup sugar	1 cup Kraft Salad Dressing
5 Tblsp. cocoa	1 cup cold water
2 tsp. soda	1 tsp. vanilla

Sift dry ingredients together in a large bowl. Add salad dressing, water, and vanilla. Beat well. Pour into 9 x 9 pan and bake at 350° for 30 to 40 min.

Mrs. Charlotte Carver

## Chocolate Chip Date Cake

1 tsp. soda	1 $\frac{3}{4}$ cup flour
1 cup diced dates	1 $\frac{1}{2}$ Tblsp. cocoa
1 cup hot water	$\frac{1}{2}$ tsp. salt
1 cup sugar	1 tsp. vanilla
1 cup butter	1 pkg. chocolate chips
2 eggs	$\frac{1}{2}$ cup nutmeats

Add soda to dates. Add hot water and let cool. Cream sugar and butter. Beat in eggs and add date mixture. Add flour, cocoa, salt, and vanilla. Beat well and add  $\frac{1}{2}$  package chocolate chips. Pour into greased 9 x 12 pan and sprinkle the rest of the package of chocolate chips and  $\frac{1}{2}$  cup nutmeats over the top. (Put chips and nuts on before baking.) Bake at 350° for 35 minutes.

Mrs. Gordon Johnson

### Date Cake

1 egg	2 cups flour
2 Tblsp. butter	2 tsp. baking powder
$\frac{1}{4}$ tsp. salt	1 cup stoned, chopped dates
1 cup sugar	1 cup chopped nut meats
1 tsp. soda	(optional)
$1\frac{1}{4}$ cups boiling water	$\frac{1}{2}$ tsp. vanilla

Pour  $\frac{1}{4}$  cup boiling water over dates and let stand while mixing cake in order given. Add rest of boiling water after flour. Bake 40 min. in a lightly greased pan in a 350° oven. 9 x 13 pan.

Mrs. Martha Beyer

### Date Cake

1 $\frac{2}{3}$ cups flour	$\frac{1}{4}$ cup shortening
1 cup sugar	1 egg
1 tsp. soda	1 cup chopped dates or
$\frac{1}{2}$ tsp. salt	cut-up pitted dates
1 cup water	$\frac{1}{2}$ cup finely chopped nuts

Heat oven to 350°. Grease and flour square pan, 9 x 9 x 2. Measure all ingredients into large mixer bowl. Blend  $\frac{1}{2}$  minute on low speed, scraping bowl constantly. Beat 3 minutes at high speed, scraping bowl occasionally. Pour into pan. Bake 45 to 50 minutes or until wooden pick inserted in center comes out clean. Cool. 15 servings.

Mrs. Glen Meyer

### Date Nut Delight

1 cup water	1 cup mayonnaise
1 cup dates	1 tsp. vanilla
1 cup sugar	1 tsp. soda
1 cup nuts	2 cups flour

Soak dates 10-15 min. in water. Add sugar, nuts, mayonnaise, and vanilla. Let soak 10 min. Add flour and soda. Mix well. Bake at 350° for 35 min. in 9 x 13 pan.

Mrs. Gil Avery

### Favorite White Cake

2 $\frac{1}{2}$ cups cake flour	1 cup cold water
1 $\frac{1}{2}$ cups sugar	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	4 egg whites
$\frac{1}{2}$ cup shortening	2 tsp. baking powder

Mix cake flour, sugar, and salt. Add shortening and mix as for pie crust. Add cold water and vanilla and beat 5 minutes. Beat egg whites until stiff, add baking powder. Fold into first mixture. Bake at 350° for 30 to 40 minutes in a 9 x 12 pan.

Mrs. Harriet Petersen

### Lemon Jello Cake

1 Lemon Duncan Hines Cake Mix	$\frac{3}{4}$ cup oil
4 eggs	$\frac{3}{4}$ cup water
	1 pkg. lemon jello

Mix and bake in 9 x 13 greased pan at 350° for 40 min.

### Topping

2 cups powdered sugar	Juice of 1 or 2 lemons
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Mix together and spread over cake which has been poked full of toothpick holes.

Mrs. Okke DeBoer



## Jelly Roll

6 whole eggs	3 tsp. baking powder
$1\frac{1}{2}$ cups sugar	1 tsp. lemon or vanilla flavoring
6 Tblsp. cold water	
$1\frac{1}{2}$ cups cake flour	Pinch of salt

Beat eggs until light color. Add water and beat again. Stir in sugar. Add sifted ingredients and flavoring and beat well with electric mixer. Pour on cookie sheet lined with greased brown paper. Bake at 325° for 15 to 20 min. Turn upside down on a wet towel. Roll until cool. Unroll, spread with jelly that has been beaten with a fork. Reroll in sugar.

Mrs. August Winter

## Eggless and Milkless Cake

2 cups sugar	$\frac{1}{2}$ tsp. cloves
2 cups hot water	2 tsp. soda
2 cups raisins	1 tsp. vanilla
1 cup butter or marg.	$3\frac{1}{2}$ cups flour
1 tsp. cinnamon	

Boil sugar, hot water, raisins, butter, cinnamon, and cloves for 4 or 5 min. Take from stove and add soda and vanilla. Beat and cool, then add flour. Pour into cake pan and bake at 350° for 1 hour. 10 min. before cake is done, prepare Butterscotch Glaze.

## Butterscotch Glaze

1 cup sugar	$\frac{1}{4}$ cup light corn syrup
$\frac{1}{2}$ cup buttermilk	$\frac{1}{2}$ tsp. baking soda
$\frac{1}{4}$ cup butter or marg.	$\frac{1}{2}$ tsp. vanilla

Bring to a full boil for 10 min. Pour over cake as soon as it is taken from the oven. Allow to soak into cake. Cool.

Mrs. Martin Petersen

## Oatmeal Cake

1 cup quick quaker oats	1½ cup flour
1¼ cup boiling water	1 tsp. soda
½ cup shortening	1 tsp. cinnamon
1 cup white sugar	1 tsp. nutmeg
1 cup brown sugar	½ tsp. salt
2 eggs	1 tsp. vanilla

Mix oatmeal and water. Set aside. Cream shortening and sugars; add eggs. Beat well, add oatmeal and blend well. Sift dry ingredients and add to mixture. Add vanilla. Pour in a 9 x 13 cake pan and bake at 350° for 35 to 40 min.

### Topping

¼ cup melted butter	3 Tblsp. cream
1 cup brown sugar	1 cup coconut
¾ cup nuts	

Mix all together and spread on hot cake. Place under broiler until bubbly.

Mrs. Jerry Heckenlaible  
Mrs. Harriet Petersen

## Orange Cake

1 cup sugar	1 tsp. baking powder
½ cup Crisco	2 cups flour
2 eggs	1 orange
1 cup sour milk	1 cup raisins
½ tsp. soda	

Cream sugar, shortening, eggs. Add flour, soda, and baking powder alternately with sour milk. Squeeze orange, save juice. Grind raisins and orange rind. Add to above mixture. Bake in 9 x 12 pan at 350°. When cake is baked, take the orange juice and add ½ cup sugar. Spread this on the warm cake.

Mrs. Harriet Petersen

## Poppy Seed Cake

$\frac{1}{2}$ cup shortening	1 cup milk
1 tsp. vanilla	2 cups sifted flour
Pinch of salt	1 cup sugar
2 tsp. baking powder	$\frac{1}{3}$ cup poppy seeds
3 beaten egg whites	

Soak poppy seeds in the milk for 2 to 3 hours. Cream shortening and sugar, add flour, salt, and baking powder along with the milk and poppy seeds. Fold in the beaten egg whites. Bake at 350° for 25 to 35 min. in a 9 x 13 pan. Cool. Spread with topping below.

## Poppy Seed Cake Topping

2 cups milk	3 Tblsp. cornstarch
1 cup sugar	1 Tblsp. flour
1 tsp. vanilla	3 egg yolks
	$\frac{1}{2}$ cup chopped walnuts

Cook like pudding. Add walnuts. Spread on cake.

Mrs. Fred Totzke

## Rhubarb Cake

$1\frac{1}{2}$ cups brown sugar	1 cup sour milk
$\frac{1}{2}$ cup shortening	1 tsp. soda (mixed in milk)
$1\frac{1}{2}$ cups raw rhubarb, cut fine	2 cups flour
	1 tsp. vanilla
1 egg	

Mix in order. Before baking, mix  $\frac{1}{2}$  cup white sugar and  $\frac{1}{2}$  tsp. cinnamon and sprinkle on batter. Bake in greased 13 x 9 pan at 350° for 30 to 35 min.

Note: Nutmeats can be added, if desired.

Mrs. Okke DeBoer

## Strawberry Pop Cake

3/4 cup shortening	2 tsp. baking powder
2 cups sugar	1 - 7 oz. bottle
3 cups cake flour	strawberry pop
1/2 tsp. salt	1 cup nutmeats
	5 beaten egg whites

Cream shortening and sugar. Sift dry ingredients and add alternately with strawberry pop. Add nutmeats. Fold in beaten egg whites. Bake in 10 x 14 pan at 350° for 30 to 40 min.

Mrs. Harriet Petersen

## Delicious Frosting

2 cups sugar	1/2 cup Crisco or shortening
1/2 cup milk	1 cup chocolate, caramel, or butterscotch chips

Bring sugar, milk, and shortening to a rolling boil. Remove from heat. Add chips. Mix well as they melt. Beat until of spreading consistency. This is a big batch.

Mrs. A. D. McCracken

## Creamy Caramel Frosting

1/3 cup butter	1/4 cup milk
1 cup packed brown sugar	2 1/4 cup sifted powdered sugar

Cook butter and brown sugar over low heat for 2 min. Stir constantly. Add milk and continue cooking just until mixture boils. Remove from heat. Cool to luke-warm and stir in powdered sugar gradually. Beat vigorously until creamy.

Mrs. John Rath

### Never Fail Caramel Frosting

5 Tblsp. white sugar	9 marshmallows
5 Tblsp. brown sugar	1 tsp. vanilla
3 Tblsp. butter	1 cup powdered sugar
$\frac{1}{2}$ cup cream	

Boil sugars, butter, and cream for 2 minutes. Add marshmallows. Cool. Add vanilla and powdered sugar.

Mrs. Harriet Petersen

### Good Chocolate Chip Frosting

1 $\frac{1}{3}$ cup sugar	6 Tblsp. oleo
6 Tblsp. milk	$\frac{1}{2}$ cup chocolate chips

Bring sugar, milk, and oleo to a rolling boil. Take from heat and add chocolate chips. Beat until smooth and cooled just a little. This may be used to frost a hot cake or brownies.

Mrs. Clem Borchardt  
Mrs. Gordon Johnson

### Never Fail Chocolate Frosting

$\frac{1}{2}$ cup brown sugar	2 Tblsp. butter
1 square chocolate	$\frac{1}{8}$ tsp. salt
$\frac{1}{2}$ cup chopped nuts	$\frac{1}{4}$ cup water
1 cup powdered sugar	

Blend brown sugar, chocolate, butter, salt, and water together. Place on low heat to cook 3 min., stirring to prevent sticking. Remove from heat and cool slightly. Add powdered sugar to spreading consistency. Add nuts. Covers 1 loaf cake or 12 cupcakes.

Mrs. Harriet Petersen

### Quick Fudge Frosting

1 cup sugar	$\frac{1}{4}$ cup milk
$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup chocolate chips

Bring sugar, butter, and milk to a boil. Add chocolate chips. Frosts a 9 x 13 inch cake.

Mrs. Fred Totzke

### Date Filling for White Cake

$\frac{1}{2}$ cup sugar	1 tsp. vanilla
$\frac{1}{2}$ cup evaporated milk	$\frac{1}{2}$ cup coconut
2 egg yolks	$\frac{1}{2}$ cup nuts
$\frac{1}{4}$ cup margarine	$\frac{1}{3}$ cup chopped dates

Combine sugar, milk, egg yolks, and margarine. Cook over medium heat until thick. Remove from heat. Add dates, then stir in other ingredients.

Mrs. Vern Matthews

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### Butterscotch Drop Cookies

$\frac{1}{2}$ cup margarine	2 $\frac{3}{4}$ cup flour (less 2 Tblsp.)
1 cup brown sugar	
$\frac{1}{2}$ cup white sugar	1 tsp. soda
2 eggs	$\frac{1}{2}$ tsp. salt
1 cup evaporated milk	1 tsp. vanilla
	Nutmeats

Mix the margarine with the sugars. Add the eggs and beat. Mix in milk and vanilla and then the dry ingredients.

### Frosting

Brown 2 Tblsp. margarine in **heavy** pan. Add powdered sugar and thin with evaporated milk.

Mrs. Derril Chapman

### Carrot Cookies

$\frac{3}{4}$ cup soft shortening (at least half butter)	2 beaten eggs
$\frac{3}{4}$ cup sugar	2 cups flour
1 tsp. vanilla	2 tsp. baking powder
1 cup cooked, mashed carrots (baby food carrots may be used)	$\frac{1}{2}$ tsp. salt

Cream shortening, sugar, vanilla, carrots, and eggs. Sift in dry ingredients. Blend well. Drop by teaspoon on greased cookie sheet. Bake 12 to 15 min. in 350 degree oven. Frost at once with:

2 Tblsp. melted butter	$\frac{1}{2}$ tsp. grated orange rind
$2\frac{1}{2}$ Tblsp. orange juice	
Enough powdered sugar for spreading consistency (about $1\frac{1}{2}$ cups)	

Makes 4 dozen 2 inch cookies.

Mrs. E. J. Boronhardt



### Cherry Winks

3/4 cup oleo	2 1/4 cup flour
2 eggs	1/2 tsp. salt
1 tsp. vanilla	1 cup pecans
1 tsp. baking powder	1 cup chopped dates
1 cup sugar	1/3 cup chopped maraschino
2 Tblsp. milk	cherries

Cream oleo and sugar. Add eggs. Blend in dry ingredients. Add pecans, dates, and cherries. Shape into balls. Roll in 2 1/2 cups crushed cornflakes. Top each cookie with 1/4 cherry. Bake at 375° for 10 to 12 min. Makes 5 dozen cookies.

Mrs. Harriet Petersen

### Chocolate Cream Drops

1/2 cup butter	1/2 tsp. vanilla
1/2 cup shortening	2 - 1 oz. sq. chocolate
1 - 3 oz. pkg. cream cheese	2 1/4 cup flour
1 1/2 cup sugar	1 1/2 tsp. baking powder
1 egg	1/2 tsp. salt
2 Tblsp. milk	1/2 cup nutmeats

Cream butter, sugar, cheese, and sugar. Add egg, milk, and vanilla. Stir in cooled, melted chocolate. Add dry ingredients. Blend. Add nuts. Drop on greased cookie sheet. Bake at 350° for 10 to 15 min.

Mrs. Harriet Petersen

### Chocolate Pixies

2 cups flour	2 tsp. baking powder
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ cup oleo
2 cups sugar	4 sq. (4 oz.) chocolate
4 eggs	$\frac{1}{2}$ cup nutmeats

Melt oleo and chocolate. Let cool. Mix dry ingredients. Add eggs one at a time. Add nuts. Add to chocolate mixture. Chill 15 min. Shape into balls (about 1 Tblsp.). Roll in powdered sugar. Bake at 300° for 18 to 20 min. Makes 3 dozen.

Mrs. Harriet Petersen

### Brown Coconut Cookies

2 cups brown sugar	2 cups oatmeal
1 cup butter	1 cup coconut
2 beaten eggs	2 cups flour
1 tsp. vanilla	1 tsp. soda

Nuts may be added.

Mix. Roll in balls the size of walnuts. Bake at 350°.

Mrs. Harriet Petersen

### Jumbo Creams

$\frac{1}{2}$ cup Crisco	2 cups flour
1 cup sugar	$\frac{1}{4}$ tsp. soda
2 eggs	$\frac{1}{2}$ tsp. salt
1 tsp. vanilla	1 cup cultured sour cream

Mix Crisco and sugar. Beat in thoroughly eggs and vanilla. Sift together dry ingredients and add alternately with sour cream. Drop by Tblsp. about two inches apart on lightly greased cookie sheet. Bake 12 min. at 400 degrees. Cool and frost.

Mrs. Clarence Tostenson

## French Cookies

$\frac{1}{4}$ Lb. margarine	44 graham crackers,
1 cup brown sugar	crushed
1 egg	1 cup chopped nuts
1 cup Half & Half	1 - 6 oz. pkg. choc. chips
$\frac{1}{2}$ cup flour	$\frac{3}{4}$ tsp. baking powder

Cream margarine, brown sugar, and add egg and Half & Half. Then add rest of ingredients. Drop by teaspoonfuls on cookie sheet. Bake at 350° for 8 to 10 min. Cool and frost with melted Hershey bars or a favorite chocolate frosting. May be baked in small muffin tins  $\frac{1}{3}$  full. Makes about 50 cookies.

Mrs. Miles Nelson

## Lemon Ginger Snaps

2 cups brown sugar	$\frac{1}{2}$ tsp. ginger
1 cup shortening	1 tsp. salt
$\frac{1}{2}$ cup lemon chips, melted	2 tsp. soda
2 eggs	2 tsp. cream of tartar
3 cups flour	

Cream sugar and shortening. Add melted lemon chips and eggs. Beat well. Sift dry ingredients together, add and mix well. Take heaping tsp. dough and roll in ball. Dip in sugar and place on greased cookie sheet  $\frac{1}{2}$  inches apart. Do not press down as they flatten as they bake. Bake at 375° for 8 to 10 min.

Mrs. Walter Borchardt

## Ginger Snaps

3/4 cup shortening	1 tsp. soda
1 cup sugar	2 cups flour
1 egg	1 tsp. ginger
1/4 cup molasses	

Mix. Form in balls size of a walnut. Roll in sugar, do not flatten, and bake at 350°.

Mrs. Lydia Koehler

## Kringla

1 cup sugar	1 tsp. soda
1 stick oleo	1 cup buttermilk
1 tsp. vanilla	3 cups flour
1/2 tsp. lemon extract	2 1/2 tsp. baking powder
1 egg	1/2 tsp. salt

Beat sugar, oleo, vanilla, lemon extract, and egg. Mix well. Mix soda in buttermilk and add to creamed mixture. Mix in flour, then remaining ingredients. Mix well again. Place in covered bowl and refrigerate overnight. Make into balls, then roll into long roll pencil length and wind into a figure 8. Bake on ungreased cookie sheet at 400° for 10 to 12 min. until light brown like a cookie. Watch as they burn easily.

Mrs. Wm. Wesenberg

## Oatmeal Cookies

2 cups sugar	2 cups quick cook oatmeal
1 cup shortening	1 tsp. soda
3 eggs	2 cups flour
1 cup ground raisins	

Mix sugar, shortening, and eggs well. Add raisins, oatmeal, soda, and flour and mix well. Roll in a little ball and flatten. Bake at 400°.

Mrs. Martha Beyer

## "My Best" Oatmeal Cookies

1 cup raisins	2 cups flour
1 cup sugar	1 tsp. soda
1 cup shortening	$\frac{1}{2}$ tsp. salt
2 eggs	1 tsp. cinnamon
1 tsp. vanilla	$\frac{1}{2}$ tsp. baking powder
7 Tblsp. raisin liquid	2 cups oatmeal

Cover raisins with enough water to cover. Simmer five minutes after coming to a boil. Cream together sugar and shortening. Beat in eggs, add vanilla and raisin liquid. Sift together flour, soda, cinnamon, and salt. Add to creamed mixture. Add oatmeal and raisins. Drop by teaspoons on cookie sheet. Bake at 375° for 10 to 12 minutes or until lightly browned.

Mrs. Caroline Christiansen

### Drop Raisin Oatmeal Cookies

1 $\frac{1}{2}$ cups seedless raisins	1 tsp. soda
1 cup cold water	$\frac{1}{2}$ cup nuts
1 $\frac{1}{4}$ cups sugar	3 well beaten eggs
1 cup shortening	2 tsp. vanilla
2 cups flour	1 tsp. salt
2 cups oatmeal	

Wash raisins and soak overnight in the water. Boil until water is almost gone. Blend sugar, shortening, flour, oatmeal, and soda like pie crust. Add nuts and raisins, eggs, vanilla, and salt. Drop on greased cookie sheet and bake at 350°.

Mrs. Clarence Tostensen

### Date Oatmeal Cookies

1 cup white sugar	$\frac{1}{2}$ tsp. salt
1 cup brown sugar	1 tsp. soda
1 cup shortening	2 cups flour (or little less)
2 eggs	2 cups oatmeal
2 tsp. vanilla	$\frac{1}{2}$ cup coconut
	1 cup chopped dates

Mix. Form into balls, roll in sugar and press down with fork. Bake at 350°.

Mrs. Howard Ellingson

### Ice Box Oatmeal Cookies

1 cup white sugar	1 $\frac{1}{2}$ cups flour
1 cup brown sugar	1 tsp. soda
2 eggs	3 cups quick cook oatmeal
1 tsp. vanilla	$\frac{1}{2}$ cup chopped nut meats
1 c. shortening	$\frac{1}{2}$ cup coconut

Cream sugars, add eggs and vanilla. Mix well. Sift flour and soda. Add to creamed mixture. Add rest of ingredients. Mix well. This dough is quite soft. Shape into desired size rolls and chill. Slice and bake on greased cookie sheet at 375° for 12 to 15 min.

Mrs. Lila Hines

### Peanut Blossom Cookies

1 $\frac{3}{4}$ cup flour	1 egg
1 tsp. soda	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup white sugar
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup brown sugar
1/3 cup peanut butter	Chocolate Kiss Candy

Sift flour, soda, and salt. Cream rest of ingredients and add flour mixture. Roll into balls. Dip in sugar. Bake 8 min. at 350°. Then press Choc. Candy Kiss onto cookie and bake 5 more minutes.

Mrs. Okke DeBoer

## Peanut Butterscotch Cookies

1 cup white sugar	1 cup chopped salted
$\frac{1}{2}$ cup packed brown sugar	peanuts
1 cup shortening	$\frac{2}{3}$ cup raisins
2 eggs	$\frac{1}{2}$ cup butterscotch bits
1 tsp. vanilla	$2\frac{1}{2}$ cups flour
	1 tsp. soda

Cream sugar, shortening, eggs, and vanilla thoroughly. Add soda to flour and blend well. Add to creamed mixture and mix well. Stir in peanuts, raisins, and butterscotch bits. Drop by teaspoonsful onto greased cookie sheet and bake at 350° for 15 minutes. This is a crisp cookie.

Mrs. Lila Hines

## Snickerdoodles

2 $\frac{3}{4}$ cups flour	3 tsp. baking powder
$\frac{1}{2}$ tsp. salt	2 eggs
1 cup soft butter	4 tsp. cinnamon
$1\frac{1}{2}$ cups sugar	4 Tblsp. sugar

Mix and sift flour, baking powder, and salt. Cream butter, add  $1\frac{1}{2}$  cups sugar gradually and cream until fluffy; add beaten eggs and mix. Add sifted dry ingredients and mix. Chill 1 hour in refrigerator. Mold dough into small balls using 1 Tblsp. dough for each ball. Roll balls in mixture of remaining sugar and cinnamon. Place on ungreased baking sheet 2" apart. Bake at 400° for 10 minutes.

Pierrette Piehl

### Russian Tea Balls

1 cup butter	$\frac{1}{2}$ cup powdered sugar
1 tsp. vanilla	$2\frac{1}{4}$ cups flour
$\frac{1}{4}$ tsp. salt	$\frac{3}{4}$ cup nuts

Cream butter, sugar, and vanilla. Add dry ingredients and nuts. Chill. Shape into balls and roll in powdered sugar. Bake on ungreased cookie sheet at 350° for 10 to 15 min.

Mrs. Harriet Petersen

### Ice Box Cookies

2 cups brown sugar	3 cups flour
1 cup Crisco	$1\frac{1}{2}$ tsp. soda
2 eggs	$\frac{1}{8}$ tsp. salt
1 tsp. vanilla	

Cream sugar, shortening, and eggs. Add vanilla. Add flour, soda, and salt. Form in two rolls. Chill over night. Slice and bake at 350° until lightly browned.

Kathy Petersen

### Strawberry Cookies

$1\frac{1}{2}$ pkg. (3 oz.) strawberry jello	1 lb. very fine coconut
	$\frac{1}{4}$ lb. ground nutmeats
1 Tblsp. sugar	1 cup Eagle brand milk
1 tsp. almond flavoring	

Mix. Refrigerate 45 min. Form like strawberries. Roll in remaining  $\frac{1}{2}$  pkg. jello. Use green frosting as leaf decoration.

Mrs. Harriet Petersen



### Texan Lassies

$1\frac{1}{2}$  pkg. (3 oz.) cream  
cheese  
 $\frac{1}{2}$  tsp. salt

$\frac{3}{4}$  cup butter  
 $1\frac{1}{2}$  cups flour  
Chopped nutmeats

Mix like pie crust. Line small muffin pans (ungreased) with a little of the mixture. Press tight to each cup. Put about 1 tsp. of chopped pecans or walnuts in each shell. Mix the following with a fork.

2 eggs  
2 cups brown sugar

3 tsp. vanilla

Mix until the sugar is dissolved. Fill shells and bake at  $350^\circ$  for 30 to 35 min. Cool and remove from pans.

Mrs. Fred Totzke

### Unbaked Almond Bark Goodies

$\frac{1}{2}$  pkg. Almond Bark  
 $2\frac{1}{2}$  cups Fruit Loops Cereal

2 cups colored marshmallows  
1 cup salted peanuts

Melt Almond Bark in double boiler. Then mix in the rest. Drop by teaspoonsful on buttered pan or waxed paper.

Mrs. George Stehr  
Mrs. Clarence Tostenson

### Easy Peanut Clusters

1 cup shortening (not  
oleo or butter)

2 cups powdered sugar  
1 lb. bag salted peanuts

$\frac{1}{3}$  cups chocolate chips

Melt shortening and chocolate chips. Add powdered sugar and peanuts. Drop on waxed paper and chill.

Mrs. Wayne Paulsen

### Unbaked Cookies

2 cups white sugar	2½ cups uncooked oatmeal
½ cup butter	1 cup coconut
½ cup milk	5 Tblsp. cocoa
	1 tsp. vanilla

Boil sugar, butter, and milk for 3 minutes. Add rest of ingredients. Drop by spoonfuls on waxed paper and let cool.

Debbie Petersen

### White Sugar Cookies

1 cup powdered sugar	1 tsp. soda
1 cup white sugar	1 tsp. cream of tartar
1 cup vegetable oil	4 cups plus 4 Tblsp. flour
1 cup margarine	½ tsp. salt
2 eggs	1 tsp. vanilla

Mix the first four ingredients and add eggs, soda, salt, and vanilla. Add flour and cream of tartar and mix thoroughly. Roll into small balls and flatten with the bottom of a glass dipped in sugar. Place on a lightly greased baking sheet and bake at 350° for 8 to 10 minutes.

Mrs. Leon Selgestad  
Mrs. Harriet Petersen  
Mrs. Dwight Voelker

### First Prize White Cookies

1 cup powdered sugar	$\frac{1}{2}$ cup butter & $\frac{1}{2}$ cup lard
1 beaten egg	1 tsp. soda
1 tsp. cream of tartar	1 $\frac{3}{4}$ cup flour
1 tsp. vanilla	Pinch salt

Make these into balls the size of a walnut. Place on cookie sheet and press flat with a sugared glass. Bake at 350° about 8 min. or until brown.

Mrs. Anna Janke

### Sugar Cookies

1 cup sugar	$\frac{1}{2}$ tsp. salt
1 cup shortening (part butter)	1 tsp. soda
1 egg	1 tsp. cream of tartar
1 tsp. flavoring	2 cups sifted flour

Do not grease cookie sheets. Mix shortening, sugar, flavoring, egg. Sift together and stir in dry ingredients. Put a small spoonful of dough on cookie sheet. Grease bottom of glass. Dip glass in sugar and press down. Dip for each cookie and press very thin. Bake at 400° until a pale cream color. These can be decorated, if desired.

Mrs. Harvey Hagemann

### Sugar Cookies

1 cup margarine	2 tsp. soda
1 cup buttery flavored oil	2 tsp. cream of tartar
2 cups sugar	1 tsp. vanilla
2 eggs	5 cups flour

Cream margarine, oil, and sugar. Add eggs. Add rest in order given. Chill overnight. Take dough size of walnut. Press down with glass dipped in sugar. Bake at 350° for a bout 7 minutes.

Mrs. Frances Trcusdale

## Drop Sugar Cookies

2½ cups flour	1 cup sugar
½ tsp. soda	1 egg
½ tsp. salt	1 tsp. vanilla
½ cup butter or marg.	2 Tblsp. milk
½ cup lard	

Have ingredients at room temperature. Sift together flour, soda, and salt. Cream butter, lard, and sugar thoroughly. Add egg and vanilla and beat until fluffy. Stir in dry ingredients and beat until smooth. Blend in milk. Drop by teaspoon on ungreased cookie sheet. Flatten with glass dipped in sugar. Bake at 375° for 12 min.

Mrs. Charlotte Carver

## Smashing Good Cookies

2 cups flour	½ cup margarine
¾ tsp. soda	½ cup veg. shortening
1 tsp. cream of tartar	1 beaten egg
1 cup powdered sugar	¼ tsp. butter flavoring
¼ tsp. salt	1 tsp. vanilla flavoring
	½ tsp. almond flavoring

Sift dry ingredients together into a bowl. Cut in shortenings. Combine remaining ingredients and add to dry mixture. Mix well. Shape into 1 inch balls. Roll in granulated sugar. Place 2 inches apart on greased cookie sheet. Smash down with bottom of glass which has been dipped in sugar. Bake at 350° for 10 to 12 min. Do not overbake. Freeze well.

Mrs. Alvin Budde

## Sugar Cookies

2 cups sugar	1 tsp. vanilla
1 cup lard or Crisco	$\frac{1}{2}$ tsp. salt
2 eggs	1 tsp. baking powder
$\frac{1}{3}$ cup sweet milk	1 tsp. soda
	$\frac{1}{4}$ cups flour

Mix together sugar and shortening. Add eggs, milk, and vanilla. Put salt, baking powder, and soda in 2 cups of the flour, then add 2 more cups flour. Chill for 2 hours. Then roll and cut into cookies.

Mrs. Maynard Wiseman

## Rolled Out Sugar Cookies

3 cups sifted flour	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ tsp. soda	2 eggs
$\frac{1}{2}$ tsp. baking powder	1 cup sugar
1 cup butter	1 tsp. vanilla

Combine flour, soda, baking powder, and salt. Cut in butter as for pie crust. Beat eggs, add sugar and vanilla and beat. Mix into first mixture. Refrigerate two hours or overnight. Roll out thin, cut, and sprinkle with sugar. Bake at 350° on ungreased cookie sheets for 8 to 10 minutes.

Mrs. Anna Solberg

## Apple Bars

2½ cups flour	1 tsp. salt
1 cup shortening	1 egg yolk
2 Tblsp. sugar	2/3 cup milk

Blend egg yolk with milk. Blend ingredients as for pie crust. Roll out two crusts. Put one in bottom of 10 x 15½ x 1 cookie sheet. Cover with 2 cans apple pie filling. Put on top crust and brush with egg white. Bake at 375° for 35 min. Glaze with powdered sugar frosting.

Mrs. Dwight Voelker

## Applesauce Brownies

6 Tblsp. butter or marg.	1¼ cups flour
1 cup brown sugar	1 tsp. baking powder
1 beaten egg	¼ tsp. soda
1 tsp. vanilla	½ tsp. salt
½ cup applesauce	½ cup chopped nuts
1 tsp. grated orange peel	

Cook and stir butter or margarine and brown sugar over medium heat until melted. Beat in egg, applesauce, orange peel, and vanilla. Add flour, soda, salt, baking powder, and nuts. Bake in greased 15 x 10 x 1 jelly roll pan at 350° for 15 min. While warm top with the following orange glaze:

1½ cups powdered sugar	1 tsp. vanilla
enough orange juice to make mixture to glaze consistency	

Mrs. Bruno Riedel

### Apricot Bars

2/3 cup dried apricots	1 cup brown sugar, packed
1/2 cup soft butter	2 eggs, well beaten
1/4 cup white sugar	1 1/3 cup sifted flour
1/2 tsp. baking powder	1/2 tsp. vanilla
1/4 tsp. salt	1/2 cup chopped nuts

Rinse apricots; cover with water and boil for 10 min. Drain, cool, and chop. Mix butter, white sugar, and 1 cup flour until crumbly. Pack into 8 x 8 x 2 pan and bake at 350 degrees for 15 min. Sift remaining 1/3 cup flour, baking powder, and salt. In large bowl with mixer on low speed, gradually beat brown sugar into beaten eggs. Add flour mixture and vanilla. Stir in nuts and apricots. Spread over baked layer and bake for 30 min. or until done. Cool in pan. Cut and roll in powdered sugar. Makes about 32 bars.

Mrs. E. J. Borchardt

### Philadelphia Apricot Bars

8 oz. pkg. cream cheese	2 cups sifted flour
1/2 cup butter	1 tsp. baking powder
1 1/4 cup sugar	1 tsp. soda
2 eggs	1/4 tsp. salt
1/4 cup milk	12 oz. jar apricot preserves
1 tsp. vanilla	

Blend cheese, butter, and sugar. Gradually add the eggs, milk, and vanilla, next the sifted dry ingredients. Pour 1/2 of this into an 8 x 8 pan. Cover with preserves, then the remaining mixture. Bake at 350° for 15 min. or until golden brown. Use following topping;

2 cups shredded coconut	1 tsp. cinnamon
2/3 cup brown sugar	1/3 cup butter, melted

Pour over, and broil until a golden brown.

Mrs. J. W. Gould

## Brownies

2 cups sugar  
1 cup oleo  
3 sq. unsweetened chocolate  
4 eggs  
2 tsp. vanilla  
1½ cup flour  
1 cup nuts

Mix. Pour into 10 x 15 greased pan. Bake at 350° for 30 min.

Mrs. Don Hemmelman

## Batter Up Brownies

½ cup shortening  
1½ cups sugar  
3 eggs  
½ cup peanut butter  
1 tsp. vanilla  
1 cup chocolate chips  
1 cup flour  
½ tsp. baking powder  
½ tsp. salt

Combine shortening and sugar. Mix well. Add eggs, peanut butter, and vanilla. Add flour, baking powder, salt, and chocolate chips. Mix and spread in well greased 9 x 13 x 2 pan for 25 to 30 min. at 350°. Makes about 3 dozen bars.

Mrs. Bill Hammer

## Brownies

1 stick oleo or butter  
1 cup sugar  
4 eggs  
1 can (1 Lb.) Choc. Syrup  
1 cup plus 1 Tblsp. flour  
½ tsp. salt  
1 tsp. vanilla  
½ cup nutmeats

Cream sugar and shortening. Add eggs one at a time. Beat well. Add flour and salt alternately with syrup. Add flavoring and nutmeats. Pour into greased 9 x 13 pan. Bake at 350° for 25 to 30 min.

Mrs. Frances Trousdale



## Brownies

4 sq. baking chocolate	2 cups sugar
3/4 cup butter or marg.	1 cup flour
4 eggs	1 cup nutmeats
Pinch of salt	

Melt chocolate and margarine. Then cool. Beat eggs, add salt, and beat very well. Add sugar and beat well. Fold in chocolate mixture. Don't beat. Fold in flour. Don't beat. Fold in nutmeats. Don't beat. Bake in 9 x 13 pan at 325° for about 45 minutes.

Debbie D. Petersen

## Big Batch Brownies

2 cups white sugar	3/4 cup cocoa
1½ cups (3 sticks) Marg.	2 cups sifted flour
2 beaten eggs	1½ tsp. vanilla
1 cup milk	½ tsp. salt
	1 cup finely chopped nuts

Blend sugar and margarine. Add eggs and milk. Sift together and add cocoa, flour, and salt. Add vanilla. Grease and flour 11 x 15 pan. Bake at 350° for 25 minutes (no more).

Mrs. Craig Williams

## California Squares

2 eggs	$\frac{3}{4}$ cup sifted flour
1 cup packed brown sugar	$\frac{1}{4}$ tsp. baking powder
$\frac{1}{4}$ cup Wesson oil	1 cup chopped dates
$\frac{1}{2}$ tsp. vanilla	$\frac{1}{2}$ cup nutmeats
$\frac{1}{4}$ tsp. salt	

Beat eggs. Add brown sugar. Beat well. Add oil, vanilla, salt, flour, and baking powder. Stir well. Add dates and nutmeats. Spread batter in greased 8" square pan. Bake at 350° for 30 to 35 min. Cut in squares and roll in confectioners sugar.

Mrs. Bill Roush

## Caramel Bars

32 caramels	$\frac{1}{2}$ tsp. soda
5 Tblsp. cream	$\frac{1}{4}$ tsp. salt
1 cup flour	$\frac{3}{4}$ cup butter or marg.
1 cup oatmeal	1 cup milk chocolate chips
$\frac{3}{4}$ cup brown sugar	$\frac{1}{2}$ cup chopped nuts

Melt caramels in the cream. Combine flour, oatmeal, brown sugar, soda, salt and margarine. Spread  $\frac{1}{2}$  of this dough in the bottom of a 9 x 9 pan. Bake 10 min. at 350°. Let cool. Spread melted caramels on top. Also add chocolate chips and nuts. Then sprinkle remaining dough on top and bake at 350° for 10 to 15 minutes.

Mrs. Clarence Tostenson

### Chocolate Revel Bars

1 cup butter	2½ cups flour
2 cups brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 tsp. vanilla	3 cups quick oatmeal

### Chocolate Filling

12 oz. chocolate chips	2 Tblsp. butter
15 oz. Eagle Brand Condensed Milk	½ tsp. salt
	1 cup nuts
	2 tsp. vanilla

Cream butter and sugar. Add eggs, vanilla, and dry ingredients. For the filling, melt the chocolate chips, milk, butter, and add rest of ingredients. Spread 2/3 dry mixture in cookie sheet. Cover with chocolate mixture. Dot remaining dry mixture on top. Bake at 350° for 30 minutes.

Mrs. Leaman Schwiesow

### Chocolate Rice Krispie Bars

1 - 1# bag marshmallows	1 cup chocolate chips
1 stick margarine	1 3/4 cups rice krispies
	1 cup salted peanuts

Melt marshmallows and margarine in double boiler. When all melted, add chocolate chips and stir to melt. Remove from heat and add rice krispies and salted peanuts. Press into 8" square greased pan.

Mrs. Ron Behrends

## Club Cracker Bars

1 cup crushed graham	1 cup brown sugar
cracker crumbs	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup melted butter	1 cup flaked coconut
	Club Crackers

Lay whole club crackers - 3 wide and 5 long - in a pan or on a cookie sheet. Mix graham cracker crumbs, melted butter, brown sugar, milk, and coconut in a heavy saucepan and bring to a boil. Cook 8 to 10 min. until thick and clear. Cover crackers with this filling and put another layer of crackers on top. Frost crackers with powdered sugar frosting.

Note: May use graham crackers in place of Club Crackers.

Mrs. Jack Telkamp

## Cookie Sheet Coffee Bars

$\frac{2}{3}$ cup shortening	$1\frac{1}{2}$ cup sifted flour
1 cup brown sugar	$\frac{1}{2}$ tsp. soda
2 eggs, beaten	$\frac{1}{2}$ tsp. baking powder
$\frac{2}{3}$ cup hot coffee	$\frac{1}{4}$ tsp. salt
1 cup seedless raisins	$\frac{1}{2}$ tsp. cinnamon

Cream shortening and sugar. Add eggs; mix well. Combine hot coffee and raisins. Sift flour, soda, baking powder, salt, and cinnamon together and add to creamed mixture. Mix well. Stir in raisins and coffee mixture. Spread in greased 10 x 15 cookie sheet. Bake at 350° for 25 min. Cut into bars. Makes 36 bars.

Mrs. E. J. Borchardt

## Fudge Bars

$\frac{1}{2}$ cup shortening	$\frac{3}{4}$ cup flour
1 cup brown sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ tsp. vanilla	$\frac{1}{2}$ tsp. soda
1 egg	2 cups oatmeal

Cream shortening, sugar, and egg. Add dry ingredients and oatmeal. Add vanilla. Press into a 9 x 13 pan, saving 1 cup of batter. (Batter will be sticky.)

## Filling

6 oz. pkg. chocolate chips	1 tsp. salt
1 Tblsp. butter	1 tsp. vanilla
1 can sweetened condensed milk	$\frac{1}{2}$ cup chopped pecans or walnuts

Cook over low heat until chocolate chips melt. Add nuts and vanilla. Pour over bottom layer. Take the 1 cup of batter and sprinkle over filling. Bake at 350° for 20 to 25 min. Cut while warm.

Mrs. Rudy Schultz

## Frosted Spice Bars

2 cups light brown sugar	1 tsp. baking powder
1 cup shortening	1 tsp. cinnamon
1 cup cold coffee	1 tsp. nutmeg
1 cup raisins and dates	2 eggs
3 cups flour	

Cream shortening, add sugar and eggs. Beat well. Add sifted dry ingredients with coffee. Mix well. Spread thinly in two cookie sheets or 1 large one. Bake at 350° for 25 to 30 min. until it pulls away from sides of pan. Frost while warm.

Mrs. J. W. Gould

## Ginger Creams

1 cup brown sugar	2½ cups flour
¾ cup shortening	½ tsp. salt
2 eggs	1 tsp. soda
1 tsp. vanilla	1 tsp. cinnamon
1 cup boiling coffee	1 tsp. ginger
½ cup molasses	

Cream together the sugar and shortening. Beat in the eggs and vanilla. Stir in the hot coffee and molasses. Sift the dry ingredients together and add, mixing well. Pour into a greased 12 x 18 inch pan and bake at 350° for 15 minutes. When cool, frost with a butter and powdered sugar icing to which has been added ½ tsp. lemon flavoring. Cut into squares.

Mrs. Alvin Budde

## Indian Bars

1 cup butter	1½ cups flour
2 sq. unsweetened chocolate	1 tsp. baking powder
2 cups sugar	2 tsp. vanilla
4 eggs, slightly beaten	1 cup chopped pecans or walnuts

Melt butter and chocolate over heat. Add sugar and eggs; mix thoroughly. Sift flour with baking powder. Stir into creamed mixture. Stir in vanilla and nuts. Bake in greased, floured 13 x 9 x 2 pan at 350° for 35 to 40 min. Cool slightly and cut into bars. These may be frosted or dusted with powdered sugar.

Mrs. Rosella Kreul

## Kringlar

1 cup flour

1 stick margarine

1 Tblsp. water

Mix flour and margarine as for pie crust. Add water. Spread in 2 long rows on a large cookie sheet.

1 cup water

1 cup flour

1 stick margarine

1 tsp. almond extract

3 large eggs

Boil together water and margarine. Add flour and almond extract. Add eggs, one at a time, beating well after each addition. Spread this over first layer. Bake at 350° for 45 minutes to 1 hour. Frost with thin powdered sugar icing with almond flavoring. Can sprinkle top with chopped walnuts.

Mrs. Harlan Hallstrom

## Lemon Squares

1 cup butter

2 cups flour

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

Pinch of Salt

Mix like pie crust and pat into a 9 x 13 pan. Bake at 350° for 20 min. While this is baking, mix:

4 eggs, beaten

4 Tblsp. flour

4 Tblsp. lemon juice

1 tsp. baking powder

2 tsp. lemon rind

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

2 cups sugar

Mix. Pour over hot crust and bake 25 min. at 350°. Cool and drizzle with powdered sugar frosting.

Mrs. Howard Ellingson

Mrs. Fred Totzke

## Marble Chocolate Chip Squares

1 cup plus 2 Tblsp. flour	6 Tblsp. brown sugar
$\frac{1}{2}$ tsp. baking powder	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ tsp. water
$\frac{1}{2}$ cup butter	1 egg
6 Tblsp. white sugar	$\frac{1}{2}$ cup nutmeats

Sift together flour, baking powder, and salt. Set aside. Blend butter, sugars, vanilla, and water. Beat in egg. Add flour mixture and nutmeats. Spread in 9 x 13 pan. Sprinkle 1 cup chocolate chips over the batter. Place in 350° oven for 1 minute. Then run a knife through the batter for a marble effect. Continue baking for 12 to 14 min. When cool, cut into bars.

Mrs. Harriet Petersen

## Mounds Bars

2 cups crushed graham crackers (about 30)	$\frac{1}{2}$ cup white sugar
$\frac{1}{2}$ cup butter	

Mix and press on the bottom of a 9 x 13 pan and bake 10 minutes at 350°. Mix:

1 can Eagle Brand milk	1 - 7 oz. pkg. flaked coconut
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Spread over baked crust and bake 15 minutes longer. Spread 8 Hershey bars over all while hot. Cut into size desired.

Mrs. Fred Totzke



## Orange Date Bars

1 cup cut dates  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  tsp. salt

1 cup cut up orange  
candy slices  
2 level Tblsp. flour  
 $\frac{3}{4}$  cup water

Boil until thick. Cool.

1 cup brown sugar  
 $\frac{3}{4}$  cup shortening  
2 eggs, beaten

1 tsp. vanilla  
 $\frac{3}{4}$  tsp. soda  
2 cups flour

Mix and pat into 10 x 15 $\frac{1}{2}$  cookie sheet. Use  $\frac{1}{2}$  dough only. Cover with cooled date filling. Drop rest of dough in small amounts and spread. It will cover filling. Do not overbake. Bake at 350° for 20 to 30 minutes.

Mrs. Dwight Voelker

## Eggless Raisin Bars

1 cup raisins  
 $1\frac{1}{2}$  cups water

2 Tblsp. butter

Cook raisins and water for 5 min. Drain and save 1 cup of the liquid. Add butter. Cool.

1 cup sugar  
2 cups flour  
 $\frac{1}{2}$  cup nuts  
 $\frac{3}{4}$  tsp. salt

1 tsp. baking powder  
1 tsp. soda  
1 tsp. cinnamon  
 $\frac{1}{2}$  tsp. nutmeg

Mix dry ingredients. Add to raisins and liquid. Blend lightly. Bake in greased cookie sheet 10 $\frac{1}{2}$  x 15 $\frac{1}{2}$  for 15 to 18 min. at 350°. Cool. Top with a thin frosting.

Mrs. Frank Erks

## Snappy Doodles Bars

2 Tblsp. shortening	1 tsp. baking powder
2/3 cup sugar	1 tsp. cinnamon
1 cup flour	1/2 cup milk
1/8 tsp. salt	1 well beaten egg

Cream shortening and sugar. Add sifted dry ingredients alternately with milk and egg. Bake in a greased 9 x 13 pan at 350° for 15 minutes. Sprinkle with sugar and continue baking for 10 minutes. Cut into squares.

Mrs. Eugene Hemmingson

## Surfer Squares

1 cup butterscotch chips	1 tsp. baking powder
1/4 cup brown sugar	1/4 tsp. salt
1/4 cup butter or oleo	1 cup chocolate chips
1 egg	1 cup miniature
3/4 cup flour	marshmallows
1 tsp. vanilla	1/2 cup nuts

Melt butterscotch chips, sugar, and oleo over medium heat, stirring constantly. Remove from heat. Add egg; beat well. Add flour, baking powder, and salt. Stir in remaining ingredients. Spread in greased 8-inch square pan. Bake at 350° for 20 to 25 min. Cool and cut into bars.

Mrs. Gil Avery

### Three Layer Bars

½ cup butter	1 tsp. vanilla
1 Tblsp. sugar	1 egg, beaten
1 Tblsp. cocoa	

Put in double boiler. Stir constantly and fast. Cook until like custard. Remove from stove and add:

2 cups crushed graham crackers	1 cup ground coconut ½ cup nutmeats
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Mix until crumbled and press into 9 x 9 pan.

Mix the following like frosting and spread over above.

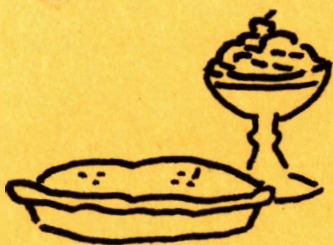
4 Tblsp. butter	1 pkg. instant pudding mix
3 Tblsp. milk	2 cups sifted powdered sugar

Let cool until real hard. Melt over hot water:

1 cup chocolate chips	1 Tblsp. hot milk
1 Tblsp. butter	

Melt and spread over above. Let harden and cut into 1" squares.

Debbie D. Petersen



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DESSERTS

PIES

PUDDINGS

## Apple Crisp

4 large apples	1 cup flour
$\frac{1}{4}$ cup sugar	$\frac{1}{3}$ cup sugar
$\frac{1}{2}$ cup water	$\frac{1}{2}$ cup butter

Pare and slice apples into 9 x 9 baking dish with the  $\frac{1}{4}$  cup sugar and water. Cream together the flour,  $\frac{1}{3}$  cup sugar and butter and put on top of apples. Sprinkle with cinnamon. Bake in medium oven for 35 min. Serve warm, plain or with whipped cream.

Mrs. Fred Hallstrom

## Apricot Delight

1 cup finely crushed graham cracker crumbs	$\frac{1}{2}$ lb. Phil. cream cheese
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ cup melted butter	$\frac{1}{2}$ tsp. vanilla
2 eggs, well beaten	1 can apricot pie mix (or blueberry can be used)

Roll graham crackers into fine crumbs. Add sugar and melted butter and mix well. Press into bottom of 8 x 11 pan (ungreased). Mix softened cheese with sugar, add beaten eggs and vanilla. Mix well. Pour on top of crust and bake at 375° for 15 or 20 min. or until done. Let cool. Pour on apricot filling and cool in refrigerator. Spread with whipped cream and serve in squares.

Mrs. Floyd Whealy

## Make Ahead Blueberry Dessert

1 lb. Graham Crackers	1½ cup milk
½ cup sugar	3 cups heavy cream, whipped
2/3 cup melted butter	1 - 10½ oz. pkg. min. marshmallows
72 large marshmallows	2 cans blueberry pie filling

Mix crushed crackers, sugar, and melted butter. Reserve ¼ cup crumbs. Press remaining crumb mixture into the bottoms of two 9 x 13 inch pans. Melt large marshmallows in milk in top of a double boiler placed over hot water. When melted, remove from heat; cool mixture. Fold miniature marshmallows into whipped cream and blend into cooled milk mixture. Pour over two crusts. Top with blueberry pie filling and sprinkle on reserved crumbs. Refrigerate overnight. 48 Servings.

Mrs. August Winter

## Blueberry Dessert

16 graham crackers, crushed	2 eggs
½ cup powdered sugar	½ cup sugar
¼ cup melted butter	2 - 3 oz. pkgs. Phil. Cream Cheese
	1 can blueberry pie mix

Mix crushed graham crackers, powdered sugar, and melted butter. Pat into an 8 x 8 pan. Beat eggs and add sugar and cream cheese. Pour over crumb mixture. Bake at 375° about 20 min. Cool. Cover with the can of blueberry pie filling, and serve with whipped cream.

Mrs. Walter Thurow

## Heath Candy Bar Dessert

2 cups flour  
1/3 cup butter

2 cups brown sugar  
1/4 tsp. salt

Mix as pie dough. Take out 1 cup and reserve for topping. Combine the following:

1 slightly beaten egg  
1 1/2 tsp. vanilla

1 tsp. soda in 1 cup milk

Combine with crumbs. Put in 9 x 13 pan and sprinkle on top the 1 cup crumbs plus 1/2 cup walnuts or pecans and 6 chopped Heath Candy Bars. (The bars are easier to break up if they are chilled or frozen first.)

Bake at 350° for 30 to 35 minutes. Serve with whipped cream on top.

Mrs. Derril Chapman

## Cherry Marshmallow Dessert

1 1/2 cups crushed graham  
crackers

2 pkg. Dream Whip  
1 pkg. min. marshmallows

1/2 cup sugar  
1/4 cup melted margarine

2 cans cherry pie mix

Combine crushed graham crackers, sugar, and melted margarine. Mix until crumbly and pat in bottom of 9 x 13 pan. Save a little for top. Whip Dream Whip according to package directions. Add min. marshmallows. Spread 1/2 of the marshmallow mixture on top of the crumbs. Then spread 2 cans cherry pie mix over this. Spread rest of marshmallow mixture, and then the remaining crumbs on top. Let set all day or overnight in refrigerator.

Mrs. Howard Ellingson

## Christmas Log

5 eggs, separated  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  cup Beet Sugar

3 Tblsp. cocoa  
 $\frac{1}{2}$  cup sifted cake flour

Have eggs at room temperature. Set oven at 375° and grease 15 x 10 x 1 jelly roll pan. Line with greased waxed paper. Beat egg whites until they form stiff peaks, set aside. Beat egg yolks until lemon colored. Gradually add sugar and cocoa and beat until very thick. Blend in flour and salt. Carefully fold egg yolk mixture into beaten egg whites. Pour batter into prepared pan, spread evenly. Bake 15 min. or until done (do not overbake). Immediately loosen cake edges and turn out onto dish towel sprinkled with powdered sugar. Roll up cake from narrow end. Cool. Unroll cake, and spread with a thin layer (about  $\frac{1}{3}$  cup) of Mocha Butter Cream.

### Mocha Butter Cream

$\frac{3}{4}$  cup sweet (unsalted) butter  
 $\frac{3}{4}$  cup sifted powdered sugar

1 Tblsp. cocoa  
1 tsp. instant coffee  
2 egg yolks

Cream butter, powdered sugar, cocoa, and coffee together until fluffy. Beat in egg yolks. Spread while soft. Now spread with whipped cream Filling:

### Filling

1 cup cream, whipped  
 $\frac{1}{4}$  cup granulated sugar

Beat cream until thickened. Blend in sugar. Spread on cake. Re-roll. Frost roll with remaining Mocha Butter Cream. Give bark-like appearance with spatula or fork tines. Refrigerate 24 hours before serving. Let cake set at room temperature  $\frac{1}{2}$  hr. before slicing. 8 servings.

Mrs. Glen Meyer



## Chocolate Upside Down Cake Dessert

1 cup flour	$\frac{1}{2}$ cup nuts
2 tsp. baking powder	$\frac{1}{2}$ cup milk
$\frac{3}{4}$ cup sugar	2 Tblsp. melted butter
1 Tblsp. cocoa	1 tsp. vanilla

Mix the flour, baking powder, sugar, and cocoa and nuts together. Add milk, melted butter, and vanilla. Spread in an 8 x 8 pan. Pour over this the following mixture:

$\frac{1}{2}$ cup sugar	2 Tblsp. cocoa
$\frac{1}{2}$ cup brown sugar	1 cup hot water

Bake at 350° for 45 minutes. Serve warm with vanilla ice cream on top. Serves 8 people.

Mrs. Jerry Heckenlaible

## Ice Cream Dessert

$1\frac{1}{2}$ cups crushed Rice	$\frac{1}{4}$ cup melted butter or marg.
Krispies	$\frac{1}{4}$ cup brown sugar
1 cup shredded coconut	

Crumble this mixture together. Put  $\frac{1}{2}$  of mixture on bottom of 9 x 9 pan. Slice 1 inch slices of ice cream and lay on crumbled mixture. Then put on last  $\frac{1}{2}$  of crumb mixture. Serve with cherry, blueberry, or any topping. Makes 9 servings.

Note: This can be made a day before, but keep frozen. Add topping before serving.

Mrs. Marie Feistner

### Instant Pudding Dessert

2 pkgs. Instant Pudding      2 cups cream, whipped  
                                    (Butterscotch)  
2 cups milk

Mix pudding with milk. Fold into whipped cream. Put on graham cracker crust. Put some graham cracker crumbs on top and sprinkle with nuts. Plenty for a 9 x 12 pan. Store in refrigerator.

Mrs. Jack Telkamp

### Ice Cream

2 cups sugar                      1 quart milk  
3 eggs                              Pinch of salt  
1 quart cream                    1 tsp. vanilla

Mix all of the above together. Makes 1 full gallon of ice cream.

Mrs. Martha Beyer

### Hot Fudge Sauce

2 cups sugar                       $\frac{1}{4}$  tsp. salt  
 $\frac{1}{4}$  cup flour                        2 cups water  
 $\frac{2}{3}$  cup cocoa                       2 Tbsp. butter

Mix together and let come to a boil, lower heat, and stir constantly for 8 minutes. Cool and add 1 tsp. vanilla. Makes about 1 quart of sauce. Very good over ice cream.

Mrs. Bill Hammer

### Jello Fruit Dessert

1 pkg. strawberry jello	1 cup frozen or fresh
$\frac{1}{2}$ cup boiling water	strawberries
$\frac{1}{2}$ cup cold water	1 cup min. marshmallows
	$\frac{3}{4}$ cup cream, whipped

Dissolve jello in hot water. Add cold water. Cool. Add fruit, marshmallows. When slightly thickened, fold in the whipped cream. Use 2 quart bowl.

Note: Any flavor of jello may be used to correspond with the fruit being used.

Mrs. Harriet Petersen

### Finger Jello

2 large pkgs. jello	5 envelopes unflavored
2 cups hot water	gelatin
1 cup sugar	$2\frac{1}{2}$ cups cold water

Bring 2 pkg. jello, hot water, and sugar to a boil. Add the unflavored gelatin which has been dissolved in the cold water. Mix well. Then add 1 more cup of cold water. Pour in 9 x 13 pan. When set, cut in cubes. Can be eaten with fingers.

Mrs. Julia Carson

### No Name Dessert

24 crushed Hydrox Cookies	$\frac{1}{2}$ cup lemon juice (scant)
$\frac{1}{2}$ cup melted butter or marg.	$\frac{1}{2}$ cup cream, whipped
1 can sweetened Borden's Milk	

Mix cookies and melted butter. Put  $\frac{2}{3}$  mixture in 8 x 8 pan. Save  $\frac{1}{3}$  for topping. Whip cream. Add milk, then lemon juice. Pour over crushed mixture. Sprinkle with reserved topping. Refrigerate.

Mrs. Vern Matthews

## Make Ahead Lemon Dessert

1 lb. graham crackers	2 env. unflavored gelatin
$\frac{1}{2}$ cup butter, melted	$\frac{1}{2}$ cup cold water
2 cups sugar	$\frac{1}{2}$ cup sugar
14 eggs, separated	
6 lemons (or 2 lemons and $\frac{3}{4}$ cup bottled lemon juice)	

Roll graham crackers into fine crumbs. Mix with melted butter. Reserve  $\frac{1}{2}$  cup crumb mixture and press remainder into bottom of two 9 x 13 pans. Beat egg yolks, add 2 cups sugar, juice, and grated rind of lemons. Cook in double boiler, over hot water, until mixture thickens and coats a spoon. Soften gelatin in cold water. Add to hot lemon mixture. Cool. Beat egg whites until stiff. Beat in  $\frac{1}{2}$  cup sugar. Fold into cooled lemon mixture. Pour over crumb crust, dividing equally between 2 pans. Sprinkle reserved crumbs evenly over mixture. Refrigerate overnight. 48 servings.

Mrs. August Winter

## Pineapple Refrigerator Dessert

$\frac{1}{2}$ cup butter	1 pint crushed pineapple, drained
2 cups powdered sugar	
2 eggs	Vanilla and powdered sugar in cream to taste
1 pint whipping cream	

Place  $\frac{1}{4}$ " graham cracker crumbs in 8 x 12 pan. Mix butter, powdered sugar and eggs until fluffy and place this mixture on the cracker crumbs. Whip cream and add the rest of the ingredients and place this on top of the first mixture. Sprinkle a few cracker crumbs on the top and refrigerate. Serves 10 to 12 people.

Mrs. Jerry Heckenlaible

## Raisin Delight

1 cup brown sugar	1 cup raisins
1 cup water	$\frac{1}{2}$ cup milk
1 Tblsp. butter	$\frac{1}{2}$ cup nuts
1 cup sugar	2 tsp. baking powder
1 cup flour	Salt and vanilla

Mix brown sugar, water, and butter and boil. Mix the rest of the ingredients and put into an 8 x 10 greased pan. Pour brown sugar mixture over it and bake until the brown sugar mixture cooks through the other mixture. 350° oven. Serve with whipped cream or ice cream.

Mrs. Jack Telkamp

## Raspberry Deluxe Dessert

$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ Lb. Min. marshmallows
$\frac{1}{4}$ cup sugar	1 - No. 2 can crushed pineapple, drained
2 Tblsp. flour	3 bananas, sliced
2 eggs	2 small pkg. frozen raspberries
$\frac{3}{4}$ cup orange and pine- apple juice combined	1 pkg. Dream Whip
2 Tblsp. butter	1 cup pecans

Combine salt, sugar, flour, eggs, and juice and cook over boiling water until custard consistency. Add butter. Cool. Add remaining ingredients. Freeze. Serves 10.

Mrs. Craig Williams

## Ribbon Refrigerator Dessert

Graham Crackers	2 pkg. strawberry jello
$\frac{1}{2}$ cup soft butter	1 cup hot water
2 cups powdered sugar	1 can fruit cocktail
4 Tblsp. evap. milk	1 cup evap. milk
	1 cup water

Line bottom of 9 x 12 pan with graham crackers. Put butter and powdered sugar in a bcwl. Beat in the 4 Tblsp. evaporated milk. Spread on crackers and put another layer of crackers on top. Mix jello, hot water, and 1 cup fruit cocktail juice. Divide jello mix in two parts. To the first add 1 cup evaporated milk and beat until fluffy. Pour over crackers and chill. To the other part, add one cup water and, when partially set, add fruit cocktail and pour over pink mixture. Chill until set. 15 servings.

Mrs. Glen Meyer

## Rhubarb Dessert

4 cups rhubarb, cut fine	1 $\frac{1}{4}$ cup sugar
1 $\frac{1}{2}$ cup min. marshmallows	1 Jiffy Cake Mix

Grease 9 x 13 cake pan. Put marshmallows in bottom, then rhubarb. Sprinkle sugar over it. Mix up cake mix as directed on pkg. and put on top. Bake at 350° for 40 min.

Note: If a thicker cake is preferred, use a large cake mix.

Mrs. Anna Janke

### Rhubarb Dessert

2 cups flour	1½ cups sugar
2 Tblsp. sugar	½ cup thin cream
½ cup oleo and ½ cup Crisco	3 egg yolks, beaten
3 cups rhubarb	Juice of 1 orange
2 Tblsp. flour	Grated rind of orange

Mix the 2 cups flour, 2 Tblsp. sugar, oleo, and Crisco together and pat into 6 x 10 pan. Bake 15 to 20 min. at 370° until lightly brown. Place the 2 cups sugar, and flour in heavy saucepan. Add rhubarb, cream, and orange rind and juice. Cook until rhubarb is tender. Add egg yolks and cook a little longer. Pour cooled filling on top of crust. Top with meringue made from the 3 egg whites beaten with 6 Tblsp. sugar added. Bake at 350° for 12 to 15 min. or until meringue is brown. Serves 9 to 10.

Mrs. Alvin Budde

### Rhubarb Dessert

2 sticks margarine	6 egg yolks whipped slightly mixed with 1 cup milk
2 cups flour	2 cups sugar
2 Tblsp. sugar	¼ tsp. salt
5 cups cut rhubarb	
4 Tblsp. flour	

Crumble margarine, 2 cups flour, and 2 Tblsp. sugar together. Put in 9 x 13 pan. Bake 10 min. at 350°. Mix remaining ingredients together and pour on top of baked crust. Bake at 350° for 40 to 45 min. or until firm. Beat egg whites, add ¾ cup sugar and 1 tsp. vanilla. Put on top of baked custard filling and brown. 12 to 15 servings.

Mrs. Glen Meyer

## Rhubarb Delight

1 cup flour	1½ cup sugar
½ cup butter or marg.	3 egg yolks, beaten
2 Tblsp. sugar	3 Tblsp. flour
2½ cups rhubarb	1/3 cup condensed milk or cream

Mix the 1 cup flour, butter, and 2 Tblsp. sugar and pat in 9 x 9 pan. Bake at 350° for 20 min. Combine remaining ingredients and cook until thick. Spread on first layer and cool. Beat the 3 egg whites and ½ cup sugar to a stiff meringue. Spread this over the cooked layer and bake at 350° until nicely browned.

Mrs. Vern Matthews  
Mrs. Harriet Petersen  
Mrs. Ella Thomas  
Mrs. Esther Weber

## Strawberry Dessert

¼ cup brown sugar	2/3 cup milk
½ cup butter or marg.	1 cup whipped cream or 1 cup Cool Whip
1 cup flour	2 cups boiling water
¾ cup nuts	2 pkg. strawberry jello
24 large marshmallows	2 partially thawed pkgs. frozen strawberries

Crumble together brown sugar, butter, flour, and nuts. Pat in a 9 x 13 greased pan. Bake at 350° for 15 min. Melt marshmallows in milk. Cool until thick and then fold in whipped cream. Pour on cooled crust. Dissolve jello in boiling water. Cool slightly. Add strawberries. When nearly set, pour over other mixture. Top with Cool Whip when served. Serves 12 to 15.

Mrs. George Erks



## Strawberry Dessert

1 cup graham cracker crumbs	1 lb. bite size marshmallows
1 Tblsp. sugar	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ cup butter	1 cup whipped cream
1 pkg. strawberry jello	2 cups sliced strawberries
1 cup boiling liquid	

Combine graham cracker crumbs, sugar, and butter. Pat mixture in 9 x 13 pan. Use strawberry juice and water to make 1 cup liquid. Boil liquid and dissolve jello in this. Cool. Melt marshmallows in milk. Cool, and fold in whipped cream. Pour marshmallow mixture over crumb crust. When jello is nearly set, fold in strawberries and pour over marshmallow layer. Chill.  
15 servings.

Mrs. Glen Meyer

## Swiss Strawberry Rice

1 cup uncooked rice	1 tsp. vanilla
2 cups warm water	$\frac{1}{2}$ cup whipped cream
$\frac{1}{2}$ cup white sugar	$\frac{1}{2}$ cup frozen strawberries, thawed and drained
2 cups milk	

Combine rice, water, and sugar in top of double boiler. Cook 1 hour or until tender, stirring often. When rice seems soft, add milk. Stir often. Simmer slowly for 20 min. Remove from heat and stir in vanilla. Cool. When cooled thoroughly, fold in whipped cream and strawberries. Pour into individual serving dishes and chill. Serve plain or with small portion of strawberries on top. Makes 6 servings.

Mrs. Terrence Lage

### Fifteen Dollar Pie

1 cup sugar	1/3 cup lemon juice
4 Tblsp. flour	Grated rind of 1 lemon
3 Tblsp. melted margarine	Pinch of salt
1 cup milk	2 eggs, separated

Mix sugar and flour. Add melted margarine, milk, lemon juice and grated rind, salt, and well beaten egg yolks. Mix. Last, fold in stiffly beaten egg whites. Pour mixture into unbaked 9" pie shell. Bake at 400° until nicely browned on top.

Mrs. Ron Behrends

### Rhubarb Custard Pie

3 eggs	1/4 cup flour
3 tsp. milk	3/4 tsp. nutmeg
2 cups sugar	Rhubarb

Beat eggs slightly. Add milk. Stir in sugar, flour, and nutmeg. Pour over cut up rhubarb that has been put in a 9" unbaked pie shell. Dot with butter. Bake at 400° until done.

Mrs. Fred Totzke

### Raisin Rhubarb Pie

1 cup fresh rhubarb, diced	2 Tblsp. flour
1 cup raisins	Dash of salt
2 Tblsp. butter	2 egg yolks
1/2 cup sugar	

Cook rhubarb and raisins in a little water until raisins are plump and rhubarb is done. Combine all ingredients and cook until thick, stirring constantly. Pour into baked pie shell and cover with meringue, using 2 egg whites. Brown.

Mrs. E. J. Borchardt

### Rhubarb Cream Pie

1½ cups sugar	2 well-beaten eggs
3 Tblsp. flour	3 cups cut up rhubarb
½ tsp. nutmeg	1 recipe plain pastry
1 Tblsp. butter or marg.	

Blend sugar, flour, nutmeg, and butter; add eggs. Beat until smooth. Pour over rhubarb in a 9" pastry in piepan. Top with pastry. Bake at 450° for 10 minutes, then reduce heat to 350° and continue baking for 30 minutes.

Mrs. Martin Petersen

### Rhubarb Pie

4 cups rhubarb	3 eggs, separated
1½ cups sugar	2 Tblsp. milk
4 Tblsp. flour (rounding)	1 tsp. vanilla

Mix flour and sugar and put over rhubarb. Beat egg yolks and add milk. Stir into rhubarb mixture, and cook over medium heat until thick and rhubarb is done. Add vanilla and a few drops of red food coloring. Put into a baked pie crust. Top with meringue made of 3 egg whites and 6 Tblsp. sugar. Brown.

Mrs. Norman H. Lease

### Rhubarb Pie

1 cup diced rhubarb	1 tsp. cinnamon
1 cup sugar	1 Tblsp. flour
1 cup sour cream	¼ tsp. salt

Mix flour, sugar, cinnamon, and salt. Mix with sour cream and rhubarb and bake between 2 crusts. Dot bottom crust with butter before filling. Bake at 400° for 50 min.

Mrs. Leonard Herr

### Sour Cream Raisin Pie

1 cup sugar	1 cup sour cream
3 egg yolks	$\frac{1}{2}$ tsp. soda
1 cup raisins, ground	$\frac{1}{2}$ tsp. salt

Cream sugar and egg yolks. Add sour cream, raisins, soda, and salt and cook together until quite thick. Stir constantly. Pour into baked pie shell and top with meringue, using the 3 egg whites. Brown.

Mrs. E. J. Borchardt

### Sour Cream Raisin Pie

1 cup raisins	1 Tblsp. flour
1 cup sour cream	2 beaten egg yolks
1 cup sugar	

Stew raisins until tender. Add sour cream, sugar, and flour. Cook five minutes and add beaten egg yolks and cook until thick. Stir continually. Pour into baked crust and use egg whites for meringue.

Mrs. Maynard Wiseman

### Pie Crust

3 cups flour	1 egg
1 tsp. salt	1 tsp. vinegar
$\frac{1}{2}$ tsp. sugar	8 Tblsp. water
1 cup lard or 1 $\frac{1}{2}$ cups Crisco	

Mix flour, salt, and sugar. Cut in shortening. Beat egg, vinegar, and water and add to flour mixture. Makes 3 crusts.

Mrs. Maynard Wiseman

### Apple Pudding

1 cup sugar	1 beaten egg
1 cup flour	$\frac{1}{4}$ cup melted butter
1 tsp. soda	2 cups chopped apples
1 tsp. salt	Some nutmeg and cinnamon

Sift dry ingredients and add rest and mix. Put into 8 x 8 greased pan. Bake at 350° until knife comes out clean when tested. Serve with Dream Whip or ice cream.

Mrs. Anna Solberg

### Lemon Pudding

3 Tblsp. flour	1 cup milk
3 Tblsp. butter	Juice of one lemon and rind, grated
1 cup sugar	
2 egg yolks	2 egg whites

Combine flour, butter, and  $\frac{3}{4}$  cup sugar. Add egg yolk and milk, lemon juice and rind. Beat well. Then beat egg whites and add  $\frac{1}{4}$  cup sugar. Beat until stiff, then fold into batter. Pour into buttered dish. Set in a pan of hot water. Bake at 350° for 1 hour. Serve with whipped cream.

Mrs. Okke DeBoer

### Rice Pudding

Cook 1 cup rice in 5 cups water for 20 to 25 min. Rinse with cold water. Let cool. Whip cream, add sugar and vanilla to taste. Combine with rice. Pour following syrup over as served:

$\frac{3}{4}$ cup sugar	1 cup water
3 Tblsp. cocoa	$\frac{1}{2}$ tsp. vanilla

Boil sugar, cocoa, and water about 5 min. Add vanilla.

Mrs. Harriet Petersen



CANDY

POPCORN

MISCELLANEOUS

\_\_\_\_\_  
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### Anise Candy

2 cups sugar	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup water	$\frac{1}{2}$ tsp. anise flavoring
$\frac{1}{2}$ cup white syrup	Red coloring

Mix sugar, water, syrup, and salt. Heat mixture slowly, stirring constantly until sugar is dissolved. Bring to a rapid boil and cook to 300° (hard crack stage). Add coloring and flavoring before removing from heat. DO NOT STIR - this is important. Rock the kettle instead. Pour into buttered pans and cut in squares before entirely cold.

Mrs. Eugene Hemmingson

### Fanny Farmer Fudge

4 $\frac{1}{2}$ cups sugar	3 - 6 oz. pkg. chocolate chips
1 large can Carnation Milk	
1 pound butter	2 cups nuts

Boil sugar and milk together for 6 minutes. Add remaining ingredients, beat until smooth, and spread in flat buttered pan.

Mrs. Bill Roush

### Caramel Corn

2 cups brown sugar	1 tsp. salt
$\frac{1}{2}$ cup margarine	1 tsp. vanilla
$\frac{1}{2}$ cup light corn syrup	$\frac{1}{2}$ tsp. soda

Mix brown sugar, margarine, syrup, salt, and vanilla. Bring to a boil. Boil 5 minutes, stirring constantly. Remove from heat, add soda, and pour over 8 quarts popped corn. Stir well. Bake at 250° for 45 min.

Mrs. Jack L. Jones



## Salt Water Taffy

1 cup sugar	2 Tblsp. margarine
3/4 cup light corn syrup	1 tsp. salt
2/3 cup water	1 tsp. vanilla
1 Tblsp. cornstarch	

Mix sugar, syrup, water, cornstarch, margarine, and salt together and cook to 256° on candy thermometer, stirring constantly. Remove from heat, stir in vanilla, and pour into buttered 8 x 8 x 2 pan. When cool enough to handle, butter hands and pull until light in color and very stiff. Pull into strips about 1/2" wide and cut into 1" pieces with scissors. Wrap in plastic wrap or waxed paper.

Note: If coloring and flavoring are desired, add about 1/4 tsp. of a flavoring and 2 or 3 drops of a color that goes with the flavor right after adding the vanilla.

Mrs. Ron Behrends

## Cracker Jacks

1 cup white sugar	Butter, size of an egg
2 Tblsp. molasses	1 tsp. cream of tartar
1 cup dark corn syrup	1/2 tsp. soda

Boil sugar, molasses, syrup, and butter until mixture threads. Stir in cream of tartar and soda. Pour over 6 qt. popped corn and mix well.

Mrs. Eugene Hemmingson

### Popcorn Balls

1 cup corn, popped	3 Tblsp. sugar
$\frac{1}{2}$ pkg. small marshmallows	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup butter	1 tsp. vanilla

Melt butter, marshmallows, sugar, salt, and vanilla together in top of double boiler. Mix with popped corn. It will stick together better if it is not too hot when mixed with popcorn.

Mrs. Julia Carson

### Freezing Sweet Corn

9 cups sweet corn	$\frac{1}{2}$ cup sugar
3 cups water	1 tsp. salt

Boil together for 15 minutes. Remove from heat. Set in pan of ice water until cold. Put in plastic bags and freeze.

Mrs. Martha Beyer

### Play Clay

1 cup flour	3 tsp. alum
$\frac{1}{2}$ cup salt	

Enough water to make pliable. Food coloring to color.

Mrs. Jack Telkamp

### Punch

8 pkgs. Cherry Kool-Aid	8 cans frozen orange juice
8 pkgs. Strawberry Kool-Aid	8 cans frozen lemonade
16 cups sugar	8 quarts gingerale
	16 quarts water

This will serve 250 but can be easily cut down.

Mrs. Derril Chapman

### Poppyseed Surprise Sandwiches

2 $\frac{1}{2}$ lbs. oleo - melted	50 buns
1 $\frac{1}{4}$ lbs. chopped onion	2 lbs. 3 oz. luncheon meat, sliced
3/4 oz. poppyseeds	
3/4 Tblsp. prepared mustard	2 lbs. 3 oz. swiss cheese, sliced
Salt and Pepper to taste	

Mix oleo, onion, poppyseeds, mustard, and salt and pepper. Spread both sides of bun with this mixture. Put one slice each of meat and cheese in bun. Spread oleo mixture on top of closed bun. Bake at 400° for 15 to 20 min. until top begins to brown and cheese melts. Yield 50 sandwiches.

Mrs. Walter Thurow

### Ham Casserole

6 lbs. noodles (cooked)	5 - 50 oz. cans cream of mushroom soup
12 lbs. ham, diced	
1 $\frac{1}{4}$ lbs. cheese, grated	Milk enough to make right consistency
5 Tblsp. prepared mustard	

Mix all together. Bake at 350° until hot and bubbly. Serves 100.

Mrs. Walter Thurow

## St. John Chicken Noodle Hot Dish

2½ lb. noodles	3 cups flour
3 cups margarine	6 qts. chicken broth
1 cup chopped pimento	3 qts. cooked peas
2 qts. diced chicken	1 tsp. dry mustard
¾ cup grated onion	Salt and pepper to taste

Cook noodles in salted water and drain. Cook and dice chicken. Brown onion in margarine. Add flour and mustard to margarine to make paste. Put broth in two pans and thicken with flour mixture. Add remaining ingredients to broth and bake in flat pans for 1 hour at 300°. Cook longer if put in roaster. Note: Will not need as much broth if cooked in roaster.

## Prairie Village Baked Beans

4 gallons beans (Drain off some juice)	2 cups brown sugar
1 to 1½ lbs. bacon (cut small and slightly browned)	1 cup molasses
1 quart ketchup	2 tsp. onion salt or onion flakes
	2 Tblsp. mustard
	1 cup bacon grease

This amount is for 1 electric roaster. Bake at 300° for 2 hours.

The A. L. C. W.



LARGE  
QUANTITY  
RECIPES

### Prairie Village Bar-B-Cue

10 lbs. hamburger	1 Tblsp. accent salt
3 Tblsp. white sugar	1 Tblsp. lowry salt
1 big onion, chopped	4 Tblsp. prepared mustard
3 Tblsp. brown sugar	1 Tblsp. pepper
1 - 3 lb., 1 oz. (51 oz.)	4 Tblsp. salt
can tomato soup	1½ cups oatmeal

Mix white sugar through hamburger. Brown on stove. Stir until crumbled and partly done. Add remaining ingredients and simmer until done. This fixes 10 dozen buns.

### Prairie Village Cole Slaw

100 lbs. cabbage	20 lbs. sugar
4 large bunches carrots	10 cups water
2 gallons vinegar	

Boil vinegar, sugar, and water for 5 minutes. Cool. Pour over grated cabbage and carrots. Serves 500.

The A. L. C. W.