

COOK BOOK



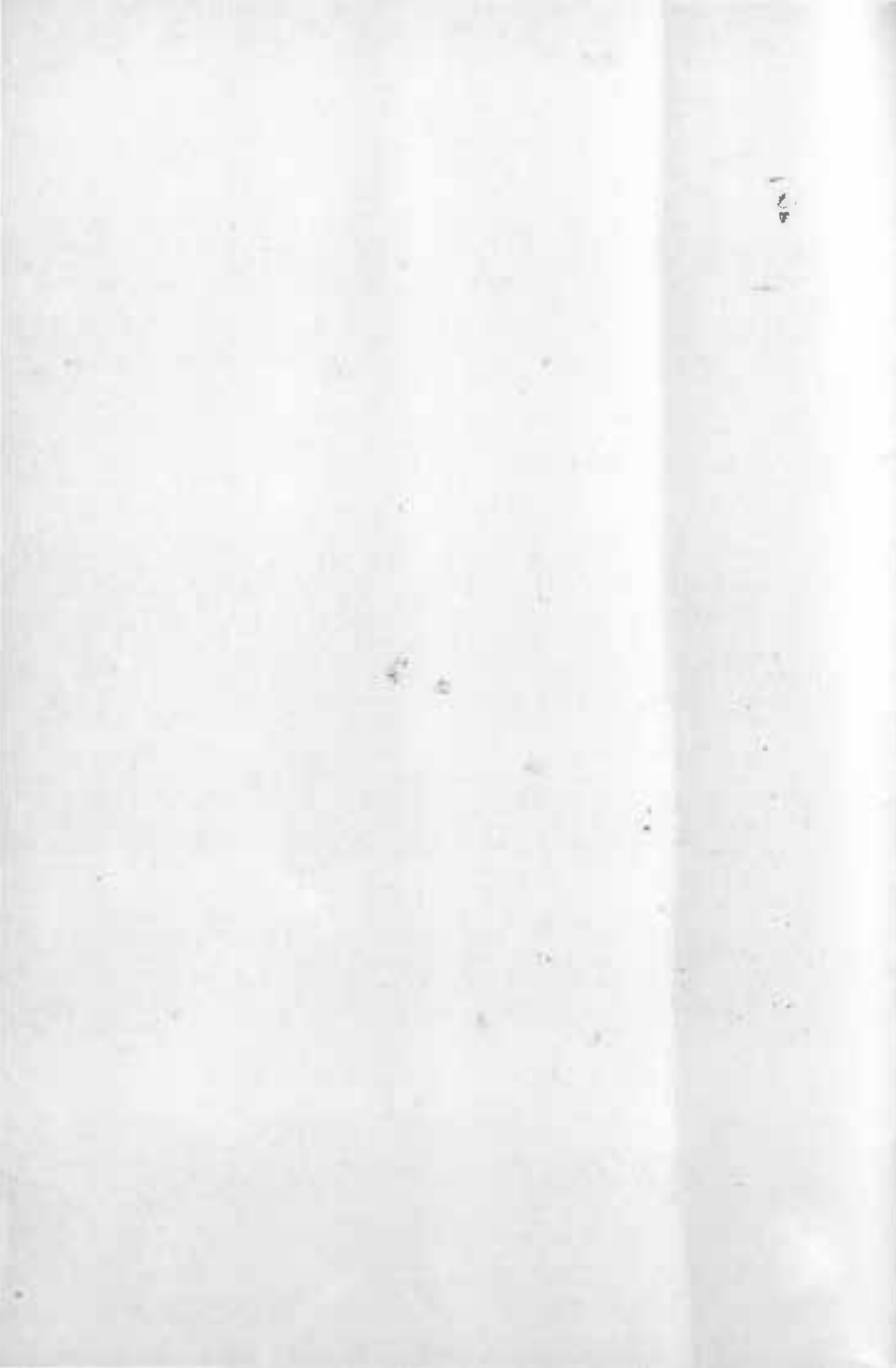
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Mellette Community Church

MELLETTE, SOUTH DAKOTA

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BREAD



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Mellette

South Dakota

Nut Bread

Cream together; $\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cups sugar, 3 egg yolks,

Sift together; $2\frac{1}{2}$ cups flour, 3 teaspoon's baking powder, $\frac{1}{4}$ teaspoon salt, add to first mixture alternately with 1 cup milk.

Add; 1 cup chopped nutmeats, 1 teaspoon vanilla, fold in 3 stiffly beaten egg whites. Bake in moderate oven. Makes 2 nut loaves.

Mrs. W. J. McCall.

Banana Nut Bread

Sift: $2\frac{3}{4}$ cups sifted flour, $\frac{1}{2}$ teaspoon Soda, $\frac{3}{4}$ teaspoon salt, 2 teaspoons Baking Powder. Stir in nuts ($\frac{1}{2}$ cup walnuts or Pecans).

Cream: $\frac{1}{4}$ cup shortening, $\frac{1}{2}$ Sugar, add 2 eggs unbeaten, one at a time beating thoroughly after each addition combine $1\frac{1}{2}$ cups mashed Bananas with 2 Table spoons of buttermilk or sour milk. add alternately with dry ingredients to first mixture, Bake in greased Loaf pan, $13 \times 4 \times 3$ inches, in moderate oven, 350° f, about one hour, or until done.

Mrs. W. J. McCall.

Saith Buns

Leavened yeast, $\frac{1}{2}$ c. milk,
(scalded and cooled to 80°) 1 T. sugar

$\frac{1}{2}$ c. melted butter, 4 eggs,

4 c. flour, $\frac{1}{2}$ tsp. salt, 5 T. sugar,

1 c. almonds (coarsely chopped)

Crumble yeast in bowl slowly
add milk and 1 T. sugar. Stir to
soften yeast. Add butter and
unbeaten eggs. Sift flour and
measure. Sift flour and salt

together adding gradually to
yeast mixture and beat

thoroughly. This should be thick
but not stiff enough to handle.

Cover and let rise for $1\frac{1}{2}$ hrs. or

until very lite, more than double

in bulk mix in lightly the nuts
and remaining sugar. Fill greased

muffin tins $\frac{2}{3}$ full and let rise,

until double in bulk or about

$1\frac{1}{2}$ hours. Bake for 15-20 min. in

moderate (375°) oven. Serve hot.

This makes about 12 large or

24 small buns.

Mrs. Harley Holmes

Banana Bread

- 2/3 c butter
 - 1 1/3 c white Sugar
 - 4 T sour milk
 - 1 t Soda
 - pinch salt
 - 3 eggs
 - 1 c mashed bananas
 - 1 t vanilla
 - 1/2 t Baking pwd.
 - 2 1/2 c flour.
- Bake in loaf &
serve with whipped
cream.



Mrs. J. D. Mc. Caughy
Shellette, S. D.

Whole Wheat Bread

3 cups whole wheat flour
1 cup white flour
3 cups hot water.

Stir together. Add 1
cup cold water, 2 tbs.
sugar and 2 tbs. shorten-
ing. Beat very hard.

When cool add yeast
which has been softened
in $\frac{1}{2}$ cup warm water.
Add salt to taste and
mix stiff with white
flour. Bake one hour
at 375° . (Let rise only
once before making
into loaves)

Mrs. Emil Welke.

That Bread

| | |
|------------------------|----------------------|
| $\frac{3}{4}$ C. Sugar | 1 tbsp melted butter |
| 1 egg - salt | 4 C. flour |
| 2 C. milk | 4 teps B. Powder |
| | 1 C. nuts |

2 pans - raise 20 min.
Bake at 375°

Mrs. John P. Collins
Mellette St. Det.

Date Bread.

- 1 cup chopped dates
- 1 cup boiling water poured on dates with 1 teaspoon soda
- 1 cup white sugar
- $\frac{1}{2}$ cup chopped nuts
- 2 eggs well beaten
- 3 tablespoons melted butter
- 1 teaspoon vanilla
- $\frac{1}{2}$ cups flour.

Bake 65 min: tempt. 350°

Mrs John Cleland

Orange Bread

Grind rind of 1 orange and
 $\frac{1}{2}$ cups raisins or dates

- 1 cup sugar
- $\frac{1}{2}$ cup fat
- 2 eggs
- 1 cup milk
- 1 Teaspoon soda
- $\frac{1}{2}$ Teaspoon Baking Powder
- 2 cups Flour
- 1 Teaspoon salt
- $\frac{1}{2}$ cup nutmeats-

Bake $\frac{3}{4}$ hour at 375°

Mrs. James Goldin

— PARKER House ROLLS —

1 cup milk
5 Tbsp. sugar
1 Tbsp. salt
1 cake baker's yeast
1 pkg^{OR} dry yeast
1 cup WARM WATER
6 cups sifted flour
6 Tbsp. melted shortening

— Method —

Scald milk, add sugar and salt and cook. Dissolve yeast in warm water and add to milk. Add 3 cups flour and beat. Add shortening and remaining flour. Knead well. Place in greased bowl, cover and set in warm place. Let rise until double in bulk. Roll out and cut with biscuit cutter, about $\frac{3}{8}$ of an inch. Crease through center, brush with melted butter and fold over. Place close together in a well greased shallow pan. Let rise until light. Bake at 425° About 20 minutes.
Makes 4 dozen.

Christine Swayer

Dutch Bread

1 cup sugar

2 tbsp melted butter

1 egg, well beaten

1½ cup sour milk

1 tsp soda

1 cup graham flour

2 cups white flour

¼ tsp baking powder

salt

Dates or raisins

½ cup nuts.

Bake about 1 hour
in moderate oven.

Mrs Stillard Rebo

Date - Nut Bread

Cream together -

$\frac{3}{4}$ c. sugar

1 T. butter

add:-

1 beaten egg

$1\frac{3}{4}$ c. flour

$\frac{1}{2}$ tsp. Baking Powder

$\frac{1}{2}$ tsp. salt

$\frac{3}{4}$ c. chopped nuts

chop -

$\frac{3}{4}$ c. dates or prunes

add -

$\frac{3}{4}$ c. boiling water.

Let stand until cool. Add

1 tsp. soda. Then add mixture

No. 1. Bake 1 hr. in a slow

oven.

Mrs. Harley Holmes

Nutbread

2 C brown sugar

1 tbsp shortening

2 eggs

$\frac{1}{2}$ tsp salt.

Beat altogether.

Boil 1 cup raisins for ten minutes. Drain not quite dry. Add to mixture.

Add 1 cup chopped nutmeats -

$1\frac{1}{2}$ Cup sour milk into which $1\frac{1}{2}$ tsp soda has been added.

Stir in 4 cups sifted flour.

Bake in a slow oven, 325° to 350° ; for about 50 min.

Makes 2 loaves.

Mrs. Marvin Leines

Highland Scones

2 cups bread flour $\frac{1}{2}$ tsp. salt
5 tablespoons Crisco or lard
4 teaspoons baking powder
2 tablespoons sugar
2 eggs $\frac{1}{2}$ cup milk.
jam jelly or marmalade

Blend crisco and dry ingredients, beat eggs and milk and stir into first mixture. Spoon dough into wafled paper dusted with flour and pat with hand to $\frac{1}{4}$ inch thickness..

Spread with jam or jelly fold over ² other half, brush with milk, sprinkle with sugar, cut in squares or triangles and bake in hot oven 10 to 15 minutes.

Mrs J. F. Breckle

Toughnuts

- 3 eggs beaten
- 1 1/2 cups sugar
- 6 level tbs. sour cream
- 1 1/2 cups buttermilk (1/4 cup)
- 2 tsp soda
- 1 tsp Baking powder.
- 1/2 tsp nutmeg.

Flour to roll. Do not
make any stiffer than
necessary.

Ruby Hawkins

Jelly Roll.

- 4 eggs beaten separately
- 1 cup sugar
- 4 tbs. cold water
- 1 cup flour
- 1 tsp B. powder.

Mix egg yolks, sugar, water
and flour and baking powder
then add whipped egg whites
Bake at 375° for 20 minutes
Roll with preferred jelly. Ruby

Doughnuts

2 cups white sugar

$\frac{1}{2}$ cup thick sweet cream

2 tablespoons melted lard

2 eggs

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

2 teaspoons soda

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

Pinch each of ginger and salt
flour enough to make a
soft dough; roll and cut all
out before putting lard on
the stove.

Jeanne Carlson

French Dip Sandwiches

Prepare cheese sandwiches
as usual.

2 eggs slightly beaten

1½ cups milk

¼ tsp salt.

Dip sandwiches quickly
on both sides and
brown slowly on
greased griddle.

Ruth Deloy





**COOKIES
&
CAKES**

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Chocolate Cherry Nut Cake

1 C. sugar
1/2 C. butter
1 C. sour milk
1 3/4 C. cake flour
1 tsp. soda
1/4 tsp. salt
1 egg beaten
1 4oz. bottle
Marchino Cherries
1 sq. Choc. Melted
1/2 C. nuts

Drain cherries saving the juice. Cut cherries in half and drain on absorbent paper. Cream sugar & butter. Add beaten egg. Melt chocolate with 3 tsp. cherry juice, and add to above mixture. Add milk and sifted dry ingredients alternately. Beat well and then fold in cherries and nuts. Bake in layers at 350°.

Mrs. Raymond Loomis

Prune Cake

1 C. sugar
1/2 C. shortening
3 egg well beaten
3 lbs. sour cream
1 1/2 C. sifted flour
1 level tsp. soda
1 tsp. Cinnamon
1 tsp. nutmeg
1 C. boiled prunes
cut fine

Cream sugar and shortening. Add beaten eggs & sour cream. Add dry ingredients sifted together. Then add prunes last.

Mrs. Raymond Loomis

Poppy - Seed Cake

$\frac{3}{4}$ c. short.

$1\frac{1}{2}$ c. sugar

1 egg yolk (beaten)

$\frac{3}{4}$ c. poppy seed

1 c. milk

2 c. sifted cake flour

2 tsp. Baking Powder

$\frac{1}{2}$ tsp. salt

3 egg whites (stiffly - beaten)

Soak the poppy seed overnight in the milk. Cream short., gradually add sugar, cream until smooth. Add egg yolk, beat until stiff. Add the soaked seeds alternately with sifted flour. Fold in the egg whites. Place in 2 greased and floured 9-in. layer tins. Bake in moderate oven (350° - 375°) for 30 min. Do not bake in loaf.

Fellinging -

$\frac{1}{3}$ c. sugar, 1 T. cornstarch, $\frac{1}{4}$ tsp. salt,

$\frac{1}{2}$ c. milk, 2 egg yolks (beaten) $\frac{1}{2}$ c.

chopped walnuts.

Mix the sugar, cornstarch and salt.

Stir in milk and egg yolks. Cook until smooth and thick. (Stir constantly) Remove from stove - add walnuts - spread on cake. Frost with your favorite 1-min. icing or with whipped cream.

Mrs. Harley Holmes

Lightning Cake

Mrs. D. F. Brunkle

Place flour sifter in mixing bowl and put in $\frac{1}{4}$ cup flour, $\frac{3}{4}$ cup sugar, 2 level teaspoons B. powder and 1 teaspoon salt. Sift twice. In an aluminum measuring cup melt $\frac{1}{4}$ cup butter or Crisco, break in 1 large egg and fill cup with milk. Add $\frac{1}{2}$ teaspoon flavoring or 1 tsp. spices. Add to dry ingredients and beat 2 min.

Variations -

Instead of spices add 1 ounce melted chocolate or 2 tablespoons cocoa or $\frac{1}{2}$ cup nutmeats.

1 cup of caramel or 1 cup maple syrup instead of sugar.

Bake about 30 minutes in moderate oven.

Prune Cup Cakes

- $\frac{1}{2}$ cup shortening
- 1 cup sugar
- 2 eggs
- 1 cup cooked prunes.
- 1 cup prune juice
- 2 cups sifted flour
- 1 tsp. baking powder
- 1 tsp. soda
- $\frac{1}{2}$ tsp. salt.
- 2 tsp. cinnamon
- $\frac{1}{2}$ tsp. each cloves + allspice
- $\frac{1}{2}$ cup nut meats if desired.

Cream shortening + sugar
add eggs and beat well.

Sift to-gether dry ingredients
add to first mixture alternately
with prune juice. Beat until
smooth. add prunes + nuts.

Makes 24 cup cakes

Mrs J. F. Brumble

Whipped Cream Cake

2 cups cake flour
1 cup white sugar
 $\frac{1}{4}$ tsp. salt
2 heaping tsp. baking powder
1 cup whipping cream
 $\frac{1}{2}$ cup cold water
1 tsp vanilla
3 egg whites

Sift flour once, measure
and sift three times. Whip
cream until stiff; then
add cold water and vanilla.
Mix dry and wet ingredients.
Fold in beaten egg whites.
Bake at 350° until done.

Christine Swayer

Overnight Cake

- (1) 2 cups cake Flour
2 cups sugar
1 cup Boiling water
Mix thoroughly and let
set overnight

- (2) In morning, add to first
mixture —
2 Tsp. Baking Powder
Pinch salt
1 tsp. vanilla

- (3) Beat 6 egg whites with
1 tsp. cream of tartar — stiff.
Fold 1st mixture into 3rd.
Bake at 250° — 20 minutes
Bake at 350° — 20 minutes

This cake is as good as angel food.

Do not overbake!
Do not use pyrex!
Do not grease pan!

Edna Goldin

Cake with baked-topping

Cream to-gether

1 Cup w. sugar

1 Cup B. sugar

2 Cups flour

1 Cup butter

1 t. cinnamon

Then take out 1 Cup
of the above creamed
mixture and to rest
add.

2 eggs

$\frac{3}{4}$ C. sour milk with 1 t. soda

$\frac{1}{4}$ t. salt

$\frac{1}{2}$ C. nut-meats

$\frac{1}{2}$ C. raisins

After putting this
mixture in pan scatter
evenly over the top the
1 C. creamed mixture

Bake at 325° for 45 min

Mrs. Olin Hawkins

Chocolate Cherry Nut Cake

| | |
|-------------------------------|---|
| 1 cup sugar | 1 sm. bottle m. cherries |
| $\frac{1}{2}$ cup butter | 1 sq choc. melted |
| 1 cup sour milk | $\frac{1}{2}$ cup nuts |
| $1\frac{3}{4}$ cup cake flour | Drain cherries - saving juice - cut cherries in half - drain on absorbent paper. |
| 1 tsp soda | |
| $\frac{1}{4}$ tsp salt | |
| 1 egg - beaten | |

Melt chocolate with three tsp cherry juice. Add alternately to creamed sugar and butter with milk.

Fold in cherries and nuts. Bake in layers at 350°.

Lenore Parrott.

Velvet sponge cake

Beat 7 egg yolks add 1 cup
sugar

1 cup hot water it's small

2 cups flour after 2 steps

Bowser. whites beaten stiff
add 1 cup sugar beat

10 min more

Pour yolk mixture and whites
together mix well.

Bake 1 hr in moderate oven

like sugar food start 250

in 350

Let cake fall out of tin by
itself.

Vi Cook.

Jelly Roll

6 eggs

1 1/2 cup Sugar

1 1/2 cup Flour

1 1/2 tsp Baking Powder

1 tsp Vanilla

6 tablespoon Cold water -

Beat eggs till light add dry ingredients add Vanilla

when baked turn out on cloth
wrung out with cold water

spread with jelly

immediately

leave rolled up till cold

V. i. Cook.

Chocolate Cake

Cream together

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

$1\frac{1}{2}$ cups white sugar

2 eggs unbeaten

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

Then add 3 ounces
of chocolate melted

2 cups cake flour

1 cup sour milk

lastly add 1 teaspoon
soda dissolved in

1 Tablespoon of Vinegar
beat this in batter

add 1 teaspoon Vanilla

bake in 2 - 9in layers
panis. 375 - 25 min

Hallye Seymour.

White Nut Cake

- 1 $\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup butter
- 1 egg
- 1 cup buttermilk or sour milk
- 2 cups flour
- $\frac{1}{2}$ cup walnuts
- 1 tsp vanilla
- $\frac{1}{2}$ tsp soda
- $\frac{1}{2}$ tsp B. Powder.

Mrs. Hillard Cato
Mellette, S. Dak.

Chocolate Cake

- 2 cups white sugar
 - $\frac{1}{2}$ cup shortening
 - 2 eggs
 - $\frac{1}{2}$ cup buttermilk or sour milk
 - 2 lbs chocolate, 1 tsp soda in 1 cup boiling water, let this cool
 - 2 cups flour
 - 1 tsp soda
 - Salt and vanilla
- Bake 350° for 45 minutes
Myrtle Palmer

Jutti Grutti Cake

Layer
1 cup sugar
 $\frac{1}{2}$ cup shortening
8 oz chocolate
1 tsp soda
 $1\frac{1}{2}$ cups flour
1 egg
1 tsp vanilla
 $\frac{1}{2}$ cup raisins (mayomit)
1 cup buttermilk

Filling

$\frac{1}{2}$ cup sugar
1 egg
 $\frac{1}{2}$ cup milk
3 tbsp. flour
 $\frac{1}{2}$ cup raisins
 $\frac{1}{2}$ cup nuts
butter, size of a walnut
Mrs Hillary Bebo
Mellette, S. Dak.

Cherry Cake

- 1/2 cup butter, or margarine
- 1 cup sugar
- 2 eggs
- 3 tablespoons sour cream, or milk
- 2 cups sifted all purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- 1 cup canned, sour, red, pitted cherries and juice.

Cream together butter & sugar. Add eggs one at a time, beating after each. Add cream or milk. Sift together flour, salt, baking soda & cinnamon; add to first mixture. Add cherries & juice; stir until mixed. Pour into 3 greased 8 inch layer pans. Bake in moderate oven (350° F.) 25 to 30 minutes. Cool 5 min; turn cakes on rack use 7 min. frosting using some cherry juice.

Mrs. E. O'Donnell-Mellette, S.D.

Gold cake

6 eggs

1½ cup sugar

1½ cup sifted cake flour

pinch salt

6 tbsp. cold water

1½ tsp. baking powder

1 tsp. vanilla

Beat egg whites until frothy
add baking powder + gradually
beat in ½ cup sugar - vanilla
+ salt.

Beat egg yolks until lemon
colored - gradually beat in
remaining sugar - beat in
flour + water alternately. Fold
in egg whites. Bake + cool
as you would an Angel Food cake.

Mrs. Lester Dennis
Mellette, So. Dak.

White Cake with Toasted Frosting

4 eggs (well beaten) } take 11 min. to
2 cups sugar } prepare eggs + sugar

2 cups cake flour

2 tsp. baking powder

2 tsp. vanilla

1 cup milk heated to boiling point. Add hot milk to batter last.

Bake 30-40 min. at 350°

As soon as you take cake from oven cover with the following mixture + toast under broiler or in oven 2 or 3 min. or until brown

5 tbsp butter

1 cup brown sugar

3 tbsp. cream

1 cup moist coconut

Nuts meats may be used also

Mrs. Lester Dennis
Mellotte So. Dak.

White Cake

$\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup whole milk
Boil together for 1 min,
Have ready 2 cups sifted cake flour
with 3 teaspoons baking powder, pinch
salt. Sift flour, B.P. and salt 3 times
Beat 4 eggs whites. Pour hot milk &
sugar over the flour. Beat. Then
add the beaten egg whites and beat
again, add vanilla.

Set cake pan in oven, dont grease
Set oven at 350° When pan gets hot
pour in your batter it will bake
in 12 or 13 min. This cake dont use
shortening.

Mrs Ross Dennis

Devils Food

2 cups sugar.

1 cup shortening

2 eggs

2 tsp. soda

$3\frac{1}{2}$ cups flour

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

} Sift to-gether

1 cup butter milk

1 tsp. vanilla

Add 1 cup boiling water last.

Mrs. George Luke.

Cream Cake.

2 eggs well beaten, 1 C sugar
1 C. sweet cream, 1 t vanilla
 $\frac{1}{2}$ C. flour, 1 heaping t B. P.
sifted with flour.

Elsie Foster.

Spice Cake.

$\frac{1}{2}$ C sugar, $\frac{1}{2}$ C butter, 1 C sour
milk, 2 C. flour, 2 eggs, 1 C.
raisins, $\frac{1}{2}$ C nut, 1 t soda
sifted with flour, 1 t each
vanilla & cinnamon.

Elsie Foster.

Black Chocolate Cake
1 $\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup cocoa
(for darker cake, more tobacco),
 $\frac{1}{2}$ cup shortening, 2 eggs, $\frac{1}{2}$ cup milk
to which 2 level teaspoons of soda
have been added, 2 cups all-purpose
flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon
vanilla, 1 cup boiling water. Mix
sugar and cocoa together, add
shortening, and stir well, add
eggs, then milk and flour, beat
well, and last of all add the
cup of boiling water. This batter
is very thin. If you want a
"black cake" just add a little
more cocoa.

Jeanne Carlson

Cranberry Cake

$\frac{1}{2}$ cup shortening - 1 tsp. ^{cinna-}mon
 1 cup sugar $\frac{1}{2}$ tsp. cloves
 1 egg (beaten) 1 cup jellied
 1 cup raisens cranberries
 $1\frac{3}{4}$ cup flour $\frac{1}{2}$ cup nuts
 $\frac{1}{4}$ tsp. salt
 1 tsp. soda
 1 tsp. b. powder

Cream shortening, sugar
 add egg, raisens & nuts.
 Combine dry ingredients & sift.
 Add to first mixture - add
 crushed cranberry sauce, bake
 at 350° for 1 hr.

Mac. Everett Pittner

Refined Apple Sauce Cake

Cover the bottom of a serving dish with
 strained, sweetened apple sauce. Then add
 a half inch layer of ~~crumbs~~ toast
 crumbs covered with slightly sweetened
 whipped cream. Continue until dish is
 full. For 1 cup apple sauce you need
 about 1 cup crumbs and $\frac{1}{2}$ cup whipping
 cream. Have crumbs on top. This dessert
 will make 6 servings.

Becky Leonard.

"Apple Sauce Cake"

- $\frac{1}{4}$ cup Crisco (shortening)
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ tsp. salt
- 1 egg
- 1 cup apple sauce
- $1\frac{1}{2}$ cups flour
- 1 tsp. soda
- $\frac{1}{2}$ tsp each of cinnamon and cloves
- $\frac{1}{2}$ cup chopped nuts, raisins, dates - optional.

Blend shortening, sugar, salt and egg. add apple sauce alternately with sifted dry ingredients. Stir in nuts etc. Pour into flat pan 5" x 9" lightly greased and floured. Bake in mod. oven $350^{\circ}F$. 40 to 45 min.

Peanut Cookies

2 eggs

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

$\frac{1}{4}$ cup sweet cream

1 tsp lemon juice

2 cups confectioner's sugar

4 cups finely chopped peanuts

Separate eggs. Beat egg yolks until thick and lemon colored.

Add salt, milk and lemon juice. Blend well then,

beat in the sugar a little at a time. Stir in nuts,

fold in stiffly beaten egg whites. The mixture will

be very stiff. Drop from teaspoon onto wax paper.

Bake in moderate oven

350° to 375° until brown.

Remove paper and cookies from baking sheet.

Cool before pulling cookies from paper.

Ruth Deloy

Raspberries Cookies

- 1 cup crisp
- 1 cup B. Sugar
- 1 cup w. Sugar
- 1 tsp. salt
- 2 eggs
- 3 cups flour
- $\frac{1}{2}$ tsp. soda
- $\frac{3}{4}$ cups raspberries

Shape into a roll about $2\frac{1}{2}$ inches in diameter, wrap in waxed paper and chill several hours. Cut in slices. Bake $375^{\circ}F$ - 8 to 10 min.

If desired, top with pecan or walnut halves.

Jeanne Carlson

Ginger Ice. box Cookies

- 2 C. white sugar
- 1 C. shortening
- 2 eggs
- $\frac{1}{2}$ C. molasses
- $4\frac{1}{2}$ C. flour
- 1 tsp. soda
- $\frac{1}{2}$ tsp. ginger
- 1 " ~~cream~~
- $\frac{1}{2}$ " salt.

- Mrs. George Lueke

Salted Peanut Cookies

- 2 cups B. sugar
- 1 cup shortening
- 2 egg (beaten)
- 1 cup salted peanuts (crushed)
- 1 cup corn flakes
- 3 cups oatmeal
- 1 teasp. baking powder
- $\frac{1}{2}$ teasp. soda
- 2 cups flour

Mix altogether, roll into balls, size of a walnut, pat down with fork. Bake in hot oven 400° until brown.

Mrs. Everett Bittner

Over night Cookies

- 2 cups sugar
- 1 cup butter
- $\frac{1}{2}$ cup molasses
- 3 eggs
- 6 cups flour
- 1 teasp. vanilla
- 1 tabel spoon soda
- in 2 tabel spoons hot water, 1 cup chopped raisons $\frac{1}{2}$ cup chopped nuts. Make in 2 rolls
- chill over night
- Bake in hot oven, 1 hour

"Brownies"

- $\frac{1}{2}$ cup spray
- 2 ounces chocolate
- $\frac{3}{4}$ cup sifted all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{3}{4}$ teaspoon salt
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- 1 cup nuts, coarsely cut

Melt spray and chocolate together over hot water. Cool. Sift flour with baking powder and salt. Beat eggs until light, add sugar, then chocolate mixture, and blend.

add flour, vanilla, and nuts, and mix well - Bake in 8x8-inch pan in moderate oven 350°F. - 30-35 minutes. Cool and cut in squares \approx 16. For a more chewy brownie, add ~~2 Tbsp~~ corn syrup to batter.

Jeanne Carlen.

Dream Bars

First mixture:

- 1/2 cup butter (melted)
- 1/2 cup brown sugar
- 2 egg yolks
- 1 cup flour

Mix and press in bottom of pan 9" x 9".

Bake in moderate oven 10 min. Remove from oven and spread with the following mixture.

Second mixture:

- 1 cup brown sugar
- 1 tsp. vanilla
- 2 tbsp. flour
- 1/2 tsp. salt.
- 2 beaten egg whites
- 1 1/2 cups coconut
- 1 cup nut meats
- 1 tsp. baking powder

Spread over baked crust and bake 25 minutes more at 350° until light brown. Cut in bars. Makes 27 bars.

Mrs. Jason Seymour



Oatmeal Overnight Cookies

- 1 cup shortening
 - 2 cups sugar
 - 2 well beaten eggs
 - 4 tbs. sour milk
 - 1 teas. soda
 - 2 1/2 cups rolled oats
 - 2 1/2 cups flour
 - 1 teas. cinnamon
- mix well & let stand overnight. Roll & bake.

Mrs. Emil Welke Chewy Raisin Cookies.

- 1 cup Butter
 - 1 3/4 cup Brown sugar
 - 3 egg beaten
 - 2 cup Flour
 - 1 tsp Soda
 - 1 cup each raisins and
nut meats ground
- Drop by tsp - bake at 350°
- Mary Ducker

Brazil nut Balls

- 1 cup shortening ($\frac{1}{2}$ butter)
- 1 cup sugar
- 2 eggs
- 2 cups Brazil nut meats
- $\frac{1}{2}$ cup shredded coconut
- $\frac{1}{2}$ tbs vanilla
- $2\frac{1}{4}$ cup flour
- $\frac{1}{4}$ teas. salt
- $\frac{1}{2}$ teas. soda

Cream shortening & sugar.

Blend in well beaten eggs & cream thoroughly. Add nuts, coconut and vanilla. Then add sifted flour with salt and soda sifted with it.

Drop by teaspoonfuls lightly on greased baking sheet. Bake 15 min. at 350°. makes 5 dozen.

Mrs. Emil Welke

Chocolate-Chip Cookies

2 cups flour

1 teaspoon soda (level)

2 cups brown sugar

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

2 eggs

1 teaspoon vanilla

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

1 pkg. chocolate chips

$\frac{3}{4}$ cup nut meats.

1- Cream shortening, add sugar and cream well.

Add beaten eggs, salt + vanilla. beat well.

2- Add chocolate chips and nut meats.

3- Add flour sifted with soda.

4- Drop by spoonfuls onto oiled cookie sheet and bake. (Temp: 350)

Miss John Cleveland.

Ice Box Cookies

2 cups brown sugar

1 cup ~~shortening~~

2 eggs

$\frac{1}{2}$ tsp. soda

1 tsp salt

1 tsp. baking powder

3 cups flour

1 tsp cinnamon

$\frac{1}{2}$ tsp cloves

1 tsp. vanilla

Nuts may be added

Make up into mold - slice - bake

Mrs. Lester Dennis

Mellott, So. Dak.

maple Raisin Cookies

- 2 cups brown sugar
- $\frac{3}{4}$ cup shortening
- 2 eggs
- $\frac{1}{2}$ cup brown caro syrup
- $1\frac{1}{2}$ cups seedless raisins
- $3\frac{3}{4}$ cups flour
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons vanilla

Cream sugar with shortening, add beaten eggs, syrup & raisins. Mix thoroughly, add vanilla and combine with flour sifted with baking powder and salt. Beat well and drop by small spoonfulls onto greased baking sheet or pans.

Bake about 12 minutes in a moderate oven (350 degrees F.). About 5 dozen.

Mrs. E. O'Donnell-Mellette S.D.

- yeum yeums,
1 egg
1 cup sugar
 $\frac{1}{2}$ cup milk
1 cup flour
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
1 cup chopped dates
 $\frac{3}{4}$ cup nuts

Bake in 350° oven. cut in squares and roll in powdered sugar.

Myrtle Palmer.

Oatmeal Choc. Chip Cookies

cream together:

$\frac{1}{2}$ c. shortening

1 tsp. vanilla

$\frac{1}{2}$ c. sugar

$\frac{1}{4}$ c. brown sugar

add: 1 egg well beaten.

add: $\frac{1}{2}$ c flour, $\frac{1}{2}$ T. soda

$\frac{1}{2}$ T. salt. mix well

and add 1 tsp. grated

orange peel and $\frac{1}{2}$ c.

quick cooking oats.

Bake 375° oven for

12 min.

Mrs. Roland Pritchard

Pecan Dreams.

1 cup butter

2 cups cake flour

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

$\frac{3}{4}$ cup pecans - chopped fine

Roll in balls size of WALNUT. Bake
in slow oven. Roll in pure sugar
immediately.

LENORE PARROT

= Powdered Sugar Cookies.

1 cup butter

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

2 cups cake flour.

1 tsp vanilla.

1 cup chopped pecans
or walnuts.

Cream butter, mix in
powdered sugar, then
flour, vanilla & nuts.

Form into balls the
size of walnut, flatten
and bake slowly, 325° ,
about one half hour.

Roll while hot in powdered
sugar, when cool,
roll again in sugar.

Mrs. George Gady.

Fruit Cookies

2 cups sugar
1 cup butter worked
to a cream

3 eggs
1 cup molasses
1 cup sour cream
1 teaspoon soda
1 teaspoon baking powder
1 cup raisins
1 cup currants
1 teaspoonful all kinds
spices

Flour enough to roll or
bake on a flat cookie
sheet.

These cookies will keep
a long time - if you
hide your cookie jar.

I had this same Fruit
Cookie recipe in "the
Autograph Cook Book" of the
Mellette M. E. Church, Mellette
So. Dak. in 1903 - Mrs. H. Lady
Mellette S.D.

Ranger Cookies

- 1c. short.
- 1c. white sugar
- 1c. brown sugar
- 2 eggs
- 1/2 tsp. vanilla
- 2c. flour
- 1 tsp. soda
- 1/2 tsp. Baking Powder
- 1/2 tsp. salt
- 2c. quick oatmeal
- 2c. crisp rice cereal (puffed rice)
- 1c. coconut

Cream short. and sugar. Add eggs and vanilla and beat until smooth. Add flour, sifted with soda, B.P., and salt. Mix well. Add oatmeal, rice cereal and ~~coconut~~ and mix. The dough will be crumbly. Mould with hands into balls the size of walnuts. Place on cookie sheet and press lightly. Bake in moderate oven (350°)

Mrs. Harley Holmes

Ginger Cookies.

$\frac{1}{2}$ c. shortening $\frac{1}{2}$ tsp. soda
1 c. sugar $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ c. molasses $\frac{1}{2}$ tsp. ginger
 $\frac{1}{2}$ c. Cream $\frac{1}{2}$ tsp. Cinnamon
2 c. sifted flour 1 tsp. salt

Cream sugar and shortening
Add molasses and Cream and
mix well. Then add dry in-
gredients sifted together. Make
into two rolls and put in
the refrigerator to chill for
several hrs. Slice paper thin
and bake.

Mrs. Raymond Lorne

Sand Tarts

$\frac{1}{2}$ lb. butter Small cup milk
 $\frac{1}{4}$ lb. sugar Enough flour to roll.
yolks of 4 eggs

Put into diamond shape. Put a pat of
whites of eggs, beaten nearly stiff, on top, then
sugar and cinnamon. Bake in quick oven.

Belle Leonard

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Mellette, South Dakota

Angel Pie

Four egg whites, stiffly beaten with $\frac{1}{4}$ teaspoon cream tartar, gradually add 1 cup sugar, Place in greased pie pan bake 1 hour at 215° .

Filling - 4 egg yolks well beaten, $\frac{1}{2}$ cup sugar, 3 Tablespoons Lemon Juice, cook in double boiler until thick, when cold add $\frac{1}{2}$ cup whipped cream, Place in ice box 24 hours.

Mrs W. J. McCall.

Chocolate Sponge

Place 2 squares of chocolate or 6 Tablespoons of cocoa, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt in $\frac{1}{4}$ cup of hot water, Place on stove and bring to boiling point, Remove and add 1 Tablespoon unflavored gelatine which has been dissolved in $\frac{1}{4}$ cup of cold water, stir into hot mixture until completely dissolved, add 3 slightly beaten egg yolks, chill in refrigerator until it begins to thicken, then fold in 3 stiffly beaten egg whites and 1 teaspoon vanilla, Place in mold that has been rinsed in cold water and chill. Serve with whipped cream, if desired mold may be lined with macaroon crumbs or lady fingers.

Mrs. W. J. McCall.

Maple Nut pie

Soak 2 tsp gelatine in $\frac{1}{4}$ cup cold water, add to $\frac{3}{4}$ cup maple syrup and boil 15 minutes.

Beat 2 egg yolks, add pinch of salt add to syrup gradually and bring to boil - set this aside to cool.

Beat $1\frac{1}{2}$ cups cream, add $\frac{1}{2}$ cup nutmeats, Add syrup mixture to cream and pour into a baked or graham cracker crust. Sprinkle with nuts. Put in refrigerator to cool.

Ruby Hawkins

To Can she bake a

Cherry Pie?

1 can red cherries

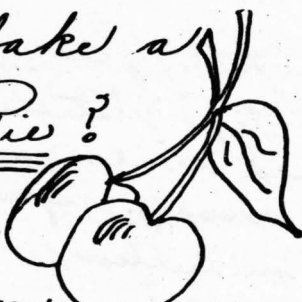
1 1/2 cup sugar

2 1/2 tbsp minute tapioca

1 tbsp butter

1 pinch salt

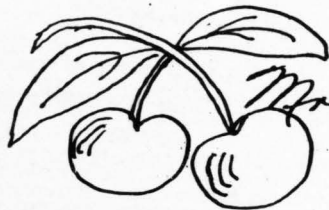
3 drops almond flavoring.



Place cherries & tapioca in saucepan heat to boiling point, remove from fire add sugar, butter, salt and the flavoring. Cool then pour in pastry lined pie tin.

Place top crust on, press edge down with fork.

Start baking in hot oven (400) then reduce heat. Bake until crust is brown. Approx 25 min.



Mrs. Jason Seymour

Holiday Crumb Pie.

Pie crust for one unbaked pie shell.

2 c. mince meat

3 c. sliced apples

$\frac{3}{4}$ c. sugar

$\frac{1}{2}$ c. flour

3 tbs. flour.

Place mince meat in pie shell add apples mixed with $\frac{1}{2}$ c. sugar.

Combine remaining sugar and flour combine with butter mixing until crumbs form, sprinkle over apples.

Bake on lower shelf in hot oven (425°) 30 or 40 min. Serve warm

Mary Stucker.

Pineapple Refrigerator Pie

Crust

24 graham cracker

Butter.

Filling

½ c. butter

1 c. Pwd. sugar.

1 egg

1 tea. vanilla

1 c. Whipping Cream.

1 c. Crushed pineapple

Put ½ Crushed crackers

mixed with butter in pie tin.

Cream butter, add sugar gradually, mix thoroughly

Add unbeaten egg and vanilla and beat, spread over crumbs carefully

Whip Cream, add pineapple

Spread over pie add rest of crumb mixture over top

Chill overnight

Mary Stueker

Peach Creme Pie

1 c. flour

$\frac{1}{2}$ T. salt

$\frac{1}{8}$ c. shortening

2-3 T. ice water

Filling:

6 medium-sized fresh
peaches

$\frac{3}{4}$ c. sugar

3 T. flour

$\frac{3}{4}$ c. coffee cream

$\frac{1}{2}$ T. cinnamon

Peel peaches, half
and remove stones. Place
cut side down in pie shell
on is sugar, flour and
cinnamon together and
sprinkle over fruit.

Pour the cream over
the fruit evenly. Bake
10 minutes 400° and
reduce heat to 350°
and bake 30 minutes
longer.

Mrs. Roland Pritchard
Willetts, S. Dak.

Rhubarb Pie

- 3 cups diced rhubarb
- 3 eggs beaten (separate)
- 1 cup sugar
- 1 tbs cornstarch
- 5 tbs water
- 1 chunk of butter size
of a walnut.

Mix above mixture
and put into un-
baked pie shell.
Stir while baking
After baked add
meringue.

Eileen Nesthus
Mellette
S.D.

Pecan Pie

- $\frac{1}{4}$ cups butter
- 1 cup brown sugar
- 1 cup corn syrup
- 3 eggs, beaten with $\frac{1}{4}$ tsp. salt
- 1 cup pecans - broken
- 1 teaspoon vanilla

Cream butter, gradually adding sugar and syrup; Add beaten eggs. Pour into unbaked crust and bake at 350° for 40 minutes.

Edna Goldin

Cranberry Whip -

Grind 1 lb. fresh cranberries -
Mix with 2 cups sugar and
2 cups crushed pineapple -
Chill thoroughly.

Whip one pint heavy cream -
Fold into cranberry mixture -

Cut $\frac{3}{4}$ lb. marshmallows
and add to above or put
over top of dessert.

Place in refrigerator over night.

Edna Goldin

Pumpkin Cream Pie

Stew and mash 1 cup of pumpkins.
Add $\frac{1}{2}$ cup sugar, 1 cup thin
cream, thickened with corn starch,
yolks of 2 eggs, a little lemon.
Bake with one crust in a quick
oven. Beat whites of eggs and stir
in 2 tbsp. white sugar.

- Mrs. George Luke.

Sweet Breading

1 cup suet
1 cup molasses
1 cup sour milk
1 cup raisins
1 tsp. ~~soda~~
2 cups flour

- Mrs. George Luke.

Mocha Roll.

$\frac{1}{4}$ cup flour
1 cup Confectioners sugar
3 tbs cocoa
 $\frac{1}{2}$ tsp salt
5 eggs
1 tsp vanilla

Sift flour and measure
add confectioners sugar, salt
and sift again. Separate
eggs and beat yolks until
thick, add sifted ingredients
and vanilla and beat well
Add stiffly beaten egg whites
Bake in jelly roll pan at 375°
for 15 to 20 minutes

Spread with thick whipped
cream and roll. Frost with
a chocolate butter frosting
that is made with strong
coffee.

Ruby Hawkins

Lemon dessert.

2½ T. flour

¾ C. sugar

1 T. butter.

2 eggs

¼ C. lemon juice & rind

1 C. milk. — method —
cream, sugar, butter & flour,
add beaten eggs, yolks,
lemon juice & milk,
fold in stiffly beaten
whites — pour in unbuttered
pan, put in pan of water
to bake — 30 minutes.

Serve with cream.

Elsie Foster.

Baked Prune Whip

2 cups cooked prunes
1 tspn Grated lemon peel
2 tspn lemon juice
4 T Confectioner's sugar
4 stiff-beaten egg whites

Remove pits from prunes and mash to a pulp, add lemon peel, juice & 2 T sugar; Blend well. Add 2 T sugar to egg whites; Beat until stiff. Fold prune mixture slowly into egg whites. Pile lightly in greased baking dish. Bake 20 to 30 minutes. 350°. Serves 6



Mrs. J. D. McCaughey

Angel
Food
Dessert



Angel Food.

SPLIT in 3 layers &
SPREAD filling
Between & on top &
sides. Sprinkle with
nuts.

Filling.

5 EGG YOLKS - 3+ Knox Gelatin
1 cup SUGAR - $\frac{1}{4}$ c cold water
1 T flour - 1 pt whipping
 $\frac{1}{2}$ cup milk cream
1 t each - VANILLA - lemon

Dissolve gelatin in cold
water. Beat yolks till
fluffy, ADD SUGAR & flour
ADD MILK & COOK till
slightly thickened - ADD
Dissolved gelatin -
ALLOW TO COOL - ADD CREAM
(whipped) - EXTRACTS -
Keep in cool place.

MRS. J. R. H. S. L. E. L. E. Y

Chocolate Roll

Beat the yolks of 5 eggs light and stir in $\frac{3}{4}$ cup powdered sugar, cream and add 2 heaping tbs. cocoa and 1 teaspoon vanilla. Fold in the beaten white of the 5 eggs. Spread in a jelly roll pan & bake 20 min. at 350° . Cover with one cup of whipped cream & roll.

Chocolate Sauce

1 cup sugar
1 teas. butter
1 sq. chocolate
 $\frac{1}{2}$ cup milk

Cook until it forms a soft ball in water.
Serve over slices of chocolate roll.

Mrs. Emil Welke

Pineapple Angel Dessert



Lemon jello
1 can crushed pineapple
3 c. whipping cream
16 marshmallows - broken
1 Angel Food cake - broken

Dissolve jello in hot water and pineapple juice. Let stand until firm; beat until fluffy and add the whipped cream. Fold in chunked marshmallows, and drained pineapple. Put in cake pan alternately with pieces of angel food cake. Let stand 24 hours. Cut in squares and serve with a little whipped cream topped with a cherry.
Serves 25.

Mrs. Jason Seymour

Mellette.

S.D.



Karo Bread Pudding

- 1 cup bread cubes.
 - 3 eggs.
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{2}$ cup syrup (light or dark)
 - 2 cups milk
 - $\frac{1}{4}$ cup raisins
 - $\frac{1}{2}$ teaspoon nutmeg.
- 1- Place bread in 1 qt. baking dish.
 - 2- Combine eggs, salt and syrup.
 - 3- Stir in milk and raisins.
 - 4- Pour over bread; sprinkle with nutmeg.
 - 5- Set in pan of warm water and bake 1 hr.

Mrs John Cleveland.

Quick Baked Custard

$\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla
1 cup milk
2 eggs
 $\frac{1}{4}$ cup sugar

Scald milk and pour over egg yolks, which have been beaten until thick and lemon-colored. Mix in sugar, salt and vanilla. Fold in stiffly beaten egg whites. Pour in 9 in. baking dish (which is buttered) and bake 25 minutes in pre-heated oven at $(350^{\circ}F)$.

Serves four.

Mrs. E. O'Donnell-Mellotte, S.D.

Lemon Sponge Dessert

3 egg yolks (beaten)
Juice + rind of lemon
pinch salt
1 cup sugar
1 cup milk
3 tbsp flour (not heaping)
Add milk last
Fold in 3 egg whites last

Bake at 350° in pan of
hot water, about 40-45 min.
Serve with whipped cream.

Pumpkin Cluff Pie
475° first 10 min. Turn
down to 350° for rest

2 cups sugar
2 cups pumpkin
1 qt milk - 1 can condensed
milk put into a qt.
containers and then fill
it full with water.

5 eggs beaten lightly
1 tsp salt
 $\frac{1}{2}$ tsp ginger
2 tsp cinnamon
 $\frac{1}{4}$ tsp allspice

Mrs. Hillard Bebo
Mallett, S. Dak.

Lemon Dessert.

1 pkg. lemon jello

1 cup sugar

juice of 1 lemon

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

Heat the above mixture until dissolved and cool.

Whip one large size can of carnation milk (this must be chilled for several hours) and add to the jello mixture. Grind one box of vanilla wafers and place one half of the crumbs in the bottom of a cake pan, add the jello mixture and put the other half of the crumbs on top. Chill 12 hrs before serving.

Myrtle Palmer.

= Fig Pudding. =

1 cup suet
1 cup raisins
1 cup chopped nuts.
1 cup molasses.
1 cup sour milk.
1 tsp soda dissolved in milk.
 $\frac{1}{2}$ pkg figs, $2\frac{1}{2}$ large
cups of flour. Grind suet
& figs, chop nuts & raisins.
mix all together thoroughly.
Grease pan good. (size range
food cake tin). Steam $\frac{1}{2}$ hr.

Sauce:

Melt $\frac{1}{2}$ cup butter, stir stiff
with about $\frac{1}{2}$ cup sugar.
Thin with $\frac{1}{2}$ cup cream.
1 tsp vanilla. Whip good.
and serve hot.

Mrs. Leary Lady.

Chocolate Dessert

- $\frac{1}{3}$ cups butter
- 1 cup pow. sugar
- 3 eggs
- 2 small cans Hershey Chocolate
- 24 marshmallows (cut fine)

Mix butter, sugar, and eggs and chocolate. Put 12 Graham cracker crumbs in bottom of a cake pan. Combine above mixture and marshmallows and pour onto cracker crumbs. Over the top of this cover with 1 cup chopped nutmeats. Serve with whipped cream.

Eileen Nesthus
Mellott, S. D.

Choc-Co-Nut Dream Bars

- 1 cup flour
- 1/2 cup B. sugar
- 1/4 teaspoon salt
- 1/2 cup butter

Mix flour and sugar
Cut in butter. Spread in
lightly greased pan about
11x14. Bake in 375° oven
until light brown

Topping

- 1 1/2 cups B. sugar
- 4 tbs flour
- 1/4 tsp salt - 1/2 tsp B. powder
- 2 eggs
- 3/4 cup coconut
- 1/4 cup nut meats - chopped
- 1 pkg. choc. chips
- 1 tsp vanilla

Eileen Speck
Melitta
J.K.

Blend together first 4
ingredients. Beat eggs, grad.
ually add other ingredients
Pour over baked crust & bake
until brown & light brown - 375°

Date & Nut Bars

- 1 lb. pitted dates chopped
 - 3 eggs
 - 1 Cup sugar
 - 1 Cup sifted flour
 - $\frac{1}{2}$ t. salt
 - 1 t. baking powder
 - 1 Cup chopped nuts
- Bake in shallow pan
in moderate oven for 20 min.
- Mrs. Otis Hawkins

Cream Puffs

- $\frac{1}{2}$ C. butter
- 1 C. water

Bring to a boil & in
this add 1 C. flour stir
until mixture rolls up
and away from pan.
3 eggs - beaten into
this mixture one at a
time.
Drop into well buttered
muffin tins. Bake $\frac{1}{2}$ hr. at 375°

Mrs. Otis Hawkins

Date Pudding

1 cup suet
1 cup nuts
1 cup milk
1 cup molasses
 $\frac{1}{2}$ lb dates cut fine
1 tsp soda - dissolved in milk
 $2\frac{1}{2}$ cups flour
Steam 3 hours

Improved by adding CINNAMON,
cloves AND nutmeg.

SAUCE

$\frac{1}{2}$ cup butter
1 cup pwd. sugar
 $\frac{1}{2}$ cup cream
VANILLA

Lenore Parrott

Coconut Tarts

1c. sugar
3T. ~~cornstarch~~
 $\frac{1}{2}$ tsp. salt
1c. boiling water
3 egg yolks
4T. butter
 $\frac{1}{4}$ tsp. vanilla
2 tsp. lemon juice
 $1\frac{1}{4}$ c. ~~coconut~~
 $\frac{1}{4}$ c. filbert, almonds or walnuts
Mix sugar, ~~cornstarch~~, salt
and add water (boiling) Cook
over hot water 20 min. or
until thick and clear. Add
slight, beaten egg yolks and
cook 2 min. Remove from fire,
add butter, vanilla and lemon
juice, 1c. coconut and nuts.
Cool. Make tart shells of your
favorite pastry recipe. Pour
cooled filling into baked shells.
~~Spinkle~~ with rest of coconut
and bake 20 min. in moderate
oven.

Mrs. Harley Holmes

Apple Sauce Desert.

1 quart hot applesauce, 12 marsh
mallows, 1 ~~ounce~~ plain Gelatine
 $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup ginger
crumbs, or other crumbs.

Soak Gelatine in cold water, cut
the ~~mallows~~ in the hot apple
sauce, stir until melted.

add the Gelatine to the hot mixture
stir and cook slowly for 2 min.
Remove from heat and set in a pan
of cold water. Whip until thick, and
put on top of cookie crumbs in a
cake tin.

Mrs Ross Dennis.

Frozen Salad

Small can fruit cocktail, juice & all.
add sugar if you like, 8 or 10 marsh
mellow, 2 tablespoon salad dressing to 1 cup
whipped cream. Fold fruit in mixture. Set in
freezing tray. 1 degree higher than every day. Set
overnight. Serve on lettuce leaf. Mrs Ross Dennis.

Sour Cherry Dessert.

- $1\frac{1}{2}$ cups sugar
- $\frac{1}{3}$ cup shortening
- 2 eggs
- $2\frac{1}{4}$ cups flour
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon soda
- 2 teaspoons baking powder
- 1 cup milk.
- 2 cups sour cherries
- 1 Cream shortening, add sugar gradually.
- 2. Beat eggs and blend in.
- 3. Sift flour, salt, soda, and baking powder, add alternately with milk to creamed mixture.
- 4 - Add cherries and bake
bake 50 minutes 350° oven.
- 5 - Serve warm with cherry sauce.

Cherry Sauce.

- 1 cup cherry juice
- $\frac{3}{4}$ cup water.
- $\frac{1}{2}$ cup sugar.
- 2 Tablespoons corn starch

Boil until thick.

Mrs John Cleveland.



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Divinity

- 3 cups sugar
- 1/2 cup light corn syrup
- 1/2 cup cold water
- 2 egg whites
- 1 tsp vanilla

Place sugar, syrup + water in pan over low heat, stir until sugar is dissolved, while it continues to cook beat egg whites until stiff. Cook syrup until when tested in cold water it cracks when hit against side of cup. Then pour slowly over egg whites + beat (high speed on mixer) until candy is thick enough to drop by spoon. Place on wax paper. Nut meats may be added.

Mrs. Lester Dennis
Mellette So. Dak.

Health Candy.

1 cup sugar

1 cup cream

1 cup syrup

Boil until forms soft ball.

$\frac{1}{2}$ box corn flakes

$\frac{1}{3}$ box wheaten

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

1 cup peanuts

Mix altogether and pour
the boiling mixture over and
stir. Spread in cookie pan
and cut in bars.

Mrs John Cleveland

Peanut Pralines

2 cups brown sugar

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

2 tbsps butter

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

1 cup pecans - not broken

Boil sugar, water, butter,
salt and pecans five minutes.

Remove from fire - add
vanilla + heat one minute.

Drop on waxed paper.

(teaspoon full)

Mrs John T. Balline
Mellette S.D.

Fudge

- 2 cup w. sugar
- $\frac{2}{3}$ cup milk
- 2 sq. chocolate or $\frac{1}{2}$ cup cocoa
- $\frac{1}{2}$ tsp. salt
- 2 tbsp. light corn syrup
- 2 tbsp. butter
- 1 tsp. Vanilla
- $\frac{3}{4}$ cup walnuts.

Cook until it forms soft ball in water. Add Vanilla. Let cool until you can hold your hand on bottom of pan. Add walnuts & beat until fudge loses its gloss & is thick enough to hold its shape when dropped from spoon.

Mrs. Everett Bettner

Fudge

- Melt $\frac{1}{2}$ cup butter add
- 1 cup white sugar
- 1 cup brown sugar
- $\frac{1}{4}$ cup syrup
- $\frac{1}{2}$ cup cream

Boil 2 $\frac{1}{2}$ minutes stirring rapidly. Add 2 squares chocolate cook 5 minutes more, beat until thick. Put in greased tin.

Mrs. Ray Howie

Frosting

1 egg white
1 cup sugar
 $\frac{1}{4}$ tsp cream tartar
Pow over the $\frac{1}{2}$ cup
boiling water

Beat till light and fluffy
add flavor and dash of salt

Caramel Frosting

$\frac{3}{4}$ cup brown sugar
1 tbsp cream
1 tbsp butter
melt let get hot not boil
Remove add Powder sugar
to spread good

V.S. Cook.

Sauce for white cake.

1 Cup sour cream

1 Cup sugar

4 egg yolks.

Boil until thick.

Flavor with 1 tsp. vanilla

or $\frac{1}{2}$ cup nut meats plus $\frac{1}{4}$

cup cherries. cut up.

Cool before using.

Mrs. Marvin Lines

Chocolate Seven Minute Icing

1 unbeaten egg - white

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

3 Tbsp. cold water

$\frac{1}{2}$ tsp. vanilla

$1\frac{1}{2}$ ozs. unsweetened choc.

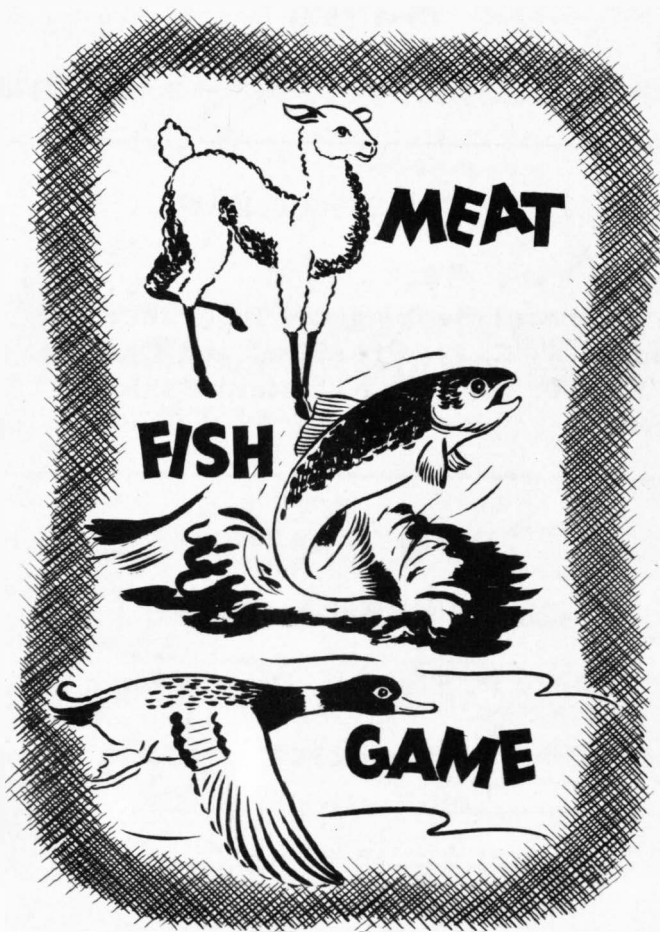
Place the first three ingredients in the top of a double boiler. Beat over hot water for five minutes. Add the melted chocolate and beat two minutes longer. Remove from hot water. Add flavoring, beat until thick. Spread on cake.

Mrs. Marvin Lines

Chocolate Fing

Melt 2 square chocolate
Mix 1 egg beaten with
1 cup white sugar and
1 tbsp butter + 1 tbsp. cream.
Beat and pour over chocolate.
Cook over low heat to
boiling point, stir constantly
& continue beating until
thick enough to spread.

Mrs Lester Dennis
Mellette, So. Dak.



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Swiss Steak

1 lb. round or chuck steak

1 pt tomatoes

1 large onion.

salt + pepper to taste.

Cut steak in serving pieces, pound and dip in flour. Brown in hot fat (about 4 tbsp more or less according to how fat the steak)

Place in casserole or small roaster. then brown onion cut fine, in the fat, add tomatoes and cook a few minutes, pour over steak* and bake in slow oven 3 or 4 hours* ^{if not enough to cover} ~~water~~ salt + pepper can be added to tomato + onion, but is better if added to steak while browning. This will make a tender steak not of a tough one.

Mrs J. F. Breukel

Chow Mein

3T drippings

1 cup diced raw pork or fowl.

2 cups celery, cut small

½ cup onions, finely cut

½ cup water

1 can Chinese vegetables, drained

3T corn starch

1 tsp Chinese brown sauce

2T soy sauce

½ tsp paprika

1 tsp salt

Heat fat, add meat, constantly stirring and cook rapidly until meat is well seared (4 min) Add celery, onion and water. Cover and cook until celery is done (4 min) Add Chinese vegetables, drained, to mixture and heat thoroughly. Mix cornstarch in bowl with a little water. Add to Chow Mein stirring constantly to prevent burning. Add sauces and seasonings. Serve hot with rice or fried noodles -

Ruth Deloy

Chicken Supreme

1 5# chicken cooked

Remove skin AND put through
Food chopper.

BROWN 1 onion in $\frac{1}{3}$ cup fat.

Add 6 or 8 cups soft bread
CRUMBS, 1 stalk of celery diced,
2 cups milk, AND 2 beaten eggs.

SALT, pepper AND SAGE to
Taste.

Place diced chicken in
greased baking dish AND
place dressing on top.

Scatter ground skin over
ALL. Bake $1\frac{1}{2}$ hours.

Add stock if necessary.

Christine Swartz

PLANTATION Chicken

- 2 cups finely cut chicken or Pheasant
- 2 cups chopped HAM
- Cook in double boiler until tender.
- 1 cup diced celery
- 2 Tbsp chopped onion
- 2 Tbsp GREEN pepper or pimento
- 1 cup grated cheese
- 1 cup bread crumbs

Mix all ingredients and cover with the following white sauce. Bake 45 min.

White sauce

- 5 Tbsp. butter
- 6 Tbsp. flour
- 3 cups milk
- 1 cup mushroom soup

Mrs Christine Swayer

Barbecued Spare ribs

3 to 4 lbs spare ribs
2 medium sized onions - Sliced thin
2 tbs vinegar
2 tbs worcester sauce
1 tb salt
 $\frac{3}{4}$ cup water
 $\frac{1}{4}$ tsp red pepper
1 tsp paprika
 $\frac{1}{2}$ tsp black pepper
1 tsp chili powder
 $\frac{3}{4}$ cup catsup

place spare ribs in roaster and
cover with sliced onions.
Combine remaining ingredients
and pour over spare ribs.
cover and bake in 350° oven.
for 1½ hours.

Remove cover & bake 15 min.

Lenore Parrott

Spanish Park Chops

Brown park chops well
on both sides and to
this add.

4 T. Chopped onions

1 C. tomatoes

$\frac{3}{4}$ C. water

3 T. vinegar

2 T. worchester sauce

1 t. salt

$\frac{1}{2}$ t. paprika

1 t. chili powder

$\frac{1}{2}$ t. pepper

$\frac{1}{4}$ t. cinnamon

$\frac{1}{4}$ t. cloves

Set simmer for $\frac{1}{2}$ hr.
or longer, than thicken
slightly before serving.

Mrs. Ois Hawkins

Chicken Hot Dish

2 cups cooked, cubed
chicken.

1- 4oz can of mushrooms

1 can of peas

1- 10¢ bag of potato chips

white sauce

4 tbs. of flour }
4 tbs of butter }
2 cups milk }

Mix chicken, peas, &
mushrooms, add
white sauce and a
little broth from chicken
then cover with potato
chips and bake 45
minutes in a 375° oven

Eileen Nesthus
Mellite S. Dak

Baked Canadian Bacon

Put one 3- pound piece of Canadian bacon in cold water and bring to a boil. Drain off water, cover again with boiling water, and add $\frac{1}{4}$ cup vinegar, 1 teaspoon sugar, and 1 teaspoon salt. Simmer 1 hour. Drain & skin. Put in baking pan, cover with brown sugar, sticks with cloves, & bake one hour - basting with one can pineapple juice.

Mrs John T. Gallin
Mellette S.D.

Chili

1 can kidney beans

1 no. 3 can tomatoes

1 large onion

$1\frac{1}{2}$ lb. hamburger

Chop onion and fry in hot fat -
Add hamburger and cook,
stirring to crumble - Add beans
and tomatoes, and chili powder
as desired. Peppers and celery
may be added for flavor -
Edna Goldin

= Beef Tongue =

Cook tongue until tender. Let cool. Peel and slice thin. Make the following sauce.

1 can - tomatoes (large)

1 large onion, chopped.

1/2 cup vinegar.

1 tbsp butter, also required.

1 tsp salt, 1/4 tsp pepper.

1 tsp cinnamon.

Cook sauce 15 minutes.

Add tongue and cook slowly 45 minutes.

Mrs. George Sady

Hot Dish

- 1 pkg. macaroni (cooked)
- 1 can tomato soup
- 1 can green asparagus
- grated cheese or, dot with small pieces favorite cheese.
- 6 slices of bacon

—H—

Put into baking dish in order given. Do not stir
Bake in oven 30 min. or untilt bacon has browned.

Mrs. E. O'Donnell-Millette, S.D.

Creamed Tuna on Potatoe Chips

1 can tuna flakes.

1 can cream of mushroom soup

1 1/2 cups milk

2 Tbls. butter

2 or 3 tbls. flour.

Salt, pepper, pimiento if desired (cut fine).

make white sauce of the butter, flour, milk & seasoning.

add mushroom soup & tuna fish flakes.

Serve on potatoe chips.

Mrs. Emil Welke

Tuna and Noodle Dish.

Take 2 cups uncooked noodles.

Cook until tender in boiling ^{salted w.} _{water}

2 cups milk, 2 tablespoons flour,

2 tablespoon butter & salt. Makes white sauce.

Mix noodles, white sauce, 1/2 lb pimiento cheese, 1 large can tuna fish, 4 hard-boiled eggs. Top with Bread crumb. Bake 1/2 hour at 350°. Mrs Ross Dennis.

Barbecued Frankfurters

Split 12 frankfurters and place in baking dish split side up. Pour over them the sauce and bake.

Sauce

| | |
|-----------------------------|--------------------------|
| 1 tbsp. butter | 1 tsp. paprika |
| $\frac{1}{2}$ onion chopped | $\frac{1}{2}$ c. catsup |
| $\frac{1}{2}$ tsp. pepper | $\frac{1}{4}$ c. vinegar |
| 4 tsp. sugar | $\frac{3}{4}$ c. water |
| 4 tsp. worchester sauce | 1 heaping tsp. flour |
| 1 tsp. mustard | |

Cook onions in butter til clear. Combine dry ingredients in a cup add water slowly to make a paste. Add liquids to onions then the paste. Bring to a boil and pour over frankfurters and bake about 45 min or 1 hr. at 350°.

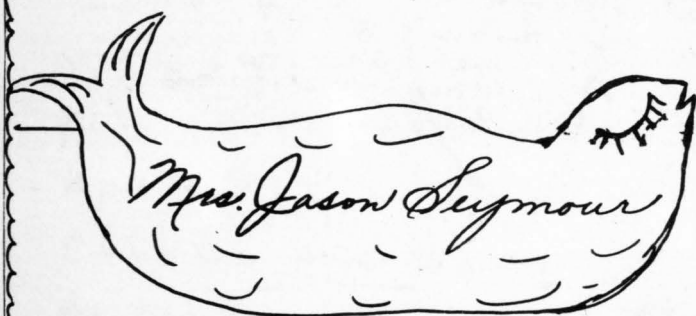
Mrs. Raymond Lovmo



- 1 can tuna fish
2 cups cooked noodles
1/2 cup diced celery
1 tsp. onion
1/2 doz. olives or some pimento
1 can mushroom soup
1 cup peas

Combine ingredients. Put
in buttered dish. Bake 45
min. at 350°.

For variation crush
potato chips and put
on top of dish before baking



Noodle Ring



- 1 pkg noodles - 1 tsp salt
2 eggs - 2 tbsp grated cheese
1/2 cup rich milk or cream
Creamed chicken or tuna

Boil noodles in salted water 20 min. drain; add eggs, milk or cream, salt and grated cheese. Place in buttered mold, bake in moderate oven until set; place creamed chicken or tuna fish in center to make a complete dish.



Mrs. Jason Seymour



TAMALE

Pie

2 C GROUND COOKED MEAT
1 CAN CORN - 1 onion
1 CAN Tomatoes - 1 green
1 tspn each: pepper
chopped Olives - SALT
chili powder - ALLSPICE

Line BAKING Dish
with 1qt cooked mush:
fill with mixture
sprinkle with chopped
olives AND BAKE
20 min.

MRS. J. D. McCAUGHEY
MELLETTE, SD.

Good Chuck
"Southern Hot Dish"

1/4 lb butter

3 T. flour

1 C. milk - to make
sauce.

Add - 1 C tomato soup

1 green pepper

1 Can mushrooms

1/2 lb. cheese -

Cook slowly over low fire
for cheese to melt, just
before serving add 6 hard
boiled eggs.

Serve on Chinese noodles.

Serves 8 to 10.

Elsie Foster.

**VEGETABLES
&
SALADS**



BUN'S

RECREATION PARLOR

Mellette

South Dakota

Compliments Of

MELLETTTE THEATRE

Mellette

South Dakota

B O O S T E R S

GAMBLES

Northville, South Dakota

NORTHVILLE CAFE - Mabel and Gertie

Northville, South Dakota

PERRY'S SERVICE STATION

Northville, South Dakota

SIEBRECHT - THE FLORIST

Aberdeen, South Dakota

MELLETTTE CORNER STATION

Mellette, South Dakota

JACKSON'S BARBER SHOP

Mellette, South Dakota

STILLINGS COFFEE SHOP

Mellette, South Dakota

Cucumber Salad

1 lime jello

$\frac{3}{4}$ cups hot water

$\frac{1}{4}$ cup lemon juice

pinch of salt.

Cool until quite solid and whip with
spoon. Stir well. Add 1 cup mayonnaise,
2 tablespoons onion juice, 1 cup diced
cucumbers. Chill.

Betty Leonard.

Fruit Cocktail Salad

$\frac{3}{4}$ cup pineapple juice
2 egg yolk
 $\frac{1}{4}$ cup butter
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ tbs Cornstarch
1 tbs lemon juice
 $\frac{1}{8}$ tsp. salt.

Cook above ingredients until thick - Cool well. Whip 1 cup cream & add to above mixture. Add pineapple, fruit cocktail & bananas. Chill. When ready to serve top with whipped cream & a few cherries.

Mrs. Everett Betner.

Gingerale Salad

1 Envelope Gelatine in 3 tablespoon water
 $\frac{1}{2}$ cup boiling water add 1 cup gingerale
 $\frac{1}{2}$ cup white cherries pitted, sliced, drained
 $\frac{1}{2}$ cup pineapple drained $\frac{1}{2}$ cup diced unpeeled apples $\frac{1}{2}$ cup chopped celery
3 or more drops green fruit coloring & nuts if you like. Chill. Makes with a good salad dressing. Mrs Ross Dennis

Al's French
Dressing



1 can Campbell's
Tomato soup

or
 $\frac{1}{2}$ cup catsup

1 pt. Mayola or Wesson oil

$\frac{1}{2}$ cup Tarragon vinegar

Shake in quart jar.

1 tspn. Colmans dry mustard

2 tbspn sugar

$\frac{1}{2}$ tspn pepper - 1 tspn salt

Mix dry ingredients
and add to jar of
liquid - add garlic
or other herbs.

Shake - shake - shake



Mrs. J. D. McCaughey

5- Mrs. J. D. Mc Carthy
Melleetta, South Dakota

Pineapple Pepper Salad

- 6 green peppers
- $\frac{3}{4}$ c crushed pineapple
- 2 T pineapple juice
- 2 T chopped nuts
- Salt & paprika
- 1-3 oz pkg cream cheese
- 2 T minced pimientos
- 1 tspn gelatin.

Mayonaisse Dressing

Wash peppers, cut a slice from top of each, remove seeds & membranes. Soften

1 lb gelatin in pineapple juice, dissolve over boiling water. Combine cheese, pineapple, nuts, pimientos & gelatin.

Fill pepper cases, place in refrigerator until filling is firm - slice with sharp knife - serve on crisp lettuce with mayonaisse dressing.

Ring Cherry Salad

1 pt. Ring cherries
1 small jar stuffed
olives

1/2 c. cashew nuts

1 pkg. cherry jello.

Dissolve jello in hot
water and the juice
from the cherries.

Pit and cut up the
cherries, olives and nuts.

Put in ring molds and
allow to set. Serves 6

on no. Palms Pritchard

Frozen Fruit Salad

10. pears chopped fine

10. fruit salad " "

10. whipping cream

2T. sugar

2T. vinegar

1/2 doz. marshmallows.

2 egg yolks.

Cook egg yolks, sugar and
vinegar in double boiler
until smooth, add marsh-
mallows. Cook until well
blended. Cool. Add fruits
and fold in cream. Pour
into tray and freeze.
Serves 6.

= Luncheon Salad =

- 1 small can Tomato soup
- 1/2 cup Mayonnaise
- 1 cup cream cheese
- 2 Tbsp. Gelatine
- 1/2 cup chopped celery
- 1 green pepper
- 1/4 cup olives

Melt cheese in soup.
Dissolve gelatine in cold
water and add to soup.
When cool add mayonnaise
and chopped vegetables.
Mold. Serve on lettuce
with or without mayonnaise.

Mrs Christine Swayze

Creamed Cauliflower

Take 1 medium head of cauliflower and cook until tender. Then serve with a cheese sauce.

2 Tbls butter

2 Tbls flour

1 cup milk

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

$\frac{1}{2}$ cup grated cheese

Melt the butter, add flour, mix in seasoning add milk and cheese. Stir well until smooth and creamy. Then pour over cauliflower and serve.

Eileen Ruthus
Melville S.D.



**JELLIES
&
PICKLES**

Rhubarb Jelly

2 $\frac{1}{2}$ cups rhubarb juice
1 tsp. green coloring
1 pkg. Sure-jell
3 $\frac{1}{2}$ cups sugar

Grind rhubarb with food chopper to make 2 $\frac{1}{2}$ cups juice, add coloring and sure-jell. Bring to a good rolling boil. Boil $\frac{1}{2}$ minute and pour into sterilized jars and seal.

Very good.

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Mrs. E. O'Donnell

mellette, S. Dak.

Perpet Cranberry Jelly

2 qt. Cranberry

4 C. water

4 C. Sugar.

Cook Cranberries and water for 20 min, then put thro' sieve or Colander. Then add sugar and cook 5 min.

Mary Stucker

Cranberry Salad

1 cup ground cranberry

1 cup diced apples

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

Pour hot water over berries with little soda sprinkled over then drain and grind. Serve with whipped cream.

Mrs R.O. Seymour.

Peach Pickles.

- 1 pt. vinegar
- 3 pts. sugar
- 6 drops oil of Cloves
- 7 drops oil of cinnamon

Boil in clear water until easily pierced with straw
Drain off water drop
fruit in syrup made
from sugar and vinegar
add oils, boil slowly
for 30 min. Place fruit
in jars boil syrup down
until thick pour over
fruit, seal -

Mary Stucker

Crabapple Pickles

1 cup brown sugar, 1 cup white sugar, 2
cups vinegar, 2 cups water, 2 cups water.
spices as desired. Cook crabapples until
tender or cook in the syrup. This pickle
syrup is also good for peaches. Makes 2
quarts.

Mrs Ross Dennis.

Sweet Pickles

7½ lb. cucumbers sliced about
¼ in. thick. Soak 24 hours
in lime water (2 cup lime to
2 gal. water) Wash off lime
water real good with clear
water + then soak in clear
water 3 hours. Drain good
+ cover with liquid -

2 qts vinegar

4½ lbs. sugar

2 tsp. Celery seed.

2 tsp. cloves

2 tsp. mixed pickling spices

3 tsp salt.

Let stand over night + then
boil in liquid about 30 min.
put in jars + seal hot.

Mrs. Everett Bettner

Beet pickles

3 cups water

2 cups vinegar

1 cup sugar

heat all to gather then
drop in beets (cooked)
and bring to boiling point
then seal in jars.

Mrs. Halleve Seymour

English cookies

2 cups brown sugar

1 cup shortening

1 cup cold coffee

$\frac{1}{4}$ Teaspoon Salt

2 eggs

1 Teaspoon Soda

1 Teaspoon Baking powder

Sifted in 3 cups flour

1 Teaspoon cinnamon

$\frac{1}{2}$ Teaspoon Nutmeg 2 cup raisins

Halleve Seymour

Beet Pickles

Cook beets, peel slice and
heat in a mixture of:

1 cup sugar

2 cups water

1 cup vinegar

Put in jars and seal.

Myrtle Palmer

Macaroni Loaf

1 cup macaroni, Cook and bland

1 cup milk

1 cup fresh bread crumbs

1 cup grated cheese

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

2 tbs chopped onion

2 tbs butter

Salt and celery salt

$\frac{1}{4}$ tsp paprika

3 eggs lightly beaten

Put into a greased bread

pan and bake in a pan

of water 45 minutes

Make a rich cream sauce

with peas or mushrooms

and serve over loaf.

Myrtle Palmer.

