

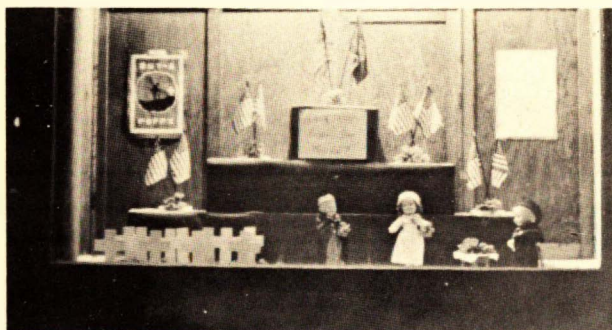
COOK BOOK



COMPILED BY
DRAKE - SORBEL UNIT No. 64
AMERICAN LEGION AUXILIARY

WILMOT, SOUTH DAKOTA

1950



POPPY WINDOW DISPLAY



POPPY WINDOW DISPLAY

Archives

TX 715

. C76

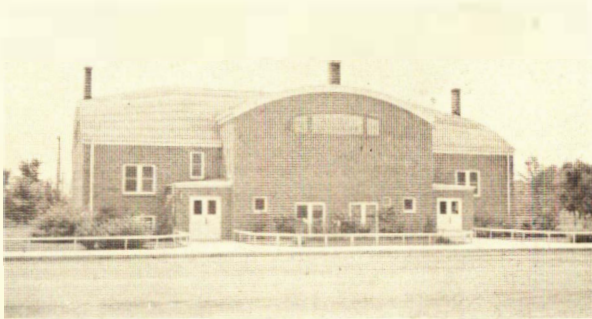
1950



MAIN STREET



AIR VIEW OF WILMOT



WILMOT AUDITORIUM

UNIT OFFICERS

American Legion Auxiliary, Wilmot, South Dakota

Henrietta Christianson	- - - - -	President
Alma Christianson	- - - - -	First Vice-President
Hattie Fryer	- - - - -	Second Vice-President
Erma Minder	- - - - -	Secretary
Adele Munro	- - - - -	Treasurer
Eilerdena Ekman	- - - - -	Sergeant at Arms
Edna White	- - - - -	Chaplain
Shirley Opsal	- - - - -	Historian



MEAT

FISH



GAME

Red Owl Agency

- . Fresh Fruits
- . Fresh Vegetables
- . Meats
- . Groceries



Owned And Operated By
Irene And Maynard Conrad

Dial 2081

Wilmot

South Dakota

The Wilmot Enterprise

Everard J. Opsal, Editor And Publisher

Published In The Best Small City in South Dakota

Wilmot

South Dakota

M E A T S

SCALLOPED CHICKEN

- | | |
|--|---|
| 1 fat hen, stewed, seasoned | 1/4 pound butter |
| 1 medium sized loaf of bread,
cubed and pulled apart into
small pieces | 2/3 quart chicken broth
1/3 quart milk
5 eggs |

Melt butter and pour over bread. Butter a baking dish and put chicken in first, then buttered bread. Mix broth, milk, eggs, salt and pepper and pour over chicken and bread. Bake one hour in slow oven. Serve with gravy made by thickening some of the broth.

Mrs. Ida Kay

CORNED BEEF FILLED BISCUITS AND STUFFED PEPPERS

Biscuit dough:

- | | |
|---------------------------|--------------------------|
| 2 cups flour | 4 tablespoons shortening |
| 4 teaspoons baking powder | Salt |

Roll out and cut in 8 squares and lay in muffin pans.

Filling:

- | | |
|------------------------|----------------|
| 1 1/4 cups corned beef | 1/4 cup onions |
| 1 1/2 cups tomatoes | |

Mix together:

- | | |
|----------------------|---------------------|
| 2 tablespoons butter | 2 tablespoons flour |
|----------------------|---------------------|

Cook until thickened and fill biscuit squares and pinch opposite corners together. Bake until biscuits are done and serve with green peppers (cooked in salted water) and filled with succotash and baked a few minutes.

Mrs. E. J. Opsal

BEEF LOAF

- | | |
|-------------------------------|--|
| 1 egg, slightly beaten | 1/4 cup milk |
| 1 1/2 cups bread crumbs, soft | 2 tablespoons onion, finely
chopped |
| 2 teaspoons salt | |
| 1/4 teaspoon pepper | 1/4 cup ketchup or chili
sauce |
| 2 pounds ground beef | |

Combine egg and milk; add crumbs and stir until blended. Add beef, onion, salt and pepper; mix lightly. Do not pack. Place in a loaf pan or shape into a loaf on a shallow baking pan. Spread ketchup or chili sauce on the top. Bake in a moderate oven (350 degrees) about 1 hour.

Margaret Greiner

ROAST CHICKEN DRESSING

Three cups bread crumbs, 1 1/2 cups milk, 1 teaspoon sage, 1/2 teaspoon salt, 1/8 teaspoon pepper, 2 eggs. Mix thoroughly and stuff chicken.

Ada Howell

"TUNA CASSEROLE"

1/2-6 1/2 ounces grated tuna	1 tablespoon horse-radish
2 tablespoons shortening	2 tablespoons chopped onion
1/2 teaspoon salt	2 tablespoons flour
1 cup milk	1/2 cup peas
1 cup crushed potato chips	1/4 cup grated cheese (optional)

Melt shortening, add onions and salt. Cook 3 minutes, add flour, milk, peas, potato chips, and tuna. Pour in casserole, sprinkle with cheese. Bake 20 minutes in oven at 350 degrees.

Mrs. Lena Hippen

SALMON LOAF

1 pound can salmon	1/2 cup bread crumbs
1/8 teaspoon pepper	1/2 teaspoon salt
2 egg yolks	1 teaspoon chopped parsley
1 tablespoon lemon juice	1/2 cup hot milk
2 egg whites	2 tablespoons melted butter

Remove skin and bones from salmon, add all ingredients except egg whites. Fold in stiffly beaten egg whites, bake in buttered mold in moderate oven 1 hour.

Margaret Greimer

SALMON CASSEROLE

1 package noodles	2 cans salmon
1 can peas	A thin white sauce to cover nicely.

Cook noodles in salt water. Drain. Add peas and salmon, salt and pepper. Then add the white sauce so it is good and moist. Put in buttered casserole and bake 1 hour.

It may not need 2 cans salmon and a whole package of noodles, as it makes a lot. Also it does not necessarily need to bake 1 hour.

Hazel Smith

NOODLEBURGER CASSEROLE

3/4 pound ground beef	1 cup sliced onions
2 tablespoons fat	6 ounces wide noodles
2 1/2 cups canned tomatoes	1 1/2 cups canned corn, drained
1 tablespoon salt	1 1/2 cups corn liquid and water
1/4 teaspoon pepper	

Brown the meat and onions well in fat. Add rest of ingredients. Mix well and pour in a 2 quart casserole. Bake uncovered in moderate oven for 45 minutes or until noodles are done.

Mrs. Harry Pierce

ONE DISH DINNER

3 medium potatoes	3 medium carrots
3/4 pound hamburger	1 onion
1/2 green pepper	1 pint tomatoes

Pare and slice potatoes and carrots. Arrange in casserole. Add salt and pepper. Next add hamburger. Remove seeds from green pepper and cut fine. Slice raw onion over this. Pour tomatoes over top. Bake 1 hour.

Mrs. Eva De Greef

ONE DISH DINNER

3 medium sized potatoes	3 medium sized carrots
1/2 cup uncooked rice	Buttered bread or cracker crumbs
3/4 pound hamburger	1 pint tomatoes
1 onion	

Salt and pepper

Butter casserole. Pare and slice potatoes, arranging in casserole. Add salt and pepper to each layer. Next sprinkle uncooked rice over carrots. Brown hamburger, season and spread over rice. Slice raw onion over this. Pour tomatoes over all the layers. Put buttered crumbs on top. Bake about an hour.

Mrs. Henry Vriem

"JOE BRONKOVITCH"

(A Goulash)

A special treat for hunters and out-door sportsmen.

Take 2 1/2 to 3 pounds of round or sirloin steak cut one inch thick. Dice and brown in a kettle with vegetable shortening or meat fat. Take 4 large green peppers and slice, also slice two or three large Bermuda onions. Saute and add to the meat. Then add 2 No. 2 cans tomatoes, 2 cans mixed vegetables, 1 can cut wax beans, 1 can cut green beans, 2 cans small lima beans, 1 can diced carrots, about 4 or 5 potatoes, diced, and about 3 sticks of celery, chopped, 1 - 4 ounce can pimientos, sliced. Season with salt, pepper and one teaspoon of Worcestershire Sauce. Let simmer for 1 1/2 hours. Serve with rusks or toast or French bread cut thick.

An ideal dish for 12 hungry hunters at the end of a day.

Game may be substituted for the meat. Three or four bouillon cubes may be added for additional flavor.

K. D. Munro

CHEESE SOUFFLE

1 cup milk	4 level tablespoons flour
4 level tablespoons butter	1 cup grated cheese
1 teaspoon salt	4 eggs

Melt butter in double boiler. Add flour and stir until smooth. Add milk and salt and cook until thick. Add cheese and when melted remove from fire. Cool slightly. Add egg yolks, beaten well, and fold in stiffly beaten egg whites. Pour in greased baking dish and set in pan containing 1 inch of boiling water. Bake in slow oven 45 minutes.

Mrs. L. H. McKenna

CHEESE OMELET

In the top of the double boiler melt 1/2 pound cheese. Gradually add 1/4 cup milk, stirring until mixture is smooth.

In a bowl beat 4 egg yolks; add salt and pepper to taste, and slowly blend in the cheese mixture. Fold in 4 stiffly beaten egg white. Pour into a 10 inch skillet in which has been melted 3 tablespoons butter. Cook slowly until done. Place in slow (300 degrees) oven a few minutes to dry the top. Lightly spread jelly over half of omelet, fold over and serve.

Marian Foss

BAKED CHICKEN SUPREME

1 chicken, stewed and boned	6-8 cups soft bread,
Save the skin, and grind	crumbled
1 stalk celery	1 onion, chopped
1/3 cup butter	2 eggs (beaten)
1/2 teaspoon baking powder	Salt, pepper, and sage
1 1/2 - 2 cups milk	

Fry diced onion in butter, add bread, celery, seasoning, and baking powder. Add milk and eggs. Mix. Place cut chicken in baking dish. Cover with dressing. Spread ground skin over all. Add chicken broth to moisten meat, but not to cover dressing. Bake 1 hour in a 350 degree oven.

Miriam Cameron

BAKED NOODLES AND TUNA

Cook 1 package of egg noodles. Add 1 can of tuna fish and 1 can of Campbell's cream of mushroom soup. Add a little pimiento. Sprinkle with grated cheese. Bake about 20 minutes in hot oven.

Helen Mees

CHILI MAC

2 small onions, chopped 1 pound hamburger
1 medium can kidney beans 3/4 bottle catsup
1/2 green pepper, cut in small
pieces

Brown onions, add meat and brown. Add catsup, beans, and green pepper and cook for 1/2 hour. Cook 1 package macaroni until tender. Pour sauce over macaroni and serve.

Mrs. Ida Kay

STEAK ROLL

(Bake)

A real thin steak, floured, salt and peppered. Make dressing of bread crumbs and onions, spread on steak and roll. Then tie with cord or use meat sticks (if you have them). Put in roaster and roast. Meat is nice and tender and delicious. Bake about an hour with slow fire.

Mrs. Winston

Christianson

BAKED HAM SLICE WITH PINEAPPLE

Thick slice of ham 1/2 cup brown sugar
1/2 cup bread crumbs 1 teaspoon prepared mustard
3/4 cup pineapple juice
5 or 6 slices canned pineapple

Have a slice of ham cut about 1 inch thick. Trim off the rind. Brown the ham on both sides and transfer it to a shallow baking dish. Pour off the fat from the pan drippings and with the remainder in skillet mix the sugar, bread crumbs, mustard, and pineapple juice. Cover the ham with this mixture and bake without a lid in a 300 degree oven for about 1 hour. Baste the ham occasionally. Garnish with 5 or 6 pineapple slices.

Margaret Greiner

BARBECUED GROUND BEEF

1 pound ground beef 1 tablespoon lard
1 cup finely chopped onions 1 cup finely chopped green
1 tablespoon sugar peppers
2 tablespoons prepared mustard 1 tablespoon vinegar
1 teaspoon salt 1/8 teaspoon cloves
1/4 teaspoon nutmeg 1 cup catsup

Brown meat in drippings until crumbly. Add remaining ingredients. Cover and simmer about 30 minutes. Serve on toasted split buns.

Mrs. Geo. Nerison

PORK CHOPS IN CASSEROLE

Chop and mix well one cup celery, 1 green pepper, 1 onion, and fry to golden brown in butter. To this add 1 can corn, 1 cup bread crumbs, 1 well beaten egg, and season with salt and pepper. Next make a thick cream sauce by blending 3 tablespoons flour in fat vegetables were browned with and 1 cup milk. Brown 6 pork chops and place in buttered baking dish. Spread corn mixture over top and pour cream sauce over all. Bake in slow oven 45 minutes.

Mrs. Lillian Hicks

BAKED SAUSAGE AND KRAUT

1 pound pork sausage 1 No. 2 1/2 can kraut
1 tablespoon brown sugar

Form sausage into balls. Fry slightly to remove some of the fat. Place layers of sausage and kraut alternately, add brown sugar on top and extra liquid if needed. Bake at least one hour. Baked potatoes and baked apples make a very good combination.

Cora Johnson

CHICKEN DUMPLINGS

One egg well beaten in 1 cup of sweet milk. In another bowl sift 1 pint flour, 1 tablespoon baking powder, and pinch of salt. Stir all well together and drop from teaspoon into chicken or beef broth just checked from boiling. Boil from 15 to 25 minutes. Never fails if cooked immediately after being mixed.

Mrs. Mabel Mann

SPANISH GOULASH

1 pound hamburger 1 quart water
1 large onion, chopped fine 2 teaspoons salt
1/2 cup diced celery 1 teaspoon chili powder
2 cups tomatoes 1/4 teaspoon baking powder
1 cup spaghetti

Cook spaghetti in salted quart of water 20 minutes. Drain off water and add all other ingredients and mix well. Place in baking dish and bake in oven 40 minutes. Serves 8 to 10.

Henrietta Bubak

LUNCHEON OUICKIE

1 pound ground beef 1 can red kidney beans
1 can tomato soup 1/2 cup finely chopped onion
1/2 teaspoon chili powder 1/4 teaspoon salt

Brown meat and onion in 2 tablespoons butter to a golden brown - not hard. Add rest of ingredients, cover and simmer 20 minutes.

Mrs. George Nerison

MEAT BALL SUPREME

1 pound hamburger
1/2 cup cooked rice
1 egg

1/8 chili powder
1/2 cup chopped onion
1/2 teaspoon salt

Mix well and shape into balls, sear in hot fat. Pour following sauce over and cook 20 minutes: 2 cups strained tomatoes, 1 teaspoon sugar, 2 whole cloves, 1 teaspoon pickling spice, 1 teaspoon salt. When well done, strain. Add 2 tablespoons butter, 1 1/2 tablespoons flour, and 1/4 teaspoons dry mustard. Mix well into tomato sauce and rice, bring to a boil and pour over meat balls.

Henrietta Bubak

HAM LOAF

1 pound smoked ham, ground
Add 1 1/2 cups cracker crumbs
2 eggs, beaten
1/4 teaspoon pepper

1 pound beef, ground
1/2 cup milk
1 teaspoon prepared mustard
1 tablespoon brown sugar

Mix well and bake in loaf.

Marion Foss

RAREBIT

One slightly beaten egg in 1 cup filled with sweet milk, add to melted cheese (about 1 pound). Cook until thick. Serve on crackers sprinkled with red pepper.

Mrs. K. D. Munro

BARBECUE HAMBURGERS

2 pounds hamburger
1 teaspoon salt

1 onion
1 teaspoon pepper

Barbecue Sauce

1 quart tomato juice
1 tablespoon chili powder

Brown onions and hamburger together. Cook and add remaining ingredients. Serve.

Henrietta Bubak

HAMBURGER HOT DISH

1 pound hamburger
6 or 8 potatoes
1 can tomatoes

2 onions
1 tablespoon salt

Press hamburger in baking dish. Layer of sliced onions, sliced potatoes, and salt. Pour tomatoes over top. Bake 1 hour.

Mrs. Eva De Greef

PHEASANT IN CREAM

Cut pheasant for serving. Roll in flour, seasoned with salt and pepper. Fry in deep butter until well browned. Cover with cream and bake in oven until tender or done.

Mrs. K. D. Munro

BREAD



Jurgens & Sons, Inc.

Complete Line Of
John Deere Implements
Tractors - Repairs - Delaval Cream Separators
Fairbanks Water Systems - Tractor Tires

Wilmot, South Dakota
Dial 2551

Milbank, South Dakota
Phone 18



Ortonville, Minnesota
Phone 45

L. H. McKenna

Druggist

The Rexall Store

Wilmot

South Dakota

B R E A D S

ORANGE ICEBOX ROLLS

1 cake yeast	1 1/2 cups lukewarm water
2/3 cup shortening	2/3 cup sugar
1 1/2 teaspoons salt	2 eggs
1 cup mashed potatoes	7 1/2 cups flour

Soften yeast in 1/2 cup of water. Cream fat, sugar, salt, and mashed potatoes. Add well beaten eggs and yeast mixture. Add remaining water and flour and knead until dough is smooth - Let double - cut down - cover tightly - place in icebox - use as desired. Keeps about a week.

For orange rolls - grated rind 2 oranges, 1 cup sugar, 1/2 cup orange juice and pulp, 2 tablespoons butter - cook juice and sugar 3 minutes. Add rind and butter when sirup is slightly thickened - cool.

Use 1/3 of above dough. Roll as for cinnamon rolls - spread with orange mixture, sprinkle with sugar and roll up like jelly roll. Slice in 1 inch slices. Place in buttered muffin pans. Let rise until doubled in bulk. Bake 20 minutes in a 425 degree oven. Makes about 15 rolls.

For poppy seed Kolachys. Make dough into small balls, grease well - place in pan with sides just touching - let rise until light - make deep impression in center of each roll with handle of wooden spoon - place teaspoon of filling in each and bake.

Poppy Seed Filling

Mix 1/3 cup poppy seed with 6 teaspoons evaporated milk. (not diluted), 4 tablespoons sugar, 3 dashes cloves, grated rind 1/2 lemon. Bake about 20 minutes in a 425 degree oven.

Erma Minder

FLUFFY YEAST MUFFINS

Scald 1 cup milk; add 2 tablespoons sugar, 1 teaspoon salt and 2 tablespoons shortening - cool to lukewarm. Dissolve 1 cake compressed yeast in 1/4 cup lukewarm water. Add to milk mixture. Add 1 well beaten egg and flour to make moderately stiff batter - about 2 1/2 cups. Beat until smooth. Cover and let rise in warm place until light - about 1 hour. Fill well greased 2 3/4 inch muffin pans half full. Cover and let rise until double in bulk, about 1/2 hour. Bake in moderate oven (375 degrees) about 30 minutes. Makes 12 muffins.

Mrs. Geo. Minder

SUGARY CINNAMON ROLLS

1 cup milk, scalded	1/4 cup sugar
1/4 cup shortening	1 teaspoon salt
1 cake fresh or granular yeast	1/4 cup lukewarm water
2 well beaten eggs	3 1/2 cups flour

Combine milk, shortening, sugar, and salt - cool to lukewarm - add yeast softened in lukewarm water. Add eggs - gradually stir in flour to form soft dough.

Beat vigorously - cover with damp cloth. Let rise in warm place until double - about 2 hours. Turn onto lightly floured board. Knead dough slightly. Let rest for 10 minutes covered. Roll out to oblong shape 1/4 inch thick. Brush with melted butter, sprinkle with 1/4 cup sugar mixed with 2 teaspoons cinnamon - raisins or nuts may be added if liked. Roll like jelly roll - cut in 1 inch slices. Place cut side down in shallow pan of sugar. Let stand 5 minutes. Arrange rolls sugared side up in 2 greased 9 inch pans - cover - let rise until double. Bake in moderately hot oven (375 degrees) 25 minutes. Makes 18 rolls.

Mrs. Geo. Minder

TOMATO CLOVER LEAF ROLLS

1 cup tomato juice	2 tablespoons sugar
1 1/4 teaspoons salt	2 tablespoons melted shortening
1 cake compressed yeast	1 teaspoon sugar
2 tablespoons lukewarm water	
3 1/2 to 4 cups sifted flour	

Scald tomato juice with 2 tablespoons sugar, salt, and shortening - cool to lukewarm. Soften yeast in lukewarm water - add the teaspoon sugar and stir into the first mixture. Add as much flour as can be stirred into the dough without kneading - 3 1/2 to 4 cups. Brush with melted butter and let rise to nearly double in bulk. Turn onto floured board - knead until dough can be easily handled, roll out to 1/2 inch thickness - cut in strips 1 inch wide and then cut again to form 1 inch squares. Form these squares into balls about 3/4 inch in diameter. Place 3 balls in each section of greased muffin pans - cover and let rise until nearly doubled, about 1 to 2 hours. Bake in hot oven (425 degrees) for 12 to 15 minutes. Remove from pans - brush with melted butter and cool - makes about 2 dozen rolls.

Erma Minder

NUT BREAD

Two cups sugar, 2 eggs, 2 cups sour milk, 1 teaspoon soda, 1 teaspoon baking powder, pinch of salt, 3 1/2 to 4 cups flour, and 1 cup chopped walnut meats. Take in order given.

Mrs. K. D. Munro

PRUNE BREAD

2 cups coarsely chopped prunes	2 tablespoons shortening
1 tablespoon sugar	1 tablespoon salt
2 cups milk, scalded	1 cake compressed yeast
1/4 cup warm water	6 to 7 cups flour, sifted
1/2 cup chopped nuts	before measuring

Cook 1 pound prunes in water to cover until tender. Drain. Remove pits and chop with coarse knife or food chopper - measure. Combine shortening, sugar, and salt in large bowl. Add scalded milk - stir and cool to lukewarm and add yeast dissolved in the warm water. Add about 3 cups flour to yeast mixture - beat until smooth. Stir in prunes and nuts and blend well. Add remaining flour to make a stiff dough - turn out on floured board and knead until dough is smooth and does not stick to fingers, return to greased bowl - brush top with melted shortening - cover - let rise until double in bulk. Toss on board, cut into 2 loaves of about 1 1/2 pounds each or make 3 small loaves. Knead into loaves and place in greased bread pans - cover and let rise until dough reaches top of pan. Bake in hot oven (400 degrees) about 1 hour for large loaves, 45 to 50 minutes for small.

Mrs. Geo Minder

DANISH RYE BREAD

2 packages dry granular yeast	4 cups rye flour
4 cups potato water	1/4 cup shortening
2 level tablespoons salt	2 tablespoons sugar
2 cups white flour	2 cups graham flour
2 additional cups rye flour	

Use large mixing bowl - place 4 cups rye flour in bowl - add boiling hot potato water. Use wooden spoon, stir until free from lumps - let cool to lukewarm. Add yeast dissolved in 1 cup lukewarm water. Add sugar - cover and let rise in warm place 30 minutes. Add melted shortening, salt, and rest of flour - stir with wooden spoon - when you have ball of dough that does not stick to bowl, grease your hands and mix quickly - mixture will be slightly sticky because last rye flour is not scalded. Clean and grease bowl - let dough rise another 30 minutes. Pour cup of corn meal over bread board - pour dough onto board - divide into 4 parts - work dough very lightly - mold into shape of rye loaves. Slide onto a greased cooky sheet - with sharp knife cut several gashes across top of each loaf. There should be plenty of corn meal all over loaves. Let rise 20 minutes, bake 45 minutes in a 375 degree oven - crust should be nice and brown - if soft crust is wanted brush with melted butter - if crisp crust is desired do not coat with shortening.

Mrs. Geo Minder

SWEDISH RYE BREAD

- | | |
|------------------------------|-----------------------------|
| 1 cake compressed yeast | 2 teaspoons salt |
| 2 cups water | 1/2 cup light brown syrup |
| 1/4 cup molasses | 2 1/2 cups medium rye flour |
| 5 1/2 cups all-purpose flour | 2 tablespoons shortening |

Crumble yeast in water which is just lukewarm. When yeast is dissolved add salt, molasses, and syrup (using part syrup and part molasses, give a flavor like Swedish syrup). Add all flour at once to the liquid and work in thoroughly with the hands working in softened shortening at the same time. When thoroughly mixed - knead dough gently in bowl until smooth. Rye dough has a tendency to become much softer than other bread dough but the softer and more pliable the dough the more tender loaf it will make. Round up dough and place in greased bowl where temperature is about 85 degrees. It should double in bulk in about 1 1/2 to 2 hours. Punch down and let rise to one and three fourths its bulk. (About 45 minutes.) Punch down and divide into 3 parts - let stand 20 minutes to come back - mold into loaves. Raisins may be added at this time. Let rise in well greased pans about 1 hour. Bake in a 425 degree oven 45 to 50 minutes.

Mrs. Geo Minder

BUTTERHORNS

- | | |
|-------------------------------------|--------------------|
| 1 cup milk, scalded | 1/2 cup shortening |
| 1/2 cup sugar | 1 teaspoon salt |
| 3 beaten eggs | 4 1/2 cups flour |
| 1 cake fresh or 1 package dry yeast | |

Combine milk, shortening, sugar, and salt. Cool to lukewarm. Add crumbled yeast and stir well. Add eggs then flour, mix to smooth, soft dough. Knead lightly on floured surface. Place dough in greased bowl. Cover well and let rise until doubled in bulk. Divide dough in thirds. Roll each third to a 9" circle. Brush with melted butter. Cut each circle like a pie 12 to 16 wedge shaped pieces. Roll each wedge starting with wide end and rolling to point. Arrange on baking sheet and brush with melted butter. Cover and let rise until very light. Bake 15 minutes at 400 degrees. Makes 3 dozen rolls.

Mrs. Geo Nerison

WAFFLES

- | | |
|--------------------|--------------------------------|
| 2 cups flour | 4 teaspoons baking powder |
| 3/4 teaspoons salt | 1 3/4 cups milk |
| 2 eggs | 1 tablespoon melted shortening |

Sift flour, baking powder, and salt. Add milk to yolks of eggs. Mix and add to dry ingredients. Add melted shortening and fold in beaten whites of eggs. Mrs. Max Beaver

CORN MEAL YEAST BREAD

1/2 cup corn meal	2 cups boiling water
2 tablespoons shortening	1/2 cup molasses or honey
3 teaspoons salt	2 cakes compressed yeast
1/2 cup lukewarm water	About 7 or 8 cups sifted all-purpose flour.

Add corn meal gradually to boiling water while stirring constantly. Then add shortening molasses and salt. Cool to lukewarm. Soften yeast in the lukewarm water - stir into corn meal mixture - add enough flour to make a stiff dough and knead well - place in greased bowl - cover - let rise to double in bulk. Punch down and let rise again for 45 minutes. Toss onto lightly floured board - knead well, adding more flour if necessary. Shape into 2 loaves, place in greased pans and let rise in warm place until nearly doubled in bulk. Bake in 425 degree oven for 15 minutes - reduce heat to 375 degrees, bake 45 minutes more. Remove from oven, brush with butter.

Erma Minder

WHOLE WHEAT NUT BREAD

2 cups scalded milk	2 tablespoons butter
2 tablespoons brown sugar	2 tablespoons honey
2 teaspoons salt	1/2 cake quick yeast
1/4 cup warm water	4 cups whole wheat flour
3 cups white flour	1/2 cup nut meats

Combine first five ingredients, when lukewarm, add yeast dissolved in 1/4 cup warm water. Add whole wheat flour, stirring well. Add white flour stirring and kneading. This makes a very stiff dough. Knead well, cut in two and form into loaves. Place in buttered pans and let rise until not quite doubled in bulk - preferably at about 72 degrees. Bake at 400 degrees about 50 minutes. This bread is firm and fine grained and most flavorful.

Mrs. E. J. Opsal

SUGAR FROST MUFFIN

3 cups homemade biscuit mix	2 eggs
1/2 cup brown sugar	1/2 teaspoon nutmeg
1 cup milk	

Beat 1 whole egg and 1 yolk, reserving one egg white for topping. Add brown sugar nutmeg and milk to eggs. Mix thoroughly. Combine liquid with biscuit mix and stir only until dry ingredients disappear. Fill greased muffin pans 1/2 full. Add a tablespoon of water to egg white and brush over tops of muffins. Sprinkle with granulated sugar to frost.

Mrs. George Nerison

CINNAMON TWIST

1 cake yeast	1 egg
1/2 cup lukewarm milk	4 teaspoons sugar
1/2 cup shortening	1/2 teaspoon salt
2 cups flour	2 cups sugar
1 tablespoon cinnamon	

Sift flour, sugar, salt. Cut in shortening, add beaten egg and yeast and milk. Mix well with spoon. Put in clean dish towel, tie up and put in a pan of cold water until it rises to the top. Squeeze off water (1 hour). Take a tablespoon of dough out at a time and dip into sugar and cinnamon mixture and put on greased cooking sheet, and let rise 1/2 hour. Bake in hot oven 20 minutes.

Henrietta Bubak

ICEBOX BUNS

Dissolve 1/2 cup sugar, 4 tablespoons shortening, 1 teaspoon salt, 2 cups boiling water. Stir well and cool. Soak 2 cakes of compressed yeast in 2 cups of warm water. Add yeast, 2 well beaten eggs, and 4 cups of flour to first mixture. Beat thoroughly. Stir in 3 more cups of flour. Put in cold place overnight. Pinch in rolls about size of door knob. Flatten them out. Let rise until light. Put in slow oven and increase heat.

Mrs. Eva DeGreef

OATMEAL ROLLS

Two cups boiling water pour over 1 cup rolled oats - cool; add 3 tablespoons salad oil - 1 package of fresh or granular yeast, softened in 1/3 cup lukewarm water - 1/3 cup brown sugar - 2 teaspoons salt. Beat in enough flour to make a soft dough - about 5 cups - knead - let rise until double - punch down - let double again. Roll out - shape into buns - let rise until doubled. Bake in a moderate oven (375 degrees) 20-25 minutes. Makes 3 to 4 dozen rolls.

Erma Minder

SPOON BREAD

3 cups milk	3 eggs
1 scant cup corn meal	Butter size of walnut
3 level teaspoons baking powder	1 teaspoon salt

Stir meal into 2 cups of milk. Let come to a boil making a mush - add balance of milk - well beaten eggs - salt - baking powder and melted butter. Bake in moderate oven (350 degrees) 5 to 6 minutes. Bake in earthen ware dish. Serve in pan in which it was baked. Very good with sausage and gravy.

Mrs. Geo Minder

HARVEST GRIDDLE CAKES

1 cup sifted flour

Sift with:

2 1/2 teaspoons baking powder	3/4 teaspoon salt
1 tablespoon sugar	2 eggs beaten
1 1/4 cups milk	1 cup slightly crushed bran or wheat or corn flakes
3 tablespoons melted fat or cooking oil	

Combine eggs and milk and add gradually to sifted dry ingredients - beat until smooth - add cereal flakes and shortening - bake - makes 12 - 4 inch cakes.

Mrs. Geo Minder

STEAMED BROWN BREAD

Mix well:

3 cups corn meal	1 1/2 cups rye flour
1 1/2 cups whole wheat flour	1 1/2 cups oatmeal, ground
1 1/2 cups white flour	4 1/2 teaspoons salt
1 1/2 cups sugar	3 teaspoons soda

Add to:

1 1/2 cups molasses	4 1/3 cups sour milk
6 tablespoons melted fat	3 cups raisins (if liked)
1 cup nuts (also optional)	

Fill quart molds 3/4 full, cover tightly and steam 3 hours.
Makes 3 large loaves.

Erma Minder

DATE-NUT LOAF

1 cup dates	1 teaspoon vanilla
1 teaspoon soda	1/2 teaspoon salt
1 cup boiling water	1 teaspoon baking powder
3/4 cup dark syrup	1 1/2 cups flour
2 eggs	1/2 cup chopped nuts

Cut the dates fine. Dissolve the soda in the boiling water and pour over dates. Let cool; add the syrup, eggs, vanilla, salt, baking powder, and flour. Mix in order given and add nuts. Bake in slow oven 1 hour.

Henrietta Bubak

ROSETTES

2 eggs	2 tablespoons sugar
Pinch of salt	1 cup milk
1 1/2 cups flour	1 cup milk

Mix smooth batter. Dip hot rosette iron in dough then place in smoking hot lard until slightly brown. If lard is too cold the batter will stick to iron. If too hot they fall off iron too fast to be crisp.

Mrs. Geo Sorbel

NUT BREAD

- | | |
|---------------------|---------------------------|
| 1/2 cup white sugar | 1 cup milk |
| 1 egg | |
| Mix thoroughly: | |
| 3 cups flour | 3 teaspoons baking powder |
| 1 cup walnut meats | Salt |

Let rise in bread loaf pan 20 minutes and bake an hour at 325 degrees.

Mrs. E. J. Opsal

BANANA LOAF

(Bread)

- | | |
|-------------------------------------|----------------------------------|
| 1/2 cup shortening | 1 cup sugar |
| 2 eggs - yolks and whites separated | 8 tablespoons cold water |
| 2 1/2 cups flour | 3 ripe bananas, mashed with fork |
| 1 teaspoon soda | 1 teaspoon baking powder |

Bake in loaf pan an hour in rather slow oven.

Mrs. E. J. Opsal

WHOLE WHEAT NUT BREAD

- | | |
|--------------------|--------------------------|
| 1 cup sugar | 1 cup sour cream |
| 1 cup sour milk | 2 cups whole wheat flour |
| 2 cups white flour | 1 teaspoon soda |
| 1 cup nuts | 1/2 teaspoon salt |
| 1 cup dates | 1 egg |

Mix sugar, cream, and milk together; add dry ingredients and mix well. Add dates and well beaten egg. Bake in loaf pans. Makes two loaves.

Marian Foss

NORWEGIAN FATIMAN

Beat:

- | | |
|---------------------|---------------------|
| 3 eggs | 3 tablespoons sugar |
| 3 tablespoons water | Vanilla |
- Flour enough to roll out

Cut in any shape, usually diamond, and fry as doughnuts in deep fat. Roll in powdered sugar.

Mrs. E. J. Opsal

PERFECT BUCKWHEAT CAKES

One-half cup buttermilk or sour milk, 1/2 yeast cake, dissolved in 1/2 cup lukewarm water, 1/2 teaspoon salt. Add buckwheat flour, gradually beating each spoonful. When batter spreads on edge of spoon no more flour is needed. Let stand in a warm place overnight. In the morning add 1 level teaspoon soda and 1 tablespoon molasses or brown sugar. Beat hard before baking.

Mrs. George Minder

DATE BREAD

One package dates in 1 cup boiling water. Let stand until cold. One teaspoon soda in mixture, 1 scant cup sugar, 1 egg, pinch of salt, butter size of egg, 1 teaspoon vanilla, 3 cups flour, 1 teaspoon baking powder, 1/2 cup walnut meats. Bake one hour.

Helen Mees

BRAN ROLLS

3 cups milk	2 tablespoons butter, melted
2 tablespoons molasses or honey	2 tablespoons brown sugar
2 1/2 cups bran	1 1/2 cups graham flour
1/2 teaspoon soda	2 cakes compressed yeast
3 3/4 cups white flour	1 tablespoon salt

Scald milk - add sugar, butter, molasses, and salt - when cool add yeast - dissolve well - add graham flour - put in greased bowl - let double in bulk - work down and let double again - roll out 1/2 inch thick - make into parker house rolls - let rise about 40 minutes. Bake in moderate oven about 20 minutes.

Mrs. George Minder

DUMPLINGS

1 cup flour	1 teaspoon baking powder
1 teaspoon salt	1 tablespoon butter

Mix dry ingredients and work butter in with fingers like you mix pie crust then beat one egg, add 1/4 to 1/2 cup milk (medium soft dough). Mix part of milk with egg and add rest if needed. Boil 10 to 20 minutes (in tight covered kettle). If you thicken the gravy first it is better.

Mrs. F. M. White

EGG DUMPLINGS

Beat 2 eggs, add 1/4 teaspoon of salt, 2 tablespoons milk. Sift 1 cup flour with 1 scant teaspoon baking powder. Add egg mixture and more flour if necessary to make a real thick batter. Drop by teaspoon in boiling soup. Cover and cook 10 minutes.

Mrs. Eva De Greef

CHICKEN DUMPLINGS

(Fool Proof)

1 egg, beaten	1 1/4 teaspoons baking powder
1 tablespoon sour milk	
3/4 cup flour	1/4 teaspoon salt

Mix well together and drop by spoonfuls into boiling broth and cook 15 minutes.

Henrietta Bubak

NOODLES

- | | |
|--------------------------|-----------------|
| 2 eggs, yolks beaten | 1 teaspoon lard |
| 2 tablespoons cream | Salt |
| 1 teaspoon baking powder | 1 cup flour |

Mix well and roll out and cut into thin strips, drop into boiling broth and boil 10 minutes. Serve.

Henrietta Bubak

WAFFLES

- | | |
|----------------------------|---------------|
| 2 eggs, beaten separately | 1/4 cup sugar |
| 1/4 cup melted butter | 1 cup milk |
| 1 cup flour | Speck of salt |
| 1/2 teaspoon baking powder | |

Sift flour, salt, and baking powder. Add to egg yolks, sugar, milk, and butter. Fold in egg whites last.

Henrietta Christianson

BANANA BREAD

- | | |
|-------------------------|-----------------------|
| 1 cup sugar | 1/2 cup shortening |
| 2 eggs | 2 or 3 mashed bananas |
| 4 tablespoons sour milk | 1 teaspoon soda |
| 2 cups flour | Pinch of salt |

Hazel Smith

BREAD

- | | |
|--|-----------------------|
| 2 1/2 cups scalded milk | 2 1/2 cups cold water |
| Soak together in 1 cup lukewarm water: | |
| 2 tablespoons salt | 3 tablespoons sugar |
| 1 cup lukewarm water | 2 cakes yeast |

Add this mixture to other and add flour and 3 tablespoons melted shortening.

Hazel Smith

BUNS

- | | |
|-----------------------|----------------------------|
| 1 yeast cake | 1 cup sugar |
| 3/4 cup lard | 2 teaspoons salt (rounded) |
| 4 cups lukewarm water | |

Flour enough to knead like bread. Bake 20 minutes.

Hazel Smith

GOOD GRIDDLE CAKES

- | | |
|---------------------------------|---------------------------|
| 3 eggs, well beaten | 3 cups sour or buttermilk |
| 3 cups flour, sifted with: | |
| 1 teaspoon soda | 1 teaspoon sugar |
| 6 teaspoons baking powder | |
| 2 tablespoons melted shortening | |

If sweet milk is used omit soda.

Mrs. George Minder

PEANUT BREAD

1 egg	1 3/4 cups sweet milk
1/2 cup sugar	3 1/2 cups flour
1 teaspoon salt	4 teaspoons baking powder
1 cup peanuts chopped	

Rise 20 minutes. Bake 1 hour.

Mrs. George Sorbel

DESSERTS PASTRIES



Christianson, Inc.

Chrysler - Plymouth - I.H. Farm Equipment

Mobilgas - Mobiloils

Dial 2291

Wilmot

South Dakota

GAMBLES

“The Friendly Store”

Dry Goods
Hardware
Appliances
Bottle Gas
Auto Supplies

The Complete Shopping Center

Dial 2881

Wilmot

South Dakota

DESSERTS

ANGEL FOOD LEMON ICEBOX DESSERT

1/2 cup butter
4 eggs

1 1/4 cups sugar
1 lemon or 1/3 cup juice

Cream butter and sugar well. Add beaten yolks and juice and lastly beaten whites. Divide a large angel food in 3 parts. Put 1/3 of it broken in bits in bottom of shallow pan, add layer of egg mixture then one of cake until all is used, having filling on top. Chill 24 hours. Serve with whipped cream.

Mrs. E. J. Opsal

DATE CRUMBLE DESSERT

1 cup flour
1/2 cup butter
1 teaspoon soda

1 cup oatmeal (quick cooking)
1 cup sugar

Mix thoroughly:

1/2 pound dates, cut fine
1 cup water

1/2 cup sugar

Boil until it thickens a little. Put over 1/2 of first mixture in bottom of pan, spread on date mixture. Add remainder of first mixture. Bake in medium oven until top is golden brown.

Mrs. E. J. Opsal

CHOCOLATE DELIGHT

(Dessert)

1 cup powdered sugar
Cream together.

1/3 of a pound can of chocolate syrup
1 cup nut meats
3 eggs

1/4 cup butter
1/2 pound marshmallows cut in fourths
16 graham crackers

Add yolks to sugar and butter mixture then chocolate. Add nuts and mallows. Beat whites and fold in last. Use half crushed crackers in bottom of large shallow pan, put chocolate mixture on them and cover with the rest of crumbs. Chill overnight and serve with whipped cream or ice cream.

Mrs. E. J. Opsal

APPLE CRISP

Peel 6 small apples and cut up like you do for pie. Put them in a buttered baking dish. Put 1/4 cup water on apples. Mix 1 cup brown sugar, 3/4 cup flour, and 1/2 cup butter. Put on top of apples and bake. Serve with whipped or plain cream.

Hazel Smith

SNOW BALLS
(Steamed Dessert)

1/2 cup butter
2 teaspoons baking powder
Add alternately with:

1 cup sugar
2 cups flour

1/2 cup milk
Add 4 beaten egg whites last.

Fill cups or molds half full and steam 1/2 hour.

Serve with sauce:

1 cup milk
1 egg yolk

1 cup sugar or less
Lemon or vanilla flavoring

Cook and pour over servings.

Another kind of sauce:

1 cup boiling water added to 1 cup sugar and 1 tablespoon flour mixed. Cook and add fresh or canned fruit or berries.

Mrs. E. J. Opsal

SUET PUDDING

2/3 cup suet, chopped fine
1 teaspoon soda
1/2 cup molasses
1 cup seeded raisins
1/2 teaspoon allspice and cloves

1 cup sour milk
1/2 cup sugar
1 egg, little salt (a pinch)
1 teaspoon cinnamon
2 cups flour

Steam 3 or 4 hours.

Dressing for suet pudding:

1/2 cup flour
2 cups water
2 eggs

1 cup sugar
1 tablespoon butter
1 lemon or lemon extract
or other flavoring

Boil until thick enough to stay on pudding.

Mrs. Harold V. Ekman

TWENTY-MINUTE STEAM PUDDING

1 tablespoon sugar
2/3 cup raisins
1/2 cup sweet milk
1/2 teaspoon soda
1 cup flour

1/2 cup ground suet
1/2 cup molasses
1/2 teaspoon salt
1 egg
1 teaspoon spices to suet
(1/2 teaspoon cinnamon)
(1/2 cloves, allspice, and
mace together)

Mix the above and place in deep custard cups and steam for 20 minutes. Serve with a lemon sauce.

Mrs. Lawrence Greiner

CHOCOLATE SYRUP (For Ice Cream)

1 cup dark syrup
Bring to boil and cool.

2/3 cup cocoa

Henrietta Bubak

SUET PUDDING

(Steamed)

1 cup finely chopped suet	1 cup molasses
1/2 cup sugar	1 cup buttermilk
3 cups flour	1 teaspoon soda
1 1/2 teaspoons salt	1/2 teaspoon each ginger, cloves, and nutmeg
1 teaspoon cinnamon	
Raisins and nuts to suit.	
Steam 3 hours.	

Mrs. E. J. Opsal

GRAHAM PUDDING

(Steamed)

2 eggs	3/4 cup sugar
1/4 cup molasses	1 cup buttermilk
4 cups graham flour	1 teaspoon soda
1 cup raisins or dates	Salt

Steam, in coffee cans filled half full, 1 hour. Serve warm with a lemon or vanilla custard sauce.

Mrs. E. J. Opsal

LEMON PUDDING

(Baked)

One cup sugar and 1 tablespoon butter, 2 rounding tablespoons flour worked together. One lemon - juice and grated rind of half of it, 2 egg yolks beaten in measuring cup and fill with milk, add to above. Fold in beaten whites and bake in a saucepan set in another of water. When cake, which has risen to top, is done and golden brown, the pudding is done. Can be baked in individual serving ramekins.

Mrs. E. J. Opsal

ROLY POLY PUDDING

1 cup flour	2 teaspoons baking powder
1 tablespoon sugar	1/2 teaspoon salt

Rub in 1 tablespoon lard and mix with 1/4 cup milk. Roll dough as thin as possible. Spread with any fruit, such as peaches or plums. Roll as a cinnamon roll and cut. Place in a baking dish leaving plenty of room between for spreading. Pour a syrup over and bake in oven at 350 degrees.

Syrup:

Boil together:

3/4 cup sugar	1 cup water
---------------	-------------

May use fresh or canned fruit.

Mrs. Harry Pierce

CARAMEL DUMPLINGS

(Dessert)

Sauce:

1 1/2 cups sugar
1 teaspoon butter

2 1/2 cups boiling water

Spread sugar evenly in a skillet on low heat. As sugar melts, stir occasionally so will caramelize evenly. When sugar is a light brown add butter and boiling water slowly. Cook over moderate heat 15 minutes. Pour into casserole.

Dumplings:

2 tablespoons shortening

1/4 cup milk

2 tablespoons sugar

1/2 teaspoon salt

1 1/2 cups flour

1 1/2 teaspoons baking powder

1 teaspoon vanilla

2 tablespoons chopped nuts

Cream shortening and sugar. Sift salt, baking powder, and flour. Add to creamed mixture; add nuts and vanilla. Mix well - mixture will be quite thick. Make the dumplings while sirup is cooking. Drop by spoonfuls into the hot sauce. Bake in moderate oven (375 degrees) for about 1/2 hour or until top is light brown and sirup bubbles. Serve hot with sauce over each serving. Is better served with top milk as pudding is very sweet.

Mrs. Alice Harris

PLUM PUDDING

1 cup suet, chopped fine

2 cups fine bread crumbs

3/4 cup sugar

1/2 teaspoon salt

1 teaspoon each cloves, nutmeg, and cinnamon

1 cup seedless raisins

1/2 cup diced citron

1 cup currants

1/3 cup flour

1/2 cup walnuts

3/4 cup mild molasses

1/2 teaspoon soda

6 eggs, well beaten

Steam 3 hours.

Mrs. George Nerison

REFRIGERATOR DESSERT

1 pound vanilla wafers

1/2 cup butter

1 cup powdered sugar

2 eggs

1 1/2 cups whipping cream

Medium size can each - apricots, pineapple

Crumb wafers, use 1/2 for first layer in deep square cake tin. Cream butter and powdered sugar. Add beaten egg yolks. Beat well. Fold in egg whites. Spread over layer of wafer crumbs. Arrange fruit over mixture. Then cover with whipped cream. Finally top layer with crumbs. Keep in refrigerator overnight or at least 3 or 4 hours.

Hazel Smith

PEAR DESSERT

- | | |
|---|--------------------------|
| 1 cup pear juice | 1/3 cup sugar |
| 1 tablespoon gelatine dissolved in 1/3 cup cold water | 1 cup diced canned pears |
| 1/4 teaspoon salt | 1/4 cup lemon juice |
| 1/8 teaspoon ginger | 1/2 cup whipped cream |

Scald pear juice; then dissolve soaked gelatine in it. Add sugar, salt, lemon juice, and pears. Mix well and chill. When syrupy, divide into two parts. Pour 1/2 in fancy mold (rinsed in cold water). Beat remaining half until fluffy with rotary beater. Add ginger to cream and beat until stiff; then fold into beaten jello. Pour over plain jello. When set, remove from mold; serve with small swirls of whipped cream topped with nutmeg around outer edges. (6 servings)

Mrs. Cora Johnson

PINEAPPLE DESSERT

- | | |
|---------------------------|--------------------|
| 1 envelope plain gelatine | 1/2 cup cold water |
|---------------------------|--------------------|

Let stand 10 minutes.

6 egg yolks, beaten

Add:

1 cup sugar, gradually; add gelatin mix, and cook 10 minutes in double boiler. Add to stiffly beaten egg whites (6). Add 1 small can drained, crushed pineapple and walnuts. Butter pan, spread with graham cracker crumbs and add custard - top with crumbs (12 servings). May be topped with whipped cream.

Mrs. Lawrence Greiner

MARSHMALLOW DESSERT

(This amount equals about 2 quarts)

- | | |
|-------------------------|-------------------------------|
| 1 pound marshmallows | 1 cup milk |
| 1 pint whipping cream | 1 small can crushed pineapple |
| 1 small bottle cherries | |

Add nuts: optional

Put marshmallows and milk on stove and heat until the marshmallows are melted. Set to cool. Whip the cream and add to marshmallow mixture when cool. Add the well drained pineapple and diced cherries. Pour mixture into a large pan which has been lined with graham crackers. Sprinkle cracker crumbs on top and set to cool.

Mrs. Alice Hippen

AMBER SAUCE

- | | |
|-------------------|--------------------|
| 1 cup brown sugar | 1/2 cup corn sirup |
| 1/4 cup butter | 1/2 cup thin cream |

Combine and cook slowly for five minutes. Serve hot on pudding.

Lillian Hicks

LEMON JELLO DESSERT

1 package lemon jello	1/2 cup hot water
Juice and rind of one lemon	1/2 cup honey
Pinch of salt	1 can condensed milk, which has been chilled

Dissolve jello in hot water, add juice and rind of lemon, add honey and salt. Set aside until jello starts to congeal. Whip the cold condensed milk and combine with jello mixture. Use crushed vanilla wafers for bottom and topping.

Marian Foss

BAKED CUSTARD

4 eggs	1/3 cup sugar
1/2 teaspoon salt	1/2 teaspoon vanilla
2 1/2 cups milk	Nutmeg (optional)

Beat eggs slightly with a fork. Add sugar, salt, and vanilla. Add cold milk, stir until thoroughly mixed. Pour into custard cups or casserole and place in a pan. Pour boiling water around, until water almost comes to the level of custard. Bake in moderate oven until a silver knife comes out clean when inserted in center. Remove from water to cool. Chill and serve plain or with a sauce.

Margaret Greiner

DATE-NUT ROLL

1/2 cup sweetened condensed milk	2 teaspoons lemon juice
1 cup chopped dates	2 cups (1/2 pound) vanilla wafer crumbs
1/2 cup nut meats	Powdered sugar

Blend milk and lemon juice. Add vanilla crumbs. Mix well. Mix dates and nuts. Sprinkle a flat surface with powdered sugar. Lightly roll or pat crumb mixture on sugar into a rectangle shape. Spread with date mixture. Roll as for jelly roll. Wrap in waxed paper. Chill; slice, and serve with hard sauce or whipped cream. Makes 8 servings.

Hazel Smith

MARSHMALLOW ROLL

1 pound dates	1 pound nuts in shell
1 pound marshmallows	Small box of graham crackers
1 cup heavy cream (whipped)	

Cut dates and marshmallows. Reserve 4 crackers, roll the rest with the shelled nuts. Mix all together using hands. Shape into a long loaf and roll in the crumbs of the 4 crackers. Put in a cool place. Slice and serve with whipped cream.

Mrs. Lawrence Greiner

CHOCOLATE ROLL

5 egg yolks, well beaten 1/2 cup sugar
2 tablespoons flour 3 tablespoons cocoa

Beat egg whites until stiff, fold into other mixture. Bake in cookie pan. Turn out on wax paper or clean towel. Let cool a little, then spread with whipped cream or marshmallows and roll. Top with mocha frosting.

Mocha Frosting

1 1/2 cups powdered sugar 1 tablespoon coffee
1/8 tablespoon salt 4 tablespoons cocoa
1/4 cup butter 1 teaspoon vanilla

Sift sugar, cream, butter, add sugar. Beat until smooth. Add remaining ingredients. Beat until well blended.

Tena Lash

MAPLE WALNUT JELLO

1 package orange jello 1 cup boiling water
1 cup Log Cabin Syrup 1 cup chopped walnuts

Dissolve jello in boiling water, add syrup. Chill. When slightly thickened add nuts.

Mrs. Lawrence Greiner

MARSHMALLOW SAUCE

Use on gingerbread or on hot baked apples.

1 egg white 7/8 cup confectioners sugar
1/2 cup corn sirup 1/2 teaspoon vanilla

Beat egg white dry - add sugar gradually while beating - then corn sirup and vanilla. Beat until fluffy. Makes 2 cups. Store in icebox in covered jar.

Marilyn Minder

LEMON SAUCE

1/2 cup sugar 1 tablespoon grated lemon
1 tablespoon cornstarch rind
1 cup boiling water 3 tablespoons lemon juice
2 tablespoons butter 1/8 teaspoon salt

Combine sugar and cornstarch; dissolve in boiling water. Cook slowly, stirring constantly until thickened and clear. Remove from heat and add remaining ingredients. Serve hot or cold on cakes, gingerbread, and pudding. Makes about 1 1/2 cups.

Mrs. Lawrence Greiner

CALIFORNIA PUDDING SAUCE

Thoroughly cream 1/2 cup butter, adding gradually 1 cup brown sugar and 4 tablespoons heavy cream, added drop by drop. Add 4 tablespoons finely chopped walnuts and 2 tablespoons chopped dates, 1/2 teaspoon lemon extract or 1 teaspoon lemon juice. This is good on any steamed pudding.

Mrs. George Nerison

PASTRIES

FRESH RHUBARB PIE

Select early red rhubarb. If tender do not peel - cut into 1 inch pieces (1 pound makes 2 cups). Use more or less sugar depending on tartness of rhubarb.

For a 9 inch pie:

4 cups cut up rhubarb	6 tablespoons flour
1 1/2 to 2 cups sugar	1 tablespoon butter

Mix flour and sugar - sprinkle 1/4 of it over chilled pastry in pan. Heap up rhubarb in pan - sprinkle remaining flour and sugar over it. Dot with butter - cover with top crust. Sprinkle top with sugar. Bake 1 hour or until crust is nicely browned and rhubarb well cooked. Serve slightly warm. Temperature 450 degrees (hot oven) 15 minutes then 350 degrees (medium oven) to finish.

Mrs. Geo Minder

ANGEL'S DELIGHT

(Pie)

To one 7 ounce package of marshmallows add one half cup milk. Dissolve in top of double boiler. Cool. Add one half pint cream which has been whipped. Fold in any type of fruit, cubed. Peaches, raspberries, fruit cocktail (drained), etc. Pour into graham cracker crust. Sprinkle a few crumbs over the top. Leave in refrigerator overnight. For crust, roll eighteen graham crackers fine. Add 4 tablespoons melted butter, mix well and put into pie tin.

Mrs. Howard Hanson

SILVER PIE

1/2 cup sugar	2 cups strawberries
1/2 cup water	2 egg whites
1 heaping tablespoon cornstarch	

Boil sugar, water and cornstarch until clear. While still hot add it to stiffly beaten egg whites. Tablespoon at a time. Beat well after each addition. Cool, when cool add berries, and pour into a baked pie shell. Top with whipped cream. To washed or sliced berries add about 3 tablespoons sugar and let stand while making filling. Do not add juice or pie will run.

Hazel Smith

SOUR CREAM PIE

Beat 1 egg thoroughly and add to it, 1 cup sugar. Then stir in 1 cup of thick sour cream. Then add 1 cup of chopped raisins and 1 tablespoon of cinnamon, 1/4 teaspoon cloves and a pinch of salt. Bake in moderate oven with either 1 or 2 crusts.

Mrs. Huber Fryer

LEMON MERINGUE PIE

Filling:

1 1/2 cups sugar	2 cups boiling water
4 tablespoons cornstarch	4 tablespoons flour
3 egg yolks	Grated rind of one lemon
6 tablespoons lemon juice	2 tablespoons butter

Mix cornstarch, flour, and sugar. Add boiling water, stirring constantly. Cook for five minutes, continuing to stir. Add butter, lemon juice, and rind and beaten egg yolk. Turn heat off, or very low, continue cooking and stirring until thick. Cool filling and pour into baked shell. Top with meringue made with three egg whites, beaten stiff and blended with 6 tablespoons of granulated sugar. Bake at 350 degrees for 15 to 20 minutes or until golden brown.

BOILING WATER PIE CRUST

1/4 cup boiling water	1/2 cup soft lard
1 1/2 cups sifted flour	1/2 teaspoon salt
1/2 teaspoon baking powder	

Pour boiling water over lard and stir until smooth. Measure flour and sift with salt and baking powder. Add to lard and water mixture, stirring only until blended. Chill before using.

Florence Porter

BUTTERSCOTCH PIE

Melt and mix together 1 cup brown sugar, 2 1/2 tablespoons butter, 2 tablespoons milk. Cook this mixture slowly for five minutes. Have ready 3 tablespoons flour, blended with 1 cup milk, 2 egg yolks, 1 teaspoon vanilla. Combine with other mixture and cook until thick. Put in ready baked shell, cover with meringue and brown. Shredded cocoanut may be added for variety.

Mrs. L. H. McKenna

BOSTON CREAM PIE

Two eggs, well beaten, add 1 cup sugar, 1 cup cream (sour) with 1 teaspoon soda, 1 teaspoon vanilla, pinch of salt, 2 cups flour, 1 teaspoon baking powder. Bake in 2 9 inch layer cake pans.

Cream filling:

Two cups milk, bring to boil; 2 eggs, beaten well, add 1 cup sugar, heaping 2 tablespoons cornstarch. Mix all together, add cold milk, beat well, add to boiling milk. Cook until thick. Add 1 teaspoon vanilla. Put this filling between layers, and serve topped with whipped cream.

Mrs. Winston
Christianson

GRAHAM CRACKER PIE

18 graham crackers (rolled fine) 1/2 cup melted butter
1/4 cup sugar (or less)

Mix the above together and save out about 1 tablespoon for top.

Filling:

2 cups milk 2 teaspoons cornstarch
Yolk of 3 eggs (beaten) 1 cup sugar (scant)

Mix starch with yolks and combine with remaining ingredients.

Hazel Smith

LEMON SPONGE PIE

1 cup sugar 2 tablespoons flour
Mixed together.
3 egg yolks, beaten Juice and grated rind of one
2 teaspoons melted butter large lemon
A little salt 1 cup milk
3 egg whites, beaten stiff and added last

Bake in unbaked pie shell.

Mrs. J. T. Torstenson

FRENCH APPLE PIE

Make pastry for 1 crust pie, 9 inch. Fit into pan, build up fluted edge - chill and fill with apples as usual - then sprinkle with this crumb topping.

Crumb topping for 9 inch pie:

Cream together 1/2 cup butter, 1/2 cup brown sugar, cut in 1 cup flour. Serve warm with plain or whipped cream. Bake 45 minutes to 1 hour in 450 degree hot oven for 10 minutes and finish with medium oven (350 degrees).

Erma Minder

PUMPKIN CHIFFON PIE

Pie shell baked

1 tablespoon gelatin in 3 egg yolks - beat slightly
1/4 cup cold water 1/2 cup sugar
1 1/4 cup pumpkin 1/2 cup milk
1/4 teaspoon salt 1/2 teaspoon cinnamon
1/2 teaspoon nutmeg

Custard:

Cook and stir over hot water until starts sheeting from spoon. Put in gelatin, cool thoroughly - add, when set, 1/2 cup sugar, fold in 3 egg whites, whipped stiff, and 1/4 teaspoon salt. Fill pie shell, chill several hours, top with whipped cream.

Florence Porter

RHUBARB PIE

2 1/2 cups finely cut rhubarb 2 egg yolks, beaten
1 cup sugar 1 tablespoon flour
3 tablespoons water

Pour boiling water over rhubarb and let stand for five minutes, drain. Add egg yolks, sugar, flavor (vanilla), and water. Put in unbaked crust. When pie is done add meringue and brown.

Mrs. Howard Hanson

HONEYMOON SPECIAL

(Pie)

Yolks of 3 eggs Juice of 1 lemon
1/2 cup sugar

Cook in double boiler until like a custard and let cool. Three egg whites beaten stiff, then add 1/2 cup sugar and continue beating until light and smooth. Fold whites into cooked yolks. Fill baked crust. Brown quickly in hot oven as a meringue.

Mrs. Lawrence Greiner

MOCK CHERRY PIE

1 1/2 cups cranberries 1 cup sugar
1/2 cup water

Cook 10 minutes. Cool.

Add:

3/4 cup apricot pulp 1/2 teaspoon almond extract

Pour into unbaked crust. Cover with lattice top. Bake in hot oven about 30 minutes.

Mrs. George Minder

SOUR CREAM PIE

1 cup sour cream 1 cup sugar
1/2 cup raisins 1/2 teaspoon cinnamon
1/4 teaspoon cloves A pinch of nutmeg
Yolks of 3 eggs White of one egg
2 whites for meringue on top

Mix these together and put in an unbaked pie shell. Bake in 350 degree oven until done.

Margaret McKercher

PUMPKIN PIE FILLING

2 cups pumpkin 2 teaspoons cinnamon
1 teaspoon cloves 1 teaspoon of each of the
1 cup sugar following: spices, nutmeg,
1 1/2 cups milk and mace
1 teaspoon salt 3 eggs, beaten

Makes enough filling for 2 pies.

Mrs. Lawrence Greiner

PUMPKIN PIE FILLING

- | | |
|-----------------------|-----------------------------|
| 1 cup sugar | 2 eggs |
| 1 cup pumpkin (thick) | 1 teaspoon cinnamon |
| 1/2 teaspoon nutmeg | 1/2 teaspoon cloves |
| 1 teaspoon vanilla | 1/2 teaspoon salt |
| 2 cups milk | 2 tablespoons melted butter |
- Alice Eastman

RHUBARB PIE

- | | |
|---------------|-------------------------|
| 7/8 cup sugar | 2 tablespoons flour |
| 1 egg | 1 1/2 to 2 cups rhubarb |
- Mix all together and bake in two crust pie dough.
- Ethel Schliesman

PECAN PIE

- | | |
|----------------------|-----------------------------|
| 1/2 cup sugar | 1 cup syrup, light and dark |
| 1 cup pecans, halves | 3 eggs, slightly beaten |
| 1 teaspoon vanilla | 1/2 teaspoon salt |
- Add sugar, syrup, nuts, salt, and vanilla to eggs. Mix well. Pour into pastry shell. Bake in moderate oven 40 to 50 minutes.

Mrs. Floyd White

HOMEMADE PASTRY MIX

- | | |
|--------------------------|------------------|
| 6 cups all-purpose flour | 3 teaspoons salt |
| 2 cups lard | |

Cut lard into flour and salt mixture until the crumbs are about the size of small peas. Store in covered container in refrigerator until ready to use. Will keep at least a month. To make a single pie crust add about 2 tablespoons cold water slowly to 1 cup of pastry mix. Brush the upper crust with cream sprinkled with sugar for easier browning and glazing.

Mrs. George Nerison

CHESS CAKES

- | | |
|--|-------------|
| 2 cups sugar (1 cup brown and 1 cup white) | 1 cup water |
|--|-------------|
- Boil 10 minutes. Add
- | | |
|----------------|--|
| 1 cup cocoanut | |
|----------------|--|
- Boil 5 minutes. Add to mixture:
- | | |
|---------------------|-------------------|
| 1 tablespoon butter | 3 eggs, beaten up |
|---------------------|-------------------|
- Dip out in patty shells made of pie crust.

Mrs. K. D. Munro

COOKIES & CAKES



Wilmot State Bank

Member Federal Deposit Insurance Corporation

General Banking And All Kinds Of Insurance

Dial 2491

Wilmot

South Dakota

Farmers Co-op. Creamery

Wilmot Brand

Creamery Butter

“Pride Of Whetstone Valley”

Dial 2271

Wilmot

South Dakota

JOHNSON'S

Our Own Hardware

Post-War Goods At Pre-War Prices

Maytag And Philco Appliances

Dial 2581

Wilmot

South Dakota

BLUE RIBBON GINGER COOKIES

- | | |
|----------------------------------|---------------------|
| 3/4 cup shortening (part butter) | 1 cup sugar |
| 1/4 cup mild molasses | 1 beaten egg |
| 1/4 teaspoon salt | 2 cups flour |
| 2 teaspoons soda | 1 teaspoon cinnamon |
| 1/2 teaspoon cloves | 1 teaspoon ginger |

Add molasses and egg to creamed shortening and sugar. Beat well. Add sifted dry ingredients and mix well. Roll in small balls and place 2 inches apart on greased cookie sheet. Press down with tumbler bottom dipped in sugar. Bake at 375 degrees about 15 minutes.

Mrs. George Nerison

WHITE SUGAR COOKIES

- | | |
|---------------------------|---------------------|
| 3 cups flour | 1/4 teaspoon nutmeg |
| 2 teaspoons baking powder | 1 cup shortening |
| 1 scant teaspoon soda | |

Cut in shortening like for pie crust. In separate bowl

RANGER COOKIES

- | | |
|---------------------|----------------------------|
| 1 cup white sugar | 1 cup brown sugar |
| 1 cup shortening | 2 eggs, well beaten |
| 1 teaspoon vanilla | 1/2 teaspoon baking powder |
| 1 teaspoon soda | 1/2 teaspoon salt |
| 2 cups flour | 2 cups oatmeal |
| 2 cups wheat flakes | 1 cup coconut |
| 1 cup chopped nuts | |

Cream sugar and shortening. Add eggs and vanilla. Sift flour, baking powder, salt, and soda into this mixture. Add rest of ingredients. Drop on cookie sheet and press down with fork dipped in cold water. Bake at 375 degrees.

Mrs. Harry Pierce

DATE BARS

- | | |
|--------------------|---------------------|
| 1 1/4 cups oatmeal | 1 1/4 cups flour |
| 3/4 cup shortening | Pinch salt and soda |
| 1 cup brown sugar | |

Mix all together like pie crust. Put half of mixture on bottom of a large cake pan and press down flat. Cover with a paste as follows:

- | | |
|------------------|---------------|
| ! 1/2 cups dates | 3/4 cup sugar |
| 1 cup water | |

Cook until thick. Cover with other half of mixture, patting down smoothly. Bake in a slow oven for about 45 minutes. Cut in bars.

Mrs. Edwin Alinder

Wilmot State Bank

Member Federal Deposit Insurance Corporation

General Banking And All Kinds Of Insurance

Dial 2491

Wilmot

South Dakota

Farm

teaspoon salt

Mrs. James Nielson

PINEAPPLE COOKIES

- | | |
|---------------------|--------------------------|
| 1/2 cup shortening | 1/4 teaspoon soda |
| 1/2 cup brown sugar | 1 teaspoon baking powder |
| 1/2 cup white sugar | 2 cups flour (sift) |
| 1 egg (well beaten) | 1/2 cup pineapple |
| 1/4 teaspoon salt | 1/2 cup nuts |
| 1 teaspoon vanilla | |

Cream shortening and sugar. Add egg and pineapple and flavoring. Sift flour, salt, baking powder, and soda. Add to first mixture. Add nuts and mix thoroughly. Drop from spoon on baking sheet and bake 10 minutes.

Hazel Smith

BROWNIES

- | | |
|--------------------|----------------------------|
| 1/4 cup shortening | 2 squares melted chocolate |
| 1 cup sugar | 2 eggs |
| 1/2 cup flour | 1/8 teaspoon salt |
| 1 teaspoon vanilla | 1 cup nuts |

Melt shortening and chocolate over hot water. Remove from heat. Blend in sugar and mix well. Blend in well beaten eggs. Sift flour once before measuring. Sift flour and salt together and add to chocolate mixture. Blend in vanilla and nuts. Mix well. Bake at a temperature of 325 degrees for about 40 minutes.

Mrs. Edwin Alinder

BLUE RIBBON GINGER COOKIES

3/4 cup shortening (part butter)	1 cup sugar
1/4 cup mild molasses	1 beaten egg
1/4 teaspoon salt	2 cups flour
2 teaspoons soda	1 teaspoon cinnamon
1/2 teaspoon cloves	1 teaspoon ginger

Add molasses and egg to creamed shortening and sugar. Beat well. Add sifted dry ingredients and mix well. Roll in small balls and place 2 inches apart on greased cookie sheet. Press down with tumbler bottom dipped in sugar. Bake at 375 degrees about 15 minutes.

Mrs. George Nerison

WHITE SUGAR COOKIES

3 cups flour	1/4 teaspoon nutmeg
2 teaspoons baking powder	1 cup shortening
1 scant teaspoon soda	

Cut in shortening like for pie crust. In separate bowl beat:

2 eggs	1 cup sugar
4 tablespoons milk	1 teaspoon vanilla

Add to the above. Roll out, cut and sprinkle with sugar. Moderate oven.

Mrs. Lena Hippen

DATE BARS

Here is an excellent way to use egg yolks when making angel food - 1 cup shortening, warm slightly and cream with 2 cups sugar, 10-11 egg yolks. Beat until very light and add 1/4 cup cold water. Stir into the creamed shortening and sugar - add 3 cups flour - 1 teaspoon salt - 1 1/2 pounds dates, cut fine - 1 cup nut meats. Beat well. Spread in shallow pans well greased (or cookie sheet), bake in a slow oven until firm and delicately brown. At 275 degrees about an hour. When cool cut in bars, roll in powdered sugar. Store in a tightly covered container. They may be put together in pairs with filling and topping of whipped cream and served as a pudding.

Marilyn Minder

FROZEN COOKIES

1 cup white sugar	1 cup brown sugar
1 cup lard	1 cup butter
3 eggs	1 teaspoon soda
1 teaspoon salt	1 teaspoon cinnamon
6 1/2 cups flour	1/2 pound nuts

Pack in rolls and freeze. Slice and bake in moderate oven.

Shirley Sorhel

DATE BARS

- | | |
|--------------------|-----------------------|
| 1 1/4 cups oatmeal | 1/4 cup melted butter |
| 1 1/4 cups flour | 1 teaspoon soda |
| 1 cup brown sugar | 1 teaspoon salt |

Mix as for pie crust.

Filling:

- | | |
|-------------------------|---------------|
| 1 pound dates, cut fine | 1/2 cup water |
| 1/2 cup sugar | |

Boil together until soft. Place half dough on bottom of pan, cover with date filling, then remainder of dough. Bake in moderate oven.

Mrs. Geo Sorbel

DATE BARS

- | | |
|---------------------|-----------------------|
| 1 1/4 cups oatmeal | 1 1/4 cups shortening |
| Pinch salt and soda | 1 cup brown sugar |

Mix all together like pie crust. Put half of mixture on bottom of a large cake pan and press down flat. Cover with a paste as follows:

- | | |
|------------------|---------------|
| 1 1/2 cups dates | 3/4 cup sugar |
| 1 cup water | |

Cook until thick. Cover with the other half of mixture, patting down smoothly. Bake in a slow oven for about 45 minutes. Cut in bars.

Mrs. Ed Alinder

CHINESE CHEWS

- | | |
|---------------------------|-------------|
| 1/2 cup butter | 1 cup flour |
| 2 tablespoons brown sugar | |

Mix and bake 10 minutes at 350 degrees.

Beat:

- | | |
|----------------------------|------------------------|
| 2 eggs | 1 1/2 cups brown sugar |
| 1/2 teaspoon baking powder | |

Add:

- | | |
|----------------------|--------------------|
| 2 tablespoons flour | 3/4 cup coconut |
| 1/2 cup chopped nuts | 1 teaspoon vanilla |

Pour over first mixture. Continue baking for 20 minutes longer at 350 degrees. Cut in squares - let cool in pan.

Mrs. Alice Harris

DATE FILLED COOKIES

- | | |
|--------------------|-----------------------|
| 2 cups brown sugar | 1 cup lard and butter |
| 3 eggs | 1 teaspoon soda |
| 1 teaspoon vanilla | 3 1/2 cups flour |

Filling:

- | | |
|---------------|---------------------|
| 1 pound dates | 1/2 cup white sugar |
| 1/2 cup water | |

Boil to make a paste.

Mrs. R. A. Holmes

FUDGE COOKIES

1 cup evaporated milk 2 squares chocolate
2 cups sugar 1 tablespoon butter
Dissolve: Chocolate in milk, add sugar and boil to soft ball stage as in candy.

Add:

1 tablespoon butter 1 tablespoon vanilla
24 cut marshmallows 1 cup nuts
3 cups crushed graham crackers

Stir and spread in a buttered pan. Does not need to be baked. Cut when partly set, in any size pieces.

Mrs. James Neilson

COCONUT STRIPS

Day-old white bread Sweetened condensed milk
Coconut, dry shredded

Slice bread $\frac{3}{4}$ inch thick, trim off crusts. Cut into strips $\frac{3}{4}$ by 2 inches long. Spread on all sides with sweetened condensed milk, covering well. Roll in finely shredded coconut. Brown lightly under low heat or toast on fork over coals. Delicious, tastes like angel food. Remember sweetened condensed milk must be used to succeed in this recipe.

Mrs. Alice Harris

COOKIES

(White)

One cup shortening, 2 cups sugar, 3 eggs (whipped), 1 cup flour with 1 teaspoon baking powder, grated rind of 1 lemon or vanilla or almond extract, 3 tablespoons water (cold), 3 more cups of flour. Stir in gradually, mixing well. Roll out to $\frac{1}{4}$ inch thickness. Bake on ungreased cookie sheet at 400 degrees until light brown.

Mrs. Howard Hanson

DATE COOKIES

1 cup white sugar 1 cup brown sugar
1 cup butter or other shortening 3 eggs
1 teaspoon soda 4 cups flour

Filling:

1 pound of dates 1/2 cup sugar
1 cup of water

Combine and cook until thick and cool. Spread the filling on the rolled out cookie dough and roll like a jelly roll. Set in a cool place overnight. Cut in slices and bake in hot oven.

Mrs. Walter Wunschel

GINGER SNAPS

- | | |
|--|----------------------|
| 1 cup molasses | 1 cup sugar |
| 1 cup shortening | 2 eggs |
| 1 tablespoon soda | 2 tablespoons ginger |
| 4 cups flour, sifted, or enough
to make stiff dough | |

Mix ingredients in order given and roll in marble sized balls. Place on greased cookie sheets and bake in moderate oven 10 to 15 minutes. Makes about 4 dozen.

Mrs. Huber Fryer

PEANUT BUTTER COOKIES

- | | |
|-------------------------|-----------------------|
| 1/2 cup shortening | 1/2 cup peanut butter |
| 1/2 cup brown sugar | 1/2 cup white sugar |
| 1 egg | 1/2 teaspoon vanilla |
| 1 1/2 cups sifted flour | 1 teaspoon soda |
| 1/4 teaspoon salt | |

Cream shortening and peanut butter together. Add sugar. Add beaten egg and vanilla. Sift flour, soda, and salt together and add to mixture. Form dough into small balls, size of marble, press with fork. Bake about 12 to 15 minutes.

• Mrs. Huber Fryer 375^o

PEANUT COOKIES

- | | |
|-----------------------|------------------------------------|
| 2 cups brown sugar | 2 eggs |
| 1/2 cup fat or butter | 2 1/2 cups flour |
| 1 cup ground peanuts | 1 teaspoon of cream of tar-
tar |
| 1 teaspoon vanilla | |
| 1 teaspoon soda | 1/2 teaspoon salt |

Mix all together and knead by hand, form in long roll and let stand overnight. In morning slice as thin as possible and bake in hot oven.

Mrs. Huber Fryer

MINCEMEAT BARS

- | | |
|----------------------|-------------------|
| 2 cups rolled oats | 1 3/4 cups flour |
| 1 cup brown sugar | 1/2 teaspoon soda |
| 1/2 cup butter | 1/2 cup lard |
| 1 1/2 cups mincemeat | |

Method:

Put oats through food chopper. Mix with the other dry ingredients; work in lard, butter, then pack half of mixture firmly in pan and spread mincemeat over first half. Spread mixture over the other half and bake forty minutes. Cool and cut in squares.

Ethel Schlusman

DATE BARS

1 cup sugar	3 eggs
1 cup chopped walnut meat	1 pound chopped dates
1 cup flour	1 teaspoon baking powder
Pinch salt	

Beat egg yolks, combine with sugar and stir until creamy. Mix together dry ingredients. Add nuts and dates. Add stiffly beaten whites alternately with the flour mixture to yolks and sugar. Bake in a shallow pan about 30 minutes. Cut in bars.

Mrs. Huber Fryer

OATMEAL COOKIES

1 cup sugar	1 cup melted butter
2 eggs	1/2 pound of raisins, boiled in 6 tablespoons of water
2 cups quick rolled oats	1 cup nut meats
2 cups flour	
1/2 teaspoon soda	

Mix butter, sugar, and well beaten eggs. Boil raisins 3 minutes and pour water over soda. Mix in flour and rolled oats. Drop on greased baking sheet and bake in a quick oven.

Mrs. Huber Fryer

ROLLED SUGAR COOKIES

4 cups flour	1 teaspoon baking powder
1 cup shortening	1 teaspoon salt
Mix as for pie crust. In another bowl mix:	
2 eggs, well beaten	1/3 cup sour cream
1 teaspoon vanilla	1 1/4 cups sugar
1 teaspoon soda	

Mix two mixtures together until smooth. Then roll out on floured board and cut in desired shape. Bake at 375 degrees.

Mrs. Harry Pierce

CHOCOLATE CHIP COOKIES

3/4 cup shortening	1 1/3 cups brown sugar
3 eggs	2 cups flour
1 teaspoon soda	1/2 teaspoon salt
1 1/2 cups oatmeal	1 package chocolate chips
1/2 cup nut meats	1 teaspoon vanilla

Mix in order named and drop by spoonfuls on baking sheet. Bake in 375 degree oven.

Ada Howell

WHITE COOKIES

One cup Crisco, 1 cup powdered sugar, 1 egg, 2 cups flour, vanilla. Roll in balls and flatten. Sprinkle nuts on if desired.

Mrs. Andy Jensen

BOSTON COOKIES

- | | |
|------------------------|----------------------------|
| 1 large cup shortening | 3 eggs |
| 2 cups sugar | 1 teaspoon soda (large) in |
| 1 teaspoon cinnamon | 1 1/2 tablespoons of hot |
| 1/2 teaspoon salt | water |
| 1/2 cup ground raisins | 1 cup chopped nuts |
| About 4 cups of flour | |
| Drop from a spoon. | |

Mrs. Walter Wunschel

APPLE OATMEAL BAR

- | | |
|---|---------------------|
| 1 cup sifted flour | 1/2 cup brown sugar |
| 1/2 teaspoon salt | 1 cup quick oatmeal |
| 1/2 teaspoon soda | 1/2 cup shortening |
| Mix together as you would pie crust. Put part of the above in the bottom of a pan and place these ingredients in between: | |
| 2 1/2 cups sliced apples | 1/2 cup white sugar |
| Bake 45 minutes. | |

Mrs. Lawrence Greiner

SANDIES (Cookies)

Cream 1 cup butter and 1/4 cup confectioners sugar; add 2 teaspoons vanilla extract and 1 tablespoon water. Add 2 cups flour; mix well and add 1 cup chopped pecan meats. Form small rolls, 1 1/2 inches long. Bake on ungreased cookie sheet in slow oven (300 degrees) 20 minutes or until delicately brown.

Mrs. James Nielson

WHITE COOKIES

- | | |
|---------------------|-----------------------------|
| 3 cups cake flour | 1 cup butter |
| 1 cup white sugar | 2 teaspoons cream of tartar |
| 1 teaspoon soda | |
| 3 eggs, well beaten | 2 teaspoons vanilla |

Mix the flour and butter like a pie crust. Add the remainder of dry ingredients and eggs, well beaten. Then add vanilla and beat with the eggs. Roll very thin and cut. Bake in slow oven.

Henrietta Bubak

FORK COOKIES

- | | |
|--------------------|--------------------------------|
| 2 cups brown sugar | 1 cup shortening (3/4 if lard) |
| 2 well beaten eggs | |
| 2 teaspoons soda | 2 teaspoons cream of tartar |
| 3 1/2 cups flour | 1 teaspoon vanilla |

Mix like bread, roll to size of walnut. Press flat with fork. Bake in moderate oven.

ROLLED DATE AND NUT ICEBOX COOKIES

- | | |
|--------------------|-----------------------|
| 2 cups brown sugar | 1 cup lard and butter |
| 4 cups flour | (1/2 and 1/2) |
| 3 eggs | 1/2 teaspoon cinnamon |
| 1 teaspoon soda | 1/4 teaspoon salt |

Roll out thin on board and spread with filling, roll like jelly roll, slice and bake.

Helen Mees

CHOCOLATE COOKIES

Melt together over burner the following:

- | | |
|----------------------|---------------------|
| 2 cups brown sugar | 4 squares chocolate |
| 1 cup Crisco or Spry | |

Add to:

- | | |
|---------------------|--------------------------|
| 2 eggs, well beaten | 1 teaspoon baking powder |
| 1 cup sour milk | 1 teaspoon vanilla |
| 1 teaspoon soda | 1/2 teaspoon salt |
| 3 cups flour | 1 cup nut meats |

Drop on greased cookie sheet. Bake in moderate oven.

Frost with powdered sugar and chocolate frosting.

Mrs. L. H. McKenna

CEREAL COOKIES

- | | |
|---------------------------|-----------------------------|
| 1 cup white sugar | 1 teaspoon soda |
| 1 cup brown sugar | 1 cup crushed corn flakes |
| (or two cups brown sugar) | 2 cups oatmeal |
| 1 cup shortening | 1 cup ground salted peanuts |
| 2 eggs. | 2 cups flour |

Mix well into balls about the size of a walnut. Press down with a fork and bake about 10 minutes in a 350 degree oven.

Adele Munro

COCONUT MACAROONS

- | | |
|-------------------------|--------------------|
| 1 cup brown sugar | 1 cup white sugar |
| 1 cup melted shortening | 2 eggs |
| 1 cup coconut | 1 teaspoon vanilla |
| 1/2 teaspoon salt | 1 teaspoon soda |
| 1 cup flour | 4 cups oatmeal |

Cream sugar and shortening. Add eggs and then flour with soda and salt added. Then stir in the oatmeal, coconut, and vanilla. Roll into balls the size of a walnut --DO NOT PRESS DOWN. Bake in 400 degree oven.

Mrs. Grace Vosberg

BESSIE'S WHITE COOKIES

Two cups sugar, 1 cup shortening (Crisco), 1 cup cream (sweet or sour), 2 eggs, 1/2 teaspoon soda and 1 teaspoon heaping baking powder. Flour to roll easily. Roll thin and bake in quick oven.

Mrs. K. D. Munro

MACAROONS

1 pound almond paste
5 egg whites

1/2 pound sugar (1/2 powdered and 1/2 granulated)

Rub almond paste and egg whites until smooth. Then add sugar. Fill cylinder and press out cookies. Bake on brown paper in slow oven about 20 minutes.

Mrs. K. D. Munro

CRUELLERS

4 eggs, beaten
4 tablespoons sugar
4 tablespoons cream

Scant teaspoon vanilla
Dash nutmeg
2 tablespoons melted butter

Enough flour to roll thin, very careful to use just enough to handle easily. Cut in diamond shapes. Slash center and fry in deep fat.

Hazel Smith

RUSSIAN TEA COOKIES

1 cup butter
2 1/2 cups flour
1 teaspoon vanilla

1/2 cup powdered sugar
1/4 teaspoon salt
3/4 cup finely chopped nuts

Bake at 400 degrees for 15 minutes. While hot roll in powdered sugar. When cool, roll again.

Hazel Smith

CORN FLAKE MACAROONS

2 egg whites
2 cups corn flakes
1 cup coconut

1 cup sugar
1/2 cup nut meats
1 teaspoon vanilla

Beat egg whites until stiff enough to hold shape. Fold in sugar carefully. Fold in corn flakes, nuts, coconut. Drop in buttered pan.

Hazel Smith

RESOLUTIONS (Butter Cookies)

1/2 cup butter
1 egg, unbeaten
1/2 teaspoon vanilla

1/2 cup sugar
1 cup flour

Drop on buttered pan with teaspoon and bake in moderate oven until brown on edges. Must be made with butter.

Hazel Smith

DOUGHNUTS (SOUR MILK)

Four cups flour, sifted before measuring, 1 teaspoon soda, 1 teaspoon salt, 2 eggs, 2 tablespoons melted shortening, 1 cup sugar, 1 cup sour milk, nutmeg. Chill before cutting out.

Mrs. E. J. Opsal

FILLED COOKIES

- | | |
|------------------------------|--------------------|
| 1 1/2 cups brown sugar | 3/4 cup shortening |
| 2 eggs | 1 cup oatmeal |
| 1 teaspoon soda in hot water | 1 teaspoon vanilla |
- Salt and enough flour to make stiff dough and roll out and cut. Fill with dates or raisins, cooked.

Henrietta Bubak

ANGEL FOOD DOUGHNUTS

- | | |
|---------------------------|---------------------------|
| 4 egg whites, well beaten | 1 cup sugar |
| Butter, size of an egg | 2 teaspoons baking powder |
| 1 cup sweet milk | 1 teaspoon vanilla |
- 3 cups flour to make soft dough
- Mix all together as listed. Roll thin, cut out and fry brown in deep fat.

Henrietta Bubak

DOUGHNUTS (POTATO)

- | | |
|-----------------------|-----------------------------|
| 1 cup mashed potatoes | 4 tablespoons melted butter |
|-----------------------|-----------------------------|
- Beaten together:
- | | |
|------------------|--------|
| 1 1/3 cups sugar | 3 eggs |
|------------------|--------|
- Add:
- | | |
|-----------------|---------------------------|
| 4 cups flour | 4 teaspoons baking powder |
| Salt and nutmeg | 1 cup milk |
- Chill before rolling out.

Mrs. E. J. Opsal

C A K E S

CHOCOLATE UPSIDE DOWN CAKE

- | | |
|------------------------------|----------------------|
| 1 1/4 cups flour | 2 tablespoons butter |
| 3/4 cup sugar | 1/2 cup milk |
| 2 teaspoons baking powder | 1 teaspoon vanilla |
| 1/4 teaspoon salt | 1/2 cup broken nuts |
| 1 square bitter chocolate or | |
| 7 teaspoons cocoa | |

Sift and measure flour. Sift flour, sugar, and baking powder together. Melt together chocolate and butter; mix with milk and vanilla. Stir into dry ingredients. Add nuts. Pour into greased loaf pan. Mix topping and spread on top before baking.

TOPPING

- | | |
|---------------------|---------------------|
| 2 tablespoons cocoa | 1/2 cup brown sugar |
| 1/2 cup white sugar | 1 cup boiling water |

Mix cocoa and both sugars. Spread over top of cake. Over all pour boiling water. Bake in moderate oven (350 degrees) for 45 minutes or a little less. Serve with whipped cream.

Mrs. Howard Hanson

RED DEVIL'S FOOD CAKE

- | | |
|--------------------------|----------------------------|
| 2 cups sifted cake flour | 2 eggs - 1/2 teaspoon salt |
| 1 1/2 cups sugar | 1/2 cup milk |
| 1/2 cup lard | 2 teaspoons soda |
| 1/2 cup cocoa | 1 cup boiling water |
| 1 teaspoon vanilla | |

Cream lard, add sugar and cocoa and mix. Add eggs and beat well. Add flour alternately with milk in which soda has been dissolved. Add boiling water and vanilla. Pour batter quickly into 2 - 8 inch wax paper lined layer pans. Bake at 350 degrees for 30 minutes.

Frost with Peppermint Frosting:

- | | |
|---|---------------------|
| 1 1/2 cups sugar | 5 tablespoons water |
| 1 tablespoon white corn syrup | 2 egg whites |
| 1/2 cup crushed peppermint stick candy. | |

Beat 3 minutes over boiling water. Remove from fire but leave over boiling water, beating 7 minutes more. Add candy and spread.

Mrs. George Nerison

TOMATO SOUP CAKE

- | | |
|------------------------|-----------------------|
| 1/2 cup butter | 1 teaspoon soda |
| 1 cup sugar | 1 3/4 cups flour |
| 1 egg | 2 teaspoons nutmeg |
| 1 cup tomato soup | 1/2 teaspoon cinnamon |
| 1 cup dates or raisins | 1 cup nuts |

58 Mrs. Lawrence Greiner

BANANA LAYER CAKE

- | | |
|----------------------------------|-----------------------|
| 1 1/2 cups sugar | 3/4 cup shortening |
| 2 eggs | 2 1/2 cups cake flour |
| 1/4 teaspoon salt | 1 teaspoon vanilla |
| 1 1/2 cups very ripe banana pulp | 1/4 cup sour milk |
| | 1 teaspoon soda |
- 1/2 teaspoon baking powder

Grease 2 - 9 inch cake pans. Cream butter, add sugar and cream thoroughly. Add whole eggs beating after each. Sift dry ingredients. Add sour milk to bananas. Add alternately the flour and the banana mixture. Bake at 375 degrees for 25 to 30 minutes. Frost with boiled icing and cover with coconut.

Holly Mae Baker

FRUIT CAKE

- | | |
|--|-----------------------|
| 1 1/4 cups applesauce (sweet or unsweetened) | 1/4 cup brown sugar |
| 2 cups flour | 1 cup white sugar |
| 1/2 teaspoon cinnamon | 2 teaspoons soda |
| 1/2 teaspoon allspice | 1/2 teaspoon cloves |
| 1/2 pound dates | 1/2 pound mixed fruit |
| 1/2 pound nuts | 1/2 pound raisins |

Mix brown sugar, applesauce, then gradually add all other ingredients. Bake 1 hour at 350 degrees.

Mrs. Howard Hanson

PRUNE-NUT CAKE

- | | |
|----------------------|------------------------------------|
| 1 cup sugar | 1 cup cold unsweetened prune juice |
| 1/2 cup shortening | 1 cup or more pitted prunes |
| 2 eggs, beaten | 1/2 cup walnuts |
| 2 1/2 cups flour | 1 teaspoon baking powder |
| 1 teaspoon soda | 1/2 teaspoon cloves |
| 2 teaspoons cinnamon | |

Bake about 30 minutes in a 350 degree oven.

Mrs. J. T. Torstenson

DATE CAKE

- | | |
|--------------------------|-------------------|
| 7 ounces dates, cut fine | 1 cup nuts |
| 1 cup boiling water | 1/2 teaspoon soda |
| 1 egg | 1 cup sugar |
| 1 tablespoon butter | 1 1/4 cups flour |

Pour boiling water over dates, nuts, and soda. Add 1 egg, sugar, butter, and flour. Put in greased baking pan in moderate oven. Bake about 1 hour.

Mrs. Huber Fryer

(I added 1 cup Wesson oil very good)

TUTTI-FRUTTI CAKE

(1st Prize Recipe)

- | | |
|---|----------------------------|
| 1 cup sugar | 1/4 cup butter |
| 1/2 cup walnuts | 2 squares bitter chocolate |
| 1 egg | 1 cup sour milk |
| 1 1/2 cups flour | 1/2 cup chopped dates |
| 1 level teaspoon soda dissolved
in 1 tablespoon vinegar. | |

Cream sugar and butter, add egg and melted chocolate. Add milk and flour alternately, beginning and ending with flour. Then add the dates, nuts, and soda dissolved in the vinegar. Beat well and pour into a cake pan about 6 by 10 inches. Bake in a moderate oven until well done.

Lillian Hicks

DELICATE WHITE CAKE

- | | |
|--------------------|-----------------------------|
| 2/3 cup shortening | 1 teaspoon baking powder |
| 2 cups sugar | 1 cup water |
| 1 teaspoon vanilla | 4 stiffly beaten egg whites |
| 1 cup cake flour | 1 teaspoon baking powder |
| 1/4 teaspoon salt | |

Cream shortening and sugar; add vanilla. Add flour, sifted with salt and 2 teaspoons baking powder alternately with water, beating well after each addition. Fold in egg whites, beaten with remaining teaspoon baking powder. Bake in two wax lined 9 inch layer cake pans in moderate oven (350 degrees) for 30 minutes.

Mrs. James Nielson

DEVIL'S FOOD CAKE

- | | |
|---------------------------|-----------------------------------|
| 2 heaping teaspoons cocoa | 1 teaspoon soda in mixing
bowl |
|---------------------------|-----------------------------------|

Pour boiling water over to make paste. Put in 1 cup sour cream, stir well. 1 cup sugar and stir some more. Then break in 2 eggs and beat well. Then 1 1/2 cups flour and beat thoroughly. 1 teaspoon vanilla. Beat. Batter is very thin. A large loaf. Frost with cocoa caramel.

Mrs. Mabel Mann

WHITE-AS-SNOW CAKE

- | | |
|-------------------------------|--------------------|
| 1 1/2 cups flour | 1/2 cup shortening |
| 4 1/2 teaspoons baking powder | 1 cup milk |
| 1 teaspoon salt | 4 egg whites |
| 1 1/2 cups sugar | 1 teaspoon vanilla |

Pour into well greased and floured layer or loaf pans. Bake in moderate oven 30 minutes. Good with a favorite caramel frosting, when the cake is cool.

Mrs. Lawrence Greiner



DEVIL'S FOOD CAKE

- | | |
|--------------------|--|
| 2 cups white sugar | 2 1/2 cups flour |
| 1 cup sour cream | 1 teaspoon soda (rounded) |
| 3 eggs, beaten | 1/2 cup cocoa mixed to a
paste with water |
| 1/2 cup sour milk | |
| 1 teaspoon vanilla | |

Mrs. Charles Babb

SOUR CREAM DEVIL'S FOOD CAKE

- | | |
|--|------------------|
| 4 eggs | 1 cup sour cream |
| 1 1/2 cups sugar | 1 teaspoon soda |
| 2 squares chocolate boiled up in
1/4 cup milk | |
| Stir until creamy. | |
| 1 3/4 or 2 cups sifted flour | Salt |

Mrs. George Sorbel

EVELYN'S DEVIL'S FOOD

- | | |
|--|----------------------|
| 1/4 cup lard | 1 cup sugar |
| 1 egg | 1/3 to 1/2 cup cocoa |
| 1/2 cup sour milk | 1 cup flour |
| 1/2 cup hot water with
1 teaspoon soda dissolved in it. | Salt and vanilla |

Bake in an 8" x 8" pan at 350 degrees.

Mrs. E. J. Opsal

CHOCOLATE CAKE

- | | |
|------------------|-----------------------------|
| 1 1/4 cups sugar | 1/2 cup shortening |
| 2 eggs | 2 squares chocolate, melted |
| 1 cup cold water | 1 level teaspoon soda |
| 2 cups flour | 1 teaspoon vanilla |
| Pinch salt | |

Hazel Smith

SUGARLESS ICING

Beat 1 egg white with 1/2 cup syrup. Add a scant teaspoon of vanilla. Beat until it stands in soft peaks. Spread over cake.

Hazel Smith

TUTTI-FRUTTI CAKE (1st Prize Recipe)

1 cup sugar	1/4 cup butter
1/2 cup walnuts	2 squares bitter chocolate
1 egg	1 cup sour milk
1 1/2 cups flour	1/2 cup chopped dates
1 level teaspoon soda dissolved in 1 tablespoon vinegar.	

Cream sugar and butter, add egg and melted chocolate.
1/2 teaspoon vanilla

Combine and just as it reaches a full boil, remove from stove, beat a bit, then spread on cake. Warning - DO NOT OVER COOK.

Mrs. George Osterloh

CREAMY CARAMEL ICING

2 cups brown sugar	1 tablespoon vegetable shortening
1 tablespoon white syrup	
1/2 cup milk	

Boil until soft ball stage in cold water. Mix 1/2 cup vegetable shortening, 2 1/2 cups confectioners sugar, 4 tablespoons hot milk, 1 teaspoon vanilla. Pour the cooked syrup over the above mixture. Beat until thick and creamy.

Marian Foss

VEGETABLES & SALADS



Equity Co-operative Ass'n

(Incorporated)

Grain, Feeds, Fuel, Seeds, And
Flour

W. L. Burdine, Manager
Phone 2561

Wilmot

South Dakota

Farmers Union Co-op.

Gasoline, Oil And Grease
Bulk Deliveries



Al Howde



Phone 2991

Wilmot

South Dakota

Wilmot Municipal Liquor Store

Wines - Liquors - Beverages

ESCALLOPED CABBAGE - SPAGHETTI CASSEROLE

1 1/2 cups spaghetti	Salt
3 tablespoons flour	3 tablespoons butter
2 cups milk	1/2 pound cheese
1 quart shredded cabbage	1 cup bread crumbs

Break the spaghetti in small pieces and cook in boiling salted water 20 minutes, drain. Make sauce of flour, fat, milk, and salt. Shave the cheese and add to hot sauce. Stir until melted. Put cabbage, spaghetti, and sauce in buttered baking dish in layers and last bread crumbs. Bake 20 minutes in moderate oven.

Henrietta Bubak

BAKED TOMATO BREAD AND CHEESE

6 slices bread	1 cup cheese cubes
2 cups tomato juice	2 eggs
1/2 teaspoon salt	1/8 teaspoon pepper
1 tablespoon minced onion	

Butter bread and cut into cubes - put cubes of bread and cheese in baking dish in alternate layers - beat eggs slightly, add tomato juice, salt, pepper, and onion - pour over bread and cheese and bake in moderate oven at 375 degrees for 50 minutes.

Melt 3 tablespoons butter in baking pan. Sprinkle with brown sugar and cinnamon; warm until syrupy. Place 8 well drained slices of pineapple in syrup and turn to coat them. With a round scoop place rounds of the prepared yams on the pineapple slices. Place a marshmallow on top of each hat. Bake for 20 to 25 minutes in a 400 degree oven.

Mrs. George Nerison

ESCALLOPED CORN

2 eggs	2 cups corn
1 cup milk	1/4 teaspoon salt
1/8 teaspoon pepper	3 tablespoons butter
1 cup cracker crumbs	

Mix eggs, corn, milk, salt, pepper. Pour into buttered baking dish. Melt butter, add to cracker crumbs and sprinkle over top of corn. Avoid baking too long or at too high temperature.

Mrs. Huber Fryer

POTATO FRITTERS

Beat into 1 cup mashed potatoes, 2 eggs, 2 tablespoons grated cheese, 3 tablespoons flour, pinch salt and paprika. After beating hard let stand for 1 hour, then drop by spoonfuls in hot fat. Serve hot with pickled beets.

Mrs. George Osterloh

Equity Co-operative Ass'n

(Incorporated)

Grain, Feeds, Fuel, Seeds, And
Flour

W. L. Burdine, Manager

Phone 2561

Wilmot

South Dakota

Farmers Union Co-op.

Gasoline, Oil And Grease

Bulk Delivered



ONION CASSEROLE SUPREME

Cook 5 or 6 Bermuda onions, sliced 1/4 inch thick. Drain. Arrange in casserole. Make 1 cup thick white sauce. Add 1 can mushroom soup. Season, salt and pepper, 1 teaspoon Worcestershire Sauce, 1 cup cheese. Pour over onions top with crumbs and bake 20 to 30 minutes at 350 degrees.

Mrs. Elizabeth Ennis

SPANISH LIMA BEANS

1/2 cup chopped onions	1 cup celery
1 green pepper	3 tablespoons oil or
1 pint cooked tomatoes	drippings
Salt, pepper, and chili powder	2 teaspoons Worcestershire
1 1/2 cups grated cheese	Sauce
2 cups cooked limas	

Make the sauce and add the limas alternately with the cheese in a casserole and bake.

Mrs. E. J. Opsal

BAKED BEANS

Four slices bacon, 1 medium onion, 1/2 cup catsup, 2 tablespoons brown sugar, 2 No. 2 cans beans, 1/4 cup water. Fry bacon and onion light brown. Add beans and catsup. Bake in oven for 45 minutes.

Mrs. Huber Fryer

ESCALLOPED CABBAGE - SPAGHETTI CASSEROLE

1 1/2 cups spaghetti	Salt
3 tablespoons flour	3 tablespoons butter
2 cups milk	1/2 pound cheese
1 quart shredded cabbage	1 cup bread crumbs

Break the spaghetti in small pieces and cook in boiling salted water 20 minutes, drain. Make sauce of flour, fat, milk, and salt. Shave the cheese and add to hot sauce. Stir until melted. Put cabbage, spaghetti, and sauce in buttered baking dish in layers and last bread crumbs. Bake 20 minutes in moderate oven.

Henrietta Bubak

BAKED TOMATO BREAD AND CHEESE

6 slices bread	1 cup cheese cubes
2 cups tomato juice	2 eggs
1/2 teaspoon salt	1/8 teaspoon pepper
1 tablespoon minced onion	

Butter bread and cut into cubes - put cubes of bread and cheese in baking dish in alternate layers - beat eggs slightly, add tomato juice, salt, pepper, and onion - pour over bread and cheese and bake in moderate oven at 375 degrees for 50 minutes.

G. J. Minder

BAKED LIMA BEANS

One pound lima beans - soak overnight. Parboil 30 minutes with 1/4 teaspoon ground mustard. Drain. Cover with 1/2 cup diced bacon, 1/2 cup brown sugar. Cover with sour cream and add 1 teaspoon flour and 1/2 teaspoon ground mustard. Salt to taste. Very good.

Cora Johnson

S A L A D S

DAINTY GELATINE SALAD

- | | |
|-------------------------------|--|
| 1 package lime jello | 1 pound or 2 cups cottage cheese (prepared with salt and cream as for table) |
| 1 3/4 cups boiling water | |
| 1 cup milk | |
| 1 No. 2 can crushed pineapple | |

Dissolve jello in boiling water. When cool add other ingredients in the order given. Put into ring mold or individual molds to chill and serve with the following dressing:

- | | |
|-----------------------|-------------------------------------|
| 1 cup salad dressing | 1/2 cup chopped nuts |
| 1/2 cup whipped cream | 2 tablespoons prepared horse-radish |

Mix in order given. If desired, cottage cheese may be put through sieve. This makes a smoother salad.

Cora Johnson

EASTER SALAD

Pear halves (canned), one for each person, lettuce, cut in strips to represent grass, almond nut meat halves for ears. Small black candies for eyes, marshmallows for tail. Cottage cheese - optional. Place lettuce strips on salad plates. Fill pear halves with cottage cheese and place filled side down. Place small candies on small end of pear to represent eyes, and almond halves for ears. One fourth of marshmallow fastened on with part of a toothpick forms the tail. Your Easter bunny is complete as is the salad. Use favorite dressing.

Hazel Smith

CANDLELIGHT SALAD

To serve 6:

- | | |
|-----------------------|----------------|
| 6 slices pineapple | 3 bananas |
| 6 maraschino cherries | Salad dressing |
| Lettuce | Marshmallows |

Arrange a slice of pineapple on lettuce leaf. Put 1/2 of banana, end up, in the hole. Thin salad dressing, just enough to run slightly to indicate melted tallow on candle and put a small teaspoon on top of the banana, topped with a cherry to represent the flame. Place a 1/2 or 1/4 of a marshmallow at the end of pineapple ring to represent the handle on candle holder.

Hazel Smith

"JIFFY" SALAD

Place a lettuce leaf on individual plates. Cut bananas in half lengthwise. Spread cut side freely with peanut butter then put together again. Slice off as much as is desired for each serving. Add salad dressing.

Cora Johnson

ICEBOX SALAD

- 1 small can grated pineapple 1 cup blanched almonds or
1/2 cup marshmallows, cut fine chopped pecans

Mix together and set aside.

- 3 egg yolks 1/2 cup milk or cream
1 tablespoon sugar 1 teaspoon flour

Cook until thick. When cool add juice of one lemon.

3rd step:

- 1 cup pineapple juice 1 cup boiling water
1 package lemon jello

When partially thickened, add 1/2 pint whipped cream.

Add the rest of the ingredients and pour into molds decorated with red cherries. No dressing necessary.

Mrs. George Nerison

SALAD

- 1 package lime jello 1 1/2 cups boiling water ✓
1/2 cup pineapple juice 1 tablespoon lemon juice

When slightly thickened add:

- 1 cup crushed pineapple 1 - 12 ounce carton cottage
1 small can minced pimientos cheese
1/2 cup whipped cream

Pour into small molds and chill until solid.

Mrs. George Nerison

EGG SALAD

- 6 hard boiled eggs, sliced 2 large onions (can omit or
(not thin) to suit your taste)

Add the following salad dressing with cream added:

SALAD DRESSING

- 1 cup vinegar 1/2 cup sugar
1 level teaspoon salt Yolks of 4 eggs

Mix and boil until thick. This dressing can be kept a month or so if a larger amount is made.

Ethel Schlusman

RAW CARROT SALAD

- 2 cups raw carrots, chopped 1 small can crushed pine-
fine apple

- 3/4 cup coconut Mayonnaise, chopped nuts

Drain pineapple, mix with carrots, then put in refrigerator. Chill mayonnaise. Before serving add coconut and mayonnaise to first mixture and place on lettuce leaves topping with spoonful of mayonnaise to which green vegetable coloring added, sprinkle with nuts.

Henrietta Bubak

CRANBERRY SALAD

- | | |
|-----------------------------------|-------------------------|
| 1 pound cranberries (ground) | 1 No 2 1/2 can drained, |
| 1 pound marshmallows
(chopped) | crushed pineapple |
| 1 cup (whipped) cream | 1 cup sugar |

Red or green maraschino cherries may be added for color. Mix all ingredients together. Add whipped cream last. Large recipe.

Hazel Smith

FRUIT-JELLO SALAD

- | | |
|--------------------------------|-------------------------------------|
| 2 cups cherries (pie) | 1 package lemon jello |
| 1 cup hot water or fruit juice | 2 cups or 1 pound cottage
cheese |
| 1/2 cup salad dressing | |
| 1/4 cup chopped nuts | |

Mix juice with jello and when starting to jell, beat. Add cottage cheese and salad dressing, beat again until smooth. Lastly add cherries and nuts. Chill.

Hazel Smith

CHICKEN SALAD

White meat of fowl - cut not too fine. Add twice the amount of celery, cut in 1/2 inch pieces. Walnut meats, broken in pieces; one hard cooked egg, and pimiento if desired. Blend with boiled salad dressing and serve in nest of lettuce.

Helen Mees

HOT CHICKEN SALAD

- | | |
|---|-----------------------------------|
| 1/2 cup rice - cooked in
chicken broth | 4 cups chopped, cooked
chicken |
| 1 cup blanched almonds - cut
fine | 1 cup mushrooms |
| 1 cup chopped celery | 1 small can pimientos |
| 1 green pepper - cut fine | 1 small onion, cut fine |

Boil vegetables five minutes, drain, mix all ingredients with one can of mushroom soup. Bake one hour - 300 degrees. May top with corn flakes.

Florence Porter
Alice Knorr

CHICKEN SALAD

- | | |
|---------------------------------|---------------------------|
| 2 cups diced, cooked chicken | 1 cup diced celery |
| 2 tablespoons chopped pimientos | 1/2 cup chopped nut meats |
| 1/4 teaspoon paprika | Salt to taste |

Mix all together, add 1 cup mayonnaise dressing and serve very cold on lettuce leaf.

Mrs. Eva De Greef

SALAD DRESSING

Cook together the following:

4 tablespoons butter	1 teaspoon ground mustard
2 tablespoons sugar	1/2 teaspoon pepper
3 eggs (beaten)	Pinch of salt

Add 1/2 cup vinegar (heated) and mix the two together and cook in double boiler until it has thickened, then continue cooking for 2 minutes. When ready to use it, add cream to suit your own taste.

Mrs. Lawrence Greiner

SALAD DRESSING

4 eggs	1/2 cup vinegar
1/2 cup sugar	1/2 cup lemon juice
6 teaspoons salt	3 cups salad oil
1 teaspoon mustard	1 cup cornstarch
4 cups water	

Place all but the last two items (1 cup cornstarch, 4 cups water) in a bowl, do not stir until the cornstarch and water have been boiled together until they become transparent. Beat all together with egg beater until smooth and creamy.

Henrietta Bubak

SALAD DRESSING

1 egg	1/2 teaspoon dry mustard
Salt	1 tablespoon vinegar
1 tablespoon sugar	

For fruit salad add 1/4 cup of sugar. Cook; when thick remove from fire, add 1 cup cream.

Mrs. Eva De Greef

SALAD DRESSING

1 pint salad dressing	Garlic, 1 small piece
A little celery seed	3/4 can tomato soup
Vinegar	Seasoning to taste

Very good for potato salad.

Cora Johnson

SALAD DRESSING

1 can condensed tomato soup	1/2 can salad oil (use soup can to measure)
1/2 can vinegar	
1 tablespoon prepared mustard	2 tablespoons sugar
1 tablespoon salt	2 tablespoons grated onion

Mix all ingredients and shake well - use on garden salad.

Mrs. George Minder

CUCS WITH COTTAGE CHEESE DRESSING

On lettuce leaf, arrange sliced cucs, cut with notched cutter. Pour over a well seasoned French dressing to which add cottage cheese and chopped chives.

Cora Johnson

TOMATO-FRENCH DRESSING

1 tablespoon yellow dry mustard	1 teaspoon salt
1/8 teaspoon pepper	3 tablespoons sugar
1 cup olive or salad oil	1 tablespoon grated onion
1/2 can tomato soup	1/2 cup vinegar

Combine dry ingredients, mix in onion. Blend in the oil - let stand 10 -15 minutes. Add vinegar and tomato soup. Beat well until thick. Makes about 2 cups of dressing.

Mrs. Alice Harris

FRENCH DRESSING

1 cup Mazola Oil	1 bottle chili sauce or catsup
1/2 cup vinegar	3/4 cup sugar
1 teaspoon salt	1 teaspoon paprika
1 tablespoon Worcestershire Sauce	1 tablespoon grated onion

Place all ingredients in jar and shake well. Store in refrigerator.

Florence Porter

RUSSIAN DRESSING

1/4 cup salad oil	1/4 cup vinegar
Juice of 1 lemon	1/2 bottle of ketchup
Salt and paprika to taste	

Mix all together.

Mrs. R. A. Holmes



**JELLIES
&
PICKLES**

Fairway Cash Store

C. B. Burns, Proprietor

"Fine Foods Our Specialty"

Groceries -- Fruits

Meats -- Vegetables

Wilmot

Phone 2161

South Dakota

Mack & Mack Hardware

- . Speed Queen Washers And Ironers
- . Guilt Edge Paint
- . Johnson's Floor Wax
- . General Electric Ranges
- . Monarch Bottle Gas
- . Silent Silux Oil Heaters

Wilmot

Dial 2471

South Dakota

Porter's Garage

First...And Finest...At Lowest Cost:

See The New B.F. Goodrich Puncture Sealing
Tubeless Tire



Phone 2971

JELLIES

APPLE BUTTER

6 cups apples run through a seive
1 teaspoon allspice
2 cups sugar
1 teaspoon cinnamon
1/2 teaspoon cloves

Mix and bake in oven until clear and thick. Stirring once in awhile. This way you have no more scorched butter.

Ada Howell

1 - 2 - 3 - 4 JAM

1 whole orange
3 cups sugar
2 peaches
4 apples

Grind all fruit in fruit grinder. Add sugar and boil until as thick as desired.

Hazel Smith

STRAWBERRY JAM

4 cups strawberries
5 cups sugar

Let stand 2 hours. Then put in a large kettle. When they come to a rolling boil (not too hard) cook 8 minutes. Skim and stir. Then add 4 tablespoons lemon juice. Boil 2 minutes more. Let cool and when cold bottle the jam.

Mrs. Lawrence Greiner

STRAWBERRY PRESERVES

One quart strawberries, pour boiling water over and drain. Add 2 cups sugar. Boil 2 minutes; add 1 cup sugar. Boil 5 minutes. Let stand three days, stirring often. Seal.

Marilyn Minder

PICKLES

HOLLY HOCK HOUSE PICKLES

3 pounds small green tomatoes, cut in rather thick slices 2 pounds pineapple, cut in pieces about half the size of tomato slices.

Make syrup of:

2 pounds sugar

1 cup clover honey

Tie in bag:

1 tablespoon stick cinnamon

1 tablespoon whole cloves

A little mace

4 cups mild cider vinegar

1 cup pineapple juice

1 tablespoon allspice

2 tablespoons yellow mustard seed

Add to syrup and bring to boiling point. Pour over tomato and pineapple. Cover and let stand 24 hours. Drain off liquid - bring again to boil and put in tomatoes and pineapple. Cook until tender and clear and put into sterile jars. Boil syrup down until thick enough to coat a spoon - pour over the tomato and pineapple in jars - fill to overflowing - seal.

Mrs. George Minder

MIXED MUSTARD PICKLES

1 quart large cucumbers, cubed 1 quart small whole cucumbers

1 quart small onions

1 quart green tomatoes, in chunks

2 red sweet peppers, chopped fine

1 large cauliflower, broken in small pieces

Wash vegetables, cover with 1 quart water, 1/2 cup salt; let stand 24 hours. Bring to a boil in same salt water solution. Drain.

6 tablespoons dry mustard

1 cup flour

2 quarts vinegar

1 tablespoon tumeric

2 cups sugar

Mix thoroughly, cook until thick, stir in pickles. Heat well - put in sterilized glass jars. Seal hot. Makes 6 quarts. These are extra good.

Mrs. Alice Harris

LINDGERG RELISH

2 medium size cabbage

8 green and red peppers

Grind all through food chopper. Add 1/2 cup salt, let stand 2 hours, drain. Mix with :

3 pints vinegar

1 teaspoon mustard seed

Mix well - do not cook - seal up in fruit jars.

8 medium size carrots

12 medium size onions

6 cups sugar

1 teaspoon celery seed

Mrs. Walter Wunschel

ORANGE DILL SWEET PICKLES

Wash cukes and soak in a brine, salty enough to float an egg, for three days.

Soak out in clear water three days, changing water each day. Then split or cut in chunks, depending on size of cukes.

Put in a dish pan of water with 1 cup of vinegar and 1 tablespoon alum.

Scald 2 hours; keep turning cukes over and over. Do not let water get too hot; should never be so hot you can't turn cukes with your hands.

Drain well and place in a large jar with plenty of dill and sliced oranges for flavor.

Cover with syrup - make of 1 pint of vinegar and two quarts sugar.

Heat to boiling and pour over pickles. Pour off and reheat three morning. Add 1 cup vinegar and 2 cups sugar each day. The third morning pack in jars with dill and orange slices in bottom of jar. Cover with boiling syrup and seal.

Mrs. George Minder

CELERY RELISH

1 large head of cabbage	12 onions
1 large head of celery	6 green peppers
2 quarts of vinegar	3 pounds of cane sugar
2 tablespoons of mustard seed	1 teaspoon of turmeric
1 tablespoon of ground mustard	2 tablespoons of flour

Cabbage and celery are put together, sprinkled with 1/2 cup salt, and let stand overnight. Drain in the morning. Cucumbers and onions stand overnight separate. Boil cabbage and celery for 20 minutes. Then boil 10 minutes, add spices and last add mustard and flour.

Grace Rensberger

OSCAR SAUCE

12 ripe tomatoes	4 pears
6 large onions	2 green peppers
2 red peppers	

Chop all these together.

Boil:

4 cups sugar	1 quart vinegar
1 1/2 tablespoons salt	2 tablespoons mixed spices in a bag

And add to the above. Cook until thick. Makes 5 1/2 pints.

Mrs. Walter Wunschel

GREEN TOMATO RELISH

- 1 dozen green tomatoes 8 onions
3 red peppers

Grind all together, pour on boiling water. Let stand until cold. Drain dry.

- 1 pint vinegar 2 1/2 cups brown sugar
1 teaspoon salt

Boil until well done. Seal hot.

Mrs. Huber Fryer

CUCUMBER RELISH

Peel and slice 12 medium cucumbers and 12 onions. Sprinkle with 3 tablespoons salt and let stand 3 hours.

- 1 pint vinegar 1 pint sugar
1 teaspoon each cinnamon,
celery seed, mustard seed,
black pepper, ground mustard
and turmeric powder

Let come to a boil and cook until tender. Makes 2 quarts and is delicious.

Mrs. Mabel Mann

RIPE TOMATO RELISH

30 ripe tomatoes, peel and boil

Grind and add:

- 12 sour apples 8 large onions
2 peppers (green or red) 1 pint vinegar
11 cups sugar 5 tablespoons salt
2 teaspoons celery seed

Boil 1 1/2 hours. Seal in hot jars.

Marion Foss

PEPPER HASH

- 12 green peppers 18 ripe peppers
15 large onions 2 cups sugar
3 tablespoons salt 1 quart vinegar

Grind peppers and onions, cover with boiling water and drain. Cover with cold water and let come to a boil. Drain dry, then add the sugar, salt, and vinegar and boil ten minutes and seal. This is delicious with meats, especially roast pork.

Mrs. Mabel Mann

DILL PICKLES

Wash cucumbers and lay in cold water several hours, pack in jars putting plenty of dill and boil together following:

- 3 quarts water Small piece of alum
1 quart of vinegar 1 large cup salt.

While hot pour over pickles and seal.

CORN RELISH

- | | |
|--------------------|---------------------|
| 12 ears corn | 2 heads of cabbage |
| 2 onions | 2 green peppers |
| 1 teaspoon mustard | 3 cups sugar |
| 1/4 cup salt | 1 1/2 pints vinegar |
- Boil half an hour, then put in jars while hot. Seal tight.
Lillian Hicks

CRANBERRY RELISH

- | | |
|-----------------------------------|-------------------------------|
| 1 quart cranberries | 4 apples |
| 2 oranges and rind of 1
orange | 3 cups sugar |
| | 1 small can pineapple (chill) |
- Put cranberries, apples, oranges through food chopper, add sugar and small can pineapple. (chill)
Mrs. K. D. Munro

CRANBERRY - ORANGE RELISH

- | | |
|---------------------|--------------------|
| 1 pound cranberries | 1 to 1 1/2 oranges |
| 2 cups sugar | |
- Grind cranberries. Pare oranges and remove white membranes. Put rind and pulp through grinder. Mix with sugar and berries. Let set a few hours before serving.
Hazel Smith

PICKLED FISH

Clean fish and cut into pieces small enough to put in fruit jars. If soft fish, put in brine overnight. If fish are hard just salt the water real heavy in which the fish are cooked. Have water boiling before putting fish in. Watch carefully and cook until you can pierce with a fork. When done the fish will be flaky. Prepare vinegar with onions and spices, boil this. Put fish in jar and pour this liquid over and seal. It is possible to keep in open jars about 2 months.
Mrs. Walter Wunschel

CANDY



OTTERTAIL POWER COMPANY

D. V. Cummins - Superintendent

Dial 2151

Wilmot

South Dakota

ALINDER'S GARAGE

**Case Machinery And Parts
Auto Sales -- General Repairing**

Phone 2241

Wilmot

South Dakota

WATTIER TAVERN

**Grain Belt Beer
Hamm's Beer - Soft Drinks**

Proprietor - Wattier

Wilmot

Phone 4432

South Dakota

TASSLER'S CAFE

Good Meals

Homemade Pastries

Phone 2261

CANDY

DIVINITY CANDY

2 cups sugar
2 egg whites
Nuts

1/2 cup water
1 teaspoon vanilla

Cook until hard when dropped in cold water. Beat until thick and creamy. Pour into a buttered pan.

Mrs. Eva De Greef

DIVINITY

2 1/2 cups sugar
1/2 cup water

1/2 cup syrup

Boil together to light crack stage.

3 egg whites
1 teaspoon vanilla

Boil sugar, syrup, and water to crack stage. Pour over beaten egg whites beating constantly. As it thickens add vanilla. Nut meats may be added.

Hazel Smith

HONEY CARAMELS

1 cup milk
3/4 cup light syrup
1 teaspoon butter

1/4 cup honey
Pinch of salt

Heat honey and syrup to boiling point. Add milk, stirring constantly. Cook mixture until it forms a soft firm ball in cold water. Add chopped nuts; turn into greased pan, cut in squares when cool.

Henrietta Bubak

PENUCHE

2 cups brown sugar
1 cup white sugar
2 tablespoons butter

1 teaspoon vanilla
1/2 cup nut meats
1 cup milk

Boil sugar and milk to the soft ball stage. Remove from fire and add butter and vanilla. Let cool a while, then beat until nearly ready to set. Add walnuts. Pour into greased dish.

Hazel Smith

FUDGE

4 cups sugar
1 cup top milk

3/4 cup white syrup
3 tablespoons cocoa

Mix ingredients together and let stand in warm place until sugar is dissolved. Then cook until it forms a soft ball in water. Let stand and add small ball of butter, 1 teaspoon vanilla, and 1/2 cup chopped nuts.

Marion Foss

PULLED TAFFY

1 cup syrup
1 cup hot water
3 tablespoons butter.

2 cups sugar
2 tablespoons vinegar

Cook until very hard in cold water.

Add butter and pour in buttered platter until cool to handle.

Hazel Smith

POPCORN BALLS

1 1/2 cups syrup
1/4 teaspoon soda
4 quarts popped corn

2 tablespoons butter
1 cup peanuts

Boil syrup to soft ball stage. Remove from heat and add butter and soda. Mix thoroughly. Pour over peanuts and corn. Mix and form into balls.

Henrietta Bubak



HINTS

WILMOT BODY SHOP

**Body And Fender Work - Painting
Upholstering**

"Glass Installed While You Wait"

Bear Wheel Alignment - Brake Service

**Owned And Operated By -- Marka Brothers
Wilmot Dial 2371 South Dakota**

EASTY'S CAFE

**Famous For Its Good Food
. Meals And Short Orders
. Ice Cream And Soft Drinks**

Dial 2091

Wilmot

South Dakota

STEW'S SERVICE STATION

**Gasoline -- Oil -- Lubrication
Auto Supplies -- Tires**

Dial 4471

Wilmot

South Dakota

CUMMINS FUNERAL HOME

Dial 2151

Wilmot

South Dakota

DID YOU KNOW

1. Cold water added to cooking beans only hardens them.
2. That by turning your peanut butter jar upside down the oil on top will run to the bottom and mix with the peanut butter.
3. That to make meat tender put it in a strong vinegar water for a few minutes before cooking.
4. That if you bury the yeast cake in salt, it will keep for some time.
5. Kitchen or bathroom shades may be made of oil cloth to match the color scheme of the room.
6. If you heat the milk that you add to potatoes to mash them, they will be whiter and fluffier.
7. By putting a 1/2 cup of raisins in rhubarb pie, it will not run over in the oven.
8. That biscuit dough should be kneaded 18 times to make the biscuits light.
9. That lightly beaten egg whites brushed on the pie crust before baking gives an attractive glaze. If you like an extra brown crust, brush with milk.
10. That a raw potato kept in the refrigerator will absorb all unpleasant odors.
11. That lemons will keep longer in a tightly covered fruit jar.
12. By adding 1 egg yolk to the liquid used in making pie dough your crust will be flakier and twice as good.
13. You can use the divider from an ice cube tray to cut biscuits in a hurry.
14. Baked potatoes get a delicious crust if you cut them in halves lengthwise before putting them in the oven. This will also save fuel.
15. A teaspoon of honey added to whipped cream keeps it firm for quite a while.
16. Graham crackers with jam between and covered with whipped cream make an easy and delicious dessert.
17. You should not wash eggs before putting them in the refrigerator.
18. You should never place meringue on hot pie filling as it will from syrup between filling and meringue.
19. Left over baking powder biscuits crumbled fine are more tasty with salmon loaf than crackers or bread crumbs.
20. If cream is too thick to whip you can add the white of 1 egg.
21. Powdered sugar sifted on a plate before placing fresh cake on it will help prevent it from sticking.
22. A teaspoon of vinegar mixed into frosting will keep it from breaking when cut.
23. A few whole cloves in the kettle of fat, gives doughnuts a nice flavor.
24. Before heating milk in a saucepan, rinse the pan with water and it will not scorch so easily.

(Continued)

25. Save the excess liquor from your pickled peaches, it may be used for mince pies, sauces, etc.
26. To beat eggs quickly, add a pinch of salt.
27. In a custard recipe calling for several eggs, one or more may be left out if 1/2 tablespoon cornstarch is added for each egg omitted.
28. Reheat stale crackers by placing them in the oven for a few minutes.
29. In making fruit cake, pour half the batter in the pan before adding the fruit, then the fruit will not settle at the bottom of the cake.
30. To freshen shredded cocoanut, soak it in sweet milk a few moments before using.

UNITED STATES SENATE RESTAURANT BEAN SOUP

Take three pounds of small navy pea beans, wash and run through hot water until the beans are white again, put on the fire with four quarts of hot water - then take one and one-half pounds of smoked ham hocks, boil for two and one-half hours; braise an onion, chopped, in a little butter, and when a light brown, add to the bean soup. Season with salt and pepper; then serve. Do not add salt until ready to serve. (Eight persons)

This recipe is by Paul C. Johnson, head waiter in the Senate Dining Room since 1900. This bean soup has been on the menu every day for the past 50 years by congressional order. The late Senator Knute Nelson of Minnesota was responsible for the order.

K. D. Munro

TOMATO SOUP

1 stalk celery	2 1/2 cups flour
6 medium onions	1/2 cup sugar
6 cloves	1/4 cup salt
1 peck tomatoes	1/4 teaspoon paprika
1/2 cup butter	

Boil celery and onions until tender in water. Add tomatoes and cloves and boil. Then strain, bring to a boil and add butter, sugar, flour, and seasonings. Then boil again 20 minutes. Seal in sterilized jars.

Mrs. Geo. Osterloh

CHICKEN SALAD SANDWICHES

2 cups cooked, diced chicken	1 1/2 cups chopped celery
1/3 cup chopped, sweet pickles	2/3 cup mayonnaise or
1/2 cup shredded American cheese	salad dressing

Mrs. Geo. Osterloh

SANDWICH SPREAD

Grind 6 red and 6 green peppers, or you can use all green if red ones are not available. 6 medium sized onions, and then grind enough green tomatoes to make 4 quarts. Mix all together with 1 cup salt and let stand overnight. In the morning squeeze out the brine, then make a salad dressing of 3 cups granulated sugar, 2 cups flour, 1 tablespoon turmeric powder, and one box (10¢ size) French ground mustard. Mix all ingredients to a thin past with water, then stir into 2 quarts of boiling vinegar and cook until thick. Add the tomato mixture, stir thoroughly and heat, but do not let boil. Put in jars and seal while hot. This makes 8 pints and is delicious.

Lillian Hicks

CREAMY HOT CHOCOLATE

Place 3 squares chocolate in saucepan over low heat - add 1/2 cup cold water - stir until chocolate is melted nice and smooth. Add 1/2 cup sugar - dash of salt. Blend and stir and boil about 5 minutes. Cool - when cold fold in 1/2 cup cream, whipped fairly stiff. Flavor with 1 teaspoon vanilla. To serve - place a large spoonful in cup and fill with hot milk. More sugar may be added.

Marilyn Minder

MINCE MEAT

(For Pies)

2 1/2 pounds beef	1 ounce cinnamon
5 pounds apples	1 ounce nutmeg
2 pounds raisins	1/2 ounce cloves
2 pounds currants	2 oranges
1 cup molasses	1 pound suet
2 cups sugar	2 cups vinegar
2 cups water or to suit your taste	

Cook meat and grind it. Chop apples, then mix everything together with oranges that has been cut and ground with meat. Cook all together in open kettle about 1 hour and put in jars and seal. This will keep indefinitely.

Mrs. Harold V. Ekman

SANDWICH SPREAD

Put 6 hard-boiled eggs and 6 sweet pickles through a food chopper. Mix thoroughly. Add 2 tablespoons peanut butter, salt, and pepper to taste. Then add prepared mustard and a little vinegar to the consistency of spreading.

Cora Johnson

WILD PLUMS

Wash plums, put in a kettle and cover with cold water. Boil for twenty minutes. Drain, put plums in sterilized jars and cover with medium syrup.

Syrup:

1 cup sugar to 2 cups water. Bring this syrup to a boil for about two minutes. Then fill the jars with this hot syrup about 1/2 inch from top of jar and seal jars tight.

The juice that has been drained from the plums can be used for plum jelly.

Mrs. Harold V. Ekman

TAVERN SANDWICHES

Cook 15 minutes:

2 pounds hamburger

2 cups water

3/4 cup ketchup

1 onion, chopped

Add 1 tablespoon chili powder, 2 tablespoons prepared mustard. Season to taste and simmer 20 minutes more.

Makes about 30 hamburger sandwiches.

Cora Johnson



Lithographed & Bound by
WALSWORTH BROTHERS
Marion, Mo., U. S. A.

RAY'S PRODUCE

Highest Prices For Cream, Poultry And Eggs

Dial 2061

Wilmot

South Dakota

THE H. N. ANDERSON COMPANY

Insurance --- Loans --- Farm Supervision

"The Premium Won't Break You

A Loss Might!"

Wilmot

South Dakota

SORBEL'S SERVICE STATION

**Neighborhood Headquarters For Gasoline, Oil,
Lubrication And Dependable Service**

Wilmot

Dial 2341

South Dakota

HOWELL DAIRY

Pasteurized Milk

Orange Drink

Buttermilk - Chocolate Milk

Whipping Cream - Coffee Cream

Proprietor M. B. Howell

Wilmot

Dial 2171

South Dakota

MADSEN FEED AND PRODUCE

Nutrina Feeds

Proprietor Clarence Madsen

Phone 2001

OSBORNE McMILLAN ELEVATOR COMPANY

(Service Since 1887)

Grain, Feed And Farm Supplies

Proprietor Carl P. Simensen

Phone 2521

Make Your Next Refrigerator

Kelvinator

Longer Lasting - More Beauty - More

Economical To Operate

STENSON'S ELECTRIC SUPPLY

AND APPLIANCE STORE

Phone 4431

DATE THEATRE

Movies Are Your Best Form Of Entertainment

Fred Lentz, Owner

SUPER VALU FOOD STORES

Glenn Foster

Phone 2481

FOOD GUILD STORE

E. G. Foss, Proprietor

WILMOT TEXACO SERVICE

Harry, Virg., Bob

**Gas, Oils & Greasing
Riverside Tires And Batteries**

Wilmot

Phone 4531

South Dakota

We Wish

To Thank The Advertisers

For Helping Make

This Book Possible