HISTORY OF BROOKINGS HOSPITAL AND REST HOMES

The City of Brookings began in 1879, but no hospital until August, 1900. This hospital was started by three doctors, in a large residence which stood where the present First Baptist Church stands. This hospital was used from August 15 to October 11, 1900 and it was closed. A total of twelve patients were discharged from the hospital and it closed. It wasn't until April 1907 that a group of businessmen started a hospital. A group of women helped with some of the sewing needs and some other tasks that needed to be done. Finally, after many months, they sold the hospital, it had been too much of a financial struggle. The hospital was owned by several people and finally a church purchased it. Again finances entered the question whether Brookings would have a hospital. All this time there were women doing many hours of free work to keep the hospital open for the benefit of the community. In 1935, the City of Brookings purchased the hospital through P.W.A. funds and bonds.

When the new hospital on Harvey Dunn Street was finished in 1936, a group of women knew the need for an Auxiliary. Before an Auxiliary could be started, there had to be some organization to sponsor it. But it wasn't until 1954 that the Community Council asked the Brookings Business and Professional Women's Club to sponsor it. There were two members to make all the arrangements. The Hospital Board members rejected the idea of an Auxiliary, except one member. That member was Dr. Myron Tank. It was through his efforts and influence the Brookings Hospital Auxiliary was organized July 1, 1954. Mrs. E. C. Berry was the first president. By the end of the first year, there were 117 members, and since then the membership has grown steadily.

The Brookings Auxiliary was accepted into the
National Organization in 1955 and into the State Auxiliary since its beginning.

The main purpose of the Auxiliary is to be of service to the hospital, the Retirement Center, and Brookview Manor, and the Mental Health Center. It was through the efforts of the Auxilians that the Brookings Hospital established the War Memorial Blood Bank in our community. It is what is called a Walking Blood Bank of registered community donors.

Some of the services of the Hospital Auxiliary are: Having Auxilians at the visitors reception desk 7 days and evenings a week, maintaining a gift shop. The gift cart is taken to the patients rooms for their purchases, library cart. Other services are: X-Ray transportation, care of patients plants and flowers, sewing and mending for the Brookview Manor, Retirement Center, and the hospital; furnish tray favors for the three above mentioned places, train and supervise the Candy Stripers, furnish seasonal decorations, assist with crafts at Brookview Manor and the Retirement Center, sponsor monthly birthday parties at the Retirement Center and Brookview Manor, make gifts for the gift shop and the carts. In 1965 Mrs. Guy (Connie) Karne and Mrs. C. H. Horner (Matilda) organized the first Meals on Wheels sponsored by the Hospital Auxiliary. The meals are prepared by the cooks at the hospital and Auxilians and some husbands deliver the meals to the people who are special diets after being in the hospital. These meals have to be on order by the patient's doctor. These meals are delivered five days a week. In 1961, the hospital Auxiliary started the Baby Sitter Course which is open to both boys and girls. The course is taught by one of the teachers in Middle School as part of their work since 1972. Also the Auxiliary sponsors the Santa Anonymous with the assistance of the county nurse at Christmas time for children and adults for the low income families.

The Auxiliary gives a Scholarship each year to a worthy student from this area who is going
into Health work, usually a nursing student from South Dakota State University.

Much equipment has been purchased for both the old and new hospital through the finances from the Auxiliary. Just to name a few: Patient's lift, nursery equipment, emergency room examining table, lounge furniture for the doctor's lounge and the employees lounge, furnishings for the Meditation Room (which is now being used for an office), central dictation equipment, wheel chairs, Fiberoptic systoscope, Stress testing machine, X-Ray portable stretcher clothes dryer, floor polisher, bed tables, footstools, furnished a library for the visitors lounge, pictures for patients rooms and halls, Spectrophotometer for blood laboratory, operation Heartbeat $1000, electric typewriter, Surgilift, Emergency waiting room furniture, bookcases, comfort chairs, hair dryer for the Brookview Manor. Also the lighted Emergency Sign outside of the hospital. Besides many other items totaling approximately $30,000.

There are numerous items and tasks that the Auxiliary has purchased and done, but not for glory but HUMANITY.

So if you want to do something for others and make your life happier, join the Hospital Auxiliary wherever you live. Membership is open to both men as well as women.

Goodness is the only investment that never fails.

Submitted by:  
Aurilla Olesen  
Past President
PAST PRESIDENTS OF HOSPITAL AUXILIARY:

<table>
<thead>
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<tr>
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<td>1954-1955</td>
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<tr>
<td>Mrs. C. H. Horner</td>
<td>1955-1957</td>
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<td>Mrs. J. A. Bonell</td>
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<td>Mrs. Guy Karnes</td>
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<td>Mrs. A. D. Evenson</td>
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PRESENT OFFICERS OF HOSPITAL AUXILIARY:

- **PRESIDENT:** Mrs. Harry Hecht
- **VICE PRESIDENT:** Mrs. Paul Carson
- **SECRETARY:** Mrs. Gerald Spawn
- **TREASURER:** Mrs. Maurice Horton
- **MEMBER AT LARGE:** Mrs. Arland Raad

COOK BOOK COMMITTEE:

- Mrs. C. A. Kessler
- Mrs. George Olesen
- Mrs. Reece Lewis
- Mrs. Donald Ahern

CREATIVE ARTS:

- Mrs. Reece Lewis

We sincerely wish to thank each and every one who shared their recipes with us. Without your kind cooperation, this book would not have been possible.

Brookings Hospital and Rest Homes Auxiliary
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BREADS
LIFE RECIPE:

1 cup Greetings 1/2 cup Love
1/4 cup Smiles 1 tsp. Sympathy
2 large Handshakes 2 cups Hospitality

Cream greetings and smiles thoroughly. Add handshakes beaten slightly. Add love slowly. Sift in sympathy and hospitality and serve with humility.

WORDS:

DID is a word of achievement
WON'T is a word of retreat
MIGHT is a word of bereavement
CAN'T is a word of defeat
OUGHT is a word of duty
TRY is a word for each hour
WILL is a word of beauty
CAN is a word of power.

You are often sorry for saying a harsh word, But you will never regret saying A KIND ONE.

To be a good neighbor is one of lifes richest joys.

Happy laughter and friendly voices in the home will keep more children off the streets at night than the loudest curfew.

A perfect wife is one who doesn't expect a perfect husband.
BROWN BREAD

1 1/2 cups raisins
2 1/4 Tbls. shortening
2 Tbls. molasses
2 3/4 cups flour
1/2 tsp. salt
Nuts if desired


OATMEAL BREAD

1 cup rolled oats
2 cups boiling water
2 Tbls. melted lard
1 package yeast
About 6 cups flour


DILLY CASSEROLE BREAD

1 package dry yeast
1/4 cup water (warm)
1 cup cream style cottage cheese
2 Tbls. sugar
1 Tbls. dried onion bits
1 Tbls. butter
2 Tbls. dill seed
1 egg, slightly beaten
2 1/4 to 2 1/2 cups flour

Dissolve yeast in warm water. Combine remaining ingredients except flour and beat well with an electric mixer. Beat in flour. Place in greased round casserole—let rise once. Bake 350° for 40-45 minutes. Terrific with stew or Italian food night.
**FRUIT COFFEE CAKE**

Lorraine Langner

1/2 cup butter  
1 1/2 cup sugar  
2 eggs  
3 cups flour  
pinch of salt  
4 tsp. baking powder  
1 cup milk  
1 tsp. vanilla  
fresh fruit  

Topping:  
1/4 cup flour  
1/2 cup sugar  
1 tsp. melted butter  
1 tsp. cinnamon  

Mix above ingredients (not topping). Beat well. Smooth batter in 9 x 13 pan. Mix 4 cups fresh fruit (cut up) with 3 oz. fruit-flavored jello. If you are using rhubarb, add 2 extra Tbsps. sugar with jello. Spread mixture over batter. Crumble topping ingredients together and sprinkle over top of fruit jello mixture. Bake 375° for 35-40 minutes.

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**COFFEE CAKE**

Ione Lewis

1 cup sugar  
4 eggs  
1 cup cooking oil  
2 cups flour  
1 tsp. baking powder  

Combine ingredients and spread 1/2 of batter in oiled 9 x 13 cake pan. Spread 1 can pie mix (cherry, peach, etc.) on batter. Spread on remaining batter. Sprinkle sugar and cinnamon over this. Bake for 40 minutes at 350°. Frost with powdered sugar frosting. Serves 15 or more.

The greatest trials bring the greatest strength.
**ZUCCHINI BREAD**

Carole Beaird

2 cups sugar
3 eggs
1 cup oil
3 cups flour
1 tsp. salt
1 tsp. soda
1/4 tsp. baking powder
1 1/2 tsp. cinnamon
1 cup raisins (optional)
2 or 3 cups zucchini grated or shredded


**BANANA NUT BREAD**

Joan Krier

1/2 cup margarine
1 cup sugar
2 eggs, beaten
1 cup mashed bananas

2 cups sifted flour
1 tsp. baking soda
1/2 tsp. salt
1/2 cup chopped nuts

Cream first 4 ingredients. Mix in remaining ones. Bake in greased and floured pan at 350° for 1 hour. Cool ten minutes and remove from pan.

**CARROT BREAD**

Dorothy Rude

3/4 cup sugar
1/2 cup plus 1 Tbsp. oil
2 eggs, beaten
1 tsp. cinnamon
1 1/2 cups flour
1 tsp. baking powder

1 tsp. soda
1/4 tsp. salt
1 cup grated carrots
1/2 cup raisins

Add sugar to oil, then remaining ingredients. Bake at 350° for 1 hour.
BUTTERMILK PANCAKES  
Cleone Henry

1 quart buttermilk  
4 eggs  
1 tsp. salt  
4 Tbsp. sugar  
2 tsp. soda  
3 cups flour (scant, if you like thin pancakes)  
6 Tbsp. cream, melted butter or margarine  

Makes a large recipe and freezes well.

NEVER FAIL BUTTERMILK PANCAKES  
Skippy Mitchell

3/4 cup powdered buttermilk  
2 cups sifted flour  
1 tsp. salt  
1 1/4 tsp. soda  
2 eggs, unbeaten  
2 cups water  
1/4 cup Crisco oil  

Mix dry ingredients together. Add unbeaten eggs, water and oil. Stir lightly to just moisten dry ingredients. Batter will be light and fluffy and sort of lumpy. Drop by spoonsfull on lightly greased griddle, spreading batter with spoon. Turn cakes as soon as browned.

BUTTERMILK PANCAKES  
Phyllis Lakman

3 1/2 cups buttermilk  
2 Tbsp. shortening  
2 well-beaten eggs  
3 Tbsp. sugar  
1 tsp. salt  
1 tsp. baking powder  
2 cups flour  

Sad fact of life - square meals make round people.
HOBO BREAD

1 1/2 cups raisins
1 cup boiling water
2 tsp. soda
3 Tbs. shortening or butter
2 cups sifted flour
1/2 cup chopped nuts

= Emma Simonson

Combine first 3 ingredients and let stand. When cool, add remaining ingredients. Bake at 375° for 50-60 minutes. This makes 4 No. 2 cans.

CARROT BREAD

= Mrs. Gerard deBlonk

1 cup sugar
3/4 cup salad oil
1 tsp. cinnamon
1 tsp. baking powder
1 1/3 cups flour
1 cup carrots, grated or ground

Combine ingredients. Bake 350° for 45-50 min.

APPLESAUCE BREAD

= DuCum Extension Club

1 1/4 cups applesauce
1 cup sugar
2 eggs
1/2 cup chopped pecans
1/2 tsp. cinnamon
1/2 cup cooking oil
1/2 tsp. nutmeg or allspice
1/2 tsp. baking powder

Combine ingredients. Bake at 350° for 1 hr. in loaf pan after you sprinkle 1/4 cup chopped pecans, 1/4 cup brown sugar and 1/2 tsp. cinnamon over top of loaf.

The best thing you can spend on your children is not money - it's time.
BANANA BREAD

3 large bananas
1 cup melted margarine
3/4 cup sugar
2 eggs
2 cups flour
1 tsp. salt
1 tsp. soda
1/2 cup nutmeats

Use mixer to mash bananas. Add remaining ingredients. Pour into greased 5x9 inch pan. Bake at 325° for one hour.

BANANA CRANBERRY BREAD

1/3 cup shortening
2/3 cup sugar
2 eggs
1 3/4 cup sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. soda
1/2 cup walnuts
1 cup mashed ripe bananas
1 cup cooked freshly drained cranberries

Cream shortening, sugar. Add eggs one at a time, beating well after each. Sift dry ingredients together and add nutmeats. Add flour mixture, alternating with mashed bananas, to creamed mixture, beating well after each. Fold in drained cranberries. Pour into greased 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Bake in moderate oven (350°) for one hour. Cool before slicing.

To cook cranberries, mix 2 cups water and 2 cups sugar together. Cook for 5 minutes. Add 1 package cranberries and cook until they pop, about 5 minutes. Drain. 1 package is usually enough for 2 loaves.
DANISH ROLLS
Mrs. Leo Melicher

Part I: 1 cup flour, sifted
1/2 cup butter or margarine
2 Tbls. water

Combine flour and shortening. Sprinkle with water and mix like pie crust. Divide into 2 parts. Make into 12 inch x 3 inch layers.

Part II: 1/2 cup butter or margarine
1 cup water
1 cup flour
1 tsp. almond flavor
3 eggs

Bring shortening and water to boil, remove from heat and add the flour and flavoring. Stir until dough leaves edge, add the eggs, one at a time. Beat well. Spread on top of Part I. Bake for 1 hour at 350°.

APPLESAUCE NUT BREAD

2 cups sifted flour
3 tsp. baking powder
1/2 tsp. cinnamon
1/2 cup nutmeats
1 cup medium thick applesauce
2 Tbls. melted shortening.

Sift together dry ingredients. Add nuts. In another mixing bowl beat egg, add applesauce and shortening. Add dry ingredients, stirring until just blended. Pour into greased loaf pan. Bake at 350° for 1 hr.

Each time you turn the pages
Looking for something new to cook
Fondly remember each person
Who makes possible this book.
TOPPING FOR CARAMEL ROLLS

Coral Bombeck

2 cups brown sugar
1 Tbsp. vinegar
1/4 cup water
1/4 cup corn syrup
1/3 cup margarine
1/4 tsp. butter flavoring
1/2 tsp. vanilla
1/2 tsp. burnt sugar flavoring

Combine first 5 ingredients and boil one minute. Cool a bit then add flavorings. Spoon into pans. Place rolls on top of this and bake, when well risen.

OVERNIGHT BUNS OR ROLLS

Leona Bozied

4 cups boiling water
2 cups sugar
1 cup shortening
1 Tbsp. salt
4 eggs, beaten
1 cake or 1 Tbsp. yeast
1/4 cup lukewarm water
11 or 12 cups flour

Boil water and sugar until sugar is dissolved. Remove from heat and add shortening. Cool to lukewarm and add salt and yeast which has been dissolved in the lukewarm water. Add the flour, using more if necessary to make a soft dough. Make the dough about 2:00 P.M. Let rise until 5:00 or 6:00 P.M. Knead down, let rise until 9:00 or 10:00 P.M. Make into buns, leaving space between in pans. Make about the size of a silver dollar. Cover with a towel. Bake about 7:00 A.M. at 375° for 15 minutes. This makes 70-80 large rolls.

All people smile in the same language.
FAVORITE WHOLE WHEAT BREAD

5 cups hot water
2/3 cup cooking oil
2/3 cup honey
10 cups whole wheat flour
4 tsp. salt
2 Tbls. yeast

Put water, oil, honey, salt and 6 cups wheat flour in mixer bowl and blend thoroughly. Add yeast to cooled mixture and blend again. Add 4 cups flour and knead 10 minutes. Put in oiled small loaf pans and raise until double in bulk. Bake at 350° for 35-40 min. (Also delicious rolled out like you make cinnamon rolls—with sugar, cinnamon and raisins sprinkled on for a cinnamon swirl bread).

NUTTY APRICOT BREAD

Soak 1 cup dried apricots in warm water for 15 min. Drain and cut into pieces.
Sift together: 2 cups flour
2 tsp. baking powder
1 tsp. salt
1/2 tsp. soda

Cream 1/4 cup shortening, add 1 cup sugar gradually and cream well. Blend in 1 beaten egg, add 1/4 cup water, 1/2 cup orange juice and mix well. Blend in dry ingredients and mix well. Fold in 1/2 cup chopped nuts and cut-up apricots. Pour in well greased 9x5x3 pan. Push batter into corners of pan, leave center slightly hollow. For well rounded loaf, leave stand for 20 minutes before baking. Bake at 375° for 1 hour and 10 minutes. Remove from pan and cool well before slicing.

A good rule for talking is one used in measuring flour; sift first.
BANANA BREAD

Geneva Croll

1/3 cup shortening
3/4 cup sugar
1 egg, well beaten
2 cups bran flakes
1 1/2 cups sifted flour
2 tsp. baking powder
1 1/2 cups mashed bananas

1/2 tsp. salt
1/2 tsp. soda
1/2 cup walnuts
2 Tbls. water
1 tsp. vanilla

Cream well shortening and sugar. Add egg and bran flakes. Sift together flour, baking powder, salt and soda. Add nuts. Combine bananas and water. Add to creamed mixture alternately with dry ingredients; stir in vanilla. Bake in greased 9x5x3 pan in 350° oven for 1 hour and 10 minutes.

KUCHEN (GERMAN COFFEE CAKE)

Mrs. John Kessler
Leola, S. Dak.

1 pkg. dry yeast dissolved in 1/4 cup warm water with 1 tsp. sugar, 1 cup milk (scalded and cooled to lukewarm), 1 tsp. salt and 1/2 cup sugar. Combine in large mixing bowl and add 2 eggs, slightly beaten. Add 2 cups flour, beat well with electric mixer or wooden spoon, add 1/2 cup soft butter and beat well. Then with spoon, add 2 1/2 cups flour and work well with the wooden spoon until mixture leaves the edges of the bowl and forms a soft ball. Sprinkle this mixture with 1/4 to 1/2 cup flour and knead dough until it is a smooth ball and very easy to handle. Cover and let rise until double in bulk or may be covered and refrigerated overnight. To make kuchens, cut dough in 8 pieces, roll out and put in pie tins. Place a layer of fruit on kuchen such as apples, apricots, prunes, cottage cheese, raisins or any other fruit. For each kuchen, make a custard of 1 egg, 1/4 cup cream (sweet or sour) or evaporated milk, 1 tsp. sugar. Pour over fruit and sprinkle with sugar and cinnamon. Bake in 350° oven for 25-30 min. or until done.
POTATO LEFSE

Stella Bortnem

3 cups white potatoes, mashed and salted
3 Tbsp. lard
1 cup sifted flour

Mash the potatoes, add the lard to melt and mash again. You may use a ricer for a larger recipe. Cool slightly before adding flour. Mix well on pastry cloth. Form into a long roll. Cut off slices and make small balls. (size depends on your lefse grill). Place these balls on a cookie sheet and refrigerate until griddle has gotten very hot. Sift flour on pastry cloth and roll each ball with a lefse rolling pin until thin. Roll lefse onto the lefse rolling pin and transfer to griddle. Watch when baking and turn over with lefse stick or spatula. Place on cloth and cover to cool and moisten. Double this recipe for larger amount.

SNICKERDOODES

Sophia Muchow

1 cup sugar
1/2 cup butter or margarine
pinch of salt
2 tsp. baking powder
1 egg
1 cup sweet milk
2 1/2 cups flour
1 cup chopped raisins

Combine ingredients. Drop in muffin tins and sprinkle over top a mixture of sugar and cinnamon. Bake at 350° for 30 minutes.

BANANA BREAD

Mrs. H. M. Crothers

1 cup sugar
1/2 cup shortening
2 eggs
2 cups flour
1 tsp. soda
1 1/2 cups mashed bananas

Cream shortening and sugar. Add remaining ingredients. Nuts may be added if desired. Bake at 350° for one hour.
**ZUCCHINI BREAD**

3 eggs  
1 cup oil  
2 cups sugar  
2 cups grated zucchini  
2 tsp. vanilla  
1/4 tsp. baking powder  

Beat eggs until foamy. Add oil, sugar, the zucchini and vanilla. Mix well. Combine dry ingredients and blend. Add nuts. Divide batter into 2 greased loaf pans. Bake at 325° for 1 hour or until done.

**QUICK APPLE BREAD**

1/2 cup shortening  
1 cup sugar  
1 tsp. vanilla  
1 tsp. baking powder  
2 Tbls. sour milk  
1 cup chopped apples  

Mix ingredients together and pour into bread pan. Bake at 350° for one hour.

**PINEAPPLE NUT BREAD**

2 1/4 cups flour  
1 tsp. salt  
1/2 tsp. soda  
1/2 cup chopped nuts  
3/4 cup white sugar  
3 tsp. baking powder  
1 cup bran cereal  
1 egg  
1 1/2 cups crushed pineapple (undrained)  
3 Tbls. melted shortening  

Mix the first 7 ingredients together. Mix the last 3 ingredients together, then stir all together. Bake in greased bread pan at 350° for 1 hour and 15 minutes. Let rest a day before slicing.
BROWN BREAD

2 cups buttermilk
2 tsp. soda
1 cup molasses
1 tsp. salt
1 cup white flour
2 cups stone ground whole wheat flour
1 cup raisins

Combine buttermilk and soda and beat with a mixer. Add the rest of the ingredients in the order listed and beat after each addition. Stir in the last cup of flour by hand, add raisins. Makes 2 loaves. Bake in 350° oven for 1 hour.

PUMPKIN BREAD

3 1/2 cups flour
2 tsp. soda
1 3/4 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1 cup salad oil
4 eggs
2/3 cup water
2 cups or one #303 can pumpkin
3 cups sugar
1 tsp. vanilla
1 cup chopped nuts

Sift together dry ingredients. Add remainder of ingredients in order given. Beat until smooth with mixer and stir in nuts last. Divide dough evenly in 3 greased and floured pans. Bake at 350° for 1 hour or until they test done.

The most difficult meal for the average housewife to get is dinner out.
Mary's Special Cake Cookies

1 cup (8 oz) Cool Whip
1 egg, med. not beat.
1 pkg. cake mix
1/2 tsp.

Drop in sugar & bake.
Grease & flour pan well.
May add nuts, etc.
Spare Time
Desire to Help Others
Indoctrination Course
Orientation Course
Discipline
Dash of Enthusiasm
Courage
Originality (for flavor)
Milk of human kindness
Dependability

Cream together one part spare time with
desire to help others. Add slowly series
of Indoctrination and Orientation courses.
Add dash of enthusiasm, courage, and or-
iginality for flavor. Combine thoroughly,
steadily in many hours of service. Then
add large quantities of well-sifted pa-
tience with equal amounts of milk of human
kindness.
Pour into a warm heart, bake well in a
pan of experience. When done—top with
three D's: Discipline, Drill and Depend-
ability. Serve in generous portions.
CHOCOLATE POUND CAKE

1 cup margarine or butter
2 cups sugar
4 eggs
2 squares melted chocolate
2 tsps. vanilla
1 cup sour cream
2 1/2 cups sifted flour (measure after sifting)
2 tsps. soda
1/2 tsp. salt
1 cup boiling water

Cream sugar, butter or margarine, add eggs one at a time, beating well after each addition. Stir in melted chocolate and vanilla. Mix soda in sour cream, add to above mixture. Add sifted flour and salt, add boiling water. Bake in tube or bundt pan well greased. Bake 1 hr. to 1 hr. and 15 min. or until toothpick comes out clean. 325°.

ICING: 1 Tbls. margarine or butter
1 square chocolate
2 tsps. warm water

Melt chocolate and butter together, add water and mix with about 1 1/2 cups powdered sugar. Freezes well.

PUMPKIN CAKE

1/2 cup shortening (Crisco)
1 1/2 cups sugar
2 eggs
Pinch salt
2 cups cake flour (sifted and measured)
1/2 tsp. soda
2 tsps. baking powder
1 tsp. each of ginger, cinnamon
1/2 tsp. nutmeg
1/2 cup pumpkin
3/4 cup sweet milk
1/2 cup nuts

Bake at 350° for 40-45 minutes.
RAW APPLE CAKE

Vivian Klein

1 1/2 cups sugar
3/4 cup shortening
2 eggs, beaten
3/4 cup warm coffee
2 1/4 cups flour
1 1/2 tsp. baking powder
3/4 tsp. soda
3/4 tsp. cinnamon
1/2 tsp. salt
1 1/2 tsp. vanilla
3 cups raw apples, peeled and diced

Mix in order given, pour into 9x13 pan and sprinkle with:
3/4 cup brown sugar
3/4 tsp. cinnamon

Bake at 350°.

3/4 cup chopped nuts

CHOCOLATE CAKE

Donna Seeley

1/2 cup shortening
2 cups sugar
2 eggs
1/2 cup cold water
1 tsp. vanilla
1 tsp. salt
2 cups flour
1/2 cup cocoa
1 tsp. soda
1/2 tsp. baking powder


CREAMY FLUFFY FROSTING

1/2 cup oleo
1/2 cup white shortening
1 cup granulated sugar

Beat 12 minutes. As you beat, add 3 Tbls. flour, 1 Tbls. at a time. Add 2/3 cup milk gradually with flour, 2 tsps. vanilla, 1 tsp. lemon juice, pinch of salt. May be refrigerated.
GREAT GRANDMOTHER'S SOFT GINGER CAKE
Mrs. Henry Vandersluis

This is an old English recipe. It was economical 100 years ago and still is today. Sift 2 1/2 cups all purpose flour with 1 3/4 tsp. soda, 1 tsp. ginger, cinnamon, 1/4 tsp. cloves and salt—set aside. Cream 1 cup sugar, 1/2 cup vegetable shortening. Add sifted dry ingredients to creamed mixture alternating with boiling 1 cup water which has been mixed with 1 cup of grandmothers unsulphured molasses. Then stir in 2 well beaten eggs. Bake in moderate oven until center springs back when lightly touched. Can be frosted as desired or served with topping or whipped cream.

COOKIE SHEET CAKE
Fran Johnson

Preheat oven 425° for 15 min. or 400° for 20 minutes. Grease cookie sheet jelly roll pan. Put in saucepan: 4 Tbls. cocoa, 2 sticks oleo, 1 cup water. Bring to boil and take off heat and add: 2 cups flour
2 cups sugar
1 tsp. soda
1 tsp. cinnamon
Stir and then add 2 beaten eggs, 1 tsp. vanilla, 1/2 cup buttermilk. Pour into pan and bake.
FROSTING: Bring to a boil:
1 stick oleo
6 Tbls. buttermilk
4 Tbls. cocoa
Then add: 1 lb. powdered sugar, 1 tsp. vanilla. Mix well, pour over warm cake, sprinkle with nuts.

POPPY SEED CAKE
Ima Crisman

1 pkg. lemon cake mix
4 eggs
1 pkg. instant vanilla pudding
1/4 cup poppy seeds
1 cup water
1/2 cup oil
Beat together, let stand 10 min. Pour in 2 loaf pans at 350 for 45-50 min.
CRUMB CAKE

Caroline Gullickson
Flandreau, S. Dak.

Sift together 3 cups flour
1 1/2 cups sugar

Add 1 cup plus 2 Tbls. butter or oleo. Mix with pastry blender into crumbs. Save 1 cup for topping.

Mix the rest of crumb mixture with 1 large or 2 small eggs, 1 tsp. cinnamon, 1 tsp. cloves, 1 1/2 cups buttermilk or sour milk with 1 1/2 tpsps. soda. Mix well. Nuts may be added.
Put in greased 9x13 pan at 350° for 35 min.

CHOCOLATE APPLESAUCE CAKE

Mrs. Wm. Kallemeyn

Cream 3/4 cup Crisco with 1 1/2 cups sugar until fluffy. Add 2 eggs, one at a time beating well after each addition. Sift together 2 cups flour, 1/4 cup cocoa, 1 tsp. soda, 3/4 tsp. salt, 1 tsp. cinnamon, 1/4 tsp. cloves, 1/4 tsp. allspice. Add alternately with 1 1/2 cups sweetened applesauce to the creamed mixture. Add 1/2 cup chopped nuts. Bake in 9x13 pan at 350° for 35-40 minutes. May be frosted or served with whipped cream.

MOCHA CAKES

Mrs. Henry Tollgaard
El Cajon, California

1 cup sugar
2 eggs
1 tsp. butter
1/2 cup milk (boiled)
2 tpsps. baking powder
1 1/2 cups flour
Vanilla

Beat hard. Pour into greased 9x13 pan and bake at 350° for 12-15 minutes. When cold, cut in small rectangular pieces, put a rich butter and powdered sugar frosting on all sides and roll in ground peanuts.
**KRUM KAKE**  
Skippy Mitchell

1 cup butter, melted  
1 cup sugar  
4 eggs  
2 cups flour

Do not beat eggs. Just stir 4 eggs, then add the rest of the ingredients. Bake on Krum Kake iron, when done, take off carefully and roll on wooden pin.

**RHUBARB CAKE**  
Frances Schmalz

1 1/2 cups brown sugar  
1 1/2 cups diced rhubarb  
1 egg  
1 tsp. vanilla  
2 cups flour  
1/2 cup shortening  
1 cup sour milk or buttermilk

Cream sugar and shortening, add milk and then add rhubarb. Add egg, vanilla and remainder of ingredients.  
**TOPPING:** Mix 1/4 cup of each of brown sugar and white sugar and 1 tsp. cinnamon. Sprinkle over raw batter. Bake 30 min. in 350° oven.

**5 MINUTE FROSTING**  
Margaret Ahern

1 cup sugar  
2 egg whites  
3 Tbls. water  
1/4 tsp. cream of tartar  
1/8 tsp. salt  
Flavoring

Combine first 5 ingredients in top of double boiler. Beat 5 min. Remove from heat and add flavoring.

An act of kindness is well repaid.
RHUBARB CAKE

Verna Sturdevant

1 1/2 cups brown sugar
1/2 cup shortening
1 cup sour milk
1 egg
1 tsp. soda
1 tsp. vanilla
2 cups flour
2 cups diced rhubarb

Cream sugar and shortening, add egg. Alternate sour milk and dry ingredients and put in greased 9x13 pan. TOPPING: Mix together 1/4 cup brown sugar, 1/4 cup white sugar, 1 tsp. cinnamon and sprinkle over cake before baking. Bake at 350° for 30 min. or until done.

PINEAPPLE CREAM DREAM CAKE

Olive Kakonis

1 pkg. Jiffy yellow cake mix. Make as directed. Use 9x13 pan and cool.

1 8 oz. pkg. Phil. cream cheese, softened
1 3 oz. pkg. pineapple instant pudding
2 cups cold milk

Make pudding as directed. Blend pudding into cream cheese.

1 #2 can drained crushed pineapple
1 large carton Cool Whip


ORANGE CAKE

Lorraine Langner

1 cup sugar
1/2 cup butter
1 orange rind
Dates and nuts
1 tsp. baking powder

Bake at 350° for 35 min. Use 1/4 cup sugar and juice of orange for frosting. Put on cake when hot.
PEACH CUSTARD CAKE

Betty Horton

Pour into 1 1/2 quart bowl:
1 1/2 cups all purpose flour
1/4 tsp. salt
1/2 cup soft butter or oleo

Mix with a pastry blender until mixture is like coarse meal. With the back of a spoon, press mixture firmly on the bottom and halfway up the sides of a buttered 8" square pan. Drain well a 1 lb. 14 oz. can sliced peaches, saving 1/2 cup syrup. Arrange well drained peach slices on crust in the pan. Sprinkle over the peaches, a mixture of 1/2 cup sugar and 1/2 tsp. cinnamon. Bake at 375° for 20 minutes.

MIX: 1/2 cup peach syrup, 1 egg slightly beaten and 1 cup evaporated milk or regular milk. Pour over peaches. Bake 30 min. more or until custard is firm except in center. Serve warm or cold.

BUTTERMILK CRUMB CAKE

Mary W. McCarty

1/2 cup shortening
1 cup brown sugar
1/2 tsp. salt
2 cups flour
3/4 tsp. cinnamon

1/2 tsp. ginger
1 egg
2 Tbls. molasses
1 cup buttermilk
1 tsp. soda

Cream shortening, sugar, salt, flour and spices. Measure out one cup of this mixture, set aside. To the remaining, add the beaten egg, molasses and buttermilk into which the soda has been added. Beat, transfer to oiled baking pan, make mixture an inch deep. Spread crumbs over top. Bake at 350° for 30 minutes.

If soup or other food is too salty, add a spoonful of vinegar and a spoonful of sugar and reheat.
COLD WATER CHOCOLATE CAKE  Cleone Henry

2 cups sugar  
5 Tbls. butter or margarine  
2 eggs  
3 squares melted bitter chocolate  
1/4 tsp. salt  
3 cups sifted cake flour  
2 tsps. soda  
2 cups ice water  

Cream butter or margarine and sugar; add eggs and melted chocolate. Add sifted dry ingredients alternately with water. Bake 40 minutes at 350°. (Large cake).

FROSTING:  
2 egg whites  
1 cup sugar  
4 Tbls. cold water  
1/4 tsp. salt  
1 Tbls. Karo  
1/4 tsp. cream of tartar  
3 or 4 drops vanilla or other flavor  

Cook in double boiler beating continuously until it forms peaks when beater is lifted up. Takes 4-7 min. Be careful not to over beat or it becomes too stiff. If done just right, it is soft and fluffy and can be made into lovely swirls as you frost the cake.

LEMON VELVET CAKE  Ima Crisman

1 lemon velvet or yellow cake mix  
4 eggs  
1/2 cup oil  
3/4 cup water  
1 box instant lemon pudding mix  

Bake at 325° for 40 min. When cooled, prick cake all over with fork. Pour 1/3 cup lemon juice and 2 cups powdered sugar mixed over the cake.

Laughter is one of the greatest helps of digestion.
DIABETIC CAKE

Marvel Aho

2 cups water
2 cups raisins
Cook until raisins are soft and drain off remaining water. (Artificially sweetened fruit cocktail may be used if desired)
Add: 1 cup unsweetened applesauce
2 eggs
2 Tbls. liquid sweetener
3/4 cup cooking oil
Mix well and blend in:
2 cups flour
1 tsp. soda
1 1/4 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt (if not on salt free diet)
1 tsp. vanilla
Mix well.
Bake in 9x13 pan at 350° until toothpick comes out clean. (Approximately 30 minutes).

MISSISSIPPI MUD CAKE

Marvelyn Kessler

2 sticks butter or margarine
2 cups sugar
4 eggs
2 Tbls. cocoa
1 1/2 cup coconut
1 cup nuts
1 1/2 cups flour
Cream all ingredients except flour and cocoa. Mix flour and cocoa, add to creamed mixture gradually. Pour into greased long glass pan. Bake 350° for 30 minutes.
ICING: Remove cake from oven; while hot, spread over 1 jar marshmallow creme. Cool.
Cream 1 box powdered sugar and 1 cube butter, 1/2 cup canned milk, 1 Tbls. flour, 1 Tbls. cocoa. Spread on cake.
FUDGE CAKE

1/4 cup shortening
2 squares unsweetened chocolate
1/2 cup water
1 cup sugar
1 cup flour, sifted
1/2 tsp. salt
1 tsp. vanilla
1/2 tsp. baking powder
1 egg
1/2 tsp. soda
1/4 cup sour milk or buttermilk

Melt shortening and chocolate over hot water. Add water and sugar, blend well and cool. Sift flour, salt and baking powder together. Add eggs to cold chocolate mixture, beating well. Add sifted dry ingredients and blend well. Dissolve soda in sour milk; stir into batter. Add vanilla. Pour into 8x8 pan. Batter will be thin. Bake in 350° oven for 30-35 min. Ice with a fudge frosting.

SALAD DRESSING CHOCOLATE CAKE

2 cups flour
3/4 cup salad dressing
3 Tbls. cocoa
1 tsp. soda
1 cup sugar
1 cup hot water
1 egg
1 tsp. vanilla

Combine sugar and salad dressing, add flour, soda. Add cocoa dissolved in water. Bake at 350° for 25-30 minutes.

EASY CAKE FROSTING

2 cups brown sugar
2 Tbls. butter or oleo
3 Tbls. Crisco
1/4 tsp. salt
Then add 1/4 cup milk
1 1/2 cups powdered sugar

Bring to boil for 3 min.
Mix well until it becomes to stage to spread on cake.
CHOCOLATE FROSTING

Margaret Ahern

1 cup brown or white sugar
4 Tbls. butter or oleo
4 Tbls. cream or top milk

Bring to rolling boil. Remove from heat. Add 1 cup chocolate chips and flavoring. Beat until thick.

CARROT-PINEAPPLE CAKE

Myrtle Eberlein

1 1/2 cups salad oil
2 cups sugar
3 beaten eggs
2 cups raw carrots (finely grated or grated in blender 5 sec. on grate, drain off water)
1 cup crushed pineapple (undrained)
2 3/4 cups flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt
1 tsp. vanilla
1/2 cup chopped nuts

Cream oil and sugar, add beaten eggs and mix well. Add grated carrots, pineapple and vanilla. Sift dry ingredients together and add to creamed mixture. Add nuts. Bake 45 min. in 9x13 pan at 350°. It's a big cake so be sure pan is large enough. Can be iced with thin butter and powdered sugar icing or served with whipped cream for dessert. I like it plain. If it is to be kept for some time, recommend it be refrigerated.

FROSTING

Ione Lewis

1 cup brown sugar
3/4 cup chocolate chips
6 Tbls. cream
1 tsp. vanilla
Dash of salt

Mix all together, except chocolate chips and bring to a boil. Remove from heat, add chips. Stir only until chips are dissolved. Spread.
SALT WATER TAFFY

Sophie Muchow

2 cups sugar
5 Tbls. water
1 Tbls. butter
1 tsp. vanilla
Pinch cream of tartar

Dissolve the sugar in water, add the butter and cook without stirring to 290° or to the soft-crack stage. Add the vanilla and cream of tartar and pour into a buttered pan. When cool enough to handle, pull until white. Cut and wrap in wax paper.

BEST EVER PEANUT BRITTLE

Mrs. Earl Kallemeyn
Marathon, Iowa

1 1/2 cups white sugar
1 cup white Karo syrup
1 heaping tsp. soda
1 lb. raw peanuts (Spanish)
3 Tbls. butter

Put sugar and syrup in large skillet over hot flame and stir constantly until melted. Add 1 lb. of raw peanuts and continue stirring until it turns amber color. Add butter and stir quickly until melted. Remove from fire and add soda, stir quickly and pour onto a large foil covered cookie sheet. Do not touch or try to smooth candy after it is poured. Break when cool.

BUTTERMILK FUDGE

Phyllis Lakman

2 cups white sugar
1/2 cup butter or margarine
1/2 tsp. salt

Combine above and let stand 3 minutes.
Add: 1 cup buttermilk
1 tsp. soda

PEANUT BUTTER DIVINITY  
Matilda Horner

2 1/2 cups sugar  
1/2 cup water  
1/2 cup syrup  
2 large egg whites  
1/4 tsp. cream of tartar  
2 Tbls. peanut butter

Beat egg whites and cream of tartar until stiff.  
Boil sugar, water and syrup until it threads.  
Add 1/2 to the egg whites and return rest to heat until it forms a brittle thread in cold water. Add to egg white mixture and beat until gloss is gone. Last add peanut butter without beating too much. Drop on buttered cookie sheet.

CHOCOLATE BON BONS  
Mrs. Kenneth Rieck

1 lb. box powdered sugar  
1 14 oz. pkg. flake coconut  
1 can Borden's sweetened condensed milk

Mix the first two ingredients together a little in a large mixing bowl and moisten with just enough milk to get a consistency which will form into 1" balls. (Takes nearly the whole can). Place formed 1" balls on a wax paper on a cooky sheet and refrigerate overnight or at least 8 hours. Then dip into a mixture of:  
1 6 oz. pkg. chocolate chips) in a double  
1/4 bar parawax ) boiler  
Stick a toothpick into the ball to dip each one. Let toothpick remain until chocolate hardens. Takes only a short time. Need no more refrigeration. May decorate tops of each with red frosting, flowers.

The ART of saying appropriate things in a kindly way never goes out of fashion.
COOKIES
AND
BARS
MY KITCHEN PRAYER

Please Bless and use this kitchen, Lord; Let every meal I make Build healthy bodies, loving hearts In all who will partake.

I thank Thee for this house, my home, So dear in smallest nook. For here I've partnership with Thee The food you make, I cook.

This door will see the fond farewells As dear ones start the day, And may each one who passes thru Return again, I pray.

And let each one who enters here Find warmth and food and love, And go forth knowing that they have The smile of God above. Amen.

A RECIPE FOR A SWEET DISPOSITION

3 grains common sense
1 good husband
1 good liver
1 large heart
1 bushel contentment

Plenty of fresh air and sunshine. Do not bring to a boil.
CREAMY FUDGE SANDWICHES


Stir over hot water one 6 oz. package of chocolate chips, 1/2 cup powdered sugar, 2 Tbls. butter, 1 Tbls. water until chocolate melts. Spread over chilled mixture. Top with reserved mixture. Chill. Cut in squares.

BROWN SUGAR COOKIES

Delores Brage

6 Tbls. butter
1 cup brown sugar
1 beaten egg
1/4 tsp. salt
1 tsp. vanilla
6 Tbls. flour
1 cup pecans

Cream brown sugar and butter. Add egg, salt and vanilla, mixing well. Fold in flour and pecans. Drop by teaspoon on lightly greased cookie sheet. Bake for 7 minutes in 350° oven. Remove from oven and cool about 2 min. Using spatula, roll cookies when removing from cookie sheet. May be decorated with melted chocolate chips and chopped pecans.

SUGARLESS COOKIES

Mrs. Henry Vandersluis

2 eggs, beaten
3/4 cup molasses (Grandma’s unsulphured molasses)
3/4 tsp. baking soda in 1/4 cup hot water
1 1/4 cups flour
2 cups oatmeal
1 Tbls. cocoa
1 tsp. cinnamon
1 cup raisins or 1 cup coconut

Drop by teaspoons on cookie sheet. Bake at 350° on greased cookie sheet until lightly browned.
SUNFLOWER SEED COOKIES

Phyllis Lakman

2 cups white sugar
1 1/2 cup butter or margarine
1 tsp. vanilla
2 3/4 cups flour
1 tsp. soda
1 tsp. baking powder
1 cup flaked coconut
1 cup sunflower seeds

Mix till crumbly. Roll in balls and flatten or shape in rolls and refrigerate. Bake at 350° for 15 minutes. So crumbly, hard to shape.

No Eggs

Do Not Overbake

SUGAR COOKIES

Marlys Kelsey

Whip until fluffy: 1 cup margarine
2 cups sugar
1 cup vegetable oil

Add and beat:
2 eggs
2 tsp. vanilla

Sift and add:
5 cups flour
2 tsp. soda
2 tsp. cream of tartar


PUMPKIN COOKIES

Deanna Seeley

2 cups brown sugar
2 cups pumpkin
1 cup salad oil
2 tsp. vanilla
2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
4 cups flour
2 tsp. soda
1 tsp. salt
1 cup nuts
2 cups raisins

Mix together and bake in 350° oven for 12-15 minutes.

Only in the dictionary does success come before work.
ANGEL GRISPS
Cream: 1/2 cup sugar
1/2 cup brown sugar
1 cup Crisco
Add: 1 egg
1 tsp. vanilla
2 cups flour
1/2 tsp. soda
1 tsp. cream of tartar


CHOCOLATE CHIP COOKIES
Beat until light and fluffy:
1 cup shortening
1/2 cup white sugar
1 cup brown sugar
1 tsp. vanilla
Then add 2 well-beaten eggs and mix. Next, 1 tsp. soda dissolved in 1 tsp. warm water. Add 1/4 tsp. salt and 2 cups flour. Add 2 cups chocolate chips. 1 cup nuts may be added last, if desired. Drop on cookie sheet by spoonful and bake at 350°.

OATMEAL COOKIES
1 cup raisins Boil about 3 minutes. This 1/2 cup water will leave about 5 Tbls.
1 cup shortening
1 1/2 cups brown sugar 2 beaten eggs
1 tsp. soda 2 cups oatmeal
2 1/2 cups flour with 1/2 tsp. nutmeg
1/2 tsp. cinnamon 1/2 cup nuts
1 tsp. cloves 1 tsp. vanilla
Mix in order given. Bake at 350°. Frost with powdered sugar frosting while still warm.

A word of advice -- don't give it!
QUICKIES

Mrs. Leo Melicher

1/2 cup sugar
1/2 cup corn syrup

Heat but do not boil.

Add 1/2 cup peanut butter. Stir well and add 2 cups Corn Flakes. Mix. Drop by spoonful on waxed paper. After they cool a little, form into balls.

PEANUT BUTTER BALLS

Constance Schutjer

1 1/3 cup creamy peanut butter
2/3 cup strained honey
1 1/2 cup non-fat dry milk powder
1/2 cup wheat germ
1 1/2 tsp. coconut flavoring

Mix and refrigerate for 1 hour. (These are not baked). Roll into small balls. A melon baller helps make uniform size balls. Makes 4-5 dozen. Keep in covered container in refrigerator. Very nutritious snacks for after school - or any time.

JIFFY CANDY COOKIES

Mrs. Willard Hammond

18 graham crackers - broken in small pieces
1 15 oz. can sweetened condensed milk
1 cup semi-sweet chocolate pieces
1/2 cup pecans
1/2 cup flaked coconut

Combine all ingredients. Pour into a greased 8 x 8 inch pan. Bake in a 350° oven for 35 minutes. Cut in squares when warm. These will firm when cool. They taste like chocolate candy bars.

A man's best fortune or his worst is his wife.
PIE CRUST COOKIES  
Ruth Kodis

1 cup shortening  
2 cups flour  
1 tsp. baking powder  
1 cup powdered sugar  
1/2 tsp. soda  
1 egg, beaten  
1 tsp. vanilla  
Salt

Roll in balls and flatten with glass dipped in flour. Bake 350° until light brown on edge.

BROWN MOLASSES COOKIES  
Esther Christensen

1 cup sugar  
1 cup molasses  
1 cup shortening  
Boil together 1/2 to 1 minute. Cool.

Add eggs, 2 tsp. soda and beat well. Add 3-3 1/2 cups flour or enough to make soft dough. Add 1 tsp. ginger and mix well. Roll thin, cut and bake at 375°.

CHOCOLATE CHIP COOKIES  
Jane Sowell

1 cup shortening  
1 cup brown sugar  
1/2 cup white sugar  
1 tsp. baking soda  
1 cup chocolate chips  
2 eggs  
1 tsp. vanilla  
1/2 tsp. salt  
2 cups flour

Mix. Bake at 350° about 8-10 minutes.

IMPOSSIBLE COOKIES  
Jackie Sexauer

1 cup creamy peanut butter  
1 cup white sugar  
1 egg  
1 tsp. vanilla

Mix all together, roll in small balls, flatten with wide pronged fork (cold meat fork). Bake at 325° for 10-12 min. Makes 4 dozen.

The biggest room in the world is the room for improvement.
NONE BETTER WHITE SUGAR COOKIES

Skippy Mitchell

1 cup white sugar
1/2 cup shortening
1/2 cup margarine or butter
2 eggs
1/4 tsp. salt
2 Tbsp. milk
1 tsp. Cream of Tartar
1 tsp. soda
1 tsp. lemon extract
3 cups flour

Chill before baking. Roll out on pastry cloth, very thin. Cut cookies for the season of the year, like Christmas, Valentine, etc. Frost with powdered sugar frosting, or colored sugar can be put on before baking. Bake at 350°.

QUICK GINGER SNAPS

Ellie Evenson

3/4 cup shortening
1 cup sugar
1 egg
1/4 cup molasses
2 cups flour
1 tsp. each of cloves, ginger and cinnamon
2 tsp. soda
1 tsp. baking powder

Cream shortening and sugar. Add unbeaten egg. Beat, then add molasses. Mix all dry ingredients together and add to first mixture. Make into balls the size of walnuts; dip one side in sugar. Place on lightly greased cookie sheet and bake at 350° until lightly browned, about 10-12 minutes. Makes about 4 dozen.

Kindness is becoming at any age.
CHOCOLATE CHIP COOKIES  Mrs. Darrell Petersen  
Ivanhoe, Minnesota

1 cup brown sugar
1 cup white sugar
1 cup shortening
1 tsp. vanilla
1 tsp. baking powder
1 tsp. soda
2 3/4 cups flour
1/2 tsp. salt
1 6 oz. pkg. chocolate chips

Drop by teaspoon on cookie sheet and bake at 375°.

CHOCOLATE COOKIES  Cora Fader  
Lake Poinsett, S.D.

1/2 cup butter
1 cup sugar
2 squares chocolate (2 oz.)
1 egg
2 1/2 cups sifted flour
1 tsp. soda
1 tsp. vanilla
1 cup sour cream
1/2 cup cut up dates
1/2 cup chopped nuts

Drop by spoonfull. Bake at 350°.

Chocolate Frosting:
  2 squares chocolate (2 oz.)
  2 cups sugar
  2 eggs
  8 Tbsp. cream
  1/4 tsp. salt

Stir all the time you cook. Test in water for soft ball stage. Take off stove and stir until spreading consistency. It doesn't crack if made right. May be used on chocolate cookies and Brownies.
**SHOESTRING POTATO COOKIES**

**Valerie Krier**

*(No Bake)*

- 1 12 oz. pkg. butterscotch chips
- 1/3 cup peanut butter
- 1 4 oz. can shoestring potatoes
- 1 cup chopped nuts

Melt chips and peanut butter. Mix in shoestrings and nuts. Drop onto cookie sheet by teaspoonfuls and place in freezer until set. Remove as soon as they are set.

**ALMOND BARK COOKIES**

**Mrs. Milo (Ida) Schultz**

- 3 cups Honeycomb cereal
- 3 cups Rice Krispies
- 1 cup Spanish peanuts
- 1 cup slivered almonds
- 2 lb. almond bark

Mix cereal and nuts together. Melt bark and mix all together. Drop by teaspoons on waxed paper.

**NO ROLL SUGAR COOKIES**

**Beulah Hamre**

- 1 cup butter or margarine
- 1 cup sugar
- 2 eggs, well beaten
- 1 tsp. vanilla
- 2 1/2 cups flour (about)
- 2 tsp. cream of tartar
- 1 tsp. soda
- salt

Make into balls, flatten and sugar. Bake.

*Every mother knows which side the bread is buttered on - the side the kids drop on the floor.*
CHOCOLATE MARSHMALLO W COOKIES  Theresa Krier

3 cups flour  1 cup Crisco
1/3 cup cocoa  2 eggs
1 cup sugar  1 tsp. soda
1/2 cup brown sugar  1 tsp. salt
Miniature marshmallows

Combine all ingredients except marshmallows. Roll dough around marshmallows; roll in additional sugar. Bake at 400° for 5 min. or until they begin to crack. Do not over-bake. Cool on cookie sheet.

BROWN SUGAR OVERNIGHT COOKIES  Beulah Hamre

1 cup shortening  2 eggs
2 cups brown sugar  3 cups flour
2 tsp. baking powder  1 tsp. soda
Vanilla  Nuts

Divide in two parts. Make long rolls and store in refrigerator. Cut in slices and bake in 350° oven for 20 minutes.

BROWN SUGAR WHEATIE COOKIES  Clara Stratton

1 cup shortening  2 eggs
2 cups brown sugar  3 cups flour
1 tsp. baking powder  1 tsp. soda
3 cups Wheaties  1/2 tsp. salt
1 cup nuts - broken

Cream shortening, sugar and eggs, then add other ingredients. Drop on greased cookie sheet and bake in 350° oven.

Any housewife, no matter how large her family, can always get some time to be alone - by doing the dishes.
PEANUT BUTTER BALLS  
Denise Vaudrey

Melt 2 sticks (1/2 lb.) butter  
Blend in 1/2 cup peanut butter

In separate bowl, blend 1 lb. powdered sugar,  
1 1/2 cup graham cracker crumbs, 1 cup coconut,  
1 cup nuts (chopped). Add the butter mixture.  
Roll in 1 inch balls.

Blend 6 oz. semi-sweet chocolate bits and  
1/2 block paraffin in top of double boiler.

Dip balls, place on waxed paper to cool.  
Makes about 60.

COCONUT COOKIES  
Frances Schmalz

2 cups brown sugar  
1 cup margarine or other shortening  
2 cups flour  
1 tsp. vanilla  
2 eggs, beaten  
2 cups oatmeal  
1 cup coconut  
1 tsp. soda

Cream sugar and shortening, add eggs, vanilla,  
oatmeal and coconut. Sift flour and soda.  
Add. Roll in ball size of a walnut, flatten  
and bake in 350° oven. Makes about 4 dozen.

PEANUT BUTTER COOKIES  
Jan Seeley

1 3/4 cups flour  
1/2 cup shortening  
1/2 cup peanut butter  
1/2 cup white sugar  
1/2 cup brown sugar  
1/2 lb. chocolate stars  
1 tsp. soda  
1/2 tsp. salt  
1 egg  
1 tsp. vanilla

Cream shortening, peanut butter, white sugar,  
brown sugar, egg and vanilla. Sift together  
flour, soda and salt. Add to creamed mixture.  
Shape into small balls, roll in granulated  
sugar and place on greased cookie sheet.  
Bake 10 minutes at 375°. Remove from oven  
and place star on each cookie. Press firmly  
until cookie cracks around the edge. Bake 2  
minutes longer. Makes 3-4 dozen.
Mix together thoroughly:
- 1 cup soft shortening
- 1 1/2 cups sugar
- 2 eggs

Sift together and stir in:
- 2 3/4 cups sifted flour
- 2 tsp. cream of tartar
- 1 tsp. soda
- 1/2 tsp. salt

Chill dough. Roll in ball size of walnuts. Roll in mixture of 2 Tbls. sugar and 2 tsp. cinnamon. Place about 2" apart on ungreased baking sheet. Bake until lightly browned but still soft. These cookies puff up at first, then flatten out and crack on the top. Bake 8-10 min. at 400°F (medium hot oven). 5 doz.

SUGAR COOKIES

1 cup shortening
1 cup white sugar
2 1/2 cups flour
1 tsp. cream of tartar

Mix shortening, sugar, salt and egg, vanilla. Sift together and add to the first mixture, the flour, soda and cream of tartar. Form the dough into balls the size of walnuts. Dip each in sugar and glatten with glass dipped in sugar. Bake 8-10 min. at 350°F oven.

CINNAMON THUMBS

5 Tbls. white sugar
1 cup butter
2 cups flour
1 tsp. vanilla

Roll in oblong shape like a ladyfinger only shorter. Press lightly. Bake in 350°F oven 15-20 min. While hot, roll in cinnamon and sugar. Mixture as follows: 1/2 cup sugar and 1/4 tsp. cinnamon.
MACAROONS

Clara Stratton

4 egg whites, beaten stiff
Gradually add 1 1/4 cup sugar
Then mix in 4 cups Post Toasties, and if
desired, add 1/2 cup nuts or coconut.
Vanilla or almond flavor. Bake 20 minutes
in moderate oven.

CASHEW COOKIES

Erma Spawn

1 cup brown sugar
1/2 cup butter
1 egg, beaten
1/2 tsp. vanilla
2 cups sifted flour
3/4 tsp. soda
3/4 tsp. baking powder
1/3 cup sour cream
1/2 lb. whole salted cashews

Cream sugar and butter. Add beaten egg and
vanilla. Sift dry ingredients and blend into
dough. Blend in cream. Fold in nuts being
careful not to break them. Drop by teaspoon
onto greased cookie sheet. Bake at 350° for
8-10 minutes. Cool and ice.

Icing:
1/4 cup butter, browned
2 cups powdered sugar
2 Tbsp. cream
1 1/2 tsp. vanilla
2 Tbsp. hot water

Brown butter and fold in rest of ingredients.
Add water 1 Tbsp. at a time, using enough
to make a smooth frosting. Ice cookies, top
with nuts.

He who indulges, bulges.
OATMEAL CARMELITAS

Crust:
1 cup all purpose flour
1 cup quick cooking rolled oats
3/4 cup firmly packed brown sugar
1/2 tsp. soda
1/4 tsp. salt
3/4 cup butter (melted)

Filling:
1 cup chocolate chips
1/2 cup chopped pecans
3/4 cup caramel ice cream topping
3 Tbsp. flour

Method:

CHOCOLATE MACAROONS

1/2 cup butter
4 squares chocolate
2 cups sugar
4 eggs
1 tsp. vanilla
2 tsp. baking powder
3 1/3 cups flour
1/4 tsp. salt

**DILLY-DALLY COOKIES**

(Have filling made and cooling)

1 cup shortening  
1 cup brown sugar  
1 cup white sugar  
3 eggs, beaten  
1 tsp. cinnamon  
4 cups flour  
1 tsp. soda

Cream shortening and sugar; add beaten eggs, then sifted dry ingredients. Roll out 1/8 inch thick and spread with filling. Chill in refrigerator. Slice about 1/2 inch thick and bake on greased cookie sheet at 350° from 10-15 minutes.

**Filling:** Combine 1/2 cup chopped nuts, 1/2 cup white sugar, 1 package pitted dates (cut fine) and 3/4 cup water. Cook a few minutes until thick. Cool before spreading on cookie dough.

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**APRICOT BALLS**

Put through food chopper - medium blade:  
1 pkg. (8 oz.) dried apricots  
Rind of 1 orange

Mix into above ingredients:  
2 Tbsp. extra fine sugar  
2 Tbsp. orange juice

Roll into balls a little smaller than a walnut. Roll in extra fine sugar. Keep well in a tight container.

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The best gifts are tied with heart strings.
CHARLESTON BENNE COOKIES  
Pat Polk

3/4 cup melted butter or margarine  
3/4 cup all purpose flour  
1 1/2 cup brown sugar, packed  
1 tsp. vanilla  
1 egg  
1 cup benne (sesame seeds) toasted*  
1/4 tsp. baking powder  
1/4 tsp. salt  

Heat oven to 375°. Mix all ingredients thoroughly. Drop dough by 1/4 tspfuls.  
1 1/2 inches apart on lightly greased baking sheet or on ungreased parchment paper. Bake until brown, 6-7 minutes. Cool cookies on sheet 1/2 minute before removing. Makes 10 dozen.  
*Toast sesame seeds on baking sheet in 375° oven about 10-12 minutes or until brown.

OATMEAL RAISIN COOKIES  
Ruth Kodis

In a saucepan, barely cover 1 cup raisins with water and bring to boil. Set aside to cool.  

Cream together:  
1 cup sugar  
1 cup shortening  

Add:  
2 eggs  
3 Tbsp. Molasses  

Sift together and add alternately with raisins and juice:  
1/2 tsp. salt  
1 tsp. cinnamon  
1/4 tsp. soda  
1 tsp. ginger  
2 cups flour  
2 cups oatmeal  

Drop by spoonfuls and bake at 375° for 12-15 minutes.
PFEFFERNUESSE COOKIES  Mrs. Albert Dittman

1 cup brown sugar
1/2 cup sour cream
1 cup honey

Heat this to boiling point. Cool, then add:

1 1/2 tsp. Anise
1/2 cup melted shortening
2 well beaten eggs
1/4 cup black coffee
1 1/2 tsp. soda
1/4 tsp. black pepper
1 1/2 tsp. baking powder
Flour to make medium stiff dough (about 4 cups)

Chill. Make small balls like walnuts and bake at 350° for 12 minutes. Dust with powdered sugar.

ANGEL CRISPIE  Cora Fader

1/2 cup white sugar
1/2 cup brown sugar
1 cup shortening - at least half butter
1 egg
1 tsp. vanilla
2 cups sifted flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cream of tartar

Form in balls and flatten with glass dipped in flour. Bake at 350° for 10-15 minutes.

The perfect hostess opens her heart with her door.
**PINEAPPLE COOKIES**

Mrs. Gertrude Nesby

**Cream:**
- 1/2 cup shortening
- 3/4 cup sugar

**Add:**
- 2 eggs, one at a time and beat

**Add:**
- 2 cups flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1/4 tsp. soda
- 1/2 cup nuts
- 1 cup crushed pineapple, drained

Drop by teaspoon onto greased cookie sheet.
Bake at 375° for 10 minutes.

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**BEST EVER WHITE COOKIES**

Hazel Eberlein

- 1 cup white sugar
- 1 cup powdered sugar
- 2 eggs
- 1 cup margarine
- 1 cup vegetable oil
- 1 tsp. vanilla (or almond)
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. cream of tartar
- 4 cups and 4 Tbsp. flour

Cream sugar and margarine. Add eggs, then oil and vanilla. Sift dry ingredients and add to creamed mixture. Drop by teaspoon on cookie sheet. Press with a glass dipped in sugar. Bake at 350°.

It is thinking about the load that makes one tired.
BROWN SUGAR COOKIES OR BARS  Mary Shinnick

Mix together:
1 cup brown sugar
1/2 cup shortening
1 egg
1 cup crushed apple sauce

Add:
2 1/2 cups flour
1 tsp. soda
1 tsp. cinnamon or nutmeg
1/2 tsp. salt
1 cup raisins, if desired

Bake in 350° oven, 10 minutes for cookies, 15-20 minutes for bars.

Frosting:
1 cup brown sugar
1/4 cup butter
1/4 cup milk

Place in sauce pan. Let boil for 1 minute. Take off stove, beat until right to spread. For chocolate frosting add a few chocolate chips.

LAZY SUGAR COOKIES  Mrs. Leo Melicher

1/2 cup butter or margarine
1/2 cup Mazola oil
1 cup sugar

Blend well and add:
1 egg
1 tsp. vanilla
2 Tbsp. milk
2 1/2 cups flour
1 tsp. soda
3/4 tsp. salt

Drop by teaspoon and flatten with glass dipped in sugar. Bake in 375° oven 12 minutes or less.
HAYSTACKS  
CARAMEL MARSHMALLOWS  
Myrtle Eberlein  
Evelyn Carson

1 lb. Brachs caramels (or solid chunk)  
2 sticks margarine  
1 cup Eagle Brand sweetened condensed milk  
1 1/2 pkg. Kraft large marshmallows  
1 large box rice krispies

Melt caramels and margarine in top of double boiler. Add sweetened condensed milk and stir until well blended. Using a fondue fork dip marshmallows into caramel mixture, drop in bowl with rice krispies, pick up and mold like a popcorn ball. Put on waxed paper to cool. Makes about 5 dozen.

EVELYN'S RECIPE: 24 caramels, 1 stick margarine, 1/2 can sweetened condensed milk, 3/4 lb. large marshmallows and 1/2 box rice krispies. Keep refrigerated.

HOOSIER BAR  
Leola, S. Dak.

1/2 cup shortening  
1/2 cup white sugar  
1/2 cup brown sugar  
2 cups flour  
2 tsp. baking powder

Cream shortening, sugar, add egg yolks and vanilla. Add flour, baking powder and soda alternately with water. Press into greased 9x13 pan. Sprinkle over it 1 pkg. chocolate chips. Beat 2 egg whites until foamy and add 1 cup brown sugar. Beat until stiff. Spread over chocolate chips and sprinkle 1 cup salted mixed nuts over top of this. Bake at 325° for 35 minutes. Cut while warm.

Home is the place where we grumble the most and are treated the best.
BROWNIES

1 stick margarine
1 tsp. vanilla
1 1/2 cups flour
1/2 cup cocoa
1/2 cup chopped nuts

Mix margarine and sugar thoroughly. Add eggs, vanilla and beat until light and fluffy. Sift all dry ingredients in small bowl. Add dry ingredients and milk to first mixture, a little of each at a time until both are used. Grease a 10x15 pan and flour pan. Pour into pan and bake at 350° for 20 minutes.

Chocolate frosting: 6 Tbls. milk
6 Tbls. margarine
1 1/3 cups sugar

Boil 2 1/2 min. Add 1/2 cup chocolate chips and beat until ready to spread.

DATE-ORANGE BARS

1/2 lb. dates, cut up
1 cup cold water

Cook over medium heat until thick. Cool.
20 fresh orange slice candies, diced. Add to date mixture.

1 cup brown sugar
3/4 cup shortening
1 3/4 cup flour
1 tsp. soda (dissolve in 1 Tbls. hot water)

Cream sugar and shortening. Add eggs, vanilla. Beat well. Add flour, salt, soda and water. Beat till well blended. Spread half of batter in 9x13 pan. Drop date mixture here and there and spread over batter. Spread rest of batter over date mixture. Bake 350° about 40 min. or until done. Cool well in pan. Can be stored in pan. Cut in desired size pieces. It freezes well so I cut it into about 4x6 inch oblongs and wrap each in foil and freeze.
BUTTERSCOTCH BARS

Cook until thick: 1 cup white sugar
3/4 cup butter
2 eggs

Add: 2 1/2 cups tiny marshmallows
1 cup coconut
2 1/2 cups crushed graham crackers
1 cup nut meats

Mix well and put in pan; melt a 12 oz. pkg.
butterscotch chips and 1 Tbls. peanut butter.
Pour over the above crust.
7x11 inch pan makes thick bars.
9x13 inch pan makes bars about 1 inch thick.

ORANGE SLICE BARS

1 cup gum orange slices
2 cups sifted flour
2 cups light brown sugar
4 eggs, slightly beaten

Cut orange slices in small pieces with scissors dipped in water. Add to flour and salt in
mixing bowl. Toss lightly to coat. Add remaining ingredients and mix well. Spread in
greased 9x13x2 pan. Bake at 350° for 40-50
min. Cut in bars and frost lightly with this
frosting: 3 Tblsp. orange juice
2-3 Tbls. butter
1 tsp. orange rind (optional)
Enough powdered sugar to thicken

Makes 2 dozen.

YUMMY BARS

Melt together: 1 1/2 cup peanut butter
1 12 oz. pkg. chocolate chips

Add: 1 cup peanuts
1/2 bag miniature marshmallows (large bag)

Put into buttered pan and refrigerate. When
cool, cut in squares. Keep in cool place.
Size of pan depends on desired thickness.
CARMELLETTOS BARS

Lillian Osvog

32 light Kraft caramels
5 Tbls. half and half
1 cup flour
1 cup oatmeal
3/4 cup brown sugar
1/4 tsp. salt
3/4 cup butter
1/2 tsp. soda

Melt caramels and half and half in double boiler. Combine crumb mixture. Save 1 cup for top. Pat rest in 9x9 (or 7x11) pan. Bake 10 min. at 350°. Cover baked crust with:
- 1 cup chocolate chips
- 1/2 cup nuts
- Caramel mixture
- 1 cup crumb mixture

Bake 15-20 min. at 350°. Do not overbake.

APPLESAUCE RAISIN BARS

Betty Crosser

1 cup applesauce
1 cup sugar
1/2 cup butter

Heat until blended and butter is melted; then add to hot mixture: 1 tsp. soda and 1/2 cup raisins. Cool to room temperature, then add:
- 1 1/2 cups flour, 1 tsp. cinnamon, 1/4 tsp. salt.

Bake in greased 9x13 pan 20-25 min. at 350°. While still a little warm, glaze with:
- 1/2 cup powdered sugar
- 1 tsp. lemon juice
- 1 tsp. butter

Few drops of water to make it spreadable.

NUT GOODIE BAR

Jan Seeley

3/4 cup peanut butter
1/2 cup butter
1 6 oz. pkg. butterscotch chips
1 6 oz. pkg. chocolate chips

Melt in double boiler. Then butter a 9x13 pan and line with 1 pkg. miniature marshmallows & 1 cup peanuts. Pour melted ingredients over this. Mix lightly with fork and refrigerate.
**RAISIN BARS**

Vivian Klein

1 1/2 cups flour  
1 tsp. soda  
1 cup brown sugar

Mix like pie crust. Put 1/2 of mixture into greased 9x13 pan.

**RAISIN FILLING:**  
2 cups raisins  
1 cup sugar  
2 cups water  
1 tsp. vinegar

Boil 5 minutes. Mix 3 Tbsp. cornstarch, 1 tsp. cinnamon with water to moisten and add to boiling mixture. Cook until thick, then pour on crumbs in pan. Top with remaining crumbs. Bake 40 min. in 325° oven.

**MARVELOUS BROWNIES**

Mrs. Cora Fader  
Lake Poinsett, S. D.

1/2 cup butter or margarine  
1 cup sugar  
2 eggs  
1/2 cup sifted flour  
Pinch salt  
1 cup chopped walnuts  
2 squares (2 oz.) unsweetened chocolate  
1/2 tsp. vanilla

Start oven at 350°. Grease 8" square pan. Next work butter or margarine until creamy; add sugar gradually, working it in until mixture is soft and creamy smooth. Add eggs, beating hard. Sift in flour, salt; beat again. Now mix in nuts, melted chocolate & vanilla. Pour into pan. Bake 25-30 min. (be sure not to overbake). Cool right in pan, then cut in neat squares. They will taste dreamy to your dream man served with a scoop of vanilla ice cream on top—or just plain.

Laughter is one of the greatest helps of digestion.

The way to make a friend is to be one.
**TEXAS BARS**

In bowl place: 2 cups flour, 2 cups sugar, 1/2 tsp. salt, 1 tsp. soda, 2 eggs, 1/2 cup sour cream.

Bring to boil: 2 sticks margarine, 1 cup water, 4 Tbs. cocoa.

Add at once to flour mixture, and mix while hot. Cream well and pour into greased jelly roll pan. Bake at 350° for 20 min. or less.

In bowl put: 1 box powdered sugar, 1 tsp. vanilla, 1 cup chopped nuts.

Bring to boil: (low heat) 1 stick margarine, 4 Tbs. milk, 4 Tbs. cocoa.

Add hot mixture to sugar mixture. Ice while cake is hot-right from the oven.

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**BANANA BARS**

Cream: 1/4 cup Crisco, 3/4 cup sugar.

Add: 1 egg.

Add: 1/3 cup mashed banana, 1 cup flour, 1/2 tsp. baking powder, 3/4 tsp. cinnamon, 1/4 tsp. allspice, 1/3 cup chopped nuts, 1/4 tsp. cloves, 1/4 tsp. soda, 1/2 tsp. salt, 1/4 cup milk.

Bake in 9x13 pan at 350° for 20-25 minutes.

Frosting: 1/4 cup melted butter, 1 1/4-1 1/2 cups powdered sugar, 2 tsp. lemon juice (or coffee), 1 Tbs. water.

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*IF YOU SEE SOMEONE WITHOUT A SMILE - GIVE HIM ONE OF YOURS.*

*Kissing don't last. Cookery do.*  
*Meredith.*
DROP SUGAR COOKIES  
Jane Sundal

1 cup butter or margarine  
1 egg  
1/2 tsp. cream of tartar  
3/4 tsp. vanilla  
1 cup sugar  
2 cups flour  
1/2 tsp. soda (scant)

Mix in order given. Add cream of tartar and soda to flour. Roll in balls and flatten out with tumbler greased and dipped in sugar. Bake at 350° for about 12 minutes.

PINEAPPLE COOKIES  
Marjorie deBlonk

1/2 cup shortening (half butter)  
1/2 cup brown sugar  
1/2 cup white sugar  
1 egg, beaten (well)  
1/2 cup drained crushed pineapple  
1 tsp. vanilla  

SIFT together: 2 cups flour  
1/2 tsp. salt  
1/4 tsp. soda  
1 tsp. baking powder  
1/4 tsp. cinnamon  

1/2 cup nutmeats  
Drop by spoonful. Bake 10-12 min. at 350°.

BUTTERSCOTCH BROWNIES  
Sophie Muchow

1/2 cup melted butter  
1 cup brown sugar  
1 egg  
1/2 cup all purpose flour  
Pinch salt  
1 tsp. baking powder  
1 tsp. vanilla  
1/2 cup chopped nuts  
1 can (3 1/2 oz.) angel flake coconut

Mix ingredients as listed. Pour in greased 8x8x2 pan and bake at 350° for 30 minutes.
LEMON BARS

Mrs. George Magistad, Sr.

Mary Mailey

2 cups flour
1/2 cup sifted powdered sugar
1 cup butter or margarine
1/3 cup lemon juice
1/2 tsp. baking powder

4 eggs
2 cups sugar
1/4 cup flour

Sift together the first 2 ingredients. Cut
in butter until mixture clings together. Press
in 13x9x2 pan. Bake at 350° until lightly
browned, about 20-25 minutes. Put eggs, 2
cups sugar, lemon juice in blender. Blend
until thick and smooth. Sift flour and the
baking powder, add to blender. Blend to com­
bine. Pour this liquid mixture over crust.
Bake at 350° for 25 min. Sprinkle with powder­
Mary's recipe had a frosting:
1 cup powdered sugar
1 Tbls. lemon juice
Grated lemon rind (optional)
She thinks these are best refrigerated, but
they don't need to be.

PECAN PUFFS

Cora Fader
Lake Poinsett, S. D.

Cream: 1 cup butter
1/2 cup powdered sugar
Sift 1 1/2 cups flour, 2 cups chopped pecans,
2 tsp. vanilla. Roll into small balls.
Bake in 325° oven for 15-20 min. Roll in
powdered sugar as soon as they come out of
the oven. When cool, roll in powdered sugar
again.

OLD PROVERB:
Fear less - Hope more,
Whine less - Breathe more,
Hate less - Love more,
Eat less - Chew more,
Talk less - Say more,
And all good things are yours.
RHUBARB BARS
Clara Stratton

1 1/2 cups flour 3/4 cup butter
5 Tbls. powdered sugar
Mix these three ingredients and pat in 9x13
pan and bake 15 min. at 325°.

2 eggs
1/3 cup flour
1 tsp. cinnamon
1 tsp. almond extract 1/8 tsp. nutmeg
1 1/2 cups sugar
2 or 3 cups Rhubarb (cut fine)
2 drops red food coloring
Beat eggs, add sugar, flour and rhubarb. Add
rest of ingredients and mix well. Put on top
of baked crust and bake 35-40 min. at 325°.

PUMPKIN BARS
Jan Seeley

2 cups sugar 2 cups pumpkin
2 tsp. baking powder 2 cups flour
2 tsp. cinnamon 1/2 tsp. salt
1 cup Mazola oil 1 tsp. soda
(at last)
Bake at 350° for 25-30 minutes.
Frosting: 1 3 Oz. pkg. cream cheese
1/4 cup margarine
1 Tbls. cream
Vanilla
Cream together cream cheese and butter. Add
cream and vanilla, powdered sugar and beat well.

KRISPIE MARSHMALLOW BARS
Mrs. Harry Bruns

Melt together:
1 pkg. (12 oz.) chocolate chips
1 pkg. (6 oz.) butterscotch chips
1 cup peanut butter
1/2 cup margarine
After this is melted together, pour it over
3 to 4 cups Rice Krispies and 1 pkg. mini-
ture marshmallows. Mix well. Pat into 9x13
buttered pan. Refrigerate until firm. Cut.
**CHERRY NUT BARS**

Mix: 2 1/2 cups flour
- 1/2 cup sugar
- 1 cup softened butter

Bake in 9x13 pan at 350° for 20 minutes.

While this is baking, mix together:

- 2 beaten eggs
- 1 cup brown sugar
- 1/2 oz. jar maraschino cherries, drained and chopped
- 1/2 cup chopped walnuts
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. vanilla
- 1/2 cup chopped walnuts

Pour over first layer and bake at 350° for 25 min. Frost with 1 cup powdered sugar, 1 Tbls. butter, and enough cherry juice to make easy spreading. Cut into desired size when frosting is set.

**RAISIN BARS**

Cook 1 cup raisins in 2 cups of water until 3/4 liquid remains (about 1 1/4 to 1 1/2).

Cool. Cream:
- 1/2 cup shortening
- 1 cup sugar
- 2 eggs

Sift together:

- 2 cups flour
- 1/2 tsp. nutmeg
- 1 tsp. soda

Add raisins and liquid, and mix. Add 1/2 cup nut meats last. Bake in jelly roll pan 20 min. at 375°. Frost. Cool before cutting.

**BROWNIES**

4 eggs
- 1 can chocolate syrup
- 1 cup sugar
- 1 cup flour (rounded)
- 1/2 cup margarine, melted

Beat together eggs, sugar, margarine; add remaining ingredients. Pour onto large greased cookie sheet. Bake at 350° for 18-22 min.
SWEET CREAM DOUGHNUTS  
Mrs. Leo Melicher

Beat together: 2 cups sugar
4 eggs
2 cups half and half cream

Add: 1 tsp. soda
2 tsp. baking powder
Flavoring
Enough flour to make stiff dough
This makes a big batch. I make 1/2 batch.

TELEPHONE BARS  
Mrs. Albert Dittman

Combine and set aside: 1 cup dates, cut up
1 tsp. soda
1 cup hot water

Cream: 1/2 cup shortening
1 cup sugar
2 eggs

Sift together: 1 1/2 cups flour
1 tsp. salt
1 Tbls. cocoa

Add date mixture to creamed mixture, and then add flour mixture. Put in greased, floured 9x13 pan. Sprinkle top with 1/2 pkg. chocolate chips (Small size). Bake at 350° for 30 min.

DOUGHNUTS  
Emma Simonson

1 1/4 cup sugar
3 eggs, slightly beaten
1 1/2 cup buttermilk
1/4 tsp. salt
3 Tbls. melted butter or oil
1 tsp. nutmeg
1 tsp. soda
1 tsp. baking powder
3 cups flour or a little more

Add sugar to eggs. Add the rest. Mix; do not stir too much. (For doughnut maker).
APPLESAUCE BROWNIES  
Lorraine Langner

2 cups sugar  
3 sticks margarine  
1/2 cup applesauce  
2 cups flour  
1 tsp. baking powder  
2 eggs  
1 tsp. vanilla  
1/2 cup milk  
1/2 cup cocoa  
1/4 tsp. salt

Bake in jelly roll pan until done. If half of the recipe is used, a 9x13 pan may be used. Frost with chocolate frosting.

DREAM BARS  
Nettie June Thompsen

Crumble together:  
1/2 cup butter  
1/2 cup brown sugar  
1 cup flour

Bake for 10 minutes.  
Then mix:  
1 cup brown sugar  
2 eggs  
1 tsp. vanilla  
2 Tbls. flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
1 1/2 cups coconut  
1/2 cup nuts

Spread on the crust, and bake 20 minutes more in 375° oven.

PECAN MAPLE SQUARES  
Sheryl Baker

Combine:  
1 1/2 cups flour  
1/4 cup brown sugar  
1/2 cup butter

Press into 9x13 pan. Bake at 350° for 15 min.  
Combine and simmer for 5 minutes:  
2/3 cup brown sugar  
1 cup maple syrup

Pour over and stir constantly: 2 eggs, beaten  
Stir in: 2 Tbls. flour  
1/4 tsp. salt  
1/2 tsp. vanilla

Pour over crust. Top with 1 cup chopped nuts.  
WHOLE WHEAT BROWNIES

Vicki Costar

1 1/2 cups whole wheat flour
1 cup oil
2 tsp. vanilla
4 1/2 Tbls. cocoa
2 cups sugar
1/2 tsp. salt
1/2 tsp. salt
4 eggs

Beat yolks and whites of eggs separately. Mix all ingredients together but the eggs. Add these separately. Bake in 9x13 pan at 350° for 25 minutes. Note: No leavening.

BROWNIES

Terri Allabaugh

2/3 cup sifted flour
1/2 tsp. baking powder
1 tsp. vanilla
2 squares chocolate
1/3 cup butter or oleo
1/2 tsp. salt
1 cup sugar
2 eggs
1/2 cup nuts

Melt butter and chocolate over hot water. Beat well. Add eggs, flour, salt, baking powder, vanilla and nuts. Bake in greased pan, 350° for 25-30 minutes.
Frosting: 1 cup powdered sugar
2 Tbls. cocoa
2 Tbls. butter or oleo

Enough hot coffee to blend.

CHOCOLATE CHIP BARS

Susan Seeley

1 cup shortening
1/2 cup white sugar
1/2 cup brown sugar
1 Tbls. cold water
1 tsp. vanilla
1 cup chocolate chips
1 cup brown sugar
3 egg yolks
2 cups flour
1 tsp. soda
1/8 tsp. salt
1/2 cup nuts
3 egg whites

Cream shortening with sugar, add egg yolks, water and vanilla. Add flour, soda, salt sifted together. Spread mixture in 9x13 pan. Sprinkle with chips and chopped nuts. Beat egg whites until stiff. Add 1 cup brown sugar. (Do not beat this mixture). Spread this on top and bake 25 minutes at 325°.
**TRI-LEVEL BROWNIES**

Dee Day
Ankeny, Iowa

1 cup quick-cooking rolled oats
1/2 cup all purpose flour
1/2 cup packed brown sugar
1/4 tsp. baking soda
1 1 oz. sq. chocolate (melted and cooled)
1/4 tsp. baking powder
1/2 tsp. vanilla
Fudge frosting

For bottom layer, stir together first 4 ingredients and 1/4 tsp. salt. Stir in 6 Tbls. butter, pat in 9x9x2 pan. Bake 350°-10 min.

For middle layer: Combine sugar, 1/4 cup butter and chocolate; add egg and beat well. Stir together 2/3 cup flour, baking powder and 1/4 tsp. salt. Add to chocolate mixture alternately with milk and vanilla. Fold in nuts. Spread batter over baked layer. Continue baking at 350° for 25 min. Cool and frost with fudge frosting.

**WESTHAVEN BARS**

Delpha Masson

1 cup dates
1 cup hot water
1 tsp. soda
1/2 cup shortening
1 cup sugar, 1/2 cup butter
2 eggs, beaten
1 1/2 cups flour
1/4 tsp. salt
1/2 cup chocolate chips & nuts

Mix dates, water and soda, let stand. Cream shortening, butter, sugar, add eggs, add date mixture. Sift flour and salt, add to first mixture. 9x13 pan, cover with chocolate chips and nuts. Bake at 350° for 30 minutes.

There is nothing wrong with the younger generation that twenty years won't cure.
GOOD MERINGUE

A teaspoon of cold water added to the white of an egg will nearly double the amount of meringue being whipped. I like to use powdered sugar instead of granulated sugar. It seems to make a better meringue for me.

Mrs. Don Lambert Redfield

Strawberry Shortcake

By Sanderson 6/91

1/4 C sugar
1/4 C cornstarch

1 egg
1 tsp vanilla
LIFE'S RECIPE

1 cup of good thoughts
1 cup of kind deeds
1 cup of consideration for others
2 cups of sacrifice for others
3 cups of forgiveness
2 cups of well beaten faults

Mix these thoroughly and add tears of joy and sorrow and sympathy for others. Flavor with little gifts of love. Fold in 4 cups of prayer and faith to lighten other ingredients and raise the texture to great height of Christian living. After pouring all these into your family and daily life, bake well with the beat of human kindness. Serve with a smile.

It is much easier to be critical than to be correct.

Children need models more then they need critics.

It isn't your position that makes you happy or unhappy; it's your disposition.

Meat: --
Stuff it and roast it, baste it with care, carefully when some gravy prepare,
Around your kitchen savory odors will tell, whatever is cooking, is doing quite well.
HERSHEY BAR DESSERT  
Mrs. Wm. Kallemeyn  

20 large marshmallows  
1/3 cup milk  
1 large (8 oz.) almond Hershey bar, broken up  

Melt the above over very low heat, stir occasionally and set aside to cool. Fold in 1 pint of cream, whipped. Whipped topping will not work. Pour over crushed graham crackers (fine) or use your graham cracker crust recipe. Sprinkle crumbs over top. Cool until set—at least two hours. Can stand overnight.

DELICIOUS DESSERT  
Aldred Monteith  

1 cup flour  
1/2 cup margarine  
1/2 cup chopped nuts  

Mix and put in 9x13 pan. Bake at 350° for 15 minutes. Cool completely.  

Combine 1 pkg. (large) cream cheese  
1 cup powdered sugar  
1 cup cool whip  

Spread one half of it on cooled mixture. Cook:  
1 pkg. vanilla and 1 pkg. butterscotch pudding (not instant) with 3 cups milk. Stir constantly until it bubbles. Cool completely and spread on cheese mixture. Spread rest of cool whip over it.

CRACKER PIE  
Edna Mae Glaeseman  

Roll fine 20 ritz crackers, add 1 cup sugar, 1 cup chopped nuts. Beat 3 egg whites, 1 Tbls. baking powder until stiff. Mix all together and bake in greased pie plate at 350° for 25 min. Add fresh fruit, ice cream or whipped cream at time of serving.

Opportunity often roams around disguised as hard work.
AMERICAN FRUIT SOUP

Mrs. Arland Raad

3 Tbls. minute tapioca
1/2 cup sugar
Dash of salt
2 1/2 cups water and juice (entire amount of liquid)

1 6 oz. can frozen orange concentrate
1 large pkg. frozen strawberries (or 2 small)
1 pint can of peaches (drain, save juice)
Cut up small
1 can mandarin oranges (drain, save juice)
2 bananas

METHOD: Mix tapioca and sugar together. Add 1 cup water and cook until clear. Add juices of peaches and oranges (about 1 1/2 cups). Add remaining fruits, orange concentrate and the bananas last. Cool. Top with a scoop of lime sherbert before serving. Serve in sherbert dishes. Easy, colorful and nutritious.

CRANBERRY PUDDING

Grace Bonell

2 cups cranberries, cup in half
2 tsp. soda in 1/2 cup hot water
1/2 cup molasses
1 1/2 cups flour

Mix soda, water and molasses in bowl. Add 1/2 cup flour, add cranberries and remaining flour. Steam 1 1/2 hours or cook in double boiler. Serve hot.

A good sauce for pudding:
1 cup sugar
1/2 cup butter or oleo
1 tsp. vanilla
1/2 cup coffee cream

Cook until thickened.

Just think how happy you'd be if you lost everything you have right now — and then found it again.
RHUBARB CRISP
Myrtle Eberlein

Crust: 1 1/2 cups oatmeal
1 cup flour
1 cup brown sugar
1/2 cup melted butter or margarine

Filling:
1 1/2 cups sugar
1 cup water
4 Tbls. cornstarch
Few drops red food coloring
Cook this filling until thick and clear.
4 cups cut up rhubarb

Press 2/3 of crust into bottom and up a little on edge of 7x9 or 8" square pan. (Glass preferred). Spread a little cornstarch mixture over crust. Spread cut up rhubarb evenly. Pour remaining of cornstarch mixture over rhubarb. Sprinkle remainder of crumb mixture over top. Bake at 350° for 30-40 min. Can be cut in squares and served warm or cold with a dab of whipped cream.

APPLE NUT PUDDING
Helen Bechtold

1 cup sugar
1/4 cup butter or oleo
1 egg
1 cup flour
1 tsp. soda
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/4 tsp. salt

Cream sugar and butter or oleo, add egg. Sift dry ingredients. Dice 2 large or 3 medium pared apples and add to flour with 1/2 cup walnuts. Fold in creamed mixture. Put in 9x9 pan. Bake at 350° for 30 min. Serve with sugar sauce.

SUGAR SAUCE: 1/2 cup butter or oleo, 1 cup sugar, 3/4 cup cream or half and half. Bring to boil and simmer 15 min. until creamy and syrupy.

If your knees start shaking—kneel on them.
MINI PECAN PIES

Pauline H. Cole

1 3 oz. pkg cream cheese, softened
1/2 cup butter or margarine, softened
1 cup all purpose flour (sifted first)
1 beaten egg
3/4 cup packed brown sugar
1 Tbls. butter or margarine, softened
1 1/2 tsp. vanilla
Dash salt
3/4 cup broken pecans

Blend cream cheese and 1/2 cup butter, stir in flour and chill 1 hr. Shape dough into 24 1" balls, place in 1 3/4 inch muffin tins (un-greased) and press dough in bottom and up sides. In small bowl, combine beaten egg, brown sugar, 1 Tbls. butter, salt, vanilla, mix until just smooth. Divide pecans among shells, spoon about 1/2 Tbls. egg mixture over the pecans in each shell. Bake at 325° for 25-30 min. or until filling is set. Cool and remove from tins. Makes 24. These may be frozen and reheated when ready to use.

CHERRY YUM YUM

Marcella Shuck

3 cups graham cracker crumbs
1 1/2 sticks margarine
1 large container Cool Whip
1 cup milk
3/4 cup sugar
1 large pkg. Phil. cream cheese
2 cans cherry pie mix 1/2 tsp. vanilla

Melt margarine and mix in the crumbs(save half for the top). Press into bottom of 9x15 pan. Chill while continuing recipe. Beat and mix Cool Whip, add sugar and vanilla. Add cream cheese, that has been softened a wee bit, and beat. Spread half of this over crumbs. Spread pie filling over this. Spread remaining cream mixture on top. Chill 12-24 hrs. before serving.
BUTTERSCOTCH NUT TORTE

Helen Bechtold

6 eggs, separated 1 tsp. almond extract
1 1/2 cups sugar 1 cup broken nut meats
1 tsp. baking powder 1 cup whipping cream
2 tsp. vanilla
2 cups graham cracker crumbs

Beat egg yolks well, add sugar, baking powder and flavoring. Beat egg whites enough to hold a peak. Fold in yolks. Add crumbs, then nuts. Pour into 9x13 pan. Bake at 325° approximately 35 min. Cool. Whip cream sweetened with 1 1/2 Tbls. powdered sugar and put on top of cooled cake.

SAUCE: 1 cup brown sugar 1 Tbls. flour
1/4 cup butter or oleo 1 tsp. vanilla
1/4 cup water 1 well beaten
1/4 cup orange juice egg

Mix well and boil until thick enough to pour. When cool, pour over whipped cream.

FROZEN DESSERT

Caroline Gullickson
Flandreau, S. Dak.

Line 10 muffin tins with cup cake liners.
1/3 cup walnuts, chopped coarse
3 Tbls. finely chopped maraschino cherries
1 9 oz. can crushed pineapple, drained
Mix together 2 cups sour cream, 3/4 cup sugar,
3 Tbls. lemon juice, 1/8 tsp. salt. Blend in pineapple, nuts, cherries and 1 medium banana.
Spoon into cups and freeze. Before serving;
remove papers and allow to stand room temper-
ature for a few minutes.

CHERRY DESSERT

Ima Crisman

1 can cherry pie mix 3/4 cup butter
1 pkg. white cake mix Slivered almonds

Grease 9x13 pan, spread cherry mix over the bottom, sprinkle cake mix over cherries and almonds over cake mix and melted butter over all. Bake at 350° for 45-60 min. Serve warm or cold with topping or ice cream.
HOT FUDGE PUDDING

COCOA PUDDING

1 cup sifted flour
2 tsp. baking powder
1/4 tsp. salt
3/4 cup white sugar
2 Tbs. melted butter
1 1/2 Tbs. cocoa
1/2 cup milk
1 tsp. vanilla
1 cup nuts

Mix above ingredients. Pour into 8" greased pan. Sprinkle 1 cup brown sugar over mixture. Spread 4 Tbs. cocoa over brown sugar. Pour 1 1 1/3 cups boiling water over cocoa and brown sugar. Chocolate sauce will form at bottom of pan while baking. Bake at 350° approximately 1/2 hour. Serve warm garnished with whipped topping.

DATE DELIGHTS

12 packaged cream filled chocolate cookies, crushed
3/4 cup water
1 8 oz. pkg. (1 cup) pitted dates, cut up
1/4 tsp. salt
2 cups tiny marshmallows, or 16 large
1/2 cup chopped nuts
1 cup whipping cream
1/2 tsp. vanilla


Scatter sunshine everywhere you go.
PINEAPPLE BAVARIAN

1 Tbls. gelatin
1/4 cup cold water
1 cup shredded pineapple
1/2 cup sugar
1/2 cup whipped cream
Few grains salt
2 Tbls. lemon juice

Add cold water to gelatin. Drain syrup from pineapple. Add enough water to make 1 1/2 cups. Heat pineapple syrup and water to boiling. Add gelatin, sugar and salt. Stir until all is dissolved. Cool. When mixture stiffens, add lemon juice, pineapple and fold in whipped cream. Turn into mold. Set in a cold place.

APRICOT DESSERT

2 pkgs. orange jello
2 cups hot water
2 cups crushed apricots, drained and save juice
1 cup small marshmallows

Combine and let set. Then mix:
- 1 cup apricot juice
- 1/2 cup sugar
- 1 egg
- 2 tsp. cornstarch or flour

Cook over low heat until thick and let cool. Then add 1 cup whipping cream. Spread over jello mixture and refrigerate until ready to serve.

DESSERT FOR RECEPTIONS OR PARTIES

1 1/2 cups water
1 cup frozen juice (Awake)
2 pkgs. frozen berries
6 bananas
2 cans pineapple chunks and juice
1/4 cup lemon juice

Mix and freeze in disposable cups. Set out 1/2 hour before serving. Add 7-Up to each cup.
**ORANGE SHERBERT**

Edna Mae Glaeseman

1 pkg. orange jello  
1 cup hot water  
Juice of 1 lemon and 2 oranges  
1 cup sugar  
2 cups milk

Dissolve jello in hot water, add sugar to juice, then add jello and milk. Pour into ice cube trays and freeze. After freezing, put in a large bowl and let stand about 2 minutes. Beat with electric beater and place in covered container and return to freezer. Very good. Does not melt quickly.

**RHUBARB DESSERT**

Vivian Klein

1 cup flour  
6 Tbls. powdered sugar  
1 stick margarine  
Mix until crumbly and pat in 9x12 pan. Bake at 350° for 15 minutes.  
Filling: 3 eggs, beaten  
2 cups white sugar  
1/2 cup flour  
1/4 tsp. salt  
1 tsp. baking powder  
4 cups rhubarb, cut  
Pour over baked crust and bake at 350° for 45-50 minutes. Serve with ice cream.

**RITZ CRACKER ORANGE DESSERT**

Evelyn Poole

Crush 60 ritz crackers, fine  
Add 1/4 cup sugar  
1/4 cup melted butter  
Press into 9x13 pan. Save some for the top.  
Whip until fluffy:  
1 14 oz. can sweetened condensed milk  
1 6 oz. can frozen orange juice  
Add 2 cans drained mandarin oranges.  
Fold in 1 9 oz. carton cool whip.  
Spread over cracker crumbs mixture and sprinkle crumbs on top. Refrigerate and keep cool until ready to serve. Top with whipped cream.
DO AHEAD SALAD DESSERT

Aline Stewart

1 large can fruit cocktail
1 cup liquid from cocktail syrup and water to make the cup
3 oz. pkg. strawberry gelatin
8 oz. pkg. cream cheese (room temp.)
1/3 cup salad dressing
1 cup pecan halves (whole)
20 maraschino cherries, quartered
2 cups miniature marshmallows
1 pint unsweetened whipped cream

Drain fruit cocktail, measure syrup and add water as needed to make 1 cup. Bring to a boil, add gelatin and stir until melted. Chill until thick and syrupy. Beat cream cheese, add salad dressing and gelatin and beat until free of lumps. Fold in nuts, fruit, marshmallows and whipped cream. This recipe freezes nicely and makes a very pretty Christmas salad or dessert. Can be put in mold or in pan.

APPLE DUMPLINGS

Mrs. Wm. Kallemeyn

Pastry: 2 cups flour, 1 tsp. salt, 2 tsp. baking powder, 3/4 cup shortening, 1/2 cup milk.
Syrup: 2 cups white sugar
2 cups water
1 tsp. cinnamon
1/4 tsp. nutmeg
1/4 cup butter

Combine these ingredients and boil for 3 min. Combine flour, salt and baking powder. Cut in shortening as for pie crust. Add milk. Roll to pie crust thickness so dough will make 8 6" squares. Place a handful of sliced green apples on each square and fold dough up over-envelope style. Place in baking dish and pour the boiled syrup over. There will be quite a lot of syrup but the crust and apples will absorb. Bake at 375° for 35 min. Test apples. Should be golden brown. Serves 8.
SOUR CREAM RAISIN PIE  

Emma Morrison

1 cup buttermilk  
3 egg yolks  
1 cup sugar  
1 Tbls. cornstarch

1/4 tsp. cloves  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg  
1 cup raisins

Cook altogether until thick. Pour into baked pie shell. Use 3 egg whites for meringue.

SIMPLY LUSCIOUS LEMONADE PIE  

Mrs. W. Hammond

9" baked pastry shell or graham cracker crust  
14 oz. can sweetened condensed milk  
6 oz. can frozen lemonade concentrate, thawed  
1 tsp. bottled lemon juice  
9 Oz. carton frozen whipped topping

Fresh or frozen whole strawberries, sweetened as desired.

Mix sweetened condensed milk, lemonade, lemon juice and whipped topping. Blend until smooth. Pour into pie crust. Chill 1-2 hrs. Spoon strawberries over each slice.

VELVETY CUSTARD PIE  

Emma Morrison

P.S. This pie bakes in 15 minutes.  
4 slightly beaten eggs  
1/2 cup sugar  
1/4 tsp. salt  
1 tsp. vanilla  
2 1/2 cups milk, scalded  
1 9" unbaked pie shell

Mix eggs, sugar and vanilla. Slowly stir in hot milk. Add a dash of nutmeg when ready to bake. Bake in a very hot oven 475° for 5 min. Reduce heat to 425° and bake 10 minutes longer or until knife inserted half way between center and edge comes out clean.
PECAN PIE

Lillian Taylor

1 9" unbaked pie shell
1/2 cup oleo, softened
1 cup sugar
2 eggs, beaten
1 1/2 Tbls. flour
3/4 cup light corn syrup

1/4 tsp. salt
1 tsp. vanilla

Cream together and mix well all ingredients. Pour into unbaked pie shell, sprinkle 1 cup chopped pecans over top and bake 10 min. at 425°. Finish baking at 300° until knife inserted comes out smooth. Approximately 35 min. depending on oven heat. Serve with ice cream topping.

FLORIDA PIE

Norma Elsasser

6 egg whites, beaten stiff
Add 1 cup sugar and 1 tsp. vanilla. Beat until stiff and set aside.
Crush 40 ritz crackers (or soda crackers); add 1/2 cup walnuts. Mix well and fold into egg whites. Spread in a buttered 9x13 pan and bake at 350° for 30 min. Cool. Meanwhile, combine 1/2 cup cocoa, 2 cups powdered sugar, 1/2 cup butter, 2 eggs, 1 tsp. vanilla. Beat and spread over first layer. Whip 1 cup whipping cream (or 1 9oz. container Cool Whip) and add 30 miniature marshmallows. Spread and garnish with grated sweet chocolate.

A recipe that is as old as time itself, Yet always delightfully new. They call it simply friendship; Beloved, tried and true.
CARAMEL PIE

Sophie Muchow

3/4 cup sugar
1/4 cup plus 2 Tbs. marg
2 cups milk
3 rounded Tbs. flour
4 egg yolks
1 tsp. vanilla
1 cup pecans, chopped
4 egg whites
1 tsp. cream of tartar
1/2 cup sugar
10" baked pie shell

Combine the 3/4 cup sugar plus the margarine in heavy saucepan to brown. (Place over medium heat until sugar dissolves). Stir occasionally and heat until sugar turns a nice golden brown. While the sugar is browning, blend flour with milk in top of double boiler, add the beaten egg yolks and cook over boiling water until mixture is thick. Add the browned sugar and blend well. Stir in the vanilla and pecans. Pour into baked pie shell. Beat egg whites with cream of tartar until soft peaks. Add 1/2 cup sugar gradually beating until mixture forms a stiff peak. Spread evenly over caramel. Bake in 325° for 15 min. or until meringue is nicely browned.

CHERRY CREME PIE

Sheryl Baker

Mix together until creamy:
1 3oz. pkg. cream cheese
1/2 cup powdered sugar
Pinch salt

Add and blend well:
1 pkg. Dream Whip (prepared as on package)

Pour into pie shell. Then spoon on top:
1 can cherry pie filling (or any flavor)

Chill 3 hours.

For people who say they can't eat onions—soak the onions in milk before using them.
STRAWBERRY GLAZE PIE 
Erma Spawn

5 cups fresh strawberries
1 cup water
3/4 cup sugar
3 Tbls. cornstarch

Crush 1 cup strawberries and cook with water for 2 min. Sieve. Combine sugar and cornstarch and stir into berry juice. Cook this until clear. Add a drop or two of red food color. Add rest of strawberries very carefully and place into the baked shell. Refrigerate and serve with a dab of whipped cream.

PISTACHIO PINEAPPLE PIE
Mary Carsrud

1/4 cup butter or oleo, melted
2 cups angel flake coconut
1 1/2 cups milk
1 envelope Dream Whip topping mix
1 pkg. pistachio instant pudding & pie filling
1 can (8 1/4oz.) crushed pineapple, drained


CHILLED FRUIT PIE
Maria Oseby

Cook until clear:
1 #2 can crushed pineapple, juice and all
1 1/2 cups sugar, 2 Tbls. cornstarch
Add 1 small box orange jello (no water).
Add 1 #2 can drained pie cherries (or fresh strawberries). Cool to room temp., then refrigerate. When it begins to thicken, add 4 sliced bananas, 1/2 cup chopped nuts. Pour into baked pastry shell. Chill in refrigerator. Serve topped with whipped cream. Keeps well, at least two days. (Be sure to cover with plastic wrap). Makes 1 large or 2 small pies.
DIABETIC PUMKIN PIE  

Use refrigerated pie crust or crusts.

Filling:
- 4 tsps. liquid sweetener
- 1 1/4 tsp. cinnamon
- 1/2 tsp. each: ginger, cloves, nutmeg and allspice
- 15 oz. can pumpkin
- 1 2/3 cup evaporated milk
- 1/4 tsp. salt
- 2 eggs

In medium bowl, combine ingredients. Beat until smooth. Pour mixture into chilled pie shells. Bake at 425° for 15 min., then reduce temperature to 350° and bake 20-25 min. or until custard is set. Cool before serving. (Each serving using only 1 crust for pie and cut for 8 servings equals 1 milk, 1 fat and 1 fruit exchange).

BUTTERMILK PIE

Mrs. Henry Tollgaard
El Cajon, California

3 eggs
2 cups sugar
3 Tbls. flour
1/2 cube oleo
1 cup buttermilk
1/4 tsp. salt

Mix and add eggs one at a time

Add, will be like thin cake batter

Pour into unbaked crust and bake at 300° for 1 1/2 hours. When done, sprinkle with broken pecans. (Really better if pecans are put on about 10 minutes before taking out of oven.

A teaspoon of vanilla added to rhubarb pie or sauce will take away that strong taste and will also improve apple pie or sauce.
MEATS

Mrs. Clinton Dunlap, Onida, SD, sent in a recipe that is a meal all in one.

RING BOLOGNA AND PORK AND BEANS

Buy your favorite bologna. Tear a large piece of heavy duty foil and lay the bologna ring on it. Carefully cut slits across the bologna about every 2 inches (do not cut clear through bologna). Cut wedges of cheddar cheese and insert in slits of bologna ring.

Open can of your favorite baked beans. Bring foil up around bologna and put beans into center. Cover top of beans with fresh onion rings and more cheese. Close foil just like a bag of candy but leave a little opening for steam to escape. Set on grill about medium heat and let the whole thing heat through and bubble as long as you can wait. Put finished product on plate. Cut through bologna slits and serve. Mrs. Dunlap says it sounds like a silly recipe, but it's a dilly in the back yard.
MAIN DISH

Elephant Steak---

1 medium sized elephant
Brown gravy to cover
Salt and pepper to taste
2 Rabbits (optional)

Cut the elephant into bite size pieces. This should not take over two months. Add the brown gravy and cook over kerosene about 4 weeks at 460°. This will serve about 3,800 people. If more are expected, the rabbits may be added; but do not do this unless necessary, as most people do not like to find hare in their stew!!!!

It's not how many hours you put in ---
It's what you put in the hours.

Be cheerful. Of all the things you wear, your expression is the most important.

Smiles are like the sunshine
They freshen up our day,
They tip the pearls of life with light
And drive our cares away.

You have not lived a perfect day, even though you have earned your money, unless you have done something for someone who will never be able to repay you.

Success comes in cans ----failure in can'ts.
LITTLE RED HEN  
Lorraine Langner

2 fryers  
1/2 cup green pepper  
2 Tbls. brown sugar  
1/2 cup onion  
1 cup tomato soup  
1 Tbls. salt  
1/4 cup vinegar  
1 Tbls. worcestershire sauce  
1 tsp. pepper  

Place chicken (cut-up) in open baking dish. Chop green pepper and onion. Combine with other ingredients. Mix well and pour over chicken. Bake in uncovered dish at 350° oven for 1 hour and 45 minutes.

BAKED CHICKEN WITH WINE  
Evelyn Poole

6 chicken breasts  
1 can (10 oz.) cream of mushroom soup  
Salt and pepper to taste  

Place chicken in shallow baking dish (don't crowd). Add seasoning. Blend soup with wine until smooth, 1/4 cup sherry wine and pour over chicken. Sprinkle with paprika. Bake uncovered until brown. No basting necessary. Allow 2 hours for baking.

QUICK CHICKEN  
Ima Crisman

1 1/2-2 cups minute rice  
1 can cream of chicken soup  
1 can cream of celery soup  
1/4-1/2 cup water or milk  
1 pkg. dry onion soup  
1 chicken, cut in serving pieces  

Grease an 8x13 pan well. Spread uncooked rice in bottom of pan. Heat soups and water & pour over rice. Lay uncooked chicken over soup and rice. Sprinkle dry onion soup over the chicken. Seal the dish with foil and bake at 325° for about 2 hours and 15 minutes.
CHICKEN IN WINE SAUCE

Gay Shlanta

3 chicken breasts, split
1 tsp. salt
3 Tbls. flour
1 cup sour cream
1 can condensed cream of mushroom soup
1/2 cup white cooking wine
1/2 cup unblanched, sliced almonds
Small jar pimento, chopped
1 tsp. paprika

Place chicken pieces in flat baking dish; sprinkle with 1/2 tsp. salt. Combine flour and 1/4 cup sour cream, stir until smooth, add remaining salt, soup, sour cream and cooking wine. Pour over chicken. Sprinkle with almonds, pimento and paprika. Bake chicken at 325° about 1 1/2 hours or until tender. Serves 6.

HAMBURGER-BACON ROLL UPS

Ione Lewis

2 lbs. hamburger
1/4 cup minced onion
2 eggs, beaten
1 cup grated natural cheddar cheese
3 Tbls. Worcestershire sauce
1/2 tsp. pepper
1 tsp. meat tenderizer
10 slices bacon

Combine all ingredients except bacon. Shape into a 12 1/2" roll; slice into 10 rounds. Wrap bacon strip around each round; fasten with toothpicks. Broil 5 minutes on each side.

REAL FOOD MEAT LOAF

Doris Forsyth

2 lbs. ground beef
1 pkg. onion soup mix (1 envelope)
1 cup milk

Mix the above and place in a loaf pan. Bake 1 hour in a 375° oven.
STEEFATHO (RABBIT STEW)  
Clara Stratton

Brown cut up pieces of rabbit in your choice of fat, such as Crisco, butter, margarine. When evenly browned, transfer to a stewing kettle. In this same fat, add 1 cup cut up celery, part of green pepper (optional), when lightly browned, add to rabbit and one pint of tomatoes, enough water to cover meat. Add one clove garlic, cut, 2 or 3 bay leaves and 2 or 3 whole cloves. Garlic can be sauteed with celery. Simmer until stew is over half done, then add one cup of red wine and 2 lbs. small white onions. (About size of small walnut). Salt and pepper to taste. Cover and simmer until meat is done and onions are cooked thoroughly.

CHINESE VEAL  
Denice Vaudrey

1 large onion  
1/2 green pepper  
1 cup celery  

Cook above in small amount of oil. Brown 1/2 lb. veal and 1/2 lb. pork. Cut in small pieces in the oil. Put all of above in a layer in casserole. Add 1 cup dry rice (second layer). Mix 1 can mushroom soup, 1 can chicken rice soup, 1 can sliced mushrooms with liquid, 2 cups water, 4 Tbls. soy sauce. Pour over rice and meat. Bake at 325°-2 hrs.

BAKED CHOW MEIN  
Caroline Gullickson Flandreau, S. Dak.

Boil 1 cup rice in 3 qts. water and 1 Tbls. salt until done. (Can use minute rice). Brown 1 large onion and 1 cup diced celery. 1 lb. hamburger—do not brown but cook until it crumbles. Add rice and 1 can chicken soup, 1 can cream of mushroom soup, 1/2 can water and 1 Tbls. soy sauce. Grease 9x12 baking dish. Top all other ingredients with 1/2 cup slivered almonds and top with #2 can Chinese noodles and bake 45 minutes at 325°.
MEAT LOAF

2 lbs. hamburger
2 slices bread or less
2 eggs
1 cup milk

Mix hamburger, eggs, bread, milk together, real good. Put into a greased bread pan. Bake at 350° for 1 1/2 hrs. or until looks done.

CROCK POT BEEF STEW

2 lbs. stewing beef, browned
1 qt. tomatoes, blended
6 carrots, chopped
1 medium onion, chopped
1/2 cup diced celery
3 cups cubed potatoes
3 Tbls. tapioca
1 slice cubed bread
1 Tbls. sugar
1 1/2 tsp. salt
Dash pepper
1 cup water

Combine all ingredients in crock pot. Cook at low heat about 8 hours. Stir occasionally. Makes 6 to 8 servings.

UPSIDE DOWN HAM LOAF

2 cups ground ham
1 1/2 lbs. ground fresh pork
2 eggs
1 cup milk
1 tsp. salt
1/2 tsp. pepper
1/4 cup vinegar
1 tsp. dry mustard
3/4 cup brown sugar
10 maraschino cherries
6 slices pineapple

Mix together meat, slightly beaten eggs, milk, crumbs, salt and pepper. Grease pan and pour brown sugar, which has been mixed with the vinegar and mustard, over the bottom. On this, press the slices of pineapple with a cherry in the center and between each slice. Over this spread the meat. Bake for 1 1/2 hrs. at 350°. Turn out on platter. Serves 8.
MEAT LOAF WITH ZESTY TOPPING  Cora Hendricks

2 lbs. ground beef
3/4 cup milk
1 1/2 cups soft bread crumbs
2 tsp. salt
1/8 tsp. pepper
1 medium carrot, grated
1 small onion, diced
2 eggs, beaten
1/4 cup ketchup
3 Tbls. brown sugar
2 Tbls. prepared mustard

Pour milk over bread crumbs. Add ground beef, salt, pepper, carrot, onion and eggs. Mix thoroughly. Pack in a 9x5 inch loaf pan. Mix ketchup, brown sugar and mustard. Spread the ketchup mixture on meat loaf. Bake in a slow oven (325°) for 1 1/2 hours. 8 servings.

PINEAPPLE GLAZED MEAT PATTIES  Denice Vaudrey

1 12 oz. can Spam or Treat, shredded with a 2/3 cup dry bread crumbs—fine fork
2 Tbls. finely chopped onions

Combine the above ingredients. Mix in 1 egg, beaten, and 1/2 cup half and half. Pour into well greased custard cups. Pack down. Bake 20 minutes in 400° oven.

Crushed Pineapple Sauce:
1/2 cup brown sugar, firmly packed 1 1/2 tsp. vinegar
1/2 tsp. dry mustard
1/2 cup crushed pineapple, undrained

COMBINE: 2 tsp. cornstarch
2 tsp. water

Heat to boiling
Stir into heated pineapple mixture and cook until clear. Pour over meat patties.
BAKED CHICKEN SUPREME
Frances Schmalz

1 2 1/2 to 3 lb. chicken
Cook chicken until tender
Put a layer of chicken (diced) in a 9x12 pan.
Add some stock, just to cover chicken.
Dressing: 2 cups bread crumbs
2 eggs
1 stalk celery
2 cups milk
2 Tbls. chopped onion

Soak crumbs in the milk, add diced celery, onion and beaten eggs. Mix well and season
with salt, pepper and sage. Spread over the
prepared chicken and bake until brown. Maybe
served with mushroom sauce, by heating a can
of mushroom soup, undiluted. 350°. Serves 8.

PORK CHOPS SUPREME
Darlien Klug

6 lean pork chops
1 can cream of mushroom soup
Fine cracker crumbs

Cover chops thoroughly on both sides with
cracker crumbs. Place in shallow baking dish.
Pour the soup over all and bake in 350° oven
for 1 1/2 hours. NOTE: Do not add salt.

MEAT LOAF
Denice Vaudrey

2 lbs. lean ground beef
2 eggs, beaten
1/2 cup dry bread crumbs
1/4 cup chopped onions
1 cup shredded cheese
1 medium carrot, grated
1/2 cup Thousand Island Dressing

Mix all together well. Bake 45 minutes in
350° oven. Serves 6-8.
MANDARIN STYLE ROAST PORK

Fran Johnson

5-8 lb. pork roast
Garlic and onion salts
2 Tbls. butter
3/4 cup chopped onion
1 cup red plum preserves
1/2 cup brown sugar
2/3 cup water
2 Tbls. lemon juice
1/3 cup chili sauce
2 tsp. prepared mustard
3 drops red pepper sauce (optional)

Sprinkle roast generously with garlic and onion salts and place fat side up in a roasting pan. Roast at 325° for 2 hrs. or until meat thermometer is at 185°. Melt butter, add onion and cook until tender. Add remaining ingredients and simmer for 15 min. Pour fat off roast. Baste meat and continue basting and roasting for 1/2 hr. Do not cover meat. Take from oven, let meat rest for 15 min. before carving. Serve extra sauce on side. Serves 6-8.

MEAT LOAF

Elsie Schmidt

1 lb. ground beef
3/4 cup oatmeal, uncooked
1/4 cup chopped onion
1 cup tomato juice

Bake in 350° oven for 1 hour.

HAM SLICE SAUCE

Darleen Hall

2 Tbls. mustard
1/4 cup brown sugar

Mix together

Add: 1 tsp. paprika
1/2 cup water

Pour over ham slices which have been heated thoroughly. (Can heat ham in tightly covered pan and use ham juices for the water). Cook at almost boiling temp. for 5-10 minutes.
CODFISH BALLS

Myrtle Eberlein

1/2 lb. dried salted codfish
2 or 3 eggs, depending on size
1 lb. peeled potatoes

Put codfish in cold water. Bring to boil slowly, drain off water, do this about 3 times to freshen fish and until it flakes with fork...

Boil potatoes. Put hot potatoes, flaked fish and eggs into mixer and beat until fluffy like mashed potatoes.

Using ice cream dipper or spoon, drop a few at a time in hot oil 300° in deep kettle so fat does not boil over. Turn until golden brown on all sides. Serve with white sauce or cream mushroom gravy. Makes 1 dozen.

BAKED CHICKEN DELIGHT

Evelyn Brown

Slices of bread
4 cups cooked, diced chicken
1 cup mushrooms
1 8 oz. can water chestnuts
1/2 cup mayonnaise

Slices of cheese
4 well beaten eggs
2 cups milk
1 tsp. salt, dash of pepper
1 can mushroom soup and 1 can celery soup
1 2 oz. jar pimentos

Buttered dry bread crumbs

Butter well a 9x13 pan. Cover bottom with slices of bread, top with chicken, mushrooms, browned in butter and sliced water chestnuts. Mix eggs, mayonnaise, milk, salt and pepper and pour over the chicken. Lay on cheese slices over all. Mix soups with cut up pimentos and spoon over the top. Cover and refrigerate overnight. Bake 1 1/2 hrs. at 350°, add bread crumbs the last 15 min. Let stand 10 min. before serving. Each recipe serves 10.
NO BROWN MEATBALLS

Pat Polk

1 1/2 lbs. ground beef 1 tsp. sage
1 tsp. salt 1/4 tsp. pepper
1 cup crushed cornflakes 1 small onion
1/2 cup milk

Combine all and shape into balls or patties. Place in baking dish. Combine 1 can cream of mushroom soup, 1 can cream of chicken soup and 3/4 cup milk and enough kitchen bouquet for brown gravy. Pour over meat and bake for 1 hour at 350°. Stir occasionally.

HAM LOAF PATTIES

Delpha Masson

1 cup bread crumbs 1/2 cup milk
Salt and pepper 1 lb. ground ham
2 eggs 1 1/2 lb. ground beef

Mix all ingredients together and form into oval patties.

SAUCE: 1 1/2 cups brown sugar
1 tsp. dry mustard
1/2 cup vinegar
1/2 cup water

Pour one-half the sauce on the patties. Bake one-half hour at 325°-350°; turn patties, add the rest of the sauce and bake 1/2 hour.

(Do not overcook).

HAM CASSEROLE

1 cup macaroni Salt and pepper
2 cups left over ham 1 medium onion
1 pt. tomatoes 1/2 cup celery
1/4 tbsp. chili powder 3 tbsp. shortening

Cook macaroni, lightly brown finely chopped onion and celery in fat in electric fry pan. Add left over ham which has been cut in small pieces, Macaroni, tomatoes (juice too), chili powder, salt and pepper. Put cover on electric fry pan and cook at about 300° for 30 minutes. You may need more tomato juice as it cooks and thickens.

Mrs. Reece Lewis
Colman, South Dakota
Casserole Sauce Mix

-Ruth Krancer

A substitute for Cc of mushroom or similar commercial products.
The dry form may be stored without refrigeration & is lower in fat,

1 C dry milk powder
1/2 C cornstarch
2 T instant chicken or beef bouillon
2 T minced dehydrated dried
1/4 tsp thyme & 1 T dried basil, crushed
1/4 tsp pepper
1 envelope butter flavor

Mix well in large bowl.
Store in airtight container.

To use as a substitute for 1 can condensed cream soup in a casserole, stir together 1/3 C
of dry mix + 1/2 C skim milk, 
Cook, stirring until thick.
(May be done in microwave.)
Add 1 T margarine as oil
of desired.
CASSEROLE
and
VEGETABLE
PRESERVING CHILDREN

Take 1 large grassy field
1/2 dozen children -- all sizes
3 small dogs
1 long narrow strip of brook, pebbly as possible

Mix the children with the dogs and empty them into the field stirring continually. Sprinkle with field flowers. Pour brook gently over pebbles. Cover all with a deep blue sky and bake in a hot sun. When children are browned, they may be removed. Will be found right and ready for setting away to cool in the bath tub.

A LOVE CAKE FOR MOTHER

1 can of Obedience
1 pint of Neatness
Several pounds of Affection
Some holiday, birthday and everyday "Surprises"
1 can of "Running Errands" (willing brand)
1 box of powdered "Get up when I should"
1 bottle of "Keep sunny all day long"
1 can of pure "Thoughtfulness"

Mix well, bake in a hearty, warm oven, and serve to "Mother" every day. She ought to have it in big slices.
LAYERED HAM AND TURKEY  Mrs. C. Ray Johnson

2 cups medium white sauce
Add:  2 cups chicken broth
    2 cups cheddar cheese
    1 tsp. dry mustard
    1 tsp. Worcestershire sauce
    8 oz. can mushrooms
    Onion, chopped
    1/2 or 1/4 cup sherry wine

EASTER CASSEROLE  Margaret Ahern

1 pkg. frozen green beans
1 pkg. frozen cauliflower
1 pkg. broccoli spears, frozen
2 cans whole onions, drained
2 cans cream of mushroom soup
1 cup cheese cubes
1/2 cup slivered almonds (optional)

Cook vegetables one at a time. Drain well.

HAMMERGER HOT DISH  Roberta Hansen

1 1/2 lb. hamburger, browned
1 can mushroom soup
1 can vegetable soup
1 pkg. dry onion soup
6 medium potatoes, sliced thin

In 9x13 pan or casserole dish, place a layer of potatoes, 1/3 of the hamburger, 1/3 of the vegetable soup, 1/3 mushroom soup diluted with a 1/2 can milk, in alternating layers with some of the onion soup sprinkled on each layer, ending with the onion last. A few more potatoes may be added to stretch the budget. Bake at 350° for two hours.
HAMBURGER HOT DISH

Clara Stratton

Brown 1 lb. hamburger. Place in casserole.
1 cup chicken noodle soup
1/3 cup raw rice
1 onion, chopped
1/4 cup Soy sauce
1 cup celery, chopped
2/3 cup water

Mix above with hamburger.
Bake at 350° for 1 1/2 hours. This can be served plain or over chow mein noodles.

CARROT MOLD

Edna Mae Glaeseman

1 scant cup shortening
1/2 cup brown sugar
1 egg
1 cup carrots, grated
1 1/4 cups flour
2 Tbls. lemon juice or 1 Tbls. water instead of lemon.

Cream shortening and sugar. Add rest of the ingredients. Batter will be thick. Spoon into well buttered mold—which has been sprinkled generously with cracker crumbs. Also top with a few crumbs. Bake at 350° about 50 min. Invert on serving plate. Garnish center with peas and carrots.

CHEESE HOT DISH

Phyllis Lakman

6 slices bread, cubed
1 cup cheddar cheese, grated
Ham, sausage or smokies
4 eggs, beaten
1/2 tsp. salt
1/2 tsp. dry mustard
1 Tbls. minced onion
1/2 tsp. Worcestershire sauce

Make layers, pour 2 cups milk over all, cover and let stand several hours or overnight. Bake 45 min. at 325°. Serve with hot mushroom soup.
BROCCOLI CORN BAKE

Flossie Parker

1 can cream style corn
1 pkg. (10 oz.) frozen broccoli, cooked and drained
1 egg
1/2 cup coarse saltine cracker crumbs (12)
1 Tbls. onion
2 Tbls. butter
1/2 tsp. salt and pepper
cracker crumbs (6)
1 Tbls. butter

Combine corn, broccoli, salt, pepper, 1/2 cup cracker crumbs, onion and butter. Pour into 1 qt. casserole. Combine rest of cracker crumbs and butter. Sprinkle over vegetable mixture. Bake 35-40 min. in 350° oven, uncovered.

EASY BEEF STEW

Elaine Olson

1 lb. beef stew meat or round steak, cubed
1 can mushroom soup
1/4 pkg. dry onion soup

Mix all together in casserole. Cover and bake 3 hrs. at 300°. Serves 4 or 5.

BROCCOLI RICE CASSEROLE

Ada Sexauer

4 bouillion cubes, crushed
1 cup long grain rice
2 1/2 cups boiling water
1 large onion, chopped
1 roll cheese and bacon
1 pkg. chopped broccoli, thawed

Mix everything except broccoli—put that in the last 30 minutes. Cook 1 hr. at 350°. Stir 3 times during cooking. Consomme may be used in place of bouillion cubes. Serves 8.

There aren't enough crutches in the world for all the lame excuses.
HOT DISH FOR 20  Aline Rich

1 1/2 lbs. ground beef  1 cup chopped celery
1/2 lb. ground pork
1 green pepper, chopped
2 small onions
2 tsp. salt and 1 lb. elbow macaroni, boiled
2 #2 cans cream style corn
2 cans chicken rice soup, undiluted

Brown meat and onions. Season with salt and pepper. Add rest and mix. Bake in buttered casserole 1 hr. at 350°. Cook covered half of time. Uncover last 30 minutes and put crushed potato chips on top.

PINEAPPLE CHEESE SCALLOP  Ima Crisman

Drain 1 #2 can pineapple chunks
Thicken juice with 1/2 cup sugar.
Boil juice, sugar and 2 Tbls. flour until thick, then add 2 Tbls. butter.
Combine:  1 cup grated cheese
          1 cup soft bread crumbs and
          Pineapple chunks in casserole

Pour over the thickened juice, sprinkle some grated cheese on top. Bake 45 min. at 325°.

IN-THE-OVEN-STEW  Coral Bombeck

1 pkg. dry onion soup mix (1 envelope)
1 can (10 1/2 oz.) cream of mushroom soup
1 soup can water
2 lbs. cubed stewing beef

Combine the soups and water and pour over the meat in a large casserole. Cover tightly. Bake at 325° for 3 hrs., without lifting casserole cover. This makes its own gravy to serve over rice, mashed potato, toast or noodles.
CORN FLAKE POTATOES  Mrs. George Magistad, Sr.

Cook new small uniform potatoes with the skins on until nearly done. Peel them, dip into melted butter and roll potato in corn flake crumbs. Place in a covered pan or casserole and bake in slow oven. 300° for 1 hr. Serve with melted butter. Can be put in a crock pot also for baking.

SPANISH CASSEROLE  Frances Schmalz

1 #2 can red kidney beans
1/2 lb. hamburger
1 green pepper, chopped
1 1/2 cups tomatoes, canned or fresh
1/4 cup rice
Salt and pepper

Mix all ingredients. Bake until rice is done. 350° oven. Serves about 4.

CORN BEEF HOT DISH  Evelyn Carson

Cook 2 cups Creamettes (macaroni) in boiling water but do NOT add salt.
Drain 2 #2 cans of asparagus
1 can corn beef, cut up fine
Mushrooms if you desire
1 small can pimento

Make a white sauce of: 3 Tbls. butter, 3 Tbls. flour, 3 cups milk. Add 1 can mushroom soup. Stir over heat until dissolved. Add 1/2 lb. Velveeta cheese to this sauce.
Grease 9x13 cake pan. Put in layers of macaroni, corn beef, asparagus. Pour the white sauce over the top. Top with crushed potato chips. Bake at 350° for 40-50 min. Serves about 15.

The greatest honor we can bestow on truth is to use it.
CHICKEN RICE HOT DISH

Ruth Kodis

1/3 cup chopped onion 3/4 cup raw rice
2 cups chicken pieces 3 cups chicken broth
1 cup chopped celery 1 cup mushroom soup
1/8 cup Soy sauce Pimento, optional

Combine and bake 1 hr. at 375°. Sprinkle with Chow Mein noodles the last 15 minutes. (If you wish to substitute hamburger for chicken, brown 1 lb. with onions and substitute hot water for broth and increase Soy Sauce to 1/4 cup.)

MACARONI AND BEEF

Rebecca Giesen

1 lb. ground beef 1 tsp. salt
1 cup small elbow macaroni 1/8 tsp. pepper
1/2 cup minced onion 1 cup water
1/2 cup chopped green pepper
2 8 oz. cans tomato sauce
2 to 3 tsp. Worcestershire sauce

Cook meat in large skillet, drain. Stir in macaroni, onion, green pepper, salt, pepper. Cook, stirring until macaroni is transparent. Add tomato sauce, water, worcestershire sauce. Cover. Simmer 20 min. Stir, let stand 5 min. with heat off. Makes 6 or more servings.

RING HASH

Ada Sexauer

2 cans (10 1/2 oz. each), corned beef hash
3 eggs, slightly beaten
1 Tbls. horseradish
1 small can chopped pimento
1/4 cup chopped green onions
1/4 cup chopped green pepper

Combine all, pack into ring mold, set in shallow pan of hot water. Bake at 350° for 1 hr. or longer (until set). Fill center with mushroom sauce, creamed cauliflower or creamed peas. Excellent for brunch.
CHICKEN CASSEROLE

Mrs. Gerard deBlonk

Meat of 2 cooked chickens
1 can Campbells Chunkey Chicken Soup
1 small jar pimento

Mix together and put in 10x15 pan. Cover with 2 7 oz. pkgs. Pepperidge Farm seasoned stuffing cubes. Thicken slightly with flour, about 1 quart of chicken broth and pour over cubes. Bake at 350° for about an hour and 15 min. Chopped parsley may be added to broth.

SURPRISE HOT DISH

Erma Spawn

Arrange following in shallow baking dish in the order named, seasoning each layer:
1 pkg. medium egg noodles, cooked & drained
1 7 oz. can tuna fish
1 small can mushrooms
1 15 oz. can green asparagus
1 chopped green pepper
1 cup Velveeta cheese, cubed

Pour over all a medium white sauce made with 2 Tbls. butter, 2 Tbls. flour and 2 cups milk. Bake at 350° for 35-40 min. Serves 8-10.

QUICK CASSEROLE

TATER TOT CASSEROLE

Doris Forsyth

Pam Korzeniowski

Crumble 1 pound raw hamburger in casserole, top with chopped onion. Add 1 can cream of celery soup on top of the hamburger and place tater tots on top. Bake at 350° for 1 hour. Note: The one recipe browns the hamburger, and uses 1 can mixed vegetables (drained) and cream of chicken soup instead of celery.

BEEF CUBE HOT DISH

Orena Cooper

3-4 lbs. of cubed beef 1 can tomato soup
2 cans cream of mushroom soup
1 pkg. dry onion soup mix

Mix. Bake in oven 2 hrs. at 300° or in crock pot 6-8 hrs. at low temperature. Serve on rice.
DEVILED SEAFOOD

1 can tuna
1 can crabmeat
1/2 cup chopped green pepper
1 cup chopped onions
1 cup mayonnaise

Mix all ingredients and top with a mixture of 1 cup crumbs and 2 Tbls. melted butter. Bake for 30 min. at 350°. Serve with lemon wedge.

CHICKEN CASSEROLE

4 lb. chicken, cut up and stew. Remove from bones.
1 pint milk
1 cup chopped celery
1 cup bread crumbs
1 tsp. salt
1 cup mushrooms
4 Tbls. butter

Melt 2 Tbls. butter, put in flour, add milk. Cook until thick. Add 1/2 cup broth, add mushrooms and stir until smooth. Butter a 8x8x2 baking dish. Put in layer of chicken. 1/2 of each - celery, sauce and crumbs. Dot with 1 tsp. butter. Repeat with chicken, celery, sauce and crumbs and 1 tsp. butter. Bake 1 hr. at 350°. Serves 12.

PORK CHOP CASSEROLE

4 medium thick pork chops, browned
Tomato slices
1 onion
1/2 green pepper
1 can consomme

Place rice in casserole and put browned chops on top. Place a slice of tomato, onion and green pepper on each chop. Salt and pepper each layer and sprinkle with thyme and marjoram. Pour consomme over all and bake at 350° for 1 hr. or longer. Water can be added if it looks dry.
DO AHEAD BREAKFAST CASSEROLE  Aline Stewart

Brown 1 lb. of sausage and drain
Beat 6 eggs
Add 2 cups of milk
1 tsp. salt
2 slices of bread, cubed
Stir all these together.

Add sausage and 1 cup grated cheese. Pour into casserole and refrigerate overnight. Next morning, bake at 350°F for 45 min. Let stand 5 min. before serving. Serves 6 nicely.

CALICO BEANS  Betty Crosser

Brown 1/2 lb. hamburger and 3-4 strips bacon, chopped. Drain fat.
Add: 1 Tbls. minced onion
l #2 can pork & beans (more if preferred)
l #2 can kidney beans (drained)
l #2 can lima beans (use some juice)

Mix the following and add to above:
l/2 cup ketchup
l/2 tsp. salt
3/4 cup brown sugar
1 tsp. dry mustard
2 tsp. vinegar
2 Tbls. molasses

Bake in casserole 1 1/2-2 hours. (Covered.)

SLOW COOKER BEANS  Bernadene Enevoldsen

Brown 1 lb. hamburger and 1/2 lb. bacon. Add 1 medium onion, chopped; 1 tsp. mustard, 1 tsp. salt, 1/2 cup catsup, 1 Tbls. vinegar, 1 Tbls. liquid smoke, 1 can lima beans, 1 can pork & beans, 1 can kidney beans. Cook in slow cooker for 6-8 hours.

If you want to be original, be yourself. God never made two people exactly alike.
TUNA AND NOODLE CASSEROLE
Cora Hendricks

2 cups cooked noodles
2 hard cooked eggs, sliced
1 Tbls. chopped pimento
1 tsp. chopped (finely) onion
1 can mushroom soup

Mix together and put in buttered baking dish.
Top with buttered crumbs or grated cheese.
Bake in moderate oven 375° for about 30 min.

MARVELOUS CASSEROLE
Lillian Steffenson

Mix in casserole:
1 8 oz. pkg. Chow Mein noodles
2 cans mushroom soup
1/2 cup water
1 lb. browned hamburger or 2 cans tuna fish
1/2 lb. cashew nuts
2 cups chopped celery
1/2 cup chopped onion

Bake 1 hr. at 325°.

EASY POTATOES
Margaret Ahern

1 lb. frozen french fries
1/4 cup grated cheese
1 medium onion, diced
Salt and pepper
1 13 oz. can evaporated milk


MINESTRONE HOT DISH
JoAnn Giesen

1 lb. hamburger
4 cups raw potatoes
1 can minestrone soup

Brown hamburger and onion. Mix all ingredients in casserole. Bake at 350° until potatoes are well done.
EGGPLANT (ABLAMA)  
Marie Bozied

Lean hamburger  
1/2 cup pecans (chopped)  
Salt, pepper and cinnamon to taste

Eggplant  
Tomatoes

Cut eggplant in sandwich slices—round. Fry, but not very much but just to get a little brown. Put a layer of sliced tomatoes in 9x13 pan and then add a layer of eggplant over the tomatoes. Saute hamburger with salt, pepper and cinnamon. Add chopped nuts. Put this mixture on top of the slices of eggplant, then another layer eggplant on top and then add layer of tomatoes. Put in 350° oven for approximately one half hour or 45 min. or until well cooked. To serve, serve one slice over cooked rice.

MEXICAN HOTDISH  
Maria Oseby

2 lbs. hamburger  
1 onion, chopped  
1 can taco sauce (or 2 small ones)  
1 can enchilada sauce (mild)  
1 can cream chicken soup  
1 can cream mushroom soup  
1 pkg. Dorito tortilla chips

Put chips on bottom of long pan (9x13). Mix other ingredients together, cook until almost thick. Put in pan and top with grated longhorn cheese. Bake 45 min. or until cheese melts.

EASY BAKED BEANS  
Barb Mielke

2 16 or 18 oz. cans Pork and Beans  
3/4 cup brown sugar  
1 tsp. dry mustard  
6 slices bacon, cut in pieces  
1/2 cup catsup

BROCCOLI CASSEROLE

Coral Bombeck

2 10 oz. pkgs. chopped frozen broccoli, partially cooked and drained
Melt 1/2 cup butter or margarine
Stir in: 2 Tbls. flour
1/2 tsp. salt
1 cup milk
Cook, stirring, until thickened. Remove from heat and slowly add 1 egg, beaten. Return to heat and cook 1 minute longer. Add 3/4 cup shredded American cheese and stir. Pour over the broccoli and put mixture into greased casserole. Top with bread crumbs and sprinkle with paprika. 350° about 40 min. Serves 6.

CABBAGE ROLLS (MIHSHY MALFAUF)

Marie Bozied

Trim off thick part of cabbage leaves and put the leaves in boiling water so they can be easy to roll.
1 lb. ground lean beef
1/2 or 3/4 cups rice (uncooked)
Salt and pepper to taste
1/2 can tomatoes
2 cloves garlic

Mash garlic and saute in shortening along with the meat, rice, salt, pepper and a little dry mint. Place mound of meat mixture in cup part of each leaf. Loosely fold over sides of each leaf and roll up. Arrange layers of stuffed cabbage, with seams down, in pan. Pour water or tomato juice from can (2 cups). Cover. Bake at 350° for 45 min. and take out of oven and let set (without heat) for 15 minutes. Serve with salad or yogurt.

SHIPWRECK

Ima Crisman

In a greased casserole, make a layer of each: onions, potatoes, hamburger, can of red beans. Pour a cup of tomato soup over all. Bake 1 hour at 325°.
PASTA IN A POT

Pat Polk

2 lb. lean ground beef
Vegetable oil
2 medium onions, chopped
1 clove garlic
1 14 oz. jar spaghetti sauce
1 16 oz. can tomatoes
1 can mushrooms
1 8 oz. pkg. shell macaroni
1 1/2 pints sour cream
1 pkg. 1/2 lb. sliced provolone cheese
1 pkg. 1/2 lb. mozzarella cheese, sliced thin

Brown beef in oil in large deep frying pan. Drain any excess fat. Add onions, garlic, spaghetti sauce, tomatoes and undrained mushrooms. Mix well. Simmer 20 min. or until onions are soft. Cook shells, drain and rinse in cold water. Pour half the shells into a deep casserole. Cover with half of tomato-meat sauce. Spread half the sour cream over sauce. Top with slices of provolone cheese. Repeat again from shells and end with slices of mozzarella cheese. Cover casserole. Bake at 350° for 40 min. Remove cover, continue baking until mozzarella melts and browns slightly. Serves 8.

POTATOES ROMANOFF

Ada Sexauer

6 good sized potatoes
2 half pints sour cream
1 bunch green onions, chopped
1 1/2 cups shredded sharp cheddar cheese
1 1/2 tsp. salt, 1/4 tsp. pepper
Paprika

Cook potatoes in jackets until fork tender, peel, then shred into large bowl, stir in sour cream and 1 cup cheese. Top with 1/2 cheese and paprika. Cover and refrigerate overnight or several hours. Bake uncovered at 350° for 30-40 minutes. Serves 8-10.
CHICKEN CASSEROLE

Margaret Ahern

1 pkg. Creamettes—do not cook
1 cup milk
1 cup chicken broth
2 cups mushroom soup (2 cans)
1/2 lb. Velveeta cheese
3 hard cooked eggs, diced
2 1/2 cups cooked chicken
1 can button mushrooms

Mix together. Put in 9x13 baking dish. Refrigerate overnight. Take out 1 hr. before baking.

HOT DISH

Mrs. Kenneth Rieck

2 qt. casserole dish needed.
1 6 oz. pkg. regular and wild rice mix, cook as directed on package.
1 lb. ground beef, browned, drain off fat add 1/4 cup water and add:
1 cup chopped celery
1 cup chopped onions
Cover and simmer 5-10 minutes.
Add: 1 cup mushrooms (canned or fresh)
1 can cream of mushroom soup
1 can cream of celery soup
1/2 tsp. salt
1/8 tsp. pepper
Stir in the rice mixture and pour into a 2 qt. casserole dish. Sprinkle cashew nuts around the edge of the casserole dish. Bake at 350° for 45 minutes. Serves 8.

POTATO PUFFS

Marvelyen Kessler

4 medium large potatoes
1/4 lb. melted butter
1 small grated onion

4 eggs
l tsp. salt

Grate potatoes into grated onion and drain off excess liquid. Add well beaten eggs, salt and butter. Stir well. Pour into well-greased muffin tins. Bake 1 hr. at 350°. Makes 12.
6-HOUR BEEF STEW

Mrs. Kenneth Rieck

Place in large dutch oven:
2 lb. stew meat, 1" cubes (lightly salt, but do not brown).
Carrots, cut large (about 4-5)
Celery, cut large (about 4-5 stalks)
Whole onions (about 3-4 small)
Whole small potatoes (about 6, or large potatoes cut in half)

Then mix in a bowl and pour over vegetables and meat:
1 can consomme, undiluted
3 Tbls. tapioca
1 Tbls. sugar
1 tsp. salt

Bake at 250° for 6 hours, covered. During last 20 min. stir in 1 pkg. frozen peas.(optional).

NORTHERN BEAN HOT DISH

Ruth Sanders

1 can Navy beans
1 can kidney beans
1 can lima or butter beans
Drain off most of liquid.
Onion to taste
3/4 cup brown sugar
1 Tbls. horseradish
1 Tbls. prepared mustard
1/2 lb. bacon (cut in pieces and browned)

Bake 1 hour at 350°.

HAMBURGER AND RICE CASSEROLE

Elsie Schmidt

1/2 cup rice
Chopped onion
Green pepper (optional)
Salt and pepper

1 cup milk
1 can tomato soup
1 lb. hamburger

Mix all together. Bake at 350° for 1 1/2 hrs.

Gather the crumbs of happiness; and they will make you a loaf of contentment.
CALICO BEANS

Vivian Klein

Brown 1/2 lb. ground beef, 1 onion and 1/2 lb. bacon. Mix with:
  1/2 cup catsup
  1 can (1 lb.) butter beans
  1 can pork and beans (Bushes)
  1 can kidney beans (drained)
  1 Tbls. liquid smoke
  1 tsp. salt
  1 tsp. mustard
  2 tsp. vinegar
  3/4 cup brown sugar
  1/4 cup pineapple juice

Bake at 350° for 45 minutes.

CARROT DISH

Norma Elsasser

4 cups sliced carrots, cooked
1 cup grated American cheese or 3/4 inch slice of Velveeta cheese
1 can French fried onions
1/2 tsp. salt
2 Tbls. butter
2 Tbls. flour
1 cup milk

Method: Melt butter and stir in flour, add milk gradually, stirring constantly until mixture thickens. Add cheese and let melt. In greased casserole, put layer of carrots, 1/2 of onions; then repeat, reserving 1/3 of onions for the top. Pour cheese sauce over all and bake 15 min. at 350°. Sprinkle the 1/3 onions op top and bake another 5 min.

NOTE: Green beans can also be made this way or double the recipe and use one can carrots and 1 can green beans for an even more colorful and delicious vegetable dish.

BROCCOLI-CHEESE

Ima Crisman

1 cup rice, cooked
Saute 1/2 cup chopped onion in 1/2 stick oleo
1 can cream of mushroom sauce
1/4 lb. grated cheese
Thaw 1 package chopped broccoli
Mix and bake 30 minutes at 325°.
OVEN BAKED BEEF STEW
Ima Crisman

2 lbs. cubed beef  
1 cup water  
1 cup tomatoes  
1/2 cup diced celery  
6 carrots  
1 Tbls. sugar  
1 medium onion, chopped  
3 Tbls. tapioca  
3 medium potatoes, diced  
1 1/2 tsp. salt

Combine all ingredients and bake 3 1/2 hours at 300°.

SCALLOPED CELERY
Mrs. Kenneth Herried

4 cups cubed celery--boil 5 minutes.  
Mix with one can celery soup, 1/2 cup milk,  
1/2 cup water chestnuts, sliced.  
Season with Lawrey's salt.  
Take 1 1/2 cups Ritz crackers crumbs mixed with 1 cup melted oleo. Place cooked celery in buttered casserole and pour milk, soup, chestnuts over celery. Top with Ritz crackers. Bake 40 minutes at 350°.

GREEN BEAN CASSEROLE
Vivian Klein

1 lb. ground beef (not browned)  
1 can French cut green beans  
Slices of Velveeta cheese  
1 can cream of chicken soup  
Tatar Tots

Put in casserole in 5 layers, order given. Cover loosely with foil. Bake at 350° for 1 hr.

HOT DISH
Mrs. Mattie Sanders

Grind 1 ring bologna with 1 medium onion. Brown in 2 Tbls. butter. Cook 2 cups noodles in 4 cups boiling salted water until tender. Drain noodles. Mix bologna, 1 can cream of mushroom soup or chicken soup and 1 can corn, whole. Put in greased baking dish. Sprinkle crushed potato chips. Bake 45 min. at 325°. Makes 8 servings.
ZUCCHINI HOT DISH

Maxine Shelden

3 or 4 cups of cubed zucchini
1 small onion, chopped (or use dry onions)
1/8 tsp. onion salt
1/4 tsp. garlic salt
3 Tbls. margarine

Saute the above ingredients, covered, until the zucchini is tender. While this is cooking, beat 4 eggs (salted as if for scrambled eggs). When zucchini is tender, pour the eggs over them and cover with sliced American cheese. Cover skillet and cook on top of stove (medium heat) until eggs are set and the cheese is melted. Four servings.

BROCCOLI SUPREME

Erma Spawn

3 packages frozen broccoli
1/2 cup mayonnaise
1 can cream of mushroom soup
2 eggs, slightly beaten

Parboil the broccoli and drain. Place in casserole, add remaining ingredients. Top with canned onion rings and bake 45 min. at 350°.

TUNA JACKSTRAW

Darleen Hall

1 4 oz. can shoestring potatoes
1 can mushroom soup
1 can chunk tuna
1 can buffet size peas, undrained
1/3 cup pimento, chopped

Mix all ingredients in fry pan over low heat. Stir only enough to mix. Serve over toasted English muffins, garnished with shoestring potatoes. Serves 3-4.

If green peppers are oiled before baking, will not turn brown.
MACARONI MOUSSE

Myrtle Eberlein

1/2 cup dry elbow macaroni (Boil until tender in 3 cups boiling water). Blanch, drain and chop into smaller pieces.

4 eggs, separated
1 1/2 cup bread crumbs
1 pimento, chopped
1 tsp. grated or chopped onion
1 tsp. chopped parsley or dried parsley leaves
1 tsp. salt
1/2 cup grated cheese
1 1/2 cups hot milk
1/4 cup oil

Put macaroni, bread crumbs, pimento, onions, parsley and cheese in bowl. Pour milk into beaten egg yolks and pour this over ingredients in bowl. Fold in beaten egg whites. Bake in buttered loaf pan or casserole at 350° for 40 minutes. 8 servings. Serve with creamed mushroom gravy or thinned mushroom soup.

AUNTIE JOY'S GREEN BEANS

Joyce Ulmer

2 cans green beans, or cooked fresh green beans (juice drained off)
1 can stewed whole tomatoes or use fresh tomatoes in season and some of bean cooking juice.
1 cup chopped onion
1 cup chopped celery
Saute in little butter or oil.

Put all together without stirring too much so that the beans keep shape. Place in shallow baking dish in oven for 1/2 hr. at 350° or until bubbly. Good buffet or pot-luck dish. Can be made ahead and heated at last minute.

Never throw mud. Even if you miss your mark, you will still have dirty hands.
**CHICKEN CASSEROLE**

Glenda Hecht

Stew a 3 lb. chicken until tender. Let cool in the broth for more moist meat. Remove skin and bones and cut into bite size pieces. **Dressing:**

- 3 cups bread, cubed
- 1 tsp. sage
- 1/2 tsp. pepper
- 2 cups grated carrots
- 1/4 cup grated onion
- 4 stalks celery and leaves
- 2-3 Tbls. butter
- 1 cup broth

Saute celery and onion in butter and mix other ingredients. Use only enough broth to moisten. Set aside.

**Gravy:**

- 1/2 cup butter
- 1/2 cup flour
- Salt and pepper to taste
- 3 cups broth
- 3 eggs, beaten

Melt butter, remove from heat, and add flour, salt and pepper and stir until smooth. Add broth and cook until thick. Remove from heat and add beaten eggs. Do not cook after adding eggs. Grease 1 large or 2 medium size casserole dishes and alternate layers of chicken, dressing and gravy until all is used. Top with buttered bread crumbs and bake at 325° for 50 min. for large casserole and 30 min. for medium. This casserole freezes well.

**HAMBURGER POTATO CASSEROLE**

Cora Hendricks

1 lb. hamburger
1/4 tsp. paprika
5 medium potatoes (sliced)
1 medium onion
Very little salt and pepper
1 can mushroom soup

Lightly brown meat and onion, add soup and potatoes in layers, add milk until it shows around edges. Bake at 350° for about an hour.
EASY CASEROLE

Mix: 1 can cream of mushroom soup
      1 cup milk

Add: 1 cup uncooked macaroni
      1 cup grated cheese
      1 Tbls. chopped onion
      1/2 pkg. (7 oz.) dried beef

Stir and store covered in refrigerator 3-4 hrs. or overnight. Bake 1 hour at 350°, uncover the last 10 minutes.

CHEESE AND CORN SOUFFLE

2 cups scalded milk
1 cup cooked corn
1 cup bread crumbs
1 cup cheese, grated
1 Tbls. butter or margarine
2 Tbls. chopped green pepper
1/2 tsp. salt

Combine all. Add well beaten yolks of 3 eggs, then fold in beaten whites. Bake in greased baking dish about twenty minutes in moderate oven. Serve at once.

CHILI HOT DISH

2 1/2 lbs. hamburger
1 large onion, chopped
1 large celery, chopped
4 cans tomato soup
3 cans chili beans
3 cans mushrooms
2 Tbls. chili powder
Pinch of red pepper
Salt and pepper to taste

Simmer for 1 hour or bake in oven. Serves 12.

It takes a heap of cooking to make a house a home.
To
2C boiling water add 1/2 pkg. orange jello,
and 1 pkg. vanilla pudding

1 in. instant tapioca pudding

Soil 1 minute
Cool until completely set.

Add:
1 can crushed, drained pineapple
1 can mandarin oranges — drained
Fold in 1 - 9 oz. container Cool Whip
SALADS
Happiness is a homemade heaven.

The more of earth we walk, the more of heaven we'll get.

Oh, praise the cook's Ingenuity, dexterity. Praise and compliment. The meal's been cooked.

A real Christian should have an open face, be related and full of good things.

Whatever you do, do with love. The Golden Rule never

I am a lonely Cook Book. A sittin' on the shelf. Although I'm full of goodness, I'm no good there by myself. I need someone to pick me up. No, no. And look inside my cover, And if you do, I promise you, A new world - you will discover.

Marinated Carrots
(Makes 8 servings)

1 can tomato soup
1 1/2 teaspoons hot Tabasco sauce
3/4 cup canola oil
3/4 cup honey
3/4 cup apple-cider vinegar
1 teaspoon dry mustard or prepared mustard
2 pounds cooked carrots (do not overcook)
1 medium bell pepper, sliced or slivered raw
1 medium onion, sliced

Whip all marinade ingredients well. Drop pepper and onion slices into marinade. Pour marinade over carrots. Place in refrigerator. Chill for 8-12 hours before serving. Will keep up to three weeks in refrigerator (if you can keep them that long).

And if you do, I promise you, A new world - you will discover.

Auntie Martin's - "Spring Salad"

Use any fresh vegs - Plaited or sliced carrots, onions, etc.
Marinated in Italian Dressing - let sit for several hours or a day.
COPPER PENNIES
CARROT SALAD
Joyce Ulmer
Maxine Sheldon

2 pkgs. carrots, peeled and cooked until soft and cut in rounds

Mix: 1 cup sugar
     1/2 cup vinegar
     1 onion, sliced
     1/2 cup salad oil
     1 can condensed tomato soup
     1 green pepper, sliced

Pour well mixed mixture over carrots and chill several hours before serving. Terrific for buffet or pot-luck suppers. We like it as a cold salad but can be heated also.

TRIPLE RECIPE FOR THE 4 qt. PAN OF CARROTS

FROSTED GELATIN SALAD
Mrs. C. Ray Johnson

2 pkgs. lemon gelatin
2 cups boiling water
2 cups 7-Up
1 cup miniature marshmallows
2 sliced bananas
2 cups crushed pineapple, drained (save juice)

Dissolve gelatin, add 7-Up. Chill. Add rest of ingredients and put in 9x13 pan. Cook in a double boiler until thick:
2 Tbls. flour
2 Tbls. butter
1/2 cup sugar
1 cup pineapple juice
1 egg, slightly beaten

Chill. Fold in 1 cup cream, whipped. Frost gelatin and cover with 1/2 cup grated cheese.

PISTACHIO SALAD
WATERGATE SALAD
Mrs. Harvey Schroeder
Peggy Kirk

1 pkg. instant pistachio pudding (dry)
Add 1 large can pineapple (crushed, juice & Mix until dissolved.
Add 1 large carton of cool whip.
1 cup miniature marshmallows.
Chill.
QUICK SALAD

Glenda Hecht

1 10 oz. carton cool whip
2 pkgs. jello (3 oz.) or 1 large (any flavor)
1 lb. cottage cheese
1 can mandarin oranges, drained
1 can pineapple, undrained

Add additional fruit, nuts, bananas if desired.
Mix and serve.

SHOESTRING POTATO SALAD

Phyllis Lakman

1 cup grated carrots
1 cup diced celery
2 cans tiny shrimp or lean tuna fish
1 1/2 cup mayonnaise
4-6 hard boiled eggs
2 tsps. dry onion soup mix

Combine above. Just before serving, add 1 or 2 cans shoestring potatoes.

BUFFET CHICKEN SALAD

Elaine Olson

3 cups cooked chicken, cut up
1 1/2 cups celery, chopped
3 Tbls. lemon juice
1 1/2 cups green grapes, whole or halved
1/2 cup slivered almonds, toasted
1 cup salad dressing
1/4 cup light cream
1 1/2 tsp. salt
Dash pepper
1 tsp. dry mustard

Combine chicken, celery and lemon juice and chill one hour. Add grapes and almonds.
Combine rest of ingredients and chill and serve on lettuce.

Get more juice from lemons by warming them in the oven, a few minutes before squeezing.
**VEGETABLE SALAD**

1 can shoe peg corn  
1 can french style green beans  
1 can small peas  
1 cup celery, cut  
1 cup carrots, cut  
1/2 cup onion, sliced  
1 green pepper, sliced  
Pimiento  
1/2 cup oil  
3/4 cup vinegar  
1 cup sugar  
1 tsp. celery seed  
1 Tbls. water

Drain canned vegetables and mix with celery, carrots, green pepper and pimiento. Bring to boil oil, vinegar, sugar, celery seed and water. When cool, mix with vegetables. Will keep one month if refrigerated.

**FRIENDSHIP SALAD**

1 pkg. lemon jello  
1 pkg. orange jello  
2 cups hot water  
Juice from each—#2 can mandarin oranges and #2 can crushed pineapple. Water to make 2 more cups liquid, drained oranges and drained pineapple.  
1/2 pkg. miniature marshmallows  
1/4 cup grated sharp cheese  
1 cup cream, whipped  
1/2 cup mayonnaise

Combine both pkgs. jello with hot water and stir until dissolved. Measure juice from oranges & pineapple and add water to make 2 cups liquid. Add to jello. Chill until partially set. Fold in crushed pineapple and pour into 9x13 pan. Arrange orange sections evenly over top of jello and sprinkle marshmallows over top evenly. Whip cream, add mayonnaise and spread over top of all and sprinkle grated cheese on top. Refrigerate several hours before serving.
**4 CUP SALAD**
Mrs. Gerard deBlonk

1 cup marshmallows, small ones
1 cup white grapes, canned
1 cup crushed pineapple
1 cup commercial sour cream

Stir and refrigerate at least 3 hrs. Mandarin oranges and coconut may be used instead of grapes.

**OVER-NIGHT SALAD**
Mrs. Albert Dittman

**CHOICE SALAD**
Mrs. Willard Hammond

**Dressing:** Cook in double boiler,
- 1 cup pineapple juice
- 1/3 cup sugar
- 2 eggs, beaten
- 1 Tbls. flour

Cook until thick and cool. Add:
- 1 cup whipped cream
- 1 lb. marshmallows, small
- 1 can pineapple

Blend. Cover and store in refrigerator overnight. White grapes also may be used.

**LIME-COTTAGE CHEESE SALAD**
Caroline Gullickson
Flandreau, S. Dak.

1 pkg. lime gelatin
1 cup boiling water
2 cups tiny marshmallows
1 can drained, small curd cottage cheese
1 cup whipping cream, whipped
1/2 cup nuts, chopped
Dash of salt

Dissolve gelatin in boiling water, add marshmallows and let melt. Stir in salt and pineapple. Chill until slightly thickened. Fold in cottage cheese, whipped cream and nuts. Turn into 8x8 pan or mold.

May I always do things that my children will be proud of.
PEAR SALAD

Mrs. Kenneth Herreid

1 cup pear juice
1 pkg. (3 oz.) lime gelatin
1 cup cubed canned pears
1 pkg. (8 oz.) cream cheese
1 Tbls. mayonnaise
1 cup drained crushed pineapple
2 tsp. cream
1/4 tsp. lemon flavoring
1 cup non-dairy whipped topping


SAUERKRAUT SALAD

Geneva Croll

1 #303 can sauerkraut, drained and cut fine
1 cup diced celery
1 green pepper, diced
1 small onion (optional)
1 small jar pimento
1/2 cup sugar
1/2 tsp. celery seed
Dash of pepper

Mix and refrigerate overnight or longer. Will keep 10 days or longer.

ORANGE JUICE SALAD

Mrs. Harry Bruns

Soften one envelope unflavored gelatin in 1/4 cup cold water or fruit juice. Add 5/8 cup boiling water and 2 Tbls. sugar; stir until dissolved. Add 6 oz. can frozen orange juice, stir to blend.

Pour over fruits in mold: 11 oz. can mandarin oranges, drained; miniature marshmallows, bananas and pineapple.
CRANBERRY PEAR SALAD

Peggy Kirk

1 3 oz. pkg. raspberry gelatin
3/4 cup hot water
1/3 cup cold water
1 can (1 lb.) whole cranberry sauce
1 can (1 lb.) pear halves, well drained and
1/3 cup chopped walnuts chunked
1/2 tsp. lemon juice

Stir gelatin into hot water until dissolved.
Add cold water and cranberry sauce. Stir
well to blend evenly. Stir pears, nuts and
lemon juice into gelatin mixture. Chill 6
hrs. or until firm. 7-8 servings. 6 cup mold.

SALAD

Dee Sampson

1 can fruit cocktail (1 lb. 1 oz., drained)
1 pkg. (3 oz.) instant pudding & pie filling
(vanilla, coconut cream or other flavor)
1 envelope whipped topping
1 1/2 cups milk
2 cups miniature marshmallows

Put milk in bowl, add pudding mix and topping
mix. Beat until thick. Add drained fruit &
marshmallows. Sliced bananas or other fresh
fruit can also be used. Keep refrigerated.

DELICIOUS SALAD

Mrs. Darrell Petersen
Ivanhoe, Minnesota

1 can fruit cocktail
1 can mandarin oranges
1 can crushed pineapple
1 1/2 pint sour cream

Drain fruit and mix.

A good housekeeper does not spend time wonder-
ing where the dirt comes from, but showing it
where to go.
LEMON BLUEBERRY SALAD
(Deep Purple)

Mrs. Arland Raad

1 pkg. lemon jello
1 pkg. black raspberry jello
1 cup boiling water
1/2 cup cold water
1 Tbls. lemon juice
1 21 oz. can blueberry pie filling
1/4 cup sifted confectioners sugar
1 cup dairy sour cream

Dissolve jello together in boiling water; add cold water and lemon juice. Gradually stir into pie filling. Pour into 8x8x2" baking dish. Chill until firm. Fold sugar into sour cream just until blended. Spread over gelatin mixture. Chill until serving time. Cut in squares. If desired, garnish with thin strips of lemon peel. Makes 8 servings. This recipe may also be used for a dessert, substituting whipping cream for the sour cream.

DUMP SALAD

Matilda Horner

1 can Eagle brand milk
1/2 small can lemonade (can use up to 1 can)
Mix. Add: 1 can pie filling
(either cherry or strawberry)
1 well drained can crushed pineapple
1 pint cool whip
Mix. Good to serve for a gathering as it can be made before hand and kept in refrigerator. I sometimes put it on a lettuce leaf and top with a cherry.

A kitchen is a friendly place,
Full of livings daily grace,
And rich in dignity is she
Who shares it's hospitality.
CRANBERRY SALAD

1 pkg. jello
2 cups hot water
3/4 cup sugar
Grind 1 cup cranberries
Grind or cut fine 1 small orange
Grind or cut fine 1 apple
1/2 of orange peel, grated or ground
1/2 cup nuts.

GLAZED PEACH CREME

2 pkgs. peach flavored gelatin
2 cups boiling water
3/4 cup cold water
1 pint vanilla ice cream
1 can (8 3/4 oz.) sliced peaches or 1 fresh peach

Dissolve 1 pkg. gelatin in 1 cup boiling water. Add cold water. Chill until slightly thickened. Dissolve second pkg. gelatin in remaining boiling water. Add ice cream and stir until melted and smooth. Pour into serving bowl. Chill about 1 hr. until set but not firm. Arrange canned or fresh peaches on the gelatin-ice cream mixture. Top with clear gelatin. Garnish with whipped topping if desired. Makes 5 cups or 10 serv.

CELERY SLAW

1 3/4 tsp salt
1/2 tsp. pepper
1/3 cup salad oil
1/2 cup shredded carrots
3 cups celery, cut in nice diagonal pieces

Mix thoroughly and let stand for at least 30 minutes.

Good-humor makes all things tolerable.
FROZEN COLESLAW  
Betty McAdaragh

1 medium head cabbage, (shredded)  
1 carrot, grated  
1 pepper, chopped  
1 tsp. salt  

Mix cabbage and salt, let stand 1 hour. Drain, add carrot and pepper.  
Boil: 1 cup brown vinegar  
2 cups sugar  
1/2 cup water  
1 tsp. whole mustard seed  
1 tsp. celery seed  

Cool to lukewarm, pour over slaw and cool completely before freezing.

LUSCIOUS MOCK LOBSTER SALAD  
Mrs. W. Hammond

Cook 2 lbs. fillet of haddock in 3 Tbls. chili sauce, 1 onion (whole & peeled). Salt and pepper to your personal taste and barely enough cold water to cover fish. Cook slowly for 20 min. Remove at once to a colander and allow to drain and cool thoroughly. When cool, flake fish into bowl and add the following ingredients:  
1/4 bottle chili sauce  
1/4 pint sour cream  
1/2 bottle chopped pimento  
1/4 bottle white horse radish  
3 Tbls. mayonnaise  
1/4-1/2 cup diced celery  

Mix all ingredients and add salt and pepper to your taste. Mix again. Put into refrigerator for several hours before serving. Serve on rolls or beds of lettuce.

FROZEN SALAD  
Elaine Olson

1 #2 can crushed pineapple  
1 can whole cranberry sauce  
1 cup sour cream  
1/4 cup chopped pecans  

Freeze and slice for serving.
FRUIT SALAD

Marge Kjos

1 can crushed pineapple, drained
3 large bananas
2 cups miniature marshmallows
Almond nuts (optional)

Dressing:
2 eggs, beaten
1/2 cup sweet cream
Juice of pineapple (1 cup or more)
Juice of 1 lemon
1 Tbls. sugar

Mix ingredients for dressing and cook till thickens. Let cool. Whip 1 cup cream and add to dressing mixture. Combine with pineapple, bananas and marshmallows. It is best if it sets at least 6-12 hours.

EGGNOG RING SALAD

Geneva Croll

1 pkg. lemon jello
1 cup boiling water
1/4 cup cold water
3/4 cup eggnog
1 can (11 oz.) mandarin oranges
1 can (8 oz.) pear halves
1 pkg. (3 oz.) jello, cherry or raspberry
1 cup boiling water
1 1/2 cup pecans (optional)

TOMORROW'S SALAD  
Verna Sturdevant

Combine 2 eggs, 1/4 cup sugar and scant 1/4 cup vinegar. Boil until thick. Cool. Whip 1 cup whipping cream and fold into this dressing. Add 2 cups chopped pineapple, 2 cups miniature marshmallows, 2 cups diced oranges. Place in bowl and refrigerate. Bananas may be added when ready to serve. This salad will keep for a week in the refrigerator.

SURPRISE SALAD  
Mrs. Harry Bruns

Heat 1 can crushed pineapple. Add 1 pkg. of cherry jello to the heated pineapple until dissolved. Cool this mixture. When cool, add 1 carton (small) cottage cheese and about 1 cup cool whip. Cool it all. Can be made in a hurry and is ready to serve when cool.

COTTAGE CHEESE CUCUMBER LIME SALAD  
Margaret O'Connell

1 pkg. lime jello  
3/4 cup boiling water (mix, cool, thicken a bit)  
1 cup mayonnaise  
1 cup cottage cheese  
1/2 cup salted almonds or pecans  
1/4 tsp. salt (if nuts are unsalted)  
2 tsp. grated onion  
2 Tbls. lemon juice  
1 cup cubed cucumbers  
1 cup diced celery

Most bachelors long for a good home cooked meal. This fact we all know is true. And while on the subject, we also might add, Lots of married men long for one too!
**FRUIT SALAD**

**JELLO TAPIOCA SALAD**

**TAPIOCA FRUIT SALAD**

Mrs. Albert Dittman  
JoAnn Giesen  
Marge Kjos

1 pkg. orange tapioca pudding  
1 1/2 cups milk  
Boil until thick.  
Add 1 cup miniature marshmallows. Cool.  
1/2 cup cream, whipped (may use non-dairy whip)  
1 can mandarin oranges, drained  
1 can crushed pineapple (optional)  
Add to mixture and chill.

**BAVAROIS**

Elaine Olson

1 pkg. cherry gelatin  
1 cup water  
1 1/2 cups bing cherry juice  
1 3 oz. pkg. cream cheese  
2 cups pitted and drained bing cherries  

Dissolve gelatin in boiling water. Mix cherry juice with cream cheese using beater and add to dissolved gelatin. Add cherries and pour into ring mold or pan. Chill until firm. May be served as salad or with shipped cream as a dessert.

**PUMPKIN ORANGE CHIFFON SALAD**

Betty Horton

1 pkg. (3 oz.) orange gelatin  
1 cup boiling water  
3/4 cup cold water  
1 cup canned pumpkin  
1 tsp. pumpkin pie spice  
1 cup mandarin oranges, drained  
1/2 pint whipping cream, whipped  

Dissolve gelatin in boiling water, add cold water and chill until consistency of egg whites. Add pumpkin, spice and oranges. Gently fold in whipped cream. Pour into mold and chill until set. Serves 8 to 10.
ARTICHOKE AND RICE SALAD  
Evelyn Carson

1 pkg. chicken Rice-A-Roni  
1 6 oz. jar marinated artichokes  
4 green onions, thinly sliced  
1/2 green pepper, chopped  
12 stuffed olives, sliced  
1 cup diced ham, shrimp or chicken (optional)  
1/2 cup mayonnaise  
3/4 tsp. curry powder

Reserved artichoke marinade


TUNA SUPPER SALAD  
Elaine Olson

Allow to thicken:  
1 pkg. lemon jello  
1/2 tsp. salt  
1 cup hot water  
1 Tbls. grated onion

Beat:  
1/2 cup cream and add 1/2 cup Miracle Whip type salad dressing.

Add:  
3 hard cooked eggs, chopped  
1 Tbls. green pepper, chopped  
1 can tuna  
1/4 lb. cheese, grated  
2 cups celery, chopped

Mix all together and then pour into fish mold pan.

LEMON DRESSING  
Orena Cooper

Juice of 1 lemon  
Almost 1 cup sugar

1 egg  
3 Tbls. water

Cook over low heat, stirring constantly, until glossy. Use as fruit salad dressing or mix with cool whip and frost cake.
RAW GARDEN SALAD DRESSING

Ima Crisman

1/2 cup sugar
1 tsp. dry mustard
1/2 tsp. salt
1/3 cup vinegar
1 1/2 Tbls. onion juice
1 cup Wessin oil
1 1/2 Tbls. poppy seeds

Mix dry ingredients, add vinegar and onion juice. Gradually add oil beating constantly until well blended. Pour over cut raw spinach, lettuce, radishes, green onions, cucumbers, carrots, tomatoes or celery.

CUCUMBER MOLDED SALAD

Caroline Gullickson
Flandreau, S. Dak.

1 large pkg. lime jello
Dissolve in 1 cup hot water
Liquify in blender: 1 cucumber with peeling on
1 small onion
Add this and below to jello:
1 cup creamed cottage cheese
1/2 cup mayonnaise
1/2 cup sliced olives
1/2 tsp. salt
Add about 6 or 8 large ice cubes. Put in mold.

TACO SALAD

Aline Stewart

Fry 1 lb. hamburger
Add 1/2 pkg. onion soup mix
Add 3 Tbls. water
Let simmer while you prepare the following:
Break up small head of lettuce
Cut up 1 cup of cheese in cubes
1/2 cup of salad olives
2 stalks celery
2 or 3 tomatoes

Pour hot hamburger mixture over this and toss lightly together. Serve on taco chips and sprinkle hot sauce over. Be careful that you don't add too much hot sauce as it takes just a little. Good warmed up the next day.
TACO SALAD

1 lb. ground beef
1/2 cup chopped onion
1 pkg. taco seasoning mix
1/2 cup hot water
1/2 head lettuce, torn in pieces
1 pkg. corn chips, broken (6 oz.)
3/4 cup shredded cheese
2 medium tomatoes, cut up

Brown beef, drain off fat. Stir in taco seasoning mix and water, simmer ten minutes over low heat. Place lettuce in large bowl, add rest of ingredients, add ground beef mixture. Pour dressing over and mix. Serve immediately.

DRESSING

1/3 cup chili sauce
1/4 tsp. hot taco sauce
Doing nothing for others is the undoing of ourselves.

More important than length of life is how we spend each day.

It isn't enough to be good—one must be good for something.

Remember the steam kettle: Though up to its neck in hot water, it continues to sing.

Experience is one teacher who never complains about her salary.

Life is not so short but that there is always time enough for courtesy.

A FRIEND

Someone who cares when your feeling blue;
Someone who shares your happiness too;
One who stands by when things go wrong;
Gives you courage, keeps you strong,
A treasure found right here on earth. 
A friend is more precious than gold is worth.
And when I stop and think it through,
That my friend is a description of you.
HEARTY VEGETABLE SOUP

Mrs. C. Ray Johnson

2 lbs. cross cut beef shank
1 tsp. salt
1 1/2 tsp. Worcestershire sauce
Dash pepper
2 tsps. dried parsley flakes
1 medium onion, chopped
1 pkg. (10 oz.) frozen cut green beans, thawed
1 cup chopped celery
1 cup pared carrots
1 cup peeled potatoes or turnips
1 can (16 oz.) whole tomatoes

Combine all ingredients (in crock pot cooker). Add water to barely cover, about 2 cups. Setting at 12-18 hours. Low setting. Stir well.

CLAM CHOWDER

Mrs. Norman Kallemeyn
Bowie, Maryland

2 cans minced clams
2 oz. bacon
6 cups diced potatoes
1 1/2 cups diced onions
2 small crushed bay leaves
Pepper (to taste)
4 cups milk, scalded
3 Tbls. butter
2 Tbls. flour
1 tsp. salt

Drain clams and keep liquid. Saute bacon until crisp and golden brown. Add onion, potatoes, bay leaves, salt, pepper and 3 cups water. Bring to a boil, reduce heat, cover and let simmer for 15 min. Add clam liquid plus enough water to make 3 cups. Add minced clams, milk and butter blended with flour. Simmer 20 min.

A good way to start the day is with your eggs—and face—sunny side up.
GOURMET POTATO SOUP
Mrs. Milo Winter
Rapid City, S. D.

3 cups diced potatoes
1/4 tsp. salt
1/2 cup diced celery
1 Tbls. flour
1/2 cup diced onion
2 cups milk
1 1/2 cups water
1 Tbls. chicken flavored gravy base or 2 chicken bouillon cubes
1 8 oz. sour cream with chives

Cook vegetables until tender—about 20 min. Add 1 cup milk, heat. Blend sour cream and flour; gradually stir in 1 cup milk. Pour 1/3 of hot spud mixture into sour cream mixture, return to saucepan. Cook and stir until thickened. (Curdles easily; follow directions carefully).

HOT CHICKEN SANDWICHES
Ione Lewis

1 cup cooked chicken, diced
1/4 cup chopped celery
2 Tbls. onion, cut fine
2 Tbls. pimento or pepper
1 can condensed cream of chicken soup

Mix together and spread on open hamburger buns and broil 5-7 minutes.

LENTIL SOUP
Ada Mae Hintz
Ames, Iowa

1 1# pkg. dried lentils
1/2 tsp. pepper
1/2 lb. diced bacon
1/2 tsp. thyme
2 medium carrots, diced
2 bay leaves
2 medium onions, thinly sliced
2 quarts water
1 ham bone or diced ham
1 cup sliced celery
1 large potato, grated

Wash lentils. Soak 3-4 hrs. or overnight. Sauté bacon, add onions and carrots. Drain off 1/2 bacon fat. Add drained lentils, 2 qts. water, celery, salt, pepper, thyme, bay leaves and potatoes. Add ham. Simmer 3 hrs., covered. Remove bay leaves before serving. 9 1/2 cups.
TOASTED CHEESE ROUNDS

Combine: 1/3 cup grated Parmesan cheese
3/4 cup mayonnaise
1/2 cup chopped onion
Dash Worcestershire sauce
Dash salt and pepper


JOSEFINAS

4 or 5 hard dinner rolls or 24" loaf French bread, cut into 1/4 inch slices
1/2 lb. butter or margarine (softened)
1 cup chopped canned green chilies, rinsed of seeds
1 clove garlic, crushed
1 cup mayonnaise
1/2 lb. shredded Jack or Cheddar cheese

Toast bread on one side. Mix butter, chilies, and garlic and spread on untoasted side of bread. Top with mixture of mayonnaise and cheese (spread topping clear to edges). Broil until brown and puffy and serve at once. Makes about sixty.

HOT TUNA BREAD

1 6 1/2 or 7 oz. can tuna, drained and flaked
1/4 cup salad dressing
1/3 cup dairy sour cream
1 loaf French bread
2 Tbls. margarine
1/4 lb. Swiss or American cheese

BARBECUED HAMBURGERS

Ione Lewis

5 lbs. hamburger
3 cans tomato soup
1 pkg. dry onion soup
2 Tbls. prepared mustard
1/4 cup catsup
Salt and pepper to taste
1 cup diced celery (optional)

Combine all ingredients in large roaster; bake, covered, at 350° for 1 1/2 hrs. 6 dozen.

BUNWITCH

Clara Stratton

1/2 cup butter, softened
1/4 cup prepared mustard
1/4 cup grated onion (and juice)
1 Tbls. poppy seeds

Combine all ingredients and spread on top and bottom inside of hamburger buns. Put one slice Swiss cheese on bun. Wrap individually in foil and bake at 375° for 20 min. The seasoned butter makes enough spread for about 16 buns and will keep well in refrigerator if only for a few.

BARBECUES

Clara Stratton

3 lbs. hamburger
1 can tomato soup
1 can water
Salt and pepper
1 medium onion, chopped
1/2 tsp. chili powder
1 bottle catsup
1/2 cup Worcestershire sauce

Mix all ingredients together and bake at 350° until done. Stir occasionally. This is enough to fill about 25 buns. This is excellent to serve at informal parties as they seem to be a favorite of many. Can be stretched to serve quite a few people.
CHEESE SOUP

Ione Lewis

1/2 cup chopped onion
4 Tbls. flour
4 Tbls. butter
1 1/2 Tbls. cornstarch
4 cups chicken stock
4 cups milk
1/2 cup cooked diced carrots
1/2 cup cooked diced celery
1/8 tsp. soda
1/8 tsp. paprika
1/2 lb. mild cheddar cheese (I use cheese food)

Saute onion in butter until tender. Add flour, cornstarch, blend well. Add stock and milk gradually, stirring until blended. Bring to boiling point, stirring continuously. Add cooked carrots, celery, soda, paprika and cheese. Cook over low heat until cheese is melted. Add salt and garnish with parsley.

HOT HAM AND CHEESE BUNS

Myrtle Eberlein

1 cup ground ham or bologna
1/4 cup diced American or Velveeta cheese
2 Tbls. chopped stuffed olives
2 Tbls. chopped onions
2 Tbls. chopped green pepper
2 Tbls. chopped sweet pickle

Put all through food chopper, except cheese.

1/2 cup mayonnaise

Mix well. Flavor blends better if it sits in refrigerator several hours or overnight.

1 dozen hamburger buns. Spread mixture between cut buns. Either wrap each individually in foil or put foil in pan. Place buns in pan and cover tightly with foil. Heat oven to 250° and heat 25-30 minutes until cheese is melted. Serve hot.
Miscellaneous

R

Beverages

L

Rishes

P

Pickles

Sh

Jellies

J

Dips

D

Sauces
**EASTER SUNDAY CALENDAR**

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<td>March 26</td>
<td>1985</td>
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There's a part of the sun in the apple,
There's a part of the moon in a rose;
There's a part of the flaming Pleiades
In every leaf that grows.
Out of the vast comes nearness;
For the God whose love we sing
Lends a little of His heaven
To every living thing.

--- August Wright Bamberger

Preparing good food is the job of a wife
Which we'll all agree is a very good life.
Recipes are certainly handy
When making cookies, pies and candy.
On the pages of this cook book you'll find
Favorite recipes of every kind.
We thank all our friends who took the time
To write their recipes, line by line.
Good luck to you and may you have fun
Trying these recipes, one by one.

Love is the most wonderful thing in the
world and it is the thing that lasts the
longest.

**Mix** 4 pkgs Jell-O
1 pkg Knox gelatine

Dissolve in 4 cups boiling water.
Pour into a 9 x 13 pan - Cool - Cut into squares.
HOT PUNCH       Aline Stewart

46 oz. can unsweetened pineapple juice
2 32 oz. cans cranberry juice
2 cups water
1 cup brown sugar
1/4 tsp. salt
1/4 tsp. whole cloves
12 inch stick cinnamon, broken
Peel of 1/4 orange (large), cut in strips

Combine juices, water, sugar and salt and pour into 24 cup automatic percolator. Place spices and orange peel in basket. Perk. Remove basket before serving.

CHRISTMAS CHAMPAGNE       Margaret Ahern

2 pkgs. strawberry kool-aid
2 8 oz. cans frozen orange juice mixed with 3 cans of water
2 8 oz. cans frozen lemonade with 3 cans water
2 46 oz. cans pineapple-grapefruit juice
2 28 oz. bottles ginger ale
1 bottle maraschino cherries

Prepare kool-aid according to pkg. directions. Combine with juices about 4 hrs. before serving. Chill. Add ginger ale and pour over ice ring. Add cherries. 50 servings.

HOT CHOCOLATE MIX       Betty Crosser

1 4 lb. box instant milk
1 lb. powdered sugar
1 1/2 lb. instant chocolate mix (Nestle's or Hershey's)
1 6 oz. jar of Pream
1 tsp. salt

Mix above ingredients together and use 1/3 cup mix to 2/3 cup hot water.
NOURISHING HOT CHOCOLATE

Gay Shlanta

1 lb. Nestle's "Quik"
4 cups powdered dry milk
5 1/2 oz. "Cremora" or "Pream"
1/4 cup powdered sugar
Dash salt

Combine ingredients and mix well. Use approximately 1/4 cup mix to 1 cup boiling water.

BANANA SLUSH

Marvelyn Kessler

1 cup sugar
4 cups water
1 46 oz. can pineapple juice
2 12 oz. cans frozen orange juice
1 12 oz. can frozen lemon juice
5 mashed bananas

Ginger ale or 7-Up

Combine sugar and water. Bring to a boil and chill. Mix with rest of ingredients and freeze in pan. When ready to use, fill glasses half full of frozen mixture and fill with ginger ale or 7-Up.

COCKTAIL APPETIZER

Mrs. Willard Hammond

1/2 bottle ginger ale
1 #2 can crushed pineapple
1 pint orange sherbert
Jar of maraschino cherries (red for top)

Freeze ginger ale until thick slush. If it gets too hard, beat it some until it is crystallike. Put into sherbert dishes on the bottom of dish. Then a layer of crushed pineapple, one dip of orange sherbert on top of crushed pineapple. Lastly add one red cherry for top. This can also be used as a dessert.
**ORANGE JULIUS**
Jane Najacht

- 6 oz. can orange juice
- cup milk
- cup water
- 12-15 crushed ice cubes

Put in blender and blend for 30 seconds. Serve immediately. Makes one quart.

**EVER GREEN PUNCH**
Mrs. Willard Hammond

- 4 pkgs. lemon-lime Kool-aid (regular size)
- cups sugar
- quarts water
- 46 oz. can pineapple juice
- quarts ginger ale

Do not add ginger ale until time to serve the punch. Mix real good. Add ice cubes when serving.

**CAROLER'S WASSAIL**
Caroline Gullickson Flandreau, S. Dak.

- gallon sweet cider
- tsp. nutmeg
- tsp. cloves
- tsp. allspice
- sticks cinnamon

Combine all ingredients. Bring to a boil and serve hot.

**PUNCH FOR WEDDINGS**
Ione Lewis

- pkg. strawberry Kool-aid
- pkg. cherry Kool-aid
- cups sugar
- quarts water
- each frozen orange juice and lemonade or frozen juice (6 oz. each)

Mix first 6 ingredients and refrigerate. Just before serving, add 1 qt. ginger ale. Serves 35.
CHOCOLATE SYRUP OR SAUCE  
Oriole Kjellsen

1 large can Carnation milk  
1/2 cup butter or margarine  
4 squares chocolate  
3 cups sugar  
1/2 tsp. salt  
Vanilla

Melt butter, add chocolate and melt. Add sugar and salt slowly, add milk gradually. Heat slowly, do not boil.

CRUNCHY CRAB SPREAD  
Mrs. Willard Hammond

8 oz. pkg. cream cheese  
7 1/2 oz. can crab meat, tendons removed  
1/2 tsp. horseradish  
1/4 tsp. salt  
Dash of pepper  
2 Tbls. finely chopped green onions (green part only)  
1 Tbls. cream  
3 oz. pkg. sliced almonds

Mix softened cream cheese with cream, add horseradish, onions, salt and pepper. Add undrained crab meat. Mix together until the crab is completely blended in. Gently stir in half of the almonds. Shape into rounded mound on an oven proof plate. Sprinkle remaining almonds on top and gently press them onto the surface. Refrigerate, covered with plastic wrap 1 hr. Bake at 375° for 15 min. Serve warm with crackers.

FRESH CUCUMBER PICKLES  
Margaret Ahern

1 cup sugar  
1/2 cup water  
1/2 cup vinegar  
4 tsps. salt  
3 small onions  
1 cucumber  
3 tsps. or 3 heads fresh dill

Alternate layers in bowl. Pour syrup over and refrigerate.
CHEESE KISPS

Constance Schutjer

2 sticks margarine, good grade
1/4 tsp. butter flavoring
2 cups flour
2 cups grated cheddar cheese
2 cups crisp rice cereal

Blend cheese and softened margarine, add butter flavoring. Stir in other ingredients and blend well. Shape into 1" balls. Place on ungreased cookie sheet. Flatten with fork. Sprinkle lightly with paprika. Bake 10 minutes at 375°. Nice with salads or for snacks.

RHUMBA BALLS

Sheryl Baker

1 cup grated cheddar cheese
1/4 cup soft butter
1/2 cup sifted flour
1/4 tsp. salt
1/2 tsp. paprika

Blend. Form into small balls around 24 small stuffed olives. Place 1 1/2" apart on ungreased baking sheet. Bake at 375° for 12 min.

CHEESE BALL

Betty McAdaragh

1 pkg. processed sharp cheddar cracker barrel
8 oz. pkg. Phil. cream cheese cheese
8 oz. Roquefort or blue cheese
Dash of tabasco and Worcestershire sauce

Mix well. Chill and then roll in 1 cup pecans.

STRAWBERRY PRESERVES

Jan Seeley

4 cups fresh strawberries
4 cups sugar
1/2 lemon

Stir and let set 10 minutes. Bring to a boil, boil for 12 min. Cool and put in jars to freeze.
HOT DOG RELISH

Jan Seeley

5 cups ground cucumbers
3 cups ground onions
3 cups chopped celery
2 ground green peppers
3/4 cup salt
1 1/2 quarts water
1 quart vinegar
3 cups sugar
2 tsps. mustard seed
2 Tbs. celery seed

Combine vegetables, add salt and water, let stand overnight. Drain. Heat vinegar, sugar, mustard and celery seed to boiling. Add vegetables, bring to boiling and cook slowly 10 minutes. Seal in hot sterilized jars. 5 pints.

INDIAN MEAT RELISH

Mrs. Verne Eberlein

12 ripe tomatoes
12 apples
9 onions
1/2 tsp. black pepper
1 tsp. each of ginger, ground mustard, cloves and cinnamon.
1 pint vinegar
1 Tbs. salt
2 cups sugar
1/4 tsp. red pepper

Boil and seal in jars.

CUCUMBER RELISH

Du Cum Ex. Club

3 1/2 cups ground cucumber. Do not peel, but remove seeds.
1 cup carrot, ground
1/2 cup onion, ground
2 Tbs. pickling salt
Let stand 3 hours. Drain thoroughly.

Combine 2 1/2 cups sugar
1 1/2 cups vinegar
1 1/2 tsp. celery salt
1 tsp. mustard seed

SWISS EGGS

Jane Sundal

1/4 lb. cheese or less
2 Tbls. butter
1/2 cup top milk or any kind milk
1 Tbls. prepared mustard or 1/2 tsp. dried mustard or more as desired.
1/4 tsp. salt, dash of pepper
6 eggs, beaten slightly

Sliver cheese, spread evenly over bottom of shallow baking dish. Dot with butter if desired. Mix together milk, salt, pepper and mustard. Pour 1/2 of this mixture over cheese. Beat eggs slightly and add. Last of all, add remaining half of milk mixture. Bake until rises and brown and serve immediately. Bake at 350° about 20 minutes.

RHUBARB MARMALADE

Mrs. Verne Eberlein

16 stalks (medium size) rhubarb
1 can #2 crushed pineapple
4 large oranges
10 cups sugar
1 box sure-jell

Cook pineapple, oranges and rhubarb. Add sugar, add sure-jell. Let cook about four minutes. Put in jars and seal.

SHRIMP CURRY HORS D'OEUVRE

Ada Sexauer

1 8 oz. pkg. cream cheese, softened
1/4 tsp. curry powder
1 1/2 tsp. Worcestershire sauce
3 Tbls. mayonnaise

Beat together and spread on 7-8" serving plate. Top with 1 can tiny crumbled shrimp. Top this with 2 hard boiled eggs, sieved. Top this with chopped green onions including the tops. Best if made the day before. Refrigerate. Serve with wheat thins.
EGG SOUFFLE  
Lillian Osvog

6 slices bread, cubed (not crust)  
1/2 lb. medium sharp cheddar cheese, grated  
Butter 9x13 pan. Layer bread, then cheese.  
Cover with 6 eggs, beaten  
3 cups milk  
1 1/2 tsp. dry mustard  
Salt to taste  
Cover with cubed ham.  
Bake 1 hr. at 300°. Cut in squares to serve.

DILL DIP  
Ada Sexauer

1 cup mayonnaise (Hellmans)  
1 carton sour cream  
1 or 2 Tbls. chopped green onions  
2 Tbls. dill weed  
2 Tbls. chopped parsley  
1 tsp. Beau Monde seasoning  
Mix well, refrigerate overnight. Keeps well,  
2 or 3 weeks.

FRUIT LEATHER  
Glenda Hecht

1. Wash fruit (pit if necessary) and drain.  
2. Drop fruit in blender and puree.  
3. Add honey (or corn syrup) to taste to the  
   pureed fruit.  
4. Put plastic wrap on cookie sheet. Place  
   about 2 cups puree on wrap.  
5. Dry in oven at 150°F. or less.*  
6. Leather is done when you can peel it off  
   the plastic wrap easily. If it is sticky,  
   it should be dried longer.  
7. Roll leather in fresh plastic wrap and  
   store in a box or paper sack in a cool,  
   dry, dark place.  
* Fruit leather may also be dried in the sun  
   or in a food dryer.
EASY CHEESE FONDUE (BAKED)  

Jeannette Abbey

4 slices bread, cut in half and buttered  
1 cup cheese, cut in small pieces or grated  
1/2 tsp. dry mustard (1/4 lb.)  
2 eggs, well beaten  
2 cups milk  
1/2 tsp. salt  
1/8 tsp. pepper

Heat oven to 350°. Place bread in shallow oblong baking dish 8x12. Spread cheese over bread, sprinkle with mustard. Mix egg, milk, and seasoning; pour over bread. Bake 30 min. until puffy and brown. If desired, dish can stand ready for the oven up to 1 hour before baking. 4 servings.

HAM CHEESE FONDUE: Scatter 1 cup cut-up leftover ham over bread before adding cheese.

SHRIMP CHEESE FONDUE: Scatter 1 cup cut-up cooked shrimp over bread before adding cheese.

TUNA CHEESE FONDUE: Scatter 6 1/2 oz. can tuna, flaked, over bread before adding cheese.

(For doubling this use 6 slices bread, 1 1/2 cups cheese, 3 eggs and 3 cups milk.) Looks beautiful as it is taken out of the oven—serve at table. It is great for Sunday brunches and almost like a souffle.

MARINATE

Phyllis Lakman

1 1/2 cups oil (salad)  
3/4 cup soy sauce  
1/4 cup Worcestershire sauce  
2 Tbls. dry mustard  
2 1/2 tps. salt  
1 Tbls. black pepper  
1/2 cup wine vinegar  
1 1/2 tps. parsley leaves  
1/3 cup lemon juice  
2 cloves garlic, crushed

For use on turkey, chicken, ribs, beef and may be saved and frozen for re-use. Excellent for meats on the grill.
**VEGETABLE DIP**

Here’s a recipe for vegetable dip from Wisconsin Tree Farmer Micky (Mrs. Jack) Whirry. Your editor (a good man with a knife and fork) was served this dip at a picnic on the Whirry Tree Farm and has never tasted anything quite as good. When the vegetables and crackers were gone people have been known to pick up stones, twigs, anything just so they can keep eating this dip!

Combine in a bowl:

- one cup sour cream
- one cup mayonnaise
- 2 tablespoons dry parsley
- 2 tablespoons dried onion
- 2 tablespoons dill weed
- one tablespoon Lawrey’s seasoning salt

Mix well and dip!
CUCUMBER DIP
1 cup plain yogurt
1 package (1.4 oz.) KNOCK®
Vegetable Soup and Recipe Mix
2 tablespoons snipped fresh dill
or 2 teaspoons dried dill seed
1 cup sour cream
1 large cucumber, seeded, finely chopped and drained on paper towels.
Stir together yogurt, soup mix and dill. Cover; refrigerate 2 hours. Stir in sour cream and cucumber. Makes about 3 cups.

Barbecued Sweetbread
10 servings 2 qt pan
1#Gr tef
1 T dried onion flakes
About 2 C tomato juice
1-16 oz can sauerkraut, drained
1 Cup packed brown sugar
Br meat with flakes; stir until crumbly. Combine rest of ingredients in bowl; mix well. Spoon into baking dish.
Bake 1 hr, 350°. Can be made ahead, freeze well.
Chic Syrup