GRANDMA WORE AN APRON

bertha collars corner whatnots tintypes rose jars
fireless cookers teacozies braided rugs patchwork quilts ice-tongs featherbeds hot doughnuts for breakfast flour bins soup simmering on the back of the stove embroidered pillowslips cuban heels icepans coalhods red-checked table cloths montgomery ward catalogues coldcellars hatpins clothes-lines porch swings rows of canning jars beaded bags crocks filled darning-eggs doilies laund-dia pinkham fireless warmers stereopticons sets pieplants ner carpet

calling cards with pickles crocheted dry tubs taffy-pulls cookers bed milk toast crystal radio sunday din-beaters button hooks coffeemills cigar-store indians moustache cups starched petticoats embroidered dish-towels hoover aprons wetmops ice-picks wood-boxes made-in-the-sun strawberry preserves boston-ferns in the parlor shaving mugs dried lavendar grandma's sewing rocker taffeta dresses spoon-holders samplers bertha collars corner whatnots tintypes rose jars fireless cookers teacozies braided rugs patchwork quilts ice-tongs feather-beds hot doughnuts for breakfast flour bins soup
Mrs. Willard Hammond
Old recipes remembered with nostalgia by members and friends of the Crippled Children's Hospital and School Auxiliary, Sioux Falls, South Dakota.

Illustrations by the students of the Hospital-School.

Printing by the staff of the Hospital-School. Assembling and binding by Auxiliary members and several helpful husbands.
We think back. We remember long-ago kitchens (and pantries!). We savor in memory dishes that become more delicious and more exciting as time passes. Many of us think of gas-stoves standing on spindly legs, of ice-boxes dripping into ice-pans, of mothers in house-dresses. It startles us a little to know that to some of our members "long ago" means the 40's and 50's with mixes and frozen foods taken for granted.

Funny,—when people speak fondly of foods they remember, they talk about sugar cookies and puddings, all kinds of sweet things. We had to probe and nudge, to remind them that Grandma had to laboriously prepare vegetables and meats every day of her life, too.

Members brought us many old notebooks filled with hand-written recipes. They brought old cookbooks and ancient magazines, many with the title-pages and publishing dates gone. They are marvelously tantalizing to read. Think of "Nun's Sighs", and "Fat Rascals". Think of ingredients like "5-cent Hershey bars", "40-cent can of crabmeat", "blue bowl full of cornmeal", and "nice brown sugar". For good reading, we have quoted from these old books. For their ingenuous charm, we have included family recipes of some CCHS second-graders, as they have written them. For good cooking, we offer in this, our fourth cookbook, favorite recipes used for two or three generations by members and friends of Crippled Children's Hospital and School.

Betty Cahill, Editor
KEVIN'S SUGAR CRUST  
(His grandmother makes this)

It's a dessert. You make dough. I don't know what goes in dough. Then you flatten it with a roller and cut it all up and sprinkle it with brown sugar and white sugar and shove it in the oven for 1 hour and that's all. Put it on the table and eat it.

SHERI'S CHOCOLATE CAKE

Put two eggs in a pan. Add 3 cups of water. Mix it up. I think 2 teaspoons of vanilla too. Cook it in the oven about for 3 hours then take it out to cool off. Then put chocolate frosting on it.

JIMMY'S CHOCOLATE CAKE

2 helpings flour
1 helping baking soda
4 eggs
2 tsps. vanilla
3 tsps. Crisco
Stir it and bake it for 40 minutes at 6°.

STUART'S BAKED APPLES

You get 9 apples and you take the skins off and then put the apples in a pan and let it bake for 10 hours. And then take them out and put cinnamon on the top and then it's ready to eat.
TRAVIS'S STEW

It comes from a garden. She puts about 4 carrots in it. She puts 1 tsp. hamburger in it. Put in 3 onions sliced up. Put in about 3 or 4 potatoes. Put in 4 tsp. water. Put in a little bit of salt and pepper. You cook it on top of the stove for an hour. Eat it with crackers and milk.
CORN AND TOMATO CHOWDER

3 cups hot milk 1 Tbsp green pepper
4 Tbsp butter 2 Tbsp flour
1 onion 2 tsp salt
2 cups boiling water 1/4 tsp pepper
1/2 can tomatoes 1/2 can corn
3 potatoes sliced

Cook butter with onion and green pepper for 10 minutes. Add water, tomatoes, potatoes, salt and pepper. Cook until potatoes are tender. Add corn and milk. Melt 1 Tbsp butter, add flour until smooth. Thicken chowder with this.

Dorothy Shultz' Grandmother Martin

DOWN EAST FISH CHOWDER

1/4 pound salt pork, diced 1 1/2 tsp salt
1 medium onion, minced 1 1/2 tsp pepper
2 cups potatoes, cubed 1 pound cod or halibut
2 cups cold water 2 cups scalded milk
1 1/2 tsp butter

Dice pork and fry slowly until crisp and golden. Remove pork bits with slotted spoon and set aside. Add onion to drippings in skillet, and saute. Place in soup kettle. Add potatoes, water, salt, pepper and fish. Cover and simmer 30 minutes. Add milk and butter. Simmer 10 minutes longer. Serves 4. Add 1 Tbsp pork bits to top of each bowl.

Gladys Holman

BUTTERMILK SOUP

2 cups water
1/4 cup minute tapioca
1/4 tsp salt

Cook in double boiler until clear, stirring often. When done, add 3 Tbsp sugar and remove from fire. Add 2 1/2 cups thick buttermilk. Do not boil. Add 1 cup unsweetened stewed prunes, 1/2 cup unsweetened stewed dried apples, 1/4 tsp vanilla, 1/3 cup of sweet cream. Serve hot or cold.

An Old Reagan Family Recipe
FAMILY SOUP

Fill a 10-quart kettle about 3/4 full of water. Add a large lean shank bone, a half-bunch of celery with leaves, chopped up, 1/2 cup barley, 1 chopped onion, 2 sliced carrots, 1 cup white navy beans, and 1 large can whole tomatoes with juice. Cook slowly until beans are soft. Let stand in cold place until fat can be skimmed off. Heat to serve.

Sylvia Henkin

DANISH FRUIT SOUP

8 large prunes soaked overnight
1/2 cup raisins
1 orange sliced
1 lemon sliced
1 cup brown sugar, or 1 1/2 cups corn syrup
1/8 tsp salt
3 small sticks cinnamon
2 Tbsp vinegar
3 pints water
1/2 cup tapioca

Cook above ingredients until prunes are done. Any fruit, fresh or dried, may be added. This may be served first or as a dessert. "Served with a bacon and egg omelet, this was the supper meal in our family."

Fran Mikkelson

FRESH TOMATO SOUP

Fry 1 diced onion in 1 Tbsp butter. Add 4 diced fresh ripe tomatoes. Cook 15 minutes. Add 1 Tbsp sugar, and 1 cup milk into which 1 Tbsp flour has been beaten. Add 3 more cups of milk, and salt and pepper to taste. Heat but do not boil.

Ann Bailey
MOTHER PETTerson's VEGETABLE BEEF SOUP

3/4 pound lean beef
1 and 1/4 cups beef stock, boiling hot
1 cup chopped onion
1/2 cup diced carrots
1/2 cup diced celery
1/2 cup canned tomatoes, crushed
1 tsp salt
1/2 tsp sugar
1 Tbsp flour
2 1/2 Tbsp pearl barley, steamed until tender
3/4 tsp Kitchen Bouquet

Grind beef through coarse food chopper. Braise in very little shortening, in heavy pot until lightly browned. (Do not overcook. Leave in lumpy pieces). Add stock, vegetables and seasonings. Cover and simmer until vegetables are barely tender. Skim fat from soup and mix with flour in skillet and brown lightly. Add about 1 cup of broth from soup and cook until clear. Add this to soup pot. Add cooked barley and Kitchen Bouquet for color and added flavor. ALWAYS taste and add more salt to suit your taste. Yields about 1 1/2 quarts.

Charlotte Vandewaa

RIBILLA SOUP

1 cup flour
2 eggs
1/2 tsp salt

Mix with the hands until crumbly. Add bits to boiling soup.

Helen Jorgenson
MOTHER PETTERSON'S BEEF STOCK

1 pound beef bones or beef shank
Veal knuckle

Brown slowly in heavy pot. Add 4 quarts cold water, and 4 Tbsp salt. Simmer, covered, until meat on bones is almost tender, to leave flavor with little loss of liquid. This takes about 3 hours. The meat may be taken from the bones, then added to the soup later,—or can be used to make a delicious hash. Strain liquid and cool. It may be stored for several days in refrigerator, or frozen for future use, in soups, consomme, or aspic.

"There were very few days in winter when the delicious aroma from Mother's 'soup pot' didn't greet us when we'd get home. She had endless variations, all delicious. To this day a simmering pot seems to add a comforting note on a cold winter's day."

Charlotte VandeWaa

BROWN BUTTER WINE SOUP

1/2 cup butter
2 cans beef bouillon
4 egg yolks
1 cup whipping cream
Brown butter, and add bouillon. Remove from heat. Beat yolks, cream, sherry and lemon juice together; add to bouillon. Heat but do not boil. When serving, sprinkle with Parmesan cheese.

Helen Jorgenson
TUNA FISH HOT DISH

1 cup tuna fish
1 8-ounce package noodles, cooked
1 cup chopped ripe olives
1 green pepper chopped and cooked 5 minutes in water
1 can mushroom soup, or 1 can cream of chicken soup
1 soup-can filled with milk
2 Tbsp butter
2 Tbsp flour
8 ounces mild cheese (Velveeta)
Bread crumbs, browned in butter for topping.
Combine all ingredients except crumbs. Put in greased casserole. Cover with crumbs, and bake at 350° for 30 minutes or longer.
Note: You may omit olives and green pepper, and use 1 can of asparagus instead.

Blanche Loure's Mother

FILET OF SOLE FOR FOUR

1 1/2 pounds filet of sole 1/2 tsp Worcester
1/2 tsp salt shire sauce
1/8 tsp pepper 1/4 cup milk
1/4 cup butter or oleo 1/4 cup cream
1/4 cup flour 1/2 cup grated
Dash mustard cheddar cheese
Wash filets and pat dry. Arrange in oblong baking dish and sprinkle with salt and pepper. Prepare white sauce with remaining ingredients, add cheese and pour over fish. Bake at 450° until fish is tender and sauce is brown and bubbly.

Mrs. George Mickelson
OYSTER SOUFFLE

40 square saltine crackers, crumbled
1/4 pound butter, melted
1 pint oysters
Mix together: 1 cup milk, 1/4 cup sherry,
1/4 tsp salt, 1/4 tsp pepper, 1 egg
slightly beaten, dash Worcestershire sauce.
Divide cracker crumbs in half. In 8" by
8" by 2" pan, layer half the crumbs, then
the oysters. Drizzle melted butter over
oysters. Pour the milk mixture over oysters.
Top with remaining crumbs. Sprinkle
with paprika and chopped parsley. Bake at
350° for 40 minutes, or until golden brown
on top and bubbly around edges.

Ella "Pete" Reagan

HOT SHRIMP SALAD

1 pound cooked shrimp (large ones can be cut
to bite-size)
1 cup chopped celery
1 cup chopped green pepper
1 Tbsp lemon juice
Salt, pepper
1 cup real mayonnaise
1 cup bread-crumbs
1 Tbsp chopped onion
Mix all ingredients together, saving half the
crumbs. Put into oiled clam or scallop shells
and top with crumbs. Dot with butter. Bake
at 250° or 300° for about 25 minutes. Serve
hot.

Kay Aden's Mother
BEEF BURGUNDY

2 pounds beef,--round, chuck, or tenderloin
tips. Have meat cut in strips.
2 Tbsp butter
2 Tbsp sherry, room temperature
3 or 4 small onions, chopped
12 mushrooms
1 tsp tomato paste
1 tsp meat glaze
3 Tbsp flour
1 cup beef stock
1 cup Burgundy wine
1 bay leaf (optional)
Salt, pepper to taste
Parsley, herbs, if desired

Brown meat in butter, add sherry. Remove
beef and set aside. Add onions and mushrooms
to skillet; brown. Add tomato paste, glaze,
flour, beef stock and then meat. Bring to
boil. Add 1/4 cup wine and cook slowly
until tender, about 1 and 3/4 hours. Add
remaining wine. Let stand over night.
Reheat on top of stove and serve with fluffed
rice.

Note: To fluff rice, put cooked drained
rice in small roaster with generous amount
of butter. Dampen a towel, place over the
rice, and cover. Put in 225° oven and let
steam until ready to serve. This can be
kept up to an hour before serving.

Inez Parks Morris
DRIED BEEF SANDWICH SPREAD
An old Pennsylvania recipe

Grind fine: 2 small onions, 1/2 pound dried beef, 1/2 pound cheddar cheese. Add 2 cups mashed tomatoes and 3 eggs. Mix well. Simmer in saucepan for 1 hour. Cool, and use for spread on bread.

Florence Wamsley's Mother Wamsley

BEEF STROGANOFF, A Family Favorite

1 1/2 pounds beef sirloin, or round, cut in bite-size pieces
2 tsp Worcestershire sauce 1 bay leaf
1/4 cup vinegar 1 cup sour cream
1 1/2 cups chopped onion Flour
1 cup beef consomme Salt
1 cup water Pepper
1 can mushrooms

Marinate beef in vinegar and Worcestershire, for at least 3 hours, turning occasionally. Drain on paper towels. Dredge with flour, salt, and pepper. Mix consomme and water. Add bay leaf, and cook meat and onion slowly in this mixture until beef is tender, about 3 hours. Add mushrooms and heat. Stir in sour cream just before serving. Serve on green noodles, or regular noodles buttered and sprinkled with parsley flakes. This is an old Virginia Recipe.

Mrs. Henry T. Quinn

"Meat should be selected carefully, cooked by the best methods, and eaten at regular times, and in proper quantities. With these hints acted upon, and with thorough mastication, there would be fewer dyspeptics among us."

1884 cookbook
NORWEGIAN CLUBE

6 potatoes, raw grated
1 cup mashed cooked potatoes
2 cups uncooked oatmeal
1 cup flour (whole wheat or graham)
1 tsp baking powder
3 tsp salt
4 cups white flour

Mix above ingredients. Press raw bite-sized bacon or pork in center of small ball of dough. Boil in meat stock gently for one hour, stirring occasionally. Serve dumplings hot with butter.

Loretta Bos' Great-aunt

LABSKAUS

Use ground steak and smoked ham cut in small pieces, about 40 cents' worth of each. Add 1 onion, salt and pepper and cook in 2 cups water until done. Add potatoes peeled and cut in small pieces. Cook another 15 minutes.

Ken Benson's Aunt Julia Wilkinson

PORK CHOP CASSEROLE

Brown chops in a skillet. Set chops and juice aside. In bottom of skillet, place 6 Tbsp uncooked rice. Add the chops and juice. On top of each chop, slice some onion, tomato, and green pepper. Add salt and pepper. Add 1 can consomme, and a pinch of marjoram and thyme. Place skillet in 350° oven for 1 hour. Serve with lettuce, roquefort dressing, applesauce and brownies.

This recipe was given by Ann Bailey to Mary Burnette when she was married.
CASSEROLE OF LAMB

2 pounds breast or shoulder of lamb
2 cups diced potatoes
2 cups diced carrots
1 small onion, chopped
1 cup canned tomatoes

Seasoning

Cut lamb in small pieces, roll in flour and brown well in hot grease with the onion. Put in well-greased casserole with the tomatoes and 1 cup hot water. Bake at 325° 2 hours, adding water from time to time if necessary. Add potatoes and carrots and bake 3/4 hour longer. When ready to serve, thicken juice and pour over meat and vegetables. Serve with hot baking powder biscuits.

Evva Graff

BRAISED TONGUE

1 beef tongue, simmered until tender, then cooled, skinned, and sliced.

Braise the following vegetables in 1/2 cup melted margarine:
  2 cups cubed carrots
  2 cups cubed rutabaga
  1 cup chopped onion
  Salt, pepper

Add 1 beef bouillon cube dissolved in 3/4 cup water. In a baking dish, pour vegetables and juice over tongue, cover and bake at 350° for 1 hour.

Helen Sehrer's Mother
CEDRIC ADAMS' CASSEROLE

1 medium head cabbage, shredded not too fine
1 pound hamburger
1 medium onion
1 can tomato soup undiluted
Dash salt and pepper

Saute meat and onion until meat loses its red color. Into lightly greased casserole (9" by 9") put layer of one-half the cabbage, add hamburger mixture, then remaining cabbage. Pour undiluted tomato soup over all, working soup down into the layers carefully. Bake at 325° until cabbage is tender, about 1 hour and 15 minutes or longer. Slow baking is the secret, and cover for the first 45 minutes. Will serve 6 or 8.

Doris Faber

SPAGHETTI AND MEATBALLS

1 1/2 pounds hamburger
1/2 pound sausage
1 cup cracker crumbs
1/2 tsp chili powder
2 Tbsp chopped onions
Salt, garlic

Mix ingredients, and form balls. Brown in oil. For sauce, mix 1 large can tomato juice, 1 can tomato sauce, 2 Tbsp chopped onion, garlic, 1/2 tsp chili powder. Pour over meatballs in shallow pan to cover. If necessary, add a little water. Simmer until meatballs are tender, and sauce has thickened. Pour over cooked spaghetti.

Kay Aden's Mother
"THE DISH"

1 1/2 pounds ground beef shaped into 10 or 12 balls

4 to 6 potatoes, peeled and cut into same size as meatballs

Carrots, as many as you want, peeled and cut into chunks

3 or 4 quartered onions - seasonings to taste
Mix above ingredients, and put in casserole. Pour over all 1 or 2 cans tomato soup. Rinse out cans with a little water, and add. Bake in a slow oven, 300° for 3 or 4 hours.

"We always knew this as "The Dish."

Katey Cahill's Grandmother, Marian Chamberlain

SAUSAGE-STUFFED ACORN SQUASH

In 1951 this cost 64 cents to serve four people.

4 small acorn squash  
4 cups soft bread crumbs 
3/4 pound sausage meat  
1 tsp salt 
1/2 cup minced onion

Cut squash in half, lengthwise. Remove seeds. Place cut side down on a rack in a skillet and add 2/3 cup water. Cover and steam 10 minutes. To make stuffing, mash sausage meat with a fork, and cook until lightly browned. Pour off half the fat. Add onion, and cook 5 minutes. Add crumbs and salt. Stuff squash with sausage mixture. Place in shallow baking pan with about 1/2 cup boiling water. Bake in 375° oven for 30 minutes.

"Woman's Day" Magazine
DAD'S FAVORITE CHEESE-RICE DISH

2 cups cooked rice  1 cup grated cheese
2 cups scalded milk  Minced onion
2 beaten eggs  Butter

Melt cheese in scalded milk. Add onion and rice, then eggs. Season to taste. Put in greased 9" by 9" pan, with chunks of butter on top. Bake at 350° until set, about 40 minutes.

Serve with creamed ham, creamed chicken, creamed tuna, or shrimp mixed with mushroom or celery soup.

Ann Louise Kuehn

EGG AND ORANGE OMELET

3 eggs
1 tsp orange juice
1 tsp orange rind

Beat yolks and whites separately, then add them together, add juice and rind, and proceed as for plain omelet. Serve with orange marmalade.

1884 Cook Book

HAM AND CHEESE DELIGHT

1/2 cup chopped onion  1 cup sharp cheddar cheese
1 Tbsp butter  2/3 cup finely crushed crackers
2 cups chopped ham  1 and 1/2 cups milk
3 slightly beaten eggs
Dash pepper

Cook onion in butter until tender but not brown. Combine all ingredients - mix well. Pour into 10" by 6" by 1 1/2" baking dish, or equivalent. Bake at 325° for 50 minutes, until knife inserted comes out clean.

Alice Taylor
INDIVIDUAL MEAT LOAVES

Mix 1 1/2 pounds ground beef, 1 beaten egg, 1 Tbsp chopped onion, and 1/2 cup soft bread crumbs soaked in 1/2 cup milk. Season with salt and pepper. Shape mixture into 6 thin patties. Roll 1 pork sausage in each patty, covering each sausage completely. Cut rings of onions and green peppers in half and arrange alternately over meat loaves, on shallow pan. Bake uncovered at 350° for 40 minutes.

Kay Sutherland's Mother
Sutherland

HAM LOAF

1 pound smoked ham
1/2 pound fresh lean ground pork
1 pound veal or lean hamburger
1/4 can tomato soup
1 beaten egg
1 cup bread crumbs
3/4 cup milk
Optional: 2 or 3 ground carrots, and 1/2 green pepper, chopped.

Blend all ingredients, put into loaf pan and bake in very slow oven (275° to 300°) for 3 hours. Serves 8 generously.

Mrs. George Mickelson

"In making peanut butter, I mix the ground peanuts with cream or milk instead of olive oil. It is delicious, although it does not keep longer than a few days."

Mrs. Curtis's Cookbook, 1908
POT ROAST

1 chuck or rump roast, with salt, pepper and flour on all sides.
Brown roast in black iron pot. Add 1 cup water and 1 can beer. Bake at 250° for 5 to 6 hours covered. Spoon gravy mixture over meat occasionally. Add onions, carrots, and potatoes about 2 hours before meat is done. "The meat will fall apart, and is delicious served with the gravy."

Bunny Howes

HAM LOAF

1 1/2 pounds ham 1/4 tsp pepper
1 pound veal 1 Tbsp prepared mustard
1/2 pound pork 1/2 cup brown sugar
3 eggs, beaten 2/3 cup pineapple or orange juice
1 cup soft bread crumbs
1 1/2 cups milk

Grind all the meat together, or have the butcher do it. Heat oven to 350°. Mix all ingredients except juice in bowl, and pat into two loaf pans or one large cake pan. Pour juice over top of loaf. Bake 1 1/2 hours.
Optional: Lay pineapple rings on bottom of pan and turn out upside down to serve for company. Serve with easy horseradish sauce, in a separate bowl.
Sauce: Fold 3 Tbsp of drained grated horseradish into 1 cup of cream, whipped, and add 1 tsp of prepared mustard.

Betty Kittelson's Mother, Mrs. W. H. Frei

"White-legged fowls should be chosen for boiling as they have the whitest flesh. Those with black or yellow legs are suitable for roasting as the flavor is richer."

Old undated London cookbook
SWEDISH HAM BALLS

1 pound ground ham
1 1/2 pounds ground lean pork
2 cups bread crumbs
2 eggs, beaten
1 cup milk

Mix above ingredients and shape into balls.
Place in baking dish, and cover with sauce.

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

Mix.

Bake at 275° for two hours, turning balls carefully, occasionally. Garnish with parsley and prunes stuffed with cream cheese. Serves 6-8.

Lillian Nelson's Mother

OLD FASHIONED SWEDISH MEATBALLS

6 pounds ground meat,—about 5 pounds beef chuck, 1 pound pork and a little veal.
Season meat with salt, pepper, and 1 tsp nutmeg. Add 1 egg, slightly beaten. Add flour and enough milk to make it easy to form balls. Brown balls on all sides in a skillet. (If you cook them slowly, you'll need no additional grease.) Set meatballs aside. In skillet, saute chopped onion, celery and green pepper until browned, then add milk and flour to make a gravy of the juice. Put meatballs in baking dish, and cover with sauce and vegetables from skillet.

Bake, covered, at 325° for about an hour.
Finish baking uncovered, to brown meatballs.

Note: After first browning of meatballs, you can freeze them in cartons, with sauteed vegetables, but without the milk-gravy. Finish them, later, when ready to use.

Alma Graff's Mother Graff
BAKED CHICKEN WINGS PACIFICA

3 lbs chicken wings 1/2 cup butter
1 cup soy sauce 1 tsp dry mustard
1 cup brown sugar 3/4 cup water

Cut chicken wings apart. Arrange in shallow baking dish or pan. Combine remaining ingredients and heat until sugar and butter dissolve. Cool and pour over wings. Marinate 2 hours, turning occasionally. Without removing sauce, place in 350° oven and bake 45 minutes to 1 hour, turning once and spooning sauce over chicken a couple of times. Drain on paper towel and serve hot or cold. Serves 6 as a main dish or may be used as an appetizer. Save sauce and freeze. Can be used with ribs cut in small pieces and prepared as above, but baked longer.

Mrs. D. F. Flanagan, California

SCALLOPED HAM AND CABBAGE CASSEROLE

1 pound cooked ham, diced
1/4 cup margarine
1/4 cup flour
2 cups milk
1 and 1/4 pounds (2 quarts) coarsely shredded cabbage
Cheese - 3/4 cup
1/4 cup chopped green pepper
1 Tbsp butter
1/2 cup dry bread crumbs

Make sauce of margarine, flour and milk. Cook until thick. Steam cabbage 7 minutes. Add cheese and pepper to sauce, then ham. In greased casserole, put layers of cabbage, then ham, cheese and pepper sauce. Top with buttered crumbs. Bake at 350° for about 30 minutes. Serves 6.

Margaret Witte

Note: Cook cabbage quickly in open pan.
LEMONED PORK CHOPS

6 loin pork chops, 1 inch thick
1 unpeeled lemon, sliced
1 peeled large onion, sliced
1 green pepper, cut in rings
1 tsp salt
2 cups tomato juice
1 Tbsp butter

Put chops in large pan or skillet. Top with lemon slices, onion, pepper rings and sprinkle with salt. Pour tomato juice over all and dot with butter. Cover and simmer 1 1/2 hours on top of stove, or in oven at low heat. Thicken liquid in pan and serve as sauce over chops.

Kay Sutherland's Mother Sutherland

GRANNY'S HOT POT

4 carrots
2 onions
6 potatoes
2 pounds lamb steak
1 1/2 ounces drippings
Salt, pepper
1 ounce flour
1 pint chicken stock
1 1/2 Tbsp tomato puree
2 bay leaves
1 ounce butter

Slice or chunk vegetables. Fry lamb pieces, then add carrots and onions to brown them a little. Remove vegetables. Stir flour and stock into fat to make gravy. Add browned onions and carrots, also tomato puree, seasonings, and bay leaf.

In a baking pan 13" by 9" put half of the potatoes, sliced. Add lamb mixture on top, then remaining half of potatoes. Brush with butter. Cover and bake at 325° for 2 1/2 hours. During last 15 minutes, change temperature to 400° and uncover, to crisp potatoes. This is an old Lancashire recipe.

June Mundt
SOUTHERN SAUSAGE AND BISCUITS

Brown small balls of loose sausage in a skillet to which a little water has been added. Drain off all grease. Cover sausage balls with milk and when it begins to boil, place in bowl to serve over hot biscuits broken open into halves.

Biscuits:  
1/2 tsp soda  
2 cups white flour  
1 Tbsp baking powder  
3/4 cup sour milk or buttermilk  
2 Tbsp butter  
1/2 tsp salt

Work flour and butter thoroughly. Add dry ingredients. Pour milk in gradually. Roll out on a floured board and cut into rounds. Bake at 400° for about 7 minutes.

Dr. Jon Morrison's Mother

"To clean a range, rake out all the ashes and dust; remove all the flue-doors; pull out dampers; take off the tops and rounds and brush them, to remove the soot; sweep the flues with a flue brush; brush the top of the oven; rake out the soot from under the oven into a dustpan; do the same on the boiler side of the range; replace the top and rounds; wash the oven out well with strong soda water; wash the top of the range if necessary, to remove grease; allow it to dry; then blacklead the range; moisten the blacklead with water; put on as little as possible with a blacklead brush; rub off with another; polish with a third; rub all the steel parts with emery paper; polish the boiler taps or any brass with brass polish or brick dust and oil."

From an old undated cookbook
SAUSAGE BALLS IN SQUASH

3 medium acorn squashes  
Salt, pepper  
1 1/2 pounds bulk sausage  
3/4 cup finely chopped apple  
1/3 cup dry bread crumbs  
2 tsp minced onion  

Preheat oven to 350°. Split squash in half, lengthwise. Remove seeds and season. Cook sausage in skillet over low heat until some of fat is cooked out. Drain. Add remaining ingredients. Mix lightly, using 2-pronged fork. Shape mixture into 6 balls. Place a ball in each squash half. Place in shallow pan and add 1/4 cup water. Bake, covered, for 30 minutes. Uncover and bake another 15 until squash is tender.

Vi Dunham

"We always knew fall was here when Mother Lutz served this along with cole slaw."

LAMB SHANK STEW

2 or 3 lamb shanks  
4 carrots, peeled and cut up  
2 onions cut up  
4 potatoes  
1 cup peas (fresh or frozen)  

Dredge shanks in seasoned flour. Brown on all sides in heavy Dutch oven, covered. Cook slowly, adding water as needed until meat is almost tender. Add vegetables except peas and cook until tender. Add peas and cook a few minutes more.

"Ask your butcher to save lamb shanks for you. They are not usually in the case."

Esther Quinn
ERIC'S HOT DISH

You first boil the noodles—about a bowlful—for about—not quite—an hour. Then you have to have a package of hamburger and 2 or 3 deals of tomatoes or tomatoe soup. Put the tomatoe and hamburger together. Then you put the noodles in a separate dish and the hamburger in a dish and first you put the noodles on your plate and then the hamburger. That's one of my favorite foods and it's delicious!

TRACY'S SKILLET DINNER

Buy a skillet dinner in a store and boil for awhile. Put in 2 pounds hamburger, 10 potatoes (mash them up), some green stuff and boil for 3 minutes at 100°.

ROBERT'S HOT DISH

You need a pot and then 2 cups of rice. Then 1 cup of chopped meat. Bake in the oven for 20 seconds (must be very instant rice--A.A.). Put 2 cups of potatoe chip crumbs on top.

JOEY'S STACK (Steak) (Written by him)

First you put buter in the ovin then you put the stack in the ovin. How hot--30 degrees. It takes 40 minits to cook.
KEVIN'S MACARONI AND MEATBALLS (His mother makes this)

You buy some meatballs someplace and take some dry noodles (as much as you want—a lot so there's enough to eat). Put about 2 cupfuls of water in it. Let it boil for 2 hours and that's all. It's real good when you eat it.
TOMATO PILLOW

Cut 3 slices bacon into small cubes. Cut 1 medium-sized onion into small pieces. Fry onion and bacon until golden brown, then remove from fat. To the fat, add 1/2 cup rice (soak regular rice 1/2 hour in water before frying) and fry until slightly browned. Add onion and bacon cubes. Add 1 cup strained tomatoes. Cook until rice is soft, adding a little water if necessary. Season to taste.

First Presbyterian's 1922 cookbook

STewed GREEN TOMATOES

"Cut the ends off green tomatoes, slice thin, and simmer without water for 1/2 hour. Season with salt and pepper. Mix an egg with some grated bread crumbs, allowing 1/2 cup to each quart of tomatoes. Stir egg--mixture into tomatoes, add 1 Tbsp butter and serve hot."

(Note: This recipe can be baked in a casserole with a topping of parmesan cheese, at about 350° until lightly browned on top.)

From an Old Fashioned Cookbook

BOSTON ROAST

1 1/2 cups dry kidney beans 2 Tbsp chopped onion
3 Tbsp salt 1 cup bread crumbs
1 to 2 cups grated cheese 1/2 cup milk

Soak beans overnight. Cook until soft in salted water. Drain, chop, add onion, cheese, crumbs, additional salt if needed, and enough milk to moisten. Form into loaf. Bake at 350° for 40 minutes. Baste occasionally with butter.

An Old Boston Cookbook
HERBED BEANS, GERMAN STYLE

String and cut up green or wax beans. Add 1/2 cup water, salt, 1/2 teaspoon rosemary, 1/2 tsp basil. Cook until beans are tender and liquid nearly gone. Add 2 Tbsp thick cream or 2 Tbsp butter.

"As my grandmother's daughters married, each of them took some of the herb plants from the family garden and carefully started them in her own garden in her new home."

Mrs. Ben Taylor

BAKED CABBAGE AU GRATIN

1 small head cabbage  Salt
2 Tbsp butter  Pepper
2 eggs 1/2 cut grated cheddar cheese
1 cup milk

Remove outer leaves of cabbage and shred loosely. Cook in boiling water until tender, 5 to 7 minutes. Drain, add butter and turn into greased casserole. Beat eggs slightly, add milk, seasonings, and pour over cabbage. Top with cheese and bake at 350° for 30 minutes uncovered.

Margaret McCahren

DANISH FRIED POTATOES

Boil 12 small whole new potatoes or halved old potatoes until done. When cool, peel. In a skillet, melt 1 to 2 Tbsp butter. Sprinkle evenly 1/2 tsp white sugar over the butter. Add cooked potatoes and turn gently as they brown. "This is delicious served with steaks and chops. Very simple, very tasty. Do try it."

Ella "Pete" Reagan
DANISH STUFFED CABBAGE

1 large head of cabbage
1 pound ground meat
3 Tbsp flour
2 eggs
1 cup milk
1 grated onion
Salt, pepper to taste

Cut the top of cabbage head and save. Remove the inside portion. Mix meat with other ingredients. Put into the cabbage head. Replace top of cabbage and tie tightly with string all around. Simmer in slightly salted water for 2 hours.

STUFFED PEPPERS

Parboil four large green peppers for 10 minutes in 1 quart water to which has been added 1 tsp soda. Drain peppers, and cut in half lengthwise, removing seeds. Arrange in pan and cover with buttered crumbs. Bake in medium oven until crumbs are brown.

Cook in skillet 1/2 Tbsp chopped onion, 1/2 Tbsp green pepper, 2 Tbsp butter, stirring constantly. Add 2 Tbsp flour, 1 tsp salt, 1/4 tsp paprika, 1/4 tsp mustard, and a few grains cayenne. While stirring, pour in 1/2 cup milk. Bring to boil and add 1 cup creamed corn. Cook 5 minutes. Add 1 beaten egg, and 2/3 cup dry bread broken into small pieces, and browned in butter. Stuff the pepper-halves with this filling and bake a few minutes until heated through.

Rita Anton’s Grandmother Dinneen
EGGPLANT SOUFFLE

Cook medium-sized eggplant in salted water until tender. Drain, and mash. Make a cream sauce of 2 Tbsp butter, 2 Tbsp flour, and 1 cup milk. Mix cream sauce and eggplant, and add the following:

- 1/2 cup grated cheese
- 3/4 cup soft breadcrumbs
- 2 tsp finely chopped onion
- 1 Tbsp catsup
- 1 tsp salt
- 2 eggs, separated (beat whites stiff)

Fold whites into mixture last. Pour into buttered souffle-dish. Set in pan of water. Bake at 325° until set, about 50 to 60 minutes. "This recipe is requested, each time it is served."

Sylva Elmen

BAKED CUCUMBERS

Take 6 medium-sized cucumbers, and cut them into 1/2 inch cubes. Boil in salted water about 10 minutes. Drain. Make a sauce of 3 Tbsp flour, mixed with 2 Tbsp butter, 2 eggs well beaten, 1 pint milk, and seasonings. Cook in double boiler until thick. In baking dish put layer of cucumbers, then some sauce, then a generous layer of breadcrumbs. Repeat, ending with crumbs on top. Dot with bits of butter. Bake in 325° oven about 30 minutes until browned. Serves 10.

A Luverne, Minnesota cookbook, 1912

"Thick, strong rugs should be laid before the range and by the tables, one under the table at which the servants eat. Linoleum is cold to the feet, and one takes cold readily when over-heated."

"Marion Harland's Cook Book" undated
VEGETABLE MEDLEY
(So good with beef!)

1 can baby green beans, drained
1 can whole carrots, drained
1 can whole onions, drained
1 can water chestnuts, cut up
1 small can mushroom caps
Bread crumbs
1/2 cup grated cheese
1 can cream of mushroom soup

Layer first 5 ingredients in casserole. Blend soup with a little evaporated milk to smooth. Pour over. Sprinkle cheese and crumbs over top. Dot with butter. Bake at 350° for about 30 minutes.

Loucille Howalt

TOMATO PUDDING

1/2 cup melted butter poured over 2 cups bread cubes (4 slices) in buttered casserole.
Boil together for 15 minutes:
1 cup tomato puree
1 cup brown sugar
1/4 cup water
1/4 tsp salt
1/8 tsp pepper

Pour this over the bread cubes. Set casserole in pan of water and bake uncovered 45 minutes in 350° oven.

Gladys Holman's "Mother Holman"

GLAZED ONIONS (tasty with pork)
Steam 10 or 12 whole medium onions until tender. Cool and peel. Simmer with the following mixture in skillet, basting until glazed:
1/4 cup butter 3 Tbsp brown sugar
1/2 tsp salt Dash paprika
1/2 tsp cinnamon Dash cloves

Edith Evans
FALL VEGETABLE CASSEROLE

1 pound sweet potatoes, pared and sliced  
(about 2 1/2 cups)
1 pound parsnips, pared, cored and sliced  
(about 2 cups)
2 Tbsp butter
1/2 tsp salt
1/4 tsp allspice
1 cup bread-crumbs

Cook vegetables in small amount of water until done. Mash well with butter, salt and spice. Add crumbs and mix well. Pile in 1 1/2-quart buttered casserole. Top with buttered crumbs to which parsley and chopped green onions have been added. Bake at 325° until warmed through - 1/2 to 3/4 hour. Serves 6.

GRANDMA WITTE'S POTATO DUMPLINGS

6 medium-sized potatoes
2 eggs
3/4 cup flour
1/2 cup dry bread crumbs
2 tsp salt
Summer savory

Boil potatoes in their jackets. Dry over heat. Remove skins and put through ricer. Put in mixing bowl, sprinkle in salt. Add eggs, flour, crumbs and herbs. Knead until mixture is firm. Shape into long roll 2 inches across and cut into 1-inch slices. Drop into boiling salted water. When dumplings rise to the surface, boil 3 minutes. Remove with slotted spoon. Serve hot with beef pot roast and brown gravy.

Grace Ann Heege

Margaret Witte
**GERMAN NOODLES**

3 eggs  
1 Tbsp water  
1 tsp salt  
Flour

Beat eggs, add salt and water. Add enough flour to make a stiff dough, kneading it well. Roll paper-thin, and let dry. Cut in fine strips. Cook 30 minutes in any kind of boiling broth.

*Ruth Coddington*

**AUNT MARY'S SOUR-CREAM CABBAGE**

Use bacon grease,—especially the gritty burned kind that you would normally discard. Slice lots of cabbage,—4 or 5 heads—very thin. Put in big pan with very little water, some vinegar, and bacon grease. Cook awhile, then add salt, pepper and sour cream. Cabbage gets very brown. This reheats very well. In Germany this cabbage is often served over mashed potatoes.

"This recipe sounds casual, because it really is. Make lots; everybody who walks by the stove tastes it, and adds something."

*Patty Hassenstein*

An old undated "Settlement Cook Book" suggests a menu for a wedding breakfast,—strawberry cocktail, wafers, olives, salted nuts, radishes, celery, fried spring chicken, french fried potatoes, carrots and peas in timbale cases, luncheon rolls, head lettuce with thousand-island dressing, bride's cake, groom's cake, coffee, candies, pineapple punch!
BARLEY PILAF

3/4 cup finely chopped onion
3/4 cup sliced mushrooms
1 quart chicken stock, or 6 bouillon cubes
and 1 quart water
1 can mushroom soup
1/4 pound butter or oleo
1 and 3/4 cups barley (not instant)
1 tsp salt
Wash barley until water is clear. Saute onion
in 3 Tbsp butter for 4 to 5 minutes. Add
drained mushrooms. Remove from pan. Brown
barley in remainder of butter (it takes a
while to brown; don't have fire too hot).
Add onions and mushrooms, salt and mushroom
soup. Put in covered casserole. Then add 2
cups chicken stock. Bake at 350° for 1/2
hour, then add remaining stock and bake
another hour.

Elsie Duitsman

SURPRISE NOODLE LOAF

2 cups cooked medium noodles
4 eggs, slightly beaten
1 tsp salt
1 cup cheddar cheese
1 1/2 cups milk
Blend all together, in well-buttered loaf
pan. Set in pan of water. Bake 1 hour at
325° or until set. Use with creamed vege-
tables, fish or meat.

Gunvor Rabe
CHEESE AND POTATO CASSEROLE

3 large potatoes, cooked, peeled, and mashed
1/3 cup oleomargarine
Salt
1/3 cup powdered American cheese
1 tsp garlic powder
Mix all ingredients, put in 1 1/2-quart casserole and top with 1 cup sour cream. Crumble 1/4 cup corn flakes over top. Bake at 350° for 15 to 20 minutes.

Carol Gilliland

EGG NOODLES

In the days when we made angel food from "scratch", the egg yolks were used for large batches of home-made noodles, doubling or tripling the recipe.

3 egg yolks (or 2 whole eggs)
1 egg shell of water
1 tsp salt
Beat these three ingredients together with a fork. Add enough flour to make a very stiff dough. Start with 1 cup, add more as needed. Divide dough into 2 balls.

Place on waxed paper and roll out to very thin sheet. Let dry for 1 to 2 hours. When dry enough to roll up, fold in half, then in quarters and roll as for a jelly roll. Use a very sharp knife and slice very thin. Pull apart the strands, and let dry thoroughly. (I put them in a cold oven and leave them for a couple of days). They will keep for weeks stored in an air-tight container.

Stew a chicken and cook the noodles in the broth, --or in the liquid in a pot roast. These were family favorites.

June Aistrup
Salads
and
Dressings
SWEET POTATO SALAD
Mash 1 cooked sweet potato, add sugar, salt, pepper and vinegar to taste. Chop celery and onion and add. Toss with endive or garden lettuce.

Doris Dinsmore's mother

CURRIED CHICKEN SALAD
3/4 cup rice
1/2 cup chopped red apple
2 or 3 cups cooked chicken
1/4 cup toasted almonds
1 and 1/2 tsp grated onion
1/3 cup mayonnaise
2 Tbsp cream
1 Tbsp lemon juice
1/2 tsp curry powder
1/4 tsp salt
Dash sugar

Cook rice and cool. Combine with apple, chicken, almonds and onion in large bowl. Blend remaining ingredients and add. Chill. Before serving garnish with red apple if desired, or parsley.

Doris Faber

COLE SLAW
1 medium head cabbage, shredded
1 small onion, diced
1 tsp salt
1/2 tsp pepper
3 heaping Tbsp sugar
1 heaping Tbsp salad dressing or mayonnaise
1/4 cup vinegar--according to taste

Assemble all ingredients just before serving.

Edith Feay's family

"Take a can of mackerel or a cooked salt mackerel, chop with raw onion and pickles, and pour vinegar over. A good picnic relish."

Very old cookbook
SUPER TUNA SALAD
Mix: 1 pkg lemon jello
   1 cup boiling water
   1/2 tsp salt
Mix: 1 Tbsp grated onion
   1/2 cup mayonnaise
   1/2 cup heavy cream
Add to this mixture 3 hard-boiled eggs, chopped, 1/4 pound cubed pimento cheese, 1/8 cup finely chopped green pepper, 3 cups chopped celery, 1 can white tuna. Fold into partially set jello mixture. Chill.

Gunvor Rabe

PENNSYLVANIA DUTCH SALAD
6 slices bacon, diced 1/4 cup cider vinegar
2 eggs 1 cup water
1 Tbsp flour 1 head lettuce or 2
1/2 tsp salt bunches garden lettuce
1 tsp sugar
Fry bacon until crisp. Beat eggs, flour, salt, sugar, vinegar and water. Stir egg mixture into bacon and drippings. Pour over chopped lettuce. Toss lightly until slightly wilted.

Ella "Pete" Reagan

GOLDEN GLOW SALAD
3 medium-sized carrots, chopped fine
2 cups apples and celery chopped together.
Combine all, mix with mayonnaise thinned with a little orange juice. Serve on lettuce leaves.

First Presbyterian's 1922 cookbook

COLORED MAYONNAISE
"Mayonnaise may be colored green in the following manner: Boil 2 cups spinach until tender, drain it, let it cool and squeeze dry. Mash it thoroughly by pounding, adding 1 spoonful of mayonnaise, pass the whole through a fine sieve and mix with the dressing. A lighter shade may be obtained by boiling and mashing peas and using them in the same way."

"Delineator" Magazine, 1930
HOT GERMAN POTATO SALAD

3 pounds potatoes (10 to 12 medium)
1 cup sliced onion
6 slices bacon, cooked and diced
1/4 tsp pepper
1/4 cup water
2 tsp salt
1/2 tsp celery seed
2 Tbsp sugar
1/2 cup cider vinegar
1 egg, beaten
2 Tbsp parsley


SEAFOOD SALAD

2 1/2 cups shrimp, fresh or frozen
1 Tbsp onion, grated
1 cup celery, chopped
3/4 cup mayonnaise
1 cup tomato soup
1 small package cream cheese
1 1/2 envelopes unflavored gelatine dissolved in 3/4 cup cold water
1/2 green pepper, grated
3 hard-boiled eggs
Pimento-filled olives

Add boiled soup to gelatine dissolved in water. Add cheese and beat smooth. When this begins to thicken, add rest of ingredients. Put in lightly oiled mold.

Cucumber dressing
1 pint commercial sour cream
2 Tbsp sugar
2 Tbsp mayonnaise
Salt, pepper
2 Tbsp vinegar
1 cup cucumber, cut up and drained. Mix and serve over molded salad.

Irene T. Smith
CRANBERRY CHICKEN SALAD

Cranberry layer:
- 1 envelope unflavored gelatine
- 1 cup cranberry juice
- 1 cup whole cranberry sauce
- 1 Tbsp lemon juice

Put juice into saucepan. Sprinkle gelatine over juice. Heat over low heat, until gelatine dissolves, stirring constantly. In bowl break up cranberry sauce, stir in gelatine and lemon juice. Put mixture into #6-cup ring mold. Chill until almost firm.

Chicken layer:
- 1 envelope gelatine
- 3/4 cup cold water
- 1/2 cup celery
- 1 Tbsp soy sauce
- 1 cup mayonnaise
- 1 1/2 cup diced chicken
- 1/4 cup almonds

Sprinkle gelatine on cold water in saucepan. Heat over low heat until gelatine dissolves. Stir in soy sauce. Cool, then gradually stir in mayonnaise until all are blended. Add celery, chicken and nuts. Spoon on top of cranberry layer. Chill until set.

Phyllis McQuillen's Mother

"Much can be done at night in preparation for breakfast. For instance, if baked potatoes are to be included in the menu, wash them; and sift flour or meal for muffins."

"Household Discoveries," 1908
MOTHER'S POTATO SALAD

4 large potatoes, boiled
5 stalks celery, cut fine
1 small onion, cut fine
2 hard-cooked eggs

Peel potatoes. Slice into bowl in alternate layers with onion, celery, egg. Mix with dressing and let stand 8 hours before serving, in refrigerator.

Dressing: 1 beaten egg 1/2 cup vinegar
1/2 cup sugar 2 Tbsp butter
1 Tbsp flour 1/2 tsp salt
1/2 cup water 1/4 tsp pepper


Sally Ensberg

SAN FRANCISCO RECEPTION SALAD—1916

1 package lemon jello
Juice from 1 large (#2 1/2) can crushed pineapple
Crushed pineapple (same can)
2 - 3-ounce packages cream cheese mashed with small can pimento
1/2 cup chopped celery
2/3 cup chopped walnuts or pecans
1/2 pint cream (whipping cream)

Boil pineapple juice, and add lemon jello. Chill. When partly jelled, add other ingredients in order given.

Maurine Benz
OLD-FASHIONED SALAD DRESSING
(This recipe came from World War II)

1 cup sugar
2 to 4 eggs
1 heaping Tbsp cornstarch
1 tsp salt
1/2 tsp mustard

Mix all ingredients. Add 1 cup vinegar. Boil until thick, then add 1 Tbsp butter. Cool. Beat in one small can evaporated milk until creamy. Store in refrigerator.

Elinore Eccarius

DRESSING FOR HEAD LETTUCE

3 Tbsp evaporated milk
3/4 Tbsp salt
1/4 tsp paprika
1/4 tsp mustard
2/3 cup salad oil
2 Tbsp lemon juice or vinegar

Whip all these ingredients with a beater until blended. Then add 2 Tbsp minced chives, 1/3 cup chili sauce, 1 tsp each of minced onion and parsley, and 1 finely-chopped hard-cooked egg.

A very old newspaper clipping

BEST SALAD DRESSING

3 cups vinegar
3 cups water
3 cups sugar
1 tsp salt

Boil these four ingredients together.

Mix together: 2 Tbsp sugar
2 level Tbsp cornstarch
2 level Tbsp flour
3 heaping Tbsp prepared mustard

Beat 7 or 8 eggs. Add the mustard mixture. Add to the vinegar mixture, and boil for 4 minutes, stirring constantly. Put in jars, and refrigerate. Keeps well.

An Old Borcherding Family Recipe
DANISH POTATO SALAD DRESSING

1/4 cup vinegar  
1/4 cup water  
1/4 cup sugar  
1 tsp dry mustard  
Salt  
Pepper  
2 eggs  
1 cup salad dressing

Combine vinegar, water, sugar, mustard and seasonings. Heat to boiling. Reduce heat, add two well-beaten eggs. Cook again for about 5 minutes, until thick. Stir in salad dressing. Store in refrigerator. This "never fail" dressing makes enough for a large bowl of potato salad, and will help you to avoid serving a too-tame salad.

Astrid Stoakes

FRENCH DRESSING

1/2 cup sugar  
1 tsp mustard  
Salt, pepper, paprika to taste  
1 Tbsp Worcestershire sauce  
2/3 cup vinegar  
1 cup salad oil  
1 tsp diced onion  
1 can tomato soup

Mix dry ingredients, add liquids, and shake in a large jar. Keep refrigerated in covered jar, and will keep for weeks. Shake well before using. "If you have a blender, use it to mix this dressing. I prefer it without the tomato soup."

Betty Davis

"Melons are appropriate breakfast dishes as a first course, although they may be used as desserts at dinner with equal propriety. Do not serve melons with fruits."

100-year-old Minnesota cookbook
JUSTIN'S PANCAKES

She puts 1/4 cup of sugar. Then she fries it. Put some soda in--2 cups. She puts in 3 pieces of bacon. Next put in 5 eggs and 2 cups milk. Add some grease to the bowl. Then fry and flip them over. After this mother goes to work and I go and wake up my brother!
CHRISTMAS BREAD

1 pint scalded and cooled milk
1 pint warm water
4 cakes yeast, soaked in \( \frac{1}{2} \) cup warm water
3/4 cup shortening, usually butter
1 cup sugar
2 eggs
1 pound each of raisins, currants, white raisins, nuts
\( \frac{1}{2} \) pound each of citron, candied cherries
1 Tbsp vanilla
3 Tbsp cinnamon
1 tsp nutmeg
1 tsp cloves
1 wineglass wine or brandy
1\( \frac{1}{2} \) Tbsp salt
Flour to make soft dough, about 12 cups

Sift flour, sugar, salt and spices together. Add shortening to warm milk. Sprinkle some flour mixture over the fruit. Add milk and yeast mixture to flour mixture and gradually work in fruit. Let rise in warm place. Knead down, let rise again. Form into 6 loaves. When light again, bake in moderate oven (350 degrees) for about an hour.

"This recipe was given me about 40 years ago from a 70-year-old neighbor who got it from her great-grandmother."

Mrs. Ben Taylor

TOAST WATER

1 large slice of bread 1 pint boiling water

Toast bread very slowly until brown and dry, but without burning it. Let it get cold, put it in a jug, pour the boiling water over, cover and let it stand till cold, strain before serving. For invalids.

Old Illinois Cookbook
CORN SPOON

3 eggs separated  3/4 tsp baking powder
1 1/4 cups scalded milk  2 Tbsp butter
3/4 cup cornmeal  1 cup cream-style corn
3/4 tsp salt

Grease 2-quart baking dish. Beat egg whites at room temperature until stiff but not dry. Beat yolks until thick and lemon color. Stir cornmeal, salt, and milk together, beating hard. Cook in saucepan for a few seconds over low heat until consistency of thick mush. Add butter and corn, then baking powder. Fold in yolks, then whites. Bake at 375 degrees 35 minutes or until knife comes out clean.

_Elsa Guderyahn_

CINNAMON BREAD

Cream 1/2 cup butter and 1 cup sugar. Beat 2 eggs separately, then add. Add 1/2 cup milk, 1 1/2 cups flour, 2 1/2 tsp baking powder and 1 tsp cinnamon. Bake in greased loaf pan at 350 degrees. When done, spread with melted butter. Poke holes in bread to let butter seep down. Sprinkle with powdered sugar and cinnamon. "Delicious! This was given to me 30 years ago by a friend whose family had used it for many years before that."

_Dorothy Owen_
CORN PONE

3 eggs separated
1 1/4 cups milk scalded
3/4 cup corn meal
3/4 tsp baking powder
3/4 tsp salt
3 Tbsp butter
1 can creamed corn

Whip egg whites until stiff but not dry. Beat yolks until thick. Stir cornmeal and salt into the scalded milk, beating HARD. Keep cooking until like thick mush (just a few seconds). Blend in butter and creamed corn, then baking powder. Fold in yolks, then whites. Pour into 2-quart greased baking dish. Bake in pretty good hot oven for almost an hour. (In a modern oven, bake at 375° for 50 to 55 minutes).
Serves 5 or 6.

Dorothy Shultz' Grandmother Martin

LUCY'S FLAKY PLANTATION BISCUITS

2 1/2 cups flour
4 tsp baking powder
1 tsp salt

1/2 cup shortening, packed down tight
1 cup sweet milk

Sift dry ingredients and chop in shortening with 2 knives until mixture is like crumbs. Add milk; mix lightly, to make a very soft dough. Sift 1/2 cup flour and divide in two. Place half of flour on board, place dough on this, then put rest of flour on top. Roll until 1/2 inch thick. Cut into rounds. Place on greased cookie sheet. Brush with melted butter until quite moist. Bake at 475° until golden brown.

This old recipe comes from Arkansas.

Maurine Benz
OLD-FASHIONED NUT BREAD

Sift cake flour, and measure 2 cups. Add 2 tsp baking powder and ½ tsp salt. Cream 2/3 cup butter. Add 1 cup sugar gradually. Cream together until light and fluffy. Add 3 eggs, one at a time, beating after each addition. Add 1 cup chopped nuts. Add flour alternately with 6 Tbsp milk. Beat until smooth. Add 1 tsp vanilla. Pour into greased loaf pan, 8" by 4" by 3" and let stand 20 minutes before baking. Bake at 350 degrees for about 1¼ hours.

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Betty Cahill's mother

GRAHAM GEMS

Cream butter size of an egg, with 2 Tbsp sugar. Add and beat: 1 egg, ½ cup milk, ½ tsp salt. Sift 1½ cups graham flour with 1½ tsp baking powder. Add this to first mixture, and bake in greased muffin pans in 375 degree oven. "Serve to very special company."

Hilda Dubbe's older sister

OLD-FASHIONED BROWN BREAD

2 cups graham flour
½ cup white flour
1 tsp soda
1 tsp salt, sifted with white flour

Mix above ingredients in bowl with 1 cup sour milk, ½ cup sweet milk, 5 Tbsp sugar, 2 Tbsp molasses. Pour into greased pan and let stand 1 hour, then bake in a slow oven (300 to 325 degrees) for one hour.

Jane Hassenstein
BREWIS

Dry bread in the oven and crush with rolling pin into crumbs. Heat 2 cups of milk and when it boils, stir in a cupful of dried crumbs. Add 1 Tbsp butter and cook, beating steadily for 5 minutes. Serve hot with cream.

Helen Sehrer’s Grandmother

BANKET (BUNKET)

Flaky Pastry
Blend 4 cups flour with 1 pound butter. Mix in 1 cup cold water. Chill overnight or for several hours. Divide dough into 8 portions. Roll out one at a time on floured board, into a long rectangle. Place filling along long side, dot with butter, and roll like a jelly roll. Seal ends and top edge with fingers moistened with water. Repeat with all 8 portions of dough. Brush with egg white and sprinkle with sugar. Bake at 425° for 10 to 15 minutes until light brown.

Filling
3 eggs slightly beaten
1 pound almond paste
2 cups sugar
2 Tbsp flour
Beat all together and store in refrigerator.
Old Dutch Recipe.

Ruth Lindegard
Lovella Bentzinger
SNIPPER KOEK

A rich, moist bread made with orange peel, keeps very well.

1 cup brown sugar
½ cup molasses
½ cup Karo syrup
1 egg
2 Tbls. shortening
1 cup cold coffee with 1 tsp soda
4 cups flour
1 tsp baking powder (mix with flour)
1 cup candied orange peel.

To make candied orange peel.
Cut rind of 3 medium oranges into small fine strips. Cook in water to cover til tender (about 10 minutes) Drain and add 1 cup sugar. Stir while mixture cooks to boil down liquid.

Mixing method:
Mix together brown sugar, molasses, syrup, shortening and egg. Add the flour-baking powder alternately with the coffee-soda. Add the candied orange peel last. Bake in 2 greased loaf pans for 1 hour at 325 degrees.

"Snipper means pieces in Dutch and Koek means cake. The name given it from the snipped orange peel. It was frequently included with Sunday night suppers at Mother Van de Waa's. A thin slice, lightly buttered along with salad and iced tea was always a treat."

Charlotte Van de Waa
GERMAN KUCHEN

Put into mixing bowl: 1/2 cup shortening
    3/4 cup sugar
    1 tsp salt

Add 2 cups scalded milk and cool. Add 1
package yeast softened in 1/4 cup warm water
with 1/2 tsp sugar. Add a little at a time
7 cups flour. Set in warm place to rise.
Knead down several times. Divide into 7
parts. Roll out dough to 1/4 inch or thinner.
Place in greased pie tins. Let rise a short
time. Fill with various fillings.

Cream Filling:

1/3 cup sugar
1 rounded Tbsp flour
1/2 cup cream or half-and-half
Mix together and put into unbaked
kuchen shell
Sprinkle with nutmeg and bake at
350° for half an hour.
This fills one kuchen.

Kuchen Topping:

1 cup sweet cream
1/2 cup sugar
1 egg beaten
1 heaping tsp flour
Cook over hot water until thick like custard.
Add 1 tsp vanilla. Use with any fruit for
filling, and bake in moderate oven. Cooked
grapes and cooked prunes make excellent
fillings.

Dr. Phil Gross' Mother
ONION CHEESE BREAD

1 cup chopped onion  1½ cups Bisquick
1 Tbsp. butter       1 cup grated sharp cheese
1 beaten egg         1 Tbsp poppy seed
½ cup milk           2 Tbsp. melted butter

Add half cheese and onion to Bisquick mix, egg and milk. Top with remaining cheese, poppy seeds. Drip on butter. Bake at 400 degrees, for 20 minutes. If baked in pie tin and cut in small wedges it will serve 6.

Phyllis McQuillen's Mother

AUNT ETHEL'S FRITTERS

1 egg 1/2 tsp salt
1/2 cup milk 1 cup flour
1 heaping Tbsp corn 1 tsp baking powder
1 Tbsp shortening (lard)

Mix well. Fry in a well-larded skillet. Turn to fry other side. Serve with syrup or fruit-honey.

Note: You may use 1 diced apple coated with 1 Tbsp sugar instead of corn. To make fruit-honey do this: Boil 1/2 cup fruit juice with 1 cup sugar, boiling hard from 3 to 5 minutes.

Orpha Weber
DOUGHNUTS

1 heaping tsp baking soda  
1½ cups thick sour milk at room temperature  
3 eggs well beaten  
3 or 4 Tbsp butter  
1½ cups sugar  
6 Tbsp thick sour cream  
½ tsp salt  
½ tsp vanilla  
1 tsp baking powder  
Flour to roll well, about 4½ cups

Add soda to sour milk and stir until it begins to foam, then add to eggs. Add other ingredients. Dough should be soft. Chill over night. Then roll out on a floured board, cut with doughnut cutter, and fry in peanut oil, heated to 350°.

Bev Friedhoff's mother, Lee Carlson

EASY BREAD

1 cup milk, scalded  
1 cake yeast  
1½ Tbsp sugar  
1 Tbsp shortening  
1 tsp salt  
4 cups flour  
½ cup water

Soften yeast in ½ cup water, add sugar, milk, salt, shortening and flour. Let rise twice, then form into loaves.

To make breakfast biscuits from this dough, set 1 cup of dough aside until about 4:00 p.m. then add 1 cup warm water, ¼ cup lard, and ½ tsp salt. Add flour but do not make dough as stiff as bread dough. Let rise all night at room temperature. Do not cover, as covering will stick to rolls. Bake at 450° until brown. Makes crisp biscuits, -- very good.

Kay Sutherland's Mother Sutherland
FRENCH TOAST

French bread sliced 3/4-inch thick

4 eggs
1 cup milk
1 Tbsp sugar
1/2 tsp vanilla
1/4 tsp salt

Beat ingredients very well, and pour into a flat pan. Lay bread slices in mixture. Cover with mixture and refrigerate overnight. Brown in butter.

Bert Borcherding

SOUR CREAM DOUGHNUTS

1 cup sugar
1 cup sour cream
1 tsp baking soda
2 eggs
2 tsp baking powder
4 cups flour, about

Dissolve baking soda in cream, add other ingredients. Mix well. Roll out on floured surface, about 1/2-inch thick, with doughnut cutter. Deep fry in lard, until brown. Makes about 3 dozen.

Helen Sehrer’s Mother

REFRIGERATOR POTATO ROLLS

Dissolve 1 cake yeast in 1/2 cup lukewarm water. Scald 1 cup milk. Add to it 2/3 cup shortening, 2/3 cup sugar, 1 tsp salt, 1 cup mashed potatoes. Cool. Add yeast and 2 beaten eggs. Mix and add about 5 1/2 cups sifted flour. Knead thoroughly. Put in large bowl, cover well and place in colder part of refrigerator. You may have to punch dough down, if it rises.

When ready to use, take out of refrigerator. Let rise again and form into dinner rolls or cinnamon rolls. Let rise again. Bake 15 to 20 minutes at 375°.

Mrs. John E. Stanga
ROLLED PANCAKES

"This recipe was brought from Germany by Walter's grandmother. Since we couldn't read the recipe, Walter asked an aunt in Minneapolis to make the pancakes so he could learn the ingredients, consistency and method. When he returned home, he told me to hurry and write the recipe down before he forgot it. Here it is. The pancakes are very good for breakfast, Sunday night supper, or even for dessert."

3 eggs, beaten and lightly salted
1 cup (scant) flour
2 cups (approximately) milk; add to flour.
1 Tbsp sugar with a little cinnamon mixed in. Add this to the flour-milk mixture. Add this to the eggs. The batter should be the consistency of medium cream.

Have frying pan well-greased and hot. Place 4 Tbsp of batter in pan and tilt it to spread batter evenly. Keep edges loosened so pancake becomes brown. When brown on one side, place small piece of Crisco on top and turn pancake over. When done, sprinkle with sugar and cinnamon and roll up. Serve with jelly, jam, or syrup.

Optional: Thin slices of apple can be spread over pancake after one side is brown. Sprinkle with sugar and cinnamon and roll up.

Marianne Naused

"For $1.00--we will mail you this superb cake set. Set consists of: set aluminum measuring spoons; wooden slotted mixing spoon; wire cake tester; aluminum measuring cup; steel spatula; heavy square cake pan (tin); sample package of Swans Down Cake Flour; recipe booklet, 'Cake Secrets'.'"

Advertisement in Settlement Cookbook about 1900
SWEDISH PANCAKES

1 1/2 cups milk 3 Tbsp sugar
2 eggs 1/2 tsp salt

Beat the above ingredients, then add 1 scant cup of sifted flour. Mix until smooth. Use a heavy frying pan (preferably aluminum or magna-lite). Heat pan until a drop of water "dances". Grease with Spry or Crisco. Place a small amount of batter on griddle. Tip until it spreads out thin. Turn when it is brown and fry the other side. Spread with melted butter and whatever spread pleases you. Roll up and serve warm. Grease pan again to make the next one. For a festive dessert, fill pancakes with strawberries or lingonberries, and top with whipped cream.

Astrid Stoakes

GRANDMA'S COFFEE-CAKE

Use sweet coffee-cake dough. Roll out and poke a hole with your fist. Mix 1 egg, 2 Tbsp milk, 1 Tbsp sugar, and a pinch of salt. Cook to make a custard. Add fruit. Cover dough with custard, then bake.

Doris Dinsmore

"To freshen stale bread, biscuit or cake, dip in cold water for an instant, then put into a hot oven for 10 minutes."

Old Cookbook from Brainerd, Minn.
SWEDISH KRINGLER

1 cup flour
1/2 cup butter

Mix flour and butter, as for pie crust. Add 2 tsp water and 1 tsp almond extract. Pat very thin on a cookie sheet.

Melt 1/2 cup butter in 1 cup water. Take off the stove and add 1 cup flour. Beat well. Add 3 eggs, 1 at a time, beating after each addition. Add 1 tsp. almond extract and spread on top of crust. Bake 1 hour at 350°. Frost with powdered sugar frosting and sprinkle toasted almonds on top.

Mrs. Johnny Anderson

DANISH PUFF COFFEE CAKE

Mix 1 cup flour, 1/2 cup butter, 2 Tbsp water. Divide mixture in two parts. Pat dough with hands on cookie sheet into 2 pieces, each 12 inches by 3 inches.

Boil 1/4 cup butter with 1 cup water. Add 1 cup flour all at once, and stir. Beat in 3 eggs one at a time (same method as cream puffs). Add 1 tsp almond flavoring. Divide dough in half. Spread on pastry. Bake at 350° for 60 minutes. Frost, then sprinkle with almonds or cocoanut.

Gunvor Rabe

"Ordinary spring wheat makes good sweet bread, but is sticky and disagreeable to work up. It takes more of this flour than of winter wheat. Flour should never be stored in a room with sour liquids, nor with fish, onions, or kerosene."

An 1880 Cookbook
OATMEAL PANCAKES—for breakfast or brunch

1 1/2 cups rolled oats (old fashioned)  
2 cups buttermilk  
2 eggs, beaten  
1 tsp vanilla  
Mix these ingredients together as soon as you get up in the morning. Let stand. Just before baking, add:  
1/2 cup sifted flour  
1 tsp sugar  
1 tsp soda  
1 tsp salt  
Cook slowly on greased pan, turning once. This recipe will make 12 4-inch pancakes. Serve warm or cool with hot caramel syrup.

CARAMEL SYRUP

1 1/2 cups brown sugar  
2/3 cup white corn syrup  
1/3 cup cold water  
1/4 cup oleomargarine  
2/3 cup evaporated milk  
Dash salt  
1/2 tsp vanilla  
Place sugar, corn syrup, water and oleo in fry pan. Place over moderate heat, to dissolve sugar. Then rapid-boil, stirring frequently. Cook to soft-ball stage. Cool about 10 minutes. Stir evaporated milk in gradually, then add salt and vanilla. This can be stored in tightly covered container in refrigerator.  

"This was my grandmother's recipe. When we were children we were always amazed that she mixed up just the right amount of batter. She didn't measure, just added things by pinches and feels. When she was in her eighty's, she figured out this recipe as close to what she made as possible."

Ariel Davis
SAVORY PUDDING
(to be served with roast pork)

$\frac{1}{2}$ pound bread crumbs (about $\frac{1}{2}$ loaf bread)
3 Tbsp oatmeal
2 Tbsp butter
1 small onion, cut up fine
$1\frac{1}{2}$ tsp sage
2 eggs
$\frac{1}{4}$ tsp salt
Pepper
2 cups milk

Mix all together, adding eggs last. Put in buttered baking dish, and bake 1 hour at 350 degrees. This is an old Foster family recipe.

Peggy Foster

TURKEY DRESSING
(use with other poultry and meats, too)

Remove crusts from 1½ or 2 loaves bread. Cut into cubes and brown in slow oven. Meanwhile in a saucepan containing a little water, cook for five minutes 1 large chopped onion, 2 or 3 stalks chopped celery, $\frac{1}{2}$ pound butter, and salt, pepper, and sage to taste. Mix with browned cubes of bread. Toss lightly. Allow to cool before stuffing turkey. If there is extra dressing, bake in a covered casserole.

Dorothy Shepherd's Mother
WAYNE'S RICE KRISPIE BARS

First put 1 cup of Rice Krispies in a pan. Then some hot stuff--I think it's vanilla syrup. Then take a spoon and stir it around. After that put it in a square pan. It's all sticky then. Flatten it down with your hand. Cut them and eat them (after you let it cool).

DENNY'S CHOKLET CHIPS COOKEY  
(written by him)

You need 2 eggs and vanilla and choklet chips. Mix it up and bake it up and set the uvin at 500° and lev the cookey in 7 minnits.

MIKE'S COOKIES

Put 1 cup of this gooey stuff (it comes in a can from Lewis Drug) on a cookie pan and bake it for about 2 hours at about 2° and then you can eat it. But before you eat it, let it sit for awhile and then eat it. If you like you can decorate it.
HORTON’S PUDDING

1 cup flour
1/2 cup sugar
1 egg
1/2 cup milk
1 tsp cream of tartar
1/2 tsp soda
1 square chocolate
1 tsp butter

Beat egg and sugar together. Add milk. Add sifted flour, soda, cream of tartar, melted chocolate and butter. Place in mold or heat-proof bowl and steam for 2 hours.

Sauce: 2 beaten eggs
1 cup sugar
Combine and add 2 Tbsp hot milk. Beat well.

Clara Brewer

MARSHMALLO W CREME

Dissolve 1 Tbsp unflavored gelatine in 1/2 cup cold water, stirring over low heat until dissolved. Add 1/2 cup cold water to fill cup and cool. Beat 4 egg whites with pinch salt until stiff. Pour gelatine very slowly into beaten whites, beating constantly. Add 1 cup sugar slowly and continue to beat. Add 1 tsp almond and 1/2 tsp vanilla flavorings. Divide into 2 equal parts. Color 1 part pink with few drops of vegetable coloring. Line pan or mold with wax paper. Spread white layer, cover with chopped nuts and maraschino cherries. Add pink layer, sprinkle with nuts and cherries. Let set overnight. Serve with whipped cream.

Serves 8.

Lillian Nelson
PINEAPPLE DESSERT

Cream 1/2 pound butter, 1 1/2 cups powdered sugar together, and add 2 eggs to the mixture. To a small can of drained shredded pineapple add 1 cup cream, whipped. Line a glass baking dish with finely rolled crackers (about 1 dozen). On this put a layer of the first mixture, then the pineapple mixture. Sprinkle more crumbs on top. Chill until serving time. Serves 10.

Mary Burnette

SUET PUDDING

1/2 cup chopped suet firmly packed
1/2 cup sugar  Dash nutmeg
1 cup sour milk  1/2 tsp salt
1 cup chopped raisins 1 tsp soda
1 egg beaten
Flour to make stiff dough

Divide dough and place in coffee or Crisco cans, filling about half full. Steam 2 hours in large covered kettle. Reheat when ready to serve.

Sauce:  1 Tbsp cornstarch
        1/2 cup sugar
        2 Tbsp vinegar
        1 lump butter
        1 cup boiling water

Mix well and cook, stirring, until thick.

Cut pudding into slices to serve. Top with hot sauce, and sprinkle with nutmeg.

This recipe was brought from Vermont by the Sherburn family.  

Albert Coon
CHRISTMAS SUET PUDDING

1 cup ground suet
1 cup sugar
1 cup raisins
1 tsp each: Cinnamon, allspice, salt, baking soda
1/2 tsp ground cloves
1 cup nuts
1 pkg candied cherries and pineapple
1 cup sour milk
1 cup bread crumbs
1 cup flour

Mix thoroughly. Fill pint jars 3/4 full and cover top with foil. Place in pan of water. Cover and steam 3 hours. Serve with hot pudding sauce. Serve small portions; it's very rich.

Pudding sauce:

1/3 cup white sugar
1/3 cup brown sugar
6 Tbsp butter
3/4 cup light cream

Cook, stirring constantly, until like heavy cream. Serve hot on pudding.

Bev Greenfield

PUDDING SAUCE

Put 1 cup milk and 1 heaping Tbsp flour in double boiler. Stir until there are no lumps. Cook over hot water, until thickened. Cool. Cream 1 scant cup sugar and 1 heaping Tbsp butter, then beat mixture into cooled milk with egg beater. Beat 1 cup cream. Fold into sauce. Flavor with brandy. Serve cold.

Lowene Pay's "Mother Pay"
BREAD PUDDING

2 cups milk
2 eggs or 4 yolks
1/2 cup sugar
4 Tbsp melted butter

Place raisins in bottom of baking dish. Using thin slices of stale bread, remove crusts, then cut each slice in two. Dip bread in melted butter, then place slices over raisins, overlapping each piece. Beat together milk, vanilla and sugar. Pour over bread. Set dish in pan of hot water. Bake at 400° until set, and bread is browned.

"A fond memory of being a little girl. My mother made it very often."

Bev Friedhoff

SCALLOPED APPLES

6 medium apples
1/4 tsp cinnamon
1/4 tsp salt
1 Tbsp lemon juice

Pare, core and slice the apples. Place in a buttered casserole and add cinnamon, salt, lemon juice and water. Work the flour, sugar and butter together until crumblike in consistency. Spread over the apples and bake at 400° for 30 minutes. Serves 6.

Grace Campbell's 50-year-old recipe
SWEDISH APPLECAKE WITH VANILLA SAUCE
This was a favorite, always served on Christmas Eve

1 and 1/3 cups sweet applesauce
2 cups zwieback crumbs (or dry bread-crumbs)
4 heaping Tbsp butter
Melt butter in skillet. Add crumbs and stir
until nicely brown. Grease 8" by 8" baking
dish and arrange crumbs and applesauce in
alternating layers, finishing with crumbs.
Bake in 350° oven for 25 to 35 minutes.
Cool before unmolding and serve with sauce.
Sauce: 1 cup light cream
3 egg yolks
2 Tbsp sugar
2 tsp vanilla
1 cup whipped cream
Beat yolks and sugar in top of double boiler.
Add heated light cream and cook until thick,
stirring constantly. Remove from heat. Add
vanilla. When sauce is cold, fold in whipped
cream. Serves 6-8.

Lillian Nelson’s Grandmother

LEMON DESSERT

1/4 cup sifted flour
1 cup white sugar
1/4 tsp salt
1 1/2 tsp grated lemon rind
1/4 cup lemon juice
2 eggs, separated and beaten separately
1 cup milk
Sift flour and dry ingredients together. Stir
in lemon rind, juice, yolks, and milk. Fold
in beaten whites. Bake in 8-inch casserole
set in pan of hot water, for 40 to 45 minutes,
at 350°. Serve with whipped cream.

Mrs. Ida Johnson
CHOCOLATE BREAD PUDDING

1 1/2 squares cooking chocolate cut in pieces
3 cups cold milk
1 cup sugar
1/2 tsp salt
3 eggs slightly beaten
1 tsp vanilla
1 and 1/2 cups bread crumbs or cubed stale bread

Add chocolate to milk in double boiler and beat with rotary beater until smooth. Combine salt, sugar and eggs. Add chocolate mixture gradually, stirring. Add vanilla. Place bread in greased baking dish and pour chocolate mixture over it. Set in pan of hot water and bake until pudding is firm. Serve with hard sauce. Serves 6.

"My mother used to make it without the chocolate, too. She would put sugar and melted butter on top when she took it out of the oven."

Louise Shaw

CARAMEL (BURNED SUGAR) ICE CREAM

This makes 1 gallon of home-made ice-cream.
Scald 1 and 1/2 cups milk.
Add 1 and 1/2 cups white sugar blended with 1 Tbsp flour. Add 4 beaten eggs.
Cook and stir constantly 2 cups brown sugar in heavy dry skillet until it is medium brown in color and a thin syrup. Pour as much as desired for flavor into the custard mixture.
Add 2 cups whipping cream and 1/2 tsp salt.
Pour into scalded freezer. Add enough whole milk to fill freezer, 7/8 full. Freeze.

Mrs. Oren A. Purdy
CHERRY PUDDING

1 cup sugar
1 cup milk
Butter, the size of an egg
2 tsp baking powder
1/2 tsp salt
1 and 3/4 cups sifted flour

Cream sugar with butter. Sift dry ingredients.
Add milk and flour mixture alternately to sugar mixture. Put in lightly greased pan.

Dressing: 1 pint cherries
1 cup sugar
Small piece butter
2 cups boiling water, if fresh cherries are used,—or 2 cups boiling juice if canned cherries are used
Red food coloring

Pour dressing over the batter and bake 45 minutes in 375° oven. Cherries will go to the bottom while baking. Serve warm or cold, turning each piece so cherries will be on top. Serve with whipped cream or ice cream.

H. Dickman's Mother

PRUNE PUFF PUDDING

1 cup brown sugar, packed down
1/2 cup melted butter
2 beaten eggs
2 cups cooked prunes, pitted and cut fine
1 cup flour
Salt

1 tsp soda in 1 Tbsp milk

Combine and steam 1 hour in tube pan. Serve with sauce:

1 1/2 cups powdered sugar
1 whole egg beaten
5 Tbsp melted butter
Blend above ingredients, add 1 cup whipped cream and flavor to taste.

Louise Shaw
IVEY'S CHOCOLATE SAUCE

This is from a famous confectionery shop in Minneapolis, no longer in existence. The sauce was served in small pitchers, to top ice-cream.


* Astrid Stoakes *

WINE PUDDING

1 cup water
1 1/2 cups white (apple) wine, or red (German sweet) wine
1/4 cup pudding powder (vanilla pudding)
1/2 cup less 1 Tbsp sugar
2 eggs separated

Boil the water and half the wine wildly. Stir pudding powder, sugar and egg yolks with rest of wine. Stir into hot mixture and boil this a short time. Whip egg whites very stiff, and mix carefully into hot cream. Serve in broad shallow bowl with blobs of heavy whipped cream on top.

"Fun to serve this in glass bowl. At a buffet, let guests spoon this pudding into individual glass cups of varied shapes."

* Old German recipe from Marge Heimerman *

"D.C.C. Miller, who lived to 89 years of age, ate honey instead of sugar, because he wanted to live long and be as well as he could while he lived."

* Old Sheridan, Wyoming, Cookbook *
RAW APPLE CAKE

2 large eggs 1/2 tsp salt
1 cup salad oil 1 tsp soda
2 cups sugar 2 tsp cinnamon
4 cups chopped apples 1/2 cup nut meats
2 cups flour

Sift dry ingredients. Mix with oil and eggs. Add apples and nuts. Bake in greased 11" by 13" pan for 1 hour at 350°.

Frosting: 1 cup brown sugar
1 pint coffee cream or Carnation milk
2 Tbsp butter
2 Tbsp cornstarch
1 tsp vanilla

Cook until thick. Place on cake as soon as it is removed from oven. You may serve this with whipped cream on top.

Gunvor Rabe

"A dinner is the one meal with which liberties can not be taken. Yet there are rash souls who have attempted it and have even introduced at a dinner a course cooked in a chafing dish. Such efforts may meet with the approval of a few youthful and frivolous souls, but they can only shock those who have a proper appreciation of the esthetics and ethics of gastronomy."

"Marion Harland's Cook Book", undated
AUNT RACHEL'S SPICE CAKE

"One of the reasons we loved her visits when we were children."

2 cups sugar  4 Tbsp cocoa
1 cup butter  2 tsp baking powder
2 eggs
2 cups sour milk or buttermilk 3/4 tsp salt
1 tsp soda  1 cup nuts
1 tsp cloves  1 cup raisins
1 tsp cinnamon  3 cups flour
1/2 tsp nutmeg

Cream sugar, butter and eggs. Mix all dry ingredients with raisins and nuts. Add sour milk and dry ingredients alternately to egg mixture. Bake at 350° until firm in middle.

Jean Bailey

RAISIN CAKE

1 1/2 cups raisins cooked in 1 1/2 cups water
about 20 minutes and cooled. Save juice.

1/2 cup shortening melted
3/4 cup sugar
1 egg
1 1/2 cups flour
1 tsp baking soda in 1/2 cup hot raisin juice
1 tsp vanilla

Nuts, optional

Mix sugar and shortening. Add egg, 1/2 cup raisin juice (with soda added), then add flour and vanilla. Add nuts. Bake in 8" x 8" greased pan at 325°. Ice with your favorite frosting, or a simple butter-confectioner's sugar uncooked frosting.

Mrs. Ida Johnson
RIBBON CAKE

This recipe was published in a Chicago cook book in 1884. It was submitted by "Mrs. Rice, Sioux Falls, S. Dak."

2 cups sugar  4 eggs
1 cup butter  1 tsp cream of tartar
1 cup milk    1/2 tsp soda
4 cups flour

Have ready three tins alike. Put 1/3 of mixture in each of TWO and bake. To the other third, add 3 tsp molasses, 1 cup currants, and citron and spices to suit the taste, and bake. When done, put a layer of the light cake on a plate, spread with jelly, then the dark cake, then jelly, and the light cake on top. Lay a white paper or cloth on top, and put under flat-irons or other weight until cold. Two flat-irons are about the right weight to use.

MOTHER LANCELOT'S SOUR CREAM CHOCOLATE CAKE

Cream 1 beaten egg with 1 cup sugar. Add 1 cup sour coffee-cream and 1 tsp soda to creamed mixture, then 2 Tbsp melted butter, 1 1/2 cups sifted flour, 2 squares melted unsweetened chocolate, and 1 tsp vanilla. Bake in greased loaf pan, at 350°. Top with fudge frosting.

Lowene Pay

"To make baking powder, mix 6 ounces cream of tartar, 4 ounces carbonate of soda, 4 ounces ground rice. Pass through a hair sieve, put into a tin, and keep covered in a dry place."

An old English Cookbook
MOTHER'S POTATO CAKE

1 cup butter 1/2 cup nuts
2 cups sugar 1/2 cup melted chocolate
1 cup mashed potato (4 squares)
2 cups sugar 1/2 cup melted chocolate
2 cups flour 4 eggs separated
2/3 cup milk 2 tsp baking powder

1/2 tsp each, cinnamon, cloves, allspice

Mix first 7 ingredients. Separate eggs, and add yolks. Add baking powder and seasonings, then fold in stiffly beaten egg whites.

Bake in 2 layers, at 375°.

Flo Devereaux

ORANGE CAKE

2/3 cup butter 3 tsp baking powder
2 cups sugar Juice of 2 oranges
3 eggs separated Rind of 1 orange
3 cups flour Water

Cream butter and sugar, then add beaten egg yolks. Put orange juice in cup. Fill to top with water to make 1 cup. Add alternately with flour to creamed mixture. Fold in stiffly beaten egg whites.

Bake in two layers, at 350°.

Ruth Guenthner

HARD WINTER SHORTCAKE

In the absence of fruit of all kinds, make a rich shortcake and pour over it sweetened cream. In many new farming districts there is no fruit whatever, and it requires a great deal of ingenuity to get up desserts.

1884 Cook Book
MRS. YOUNGDAHL'S CAKE

This recipe is 250 years old, handed down in the family of the Minnesota Youngdahls.

1 cup white raisins
1 cup dates, cut up
1 tsp soda over which is poured 1 cup boiling water,--then cooled
1/2 cup shortening

Mix all together, then add 1 beaten egg, 1/2 cup walnuts, 1/2 tsp salt, and 1 and 3/4 cups flour. Bake in moderate oven (350°) until done.

Submitted by Astrid Stoakes

MAMA'S ERIE CHOCOLATE CAKE

Butter the size of an egg 1 cup sugar
2 heaping Tbsp cocoa 1 cup sour cream
1 level tsp soda 1 beaten egg
1 1/2 cups flour 1/2 tsp salt

Mix soda, sugar, salt and flour, then add sour milk and egg. Beat. Melt butter and cocoa together. Add to sugar mixture, add 1 tsp vanilla and beat. Pour into greased 8" by 8" cake pan and bake at 350° until cake springs back when lightly touched.

This cake is easy to make, and retains its moisture longer than most cakes. Frost with the following:

Mama's Chocolate Frosting

1/2 cup brown sugar
1/4 cup shortening (Crisco and butter, mixed)
1/4 cup milk
1 square chocolate

Boil all together in saucepan until glossy. Let cool, then gradually add 1 cup or more of powdered sugar. Mix with beater, until of right creamy consistency.

Lois McDowell
CHOCOLATE ROLL

5 eggs 1/2 pint whipping cream
2 Tbsp cocoa 2 Tbsp powdered sugar
1/2 cup powdered sugar Vanilla
1 Tbsp flour

Beat yolks with cocoa, 1/2 cup powdered sugar, and 1 Tbsp flour, for 10 minutes. Grease 9" by 13" pan. Cover bottom with waxed paper. Grease and flour surface of paper. Beat egg white stiff. Fold into yolk mixture. Spread on waxed paper. Bake at 350° 12 to 15 minutes. When cool, loosen from paper. Spread with 1/2 pint whipped cream flavored with vanilla and powdered sugar. Roll and cover with topping.

Topping: 1/2 cup sugar, 1 square melted chocolate, 1/2 cup milk, 2 Tbsp Corn starch dissolved in a little water, butter the size of a walnut. Cook all together until mixture thickens, and then beat until smooth. Spread on top and sides of roll.

Mrs. Ed Alseike, Bruce, S. Dak.
Great-Grandmother of CCHS student

"Almond Cake
1 pound almonds, 1 pound pulverized sugar,
1 dozen of eggs, ½ cup of flour; stir one hour."

"Bazaar Kochbuch", Chicago, 1892
CARAMEL CAKE

2 cups light brown sugar
1/2 cup butter or margarine
2 eggs, separated, with whites beaten stiff
1 cup buttermilk
1 tsp soda in the last 1/4 cup buttermilk
1 tsp cocoa (make paste) in a little hot water
2 cups sifted flour
1/2 tsp salt
1 tsp vanilla
Mix in order given, and fold in egg whites last.
Bake at 350° in large pan, 35 or 40 minutes.

Frosting:

1 cup brown sugar
1 cup white sugar
2/3 cup half-and-half
Pinch soda
2 Tbsp butter

Mix, and cook in saucepan as fudge, until it reaches soft-ball stage. Add 1 Tbsp butter and let cool. Beat until ready to spread, adding a pinch of salt and 1 Tbsp rum or rum flavoring.

"This is a delicious cake from the days before mixes. It may sound complicated, but isn't. Delicious! I wouldn't suggest any other frosting."

Evelyn Nichol

"A delightful flavoring for cake is obtained by placing a geranium leaf in the bottom of a cake-tin and pouring the cake over it."

Pictorial Review, 1920
ARLETTE'S ONE CRUST RAISIN PIE

1 cup raisins
2/3 cup sugar
1/2 cup water
Pinch of salt
2 Tbsp cornstarch mixed with the sugar
2 eggs, separated
1/2 cup cream

Bring to a boil the sugar, raisins, cornstarch and water, then mix in cream, salt, and yolks of eggs. Cook until thick. Pour into baked pie shell, and cover with meringue made from egg whites.

Ruth Tuttle

NORWEGIAN PRUNE PIE

1 pound prunes, soaked 8 hours in 2 1/2 cups water
2 cups sugar 1/4 tsp salt
1 Tbsp lemon juice 1/2 tsp cinnamon
2/3 cup cornstarch 1 cup chopped nuts
2 cups water

Cook prunes in water, 25 minutes slowly. Add sugar, and lemon juice. Mix cornstarch with 1/2 cup water, add to prunes along with salt and cinnamon. Cook 10 minutes until stiff. Add heaping Tbsp butter and beat. Add nuts and cool. Spoon into baked shell. Without shell, can be served as pudding.

Grace Fishback's Mother, Mrs. Stene

"The flavor of cod-liver oil may be changed to the delightful one of fresh oyster, if the patient will drink a large glass of water poured from a vessel in which nails have been allowed to rust."

White House Cook Book, about 1895
RHUBARB MERINGUE PIE

Filling: 1 whole egg and 2 egg yolks
         2 egg whites, set aside
         1 cup sugar
         1 Tbsp flour
         Pinch salt
         1 1/2 cups rhubarb cut fine
         1 tsp vanilla

Beat eggs slightly, add sugar and flour and salt (which have been mixed together), then rhubarb and vanilla. Place in unbaked pie shell and bake 5 or 10 minutes at 375° then at 325° for about 25 minutes until center is set. Remove from oven, cover with meringue.

Meringue: Beat egg whites quite stiff, beat in 6 Tbsp sugar. Cover whole pie. Bake 8 minutes until golden.

Loucille Howalt

GRANDMOTHER DINNEEN'S VINEGAR PIE

Beat 1 egg yolk and 1 cup sugar. Add 1 Tbsp flour and 2 Tbsp vinegar. Beat again. Add 1 tsp lemon extract and a pinch salt. Beat. Add 1 cup boiling water slowly. Cook all together until thick, stirring constantly. Pour into baked pie crust. Cover with egg frosting (meringue) and put into medium oven to brown.

"All the adults loved this pie, but the name scared us kids away."

Rita Anton
HOOSIER LEMON PIE

This pie was a prize-winner at the Indiana State Fair of 1908.

1 1/2 cups soft bread crumbs
2 Tbsp sweet butter
1 cup boiling water
1 cup white sugar
2 Tbsp flour (fine grind)
3 Tbsp lemon juice
3 eggs
Grated rind of 1 lemon

To make crust, break bread into small crumbly pieces, and add butter. Pour boiling water over them and let stand until soft. In a piepan, form a crust. Mix together flour and sugar. Separate eggs. Beat yolks and mix into flour and sugar. Add lemon juice and rind. Pour into crust, and bake in moderate oven. When filling is set, and done, cover with meringue, pile on pie, and return to oven to brown to a golden color. To make meringue,—beat egg whites, and as they begin to get stiff, slowly add, while beating, 3 Tbsp sugar.

Submitted by Ella "Pete" Reagan
HEIRLOOM CHOCOLATE PIE

1 1/2 cups sugar  3 eggs separated
2 HEAPING Tbsp flour  1 Tbsp butter
2 rounding Tbsp cocoa  Baked pie shell
1 1/2 cups milk  
Mix sugar, flour, cocoa well. Pour over them milk that has been scalded. Add egg yolks, slightly beaten, and mix well. Cook until thickened. Add butter, let cool. Pour into baked shell, top with meringue and brown 8 minutes in 400° oven.
Meringue: 3 egg white, 1/4 tsp cream of tartar, 6 Tbsp sugar, 1/2 tsp vanilla. Beat whites, fold in rest of ingredients.

Betsy Evans' family

STRAWBERRY PIE

Crush 1 cup berries. Put in cup measure, and fill up with water. Put in saucepan with 1 cup sugar, 2 rounding Tbsp cornstarch, a little red coloring and 1 Tbsp butter. Cook until thick, stirring constantly. Pour half of this in baked pie shell. Add 1 cup whole berries, then pour the other half of cooked mixture over top. Cool. Serve with whipped cream.

Connie Limpo’s Mother
WINIFRED'S CRUSTLESS DATE PIE

Bake this in a pie pan or a 9" by 9" square pan.

1 cup dates chopped
1 cup nuts chopped (preferably pecans)
3 eggs well beaten
3/4 cup sugar, mixed with 1 tsp baking powder
1 tsp vanilla
Mix all ingredients in order given. Put into buttered pan and bake 1/2 hour at 350°. Cut when cold and serve with whipped cream or ice cream.

Eunie Hansen

NEVER-FAIL PIE CRUST

1/2 cup lard (may be partly butter)
1/4 cup boiling water, poured over lard until soft and smooth
Sift in 1 1/2 cups flour with 1/4 tsp salt, and 1/2 tsp cream of tartar. Blend with fork. Makes two crusts, which will be tender.

Loucille Howalt's Grandmother

CHOCOLATE PIE

Yolks of 3 eggs
Butter, the size of an egg
2 Tbsp flour
3 Tbsp cocoa
1 cup milk
1 cup sugar
Heat milk and butter in double boiler. Mix sugar, flour and cocoa in bowl. Add beaten egg yolks, then stir mixture into hot milk. Cook, stirring constantly, until quite thick. Pour into 9-inch baked pie shell. Cover with meringue, being careful to cover entire surface of filling. Bake at 350° until golden brown. "Delicious. Used by my mother's family since the late 1800's."

Irene Fisher Coon
CUTTER SUGAR COOKIES

4 cups sifted cake flour
2 tsp baking powder
1/2 tsp salt

Sift these ingredients together. Cream 2/3 cup Crisco and 1 1/2 cups sugar. Add 2 eggs. Add 1 tsp vanilla and 4 tsp milk alternately with flour mixture. Chill dough. Roll out on board, using powdered sugar instead of flour on board and rolling pin. Cut into rounds. Bake at 400° for 6 minutes. Watch closely for brownness, depending on whether you want to decorate them for holiday cookies.

Lois Anderson

PEANUT BARS

Beat 3 eggs five minutes. Add 1 cup sugar. Beat 3 minutes. Add 1 cup flour, and 2 tsp baking powder, and beat 2 minutes. Add 1 cup flour alternately with 1 cup water. Add 1 tsp vanilla. Bake for about 25 to 30 minutes at 350° in a greased and floured baking sheet or jelly-roll pan. Cut into 1-inch by 3-inch bars. When cool, frost all sides with a medium-thin powdered-sugar frosting. Roll in ground salted peanuts.

Jeanelle Holmes’ Grandmother Benson

"Do not use hot water or soap in washing linoleum. A mixture of half milk and half water gives a glossy look."

First Presbyterian’s 1922 Cookbook
EASY FILLED DROPS

1 cup soft shortening
2 cups brown sugar
2 eggs
½ cup water, sour milk or buttermilk
1 tsp vanilla
3½ cups flour
1 tsp salt
1 tsp soda
1/8 tsp cinnamon

Mix ingredients in order given. Drop from teaspoon onto ungreased cookie sheet. Place ½ tsp filling on dough, cover with ½ tsp dough. Bake 10 to 12 minutes at 400°. Makes five to six dozen.

Date filling:

2 cups dates, cut small
3/4 cup sugar
¼ cup water
Cook until thick, then add ½ cup chopped nuts.

Hazel O'Connor

BATTER BALLS, 1905

1 egg
½ cup granulated sugar
½ cup sweet milk
Grated rind of 1 large orange
1¼ cups flour
1 tsp baking powder, added to flour
1 cup raisins (each cut into four pieces)
Before cutting, soak raisins in hot water, then drain. Combine all ingredients. Into hot lard or cooking oil, drop ½ tsp at a time, turning as soon as they come to the top, and keep turning until cooked. Drain on brown paper. Next day roll in sugar.

Elida Gregg's Mother, Mrs. C.O. Bailey
JIM JAMS

1 cup shortening 1 tsp vanilla
1 cup sugar 2 tsp baking soda
2 eggs 3 tsp hot water
½ cup molasses 3¾ to 4 cups flour

Put dough in sprit iron, using the flat disc.
Make desired length and when cool, put two cookies
together with powdered sugar frosting.

Mrs. Burton Ode

CHOCOLATE PIXIES

Sift: 2 cups flour
2 tsp baking powder
½ tsp salt

Melt over low heat: ¼ cup butter
4 squares unsweetened chocolate

Cool chocolate mixture. Blend in 2 cups
sugar and four eggs, one at a time. Add ½
cup black walnuts and dry ingredients. Mix
well. Chill 15 minutes. Shape into balls.
Place on greased cookie sheet three inches
apart. Bake at 300° for 18 minutes. Cool.
Roll in powdered sugar.

Sally Ensberg
OATMEAL SALTIES

1 cup shortening
1 cup white sugar
Cream these together, then add one beaten egg, and one tsp vanilla.

Sift together:  
1 1/2 cup flour
1/2 tsp salt
1/2 tsp soda
1/2 tsp baking powder

Add this to first mixture, then add three cups quick oatmeal. Roll dough out thin. Cut into two-inch squares. Place on greased cookie sheet, and sprinkle lightly with salt. Bake at 375° until light brown.

Wanda Wilson’s sister-in-law, N. Rector

Modern Method: Pack dough into margarine cartons. Freeze. Take out when needed, thaw a little, slice into 1/4 inch slices, sprinkle with salt and bake.

OATMEAL COOKIES

2 cups oatmeal 1/2 tsp salt
2 cups flour 1 tsp baking soda (in the flour)
2 cups white sugar

Mix dry ingredients, add 3/4 cup melted shortening and two eggs. Mix well. Add one cup ground raisins, 1 cup nuts, and one tsp lemon extract. Roll out 1/4 inch thick with small cutter. Bake at 350°.

Mrs. Edgar Knowles, 1920
TEXAS ICE BOX COOKIES

1/2 cup shortening  2 beaten eggs
1/2 cup butter     2 1/2 cups flour
2 1/2 cups brown sugar 1/4 tsp salt
1/2 tsp soda       1 cup chopped nuts

Cream shortening, butter and sugar. Add eggs well beaten. Add flour sifted with soda and salt. Add nuts. Drop from teaspoon or roll in waxed paper. Store in ice-box, slicing cookies off to bake as you need them. Bake at 350° for 10-12 minutes.

Gloria Evans' Mother

GINGER CREAMS

1 cup shortening
1 cup sugar
2 well-beaten eggs
2 cups sour cream
3 scant tps baking soda
1 cup molasses (dark)

Beat these ingredients together and let stand while preparing the following:

4 1/2 cups flour
1 tsp soda
1 tsp ginger
1 tsp cinnamon

Add this to the above mixture and work together with large spoon or your hands. Roll out—not too thin—on floured board. Cut with large round cutter; at least three inches across. Bake at 325° to 350° for about 12 minutes. Frost with powdered sugar frosting. "These large cookies are very light in texture. Excellent for lunch boxes and after-school snacks. They were a favorite when I was a child, and then of my four children."

Betty Davis
ORANGE DROP COOKIES

1 1/2 cups brown sugar
1 cup shortening
2 eggs
1 cup sour milk, mixed with 1 tsp soda
1 tsp salt
3 cups flour
2 tsp baking powder
1 tsp grated orange rind
1 tsp vanilla

Cream first three ingredients. Sift flour, baking powder, and salt. Add alternately with liquid. Fold in orange rind and vanilla. Drop from teaspoon to a greased cookie sheet. Bake at 375° for 10 to 12 minutes. Frost when slightly cooled.

Frosting:
2 cups powdered sugar
2 Tbsp butter
3 Tbsp orange juice
1 tsp grated orange rind

Mix well.

GRANDMOTHER'S OATMEAL COOKIES

1 cup butter
2 cups oatmeal
2 cups flour
2 eggs well beaten
1 tsp soda in flour
2 cups brown sugar
1 cup raisins, cooked in a little water for a few minutes to plump them up; then drained.
3/4 tsp salt

Cream sugar and butter. Add flour. Mix well. Add raisins, oatmeal and eggs. Spoon onto cookie sheet, pat down to flatten before baking. Bake at 375° for about 10 minutes or until lightly brown.

A favorite of the Reardon Family.
CALLA LILIES

A very old recipe. First requirement: explore junk shops until you have collected a dozen or more china saucers.

3 eggs  3 Tbsp water
1 cup sugar  ½ tsp vanilla
1 cup flour  salt
2 tsp baking powder

Mix all ingredients into batter. Put one Tbsp in each greased saucer and bake at 375° until edges are golden. While hot, roll immediately into calla lily shape and fasten with toothpick. When cool, fill inside with whipped cream and add long, thin slice of fresh or candied orange or lemon peel. Makes 20 to 24 calla lilies.

Mrs. Leona Atkinson's Mother

SNICKERDOODLES

½ cup soft butter  1 tsp cream of tartar
3/4 cup sugar  ½ tsp soda
1 egg  1/8 tsp salt
1 1/3 cups flour

Heat oven to very hot for at least 15 minutes before you start to mix. Mix butter, sugar, and egg until smooth. Sift rest of ingredients together four times; then stir into butter mixture. Roll into balls and roll in mixture of 1 Tbsp sugar and 1 Tbsp cinnamon. Place on cookie sheet two inches apart. Bake 8 to 10 minutes until lightly browned but still soft. They will puff up, then will flatten out.

Mrs. John Shultz' Grandmother Martin
SUGAR COOKIES

1 cup powdered sugar  1 cup oil
1 cup granulated sugar  2 eggs
1 cup butter or margarine  1 tsp vanilla

Beat all together, then add 4 cups and 4 Tbsp sifted flour, 1 tsp salt, 1 tsp soda, 1 tsp cream of tartar. Chill overnight. Form little balls, place on cookie sheet, flatten with glass dipped in sugar. Bake at 375° until lightly browned.

Mary Beth Larsen

ANGEL CRISPS

1/2 cup white sugar  1 tsp vanilla
1/2 cup brown sugar  1/2 tsp salt
1 cup shortening (part butter)  1 tsp soda
1 egg  1 tsp cream of tartar
2 cups sifted flour

Mix all ingredients. Roll into small balls and dip in water, then in white sugar. Bake at 375°. If you wish, press a half pecan into top before baking.

Mrs. Johnny Anderson

"In baking, fresh eggs are as essential as good butter. 'A middling good egg' is generally a bad one."

Ladies' Home Journal, 1930
GAMPY COOKIES

¼ pound butter 1 tsp salt
½ cup brown sugar 1 tsp cinnamon
½ cup white sugar 1 tsp vanilla
1 egg ½ tsp soda soaked in
1 cup oatmeal 2 Tbsp milk
3/4 cup flour ½ cup raisins

Mix butter and sugars, then add egg. Mix dry ingredients together and add alternately with soda and milk. Add vanilla and raisins. Bake at 375° for 8 to 10 minutes. "Here's an old family recipe started by accident which made a big hit, about 1930. Ever since my father requested one with breakfast every day. It was an oatmeal cookie recipe, thick and soft, but the mistake of less flour, and substituting part brown sugar turned out a gooey flat cookie with crispy edges, which appealed to all the family, including our children. For all the past years, we have called these 'Gampy Cookies' after my father."

Kathy Everist

ROCKS

1½ cups light brown sugar ½ tsp salt
3 beaten eggs 1 cup nutmeats
1 tsp soda mixed in (walnuts or pecans)
2 Tbsp molasses 1 cup butter
1 tsp cinnamon 3 cups sifted flour
¼ tsp cloves 1 cup cut up dates
(or raisins)

Cream butter and sugar, add eggs, then add molasses mixture and mixed dry ingredients. Drop rounded teaspoonful of batter to greased cookie sheet. Bake at 350°.

Mrs. Goodwin Erickson
LACE COOKIES

2 cups brown sugar
\( \frac{1}{2} \) cup butter
2 Tbsp cold water
1 cup flour
1 cup nut meats
Vanilla

Mix all together and roll in small balls. Bake in a hot oven for a very few minutes. (This old recipe probably meant about 425\(^\circ\) for five minutes. The cookies are paper-thin and full of holes--like lace.)

_Dorothy Woods_

LOVELY COOKIES

1 cup butter
\( \frac{1}{2} \) tsp soda
\( \frac{1}{2} \) tsp Royal baking powder
3 cups flour
3 eggs
1 cup sugar
1 tsp vanilla

Work well with hands. Beat eggs and sugar; add vanilla. Mix all together. Roll very thin, cut and bake quickly. Makes 10 dozen in about two hours' time.

_Mrs. O. F. Lindgren_
_in a 1932 cookbook_

"A popular mixture of coffee for boarding-houses is one-fourth Java, one-fourth chicory, and one-half Rio, mixed and ground together. Very good, too."

_1910 Cookbook_
GRANDMA'S FINGER COOKIES

1 cup butter or shortening 2 Tbsp cold water
7 Tbsp sugar 2 cups flour
1 tsp vanilla 1 cup pecans or
1 pinch salt walnuts, cut fine

Combine all ingredients. Pinch off piece of
dough and roll in shape of finger, then bend
the ends to form partial circle. Bake at 350°.
When cool, roll in sugar.

Sylva Elmen

SOUTHERN SHORTBREAD

¼ pound real butter 2 cups flour
7 Tbsp shortening Sugar
¼ cup powdered sugar Nutmeg
¼ cup brown sugar

Cream butter and shortening with sugar. Work
in sifted flour. Roll about ¼ inch thick.
Cut in shapes or sticks. Sprinkle with
granulated sugar and nutmeg. Bake on an
ungreased cookie sheet at 350° until light
brown. Makes 3 to 3½ dozen.

Spud Hall
OLD FASHIONED SPRITZ COOKIES

1½ cups butter
1 egg yolk
1 cup sifted powdered sugar
1½ cups pastry flour, sifted
1 cup bread flour, sifted

Combine until smooth. Use in cookie press.
Bake cookies at 350° until edges are golden.

Alice Jennewine

LEBUCHEK HEARTS

3/4 cup honey
2/3 cup brown sugar
1 tsp lemon peel
1/4 cup margarine
2 eggs

1/2 tsp soda
1/4 tsp salt
3-3/4 cups flour
1/2 cup ground almonds

Blend dry ingredients and mix into egg batter.
Chill dough. Roll. Cut into 12 to 15 large hearts. Brush with egg yolk. Bake at 350°
12 to 15 minutes.

Lenore Haber's Anderson Family

DANISH KLYNER

1 cup sugar
1 tsp vanilla
6 egg yolks beaten very light

1 cup cream
4 cups flour, or less

Mix ingredients well, then roll out on floured board about the thickness as for doughnuts.
Cut in strips 2 1/2 inches by 1 inch. Now slit a hole in center and draw one end through it.
Fry in deep fat until browned. Drain. Roll in powdered sugar if you wish.

Fran Mikkelson
GINGER COOKIES

This family recipe is over 60 years old.

1 cup shortening
2 cups brown sugar
2 eggs
4 cups flour
1 tsp baking powder
½ tsp salt

3 Tbsp milk
1/2 cup molasses with 1 tsp baking soda in it
2 tsp cinnamon
1 tsp cloves
1 tsp ginger


Frost with powdered sugar icing.

Dorothy Owen

MILLION DOLLAR COOKIES

1 cup margarine
½ cup sugar, brown
½ cup white sugar
1 egg

¼ tsp salt
1 tsp vanilla
¼ tsp baking soda
2 cups flour

Mix all ingredients. Chill. Roll into small balls. Place on cookie sheet. Flatten with glass dipped in sugar. Bake at 350° for 10 or 12 minutes.

Blanche Antritter

WHITE SUGAR COOKIES

3 cups flour
½ tsp salt
1 tsp cream of tartar
1 tsp soda

Sift above ingredients. Cut 1 cup butter into mixture so lumps are pea-size. Beat in a separate bowl: 2 eggs, 1 cup sugar and 1 tsp vanilla. Add to dry mixture. Roll thin and cut into rounds. Bake at 350° for about 10 minutes.

Sally Clayton
DATE BARS

3 eggs
1 1/2 cups brown sugar
3/4 cup flour
3/4 tsp baking powder
1 cup nuts
1/2 cup dates

Beat the eggs until light and fluffy. Add sugar and beat well. Add flour sifted with baking powder, then add nuts and dates. Bake in a 9" x 13" pan from 20 to 30 minutes at 375°. This World War II recipe requires no shortening.

Elinore Eccarius

FRUIT COOKIES

This World War II recipe uses very little sugar.

1 cup shortening
1/2 cup sugar
2 eggs

Beat these three ingredients well.

Juice of one lemon
1/2 tsp soda

Stir these two well and stir into first mixture. Add two small cans fruit and peels, and 2 1/2 cups flour. Drop from teaspoon onto cookie sheet. Top each cookie with walnut half. Bake at 350° for about 10 minutes until light brown.

Elinore Eccarius
CARAMELS

A Christmas tradition dating back to the days when "glucose" was used instead of "Karo syrup."

2 cups sugar  
2 cups cream  
1/2 cup butter  
3/4 cup glucose (Karo)  
1 tsp vanilla  
Nuts

Start cooking in saucepan over low heat. Takes hours to cook. Stir often. Test by dropping in cold water, until desired consistency. May be made soft, medium or brittle.

Jean Bailey's Great-Grandmother

ORANGE PEEL CANDY

Cut orange peels in long slices and soak them in fresh cold water for 3 or 4 days, changing the water every day to take bitter taste away. Drain them and put them to boil with water and POWDERED sugar (twice as much sugar as water) until they commence to candy or get "pully." Then take each piece out on a fork and roll it in granulated sugar until both sides are well covered.

1895 Recipe from Maurine Benz's Mother

BEEF FUDGE

2 cups white sugar  
1/2 cup cooked beef  
1 cup brown sugar  
3 Tbsp butter  
1/2 cup corn syrup  
2 ounces unsweetened  
1/2 cup milk chocolate  
1 tsp vanilla  
Walnuts


Mrs. Ralph Bos
POPCORN BALLS

Syrup: 1 cup sugar
1/3 cup water
1/3 cup white corn syrup
Vanilla
Salt
Coloring, if desired
Cook until syrup crackles in cold water, then remove from heat and add 1/4 cup butter. Pour syrup over popcorn and form into balls.

Evva Graff

BUTTERSCOTCH CANDY

1 cup sugar 1/2 cup white syrup
1 Tbsp vinegar 1 Tbsp water
Cook all ingredients together until a drop forms a hard brittle ball in cold water. Drop from tip of a teaspoon on a buttered platter to make round pieces.

Jeanie Morrison's Father

DATE LOAF CANDY

2 cups sugar 1 1/2 cups chopped dates
2/3 cup sweet milk 1 1/2 cups chopped pecans
1 Tbsp butter

Boil sugar and milk together until a soft ball is formed when a drop falls into cold water. Add butter, and let cool until lukewarm. Beat, then add dates and nuts. Mix well. Shape into a long roll. Wrap in a damp cheesecloth, and place in ice-box. When firm cut in slices.

Jeanie Morrison's Mother
CARAMELS

1 can Eagle Brand condensed milk
2 cups brown sugar
3/4 cup light corn syrup
1/2 cup butter
1/2 tsp salt

Mix all together. Put in saucepan, and cook, stirring constantly until 240° on candy thermometer. Remove from heat and stir in 1/2 cup chopped nuts and 1/2 tsp vanilla. Pour into a greased 8" by 8" pan. When cold, cut into squares.

Keel Coddington

APPLES


Ella "Pete" Reagan

WALNUT CANDY
(or use peanuts, if you prefer)

3 cups sugar
1 cup hot water
1 cup glucose (Karo)

Boil ingredients together without stirring until waxy when dropped in cold water. Add 1 cup chopped nuts. Beat until candy is white. Pour into shallow pan before it hardens.

Orpha Weber's Mother
Pickles and Preserves
CUCUMBER RELISH

6 6-inch cucumbers, unpeeled. Grind and drain
2 1/2 cups coarsely ground onions
1 Tbsp salt
1 tsp tumeric
1 1/2 cups sugar
3 tsp mustard seed
1 tsp celery seed
2 cups white vinegar
1/4 to 1/2 tsp green coloring
There should be 5 cups of vegetables.
Mix them well in an earthen bowl and
let stand one hour. Drain well. Add rest
of ingredients and cook over low heat for
1 hour, stirring often. Seal in sterilized
jars.

Freda Lemke

DILL RELISH

12 dill pickles, cut crosswise into 1/4-inch
slices
1 can pimientos
1 cup dill juice
1/2 cup vinegar
1 cup brown sugar
Put layers of pickles dotted with pimiento
into a small stoneware jar. Cover with juice,
vinegar, sugar and juice from pimiento can.
Let stand several days before using.

Margaret Witte

"Mustard as a condiment is held in high favor,
and can be freely used without injury to the
digestive organs. It really aids digestion."

Very old Chicago cookbook
**AUNT ELIZABETH'S PLUM GUMBO**

Wash 5 pounds blue plums. Pit and cut into pieces. Chop 1 and 1/2 pounds seedless raisins. Wash 3 large oranges and cut in thin slices crosswise, removing seeds. Put prepared fruit in large kettle. Add 5 pounds sugar. Bring to the boiling point and let simmer until the consistency of marmalade. Fill sterilized glasses and seal with paraffin. "Aunt Elizabeth had a sweet tooth, and this is one of her sweetest solutions!"

Charlette Van de Waa

**SLICED SWEET PICKLES**

Cut a large kettle-full of small cucumbers very fine. Do not peel. Let stand in cold salt water for 2 hours. Drain. Add:

- 2 cups sugar
- 1 cup vinegar
- 1 Tbsp mustard seed
- 1 Tbsp celery seed
- Dash salt
- 1 glass pimentoes cut fine

Bring to a boil and cook for two minutes after boiling. Seal in sterilized jars.

Dorothy Burns' Mother
RHUBARB MARMALADE

2 quarts rhubarb cut small
6 cups sugar
1 pound raisins
2 oranges -- juice and rind
1 lemon -- juice and rind
1 package figs
1 cup walnut meats
Grind raisins, figs, oranges, lemon and nuts. Mix with sugar and rhubarb. Cook over low heat until thick.
Put in sterilized jars and seal.

Dorothy Burns' Mother

ORANGE RHUBARB CONSERVE

5 pounds rhubarb sugar
1 dozen oranges
Peel oranges and put peel through meat grinder. Cover with water, and cook 1/2 hour. Slice oranges, add to cut-up rhubarb and weigh. Add sugar of equal weight. Pour orange peel and juice over all and cook until done. Pour into hot sterilized jars and seal.

Marian Chamberlain

CATSUP

1 gallon cooked tomatoes 2 tsp cinnamon
2 large onions 1 or 2 stalks celery
(cut into quarters) 1 or 2 slices green pepper
5 Tbsp salt
2 Tbsp black pepper 1 1/2 pints vinegar
1 1/2 tsp ground cloves 1 garlic clove
Mix together and cook slowly until mixture thickens, stirring often. Strain and bottle.

Note: You may add to this 1 bottle of Heinz 57 and 1 bottle catsup.

Bev Friedhoff's Grandmother
CRANBERRY JELL

1 pound cranberries, not too ripe
2 cups water
Rinse cranberries; discard any mushy ones.
Cook in water until tender. Sieve through
food mill. Measure. Bring to boil, then take
off heat. Add equal amounts of sugar and
stir until sugar is dissolved. Pour into a
mold. This has a beautiful red color and
fresh flavor.

Astrid Stoakes

JEWELED CRANBERRIES

This is an old "Bea Baxter" recipe. Remember
her from early radio broadcasts?

1 pound cranberries
2 cups sugar - dissolved in 1 cup water
Put cranberries in shallow baking dish.
Add solution of sugar-water. Bake 1 hour or
less in 350° oven (or 325° if baked in
glass). Cool but don't stir, or touch while
warm.

Mrs. Gust Egge

A layer of absorbent cotton in the mouth of
fruit cans is an excellent preventive against
mold. If mold should form, it will cling to
the cotton and leave the fruit clean."

"Household Discoveries", 1908
CHILI SAUCE

This delicious recipe came from Yankton in 1900

1 peck tomatoes, cut up coarsely
6 red peppers
6 large onions
3 cups sugar
1/4 cup salt (scant)
3 tsp cinnamon and cloves
2 tsp nutmeg and ginger
3 pints vinegar
Mix all together in large kettle, leaving out spices. Boil gently for 3 hours, adding spices for the last hour of cooking.

Maurine Benz

CHICAGO RELISH

Take a peck of ripe tomatoes, peel, cut up in small pieces and drain for 2 hours. Add after draining: 2 cups chopped onions
2 cups chopped celery
4 red peppers, chopped
4 green peppers, chopped
1/2 cup salt
1/2 cup mustard seed
2 cups sugar
3 cups vinegar
Seal in jars, and keep in cool place. Makes 8 quarts.

Loretta Bradfelt's Mother, Alice Brown

FAMILY FAVORITE PICKLES

4 cups sugar 1 and 1/3 tsp tumeric
4 cups vinegar 1 and 1/3 tsp celery seed
1/2 cup pickling salt 1 and 1/3 tsp mustard seed
Mix together and put into gallon jar. Add 3 sliced onions. Fill jar with cucumbers. Refrigerate 5 days. Transfer to several small jars. Keep refrigerated.

Mrs. Lloyd Batchelder
HOME-MADE MUSTARD

1 cup vinegar
1 can (2 ounces) dry mustard
Mix and let stand 3 or 4 hours, no longer.
3/4 cup sugar
1 tsp flour
Dash salt
Mix sugar, flour and salt and add to 2 beaten eggs. Add to vinegar and mustard and cook slowly, stirring constantly, until thick.

"An old favorite among family and friends. Delicious with ham,—also makes a great dip for pretzels."

Bert Borcherding

CUCUMBER GARNISH

Slice 2 cucumbers and 2 small onions. Sprinkle with salt. Let stand for 1/2 hour. In a quart jar place:
1 cup white vinegar
1 cup sugar
1 tsp caraway seed
Stir until dissolved.
Rinse cucumber-onion mixture well, and put in jar. Chill until ready to use.

Jan DeWitt

MOTHER'S AMBER MARMALADE

Cut up 1 orange, 1 grapefruit and 1 lemon. Remove only the membrane of the grapefruit; and the seeds. Add 3 times as much water as fruit. Let stand overnight. Then add equal quantity of sugar and boil until jellied. Always use cane sugar.

Clara Brewer
APPLE DILL RELISH

3 tart apples chopped
2 large dill pickles, chopped
1 onion, chopped
Sugar
Vinegar
Mix ingredients well, put in covered casserole and chill overnight. Especially good served with baked beans.

Margaret Witte

CORN SALAD

18 ears sweet corn, cut from cob
4 onions
2 ounces mustard
1 cabbage, chopped
1/2 cup salt
2 red peppers
4 cups sugar
Vinegar to cover
Boil all together until cooked. Put in sterilized jars, and seal.

A Luverne, Minnesota Cookbook, 1912

RED PEPPER JELL

Use 10 sweet red peppers and 1 hot red pepper. Remove seeds and put peppers through food grinder. Add 5 1/2 cups sugar, 1 1/2 cups cider vinegar, 1 stick cinnamon. Boil hard for 5 minutes. Remove from heat and let stand 20 minutes. Put back on range and boil hard for 2 minutes, stirring in 1/2 cup lemon juice. Remove from heat. Stir in 1 bottle liquid pectin and stir for 5 minutes. Put in sterilized glasses with a stick of cinnamon in each glass. Let stand for 2 weeks before using.
GRANDMOTHER'S STRAWBERRY JAM

Wash and stem ripe berries. Do not crush. Measure 3 cups berries into heavy wide pan. Add 3 cups granulated sugar. Pour in center of pan in cone-shape. Put over medium heat. When berries begin to bubble around the edge, begin timing of 20 minutes. Remove from heat, cool overnight, uncovered. In morning, seal in sterilized jars. Berries will be whole and plump. Do not cook more than 3 cups at a time, although several preparations may be poured together to cool.

Mary Stahmann

COMPANY-BEST PICKLES

20 slicing cucumbers, scrubbed well and put in enamel canner or large crock. Pour boiling water over, to cover all cucumbers. Do this each morning for 4 days, draining and rinsing off scum each day. On the 5th day, slice in 1-inch chunks and put in crock. Pour boiling hot brine over all to cover. (Weight them down with a plate).

Brine: 8 cups sugar
      2 Tbsp pickling spice
      5 tsp salt
      4 cups vinegar

Boil brine for 5 minutes

On the 7th, 8th, 9th, or 10th day (or when convenient) boil pickles in brine and continue to boil for 5 minutes. Seal in HOT sterilized jars. You may find you need to double the amount of brine.

Barbara Mehrens
OLD FASHIONED CRANBERRY SAUCE

Boil 2 cups sugar and 2 cups water for 5 minutes. Add 1 package of cranberries. Boil without stirring until skins pop open,--about 5 minutes. Remove from heat. Allow to cool in saucepan. Store in refrigerator.

Maud Everitt

MRS. BRADLEY'S REFRIGERATOR PICKLES

Mix together: 4 cups sugar, 4 cups vinegar, \( \frac{1}{2} \) cup pickling salt, 1 and 1/3 tsp turmeric, 1 and 1/3 tsp celery seed, 1 and 1/3 tsp mustard seed.

Slice cucumbers 1/8 inch thick, and mix them with 3 sliced onions. Put into gallon jar, or crock, pour vinegar mixture over all, and cover. Chill 5 days in refrigerator. You can then transfer pickles into small jars, but continue to keep in refrigerator, until serving.

Carol Levinger

"It is the Christian duty of every housemother in this comfort-loving land to provide a commodious, well-appointed kitchen and laundry, where daily household work is done, and clean, airy, comfortable chambers for workers, where they may take rest in sleep when that work is over."

"Marion Harland's Cook Book", undated
Beverages

ICED TEA

Fill a half-gallon jug with cold water. Add 5 or 6 tea bags. Put out in sun and let stand to the color you wish. On a hot day this will take only a few hours.

_Mitzi Russick's Mother, Mrs. Stern_

ICED TEA

2 Tbsp black tea
4 lemons
8 Tbsp sugar
1 quart cold water

Soak tea in water for 12 hours. Strain, add lemon juice and sugar and strain again. Serve with ice.

_An Old Mankato Cookbook_

VERANDA PUNCH

Juice of 3 lemons 1 cup strong tea
Juice of 2 oranges 1 pint gingerale
1/2 cup sugar syrup 1 pint charged water

Mix juices and syrup. Add hot tea. Cool and when ready to serve, add ginger ale and charged water. Thin slices of lemon and orange may be used for garnish.

"Delineator" Magazine, 1930
INEXPENSIVE DRINK

"A very nice cheap drink which may take the place of lemonade and be found fully as healthful is made with one cupful of pure cider vinegar, half a cupful of good molasses, put into one quart pitcher of ice-water. A tablespoonful of ground ginger added makes a healthful beverage."

White House Cook Book, about 1895

MILK PUNCH

One pint of milk made very sweet; a wine-glassful of brandy or rum, well stirred together; grate a little nutmeg over the top of the glasses. Serve with a straw in each glass.

Marianne Nause'd's old cookbook

MEAD

Take of cold water 17 gallons, of white currants, 6 quarts. Ferment. Mix honey, 30 pounds, white tartar in fine powder 3 ounces. Add balm and sweetbriar, each two handsful, white brandy 1 gallon. This will make 18 gallons. If vinous fermentation does not take place in a reasonable time, the contents must be often stirred and the place made warmer.

Very Very Old Recipe
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