1973 Cookbook
The Second Annual Brookings Daily Register Cookbook Contest began with letters to prominent South Dakotans or their wives asking for their favorite recipes. These recipes and pictures of the entrants have been featured daily through the contest.

Next, the contest was announced to readers and entry blanks were provided in editions of the Daily Register. The response was great with 560 recipes entered in the Contest.

Three Judges Chosen
Three judges for the Contest were chosen. These ladies are experienced homemakers and each has certain qualifications for judging the entries.

Mrs. Henry (Irene) Anderson, 806 8th St., has been a resident of Brookings for many years. She spent 22 years working for the Brookings School Lunch program. Mr. and Mrs. Anderson have four children.

Mrs. Esther Farnham, 810 8th St., has been associated with Home Economics since her school days. Mrs. Farnham was with the South Dakota State University Extension Department for 25 years. She also has judged at the State Fair for 4-H and adult exhibits.

Mrs. Allen (Marlene) Westby is the wife of a local optometrist. She is a graduate of SDSU and taught home economics for nine years at Sioux Valley High School in Volga. The Westbys have one son, Todd.

Employees of the Brookings Daily Register also submitted recipes for the Cookbook. These entries are included in the Cookbook but were not eligible for the prizes.

Thanks to all
Much time and hard work was put into this year's Cookbook Contest. The editor would like to thank all those who submitted their favorite recipes.

Readers can be sure that meals in the Brookings area will be enhanced by the new favorites the Cookbook supplies.

Cathy Just, Cookbook editor

Mrs. Henry Anderson, Mrs. Esther Farnham, and Mrs. Allen Westby

Chicken Salad wins Grand Prize

Mrs. Dick Mulhair, 410 7th Ave., was the Grand Prize Winner of the Daily Register Cookbook Contest. Mrs. Mulhair's entry was Chicken Salad Mold Deluxe. She said she entered this particular dish because "It's different." The recipe has been in the Mulhair family for years, Mrs. Mulhair said. She suggested the recipe for bridge parties and luncheons.

CHICKEN SALAD MOLD DELUXE
Dissolve 2 packages (3 oz.) lemon Jell-o with 2 cups boiling water. Cool until starts to thicken. Cream 1 lb. package cream cheese with milk. Whip 2 cups cream, add cheese, then all ingredients to mixture. Add 1 1/2 cups chopped celery and 1 cup sliced stuffed olives. Pour in oiled 9 by 13 inch pan or mold. Chill until firm.

Topping
1 pint mayonnaise
1/2 cups diced chicken
1 2oz. jar pimientos, diced
1/2 tsp. lemon juice
A little onion juice may be added
Cut jello, place on lettuce, spoon on topping.
Serves 8-12.
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Also HOWARD — ALEXANDRIA
Main Courses & Casseroles

Elmira Bulen wins with Corn Beef dish

**CORN BEEF HOT DISH**

Drain 2 No. 2 can of asparagus 1 can corn beef, cut up fine mushrooms if you desire 1 can pimientos

Make a white sauce of: 3 tbsp. butter 3 tbsp. flour 3 cups milk

After this is cooked add one of corn beef soup and stir over heat until dissolved. Then cut up one-half pound of Velveeta cheese into this sauce and turn off heat as it will dissolve without the heat on.

Grease a good-sized cake pan or casserole and put layers of creamed meat, corn beef, asparagus, etc. and over this pour the sauce. Top with crushed potato chips. Bake at 350 degrees for 40-50 minutes. Serves about 15. May cut recipe in two for 8 people.

Elmira O. Bolen, 1207 N. Main, was the winner this year in the Main Dish and Sauce contest. Mrs. Bolen said she has used the recipe for about five years. The hot dish is used for a large group but may be cut in half for family use, she said. The winner said she “guaranteed” this casserole.

**QUICK AND EASY CASEROLE**

1 pkg. macaroni and cheese dinner

1 can cream of mushroom soup

1 can cream of celery soup

1 C. milk

Brown beef and onion. Place in casserole with soup and milk. Mix and bake at 350 degrees for 1 1/4 hour.

Mrs. Betty Evanoff

1187 Vine St.

**CHICKEN SUPREME**

8 chicken breasts or 1 fryer cut into serving pieces

1 can cream of chicken soup

1 can cream of celery soup

1 C. milk

Brown beef and onion. Place in casserole with soup and milk. Mix and bake at 350 degrees for 1 1/4 hours.

Mrs. Betty Evanoff

1187 Vine St.

**MINESTRONE HOT DISH**

1 lb. ground beef

1 C. sliced potatoes

1 can cream mushroom soup

1 can minestrone soup

1 C. milk

Brown beef and onion. Place in casserole with soup and milk. Mix and bake at 350 degrees for 1 1/4 hour.

Mrs. Lyle Chapman

215 E. Puna Ave., 

Volga

**MAMA MAIN DISH**

1 can tuna

1 small loaf cornbread

Brown in butter and add:

1 C. tuna

1/2 C. milk

Mix and bake at 350 degrees.

Mrs. Mary Jane Thorne

Mediawilor’s Villa no. 7

**HOT SPICY MEATBALLS**

1/4 lb. ground beef

1/4 C. bread crumbs

1/4 tsp. minced onions

1/4 tsp. prepared horseradish

3 drops Tabasco sauce

2 tbsp. beaten, and a mixture of salt and pepper

Shape the ingredients into tiny meatballs. Brown in butter, When the meatballs are done, pour off excess fat and add:

1/4 C. ketchup

1/4 C. water

1/4 C. vinegar

1 tbsp. brown sugar

1 tbsp. minced onions

1/4 tsp. salt

1 tsp. dry mustard

1/4 tsp. pepper

3 drops Tabasco sauce a dash of cayenne pepper

Simmer meatballs in sauce for 15 minutes. Serve over noodles.

Cathy Sillas

311 11th Ave.
LASAGNE PASTO
Brown together:
3 lbs. ground beef
1 tbsp. chopped onion
2 large garlic cloves
2 tsp. oregano
Add:
2 cans tomato soup
½ C. water
2 tsp. salt
Simmmer for one half hour
Cook: 1 large pkg. lasagne noodles, drain in large oblong cake pan or lasagne pan arrange alternate layers of noodles, meat, sauce, monarell cheese (3 pkgs.) and Parmesan cheese.

Bake: 350 degrees for one hour. Let stand for five minutes before cutting into squares. Serves 10.

Mrs. Jolm-Panoas
1277 6th Ave.

BAKED CHICKEN DELIGHT
6 slices of bread (cut crusts off, save for top) 4 C. cooked, diced chicken (bite size)
1 C. mushrooms
1 6 oz. can water chestnuts
½ C. mayonnaise
slices of American cheese to cover
2 C. milk
1 tsp. salt
dash pepper
1 C. mushroom soup
(undiluted)
1 C. cream of celery soup
(undiluted)
1 2 oz. jar pimientos (cut fine) butter well 4 1/4″ cake pan. Cover with slices of bread. Top with chicken, mushrooms, browned in butter and sliced water chestnuts. Beat eggs, mayonnaise, milk, salt and pepper lightly over chicken. Layer on slices of cheese to cover pan. Mix soups and cut up pimientos and spoon over top. Cover and refrigerate over night. Bake 1 hour at 350 degrees, uncovered. Add bread crumbs the last 15 minutes. Let stand 10 minutes before serving. Serve with a salad, probably perfection. Serves 6 generously.

Mrs. Walter K. Johansen
72N. 6th St.,
Eateракти, S.D.

BAKED PORK AND VEGETABLES
4 pork steaks
2 Tbsp. salad oil
1 1/2 C. milk
1/2 C. water
1/2 tsp. salt
1/2 tsp. brown sugar
3 small onions, sliced
3 potatoes, sliced
1 can condensed cream of asparagus soup

In skillet brown pork in both sides. Add onion, soup and 1/2 cup water. Simmer 3 minutes. Marinate meat (ribs, roast, etc.). Use sauce to baste meat. May be used for grilled meats or oven-baked. Use on beef or pork.

Mrs. John Parsons
2115 Dordahl Dr.

BAR-B-QUE SAUCE FOR MEAT
4 C. catsup
2 heaping tbsp. brown sugar
1 tbsp. salt
1 tsp. Worcestershire sauce
1 tsp. soy sauce
2 sliced hot peppers and heat. Simmer 3 minutes. Marinate meat (ribs, roast, etc.). Use sauce as basting or done. Use on pork or beef.

Lillian Brown
Arlington, S.D.

CHICKEN-SHAM SUPREME
6 chicken breasts
6 slices boneless ham about 1/4 inch thick
1 pnt dairy sour cream
1 1/4 C. lemon juice
2 tbsp. Worcestershire sauce
2 tsp. paprika
1/4 tsp salt, garlic (optional)
2 tsp. onion salt
1 tsp. celery salt
1/4 tsp. freshly ground black pepper
1 and 1/4 C. dry bread crumbs
1/2 lb. butter (part margarine may be used)
Cut chicken breasts and ham slices in halves. Combine sour cream, lemon juice, Worcestershire sauce and seasonings. Coat chicken with the sour cream mixture and refrigerate overnight.

Roll chicken breasts in crumbs. Place chicken breasts on half slices of ham and arrange in a single layer in shallow baking pan. Melt butter and pour over chicken. Bake in 350 degree oven about 45 minutes or until chicken and ham are tender.

Baste with additional butter during the baking period. Mushroom caps may be baked with chicken, stuffed with any leftover breast meat.

Mrs. Ralph Entwistle
1715 3rd Street

CHICKEN BAKE SUPREME
2 tbsp. catup
1 C. canned tomatoes
2 C. water
1 tsp. salt
2 tsp. chili powder
1 lb. ground beef
1 lb. ground pork
2 tsp. salt
One-third · C. diced green pepper
One-third · C. diced onion
Two-thirds · C. rice
1/4 C. milk
Mix tomatoes, water, 1 tsp. salt and chili powder. Combine remaining ingredients. Shape into small balls. Arrange in tomato sauce. Bake 1 1/2 hours in 350 degree oven.

Mrs. Mark Wubben
Hwy. 71 S., Brookings

SIDES

CHICKEN-FRIED OR BAKED CHICKEN
3 drying chickens, cut up
2 eggs beaten with a fork
1 1/4 C. milk
1/4 C. flour
1/2 tsp. salt
1/4 tsp. dry pepper
1 box instant noodles
You may use 1/2 box of instant noodles
Combine eggs, milk and 1/4 C. flour. Mix together 1/2 C. flour, sesame seeds, salt and pepper. Dip chicken pieces in egg mixture then roll in flour and sesame seed mixture. Deep-fry at 350 degrees until golden brown, 6 portions.

If you prefer, line a 8 by 13 inch pan with foil and cover with melted butter. Place floured chicken in pan and drizzle over 1/4 C. melted butter. Bake 1 hour uncovered at 350 degrees.

Mrs. Lowell Meulstan
618 5th Ave.

KIDNEY BEAN CASSEROLE
Butter a casserole. Slice raw potatoes and put alternate layers of potatoes and kidney beans. (Use a no. 2 can of beans). Season with salt and pepper as you arrange the layers. Place weiners over the top and pour a cup of tomato sauce over all. Bake until the potatoes are tender. This makes a wonderful picnic hot dish.

Mrs. N. Grade
White, S.D.

TATER-TOT HOT DISH
1 lb. hamburger in shallow baking dish
Salt and pepper to season
1/4 C. grated cheddar cheese
1/4 C. chopped celery
1 cup milk
Melt butter, add onions and fry until golden brown, add flour, stir and let brown lightly. Add the 1 cup of broth to this, stirring constantly, while it thickens. Pour over weiners. Stir in lemon juice, wine and sugar, simmer 10 minutes. Add salt and pepper to taste. Makes 4 servings. Serve over boiled rice.

Mrs. McCleod
1817 Dakota St.

CHICKEN LOAF
Stew chicken until done. Remove bones and dice to make 4 C. Cook as a gravy 1 quart broth and 4 tbsp. flour.
6 C. bread cubes
1/4 melted butter or chicken fat
1 tsp. sage
1/4 C. chopped celery
1 med. onion
salt and pepper
Mix together dried bread crumbs, milk, 1/4 C. water and 1 1/2 C. cooked chicken. Bake 45 min. or until done.

Mrs. Jess A. Jensen
Box ST, R. F. 4, Brookings

SEASAME FRIED OR BAKED CHICKEN
2 tbsp. catup
3 crispy chicken
3 drying chickens, cut up
1/4 C. milk
1/4 C. flour
1 1/2 tsp. dry pepper
1 box instant noodles
Add fat or by 1 1/2 inch baking pan
Combine eggs, milk and 1/4 C. flour. Mix together 1/2 C. flour, sesame seeds, salt and pepper. Dip chicken pieces in egg mixture then roll in flour and sesame seed mixture. Deep-fry at 350 degrees until golden brown, 6 portions.

If you prefer, line a 8 by 13 inch pan with foil and cover with melted butter. Place floured chicken in pan and drizzle over 1/4 C. melted butter. Bake 1 hour uncovered at 350 degrees.

Mrs. Lowell Meulstan
618 5th Ave.

YOUNG DEER RAGOUT
3 drying chickens, cut up
1 1/2 C. milk
1 1/4 C. flour
1 1/2 tsp. dry pepper
1 box instant noodles
You may use 1/2 box of instant noodles
Combine eggs, milk and 1/4 C. flour. Mix together 1/2 C. flour, sesame seeds, salt and pepper. Dip chicken pieces in egg mixture then roll in flour and sesame seed mixture. Deep-fry at 350 degrees until golden brown, 6 portions.

If you prefer, line a 8 by 13 inch pan with foil and cover with melted butter. Place floured chicken in pan and drizzle over 1/4 C. melted butter. Bake 1 hour uncovered at 350 degrees.

Mrs. Lowell Meulstan
618 5th Ave.

TUNA KRISP CASSEROLE
makes 1 1/2 quarts Bake 40-45 min. at 350

Fill the casserole. One-third full of rice kriptes
1 large can white meat tuna
1/2 cup green beans
1 can cream of mushroom soup, mixed with all the juice drained from beans
1 small can mushrooms, if desired
1 small pkg. potato chips, crumbled
small grated cheddar cheese over top.
Put ingredients into casserole in order as they are given and bake.

Mrs. Arrah Wmas Hammond
527 1st Ave.

HAM PIES
1 slightly beaten egg
2 1/2 C. cornbread stuffing mix
1 tbsp. butter, melted
1/4 C. water
1 8 oz. pkg. frozen mixed vegetables with onion sauce
2 C. cubed cooked ham
Combine egg, stuffing mix, melted butter, and water; press into bottom and sides of 6 individual casseroles. Bake in 425 degree oven for 10-12 min. Cook vegetables according to pkg. directions; stir in ham. Spoon the hot ham mixture into baked shells to serve. Serves 6.

Mrs. Ruth Conlee
405 A Main St.

CHICKEN LOAF
2 C. cooked spaghetti
1 C. cooked chopped chicken
1 C. dried bread crumbs
1 C. warm milk
1/4 melted butter
1 C. grated cheese
1/4 C. chopped green pepper
2 Tbsp. bacon
1 tsp. salt
3 egg beaten
Combine all ingredients and Pour into a baking dish. Bake for 1 hour in a 325 degree oven. Serve with a mushroom sauce or cream of chicken soup.

Mrs. Melva Scotto
313 Martin Ave.

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MONTGOMERY WARD CATALOG AGENCY
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BARBECUED SPARE RIBS
2 lb. spare ribs
1/4 c. dry mustard
1/4 c. catsup
1/4 c. brown sugar
1/4 c. vinegar
1/2 tsp. salt
1/2 tsp. pepper
1/4 tsp. cloves
1/2 tsp. liquid smoke
Place ribs in a Dutch oven in a layer of melted fat. Cover and simmer until tender, about 3 hours. Drain and serve hot. 

BURGER SKILLET STEW
1 lb. ground beef
1 onion, chopped
1 can (12 oz.) pinto beans
1 can (15 oz.) green beans
1 can (16 oz.) green peas
1 can (8 oz.) tomato sauce
1 can (10 oz.) cream of mushroom soup
1 can (10 oz.) cream of celery soup
1 can cream of mushroom soup
2 tsp. sugar
1/2 tsp. salt
1/2 tsp. pepper
1 tsp. dry mustard
Mix all ingredients together and simmer until thickened. Serve over hamburger buns. 

CORNED BEEF AND CABBAGE
1 lb. corned beef
1 large head cabbage
2 large carrots
2 large turnips
2 lbs. salted pork simmer with beans and vegetables. 

CHINESE SWEET AND SOUR PORK
1 lb. raw lean pork, 1 inch cubes
1 c. sugar
1 c. vinegar, cider or wine
1/2 c. water
2 green peppers, 1/4 inch slivers
2 Tbsp. cornstarch in 1/4 c. water
1 small can pineapple chunks, drained
Score all sides of pork with very sharp knife. Coat with mixture of egg and 2 Tbsp. cornstarch. Deep fry in hot oil. Brown. Add to a bulb of mashed onion, green pepper, quartered carrots (1 inch thick) and a cup of corn. Simmer for 2 hours. Stir in cornstarch and water and simmer 2 min. until thickened and served on rice. Add drained pineapple chunks with pork. Stir until heated. Serve with steamed rice on the side. Individual servings are "salted" to taste with soy sauce. 

CHILI REYENA
8 oz. (2 1/2 cups) refried beans
2 15 oz. tomatoes
1 can (15 oz.) chili sauce
1 can (8 oz.) tomato sauce
1 can (10 oz.) cream of mushroom soup
1 can (10 oz.) cream of celery soup
1 can (8 oz.) tomato sauce
1/2 c. water
1/2 c. dry white wine
1 c. corn meal
1 large onion, chopped
1 can (15 oz.) green beans
10 cloves garlic
1/2 c. dry sherry
1 c. dried beans
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. dry mustard
1/2 tsp. liquid smoke
Salt and pepper to taste

CREOLE SAUSAGE
1 lb. ground sausage
1 onion, chopped
1 can (10 oz.) cream of mushroom soup
1 can (10 oz.) cream of celery soup
1 can (8 oz.) tomato sauce
1/2 c. water
1/2 c. dry white wine
1 c. corn meal
1 large onion, chopped
1 can (15 oz.) green beans
10 cloves garlic
1/2 c. dry sherry
1 c. dried beans
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. dry mustard
1/2 tsp. liquid smoke
Salt and pepper to taste

CRANBERRY SAUSAGE
1 1/2 lbs. sausage
1 onion, chopped
1 can (10 oz.) cream of mushroom soup
1 can (10 oz.) cream of celery soup
1 can (8 oz.) tomato sauce
1/2 c. water
1/2 c. dry white wine
1 c. corn meal
1 large onion, chopped
1 can (15 oz.) green beans
10 cloves garlic
1/2 c. dry sherry
1 c. dried beans
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. dry mustard
1/2 tsp. liquid smoke
Salt and pepper to taste

GREEN BEANS
1 lb. green beans
1 onion, chopped
1 can (8 oz.) cream of mushroom soup
1 c. dry white wine
1 c. corn meal
1 large onion, chopped
1 can (15 oz.) green beans
10 cloves garlic
1/2 c. dry sherry
1 c. dried beans
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. dry mustard
1/2 tsp. liquid smoke
Salt and pepper to taste
SMOTHERED PORK CHOPS
6 pork chops (or more)
salt and pepper
1 can cream of mushroom soup
1/4 tsp. thyme
1/2 tsp. salt
1/2 tsp. parsley flakes
1/2 C. sour cream
Brown chops and arrange in baking dish. Sprinkle with salt and pepper.
Combine soup, water and thyme. Heat; then add parsley, sour cream and 1/2 of the onions.
Mix thoroughly. Pour sauce over chops. Cover and bake at 350 degrees for 1 hour or until tender. Remove cover, sprinkle remaining onions over top and bake an additional five minutes. Serve over rice.
Mrs. Mable Clement
S说是, S.

SOUTH DAKOTA
HOT DISH
2 lbs. ground beef
1 Med. onion, diced
1/4 C. rice, uncooked
1 can tomato soup
1 cup water
Mrs. Glenn Prunty
913 W. 7th St.

LOWCALORIE HOT DISH
1 small cabbage
1 lb. hamburger
1 med. onion, diced
1/4 C. rice, uncooked
1 can tomato soup
1 cup water
Cut cabbage in 1/4 inch edges and place in bottom of casserole. Brown hamburger and onion and drain off excess fat. Add rice and place on top of cabbage. Mix tomato soup with can of water and heat. Pour over all and bake at 350 degrees for 1 1/2 hours. Serves 4.
Mrs. J. Dobrensik
103 W. Ave.

SMOTHERED PORK CHOPS
6 pork chops (or more)
salt and pepper
1 can cream of mushroom soup
1/4 tsp. thyme
1/2 tsp. salt
1/2 tsp. parsley flakes
1/2 C. sour cream
Brown chops and arrange in baking dish. Sprinkle with salt and pepper.
Combine soup, water and thyme. Heat; then add parsley, sour cream and 1/2 of the onions. Mix thoroughly. Pour sauce over chops. Cover and bake at 350 degrees for 1 hour or until tender. Remove cover, sprinkle remaining onions over top and bake an additional five minutes. Serve over rice.
Emma Hofer
1804 6th Ave.

PORK CHOP RISOTTO
3 pork chops
1 1/2 C. minute rice
2 beef bouillon cubes
1/2 tsp. salt
1/4 C. diced celery
1 Tbsp. onion flakes
1 can cream of tomato soup
Brown pork chops. While they are browning, combine bouillon cube, water, celery, onion and tomato soup. Add rice and cook. Arrange chops in flat baking dish. Salt and pepper meat. Pour rice mixture over. Cover. Bake at 325 degrees for 30 minutes. Uncover the last 10 minutes.
Serves 3.
Ginger Seales
18140 Ave. S.

BEEF CHOWMEIN
2 lbs. beef, pork and canned Dredge in flour and brown. Add:
1/2 C. hot water
4 stalks celery
1 can chicken and rice soup
1 can cream of mushroom soup (stems and pieces)
4 Tbsp soy sauce
Cook 1/4 pkg. (large) noodles. Drain. Add salt to meat and pepper. Mix all together and bake in greased casserole. Cover with chow mein noodles and almonds.
Emma Hofer
1804 6th Ave.

HOT DISH
1 lb. ground beef
1/2 C. rice
1 can tomato soup
1 pkg. (large) noodles
Mrs. Mabel Clement
Says, S.

BARBECUED BEEF
1 lb. hamburger
1 onion (optional)
1/4 C. diced potatoes
1 can cream of chicken soup
1/2 C. milk
Brown hamburger and onion, mix with other ingredients. Bake 1/2 hours at 350 degrees. Will serve 6.
Mrs. Gary Gean
402 S. Main

LIMA BAKED BEANS
2 lbs. lima beans soaked overnight
5 lbs. brisket of beef (or chuck roast) put in a large kettle. Cover with enough hot water. Drain beans and cook with the meat for 1 hour with a tbsp. of salt.
Mix:
1/4 C. catsup
1/4 C. dark Karo syrup
1 tbsp. mustard
2 tbsp. vinegar
dash of black pepper
1/2 C. brown sugar
1 tbsp. salt
Mix all together and pour over meat and beans in a large roaster. Bake between 300-350 degrees for 4 to 5 hours.
Mrs. P. J. Dobrensik
114 W. 7th St.

BUSY DAY PORK CHOPS
Brown 1 heaping Tbsp. butter in an electric frying pan, preheat to 420 degrees. Dip pork chops in milk. Drain. Add:
1 pkg. (large) noodles
1 C. water
Salt and pepper meat. Pour into pan and brown to a golden brown on both sides. Turn heat down to 240 degrees. Cover and cook 8 to 10 minutes. Serve over mashed potatoes. Serves 4.
Mrs. Steven Hall
2905 11th Ave.

PORK CHOP RISOTTO
3 pork chops
1 1/2 C. minute rice
2 beef bouillon cubes
1/2 tsp. salt
1/4 C. diced celery
1 Tbsp. onion flakes
1 can cream of tomato soup
Brown pork chops. While they are browning, combine bouillon cube, water, celery, onion and tomato soup. Add rice and cook. Arrange chops in flat baking dish. Salt and pepper meat. Pour rice mixture over. Cover. Bake at 325 degrees for 30 minutes. Uncover the last 10 minutes.
Serves 3.
Ginger Seales
18140 Ave. S.

BEEF CHOWMEIN
2 lbs. beef, pork and canned Dredge in flour and brown. Add:
1/2 C. hot water
4 stalks celery
1 can chicken and rice soup
1 can cream of mushroom soup (stems and pieces)
4 Tbsp soy sauce
Cook 1/4 pkg. (large) noodles. Drain. Add salt to meat and pepper. Mix all together and bake in greased casserole. Cover with chow mein noodles and almonds.
Emma Hofer
1804 6th Ave.

HAMBURGER HOT DISH
1 lb. hamburger
1 onion (optional)
5 C. diced potatoes
1 can cream of chicken soup
1/2 C. milk
Brown hamburger and onion, mix with other ingredients. Bake 1/2 hours at 350 degrees. Will serve 6.
Mrs. Cary Gean
Volga, S.D.

LIMA BAKED BEANS
2 lbs. lima beans soaked overnight
5 lbs. brisket of beef (or chuck roast) put in a large kettle. Cover with enough hot water. Drain beans and cook with the meat for 1 hour with a tbsp. of salt.
Mix:
1/4 C. catsup
1/4 C. dark Karo syrup
1 tbsp. mustard
2 tbsp. vinegar
dash of black pepper
1/2 C. brown sugar
1 tbsp. salt
Mix all together and pour over meat and beans in a large roaster. Bake between 300-350 degrees for 4 to 5 hours.
Mrs. P. J. Dobrensik
114 W. 7th St.
**SPAGHETTI STEW**

1 lb. stew meat  
1 tsp oil  
1 cup finely chopped spaghetti sauce mix  
1 can (9 oz.) tomato paste  
1 C. water  
1 tsp salt  
Dash pepper

Mix together and bake for 1 hour at 375 degrees.  

**POTATO HAMBURGER HOT DISH**

4 potatoes (sliced thin)  
1 small onion  
1 can cream of mushroom soup  
1 can vegetable beef soup  
1/2 c. water  
1 lb. hamburger  
1 tsp salt  
Dash pepper

Mix together and bake for 1 hour at 375 degrees.

**SWEET AND PUNGENT**

1-1/2 lb. broccoli-fryer, halved, quartered or cut into pieces  
1 lb. frozen mushrooms (or 4 C. fresh tomatoes)  
1 can (13 oz.) pineapple chunks  
1 C. basic barbecue sauce  
1/4 tsp. salt  
1/4 tsp. sugar

Mix together and bake for 1 hour at 375 degrees for 1 hour. May serve with cheese and sour cream.

**CHICKEN DELIGHT**

2-10 oz. pkg. frozen broccoli or 2 fresh bunches  
3 C. sliced cooked chicken  
2 cans condensed cream of chicken soup  
1 C. real mayonnaise  
1/4 tsp. curry powder  
1 tsp lemon juice  
1/4 C. shredded sharp process cheese

Mix together and bake for 1 hour at 375 degrees.

**CHICKEN BREAST**

3/4 lb. chicken breast fillets  
1 C. prepared mustard  
1 C. real mayonnaise  
1/4 C. sauterne  
1/2 C. thin white sauce

Mix together and bake for 1 hour at 375 degrees.

**NOODLE GOUHASH**

Heat in large skillet 1 Thsp. vegetable oil. Add and cook 1 lb. meat, onion and green pepper in oil. Stir in 1 can (14 oz.) diced tomatoes, mononut honored with steamed rice. Add 1/2 C. white sauce. Add and cook for 5 minutes. Baste with cream sauce and bake at 375 degrees for 1 hour. Mix well and serve over noodles.

**COUNTRY ROUND**

2 C. water  
3 lb. round steak  
1 1/2 tsp. salt  
Dash pepper

Cut into pieces. Mix together and bake for 1 hour at 375 degrees. Serve with rice.

**BAKED STEW**

2 lb. stew meat, cubed  
1 C. canned tomatoes  
1 C. mushrooms  
1 C. small cooked potatoes  
1 c. shredded cheese

Mix together and bake for 1 hour. Serve with rice and sour cream.

**CHICKEN SUPREME**

1 C. sliced chicken  
1 C. prepared mustard  
1 C. real mayonnaise  
1/4 tsp. curry powder  
1/2 C. shredded sharp process cheese

Mix together and bake for 1 hour at 375 degrees.

**COUNTRY ROUND STEAK**

2 Thsp. flour  
1/4 tsp. salt  
1/2 lb. round steak  
1 med. onion, chopped  
2 eggs, well beaten  
1/4 C. cold butter

Mix together and bake for 1 hour. Serve with rice and sour cream.

**CRUSTY CHICKEN WINGS OR DRUMSTICKS**

6 whole chicken wings  
1 tsp. salt  
1/2 tsp. black pepper

Mix together and bake for 1 hour at 375 degrees. Serve with rice.

**MADDOX'S**

2 lbs. ground beef  
1 small onion, diced  
1 can cream of mushroom soup  
1/4 c. water  
1/2 lb. hamburger  
1 tsp salt

Mix together and bake for 1 hour at 375 degrees.

**BROOKINGS**

2 lbs. ground beef  
1 small onion, diced  
1 can cream of mushroom soup  
1 C. water  
1/2 C. water

Mix together and bake for 1 hour at 375 degrees.

**NOODLE GOUHASH**

Heat in large skillet 1 Thsp. vegetable oil. Add and cook 1 lb. meat, onion and green pepper in oil. Stir in 1 can (14 oz.) diced tomatoes, mononut honored with steamed rice. Add 1/2 C. white sauce. Add and cook for 5 minutes. Baste with cream sauce and bake at 375 degrees for 1 hour. Mix well and serve over noodles.

**CHICKEN DELIGHT**

2-10 oz. pkg. frozen broccoli or 2 fresh bunches  
3 C. sliced cooked chicken  
2 cans condensed cream of chicken soup  
1 C. real mayonnaise  
1/4 tsp. curry powder  
1 tsp lemon juice  
1/4 C. shredded sharp process cheese

Mix together and bake for 1 hour at 375 degrees.

**COUNTRY ROUND**

2 C. water  
3 lb. round steak  
1 1/2 tsp. salt  
Dash pepper

Cut into pieces. Mix together and bake for 1 hour at 375 degrees. Serve with rice.

**CHICKEN SUPREME**

1 C. sliced chicken  
1 C. prepared mustard  
1 C. real mayonnaise  
1/4 tsp. curry powder  
1/2 C. shredded sharp process cheese

Mix together and bake for 1 hour at 375 degrees.
BARBECUED SPARE RIBS
3 lb. spare ribs
2 onions, sliced or lean or none
4 Tbsp. vinegar
4 Tbsp. worcestershire sauce
2 tsp. salt
2 tsp. paprika
1 tsp. black pepper
1 1/4 tsp. turmeric
1 1/4 C. tomato catsup
1 1/4 C. water
Clean meat with damp cloth. Before adding vegetables, meat balls, or noodles, cover with sliced onion until meat has lost its
serving.
Cut between rim. Sprinkle with adding 1
Turn meat once during baking. 8 pan. Add chow mein noodles,
Green peppers

TUNA CASSEROLE
1 C. tuna, cooked in 4 C. boiling water
1 C. green peas
1 C. crumbled cream cheese (or 3 small slices)
1 C. grass cheese
1 1/4 tsp. paprika
1 tsp. salt
3/4 tsp. pepper
1/4 tsp. garlic powder
1/4 tsp. monosodium glutamate
1/4 tsp. salt
1/4 tsp. pepper
P.S. From Sundal

SWEET AND SOUR HAM
2 C. ham, cooked and cut in strips
1 Tbsp. oil
1 C. pineapple tidbits (approx. 1 C.)
2 Tbsp. brown sugar
1 Tbsp. cornstarch
4 tsp. vinegar
2 tsp. prepared mustard
1/2 tsp. salt
1/4 tsp. red pepper
1/4 C. water
1 green pepper cut in 1/4 strips
Hot cooked rice-2 C. equals about 4 C.
Brown ham in hot oil. Drain pineapple, saving juice. Mix sugar, cornstarch, vinegar and mustard. Add to juice and water. Cook and stir until thick, simmer 10 min. Add pineapple and peppers. Cook 15 minutes. Serve over rice.
Mrs. M. Andrews Erickson
331 E. 4th St.
Volga, S.D.

HAM BAKL WITH HAM BARKS
1/4 lb. ground lean ham
1 lb. ground lean pork
1/2 lb. ground beef
1/2 lb. ground veal
1/2 lb. ground turkey
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. garlic powder
1/2 tsp. black pepper
1/2 tsp. salt
1/2 tsp. pepper
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. salt
1/4 tsp. pepper

HOME MADE NOODLES
2 eggs, beaten slightly
1 tsp. salt
Add enough flour to make a stiff dough.
Roll thin and let dry. Cut into noodles and prepare your favorite dish.
Mrs. Willard Krier
Lake Benton, Minn.

GREEK MEAT CASSEROLE
1/4 Tbsp. salted oil
1/4 C. round steaks, cut in 1/2 cubes
1 eggplant, peeled and sliced
2 onions, sliced thin
4 tomatoes, cubed
2 green peppers, diced
2 tsp. salt
1 tsp. oregano
Brown beef in oil. Grease a casserole with a little oil. Arrange successive layers of eggplant, beef, onions, tomatoes and green peppers, seasoning with salt and oregano. Cover casserole and bake in 350 degree oven for 1 hour. Remove cover and bake 15 minutes longer.
Serves 6.
Carol Nesbach
393 Birch Ave.

DONNA'S DRIED
BEEF CASSEROLE
4 hard boiled eggs, chopped
1 lb. uncooked macaroni (2 C.)
1/4 lb. dried beef
2 cans mushrooms
2 tsp. salt
1 pint milk (2 C.)
1 lb. cheese
1/4 tsp. salt
1/4 tsp. pepper
Mix and set stand overnight. Bake 1 1/2 hours at 350 degrees. Do
not cook macaroni. Delish.
Mrs. Jim Keatrice
813 N. 5th
Madison, S.D.

CHALING DISH MEATBALLS
1 1/4 lb. ground chuck
1/4 lb. sliced fried bread crumbs
1 tsp. salt
1/4 tsp. pepper
1 egg, slightly beaten
1/4 C. milk
Blend well with fork and shape into small balls. Place balls on
shallow pan with 1/4 C. shortening and refrigerate.
1/4 C. canned tomato juice
1 Tbsp. salt
1/2 C. sliced chopped onion
3/4 tsp. turmeric
1/2 tsp. ground cloves
1/2 C. sliced green pepper
1/4 tsp. black pepper
1/4 tsp. salt
2 C. water
1/2 tsp. salt
3/4 C. brown sugar
1 1/2 Tbsp cornstarch
1 C. white sauce
Combine all ingredients. Mix together:
3 unbeaten eggs.
3 C. cooked and diced turkey or
1 can dixie chicken stock
1 1/2 C. flour
1 pkg. frozen peas, cooked
1/2 C. white sauce
1/4 C. milk
2 Tbsp. brown sugar
1 small onion, chopped
1/4 lb. ground beef
1 C. milk
1/4 lb. cheddar cheese
1/4 lb. grated cheddar
can be frozen with the juice.
Bake meatballs 30 minutes in 350 degree oven. Drain gravy
and pour on tomato sauce and casserole in a pan of water. The applesauce makes them
fluffy and moist.
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ANDERSON REAL ESTATE
Woody Woodward
618 N. Main Ave.
Brookings, S.D.
Meat makes it

PATO INTERVAL DINNER
1 chicken quartered 1/4 cooked rice for each piece 2 tsp. onion soup 2 tsp. evaporated milk 1/2 water
2 Tbsp. juice (chicken bouillon, 1 cube & water) mix rice and remaining ingredients together using this amount for each piece. Put rice with 1 quarter of chicken wrap in tinfoil, bake at 350 degrees for 2 hours. 1 chicken makes four servings. 1 cup of broccoli rice makes 3 cups of cooked rice.

MRS. TIMLER BAKKEN 1117 Western Ave.

HAM BALLS
1 lb. hamburger 1 lb. pork sausage 1 lb. ground ham 2 eggs 1 C. milk 1/4 C. grated cracker crumbs Make in balls and cover with filling

MRS. DEBoER Bruce., S.D.

CHICKEN DIVAN
Place the best parts of 2 chickens in a 13x9" cake pan and brown. Cook and de-bone or leave in serving pieces. Arrange in 1 1/2" baking dish and spread the mixture over top.

MRS. M. BATTISTA 817 111 Ave.

CHICKEN VIRGINIA
1/2 lb. boneless, eyed and halved 4 Tbsp. butter, melted and divided 1/2 fresh mushrooms 6 slices ham grape sauce Preheat broiler. Line broiler pan with foil and place chicken in single layer, skin side down, and brush with grape sauce. Brown from heat for 15 min. turn and brush with butter. Lower pan 1/2 inches from heat, broil 10-15 minutes or till done. Sautee mushrooms in remaining butter. Serve each half chicken breast on a slice of ham. Spoon grape sauce over the meat, garnish with mushrooms.

MRS. CLAYTON A. KEARns 633 Prent St.

SLOPPY JOES
Brown: 1 lb. hamburger Add and cook till tender: 1/4 C. diced onion 1/4 C. green pepper Then add: 1 small can tomato sauce 1/4 tsp. paprika 3-4 tsp. salt 1 tsp. pepper Cover and simmer 10-15 minutes.

MRS. T. BAKER 4218 Oliven

PIGINS IN A BLANKET
12 large cabbage leaves 1 cup cooked beef 2 tsp. salt 1/4 tsp. pepper 1 C. cooked rice, 1 small onion, chopped, 1 egg 1/4 tsp. poultry seasoning 2 tsp. vegetable oil 2 oz. tomato sauce 1 1/2 oz. cream cheese 1/2 tsp. lemon juice 1/4 C. water

Mrs. Mary Mcgarry 179 Circle Drive

GARDEN CURRY
Brown 2 lb. of ground beef, brown off of some of the fat if there is a 1/4 tsp. salt and pepper to taste. Pour in a large soup kettle and add a garnish of vegetable diamonds and pieces. Cook 5 min., stirring constantly.

MRS. A. B. STEENS 215 W. 8th St.

CHEESE HOT Dish
1 C. cooked macaroni 1/2 C. soft bread crumbs 1/4 C. grated cheddar or cut fine 4 beaten eggs 1 small onion, chopped 1 green pepper, chopped 2 C. milk 1/4 C. melted butter margarine 1/2 salt and pepper

MRS. Idie Vammassen 1833 8th St. S.

CHICKEN CASEROLE
1 chicken, uncooked or canned Cook chicken until it comes off easily and cut into meat. Combine:
2 cans cream of chicken soup 2 C. cooked rice 1 small onion, chopped 3 hard-boiled eggs, chopped 1 pkg. sliced almonds 1/4 C. mayonnaise

MRS. EMMA NEMITZ 831 2nd St. S.

ROSY CORN BREAD RING WITH CREAMED TUNA
1 C. enriched corn meal 1 C. sifted flour 1 esp. salt 1/4 tsp salt 1/2 tsp baking powder 1 C. tomato juice 1/4 tsp shortening 1 C. grated sharp cheddar cheese

Mrs. ROSE R. Moore 1403 6th St.

SLACK CHICK
1 chicken, cut up 2 tsp. salt 1/4 tsp. dry mustard 1/2 C. butter 1/2 small onion, diced 1 can cream of chicken soup 1/4 can milk, 1/4 can water 1 tsp. salt 1/4 tsp. pepper 1/4 tsp. pepper 1/4 tsp. pepper

MRS. Richard Shearer 116 8th St. S.

BEEF STROGANOFF
1 small onion, diced and sautee slightly. Stir in soup; heat to boilin, 2 tbsp. flour 1 tsp. salt 1 C. milk

MRS. M. GIBSON 220 70th Ave.

HAMBURGERS
1 lb. hamburger 1/2 C. grated sharp cheddar cheese 1/2 L. grilled ham 1/2 C. diced green pepper

MRS. L. R. MOORE 1407 6th St.

HAM BALLOWS
1/2 C. vinegar 10-12 sliced radishes 1 small onion, chopped

MRS. M. CLAYTON Kaczynski 1117 111 Ave.

CHICKEN CASSEROLE
1-1 1/2 lb. chicken, cooked or canned Place:
1 small onion, diced 2 tbsp. flour 1/2 tsp. salt 1/2 tsp. pepper 1 large can cream of chicken soup 2 tbsp. evaporated milk 1 C. diced green pepper

MRS. H. R. WILSON 119 111 Ave.

PIGINS IN A BLANKET
12 large cabbage leaves 1 cup cooked beef 2 tsp. salt 1/4 tsp. pepper 1 C. cooked rice, 1 small onion, chopped, 1 egg 1/4 tsp. poultry seasoning 2 tsp. vegetable oil 2 oz. tomato sauce 1 1/2 oz. cream cheese 1/2 tsp. lemon juice 1/4 C. water

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1 lb. hamburger 1/2 C. grated sharp cheddar cheese 1/2 L. grilled ham 1/2 C. diced green pepper

MRS. L. R. MOORE 1407 6th St.
CHICKEN ECSTASY
Butter a long flat pan. Butter 6 slices of bread (thin or cut crust). Lay butter side up in baking pan. Mix 2 C. of cut up chicken, 2 slices white bread (trim off crust), 1 small onion, grated, 3 Tbsp. of mayonnaise spread on bread, browned. Place slices of bread last, place on top of mixed chicken, celery, onion, spread. Spread 1 C. of mushrooms in between the layers. Beat 5 eggs, 3 C. of milk-pour over mixture and refrigerate at least 4 hours or overnight. Bake at 350 degrees Stir in next 7 Ingredients. Add to oven and melt Benes 10.

DARKAS CASEROLE
1 lb. ground beef
1 C. chopped celery
1 C. chopped onion
1 can chicken noodle soup
1/4 C. unroasted rice
1/4 C. soy sauce
2 C. water

Brown ground beef just a little. Pour off drippings. Mix all ingredients together and place in a covered caserole. Bake in a 325 degree oven for 1 1/4 hours. Delicious!!

Mrs. Donald W. Blind
311 17th Ave. S.

NORWEGIAN MEATBALLS
1/4 lb. ground beef
1/2 lb. ground pork
2 tbsp. salt
1/4 C. water
1 egg
1/4 lb. chopped onion
1/4 C. Miracle Whip dressing

Put this on a dozen hamburger buns. Wrap in foil and bake in the oven until the cheese is melted, approximately 1/2 hour at 350 degrees.

Mrs. Jim Hulberg
Volga, S.D.

RICE CASEROLE
Cut up 2 chickens, shake in bag which has flour, salt and pepper added. Lay in a pyrex pan. Mix 1 can cream of mushroom soup, 1/4 of less of mald-brick cheddar cheese, grated, and 1/4 C. white wine. Ladle over chicken and cover with aluminum foil. Bake 1 hour 15 minutes at 350 degrees. Or time depending on size of chicken.

Mrs. Ronald E. Lohan
319 8th St.

THE BROOKINGS (S.D.) Register, Monday, September 24, 1973

CHICKEN IN WINE

EGGPLANT CASEROLE
1 med. sized eggplant
3/4 C. bacon
1/4 C. chopped onion
1 C. tomato sauce
1/4 C. grated cheese

Ethel Arneson
Arlington, S.D.

MEATBALLS
1/4 lb. ground beef
2 eggs
1/2 tbsp. salt
1/4 tsp. pepper
1/4 C. parmesan cheese
garlic salt
1/4 C. bread crumbs

Mix together and roll in small balls and brown. Use in any favorite sauce. For spaghetti, her d'oeuveres, etc.

Mrs. Richard Kasip

COMPANY CASEROLE
(one-pot POTLUCK PIE)
one-third C. flour
2 tbsp. salt
1 C. round steak (cut in 1" cubes)
2 cloves garlic, minced
one-third C. olive oil (vegetable oil)
2 cans condensed beef broth
2 C. breadcrumbs
1/4 tsp. dried dillweed
1/2 C. water

rub the sides of steak. Melt

Combine flour, paprika and
1/2 tsp. salt.

Brown ground. Just a little.

ADD

3 Tbsp. flour
1 tsp. paprika
1/4 tsp. salt
1 green pepper
1 tomato
1/8 lb. homemade round steak
1 envelope onion soup mix
1 C. corn starch
2 tbsp. water
Drain pineapples, save juice.
Combine flour, paprika and
salt. Rub on both sides of steak. Melt

Combine in a saucepan and
allow to come to a boil.

pineapple sauce over meat.
Combine corn starch.

3/4 C. Miracle Whip.


Drain pineapple, save juice.
Combine flour, paprika and
salt. Rub on both sides of steak. Melt

pineapple sauce over meat.
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pineapple sauce over meat.
Combine corn starch.

3/4 C. Miracle Whip.
HAMBURGER PIE
2 lbs. lean beef, ground
1 can (10 oz.) tomato soup
1 pkg. salted mushrooms
1 pkg. (1 lb.) grated mozzarella cheese
Mix all ingredients together and bake in a glass 2 quart casserole for 30 minutes. Makes 6 good servings.

Mrs. Edwina Hofer
1415 1st St.

CHEESE AND PASTO IN A POT
2 lbs. lean beef, ground
2 medium onions, chopped
1 garlic clove, crushed
1 can (14 oz.) spaghetti sauce
1 can (1 lb. 1 oz.) stewed tomatoes
1 can (3 oz.) sliced mushrooms
8 oz. shell macaroni
1/2 tsp. salt
1/4 tsp. dry mustard
4 tbsp. flour
1 pkg. (1/2 lb.) cheddar cheese
1 pkg. (1/2 lb.) mozzarella cheese
Mix all ingredients together and bake in a glass 2 quart casserole for 30 minutes. Makes 6 good servings.

Mrs. Freda Mead
2843 1st St.

CABBAGE ROLLS
1 pkg. (18 oz.) creamed cabbage
1/2 to 1 tsp. salt
Flour and pepper to taste

Mrs. Reina Berberlaa
708 Medary Ave.

CHICKEN CONTINENTAL
6 medium onions, chopped
1/4 C. Minute Rice over bottom of greased casserole.
Mix:
1 can of Cream of Mushroom soup
4 C. Chicken Rice
Pour over rice mixture mix well.
Place raw pieces of cut up chicken over rice bed. Sprinkle with cheese and 1 C. dry onion soup mix. Cover tightly with foil. Bake at 375 degrees for 1 hour then bake 30 minutes more for a golden brown.

Delphina L. Mansson
506 6th St.

CROCK-BOWL MUSHROOM
Cook 1-1/2 lb. broccoli until tender but not soft. Deisil. Spread in greased casserole pan or 1 quart baking dish.
Make: 2 C. white sauce and add 1/2 tsp. curry powder and 1 tsp. paprika. Add 1/2 C. tater tots and 2 Tbsp. chopped green pepper.
Pour sauce over broccoli. Bake covered for 30 minutes. Uncover and cook until tater tots are brown.

Mrs. Phillip P. Bourgh
5124 4th St.

SOUR CREAM ENCHILADAS
Sauce:
2 cups of Cream of chicken soup
1/4 C. sour cream
1 C. diced green chilies
4 C. hot chunks of green onions, (tops, too)
1 C. decrined tortillas
Mix, chinees, onions, and chicken together. Soften tortillas in 1/2 C. hot chinees sauce and then fill in tortillas and then roll up. Place in shallow pan. Pour sauce over enchiladas. Bake 20-30 minutes at 350 degrees. Extra sour cream, green chilies and onion may be used for garnish. May be fixed ahead of time. Freeze well.

Mrs. C. Delard Drive

VENISON SMOTHERED STEAK
1 lb. venison sirloin cut into 1/2-inch strips
1 tsp. salt
1 tsp. pepper
1 large onion, chopped
2 Tbsp. chopped green pepper
2 Tbsp. flour
1 can of cream of mushroom soup and taters
1 can of cream of chicken soup
Mix all ingredients together and bake in a glass 2 quart casserole for 45 minutes. Makes 6 good servings.

Mrs. John Chock
R. R. 3, Box 141

CABBAGE ROLLS
Take one large head of cabbage (be certain leaves aren't torn). Loosen the large leaves with a knife and just take a bit of cabbage. Pour boiling water over the leaves, cover and let stand to wilt.

Mrs. Al Reichtel
149 11th St.

CABBAGE ROLL SNACKS
1 lb. beef, ground
1 1/2 C. white rice
1 C. grated cheddar cheese
1/2 tsp. salt
Mix together well and form into balls. Bake on greased baking sheet at 350 degrees for 30 minutes.

Mrs. Ben Paxson
1222 E. Ave. S.

CUCUMBER SASHIMI
1 lb. cucumbers, sliced
1 large onion, chopped
1/2 C. vinegar
1/2 tsp. salt
1/4 tsp. paprika
Serves 4

Mr. Jim Bulherg
708 Bess St.

CURRIED CHICKEN SALAD
1 C. chicken, cooked
1 C. potatoes, cooked
1/2 onion, chopped
1/4 C. raisins
Mash potatoes and add 3/4 to 1 C. cooked chicken. Mix well. Add 1/2 C. mayonnaise and 1/2 C. sour cream and mix well and serve on lettuce.

Mrs. Lena Westeard
1234 Plantfield Ave. N.E.

CASSEROLE
1 lb. ground beef
1 lb. pork, cubed
2 onions, chopped (1 C. chops)
1/2 C. salt and pepper
1 med. Eggplant
2 green peppers - one or two could be for flavor
5 red tomatoes - peeled and sliced (1 lb. of tomatoes can be substituted)
6 thick Pork Chops or Pork Steak
Mix and bake on greased baking dish until done. Mix the top and bake uncooked for a half hour - turn the chops over and bake another 1/2 hour.

Mr. & Mrs. Roy Westeard
123 Marian Ave.

CORNFRANKIES
1 pkg. flour
1/2 tsp. salt
Pepper
Mix together and form into balls. Bake on greased baking sheet at 375 degrees for 1 hour. Makes 6 good servings.

Mrs. Harold Brone, S.D.
**SWEET AND SOUR CARROTS**

1 lb. carrots
1 can - hot undiluted mushroom soup
1 Tbsp. chopped onion
1 Tbsp. lemon juice
1 tsp. Worcestershire sauce
Salt and pepper

Roll pheasant in flour mixture and put in casserole. Bake 1 hour at 325 degrees. Uncover last 10 minutes.

**HAMBURGER CABBAGE HOT DISH**

1 lb. hamburger
1 small to medium head of cabbage
1 small onion
1/4 green pepper
1 ppnch of oregano
Salt & pepper to taste
About 1/4 tbsp. sugar
2-3 Tbsp. tomato paste
1/4 can water

Make small balls of the hamburger. Cut up vegetables. Place in casserole with meat on or near top. Add other ingredients and put in oven at 375 or 300. Bake till done, generally an hour or a little more if need be. This is a very good dish, easily made on a day when you’re busy. Will serve 4 to 6 - depending on appetites.

*Cortine Kopfard
125 6th St. S.

**MOTHERS PRESSSED CHICKEN**

Grind:
meat of one cooked chicken
8-10 crackers

**Broccoli Salad**

1 C. cooked broccoli
2 Tbsp. chopped onion
1 Tbsp. lemon juice
2 Tbsp. white vinegar

**Salmon Timbales**

1/4 cup butter
1/4 cup salted bread crumbs
1 tablespoon minced onion
1 tablespoon minced parsley

**Casserole**

1 can (1 pound) or 2 cans (each 7 3/4 ounces) salmon, undrained
4 eggs, lightly beaten
2 tablespoons sherry
1/4 teaspoon salt
1/8 teaspoon white pepper

**SWEET AND SOUR**

1/4 cup hot water
3/4 cup cornstarch
dissolve 1 tablespoon lemon juice

**Grate 1/1 lb. Belka**

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**MRS. MARY’S CASSEROLE**

1 cup celery
1 cup milk
2 C. elbow macaroni

**Sweet and Sour Gravy**

1 lb. ground beef
1 can cream of mushroom soup

**BROCCOLI SALAD**

1 C. cooked broccoli
1/4 stick oles, melted
4 C. chopped onion, sauteed in oles until clear.

**Hamburger Cabbage Hot Dish**

1 lb. hamburger
1 small to medium head of cabbage
1 small onion
1/4 green pepper
1 pinch of oregano
Salt & pepper to taste
About 1/4 tbsp. sugar
2-3 Tbsp. tomato paste
1/4 can water

Make small balls of the hamburger. Cut up vegetables. Place in casserole with meat on or near top. Add other ingredients and put in oven at 350 or 300. Bake till done, generally an hour or a little more if need be. This is a very good dish, easily made on a day when you’re busy. Will serve 4 to 6 - depending on appetites.

*Cortine Kopfard
125 6th St. S.

**MOTHERS PRESSSED CHICKEN**

Grind:
meat of one cooked chicken
8-10 crackers
Salads and Vegetables

Vegetable dish chosen

Mrs. Ed Alleike, Bruce, S.D., is the winner in the Salads and Vegetables Category. Mrs. Alleike’s entry was Spinach and Cheese Soufflé. She recommends the recipe for winter months when frozen vegetables must be used. She serves the dish with a hot dish. Mrs. Alleike serves the dish for Sunday dinners and suppers.

Spinach and Cheese Soufflé

1 and one-third cups cooked spinach
1 cup grated cheese
Two-thirds dried cubes or crackers
2 eggs
1/2 tsp. onion juice
dash pepper
1/2 tsp. salt
buttered crumbs
Chop spinach fine. Add cheese, chopped. Blend eggs, milk, onion juice, salt and pepper. Mix well. Put into one-third cup dish. Cover with buttered crumbs and bake in 350 degree oven for 45 min. to 1 hour until crumbs are brown.

Mrs. Alleike, Vegetable winner

GRILLED TOMATOES

Wash 4 large tomatoes, have them the same size and firmness. Cut crosswise into even 1/2 inch slices.

Season with 1 tsp. salt, 1/2 tsp. pepper, 1 tsp. celery salt and 1/4 C. brown sugar.

Place in a greased baking pan and cover with:

dry bread crumbs
dash grated cheddar cheese
Brol for about 10 minutes about five inches from the heat source.

Diana Zwieg
118 6th Street

CARRROT MARSHMALLOWS SALAD

3 C. shredded carrots
1 small head of cabbage
1 C. grated cheese
1/2 C. sliced celery
1/2 C. mayonnaise
Dissolve 1 pkg. gelatin in 1/2 C. boiling water
2 C. of diced carrots
1 C. marshmallows
1 C. brown sugar
1/2 C. water
1/2 C. orange juice
1/4 tsp. baking powder
1/4 tsp. salt

Peel and shred carrots. Add for variety:

pepper,
cream, mayonnaise.

Mix all ingredients in a large bowl.

Mrs. Mary Poester
506 20th Ave.

CINNAMON-APPLESAUCE

2 3 oz. pkgs. lemon jello
1/4 C. candied red hots
2 C. boiling water
(Use pineapple juice as part of the water)

Heat together until dissolved.

1 can apple sauce (reg. size)
1 C. drained crushed pineapple
Add to jello mixture

When almost set, stir in the following:

2 3 oz. pkgs. cream cheese
1 tsp. baking powder
1 tsp. sugar
1/4 tsp. salt

Beat these together. Chill until firm. Serve with whipped cream.

Mrs. J.W. McCarty
1812 Oliven St.

GREEN GRAPE SALAD

3 oz. cream cheese
1/4 C. sugar
1/4 C. water
(whipping

juice and rind of lemon (rind according to preference)

Crumble until thick. Add:

1 C. whipped cream
1 lb. green grapes
1 lb. marshmallows
Mrs. Darryl Wilks
1182 2nd St.

spinach and cheese soufflé

SPINACH AND CHEESE SOUFFLÉ

1 and one-third cups cooked spinach
1 cup grated cheese
Two-thirds dried cubes or crackers
2 eggs
1/2 tsp. onion juice
dash pepper
1/2 tsp. salt
buttered crumbs
Chop spinach fine. Add cheese, chopped. Blend eggs, milk, onion juice, salt and pepper. Mix well. Put into one-third cup dish. Cover with buttered crumbs and bake in 350 degree oven for 45 min. to 1 hour until crumbs are brown.

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1/4 C. sugar
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Crumble until thick. Add:

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Mrs. Darryl Wilks
1182 2nd St.

FRONTROOM SALAD

Make Jell-O according to directions on pkg. Substitute 1 cup for cold water. Mix as many pkg. as you need but add about 1 pint of marmalade or homecanned apple sauce for each box of Jell-O.

1/2 C. mayonnaise
2 Tbsp. lemon juice
1/2 tsp. salt
2 1/2 C. of diced grapes
1/2 C. pineapple
1/2 C. celery
1/2 C. mayonnaise
1/2 tsp. salt

Add mayonnaise and lemon juice. Mix well. Cook until grapes are tender. 3 servings.

Mrs. Hattie Stellene
125 W. 8th St.

TOKAY GRAPE SUPREME

1/2 lb. small marshmallows
1 med. can crushed pineapple, drained
1 lb. red Today grapes
1 small bottle of marmalade and two-thirds 1 oz. Diced celery to the beets.

When the Jell-O is cool, pour over vegetables. Put into a mold. Chill and serve with mayonnaise or sour cream dressing. This goes very well with roast pork.

Mrs. Ida VanManen
1833 18th Ave.

GREEN BEAN CASSEROLE

12 oz. pkg. frozen French-style green beans, cooked
2 Tbsp. butter (reserve 1 Tbsp. for topping)
2 Tbsp. flour
Blend the butter and flour, then add:
1 Tbsp. salt
1/4 tsp. pepper
1 tsp. sugar
1/2 tsp. salt
5/4 tsp. grated onion
1 C. dairy sour cream
Fold in cooked, drained beans. Use a shallow 2-quart casserole, top with grated cheese, then buttered crumbs. Bake about 35 minutes at 350 degrees.

Mrs. Walter Bombeck
400 Harvey Dunn St.

PEAS AND MUSHROOMS

1 pint canned or fresh peas, drained
Cut mushrooms in small pieces of are large. Cook, covered, in 1 C. broth until tender. Peas are tender. 3 servings.

Joan Williams
1712 Dakota St.

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Mrs. Walter Bombeck
400 Harvey Dunn St.
FROZEN MINT SALAD
1 no. 2% crushed pineapple
1 8 oz. pkg. miniature marshmallows
1 1 oz. box lime jello
Mix above 3 ingredients together (no water) and let set overnight in refrigerator.
Fran Johann
1821 Derdal Drive

ECLASCOLED EGGPLANT
Boil pulp from one medium size eggplant and one grated onion in salt water. Mix very well with 1/2 C. evaporated milk or cream, 1 egg, slices bread (crumbled fine), 3 Tbsp melted butter, 1 tsp salt and 1 green pepper, very finely chopped. Put into buttered baking dish. Bake in oven until puffy, light and thoroughly heated. If desired, a layer of grated cheese may be placed over top before baking.
Mrs. Harold Hartenhoff
Buhnel, S.D.

CARDINAL SALAD
1 no. 2 crushed beets, drain and save juice
2 pkg. 3 oz. lemon jello
2 Tbsp. melted butter
1 C. beet juice
1/4 C. vinegar
Mix crushed beets and juice or finely minced onion
1 Tbsp prepared horseradish
directions, drain in colander and rinse cold water to cool Drain all fruits.
Mix above ingredients and freeze.

MACARONI AND CUBAN SALSA
1 box ring macaroni
1 can fruit cocktail
1 can mandarin oranges, drained
1 can crushed pineapple
1/2 C. maraschino cherries, cut up
2 C. miniature marshmallows
Combine all ingredients according to directions, drain in colander and rinse cold water to cool. Drain all fruits.

MEXICAN TOSSED SALAD
1 small head lettuce, cut or torn 1 C. diced cooked potatoes
1 kidney beans, drained and chilled
1/2 C. grated Colby cheese
Cheese and whipped cream. Pour.
Mrs. Vern Buck
31111 Ave.

CREAMED MUSHROOMS
1 pkg. cream of mushroom
1 C. milk
1 tsp. salt
1/4 C. chopped onion
1/4 C. finely chopped onion
3/4 C. light cream
1 Tbsp. flour
Boil together until tender Juice of 1 can pineapple with 1 C. brown sugar. Add 1 Tbsp. butter then the shredded pineapple and cook 5 min. Then mix with rice. Cool in refrigerator. Serve with whipped cream.
Mrs. Vern Ufer
526 4th Ave.

EASY VANILLA SOUFFLE
2 egg yolks
1 tsp. vanilla
1/4 C. sugar
1/2 tsp. salt
3 hard-cooked eggs, sliced
1/4 C. toasted bread crumbs
Crumble mustard and warm
water, let stand ten minutes.
Combine onium and remaining water, let stand ten minutes.
Cook beets, carrots, radishes, cucumbers in a large bowl. Separate egg yolks, dice the whites. Mash yolks, add sour cream vinegar, 2 tsp paprika, salt, celery and poppy seeds. Add mustard mix. Add vegetables, chill, sprinkle with balance of paprika.

RICE SURPRISE
1 C. rice
3/4 C. boling water
1 tsp salt
1/4 C. milk
3 eggs, slightly beaten
Let broccoli stand at room temperature while making the sauce. Melt butter, add flour, onion, salt and pepper. Add milk and stir constantly until thickened. Add broccoli and stir until the sauce thickens. Serve immediately.
Mrs. Frank Cook
RFD 1 Bruce

BROCCOLI HOT DISH
2 pkg. frozen chopped broccoli (cut up) 2 lb. potatoes, boil
Put in bag:
4 or 5 slices bacon, cooked crisp; 1 C. diced cooked potatoes
1/2 C. grated onion
3 hard-boiled eggs, cut into pieces. 1 C. catsup
1 Tbsp. bacon fat
1 C. light cream
1 tsp. salt
Serve with cheese sauce either canned or home made.
JoAnn Satterlee
Meadowlark Villa No. 7

CREAMED MUSHROOMS
1 lb. sliced mushrooms
1 1/2 C. milk
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. nutmeg
Mix above ingredients and freeze.

FRUIT SALAD
1 C. diced peaches
1 C. mandarin orange sections
1/2 C. orange juice
1/4 C. water
1/2 tsp. citric acid
Combine sliced peaches, orange sections and orange juice. Mix well and chill for a few min. before serving.
Mary Jane Thorne

BLUE CHEESE BACON POTATOES
4 medium baking potatoes
1 small can, crushed pineapple
1/2 C. blue cheese, crumbled
1/2 C. butter or margarine
1/4 tsp. salt
4 slices bacon, cooked crisp, drained and crumbled
Scrub, pat dry and oil potatoes. Bake at 400 degrees about 1 hour. Cut a longitudinal slice from top of each potato. Scoop out inside and mash. Add all ingredients but the bacon and whip until fluffy. Spoon lightly into the potato shells. Place on baking sheet and return to oven until heated through. (about 15 minutes) Sprinkle with bacon.
Mrs. L. Minke
1714 Orchard Dr.

SPINACH SURPRISE
1 pkg. spinach
2 C. diced cooked potatoes
1/2 C. diced diced tomatoes
1/2 C. diced celery
1/4 C. grated cheese
1/2 tsp. salt
1/4 tsp. pepper
1/8 tsp. nutmeg
Combine spinach and potato mixture. Add vegetables, chill, sprinkle with balance of paprika.

MRS. DeAN Martin
16 Harvey Dun Sm.

SPICED CUCUMBER
1 C. cucumbers
1/2 C. lime jello
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. nutmeg
Mix above ingredients and freeze.

TOAST SALAD
Toast 1/2 bread and cut into 1/4 inch squares. Then 1 hard boiled egg cut into 1 inch cubes. 1 egg to 2 slices of toast. Pieces of pickles and olives. Mix with salad dressing and pepper. Good with any meat.
Mrs. Dean Strode
Yolda, S.D.

CUCUMBER AND ONION JELLO SALAD
2 cups jello
2 med. onions
3 pkg. lemon jello
2 Tbsp. vinegar
2 Tbsp. Tbsp. vinegar
1 C. jello
1 pkg. cream of mushroom
2 Tbsp. jello
Mix above ingredients and drizzle with olive oil. Chill 2 hrs. Sprinkle with bacon.

MRS. DEAN Martin
34 Harvey Dun Sm.

CUCUMBER AND JELLO SALAD
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Mix above ingredients and drizzle with olive oil. Chill 2 hrs. Sprinkle with bacon.

MRS. DEAN Martin
16 Harvey Dun Sm.

BROCCOLI HAM SALAD
2 8 oz. pkg. frozen asparagus
3 hard-cooked eggs, sliced
1/2 C. chopped onion
1 C. diced cooked potatoes
1/2 C. grated cheese
Crumble mustard and warm
water, let stand ten minutes.
Mix together and freeze.

MRS. FRANK Cook
RFD 1 Bruce

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MRS. DEAN Martin
34 Harvey Dun Sm.

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2 med. onions
3 pkg. lemon jello
2 Tbsp. vinegar
2 Tbsp. Tbsp. vinegar
1 C. jello
1 pkg. cream of mushroom
2 Tbsp. jello
Mix above ingredients and drizzle with olive oil. Chill 2 hrs. Sprinkle with bacon.

MRS. DEAN Martin
16 Harvey Dun Sm.
CRANBERRY SALAD
1 pkg cranberries
2 C. sugar
1 C. white grapes
1 C. shelled pine nuts
Grind cranberries and mix with sugar and wine; strain. Drain off juice. Whip cream and mix together before serving. Mrs. Allan Husher
Volga, S.D.

CRISP PICKENS
1 head lettuce
1 bunch green onions, cut up
(use part of green)
1 pt. portion sour cream
3 Tbsp. sugar
2 Tbsp wine vinegar
6 4 slices crisp fried bacon
Mix and sprinkle with cayenne. Mrs. Jim McKethic
Rt. 2, Madison, S.D.

FAR EAST CELEBRY
Cook 4 cups 1 inch celery slices in boiling water until crisp done. Drain. Mix 5 oz. can on water; drain and thinly sliced; 1 can of cream of chicken soup; 1/2 cup pimiento. Place in casserole. Top with 1/4 C. soft bread crumbs, melted butter added for color. Mix A broiled bacon. Before serving, mix with above. Regratate over left at night. Mrs. Elmer Tilligra
616 31st Ave. S.

PINEAPPLE REFRIGERATOR MALLOW
1 lb. marshmallows
1/2 C. sugar
1 No. 2 can crushed pineapple
1/4 C. chopped pecans
1 and one-third C. graham cracker crumbs
Melt marshmallows in milk over hot water. Add crushed pineapple and walnuts. Line a 13 by 9 by 2 inch pan with C. of crumbs. Pour in pineapple mixture. Sprinkle remaining crumbs over the top. Let stand overnight in refrigerator. Cut in squares and top with more cream and a maraschino cherry if desired. Mrs. Walter Mueller
Elkota, S.D.

RASPBERRY DELIGHT SALAD
1 pkg. raspberry jello
1 C. hot water
1 C. vanilla ice cream
3 C. milk
1 oz. cream cheese and hot water. Add ice cream to this mixture. Stir until thoroughly dissolved. Allow cream to set for 4 hours. Pour into 1 quart mold. Chill until firm. Mrs. D. J. Barron
Hill Hall 826, Brookings

CRANBERRY-SAUTÉED SALAD
1 pkg. sauerkraut, drain and cut small
2 C. diced celery
2 C. diced pimientos
2 C. diced green peppers
4 C. onions, cut up
1/2 C. sugar
1/2 C. salt
2 Tbsp. dry wine
Place in casserole. Mr. Walter 1111eDer
131 Derkall Drive
Madison, S.D.

CHERRY-BANANA SALAD
Prepare and mix in sauce pan: 1/2 C. sugar
1/2 C. cream or evaporated milk
1 egg
Bring to boil over medium heat and beat constantly, scorches easily. If lumpy, strain dressing and add orange juice and sugar. Add oranges. Pour into 1 quart mold and chill until firm. Unmold and add Ambrosia Fruit. Makes 16 servings. Mrs. Jack R. Smith
1314 31st St.

STUFFED PEPPERS
(4 green peppers) do not parboil, cut and make peppers less palatable) 1 Tbsp chopped onion
1 Tbsp chopped celery
2 Tbsp chopped celery
1/2 C. white sugar
1 C. chopped green pepper
1/2 C. grated cheese
1/2 C. milk
Heat soup to boil. Add Jello, (grated) Top with grated cheese. 350 degree oven for 20 minutes. Then 400 degrees for 5 minutes. Serve hot. Mrs. Don Kemfiek
686 Dakota Ave.

PINEAPPLE SALAD
1 pkg. lemon or lime jello from pineapple and orange juice to make 2 C. to add to jello
1 C. sugar
1 C. chopped pineapple
1 C. chopped onion
Green pepper, pimento and green onions can be added for color. Make a day ahead. Tammy Severs
209 Bay St.

THREE LAYER CHRISTMAS SALAD
Lime layer
1 pkg. gelatin
1 C. hot water
one-third C. pineapple juice
drained, 1 tsp. salt
Prepare jello, chill until syrupy. Fold in pineapple and chill until thick (as for使is) Cheese layer
1/4 tsp. unflavored gelatin
1 tsp. cold water
(1 oz.) pkg. cream cheese
1/4 C. milk
Red layer
1 pkg. strawberry jello
1 C. hot water
1/2 C. sugar
1 C. chopped cranberries
Juice layer
1 pkg. unflavored jellatin
1 tsp. cold water
(1 oz.) pkg. cream cheese
1/4 C. milk

MACARONI AND CHEESE CASSEROLE
1 C. elbow macaroni
1/2 C. chopped green pepper
1/2 C. chopped onion
1/2 C. grated cheese
1 C. milk
1 C. cream
Cook macaroni until al dente. Drain and mix with above ingredients. Pour mixture into a greased tube pan. Bake at 350 degrees for 20 minutes. Mrs. John Kieljas
White, S.D.

AMBROSIA FRUIT SALAD
1/2 pkg. (3 oz.) orange gelatin
2 C. boiling water (or fruit juice)
1 pkg. orange jello
1 C. chopped pineapple
1 C. chopped coconut
1 C. chopped green pepper
1 C. chopped radicchio
1 C. chopped celery
Chop and mix together. Cool before serving. Twenty sherbet and stir until dissolved. Add cheese. Chill several hours or overnight. Mrs. Mary Zlatko
111 Ave. S.

CHERRY-BANANA CASSEROLE
1 C. sugar
1/2 C. flour
3 eggs
1/2 tsp. salt
1 C. orange juice
1 C. whole milk
Cream and beat until smooth. Stir in 1/2 cup sugar and 1 tsp. vanilla. Pour into a greased tube pan. Bake at 350 degrees for 20 minutes. Mrs. M. Zlatko
111 Ave. S.

BEETS WITH PINEAPPLE
1 can (19 oz.) beets, preferably sliced
1 small can pineapple
1 tbsp. sugar
1 tsp. vinegar
Pour off most of the juice from the beets. Combine beets and pineapple mixture. Let stand overnight. Mrs. Barbara Hayes
1223 2nd Ave.

CHEESE-VEGETABLE CASSEROLE
1 lb. hamburger, browned
1 small onion, diced
1 C. cream sauce
1 C. white sauce
1 C.妩o.Gaimand cheese added for color. Chil for several hours. Mrs. Ralph Olson
RR 2 Brookings
Add 1 cup pineapple juice. Cool.

ORANGE SNOW FLAKE SALAD
1 can green peas
1 C. chopped celery
⅛ C. chopped onion
1 C. diced pineapple chunks, drained
⅛ C. orange jello
¼ tsp. ginger
2 pinches of salt

Pour into 9 x 9 pan and let set overnight.

COLE SLAW
1 C. orange juice
1 C. vinegar
1 C. salt
1 C. head cabbage
⅛ large onion
3 to 4 carrots

Grape onion and carrots. Chop coarsely in blender. Mix together the sugar, vinegar and salt. Pour over the chopped vegetables. Cover and marinate several hours or overnight.

Mrs. Jeff Ottman
117th St.

SALAD - ORANGE SNOW FLAKE SALAD
C. water. Mix heated ingredients with first four ingredients. Place in loaf pan. Refrigerate until ORANGE SNOW FLAKE SALAD.

C. boiled water
⅝ C. vinegar
1 C. pineapple juice
1 C. carrots (grated)
1 C. sherry potatoes
1 C. cottage cheese
1 3-oz. pkg. cream cheese
1 2 oz. pkg. cream cheese
⅛ C. sour cream
1 pkg. onion soup
1 12 oz. can crushed pineapple, 1 C. apple compote,
1 16 oz. can pineapple chunks
1 C. marshmallows
1 C. jellied cranberry sauce

Mix ingredients and let stand overnight. Roll together:
1 quart white vinegar
1 C. sugar
2 tbsp. mustard seed
1 C. green grapes
1 C. marshmallows
2 C. Mandarin oranges
Chill 24 hours.

Mary Jacquet
318 Cedar Ave.

CHERRY CHEF3E SURPRISE
Mrs. Amlb Wuna BamllGnd
2821 Olwein St.

Mrs. Joe Wlskur
512 r.nd Ave:

GLORIFIED RICE
1 C. boiled rice (rice in cold water)
1 C. pineapple (crushed)
1 C. whipping cream
1 C. fruit cocktail
24 marshmallows (cut with scissors dipped in water)
⅛ C. sugar

Mix all ingredients with the exception of the whipping cream. Let stand one hour. Fold in whipped cream and serve.

Elkton, S.D.

Your Family Clothing Store
Serving the Brookings Area for 51 Years

SPINACH
3 pkg. frozen spinach, cooked
Let stand two hours:
1 C. broth
1 C. cream
1 C. onion soup
Mix three together in casserole. Brown almonds on top. Bake at 350 degrees for 30 minutes.

Mrs. Arrah Wana Hammond
227st Ave.

Mrs. Loyd Foster
Estelline, S.D.

Mrs. Fritz Hoffelt
301 S. Medary

COOKING WITH MRS. JENNA ROBERTS
Brookings (S.D.) Register, Monday, September 24, 1973 – 17

Your Family Clothing Store
Serving the Brookings Area for 51 Years

PINEAPPLE SALAD
1 can crushed pineapple
1 C. crushed pineapple
1 C. marshmallows
1 C. pineapple (crushed)
1 C. cranberry sauce
2 C. mayonnaise

Mix all together and serve.

Mrs. Wlllanl ffMnnoald
138 2nd St.

Mrs. Wlllanl ffMnnoald
3811 Olivein St.

GREEN BEANS - HORSERADISH
2 No. 33 cans whole green beans
1 large onion, sliced several bits of ham, bacon or salt meat
1 C. mayonnaise
2 hard cooked eggs, chopped
1 heaping tsp. horseradish
1 pkg. Worcestershire sauce
salt to taste
pepper to taste
green salt to taste or garlic juice
celery salt to taste or celery seeds
onion salt to taste
1 tsp. parsley flakes
1 sliced onion
Cook beans with meat and sliced onion for one hour or more. Blend mayonnaise with remaining ingredients and set aside at room temperature. When beans are ready to serve, drain and spoon mayonnaise mixture over beans. Serves 8. These are excellent, left over cold. The green beans are so tender.

Mrs. Willard Hammond
227st Ave.
**PARTY POTATOES**

1 can (10 3/4 oz.) condensed cream of potato soup
1 can (8 oz.) condensed cream of celery soup
1 C. dairy sour cream
2 tsp. salt
2 tsp. grated onion
1 bag (2-3 lb.) frozen hash brown potatoes, peperita

Combine juices, sour cream, salt and grated onion. Add to mixture to potatoes and mix thoroughly. Transfer into ungreased 12 x 8 x 1 1/2 inch baking dish. Sprinkle generously with pepper. Cover and bake in 350 degrees for 1 1/4 hours. Serves 8-10.

Barbara Higgins

**FRUITED CHEESE SALAD**

2 C. cream cheese
1 qt. frozen whipped dessert topping, thawed
2 pkg. orange-pineapple gelatin
11 oz. can pineapple tidbits, drained
11 oz. can mandarin orange sections, drained
1 C. cooked crumbled bacon

Mix cream cheese with all ingredients and serve chilled. Serves 12 servings.

Elma O. Bolen

**ASPARAGUS SUPREME**

1 C. creamed chipped cheese
2 medium sized cans of drained asparagus, or an equivalent amount of cooked fresh asparagus

1 can cream of mushroom soup, undiluted
2 sliced strips of bacon, crumbled
Melt butter, add crumbs, mix well. Place 1/2 of crumbs in a buttered caserole, add one can of drained asparagus and 1/2 of the soup. Repeat this process, but save a small amount of the crumbs for the top. Lastly, crumble the bacon on top. Bake 20-25 minutes, uncovered at 350 degrees. Serves 6-8.

Mrs. C. O. Kamler
Estelline, S. D.

**RASPBERRY PARFAIT**

2 1/2 pkg. frozen raspberries (thawed)
2 oz. sq. milk chocolate


Mrs. K. B. Hinds

**BEAN TRICK**

1 can pork & beans
1/2 C. Ketchup
2 tsp. molasses
1 tsp. dry mustard
Heatin top of stove or in oven.

Mrs. Elmer Parker

**QUICK APPLE SALAD**

1 banana
2 center celery sticks
4 medium apples
1/2 C. grated fresh nutmeg
1/2 tsp. vanilla
1/2 C. canned milk or thin cream

Mix all ingredients in a bowl with hand chopper. Then add sugar, vanilla and beat until stiff. Mix well. Has a carmel flavor. May be additioned. Very good!

Mrs. Rudolph Wuket
Elkton, S. D.

**SPANISH SCALLOPED CORN**

1 medium onion, chopped
1/2 C. medium green pepper, chopped
1/4 C. butter
1 C. coarse saltine cracker crumbs
1/4 C. diced pimiento
1 tbsp. dry mustard
1 tsp. dash pepper

Preheat oven to 350 degrees. In a casserole, add:

- Casserole, add:
- Mix all ingredients in a bowl with hand chopper. Then add sugar, vanilla and beat until stiff. Mix well. Has a carmel flavor. May be additioned. Very good!

Mrs. N. F. Koegler

**CHICKEN SALAD IN RED RASPBERRY RING**

1 pt. Chicken Salad
3/4 C. cold cooked chicken
diced
1 C. celery, finely diced
1 C. white grapes, sliced
1/4 C. almonds, sliced
2 tsp. parsley, minced
1 tsp. salt
1 C. mayonnaise


Mrs. J. M. Seibold

**STRAWBERRY SOUR CREAM JELLO**

4 pkg. strawberry Jell-O
2 C. boiling water
1 C. water
2 mashed bananas
1 pkg. (8 oz.) cream cheese

Mix all ingredients in a bowl with hand chopper. Then add sugar, vanilla and beat until stiff. Mix well. Has a carmel flavor. May be additioned. Very good!

Mrs. Arlud Raad

**SWEET SOUR KIDNEY BEAN SALAD**

1 red kidney bean, drained
1 large tomato, diced
1/2 C. celery, diced
1 medium onion, chopped
1/2 C. sour cream
1/4 C. sugar

Mix all ingredients in a bowl with hand chopper. Then add sugar, vanilla and beat until stiff. Mix well. Has a carmel flavor. May be additioned. Very good!

Mrs. N. F. Koegler

**RICE CONSOIOTO**

1/3 C. cold cooked rice
1/3 C. cold water
11/3 C. diced tomatoes
1/3 C. minced green pepper

Mix all ingredients in a bowl with hand chopper. Then add sugar, vanilla and beat until stiff. Mix well. Has a carmel flavor. May be additioned. Very good!

Mrs. N. F. Koegler

**CALICO BEANS**

1/2 C. dried beans
1/2 C. diced onions
1/2 C. sliced celery
1/2 C. diced tomatoes
1/2 C. green pepper
1/2 C. green pepper
1 C. diced olives
1 C. diced pimientos
1 C. green olives
1 C. plain mayonnaise

Mix all ingredients in a bowl with hand chopper. Then add sugar, vanilla and beat until stiff. Mix well. Has a carmel flavor. May be additioned. Very good!

Mrs. N. F. Koegler
Mushrooms featured in winner’s recipe

Mushroom Fritters was the winning entry in the Men’s Division this year. The Rev. Mel Moyer submitted the recipe. Rev. Moyer said he serves the Fritters in place of potatoes. Mushrooms are a favorite of Rev. Moyer. He collects wild mushrooms and uses many from a local business. He and his wife submitted recipes for each category and all contained mushrooms.

MUSHROOM FRITTERS
1/2 lb. fresh mushrooms (sliced thin)
2 eggs
1/2 cup milk
1/2 medium size onion, grated
1 cup flour
1 tsp. baking powder
1 tsp. salt
1 dash cayenne pepper
1 cup oil

Combine eggs and milk. Grate onion into mixture. Sift flour, baking powder, salt into a bowl. Combine all this into a smooth batter. Sprinkle in cayenne. Fold the mushrooms into the batter. Heat oil in saucepan or electric skillet to 375 degrees and drop one tablespoon of batter at a time into the hot oil. Bring fritters to golden brown both sides. Serve plain, or with sour cream or yogurt for dolloping, or serve with a fruit sauce.

To order mushrooms, contact his wife, Elaine. She will deliver the mushrooms to any area on request.

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SPAGHETTI SAUCE.

Add the following:

1 C. water
1 C. diced celery
½ can diced pineapple
2 Tbsp. molasses
1 C. chili sauce
2 Tbsp. soy sauce
2 Tbsp. minced pepper
2 Tbsp. minced garlic
1 tsp. marjoram
1 tsp. black pepper
1 tsp. sugar
1 C. parsley

Pour 1 C. cold water in flour and remaining bread crumbs. Mix well and simmer 20 minutes. Preheat oven to 350 degrees. Cut shallow diagonal slashes across 12-15 frankfurters. Place buttered livers and hearts thoroughly cooked for about 30-45 minutes as determined by heat of fire, outdoor temperature and two parts hickory smoke.

Gently stir in beaten egg and pour the cheese sauce. Baste with sauce several times. Place fried bacon slices on English muffin. While eggs and potato is crusty brown, brush on under low heat for 5-10 minutes. Place fried bacon slices on English muffin. While eggs and potato is crusty brown, brush on under low heat for 5-10 minutes.

Makes a rich chocolate cake very easy to make and does not bother. Place fried bacon slices on English muffin. While eggs and potato is crusty brown, brush on under low heat for 5-10 minutes. Place fried bacon slices on English muffin. While eggs and potato is crusty brown, brush on under low heat for 5-10 minutes. Place fried bacon slices on English muffin. While eggs and potato is crusty brown, brush on under low heat for 5-10 minutes.
IRISH-ITALIAN SPAGHETTI
1 onion, chopped
1 cup eggs, separated
1 lb. ground beef
1 tsp. salt
1/4 lb. black pepper
dash red pepper
1/2 tsp. chili powder
1/4 tsp. Tabasco sauce
2-1/10 oz. can cream of mushroom soup
1-10 oz. can tomato soup
1-8 oz. pkg. long spaghetti
1/4 C. grated Parmesan cheese
Brown onion and meat with oil in large pan, add meat and seasonings. Brown lightly, cover and simmer 45 min.

REINE CHEESE
Wash 8 lbs. beets. Do not peel. Ball these in 3 quarts of water until juice is dark red. Drain and let juice cool. Pour juice into a 5 gallon crock and add 3 quarts of water.

Add:
1 lb. raisins
3 oranges, peeled and diced
1 cake compressed yeast
6 lbs. sugar
Let stand in a warm place and stir once a day for 10 days. Strain through a cloth and put into jars. Leave lids loose for 2 months. Then tighten. Makes 1 1/2 gallons.

ZUCCHINI PARMESEAN
Butter a large, shallow casserole. Pare zucchini squash thinly. Slice thinly and arrange in fairly shallow layer in casserole. Sprinkle generously with grated parmesan cheese.

MEXICAN CHEF SALAD
Brown 1 lb. ground beef, drain and salt. Add to 1 head of lettuce, broken into bite-sized pieces. 15 oz. can washed and drained kidney beans

Add:
1 small onion, chopped
3 tomatoes, diced (save some for garnish)
4 oz. grated Cheddar cheese
Toss with French dressing and hot sauce to taste. Crunch and add small (30 cent) bag Doritos Tortilla Chips, plain or co-flavored (save some chips for top).

Add:
1 Tbsp. white vinegar
2 Tbsp. dry mustard
Juice of half lemon
Dash red pepper

Serve with pita chips for top. Make a sandwich salad. Arthur W. Richardson 5217th Ave.

LOW CALORIE PEANUT BUTTER
Especially for Dietetics
1 1/4 C. flour
1 1/2 C. creamy peanut butter
1/4 C. cooking oil
1 C. sugar
1 tsp. baking powder
1 tsp. soda
1 egg
1/4 tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. vanilla
1 1/2 C. milk
Turn oven to 450 degrees. Sprinkle chicken inside and out with salt and pepper. All but the last four ingredients are put in the cavity of the chicken.

FIRST, turn the bird by forcing the wing tips back and up under the body. Place the chicken on its back. Slash 3 inches on one side of string under the tail and criss-cross around the drumsticks to hold them together. Next, turn the chicken over on its breast, bringing the end of the string up under the back between the wing and the body, and tie securely across the back.

Place the bird in the smallest pan possible. Place it. Place the butter pats on the bird. Lay the bird on one side in the roasting pan and turn over on one side, turn on the other side and roast another 15 minutes.

When the oven heat to 250 degrees, remove the bird, and add the diced celery and onions to the pan. Place the chicken on its back on top of the vegetables. Roast until bird is done, usually about 30-45 min. Cut the string to separate the legs about 15 minutes before done.

To make the gravy (the best part of this recipe), add the water to the roasting pan and bring to boiling. Chichen to desired consistency with flour, and salt and pepper. Strain out vegetables and discard.

CHILI
1 lb. ground beef
1/4 C. chopped onion
1/4 C. diced green pepper
1/4 tsp chili powder
1 cup tomato soup
1/4 C. chopped green pepper
1/4 C. chopped cilantro
1/4 C. diced green pepper

MY HOT DISH SOUP
BONE AND FRIED RABBIT CASEROLE
Mix together in blender and use as marinade for turkey, chicken, ribs and beef. Can be stored (refrigerated or frozen) and used again. It is especially good on steaks, roasts and chicken. It requires very little attention and also cooks in less time.

Dissolve in hot coffee. Add sugar, cream; fold in. Beat egg whites until stiff. Fold in. Chill 2 hours.

IMPERIAL CORN SASS
1/4 C. salted oil
1/4 C. soy sauce
1/4 C. Worcestershire sauce
1/2 tsp dry mustard
1/6 tsp. paprika
1 tsp. salt
1 tsp baking powder
1/2 tsp vanilla
1/2 tsp. pepper

FLOATING ISLAND
5 eggs
6 C. sugar
2 tsp. powdered sugar
1 C. sugar
1 C. heavy cream
1 1/2 tsp. vanilla
1 oz. corn tortillas (shred into 4 pieces each)
1/2 C. sweet cream
Line bottom of casserole with 1 shredded tortillas, half of diced chicken, cheese and sauce. Repeat. Pour broth on, spread sour cream over, top. Garnish with paprika and sliced black olives. Cover and bake for 30 minutes. Serve 6. Excellent with refried beans and salad.

COFFEE EGGNOG PIE
2 envelopes unflavored gelatin
1/2 C. cold coffee
2 C. hot coffee
1/4 C. sugar
1 C. heavy cream
1 tsp salt
1 pkg. cream of mushroom
1 9" baked pie shell


COOK SHEPHERD'S PIE
Brown onion in hot oil. Add meat, 1/2 C. chopped green pepper, 1 small onion, 1 cup diced carrots, 1 cup diced potatoes. Simmer 10 min. Add remaining ingredients.

Add:
6 eggs, one at a time
2 tsp vanilla
pinch of salt

Let donuts drain on rack. Store in refrigerator. Daddy likes it warm to eat by morning. Store in refrigerator. Makes about 1/2".

CHICKEN SOPA
1/2 lb. chicken (boiled, boned, diced)
1/4 oz. diced chilies (or whole chilies, cleaned & diced)
1 1/2 C. hot coffee
1/2 C. heavy cream
1/2 tsp. salt
1/4 tsp. pepper

Brown beef, meat and onion together, add remaining ingredients and cook slowly for 1 hour. Add occasionally.

DADDY LIKES IT COLD. Makes about 1/2".
Breads, Appetizers & Soups

Mrs. Hoekman's chowder captures prize
text...
Muffins, stews, breads

add taste to all meals
SOUP

Chili, cake give eating spice

OATMEAL-WHEATGERM BREAD

1 C. old-fashioned oats
1 C. rolled oats
1 C. boiling water
one-third C. shortening, solid
1 C. brown sugar, firmly packed
2 tsp. salt
2 pkg. dry yeast
24 C. All-Bran

all ingredients mixed in
large bowl; turn dough onto
lightly floured board to
shape. Cool slightly on wire
rack.

Mrs. Dan Sterud
20380 Hagen

SWEDISH RYE BREAD

1 C. rye flour
1 C. sugar
3 C. hot water

Mrs. Clayton Knofczynski
31314 Geros Dr.

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SQUASH BREAD

Beat until fluffy:
2 eggs
2 C. sugar
1 tsp. soda

Betty Smith
322 22nd Ave. S.

FROZEN ONION RINGS
Take firm onions and slice in
rather thick slices and separate
into rings. Blanch a few at a
time in boiling water for 3 to 5
minutes. Cool quickly in ice water
and drain. Roll rings separately
in flour, in milk and roll once
more in a mixture of half
corn meal and half corn meal.

Mrs. Dan Sterud
Vogel, S.D.

FRENCH DRESSING
1 C. salted olives
1 C. vinegar
1 tsp. white pepper

Mrs. Clayton Knochenz
31314 Geros Dr.

Rhubarb Coffee Cake
1 C. brown sugar
1 C. white sugar
1 C. sour cream
1 egg
1 tsp. soda
2 C. flour
1 tsp. salt
1 C. powdered sugar
1/2 C. lemon juice

我觉得这道菜可能是某种甜点或调味品，具体要看调料的组合。
NO-KNEAD RAISIN LOAF
5 C. all-purpose flour
1 C. uncooked quick cooking oats
2 pkg. active dry yeast
1 tsp. salt
¾ C. sugar
4 eggs
1 C. milk
½ C. melted butter
½ tsp. baking powder
1 tsp. salt
1 C. raisins
1 C. chopped nuts

In large bowl, combine 3 C. flour, oats, yeast and salt. In med. pan over low heat, heat 2 C. water, molasses and shortening until warm (120-130 degrees). (Shortening does not need to melt.) With mixer at med. speed, gradually add liquid to dry ingredients. Beat 2 min. with spoon, stir in eggs, raisins and 2 C. flour. Cover with wax paper. Refrigerate 3 hours. Grease a 3 quart round casserole. With well-greased hands, shape dough (do not knead) into large ball. Place in casserole. Cover with towel. Let rise in warm place until doubled, about 1 hour. Bake in 350 degree oven for 1 hour and 10 min. until loaf sounds hollow when tapped. Cool. Frost with powdered sugar mixed with 4 tsp. water. 

Mary Jane Thorne
Meadowlark Villa No. 7

BANANA BREAD
Sift together 2 C. sifted all-purpose flour, 1 tsp. double-acting baking powder, ¾ tsp. baking soda, 1 C. sugar, 2 tbsp. shortening, 1 ½ tsp. salt and ½ tsp. soda. Set aside. Add 1 C. sugar gradually to ¼ C. shortening, creaming well after each addition. Blend in 2 unbeaten eggs, beating well. Stir in 1 C. mashed ripe bananas. Blend in the sifted dry ingredients. Stir in ¾ C. nuts, chopped. Turn into a 9 by 5 by 3 inch pan well greased. Bake at 350 degrees for 65-70 min. Cool before slicing.

Mrs. Delbert Fabric
RFD 1, Box 17, Brookings

HOT CRANBERRY JUICE
Cranberry juice, 1 quart
1 C. sugar, thinly sliced
3 cloves
1 C. whole nutmeg, cracked
¼ C. honey

Heat well, but do not boil. Serve in mugs, with cinnamon stick sticks. 

Diana Zwieg
118 9th St.

STUFFING
3 C. soft bread crumbs
2 tbsp. minced onions
1 tbsp. salt
1 tsp. pepper (black or white)
½ tbsp. poultry seasoning
1 C. milk, water or stock
1 C. coarsely chopped walnuts

Mrs. N. Grande
White, S.D.

BUTTERMILK ROLLS
1 quart buttermilk
2 pkg. yeast
¼ C. sugar
1 Tbsp. soda
1 Tbsp. salt
1 C. melted shortening
1 C. shortening
10 C. flour

Heat buttermilk to lukewarm, dissolve yeast and soda in one-third 1 C. lukewarm water. Add to buttermilk. Add sugar, salt and shortening. Work in flour. The dough will be very soft. Let rise 1½ hours. Shape into rolls as desired. Let rise again until very light. Bake at 375 degrees for 12-15 min. Makes 6 doz. rolls. I sometimes make these into loaves.

Emma Hofer
1929 8th Ave.

CRAB-SWISS BITES
1 7/8 oz. can crab meat, drained and flaked
1 Tbsp. sliced green onion
4 oz. process Swiss cheese, shredded (1 cup)
¼ C. Mayonnaise
1 tsp. lemon juice
¼ tsp. curry powder
1 package flaky style refrigerated rolls (12 rolls)
1/3 C. can chestnuts, drained and sliced (two-thirds C.)

Combine crab meat, cream cheese, mayonnaise, lemon juice, and curry powder. Mix well. Separate rolls each into three layers. Place on ungreased baking sheet—spoon on crab meat mixture. Top each with a few water chestnut slices. Bake in 400 degree oven for 10 minutes or until golden brown.

Pat Garry
170 Circle Drive

WHOLE WHEAT BREAD
4 C. whole wheat flour
2 tsp. salt
1 1/3 C. milk
4 tsp. melted shortening
1 1/4 C. lukewarm water
7 C. whole wheat flour (more or less)

Scald the milk — add sugar, salt and shortening. Then set aside to cool. Sift flour in lukewarm water. Add to cooled milk. Then add 1 C. of the wheat flour. Beat until smooth. Then add rest of flour. Let rise to double in size. Bake in 400 degree oven for 15 minutes then at 350 degrees for 45 minutes. This bread is simply delicious.

Mrs. Bert Cochran
Elkton, S.D.

OVERNIGHT BUNS
3 C. lukawarm water
1 C. melted shortening
1 Tbsp. salt
2 eggs, beaten
1 ½ C. sugar
¾ pkg. yeast or 1¾ tsp dry yeast

12 C. flour

Dissolve 2 pkg yeast and 1 tsp sugar in ¼ C. lukewarm water. 3 C. lukawarm water — 5 Tbsp shortening — Top small sandwich rolls. 45 minutes. The bread will rise slowly during the night. Buns are ready for the oven the next morning.

Mrs. Harold Harfenhoff
Bushnell, S.D.

FRENCH ONION SOUP
2 large onions
¼ C. butter
1 chopped onion
1 bottle white dry wine or ¼ C. water
Salt and pepper to taste

6 oz. of Swiss cheese, grated (Emmental, Gruyère)

Thin slices of French bread. Melt butter slowly and brown peeled thinly sliced onions. Sprinkle in flour and mix with wooden spoon until brown. Add wine or water (maybe 1 C. each). Cook on flame to boil, turn down and simmer 20-30 min. stirring at times. Toast bread and put on top of soup in casserole. Sprinkle grated cheese over bread allowing some to fall into soup. Bake in 350 degree oven until browned. 45-60 min.

Mary Larsen
Meadowlark Villa No. 14

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The Brookings (S.D.) Register, Monday, September 14, 1973—25
COFFEE TEA TIME

Butter Scotch Rolls

1/3 C. sugar
1/4 C. flour
2 tsp salt
1/2 C. Margarine
2 or 3 Tbsp. warm water
1 Tbsp. sugar
2 pkgs. active dry yeast

1. Mix ingredients. Let rise until double.
2. Roll in half. Roll in remaining half.
3. Roll into a rectangle.
4. Fill with orange filling.
5. Roll up the inside of the dough.

Squash or Sweet Potato biscuit

Combine: 1/4 C. mashed sweet potato or squash
1/2 tsp salt
1/4 tsp paprika
1/2 tsp. sugar
1/2 tsp. baking powder
2 Tbsp. shortening

Mix and roll. Bake 10 minutes at 400 degrees. Sprinkle with brown sugar topping.

Cherry Nut Bread

2 tsp sugar
1/4 C. brown sugar
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 C. flour

Mix ingredients. Add flour and mix well. Bake 1 hour and 15 minutes.

Cream Cheese Ball

1/2 pkg. of cream cheese
1/4 C. finely chopped celery
1 medium onion, grated
dash of Worcestershire sauce

Roll into a ball. Wrap in waxed paper and chill. Serve with crackers.

Coffee, tea time
CUCUMBER RELISH
10 C. zucchini, peeled
4 C. onions
1 1/2 tsp. salt
1 red pepper, chopped
1 green pepper, chopped
2/3 C. sugar
4 C. sugar
1 tsp nutmeg
1 tsp dry mustard
2 tsp salt
Grind coarsely zucchini and onions. Add salt. Let stand overnight.
Drain in colander the next morning. Add chopped green pepper. Mix the rest of the ingredients and add to the zucchini mixture. Cook very slowly for 20 minutes, stirring often. Put in sterilizer and seal.
Elueh Arneson
Arlington, S.D.

CUCUMBER BREAD
3 eggs
1 C. oil
2 C. sugar
2 C. grated zucchini
2 tsp. vanilla
3 C. flour
1 tsp soda
1 tsp baking powder
1 tsp salt
3 tsp cinnamon
Beat eggs foamy. Add next 4 ingredients. Mix well, add flour mixture and blend. Add nuts. Divide batter into two greased loaf pans. Bake at 350° for 40 minutes or until done. May be frozen. 

Elueh Arneson
Arlington, S.D.

CHEESE CUBES
1/4 lb. unslacked bread
3/4 lb. cheddar cheese, shredded
1/4 C. margarine
1/2 tsp Worchester sauce
Dash of cayenne pepper
1 egg white, stiffly beaten
Cut the whole loaf of bread in half lengthwise through the middle and use the bottom half. Cut this into eight cubes and arrange on baking sheet. Fold in beaten egg white. Put a spoonful of cheese mixture on top of each bread cube. Bake in hot oven, 400 degrees, until lightly browned. Takes only a few minutes. Serve as soup or salad accompaniment, or as a main dish with tomato sauce.

Adelaide Paradise
Aurora

FRANK AND BEAN CHOWDER
1 can green beans
1 can with bean and bacon soup
4 C. onions
1/2 C. shortening
2 C. buttermilk
2 C. Nabisco Bran All-Bran
4 C. flour
2 C. water
1 tsp salt
1/2 tsp. cayenne pepper
1 tsp dry mustard
1/4 tsp. pepper
4 C. onions
3 C. diced carrots
5 C. zucchini, peeled and sliced
1 can diced tomatoes
1/2 C. sugar
1/2 tsp. soda
1/4 C. Dour
2 C. chicken broth
3/4 C. marmalade
1 tsp salt
1/2 tsp. pepper
1/2 C. shortening
1/4 C. sugar
1 C. nuts
2 tsp vanilla

Day Bran Muffins
2 C. flour
2 C. sugar
2 C. shortening
1/4 C. sugar
1 C. milk
2 C. l_euann water
1/4 C. sugar
1/4 tsp. baking powder
1/4 tsp. grated orange rind
1 egg; beaten
1/2 C. nuts
1/2 C. orange peel


FRANK AND BEAN CHOWDER
1 can corn
1 can with bean and bacon soup
4 C. onions
1/2 C. shortening
1 C. flour
2 C. water
1 tsp salt
1/2 tsp. pepper
1/2 C. shortening
1/4 C. sugar
1 C. nuts
2 tsp vanilla


FRANK AND BEAN CHOWDER
1 can corn
1 can with bean and bacon soup
4 C. onions
1/2 C. shortening
1 C. flour
2 C. water
1 tsp salt
1/2 tsp. pepper
1/2 C. shortening
1/4 C. sugar
1 C. nuts
2 tsp vanilla


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1 can with bean and bacon soup
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1/2 C. shortening
1 C. flour
2 C. water
1 tsp salt
1/2 tsp. pepper
1/2 C. shortening
1/4 C. sugar
1 C. nuts
2 tsp vanilla

Mrs. Bob Antonides, 417 2nd Ave., won the Betty Crocker Cookbook for the Desserts Category. Mrs. Antonides' recipe is called Kipcals. Mrs. Antonides has had the recipe for 30 years, she said, but is not sure of the origin of the dish. She serves the Dessert as a bar with afternoon coffee. The Antonides family includes five children who agreed the Kipcal recipe is a winner.

KIPCALS
1 cake yeast
1 cup sour cream
4 cups flour
1 tsp salt
1 cup fat (lard or other shortening)
3 beaten egg yolks
1 tsp. vanilla
Crumble yeast into sour cream. Sift flour with salt. Cut in fat. Add other ingredients and mix. Store in refrigerator overnight. Divide dough and roll thin on sugared board. Cut in 4 or 5 inch squares and put a tsp. of filling on each. Fold triangular shape and pinch edges together. Bake at 350 degrees for 25 min.

Filling
3 egg whites
¾ cup sugar
1 tsp. vanilla
1 cup crushed corn flakes or coconut.

Marion Antonides wins

**Desserts most popular category**

AUNT SALLY COOKIES
Cream:
1 C. Sugar
1 C. shortening
2 eggs, well beaten
¾ C. molasses
1 C. sour milk
2 tsp. cream of tartar
4 tsp. soda
1 tsp. ginger
1 tsp. cinnamon
5 C. flour
Mix well. Chill for 1 hour then roll on floured board, but not too thin. Cut with a Spun or Treatment can. Do not overbeake. Icing:
1¼ C. sugar
¾ C. water
1 tsp. vinegar
Boil to med. boil stage (spins a thread). Then pour this mixture over beaten egg whites and add 12 cut up marshmallows. Continue to beat until marshmallows are melted. Spread on cookies. Let the icing stiffen before storing. The cookies freeze well.

These are very much like the Aunt Sally Cookies that you can buy except they are much better.

Mrs. Henry Vanderlaus
1805 Lincoln Lane

**ITALIAN ICE CREAM PIE**
1 stick margarine
¾ C. Crisco
2 C. sugar
5 egg yolks
2 C. flour
Mix and spread over cooled crust. Chill thoroughly.

**CINNAMON PEACH SUNDAE COOKIE CUPS**
One-third C. Maple flavored syrup
1 C. butter, softened
¾ C. sifted flour
3 heen sugar
1 cup of large sugar
1 quart vanilla ice cream
Cinnamon Peach Sundae Sauce
Preheat oven to 325 degrees. Heat syrup to boiling, remove from heat, stir in butter until melted. Stir in sugar, flour, sugar, and pecans. Drop by rounded tablespoon on buttered cookie sheet. Bake 15 min. in airtight container or wrap in film until cups are to be filled.

Cinnamon Peach Sundae Sice:
1 pkg. (13 oz.) frozen sliced peaches, thawed
¼ C. sugar
2 tsp. cornstarch
¼ tsp. cinnamon
1 tsp. lemon juice

Elnora G. Biden
207 N. Main
**APPLESAUCE DATE CAKE**

- **C. cello**
- 2 eggs
- 2 C. flour
- 2 tsp. baking soda
- 1 tsp. nutmeg
- 1 tsp. allspice
- 1 tsp. salt
- 1 tsp. ground cloves
- 1 tsp. cinnamon
- 1/2 C. chopped nuts
- 1/2 C. buttermilk

Cream cello and brown sugar. Add eggs, mix 1/2 spices, salt, soda and flour. Add applesauce. Blend in dates and nuts. Bake in 9 by 9 inch cake pan, greased, for 50 minutes at 350 degrees. Spread filling over crackers. Bake 20-25 minutes at 350 degrees. Should you choose to use a 9 x 13 inch pan, use 1/2 recipes.

Mrs. Richard Besserer
110 Mt. Ave. S.

**STEAMED CRANBERRY PUDDING**

- 3/4 C. molasses
- 1/4 C. dark syrup
- One-third C. water
- 1/4 C. flour
- pinch salt
- 2 tsp. soda
- 2 C. raw cranberries, cut lengthwise

Mix together and steam for 1 1/2 hours. (This is enough for a 1 lb. coffee can with a cover).

Sauce:

- 1/4 C. margarine or butter
- 1 C. sugar
- 1/4 C. cream

Cook together until bubbly.

Mrs. Robert Padgett
Estelline, South Dakota

**LEMON PIE**

- 3 eggs
- 1/4 lb. butter or cello
- 1 tsp. sugar
- dash of salt

Blend thoroughly with flour and sugar. Put firmly into 9 inch pie plate. Bake at 350 degrees for 35-30 minutes. Spread in large greased pan. Bake at 375 degrees for 15 minutes. Frost when cake is cool. You may frost with:

Mrs. Walter K. Johnson
Estelline, S.D.

**GLAZED FRUIT BARS**

- 1/4 C. water
- 1/4 C. dark corn syrup
- 1/4 C. butter (or Mazola oil)
- 1/4 C. sugar
- 1/4 C. raisins
- 1/4 C. cut dates
- 1 egg
- 1 tsp. soda
- 1/2 tsp. anise seed
- 1 tsp. cinnamon
- 1/4 tsp. salt

1. Tsp. grated orange rind
2. C. mixed candied fruit

Mrs. Mary Biscoe
400 7th St.

**RAISIN BARS**

- Cook 1 C. mixture in 1 C. water. Boil until 1 C. water remains. In hot raisin water, add creamed mixture of:
- 1/4 C. sugar
- 1/4 C. flour
- 1 C. sugar
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. vanilla
- Add 1/2 C. flour
- 1/2 tsp. baking soda
- 1/2 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. soda
- 1/2 tsp. nutmeg
- 1/2 C. nuts

Spread in large greased pan. Bake at 375 degrees for 15 minutes. Frost with caramel frosting: Boil together for 2 min. 1/4 C. sugar, 1/4 C. butter and 1/4 C. milk and boil 1 min. Cool. Add 2 C. powdered sugar, 1 tsp. vanilla. Ice the bars 10 min. after out of oven. Cut in squares.

Mary Jane Thorne
Meadowlake No. 7

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**BUTTERSCOTCH CRUNCH COOKIES**

<table>
<thead>
<tr>
<th>1 C. sifted flour</th>
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</thead>
<tbody>
<tr>
<td>1/4 C. oatmeal</td>
</tr>
<tr>
<td>1/4 C. brown sugar</td>
</tr>
<tr>
<td>1/4 C. butter</td>
</tr>
<tr>
<td>1/4 C. nuts</td>
</tr>
<tr>
<td>11/2 C. jar butterscotch or caramel ice cream topping</td>
</tr>
</tbody>
</table>


Mrs. Linda Foster
Estelline, South Dakota

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**RHUBARB CAKE**

- 1 C. brown sugar
- 1/4 C. cello
- 1 egg
- 1 tsp. vanilla
- 2 C. sifted flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1 C. sour or sweet milk

Alternate wet and dry ingredients. Add 2 C. cut rhubarb and stir in. Before baking, sprinkle one-third C. sugar and 1 tsp. cinnamon on top. Bake 45 min. at 350 degrees in 9 by 13 inch pan.

Mrs. Penny Williams
111 3rd Ave.

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**NORWEGIAN TORTE**

- 12 graham crackers
- 1/4 C. white sugar
- 3 tbsp. melted butter
- Filling:
  - 1/4 C. brown sugar
  - 2 tsp. cornstarch
  - 3 egg yolks
  - 2 C. milk
  - 1 tsp. butter
  - 1 tsp. salt
  - 1 tsp. vanilla
  - 1/4 C. nuts

Mrs. Walter K. Johnson
Estelline, S.D.

---

**LEMON PIE**

- 3 eggs
- 1/4 lb. butter or cello
- 1 tsp. sugar
- dash of salt

Blend thoroughly with flour and sugar. Put firmly into 9 inch pie plate. Bake at 350 degrees for 35-30 minutes. Spread in large greased pan. Bake at 375 degrees for 15 minutes. Frost when cake is cool. You may frost with:

Mrs. Walter K. Johnson
Estelline, S.D.

---

**MY FAVORITE BROWNS**

- 4 eggs
- 2 C. sugar
- two-thirds C. vegetable oil
- 3/4 C. squares unsweetened chocolate, melted
- 2 tsp. vanilla
- 1 and one-third C. flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 C. chopped pecans

Beat the eggs until thick and foamy. Gradually add the sugar and continue until very well blended. Stir in oil, chocolate and vanilla. Add the dry ingredients and nuts, mixing well. Spread in grease and 1/3 inch pan. Bake at 350 minutes. Cool. Frost with:

Mrs. Elmer Lund
101 11th Ave.

---

**THE BROOKINGS (S.D.) REGISTER, Monday, September 24, 1973-29**

The Perfect Cook Shop

- Electric
- Fry Pans
- Hamilton Beach
- Blenders
- Ovens
- Popcorn
- Mixers
- Poppers
- Coffee Makers

Running's

FARM, HOME & FLEET SUPPLY

THE AREA'S LARGEST MOST COMPLIATE FAMILY SHOPPING CENTER

The Perfect Cook Shop
**FROSTED FROSTING**

1/4 C. raisins
1 tsp. cinnamon
1 tsp. shortening
1/4 C. sugar
1/4 tsp. salt
1 C. milk

Blend until smooth. Add to frosting mix and stir well. Use 2 cups for 10 Minute Frosting Mix.

**DESSERT**

1 pkg. angel food cake mix
1 pkg. vanilla pudding mix
1 C. sugar
1 tsp. vanilla

Mix together and chill until firm. Serve with whipped cream. Liquid can be frozen to 2 cups and when mixture is chilled in half in 1/4 C. cream whipped.

**CRANBERRY CAKE AND SAUCE**

1 C. cranberries
1 tsp. lemon juice
1/2 tsp. sugar

Drain and press through a sieve. Add lemon juice and sugar to cranberries. Cook until slightly thickened. Cool slightly before adding to sauce.

**RUM BALLS**

1 C. finely crushed vanilla wafers
1/2 C. sugar
1/4 C. flour

Mix together and pack into ice cube trays. Place in refrigerator until firm.

**CRANBERRY RELISH**

2 C. cranberries
1 C. sugar
2 tsp. orange juice

Cook until thick and clear. Strain from stove and stir in 3/4 C. brown sugar. Strain and add to cranberry mixture. Use as desired.

**RAISIN BREAD PUDDING**

1 C. raisins
1/2 C. sugar
1/4 C. shortening

Mix together and pack into ice cube trays. Place in refrigerator until firm. Use as desired.

**LEMON COOKIES**

1 C. flour
1/2 C. sugar
1/4 tsp. salt

Cream together and pack into ice cube trays. Place in refrigerator until firm. Use as desired.

**CHERRY CREAM CHEESE**

1 C. cream cheese
1/4 C. sugar
1/2 tsp. vanilla

Mix together and pack into ice cube trays. Place in refrigerator until firm. Use as desired.

**BAILEY'S FROSTING**

1/2 C. cream cheese
1/2 C. sugar
1/4 C. milk

Mix together and pack into ice cube trays. Place in refrigerator until firm. Use as desired.

**RASPBERRY JELLO CAKE**

1 pkg. raspberry jello
1 C. boiling water

Mix jello and boiling water. Cool. Frost with whipped cream mixed with 1/4 C. cream. Use as desired.

**PIE CRUST**

1 C. flour
1/2 C. shortening

Mix together and pack into ice cube trays. Place in refrigerator until firm. Use as desired.

**SOUR CREAM RASPBERRY PIE**

1 pkg. raspberry jello
1 C. boiling water

Mix jello and boiling water. Cool. Top with whipped cream and add one-third C. sugar. Use as desired.

**APRICOT DESSERT**

1/4 C. flour
1/4 C. sugar
1/4 tsp. salt

Beat together and pack into ice cube trays. Place in refrigerator until firm. Use as desired.

**BAILEY'S CREAM CHEESE**

1 C. cream cheese
1/4 C. sugar
1/4 tsp. vanilla

Mix together and pack into ice cube trays. Place in refrigerator until firm. Use as desired.
LEMON JELLO

ANGLÉ DESSERT

2 egg yolks (well beaten)
1 C. sugar
1 pkg. lemon Jello
1 cup water

Melt:
2-1/2 C. sugar
1 1/2 tsp. salt
2-1/2 C. boiling water

Cool. Add lemon Jello, 1 C. boiling water. Mix well. Add the egg yolks and cook for 15 min. Do not boil. Pour over fruit. Refrigerate until set.

ORANGE KISS ME CAKE

1 tsp. pistachio green
1 C. raisins
1 C. flour, sifted
1 tsp. soda
1/4 tsp. salt
1/4 C. shortening
1 C. sugar
2 eggs

Put the pistachio green and sugar into the bottom of a 9 x 13" pan. Add the raisins. Bake at 350 degrees for 20-25 minutes. Cool. For a dessert, add 1 1/2 C. sour cream and 1 tsp. grated orange peel. Mix together. Pour over the top of the cake and allow to set in the refrigerator. Serve with whipped cream.

MELON PIE

1 C. sugar
1 C. flour
1/4 tsp. salt
1 tsp. salt
1 tsp. soda
1 egg, beaten
1 1/2 cups can fruit cocktail and 1/4 C. brown sugar
1/2 C. chopped nuts
2 eggs

In a mixing bowl, mix the sugar, flour, salt, and soda. Stir in the eggs. Add the pudding and beat until light brown. Pour into a 9" pie shell. Bake at 350 degrees for 15 minutes. Cool. Top with whipped cream.

ROASTED ALMONDS

1 1/2 lb. almonds
1 C. sugar
1 C. water
3/4 tsp. salt
1 1/2 tsp. baking soda
1/4 C. sugar

Put almonds in a pan and bake at 350 degrees for 20 minutes. Cool. Mix sugar, water, and salt. Add the baking soda. Stir well. Add the almonds. Let set at room temperature for 24 hours. Store in airtight container.

FABRIC FABRIC CENTERS

331 Main Ave.

Your Recipe For FALL FASHION FABRICS

Quality and Savings
For your Fabric Needs

American consume more than 100,000 gallons of ice cream yearly. Marco Polo discovered the first ice cream by mixing milk while traveling in China during the 13th Century. The world Almanac says, "He over-joyed an ice cream consisting of snow covered with fruit juices. The dish was brought to America in the 1660s."

The Brookings (S.D.) Register, Monday, September 24, 1973-31

321 Main Ave.

Your Recipe For FALL FASHION FABRICS

Quality and Savings
For your Fabric Needs

American consume more than 100,000 gallons of ice cream yearly. Marco Polo discovered the first ice cream by mixing milk while traveling in China during the 13th Century. The world Almanac says, "He over-joyed an ice cream consisting of snow covered with fruit juices. The dish was brought to America in the 1660s."
FROSTED-FREEZES WELL 5 egg whites 1 C. sugar ½ tsp. cream of tartar pinch of salt 5 Tbsp. sugar Place in double boiler. Beat until soft peaks. Add about 2 handfuls of marshmallows and beat until forms stiff peaks. Remove from hot water, add 3 or 4 Tbsp. sugar. Mrs. Gordon Kimston RR 6, Brookings

MOLASSES CAKE 1 C. sugar 2 tbsp. molasses 1 C. flour 1 tsp. soda ½ tsp. salt 1 tsp. baking powder 1 tsp. cinnamon ½ tsp. cloves 1 C. sugar and 1 C. molasses Start with butter and sugar Place in 9 x 12 pan Bake 35-45 minutes

PUMPKIN PUDDING ¾ C. oatmeal ¾ C. brown sugar ½ C. evaporated milk 2 eggs 1 C. flour Mix until crumbly and press into a 9 x 13 inch pan Bake for 10 minutes at 350 degrees. 2 C. pumpkin 1 large can evaporated milk 2 eggs 2 C. sugar ½ tsp. salt 1 tsp. cinnamon ½ tsp. cloves Combine and mix ingredients. Pour into prepared pan Bake at 350 degrees for 30 minutes.

SUGAR COOKIE 1 C. flour 3 tbsp. sugar 1 tsp. baking powder ½ tsp. salt 1 tbsp. butter ½ tsp. vanilla Cream sugar and butter with cream, place in order given. Drop by teaspoonful and bake until golden. Mrs. Warren Hall RR 2, Brookings

GREEN EGGS 1 cup of sugar 1 cup flour 1 cup brown sugar 1 egg 1 tsp. soda 1 tsp. salt 1 tsp. baking powder 1 tsp. vanilla Cream sugar and eggs with cream and then beat in flour, salt and soda. Add oatmeal and mix well. Grease and flour layer cake pan. Then put remainder of batter on top. Bake at 350 degrees for 45 minutes.

BLUEBERRY BREAD 1 C. flour 1 C. sugar 1 tsp. soda 1 tsp. baking powder 1 tsp. vanilla 3 large eggs 1 C. milk 1 tsp. vanilla 1 tsp. salt Cream butter and sugar until light. Add eggs and vanilla. Stir in flour, salt, and soda. Add milk and vanilla. Grease and flour 9 x 5 x 3 inch loaf pan. Bake at 350 degrees for 1 hour. Mrs. Marta Carlson 1317 7th St.
COFFEE BARS

1/2 C. chocolate chips
1 C. brown sugar
1 Egg
Mix well together.

Sift 1/4 C. flour with:
1/4 tsp. baking powder
1/4 tsp. soda
1/4 tsp. cinnamon
Mix alternately with:
1/4 C. boiled coffee which has been cooled
Add:
1 C. raisins (whole) or 1 C. chocolate chips or 1/4 C. coconut
Place in greased and floured lightly 9x12 inch pan. Bake at 350 degrees for about 15 minutes. Frost with powdered sugar. Blend egg and sugar with chocolate mixture. Add the following: 1/4 tsp. salt.
1 oz. pkg. miniature white marshmallows cut into smaller pieces
1 tsp. vanilla or almond extract
1 C. finely chopped walnut meats
Make into small balls. Roll into a mixture of fine chopped nuts and cut angel flake coconut (mixed together).

Mrs. Clarence Sheehan
527 3rd St. Court
West Fargo, N. D.

CHOCOLATE MELLOW BALLS

1/4 oz. pkg. German sweet chocolate (Baker's)
2 Tbsp. butter
Melt mixture over hot water. Have fire on very low (a double boiler is good)
1 C. powder sugar (1 add 1/4 C. more)
1 beaten egg
Blend egg and sugar with chocolate mixture. Add the following: 1/4 tsp. salt.
1 oz. pkg. miniature white marshmallows cut into smaller pieces
1 tsp. vanilla or almond extract
1 C. finely chopped walnut meats

Mrs. Arrah Wanna Hammond
527 1st Ave.

WHITE BUTTERMILK CAKE

2 C. white sugar
3 C. cake flour
1 tsp. cream of tarter
1 C. buttermilk
1 C. vegetable oil
1 tsp. soda
1/4 tsp. salt
Sift all dry ingredients, then add shortening and 1 C. buttermilk. Beat well, then add 6 egg whites (one at a time), beating well after each addition. Add 1 tsp. vanilla. Bake at 375 degrees for 20-30 min.

FROSTING

1 lb. powdered sugar
2 egg whites
1/4 lb. butter or oleo margarine
2 tsp. vanilla
Split layers in half and frost when cool. Tastes best when kept in refrigerator.

Helen Russell
1800rd Village House

BUTTERFINGER DESSERT

4 egg yolks, beat well
1/4 C. powdered sugar
1 tsp. vanilla
2 pkg. small Lucky Whip
1 angel food cake
5 large butterfinger bars
1 can cherry pie mix
2 C. sugar, 1/2 C. oleo
2 tsp. vanilla or almond extract
1 C. finely chopped walnut meats

Mrs. Earl DeBoer
Bruce, S.D.

The Brookings (S.D.) Register, Monday, September 24, 1973-33

The First Ingredient
In Any Marriage

These Symbols of Love will be Appreciated Forever-Start Your Life Together With a Ring From Jackson's Jewelry

415 Main Ave. 692-2611
Brookings, S.D.

COAST TO COAST HAS
THE RECIPE FOR THE
FINEST IN COOKING
AND BAKING WARES
IN THE AREA.

NATIONWIDE - LOCALLY OWNED.

COAST TO COAST STORES

Ed J. Beug - Harry & Helen Jones, Owners
313 Main Ave
Brookings, S.D.
Streusel Cream Pastry for 9" one-crust pie
4 C. quartered peeled peaches
1 C. brown sugar
1/2 tsp. nutmeg
1 egg
2 Tbsp. cream or milk
1/4 C. flour
1/4 C. buttermilk
Cream mixture over top of peaches. Bake 35-45 minutes or until top is brown. Sprinkle crumbly topping over top. Mix together:
1 C. brown sugar
1 tsp. nutmeg
2 C. flour
Pinch salt
Place shortening and water in a saucepan. Bring to boil, add flour, beating vigorously until mixture forms a ball. Remove from fire and add 1 egg beaten, one at a time, beating thoroughly. Mix can be used. Add vanilla. Drop mixture from spoon onto greased baking sheet. Bake at 450 degrees about 20 minutes. Remove from oven when top is golden brown. Add sugar and nutmeg over double boiler. Stir until smooth. Stir in orange peel. Add to egg mixture. Fold gently but thoroughly after each addition. Batter is done when peaks will hold shape. Pour into uncooked pie shell and bake at 325 degrees for 55-60 minutes. Serve slightly warm.

Mrs. Marlene Brands
814 Kasan, Volga

Extra Moist and Extra Delicious
Bake 1 chocolate cake mix in a 9 x 13" pan. Cook 16 min. Insert fork times through cake frequently. Pour mixture of strawberry jells, 1 C. hot water and 1/4 C. cold water over cake. Top with mixture of 1 box instant vanilla pudding, 1 1/2 C. milk and 2 tsp. vanilla. Mix together and pour into a greased baking sheet. Bake at 375 degrees for 20 minutes. Reduce heat to 425 and bake 20 min. longer. Shut off oven and leave for 5 min. Can be filled with whipped cream, fruit or pudding mix.

Mrs. Willard Hammond
827 First Ave.

Sunshine Swirl
10 to 12 servings
1/2 cup sifted enriched flour
1/2 cup sugar
1/2 tsp. salt
2 eggs, separated
2 tsp. cream of tartar
1 1/4 tsp. vanilla extract
1/4 cup sugar
1 tsp. cream of tartar
1/4 cup orange juice
2 tsp. grated orange peel
1/4 cup sugar
Orange Glaze
Sift together flour, 1/4 cup sugar and salt. Beat 12 egg whites, cream of tartar and extract until foamy; gradually add 1/4 cup sugar, beat-

Cream Puffs
1 C. buttermilk
1 C. water
1 C. flour
4 eggs
1 tsp. vanilla
Pinch salt
Place shortening and water in a saucepan. Bring to boil, add flour, beating vigorously until mixture forms a ball. Remove from fire and add 1 egg beaten, one at a time, beating thoroughly. Mix can be used. Add vanilla. Drop mixture from spoon onto greased baking sheet. Bake at 350 degrees for 35-40 minutes.

Mrs. Roger Teal
358 21st Ave. S.

Spellbinders
1 C. brown sugar
1 C. flour
1/2 C. oatmeal
1 tsp. baking powder
1 C. margarine
2 Tbsp. cream or milk
1 C. brown sugar
1 tsp. salt
1 tsp. nutmeg
2 C. chopped walnut meats
Spread over peaches. Beat egg and cream together, then pour over peaches. Bake at 350 degrees for 35-40 minutes.

Mrs. Petra Paulson
1070 Circle Drive

Fudge Bars
2 C. brown sugar
1 C. shortening part oleo
2 eggs, beaten
2 tsp. vanilla
2 C. flour
1 tsp. salt
1/2 tsp. nutmeg
Mix above thoroughly. Put mixture fonns a ball. Remove from pan and add 1 egg beaten, one at a time, beating thoroughly. Mix can be used. Add vanilla. Cut mixture from spoon onto greased baking sheet. Bake at 450 degrees about 20 minutes. Reduce heat to 425 and bake 20 min. longer. Shut off oven and leave for 5 min. Can be filled with whipped cream, fruit or pudding mix.

Mrs. Leon Dritz
Ivanhoe, Minn. 56142

Cook Book Headquarters

For the Adventurous Cook:
Old Fashioned Dutch Oven Cook Book
Sourdough Cook Book
Fondue Cookery
By - Myrtle & Don Holms

Traditional Cook:
Betty Crocker
Better Homes & Gardens

See Us For
All Your Book Needs

Index stationers

310 Main Avenue
Brookings, S.D.

Cherry Crisp
1 C. brown sugar
1/4 C. flour
1/4 C. oatmeal
1 tsp. soda
1 C. shortening (1/4 cokes-1/4 shortening)
1/4 tsp. salt
Cut shortening into dry ingredients until crumbly. Pat half of mixture into a 9 x 9" square pan. Spread with one can of Wilderness Cherry pie filling. Then sprinkle remaining crumbs on top. Bake in oven at 375 degrees for 25 to 30 minutes, or until brown.

Serve warm or cold with whipped cream or ice cream. Serves about 12.

Mrs. Besette R. Borstad
704 30th Ave.

Pecan Pie
1 C. sugar
1 C. light corn syrup
2 eggs (whole)
2 Tbsp. butter, melted
1 C. whole pecans
1 uncooked pie crust
Beat egg slightly and add sugar and Karo corn syrup. Mix well. Add pecans and butter. Pour into uncooked pie shell and bake in 325 degree oven until center is set.

Faith Garry
1870 Circle Drive

1 C. sugar
1 C. brown sugar
1 1/2 C. flour
1 C. brown sugar
1 tsp. soda
Cut shortening into dry ingredients until crumbly. Pat half of mixture into a 9 x 9" square pan. Spread with one can of Wilderness Cherry pie filling. Then sprinkle remaining crumbs on top. Bake in oven at 375 degrees for 25 to 30 minutes, or until brown.

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704 30th Ave.

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1 uncooked pie crust
Beat egg slightly and add sugar and Karo corn syrup. Mix well. Add pecans and butter. Pour into uncooked pie shell and bake in 325 degree oven until center is set.

Faith Garry
1870 Circle Drive
DELICIOUS APPLE CRISP

1 1/4 C. sugar
1 Tbsp. flour
1 tsp. taffy powder
1 C. sugar
1 tsp. cinnamon

The above ingredients should be mixed together over 2 C. diced apples that have been placed in a 8 x 8" greased pan.

1/4 C. brown sugar
1/4 C. flour
1/4 tsp. salt
1/2 tsp. baking powder
1/2 tsp. milk

Mix the above ingredients together over the apple mixture. Bake for 45 minutes or until done.

Mrs. LeRoy Anderson
414 Harvey Drive

Mince the above ingredients and place into the unbaked pie shell. Mix and pour over the apple mixture. Bake at 350 degrees for 50 minutes.

Tammy Bever
709 3rd St.

CHOCOLATE CHEWS

3/4 C. sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 C. shortening
1/2 C. brown sugar
1/2 C. butter or oleo
2 Tbsp. cornstarch
1/2 tsp. vanilla

Mix the above ingredients and place into the unbaked pie shell. Mix and pour over the apple mixture. Bake at 350 degrees for 50 minutes.

Mrs. Harry Manshelm
3931 1st St.
WATERGATE CAKE
2 C. cold water
1 1/2 C. mayonnaise
1 tsp. salt
3 C. flour
1 1/2 C. sugar
7 Tbsp. cocoa
Blend the water, mayonnaise and vanilla until smooth. Stir the flour, sugar, baking soda and cocoa together. Add to the first mixture and beat well.
Place in 9 x 13” greased and floured cake pan (do not grease for final 30-35 minutes at 350 degrees)
I renamed my favorite cake to WATERGATE CAKE because it’s a dark item
You are surprised at what’s in it and people are amazed at how well it turns out!

Marjorie A. Hendricks
1028 7th Ave.

HOT FUDGE CAKE
350 degrees oven
1 C. flour
1/2 C. sugar
2 Tbsp. baking powder
1/2 tsp. salt
2 Tbsp. salad oil
1 tsp. vanilla
1 C. sugar
1/2 C. cocoa
1/4 C. hot water
In ungreased 9 x 2 1/4 x 2 1/4 x 2 1/4” pan, stir together flour, sugar, 2 Tbsp. cocoa, baking powder and salt. Mix. Bake cake in oil and flour until fork until smooth. Spread evenly in pan. Sprinkle with brown sugar and 1/2 C. cocoa. Pour hot water over batter. Bake 8-10 minutes. Let stand 15 minutes. Cut in squares and invert each on dessert plate. Top with ice cream, spoon sauce over it

Mrs. Don Keenlick
450 Dakota Ave.

PINEAPPLE MINT SUPREME
Cream:
1 C. flour
1/2 C. chopped walnuts
1 C. firmly packed brown sugar
1/2 C. butter
1 C. pineapple, drained, crushed, and melted sugar
2 tsp. vanilla
Stir in pineapple, cream cheese with 2 Tbsp. butter. Gradually add 1/2 C. sugar creaming until fluffy. Blend in 1 egg, 1 tsp. vanilla and 1/2 tsp. baking powder. Pour into cake very carefully. Bake in 9 x 13 pan. Bake at 350 degree oven for 1 hour or until cake tests done. Cool 25-30 minutes. Remove from pan. Cool thoroughly. Sprinkle with sifted, powdered sugar

Mrs. Marcus Eastby
Stu. N. S.

FRUIT COCKTAIL DESSERT
2 1/2 lb. can fruit cocktail, drained
2 eggs
2 C. flour
1 1/4 tsp. salt
2 tsp. baking powder
3/4 C. sugar
Melt all ingredients, then add fruit last. Add by sprinkling on top 1 C. brown sugar and 1/2 C. nuts. Bake at 350 degree oven for 30 minutes. Serve with h l p a n d f e r s m a .

Gladys V. Wilhly
Bushnell, N. D.

GERMAN CHOCOLATE CREAM CHEESE BROWNIES
1 (16 oz.) pkg. cream cheese (4 oz.)
1 C. sweet chocolate and 3 Tbsp. butter, very low heat. Stir, then cool.
Cheesecake layer - cream a 3 oz. salted cream cheese with 2 Tbsp. butter. Gradually add 1/2 C. sugar creaming until fluffy. Blend in 1 egg, 1 tsp. vanilla and 1/2 tsp. baking powder. Pour into chocolate mixture, 1 tsp. vanilla and 1/4 C. chopped pineapple. Spread mixture in greased 8 x 8” square pan. Top with chocolate mixture. Chill until set. Serve with whipped cream.

Mrs. Rady Knutsen
119 6th Street

OATMEAL SQUARES
Two-thirds C. shortening, melted
4 C. oatmeal
1 C. brown sugar
1/2 C. white sugar
1 tsp. salt
1 tsp. vanilla
Mix together and press into a large buttered pan. Bake 10-12 min. in 450 degree oven and let cool
Over hot water, melt 1 C. chocolate chips and two-thirds C. peanut butter. Spread over baked mixture. Sprinkle with chopped nuts

Mary Jacquet
318 Cedar Ave.

MARSHAMALLOW FUDGE BARS
4 C. sugar
1/2 C. shortening
2 eggs
1 tsp. salt
1/2 C. flour
1/2 tsp. baking powder
1/2 C. nuts
Mix sugar, shortening, eggs until cream. Then add remaining ingredients. Pour into a greased 9 x 13 pan. Bake 30-35 degrees for 20 minutes. Quickly cover with mini-marshmallows and return to oven 1 min. in 450 degree heat. Bake for the following: 4 C. brown sugar, 1/4 C. milk, 2 squares chocolate. Cook 3 minutes. Remove and add 3 Tbsp. butter, 1 tsp. vanilla, 1/4 C. powdered sugar.

Mrs. Jina Pullmann
Dells Rapids, S. D.

“CHEAP” HOMEMADE ICECREAM
Mix:
3 eggs, well beaten
1 C. sugar
1 tsp. salt
1 C. water
3 C. milk
Mix all ingredients; then add 1 tsp. vanilla. Serve alone.

Jan Pumam
RR 2, Brookings

CHOCOLATE PIE
Mix and set aside:
1 carton (med. size) Cool Whip
1/2 C. butter
2 C. miniature marshmallows
1/2 C. brown sugar
1/2 C. cocoa
Mix sugar, mini marshmallows into cake very carefully. Bake in 350 degrees for 25-30 min.

White Velvet Frosting
5 C. flour
1/2 C. sugar
1/4 tsp. salt
1 tsp. baking powder
3/4 C. shortening
1 egg
Mix flour and sugar; then add shortening and water alternately. Add eggs and water. Beat thoroughly. Bake in 9 x 13” pan. Frost with crushed nuts and shaved chocolate.

Mrs. Herb Lakson
513 Front St.

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Ione’s Brookings Cafe
Phone 692-2631
423 Main Ave.
Brookings, S. D.

EASTER SNOW
1 in 2 1/2 can Malted Pineapple Chunks
2 C. boil. pineapple juice
1 pint lime sherbet
Let set to syrup stage. Pour into 6 1/2 inch pan. Let set.
Topping:
1/4 C. miniature marshmallows
Spread on set jello mixture. Sprinkle with chopped nuts and cover with cut Maraschino cherries.
Cut in squares to serve.

Lovely and refreshing bridge dessert

Mrs. Geo. Eberlein
41 2nd Ave.

RED VELVET CAKE
1/2 C. butter
1/2 C. sugar
2 egg
1 tsp. vanilla
1/2 tsp. salt
3 Tbsp. flour
2 Tbsp. red food color (1 oz. bottle)
2 Tbsp. water
2 1/2 C. sifted cake flour
1/4 tsp. baking powder
1 C. buttermilk
1 tsp. vinegar
1 tsp. soda
Cream butter and sugar very well. Beat in eggs, vanilla and salt. Mix cocoa with the water and food color. Add to cream mixture. Sift flour with baking powder and add alternately with buttermilk. Blend well. Lastly dissolve soda in vinegar and fold into cake very carefully. Bake in three 9 inch round cake pans lined with wax paper. Bake at 350 degrees for 25-30 min.

Janet R. Eames
1331 4th St.

WHITE VELVET FROSTING
3/4 C. butter
3/4 C. sugar
1/2 tsp. salt
2 C. water
2 1/2 C. sugar
Mix flour and 5 C. sugar, then add milk. Cook slowly for 5 min. until it thickens (very thick). Cool. Cream butter and 1/4 C. sugar until fluffy. Beat until creamy. Add a little milk if too thick. Pour into baked Graham cracker crust. Spoon mixture on top and cover with cut up chocolate and nuts and meats if desired.

Patti Antonides
417 2nd Ave.
Fruits, vegetables highlight desserts

OATMEAL CRISPS
1 C. shortening
1 C. brown sugar
1 C. granulated sugar
2 eggs
1 ½ C. vanilla
1 ½ C. sifted flour
1 tsp. salt
2 ½ tsp. soda
3 C. oatmeal (quick)
3 C. chopped walnuts
chocolate chips to taste

POPPY SEED CAKE
1 ½ C. graham crackers, crushed
1 ½ C. melted butter
1 C. sugar
Mix all ingredients. Press in 9 by 13 inch pan. Bake at 230 degrees for 10 min.

CHOCOLATE BALLS
1 C. finely chopped nuts
1 C. cocoa
½ C. sugar
½ tsp. baking powder
½ tsp. salt
Cream together:
½ C. butter
1 C. sugar
½ tsp. vanilla
1 tsp. lemon
Emulsify and then add ¼ C. whipped cream.

APRICOT WAFFER PIE
Crush graham crackers or chocolate wafers to make 1 ½ cups crumbs. If graham crackers are used, mix with melted butter and sugar. Spread half of crumbs in 8 inch square pan. Beat together until light and fluffy ¼ C. soft butter, 1 C. powdered sugar, 1 egg (room temperature). Spread over crumbs. Over this spread 1 apricot pie filling. Top with 1 C. whipped cream. Chill. Mrs. Howard Klein 235 9th St.

BOSTON BROWN COOKIES
1 C. brown sugar
3 eggs
1 C. margarine
4 Tbsp. of cold coffee
1 tsp. soda
1 tsp. cloves
1 tsp. nutmeg
dash of salt
1 C. raisins
2 C. flour
Bake at 400 degrees for 8 to 10 min.

CARROT BARS
2 C. finely crushed graham crackers
2 sticks melted margarine
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
1 ½ C. sugar
1 C. flour
1 tsp. soda
1 ½ C. raisins
1 C. chopped nuts
1 C. chopped dates
1 ½ C. raisins
½ C. sugar
1 ½ C. flour
1 tsp. baking powder
1 tsp. soda
¼ tsp. nutmeg
¼ tsp. cloves
¼ tsp. allspice
Cream:
1 ½ C. butter or shortening
one-third C. mashed ripe bananas. Blend thoroughly. Blend in:
1 unbeaten egg, beat well
Add the dry ingredients alternately with ¼ C. milk, beginning and ending with dry ingredients. Blend thoroughly after each addition.

PINEAPPLE-SPRICOT KUCHEN
1 C. flour
1 tsp. baking powder
1 tsp. salt
¼ tsp. nutmeg
1 ½ C. flour
1 ½ C. brown sugar
1 ½ C. white sugar
1 ½ C. buttermilk
1 ½ C. cream (or top of milk)
1 tsp. vanilla
1 tsp. baking powder
1 ½ C. flour
1 tsp. baking powder
1 tsp. salt
½ tsp. nutmeg
1 tsp. allspice
Cream:
1 ½ C. butter or shortening
one-third C. mashed ripe bananas. Blend thoroughly.

CHOCOLATE BARS
1 C. brown sugar
1 ½ C. flour
1 tsp. baking soda
1 ¼ tsp. salt
1 ½ tsp. vanilla
1 ¼ C. brown sugar
1 ½ C. flour
1 tsp. baking powder
1 ½ tsp. salt
¼ tsp. nutmeg
¼ tsp. cloves
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1 tsp. vanilla
1 tsp. baking powder
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½ tsp. nutmeg
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Cream:
1 ½ C. butter or shortening
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CHOCOLATE BARS
1 C. brown sugar
1 ½ C. flour
1 tsp. baking soda
1 ¼ tsp. salt
1 ½ tsp. vanilla
1 ¼ C. brown sugar
1 ½ C. flour
1 tsp. baking powder
1 ½ tsp. salt
¼ tsp. nutmeg
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FROSTED ORANGE CRESCENTS
1 pkg active dry yeast
3 1/2 C. flour
2 tsp. sugar
1/2 tsp. salt
1 egg
1 C. water
1/2 tsp. salt
Oil for greasing


JoAnn Satterlee
915 8th Ave.


dasb_ of salt
2 C. flour
1 tsp. baking powder
1 tsp. salt
1/2 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. sugar
1 egg
1/2 tsp. salt
1/4 tsp. vanilla
2 tbsp. cream cheese
1/2 cup brown sugar
1/2 cup butter
1 box confectioners sugar

Mix all dry ingredients. Add cream cheese, butter, sugar and vanilla. Add nuts and coconut. Melt if desired.

Beulah Nagel
236 Boundary St.

PINEAPPLE CHEESE PIE
1 8 oz. pkg. cream cheese, softened to room temp.
1/4 tsp. sugar
1/2 C. heavy cream, whipped
1 C. (number 2 can) crushed pineapple, drained
1 inch graham cracker pie shell
Whipped cream cheese and sugar topping
Fold in whipped cream and pineapple. Pour in pie shell and chill for 3 hours, or until filling is set.

Beulah Nagel
236 Boundary St.

PINEAPPLE LAYER BARS
1/2 C. soft butter or margarine
1/2 C. sugar
1/2 C. sugar
1/2 C. flour
1 egg
1/2 tsp. vanilla
1 small can flaked coconut
Cream butter and sugar. Add flour salt and milk. Mix with pudding blender or fork until creamy. Put half of mixture in 9 inch square pan. Add remaining mixture and press firmly. Add pineapple filling then remaining crumb mixture on top. Bake at 350 degrees for 25 minutes or until lightly browned.

Filling:
Stir together 1/4 C. sugar, 3 Tbsp. cornstarch, 1/2 tsp. salt and 1 tsp. flavored pineapple (unstrained). Cook over low heat until thickened and then add 1 Tbsp. flour and 1 Tbsp. lemon juice.

Mrs. N.F. Koegler
Koegler St.

CRAZY PINEAPPLE PUDDOGG
4 tsp. soda
1 C. molasses
1 C. sugar
4 C. flour
Mix and add:
1 pkg cranberries (cut in half)
2 tsp. flour
1 tsp. salt
Cream, cream cheese, butter, sugar, and vanilla. Add and mix.

Mrs. R.H. Forsyth
143 ST. Head

CHOCOLATE MOUNTAIN COOKIES
Sift together in a large bowl:
3/4 C. sugar
3/4 C. flour
1 C. brown sugar
1 tsp. baking powder
1 tsp. salt
Add:
1/2 C. shortening
1 C. evaporated milk
1/2 tsp. salt
2 tsp. vanilla
1 1/2 C. flour
1 tsp. baking powder
1/2 tsp. salt
1 1/2 C. sugar
1 1/2 C. flour
1 tsp. vanilla
1 1/2 C. sugar


ICING
1 C. cream cheese
1 box confectioners sugar
1 C. butter
1 stick brown sugar
1 tsp. vanilla
1/4 tsp. salt
1 1/2 C. brown sugar
1 1/2 tsp. salt

Mix all ingredients. Add nuts and coconut. Mix well. Put on top of pie and bake 20 minutes or until golden brown.

Mrs. C.A. Johnson
1079 Circle Drive

CAROB BROWNIES
Carob or a chocolate substitute.
2-1/2 C. whole wheat flour
1 tsp. baking powder
3/4 tsp. salt
1/2 C. sugar
1/2 C. carob powder
1 1/2 C. sugar
1/2 tsp. baking powder
1 tsp. salt
1/2 C. sugar
1/2 tsp. baking powder
1 1/2 tsp. salt
1 1/2 C. carob powder
1 1/2 tsp. salt

Mix all ingredients. Add eggs, oil, and sugar. Add nuts and brown sugar. Bake in an oiled 8" square pan at 350 degrees for 30 minutes. Cool and ice.

Mrs. R.D. Helfstine
1079 Circle Drive

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CHOCOLATE CHIP PIE
Heat in double boiler:
1 C. sugar
Add and dissolve:
½ C. peanut butter, chunk or
plain
Melt the above over hot water. Add 3 C. marshmallows (colored small ones) and 1 C. salted peanuts. Add to mixture and place in a foil-lined buttered pan (4 inch square).
Decorate the recipe if you wish.
Mrs. Willard Hammond
827 1st Ave.

MELLOWS NUTS GOODIES
1 small pkg. chocolate chips, 6 oz.
size
1 small pkg. butterscotch chips, 6 oz.
size
¼ C. peanut butter, chunk or
plain
Melt the above over hot water. Add 3 marshmallows, 1 C. marshmallows (colored small ones) and 3 C. salted peanuts. Add to mixture and place in a foil-lined buttered pan (4 inch square).
Decorate the recipe if you wish.
Mrs. Willard Hammond
827 1st Ave.

FUDGE BROWNIES
¼ C. butterscotch or margarine
1 C. sugar
1 tsp. vanilla
eggs
11-ounce sq. unsweetened chocolate
11-ounce sq. semi-sweet chocolate
Melt chocolates together.
¼ C. sliced flour
¼ C. chopped walnuts
Cream first 3 ingredients. Add eggs. Beat well. Blend in chocolate and then stir in flour and nuts. Bake in greased 4-inch square pan at 350 degrees for 35 minutes. Cool, then cut in squares.
Frost if desired.
Jennifer Aven
414 Ohio Drive

BLACKSTRAP MOLASSES COOKIES
1 C. brown sugar
¼ C. vegetable oil
eggs
1 C. blackstrap molasses
2 tsp. ginger
¼ tsp. salt
1 C. buttermilk, mix in 1 tsp.
soda
¼ C. flour with 3 tsp. baking powder added
Let set overnight in refrigerator or 8 hours. Roll very thick and cut as desired.
Dab top with milk before baking. Bake 12 min. at 350 degrees.
Lillian Bruflat
1223 3rd St.

MILE CHOCOLATE FUDGE
1 jar marshmallow creme
14 C sugar
two-thirds C. evaporated milk
¼ C. butter
¼ C. salt
1 pkg. (1 cup) milk chocolate chips
1 tsp. vanilla
Combine marshmallow creme, sugar, milk, butter, and salt. Bring to a full boil stirring constantly over medium heat. Continue boiling 5 min. Also continue stirring. Remove from heat, add chips, stir until melted. Add vanilla. Add ½ C. nuts, if desired. Pour into an 8 inch square pan, greased. Chill until firm.

CHOCOLATE CHIP PIE
Heat in double boiler:
1 C. sugar
Add and dissolve:
⅛ lb. marshmallows (32 large)
1 C. salted peanuts
Chill until partly congealed. Add:
½ tsp. salt
1 tsp. vanilla
Then fold in:
1 C. heavy cream, whipped stiff
2 tsp. sugar
sour cream flavored chocolate grated
¼ C. chopped nuts.
Pour into baked pie shell. Sprinkle with coconut. Chill until serving time.
Seryl Baker
2023 Oliven

MILK CHOCOLATE PEANUT BROWNIES
For ¼ C. boiling water over 1 C. rolled oats and add 1 stick margarine (¼ C.). Cook and add 1 tsp. vanilla. Cream 1 C. white sugar, 1 C. brown sugar, 2 eggs, 1 ½ C. flour, 1 tsp. soda, 1 tsp. cinnamon, ½ tsp. salt. Mix with cooled oatmeal mixture and top with pecans. Bake at 350 degrees for 40 minutes. Serve warm with ice cream or stays moist for coffee cake.
Desi Granholm
330 20th Ave.

CARROT BARS
Beat 4 eggs and mix the following in with them:
2 tsp. sugar
2 ¼ C. flour
tsp. cinnamon
⅛ C. salt
⅛ C. Crisco
1 ½ C. sugar
⅛ C. cream cheese
2 small jars of baby food strained carrots
Bake 30-35 minutes at 350 degrees.

FROZEN LEMON DESSERT
Mix 24 graham crackers, finely crushed, with ¼ C. sugar; blend in ¼ C. softened butter. With back of spoon, press two-thirds of crumb mixture firmly into the bottom of a 12 x 9 pan. Reserve remainder of crumbs for top of dessert. Chill crust.
Beat 4 egg yolks, 2 eggs and 1 C. sugar until very thick. Stir in ¼ C. lemon juice and ¼ tsp. salt. Cook over simmering water, stirring constantly, until mixture thickens. Turn mixture into a bowl and cool. Beat 2 pkg. of whipped cream until it piles softly. Fold with ⅛ tsp. lemon rind and 1 tsp. vanilla into egg mixture. Turn into pan over crumb crust. Freeze until firm. Cut into squares.

COTTAGE CHEESE CAKE
Filling:
Mix 2 envelopes Knox unflavored gelatin, 1 C. sugar, ¼ tsp. salt. Beat 2 egg yolks, add 1 C. milk, add to above mixture. Cook 10 minutes.
Remove from stove. Add 1 Therp. lemon rind, cool. Stir in lemon juice, 1 tsp. vanilla, 3 C. cottage cheese (sieved through colander). Fold in egg whites (beaten). Fold in C. whipped cream (whipping cream).

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Graham Cracker CRUST
2 Tbsp. melted butter
1 tsp. sugar
¼ C. graham crackers
¼ tsp. cinnamon
¼ tsp. nutmeg
Press into 10" square pan. Pour in filling and refrigerate overnight.
Mrs. Gregory J. Anderson
625 Henry Ave.
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