

# *The Brookings Daily Register*

Monday, Sept. 24, 1973



## 1973 Cookbook

# Presenting 'Family Favorites'

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 oz. package cream cheese with milk. Whip 2 cups cream, add cheese, then all ingredients to mixture. Add 1½ 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  
2½ cups diced chicken  
1 2oz. jar pimiento, diced  
1½ tbsp. lemon juice  
a little onion juice may be added  
Cut jello, place on lettuce, spoon on topping.  
Serves 8-12.



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# Main Courses & Casseroles

## Elmira Bulen wins with Corn Beef dish



Elmira Bulen admires prize

Elmira O. Bulen, 1027 N. Main, was the winner this year in the Main Dish and Casseroles Category. Ms. Bulen 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 "guarantees" this casserole.

### CORN BEEF HOT DISH

Drain 2 No. 2 can of asparagus  
1 can corn beef, cut up fine  
mushrooms if you desire  
1 can pimiento  
Make a white sauce of:  
3 tbsp. butter  
3 tbsp. flour  
3 cups milk  
After this is cooked add one can of mushroom 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 creamettes, corn beef, asparagus, etc. and over this pour the sauce. Top with crushed potato chips. Bake at 350 degrees for 40-50 min. Serves about 15. May cut recipe in two for 8 people.

### KOSHER CORN BEEF

1 - 3 to 4 pound corned beef  
Scant ¼ C. garlic powder  
2 C. Flour  
Mix garlic powder and flour, dry - add water to make a paste. Cover corned beef with paste and put in a covered dish or pan and let set in refrigerator for 24 hours.  
Put corned beef, paste and all in large pan, cover with water and bring to a boil. Turn down heat and let simmer 2-4 hours or until tender. Watch so that water doesn't boil out. Turn meat so it doesn't stick.  
Cool meat before slicing.  
Mrs. C. W. McDaniel  
1442 LeGeros Drive

### STUFFED PORK CHOPS

Have butcher prepare pork chops 1 inch thick with a pocket for stuffing. Fill pockets with stuffing and lay them on a rack in a shallow pan. Bake at 350 degrees about 1½ hours or until golden brown.

### STUFFING

1 C. celery chopped  
1 C. onions chopped  
¼ lb. margarine  
½ loaf stuffing bread  
1 Egg  
1½ tsp. sage  
1½ tsp. poultry seasoning  
1 C. bouillon (1 bouillon cube in boiling water)  
1 tsp. salt  
milk  
Saute celery and onions in margarine. Add remaining ingred. and enough milk for proper consistency. This recipe will fill 12 to 15 large pork chops.  
Mrs. Lloyd Darnall  
1414 LeGeros Dr.

### FAVORITE HOT DISH

2 C. uncooked macaroni  
2 cans cream of mushroom soup  
2-3 ¼ ounce pkg. dried beef  
1 small onion, diced fine  
2 C. water  
½ lb. cheese (slivered)  
1 jar pimiento (optional)  
Mix and refrigerate over night.  
When ready to bake, stir in 4 hard cooked eggs, chopped. Bake 1 hour in 350 degree oven.  
Mrs. Lloyd Foster  
Estelline, S.D.

### PARADISE PIKE

1 2-2½ lb. valley pike  
½ C. cream  
½ lemon or ¼ C. white wine  
Stuffing:  
¼ C. milk  
1 C. soft bread crumbs  
2 Tbsp. fresh herbs, like parsley, dill, thyme, rosemary  
2 Tbsp. chopped onion  
6-8 chopped mushroom salt and pepper  
2 hardboiled eggs  
350 degree oven for 50 Min.  
Clean the fish from the back, by taking the backbone out and then the intestines. This gives more room for the stuffing than if you cut it open from under the belly.  
Mix the breadcrumbs and milk in a bowl and add the chopped onion and mushrooms, eggs and herbs. Taste with salt and pepper.  
Put the fish on well buttered foil. Fill it with the stuffing and close it with toothpicks. Pour the juice from the lemon (or wine) over and bake till done.  
Unwrap the fish and pour the fish juices into a small saucepan. Mix the cream and heat. Serve the fish from the foil. Good with baked potatoes and the sauce.  
Grete B. Helkes  
193 6th St.

### BARBEQUED SPARERIBS

3 lbs. Spareribs  
one medium onion  
1 C. catsup  
3 tbsp. vinegar  
3 tbsp. lemon juice  
one-third C. water  
2 tbsp. sugar  
1 tsp. salt  
1 tsp. dry mustard  
1 tsp. chili powder  
4 drops Tabasco sauce  
Place ribs in shallow baking pan. Place in 350 degree oven (uncovered) to bake 30 minutes. While ribs bake, chop onion fine. Measure all remaining ingredients into a sauce pan, add the chopped onion. Mix well. Cook over low heat, stirring occasionally until the sauce thickens (about 15 minutes).  
Remove ribs from oven. Pour sauce over them and bake for one hour.

Mrs. N.F. Koegler  
102 9th Street

### CHICKEN CARNIVALE

1 chicken, cut into pieces, put in bowl (2 pieces per person)  
Cover with marinade:  
1 C. maple syrup  
1 Tbsp. olive oil  
2 oz. (¼ C.) wine vinegar  
1 Tbsp. soy sauce  
1 ¼ C. tomato sauce  
2 tsp. majorem  
½ tsp. cloves  
2 Tbsp. dry sherry (optional)  
salt and pepper  
After 4 hours pour whole lot into pot. Let it come to boil. Cover and simmer one hour.  
Then add:  
2 stalks celery, chopped  
2 oz. raisins  
1 onion, chopped  
2 oz. blanched almonds  
Cover and cook for 30 minutes more. Spoon chicken onto platter carefully (will be so tender, it will fall off bone easily). With slotted spoon-top with celery pieces, raisins and almonds. Makes lovely platter.—Pass extra sauce if desired.  
Charlene Richardson  
521 7th Ave.

### TUNA-OLIVE-MACRONI LOAF

Serve it hot tonight... slice it cold tomorrow makes 8-10 servings  
4 eggs  
½ C. sliced green olives  
2 Tbsp. grated onion  
2 C. drained tuna (2-6½ oz. cans)  
1 C. soft bread crumbs  
4 to 4½ C. cooked macaroni (8 oz. pkg.)  
2½ C. Cheese sauce  
¼ C. melted butter  
Beat eggs slightly. Add olives, onion, tuna, and bread crumbs. Combine egg mixture with macaroni, cheese sauce and butter. Line bottom of loaf pan (9x5x3) with aluminum foil. Butter foil. Turn macaroni mixture into pan. Bake at 350 degrees, 50-60 min.  
CHEESE SAUCE  
Simmer 1 Two-thirds C. evaporated milk with ½ tsp. salt, 1 Tbsp. dry mustard in sauce pan over low heat about 2 min. Add 2 C. (8oz.) grated American cheese. Stir over low heat until cheese melts. Add to macaroni mixture in recipe above.  
Mrs. Vergil Hoekman  
2021 Olwein St.

### MINISTRONE HOT DISH

1 lb. ground beef  
onion  
4 C. sliced potatoes  
1 can mushroom soup  
1 can minestrone soup  
1 C. milk  
Brown beef and onion. Place in casserole with potatoes, soup and milk. Mix and bake at 350 degrees for 1½ hour.  
Mrs. Lyle Chapman  
315 Samara Ave.,  
Volga

### CHICKEN CASSEROLE DISH

Alternate layers of:  
3 C. cooked chicken, cubed  
7 slices frozen bread cut in cubes  
Mix 1 can each of cream of mushroom soup, cheddar cheese soup, chicken noodle soup. Pour over casserole with crushed potato chips. Bake one hour.  
Evelyn Pease  
1225 2nd Ave.

### CHICKEN SUPREME

3 C. cooked chicken, cut in bite-sized pieces  
8-10 small onions or 3 or 4 larger onions, sliced  
¼ lb. sliced mushrooms  
two-thirds C. Carnation Evaporated milk  
1 can cream of mushroom soup  
1 C. Velveeta cheese, cubed  
¼ tsp. salt  
¼ tsp. pepper.  
Put chicken in 2 quart casserole. Add onions and mushrooms. Mix milk, soup, cheese, salt and pepper. Pour over chicken and cover dish with foil. Bake at 325 degrees 20-30 min. Serve over rice. Serves 6 to 8.  
Mrs. Richard Kleinjan  
Rt. 1, Box 105, Bruce

### PARK CHOPS DIANE

6 pork chops  
3 tbsp. butter  
¾ C. chopped onions  
1 tsp. salt  
2 tsp. prepared mustard  
¼ tsp. pepper  
1 C. hot beef broth (bouillon)  
2 tsp. Worcestershire sauce  
Brown chops in 2 tbsp. butter. Remove chops. Melt remaining butter and saute onions 3 minutes. Blend in cornstarch, salt, mustard and pepper. Gradually add broth and Worcestershire sauce. Return chops and cook 20 minutes over low heat, basting often, or cook until tender.  
Mrs. Howard Klein  
125 8th St.

### QUICK AND EASY CASSEROLE

1 pkg. macaroni and cheese dinner  
1 can cream of mushroom soup  
1 can cream of celery soup  
1 can tuna  
1 C. milk  
Mix and bake for 30 min. at 350 degrees.  
Mrs. Betty Evanoff  
1107 Vine Street

### CHICKEN SUPREME

8 chicken breasts or 1 fryer cut into serving pieces  
1 can cream of chicken soup  
1 can cream of celery soup  
¼-½ C. Sherry wine  
Add wine to soup and pour over chicken in shallow baking dish. Sprinkle with cheddar cheese and paprika.  
Bake 2½-3 hours at 275 degrees.  
Mrs. Don Chleborad  
616 8th Ave.

### TUNA MAIN DISH

1 can tuna  
1 can whole kernel corn (not drained)  
1 med. onion, chopped  
1 can mushroom soup  
1 carrot, cooked and chopped  
½ C. cooked peas  
one-third to ½ lb. of ¼ inch noodles cooked as directed on pkg.  
Combine all ingredients and pour into casserole dish. Dot with butter. Bake 1-1½ hours at 350 degrees.  
Mary Jane Thorne  
Meadowlark Villa no. 7

### HOT SPICY MEATBALLS

¾ lb. ground beef  
¾ C. bread crumbs  
1½ Tbsp. minced onions  
½ tsp. prepared horseradish  
3 drops Tabasco sauce  
2 eggs, 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:  
¾ C. ketchup  
½ C. water  
¼ C. vinegar  
2 tsp. brown sugar  
2 tsp. minced onions  
1½ tsp. salt  
1 tsp. dry mustard  
¼ tsp. pepper  
3 drops of Tabasco sauce  
a dash of cayenne pepper  
Simmer meatballs in sauce for 20 min. Serve alone or over rice or noodles.  
Cathy Silins  
511 11th Ave.

**LASAGNE PRESTO**

Brown together:  
3 lbs. ground beef  
1 large chooped onion  
2 large garlic cloves  
2 tsp. oregano  
Add:  
2 cans tomato soup  
½ C. water  
2 tsp. vinegar  
Simmer 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, mozarells cheese (3 pkgs.) and parmesan cheese.  
Bake at 350 degrees for one hour. Let stand for five minutes before cutting into squares.  
Serves 8.  
Monica Neely  
1027 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 8 oz. can water chestnuts  
½ C. mayonnaise  
slices of American cheese to cover top  
2 C. milk  
1 tsp. salt  
dash pepper  
1 C. mushroom soup (undiluted)  
1 C. cream of celery soup (undiluted)  
1 2 oz. jar pimento (cut fine)  
Butter well 9x13" cakepan. Cover with slices of bread. Top with chicken, mushrooms browned in butter and sliced water chestnuts. Beat eggs, mayonnaise, milk, salt and pepper, pour over chicken. Lay on slices of cheese to cover pan. Mix soups and cut up pimento and spoon over top. Cover and refrigerate over night. Bake 1½ hours at 350 degrees, uncovered. Add bread crumbs the last 15 minutes. Let stand 10 minutes before serving. Serve with a salad, probably perfection.  
Serves 8 generously.

Mrs. Walter K. Johnson  
702 N. 4th St.,  
Estelline, S.D.

**BAKED PORK AND VEGETABLES**

4 pork steaks  
2 Tbsp salad oil  
½ C. chopped onion  
½ C. milk  
1½ tsp. seasoned salt  
½ tsp. seasoned pepper  
¼ medium head cabbage, shredded  
4 potatoes, sliced  
1 can condensed cream of asparagus soup  
In skillet brown pork in hot salad oil. In greased 13x9" baking dish, toss well remaining ingredients. Arrange browned pork steaks on top. Cover dish with foil and bake at 350 degrees, 1 hour and 15 minutes or till pork is tender.

Mrs. John Parsons  
2016 Derald Dr.

**BAR-B-QUE SAUCE FOR MEAT**

½ C. catsup  
2 heaping tbsp. brown sugar  
2 tbsp. vinegar  
1 tsp. Worcestershire sauce  
1 tsp. soy sauce.  
Combine ingredients and heat. 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.  
Lillian Brown  
Arlington, S.D.

**CHICKEN-HAM SUPREME**

6 chicken breasts  
6 slices boneless ham about ½ inch thick  
1 pint dairy sour cream  
¼ C. lemon juice  
2 tsp. Worcestershire sauce  
2 tsp. paprika  
½ tsp. garlic salt (optional)  
2 tsp. onion salt  
2 tsp. celery salt  
½ tsp. freshly ground black pepper  
1 and ¾ C. dry bread crumbs  
½ 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 the 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 bread crumbs.  
Mrs. Ralph Estwick  
1716 3rd Street

**BAKED CHILI MEAT BALLS**

2½ 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  
½ C. milk  
Mix tomatoes, water, 1 tsp. salt and chili powder. Combine remaining ingredients. Shape into small balls. Arrange in tomato sauce. Bake 1½ hours in 350 degree oven.  
Mrs. Mark Wubben  
Hwy. 77 S., Brookings

**SESAME FRIED OR BAKED CHICKEN**

3 drying chickens, cut up  
2 eggs, beaten with a fork  
½ C. milk  
1¼ C. flour  
1 tsp. salt  
¼ tsp. paprika  
1 box sesame seeds  
Deep fat or 9 by 13 inch baking pan  
Combine eggs, milk and ¼ C. flour. Mix together 1 C. flour, sesame seeds, salt and pepper. Dip chicken pieces in egg mixture then roll in flour and sesame seed mixture. Deep fat fry at 350 degrees until golden brown. 6 portions.  
If you prefer, line a 9 by 13 inch pan with foil and cover with melted butter. Place floured chicken in pan and dribble over ½ C. melted butter. Bake 1 hour uncovered at 350 degrees.  
Mrs. Lowell Moulton  
616 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 can of tomato soup over all. Bake until the potatoes are tender. This makes a wonderful picnic hotdish.  
Mrs. N. Grande  
White, S.D.

**TATER-TOT HOT DISH**

1 lb. hamburger in shallow baking dish  
Salt and pepper to season  
Pour over 1 can cream style corn  
Then pour over 1 can cream of mushroom or cream of chicken soup. Top with frozen (1 box) tator-tots. Bake about 45 minutes. Start at 400 degrees then reduce to 350 degrees.  
Mrs. Jens A. Jensen  
Box 85, Rt. 4, Brookings

**YOUNG DEER RAGOUT**

2 lbs. young deer meat  
2½ C. water  
1½ tsp. salt  
¼ tsp. paprike  
3 cloves  
2 bay leaves  
5 peppercorns  
½ C. sliced carrots  
¼ C. butter  
½ C. onion, chopped  
2 Tbsp. flour  
2 Tbsp. lemon juice  
2 Tbsp. red wine  
1 tsp. sugar  
Cut meat into cubes, In large saucepan bring water to a boil, add meat and following 6 ingredients, cover and cook slowly for about 2 hours. Pour off 2 cups of the broth and save for gravy. In another pan heat butter, add onions and fry until golden brown, add flour, stir and let brown lightly. Add the 2 cups of broth to this, stirring constantly, while it thickens. Pour over meat, Stir in lemon juice, wine and sugar, simmer 10 minutes. Add salt and pepper to taste. Makes 4 servings. Serve over boiled rice.  
Margaret McKinstry  
1817 Dakota St.

**CHICKEN BAKE SUPREME**

Stew chicken until done. Remove from bones and dice to make 4 C. Cook as a gravy 1 quart broth and 4 tbsp. flour.  
6 C. bread cubes  
½ C. melted butter or chicken fat  
1 tsp. sage  
½ C. chopped celery  
1 med. onion  
salt and pepper  
Moisten bread cubes with butter and ½ C. broth. Mix celery, onion and sage with bread.  
Put chicken in bottom of 8 by 10 pan. Cover with dressing and pour gravy over all.  
Bake 45 min. or until done.  
Mrs. August Mueller  
Rt. 2, Box 121, Elkton

**TUNA KRISPIE CASSEROLE**  
makes 1½ quarts Bake 40-45 min. at 350

Fill the casserole One-third full of rice krispies  
1 large can white meat tuna  
½ can 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 Wanna Hamond  
827 1st Ave.

**HAM PIES**

1 slightly beaten egg  
2½ C. cornbread stuffing mix  
5 tsp. butter, melted  
¼ C. water  
1 8oz. 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.  
Ruth Goslee  
405½ Main St.

**CHICKEN LOAF**

2 C. cooked spaghetti  
1 C. cooked chopped chicken  
1 C. dried bread crumbs  
1 C. warm milk  
¼ c. melted butter  
1 C. grated cheese  
¼ C. chopped green pepper  
2 Tbsp pimiento  
1 Tsp. salt  
3 eggs 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.  
Rose Goodread  
313 Marian Ave

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**PORK CHOPS AND STUFFING**

4 pork chops (about one pound)  
2 C. Saltine crackers (coarsely crumbled)  
2 Tbsp. onion (chopped)  
¼ C. margarine or butter (melted)  
¼ C. water  
¼ tsp. poultry seasoning  
1 can (10½ oz.) condensed Cream of Mushroom Soup  
One-third C. water

Brown chops on both sides, place in a shallow baking dish. Lightly mix together cracker crumbs, onion, margarine, ¼ C. water and poultry seasoning in medium mixing bowl. Place a mound of stuffing on each chop. Blend soup and one-third C. water and pour over chops. Bake at 350 degrees 1 hour or until tender.

Jerri Rogers  
628 Faculty Drive

**SKILLET SCALLOPED POTATOES**

1 lb. ground beef  
1 med. onion, chopped  
3 med. potatoes, sliced thin  
1 can cream of celery soup (or mushroom soup)

½ soup can of water  
Brown ground beef and onion in skillet. Add potatoes and soup to meat. Cover. Simmer until potatoes are tender. To make this dish a complete meal, add 1 number 2 can drained peas or green beans. A small can of mushrooms also adds a good flavor.

Mrs. R.D. Helfinstine  
1079 Circle Drive

**NO-MIX ONION MEAT LOAF**

1 to 2 lbs. unseasoned ground beef (regular or may be frozen)  
1 envelope (1-¾ oz.) Lipton's Onion Soup Mix  
1 can cream of Mushroom soup  
½ soup can water (or milk)

Place ground beef, shaped as for a meat loaf, in middle of a Dutch oven, small roaster or large casserole (with a cover). Mix mushroom soup with the ½ can of liquid and pour over the meat. Sprinkle the dry onion soup mix over all. Cover and bake at 350 degrees, basting frequently. Time will vary. Allow at least 1½ hours and if meat was in a frozen state, allow two hours or longer. This is an easy method, no mixing, and it makes its own gravy.

Mrs. Gus Karonis  
512 2nd Ave.

**"TEXAS CASSEROLE"**

2 lbs. hamburger  
4 cloves garlic  
2 tsp. butter  
2 small cans tomato sauce  
salt and pepper to taste  
1 tsp. sugar  
1 8 oz. pkg. cream cheese  
4 green onions, chopped  
1 8 oz. sour cream  
1 C. diced cheddar cheese  
1 small can mushrooms  
1 12 oz. pkg. noodles

Saute hamburger and garlic in butter for 30 minutes. Add tomato sauce, simmer 15 minutes. Add salt, pepper and sugar. Combine cream cheese, onions and sour cream mixture in large buttered casserole; repeat layer at least 2 times. Add cheese, top with mushrooms. Bake at 300 degrees for 25 minutes.

Marilyn Forster  
505 20th Ave.

**BARBECUED SPARERIBS**

2 lbs. spareribs  
2 Tbsp. flour  
1½ tsp. dry mustard  
½ C. chopped onion  
½ tsp. ground cloves  
¼ C. vinegar  
1 C. catsup  
2 tsp. salt  
1 tsp. pepper  
3 Tbsp. worcestershire sauce  
¾ C. orange juice

Place spareribs in bottom of baking dish. Mix all ingredients and pour over spareribs. Bake at 350 degrees for one hour.

Mrs. Joe Wiskur  
Elkton, S.D.

**ALL IN ONE STEAK SUPPER**

1½ lb. chuck steak  
1 envelope onion soup mix  
3 medium carrots (quartered)  
2 stalks celery (cut in sticks)  
2 to 3 medium potatoes (halved)  
2 Tbsp. butter  
½ tsp. salt

Place in foil in, above order. Bake 1-1½ hours at 350 degrees.

Mrs. Elmer Parker  
1815 3rd St.

**SEAFOOD CASSEROLE**

Oven: 325 degrees 8-10 servings  
1 C. blanched almonds  
24 oz. cans mushroom, drained  
1 large onion, chopped fine  
1 green pepper, chopped fine  
4 Tbsp. butter, divided  
1 7 oz. jar pimientos, chopped fine

2 10½ oz. cans condensed cream of mushroom soup  
3 C. shrimp, fresh (cooked) or frozen

2 7½ oz. cans of crabmeat  
2 C. cooked white rice  
½ C. milk

Saute mushrooms, celery, onion and green pepper in 2 Tbsp. butter until soft but not brown. Add shrimp, crabmeat and cooked rice, mix well. Stir in milk. Heap in two quart casserole and bake for 45 minutes.

Meanwhile, "toast" almonds by stirring in remaining butter until golden brown; drain in absorbent paper. Garnish each serving with almonds.

Mrs. Michael Paulson, Jr.  
209 Roundup Circle

**CODFISH BALLS**

½ lb. salted and dried-codfish  
2 lb. potatoes  
3 eggs  
2 lbs. shortening

Freshen codfish - put in cold water. Bring to boil, drain. Do this several times, till fish will flake. While you're freshening fish, cook potatoes. Put drained potatoes and flaked fish in electric mixer. Add shortening and eggs. Beat fill fluffy. Heat oil for deep frying. Use ice cream scoop, fill rounded full and drop into hot oil. Fry till golden brown, about 6 at a time depending on size of kettle. Deep kettle is best.

Serve with cream sauce or mushroom sauce.

Mrs. George Eberlein  
RR 1, Brookings

**PORCUPINES**

1 lb. ground beef  
1 C. partly cooked rice  
¾ tsp. salt  
¼ tsp. pepper  
1 medium onion  
1 can tomato soup.

In a bowl, mix together: beef, rice, salt, pepper and onion. Form into balls. Place in a baking dish. Pour tomato soup over them and bake in a moderate oven about 1 hour.

Mrs. Robert Elyea  
1115th Ave. S.

**BURGER SKILLET STEW**

1 lb. ground beef  
One-third C. fine dry bread crumbs  
One-third C. milk  
1 slightly beaten egg  
3 tsp. mix from one envelope spaghetti sauce mix.

Combine above ingredients, except spaghetti sauce. Form into meatballs. Brown in 1 tbsp. hot shortening. Drain.

Blend remaining spaghetti sauce mix with one 10 and three-fourths oz. can (1¼ C.) beef gravy and ¼ C. water. Add to meatballs along with chopped green pepper, quartered carrots (1 inch pieces) and a couple of onions, quartered and separated. Simmer covered 2 hours in an electric skillet. When just ready to serve, add one pkg. of cooked frozen vegetables, either peas or mixed vegetable.

This is delicious warmed up, also. Homemade rolls are also a good addition to this meal.

Valerie Sisk  
Rt. 4, 212 West 8th St. S.

**CHINESE SWEET AND SOUR PORK**

1 lb. raw lean pork, 1 inch chunks  
1 C. sugar  
1 C. vinegar, cider or wine  
1 tsp. salt  
½ C. water  
2 green peppers, ¼ inch slivers  
2 Tbsp. cornstarch in ½ 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 fat fry light brown. Bring to a boil in saucepan the sugar, vinegar, salt and water. Add green peppers and boil 1 min. Stir in cornstarch and water and simmer 2 min. (until thickened and translucent). 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.

Mrs. Willard Hammond  
827 1st Ave.

**HAMBURGER HOT DISH**

2 lb. hamburger with salt  
one box of croutons  
2 cans soup - cream of mushroom and cream of chicken  
2 cans milk

Put meat in 12 x 13 inch pan, pour croutons over meat. Mix soups and milk and pour over all. Bake 45-60 min. at 350 degrees.

Edith Intermill  
Volga, S. D.

**REFRIED BEANS**

1 pkg. of dry pinto beans  
Salt and pepper to taste  
1 slice bacon

½ lb. Monterey Jack cheese  
Cook beans according to directions. Then drain all but about ¼ C. of liquid. Fry the slice of bacon crisp. crumbled. Save. Fry the beans in the bacon grease, mashing as they are frying. Pour into casserole - sprinkle top with crumbled bacon and cheese. Bake at 350 degrees for 20 minutes.

Angelica Lemaster  
703 12th Ave.

**BEEF ROLL-UPS**

1 slice round steak  
1 cup celery, finely chopped  
¼ C. onion, finely chopped  
8 oz. Colby or Cheddar cheese, shredded  
Salt

lemon, pepper or freshly ground peppercorns  
flour for dredging  
2 to 4 Tbsp. oil  
2 can beef bouillon

Cut round steak into individual portions. Place small amount of celery -cheese mixture on each piece of meat, roll up and fasten with toothpicks. Dredge in seasoned flour. Brown on all sides in oil in large frypan. Add remaining onions and celery, and pour 2 cans beef bouillon over all. Cover closely and cook at low moderate temp. for 1 hour. Thicken juices with remaining flour. Taste and adjust seasoning. Add remaining cheese and heat through. Serve on a bed of pilaf (rice and chopped onion browned in butter and cooked with bouillon replacing the usual water.)

If preferred, omit thickening.  
Mrs. Orrin Juel  
621 8th St.

**SWEET-SOUR PORK**

1½ lb. lean pork shoulder or pork steak. Cut into 2" by ½" strips  
hot shortening

½ C. or more water  
1 No. 2 can pineapple chunks or slices

¾ C. brown sugar  
2 Tbsp. cornstarch  
¼ - one third C. vinegar  
1 to 3 Tbsp. Soy sauce  
½ tsp. salt  
1 green pepper, cut into strips  
½ C. thick sliced Onion  
2 carrots diced and cooked (optional)

1 small can mushrooms  
Brown the pork in a small amount of hot shortening. Add the water, cover and simmer until tender, about an hour. Drain pineapple, reserving syrup. Combine sugar and cornstarch; add pineapple syrup, vinegar, soy sauce and salt. Add this to pork strips, cook and stir until gravy thickens. Add pineapple, green peppers, onions, carrots, and mushrooms. Cook until pepper and onions are done (onions should still remain a little crisp.) Serve over hot, fluffy rice. Serves 8.

Mrs. John Kleinjan  
White, S.-D.

**HAMBURGER HOT DISH**

1 and one-third lbs. hamburger  
8 oz. pkg. noodles  
1 can Golden Mushroom soup  
1 can Chicken Vegetable soup  
1½ cans water  
2 shredded carrots  
½ C. chopped celery  
¼ C. chopped onion

Grease a 9 x 13 inch pan. Crumble hamburger in the bottom of pan. Salt and pepper. Add dry noodles. Mix soups, water, carrots, celery and onions. pour over the dry noodles. Bake at 350 degrees for 45 min. The last 15 min. put crushed potato chips over the top. This will serve 12-15.

Mrs. Wayne Hauschild  
1628 7th Ave.



**SAUSAGE CREOLE**

1 can tomato soup  
¼ C. water  
½ C. uncooked rice (not instant)  
2 tsp. green pepper, chopped  
Mix and bake in greased casserole for 30 minutes at 350 degrees.

Meanwhile, brown link sausages in pan. Stir rice mixture and top with sausages. Continue baking 45 minutes.

Mrs. John Bibby  
822 8th Ave.

**DAKOTA DISH**

2 lb. ground beef  
Onion  
5 medium potatoes (cubed)  
1 large can pork n' beans  
1 large can tomatoes  
Brown together ground beef and onions. In large casserole mix together with beans, tomatoes, and potatoes. Potatoes can be cooked a little to speed up baking. Bake at 350 degrees for 1 hour.

Mrs. Richard Kneip

**TACOS MEXICANOS A LE SUSANNA**

1 lb. ground meat  
1 med. onion  
1½ cloves garlic  
3 med. boiled potatoes, peeled and mashed  
1 dozen corn tortillas  
Salt and pepper to taste  
2 C. oil  
½ C. grated cheddar cheese  
Lettuce and tomatoes, cut up and tossed  
Cumin powder (cominos)

Brown meat, onion, garlic, salt and pepper and cominos. Drain excess grease. Continue cooking adding more of spices, if desired. Add mashed potatoes and mix. Pour about 2 C. oil in large frying pan. Place helping of meat mixture in middle of tortilla, fold and fry at fairly high heat until crisp. Drain on paper towels. Serve with lettuce, tomatoes, grated cheese and hot sauce.

Angelica Lemaster  
703 12th Ave.

**MEXI-TACO SANDWICHES**

1 lb. ground beef  
½ C. chopped onion  
1 8oz. can tomato sauce  
1 tsp. worcestershire sauce  
¼ tsp. salt  
¼ tsp. chili powder  
¼ tsp. garlic powder  
Cook all the above together.

1½ C. corn chips crushed.  
Add crushed chips shortly before serving on buns. Top with shredded lettuce, tomato, cheese and taco sauce.

Mrs. Les Bork  
1312 4th St.

**MEXICAN MIX-UPS**

1 15 oz. can tamales  
1 15oz. can chili with beans  
1 can whole kernel corn  
2 C. tomatoes  
Heat, top with grated American and mozzarella cheese and crushed corn chips.

Mrs. Les Bork  
1312 4th St.

**SOUTH DAKOTA  
HOT DISH**

2 lbs. ground beef  
 ½ minced onion  
 ½ pkg. noodles, cooked  
 1 C. rice, can be cooked with noodles  
 ¼ bunch celery, cut up  
 ½ green pepper, cut up  
 1 can tomatoes  
 1 can tomato soup  
 cheese  
 Brown hamburger with onions. Add all the rest. Cover top with sliced cheese. Bake 1½ hours in 350 degree oven. Will serve 15.  
 Mrs. Mable Clement  
 Sinai, S. D.

**LOWCALORIE HOT DISH**

1 small cabbage  
 1 lb. hamburger  
 1 med. onion, diced  
 ¼ C. rice, uncooked  
 1 can tomato soup  
 1 soup can water  
 Cut cabbage in ½ 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 1½ hours at 350 degrees.  
 If you wish to use home-canned tomatoes, the following substitution for the tomato soup and water is tasty:  
 2½ C. cooked whole tomatoes  
 1½ tsp. worcestershire sauce  
 1½ tsp. soy sauce  
 salt and pepper to taste.  
 Mrs. Marcus Eastby  
 Sinai, S. D.

**SMOTHERED PORK CHOPS**

6 pork chops (or more)  
 salt and pepper  
 1 can cream of mushroom soup  
 ½ G. water  
 ½ tsp. thyme  
 13½ oz. can french fried onions  
 1 tsp. parsley flakes  
 ½ 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 half of the onions. Mix thoroughly. Pour sauce over chops. Cover and bake at 350 degrees for one hour or until tender. Remove cover, sprinkle remaining onions over top and bake an additional five minutes. Serve over rice.  
 Emma Hofer  
 1039 6th Ave.

**PORK CHOP RISOTTO**

3 pork chops  
 1½ C. minute rice  
 2 beef bouillon cubes  
 1½ C. water  
 ¼ 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, uncovering the last 10 minutes. Serves 3.  
 Ginger Sealet  
 118 14th Ave. S.

**BEEF CHOWMEIN**

2 lbs. beef and pork, cubed  
 Dredge in flour and brown.  
 Add:  
 1 C. hot water  
 4 stalks celery  
 2 cans chicken and rice soup  
 1 can mushroom pieces (stems & pieces)  
 4 Tbsp soy sauce  
 Cook ½ pkg. (large) noodles. Drain. Add salt to meat also. Mix all together and bake in greased casserole. Cover with chowmein noodles and almonds.  
 Emma Hofer  
 1039 6th Ave.

**HOT DISH**

1 lb. ground beef  
 onion  
 1 green pepper  
 Brown above ingredients  
 Add:  
 1 can string beans, drained  
 1 can tomato soup

Bake 40 minutes then spoon on mashed potatoes with salt, pepper and 1 egg. Bake another ten minutes.

Emma Hofer  
 1039 6th Ave.

**EASY TO MAKE  
PLAY DOUGH**

1 C. salt  
 2½ C. flour  
 1 C. of water  
 4 tsp salad oil  
 Food coloring if desired  
 Mix altogether with a big wooden spoon. Then knead well like bread dough. Let the kids do the rest!

Laura DeWall  
 708 3rd St.

**BARBECUED BEEF**

1 lb. hamburger  
 fry with 1 large onion and 1 green pepper  
 2 tbsp. sugar  
 2 Tbsp. prepared mustard  
 2 Tbsp. vinegar  
 1 tsp salt  
 ¼ C. catsup  
 Brown hamburger, onion and papper. Add the rest and simmer for ½ hour. Serves 4-5.  
 Mrs. Perry Williams  
 911 3rd Ave.

**HAMBURGER HOT DISH**

1 lb. hamburger  
 1 onion (optional)  
 5 C. diced potatoes  
 1 can cream of chicken soup  
 1½ C. milk  
 salt and pepper to taste  
 Brown hamburger and onion, mix with other ingredients. Bake 1½ hours at 350 degrees.

Mrs. Gary Quam  
 Volga, S. D.

**BUSY DAY PORK CHOPS**

Brown 1 heaping Tbsp. butter in an electric frying pan, preheat to 420 degrees.  
 Dip pork chops in milk. Dredge pork chops in flour and salt and pepper to taste. Put in frying pan and brown to a golden brown on both sides. Turn heat down to 240 degrees.  
 Cover and cook at least ½ hour depending on thickness of chops.  
 Mrs. Fred Thompson  
 RR 2, Volga

**CAREFREE CASSEROLE**

2 lbs. hamburger—brown and season  
 3 pkg. chicken noodle soup—6 C. water  
 1 C. rice—uncooked  
 2 C. cut celery  
 diced green pepper (optional)  
 3 oz. of narrow dry noodles—1½ C. water  
 1 small onion  
 (Cook only the hamburger)  
 Combine all ingredients. Refrigerate overnight. Bake at 350 degrees for 1½ hours. Will serve 25.

Mrs. Glenn Prunty  
 523 5th Ave. S.

**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:  
 1½ C. catsup  
 1½ C. dark Karo syrup  
 1 tbsp. mustard  
 2 tbsp. vinegar  
 dash of black pepper  
 1½ C. brown sugar  
 1 tbsp. salt

Mix all this together and pour over meat and beans in a large roaster. Bake between 300-350 degrees for 4 to 5 hours.

Mrs. P.J. Dobrenski  
 214 W. 7th St.

# Our Recipe For A Happy Marriage

½ Cup Politeness

2 cups Good Disposition

1 cup Happiness

1 T. Thoughtfulness

4T. Willingness to Work Together

3 cups Love

½ T. Encouragement

Big Dash of Unselfishness

Season Liberally with Good Humor and  
 Bake in an Oven of Warm Contentment  
 for the rest of your Life.

Serve Large Helpings With a Smile

## JANDEE'S Bridal and Fashions



(10% off on all Wedding Dresses)

692-5583

(On the corner of 6th & Main)

Brookings, S.D.

**BIG AND EASY CASSEROLE**

Brown together:  
2 lbs. ground beef  
4 onions (small)  
2 green peppers  
1 stalk celery  
Ade and simmer:  
2 cans tomato soup  
1 lb. sharp cheddar cheese  
Combine with 1 large pkg. noodles (mostaccioli)  
Bake at 350 degrees for 30 minutes.

Mary Jaquet  
316 Cedar Ave.

**ESCALLOPED HAM BAKE**

Place in greased casserole 9" by 11" in layers:  
1 C. cooked and cubed ham  
4 medium potatoes, sliced  
1 medium onion, diced  
Top with mixture of:  
1 can mushroom soup  
½ C. milk  
1 tsp. butter  
½ C. cubed velveeta cheese  
½ tsp. salt  
Dash pepper  
Cover with foil or lid and bake at 350 degrees for 45 minutes. Then remove foil and bake 25 minutes.

Sheryl Baker  
2038 Olwien

**MOCK CHICKEN LOAF**

2 - 10½ oz. cans chicken noodle soup  
1 lb. ground beef  
1 egg, beaten  
2 C. dry bread crumbs  
1 C. milk  
1 small onion, chopped  
½ tsp. salt  
½ tsp. poultry seasoning  
A dash of pepper

Mash noodles in chicken noodle soup as fine as possible. The contents of the cans may be put into the blender and whipped together if you have one of these convenient appliances. Combine all ingredients and spoon into baking dish. Bake 1 hour at 350 degrees or until done.

This makes a delicious meatloaf which really tastes like chicken. It is quite soft when it first comes from the oven, but as it cools it firms. Sliced cold it makes delicious sandwiches.

Mrs. Elsie Bjorklund  
Arlington, S.D.

**SHRIMP-MUSHROOM ELEGANTE**

3 Tbsp. butter or margarine  
2 - 7 oz. pkg. frozen shelled shrimp, partially thawed  
½ lb. fresh sliced mushrooms  
¼ C. butter or margarine  
¼ C. flour  
¼ Tsp. dry mustard  
3 Tbsp. cooking sherry  
dash cayenne  
2 C. light cream  
¼ C. shredded Parmesan cheese  
Melt 3 tbsp. butter in skillet. Add shrimp and mushrooms. Cook over med. heat stirring frequently about 6 min. or until mushrooms are tender and shrimp pink. Remove from skillet and set aside.

Add ¼ C. butter to skillet. When melted blend in flour and seasonings. Stir in cream all at once; cool, stirring constantly until mixture thickens and boils. Add shrimp and mushrooms. Heat 2-3 min. Add sherry and cheese just before serving. Serve alone, over noodles, rice or in a pastry shell.

Elegant!!

Noel Vertrees  
321 21st Ave. S.

**SHRIMP SAUCE ON BISCUITS**

1 4½ oz. can tiny shrimp, drained  
1½ C. thin white sauce  
¼ C. grated sharp cheddar cheese  
½ C. sauterne  
Make a thin white sauce as follows: Melt 1½ Tbsp. butter. Blend in 1½ Tbsp. flour, ½ tsp. salt, ¼ tsp. pepper and cook, stirring till smooth and bubbly. Add 1½ C. milk and bring to a boil, stirring constantly. Boil 1 min. Add cheese. Stir till melted. Add shrimp and sauterne and simmer gently 15 minutes. Serve over hot biscuits or rusks. Serves 3-4

Joan Williams  
1721 Dakota St.

**OVEN BARBECUED BEEF**

1 small can tomato soup  
½ soup can water  
¼ C. vinegar  
2 Tbsp. sugar  
1 Tbsp. chili powder  
1 tsp. onion powder  
1 3-4 lb. beef roast, as chuck, etc.

Combine all ingredients except roast. Sear meat on both sides in oven roaster. Pour sauce over meat. Cover. Bake in preheated oven at 325-350 degrees for 3 hours. Turn and baste at least once during baking. To serve, remove meat. Cut in serving pieces. Skim fat off sauce. Pour sauce over meat. Garnish with parsley. Serves 6-8.

Mrs. Miriam Graetzer  
667 Faculty Dr.

**FRENCH-FRIED FISH**

About 1 lb. skinned, boneless, fish filets  
1 egg  
2 Tbsp. cold water  
1 C. fine cracker crumbs  
1 C. flour  
1½ tsp. salt

Pat filets dry with absorbent paper. Beat egg and add water. Mix crumbs and salt together. Dip fish in flour, next in beaten egg, and then in crumbs. Dial heat control to 375. Place fish in basket only 3 or 4 at one time. Fry 3-7 minutes until browned. Lift the basket and drain.

These are best if fried in salad oil. Use deep-fat fryer.

Mrs. Wayne Hoogstraal  
1419 1st St.

**CRUSTY CHICKEN WINGS OR DRUMSTICKS**

Bake at 375 degrees for 35 minutes.  
2 lbs. chicken wings  
½ C. butter  
2 tsp. herb-seasoned salt  
2 C. instant potatoe flakes  
Cut tips from wings; cut each wing at joint. Melt butter in small pan, add 1 tsp. herb-seasoned salt. Spread potatoe flakes on wax paper. Dip wings in seasoned butter, shaking of excess. Roll wings in flakes until well-coated. Place in a 13 x 9 x 2" baking pan. Sprinkle with remaining salt. Bake in moderate oven 35 minutes or golden brown. This may be placed in broiler and carefully turned until golden brown and cooked through.

Marjorie A. Holman  
301 S. Medary

**SPAGHETTI STEW**

1 lb. stew meat  
1 tsp. oil  
1 envelope spaghetti sauce mix  
1 can (6 oz.) tomato paste  
2 C. water  
4 carrots, cut into ½ inch pieces  
1 pkg. (10 oz.) frozen peas  
½ C. chopped celery  
Brown meat in oil. Add sauce mix, tomato paste and water. Cover. Simmer till meat is tender, 1-1½ hours. Add carrots, cook 30 min. Mix in peas and celery. Top with Potato-Onion Dumplings. Cover and cook 30 min.

Potato-Onion Dumplings  
two-thirds C. instant mashed potatoes

1 egg, beaten  
1 Tbsp. chopped onion  
½ C. flour  
2 tsp. baking powder  
Prepare potatoes as directed on pkg. for 2 servings. Stir in egg. Mix in onion. Add flour and baking powder. Blend until flour is moistened. Drop by spoonfuls onto stew. Cover and simmer 15 min.

Mrs. Jim Gengler  
No. 67 Broadacre Estates

**CHAMPIGNON en CASSEROLE**

Saute the following diced ingredients in 3 tsp. butter:  
1 med. size onion  
1 C. celery  
½ C. green pepper  
When onion is transparent, add:

3 C. sliced fresh mushrooms  
Continue cooking this mixture for 3 min. Add 2 no. 303 cans of tomatoes (or 4 C. fresh tomatoes) drained and coarsely chopped. Add ¼ tsp. cayenne pepper and ¼ tsp. garlic salt. Cook for 5 min. over low heat.

Fill an 8 or 9 inch casserole one-third or ½ full of packaged bread stuffing (light seasoned.)

Spoon mushroom mixture on top.

Bake ½ hour at 350 degrees. During the last 10 min. of baking, sprinkle the top liberally with grated cheese (or shredded sharp cheddar). Top this with coarsely crushed stuffing mix browned in butter. Complete bakin.g. Serves 4-6 people.

Mel Moyer  
908 5th St.

**SPAGHETTI AND MEAT SAUCE**

¼ C. Crisco  
½ C. chopped onion  
1 lb. lean ground beef  
1 tsp. garlic salt  
1 C. (4 oz. can) mushroom stems and pieces (undrained)  
¼ C. chopped parsley or 2 tsp. dried parsley flakes  
1-C. (8 oz.) tomato sauce (use 2 C. if prefer thinner sauce)  
2 C. (1 lb. can) tomatoes  
1 tsp. salt  
½ tsp. oregano  
¼ tsp. pepper—dash basil (optional)  
1 bay leaf  
¼ lb. thin spaghetti  
In large skillet, melt Crisco add onion and cook 5 min. Stir in ground beef, garlic salt and brown.

Add remaining ingredients. Cover and simmer 1 hour. Uncover and cook about ½ hour until sauce is desired consistency.

Cook spaghetti directed on pkg. and drain.  
Recipe serves four. Electric skillet works very well. Good idea to drain ground beef after browning to get rid of excess fat.

Mrs. Paul C. Irwin  
RR 1, Brookings

**POTATO HAMBURGER HOT DISH**

4 potatoes (sliced thin)  
1 small onion, diced  
1 can cream of mushroom soup  
1 can vegetable beef soup  
1½-2 cans water  
1 lb. hamburger  
1 tsp salt  
Mix together and bake for 1 hour at 375 degrees.

Mrs. Rodney D. Foster  
RR 2, Brookings

**SWEET AND PUNGENT CHICKEN**

12½-3 lb. broiler-fryer, halved, quartered or cut into pieces  
1 tsp. monosodium glutamate  
1 can (13½ oz.) pineapple chunks  
1 C. basic barbecue sauce  
½ tsp. salt  
¼ tsp. ginger  
1 tsp. soy sauce  
2 tsp. cornstarch  
1 Tbsp. cold water or pineapple syrup

½ med. green pepper, diced  
1 can (11 oz.) mandarin oranges, drained

6 maraschino cherries, halved  
Sprinkle chicken halves with monosodium glutamate. Place skin side down in a shallow baking dish; set aside. Drain pineapple chunks; measure ½ C. of the syrup. Add to basic barbecue sauce in saucepan. Stir in salt, ginger and soy sauce. Blend cornstarch with cold water; blend with sauce. Bring to a boil. Reduce heat and simmer 5 minutes. Brush chicken with mixture. Bake chicken at 350 degrees for 1 hour, brushing occasionally with sauce and turning once after 30 minutes.

Add pineapple chunks, green pepper, drained mandarin oranges and cherries to remaining sauce. Heat and pour over chicken the last 5 minutes of baking time. Yield: 4-5 portions.

**BASIC BARBEQUE SAUCE**

1 C. molasses  
1 C. prepared mustard  
1 C. vinegar  
1 tsp. hot pepper sauce  
Blend all ingredients thoroughly, then cover. Sauce may be stored without refrigeration. The yield is 3 cups of sauce.

Lolita Moyer  
908 5th St.

**HOTDISH**

1 24 oz. hash browns  
1 can cream of potato soup  
1 can cream of celery soup  
½ C. onion  
¼ C. green pepper  
1 lb. browned hamburger  
1 C. sour cream  
Mix together and let stand for ½ hour. Bake in a 9 x 13" pan at 300 degrees for 1½ hours.

Mrs. Jim Pollmann  
Dell Rapids, S.D.

**COUNTRY ROUND STEAK**

2 Tbsp. flour  
¼ tsp. thyme  
dash pepper  
1½ lb. round steak  
1 med. onion, chopped  
½ green pepper, chopped  
2 Tbsp. cooking oil  
1 can Campbell's onion soup  
1-1½ can water  
½ C. rice

Combine flour, thyme and pepper. Pound into steak. Brown meat, onion and green pepper in cooking oil. Add soup and water. Cover and simmer on low heat for 1 hour. Add rice and simmer 30 minutes more. Serves 4-6.

Mrs. LeAnn Werner  
903 3rd Ave.

**CHICKEN DELIGHT**

2-10 oz. pkg. frozen broccoli or 2 fresh bunches  
2 C. sliced cooked chicken  
2 cans condensed cream of chicken soup  
1 C. real mayonnaise  
½ tsp. curry powder  
1 tsp. lemon juice  
½ C. shredded sharp process cheese

½ C. soft bread crumbs  
1 Tbsp. melted butter  
Cook broccoli in boiling salted water till tender. Drain. Arrange in greased 11½ x 7½ x 1½" dish. Chicken on top. Combine soup, mayonnaise, lemon juice, curry powder. Pour over chicken. Sprinkle with cheese. Combine crumbs and butter. Sprinkle over all. Bake at 350 degrees for 25-30 min.

For an extra special dish, serve over rice.

Sharon Webster  
1418 1st St.

**NOODLE GOULASH**

Heat in large skillet 1 Tbsp. vegetable oil. Add and cook 1 lb. ground beef, 1 small onion, finely chopped, 1 C. diced celery and 1 tsp. salt.

Break meat apart with fork and stir as meat browns. Set aside. Cook as directed on 18 oz. pkg. of noodles (any kind). Drain noodles; place in 2 quart casserole.

To the meat mixture, add and mix well: 1 4 oz. can tomato sauce, 1½ C. hot water. Sprinkle parmesan cheese.

Pour meat mixture over noodles; mix carefully. Bake 20 min. Garnish with tomato wedges. Serves 4-6.

Lisa Betz  
333 21st Ave. S.

**BAKED STEW**

2 lb. stew meat, cubed  
1 C. canned tomatoes  
1 bsp. sugar  
6 small carrots, cut in strips  
3 med. potatoes, quartered  
½ C. diced celery  
1 onion, diced  
2 Tbsp. tapioca  
1½ tsp. salt  
1 slice bread, broken into bits  
1 C. water

Mix all together. Bake covered at 325 degrees for 3½ hours. Easy and good.

Mrs. J.W. McCarty  
1619 Olwien St.

**CHICKEN SUPREME**

Cook one chicken until tender—remove bones. Save broth. Cut up in bite size pieces.

Dressing:  
6 to 8 C. cubed bread  
1 C. diced celery  
1 med. onion, chopped  
2 eggs, well beaten  
½ tsp. baking powder  
1½ C. milk  
salt, pepper, poultry seasoning to taste

Saute celery and onion in ½ C. margarine or butter.

Mix together and place in well oiled 10 x 13 inch pan. Pour 1½ C. broth over to moisten. Bake at 350 degrees for 1¼ hours. May serve with chicken or mushroom gravy topping.

Mrs. Darryl Wilka  
1102 2nd St.



**BARBECUED SPARE RIBS**

3 lbs. spare ribs  
2 onions, sliced or less or none  
4 Tbsp. vinegar  
4 Tbsp. worcestershire sauce  
2 tsp. salt  
2 tsp. paprika  
½ tsp. cayenne  
1 tsp. black pepper  
2 tsp. chili powder  
1½ C. tomato catsup  
1½ C. water  
Clean meat with damp cloth. Cut between ribs. Sprinkle with salt and pepper. Place in casserole. Cover with sliced onions. Combine other ingredients and pour over meat. Turn meat once during baking. 6 servings.

Mrs. Ivan Sundal  
RR 3, Brookings

**TUNA CASSEROLE**

1 lb. noodles, cooked in 4 C. boiling water  
1 can tuna fish  
1 can No. 1 asparagus  
1 small can mushrooms  
1 small can pimentos or fresh green peppers  
1 C. grated cheese  
1 C. white sauce  
Melt 2 Tbsp. butter, add 1 C. cracker crumbs. Use part of this on the bottom of baking dish, saving the rest for the top. Combine all ingredients, saving some asparagus, peppers, cheese, and crackers for the top. Bake 1 hour in 350 degree oven. Serves 6.

Mrs. Andrew Erickson  
324 E. 4th St.  
Volga, S.D.

**SWEET AND SOUR HAM**

2 C. ham, cooked and cut in strips (½ x 3")  
1 Tbsp. oil  
1 can pineapple tidbits (approx 1 C.)  
2 Tbsp. brown sugar  
1½ Tbsp. cornstarch  
4 tsp. vinegar  
2 tsp. prepared mustard  
¾ C. water  
1 green pepper cut in ½" strips  
Hot cooked rice—2 C. equals about 4 servings

Brown ham in hot oil. Drain pineapple, saving juice. Mix sugar, cornstarch, vinegar and mustard. Add to juice and water—add to ham in skillet. Cook and stir until thick, simmer 10 min. Add pineapple and pepper. Simmer 3 minutes. Serve over rice.

Mrs. Don Kenefick  
408 Dakota Ave.

**TURKEY OR CHICKEN PIE**

3 C. cooked and diced turkey or chicken  
1 pkg. frozen peas, cooked gently  
1 jar sliced pimento  
½ C. margarine or chicken fat  
½ C. flour  
1 can cream mushroom soup  
1 can chicken stock  
3 unbeatn eggs  
Make cream sauce or gravy, add beaten eggs and chicken or turkey and cooked peas. Put in 9 x 13 inch pan. Top with corn bread, made with ¾ C. corn meal, 1 tsp. baking powder, ¼ tsp. salt, 1 egg, 1 tsp. sugar, ½ C. flour, ½ C. milk and ¼ C. oil. Bake 1 hour at 350 degrees.

Mrs. Adah Syverud  
816 9th St.

**HAMBURGER HOT DISH**

1 lb. hamburger  
¼ tsp. pepper  
1 large onion, chopped  
½ tsp. salt  
1 C. celery, chopped  
1 can chicken rice soup  
1 can cream of mushroom soup  
1 can (no. 303 or larger) chow mein noodles  
1 can mixed vegetables or vegetable soup or frozen (cooked before adding) vegetables, adding 1 C. juice or water  
Fry hamburger, celery and onion until meat has lost its redness. Add the spice, soup and vegetable mixture. Simmer in fry pan. Add chow mein noodles, continue to simmer 20 minutes. If oven baking desired: 325 degrees for 30-35 minutes, then top with frozen tater tots, bake until potatoes are golden brown. Serves 8.

Mrs. Clarence Scheel  
537 3rd St. Courts  
West Fargo, N.D. 58078

**HAM BALLS WITH PEACHES**

1½ lbs. ground lean ham  
1 lb. ground lean pork  
Have the two ground very fine together.  
Mix together:  
2 eggs, beaten  
1 C. milk  
2 C. soft crumbled bread crumbs  
Add to meat. Mix well. Form into balls, (using ice cream scoop, if desired). Fry meat until lightly brown. Place in 9 x 13" pan and add the following mixture:

1 tsp. dry mustard  
1½ C. brown sugar  
½ C. vinegar  
½ C. water

Bake in oven 45 minutes at 325 degrees. Heat peach halves in own juice or bake with ham balls. After completely cooled, this can be frozen with the juice.

Mrs. Clarence Scheel  
537 3rd St. Court  
West Fargo, N.D. 58078

**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. William J. Krier  
Lake Benton, Minn.

**GREEK MEAT CASSEROLE**

1½ Tbsp. salad oil  
1½ lb. round steak, cut in ½" cubes  
1 eggplant, peeled and sliced thin  
2 onions, sliced thin  
4 tomatoes, cubed  
2 green peppers, diced  
2 tsp. salt  
½ 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 each layer with salt and oregano. Cover casserole and bake in 350 degree oven for 1 hour. Remove cover and bake 15 minutes longer. Serves 6.

Connie Dresbach  
303 Birch Ave.

**DONNA'S DRIED BEEF CASSEROLE**

4 hard boiled eggs, chopped  
1 box uncooked macaroni (2 C.)  
½ lb. dried beef  
2 cans mushroom soup  
pepper to taste  
1 pint milk (2 C.)  
½ lb. cheese  
1 small diced onion  
Mix and let stand overnight. Bake 1½ hours at 350 degrees. Do not cook macaroni. Delish.

Mrs. Jim McKettrick  
813 N.E. 8th  
Madison, S.D.

**CHAFING DISH MEATBALLS**

1½ lbs. ground chuck  
½ pkg. sifted dried bread crumbs  
1 tsp. salt  
¼ tsp. pepper  
1 egg, slightly beaten  
½ C. milk  
Blend well with fork and shape into small balls. Place balls on shallow pan with ¼ C. shortening and refrigerate.  
¼ C. canned tomato juice  
2 Tbsp. flour  
¾ C. bottled barbecue sauce  
¼ C. water

In saucepan, combine tomato juice and flour till smooth. Add barbecue sauce and water. Blend well. Set aside.  
Bake meatballs 30 minutes in 350 degree oven. Drain grease and pour on tomato sauce and bake 45 minutes more. Spoon into chafing dish along with drained pineapple chunks and stuffed olives. 48 meatballs. Good reheated. Serve with rice.

Beverly Seaman  
303 18th Ave. S.

**TOMATO-BEEF SANDWICH SPREAD**

¼ lb. butter or oleo  
¼ lb. dried beef (or 3 oz. pkg. thin sliced beef)  
¼ lb. velveeta cheese  
1 small onion  
2 raw eggs, beaten  
1 can tomato soup  
Put cheese and beef and onion in food chopper to grind. Melt butter in pan and add ground ingredients; add tomato soup and beaten eggs. Simmer over low heat for about 20 minutes or until cheese is melted and eggs cooked and well blended. Serve on toast. May be stored in refrigerator for several weeks. Also may be spread on bread and put under broiler to melt after refrigerated.

Mrs. Norman Koehn  
2025 Olwien St.

**BEEF NOODLE CASSEROLE**

Brown one lb. hamburger with ½ C. onions. Add ½ tsp. salt, 2 Tbsp. chopped pimento, ¼ tsp. Thyme, one can Cr. Mushroom Soup, and ½ C. milk.

Cook box of Noodles Romanoff according to directions and mix with hamburger mixture. Bake 30 min. at 350 degrees. Top with a mixture of bread crumbs, melted butter, and grated American or cheddar cheese and bake 10 min.

Mrs. Les Bork  
1312 4th St.

**SALMON LOAF**

1 egg  
2 C. salmon and liquid  
1 C. grated cheese (velveeta)  
1 C. soft bread crumbs  
½ tsp. salt  
½ tsp. pepper  
1 Tbsp. grated onion  
1 Tbsp. melted butter  
Beat egg in bowl, add salmon, which has been cleaned and broken into large chunks, no smaller than a whole walnut (remove bones, skin and dark pieces of salmon).

Add the rest of the ingredients and mix with your hands, being careful not to break up salmon pieces.

Bake covered in a buttered casserole. In order to keep the loaf from getting crusty, place the casserole in a pan of water while baking it.

Bake at 350 degrees. Serves 6.  
Mrs. Willard Hammond  
827 1st Ave.

**CHICKEN AND NOODLE CASSEROLE**

1 - 2-3 lb. chicken  
1 10oz. pkg. noodles  
1 small can Cream of chicken soup  
½ C. diced celery  
1 small diced carrot

Cook chicken until tender. Pour off the broth into another pan and save. When chicken is cool enough to handle, remove skin and bones. Cut chicken into chunks. Simmer celery and carrot, and cream of chicken soup in a casserole and enough broth to allow for proper baking. Salt and pepper to taste. Bake at 350 degree for about 1 hour.

Mrs. Bert Volkers  
Rt. 3 Brookings

**FAVORITE MEATBALLS**

Mix together lightly:  
¾ lb. ground lean beef  
¼ lb. ground pork  
½ C. fine soft bread crumbs  
½ C. unsweetened applesauce  
2 Tbsp. grated onion  
1 egg, beaten  
1 tsp. salt  
½ tsp. pepper  
Form into 2 inch balls and brown in hot fat. When brown on all sides, remove from fat and place in a baking dish. Mix ¼ C. catsup and ¼ C. water and pour over the meatballs. Cover and bake in a 350 degree oven for about an hour and a half.

The applesauce makes them fluffy and moist.

Mrs. Walter Bombeck  
400 Harvey Dunn St.

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Brookings, S.D.

# Meat makes it

## PATIO CHICKEN DINNER

1 chicken quartered  
 ½ C. cooked rice for each piece  
 2 Tbsp. Lipton onion soup  
 2 Tbsp. evaporated milk  
 1 tsp. butter  
 2 Tbsp. juice (chicken bouillon, 1 cube & water)  
 Mix rice and rest of 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 uncooked rice makes 3 cups of cooked rice.

Mrs. Tilmer Bakken  
 1117 Western Ave.

## HAMB BALLS

1 lb. hamburger  
 1 lb. pork sausage  
 1 lb. ground ham  
 2 eggs  
 1 C. milk  
 1½ C. graham cracker crumbs  
 Make in balls and cover with following sauce:  
 1 can tomato soup  
 1 C. brown sugar  
 ¼ C. vinegar  
 1 tsp. mustard  
 Bake 1-1½ hours at 350 degrees.

Mrs. Earl DeBoer  
 Bruce, S.D.

## CHICKEN DIVAN

Place the best parts of 2 chickens in a 9 x 13" cake pan and brown in oven. Cool and de-bone or leave in serving pieces.

Arrange in a 9 x 9" baking dish and spread the following mixture over top.

1 can undiluted cream of chicken soup  
 ½ C. mayonnaise (not salad dressing)  
 1 Tbsp. lemon juice

Sprinkle grated sharp cheddar cheese over top of casserole and bake at 375 degrees for 45 minutes. This recipe can be made a day ahead and refrigerated until ready to bake.

Mrs. Herb Lakman  
 513 Front St.

## CHICKEN VIRGINIA WITH GRAPE SAUCE

3 chicken breasts, boned and halved  
 4 Tbsp. butter, melted and divided

12 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 butter. Broil 3-4 inches from heat for 15 min., turn and brush with butter. Lower pan to 7-8 inches from heat; broil 10-15 minutes longer, or till done. Saute whole mushrooms in remaining butter. Serve each half chicken breast on a slice of ham. Spoon grape sauce over meat, garnish with mushrooms.

## GRAPE SAUCE

Melt ¼ C. butter in saucepan and blend in ¼ C. flour and ½ tsp. salt. Stir till smooth. Gradually add 2 cups chicken stock, stirring constantly till smooth and thick. Stir in 2 Tbsp. lemon juice and 2 Tbsp. sugar. Add 2 C. seedless grapes just before serving.

Mrs. James (Joyce)  
 McDaniel  
 817 8th Ave.

## SLOPPY JOES

Brown:  
 1 lb. hamburger  
 Add and cook till tender:  
 ¼ C. diced onion  
 ½ C. diced green pepper  
 Then add:  
 1 small can tomato sauce  
 ½ C. catsup  
 ½ tsp. paprika  
 3-4 tsp. salt  
 ¼ tsp. pepper  
 Cover and simmer 10-15 minutes.  
 Serve on heated hamburger buns.

Sheryl Baker  
 2038 Olwien

## HAMBURGER STROGANOFF

1 lb. ground beef  
 ½ C. chopped onion  
 ¼ C. butter or margarine  
 2 Tbsp. flour  
 1 tsp. salt  
 1 clove garlic, minced  
 ¼ tsp. pepper  
 1 can (4 oz) mushroom stems and pieces, drained  
 1 can (10½ oz.) condensed cream of chicken soup or cream of mushroom soup)  
 1 C. dairy sour cream  
 Poppy seed noodles  
 Poppy Seed Noodles:  
 Cook 8 oz. medium noodles as directed on package. Drain. Stir in 2 tsp. poppy seed and 1 Tbsp. butter.

In large skillet, cook and stir meat and onion in butter until meat is brown and onion is tender. Stir in flour, salt, garlic, pepper and mushrooms. Cook 5 min., stirring constantly.

Stir in soup; heat to boiling, stirring constantly. Reduce heat; simmer uncovered 10 min. Stir in sour cream; heat through.

Serve over poppy seed noodles. Garnish with parsley.

Mrs. Jerry G. Miller  
 No. 22, Colonial Village

## CHICKEN CASSEROLE

1 chicken, cooked or canned  
 Cook chicken until it comes off bone easily and cube meat. Combine with:

2 cans cream of chicken soup  
 2 C. cooked rice  
 1 small onion, chopped  
 3 hard-boiled eggs, chopped  
 1 pkg. sliced almonds  
 ¾ C. mayonnaise  
 salt and pepper

Bake in 350 degree oven for 35 min. Top with 1 pkg. of frozen french fried onions and bake 20 min. more.

Mrs. Emma Nemitz  
 831 2nd St. S.

## OVEN FRIED CHICKEN

1 ¾ lb. fryer, cut up  
 ¼ lb. soda crackers, crushed finely

1 pkg. of dry onion soup or gravy mix  
 ¼ lb. margarine  
 2-3 drops of garlic juice

Crush crackers and mix onion soup or gravy into crackers. Melt margarine adding garlic juice. Dip chicken into margarine mixture; then cracker and soup mixture. Place on a large flat pan, which may be covered with aluminum foil. Bake 30 min. at 350 degrees then turn pieces over and bake 30 min. more at same temp.

Mrs. Clayton Knofczynski  
 1314 LeGeros Drive

## PIGS IN A BLANKET

12 large cabbage leaves  
 1½ lb. ground beef  
 2 tsp. salt  
 ½ tsp. pepper  
 1 C. cooked rice  
 1 small onion, chopped  
 1 egg  
 ½ tsp. poultry seasoning  
 2 tsp. vegetable oil  
 2 8 oz. tomato sauce  
 1 Tbsp. brown sugar  
 1 Tbsp. lemon juice  
 ¼ C. water

Cover cabbage leaves with boiling water for 5 min. or until limp. Drain. Combine next seven ingredients. Place equal portion of each leaf over meat. Roll up and fasten with toothpicks. Brown in hot oil in large skillet. Pour in tomato sauce. Combine sugar, lemon juice and water. Stir in tomato sauce. Simmer covered for one hour, basting occasionally.

Faith Garrity  
 1070 Circle Drive

## GARDEN CURRY

Brown 2 lb. of ground beef, drain off some of the fat if there is a lot. Salt and pepper to taste. Put in a large soup kettle and add assortment of garden vegetables cut up in bite size chunks. Potatoes, onions, carrots, turnips rutabaga, green beans, cabbage and green peppers are good. Use some or all of these depending on what you have and 1 quart of water.

Cook until vegetables are done and juice has cooked down some. Be sure and add water if it gets too dry or you like it thinner. Add salt and pepper. Serve on plates over slices of home baked white bread.

Mrs. Arlie Steenson  
 215 W. 8th St.

## CHEESE HOT DISH

1 C. cooked macaroni  
 1 C. soft bread crumbs  
 1 C. cheese, cubed or cut fine  
 4 beaten eggs  
 1 small onion, chopped  
 1 green pepper, chopped  
 2 C. milk  
 ¼ C. melted butter margarine

Butter a pan about 13 by 9 inches. Combine ingredients, adding beaten eggs last. Bake in a slow oven until well set. A little chopped parsley may be added as you wish, when cut to be served.

Mrs. Ida VanMaanen  
 1033 8th Ave.

## CHINESE CASSEROLE

¾ lb. sausage  
 1 small onion, chopped  
 ¼ C. diced green pepper  
 ½ C. celery, chopped  
 2 pkg. chicken noodle soup mix  
 ¼ C. rice  
 3 C. water  
 1 tsp. soy sauce  
 1 small can boned chicken  
 ½ C. blanched almonds, slivered

Brown sausage in skillet and drain all excess fat. Add onions, green pepper, and celery and saute slightly.

When ready to serve, garnish top of casserole with mandarin orange sections.

Mrs. Richard Shearer  
 110 6th Ave. S.

## SLICK CHICK

1 chicken, cut up  
 flour, salt, pepper  
 2 tsp. paprika  
 ½ C. butter  
 ½ small onion, diced  
 1 can cream of chicken soup  
 ½ can milk, ½ can water  
 ¼ tsp. salt  
 ¼ tsp. pepper

1 small can green olives with pimentos, sliced.

Heat oven to 425 degrees. Cut up chicken and coat with a mixture of flour, salt, pepper, and paprika. Put butter in a cake pan, melting it by placing pan in heating oven. Place chicken pieces in pan. Bake for 30 min., 15 min. each side. Watch so chicken pieces do not stick to pan.

Meanwhile, mix soup, milk, water, salt, pepper and olives together in small bowl. Determine consistency of gravy to own liking.

Pour soup mixture over chicken pieces and return to oven. Bake at same temperature for 30 min. longer, 15 min. on each side.

Serve promptly with homemade baking powder biscuits.

Note: Can be eaten in one hour or may reduce heat to lower temperature and bake more slowly to insure richer flavor. Must make sure the gravy covers chicken pieces—do not allow to dry out.

Kay D. Glover  
 604½ 3rd. St.

## NORA'S RICE HOT DISH

1 C. rice—browned in butter or oil

Onions—brown with rice  
 Put into casserole dish, add 3 Tbsp. soy sauce. Pour 1 can consome and 1 can bouillon over rice. You may add mushrooms, nuts, or bacon pieces if desired. Bake 1 hour at 350 degrees. Good with chicken, steak or fish.

Mrs. Ed Aulseke  
 Bruce, S.D.

## TUNA DELIGHT

2½ C. cooked rice  
 1 can tuna  
 salt and pepper to taste  
 1 small onion, cut fine and browned in 1 Tbsp. butter  
 1½ C. Tomato juice  
 ¼ C. Mayonnaise  
 1 small green pepper  
 Mix ingredients. Put in buttered casseroles and bake in moderate oven (350) for 35 minutes.

Georgia Winker  
 901 1st Ave.

## CHICKEN HOT DISH

One cooked chicken cut in pieces

1 can chow mein vegetables  
 1 can chow mein noodles (Large size)

1 can mushroom soup  
 Mix all together and bake (350) 45 minutes. Top with a little chopped celery and onion.

Mrs. Milo W. Shultz  
 6025th St. S.

## CHICKEN AND RICE SUPREME

1 broiler-fryer chicken, washed and cut into serving pieces  
 ¾ C. uncooked rice  
 1 can cream of chicken soup  
 1 can milk

1 pkg. of dry Lipton onion soup  
 Put rice in bottom of a greased casserole. Mix soup and milk and pour over rice. Place pieces of chicken (skin side up) on top. Sprinkle soup over chicken. Cover and bake at 350 degrees for 2 hours.

Dee Granholm  
 320 20th Ave.

## ROSY CORN BREAD RING WITH CREAMED TUNA

1 C. enriched corn meal  
 1 C. sifted flour  
 ½ tsp salt  
 4 tsp. baking powder  
 1 egg  
 1 C. tomato juice  
 ½ C. soft shortening  
 1 C. grated sharp cheddar cheese

½ C. diced green pepper  
 Heat oven to 425 degrees. Mix and sift corn meal, flour, salt and baking powder. Add egg, tomato juice, and shortening. Beat about one minute with rotary beater. Do not overbeat. Lightly stir in cheddar cheese and green pepper. Spoon into greased 5 cup ring mold. Bake 20-25 minutes. Serve with creamed tuna.

Mrs. Lloyd R. Wilson  
 1407 4th St.

## BURGEROVERS

1 lb. hamburger  
 ½ green pepper  
 ½ med. onion  
 1 2-oz. can mushrooms  
 salt

Make 4 large oval patties (about 4x6") on wax paper. Sprinkle with salt. Place finely chopped peppers, onion and mushrooms in the center of one side of the patty. Fold the patty in half like a turnover and brown other side. Cheese may be placed on top during last minute to make cheese burgerovers.

Hal Werner  
 903 3rd Ave.

## CASSEROLE ITALIANO

1 lb. hamburger  
 One-third C. chopped onion  
 1 med. clove garlic, minced  
 1 tsp oregano  
 ½ tsp salt

Brown in skillet.  
 Add 1 can tomato soup and one-third C. water.

Simmer 10 minutes. Add mixture to 2 C. cooked wide noodles. Place in casserole and sprinkle with 1 C. shredded cheese around edge.

Mrs. Clayton Ness  
 Bruce, S.D.

## CORN AND NOODLE HOT DISH

5 slices of bacon  
 1 beaten egg  
 2 C. cooked noodles  
 1 can cream style corn

a small piece of onion  
 salt and pepper to taste

Dice and fry bacon and onion. Mix all ingredients and bake until a silver knife comes out clean, about 45 min. at 375 degrees.

Mrs. Norman Grande  
 Box 655  
 White, S.D.

## BIG MEAL COMBO

1 can condensed cream of chicken soup  
 1 C. shredded American cheese  
 2 1 lb. cans tiny whole potatoes  
 1 onion, chopped  
 3 oz. can mushrooms, drained  
 ½ diced green pepper, chopped  
 1-12 oz. can corned beef or leftover roast beef  
 1 C. buttered soft bread crumbs.

Combine ingredients. Top with bread crumbs. Bake at 375 degrees for 25 minutes. Serves 8. Great way to use up leftover roast beef plus easily fixed after a hard days work.

Mrs. Paul F. Petersen  
 526 Hansina  
 Volga, S.D.

**CHICKEN ECSTASY**

Butter a long flat pan. Butter 6 slices of bread (trim off crust). Lay butter side up in baking pan. Mix 2 C. of cut up chicken, 2 stalks of celery (diced), 1 small onion, grated, 3 Tbsp. of mayonnaise spread on bread, butter 6 more slices of bread and place on top of mixed chicken, celery, onion. Spread 1 C. of mushroom soup over top of the three layers. Beat 5 eggs, 3 C. of milk—pour over mixture and refrigerate at least 4 hours or overnight. Bake at 325 degrees for 45 minutes. Remove and sprinkle with grated cheese. Put in oven and melt. Serves 10.

Dorothy Martin  
414 Harvey Dunn St.

**PHEASANT IN WINE**

One pheasant, cut-up and floured lightly. Brown in bacon drippings with 1 C. chopped onions—salt and course pepper. When brown, remove to serving and baking casserole dish. Using 1 C. water, rinse drippings from frying pan and pour over pheasant in baking dish.

Add 1 C. chopped celery, 1 C. White Dry Sherry Wine. Cover baking dish and place in 350 degree oven. Bake until meat begins to fall from the bone. About 1½ hours. Dish holds well, by turning oven down to 200 degrees and letting flavors blend together.

Serve over 16 oz. pkg. of Uncle Ben's long grain and wild rice. Prepare according to pkg. directions.

Joyce Ulmer  
239 20th Ave.

**COMPANY CASSEROLE  
(BEEF BURGANDY PIE)**

one-third C. flour  
2 tsp. salt  
2 lbs. round steak (cut in 1" cubes)  
2 cloves garlic, minced  
one-third C. olive oil (vegetable oil)

2 cans condensed beef broth  
2 C. burgundy  
½ tsp. dried dillweed  
½ tsp. marjoram  
2 8 oz. pkgs. frozen artichoke hearts, cooked and drained  
3 C. fresh mushrooms, sliced  
one-third C. flour  
½ C. water  
1 recipe drop biscuits

Combine the first one-third C. flour, salt and pepper. Toss meat in mixture to coat. In Dutch oven, brown meat and garlic in hot oil. Add beef broth, burgundy, dillweed and marjoram. Simmer, covered for 1½ hours, stirring occasionally. Add cooked artichoke hearts and the mushrooms; cook 10 minutes more. Combine the remaining flour and the water. Stir into beef mixture. Cook and stir till thickened and bubbly. Turn into two quart casseroles. Cover tightly. Seal and freeze. Bake frozen casserole, covered, at 400 degrees for 1½ hours, stirring to break up mixture. Cover and continue baking 30 minutes more. Uncover; top with drop biscuits. Bake 15 minutes more or till biscuits are browned. Garnish with parsley sprigs.

To bake unfrozen casserole: Top with drop biscuits. Bake in 400 degree oven for 12-15 minutes or till biscuits are browned.

For color, serve with buttered beets and coleslaw. Melon balls or fruit sherbet for dessert.

Mrs. Orle L. L...  
1002 3rd St.

**DAKOTA PHEASANT**

one-third C. olive oil  
1 large onion, thinly sliced  
1 clove garlic, minced  
1 Tbsp. chopped fresh parsley  
1 Tbsp. chopped fresh coriander  
1 tsp. salt  
¼ tsp. coarsely ground pepper  
¼ tsp. powdered saffron  
2 pheasants, cut in serving pieces

½ lemon cut in wedges  
one-third C. green olives  
Heat oil in large Dutch oven. Stir in next 7 ingredients. Add pheasant pieces and turn to coat with onion mixture. Arrange lemon wedges over top. Cover and simmer, (turning occasionally first 45 minutes only) 1½ to 2 hours, or until very tender. (DO NOT PEEK.) Remove pheasant to warm serving platter, arrange cooked lemon wedges on top and keep warm. Cook liquid, stirring, in Dutch oven over high heat until reduced to a thick sauce. Add olives and heat through. Pour over chicken. Makes 5 servings. Pass grapes, nuts, raisins and assorted breads.

Mrs. Orle Lelsure  
1002 3rd St.

**PINEAPPLE SWISS STEAK**

1 can sliced pineapple  
3 Tbsp. flour  
1 tsp. paprika  
¼ tsp. salt  
1 green pepper  
1 tomato  
1½ lb. boneless round steak  
1 envelope onion soup mix  
1 Tbsp. corn starch  
2 Tbsp. water  
Drain pineapple, save juice. Combine flour, paprika and salt. Rub on both sides of steak. Melt shortening. Add meat and brown. Combine syrup and enough water to make ½ cup. Add soup mix. Pour over meat. Bake one and one half hours. Arrange pineapple slices over meat. Combine corn starch.

Mrs. Vern Back  
Sisal, S.D.

**CHEESEBURGER PIE**

Pastry:  
Sift together 1 C. flour and ½ tsp. salt. Cut in one-third C. lard. Sprinkle on 2 Tbsp. water. Roll out to fit a 9" pie pan. Flute edges. Heat oven to 425 degrees.

Filling:  
1 lb. ground beef  
½ tsp. oregano  
1 tsp. salt  
¼ tsp. pepper  
¼ tsp. C. chopped onion  
¼ C. chopped green pepper  
½ C. fine dry bread crumbs  
1 8 oz. can tomato sauce  
Brown beef in skillet. Mix with rest of ingredients. Spread in pastry lined pan.

Topping:  
Grate 8 oz. of sharp cheddar cheese. Fold in 1 beaten egg, ¼ C. milk, ½ tsp. each salt, dry mustard, worcestershire sauce. Spread over meat mixture. Bake 30 minutes. 6-8 servings.

Mrs. Lloyd Geerte  
1714 Orchard Dr.

**STRANGE POTATOES**

Slice on sheet of foil as for french fries:  
8 potatoes  
Add:  
salt and pepper  
1 stick butter

1 small can evaporated milk  
3 tsp. Parmesan cheese  
Seal foil and bake on cookie sheet at 350 degrees for 2 hours.

Sberyl Baker  
2033 Otway

**RICE CASSEROLE**

1 lb. ground beef  
1 C. chopped celery  
1 C. chopped onion  
1 can chicken noodle soup  
½ C. uncooked rice  
¼ C. soy sauce  
2 C. water  
Brown ground beef just a little. Pour off drippings. Mix all ingredients together and place in a covered casserole. Bake in a 350 degree oven for 1½ hours. Delicious!

Mrs. Ronald E. Loban  
310 8th St.

**TUNA BURGERS**

Mix together:  
1 can of tuna  
¼ C. cubed cheese  
½ 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 ½ hour at 350 degrees.

Mrs. Jim Hulberg  
Volga, S.D.

**CHICKEN IN WINE**

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 can cream of chicken soup, ½ or less of mild-brick cheddar cheese, grated, and ½ 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. Donald W. Hind  
311 17th Ave. S.

**NORWEGIAN MEAT BALLS**

1½ lb. ground beef  
½ lb. ground pork  
2 tsp. salt  
¼ C. water  
1 egg  
1 grated raw potato  
pepper and allspice to flavor  
grated onion  
Mix well. Shape into balls and brown. For gravy mix a boullion cube with water and add cream of mushroom soup.

Mrs. Kenneth Ostroot  
1823 Elmwood Dr.

**EGGPLANT CASSEROLE**

1 med. sized eggplant  
½ C. bacon  
¼ C. chopped onion  
1 can tomato soup  
¼ C. grated cheese  
Wash, dice, pare eggplant. Cook in salted water 5 minutes. Cook bacon until soft, add onion. (Cook bacon crisp)

Put in casserole; pour soup over eggplant. Top with buttered crumbs. Bake 375 degrees for 25-30 minutes until browned. Serves 6-8.

Ethel Arneson  
Arlington, S.D.

**MEATBALLS**

1½ lbs. ground beef  
2 eggs  
1 tsp. salt  
½ tsp. pepper  
½ C. parmesan cheese  
garlic salt  
1¼ C. bread crumbs  
Mix together and roll in small balls and brown. Use in any favorite sauce. For spaghetti, hor d'oeuvres, etc.

Mrs. Richard Kneip

**WE JUST KEEP ON GROWING**

**THANK YOU FOR MAKING IT POSSIBLE**

**NORTHWESTERN NATIONAL BANK**  
6th & MAIN Brookings, S.D.

**HAMBURGER PIE**

1 medium onion, chopped  
1 lb. ground beef  
salt and pepper  
1 No. 2 can green beans  
1 can (11 oz.) tomato soup  
5 medium potatoes, cooked  
Mash potatoes and add ½ C. warm milk and 1 beaten egg. (I use instant potatoes, fixed according to directions and then add 1 beaten egg to this).

Cook onion in hot fat until golden; add meat and seasonings and brown. Add drained beans and soup to the meat; mix all together and pour into greased 1½ quart casserole. Spoon potato mixture in mounds over meat. Bake in moderate oven 350 degrees, for 30 minutes. Makes 6 good servings.

Mrs. Edwin Hofer  
1415 1st St.

**CHEESE AND PASTOO IN A POT**

2 lbs. lean beef, ground  
2 medium onions, chopped  
1 garlic clove, crushed  
1 jar (14 oz.) spaghetti sauce  
1 can (1 lb.) stewed tomatoes  
1 can (3 oz.) sliced mushrooms  
8 oz. shell macaroni  
1½ pints dairy sour cream  
1 pkg. (½ lb.) cheddar cheese  
1 pkg. (½ lb.) mozzarella cheese (sliced thin)

Cook ground beef; drain off any excess fat. Add onions, garlic, spaghetti sauce, stewed tomatoes and undrained mushrooms. Mix well. Simmer 20 minutes. Meanwhile, cook macaroni shells; drain and rinse with cold water.

Pour half the shells into a deep casserole. Cover with half the tomato-meat sauce. Spread half the sour cream over sauce. Top with slices of cheddar cheese. Repeat, ending with slices of mozzarella cheese. Bake at 350 degrees for 35-40 minutes. Remove cover; continue baking until mozzarella melts and brown slightly.

Mrs. Harry Mausheim  
2043 1st St.

**SARMA**

**(GRAPE LEAF ROLLS)**

(Armenian Dish)

Grape leaves (ready in jars) 3 bunches or 70-75 leaves

1 lb. ground beef or ground chuck  
¾ C. uncooked rice  
2 Tbsp. tomato paste  
1 medium onion, finely chopped  
½ C. Mazola oil  
salt and ¼ tsp. black pepper

Mix thoroughly the stuffing ground beef, rice (rinse twice in cold water), onion, tomato paste, oil, salt and pepper. Rinse the grape leaves in cold water and squeeze. Separate the leaves, break off stems, and arrange leaves for rolling. Place stuffing on the dull surface of the leaf, so that shiny surface is on the outside when rolled up into a cigar-shaped sarma. After you finish stuffing all leaves, arrange sarma neatly in a 3 or 4 quart pot on two or three layers, sprinkle 1 tsp. salt. Put a plate over the sarma so they don't move while cooking and add cold water until the plate is covered. Cook over medium high heat until it starts boiling. Then reduce the heat to medium low and cook for about an hour and a quarter, or until the leaf is tender. Add some more water if needed for longer cooking.

You can serve plain yogurt with garlic over the sarma.  
Mrs. Arpine Berberian  
702 Medary Ave.

**CHICKEN CONTINENTAL**

Sprinkle 1 and one-third C. Minute Rice over bottom of greased casserole.

Mix together:

1 can cream of Mushroom soup  
1 can Chicken Rice soup  
Pour over rice and mix well. Place raw pieces of cut up chicken over rice bed. Sprinkle all with 1 pkg. of dry onion soup mix. Cover tightly with foil. Bake at 375 degrees for 1 hour then bake at 350 for another hour. (Don't peek).

Delpha L. Masson  
805 6th St.

**SOUR CREAM ENCHILADAS**

Sauce:  
2 cans cream of chicken soup  
½ C. sour cream  
1 C. diced green chills  
½ tsp. salt  
Combine and heat until smooth.

Filling:  
2 C. grated cheddar or Longhorn cheese  
½ C. chopped green onions, (tops, too)

1 doz. corn tortillas  
2 C. of boned chicken  
Mix cheese, onions, and chicken together. Soften tortillas in oil. Place portion of sauce and then filling in tortillas and then roll up. Place in shallow pan. Pour remaining sauce over enchiladas. Bake 20-30 min. at 350 degrees. Extra sour cream, grated cheese and onion may be used for garnish. May be fixed ahead of time. Freezes well.

Mrs. Ben Markham  
2110 Derald Drive

**VENISON STROGANOFF**

1½ lb. venison sirloin steak cut in ½-inch strips

¼ C. flour  
1 tsp. salt  
¼ C. oleo or butter  
1 large onion, chopped  
2 Tbsp. flour  
1 can cream of mushroom soup or cream of chicken soup  
1 can water  
¾-1 C. thick sour cream  
1½-2 C. cooked rice

Mix 1 tsp. salt with ¼ C. flour. Roll steak in this mixture. Cook onion in butter for 5 min. Add steak. Brown evenly on med. heat. Remove meat and onions from pan. Combine 2 Tbsp. flour with drippings in pan. Add soup and 1 can water. Cool until thickened. Add steak and onions. Cover and simmer 1-1½ hours over lowest heat. Just before serving, add sour cream in the following manner to keep gravy from curdling:

Add a little (5-6 Tbsp.) gravy to the sour cream, stir and then add this to the pan of gravy and meat. Blend all together and heat thoroughly, but do not boil. Serve over a bed of fluffy hot rice.

This can also be served over hot buttered wide noodles or mashed potatoes. A tossed salad and a loaf of fresh dark bread and you've got a meal fit for a king. I have also used beef in this same manner.

Mike Moore  
Toronto, S.D.

**MEAL IN ONE**

1 lb. of hamburger  
8 oz. frozen mixed vegetables  
1 can of cream of mushroom soup

1 pkg. (16 oz.) frozen tater tots  
Brown hamburger and drain grease. Place in bottom of baking dish and add frozen vegetables and cream of mushroom soup. Top with the Tater tots. Bake one hour at 350 degrees.

Mrs. Jim Hulberg  
Volga, S.D.

**BROCCOLI-MUSHROOM CASSEROLE**

Cook 1-1½ lb. broccoli until tender but not soft. Drain. Spread in greased 9" square pan or 1 quart baking dish.

Make: 2 C. white sauce and add 1 C. grated cheese (or cubed) reserving ¼ C. for top.

Add: to white sauce ½ lb mushrooms sauted in butter and 2 Tbsp. chopped green pepper.

Pour sauce over broccoli. Sprinkle with cheese and paprika. Bake until tender and golden brown, about 20 minutes at 350 degrees. Let stand a few minutes before serving. Makes 4 generous servings.

Helen Crosswait  
1326 4th St.

**ONE DISH MEAL**

1 lb. of hamburger, browned and drained

1 C. carrots, precooked  
1 small can of peas  
1 pkg. of Tator Tots  
½ C. onions  
2 cans mushroom soup, undiluted

Use a 2 quart casserole. Arrange with one layer each of hamburger, onions, vegetables, and tator tots until all ingredients have been used.

Reserve some tator tots to top casserole.

Over all pour the mushroom soup, last top with tator tots. Bake in a 350 degree oven for about one hour or until meat and vegetables are done.

For variation, you can use canned tomatoes instead of mushroom soup.

Mrs. John Clites  
R. 1, University Estates

**TUNA CASSEROLE SUPREME**

1 4½ oz. can tuna fish  
1 large can chow mein noodles  
1 can mushroom pieces  
1 can cream of mushroom soup  
1 can cream of celery soup

Mix all the ingredients together in a large casserole dish and bake uncovered in a 350 degree oven for one hour. Serves eight.

Mrs. David Perry  
Bruce, S.D.

**HAM & BEAN HOT DISH**

1 slice ham (cubed)  
1 onion chopped  
3 cans drained butterbeans  
½ C. brown sugar  
½ c. molasses

Brown cubed ham and onion. Add drained beans sugar and molasses. Simmer about ½ hour.

Rick Reichling  
RR 3 Box 142  
Brookings

**CASSEROLE**

1 pkg. noodles  
1 lb. ground beef  
1 can tomato sauce  
1 C. shredded cheese  
1 can mushrooms

Cook noodles, drain. While noodles are cooking cook chopped onion, ground beef, tomato sauce. When simmering add cheese and mushrooms. Simmer till cheese is melted.

Grease a 9x12 pan layer of noodles ½ of ground beef mixture put six slices of summer sausage and 6 slices of cheese on top of ground beef mixture. Repeat with additional noodles etc. Bake at 350 degrees for 1 hour. Cover with foil.

Mrs. Al Reichling  
RR 3 Box 142  
Brookings

**CABBAGE ROLLS**

Take 1 large head cabbage (be certain leaves aren't torn). Loosen the large leaves with a knife, wash them, and place in a large pan. Pour boiling water over the leaves, cover and let steam to soften.

**FILLING**

1½ lb. ground beef  
1½ to 2 C. raw rice  
½ small onion  
Salt and pepper to taste

Mix together and roll in Cabbage leave and place in greased dutch oven where 1 Tbsp. lard had been added. Add 1½ Tbsp. vinegar and tomato juice from a large can until covered. Cover and place in oven for 1½ hours at 375 temp.

Mrs. Marvin Bollinger  
518 4th St. S.

**CALICO BAKED BEANS**

1 lb. hamburger  
½ lb. bacon  
1 med. onion  
3 cans beans (No. 2)  
1 pork and beans  
1 kidney beans  
1 butter beans  
½ C. catsup  
1 tsp. mustard  
½ C. brown sugar  
2 tsp. vinegar

Mix together and bake for 1 hour at 350 degrees.

Rose Goodroad  
313 Marian Ave.

**TURKEY RICE**

1 med. onion, chopped  
2 Tbsp. Olive Oil, or oleo  
1 lb. rice  
salt and pepper  
1 med. Eggplant

5 green peppers - one or two could be red for flavor  
5 med. tomatoes - peeled and sliced (1 large can of tomatoes can be substituted)  
6 thick Pork Chops or Pork Steak

Fry onion until limp in oil or oleo. Add salt & pepper and 3 cups water. Bring to a boil and add rice. Cover and steam until ½ done. Meanwhile prepare the vegetables - Peel the eggplant and slice into ½ inch slices, salt down and let stand while you cut up the green peppers and peel and slice the tomatoes. Then squeeze the pieces of eggplant to take out the salt & moisture.

In a large casserole or roasting pan place layers of the vegetables (using half of them). Then add half of the rice, then the rest of the vegetables and top with the rest of the rice. Place the Pork chops in a single layer over the top and bake uncovered for a half hour - turn the chops over and continue to bake for about 30 minutes.

Miss Helen A. Keil  
1434 Plainfield Ave. N.E.  
Grand Rapids, Mich.

**HAM BALLS**

1 lb. ham, ground  
1 lb. hamburger  
½ onion  
1 egg  
1 C. bread crumbs or crackers  
1 C. milk  
Mix above and make into balls 2" in diameter.

Glaze: Cook until dissolved: 1½ C. brown sugar, ½ C. water, ½ C. vinegar. Add a heaping Tbsp. of prepared mustard. Pour over meat and bake 1 hour at 325 degrees.

Betty Smith  
322 22nd Ave.

**SUN COAST SNACK**

1 lbs. frankfurters, cut into 1 inch pieces  
1 no. 2 can drained pineapple chunks  
¼ C. brown sugar  
1 tsp. grated orange rind  
¼ C. orange juice  
¼ tsp. allspice  
¼ tsp. ginger

Combine brown sugar, orange rind, orange juice, allspice and ginger in sauce pan. Cook mixture, stirring occasionally, about 5 min. Add meat and pineapple. Cook slowly for 10 min. until heated thoroughly and glazed. Serve on toothpicks. This may be made in your fondue pot or used on a warming tray.

Judy Westgaard  
40 Meadowlark Villa

**CURRIED CHICKEN SALAD**

¾ C. precooked rice  
½ C. chopped red apple  
1 can boned chicken  
¼ C. toasted, slivered almonds  
1½ tsp. grated onion  
One-third C. mayonnaise  
2 Tbsp. cream  
1 Tbsp. lemon juice  
½ tsp. curry powder  
¼ tsp. salt  
¼ tsp. sugar

Cook rice and cool. Combine with apple, chicken, almonds and onion. Blend remaining ingredients and stir into rice mixture. Chill. Serve on lettuce wedge. Serves 4.

Judy Westgaard  
40 Meadowlark Villa

**CASSEROLE**

1 lb. veal, cubed  
1 lb. pork, cubed  
2 onions, chopped fine (1 C. chopped)  
celery, brown in 1 Tbsp. fat.  
1 can chicken and rice soup  
1 can cream of mushroom soup  
½ C. raw rice  
salt  
pepper

4 Tbsp. soy sauce  
Bake in casserole 1½ hours at 350 degrees, covered. Serves 6.

Mrs. Leroy Kruse  
RR 3, Suburban Estates No. 11

**OVEN BARBEQUED PORK CHOPS**

8 loin pork chops, cut 1 inch thick  
salt and pepper  
8 slices lemon ¼ inch thick  
8 slices onion ¼ inch thick  
2 C. brown sugar  
18 oz. can tomato sauce

Brown chops in skillet, arrange in casserole and season with salt and pepper. Top with lemon and onion slices. Mix brown sugar and tomato sauce together. Pour over meat. Cover and bake at 325 degrees for 1 hour. Baste occasionally. Remove cover and bake 15 min. longer.

Mrs. Ronald Ismael  
Aurora, S.D.

**CHICKEN CASSEROLE**

1 chicken about 3 lb. or more, cooked  
3 C. cooked noodles  
1 can mushroom soup  
1 can cream of chicken or mixed vegetable soup  
little celery and onion  
Use broth as needed.

Bake in moderate oven till brown. Cheese and potato chips can be put on top before baking.

Mrs. Petra Paulson  
Volga, S.D.

# Potpourri

## MOTHERS PRESSED CHICKEN

Grind:  
meat of one cooked chicken  
18 crackers  
1 onion  
Mix these ingredients with the hot chicken broth, which has been boiled down to about a pint.  
Season to your taste. (Pimento adds color)  
Put mixture into a deep bowl. When cold, unroll and slice.  
Mrs. Stanley Sundet  
512 13th Ave.

## SWEET AND SOUR CARROTS

1 lb. carrots  
1 C. broth  
2-3 Tbsp. oil  
1½ Tbsp. sugar  
2 Tbsp. vinegar  
1½ Tbsp. cornstarch dissolved in a little cold water  
Clean the carrots. Cut in ¼" round slices.  
Heat the oil until it starts to smoke from it. Fry the carrots for 2 min. stirring all the time. Add salt and broth.  
Simmer 10 min. Taste with sugar and vinegar. Add cornstarch and simmer 1 min. more and serve.  
Grete B. Helkes  
103 6th St.

## CHOCOLATE OATMEAL COOKIES

1 C. shortening  
1 C. white sugar  
1 C. brown sugar  
1 and one-third C. flour  
3 C. oatmeal  
½ C. chopped nuts  
2 eggs, beaten  
2 squares melted chocolate  
1 tsp vanilla  
1 tsp salt  
1 tsp soda  
1 C. coconut  
Cream together shortening, white and brown sugars. Blend in eggs. Stir in chocolate and vanilla. Sift together flour, salt and soda. Add to first mixture, stirring well. Mix in oatmeal and nuts. Drop by spoon onto lightly greased cookie sheet. Bake 8-10 minutes at 350 degrees.  
Philip Behrend  
Aurora, S.D.

## CHEESE SOUFFLE

(never fails)  
Cut crusts off of small loaf of white bread and cube the bread.  
1 lb. cheese grated  
8 eggs well beaten  
1 quart milk (heat with ½ C. butter, salt to taste) add a dash of tobasco and a pinch of dry mustard  
Layer the bread cubes and the grated cheese. Add beaten eggs and milk mixture; pour over the bread and cheese.  
Put in a greased casserole and let stand in refrigerator overnight.  
Topping:  
1 can hot undiluted mushroom soup  
Bake 1 hour at 325 degrees. (Place casserole in a pan of water while baking.)  
Serve for brunch with sausages or for lunch with a salad and french bread.  
Mrs. Arthur O. Anderson  
803 Harvey Damm

## BROCCOLI SALAD

1 C. cooked rice  
½ stick oleo, melted  
½ C. chopped onion, sauted in oleo until clear  
Add:  
1 can cream of mushroom soup or cream of chicken soup  
¼ lb. grated cheese  
1 10 oz. pkg. frozen broccoli (thawed)  
Heat above until cheese is melted. Add cooked rice, mix well. Put into greased casserole. Bake 325 degrees for 30 minutes.  
Frances R. Lyle  
309 State Ave.

## PHEASANT AND ONION RINGS

1 or 2 pheasants, cut up  
¼ C. pancake flour mix  
1 large onion  
¼ C. melted oleo or margarine  
1 Tbsp. lemon juice  
1 tsp. Worcestershire sauce salt and pepper  
Roll pheasant in flour mix arrange pieces in shallow casserole. Slice onion rings over. Sprinkle lemon juice, salt and pepper and sauce over. Bake covered at 375 degrees for 1 to 1½ hours. If more browning is desired uncover last 15 min. in 450 degree oven.  
Fran Johnson  
1821 Derald Drive

## SALMON LOAF

1 lb. boiled cold salmon, flaked and boned  
2 eggs, beaten  
4 C. cooked macaroni  
¼ tsp. salt  
¼ tsp. or less pepper  
1 Tbsp. chopped onion  
1½ C. white sauce  
Combine all ingredients in a fancy buttered baking dish. Bake at 325 degrees for 45 min. Turn upside down on a fancy plate and serve with silver knife on side of plate for each guest to cut. Serve with new potatoes and melted butter and a salad of your choice.  
Mrs. Eugene Mitchell  
702 6th St.

## NOODLE HOT DISH

18 oz. box of egg noodles  
1 onion, diced  
1 lb. ground beef  
1 can vegetable soup  
1 can water  
2 Tbsp. Worcestershire sauce salt and pepper to taste  
Fry meat and onion in butter till brown. Cook noodles and drain well. Mix together and put in well-buttered casserole. Bake 1 hour at 325 degrees.  
Mrs. Bud Wiskur  
Elkton

## MARY'S CASSEROLE

1 can celery soup  
1 can celery soup  
1½ C. milk  
2 C. elbow macaroni (uncooked)  
1 C. grated cheese  
1 Tbsp. chopped onion  
½ pkg. dried beef (4 oz.) no more  
Grease casserole, put in soup and milk. Stir in rest of ingredients. Stir. Store covered 3-4 hours or overnight. Bake 1 hour at 350 degrees - uncover last 10 minutes.  
Mrs. Lois Ladegaard  
1111 6th St.

## SALMON TIMBALES

1/4 cup butter  
3/4 cup soft bread crumbs  
1 tablespoon minced onion  
1 tablespoon minced parsley  
3/4 cup milk  
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

In a 10-inch skillet over moderately low heat melt butter; stir in crumbs, onion and parsley and cook, stirring often, until crumbs begin to take on a golden color. Stir in milk and, stirring constantly, cook until hot — about 3 minutes. Remove from heat. Add salmon with its liquid and flake; add eggs, sherry, salt and pepper; mix well. Turn into 6 six-ounce buttered custard cups.

Set cups in a shallow pan containing about 1 inch of hot water. Bake in a preheated 350-degree oven until a silver knife inserted near center comes out clean — about 30 minutes.  
Run a small spatula around edge of cups and invert on a serving platter or individual plates. Serve with cooked green peas and mushroom sauce.  
Makes 6 servings.

## HAMBURGER CABBAGE HOT DISH

1 lb. hamburger  
1 small to medium head of cabbage  
1 small onion  
½ green pepper  
a pinch of oregano  
Salt & pepper to taste  
About ½ tsp. sugar  
2-8oz. cans of tomato paste  
½ 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 275 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.  
Corinne Kepford  
925 5th St. S.

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6th & MEDARY

BROOKINGS, S.D.

# Salads and Vegetables

## Vegetable dish chosen



Mrs. Alseike, Vegetable winner

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

**SPINACH AND CHEESE SOUFFLE**  
1 and one-third cups cooked spinach  
1 cup grated cheese  
Two thirds dried crumbs or crackers  
2 eggs  
1 cup milk  
½ tsp onion juice  
dash pepper  
½ tsp. salt  
buttered crumbs  
Chop spinach fine. Add crumbs, cheese, beaten eggs, milk, onion juice, salt and pepper. Mix well. Put into greased baking dish. Cover with buttered crumbs and bake in 350 degree oven for 45 min. to 1 hour or until crumbs are brown.

**GRILLED TOMATOES**  
Wash 4 large tomatoes, have them the same size and firmness. Cut crosswise into even ½ inch slices.  
Season with 1 tsp. salt, ¼ tsp. pepper, ½ tsp. celery salt and ¼ C. brown sugar.  
Place in a greased baking pan and cover with:  
dry bread crumbs  
dots of butter  
grated cheddar cheese  
Broil for about 10 minutes about five inches from the heat source.  
**Diana Zwieg**  
118 6th Street

**CARROT MARSHMALLOW SALAD**  
¾ C. shredded carrots+  
1 C. tiny marshmallows  
¼ C. pineapple (½" pieces)  
1 C. seedless raisins  
½ C. coconut  
1 C. mayonnaise  
1 C. whipping cream, whipped (use ½ C. cream)  
+Depending on size of carrots - 1 lb. should be ¾ cups.  
Peel and shred carrots. Add marshmallows, pineapple, raisins and coconut. Toss lightly. Add mayonnaise. Carefully fold in whipped cream. Serves 6-8. (If carrots are very moist, it may be necessary to reduce mayonnaise).  
**Marilyn Foerster**  
505 20th Ave.

**CINNAMON-APPLESAUCE SALAD**  
2 3 oz. pkgs. lemon jello  
½ C. candied red hots  
2 C. boiling water  
(Use pineapple juice as part of the water)  
Heat together until dissolved.  
1 can applesauce (reg. size)  
1 C. drained crushed pineapple  
Add to jello mixture  
When almost set, swirl in the following mixture:  
2 3 oz. pkgs. cream cheese  
2 Tbsp. mayonnaise  
¼ C. light cream (or milk)  
Beat these together. Chill until firm. Serve on lettuce cups.  
**Mrs. J.W. McCarty**  
1619 Olvian St.

**GREEN GRAPE SALAD**  
4 egg yolks  
½ C. sugar  
¼ C. cream (whipping)  
juice and rind of 1 lemon (rind according to preference)  
Cook until thick. Cool. Add:  
1 C. whipped cream  
1 lb. green grapes  
½ lb. marshmallows  
**Mrs. Darryl Wilk**  
1102 2nd St.

**MUSHROOM SALAD DRESSING**  
Combine and blend in a blender:  
1 C. corn oil  
4 Tbsp. red wine vinegar  
1 tsp. Worcestershire sauce  
2 Tbsp. chili sauce  
1 small clove garlic, crushed  
1 C. diced button mushrooms  
¼ tsp. salt  
¼ tsp. mustard

**GLORIFIED RICE**  
1 C. uncooked rice  
1 pinch salt  
1 can crushed pineapple  
¼ pint whipping cream  
Boil rice and salt until rice is tender. Drain. Add pineapple and let mixture stand in refrigerator overnight. Before serving, add ¼ pint whipping cream, whipped to stiff peaks.  
Decorate with maraschino cherries, or add a small amount of food coloring to Glorified Rice for variety.  
**Cathy Silins**  
511 11th Ave.

**SPINACHE AND CHEESE SOUFFLE**  
1 and one-third C. cooked spinach  
1 C. grated cheese  
two-thirds C. dried crumbs or crackers  
2 eggs  
1 C. milk  
½ tsp. onion juice  
dash pepper  
½ tsp. salt  
buttered crumbs  
Chop spinach fine. Add crumbs, cheese, beaten eggs, milk, onion juice, salt and pepper. Mix well. Put into greased baking dish. Cover with buttered crumbs and bake in 350 degree oven for 45 min. to 1 hour, or until crumbs are brown.  
**Mrs. Edwin Alseike**  
Bruce, S.D.

**BEETS SALAD**  
Drain 1 no. 303 can of diced beets. Use the liquid plus enough water to make 1 cup. Bring to a boil and pour over 1 pkg. of lemon Jell-o to dissolve. Put 2 tbsp. vinegar into a cup and fill cup with water. Add to Jell-O. Add 1 tbsp. horseradish and two-thirds C. of diced celery to the beets. When the Jell-O is cool, pour over vegetables and put into a mold. Chill and serve with mayonnaise or sour cream dressing. This goes very well with roast pork.  
**Mrs. Ida VanMaanen**  
1033 8th Ave.

Refrigerate. This will thicken the dressing. Use especially on mixed green salad.  
**Mel Moyer**  
908 5th St.

**CABBAGE CASSEROLE**  
1 small head cabbage (1 lb.)  
1 C. sliced celery  
1 C. boiling water  
¼ tsp. salt  
1 can condensed cream of celery soup  
one-third C. milk  
4 tsp. soy sauce  
1 Tbsp. minced onion  
Dash of tabasco sauce  
2 Tbsp. butter  
½ C. crushed round buttery crackers  
Shred cabbage coarsely with knife to make 4 cups packed down. Put cabbage, water celery and salt in saucepan. Cover and boil 5 minutes. Drain. In 1½ quart casserole whisk together the soup, milk, soy sauce, onion and tabasco, add drained vegetables and mix well. Melt butter and mix in cracker crumbs. Sprinkle over casserole.  
Bake at 350 degrees about 40 minutes.  
**Mrs. John Parsons**  
2016 Derald Dr.

**FRONTROOM SALAD**  
Make lime Jell-O according to directions on pkg. Substitute 7-up for cold water. Make as many pkg. as you need but add about 1 pint of mushy boughten or homecanned applesauce for each box of Jell-O.  
Stir thoroughly and chill till set. You may top with mayonnaise or softened cream cheese if you wish but is delicious as it is.  
**Mrs. Arlie Steenson**  
125 W. 8th St.

**TOKAY GRAPE SUPREME**  
½ lb. small marshmallows  
1 med. can crushed pineapple, drained  
1 lb. red Today grapes  
1 small bottle maraschino cherries (green)  
Combine and add dressing  
Dressing:  
½ C. sugar  
4 tsp. flour  
one-third tsp. salt  
¾ C. pineapple juice  
Cook until thickened.  
Mix all together with 1 pint whipped cream, and ½ C. nutmeats, chopped.  
**Mrs. Ted Hauge**  
RR 2, Box 2, Brookings

**SUPER SCALLOPED POTATOES**  
one-third C. chopped onion  
2 Tbsp. butter  
6 C. thinly sliced potatoes  
salt and pepper to taste  
¼ C. cheez-whiz or American cheese  
1 C. cream of mushroom soup  
½ C. milk  
2 Tbsp. pimento  
Lightly brown onions and butter. Place layer of potatoes in greased baking dish and sprinkle with salt and pepper, ¼ of cheese and onion. Repeat layers, saving ¼ of cheese for top of potatoes. Blend milk and soup and pour over potatoes, add pimento and bake for 1 hour at 350-degrees. Add remaining cheese and bake 15 minutes. Green pepper can be used for garnish.  
**Mrs. Ken Bevers**  
709 3rd St.

**SUPER BROCCOLI CASSEROLE**  
2 pkg. frozen broccoli, cooked in salted water till tender  
3 Tbsp. butter or oleo  
3 Tbsp. flour  
1½ C. milk or liquid from cooking broccoli  
2 eggs, beaten  
1 C. grated cheese  
Melt butter, stir in flour, add milk or liquid. Cook till thick. Add grated cheese, cook gently till melted.  
Fold in broccoli. Put in casserole. Top with grated cheese. Bake in 350 degree oven for 40 minutes.  
**Mrs. Adah Syverud**  
816 9th St.

**CHERRY MIX SALAD**  
Dissolve a package of cherry gelatin in a cup of hot water. Chill till slightly thickened. Fold in 1 can of cherry pie mix, a cup of diced apples, ½ C. chopped celery and ¼ C. chopped pecans. Chill until firm.  
**Mrs. Lawrence Halberama**  
White, S.D.

**GREEN BEAN CASSEROLE**  
mix together:  
2 cans of green beans, drained, saving the juice of 1 can  
½ can of cream of chicken soup  
Mix with 1 can of cream of chicken soup the juice of the green beans  
cut into soup 1 stick of margarine  
Bake in 350 degree oven for 1 hour.  
Lay onion rings on top and bake for as long as directed.  
**Charlene Pedersen**  
1909 3rd St.

**GREEN BEAN CASSEROLE**  
2 12 oz. pkg. frozen French-style green beans, cooked  
3 Tbsp. butter (reserve 1 Tbsp. for topping)  
2 Tbsp. flour  
Blend the butter and flour. then add:  
1 Tbsp. salt  
¼ tsp. pepper  
1 tsp. sugar  
½ tsp. grated onion  
1 C. dairy sour cream  
Fold in the 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  
1 4 oz. can mushroom pieces, drained  
Cut mushrooms in small pieces of some are large. Cook, covered with peas in their liquid, until peas are tender. 3 servings.  
**Joan Williams**  
1721 Dakota St.

**SALAD**  
1 pkg. vanilla pudding mix (not instant kind)  
1 can Mandarin oranges (drained)  
1 can fruit cocktail (drained)  
1½ C. juice from the cocktail, mixed with water, Do not use the orange juice.  
20 large marshmallows  
1 C. heavy cream, whipped  
Add the liquid to the pudding, mix and cook, stirring, until thickened. Add marshmallows, and stir to melt them.  
Cook to room temperature. Add drained fruit and fold in whipped cream. Chill.  
Pour into a serving bowl. This does not thicken enough to cut for serving, but is pretty in a glass bowl.  
Lemon flavored pudding and pie fillings may be used, but not the instant kind.  
**Mrs. Walter Bombeck**  
400 Harvey Dunn St.

**CRANBERRY-PEACH MOLD**  
1 C. jellied cranberry sauce  
1 pkg. raspberry gelatin  
1½ C. boiling water  
1 pkg. lemon gelatin  
½ C. boiling water  
1 lb. can (2 cup) sliced peaches  
1 C. dairy sour cream  
Mash cranberry sauce, add raspberry jello, pour 1½ C. boiling water over, stir to dissolve. Pour into 5½ C. ring mold, chill, almost set. Dissolve lemon jello in ½ C. syrup add to jello, stir in sour cream. Chill partially set. Add peaches, pour over raspberry layer. Chill till firm.  
**Mrs. Tilmer Bakken**  
1117 Western Ave.

**SHOESTRING POTATO SALAD**  
1 C. grated carrots  
1½ C. mayonnaise  
1 C. chopped celery  
6 hard boiled eggs  
2 cans tiny shrimp  
2 tsp. dry onion soup mix or 2 tsp. chopped fresh onion  
Mix altogether and just before serving time add: 2 cans (No. 2½) shoestring potatoes.  
**Mrs. Herb Lakman**  
513 Front St.

**FROZEN MINT SALAD**

1 no. 2½ can crushed pineapple  
1 8 oz. pkg. miniature marshmallows  
1 3 oz. box lime jello  
Mix above 3 ingredients together (no water) and let set overnight in refrigerator.  
Whip 2 C. cream, fold in crushed 1 lb. Kraft Butter Mints. Mix together and freeze.  
Fran Johnson  
1821 Derald Drive

**ESCALLOPED EGGPLANT**

Boil pulp from one medium size eggplant and one grated onion until tender in salt water. Mix very well with ½ C. evaporated milk or cream, 1 egg, slices bread (crumbled fine), 3 Tbsp melted butter, 1 tsp salt and 1 green pepper, very finely minced. Pour 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  
Bushnell, S.D.

**CARDINAL SALAD**

1 no. 2 can diced beets, drain and save juice  
2 pkg. 3 oz. lemon jello  
2 C. boiling water  
1 C. beet juice  
¼ C. vinegar  
1 Tbsp. onion juice or finely minced onion  
1 Tbsp prepared horseradish  
diced beets  
4 oz. can crushed pineapple  
Mold in either individual molds of 1 quart mold. Delicious served with ham or poultry.  
Mrs. George Eberlein  
RR 1, Brookings

**MACARONI AND FRUIT SALAD**

1 box ring macaroni  
1 can fruit cocktail  
1 can mandarin oranges  
1 can crushed pineapple  
½ C. maraschino cherries, cut up  
2 C. miniature marshmallows  
Cook macaroni according to directions, drain in colander and rinse cold water to cool. Drain all fruits.

Mrs. Dan Sterud  
Volga, S.D.

**TOAST SALAD**

Toast left over bread and cut into ½ inch squares. Then 1 hard-boiled egg, cut into pieces. 1 egg to 2 slices of toast. Pieces of pickles and olives. Mix with salad dressing, salt and pepper.

Good with any meat.  
Mrs. Dean Johnson  
Riverview Manor  
Flandreau, S.D.

**ZINGY GREEN BEANS**

2 pkg. French style green beans  
½ lb. bacon, fried crisp and crumbled  
2 Tbsp. bacon fat  
2 Tbsp. sugar  
2 Tbsp. vinegar  
1 can water chestnuts  
Cook beans according to pkg. directions. Fry bacon, until crisp. Drain, reserving 2 Tbsp. bacon fat. To this add 2 Tbsp. vinegar, 2 Tbsp. sugar and 1 can water chestnuts, sliced thin. Heat thoroughly and pour over hot beans in serving dish. Sprinkle bacon crumbs over top.  
Mrs. Stephen Shlanta  
101 21st Ave. S.

**POTATO SALAD HUNGARIAN STYLE**

½ tsp. mustard  
½ tsp. warm water  
3 Tbsp. minced onion  
3 Tbsp. water  
4 C. diced cooked potatoes  
¼ C. diced radishes  
½ C. cubed cucumber  
4 hard boiled eggs  
¾ C. sour cream  
2 tsp. paprika  
1¼ tsp. salt  
1 tsp. celery, poppy seeds  
Combine mustard and warm water, let stand ten minutes. Combine onion and remaining water, let stand ten minutes. Combine potatoes, radishes, cucumbers in a large bowl. Separate egg yolks, dice the whites, add to potatoes. Mash yolks, add sour cream vinegar, 2 tsp. paprika, salt, celery and poppy seeds. Also add mustard mix. Add vegetables, chill, sprinkle with balance of paprika.  
Mrs. Vern Buck  
Sinai, S.D.

**COLORFUL CAULIFLOWER**

1 med. head cauliflower  
Two-thirds C. salad oil  
One-third C. white vinegar  
2 large tomatoes, chopped  
2 Tbsp. chopped green pepper  
1 Tbsp. pickle relish  
1 Tsp. sugar  
1 tsp. salt  
1 tsp. paprika  
½ tsp. pepper  
Separate cauliflower into flowerets. Cook covered in small amount of boiling water with salt. Cook not over ten min. Drain. Combine all ingredients and pour over cauliflower. Chill 2-3 hours. Stir often. Makes 8 generous servings. This salad is good the second day if covered.  
Mrs. Reece Lewis  
323 Half Moon Rd.

**SPINACH SURPRISE**

Arrange in bowl in this order:  
Spinach leaves (tear away stem and center vein)  
1 can water chestnuts, drained  
4 slices of cooked bacon-crumbled  
4 diced hard-cooked eggs  
Top with special dressing prepared ahead and chilled.  
Dressing:  
1 C. vegetable oil  
¾ C. sugar  
¼ C. vinegar  
One third C. catsup  
1 med. grated onion  
dash garlic salt  
coarse-grained pepper  
Noel Vertrees  
321 21st Ave. S

**FOAM OF THE SEA LIME GELATIN SALAD**

1 pkg. lime jello  
2 C. canned pears (large cans) drained and diced reserve juice  
½ tsp. vinegar  
2 pkg. (small) cream cheese, softened  
½ tsp. ginger  
Dissolve gelatin in 1 C. hot water. Add pear juice, vinegar and enough water if necessary to make 1 more cup of liquid. Set half in a glass dish or mold. Cool other half of gelatin mixture and whip before it hardens. Work softened cheese and ginger, fold in pears, and spread over plain lime gelatin already set. Return to refrigerator to set completely. Serve on lettuce with chilled honey-mayonnaise made by mixing 2 Tbsp honey with 1 C. mayonnaise.  
Dee Granholm  
320 20th Ave.

**QUICK PICNIC SALAD**

1 can apricot-pineapple pie mix or any preferred substitute  
1 small can mandarin oranges, drained  
1 No. 2 can tidbit pineapple, drained  
4 C. bite size marshmallows  
2 bananas, sliced, optional  
Combine all ingredients except bananas which are sliced in when ready to use.  
The pie mix forms the dressing so no other dressing is needed.  
Mrs. Frank Cook  
RFD 1 Bruce

**FESTIVE ASPARAGUS**

1 10½ oz. cream of mushroom soup  
½ C. milk  
2 8 oz. pkg. frozen asparagus spears or an equal amount of fresh asparagus  
3 hard-cooked eggs, sliced  
6 slices American cheese  
¼ C. toasted bread crumbs  
Combine mushroom soup with milk  
Arrange two alternating layers of asparagus, eggs, soup and cheese in 2½-quart casserole. Top with bread crumbs.  
Bake, covered, at 350 degrees for 60 minutes. Makes 6 generous servings.  
Mrs. Lyle Rapp  
RR 1, Box 26  
Arlington, S.D.

**MEXICAN TOSSED SALAD**

1 small head lettuce, cut or torn  
1 can kidney beans, drained  
1 lb. hamburger, cooked, drained, and cooled  
1 avocado, peeled and sliced  
¼ lb. grated Colby cheese  
2 or 3 tomatoes, cut in wedges  
Mix above ingredients and just before serving add French dressing and crumbled Taco flavored Tortilla Chips. Additional chips may be used for a garnish.  
A meal in itself when served with hot rolls or muffins.  
Mrs. Lyle Rapp  
RR 1, Box 26  
Arlington, S.D.

**SHRIMP SALAD**

1 head of lettuce, washed  
1 C. celery diced  
½ C. onion diced  
2 small cans of shrimp cleaned, washed and drained.  
1 tsp. of lemon juice sprinkled over tossed greens and shrimp  
Before serving put on mayonnaise, as much as your family would like. This is a salad that I serve during the holidays.  
Mrs. John Clites  
Rt. 1, University Estates

**CUCUMBER & ONION JELLO SALAD**

2 cucumbers  
2 med. onions  
3 pkg. lemon jello  
1 C. boiling water  
2 Tbsp. vinegar  
1 C. salad dressing  
1 pint whipped cream  
2 pkg. cottage cheese  
Grind up whole cucumbers and onions. Dissolve jello in boiling water. Add the vinegar to the dissolved jello. Add the salad dressing and mix well. Fold in the whipped cream and cottage cheese. Add the cucumbers and onions and refrigerate. Serves 12.  
Mrs. Dwayne Rollag  
320 Lincoln Lane S.

**RICE SURPRISE**

1 C. rice  
4 C. boiling water  
1 tsp. salt  
Boil together until tender  
Juice of 1 can pineapple with 1 C. sugar boiled to a thick syrup. Add 1 Tbsp. butter then the shredded pineapple and cook 5 min.  
Then mix with rice. Cool in refrigerator. Serve with whipped cream.  
Mrs. Neva Ufer  
528 6th Ave.

**EASY VANILLA SOUFFLE**

2 egg yolks  
1 tsp. vanilla  
½ tsp. grated lemon peel  
1 Tbsp. flour  
4 egg whites  
pinch of salt  
2 Tbsp. sugar  
confectioners sugar  
Break the yolks up with a fork. Stir in vanilla and lemon peel. Sprinkle the flour over the mix. In a big bowl, beat the egg whites with the salt until they cling to the beaters. Add sugar and beat until they form stiff peaks. With a rubber spatula stir a Tbsp. of the whites into the yolk mix, then gently fold this into the whites. Do not over fold.  
Butter a serving dish (8 x 10 x 2 is a good size) Make 3 mounds of the mix in the form. Bake until lightly brown.  
Sprinkle with confectioners sugar and serve. It will be soft on the inside.  
Grete B. Heikes  
103 6th St.

**HOLIDAY SALAD (Christmas)**

1 pkg. lime gelatin  
2 C. boiling water  
1 pkg. cherry gelatin  
1 C. boiling water  
1 C. marshmallows, cut fine  
1 large can crushed pineapple  
1 small pkg. cream cheese  
1 C. heavy cream, whipped  
2 C. boiling water  
Dissolve lime gelatin in 2 water. Pour into 3 quart mold. Refrigerate and let set. Cool. Add pineapple and juice, cream cheese and whipped cream. Pour into mold over first layer. Refrigerate and let set. Dissolve cherry gelatin in 2 C. water. Cool. Pour over second layer. Refrigerate and set.  
For Easter, use grape gelatin in place of cherry. For Thanksgiving, use orange in place of cherry. Makes 12 servings.  
Mary Jane Thorne  
Meadowlark Villa No. 7

**HOMEMADE CATSUP**

4 or 5 quarts of tomato juice (drain watery juice off)  
2 C. brown sugar  
2 C. vinegar  
1¼ Tbsp. coarse black pepper  
2 tsp. salt  
Put in bag:  
1¼ tsp. whole allspice  
1¼ tsp. whole cloves  
Mix and cook slowly until thick.  
Can.  
Eunice McKuen  
White, SD.

**BUSY DAY SALAD**

1 large can of peas, drained  
1 C. of finely cubed hard cheese  
½ C. diced sweet pickles  
¼ C. finely chopped onion  
¾ C. salad dressing  
Mix all the ingredients together and chill for a few min. before serving. Serves four.  
Mrs. David Perry  
Bruce, S.D.

**BAKED BROCCOLI**

2 pkg. frozen chopped broccoli  
2 Tbsp. butter or margarine  
2 Tbsp. flour  
1½ tsp. instant minced onion  
1 tsp. salt  
½ tsp. pepper  
1¼ 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 thawed. Pour this mixture slowly into the slightly beaten eggs. Put into a well greased baking dish. Bake 45 minutes at 325 degrees. Cut in squares and serve with cheese sauce either canned or home made.  
JoAnn Satterlee  
915 8th Ave.

**BROCCOLI HOT DISH**

2 pkg. chopped frozen broccoli (cut up pieces). Put in a casserole dish. Melt 1 stick oleo, then add 1 can mushroom soup and a tube of Kraft garlic cheese or a glass jar of cheese. Melt together. Alternate layers of broccoli and melted mixture. Top with croutons (cheddar cheese or your favorite flavored croutons). Bake at 325 degrees for 30 minutes.  
Mrs. Dean Martin  
414 Harvey Dunn St.

**CREAMED MUSHROOMS**

3 Tbsp. butter  
½ lb. sliced mushrooms  
1½ Tbsp. flour  
½ tsp. salt  
½ tsp. pepper  
1 tsp. soy sauce  
¾ C. light cream  
Melt butter, add mushrooms, mix well. Add flour, salt, pepper, soy sauce. Blend. Gradually add cream, cook till thick. Stirring constantly.  
Mrs. Vern Buck  
Sinai, S.D.

**BLUE CHEESE-BACON POTATOES**

4 medium baking potatoes  
½ C. cultured sour cream  
½ oz. blue cheese, crumbled  
¼ C. milk  
¼ C. butter or margarine  
¾ tsp. salt  
dash pepper  
4 slices bacon, cooked crisp, drained and crumbled  
Scrub, pat dry and oil potatoes. Bake at 400 degrees about 1 hour. Cut a lengthwise 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. Lloyd Goerke  
1714 Orchard Dr.

**TOMATO JAM**

3 lbs. yellow tomatoes  
1 lb. apples  
1 tsp. salt  
3 lbs. sugar  
Peel, core and slice apples. Put these with tomatoes in stew pan. Cook until apples are pulp. Add sugar and salt. Cook until a little tested on a plate will set. Lemon may be added. Seal in jars.  
Mrs. Ethel Arneson  
Arlington, S.D.

**CRANBERRY SALAD**

1 pkg cranberries  
2 C. sugar  
1 C. white grapes  
1 C. whipping cream  
½ C. nutmeats  
Grind cranberries and mix with sugar. Let stand overnight in strainer. Drain off juice. Whip cream and mix together before serving.

Mrs. Allan Husber  
Volga, S.D.

**CRISP PICKN'S**

1 head lettuce, cut up  
1 bunch green onions, cut up (use part of greens)  
1 8 pz. carton sour cream  
3 Tbsp sugar  
2 Tbsp wine vinegar  
6-8 slices crisp fried bacon.  
Mix and sprinkle with croutons.

Mrs. Jim McKettrick  
813 N.E. 8th  
Madison, S.D.

**FAR EAST CELERY**

Cook 4 cups 1 inch celery slices in boiling salted water until crisp done. Drain.

Mix with 5 oz. can water chestnuts, drained and thinly sliced; 1 can cream of chicken soup, and ¼ C. diced pimento. Place in casserole.

Top with ½ C. soft bread crumbs that have been tossed with ¼ C. toasted, slivered almonds and 2 Tbsp butter.

Bake at 350 degrees for 35 minutes. Serves 4.

Beverly Seaman  
393 18th Ave. S.

**PINEAPPLE REFRIGERATOR MALLOW**

1 lb. marshmallows  
½ C. milk  
1 No. 2 can crushed pineapple  
1 pint heavy cream, whipped  
½ C. chopped walnuts  
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 1 & ¼ inch pan with 1 C. of crumbs. Pour in pineapple mixture. Sprinkle remaining crumbs over the top. Let stand overnight in refrigerator. Cut in squares and top with whipped cream and a maraschino cherry if desired.

Mrs. Walter Maeller  
Elkton, S.D.

**RASPBERRY DELIGHT SALAD**

1 pkg. raspberry gelatin  
1 C. hot water  
1 C. vanilla ice cream  
3 tbsp. orange juice  
1 9 oz. can crushed pineapple, undrained

½ C. chipped pecans  
1 med. banana, sliced  
Combine gelatin and hot water. Add ice cream to this mixture. Stir until thoroughly dissolved. Add orange juice. Set aside until partially thickened. Combine pineapple, nuts and banana. Add to gelatin mixture. Pour into 1 quart mold. Chill until firm.

Mrs. Warren Hall  
Rt. 2 Brookings

**SALAD**

1 C. pineapple tidbits  
1 C. miniature marshmallows  
1 C. mandarin oranges  
1 C. coconut  
1 C. sour cream  
Combine all ingredients in large bowl, except sour cream. Toss gently. Add sour cream just before serving and stir gently.

Reana Gould  
2831 Derald Drive

**SAUERKRAUT SALAD**

2 C. sauerkraut, drain and cut small  
2 C. diced celery  
½ C. green peppers  
½ C. pimento  
¼ C. onions, cut up  
½ C. vinegar  
1 C. sugar  
½ C. salad oil  
Mix well and mix with above. Refrigerate at least over night.

Mrs. Elmer Tillgren  
616 9th Ave.

**SUMMERTIME SALAD**

1 can pineapple pie filling  
1 C. miniature marshmallows  
1 can fruit cocktail  
1 C. whipped cream  
Mandarin oranges, grapes or fresh fruit, drained

Combine all ingredients. Chill several hours or overnight.

Mrs. Gary Quam  
Volga, S.D.

**ASPARAGUS SALAD**

1 can asparagus soup (undiluted)  
1 pkg. lime jello (3 oz.)  
1 pkg. Philadelphia cream cheese (8 oz.)

½ C. cold water  
½ C. mayonnaise  
1 Tbsp grated onion  
½ C. chopped green pepper  
½ C. chopped pecans  
Heat soup to boiling. Add jello, stir until dissolved. Add cheese. Stir until melted. Add water and mayonnaise. Beat until blended. Add onion and nuts. Mold.

Frances R. Lyle  
399 State Ave.

**SAUERKRAUT SALAD**

1 no. 2½ can sauerkraut  
1 C. sugar  
¼ C. celery chopped  
¼ C. onion  
Green pepper, pimento and carrots can be added for color. Make a day ahead.

Tammy Bevers  
709 3rd St.

**THREE LAYER CHRISTMAS SALAD**

Lime layer  
1 pkg. lime jello  
1 C. hot water  
one-third C. pineapple juice  
1 C. drained pineapple tidbits.  
Prepare jello, chill until syrupy. Fold in pineapple and chill until firm (9x13 pan)

Cheese layer  
1½ tsp. unflavored gelatin  
2 Tbsp. cold water  
1 (8 oz) pkg. cream cheese  
¼ C. milk  
Combine gelatin and water. Heat until clear. Blend cheese, milk and gelatin. Pour over lime layer. Chill until firm.

Red layer  
2 pkgs strawberry jello  
2 C. hot water  
1 can cranberry sauce  
Prepare strawberry jello with only 2 C. water, stir in cranberries. Chill until firm. To serve lift out of pan, garnish with lettuce. Serves 12.

Mrs. Ken Bevers  
709 3rd St.

**PINEAPPLE CHEESE SCALLOP**

1 can (no. 2) pineapple chunks, drained  
Add to pineapple juice:  
½ C. sugar  
2 Tbsp. flour  
Cook until thick and add 2 Tbsp. butter  
Combine in a greased baking dish:  
pineapple chunks  
1 C. grated cheese  
1 C. soft bread cubes thickened juice  
Sprinkle cheese on top.  
Bake for 45 min. at 325 degrees.

Ann R. Crisman

**CHERRY-BANANA FRUIT SALAD**

Prepare and mix in sauce pan:  
½ C. sugar  
½ C. cream or evaporated milk  
1 egg  
Bring to boil over medium heat. Stirring constantly, scorches easily.  
If lumpy, strain dressing and cool before using. Twenty minutes before serving, drain one can of red sour cherries - add ¼ C. of sugar and let stand. Before serving, cut three bananas in small pieces. Mix with cherries and cooled dressing. Dressing is also good to use with other fruit combinations.

Mrs. Jack R. Smith  
1314 2nd St.

**STUFFED PEPPERS**

4 green peppers (do not pan boil - it destroys vitamin C and makes peppers less palatable)  
1 Tbsp chopped onion  
1 Tbsp chopped celery  
2 tsp. bacon fat  
1½ C. cooked rice  
1 tsp salt  
½ lb. hamburger  
¼ C. grated cheese  
Saute onions and celery in fat. Add hamburger and cook until it loses its color. Add rice and salt. Stuff peppers with hot mixture and place in shallow pan (greased). Top with grated cheese. 350 degree oven for 20 minutes. Then 400 degrees for 5 minutes, to brown cheese.

Mrs. Don Kenefick  
408 Dakota Ave.

**PINEAPPLE SALAD**

1 pkg. lemon or lime jello  
juice from pineapple and enough water to make 2 C., add to jello  
1 C. crushed pineapple  
½ C. grated cheese  
½ C. walnuts  
¼ tsp. salt  
¼ C. olives  
1 C whipped cream  
Mix jello, pineapple juice and water together. When cool and thickened, add other ingredients. Fold in whipped cream and pineapple. Pour in small mold.

Betty Evansoff  
1107 Vine St.

**FRUIT SALAD SUPREME**

1 can orange pieces  
1 can pineapple  
1 pkg. vanilla pudding  
20 large marshmallows  
1 C. whip cream  
Drain fruits—saving juice. Measure 1½ C. juice, combine with pudding and cook until thick. Add marshmallow and remove from heat. Stir until melted. Add drained fruit and cool. Whip cream and blend into mixture. Refrigerate. Serves 10-14.

Mrs. Roger Teal  
356 21st Ave. S.

**HEAVENLY RICE**

2 C. cooked rice  
1 C. boiling water  
1 3-oz box lemon jello  
1 C. crushed pineapple  
½ c. sugar  
1 C. small marshmallows  
1½ C. Dream whip or whipped cream  
Cook rice and cool. Dissolve jello in hot water and cool to congeal stage then whip. Mix cooled rice, sugar, pineapple marshmallows, whipped jello and Dream whip. Mix cooled rice, sugar, pineapple marshmallows, whipped jello and dream whip. Chopped maraschino cherries maybe added for color. Chill for several hours.

Mrs. Rudolph Olson  
RR 3 Brookings

**AMBROSIA FRUIT SALAD**

¼ pkg. (3 oz. each) orange gelatin  
2 C. boiling water (or fruit juice)  
1 pint orange sherbet  
1 can (11 oz.) mandarin oranges, drained  
Dissolve jello in boiling water. Immediately add orange sherbet and stir until dissolved. Add oranges. Pour into 1½ quart ring mold and chill until firm. Unmold and fill with Ambrosia Fruit Salad. Makes 10-12 servings.

Fruit Salad:  
1 can (11 oz.) mandarin oranges, drained  
1 can (13 oz.) chunk pineapple, drained  
1 C. coconut  
1 C. sour cream or ½ C. whipping cream, whipped  
1 C. miniature marshmallows  
Mix all ingredients. Chill overnight.

Mrs. John Kleinjan  
White, S.D.

**DRY ORANGE JELLO SALAD**

1 bowl Cool Whip  
1 pkg. orange jello, dry  
1 carton (12 oz.) cottage cheese  
1 can mandarin oranges, drained  
1 can pineapple tidbits, drained  
Mix all ingredients and let stand overnight. For a more tangy flavor, I add 1 pkg. dry lemon jello to the pkg. of orange jello.

Mrs. Gilbert Erickson  
Flandreau, S.D.

**LIME SALAD**

1 pkg. (oz.) lime jello  
1 can (1 lb. 4 oz.) crushed pineapple (no water)  
Mix and bring to a boil. Cool until it sets, then add 1 small carton cottage cheese, small curd, and one small container Cool Whip. Whip this in.  
Put in a 9 by 13 inch pan and chill or better if set overnight. Good served with crackers for a luncheon.

Mrs. Evelyn Pease  
1225 2nd Ave.

**BEETS WITH PINEAPPLE**

1 no. 2 can beets, preferably sliced  
1 small can chunk pineapple  
1 tbsp. sugar  
1 tsp. flour  
Pour off most of the juice from the beets. Combine beets and pineapple (both chunks and juice). Mix sugar and flour together and add to the beets and pineapple. Heat well in saucepan, watching closely to avoid boiling over, or heat in oven.

Mary E. Briscoe  
400 7th St.

**CHEESE-VEGETABLE CASSEROLE**

1 8 oz. pkg. macaroni (cook as directed)  
1 lb. hamburger, browned  
1 small onion, diced  
1 can vegetable soup  
1 can whole milk  
1 can mushroom bits (if desired)  
¼ tsp. oregano  
salt and pepper to taste  
Mix meat, onion, soup, milk, mushroom and seasonings. Add ½ C. cheese pieces (Velveeta) and stir in macaroni carefully. Put in greased casserole. Top with cheese slices. Bake 30 min. at 350 degrees.

Mrs. Alfred Ulvestad  
Rt. 2, Box 89,  
Arlington, S.D.

**CHEESE SPUDS**

Scrub or pare potatoes. Cut each potato into fourths lengthwise. Then to ¼ inch sticks (as for shoestrings). Put each potatoes "worth" on foil. Sprinkle with onion salt, celery salt, pepper, 2 tbsp. grated Parmesan cheese and 2 tbsp. oleo. Fold foil carefully around spuds, sealing carefully. Leave room for expansion. Bake on cookie sheet in a 350 degree oven or 30 min.

Mrs. Alfred Ulvestad  
Rt. 2, Box 89  
Arlington, S.D.

**MACARONI FRUIT SALAD**

1 box macaroni cooked and cooled  
4 eggs  
½ C. lemon juice (real lemon)  
2 C. powdered sugar (sifted)  
6 apples, cubes or chopped fine  
2 C. whipped cream  
1 can No. 2 crushed pineapple (drained)  
Beat eggs, add lemon juice and sugar. Boil until thick and stir all the time. Cool and add fruit, macaroni and cream. Let stand 12 to 14 hours.

To make a bigger salad add 2 or 3 bananas and tiny marshmallows the day of serving.

Rose Goodroad  
313 Marian Ave.

**GREEN BEAN CASSEROLE**

1½ lbs. fresh green beans, french cut or 2 pkgs. (20 oz. each) frozen french cut beans  
1 C. sliced water chestnuts  
1 C. bean sprouts  
1 onion chopped  
1 small can (4½ oz.) mushrooms, drained  
2 C. medium white sauce  
1 tsp. soy sauce  
Layer the vegetables in buttered casserole. Make sauce by melting ¼ C. butter, blending in 3 Tbsp. flour, 1 tsp. salt, ¼ tsp. pepper, then adding 2 cups milk or ½ & ½ and stirring over moderate heat until sauce is thickened and smooth. Add soy sauce and pour over vegetables separating them with fork to allow sauce to go through.

Bake 37 degrees for ½ hour. Top with buttered crumbs or grated cheese, if desired.  
Mrs. C.W. McDaniel  
1442 LeGeros Drive

**SOUR CREAM COFFEE CAKE**

½ C. butter  
1 C. sugar  
2 eggs  
2 C. sifted flour  
1 tsp. baking soda  
1 tsp. baking powder  
½ tsp. salt  
1 C. sour cream  
1 tsp. vanilla  
Cream butter and sugar until fluffy. Add eggs one at a time, beat well. Sift together dry ingredients. Add dry ingredients to creamed mixture alternately with sour cream, beginning and ending with flour mixture. Add vanilla and stir.  
Pour half of batter in pan. Cover with ½ topping. Pour rest of butter in pan and top with rest of topping

**TOPPING**

¾ C. chopped nuts  
¼ C. white sugar  
one-third C. brown sugar  
1 tsp. cinnamon  
Use a greased tube pan. Bake for 45 min. at 375 degrees.  
Mrs. John Kleinjan  
White, S.D.



**ORANGE SNOW FLAKE SALAD**

1 C. cottage cheese  
1 C. drained crushed pineapple  
½ C. chopped celery  
1 Tbsp. chopped onion  
2 Tbsp. vinegar  
½ C. pineapple juice  
½ C. water  
pinch of salt  
Heat vinegar, pineapple juice, water and salt. Add to this 2 pkgs. orange jello, ¼ tsp. ginger and 2 C. water. Mix heated ingredients with first four ingredients. Place in loaf pan. Refrigerate until serving time. Serves 10.

Mrs. Joe Wiskur  
Elkton, S.D.

**SHOESTRING POTATO SALAD**

1 C. carrots (grated)  
1 C. celery, cut fine  
2 Tbsp. grated onion  
Add:  
½ C. salad dressing  
1 small can tuna  
1 C. shoestring potatoes  
Mix well. Very good.

Mrs. Elmer Parker  
1815 3rd St.

**CHERRY CHEESE SURPRISE**

1 pkg. black cherry jello  
1 C. hot water  
1 C. cherry juice  
1 3-oz. pkg. cream cheese  
chopped nuts  
1½ to 2 C. dark sweet cherries, pitted

Form cream cheese into small balls. Roll in chopped nutmeats. Arrange in jello mold. Fill in spaces with pitted cherries.

Dissolve jello in hot water. Add juice. Cool.

Pour carefully over cheese balls and cherries. Let set in refrigerator until congealed.

Mrs. Vergil Hoekman  
2021 Olweinst.

**GREEN BEANS HORSERADISH**

2 No. 303 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 Tbsp. horseradish  
1 tsp. Worcestershire sauce  
salt to taste

pepper to taste  
garlic salt to taste or garlic juice

celery salt to taste or celery seed

onion salt to taste  
1½ tsp. parsley flakes  
1 lemon, juiced

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 different.

Mrs. Willard Hammond  
827 1st Ave.

**SPINACH**

3 pkg. frozen spinach, cooked  
Let stand two hours:

1 pkg. sour cream  
1 pkg. onion soup

Mix three together in casserole. Brown almonds on top. Bake at 350 degrees for 30 minutes.

Mrs. Arrah Wanna Hammond  
827 1st Ave.

**QUICK PICNIC SALAD**

1 can apricot-pineapple pie mix  
1 small can mandarin oranges, drained  
1 no. 2 can chunk pineapple, drained  
4 C. small colored marshmallows

2 bananas (optional), sliced and added last  
Combine all ingredients, except bananas, which are added when ready to serve.

The pie mix forms the dressing.  
Mrs. Gus Kakonis  
512 2nd Ave.

**24 HOUR FRUIT SALAD**

Beat constantly in double boiler until thick and smooth:

2 eggs, beaten  
4 tsp. vinegar  
4 tsp. sugar

Remove from heat, add 2 tsp. butter and cool. When cold, fold in 1 C. whipped cream and the fruit mix as follows:

2 C. green grapes  
2 C. drained pineapple  
2 C. marshmallows  
2 C. Mandarin oranges  
Chill 24 hours.

Mary Jacquet  
316 Cedar Ave.

**CUCUMBER MOLD**

1 pkg. lime-flavored gelatin  
1 C. boiling water  
1 C. cottage cheese  
1 cucumber, grated (remove seeds)

1 Tbsp. grated onion  
1 tsp. salt  
½ C. whipping cream  
½ C. Miracle Whip

Dissolve gelatin in water. Mix together cottage cheese, cucumber, onion and salt. Allow gelatin to cool and congeal to consistency of egg white.

Beat cream and fold mayonnaise into it. Fold cream mixture into cottage cheese mixture and fold into gelatin. Place in individual or a one-quart mold. Chill until set. Six to eight servings.

Mrs. Ralph Estwick  
1716 3rd Street

**PINK SALAD**

2 large cream cheese  
1 small jar maraschino cherries

1 can crushed pineapple  
14 large marshmallows (cut up)

½ C. sugar  
1 C. whipped cream

Drain pineapple well, mash cherry juice with cream cheese. Cut cherries and marshmallows, add drained pineapple, cherries and marshmallows to cream cheese. Fold in whipped cream. Set overnight.

Mrs. Fritz Hoffelt  
Rt. 2, Box 89, Brookings

**PINK VELVET SALAD**

1 3 oz. pkg. of strawberry jello  
1 C. hot water

1 3 oz. pkg. cream cheese

Dissolve jello in hot water and break 1 3oz. pkg of cream cheese into the hot mixture. Let set till it starts to jell. Add 1 small can of crushed pineapple. Fold in 1 C. of cream that has been whipped stiff.

Pour into 9 x 9 pan and let set overnight.

Mrs. Loyd Foster  
Estelline, S.D.

**CHERRY SALAD**

1 can of cherry pie mix  
1 can of fruit cocktail, drained  
1 can of pineapple chunks, drained  
1 C. of min. marshmallows  
Mix and refrigerate for one hour. Bananas may be added.

Mrs. Sarah Short  
524 3rd St.

**CUCUMBER RELISH**

5 C. round cucumbers  
3 C. gound onions  
3 C. ground celery  
2 green pepers, ground  
2 red peppers, ground  
One third C. salt  
Mix ingredients and let stand overnight.

Boil together:  
1 quart white vinegar  
3 C. sugar

2 tsp. mustard seed  
2 tsp. celery seed  
Add drained vegetables. Boil 10 min. Put in sterile jars and seal.

Marylys Sloat  
120 13th Ave.

**SEVEN-UP SALAD**

1 large pkg. lime jello  
2 C. boiling water  
2 C. Seven-Up  
1 C. pineapple chunks  
1 C. miniature marshmallows  
3 mashed bananas  
Topping:  
½ C. sugar  
2 Tbsp. flour

1 C. fruit juice (drained pineapple juice may be used, add cold water to make 1 cup)

1 very well beaten egg  
2 Tbsp. butter

1 C. whipped cream  
Dissolve jello in boiling water, add 2 C. seven-up, cool to consistency of thick cream, add pineapple, bananas and marshmallows. Set until firm. Mix topping ingredients. Cook over slow heat, stirring constantly. Cool. Add whipped cream. Fold onto first layer. Chill until firm.

Marjorie A. Selken  
301 S. Medary

**COLE SLAW**

1 C. sugar  
½ C. vinegar  
¼ C. salad oil  
1 head cabbage  
½ large onion  
3 to 4 carrots  
Grate onion and carrots. Chop cabbage finely (or chop in blender). Mix together the sugar, vinegar and salad oil. Pour over the chopped vegetables. Cover mixture and marinate several hours or overnight.

Mrs. Jeff Oltman  
1217 8th St.

**GLORIFIED RICE**

1½ C. boiled rice (rinse in cold water)

1 C. pineapple (crushed)  
1 C. whipping cream  
1 C. fruit cocktail  
24 marshmallows (cut with scissors dipped in water)  
¼ C. sugar

Mix all ingredients with the exception of the whipping cream. Let stand one hour. Fold in whipped cream and serve. Serves 8-10.

Mrs. Charles Hammond  
215 6th St.

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**S & L Stores**  
402 MAIN  
BROOKINGS, S.D.

**PARTY POTATOES**

1 can (10½oz.) condensed cream of potato soup  
1 can (10½ oz.) condensed cream of celery soup  
1 C. dairy sour cream  
2 tsp. salt  
2 tsp. grated onion  
1 bag (2-lb.) frozen hash brown potatoes  
paprika

Combine soups, sour cream, salt and grated onion. Add mixture to potatoes and mix thoroughly. Transfer into ungreased 12 x 8 baking dish. Sprinkle generously with paprika. Cover and bake in 350 degree oven for 1¼ hours. Serves 8-10.

Barbara Higgins  
405 21st Ave.

**FRUITED CHEESE SALAD**

3 C. cream-style cottage cheese  
1 qt. frozen whipped dessert topping, thawed  
2 3-oz. pkg. orange-pineapple gelatin  
1 13 oz. can pineapple tidbits, drained  
1 11 oz. can mandarin orange sections, drained

In mixer bowl, blend together cottage cheese and thawed topping. Beat until blended. Stir in dry gelatin. Fold in pineapple and oranges. May press into 7 or 8 cup mold, or use bowl. Chill several hours or overnight. Makes 12 servings.

Elmira O. Bulen  
1027 N. Main

**ASPARAGUS SUPREME**

½ stick butter  
1 C. cracker crumbs cheese flavored  
2 medium sized cans of drained asparagus, or an equivalent amount of cooked fresh asparagus

1 can cream of mushroom soup, undiluted  
4 fried strips of bacon, crumbled  
Melt butter, add crumbs, mix well. Place ½ of crumbs in a buttered casserole, add one can of drained asparagus and ½ of the soup. Repeat this process, but save a small amount of the crumbs for the top. Lastly crumble the bacon at the top. Bake 20-25 min., uncovered at 350 degrees. Serves 6-8.

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

**RASPBERRY PARFAIT MOLDS**

1 (10 oz.) pkg. frozen raspberries (thawed)  
1 (8¼ oz.) can crushed pineapple  
1½ tsp. unflavored gelatin  
¼ C. cold water  
1 (3 oz.) pkg. raspberry gelatin  
1 C. boiling water  
2 tsp. lemon juice  
Dash salt  
1 C. dairy sour cream  
¼ C. chopped nutmeats

Drain raspberries, reserving syrup. Wrap six raspberries in foil and return to freezer to use for garnish later. Drain pineapple. Soften unflavored gelatin in cold water. Dissolve raspberry flavored gelatin in boiling water. Add softened gelatin, stirring to dissolve. Add reserved fruit syrup, lemon juice and salt. Chill until partially thickened. Fold in sour cream, nutmeats and fruit. Pour into individual molds. Chill until firm. Serve garnished with reserved raspberries. Makes 6 servings.

Carolyn Hieb  
Broadacre Tr. Est. No. 73

**BEAN TRICK**

1 can pork & beans  
½ C. Ketchup  
2 Tbsp. molasses  
2 Tbsp. minced onion  
1 tsp. dry or prepared mustard  
Heat on top of stove or bake in oven.

Mrs. Elmer Parker  
1815 3rd St.

**STUFFED TOMATOES**

6 tomatoes  
1 carton cottage cheese  
¼ C. diced cucumber  
¼ C. minced onion  
¼ tsp. salt  
¼ C. minced green pepper  
Scald tomatoes in boiling water, remove skins, and scoop out centers. Combine all ingredients and pulp and fill tomato shells. Appetizing and delicious!

Mrs. Arrah Wanna Hammond  
827 1st Ave.

**MOLDED TUNA SALAD**

2 - 6oz. cans tuna  
2 hard-cooked eggs, chopped  
½ C. chopped stuffed olives  
1 Tbsp. minced onion or chives  
2 Tbsp. plain gelatin  
½ C. cold water  
2 C. mayonnaise  
red pepper to taste  
Lightly grease mold or individual molds with salad oil and turn to drain excess oil. Mince tuna with eggs, olives and onion. Soften gelatin in cold water 5 min. Dissolve over hot water and add mayonnaise gradually, stirring constantly. Fold into fish mixture; turn into mold and chill until firm. Unmold on lettuce. Serves 8.

Mrs. Willard Hammond  
827 1st Ave.

**NUTS 'N SPROUTS, 'N BIT-O-BACON GREEN SALAD**

Salad:  
1 lb. spinach (could use escarole or other lettuce greens)  
1 lb. can bean sprouts  
1 5 oz. can water chestnuts, drained & sliced  
2 hard-cooked eggs, chopped  
6-8 slices crisp-cooked bacon, crumbled

Dressing:  
1 C. oil  
1 C. vinegar  
one-third C. catsup  
two-thirds C. sugar  
1 medium onion, grated salt

Combine oil, vinegar, catsup, sugar, onion, and salt to taste. Let dressing stand while preparing salad- even better if made night before.

Wash spinach, dry with towel, and tear into bite-sized pieces. Combine spinach with bean sprouts and water chestnuts. Toss vegetables with dressing (may not need all-keep handy for other salads). Decorate top with flowered-cut egg and bacon. Accompanied with muffins makes a hearty luncheon.

Charlene Richardson  
521 7th Ave.

**RICE CONSOMME'**

one-third C. margarine  
2 Tbsp. onion, chopped fine  
1 6oz. can mushrooms, drained  
1 Tbsp. oregano (optional)  
1 C. uncooked rice  
1 can beef consomme'  
1 can water

Combine all ingredients and bake 1 hour at 300-350 degrees.

Key Seydel  
117 Teton Lane

**QUICK APPLE SALAD**

1 banana  
2 center celery sticks  
4 medium apples  
3 Tbsp. brown sugar  
½ tsp. vanilla  
5 Tbsp. canned milk or thin cream

Chop all items in a bowl with hand chopper. Then add sugar, vanilla and cream. Mix well. Has a caramel flavor. Nuts may be added. Very good!

Mrs. Bud Wiskur  
Elkton, S. D.

**LAYERED VEGETABLE SALAD**

1 head lettuce (shredded)  
½ C. chopped celery  
1 Tbsp. chopped onion  
1 C. frozen peas (uncooked)  
2 C. mayonnaise  
2 Tbsp. sugar  
4 oz. grated cheddar cheese  
8 slices bacon, fried crisp and crumbled

Using 8 x 11 inch pan, start with lettuce and put each ingredient in a separate layer. Chill several hours.

Mrs. Arnold Menning  
2012 Kansas Dr.

**EGGPLANT SUPREME**

2 eggplants  
½ C. Grated parmesan cheese  
1 C. Flour  
½ C. salad oil  
1 tsp. salt

Wash and slice two unpeeled eggplant in half lengthwise and then in one inch slices, salt both sides of slices and set aside for about 15 minutes. Next, flour eggplant and fry in frypan with about ½ C. oil; fry slices until they are golden brown on both sides. Line in layers in casserole and sprinkle parmesan cheese generously over each layer. Bake in 375 degree oven for 20 minutes. Makes 6 to 8 generous servings.

Minnie C. Evanoff  
Sunset Road, Brkgs.

**CHICKEN SALAD MOLD DELUXE**

Dissolve 2 pkgs. lemon jello with 2 C. boiling water, Cool until starts to thicken. Cream 1 (8 oz.) pkg. cream cheese with milk. Whip 2 C. cream, add cheese then all ingredients to jello mixture. Add 1½ C. chopped celery and 1 C. sliced stuffed olives. Pour in oiled 9 x 13 inch pan or mold - chill until firm.

Topping:  
1 pint mayonnaise  
2½ C. diced chicken  
1 2oz. jar pimiento, diced  
1½ tsp. lemon juice  
little onion juice may be added.  
Cut jello, place on lettuce, spoon on topping. Serves 8-12.

Mrs. Dick Mulhair  
410 7th Ave.

**CRANBERRY SALAD**

1 pint whipping cream  
½ lb. min. marshmallows  
2 C. ground cranberries  
1½ C. sugar  
1½ C. drained crushed pineapple

Whip cream, mix in marshmallows. Chill and let stand 2 hours.

Mix cranberries and sugar. Let stand 2 hours.

Add pineapple to cranberry mixture. Fold in whipped cream mixture. Refrigerate overnight. May be frozen.

Mrs. N.F. Koegler  
102 9th St.

**SPANISH SCALLOPED CORN**

1 medium onion, chopped  
½ medium green pepper, chopped  
¼ C. butter  
1 C. coarse saltine cracker crumbs  
¼ C. diced pimiento  
1 tsp. salt  
dash pepper  
1 can cream style corn (16-17 oz.)  
two-thirds C. milk  
2 eggs beaten

Cook onion and green pepper in butter until tender.

Add crumbs and cook until lightly browned. Add remaining ingredients. Mix well. Put into buttered, 1 quart baking dish.

Bake at 350 degrees about 35 minutes.

Mrs. Vergil Hoekman  
2021 Olwein St.

**24-HOUR SALAD**

1 medium head of cabbage, shredded  
1 small onion  
1 green pepper  
2 carrots, shredded  
few stuffed olives, sliced

Grind everything coarsely but olives. Sprinkle ½ C. sugar over mixture. Boil 3 minutes 1 C. white vinegar, 1 tsp. celery seed, 1 tsp. salt, 1 tsp. prepared mustard and ½ C. salad oil.

Pour hot over cabbage and let set 24 hours. This is good as long as it lasts.

Makes an appetizing salad with lemon jello, especially after it has seasoned upon standing.

Mrs. Gordon Knutson  
RR 4, Brookings

**GREEN BEANS EMPRESS**

3 stalks celery - sliced diagonally  
2 Tbsp. margarine  
¾ C. chicken stock (thicken if desired)  
2 Tbsp. soy sauce  
2 tsp. sesame seed  
Dash of garlic powder  
2 cans green beans (1 lb. can)  
Parsley sprinkled through for looks

Combine all ingredients and heat thorough only.

Mrs. Arthur O. Anderson  
883 Harvey Dunn

**CALICO BEANS**

½ lb. bacon  
½ lb. hamburger  
½ C. catsup  
¾ C. brown sugar  
1 C. chopped onion  
2 Tbsp. vinegar  
1 No. 2 can lima beans  
1 No. 2 can pork and beans  
1 No. 2 can kidney beans  
salt to taste

Brown the bacon and hamburger slightly. Drain off some of the fat. Add the chopped onions, catsup, beans and vinegar. Mix well. Turn into a large casserole and bake in slow oven for about one hour or you can use electric fry pan.

Mrs. Jack Bortness  
421 2nd Ave.

**SWEET SOUR KIDNEY BEAN SALAD**

1 can red kidney beans, drained  
¾ C. dates, cut up  
¼ C. celery, cut fine  
2 Tbsp. finely minced onion  
Serve the above with this dressing: Cook together 1 C. pineapple juice and 2 Tbsp. vinegar, 2 eggs, beaten, 1 C. sugar and 1 tsp. dry or prepared mustard until slightly thickened. Thin with milk, cream, fruit juice or whipped cream.

Mrs. Obert J. Sellevold  
RR 1, Elkton

**CHICKEN SALAD IN RED RASPBERRY RING**

Part I Chicken Salad  
3½ C. cold cooked chicken diced

1 C. celery, finely diced  
1 C. white grapes, sliced  
½ C. almonds, shredded  
2 tsp. parsley, minced  
1 tsp. salt

1 C. mayonnaise  
½ C. heavy cream, whipped  
Combine all ingredients

Part II Raspberry Ring  
1-10oz. pkg. red raspberries, thawed

2-3 oz. pkg. raspberry gelatin  
2 C. boiling water  
1 pint vanilla ice cream

1-6 Oz. can frozen pink lemonade concentrate, thawed.  
Drain raspberries, save syrup.

Dissolve gelatin in boiling water; add ice cream, stir until melted. Stir in lemonade and reserve syrup. Chill until thickened. Add raspberries. Turn into 6-cup ring mold. Chill until firm. Fill center with chicken salad. Yield: 6 servings.

Ruth Goslee  
405½ Main St.

**HEAVENLY CREAM AMBROSIA**

1 C. whipping cream  
½ C. commercial sour cream  
1 C. miniature marshmallows  
1 C. fresh grapefruit sections (or use canned)

¼ C. powdered sugar  
1 C. flaked coconut  
2 C. fresh orange sections

Add sugar to cream and whip until stiff. Fold into sour cream. Cut orange and grapefruit sections in to bitesized pieces. Fold into cream with coconut and marshmallows. Chill at least 3 hours or overnight.

Mrs. August Mueller  
Rt. 2 Box 121, Elkton

**LEMON-BLUEBERRY SALAD**

1 pkg. lemon jello  
1 pkg. blackraspberry jello  
1 C. boiling water  
½ C. cold water  
Tbsp. lemon juice  
1 2l-oz can blueberry pie filling  
¼ C. confectioners' sugar  
1 C. dairy sour cream

Dissolve gelatins together in boiling water, add cold water and lemon juice. Gradually stir into pie filling. Pour into 8 x 8x2 inch dish; chill till firm. Fold sugar into sour cream just till blended. Spread over gelatin mixture. Chill till serving time.

Mrs. Arland Raad  
417 15th Ave.

**STRAWBERRY SOUR CREAM JELLO**

¼ pkg. stawberry Jell-O (small)

2 C. boiling water  
2 mashed bananas  
2 small pkg. frozen strawberries

1 and three-fourths C. crushed pineapple (with Juice)  
1 pint sour cream

Mix Jell-o with water. Add partially thawed strawberries. Then add pineapple and bananas. Put ½ of Jell-O mixture in 9 by 13 inch pan; put in refrigerator. Leave the other half at room temp. When Jell-O is set, put sour cream on top. Then pour remaining Jell-O mixture on top. Chill.

Valerie Sisk  
RR. 4  
212 West 8th St. S.

# Men's Division



Rev. Moyer displays memorabilia

## 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.

### EVERYTHING YOU ALWAYS WANTED TO ADD BUT WERE AFRAID TO TRY COOKIES

- 1 egg
- 1/2 C. corn oil
- 1/2 C. sugar
- 1/2 C. brown sugar
- 1/2 C. whole wheat flour
- 1/2 tsp salt
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/2 C. sour milk
- 1/2 tsp soda (add to milk)
- 1/2 C. oatmeal
- 1/2 C. wheat germ
- 1/2 C. chopped walnuts
- 1/2 C. raisins
- 1/2 C. lemon flavored bits ( or almond or chocolate)
- 1/2 tsp vanilla
- 1/2 C. cottage cheese
- 1/4 C. flour

Add ingredients in order and stir. Drop rounded teaspoons of batter on well greased cookie sheet. Bake about 9 minutes at 375 degrees. Remove from oven when edges are light brown. Overcooking spoils the flavor of these highly nutritious cookies. Makes about 4 dozen.

Wayne Gardner  
417 Dakota Ave.

### SKIP'S BREAKFAST SPECIAL

- 2 1/2 C. herbed croutons
- 2 C. shredded cheese, sharp cheddar
- 2 lb. link or bulk sausage
- 4 eggs
- 3 Tbsp dry mustard
- 2 1/4 C. milk
- 1 can mushroom soup plus 1/2 C. milk

Place cubes in bottom of greased 8x12"x11" pan. Top with cheese. Brown sausage and place on cheese. Beat eggs with mustard and milk - pour over all. Refrigerate overnight. Next morning mix mushroom soup and milk - pour over all. Bake at 300 degrees for 1 1/2 hours.

Serves 9-10. This is an excellent breakfast dish to serve when you have overnight guests.

Skip Webster  
1418 1st St.

### TASTY TOMATO SOUP

- 1/4 C. olive oil
- 2 Cloves garlic
- 3 onions
- 1/2 lb. celery
- 1 large stick peperoni
- parsley stalks
- bay leaf
- 1 tsp. oregano
- 4 C. tomato puree
- 4C. chicken stock
- 1/2 lb. mashed potatoes
- salt and pepper

Blend all ingredients but mashed potatoes. When mixture is hot, thicken with mashed potatoes.

Eugene Fredrikson  
909 3rd St.

### HOT PUNCH

- 1 46 oz. can pineapple-grapefruit drink
  - one-third C. sugar
  - 1/4 C. red hot cinnamon candies
  - 1 quart gingerale
- Heat 1 C. of the juice, add cinnamon candies and sugar. Stir until dissolved. Combine with the rest of the juice and chill mixture thoroughly. Add the gingerale just before serving. Makes 2 1/2 quarts.

Bob Paradise  
Aurora

### KIDNEY BEAN CASSEROLE

- 1/4 lb. ground beef
- 1 layer of sliced onions (2 large)
- 1 can kidney beans
- 1 can tomato soup
- 1 layer of sliced potatoes (approx. 1/2 doz.)

Place ingredients in small greased cake pan in the order listed. Cover, bake at 350 degrees for 45 minutes or until potatoes are done. Serves 6.

Richard Gulseth  
724 14th Ave.

### TOMATO OMELET SUPREME

- 2 fresh tomatoes
- 1/2 onion
- 2 Tbsp butter
- 6 eggs
- 2 Tbsp milk
- salt and pepper

Saute cut up tomatoes and onions in butter. Set aside. Blend eggs, milk and seasoning. Pour 1/2 of egg mixture in middle of eggs and fold over, covering tomatoes. Cook to desired consistency. Yields 2 hungry appetites.

Dennis Sand  
618 Heritage Drive No. 7

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Brookings, S.D.

**Robert Snair reveals  
editor's entry—  
'Midnight Snack'**



**MIDNIGHT SNACK**

8 eggs  
1/4 of green pepper  
2 diced green onion, including part of tops  
Fresh tomato, cut in chunks  
3/4 C. diced ham  
1/2 C. cheddar cheese  
Scramble eggs and mix other ingredients with them. Add tsp. of worcestershire sauce, and dash of Tabasco sauce, if desired. Cook in buttered skillet over low heat until eggs become firm. Don't overcook. Remove from stove before eggs become dry. Serves 4-5.

Robert Snair  
Manager, Daily Register

**SPAGHETTI SAUCE  
SUPREME**

3 cans tomato paste  
3 equal cans water  
1 tsp. sweet basil  
1/2 tsp. red pepper  
1 tsp. garlic powder (scant)  
1 tsp. sugar  
1 tsp. salt  
Cook mixture slowly for 15 min.  
Tenderize one med. onion (diced) in 3 Tbsp. oil and add to above. Add 1 large can of tomatoes (Mashed), cool slowly for 1 hour, covered.

Make meatballs, add to sauce and cook 45 min., adding water if necessary.

**MEATBALLS**

1 1/2 lb. ground beef  
1 large egg  
1 med. onion, chopped or grated  
Scant C. of bread crumbs  
1/2 C. milk  
1/4 tsp black pepper  
1 tsp. salt  
1 tbsp. sweet basil  
1 tsp. marjoram leaf  
Mix ingredients, mold into meatballs of desired size, brown meatballs and add to sauce. Serves 4-6 adults.

Harold Moline  
Hawrysh Apt. 17A

**CHING-A-LING**

Boil for 15 minutes:  
1 lb. hamburger  
2 small diced onions  
1 C. diced celery  
1 C. water  
Add the following:  
1 can mushroom soup  
1 can cream of chicken soup  
1 C. water  
1 1/2 can chinese noodles  
Mix well, pour into buttered pan. Put remaining noodles on top. Bake 1 hour at 350 degrees.

Ron Ladegaard  
1111 6th St.

**EGGS INTERNATIONAL**

4 fresh eggs  
4 sliced English muffins  
4 slices American cheese  
4 1/4 inch slices Canadian bacon  
1 large Irish potato  
3 Tbsp. butter  
Slice potato thinly and fry in 3 tbsp. butter. Fry eggs until done as desired. While eggs and potato are frying, place cheese on muffins and place under broiler until cheese is melted. Heat Canadian bacon. Place fried eggs, slices of fried potato and bacon slices on English muffin. Serve immediately. Makes a great morning hunting breakfast.

Dan Westegaard  
40 Meadowlark Villa

**TEENER DINNER SPECIAL**

Take one can spaghetti with sauce and add two cut up weiners, salt, a sprinkle of oregano and 1 tsp. chili powder. Heat and stir continuously. Serve on plate and sprinkle all generously with grated cheese. This is also good served on split hard rolls.

John Paradise  
Aurora

**COMPANY FRANKFURTERS  
Sauce:**

In skillet combine: 1 C. pineapple juice, 1/2 C. chili sauce, 1 Tbsp dried bell peppers, 1/2 tsp mustard, 2 Tbsp wine vinegar, 1/2 tsp garlic salt, 2 Tbsp soy sauce, 1 Tbsp molasses, 2 Tbsp minced onion.

Mix well and simmer 20 minutes. Preheat oven to 350 degrees. Cut shallow diagonal slashes across 12-15 frankfurters. Put in baking dish and cover with sauce. Baste with sauce several times while baking. Bake 40 minutes, uncovered. Serve on buns or with potatoes.

Kenneth L. Olson  
2018 1st St.

**GREEN BEANS & RICE**

1 1/2-2 pints green beans, canned or fresh

1/4 C. margarine  
2 Cloves garlic, crushed  
2 Tbsp. dried parsley  
dash salt, pepper  
1/4 C. lemon juice  
1/4 C. grated parmesan cheese  
1 egg, slightly beaten

Drain beans and cook, covered, in melted margarine 10 minutes. Add garlic, salt and pepper. Cook about 5 min. more. Stir in lemon juice and cheese. Turn off heat. Gently stir in beaten egg and remove pan from heat when the egg looks slightly cooked (about 1 min.). Serve on bed of boiled white rice. Serves 3-4.

Gordon Williams  
1721 Dakota St.

**HARD TACK**

1 C. chocolate or butterscotch chips  
1 C. sugar  
1 scant C. flour  
3 eggs, well beaten  
1 tsp. baking powder  
1 tsp. vanilla

Beat eggs and sugar well. Stir in flour and remaining ingredients. Bake in slow oven (300 degrees) until delicately brown. Cut in squares and while warm roll in powdered sugar. Bake about 20 min.

Tom Chleborad  
616 8th Ave.

**WACKY CAKE**

Preheat oven to 350 degrees. Measure into sifter:  
1 1/2 C. flour  
3 Tbsp. cocoa  
1/4 tsp. salt  
1 C. sugar  
1 tsp. soda  
Sift these ingredients into an ungreased 8 x 8 inch cake pan. Make three holes in the flour mixture.

In the first hole put 1 tsp. vanilla

In the second hole put 1 Tbsp. vinegar

In the third hole put 6 Tbsp. oil  
Over everything pour 1 C. cold water. Mix everything well. Bake at 350 degrees for 35 minutes.

Makes a rich chocolate cake which is good served plain; with powdered sugar sifted lightly over; or, with a scoop of ice cream.

Note: This is a very economical recipe since it contains no eggs. It is easy to make and does not dirty up bowls, mixers, or many measuring cups. Good for men to make when they want to serve a quick dessert without too much bother.

Alvars Silins  
511 11th Ave.

**ORANGE ROLLS**

Topping mix:  
Grated rind of 2 oranges  
Scant cup of orange juice and pulp

1 C. sugar  
Boil 2 minutes and cool.  
Roll out dough and spoon topping over the dough. Spread the remaining topping mix on the bottom of a greased pan.

Dough:  
2 C. lukewarm milk  
1/2 C. shortening (butter)  
2 eggs slightly beaten  
2 yeast cakes  
2 scant tsp. salt  
6 1/2 to 7 1/2 C. flour (add flour till the dough is the right consistency)

Beat well with spoon, then knead with hands. Let dough rise once before making rolls. Bake 20 minutes at 375 degrees Yields about 40 rolls.

Alan Rogers  
628 Faculty Drive

**HASHED-BROWNE OMELET**

4 slices bacon  
2 C. shredded cooked potatoes+

1/4 C. chopped green pepper  
1/4 C. chopped onion  
4 eggs  
1/4 C. milk  
1/2 tsp. salt  
dash pepper

1 C. shredded sharp process American cheese

+Or use pkg. hash browned potatoes—cooked

In 10 or 12 inch skillet, cook bacon till crisp. Leave drippings in skillet, remove bacon, and crumble. Mix potatoes, onion and green pepper; put into skillet. Cook over low heat till underside is crisp and brown. Blend eggs, milk, salt and pepper; pour over potatoes. Top with cheese and bacon. Cover, cook over low heat. When egg is done, loosen omelet. Fold in half. Makes 4 servings. Serve with cold thick slices of tomato, topped with a dash of mustardy mayonnaise.

Elroy Seydel  
117 Teton

**MACARONI ASPARAGUS**

**AUGRATIN**

1 1/2 C. long macaroni  
1 1/2 quart water  
1 Tbsp. salt  
2 eggs, boiled  
1 lb. asparagus  
Cheese sauce:  
2 Tbsp butter, melted  
2 Tbsp flour  
1 1/2 C. milk  
3/4 C. grated aged cheddar cheese  
1 tsp salt  
1/2 tsp pepper  
1 tsp. dry mustard

Put in a 2 quart casserole in layer of macaroni, then asparagus, then eggs. Pour sauce over top. Bake at 350 degrees for 25 minutes. Serves 6.

John Hammond  
827 1st Ave.

**BARBECUED CHICKEN**

Clean and dry chicken parts and rub lightly with butter before placing on grill over charcoal. Place buttered livers and hearts in boat of folded aluminum foil. Turn with tongs and brush with salted, melted butter as needed to golden brown color until thoroughly cooked for about 30-45 minutes as determined by heat of fire, out door temperature and wind. Mix one part melted butter and two parts hickory smoke barbecue sauce or one part each of hickory smoke sauce, hot barbecue sauce and butter and brush on under low heat for 5-10 minutes while turning pieces with tongs. Chicken is crusty brown when done.

Al Lunden  
2010 Olwein St.

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**IRISH-ITALIAN SPAGHETTI**

1 onion, chopped  
2 tbsp. salad oil  
1 lb. ground beef  
1 tsp. salt  
¼ tsp. black pepper  
dash red pepper  
½ tsp. chili powder  
½ tsp. Tabasco sauce  
1-10½ oz. can cream of mushroom soup  
1-10½ oz. can tomato soup  
1-8 oz. pkg. long spaghetti  
½ C. grated Parmesan cheese  
Brown onion in hot oil; add meat and seasonings. Brown lightly, cover and simmer 10 min. Add soups, cover and simmer 45 min. Cook spaghetti in boiling salted water until tender. Drain and rinse with hot water. Arrange on hot platter. Pour sauce over. Sprinkle with cheese.

Jerry G. Miller  
No. 22, Colonial Village

**SAVORY ROAST CHICKEN**

**Ingredients:**  
1 broiler-fryer (3-4 lb.)  
salt and pepper  
1 small stalk celery (with leaves)  
2 sprigs parsley  
1 bay leaf  
12-14 peppercorns  
½ tsp. leaf thyme, crumbled  
2 green onions  
1 clove garlic-crushed  
3-4 pats butter or margarine  
1 large onion, diced  
3 large stalks celery, diced  
1 C. water  
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.

Next, truss the bird by forcing the wing tips back and up under the body. Place the chicken on its back. Slide about 2 feet of string under the tail and criss-crossed around the drumsticks to hold them together. Next, turn the chicken over on its breast, bring the ends of the string up under the body and under each wing, and tie securely across the back.

Place the bird in the smallest pan that will hold it. Place the butter pats on the bird. Lay the bird on one side in the roasting pan. Roast 15 min. on one side, turn on the other side and roast another 15 min.

Reduce the oven heat to 425 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. Thicken to desired consistency with flour, and salt and pepper to taste. Strain out vegetables and discard.

David Foerster  
505 20th Ave.

**CHILI**

1 lb. ground beef  
½ C. chopped onion  
½ tsp. pepper  
½ tsp. chili powder  
1 can tomato soup  
½ can water  
1 can Navy beans  
Brown meat and onion together, add remaining ingredients and cook slowly for 1 hour. Stir occasionally.  
William P. Lehman, Jr.  
712 12th Ave.

**BEET WINE**

Wash 8 lbs. beets. Do not peel. Boil 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 1¼ gallons of wine.

Howard Klein  
125 8th St.

**LOW CALORIE PEANUT BUTTER COOKIES**

Especially for Diabetics

1¼ C. flour  
½ C. creamy peanut butter  
¼ C. cooking oil  
¼ C. water  
1 Tbsp Sweet 10  
1½ tsp baking powder  
1 tsp. vanilla  
1 egg

In large mixing bowl, combine all ingredients, mix well. Shape into 1-inch balls, using about 1 tsp of dough for each. Place 2-inches apart onto ungreased cookie sheets, flatten with fork. Bake at 375 degrees for 12-15 minutes or until lightly brown. Store in refrigerator. Approx. 45 calories per cookie.

Todd Putnam  
RR 2, Brookings

**MARINADE**

1½ C. salad oil  
¾ C. soy sauce  
¼ C. Worcestershire sauce  
2 Tbsp dry mustard  
2½ tsp salt  
1 Tbsp black pepper  
½ C. wine vinegar  
1½ tsp parsley leaves  
One-third C. lemon juice (bottled)

2 Cloves garlic (crushed)  
Mix altogether in blender and use as marinade for turkey, chicken, ribs and beef. This can be stored (refrigerated or frozen) and used again. It is especially good on barbecued turkey and requires very little attention and also cooks in less time.

Herb Lakman  
513 Front St.

**MY HOT DISH SOUP BONE AND FRIED RABBIT CASSEROLE**

Take a soup bone and cook till the meat falls off the bone. Add a cup of macaroni that has not been cooked. Have 3 cooked ears of corn cut off. Then put in two cups cut up raw potatoes, 1 raw tomato, 1 cup cut up cabbage, ½ cup cut up raw carrots. Cut up a small raw onion, 1 stalk celery, ½ cup of peas, ½ cup asparagus. Then pour your broth and meat over your mixture. Cook over flame until nearly done. Season with salt and pepper.

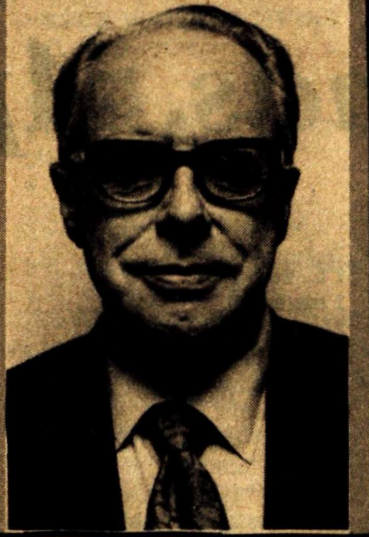
A wonderful dish for all occasions. Can use fried rabbit instead of boiling meat. Use water and margarine for liquid. Bake in oven for ½ hour.

J. Delbert Fabrick  
Rt. 1, Box 17  
Brookings

**ZUCCHINI PARMESAN**

Butter a large, shallow casserole.  
Pare zucchini squash thinly. Slice thinly and arrange in fairly shallow layer in casserole. Dot with butter, salt sparingly, and sprinkle generously with grated parmesan cheese.

Bake, uncovered, for 20 minutes in a 375-400 degree oven.  
Orrin Juel  
621 8th St.



**MEXICAN CHEF SALAD**

Brown 1 lb. ground beef, drain and salt. Add to 1 head of lettuce, broken into bite-sized pieces:  
1 15 oz. can washed and drained kidney beans  
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 one small (39 cent) bag Doritos Tortilla Chips, plain or taco-flavored (save some whole chips for top).

Toss again. Arrange whole chips around inside bowl edge and decorate top with tomato wedges and avocado slices.

Makes a huge, hearty salad!  
Arthur W. Richardson  
521 7th Ave.

**IMPERIAL CORNISH GAME HEN**

¼ lb. wild rice  
1 pint chicken livers  
3 C. sliced fresh mushrooms  
¼ lb. butter  
½ C. sherry  
1 large onion, minced  
1 clove garlic, minced  
½ tsp. cayenne pepper  
pinch of rosemary  
juice of half lemon  
salt  
8 cornish game hens

Boil the wild rice per directions. Saute the mushrooms with half the onion, ¼ lb. butter and the lemon juice; set aside. Saute the chicken livers in the remaining onion, butter, pepper and rosemary, and grind. Combine the remaining ingredients (rice, mushrooms, livers and sherry), and simmer on low heat for one hour, covered. Stuff the cornish game hens, truss and bake in a hot oven for 45 min. Serves 8.

Fredrick Bunce  
1706 Calumet

**GRANDPA'S CEREAL**

1 C. whole wheat  
½ C. brown rice  
¼ C. sunflower seeds  
¼ C. sesame seeds  
¼ C. millet (optional)

Rinse wheat and rice and cook together in large pan. Water should come 1½ times above cereal. Bring to a boil. Turn off heat and let stand covered for 1 hour. Add remaining ingredients. Stir well. Also add more water if necessary. Water should just barely cover ingredients. Bring to a second boil. Turn off heat and let stand covered over night. Cereal will be swollen and ready to eat by morning. Store in refrigerator. Daddy likes it warm but I eat it cold. Makes about 1½ quarts.

Craig Richardson  
1029 9th Ave.

**FLOATING ISLAND**

5 eggs  
1 C. sugar  
½ quart milk  
2 tbsp. powdered sugar  
½ C. sugar  
1 tsp. vanilla

Scald milk, beat the whites of eggs until stiff fold in powdered sugar, turn into the hot milk. Cook 3 min. Remove whites with a teaspoon into the serving dish. Prepare Custard Sauce Mix by combining the yolks, sugar and salt in a bowl. Pour the scalded milk into a bowl and return to double boiler. Cook until the coating is formed on a spoon. Remove immediately and add flavoring. Pour around the cooked whites. Serve cold.

Delbert Fabrick  
RFD 1, Box 17, Brookings

**COFFEE EGGNOG PIE**

2 envelopes unflavored gelatin  
½ C. cold coffee  
2 C. hot coffee  
½ C. sugar  
2 eggs, separated  
1 C. heavy cream  
¼ tsp salt  
1 sq. unsweetened chocolate  
1 9" baked pie shell  
Soften gelatin in cold coffee. Dissolve in hot coffee. Add sugar, stir to dissolve. Pour slowly in well beaten egg yolks. Chill until consistency of unbeaten egg whites. Add flavoring. Whip cream; fold in. Beat egg whites with salt; fold in. Spoon into pie shell. Chill until set. Garnish with shaved chocolate.  
John Hammond  
827 1st Ave.

**YEAST-RAISED DONUTS**

Dissolve and let stand for 20 minutes:  
2 pkg. yeast  
½ C. lukewarm water  
Cream:  
1½ C. sugar  
½ C. shortening  
1 tsp. nutmeg  
1 tsp salt  
Add:  
8 eggs, one at time  
2 tsp vanilla  
sift and add:  
4 C. cake flour  
5 C. bread flour  
2 Tbsp. baking powder  
add slowly:  
1½ C. milk  
Do not make dough too soft. Let set for 30 minutes. Roll out and cut with a donut cutter. Fry in deep fat at 350 degrees. Dip cooked donuts in sugar glaze.  
Glaze  
2 lb. powdered sugar  
¾ C. water  
pinch of salt  
2 tsp vanilla  
Let donuts drain on rack.  
John Hammond  
827 1st Ave.

**CHICKEN SOPA**

2 lb. chicken (boiled, boned, diced)  
4 oz. can diced chilis (or whole chilis, cleaned & diced)  
1 lb. jack cheese  
1 doz. corn tortillas (shred into 4 pieces each)  
¾ C. chicken broth (or one boillon cube dissolved in water)  
1 C. sour cream  
Line bottom of casserole with 6 shredded tortillas, half of diced chicken, chilis and cheese. Repeat. Pour broth on, spread sour cream, over top. Garnish with paprika and sliced black olives. Cover and bake for 30 minutes. Serves 6. Excellent with refried beans and salad.  
Paul Linehan  
RR 1 Box 41, Brookings

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**Sales and Service**

# Breads, Appetizers & Soups

## Mrs. Hoekman's chowder captures category prize



Mrs. Vergil Hoekman, 2021 Olwein St., is the category winner in the Breads, Appetizers and Soups division. Mrs. Hoekman's recipe is called Supper Corn Chowder. The recipe is a fairly new one to the Hoekman family; Mrs. Hoekman received it from a friend just this past summer. This winner suggested using the dish for company and serving with a tossed salad and french bread.

### SUPPER CORN CHOWDER

5 Slices bacon  
 1/8 Medium onion  
 2 Cups cooked or canned whole kernel corn  
 1/8 can creamed mushroom soup  
 2 1/2 Cups milk  
 1 tsp. salt  
 dash pepper  
 Thinly slice onion and separate into rings. Fry and drain bacon reserving 3 tbsp. drippings to brown onion. Bring corn, potatoes, mushroom soup milk, salt and pepper to a boil. Reduce heat and simmer a few minutes. Add bacon and onion rings to soup after heat has been turned off. Serve hot with a pat of butter added to each dish if desired.

**GRANOLA**  
 2 parts rolled oats  
 2 parts rye or wheat flakes  
 1 part wheat germ  
 1 part unsweetened coconut  
 Mix all of above ingredients and roast at 250 degrees for 1 hour.  
 3/4 part brown sugar  
 1/4 part oil  
 1/8 part honey  
 1/4 part slivered almonds  
 1/4 part sesame and sunflower seeds  
 1/2 part dates (chopped)  
 1/2 part raisins or currants  
 Add all of the above to roasted mixture. Store in covered container. May be eaten as cereal, a snack or on ice cream.

Valerie Sisk  
 Rt. 4  
 212 West 8th St. S.

**EASY PICKLES**  
 Slice enough cucumbers thin to fill a gallon jar. Add 3 medium onions. Mix 4 C. vinegar, 4 C. sugar, one-third C. salt, 1 and one-third tsp. celery seed, 1 and one-third tsp. mustard seed, 1 and one-third tsp. turmeric.  
 Pour mixture cold over sliced cukes. Put in refrigerator with tight cover. Do not open for 5 days. Will keep 8 months in refrigerator.

Mrs. Elmer Parker  
 1815 3rd St.

**PUMPKIN TEA LOAF**  
 2 C. flour  
 1 tsp. soda  
 1 tsp. salt  
 1 tsp. cinnamon  
 1/2 tsp. nutmeg  
 1/4 tsp. ginger  
 Sift the dry ingredients and set aside. Mix 1 C. brown sugar gradually to 1/2 C. shortening and cream well. Blend 2 unbeaten eggs, 1 C. pumpkin, 1/4 C. light molasses and 1 tsp. vanilla. Add dry ingredients with 1/4 C. milk and blend. Add 1 C. chopped nuts and turn into 2 8 x 4 x 3 inch pans well greased and bake 35-45 minutes at 350 degrees. A favorite.

Mrs. Bud Wiskur  
 Elkton, S.D.

**LEMON BREAD**  
 Cream:  
 6 Tbsp. shortening  
 1 C. sugar  
 2 eggs, beaten  
 grated rind of 1 lemon  
 1/2 C. milk  
 Sift together:  
 1/2 tsp. salt  
 1 tsp. baking powder  
 1 1/2 C. flour  
 Add to first mixture. Bake in well greased loaf pan or 4 soup cans 35-40 minutes at 350 degrees. Cool a short while then remove from tin. While hot spoon over loaf juice of 1 lemon and 1/2 C. sugar which has been mixed. Spoon a little at a time so syrup is absorbed.

Mrs. John L. Wiersma  
 RR 2, Brookings

**GUM DROP BREAD**  
 1 C. white sugar  
 3 Tbsp melted butter salt  
 2 eggs, well beaten  
 2 1/4 C. flour with 2 tsp baking powder  
 1 C. Sweet milk  
 2 C. gum drops  
 1 C. raisins or cut up dates  
 Bake in slow oven (325) for 45-60 min. You may also add 1 C. nutmeats.

Mabel Erickson  
 708 8th St.

**CHRISTMAS BREAD**  
 1/2 C. margarine  
 1 C. sugar  
 2 eggs  
 2 or 3 mashed bananas  
 2 C. flour  
 1 tsp. soda  
 1/4 tsp. salt  
 Mix all ingredients together. Add any amount of chocolate chips, maraschino cherries and nuts. I usually use 1/2 to two-thirds of each. Grease 2 one-pound loaf pans. Bake at 350 degrees for 45 minutes to 1 hour.

Carolyn Hieb  
 Broadacre Tr. Est. No. 73

**POPPY SEED BREAD**  
 1 pkg. yellow cake mix  
 1 pkg instant coconut cream pudding  
 1 C. salad oil  
 4 eggs  
 1/8 C. poppy seed  
 1 C. hot water  
 Let the seed and water soak till slightly cool.  
 Mix together cake mix, instant pudding mix, oil and eggs. Soak poppy seed in hot water. Add poppy seed mixture to cake mixture and beat 4 minutes. Bake at 350 degrees for 50 minutes. Cool 5-10 minutes. Then remove from pans.

Mrs. Darryl Wika  
 1102 2nd St.

**OVERNITE SWEET ROLLS**  
 Set at 5 p.m.  
 1 pkg. yeast (dissolved in 1/4 C warm water)  
 2 eggs  
 1 C. sugar  
 3 C. warm water  
 1 Tbsp salt  
 1/2 C. melted shortening  
 10 C. flour  
 Mix well and knead. Knead down every hour until 10 p.m. Set in rolls. Cover and refrigerate until morning. Remove and bake when doubled in bulk in a 400 degree oven.

**GLAZE**  
 One-third C. melted butter  
 Two-thirds C. brown sugar  
 1 Tbsp syrup  
 3 Tbsp milk  
 Cook up, cool some, pour in bottom of pan and place rolls on top.

Mrs. Herb Lakman  
 513 Front St.

**COFFEE CAKE**  
 Cream:  
 1/4 C. margarine  
 2 C. sugar  
 Add and beat well:  
 3 eggs  
 Add alternately:  
 3 C. sifted flour  
 1/2 tsp. baking powder  
 1 can evaporated milk  
 Add last:  
 1 tsp. lemon juice  
 1 tsp. vanilla  
 1/2 C. chopped nuts  
 Topping:  
 6 squares crushed graham crackers  
 1 1/2 Tbsp. melted butter  
 2 Tbsp. sugar  
 1 heaping tsp. cinnamon  
 Put half batter in tube pan, sprinkle half topping, add remaining batter and remaining topping. Bake 1 hour at 350 degrees or until done.

Jan Putnam  
 RR 2, Brookings

**SUPERCOPER CINNAMON ROLLS**  
 1 C. milk  
 1 yeast  
 2 eggs beaten  
 3 C. flour  
 1/4 C. sugar  
 1 tsp. salt  
 1/4 C. shortening (melted)  
 Scald milk. When lukewarm add yeast, sugar and 1 1/2 C. flour; when bubbly add salt, eggs, shortening and remaining flour. Let rise until double. Roll out—spread with brown sugar, butter and cinnamon. Slice—place on greased pan. Just before baking, add 1/2 C. brown sugar, 1 Tbsp. melted butter and 1/4 C. water over rolls.  
 Bake at 350 for 35 minutes.  
 Mrs. Arrah Wanna Hammond  
 827 1st Ave.

**DO-NUTS**  
 Beat until fluffy:  
 2 eggs  
 1 C. sugar  
 Measure:  
 2 1/2 C. flour  
 1 level tsp. soda  
 1 level tsp. baking powder  
 1 tsp. salt  
 1/4 tsp. ginger  
 1/2 tsp. nutmeg  
 Add 1 C. buttermilk to egg mixture. Stir in dry ingredients. Add 2 Tbsp. melted shortening. Beat until smooth.  
 Let dough rest 15 minutes. Mix down. Place on floured board. Cut-fry in deep grease at 360 degrees. Turn as soon as they rise to top. Turn frequently until well brown. Place on paper towel to drain.

Laura DeWall  
 708 3rd St.

**APRICOT BREAD**  
 Soak 1 C. of dried apricots for 30 minutes in warm water. Drain and cut in small pieces.  
 Mix together:  
 1 C. sugar  
 2 tsp. shortening  
 1 egg  
 Stir in:  
 1/4 C. water  
 1/2 C. orange juice  
 Sift together and stir in:  
 2 C. flour  
 2 tsp. baking powder  
 1/2 tsp. soda  
 1 tsp. salt  
 Blend in:  
 1/2 C. chopped nut meats and the cut-up apricots  
 Pour into greased pan. Let stand 20 minutes. Bake about 1 hour in a 350 degree oven.  
 Mrs. Glenn Prunty  
 523 5th Ave. S.

**PUMPKIN MUFFINS**  
 1 1/2 C. flour  
 2 Tsp baking powder  
 3/4 tsp salt  
 1/2 C. sugar  
 1/2 tsp cinnamon  
 1/2 tsp nutmeg  
 Sift the above together.  
 1/4 C. butter or oleo  
 1 egg  
 1/2 C. cooked pumpkin  
 1/2 C. milk  
 1/2 C. seeded raisins  
 1 Tbsp sugar  
 Cut in fat to sifted dry ingredients. Add raisins. Combine beaten egg, pumpkin, milk and add to flour mixture. Fill greased muffin pans two-thirds full. Sprinkle 1/4 tsp sugar over each muffin. Bake at 400 degrees for 18-20 min. Makes 1 doz.  
 Mrs. J. W. McCarty  
 1619 Olwein St.

\*\*\*\*\*  
 \* Keep an eye dropper handy \*  
 \* near your kitchen cabinet to use \*  
 \* to measure vanilla. Otherwise, \*  
 \* when poured from the bottle \*  
 \* itself, a "drop" often becomes a \*  
 \* "blop" and the food is ruined. \*  
 \* \*  
 \* Stale, dried-up cheese turns \*  
 \* into a delicious spread when \*  
 \* placed into the meat grinder with \*  
 \* a few chunks of raw onion. \*  
 \* \*  
 \* When hard-boiling eggs, pour a \*  
 \* drop of food coloring on each egg \*  
 \* before adding the water to the \*  
 \* pan. When cooked, they can be \*  
 \* stored and the color will tell ylu \*  
 \* which are hard boiled eggs. Or \*  
 \* add the coloring to your water \*  
 \* before boiling. \*  
 \*\*\*\*\*

**PARTY RAISIN LOAVES**  
 2 C. raisins  
 2 C. water  
 1 C. sugar  
 2 1/4 C. flour  
 2 1/4 Tbsp. shortening  
 1 tsp. salt  
 1 egg  
 1 tsp. vanilla  
 2 tsp. baking soda  
 2 C. chopped nuts  
 Cook raisins in water 15 minutes. Store in refrigerator over night. Mix raisins with egg, vanilla, nuts and soda. Add dry ingredients. Pour into 4 well greased number 303 cans. Bake at 375 degrees for 45 minutes.  
 Mrs. John Parsons  
 2016 Derald Dr.

**DEVILED HAM PUFFS**

Spread Ritz crackers with deviled ham.  
 Mix:  
 8 oz. cream cheese  
 1 tsp. grated onion  
 ½ tsp. baking powder  
 1 egg yolk  
 salt and pepper  
 Top cracker and ham with 1 tsp. cheese mixture. Bake at 375 degrees for 10 min. Serve warm.  
 Mrs. Willard Hammond  
 827 1st Ave.

**CHOCOLATE WALNUT LOAF**

1 C. butter  
 2 C. sugar  
 5 well beaten eggs  
 2 squares unsweetened melted chocolate  
 1 tsp. vanilla  
 2½ C. sifted cake flour  
 1 tsp. baking soda  
 ¼ tsp. salt  
 1 C. buttermilk  
 1 C. chopped nuts  
 Cream butter, add sugar and beat until fluffy. Add egg, chocolate and vanilla. Add sifted dry ingredients with buttermilk; fold in nuts. Bake 1 hour at 325 degrees. Makes 2 loaves. Frost with favorite frosting.  
 Mrs. Joe Wiskur  
 Elkton, S.D.

**APPLE-NUT BREAD**

Yeast dough:  
 ¼ C. melted shortening  
 ½ C. milk  
 1 tsp. salt  
 One-third C. sugar  
 1 pkg. dry yeast  
 ¼ C. lukewarm water  
 2 eggs beaten  
 2½ C. sifted flour  
 Coffee Cake Filling:  
 Two-thirds C. brown sugar (packed)  
 ½ tsp. cinnamon  
 ¼ tsp. allspice  
 2 tbsp. flour  
 1¼ C. chopped apples  
 ¾ C. chopped nuts  
 ½ C. raisins  
 One-third C. melted butter  
 Heat milk. In a mixing bowl combine shortenings, sugar and salt with the milk. Cool to lukewarm.

**SOUR DOUGH MUFFINS**

5 C. flour  
 1 tsp. salt  
 5 tsp. soda  
 1 C. shortening  
 2½ C. sugar  
 4 eggs  
 1 quart buttermilk  
 2 C. boiling water  
 2 C. Nabisco 100 per cent Bran  
 4 C. Kelloggs All Bran  
 Sift flour, salt and soda. Cream shortening and sugar, add eggs and buttermilk. Pour the boiling water over the bran. Add bran and dry ingredients to creamed mixture. Spoon into muffin pans, adding raisins, dates or blueberries if desired. Bake in 400 degree oven for 15-20.  
 Dough may be kept 2 months in covered container in refrigerator. Do not add fruit until ready to bake.  
 Mary E. Briscoe  
 400 7th St.

**OVER NITE BUNS**

4 C. boiling water  
 1 C. shortening  
 1 Tbsp salt  
 2 C. sugar  
 Cool 1 hour  
 Add:  
 4 beaten eggs  
 1 cake yeast dissolved in ¼ C. warm water  
 14 C. flour  
 Start at 1:00 p.m. Knead down at 6:00 p.m. Put in pans at 9:00 p.m. Bake in a.m. Can be made into buns or rolls.  
 Helen Jo Olson  
 2018 1st St.

**APPLESAUCE NUT BREAK**

1 C. granulated sugar  
 1 C. applesauce  
 one-third C. cooking oil  
 2 eggs  
 3 Tbsp. milk  
 2 C. sifted all-purpose flour  
 1 tsp. baking soda  
 ½ tsp. baking powder  
 ½ tsp. ground cinnamon  
 ¼ tsp. salt  
 ¼ tsp. ground nutmeg  
 ¾ C. chopped walnuts or pecans  
 Topping:  
 ¼ C. brown sugar  
 ½ tsp. cinnamon  
 ¼ C. chopped walnuts or pecans

In large mixer bowl, thoroughly combine the sugar, applesauce, oil, eggs and milk. Sift together the flour, soda, baking powder, cinnamon, salt and nutmeg. Add to applesauce mixture and beat until well combined. Stir in the nuts. Turn into well-greased bread pan.  
 Combine the brown sugar, cinnamon and remaining nuts. Sprinkle evenly over batter. Bake in 350 degree oven for 1 hour. Cap loosely with foil after first 30 min. of baking.

**BANANA BREAD**

½ C. shortening  
 ½ C. sour milk  
 2 eggs  
 1½ C. sugar  
 2 C. flour  
 1 C. mashed banaas  
 1 tsp. vanilla  
 1 tsp. soda, dissolved in milk  
 ½ tsp. salt  
 ½ cup nuts  
 Mix sugar, shortening, eggs and salt together. Add rest of the ingredients alternately, flour and milk last. Bake in 2 greased loaf pans about 40 minutes at 350 degrees.

Kay Glover  
 604½ 3rd St.

Dissolve yeast in lukewarm water. Add yeast to milk mixture. Stir in eggs. Add flour gradually to yeast mixture, blending well after each addition. Place sweet dough in a greased bowl and cover. Let rise in a warm place until dough is double in bulk.

Filling:  
 Combine brown sugar, flour, spices, apples, nuts and raisins. Mix well. Add butter and blend.  
 Press dough down to original size. Divide in half. Spread half of dough into greased 10-inch round pan (or 8 by 11 rectangular pan). Spoon half of filling onto dough. Cover filling with second half of dough. Spread remaining filling over top of dough. Cover and let rise for about 30 minutes or until double in bulk. Bake in a 350 degree oven for 30-35 minutes. Test center of coffee cake for doneness. Serve warm.  
 Mrs. Ralph Estwick  
 1716 3rd Street

**BREAD**

1 pint of milk, scalded  
 3 Tbsp salt  
 ½ C. sugar  
 2 pkg. dry yeast  
 ½ C. water  
 Two-thirds Crisco  
 2 eggs, beaten  
 7½ C. flour  
 In large mixing bowl, put salt, ½ C. sugar, two-thirds C. Crisco. Stir in scalded milk. Let cool. Add eggs and 3 C. of flour. Mix into above mixture.  
 Mix together yeast and water and 1 tsp. sugar.  
 Add yeast mixture to above. Add remaining flour or enough to make a soft dough. Knead until shiny.  
 Raise until double in bulk. Divide into three separate parts. This recipe can be used to make rolls or cinnamon rolls. Can be put in refrigerator and used as needed.  
 Mrs. John Clites  
 RR. 1, University Estates

**HOT SWISS CHEESE BREAD**

Place a long loaf of french bread on aluminum foil. Cut in 2-inch thick slices, but not all the way through. In each cut place a thin slice of swiss cheese.  
 Melt ¼ lb. butter. Chop 1 medium size onion and add 1 heaping Tbsp poppy seed to butter. Stir well and spoon between each slice.  
 Wrap bread securely in foil and bake 15-20 min. at 350 degrees.  
 Beverly Seaman  
 303 18th Ave. S.

**MICHIGAN BROWN BREAD**

1½ C. raisin  
 1½ C. water  
 ¾ C. white sugar  
 ¼ C. brown sugar  
 2 Tbsp shortening  
 1 egg, beaten  
 1 tsp vanilla  
 2 tsp soda  
 2 ¾ C. flour  
 1 tsp salt  
 Boil raisins in water and let cool. Combine sugar, eggs, shortening and vanilla. Set rest a few minutes, add raisins. Sift flour, salt and soda. Add enough water to raisin water so you have 1½ C. in the batter.  
 Mrs. Tilmer Bakken  
 1117 Western Ave.

**BACON-WRAPPED DATES**

½ C. firmly packed brown sugar  
 ½ tsp. cinnamon  
 ¼ tsp. nutmeg  
 ¼ tsp. salt  
 ½ C. orange juice  
 ½ C. water  
 3 Tbsp. wine vinegar  
 1 lb. pitted dates  
 Bacon slices, cut in halves  
 Mix brown sugar, spices and salt in a saucepan. Add orange juice, water, and vinegar; bring to boiling, stirring until sugar is dissolved. Reduce heat and simmer, uncovered, 5 minutes.  
 Put dates into a bowl and pour hot mixture over them. Cover and let stand until cool. Refrigerate at least 24 hours to allow flavors to blend.  
 Fry bacon partially—then wrap 1 or 2 dates in each piece of bacon and fasten with a pick. Put onto rack in a broil pan.  
 Set under broiler 6" from heat. Broil, turning once until bacon is crisp. Serve as appetizer or with a salad or entree.  
 Charlene Richardson  
 521 7th Ave.

**SHRIMP CHIP DIP**

1 8 oz. pkg. softened cream cheese  
 2 tsp. lemon juice  
 3 tsp. chili sauce  
 1 tsp. onion, chopped fine  
 ½ C. miracle whip  
 Beat with mixer until smooth. Fold in one (1) can small shrimp.  
 Mrs. Ardene Nelson  
 RR 1, Brookings

**BUTTERSCUTCH BREAD**

2 C. flour  
 1 tsp. baking powder  
 ½ tsp. soda  
 ¼ tsp. salt  
 1 C. brown sugar  
 ½ C. walnuts, chopped  
 2 eggs beaten  
 1 C. sour milk or buttermilk  
 2 Tbsp. butter, melted  
 Sift first four ingredients together, add sugar and nut meats. Add combined liquid ingredients, mixing just enough to moisten. Pour into buttered one pound loaf pan and bake in moderate oven, 350 degrees for 45 to 55 min.  
 Mrs. Willard Hammond  
 827 1st Ave.

**POPPY SEED BREAD**

1 pkg. yellow cake mix  
 1 pkg. instant coconut pudding  
 1 C. salad oil  
 4 eggs  
 ¼ C. poppy seed  
 1 C. hot water  
 Let poppy seeds soak in hot water until slightly cool.  
 Mix together cake mix, eggs, instant pudding and salad oil. Add poppy seed to cake mixture and beat for four minutes. Bake in two loaf pans for 50 minutes, in a 350 degree oven. Cool for 5-10 minutes, then remove from pans.  
 Mrs. Gus Kakonis  
 512 2nd Ave.

**SANDWICH LIME SWEET PICKLES**

7 lbs. med. cucumbers  
 2 gals. water  
 1 cup lime  
 Slice the cucumbers. Mix lime and water. Pour over the cucumbers in crock. Let soak for 24 hours. Stirring occassionally. Rinse well. Soak in clear cold water for 3 hours. Mix the following:  
 2 qts. vinegar,  
 9 cups sugar  
 1 Tbsp. salt  
 1 tsp. celery seed,  
 1 tsp whole cloves  
 1 tsp mixed pickle spice.  
 No not cook this just stir until sugar is dissolved. Drain water off the cucumbers and pour this syrup over them. Let stand over night. Bring the cukes and syrup to a boil and boil for 40 min. Pack in sterilized jars.  
 Mrs. Tom Byram  
 RR 1 Volga

**COMPANY STEW**

1 lb. round steak  
 4 C. water, boiling  
 1 sliced onion  
 1 cube garlic  
 can stew onions  
 4 cut carrots  
 4 large potatoes  
 1 tsp sugar  
 1 Tbsp salt  
 ½ tsp pepper  
 1 tsp. worcestershire sauce  
 Brown round steak in a little oil. Pour in boiling water and add onion, sugar, salt, worcestershire sauce, pepper and simmer 3 hours. Add garlic about half way through. About the last 45 minutes add can of onions, carrots and potatoes. Drain the solids out and make gravy out of the juices by adding about ¼ C. of flour. Serve with salad and baking powder biscuits.  
 Mrs. Charles Albrecht  
 1047 Main Ave.

**SIX-WEEK BRAN MUFFINS**

Soak 4 C. Kelloggs All Bran in 2 C. boiling water.  
 Cream:  
 1 C. shortening  
 2½ C. sugar  
 4 eggs (add one at a time)  
 2 tbsp. molasses  
 Sift together:  
 5 C. flour  
 1 tsp. baking powder  
 2 tsp. salt  
 5 tsp. soda  
 Add dry ingredients to creamed mixture alternately with 1 quart of buttermilk. Add soaked cereal and 2 C. Nabisco 100 per cent Bran.  
 Store in refrigerator until ready to use. Bake in 400 degree oven for 25 min.  
 Makes 4 quarts. One quart makes 18 muffins. Prunes, raisins or dates can be added.  
 Mrs. August Mueller  
 Rt. 2 Box 121, Elkton

*Muffins, stews, breads  
 add taste to all meals*

**BANANA BREAD**

½ C. shortening  
 1 C. sugar  
 2 eggs  
 ¼ C. nutmeats  
 3 ripe bananas  
 2 C. flour  
 1 tsp. soda  
 Cream sugar and shortening, add eggs & bananas, add flour, sifted with soda, lastly add nuts. Bake at 350 degrees for 40 min. in bread loaf pan.  
 Willard Huwe  
 Brookings, S. D.

**HOME-MADE CHILI SOUP**

2 C. potatoes, peeled and diced  
 1½ quarts hot water  
 2 lbs. hamburger  
 ½ C. onion  
 2 small cans beans, as kidney, pork and beans  
 1 can tomato soup or canned tomatoes  
 1 tsp. salt  
 ¼ tsp. garlic powder  
 2 Tbsp. chili powder  
 1 bay leaf

Combine hot water and potatoes in large sturdy pot and cook until potatoes are tender, about 15 minutes. Mash potatoes in water to make them smaller.

Brown hamburger and onion in skillet. Pour off excess fat.

When potatoes are ready, add hamburger mixture and all other ingredients. Bring soup to boil on medium heat, stirring occasionally, then simmer at least half an hour to blend flavors. Serve with crackers. Yields 8-10 servings.

Mrs. Miriam Graetzer  
 667 Faculty Dr.

**OATMEAL-WHEATGERM BREAD**

1 C. old-fashioned oats  
 1 C. scalded milk  
 ½ C. boiling water  
 one-third C. shortening, softened  
 ½ C. brown sugar, firmly packed  
 2 tsp. salt  
 2 pkg. dry yeast  
 ½ C. warm water  
 4-5 C. sifted flour  
 ¾ C. wheat germ

In large bowl, stir milk and boiling water into oats. Add shortening, sugar, salt. Let stand till lukewarm. Sprinkle yeast into warm water, stir till dissolved. Add to oats mixture. Mix in ½ of flour till smooth. Add more flour gradually and mix until dough leaves side of bowl. Add wheatgerm. Knead on floured board 7 min. Place in greased bowl, cover with damp cloth. Let rise 1½ hours. Knead and shape into 2 loaves. Let rise again till 1" above top of bread pans. Bake at 400 degrees 10 minutes. Reduce to 325 degrees for 30-40 minutes.

Joan Williams  
 1721 Dakota St.

**ALL-BRAN BUNS**

1½ C. All-Bran  
 1 C. boiling water  
 ¼ C. melted shortening  
 1 Tbsp. molasses  
 1 tsp. salt  
 Let above ingredients set until All-Bran softens  
 Add:  
 1 C. scalded milk  
 1 C. flour and beat  
 Add 2 pkg. dry yeast dissolved in ½ C. lukewarm water (additional to above)  
 Add ¾ more C. of flour and knead.

Let rise and punch down. Let rise again and shape. Bake 20-30 minutes in 350-375 degree oven.

Mrs. Dick Mulhair  
 410 8th Ave.

**DATE-ORANGE SLICE BREAD**

To 1½ C. cultured buttermilk add 1 tsp. soda. To this add 1 lb. dates cut in chunks. Cream 2 C. sugar with 1 C. shortening (half Spry, half butter). Add four eggs and 1 tsp. vanilla. Beat. Cut one orange slices. Dredge (sprinkle) with 4 C. plus 2 tbsp. flour. Mix well. Add date mixture.

Yields four medium size loaves. Bake slightly longer than one hour at 325 degrees. Freezes very well.

Mrs. Alvin Koerper

**COFFEE CAKES**

1 C. scalded milk  
 3 yolks of eggs plus 2 whole eggs  
 Two-thirds C. butter  
 ½ C. sugar  
 2 pkg. Red Star dry yeast  
 ½ tsp. lemon extract  
 4 and two-thirds C. flour

Cook milk; when luke warm, add yeast cakes. When dissolved add remaining ingredients. Beat thoroughly; let rise until light. Knead down and let rise again. Toss on board and roll in long rectangular piece ¼ inch thick. Spread with softened butter. Fold from sides towards center to make 3 layers. Cut off pieces ¾ inches wide. Twist ends in opposite direction forming a figure eight.

Put in a greased cooky sheet. Makes about 40. Let rise until light. Bake at 375 degrees for 12-15 min. Frost with confectioners sugar moistened with boiling water. Add butter and vanilla.

Emilie Strassburg  
 411 7th Street

**EASY NO KNEAD BREAD**

2 C. flour (white or wheat)  
 ¼ C. sugar or honey  
 1 tsp. salt  
 2 pkg. dry yeast  
 Combine dry ingredients in large mixer bowl.  
 1 C. water  
 1 C. milk  
 ¼ C. cooking oil  
 Heat in saucepan over low heat until warm.

Add 1 egg and warm liquid to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed.

By hand, stir in another 2 to 2½ C. flour to form a stiff batter.

Cover dough and let rise in a warm place until light and doubled—about 50 minutes. Stir down dough; spoon into greased 9 by 5 inch loaf pan.

Bake at 375 degrees 40-45 minutes. Remove immediately, cool and brush with butter.

Mary Jacquet  
 316 Cedar Ave.

**BANANA BRAN MUFFINS**

1 C. sifted flour  
 3 tsp. sugar  
 2½ tsp. baking powder  
 ½ tsp. salt  
 1 C. whole bran  
 1 beaten egg  
 1 C. mashed ripe banana  
 ¼ C. milk  
 2 tsp. salad oil  
 Sift together flour, sugar, baking powder and salt. Stir in bran. Mix remaining ingredients and add together, stirring just to moisten. Put in muffin pans and bake at 400 degrees for 20-25 min. Makes about 12.

Patty Behrend  
 Aurora

**JAMAICAN BARB-B-QUE SAUCE**

1½ C. vinegar  
 4 tsp. lemon juice  
 3 tsp. Worcestershire sauce  
 2 tsp. brown sugar  
 1 tsp. mustard  
 ½ tsp. monosodium glutamate  
 ¾ tsp. salt  
 1 C. catsup  
 1 tsp. liquid smoke  
 1 tsp. garlic powder  
 1 tsp. cayenne pepper  
 ½ C. tomato puree  
 Mix all ingredients well. Keep refrigerated. Use as needed on spare ribs, bar-b-ques, steak, etc.

Mrs. Richard Shearer  
 110 6th Ave. S

# Soup, chili, cake give eating spice

**PEDA BREAD**

2 pkg. active dry yeast  
 ½ C. warm water  
 1 and ¾ C. warm milk  
 2 tbsp. sugar  
 1 tsp. salt  
 3 tsp. olive oil  
 about 6 C. unsifted all-purpose

1 egg yolk beaten with one (1) tsp. warm water  
 4 tsp. sesame seeds

In the large bowl of your electric mixer, combine yeast and warm water, stirring to blend; let soften about 5 minutes. then stir in milk, sugar, salt, and 3 tsp. of olive oil. Add 3 C. of the flour and beat at medium speed for 5 minutes. Remove beaters and with heavy spoon work in 2½ C. more flour. Spread the remaining ½ C. flour on a board; turn dough onto. Knead for about five minutes or until smooth and elastic feeling.

If you want to make the dough by hand, stir in 5½ C. flour; knead dough in the remaining ½ C. flour, for about 10 minutes or until smooth and elastic feeling.

Cover dough with clear plastic film and let rest 20 minutes. Knead on lightly floured board to collapse air bubbles, then pinch off 2 small portions of dough, each about ½ cup size, and divide large pieces of dough in half. Knead each portion into a smooth ball.

To make each loaf, flatten a large piece of dough on a greased baking sheet into a flat round cake; poke a hole in the center, and with your fingers pulling in opposition make a 4 inch diameter hole; flatten the dough rim to make it 10 inches in diameter. Place 1 of the small balls of dough in the center and flatten gently to fill the hole. Brush lightly with olive oil; repeat to make the second loaf.

Cover the dough with clear plastic film and refrigerate 2 to 24 hours. When ready to bake, remove the loaf or loaves from refrigerator, uncover, and let stand at room temperature for 10 minutes. Brush each loaf with beaten egg and water mixture and sprinkle with 2 tsp. sesame seed to each loaf. Bake at 350 degrees for 35 minutes or until crust is golden brown (a deep golden color). Cool slightly before cutting. Makes 2 loaves about 11 inches in diameter.

**SQUASH BREAD**

Beat until fluffy:  
 3 eggs  
 2 C. sugar  
 2 tsp. vanilla  
 Add in order:  
 2 C. zucchini, peeled and grated  
 3 C. flour  
 1 tsp. baking powder  
 1 tsp salt  
 1 tsp soda  
 1 C. pineapple, crushed and drained  
 ½ C. raisins  
 1 C. pecans, chopped  
 Mix well. Then pour into 2 greased and floured loaf pans. Bake at 350 degrees for 50-55 min.  
 Sheryl Baker  
 2038 Olwien

**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 15 seconds. Cool quickly in ice water and drain. Roll rings separately in flour, dip in milk and roll once more in a mixture of half pancake mix and half cornmeal. Freeze on cookie sheets and then pack in single layers with waxed or freezer paper between each layer.  
 Take out as many as you like at one time and while still frozen, fry in 375 degree fat until lightly browned. Drain on paper toweling and salt.

Mrs. Robert Freeseemann  
 1427 2nd St.

**CORN SOUP**

4 C. diced potatoes, ½-inch cubes  
 2 C. diced onions, ½-inch pieces  
 2 C. water  
 1 tsp. salt  
 2 C. creamstyle corn or 1-lb. can  
 ¼ C. butter  
 ¼ tsp. white pepper  
 1 quart milk  
 ¼ C. chopped parsley  
 Cook potatoes and onions in boiling salted water in 4-quart pan 15-20 min. or until done. Add the remaining ingredients. Simmer gently 5 min. Makes 6 bowls.

Mrs. Jeff Oltman  
 1217 8th St.

**RHUBARB COFFEE CAKE**

½ C. shortening  
 1 C. brown  
 ½ C. white sugar  
 1 C. white sugar  
 1 C. sour cream  
 1 egg  
 1 tsp. soda  
 2 C. flour  
 ½ tsp. salt  
 1½ C. chopped rhubarb  
 Pour in 9x13" pan. Sprinkle with ¼ C. sugar, 1 tsp. cinnamon. Bake 40 minutes at 350 degrees.  
 Betty Smith  
 322 22nd Ave. S.

**DRESSING**

4 eggs, well beaten  
 1½ C. powdered sugar  
 ½ C. lemon juice (can substitute real lemon)  
 1 C. whipped cream or use the pkgs of whipped topping  
 Combine first three ingredients and cook till thick. Cool.  
 Then add fruits and macaroni and marshmallows. Put in refrigerator over night. Just before serving add the cup whipped cream or topping. Blend all together and serve.  
 Mrs. Dan Sterud  
 Volga, S.D.

**FRENCH DRESSING**

1 C. salad oil  
 1½ C. vinegar  
 2 C. sugar  
 1½ C. catsup  
 1 chopped onion  
 1 Tbsp. salt  
 1 tsp pepper  
 2 tsp paprika  
 2 cloves garlic  
 1 tsp. worchestershire sauce  
 Mix well in blender. Store in refrigerator.  
 Mrs. Clayton  
 Knofczynski  
 1314 LeGeros Dr.

**SWEDISH RYE BREAD**

1 cake yeast  
 1 tsp. sugar  
 ¼ C. lukewarm water  
 Place the above in a bowl and set aside. Cook 3 med. potatoes. Drain, measure and add enough water to make one quart mashed potatoes. Add 2 tsp. salt, ½ C. sugar, 1 C. molasses 4 C. rye flour and 2 heaping tbsp. shortening. Stir in yeast mixture. Add enough white flour to make dough solid and knead until smooth and satiny. Let dough rise and mold into loaves. Place in greased bread pans and let ride again. Bake at 350 degrees for 1 hour. Makes 5 large loaves.  
 Judy Westgaard  
 No. 40 Meadowlark Villa

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**NO-KNEAD RAISIN LOAF**

5 C. all-purpose flour  
1 C. uncooked quick cooking oats  
2 pkg. active dry yeast  
1 tbsp. salt  
½ C. light molasses  
one-third C. shortening  
2 eggs  
2 C. dark seedless raisins  
¾ C. confectioners sugar  
2 C. water

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 two 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. or until loaf sounds hollow when tapped. Cool. Frost with powdered sugar mixed with 4 tsp. water.

Mary Jane Thorne  
Meadowlark Villa No. 7

**BANANA NUT BREAD**

Sift together 2 C. sifted all-purpose flour, 1 tsp. double-acting baking powder, ½ tsp. salt and ½ tsp. soda. Set aside.

Add 1 C. sugar gradually to ½ 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 ½ C. nuts, chopped. Turn into a 9 by 5 by 3 inch pan well greased. Bake at 350 degrees for 60-70 min. Cool before slicing.

Mrs. Delbert Fabrick  
RFD 1, Box 17, Brookings

**HOT CRANBERRY JUICE**

Cranberry juice, 1 quart  
1 lemon, thinly sliced  
3 cloves  
1 whole nutmeg, cracked  
½ C. honey

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

Diana Zwieg  
118 6th St.

**STUFFING**

3 C. soft bread crumbs  
2 tbsp. minced onions  
1 tsp. salt  
¼ tsp. pepper (black or white)  
½ tsp. poultry seasoning  
½ C. milk, water or stock  
1 C. coarsely chopped walnuts

Mrs. N. Grande  
White, S.D.

**BUTTERMILK ROLLS**

1 quart buttermilk  
2 pkg. yeast  
½ C. sugar  
1 Tbsp. soda  
1 C. melted shortening  
1 tsp. soda  
10 c. flour

Heat buttermilk to luke warm, dissolve yeast and soda in one-third 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 15-20 min. Makes 6 doz. rolls. I sometimes make these into loaves. They freeze well.

Eun White, S.D.

**POPPY SEED BREAD**

Combine:  
1 pkg. of white cake mix  
1 pkg. instant coconut pudding  
4 eggs  
½ C. cooking oil  
1 C. hot water

Beat 4 min. Add ¼ C. poppy seeds. Bake in two small bread pans at 350 degrees for 30-40 min.

Delpha L. Masson  
805 6th St.

**PUMPKIN BREAD**

Grease and flour 3 1-lb. coffee cans.

1 tsp. nutmeg  
1 tsp. cinnamon  
3 C. sugar  
two-thirds C. cooking oil  
4 eggs  
½ tsp. salt

Blend the above and then add 1 can pumpkin pie filling (this is the prepared filling with spices added ready to pour in the pie shell.)

Then add:  
two-thirds C. water  
2 tsp. soda  
3 C. sifted flour  
two-thirds C. chopped nuts  
Blend.

Fill cans two-thirds full. Bake at 350 degrees about 1 hour.

Mrs. Ben C. Markland  
2110 Derald Drive

**BUNS**

Dissolve:  
3 pkg. yeast  
1½ tsp. sugar  
1½ C. warm water  
Let stand 3-5 min.

Add:  
3 C. warm water  
3 eggs  
1½ C. sugar  
1½ Tbsp. salt  
1 C. shortening  
14-15 C. flour

Mix all ingredients except flour, until well-blended. Gradually add flour until dough is firm. Mix in remaining flour by hand. Yield 7-8 doz. buns.

Bake at 375 degrees for 17 min.

Mrs. Ronald E. Loban  
310 8th St.

**OATMEAL MUFFIN MIX**

5½ C. sifted all-purpose flour  
6 Tbsp. baking powder  
1 Tbsp. salt  
1½ C. sugar  
1¼ C. vegetable shortening  
5½ C. quick cooking rolled oats

Sift flour, baking powder, salt and sugar. Cut in shortening. Add oats. Store in covered container. Does not need to be refrigerated. This will make 12 muffins.

To use mix:  
two-thirds C. milk  
1 egg

Combine and beat well. Stir in 2 C. mix. Do not beat. Fill greased muffin pans two-thirds full. Bake at 425 degrees for 15-20 min. This makes 8-12 muffins. Blueberries, dates, etc. may be added.

Mrs. Constance Schutjer  
929 6th Ave.

**TOMATO SOUP**

Mash tomatoes when they have started cooking.

Then add:  
one-third tsp. soda  
2 tsp. sugar  
celery salt  
onion salt  
salt and pepper  
1 Tbsp. butter  
Add milk

Emma Hofer  
1039 6th Ave.

**CRAB-SWISS BITES**

1 7½ oz. can crab meat, drained and flaked  
1 Tbsp. sliced green onion  
4 oz. process Swiss cheese, shredded (1 cup)

½ C. Mayonnaise  
1 tsp. lemon juice  
¼ tsp. curry powder  
1 package flaky style refrigerated rolls (12 rolls)

1-5 oz. can chestnuts, drained and sliced (two-thirds C.)

Combine crab meat, green onion, Swiss 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.

Faith Garrity  
1070 Circle Drive

**GRAHAM BREAD**

Dissolve 2 pkg yeast and 1 tsp sugar in ½ C. lukewarm water.  
5 C. lukewarm water  
5 Tbsp sugar  
5 Tbsp shortening  
5 Tsp salt  
5 C. 40 per cent bran flakes

Mix above ingredients together. Add white flour — enough to make a soft pliable dough. Set in a warm place to rise until doubled. Divide into 3-4 loaves. Let rise in pans until doubled. Bake at 360 degrees for 45 minutes.

Mrs. Harold Hartenhoff  
Bushnell, S.D.

**WHOLE WHEAT BREAD**

½ Tbsp brown sugar  
2 tsp salt  
1½ C. milk  
4 Tbsp melted shortening  
1 cake yeast  
1½ C. lukewarm water  
7 C. whole wheat flour (more or less)

Scald the milk — add sugar, salt and shortening. Then set aside to cool. Soften yeast in lukewarm water. Add to cooled milk. Then add 4 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. lukewarm water  
½ C. melted shortening  
1 Tbsp. salt  
2 eggs, beaten  
1 C. sugar  
½ pkg. yeast or 1½ tsp. dry yeast

10-12 C. flour

Dissolve yeast in warm water. Add melted butter, sugar and salt. Add well beaten egg and flour, mix. Knead. Set in warm place to rise. Start about 4 or 5 p.m. and knead every hour until 9:30 or 10:p.m. Make into buns, cover with towel and plastic. Let rise till morning. Makes 5-6 doz. buns, depending on size. Make small and give room to rise. Bake at 350 degrees for 15 min.

Mrs. Petra Paulson  
Volga, S.D.

**CRUMB MUFFINS**

¼ C. sugar  
¼ C. butter of safflower oil cream well  
Add:  
1 egg  
1 C. milk  
3 level tsp. baking powder  
½ tsp. salt  
1 C. flour  
1 C. bread crumbs

Stir well and add crumbs last, stirring in.

Bake in greased muffin tins 20-25 min. at 375 degrees.

Mrs. Don Chleborad  
616 8th Ave.

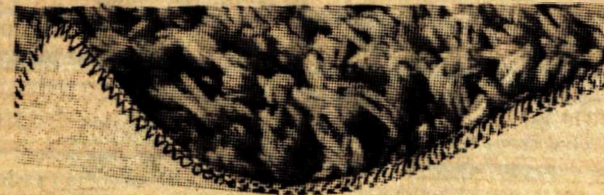
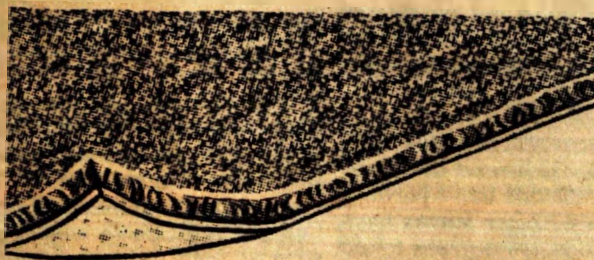
**FRENCH ONION SOUP**

3 large onions  
½ C. butter  
1 heaping tbsp. flour  
1 bottle white dry wine or 1½ quart water  
Salt and pepper to taste  
6½ oz. of Swiss cheese, grated (Emmenthal, Gruy'ere)

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 ½ of each). Cook on hot 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 Lerssen  
Meadowlark Villa No. 14

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Brookings, S.D.

# Coffee, tea time



**COFFEE TWISTS**  
 2 C. scalded milk  
 1/2 C. sugar  
 3/4 C. shortening  
 2 1/2 tsp salt  
 Pour scalded milk over other 3 ingredients. Cool to lukewarm. Dissolve 3 pkg dry yeast in 1/2 C. warm water. Add to milk mixture with 2 C. flour. Beat well. Add 3 beaten eggs. Add 4 more C. flour and beat well. Put on well floured board. Form into balls — cover with bowl, let rest 10 minutes.  
 Sprinkle with more flour and knead till dough doesn't stick to palm of hand. Not too stiff dough. Put in greased bowl, cover, let raise till double bulk.  
 Divide dough in half. Roll to 15-20 inch rectangle. Sprinkle with cinnamon and sugar. Fold one-third of 15 in. width to one-third of way—fold other one-third over this—should have 3 layers. Cut in 3/4 inch strips. Pick up each 3/4 x 5" strip. Give a twist. Place on greased cookie sheet, press ends a bit so it doesn't come untwisted. Let raise to double in bulk. Bake in 375 degree oven for 15 minutes or light brown. Remove from tin and cool.  
 Frost with thin powdered sugar icing. As you frost each one dip tops into shallow dish of finely chopped nuts. Makes about 4 dozen.

Mrs. George Eberlein  
 RR1, Brookings

**SQUASH OR SWEET POTATO BISCUIT**  
 Combine:  
 3/4 C. mashed sweet potato or squash  
 Two-thirds C. milk  
 4 Tbsp melted butter  
 1 Tbsp sugar  
 1/2 tsp salt  
 4 tsp baking powder  
 Then mix and knead in approximately 1 1/4 C. flour. Roll out about 1/2 inch thick and cut in squares and bake 20-25 minutes or until brown in 350 degree oven. Serve with butter and syrup or honey. Use less liquid or more flour with squash.

Mrs. Martin Wonsbeck  
 Box 25, Hetland, S.D.

**MY MOTHER'S BREAD**  
 Combine in large mixing bowl:  
 1/2 C. brown sugar  
 4 C. graham flour  
 1 C. dry powdered milk  
 2 Tbsp salt  
 Stir then add 3 C. warm water plus 1 cup of warm water to which you have added 2 pkgs. dry yeast. Let rest a few minutes.  
 Now add 3/4 C. Crisco oil and 6 to 7 C. white flour. More if necessary to knead. Put in bowl and raise till double. Make 4 loaves and raise till double again. Bake approx. 1 hour in moderate oven (300-350).

Mrs. Arlie Steenson  
 215 W. 8th St.

**CHEESE BALLS**  
 Preheat oven to 400 degrees.  
 Cream together:  
 1/2 C. sharp spreading cheese  
 3 Tbsp. butter  
 3/4 C. all purpose flour  
 1/2 tsp. salt  
 1/4 tsp. paprika  
 1/4 tsp. curry powder.  
 Blend ingredients together. Pinch off pieces of dough and form into balls about 3/4 inch in diameter. They work better if chilled for an hour, but can be baked immediately after mixing. Bake at 400 degrees for about 10 minutes. Can be served hot or cold.

Diana Zwieg  
 118 6th Street

**ALASKAN SOURDOUGH MUFFINS**  
 Sourdough starter: Dissolve 1 pkg. yeast in 2 C. warm water, add 2 C. flour, mix well. Let starter sit in refrigerator for 2 days in a glass jar.

The evening before using starter: Add 2 C. flour, 2 C. water, put mixture in a bowl and let it sit in room temperature over night.

Muffin mixture:  
 1 C. whole wheat flour  
 1 1/2 C. white enriched flour  
 1 C. shortening, melted  
 1/2 C. sugar  
 1/2 C. canned milk  
 1 egg  
 1 C. raisins  
 1 tsp. salt  
 1 tsp. soda

Sift flour into large bowl. Add salt and soda. Add shortening, sugar, canned milk and egg. Mix well. Blend in raisins.

Put into muffin mixture enough sourdough starter to make mixture moist and hold together. Blend well. Bake in greased muffin tins, 375 degrees for 30 minutes.

Put remaining sourdough starter in glass jar and refrigerate for later use.

Cathy Silins  
 511 11th Ave.

**TASTY WHOLE WHEAT BREAD**  
 6 3/4 C. all purpose flour  
 3 3/4 C. whole wheat flour  
 2 pkgs. active dry yeast  
 1 1/2 Tbsp. salt  
 1/2 C. honey  
 4 1/2 Tbsp. softened shortening  
 3 3/4 C. hot tap water  
 2 eggs  
 1 C. dry milk

Combine 3 C. all-purpose flour, undissolved yeast, salt and milk in large bowl. Add honey and shortening plus hot water. Beat with electric mixer 2 minutes. Add eggs and beat until mixed in batter.

Add 1 1/2 C. all purpose flour and 3/4 C. whole wheat flour. Beat with mixer until thick and elastic. Approximately 1 minute. Stir in remaining whole wheat flour. Mix well. Turn out on floured board and knead 5 - 10 minutes until dough is smooth and elastic. Use remaining flour while kneading.

Let rise in warm place until double in bulk. Knead down and rise again. Divide into 4 portions for 4 loaves. After loaves have risen, bake at 350 degrees for 35 minutes. I like to use the frozen yeast for this bread as well as the active dry yeast.

Mrs. Rosamond Anderson  
 1808 Dakota Street

**APPLE FRITTERS**  
 1 C. flour  
 2 tps. baking powder  
 1/4 tsp. salt  
 1/2 C. sugar  
 1 egg  
 1/2 C. milk  
 2 tsp shortening  
 4 Apples peeled and sliced  
 Sift together dry ingredients. Combine beaten egg, milk and shortening and add to dry ingredients. Apple slices should be completely coated with batter and dropped into deep hot fat 375 degrees and fried golden brown (2-4 min.) Drain on paper towel and serve immediately with warm maple syrup.

Mrs. Lloyd Darnall  
 111 LeGeros Drive

**CREAM CHEESE BALL**  
 2 nine oz. pkg. of cream cheese  
 1/2 C. finely chopped celery  
 1 medium onion, grated  
 dash of worcestershire sauce  
 Bring cheese to room temperature and blend with a fork until light and fluffy—blend the finely chopped celery and grated onion. Add worcestershire sauce to taste. Roll into a fluffy ball, wrap in waxed paper and chill over night. After thoroughly chilled, roll in chopped parsley or nuts. Serve with assorted crackers. This recipe can be halved and made into a log. Taste improves with age.

Mrs. R. E. Ashmore  
 1800 Derald Dr.

**CLOUD BISCUITS**  
 2 C. all purpose flour  
 4 tsp. baking powder  
 1/2 C. shortening  
 Two-thirds C. milk  
 1 Tbsp sugar  
 1/2 tsp salt  
 1 beaten egg  
 Sift dry ingredients together, cut in shortening until mixture resembles course crumbs. Combing egg and milk; add to flour all at once. Stir until dough follows fork around bowl.

Turn out on lightly floured surface, knead gently with heel of hand about 20 strokes. Roll dough to 3/4" thickness. Dip 2 inch biscuit cutter in flour; cut straight down through dough—no twisting. Place on ungreased baking sheet. If desired chill 1-3 hours. Bake in a very hot oven 450 degrees 10-14 minutes or until golden brown. Makes about 2 dozen.

Mrs. C. W. McDaniel  
 1442 LeGeros Drive

**SOUR CREAM TWISTS**  
 1/4 C. warm water  
 1 pkg. active dry yeast  
 3/4 C. lukewarm-sour cream  
 3 Tbsp. sugar  
 1/8 tsp. soda  
 1 tsp. salt  
 1 egg  
 2 Tbsp. shortening  
 3 C. flour

Dissolve yeast in water. Stir all ingredients together. Turn dough onto floured board and fold several times. Roll into an oblong 24x6 pan. Spread with 2 Tbsp. soft butter. Sprinkle half of dough with mixture of one-third C. brown sugar and 1 tsp. cinnamon. Fold other half over. Cut into 24 strips 1" wide. Hold strip at both ends and twist in opposite directions. Press both ends on greased baking sheet 2" apart. Let rise 1 hour. Heat oven to 375 degrees. Bake 12 to 15 minutes. While warm frost with confectioners' sugar moistened with cream or milk to spreading consistency. Makes 2 doz.

Mrs. Willetta Thompson  
 Fountain Apr. No. 2  
 Aurora, S.D.

**SALAD DRESSING**  
 Two-thirds vinegar  
 1 C. sugar  
 2 tsp dry mustard  
 2 tsp celery seed  
 2 tsp pepper  
 2 tsp. salt  
 2 C. salad oil  
 2 med. onions (can use 3 Tbsp dried onion)  
 Put all ingredients in blender. Adding oil last and mix well. Makes 1 and one-third quarts. Refrigerate.

Mrs. Ken Bevers  
 709 3rd St.

**MUSHROOM ROLLS (HORS'D'OEURVES)**  
 1 loaf thin sliced bread, crust removed  
 1 1/2 lb. raw mushrooms, sliced or diced  
 1/4 C. dry sherry  
 1/2 C. light cream  
 salt and pepper to taste  
 2 Tbsp flour  
 Roll each slice of bread with rolling pin. Saute mushrooms in butter until tender. Sprinkle flour over them and mix well. Add sherry, cream, and seasonings. Cook until thick. Spread mixture on bread slices and roll up. Sprinkle with paprika, brush with melted butter. Put under broiler until golden brown, about 3 min. Watch! Serve hot.

Dee Granholm  
 320 20th Ave.

**HOT SAUCE**  
 1 small can long (roasted and peeled) green chilies  
 1 small onion, minced  
 1 can stewed, cut up, tomatoes  
 Cut up and mix all ingredients together.

Angelica Lemaster  
 703 12th Ave.

**ONION ROLLS**  
 2-4 C. flour depending on how big you want it. Enough Crisco cut into flour to make flour lumpy, as like making pie crust. Enough water to make dough easy for rolling out.  
 Roll dough into rectangle shape about 1 1/2 to 3/4" thick. Peel and cut into 1/8" and separate about 2 lbs. onions, depending on size of dough. Dice into 1" pieces 1 to 2 lb. ham, put onions and ham on dough. Season with salt and pepper.  
 Roll up like jelly roll and seal edges. Roll up in a clean flour sack type dish towel, folding ends in as you roll and tie securely around entire roll, criss cross, with pkg. string. Shape into a ring.

Place sack in bottom of pressure cooker, put onion roll in cover with water or two-thirds of pressure cooker full. Pressure cook for 1 hour, small to medium roll, add more time for cooking if its a large roll or if you have two rolls in cooker.

Cool cooker down, remove top, pour off water. Lift onion roll out, cut string, unroll towel and roll onion roll out onto serving plate, cut into desired sized pieces, butter each piece and eat hearty.

Note: you can also add cleaned and cut carrots and peeled and cut potatoes with the onions and ham. Makes a full meal.

Mrs. Allen Hyatt  
 Normandy Village No. 81

**BUTTERSCOTCH ROLLS**  
 3/4 C. milk  
 1/2 C. sugar  
 2 Tsp salt  
 1/2 C. Margarine  
 2 pkgs. active dry yeast  
 1/2 C. warm water  
 1 egg  
 4 C. unsifted flour  
 Butterscotch Topping;  
 1/4 C. light corn syrup,  
 1 Tbsp. water,  
 2T Tbsp margarine  
 1 C. Butterscotch chips  
 1/2 C. chopped pecans.  
 Brown sugar 'n raisin filling:  
 2 or 3 Tbs melted margarine  
 One-third firmly packed dark brown sugar  
 1/4 c. raisins

Step 1 Scald milk; stir in sugar, salt and 1/2 cup margarine. Cool to lukewarm. Dissolve the yeast in warm water in warm bowl. Stir this into the lukewarm mixture, beaten egg and half the flour. Beat until smooth. Stir in the rest of the flour to make a stiff dough. Knead thoroughly. Cover bowl tightly with aluminum foil. Refrigerate dough for at least 2 hours (or up to 3 days).

Step 2 When ready to shape the dough prepare the Butterscotch topping. In a heavy sauce pan combine corn syrup, water, 2 Tbsp. margarine and bring to a boil over medium heat, stirring constantly. Remove from heat and stir in butterscotch bits until melted. Spread mixture over 2 ungreased 8 by 8, by 2 inch pans, sprinkle with chopped pecans.

Step 3 Divide dough in half. Roll each half into a 9 by 12 inch rectangle. Brush rectangle with melted margarine; sprinkle with half the brown sugar and raisins. Roll each up tightly from 9 inch side as for jelly roll. Seal edges.

Step 4 Cut each roll into nine 1-inch slices; place cut side up, over butterscotch mixture in pans. Cover, let rise in warm, draft free place until doubled, about 1 hour. Bake at 350 degrees, 30 to 35 minutes or until done. Makes 18.

Mrs. Roy Borstad  
 Estelline, S.D.

**CHERRY NUT BREAD**  
 1 1/4 C. sugar  
 3/4 C. shortening  
 3 eggs  
 3/4 C. cherry juice  
 10 oz. bottle maraschino cherries  
 1 tsp. vanilla  
 3 C. flour with 2 tsp baking powder, 1/2 tsp salt added  
 1/2 C. walnuts, chopped  
 Blend sugar and shortening until creamy. Add eggs and vanilla and mix well. Add flour alternately with cherry juice. Add maraschino cherries and walnuts. Place in well greased pans. Bake 350 degrees for 1 hour.  
 Mrs. N.A. Bauman  
 1003 3rd Ave.

**5 HOUR STEW**

2 lbs. stew meat  
2 sliced onions  
4 cutup carrots  
4 potatoes, diced  
1 C. celery  
2 C. tomatoes  
1 Tbsp sugar  
1 Tbsp salt  
3 Tbsp tapioca  
1 slice cut up bread  
Put all ingredients in a covered pan. Bake at 250 degrees for 5 hours.

Mrs. Roger Teal  
356 21st Ave. S.

**BUTTERMILK ROLLS**

2 C. buttermilk  
½ C. shortening  
½ C. sugar  
2 beaten eggs  
½ tsp salt  
½ tsp soda  
2 envelopes yeast, dissolved in ½ C. lukewarm water.  
Heat buttermilk a little, add the soda and stir. Add salt, sugar, eggs and melted shortening and yeast. Add flour to make a soft dough (6-8 Cups).  
Let rise once, knead down and let rise again. Make into rolls, buns or cinnamon rolls. 350 degree oven for 20-25 minutes.

Mrs. Jack Bortness  
421 2nd Ave.

**30 DAY BRAN MUFFINS**

2 C. Nabisco Bran  
4 C. All-Bran  
2 C. water  
Mix and let stand.  
Add to above:  
1 quart buttermilk  
1 C. shortening  
2 C. sugar  
3 eggs  
5 C. flour  
5 tsp soda  
1 tsp salt  
Put ingredients in glass jar, refrigerate for up to 30 days. Make muffins as you use them, 6-12 or more at a time. Bake at 325 degrees for 15-20 minutes.

Mrs. Richard Shearer  
110 6th Ave. S.

**CUCUMBER SOUP**

4 C. cubed cucumbers  
1 C. chopped onions  
¼ C. margarine  
¼ C. flour  
4 C. chicken broth  
¼ C. sour cream  
Melt margarine, cook cucumbers and margarine until tender, sprinkle flour over vegetables, stir until completely absorbed. Add broth, bring to boil, cover and simmer 10-15 minutes.  
Put mixture thru blender, strain. Add sour cream just before serving. May be served hot or cold.

Mrs. Doris Golic  
611 2nd E. Flandreau

**FRANK AND BEAN CHOWDER**

2 tsp salad oil  
1 medium onion, chopped  
½ lb. frankfurters, sliced  
1 C. chopped celery  
1 can beef broth  
1 can green beans  
1 can stewed tomatoes  
1 can with bean and bacon soup  
Heat oil in dutch oven, add onion and franks. Cook till brown, add remaining ingredients, simmer till ready.

Mrs. Vern Buck  
Sinai, S.D.

**ZUCCHINI RELISH**

10 C. zucchini, peeled  
4 C. onions  
5 Tbsp salt  
1 red pepper, chopped  
1 green pepper, chopped  
2¼ C. vinegar  
4 C. sugar  
1 tsp nutmeg  
1 tsp dry mustard  
2 Tbsp 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 mixing well.

Cook very slowly for 20 minutes, stirring often. Put in sterilized jar, seal.

Ethel Arneson  
Arlington, S.D.

**CINNAMON ROLLS**

Soften: 1 pkg. yeast dissolved in ½ C. warm water. Combine in large bowl: 3 Tbsp sugar, 3 Tbsp shortening, 1½ tsp salt and ½ C. hot scalded milk - cool to lukewarm.

Stir in 1 unbeaten egg and softened yeast. Add gradually 3 to 3½ C. sifted flour. Mix until well blended, cover, let stand 15 min. Combine ½ C. sugar and 2 tsp. cinnamon. Roll out dough on well floured surface to 20" x 12". Brush with 2 Tbsp melted butter, sprinkle with half of sugar-cinnamon mixture. Roll as for jelly roll, starting with 20" side. Cut into 1" or 2" slices and place in well-greased 13"x9"x2" pan. Brush with 2 Tbsp melted butter and sprinkle remaining sugar-cinnamon mixture on top. Let rise in warm place (85-90 degrees) until doubled in size, about 1 hour. Bake in 350 degree oven for 25-30 minutes.

Mrs. Gerald C. Nelson  
Arlington, S.D.

**ZUCCHINI BREAD**

3 eggs  
1 C. oil  
2 C. sugar  
2 C. grated zucchini  
2 tsp vanilla  
In separate bowl, mix:  
3 C. flour  
1 tsp soda  
¼ tsp baking soad  
1 tsp salt  
3 tsp cinnamon  
½ C. nuts

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 325 degrees for 1 hour or until done. May be frozen.

Ethel Arneson  
Arlington, S.D.

**YARD STICKS**

1 pkg dry yeast  
½ C. warm water  
4 C. flour  
1 tsp sugar  
1½ C. margarine  
2 beaten eggs  
½ C. margarine  
½ C. brown sugar  
½ C. flour

(or use canned pie filling in place of above three ingredients)

Mix yeast and water. Set aside. Combine sugar, 4 C. flour and 1½ C. margarine. Add eggs and yeast. Mix well. Divide dough in fourths and roll into long strips. Place filling of combined margarine, brown sugar and flour in center of strips. Seal tightly - then cut sides diagonally with scissors. Place on greased cookie sheets. Bake at 350 degrees 20-30 minutes. Frost or sprinkle with cinnamon and sugar.

Mrs. Lloyd Goerke  
1714 Orchard Dr.

**CHEESE CUBES**

½ loaf unsliced bread  
¼ lb. cheddar cheese, sbredded  
¼ C. margarine  
¼ tsp. Worcestershire 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

**ANGEL BISCUITS**

5 C. flour  
¼ C. shortening  
1 tsp soda  
1 tsp salt  
3 tsp baking powder  
3 Tbsp sugar  
1 cake yeast or dry yeast ( 1 Tbsp)  
½ C. lukewarm water  
2 C. buttermilk

Sift dry ingredients together. Cut in shortening thoroughly. Add the buttermilk and the yeast, which has been dissolved in the ½ C. warm water. Mix with spoon until all flour is moistened. Do not over mix. Pour in a covered bowl and keep in the refrigerator to use as needed. This dough will keep for weeks in refrigerator.

When ready to use, take out and roll on a floured board ½ to ¾ inches thick and cut. Bake in a 400 degree oven on a lightly greased cookie sheet for about 12 min. You may dip the biscuits in melted butter before baking.

Mrs. Percy L. Sutton  
RR 3, Brookings

**ORANGE NUT BREAD**

2¼ C. sifted flour  
2¼ tsp baking powder  
¼ tsp soda  
¼ tsp salt  
¼ C. sugar  
¼ C. walnuts  
2 Tbsp melted shortening or oil  
1 egg, beaten  
1 Tbsp grated orange rind  
Sift dry ingredients into large mixing bowl. Add oil or shortening, beaten egg, orange juice, nuts and orange peel. Stir until mixture is dampened but not smooth.

Pour into greased 9x5x3" loaf pan. Bake at 350 degrees for 70 minutes. Cover with another pan the first 20 minutes so it won't crack.

Mrs. N. F. Koegler  
102 9th St.

**SOOPER DOOPER CINNAMON ROLLS**

1 C. milk  
¼ C. sugar  
3 C. flour  
1 tsp salt  
1 cake compressed or dry yeast  
2 beaten eggs  
¼ C. salad oil  
3 Tbsp butter

Scald milk, when lukewarm add yeast, sugar and 1¼ C. flour. When bubbly add salt, eggs, oil and remaining flour. Knead well, let rise until double. Roll ¼" thick, spread 3 Tbsp. butter over dough and sprinkle with cinnamon and brown sugar to suit taste. Roll and cut into 1½" slices and place in greased pan. Before baking, pour over top of raised rolls: ½ C. brown sugar, 1 Tbsp butter, melted and ¼ C. water (mix these 3 items together and pour over rolls).

Yields 12-15 rolls. Bake at 350 degrees for 35 minutes.

Dorothy Martin  
414 Harvey Dunn St.

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Brookings, S. D.



# Desserts

## Marion Antonides wins



Mrs. Bob Antonides, 417 2nd Ave., won the Betty Crocker Cookbook for the Desserts Category. Mrs. Antonides' recipe is called Kipcal. 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.

### KIPCAL

- 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
- 3/4 cup sugar
- 1 tsp. vanilla
- 1 cup crushed corn flakes or coconut.

# Desserts most popular category

### AUNT SALLY COOKIES

**Cream:**  
 1 C. Sugar  
 1 C. shortening  
 2 eggs, well beaten  
 1/2 C. molasses  
 1 C. sour milk  
 2 tsp. cream of tartar  
 4 tsp. soda  
 1 Tbsp. ginger  
 1 Tbsp. cinnamon  
 5 C. flour

Mix well. Chill for 1 hour then roll on floured board, but not too thin. Cut with a Spam or Treatment can. Do not overbake.

**Icing:**  
 1 1/2 C. sugar  
 1/2 C. water  
 1 tsp. vinegar

Boil to med. boil stage (spins a thread). Then pour this mixture over 2 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 Vandersluis  
 1805 Lincoln Lane

4 beaten eggs  
 1/4 tsp. salt  
 1/2 tsp. vanilla  
 1/2 C. sugar

Stir well. Pour into 9 inch unbaked crust. Sprinkle with nutmeg.

Bake 30-35 minutes at 350 degrees.

### ANGEL FOOD CAKE DESSERT

4 egg yolks, beaten slightly  
 1/4 lb. butter or oleo  
 1 1/2 C. powdered sugar  
 1 tsp. vanilla

Mix the above ingredients together. Prepare 1 pkg Dream whip and fold into above mixture. Crush 3 Butterfinger candy bars (after freezing them). Add one C. broken nutmeats to candy. Tear Angel Food cake into small bits - (day-old cake is the best), put 1/2 of cake bits in a 9 by 13 inch pan, pour on 1/2 of batter, 1/2 of candy and nuts. Repeat. Refrigerate 8-12 hours.

Mrs. Alfred Ulvestad  
 Rt. 2 Box 89,  
 Arlington, S. D.

### FOUR LAYER DESSERT

**First Layer:**  
 1 C. flour  
 1/2 C. margarine, melted  
 1/2 C. chopped pecans

Combine and press into 9 by 13 inch pan. Bake 15 min. at 350 degrees. Cool completely.

**Second Layer:**

1 8oz. pkg. cream cheese, softened to room temp.  
 1 C. powdered sugar  
 1 C. Cool Whip

Mix and spread over cooled crust. Chill thoroughly

**Third Layer:**  
 2 pkg. instant pudding mix. (Use butterscotch, chocolate or vanilla)

3 C. milk  
 1 tsp. vanilla  
 1 tsp. burnt sugar flavoring

Mix well. Beat til thick. Pour over second layer. Chill again.

**Fourth Layer:**  
 Top with Cool Whip. Sprinkle chopped pecans over top. Chill again.

Mrs. Constance Schutjer  
 929 6th Ave.

### ITALIAN ICE CREAM PIE

1 stick margarine  
 1/2 C. Crisco  
 2 C. sugar  
 5 egg yolks  
 2 C. flour  
 1 tsp. soda  
 1 C. buttermilk  
 1 tsp. vanilla

1 C. chopped pecans  
 1 small can coconut

5 egg whites, stiffly beaten

Cream margarine and shortening. Add sugar and beat well. Add egg yolks. Combine flour and soda and add to the creamed mixture, alternately

with buttermilk. Stir in the vanilla, coconut and about half the nuts. Fold in the egg whites. Bake in a 350 oven for 25 min. This makes three 9-inch layers or 4 8-inch layers. If you use the 8-inch layers, you can get two cakes from one recipe and have one cake to freeze.

### ICING

1 pkg cream cheese  
 1 box powdered sugar  
 1/2 stick margarine  
 1 tsp. vanilla

Mix well and spread on cake. Sprinkle the rest of the chopped pecans on top of the frosting.

Mrs. John Kleinjan  
 White, S. D.

### BREAD PUDDING (Dick's Favorite)

Break up bread in cake pan and let dry. Mix: 3 eggs, 1 1/2 C. sugar. 2 tsp. vanilla, cinnamon and milk

Pour over bread and smash down. Use enough milk to cover bread well. Sprinkle cinnamon on top. Stir after 20 minutes once of twice. Bake at 350 degrees for one hour.

Mrs. Richard Kneip

### CINNAMON PEACH SUNDAE COOKIECUPS

One-third C. Maple flavored syrup  
 1/4 C. butter, softened  
 1/2 C. sifted flour  
 3 tbsd. sugar

1/2 tsp. vanilla  
 one-third C. chopped pecans, slivered

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 flour, sugar, sugar, vanilla and pecans Drop by rounded tablespoon on buttered cookie sheet, about 4 inches apart. Bake 3 or 4 on each sheet. Bake 10 or 15 min., or until lightly browned. Bake only 1 sheet at a time. Remove from oven, allow to stand 1 minute, no more. With wide spatula, remove and shape over back of custard cups or suitable glass. Allow to cool. Fill with ice cream and top with the following sauce. Makes 8 servings. (Store in airtight container or wrap in film until cups are to be filled.)

Cinnamon Peach Sundae Sauce:

1 pkg. (12 oz.) frozen sliced peaches, thawed  
 1/4 C. sugar  
 2 tsp. cornstarch  
 1/4 tsp. cinnamon  
 1 tsp. lemon juice

Drain peaches, reserve 1/2 C. syrup. Set aside. In sauce pan combine sugar, cornstarch, and cinnamon. Gradually add syrup. Cook over med. heat, stirring constantly until thick. Add peaches and lemon juice. Cool.

Elmira O. Bulen  
 1027 N. Main

### CUSTARDPIE

Scald:  
 2 and two thirds C. milk

Pour over:

**GLAZED FRUIT BARS**

3/4 C. water  
 1/4 C. dark corn syrup  
 1/4 C. butter (or Mazola oil)  
 3/4 C. sugar  
 1/2 C. raisins  
 1/2 C. cut dates  
 1 egg  
 1/2 tsp. soda  
 1/2 tsp. anise seed  
 1/2 tsp. cinnamon  
 1/4 tsp mace  
 1 Tbsp. grated orange rind  
 1 C. mixed candied fruit  
 Put water, syrup, butter, sugar and fruit in pan and bring to full boil. Remove from heat and cool slightly. Stir in remaining ingredients. Spread in a buttered 13 by 9 inch pan. Bake 30-35 minutes at 350 degrees. Frost at once with Orange Glaze. Cool and cut into bars.

**ORANGE GLAZE**

1 Tbsp. soft butter  
 1 C. powdered sugar  
 1 tsp. grated orange rind  
 2 Tbsp. orange juice  
 Combine and mix well.  
 Mary E. Briscoe  
 400 7th St.

**BUTTERSCOTCH CRUNCH SQUARES**

1 C. sifted flour  
 1/4 C. oatmeal  
 1/4 C. Brown sugar  
 1/2 C. butter  
 1/2 C. nuts  
 1 12-oz. jar butterscotch or caramel ice cream topping  
 1 Qt. chocolate ice cream  
 Mix first 5 ingredients and press into 8 inch cake pan. Bake at 400 degrees for 15 min. Stir while warm to crumble. Cool. Pat 1/2 of mixture in buttered 8 inch square pan. Pour 1/2 jar topping over mixture of crumbs and spread with softened chocolate ice cream. Sprinkle remaining crumb mixture over ice cream and drizzle remaining topping. Freeze until firm. Serves 8.  
 Mrs. Les Bork  
 1312 4th St.

**RHUBARB CAKE**

1/2 C. brown sugar  
 1/2 C. oleo  
 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. Perry Williams  
 911 3rd Ave

**RAISIN BARS**

Cook 1 C. raisins in 1 C. water. Boil until 1 C. water remains. In hot raisin water, add creamed mixture of:  
 1/2 C. shortening  
 1 C. sugar  
 1 egg  
 1 tsp. vanilla  
 Add 2 1/2 C. flour  
 1/2 tsp. salt  
 1/2 tsp. cinnamon  
 1/2 tsp. cloves  
 1 tsp. soda  
 1/2 tsp. nutmeg  
 1 C. nuts  
 Spread in large greased pan. Bake at 375 degrees for 15 minutes or until done.  
 Frost with caramel frosting:  
 Boil together for 2 min. 1/2 C. butter, 1 C. brown sugar, add 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  
 Meadowlark no. 7

**APPLESAUCE DATE CAKE**

1/2 C. oleo  
 1 C. brown sugar  
 2 eggs  
 2 C. flour  
 2 tsp. baking soda  
 1/2 tsp. nutmeg  
 1/2 tsp. allspice  
 1/4 tsp salt  
 1/4 tsp. ground cloves  
 1 tsp. cinnamon  
 3/4 C. chopped nuts  
 2 C. chopped dates  
 2 C. hot applesauce  
 Cream oleo and brown sugar. Add eggs, mix in spices, salt, soda and flour. Add applesauce. Blend in dates and nutmeats.  
 Bake in 9 by 9 inch cake pan, greased, for 50 min. at 350 degrees.  
 Top with Cream Cheese Frosting:  
 1-3 oz. pkg. cream cheese  
 1 tsp. soft oleo  
 1 tsp. vanilla  
 2 C. sifted powdered sugar  
 Cream frosting ingredients. spread when cake is cool.  
 Also great served with dip ice cream or whipping cream and no frosting.  
 Mrs. Richard Shearer  
 110 6th Ave. S.

**QUICKIE DESSERT**

2 oranges  
 Peel, remove seeds and dice into bite size pieces  
 Add:  
 2 tbsp. sugar  
 3 tbsp. grape nuts  
 Stir and let stand at least 15 minutes.  
 Fold in:  
 1 banana diced  
 1/2 C. whipping cream, whipped stiff or any other topping.  
 Ready to serve. Will serve four.  
 Mrs. Lloyd Foster  
 Estelline, South Dakota

**NORWEGIAN TORTE**

12 graham crackers  
 1/2 C. white sugar  
 3 tbsp. melted butter  
 Filling:  
 3/4 C. brown sugar  
 2 tbsp. cornstarch  
 2 egg yolks  
 2 C. milk  
 1 tsp. butter  
 1/4 tsp. salt  
 1 tsp. vanilla  
 1/2 C. nutmeats  
 Crush crackers, add white sugar and melted butter. Line a greased (6 x 9") cake pan with 1/4 of cracker mixture. Cook filling over low heat, add vanilla and butter after mixture thickens. Cool. Spread filling over cracker mixture. Sprinkle crushed nuts over filling. Beat egg whites adding 4 tbsp. sugar. Put egg whites over filling and sprinkle remaining cracker mixture. Bake 20-25 minutes at 350 degrees. Should you choose to use a 9 x 13" pan, use 1 1/2 recipes.  
 Mrs. Walter K. Johnson  
 Estelline, S.D.

**STEAMED CRANBERRY PUDDING**

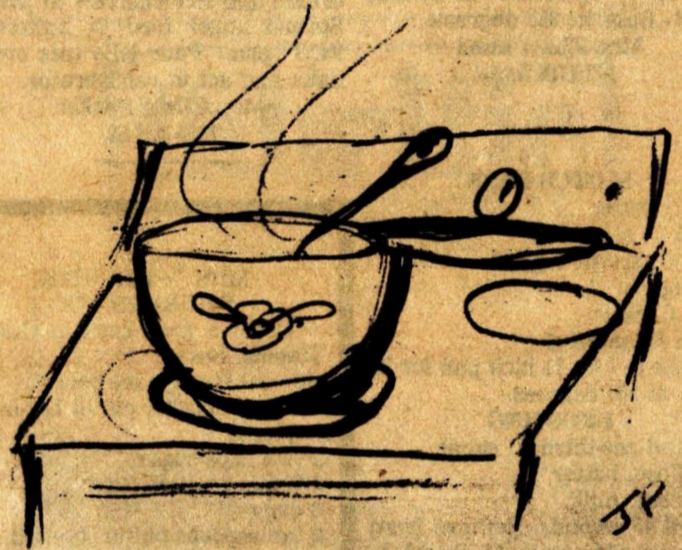
1/4 C. molasses  
 1/4 C. dark syrup  
 One-third C. water  
 1 1/2 C. flour  
 pinch salt  
 2 tsp. soda  
 2 C. raw cranberries, cut lengthwise  
 Mix together and steam for 1 1/2 hours. (This is enough for a 1 lb. coffee can with a cover).  
 Sauce:  
 1/2 C. margarine or butter  
 1 C. sugar  
 1/2 C. cream  
 Cook together until bubbly.  
 Mrs. Robert Higgins  
 405 21st Ave.

**LEMON PIE**

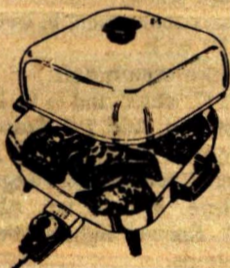
Crust:  
 1 C. flour  
 1/4 lb. butter or oleo  
 1 tsp. sugar  
 dash of salt  
 Blend thoroughly with floured fingers. Pat firmly into 9 inch pie plate. Bake at 325 degrees for 25-30 minutes.  
 Filling:  
 1 1/4 C. sugar  
 5 tbsp. cornstarch  
 dash of salt  
 Blend and add 2 C. water. Bring to boil, stirring constantly. Beat 3 egg yolks.  
 Pour hot sugar mixture into egg yolks and return to kettle and heat for 2 min. Add 2 tbsp butter and one third to 1/2 C. lemon juice. Pour into baked crust.  
 Meringue:  
 3 egg whites  
 dash of salt  
 1/2 tsp. vinegar  
 6 tbsp. sugar  
 Beat very stiff.  
 Bake 25-30 min. until golden brown.  
 Mrs. Edward Johnson  
 Mundt's Resort, Arlington

**MY FAVORITE BROWNIES**

4 eggs  
 2 C. sugar  
 two-thirds C. vegetable oil  
 3 1 oz. squares unsweetened chocolate, melted  
 2 tsp. vanilla  
 1 and one-third C. flour  
 1 tsp. baking powder  
 1/2 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 greased 9 x 13 inch pan. Bake 25 to 30 minutes at 350 degrees.  
 You may frost with:  
 1 C. sugar  
 1 sq. unsweetened chocolate, melted  
 1/4 C. milk  
 1/4 C. butter  
 1 tsp. vanilla  
 Mix together. Boil exactly one minute. Beat until ready to spread.  
 Mrs. Elmer Lund  
 102 17th Ave.

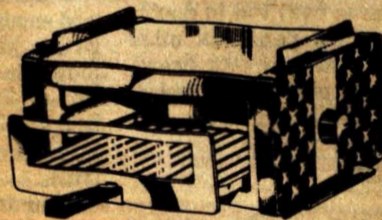


**The Perfect Cook Shop**



Electric

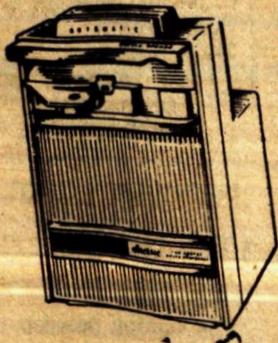
● FRY PANS



● OVENS

Hamilton Beach

● BLENDERS



● CAN OPENERS



● MIXERS



● POPCORN

POPPERS



● COFFEE MAKERS

**Running's**  
**FARM, HOME & FLEET SUPPLY**  
 THE AREA'S LARGEST MOST COMPLETE FAMILY SHOPPING CENTER

**WALNUT SURPRISE SQUARES**

1 egg  
1 C. brown sugar  
1 tsp. vanilla  
½ C. flour  
¼ tsp. salt  
¼ tsp. soda  
Add 1 C. chopped nuts. Spread in oiled pan. Bake 18-20 min. at 350 degrees.

Mrs. Norman Grande  
White, S.D.

**CEREAL COOKIES**

1 C. white sugar  
1 C. brown sugar  
2 eggs  
1 C. butter  
Mix above to a creamy mixture.

Add:  
1 tsp. cinnamon  
¼ tsp. nutmeg  
1 tsp. soda  
1 tsp. baking powder  
1 Tbsp. baking powder  
1 Tbsp. vinegar  
1 C. corn flakes or bran flakes  
1 C. rolled oats  
2½ C. flour  
½ C. walnuts  
Drop by spoonfuls on baking sheet. Bake at 350 degrees.

Mrs. Elmer Lund  
102 17th Ave.

**SCOTCH BARS**

1 C. butter  
2¼ C. sugar  
¼ C. brown sugar  
1 egg  
½ C. flour  
2½ C. oatmeal  
Bake in 7 by 11 inch pan for 25 min. at 350 degrees.

**FROSTING**

1 and one-third C. sugar  
6 Tbsp. butter  
6 Tbsp. milk  
Boil 45 seconds. Remove from fire and add: ½ C. of chocolate bits. Frost bars immediately. Cut into small bars. Top with nuts.

Mrs. Elmer Lund  
102 17th Ave.

**LEMON CUSTARD DELIGHT**

Bake:  
1 lemon custard angel food cake mix  
Prepare:  
1 pkg. of lemon pie or pudding mix according to directions and let cool.

Add:  
1 can of pineapple pie mix  
Whip 1 pint of cream or equivalent of powdered substitute.

Fold cream into mixture and add marshmallows, nutmeats, bananas, grapes, drained fruit cocktail or cherries. Use some or all of these. Serve over wedges of the cake.

Mrs. Arlie Steenson  
215 W. 8th St.

**MIRACLE COBLER**

1 C. sugar  
1 C. flour  
4 C. sweetened fruit  
1 tsp. baking powder  
4 Tbsp. butter  
pinch salt  
add enough milk to make batter thin

Grease pan on bottom and sides. Stir sugar and baking powder in flour. Beat in milk, add salt. Pour batter into greased pan and spread fruit over batter. Bake 45 minutes in a 350 degree oven. Batter will rise to top and form a crust.

Mrs. Harlin Karlstad  
418 Marvin Ave.

**COCONUT MACARON  
PIE**

1½ C. sugar  
½ tsp. salt  
¼ C. flour  
1½ C. shredded or flake coconut  
1 nine inch unbaked pie shell  
2 eggs  
½ C. oleo  
½ C. milk

Beat eggs, sugar and salt together until lemon colored. Add butter and flour and blend well. Add milk and 1 C. coconut. Pour into pie shell, top with remaining coconut.

Bake in 325 oven for one hour.  
Mrs. Lloyd Foster  
Estelline, S. D.

**STRAWBERRY CHIFFON  
DESSERT**

2 pkg. strawberry jello  
3 C. boiling water  
1½ C. sugar  
1 pkg. strawberries thawed  
1 angel food cake, broken up  
Mix jello and boiling water.

Cool until begins to set. Whip cream and add sugar. Add cream and strawberries to jello. Spread angel food in buttered 9x13" pan. Pour jello mix over cake and set in refrigerator.

Mrs. Elmer Parker  
1815 3rd St.

**FROZEN DESSERT**

½ bag miniature marshmallows  
1 small can crushed pineapple, drained  
8 oz. jar maraschino cherries, drain but save juice

Beat 3 oz. cream cheese and add 2 Tbsp. cherry juice. Mix with above. Whip ½ pint whipping cream and add one-third C. sugar.

Mix all together and freeze overnight. Slice and serve.  
Beverly Seaman  
303 18th Ave. S.

**PRETZEL DESSERT  
CRUST**

2½ C. crushed pretzel twists  
¾ C. sugar  
¾ C. butter or margarine  
Mix and put in pan, all but ¼ of mixture. Use 9 x 13 inch pan. Bake at 350 degrees for 10 minutes.

**TOPPING**

1 8oz. cream cheese  
1 C. powdered sugar  
1 pkg. Dream Whip or Cool Whip

Spread half of this topping on crust. Then one can of any kind of pie filling. Add rest of topping. Sprinkle rest of crumbs on top. Refrigerate.

Mrs. Earl Strochein  
Clear Lake, S. D.

**APRICOT DESSERT**

¾ C. flour  
½ C. soda cracker crumbs  
¾ tsp. soda  
one-third C. brown sugar  
¾ C. flake coconut  
Combine all of the ingredients with one-third C. melted butter. Pat half of the mixture in bottom of 9 x 13 inch pan. Top with No. 2 can of apricot or apricot pineapple pie filling. Sprinkle with the rest of the crumbs on top and bake 45 minutes in 350 degree oven.

Mrs. Lloyd Foster  
Estelline, S. D.

**WHIPPED JELLO DELUXE**

2 pkg. pineapple jello  
3½ C. hot water  
3 Tbsp. sugar  
1 pint Cool Whip  
1 med. can crushed pineapple cherries

Mix jello, water and sugar well and let set until thick like syrup. Then whip until thick and light in color.

Add Cool Whip and whip again until well mixed.

Add crushed pineapple and mix. Let set in refrigerator until set. Garnish with cherries.

Mrs. August Mueller  
RR. 2, Box 121  
Elkton

**CONNIE'S BROWNIES**

Beat together until light:  
½ C. oleo or butter  
1 C. sugar  
4 eggs  
Add:  
1 can chocolate syrup (1 lb. size)

1 C. flour plus 1 heaping tbsp. nuts, if desired  
Mix, an electric mixer can be used.

Bake on a large cookie sheet for 25 min. at 350 degrees.

Frosting:  
1½ C. sugar  
6 Tbsp. milk  
6 Tbsp. oleo or butter

Bring to a boil and boil just 30 seconds. Add ½ C. of chocolate chips.

Frost brownies after they have cooled. Brownies are moist and have been a never-fail recipe for me.

Mrs. Paul C. Irwin  
RR 2, Box 47, Brookings

**FROSTED CREAMS**

¾ C. raisins  
1 tsp. soda  
1½ C. sugar  
¼ C. shortening  
2 eggs  
2½ C. flour  
1 tsp. cinnamon  
1 Tbsp. cocoa  
½ tsp. salt  
½ C. nutmeats, chopped

Cook 1 C. raisins 10 min. covered with water. Reserve 1 C. juice (if not enough juice, add water to make 1 C.) and stir in 1 tsp. soda. Cream together 1½ C. sugar and ¼ C. shortening. Add 2 well-beaten eggs. Sift flour, cinnamon, cocoa and salt. Add raisins and juice alternately.

Fold in nutmeats. Bake in shallow pan 11 by 16 inches at 350 degrees for 30 min.

Frost with powdered sugar frosting and cut into squares. Very moist and freeze well.

Fran Johnson  
1821 Derald Drive

**FROZEN FRUIT DESSERT**

4 (1 lb. 4oz.) cans crushed pineapple  
2 (1 lb.) cans sliced peaches  
2 C. fresh white seedless grapes, halved  
1½ C. maraschino cherries, cut in eighths  
½ lb. marshmallows, quartered (30)  
2 tsp crystallized ginger, finely chopped

1 envelope unflavored gelatin  
¼ C. cold water  
1 C. orange juice  
¼ C. lemon juice  
2½ C. sugar  
½ tsp salt  
2C. coarsely chopped pecans  
2 quarts heavy cream, whipped or 10 pkg dessert topping mix, whipped or 1 quart heavy cream and 5 pkg. dessert topping mix, whipped.

3 C. mayonnaise  
Drain fruit, save 1½ C. pineapple syrup. Cut peaches in ½ " cubes. Combine fruit, marshmallows and ginger.

Soften gelatin in cold water. Heat pineapple syrup to boiling. Add gelatin; stir to dissolve. Add orange and lemon juices, sugar and salt, stir to dissolve. Chill.

When mixture starts to thicken, add fruit mixture and nuts. Fold in whipped cream and mayonnaise.

Spoon into 1 quart cylinder cartons. Cover and freeze. Makes 9 quarts.

To serve, remove from freezer and thaw enough to slip out of carton. Cut in 1" slices. Top with whipped cream.

Hildur Ulvestad  
Bruce, S.D.

**MRS. NIEBUHR'S  
RHUBARB PIE**

From a good cook in Cedar Rapids, Iowa.  
Special Pastry, see below  
4 cups rhubarb, cut in 1/2-inch pieces  
1 1/3 cups sugar  
1/4 cup unsifted flour  
3 eggs  
2 tablespoons butter, melted

Line a 10-inch pie plate with half the pastry; add rhubarb. In a small mixing bowl stir together the sugar and flour. Beat eggs slightly; add sugar mixture and butter; beat to blend; pour over rhubarb. Arrange remaining half of pastry, in lattice strips, over top of pie. (Use leftover pastry for cheese straws.) Bake pie in a preheated 425-degree oven for 10 minutes; reduce oven to 375 degrees and continue baking another 30 to 35 minutes.

Special Pastry: In a large mixing bowl cut 1 1/2 cups shortening into 3 cups unsifted flour (fork-stir to aerate before measuring). In a small mixing bowl beat together 1 egg, 5 tablespoons water, 1 teaspoon salt, 1 teaspoon cider vinegar; add to flour mixture and stir with a fork to combine.

**DELICIOUS LEMON  
BREAD PUDDING**

6 slices white bread  
2 eggs  
¾ C. milk  
2 Tbsp. sugar  
grated rind of lemon  
Cut slices in half. Put in double layer in 8 inch pan. Mix other ingredients and pour over bread. Let set while preparing topping.

1 lemon, juice and rind  
½ C. butter  
¾ C. sugar  
3 eggs  
Mix and stir till thick over low heat or in double boiler.

Pour over bread mixture. Set pan in pan of water and bake 1 hour. Serve hot or cold.

Mrs. George Eberlein  
RR 1, Brookings

**FRESH STRAWBERRY PIE**

1 C. sugar  
1 C. water  
2 Tbsp. cornstarch  
1 tsp. red food color

Cook together until thick and clear. Remove from stove and stir in 3 Tbsp. dry strawberry gelatin. Let cool. Put 1 pint fresh strawberries in baked pie shell and pour pie mixture over berries. Serve with whipped cream if desired.

No Roll Out Crust for Strawberry Pie

Beat together ½ C. cooking oil and 2 Tbsp. milk. Pour into mixture of 1½ C. flour, 2 Tbsp. sugar and 1 tsp. salt. Blend ingredients and pat into pie tin. Bake at 375 degrees for 15 min. or until lightly browned. Cool slightly before adding berries.

Mrs. Carol Nelson  
603 Harvey Dunn St.

**DESSERT**

1 pkg. orange-tapioca pudding mix  
1 pkg. vanilla pudding mix  
2 cans mandarin oranges  
1 small can fruit cocktail

Drain juice from the fruit and add enough water to make 3 cups. Bring juice to a boil, remove from heat and add pudding mixes. Put on heat and bring to boil and boil for one minute. Add 1 Tbsp. lemon juice, and the fruits.

Pour into a serving bowl and chill till firm. Serve with whipped cream. Liquid can be lessened to 2 cups and when mixture is chilled fold in ½ C. cream whipped.

Mrs. Lloyd Foster  
Estelline, S. D.

**NORWEGIAN KRINGLER**

Mix like pie crust:  
1 C. flour  
½ C. butter  
1 Tbsp. water  
Pat on cookie sheet in two long strips 3" wide.

Mix like cream puff:  
Boil 1 C. water and ½ C. butter in large pan. Add 1 C. flour. Stir hard until smooth and sticks together. Cool. Beat in 3 eggs, one at a time. Add ½ tsp. almond extract. Spread lightly over pie crust strips.

Bake at 375 degrees for 45 min. Cool. Frost.

Frosting:  
1 C. powdered sugar  
1 Tbsp. cream  
1 Tbsp. butter  
1 Tbsp. almond extract.  
Deanna Boone  
319 Dakota Ave.

**CRANBERRY CAKE AND SAUCE**

2 Tbsp. butter  
1 C. sugar  
½ tsp. salt  
3 tsp. baking powder  
2 C. flour  
1 C. milk  
2 C. raw berries  
1 tsp. vanilla

Cream butter and sugar. Add salt, baking powder, and flour alternately with milk. Add berries and vanilla. Bake at 375 degrees for 40 minutes.

Sauce:  
½ C. cream or carnation milk  
½ C. butter  
1 C. sugar  
Cook 15 minutes. Add 1 tsp. vanilla.

Mrs. Arnold Menning  
2012 Kansas Dr.

**RUM BALLS**

1 C. finely crushed vanilla wafers  
1 C. powdered sugar  
1½ C. chopped pecans  
2 Tbsp. cocoa  
2 Tbsp. light corn syrup  
¼ C. rum  
½ C. granulated sugar

Mix crumbs, powdered sugar, 1 C. nuts and cocoa. Add rum and corn syrup. Mix well.

Shape into 1 inch balls. Roll balls in granulated sugar and nuts, using the remaining ½ C. nuts. Store in an airtight container.

Flavor improves after they have been stored.

Makes a good holiday candy.  
Valerie Sisk  
RR 4  
212 West 8th St. S.

**LEMON JELLO  
ANGEL DESSERT**

2 egg yolks (well beaten)  
1 C. sugar  
1 C. milk  
1 pkg. lemon Jello  
1 pint cream  
pinch of salt  
1 C. crushed pineapple  
1 Angel Food Cake  
Combine egg yolks, sugar & milk in double boiler, and cook for 15 min. This does not get thick. Remove custard from stove & add Jello, stirring well. Set aside to cool. Add cream, which has been stiffly beaten, add salt & pineapple, and mix well. Tear 1/2 angel food into small bits and cover bottom of large pan, cover, with custard, and another layer of cake bits, then add remaining custard. Set in refrigerator to harden. This is best made the day before it is to be used. Top with whipped cream & cherry.

Mrs. Willard Huwe  
Brookings, S.D.

**DANISH SUGAR COOKIES**

Sift 2 C. flour, 3/4 tsp. soda, 1/4 tsp. salt, 1 tsp. cream of Tartar and 1 C. powdered sugar into a bowl. Cut in 1/2 C. butter (do not substitute) and 1/2 C. Mazola Oil until crumbly. Add a beaten egg & 1 tsp. vanilla. Mix until well blended. Dough is fairly soft. Form into 1 inch balls, roll in granulated sugar. Press flat on cookie sheet about 1/4 inch thick with bottom of glass.

Bake at 350 degrees.  
Dough should be chilled for easier handling.

Mrs. Harry Ihlen  
Madison, S. D.

**BROWNIES**

1 C. shortening (half margarine)  
2 C. sugar (1 C. brown, 1 C. white)

1 1/2 C. flour  
5 or 6 tbsp. cocoa  
1 tsp. salt  
1 tsp. baking soda  
2 tbsp. syrup  
4 eggs  
2 tsp. vanilla

Sift together cocoa, salt and baking powder. Cream together shortening and sugar. Add eggs, syrup and vanilla. Add flour mixture. Then add one C. chopped nuts if desired. Bake in large cake pan at 350 degrees for 10-15 min. Frost with icing when cooled.

Icing:  
2 C. sugar  
2 tbsp. cocoa  
1/4 tsp. salt  
1/2 C. milk  
1 stick margarine  
Cook together for 5 min. after boiling over low flame. Cool and beat. Frost brownies while still warm. Cut in squares.

Mrs. John Clites  
University Estates

**BLONDE BROWNIES**

Melt:  
two-thirds C. shortening—cool  
and add:  
2 C. brown sugar  
2 eggs, beaten—set aside  
Mix:  
2 C. flour  
1 tsp. soda  
1/4 tsp. baking powder  
3/4 C. nuts, chopped  
Add sugar mixture to flour mixture, add 1 tsp. vanilla. Spread on cookie sheet, sprinkle 1 pkg. of chocolate chips on top and bake 20-25 minutes at 350 degrees. Mint or milk chocolate chips are also good.

Joan Bevers  
709 3rd St.

**7-LAYER BARS**

Melt 1 cube margarine in 9 x 13" pan.  
Add 1 C. fine graham cracker crumbs.  
Sprinkle over that 1 C. coconut, 1 C. chocolate chips, 1 C. butter scotch chips, 1 can Eagle Brand condensed milk, 1 C. nuts.

Bake 30 min. at 350 degrees.  
Cut in bars.

Florence Douglas

**CARAMEL BARS**

50 caramels (about 1 lb.) light one-third C. evaporated milk  
1 box German Chocolate Cake mix

3/4 C. margarine (soft)  
one-third C. evaporated milk  
1 C. nuts  
1 pkg. (12 oz.) chocolate chips  
Combine caramels and one-third evaporated milk—melt then set aside. Combine cake mix, margarine, one-third C. evaporated milk and nuts. Put 1/2 batter into greased and floured 9 x 12" pan. Bake 6 min. at 350 degrees. Spread chocolate chips over base. Then pour caramel mixture over chips. Put remaining batter over caramel layer. Bake 15-18 minutes. Cool slightly and place in refrigerator to set caramel. 40 1 1/2 x 2" squares.

Florence Douglas

**APPLE CRISP**

5 or 6 C. peeled apples, diced or sliced

1 1/2 C. sugar  
1 C. sifted flour  
1 tsp. baking powder  
3/4 tsp. salt  
1 egg  
One-third melted butter, cooled  
1/2 tsp. cinnamon

Put apples in 8 x 8 inch pan. Mix sugar, flour, baking powder, salt and egg; spoon over apples, then top with melted butter and sprinkle with cinnamon. Bake at 350 degrees 30 to 40 minutes.

Marty Rohlfing  
2021 3rd St.

**RAISINCREAM BARS**

Make crust of:  
1 1/2 C. flour  
1/2 C. butter or margarine  
3 Tbsp. sugar  
Pat into 9x13 inch pan and bake at 350 degrees for 10 minutes. Boil 1 C. raisins in a little water for a few minutes. Drain. Add to raisins and cook till thick:

1 C. milk  
1 C. sugar  
2 Tbsp flour  
3 Egg yolks  
1 Tbsp butter or margarine  
1 tsp vanilla

Pour over crust. Make meringue of 3 egg whites, 3/4 C. sugar. Pour over raisins and bake until light brown.

Mrs. Dan Sterud  
Volga, S.D.

**PEACH PIE**

3/8 to 1 C. sugar  
4 Tbsp. flour  
1 Tbsp. butter  
6-8 peaches  
1/4 tsp. cinnamon

Remove skin from peaches and cut into thin slices. Sprinkle with about half the sugar and let stand 10 min. Line a 9 inch pie pan with pastry for two crust pie. Mix together remainder of sugar, flour and cinnamon. Mix lightly through peaches. Pour into pastry lined pan, dot with butter and cover with slitted top crust.

Bake at 425 degrees for 35-45 min.

Bernice Patrick

**ORANGE FLUFF PIE**

1 baked 9 inch pie shell  
4 tbsp. flour  
1/2 C. sugar  
1/2 C. water  
1 Tsp. grated orange rind  
1 C. orange juice  
1 Tbsp. lemon juice  
2 Tbsp. butter  
2 egg yolks

12 marshmallows, cut in quarters

Mix flour and sugar, then add water gradually. Stir until smooth. Place in double boiler and cook until thickened. Add rind, juice and butter. Cook for 15 min. Add egg yolks and cook 2 additional min. Remove from heat. Fold in marshmallows and stir until dissolved. Cool. Turn mixture into cooled, baked pie shell. Make meringue from 2 egg whites, 1/4 C. sugar. Bake in slow 325 degree oven for about 15 min. until delicately browned.

Judy Westgaard  
40 Meadowlark Villa

**DESSERT**

2 - 3oz. pkgs. lime gelatin  
5 C. hot water  
4 C. cold water  
1 - 3oz. pkg lemon gelatin  
one-third pkg. miniature marshmallows  
1 C. pineapple juice  
1 -8oz. pkg. cream cheese  
1 -16 oz. pkg. crushed pineapple  
1 C. heavy cream, whipped  
1 C. mayonnaise  
2 pkgs. cherry gelatin

Dissolve lime gelatin in 2 C. hot water, add 2 cups cold water. Pour into 14x10x2 inch pan. Let set. Dissolve lemon jello in 1 C. hot water, add marshmallows, stir til melted. Add 1 C. drained pineapple juice and cream cheese. Beat until well blended, stir in pineapple. Cool slightly. Fold in whip cream and mayonnaise, chill til thickened. Pour in layer over lime jello. Chill till set. Dissolve cherry jello in 2 C. hot water. Add 2 C. cold water. Let cool, pour over and chill. Serves 18-24.

Mrs. Clarence Scheel  
537 3rd St. Court  
West Fargo, N. D.

**MELODY PIE**

1 C. sugar  
1 C. flour  
1/2 tsp. salt  
1 tsp. salt  
1 tsp. soda  
1 egg, beaten  
1 2 lb. can fruit cocktail (drained)

1/2 C. brown sugar  
1/2 C. chopped nuts  
Sift together sugar, flour, salt and soda, 3 times. Place in mixing bowl. Beat egg slightly and add. Add drained fruit cocktail and stir together with spoon. Use only enough juice to moisten ingredients. Usually enough stays on the fruit to moisten.

Grease 2 pie tins well. Divide dough between them. Combine brown sugar and nuts. Sprinkle 1/2 of the mixture over each pie.

Bake in oven of 325 degrees for 40-45 minutes. As soon as golden brown and done, remove from the oven. Cut as for pie and serve warm or cold with vanilla ice cream or whipped cream.

Mrs. Edwin Hofer  
1415 1st St.

**ORANGE  
KISS ME CAKE**

1 large orange  
1 C. raisins  
2 C. flour, sifted  
1 tsp. soda  
1/2 tsp. salt  
1/2 C. shortening  
1 C. sugar  
2 eggs  
1 C. milk

Reserving orange juice for topping, grind orange rind and pulp with raisins. Sift together flour, soda and salt. Cream shortening and sugar. Blend in eggs one at a time. Add ground orange and raisins. Add milk and dry ingredients, blending thoroughly. Bake 350 degrees for 30-35 min. in 13x9x2 in. pan.

When baked, drip orange juice (about one-third C.) over warm cake. Combine topping and sprinkle over cake.

Topping:  
1/4 C. sugar  
1 tsp. cinnamon  
1/4 C. walnuts, chopped  
Mrs. Grace Bjerke  
1047 N. Main

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Americans consume more than 500,000,000 gallons of ice cream yearly. Marco Polo discovered the first ice cream made with milk while traveling in China during the 13th Century. The World Almanac says. Emperor Nero enjoyed an ice cream consisting of snow covered with fruit juices. The dish was brought to America in the 1600s.

# 'Everything nice'

## NO-BAKE BARS

Filling:  
1½ C. brown sugar  
1½ C. grated coconut  
1½ C. graham cracker crumbs  
¾ C. milk  
¾ C. butter  
Mix and boil 8 minutes. Stir constantly. Line 9 x 13 inch pan with whole graham crackers. Spread filling. Top with layer of graham crackers. Press so filling sticks.

### Frosting:

½ C. butter  
vanilla  
2 C. powdered sugar  
2 tbsp. hot water  
Mrs. Lois Ladegaard  
1111 6th St.

## BANANA SPLIT DESSERT

Graham cracker crust:  
1 and two-thirds C. crushed graham crackers  
¼ C. sugar  
¼ C. soft margarine or butter.  
Use 9 x 13 inch cake pan. Bake 8 min. at 375 degrees. Cool. Cover with layer of bananas and ½ gallon neapolitan or strawberry ice cream and 1 C. toasted almonds (optional). Put into freezer.

### Topping:

¾ C. chocolate chips  
1 C. powdered sugar  
¾ C. evaporated milk  
½ C. margarine or butter  
1 tsp. vanilla  
Cook until thick and cool. Spread this cool mixture over the top portion and freeze again. Put some crumbs on top. Make day before serving. Serves 15.

Mrs. Ed Aelseike  
Bruce, S.D.

## MOLASSES CAKE

1 C. sugar  
Two-thirds C. butter  
2 eggs  
½ C. molasses  
1 C. sour milk  
2½ C. flour  
1 tsp. soda  
1 tsp. cloves  
1 tsp. cinnamon  
dash nutmeg

If fruit is added, this makes a very good fruit cake.

Make this every year at Christmas and Thanksgiving time. It is good with whip cream topping.

Mrs. Rano Schleuter  
613 Hughes Ave.

## BRAZIL NUT BREAD

1 lb. Brazil nuts  
1 lb. pitted dates  
8 oz. marschino cherries, drained  
¾ C. flour  
¾ C. sugar  
½ tsp. baking powder  
½ tsp. salt  
3 eggs, beaten  
1 tsp. vanilla

Leave Brazil nuts, dates and cherries whole. Sift dry ingredients with flour and combine with fruit and nuts. Add vanilla to beaten eggs and mix with flour-fruit mixture. Line a greased 9½ x 5½ x 2¾ inch loafpan with brown paper. Grease again. Bake at 300 degrees for 1¾-2 hours.

Note: Put Brazil nuts in cold water, bring to boil and boil 3 minutes. Plunge them in cold water. They will come out of the shell whole.

Mrs. Floyd Brotsky  
1412 2nd St.

## PRALINE ICE CREAM CAKE

350 degree oven  
13 x 9 inch pan  
½ C. butter or margarine  
1 pint (2 C.) vanilla ice cream, softened  
2 eggs  
1½ C. all purpose flour  
Two-thirds C. sugar  
1 tsp. baking powder  
½ tsp. salt  
1 C. graham cracker crumbs  
½ C. dairy sour cream  
1 C. caramel ice cream topping  
½ C. chopped pecans or pecan halves

Melt butter in 3 quart saucepan. Remove from heat and add ice cream, then eggs, flour, sugar, baking powder, salt and graham cracker crumbs. Mix until smooth. Pour into greased pan. Bake 30-35 minutes.

Combine sour cream and ice cream topping. Pour this mixture over warm cake. Top with pecans. Serve with ice cream or whipped cream, if desired.

Charlene Richardson  
521 7th Ave.

## PUMPKIN DELIGHT

½ C. oatmeal  
½ C. brown sugar  
½ C. margarine  
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  
¾ C. sugar  
½ tsp. salt  
1 tsp. cinnamon  
½ tsp. ginger  
¼ tsp. cloves

Combine and beat ingredients. Pour into crust. Bake 35-40 minutes or until set. Serve warm with whipped cream.

Mrs. Warren Hall  
RR 2 Brookings

## FROSTING-FREEZES WELL

2 egg whites  
1 C. sugar  
½ tsp. cream of tartar  
pinch of salt  
5 tbsp. cold water  
Place in double boiler. Beat until soft peaks. Add about 2 handfuls small marshmallows and beat until forms stiff peaks.

Remove from hot water, add 3 or 4 tbsp. powdered sugar.

Mrs. Gordon Knutson  
RR 4, Brookings

## CHOCOLATE-MINT FREEZE

Crush:  
1¼ C. vanilla wafers (28)  
Melt:  
4 Tbsp. butter  
Mix with wafers and spread in 9 x 9 x 2" pan.  
Soften:  
1 quart peppermint stick ice cream

Melt 2 squares unsweetened chocolate and ½ C. butter. Beat 3 egg yolks. Spread softened ice cream on wafer crust. Freeze.

Melt ½ C. butter and 2 squares unsweetened chocolate over low heat. Add to chocolate mixture 3 egg yolks, 1½ C. powdered sugar, 1 tsp. vanilla and ½ C. chopped pecans. Cool thoroughly. Beat 3 egg whites until soft peaks form. Fold egg whites into chocolate mixture. Spread chocolate over ice cream and freeze. Serves 8. (Can substitute your favorite ice cream).

Monica Neely  
1027 6th Ave.

## RICE KRISPIE BARS

1 C. sugar  
1 C. white corn syrup  
Boil above to a good rolling boil. Take from stove and add the next items:

1 tsp. vanilla  
1½ C. peanut butter (crunchy kind)  
6 C. rice krispies  
Put into a well buttered 9 x 13 inch pan. Set til cool.  
Melt:

1 pkg. butterscotch chips (6 oz)  
1 pkg. chocolate chips (6 oz)  
Melt above hot water, do not use boiling water. Pour and spread over the rice krispies mixture in the pan.

Mrs. Arrah Wanna Hammend  
827 1st Ave.

## LARGE BATCH CHOCOLATE CHIP COOKIES

2¼ C. white sugar  
2¼ C. Brown sugar  
2½ C. shortening  
3 tsp. soda dissolved in 3 Tbsp. hot water  
6 eggs  
3 tsp. salt  
6 C. flour  
12 oz. pkg. chocolate chips  
Mix in order given. Drop by tsp. onto ungreased sheet. Bake at 350 degrees.

Laura DeWall  
708 3rd St.

## OATMEAL ROLLS

Mix together and cool:  
3 C. hot water  
two-thirds C. shortening  
two-thirds C. brown sugar  
4 tsp. salt  
2 C. oatmeal  
Add the following:  
Dissolve 2 pkgs. yeast in ¼ C. warm water with 2 tsp. sugar, 2 eggs, 1 C. raisins, 8 C. flour.  
Raise to double bulk. Form into rolls. Raise, bake at 375 degrees.

Laura DeWall  
708 3rd St.

## ORANGEDATE COOKIES

1½ C. shortening  
1½ C. sugar  
3 eggs, beaten  
¾ C. orange juice  
3 Tbsp. grated orange peel  
1½ tsp. vanilla  
3 C. enriched flour  
¾ tsp. salt  
1½ tsp. soda  
3 C. oatmeal (quick)  
¾ C. chopped dates  
¾ C. chopped walnuts  
Thoroughly cream, sugar and shortening. Add eggs and beat well, add orange juice, peel and vanilla. Stir in flour, sifted with salt and soda. Add oatmeal, dates, walnuts. Drop on greased cookie sheet. Bake 12 to 15 minutes in 375 degree oven. Makes 4 doz.

Mrs. Clarence Scheel  
537 3rd St. Court  
West Fargo, N. D.

## AEBLEKAGE (APPLE CAKE)

2 C. crumbs (zweiback, bread or cookie)  
1 Tbsp. sugar  
3 Tbsp. butter  
2½ C. apple sauce  
½ pint whipping cream  
2 Tbsp brown sugar  
Brown the crumbs in skillet with butter and sugar. Place the prepared crumbs in a serving dish in layers alternating with the apple sauce. Allow the dessert to harden in refrigerator. Serve with whipped cream decorated with red jelly.

Mrs. Jens A. Jensen  
Box 85, RR. 4,  
Brookings

## BROWNIES

¼ lb. oleo  
4 eggs  
1 C. flour  
¼ tsp. soda  
½ C. walnuts  
1 C. sugar  
1 16 oz. can Hershey syrup  
Cream sugar and oleo, add eggs and syrup, flour and soda and walnuts. Pour into 9 x 13 in. greased pan and bake in 350 degree oven about 25 minutes.

### Ice with:

6 Tbsp. oleo  
1 and one third sugar  
6 Tbsp. milk  
½ C. chocolate chips  
Boil oleo, milk and sugar for 1½ minutes. Remove from heat and add chocolate chips. Beat until cool, and right for spreading.

Mrs. Lloyd Foster  
Estelline, S.D.

## PUMPKIN BARS

1 C. flour  
½ C. oatmeal  
1 can pumpkin  
1 13 oz. can evaporated milk  
2 eggs  
¾ C. white sugar  
½ C. brown sugar  
½ C. butter  
½ tsp. salt  
1 tsp. cinnamon  
½ tsp. ginger  
¼ tsp. cloves

Mix brown sugar and butter together, press in 9 x 13 in. pan. Bake at 350 degrees for 15 min.

Beat well and pour over hot crust remaining ingredients. Bake 20-25 min. Then add:

Topping: ½ C. chopped pecans or walnuts  
½ C. brown sugar  
2 Tbsp. butter

Combine and sprinkle on top. Bake 15-20 minutes more or until bars are firm and knife stuck in middle comes clean. Good with whipped cream.

Kay D. Glover  
604½ 3rd St.

## MOM'S CHOCOLATE CAKE

Beat 2 egg whites until stiff gradually adding ¼ cup white sugar. Set aside.

Beat egg yolks, 1 C. sugar, one-third C. Mazola oil, 1 C. milk, 1 tsp. vanilla until smooth.

In separate bowl combine 1¾ C. flour, 1 tsp. salt, 1 tsp. soda, 3 Tbsp. cocoa. Add to mixture and beat well with mixer. With spatula carefully fold in egg whites.

Bake at 350 degrees for 35-40 min. Use favorite frosting or combine ¼ C. milk, ¼ C. butter, 1 C. sugar. Boil 1 min. Add ½ C. chocolate chips and mix well. Spread on cooled cake.

Ms. Robert Tietjen  
1014 4th St.

## GOOD KEEPERS SUGAR COOKIE

1 C. butter  
1 C. shortening  
1 C. powdered sugar  
1 C. granulated sugar  
2 eggs  
4 C. flour  
1 tsp. cream of tartar  
1 tsp. soda  
flavor to taste with vanilla, almond or lemon.

Cream butter, shortening, sugars and eggs. Add flour, sifted with cream of tartar and soda. Blend in flavoring.

Roll in small balls in palm of hands. Flatten on cookie sheet with glass, bottom dipped in sugar.

Bake 8 to 10 min. in 350 degree oven. Very thin, very crispy, very delicious.

Mrs. Martin Karlstad  
Volga, South Dakota

## PECAN PIE

3 eggs, well beaten  
1 C. brown sugar  
1 C. dark sugar  
pinch salt  
1 tsp. vanilla  
Mix all together. Pour in 9 inch unbaked pie shell and add 1 C. halved pecan nuts on top. Bake 55 min. in 350 degree oven.

Mrs. Reynold Schaffer  
817 7th St.

## CRUSTLESS CUSTARD PIE

4 Tbsp flour  
½ C. sugar  
4 eggs  
2 C. Milk  
½ Tsp. vanilla  
Pinch of salt  
Mix flour, sugar and beaten eggs. Add milk, salt and vanilla. Pour into greased pie pan. Sprinkle with nutmeg. Bake 425 degrees for 25-30 min.

The flour makes the crust.

Mrs. Bud Staley  
2103 Elmwood Drive

## BLACK CHOCOLATE CAKE

½ C. cocoa  
½ C. butter (lard or spray)  
1 C. sugar  
2 eggs  
½ tsp. salt  
2 C. bread flour  
1½ tsp. soda  
½ C. thick sour milk  
Melt the cocoa and butter in the hot water. Add the sugar, salt, flour and soda sifted together. Add the sour milk and the eggs. Do not separate eggs.

Pour into a 9 by 13 inch greased and floured cake pan. Bake for 20 min. at 400 degrees. Batter will be very thin. Makes 18 cupcakes.

Mrs. Willard Hammond  
827 1st Ave.

## BUTTER FROSTED CHOCOLATE LAYER CAKE

¾ C. flour  
2 C. sugar  
6 tbsp. cocoa  
1 tsp. salt  
2 tsp. soda  
2 tsp. vanilla  
2 tsp. vinegar  
½ C. melted shortening  
2 C. water  
Mix together all dry ingredients then add remainder and mix well.

Pour half of the mixture into greased and floured layer cake pans. (9 inch. round).

Filling:  
1-8 oz. pkg. cream cheese  
½ C. sugar  
1 egg  
dash of salt

Cream cheese until smooth. Add sugar. Beat in egg and salt. Stir in one 6 oz. pkg. of Fudge chocolate chips.

Pour half of filling into each cake pan. Then put remainder of batter on top. Bake at 350 degrees for 30-40 min.

Buttery Frosting:  
1 C. milk  
3 Tbsp. flour  
pinch of salt  
1 C. butter or oleo  
1 C. sugar  
1 tsp. vanilla

Add milk to flour and salt. Cook, stirring constantly until thick. Cool thoroughly.

Cream butter and sugar with electric mixer for approximately 7 min. Add the cooled flour and milk paste gradually and beat until fluffy (approximately 5 min.) Stir in vanilla. Spread between layers and on top of cake. Keep refrigerated.

Valerie Sisk  
Rt. 4  
212 West 8th St. S.



**NUTTY CHOCOLATE CANDY COOKIES**

1 1/2 C. semi-sweet chocolate chips  
 4 Tbsp margarine  
 3/4 C. white sugar  
 1 egg  
 1 1/2 tsp vanilla  
 1/2 C. flour, all purpose  
 1/4 tsp baking powder  
 1/2 tsp salt  
 1/2 C. chopped walnut meats

In small sauce pan melt 1 C. chocolate chips and cool. In a small mixing bowl, cream oleo, sugar, egg, vanilla and beat well. Blend in melted chocolate. Sift together the dry ingredients and add to the cream mixtures, mixing well. Stir in the walnut meats and remaining chocolate chips. Drop dough on a lightly greased pan. Bake at 350 degrees for 8-10 min. Makes 2 1/2 dozen. I double recipe and store in tightly covered container.

Mrs. Willard Hammond  
 827 First Ave.

**CHOCOLATE CHERRY DESSERT OR BARS**

2 eggs  
 1 box chocolate cake mix  
 1 can cherry pie mix  
 1 tsp. almond flavoring  
 Beat eggs, then add cake mix, cherry mix and flavoring by hand. Spread in greased 11 x 16 inch pan and bake at 350 degrees for 25-30 minutes. When cool frost.

**FROSTING**

1 1/2 C. sugar  
 6 Tbsp. butter  
 6 Tbsp. milk  
 1/2 C. chocolate chips  
 Combine and bring to a boil; boil one minute. Remove from heat and add 1/2 C. chocolate chips and beat smooth. Spread for dessert, top with ice cream or whipped cream.

Mrs. Darryl Wika  
 1102 2nd St.

**HILDA'S SOUR CREAM PIE**

1/2 C. sugar  
 1 C. sour cream  
 1/2 C. raisins  
 1 tsp. cinnamon  
 1 tsp. cornstarch  
 2 egg yolks  
 Cook over low heat until thick. Pour into baked 9 inch pie shell. Top with meringue.

Mrs. August Wobbema  
 Volga, S.D.

**COCONUT CREAM DREAM**

1 1/4 C. graham cracker crumbs  
 1/4 C. butter, melted  
 2 Tbsp sugar  
 2 3/4 oz. pkg. instant coconut cream pudding  
 1 one-third C. milk  
 3 C. vanilla ice cream, softened  
 1 C. cream, whipped  
 Combine crumbs, butter and sugar. Pat mixture onto a 9x13 inch pan, reserving 1/2 C. crumb mixture for topping. Combine pudding, milk, ice cream. Beat at high speed for 10 minutes. Pour pudding on crumb crust. Whip cream stiff and spread over pudding. Sprinkle with remaining crumbs. Chill freezes nicely too.

Mrs. Percy Sutton  
 RR 3 Brookings

**LEMON CAKE PIE**

1 Tbsp. shortening  
 2 well-beaten egg yolks  
 1 C. milk  
 2 stiffly beaten egg whites  
 1 C. sugar  
 2 Tbsp. flour  
 1 lemon grated rind and juice  
 1/4 tsp. baking powder.  
 Cream shortening, add sugar flour, baking powder, sifted together. Add egg yolks, lemon rind and juice. Mix well. Add milk and mix well. Fold in the egg whites. Pour into a deep pie pan lined with a rich unbaked crust. Bake in a hot oven 10 minutes. Reduce heat (350) bake 45 min. Top will be like a sponge cake, bottom a custard.

Ina Vanderwal  
 2005 3rd St.

**CHOCOLATE FUDGE SAUCE**

1/2 C. Pream or similar product  
 1/2 C. powdered sugar  
 1/4 tsp salt  
 1 6 oz. pkg. semi-sweet chocolate bits  
 1/2 C. water  
 1/2 tsp. vanilla

Combine first three ingredients in small saucepan. Add chocolate bits and water. Cook, stirring constantly over low heat, until chocolate melts and sauce is smooth. Add vanilla. Makes 1 1/4 C. sauce.

Note: Sauce may be made ahead and kept in refrigerator. It may be reheated and served as a hot fudge sauce for ice cream or other similar desserts.

Mrs. Gary Quam  
 Volga, S.D.

**A PRETTY SUMMER DESSERT**

Cantaloupe balls  
 Watermelon balls  
 Peach chunks  
 White grapes  
 Rainbow Sherbet balls  
 Place in parfait glasses and place in freezer until ready to serve.

Mrs. John E. Bibby  
 822 8th Ave.



**COFFEE BARS**

1/4 C. shortening  
 1 C. brown sugar  
 1 Egg  
 Mix well together.  
 Sift 1 1/2 C. flour with  
 1/2 tsp. baking powder  
 1/2 tsp soda  
 1/2 tsp. salt  
 1/2 tsp. cinnamon  
 Mix alternately with:  
 1/2 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 frosting, using orange rind and juice for the raisin bar.

Mrs. Clarence Scheel  
 537 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 (I add 1/4 C. more)  
 1 beaten egg  
 Blend egg and sugar with chocolate mixture. Add the following: 1/4 tsp. salt.  
 1 8 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. Arrah Wanna Hammond  
 827 1st Ave.

**WHITE BUTTERMILK CAKE**

2 C. white sugar  
 3 C. cake flour  
 1 tsp. cream of tartar  
 1 C. buttermilk  
 1 C. vegetable oil  
 1 tsp. soda  
 1/2 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  
 1/2 lb. butter or oleo margarine  
 2 tsp. vanilla

Split layers in half and frost when cool. Tastes best when kept in refrigerator.

Helen Russell

1604D Village Housing

**BUTTERFINGER DESSERT**

4 egg yolks, beat well  
 1/2 C. oleo  
 1 1/2 C. powdered sugar  
 1 tsp. vanilla  
 2 pkg. small Lucky Whip  
 1 angel food cake  
 5 large butterfinger bars  
 Beat egg yolks, oleo, sugar and vanilla. Fold in Lucky Whip. In a large cake pan put 1/2 of angel food broken in pieces, 1/2 of above mixture and 1/2 of bars crushed. Press down gently and repeat 3 layers again. Refrigerate 3-4 hours or over night.

Mrs. Earl DeBoer  
 Bruce, S.D.



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**STREUSEL CREAM**

**PEACH PIE**

Pastry for 9" one-crust pie  
4 C. quartered peeled peaches  
(8-10)  
½ C. sugar  
½ tsp. nutmeg  
1 egg  
2 Tbsp. cream or milk  
¼ C. brown sugar, packed  
½ C. flour  
¼ C. soft butter

Heat oven to 425 degrees. Arrange peaches in pie shell. Sprinkle sugar and nutmeg over peaches. Beat egg and cream together, then pour over peaches and sugar. Mix brown sugar, flour and butter until crumbly. Sprinkle crumb mixture over peaches. Bake 35-45 minutes or until well browned. 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. Cool 25 min. Insert fork tines through cake frequently. Pour mixture of strawberry jello, ¼ C. hot water and ½ C. cold water over cake. Top with mixture of 1 box instant vanilla pudding, 1½ C. milk and 2 C. cream, (1 dream whip envelope), which has been beaten till spreading consistency (approx 4-5 min.). Chill in refrigerator.

Mrs. Leon Dritz  
Ivanhoe, Minn. 56142

**FUDGE BARS**

2 C. brown sugar  
1 C. shortening part oleo  
2 eggs, beaten  
2 tsp vanilla  
2½ C. flour  
1 tsp soda  
½ tsp salt  
2½ C. oatmeal  
Mix above thoroughly. Put two-thirds of this mixture on a large jelly roll pan. Grease and flour the pan. Save rest of mixture for top of bars. Melt in double boiler 12 oz. pkg chocolate chips, 1 can sweetened Eagle Brand milk, 2 Tbsp. butter, pinch salt, 2 tsp vanilla and ½ C. chopped walnut meats. Spread on top of first mixture and put remaining mixture over top of bars. Bake for 25 minutes in 350 degree oven.

Mrs. Willard Hammond  
827 First Ave.

**Sunshine Swirl**

10 to 12 servings  
1½ cups sifted enriched flour  
½ cup sugar  
½ teaspoon salt  
10 eggs, separated  
2 egg whites  
2 teaspoons cream of tartar  
1½ teaspoons vanilla extract  
1 teaspoon almond extract  
1½ cups sugar  
3 tablespoons orange juice  
2¼ teaspoons grated orange peel  
3 tablespoons sugar  
*Orange Glaze*

Sift together flour, ½ cup sugar and salt. Beat 12 egg whites, cream of tartar and extracts until foamy; gradually add 1½ cups sugar, beat-

**CREAM PUFFS**

½ C. butter  
1 C. water  
1 C. flour  
4 eggs  
1 tsp. vanilla  
pinch salt  
Place shortening and water in a sauce pan. 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. Mixer can be used. Add vanilla. Drop mixture from tsp. on greased baking sheet. Bake at 450 degrees about 20 min. 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. Petra Paulson  
Volga, S.D.

ing until shiny peaks form that fold over slightly when beaters are raised. Sift flour mixture, ¼ cup at a time, over egg mixture, folding in gently but thoroughly after each addition. Set aside. In another bowl, beat egg yolks, orange juice, peel and 3 tablespoons sugar until very thick and lemon-colored, about 10 minutes. Fold about 1 cup white batter into mixture. Spoon ½ of white batter over bottom of ungreased 10-inch tube pan. Alternate spoonfuls of all of yellow and second third of white batters on top of white batter. Gently cut through batters with spatula or knife, swirling to marble. Gently spread remaining white batter on top.

**RHUBARBCAKE**

2 C. brown sugar  
1 egg  
½ C. shortening  
1 C. milk  
1 tsp. soda  
2 C. flour  
1 tsp. vanilla  
2 C. cut up rhubarb  
Mix together and pour into a greased 9 x 13" pan. Top with ½ C. brown sugar and 1 tsp. cinnamon. Bake at 350 degrees for 35-40 minutes.

Mrs. Roger Teal  
356 21st Ave. S.

**SPELL BINDERS**

1 C. brown sugar  
1 C. butter or margarine  
1 egg  
1½ C. flour  
1½ tsp. baking powder  
1 tsp. soda  
1 C. oatmeal  
1 C. coconut  
1 C. peanuts  
½ C. crushed corn flakes  
Mix ingredients and drop by teaspoon on ungreased sheet. Flatten with a glass. Bake at 350 degrees for 12-15 minutes.

Drizzle with icing made of 2 Tbsp. melted butter, 1 C. powdered sugar and 1 Tbsp. hot water, 1 tsp. vanilla.

Mrs. Jim Pollmann  
Dell Rapids, S.D.

*Orange Glaze:*

2 egg yolks, beaten  
2 tablespoons soft butter  
2 cups confectioners' sugar  
2 tablespoons orange juice  
1 tablespoon grated orange peel

Add butter to beaten egg yolks; beat until smooth. Add

**CHERRY CRISP**

1 C. brown sugar  
1¼ C. flour  
1¼ C. oatmeal  
1 tsp. soda  
1 C. shortening (½ oleo-½ shortening)  
¼ tsp. salt  
Cut shortening into dry ingredients until crumbly. Pat half of mixture into 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. Bennie R. Borstad  
705 5th Ave.

**PECAN PIE**

1 C. sugar  
1 C. light corn syrup  
3 eggs (whole)  
2 Tbsp. butter, melted  
1 C. whole pecans  
1 uncooked pie crust  
Beat eggs 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 firm.

Faith Garrity  
1070 Circle Drive

sugar and orange juice alternately to egg mixture beating until smooth. Stir in orange peel.

Bake in preheated 375° oven 35 to 40 minutes, or until cake springs back when lightly touched. Invert pan and cool completely before removing cake. Spread *Orange Glaze* over top and sides of cake.

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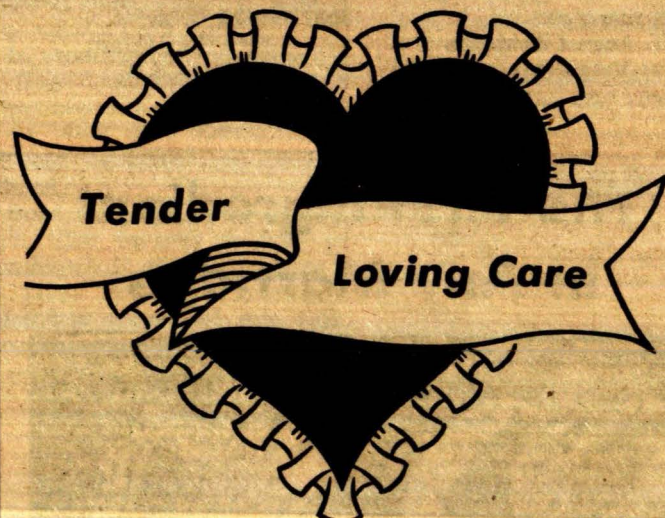
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Brookings, S.D.

# 161 sweets submitted

## DELICIOUS APPLE CRISP

¾ C. sugar  
1 Tbsp. flour  
½ tsp. salt  
½ tsp. cinnamon

The above ingredients should be placed over 2 C. diced apples that have been placed in a 8 x 9" greased pan.

½ C. butter or oleo  
½ C. brown sugar  
½ C. flour  
¼ tsp. soda  
½ tsp. baking powder  
½ tsp. salt  
½ C. oatmeal

Mix the above ingredients together and place over the apple mixture. Bake at 375 degrees for 45 minutes or until done.

Dorothy Martin  
414 Harvey Dunn St.

## SOUR CREAM PIE

(Serves 8" pie container)  
1 C. sour cream (not commercial)

½ C. raisins  
1 C. sugar  
2 egg yolks  
2 Tbsp. cornstarch (heaping)  
1 Tbsp. flour (heaping)  
½ tsp. cinnamon, cloves and nutmeg

Boil all together until thick, stirring as it cooks. Fill pie crust that has already been baked. Place beaten egg whites on top and bake.

## MERINGUE

1 Tbsp. sugar per egg white when beating. Bake at 400 degrees for 8-10 minutes or until golden brown.

Mrs. LeRoy Anderson  
RR 1 Aurora, S.D.

## CAKE MIX COFFEE CAKE

1 pkg. yellow cake mix  
1 lemon pudding mix  
¾ C. water  
¾ C. salad oil  
4 eggs

1 tsp. vanilla  
1 C. pecans  
Heat oven to 350 degrees. Combine cake and pudding mix, water and oil. Add eggs one at a time and beat. Add flavoring. Combine cinnamon, sugar and pecans. Sprinkle ¼ C. of pecan mixture in bottom of pan. Use a round Bundt cake pan, greased. Add some batter, repeat layers, ending with batter. Bake 1 hour, glaze.

## GLAZE

1 C. confectioners sugar  
2 tsp. milk  
1 tsp. vanilla  
Spoon over cake while still warm.

Mrs. Vern Buck  
Sinai, S.D.

## SOUR CREAM PEACH PIE

Line a 9 or 10 inch pie pan with pastry. Flute edges. Slice 6 to 8 fresh peaches into the unbaked shell. Mix and pour over peaches:

1 C. sugar  
2 Tbsp. cornstarch  
1 C. cultured sour cream

Bake at 425 degrees for 10 minutes then at 350 degrees for 50 minutes. Cool before slicing.

Mrs. Lloyd Goerke  
1714 Orchard Dr.

## CHINESE CHEWS

¾ C. flour  
¼ tsp. salt  
1 tsp. baking powder  
1 C. sugar  
1 C. nuts, chopped  
1 C. dates, pitted  
3 well-beaten eggs

Sift dry ingredients into large bowl. Stir in remaining ingredients. Pour batter into greased 10 by 14 inch pan. Bake at 300 degrees for 30-40 min. When cool, cut into squares and serve.

Note: Our family got this recipe from the Chinese school secretary when we lived in Taiwan in 1960. We have enjoyed these chewy dessert bars and vary the ingredients to give a new taste; figs or prunes can be substituted for the dates.

Cathy Silins  
511 11th Ave.

## OATMEAL CAKE

1 C. brown sugar  
1 C. white sugar  
½ C. shortening  
2 eggs  
1 and one-third C. flour  
½ tsp. soda  
1 tsp. soda  
1 tsp. cinnamon  
1 C. oatmeal  
1 and one-third C. hot water  
Pour over oatmeal and let stand 20 minutes before mixing cake. Add last. Bake in 9 x 13 pan at 350 degrees for 40 minutes.

## TOPPING

1 C. brown sugar  
¼ C. cream or canned milk  
1 tsp. vanilla  
¼ lb. margarine  
½ C. nuts  
1 C. coconut  
Melt margarine, add coconut, nuts, sugar and vanilla. Pour over cake. Put under broiler until golden brown.

Tammy Bevers  
709 3rd St.

## FROZEN BANANA SPLIT DESSERT

Makes 2, 9 by 13 inch pans—eat one and freeze the other for future use.

Make enough graham cracker crust for 2 pies and put in bottom of pans. Save 1 C. for topping. Slice 4-5 bananas over crumbs. Cover with ½ gallon Neapolitan ice cream, sliced.

Sprinkle ½-1 C. nuts (peanuts are good) over ice cream. Freeze and prepare chocolate Sauce.

## Chocolate Sauce:

Melt 1 C. chocolate chips, ½ C. oleo, and add 2 C. sifted powdered sugar and 1½ C. evaporated milk. Cook til thick and smooth. Add 1 tsp. vanilla and cool. Spread over ice cream when it is set. Top with 9 oz. whipped topping and the reserved crumbs. Freeze till needed. Serves 24.

Mrs. Harry Blume  
1408 LeGeros Drive

## GRANDMA'S COOKIES

1 C. brown sugar  
¾ C. white sugar  
1 C. Crisco  
3 eggs  
one-third C. orange juice  
1 tsp. soda  
1 Tbsp. vanilla  
¾ C. flour  
½ C. nuts  
Mix all ingredients and bake at 350 degrees.

For variations:  
Chocolate cookies—add 2 Tbsp. cocoa  
chocolate chip—1 pkg. chips  
molasses—½ C. molasses  
pineapple—small can crushed pineapple & ½ C. flour  
raisins—2 apples, cut up, 1 C. raisins  
Can also be used with date filling.

Tracy Bevers (age 9)  
709 3rd St.

## APPLE PAN DRIPPY

Make a fruit shortcake following recipe on back of your baking mix box (Jiffy or Bisquick). Place in well greased jelly mold. After it is baked, remove by placing on plate after loosening edges with a table knife. Split and spread with soft oleo. Place filling between layer and on top.

## FILLING

Put apple slices of 10 average apples in pan on stove. Add about 1 C. sugar or substitute and add 1 stick cinnamon. Into 1½ C. water, add 3 Tbsp. corn starch. Mix and add to apples. When apples are done, a fork will penetrate thickest apples. Use medium heat. Water will be clear when corn starch is cooked. Remove cinnamon stick. Have enough liquid for some drippings. Top all with toasted sun flower seeds.

Mrs. Ivan Sundal  
RR 3, Brookings

## CHOCOLATE CAKE

Combine in bowl:  
2 C. sugar  
2 C. flour  
½ tsp. salt  
Put following in sauce pan:  
½ C. oleo  
½ C. oil  
1 C. water  
¼ C. cocoa  
Bring to boil and pour over flour mixture.

Dissolve 1 tsp. soda in ½ C. sour milk (to sour milk add 1 Tbsp. vinegar). Add to mixture. Beat in 2 eggs and 1 tsp. vanilla. Pour into 9 x 12" pan. Bake at 350 degrees for 45 minutes.

## 1-Minute Chocolate Icing

1 C. sugar  
2 Tbsp. cocoa  
½ C. shortening  
1 tsp. vanilla  
one-third C. milk  
Boil 1 minute by the clock. Then cool and beat. Stir constantly after you put on the stove.

Mrs. Harry Mansheim  
2043 1st St.

## GRANDMOTHER'S SHOO FLY PIE

Work like pie crust: Take out 1 C. for topping.  
3 C. flour  
1 C. sugar  
1-2 Tbsp. butter  
Mix and add to crumbs—bake in unbaked pie crust.

1 C. molasses  
1 tsp. soda  
½ tsp. cinnamon  
½ tsp. cloves  
½ tsp. nutmeg  
1-1½ C. hot water  
(Dough should be like cake dough). Bake at 350 degrees for 1 hour. For those who like coffee, pour some steaming hot over piece of pie.

Rebecca Moe  
RR 3, Brookings

## PUMPKIN SQUARES

1 C. sugar  
1 tsp. salt  
1 1-lb. can pumpkin  
½ tsp. ginger  
1 tsp. cinnamon  
½ tsp. nutmeg  
1 C. chopped pecans  
½ gallon vanilla ice cream, softened gingersnaps

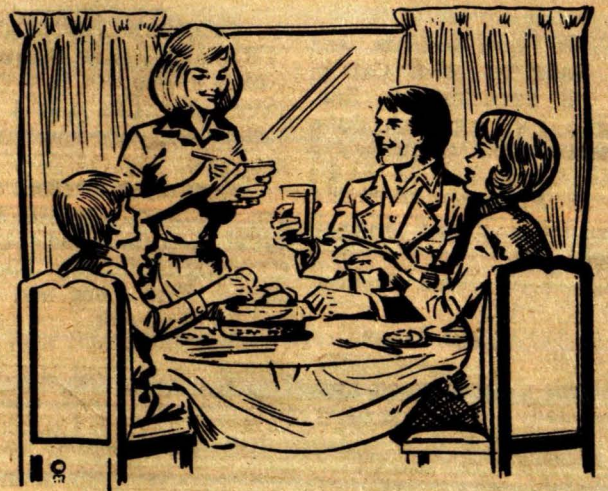
Combine all ingredients except gingersnaps. Line bottom of 13 x 9" pan with gingersnaps. Top with half ice cream mixture. Cover with layer of gingersnaps. Add remaining ice cream mixture. Freeze until firm, about 5 hours. Cut in squares and garnish with whipped cream and pecan halves. Makes 18 servings.

Mrs. John Parsons  
2016 Derald Dr.

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**WATERGATE CAKE**

2 C. cold water  
 1½ C. mayonnaise  
 1 tsp. vanilla  
 3 C. flour  
 1½ C. sugar  
 2¼ tsp. baking soda  
 7 Tbsp. cocoa

Blend the water, mayonnaise and vanilla until smooth. Sift 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 sides). Bake for 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  
 1038 7th Ave.

**HOT FUDGE CAKE**

350 degree oven  
 1 C. flour  
 ¾ C. sugar  
 2 Tbsp. cocoa  
 2 tsp. baking powder  
 ¼ tsp. salt  
 ½ C. milk  
 2 Tbsp. salad oil  
 1 tsp. vanilla  
 1 C. brown sugar  
 ¼ C. cocoa  
 1 ¾ C. hot water

In ungreased 9 x 9 x 2" pan, stir together flour, sugar, 2 Tbsp. cocoa, baking powder and salt. Mix in milk, oil and vanilla with fork until smooth. Spread evenly in pan. Sprinkle with brown sugar and ¼ C. cocoa. Pour hot water over batter.

Bake 40 minutes. Let stand 15 minutes. Cut in squares and invert each on dessert plate. Top with ice cream, spoon sauce over it.

Mrs. Don Keneflick  
 408 Dakota Ave.

**PINEAPPLE MINT SUPREME**

**Crust:**  
 1 C. flour  
 ½ C. chopped walnuts  
 ¼ C. firmly packed brown sugar  
 ½ C. butter

Combine flour, walnuts and brown sugar in bowl. Cut in butter till particles are fine. Press into 12 x 8 x 2" dish. Bake at 400 degrees for 12 to 15 minutes or golden brown. Cool.

**FILLING**

1 can (No. 1 4 oz.) crushed pineapple  
 1 pkg. (3 oz.) lime flavored gelatin  
 1 C. (8 oz.) cream cheese  
 1 C. sugar  
 two-thirds C. evaporated milk (refrigerated)  
 1 Tbsp. lemon juice  
 ¼ tsp. peppermint extract

Drain pineapple juice into pan. Save pineapple. Bring juice to boiling point—remove from heat. Dissolve gelatin in it.

Stir in pineapple, cream cheese and sugar. Blend in gelatin mixture. Chill till thick—not set. Beat evaporated milk till soft mounds. Add lemon juice and peppermint extract. Beat till thick—fold with pineapple cheese mixture. Spoon over baked crust and refrigerate while preparing glaze.

**CHOCOLATE MINT GLAZE**

Melt ½ C. chocolate chips with one-third C. evaporated milk. Stir in 1 Tbsp. soft butter and ¼ tsp. peppermint extract. (thin with drops of milk if necessary). Dribble this over other mixture. Chill four hours. Serves 12.

Mrs. Arden Ahnberg  
 Volga, S.D.

**STRAWBERRY JUNKET DESSERT**

3 pkgs. frozen strawberries  
 2 pkg. Danish Junket  
 1 large Angel Food Cake

Thaw strawberries. Drain and use juice as part of the liquid called for in the two pkgs. of junket. Cool and add the strawberries. Break cake in pieces into bottom of 9x12" pan and pour strawberry mixture on top. Chill thoroughly. Serve with whipped cream.

Mrs. Lyle Jacobson  
 Volga, S.D.

**BUTTERSCOTCH MARBLE BUNDT CAKE**

1 pkg. (2 layer size) white cake  
 1 pkg. instant butterscotch pudding mix  
 1 C. water  
 ½ C. cooking oil  
 4 eggs  
 ½ C. chocolate syrup

In a large mixing bowl, combine cake mix, pudding mix, water and oil. Beat on medium speed of electric mixer for 2 minutes or until mixture is smooth. Add eggs, one at a time, beating well after each addition. Pour two-thirds of the batter into well greased floured tube pan. Grease and flour pan even if it is teflon lined. Mix the remaining one-third of batter with the chocolate syrup and pour over the butterscotch mixture. Bake in a 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  
 Sinai, S.D.

**FRUIT COCKTAIL DESSERT**

1 2½ lb. can fruit cocktail, drained  
 2 eggs  
 2 C. flour  
 1¾ C. sugar  
 2 tsp soda  
 dash salt

Mix all ingredients, then add fruit last. Add by sprinkling on top 1 C. brown sugar and ½ C. nutmeats. Bake at 350 degree oven for 50 minutes. Serve with whipped cream.

Gladys V. Wilaby  
 Bushnell, S.D.

**GERMAN CHOCOLATE CREAM CHEESE BROWNIES**

Melt 1 pkg. (4 oz.) German sweet chocolate and 3 Tbsp butter over very low heat. Stir, then cool.

Cheese layer - cream a 3 oz. pkg. cream cheese with 2 Tbsp butter. Gradually add ¼ C. sugar creaming until fluffy. Blend in 1 egg, 1 Tbsp flour and ½ tsp vanilla. Set aside.

Chocolate layer - beat 2 eggs lightly. Slowly add ¾ C. sugar; beat until thickened. Add ½ tsp baking powder, ¼ tsp salt and ½ C. flour. Blend in chocolate mixture, 1 tsp. vanilla and ½ C. chopped nuts.

Spread ½ batter in greased 8 x 9" square pan. Top with cheese mixture. Spoon remaining chocolate over top. Zig Zag with knife.

Janis Eldsness  
 1313 4th St.

**NUT GOODIE BARS**

1 large pkg milk chocolate chips  
 ¾ C. peanut butter  
 1 large pkg butterscotch chips

Melt in double boiler and pour over 1 pkg miniature marshmallows and 1 pkg (13 oz.) salted peanuts.

Put in 9x13 pan, chill, cut before bars get too hard.

Mrs. Dan Sterud  
 Volga, S.D.

**OATMEAL SQUARES**

Two-thirds C. shortening, melted  
 4 C. oatmeal  
 1 C. brown sugar  
 ½ C. white syrup  
 1 Tsp. salt  
 2 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.

Mrs. Bill Jones  
 Aurora, S.D.

**HONEY PEANUT BUTTER COOKIES**

½ C. shortening  
 ½ C. honey  
 ½ C. brown sugar  
 1 egg, well beaten  
 ½ C. peanut butter  
 ½ tsp. salt  
 2 C. flour  
 ½ tsp. soda

Cream shortening, honey and sugar together until light and fluffy. Add egg. Add peanut butter and salt. Stir in flour and soda and mix well.

Make small balls. Press with fork.

Bake at 350 degrees for 8-10 minutes.

Mary Jacquet  
 316 Cedar Ave.

**COCOA POT d'CREME**

1½ C. strong coffee  
 12 oz. chocolate chips  
 2 tbsp. sugar  
 1 tsp. vanilla  
 2 eggs  
 dash of salt

Melt chocolate chips in double boiler in ½ C. coffee. In blender combine all ingredients and mix. Add chocolate mixture slowly and blend 1 minute. Pour into small cups or dishes as a small serving is best. Chill.

Top with whipped cream or serve alone.

Noel Vertrees  
 321 21st Ave. S.

**CHERRY PIE CAKE**

Blend by hand:  
 1 pkg. white cake mix  
 21 oz. cherry pie mix

Combine:  
 2 eggs  
 1 tsp. vanilla  
 Two-thirds C. vegetable oil  
 ¾ C. nuts

Add above to cake and cherry mixture.

Bake in 9 by 13 inch greased pan at 350 degrees for 30 minutes. Serve with whipped cream.

Mrs. Rudy Knutson  
 119 6th Street



Nutrition experts at the National Academy of Sciences have verified that spinach ranks highest among vegetables in all-around nutritive values, The World Almanac notes. Spinach contains the most iron and vitamin A of all popular vegetables, with above-average amounts of vitamin C and calcium.

**MARSHMALLOW FUDGE BARS**

¾ C. sugar  
 ½ C. shortening  
 2 eggs  
 ¼ tsp. salt  
 1 tsp. vanilla  
 ¾ C. flour  
 ½ tsp. baking powder  
 ½ C. nuts

Mix sugar, shortening, eggs until creamy. Then add remaining ingredients. Pour into a greased 9 x 13 pan. Bake 350 degrees for 20 minutes. Quickly cover with miniature marshmallows and return to oven for 3 minutes. Frost with the following: ½ C. brown sugar, ¼ C. milk, 2 squares chocolate. Cook 3 minutes. Remove and add 3 Tbsp. butter, 1 tsp. vanilla, 1½ C. powdered sugar.

Mrs. Jim Pollmann  
 Dell Rapids, S.D.

**"CHEAP" HOMEMADE ICECREAM**

Mix:  
 1 C. sugar  
 4 eggs, beaten

Add:  
 1 can Eagle Brand condensed milk  
 1 Tbsp. vanilla

Pour into gallon freezer and add enough whole milk until 1½" from top. Put into either electric or manual type freezer—using 6 parts crushed ice to 1 part salt and freeze until hard.

Jan Putnam  
 RR 2, Brookings

**CHOCOLATE PIE**

Mix and set aside:  
 1 carton (med. size) Cool Whip  
 ½ C. crushed pineapple  
 2 C. miniature marshmallows  
 dash of salt

Make Graham cracker crust  
 Mix:  
 1 pkg. instant dark chocolate pudding

1½ C. half and half  
 1 tsp. vinegar  
 1 tsp. vanilla  
 dash of salt

Beat until creamy. Add a little milk if too thick. Pour into baked graham cracker crust. Spoon first mixture on top and cover with cut up chocolate and nut meats if desired.

Mrs. Herb Lakman  
 513 Front St.

**EASTER SNOW**

1 no. 2 can Minted Pineapple Chunks  
 2 3 oz. pkg. lime jello  
 2 C. boiled pineapple juice and water

1 pint lime sherbet  
 Let set to syrup stage. Pour into 9 by 14 inch pan.  
 Let set.

Topping:  
 1 C. whipping cream, whipped or 1 pkg. Dream Whip

Fold in:  
 2 C. miniature marshmallows  
 Spread on set jello mixture. Sprinkle with few chopped nuts and 10 cut up Maraschino cherries.

Cut in squares to serve.  
 Lovely and refreshing bridge dessert.

Mrs. Geo. Eberlein  
 Rt. 1, Brookings

**RED VELVET CAKE**

½ C. butter  
 1½ C. sugar  
 2 eggs  
 1 tsp. vanilla  
 ½ tsp. salt  
 3 Tbsp. cocoa  
 2 Tbsp. red food color (1 oz. bottle)

2 Tbsp. water  
 2½ C. sifted cake flour  
 1½ 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 creamed 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 layer cake pans lined with waxed paper. Bake at 350 degrees for 25-30 min.

**White Velvet Frosting**

5 Tbsp. flour  
 1 C. milk  
 1 C. butter  
 5 Tbsp. sugar  
 1 C. white sugar

Mix flour and 5 Tbsp. sugar, then add milk. Cook slowly for one min. or until it thickens (very thick). Cool. Cream butter and 1 C. sugar until fluggy. Slowly beat (by hand with a spoon) in milk mixture and vanilla. Spread between layers and over cake.

Patti Antonides  
 417 2nd Ave.

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# Fruits, vegetables highlight desserts

## OATMEAL CRISPS

1 C. shortening  
1 C. brown sugar  
1 C. granulated sugar  
2 eggs  
1 tsp. vanilla  
1½ C. sifted flour  
1 tsp. salt  
1 tsp. soda  
3 C. oatmeal (quick)  
½ C. chopped walnuts  
chocolate chips to taste  
Cream shortening and sugars. Add eggs and vanilla. Beat well. Sift dry ingredients together, add to creamed mixture. Stir in oats, nuts and chocolate chips. Mix. Drop by teaspoonfuls on ungreased cookie sheet. Bake at 350 degrees for 10 minutes or until lightly browned. Yields 5 doz.

Connie Dresbach  
303 Birch Ave.

## CARROT BARS

4 beaten eggs  
1 C. brown sugar  
1 C. white sugar  
1½ C. cooking oil  
2½ C. flour  
1 tsp. salt  
2 tsp. soda  
1 tsp. cinnamon  
3 small jars carrot baby food  
Combine in order given. Spread in cookie sheet. Bake 20-25 minutes at 350 degrees.

Mrs. Elmer Parker  
1815 3rd St.

## PINEAPPLE-SPRICOT KUCHEN

½ C. soft butter or margarine  
1 pkg. white or yellow cake mix (dry)  
½ C. flaked coconut  
1 can pineapple chunks (1 lb. 4 oz.)  
1 can apricot halves (1 lb.)  
½ C. sugar  
¾ tsp. nutmeg  
1 C. dairy sour cream  
1 egg  
Heat oven to 350 degrees. Cut butter into dry cake mix with pastry blender til crumbly. Stir in coconut. Put mixture into 13 x 9 x 2 pan. Pat evenly over bottom. Building up sides a little. Bake 12 minutes. Drain fruits, set on paper towels to dry. Arrange fruits over crust (baked).  
Combine sugar and nutmeg, sprinkle evenly over fruits. Blend sour cream and egg; spoon unevenly over fruits. Return to oven. Bake 25 minutes. Serve warm.

Mrs. Vergil Hoekman  
2021 Olwien St.

## EASY BARS

Line a 9 x 13 inch cake pan with a layer of whole graham crackers. Then mix the following in a sauce pan:  
1 stick of margarine  
½ C. coconut  
1 C. crushed graham crackers  
1 C. brown sugar  
One-third C. milk  
Boil gently for 5-8 minutes. Stir often. Spread this cooked mixture over the layer of graham crackers. Put another layer of whole graham crackers on top of mixture. Frost with white chocolate frosting. Use ½ C. chocolate chips and ½ C. butterscotch chips melted as a quick icing. Delicious!

Mrs. Bud Wiskur  
Elkton, S.D.

## POPPY SEED CAKE

1½ C. graham crackers, crushed  
1 C. flour  
½ C. melted butter  
½ C. nuts  
Mix all ingredients. Press in 9 by 13 inch pan. Bake at 325 degrees for 10 min.

Filling:  
1½ C. milk  
5 egg yolks  
½ tsp. salt  
3 tbsp. cornstarch  
1 C. sugar  
1 tsp. vanilla  
¼ C. poppy seeds  
Stir over low heat, bring to boil. Stir until thick. Add to filling 1 pkg. Knox gelatin dissolved in ½ C. cold water. Cool filling.

Beat:  
5 egg whites  
½ tsp. cream of tartar  
½ C. sugar  
Fold into filling. Pour onto crust. Chill.

Darlene Greve  
224 Half Moon Rd.

## ICE CREAM CRUNCHIES

Combine:  
½ C. white syrup  
½ C. peanut butter  
3 C. Rice Crispies  
Pat one-half of mixture into small pan or ice-cube tray. Soften 1 pint ice cream slightly and spread over the mixture, and spread remaining half on top. Freeze. Will serve 8 people.

Mrs. Glen Prunty  
523 5th Ave. S.

## PUMPKIN DESSERT

60 marshmallows  
2 C. pumpkin  
1 tsp. cinnamon  
½ tsp. ginger  
½ tsp. salt  
Melt all together in top of double boiler. Let cool 1 hour and then add 1 C. whipped cream. Pour on graham cracker crust.

Crust:  
¼ C. brown sugar  
½ C. melted butter  
20 graham crackers, crushed.  
Use a 9 by 12 inch pan.

Mrs. Howard Klein  
125 8th St.

## CHOCOLATE BALLS

2 sticks melted margarine  
1 C. finely chopped nuts  
½ C. crunchy peanut butter  
2 C. finely crushed graham crackers  
¾ C. powdered sugar  
1 tsp. vanilla  
Blend above ingredients thoroughly and shape into small balls.

Melt 2 C. chocolate morsels and ½ block (½ pkg.) paraffin wax in double boiler. Using tongs or toothpicks, cover balls with chocolate mixture and place on wax paper. These keep best in refrigerator, or freeze very nicely also.

Mrs. Gus Kakouls  
512 2nd Ave.

## GRAPE ICE CREAM

16 marshmallows or 2½ C. small marshmallows  
1 C. grape juice (heated)  
1 Tbsp. lemon juice  
1 C. whipping, whipped  
Dissolve marshmallows in hot juice, add lemon juice. Fold in whipped cream.

Put in freezer for 6-8 hours.  
Mrs. Don Chleborad  
616 8th Ave.

## GRAHAM TROPICANA

1 C. honey graham cracker crumbs  
¼ C. flaked coconut  
¼ C. coarsely chopped walnuts  
1½ tsp. sugar  
¼ tsp. each of ground mace and ground cinnamon

¼ C. butter or margarine, melted  
1 C. sliced strawberries  
1 C. blueberries  
1 C. sliced seedless grapes  
1 C. pineapple chunks  
One-third C. sugar  
Grated rind and juice of 1 lemon  
Vanilla ice cream

Place first six ingredients in a bowl. Add butter; toss lightly, cover and set aside at room temp. Place fruits in a second bowl. Thoroughly blend sugar with lemon rind; add juice. Sprinkle over fruits; toss. Cover and chill. Just before serving, drain fruits thoroughly. Combine with crumbs and toss until fruits are coated evenly.

Spoon onto fruit plate and top with ice cream.

Mrs. Ralph Estwick  
1716 3rd Street

## APRICOT WAFER PIE

Crush graham crackers or chocolate wafers to make 1½ 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 ½ C. soft butter, 1 C. powdered sugar, 1 egg (room temperature). Spread over crumbs in pan.

Over this spread 1 can Apricot Pie Filling.

Then spread 1 C. whipped cream, sprinkle with remaining crumbs. Chill 12 hours or longer.

For a pineapple dessert—make same as apricot but fold 1½ C. crushed pineapple into whipped cream.

Mrs. Flora Stuefen  
1349 4th Street

## BOSTON BROWN COOKIES

Mix all together:  
1½ 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  
1½ C. raisins  
2 C. flour  
Bake at 400 degrees for 8 to 10 min.

Makes 2½-3 doz. cookies.  
Charlene Pedersen  
1909 3rd St.

## PEACH COBLER

Melt 1 stick of margarine in 2 quart casserole.  
Put 2½ C. of fresh or canned fruit on top of margarine.

In small mixing bowl mix together:

½ C. sugar  
½ C. of self-rising flour  
½ C. of milk  
Pour mixture over fruit and mix just a little.

Bake at 350 degrees for 1 hour.

Any fruit can be used; if using apples add a little more sugar and about 1 tsp. or less cinnamon.

Charlene Pedersen  
1909 3rd St.

## FALL PUMPKIN DESSERT

Melt in a heavy saucepan:  
30 large marshmallows  
1 C. pumpkin  
½ tsp. cinnamon  
¼ tsp. ginger  
¼ tsp. salt

Stir until dissolved then cool 1 hour at room temp. Fold in 1½ C. of whipped cream. Pour over crust and chill. Crust:

1 C. graham cracker crumbs  
¼ C. brown sugar  
one-third C. melted butter

Put ¾ of crust mixture in bottom of 8 by 8 inch pan, add filling then sprinkle remaining crumbs over top.

Serves 9. Pretty when served topped with whipped cream with candy corn perched on top!

Mrs. Jerry Faris  
330 21st Ave. S.

## BANANA BARS

Sift together:  
1 C. sifted all-purpose flour  
¾ C. white sugar  
½ tsp. double acting baking powder  
½ tsp. salt  
½ tsp. soda  
¾ tsp. cinnamon  
¼ tsp. cloves  
¼ tsp. allspice

Cream:  
¼ 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.

Stir in:  
one-third C. chopped pecans  
Spread in well-greased and lightly floured 13 x 9 x 200 pan. Bake at 350 degrees for 22 to 25 minutes.

Dee Vincent  
Aurora, S.D.

## OATMEAL CAKE

1 C. quick oatmeal  
1½ C. boiling water  
1 stick margarine  
Put these three ingredients in a bowl or covered pan and let set for 20 minutes.

2 eggs  
1 C. brown sugar  
1 C. white sugar  
1½ C. flour  
1 tsp baking powder  
1 tsp soda  
1 tsp cinnamon  
½ tsp salt

Mix these ingredients in a large bowl in order. Then add oatmeal mixture. Put into 9x13" pan which has been greased and floured. Bake at 350 degrees for 35 minutes.

Frosting  
6 Tbsp margarine  
½ C. brown sugar  
¼ C. coconut  
¼ C. cream (or top of milk)  
½ tsp vanilla


Broil till light brown.  
Mrs. Bert Volkens  
RR 3, Brookings

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**JUST CALLED 'CAKE'**

1 C. dates  
1 tsp. soda  
1 C. boiling water  
Pour water over dates and let stand.  
Mix:  
1 C. sugar  
1 C. shortening  
2 eggs  
1 tsp. salt  
1 tsp. vanilla  
1½ C. flour  
1 tbsp. cocoa  
Add date mixture. Pour in pan. Sprinkle over:  
1 C. brown sugar  
1 pkg. chocolate chips  
½ C. nut meats, chopped  
Bake 45 min. at 350 degrees.  
Mrs. Bud Staley  
2103 Elmwood Drive

**CHOCOLATE CHIP PIE**

Heat in double boiler:  
1 C. milk  
Add and dissolve:  
½ lb. marshmallows (32 large)  
Chill until partly congealed.  
Add:  
¼ tsp. salt  
1 tsp. vanilla  
Then fold in:  
1 C. heavy cream, whipped stiff  
2 sq. semisweet chocolate, grated  
½ C. chopped nuts.  
Pour into baked pie shell. Sprinkle with coconut. Chill until serving time.  
Sheryl Baker  
2038 Olwien

**MELLOW NUTS GOODIES**

1 small pkg. chocolate chips, 6 oz. size  
1 small pkg. butterscotch chips, 6 oz. size  
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 (8 inch square).  
Double the recipe if you wish.  
Mrs. Willard Hammond  
827 1st Ave.

**FUDGE BROWNIES**

½ C. butter or margarine  
1 C. sugar  
1 tsp. vanilla  
2 eggs  
1 1-ounce sq. unsweetened chocolate  
1 1-ounce sq. semi-sweet chocolate  
Melt chocolates together.  
½ C. sifted flour  
½ C. chopped walnuts  
Cream first 3 ingredients. Add eggs. Beat well. Blend in chocolate then stir in flour and nuts. Bake in greased 8-inch square pan at 325 degrees for 30-35 min. Cool, then cut in squares.  
Frost if desired.  
Jennifer Acers  
416 Ohio Drive

**BLACKSTRAP MOLASSES COOKIES**

1 C. brown sugar  
¾ C. vegetable oil  
4 eggs  
1 C. black strap molasses  
2 tsp. ginger  
¾ tsp. salt  
1 C. buttermilk, mix in 1 tsp. soda  
4½ 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 Brufat  
1225 3rd St.

**MILK CHOCOOATE FUDGE**

1 jar marshmallow creme  
1½ C. sugar  
two-thirds C. evaporated milk  
¼ C. butter  
¼ tsp. salt  
1 pkg. (1 cup) semi-sweet chocolate chips  
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.  
Ruth Goslee  
405½ Main St.

**JELLO SYRUP**

1 regular pkg. jello (flavored)  
½ C. sugar  
2 tbsp. corn starch  
1 C. water  
Mix all ingredients together in small saucepan. Bring to a boil and allow to boil until mixture becomes clear. Serve hot on pancakes, waffles, french toast or as a hot fruit syrup for ice cream sundaes.  
Linda Schmedding  
304 Half Moon Rd.

**OATMEAL PECAN CAKE**

Pour 1¼ C. boiling water over 1 C. rolled oats and add 1 stick margarine (½ C.). Cool and add 1 tsp. vanilla. Cream 1 C. white sugar, 1 C. brown sugar, 2 eggs, 1½ C. flour, 1 tsp. soda, 1 tsp. cinnamon, ¼ 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.  
Dee Granholm  
320 20th Ave.

**CARROT BARS**

Beat 4 eggs and mix the following in with them:  
2 tsp. soda  
2½ C. flour  
2 tsp. cinnamon  
½ C. chopped nuts  
1 tsp. salt  
2 C. sugar  
1½ C. Crisco  
2 small jars of baby food strained carrots  
Bake 30-35 minutes at 350 degrees.  
Frosting:  
1 (8 oz.) pkg. cream cheese  
½ C. oleo  
¾ C. powdered sugar  
Mix and spread over bars. This recipe has to be in a 10 x 15" pan.  
Mrs. Laurel Hansen  
152 1st Ave. S.

To reheat biscuits or rolls to the right temperature for the dinner table, put them in the top of a double boiler, cover with aluminum foil, and then place the lid on top. This will prevent the moisture which usually accumulates on the inside of the lid from dripping on the biscuits and making them soggy.

When defrosting a refrigerator, put several thicknesses of newspapers on the top shelf under the freezing unit.  
By doing this, the ice and water which spill over will be absorbed by the paper and kept off the rest of the contents in the refrigerator. Makes the clean-up job much quicker and less work.

**FROZEN LEMON DESSERT**

Mix 24 graham crackers, finely crushed, with ½ C. sugar; blend in ½ 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 ½ C. lemon juice and ½ 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 4 tsp. of lemon rind and 2 tsp. vanilla into egg mixture. Turn into pan over crumb crust. Freeze until firm. Cut into squares.  
Sandy Linn  
108 7th St.

**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 Tbsp. lemon rind, cool. Stir in lemon juice, 1 tsp. vanilla, 3 C. cottage cheese (sieved through colander). Fold in egg whites (beaten). Fold in 1 C. whipped cream (whipping cream).  
**GRAHAM CRACKER CRUST**  
2 Tbsp. melted butter  
1 Tbsp. sugar  
½ 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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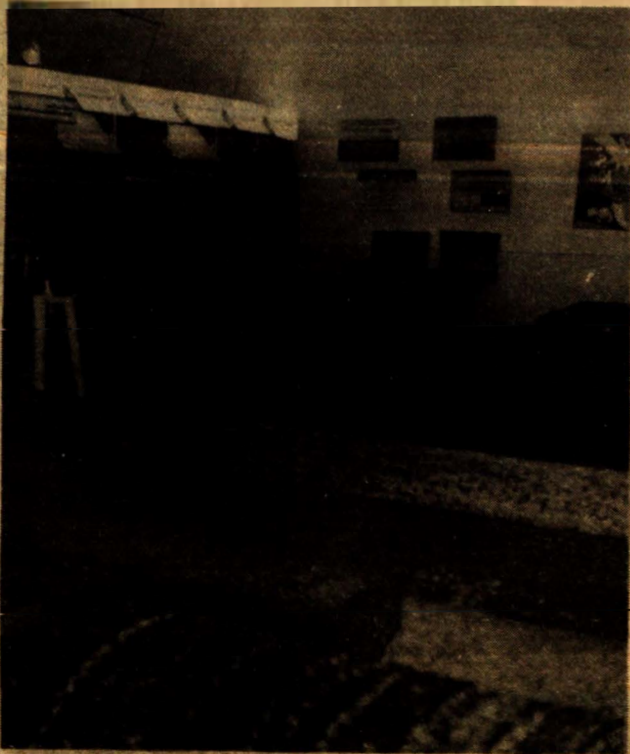
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