"Meatballs in Sour Cream Gravy" is the Grand Prize winning recipe for the 1974 Brookings Daily Register's Cookbook Contest. Ms. Nellie Patson, 1745 Garden Square, submitted the recipe.

Ms. Patson had once worked on a cookbook for her church and knew how hard recipes are to get. She just wanted to share her recipes and had completely forgotten about the prize. She thought it was a joke when notified about her prize but has begun to get used to the idea now.

The recipe originally came from Chatelaine, a Canadian magazine similar to Ladies' Home Journal. Ms. Patson has developed several variations of the recipe. She doesn't always add mushrooms. At other times she substitutes mushroom soup for part of the sour cream.

Ms. Patson likes to use the dish for entertaining. It can be prepared the day before or just an hour before the guests arrive. It can be used as an hors d'oeuvre as well as a main dish, and freezes well.

A Canadian citizen, Ms. Patson has her PhD. and is currently serving as the head of the Textiles, Clothing, and Interior Design Dept. at SDSU. She has spent 16 years off and on in the US going to school and teaching. She arrived in Brookings last year after spending two years teaching in Canada.

MEAT BALLS IN SOUR CREAM GRAVY

Meat Balls:
1½ lbs ground beef (chuck)
2 tsp. salt
¼ tsp. pepper
¼ tsp. garlic powder
¾ c. fine bread crumbs
1 tbsp butter for browning meat balls
1 c. sour cream
Gravy:
¼ c. sour cream
Gravy:
½ tsp. garlic powder
½ tsp. sugar
2 tsp. dried dill
Mix thoroughly all ingredients for the meat balls. Mixture will be quite soft but it will hold its shape. Shape into small meat balls. Brown meat balls quickly in butter. If fat accumulates in skillet, pour it off. Transfer meat balls to a baking dish or pan and place in a very slow oven, 275 degrees for about 10 minutes. To

the skillet add 1 cup sour cream seasoned with garlic powder, sugar and dill. Heat, stirring until just bubbly. Pour any juices from the baking dish into the skillet and blend in. Serve meat balls topped with sour cream gravy. Garnish with paprika and parsley. Very nice when served with rice.

Serves 6.

Nellie Patson
1745 Garden Square
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PARTY COFFEE CAKE

Two-thirds c. milk, scalded and cooled to lukewarm

1 Tbsp. sugar
1 pkg yeast
1 c. butter (oleo is fine)
2/3 c. flour
3 beaten egg yolks
1 tsp. salt
Dissolve sugar and yeast in cooled milk. Prepare flour and butter as for pie crust. Add yolks to egg mixture. Mix well. Make dough the night before or quite awhile before as it gets flakier. Place in refrigerator. Divide the dough in two parts. Then flatten dough in rectangular shape; put on greased cookie sheet, spread butter down the middle, then the filling, using either cherry, apricot or pineapple filling. Slit sides an inch apart and fold toward middle, then one side to other side. Bake 30-40 min. or until golden brown. Frost with powdered sugar.

Mrs. Melvina Lind Volga

Refigerator Rolls

2 pkg. active dry or compressed yeast
1/2 c. sugar
2 tsp. salt
2 c. milk
1/4 c. melted butter
Mix all ingredients and make into buttermilk rolls. Let rise overnight. You can also let rise 2 hours in refrigerator. Bake about 25 minutes.

Mrs. Melvina Lind Volga

Pineapple Zucchini Bread

3 eggs
2 c. sugar
2 Tbsp. vanilla
1 c. oil
1 tsp. baking powder
1 tsp. soda
1/2 c. brown sugar
1 tsp. cinnamon
1 c. flour
1 c. grated zucchinis
1/4 c. chopped pecans
1/2 tsp. baking soda
1 tsp. grated orange rind
1/2 tsp. salt
1/2 lb. grated cheddar cheese, finely grated
Combine all ingredients except the cheese in a blender container. Blend until smooth. Grease a 9×5 loaf pan. Bake 1 hour to 1 hour 15 minutes at 350.

Mrs. Charles Lakenes

Lake Benton, Minn.

Easy Cold Water Bread

Beat with mixer:
6 c. flour
2 Tbsp. salt
1/2 c. sugar
One-third c. shortening
Add:
5 c. cold water
2 Tbsp. dry yeast softened in 1/4 c. warm water
Beat with mixer until very smooth. Remove from mixer. Add remaining 7 3/4 c. flour. Do not let rise. Place in a greased loaf pan and let rise 1 hour.

Mrs. Raymond Strom
Minneapolis, Minn.

Pumpkin Bread

Mix together:
3 c. sugar
1 c. oil
4 eggs
1 Tbsp. brown sugar
Sift together:
3 and one-third c. flour
3 Tbsp. soda
1 tsp. each—cinnamon, nutmeg, cloves, salt
Add:
1/4 c. milk, alternately with 1 large can of pumpkin pie filling (No. 21/2 cans). Add 1/2 c. chopped dates and 1 c. chopped nuts, walnuts or pecans. Pour mixture in 3 well-greased bread pans. Bake 1 hour and 15 min. at 350. As soon as bread comes out of oven, put into 3 large pieces of aluminum foil and wrap. (This steams the bread.) Spread with butter or cream cheese.

Denise Vaudrey
Elkton, SD

DATE APPETIZERS
1/4 to 1/2 c. brown sugar
1/4 c. water
One-third c. lemon juice
4 Tbsp. prepared mustard
1 tsp. or more onion salt
1/2 tsp. worcestershire sauce
1/2 tsp. sugar
1/2 tsp. cayenne
1 pkg. dry yeast
1 Tbsp. grated orange rind
1 tsp. cinnamon
1 1/2 tsp. sugar
8 oz. cream cheese, finely grated
Combine all ingredients except dates in a saucepan and bring to a boil; reduce heat and simmer 5 min. Place dates in a pyrex bowl. Add dates and cream cheese. Mix and refrigerate. Serve as appetizers.

Mrs. C. A. Kinney

Brookings, SD

Small Date Loaves

2 c. dates, chopped
2 c. water
2 tsp. soda
Bring to a boil until it foams. Cool. Beat 2 eggs, 1/2 c. sugar, 4 Tbsp. cream cheese, dates over dates—cover and refrigerate overnight. Bake 1 hour at 350 in No. 310 size vegetable cans. Grease cans well as this recipe contains no shortening. Fill cans about 1/2 full. Makes 5 loaves.

Mrs. David Kenton

Lyle, MN

CHEESE BALL

8 oz. softened cream cheese
1/2 lb. cheddar cheese, finely grated
2 Tbsp. cheese
1 tsp. prepared mustard
1/2 tsp. or more onion salt
1 smal can of ham
1 tsp. worcestershire sauce
Mix all ingredients and make into a ball. Roll in parsley flakes. Serve with assorted crackers.

Mrs. Harris Ragen

Hendrick's, Minn.
ICE BOX MUFFINS
2 c. boiling water
2 c. Nabisco 100 percent Bran
Pour hot water over Bran and let soak.
1 heaping c. Crisco
3 c. sugar
4 eggs beaten
1 qt. buttermilk
5 c. flour
5 Tbsp. soda
1 Tbsp. muffin mix
4 c. All-bran
Pour hot water over 100 percent Bran. Cream shortening and sugar and add beaten eggs, buttermilk and 100 percent Bran soaked. Sift flour, soda and salt. Add 1 qt. water until smooth. Let stand until ingredients are moistened. Bake in greased muffin tins for about 20 min. This may be put in 4-qt. jars and stored in refrigerator. Bake as wanted. Will keep six weeks. One quart makes 48 muffins.
Deanna Boone 618 16th Ave.

VEGETABLE BREAD
1 pkg. dry or compressed yeast
1 c. buttermilk
1 c. water (approximately 8 c.) to sponge; first beating well with mixture. Add yeast. Mix -a

APPLESAUCE-OATMEAL MUFFINS
1/4 c. olox
1/4 c. brown sugar
1/4 c. flour
1/4 tsp. cinnamon
1/4 tsp. baking powder
1/4 tsp. soda
1/4 tsp. salt
1/4 c. applesauce
1/4 c. raisins
1 c. oatmeal
1 c. milk
Cream olox, sugar and egg. Mix next 5 ingredients and add alternately with applesauce to creamed mixture. Bake 350 for 45 min. Marian Voelker 1318 Derald Dr.

DARK BREAD (OATMEAL)
In a bowl, combine a heaping c. of oatmeal (regular or old-fashioned) and 1 c. dry milk. Stir in 1 medium dark molasses, and 4 Tbsp. shortening. Pour 1 pint boiling water over all and let cool. Add 1 c. cake of yeast dissolved in one-third c. warm water. Then add 1 1/2 c. flour and knead thoroughiy. Let rise until double in bulk. Then knead again, divide and form into 2 loaves. Bake at 375 for 45 min.
Mrs. Laurence Howell 110 9th Ave.

BUTTERMILK BREAD
2 c. flour
1 tbsp. salt
1 tsp. baking powder
2 c. buttermilk
1 c. sugar
1/2 c. melted butter
1 c. sugar
1 c. molasses
2 c. sugar
1/4 c. soda
1/2 tsp. salt
2 tsp. buttermilk
1 c. brown sugar
1/2 c. sugar
3/4 c. shortening
1/4 c. buttermilk
1 1/2 c. flour
1/2 c. sugar
1 Tbsp. cinnamon
Frosting:
1 1/2 c. sifted confectioner's sugar
1 tsp. orange rind
4 c. orange juice
Frost with a little practive and it makes a very pretty bread.

BROWN BREAD
Cook 1 c. sugar in 1 1/2 c. water for 5 min. Cool. Cream 2 c. shortening, 1 c. sugar, 1 egg, 2 Tbsp. melted butter, 2 c. flour, 1/2 tsp. salt. Add nuts if desired. Vanilla. Makes 2 loaves of bread. Bake 330, for 1 hour.
Mrs. Phyllis Lakman 513 Front St.

GREENHOUSES

FLORAL ARRANGEMENTS

THE BROOKINGS (S.D.) REGISTER, FRIDAY, OCTOBER 18, 1974-
FLOOR ARRANGEMENTS

FREE DELIVERY IN THE CITY

TWO LOCATIONS

DOWNTOWN - VILLAGE EMPORIUM
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629-5570 BROOKINGS

CINNAMON SWIRL ORANGE BREAD
1 pkg. yeast
1/4 c. warm water
1/4 c. melted butter
1 c. sugar
1/4 c. shortening
1 1/2 c. sugar
1 tsp. salt
1 Tbsp. orange juice
1 1/2 c. flour
1 Tbsp. cinnamon
Frosting:
1 1/2 c. sifted confectioner's sugar
1 tsp. orange rind
4 c. orange juice
Frost with a little practice and it makes a very pretty bread.

SUSHI

BRAN MUFFINS
2 c. boiling water
2 c. Nabisco 100 percent Bran
1 c. vegetable shortening
3 c. white sugar
4 eggs
1 qt. buttermilk
5 c. flour
1 tsp. salt
1 Tbsp. soda
4 c. Kellogg's All Bran
Pour boiling water over Nabisco Bran and let stand. Cream shortening with sugar in very large bowl. Add eggs an buttermilk and mix thoroughly. Make first mixture. Add flour, soda, salt and All-Bran. This batter will make 10-12 don muffins and may be made all at one time, or the batter may be kept in a covered container in the refrigerator for 6 weeks and then baked whenever wanting fresh muffins, just stir better well before each use. Bake in greased muffin tins or in cupcake papers, filling 3/4 full. Bake at 400 for 15 min.

DELORES RIECK 548 17th St.

GRAPE NUT BREAD
1 and one-third c. scalded milk
Two-thirds c. cup-grape nuts
1 1/4 c. sugar
2 c. flour
1/2 tsp. salt
2 c. buttermilk
1 c. sugar
1 1/2 c. flour
1 c. sugar
1/2 c. melted butter
1 c. sugar
1 c. mashed potatoes
2 Tbsp. shortening
1 c. sugar
1/2 c. sugar
1 c. sugar
1 c. flour
1 c. buttermilk
1 c. sugar
1 Tbsp. salt
1 c. brown sugar
1/2 c. sugar
2 c. yellow sugar

STRAWBERRY BREAD
Sift together in a mixing bowl:
3 c. flour
2 tsp. baking powder
1 tsp. soda
1 tsp. salt
Add:
2 c. sugar
2 c. crushed strawberries (fresh or frozen)
1 c. shortening
Mix well. Bake in two round pans at 350 for 1 hour.

Mrs. Richard Sunde 513 Front St.

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FLOWERS FOR ALL OCCASIONS

FREE DELIVERY IN THE CITY
RAISIN BREAD MUFFINS
1 (15 oz.) box Raisin bran
1 c. melted shortening or oil
Mix together and add:
4 eggs
1 qt. buttermilk
5 c. flour
5 tsp. soda
2 tsp. salt
Mix up ahead and use as a convenience food. Cover and refrigerate up to 9 weeks. I store this in the large tupperware bowl.
Just before serving, place small amount in greased muffin tins.

FRIED CINNAMON ROLLS
1 cake yeast
1/4 c. lukewarm water
1/4 c. milk
1/4 c. sugar
1 beaten egg
1 tsp. salt
1/4 c. soft shortening
3% c. flour
Soak yeast in warm water and milk 5 min. Add egg, sugar, salt and shortening, then flour. Roll out in a rectangle. Spread with cinnamon. Roll up like a jelly roll and seal edges with milk. Cut in strips 5” wide. Put filling in between, roll up. Cut in half, spread with powdered sugar, cinnamon, oleo and shortening, then flour. Roll thin. Place on floured board and roll thin.

HOLIDAY SAGE BREAD
1 c. milk
3 Tbsp. sugar
1 Tbsp. salt
1 Tbsp. instant minced onion
2 Tbsp. butter or margarine
2 envelopes active dry yeast or 2 cakes compressed yeast
1 c. very warm water
4-1/4 c. flour
2 tsp. leaf sage, crumbled
1. Scald milk with sugar, salt, instant onion, and margarine; cool to lukewarm.
2. Sprinkle yeast into warm water. Let raise one hour. Bake one hour. Add 3 c. flour with 1 tsp. salt, 2 Tbsp. lard and oleomargarine. Mix with spoon until you can knead it on a bread board. Let raise 3 times. Make into loaf bread or a pan of biscuits.

BREAD OR BISCUITS
Place in bowl:
1 1/2 c. warm water
2 tsp. dry yeast
1 c. flour
3 tsp. sugar
Let raise. Add 3 c. flour with 1 tsp. salt. 2 Tbsp. lard and oleomargarine. Mix with spoon until you can knead it on a bread board. Let raise 3 times. Make into loaf bread or a pan of biscuits.

WINERBROD (DANISH PASTRY)
3 cakes compressed yeast
1 tsp. salt
3 Tbsp. sugar
1 c. butter
2 c. milk
2 eggs
5-1/4 c. flour
Filling:
1/4 c. sugar
1/4 c. butter
1 tsp. almond extract
1/4 c. nuts
1/2 c. nuts
2 lb. dates, apricots, or prunes

HAMBURGER SOUP
1 lb. ground beef
1 1/4 c. onions
1/2 c. celery
2 c. diced potatoes
2 c. canned tomatoes
1/4 c. diced carrots
2 tsp. salt
1/2 tsp. pepper
1/4 c. rice

GORDY’S BISCUIT SPECIAL
1 lb. sharp cheddar cheese, grated
1 lb. hot pork sausage
1/2-3 cups bisquick
Mix grated cheese and sausage with hands. Add bisquick gradually. Roll in little balls and place on cookie sheet. Bake at 400 in middle of oven for 15 minutes. Also good when made into larger biscuit-size balls and served for breakfast!

Combine 2 c. boiling water with shredded wheat. Cream shortening and sugar; add eggs, then rest of ingredients. Refrigerate overnight before using; can be refrigerated up to 3 months. Bake small amounts as needed. Bake at 400 for 15 min. Walnuts can be added if you wish.
BOSTON BROWN BREAD

Bring to a boil and cook 15 min., cool:
2 Tbsp. molasses
2 c. molasses
2 c. water
Mix in:
1 egg
1 1/2 c. flour
1/2 tsp. salt
1/2 tsp. pepper
Put in loaf pan. Bake 300 for 1 hour. Cool.
Mrs. Richard R. Shaver
119 6th Ave. S.

QUICK ROLLS

2 pkgs. dry yeast
1 1/4 c. warm water
2 c. sifted flour
1/2 tsp. salt

Mrs. Ronald Larkin
Aurora, S.D.

CARROT LOAF

2-1/2 thirds of a cake oil
1 c. white sugar
2 eggs, slightly beaten
1/4 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 c. salt
4 c. nuts
1 c. raw shredded carrots
1/4 c. moist raisins
Add all ingredients. Add carrots, nuts and raisins. Put in greased loaf pan. Bake 350 about an hour. I like to put the dough in 4 well greased soup cans. Bake about 40 min.

Mrs. John L. Wiersma
Brookings

SHERRY WINE SOUP

4 c. chicken broth
4 eggs
1 c. water
1/4 c. dry sherry wine
1 Tbsp. fresh lemon juice
2 Tbsp. flour
salt and pepper
In a sauce pan, bring broth to a boil. Remove from heat. Beat eggs, wine, lemon juice and flour together; add slowly to broth, stirring constantly. Return to heat. Heat until hot, but not boiling, stirring constantly. Correct seasoning. Ladle into bowls; fold in a few croutons on top, add a dash of fresh chopped parsley, or sprinkle parmesan cheese on top. Makes 6 servings.

Very good appetizer.

Minnie C. Evansoff
RR 4, Sunset Road, Brookings

26 DAY MUFFINS

1 c. sugar
1/2 c. sugar
1/2 c. cream
4 eggs, beaten
4 shelled wheat biscuits
4 lb. raisins
1 tsp. salt
1 c. boiling water (pour over raisins and biscuits; let cool).
1 qt. buttermilk to which 1/2 tsp. soda has been added
4 c. All-Bran
1/2 c. sugar
Stir and mix all ingredients. Bake 400 for 20 min. in greased muffin pan. Delicious with slice of cheese on top to accompany spaghetti dinner. Will keep 30 days if refrigerated (mix).

Mrs. David D. Walgenbach
RR 4, Brookings

RAW APPLE MUFFINS

2 c. flour
1/2 c. sugar
4 tsp. baking powder
1/2 tsp. salt
1 c. milk
4 Tbsp. melted butter
1 c. finely chopped apples
1/2 c. sugar
1/2 c. milk
1/2 c. chopped walnuts

Mrs. Meloy McKee
Arco, Minn.

30 EGG NOODLES

1-1/2 lb. dried egg noodles
2 c. flour
1/2 tsp. salt

Mme. Catherine \(\text{S.} \) D. (S.D.) Register, Friday, October 11, 1974—7

HOME MADE TOMATO SOUP

7 qt. tomato juice
3 large onions
3 stalks celery
7 bay leaves
3 sprigs parsley
3 tbsp. paprika
4 Tbsp. butter
1/2 c. water
1/2 c. chopped onion
1 tsp. dried or fresh parsley
1/2 lb. smoked ham (large slice)
3 medium carrots
1 c. noodles
Replace all ingredients except for noodles in large saucepan and simmer about hour. Add hot water and noodles 10 min. before serving. Serves 6.

Mrs. Paulette Hessch
215 6th Ave. S.

FRESH PEA SOUP

1 large ear of corn, husk on
1 large onion
4 cloves garlic
2 c. sugar
1 1/2 c. sugar
1 1/2 c. sugar
1 1/2 c. sugar
1 1/2 c. sugar
1 1/2 c. sugar
1 1/2 c. sugar
1 1/2 c. sugar
1 tsp. vanilla
1 tsp. almond extract

Mrs. August Mueller
Elkton, S.D.

LAURA'S SANDWICH

Slice a piece of bread in halves. Butter one half. Apply peanut butter generously over the butter. Lay on a thin slice of kosher dill pickle cut lengthwise. Cover this with all the chili you can get to stay on. Cap with other half of bread.

SOUR CREAM DRESSING

1 c. sour cream
1/2 c. cream
1 tsp. salt
1/2 tsp. sugar
1/2 tsp. pepper
1/2 tsp. nutmeg
1/2 tsp. paprika
1/2 tsp. dry mustard
1/2 c. milk
1/2 c. sugar
1/2 c. nuts
1/2 c. raisins
1/2 c. flour
1/2 c. fat
1/2 c. jam

The Brookings (S.D.) Register, Friday, October 14, 1974—7

Soopooe Doopee

Cinnamon Rolls

1 c. warm milk
2 pkgs. dry yeast
Treesugar
1 1/2 c. sugar
1 tsp. salt
2 eggs
1/2 c. lard or oleo melted
Let milk, yeast and sugar stand for a few min.

Mavis Olson
Sioux Falls, S.D.
RYE BREAD
2 c. warm milk
2 Tbsp. yeast
¼ c. blackstrap molasses
¼ c. honey
1 Tbsp. salt
¼ tsp. whole anise seed (mashed)
¼ Tsp. whole fennel (mashed)
One-third c. soy grits
One-third c. sesame seed
One-third c. cooking oil
1 c. flour
3 eggs
6¾ c. white flour (about)

Beat eggs slightly and add milk.

Lightly and beat well. Set aside to rise until double in bulk.

Add softened shortening and syrup, sugar and salt, mixing well. Knead on floured board for about 5 min. Grease surface lightly and put in bowl to rise until doubled. Knead down and shape into 4 loaves. Bake in 400 oven for 15 min.; 350 for 45 min.

Mrs. Emma Morrison
414 6th St.

HONEY (OR MOLASSES) WHOLE WHEAT BREAD
1 c. scalded milk
⅓ c. honey (or molasses)
1 Tbsp. salt

Combine:
1 tsp. soda
¼ c. corn syrup
¼ c. molasses
¼ c. shortening
1 tsp. salt
8 c. rye flour

Soften yeast in ¼ c. warm water in a large bowl. Add sugar, remainder of lukewarm water and milk cooled to lukewarm. Add white flour and beat well. Set aside to rise until double in bulk. Add softened shortening and syrup, sugar and salt, mixing well. Knead on floured board for about 5 min. Grease surface lightly and put in bowl to rise until doubled. Knead down and shape into 4 loaves. Bake in a greased bowl, cover and let rise until doubled. In a large bowl, beat eggs cooled to lukewarm. Add yeast to warm and set aside to rise until double in bulk.

Mrs. H.H. DeLong
412 12th Ave.

WHOLE WHEAT BREAD
2 Tbsp. dry yeast
1 tsp. sugar
¼ c. warm water

Soften yeast in warm sugar water. Knead until dough is just smooth and add flour, stir well, and add yeast. Beat well and add flour until dough is just smooth. Soften yeast in warm sugar water. Knead until dough is just smooth. Add dry yeast and 1 tsp of salt. Beat well. Stir in flour.

Mrs. Jim Greene
638 8th St.

SOURDOUGH BREAD
1 c. flour
1 c. sugar
4 tsp. baking powder
2 tsp. salt
1 egg, slightly beaten
¼ c. melted shortening
1¼ c. milk
1 tsp. vanilla
1½ c. chocolate chips

Sift together into a bowl the flour with sugar, powder, salt, and chocolate chips. Beaten egg is added. Beat well. Pour into greased loaf pan and let stand 20 min. before baking. Bake 45 min. to 1 hour at 350.

Mrs. N.F. Koeger
102 28th St.

RAISIN NUT BREAD
3 c. flour
1 c. sugar
¾ c. sugar
5 tsp. baking powder
1 tsp. salt
6 Tbsp. melted butter
2 eggs
1½ c. milk
½ c. chocolate chips
1 c. raisins

Mix the dry ingredients together, add the nuts and raisins. Mix liquid with dry ingredients. Add melted butter. Beat well. Pour into greased loaf pan and let stand 20 min. before baking. Bake 45 min. to 1 hour at 350.

Mrs. Caryl Kepp
1901 Orchard Dr.

WALNUT BREAD STREUSEL
3 c. flour
1 c. sugar
4 tsp. baking powder
2 tsp. salt
1 egg, slightly beaten
¼ c. melted shortening
1¼ c. milk
1 tsp. vanilla
1½ c. chocolate chips

Sift together into a bowl the flour with sugar, powder, salt, and chocolate chips. Beaten egg is added. Beat well. Pour into greased loaf pan. Bake at 350 for 30 min.

Mrs. G.E. Gauthier
718 8th Ave.

APPLESAUCE BREAD
¼ c. shortening
1 c. white sugar
2 eggs, well beaten
¼ c. flour
1 tsp. salt
1 tsp baking powder
¼ tsp. cinnamon
¼ tsp. nutmeg
1 c. applesauce

Beat applesauce and sugar. Add eggs, then all other ingredients. Bake in greased loaf pan.

Mrs. V.E. Newman
309 St. B

WALNUT BREAD STREUSEL
3 c. flour
1 c. sugar
4 tsp. baking powder
2 tsp. salt
1 egg, slightly beaten
¼ c. melted shortening
1¼ c. milk
1 tsp. vanilla
1½ c. chocolate chips

Sift together into a bowl the flour with sugar, powder, salt, and chocolate chips. Beaten egg is added. Beat well. Pour into greased loaf pan. Bake at 350 for 30 min.

Mrs. G.E. Gauthier
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309 St. B

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Mrs. G.E. Gauthier
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Mrs. V.E. Newman
309 St. B

WALNUT BREAD STREUSEL
3 c. flour
1 c. sugar
4 tsp. baking powder
2 tsp. salt
1 egg, slightly beaten
¼ c. melted shortening
1¼ c. milk
1 tsp. vanilla
1½ c. chocolate chips

Sift together into a bowl the flour with sugar, powder, salt, and chocolate chips. Beaten egg is added. Beat well. Pour into greased loaf pan. Bake at 350 for 30 min.

Mrs. G.E. Gauthier
718 8th Ave.

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1 tsp. salt
1 tsp baking powder
¼ tsp. cinnamon
¼ tsp. nutmeg
1 c. applesauce

Beat applesauce and sugar. Add eggs, then all other ingredients. Bake in greased loaf pan.

Mrs. V.E. Newman
309 St. B

WALNUT BREAD STREUSEL
3 c. flour
1 c. sugar
4 tsp. baking powder
2 tsp. salt
1 egg, slightly beaten
¼ c. melted shortening
1¼ c. milk
1 tsp. vanilla
1½ c. chocolate chips

Sift together into a bowl the flour with sugar, powder, salt, and chocolate chips. Beaten egg is added. Beat well. Pour into greased loaf pan. Bake at 350 for 30 min.

Mrs. G.E. Gauthier
718 8th Ave.

APPLESAUCE BREAD
¼ c. shortening
1 c. white sugar
2 eggs, well beaten
¼ c. flour
1 tsp. salt
1 tsp baking powder
¼ tsp. cinnamon
¼ tsp. nutmeg
1 c. applesauce

Beat applesauce and sugar. Add eggs, then all other ingredients. Bake in greased loaf pan.

Mrs. V.E. Newman
309 St. B

WALNUT BREAD STREUSEL
3 c. flour
1 c. sugar
4 tsp. baking powder
2 tsp. salt
1 egg, slightly beaten
¼ c. melted shortening
1¼ c. milk
1 tsp. vanilla
1½ c. chocolate chips

Sift together into a bowl the flour with sugar, powder, salt, and chocolate chips. Beaten egg is added. Beat well. Pour into greased loaf pan. Bake at 350 for 30 min.

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718 8th Ave.

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1½ c. chocolate chips

Sift together into a bowl the flour with sugar, powder, salt, and chocolate chips. Beaten egg is added. Beat well. Pour into greased loaf pan. Bake at 350 for 30 min.

Mrs. G.E. Gauthier
718 8th Ave.
Salads, Vegetables

A self-developed recipe is the winner in the Salads and Vegetable Category. Mrs. Robert Vertrees, 1818 Owlim St. developed her “Mushroom Thing” with the help of her mother in Massachusetts. She recommends it as a good substitute for stuffing for those who don’t like it.

HONORABLE MENTION

BLUEBERRY SALAD
1 pkg. (6 oz.) raspberry jello
2 c. boiling water, 10 ice cubes
1 can (21 oz.) blueberry pie filling
1 can (20 oz.) crushed pineapple, undrained
1 pkg. (8 oz.) cream cheese, softened
½ c. walnuts
In medium bowl, combine jello and boiling water, stirring until dissolved. Add ice cubes and stir until melted. Then add pineapple, blueberry pie filling, (reserving some blueberry juice to color cream cheese) and nuts. Put ½ cup of mixture in a 9x13” cake pan to gel. When soft, spread with cream cheese, then cover with other half of jello mixture. Chill until firm.

LESENE SCHWARTZ
Lake Benton, Minn.

VEGETABLE CASSEROLE
1 pkg. frozen broccoli
1 pkg. frozen corn
1 pkg. frozen asparagus
2 cans mushroom soup
Place vegetable in casserole, put soup on next then cheese. Bake 30 minutes at 350.

MRS. C. RAY JOHNSON
28th St.

CORN MEAL DUMPLINGS
1 Heavy pan or Dutch oven
6 large baking potatoes (peel)
1/2 c. chowed celery
1/2 c. chowed green pepper
1/2 c. sliced green onions
2 Tbsp. catsup
3 cans water
3 tomatoes peeled and quartered
1/2 c. white sugar
1/4 c. brown sugar
1/2 tsp. salt
1/2 tsp. pepper
1-1/2 c. sliced cucumbers
1/2 c. sliced celery
1/2 c. sliced green pepper
1 large bunch green onions
1 c. grated cheddar cheese
1/2 c. green onion juice
1/2 c. cream cheese
1/2 c. sour cream
1/2 tsp. garlic powder
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. dry mustard
1/4 tsp. paprika
2 c. boiling water
In heavy pan or Dutch oven, place potatoes and cut into 1” cubes. Cover and bake for 40 minutes. Place vegetable in casserole, add cream cheese, then cover with softened cream cheese and bake for 30 minutes. Then add bowls of vegetables, (chopped and cooked, and any desired seasonings or dressings.) Add the following ingredients in order: Crushed blueberries and salt, and pepper. Mix lightly and spread top with remaining cheese. Then spread on bread crumbs and top with a little butter. Bake at 375 for 40 minutes or until potatoes are lightly browned. Serves 6 generously.

MRS. ROBERT VERTREES
1816 Owlim St.

MUSHROOM THING
1 can mushroom soup
1/4 lb. fresh mushrooms, coarsely diced
1 Tbsp. margarine
6 slices bacon, buttered and cut into 1” cubes
1/4 c. milk
1/4 c. choped onion
1/4 c. chopped celery
1/4 c. chopped green pepper
Mayonnaise enough to hold food together
1/4 tsp. salt
1/4 tsp. pepper
2 eggs, slightly beaten
SAUTE mushrooms slightly in butter. Put half of buttered bread cubes in bottom of buttered casserole. Combine mushrooms and other vegetables, mayonnaise, and seasonings. Pour and spread over bread cubes on top. Now add eggs beaten with milk. Refrigerate an hour or longer, the day before. Add a can of undiluted mushroom soup over the top and 2 more slices of bacon. Add top. Bake about 1 hour at 325.

SERVES 6 generously.

THE BROOKINGS (S.D.) REGISTER, Friday, October 18, 1957

FRUIT SALAD
1 large can of pineapple (crushed or tidbits)
2 oranges (peeled and diced)
2 apples (peeled and diced)
2 bananas
1 pt. orange sherbet
4 c. pineapple tidbits (drained)
1 c. flake coconut (opt.)
3 mandarines in oranges (drained)
Add water to jello. Stir well, add orange juice. Chill until mixture begins to thicken. Add sour cream and cooked sherbert. Beaten until thick and foamy. Add pineapple and orange slices. Sprinkle coconut on top of gelatin after it is placed in a 9x13 pan or mold.

MRS. JAMES M. MARTIN
1812 Derrild Dr.

CALICO BEANS
4-6 slices bacon cut into pieces
1/2 lb. ground beef
1/4 c. chopped onion
1/4 c. brown sugar
1 c. catsup
2 Tbsp. vinegar
1 Tbsp. mustard
1 tsp. salt
1/4 tsp. garlic salt
1 can red kidney beans
1 large can pork and beans
Brown and cut pieces of bacon, ground beef and chopped onion. Add remaining ingredients and mix. Bake in 350 for 1½ hours or 350 for 1 hour. Makes large casserole and tastes better next day.

MRS. VERNON FAU
2108 Owlim St.

SHELLS
Take one small box shell macaroni. Cook till done. Drain. Put in small baking dish with cover. Add 11/4 c. butter, melted, 1/4 c. sugar and cinnamon to make quite brown. Bake this in oven 350 for an hour or so, stirring often. Don’t let it get too dry. Children like these especially.

MRS. CARL JENSEN
Aurora, S.D.
REAL BAKED POTATOES
Red potatoe potatoes - 60 penny tail lengthwise through each one, leaving the tail. Chop in, and, 1/2 c. chopped nuts. Top with
chopped and cut a patch of - skin off side of potato about as big as a nickle. This patch lets off white potatoe when it
starchs and mayonnaise, spread atop croutons and the cheese. Spoon into baking dish. Sprinkle with remaining croutons and cheese.

TOFU BREAD
1 1/2 lb. can of tofu
2 c. mayonnaise
1 c. chopped onion
1 t. salt
1/2 tsp. pepper

Cut in squares and serve. Can be served cold or hot. Makes 12 servings.

FROZEN SLAW
Chop or shred 1 medium cabbage. Sprinkle with 1 Tsp. of salt. Let stand 1 hour. Squeeze out moisture. Mix with 3 ribs celery
and 1 green pepper (chopped)
Mix:
1. c. white vinegar
1/2 c. c. sugar
1 tsp. salt
1 small cabbage
2 Tbsp. lemon juice
1/4 c. grated cheese

CABBAGE CASEROLE
1 medium cabbage, cut in small wedges
1 c. 2 can white onions, drained
1 c. cream of celery soup
1/4 c. soup milk
Combine. Heat to 450. Mix all ingredients except one of the croutons and the cheese. Spoon into baking dish. Sprinkle with remaining croutons and cheese. Bake 10-15 min. or until bubbly.

Serves 6.
Mrs. Paulette Heesch
214 1st Ave. S
Brookings, SD

ORANGE TAPIOC SALAD
Drain 1 can mandarin oranges and 1 can pineapple chunks. (1 can fruit cocktail may be substituted for one of the pineapple.)
Combine 1 pkg. orange tapioca pudding with 1 c. of the fruit juice and water. Cook. Add 2 Tbsp. whipped cream or dream whip which has been whipped, the orange gelatin in 1/2 c. boiling water; stir in pineapple. Let cool til partially set. Dissolve lemon gelatin. Stir in UNDRAINED pineapple. Whip 1/4 cup cream, fold into lemon mixture with 1 c. of tiny marshmallows. Spread atop croutons and the cheese. Chill until set.

Makes 12 servings.
Mrs. Ray Vander Wal
Volga, SD

GREEN MAGIC CASEROLE
1 lb. minimum salad
1/3 c. water
1/2 lb. souffle mix
1 c. mayonnaise
1 small pkg. cream cheese
1 c. mayonnaise
1/4 c. mayonnaise
1/2 c. cheese
1/2 c. small marshmallows
1/2 c. chopped nuts.

Chill until set.

Rebecca Lewis
Brookings

BROCCOLI CASEROLE
1 pkg. chopped broccoli
1 c. cream of chicken soup
1/2 c. cheese
1/2 c. water
1/2 c. milk
1/2 c. cheese
1/2 c. white sugar
1 1/2 c. cheese

Cook broccoli and add to other ingredients. Pour into caserole and bake at 350. Ten minutes at 400. Remove the fresh when defrosted and will keep for several months frozen.

Mrs. Linda Kaser
Hwy Asp. 1A RR 2

FROZEN CABBAGE BREAD
1 head cabbage
1 carrot
1 onion
1 1/2 c. cream
1/3 c. mayonnaise
1/2 c. water
1/2 c. sour cream
1/2 c. food
1/2 c. mayonnaise
1/2 c. grated cheddar cheese
1/2 c. chowed celery
1 pkg. mayonnaise
1 pkg. cream of celery

Mix:
1 c. chopped nuts
1 Tbsp. lemon juice
1/2 c. cheese

Add:
1/2 c. undrained pineapple chippins. Add 1/2 lb. cut broken nutmeats. Cooil til partially set. Dissolve raspberry gelatin in 1/2 c. boiling water; stir in raspberry filling. Add gelatin to heated juice. Beat the yolks of 4 eggs into the raspberry mixture. Add condensed milk and pour over first layer. Let set.

Dissolve orange gelatin in the 1 c. cold water. Add 1 1/2 lb. butternut squash, sliced and começ into a vinegar mixture. Mix:
1 medium carrot, grated
1/2 c. mayonnaise
1/2 c. sugar
1/2 c. chopped celery

Serves 12.
Mrs. William Flaskey
1326 2nd St.

PEPPERIDGE FARM AND SQUASH CASEROLE
2 lb. squash, sliced
1 stick butter or margarine
1 c. 1 large grated carrot
1 medium grated onion
1 can cream of chicken soup
1 can cream of celery soup
1 can cream of mushroom soup
1/2 c. chowed celery
1/2 c. white vinegar
1/2 c. grated cheddar cheese
1/2 c. chowed nuts

Add:
1/2 c. cream cheese
1/2 c. mayonnaise
1/2 c. sour cream
1/2 c. sugar
1/2 c. chowed nuts

Serves 12.
Mrs. Leon J. Wragle
1326 2nd St.

COOKS WITH ELECTRONIC EMERG
RUSHED FOR TIME? This Fantastic TAPPAN
Cooks Complete Meals in Minutes

COOKS WITH ELECTRONIC EMERG

YOU COOK ON PAN, PLATE, CHINA, SO THERE ARE NO POTS AND PANS TO SCRUB
CUTS YOUR TIME IN THE KITCHEN BY 75%
GOLDEN RASPBERRY SALAD
2 pkgs. golden gelatin
1 c. boiling water
1 c. lemon juice
3 c. raspberry preserves
4 oz. can condensed milk
Stir gelatin and water until
dissolved. Add raspberry
preserves. Pour into mold
and let set till firm.

APPLE SALAD
2 c. applesauce
1 c. sugar
1 teasp. cinnamon
1 tsp. salt
1 c. sliced celery
1 c. diced celery
Stir ingredients together.
Pour into mold and let set
until firm.

FRENCH APPLE SALAD
2 c. applesauce
1 c. sugar
1/2 tsp. salt
1/4 tsp. cinnamon
1 tsp. lemon juice
1/2 c. cream
1/2 c. nuts
Combine ingredients. Pour
into mold and let set until
firm.

JELLO SALAD
2 pkgs. any color
4 c. boiling water
1 c. sugar
1 c. vinegar
1 c. seeded and diced
cucumbers
1/2 c. mayonnaise
Mix ingredients together.
Pour into mold and let set
until firm.

BREAD SALAD
2 c. day-old bread
1 c. sugar
2 c. applesauce
1 c. milk
1/2 c. butter
1/2 c. brown sugar
1/4 tsp. salt
1 tsp. cinnamon
Mix ingredients together.
Pour into mold and let set
until firm.

NO MIX JELLO SALAD
2 pkgs. any color
1 c. boiling water
1 c. sugar
1 c. vinegar
1/2 c. mayonnaise
Mix ingredients together.
Pour into mold and let set
until firm.

DESSERT SALAD
1 1-lb. can pineapple chunks
1 1-lb. can mandarin oranges
1 8-oz. can crushed pineapples
4 oz. cream cheese
1 box vanilla flavor jello
Mix all ingredients together.
Pour into mold and let set
until firm.
**Dessert**

A purple-ribbon-prize-winning dessert has done it again! Mrs. Joel Sterud entered her "Pineapple-Carrot Bundt Cake" in the Register's Cookbook Contest and won the Dessert Category. She served it for special occasions and describes it as so soft and delicious. Mrs. Sterud, R.R. 4, Brookings, is a 14-year 4-H leader.

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**PINEAPPLE-CARROT BUNDT CAKE**

3 c. sifted cake flour  
2 c. sugar  
2 tsp. cinnamon  
1 cup (2 oz.) dark molasses  
1 1/2 tsp. baking powder  
1 1/2 c. crushed pineapple  
1 1/2 c. grated carrots, loosely packed  
3 eggs, beaten  
1 1/2 c. salad oil  
2 tsp. vanilla  
1 1/4 c. finely chopped nuts  
Mix together dry ingredients.  
Drain pineapple, reserved syrup. Add syrup to dry ingredients. Add eggs, oil and vanilla. Beat with electric mixer for 3 min. Stir in pineapple, carrots and nuts. Pour in greased and lightly floured bundt pan. Bake at 350 F. 10 min. pan before unrolling.  

The cake can then be iced. Mrs. Sterud also suggests just sprinkling the cake with powdered sugar.

**CURRENT-NUT ICING**

4 c. powdered sugar  
8 oz. pkg. cream cheese  
¾ c. butter  
2 c. sugar  
1 c. water  
2 squares coconut  
Plump berries by soaking in hot water. Beat other ingredients well. Fold in berries and nuts.  

Mrs. Sterud

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**RASPBERRY DESSERT**

1 1/2 c. raspberry crumbles  
1/4 c. melted butter  
Mix together and spread in 8x8 pan.  

1 1/2 c. buttermilk  
1 1/2 c. sugar  
2 tsp. baking powder  
1 tsp. ground cinnamon  
1 c. nuts  
Remove from pan when cool. Bake at 325 for 50-55 min.  

Darla Patrick  
Hendrick's, Minn.

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**FROSTED DROP COOKIES**

1 c. sugar  
1 c. shortening  
1 egg, well beaten  
3/4 c. creamed or celebrating  
1 tsp. ginger  
1 tsp. cinnamon  
1/2 tsp. cloves (opt.)  
1 tsp salt  
1 c. hot water with 2 tsp. soda  
4 c. flour  
Drop and bake 40 min.  

Frost with powdered sugar, 3-4 Tbsp. butter and lemon juice to make it spreading consistency.  

Mrs. Ivan Havrevoeld

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**COFFEE CAKE**

1 pkg. yellow cake mix  
1 pkg. instant vanilla pudding  
1/2 c. melted butter  
1/2 c. sugar  
1/2 c. milk  
1 egg, well beaten  

Mix the above together in a large bowl.  

Mrs. Richard R. Reamer

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**PENNSYLVANIA BLACK CAKE**

2 1/4 c. light brown sugar (1 lb.)  
2 c. sifted flour  
1 1/2 c. milk  
1 tsp. baking soda  
1 tsp. salt  
1 tsp. ground cinnamon  
1 c. ground nuts  
Mix the above in a large bowl.  

Mrs. Richard R. Reamer

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**FROSTED DROPS**

1 c. sugar  
1 c. molasses  
1 tsp. baking soda  
1/4 tsp. salt  
1/2 tsp. vanilla  
Mix together and beat well for 5 min. Put on top of crumbs and cool.  

Mrs. Sady Massey

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**FROZEN TREATS**

1131 Ave. S  

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**COFFEE CAKE**

1 pkg. yellow cake mix  
1 pkg. instant vanilla pudding  
1/2 c. melted butter  
1/2 c. sugar  
1/2 c. milk  
1 egg, well beaten  

Mix the above together in a large bowl.  

Mrs. Richard R. Reamer
APPLE PIE IN A SACK
Slice enough apples to fill pie shell. Mix apples with ¾ c. sugar, 2 Tbsp. flour, cinnamon, dash of salt, and dash of nutmeg. Fill unbaked pie shell with apples. Cover with ¾ c. sugar, ½ c. flour, and ⅛ c. margarine until crumbly and pour over top. Put pie in browned pie shell; pack ends over twice and staple. Bake at 400 for 1 hour. Mrs. Lloyd Darrell
1416 Le Corsa Dr.

NUT STREUDEL
⅛ c. milk
1 yeast cake
⅛ lb. butter
3 eggs yolks
2¼ c. flour
Crumble yeast into warm milk, add sugar and let set few min. To soften butter, add egg yolks, yeast mixture, and then add flour. Knead well. Divide dough into 4 equal parts and wrap each tightly in saran and chill overnight.

APPLESAUCE CAKE
1 c. shortening
4 eggs
3 c. all-purpose flour
1 c. water
1 tsp. cinnamon
1 tsp. allspice
1 c. applesauce
top dressing:
1 c. sugar
1 c. baking powder
2 tsp. salt
1 c. sugar
1 tsp. baking powder
2 tsp. salt
3 c. whipped cream

CREAM SHORTENING, sugar and eggs together. Add applesauce. Dissolve soda in warm water and add with the other dry ingredients. Bake in 350 oven for 30 min. Mrs. Bill Jones
Aurora, SD

LAZY DAY PUMPKIN PIE
Make a crust of:
1 c. flour
⅛ c. rolled oats
⅛ c. brown sugar
Press into a 9×13" pan. Bake at 350 for 15 min. Mix together for filling:
1 lb. can of pumpkin (2 c.)
13-oz. can evaporated milk
2 eggs, slightly beaten
⅛ c. sugar
½ tsp. salt
1 tsp. pumpkin pie spice
1 tsp. cream of tartar
1 tsp. sugar
Cream sugar, oil, and butter until light and fluffy. Sift together dry ingredients. Add eggs and vanilla to creamed mixture. Add dry ingredients and mix well. Roll in small balls and place on ungreased pie shell. Preheat oven to 350 and bake 20 min. Pare off the outer crust and return in oven for 15 min. More. Serve with whipped cream.

NO-ROLL SUGAR COOKIES
1 c. sugar
1 c. flour
Combine sugar and let set few min. To make the filling of these cookies, add sugar and pepper until light and fluffy. Sprinkle over hot filling.

RASPBERRY PIE
3 eggs
¾ c. brown sugar
⅛ c. flour
⅛ c. water
1 tsp. vanilla
⅛ c. sugar
⅛ c. water
⅛ c. cream
Boil 1 min.
Mrs. Lyle Hanson
817 7th Ave.

PUMPKIN PIE WITH PUDDING MIX
1 pkg. prepared butterscotch pudding
2 eggs
1 c. pumpkin
⅛ c. milk
⅛ c. spice
⅛ c. salt
dash of salt
⅛ c. chopped dates
⅛ c. chopped nuts
⅛ c. applesauce
⅛ c. sugar
⅛ c. cream
Boil 1 min.
Mr. & Mrs. Ira Reck
549 17th Ave. S.

APPLESAUCE CAKE
1 c. shortening
4 eggs
3 c. all-purpose flour
1 c. water
1 tsp. cinnamon
1 tsp. allspice
1 c. applesauce

top dressing:
1 c. sugar
1 c. baking powder
1 tsp. salt
3 c. whipped cream

CREAM SHORTENING, sugar and eggs together. Add applesauce. Dissolve soda in warm water and add with the other dry ingredients. Bake in 350 oven for 30 min. Mary Ann Hall
RR 2, Brookings

CHOCOLATE JELLY ROLL
¾ c. sifted cake flour
¾ c. sugar
1 tsp. baking powder
1 tsp. salt
2 tsp. flour
⅛ c. sugar
1 tsp. baking powder
⅛ tsp. salt
3 c. whipped cream

ROLL the cake and spread with cream. Roll up Swiss roll manner. Place on waxed paper. "NIGHT BEFORE" COFFEE
1½ c. sugar
1½ c. milk
Mix together. This milk and beat with 4 eggs until stiff and add 1⅔ c. sugar. Fold in brandy. Frost layer twice with powdered sugar frosting.

NORWEGIAN APPLE PIE
1¾ lb. butter
1 c. sugar
1 c. cream
1 c. buttermilk
1 egg, well beaten
1 c. sugar
1 c. flour
⅛ c. tsp. salt
⅛ c. cloves
⅛ c. nutmeg
⅛ c. milk
⅛ c. flour
⅛ c. sugar
⅛ c. cream
Boil 1 min.
Mrs. Lyle Hanson
817 7th Ave.

APPLEBAUCE CAKE
1 c. sugar
1 c. flour
⅛ c. sugar
⅛ c. water
1 tsp. salt
1 tsp. salt
3 c. whipped cream

CREAM SHORTENING, sugar and eggs together. Add applesauce. Dissolve soda in warm water and add with the other dry ingredients. Bake in 350 oven for 30 min. Mrs. Bill Jones
Aurora, SD

LAZY DAY PUMPKIN PIE
Make a crust of:
1 c. flour
⅛ c. rolled oats
⅛ c. brown sugar
Press into a 9×13" pan. Bake at 350 for 15 min. Mix together for filling:
1 lb. can of pumpkin (2 c.)
13-oz. can evaporated milk
2 eggs, slightly beaten
⅛ c. sugar
½ tsp. salt
1 tsp. pumpkin pie spice
1 tsp. cream of tartar
1 tsp. sugar
Cream sugar, oil, and butter until light and fluffy. Sift together dry ingredients. Add eggs and vanilla to creamed mixture. Add dry ingredients and mix well. Roll in small balls and place on ungreased pie shell. Preheat oven to 350 and bake 20 min. Pare off the outer crust and return in oven for 15 min. More. Serve with whipped cream.

NO-ROLL SUGAR COOKIES
1 c. sugar
1 c. flour
Combine sugar and let set few min. To make the filling of these cookies, add sugar and pepper until light and fluffy. Sprinkle over hot filling.

RASPBERRY PIE
3 eggs
¾ c. brown sugar
⅛ c. flour
⅛ c. water
1 tsp. vanilla
⅛ c. sugar
⅛ c. water
⅛ c. cream
Boil 1 min.
Mr. & Mrs. Ira Reck
549 17th Ave. S.
STRAWBERRY GLAZED PIE
2 c. frozen strawberries
1 c. sugar
4 T. cornstarch
1 c. water
red food coloring
1 9" pie shell, cooled
Mix sugar and cornstarch in 2 qt. saucepan. Add 1 cup crushed strawberries, juice and cup water. Cook, stirring constantly, until thick and clear. Stir in food coloring. Pour into pie shell. Garnish with whipped cream over top, if desired.

Mrs. Clayton Bogensier
Volga, SD

EASIEST OF ALL LEMON PIE
Combine:
1 can Eagle Brand Sweetened condensed milk
1 6-oz can frozen lemonade concentrate
1 12-oz. carton of Cool Whip
Pour into baked pie shell. You may use a graham cracker crust. Mrs. Harris Hagen
Hendricks, Minn

FRESH PEACH PIE
Make your favorite pie crust, bake and cool. Slice fresh peaches. Fill to desired depth in pie shell. Combine 1 c. water, 1 c. sugar, 2 Tbsp. Cornstarch, and a dash of almond flavoring. Heat, stirring constantly until mixture thickens. Cool to room temperature and pour over peaches. Refrigerate. This can be served with whipped cream or just plain.

Mrs. David W. Waigenbach
RR 4, Brookings

GRANDMA’S RHUBARB LEMON MERINGUE PIE
1 1/4 c. sugar
3 Tbsp. flour
3 egg yolks
1 c. boiling water
1 c. cooked rhubarb
1 Tbsp. lemon juice
Meringue: 3 egg whites and 6 Tbsp. sugar
Mix sugar, egg yolks, boiling water and rhubarb. Cook until thick, stirring all the time. Add lemon extract. Pour into baked pie crust. Cover with meringue. Bake at 300. Mary E. Halstede
Butnell, SD

GREEN TOMATO
8 lb. green tomatoes (1 gal.)
2 Tbsp. salt
2 lb. apples
1 lb. flour
1 lb. sugar
1 tsp. cloves
1 tsp. cinnamon
1 c. white vinegar
Sweets such as jackfruit, dried sweet corn, or green sweet noodles (locality may be added just before freezing.

Anita Johnson
402 Medary Ave.

APPLESAUCE CAKE
1 c. sugar
1/3 c. flour
2 eggs
1/4 c. apple sauce
1/2 c. nuts
1 tsp. vanilla
1/2 tsp. cinnamon
1/2 tsp. cloves
Cream sugar, eggs and applesauce. Stir in applesauce alternately with flour, sugar, and vanilla. Add nuts and raisins. Bake 30-33 min. Marian Voelker
1913 Derdall Dr.

PIE CRUST
4 c. all purpose flour
1/3 lb. water
1 tsp. salt
Refrigerate both flour and lard until chilled, but not solid. Combine flour and lard until the lumps are the size of peas. Sprinkle ice water on blended flour and lard. Toss like a tossed salad to mix in water. Use only enough water to hold dough together.

Roger Julian
1347 St. Ave.

COCONUT MILK ICE CREAM
Grate mix from fresh coconuts. Pour warm water over the grated coconut in a large bowl. Squeeze handfuls of coconut and remove them from the bowl. When all the coconut has been removed, pour the coconut milk mixture through a strainer. Repeat the squeeze-strain procedure three more times, using more water. Discard the coconut pulp. Add sugar to taste (about 1/4 c. sugar to 5 c. coconut milk). Freeze ice cream. Sweets such as jackfruit, dried sweet corn, or green sweet noodles (locality may be added just before freezing.

Anita Johnson
402 Medary Ave.

APPLEPUDDING OR CAKE
Beat together till creamy:
1 c. sugar
1/4 c. shortening
1 egg
Add:
3 large tart apples, chopped
1 1/4 c. flour
1 tsp. tapioca
1/2 tsp. salt
1/4 c. powdered sugar
Spread in 8x11" pan and cover with whipped cream. Betty Mohlenhoff

APPLESauce CAKE
1 c. sugar
1/3 c. flour
2 eggs
1/4 c. apple sauce
1/2 c. nuts
1 tsp. vanilla
1/2 tsp. cinnamon
1/2 tsp. cloves
Cream sugar, applesauce and eggs. Stir in applesauce alternately with flour, sugar, and vanilla. Add nuts and raisins. Bake 30-33 min. Marian Voelker
1913 Derdall Dr.

PINEAPPLE CRUNCH CAKE
1 box butter brickle cake mix or apple spice cake mix
1 c. flaked coconut
1/4 c. margarine melted with 1/4 c. brown sugar
1/4 c. chopped nuts
Place ingredients in order given in cake pan. Bake at 325 for 40 min. Sift 1 c. sugar and margarine over the first three ingredients and top with nuts. Bake for 30 min at 360. Serve with whipped topping.

Mrs. Willard Hammond
827 Ist Ave.

CHOCOLATE OATMEAL CAKE
1 c. quick cook oatmeal
1 1/4 c. hot water
1/2 c. sugar
1/2 c. oil
Pour over oats. Let stand 20 min. Beat:
2 eggs
1 c. flour
1 tsp. baking powder
1/2 c. sugar
1/4 c. cocoa
1 tsp. vanilla
1 c. brown sugar
1/4 stick oleo
1 tsp. vanilla
1/2 c. sugar
1/2 tsp. soda
Mix and pour into 9'' pie pan. Chill. Bake at 375 for 30 min.
Mrs. G. McKibben
White, SD

APPLE PUDDING
Combine:
1 pkg. (3 oz.) cream cheese, softened with 3 Tbsp. dough W' thick and cut 8 5” pieces. Put ¥ of angel food in bottom of 9x13 cake pan. Pour ¾ c. milk into pan. Add ¥ of mixture through sieve and add water to dot with butter. Dampen edges.

Mrs. Leande Hake
Elkton, SD

ORANGE PUDDING
1 c. sugar
1/4 c. orange juice
1/4 c. orange rind
1/2 c. orange juice
1/4 c. lemon juice
1/2 c. water
2 eggs
1 tsp. flour
Beat eggs until thick. Add 1/2 c. sugar, 1/2 c. orange juice, 1/4 c. water and 1 egg yolk. Cream together and drop by tsp. size. Pour into unbaked pie shell. Bake at 375 for 40 min.

Mrs. Louise Lewis
Brookings

APPLE CRUMB CAKE
1 c. flour
1 c. brown sugar
1/4 c. dark Karo syrup
1 egg
1 tsp. butter
1 c. chopped nuts
1 tsp. cinnamon
Cream well and mix in nuts and butter. Mix well and add to flour. Bake in an 8x8 cake pan. Secure bottom of pan. BAKE at 350 for 30 min. Cool 1 hour.

Mrs. David K. Natson

EISENBERG'S CREAM CHEESE COCOA
1 c. cream cheese, softened with 1/2 stick oleo
1 c. sugar
1 c. cream
1 tsp. vanilla
1/2 c. flour
1 tsp. soda
Cream together and drop by tsp. size. Pour into unbaked pie shell. Bake at 385 for 25-30 min.

Mrs. L. W. Hall, Brookings

EASY DATE DROPS
1 c. shortening
1/4 c. brown sugar
2 eggs
1/4 c. brown sugar
1/4 c. cold coffee
1/4 c. flour
1 c. chopped dates
1/4 c. chopped dates
1 tsp. cinnamon
1 tsp. nutmeg
Beat eggs, add rest of ingredients except the rhubarb. Bake well. Stir in rhubarb. Pour over crust. Bake 45 min. Serve warm or cold with whipped cream.

Mrs. Marie Sturdevant
Volga, SD

OATMEAL PIE
1/2 c. ice cream
1/2 c. brown sugar
1/4 c. dark Karo syrup
1 c. oatmeal
1 tsp. sugar
1 1/2 c. flour
1 1/2 c. brown sugar
1 1/2 c. water
1/4 stick oleo
Cream coleo and brown sugar. Add syrup, oats, oatmeal and vinegar. Mix well and place in unbaked pie shell. Bake at 350 for 40-45 min. 6 servings.

Mrs. J. F. Lewis
Brookings

ANGEL FOOD CAKE
1 c. sugar
2 c. milk
2 egg yolks
Bring to boil. While hot add 2 pkg. lemon jello. Cool. Beat 3 eggs. Beat until fluffy. Add 1 lb. sugar. Bake at 320 for about 25 min. When served, the fruit drywax can be topped with a small dip of any whipped cream.

Ida Ackelson
127 St. Ave.

FRUIT DOWDY (REAL OLD RECIPE)
Grease pan and put fruit cooked or uneaten in bottom of pan. Add sugar as desired to fruit. For crust on top:
3 large mixing spoons of flour and
2 tsp. baking powder, sifted together
1/2 c. large mixing spoon of butter
Add pinch of salt
Add to a mixture as thick as it can be rolled out the size of the pan. Put crust on top of fruit and bake at 335 oven for about 20-25 min. When served, the fruit drywax can be topped with a small dip of any whipped cream.

Mrs. David K. Natson

FLORIDA PIE

Filling: Combine 4 c. cocoa, 1/2 c. powdered sugar, 1/2 c. butter, 2 eggs, (beaten) Beat until fluffy. Add 1 tsp. vanilla. Spread over cooled meringue crust. Top with whipped cream. (1 pint whipped cream, add 1 tsp. sugar or 2 pkg. Dream Whip, prepared according to pkg. directions) Garnish with sweet chocolate curls.

Mrs. Clayton Bogensier
Volga, SD
SODA CRACKER PIE
20 soda crackers, crushed
20 dates cut fine
1/4 c. chopped nuts
4 egg whites beaten stiff
1 c. sugar
1 tbsp. vanilla
Mix crackers, nuts and dates together. Beat egg whites, adding sugar and vanilla. Blend cracker mixture with egg mixture and pour into greased pie tin. Bake 350 for 20 min. or until light brown. Serve with whipped cream. This pie forms its own crust and is really very rich.

Mrs. DeWayne Basart
Flandreau, SD

CRANBERRY PUDDING
1/4 c. cranberries, each cut one in 3-4 pieces
One-third c. hot water with 2 tbsp. soda
2 Tbsp. sugar
1/4 c. light molasses
1/2 tbsp. salt
1/4 c. flour
Combine all ingredients and steam in well buttered tin cans or mold with 1/4 tsp. soda at 350. Or use Presto pan half full of water and set cans in water, leaving top plug out. Serve with sauce. Let come to boil and remove. Serve hot over pudding. Can be kept in refrigerator and reheat.

Mrs. Ralph Quincey
Aurora, SD

APPLE PAN DOWDY
6-5 medium cooking apples (1 1/4 lb.)
1/4 c. sugar
1 tsp. cinnamon
1 stick pkg. pie crust mix
2 Tbsp. soft butter or margarine
1/4 c. dark brown sugar, packed
Peel and core and slice apples; arrange in greased shallow 2 qt. baking dish. Sprinkle with sugar and cinnamon. In small bowl crumble pie crust stick, add butter and brown sugar and blend. Crumble mixture over apples. Bake at 350 for 30 min. Delicious served warm with ice cream. Serves 6-8.

Wanda Hopp
RR 1, Brookings

PINEAPPLE BAKELESS CAKE
1/4 graham crackers, crushed
1/4 c. butter
2 c. powdered sugar
2 eggs
Beat 5 min. and spread over crust crumbs in 8x8 pan.
1/4 pint cream (whipped)
1 tsp. vanilla
1 can crushed pineapple (drained)
1/4 c. cherries (maraschino)
1/4 pkg. small marshmallows
Mix above ingredients and pour over 1st layer. Sprinkle with a few graham cracker crumbs. Refrigerate over night.

Mrs. Dale F. Murphy
White, SD

FROZEN YUM YUM
1/4 c. graham cracker crumbs
2 c. butter or margarine
3 c. powdered sugar
2 egg yolks, slightly beaten
2 tsp. chocolate pinch of salt
1 tsp. vanilla
4 c. chopped nuts
3 egg whites, beaten well
1 qt. vanilla ice cream
Pat crumbs on bottom of 8x8 pan. Cream butter and sugar. Add egg yolks, chocolate, salt, vanilla and nuts. Fold in egg whites. Pour filling on crumbs. Freeze for 2 hours. Soften ice cream. When soft enough to spread, put it on top of filling. Sprinkle graham cracker crumbs on top and return to freezer.

Marion A. Sample
Toledo, SD

CREAM CHEESE POUNDCAKE
1 lb. 4 oz. can cherry pie filling
1 c. brown sugar
1 c. flour
1/2 tsp. vanilla
Mix together and place half in greased 8x8 pan. Cover with 1/2 of cream cheese. Add egg yolk and cream cheese. Bake at 350 for 1 hour.

Wanda Hopp
RR 1, Brookings

CHOCOLATE CHEESECAKE
1 pkg. 2-layer size German chocolate cake mix
1 11-oz. can mandarin orange sections
1 envelope (1 Tbsp.) unflavored gelatin
1 8-oz. pkg. cream cheese, softened
1 c. sugar
2 egg yolks
1/4 c. grated lemon peel
1 Tbsp. lemon juice
2 egg whites
1/4 c. whipping cream
Prepare cake batter according to pkg. directions. Pour into 2 greased and floured 9" round layer pans. Bake in 350 oven for 25-30 min. Cool 10 min. Remove from pans; cool thoroughly. Drain orange sections; reserve. Mix cream cheese with 1 c. sugar, 1 tsp. cinnamon and chopped nuts. Bake 350 for 35-40 min.

Mrs. Ralph Quincey
Aurora, SD

OATMEAL CARAMEL BARS
2 1/2 c. margarine
1 c. brown sugar
1/2 c. sugar
1 tsp. salt
2 c. flour
1 tsp. baking powder
1 Tbsp. vanilla
Mix in order given and put in 9x13 pan. Sprinkle top with mixture of 1 c. sugar, 1/2 c. brown sugar, 1/2 c. of mowed walnuts and 1/2 c. of pecans. Bake 350 longer at 350.

Mother's Day Competitions

The Brooklyn (S.D.) Register, Friday, October 18, 1974—15

FURNITURE BARN
HOME OF THE LARGEST BRAND NAME SELECTION IN THE AREA
Thomasville
Kroehler
Lane
Flexsteel
Schweiger
Bassett
Simmons
King Koil
La-Z-Boy
Rembrandt

BRAND NAME FURNITURE AT HORSE AND BUGGY DAY PRICES
FURNITURE BARN
BROOKINGS—PIPESTONE—HURON
APPLE CAKE
4 c. diced apples
2 c. sugar
Sprinkle sugar over apples. Let stand 1 hour to form juice.
2 eggs
½ c. salad oil
1 tsp. vinegar
Beat together and add to apples.
Sift:
2 c. flour
1½ tsp. soda
1 tsp. salt
2 tsp. cinnamon
Mix all together. Bake 40 min. in 350 oven in a 9 x 15 pan or until done. When tested with a finger touch and springs back. Serve uncoated with a scoop of ice cream.

GERMAN CHOCOLATE BAR COOKIES
½ c. butter
1 pkg. German chocolate cake mix
2 c. miniature marshmallows
1 pkg. 6-oz. butterscotch pieces
1½ c. flaked coconut
1 c. chopped pecans
1 can 14 per cent sweetened condensed milk
Heat butter, cream in a saucepan. Melt butter in jelly roll pan. Rotate pan until butter covers bottom. Sprinkle cake mix (dry) in pan. Sprinkle butterscotch pieces, coconut and nuts over cake mix in order listed. Pour milk evenly over top. Bake 25 min. or until golden brown. 30 bars ½ 2 c. flour
½ c. sugar
1 tsp. baking powder
½ c. water
1 tsp. vanilla
1 tbsp. salt
Cream shortening and sugar, then add eggs and beat well. Add cocoa, milk and flour, salt and nuts. Stir well. Bake 30 min. at 350 in 9 x 12 pan.
Frosting:
1 c. sifted flour
1 c. milk
1 tsp. baking powder
½ c. sugar
1 tbsp. cocoas
1 tsp. vanilla
¼ c. milk
¼ c. vinegar
Mix all together. Bake in greased jelly roll pan in 350 oven for 30. 35 min. or until done. Turn out on rack. Cool. Cut into 32 slices. Drizzle with chocolate and nuts.
PECHE COBBLER WITH CHEESE BISQUITS
6 peaches, sliced
3/4 c. sugar
2 Tbsp. cornstarch
1/2 tsp. salt
3 Tbsp. lemon juice
1/4 tsp. almond extract
3 Tbsp. butter
Biscuits:
2 c. Bisquick
1 c. grated cheddar cheese
4 Tbsp. melted butter

Place peaches in greased 8-10 pan. Mix sugar, corn starch and salt and sprinkle on. Sprinkle with almond and lemon juice. Dot with butter. Heat at 400 for 15 min. While peaches are baking, measure Bisquick in bowl and stir in cheese. Add butter and milk. Stir with fork for 15 min. While peaches are juiced. Dot with butter. Heat at 400


CRIMSON SNOWFLAKE PUDDING
1 c. sugar
1 Tbsp. unflavored gelatin
1/2 tsp. salt
1/4 c. milk
1 tsp. vanilla
1 and one-third c. flaked coconut

Thoroughly mix sugar, gelatin and salt; add milk. Stir over medium heat until gelatin and sugar are dissolved. Chill till partially set. Add vanilla. Fold in coconut, then whipped cream. Pour into 1/2 qt. mold; chill till firm, at least 4 hours. Serve with Crimson Raspberry Sauce


WASHING COOKIES
1 tsp. water
1 c. melted butter
1 c. sugar
2 c. quick oatmeal
1 c. mousecrats chips
1/2 c. chopped walnuts

Cream margarine and sugar. Beat in eggs, then hot water and vanilla. Add flour mixed with soda. Add nuts. oatmeal and butterscotch chips. Drop by teaspoonfuls on cookie sheet. Bake for 10-12 min. at 375.


MRS. DONALD VETrUS
Hendricks, Min.

KATHY'S STANDBY
1 can strawberry pie filling
1 can crushed pineapple, drained
1 can Eagle Brand Condensed milk (sweetened)
1 large bowl Cool Whip

Mix together, put in 9x13 pan and freeze. Remove from freezer 15 min. before serving. Use on salad greens for salad or serve as dessert.


RICE KRISPIE BARS
1 box Rice Krispies
3 c. Wheats
1 c. salted peanuts
1 c. white sugar
1/2 tsp. salt

Boil 1 1/2 c. sugar, 1 c. white syrup, 1 c. thin cream (or evaporated milk) till it forms a soft ball in cold water. Pour over cereals and mix well. Put in greased pan. Cut into bars when cool. Good for after-school snacks.


BANCO
6th & MAIN
NORTHEASTERN
BANK
BROOKINGS, S.D.
Men's Division

John Hammond, 827 1st Ave., is the 1974 winner of the Men's Division Category. Hammond's entry was "Spanish Hamburger Casserole." He has been cooking since high school.

Honorable Mention

ITALIAN NOODLE BAKE

Cover with water or 3 c. of small dried navy beans.; add 2-3 c. noodles and when done, add to the creamed mixture. Pour ingredients in baking pan and pat 1/2 c. individual. It is suggested, 8%7 lit Ave.

SPANISH HAMBURGER CASSEROLE

1 8-oz. pkg. macaroni
1 c. sliced onion
2 Tbsp. salted salad
6 Tbsp. grated cheese
1/2 c. medium-seasoned white sauce
1/4 c. canned tomatoes
1 green pepper minced
1 lb. ground beef
1 tsp. salt
4 pepper
Cook macaroni, drain, Sauté onion and green pepper till tender. Add meat and cook until meat has lost its red color, stirring frequently. Add salt and pepper to taste. Add 4 Tbsp. of grated cheese to the white sauce and then gradually add tomatoes, stirring constantly. Arrange alternate layers of macaroni, meat and sauce in a greased casserole. Sprinkle with 2 Tbsp. cheese. Bake uncovered in mod hot 400 oven for 40 min. John Hammond 827 1st Ave.

TAMALE PIE

1/2 lb. ground beef (lean)
1/2 small onion, finely chopped
1 lb. or pkg. frozen corn
1 no. 2 can white tomatoes
1/2 c.王will powder
sprinkle of garlic
1/4 tsp. "powdered" ground cumin
2 pkg. frozen tortillas
1 lb. shredded sharp cheese
Fry beef, onions and pepper together until browned, pour off grease. Add tomatoes, corn and seasonings. Perhaps you'll need to add a little water to assure thorough penetration of the tortillas during baking. Grease a casserole and alternately layer tortillas, tamale mixture and shredded cheese. Complete layering with tamale mixture and cheese on top. Bake at 350 till tortillas are soft and have absorbed the moisture. Green chilli sauce can be added to make it better.

RULE POLSE (ROLLED SANDWICH MEAT)

1 flaxen of beef or lamb
1/4 tsp. salt
1 onion, cut fine
3 or 4 thin slices pork
1 Tbsp. salt
1 tsp. pepper
Brine 24 hr. boiling water
2 c. salt
1/2 tsp. salt
Remove from meat and cut it so it forms a square or rectangle. Flatten out and sprinkle with seasonings. Lay on pork slices. Roll meat tightly so when cut it will slice across grain. Wind securely with mar and put in to boiling water. Cook slowly until penetration of the meat loaf is desired.

ROast Shave White, SD

VENISON MEATLOAF

1/2 lb. ground venison
1 egg
1/2 c. finely chopped onion
1/2 c. chopped carrots
1/2 c. chopped celery
1/2 c. chopped celery
1 c. sliced onion
1/2 c. chopped onions
1/2 c. chopped carrots
1/2 c. chopped onions
1/2 c. chopped celery
1 egg
Mix and bake in loaf pan. Bake 350 until done. Serves 6

HOT SLAW

Shred large head cabbage fine. Put in kettle and add water so you can see it through. Add about 1 tsp. salt, 1/4 tsp. pepper, 1 tsp. sugar and one-third 1/2 c. vinegar, 1 rounded Tbsp. pork fryings. Add all seasonings and water before starting to cook. Simmer 1-1/4 hours. Add water if needed. Mix well. Serve while hot. Jamaican entry.

STUFFED PEPPERS

Mix the following ingredients together:
1/2 lb. ground beef
1 c. dry bread crumbs
1 egg
salt and pepper to taste
1 c. instant rice
Mix and bake in loaf pan. Bake 350 till tortillas are soft and have absorbed the moisture. Green chilli sauce can be added to make it better.

PORK STUFFED FISH

2 Tbsp. flour
1/2 tsp. salt
1 egg
Mix and bake in loaf pan. Bake 350 till tortillas are soft and have absorbed the moisture. Green chilli sauce can be added to make it better.

CORN-STUFFED PORK CHOPS

1 can (7-oz.) vacuum-packed whole kernel corn with peppers
1 c. soft bread cubes
1/4 c. finely chopped onion
1 tsp. salt
1 tsp. salt
4 pork rib chops, 1 thick (with bone)
Mix chops in pockets with corn mixture. Stuff chops in pockets with corn mixture. Melt shortening in skillet, brown chops about 15 min. Reduce heat; cover tightly and simmer 1 hour or until done.

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Mix the following ingredients together:
1/2 lb. ground beef
1 c. dry bread crumbs
1 egg
salt and pepper to taste
1 c. instant rice
Mix and bake in loaf pan. Bake 350 till tortillas are soft and have absorbed the moisture. Green chilli sauce can be added to make it better.

FISH BATTER

1/4 c. warm beer
2 tsp. lemon juice
1 egg, beaten
Mix (enough to make batter thick)
Fry (in enough shortening so fish float) until golden brown.

W. SHARER 110th Ave. S.

MEAT LOAF

2 lb. ground beef
1/4 lb. salt crackers
1/4 c. milk
1/4 c. brown sugar
1/4 c. chopped celery
1 egg
Mix and bake in loaf pan. Bake 350 till tortillas are soft and have absorbed the moisture. Green chilli sauce can be added to make it better.

HOT SLAW

Shred large head cabbage fine. Put in kettle and add water so you can see it through. Add about 1 tsp. salt, 1/4 tsp. pepper, 1 tsp. sugar and one-third 1/2 c. vinegar, 1 rounded Tbsp. pork fryings. Add all seasonings and water before starting to cook. Simmer 1-1/4 hours. Add water if needed. Mix well. Serve while hot. Jamaican entry.

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W. SHARER 110th Ave. S.

MEAT LOAF

2 lb. ground beef
1/4 lb. salt crackers
1/4 c. milk
1/4 c. brown sugar
1/4 c. chopped celery
1 egg
Mix and bake in loaf pan. Bake 350 till tortillas are soft and have absorbed the moisture. Green chilli sauce can be added to make it better.

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W. SHARER 110th Ave. S.

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1 egg
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W. SHARER 110th Ave. S.

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1/4 lb. salt crackers
1/4 c. milk
1/4 c. brown sugar
1/4 c. chopped celery
1 egg
Mix and bake in loaf pan. Bake 350 till tortillas are soft and have absorbed the moisture. Green chilli sauce can be added to make it better.

FISH BATTER

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2 tsp. lemon juice
1 egg, beaten
Mix (enough to make batter thick)
Fry (in enough shortening so fish float) until golden brown.

W. SHARER 110th Ave. S.
**Main Course or Casserole**

**BOULE BOURGUIGNON (BURGUNDY BEEF)**

2 lb. lean chuck
2 Tbsp. bacon drippings
9 small or 5 medium-sized onions
1/2 tsp. flour
margarine
1/4 lb. fresh mushrooms or 2 4-oz. jars mushrooms
thyme
salt
pepper
1/4 c. beef bouillon
1 c. red wine (an American burgundy)
Peel and slice the onions and fry them in the bacon drippings until brown, using a heavy skillet. Then remove to a separate dish. Cut the beef chuck into about 1-inch cubes and brown in the same drippings, adding a little more fat if necessary. When the cubes of beef are browned, on all sides, sprinkle over them 1/4 Tbsp. flour, and a generous pinch each salt, pepper, marjoram, and thyme. Add 1/4 c. beef bouillon to the contents of the skillet, and 1 c. of the red wine. Stir well. Let simmer for 5 minutes, then let it simmer as slowly as possible for 3 hours. Thicken and season to taste with a Bisto roux, if necessary. Serve with buttered rolls, crusty bread and a green salad.

Mrs. Eileen Evans, 120 Sunnyview

**The Brooking's (S.D.) Register, Friday, October 18, 1974—19**

**Honorable Mention**

**KISH (BRUNCH SPECIAL)**

1 lb. unbaked shell; 1/4 lb. chopped browned bacon, 1/4 lb. shredded Cheddar cheese. Beat 3 eggs and 2 c. milk, use half and half, and 1/4 tsp. salt and 1/4 tsp. pepper. Sprinkle bacon on bottom of pie shell, then cheese. Then pour egg mixture over this. Bake 30-35 min. at 400.

Mrs. Barbara Whitehead

**ROUND STEAK ROYALE**

1 lb. beef round steak, 1/4 thick
1/4 c. flour
1 tsp. salt
1 tsp. pepper
1/4 c. shortening
4 oz. can mushroom stems and pieces, drained (reserve liquid)
1 large onion, sliced
1/4 c. dairy sour cream
1/4 c. water
Cut the meat into 4-5 pieces. Mix flour, salt, pepper, shortening and pepper; coat meat with the flour mixture. Melt shortening in a large skillet and brown meat over medium heat, 15-20 min. (If you like rich, brown gravy, be sure to brown the meat slowly and thoroughly.) Add enough water to the reserved mushroom liquid to measure 1/2 c., pour into skillet. Stir until gravy is thick. Serve over noodles.

Jennifer Abers

**SWEET-SOUR PORK CHOPS**

2 Tbsp. shortening
6 boned pork chops about 1/4 thick
2 Tbsp. flour
1 c. water
1 tsp. vinegar
1 tsp. salt
1 tsp. rubbed sage
3 medium-sized baking apples, peeled, cut into 4 slices
1/4 c. firmly-packed brown sugar
1/4 c. seedless raisins
Heat shortening in large skillet over medium heat. Add pork chops in single layer and brown on both sides. Remove chops from skillet and blend flour into drippings. Gradually stir in water and vinegar. Cook, stirring constantly until thickened. Return pork chops to skillet, add brown sugar and raisins. Arrange apple slices on top of chops, sprinkled with brown sugar and salt. Cover and simmer 10 min. or until meat is tender. Serve over fried rice.

Evelyn Englebrecht

**HAMBURGER STROGANOFF**

1 lb. ground beef
2 tomatoes
1/2 c. dry red wine (an American burgundy)
Cook meat quickly. Add 1 c. medium heat, 15-20 min. (If you may be necessary to add more wine or broth.) Add mushrooms, add them during the last 15 min. of cooking. Again, it may be necessary to add more stock and seasoning.

Eileen Evans

**BARBECUED SPARE RIBS**

1 lb. pork ribs
1 c. vinegar
2 Tbsp. sugar
1/4 c. catapau
1 tsp. dry mustard
1/4 tsp. pepper
1 tsp. paprika
2 lb. spare ribs or 4 large pork chops
1 Tbsp. minced onion
Brown the meat while preparing the ingredients. If you use prepared mustard, use less vinegar, then fill cup with water. Cover meat with sauce and put in oven to bake 350 for 1 hour.

Evelyn Englebrecht

**OLIVE BURGER PIE**

1 1/4 c. rye flour
1 large onion, chopped
1 lb. hamburger
1 1/2 oz. can tomato sauce
1 tsp. salt
1 tsp. paprika
1 tsp. chili powder
1/4 c. water or broth
2 tomatoes
4-5 slices American cheese
pastry for 2 crusts

Mrs. James M. Martin

**MEATBALLS**

1 lb. hamburger
1 grated onion
1/2 c. oatmeal
2 eggs
1/4 c. milk
salt
pepper

Clove

Mrs. Ralph Quiney

**SUPER STEW (all beef Bourguignon)**

3 lb. beef stew meat
3 Tbsp. butter
3 Tbsp. flour
2 tsp. catapau
1/4 tsp. paprika
1/4 tsp. thyme
1/4 tsp. pepper
2 tsp. salt
1 beef bouillon cube dissolved in 1 cup water
1 small can mushrooms (sliced, whole, or pieces & stems)
1 can or jar small white onions
Lightly brown meat in butter in heavy casserole. Sprinkle flour and seasonings over meat. Stir in electric or bouilliand broth. Cover and Bake at 325 for 2 hours. Add mushrooms and onions. Cover bill of bats longer or until meat is tender. Add more wine or water if needed. Serve over rice or alone.

M. Lee Ray

**CHICKEN AND DUMPLINGS**

1 chicken, cut into serving pieces
2 cans refrigerated biscuits
2 c. flour
1/2 stick margarine
Salt and pepper chicken, put in casserole and simmer 1-11/2 hours until tender. Meanwhile, roll each refrigerated biscuit flat and work flour into them. The more flour worked into biscuits, the thicker the dumpling gravy will be, so keep kneading flour into them. Let set an hour or so to toughen. Remove chicken pieces from broth when completely cooked. Cut biscuits into quarters and drop into broth. Turn heat up until broth reaches a slow boil. Let boil for 10 minutes, stirring occasionally. Reduce heat and simmer 20 minutes. Remove from heat, spoon chicken pieces back into casserole and serve.

M. Lee Ray

**AEOL ESKYVER**

4 c. Bisquick
2 and three-fourths c. milk
1 egg salt
4 eggs
Mix all ingredients in a blender. Add milk and blend until smooth. Heat eseiskeyer in pan, put 1/2 tsp. oil in each hole and then fill half of the batter. When bubbles appear, turn with a sharp fork and brown on the other side. Serve the round balls with syrup.

Mrs. Duane Rude

**MEXICAN CORN CASSEROLE**

1 lb. ground beef
1 can cream soup
3/4 c. medium onion, chopped fine
1/2 c. uncooked macaroni
1/2 c. shredded cheese
2 c. cream of chicken soup
1/2 c. diced onion
1/2 c. gruyere cheese
1 Tbsp. sour cream
2 eggs
1 c. cheddar cheese
1/2 c. margarine
1/2 c. flour
1/2 c. milk
Salt and pepper

Mrs. Dianne Dunn
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BEET POT ROAST
3 lb. beef, boned
1 tsp. oil
2 medium onions, chopped
1 c. water
2 whole cloves
2 ballou cones
2 small bay leaves
1 tsp. paprika
2 tsp. salt
1 tsp. celery salt
1/4 tsp. pepper

Sprig parsley
pinch of thyme
pinch of rosemary
3/4 c. canned tomatoes
Brown in hot fat. Pour off fat, add remaining ingredients to meat. Cover with just enough water and simmer for 2 hours. Stir and turn meat every 30 min.

Mrs. J. Derby
1029 6th Ave.

4-HOUR BEEF STEW
Place in large Dutch oven:
2 lb. stew meat (cut up)
1 can consomme, undiluted
3 Tbsp. paprika
1 Tbsp. sugar
1 tsp. salt
8 thin pork chops
Carrots, cut large
Celery, cut large
Whole small onions
Potatoes, cut in half
1 pkg. frozen peas
Put uncooked meat in bottom of Dutch oven, sprinkle a little salt over meat. Add all vegetables except peas and salt slightly. Mix consomme, tapioca, sugar, and salt together and pour over vegetables and meat. Bake, covered for 6 hours in a 250 oven. Stir in peas the last hour of cooking or cook peas as directed on pkg. and stir into cooked stew mixture when ready to serve.

Serves 4

Delores Ricek
540 17th Ave. S.

SMOTHERED PORK CHOPS
1 small onion, finely chopped
Bacon drippings
1 Tbsp. paprika
1 tsp. caraway seed
4 c. sauerkraut (rinsed in water)
8 thin pork chops
1 c. sour cream


Mrs. Pauline Reeshe
214 16th Ave. S.

EGGPLANT CASEROLE
1 eggplant
1 c. green cheese (Velveta preferred)
1 c. milk
1/2 stick margarine
1 c. crackers crumbles
Salt and pepper


Mrs. Ella E. Newman
152 18th St. S., Apt. 4

MULLIGAN STEW
2 Tbsp. butter melted in fry pan. Fry a few chopped onions, then add 1 lb. hamburger in small pieces. Put in roaring and add 1 can kidney beans, 1 can diced carrots, 1 can tomato soup, diced potatoes to suit, 1 qt. milk thickened with flour, salt and pepper. Bake in oven. If carrots and potatoes are pe-cooked, bake 1/4 hour. If not, bake 1/2 to 2 hours at 350. This makes a large recipe and is good heated.

Mrs. Carl Jensen
Aurora, SD

PIZZA SAUCE
One-third c. olive oil
2 Tbsp. minced dry onion
1 c. canned tomatoes
1/2 c. water
2 tsp. salt
1/4 tsp. pepper
1 Tbsp. chili powder
1/4 tsp. cumin
4 c. water
Brown beef in large casserole; drain off fat. Add other ingredients. Toss pickling spices in a piece of cloth or put into a tea ball and simmer in liquid. Cover casserole tightly and simmer 3 hours. Stir occasionally to prevent sticking. Makes a

MRS. CARL JENSEN

AURORA, SD

SCALLOPED CHICKEN
Put 1 cooked chicken (diced and boned) in baking dish.

Dressing:
1/4 c. toasted bread
2 Tbsp. onion, chopped
1 c. poultry seasoning
1 tsp. sage
1 tsp. salt
Toss together and put on chicken. Mix 1 c. broth, 1/4 c. milk, 1/2 c. butter or oleo. Cook until thick. Pour over chicken and dressing. Cover with potato chips. Bake 45 min. in 350 oven.

Mrs. Oldi Olson
Aurora, SD

BEEF STROGANOFF DELUXE
1 lb. ground beef
1/4 stick oleo
1/4 tsp. black pepper
1 Tbsp. minced dry onion
1 c. chopped onion
1/2 tsp. salt
1/2 c. sour cream
1/4 c. cream


Fred's Chili
2 lbs. ground beef
2 No. 1 cans tomatoes
3 No. 1/2 cans kidney beans (We prefer red or pinto beans.)
1 medium onion, chopped
1 Tbsp. salt
1/4 tsp. pepper
1 Tbsp. paprika
1 tsp. accent
3 Tbsp. pickling spices
3/4 tsp. chili powder
1/4 tsp. cumin
4 c. water
Brown beef in large casserole; drain off fat. Add other ingredients. Toss pickling spices in a piece of cloth or put into a tea ball and simmer in liquid. Cover casserole tightly and simmer 3 hours. Stir occasionally to prevent sticking. Makes a

MRS. CARL JENSEN

AURORA, SD

MADISON STEAKS OR FILLETS
2 1/4-lb. halibut steaks

One-third c. salt
One-third c. tarragon vinegar
2 bay leaves
2 Tbsp. chopped parsley
2 tsp. salt
1 tsp. Worcestershire sauce
1/4 tsp. pepper

Place halibut in large shallow pan. In measuring cup, combine remaining ingredients, pour over fish, cover, refrigerate, turning fish occasionally. Place fish in broiling pan and broil 10-20 min. depending on size or until it flakes easily with fork. Fillets can be done the same way with shorter broiling time. Delicious!

Mrs. Melvin Linn
Volga, SD

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BAKED SANDWICHES
Place 6 slices of buttered bread (crusts removed) in a baking pan. Sprinkle with grated cheese. Cover with slices of ham or ham salad, chicken salad, spam or tuna salad. Mix 4 well beaten eggs with 3 c. milk, 1 tsp. celery salt and 1 tsp. Worcestershire sauce. Pour this mixture over the sandwiches and let stand several hours or over night in refrigerator. Bake at 350 until fluffily, 45-60 min. Serve with mushroom sauce made of a white sauce and cream of mushroom soup.

Mrs. Melvin Lind
Volga, SD

MEXICAN SUPPER
1 c. dairy sour cream
2 c. water
3 c. instant mashed potato flakes
1 tsp. salt
1 lb. ground beef
1 can (15 oz.) tomato sauce
1 (12 oz.) corn (whole kernel, unshelled)
1 tsp. Thsp. instant minced onion
1 tsp. salt
½ tsp. pepper
½ tsp. oregano
1 c. shredded Cheddar cheese
Mix sour cream, water, potato flakes, and 1 tsp. salt in 9½ square pan. Brown meat in skillet over medium heat. Add all remaining ingredients except cheese and spread over potato mixture. Top with cheese and bake in preheated 350 oven for 30-25 min. Makes 6-8 servings.

Mrs. Robert Flach
536 Second St.

BLEU CHEESE AND CHICKEN SALAD CREAM PUDDINGS
Cream Puffs
6 c. boiling water
⅛ c. butter
½ c. flour
Pinch of salt
2 eggs
Melt butter in boiling water. Add flour and salt all at once, stirring vigorously. Cook and stir until mixture forms a ball that doesn’t separate. Cool slightly. Add eggs, one at a time, beating after each until smooth. Drop on greased cookie sheet with tip of spoon (makes about 40). Bake at 400 about 25 min.

Chicken Salad Filling:
1 c. diced chicken, ¼ c. diced celery, 2 Tbsp. chopped pepper, 2 tsp. chopped onion, 2 Tbsp. mayonnaise, salt and pepper, one-third c. bleu cheese. Split cream puffs and fill with chicken salad mixture.

Mrs. Lloyd Darnall
1414 Le Geros Dr.

BAKED RICE AND CHICKEN
1 and one-third c. raw rice
1 c. water
1 can mushroom soup
Mix rice with soup and pour over rice in greased baking dish. Place chicken pieces on top, skin side up. Sprinkle with 1 pkg. onion soup and mix of salt. Bake 1½ hours at 350.

Mrs. Ethelda Corlett
526 6th Ave. S.

TUNA, RICE CASSEROLE
¾ c. milk
1 c. water
1 can cream of mushroom soup
1 can tuna
⅛ c. grated cheddar cheese
⅛ tsp. dry mustard
⅛ tsp. salt
1½ c. Minute Rice
1 can peas or beans (drain)
⅛ c. dry bread crumbs or crushed potato chips
1 Tbsp. salt
Grease a 1½ qt. casserole, mix together with soup mixture, top with the bread crumbs and melted butter. Bake 300 for 30 min.

Mrs. Roy N. Masson
885 4th St.

PORCUPINE MEATBALLS
1 lb. ground beef
1 lb. ground lean pork
1 can corned beef, chopped
1 egg, beaten
1 ¼ tsp. salt
1 tsp. pepper
2-3 c. stocked rice
2 Tbsp. flour

Mrs. Dale F. Murphy
White, SD

CHICKEN AND RICE HOT DISH
¾ envelope onion mix
1 c. rice (use instant uncooked)
Sprinkle in bottom of pyrex cake pan
1 can cream of chicken soup
Mix together:
1 can cream of mushroom soup
1 can water
Pour over rice mixture. Place 1 chicken (cut up and browned) on top of soup mixture and bake uncovered for ¾ hours or until chicken is tender. Bake at 350. Serves about 6.

Mrs. Harvey Texley
1708 Olive St.

The Brookings (S.D.) Register, Friday, October 18, 1974—21
SAVORY STEAK STEW
2 lb. round steak, cubed 1 inch
1 tsp. salt
1/4 tsp. pepper
Brown in heavy frying pan. Add 1 c. water with 1 Tbsp. instant beef bouillon dissolved. Stir, bring to a boil while preparing following vegetables:
1 large onion, chopped
2 carrots, chopped
4 large fresh tomatoes, peeled and quartered
4 stalk celery, chopped
3 stalks green pepper, chopped
Put all above ingredients plus meat mixture into heavy Dutch oven, cover tightly and simmer slowly 1 1/2 hours. Flavor "utterly delicious." Mrs. Merle Alts
Flandreau, SD

EASY BARBECUED PORK CHOPS
on each pork chop put:
1 slice lemon and 1 slice onion or
1 Tbsp. lemon juice and 1 tsp. onion flakes
and
1 Tbsp. brown sugar cover with catsup.
Bake at 350 for one hour
Doreen Kintson
R.R. Box 82

FROSTED MEAT LOAF
1 1/2 lbs. ground beef
1 can cream of celery or cream of chicken
1 small onion, chopped
1 envelope gelatin
1/2 cup flour
1/2 tsp. salt
1/2 tsp. paprika
1/2 tsp. dry mustard
1/2 tsp. salt
2 medium carrots, diced
1/2 tsp. pepper
Mix 2 tsp. salt, 1 Tbsp. sugar; 2 cups water; 1/2 tsp. pepper. Stir in meat, brown sugar, catsup, and cream of celery. Pour into loaf pan and bake at 350° for 1 1/2 hours. Yields enough for 6-8 servings.
Mrs. Reece Lewis
233 Half Moon Rd

FOOTBALL SEASON STEW
Place 1 lb. beef cubes (round steak or other beef) in 2 qt. pan. Cut up and add:
1 onion
2 stalk celery
6 carrots
6-8 potatoes
Mix 1 lb. salt, 1 Tbsp. sugar, 2 tsp. tapasicao, pepper. Sprinkle over meat. Add 1 1/2 c. tomato juice. Bring to a boil. Cover and bake 2 hours.
Mrs. Ellen Gilbert
605 3rd St.
CHICKEN AND PORK HAWAII
2 lbs. pork chops
1 whole chicken, cut up
cloves garlic, pressed
whole onions
1 large onion, cut in chunks
t. peppercorn
large pieces crystalized ginger
1 tsp. salt
1/2 c. soy sauce

Pour a mixture of half vinegar and half water over this to just cover and marinate overnight. Put in large skillet and boil until all juices are gone. Brown for a few minutes, adding no fat. Serve over steamed rice. Makes 6 servings.

Mrs. Duane R. Rykhus
RR 2

CRESCENT LASAGNA
Meat filling:
1/2 lb. sausage
1/2 lb. hamburger
1/4 c. chopped onion
1/4 c. clove garlic (or
garlic powder equivalent)
1 Tbsp. parsley

Combine the following:
1 egg
1/2 lb. hamburger
1/2 c. chopped onions
1/4 c. milk
2 c. Special K cereal
1/2 c. minced onion (or less)
1 egg
1 c. apple sauce
parsley flakes

Mix all ingredients. Divide into 8 portions, using 1/4 c. measuring cup. Put in pyrex cake pan. Mix together 1 can tomato rice soup and 1 can cream of mushroom soup. Extra mushrooms may be used, and also bay leaf. Pour over meat balls and refrigerate over night. If you have used a pyrex pan, remove from refrigerator 1 hour before placing in oven. Bake 1 hour at 350. Delicious served with rice.

Mrs. Esther M. Nichols
116 11th Ave.

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Brookings
BEEF ENCHILADAS

1/2 c. flour
2 Tbsp. chili powder
1/4 c. salt
1 medium can tomato sauce

garlic salt
3/4 lb. hamburger, browned
1 c. grated cheese
1/2 c. green onions
8 soft taco shells


Fry shells a few seconds on each side in hot oil. Fill with tomato sauce, cheese, and sauce. Roll shells and secure with toothpick. Put in casserole dish or a pie plate. Top with remaining sauce over enchiladas and top with onion and cheese. Bake 20 min.

Mrs. John Davesport
1726 Derrid Dr.

CHILI CON CARNE

1 lb. hamburger
2 c. cooked kidney beans
1 c. cooked tomatoes
1 c. clear or 1/2 tsp. instant garlic
3/4 c. chopped onion
2 Tbsp. chili powder

Brown meat in suet. Add onion. Cook. Drain and add remaining ingredients and water. Season to taste. Simmer until all the flavors are blended well (about 2 hours). Makes 8 servings and freezes well.

Mrs. John Davesport
1726 Derrid Dr.

SWISS MEAT BALLS

1/2 lb. hamburger
1/4 c. milk
1 egg
1/2 c. bread crumbs
salt
Pepper

Mix with 2 Tbsp. brown sugar. Let set 5 min.

1 tsp. salt
1 Tbsp. mustard
3 Tbsp. worcestershire sauce
1/4 c. vinegar
1/4 tsp. lemon
1 c. catsup
salt and pepper

For about 10 pieces of meat.

Mrs. Elmon Nelson
Valga, SD

BARBECUED FRANKS

12 frankfurters
1/4 c. green pepper
1/2 c. celery
3 Tbsp. sugar
1/2 tsp. dry mustard
1/2 tsp. black pepper
1/2 c. catsup
1/2 lbs. bacon

Shape into individual servings in pan. Cover with sauce. Bake at 350 for 30 min. Turn and bake 30 min. more.

Mrs. E. Hirsch, Mima

TATER TOT HOT DISH

2 lb. ground beef
1 c. green beans
Brown slightly and place in bottom of casserole.

2 c. green beans
1 can cream of mushroom soup
1 lb. frozen Tater Tots

Mix 1/4 c. of liquid with soup. Season ground beef with salt and pepper. Place browned ground beef, soup and Tater Tots on top. Bake 350 for 40 min. Makes 8 servings.

Marian Voelker

ITALIAN SPAGHETTI

1 lb. ground beef
3 c. spaghetti
1 can tomato paste
1 c. water
1 large green, chopped
1 green pepper, chopped
1 tsp. sugar
1 tsp. black pepper
3/4 tsp. garlic salt
2 tsp. chili powder
2 Tbsp. Italian grated cheese
1 tsp. crushed oregano leaves
2 Tbsp. dry mustard
1 lb. spaghetti, cooked and drained

Brown meat, onion, peppers, and garlic. Drain. Stir in tomato sauce, chili powder and garlic salt. Simmer 20 min. Stir in chopped tomatoes. Separate biscuit dough into 16 biscuits, put apart each biscuit into 2 layers. Place in shallow greased pan of 8 or 9” sq. pan. Combine 1/4 c. cheese (save rest for top), sour cream and cheese. Top with gravy. Remove meat from heat and stir in sour cream mixture. Spoon over biscuits. Add remaining cheese layers on top, sprinkle with remaining cheese. Bake at 250 for 25-30 min. until biscuits are deep golden brown.

Mrs. Elmina Bulen
1027 N. Main St.

STUFFED PERSIMMONS

10 persimmons
2 c. brown sugar
2 c. water
3/4 tsp. cinnamon
3/4 tsp. nutmeg

Cut tops off of persimmons. Scoop out persimmon. Mix sugar and water. Bake at 350 for 1 hour.

Mrs. Ref. Nelson

CHOW MEIN

1 lb. ground beef
1 c. green peppers
1 c. onions
1 c. celery
1 c. mushrooms
1 c. water
1/4 c. soy sauce
1/4 c. sugar
1/4 c. vinegar
1/4 c. cornstarch

Brown ground beef, onions, peppers, celery, mushrooms, water, soy sauce, sugar, vinegar and cornstarch. Add remaining ingredients and water. Stir. Heat. Serve over chow mein or fried rice. Makes 6 to 8 servings.

Mrs. Marj. Bawley

BAKED PORK CHOPS

4 sm. pork chops
1/2 c. brown sugar
1/2 c. water
2 Tbsp. brown sugar
1/2 c. catsup
2/3 c. worcestershire sauce
3 Tbsp. lemon juice
2 green peppers
1/2 c. sour cream
1 egg
salt


Mrs. Min. Nelson

CASSEROLE

1 lb. ground beef
1/2 c. chopped onion
1/4 c. diced green pepper
6 oz. pinto beans
2 c. water
2 tsp. cornstarch
3/4 tsp. salt
2 tsp. chili de pepe
1/2 tsp. paprika
1/4 tsp. dried onion
1/4 tsp. instant chili powder
1/4 tsp. salt
1/4 tsp. pepper
1 cup water
6 slices bacon
2 Tbsp. chopped onion
1 Tbsp. chopped green peppers
1 Tbsp. chopped celery
1/2 tsp. paprika
1/2 tsp. chili de pepe
1/2 c. chow mein
1/2 c. sour cream
1/2 c. water
1/4 c. sugar
1/4 c. vinegar
1 egg
salt


Mrs. Min. Nelson

DEEP FRIED RICE

1/2 c. cooked rice
1/2 c. chopped carrots
1/4 c. mushrooms
1/3 c. soy sauce
1/4 c. sugar
1/4 c. vinegar
1/4 c. water
1/2 c. diced chicken
1/2 c. diced celery
1/2 c. diced onions
1/2 c. water

Brown rice, mushrooms, and carrots in suet. Add soy sauce, sugar, vinegar, water, and chicken. Season to taste. Simmer until all the flavors are blended well (about 2 hours). Makes 8 servings and freezes well.

Mrs. John Davesport
1726 Derrid Dr.

MRS. JESSICA HANSON

9 LA HINA

10 lb. meat
3 lb. stew beef
salt and pepper

Slice into 10 lb. and place in a large covered pan. Season with salt and pepper.

Mrs. Maxine Oakley

KANDY KAFE

MRS. JESSICA HANSON

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COLORADO FALLS

1031 8th Ave.
All Aboard for Tex-Mex Cooking

By Cecily Brownstone
Associated Features Writer

A young Texan woman, now living and working in New York, told us that when she was a teen-ager and brought home friends for supper, her mother often had on the menu a favorite Tex-Mex main dish — spaghetti topped with tomato-meat sauce which chicken cheese, stuffed green olives and corn were added. When we asked for the recipe she sent it along saying that her mother had contributed it to "Chapelwood Cooks," a book published a dozen years ago by the Women's Society of Christian Service of the Allentown Community Methodist Church in Houston.

When we tried the following adaptation of the dish in our own kitchen half a dozen tasters, from parts of the country other than Texas, thoroughly enjoyed it. Why the adaptation? Because in the original version the onions and peppers were ground and red onions were used. We opted for chopping the vegetables (a simpler method) and for using regular onions because they are less expensive and keep available while the red variety.

TEX-MEX SPAGHETTI DISH

2 tablespoons salad oil
2 medium onions, finely chopped
1 large green pepper, finely diced
2 tablespoons Worchester- shire sauce
1 tablespoon prepared mustard
1/4 cup sliced pimiento-stuffed green olives
2 cups crated (medium-fine) cheddar cheese, slightly packed (1/4 pound)
8-ounce package spaghetti
1 tablespoon butter or margarine

In a 15-inch skillet heat the oil; add the onion and pepper and cook gently, stirring often, until tender-crisp — about 10 minutes. Add bell pepper; cook, stirring, until the color changes. Add green beans. Spread Superfine granulated sugar

Cheese

3/4 cup butter, soft
1 large egg
1 cup unwhipped fluffy, fork-stirrable American single cream
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup lemon juice
1/4 cup brandy
8-ounce bag frozen mixed fruit in syrup
12-ounce bottle club soda, chilled

Stir together the wine, lemon juice and brandy, add fruit and ice cubes and stir until well blended; chill. Serve over ice cream. Makes 8 servings.

JAPANESE DINNER

Pork Spinach Soup

Broth

1/2 pound ground round beef
2 tablespoons margarine
2 tablespoons flour
1 cup water
1/2 teaspoon salt
1 cup raisins
1/4 cup sugar
1/4 cup raisins
1/4 cup water
1/4 teaspoon salt
1/4 teaspoon ground allspice
1/4 teaspoon paprika

In a saucepan over moderate heat, heat the margarine; remove from heat; stir in flour, salt and pepper. Add 1/2 cup water. Mix well. Add the sauce to the pork and beef broth; bring to a boil. Serve at once. Makes about 12 servings.

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BUFFET SUPPER

Baked Fish

1/2 pound potato puff rounds

Walnut Rice Pie

1 cup corn oil margarine
1 cup sugar
1 cup light corn syrup
1 cup packed (3/4 pound) sucrose-free egg substitute
1 teaspoon vanilla
cup flour cake mix
2 tablespoons superfine sugar

This well-liked hors d'oeuvre is discreetly seasoned. 3-ounce package cream cheese

1/4 cup water
1/2 teaspoon salt
1/4 teaspoon paprika

Pour into freezer trays without film covers. Freeze until solid. Without washing beaters, beat cream until stiff, fold in whipped cream. Return to freezer trays; freeze until firm — at least 4 hours. Makes about 24 servings.

SUPPER FOR FRIENDS

Clam Canapes

Stuffed Cabbage Green Peas

Rolls

Sweet Butter

Blueberry Torte

Beverage

This version of a Japanese dish that's a cross between a relish and a salad.

Chicken Teriyaki

Minutes. With a slotted spoon transfer to a platter, drizzle with teriyaki sauce. Serve at once. Makes about 12 servings.

Great natural flavor and fine texture.

4 eggs, separated
1 3/4 cups sugar
1/4 teaspoon salt
2 cups light cream, scalded
1-3/4 cups mild honey
4 cups pure vanilla extract
2 cups heavy cream

5 tablespoons butter or margarine
1/2 cup sugar
2 cups diced pimiento-stuffed green olives
2 cups crated (medium-fine) cheddar cheese, slightly

In a saucepan over moderate heat, heat the margarine; remove from heat; stir in flour, salt and pepper. Add 1/2 cup water. Mix well. Add the sauce to the pork and beef broth; bring to a boil. Serve at once. Makes about 12 servings.

In a 10-1/2-inch skillet melt the remaining 1/4 cup butter; add the egg, fork-stir to aerate. Add broth to liquid in bowl; stir in the cheese sauce. Fold in whipped cream. Pour into a 9-inch square pan or 1 1/2 quart casserole. Cover with chipped onion. Bake in a 350°F oven until golden brown. Serve with a salad or seafood fork. Makes 4 servings.

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Fancy Breads Are Budget Savers

Braided Breads, Snail Dinner Rolls and Combination Bread are easy to make with the new frozen bread doughs now available. Better yet, such home-baked specialties are usually far less expensive than purchased baked goods—a plus for the homemaker faced with rising food costs. The makers of Rhodes frozen bread doughs developed these simple instructions for making attractively shaped and glazed breads. The bread dough is available in the frozen food case of leading food stores.

**BRAIDED BREAD**
Thaw a 1-pound loaf of Rhodes enriched white or honey wheat bread dough, well wrapped, in refrigerator overnight. In the morning, let dough warm to room temperature. Cut lengthwise into 3 equal pieces; roll each piece into a long tapered cylinder. Lightly grease a cookie sheet and place 3 strips of dough parallel on it; braid strips together and pinch ends to seal. Brush loaf lightly with salad oil and let rise until double in size. Preheat oven to 375°.

Brush loaf with egg wash (one egg lightly beaten with 2 tablespoons water) and sprinkle top with sesame or poppy seeds. Bake about 20 minutes or until bread sounds hollow when tapped on top and bottom. Cool on wire rack.

**SNAIL ROLLS**
Follow thawing directions in recipe above. Break off small lumps of dough and roll into pencil-shaped cylinders. Form each cylinder into a half knot and place on lightly greased cookie sheet. Brush lightly with oil and let rise until doubled. Bake in a preheated 375° oven for 20 minutes or until golden brown. Cool on rack.

**COMBINATION BREAD**
(2 loaves)
Thaw one loaf each Rhodes white and honey wheat bread doughs and warm to room temperature. Cut each loaf lengthwise into 4 equal strips. Lightly grease a cookie sheet and place 3 strips of dough parallel on it; braid strips together and pinch ends to seal. Brush loaf lightly with oil and let rise until double in size. Preheat oven to 375°.

Brush loaf with egg wash (one egg lightly beaten with 2 tablespoons water) and sprinkle top with sesame or poppy seeds. Bake about 20 minutes or until bread sounds hollow when tapped on top and bottom. Cool on wire rack.

**FAMILY DINNER**

**Spanish Meat Loaf**
1 pound ground beef
1 ounce chopped onion
1 tablespoon chopped chili
1 teaspoon salt
1 teaspoon sugar
½ teaspoon nutmeg
1 egg
1 cup bread crumbs
½ hour

In a large mixing bowl, combine ground beef, onion, chili, salt, sugar, nutmeg, egg, bread crumbs, and salt. Mix well. Place in an oiled loaf pan and bake in a preheated 350° oven for 1 hour.

**SPANISH MEAT LOAF**
No starchy "filler" is added. 2 eggs
1-3 cup milk
1 pound ground beef
Small onion, minced
1 or 2 roasted red peppers
Green chili (from a can), seeded and minced
Medium clove garlic, minced
¾ teaspoon dried thyme
½ teaspoon salt
2 slices bacon

Beat eggs with milk until combined. Add all the remaining ingredients except the bacon; mix well; mixture will be very soft. Turn into the center of an ungreased 11 by 7 by 1½ inch baking pan or similar utensil; with a spatula, shape into a loaf that is about 8 by 6 inches. Place bacon crisscross over top, baking ends. Bake in a preheated 350° oven for 1½ hours. Let stand about 5 minutes before cutting. This loaf is moist but slices well. Any leftover is good sliced and used in a sandwich. Makes 4 to 6 servings.

**RANGETOP SUPPER**
Fish Fillets
Pinto Beans
Rice
1 tablespoon butter or margarine
1/2 cup water

Preheat oven to 375°. Place fish in a baking dish and cover with pinto beans. Bake for 20 minutes. Serve over rice.

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Use it to bake wonderful oldtime pies.

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**GREEN TOMATO MINCMEAT**—Use it to bake wonderful oldtime pies.

**GREEN TOMATO MINT MEAT**
3 pounds green tomatoes, thinly sliced
1 cup sugar
1 pint dark corn syrup
1 cup water
1 box flour
1/2 cup butter

Cook tomatoes in their own juice until soft enough to stir; fold in sugar, corn syrup, water, and flour. Bake in a preheated 425° oven until golden-brown. Makes 4 servings.

Cherish Those Green Tomatoes

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By CECCILY BROWNSTONE
Associated Press Food Editor

Even in New York City this year, tomatoes are on the vine — in backyards of brownstones, in community gardens on terraces and in large pots or window boxes on sunny windows or fire escapes. From what visitors from other states tell us and from what we’ve seen on our travels, not since World War II has so much tomato growing been going on all over the country. Because tomatoes red, green, or yellow, have to be gathered before frost ruins them, you may want to consider making oldtime Green Tomato Mincemeat.

The recipe is easy to follow and the result is delicious, ready to be used in pies, tarts and cookies in any other way you can dream up. A friend of ours who tried this recipe served the mincemeat over vanilla ice cream. Her husband’s response: “I told people I’d make green tomato mincemeat over vanilla ice cream and love it, I’d have told them they were crazy!”

As a matter of fact, mincemeat has been served over vanilla ice cream for years, and the combination is great. If you’re interested to try this, heat the mincemeat and, if it doesn’t already have a goodly portion of rum, brandy or some other spirit added, give it this beneficial blessing. Just one warning: don’t use mincemeat this way if it has sat in it—this green tomato version doesn’t. Eating suet-style mincemeat over ice cream is more than anyone should be expected to stomach.

**GREEN TOMATO MINCEMEAT**
2 cups sugar
2 cups water
1 cup corn syrup
1 teaspoon cinnamon
1 teaspoon ground ginger
1/2 cup chopped walnuts
1/2 cup chopped dates
1/2 cup chopped pecans
1/2 cup chopped almonds
1/2 cup chopped raisins
1/2 cup chopped peanuts
1/2 cup chopped pitted prunes

Sprinkle tomatoes with salt and pepper and let stand at room temperature overnight. Rinse with cold water and drain well. Chop finely.

To a 4-quart saucepan turn the tomatoes, apple, orange, raisins, sugar and spice. Cover and simmer 45 minutes. Uncover and boil gently, stirring occasionally, for 1½ hours. Store, tightly covered, in the refrigerator or in airtight container. Makes 2½ pints—enough for 2-9 inch pies.

To make pies; stir 1/4 cup light or golden rum into 2½ cups Green Tomato Mincemeat; cover and let stand at room temperature overnight. Turn into an unbaked 9-inch glass pie plate; cover with a top crust. Bake in a preheated 425° oven 45 to 50 minutes.

Note: If pumpkin-spice pie is not at hand, use a blend of cinnamon, ginger, allspice and nutmeg (all ground); this is the best pumpkin-spice pie on the market contains. Other pumpkin-spice pie may contain flour, nash, enough coloring and flavoring and an anticaking agent.

Four hundred recipes are given in the illustrated "Cecily Brownstone’s Associated Press Cookbook" available by sending $4.95 (check or money order made payable to "The Associated Press") to this newspaper’s agent, EUROPEAN COOKBOOK, Box G4, Teaneck, N.J. 07666.
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