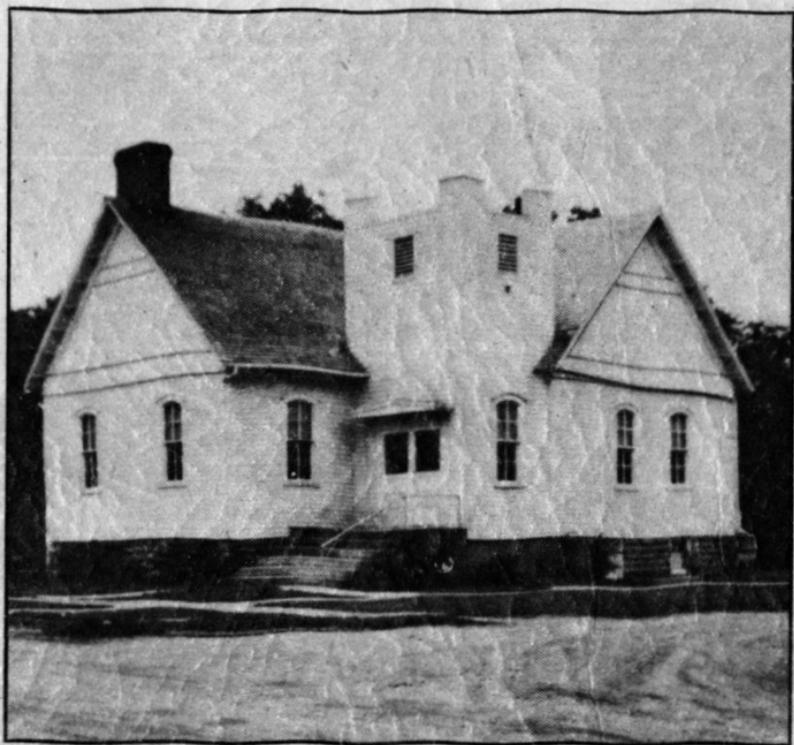


COOK BOOK FAVORITES



1950
AMERICAN LUTHERAN LADIES AID
CASTLEWOOD, S. D.

DEDICATION

This book is dedicated to Pastor and Mrs. Robert Bragstad and family and Ladies Aid members who strive for the true fellowship in the work of Christ.

Ladies Aid First

Just a time to clean up, dress up, drive up, and eat up?

Just a time to meet your friends, enjoy a chat, and go on your way?

Just a time to relax for an hour or two gossip a little (just in a whisper, you know) and enjoy a cup of coffee?

Just a time to criticize the church, or the Ladies' Aid, or the officers, or the pastor, or your neighbor?

It's time we evaluate the Ladies' Aid.

It's time we ask ourselves some honest questions.

It's high time we raise the standard of the Ladies' Aid and bring it and its members above criticism.

What ever started such a thing as a Ladies' Aid? It was begun by a Christian woman of high ideals, who was zealous for the cause of missions.

What does Ladies' Aid mean? It means help for someone. It means to aid someone.

Does the Ladies Aid aid someone today? Does it aid the church? Does it aid the poor? Does it aid the pastor? Does it aid in establishing Christian homes? Does it aid its members to find Christ as their personal Savior?

How many of us pray for the Ladies' Aid meeting before we go? How many of us expect to be uplifted on edified at the meeting? How many of us expect to receive some helpful information at the meeting? How many of us are glad to do our bit on the program, no matter how humble or little that part might be?

Dear Ladies' Aiders! God help us to aid Him with our Ladies' Aid.

Aid Him in finding room in the heart of every member.

Aid Him by having a warm, purposeful devotion at each meeting.

Aid Him by having a regular Bible Study also.

Aid Him by training the mothers to give their children Christian nurture.

Aid Him by helping the parents to establish a Family Altar in every home.

Aid Him by educating our women about the needs of our Church and its missions, and our share of that work as Aid members.

Aid Him by discussing how best to fight all the forces of evil in our land, the evils that are undermining our home, our community, and our nation.

Altogether, then, Christian women, let us pray and work, through our Ladies' Aid. Let us make it a power for good in Jesus' Name.

In His service,
Mrs. G. E. Hendrickson
President, Canada
District WMF

RECIPE FOR A DAY

Take a little dash of water cold
And a little leaven of prayer,
A little bit of morning gold
Dissolved in the morning air;
Add to your meal some merriment
And a thought of kith and k'n,
And then as a prime ingredient
A plenty of work thrown in,
But spice it all with the essence
Of love and a little whiff of play;
Let the wise old Book and a
Glance above complete the well made day.

—Mrs. R. Lowery.

Just a Friendly hand clasp
Just a word of love
Just the simple knowledge
God is there above.
Just an act of kindness
Just a sunny smile
That make life worthwhile.

NUTBREAD & BREAD

BUNS

2 pkg yeast	2 cup milk
1 cup luke warm water	2 eggs
9 tbsp. sugar	1 tbsp. salt
½ cup lard	Flour

Dissolve 2 pkgs, yeast in 1 cup lukewarm water and 1 tsp. sugar, Add to ½ cup sugar ½ cup lard mix with 2 cups milk scalded and cooled, 2 eggs 1 tbsp. salt and flour, mix and knead.

BUNS

Soak 1 cake or pkg. yeast in	3 cups luke warm water
¼ cup luke warm water with	8 tbsp. melted shortening
1 tsp. sugar for 10 minutes	2 tsp. salt
	½ cup sugar

Add flour gradually, about 6 cups or until you have a dough you can knead. Let rise and punch down 2 times. Make into balls, put into pan until quite light, then press down each bun quite flat and let rise again until light. Bake 400 degrees. Makes about 36 buns.

— Olga Gantvoort

ENGLISH TEA RING

¾ cup milk, scalded	1 cake yeast
3 tbsp. sugar	1 beaten egg
3 tbsp. shortening	½ tsp. vanilla
½ tsp. salt	3 cups flour

Combine milk, shortening, sugar and salt; cool to lukewarm. Soften yeast in this mixture. Add egg, reserving 2 teaspoons. Add vanilla extract and enough flour to make a smooth, soft dough. Knead lightly on floured surface. Place in greased bowl; cover and let rise until double in bulk. Divide in 2 portions and roll to oblong shape ½ inch thick. Brush with melted butter, spread evenly with filling and roll lengthwise. Shape each roll into a ring on greased cookie sheet. Snip rings of dough almost to center at 2 inch intervals with scissors. Pull sections apart and twist slightly. Brush with reserved egg and let rise until very light. Bake in 375 degree oven until very light brown. About 25 minutes.

— Lucille Sorensen

NUTBREAD

2 cups brown sugar
2 cups raisins
2 tbsp. lard
2 cups hot water
1 cup nutmeats

Boil the above ingredients for one minute and set to cool. When cool add 3 beaten eggs, 2 tsp. soda and $3\frac{1}{2}$ cups flour. Bake in moderate oven until brown, about 1 hour. Makes 2 large loaves.

— Lillian Seppla

PEANUT BUTTER BREAD

$1\frac{3}{4}$ cups flour
1 tsp. soda
 $\frac{1}{2}$ tsp. salt
1 cup brown sugar
 $\frac{1}{3}$ cup peanut butter
1 egg
1 cup sour milk

Cream sugar and peanut butter and egg, beat well, add sour milk and dry ingredients. Bake in loaf pan 350 degrees oven.

— Mrs. Berg

CORN BREAD

1 cup flour
1 cup corn meal
1 tsp baking flour
1 tsp. soda
1 tsp. salt
 $\frac{1}{2}$ cup sugar
1 cup sour cream
2 eggs

Measure and sift together all dry ingredients. Beat eggs and add sour cream, then add sifted dry ingredients. Bake in moderate oven.

— Mrs. Berg

ROLLS

1 yeast cake
 $2\frac{1}{2}$ cup milk, heated and cooled
 $\frac{1}{2}$ cup shortening
2 tbsp. sugar
2 tsp. salt
5 cups flour

Mix the above ingredients and let rise knead down when light, make into rolls, cover with damp cloth. When light, bake in hot oven.

— Mrs. L. A. Paulson

BANANA BREAD

¼ cup shortening	½ tsp. baking powder
¾ cup sugar	¼ tsp. soda
1 egg	3 tbsp. milk
⅔ cup mashed bananas (3)	½ cup chopped nutmeats
2 cups flour	Pinch of salt

Cream shortening, add sugar gradually and cream thoroughly. Beat eggs well and blend into the creamed mixture. Stir in the mashed bananas. Sift flour once before measuring. Sift flour baking powder, soda, and salt and add to creamed mixture alternately with milk. Bake at 350 degrees for one hour.

— Grace Goldhorn

GRAHAM NUT BREAD

1 cup brown sugar (firmly packed)	2 cups white flour
2 cups sour milk	2 tbsp. butter melted
2 cups graham flour	2 tbsp. molasses
	2 eggs
2 tsp. soda and pinch of salt	

Dates, nuts, or raisins, bake slow about 45 minutes to 60 minutes.

— Grace Clausen

BANANA BREAD

½ cup of butter or lard	2 cups of flour
1 cup of sugar	2 eggs
½ tsp. salt	1 cup of mashed bananas or
8 tbsp. of sour milk	3 ripe bananas
1 tsp. soda	

Cream your lard and add sugar, then add your eggs, and bananas. Alternate your milk and dry ingredients. For even better results, separate your eggs and beat the whites stiff and fold in last.

— Grace Clausen

MY FAVORITE BUN

1 pkg. quick yeast	2 eggs
1 cup lukewarm water	6 tbsp. melted fat
1 cup scalded milk	6 tbsp. sugar
6 cups flour	2 tsp. salt

Add 1 pkg. quick yeast to 1 cup lukewarm water. Stir. Add 1 tbsp. sugar, let stand 10 minutes. To yeast add 1 more cup of scalded and cooled milk. To liquid mixture add 3 cups sifted flour and beat well. Then add 2 beaten eggs, 6 tbsp. melted fat, 5 tbsp. sugar, 2 tsp. salt and 3 cups flour. Knead to a medium firm dough, adding more flour or liquid as needed. Let rise until doubled. Knead down and let rise again about three minutes or until golden brown. Remove from pan, brush tops and let rise until doubled. Bake in 400 degrees oven 20 minutes or until golden brown. Remove from pan, brush tops with melted fat and cool on a rack.

— Mrs. Seppala

NUTBREAD

1 cup graham flour	1 cup sour milk
1 cup white flour	1 cup raisins
1 egg	½ cup nutmeats
1 tsp. baking powder	½ cup sugar
1 tsp. soda	2 tbsp. lard

2 tbsps. lard added to mixture at last. This makes two loaves in ordinary pans.

— Grace Goldhorn

DARK RAISIN BREAD

2 cups luke warm water	1 tsp. salt
¼ cup brown sugar	2 cups graham or whole wheat flour
2 tbsp. molasses	
½ cup raisins	

Soak yeast in ¼ cup luke warm water and 1 teaspoon sugar. Add enough white flour to make a good firm dough. Let stand until light, punch down and let rise again. Put into loaves and let rise and bake at 350 degrees

— Olga Gantvoort



NUT BREAD (HEALTH)

$\frac{3}{4}$ cup dark syrup	1 egg
1 cup oatmeal	Pinch of salt
*1 cup all-bran	1 tsp. soda
1 cup graham flour	1 cup raisins
	1 cup sour milk

Mix egg, salt, add dark syrup and stir, now add dry ingredients. Add soda to milk and add to above mixture. Put into well greased bread pan and bake in moderate oven 325 degrees for one hour.

*The all-bran gives this bread the flavor and texture of nutmeats.

— Stella Bartlett, LaVerne Goldhorn

TROPICAL NUT BREAD

2 eggs	3 tsp. baking powder
$\frac{1}{3}$ cup sugar	1 tsp. salt
$\frac{1}{3}$ cup melted shortening	1 cup crushed pineapple (undrained)
2 cups flour	1 cup chopped nutmeats
$\frac{1}{2}$ tsp. nutmeg	

Mix eggs, sugar, shortening. Sift dry ingredients together and add. Then pineapple and nutmeats, and mix. Bake in greased loaf pan 350 degrees about one hour.

— Alvera Berg

GRAHAM BREAD

1 egg	$\frac{1}{2}$ tsp. salt
3 tbsp. sugar	1 tsp. soda
$\frac{1}{2}$ cup molasses	1 cup Graham flour
$1\frac{1}{2}$ cup sour milk	1 cup wheat flour

GRAHAM NUTBREAD

2 cups graham flour	$\frac{3}{4}$ cup molasses
1 cup white flour	1 cup chopped nuts
$\frac{1}{2}$ cup corn meal	1 tsp. salt
$1\frac{1}{2}$ cup sour milk	1 tsp. soda

Bake 45 minutes in slow oven.

— Wilma Hamen

VEGETABLES

HARVARD BEETS

$\frac{1}{2}$ cup sugar	1 tbsp. butter
1 tsp. salt	1 tbsp. cornstarch
$\frac{1}{2}$ cup vinegar	

Cook this and add beets, which have been previously cooked and diced. Makes large bowl full.

— Alice Sims

BAKED LIMA BEANS

2 cups lima beans	1 tsp. salt
1 cup sour cream	$\frac{1}{2}$ tsp. dry mustard
$\frac{1}{4}$ cup brown sugar	$\frac{1}{8}$ tsp. pepper
4 strips bacon	

Soak beans overnight, cook til most of water is gone. Pour into baking dish, add all but bacon. Bake 2 hours and put bacon on top. Bake another hour.

— Mrs. Berg

CABBAGE SPHAGETTI CASSEROLE

$\frac{1}{2}$ cups spaghetti cooked	1 tsp. salt
3 tbsp. flour	$\frac{1}{2}$ cup grated cheese
3 tbsp. butter or fat	1 qt. shredded cabbage
2 cups milk	1 cup buttered bread crumbs

Make white sauce of flour, fat milk, salt and cheese. Put cabbage, spaghetti and white sauce in layers in baking dish and top with crumbs and bake 20 to 30 minutes.

— Mrs. Berg

SOUR CREAM BEETS

3 cups diced cooked beets 1½ tbsp. honey—B. Sugar
1½ tbsp. water
¾ cup thick sour cream

Combine and heat until flavor blends.

— Mrs. Berg

HOME MADE SAUERKRAUT

Cut cabbage finely packed To each quart add 1 tsp. each
in glass jar. of salt, and sugar
¾ cup warm water

Seal tight, ready to use in about 3 weeks.

— Mrs. Berg

SQUASH SUPREME

Squash for family, baked, scooped out of shell and mashed. Add sugar, salt, butter and pepper to taste and crushed pineapple. Place in casserole and bake. About fifteen minutes before serving place marshmallows and nuts on top and brown.

— Mrs. Berg

GREEN BEAN SPECIAL

4 cups green beans (cooked 4 slices bacon, diced and
or canned) fried crisp
2 onions (chopped) ½ cup tomato soup
salt and pepper

Cook about ten minutes. (Serves eight.)

HOT DISH

ESCALLOPED POTATOES

Prepare any amount of potatoes in usual way for escalloped potatoes and when in your roaster ready for oven add grated carrot and onion and cube 1 can of "spam" and add to your potatoes, sprinkle top of dish with cracker crumbs and bake in usual way.

— La Verne Goldhorn

CHICKEN RICE CASSEROLE

Fry seasoned chicken until brown. Cook 1 cup rice until done, place rice in bottom of casserole, put fried chicken over it. Pour about 1½ cup cream or top milk over all and bake.

— Mrs. Alvera Berg

TUNA-POTATO CHIP CASSEROLE

Crumble potato chips in bottom of casserole, cover with tuna, until you have as many layers as needed, cover with mushroom soup. Bake 20 minutes.

— Mrs. Alvera Berg

TUNA HOT FISH

2½ cup milk	1 can tuna fish
2 tbsp. flour	1 cup mushroom soup
	1 large Pkg. potato chips

Thicken milk with flour, take off fire and add rest of ingredients. Put large pkg. potato chips in dish and pour above over. Bake about 20 minutes in 350 degrees oven.

— Olga Gantvoort

HOT DISH

¾ lb. ground beef	½ cup chopped onion
1 tsp. salt	4 cups tomato juice or canned tomato
⅓ tsp. pepper	1 can peas
4 tbsp. butter	½ cup broken macaroni

Brown onion in fat. Add beef which is formed into small balls and brown lightly. Combine all ingredients and simmer until tender.

— Lillian Seppala

MEATS

SALMON LOAF

- | | |
|--|--------------|
| 1 can pink salmon | 1 egg |
| 1 cup cracker crumbs | 2 tbsp. milk |
| Small portions of salt, paprika and nutmeg | |

Break salmon into pieces—add other ingredients—Bake in loaf pan—about 20 minutes.

—Mrs. A. Berg

PORCUPINE MEAT BALLS

- | | |
|---------------------|-----------------------------|
| ½ cup uncooked rice | ¼ cup minced onion |
| 1 lb. ground beef | 2 tbsp. minced green pepper |
| 1 tsp. salt | ¼ cup chopped celery |
| ⅓ tsp. pepper | 2 tbsp. lard |
| 1 cup tomato juice | |

Wash rice, add to hamburger, salt and pepper, shape into balls. Fry onion, green pepper and celery in lard until lightly browned. Add, meat balls and brown, add tomato juice, put in oven 350 degrees until done.

— Alvera Berg

BEEF ROLL UPS

- | | |
|---|----------------------|
| 2 lbs. lean beefsteak about
⅓ inch thick | 2 tbsp. minced onion |
| 2 cups dry bread cubes | 1 tsp. salt |
| 2 tbsp. butter or lard | little pepper |

Combine bread cubes, onion, salt and pepper. Add melted butter and mix well. Cut steak into 6 pieces. Place a mound of bread mixture on each. Roll up and tie with string. Dip rolls in flour, and brown in hot lard. Place in covered baking dish. Add a little water and bake in 350 degrees oven until done, 1½ hours.

— Alvera Berg

BAR B-Q- SPARERIBS

- | | |
|-------------------------|----------------------|
| 1½ lbs. spareribs, salt | ½ cup catsup |
| Salt and pepper | ¼ tsp. tobasco sauce |
| 1 large onion | ½ tsp. chile powder |

Brown spareribs in skillet, add catsup, chopped onion, chile powder and tobasco sauce, also water as it thickens. I also place peeled potatoes, enough for meal in this pan and cook until done. Thicken juice for gravy after adding needed water or milk. Makes a good pink gravy.

— Alvera Berg

HOT DISH

ESCALLOPED POTATOES

Prepare any amount of potatoes in usual way for escalloped potatoes and when in your roaster ready for oven add grated carrot and onion and cube 1 can of "spam" and add to your potatoes, sprinkle top of dish with cracker crumbs and bake in usual way.

— La Verne Goldhorn

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Fry seasoned chicken until brown. Cook 1 cup rice until done, place rice in bottom of casserole, put fried chicken over it. Pour about $1\frac{1}{2}$ cup cream or top milk over all and bake.

— Mrs. Alvera Berg

TUNA-POTATO CHIP CASSEROLE

Crumble potato chips in bottom of casserole, cover with tuna, until you have as many layers as needed, cover with mushroom soup. Bake 20 minutes.

— Mrs. Alvera Berg

TUNA HOT FISH

$2\frac{1}{2}$ cup milk	1 can tuna fish
2 tbsp. flour	1 cup mushroom soup
1 large Pkg. potato chips	

Thicken milk with flour, take off fire and add rest of ingredients. Put large pkg. potato chips in dish and pour above over. Bake about 20 minutes in 350 degrees oven.

— Olga Gantvoort

HOT DISH

$\frac{3}{4}$ lb. ground beef	$\frac{1}{2}$ cup chopped onion
1 tsp. salt	4 cups tomato juice or canned tomato
$\frac{1}{8}$ tsp. pepper	1 can peas
4 tbsp. butter	$\frac{1}{2}$ cup broken macaroni

Brown onion in fat. Add beef which is formed into small balls and brown lightly. Combine all ingredients and simmer until tender.

— Lillian Seppala

MEATS

SALMON LOAF

- | | |
|--|--------------|
| 1 can pink salmon | 1 egg |
| 1 cup cracker crumbs | 2 tbsp. milk |
| Small portions of salt, paprika and nutmeg | |

Break salmon into pieces—add other ingredients—Bake in loaf pan—about 20 minutes.

—Mrs. A. Berg

PORCUPINE MEAT BALLS

- | | |
|---------------------|-----------------------------|
| ½ cup uncooked rice | ¼ cup minced onion |
| 1 lb. ground beef | 2 tbsp. minced green pepper |
| 1 tsp. salt | ¼ cup chopped celery |
| ⅛ tsp. pepper | 2 tbsp. lard |
| 1 cup tomato juice | |

Wash rice, add to hamburger, salt and pepper, shape into balls. Fry onion, green pepper and celery in lard until lightly browned. Add, meat balls and brown, add tomato juice, put in oven 350 degrees until done.

— Alvera Berg

BEEF ROLL UPS

- | | |
|---|----------------------|
| 2 lbs. lean beefsteak about
⅓ inch thick | 2 tbsp. minced onion |
| 2 cups dry bread cubes | 1 tsp. salt |
| 2 tbsp. butter or lard | little pepper |

Combine bread cubes, onion, salt and pepper. Add melted butter and mix well. Cut steak into 6 pieces. Place a mound of bread mixture on each. Roll up and tie with string. Dip rolls in flour, and brown in hot lard. Place in covered baking dish. Add a little water and bake in 350 degrees oven until done, 1½ hours.

— Alvera Berg

BAR B-Q. SPARERIBS

- | | |
|-------------------------|----------------------|
| 1½ lbs. spareribs, salt | ½ cup catsup |
| Salt and pepper | ¼ tsp. tobasco sauce |
| 1 large onion | ½ tsp. chile powder |

Brown spareribs in skillet, add catsup, chopped onion, chile powder and tobasco sauce, also water as it thickens. I also place peeled potatoes, enough for meal in this pan and cook until done. Thicken juice for gravy after adding needed water or milk. Makes a good pink gravy.

— Alvera Berg

SALADS

SALAD DRESSING

Yolks of 3 eggs (Improved by more eggs)	4 tsp. sugar
1 tsp. salt	1 tsp. mustard
Dash of pepper	1 tbsp. butter
	8 tbsp. vinegar
	4 tbsp. water,

Cook in double boiler until thick. To thin this dressing use sweet or sour cream.

— Wilma Hamen

FRENCH DRESSING

1 can tomato soup	½ tsp. paprika
1 can cooking oil (use to- mato soup can to measure	½ can vinegar
2 tbsp. sugar	1 tsp. dry mustard
⅓ tsp. salt	½ tsp. white pepper
	2 tbsp. onion juice

Beat until mixed well.

— Berg

PINEAPPLE DRESSING

1 tsp. butter (melted)	1-cup sugar
2 tsp. flour	½ cup pineapple juice
	2 eggs

Cook until thick, thin with cream or whipped cream add pineapple chunks, bananas, fruit cocktail (juice drained) or any type of fruit for a fruit salad.

— Berg

CHRISTMAS TREE SALAD

1 envelope Knox gelatine	Few grains salt
¼ cup cold water	Few drops red food coloring
1 cup fruit cocktail syrup	2½ cups canned fruit cock- tail
¼ cup lemon juice	Salad greens
¼ tsp. grated lemon rind	

Mayonnaise

Soften gelatine in water, dissolve in heated cocktail syrup. Stir in lemon juice, rind, salt, food coloring. Cool and add 1 cup drained fruit cocktail. Divide among four cone shaped paper cups. Set each in small glass to hold upright. Chill until firm. Unmold on lettuce and top with mayonnaise. Garnish with fruit cocktail.

— Grace Goldhorn

EASTER EGG SALAD

Make nest of green beans. Cut small balls of beets, carrots, potatoes and tiny onion for eggs, garnish with dressing.

— Berg

FRUIT AND VEGETABLE SALAD

1 large can sliced pineapple 2½ cups finely diced apples
1 cup finely chopped celery

Drain juice of pineapple and cook with it 1 tbsp. cornstarch and little sugar and 1 egg. Let cool and add 1 cup whipped cream. Cut sliced pineapple fine, add apples and celery and put in bowl. Then mix whipped cream and sauce together and mix with fruit. Walnuts marshmallows and bananas may be added.

— Wilma Hamen

SUNSHINE SALAD

4 apples 2 med. sized carrots
½ cup raisins 1 cup cream

Whip 1 cup cream, add vanilla and sugar, mix with chopped ingredients, saving some for garnish. Grind all in food chopper sprinkle sugar over top.

— Berg

CARROT - PINEAPPLE SALAD

2 cups raw carrots chopped ¾ cup cocoanut
1 small can crushed pine- Mayonnaise
apple

Put on lettuce, garnish with mayonnaise with green color added and a few nuts. Make as usual molding in shallow pan. When stiff cut rounds with cookie cutter place on lettuce leaf, top each with 5 sections of orange in shape of star. Top with mayonnaise.

SALMON SALAD

1 can salmon ½ cup cut cream cheese
1 can peas ½ cup cut up sweet pickles
6 hard boiled eggs

Mix well with salad dressing.

— Wilma Hamen

SURPRISE SALAD

Lettuce leaf

Slice of pineapple

Fill center with chopped nuts cut up marshmallow and 2 cherries. Put on a spoonful of cottage cheese. Place $\frac{1}{2}$ peach over center to cover, flat side down. Top with mayonnaise.

— Berg

BEET SALAD

1 can diced beets (drained) 3 hard boiled eggs (chopped)
seasoning dressing.

SALAD DRESSING

2 eggs

2 tbsp. either dry or prepar

1 cup vinegar

ed mustard

1 cup sugar

Salt, pepper

Paprika if desired

Combine above ingredients and cook over boiling water until mixture thickens. Remove from fire and place in pint jar and store in refrigerator. Add 2 tbsp. of salad dressing to 1 cup cream either sour or sweet and add to your carrot salad. Serves six or more. The remaining salad dressing, when stored carefully, will keep indefinitely and is used in any salad or sandwich combination instead of miracle whip.

— La Verne Goldhorn

KIDNEY BEAN SALAD

1 can kidney beans

2 hard boiled eggs

1 onion chopped

Some pickles chopped

Mix with dressing, serve on lettuce or as a dish salad.

— Berg

CARROT SALAD

A delicious and colorful spring salad.

6 or 8 carrots

$\frac{1}{2}$ cup onions

$\frac{1}{2}$ cup celery

1 cup raisins

Grate the carrots, onions and celery. Add the raisins and seasoning, mix with a homemade salad dressing (recipe below.)

HOT GREEN BEAN SALAD

2 cups cooked green beans	1/8 tsp. pepper
4 strips bacon diced	1/4 cup vinegar
3/4 cup sliced onion	2 cups cooked cut-up potato
1/2 tsp. salt	2 tbsp. pimento

Drain beans, save 1/2 cup liquid, fry bacon, add onion, stir in vinegar, bean liquid, salt and pepper. Add beans and potato and serve, after heating thoroughly.

— Mrs. Berg

SHRIMP SALAD

1 can shrimp	1 cup chopped celery
1 cup peas	4 cups cooked macaroni
Dash garlic	Salt to taste
Mayonnaise	3 hard boiled eggs

— Berg

TUNA FISH SALAD

1 can tuna fish (drain)	1/2 cup cheese (grated)
1 can peas (drain)	1/2 cup whipped cream
2 sweet pickles (chop)	And salad dressing mixed

SALMON CABBAGE SALAD

1 can (tall) pink salmon	1/2 onion (chopped)
2 cup chopped cabbage	1/4 tsp. salt

Remove skin and bones from salmon, drain liquid, mix all ingredients with salad dressing.

— Berg

SALMON RELISH

1 can salmon	2 eggs, well beaten
1 cup bread crumbs	1/2 cup milk,

Mix all the ingredients together and put in dish to bake. Just before putting in oven pour 1 tbsp. butter over the loaf and bake 1/2 hour.

— Alice Sims

COLD BOLOGNA SALAD

1 lb. bologna diced	1/4 cup onion chopped
2 cups cooked macaroni	1/2 cup cooked peas
1 cup grated raw carrots	Salt and pepper

Mix well, chill, serve with mayonnaise.

— Berg

SALADS

SALAD DRESSING

Yolks of 3 eggs (Improved by more eggs)	4 tsp. sugar
1 tsp. salt	1 tsp. mustard
Dash of pepper	1 tbsp. butter
	8 tbsp. vinegar
	4 tbsp. water,

Cook in double boiler until thick. To thin this dressing use sweet or sour cream.

— Wilma Haman

FRENCH DRESSING

1 can tomato soup	½ tsp. paprika
1 can cooking oil (use to- mato soup can to measure)	½ can vinegar
2 tbsp. sugar	1 tsp. dry mustard
⅛ tsp. salt	½ tsp. white pepper
	2 tbsp. onion juice

Beat until mixed well.

— Berg

PINEAPPLE DRESSING

1 tsp. butter (melted)	1-cup sugar
2 tsp. flour	½ cup pineapple juice
	2 eggs

Cook until thick, thin with cream or whipped cream add pineapple chunks, bananas, fruit cocktail (juice drained) or any type of fruit for a fruit salad.

— Berg

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¼ cup cold water	Few drops red food coloring
1 cup fruit cocktail syrup	2½ cups canned fruit cock- tail
¼ cup lemon juice	Salad greens
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— Grace Goldhorn

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1 cup sugar

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Paprika if desired

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1 onion chopped

Some pickles chopped

Mix with dressing, serve on lettuce or as a dish salad.

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6 or 8 carrots

$\frac{1}{2}$ cup onions

$\frac{1}{2}$ cup celery

1 cup raisins

Grate the carrots, onions and celery. Add the raisins and seasoning, mix with a homemade salad dressing (recipe below.)

HOT GREEN BEAN SALAD

2 cups cooked green beans	1/8 tsp. pepper
4 strips bacon diced	1/4 cup vinegar
3/4 cup sliced onion	2 cups cooked cut-up potato
1/2 tsp. salt	2 tbsps. pimento

Drain beans, save 1/2 cup liquid, fry bacon, add onion, stir in vinegar, bean liquid, salt and pepper. Add beans and potato and serve, after heating thoroughly.

— Mrs. Berg

SHRIMP SALAD

1 can shrimp	1 cup chopped celery
1 cup peas	4 cups cooked macaroni
Dash garlic	Salt to taste
Mayonnaise	3 hard boiled eggs

— Berg

TUNA FISH SALAD

1 can tuna fish (drain)	1/2 cup cheese (grated)
1 can peas (drain)	1/2 cup whipped cream
2 sweet pickles (chop)	And salad dressing mixed

SALMON CABBAGE SALAD

1 can (tall) pink salmon	1/2 onion (chopped)
2 cup chopped cabbage	1/4 tsp. salt

Remove skin and bones from salmon, drain liquid, mix all ingredients with salad dressing.

— Berg

SALMON RELISH

1 can salmon	2 eggs, well beaten
1 cup bread crumbs	1/2 cup milk,

Mix all the ingredients together and put in dish to bake. Just before putting in oven pour 1 tbsps. butter over the loaf and bake 1/2 hour.

— Alice Sims

COLD BOLOGNA SALAD

1 lb. bologna diced	1/4 cup onion chopped
2 cups cooked macaroni	1/2 cup cooked peas
1 cup grated raw carrots	Salt and pepper

Mix well, chill, serve with mayonnaise.

— Berg

CAKES

HER FIRST CAKE

She measured out the butter with a very solemn air.
The milk and sugar also; she took the greatest care,
To count the eggs correctly and to add a little bit
of baking powder which you know, beginners oft omit.
Then she stirred it all together and she baked it full an hour
But she never quite forgave herself for leaving out the flour.

— Mrs. C. E. Buchler
Mitchell, S. Dak.

ANGEL FOOD CAKE

1 cup sifted cake flour	¼ tsp. salt
1½ cup sugar	1¼ tsp. cream of Tartar
1¼ cup egg whites	1 tsp. vanilla

Sift flour once—measure—add ½ cup sugar; sift four times. Beat egg whites and salt with ratary egg beater or flat wire whisk. When foamy add cream tartar. Continue beating until egg are stiff enough to hold peaks, but not dry, add remaining 1 cup sugar-slowly. Fold in flavoring. Sift the flour and sugar slowly and continue folding it in slowly until all has been used. Put unto ungreased 10" tube pan. Bake 325 F. for 1 hour. Remove from oven and invert pan 1 hour or until cake is cold.

— Della Aronson

SWANS DOWN TWO MINUTE CAKE

1 cup sugar	¼ cup shortening
¼ tsp. salt	½ cup milk
2 egg whites (or whole eggs)	1⅞ cup swans down c. flour.
3 tsp. baking powder	¼ tsp. flavoring

Put all ingredients together in mixing bowl, beat hard for two minutes. Bake in two layers in oven 375 to 400 degrees F. or in loaf in moderate oven 350 degrees F.

— Mrs. L. A. Poulson

LARGE WHITE CAKE

1c powdered sugar

1 cup sugar

½ cup butter

1 tsp. vanilla or almond

2½ cups cake flour

2 tsp. baking powder

4 egg whites

Sift powdered sugar and measure 1 cup. 1 cup granulated sugar sift together ½ cup butter, cream all thoroughly. 1 tsp. vanilla or almond flavoring. Sift cake flour and measure 2½ cups. To it add 2 tsp. baking powder and pinch of salt, sift 3 times. To sugar mixture alternately add flour and 1 cup (very cold) water—letting flour be the first addition. Fold in 4 egg whites beaten stiff. Bake in 350 degrees oven—using large tin or 3 layer pans.

— Alvera Berg

ANGEL FOOD CAKE

12 egg whites

1 cup cake flour (sift before measuring)

1½ cup sugar

1½ tsp. cream of tartar

¼ tsp. salt

Beat eggs until they begin to foam. Add cream of tartar and beat until stiff, but not dry and add salt. Sift flour and sugar together five times, then add to egg whites. Add 1 tsp. vanilla. Gradually transfer to an ungreased angel cake pan. Bake in oven of moderate temperature 300 to 325 degrees) for one hour. Invert pan and let cake in it until cold.

— Wilma Hamen

WHITE CAKE

½ cup shortening

1½ cups sugar

2¼ cups sifted cake flour

4 tsp. baking powder

¾ tsp. salt

1 cup thin milk

1¼ tsp. vanilla

5 egg whites

Cream shortening, add sugar gradually and cream thoroughly. Sift flour, baking powder and salt together. Add to creamed mixture alternately with liquid. Beat long enough to make mixture smooth. Fold in stiffly beaten egg whites. Bake 30 to 35 minutes.

PARTY FROSTING

Place 2 egg whites, unbeaten, $1\frac{1}{2}$ cups sugar, 5 tbsp. water 1 tsp. light corn syrup and pinch of salt in top of double boiler, mix thoroughly. Place over rapidly boiling water and beat constantly with rotary egg beater until mixture holds peaks (about 7 minutes). Remove from hot water, add teaspoon vanilla, and $\frac{1}{2}$ teaspoon almond extract, and beat until cool. Just before spreading, carefully fold in 18 maraschino cherries, cut in pieces and 12 marshmallows cut in pieces into frosting.

— Grace Goldhorn

LEMON SPONGE CUPS

Cream	4 tbsp. flour
2 tbsp. butter	$\frac{1}{4}$ tsp. salt.
1 cup sugar	5 tbsp. lemon juice .
	Rind of one lemon
3 eggs	$1\frac{1}{2}$ cup milk

Cream 2 tbsp. butter, add 1 cup sugar, 4 tbsp. flour and $\frac{1}{4}$ tsp. salt. 5 tbsp. lemon juice grated rind of one lemon. Stir in well beaten yolks of 3 eggs, which have been mixed with $1\frac{1}{2}$ cups milk. Last fold in the stiffly beaten whites of 3 eggs. Pour about 45 minutes in a moderate oven 350 degrees, when done each cup will contain lemon at bottom and sponge cake at the into custard cups. Set the cups in a pan of water and bake top. This may be served in the cups in which it is baked or unmolded.

— Alice Sims

MALTED MILK CHOCOLATE CAKE

1 egg	malted milk powder
1 cup sour cream	$\frac{1}{2}$ tsp. salt
1 tsp. vanilla	1 tsp. soda
$1\frac{1}{2}$ cup sweetened chocolate	1 cup sifted flour

Bake 25 minutes for a loaf or layer.

— Lillian Seppla

ENCHANTED CREAM SPONGE CAKE

1 cup sifted cake flour	2 egg yolks, unbeaten
1 tsp. baking powder	$\frac{3}{4}$ cup sugar
$\frac{1}{4}$ tsp. salt	2 egg whites, unbeaten
$\frac{1}{2}$ cup cold water	1 tsp. lemon juice
1 tsp. grated lemon rind	2 tbsp. sugar

Sift flour once, measure. Add baking powder and salt and sift together 3 times, add water and lemon rind and egg yolks and beat with rotary egg beater until light colored, and at least trebled in volume. Add $\frac{3}{4}$ cup sugar, 2 tbsp. at a time beating well with rotary beater. After each addition, then add flour a small amount at a time beating slowly and gently with rotary beater, only enough to blend. Beat egg whites until they form rounded mounds when beater is raised, then add lemon juice and 2 tbsp. sugar and continue beating until stiff enough to hold up in moist peaks. Fold into flour mixture. Pour in two ungreased deep 8 inch layer pans, stirring lightly while pouring. Bake in moderate oven (350) for 25 minutes or until done. Remove from oven and invert on rack until cakes are cold. Spread lemon cream filling between layers of cake. Sprinkle top with confectioners sugar. Serve in wedges with lemon cream sauce.

LEMON CREAM FILLING AND SAUCE

1 cup sugar	$\frac{2}{3}$ cup water
5 tbsp. cake flour	2 tsp. butter
1 egg slightly beaten	1 tsp. grated lemon rind
$\frac{1}{3}$ cup lemon juice	$\frac{1}{2}$ cup cream, whipped

Combine sugar and flour in double boiler, add egg, lemon juice, water, and butter, mixing thoroughly. Place over boiling water and cook 10 minutes, stirring constantly. Chill, fold in lemon rind and $\frac{1}{4}$ cup of whipped cream. Use $\frac{1}{2}$ of this filling to spread between layers of cake. To other half of filling, fold in remaining whipped cream and use as sauce. Makes about $\frac{3}{8}$ cups of filling and sauce. For a less tart filling and sauce, $\frac{1}{4}$ cup lemon juice and $\frac{1}{4}$ cup water may be substituted for amounts given in above recipe.

GRAHAM CRACKER CAKE

1 cup white sugar and $\frac{1}{2}$ cup butter, cream together	$\frac{1}{2}$ cup flour
3 eggs beaten separately	2 tsp. baking powder
1 cup sweet milk	$\frac{1}{2}$ cups rolled graham crackers
1 tsp. vanilla	

Cream sugar and shortening, add rest of ingredients. Fold in whites lastly. Bake in moderate oven. May be served with whipped cream.

— Mrs. Aldon Berg

PRIZE DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup butter or substitute	$\frac{1}{2}$ cup sour milk
2 cups light brown sugar	$\frac{1}{2}$ cup boiling water
2 eggs	1 tsp. soda
$\frac{2}{4}$ cups Swans cake flour	$\frac{1}{2}$ squares choc. melted (or $\frac{1}{2}$ cupful cocoa)
$\frac{1}{4}$ tsp. salt	
1 tsp. vanilla	

Cream butter, add 1 cup sugar gradually creaming mixture thoroughly. Beat eggs until light, add the other cup of sugar to eggs mixing well. Add this egg mixture to the creamed butter and sugar and beat hard. Sift flour once, measure add salt and sift 3 times. Then add the first mixture; alternating with sour milk, beating hard after each addition of flour and milk. Into the boiling water, stir the soda and the melted chocolate or cocoa and beat into the cake mixture, add vanilla. Bake in 3 layers in a moderate oven. Spread a white icing between the layers and on top and sides of cake

— Mrs. L. A. Poulson

BUTTERSCOTCH NUT CAKE

One cup brown sugar, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup milk, cook and second ingredients and $\frac{1}{4}$ cup milk until it forms a hard ball in water then add $1\frac{1}{4}$ cups hot milk and cool.

$\frac{1}{4}$ cup shortening	3 tsp. baking powder
$\frac{3}{4}$ cup brown sugar	3 cups sifted flour
3 eggs	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup nutmeats

Mix in order and add first mixture. Bake in over about 350 degrees.

QUICK BUTTERSCOTCH FROSTING

Mix 1 cup brown sugar, 5 tbsps. shortening, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ cup milk, and boil 3 minutes and cool. Add $1\frac{1}{2}$ cups powdered sugar and beat until thick enough to spread.

— Della Arnoson

BROWN SUGAR CAKE

$1\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup sour milk
1 egg	1 tsp. vanilla
1 cup sour cream	Pinch of salt
	1 tsp. soda

Add enough flour to make quite a stiff batter. Bake in moderate oven.

— Menny Arnoson

BURNT SUGAR CAKE

1 cup sugar	1 small tsp. soda
$1\frac{1}{2}$ cups flour	1 tsp. baking powder
Sift together several times. Add 1 cup sour cream.	
2 eggs	4 tsp. burnt sugar
1 tsp. vanilla	2 (layer or one loaf)

Bake at 350 degrees oven.

— Mrs. Aldon Berg

POPPY SEED CAKE

Pour one cup milk (hot) over $\frac{3}{4}$ cups poppy seed. Let stand 2 hours.

$1\frac{1}{2}$ cups sugar	2 cups flour
$\frac{3}{4}$ cup butter	2 tsp. baking powder

4 eggs separate and add stiffly beaten whites last.

— Mrs. Aldon Berg

BANANA CAKE

2 beaten eggs	2 cups sifted flour
1½ cup sugar	½ tsp. baking powder
1 cup sugar	½ tsp. soda in little warm water
1 cup sour cream	1 tsp. vanilla
2 large bananas, mashed	½ cup chopped nutmeats

Cream eggs and sugar, add sour cream. Then bananas mashed fine. Add flour, baking powder and soda. Add nutmeats and vanilla. Bake in tin 30 to 35 minutes in oven 300 degrees.

— Grace Goldhorn

DATE CAKE

1 tsp. soda	2 tbsp. butter
1 cup boiling water over	1 egg
1 pkg. dates cut fine (let cool)	2 cups sifted flour
Cream	½ tsp. baking powder
	½ cup nut meats cut fine
	1 tsp. vanilla

Cream, 1 cup sugar, 2 tbsp. butter 1 egg sift together, 2 cups sifted all purpose flour ½ tsp. baking powder add alternately with date mixture, beat well add ½ cup nut meats cut fine 1 tsp. vanilla. Bake 1 hour at 350 degrees F. in a medium sized loaf pan.

— Olga Gantvoort

BANANA CAKE

½ cup shortening	¾ tsp. soda
1½ cups sugar	½ tsp. salt
2 eggs	¼ cup sour milk
2 cups flour	1 cup mashed bananas
½ tsp. baking powder	1 tsp. vanilla

Cream sugar and shortening. Add beaten eggs. Sift flour, salt, soda and baking powder together add alternately with sour milk and mashed bananas. Add flavor. Bake in moderate oven.

— Mrs. Aldon Berg

SOUR CREAM CHOCOLATE CAKE

1 cup sugar	2 big tbsp. cocoa dissolved in $\frac{1}{2}$ cup hot water
1 cup sour cream	1 tsp. vanilla
1 tsp. soda dissolved in the cream	$\frac{1}{2}$ cup flour
1 egg, well beaten	Pinch of salt

Mix in the order given Bake 30 minutes in oven 350 degrees.

— Grace Goldhorn

NEW MAGIC SPICE CAKE

$2\frac{1}{4}$ cups sifted cake flour	$\frac{3}{4}$ tsp. cloves
1 cup sugar	$\frac{3}{4}$ tsp. cinnamon
1 tsp. baking powder	$\frac{3}{4}$ cup brown sugar
$\frac{3}{4}$ tsp. soda	$\frac{3}{4}$ cup shortening
1 tsp. salt	1 cup buttermilk or sour m.

Sift together into bowl: $2\frac{1}{4}$ cups sifted cake flour, 1 cup granulated sugar, 1 tsp. baking powder $\frac{3}{4}$ tsp. soda 1 tsp. salt $\frac{3}{4}$ tsp. cloves, $\frac{3}{4}$ tsp. cinnamon. Add $\frac{3}{4}$ cups brown sugar (packed in cup), $\frac{3}{4}$ cups shortening, 1 cup buttermilk or sour milk. After adding these ingredients beat vigorously with spoon for 2 minutes by clock (about 50 strokes per min.) or mix with electric mixer on slow or medium speed for 2 minutes.

Add $\frac{2}{3}$ to $\frac{3}{4}$ cups unbeaten eggs (3 medium) Beat 2 more minutes. Pour batter into prepared pans. Pan size: two 9" round layer pans ($1\frac{1}{2}$ " deep). Temperature 350 degrees for 30 to 35 minutes.

— Grace Clausen

SPICE CAKE

1 cup shortening	1 cup sour milk
2 cups brown sugar	1 tsp. soda
3 eggs	1 tsp. cinnamon
$2\frac{1}{2}$ cups flour	1 tsp. cloves
1 cup chopped raisins	1-tsp. nutmeg
	1 tsp. vanilla

Mix in order as given

— Grace Goldhorn

SALTED PEANUT CAKE

$\frac{1}{3}$ cup butter	1 tsp. soda
1 cup white sugar	$\frac{1}{3}$ cup flour
1 egg	1 cup ground peanuts with the skins on.
1 cup sour milk	

— Grace Clausen

CHOCOLATE CHIP CAKE

$\frac{1}{2}$ cup shortening	3 tsp. baking powder
$1\frac{1}{3}$ cups sugar	$\frac{1}{4}$ tsp. salt
1 cup thin milk	$\frac{1}{2}$ tsp. vanilla
$2\frac{1}{2}$ cups sifted cake flour	1 square choc. (chipped)
3 egg whites	

Cream shortening, add one cup of the sugar, now put in the dry ingredients and then add your chipped chocolate. Lastly fold in stiffly beaten egg whites and remaining sugar. Bake at 350 degrees.

— Grace Clausen

SOUR CREAM CHOCOLATE CAKE

$1\frac{1}{2}$ cups sour cream	Pinch of salt
2 eggs	1 tsp. soda
1 cup white sugar	5 tsp. cocoa
$1\frac{3}{4}$ cups flour	1 tsp. vanilla

Beat eggs light, put cream in and beat a little more with egg beater. Sift sugar, cocoa, salt, soda, and flour together three times. Put into egg and cream mixture and stir with mixing spoon.

— Grace Clausen

CHOCOLATE SOUR CREAM CAKE

3 eggs beaten well	$\frac{1}{2}$ cup cocoa mixed with hot water or coffee to soft paste
1 cup sugar	
1 cup sour cream	1 tsp. soda in choc. mixture
$1\frac{1}{2}$ cups flour	1 tsp. vanilla
Pinch salt	

— Mrs. Aldon Berg

GINGER CAKE (First prize at Minn. State Fair)

1 cup molasses	1/2 tsp. nutmeg
1 cup shortening	1 cup sugar
3 cups flour	2 eggs
1 tsp. each of cloves, cin- namon, ginger	1 cup milk
	1 tsp. soda

Cream butter and sugar, add beaten eggs, molasses mixed with spices and soda. Add flour and milk beat well. Put in shallow pan, bake slowly. Served with chocolate or butterscotch sauce and top with whipped cream.

— Mrs. Aldon Berg

APPLE SAUCE CAKE

1 cup sugar	1 tsp. soda
1/2 cup butter	1 cup apple sauce
1 egg	1/4 tsp. salt
1 tsp. cinnamon	2 cups flour
1/2 tsp. cloves	1 cup seeded raisins

1/2 cup walnuts

Cream butter and sugar. Add spices and egg and beat. Dissolve soda in a little warm water and add to apple sauce. Combine the two mixtures. Add the flour in which raisins have been dredged. Also flour the nutmeats. Bake in loaf pan about 45 minutes at 350 F. Serve warm with whipped cream. To save time, before putting cake in oven, sprinkle the top with sugar, this makes a lovely crust and saves making frosting.

— Grace Clausen

WHIPPED CREAM CAKE

1 cup sweet cream	1 tsp. vanilla
1 cup sugar	1 1/2 cups flour
2 eggs (beaten)	2 tsp. baking powder
	1/4 tsp. salt

Whip 1 cup sweet cream until thick. Fold in 1 cup sugar and 2 eggs (beaten) and 1 teaspoon vanilla. Sift 1 1/2 cup all-purpose flour, 2 tsp. baking powder, and 1/4 tsp. salt. Fold into eggs. Do not beat. Bake 20 minutes in moderately-hot oven.

— Lillian Seppla

ICING and FROSTING

SEVEN MINUTE FROSTING

Put in a double boiler—

1 cup sugar
1/2 cup hot water
1/4 tsp. cream of tartar

Pinch of salt
1 egg white.
Beat constantly.
Add vanilla after removing
from fire

SEVEN MINUTE ICING

1 cup sugar
1/3 cup hot water

1 egg white
1/4 tsp. cream of tartar

Pinch of salt

Put the above ingredients in the top of your double boiler with the boiling water below. Beat your mixture with the egg beater until it stands up in peaks, then remove from fire and beat until ready to spread.

— Grace Clausen

SOUR CREAM FROSTING

1 1/2 cups white sugar

1 cup sour cream

1 tsp. vanilla

Cook cream and sugar until a soft ball forms in cold water, then add your vanilla and beat until creamy. Do not put on cake until the frosting starts to set. If frosting does not set, you can add powdered sugar.

— Grace Clausen

BOILED MARSHMALLOW FROSTING

2 1/2 cups white sugar

1/2 cup water

1/2 cup light corn syrup

2 egg whites beaten

1/4 tsp. salt

1 tsp. vanilla

8 marshmallows cut in quarters

Cook together sugar, corn syrup, salt and water to a firm ball stage. Pour syrup slowly into egg whites-beating constantly. Add vanilla and beat until frosting holds shape. Add marshmallows.

LEMON FILLING

1/2 cup sugar

Boil until thick and cool.

2 egg yolks

Beat 2 egg whites stiff

Juice and rind of 1 lemon

1/2 cup sugar beat well

3 tbsps. cold water

Combine with lemon mixture

Spread between layers or can be combined with a cup of whipped cream and serve as dessert.

—Olga Gantvoort

CHOCOLATE FROSTING

1 cup sugar

1/2 square of baking choc.

1/2 cup cream

1 tsp. vanilla

1 tbsps. butter

Boil until forms a soft ball and add butter and vanilla and beat until ready to set.

CHOCOLATE ICING

Beat 1 egg till thick

2 sq. chocolate melted

2 cups powder sugar

1/4 tsp. salt

1/3 cup shortening

Beat all together.

— Olga Gantvoort

COOKIES

PECAN DREAMS

- | | |
|------------------------|-------------------|
| 6 tbsp. powdered sugar | 1 tsp. vanilla |
| ½ cup butter | 1 cup flour |
| 2 tsp. water | ½ cup pecan meats |

Shape cookies size of finger and bake.

— Stella Bartlett

NORWEGIAN BUTTER COOKIES

- | | |
|--------------------|-----------------------------|
| 1 cup butter | 1 tsp. cream of tartar |
| 2 cups sugar | 1 tbsp. sweet cream or more |
| 3 eggs well beaten | if you desire. |

Flour to thicken. Roll out thin. Bake in quick oven. Decorate with nuts, raisin or candies. (A delicious holiday cookie.)

— Mrs. Aldon Berg

BEST WHITE COOKIES

Beat together: 2 cups sugar. 1 cup butter Add: 1 cup sour cream and 4 eggs beaten 1 tsp. baking powder, 1 tsp. soda in cream, 4 cups flour, vanilla.

— Alice Sims

CRISP SUGAR COOKIES

- | | |
|--------------|----------------------|
| 2 cups sugar | 4 cup flour |
| 1 cup butter | 3 tsp. baking powder |
| 3 eggs | 1 tsp. salt |
| ¼ cup cream | Flavor to taste. |

— Stella Bartlett

SOUR CREAM FILLED COOKIES

- | | |
|---|----------------------------|
| 1½ cups sugar | 1 cup sour cream |
| ¾ cup shortening, use quite a lot of butter, remainder spry | 1 level tsp. soda in cream |
| 3 eggs | 2 tsp. baking powder |
| | 1 tsp. vanilla |
| | Pinch of salt |

Flour to make a nice mixture to roll out. About 6 cups. ture to roll out. About 6 cups

FILLING: Cut up dates and add some sugar and water, then boil till thick. You don't need very much water, you judge that.

— Grace Goldhorn

ICE BOX COOKIES

- | | |
|-----------------------|------------------------|
| 1 cup white sugar | 1 cup chopped dates |
| 1 cup brown sugar | 1 tsp. vanilla |
| 1 cup butter and spry | 1 tsp. maple flavoring |
| 3½ cups flour | 1 tsp. soda |
| 3 eggs | 1 tsp. cream of tartar |
| 1 cup chopped nuts | 1 tsp. salt |

Make into two rolls of dough. Let stand in icebox over night. Slice thin bake.

— Mrs. Aldon Berg

BROWN GINGER ICE BOX COOKIES

- | | |
|---------------------|-----------------------------------|
| 1½ cups brown sugar | ½ tsp. soda in a little hot water |
| 1 cup shortening | 1 tsp. salt |
| 2 eggs | ½ tsp. cloves |
| ½ cup molasses | ½ tsp. nutmeg |
| 1 tsp. ginger | 4 cups flour |
| 1 tsp. cinnamon | |

Make into 2 rolls, place in ice box until chilled, slice off thin and bake 325 degrees.

— Olga Gantvoort

GOOD SYRUP COOKIES

- | | |
|--------------------------|-----------------|
| 2 eggs | 6 cups flour |
| 2½ cups sugar | 1 tsp. soda |
| 1 cup dark syrup | 1 tbsp. vanilla |
| 1 cup lard or shortening | Pinch of salt |

Make into rolls, chill and slice. Bake.

— Mrs. Aldon Berg

BUTTERSCOTH COOKIES

- | | |
|-------------------|-------------------------|
| 1 cup sugar | 2 tbsp. cold water with |
| 1 cup brown sugar | 1 tsp. soda |
| ½ cup shortening | 3 cups flour |
| 2 eggs | 1 tsp. cream of tartar |

Mix ingredients in order, form in a roll and let stand in cold place. Slice off with a knife and bake in a quick oven in morning. You may add nutmeats or dates cut fine and mix with flour.

— Menny Arnoson

PEANUT BUTTER COOKIES

- | | |
|-------------------|---------------------|
| 1 cup white sugar | 1 cup peanut butter |
| 1 cup brown sugar | 3 cups flour |
| 1 cup shortening | 1 tsp. soda |
| 3 eggs, beaten | Dash of salt |
| | 1 tsp. vanilla |

Roll with hands into the size of a walnut and press down with a fork, first one way then across the other way.

— Wilma Hamen

PINEAPPLE COOKIES

- | | |
|-----------------------------------|----------------------|
| 1 cup shortening | 1 cup nuts |
| 1 cup brown sugar (firmly packed) | 2 eggs—well beaten |
| 1 cup white sugar | 2 tsp. baking powder |
| 1 cup pineapple | ½ tsp. soda |
| | 4 cups flour |
| | Pinch of salt |

Cream your shortening, add your sugar creaming well after each addition. Add your well beaten eggs and beat until smooth. Add your pineapple and nutmeats and last put in your sifted dry ingredients.

— Grace Clausen

SOLDIERS PINEAPPLE NUT COOKIES

- | | |
|----------------------|------------------------------------|
| 1 cup sugar | 1 small can crushed pine-
apple |
| 1 cup shortening | 1 tsp. vanilla |
| 1 cup brown sugar | 1 cup nutmeats |
| Cream these together | 1 tsp. soda |
| 2 whole beaten eggs | 4 cups flour |

Drop into pan. Bake.

— Della Aronson

PINEAPPLE COOKIES

- | | |
|-------------------------|----------------------|
| 1 cup drained pineapple | 1/2 cup nut meats |
| 1/2 cup brown sugar | 1/4 tsp. soda |
| 1/2 cup white sugar | 1 tsp. baking powder |
| 1/2 cup shortening | 1/2 tsp. salt |
| 1 egg | 2 tsp. sifted flour |

Bake 350 degrees. Use juice of pineapple in powdered sugar for frosting and put on cookies when taken from oven as the warm cookies make a glazed frosting.

— Olga Gantvoort

OVERNIGHT OATMEAL COOKIES

- | | |
|--------------------|-------------------------|
| 2 cups brown sugar | 3/4 cup chopped raisins |
| 3/4 cup butter | 1 tsp. soda in flour |
| 2 eggs unbeaten | 1 tsp. vanilla |
| 2 cups oatmeal | 1/4 tsp. salt |
| 2 cups flour | Bake in slow oven |

— Stella Bartlett

GINGER BARS

- | | |
|--------------------|--|
| 1 cup sugar | 1 tsp. each cinnamon, cloves
and ginger |
| 3/4 cup shortening | 1/4 tsp. salt |
| 1/4 cup molasses | 2 tsp. soda |
| 1 egg | 2 cups flour |

Roll in small balls and dip in sugar. Bake in a moderate oven 15 minutes.

— Stella Bartlett

CINNAMON DWARFIES

Soak yeast cake in a little luke warm water and a teaspoon sugar 10 minutes.

- | | |
|--------------------------|--------------------|
| 2 cups luke warm water | 1/2 cup shortening |
| 1/2 cup sugar | 1 tsp. salt |
| 4 egg yolks beaten light | |

Stir in about 5 cups flour and yeast. Let rise. When light roll out with rolling pin to about 1/2 inch thickness sprinkle with pecan meats rolled fine, sugar, cinnamon and melted butter cut into squares put into tins and let stand about 1/2 hour. Bake at 400 degrees.

— Olga Gantvoort

CHOCOLATE CHIP COOKIES

- | | |
|-------------------------------|---------------------------------|
| 1 cup butter or spray | 1 tsp. soda sifted in the flour |
| $\frac{3}{4}$ cup brown sugar | 1 cup nutmeats |
| $\frac{3}{4}$ cup white sugar | 1 cup chocolate chips |
| Pinch of salt | 2 eggs, beaten |
| 1 tsp. hot water | 1 tsp. vanilla |
| $2\frac{1}{4}$ cups flour | |

Add the hot water last. Bake for 10 or 12 minutes at 350 degrees.

— Grace Goldhorn

COCONUT MACAROONS

- | | |
|---------------|-------------------------|
| 2 egg whites | 2 cups corn flakes |
| 1 cup sugar | $\frac{1}{2}$ tsp. salt |
| 1 cup coconut | 1 tsp. vanilla |

Beat egg whites, blend all ingredients. Drop on well greased bake sheet, about 3 inches apart. Bake in 325 degrees F. oven about 12 minutes to a light brown.

— Grace Clausen

DATE BARS

- | | |
|---|-----------------------|
| 2 eggs | 1 tsp. baking powder |
| 1 cup light brown sugar,
(pack in cup) | 1 cup dates, cut fine |
| $\frac{3}{4}$ cup sifted flour | 1 cup nut meats, cut |
| | 1 tsp. vanilla |

Few grains salt

Beat eggs, stir in sugar. Sift flour, salt and baking powder together. Blend all ingredients. Pour into greased 9-inch square pan lined with heavy paper and oiled. Bake about 35 minutes in moderate oven. When cool remove paper. Cut into squares and dust with powdered sugar.

— Grace Clausen

SALTED PEANUT COOKIES

- | | |
|---|-------------------------------------|
| 1 cup shortening | 2 cups oatmeal |
| 2 cups brown sugar
(Cream til light) | 2 cups flour |
| 2 eggs | $\frac{1}{2}$ tsp. salt |
| 1 tsp vanilla | $\frac{1}{2}$ tsp. baking powder |
| 1 cup corn flakes | $\frac{1}{2}$ tsp. soda |
| | 1 cup peanuts coarsely
(chopped) |

— Mrs. Aldon Berg

OATMEAL COOKIES

- | | |
|------------------------------|-----------------|
| 1 cup sugar | 1 tsp. cinnamon |
| $\frac{3}{4}$ cup shortening | 1 tsp. vanilla |
| 2 eggs | 1 tsp. soda |
| 4 tbsp. sour milk | Pinch of salt |
| 1 cup raisins | 1-cup oatmeal |

Flour til stiff enough ti drop by spoon.

— Grace Clausen

GINGER COOKIES

- | | |
|--------------------|---------------------------------|
| 2 cups brown sugar | 1 cup strong coffee |
| 1 cup shortening | 1 tsp. soda dissolved in coffee |
| 3 eggs | |
| 1 tsp. ginger | |

Flour to make dough as soft as can be handled. Roll thin and sprinkle with sugar. Bake 375 degrees.

— Olga Gantvoort

COCONUT COOKIES

- | | |
|-----------------------|-----------------------|
| 2 cups brown sugar | 1 tsp vanilla |
| 1 cup shortening | 1 tsp. baking powder |
| 2 eggs (beaten light) | 2 cups flour |
| 1/4 tsp salt | 2 cups oatmeal |
| 1/2 tsp soda | 1 cup coconut (grind) |

Make into balls, flatten with fork. Bake 375 degrees.

— Olga Gantvoort

SOUR CREAM CHOCOLATE DROP COOKIES

- | | |
|------------------------|-------------------------------------|
| 1 cup sugar | 1 tsp. soda dissolved in sour cream |
| 2 tbsp. cocoa | |
| 1 egg | 2 cups flour |
| 1 cup thick sour cream | 1/2 cup seedless raisins. |
| Pinch of salt | 1/4 cup nutmeats |

Mix in order given. Drop by teaspoon, on greased tin. Bake in moderate oven. For variety use 2 tbsp. brown sugar and no cocoa.

— Grace Goldhorn

CHOCOLATE CHIP COOKIES

- | | |
|-------------------------|------------------------|
| 1 3/4 cups sifted flour | 1 tsp. soda |
| 1 tsp. salt | 1 cup shortening |
| 3/4 cup brown sugar | 3/4 cup white sugar |
| 2 eggs (unbeaten) | 1 tsp. hot water |
| 1 cup nutmeats | 1 pkg. chocolate chips |
| 2 cups oatmeal (quick) | 1 tsp. vanilla |

Sift flour once, then measure them, sift with soda and salt. Cream shortening until soft, add sugar gradually, creaming until light and fluffy. Add eggs one at a time beating after each addition. Add hot water to creamed mixture, then your sifted ingredients, nutmeats, chocolate chips, and oatmeal and mix thoroughly. Add vanilla and blend well. Drop by spoonfuls.

— Grace Clausen

GUMDROP COOKIES

- | | |
|-------------------|---------------------|
| 1 cup brown sugar | 3 eggs |
| 1 cup white sugar | 2 tsp. soda |
| 1 cup lard | 2 tsp. cream tartar |
| Cream together | 3 1/2 cup flour |

Gum drops or orange slices cut into pieces.

— Della Aronson

PIES

PUMPKIN CHIFFON PIE

- | | |
|------------------|-------------------------------|
| 1 tbsp. gelatin | 1 cup brown sugar packed |
| ¼ cup cold water | ½ cup pumpkin |
| 3 eggs separated | ¼ tsp. salt, 1 tsp. allspices |
| ½ cup milk | 2 tbsp. sugar |

Soak gelatin in water five minutes. Beat yolks, combine pumpkin, brown sugar, salt, spices and milk. Cook this mixture in double boiler ten minutes. Remove add gelatin and stir until dissolved. Chill until almost set-beat and add stiffly beaten whites combined with sugar. Pour into shell.

— Mrs. Berg

ANGEL PIE

- | | |
|-------------------------|--------------------------|
| 1 cup crushed pineapple | 2½ tsp. cornstarch |
| 1 cup sugar | 3 egg whites, beaten |
| 1 cup water | Sweetened whipping cream |

Combine pineapple, sugar and water and place on stove and heat. Dissolve cornstarch in little water and stir in mixture. Remove from stove and cool. This can be made the day before. Fold in egg whites and pineapple and pour in baked shell and cover with whipped cream.

— Wilma Hamen

ANGEL FOOD PIE

- | | |
|---------------|---------------------------------------|
| 4 eggs | ½ tsp. cream tartar |
| 1½ cups sugar | Grated rind and juice of
1½ lemons |

Beat egg whites till frothy, add cream tartar, beat till stiff, gradually add 1 cup sugar, beat until stiff and glossy. Spread in well buttered tin, bake 1 hour 300 degrees and cool. Beat egg yolks till stiff, add ½ cup sugar, rind and juice of lemon. Cook till thick cool.

Whip 1 cup cream, add a little sugar, spread ½ whipped cream on cool meringue, cover with lemon mixture and then the last ½ whipped cream on top of filling can sprinkle with cocoanut if desired. Place in ice box 12 to 24 hours.

— Olga Gantvoort

DESSERTS

MARSHMALLOW GELATINE DESSERT

Soak	1 sq. choc. or 2 tbsp. cocoa
1 lb. gelatine	14 marshmallows
½ cup milk	½ cup nuts
Heat	11 egg whites
½ cup sugar	1 cup whipping cream
2 cups milk	1 tsp. vanilla

Soak gelatine and milk. Heat sugar and milk. Add 1 square choc. or 2 tbsp. cocoa, cool. Add gelatine mixture and chill and add 14 marshmallows ½ cup nuts, 11 egg whites beaten stiff 1 cup whipped cream 1 tsp. vanilla beat all together and chill.

— Olga Gantvoort

CHOCOLATE ANGEL FOOD DESSERT

1 pkg. chocolate chips	4 tbsps. water
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Melt chocolate and water in double boiler. Fold in beaten yolks of four eggs. Cook until thickened. Fold in beaten egg whites and 1 cup cream (whipped). Lastly mix in broken bits of angel food cake. Put into cake pan and cool in refrigerator. When cool cut into squares.

— Lucille Sorensen

APPLE SAUCE DESSERT

1 cup whipped cream	Small amount of sugar.
1 cup apple sauce	Mix and garnish with nuts.

— Mrs. Berg

BAVARIAN CREAM

1 cup sugar	2 egg whites
2 eggs	1 can pineapple
1 pt. milk	1 bottle cherries
1 pkg. lemon Jello	½ pt. whipped cream

Beat egg yolks and add a little milk. Put remainder of milk on stove, heat and add sugar, then egg yolks. Cook until foamy. Remove from fire, add jello and egg whites beaten. Cool and set. Then stir until smooth, add drained pineapple, cherries which have been finely chopped. Add whipping cream. Put into loaf pan and chill or freeze if desired.

— Lucille Sorensen

FILLING

2 No. 2 cans grated pineapple	1 tbsp. flour
	4 tbsp. cornstarch

Mix—cook in double boiler until thick, cool and spread on the baked mixture

This is real recipe from author of page

PINEAPPLE TORTE

1 cup butter

1½ cups flour

2 tbsp. sugar

Mix these ingredients together and place in pan, patting in shape lightly with fingers. Bake 15 minutes at 375 degrees or until light brown.

SURPRISE PUDDING

This dessert is simple to make but delicious. Cream 2 tbsp. butter with ½ cup sugar. Beat 1 egg and add to creamed mixture. Sift flour once, then measure 2 cups and sift again, with 3 tsp. baking powder.

Add alternately with 1 cup milk to creamed mixture. Lastly add 1 tsp. vanilla and beat. Place batter in a deep pudding dish and on top of it sprinkle 2 cups brown sugar and over sugar pour 2 cups sour cream. Bake in a moderate oven about 30 minutes or until batter is done. The batter raises to the top and the cream and sugar form a delicious caramel sauce.

— Stella Bartlett

HALF HOUR PUDDING

1 cup flour

¾ cup brown sugar

2 tsp. baking powder

1 cup raisins

½ cup sweet milk

Mix in baking dish adding milk last. Then make a sauce as follows:

¾ cup brown sugar

3 tbsp. butter

¼ tsp. nutmeg

2 cups boiling water

Stir until sugar is dissolved and pour over batter. Do not stir. Bake in moderate oven for ½ hour. Serve either hot or cold as preferred.)

— Stella Bartlett

RHUBARB CRUMBLE DESSERT

3 cups diced rhubarb

4 tbsp. melted butter

2 tbsp. orange juice

⅓ cup brown sugar

½ cup sugar

⅔ cup flour

¼ tsp. cinnamon or allspice

⅛ tsp. salt

1 tbsp. butter

¼ tsp. baking powder

⅔ cup quick oatmeal

Add orange juice to rhubarb—Put into shallow baking dish sprinkle with sugar mixed with cinnamon. Mix flour, salt, baking powder and oatmeal together. Combine melted fat and brown sugar, combine flour and sugar mixture crumbling well. Spread over rhubarb mixture, bake about forty minutes in moderate oven. Serve with warm pudding sauce or cream

— Mrs. Berg

COFFEE CARNIVAL

4 tbsp. minute tapioca	2 cups strong coffee
¼ tsp. salt	½ cup sugar
⅓ cup seedless raisins.	1 tsp. vanilla
1 cup cream, whipped	

Add minute tapioca, salt and raisins to coffee and cook in double boiler 15 minutes or until tapioca is clear-stirring frequently. Add sugar and chill. Add vanilla and fold in whipped cream.

— Stella Bartlett

CHOCOLATE MARLOW

Soak 2 packages of Knox Gelatine in cold water about ten minutes, then add ¾ cup of hot water, add juice of one lemon let congeal but not set. Roll out 15c of chocolate hydrox cookies and spread half of the mixture in bottom of cake pan, now whip one pint of cream, also 6 egg whites stiff and add to gelatine mixture, finally add 1 cup sugar gradually and put remaining cookies on top and let set overnight. Cut in squares and top with dab of whipped cream and cherry.

—Grace Clausen

GINGERBREAD DESSERT

Make a gingerbread from prepared mix and while it is baking made hard sauce. With the following ingredients.

HARD SAUCE

2 cups water	3 tbsp. corn starch
1 tbsp. lemon juice	Mixed with a little water
1 cup sugar	Mixed with a little water

Place in saucepan, and cook until mixture thickens, add flavoring and remove from fire, cut your gingercake to serve and place on plates. Cut thru center. To bottom layer of cake add 2⁺ tbsp. of sauce—place top layer over this and add about same amount to top layer. Top this with whipped cream. This dessert is very good either hot or cold and served either with or without whipped cream.

— La Verne Goldhorn

GRAHAM CRACKER DESSERT

½ cup butter	½ cup powdered sugar
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Cream these together, and add 3 egg yolks and beat well. Add 25 to 30 marshmallows—Cut fine. Small can of chocolate sauce. 1 cup nut meats. Fold in 3 egg whites beaten stiff. Put in a dish lined with graham cracker crumbs and put in a cool place to set. Serve in squares topped with whipped cream.

Very rich and delicious.

— Stella Bartlett

CHERRY STEAMED PUDDING

1 pt. cherries	½ cup sweet milk
2 cups sugar	4 cup flour
1 tsp. butter	1 tsp. baking powder
1 egg	Pinch of salt

Cream butter and sugar, add beaten eggs, and salt, then milk, flour, and baking powder. Butter individual baking dishes. Put cherries in bottom with juice drained off. Pour batter over top of cherries. Steam or bake 45 minutes. Make a sauce using juice of cherries, 1 tbsp. flour, 2 tbsp. sugar. Mix well, cook until thick, add butter. If this is not enough sauce, add some water and red coloring.

— Grace Goldhorn

NUT MOLD

2 cups brown sugar	½ cup nutmeats
2½ cups hot water	4 bananas
½ cup cornstarch	¼ tsp. salt
4 eggs whites	1 tsp. vanilla

Add sugar to water and bring to boiling point. Mix corn starch with cold water to a running thickness, add salt and add this mixture to the sugar and water, pouring slowly and stirring constantly. When it is clear and thick, pour it slowly into the beaten egg whites. Fold until blended. Add vanilla and nutmeats. Also sliced banana, if desired. Pour into mold or dish and cool. Serve with whipped cream.

— Mrs. Seppala

MERINGUE

4 egg whites beaten stiff	1 cup sugar
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Add sugar to beaten egg whites and beat until very thick. Spread on pineapple mixture and bake 30 minutes at 325 degrees. Serve with whipped cream and top with cherry. Makes sixteen servings.

— Lucille Sorensen

RHUBARB DESSERT

½ cup sour cream	1 cup flour
½ cup sugar	½ tsp. soda
	½ tsp. lemon extract.

Put a layer of rhubarb in dish; cover with sugar. Spread above mixture over and bake until done. Serve with cream.

— Stella Bartlett

PICKLES

SALAD DRESSING PICKLES

12 large cucumbers	1 small jar pimento or 2
12 onions	sweet red peppers
3 cups sugar	1 tbsp. tumeric
1. tbsp. celery seed	½ cup flour
½ tsp. ground cayenne	1 quart vinegar
	pepper

Peel and slice cucumbers and let stand overnight in brine made with ½ cup salt to 3 quarts water. Slice thin or chop fine the onions. Mix sugar, spices, flour, and vinegar. Add cucumbers, onions and pimentors. Cook 10 minutes. Pack while hot in sterilized jars and seal at once.

— Grace Clausen

DILL PICKLES

Wash your cucumbers and pack with your dill in sterilized jars. Make the following syrup and bring to boil:

1 quart vinegar	1 cup salt
3 quarts water	1 tsp. alum

Pour syrup over your cucumbers and seal at once. If you have a taste for garlic, one or two buds of garlic may be placed in each quart.

— Grace Clausen

DILL PICKLES

1 quart vinegar

Mixed spices

1 cup salt

3 quarts boiling water

Cucumbers

Wash the cucumbers, pack upright in clean sterilized jars. Add a hand of dill to each jar. Blend vinegar, boiling water and salt and bring to vigorous boil. Pour over pickles and seal at once. Add grape leaves and fill liquid to top.

— Alice Sims

CHUNK PICKLES

About 2 gal. of small and medium (4 to 5 in.) cucumbers. Make a brine of 2 cups salt to 1 quart. water. Boil and pour hot over whole cucumbers. Let stand one week. In hot weather skim daily. After a week drain and cut into chunks. For 3 mornings make each morning a boiling hot solution of 1 gal. water and 1 tablespoon powdered alum and pour over pickles. On fourth morning drain from alum water and heat 6 cups vinegar 5 cups white sugar, $\frac{1}{2}$ cup pickling spices and 1 tbps. celery seed. (in a cloth bag) to boiling point and pour over pickles. On the fifth morning drain this liquid off and add 2 cups more of sugar, heat again to boiling point and pour over pickles You may add a few drops of green food coloring to this liquid to make a natural green color) on Sixth morning drain liquid add 1 cup sugar, heat and pack the pickles into hot jars. Pour liquid over until filled and seal at once.

— Mrs. Seppala

JELLIES

CRANBERRY JELLY

4 cups cranberries 1 cup boiling water
2 cups sugar

Cook cranberries and water until berries are soft, strain, add sugar and boil 20 minutes, pour into mold.

— Alice Sims

RHUBARB CONSERVE

4 cups rhubarb ½ cup prunes ground
1 cup dried peaches (ground) ½ cup nutmeats chopped
1 cup apricots (ground) 2 cups sugar
1 orange rind (chopped)

Boil til thick—can hot and seal.

— Mrs. Berg

ORANGE—PEACH MARMALADE

12 medium cling peaches Rind of 1½ oranges
3 medium oranges Sugar (see below)

Wash and peel peaches, wash oranges, remove peel from 1½ of the oranges, grind fruit, combine and measure into large preserving kettle; add equal amount of sugar. Bring to boil. Boil rapidly 25 to 30 minutes, stirring occasionally to prevent burning. Pour into sterilized jars and seal while hot. Adding chopped nutmeats to this marmalade is very tasty.

— Grace Clausen

CANDIES

DIVINITY FUDGE

3 cups sugar
1/2 cup light corn syrup
1/2 cup cold water
2 egg whites
1 tsp. vanilla

Place sugar, syrup and water in a pan over fire, stir until sugar dissolved, then cook until a little dropped in cold water forms a soft ball. Beat whites until stiff. Continue beating and pour 1/2 syrup slowly over egg whites. Continue beating while cooking the rest of the syrup until it forms a hard ball when dropped in cold water and cracks when hit against side of cup. Add this syrup to other mixture you are beating. Add vanilla and continue beating until thick enough to drop from a spoon. Place by spoonful on buttered platter. Nutmeats may be added just before ready to spoon. Make 35-40 pieces.

— Olga Gantvoort

CORN STARCH FUDGE

3 cups sugar
1 cup milk
4 tsp. cocoa
1 tsp. cornstarch
2 tbsp. butter
1 tsp. vanilla

Mix well and cook over slow fire. Stir until it comes to boil, then don't stir. Add vanilla after removing from fire. Let cool and beat.

— Stella Bartlett

CHOCOLATE FUDGE

2 cups sugar
1 tbsp. corn syrup
3/4 cup milk
2 squares chocolate cut into pieces
2 tbsp. butter
1 tsp. vanilla

Cook chocolate, sugar, milk and corn syrup together until mixture begins to boil. Continue boiling at low heat without stirring until it forms a soft ball in water, add butter and vanilla and cool. Beat until thickened and pour into buttered pan.

CHOCOLATE FUDGE

2 cups sugar
4 tbsp cocoa
1 tsp. flour

1 tbsp. corn syrup
1 cup milk
1 tbsp. butter

1 tsp. vanilla

Cook over slow heat until it forms a soft ball when tried in cold water. Stir only until sugar is thoroughly dissolved. Remove from heat, add butter, vanilla, and nut meats. Let it stand a few minutes and beat until thick and creamy. Pour into buttered pan and cut while warm and soft.

— Olga Gantvoort

PENUCHE

3 cups brown sugar

1/2 cup cream

Boil until the syrup forms a soft ball when dropped in cold water. Remove from fire add 1 tsp. vanilla 1 tbsp. butter. Beat till quite creamy then add finely chopped nuts. Beat again till very stiff then pour out in a buttered pan.

— Olga Gantvoort

DIVINITY CANDY

2 1/2 cups white sugar
2 egg whites
1 tsp. vanilla

1/2 cup corn syrup
1/2 cup water
Food coloring (red or green)

Cook sugar, syrup, water until it will form hard ball (in cold water test). Another sure way to test if mixture will crack against cup (when taken from the cold water test.) Pour hot syrup mixture over stiffly beaten egg whites and beat continually until mixture holds its shape when dropped by spoonful on well greased platter.

Any color food coloring may be added with vanilla while beating, nuts and cherries may be added also. This makes a very nice candy for nutcups and parties as any color scheme can be carried out with use of your choice of food coloring.

— La Verne Goldhorn

MISCELLANEOUS

LEMON SAUCE

This is a lovely sauce to serve with a cake or gingerbread.

$\frac{3}{4}$ cup sugar	1 egg
1 tbsp. butter	Juice and grated rind of one lemon

Place these ingredients in top of double boiler and cook until mixture thickens.

—Grace Clausen

DOUGHNUTS

1 cup sour cream	2 eggs
1 cup sour milk	1 tsp. baking powder
1 cup sugar	Cinnamon
1 tsp soda	Vanilla

Enough flour to make stiff batter.

— Alice Sims

POP CORN BALLS

2 cups syrup	1 tsp. vanilla
$1\frac{3}{4}$ cups sugar	$\frac{1}{2}$ cup water
4 quarts popped corn	

Boil this mixture until it forms a soft ball in cold water. Rub hands with butter and form popped corn into balls.

—Grace Clausen

DUMPLINGS

$1\frac{1}{2}$ cups sifted flour	1 egg
1 tsp. salt	1 tbsp. lard or drippings
1 tbsp. baking powder	$\frac{1}{2}$ cup milk

Sift flour with salt and baking powder. Beat egg until light. Add melted lard or drippings and milk. Combine liquid and dry ingredients and stir only until flour disappears. Serves 6.

— Grace Clausen

LAUNDRY SOAP

Laundry Soap (small portion) dissolve $1\frac{1}{2}$ tbsp. lye $\frac{1}{2}$ cup hot water. Pour slowly into 1 cup hot fat in crock. Beat slowly with egg beater 20 minutes. Put in mold to harden.

— Mrs. Berg



**Pastor and Mrs. R. H. Bragstad
First Aid Day August 15, 1947**



**Our Honorary Member
Mrs. L. A. Paulson**



**First Confirmation Class
Paula Baker—Carna Gantvoort**



First Regular meeting of American Lutheran Aid, August 30, 1945 at the home of Irene Baker Jongeling.

OUR OFFICERS



1946

Left to Right
Alice Sims, treas.
Stella Bartlett, ch.
Eileen Jensen, sec.
La Verne Goldhorn, v. ch.



1948

Left to Right
Alice Sims, treas.
Grace Clausen, ch.
Della Arneson, v. ch.
Olga Gantvoort, sec.



1949

Left to Right
Alvera Berg, ch.
Irene Jongeling, v. ch.
Stella Bartlett, sec.
Alice Sims, treas.



Meetings are served cafeteria Style



A Serving Committee in our kitchen