HAND COUNTY EXTENSION CLUBS

present

A Christmas Cookbook

Gladys Darcey Larson
Hand County
Extension Club
Cookbook
1962

Recipes by - Extension Club Members

Edited by - - Mrs. Elgin Merxbauer
Mrs. Willard Larson
Mrs. Lois Eaton

Artist - - - Gladys Dorsey Larson
<table>
<thead>
<tr>
<th>Category</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverages</td>
<td>3</td>
</tr>
<tr>
<td>Breads</td>
<td>5</td>
</tr>
<tr>
<td>Cakes</td>
<td>79</td>
</tr>
<tr>
<td>Candy</td>
<td>19</td>
</tr>
<tr>
<td>Cookies</td>
<td>29</td>
</tr>
<tr>
<td>Desserts</td>
<td>47</td>
</tr>
<tr>
<td>Hot Dishes</td>
<td>55</td>
</tr>
<tr>
<td>Pie</td>
<td>51</td>
</tr>
<tr>
<td>Pudding</td>
<td>63</td>
</tr>
<tr>
<td>Salads</td>
<td>69</td>
</tr>
<tr>
<td>Miscellaneous</td>
<td>93</td>
</tr>
</tbody>
</table>
Beverages
Cherry Punch

3 pkg. cherry Koolaid
2 cans lemon concentrate
2 cans orange concentrate

1 large bottle gingerale or 7-up
4 cups sugar

Water to make 2 gallons

Miss Gertrude Pautsch

English Eggnog

12 eggs
2-1/4 cups sugar
1 quart brandy
1 pint rum

3 pints cream
2 quarts milk
1 cup powdered sugar

Beat egg yolks with sugar. Add brandy and rum slowly so eggs will not coagulate. Beat in milk and two pints of cream. Fold in six stiffly beaten egg whites. Beat remaining egg whites very stiff; add powdered sugar and one pint of cream. Float this egg white mixture on the eggnog. Chill overnight before serving.

Tutti-Fruitti Punch

2 pkg. raspberry Koolaid
1 can frozen orange Juice (6 oz)
1 pt. pineapple juice (unsweetened)
1 pt. grape juice (unsweetened)

2 qts. water
2/3 cup sugar
1 bottle ginger ale

Mix all ingredients, except ginger ale. Add ale when ready to serve. Also ice cubes.

Fruit & Sherbet Punch

1 (6 oz) frozen lemonade
1 (46 oz) can orange juice
1 (46 oz) can pineapple juice

3 bottles gingerale (28 oz)
2 qts. orange sherbet

Mix chilled juices, add sherbet just before serving stirring in lightly.

Mrs. Wm. Cahalan

4.
Breads
Quick Breads
Hearty Party Rolls  
Mrs. Elgin Merxbauer

1 tbsp. minced onion  
2/3 cup mayonnaise  
1 tsp. salt  
3 cups cooked turkey  
or chicken chunks  
1/2 cup chopped green pepper

Mrs. Robert Ames

1 cup chopped celery  
3 hard cooked eggs  
1/3 cup salted almonds  
6 large crisp hard rolls  
Crisp lettuce leaves  
Ripe olives

Combine onion and vinegar and let stand 5 minutes, combine with mayonnaise and salt. Toss with turkey and refrigerate several hours to blend flavors. Add green pepper, celery, coarsely chopped hard-cooked eggs and almonds. Cut deep long slit in top of rolls and hollow out most of soft inside. Brush with butter, fill generously with salad mixture and arrange on lettuce leaves and garnish with ripe olives. Makes 6 servings. You may use fried chicken or pheasant which gives a delightfully different flavor.

****

Old Fashioned Country Biscuits  
Mrs. Robert Ames

1 cup flour  
1/2 tsp. salt
1 tsp. baking powder (level)  
Cream

Sift together flour, baking powder and salt, mix with enough cream to make stiff dough. Roll out and cut. Bake in hot oven.

****

Sesame Seed Rolls  
Mrs. Avery Pratt

1 cup milk  
1 pkg yeast
1/3 cup sugar  
1 cup warm water  
1 tsp. salt  
5 cups flour  
6 tbsp. melted butter

Holiday Bread

Mrs. J. W. Joy

2 cups sugar
3/4 cup shortening
1 egg
1 cup cold coffee
1 cup sour milk
1 tsp. soda
1/2 tsp. baking powder

Mrs. J.;

4 cups flour
1 tsp. nutmeg
1 tsp. cinnamon
3/4 tsp. salt
2 cups chopped dates
2 cups raisins
1/2 cup nuts
2 cups orange slices (cut up)


Oatmeal Rolls

Mrs. Howard Carl

1 cup oatmeal
2/3 cup brown sugar
5 tbsp. shortening or lard

Mrs. Howard Carl

1 pkg. yeast
5-1/2 to 6 cups flour
1/3 cup warm water

Pour 2 cups boiling water over the above and let cool. Put 1 pkg. yeast in 1/3 cup warm water. When above mixture is cooled add yeast and flour. Let raise once and form into rolls.

Quick Rolls (No knead)

Mrs. Archie Joy

1 pkg. yeast
1/4 cup warm water
1/2 cup scalded milk
3 tbsp. shortening
3 tbsp. sugar
1 tsp. salt

Mrs. Archie Joy

1 egg, slightly beaten
3-1/4 cups flour
2 tbsp. butter
1/4 cup brown or white sugar
2 tsp. cinnamon

Soften yeast in warm water. Combine scalded milk, shortening, and 3 tbsp. sugar. Cool to luke warm by adding 1/2 cup water, and add dissolved yeast and slightly beaten egg. Gradually add flour and let stand 15 minutes. Roll out to 18"x12" rectangle and spread with melted butter, cinnamon, and sugar. Nuts may be added if desired. Roll as for jelly roll, cut in 1" slices and place on greased baking sheet or muffin tins. Let raise 85°-7.
90° for 1 hour. Bake 375° for 20 or 25 minutes. I use this recipe for other shaped rolls also.

Christmas Rolls

Mrs. Lee Taylor

Use your favorite sweet dough recipe.
Form into 17 - 1-1/2 inch balls. Arrange on a greased baking sheet in the form of a tree, one ball for the top, then down to five, use two balls for the trunk. Let rise till double in bulk. Bake. Decorate with white icing, candied fruit and silver dragees.

Kolachy

Mrs. Walter Fanger

Make your favorite sweet dough recipe. When it is ready for the pan make rolls about the size of an egg. Place in greased pan with space between each one. When they raise double in bulk, put a dent in them with your thumb about the size of a dollar down to the pan but not through the dough. Place in each one this mixture:

1/2 lb. prunes (soaked and cooked, pits taken out and cut in small pieces)
1/2 cup sugar
1/2 cup walnuts
1/2 lemon (the juice)

Put prunes, sugar and lemon juice in sauce pan and bring to boil, cool to room temperature, add walnuts. Put a tablespoonful in each hole made in the bun.

Dutch Apple Bread

Mrs. Donovan Schade

1/2 cup shortening
1 cup sugar
2 eggs
2 cups sifted flour
1/2 tsp. salt

Cream shortening and sugar, add eggs and beat; add the flour and salt. In a separate bowl mix milk with soda and mix into batter. Add orange and vanilla flavorings and apples. Cover with a topping of: 2 tsp. sugar and 1 tsp. cinnamon. Bake 50 to 60 minutes at 350°.

****
Holiday Cranberry Bread  Mrs. Bertha Hardle

2 cups flour, sifted  Juice of 1 orange
1 cup sugar  Grated rind of 1 orange
1-1/2 tsp. baking powder  2 tbsp. shortening
1/2 tsp. soda  3/4 cup liquid
1 tsp. salt  1 cup chopped nuts
1 egg, beaten  1 cup cranberries cut in half


Butter Horns  Mrs. Lawrence Davis

6 tbsp. butter  4 tbsp. warm water
6 tbsp. sugar  1 cup scalded milk
2 eggs, beaten  1-1/2 cakes yeast
1-1/2 tsp. salt  4 cups flour

Soak yeast in very warm water. Mix as for any buns. Let rise, knead down and let rise again. Shape in crescents and roll up.

Swedish Tea Ring  Mrs. John Bertsch

1/2 cup warm water  2-1/2 cups Bisquick
1 pkg. active dry yeast  2 tbsp. soft butter
1 egg  1/3 cup white or brown sugar
1 tbsp. sugar  2 tsp. cinnamon
1/3 cup raisins

Dissolve yeast in warm water. Mix in egg, 1 tbsp. sugar, Bisquick. Beat vigorously. Turn dough onto surface well dusted with Bisquick. Knead until smooth, about 20 times. Roll into rectangle, 16x9". Spread with butter, 1/3 cup sugar, cinnamon, raisins. Roll up tightly beginning at wide side. Seal well by pinching edge of dough into roll. Place sealed edge down on baking sheet. Pinch ends together. With scissors make cuts 2/3 of way through ring at 1" intervals. Turn each section on its side. Cover with damp cloth. Let rise in warm place about 1 hour. Bake 20 to 25 minutes (quick moderate).
oven. Frost while warm with confectioners’ sugar icing:
1 cup sifted confectioners sugar, 2 tsp warm water, 1/2
tsp vanilla.

****

Special Occasion Bread               Mrs. Donald Pratt
Yeast Kranz

1 pkg. dry yeast                1 cup shortening
1/2 cup warm water            3/4 cup sugar
3 tbsp. sugar                 1-1/2 tsp. cinnamon
3 egg yolks                     3 egg whites, beaten stiff
1/2 cup milk                   1-1/2 cup chopped dates
4 cups sifted flour          1 cup chopped nuts
1 tsp. salt                      Butter frosting

Soften yeast in warm water. Stir in the 3 tbsp. sugar. Beat
egg yolks slightly, add milk. Sift flour and salt together,
cut in shortening till mixture resembles coarse crumbs.
Stir in yeast mixture and egg yolk mixture, mix well. Form
into a ball, place in lightly greased bowl, grease top, cover
and chill overnight. Divide dough into 3 equal parts. On a
lightly floured surface, roll each part into a 15x8” rectangle
Stir the 3/4 cup sugar and cinnamon into stiffly beaten egg
whites. Spread 1/3 of this mixture over each dough rectangle
leaving 1/2 inch around edges. Sprinkle each with 1/3 of the
dates and nuts. Starting with long side of dough roll as for
jelly roll; seal edges and ends. Place on a greased baking
sheet forming into a crescent shape. Let rise till double in
size, 45-50 minutes. Bake in a 350° oven 25 minutes till
brown. Frost with a butter frosting while hot. Decorate, if
desired with fruit, maraschino cherries or nuts. This can
be made ahead and frozen for later use.

****

My Favorite Rolls               Mrs. Mildred Breeding

1/2 cup sugar                1/4 cup fat
1-1/2 tsp. salt              2 cups warm water
2 pkggs. yeast                1 egg

Soften yeast in warm water. Add yeast and fat to warm wa-
ter, add beaten egg and 3 cups flour and beat well. Add 3 to
4 cups more flour. Let rise and form in buns or rolls.
Christmas Bread

1 pkg. yeast
1 tsp. sugar
1/2 cup warm water
1 cup scalded milk
1/3 cup sugar
6 cups flour
1-1/2 tsp. salt
2 eggs beaten

Mrs. Everett Raske

1/2 cup melted shortening
1 cup raisins
1 cup nut meats
1/4 cup candied cherries
1/2 cup candied pineapple
1/2 cup candied citron

Pour lukewarm water over yeast and 1/2 tsp. sugar. Let stand 10 minutes. Cool the scalded milk to lukewarm and combine with the yeast mixture and the 1/3 cup sugar. Add 1-1/2 cup flour and beat vigorously till bubbles appear. Add salt, eggs, and melted shortening. Then fold in fruit which has been floured a little. Stir in enough flour to make a rather stiff dough. Place on floured board and let stand 10 minutes. Knead lightly till flour is absorbed. Place in greased bowl, cover with damp cloth. Let rise till double in bulk. Punch down. Let rise again and form in loaves. Let rise and bake in 350° oven 45 to 60 minutes. Frost with powdered sugar frosting and sprinkle on nuts or colored sugar. It is good toasted.

Holiday Bread

2 cups sugar
3/4 cup shortening
1 egg
2 cups dates and raisins (cut fine)
4 cups flour
1/2 lb. orange slices
1 cup cold coffee

Mrs. Harold Skinner

1 cup buttermilk
1 tsp soda
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. baking powder
1 cup walnuts

Cream well together shortening, sugar and eggs. Mix dry ingredients together and add to sugar mixture with the liquid. Cut fine the dates and raisins and orange slices. Use some of the flour to dredge the fruit and nuts and add to mixture. Bake in a slow oven 325° in two bread pans, well greased, 1-1/2 hours.

"Any fool can criticize, condemn and complain, and most of them do."
Brown Bread

Mrs. Roy McNeil

2 cups buttermilk
2 cups graham flour
2 cups white flour
1 tsp. soda

1/2 cup molasses
1/2 cup brown sugar
1 cup raisins
1 cup nut meats

Mix all dry ingredients together then add the rest of the ingredients and mix well. Bake 35-40 minutes.

Colonial Date Nut Bread

Mrs. Art Hibbison

1 1/2 cup dates (cut up)
2 tsp. soda
2 tbsp. butter
1 cup boiling water
2 cups sifted flour

1 cup sugar
1/4 tsp. salt
1 egg
1 tsp. vanilla
3/4 cup chopped nuts

Combine dates, soda and butter. Pour boiling water over and cool. Add flour, sugar, salt, egg and vanilla. Beat thoroughly for one minute. Stir in nuts. Turn into 3 well-greased #2 cans or #2-1/2 cans. Bake 50-60 minutes at 350. Let stand in cans for 5 minutes before turning out.

Grapenuts Bread

Mrs. Julius Engelmann

1 1/2 cup sugar
2 cups sour milk
1 cup grapenuts
3 tsp. baking powder

4 cups flour
2 eggs
1 tsp. salt
1 tsp. soda.

Soak the grapenuts in milk for one hour. Combine the liquid ingredients with the dry and then add the grapenuts. Bake for one hour in a moderate oven at 350°.

"O, a trouble's a ton, or a trouble's an ounce,
Or a trouble is what you make it.
And it isn't the fact that you're hurt that counts,
But only how did you take it."
Cranberry-Banana Bread

2 cups sifted flour
3 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1 cup fresh cranberries
1 tsp. grated orange rind
1 cup sugar
1/2 cup milk
4 tbsp. shortening
1 cup bananas (mashed)

Measure flour, baking powder, salt and cinnamon into sifter. Put cranberries thru food chopper using coarse knife. Put into a medium sized bowl, stir in sugar and orange rind. Combine bananas and milk in 2 cup measure. Cream shortening until fluffy in a large bowl, beat in egg. Sift in dry ingredients, stirring just until blended. Stir in cranberry and banana-milk mixture and pecans. Pour into loaf pan 9x5x3. Bake in moderate oven, 350° one hour and 15 min. or until wooden pick inserted in center comes out clean. Cool 5 minutes. Turn out on wire rack. Cool completely. Wrap in waxed paper, foil or Saran wrap. This bread slices and tastes best if stored for at least a day before serving.

Spicy Cranberry Nut Loaf

Mrs. Geo. W. Johnson

1 cup cranberries (cut in half)
2 tbsp. sugar
2 tsp. cinnamon
4 cups flour, sifted
1-1/2 tsp. soda
1-1/2 tsp salt
1-1/2 tsp. baking powder
1 cup brown sugar
1 cup white sugar
2 eggs, beaten
1 cup buttermilk
1 cup orange juice
1 cup nuts
1 cup raisins

Sprinkle sugar and cinnamon on cranberries and set aside while you mix rest of bread.
Sift flour with salt, soda, baking powder. Add white and brown sugar to beaten eggs gradually. Beat until light and fluffy. Mix in buttermilk and orange juice (orange juice may be omitted, and use 2 cups buttermilk instead) blend well. Stir in flour mixture gradually, adding nuts, raisins and cranberry mixture with last addition of flour. Bake at 350° for 1 hr. Makes 2 loaves.

"We may look for more kindness when we show more gratitude."
Oatmeal Date Nut Bread

Mrs. George Anderson

1 egg 1/2 tsp. baking powder
1/2 cup sugar 1 tsp. soda
1 cup buttermilk 3/4 cup oatmeal
1/3 cup molasses 3/4 cup chopped dates
1-1/2 cup sifted flour 1 cup nuts
3/4 tsp. salt

Sift dry ingredients twice. Beat egg until lemon color, gradually add sugar and molasses, buttermilk and nuts. Mix in dry ingredients, oatmeal and dates until just well blended. Pour into a greased 9x5x3 inch loaf pan, bake 55 minute, or till done. Cool in pan 10 min. Invert pan on rack. 350° oven.

*****

Sour Cream Black Walnut Bread

Mrs. George Hargens

1 egg 1/2 tsp. baking powder
1 cup brown sugar 1 tsp. soda
(firmly packed) 1/8 tsp. salt
1 cup sour cream 1/2 cup black walnuts
2 cups sifted flour

Mix egg, sugar and cream. Blend in dry ingredients which have been sifted together. Fold in nuts. Bake in greased loaf pan in slow oven, 325° for one hour or until done.

*****

Banana Bread

Mrs. Luther Noe

1 cup sugar 1 tsp soda
1/2 cup shortening 2 cups flour
2 eggs 1/4 tsp salt
3 bananas 1/2 tsp baking powder
3 tbsp. sour milk

Mix in order given. Bake at 325° for 1 hour.

*****

Cranberry-Orange Bread

1 egg, beaten
3/4 cup orange juice
1 tbsp. orange rind
1 can cranberries
1/2 cup chopped nuts

Sift together first 5 ingredients, cut in shortening, add beaten egg, orange juice and rind, mixing enough to dampen.
Carefully fold in cranberries and nuts. Bake 1 hour at 350° in a 9x5x3 pan.

** Banana Bread **

Mrs. Ronald Swaney

1 cup sugar
1/2 cup butter
2 eggs
2 cups flour
1 tsp. soda
3 bananas
1/2 cup nut meats
1 tsp. vanilla

Cream sugar and butter, add well beaten eggs. Sift flour and soda together, add to first mixture. Add bananas (mashed), nuts and vanilla. Mix well. Bake one hour in 350° oven in a low pan.

** Quick Coffee Cake **

Mrs. Ralph Crater

1 1/2 cups flour, sifted
1/2 tsp. salt
3 tsp. baking powder
3 cups sugar
1/4 cup shortening
1 egg, beaten
1/2 cup milk
1/2 cup brown sugar
2 tbsp. melted butter
2 tsp. cinnamon
1/2 cup nuts
2 tbsp. flour

Cream sugar and shortening, add beaten egg and milk. Combine dry ingredients and add to above mixture. Mix the topping ingredients together and cover coffee cake. Bake till done. Serve with coffee.

** Feather Rolls **

Mrs. John Bertsch

2 pkg. dry yeast
1 cup warm milk
1 tsp. sugar
1/2 cup sugar
1/2 tsp. salt
3 eggs
4 tbsp. butter
1 cup warm milk
4 cups flour

Stir yeast, warm milk and tsp sugar together and let stand 20 minutes. Then add sugar, salt, 3 eggs, butter, 1 cup warm milk and flour. Beat mixture, then knead in enough flour to make a soft dough. Put in greased bowl and let rise twice, punching down each time. When it raises the third time any kind of rolls can be made- clover leaf, butter horns, tea rolls, cinnamon rolls or coffee cake.
Grandmother's Coffee Bread

1/4 cup shortening  
1/4 cup sugar  
1 beaten egg  
1-1/2 cup flour

Mrs. Dick Vitters

1/4 tsp. salt  
1/2 cup milk  
3 tsp. baking powder  
1 tsp. vanilla

Cream shortening and sugar, add egg, beat well. Sift flour, baking powder, salt and add alternately with milk and vanilla.

Filling:

2 tbsp. butter  
1/2 cup brown sugar  
1/2 cup nut meats

Cream together, add nuts and spread filling over batter and bake in hot oven.

Angel Food Doughnuts

1/2 cup sour cream  
1/2 cup sour milk  
1 cup sugar  
3 eggs  
1 tsp. vanilla

Mrs. Hannah McGillvrey

2 cups flour  
1/2 tsp. soda  
2 tsp. baking powder  
1 tsp. nutmeg

Beat sour cream and milk together until foamy, add sugar and beat again. Next add eggs, one at a time, beating well after each addition, and vanilla. Sift flour once and measure 2 cups. Sift again with soda, b.p. and nutmeg. Add to first mixture, then add enough flour to make a soft dough (about 3/4 cup). Let stand in refrigerator about 1 hour before rolling out for a finer texture. Dough is rolled out about 1/3" thick and cut with floured cutter. Fry to a golden brown in deep fat, turning often.

Lemon Buttermilk Doughnuts

2 eggs  
2 tbsp. shortening  
3/4 cup buttermilk  
3-1/2 cups flour  
2 tbsp. lemon rind

Mrs. Elizabeth Hare

2 tsp. baking powder  
1 tsp. soda  
1/2 tsp salt  
2 tbsp. lemon rind

Beat eggs well, beat in sugar and shortening. Stir in buttermilk. Sift dry ingredients together, and add to first mixture, beat till smooth. Turn dough, half at a time on well floured board, cut with doughnut cutter 1/2 inch thick. Fry in lard. Makes 2 dozen.
Waffles

Mrs. Robert Dixon

1 cup flour
1 cup milk
2 tsp. baking powder
2 tbsp. sugar
1 tsp. salt
4 tbsp. melted butter
2 eggs

Beat egg yolks, add milk, butter and flour. Mix thoroughly, add whites of eggs beaten stiff. Bakes about 3 or 4 waffles.

Raised Doughnuts

Mrs. Robert Grey

1 cup warm milk
1/4 cup sugar
1 tsp. salt
1 yeast cake
1 egg
1/4 cup shortening
1 cup hot mashed potato
3-1/2 to 3/4 cups flour

Mix together warm milk, sugar and salt. Crumble into this mixture cake of yeast. Add egg and shortening, mix in with spoon mashed potato, add flour until dough is easy to handle. Turn on floured board, cover and let stand 10 minutes. Then knead until elastic. Grease well, let rise until double in size-1-1/2 to 2 hours. Punch down and let rise again about 45 min. Punch down and let rest 15 min. Roll out, cut and let rise about 45 min. Bake in hot fat. Use favorite frosting.

Banana Bread

Mrs. Arthur Heezen

2 cups sifted flour
3 tsp baking powder
1/2 tsp salt
1 cup chopped nuts
1/2 cup shortening
1 cup sugar
2 eggs, well beaten
1 cup mashed bananas
1 tsp lemon juice

Sift together flour, baking powder and salt. Add nutmeats. Beat shortening until creamy in mixing bowl. Add sugar gradually and continue beating until light and fluffy. Combine eggs, bananas, and lemon juice and add to sugar and shortening. Add flour mixture and beat until smooth. Bake at 350' about 1 hour and 15 minutes.
Cereal Candy
Mrs. Wm. Stevens

1 cup sugar
1 cup syrup
1 cup cream
Cook sugar, syrup and cream until it forms a soft ball when dropped in cold water. Remove from heat and add Rice Krispies, Krumbles, Puffed Wheat and salted peanuts. Stir till all are coated, put in loaf pan and cut in squares.

Large Fudge Recipe
Mrs. Clark Bottum

First Mixture:
1 jar marshmallow creme
1 12 oz pkg chocolate bits
2 or 3 sqs. grated chocolate

Second Mixture:
4-1/2 cups sugar
1 can evaporated milk
Mix together the first mixture in large bowl. Combine sugar and milk and bring to boil and boil for 5 minutes, stirring constantly. Then add mixture number two to number one and stir until both are well blended. Pour out on sheet at least 10 x 15 inches.

Spiced Walnuts
Mrs. Harold Carr

2 cups sugar
2 tsp salt
1 tsp nutmeg
2 tsp ginger
1 tsp cloves
Put dry ingredients in a plastic bag and shake to mix well. Beat egg whites until foamy, add water. Pour over walnut halves so all surfaces of the nuts are damp. Drain off excess egg. Shake dampened nuts with the sugar mixture. Spread on flat pan, separating the nuts. Bake 1 hour in 300' oven. Cool and shake off excess sugar.

"The only fair way to talk about somebody is to speak as though you knew he was listening in."

20.
Butter Crunch

2 cups sugar
1/2 cup water
1/4 cup light syrup
1 cup butter
1-3/4 cups nuts
1/4 cup grated milk chocolate
1 cup nut meats, chopped fine

Combine sugar, water, syrup, butter and nuts in large frying pan. Cook over medium heat, stirring constantly until a tsp. of syrup dropped into cold water forms a brittle mass. At end of cooking time, syrup will be thick and amber color. Be careful not to let it scorch. Keep heat low.

Pour in pan, cool 5 minutes. Spread milk chocolate in even layer on top. When heat melts chocolate, spread it smoothly over candy. Put fine chopped nuts in even layer on top of chocolate. Cool candy completely, then break into pieces. Store in cool place. Makes large batch.

Chocolate Cherry Creams

1 6 oz pkg chocolate chips
1/3 cup evaporated milk
1-1/2 cup powdered sugar
1/3 cup nut meats, cut up
1/2 cup maraschino cherries
1-1/4 cup flake cocoanut

Put chocolate chips and evaporated milk in a heavy sauce pan over very low heat, stirring until chocolate melts. Take off heat. Stir in until well mixed, sugar, nut meats, maraschino cherries (well drained). Chill until mixture is cool enough to handle. Roll teaspoonsful of mixture in flake cocoanut. Chill until firm or about 4 hours. Keep chilled.

Coffee Carmels

2 cups sugar
1/2 cup dark syrup
1/2 cup strong coffee
1-1/2 cup heavy cream
2 tbsp butter
1/4 tsp salt
1 tsp vanilla

Cook sugar, syrup, coffee and 3/4 cup of cream for 15 minutes. Add rest of cream and butter, cook until syrup forms hard ball, add vanilla and pour into flat pan.

Chocolate Carmels

2 cups sugar
1/2 cup corn syrup
1 cup cream
2 squares chocolate

21.
Cook slowly to 250° hard ball stage. Remove from heat, add 1 tsp vanilla, pour into greased 8 inch square pan.  

Chocolate Puffs  Mrs. Rex Jordeth

1 lb. dates, cut up 1 cup sweet cream
1 lb. miniature marshmallows 1 large bar milk chocolate
1 lb. nuts, cut up 3/4 bar paraffin, melted
1/2 box graham crackers (crushed)

Mix above ingredients in large bowl with hands and form balls about size of walnut.
Melt large bar of chocolate in top of double boiler, add 3/4 bar of paraffin. Mix well. Dip balls (with tongs) in chocolate completely covering with chocolate, take out and put on wax paper. The chocolate should harden immediately, if not, add more paraffin. Keep in cool place (not refrigerator) wrapped separately in waxed paper.

Sugar Balls  Mrs. Arthur Schaffer

1 6 oz pkg semi-sweet chocolate chips 2-1/2 cups vanilla wafers (crushed)
3 tbsp light syrup 1/2 cup confectioners sugar
1/2 cup orange juice 1 cup finely chopped nuts

Melt chocolate chips over hot (not boiling) water. Remove from heat and add corn syrup and orange juice. Combine crushed vanilla wafers, sugar and nutmeats. Add the chocolate mixture and mix well. Let stand 30 minutes. Form into 1 inch balls. Roll in white or colored sugar. Let ripen in covered container at least several days.

Remarkable Fudge  Mrs. Orvin Bertsch

4 cups sugar 1 pint marshmallow cream
1 14-1/2 oz can evap. milk 1 tsp vanilla
(1-2/3 cups) 1 cup nut meats
1 cup butter
1 12 oz pkg semi sweet chocolate chips

Cook sugar, milk and butter to soft ball (236°) stirring often. Remove from heat, add choc. chips, mm's, vanilla & nuts. Beat until chocolate melts, and blended. Pour into buttered 13x9x2 inch pan, cool.
Coffee Carmels

Mrs. M. A. Nelson

2 cups sugar 1-1/2 cups heavy cream
1/2 cup corn syrup 1 tsp vanilla
1/2 cup strong coffee

In a 3 quart pan, combine sugar, syrup and half the cream. Cook over medium heat for 15 min. Add remaining cream, cook to 250°, hardball stage. Remove from heat, add vanilla and pour into 8” square pan.

Anise Candy

Mrs. Olaf Teveldal

5 cups sugar 2 cups water
1-1/2 cups white syrup 1-1/2 tbsp Anise oil
2 cups water 1/2 tbsp. red coloring

Boil sugar, syrup and water. Put on high heat, bring to 300° without stirring. Remove from heat, add red coloring and Anise oil. Pour in 7x11 greased pan-keep cutting.

Date Roll

Mrs. James Scott

1/2 cup milk 1 cup dates
1 cup sugar 1/2 cup walnuts
1/2 cup butter 1/2 cup cocoanut

Combine sugar and milk and cook till soft ball forms. Add butter and dates to first mixture and cook. Cool and add nuts and cocoanut. Stir till it gets hard. Put in roll, wrap in waxed paper until it sets. Then slice.

Date Pecan Roll

Mrs. Rex Grabin

3 cups sugar 1 cup pitted coarsely chopped dates
1/2 tsp salt 1-1/2 cup coarsely chopped pecans
1/2 cup milk
1/2 cup white syrup

Combine sugar, salt, milk and syrup. Cook over medium heat to soft ball stage. Remove from heat, add dates and nuts. Beat with wooden spoon until mixture completely loses its gloss and almost holds shape. Turn onto clean damp folded tea towel. Shape into rectangle (12x7) using towel as pusher. Roll lengthwise. Shape into roll 1-1/2 inch by 15 inches long. Wrap in waxed paper, than in a clean damp towel. Store in refrigerator. Cut in 1/4 inch slices.
Never Fail Fudge

Mrs. Earl Kopecky

3 cups white sugar
3 tbsp. cocoa
1 tbsp butter
1 cup milk

Mix sugar and cocoa well together. Add milk, syrup and marshmallows and cook to soft ball stage. Take from heat, add butter and vanilla. Let cool before beating. Pour into well buttered pan.

Vanilla Fudge

Mrs. Luther Noe

2 cups sugar
2/3 cup heavy cream
1 cup milk

Place sugar, cream, milk, syrup and salt into sauce pan. Cook slowly, stirring constantly until mixture boils. Continue cooking, stirring occasionally to 234' (or soft ball stage). Remove from heat. Cool to lukewarm (110' add vanilla; beat until mixture thickens and loses its gloss. Pour into greased square pan, cool. Cut in squares. Makes 1-1/8 lb.

Pineapple Fudge

Mrs. Hurley Brennan

3 cups sugar
1 cup cream

Drain pineapple and add to cream and sugar mixture. Cook to soft ball stage. Add butter, cool. Beat and pour into pan. Cut in squares when cool.

Penocha Candy

Mrs. Howard Carl

2 cups brown sugar
2 cups white sugar
2 tbsp butter

1-1/2 cup rich milk (or use 1 cup cream, 1/2 cup milk)

Combine and boil to soft ball stage. Cool. Add vanilla. Beat until stiff and add nuts.

You'll find that the big potatoes are on the top of the pile because there are a lot of little ones holding them up.
Orange Sugared Pecans
Mrs. Sam Tucker
1-1/2 cups sugar
1/4 cup water
1/4 cup orange juice
1/2 tsp. grated orange rind
1/2 lb. pecans

Combine sugar, water, and orange juice and cook to soft ball stage (238°). Remove from heat and add rind and nuts. Stir till syrup looks cloudy. Spread on waxed paper and separate nuts with fork.

Country Fair Cream Candy
Mrs. Thomas Rogers
2 cups sugar
3/4 cup sour cream
1/2 tsp vanilla
1/2 cup broken nut meats
10 candied cherries, sliced (optional)

Combine sugar and cream, stirring well, place on heat. Cook till soft ball stage. Let cool without stirring or moving until luke warm. Add flavoring, nuts and cherries. Beat and pour into lightly greased 8 inch square pan.

Quick Peanut Clusters
Mrs. Harold Carr
1 cup semi-sweet chocolate chips
1 cup sweet chocolate chips
2 cups salted peanuts (husked)

Melt chips over hot, but not boiling water. Stir peanuts into melted chocolate until well coated. Drop teaspoonsful onto waxed paper. Chill. 1-1/2 pounds of candy.

Chocolate-Butterscotch Clusters
Mrs. Sanford Hines
1 6-oz pkg choc. chips
1 6-oz pkg butterscotch chips
1 3-oz can chow mein noodles
1 7-1/4 oz bag salted peanuts


Gold Nuggets
Mrs. Thomas Rogers
1-1/2 cup sugar
1/4 cup warm water
3 tbsp orange juice
1/4 tsp cinnamon
1/2 cup grated orange rind
2-1/2 cups nutmeats

Combine sugar, water and orange juice. Stir well to dissolve sugar. Cook to soft-ball stage. Add cinnamon, orange rind.

****

Apricot-Date Balls

Mrs. Donald Pratt

1/2 cup dried apricots 1/2 cup sugar
1/2 cup water 1 tbsp. grated orange rind
1-1/2 cup pitted dates 1 tbsp orange juice
1 cup flake coconut

Rinse apricots in cold water. Then put in small saucepan with 1/2 cup cold water, bring to boil, reduce heat and simmer uncovered 30 min. Watch closely, they burn dry easily. Drain. Put apricots and dates thru food chopper. Combine with 1/4 cups sugar, grated orange peel and orange juice, mix very well. Shape into 28 balls, Refrigerate, covered on wax paper covered cookie sheet 24 hrs or more. Flavor improves with age. When ready to serve roll in remaining 1/4 cup sugar to coat well. This can be on your cookie tea plate or candy dish.

****

Christmas Pudding Candy

Mrs. Roy Haefs

3 cups sugar 1 lb. figs
1 cup light cream 1 lb. raisins
1 tbsp butter 1 lb. cocoanut
1 tsp vanilla 1 or 2 cups nutmeats
1 lb dates Maraschino cherries, or fruit to suit taste

Combine sugar, butter and cream, cook to soft ball stage, remove from heat. Beat till creamy, add vanilla, and the fruit mixture. (Grind all the fruit). Mix well and shape into a long roll, or several small ones. Wrap in damp cloth and wax paper. Put in refrigerator to ripen for two weeks. Slice as you use it. Can be put in plastic bag.

****

Carmel Delights

Mrs. Ralph Clarke

1 lb. carmels (about 28) 1-1/4 cups pecan halves
2 tbsp. cream 1/2 cup semi-sweet chocolate

Melt carmels in top of double boiler. Add cream, stir until smooth. Add pecan halves or favorite nuts. Drop by teaspoon...
fuls onto greased baking sheet. Let stand until firm and not sticky. Melt chocolate pieces over hot water. Remove from heat and spread by teaspoon on each piece.

Baked Nut Candy

Mrs. Lester Gaudig

1 cup white sugar
1 cup white syrup
1 tsp vanilla
1 cup butter
1/4 cup flour
1 lb. salted mixed nuts

Boil together sugar, butter, and syrup 15 min. after a rolling boil is reached. Start low then increase heat. Remove pan. Work quickly, add flour and beat well. While the above is cooking put nuts into a 11x13 or 14 inch well buttered pan. Pour batter over nuts. Put into a 350' oven and bake until it bubbles all over. Take from oven, cool on cake rack. Mark while still warm.

Sugar Pop Corn

Mrs. George Hargens

1 cup sugar
3 tbsp butter
3 tbsp water
1 tsp vanilla
3 qts popped corn

Combine above ingredients and bring to boil, cook to soft ball stage. Remove from heat, add vanilla and pour over popped corn, stir until corn is sugared and separates. Kids love this.

Light Pop Corn Balls

Mrs. Walter Fanger

1 cup sugar
1 cup corn syrup
1/2 cup water
1 tsp vanilla
1 tbsp butter or oleo
3 qts salted popped corn
15 walnut meats

Combine sugar, syrup and water in sauce pan, cook over medium heat, stirring until sugar dissolves. Continue cooking without stirring to 250' or until a little syrup forms hard ball in cold water. Remove from heat. Stir in butter and vanilla. Pour syrup over corn stirring fast until kernels are coated. Let cool a few seconds, quickly shape into 3 inch balls placing a nutmeat in the center of each. Put a lot of butter or cooking oil on hands so the corn won't stick to your hands while you are shaping the pop corn balls. Makes about 15.
Pop Corn Balls

Mrs. Elgin Merxbauer

1 cup sugar
1/2 cup syrup
1/4 cup cream
1/2 tsp vanilla

Put all ingredients in a saucepan except vanilla. Boil until it forms a soft ball. Remove from fire and add vanilla. Pour over a small dish pan of popped corn. When cool enough to handle form into balls. You may add food coloring to syrup to make colored balls.

Divinity

Mrs. Clarke Bottum

First Mixture
- 1 cup sugar
- 3 egg whites
- 1/4 cup water

Second Mixture:
- 3 cups sugar
- 1 cup syrup
- 1/2 cup water
- 1 tsp vanilla
- 1 cup nutmeats

Cook sugar and water of first mixture until it spins a thread. Add to beaten egg whites. Cook sugar, syrup and water of second mixture until it forms a hard ball in cold water. Then pour the second mixture slowly into the first mixture and beat in an electric mixer. Add vanilla and nuts. Beat until the right consistency to drop by spoonsful on waxed paper.

"Recipe"

Rose Paulson

Man's constancy and love, they say, Are measured by the cook; If well she knows her recipe There's homage in his look Take of affection just a cup; And patience one cup more, With spice in quarter teaspoonful To make the right allure, And mix it well with cheerfulness, Be always a good sport.
Cookies
Christmas Fancies

Mrs. Art Hibbison

2 egg whites 1 cup rolled oats
1 cup sugar 1 tbsp vanilla
1 cup shredded cocoanut 1/8 tsp salt
2 tbsp melted butter

Beat egg whites stiff, but not dry. Beat in sugar slowly. Fold in other ingredients. Drop by teaspoon on a greased baking sheet. Bake 15 minutes at 350'. Decorate top with candied fruit.

Oatmeal Cookies (no spices)

Mrs. Robert Ames

1 cup shortening 1 tsp soda
1 cup sugar 2 cups flour
2 eggs 2 cups uncooked oatmeal
1 tsp vanilla 1 cup raisins, cooked and drained
1/4 tsp salt 1 tbsp raisin liquid

Mix in order given. Drop by teaspoon on cookie sheet. Bake in moderate oven. Makes 3-1/2 to 4 dozen cookies.

Mincemeat Cookies

Mrs. Boyd Holtey

1 package of mincemeat or 2 cups well drained home made mincemeat. (If packaged mincemeat is used, break it up and pour on 1 cup boiling water. Let it stand until soft and dissolved).

Sift together -- 3-1/2 cups flour 1 tsp soda
1 tsp salt 1 tsp cinnamon

1 cup shortening 1 cup seeded raisins
3/4 cup honey or maple syrup
2 eggs 1 cup chopped nuts (optional)

Cream together shortening with honey or syrup, add eggs and beat well. Blend with mincemeat, mixing thoroughly. Stir in sifted dry ingredients, add raisins and nuts. Drop from spoon on cookie sheet, or if chilled, slice and cut pieces for cookie size desired. Bake 15 minutes in 350' oven. Makes 100 cookies.

Happiness is like jam. You can't spread even a little without getting some on yourself.

30.
Chocolate Drop Cookies

1/2 cup soft shortening
1 cup sugar
1 egg
3/4 cup buttermilk
1 tsp vanilla
2 sq. unsweetened chocolate (melted)
1-3/4 cup flour
1/2 tsp salt
1/2 tsp soda
1 cup chopped nuts

Mrs. Karl Nuhsbaumer

Heat oven to 400’. Mix thoroughly shortening, egg, sugar, buttermilk, vanilla. Blend in cooled chocolate. Sift together flour, salt, soda and mix in. Stir in nuts. Drop from teaspoon on ungreased baking sheet. Bake 10 to 12 minutes. When you take them out of the oven put 1/2 marshmallow on each cookie and pop back into the oven a minute. Take out and frost with chocolate frosting.

Holiday Cookies

2 cups flour
1/2 cup butter
1/2 tsp soda
dash of salt
2 egg yolks
1/2 cup sugar
1/4 cup thick sour cream
1 tsp vanilla

Mrs. Harry Huisman

Mix flour and butter until crumbly as for pie dough. Beat egg yolks, add sugar and beat. Add soda to cream and add to egg mixture, also salt and vanilla. Mix into flour and butter mixture to make stiff dough. Roll on floured board until thin and cut with cookie cutters into desired shapes. Bake 8-10 min. in 375’ oven or until lightly browned. Frost with any desired icing.

Cherry Drop Cookies

1/2 cup shortening
1 cup brown sugar
2 eggs
1/2 tsp soda
1/2 tsp salt
1/2 cup sour milk
1-3/4 cups flour
1/2 cup nut meats
1 cup chopped dates
1 small bottle maraschino cherries

Mrs. Harold Carr

Cream shortening and sugar, then add the rest of the ingredients as given, stir but do not beat. Drop by teaspoon on greased pan and bake at 350’ until golden brown.

You are often sorry for saying a harsh word, but you never regret saying a kind one.

31.
Date-Nut Pinwheel Cookies

Mrs. Donald Pratt

1/2 cup butter or oleo
1 cup brown sugar (packed)
1 egg
1 tbsp cream
1 tsp vanilla

Filling:
3/4 cup chopped dates
1/3 cup sugar
1/3 cup water

Cream together butter and brown sugar, beat in, blending well, egg, cream and vanilla. Sift together dry ingredients and gradually add to butter and sugar mixture. Mix well. Divide dough into two sections. Roll each section into rectangle 8x10 inches. Spread each section with 1/2 of date filling. Roll as for jelly roll. Wrap each roll in wax paper. Chill several hours or overnight. Slice cookies 1/4 inch thick. Place on lightly greased cookie sheet. Bake in 350' oven 12-15 min. Cool on racks. Store in covered canister. Makes about 5 doz.

Filling: Combine dates, sugar, water, lemon juice and chopped nuts. Cook over low heat, stirring constantly until pasty.

Montana Spice Cookies

Mrs. Everett Raska

1-1/2 cup sugar
1 cup shortening
3 eggs
1/4 tsp salt

Cook raisins in water until water is absorbed. Stir in soda. Set aside while you prepare the batter.

Cream shortening and sugar. Add eggs and beat well. Sift together dry ingredients and add to above mixture, adding raisin mixture last. Drop on cookie sheet in balls and flatten with glass dipped in sugar. Bake at 375' about 10 minutes.

Just think how happy you'd be if you lost everything you have right now - and then found it again.

32.
Scotch Cookies
Mrs. Hannah McGillvrey

1 cup sugar
1 cup lard
1-1/2 cup flour

3 cups quick oatmeal
1 tsp salt
1-1/2 tsp baking powder

Mix sugar and lard together, then cut in flour and oatmeal, baking powder and salt. This will resemble pie dough, add just enough milk to roll out as you do pie crust. Cut out on floured board and bake 10 minutes at 375° or until browned slightly.

Fruit Cookies
Mrs. Thomas Rogers

1 cup shortening
1-1/2 cup sugar
2 eggs
1 cup ground raisins, dates or any fruit
2 tbsp milk
4 cups flour
1/4 tsp salt
1-1/2 tsp cream of tartar
Chopped nuts if desired

Mix in order given. Form in walnut size pieces, press down on greased cookie sheet. Bake 10-15 minutes in 375° oven.

Christmas Cookies
Mrs. Hannah McGillvrey

1/2 cup butter
1/2 cup lard
1-1/2 cup sugar
2 eggs well beaten

1/4 tsp almond flavoring
1 tsp lemon rind
1/2 tsp soda
3 tbsp sour cream

Cream butter, lard and sugar. Add well beaten eggs, flavoring, lemon rind and beat until light. Sift flour with salt. Dissolve soda in sour cream. Add cream and flour to egg mixture. Blend well. Chill until very cold. Roll thin as a dime on floured board, cut in desired shapes with cookie cutters. Decorate with colored sugar, or bits of fruit or nuts. Bake at 350° for 8 minutes or until a delicate brown.

Peanut Butter Cookies
Mrs. John Renner

1 cup white sugar
1 cup brown sugar
1 cup butter

3/4 cup peanut butter
1 tsp soda
2-1/2 cups flour
Pinch of salt

Mix in order given, roll in balls and press down on cookie sheet.
Chocolate Sundae Cookies

Mrs. Ella Schade

1-1/2 cup flour
1/2 tsp soda
1/2 tsp salt
2/3 cup brown sugar
1/2 cup shortening
1 egg
1/4 cup maraschino cherry
2 tbsp milk
2 sq melted chocolate
1/2 cup chopped nuts
1/4 cup chopped maraschino cherries
Marshmallows (about 18)


Oatmeal Cookies

Mrs. Anna Falkenhainer

1-1/2 cup brown sugar
1 cup shortening
2 eggs
1/2 tsp cinnamon
1/2 tsp cloves
1/4 cup sour milk
1 tsp soda
1-1/2 cup oatmeal
2-1/2 cup flour
Raisins or nuts (optional)

Cream sugar and shortening, add eggs. Sift flour with soda, cloves and cinnamon, add to above mixture with sour milk. Stir in oatmeal. Drop on baking sheet by teaspoonsful and press down.

Old Fashioned Sour Cream Cookies

Mrs. Luther Noe

2 cups sugar
1 cup butter or other shortening
1 cup thick sour cream
3 eggs, beaten
1 tsp soda
3 tsp baking powder
1 tsp salt
1 tsp vanilla
1 tsp lemon flavoring

My Favorite Ginger Snaps

Mildred Breeding

3/4 cup butter or oleo
1 cup sugar
1 egg
2 tsp soda

Beat egg well, add sugar, molasses and melted butter. Stir in dry ingredients. Form dough in balls. Sprinkle with sugar. Bake on greased cookie sheet, 375° for 8 to 10 minutes.

O'Henry Cookies

Gertrude Pautsch

4 cups quick oatmeal
1 cup butter or oleo
1 cup brown sugar

Mix as for pie crust—pat firmly in 10x15 inch cookie sheet and bake 10-12 minutes in 350° oven.

Melt one 12-oz pkg chocolate chips in double boiler, add 3/4 cup chunky peanut butter. Spread on cool mixture. Cut in squares when frosting is nearly set.

Chocolate Covered Bar

Mrs. Albert Meyers

4 cups oatmeal
1 cup brown sugar
1/2 cup melted butter

Mix oatmeal, sugar, add melted butter, syrup, nuts and vanilla. Mix well. Pat in large pan, 9x12 inches. Bake 15 minutes at 375°.

Frosting:

One 6-oz pkg chocolate chips or 4-5 Hershey bars
1/2 cup peanut butter

Melt chocolate chips and peanut butter in double boiler, spread over cooled crust. Let set until firm and cool before cutting bars.

Snicker Doodle Cookies

Mrs. Hannah McGillvrey

1 cup shortening
1-1/2 cups sugar
2 eggs
2-3/4 cups sifted flour

Mix thoroughly shortening, sugar and eggs. Sift together flour cream of tartar, soda and salt. Add to first mixture. Chill 35.
dough. Roll into balls size of walnut. Roll balls in mixture of 2 tbsp sugar and 2 tsp cinnamon. Place about 2 inches apart on greased baking sheet. Bake until slightly brown but still soft. (These cookies puff up at first, then flatten out with wrinkled tops). Bake 8-10 minutes at 400'.

Angel Crisps  
Mrs. Harold Blachford

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

Cream sugar, shortening, eggs and vanilla. Add sifted dry ingredients. Form into balls size of walnut. Dip top half into water, then dip in granulated sugar. Place on ungreased baking sheet, press down in center with finger. Bake 8-10 minutes at 425'. Yield 4 dozen cookies.

White Cookies  
Mrs. Ronald Friemark

2 cups white sugar  
2 eggs  
1 cup shortening  
1 cup sour cream  
1 tsp soda  
1/2 tsp salt  
1 tsp. nutmeg  
Flour

Cream well sugar, shortening and eggs. Add sour cream with soda, salt and nutmeg with the flour. Flour enough for a soft dough. Roll and cut out. Bake 400' til light brown.

Christmas Fruit Cookies  
Mrs. H. Goos

1 cup soft butter  
3/4 cup sugar  
1 egg  
2 cups sifted flour  
1 tsp baking powder  
1/2 tsp salt  
1 tsp vanilla  
1 lb. glazed mixed fruit

Cream butter and sugar, add egg, vanilla. Mix dry ingredients, and add to creamed mixture with mixed fruit. Bake at 375' 10-12 minutes.

Take care that the face which looks out from your mirror in the morning is a pleasant face. You may not see it again all day, but others will.
Canteen Cookie Bars

Mrs. Jack Brich

1/2 cup shortening 2 eggs, beaten
1/2 tsp salt 2 tbsp flour
1-1/2 cup brown sugar 1/2 tsp baking powder
(firmly packed) 1-1/2 cups shredded cocoanut
1 cup sifted flour 1 cup nuts coarsely cut

1 tsp vanilla

Combine shortening and salt. Add 1/2 cup sugar and cream well. Add 1 cup flour and blend. Spread in greased pan, 8x12. Bake in slow oven, 325° for 20 minutes.

Add remaining 1 cup brown sugar and vanilla to eggs, beating until thick and foamy. Then add 2 tbsp flour, baking powder, cocoanut and nuts, and blend. Spread over baked mixture. Return to oven and bake 25 minutes more. Cool, cut in bars.

Filled Drop Cookies

Mrs. Howard Marlow

1 cup shortening 1-1/2 tsp soda
2 eggs 3-3/4 cups flour
2 cups brown sugar 1/2 cup warm water
1/2 tsp salt

Filling:
1/2 cup sugar 1 cup chopped apricots, raisins
1 cup water 1 tbsp flour or dates

Cream shortening and brown sugar, add beaten eggs, and warm water. Sift dry ingredients together, and add to shortening mixture. Drop dough by teaspoonsful on cookie sheet. Dip clean spoon in cold water and press into center of each cookie making a slight hollow into which filling is dropped. Drop small piece of dough on top of filling. Bake in 425° oven.

Chocolate Cookies

Mrs. Royce Busch

4 squares chocolate 2 tsp baking powder
1/2 cup mazola oil 1/2 tsp salt
2 cups sugar 1/2 tsp vanilla
4 eggs 1/2 cup nutmeats
2 cups flour

Brownie Squares

Mrs. Leslie Lusk

1/2 cup butter 1/2 cup cocoa
2 cups sugar 1-1/2 cup flour
1/2 tsp salt 1/2 cup milk
1 tsp vanilla 1/2 cup chopped nuts, raisins
4 eggs or dates (optional)

Cream butter, sugar, salt and vanilla till smooth. Add eggs one at a time and beat after each addition. Sift flour and cocoa together, and add alternately with milk. Blend well. Add nuts, raisins or dates if desired. Bake 300° in a 13x9 greased and floured pan for one hour. When cool, spread with your favorite chocolate icing and cut into squares. Very moist and freeze good.

Oatmeal Crispies

Mrs. Robert Grey

1 cup shortening 1-1/2 cup flour
1 cup brown sugar 1 tsp salt
1 cup white sugar 1 tsp soda
2 beaten eggs 3 cups quick oatmeal
1 tsp vanilla 1/2 cup nutmeats

Cream shortening and sugars together, add beaten eggs, and vanilla. Sift flour, salt and soda and add to sugars and shortening mixture. Mix in oatmeal and nutmeats. Shape in roll, wrap in wax paper and chill overnight. Slice 1/2 inch or less, top with walnut half (optional). Bake on ungreased cookie sheet at 350° for 10 minutes. This recipe just fills an extra wax paper carton and will make 50 to 60 cookies that size.

Easy Filled Cookies

Mrs. Elizabeth Lingscheit

1 cup soft shortening 3-1/2 cups sifted flour
2 cups brown sugar 1 tsp salt
2 eggs 1 tsp soda
1/2 cup water or sour milk 1/8 tsp cinnamon
1 tsp vanilla

Mix in order given. Sift flour, soda, salt and cinnamon together and stir in. Drop one teaspoon dough on cookie sheet, place date filling on dough, about 1/2 teaspoonful, then tsp of dough. Bake 10-12 minutes at 400°.

Filling - see next page.
Date Filling:
- 2 cups chopped dates
- 1/2 cup chopped nuts
- 3/4 cup sugar, 3/4 c water

Cook above mixture until thick, add nuts and cool.

Date Crumbles
Mrs. Elden Winters
- 1 pkg dates (1 lb)
- 1/2 cup sugar
- 1/2 cup water
- Juice of one lemon

Boil above ingredients together until thick.

- 2 cups rolled oats
- 1 cup flour
- 1 tsp soda
- 1 cup brown sugar
- 3/4 cup soft butter

Mix above ingredients together well with your hands. Put one half this mixture in a 9x12 greased pan. Spread on all the date filling and add remaining one half flour mixture. Bake slowly for nearly an hour. Raisins may be used instead of dates.

Holiday Fruit Cookies
Mrs. Clark Bottum
- 1 cup soft shortening
- 2 cups brown sugar
- 2 eggs
- 1/2 cup sour milk or buttermilk
- 3-1/2 cups sifted flour
- 1 tsp soda
- 1 tsp salt
- 2 cups candied cherries cut in half
- 2 cups cut up dates

Mix together thoroughly shortening, brown sugar and eggs. Stir in sour milk or buttermilk. Sift together flour, soda, salt and add to above mixture. Mix in pecans, cherries and dates. Chill at least one hour. Drop small teaspoonsful 2 inches apart on lightly greased baking sheet. Place pecan half on each cooky. Bake 8-10 min. in 400' oven. Makes about 7 dozen cookies.

No Bake Cookies
Mrs. Gene Cox
Mix together:
- 2 cups powdered sugar, 2 well beaten eggs

Add:
- 1 pkg miniature marshmallows, 1 cup nut meats
- 1 6-oz pkg chocolate chips, melted

Roll in cocoanut and chill. For variations use lemon or vanilla chips and less nuts. Drop on wax paper with teaspoon and chill.
Forgotten Kisses  Marlene Engelbrecht
2 egg whites, beaten stiff 3/4 cup sugar 1 tsp vanilla
Beat egg whites, gently fold in sugar and vanilla. Add 1 pkg chocolate chips. Pre-heat oven to 350'. Turn off, put cookies in and leave for 2 hours. It is most economical to make these after completing other baking and oven is still hot.

Butterscotch Crunchies  Mrs. Philip Testerman
Melt one 6-oz pkg butterscotch chips over hot water (not boiling). Add one 3-oz can chow mein noodles and 2/3 cup cut up orange slices. Drop by teaspoonfuls on waxed paper and cool. Substitute for noodles could be, 2 cups broken pretzels, 2 cups corn chips, or 2 cups corn flakes and 1/2 cup salted peanuts.

Crunchy Cocoanut Cookies  Mrs. Robert Grey
Mix together:
1/2 cup butter 1 tbsp sugar 1 cup flour
Spread over shallow pan. Brown slowly in a moderate oven. Take out when it begins to brown and spread with the following:
1 cup brown sugar 1 cup cocoanut
1 cup nut meats 2 tbsp flour
1/2 tsp baking powder 1 tsp vanilla
2 eggs
Beat the eggs with the sugar, add flour and baking powder, blend in nuts, cocoanut and vanilla.
Cream together:
1/2 cup butter 1 cup powdered sugar Lemon juice
Pour this thin frosting over the mixture while hot.

Fruit Cocktail Cookies  Mrs. Avery Pratt
1 cup shortening 1 cup cut up dates or raisins
1 cup brown sugar 2 cups fruit cocktail (drained)
1/2 cup white sugar 1 1/2 cups nut meats
3 eggs 1 tsp vanilla
4 cups sifted flour 1 tsp cinnamon
1 tsp baking powder 1/2 tsp cloves
1 tsp soda 40.
Sift dry ingredients together. Cream shortening, sugar, eggs thoroughly. Add vanilla and dry ingredients. Fold in fruits and nuts carefully. Drop on greased cookie sheet. Bake at 400° about 10 minutes. They are like fruit cake and improve in flavor if allowed to mellow.

Mixed Fruit Cookies

2-1/2 cups sifted flour
3/4 tsp soda
1/4 tsp salt
1 tsp cinnamon
1/2 tsp cloves
1 cup chopped nut meats
1-1/2 cups chopped candied fruit

Mrs. Donald Pratt

1 cup soft shortening
1 cup sugar
3 eggs
1-1/2 tbsp water or milk
1 tsp vanilla
1 cup chopped dates


Chocolate Syrup Cookies

1 egg, well beaten
1 cup brown sugar
1/3 cup soft shortening
1/3 cup chocolate syrup
1 tbsp cocoa

Mrs. Ronald Swaney

1/2 tsp soda
1/2 tsp salt
1-2/3 cup flour
1/3 cup sweet milk
1/2 cup chopped nuts

Mix egg and brown sugar, blend in the shortening, mix cocoa with chocolate syrup and add to egg and shortening mixture. Sift together soda, salt and flour. Add to above alternately with the milk. Add nuts. Bake at 350° for 10-12 minutes. After cooling, top with your favorite chocolate frosting.

Strangely enough the folks most apt
To lend a hand to you
Are those who are already rushed
With countless things to do,
And when bad luck befalls you
Misfortunes smack you prone,
The ones who'll help you most are
Those with troubles of their own.

41.
Crisp Cookies

3/4 cup butter 2 tsp. evaporated milk
3/4 cup sifted sugar 1/4 tsp salt
1 tsp vanilla 2 cups flour

Gradually add sugar to butter and cream well. Add vanilla, milk, salt, mix well. Stir in flour. Chill dough for easier handling. Roll out dough half at a time on floured surface. Cut slices rectangular size 3x8, place on ungreased cookie sheet. Bake 350' for 12-15 minutes until light brown. Spread each cookie with, first, 1 tsp caramel and then 1 tsp. chocolate topping. Put half of pecan on top if desired.

Caramel Topping: Combine in top of double boiler 1/2 lb. (about 28) light colored candy caramels and 1/4 cup evaporated milk. Heat until caramels melt, stirring occasionally. Remove from heat, stir in 1/4 cup butter, 1 cup powdered sugar and 1 cup pecans chopped.

Chocolate Icing: Melt 16 oz pkg chocolate chips with 1/3 cup evaporated milk on low heat. Add 2 tbsp butter, 1 tsp vanilla and 1/2 cup sifted powdered sugar. Place on top of caramel topping. Makes 3 to 4 dozen cookies.

Fruit Cake Cookies

1/2 cup shortening 1/2 tsp soda
1 egg 1/4 cup thick sour milk
1/2 tsp salt 3/4 cup chopped nuts
1 cup dates 1 cup candied cherries
1/2 cup mixed candied fruit

Cream shortening and sugar. Add egg and blend well. Add dry ingredients with milk reserving a bit of the flour to dust over the fruit. Fold in floured fruit and nuts. Drop by spoonful on greased cooky sheet. Bake at 400' for 10-13 minutes. Make 3 to 5 dozen cookies.

When you feel dog-tired at night, it may be because you growled all day.

42.
Gum Drop Cookie

Mrs. E. L. Lamley

1/2 cup shortening
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1 tbsp orange rind
1 tsp vanilla
1/2 tsp salt
1 cup flour
1/2 tsp soda
1/2 tsp baking powder
1 cup oatmeal
1/2 cup cocoanut
3/4 cup orange gum drops cut up
1/2 cup nuts

Mix in order given. Chill. Make into balls, place on cookie sheet and press down with fork.

Snowball Cookies

Mrs. Roy Clarke

1 cup shortening (part butter)
1/4 cup honey
1/2 tsp salt
2 cups flour
1 tsp vanilla
1 tsp almond
1/2 cup almond or walnuts chopped

Cream shortening and honey, add sifted dry ingredients, add extract and finely chopped nuts. Form small balls in palm of hand. Place on greased cookie sheet. Bake 25 minutes at 300' oven. Watch that they do not get too brown. Roll in powdered sugar while warm, and again after they have cooled. Makes about 2-1/2 dozen.

Oatmeal Cookies

Mrs. Chet Geiver

2 cups brown sugar
1 cup lard or butter
2 eggs
3/4 tsp soda
1/2 tsp cinnamon
1/2 cup molasses
3 tbsp milk
2 cups oatmeal
1/2 cup nuts, chopped
3 cups flour

Mix well in order given. Roll into balls size of large walnut. Dip in sugar and flatten a little as you place on baking sheet. Bake 350' 15-20 minutes.

Special K Cookie Bar

Mrs. Russell Testerman

Chocolate Yule Trees  
Mrs. Jim Beatty

Blend: 2 cups sifted confectioners' sugar
  1/4 cup soft butter
  1/4 cup light cream
  1 tsp rum extract (I used vanilla)

*****

Buckaroons  
Mrs. John Gerdes

1 cup shortening  
1 cup white sugar  
1 cup brown sugar  
2 eggs  
2 cups sifted flour
1 tsp salt  
1 tsp baking powder  
2 cups oatmeal  
1 tsp vanilla  
1 pkg chocolate chips  
1/2 cup nuts
Cream together shortening, sugars, add beaten eggs. Add dry ingredients, vanilla, chocolate chips and nut meats. Drop on greased cookie sheet. Bake 350' for 15 minutes.

*****

Petits Four Square  
Mrs. LaVerne Aymar

1 cup brown sugar (packed)  
1 cup soft butter  
1 tsp vanilla  
2 cups sifted flour
1/2 tsp baking powder  
1/8 tsp salt  
1-3/4 cup chocolate chips  
1/2 cup nuts
Combine brown sugar, butter and vanilla, beat until creamy. Sift dry ingredients together and add to sugar and butter mixture. Add chocolate chips and nuts. Spread in ungreased pan lined with aluminum foil. Bake 30 minutes at 350'.

Confectioners Glaze:
  1-1/2 cup sifted confectioners sugar  
  3 tbsp light corn syrup, 2 tbsp milk, 1/4 tsp vanilla
Blend all of above ingredients together, spread on baked cookie crust. Melt some chocolate chips and drizzle across.

*****
Butter Cookies

Mrs. John Kopecky

1 cup brown sugar
1 cup white sugar
1-1/2 cup shortening
(butter is best)
2 eggs
1 tsp soda

1 tbsp vinegar
1 tsp vanilla
1 tsp almond
4 cups flour
1 tsp salt
2 tsp baking powder

Cream sugars and shortening. Add 2 eggs well beaten. Dissolve soda in vinegar. Sift dry ingredients together and add to creamed mixture with the flavorings. Make in balls and press down with fork.

Banana Oatmeal Cookies

Selected

1 cup sugar
3/4 cup shortening
1 egg
1 cup mashed bananas
1 cup nutmeats

1-1/2 cups flour
1/4 tsp nutmeg
1/2 tsp soda
3/4 tsp cinnamon
1-3/4 cups oatmeal

Sift flour, soda and spices together. Cream sugar and shortening, add well beaten egg and mashed bananas. Mix together; drop by spoonfuls on ungreased cookie sheet about 1-1/2 inches apart. Bake in moderate oven about 15 minutes.

Christmas Cookies

Mrs. L. B. Croll

2 cups butter
1 cup white sugar
1 cup brown sugar
3 eggs
3 cups oatmeal
1/2 lb dates, cut up
1/2 cup raisins

5 cups sifted flour
2 tsp soda
1 tbsp cinnamon
1 tsp cloves
1 cup nutmeats
1/2 cup currants
1/2 cup candied cherries

* 1 cup mixed orange peel, citron, candied pineapple

Cream butter, add sugars, and continue creaming, add eggs and beat thoroughly. Sift together the flour, soda and spices, add oatmeal and mix all dry ingredients in the butter-sugar-egg mixture, add fruit. Chill, preferably overnight. Make into balls the desired size of your cookie, flatten with glass dipped in sugar. Bake in moderate oven. Do not overbake. Makes approx. 8 dozen cookies.

* We used the mixed candied fruit that you can buy at Christ-
mas time for fruit cakes instead of fiddling around with all of this, usually put in a package.

****

Sweet Potato Balls

Mrs. H. A. Heidepriem

Sweet potatoes 1 cup brown sugar
2 eggs 1 cup sweet cream
Marshmallows 1 tsp flour
Corn Flakes 1/2 tsp vanilla

Boil sweet potatoes until done and mash fine. Add eggs and mix well. Form into little balls around marshmallows and roll in corn flakes. Bake in oven until they pop open. Serve with dressing made from brown sugar, sweet cream, flour and vanilla.

****

Last week I looked for guests to come
I kept my house so nice
I scrubbed and cleaned 'til all was done,
Then dusted once, then twice.
Then at last I gave my guests up
For they failed to appear,
Today I never washed one cup,
You guessed it! Guests are here!
Desserts
Pies
Cherry Dessert

Mrs. Howard Carl

1 8-oz pkg cream cheese
1 cup powdered sugar
1 tsp vanilla
1 box Dream Whip
1 can cherry pie mix
1 graham cracker crust

Cream well cheese, powdered sugar and vanilla. Mix 1 box
Dream Whip according to directions on package. Mix the
cream cheese mixture to the Dream Whip. Pour into graham
cracker crust, over that pour one can cherry pie mix. Peach
or apricot pie mix may be used.

Fruit Cocktail Dessert

Mrs. Clifford Alley

1 egg, well beaten
1 med. can fruit cocktail
1-1/2 cups flour
1 tsp soda
1 cup brown sugar
3/4 cup white sugar
1/2 cup chopped nutmeats

Add cocktail to beaten egg. Mix flour, sugar and soda, add
to cocktail egg mixture. Spread in greased loaf pan. Sprinkle
with brown sugar and nutmeats. Bake at 325' for 40 minutes.

Apple Torte Dessert

Mrs. Everett Raske

2 large raw apples diced
3/4 cup sugar
1 egg
1/4 tsp salt
1 tsp baking powder
1/2 cup flour
1 tsp cinnamon
1 cup chopped nuts

Beat egg and sugar together, add apples. Add dry ingredients
and nuts. Bake 30 minutes in 360' oven. Good served with
cream or cold with whipped cream or ice cream.

Cherry Supreme Dessert

Mrs. Roger Mentzer

Mix together:

2 cups graham crackers
2 tbsp butter
4 tbsp sugar

Mix this together:

3 cups whipped cream
4 tbsp sugar
1 cup miniature marshmallows
1 can cherry pie mix
Chopped nuts for top

Spread 1/2 the graham cracker mixture in the bottom of cake
pan, then half of whipped cream. Spread on next one can
cherry pie mix, then rest of the whipped cream mixture, and remaining crumbs. Over top sprinkle chopped nuts.

Cherry-Pineapple Dessert

Mrs. Elizabeth Lingscheit

1 can cherries (No. 2) 1/3 cup tapioca
1 can crushed pineapple 1-1/4 cup sugar

Drain juice from fruit and add 1/3 cup tapioca, cook until clear, add fruit and sugar, this is the filling.

Blend:
- 3/4 cup butter
- 1 cup brown sugar
- 1 cup oatmeal
- 1 cup bran flakes

2 cups flour 1 tsp soda
1/2 tsp salt 1-1/2 tsp vanilla

Spread 2/3 crumb mixture in bottom of large cake pan, put in fruit mixture and then remaining topping. Bake 20-25 min. at 350'. Serve with small topping of whipped cream or ice cream.

Graham Cracker Dessert

Mrs. Wayne McKown

4 egg yolks, beaten 4 egg whites
1 cup pineapple & juice 1/2 cup sugar
1/2 cup sugar Graham cracker crumbs
1 pkg orange jello


Strawberry Walnut Squares

Mrs. Leo Forester

1 cup butter 2 stiffly beaten egg whites
1 cup sifted conf. sugar 2 cups crushed wafers
2 egg yolks 1 cup cream whipped
3/4 cup finely chopped nuts 2 cups sliced strawberries

Cream butter, sugar and egg yolks. Add walnuts then fold in egg whites. Line pan 11x7x1-1/2 with half the wafer crumbs and cover with creamed mixture and then spread berries over, cover with whipped cream. Sprinkle with remaining wafer crumbs. Cover with foil. Chill overnight. Top with whipped cream.
Ritz Apple Pie  
Mrs. Archie Joy

2 cups boiling water  
1-1/2 cups sugar
1 tsp. cream of tartar

Combine the above ingredients and bring to a boil. Add 20 Ritz crackers—whole. Cook 2 minutes, do not stir. Pour into unbaked pie shell. Dot with butter and sprinkle with 1-1/2 tsp cinnamon. Bake 10 min. at 425°F or 20 min. at 325°F.

Double-Easy Fruit Dessert  
Mrs. Joe Verdugt

1 No.2 can (3 cups) fruit cocktail, well drained
1-1/2 cups tiny marshmallows
2/3 cup dairy sour cream
1 tbsp. lemon juice
1/4 tsp salt

Mix all ingredients and chill several hours or all night. Other fruits can be added, such as mandarin oranges and bananas. Trim with Maraschino cherries if desired. Serves 6-8.

Cherry Dessert  
Mrs. Edith McKown

1/2 lb marshmallows  
1/2 cup milk
1 can cherry pie mix
1 graham cracker crust
1 cup whipped cream

Melt marshmallows in milk. Beat until smooth. Cool thoroughly. Whip cream and add to marshmallow mixture. Prepare a graham cracker crust and press into pan. Place half of marshmallow mixture on crust, then pour can cherry pie mix over top and then top with marshmallow mixture. Sprinkle graham cracker crumbs, chill.

Cherry Pie Mix Dessert  
Mrs. Milo Siegling

1 8-oz Philadelphia cream cheese
1 cup powdered sugar
1 tsp vanilla
1 pkg Dream Whip
1 can cherry pie mix
Ritz crackers

Mix well cream cheese and powdered sugar, add vanilla. Whip Dream Whip according to directions on package. Mix the cheese mixture and Dream Whip together. Line pan with crushed Ritz crackers. Pour in above mixture and top with cherry pie mix. Could use strawberry pie mix.
Cherry Torte

Crust:
2 cups flour sifted 1 cup shortening
1 tsp salt 1 egg, slightly beaten
Sift together dry ingredients, cut in shortening, add egg, stirring until forms soft dough. Pat over bottom of 11-1/2x7-1/2 baking dish. Bake at 425' about 20 min.

Filling:
1 - 1 lb can pitted tart red cherries (2 cups) drained
1 cup cherry juice (add water to make 1 cup juice)
3/4 cup sugar 3 egg yolks slightly beaten
3 tbsp quick cooking tapioca 1/4 tsp red food coloring
2 tsp lemon juice
Add ingredients except cherries and lemon juice. Let stand 5 minutes. Cook stirring constantly, till thickened. Add cherries and lemon juice. Cool slightly.

Meringue:
3 egg whites Dash of salt
1/4 tsp cream tartar 3/4 cup sugar
1 tsp vanilla 1 cup broken walnuts
Add cream of tartar, vanilla and salt to egg whites, beat till soft peaks form. Add sugar gradually till stiff peaks form. Fold in nuts. Pour filling into crust. Top with meringue. Bake 350' about 20 minutes or until lightly browned.

Pecan Pie

1/2 cup sugar 2 tbsp butter
2 eggs 1 cup Karo syrup
2 tbsp flour 1/2 tsp vanilla
Unbaked pie shell, 9 inch
Beat whole eggs, add other ingredients as listed, cream vigorously. Add 1 cup chopped pecans. Pour into pie shell and bake until set at 325' about 1 hour.

The Constitution of the United States guarantees the pursuit of happiness, but it is up to you to catch up with it.
Sour Cream Pie

Mrs. Gertrude Moriarty

1 cup sugar 1 egg
1/2 tsp salt 1 cup sour cream
1/2 tsp cinnamon 1 tbsp mild vinegar
1/2 tsp nutmeg 1 cup raisins
1/2 tsp cloves 1 pie crust

Mix the dry ingredients. Beat the egg, add the vinegar, raisins. Pour into unbaked pie shell. Cover the upper pastry. Bake 20 minutes in quick oven, 425°, then reduce the heat to moderate (350°) and continue baking 40-45 minutes.

Graham Cracker Cream Pie

Mrs. Wayne Moncur

3 cups milk 3 egg yolks
3/4 cup sugar 3 egg whites
6 tbsp cornstarch 1 tsp vanilla

Mix sugar, cornstarch and egg yolks with a little of the cold milk until smooth. Add rest of milk and boil to custard. Add vanilla. Pour into graham cracker crust, add meringue, bake and cool.

Graham Cracker Crust:
Crush 8 whole graham crackers real fine and mix with 1/4 cup butter and mix the cracker mixture. Press into pie pan and brown a little in oven if desired.

Dreamy High Pumpkin Pie Filling

Mrs. Dick Ward

1 tbsp gelatin 1/3 cup milk
1/4 cup cold water 1/4 tsp salt
3 egg yolks 1 tsp mace
1 cup sugar 3 egg whites
1-1/3 cups pumpkin 1/2 cup whipping cream

Soften gelatin in cold water. Beat egg yolks well; combine with 1/2 cup sugar, salt, pumpkin, milk and mace. Cook over hot water until thick. Add softened gelatin and stir until dissolved. Cool. Beat the egg whites to a meringue with remaining half cup sugar. Fold into cooled filling. Whip cream and fold in. Pour into baked shell. Garnish with whipped cream.

*****
Carrot Pie
Mrs. Dick Vitters
1-1/2 cup cooked carrots (mashed fine)
1-1/2 cup milk
1 cup sugar
2 well beaten eggs
nutmeg
pinch salt
Mix together and bake in one crust, serve with whipped cream.

Sour Cream Pie
Mrs. Robert Grey
2/3 cup raisins
2 cups sour cream
3 egg yolks
2/3 cup sugar
1 tbsp flour
1 tbsp cornstarch
salt
vanilla
Boil raisins until tender in small amount of water. Add sour cream and sugar and boil. When boiling add thickening and egg yolks and continue cooking until thickened. Add vanilla and pour into crust after cooling a few minutes.

Pumpkin Mince Pie
Mrs. Katherine Haberling
1/4 cup brown sugar
1/2 tsp cinnamon
1/2 tsp ginger
1/8 tsp cloves
1 cup canned pumpkin
3/4 cup hot milk
1 egg beaten light
1-1/2 cups moist mincemeat
1/4 tsp salt
Blend together sugar, salt and spices. Combine with pumpkin. Stir in beaten eggs and hot milk. Line 9 inch pan with pastry. Cover bottom with mincemeat. Pour over pumpkin filling. Bake in hot oven (425') 10 min. or until crust starts to brown. Reduce temperature to moderate (350) and bake until filling is set (35-40 min.) Serve with whipped cream.

Apple Pie
Mrs. Avery Pratt
1 unbaked pastry shell
4 cups diced apples
1/2 cup sugar
1 tbsp flour
1/2 tsp cinnamon
2 tbsp butter
1/4 cup milk
1 beaten egg
1/2 cup sugar
1/2 cup cocoanut
1/2 tsp salt
Spread butter on crust. Add apples, sugar, flour, cinnamon, salt. Bake this 20 min. at 425'. Then add to the above beaten egg, milk, sugar and cocoanut, bake 30 min. more at 350'.
Mincemeat Custard Pie

9 inch pie crust
2 cups mincemeat
1-2/3 cups evap. milk
2 eggs, slightly beaten
2 tbsp sugar
1/4 tsp salt
1/8 tsp cinnamon
1/8 tsp nutmeg
1-1/2 tsp lemon juice

Place 1-1/4 cups mincemeat on bottom of unbaked pie crust. Heat evaporated milk, stir slowly into eggs. Add remaining ingredients and pour over mincemeat. Bake 45 minutes or until a knife when inserted near edge of pie comes out clean.

Mince Meat

2 lb. cooked beef (chopped fine)
5 lb apples (chopped)
3 lb raisins
1/2 lb citron
2 lb currants

Mix and cook until apples are done. Put hot into sterilized jars. Cover with melted lard and seal.

Mince Meat

2 lbs cooked meat
2 lbs currants
8 lbs apples
2 lbs raisins
1 lb tallow
3 lbs sugar or more
1/2 oz cloves
1/4 oz mace

Chop everything and cook until consistency desired, and can.

A kitchen is a friendly place, full of living's daily grace; and rich in dignity is she -- who shares its hospitality.
Hot Dishes
Vegetables
Quick Emergency Hot Dish  
Nellie McLaughlin

1 box frozen mixed vegetables  
or 1 #2-1/2 can mixed vegetables  
1 can mushroom soup  
1 can tuna  
Chinese noodles  
Cook vegetables, frozen or canned. Bubble i can soup thru it.  
Add tuna and heat thru. Serve warm over Chinese noodles.

Party Rice Dish  
Nellie McLaughlin

1 cup cooked rice  
1 cup grated carrot  
1 cup grated cheese  
2 tsp. green pepper  
2 tsp onion  
2 beaten eggs  
3/4 cup milk  
1 can mushroom soup  
1 cup tuna fish  
Buttered crumbs  
1/4 tsp salt  
Mix in order given, bake in 9x13" pan for 1 hour at 350'.  
Cut in 2x2" sections. Heat soup and tuna together (do not  
overstir) add, serve over rice mixture sections.

Tuna Macaroni Bake  
Mrs. Roger Mentzer

2 eggs, slightly beaten  
1 pt canned tomatoes & juice  
1 tbsp onion  
1 can tuna (6-1/2 oz)  
1/2 tsp salt  
1/2 tsp dry mustard  
3 cups cooked macaroni  
1-1/2 cups grated cheddar or longhorn cheese  
Cook 1-1/2 cups macaroni as usual in boiling salted water. It makes 3 cups to use in the casserole. Combine the above ingredients, and put into a lightly oiled casserole. Crumble cracker crumbs and one fourth of the cheese over the top. Bake at 350' about 45 minutes or until casserole is firm and top is crisp.

Corned Beef Casserole  
Mrs. Howard Carl

1 can corned beef, sliced  
16-oz pkg noodles, cooked  
Mix beef and noodles together, pour over mixture one can cream of chicken soup and one can mushroom soup. Put in baking dish, bake in moderate oven until done.

56.
Company Casserole

Mrs. H.A. Heidepriem

4 cups noodles (1/2 lb) 1/2 cup sour cream
1 tbsp butter or margarine 1/3 cup minced scallions
1 lb ground beef 1 tbsp minced green pepper
2 8-oz cans tomato sauce 2 tbsp melted butter or marg.
1/2 lb. cottage cheese (1 cup)
1 8-oz pkg. soft cream cheese

Cook noodles as directed, drain. Meanwhile put butter in skillet, saute beef until browned. Stir in tomato sauce. Remove from heat. Combine cottage cheese and next 4 ingredients. In 2 qt casserole spread half of noodles, cover with cheese mixture; then cover with rest of noodles. Pour melted butter over noodles, then tomato-meat sauce. Bake 45 minutes at 375'.

Scalloped Beans

Mrs. Clifford Alley

1 No. 2 can French Green beans 1/4 cup bean liquid
1-1/2 tbsp flour 1/2 tsp. Worcestershire sauce
1-1/2 tbsp butter 2 tbsp chopped pimento
1 can mushroom soup 1/2 cup grated cheese
1 tbsp butter, melted
1/3 cup bread crumbs

Drain beans and put in baking dish. Stir flour into butter, add soup and next 3 ingredients, heat to boiling point, add cheese and blend. Pour on beans. Top casserole with bread crumbs in the melted butter. Bake 25 minutes or until beans are hot and bread crumbs brown. 350' oven.

Ham Loaf

Mrs. Henry Gohring

2 lb ham 1 cup milk
1 lb lean pork dash pepper
1 cup soft bread crumbs 1 tbsp dry mustard
2 eggs 1/4 cup brown sugar

Grind ham and pork together, add pepper, and mustard. Beat eggs, add milk, soak bread crumbs in milk and egg mixture for 15 minutes. Add meat to milk and egg mixture, mix well. Form in loaf, bake 1-1/2 hours at 350'. Baste occasionally with syrup from pickles or pineapple juice with 1/4 cup brown sugar for glaze.
Large amount for 40 persons (Ham Loaf)

10 lbs ham
5 lbs pork
5 cups bread crumbs
5 cups milk
1/2 tsp pepper
5 tbsp mustard
10 eggs
1-1/4 cup brown sugar

Creole Green Beans

1 tbsp chopped onion
2 tbsp salad oil
1/3 cup chili sauce

Mrs. H.A. Heidepriem

1 No. 2 can (2-1/2 cups) green beans or fresh cooked beans
1/2 tsp salt

Cook onion in salad oil until soft. Add chili sauce, salt and drained beans. Cook only until thoroughly heated, stirring often.

Baked Cauliflower with Almond Sauce

1 large head cauliflower
1/2 cup water
1/4 cup butter
1/2 cup shredded blanched almonds
1/4 cup flour
1 cup milk

Salt & pepper

Trim and wash cauliflower, separate head into flowerets. Drop into boiling salted water and cook 10-15 minutes or just until tender when pierced with a fork. Drain carefully and place in greased baking dish. Melt butter and stir in flour, add milk and water, cook stirring constantly, until mixture is thick and smooth; add almonds and season to taste. Pour sauce over cauliflower and sprinkle with cheese. Bake in a moderate oven 20 minutes. Serves 5 or 6.

Green Bean Casserole

2 pkgs frozen French style beans, cooked
2 cans French style beans
2 pkgs French fried onion rings (frozen)
1 can cream of mushroom soup, diluted with 1 can water

Put beans and onions in layers in a casserole. Use onion rings for top layer. Pour soup diluted with 1 can water over beans, bake at 350' for 45 minutes or more.
Broccoli with Cheese Sauce

2 pkg. frozen broccoli spears 1/4 tsp prepared mustard
2 tbsp. butter 1-1/2 cup milk
2 tbsp. flour 1 cup grated cheese
1/2 tsp. salt Paprika

Cook broccoli according to directions on the package. Melt butter in a saucepan, stir in flour, salt and mustard. Stir in milk, cook stirring constantly, until sauce is thick and smooth. Add cheese and stir until cheese is melted. Pour cheese sauce over broccoli in serving dish. Sprinkle with paprika. Serves 6-8.

American Chop Suey

2 lbs round steak, ground 2 cups chopped celery
1 pkg egg noodles Salt & Pepper

Sear ground beef in hot butter for 5 minutes. Cook noodles until tender, add to beef mixture, also celery, salt & pepper. Mix all together and add one can tomato soup and same amount of water. Bake in buttered baking dish.

Chicken Hot Dish

1 stewing chicken 1 onion
1/2 cup rice 4 cups diced chicken
1 small green pepper, chopped 1 can mushroom soup
1 small can pimento 1 can whole mushrooms (optional)
1 cup celery, chopped Buttered crumbs

Cook chicken, reserve broth and remove meat from bones. Cook rice in cold water until starch is removed. Transfer it to 3 cups of chicken broth. Add celery and onions and cook until tender, stirring constantly. Mixture will be very thick. Put ingredients in baking dish in layers in this order: Chicken, rice, sprinkle of pimento and green pepper, mushrooms and soup. Repeat. Buttered crumbs on top. Bake 350', 45 minutes. Last 15 minutes add nuts. Serves 8.

Turkey-in-a-bag

After your turkey is stuffed, rub it all over, on the skin, with salad oil or other melted shortening. Next place it in the lar-
gest grocery sack available. And tie the end tightly with a string. Place the sacked bird on a rack in the bottom of the roasting pan and bake at usual temperature (300 to 325'). The turkey will roast to a delicious color, be nice and moist and does not require turning or basting, and will not burn. When done carefully cut the top of the sack and tear the bottom open so the juice can run into the pan where some of it will have seeped and browned a little. Make your gravy in this pan. This really works as it has done many times for me.

Escallop ed Corn

Mrs. Joe Verdugt

2 tbsp butter 1/4 tsp paprika
1/4 cup minced green pepper 2/3 cup milk
1 tbsp minced onion 1 can corn (2 cups)
1 tbsp flour 2 eggs
1/2 cup bread crumbs 1/3 very fine bread crumbs
1 tsp salt 1 tbsp melted butter
1/8 tsp pepper

Melt butter, add green pepper and onion and cook five min. Add flour, bread crumbs, salt, pepper and paprika to green pepper and onion mixture. Blend well, then add milk and stir until smooth. Stir in corn (not drained) and bring to boiling point. Gradually fold hot corn mixture into slightly beaten eggs and turn into greased baking dish. Combine bread crumbs and melted butter and sprinkle over top of corn. Bake at 350' for 25 minutes.

Open Face Hamburger s

Mrs. Ralph Crater

6 Hamburger buns 1/2 cup chili sauce
1/4 cup butter, softened 1 tsp dry mustard
1 lb. ground beef 1 tsp salt
1/4 cup milk 1/4 tsp pepper
3/4 cups cubed American 1/4 tsp allspice cheese

Split buns in half, spread cut surface with butter. Combine remaining ingredients, mix well. Spoon on a generous amount of meat mixture on each half bun, spread over bun so edge is well covered. Place under moderate broiler heat for 7-8 minutes. Serve immediately. Makes 6 sandwiches.

60.
Chip Chicken Delight Casserole

Mrs. Lester Becker

1-1/2 cups diced cooked chicken
1-1/2 cups chicken broth or 2 bouillon cubes dissolved in 1-1/2 cups hot water
1 package (8 oz) shell macaroni, cooked and drained
1 cup cubed process American cheese
1/2 cup chopped ripe olives
1 can (4 oz) pimento, sliced
1 can (4 oz) mushrooms, drained
1/2 cup slivered almonds
2 tbsp butter
Potato chips

Combine chicken and broth with macaroni. Add cheese and stir over low heat until cheese melts. Add olives, pimento, mushrooms and almonds. Turn into buttered 2 quart casserole, dot with butter and bake in moderate oven, 350°, for 20 to 30 min. Just before serving rim casserole with potato chips.

Savory Sausage Rice

Mrs. Wm. Cahalan

2 pounds bulk sausage
1 cup finely chopped green pepper
3/4 cup chopped onion
2-1/2 cups coarsely chopped celery
2 pkgs chicken noodle soup mix
4-1/2 cups boiling water
1 cup uncooked rice
1/2 tsp salt
1/4 cup melted butter or margarine
1 cup blanched almonds, slivered (optional)

Brown sausage in large skillet, pour off excess fat. Add green peppers, onion and 1 cup celery, saute. Combine soup mix and boiling water in large pan. Stir in rice. Cover and simmer 20 minutes, or til tender. Add sausage mixture and salt, stir well. Pour into greased baking dish, about 12x8x2". Sprinkle remaining celery over top, drizzle with melted butter. Bake in moderate oven 375° 20 minutes. If almonds used, mix in, saving few for top, omit butter.
Casserole Dinner

1/2 cup raw rice
1 can mexicorn
1 can tomato sauce

Mrs. Howard Carl
1/2 can water
1/2 cup chopped onion
1 lb hamburger

Put rice in casserole first, then corn and then layer of onions. Mix water with the tomato sauce and pour over all. Put hamburger on top and three slices of bacon. Salt and pepper to taste. Bake at 350° about one hour.

*****

You are not likely to do better tomorrow unless you do your best today.
Puddings
Date Pudding

3 tbsp sugar
3 egg yolks
1 tbsp flour
1-1/2 tsp baking powder

Mix in order given and bake about 20 minutes. Serves 8.

Fig Pudding

1 cup suet (ground fine)
1 cup molasses
1 cup raisins
1 cup nuts
1/4 lb. figs

Steam for 3 hours. Serves 16-20. Serve with hard sauce.

Plum Pudding

1 lb ground suet
1 lb currants
2 cups raisins
6 oz pkg candied fruit
1 cup bread crumbs
4 cups flour
1 tsp cinnamon
1/2 tsp cloves

Mix dry ingredients thoroughly. Add cider, milk, eggs, molasses and stir until well blended. If too dry add more cider or some brandy will add flavor. The boiling is the most important part. Grease and flour a cloth and tie loosely with a string. Boil for 8 to 10 hours. If you prefer you may cook it in a pressure cooker allowing steam to flow from vent for 20 minutes and process for 50 minutes at 10 lbs pressure. Hang up in a cool room for a day or two. May be stored in a cloth and keeps as well as a fruit cake.

Any sauce may be served over this, but this one is especially good:

1/4 cup cream or top milk
1/4 cup brown sugar
1 tbsp flour
nutmeg
1/2 tsp rum flavoring (optional)

Boil cream, sugar and flour until thick. Pour over warmed pudding and sprinkle with nutmeg.
Suet Pudding

Mrs. Fred Warren

1 cup white syrup
2 cups beef suet, ground
1 cup raisins
1 tsp cinnamon
1 tsp salt
1 cup sweet milk
1-1/2 tsp soda

Enough flour to make batter like cake. Steam 2-1/2 to 3 hrs. Put in buttered cans, tie foil over top, put in pressure pan, steam 1/2 hour with weight control off. Put weight control on at 10 lbs. pressure and cook 30 minutes more. Use 1 quart water in pressure pan. Fill cans 2/3 full. Serve hot.

Steamed Carrot Pudding

Mrs. Lawrence Davis

1 tsp soda
1-1/2 cups flour
1/2 tsp salt
1 cup raisins, ground
1/2 cup dates, ground
1 cup suet, ground
1 tsp cinnamon
1/2 tsp nutmeg or cloves
1 cup carrots, ground
1 cup sugar
Orange juice

Sift together soda, flour and salt. Add other ingredients with enough orange juice to mix. Steam 3 hours in pudding pan or jars. Serve with your favorite sauce.

Holiday Date Pudding

Mrs. George Hargens, Jr.

2 tsp baking soda
2 cups boiling water
2 cups pitted dates, chopped
1 cup butter or margarine
1 cup sugar
2 eggs, beaten
2 tsp baking powder
1/2 tsp salt
2 tsp vanilla
1 cup chopped nuts
1 cup candied red & green cherries


A smile is rest to the weary, delight to the discouraged, sunshine to the sad, and nature’s best antidote for trouble.
Butter Sauce for Holiday Date Pudding
Melt 1/2 cup butter over low heat. Combine 2 tbsp flour and 1 cup sugar, and add to butter, cook slowly, stirring constantly. Pour in 3 cups milk, bring to boil, stirring constantly. Remove from heat, add 1 tsp vanilla.

Hot Fudge Pudding

Sift together into bowl:
1 cup sifted flour 3/4 cup sugar
2 tsp baking powder 2 tbsp cocoa
1/4 tsp salt
Stir in 1/2 cup milk, 2 tbsp melted shortening. Spread in 9" square pan. Sprinkle with mixture of 1 cup brown sugar, 4 tbsp cocoa. Pour over entire batter 1-3/4 cup hot water. During baking, cake mixture rises to top and chocolate sauce settles to bottom. Serve warm, with whipped cream or ice cream. Bake 350° for 45 minutes.

Plum Pudding

2 cups chopped suet 3 cups flour
1 cup chopped apple 1/2 tsp salt
2 cups seedless raisins 1 tsp soda
1 cup currants 2 tsp cinnamon
1 cup light molasses 1/2 tsp cloves
1 cup cold water 1/2 tsp allspice
Combine suet, fruits, molasses and water. Add sifted dry ingredients and mix thoroughly. Fill greased molds 2/3 full, cover tightly and steam 3 hours on rack in covered container, using small amounts of boiling water. Serve hot with lemon sauce. We used one lb coffee cans.

Steamed Date Pudding

Pour 1 cup boiling water over 1 cup chopped dates and 1 tsp soda
Let stand while mixing the following:
1 cup sugar 1-1/2 cups flour
1/4 cup butter 1 tsp salt
1 egg, beaten 1/2 cup nuts
1 tsp vanilla
Combine all ingredients and mix well. Pour into one quart
mold with tight fitting cover. Steam one hour.

Butter Sauce:
  2 cups sugar
  1 cup cream
  1 cup butter

Cook over low heat 10 minutes. Add vanilla.

*****

This I learned from the shadow of a tree,
That to and fro did sway upon the wall,
Our shadow selves, our influence may fall,
Where we can never be.

*****
Salads
Cranberry Salad

Mrs. Avery Pratt

3 cups cranberries, chopped
1 orange
2 cups sugar
2 pkg. lemon jello
2 cups boiling water

Wash and pick over cranberries and put thru food chopper. Wash well 1 orange, cut in quarters, remove seeds but do not remove rind. Put thru food chopper and add to cranberries. Add sugar, mix well and let stand 1 hour. Prepare jello according to directions on package. Chill until it begins to set. Fold in cranberry mixture and chill until firm.

Cranberry Salad

Mrs. Robert Parsons

2 cups cranberries
1-1/2 cups sugar
1 small can pineapple, crushed

Pour sugar over cranberries and let stand 2 hours. Then add remainder of ingredients and let stand over night.

Christmas Ribbon Salad

Mrs. Art Hibbison

2 pkg. lime jello
1 pkg. lemon jello
1 cup hot water
1 cup pineapple juice
Cream cheese
1 cup pineapple (drained)
1 cup mayonnaise
1 cup heavy cream
1 pkg. cherry jello

Prepare lime jello according to directions on package. Pour into 15x10x2 inch pan. Chill until almost set. Dissolve lemon jello in one cup hot water in top of double boiler, add marshmallows and melt. Remove from heat. Add pineapple juice and cream cheese, beat with rotary beater until blended. Stir in pineapple, when cool fold in mayonnaise and whipped cream. Chill until slightly thickened and pour over lime jello. Prepare cherry jello as directed on package. Chill. Pour over pineapple layer.

Pity the person who can only see what the years take away and not what they bring.
Cranberry Mold  
Mrs. Walter Fanger

1 lb. cranberries  
1-2/3 cup water

1 cup finely chopped celery  
2 pkg orange jello  
1/2 cup nut meats

Put cranberries, sugar and water in a saucepan and cook slowly, stirring occasionally. When cranberries have popped and are soft remove from heat and stir in jello. When sauce has cooled and begins to get thick fold in the celery and nuts, place in refrigerator over night and unmold on greens or place a spoonful on lettuce cup.

Cranberry Salad  
Mrs. Robert Parsons

1/2 lb cranberries  
3 apples

1/2 cup celery  
1 cup sugar

1 pkg strawberry jello  
1-2/3 cup boiling water

Grind cranberries, apples and celery, cover with the sugar. Dissolve jello and when cool add to above mixture and set in refrigerator.

Banana Cherry Salad  
Mrs. Clarence Bell

1 pkg. cherry gelatin  
2 bananas

2 cups hot water  
1 cup small marshmallows

1 cup Bing cherries  
lettuce

(drained & pitted)  
mayonnaise

Dissolve gelatin in hot water. Chill until almost firm. Fold in fruit and marshmallows. Pour into one quart ring mold. Chill until firm. Unmold on lettuce. Place a small bowl of mayonnaise in center and surround with lettuce.

Fruit Salad  
Mrs. Ralph Porter

1 pint sour cream  
1/2 pkg. miniature marshmallows

2 cans mandarin oranges  
1/2 pkg coconuts

1 #2 can chunk pineapple

Mix fruit with sour cream and let stand in refrigerator 24 hrs.

Character is made by what you stand for, reputation by what you fall for.
Green Bean Salad  
Mrs. Ollie Gard

1 #2 can waxed beans (drain)  
1 #2 can Julienne beans  
1 #2 can kidney beans

Dressing:
1/3 cup sugar  
1 tsp salt  
1/4 tsp pepper

Add dressing to bean mixture. Stir occasionally. Refrigerate overnight.

Cranberry Salad  
Mrs. August Weidemann

1 lb cranberries, ground  
1 cup sugar  
1 lb marshmallows

Combine cranberries and sugar. Let stand 2 hours. Whip cream, add the marshmallows that have been cut in small pieces. Let stand 2 hours. Then mix both mixtures and the pineapple. Pour into a mold. Let stand overnite. This makes a large salad and will keep for several days.

5 Cup Salad  
Mrs. Harry Lausen

1 cup small marshmallows  
1 cup mandarin oranges  
1 cup crushed pineapple  
1 cup sour cream

Mix and let stand a few hours before serving.

24 Hour Salad  
Mrs. Fred Lorenz

1 large can sliced pineapple (cut up)  
1/2 lb marshmallows (quartered)  
1/2 lb almonds, chopped fine

Dressing:
Beat egg yolks, add cream, salt, lemon juice, sugar. Let come just to a boil, let cool. Whip 1 cup cream, add to dressing and mix with above and let stand 24 hours before serving.
Cottage Cheese Salad

Mrs. Fred Lorenz

1 pkg lime jello 2 tbsp mayonnaise
1-1/2 cups hot water 1 can crushed pineapple
1/2 cup pineapple juice 1 cup cottage cheese
1 tbsp vinegar

Dissolve jello in hot water, add juice and vinegar, cool. When almost set whip until foamy, add mayonnaise and fold in, then add pineapple and cottage cheese, stir well and let set.

Cranberry Salad

Mrs. Hannah McGillvrey

1 lb cranberries, ground 1 #2 can crushed pineapple, drained
1 lb marshmallows, cut up 1 cup whipped cream
1 cup sugar

Blend all together, chill and serve.

Main Course Salad

Mrs. Ronald Swaney

3 oranges 1 tbsp lemon juice
1 can tidbid pineapple 2 tbsp cornstarch
1/2 cup sugar 3 bananas

Mix oranges, pineapple and sugar and let stand overnight. Drain off juice next day. Add to juice 1 tsp lemon juice, cornstarch. Cook until it thickens. Cool, add the above fruit and 3 bananas.

Beet Perfection Salad

Mrs. Wm. Cahalan

2 envelopes unflavored gelatin (2 tbsp) Juice of 1 lemon
1/2 cup cold water 1 tbsp prepared horseradish
1-1/2 cup hot beet juice or 1/2 cup sugar boiling water
1 cup cider vinegar 1 tsp salt

Soften gelatin in cold water. Add hot liquid to dissolve. Stir in vinegar, lemon juice, horseradish, sugar and salt. Chill til thick and syrupy. Fold in cabbage and beets. Pour into 1-1/2 qt. mold or 8 individual molds. Zippy, colorful, good with chicken or pork.
Christmas Salad

Mrs. Delton Larson

1 pkg cherry jello 1 can crushed pineapple
1 pkg lemon jello 1 can cherries & juice
1 pkg orange jello 1/2 lb marshmallows
1 pkg lime jello 1 cup cocoanut

Use one and three-fourths cups water and juice for each package of jello. Put together in layers. With cherry jello put the pineapple, lemon with the cherries, orange with marshmallows and lime with cocoanut.

Cranberry Relish

Mrs. Avery Pratt

4 medium oranges 4 medium unpeeled apples
2 lbs cranberries 4 cups sugar (cored)

Peel oranges, trim off and discard white part of rind. Put orange pulp and cranberries and apples thru food chopper. Add sugar, mix well. Pour in freezer containers (glass preferred) leaving 1-1/2 in. head space. May freeze.

The above may be used as a dessert as follows:

Cranberry Topping:

1 cup heavy cream 8-1/2 oz crushed pineapple (drained)
1/2 cup sugar 1-1/2 cup cranberry relish (thawed & drained)

Whip cream, add sugar slowly. Fold in cranberry relish and pineapple but do not blend completely. Serve on angel food cake slices or as a filling and frosting.

White Salad

Mrs. Roy Yearous

2 eggs 1 can pitted white cherries or grapes
4 tbsp sugar 2 cups pineapple chunks
2 tbsp butter 2 cans mandarin oranges
2 tbsp vinegar 2 cups tiny marshmallows
2 cups cream, or Dream whip

Combine beaten egg, sugar, butter, and vinegar. Cook slowly until thick. Cool. Add cherries or grapes, pineapple, oranges and marshmallows. Fold in whipped cream and chill 24 hours.

74.
A Christmas Salad

Mrs. Dan Lawler
Mrs. Lee Campbell

2 cups cranberries (ground coarse) 1 pint whipping cream
1-1/2 cups sugar 1 lb small marshmallows (or large ones cut in pieces)
1-1/2 cups pineapple, drained

Grind cranberries, mix with sugar and let stand two hours. Add marshmallows to whipped cream and let stand two hours. Mix altogether with the pineapple and let stand overnight.

Molded Apple Salad

Mrs. Anna Falkenhainer

1 pkg lemon or lime jello 1 cup celery, diced
1 cup hot water 2 cups apples, diced
1 cup cold water 1/2 cup walnuts

Dissolve jello in water, let cool until it gets a little thick. Put all together with 3 tbsp lemon juice and mix well with the jello. Put in ring or pan.

Strawberry Layer Salad

Mrs. Robert Ames

1 pkg strawberry jello 1 pkg lemon jello
1 cup hot water 1 small can pineapple
1 pkg frozen strawberries 1 pkg cream cheese

1st layer: Combine 1 pkg strawberry jello with 1 cup hot water. Stir in one package frozen strawberries.

2nd layer: One pkg lemon jello made according to directions on package. Add small can crushed pineapple and small package cream cheese. Let set slightly and fold in one cup whipped cream.

Over Night Salad

Mrs. Walter Fanger

1 can pineapple tidbits 2 eggs
1 lb marshmallows 1/2 cup sweet cream
1/4 lb blanched almonds (cut up) juice of 1 lemon
1 tbsp sugar

Cook in double boiler until thick eggs, cream, lemon juice and sugar. Cool. Whip one cup cream and add to dressing. Mix in the first three ingredients. Cover and let stand over night in a cool place.
Cranberry Salad

Mrs. Hoyt Nicholas, Jr.

1/2 lb cranberries
1 cup sugar
15 marshmallows

8 oz pineapple chunks
2 bananas
1/2 cup nuts (optional)

Combine cranberries, marshmallows and sugar and let set several hours. Then add pineapple, bananas, nuts, and one cup whipped cream.

Frozen Salad

Mrs. Dale Smith

2 cans whole cranberry sauce
1 small can cr. pineapple
1/2 lb marshmallows (cut up)

1-1/2 cups cream
1/2 cup powdered sugar
1/2 cup mayonnaise

Nutmeats

Whip cream and add powdered sugar and mayonnaise. Pour over cranberries, marshmallows and pineapple, mix well. Pour into large freezing tray. Sprinkle over mixture, after it is frozen, cover with plastic or aluminum foil to keep air tight. This recipe will serve 15 or more and should be served partially frozen. Very good with turkey and dressing.

Cinnamon Salad

Mrs. Joe Verdugt

1/4 cup red cinnamon candies
1/2 lb cranberries
1-1/2 cups boiling water
1 pkg lemon gelatin
1 cup apple sauce
2 tbsp milk
1 tbsp mayonnaise
1/4 tsp salt

1 3-oz pkg softened cream cheese


Note to Mothers: Turn the kitchen over to your daughter occasionally. Out of their mistakes, your indigestion - their wisdom.

Housekeeping is important, but it should never take the place of religion.
Cloud Nine Salad

Mrs. Cecil Thomas

2 pkg lime jello
1 cup hot water
1 can pineapple (cr or chunk)
1 or 1-1/2 cups whipped cream

4 oz Philadelphia cr. cheese
1 carton cottage cheese
1 can black cherries (drained and pitted)

Dissolve jello in hot water. Add pineapple juice and all and boil 3 or 4 minutes. Chill until slightly thickened. Then whip cream cheese and cottage cheese together, add black cherries (1 cup whole cranberries could be used) and whipped cream. Fold all into lime jello mixture and chill completely.

Salad

Mrs. L. B. Croll

1 pkg lemon jello
2 cups hot water
1 #2 can crushed pineapple
1 cup canned milk

1 cup mayonnaise
2 tbsp horseradish
1 lb cottage cheese

Dissolve jello in hot water. Cool until consistency of thick syrup, whip. Add pineapple, canned milk, which has been chilled and whipped, mayonnaise, horseradish, and cottage cheese. Refrigerate overnight. (A velvety smooth texture may be obtained by mixing mayonnaise, cottage cheese and horseradish in the electric blender.)

Luncheon Chicken Salad

Mrs. Joe Verdugt

1 3-oz pkg cream cheese, softened
1/2 cup dairy sour cream
Dash salt
1 cup crushed pineapple, drained
3/4 cup chopped celery
1/4 cup chopped green pepper
1/2 cup walnuts
1-1/2 cups cubed cooked chicken
1 cup cranberry sauce, chilled and cubed

Blend first three ingredients together, add next four ingredients and mix well. Fold in chicken and cranberry cubes. Serve in lettuce cups. Garnish with more cranberry cubes if desired. (Serves six)
Cakes and Frostings
Chipped Chocolate Cake

Mrs. Lester Becker

1 cup hot water
1 cup chopped dates
1 tsp soda
1/2 cup shortening
1 cup sugar
2 eggs
1-3/4 cups flour
1 tbsp cocoa
1/4 tsp salt
1 tsp vanilla

Dissolve soda in hot water. Pour over chopped dates and cool. Cream sugar and shortening. Add beaten eggs and 1 tsp vanilla. Sift flour and salt and cocoa, add to creamed mixture alternately with cooled date mixture. Spread into 9x13 pan greased and floured. Sprinkle 1/2 cup chopped nut meats and 1 pkg chocolate chips over the top of cake. Bake 350° for 40 minutes.

Date Cake

1 lb dates
1 cup boiling water
1 tsp soda
1 cup sugar
1 egg
1-1/2 cups flour
1/2 cup nutmeats (optional)

Cut up dates, add soda and shortening, and pour boiling water over all, stirring well. Add sugar and egg, beat well. Add flour and nutmeats, bake in moderate oven. Other fruits may be added to make a good fruit cake, it can be baked in a covered casserole leaving cover on when taken from oven and it will stay fresh for a long time.

Chocolate Cake

Mrs. Robert Eschenbaum

1-1/4 cups sugar
2 eggs
1/2 cup shortening
1/2 cup sour milk
1/2 cup hot water
3 tbsp cocoa
2 cups flour
1 tsp soda
1 tsp salt
1 tsp vanilla

Mix together ingredients as given, except sift dry ingredients first, then add to sugar mixture with the vanilla. Mix well. Bake at 375°, 25-30 minutes.

Mothers write on the hearts of their children, that which the rough hand of the world cannot rub out.
Fruit Cake
Mrs. Bertha Woodruff

2 cups brown sugar
1-1/4 cups crisco
2 cups water
2 cups raisins
2 tsp cinnamon
2 tsp nutmeg
1/2 tsp cloves

1/2 tsp salt
Jar of fruit citrus mix
2 tsp soda
4 eggs
Flour

Boil sugar, water, Crisco, raisins, cinnamon, nutmeg, cloves, salt and fruit for 5 minutes. Cool. Add eggs, soda dissolved in hot water, flour enough to stiffen (not too stiff). Add walnuts if desired. Bake in 2 loaves in 350' oven, 1 hr. or less.

Bishop Bread
Mrs. Leonard Teveldal

1 cup sugar
3 eggs
1-1/2 cups flour
1-1/2 tsp baking powder

1/2 tsp salt
1 cup each walnuts, dates, maraschino cherries, brazil nuts
1 bar sweet chocolate

Beat eggs, add sugar and rest of dry ingredients, add fruit and whole nuts. (Chocolate omitted or broken up. Bake 1-1/2 hours in moderate oven. Keep covered with waxed paper. Shape in loaf and bake in heavy lined wax paper.

Texas Fruit Cake
Mrs. Merle Moncur

1 cup sweet cream
1 lb marshmallows
1 lb almonds or walnuts
1 lb pecans
1 lb candied cherries
1 lb pitted dates
1 lb graham crackers

Melt marshmallows in cream. Crush crackers and pour over nuts and fruits. Add marshmallows and cream and pack in greased pans. Keep refrigerated. This cake freezes nicely and keeps indefinitely.

A kitchen is a friendly place,
Full of living's daily grace,
And rich in dignity is she
Who shares its hospitality.

****
Christmas Cup Cakes  
1/2 cup butter or margarine  
1 cup sugar  
1 egg  
2 cups sifted flour  
2-1/2 tsp baking powder  
Mrs. Howard Goss  
1/4 tsp salt  
1/4 tsp mace  
3/4 cup milk  
1 tsp vanilla  
8 maraschino cherries,  
4 red, 4 green cut fine  

Delicious Fruit Cake  
1 lb whole Brazil nuts  
1 lb walnut halves  
1 lb whole dates, pitted  
1-1/2 cups sugar  
1-1/2 cups cake flour  
Mrs. Donald Pratt  
1 tsp baking powder  
Pinch of salt  
2 med size bottles whole maraschino cherries (red  
4 eggs and green)  
Pour sugar over nuts and dates. Sift together cake flour, baking powder, salt, add to sugar mixture. Add cherries. Beat egg yolks and add to fruit-flour mixture. Fold stiffly beaten egg whites in last. Bake in 325' oven for 1 hour and 15 minutes. Makes 2 loaf size cakes (3x7). Does not rise much so fill pan as full as you wish the cake to be when baked.

Nut Loaf  
1-1/2 cup sifted flour  
1-1/2 cups sugar  
1 tsp baking powder  
1 tsp salt  
5 eggs  
Mrs. Francis Deuter  
2 lbs. pitted dates  
1 lb nutmeats  
1/2 lb Brazil nutmeats  
8 oz bottle maraschino cherries  
Sift together in a large mixing bowl dry ingredients. Add fruit and nuts, but do not chop. Stir well to coat fruit, nuts and cherries with flour. Beat well the eggs, add vanilla. Mix well with flour and nut mixture. Spoon into 3 bread pans lined with waxed paper. Bake at 325' for 1 hour.

82.
Special Fruit Cake

Mrs. Reuben Winter

2-1/2 cups whole walnuts
1-3/4 cups whole Brazil nuts
3 cups whole dates, pitted
1-1/2 cups sugar
1-1/2 cups cake flour

1 tsp baking powder
1/2 tsp salt
4 eggs, separated
1 6-oz jar maraschino cherries

Put nuts and dates in large bowl (do not chop), pour sugar over them. Sift flour, baking powder, salt together, then sift again over nuts and sugar mixture. Mix well. Add cherries (whole) juice and all. Add beaten egg yolks to above mixture. Beat egg whites and fold in. Bake in two loaf pans, line pans with waxed paper. Bake in moderate oven 1-1/4 hours. Remove from pan while hot and take paper off.

Pumpkin Cake

Mrs. John Schramel

1-1/2 cups sugar
1/2 cup shortening
1/4 tsp vanilla
2 eggs
3/4 cup pumpkin
1/2 cup sour milk

2 cups flour
2 tsp baking powder
1/4 tsp soda
1/4 tsp salt
1 tsp cinnamon
1/4 tsp cloves
1/2 tsp allspice

Cream shortening and sugar, add vanilla and eggs, beat well. Add pumpkin. Blend in dry ingredients sifted together alternately with sour milk. Bake in moderate oven 350' about 20 minutes.

Date Nut Cake

Mrs. Myron Waring

1-1/2 cups brown sugar
1 cup sour cream
2 eggs
1 cup dates

2 cups flour
1 tsp soda
3/4 cup hot water
1 tsp vanilla
1 cup nuts

Sprinkle soda over chopped dates and pour on hot water and let stand while mixing rest of cake. Beat eggs, add sugar and sour cream. Add flour alternately with date mixture. Add nuts and vanilla. Bake at 350'. A caramel icing is good on it.

83.
Red Devils Food Cake

Mrs. Myron Waring

2 cups sugar
1/2 cup butter
2 eggs
2 cups buttermilk or sweet milk
3 tsp soda

Cream butter and sugar, add eggs and buttermilk or sweet milk. Sift dry ingredients together and add to creamed mixture with coffee and vanilla.

Date Nut Cake

Mrs. Fred Hall

1-1/2 cups boiling water
1 lb dates, cut up
1 heaping tsp soda
3/4 cup nut meats
1-1/2 cup brown sugar

Pour boiling water over dates, soda and nuts. Let stand until lukewarm. Cream sugar, shortening and stir in eggs and beat well. Add date mixture, flour and salt, then add the flavoring. Bake one hour at 350'. Makes 2 loaves.

Queen Elizabeth Cake

Mrs. Everett Raske

1 cup chopped dates
1 cup boiling water
1 tsp soda
1 cup sugar
1/4 cup butter
1 egg

Combine dates, soda and boiling water, set aside. Cream butter and sugar, add egg and beat, add date mixture, flour, baking powder, salt and nuts. Bake in 9x13x2 pan at 350' 30 minutes, or until done.

Frosting (Double for this cake)

10 tbsp brown sugar
10 tbsp cream
4 tbsp butter
1 cup cocoanut
1/2 cup nutmeats

84.
Combine ingredients and boil 3 minutes and put on cake.

### Apple Sauce Cake

**Miss Rose Paulsen**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup white sugar</td>
<td>2 cups flour</td>
</tr>
<tr>
<td>2/3 cup Crisco</td>
<td>1 tsp cinnamon</td>
</tr>
<tr>
<td>2 eggs</td>
<td>1/2 tsp salt</td>
</tr>
<tr>
<td>1/2 tsp salt</td>
<td>1/2 tsp each cloves, nutmeg, allspice</td>
</tr>
<tr>
<td>2 level tsp soda</td>
<td>1 cup raisins (soaked)</td>
</tr>
<tr>
<td>1/2 cup hot water</td>
<td>1-1/3 cups applesauce</td>
</tr>
</tbody>
</table>

**Topping for cake:**

- 1/2 cup brown sugar
- Butter size of walnut
- 1/2 cup flour
- Nuts

Cream sugar, shortening, add beaten eggs. Sift dry ingredients together, add to creamed mixture with applesauce, raisins and nuts. Bake at 350°. This cake can be made with or without the topping. A brown sugar frosting can be used on it. A very moist cake which freezes well.

### Devils Food Cake

**Mrs. Howard Carl**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-1/2 cups sugar</td>
<td>1 tsp soda</td>
</tr>
<tr>
<td>1/2 cup butter</td>
<td>1 tsp vanilla</td>
</tr>
<tr>
<td>2 eggs</td>
<td>1/2 cup cold water</td>
</tr>
<tr>
<td>1/3 cup sour cream</td>
<td>Pinch of salt</td>
</tr>
<tr>
<td>1/3 cup sour milk</td>
<td>2 cups sifted cake flour</td>
</tr>
<tr>
<td></td>
<td>1-1/2 sq. chocolate (melted)</td>
</tr>
</tbody>
</table>


### Whipped Cream Chocolate Cake

**Mrs. Virgil Almond**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups flour</td>
<td>2 sq. chocolate or 6 tbsp cocoa</td>
</tr>
<tr>
<td>1-1/2 cups sugar</td>
<td>1/2 cup boiling water</td>
</tr>
<tr>
<td>1 tsp soda</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1 tsp salt</td>
<td>1 tsp vanilla</td>
</tr>
</tbody>
</table>

Orange Cake

Mrs. Gene Stevens

Part 1 -
1 cup Crisco
2 cups sugar
4 eggs

Part 2 -
1-1/4 cups buttermilk
1 tsp. soda

Part 3 -
3-1/2 cups flour
1 tsp salt

2 tbsp grated orange rind

Combine all of Part 1 and half of Parts 2 and 3. Mix well, add remaining parts of 2 and 3. Add orange rind. Mix well.

Pour into ungreased 10-inch tube pan. Bake at 350' for 1 hr.

While baking prepare the following:

Orange Frosting or Glaze:

1 cup orange juice (may be frozen or canned)
2 cups sugar
2 tsp. grated orange rind

Heat only to dissolve sugar. Do not boil. Immediately upon removing cake from oven, pour over the cake while still in the pan. This cake will keep well in refrigerator for at least 2 weeks. Can be frozen also.

****

Raw Apple Cake

Mrs. Albert Meyers

2 cups white sugar
1/2 cup shortening
2 eggs
1 tsp cinnamon
1/4 tsp allspice
1/4 tsp nutmeg

2 cups sifted all-purpose flour
2 tsp soda
1/2 tsp salt
1/2 cup chopped nuts
4 cups chopped, peeled, raw apples

Cream shortening and sugar in large mixing bowl. Add eggs and beat well. Sift dry ingredients together and add to creamed mixture. Add apples and nuts and mix well. Batter will be stiff. Bake 40 to 45 minutes in 350' oven in 9x13 pan. Serve with whipped cream or ice cream or frost with brown sugar frosting.

****
Date Cake

Mrs. Chester Arbogast

1 lb dates, pitted
1 cup boiling water
1 tsp soda
1 cup sugar
1/2 cup butter

1 egg
2 cups flour
1 cup nut meats
1 tsp vanilla

Cut up one pound dates, pour boiling water over dates and add soda. Cool. Cream butter and sugar, add egg and mix well. Add flour and nut meats, last add date mixture and vanilla. Bake in 350' oven.

Red Velvet Cake

Mrs. Joe Coyle

1/2 cup butter
1-1/2 cup sugar
2 eggs
1 tsp vanilla
1/2 tsp salt
3 tbsp cocoa

2 tbsp. red food color
2 tbsp water
2-1/2 cups sifted cake flour
1-1/2 tsp baking powder
1 cup buttermilk
1 tbsp vinegar
1 tsp soda

Cream butter and sugar very well. Beat in eggs, cinnamon, vanilla and salt. Mix cocoa with the water and food color. Add to the creamed mixture. Sift flour with baking powder, add alternately with buttermilk. Blend well. Lastly dissolve soda in vinegar and fold into cake very carefully. Turn into three- 9-inch pans that have been lined with waxed paper. Bake at 350' for 25-30 minutes.

White Velvet Frosting:

5 tbsp flour
1 cup milk
5 tbsp sugar
1 cup butter
1 cup white sugar

Mix flour and sugar then add milk and cook slowly for 1 minute or until it thickens. (Very thick) Cool. Cream butter, add sugar and cream well so it is fluffy. Slowly beat in milk mixture and vanilla. Spread between layers and over cake. (Delicious).
Never Fail Devils Food Cake  
Mrs. Hannah McGillvrey

1 cup sour cream  
1/2 cup white sugar  
1/2 cup white syrup  
1-1/2 cups flour  
3 tbsp cocoa  
1 unbeaten egg  
1/2 tsp salt  
1 tsp vanilla  
1/3 cup boiling coffee  
1 tsp soda  

Mix all ingredients together well. Add soda dissolved in the boiling coffee. Bake at 375° for about 35 minutes.

Chocolate Cake  
Mrs. Fred Tjarks

1 cup sugar  
2 eggs  
1 cup sour cream  
1 tsp soda  
1-1/2 cups flour  
1 tsp baking powder  
1/4 cup cocoa  
5 tbsp boiling water  
1 tsp vanilla  

Beat sugar and eggs together, dissolve soda in sour cream and add to sugar and egg mixture. Add baking powder to flour and add to above mixture. Dissolve cocoa in boiling water and blend well, add vanilla last.

Crumb Cake  
Mrs. Lawrence Davis

3 cups flour  
1 cup shortening  
2 cups brown sugar  
1 tsp cinnamon  
2 eggs  
1 cup sour milk  
1 tsp soda  
1/2 tsp cloves  

Mix flour, shortening, brown sugar and cinnamon, like pie crust. Take out 1/2 cup of this mixture to use as frosting. Then add eggs, sour milk, soda and cloves and mix well. Sprinkle the 1/2 cup mixture on top of cake for frosting. Bake 35-40 minutes in 350° oven.

"Our life is like the dial of a clock. The short hand is the hand of discipline, the long hand is the hand of mercy. Slowly but surely the hand of discipline must pass, and God speaks at every stroke. But, over and over again, passes the hand of mercy, showering forth sixty-fold of blessings for every stroke of discipline and trial, and both hands are fastened to the one secure pivot—the great unchanging heart of a God of love."

88.
Apple Sauce Cake
Mrs. Robert Dixson

1 cup sugar
1/2 cup butter
1 egg
1-1/2 cups apple sauce
1 cup raisins
2 cups flour
1 tsp soda
1 tsp cinnamon
1/4 tsp cloves
1 tsp salt
1 tsp vanilla
1 cup nuts

Cream sugar and butter together, add beaten egg, applesauce and vanilla. Sift dry ingredients together, add to above mixture with raisins and nuts.

-----
Sour Cream Spice Cake
Mrs. Dale Smith

1 cup sugar
1 cup sour cream
2 eggs
1 tsp soda
1 tsp cinnamon
1/2 tsp salt
1 tsp allspice
1-1/2 cup flour

Mix sugar and cream together, add beaten eggs, sift dry ingredients together and add to above mixture. Very good with dates added. Bake in 350' oven.

-----
Chocolate Cake
Mrs. Lawrence Davis

1 cup sugar
1/3 cup cocoa
1/3 cup shortening
1/2 tsp salt
1 tsp vanilla
1-1/2 cups flour
1 tsp soda
1/2 cup boiling water

Mix all ingredients together except egg, blend well. Add beaten egg. Bake in 350' oven.

-----
Honey Spice Cake
Mrs. Lee Campbell

1/3 cup shortening
1 cup warm honey
2 eggs
1/4 cup warm coffee
2 cups flour
1 tsp soda
1 tsp vanilla
1 tsp cloves
1 tsp cinnamon
2 cups chopped nuts
1 cup raisins or dates

Beat shortening and honey until fluffy, add eggs and coffee. Sift dry ingredients together, add to first mixture along with raisins and dates.
Oatmeal Cake

1 cup quick cooking oatmeal  
1 - 1/4 cups boiling water  
1 cup white sugar  
1 cup brown sugar  
1/2 cup shortening  
2 eggs  

Mrs. Everett Raske

1-1/2 cups flour  
1 tsp soda  
1 tsp cinnamon  
1 tsp nutmeg  
1/2 tsp salt  
1/2 tsp vanilla

Pour boiling water over oatmeal and set aside. Cream sugars and shortening and beat well. Add oatmeal mixture to the sugar and shortening. Sift dry ingredients to the above mixtures, add vanilla. Bake in 9x13x2 greased pan in a 350' oven for 40 minutes or until done.

Frosting:

1/4 cup melted butter  
1 cup brown sugar packed  
3 tbsp cream  
1 cup cocoanut  
3/4 cup nutmeats

Mix all ingredients together. Spread on hot cake and put under broiler until bubbly.

My Best Gingerbread

1/2 cup sugar  
1/2 cup butter or lard  
1 egg  
1 cup molasses  
2-1/2 cups sifted flour  
1-1/2 tsp soda  

Mrs. Ronald Swaney

1 tsp cinnamon  
1 tsp ginger  
1/2 tsp cloves  
1/2 tsp salt  
1 cup hot water

Cream shortening and sugar. Add beaten egg, molasses, then add dry ingredients, sifted together. Add hot water last and beat smooth. Batter will be soft. Grease and flour pan. Bake in oven 325'-350' for 30-35 minutes or until done. Very good served with whipped cream or ice cream.

****
Old Fashioned Gingerbread

Mrs. Earl Kopecky

1 cup sugar
1/2 cup butter
2 eggs
1 cup molasses
1 cup buttermilk
2 tsp soda

3 cups flour
2 tsp ginger
2 tsp cinnamon
1 tsp nutmeg
1 tsp allspice
1/2 tsp cloves

Cream sugar and shortening, add beaten eggs, molasses and buttermilk. Sift dry ingredients together and add to first mixture. Raisins or nuts may be added.

This recipe is actually 100 years old.

Christmas Cake

Mrs. Roy Haefs

1-1/2 cups sugar
1-1/2 cups water
2-1/2 cups flour
1 tsp soda
1 tsp baking powder
Pinch of salt

1 lb raisins
1/4 cup butter
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp allspice
2 eggs

Cook for 5 minutes sugar, water, raisins, take off heat and add butter and cool. Sift together flour, soda, baking powder, salt, cinnamon, cloves, allspice. Add to first mixture with beaten eggs. Beat well. Bake in loaf pan in 325' oven 1 hour or until done. Nuts may be added, or fruit cake mix, or any fruit mixture to suit your taste.

Fruit Cake

Mrs. Archie Joy

1 lb walnuts
1 lb Brazil nuts
2 lbs dates
1 large cup cherries
(half red, half green)

1-1/2 cups sugar
1-1/2 cups flour
1 tsp baking powder
1/2 tsp salt
4 large eggs, beaten

Pour sugar over dates and nuts (do not chop nuts). Sift dry ingredients together and sift over fruit mixture, mix well. Add cherries, then well beaten eggs. Makes one large loaf. Bake 1 hour at 325'.
Raisin Cake

1/4 cup shortening
3/4 cup sugar
1 egg
1-1/2 cup seedless raisins
1 tsp cinnamon
1/2 tsp cloves

Cover raisins with cold water. Simmer until puffy. Drain, reserving 1/2 cup juice to moisten cake batter. Cream sugar and shortening, add egg. Sift dry ingredients together, add nuts, then add to creamed mixture with raisin juice. Bake in loaf pan.

Creamy Icing

1/2 cup shortening
2-1/2 tbsp flour
1/4 tsp salt
1/2 cup milk
3 cups confectioners sugar
1/2 tsp vanilla
1/2 cup chopped nuts

Melt butter in pan, blend in flour, salt and milk. Stir slowly. Bring to a boil stirring constantly. Boil 1 minute. Remove from heat (may appear curdled but will come out of it when sugar is added). Stir in confectioners sugar and vanilla. Beat until consistency to spread. Fold in nuts at end of the beating.

Cherry Almond Filling

1 tbsp gelatin
1/4 cup cold water
8 oz jar Maraschino cherries
1/3 cup blanched almonds
1/4 tsp vanilla

Soften gelatin in cold water about 5 minutes. Place over boiling water, stir until dissolved. Add fine cut cherries with juice, sugar and salt. Chill until slightly thickened, fold in whipped cream. (May substitute Dream Whip or use only one cup cream), blanched almonds, finely chopped, vanilla, almond extract. Fold into gelatin mixture.
Sweet Cukes

Mrs. Henry Gohring

Using a 2 qt glass jar, fill it with good sized pickling cucumbers. Add

2 cups vinegar 2-1/4 tsp pickling spice
2 tbsp salt 1 tbsp alum

Add enough cold water to fill the jar and seal. Let stand for at least 3 weeks, or until ready to use. Drain off the brine, saving the spices. Wash the pickles, slice in rounds, return to the jar with the spices, plus--

2 cups sugar

Seal the jar again. Keep the jar on the counter where it is handy to shake up occasionally. They form their own juice and are firm and crisp.

*****

Holiday Jam

Mrs. Lee Campbell

3 cups cranberries 1 cup crushed pineapple
1 lemon, juice and rind 1-1/2 cup water
1 cup diced apples 3 cups sugar

Cook cranberries and apple till tender. Put thru a fine sieve, add lemon, pineapple and sugar. Boil until clear and put into sterilized glasses and seal. Good to serve with fowl.

*****

Cranberry Sauce

Mrs. Richard Ward

1 lb cranberries 2 cups sugar
1 cup water

Cook together until skins have all popped. Put through sieve immediately and stir in sugar until dissolved. Never fails to jell.

*****

Pear Jam

Mrs. A. B. Crossman

8 lbs pears 6 lbs sugar
2 oranges 2 lemons

Wash and core pears. Remove seeds from lemon and oranges and grind skins and pulp. Put the above in a kettle with sugar. Boil until clear. Pour into cans and seal hot. Very good.

*****

Put off until tomorrow the mean things you would say today.
Rhubarb Jam

Mrs. Henry Lausen

6 cups rhubarb
6 cups sugar
1 lb orange slices (candy)

Combine all ingredients together. Let stand until juicy. Cook 20 minutes and seal.

Boiled Dressing

Mrs. Ronald Swaney

2 eggs
3 tbsp vinegar
1 tbsp butter
1 tbsp sugar
1 tbsp prepared mustard
1 tsp salt
1/2 - 1 cup cream

Mix the above and cook until thick, stirring often. Pour over salad and add cream, depending on amount of salad. This may also be used on cole slaw by leaving out the mustard. This dressing is very good on potato salad, pea salad, or kidney bean salad.

Dill Pickles

Mrs. Howard Carl

1 qt vinegar
3 qts water
1 cup salt

Heat to boiling, put dill in bottom of jar and then whole cucumbers. Put some more dill on top and a clove of garlic. Pour vinegar mixture over while hot and seal.

Sweet Pickles

Mrs. L. B. Croll

14 large cucumbers, dill size
1 qt vinegar
8 cups sugar
2 tbsp salt (may be omitted)
2 tbsp mixed spices

Wash cucumbers, cover with boiling water and let stand over night. In the morning drain and cover with boiling water again. Repeat this for 4 mornings. On the 5th morning slice into 1/4 inch slices. Make syrup of vinegar, sugar, salt and spices. Let stand over night. Next morning bring to a boil and seal in hot sterilized jars. Green coloring may be added if desired.