Dedication

This book is dedicated to the modern home. In our home today, as always, life is centered around our kitchens. It is with this thought in mind that we have compiled these recipes. Some of them are treasured old family recipes. Some are brand new, but every single one reflects the love of good cooking that is so very strong in this country of ours.

Table of Contents

Relishes and Pickles ........... Pages 1 to 2
Soups, Sandwiches, Beverages, Salads, and Salad Dressings ... Pages 3 to 18
Meat, Poultry, and Hot Dishes ... Pages 19 to 34
Breads and Coffee-Cakes ........ Pages 35 to 44
Cakes and Frostings ............ Pages 45 to 62
Cookies and Bars ............... Pages 63 to 90
Desserts, Pies, and Puddings ... Pages 91 to 108
Candy, Popcorn, and Miscellaneous. .. Pages 109 to 112
Large Quantity Recipes ........ Pages 113 to 116
RECIPE FOR A HAPPY HOME

4 Cups Love
2 Cups Loyalty
3 Cups Forgiveness
1 Cup Friendship

5 Spoons Hope
2 Spoons Tenderness
4 Quarts Faith
1 Barrel Laughter

Mix love and loyalty thoroughly with faith. Blend with tenderness, kindness, and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily in generous helpings.

Mrs. Bill Roush

SCRIPTURE CAKE

4½ C. I Kings Chapter 4, Verse 22
1 C. Judges Chapter 5, Verse 25
2 C. Jeremiah Chapter 6, Verse 20
2 C. I Samuel Chapter 30, Verse 12
2 C. Nahum Chapter 3, Verse 12
2 C. Numbers Chapter 17, Verse 8
2 Tbsp. I Samuel Chapter 14, Verse 25
1 tsp. Leviticus Chapter 2, Verse 13
6 C. Jeremiah Chapter 17, Verse 11
½ C. Judges Chapter 4, Verse 19
2 tsp. Amos Chapter 4, Verse 5
2 tsp. II Chronicles Chapter 9, Verse 9

Mix ingredients the same as any cake and bake 1 hour in oven at 325°.

Mrs. Wm. Wesenberg
RELISHES & PICKLES
Watermelon Pickles

Rind of one large watermelon. Peel and remove pink and green. Cut in 1 inch cubes and soak overnight in salt water (4 Tbsp. salt to 1 Qt. water). Drain, cover with fresh water and cook until tender. Drain and make a syrup of 8 cups of sugar, 4 cups vinegar, 8 tsp. whole cloves, 16 sticks cinnamon, and a little mustard seed. (Tie spices in a bag). Heat syrup and spice to boiling and allow to set 15 min. Add drained watermelon and cook until clear and transparent. If desired add red or green color just before removing from heat. Pack boiling hot and seal.

Mrs. J. W. Gould

Dill Pickles

Fill quart jar with medium sized cucumbers. Add 2 heads dill, onion size of a walnut (or small bud of garlic), 1 Tbsp. pickling salt, ½ cup white vinegar, ⅛ tsp. alum. Fill jar with cold water. Seal. Put jars in cooker of cold water, set on burner, bring to a boil, turn off heat, and let jars set in water until cool.

Mrs. George Erks

Dill Pickles

2 quarts water
1 quart vinegar
1 scant cup pickling salt

Boil together

Place 1 bunch dill on bottom of quart jar. Pack pickles and put 1 bunch of dill on top. Add ½ tsp. mustard seed to each quart of pickles. Pour hot liquid over pickles. Seal hot. (The above liquid will cover six quarts of pickles.)

Martha Beyer
Pickles

12 medium sized cucumbers  2 cups vinegar
3 or 4 medium sized onions  2 cups sugar
2 green peppers              ½ cup salt

Soak well-washed cucumbers in ice water for 1 hour. Slice cucumbers and onions, and cut peppers in strips. Combine salt, sugar, and vinegar and stir until dissolved. Pour cold liquid over others. Let stand over night before serving. Makes about 3 quarts. (These are not sealed but keep well in refrigerator.)

Mrs. Ron Behrends

Green Tomato Chow Chow

24 large tomatoes           2 Tbsp. Salt
2 green peppers            2 cups vinegar
2 red peppers              2 Tbsp. mustard seed
8 medium onions            2 Tbsp. celery seed

Chop and drain vegetables. Add spices, sugar, and vinegar. Boil for 5 minutes. Put in jars and seal.

Mrs. Walter Schultz
SOUPS
SANDWICHES
BEVERAGES
SALADS
AND
DRESSINGS
Autumn Soup

1 Lb. Ground Beef 2 tsp. salt
1 cup chopped onion ½ tsp. pepper
1 cup chopped celery Bay leaf, crumbled
1 cup chopped carrots Sweet Basil
4 cups chopped raw potatoes, peeled
6 whole tomatoes, or 1 small can tomatoes

Brown beef. Put into kettle. Add vegetables, water, and seasonings. Bring to a boil, then simmer for 20 minutes. Add tomatoes, and simmer about 20 min. longer.

Mrs. Clifford Borns

Chili

Brown in 2 Tbsp. hot fat: 1 Lb. Ground Beef
¼ cup minced onion

Add and cook 10 minutes: 1 - #2 can kidney beans
1 can tomato soup
1 pint tomato juice

Make a paste and blend in: 1 tsp. salt
1½ Tbsp. chili powder
1 Tbsp. flour
3 Tbsp. water

Simmer 45 min., stirring frequently. Makes 4 to 6 servings.

Mrs. Ron Behrends
Hot Turkey Sandwiches

1½ cups cooked turkey, diced  
2 Tblsp. diced celery  
2 Tblsp. butter  
1 cup bread crumbs  
2 Tblsp. minced onion  
Broth or gravy

Melt butter in a skillet and cook the onion, celery, and bread crumbs in it until they are golden. Stir in the turkey, salt and pepper to taste. Add just enough gravy or broth to make it hold together. Spoon into hot buns or onto toast. Serve piping hot. Serves 8 to 10.

Mrs. Alvin Budde

Hot Tuna Sandwich Mix

1 cup cubed cheese  
2 Tblsp. chopped onion  
3 hard cooked eggs, chopped  
2 Tblsp. stuffed olives  
1 - 7 oz. can Tuna  
2 Tblsp. sweet pickles  
2 Tblsp. chopped green pepper  
½ cup salad dressing

Mix all ingredients together and put on a bun. Wrap in tin foil and bake in 350° oven for 30 minutes. Makes enough for 18 buns.

Mrs. Derril Chapman

Tuna Fish Sandwich Spread

1 can tuna  
2 Tblsp. lemon juice  
2 Tblsp. chopped onion  
1/3 cup chopped celery  
1 tsp. salt  
1 tsp. worcestershire sauce  
½ cup grated cheese  
½ tsp. prepared mustard  
¼ cup mayonnaise

Mix in order given.

Mrs. Julia Carson
Hot Chocolate

2 lb. Instant Chocolate  8 qt. box powdered milk
6 oz. jar Coffee Cream   1 cup powdered sugar
½ tsp. salt

Mix all together and store in airtight container. To use, fill pitcher or cup 1/3 full with the mixture and then fill with hot water.

Mrs. Julia Carson

Frozen Fruit Slush

Bring to a boil 3 cups sugar and 3 cups water. Cool. Add the juice of 3 lemons and 3 oranges. Add 3 pkgs. frozen mixed fruit or separate bags of frozen strawberries, raspberries, blueberries, blackberries, and cherries. Also add 1 can pineapple tidbits. Freeze. Chunk it up to serve and pour 7-Up over it.

Mrs. Wayne Paulsen

Party Punch

3 pkgs. cherry pre-sweetened Kool-aid
3 pkgs. strawberry pre-sweetened Kool-aid
6 qts. water (very cold)
2 cans frozen orange juice
2 cans frozen lemon juice

Mix all together, when ready to serve add 2 quarts ginger ale. A floating ice ring helps appearance, or float a hunk of orange or raspberry sherbert while serving. Serves 60 to 70 using small punch cups.

Mrs. Alvin Budde
Russian Tea

1 - 1 Lb., 2 oz. jar Tang  
1 tsp. cinnamon

½ cup instant tea  
½ tsp. cloves

1 pkg. instant dry lemonade

Mix. Store in glass container. Use 2 tsp. per mug of water.

Mrs. Harriet Petersen

Raspberry-Apple Salad

3 pkgs. raspberry jello  
2 pkgs. frozen raspberries

3 cups hot water  
1 can applesauce (15 oz.)

Prepare jello with hot water. Add berries and applesauce. Refrigerate until mixture starts to thicken. Pour into a 9 x 13 pan. (Note: Strawberries can be used instead of raspberries.)

Topping

1 pkg. miniature marshmallows  
1 pint sour cream

Combine cream and marshmallows and let set overnight. Mix well and spread over salad before cutting into squares.

Mrs. Rudy Schultz

Fruit Salad

Drain juice from 1 - No. 2 can of chunk pineapple. Add ½ cup sugar and 1 Tbsp. corn starch and 2 beaten eggs. Boil until thick. Cool. Add miniature marshmallows, pineapple chunks, bananas, and white grapes, if desired. Add ½ cup whipped cream. Serves 10.

Mrs. Lee Shulthise
Rhubarb Salad

2 cups rhubarb
1 cup sugar

Cook the above. Add 1 pkg. red jello and 1 cup boiling water. Add chopped celery and nuts.

Mrs. Wayne Paulsen

Mountain Dew Salad

2 pkg. lemon jello
2 cups boiling water
1 bottle Mountain Dew

Dissolve the jello in the boiling water. Add the Mountain Dew and let set until syrupy. Add 1 can drained crushed pineapple, 2 sliced bananas, and 2 cups miniature marshmallows. Pour into large cake pan.

Topping

1 can prepared lemon pie filling
1 pkg. prepared Dream Whip

Mix together and put on top of jello. This makes a large salad, approximately 20 servings.

Mrs. Bill Hammer

Orange Salad

Dissolve 2 pkg. orange jello in 1 cup boiling water.
Add 1 pint orange sherbet. Stir until dissolved.
Add 1 cup mandarin oranges. Fold in 1 pint whipped cream or Dream Whip. Mold and chill.

Mrs. Harriet Petersen
Salad

1 pkg. orange jello
1 pkg. orange pineapple jello
2 cups hot water
1 cup apricots
1 cup crushed pineapple
dissolve jello in hot water. save juice from apricots
and pineapple and add cold water to make the 2 cups
cold liquid. when jello starts to set, add fruit and
fold in 1 cup sour cream.

Mrs. Clem Borchardt

Apricot Salad

2 pkg. orange jello
2 1/4 cups hot water
1 cup apricot or pineapple juice

When this mixture begins to thicken, add the following
well drained fruit:

1 No. 2 1/2 can apricots, chopped
1 No. 2 1/2 can crushed pineapple

Pour into a 9 x 13 pan and add a layer of marshmallows.
Chill until firm.

Topping

1 cup of the mixed juice
1 beaten egg
1/2 cup sugar
1 Tbsp. butter
2 heaping Tbsp. flour

Cook until thick. Cool. Whip 1/2 pint whipping cream
or 1 pkg. Dream Whip and fold into the cooled mixture.
Spread over firm gelatin. Cheese may be grated over
the top. Cut contents in half for a one bowl salad.

Mrs. Frank Erks
Mrs. J. W. Gould
Springtime Salad

1 pkg. regular Vanilla pudding mix 1½ cups juice and water
1 can mandarin oranges 20 large marshmallows or
1 can pineapple chunks 1½ cups miniatures
1 can fruit cocktail 1 cup whipped cream or

Drain and discard orange juice. Drain and save juice from pineapple and cocktail. Use juices and enough water to make 1½ cups liquid. Add liquid to pudding mix and cook until thickened. Add marshmallows and stir to dissolve. Cool. Fold in whipped cream. Pour into large bowl or 9 x 13 glass cake pan. This salad does not set firm enough to cut into squares. (Note: Lemon pudding mix can be used instead of Vanilla.)

Mrs. Lila Hines

Cherry Salad Supreme

1 - 3 oz. pkg. raspberry flavored jello
1 - 21 oz. can cherry pie filling

Dissolve gelatin in 1 cup boiling water. Stir in pie filling. Pour into a 9 x 9 x 2 inch baking dish. Chill.

Topping

1 beaten egg 1 Tbsp. flour
½ cup pineapple juice ⅛ pkg. Dream Whip
¼ cup sugar ½ cup min. marshmallows

Cook pineapple juice, beaten egg, sugar, flour until thick. Cool. Whip Dream Whip as directed on package. Add small marshmallows. Add this to cooled pineapple mixture and spread on thickened jello salad.

Mrs. Fred Totzke
Cherry Beauty Salad

1 pkg. black cherry jello  1 pkg. red raspberry jello
3 cups boiling water

Dissolve jello in boiling water. Add 1 can cherry pie
mix filling to this hot mixture. Let jello set and use
the following topping: 1 cup sour cream and 1 1/2 cups
miniature marshmallows. Approx. 12 to 15 servings.

Mrs. Bill Hammer

Easy Cranberry Relish

1 lb. Cranberries  1 orange with peeling
2 apples, cored, with peeling

Grind all of above. Add 2 to 3 cups sugar to suit
taste. Let stand overnight before serving. This
freezes well.

Mrs. Ron Behrends

Fruit Salad Deluxe

Drain: 2 cups pineapple chunks
2 cups mandarin oranges

Cube: 1 large pkg. cream cheese

Drain: 1 pkg. frozen strawberries (whole or halved)
Keep frozen as much as possible.

Have ready: 1 cup miniature marshmallows
3 large bananas, sliced

Beat: 1 pint whipping cream and
1 pkg. jello, any flavor
Beat until firm. Keep fruits chilled. 1 hour before
serving, combine in order pineapple, oranges, straw-
berries, cheese, marshmallows, bananas to whipped
mixture.

Mrs. Harriet Petersen
Frozen Pineapple Salad

2/3 to 1 pt. dairy sour  1/4 cup chopped maraschino cream cherries
2 tsp. lemon juice  1/4 cup chopped walnuts
3/4 cup sugar  1 banana sliced or mashed
1/8 tsp. salt
1 - 9 oz. can crushed pineapple, well drained

Mix sour cream, lemon juice, sugar and salt. Add remaining ingredients and blend. Pour into cup cake liners and put in muffin tins and freeze.

Mrs. Eugene Hemmingson

Three Layer Salad

1 pkg. lime jello dissolved in 2 cups boiling water. Pour in 9 x 12 pan. Chill until set.

1 pkg. lemon jello dissolved in 2 scant cups boiling water. Add 15 large marshmallows. Stir until dissolved. Cool. Blend:

1 - 8 oz. pkg. cream cheese in 1/2 cup sugar
Add: 1 cup pineapple

Whip 1 pkg. Dream Whip and fold this into cream cheese mixture. Blend this into the lemon mixture, and pour over set green jello. Chill this until firm.

1 pkg. red jello dissolved in 2 cups boiling water. Cool. Pour over firm lemon layer.

A larger pan may be used depending on desired thickness of salad. Serves 12 to 15.

Mrs. Harriet Petersen
Pineapple Cheese Salad

1 envelope Knox Gelatin dissolved in ½ cup cold water. Let this set a few minutes. Combine 3/4 cup sugar and ½ cup pineapple juice and heat just until sugar is dissolved. Add this to the gelatin mixture. Let stand in refrigerator until mixture is very thick. Then mix:

- 1 cup drained crushed pineapple
- 1 cup shredded Velveeta Cheese
- 1 cup cream whipped (or 1 pkg. Dream Whip)

Fold into gelatin mixture, pour into mold, and keep refrigerated.

Mrs. George Erks

My Favorite Salad

Dissolve 1 pkg. lemon jello in 1 cup boiling water. Chill until slightly congealed.

- Whip 1 cup cream
- Fold 1½ cup cottage cheese into the whipped cream.

Fold this into the lemon jello. Pour into a 9 x 12 cake pan. Chill until firm.

Dissolve 1 pkg. lime jello in 1 cup boiling water. Add:

- 1 cup pineapple juice

When chilled, add:

- 1 cup diced pineapple
- 6 Tbsp. sliced stuffed olives
- 6 Tbsp. sliced pecans or almonds

Pour this over the firm lemon jello. Chill. Serve in squares on lettuce leaf with a dab of salad dressing. Will serve 12.

Mrs. Harriet Petersen
Cottage Cheese Salad

1 small carton cottage cheese
1 small pkg. dry jello (any flavor)
1 small carton Cool Whip or 1 pkg. Dream Whip
Drained crushed pineapple, fruit cocktail, or mandarin oranges

Add dry jello slowly to Cool Whip or Dream Whip that has been prepared according to package directions. Then add cottage cheese and fruit. Chill.

Note: Lime jello may be used with 1 small can crushed pineapple.
Orange jello may be used with 1 can mandarin oranges and 1 small can crushed pineapple.
Strawberry jello may be used with fruit cocktail.
Lime or orange jello may be used with fruit cocktail and small can crushed pineapple.

Mrs. Walter Borchardt
Mrs. Derril Chapman
Mrs. Eugene Hemmingson
Mrs. Floyd Whealy

Quick Salad

1 small carton cottage cheese
1 small carton Cool Whip
1 small can crushed pineapple, drained

Mix all three together for a cool, quick salad that resembles Heavenly Rice.

Mrs. Jack L. Jones
Mixed Jello Salad

1 pkg. lemon or lime jello ¼ cup sliced stuffed olives
1 cup water with a little ½ cup cut nutmeats
  vinegar
1 cup pineapple juice 1 cup crushed pineapple
1 cup grated cheese ½ cup cream, whipped

Dissolve jello, water, and juice. When set firm enough to whip, whip jello and fold in the rest of the ingredients.

Mrs. Miles Nelson

Three Cheese Salad

1 - 13 oz. can crushed pineapple
1 - 3 oz. pkg. lime jello
1 - 3 oz. pkg. cream cheese, softened
3/4 cup cottage cheese
½ cup chopped walnuts
½ cup grated cheddar cheese
1 cup whipping cream, whipped

Drain the pineapple, but save juice. Add enough water to make 2 cups. Heat the juice and stir in the jello, until dissolved. Chill until partially set, then whip briskly. Add pineapple, softened cream cheese, and well drained cottage cheese. Whip. Then add nuts and cheddar cheese. Fold in whipped cream, pour into a mold and chill. This is nice made in a ring mold, then the center filled with cheese balls which have been rolled in chopped nuts.

Mrs. Clarence Tostenson
Sauerkraut Salad

1 - #303 can sauerkraut  ¼ cup chopped onion
½ cup chopped green pepper  3/4 cup chopped celery
Chopped carrots and pimento may also be added

Drain and cut up sauerkraut and add rest of ingredients. Mix together ¼ cup vinegar and 1 cup sugar and bring to boil. Pour over other ingredients while hot. Keeps well in refrigerator.

Mrs. Ron Behrends

Polynesian Tuna Salad

1/3 cup mayonnaise  2 - 6½ oz. cans tuna, drained
½ tsp. curry powder
1 Tbsp. chopped onion  1½ cups drained pineapple chunks (No. 2 Can)
1 cup diced celery


Mrs. E. J. Borchardt

Chicken Salad

2 cups chicken  1 cup grated carrots
1 cup chopped celery  Little bit chopped onion
3/4 cup salad dressing  diluted with milk or cream until soupy

Combine. Put 1 can or box of shoestring potatoes in above mixture about 15 to 20 minutes before serving. Note: Tuna or salmon may be used in place of chicken.

Mrs. Esther Weber
Fresh Vegetable and Cheese Salad

2 heads lettuce, cut in eighths  
2 cups celery, diced  
4 tomatoes, peeled and cut in squares  
1 bunch radishes, sliced  
1 onion, finely chopped  
1 cucumber, diced  
Whites of 4 hard-boiled eggs, sliced

French Dressing:  
2 cups Wisconsin Natural American cheese, grated  
Yolks of 4 hard-boiled eggs, sieved

Toss first 7 ingredients together in salad bowl. Pour French dressing over contents. Garnish with cheese and egg yolks.

Mrs. Glen Meyer

Pennsylvania-Dutch Potato Salad

4 pounds potatoes (8 cups, sliced)  
8 to 10 strips bacon, chopped  
¼ cup bacon fat (drippings)  
1 tsp. celery seed  
1 Tbsp. salt  
½ tsp. black pepper  
3 Tbsp. sugar  
½ cup water  
2/3 cup dark vinegar  
1 cup chopped onion

Cook potatoes in peels. Peel and slice while still hot. Cook bacon until crisp and chop into small pieces and add to hot sliced potatoes along with the celery seed. In pan, combine fat, salt, pepper, sugar, onion, vinegar, and water. Simmer 10 minutes. Pour over potatoes. Toss lightly to blend. Serves 8 to 10.

Mrs. E. J. Borchardt
Raw Vegetable Dip

1 cup mayonnaise        4 tsp. soy sauce
2 tsp. milk            1 tsp. minced onion
1 tsp. ginger

Mix well and refrigerate overnight before serving.
Good with raw cauliflower, carrot and celery sticks.
Makes 1 cup dip.                Mrs. Al Belk

Garlic Salad Dressing

2 tsp. parsley flakes     3 tsp. Accent salt
2 Tbsp. onion flakes      2 tsp. salt
½ tsp. garlic powder     2½ cup buttermilk
1 qt. Kraft Real Mayonnaise

Mix together. Store in refrigerator and use as needed.
Can be used on baked potatoes, lettuce tossed salad,
as chip dip, etc.            Mrs. Esther Weber

Dressing for Salad

2 cups pineapple juice    2 Tbsp. flour
1 cup sugar               2 Tbsp. butter
3 eggs

Mix sugar, eggs, and flour. Heat pineapple juice, pour over mixture of sugar, eggs, and flour and boil until thick. Add butter. Mix this with whipped cream. (approximately 1/3 cup dressing and 1 cup whipped cream) Add fruits such as bananas, apples, grapes, mandarin oranges, marshmallows. May be stored in refrigerator if not all used.            Mrs. Bill Hammer
Salad Dressing

\frac{1}{4} \text{ cup sugar} \quad 1 \text{ tsp. dry mustard}

Mix. Add: \frac{1}{4} \text{ cup water}
\frac{1}{4} \text{ cup vinegar}

Combine and heat to boiling. Reduce heat and add 2 well beaten eggs. Cook again for about 5 minutes, or until it thickens. Mayonnaise can be added, if desired.

Mrs. George Erks
Raw Vegetable Dip

1 cup mayonnaise
2 tsp. milk
1 tsp. ginger

4 tsp. soy sauce
1 tsp. minced onion

Mix well and refrigerate overnight before serving. Good with raw cauliflower, carrot and celery sticks.

Makes 1 cup dip.

Mrs. Al Belk

Garlic Salad Dressing

2 tsp. parsley flakes
2 Tbsp. onion flakes
½ tsp. garlic powder
1 qt. Kraft Real Mayonnaise

3 tsp. Accent salt
2 tsp. salt
2½ cup buttermilk

Mix together. Store in refrigerator and use as needed. Can be used on baked potatoes, lettuce tossed salad, as chip dip, etc.

Mrs. Esther Weber

Dressing for Salad

2 cups pineapple juice
1 cup sugar
3 eggs

2 Tbsp. flour
2 Tbsp. butter

Mix sugar, eggs, and flour. Heat pineapple juice, pour over mixture of sugar, eggs, and flour and boil until thick. Add butter. Mix this with whipped cream. (approximately 1/3 cup dressing and 1 cup whipped cream) Add fruits such as bananas, apples, grapes, mandarin oranges, marshmallows. May be stored in refrigerator if not all used.

Mrs. Bill Hammer
MEAT
POULTRY
&
HOT
DISHES
Meat Loaf

1 cup soft bread crumbs  2 Tbsp. chopped onion
1 cup milk  ¼ cup catsup
1½ Lb. ground beef  3 Tbsp. brown sugar
1 egg  1 Tbsp. prepared mustard
½ tsp. pepper  ¼ tsp. salt
1 tsp. Worcestershire sauce  ½ cup water

Add bread crumbs to milk and let stand a few minutes. Mix with meat, egg, pepper, worcestershire sauce and onion. Shape in loaf and put in a baking pan. Combine catsup, brown sugar, mustard, salt, and water. Pour over meat loaf. Bake at 300° for 1 hour and 15 minutes. Baste occasionally. Makes 6 to 8 servings.

Mrs. Martin Petersen

Barbecued Spare Ribs

3 Lb. spare ribs  1 - 8 oz. can tomato sauce
2 tsp. salt  2 tsp. chili sauce
¼ tsp. pepper  2 tsp. vinegar
1/3 cup chopped onion  Dash of tabasco sauce

Cut ribs into serving pieces. Sprinkle with salt and pepper. Place meat in a shallow baking pan. Cover with aluminum foil. Bake in preheated 400° oven for 40 to 45 min. (more if needed). Drain off excess fat while meat is cooking. Combine remaining ingredients and pour over spare ribs. Continue baking uncovered for 45 min. or until tender. Turn ribs once during final baking. Makes 6 servings.

Mrs. Terrence Lage
Barbecued Short Ribs

2 to 3 lb. meat 2 Tbsp. brown sugar
1/3 cup chopped onion 1/2 cup water
3 Tbsp. butter 2 tsp. dry mustard
1 cup catsup 1 Tbsp. Worcestershire sauce
1/3 cup vinegar Salt and Pepper

Brown meat. Cook onion in butter until onion is tender. Add remaining ingredients. Simmer 15 minutes in covered pan. Pour over meat. Cook until meat is done.

Mrs. Raymond Quam

Individual Ham Loaves

1 lb. Ground Ham 1 cup bread crumbs
1 lb. Ground Lean Pork 1 cup milk
1/2 lb. Ground Beef 3 Tbsp. catsup
3 eggs, beaten 1 tsp. prepared mustard

Mix, form in small loaves, and place on foil lined cookie sheet. Bake 3/4 hour or more in 350° oven. The last 15 min. baste with a mixture of brown sugar, catsup, and chili sauce. Serves 15.

Mrs. George Erks

Southern Oven-fried Chicken

1 - 3 lb. Chicken, ready to fry 2 cups crushed potato chips
2 cups crushed potato chips 1 stick melted butter

Dip chicken in melted butter and roll in potato chips. Place pieces, skin side up on greased cookie sheet. Bake at 375° for 1 hour. Do not turn.

Mrs. Bill Roush
Scalloped Chicken

4 cups chicken 4 cups dry bread
3/4 cup melted butter or 2 Tbsp. chopped onion
chicken fat 1/4 cup chicken stock
1 1/4 tsp. sage or poultry seasoning

Mix above in order. Add 2 cans cream of chicken soup. Bake at 350° for 1 hour.

Note: Left-over beef roast may be used (4 cups), using broth and gravy for liquid and cream of celery soup. Other meats may be used with seasonings, broth, and soups to carry out the flavor of the meat being used.

Mrs. Harriet Petersen

Good Turkey Dressing

1 lb. pork sausage 1 can cream of celery soup
1 small diced onion 8 cups bread cubes

Brown sausage and onion lightly. Add cream of celery soup and water to moisten. Stir until smooth, add the bread cubes, and mix well. Stuff turkey and bake in oven. Double recipe for large bird.

Mrs. J. W. Gould

Noodle Hot Dish

1 pkg. egg noodles, cooked
1 lb. hamburger, fried with a little onion
1 can tomato soup
1 or 2 cans of vegetable soup

Mix all together in casserole. Heat in oven and serve.

Mrs. Howard Ellingson
Green Bean Casserole

1 can french style green beans
1 can Cream of Mushroom soup
1 can french fried onion rings

Drain beans. Stir in soup. Top with onion rings.
Bake at 350° for 35 to 40 minutes.

Mrs. Harriet Petersen

Broccoli Casserole

2 pkg. frozen broccoli, chopped
2 cans Cream of Chicken soup
½ cup uncooked rice
¼ cup milk
Grated cheddar cheese to taste

Thaw and chop broccoli. Mix all ingredients. Put in greased casserole. Dot top with bits of butter or crushed potato chips and more grated cheddar cheese.
Bake at 375° for 1 hour. Serves 6 to 8.

Mrs. Charles Eicher

Carrot Loaf

1 cup milk
3 beaten eggs
1 onion, diced
½ cup butter

2 cups cooked, mashed carrots
1 cup fine bread crumbs
Salt and Pepper

Add milk, eggs, onion, and butter to carrots. Then add crumbs. Bake at 300° for 30 to 40 minutes.

Mrs. Clarence Tostensen
Elegant Scalloped Corn

1 - 16 oz. can cream style corn
1 cup cracker crumbs
1/3 cup diced celery
1/4 cup diced onion
3/4 cup American cheese cut in small pieces

1 tsp. salt
2 eggs, well beaten
2 Tbsp. melted butter
1/4 tsp. paprika
1 cup milk

Combine all ingredients and pour into a greased casserole. Bake at 350° for 50 min. Serves 8 to 10.

Mrs. Alvin Budde

Old Fashioned Potato Dumplings

1 cup cold mashed potatoes
2 eggs, well beaten
1 tsp. salt
1 cup flour
1/2 tsp. baking powder
3 slices of bread, cubed and dried

Mix all together. Drop 8 portions in as round and firm a portion as you can into 6 or 7 cups of boiling salted water in a large kettle. Boil for 15 min. without lifting the cover. Serve with gravy of any kind.

Mrs. Fred Totzke

Potatoes Yuguli

6 raw potatoes grated
1/2 onion grated
3 eggs beaten
1/2 tsp. salt
2 cups scalded milk
5 Tbsp. butter or oleomargarine melted in milk

Combine all ingredients. Bake in 9 x 12 pan for 1 1/2 hours at 300°. Grated cheese may be added on top.

Mrs. Don Hemmelman
Beef Stroganoff

1½ to 2 lb. red steak cut in cubes. Brown and add to:

- 1 cup sour cream
- 1 can tomato soup
- 1 can cr. of mushroom soup
- 1 Tbsp. Worcestershire

½ cup diced green pepper
¼ to ½ cup diced onion
¼ tsp. tobasco
Garlic salt

Simmer one hour. Serve on wild rice, noodles, mashed potatoes, or chow mein noodles.

Mrs. Leaman Schwiesow

Sunday Chicken

1 cup regular rice or 1 small box minute rice
1 can cr. of mushroom soup
1 can cr. of celery soup

1½ cups milk
½ envelope dry onion soup
1 cut up chicken

Mix the soups and the milk and bring to a boil. Remove from heat and add rice. Pour into a greased 9 x 13 x 2 inch cake pan. Lay pieces of chicken over the soup and rice mixture. Sprinkle the dry onion soup over all, seal with foil, bake at 325° for 2½ hours.

Mrs. Jack L. Jones
Mrs. Martin Petersen

Baked Chicken Dish

1 can cr. of chicken soup
1 can cr. of celery soup
1 can cr. of mushroom soup
1 cup raw rice

Mix well together. Spread on bottom of large cake pan. Lay pieces of chicken on top and dot with butter. Sprinkle with paprika. Bake 2 hours uncovered at 325°.

Mrs. Adelia Goeman
Tuna Casserole

2 cups uncooked macaroni  
1 can cr. of mushroom or cr. of celery soup  
1 cup milk  
½ Lb. processed cheese, cut or grated  
1 Tbsp. each, chopped onion, pimento, & green pepper

Cook macaroni, drain, and chill in cold water. Combine soup, milk, chopped pimento, green pepper, onion, and black pepper. Place over low heat, adding grated cheese, and stir until cheese is melted. Mix macaroni and tuna in 1½ qt. casserole. Blend in cheese sauce. Bake at 325° for 20 min. This is also good cold.

Mrs. Eugene Hemmingson

Tuna Casserole

1 - 7 oz. can tuna  
2 cups cooked noodles  
1 Tbsp. lemon juice  
Salt and Pepper  
1 cup peas  
Butter  
1 can button mushrooms  
1 cup milk

Sprinkle tuna with lemon juice. (This brings out the tuna flavor). Butter a baking dish, arrange alternate layers of tuna, peas, mushrooms, and noodles, putting noodles on top. Season each layer with salt and pepper. Dot top generously with butter. Pour milk into dish and top with buttered bread crumbs. Bake at 350° for 30 minutes. Makes 4 to 6 servings.

Mrs. Glen Meyer
Corned Beef Hot Dish

8 oz. uncooked noodles  
1 can corned beef, chopped  
1 can cheddar cheese soup

Cook and drain noodles. Add remaining ingredients and season to taste. Bake uncovered in greased 1 1/2 quart casserole at 350° for 30 minutes. May cover with crushed potato chips before baking. Serves 8.

Mrs. Al Belk

Rice Hot Dish

1 Lb. Hamburger  
1 Tbsp. Worcestershire Sauce  
3 cups cooked rice

Prepare rice as usual. Preheat oven to 200°. Brown hamburger with Worcestershire and Soy Sauce, onion, and salt and pepper. Mix rice, hamburger, and 3 cans soup. Place in a casserole. Mix one can of soup with 1/2 can water or milk and place over rice mixture. Bake in oven for 1 hour.

Pierrette Piehl

Tater Tots Casserole

1 layer raw hamburger, salted slightly  
1 layer mixed frozen vegetables  
1 layer cream of mushroom soup  
1 layer Tater Tots

Bake 1 1/2 hours at 375° or until vegetables are tender.

Mrs. Dwight Voelker
Buffet Lasagna

2 Tbsp. salad oil  1/2 cup minced onion
1 Lb. ground beef  2 cloves garlic (or use garlic salt)
1/2 tsp. salt  1/2 tsp. pepper
1/2 tsp. oregano  
1 - 6 oz. can tomato paste  3 Tbsp. parsley
1 - #2 1/2 can solid pack tomatoes
1/2 cup grated parmesan cheese
1/2 lb. lasagna noodles (1 1/2" wide)
3/4 lb. mzzarella cheese (grated or sliced thinly)
1 pint cottage cheese

Saute onion in hot oil, add beef, and cook until just brown. Add seasoning. Add parsley, tomatoes, tomato paste, and 2 Tbsp. parmesan cheese. Simmer covered for 30 min. Cook lasagna noodles, drain. In 12 x 8 x 2 pan put 1/3 of meat sauce, then layer 1/2 lasagna noodles on top, 1/2 of mzzarella cheese, and 1/2 of the cottage cheese. Repeat, ending with remaining 1/3 of meat. Bake at 350° for 1 hour.

Mrs. Harriet Petersen

Seven Layer Hot Casserole

Place in layers in a 2 qt. baking dish:
1 cup uncooked rice  1 cup canned whole kernal corn
Sprinkle with salt and pepper. Pour over half of:
18 oz. can tomato sauce  1/2 can water

Next place one chopped onion and one chopped pepper over others, and spread 1 Lb. hamburger on top. Season. Pour rest of tomato sauce and water on top. Bake covered at 350° for 1 hour. Add water if needed.

Mrs. Okke DeBoer
Calico Baked Beans

1 Lb. Hamburger 1 Tblsp. vinegar
1 Lb. Bacon chopped 1 tsp. mustard
1 med. onion chopped 1 large can pork & beans
½ cup catsup 1 - #2 can kidney beans
3/4 cup brown sugar 1 - #2 can butter beans
1 tsp. salt

Drain kidney beans and butter beans (save liquid). In skillet brown bacon, ground beef, and onion. Drain off excess grease. Combine the 3 cans beans with browned ingredients. Arrange in a casserole or 9 x 12 greased pan. Combine brown sugar, catsup, vinegar, mustard, and salt and pour over mixture. If dish looks dry, add some of the bean liquid. Bake at 350° for 1 hour. Serves 12. This also freezes well.

Mrs. George Erks
Mrs. Jack L. Jones

Beef Hamburger Roll-ups

1 Lb. Hamburger ½ tsp. salt
1/3 cup evaporated milk

Mix. Make into 6 in. patties (about 5). Make 1/2 the dressing recipe according to the directions on Kellogg's Croutettes pkg. Put dressing on patty, fold over, and press down. Place in casserole and pour over the meat a sauce made of:

1 can cream of mushroom soup
1 tsp. worcestershire sauce
1 Tblsp. catsup

Bake at 350° for 45 min.

Mrs. George Stehr
Hot Dish With Olives

1 lb. Hamburger  2 cans tomato soup
2 cups chopped celery  2 cans cr. of mushroom soup
1 chopped onion  2 cans cr. of chicken soup
1 pkg. cooked noodles (may use a few more if desired)

Brown hamburger, celery, and onions. Mix in rest of ingredients and bake 25 minutes. Then add small jar stuffed olives, sliced, and include juice which furnishes required salt. Bake about 15 min. longer. Serves 12 to 15 persons.

Mrs. Miles Nelson

Chinese Casserole

1½ lb. Hamburger  1 can cr. of chicken soup
1 medium diced onion  6 oz. Chinese noodles
1 cup diced celery  2 Tbsp. Soy Sauce
½ cup minute rice  ½ cup milk
1 can cr. of mushroom soup

Brown hamburger, onion, and celery. Add other ingredients. Stir well and top with a few Chinese noodles. Cover and bake 1½ to 2 hours at 350°. Serves 8.

Mrs. Jack L. Jones

Chow Mein Noodle Hot Dish

1 lb. Hamburger  1 can cr. of mushroom soup
Salt and Pepper  1 can Veg-all
1 cup chopped celery & onions  2/3 can water
1 can chicken rice soup  3 cups chow mein noodles

Brown hamburger, salt, pepper, celery, and onions. Mix with other ingredients. Let stand 1 hour or more or overnight. Bake at 350° for 1 hour. Serves 8.

Mrs. Don Hemmelman
Easy Hot Dish

1 lb. Hamburger (seasoned to taste)
1 can cream of chicken soup (plus ½ can milk)
onion to taste
1 box frozen french fries

Put hamburger (raw or browned) in pan. Place frozen
crisp-fried on top and spread soup-milk combination
on top. Bake at 350° for 1 hour if hamburger is raw
and less time if hamburger is browned.

Note: This recipe can be doubled or tripled as to
need. Baking time will be longer as the recipe in­
creases. (Triple the recipe for a small roaster full.)

Mrs. Fred Hallstrom

Crouton Hot Dish

2 lb. Ground Beef
½ cup cut-up onions
1 box croutons
1 can cream of celery or
cream of chicken soup
2 cups milk
1 can cream of mushroom soup

Press raw ground beef into greased 9 x 13 cake pan.
Place cut-up onions over hamburger and sprinkle with
salt and pepper. Add box of croutons. Mix together
the soups and milk and pour over the other ingredi­
ents. Bake at 350° for 1½ hours.

Mrs. Alden Erstad

Hamburger Dish

1 lb. Hamburger
1 medium diced onion
Salt and pepper
3 medium potatoes (pared and sliced)

Place in a 2 quart baking dish, cover, and bake at 350°
for 45 min. or until potatoes are done. Serves 6 to 8.

Mrs. Glen Meyer
Beef Potato Bake

1 Lb. Ground Beef 1 cup milk
1 pkg. dried onion soup 1 can cheddar cheese soup
4 cups sliced raw potatoes

Put ground beef in bottom of baking pan. Sprinkle with half the dry onion soup mix. Top with sliced potatoes. Sprinkle with remainder of soup mix. Pour cheese soup and milk over mixture. Bake at 350° for about 1 hour.

Mrs. Clifford Borns

Minestrone Hot Dish

1 Lb. ground beef 1 can Minestrone Soup
1 onion 1 can Cr. of Celery Soup
4 cups sliced raw potatoes ½ cup milk

Brown the ground beef with the onion. Place the potatoes in a 2 qt. casserole and put the browned meat over them. Mix the milk with the 2 soups and pour over all. Bake at 350° for 1 to 1½ hours.

Mrs. Derril Chapman

Potato, Carrot, Hamburger Hot Dish

Layer in casserole:

1 Lb. Hamburger
4 or 5 large sliced carrots
3 or 4 large sliced potatoes
1 small onion, minced

Cover with 1 can cream of chicken soup undiluted. Bake at 350° for 2 hours.

Mrs. Fred Totzke
Hamburger Vegetable Hot Dish

1 lb. ground beef  1 cup carrots, diced
1 onion, chopped   1 cup celery, cut fine
1 cup potatoes, peeled  2 Tbsp. flour
1 cup corn  1 tsp. salt (suit taste)
1 cup peas  1 Tbsp. fat

Brown beef in fat, add onion and cook until transparent. Add flour and stir well. Add the vegetables (canned peas, carrots, and corn may be used, including the liquids.) If raw vegetables are used, add 3/4 cup or more water so it does not bake dry. Bake at 350° for 1 hour in a 2 quart dish. Serves 10 to 12.

Mrs. Walter Borchardt

Hamburger Potato Casserole

1 1/2 lb. hamburger  1 can cr. of chicken soup
1/4 tsp. paprika  1 medium onion
5 medium potatoes  Milk
Salt and pepper to taste

Lightly brown hamburger and minced onion in frying pan. Add salt and pepper. When browned, add soup and paprika, pare and slice potatoes, and put layer of potatoes in bottom of buttered casserole. Cover with layer of meat mixture, then another of potatoes. Pour enough milk over until it shows around the edges. Bake at 350° covered for 1 1/2 hours.

Mrs. Clem Borchardt
Plantation Supper

1 lb. ground beef  3/4 cup milk
1/2 cup onion     1/4 cup pimento
1/4 cup chopped green pepper  1 can whole kernel corn
1 pkg. (8 oz.) noodles or macaroni, cooked and drained
1 - 3 oz. pkg. Philadelphia cream cheese
1 can cream of mushroom soup

Brown ground beef with onion and 1 tsp. salt and 1/2 tsp. pepper, and green pepper. Stir in cheese. Pour over remaining ingredients, heat, and serve.

Mrs. Clifford Borns
BREAD
&
COFFEE CAKES
Orange Slice and Date Bread

1 1/2 cups buttermilk  
1 tsp. soda  
1 lb. dates, cut up  
2 cups sugar  
1 cup shortening  
4 eggs  
1 tsp. vanilla  
1 lb. orange candy slices, cut-up  
1/2 cup nuts  
2 cups sugar  
4 cups flour

Combine buttermilk, soda, and dates and let stand at least an hour. Cream sugar and shortening, add eggs and vanilla, and stir into buttermilk mixture. Add cut-up candy slices, nuts, and flour. Bake in 3 bread pans at 350° for 45 minutes or until done.

Mrs. George Stehr

Round Raisin Bread

2 cups raisins  
2 cups water  
2 tsp. soda  
2 eggs  
1 1/2 cups sugar  
1/4 tsp. salt  
1 1/2 tsp. vanilla  
2 cups flour  
1 cup nutmeats

Combine raisins and water and bring to a boil. Remove from heat and add soda. Beat together eggs, sugar, salt, and vanilla. Combine raisin mixture and egg mixture. Add sifted flour. Fold in chopped nutmeats. Bake in 4 No. 2 cans for 50 minutes at 350°. Fill cans half full. This is a thin batter.

Mrs. August Winter
Cranberry Bread

2 cups flour
1 1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1/2 cup nutmeats
1 cup raw cranberries (cut up)
Grated rind of 1 orange
3/4 cup orange juice
1 beaten egg
2 Tbsp. melted shortening

Sift together dry ingredients. Add other ingredients. Bake 60 min. at 350°. Enough for 1 regular bread pan or may be made into smaller loaves.

Mrs. Julia Carson

Feather Rolls

2 pkg. dry yeast
1 cup warm milk
1 tsp. sugar
1/2 cup sugar
3 eggs

Beat with mixer and let stand for 20 minutes. Then add:

1 tsp. salt
4 Tbsp. melted butter
1 cup warm milk
4 cups flour

Beat with mixer and then knead in enough flour to make a soft dough. Put in greased bowl and let rise twice, punching down each time. When it rises the 3rd time, make into your choice of rolls, cloverleaf, butter horn, tea rolls, etc. Bake at 350° until lightly brown, about 25 min. Makes 2 dozen rolls.

Mrs. Howard Ellingson
Mrs. Martin Petersen
Mrs. Fred Totzke
Rolls

2 cups milk  
2 pkg. or 4 tsp. yeast  
½ cup warm water  
½ cup sugar

6 Tbsp. shortening  
2 tsp. salt  
2 eggs, well beaten  
6 cups flour (½ cup more may be needed)

Scald milk and place in a large bowl of electric mixer, add sugar, shortening, and salt. While milk is scalding, dissolve yeast in water and let stand. Beat eggs very well in a small bowl. Add 1 cup flour to milk mixture and beat until smooth, add eggs and beat, beat in yeast mixture. Beat in ½ of the flour or about 2 cups, then beat rest of flour in with a spoon. Cover and let stand 1 hour in a warm place. Punch down and let rise 45 min. or until doubled. Turn onto floured board and cut into desired shapes. Place in greased pans and let rise 1 hour. Bake at 375° for 15 or 20 minutes.

Cinnamon Rolls Filling

2 Tbsp. melted butter  
⅛ cup brown sugar  
½ tsp. cinnamon  
½ cup raisins

Spread these ingredients over the rolled out dough. Roll dough up and cut into desired size rolls. Make the following glaze:

1/3 cup butter  
2/3 cup brown sugar  
1 Tbsp. syrup  
⅛ tsp. water

Combine in sauce pan, heat and pour into greased pan. Add ½ cup nuts, then lay rolls on top, let rise, and bake.

Mrs. Norman H. Lease
Butter Twist Rolls

\[ \frac{1}{2} \text{ cup scalded milk} \]  
\[ 3 \text{ Tbsp. shortening} \]  
\[ \frac{1}{4} \text{ cup sugar} \]  
\[ 1 \text{ tsp. salt} \]

\[ 1 \text{ pkg. yeast} \]  
\[ \frac{1}{2} \text{ cup lukewarm water} \]  
\[ 1 \text{ beaten egg} \]  
\[ 3 \text{ cups flour} \]  
\[ \text{Butter} \]

Combine milk, sugar, salt, and shortening and cool to lukewarm. Add yeast softened in lukewarm water, beaten egg, and flour. Mix together. Let rise. Roll into rectangular shape \( \frac{1}{2} \) inch thick, dot with butter, and fold into thirds to make 3 layers. Cut strips 1 x 6 inches and twist, or make flat round rolls. Place on greased pans and let rise until light. Bake at 350° until light brown for about 15 minutes.

Mrs. Melvin Solberg

Quick Rolls

\[ 6\frac{1}{2} \text{ cups flour} \]  
\[ 2 \text{ cups lukewarm water} \]  
\[ \frac{1}{3} \text{ cup sugar} \]  
\[ 2 \text{ pkg. dry yeast} \]

\[ 1 \text{ Tbsp. salt} \]  
\[ 2 \text{ eggs, beaten} \]  
\[ 1/3 \text{ cup shortening} \]

Combine sugar, warm water, and yeast in a large mixing bowl. Then add salt and 2 cups of flour and beat well. Add eggs and melted shortening and again beat well. Then mix in remaining 4\( \frac{1}{2} \) cups flour. Let stand 45 minutes. Make into rolls. Let rise until double in bulk. Bake at 350° for 20 minutes.

Note: Rolls may be frosted with a powdered sugar frosting to which a little butter flavoring is added for a richer flavoring.

Mrs. Caroline Christianse
Quickie Stickie Buns

3 1/4 cups flour   1/4 cup butter
2 pkg. Inst. Blend dry yeast 1/4 cup sugar
3/4 cup milk 1 tsp. salt
1/2 cup water 1 egg

Topping

3/4 cup butter or marg. 1 tsp. cinnamon
1 cup brown sugar, packed 1 Tbsp. light corn syrup
3/4 cup chopped nuts 1 Tbsp. water

In large mixer bowl, measure 1 1/2 cups of the flour. Add yeast, blend. Combine milk, water, butter, sugar, and salt in saucepan. Stirring constantly, heat until warm and pour into flour yeast mixture. Add Egg. Beat 1/2 min. at low speed, scraping bowl constantly. Beat 3 min. at high speed. By hand, gradually add remaining 1 1/4 cups flour mixing well. Scrape down batter from sides of bowl. Cover. Let rise in warm place until doubled, about 30 min. While dough is rising prepare topping. Combine all ingredients in saucepan and cook over low heat until butter melts. Drop topping by tablespoon into well-greased muffin cups. Stir down batter. Drop by tablespoon into prepared muffin cups. Cover, let rise until batter reaches top of cups, about 30 min. Bake at 375° for 12 to 15 min. or until golden brown. Let cool 1 min., then invert pan onto wire rack covered with waxed paper. Makes 24 to 30 buns.

Note: If you do not have enough muffin pans to bake all at once, let remaining dough rise while first batch bakes. Stir down again before making second batch.

Place pans on foil or cookie sheet to guard against spill-overs in oven.

Mrs. Fred Totzke
Caramel Dessert Rolls

1 cup scalded milk 2 tsp. salt
1/2 cup shortening 4 to 5 cups flour
1/2 cup sugar 1 cake compressed yeast
3 eggs beaten

Mix sugar, shortening, and salt. Add scalded milk and some of the flour. Add yeast softened in some of lukewarm liquid. Add eggs and remaining flour. Keep in refrigerator until about 1 1/2 to 2 hours before serving time. Roll out about 1/2 inch thick. Place in muffin tins already prepared with 1 tsp. brown sugar, dot of butter, and couple drops of water. Let rise. Bake 15 to 20 minutes at 350°.

Mrs. Anna Janke

Super-Dooper Cinnamon Rolls

1 cup milk 3 Tbsp. butter
1/4 cup sugar 1 tsp. salt
1 cake or dry yeast 2 eggs, beaten
1/4 cup salad oil 3 cups flour

Scald milk. When lukewarm add yeast and sugar and 1 1/2 cup flour. When bubbly add salt, eggs, and oil and remaining flour. Stir well. Let rise double in bulk. Roll out 1/4 inch thick, spread 3 Tbsp. butter over, and sprinkle with cinnamon and brown sugar to suit taste. Cut into 1 1/2 inch slices and place in greased pan. Before baking, pour over top of raised rolls 1/2 cup brown sugar mixed with 1 Tbsp. melted butter and 1/4 cup water. Bake at 350° for 15 or 20 minutes. Yields about 15.

Mrs. Anna Janke

40
Fresh Fruit Coffee Cake

1/2 cup butter 1 tsp. salt
1 1/2 cups sugar 4 tsp. baking powder
2 eggs, well beaten 1 cup milk
3 cups flour 1 tsp. vanilla
4 cups fresh fruits (rhubarb, peaches, apples, etc.)
1 - 3 oz. pkg. jello, blend flavor with fruit used

Topping

1/2 cup flour 1 tsp. cinnamon
1/2 cup sugar 3 Tbsp. melted butter
Mix all cake ingredients except fruit and jello. Makes a stiff batter. Smooth batter into a 9 x 13 x 2 pan. Mix fruit with jello, but with rhubarb add 2 extra Tbsp. sugar. Spread this mixture over batter. Crumble topping ingredients together and sprinkle over top of fruit and jello. Bake at 375° for 35 to 40 min.

Mrs. Fred Totzke

Coffee Cake

1/2 cup shortening 3 cups flour
2 cups sugar 1/2 tsp. salt
4 eggs 2 tsp. baking powder
1 tsp. vanilla 1 cup milk
Cream shortening and sugar. Add eggs, beat, and add vanilla. Sift dry ingredients together and add alternately with milk to creamed mixture.

Filling

1 cup brown sugar 2 Tbsp. butter
1 tsp. cinnamon 2 Tbsp. flour
1 cup nutmeats
Bake at 350° for 40 to 50 min. in 9 x 12 pan.

Mrs. Harriet Petersen
Struesel Coffee Cake

1 1/2 cups sugar 3 cups flour
1/2 cup shortening 1 tsp. salt
2 large or 3 small eggs 4 tsp. baking powder

Cream together sugar, shortening, and eggs. Add dry ingredients and milk alternately to creamed mixture. Spread half of batter in greased and floured 9 x 13 pan. Sprinkle with half the topping, add remainder of batter, and rest of topping. Bake at 350° for 1/2 hour to 45 min.

Struesel Topping

1 cup brown sugar or 1/2 cup white and 1/2 cup brown sugar
4 Tbsp. flour
4 tsp. cinnamon
1 cup nuts, if desired

Mrs. Harlan Hallstrom
Mrs. Raymond Quam

Sour Cream Coffee Cake

1/2 cup butter
2 eggs
2 cups flour
1 tsp. soda
1 tsp. vanilla
1 cup sugar
1 cup sour cream
1 tsp. baking powder
1/2 tsp. salt

Cream butter and sugar, add eggs, cream, vanilla, and all dry ingredients. Prepare filling of 1/4 cup sugar, 2 tsp. cinnamon, and 1/4 cup nutmeats. Use a long angel food pan. Repeat batter filling 3 times using batter first. Sprinkle each time with 1 tsp. cinn. sugar mix and 2 tsp. nutmeats. (End with the topping.) Batter is thick. Bake at 350° until done. Slice like banana bread.

Mrs. Harriet Petersen
Almond Butter-Crunch Coffee Cake

1 cup sifted flour 1/4 cup sugar
1 tsp. baking powder 1 egg
1/4 tsp. salt 1/4 cup milk
1/4 cup butter or marg. 1 tsp. grated lemon rind

Sift together flour, baking powder, and salt. Cream together butter and sugar. Add egg; beat 1 minute. Blend in half the dry ingredients, then milk and lemon rind. Stir in remaining dry ingredients. Turn into greased and floured 8-inch round layer pan. Spread with following hot Almond Butter-Crunch Topping. Bake at 350° for 25 to 30 minutes.

Topping

1/4 cup butter or marg. 1/2 cup almonds, ground or finely chopped
1/4 cup sugar 2 Tbsp. milk

Cook over medium heat, stirring constantly until mixture comes to a boil. Boil 1 minute. Spread on cake.

Mrs. Lawrence Sattgast

Doughnuts

4 eggs 2 cups sugar
2 cups buttermilk 5 cups flour
2 tsp. baking powder 2 tsp. soda
1 tsp. salt 1 1/4 tsp. nutmeg
4 Tbsp. mazola oil folded in

Use a doughnut maker. Drop in 350° grease. Let rise and turn immediately. Cook until golden brown.

Mrs. Harriet Petersen
Refrigerator Muffins

½ cup shredded wheat
1 cup all bran
½ cup boiling water
3/4 cup sugar
¼ cup shortening

1 egg, beaten
1 ¼ cup flour
1 ¼ tsp. soda
¼ tsp. salt
1 cup buttermilk

Mix the shredded wheat, all bran, and boiling water. Cool. Cream sugar and shortening. Add the egg, flour, soda, salt, and buttermilk. Mix well. Bake at 400 degrees for 20 minutes. Makes about 1 dozen muffins, depending on the size of the muffin tins. This dough can be stored in a covered jar in the refrigerator for at least 4 weeks.

Mrs. Reinhardt Thurow

French Pancakes

4 eggs
2 cups rich milk
2 cups flour

1 tsp. salt
4 tsp. sugar

Separate eggs. Beat egg yolks well and add milk, flour, salt, and sugar. Fold well beaten egg whites into this mixture. Fry as thin as possible. Drop small amount of batter into frying pan, roll dough as thin as lace by rolling frying pan back and forth. To serve, spread with butter and favorite syrup and roll the pancake up.

Mrs. Harriet Petersen
CAKES & FROSTINGS
No Icing Apple Cake

1 cup sugar
½ cup shortening
1 egg
5 medium apples, chopped
medium fine

Cream shortening and sugar, add unbeaten egg and apples. Sift flour, cinnamon, and soda into other mixture and add nuts. Bake at 350° for 25 to 30 minutes. Cake will have a crunchy topping.

Mrs. Lydia Koehler

Apple Walnut Pan Cake

1 - 22 oz. can pie filling (Apple, cherry, apricot, etc.)
2 cups flour
1 cup sugar
1½ tsp. soda
1 tsp. salt

Spread pie filling in a 9 x 13 inch pan. Combine dry ingredients and sprinkle over filling. Combine eggs, oil, vanilla, and nut meats. Mix and pour over ingredients in pan. Stir with a fork until mixed. Bake in moderate oven 40 to 50 min. Take from oven and prick with a fork and pour hot topping over cake.

Topping

1 cup granulated sugar
½ tsp. soda
½ cup cultured sour cream

Combine in a sauce pan. Cook over medium heat to boiling, stirring constantly. Pour over hot cake and sprinkle with nuts.

Mrs. Martin Petersen
Apple Raisin Cake

2½ cups sifted flour  1 tsp. salt
1½ tsp. soda  1 tsp. cinnamon
1⅛ cups sugar  ½ tsp. cloves and nutmeg
3/4 cup shortening  ½ cup light molasses
2 eggs  2 cups thick applesauce
 ½ cup finely cut nuts

Sift flour, soda, salt, and spices. Cream shortening, add sugar gradually, and beat until fluffy. Add eggs and molasses and then applesauce and nuts. Gradually blend in sifted ingredients. Pour batter in 9 x 13 cake pan.

Raisin Icing

1/3 cup butter  1 tsp. vanilla
1/3 cup brown sugar  ¼ cup chopped nuts
1/3 cup light cream  1 cup coarsely cut raisins
3 cups powdered sugar

Combine butter, brown sugar, and cream and bring to a full boil. Remove from heat and stir in powdered sugar until velvet consistency. Add remaining ingredients.

Mrs. Raymond Hanneman

Applesauce Cake

1½ cups sugar  1 cup raisins
2 eggs, beaten  ½ cup shortening
½ cup boiling water with 1 cup applesauce
 1 tsp. soda  1 tsp. vanilla
1 tsp. cloves  1 cup nutmeats
2 cups flour Dates may be used

Cream sugar, shortening, and eggs. Add water mixture, applesauce, and remaining ingredients. Bake in 9 x 12 pan at 350° for 30 to 40 minutes.

Mrs. Harriet Petersen
Apple Chunk Cake

2 cups flour  1/2 cup soft margarine or
2 tsp. baking soda  salad oil
2 tsp. cinnamon  2 eggs
1/2 tsp. salt  2 tsp. vanilla
1 cup sugar  1/2 cup chopped nuts
1 can apple pie filling  1 cup raisins

In mixing bowl, sift together dry ingredients. To this add the other ingredients. Mix together well. Pour into greased 9 x 13 cake pan. If desired, sprinkle cake with cinnamon and sugar before baking. Bake at 350° for 45 minutes.

Mrs. Al Belk

Butterscotch Bark Cake

1 cup rolled oats  2 eggs
1 1/2 cup boiling water  1 1/2 cups flour
1 - 6 oz. pkg. (1 cup)  1 tsp. baking soda
  Butterscotch Chips  1/2 tsp. salt
3/4 cup white sugar  1/2 tsp. cinnamon
1/2 cup packed brown sugar  1/4 tsp. nutmeg
1/2 cup shortening  3/4 cup raisins


Mrs. Lee Shulthise
Carrot Cake

2 cups sifted flour  1 1/4 cups cooking oil
2 cups sugar  4 eggs
2 tsp. soda  1 tsp. vanilla
1 tsp. salt  3 cups grated carrots
2 tsp. cinnamon

Sift together in a bowl the flour, sugar, soda, salt, and cinnamon. Beat in cooking oil and eggs (one at a time). Stir in carrots and vanilla. Bake in a greased and floured 9 x 13 pan or in two 8 x 8 square pans at 350° for 45 minutes or until done.

Frosting

1/4 cup butter  2 cups powdered sugar
1 - 3 oz. pkg. cream cheese  1 cup chopped walnuts

Cream all together. Add enough milk to spread easily. May add a bit of lemon juice.

Mrs. Miles Nelson

Chocolate Cake

2 squares baking chocolate  2 tsp. baking soda
1/2 Lb. margarine  2 eggs plus enough milk
to make 2 cups
2 cups flour  1 tsp. vanilla
2 cups sugar

Melt baking chocolate and margarine. Measure other ingredients into bowl, add chocolate mixture, and beat until blended. Bake at 350° for 30 minutes or more. This is a very moist cake.

Mrs. Derril Chapman
Chocolate Sheet Cake

2 cups flour
5 Tbsp. cocoa
1 tsp. soda
2 cups sugar
1 stick margarine

1/2 cup oil
1 cup water
2 eggs
1/2 cup sour milk or buttermilk
1 tsp. vanilla

Cream sugar, margarine, eggs, oil, water, sour milk, and vanilla. Add flour, cocoa, and soda. Pour into a big pan like a cookie sheet. Bake 20 min. at 375°.

Icing

1 stick oleo
1/2 cup milk
4 Tbsp. cocoa
1 tsp. vanilla
1 lb. powdered sugar

Mrs. Harriet Petersen

Cold Water Chocolate Cake

2/3 cup shortening
1 2/3 cup sugar
3 eggs
1 tsp. vanilla
2/3 cup cocoa

1 1/3 cup cold water
2 1/4 cup sifted flour
1/3 tsp. baking powder
1 1/4 tsp. soda
1 tsp. salt

Cream shortening until soft and add sugar gradually. Add eggs and vanilla, beat thoroughly. Add cocoa and cold water. Beat good again. Add flour, baking powder, soda, and salt. "Mix good. Bake at 350° for 30 to 35 min. if using layer pans. If using a 9 x 13 pan bake 40 to 45 min.

Mrs. Fred Totzke
Dark Red Chocolate Cake

2 cups sugar  
$\frac{1}{2}$ cup shortening  
2 eggs  
$\frac{1}{2}$ cup cocoa  
2 cups flour  
Dash of salt  
1 tsp. soda  
$\frac{1}{2}$ cup milk  
3/4 Tbsp. vinegar  
1 cup water


Mrs. Clem Borchardt

Chocolate Cake

2 cups sugar  
$\frac{1}{2}$ cup shortening  
3 eggs  
1 tsp. vanilla  
$\frac{1}{2}$ cup coffee  
2 cups flour  
1 tsp. soda  
1/8 tsp. salt  
$\frac{1}{2}$ cup cocoa  
1 cup boiling water

Beat sugar and shortening. Add eggs, vanilla, and coffee. Sift dry ingredients and add to other mixture. Add boiling water. Stir. Bake at 350° for 40 minutes. Use a 9 x 12 pan.

Mrs. Harriet Petersen

Chocolate Cake

2 cups sugar  
$\frac{1}{2}$ cup butter or marg.  
2 eggs  
1 cup sweet milk  
2 tsp. soda  
3 sq. chocolate or 12 Tbsp. cocoa plus  
3 Tbsp. shortening  
2 cups flour  
1 cup hot water

Mix, adding hot water last. Bake at 350° for 35 to 45 min. in a large cake pan.

Mrs. Walter Schultz
Crazy Cake

3 cups flour  3/4 cup salad oil
2 cups sugar  2 tsp. vinegar
2 tsp. soda  1 tsp. vanilla
1/3 cup cocoa  2 cups cold water
1 tsp. salt

Sift dry ingredients into ungreased 9 x 12 pan. Make 3 holes and pour oil in one hole, vinegar in another, and vanilla in another. Pour over this 2 cups water. Blend in pan. Bake at 350° for 35 to 40 minutes.

Mrs. Bill Hammer
Mrs. Eugene Hemmingson
Mrs. A. D. McCracken
Debbie Petersen

Brown Sugar Chocolate Cake

1 cup brown sugar, packed  1 cup sweet milk
1/2 cup cocoa

Cook together for three minutes. Let cool.

1 cup brown sugar, packed  1 tsp. vanilla
1/2 cup butter or marg. 1/2 cup sweet milk
3 eggs  1 tsp. soda
2 cups flour

Cream remaining sugar and shortening. Add eggs. Blend flour and soda, add alternately with remaining milk which has been mixed with vanilla and the cooled chocolate mixture. Bake in greased 9 x 13 pan at 350° for 40 minutes. This cake is moist and is rich in color.

Mrs. Lila Hines

51
Chocolate Sheet Cake

2 cups flour 2 eggs
2 cups sugar 1/2 cup buttermilk
2 sticks margarine 1 tsp. soda
1 cup water 1 tsp. cinnamon
4 Tbsp. cocoa 1 tsp. vanilla
1/4 tsp. salt

Put flour and sugar in large bowl. Melt margarine, cocoa, and water. Bring to a rapid boil and pour over sugar and flour. Mix well. Add the beaten eggs plus the rest of the ingredients and beat until smooth. Pour into greased 16 x 11 sheet cake pan. Bake at 350° for 25 minutes. Have the following icing ready to spread on the cake while it is warm.

Mrs. Jerry Heckenlaible
Mrs. Maynard Wiseman

Icing

1 stick butter or marg. 1 tsp. vanilla
6 Tbsp. milk 1 lb. powdered sugar
2 Tbsp. cocoa 1 cup chopped nuts

Bring margarine, milk, and cocoa to a boil. Add powdered sugar and beat with electric mixer until smooth. Add nuts and vanilla. Spread on the warm cake.

Mrs. Jerry Heckenlaible
Simple Chocolate Cake

1 1/2 cups sugar
1/2 cup oleo
pinch salt
1/2 cup cocoa moistened with salad oil
1 tsp. soda in 1 cup cold water
2 eggs
2 cups flour
1 tsp. vanilla

Cream sugar and oleo. Add cocoa and salad oil. Stir soda into cup of cold water and add. Then add the remaining ingredients. Pour into greased 9 x 12 pan. Bake at 350° for 30 min.

Mrs. Gordon Johnson

Mock German Chocolate Cake

1 pkg. white cake mix
1 pkg. Inst. Chocolate Pudding Mix
2 cups milk
3 egg whites, unbeaten
1/4 cup oil (or margarine)
1 tsp. vanilla

Mix well, using only 1 cup of the milk. Then add 1 more cup milk and beat well. Bake as directed on the cake mix box in a 9 x 13 greased pan at 350°. Use the following topping.

Topping

1 cup sugar
1 tsp. vanilla
1 cup evaporated milk
1 1/2 cups coconut
3 egg yolks
1/2 cup nutmeats
1/2 stick margarine

Cook sugar, evaporated milk, egg yolks, and margarine about 10 min. or until thick. Add vanilla, coconut, and nutmeats. Beat until cool.

Mrs. George Erks
Salad Dressing Cake

2 cups flour  
1 cup sugar  
5 Tbsp. cocoa  
2 tsp. soda

1 tsp. salt  
1 cup Kraft Salad Dressing  
1 cup cold water  
1 tsp. vanilla

Sift dry ingredients together in a large bowl. Add salad dressing, water, and vanilla. Beat well. Pour into 9 x 9 pan and bake at 350° for 30 to 40 min.

Mrs. Charlotte Carver

Chocolate Chip Date Cake

1 tsp. soda  
1 cup diced dates  
1 cup hot water  
1 cup sugar  
1 cup butter  
2 eggs

1 3/4 cup flour  
1 1/2 Tbsp. cocoa  
1/2 tsp. salt  
1 tsp. vanilla  
1 pkg. chocolate chips  
1/2 cup nutmeats

Add soda to dates. Add hot water and let cool. Cream sugar and butter. Beat in eggs and add date mixture. Add flour, cocoa, salt, and vanilla. Beat well and add 1/2 package chocolate chips. Pour into greased 9 x 12 pan and sprinkle the rest of the package of chocolate chips and 1/2 cup nutmeats over the top. (Put chips and nuts on before baking.) Bake at 350° for 35 minutes.

Mrs. Gordon Johnson
### Date Cake

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 egg</td>
<td></td>
</tr>
<tr>
<td>2 Tbsp. butter</td>
<td></td>
</tr>
<tr>
<td>¼ tsp. salt</td>
<td></td>
</tr>
<tr>
<td>1 cup sugar</td>
<td></td>
</tr>
<tr>
<td>1 tsp. soda</td>
<td></td>
</tr>
<tr>
<td>1¼ cups boiling water</td>
<td></td>
</tr>
<tr>
<td>2 cups flour</td>
<td></td>
</tr>
<tr>
<td>2 tsp. baking powder</td>
<td></td>
</tr>
<tr>
<td>1 cup stoned, chopped dates</td>
<td></td>
</tr>
<tr>
<td>1 cup chopped nut meats (optional)</td>
<td></td>
</tr>
<tr>
<td>½ tsp. vanilla</td>
<td></td>
</tr>
</tbody>
</table>

Pour ⅛ cup boiling water over dates and let stand while mixing cake in order given. Add rest of boiling water after flour. Bake 40 min. in a lightly greased pan in a 350° oven. 9 x 13 pan.

Mrs. Martha Beyer

### Date Cake

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2/3 cups flour</td>
<td></td>
</tr>
<tr>
<td>1 cup sugar</td>
<td></td>
</tr>
<tr>
<td>1 tsp. soda</td>
<td></td>
</tr>
<tr>
<td>½ tsp. salt</td>
<td></td>
</tr>
<tr>
<td>1 cup water</td>
<td></td>
</tr>
<tr>
<td>¼ cup shortening</td>
<td></td>
</tr>
<tr>
<td>1 egg</td>
<td></td>
</tr>
<tr>
<td>1 cup chopped dates or cut-up pitted dates</td>
<td></td>
</tr>
<tr>
<td>½ cup finely chopped nuts</td>
<td></td>
</tr>
</tbody>
</table>

Heat oven to 350°. Grease and flour square pan, 9 x 9 x 2. Measure all ingredients into large mixer bowl. Blend ½ minute on low speed, scraping bowl constantly. Beat 3 minutes at high speed, scraping bowl occasionally. Pour into pan. Bake 45 to 50 minutes or until wooden pick inserted in center comes out clean. Cool. 15 servings.

Mrs. Glen Meyer
Date Nut Delight

1 cup water
1 cup dates
1 cup sugar
1 cup nuts
1 cup mayonnaise
1 tsp. vanilla
1 tsp. soda
2 cups flour

Soak dates 10-15 min. in water. Add sugar, nuts, mayonnaise, and vanilla. Let soak 10 min. Add flour and soda. Mix well. Bake at 350° for 35 min. in 9 x 13 pan.

Mrs. Gil Avery

Favorite White Cake

2 1/2 cups cake flour
1 1/2 cups sugar
1/2 tsp. salt
1/2 cup shortening
1 cup cold water
1 tsp. vanilla
4 egg whites
2 tsp. baking powder

Mix cake flour, sugar, and salt. Add shortening and mix as for pie crust. Add cold water and vanilla and beat 5 minutes. Beat egg whites until stiff, add baking powder. Fold into first mixture. Bake at 350° for 30 to 40 minutes in a 9 x 12 pan.

Mrs. Harriet Petersen

Lemon Jello Cake

1 Lemon Duncan Hines Cake Mix
4 eggs
3/4 cup oil
3/4 cup water
1 pkg. lemon jello

Mix and bake in 9 x 13 greased pan at 350° for 40 min.

Topping

2 cups powdered sugar
Juice of 1 or 2 lemons

Mix together and spread over cake which has been poked full of toothpick holes.

Mrs. Okke DeBoer
Jelly Roll

6 whole eggs           3 tsp. baking powder
1 1/2 cups sugar       1 tsp. lemon or vanilla flavoring
6 Tbsp. cold water    Pinch of salt
1 1/2 cups cake flour  

Beat eggs until light color. Add water and beat again. Stir in sugar. Add sifted ingredients and flavoring and beat well with electric mixer. Pour on cookie sheet lined with greased brown paper. Bake at 325° for 15 to 20 min. Turn upside down on a wet towel. Roll until cool. Unroll, spread with jelly that has been beaten with a fork. Reroll in sugar.

Mrs. August Winter

Eggless and Milkless Cake

2 cups sugar           1/2 tsp. cloves
2 cups hot water       2 tsp. soda
2 cups raisins         1 tsp. vanilla
1 cup butter or marg.  3 1/2 cups flour
1 tsp. cinnamon

Boil sugar, hot water, raisins, butter, cinnamon, and cloves for 4 or 5 min. Take from stove and add soda and vanilla. Beat and cool, then add flour. Pour into cake pan and bake at 350° for 1 hour. 10 min. before cake is done, prepare Butterscotch Glaze.

Butterscotch Glaze

1 cup sugar           1/4 cup light corn syrup
1/2 cup buttermilk     1/2 tsp. baking soda
1/2 cup butter or marg. 1/2 tsp. vanilla

Bring to a full boil for 10 min. Pour over cake as soon as it is taken from the oven. Allow to soak into cake. Cool.

Mrs. Martin Petersen
Oatmeal Cake

1 cup quick quaker oats 1 ½ cup flour
1 ¼ cup boiling water 1 tsp. soda
½ cup shortening 1 tsp. cinnamon
1 cup white sugar 1 tsp. nutmeg
1 cup brown sugar ½ tsp. salt
2 eggs 1 tsp. vanilla

Mix oatmeal and water. Set aside. Cream shortening and sugars; add eggs. Beat well, add oatmeal and blend well. Sift dry ingredients and add to mixture. Add vanilla. Pour in a 9 x 13 cake pan and bake at 350° for 35 to 40 min.

Topping

⅛ cup melted butter 3 Tbsp. cream
1 cup brown sugar 1 cup coconut
3/4 cup nuts

Mix all together and spread on hot cake. Place under broiler until bubbly.

Mrs. Jerry Heckenlaible
Mrs. Harriet Petersen

Orange Cake

1 cup sugar 1 tsp. baking powder
½ cup Crisco 2 cups flour
2 eggs 1 orange
1 cup sour milk 1 cup raisins
½ tsp. soda

Cream sugar, shortening, eggs. Add flour, soda, and baking powder alternately with sour milk. Squeeze orange, save juice. Grind raisins and orange rind. Add to above mixture. Bake in 9 x 12 pan at 350°. When cake is baked, take the orange juice and add ½ cup sugar. Spread this on the warm cake.

Mrs. Harriet Petersen

58
Poppy Seed Cake

½ cup shortening
1 tsp. vanilla
Pinch of salt
2 tsp. baking powder
3 beaten egg whites

1 cup milk
2 cups sifted flour
1 cup sugar
1/3 cup poppy seeds

Soak poppy seeds in the milk for 2 to 3 hours. Cream shortening and sugar, add flour, salt, and baking powder along with the milk and poppy seeds. Fold in the beaten egg whites. Bake at 350° for 25 to 35 min. in a 9 x 13 pan. Cool. Spread with topping below.

Poppy Seed Cake Topping

2 cups milk
1 cup sugar
1 tsp. vanilla

3 Tbsp. cornstarch
1 Tbsp. flour
3 egg yolks
½ cup chopped walnuts

Cook like pudding. Add walnuts. Spread on cake.

Mrs. Fred Totzke

Rhubarb Cake

1½ cups brown sugar
½ cup shortening
1½ cups raw rhubarb, cut fine
1 egg

1 cup sour milk
1 tsp. soda (mixed in milk)
2 cups flour
1 tsp. vanilla

Mix in order. Before baking, mix ½ cup white sugar and ½ tsp. cinnamon and sprinkle on batter. Bake in greased 13 x 9 pan at 350° for 30 to 35 min.

Note: Nutmeats can be added, if desired.

Mrs. Okke DeBoer

59
Strawberry Pop Cake

3/4 cup shortening
2 cups sugar
3 cups cake flour
1/2 tsp. salt
2 tsp. baking powder
1 - 7 oz. bottle strawberry pop
1 cup nutmeats
5 beaten egg whites

Cream shortening and sugar. Sift dry ingredients and add alternately with strawberry pop. Add nutmeats. Fold in beaten egg whites. Bake in 10 x 14 pan at 350° for 30 to 40 min.

Mrs. Harriet Petersen

Delicious Frosting

2 cups sugar
1/2 cup milk
1/2 cup Crisco or shortening
1 cup chocolate, caramel, or butterscotch chips

Bring sugar, milk, and shortening to a rolling boil. Remove from heat. Add chips. Mix well as they melt. Beat until of spreading consistency. This is a big batch.

Mrs. A. D. McCracken

Creamy Caramel Frosting

1/3 cup butter
1 cup packed brown sugar
1/4 cup milk
2 1/4 cup sifted powdered sugar

Cook butter and brown sugar over low heat for 2 min. Stir Constantly. Add milk and continue cooking just until mixture boils. Remove from heat. Cool to luke-warm and stir in powdered sugar gradually. Beat vigorously until creamy.

Mrs. John Rath
Never Fail Caramel Frosting

5 Tbsp. white sugar
5 Tbsp. brown sugar
3 Tbsp. butter
½ cup cream
9 marshmallows
1 tsp. vanilla
1 cup powdered sugar

Boil sugars, butter, and cream for 2 minutes. Add marshmallows. Cool. Add vanilla and powdered sugar.

Mrs. Harriet Petersen

Good Chocolate Chip Frosting

1 1/3 cup sugar
6 Tbsp. oleo
6 Tbsp. milk
½ cup chocolate chips

Bring sugar, milk, and oleo to a rolling boil. Take from heat and add chocolate chips. Beat until smooth and cooled just a little. This may be used to frost a hot cake or brownies.

Mrs. Clem Borchardt
Mrs. Gordon Johnson

Never Fail Chocolate Frosting

½ cup brown sugar
1 square chocolate
½ cup chopped nuts
1 cup powdered sugar
2 Tbsp. butter
1/8 tsp. salt
¼ cup water

Blend brown sugar, chocolate, butter, salt, and water together. Place on low heat to cook 3 min., stirring to prevent sticking. Remove from heat and cool slightly. Add powdered sugar to spreading consistency. Add nuts. Covers 1 loaf cake or 12 cupcakes.

Mrs. Harriet Petersen
Quick Fudge Frosting

1 cup sugar  1/4 cup milk
1/4 cup butter  1/2 cup chocolate chips

Bring sugar, butter, and milk to a boil. Add chocolate chips. Frosts a 9 x 13 inch cake.

Mrs. Fred Totzke

Date Filling for White Cake

1/3 cup sugar  1 tsp. vanilla
1/2 cup evaporated milk  1/2 cup coconut
2 egg yolks  1/2 cup nuts
1/4 cup margarine  1/3 cup chopped dates

Combine sugar, milk, egg yolks, and margarine. Cook over medium heat until thick. Remove from heat. Add dates, then stir in other ingredients.

Mrs. Vern Matthews
COOKIES
&
BARS
Butterscotch Drop Cookies

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup margarine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 cup brown sugar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 cup white sugar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 eggs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 cup evaporated milk</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 3/4 cup flour</td>
<td></td>
<td>(less 2 Tbsp.)</td>
</tr>
<tr>
<td>1 tsp. soda</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 tsp. salt</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 tsp. vanilla</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nutmeats</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Mix the margarine with the sugars. Add the eggs and beat. Mix in milk and vanilla and then the dry ingredients.

Frosting

Brown 2 Tbsp. margarine in heavy pan. Add powdered sugar and thin with evaporated milk.

Mrs. Derril Chapman

Carrot Cookies

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup soft shortening</td>
<td></td>
<td>(at least half butter)</td>
</tr>
<tr>
<td>2 beaten eggs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3/4 cup sugar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 tsp. vanilla</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 cup cooked, mashed</td>
<td></td>
<td>carrots (baby food carrots may be used)</td>
</tr>
<tr>
<td>2 cups flour</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 tsp. baking powder</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 tsp. salt</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Cream shortening, sugar, vanilla, carrots, and eggs. Sift in dry ingredients. Blend well. Drop by teaspoon on greased cookie sheet. Bake 12 to 15 min. in 350 degree oven. Frost at once with:

2 Tbsp. melted butter  1/2 tsp. grated orange rind
2 1/2 Tbsp. orange juice

Enough powdered sugar for spreading consistency (about 1 1/2 cups)

Makes 4 dozen 2 inch cookies.

Mrs. E. J. Boronardt
Cherry Winks

3/4 cup oleo
2 eggs
1 tsp. vanilla
1 tsp. baking powder
1 cup sugar
2 Tbsp. milk
2 1/2 cup flour
1/2 tsp. salt
1 cup pecans
1 cup chopped dates
1/3 cup chopped maraschino cherries


Mrs. Harriet Petersen

Chocolate Cream Drops

1/2 cup butter
1/2 cup shortening
1 - 3 oz. pkg. cream cheese
1 1/2 cup sugar
1 egg
2 Tbsp. milk
1/2 tsp. vanilla
2 - 1 oz. sq. chocolate
2 1/4 cup flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 cup nutmeats


Mrs. Harriet Petersen
Chocolate Pixies

2 cups flour 2 tsp. baking powder
½ tsp. salt ¼ cup oleo
2 cups sugar 4 sq. (4 oz.) chocolate
4 eggs ½ cup nutmeats

Melt oleo and chocolate. Let cool. Mix dry ingredients. Add eggs one at a time. Add nuts. Add to chocolate mixture. Chill 15 min. Shape into balls (about 1 Tbsp.). Roll in powdered sugar. Bake at 300° for 18 to 20 min. Makes 3 dozen.

Mrs. Harriet Petersen

Brown Coconut Cookies

2 cups brown sugar 2 cups oatmeal
1 cup butter 1 cup coconut
2 beaten eggs 2 cups flour
1 tsp. vanilla 1 tsp. soda

Mix. Roll in balls the size of walnuts. Bake at 350°.

Mrs. Harriet Petersen

Jumbo Creams

½ cup Crisco 2 cups flour
1 cup sugar ⅓ tsp. soda
2 eggs ¼ tsp. salt
1 tsp. vanilla 1 cup cultured sour cream

Mix Crisco and sugar. Beat in thoroughly eggs and vanilla. Sift together dry ingredients and add alternately with sour cream. Drop by Tbsp. about two inches apart on lightly greased cookie sheet. Bake 12 min. at 400 degrees. Cool and frost.

Mrs. Clarence Tostenson
French Cookies

\[
\begin{align*}
\frac{1}{4} \text{ lb. margarine} & \quad 44 \text{ graham crackers, crushed} \\
1 \text{ cup brown sugar} & \quad 1 \text{ cup chopped nuts} \\
1 \text{ egg} & \quad 1 \text{ - 6 oz. pkg. choc. chips} \\
1 \text{ cup Half & Half} & \quad \frac{3}{4} \text{ tsp. baking powder} \\
\frac{1}{2} \text{ cup flour} & \\
\end{align*}
\]

Cream margarine, brown sugar, and add egg and Half & Half. Then add rest of ingredients. Drop by teaspoonfuls on cookie sheet. Bake at 350° for 8 to 10 min. Cool and frost with melted Hershey bars or a favorite chocolate frosting. May be baked in small muffin tins 1/3 full. Makes about 50 cookies.

Mrs. Miles Nelson

Lemon Ginger Snaps

\[
\begin{align*}
2 \text{ cups brown sugar} & \quad \frac{1}{2} \text{ tsp. ginger} \\
1 \text{ cup shortening} & \quad 1 \text{ tsp. salt} \\
\frac{1}{2} \text{ cup lemon chips, melted} & \quad 2 \text{ tsp. soda} \\
2 \text{ eggs} & \quad 2 \text{ tsp. cream of tartar} \\
3 \text{ cups flour} & \\
\end{align*}
\]

Cream sugar and shortening. Add melted lemon chips and eggs. Beat well. Sift dry ingredients together, add and mix well. Take heaping tsp. dough and roll in ball. Dip in sugar and place on greased cookie sheet 1 1/2 inches apart. Do not press down as they flatten as they bake. Bake at 375° for 8 to 10 min.

Mrs. Walter Borchardt
Ginger Snaps

3/4 cup shortening  
1 cup sugar  
1 egg  
1/4 cup molasses

Mix. Form in balls size of a walnut. Roll in sugar, do not flatten, and bake at 350°.

Mrs. Lydia Koehler

Kringla

1 cup sugar  
1 stick oleo  
1 tsp. vanilla  
1/2 tsp. lemon extract  
1 egg

Beat sugar, oleo, vanilla, lemon extract, and egg. Mix well. Mix soda in buttermilk and add to creamed mixture. Mix in flour, then remaining ingredients. Mix well again. Place in covered bowl and refrigerate overnight. Make into balls, then roll into long roll pencil length and wind into a figure 8. Bake on ungreased cookie sheet at 400° for 10 to 12 min. until light brown like a cookie. Watch as they burn easily.

Mrs. Wm. Wesenberg

Oatmeal Cookies

2 cups sugar  
1 cup shortening  
3 eggs  
1 cup ground raisins

Mix sugar, shortening, and eggs well. Add raisins, oatmeal, soda, and flour and mix well. Roll in a little ball and flatten. Bake at 400°.

Mrs. Martha Beyer
"My Best" Oatmeal Cookies

1 cup raisins  2 cups flour
1 cup sugar    1 tsp. soda
1 cup shortening ½ tsp. salt
2 eggs    1 tsp. cinnamon
1 tsp. vanilla ½ tsp. baking powder
7 Tbsp. raisin liquid 2 cups oatmeal

Cover raisins with enough water to cover. Simmer five minutes after coming to a boil. Cream together sugar and shortening. Beat in eggs, add vanilla and raisin liquid. Sift together flour, soda, cinnamon, and salt. Add to creamed mixture. Add oatmeal and raisins. Drop by teaspoons on cookie sheet. Bake at 375° for 10 to 12 minutes or until lightly browned.

Mrs. Caroline Christiansen

Drop Raisin Oatmeal Cookies

1½ cups seedless raisins  1 tsp. soda
1 cup cold water  ½ cup nuts
1¼ cups sugar    3 well beaten eggs
1 cup shortening    2 tsp. vanilla
2 cups flour 1 tsp. salt
2 cups oatmeal

Wash raisins and soak overnight in the water. Boil until water is almost gone. Blend sugar, shortening, flour, oatmeal, and soda like pie crust. Add nuts and raisins, eggs, vanilla, and salt. Drop on greased cookie sheet and bake at 350°.

Mrs. Clarence Tostensen

68
Date Oatmeal Cookies

1 cup white sugar  
1 cup brown sugar  
1 cup shortening  
2 eggs  
2 tsp. vanilla  
1/2 tsp. salt  
1 tsp. soda  
1 tsp. soda  
2 cups flour (or little less)  
2 cups oatmeal  
1/2 cup coconut  
1 cup chopped dates

Mix. Form into balls, roll in sugar and press down with fork. Bake at 350°.

Mrs. Howard Ellingson

Ice Box Oatmeal Cookies

1 cup white sugar  
1 cup brown sugar  
2 eggs  
1 tsp. vanilla  
1/2 tsp. shortening  
1 1/2 cups flour  
1 tsp. soda  
3 cups quick cook oatmeal  
1/2 tsp. soda  
3 1/2 cups chopped nut meats  
1/2 cup coconut

Cream sugars, add eggs and vanilla. Mix well. Sift flour and soda. Add to creamed mixture. Add rest of ingredients. Mix well. This dough is quite soft. Shape into desired size rolls and chill. Slice and bake on greased cookie sheet at 375° for 12 to 15 min.

Mrs. Lila Hines

Peanut Blossom Cookies

1 3/4 cup flour  
1 tsp. soda  
1/2 tsp. salt  
1/2 cup butter  
1/3 cup peanut butter  
1 egg  
1 tsp. vanilla  
1/2 cup white sugar  
1/2 cup brown sugar  
Chocolate Kiss Candy


Mrs. Okke DeBoer
Peanut Butterscotch Cookies

1 cup white sugar
1/2 cup packed brown sugar
1 cup shortening
2 eggs
1 tsp. vanilla
1 cup chopped salted peanuts
2/3 cup raisins
1/2 cup butterscotch bits
2 1/2 cups flour
1 tsp. soda

Cream sugar, shortening, eggs, and vanilla thoroughly. Add soda to flour and blend well. Add to creamed mixture and mix well. Stir in peanuts, raisins, and butterscotch bits. Drop by teaspoonsful onto greased cookie sheet and bake at 350° for 15 minutes. This is a crisp cookie.

Mrs. Lila Hines

Snickerdoodles

2 3/4 cups flour
1/2 tsp. salt
1 cup soft butter
1 1/2 cups sugar
3 tsp. baking powder
2 eggs
4 tsp. cinnamon
4 Tbsp. sugar

Mix and sift flour, baking powder, and salt. Cream butter, add 1 1/2 cups sugar gradually and cream until fluffy; add beaten eggs and mix. Add sifted dry ingredients and mix. Chill 1 hour in refrigerator. Mold dough into small balls using 1 Tbsp. dough for each ball. Roll balls in mixture of remaining sugar and cinnamon. Place on ungreased baking sheet 2" apart. Bake at 400° for 10 minutes.

Pierrette Piehl
Russian Tea Balls

1 cup butter \( \frac{1}{2} \) cup powdered sugar
1 tsp. vanilla 2\( \frac{1}{2} \) cups flour
\( \frac{1}{4} \) tsp. salt 3/4 cup nuts

Cream butter, sugar, and vanilla. Add dry ingredients and nuts. Chill. Shape into balls and roll in powdered sugar. Bake on ungreased cookie sheet at 350° for 10 to 15 min.

Mrs. Harriet Petersen

Ice Box Cookies

2 cups brown sugar 3 cups flour
1 cup Crisco 1\( \frac{1}{2} \) tsp. soda
2 eggs 1/8 tsp. salt
1 tsp. vanilla

Cream sugar, shortening, and eggs. Add vanilla. Add flour, soda, and salt. Form in two rolls. Chill over night. Slice and bake at 350° until lightly browned.

Kathy Petersen

Strawberry Cookies

1\( \frac{1}{2} \) pkg. (3 oz.) strawberry jello 1 Lb. very fine coconut
1 Tbsp. sugar \( \frac{1}{4} \) Lb. ground nutmeats
1 tsp. almond flavoring 1 cup Eagle brand milk

Mix. Refrigerate 45 min. Form like strawberries. Roll in remaining \( \frac{1}{2} \) pkg. jello. Use green frosting as leaf decoration.

Mrs. Harriet Petersen
Texan Lassies

1½ pkg. (3 oz.) cream cheese 3/4 cup butter
1/2 tsp. salt 1½ cups flour
Chopped nutmeats

Mix like pie crust. Line small muffin pans (ungreased) with a little of the mixture. Press tight to each cup. Put about 1 tsp. of chopped pecans or walnuts in each shell. Mix the following with a fork.

2 eggs 3 tsp. vanilla
2 cups brown sugar

Mix until the sugar is dissolved. Fill shells and bake at 350° for 30 to 35 min. Cool and remove from pans.

Mrs. Fred Totzke

Unbaked Almond Bark Goodies

½ pkg. Almond Bark 2 cups colored marshmallows
2 1/2 cups Fruit Loops Cereal 1 cup salted peanuts

Melt Almond Bark in double boiler. Then mix in the rest. Drop by teaspoonsful on buttered pan or waxed paper.

Mrs. George Stehr
Mrs. Clarence Tostenson

Easy Peanut Clusters

1 cup shortening (not oleo or butter) 2 cups powdered sugar
1 1/3 cups chocolate chips
1 lb. bag salted peanuts

Melt shortening and chocolate chips. Add powdered sugar and peanuts. Drop on waxed paper and chill.

Mrs. Wayne Paulsen
Unbaked Cookies

2 cups white sugar
1/2 cup butter
1/2 cup milk
2 1/2 cups uncooked oatmeal
1 cup coconut
5 Tbsp. cocoa
1 tsp. vanilla

Boil sugar, butter, and milk for 3 minutes. Add rest of ingredients. Drop by spoonfuls on waxed paper and let cool.

Debbie Petersen

White Sugar Cookies

1 cup powdered sugar
1 cup white sugar
1 cup vegetable oil
1 cup margarine
2 eggs
1 tsp. soda
1 tsp. cream of tartar
4 cups plus 4 Tbsp. flour
1/2 tsp. salt
1 tsp. vanilla

Mix the first four ingredients and add eggs, soda, salt, and vanilla. Add flour and cream of tartar and mix thoroughly. Roll into small balls and flatten with the bottom of a glass dipped in sugar. Place on a lightly greased baking sheet and bake at 350° for 8 to 10 minutes.

Mrs. Leon Selgestad
Mrs. Harriet Petersen
Mrs. Dwight Voelker
First Prize White Cookies

1 cup powdered sugar \( \frac{1}{2} \) cup butter & \( \frac{1}{2} \) cup lard \\
1 beaten egg \\
1 tsp. cream of tartar \\
1 tsp. vanilla \\
\( \frac{1}{2} \) cup butter & \( \frac{3}{4} \) cup flour \\
Pinch salt

Make these into balls the size of a walnut. Place on cookie sheet and press flat with a sugared glass. Bake at 350° about 8 min. or until brown.

Mrs. Anna Janke

Sugar Cookies

1 cup sugar \\
1 cup shortening (part butter) \\
1 egg \\
1 tsp. flavoring \\
\( \frac{1}{2} \) tsp. salt \\
\( \frac{1}{2} \) tsp. soda \\
\( \frac{1}{2} \) tsp. cream of tartar \\
2 cups sifted flour

Do not grease cookie sheets. Mix shortening, sugar, flavoring, egg. Sift together and stir in dry ingredients. Put a small spoonful of dough on cookie sheet. Grease bottom of glass. Dip glass in sugar and press down. Dip for each cookie and press very thin. Bake at 400° until a pale cream color. These can be decorated, if desired.

Mrs. Harvey Hagemann

Sugar Cookies

1 cup margarine \\
1 cup buttery flavored oil \\
2 cups sugar \\
2 eggs \\
2 tsp. soda \\
2 tsp. cream of tartar \\
1 tsp. vanilla \\
5 cups flour


Mrs. Frances Trousdale
Drop Sugar Cookies

2½ cups flour  1 cup sugar
⅓ tsp. soda
⅓ tsp. salt
⅓ cup butter or marg.
⅓ cup lard


Mrs. Charlotte Carver

Smashing Good Cookies

2 cups flour  ⅓ cup margarine
3/4 tsp. soda  ⅙ cup veg. shortening
1 tsp. cream of tartar  1 beaten egg
1 cup powdered sugar  ¼ tsp. butter flavoring
½ tsp. salt  1 tsp. vanilla flavoring
½ tsp. almond flavoring

Sift dry ingredients together into a bowl. Cut in shortenings. Combine remaining ingredients and add to dry mixture. Mix well. Shape into 1 inch balls. Roll in granulated sugar. Place 2 inches apart on greased cookie sheet. Smash down with bottom of glass which has been dipped in sugar. Bake at 350° for 10 to 12 min. Do not overbake. Freeze well.

Mrs. Alvin Budde
Sugar Cookies

2 cups sugar  1 tsp. vanilla
1 cup lard or Crisco  ½ tsp. salt
2 eggs  1 tsp. baking powder
1/3 cup sweet milk  1 tsp. soda
4 cups flour

Mix together sugar and shortening. Add eggs, milk, and vanilla. Put salt, baking powder, and soda in 2 cups of the flour, then add 2 more cups flour. Chill for 2 hours. Then roll and cut into cookies.

Mrs. Maynard Wiseman

Rolled Out Sugar Cookies

3 cups sifted flour  ¼ tsp. salt
½ tsp. soda  2 eggs
½ tsp. baking powder  1 cup sugar
1 cup butter  1 tsp. vanilla

Combine flour, soda, baking powder, and salt. Cut in butter as for pie crust. Beat eggs, add sugar and vanilla and beat. Mix into first mixture. Refrigerate two hours or overnight. Roll out thin, cut, and sprinkle with sugar. Bake at 350° on ungreased cookie sheets for 8 to 10 minutes.

Mrs. Anna Solberg
Apple Bars

2½ cups flour  
1 cup shortening  
2 Tbsp. sugar  
1 tsp. salt  
1 egg yolk  
2/3 cup milk


Mrs. Dwight Voelker

Applesauce Brownies

6 Tbsp. butter or marg.  
1 cup brown sugar  
1 beaten egg  
1 tsp. vanilla  
½ cup applesauce  
1 tsp. grated orange peel  
1¼ cups flour  
1 tsp. baking powder  
½ tsp. soda  
½ tsp. salt  
½ cup chopped nuts

Cook and stir butter or margarine and brown sugar over medium heat until melted. Beat in egg, applesauce, orange peel, and vanilla. Add flour, soda, salt, baking powder, and nuts. Bake in greased 15 x 10 x 1 jelly roll pan at 350° for 15 min. While warm top with the following orange glaze:

1½ cups powdered sugar  
1 tsp. vanilla  
enough orange juice to make mixture to glaze consistency

Mrs. Bruno Riedel

77
Apricot Bars

2/3 cup dried apricots  1 cup brown sugar, packed
1/2 cup soft butter  2 eggs, well beaten
1 1/4 cup white sugar  1 1/3 cup sifted flour
1 tsp. baking powder  1/2 tsp. vanilla
1/4 tsp. salt  1/2 cup chopped nuts

Rinse apricots; cover with water and boil for 10 min. Drain, cool, and chop. Mix butter, white sugar, and 1 cup flour until crumbly. Pack into 8 x 8 x 2 pan and bake at 350 degrees for 15 min. Sift remaining 1/3 cup flour, baking powder, and salt. In large bowl with mixer on low speed, gradually beat brown sugar into beaten eggs. Add flour mixture and vanilla. Stir in nuts and apricots. Spread over baked layer and bake for 30 min. or until done. Cool in pan. Cut and roll in powdered sugar. Makes about 32 bars.

Mrs. E. J. Borchardt

Philadelphia Apricot Bars

8 oz. pkg. cream cheese  2 cups sifted flour
1/2 cup butter  1 tsp. baking powder
1 1/4 cup sugar  1 tsp. soda
2 eggs  1/4 tsp. salt
1/4 cup milk  12 oz. jar apricot preserves
1 tsp. vanilla

Blend cheese, butter, and sugar. Gradually add the eggs, milk, and vanilla, next the sifted dry ingredients. Pour 1/2 of this into an 8 x 8 pan. Cover with preserves, then the remaining mixture. Bake at 350° for 15 min. or until golden brown. Use following topping:

2 cups shredded coconut  1 tsp. cinnamon
2/3 cup brown sugar  1/3 cup butter, melted

Pour over, and broil until a golden brown.

Mrs. J. W. Gould
Brownies

2 cups sugar  2 tsp. vanilla
1 cup oleo  1½ cup flour
3 sq. unsweetened chocolate  1 cup nuts
4 eggs
Mix. Pour into 10 x 15 greased pan. Bake at 350° for 30 min.

Mrs. Don Hemmelman

Batter Up Brownies

½ cup shortening  1 cup chocolate chips
1½ cups sugar  1 cup flour
3 eggs  ½ tsp. baking powder
½ cup peanut butter  ½ tsp. salt
1 tsp. vanilla

Combine shortening and sugar. Mix well. Add eggs, peanut butter, and vanilla. Add flour, baking powder, salt, and chocolate chips. Mix and spread in well greased 9 x 13 x 2 pan for 25 to 30 min. at 350°. Makes about 3 dozen bars.

Mrs. Bill Hammer

Brownies

1 stick oleo or butter  1 cup plus 1 Tbsp. flour
1 cup sugar  ½ tsp. salt
4 eggs  1 tsp. vanilla
1 can (1 Lb.) Choc. Syrup  ½ cup nutmeats

Cream sugar and shortening. Add eggs one at a time. Beat well. Add flour and salt alternately with syrup. Add flavoring and nutmeats. Pour into greased 9 x 13 pan. Bake at 350° for 25 to 30 min.

Mrs. Frances Trousdale
Brownies

4 sq. baking chocolate  2 cups sugar
3/4 cup butter or marg.  1 cup flour
4 eggs  1 cup nutmeats
Pinch of salt


Debbie D. Petersen

Big Batch Brownies

2 cups white sugar  3/4 cup cocoa
1 1/2 cups (3 sticks) Marg.  2 cups sifted flour
2 beaten eggs  1 1/2 tsp. vanilla
1 cup milk  1/2 tsp. salt
1 cup finely chopped nuts


Mrs. Craig Williams
California Squares

2 eggs
1 cup packed brown sugar
\( \frac{1}{4} \) cup Wesson oil
\( \frac{1}{2} \) tsp. vanilla
\( \frac{1}{4} \) tsp. salt

3/4 cup sifted flour
\( \frac{1}{4} \) tsp. baking powder
1 cup chopped dates
\( \frac{1}{2} \) cup nutmeats


Mrs. Bill Roush

Caramel Bars

32 caramels
5 Tbsp. cream
1 cup flour
1 cup oatmeal
3/4 cup brown sugar

\( \frac{1}{2} \) tsp. soda
\( \frac{1}{4} \) tsp. salt
3/4 cup butter or marg.
1 cup milk chocolate chips
\( \frac{1}{2} \) cup chopped nuts

Melt caramels in the cream. Combine flour, oatmeal, brown sugar, soda, salt and margarine. Spread \( \frac{1}{2} \) of this dough in the bottom of a 9 x 9 pan. Bake 10 min. at 350°. Let cool. Spread melted caramels on top. Also add chocolate chips and nuts. Then sprinkle remaining dough on top and bake at 350° for 10 to 15 minutes.

Mrs. Clarence Tostenson

81
Chocolate Revel Bars

1 cup butter 2 1/2 cups flour
2 cups brown sugar 1 tsp. soda
2 eggs 1 tsp. salt
2 tsp. vanilla 3 cups quick oatmeal

Chocolate Filling

12 oz. chocolate chips 2 Tbsp. butter
15 oz. Eagle Brand 1/2 tsp. salt
Condensed Milk 1 cup nuts

Cream butter and sugar. Add eggs, vanilla, and dry ingredients. For the filling, melt the chocolate chips, milk, butter, and add rest of ingredients. Spread 2/3 dry mixture in cookie sheet. Cover with chocolate mixture. Dot remaining dry mixture on top. Bake at 350° for 30 minutes.

Mrs. Leaman Schwiesow

Chocolate Rice Krispie Bars

1 - 1# bag marshmallows 1 cup chocolate chips
1 stick margarine 1 3/4 cups rice krispies

Melt marshmallows and margarine in double boiler. When all melted, add chocolate chips and stir to melt. Remove from heat and add rice krispies and salted peanuts. Press into 8" square greased pan.

Mrs. Ron Behrends
Club Cracker Bars

1 cup crushed graham cracker crumbs 1 cup brown sugar
1 cup milk
½ cup melted butter 1 cup flaked coconut
Club Crackers

Lay whole club crackers - 3 wide and 5 long - in a pan or on a cookie sheet. Mix graham cracker crumbs, melted butter, brown sugar, milk, and coconut in a heavy saucepan and bring to a boil. Cook 8 to 10 min. until thick and clear. Cover crackers with this filling and put another layer of crackers on top. Frost crackers with powdered sugar frosting.

Note: May use graham crackers in place of Club Crackers.

Mrs. Jack Telkamp

Cookie Sheet Coffee Bars

2/3 cup shortening 1½ cup sifted flour
1 cup brown sugar ½ tsp. soda
2 eggs, beaten ½ tsp. baking powder
2/3 cup hot coffee ¼ tsp. salt
1 cup seedless raisins ½ tsp. cinnamon


Mrs. E. J. Borchardt
Fudge Bars

½ cup shortening
1 cup brown sugar
½ tsp. vanilla
1 egg

Cream shortening, sugar, and egg. Add dry ingredients and oatmeal. Add vanilla. Press into a 9 x 13 pan, saving 1 cup of batter. (Batter will be sticky.)

Filling

6 oz. pkg. chocolate chips
1 Tbsp. butter
1 can sweetened condensed milk
½ cup chopped pecans or walnuts

Cook over low heat until chocolate chips melt. Add nuts and vanilla. Pour over bottom layer. Take the 1 cup of batter and sprinkle over filling. Bake at 350° for 20 to 25 min. Cut while warm.

Mrs. Rudy Schultz

Frosted Spice Bars

2 cups light brown sugar
1 tsp. baking powder
1 cup shortening
1 tsp. cinnamon
1 cup cold coffee
1 tsp. nutmeg
1 cup raisins and dates
2 eggs
3 cups flour

Cream shortening, add sugar and eggs. Beat well. Add sifted dry ingredients with coffee. Mix well. Spread thinly in two cookie sheets or 1 large one. Bake at 350° for 25 to 30 min. until it pulls away from sides of pan. Frost while warm.

Mrs. J. W. Gould
Ginger Creams

1 cup brown sugar  
3/4 cup shortening  
2 eggs  
1 tsp. vanilla  
1 cup boiling coffee  
1/2 cup molasses

2 1/2 cups flour  
1/2 tsp. salt  
1 tsp. soda  
1 tsp. cinnamon  
1 tsp. ginger

Cream together the sugar and shortening. Beat in the eggs and vanilla. Stir in the hot coffee and molasses. Sift the dry ingredients together and add, mixing well. Pour into a greased 12 x 18 inch pan and bake at 350° for 15 minutes. When cool, frost with a butter and powdered sugar icing to which has been added 1/2 tsp. lemon flavoring. Cut into squares.

Mrs. Alvin Budde

Indian Bars

1 cup butter  
2 sq. unsweetened chocolate  
2 cups sugar  
4 eggs, slightly beaten

1 1/2 cups flour  
1 tsp. baking powder  
2 tsp. vanilla  
1 cup chopped pecans or walnuts

Melt butter and chocolate over heat. Add sugar and eggs; mix thoroughly. Sift flour with baking powder. Stir into creamed mixture. Stir in vanilla and nuts. Bake in greased, floured 13 x 9 x 2 pan at 350° for 35 to 40 min. Cool slightly and cut into bars. These may be frosted or dusted with powdered sugar.

Mrs. Rosella Kreul
Kringlar

1 cup flour       1 stick margarine
1 Tbsp. water

Mix flour and margarine as for pie crust. Add water. Spread in 2 long rows on a large cookie sheet.

1 cup water
1 stick margarine
1 cup flour
1 tsp. almond extract
3 large eggs

Boil together water and margarine. Add flour and almond extract. Add eggs, one at a time, beating well after each addition. Spread this over first layer. Bake at 350° for 45 minutes to 1 hour. Frost with thin powdered sugar icing with almond flavoring. Can sprinkle top with chopped walnuts.

Mrs. Harlan Hallstrom

Lemon Squares

1 cup butter
½ cup powdered sugar
2 cups flour
Pinch of Salt

Mix like pie crust and pat into a 9 x 13 pan. Bake at 350° for 20 min. While this is baking, mix:

4 eggs, beaten
4 Tbsp. lemon juice
2 tsp. lemon rind
2 cups sugar
4 Tbsp. flour
1 tsp. baking powder
1/8 tsp. salt

Mix. Pour over hot crust and bake 25 min. at 350°. Cool and drizzle with powdered sugar frosting.

Mrs. Howard Ellingson
Mrs. Fred Totzke
Marble Chocolate Chip Squares

1 cup plus 2 Tbsp. flour  6 Tbsp. brown sugar
½ tsp. baking powder  ½ tsp. vanilla
½ tsp. salt  ¼ tsp. water
½ cup butter  1 egg
6 Tbsp. white sugar  ½ cup nutmeats


Mrs. Harriet Petersen

Mounds Bars

2 cups crushed graham crackers (about 30)  ½ cup white sugar
½ cup butter

Mix and press on the bottom of a 9 x 13 pan and bake 10 minutes at 350°. Mix:

1 can Eagle Brand milk  1 - 7 oz. pkg. flaked coconut

Spread over baked crust and bake 15 minutes longer. Spread 8 Hershey bars over all while hot. Cut into size desired.

Mrs. Fred Totzke
Orange Date Bars

1 cup cut dates
1/2 cup sugar
1/4 tsp. salt
Boil until thick. Cool.

1 cup brown sugar
3/4 cup shortening
2 eggs, beaten
Mix and pat into 10 x 15 1/2 cookie sheet. Use 1/2 dough only. Cover with cooled date filling. Drop rest of dough in small amounts and spread. It will cover filling. Do not overbake. Bake at 350° for 20 to 30 minutes.

1 cup cut up orange candy slices
2 level Tbsp. flour
3/4 cup water

Mrs. Dwight Voelker

Eggless Raisin Bars

1 cup raisins
1 1/2 cups water
Cook raisins and water for 5 min. Drain and save 1 cup of the liquid. Add butter. Cool.

1 cup sugar
2 cups flour
1/2 cup nuts
3/4 tsp. salt

1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg

Mrs. Frank Erks
Snappy Doodles Bars

2 Tbsp. shortening 1 tsp. baking powder
2/3 cup sugar 1 tsp. cinnamon
1 cup flour ½ cup milk
1/8 tsp. salt 1 well beaten egg

Cream shortening and sugar. Add sifted dry ingredients alternately with milk and egg. Bake in a greased 9 x 13 pan at 350° for 15 minutes. Sprinkle with sugar and continue baking for 10 minutes. Cut into squares.

Mrs. Eugene Hemmingson

Surfer Squares

1 cup butterscotch chips 1 tsp. baking powder
½ cup brown sugar ½ tsp. salt
¼ cup butter or oleo 1 cup chocolate chips
1 egg 1 cup miniature marshmallows
3/4 cup flour ½ cup nuts
1 tsp. vanilla


Mrs. Gil Avery
Three Layer Bars

½ cup butter 1 tsp. vanilla
1 Tbsp. sugar 1 egg, beaten
1 Tbsp. cocoa

Put in double boiler. Stir constantly and fast. Cook until like custard. Remove from stove and add:

2 cups crushed graham crackers 1 cup ground coconut
½ cup nutmeats

Mix until crumbled and press into 9 x 9 pan.

Mix the following like frosting and spread over above.

4 Tbsp. butter 1 pkg. instant pudding mix
3 Tbsp. milk 2 cups sifted powdered sugar

Let cool until real hard. Melt over hot water:

1 cup chocolate chips 1 Tbsp. hot milk
1 Tbsp. butter

Melt and spread over above. Let harden and cut into 1" squares.

Debbie D. Petersen
DESSERTS
PIES
PUDDINGS
Apple Crisp

4 large apples
1/4 cup sugar
1/2 cup water

1 cup flour
1/3 cup sugar
1/2 cup butter

Pare and slice apples into 9 x 9 baking dish with the 1/4 cup sugar and water. Cream together the flour, 1/3 cup sugar and butter and put on top of apples. Sprinkle with cinnamon. Bake in medium oven for 35 min. Serve warm, plain or with whipped cream.

Mrs. Fred Hallstrom

Apricot Delight

1 cup finely crushed graham cracker crumbs
1/4 cup sugar
1/4 cup melted butter
2 eggs, well beaten

1/3 lb. Phil. cream cheese
1/3 cup sugar
1/2 tsp. vanilla
1 can apricot pie mix (or blueberry can be used)

Roll graham crackers into fine crumbs. Add sugar and melted butter and mix well. Press into bottom of 8 x 11 pan (ungreased). Mix softened cheese with sugar, add beaten eggs and vanilla. Mix well. Pour on top of crust and bake at 375° for 15 or 20 min. or until done. Let cool. Pour on apricot filling and cool in refrigerator. Spread with whipped cream and serve in squares.

Mrs. Floyd Whealy

91
Make Ahead Blueberry Dessert

1 lb. Graham Crackers  
½ cup sugar  
2/3 cup melted butter  
72 large marshmallows

1 ½ cup milk  
3 cups heavy cream, whipped  
1 - 10½ oz. pkg. min. marshmallows  
2 cans blueberry pie filling)

Mix crushed crackers, sugar, and melted butter. Reserve ¼ cup crumbs. Press remaining crumb mixture into the bottoms of two 9 x 13 inch pans. Melt large marshmallows in milk in top of a double boiler placed over hot water. When melted, remove from heat; cool mixture. Fold miniature marshmallows into whipped cream and blend into cooled milk mixture. Pour over two crusts. Top with blueberry pie filling and sprinkle on reserved crumbs. Refrigerate overnight. 48 Servings.

Mrs. August Winter

Blueberry Dessert

16 graham crackers, crushed  
½ cup powdered sugar  
¼ cup melted butter

2 eggs  
½ cup sugar  
2 - 3 oz. pkgs. Phil. Cream Cheese

1 can blueberry pie mix

Mix crushed graham crackers, powdered sugar, and melted butter. Pat into an 8 x 8 pan. Beat eggs and add sugar and cream cheese. Pour over crumb mixture. Bake at 375° about 20 min. Cool. Cover with the can of blueberry pie filling, and serve with whipped cream.

Mrs. Walter Thurow
Heath Candy Bar Dessert

2 cups flour  
1/3 cup butter  
2 cups brown sugar  
1/4 tsp. salt

Mix as pie dough. Take out 1 cup and reserve for topping. Combine the following:

1 slightly beaten egg  
1 tsp. soda in 1 cup milk  
1 1/2 tsp. vanilla

Combine with crumbs. Put in 9 x 13 pan and sprinkle on top the 1 cup crumbs plus 1/2 cup walnuts or pecans and 6 chopped Heath Candy Bars. (The bars are easier to break up if they are chilled or frozen first.) Bake at 350° for 30 to 35 minutes. Serve with whipped cream on top.

Mrs. Derril Chapman

Cherry Marshmallow Dessert

1 1/2 cups crushed graham crackers  
1/2 cup sugar  
1/4 cup melted margarine  
2 pkg. Dream Whip  
1 pkg. min. marshmallows  
2 cans cherry pie mix

Combine crushed graham crackers, sugar, and melted margarine. Mix until crumbly and pat in bottom of 9 x 13 pan. Save a little for top. Whip Dream Whip according to package directions. Add min. marshmallows. Spread 1/2 of the marshmallow mixture on top of the crumbs. Then spread 2 cans cherry pie mix over this. Spread rest of marshmallow mixture, and then the remaining crumbs on top. Let set all day or overnight in refrigerator.

Mrs. Howard Ellingson
Christmas Log

5 eggs, separated  3 Tbsp. cocoa
½ tsp. salt  ½ cup sifted cake flour
½ cup Beet Sugar

Have eggs at room temperature. Set oven at 375° and grease 15 x 10 x 1 jelly roll pan. Line with greased waxed paper. Beat egg whites until they form stiff peaks, set aside. Beat egg yolks until lemon colored. Gradually add sugar and cocoa and beat until very thick. Blend in flour and salt. Carefully fold egg yolk mixture into beaten egg whites. Pour batter into prepared pan, spread evenly. Bake 15 min. or until done (do not overbake). Immediately loosen cake edges and turn out onto dish towel sprinkled with powdered sugar. Roll up cake from narrow end. Cool. Unroll cake, and spread with a thin layer (about 1/3 cup) of Mocha Butter Cream.

Mocha Butter Cream

3/4 cup sweet (unsalted)  1 Tbsp. cocoa
butter  1 tsp. instant coffee
3/4 cup sifted powdered  2 egg yolks
sugar

Cream butter, powdered sugar, cocoa, and coffee together until fluffy. Beat in egg yolks. Spread while soft. Now spread with whipped cream Filling:

Filling

1 cup cream, whipped  ¼ cup granulated sugar

Mrs. Glen Meyer

94
Chocolate Upside Down Cake Dessert

1 cup flour  
2 tsp. baking powder  
3/4 cup sugar  
1 Tblsp. cocoa

Mix the flour, baking powder, sugar, and cocoa and nuts together. Add milk, melted butter, and vanilla. Spread in an 8 x 8 pan. Pour over this the following mixture:

1/2 cup sugar  
1/2 cup brown sugar  
2 Tblsp. cocoa  
1 cup hot water

Bake at 350° for 45 minutes. Serve warm with vanilla ice cream on top. Serves 8 people.

Mrs. Jerry Heckenlaible

Ice Cream Dessert

1 1/2 cups crushed Rice Krispies  
1 cup shredded coconut  
1/4 cup melted butter or marg.  
1/4 cup brown sugar

Crumble this mixture together. Put 1/2 of mixture on bottom of 9 x 9 pan. Slice 1 inch slices of ice cream and lay on crumbled mixture. Then put on last 1/2 of crumb mixture. Serve with cherry, blueberry, or any topping. Makes 9 servings.

Note: This can be made a day before, but keep frozen. Add topping before serving.

Mrs. Marie Feistner
Instant Pudding Dessert

2 pkgs. Instant Pudding 2 cups cream, whipped (Butterscotch)
2 cups milk

Mrs. Jack Telkamp

Ice Cream

2 cups sugar 1 quart milk
3 eggs Pinch of salt
1 quart cream 1 tsp. vanilla
Mix all of the above together. Makes 1 full gallon of ice cream.

Mrs. Martha Beyer

Hot Fudge Sauce

2 cups sugar ¼ tsp. salt
½ cup flour 2 cups water
2/3 cup cocoa 2 Tbsp. butter
Mix together and let come to a boil, lower heat, and stir constantly for 8 minutes. Cool and add 1 tsp. vanilla. Makes about 1 quart of sauce. Very good over ice cream.

Mrs. Bill Hammer
Jello Fruit Dessert

1 pkg. strawberry jello 1 cup frozen or fresh strawberries
1/2 cup boiling water
1/2 cup cold water
1/2 cup cold water

Dissolve jello in hot water. Add cold water. Cool. Add fruit, marshmallows. When slightly thickened, fold in whipped cream. Use 2 quart bowl. Note: Any flavor of jello may be used to correspond with the fruit being used.

Mrs. Harriet Petersen

Finger Jello

2 large pkgs. jello 5 envelopes unflavored gelatin
2 cups hot water 2 1/2 cups cold water
1 cup sugar

Bring 2 pkg. jello, hot water, and sugar to a boil. Add the unflavored gelatin which has been dissolved in the cold water. Mix well. Then add 1 more cup of cold water. Pour in 9 x 13 pan. When set, cut in cubes. Can be eaten with fingers.

Mrs. Julia Carson

No Name Dessert

24 crushed Hydrox Cookies 1/2 cup lemon juice (scant)
1/2 cup melted butter or marg. 1/2 cup cream, whipped
1 can sweetened Borden's Milk

Mix cookies and melted butter. Put 2/3 mixture in 8 x 8 pan. Save 1/3 for topping. Whip cream. Add milk, then lemon juice. Pour over crushed mixture. Sprinkle with reserved topping. Refrigerate.

Mrs. Vern Matthews
Make Ahead Lemon Dessert

1 lb. graham crackers  2 env. unflavored gelatin
1/2 cup butter, melted  1/2 cup cold water
2 cups sugar  1/2 cup sugar
1/4 eggs, separated
6 lemons (or 2 lemons and 3/4 cup bottled lemon juice)


Mrs. August Winter

Pineapple Refrigerator Dessert

1/2 cup butter
2 cups powdered sugar
2 eggs
1 pint whipping cream

1 pint crushed pineapple, drained
Vanilla and powdered sugar in cream to taste

Place 1/4" graham cracker crumbs in 8 x 12 pan. Mix butter, powdered sugar and eggs until fluffy and place this mixture on the cracker crumbs. Whip cream and add the rest of the ingredients and place this on top of the first mixture. Sprinkle a few cracker crumbs on the top and refrigerate. Serves 10 to 12 people.

Mrs. Jerry Heckenlaible
## Raisin Delight

1 cup brown sugar  
1 cup water  
1 Tbsp. butter  
1 cup sugar  
1 cup flour  
1 cup raisins  
¼ cup milk  
¼ cup nuts  
2 tsp. baking powder  
Salt and vanilla

Mix brown sugar, water, and butter and boil. Mix the rest of the ingredients and put into an 8 x 10 greased pan. Pour brown sugar mixture over it and bake until the brown sugar mixture cooks through the other mixture. 350° oven. Serve with whipped cream or ice cream.

Mrs. Jack Telkamp

## Raspberry Deluxe Dessert

½ tsp. salt  
¼ cup sugar  
2 Tbsp. flour  
2 eggs  
3/4 cup orange and pineapple juice combined  
2 Tbsp. butter  
½ Lb. Min. marshmallows  
1 – No. 2 can crushed pineapple, drained  
3 bananas, sliced  
2 small pkg. frozen raspberries  
1 pkg. Dream Whip  
1 cup pecans


Mrs. Craig Williams
Ribbon Refrigerator Dessert

Graham Crackers 2 pkg. strawberry jello
½ cup soft butter 1 cup hot water
2 cups powdered sugar 1 can fruit cocktail
4 Tbsp. evaporated milk 1 cup evaporated milk
1 cup water

Line bottom of 9 x 12 pan with graham crackers. Put butter and powdered sugar in a bowl. Beat in the 4 Tbsp. evaporated milk. Spread on crackers and put another layer of crackers on top. Mix jello, hot water, and 1 cup fruit cocktail juice. Divide jello mix in two parts. To the first add 1 cup evaporated milk and beat until fluffy. Pour over crackers and chill. To the other part, add one cup water and, when partially set, add fruit cocktail and pour over pink mixture. Chill until set. 15 servings.

Mrs. Glen Meyer

Rhubarb Dessert

4 cups rhubarb, cut fine 1 1/4 cup sugar
1 1/2 cup mini. marshmallows 1 Jiffy Cake Mix

Grease 9 x 13 cake pan. Put marshmallows in bottom, then rhubarb. Sprinkle sugar over it. Mix up cake mix as directed on pkg. and put on top. Bake at 350° for 40 min.

Note: If a thicker cake is preferred, use a large cake mix.

Mrs. Anna Janke
Rhubarb Dessert

2 cups flour 1 1/2 cups sugar
2 Tbsp. sugar 1/2 cup thin cream
1/2 cup oleo and 3/4 cup Crisco 3 egg yolks, beaten
1/2 cup Crisco 3 egg yolks, beaten
3 cups rhubarb Juice of 1 orange
2 Tbsp. flour Grated rind of orange

Mix the 2 cups flour, 2 Tbsp. sugar, oleo, and Crisco together and pat into 6 x 10 pan. Bake 15 to 20 min. at 370° until lightly brown. Place the 2 cups sugar, and flour in heavy saucepan. Add rhubarb, cream, and orange rind and juice. Cook until rhubarb is tender. Add egg yolks and cook a little longer. Pour cooled filling on top of crust. Top with meringue made from the 3 egg whites beaten with 6 Tbsp. sugar added. Bake at 350° for 12 to 15 min. or until meringue is brown. Serves 9 to 10.

Mrs. Alvin Budde

Rhubarb Dessert

2 sticks margarine 6 egg yolks whipped slight-
2 cups flour ly mixed with 1 cup milk
2 Tbsp. sugar 2 cups sugar
5 cups cut rhubarb 1/2 tsp. salt
4 Tbsp. flour

Crumble margarine, 2 cups flour, and 2 Tbsp. sugar together. Put in 9 x 13 pan. Bake 10 min. at 350°. Mix remaining ingredients together and pour on top of baked crust. Bake at 350° for 40 to 45 min. or until firm. Beat egg whites, add 3/4 cup sugar and 1 tsp. vanilla. Put on top of baked custard filling and brown. 12 to 15 servings.

Mrs. Glen Meyer
Rhubarb Delight

1 cup flour  
½ cup butter or marg.  
2 Tbsp. sugar  
2½ cups rhubarb  
1½ cup sugar  
3 egg yolks, beaten  
3 Tbsp. flour  
1/3 cup condensed milk or cream

Mix the 1 cup flour, butter, and 2 Tbsp. sugar and pat in 9 x 9 pan. Bake at 350° for 20 min. Combine remaining ingredients and cook until thick. Spread on first layer and cool. Beat the 3 egg whites and ½ cup sugar to a stiff meringue. Spread this over the cooked layer and bake at 350° until nicely browned.

Mrs. Vern Matthews  
Mrs. Harriet Petersen  
Mrs. Ella Thomas  
Mrs. Esther Weber

Strawberry Dessert

¼ cup brown sugar  
½ cup butter or marg.  
1 cup flour  
3/4 cup nuts  
24 large marshmallows  
2/3 cup milk  
1 cup whipped cream or  
1 cup Cool Whip  
2 cups boiling water  
2 pkg. strawberry jello  
2 partially thawed pkgs. frozen strawberries


Mrs. George Erks
Strawberry Dessert

1 cup graham cracker crumbs  1 Ib. bite size marshmallows
1 Tbsp. sugar              ½ cup milk
¼ cup butter              1 cup whipped cream
1 pkg. strawberry jello   2 cups sliced strawberries
1 cup boiling liquid

Combine graham cracker crumbs, sugar, and butter. Pat mixture in 9 x 13 pan. Use strawberry juice and water to make 1 cup liquid. Boil liquid and dissolve jello in this. Cool. Melt marshmallows in milk. Cool, and fold in whipped cream. Pour marshmallow mixture over crumb crust. When jello is nearly set, fold in strawberries and pour over marshmallow layer. Chill. 15 servings.

Mrs. Glen Meyer

Swiss Strawberry Rice

1 cup uncooked rice         1 tsp. vanilla
2 cups warm water          ½ cup whipped cream
½ cup white sugar          ½ cup frozen strawberries, thawed and drained
2 cups milk

Combine rice, water, and sugar in top of double boiler. Cook 1 hour or until tender, stirring often. When rice seems soft, add milk. Stir often. Simmer slowly for 20 min. Remove from heat and stir in vanilla. Cool. When cooled thoroughly, fold in whipped cream and strawberries. Pour into individual serving dishes and chill. Serve plain or with small portion of strawberries on top. Makes 6 servings.

Mrs. Terrence Lage
Fifteen Dollar Pie

1 cup sugar 1/3 cup lemon juice
4 Tbsp. flour Grated rind of 1 lemon
3 Tbsp. melted margarine Pinch of salt
1 cup milk 2 eggs, separated

Mix sugar and flour. Add melted margarine, milk, lemon juice and grated rind, salt, and well beaten egg yolks. Mix. Last, fold in stiffly beaten egg whites. Pour mixture into unbaked 9" pie shell. Bake at 400° until nicely browned on top.

Mrs. Ron Behrends

Rhubarb Custard Pie

3 eggs 1/2 cup flour
3 tsp. milk 3/4 tsp. nutmeg
2 cups sugar Rhubarb

Beat eggs slightly. Add milk. Stir in sugar, flour, and nutmeg. Pour over cut up rhubarb that has been put in a 9" unbaked pie shell. Dot with butter. Bake at 400° until done.

Mrs. Fred Totzke

Raisin Rhubarb Pie

1 cup fresh rhubarb, diced 2 Tbsp. flour
1 cup raisins Dash of salt
2 Tbsp. butter 2 egg yolks
1/2 cup sugar

Cook rhubarb and raisins in a little water until raisins are plump and rhubarb is done. Combine all ingredients and cook until thick, stirring constantly. Pour into baked pie shell and cover with meringue, using 2 egg whites. Brown.

Mrs. E. J. Borchardt
Rhubarb Cream Pie

1½ cups sugar  2 well-beaten eggs
3 Tbsp. flour  3 cups cut up rhubarb
½ tsp. nutmeg  1 recipe plain pastry
1 Tbsp. butter or marg.

Blend sugar, flour, nutmeg, and butter; add eggs. Beat until smooth. Pour over rhubarb in a 9" pastry in pie pan. Top with pastry. Bake at 450° for 10 minutes, then reduce heat to 350° and continue baking for 30 minutes.

Mrs. Martin Petersen

Rhubarb Pie

4 cups rhubarb  3 eggs, separated
1½ cups sugar  2 Tbsp. milk
4 Tbsp. flour (rounding)  1 tsp. vanilla

Mix flour and sugar and put over rhubarb. Beat egg yolks and add milk. Stir into rhubarb mixture, and cook over medium heat until thick and rhubarb is done. Add vanilla and a few drops of red food coloring. Put into a baked pie crust. Top with meringue made of 3 egg whites and 6 Tbsp. sugar. Brown.

Mrs. Norman H. Lease

Rhubarb Pie

1 cup diced rhubarb  1 tsp. cinnamon
1 cup sugar  1 Tbsp. flour
1 cup sour cream  ½ tsp. salt

Mix flour, sugar, cinnamon, and salt. Mix with sour cream and rhubarb and bake between 2 crusts. Dot bottom crust with butter before filling. Bake at 400° for 50 min.

Mrs. Leonard Herr
Sour Cream Raisin Pie

1 cup sugar  
3 egg yolks  
1 cup raisins, ground  
1 cup sour cream  
½ tsp. soda  
½ tsp. salt

Cream sugar and egg yolks. Add sour cream, raisins, soda, and salt and cook together until quite thick. Stir constantly. Pour into baked pie shell and top with meringue, using the 3 egg whites. Brown.

Mrs. E. J. Borchardt

Sour Cream Raisin Pie

1 cup raisins  
1 cup sour cream  
1 cup sugar  
1 Tbsp. flour  
2 beaten egg yolks

Stew raisins until tender. Add sour cream, sugar, and flour. Cook five minutes and add beaten egg yolks and cook until thick. Stir continually. Pour into baked crust and use egg whites for meringue.

Mrs. Maynard Wiseman

Pie Crust

3 cups flour  
1 tsp. salt  
½ tsp. sugar  
1 egg  
1 tsp. vinegar  
8 Tbsp. water  
1 cup lard or  
1½ cups Crisco

Mix flour, salt, and sugar. Cut in shortening. Beat egg, vinegar, and water and add to flour mixture. Makes 3 crusts.

Mrs. Maynard Wiseman
Apple Pudding

1 cup sugar 1 beaten egg
1 cup flour ¼ cup melted butter
1 tsp. soda 2 cups chopped apples
1 tsp. salt Some nutmeg and cinnamon

Sift dry ingredients and add rest and mix. Put into
8 x 8 greased pan. Bake at 350° until knife comes out
clean when tested. Serve with Dream Whip or ice cream.

Mrs. Anna Solberg

Lemon Pudding

3 Tbsp. flour 1 cup milk
3 Tbsp. butter Juice of one lemon and
1 cup sugar rind, grated
2 egg yolks 2 egg whites

Combine flour, butter, and 3/4 cup sugar. Add egg
yolk and milk, lemon juice and rind. Beat well.
Then beat egg whites and add ¼ cup sugar. Beat
until stiff, then fold into batter. Pour into
buttered dish. Set in a pan of hot water. Bake at
350° for 1 hour. Serve with whipped cream.

Mrs. Okke DeBoer

Rice Pudding

Cook 1 cup rice in 5 cups water for 20 to 25 min.
Rinse with cold water. Let cool. Whip cream, add
sugar and vanilla to taste. Combine with rice. Pour
following syrup over as served:

3/4 cup sugar 1 cup water
3 Tbsp. cocoa ½ tsp. vanilla

Boil sugar, cocoa, and water about 5 min. Add vanilla.

Mrs. Harriet Petersen
CANDY
POP CORN
MISCELLANEOUS

---
Anise Candy

2 cups sugar  
\(\frac{1}{2}\) cup water  
\(\frac{1}{2}\) cup white syrup 
\(\frac{1}{4}\) tsp. salt  
\(\frac{1}{2}\) tsp. anise flavoring  
Red coloring

Mix sugar, water, syrup, and salt. Heat mixture slowly, stirring constantly until sugar is dissolved. Bring to a rapid boil and cook to 300° (hard crack stage). Add coloring and flavoring before removing from heat. DO NOT STIR - this is important. Rock the kettle instead. Pour into buttered pans and cut in squares before entirely cold.

Mrs. Eugene Hemmingson

Fanny Farmer Fudge

4½ cups sugar  
1 large can Carnation Milk  
1 pound butter 
3 - 6 oz. pkg. chocolate chips  
2 cups nuts

Boil sugar and milk together for 6 minutes. Add remaining ingredients, beat until smooth, and spread in flat buttered pan.

Mrs. Bill Roush

Caramel Corn

2 cups brown sugar  
\(\frac{1}{2}\) cup margarine  
\(\frac{1}{2}\) cup light corn syrup 
1 tsp. salt  
1 tsp. vanilla  
\(\frac{1}{2}\) tsp. soda

Mix brown sugar, margarine, syrup, salt, and vanilla. Bring to a boil. Boil 5 minutes, stirring constantly. Remove from heat, add soda, and pour over 8 quarts popped corn. Stir well. Bake at 250° for 45 min.

Mrs. Jack L. Jones
Salt Water Taffy

1 cup sugar  2 Tbsp. margarine
3/4 cup light corn syrup  1 tsp. salt
2/3 cup water  1 tsp. vanilla
1 Tbsp. cornstarch

Mix sugar, syrup, water, cornstarch, margarine, and salt together and cook to 256° on candy thermometer, stirring constantly. Remove from heat, stir in vanilla, and pour into buttered 8 x 8 x 2 pan. When cool enough to handle, butter hands and pull until light in color and very stiff. Pull into strips about ½" wide and cut into 1" pieces with scissors. Wrap in plastic wrap or waxed paper.

Note: If coloring and flavoring are desired, add about ¼ tsp. of a flavoring and 2 or 3 drops of a color that goes with the flavor right after adding the vanilla.

Mrs. Ron Behrends

Cracker Jacks

1 cup white sugar  Butter, size of an egg
2 Tbsp. molasses  1 tsp. cream of tartar
1 cup dark corn syrup  ½ tsp. soda

Boil sugar, molasses, syrup, and butter until mixture threads. Stir in cream of tartar and soda. Pour over 6 qt. popped corn and mix well.

Mrs. Eugene Hemmingson
Popcorn Balls

1 cup corn, popped 3 Tbsp. sugar
1/2 pkg. small marshmallows 1/2 tsp. salt
1/2 cup butter 1 tsp. vanilla

Melt butter, marshmallows, sugar, salt, and vanilla together in top of double boiler. Mix with popped corn. It will stick together better if it is not too hot when mixed with popcorn.

Mrs. Julia Carson

Freezing Sweet Corn

9 cups sweet corn 1/2 cup sugar
3 cups water 1 tsp. salt

Boil together for 15 minutes. Remove from heat. Set in pan of ice water until cold. Put in plastic bags and freeze.

Mrs. Martha Beyer

Play Clay

1 cup flour 3 tsp. alum
1/2 cup salt

Enough water to make pliable. Food coloring to color.

Mrs. Jack Telkamp
Punch

8 pkgs. Cherry Kool-Aid 8 cans frozen orange juice
8 pkgs. Strawberry Kool-Aid 8 cans frozen lemonade
16 cups sugar 8 quarts ginerale
16 quarts water

This will serve 250 but can be easily cut down.

Mrs. Derril Chapman

Poppyseed Surprise Sandwiches

$2\frac{1}{2}$ Lbs. oleo - melted 50 buns
$1\frac{1}{4}$ Lbs. chopped onion 2 lbs. 3 oz. luncheon
$3/4$ oz. poppyseeds meat, sliced
$3/4$ Tbsp. prepared mustard 2 lbs. 3 oz. swiss
Salt and Pepper to taste cheese, sliced

Mix oleo, onion, poppyseeds, mustard, and salt and pepper. Spread both sides of bun with this mixture. Put one slice each of meat and cheese in bun. Spread oleo mixture on top of closed bun. Bake at 400° for 15 to 20 min. until top begins to brown and cheese melts. Yield 50 sandwiches.

Mrs. Walter Thurow

Ham Casserole

6 lbs. noodles (cooked) 5 - 50 oz. cans cream of mushroom soup
12 lbs. ham, diced Milk enough to make right consistency
$1\frac{1}{4}$ lbs. cheese, grated
5 Tbsp. prepared mustard

Mix all together. Bake at 350° until hot and bubbly. Serves 100.

Mrs. Walter Thurow
St. John Chicken Noodle Hot Dish

2½ lb. noodles 3 cups flour
3 cups margarine 6 qts. chicken broth
1 cup chopped pimento 3 qts. cooked peas
2 qts. diced chicken 1 tsp. dry mustard
3/4 cup grated onion Salt and pepper to taste

Cook noodles in salted water and drain. Cook and dice chicken. Brown onion in margarine. Add flour and mustard to margarine to make paste. Put broth in two pans and thicken with flour mixture. Add remaining ingredients to broth and bake in flat pans for 1 hour at 300°. Cook longer if put in roaster.

Note: Will not need as much broth if cooked in roaster.

Prairie Village Baked Beans

4 gallons beans (Drain off some juice) 2 cups brown sugar
1 to 1½ lbs. bacon (cut small and slightly browned) 1 cup molasses
1 quart ketchup 2 tsp. onion salt or onion flakes
2 Tbsp. mustard 1 cup bacon grease

This amount is for 1 electric roaster. Bake at 300° for 2 hours.

The A. L. C. W.
LARGE QUANTITY RECIPES
Prairie Village Bar-B-Cue

10 Lbs. hamburger 1 Tbsp. accent salt
3 Tbsp. white sugar 1 Tbsp. lowry salt
1 big onion, chopped 4 Tbsp. prepared mustard
3 Tbsp. brown sugar 1 Tbsp. pepper
1 - 3 Lb., 1 oz. (51 oz.) 1 Tbsp. salt
    can tomato soup 1 ½ cups oatmeal

Mix white sugar through hamburger. Brown on stove. Stir until crumbled and partly done. Add remaining ingredients and simmer until done. This fixes 10 dozen buns.

Prairie Village Cole Slaw

100 lbs. cabbage 20 lbs. sugar
4 large bunches carrots 10 cups water
2 gallons vinegar


The A. I. C. W.