From Our Kitchen To Yours 1960
cup Dominion
2 cups pineapple
3 1/2 cups sauce
2 tablespoons cornstarch

1 1/2 cups sugar
1/2 cup pineapple
2 tablespoons cornstarch

1 1/2 cups sugar
1959
First English Lutheran W.M.F.
Cook Book

Compiled by
Second Division of the Mary Martha Society

Mrs. Arnold Stensgaard .................. Chairman
Mrs. Leo Schultz .................. Co-Chairman
Mrs. Walter Phelps  Mrs. Elmer Sorenson
Mrs. Orville Poland  Mrs. Ellery Steffensen
Mrs. Art Schultz  Mrs. Myrtle Steffensen
Mrs. Clarence Smith  Mrs. Ed Van Hecke
Mrs. Ed Smith  Mrs. Adolph Weiss
Mrs. Edgar Weiss

We wish to thank our members and friends for sharing their favorite recipes with us. We hope you will find some that you will treasure.

FIRST DIVISION

Mrs. Art G. Anderson  Mrs. Howard Carsrud
Mrs. Earl Anderson  Mrs. John Deusterback
Mrs. Louie Anderson  Mrs. Atilda Johnson
Lulu Anderson  Roy Johnson
Mrs. Richard Anderson  Walter Kruse
Mrs. Henry Berger  Mrs. Orville Larson
Mrs. Chester Brown  Mrs. Ole Olson
HOMEMAKER'S PRAYER

If it is vanity, this taking pride
In ruffled curtains, newly ironed, or those
Gold spheres of pickled apricots inside
Their jars, or currant jell, forgive me, please.

If it is wrong, this looking produly toward
The table cover made with one's hand
Or silver polished bright, forgive me Lord,
But I am sure you smile and understand.

QUIET THINGS

It takes understanding and kindliness, too.
To make others happy the way Mothers do—
It takes constant courage, it takes a sweet smile,
It takes endless patience and love all the while,
It takes true unselfish devotion to others—
These are the things that it takes to be Mothers.

It's hard to wait for grace
When you're hungry as a bear;
But everything tastes better
If you say your thank-you prayer.

TABLE PRAYERS

Be present at our table Lord;
Be here and everywhere adored.
These mercies bless and grant that we
May feast in Paradise with Thee.
    Amen.
Come Lord Jesus, be our guest,
And let Thy gifts to us be blessed.
    Amen.
Jesus bless what Thou hast given,
Feed our souls with bread from Heaven
Guide and lead us all the way,
In all that we may do and say.
    Amen.
God is great and God is good,
We will thank Him for this food.
By His hand we all are fed;
Give us, Lord, our daily bread.
    Amen.
Soups

**Tomato Soup**

MRS. HOWARD CARSRUD

1 PECK CHOPPED RIPE TOMATOES  
6 good sized onions  
1 bunch celery  
1 4 cup sugar  
1 cup salt  
2 or 3 bay leaves  
6 whole cloves or 1/2 teaspoon ground cloves  
1 teaspoon black pepper  

Tomato Soup

Cook slowly until onions and celery are tender - run through a colander.

Add:

1/2 cup butter  
1 cup flour  
Bring to boil and seal.

**Hamburger Vegetable Soup**

MRS. PETE ALBERTSON

Brown 1/2 lb. hamburger with 1 chopped onion

Add:

1 pint tomatoes (cooked)  
1 cup diced raw carrots  
2 cups diced raw potatoes  
cabbage as desired  
1 1/2 quarts of water (or more if needed)  
2 teaspoons salt  

Hamburger Vegetable Soup

Simmer one hour.

**Beef Stew**

MRS. CHESTER BROWN

2 lbs. beef cut in cubes. Fry brown

Add:

3 cups water  
Salt and pepper  
3 cloves of garlic  
Simmer 3 hours  
6 or 7 quartered potatoes  
6 or 7 carrots sliced  
6 onions  
Season with 1 teaspoon of marjoram or thyme  
1 can of tomato paste  
1 large can of peas  
a little chopped celery  

Beef Stew

Cook 45 minutes longer. Thicken with flour as for gravy.

**Dutch Stew**

MRS. ANNA DAHMS

2 lbs. beef cut in small pieces  
3/4 cup tapioca  
3/4 cup bread crumbs (dried)  
1/2 can beans  
1/2 can tomatoes  
5 whole cloves  
1 carrot sliced thin  
1 onion sliced thin  
salt and pepper to taste  

Cover with water and bake 4 hours or until done.
Buttermilk Soup

MRS. TENA CHRISTENSEN

Put in top of Double Boiler the following and cook until thick.

- 1 quart buttermilk (Commercial O. K.)
- ½ cup raisins
- ¼ cup uncooked rice
- 1 pint of half and half milk
- A little cinnamon
- ½ cup sugar

Cook until thick. About 1½ hours or more. Serve.

Danish “Kole” Soup

MRS. TENA CHRISTENSEN

- 1½ or 2 lb. ham or pork hock
- 6 medium sized raw potatoes
- 10 cups water or more
- 1 pint cooked carrots
- 1 lb. or more raw cabbage
- 1 onion
- ¼ cup uncooked rice

Cook meat about 20 minutes, then add rice and cook again until the meat is nearly tender. Add vegetables and finish cooking. Season to taste.

Hamburger Vegetable Soup

MRS. ORVILLE LARSON

- 1 lb. hamburger
- ½ cup chopped onion
- 2 cups canned tomatoes
- 2 cups cubed raw potatoes
- ¼ cup diced celery
- 1 teaspoon salt
- ¼ cup rice
- 1/8 teaspoon pepper
- ½ quarts water

Brown meat and onion slightly in 2 tablespoons butter. Add rest of ingredients in large kettle. Add 1½ quarts water and simmer slowly ½ to 1 hour. Serve with crackers as the main dish for lunch or supper. Family favorite.

BEATITUDES FOR A HOUSEWIFE

Blessed is she whose daily tasks are a labor of love, for her willing hands and happy heart translate duty into privilege, and her labor becomes a service to God and all mankind.

Blessed is she who opens the door to welcome both stranger and well loved friend, for gracious hospitality is a test of brotherly love.

Blessed is she who mends stockings and toys and broken hearts, for her understanding is a balm to humanity.

Blessed is she who scours and scrubs, for well she knows that cleanliness is one expression of godliness.

Blessed is she whom children love, for the love of a child is more to be valued than fortune or fame.

Blessed is she who sings at her work, for music lightens the heaviest load and brightens the dullest chores.

Blessed is she who puts away doubts and fears and sweeps out the cobwebs of confusion, for her faith will triumph over all adversity.

Blessed is she who serves laughter and smiles with every meal, for the buoyancy of spirit is an aid to mental and physical digestion.

Blessed is she who preserves the sanctity of the Christian home, for here is a sacred trust that crowns her with dignity.
Hot Dishes

**Tuna Noodle Casserole**

MRS. RICHARD ANDERSON - MRS. DELBERT OLSON

- 2 cups noodles
- 1½ cups milk (may use more)
- ½ cup chopped green pepper
- ½ cup chopped onion
- 3½ Tbsp. fat

Method:

Fry the onions and peppers in the fat until browned. Add the flour and stir. Then add the milk and stir until thickened and smooth. Add the chicken soup and tuna. Pour all in casserole and cover with crushed potato chips. Bake in 350 degree oven for 45 minutes.

**African Chow Mein (Hot Dish)**

MRS. ORVILLE LARSEN

- 1 lb. ground veal, tuna or hamburger
- 1 cup uncooked rice
- 2 cans cream of mushroom soup
- 2 cans cream of chicken soup
- 1 cup chopped celery
- 2 cups chopped onion
- 1 can mushrooms
- ½ lb. chopped cashews or almonds (these may be omitted)
- Salt and pepper to taste

Brown meat, add onions and mix with other ingredients. Bake at 350 degrees for 1½ hours. Serves 14 to 16 people, (½ recipe serves a family generously.

**One Dish Meal**

MRS. MYRTLE STEFFENSEN

1 lb. veal, beef or chicken cut in cubes.
- 2 medium sized onions finely chopped
- 1 cup chopped celery
- 2 Tbsp. fat
- 2 cups uncooked rice

Brown veal, onions, and celery in fat, add other ingredients and mix well. Place in casserole and bake 1½ hours. Serve with potato chips.

**Chili**

MRS. ART SCHULTZ

1 lb. hamburger
- 2 tsp. chilli powder
- 2 cups tomato juice (more if desired)
- 1 tsp. salt
- 1 chopped onion
- ¼ tsp. pepper
- 1 can kidney beans

Brown onion and beef, add remaining ingredients. Cover and simmer 1 hour.

**Meat Loaf**

MRS. MATHILDA CHRISTENSEN

1½ lb. ground beef
- ¼ chopped onion
- 1 cup oat meal
- 1 tsp. salt
- ½ tsp. pepper
- 2 eggs
- 1 cup milk
- 1 tsp. prepared mustard

Bake in loaf pan at 350 degree oven for 1 hour.
Deluxe Chicken Casserole

MRS. MINNIE ANDERSON

1 boiled chicken, water to cover 1 tsp. sage
4 or 5 slices bread, cut up 1 qt. chicken broth
1 onion chopped Cracker crumbs or potato chips
5 eggs beaten on top.

salt and pepper to taste

Cook chicken until tender, remove from bones and cut into bite size pieces. Break bread in cubes, mix chicken and bread and the rest of the ingredients, except the crumbs. Place in greased casserole, top with butter and crumbs or potato chips. Bake 1 hour in 350 degree oven.

Beef Pie

MRS. JOHN DUESTERBACK

This will make 24 portions

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>2 cups chopped celery</td>
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<tr>
<td>3 cups cubed potatoes</td>
<td></td>
</tr>
<tr>
<td>1 cup chopped onions</td>
<td></td>
</tr>
<tr>
<td>1 pkg. peas, fresh or frozen</td>
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<tr>
<td>1/2 cup sifted flour</td>
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Brown meat in its own fat. Add the water and 1/2 of the salt. Simmer until meat is tender. Add celery, potatoes, onions, peas and the remaining salt and cook until vegetables are almost tender. Drain the broth from the meat and vegetables and add water to the broth if needed to make 1 qt. Add a little of the broth to the flour and stir until smooth. Slowly add the mixture to the rest of the broth and cook until thickened, stirring constantly. Combine the thickened broth with meat and vegetables to serve immediately. Pour stew for one meal into greased baking dish. Top with pastry crust. Bake at 400 degrees for 30 minutes.

Pastry topping for beef pie

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>3 cups sifted flour</td>
<td></td>
</tr>
<tr>
<td>2 tsp. baking powder</td>
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<tr>
<td>1 tsp. salt</td>
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Sift together flour, baking powder and salt. Cut in shortening until mixture is granular. Add water and mix lightly with fork. Turn the dough out onto a floured board and roll to about 1/8 inch in thickness and cut to fit the baking dish or freezer container.

To Freeze: Cool meat mixture quickly. Place in airtightproof baking dish and top with pastry. Wrap in freezer packaging material. Or package stew in freezer containers leaving head space. Seal and freeze.

Chicken Hot Dish

MRS. BUD ANDERSON

1 cup cut up chicken 1 teaspoon grated onion
1 can cream of chicken soup 1 teaspoon lemon juice
1/2 cup mayonnaise 1 teaspoon salt
2 cup diced celery 1 teaspoon pepper
2 hard-boiled eggs 2 cups potato chips

Mix all ingredients well and bake in greased casserole for 20 minutes at 375 degrees.

Household Hints

MRS. ROY JOHNSON

To fry any meat and to make it brown much nicer use pancake flour, wonderful on fish and chicken. Can also use it on deep fried chicken, dip chicken in milk first or egg mixture and roll in pancake flour.
Baked Beans
MRS. JOHN DUESTERBACK

This will make 25 portions -
1 cup each
2½ quarts (4 lbs.) dry beans
4 quarts boiling water
½ lb. pork sliced
¼ tsp. red pepper

Add beans to boiling water and boil 2 minutes. Remove from heat and soak in the hot water 1 hour. Or if more convenient, soak overnight after the 2 minute boil. Drain beans and heat the drained liquid. Place beans in bean pots or other covered baking dishes with a slice of pork in the center of each, top with slices of pork. Combine seasonings, onion, molasses and brown sugar and pour over beans. Add hot bean liquid. Additional water may be needed as the beans bake. To serve immediately. Cover and bake at 300 degrees (slow oven) for 6 hours or until the beans are tender.

To Freeze: Bake the beans covered at 300 degrees (slow oven) for 5 hours or until nearly done. Cool quickly, pack in freezer containers leaving head space. Seal and freeze immediately.

Chicken Noodle Hot Dish
MRS. TENA CHRISTENSEN

1 pkg. Noodles - cooked and drained
4 cups chopped cooked chicken
2 cups chicken broth

Mix altogether and place in a casserole - add enough water so it just starts coming to the top. Bake 1 hour.

Chicken Pie
MRS. ART G. ANDERSON

1 chicken (preferably fat)
3 to 4 pints water (depending on size of chicken)
2 tsp. salt
1 cup celery
2 sprigs parsley

Cook chicken until very tender in water and salt. Add celery and parsley ½ hour before done. Cut chicken-put in bottom of deep roaster or pan. Either with or without bones. Make gravy from broth, not too thick, pour over chicken.

Now mix cream, with salt, flour and baking powder. Roll out about 1” thick. Cut with cookie cutter and put on chicken and gravy. Carrots and peas may be added to the chicken and gravy. Leave a little space between the biscuits when placing them on the chicken. Bake in 400 degree, 10 minutes, then reduce heat to 350 degrees and bake 15 or 20 minutes depending on size of biscuits, until nice and brown. This makes 10 to 12 biscuits, may be doubled if chicken is large.

Hamburger Rice Casserole
MRS. BUD ANDERSON

1 cup uncooked rice
1 lb. hamburger
2 cans cream of chicken soup

Brown hamburger and mix with other ingredients. Bake 1½ hours in 350 degree oven. If dry add a little more water.
Seven Course Dinner
MRS. ED SMITH - MRS. LOUIE ANDERSON

4 cups diced raw potatoes 1 can peas (with juice)
2 cups carrots par boiled or canned 1 cup tomato juice more can be
1/2 cup sliced onion used if needed
1 lb. hamburger (or other chopped
meat) browned with 1 cup celery.
Use a little shortening to brown.

Method:
Place in baking dish in layers, with salt and pepper. Potatoes first, then
carrots, onions, browned meat and celery, peas and tomato juice. Place bacon
strips over all. Bake in 350 degree oven about 1 hour. Serves 6 to 8.

Shrimp Hot Dish
MRS. BUD ANDERSON

21/2 cups cooked rice (1 cup uncooked)
2 cans shrimp (cut)
Salt and pepper to taste
4 Tbsp. catsup


Chinese Noodle Hot Dish
MRS. BUD ANDERSON

2 hard cooked eggs 1 can mushroom soup
1 can tuna 1 cup milk
1 can mixed chinese vegetables

Before putting in oven add 1 can Chinese Noodles. Bake 30 minutes
at 400 degrees. Add salted almonds if desired. Serves 4 - 6.

Corn Meal Dumplings
MRS. MABELLE JENSEN

1/2 cup sifted enriched flour 1 tablespoon minced parsley if you
1/4 cup corn meal have it.
1/2 teaspoon baking powder 1 egg
1/2 teaspoon salt 1/3 cup milk
2 tablespoons melted shortening

Sift together flour, corn meal, baking powder and salt. Add parsley.
Combine egg and milk. Add to dry ingredients and stir in melted lard. Good
Steam 15 minutes.

Johnny Knows It
MRS. HARVEY ANDERSON

2-lbs. ground meat - Brown in own 1 clove garlic
juice 1 large green pepper
1 large onion 1 stalk celery
Chop all these ingredients and brown in fat.
2 packages noodles - cook 1 can tomato juice
separately small jar stuffed olives
Mix with 1 can tomato soup 1 can mushrooms
Mix well - grate cheese over top. Put in oven to brown cheese.
**Pork Hot Dish**  
**MRS. WALTER PHELPS**

- 1 lb. lean pork, cook and grind
- 8 oz. package noodles - cooked and drained
- 1/3 lb. cheese
- 1 can tomato soup
- 1 small onion

Put all ingredients together and add some of the broth from the meat. Enough to moisten good. Bake for 1 hour.

**Surprise Hot Dish**  
**MRS. ARNOLD STENGAARD**

Arrange the following ingredients in shallow baking dish in order named - seasoning each layer.

1 15 oz. can green asparagus (tips preferred)
1 package medium or fine egg noodles - cooked and drained
1 small onion
1 can tomato soup
1 small can mushrooms
1 cup velveeta cheese - finely cut

Pour over this a medium white sauce made with:
2 tablespoons butter
2 tablespoons flour
2 cups milk

Bake at 350 degrees for 40 minutes. Serves 8 to 10.

**Baked Pheasant**  
**MRS. ARNOLD STENGAARD**

1 young pheasant
1 cup milk
1 teaspoon chopped green pepper
1 can mushrooms

Cut pheasant in pieces, dredge well in seasoned flour, brown in baking pan, sprinkle with onion and green pepper, heat cream and milk and mushrooms. Pour over pheasant. Bake until pheasant is tender, more milk may be added if necessary. Bake in slow oven.

**Porcupine Meat Balls**  
**MRS. ARNOLD STENSGAARD**

1 lb. ground beef
1/4 cup chopped onion
1/4 cup uncooked rice
1/4 cup crackers crumbs
1/4 cup milk
1/8 teaspoons salt
1/8 teaspoon pepper

Mix together, form small meat balls, brown in small amount of shortening. Pour tomatoes over the meat, simmer for about 1 hour.

**Escalloped Corn**  
**MRS. HAROLD MOGLER**

2 T butter
2 T flour
3/4 t each onion and dry mustard
1/8 t red pepper
salt to taste

Melt butter in sauce pan add flour and seasonings and blend. Add milk and cook and stir until resulting sauce is smooth and slightly thick. Add egg and corn and blend. Pour in lightly buttered 1 quart casserole and top with buttered crumbs. Bake in 350 degree oven for 20-25 minutes or until slightly brown. 5-6 servings.
Good Pork Chops
MRS E. C. CHRISTENSEN

Brown your pork chops on both sides and season with salt and pepper. Pour over them a can of Cream of mushroom soup. Let simmer for 1 hour slowly. Yum good.

Barbecued Chicken in a Skillet
MRS. ROY JOHNSON

This makes 4 servings
1 tender grown chicken, cut for frying
Salt and pepper
2/3 cup butter
1 cup barbecue sauce
Roll chicken in pancake flour and brown in butter. After brown, add 1 cup barbecue sauce
Mix altogether - cover and simmer. Keep in refrigerator.

French Fried Onions
MRS. HARVEY ANDERSON

Peel large onions and slice ¼ inch thick. Soak in milk about 1 hour. Separate into rings. Dip into batter. Fry in deep fat until brown. Drain on scotch towel or brown paper. Batter:
1 cup flour
2/3 cup milk
¼ tsp. salt
2 eggs beaten
dash of pepper
Mix and beat. Half of this recipe is enough for 2 large onions.

Chicken and Dumplings
MRS. ART G. ANDERSON

Cook chicken in salt water until tender
Add a little parsley (optional)
Bring to boil:
Remove from heat, let cool, then add 2 eggs, one at a time and beat. Drop by teaspoonful into broth and cook with cover on 5 to 10 min. Cut one to see if done inside. May add potatoes, cut in small pieces, peas or carrots, before adding dumplings.

Corned Beef Hot Dish
MRS. BUD ANDERSON

8 oz. pkg. noodles
1 - 12 oz. can corned beef
1 cup cream of chicken soup
1 cup milk
Cook noodles, add diced corned beef and cheese, soup, milk and onions. Pour into greased casserole, top with buttered bread crumbs. Bake at 350 degrees for 45 minutes. Serves 4-6.
Salads

Cabbage Salad
MRS. CHESTER BROWN

1 large head cabbage (shredded)  
2 or 3 carrots (grated)  
Diced grated pepper  
(as much as desired)  
A little onion

Let this mixture come to a boil until sugar is dissolved. Pour it hot over the vegetable mixture. Let stand all night in the refrigerator.

Vegetable Salad
MRS. CHESTER BROWN

2 packages lemon jello dissolved in 1 1/2 cups boiling water. Let stand until cool. 1/4 cup salad dressing. Fill the cup with milk. Add a little salt and pepper, mix with jello. Add:

1 teaspoon sugar  
1 tablespoon vinegar  
1 teaspoon celery seed  
1 teaspoon salt  

Mix with chopped vegetables such as:

Chopped cabbage  
Chopped green pepper  
Chopped celery  
Chopped onion, etc.

Cottage Cheese Salad
MRS. CHESTER BROWN

1 pkg. lime gelatin  
2 cups cottage cheese  
3/4 teaspoon salt  
Juice of 1/2 lemon  
Small can of crushed pineapple (drained)  
1/2 cup chopped nuts  
1 pimento sliced (canned)

Mix gelatin according to directions on package. Let set until firm and beat until fluffy. Add rest of ingredients. Put into salad molds which have been rinsed in cold water. Let set. Serve on salad greens, can be topped with a maraschino cherry.

Holiday Salad
MRS. BUD ANDERSON

1 package lime gelatin – dissolved in 2 cups hot pineapple juice. Set aside, and when starting to set, add 20 marshmallows cut, 1 scant cup salad dressing, 1 3-oz. package cream cheese—softened, 1/2 cup crushed pineapple—drained, 2/3 cup cream—whipped. Place in 13x8 pan and chill until set. Then mix 1 package cherry gelatin with 2 cups hot water. Cool and pour over top of above.

Fruit Salad
MRS. ROY JOHNSON

1 pkg. miniature marshmallows  
1 can pineapple tidbits drained (No. 2 can)  
1 can fruit cocktail drained (No. 2 can)  
3 oranges, sliced (peeled)  
3 apples, sliced (peeled)  
3 bananas (add just before serving)  
Tokay grapes in season  
White grapes in season

Combine the drained fruits and marshmallows, add oranges, apples with a little lemon to prevent darkening. Thicken the drained pineapple and cocktail juice with 2 tablespoons cornstarch. Cool. Add to the fruit, let stand in refrigerator 8 to 12 hours. Add bananas just before serving. Serve on lettuce leaf, serves 4 to 6.
Lancaster Salad
MRS. HENRY MEYER

3 cups of water
½ cup sugar
1 tablespoon vinegar
1 teaspoon cloves (whole)
Boil 5 minutes. Remove cloves and pour over 2 packages lime jello—cool. Add ½ cup finely diced celery and 1 small can crushed pineapple and ½ cup finely diced sweet pickles.

MRS. CARL GLOE

Cranberry Salad
MRS. CARL GLOE

Grind: 2 cups cranberries, 1 package marshmallows, about 10 oz. Then whip 1 cup cream and sweeten. Drain juice from 1 small can of crushed pineapple (do not use juice). Now combine ingredients and chill good in refrigerator before serving.

Frozen Fruit Salad
MRS. EDGAR WEISS

Cut in halves 1 lb. white grapes or 1 can Royal Ann Cherries. Dice 1 (No. 2) can pineapple slices or tidbits. Drain fruit well. Add ½ cup nut meats and ½ lb. miniature marshmallows. Mix 1 tablespoon cornstarch and ½ cup milk, add 2 beaten eggs. Slowly stir in juice of 1 lemon, cook until thick. When cool whip and add ½ pint whipped cream. Mix in fruit and freeze. This can be frozen in individual salad molds or bread pans and then sliced. Serve on crisp lettuce leaf.

Molded Tuna Loaf
MRS. EDGAR WEISS

2 tablespoons unflavored gelatin
½ cup cold water
1 can condensed cream of celery soup
4 cup lemon juice
1 tablespoon prepared mustard
1 teaspoon salt

Soften gelatin in cold water. Heat soup until boiling, remove from heat—add gelatin and stir to dissolve. Blend in lemon juice, mustard and salt. Chill until partially set. Add salad dressing. Fold in other ingredients. Pour in salad mold and chill. Makes a pan 8½x4½x2½ also.

Lemon Salad
MRS. RICHARD ANDERSON

1 pkg. lemon jello
2 cups crushed pineapple
¼ lb. pkg. cream cheese
2 tablespoons pimento
1 cup sugar

Drain pineapple—heat juice—dissolve jello in juice. Blend cheese and finely cut pimento. When jello begins to thicken add ingredients—folding in whipped cream last. Make in 8x10 pan so it can be cut and served in squares on lettuce.

Banana Salad
MRS. ROY JOHNSON

3 oranges peeled and cut up
1 N.o 2 can pineapple—tidbits

Soak over night, drain off juice and thicken with 1 tablespoon lemon juice, 2 tablespoons cornstarch. Cook until clear and cool. Slice 2 bananas into above fruit. Pour glaze over fruit. Decorate with garden leaf lettuce and red cherries.
Delicious and Pretty Salad
MRS. MILFORD MOHROR

1 pkg. lemon jello
1 tablespoon vinegar
Set and whip.
½ cup salad dressing (Miracle Whip)
1 cup celery (cut fine)
½ cup stuffed olives
Fills large mold.

Refrigerator Fruit Salad
MRS. BUD ANDERSON

1 No. 2½ can fruit cocktail, drained SAUCE:
1 small can pineapple chunks, drained 2 eggs, beaten
¼ pint cream, whipped
4 tablespoons sugar
½ pint cream, whipped
4 tablespoons lemon juice or vinegar
1 tablespoon butter
Mix eggs, sugar, lemon juice and butter together and cook about 5
minutes. When cold add to whipped cream. Mix fruit and sauce together.
Place in refrigerator and let stand until the next day. Mixture hardens with
standing. Serve on lettuce leaves, 6-8 servings.

Fall Fruit Salad
MRS. PETER ALBERTSEN

Dissolve and add balance.
1 pkg. lime jello
1 pkg. lemon jello
2 cups hot water
1 cup cold water
2 tablespoons lemon juice or vinegar
1½ cups diced raw apples
¼ cup white grapes
¾ cup nuts

Cranberry Relish
MRS. ADOLPH WEISS

3 cups whole cranberries
Add sugar to taste
2 apples (cut out core and spots, do not peel just wash)
1 orange (take seeds out, do not peel just wash)
Grind with medium knife in grinder and chill.

Sunday Supper Salad
MRS. EARL ANDERSEN

3 cups diced, cooked chicken (4½ lb. stewing)
1½ cups diced celery
1 cup seedless, green grapes
1 cup peanuts
Mix all ingredients together. Serve on plate decorated with lettuce
and jellied cranberry sauce. Serves approximately 15.

Raw Cranberry Salad
MRS. PETER ALBERTSEN

Grind: 1 lb. raw cranberries. Add:
½ cup sugar
1 lb. midget marshmallows
1 tall can drained crushed pineapple 1 cup cream—whipped
Mix all together, store in refrigerator for 12 hours. Keeps well and
also freezes well.
Molded Pineapple-Cottage Cheese Salad
MRS. CHRIS S. ANDERSEN

1 pkg. lime jello
1 pkg. lemon jello
2 cups boiling water
1 No. 2 can crushed pineapple
1 cup evaporated milk


Lime Jello Salad
MRS. LOUIE ANDERSON

Two packages lime jello, 3 cups hot water; mix and cool 'til it is lightly set or syrupy; then beat 'til frothy. Beat 1 cup cream and add 1 package of Philadelphia cream cheese. Fold the cream and cheese mixture into the jello, and add bananas, crushed pineapple, nuts, maraschino cherries and marshmallows.

Fruit Salad
MRS. WALTER PHELPS

1 large can pineapple
2 oranges
4 bananas
1 cup white grapes

Cut fruit in small pieces and add cold dressing.

Dressing

1 cup sugar
1 egg
1 heaping tablespoon cornstarch
1 teaspoon salt

Mix sugar, salt, cornstarch, stir in egg, add pineapple juice and lemon juice, cook until thick. Cool. This salad can be made the day before it is to be served. Do not add bananas until you are ready to serve.

Cranberry Salad
MRS. DONALD SMITH

1 pkg. cranberries—ground up
1 pkg. small marshmallows
1 cup cream—whipped

Fold all this into ground cranberries and let set awhile before serving.

Pineapple Salad
MRS. MILFORD MOHROR

Heat juice of one can (large) crushed pineapple with ½ cup butter to boiling. Have mixture of 2 heaping teaspoons flour, ½ cup sugar and 2 eggs. Add hot mixture to egg mixture and replace on heat. Bring (stir) to boil. Remove mixture from heat. Add pineapple and approximately 15 marshmallows while hot. Cool and add two cut up bananas. Many variations may be made with this recipe. Approximately 4 servings.

Cranberry Salad
MRS. ARNOLD STENSGAARD

2 cups water, 2 cups sugar. Boil until a little syrupy. Add 2 cups ground cranberries. Boil exactly 5 minutes after it starts to boil. Cool slightly. Add 1 package raspberry jello. Stir until jello dissolves. Put in cool place. Best, made the day before you plan to serve it.
Salad Dressing

French Dressing
MRS. ALTIDA JOHNSON

1 medium onion cut fine
1 teaspoon salt
1 teaspoon dry mustard
½ teaspoon paprika

Put in fruit jar and shake.

French Dressing
MRS. MILFORD MOHROR

1 can Campbell's Tomato Soup
1/3 cup sugar
1/3 teaspoon celery seed
1/3 cup vinegar
1/3 cup salad oil
1/3 teaspoon salt
1 teaspoon mustard seed
1 teaspoon Worcestershire (optional)

Blend together with mixer in order given. Makes 1 pint plus.

Spring Time Dressing
MRS. A. F. IMBROCK

1 teaspoon salt
½ cup sugar
1 teaspoon dry mustard
1 teaspoon paprika
1 teaspoon celery seed
1 teaspoon minced onion

Place all ingredients in top of double boiler over hot water and beat for 3 minutes or until slightly thickened. This will blend ingredients well. Place in covered jar and keep in refrigerator. Before using beat or shake well. For fresh fruit or vegetable salad.

Boiled Salad Dressing
MRS. CHESTER BROWN

2 eggs or 4 yolks
3 tablespoons flour
1/3 cup sugar
1 teaspoon salt
½ teaspoon paprika

Beat eggs. Add flour, sugar and seasonings. Add the rest of the ingredients. Cook slowly in a double boiler. Stir constantly until thick and creamy. Beat well and pour into glass jar which has been rinsed with cold water. When used for potato salad, thin it with sweet or sour cream. It may be whipped for fruit salad. This dressing will keep indefinitely in the refrigerator.

Dressing
MRS. HENRY MEYER

1 cup salad oil
1 cup vinegar
1 cup catsup

1 cup sugar
1 garlic bud, salt pepper
Cooked Salad Dressing

MRS. MILFORD MOHROR

Wonderful for Potato salad.
Place on stove and heat to almost boiling:

$\frac{1}{3}$ cup water $\frac{2}{3}$ cup sugar
2 cups vinegar

Beat 4 eggs add blend dry ingredients:
1 teaspoon mustard $\frac{1}{4}$ teaspoon pepper
$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ teaspoon flour

Add hot mixture to dry ingredients gradually. When mixture is smooth, add rest of liquid. Place back on stove and stir until mixture boils.
Cool and store in refrigerator. When I use this I add about 1 cup sweet-sour cream. Makes 1 quart.

French Dressing

MRS. ART G. ANDERSON

Medium sized onion grated $\frac{1}{4}$ cup catsup
$\frac{1}{2}$ cup sugar $\frac{1}{3}$ cup mazola oil
Mix and let stand 30 minutes $\frac{1}{3}$ cup vinegar

Then add:

Keep in refrigerator and shake before using. This dressing is good on tossed salad.

Salad Dressing

MRS. ALFRED LILYGREN

$\frac{1}{2}$ teaspoon salt 2$\frac{1}{2}$ tablespoons butter (melted)
$\frac{1}{2}$ teaspoon dry mustard 1 egg
1 tablespoon flour $\frac{1}{3}$ cup cream
1 tablespoon sugar $\frac{1}{3}$ cup vinegar

Mix salt, mustard, flour and sugar. Add butter, egg, cream and vinegar. Boil until it begins to thicken. This makes about $\frac{1}{2}$ pint.

Easy and Good Home Made Salad Dressing

MRS. ADOLPH WEISS

4 tablespoons flour 4 tablespoons butter
2 teaspoons salt 4 eggs beaten
1 cup sugar 2$\frac{1}{3}$ cup water
2 teaspoons ground mustard 1$\frac{1}{2}$ cup vinegar

Mix dry ingredients. Add butter, beaten eggs, liquid and cook until thick (not to thick as it thickens some as it cools. Makes 1 quart.

Recipe For a Happy Home

MRS. EARL ANDERSON

Take one enclosure, walled and roofed, large or small; add one man, one woman, and several children of assorted sizes; surround by green grass, flowers and trees if possible, although this is not necessary; add furniture and a moderate amount of money; if desired a spicing of dogs, cats and birds may be added; garnish with a large circle of friends and pour over the whole as a generous measure of love, and mutual understanding; invite as a permanent guest the Great Friend who will never desert you, in want or woe.
This will give you something that can be served at all times, to every one, and the supply, like the widow's mite, will never grow less.
Sandwiches

Huntbergers
MRS. JOHN DUESTERBACK

6 hamburger buns
1 lb. ground beef
2 tablespoons chopped onion
1 teaspoon salt
1 teaspoon pepper
2 cans tomato sauce

Hollow out center of buns leaving bottoms and ½ inch rim. Crumble up bread you removed and mix with meat, onion, salt and pepper and 1 ½ cans tomato sauce. Fill buns and bake on cookie sheet at 375 degrees for 20 minutes. Spoon remaining sauce over buns. Bake about 5 minutes more until sauce is hot.

Saturday Nite “Special”
MRS. ARNOLD STENSGAARD

1 pound hamburger
2 tablespoons butter
2 tablespoons catsup
1 cup chopped onion
2 tablespoons prepared mustard
1 can chicken gumbo soup

Brown onion and hamburger and add remaining ingredients. Simmer 45 minutes and serve hot on buns.

Hot Sandwiches
MRS. ARNOLD STENSGAARD

1 lb. hamburger
½ lb. smoked ham — ground
½ medium onion — chopped
1 egg
6 tablespoons cracker crumbs
2 cups tomato juice
salt and pepper

Combine ingredients. Mix well. Season to taste. Cook slowly, stirring frequently, for about 1 hour. Serve hot between halves of buttered buns.

Barbecue Sauce
MRS. ADOLPH WEISS

1 ½ pounds hamburger
1 medium onion (fry till brown)
1 cup celery cut fine
Add:
1 can tomato soup
1 can mushroom soup
½ bottle catsup
½ bottle barbecue sauce
½ green pepper cut fine, simmer till tender
½ teaspoon pepper
1 teaspoon chile powder
Salt to taste or about ½ teaspoon

Cheese Spread
MRS. HARVEY ANDERSON

2 lb. box velveeta cheese or any cream cheese
1 cup cream
½ lb. butter
2 cans pimentos
1 clove garlic (optional)
¼ teaspoon sugar
1/3 teaspoon paprika
Cut up cheese, add all ingredients and melt over slow fire. Set in refrigerator to cool. Will keep indefinitely in refrigerator.

Sandwich Spread
MRS. CHESTER BROWN

1/3 lb. Cheese — creamed
3 hard boiled eggs — chopped
2 tablespoons salad dressing
9 stuffed olives
2 slices of chopped onion
Spamburgers
MRS. ALTON (BUD) ANDERSON
MRS. ART ANDERSON
LULU ANDERSON

Grind:
1 can Spam
1 onion
1 green pepper
Mix with 1 can tomato paste

Melt ½ lb. velveeta cheese and ¼ lb. butter over a slow fire stirring constantly. Mix with meat mixture. Put into weiner or hamburger buns and wrap individually in aluminum foil.

Heat in 400 degree oven or electric fry pan for about 10 minutes or until thoroughly hot. Enough for about 30 buns. Any mixture that is left over can be kept in the refrigerator for several days or frozen.

Hot Dog or Hamburger Relish
MRS. A. F. IMBROCK

4 cups onions
4 cups cabbage
4 cups green tomatoes
12 green peppers
6 red peppers
½ cup salt
2 quarts cold water
6 cups sugar
4 cups cider vinegar
2 cups water
1 tablespoon celery seed
2 tablespoons mustard seed
1 teaspoon tumeric powder

Clean vegetables and grind with coarse grinder-knife. Mix salt through and let stand over night. Rinse well with 2 quarts of cold water. Drain well. Mix together the remaining ingredients. Add vegetables, bring to a boil and then simmer for 3 minutes. Seal at onc in hot sterilized jars. Makes 8 pints.

How to Preserve a Husband

Be careful in your selection. Do not choose too young, and take only such varieties as have been reared in a good moral atmosphere.

When once decided upon and selected, let that part remain forever and give your entire thought to preparation for domestic use.

Some insist on keeping them in a pickle, while others are constantly getting them into hot water.

Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses. Then wrap well in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with the fruits of constant devotion and milk of human kindness.

When thus prepared, they will keep for years. (we hope this gets desired results, which is to help women who have 'em to keep 'em and those who don't have 'em to get 'em and keep 'em well preserved.

Preserved Children

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bath tub.
Pickles

_Garlic Dill Pickles_
MRS. ART SCHULTZ

14 cups soft water  
2 cups canning salt

1 cup vinegar  
1 teaspoon alum

Wash pickles, put in dill in bottom of jar, fill 3/4 full with pickles, put more dill on top plus a section of garlic in each jar. Pour boiling brine over pickles. Seal. I can my pickles the same day I pick them.

_Cabbage Special (Relish)_
MRS. ANNA DAHMS

12 medium sized onions  
2 medium sized heads of cabbage

8 carrots, more if you like  
8 green or red peppers

Grind and mix with 1/2 cup salt. Let stand 2 hours, then drain and mix in 2 pints of vinegar, 3 cups sugar, 1 teaspoon mustard seed and 1/2 teaspoon celery seed. If this is not enough vinegar to cover, add a little more. No cooking required. This may be put in fruit jars. It will keep indefinitely.

_Quick Sweet Pickles_
MRS. E. C. CHRISTENSEN

Pack small or medium or dill size cucumbers in 2 quart jars, and to each jar add the following:

2 cups cold vinegar  
2 level tablespoons coarse salt

1 1/2 tablespoons pickling spices  
1 teaspoon powdered alum

Then fill with cold water and seal. Let stand about 3 weeks before starting to use them. Open jars as you use them. Then have ready 2 one-quart jars. Remove cucumbers and wash in cold water. Slice lengthwise and place in quart jars and to each part add 2 cups sugar and a little cold water to make a syrup. Shake jar to dissolve sugar. Keep in refrigerator and every once in a while shake jar. Let stand 24 hours before using. A little more sugar may be added as that is what makes the crispness and color.

_Chunk Pickles_
MRS. H. H. SCHULTZ

Wash and soak medium sized cucumbers in salt brine made of 1 cup salt, 13 cups of water for 3 days. Drain and soak for 3 days in fresh water. Drain and make solution of 9 cups cold water, 1 1/2 cups vinegar and 1 1/2 teaspoons powdered alum. Soak in this solution for 3 days. Drain and put in large kettle and cover with hot syrup made of 3 cups vinegar, 6 cups sugar and 1 1/2 teaspoons mixed spices. Let stand 48 hours. Pack in jars. Heat syrup, pour it over pickles. Seal.

_Beet Pickles_
MRS. TENA CHRISTENSEN

Cook and slice beets and pack in jars. Pour this juice over:

1 cup water  
1 cup sugar

1/2 cup vinegar  
Heat until it is about boiling. Add 4 cloves (whole) to each quart of beets, then pour on the hot juice. Seal jars. Heat and boil for about 5 to 10 minutes. This makes juice for 3 quarts.
**Crystal Cukes**  
**MRS. WALTER PHELPS**

Slice cucumbers in chunks and soak 48 hours in brine of 2 tablespoons salt in 2 quarts of water. Drain and pour boiling water over cukes and let cool. Drain. Make a syrup of 2 cups of sugar, 1 cup vinegar, 1 whole cinnamon stick and whole cloves to suit taste. Boil and pour on cukes. Repeat 2 mornings in succession and on the third day heat through and put in jars and seal. Green coloring may be added.

**Virginia Slicers**  
**MRS. HENRY MEYER**

1 gallon cucumbers, sliced thin. Soak 1 week in 1 gallon water with 1 cup salt. Stir each day. Drain, rinse and soak one night in water to cover with 1 tablespoon alum. Drain, rinse and drain again. Boil 10 minutes in water to cover with 1 teaspoon powdered ginger. Drain, rinse and drain. Bring to boil:

- 6 cups sugar
- 2 cups water
- 4 cups vinegar
- 1 teaspoon salt
- Mixed spices

Add slices, boil 20 minutes. Seal hot. Slices will be nice and green and transparent.

**Beet Relish**  
**MRS. PETE ALBERTSON – LULU ANDERSON**

- 1 quart coarsely chopped cooked beets
- 1 quart chopped raw cabbage
- 1 cup horseradish
- 2 cups sugar

Mix all together, pack in jars and seal. Do not heat.

**Corn Chowder**  
**MRS. CLARENCE SMITH**

- 15 ears sweet corn
- 1 quart chopped cabbage
- 12 onions
- 3 green peppers
- 3 red peppers
- 1 tablespoon ground mustard

Pre-cook corn 3 or 4 minutes, cool and cut from cob. Chop other vegetables fine. Mix together and add the other ingredients. Cook for 25 minutes. Put in jars and seal.

**Sweet Pickles**  
**MRS. CHESTER BROWN**

7 lbs. cucumbers – sliced. Cover with: 2 cups of powdered lime dissolved in 2 gallons of water for 24 hours. Drain and rinse. Cover with clear water for 3 hours. Drain and cover with:

- 2 quarts vinegar
- 4½ lbs. sugar (2½ cups to lb.)
- 1 teaspoon whole cloves

Let stand over night. In morning bring to a boil and simmer 35 minutes. Pack and seal. This lime is dehydrated lime and may be purchased at a drug store.
**Dill Pickles**

**MRS. CHESTER BROWN – MRS. ED SMITH**

13¼ cups water
1 cup coarse salt

Boil 15 minutes. Pack cucumbers in jars with lots of dill. Add 1 tablespoon sugar to each jar. Do not boil sugar. Pour the boiling brine over cucumbers filling to the top. Add red peppers if you like. Seal tight. Set the jars in boiling water to come over the top. Let stand until cold. These are crisp and do not ferment. They stay nice and clear.

**Glorified Watermelon Pickles**

**MRS. LLOYD MARQUARDT**

7 lbs. rind after being peeled and cut into desired pieces
3½ lbs. sugar

(I usually use whole cloves and cinnamon in a small cloth sack.)

Cook rind until tender in water to which 2 teaspoons salt and ½ teaspoon powdered alum have been added. When tender drain off all the salt water and rinse well. Make a syrup of the sugar, vinegar, oil of cloves and cinnamon, and pour over rind boiling hot. Let stand until next day. Drain off syrup and boil 7 minutes, pour over rind boiling hot and let stand until next day. Drain off the syrup and boil for 7 minutes. Pack rind in sterilized jars and cover with boiling syrup to within ½ inch of top of jar. Seal.

**Bread**

**Rye Bread**

**MRS. JOHN DUESTERBACK**

Dissolve 2 packages of yeast in 1 quart of lukewarm water with 1 tablespoon sugar. Heat 3 tablespoons molasses with a pinch of soda. Add 3 heaping tablespoons shortening, 1 tablespoon salt, and 1 cup brown sugar. When cool add to yeast and water mixture. Mix in 3 cups rye flour, mix in sufficient white flour to make a stiff dough. Use white flour to knead the bread. Raisins may be added if you prefer. Let rise until doubled in bulk, knead down, let rise again and shape into loaves. Makes 4 loaves. Bake at 375 degrees for about 50 minutes.

**Brown Bread**

**MRS. HAROLD CARLSON**

Soak 1 package yeast in ¼ cup water for 5 minutes.
2½ cups warm water
3 cups whole wheat or graham flour

Stir all together and let stand until bubbles start to rise. Then add:

½ cup brown sugar
1/3 cup molasses
2 tablespoons shortening

Enough white flour to make a medium stiff dough.

Let rise twice and knead down. Make into loaves and let rise until double. Bake 50 minutes.

**Banana Bread**

**MRS. OLE OLSON**

½ cup shortening
1 cup sugar
2 eggs well beaten
2 bananas (crushed)

½ cup nut meats
1 pinch of salt
2 cups flour
1 teaspoon soda

Bake in 350 degree oven for 1 hour.
**Swedish Rye Bread**  
**MRS. RICHARD ANDERSON**

2 packages dry yeast  
4 tablespoons lard  
1 cup brown sugar  
white flour  

Dissolve yeast in lukewarm water to which 1 teaspoon sugar has been added. Add enough white flour to make soft sponge and let stand in warm place until bubbly. Heat molasses and add a pinch of soda and the shortening. Add this to sponge, also add the brown sugar, salt, rye flour, mixing well. Add enough white flour to make dough stiff enough to knead. Put into greased bowl and set in warm place to rise when doubled. Knead and let rise again. Form into loaves, let rise again. Bake 45 minutes at 375 degrees.

**Buns**  
**MRS. OLE OLSON**

2 cups lukewarm water  
2 cakes (red star yeast)  

Add yeast to water and let stand a few minutes or until the sponge begins to bubble.

Then:

Scald 2 cups milk.

Dissolve ½ cup lard in the milk and then cool. Then mix all together with:

2 well beaten eggs  
1 tablespoon salt  
½ cup sugar  

Then add flour to make dough easy to handle. Bake at 375 degrees.

**Banana Bread**  
**MRS. CHRIS ANDERSON**

1 cup sugar  
2 cups flour  
1/3 cup shortening  
2 tablespoons milk  
3 large bananas  

First mash the bananas with fork and set aside. Cream sugar and shortening, add milk and mashed bananas. Sift flour, soda and salt and add to first mixture. Add nuts. Bake 1 hour at 350 degrees.

**Coffee Cake**  
**MRS. MABELLE JENSEN**

Mix together:

¼ cup sugar  
¼ cup soft shortening  
1 egg and stir in  
½ cup milk  

In separate bowl mix the streusel together thoroughly:

¼ cup brown sugar  
2 tablespoons flour  
2 teaspoons cinnamon  

Put half the batter in the bottom of pan — cover it with some of the streusel, add the remainder of batter and then the streusel. Bake 25 to 30 minutes at 375 degrees.

**Banana Nut Bread**  
**LULU ANDERSEN**

1 cup sugar  
2 eggs — beaten  
1 teaspoon soda  
8 tablespoons buttermilk  

Bake 1 hour in moderate oven.
Christmas Fruit Bread
MRS. LEONARD BROWN

½ cup shortening  ¼ teaspoon salt
1 cup white sugar 1 teaspoon soda
2 eggs well beaten ¼ cup chopped walnuts
3 bananas mashed ¼ cup maraschino cherries (cut up)
2 cups flour ½ cup chocolate chips

Cream shortening and sugar until fluffy. Add egg and beat well; add mashed bananas. Sift dry ingredients together and add to first mixture. Fold in nuts, cherries and chocolate chips. Pour into 9½x3½x3 inch pan which has been well greased and lined with waxed paper. Bake one hour at 350 degrees. Test with toothpick before taking from the oven. If it is still moist bake slightly longer. Turn out of pan, cool, wrap in waxed paper or put in plastic bag. Store in cool place or refrigerator for several hours or over night before slicing.

Apple Sauce Bread
MRS. A. F. IMBROCK

½ cup shortening  ¼ teaspoon cinnamon
1 cup white sugar ¼ teaspoon nutmeg
2 eggs, beaten light 1 cup sweetened applesauce
1½ cups all-purpose flour ¼ teaspoon soda
1 teaspoon salt ¼ cup chopped walnuts
1 teaspoon baking powder

Sift together dry ingredients of flour, salt, baking powder, cinnamon and nutmeg. Cream shortening to soften; add sugar gradually and cream until light.

Beat eggs; add to sugar mixture and beat until fluffy. Add soda to applesauce and add applesauce alternately with flour mixture, beating after each addition. Add chopped nuts.

Pour batter into waxed paper-lined 9½x5x3 inch loaf pan. Bake in oven of 350 degrees for 1 hour or until done.

Cool in pan 10 minutes; remove from pan. WHILE STILL WARM, spread top with the following glaze:

½ cup sifted powdered sugar  1 tablespoon warm water

Combine ingredients and spread over top of loaf. Allow a little to run down the side of loaf. Serve hot or cold with coffee. Freezes very well and remains nice and moist.

Quick Rolls
MRS. MILFORD MOHROR

1 pt. milk 3 tablespoons lard
½ cup sugar 3 teaspoons salt

Bring to boil — cool to lukewarm.

Add two pkgs. granular yeast to 1 cup warm water plus 1 teaspoon sugar. Let stand 10 minutes.

Add lukewarm ingredients plus 6½ cups flour. Knead and let rise in warm place. I push down once — let raise and put into rolls. Makes 3-4 dozen rolls.

Cranberry Fruit Bread
MRS. PETE ALBERTSON

2 cups flour  2 tablespoons melted shortening
1 cup sugar 1 egg well beaten
1½ teaspoons baking powder 2 cups chopped raw cranberries
¾ teaspoon soda ½ cup nut meats
1 teaspoon salt

Juice and grated rind of 1 orange
White Bread
MRS. A. F. IMBROCK

All measurements are level. Flour should be sifted, then lifted carefully into a measuring cup. Milk must be scalded and cooled to lukewarm.

YEAST MIXTURE:
2 teaspoons sugar
2 cakes compressed or 2 pkg. dry yeast
In a large mixing bowl, dissolve sugar in water, add yeast. Stir and let stand 10 min.

SPONGE MIXTURE:
4 cups lukewarm milk, water or potato water (I use ½ milk and ½ water or dry milk with water).
½ cup sugar
6 cups flour

DOUGH MIXTURE:
5½ cups flour
2 tablespoons salt
½ cup lard, melted or softened

Add to the first mixture in order named and mix well, working in all the flour. Cover with damp cloth and let rest in bowl about 20 min. Then turn onto lightly floured board, and knead until smooth and elastic. Grease bowl, put in dough, and let rise until double, punch down and let rise again. Turn onto floured board and shape into loaves, let rise. Bake at 375 degrees. I bake it at 375 until light brown and then at 300 until finished 40 to 50 minutes. This makes 4 loaves or 2 large and 1 small loaf and 1 large pan of biscuits.

Date Bread
MRS. MILFORD MOHROR

1 tablespoon butter
1 cup sugar
1 cup dates
1 cup boiling water
2 cups flour
1 egg

Pour boiling water over dates and soda.
Cream sugar, butter, eggs, vanilla. Add flour mixture (spices also) and date mixture. I bake in No. 2 cans filled ½ full. 350-375 degrees 35-45 minutes.

Dark Bread
MRS. MYRTLE STEFFENSEN

1 pkg. yeast dissolved in
¼ cup warm water
Add 1 cup milk, 1½ cups water
2 tablespoons sugar
2 tablespoons molasses

Knead, place in warm place and let rise, knead again and let rise, make into loaves and bake.

Baking Powder Biscuits
MRS. ANNA DAHMS

2 cups flour
1 tablespoon sugar
1 teaspoon salt
3½ level teaspoons baking powder
1¾ or 2 cups sweet cream

Roll ¼ inch thick and cut with cookie cutter or they may be dropped by spoon on tins. Bake in 350 degree oven for 20 minutes.
Date Bread
MRS. CLARENCE SMITH - MRS. ADOLPH WEISS

⅓ cup brown sugar
1 tablespoon butter
1 egg
¼ cup nut meats
1 ½ cups flour

Pour boiling water over dates and soda — let stand until cool. Add to sugar, eggs, and butter. Then add flour and nut meats and pinch of salt. Mix. Bake in individual bread pan at 350 degrees. Makes one loaf.

Dark Brown Bread
MRS. ORVILLE POLAND

2 pkgs. active dry yeast
⅔ cup warm water
1 cup milk scalded
4 teaspoons salt
¼ cup firmly packed brown sugar

Soften yeast in the ¼ cup warm water and let stand for 5 minutes. Combine milk, salt, brown sugar and warm water. Add the softened yeast. Add ½ flour and the shortening, beat well. Work in remaining flour. Knead 10 minutes, let rise 1 hour and 45 minutes. Punch down and let rise 1 hour. Divide in loaves, cover and let rise 55-60 minutes. Bake 40-45 minutes in 400 degree oven. This will make 2 loaves.

All Bran Refrigerator Rolls
MRS. HARVEY ANDERSON

½ cup shortening
⅓ cup sugar
1 ½ teaspoons salt
2 packages yeast
1 cup lukewarm water

Mix shortening, sugar, salt, bran, eggs, yeast and then flour. Cover bowl and refrigerate over night or until ready to use. Form into roll, place in muffin tins. Let rise ½ hour. Bake 450 degrees for 20 minutes.

Bran Bread
MRS. CHESTER BROWN

2 pkgs. Fleischman's yeast

Soften and let stand. Combine:
4 cups hot water
⅓ cup shortening

Cool until lukewarm. Add softened yeast and stir. Add 6 cups flour (white) and stir. Add 4 cups all bran cereal. Add 5 or 6 cups of white flour. Knead. Let rise twice and put in pans. Let rise and bake in 375 degree oven for 25 to 30 minutes.

Rye Bread
MRS. DELBERT OLSON

1 cup scalded milk
2 tablespoons shortening
⅔ cup cold water
1 tablespoon salt
3 tablespoons molasses
1 pkg. yeast—⅔ cup lukewarm water

Let rise 1½ hours – punch down. Let rise ¼ hour. Make into 2 balls, cover and let rise 15 minutes. Makes into loaves, let rise 1 hour. Bake in 375 degree oven for 45 minutes.
Feather Rolls
MRS. ROY JOHNSON

2 pkgs. dry yeast 1 teaspoon sugar
1 cup warm milk

Beat with mixer and let stand 20 minutes. Then add:
1 teaspoon salt 4 tablespoons butter
¼ cup sugar 1 cup warm milk
3 eggs 4 cups flour

Beat with mixer, 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 third time any kind of rolls can be made. Clover-leaf butterhorns, tea rolls, cinnamon rolls, fruit filled rolls or coffee cake. Makes about 3½ dozen buns, not too large.

Banana Bread
MRS. ELMER SORENSON

½ cup shortening 1 teaspoon soda
1 cup sugar salt
2 eggs 1 cup milk
2 medium sized bananas mashed ½ cup nut meats
2 cups flour


Coffee Cake
MRS. LOUIE ANDERSON

1 cake yeast 3 cup lard
(soaked in 1 cup warm milk) 1 teaspoon salt
4 cups flour

Mix like pie crust. Add:
3 eggs (beaten) ½ cup sugar
and the yeast which has been dissolved in the warm milk. Let stand over night. In the morning divide into three parts. Roll out ½ inch thick, spread with melted butter, sugar, cinnamon and dates, nuts and a little jam. Roll and let rise until double in size. Bake 1 hour in a moderate oven.

Never Fail Angel Food Doughnuts
MRS. ROY JOHNSON

3 eggs (beaten light) 1 cup sour cream
1 cup sugar 1 cup sour milk
Beat all well.
Sift 1 level teaspoon soda 1 teaspoon salt
½ teaspoon ginger 2 rounded teaspoons baking powder
½ teaspoon nutmeg 5 cups sifted flour

Mix all ingredients, cut the dough and let rest 20 minutes or longer. Fry in deep fat.

Sugared Yeast Do-Nuts
MRS. MATHILDA CHRISTENSEN

1 cake yeast 13 cups milk (scalded and cooled)
1 tablespoon sugar Put dissolved yeast in milk
(dissolved in lukewarm water) 1½ cups flour
Beat good, let stand for 1 hour. Cream:
1 cup sugar 3 or 4 tablespoons melted shortening
1 egg 1 teaspoon salt
Add this to mixture and 3 cups flour. Knead lightly, let stand for 1½ hours, roll out to 1/3 inch thick, let stand 40 minutes and bake in hot lard. Dip in sugar.
Danish Coffee Cake
MRS. LOUIE ANDERSON

1 cup milk 1 tablespoon salt
2 eggs 1 teaspoon cardomom
¼ cup butter 1 yeast cake
½ cup sugar (large) 3½ cups flour or a little more

Beat eggs well, add sugar and beat again. Heat milk and melt butter in milk. Add yeast to milk mixture after it has cooled. Add to eggs, sugar, salt and cardomom and then the flour. Beat real hard until dough is elastic. Let rise until good and light. Then spread out dough on board. Put melted butter and raisins on and fold dough over and put in pan. Add melted butter on top and sprinkle with cinnamon and sugar. Let rise until light. Then bake in a moderate oven.

Raised Doughnuts
MRS. ART ANDERSEN

1 pkg. yeast 1 teaspoon salt
¼ cup water 1 egg
¼ cup lukewarm milk ¼ cup soft shortening
¼ cup sugar 3½ to 3¾ cups flour


Enriched Bread
MRS. DELBERT OLSON

1 pkg. dry or compressed yeast 2 tablespoons salt
¼ cup lukewarm water 1 tablespoon shortening
2 cups milk 6½ to 6¾ cups sifted flour
2 tablespoons sugar

Soften yeast in water. Scald milk and add sugar, salt and shortening and cool. Add 2 cups flour, stirring well. Add yeast and stir. Then add rest of flour and knead about 8 minutes. Cover and let rise about 1½ hours. Punch down and let rise about 45 minutes. Shape into 2 portions and let rest 10 min. Shape into 2 loaves, put in greased pans and let rise until double (1 hour). Bake at 400 degrees for 50 minutes. Turn heat down during baking time.

Parker House Rolls
MRS. CLARENCE SMITH – MRS. ARNOLD STENSGAARD
MRS. ALFRED LILYGREN

2 cups milk scalded 2 eggs beaten
¼ cup sugar 2 packages yeast
6 tablespoons lard 7 cups flour
2 teaspoons salt

Pour hot milk over sugar, salt and lard. Let cool to lukewarm. Add yeast that has been dissolved in a little warm water, then add beaten eggs. Mix this and then add flour. Knead well. Let stand and rise until double. Knead down and let rise again. Shape in whichever roll you prefer. These make good clover-leaf rolls, tea rolls or cinnamon rolls. Let rise until double before you bake. Yields about 3 or 4 dozen buns or rolls. Dough has a tendency to be a little sticky.
**Butterhorns or Buns**

MRS. EDGAR WEISS

1 cup milk, scalded  
1/2 cup shortening  
1/2 cup sugar  
1 teaspoon salt  
1 cake fresh or 1 pkg. granular yeast  
3 beaten eggs  
4 1/2 cups flour

Combine milk, shortening, sugar, and salt; cool to lukewarm. Add crumbled yeast and stir well. Add eggs, then flour; mix to smooth, soft dough. Knead lightly on floured surface. Place dough in greased bowl, cover and let rise until at least doubled in bulk. Divide dough in thirds, roll each third on lightly floured surface to 9 inch circle. Brush with melted fat. Cut each circle in 12 wedge-shaped pieces; roll each wedge, starting with wide end and rolling to point. Arrange in greased baking pan and brush with melted fat or salad oil. Cover and let rise until very light. Bake in moderately hot oven (375-400 degrees) for 15 minutes. For cresants, shape in curve on baking pan. This will also make 36 good size buns if dough is shaped that way.

**Desserts**

**Apple Crisp**

MRS. A. F. IMBROCK

1/2 cup butter  
1 cup brown sugar  
1 cup all purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
6-7 apples  
1/2 cup water  
1 cup white sugar

Pare and slice apple; place in saucepan. Add water and white sugar and cook for about 5 minutes. (Frozen apples may be used. Cook frozen with the sugar and water just until they are thawed apart.) Place apple (and juice) in bottom of a 9 inch square, well greased pan. Combine butter brown sugar, flour, baking powder, and salt and sprinkle over top. Bake in oven of 350 degrees until top is brown and apples are tender. Serve warm with plain cream or cold with whipped cream. Makes 8 large servings.

**Coconut-Crunch Torte**

MRS. HENRY H. SCHULTZ

1 cup graham-cracker crumbs  
1/4 cup chopped moist shredded coconut  
1/4 cup chopped walnuts  
4 egg whites  
1/4 teaspoon salt  
1 teaspoon vanilla  
1 cup sugar

Combine cracker crumbs, coconut, and nuts. Beat egg whites with salt and vanilla until foamy; add sugar and continue beating until egg whites form stiff peaks. Fold cracker mixture into egg mixture. Spread in 10x6x1 1/2 baking pan. Bake in moderate oven (350 degrees) about 30 minutes. May serve with butter brickle ice cream.

**Blueberry Dessert**

MRS. ALTIDA JOHNSON

16 graham crackers crushed  
1/2 cup powdered sugar  
1/2 cup butter

Mix together and put in pan. Cream together 1 8 oz. package Philadelphia cream cheese and 2 eggs and 1 1/2 cup sugar. Mix well and spread over crumbs. Bake at 325 F. for 20 minutes. Mixture will not look like it is done. When cool spread with blueberry pie mix and serve with whipped cream.
Forgotten Dessert
MRS. ART G. ANDERSON
MRS. WALTER PHELPS

5 egg whites beaten stiff  
⅛ teaspoon cream tartar  
pinch of salt  
Whip 10 minutes with egg whites. Place in a greased pan 8x8 then put in 450 degree oven which has been preheated. Turn out oven and leave all night. Do not open the oven door. Serve with lemon, apricot or frozen fruit and whipped cream. Serves 9 - 12.

Graham Cracker Dessert
MRS. CHESTER BROWN

Crush 16 graham crackers  
⅔ cup sugar  
⅓ cup melted butter  
Mix together and line pan with ⅓ of the mixture. Save remaining half of mixture to put on top of the following pudding mixture:  
1 cup sugar  
3 tablespoons cornstarch  
2 cups milk  
2 egg yolks (unbeaten)  
Mix altogether, put in double boiler and cook thick, as you do cornstarch pudding. If preferred, cut 2 or 3 bananas in bottom of pan over the graham mixture.

Cottage Pudding
MRS. CLARENCE SMITH

⅓ cup sugar  
1 egg  
⅓ cup flour  
pinch of salt  
Mix sugar, egg and shortening, then add flour, salt, baking powder and milk. Last stir in cut up apples (rhubarb can be used also). Bake 1 hour or until done in bread loaf pan.  
Serve with following sauce.  
2 tablespoons butter  
1 tablespoon flour  
1 teaspoon nutmeg  
Add hot water to this so it looks like a thin gravy.

Blueberry Dessert
MRS. WALTER KRUSE

16 graham crackers  
⅓ cup melted butter  
Mix well and pat into 8x8 pan. Beat 2 eggs add ⅓ cup white sugar and 1 large or 2 small Philadelphia cream cheese. Mix cheese with eggs and sugar until smooth. Have cheese at room temperature before you start. Spread on cracker crust. Bake 20 minutes only in 375 oven. Take a can of syrup pack blueberries. Drain half of the juice off and thicken with 3 tablespoons of corn starch and add a little lemon juice. Cool until thick. Cool. Spread over cooled crust and store in refrigerator until ready to eat. Spread with whipped cream on top when ready to serve. This will serve 8 people.

Rhubarb Refrigerator Dessert
MRS. BUD ANDERSON

2 cups sweetened cooked rhubarb  
While still hot add 1 package strawberry jello  
Let stand until cool. Fold in ⅓ pint cream whipped. Place in 9” square pan lined with graham cracker crumbs. Sprinkle more crumbs on top and chill for several hours or overnight.
Chocolate Cookie Dessert  
MRS. ELMER SORENSON

Crush ½ lb. chocolate Hydrox cookies and place in pan. Boil until thin thread.
1 cup sugar  
¼ cup water  
¼ teaspoon salt  
Pour over 3 beaten egg whites and beat like frosting.
Cool and add:
2 tablespoons Almond flavoring  
1 tablespoon food coloring (red)  
Whip 2 cups cream and add to above. Pour over crumbs and add crumbs on top. Freeze.

Overnight Pineapple Dessert  
MRS. GRANT NITTEBERG

Mix together:
1 No. 2 can crushed pineapple  
6 egg yolks, beaten light  
¼ cup sugar  
Bring to a slow boil, remove from stove and add:
1 package lemon jello, cool  
Beat the,  
6 egg whites, Add:  
1 cup sugar and beat well, add to cooled mixture.
Crush fine:
1½ cups crushed graham crackers  
1/3 cup sugar  
Press into a 13x9x2 inch pan and bake 10 minutes at 325 degrees, when cold add pineapple filling. A few crushed crackers can be sprinkled on top. Chill overnight and top with whipped cream when ready to serve. Will serve 12 to 15 people.

Rice Krispies Dessert  
MRS. ELMER SORENSON

1½ cups rice krispies  
¼ cup brown sugar  
¼ cup butter  
Mix together. Put ¼ of this mixture in buttered pan. Spread softened ice cream over this. Sprinkle rest of the mixture on top and press down lightly, cover and freeze.

Topping:
2 packages 10 oz. raspberries  
1 teaspoon lemon juice  
Drain 1 cup of juice  
Red food coloring  
1 tablespoon corn starch  
Stir juice in corn starch and cook until thick, remove from heat and add lemon and raspberries and food coloring. Chill.

Apple Dessert  
MRS. ROY BROWN

3 eggs  
2 cups sugar  
½ teaspoon salt  
1½ cups flour  
Beat eggs, add sugar and salt. Sift flour, baking powder. Add nuts and flour. Stir this into the egg mixture. Mix apples with egg and flour mixture. Spread in greased pan 12x15. Bake at 350 degrees about 25 minutes.
**Marshmallow Delight**  
**MRS. LOUIE ANDERSON**

\frac{1}{2} \text{ lb. marshmallows} \quad \text{1 pint whipping cream}

2 teaspoons vanilla \quad 2 \text{ tablespoons sugar}

\frac{1}{2} \text{ cup diced or crushed pineapple}

Cut marshmallows in fourths (colored marshmallows are more attractive). Add pineapple and place in covered container in refrigerator overnight. Whip cream, add sugar and vanilla. Fold whipped cream into fruit and marshmallow mixture. Pour into freezing tray and allow to chill thoroughly or partially freeze before serving. Each serving garnished with cherry and nuts.

**Boysenberry Dessert**  
**MRS. DICK ANDERSEN**

\frac{1}{2} \text{ lb. marshmallows} \quad \frac{1}{2} \text{ cup milk}

Heat in double boiler until marshmallows are dissolved in milk. Let cool. Then add 1 cup cream—whipped. Heat until thickened.

\frac{1}{2} \text{ cup boysenberries (1 can)} \quad 15 \text{ graham crackers}

\frac{1}{4} \text{ cup sugar} \quad \frac{1}{4} \text{ cup melted butter}

2 \text{ tablespoons corn starch. Let cool}

Mix well. Line a 8x12 pan with \frac{1}{2} of cracker mixture then \frac{1}{2} of marshmallow mixture then the berry mixture, then balance of marshmallow mixture. Sprinkle rest of crumbs on top. Chill, but do not freeze.

**Nut Hershey Dessert**  
**MRS. ELMER SORENSON**  
**MRS. BUD ANDERSON**

16 marshmallows \quad \frac{1}{2} \text{ cup milk}

4 nut Hershey bars \quad 1 \text{ cup cream whipped}

Melt marshmallows in milk in double boiler. Add broken Hershey bars. Cool. Add whipped cream and pour into graham cracker or ritz cracker crust and chill.

**Strawberry Mallow**  
**MRS. BUD ANDERSON**

2 cups strawberries \quad 1 \text{ pkg strawberry jello}

12 marshmallows \quad 1\frac{1}{2} \text{ cup boiling water}

\frac{1}{4} \text{ cup sugar} \quad 1 \text{ cup cream—whipped}

Cut up marshmallows and strawberries. Combine with sugar, mix well, and let stand 1 hour. Dissolve jello in boiling water. Chill. When slightly thickened beat until consistency of whipped cream. Fold in strawberry mixture and whipped cream. Pour into mold or Sherbert glasses. Cool until firm.

**Cherry (Pie Mix) Dessert**  
**MRS. EDGAR WEISS**

16 graham crackers (rolled fine) \quad \frac{1}{2} \text{ cup powdered sugar}

\frac{1}{4} \text{ pound butter}

Line a pie tin or cake pan with the above mixture.

Filling

8 oz. Philadelphia cream cheese \quad 2 \text{ eggs}

1\frac{1}{2} \text{ cups white sugar}

Put this filling on top of the above crust and bake 20 minutes in 325 oven. Cool and top with a can of cherry pie mix or other fruit that you wish. Cut in squares and serve with whipped cream.
Cherry Pecan Dessert
MRS. CHRIS S. ANDERSON

1 1/2 cups graham crackers (crushed) 1/2 cup brown sugar
1/2 cup butter

Mix and spread in cake pan. Bake 10 minutes or until set. Heat 1 pound of marshmallows and 1 cup milk in double boiler till smooth. Cool and add 1 1/2 cups whipped cream and 1/2 cup chopped pecans. Spread this mixture over cracker mixture and set in refrigerator. When ready to serve cut in squares and place a spoonful of red cherry pie mix to which 1 teaspoon almond extract has been added, over the top of the pudding. Then add a dab of whipped cream and a red cherry on top.

Rhubarb Goodie
MRS. PETE ALBERTSON

4 cups rhubarb, cut up
2 tablespoons flour
1/2 teaspoon cinnamon

1 cup sugar
1/4 teaspoon salt

Combine and place in a buttered baking dish.

Topping:
3/4 cup flour
1/2 cup brown sugar


Rhubarb Surprise
MRS MABELLE JENSEN

1 1/2 cups diced rhubarb
8 marshmallows
1/3 cup brown sugar
1/4 cup butter
1/2 cup sugar
1 egg beaten

Butter a large cake pan 13x9x2. Place diced rhubarb evenly over bottom of pan. Cut marshmallows in small pieces, use a knife dipped in water for easy cutting, and put these pieces over rhubarb in pan. Sprinkle evenly with the brown sugar. Make a batter of creaming butter and sugar, add beaten egg. Sift dry ingredients together and alternately with milk to creamed mixture. Carefully pour batter over rhubarb and marshmallows in baking dish. Bake at 350 degrees for 1 hour. It may be served warm with a little sweet cream poured over when served in individual sherbert dishes. It may be served cold cut in squares and topped with whipped cream. Serves 6 to 8.

Cherry Dream Dessert
MRS. ORVILLE LARSON
MRS. ARNOLD STENSGAARD
MRS. ART G. ANDERSON

36 marshmallows
1 cup milk

Melt in double boiler then let cool. Mix 1 1/2 cups crushed graham crackers and 4 tablespoons melted butter, AND 1/2 Cup SUGAR. Put 1/2 of the crumbs in large cake pan. Set in deep freeze a few minutes until set. When marshmallow mixture is cool. Whip 2 cups of cream and mix together. Put 1/2 of cream mixture over crumbs, then spread 2 cans of cherry pie mix over cream mixture. Top with the rest of the crumbs. This makes a large dessert.
**Chocolate Chip Dessert**  
**MRS. A. F. IMBROCK**

Break up 1 large angel food cake in bits and place half in buttered cake pan. (9x13). Melt 1 package of chocolate chips with 2 tablespoons of hot water. (cool). Beat 4 egg yolks and add to chocolate mixture. Beat 4 egg whites and fold in mixture. Whip 1 cup cream and pour into mixture. Pour half mix over cake and then add remainder of cake and top with the rest of mixture. Cover top with chopped nuts. Let stand at least 6 hours in refrigerator. Serve with whipped cream or ice cream.

**Ice Cream Sundaes**  
**MRS. EDGAR WEISS**

1½ cups crisp rice cereal  
½ cup brown sugar firmly packed  
½ cup melted butter  
1 cup flaked cocoanut  
1 cup coarsely chopped walnuts  
1½ to 2 quarts vanilla ice cream

Any berry topping may be used. Combine the above ingredients except the ice cream and berries. Spread ice cream in cake pan. Top with the ingredients. Freeze. When ready to serve top with a berry topping which has been thickened and sweetened. This makes 9 servings.

**Dried Apricot Dessert**  
**MRS. ALTIDA JOHNSON**

½ pound Nabisco Creams crushed  
½ cup powdered sugar  
½ cup butter  
Cream sugar and butter. Add:

2 beaten egg yolks  
Fold in beaten egg whites. Fold 1 cup cooked and sweetened apricot pulp into 1 cup cream whipped. Spread into pan in this manner.  
First - ½ of crushed Nabisco crumbs  
Second - The egg mixture  
Third - Pulp and cream mixture  
Fourth - The other half of the Nabisco crumbs.  
Place in refrigerator over night. Serve with whipped cream and maraschino cherry.

**Maple Whip**  
**MRS. PETE ALBERTSON**

1 envelope Knox Gelatine soaked in ¼ cup cold water  
1 cup brown sugar  
1 pint cream whipped  
vanilla

Melt and brown the sugar in a pan. Add to this the hot water. Mix well, pour over dissolved gelatine and let set until it begins to set. Add to the whipped cream to which vanilla has been added. Mix and let mixture set. Serves 8. Nutmeats may be added.

**Pineapple Graham Cracker Dessert**  
**MRS. E. C. CHRISTENSEN**

Ingredients:  
1 cup cream (whipped with ¼ lb. marshmallows)  
1 cup well drained crushed pineapple or a medium size can

Spread thin layer of graham cracker crumbs in bottom of medium size pan. Spread the eggs, butter, and powdered sugar mixture. Sprinkle few more crumbs on this. Then spread the whipped cream mixed with marshmallows. Then sprinkle crumbs again. Spread the crushed pineapple, sprinkle crumbs on top. Chill. Cut into squares and serve with whipped cream topped with a cherry. Serves 15.
Prune Refrigerator Dessert
MRS. BUD ANDERSON

Crush ½ lb. vanilla wafers and put half in bottom of 9x9 pan. Cream ½ cup butter, 1 cup powdered sugar and 2 egg yolks. Spread on crumbs. Beat 2 egg whites until stiff and fold in 1 cup unsweetened prune pulp. Put on top of other mixture and top with 1 cup cream whipped. Cover with remaining wafer crumbs and place in refrigerator for 12 to 24 hours.

Angel Food Dessert
MRS. JOHN DUESTERBACK

1 long angel food cake 1 lb. miniature marshmallows
2 cups cream (whipped) 1 small bottle red maraschino cherries
1 cup nut meats ½ bottle green maraschino cherries
1 cup diced pineapple
1 cup coconut

Break cake into pieces into a 9x12 cake pan. Add nut meats, pineapple, coconut, marshmallows, and cherries, add whipped cream last. Chill 12 to 24 hours.

Grapenut Dessert
MRS. BUD ANDERSON

4 oranges 1 cup cream—whipped
4 bananas ¼ cup sugar
¼ cup grapenuts

Into large bowl cut bite size pieces of fruit, add grapenuts and let set for 20 minutes. Whip cream, add sugar and fold into fruit and grapenut mixture. Freeze just a little. Serves 6.

Cakes

Sour Cream Chocolate Cake
MRS. GRANT NITTEBERG

1½ cup sugar 2 cups cake flour
1½ cup sour cream 1½ teaspoons soda
3 eggs salt
vanilla
4 tablespoons cocoa in hot water to make paste

Put all ingredients in a bowl and mix well. Bake in a moderate oven for 45 minutes. Bake in a 13x9x2 inch pan.

Quaker Cake
MRS. ADOLPH WEISS

2/3 cup butter 1 teaspoon cloves
1 cup brown sugar 1 teaspoon allspice
1 cup sour milk 1 teaspoon cinnamon
2 eggs 2 cups (all purpose) flour
1 teaspoon soda 1 cup chopped raisins (or ground course)
1 cup walnut meats (cut)

Cream butter and sugar. Add beaten eggs, then sour milk and soda mixed. Add part of the flour, then spices and lastly the dredged fruit and nuts with the rest of the flour. Bake in sheet tin. 11 by 15. Makes 21 or more pieces. Good with caramel frosting.
Maraschino Cake
MRS. FRED WEISS
Grease and flour 2 9 inch layer pans or a 13x9 inch oblong pan.
Sift together:
3 cups sifted cake flour or 2½ cups sifted bread flour
1 ¼ cup sugar
Add:
2/3 cup soft shortening
⅛ cup juice from cherries
2/3 cup milk
Beat 2 minutes
Add:
5 egg whites (2/3 cup) unbeaten
Beat 2 minutes. Fold in ½ cup chopped nuts. Pour into prepared pans.
Bake. Cool. Finish with cooked white frosting made with cherry juice in place of water. Decorate with bright red cherries. Bake in 350 degree oven. Bake 30 to 35 minutes for layers, 35 to 40 minutes for square or oblong pan.

Cream Cake
MRS. ART SCHULTZ
1 cup sugar
1-2 eggs
Flavoring any kind. If cream is sweet use 2 teaspoons baking powder.
If cream is sour use 1 teaspoon soda.

Jelly Roll
MRS. A. DAHMS
1 cup sugar
5 eggs
6 tablespoons cold water
1 cup cake flour - sifted
Whip egg yolks and water until thick, add sugar and whip. Add flour and baking powder and lastly the whipped egg whites. Bake in a pan lined with wax paper for 25 minutes at 375 degrees. Let cool in pan then remove the wax paper and spread with jelly and roll.

Delicate White Cake
MAYE SCHULTZ
2/3 cup shortening
2 cups sugar
1 teaspoon vanilla
3 cups cake flour
Cream shortening and sugar, add vanilla. Add sifted dry ingredients alternately with water. Fold in beaten egg whites with remaining 1 teaspoon of baking powder in them. Bake in 2-9 inch waxed cake pans at 350 degrees for 30 minutes.

Ice Box Fruit Cake
MRS. ART G. ANDERSON
1 can Eagle brand milk (15 oz.)
1 cup pecans
2 cups orange slices (candy)
1½ package cocoanut
Chop fruit and nuts coarsely — add milk last. Pack in a loaf pan. Bake 30 minutes in slow oven. Keep in ice box.
Maple Nut Luscious Cake
MRS. ALTIDA JOHNSON

Sift together 2¼ cups sifted flour and 3 teaspoons baking powder, and teaspoon salt. Add 1¼ cup brown sugar firmly packed.
½ cup shortening Beat at medium speed 1 minute
1 cup milk Add 2 eggs and beat
1 teaspoon maple flavoring ½ cup pecans chopped
Bake at 350 degree oven and after it is cooled frost with the following frosting.

Brown Sugar Icing
Brown ½ cup butter ¼ cup cream
Blend in 3½ cups sifted powder 2 teaspoons vanilla sugar
Beat until thick enough to spread. Add more cream if necessary.

Salted Peanut Cake
MRS. ROY BROWN

1 cup sugar 1 teaspoon soda
1/3 cup butter 1¼ cup flour
1 egg 1 cup ground peanuts
1 cup sour milk Mix in order given and bake at 350 degrees for 45 minutes.

Chocolate Upside Down Cake
MRS. DELBERT OLSON

1 ¼ cup cake flour 2 tablespoons butter
½ cup sugar ½ cup milk
2 teaspoons baking powder 1 teaspoon vanilla
¼ teaspoon salt ½ cup nuts
1 square chocolate or 4 tablespoons cocoa
Sift flour, sugar, baking powder, salt together in mixing bowl. Melt chocolate and butter, mix milk and vanilla. Stir in dry ingredients. Add nuts and blend. Pour into greased layer cake dish.

Topping

2 tablespoons cocoa ½ cup white sugar
½ cup brown sugar 1 cup boiling water
Spread mix over top of cake batter. Pour water over this. Bake 1 hour in 350 degree oven. Serve with ice-cream or whipped cream.

Date Cake
MRS. HOWARD CARSrud

1½ cups dates (cut) 1 teaspoon soda
1 cup boiling water Add 1 tablespoon butter, stir well and let stand 5 minutes.
1 ½ cups flour ½ teaspoon salt
¼ teaspoon baking powder 1 cup sugar
Stir and add to the first mixture.
Add 1 egg beaten ½ cup nut meats
1 teaspoon vanilla Serve with topping
1 ½ cups dates cut ¾ cup sugar
¾ cup water
Cook until thick, add 1 tablespoon butter and 1 teaspoon lemon juice.
Gold Cake
LULU ANDERSON & MRS. VAUGHN DODD

12 egg yolks until foamy with 1½ cups cake flour sifted 4 times
mixer with
⅛ cup cold water
1 cup sugar (add to yolks and beat
15 minutes at high speed)
⅛ teaspoon salt, and fold in last.
Bake 1 hour or longer in an ungreased angel food pan at 325 degrees.

Date Cake
MRS. ADOLPH WEISS

1⅛ cups hot water over 1 cup sugar
1 cup dates (cut up) 2/3 cup shortening or ½ butter
1 teaspoon soda. Let stand while 2 cups flour (all purpose)
mixing the following:
⅛ cup nut meats cut fine
Mix good with electric mixer. Then mix good with above date mixture and bake in 11x15 pan.

For topping instead of frosting mix:
1 package chocolate chips (small ones are best) ¼ cup sugar
Mix and put over cake batter and bake in 350 degree oven until done.

Fruit Cake (Dark)
MRS. ADOLPH WEISS

2 cups sugar
⅛ cup shortening (a little salt) ⅛ cup sour milk
1 teaspoon cinnamon
⅛ teaspoon nutmeg
⅛ teaspoon cloves
2 eggs beaten
⅛ cup molasses (Brer Rabbit)

Pumpkin Cake
MRS. ROY JOHNSON

2 cups sifted cake flour
2 teaspoons baking powder
⅛ teaspoon salt
⅛ teaspoon nutmeg
⅛ teaspoon cinnamon
⅛ tsp. cloves

Sift flour, baking powder, salt and spices three times. Cream shortening, add sugar, and cream thoroughly. Add eggs and pumpkin, blending well after each addition. Add flour alternately with milk. Pour batter into two greased and floured 8 inch layer pans. Bake in moderate oven (350) about 35 minutes.

“Neighbor Lady” Chocolate Cake
MRS. HAROLD CARLSON

2 large eggs
1 large cup sugar
1 large cup sour cream
1 teaspoon soda dissolved in a little warm water

Mix well together and beat good. Pour into a greased and floured pan, and bake in a moderate oven 25 to 30 minutes.
Cherry Chocolate Cake
MRS. BUD ANDERSON

1/3 cup butter 1/2 teaspoon salt
1 cup sugar 1/4 cup maraschino cherries
1 egg 1 cup liquid (2 tablespoons cherry juice and balance sour milk or butter milk)
1 square melted chocolate
1 teaspoon soda
1 1/4 cup cake flour


Delicious Spice Cake
MRS. ALFRED LILYGREN

1 1/2 cups brown sugar 1 teaspoon allspice
1 cup sour cream 2 cups flour
2 eggs well beaten 1/2 teaspoon salt
1 teaspoon soda 1 cup raisins or nuts or half and half
2 teaspoons cinnamon
1 1/2 teaspoons cloves Is good without either.

Mix sugar and cream together, add eggs. Sift dry ingredients twice then add to the rest of the mixture. Bake in 9x12 loaf pan at 350.

German's Chocolate Cake

Melt chocolate in 1/2 cup boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, and beat well after each. Add the melted chocolate and vanilla. Mix well.

Sift together the salt, soda and flour. Then add alternately with buttermilk to chocolate mixture beating well. Beat until batter is smooth. Beat egg white until stiff peaks form. Fold into batter. Pour into 9x13 loaf pan and bake in moderate over 350 degrees for 35 to 40 minutes. Cool and frost.

Coconut-Pecan Frosting: Combine 1 cup of evaporated milk, 1 cup of sugar, 3 egg yolks, 1 pound margarine and 1 teaspoon vanilla in saucepan. Cook and stir over medium heat until mixture thickens—takes about 12 minutes. Add about 1 cup coconut and 1 cup of chopped pecans. Beat until frosting is cool and thick enough to spread. Makes 2-2/3 cups.

Boiled Raisin Cake
MRS. EDGAR WEISS

Add:
2 1/2 cups sifted flour
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon soda
1/2 teaspoon salt

Combine the above with 1 cup liquid and beat well with mixer. Fold in floured raisins and 1/4 cup nuts if desired. Last of all fold in the 2 egg whites which have been beaten stiffly. Makes a large cake. Bake in moderate oven nearly 1 hour.
Devils Food Cake
MRS. RAYMOND DAMM

1 cup sugar
2 eggs
1 cup sour cream
3 tablespoons cocoa dissolved in hot water

1½ cups flour
1 teaspoon soda
pinch of salt
1 teaspoon vanilla

Chocolate Cake
MRS. O’TENA CHRISTENSEN

1 cup sugar
2 eggs
1/3 cup cocoa dissolved in 1 cup hot water and cooled before adding the other ingredients
1-5/8 cup flour

little salt
1 teaspoon soda
1 teaspoon vanilla
1 cup sour cream, whipped and folded in last

Large Oatmeal Cake
MRS. EARL ANDERSON

2 cups brown sugar
1/2 cup shortening
2 eggs
1/2 teaspoon salt
1 cup sour milk

1 cup hot water, dissolve 1 teaspoon soda
2 1/2 cup flour
1 cup oatmeal
Flavoring

Beat well, brown sugar, shortening, eggs and salt. Add the remaining ingredients. Bake in loaf pan in moderate oven. (350 degrees).

Chocolate Cake
KAYE SCHULTZ

2 tablespoons shortening
1 cup sugar
1 well beaten egg
1/2 teaspoon vanilla
1 1 oz. square unsweetened chocolate melted

Cream shortening and sugar: Add egg and vanilla. Add chocolate then sift dry ingredients alternately with sour milk. Bake in waxed-paper lined 6x10 inch cake pan. (350).

Sponge Cake for Gold Bricks
LULU ANDERSON

3 eggs, 4 if small
1 cup sugar
1 cup flour

1 teaspoon baking powder
1 teaspoon vanilla
1/4 cup cold water

Beat eggs good and add sugar and vanilla. Mix baking powder with flour and fold into mixture. Bake in moderate oven until done.

Whole Fruit Cake
MRS. ART G. ANDERSON

3 cups Brazil Nuts (whole)
1 pound dates (pitted)
18 oz. cherries drained (maraschino)
3 eggs beaten
1/2 cup sugar
1 teaspoon baking powder

Mix flour, sugar, salt and baking powder. Then add fruit which has been mixed in a separate bowl. Then add eggs and vanilla. Bake in 1 loaf pan 1 hour and 15 minutes at 300 degrees.
Lemon Snow Cake
MRS. ART SCHULTZ

\[ \begin{align*}
\frac{1}{2} \text{ cup shortening} & \quad \frac{1}{2} \text{ cup thin milk or } \frac{1}{2} \text{ milk and } \frac{1}{2} \text{ water} \\
\frac{1}{4} \text{ cup sugar} & \quad \frac{3}{4} \text{ teaspoon almond and vanilla mixed} \\
2\frac{1}{4} \text{ cup cake flour} & \quad 4 \text{ egg whites whipped} \\
\frac{1}{2} \text{ teaspoon salt} & \\
3 \text{ teaspoons baking powder} & \\
\text{Bake in loaf or layer pans at 350 oven.}
\end{align*} \]

Lemon Filling

\[ \begin{align*}
2 \text{ cups cold water} & \quad 6 \text{ tablespoons cornstarch} \\
\frac{1}{2} \text{ cup lemon juice} & \quad 3 \text{ egg yolks} \\
\frac{1}{2} \text{ teaspoon salt} & \quad 2/3 \text{ tablespoon grated lemon rind} \\
1 \text{ cup sugar} & \quad 2/3 \text{ tablespoon butter} \\
\text{Mix and cook in double boiler.}
\end{align*} \]

Chocolate Cake
MRS. CHESTER BROWN

\[ \begin{align*}
\frac{1}{2} \text{ cup shortening} & \quad 1\frac{1}{2} \text{ cups sugar} \\
2 \text{ eggs} & \quad 1\frac{1}{2} \text{ cups flour} \\
1 \text{ t soda} & \quad 1 \text{ t salt} \\
1 \text{ t vanilla} & \quad 2 \text{ squares chocolate (melted)} \\
1 \text{ cup sourmilk or buttermilk} & \\
\text{Add milk to chocolate and let heat a trifle. Mix all together and beat} \\
3 \text{ minutes. Use loaf pan and bake at 375 degrees.}
\end{align*} \]

White Fluffy Cake
MRS. RAYMOND DAMM

\[ \begin{align*}
2 \text{ cups sugar} & \quad 3 \text{ teaspoons baking powder} \\
\frac{1}{2} \text{ cup butter} & \quad 4 \text{ egg whites beaten} \\
1\frac{1}{2} \text{ cups of ice water} & \quad 1 \text{ teaspoon vanilla} \\
3\frac{1}{2} \text{ cups of cake flour - sifted 3 or} & \\
4 \text{ times} & \\
\text{Cream butter and sugar real well. Add dry ingredients alternately} \\
\text{with ice water. Add beaten egg whites and vanilla. Bake at 350 degree oven.}
\end{align*} \]

White Butter Cake
MRS. ADOLPH WEISS

\[ \begin{align*}
1\frac{1}{2} \text{ cups sugar} & \quad 2 \text{ level teaspoons baking powder} \\
\frac{3}{4} \text{ cup butter} & \quad \frac{1}{2} \text{ teaspoon vanilla and } \frac{1}{2} \text{ teaspoon} \\
1 \text{ cup sweet milk} & \quad \text{lemon flavoring} \\
2\frac{1}{2} \text{ cups cake flour} & \\
\text{Add last, whites of 5 eggs beaten dry, and fold in. Takes the place of} \\
an angel food. Bake in 2 layer pans or 11x15 pan. Mix in the order given. \\
\text{Beat after each addition.}
\end{align*} \]

Never Fail Jelly Roll
MRS. ORVILLE POLAND

\[ \begin{align*}
4 \text{ egg yolk} & \quad 1 \text{ t vanilla} \\
4 \text{ tablespoons cold water} & \quad 1 \text{ C cake flour sifted-never more} \\
1 \text{ C sugar} & \quad \text{than 1 C} \\
\text{pinch of salt} & \quad 1 \text{ t baking powder} \\
4 \text{ egg whites-beaten} & \\
\text{Beat egg yolks and cold water together until very light and creamy.} \\
\text{Add sugar and beat, then beat egg whites and add to egg yolk and sugar next} \\
\text{beat together add flour and baking powder.} \\
\text{Line jelly roll tin with wax paper grease tin and wax paper. Bake till} \\
\text{it springs back when touching it. Spread jelly roll with jelly. Put powdered} \\
sugar on towel before putting jelly roll on towel to roll. Size jelly roll tin.}
\end{align*} \]
**Yule Cake**  
**MRS. JOHN DUESTERBACK**

- 1½ cups shelled whole brazil nuts
- 1½ cups shelled walnut halves
- 1 cup pitted dates
- 1 cup (2-4 oz. bottles) chopped candied orange peel
- ½ cup red maraschino cherries drained
- ½ cup green maraschino cherries drained

Grease bottom and sides of loaf pan 9x5x3. Line bottom of pan with waxed paper, grease paper. Place whole nuts, dates, orange peel, cherries and raisins in large bowl. Measure flour, sugar, baking powder and salt into sifter. Sift over fruit, mix well. Beat eggs in small bowl until light and fluffy. Add vanilla, blend thoroughly into nut-fruit mixture. Spoon into loaf pan, spread evenly. Bake in slow oven 300 degrees for 1½ to 2 hours or until firm on top. Cool cake in pan 10 minutes, loosen around edges. Turn out on wire rack remove wax paper, cool completely. Wrap cake. Keeps well in refrigerator.

**Sour Cream Cake**  
**ELSIE STOLPE**

- 2 cups cake flour
- 2 teaspoons baking powder
- ½ teaspoon soda
- 3 eggs
- pinch of salt
- 1 teaspoon vanilla flavoring

Beat eggs and sugar together and add cream, beat again. Then add flour part at a time, first sifting it with baking powder, soda and salt. Add flavoring last. Bake at 350 degrees.

**Double Chocolate Cake**  
**MRS. HAROLD MOGLER**

Sift together:
- 1½ t soda
- 1 t salt

Cream: ½ C. shortening then add gradually 1 C sugar, creaming well
Blend: in 2 eggs one at a time. Beat one minute.
Combine: ½ C sugar, ½ C cocoa, 1½ C buttermilk or sour milk, 1 t vanilla, ½ t red food coloring.
Add alternately with dry ingredients to creamed mixture beginning and ending with dry ingredients. Blend well. Put in two 9 inch layer pans, bake in 350 degree oven for 30-35 minutes.

**Fudge Cake**  
**MRS. WALTER PHELPS**

- 1½ cup sugar
- ½ cup butter
- 2 eggs well beaten
- 1 cup sweet milk
- 1 teaspoon vanilla
- 2 cups flour sifted with

Mix in-order given. Bake in 350 degree oven.

**Cake for Strawberry Short Cake**  
**LULU ANDERSON**

- 2 cups sifted flour
- 1 teaspoon salt
- 4 teaspoons baking powder
- 5 tablespoons shortening

Mix like pie crust. Break 1 egg in cup. Fill the cup with milk and add to flour mixture. Beat well. Bake in moderate oven.
**Jelly Roll Cake**  
**MRS. PETE ALBERTSON**

- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 3 eggs

In large bowl beat eggs real good, add sugar 1 tablespoon at a time. Add vanilla, sifted dry ingredients, lastly add the hot water all at once. Bake on wax paper lined pan for 12 to 14 minutes in 375 degree oven. Remove from pan and place on a damp towel which has been sprinkled with powdered sugar, and roll up.

**Sour Cream Cake**  
**MRS. MYRTLE STEFFENSEN**

- 2 eggs
- 2 C sour cream
- 2 C brown sugar
- 1 t cinnamon
- 1 t nutmeg
- 1/3 t cloves
- 1 t soda (scald in a little hot water)
- 1 C raisins

A little baking powder and flour to make medium batter, put in loaf pan and bake in Mod. oven.

**Sour Cream Filling**

- ½ cup sugar
- ½ cup sour cream
- 1 egg beaten

Boil until thick, stirring constantly. When cool may add ½ cup nutmeats, and spread on jelly roll. I usually double this recipe.

**Coconut Cake**  
**MRS. CHESTER BROWN**

- 2 cups sugar
- 1 cup sweet milk
- 2/3 cups shortening (part butter)
- 1 cup coconut
- 2½ cups flour
- ½ teaspoon vanilla
- 4 eggs

Add egg yolks to creamed sugar and shortening. Add milk and coconut mixture. Then dry ingredients and flavoring. Beat egg whites and fold in last. Place in large pan and bake at 350 oven for 40 to 45 minutes.

**How To Bake a Cake**  
**MRS. A. F. IMBROCK**

Put two cups of sugar in a bowl: (to help Jerome adjust his blouse)  
(show the man where to put the coal) and let the pup back in the house  
(observe how late its growing now) observe how late its growing now  
(hurry as fast as you knew how) and hurry as fast as you knew how  
(help Phillip hunt his fountain pen) The measured milk add P. D. Q.  
(The flour and baking powder too.) The flour and baking powder too.  
(pay the butcher for the hamburger) Pour batter out in pan to bake,  
(spank little Ben for chewing tar) (pay the butcher for the hamburger  
(answer the telephone-put out the pup) steak)  
(Then baking powder—2 spoons of it) Dump it in the garbage can.  
(Add to the flour and pause a bit) And buy one from the bakery man.  
(How true)
Cold Water Devils Food
MRS. MERWYN HENDRICKS

3 egg whites beaten (set aside)

1 cup sugar

1/2 cup sugar

1 teaspoon vanilla

1/2 cup shortening

1/2 teaspoon salt

Dissolve 1/2 cup cocoa in 1/3 cup cold water. Add 2 1/2 cups flour and 1 cup cold water. Add 1-1/3 teaspoons soda dissolved in 2 tablespoons boiling water. Bake 40 minutes at 350 degrees.

Brown Sugar Cake
MRS. O'TENA CHRISTENSEN

1 cup brown sugar

1 egg

2/3 cup sour milk

2 small tablespoons shortening

1 teaspoon soda

1/2 teaspoon cinnamon

Little nutmeg

1 cup flour

Tomato Soup Cake
MRS. HAROLD MOGLER

1 1/2 cups sifted flour

1 cup sugar

1 egg unbeaten

1/3 cup mazola oil

1 teaspoon soda

1 can (10 1/2 oz. condensed tomato soup)


Potato Cake
MRS. ADOLPH WEISS

1 cup butter

2 cups sugar

4 eggs beaten separately

1/2 cup melted chocolate (or 2 1/2 squares)

1/2 cup mashed potatoes in

1 cup sweet milk

Mix in order given. Makes a large 12 x 16 cake.

Scripture Cake
MRS. EARL ANDERSEN

2 tsp. 1 Samuel, 14:25

Season to last 11 Chronicles, 9:9

6 Jeremiah, 17:11

a pinch Leviticus, 2:13

2 tsp. Amos, 4:5

Follow Solomons prescription for a good boy, Proverbs 23:14 if you wish a good cake.

Her First Cake
MRS. EARL ANDERSEN

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

**Never Fail Icing**  
MRS. LLOYD MARQUARDT  
1 cup sugar  1 tablespoon vanilla  
3 tablespoons water  ¼ teaspoon cream of tartar  
2 egg whites  pinch of salt  
Put all the ingredients in top of a double boiler, have water boiling in lower part. Beat with egg beater constantly for seven minutes. Remove from fire and spread on cake.

**Baked Frosting**  
MRS. CHET BROWN  
6 tablespoons melted butter  10 tablespoons brown sugar  
4 tablespoons sweet cream  1 cup nuts and coconut mixed  
As soon as cake is done spread frosting on it. Put it back in the oven and bake until frosting is brown.

**Chocolate Frosting**  
MRS. ROY BROWN  
1 cup sugar  ¼ cup butter  
1 square of chocolate  ¼ cup milk  
Boil 1 minute—add vanilla and cool. Beat until thick and creamy.

**White 7-Minute Frosting**  
MRS. ROY BROWN  
Melt 10 marshmallows with 2 teaspoons water over hot water.  
1 egg white  ¼ teaspoon cream of tartar  
$\frac{3}{4}$ cup sugar  1 teaspoon vanilla  
Combine in a small bowl and mix well. Add $\frac{3}{4}$ cup boiling water and beat until it stands in peaks (4 minutes). Add marshmallows and beat 1 minute. Cover with coconut.

**Easy Caramel Frosting**  
MRS. EDGAR WEISS  
4 tablespoons butter  $\frac{3}{4}$ cup brown sugar  
6 tablespoons cream  
Boil 3 minutes and cool. Add $\frac{3}{4}$ teaspoon vanilla and 1 cup powdered sugar.

**Ornamental Icing**  
MRS. ESTHER SMITH  
1 cup sifted powdered sugar  1 teaspoon lemon juice  
White of one egg  
Method: Beat egg white until frothy (not dry) then sprinkle over 3 teaspoons powdered sugar and beat 5 minutes, continue adding sugar and beating each time until all is used, and quite thick. Add 1 teaspoon lemon juice.  
Beat with a fork, when a point will stand in any position it is ready. Divide into portions and add food coloring for different colors wanted for decorating.

**Browned Butter Icing**  
MRS. ALTIDA JOHNSON  
Brown $\frac{3}{4}$ cup butter  $\frac{3}{4}$ cup cream  
Blend in 3½ cups sifted powdered sugar  2 teaspoons vanilla  
Beat until thick enough to spread, add more cream if necessary.
**Wonder Frosting**
**MRS. HENRY BERGER**

1/3 cup brown sugar
4 1/2 teaspoons butter

Bring this to a boil and cool. Then add enough powdered sugar to spread for a cake.

**Never Fail Frosting**
**MRS. HOWARD CARSRUD**

1 square semi-sweet chocolate
3/4 cup milk

4 1/2 teaspoons butter
1 teaspoon vanilla
1 cup sugar

Melt butter and chocolate let cool then add sugar and milk. Put on fire until it begins to boil, cover and cook for 1 1/2 minutes.

**Frosting**
**MRS. MYRTLE STEFFENSON**

5 tablespoons butter
2 tablespoons cream
10 tablespoons sugar

Melt together

Add coconut and nuts, do this while cake is baking, put on top of cake while hot and put in oven to brown. (Be careful not to burn)

**Pies**

**Chocolate Pie or Pudding**
**MRS. E.C. CHRISTENSEN**

1/4 cup sugar mixed with:
pinch of salt
2 heaping tablespoons flour
2 cups milk
2 heaping tablespoons cocoa
2 well beaten egg yolks

Cook in double boiler until thick - fold in beaten egg whites and add 1 teaspoon vanilla. Place in baked crust.

**Never Fail Pie Crust**
**MRS. ARNOLD STENSGAARD**

3 cup flour
1 egg beaten
1/2 teaspoon baking powder
5 tablespoons water
1 teaspoon salt (scant)
1 tablespoon vinegar
1 1/4 cups shortening

Blend dry ingredients with shortening, add water, eggs and vinegar which have been mixed together. This will make 2 double crust pies.

**Peach Pie**
**MRS. ARNOLD STENSGAARD**

Mix together:
7/8 cup sugar
4 tablespoons flour
1/4 teaspoon cinnamon
4 cups fresh peaches (cut up)

Pour into pastry lined pan and dot with butter. (1 1/2 tablespoons). Cover with top crust. Bake until the crust is nicely browned and juice begins to bubble through the slits in crust. Serve slightly warm, not hot.

**Fresh Rhubarb Pie**
**MRS. ARNOLD STENSGAARD**

Mix together:
4 cups cut up rhubarb
1-1/3 to 2 cups sugar
6 tablespoons flour

Mix lightly through

Pour into pastry lined pan and dot with 1 1/2 teaspoons butter. Cover with top crust and bake in 425 degree oven for 40 to 50 minutes.
Angel Pie
MRS. EDGAR WEISS

4 egg whites, ½ teaspoon cream of tartar. Beat until stiff and glossy. Add 1 cup sugar. Place in greased pan or pie plate and bake at 300 degrees 1 hour. Cool.

Boil in double boiler:

- ½ cup sugar
- 4 egg yolks beaten
- ¾ lemons (rind and juice)

Cool. (Boughten lemon filling may be used if desired).

1 cup cream whipped

Put ½ of the whipped cream over baked meringue, then lemon filling, then remainder of the whipped cream. Cover with cocoanut. Place in refrigerator for 24 hours.

Green Tomato Pie
MRS. ROY BROWN

Peel and slice thin as many green tomatoes as it will take to fill a pie tin. Sprinkle with salt and cover with cold water, let stand while making crust.

- 1 cup sugar
- 1 heaping tablespoon flour

Take part of the sugar and flour mixture and put in the bottom of the crust. Gently squeeze water from tomatoes and put in the crust. Add the remaining sugar and flour mixture. Add lumps of butter and a little cinnamon, 1 teaspoon vinegar, 2 or 3 teaspoons hot water. Have oven hot to set crust and finish in slow oven.

Soda Cracker Pie
MINNIE ANDERSON

14 chopped dates (May use chunk pineapple, nuts and cherries instead)

- ⅛ cup nuts
- 3 egg whites, beaten stiff

Gradually add 2/3 cup sugar

12 soda crackers, broke up in small pieces

Put in buttered pie tin. Bake in 325 degree oven for 40 minutes. Serve with whipped cream.

Fudge Pie
MRS. A. F. IMBROCK

Melt 15 marshmallows in 1/3 cup of milk. Add four (5c) hershey bars (either almond or plain). Let cool. Whip 1 cup cream and add to mixture. Pour into 8” baked pie crust and chill. May be topped with chilled cream if desired.

Fresh Raspberry Pie
MRS. A. F. IMBROCK

Cover baked pie shell with layer of powdered sugar, add 2 cups fresh (uncooked) berries to pie shell. Cook until clear 2 cups berries, 4 tablespoons cornstarch and 1 cup granulated sugar and pour over fresh berries. Serve plain or with whipped cream. Strawberries or blue berries may be used the same way.

Sour Cream Pie
MRS. TENA CHRISTENSEN

1 cup ground raisins
1 big cup sour cream
¾ cup sugar

Mix together and bake in unbaked pie crust. The egg whites may be used for meringue if desired.
**Frozen Lemon Pie**
MRS. BUD ANDERSON

\[ \text{\( \frac{1}{2} \) cup sugar minus 1 tablespoon} \]
\[ 5 \text{ tablespoons lemon juice} \]
\[ 3 \text{ beaten egg yolks} \]
\[ \text{Grated rind of} \frac{1}{2} \text{ lemon} \]

Cook in double boiler until like custard. Cool. Whip 1 cup cream.

Beat 1 egg white until stiff and add 1 tablespoon sugar. Fold cream and egg white together. Add this to the cooled custard. Roll vanilla wafers in crumbs - line freezing tray - add custard. Sprinkle top with more wafer crumbs. Pat in freezing unit until set. Serves 6.

**Cranberry Crown Pie**
MRS. LOUIE ANDERSON

\[ 1 \text{ cup fruit preserves or orange marmalade} \]
\[ 2 \text{ tablespoons cornstarch} \]
\[ 2 \text{ tablespoons cold water} \]
\[ 2 \text{ apples peeled and sliced} \]
\[ 1 \text{ baked 9" pie shell} \]
\[ 3 \text{ cups fresh cranberries} \]
\[ 2 \text{ egg whites} \]
\[ 3 \text{ tablespoons sugar} \]

Combine sugar and marmalade. Heat. Add apple slices and cook 3 to 4 minutes. Add cranberries and continue cooking until berries pop - about 10 minutes. Blend cornstarch and water to a smooth paste. Add to cranberry mixture and cook, stirring constantly until filling is thick and clear. Cool and pour into baked pie shell. Beat egg whites stiff and add sugar. Pile meringue in ring around edge of pie. Bake in slow 325 oven until golden - about 15 minutes.

**Fried Pies**
MRS. HARVEY ANDERSON

\[ 2 \text{ cups flour} \]
\[ 1 \text{ tablespoon sugar} \]
\[ 4 \text{ teaspoons baking powder} \]
\[ 1 \text{ cup milk} \]
\[ 4 \text{ level tablespoons shortening} \]

Roll thin, cut with small saucer or coffee can lid. Add about one tablespoon apricot or other fruit filling. Seal with finger tips dampen with milk. Fry in deep fat until brown. Sprinkle with sifted powdered sugar.

**Lemon Pie**
MRS. OLE OLSON

\[ 1 \frac{1}{2} \text{ cups sugar} \]
\[ 1 \frac{1}{2} \text{ lemons} \]

Add beaten yolks of 3 eggs

Milk all together. Boil in double boiler.

**Pumpkin Pie**
MRS. OLE OLSON

\[ 3 \text{ eggs well beaten} \]
\[ \frac{3}{4} \text{ cup brown sugar} \]
\[ \frac{1}{4} \text{ teaspoon ginger} \]
\[ \frac{1}{4} \text{ teaspoon cinnamon} \]

Mix altogether and pour into unbaked pie crust and bake about 45 minutes.

**Pie Crust**
MRS. MYRTLE STEFFENSEN

\[ 1 \text{ cup sifted flour} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]

Put in pan loosely, use hot oven.
**Rhubarb Meringue Pie**  
**MRS. CHESTER BROWN**

Fill unbaked pie shell with sliced fresh rhubarb. Pour the following mixture over rhubarb.

- 2 eggs beaten
- 1 cup cream or condensed milk
- 1 - 1 1/4 cups sugar
- 2 tablespoons flour

When baked, cover with meringue and brown in oven.

**Pumpkin Marshmallow Pie**  
**MRS. BUD ANDERSON**

One 8 inch baked pie shell

- 1/4 pound marshmallows (cut)
- 1 cup canned pumpkin
- 1/2 teaspoon cinnamon

Heat marshmallows, pumpkin, spices and salt in double boiler until marshmallows are melted. Mix well and cool thoroughly. Fold in whipped cream and turn into baked pie shell. Chill in refrigerator for several hours or overnight.

**Fresh Peach Pie**  
**MRS. WALTER KRUSE**

- 1 cup diced peaches
- 1/2 cup water
- 3 tablespoons cornstarch

Cook this until clear or thick. Let cool. Have ready one 9 inch baked pie shell.

Dice 3 cups of peaches and put into cooled pie crust, top with your cooked peaches and serve with whipped cream. Make a couple hours before ready to serve. Serves 6.

**Pie Crust**  
**MRS. ART G. ANDERSON**

- 1 lb. lard or 2 cups
- 1 1/4 cup boiling water

Let cool and add:

- 1/2 teaspoons flour
- 1 teaspoon salt
- 1 teaspoon baking powder

Stir into first mixture and put in refrigerator. This is nice to have on hand if you make pie often.

**Cherry Pie**  
**MRS. ART G. ANDERSON**

- 1 can cherries (No. 2)
- 1 cup sugar
- 6 level: teaspoons cornstarch

Mix starch and sugar and add the juice from the cherries. Cook 2 or 3 minutes. Add the cherries, a little almond extract and red food coloring. Bake 40 minutes or until brown in 400 degree oven. (Cherries may seem very thin, but will thicken as it bakes.)

**Rhubarb Pie**  
**MRS. HENRY BERGER**

Fill unbaked pie shell with cut up rhubarb. Sprinkle over with 1/4 cup sugar and 1 tablespoon flour. Pour over 1/2 to 3/4 cup of cream. Sprinkle with cinnamon.

**Butterscotch Pie**  
**MRS. MYRTLE STEFFENSEN**

A piece of butter the size of a walnut fry brown. Add 1 cup brown sugar and 4 tablespoons of milk and cook 5 minutes.

Then add yolks of 2 eggs, 1 tablespoon flour and 1 cup milk. Cook until thick. Use whites of eggs for meringue.


**Sour Cream Pie**

MRS. MYRTLE STEFFENSEN

Boil ½ cup raisins (may also be 1 cup sour cream ground if desired)
Add 3 egg yolks
1 cup sugar

Boil altogether, pour in pie crust and bake.

**Pumpkin Chiffon Pie**

MRS. CHESTER BROWN

Beat 3 egg yolks
Add: ½ cup sugar
1¼ cups pumpkin
¼ cup milk

Cook until thick. Add 1 envelope gelatin which has been soaked in a little cold water. When cool add stiffly beaten whites of 3 eggs to which add ½ cup sugar. Put in crust. Chill and serve with whipped cream.

**Fresh Strawberry Divinity Pie**

MRS. BUD ANDERSON

1 cup sugar
¾ cup water
¼ teaspoon cream of tarter


**Cookies**

**White Overnight Cookies**

MRS. PETE ALBERTSEN

1 cup shortening
2 cups white sugar
2 eggs
1 cup cocoanut
1 teaspoon vanilla

Make into 2 loafs. Chill overnight, slice and bake 'til light brown.

**Ginger Cookies (Refrigerator)**

TEA CHRISTENSEN

1 cup sugar
1 cup lard
2½ cups flour
1 teaspoon soda
1 teaspoon baking powder

Mix well and put in a roll and refrigerate. Cut and bake.

**Chocolate Drop Cookies**

MRS. ART G. ANDERSON

1 cup sugar
½ cup carnation milk

Cocoa Nut Wheaties Cookies
MRS. BUD ANDERSON

1 cup shortening  
1 cup brown sugar  
1 cup white sugar  
2 eggs, beaten  
2 cups flour  
½ teaspoon baking powder

1 teaspoon soda  
1 teaspoon salt  
1 cup oatmeal  
2 cups wheaties  
1 cup coconut  
1 teaspoon vanilla

Cream shortening and sugar. Add eggs. Sift flour, baking powder, soda and salt together and add to creamed mixture. Add oatmeal, wheaties, coconut and vanilla. Drop on greased cookie sheet and bake 15 minutes at 375 degrees.

Drop Cookies
MATHILDA CHRISTENSEN

2 cups brown sugar  
1 cup shortening  
3 eggs  
1 teaspoon soda in 1/3 cup hot water  
3 1/2 cups flour  
vanilla

2 cups flour  
1/2 lb. dates  
½ cup brown sugar  
½ cup water  
vanilla

Cook 'til thick.

Drop one teaspoon cookie dough and flatten, then 1 teaspoon filling and cover with another teaspoon of dough. Bake 15 minutes at 350 or 400 degrees.

Brownies
MRS. HAROLD CARLSON

2 cups sugar  
1 1/2 cups shortening  
2 eggs  
1 cup milk

1 small cup cocoa  
2 cups sifted flour  
1 cup nutmeats, chopped  
1 teaspoon vanilla

Mix in order given, beat well and pour into a greased pan about a 1/2 inch in depth. Makes a large batch. Bake at 350 degrees for 25 minutes. (I use 1/2 butter and 1/2 shortening.)

Melting Moments Cookies
MRS. ED CHRISTENSEN

1 cup butter  
1 egg, well-beaten  
1/2 teaspoon cream of tartar  
1 teaspoon vanilla

1 cup brown sugar  
1 1/3 cups flour  
1 cup sugar  
1 cup molasses, 1 cup chopped nuts (optional)

Cream butter and sugar. Add egg, then dry ingredients. Shape in small ball, press center with finger, fill with jam and bake in 325 to 350 degree oven.

Ginger Crisps
MRS. CHESTER BROWN

Sift together:  
2 cups flour  
1 teaspoon soda  
1 teaspoon cinnamon  
1 teaspoon cloves  
1/2 teaspoons ginger  
1/2 teaspoon salt

Cream together:  
2 2/3 cup lard  
1 cup sugar  
1 egg  
Add 1/2 cup molasses, 1 cup chopped nuts (optional)

Form into balls the size of a walnut. Roll in 1/3 cup sugar. Place on cookie sheet. Bake 15 minutes at 350 degrees. These will flatten out while baking.
**Corn Flake Cookies**  
**MRS. ED VAN HECKE**

- 3/4 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 1 tablespoon hot water
- 1 teaspoon soda
- 2 cups corn flakes

Cream butter and sugar. Add soda which has been dissolved in hot water. Add other ingredients. A little more water may be added if needed. Shape into balls the size of walnuts. Press with fork.

**Danish Kringles**  
**MRS. ART G. ANDERSEN – MRS. MYRTLE STEFFENSEN**

- 1 cup butter
- 1 cup cream
- 2 cups flour
- 2 teaspoons baking powder (level)

Roll on floured board a little thicker than pie crust. Cut in strips about 10 inches long and 3/8 to 1/2 inch wide. Make in figure like pretzels. With a pastry brush, put water or egg white on and dip in sugar. Bake in hot oven of 400 degrees about 12 minutes or until light brown.

**Southern Pecan Bars**  
**MRS. LLOYD MARQUARDT**

Sift together:
- 1 cup sifted flour
- 1/4 cup butter or margarine
- 1/3 cup firmly packed brown sugar

Blend together:
- 1/3 cup flour
- 1 teaspoon baking powder

Add the dry ingredients; mix with an electric mixer or spoon 'til it resembles a coarse meal. Stir in: 1/4 cup pecans (chopped fine). Mix well. Pat firmly into bottom of well-greased 12x12x1/2 inch pan. Bake in moderate over (350 degrees) for 10 minutes only.

**PECAN TOPPING**

Beat 2 eggs until foamy. Add 3/4 cup dark corn syrup, 1/4 cup firmly packed brown sugar, 2 tablespoons flour, 2 teaspoons baking powder, and 1 teaspoon vanilla. Mix well. Pour over partially baked crust. Sprinkle with 3/4 cup pecans (chopped). If desired, arrange 30 pecan halves evenly over top. One for each bar. Bake in moderate over (350 degrees) for 25-30 minutes. Let cool in pan, then cut into bars. Store in tightly covered container.

**Salted Peanut Cookies**  
**MRS. ADOLPH WEISS**

- 2 cups oatmeal
- 1 cup chopped salted peanuts
- 1 cup melted butter or shortening
- 2 eggs well beaten
- 1 cup white sugar
- 1 teaspoon baking powder
- 1 cup brown sugar
- 2 cups flour

Mix well and roll into small balls. Flatten a little and bake in 350 degree oven until light brown and done.

**Angel Crisps**  
**MRS. ED VAN HECKE**

Cream together:
- 1 cup shortening
- 3/4 cup white sugar
- 3/4 cup brown sugar
- 1 egg
- 1 teaspoon vanilla

Add:
- 2 cups sifted flour
- 1/2 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon cream of tartar

Roll into balls the size of walnuts. Dip in cold water, then in white sugar. Press down in middle with thumb. Bake at 400 degrees for 8 minutes.
Peppernuts
MRS. CHESTER BROWN

8 cups flour
2 teaspoons soda
2 cups syrup
1 cup sugar
1 cup butter or margarine
2 large eggs
1 teaspoon cloves
1 teaspoon cardamom
1 teaspoon black pepper
1 teaspoon oil of anise (get from drug store)

Cook syrup and skim, then cool. Melt shortening and add to sugar. Add eggs and dry ingredients. To season, allow dough to stand one week in warm place. Mold dough into long rolls about ½ inch in thickness. Cut into pieces diagonally about ½ inch in length. Bake. Cool slightly and roll in powdered sugar. Store in stone jar in a cool place one month before using.

Chocolate Drop Cookies
MRS. MATHILDA CHRISTENSEN

¼ cup butter
1 cup brown sugar
1 egg, beaten
2 squares melted chocolate
1⅔ cup flour
1 teaspoon baking powder
1 teaspoon soda
⅓ teaspoon salt
⅔ cup milk
1 teaspoon vanilla
1 cup nuts


Date Bars
MRS. ART SCHULTZ

1 cup butter or shortening
1 cup brown sugar
1⅓ cups flour
⅓ cup water
1 cup oatmeal
⅔ cup sugar

Mix above like pie crust. Put all but ⅔ cup in large cake pan. Pat down firmly, then spread on filling which has been boiled and cooled.

Filling:
1 cup dates (cut)
¼ cup water

Sprinkle on the ⅔ cup crumbs and bake 25 minutes in moderate oven. Cut in bars.

Peanut Butter Logs
MRS. ARNOLD STENSGAARD

2 cups chunk style peanut butter (Skippy)
2 cups powdered sugar
4 tablespoons melted butter

Mix all this together, then work into this as many Rice Krispies as you possibly can. The more you work in the crunchier your cookie will be. I usually use 6 or more cups. Shape into small logs. Then frost with a thin powdered sugar frosting and roll in coconut. This will make about 4 dozen cookies.

Spritz Cookies
MRS. ART SCHULTZ

1½ cups butter
2 eggs
1 cup sugar
2 teaspoons vanilla
Cream butter and sugar. Add:
3½ cups flour

Use cookie press making S and bars.
Molasses Crinkles
MRS. FRED WEISS

½ cup shortening
1 cup brown sugar
1 egg, beaten
4 tablespoons molasses
¼ teaspoon salt

2½ cups flour
2 teaspoons soda
½ teaspoon cloves
1 teaspoon cinnamon
1 teaspoon ginger


Sugar Cookies
MRS. ANNA DAHMS

1½ cup sugar
1 cup butter
3 eggs
1 tablespoon water

vanilla and salt
1 teaspoon soda
Flour to roll

Powdered Sugar Cookies
MRS. H. H. SCHULTZ

1 cup powdered sugar
1 cup shortening
1 teaspoon vanilla
½ teaspoon almond extract
1 egg

Sift: 2 cups flour
¼ teaspoon soda (scant)
¼ teaspoon cream of tartar
¼ teaspoon salt

Form in balls and mark with a fork. Top with a half of a walnut. Bake at 350 degrees. Yield: 3-4 dozen.

Delicious Molasses Cookies
MRS. CHESTER BROWN

1 cup vegetable shortening
1½ cup sugar
1 cup molasses
1 cup water
3 level teaspoons ginger

4-5 cups flour

Roll out and bake in 350 degree oven for 10-15 minutes.

Peanut Butter Cookies
LULU ANDERSON

1 cup white sugar
1 cup brown sugar
1 cup butter or margarine

2 eggs
2 tablespoons peanut butter
2 teaspoons soda in hot water

Beat 4 minutes then add 3 cups flour. Make in small balls with hands, then flatten with a fork dipped in sugar. Bake at 425 degrees.

Oatmeal Cookies
MRS. DONALD SMITH

2 eggs
1 cup sugar
2 teaspoons soda in 2 tablespoons sweet milk
2 cups oatmeal
2 cups flour

2 teaspoons cinnamon
1 cup chopped raisins
1 teaspoon vanilla
1 cup sour cream
1 teaspoon salt

Drop by spoon and bake at 350 degrees about 12 minutes.

Unbaked Cookies
MRS. HENRY MEYER

1 lb. chopped dates
1 cup sugar

2 beaten eggs

Mix and heat gradually in a fry pan. Cool 10 minutes. Add 3 cups rice krispies and 1 cup nut meats. Form in balls, flatten and roll in cocoanut.
Brownies
MRS. MERWYN HENDRICKS

Melt together:
1 cup butter or oleo
$2\frac{1}{2}$ squares chocolate
5 eggs beaten
$2\frac{1}{4}$ cups sugar
Beaten together

Add chocolate mixture
1 cup flour
Add nut meats

Bake at 350 degrees in large pan.

Gum Drop Candy Cookies
MRS. VAUGHN DODD

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 cup cocoanut
1 cup orange slice candy chopped

Bake at 400 degrees for 12 minutes.

Pecan Butter Bits
MRS. ORVILLE LARSEN

2 cups sifted flour
$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ teaspoon salt
1 cup butter

Sift the flour, measure, then sift again with sugar and salt. Set aside.
Cream the butter and vanilla. Slowly blend together the sifted dry ingredients and the creamed mixture, mixing it well. Add 2 cups of pecans. Shape the dough into 1-inch balls. Roll each ball in the remaining nuts. Place on ungreased baking sheet. Bake in preheated over at 325 degrees for 20-25 minutes. (Do not brown). Remove from baking sheet and cool on racks. Yield: about 60.

Cocoa nut Bars
MRS. VAUGHN DODD

$\frac{1}{2}$ cup butter
$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ teaspoon salt
Pat in bottom of pan. Bake 15 minutes at 250 degrees.
1 1/2 cups brown sugar
2 eggs
1 teaspoon salt
$\frac{1}{2}$ teaspoon baking powder

Spread on top of above. Bake 20 minutes at 350 degrees.
Cool slightly, while still warm, frost with 1 1/2 cups powdered sugar, 1 tablespoon lemon juice, 2 tablespoons orange juice and 2 tablespoons butter – hot. Cut in small pieces because it is very rich.

Cookies
MINNIE ANDERSEN

1 cup shortening
1 cup sugar
1 cup molasses
5 tablespoons cold water
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon cloves
1 teaspoon soda in hot water
Flour to roll
May add egg if desired.
Pineapple Cookies
MRS. LEO SCHULTZ

2/3 cup shortening
1 1/4 cups brown sugar
2 eggs beaten
1 cup crushed drained pineapple
1 teaspoon soda in 1 tablespoon pineapple juice

Mix in the usual manner. Drop from teaspoon and bake in 375 degree oven for 10 to 12 minutes. Frost.

Frosting:
6 tablespoons butter, browned to golden
1 1/4 cups powdered sugar
1 teaspoon vanilla
3 tablespoons hot pineapple juice

Brownies
MRS. LEO SCHULTZ

1/2 cup shortening
1 cup sugar
2 eggs
1/4 cup milk
salt

1 cup flour
1/2 teaspoon baking powder
2 squares melted chocolate
Nuts

Bake in 350 degree oven. Frost with chocolate frosting while still warm.

Yum-Yum Gems
MRS. DELBERT OLSON

1/2 cup shortening
1 cup sugar
1 egg
1 cup sour milk
2 cups flour
1 teaspoon soda

1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1 cup raisins
1/4 cup nutmeats

Blend shortening and sugar. Add egg and blend well. Add sour milk. Sift dry ingredients and add raisins and nuts last. Bake into cupcakes—350 degrees oven for 15 minutes or until done. Frost with white powdered sugar frosting.

Chocolate Chip Oatmeal Cookies
MRS. BUD ANDERSON

1 cup shortening
1 cup brown sugar
2 well-beaten eggs
1 cup chocolate chips
2 cups flour

2-3 cups oatmeal
1 teaspoon soda
1/2 teaspoon salt
nuts, if desired
1 teaspoon vanilla


Kisses
MRS. CLARENCE SMITH

2 cups corn flakes
2 egg whites
1 teaspoon vanilla

1 cup sugar
1 cup cocoanut

Beat egg whites stiff, gradually add sugar, beat 2 minutes. Add other ingredients and stir well. Drop on cookie sheet and bake in 325 degree oven until light brown. Makes about 3 or 4 dozen.
Oatmeal Refrigerator Cookies
MRS. BUD ANDERSON

1 cup shortening 1 teaspoon vanilla
1 cup white sugar 1 teaspoon soda
1 cup brown sugar 1 teaspoon salt
2 eggs, beaten 3 cups quick cooking oatmeal
1 1/2 cup flour 1/2 cup nuts, raisins, or dates

Cream shortening, add sugar gradually and cream thoroughly. Blend in well-beaten eggs. Sift flour once before measuring. Sift flour, soda, and salt together. Mix all ingredients. Shape into long roll about 2 1/2 inches in diameter. Chill for several hours or overnight. Slice as thin as possible. Bake on an ungreased baking sheet for 10 minutes at 375 degrees.

Julie's Kringles
MRS. LOUIE ANDERSEN

1/2 cup sugar
2 1/2 cups flour
1 cup oleo crumbled
1 egg
1 cup shortening
1 teaspoon vanilla

Add: 1/2 cup cream
1/4 cup lukewarm water to one yeast mix

Combine ingredients and let raise about 30 minutes. Roll out in 3 strips and form in kringles. Let raise 30 minutes. Bake in 375 degree oven for 10-15 minutes. Dip kringles in egg yolk, 1/5 cup sugar and a little cream.

Sugar Cookies
MRS. CLARENCE SMITH

Cream together:
1 cup powdered sugar
1 egg
1 cup shortening
1 teaspoon vanilla

Sift together:
2 cups flour
1/2 teaspoon cream of tartar
1/2 teaspoon soda

Mix good with above mixture. Form in balls and press down with a glass dipped in sugar and bake until light brown.

Oatmeal Macaroons
MRS. BUD ANDERSON

1/2 cup shortening
1 egg, unbeaten
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon vanilla
1 tablespoon molasses
1 cup sugar

Add 1 egg and beat real hard, add 1 teaspoon vanilla.

Combine first 7 ingredients and beat thoroughly. Sift flour and soda. Add to first mixture; mix well. Add remaining ingredients and mix. Drop on greased baking sheet. Bake 10-12 minutes at 350 degrees.

Nut Cookies
MRS. CLARENCE SMITH

Cream together:
1 cup shortening
1/4 cup brown sugar
1/4 cup white sugar

Add 1 egg and beat real hard, add 1 teaspoon vanilla.

Sift together:
2 cups flour
1 teaspoon cream of tartar
1 teaspoon salt

Add this to first mixture. Mix well. Drop from teaspoon and bake until light brown. Yield: 3-4 dozen.
Chocolate No-Bake Cookies
MRS. CLARENCE SMITH

Boil 3 minutes:
$\frac{1}{2}$ cup butter
$\frac{1}{2}$ cup milk
2 cups sugar
$3\frac{1}{2}$ teaspoons cocoa

Mix and drop on waxed paper.

Add:
1 teaspoon vanilla
1 cup coconut
1 cup nut meats
3 cups oatmeal

Oatmeal Icebox Cookies
MRS. CHRIS S. ANDERSON

1 cup shortening
1 cup brown sugar
1 cup white sugar
1 teaspoon vanilla or cinnamon
2 eggs beaten

Blend shortening and brown and white sugar well. Add vanilla, eggs, flour, salt, soda, oatmeal and chopped nuts. If cinnamon is used, add it with the flour. Form into long rolls and wrap. Chill over night. Slice Bake at 350 degrees for 10 minutes.

Refrigerator Cookies
MRS. CLARENCE SMITH

$\frac{1}{2}$ cup shortening (butter makes them real good)
1 cup brown sugar
1 egg

Cream shortening and sugar, add egg and mix well. Sift flour, soda and cream of tartar together and add nuts. Add dry ingredients to above mixture. Mold into rolls on waxed paper. Wrap and place in freezer until needed. Slice and bake at 425 degrees for 10 minutes. Yield depends on how large your cookies are, but this is not a very large batch.

Spicy Fruit Balls
MINNIE ANDERSEN

$\frac{2}{3}$ cup crisco
1 cup brown sugar
2 eggs
2 cups chopped dates
1 cup nuts
2 tablespoons orange juice
$1\frac{1}{2}$ cup sifted flour

Blend shortening, sugar and eggs. Stir in nuts, dates and juice, add dry ingredients and spice. Chill. Drop from teaspoon on greased pan. Bake at 375 degrees from 10 to 12 minutes.

Date Bars
ROSE SCHULTZ

1 cup butter or shortening
1 cup brown sugar
$1\frac{1}{2}$ cups oatmeal

Mix above like pie crust. Put all but $\frac{1}{4}$ cup in large cake pan. Pat down firm, then spread on filling which has been boiled and cooled.

FILLING:
1 cup sugar
$\frac{1}{2}$ cup water

Sprinkle on the $\frac{1}{4}$ cup crumbs and bake 25 minutes in moderate oven. Cut in bars.
Tea Cakes
MRS. ED VAN HECKE

1½ cups flour
¼ cup butter
Mix as for pie crust and pat down very firmly in pan and bake until light brown for about 10 minutes.

2 well-beaten eggs
1½ cups brown sugar
1 tablespoon flour
Mix and pour on top of crust and bake at 350 degrees about 25 minutes. Spread with powdered sugar icing.

Cookies
MRS. MYRTLE STEFFENSEN

1 cup brown sugar
1 cup white sugar — may use all white if desired
1 cup shortening (butter is best)
Cream this. Add:
2 eggs or 4 yolks
1 tablespoon flour
pinch of salt
Mix in balls and flatten. Bake in moderate oven.

Salted Peanut Cookies
MRS. OLE OLSON

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs — well-beaten
1 teaspoon soda
Mix all together and drop by spoonful. Bake with glass dipped in sugar.

Molasses Cookies
MRS. HENRY BERGER — MRS. WALTER PHELPS

3 cup shortening
1 cup sugar
1 egg beaten
2 teaspoons soda
4 tablespoons molasses
1 teaspoon ginger
Shape in two rolls and put in refrigerator over night. Slice and sprinkle with sugar and bake. May be rolled into small balls to press down with glass dipped in sugar.

Peanut Cookies
MRS. HENRY BERGER

1 cup white sugar
1 cup brown sugar
1 cup shortening
2 eggs
1 teaspoon vanilla
Mix in order as given and drop on greased sheets.

Ginger Cookies
MRS. MINNIE ANDERSEN

1½ cups sugar
1 cup molasses
1 cup butter and lard
1 egg
2 tablespoons cream
1 teaspoon soda
1 teaspoon ginger
flour to roll.
June Tea Cookies
MRS. CHESTER BROWN

2½ cups sifted flour  2 tablespoons milk
1 teaspoon baking powder 1 egg
¼ teaspoon salt 1 teaspoon vanilla
3 cup butter – soft 1 cup oatmeal – quick or
3 cup sugar old-fashioned uncooked.


Toffy Bars
MRS. WALTER PHELPS

1 cup butter 2 cups flour
1 cup brown sugar 1 teaspoon vanilla
1 egg yolk

Bake 15 to 20 minutes in 350 degree oven. Spread in cookie sheet 16 x 12. Frost with chocolate frosting and cut in bars while still warm.

French Creams
MRS. WALTER PHELPS

2 cups brown sugar 1 teaspoon each of cinnamon, nutmeg and vanilla
2 eggs beaten ½ teaspoon baking powder
⅛ cup lard 1 cup raisins
⅛ cup butter 1 cup nutmeats
1 cup hot water salt
1 teaspoon soda in hot water
3 cups flour

Bake in cookie sheet size 17 x 12-in. Frost with powdered sugar frosting. Cocoanut may be sprinkled on top. These will freeze well.

Sugar Cookies
MRS. ORVILLE POLAND

2 cups sugar—white 4 to 5 cups of sifted flour—depends on flour
1 cup shortening—part butter 1 teaspoon soda
1 cup sour cream
1 teaspoon vanilla

Chill in refrigerator. Roll out and bake.

Date and Nut Bars
MRS. LLOYD MARQUARDT

⅛ cup melted butter ½ teaspoon baking powder
1 cup sugar few grains of salt
3 eggs, well beaten 1 cup dates, cut fine
1 cup flour 1 cup nut meats, chopped

Mix in order given. Spread in pan about 14 x 8 inches, lined with waxed paper. Bake 15 to 20 minutes in moderate oven (350 degrees). Cut in finer shaped pieces and roll in powdered sugar while warm. Makes 40.

Yellow Cookies
MRS. MINNIE ANDERSEN

3 egg yolks 1 teaspoon baking powder
1½ cups sugar 1 teaspoon vanilla and lemon
2 tablespoons flour

Beat eggs well, put in flavoring, add sugar, beat, add flour and baking powder. Bake on wax paper in slow oven (300 degrees) until you can raise them up with fingers.
Ginger Snaps
MRS. LOUIE ANDERSEN

1 cup brown sugar  2¼ teaspoons soda
¼ cup lard  1 teaspoon ginger
1 egg  1 teaspoon cinnamon
¼ cup molasses  2 cups flour

Make into small balls and roll in sugar.

No-Bake Cookies
MRS. A. F. IMBROCK

Bring two cups of sugar, one-half cup of milk, one-fourth pound of butter and four tablespoons of cocoa to a full boil and remove from the stove immediately. Pour this mixture over three cups of oatmeal and one-half cup of creamy or chunky peanut butter. Beat until the ingredients are just well mixed and drop by teaspoonsful on waxed paper. (Plain peanuts may be used instead of the peanut butter). Makes 3 dozen small cookies.

Sour Cream Cookies
MRS. A. F. IMBROCK

2 cups white sugar  1 teaspoon lemon flavoring
1 cup shortening  1½ teaspoons vanilla
3 eggs  1 teaspoon soda
1 cup thick sour cream  2 teaspoons baking powder
½ teaspoon salt  5 or 6 cups flour—enough to roll.

Roll out on board, sprinkle with sugar and roll in gently. Cut. Bake in 400 degree oven until just done — do not brown. Makes a nice, thick, soft cookie. 4 to 5 dozen cookies.

Almond Bars
MRS. JOHN DUESTERBECK

1 cup margarine or butter  1 egg white
2 tablespoons sugar  1 tablespoon water
1 teaspoon almond extract  ½ cup shredded almonds
2⅔ cups flour  ½ cup sugar

Cream shortening and 2 tablespoons sugar. Add the flavoring, then the flour. Shape into long rolls ¼-inch in diameter. Cut into 2-inch lengths and brush with the egg white which has been mixed with the water and roll in mixture of the shredded almonds and ¼ cup of sugar. Bake in a moderate oven 350 degrees for 15 minutes. Remove immediately from baking sheets.

Oatmeal Cookies
MRS. ROSE CRANDALL

1 cup white sugar  4 cups oatmeal
1 cup brown sugar  1 cup flour
1 cup lard  1 cup cocoanut (flaked is best)
salt  1 teaspoon soda in flour
2 eggs beaten

Mix in order given and drop by teaspoon on cookie sheet. Bake at 350 degrees about 12 minutes or 'til done depending on size of the cookie.

Danish Kringles
MRS. ED VAN HECKE

2 cups flour  1 tablespoon vinegar in cream
1 large cup butter  and set aside awhile
2/3 cup rich sweet cream

Mixing flour and butter—mix as for pie crust add the cream and mix lightly enough to roll out. Cut in strips ¼-inch wide, with a knife make figure 8. Brush with thick cream on top and dip in sugar. These need a very hot oven.
Drop Sugar Cookies
MRS. ADOLPH WEISS

½ cup shortening 
¼ teaspoon salt 
1 teaspoon vanilla 
1 cup sugar 
2 eggs unbeaten

Combine shortening, salt, vanilla, sugar and eggs. Beat until smooth.
Sift flour with baking powder and soda. Add to shortening mixture. Add milk and mix. Drop dough on greased cookie sheet. Flatten cookie with flat glass dipped in sugar. Bake at 375 degrees.

Crisp Chocolate Tweedies
MRS. LLOYD MARQUARDT

Sift together:
2¼ cups sifted all-purpose flour
1 teaspoon salt
1 teaspoon soda

Blend together:
1 cup shortening (half butter may be used)
1 cup sugar
1 cup firmly packed brown sugar
Add: 2 unbeaten eggs
1 teaspoon vanilla. Beat well.
Blend in the dry ingredients gradually. Stir in:
3 cups quick-cooking oatmeal
⅛ cup coconuut cut fine, and chocolate. Mix well.
Divide dough in half. Place on waxed paper and shape into rolls, 1½ inches in diameter. Wrap in waxed paper. Chill at least 2 hours. Cut into slices about ¼-inch thick and place on greased cookie sheets. Bake in moderate oven at 350 degrees for 10 to 12 minutes. Cool and store in tightly covered container. Makes 7-8 dozen.

Ginger Cookies
MRS. ANNA DAHMS

⅛ cup hot water
2 teaspoons soda
1 teaspoon ginger
1 teaspoon cinnamon
⅛ teaspoon cloves

Mix everything together. Add enough flour to handle. Roll into balls and bake at 350 degrees.

Cocoanot Refrigerator Cookies
ATILDA JOHNSON

⅛ cup white sugar
2 eggs
3 cups rolled oats
⅛ cup chopped pecans
⅛ cups coconuut cut
Shape into rolls 2 inches in diameter. Refrigerate until firm. Slice and bake at 375 degrees.

Soft Molasses Drops
MRS. HOWARD CARSrud

⅛ cup sifted flour
⅛ teaspoons baking powder
⅛ teaspoon soda
⅛ teaspoon salt
⅛ teaspoon cinnamon
Bake in oven of 400 degrees. Frost with powdered sugar while still warm.
Farmhouse Oatmeal Cookies
MRS. CHESTER BROWN

1 cup sugar  1 teaspoon salt
1/2 cup shortening  2 cups oatmeal
2 eggs  2 cups flour
1 teaspoon cinnamon  1/2 cup molasses
1 teaspoon soda  1/2 cup raisins

Mix dry ingredients. Cream sugar and shortening. Add eggs and blend well. Add dry ingredients. Roll in quite large balls and flatten in the pan with hands. They should be as large as pancakes. Keep in can to retain crispness.

Oatmeal Drop Cookies
LULU ANDERSEN

2 cups sifted flour  3 cups oatmeal
1 1/2 cups sugar  1 cup raisins
1 teaspoon baking powder  1 cup Mazola oil or others
1 teaspoon salt  2 eggs
1/2 teaspoon cinnamon  1/2 cup water


Danish Cookies
MRS. LOUIE ANDERSON

1/2 cup butter  2 hard cooked egg yolks
1 teaspoon almond extract  1 cup sifted flour
3/4 cup granulated sugar

Add the extract to the butter and cream well, add sugar gradually and cream, add hard boiled egg yolks pressed through a sieve and mix well. Add the flour and mix well. Place mixture in cookie press and press and shape on ungreased cookie sheet. Bake in fairly hot oven until delicately browned.

Butter Cookies
MRS. LOUIE ANDERSON

1 lb. butter  1 lb. cream cheese softened
1 lb. flour, sifted

Place in refrigerator several hours, preferably over night. Roll about 1/2 to 1/2-inch thick. Cut with cookie cutter. Bake at 450 degrees about 8-10 minutes, depending on brownness. Watch these closely because they will turn brown very quickly. When cool sprinkle with sifted confectioner's sugar, or place a spoonful of any preserve in the center immediately upon removal from oven, and then sprinkle nuts on the jam. This is a delicious cookie and a very rich one.

Strawberry Treats
MRS. EDGAR WEISS

Grind with meat grinder and grind fine:
1 lb. of long cocoanut  1 cup condensed milk
1/4 lb. blanched almonds  Shape into strawberry - roll in:
Add and mix well:
1 1/2 boxes strawberry jello  1/2 box strawberry jello
1/4 teaspoon almond extract  4 tablespoons sugar
2 tablespoons white sugar  3 to 4 drops of red food coloring

Mix well.

Decorate with powdered sugar frosting such as leaves and stems. Makes about 50 cookies. Variations can be made by using orange jello for oranges, lemon jello for bananas, etc.
Candies

Anise Candy
MRS. ROY BROWN

2 cups white sugar
¼ cup white Karo syrup

Boil until it snaps in cold water. Add 1 tablespoon vinegar when almost done. Add food coloring and ¼ teaspoon anise flavoring when taken from fire.

Peanut Brittle
MRS. AXEL ENGBERG

2½ cups sugar
1¾ cups white syrup
1½ cups peanuts

Let come to boil and cook 10 minutes.

Cook and stir until a light brown. (About 20 minutes). Set from fire and add 1/8 teaspoon soda and stir. Drop in another pinch of soda and stir again. Pour onto greased pan and spread.

Nut Loaf
MRS. ANNA DAHMS

6 cups sugar
3 cups cream

Boil sugar, cream and syrup until it forms a soft ball in cold water. Then beat until quite stiff. Add nuts and beat until thick and creamy. A few maraschino cherries, chopped may be added if desired. Put into loaf tin. This has to boil a long time. It boils over very easy and must be cooked in a large container.

Cherry Divinity
MRS. A. F. IMBROCK

3 cups sugar
⅔ cup light corn syrup
⅛ cup water
2 egg whites

Combine sugar, corn syrup, and water in a sauce pan. Bring to a boil over low heat, stirring to dissolve sugar. Continue boiling, stirring occasionally, until a small amount of syrup forms a hard ball in cold water. Meanwhile beat egg whites until stiff but not dry. Then add gelatin 1 tablespoon at a time. Continue beating until mixture will stand in stiff peaks. When syrup has reached the hard-ball stage, pour in a fine stream over the egg white mixture, beating constantly. Continue beating until mixture will hold its shape and loses its gloss. Add nutmeats and drop by teaspoonful onto waxed paper. May also be poured into a greased 9 inch square pan. Makes about 5 dozen pieces. If candy becomes too stiff add a few drops hot water.

The jello keeps it nice and moist and gives the color and flavor.

Caramel Corn
MRS. CHESTER BROWN

1⅓ cups cream
3 cups brown sugar

Cook above ingredients until it forms a soft ball in cold water. Then add 2 teaspoons vanilla, a pinch of salt and a pinch of soda. Pour over popped corn and mix well.
**Popcorn Balls**  
MRS. MYRTLE STEFFENSEN

1 cup syrup  
1 cup sugar  
2 teaspoons cream of tartar

Let this come just to a boil. Remove from fire and add 2 tablespoons butter and ½ teaspoon soda. Coloring may be added if desired.

**Caramel Corn**  
MRS. JOHN DEUSTERBACK

3 quarts popped corn  
1 cup white sugar  
½ cup dark syrup  
1 teaspoon vinegar  
1 teaspoon salt  
1 tablespoon butter  
1 teaspoon vanilla  
½ teaspoon soda

Mix sugar, syrup, vinegar and salt and butter in 2 quart saucepan. Cook over medium heat, stirring constantly until mixture boils. Boil gently until a small amount of syrup reaches the hard crack stage in cold water. (About 290 degrees using the candy thermometer). Add vanilla and soda and stir well. Pour foamy mixture over corn and stir to mix well.

**Never Fail Divinity**  
MRS. ART G. ANDERSON

Stir 2 cups sugar into ½ cup corn syrup (white), ½ cup water, and dash of salt until dissolved. Boil to medium ball stage (240) slowly pour ⅓ over 2 stiffly beaten egg whites, beating constantly.

Cook remaining syrup to very hard ball stage, 265. Test: Add ⅓ several drops to water - mixture will form a firm ribbon that bend when lifted from water. Beat syrup into candy mixture. Continue beating. When mixture hold its shape when dropped from a spoon - add vanilla, 1 teaspoon. Put into greased pan (8x8) or drop from teaspoon onto greased cookie sheet.

**Praline Candy**  
MRS. ELMER SORENSON

1 package butterscotch pudding  
and pie filling mix  
1 cup sugar  
½ cup brown sugar - firmly  
packed  
⅔ cup evaporated milk  
1 tablespoon butter  
1 cup broken pecan pieces

Mix pudding with both kinds of sugar, milk, butter in a sauce pan. Cook and stir over a low heat until sugar dissolves and mixture boils. Continue to cook gently stirring frequently until a small amount tested in cold water forms a soft ball. Add nuts and mix well. Drop by spoonfuls on waxed paper.

**Party Mix**  
MRS. H. H. SCHULTZ

1 small package Cherrios  
1 small package Ralstons  
1 small package Pretzel sticks  
1 small package rice or wheat chex  
2 small packages Mixed salted nuts  
1 small package Kix

Mix and pour the below mixture over the top mixture.  
¼ teaspoon garlic salt  
1 cup salad oil or bacon fat  
2 tablespoons Worcestershire sauce  
1 tablespoon tabasco sauce (scant)  
⅛ cup melted butter  
⅛ teaspoon celery salt

Makes a large roaster full. Bake 1½ hours at 200 degrees. Stir occasionally. This may be sealed in clean jars or packed in cellophane or plastic bags and kept indefinitely. You may add onion salt or savory salt if you desire to.
**Peanut Brittle**  
*MRS. A. F. IMBROCK*

This easy to make brittle - chock full of peanuts - is best when cooled rapidly.

- 2 cups sugar
- 2/3 cup light corn syrup
- 1/2 cup water
- 1 lb. shelled salted peanuts
- 1 teaspoon soda

Combine the sugar, corn syrup and water in a saucepan. Place on medium heat and cook to hard crack stage (syrup will thread from a silver spoon) or when using a candy thermometer to 290 degrees F. Add peanuts and cook slowly for 10 minutes stirring frequently. Increase heat during the last 2 minutes of cooking to give good golden brown color. Just before removing from heat, add soda. Mix well. Spread out into shallow pan 10x15. Cool and break into bite size pieces.

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**4 1/2 Minute Fudge**  
*MRS. A. F. IMBROCK*

- 4 1/2 cups sugar
- 1 large can evaporated milk
- 3 bars German sweet chocolate
- 2 packages chocolate chips
- 1 pint marshmallow cream (I use)
- 18 cut up marshmallows
- 1/2 teaspoon salt
- 1 cup nuts
- 1 teaspoon vanilla

Boil sugar and evaporated milk exactly 4 1/2 minutes. (Try your electric fry pan for this). Add rest of ingredients. Stir until all is melted, pour into buttered (8x16 or 9x13) pan and cut in squares. Makes 5 pounds of candy. Remains nice and creamy. For a change, add cut up maraschino cherries along with the nuts.

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**Miscellaneous**

**Punch**  
*MRS. DICK ANDERSEN  
MRS. ART ANDERSON*

- 4 whole oranges - ground (rind and all)
- 2 oz. citric acid
- 6 or 7 tall cans pineapple juice
- 5 cups sugar
- 2 quarts water
- 4 quarts ginger ale

Stir until dissolved, add 1 quart water. Let stand overnight. Next day add: 6 or 7 tall cans pineapple juice. Chill. Makes 4 1/2 gallons.

**Cranberry Cocktail**  
*MRS. PETE ALBERTSON*

- 1 quart cranberries
- 6 cups water
- 1 cup sugar
- 2 quarts water
- 4 quarts ginger ale

Boil until skin bursts, strain through cloth. Add 1 cup sugar. Boil 5 minutes, add juice of 1 lemon. Serve cold, 2 parts to 1 part Gingerale or 7 up.

**Christmas Punch**  
*MRS. A. F. IMBROCK*

- 1 large can Hawaiian Punch
- 1 large bottle 7-up or sparkling carbonated water

Mix just before serving. Ice cubes may be added.
Strawberry Jam  
LULU ANDERSON

4 cups berries (scald 2 minutes, drain and add 2 cups sugar). Bring to a boil, boil 2 minutes add 1 cup sugar boil 5 minutes. Pour into a shallow pan let stand overnight stirring a few times. Pour in jars and seal.

Rhubarb Jam  
MRS. ADOLPH WEISS  
MRS. KARL GLOE

5 cups rhubarb (washed and cut as for sauce)  
1 package Jello Powder (raspberry or strawberry)  
3 cups sugar
Mix together and let stand until its juicy a little then cook 20 minutes. Keep stirring so it does not stick to kettle. (Use heavy kettle). Do not add water, as the juice from rhubarb is all the juice needed.

Grape Jelly (without cooking)  
MRS. ROY BROWN

Cook grapes without water. Mash when cooked and drain through cloth and squeeze. Put 2 cups of juice on fire and bring to boil. Remove from fire and add 3 cups sugar. Stir until the sugar is dissolved and pour into glasses. Repeat this process until all of juice is used.

Canned Apples for Pie  
MRS. CHESTER BROWN

4 quarts apples (sliced)  
1 quart sugar
Mix and let stand overnight. Put in sterile jars and seal. Process 20 minutes.

Home Made Cheese  
MRS. LOUIE ANDERSON

1 quart cottage cheese  
½ cup butter  
1 cup sour cream  
1 teaspoon salt  
2 teaspoons soda  
½ teaspoon butter coloring
Mix soda and melted butter and pour over curd. Let stand two hours or more. Put in double boiler and add salt, sour cream and coloring. Beat until nice and smooth. Pour into a mold and set stand two days. This cheese is nice and soft and can be spread like butter.

Flapjacks  
MRS. A. F. IMBROCK

4 eggs, beaten separately, whites add 2 tablespoons sugar last  
½ teaspoon salt  
2 cups milk  
2 tablespoons butter, melted  
2 cups flour  
2 teaspoons baking powder

Orange Sauce  
MRS. A. F. IMBROCK

1 cup sugar  
½ cup orange juice  
2 tablespoons cornstarch  
2 tablespoons butter or margarine  
1 cup boiling water
Mix sugar with cornstarch; add boiling water slowly, stirring constantly. Bring to a boil over low heat and cook until clear, stir often. Remove from heat and add the orange juice and butter; mix until butter or margarine is melted. Yield: 2 cups. Good on cottage pudding or apple Betty and try it on hot ginger bread.
Dog Food
MRS. CHESTER BROWN

4 cups ground feed
1 teaspoon soda

¾ teaspoon salt
1 cup scrap lard or meat

Add milk to make a nice dough. Bake in loaf pan for 1 hour.

Danish Aebleskiver
LULU ANDERSON

1 cake compressed yeast
2 cups luke warm milk
½ cup butter
½ cup sugar

2 eggs separated
1½ cups flour
¼ teaspoon salt

Dissolve yeast in milk, cream, butter, and sugar. Add well beaten egg yolks, add to milk, add flour and salt and fold in beaten egg whites. Set in warm place to rise 2 hours. Bake in aebleskiver pan in which a little grease has been added, turn when brown.

A blessing be upon the cook,
Who seeing, buys this little book,
And buying, tries and tests its cares;
And testing, throws away her cares;
And carefree, tells her neighbor cook
To get another such a book.

She considered six professions;
Any one would challenge life,
But she practiced them together
So they called her “just a wife”.

Mabel Nelson
ICE CREAM CHERRY DESSERT

1 1/2 cups rice krispies
1/4 cup light brown sugar
1 cup flaked coconut, toasted
3/4 cup slivered almonds, toasted
1/2 cup melted butter

Mix. Put half in 9 x 9 pan and spread evenly. Press in 1 1/2 qts. ice cream, top with remaining half of mixture.

Serve with the following dressing.

1 can frozen cherries
1/4 cup sugar
1 tbsp. corn starch
3/4 cup cherry juice
red coloring
1 tsp. butter
1 tbsp. lemon juice

Cook, cool, serve.