MY FAVORITE RECIPE
This page is dedicated to the many friends in the Aurora Community who have helped to make possible this book of favorite recipes, quotations and verse. It has been compiled and prepared by Mrs. W.E. Harvey as a benefit project for the Women Society of Christian service of the Methodist Church of Aurora South Dakota.

September 1949
Aurora, South Dakota
RECIPE FOR A HAPPY DAY

Take a little dash of cold water,
A little leaven of prayer,
A little bit of sunshine gold
Dissolved in morning air.

Add to your meal some merriment.
And thought for kith and kin.
And then, as a prime ingredient
A plenty of work thrown in.

Flavor it all with the essence of love,
And a little dash of play;
Let a nice old book and a glance above
Complete the well spent day.

—Good Health
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DATE NUT LOAF

3/4 c. honey or sirup  cream well
1/4 c. shortening
1 egg - add and beat
1 c. dates (or raisins)
2/3 c. nuts (maybe omitted)
2 1/2 c. flour
1 tsp. salt
1 tsp. B. Powder
1/2 tsp. soda

Sift together and add to above alternately. With
3/4 cup sour milk or butter milk. Bake as bread
in 1 loaf pan.

--Mrs. Peter Anderson

REFRIGERATOR ROLLS

Heat 1 c. milk
Add: 2/3 c. shortening
1/3 c. sugar
1 c. mashed potatoes
1 tsp. salt
Mix these and cool.

Add: 1 yeast cake or 1 package dry yeast in 1/2 cup
luke warm water. Then add - 2 egg beaten well.
Add enough flour for right consistency and knead
until light. Put in refrigerator. Leave over night
or a day or 2. Let rise in warm place 2 to 3 hours.
Bake in hot oven 15 to 20 min. This can be baked
right away after they are made.

--Mrs. George Bowne
NUT BREAD

2 c. flour
2 tsp. B. powder
1/2 tsp. salt
Sift together
1/2 c. brown sugar
3/4 c. shortening
1 egg
3/4 c. sweet milk
1/2 c. coarsely cut nut meats
1/2 c. coarsely chopped raisins

Topping for bread.
1/4 c. brown sugar
1/2 tsp. cinnamon
1/4 c. cocoanut
Mix
Spread on cake before it is put into oven to bake.
Bake 40 minutes at about 325° to 350°. Serve warm.
—Mrs. M. Potter

NUT BREAD

Sift together 2 cups flour.
1 1/2 tsp. B. Powder
1 egg
1 1/2 c. sugar
pinch of salt
1 c. milk
1 c. nut meats
1/2 c. raisins
Let raise 15 minutes. Bake 1/2 to 3/4 hours.
—Mrs. F. J. Formanek
BANANA BREAD

1 c. sugar
2 tbsp. butter
1 egg
½ tsp. B. Powder
3 bananas
2 tbsp. sour milk
1 tsp. soda
2 c. sifted flour
½ tsp. salt
nutmeats

Cream sugar and butter add egg, milk then dry ingredients with nuts and sieved bananas. Bake in loaf pan.

--Mrs. LeRoy Harvey

DATE BREAD

1 c. dates
1 tsp. soda
1 c. boiling water
1 egg
vanilla
1 7/8 c. flour
1 tbsp. butter
1 c. brown sugar

Put soda over dates which are cut up fine. Pour boiling water over them. Add butter—let stand until cool. Beat egg, add sugar and vanilla, add flour and date mixture alternately. Raisins may be used in place of dates. Bake in slow oven.

--Elizabeth Kleinjin

Bruce, South Dakota
APRICOT NUT BREAD

Wash and soak $\frac{1}{2}$ c. dried apricots in warm water for $\frac{1}{2}$ hour. Juice of 1 large orange and grated rind of orange. Grind $\frac{1}{2}$ c. raisins and the $\frac{1}{2}$ c. apricots. Put juice of the orange in a c. and fill cup with boiling water and pour it over the orange rind, raisins and apricots.

Add: 1 c. sugar
  2 tbsp. melted butter
  1 well beaten egg
  1 tsp. vanilla

Add: dry ingredients

Sift together 2 c. flour
  1 tsp. soda
  $\frac{1}{4}$ tsp. salt
  2 tsp. B. Powder
  $\frac{1}{2}$ c. nutmeats

Put in 2 lightly greased tins lined with wax paper. Bread tins are nice to use for this. Bake in moderate, slow 350° oven for 1 hour.

—Madge Ruedebusch

DUMPLINGS

(Makes 6 large)
1$\frac{1}{2}$ c. flour
3 tps. B. Powder
$\frac{1}{2}$ tsp. salt
2 tbsp. shortening
3/4 c. milk

Sift flour and measure. Sift dry ingredients together; cut in shortening. Add milk. Drop dough by spoonfuls in liquid. Cover and steam for 13-15 minutes on low heat. Egg may be used; if so, pour beaten egg into measuring cup and fill to 3/4 mark; with milk. Very good. Turns out fine.

—Mrs. Ronald Ishmael
The taste and smell of bread just done,
The rich, brown gravy of a stew.
The crisp crust of a standing roast....
These hold significance not new
But sometimes over looked and lost.
We cannot now forget the tart
And bitter flavor hunger has
And leaves within the human heart.
We quarrel with quality and price
Who are the world's most overfed,
But now we dare not once forget
Whole countries sell their souls for bread.

A LOAF OF BREAD

I like to make a loaf of bread,
For when I handle snowy flour
My thoughts go back to early Spring;
The sunshine and the silver shower.
And I can see the barren fields--
The farmer tilling moist brown earth,
The seeding and the sprouting time--
And then the tiny green blades' birth
I see the tall stalk's bearded plumes--
That ripple as they nod and sway;
Glad harvest time--rich golden wheat--
A clacking mill--then flour today.
My heart is filled with gratitude:
That dear ones daily may be fed
God left this lovely task for me:--
To make a fragrant loaf of bread.
SOUR CREAM DROP COOKIES

1/4 c. butter or shortening
1/2 tsp. vanilla
3/4 c. brown sugar
1 beaten egg
1 1/4 c. flour
1 1/4 tsp. salt
1/4 tsp. B. Powder
1 tsp. soda
1/2 c. thick sour cream
2 1/2 doz. pitted dates.
1/4 c. chopped walnuts. Cream the butter, vanilla and sugar. Add egg beat well. Add sifted dry ingredients alternately with sour cream. Stir in dates stuffed with walnuts. Drop from tablespoon onto greased cookie sheet; allowing one date to each cookie. Bake in 400° oven about 10 minutes.

For icing: Heat 1/4 cup butter over low heat until golden brown. Stir in 1 cup powdered sugar and 1/2 tsp. vanilla. Add a little hot water for spreading consistency.

—Mrs. George Schutjer
PEANUT BUTTER COOKIES

1/2 c. butter
1/2 c. peanut butter
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1 tsp. soda
1/4 tsp. salt
1 1/4 c. flour
3/4 tsp. vanilla

Cream the 2 kinds of butter and the 2 kinds of sugar. Add egg blending well. Sift soda, salt and flour. Add gradually to first mixture. Add vanilla. Dough must be quite stiff. Form in small balls with hands. Place on cookie sheet and mash down with fork dipped in 10 or 15 minutes.

—Mrs. Ellis Griffith

DOUGHNUTS

Mix one large cup of sugar and piece of butter size of walnut.
3 eggs
1 c. sour milk
1 tsp. soda
2 tsp. B. Powder
Flavor and flour.

—Mrs. F. J. Formanek
ROCKS

1 1/2 c. brown sugar
1/2 c. butter or (shortening and salt)
1 c. sour cream
1 tsp. soda
3 eggs
1 tsp. cinnamon
3/4 lb. raisins
1 lb. nuts (1/2 lb. walnut meats)

Flour to thicken real stiff. Drop in small spoonfuls on baking sheet.

—Mrs. Harold Deethardt

CINNAMON DROP COOKIES

1 c. sugar creamed with
1/2 c. shortening—then add
1/2 c. milk
1/2 c. sour cream
2 c. flour or more to make rather stiff dough.
2 tsp. soda
2 tsp. B. Powder
1/2 tsp. salt

Mix 4 tbsp. sugar and 1 tsp. cinnamon together and drop dough by tsp. into sugar—cinnamon mixture coating on all sides. Bake in quick oven.

—Mrs. Edna Nelson

**A friendly smile, a hearty handshake, and a slap on the back are three of the greatest tonics in the world—they can dry tears, instill confidence, and take the curve out of a spine.
GUM DROP COOKIES

4 eggs (beaten light)
2 c. brown sugar
1 1/2 tbsp. cold water
2 c. sifted flour with
1/4 tsp. of salt and
1 tsp. cinnamon
1 c. (cut up) gum drops
1 c. nutmeats (chopped).

Bake in moderate oven 40 min.

--Mrs. M. Potter

OATMEAL MACAROONS

2 c. brown sugar
1 c. melted butter or shortening
2 eggs
2 c. flour
1 tsp. soda
1/2 tsp. B. Powder
1/2 tsp. salt
4 c. oatmeal
1 c. cocoanut

Cream sugar and shortening, add the beaten eggs, oatmeal and cocoanut. Sift together the flour, salt soda and baking powder and mix with the above mixture. Bake 12 to 15 minutes in a slow oven. Makes 60 macaroons.

--Mrs. H. H. Ruedebusch

**I've learned from sad experience,
ill temper has no grain of sense
No pride had I at set of sun
Of what in rage I'd said or done.
THE ARTISAN
By Bianca Bradbury

A woman, out of flesh and bone,
Creates a small and helpless son.

Later, with a queer half-joy,
She finds she's built a clumsy boy.

One day, confused, the artisan
Observes she has produced a man,
Clear-eyed and tall. And in the end,
A sort of extra dividend,
She learns that she has made a friend.

THE POWER OF PRAYER
By Mr. Nick Kenny

Nobody knows the power of prayer,
But somebody must be listening there
With a friendly ear for the heart that calls
Someone who knows when a sparrow falls.

Miracles lie in the power of prayer;
Faith that can banish the soul's despair!
Hope that can shine like a holy light
And brighten the spirit's darkest night!

When earthly help is of no avail
There is one Friend Who will never fail;
Just lift your eyes--the answer is there...
For nobody knows the power of prayer!
PECAN DREAMS

\( \frac{1}{2} \) lb. butter
6 tbsp. powdered sugar
2 c. flour
2 c. cut pecans
2 tsp. vanilla
2 tsp. water

Roll size of dates. Bake 15-20 minutes at 300°.
Roll in powdered sugar. Makes 72 cookies.
--Beulah Shaw

DATE COOKIES

1 c. brown sugar
1 c. shortening
\( \frac{1}{2} \) c. milk
2 c. oatmeal
1 tsp. soda
\( \frac{1}{4} \) tsp. cinnamon
\( \frac{3}{4} \) tsp. salt
3 c. flour
Mix ingredients together. Bake.

Filling
1 c. sugar
\( \frac{1}{3} \) c. water
\( \frac{1}{2} \) lb. dates – nuts
Boil until thick. Spread between cookies.

—Mrs. Ronald Ishmael
Part 1:

3/4 c. butter  
1 1/2 c. flour  
3 tbsp. sugar

Cream butter, add sugar blend in flour. Pat in a greased pan; bake at 350° until delicate brown.

Part 2:

3 egg yolk beaten  
2 1/4 c. brown sugar  
1 c. chopped nuts  
3 egg whites beaten stiff

Add sugar to beaten yolk; add nuts, fold in egg whites; pour over baked mixture; return for 25-30 minutes in very slow oven.

--Mrs. Beulah Shaw

**Those who say they will forgive, but can't forget an injury, simply bury the hatchet, while they leave the handle out ready for immediate use.

--D. L. Moody
LUSCIOUS PINEAPPLE CAKE

1/2 c. butter
1 1/2 c. sugar
1 tsp. vanilla
1 c. crushed pineapple - just as it comes from can.
3 egg whites
2 1/2 c. flour
2 tsp. B. Powder
1/8 tsp. salt
1/4 c. water

Cream butter and sugar together. Sift flour once, then measure and sift with Baking Powder and salt. Add to first mixture alternately with pineapple and water. Add vanilla and stiffly beaten egg whites. Bake in moderate oven until cake springs away from pan. Ice with boiled icing.

—Mrs. Ellis Griffith

WHITE NUT CAKE

1 1/3 c. sugar
1/2 c. butter
3/4 c. milk
2 c. flour
1 tsp. B. Powder
1 c. chopped nuts
4 egg whites
Vanilla to taste

—Mrs. Hilda Gries
PRUNE CAKE

1½ c. sugar  
3/4 c. butter  
3 eggs  
½ tsp. cloves  
½ tsp. nutmeg  
1 c. sour milk  
1 c. chopped prunes (cooked)  
2 c. flour  
1½ tsp. soda

Cream butter add sugar, then eggs. Stir in spices and prunes add milk with 1½ tsp. soda alternately with flour. Makes large cake.

—Mrs. W. E. Harvey

BANANA CAKE

1½ c. sugar  
2 eggs  
2 2/3 c. flour  
1 tsp. B. Powder  
½ c. butter  
1 c. sour milk  
1 tsp. soda  
2 bananas  
1 tsp. vanilla

Cream butter ad sugar. Add eggs well beaten, add bananas sliced thin. Sift B. Powder and soda with flour and add alternately with sour milk and vanilla and bake in a moderate oven. Makes large cake.

—Mrs. W. E. Harvey
SCRIPTURE CAKE

2/3 c. Psalms 55-21
2 c. Ecclesiastes 5-12
1 c. I Corr. 3-2
6 Job 6-6
3 c. Exodus 29-2
2 tsp. I cor. 5-6
3 c. Jeremiah 1-11
4 tsp. Matt. 5-13

Follow Salomons advise in Prov. 23-14

—Mrs. W. E. Harvey

WHIPPED CREAM CAKE

1 c. cream
1 c. sugar
1/2 c. cold water
2 c. flour
3 tsp. baking powder
4 egg whites
1 tsp. vanilla
pinch of salt

Whip cream stiff, add salt; slowly add sugar. Sift flour (sifted 3 times before measuring) and B. P. together and add alternately with water. Add stiffly beaten egg whites and vanilla. Bake in layers in moderate oven or as cup cakes.

Use cocoanut, lemon, chocolate or vanilla frosting.

—Mrs. Peter Anderson
CRAZY CAKE

1 egg
1 c. sugar
1 1/2 c. flour
1/2 tsp. soda
tsp. B. Powder
c. sweet milk
c. boiling water
c. cocoa
c. shortening
1 tsp. vanilla

Put the boiling water in last, and don't stir until you have all the ingredients in the pan, then beat 5 minutes.

—Mrs. Ronald Ishmael

YELLOW CAKE

11 egg yolks
1/2 c. ice water
1 c. sugar
1 tsp. flavoring

Sift 5 times:
1 1/2 c. cake flour
1/2 tsp. B. Powder
1/2 tsp. cream of tarter

Beat yolks and water 15 minutes. Add sugar slowly and flavoring. Slowly fold in dry ingredients. Bake 1 hour in a slow oven of 250 degrees in an un-greased birthday cake pan.

—Mrs. M. H. Janssen
CREAM NUT FILLING

yolks of 2 eggs
3 tbsp. sugar
2 tbsp. flour
1 heaping tbsp. butter

Add gradually 1 c. sweet milk. Boil until quite thick. Add 1 c. chopped nuts after removing from stove.

LEMON FILLING

rind and juice of 1 lemon
1 c. sugar
1 tsp. butter
1 egg
Boil until thick. —Mrs. Harold Deethardt

SOUR CREAM CAKE

1 c. sour cream
3 egg whites or 2 whole eggs
½ c. cold water
1¼ c. white sugar
2 c. cake flour
3 tsp. b. powder
1 tsp. soda
flavoring.

Whip cream and add eggs or egg yolks, then sugar and water. Sift flour and leavening together, add to liquid and add egg whites last. —Mrs. Harold Deethardt

**We may live without friends; we may live without books;
But civilized man cannot live without cooks. —Lord Lytton
CHOCOLATE WHIPPED CREAM CAKE

Put in a cup; 1 tsp. soda; pour over \( \frac{1}{2} \) cup boiling water drop in (2) 1 ounce squares of unsweetened chocolate.

While above mixture is cooling. Whip 1 cup sour cream until stiff.
Add: 2 eggs, one at a time, beat well after each addition. Beat in 1 cup sugar.
\( \frac{1}{2} \) tsp. salt
Beat in 1\( \frac{1}{2} \) c. sifted flour.
Stir in chocolate mixture and 1 tsp. vanilla nutmeg if you like them. Bake in 350° oven.

—Lucille Zimmerman

DATE CAKE

Cut up 1 c. date (fine) put in mixing bowl, and pour over them 1 tsp. soda in a c. of boiling water let it stand while you start the oven and grease your pan. Then add \( \frac{1}{2} \) c. butter or substitute, 1 c. sugar 1 egg, 1 c. flour, 1 tsp. vanilla nutmeg if you like them. Bake in 350° oven.

—Mrs. Henry Marquardt
FRUIT CAKE

1 c. raisins
1 c. other fruit
2 c. sugar
2 c. boiling water
3 c. flour
5 tbsp. shortening
1 tsp. soda
2 tsp. cinnamon
1 tsp. cloves
3/4 tsp. salt
1 c. nuts

Simmer raisins, fruit, sugar and shortening, 20 minutes. Sift flour and measure. Bake 1 1/2 hrs.

--Eva Bowne

MOCK ANGLE FOOD CAKE

2 c. sugar
2 c. cake flour
1 c. hot water
Mix together and cool
Salt
1 tsp. vanilla
2 tsp. baking powder
6 egg whites beaten stiff.

Bake in greased pan at 350 °

--Mrs. Paul Greve
WHITE CAKE

1 1/2 c. sugar
1/2 c. butter and veg. shortening
2 1/2 c. cake flour (I sometimes use 1/2 cake flour and
and 1/2 all purpose flour)
3 tsps. B. Powder
1 1/2 tsp. salt
1 1/2 tsp. almond flavoring
1 tsp. vanilla
1 c. cold water
4 unbeaten egg whites

Cream butter and sugar. Sift flour and measure it,
add salt and baking powder and sift 3 times. Then
add alternately the flour and water and flavoring.
Mix, then add the 4 unbeaten egg whites, beat for 3
or more minutes. Bake in 2 large layers, as a loaf
cake, or cup cakes. For variation—can also add 1/2 c.
of drained and crushed pineapple. Bake in moderate
oven 350° to 375°.

--Mrs. H. H. Ruedebusch

SOUR CREAM CAKE

1 c. thick sour cream
1 c. sugar
2 eggs separated
1 tsp. vanilla
2 c. cake flour
2 tsp. B. Powder
1/2 tsp. soda
1/2 tsp. salt

Place cream, sugar and egg yolks in bowl and beat
until light and fluffy. Add dry ingredients then
fold in stiffly beaten whites. Bake in flat pan
for 35 minutes at 325° F.

—Thelma Harvey
DEVILS FOOD CAKE

1 c. sour cream  
1 c. sugar  
1 egg unbeaten  
1½ c. flour  
3 tbsp. cocoa  
1 tsp. soda  
½ c. boiling water  
vanilla and pinch of salt

Sift cocoa with flour. Put all ingredients together except, boiling water and soda. Add that last and stir for almost two minutes, but don't stir it at all until you have everything together. This is a good recipe for an easy cake.

—Mrs. Marvin Greve

NEVER FAIL RED DEVILS FOOD

Pour boiling water on ½ c. cocoa to make a thin paste. Cool.

Mix well:
2 eggs and ¼ c. sugar  
1½ c. sour cream add cocoa paste  
2 c. flour  
1½ tsp. soda  
½ tsp. salt and vanilla. Beat well

Makes a good sized loaf cake.

—Vada Teal
PINEAPPLE CAKE

2 eggs well beaten
6 tbsp. pineapple juice
2/3 tsp. vanilla
2/3 c. sifted flour
2/3 c. sugar
2/3 tsp. B. Powder
Salt

Combine eggs and sugar, add juice and flavoring; sift baking powder with flour and salt. Add to first mixture and mix thoroughly. Pour into well greased pan 10 x 10. Arrange 4 slices of pineapple on top and sprinkle with 2 tbsp. brown sugar. These will sink to the bottom. Serve with whipped cream.

—Mrs. August Marquardt

What I have done is worthy of nothing but silence and forgetfulness; but what God hath done for me is worthy of everlasting and thankful memory.
ANGEL FOOD CAKE

1 1/3 c. egg whites
1 1/3 tsp. cream of tartar
4 tsp. salt
1 1/2 c. sugar
1 c. cake flour
1/2 tsp. vanilla

Beat egg whites until frothy then beat in cream of tartar and salt. Continue beating until whites form stiff peaks (but not dry). Then fold in gradually and gently 1 cup sugar and flavoring, then gradually and gently fold in 1 cup flour sifted 3 times with remaining 1/2 cup sugar. When thoroughly mixed pour into tube pan. Gently cut through batter with a knife to break air bubbles. Bake 1 hour in a slow moderate oven. Invert pan immediately and let cake hang until cold. I use "soft-asilk" flour.

---Mrs. Kennaun Anderson

A RECIPE FOR LIFE

"Take one cup for life
And two cups of faith
And mix them together
In a very thick paste.
Add one pint of fun
And two pints of laugh
And when well mixed
Divide into half.
To one-half add labor.
To the other half mirth.
And you have the very best recipe
To be found on the earth.

(Anonymous)
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FROZEN LEMON PIE

1 c. whipping cream
2 eggs
2 c. sugar
2 c. lemon juice
2 c. graham crackers
or cookie crumbs

Chill—cream until almost frozen. Beat 2 egg yolks until light. Measure 2 c. sugar, reserve 2 tbsp. sugar and beat remainder into egg yolks. Add slowly lemon juice and thin yellow rind, cook over hot water until thick. Remove rind and cool. Line refrigerator pan with waxed paper. Prepare cracker crumbs and sprinkle half on paper. Beat 2 egg whites until stiff, beat in the 2 tbsp. sugar, and fold into cooked mixture. Whip cream and fold in. Pour into pan and sprinkle with remaining crumbs.

--Mrs. J. E. Harvey

PINEAPPLE DESSERT

Melt about 30 marshmallows in 2 cup milk in double boiler, stir until melted and cool. Whip 1 pint cream, add 1 tsp. vanilla and 1 c. crushed pineapple.

Combine 2 mixtures and pour into Graham crackers crust. Let stand several hours in refrigerator before serving.

--Mrs. Milton Gengler
PIEAPPLE AND GRAHAM CRACKER DESSERT
(No cooking)

1 layer Gr. Crx. crumbs  
1 layer filling  
1 layer crumbs  
1 layer pineapple (crushed small can)  
1 layer whipped cream.  
1 layer crumbs  
Top with whipped cream and marachino cherries.

Filling
1 c. powdered sugar  
½ c. butter  
2 eggs  
Mix well  
Put in refrigerator to cool for several hours.  
9 inch square pan may be used.

--Mrs. George Bo.me
(Dorothy)

LIME ICE

Dissolve 1 package of lime jello in; 1 cup of hot water, add:

1½ c. sugar  
1/3 tsp. salt  
4 c. whole milk  
½ c. lemon juice (stirred in gradually)  
Freeze in refrigerator, when partly frozen, stir until smooth, then finish freezing. Any other flavor may be used with good results.

--Mrs. Ralph Western

DUTCH HONEY

Boil until thick 1 c. dark corn syrup, 1 c. sugar and 1 c. thick sweet cream. Remove from stove and add 1 tsp. vanilla. This is delicious with hot biscuits.

--Thelma Harvey
MARTHA WASHINGTON PUDDING

1 1/2 c. sugar
1 1/2 c. water
put in baking dish and boil while making batter.
1 1/2 c. sugar
1 tbsp. butter
1/2 c. milk
1 tbsp. cocoa
1 c. flour
2 tsp b. powder
1 tsp. vanilla
1 1/2 c. nutmeats
1 c. raisins
pinch of salt.

Drop by spoonful into boiling syrup. Bake slowly for 40 minutes.

—Mrs. Ellis Griffith

PLUM PUDDING

2 c. sorghum
2 c. ground suet
2 c. sour milk
5 c. flour; 1 tsp. soda
1 lb. raisins
1 lb. currants
1 lb. dates
1 lb. figs
1 c. nuts
salt and spices to taste.
Dredge fruit in 1 cup of the flour. Steam 2 hours; cool over night. Wrap in waxed paper and hide carefully until you are ready to use it. Remove from pans when slightly warm. Serves 8.

—Eva A. Bowne
PINEAPPLE SALAD

$1\frac{1}{2}$ c. crushed pineapple  
Juice of 1 lemon  
$3/4$ c. sugar  
1 tbsp. gelatine  
$\frac{1}{2}$ c. cold water  

Heat pineapple lemon juice and sugar and stir until dissolved. Soak gelatine in cold water a few minutes and add to first mixture, set to cool. When mixture begins to set add:  

- $3/4$ c. grated cheese  
- 2 tbsp. chopped celery  
- 2 tbsp. chopped green pepper  
- $\frac{1}{2}$ c. whipped cream  

Chill and serve on lettuce leaf with salad dressing.  
---Mrs. W. E. Harvey

PINEAPPLE SHERBET

Combine in saucepan:  
$3/4$ c. sugar  
1 c. water  
Cook to form syrup. Cool.  

Add:  
$\frac{1}{4}$ c. lemon juice  
1 c. crushed pineapple  
1 c. pineapple juice  

Pour into refrigerator tray. Freeze until firm. Remove from tray and put into chilled bowl. Beat until fluffy and smooth.  

Add:  
2 egg whites, beaten stiff with  
$\frac{1}{4}$ c. sugar  

Return to tray. Freeze solid.  
---Mrs. George Schutjer
PINEAPPLE CREAM DESSERT

1 1/2 c. crushed pineapple
1 c. sugar
2 c. boiling water
1 c. cream whipped
6 tbsp. powdered sugar
grated rind of 1 orange
1/2 c. lemon juice
1/2 c. orange juice
1/2 c. pineapple juice
1 well beaten egg yolk
2 egg whites, beaten stiff

Combine: sugar, water, pineapple, orange rind, and juices.
Combine: whipped cream, powdered sugar, egg yolk, and egg whites.
Fold mixtures together thoroughly and freeze till smooth and firm.

--Mildred Dahl

DAISY ROLL

1/2 lb. marshmallow (quartered)
2 tbsp. sugar
1 c. cream (not whipped)
2/3 c. pitted dates
1 1/2 tsp. orange rind (can be omitted)
2 1/2 c. rolled graham crackers

Let marshmallows, sugar and cream stand 10 minutes together. Add rest of ingredients. Leave out 1/2 c. graham crackers crumbs. Then roll mixture on heavy wax paper using 1/2 c. crumbs.
Chill at least 24 hours before using. Serve with whipped cream or crushed fruit.

--Mrs. W. E. Harvey
BARBECUE BURGER MIX

1 lb. ground beef
1/2 c. chopped onion
1/2 c. chopped green pepper
1/2 c. chopped celery
1 can tomato sauce (1 cup)
1/4 c. catsup
1 tbsp. vinegar
1 tbsp. sugar
1 1/2 tsp. worcestershire sauce
1 tsp. salt
1/8 tsp. pepper

Brown ground beef in hog fat, tossing as it browns. Add vegetables. Cook until vegetables are tender. Add remaining ingredients. Mix well. Cover, simmer at least 20 minutes. Serve on hamburger buns.

--Mrs. George Schutjer

UPSIDE DOWN HAM LOAF

Place 6 slices of pineapple and 6 maraschino cherries in bottom of pan.

Over this pour the following:
1/4 c. vinegar,
3/4 c. brown sugar,
1 tsp. dry mustard.

On top of this pack loaf made up of the following:
1 1/2 lb. ground smoked ham; 1/2 lb. fresh pork, 2 eggs, 1 c. milk, 1 c. cracker crumbs or oatmeal.

Bake 1 1/2 hours at 350°. --Mildred Dahl
HAMBURGER CASSEROLE

potatoes
onion sliced
rice cooked
hamburger steak
pint cooked tomatoes
pepper, salt

Place a layer of raw potatoes in a casserole; then a layer of sliced raw onions. Over this spread a cup of cooked rice; then a layer of hamburger steak. Now pour in a pint of cooked tomatoes. Season each layer with salt and pepper. Bake one hour.

—Mrs. Ellis Griffith

BARBECUED HAMBERGER

\( \frac{1}{2} \) c. bread crumbs
\( \frac{1}{4} \) c. milk
2 lb. hamburger

Shape into balls and brown. Pour over them the following sauce:

1 tbsp. sugar
1 tbsp. vinegar
1 tbsp. water
2 tbsp. worcestershire
\( \frac{1}{3} \) c. catsup
Simmer 10-15 minutes.

— Beulah Shaw
SWEET HAM AND PORK LOAF

2 lb. ground ham
1 1/2 lb. ground pork steak, (or something similar)
2 beaten eggs
1 c. milk
1 to 1 1/2 c. bread or cracker crumbs.

To the ground meat, add: eggs, milk, and crumbs. Salt and pepper to taste. Mix thoroughly and mould into a loaf and place mould in a moderate oven 400°. When slightly brown, baste with the following syrup which has been cooked 5 minutes.

1 1/2 c. brown sugar
1 tbsp. mustard
1/3 c. vinegar
1/2 c. water

Baste the meat loaf periodically, and bake slowly for about 2 hours. This may be sliced or cut in wedges, and served hot or cold. If you prefer divide the meat loaf mixture into two equal parts and place into two medium sized bread tins, and bake for 1 hour.

—Madge Ruedeusch

RANCHBURGERS

Have ready buns which have been cut in two and spread over both parts of buns this mixture: (Any amount of hamburger a little goes a long way.)

Hamburger
1 egg beaten
Salt and pepper
Milk—enough to make it soupy—easy to spread. Put on cookie sheet and broil for only a few minutes until brown. Burn easily so watch them closely. Serve hot with potato chips, potatoe salad or shoe strings. Also onions, catsup, mustard or relishes.

—Mrs. George Bowne
MACARONI HOT DISH

Grind:
2 c. cooked macaroni
1/4 lb. cheese
1 medium onion
1 can spam
green pepper

add:
1 1/3 c. hot milk
4 egg yolks (beaten)

Fold in 4 beaten egg whites. Bake in med. slow oven 1 1/2 hours; 20 minutes before serving, cover with mushroom soup and bake until golden brown and puffy.

--Mrs. Peter Anderson

CREAMED SWEET SPUDS.

Cook, peel and mash sweet spuds.
Make a sauce of 1/4 c. butter.
1 1/2 c. brown sugar
4 tbsp. flour (cooked)

Put salted mashed spuds in a long pan, add cut up marshmallows and pineapple on top and pour on sauce. Bake in slow oven a short time.

--Vada Teal

--Nothing lies beyond the reach of prayer except that which lies outside the will of God.

--It is not so easy to know whether people are good or bad when its the good people who decide which are which.
THE POET TO HIS DAUGHTER

What can the poet say to this small face
That looks up through the twilight at his own
And reaches with its dark eyes to erase
All he has ever thought or been or known?
What can he answer to her dreams, that speak
The timid, hopeful questions of the young:
Why am I here, so little and so meek?
Why have I freckles and a wiggly tongue?
Why do I laugh when we are having fun?
Why do you hug and kiss me when I cry?
Why do I rock my dolly in the sun
And look up quickly when a boy goes by?
What can I say to keep her unafraid,
Whom God and the girl I love and I have made?

—Thomas Sugrue
BAKED LEMON PIE

Grated rind and juice of 1 lemon
1 c. sugar
2 egg yolks
1 tbsp. butter
2 tbsp. flour
1 c. milk
Mix as you would cake batter adding 2 beaten egg whites lastly and bake in a pie shell until firm in a moderate oven.

—Mrs. M. Potter

PEACH PIE

Slice peaches in unbaked pie shell. Pour over a mixture of 2 eggs beaten light, 1 c. sugar and 2 tbsp. flour. Bake.

—Mrs. Harold Deethardt

ICE CREAM PIE

Bake your crust; then just before you are ready to serve fill your crust with ice cream. Beat up 3 egg whites; add six tbsp. of sugar and vanilla. Pile the meringue over the ice cream; place under the broiler and brown. The secret of this pie is to be sure it completely covers the ice cream.

—Jayne DeWitt
RHUBARB PIE

1 egg beaten
1 c. sugar
1 tbsp. flour
2 tbsp. butter
1½ c. cubed rhubarb
nutmeg

Pie crust.
Mix sugar and flour and add to beaten egg. Add rhubarb and melted butter. Let stand while making crust. Make the crust. Pour in filling and sprinkle with nutmeg. Add top crust. Bake at 425° for 15 minutes lower heat, and bake 25 to 30 minutes.

--Lela Greve

RHUBARB PIE

2 c. finely cut rhubarb. Cover with boiling water and let stand 5 minutes; drain.
Add: 1 c. sugar
4 tbsp. flour
2 egg yolks
Put into unbaked pie shell and bake 45 minutes in a moderate oven. Top with meringue from egg whites and brown.

Pie crust.
Blend 2½ c. flour
1 tsp. salt
1 c. flour hard
Beat 1 egg well; add 1 tsp. vinegar; 5 tbsp. water. Add liquid to flour mixture. Makes two 2 crust pies or 4 shells. Dough will keep well for several days without baking.

--Mrs. Adolph Mohror
STRAWBERRY PIE

1 pt. berries 
3/4 c. sugar 
1 c. water 
2 tbsp. cornstarch 
2 tbsp. cold water 

Cut berries in half; bring water and sugar to boil; moisten cornstarch with cold water; add to boiling mixture; cook to transparent; put in berries, cool, pour in baked shell. Put whipped cream on top. Let stand two hours before serving.

For frozen berries: Drain 1 cup juice from berries. Add ½ cup sugar to juice and boil. Add cornstarch, boil until clear. Add berries, cool, pour in baked pie shell.

--Mrs. Harold Deethardt

PIES

One handful forgiveness, 
One heaping cupful of love, 
A full pound of unselfishness, 
Mix together smoothly, with complete faith in God. 
Add two tablespoons of wisdom, 
One teaspoon of good nature for flavor, 
Then, sprinkle generously with thoughtfulness. 
This makes a wonderful family pie. 

(One complete pie will serve any size family.)

Reading maketh a full man; conference a ready man; and writing an exact man. 

—Bacon
EASTER SUNRISE

Rowena Cheney

Now, at the peak of morning
The last stars disappear;
Behold, the light is dawning—
Glad Easter Day is here!

Listen! The heart can hear it....
The stone that rolled away
As the holy light shone near it
On that first Easter Day.

The very hills are ringing
With joy; the morning's breath
Blends with the voices, singing
"There is no death—no death!"

The distant chimes are pealing
And where a cross has stood,
Behold the sun—revealing
The way to brotherhood!
WATERMELON PICKLES

Soak prepared rinds over-night in 1 gal. water with 3 tbsp. salt. In morning wash and drain. Cover with 1 tsp. alum in 3 qts. water and cook until tender. Rinse and drain well. Make a syrup of 7 cups sugar, 2 c. vinegar 6 to 8 sticks cinnamon, loose 1 tbsp. whole cloves (in bag) cook pickles till clear. Let cool in syrup. Bring to boil and let cool each day for 3 days. Put in jars and seal.

—Mrs. Edna Nelson

RIPE CUCUMBER PICKLES WITH PIMENTOS

1 doz. cucumbers
3 med. sized onions
Cut up into fine cubes and cover with water.
Add ½ c. salt. Let stand over night. Next morning drain off liquid.
Boil cucumbers and onions with this syrup.
3 c. sugar
2½ c. vinegar
3 pimentos cut fine and pickling spices
1 tsp. salt

Put spices in a bag. Boil this mixture until clear and tender. Putting spices in a bag keeps the pickles clear and white. (1 small jar or can of pimentos. These pimentos are used only for color.)

—Mrs. George Bowne (Dorothy)
RHUBARB JUICE

Cover cubed rhubarb with water, cook until tender. Drain and strain juice through flannel to clear. Add: 1/3 c. sugar to 1 c. juice, reheat and seal in sterilized jars.

Prepare for use: 1 pint of juice and 1 pint of water, serve cold. Or add juice of 1 or 2 oranges; or frozen orange juice cubes; or serve hot with spices added as a dash of cinnamon, nutmeg, clove and or allspice to suit taste, or combine with other fruit juices.

---Mrs. Harold Deethardt

STRAWBERRY PRESERVES

1 qt. strawberries
2 c. sugar
Boil 3 minutes

Add:
2 c. sugar
Boil 3 minutes again. Let stand overnight and seal in jars next day.

---Mrs. George Borne
(Dorothy)

RHUBARB JUICE

20 lb. rhubarb cut in 1 inch pieces. Nearly cover with water. Cook until tender. Drain off juice. To each qt. of juice add 1/2 c. sugar and 1/2 c. of unsweetened pineapple juice. Seal while hot.

Yield: about 14 quarts.

---Mrs. George Schutjer

**Remember the old adage: "The emptier the pot, the quicker the boil." So watch your temper.**
STRAWBERRY PRESERVES

Quick and easy to make
1 qt. washed, sliced strawberries.
Add 3 tbsp. vinegar and boil 3 minutes. Add 4 c. sugar, boil
Pour into a granite pan or crock and let stand over night. Fill into sterilized jars and seal.
— Lucille Zimmerman

SWEET PICKLES

Take 75 pickles cover with water. Add 1 c. salt and let stand 1 week; then pour off this water and pour on boiling water for three mornings; on second morning split pickles and add 1 tablespoon of powdered alum on the fourth morning pour off water, pack in jars and pour over them the following syrup hot.
5 c. of vinegar
5 c. of sugar
½ ounce celery seed
2 ounces of cinnamon buds.

Pour over pickles and reheat three mornings and pour back on pickles. Don't use iodized salt.
— Mrs. F. J. Formanek

**Speak, Lord, in the stillness
While I wait on Thee;
Rushed my heart to listen
In expectancy.
MOTHER’S INFLUENCE

I took a piece of plastic clay
And idly fashioned one day,
And as my fingers pressed it still,
It moved and yielded at my will.
I came again when days were past.
The form I gave it still it bore,
But I could change that form no more.
I took a piece of living clay,
And gently formed it day by day,
And molded with my powers and art.
A young child’s soft and yielding heart,
I came again when days were gone,
It was a man I looked upon,
He still that impression bore
And I could change it nevermore.

Author Unknown

PRAYER

By James Montgomery

Prayer is the soul’s sincere desire,
Uttered or unconceived,
The motion of a hidden fire
That trembles in the breast.
Prayer is the simplest form of speech
That infant lips can try;
Prayer, the sublimest strains that reach
The Majesty on high.
O Thou by Whom we come to God,
The Life, the Truth, the Way!
The path of prayer Thyself hast trod:
Lord, teach us how to pray!
ORANGE CANDIED SWEET POTATOES

6 med. sweet potatoes
\( \frac{1}{2} \) c. boiling water
2 tbsp. salt
3 tbsp. butter
1 tbsp. orange juice
2 tbsp. grated orange peel
\( \frac{3}{4} \) c. light or dark syrup
\( \frac{1}{4} \) c. brown sugar

Peel and halve potatoes; Add water and salt
Simmer in covered skillet until tender. (about
15 min.) Drain off liquid; Leave about \( \frac{1}{4} \) c. on
potatoes. Dot with butter. Combine remaining
ingredients; pour over potatoes. Cook over low
heat until glazed, about 15 min. Baste frequently.
Serves 6.

—Mrs. George Schutjer

SALMON SALAD MOLDS ON TOMATOES

Drain 1 lb. can of salmon, bone and flake it.
Toss lightly with 1 c. chopped celery. Add \( \frac{1}{4} \) c.
sweet pickle juice, salt and pepper. Pack into
custard cups and chill. Unmold on peeled tomato
half. Arrange on crisp lettuce garnish with
mayonnaise and a stuffed olive; cut petal fashion.

—Mildred Dahl
SALAD DRESSING

\[
\begin{align*}
\frac{1}{2} & \text{ c. vinegar} \\
3 & \text{ tbsp. sugar} \\
\frac{1}{2} & \text{ tsp. salt} \\
1 & \text{ tsp. mustard (dry)} \\
\frac{1}{4} & \text{ turmeric} \\
2 & \text{ eggs (beaten)}
\end{align*}
\]

Mix all ingredients, except eggs, and boil for 1 minute. Remove from fire and pour over beaten eggs stirring constantly. Return to fire and cook until thick.

—Mrs. Kenneth Anderson

SALAD DRESSING

4 eggs (well beaten)  
1 c. sugar  
1 c. vinegar  
\frac{1}{2} c. cream  
\frac{3}{2} c. milk  
1 tsp. ground mustard  
Salt

Mix altogether and cook in a double boiler. Especially good dressing for potatoe salad.

—Lucille Zimmerman

OVER NIGHT SALAD

One 20 cent can pineapple, 2 oranges, 24 marshmallows. Dressing: \( \frac{1}{2} \) c. sugar,  
2 tbsp. flour,  
2 eggs.

Mix together, add pineapple juice, cook until thick. When cool add 1 c. whipped cream. Combine with fruit mixture and let stand overnight.

—Mrs. Ellis Griffith
JELLIED VEGETABLE SALAD

1 envelope (1 tbsp.) unflavored gelatine

\( \frac{1}{4} \) c. cold water

1\( \frac{1}{4} \) c. boiling water

1 tsp. salt

\( \frac{1}{4} \) c. sugar

\( \frac{1}{2} \) c. lemon juice

\( \frac{1}{4} \) c. vinegar

1 small onion, grated

1 c. crisp, shredded cabbage

2 tbsp. chopped green pepper

\( \frac{1}{2} \) c. carrots (narrow strips)

1 c. chopped celery

\( \frac{1}{4} \) c. sliced stuffed olives

Soften gelatine in \( \frac{1}{4} \) c. cold water. Dissolve in 1\( \frac{1}{4} \) c. boiling water. Add salt, sugar, lemon juice, vinegar. Stir well. Chill until partly set. Add other ingredients; chill in mold or shallow pan. Serves 6. For dressing use \( \frac{1}{2} \) c. mayonnaise or salad dressing to which 3 tbsp. cream and 3 tbsp. chili sauce is added.

--Mrs George Schutjer

**Who trusts his children on the street,
To fear from strangers they may meet,
Should also let his money lie
In reach of every passer-by.**
GOD CHUCKLES

I think that the Creator must have made some things for fun,
As well as for their beauty or their usefulness to man.
When He formed the bright snap-dragons with their soft close-pressing lips,
Did they bloom as floret eardrops for the cherubs by His plan?

Does the clownish, impish pansy bring a twinkle to His eye,
Or the waddle of the penguin in his ceremonial frock?
Does the gay coloratura of the wren with perky tail
Draw a chuckle, or the corwing of the adolescent cock?

He must revel in variety of form, of hue, or sound;
The stars in constellation shape a Dipper or a Chair;
They could have been like polka-dots in geometric mold,
Not a Scorpion, Orion, the Pleiades, or Bear.
I am glad the humor is a part of cosmical design,
And that God loves our jollity, and that laughter is divine.

—Harriet A. Jenney
Yankton, South Dakota
SOAPS

1 c. clarified fat
2 heaping tsp. lye dissolved in
½ c. water - cool luke warm

Stir liquid fat into lye solution and beat.
1 tsp. ammonia
1 tsp. borax (powdered)

A good use for a small quantity of waste fat.

--Mrs. Peter Anderson

SOAP

5 lbs. cracklings or scraps
1 can Lewis lye
1 gallon cold water

Stir all together and let set in an enameled pan for 48 hours. Stir morning and night; put on stove let boil real hard for 20 minutes; stir back and forth to keep from sticking. Remove from stove add 1 gallon warm water, 2 tbsp. borax and ½ cup ammonia. Stir as long as you can. After its formed keep in a warm place for two days.

--Mrs. Ellis Griffith

SPICE OF LIFE

**Cloves have been known since before the days of the early Egyptians, and wars were fought between Europeans and native islanders for possession of these spice trees.

--Massachusetts State College
## QUANTITY COOKERY
**Amounts For 100 Persons**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
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<tr>
<td>Soup</td>
<td>6 gallons</td>
</tr>
<tr>
<td>Crackers</td>
<td>6 pounds</td>
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<tr>
<td>Cocktail</td>
<td>3 gallons</td>
</tr>
<tr>
<td>Fowl</td>
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<td>Fowl (creamened or in salad)</td>
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<tr>
<td>Beef or veal (roasted)</td>
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<td>Meat Loaf</td>
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<td>Pork Rib roast</td>
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<td>Lamb roast</td>
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<td>Gravy</td>
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<tr>
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<tr>
<td>String beans, canned or fresh</td>
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<td>Beets, canned or fresh</td>
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<td>Cabbage for salad</td>
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<td>Carrots</td>
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<td>Peas</td>
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<td>Mashed</td>
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<td>Whipping cream</td>
<td>2 quarts</td>
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<tr>
<td>Ice cream</td>
<td>3 gallons</td>
</tr>
</tbody>
</table>

---Mrs. Harold Deethardt
LARGE QUANTITY TEA MAKING

Stock:
1 c. tea
3 qts. water
Add tea to boiling water and bring to a boil
(3 to 5 minutes). Strain or use large cloth bag.

Tea for serving:
1 cup stock
4 cups boiling water

--Mrs. Harold Deethardt

**Do not pray for easy lives. Pray to be stronger men! Do not pray for tasks equal to your powers, pray for powers equal to your tasks! Then the doing of your work will be no miracle, but you shall be a miracle. Every day you shall wonder at yourself, at the richness of the life which has come to you by the grace of God.--

--Phillip Brooks
HELPFUL HINTS

Place a few grains of rice in the salt shaker during damp weather and salt will pour readily.

Vinegar will seal cellophane tightly and neatly.

Set the alarm clock to ring when its time to take cookies from oven, come in from garden, start dinner or feed baby.

Silks maybe easily and quickly removed from sweet corn by using a stiff vegetable brush.

When butter is too cold to spread, turn a hot bowl upside down over it and it will soften but not melt.

In cold weather, hang several small items together on wire hanger with clothes pins then hang out to dry.

To keep baby dry at night, make soakers from scraps of old wool blankets.

If your young child has been naughty try brushing its hair. If that does not work use the other end of the brush on the other end of the child.
Be good to your hands when hanging clothes in winter time, put pins in the oven or hang bag in a very warm place.

After washing a chenille bedspread, hang it over the line to dry so the designs rub against each other. This will leave a fluffy, high pile and a velvety, soft spread when dry.

For the easy placement of tacks in corners, force them through a small strip of paper. By holding the paper instead of the tack there will be no bruised fingers.

Save your cookbook by having a piece of glass the size of the open book, to put over the page when using it. The glass holds the page open as well as keeping it clean, and one can read through it perfectly.

Wrinkles vanish without pressing if the garment is hung in the bathroom awhile after the room is made steamy by turning on the hot water in the tub.