Jonathins apple
Eating
Pics

Delicous
Salade
eating

Rome Beauty
Baking

Winesaps
Sand for
any use
We wish to thank the Advertisers and those who contributed recipes, helping us to make this book possible.

THE AMERICAN LEGION AUXILIARY

UNIT NO. 210

1 c sugar
1 c vinegar
Boil & chill
Add -
½ c salad oil
2 drops food coloring
Mix well. Stand overnight.
Califlower Salad

1/2 head cali.  
2 carrots  
1 onion  
(Leaves?)

1 1/2 c. wine - cider  
(water - wine?)

2 c. sugar  
t salt  
t celery seed  
t mustard seed
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ONE DISH MEALS

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Mt. Vernon South Dakota
**Pork Chops With Corn**

Prepare 1 can corn as for scalloped corn. Salt 6 pork chops and arrange in greased baking dish. Cover each chop with serving of corn. Bake 1 hr. in 375° oven.

Elva Simon

**Salmon En Casserole**

1 lb salmon
2 cups raw potatoes, diced in 1/2 inch squares.
Salt, pepper, little lemon juice.
Put salmon in casserole and potatoes, salt, pepper + lemon juice.
Pour cream + milk over.
Top with buttered cracker crumbs.
Bake in moderate oven for one-half hour.

Mrs. J.W. Simon

Mr. Vernon S. Dab
**Good Sandwich Fillings**

I. Mix chopped celery with peanut butter, moisten with mayonnaise dressing, and add salt and pepper.

II. Drain crushed canned pineapple and mix with cream cheese.

III. Thinly sliced cucumbers or tomatoes spread with mayonnaise.

Sara Larson

**Miscellaneous Sandwich Fillings**

1. Raisins worked into cream cheese.
2. Peanut butter moistened with salad dressing and mashed bananas.
3. Peanut butter and sliced sweet pickles.
4. Cream cheese and chopped stuffed olives.
5. Cream cheese and crumbled pineapple.
6. Luncheon, lemon juice, seasoning a bit of onion.
7. Ground boiled ham and chopped pickles.
8. Current jam with pounded walnut meats.
Glorified Meat Loaf

2 lb. Hamburger
1 large onion
3 cups bread crumbs (or) crackers
Some left-over mashed potatoes (if you have them)
salt and pepper to taste
2 eggs

Mix together and put into a loaf pan and bake until about half done. Then place quartered, cored apples around loaf, putting sugar over them. Finish baking and serve hot.

This is a tasty way to fix meat loaf and a little different, too.

Mrs. Madonna Drawdy
Lakeland, Georgia

Suggested Dinner Menu

Glorified meat loaf - Scalloped potatoes
Peas - Nut Bread

Lettuce salad - Thousand Island dressing

Fresh or canned fruit

Small Cakes
Individual Sausage Loaf

1/2 lb. beef sausage
1/2 cup toff milk
1 1/2 cups bread crumbs
1 tsp finely chopped onion
2 tbsp each tomato catsup and prepared horseradish
2 tbsp prepared mustard
1 beaten egg

Beat egg and add milk
Mix remaining ingredients
Place in greased muffin tins or custard cups
Bake 1/2 hrs in moderate oven, Mrs. Florence Hamie8

Suggested Menu

Individual sausage loaf — potato salad
apple sauce — Biscuits
Meat Noodle Casserole

1 - 8 oz. package noodles
3/4 lb. ground lean pork
(3/4 hamburger)
2 small onions
2 cups diced celery
1 small green pepper, chopped
salt + pepper
1 - 10 1/2 oz. can tomatoes, soup
1/2 tsp. Worcestershire sauce
3/4 cup grated American cheese.

Cook noodles in boiling salted water, drained once. Brown meat in hot fat; add onion, celery + green pepper, Cook until tender. Season alternate layers of meat, noodles in greased Casserole. Pour soup, mixed with Worcestershire sauce over all + sprinkle with grated cheese. Bake in moderate oven (325°) 45 min. serves 8.

Bertha Graves

Suggested Menu

Meat Noodle Casserole

Waldorf Salad - Brown Bread
sandwiches

milk tea
American Chou Mein
1 lb. round steak or hamburger
1/4 lb. pork
1 can tomatoes
1 can peas
1 stalk Celery, cut fine
3 medium onions, chopped
1/4 cup butter
1 pkg. spaghettis

Have pork and beef ground and if very fat cut some of the fat out. Boil meat, celery and onions 1 hour in enough water to cover. Have spaghettis cooked then add it to meat along with tomatoes, peas.
Season with salt, pepper and cayenne to taste.

Noodles

Make same as any noodle a little in deep fat. Don't dry noodles before frying. Avoid loose flour on them as much as possible. Serve hot mixture with noodles on top of everything. I prefer the latter. Serve alone. Noodles stay crisp.
Serves 8 or 10. Helen Caldwell
Chili for Hot Waffles or Cakes

Put 1 lb. hamburger, 1 small onion, 1 scant tablespoon lard, 1/2 cup tomatoes or juice, and salt in skillet. Let cook until it begins to fry then add 1 large tablespoon flour and 1 teaspoon chili powder. Stir into mixture well and add 1 1/2 cups water and let simmer a short time and is ready for hot cakes. Add 1 cup of beans before serving, either chili beans or red kidney beans.

Mrs. E. M. Ross
Ham Loaf
1 lb. fresh pork (ground)
1/2 " Smoked Ham ("  )
1/2 cup cracker crumbs
1/2 cup condensed milk or
Top milk.
1 egg
Shape into loaf and place
in baking dish. Cover over
with 1/2 can tomato soup.
Bake 1 hour in moderate oven.

Bertha Johnson

"Meat Balls"
1 lb. round steak
Salt, pepper, mace
1/2 lb. pork steak
2 eggs
Little grated onion
1 cup bread crumbs
1 cup milk
Grind the meat four times. Add
bread milk and eggs. Mix with
meat, season to taste. Make into balls
and fry in canned pan. Make brown
gravy and pour over it and let
simmer for at least one hour. (May
substitute hamburger for steak)

Feb. 12, 1932.
French Fried Onions

3 large mild Bermudas
Milk, 2 egg slightly beaten,
flour, 1/3 c. fat, salt.
Slice onions 1/8 inch thick
Soak onions in milk 1 hr
Drain
Dip in egg, roll in flour,
Fry in fat until light brown
2 or 3 min, turning once
Drain, sprinkle with salt

Virginia H. Cone

Nam Casserole

6 potatoes raw
2 cups ham, cooked
2 onions
2 eggs
3 cups milk
3/4 teaspoon salt
Grind potatoes, ham & onions
and place in French Casserole

Parmesan cheese

Grease 7 x 11 x 1.5 baking dish
Pour on mixture in casserole
Top with 1/2 c. grated cheese
Bake at 350°

Lucie Finner
Bully Beef Sandwich Spread.

Two pounds ground beef.

Fry in very until it is done. Add three small onions chopped fine, three table spoons A-1 steak sauce; three tablespoons soy sauce (very necessary); one teaspoon salt.

One-half teaspoon pepper; add two cups water and put on low burner. Steam for one hour.

Serve in ice Marina Newman box. Use as needed.

Meat Loaf

1/2 lb. ground beef
1/2 lb. sausage
2 eggs
1 small onion
1 package aged pepper — either red or green
2 cups tomatoes
2 cups bread crumbs or diced bread — softened in tomatoes — Salt, Pepper.

Bake Clair Heinert
Casserole Dish.

Ingredients:
- 1 package shell macaroni
- 1 cup of peas
- Juice from peas
- 1 cup of diced meat such as beef or pork.

Seasoning:

Method:
Cook macaroni until tender.
Drain.
Combine peas, meat and juice with macaroni.
Add seasoning to taste.

Put in casserole and bake in oven at 350°F for 1 1/2 hrs.

If mixture seems dry, then add a little cream or water. Garnish with green vegetables.

Mrs. Harriett May Stickney. So good.
One Sick Meal

2 large slices ham 1/2 in thick
4 large potatoes sliced
3 large onions sliced
2 cups milk
1/4 tea spoon pepper
2 table spoon flour
2 tea spoon dry mustard

Butter Casserole, arrange layers of potatoes & onions dusting with pepper & flour, slice ham in 6 circles, Roll in mustard and arrange on top in casserole, cover with milk Bake in moderate oven 1 1/2 hrs until potatoes are done

Mrs N.D. Smith

Mt Vernon
**Browned Ground Beef**

- 1 lb ground beef
- 1 tbl. lard or drippings
- 1 cup finely chopped onion
- 1 cup finely chopped green peppers
- 1 tbl. sugar
- 2 tbl. prepared mustard
- 1 tbl. vinegar
- 1 tsp. salt
- 1 cup catsup
- ½ tsp ground cloves

Brown meat slowly until crumbly but not hard. Combine remaining ingredients and add to the meat. Cover and simmer about 30 minutes. Serve on toasted split buns. Serve 6 to 8.

Mel Koeller
4th Vernon
Scalloped Tuna Fish

20.
1 cup fine noodles
½ cup green pepper
1 cup tuna
2 hard boiled eggs
1 small can ripe olives

White Sauce
1½ cups milk
1 cup petit lard
3 tablespoons flour
3 tablespoons butter

Mix above ingredients. Pour white sauce over it. Bake 1 hour at 350°

Mrs. Henry Albin

Summer Chop Soup

¾ cup diced steak or veal
⅔ cup minced sliced thin
1 cup chopped peanuts
3 cups chopped celery
1 teaspoon salt
About 2 cups water

Brown meat and onions. Add rest of the ingredients and simmer for about 40 minutes. Serve with noodles or boiled rice.

Lillian Huffman
Arkansas, S. Dak.
Sauerkrant + Tomato Casserole
2 c. tomatoes
1 c. grated cheese
2 c. sauerkraut
½ c. salt
¼ c. pepper
Butter

Butter casserole well. Place tomatoes + sauerkraut in alternate layers with cheese + butter.
Cover with buttered crumbs.
Bake until golden brown.
Temp. 350° oven.

Helen Staar

Ham Loaf
½ lbs. ground smoked ham
1 lb. ground fresh pork
¾ c. day old bread crumbs
½ c. chopped onion
1 c. milk
2 beaten eggs

Spread in 8 X 12 inch pan.
Bake 1½ hours - Temp. 350°
Cut in squares.
Served 6 to 8

Mrs. Helen Stark
A Party Dish

Boil four pounds of beef 'till tender. Season and cut in cubes.
4 cups of cut celery
2 cups chopped onion
Cook celery and onions 'till tender.
2 Cans Brussels sprouts
2 t Worcestershire sauce
2 t Soy sauce.
Mix all ingredients
and simmer.
Serve hot, over Chow Mein Noodles (about 2 cans)
Along with steamed rice.

Martha Johnson
Wiseman Service Station

Brown's Farm Service
Case Farm Implements

The Scott Pharmacy
Golden Corn Bread

3/4 cup corn meal
1/4 cup flour
1/4 cup sugar
1/2 tsp salt
3 tsp baking powder
1 beaten egg
3/4 cup milk
1/4 cup melted shortening

1 - mix dry ingredients in bowl.
2 - add egg and milk; stir lightly; add melted shortening.
Bake in greased 8" square pan or muffin pans 25 min.

Della Trotto

Apple Pancakes

2 beaten eggs
2 cups milk
2 tablespoons melted shortening
3 cups flour
1 teaspoon salt
4 teaspoons baking powder
2 tablespoons sugar
3/4 cup finely chopped apples

Combine eggs, milk and shortening; add flour sifted with salt, baking powder and sugar; beat smooth.
Bake on ungreased griddle. Makes 12 to 15 cakes. Serve with butter and brown sugar.

Mrs. George Steinman

25
Sweet Buns
2 cups milk
8 T. Sugar
1 scant T shortening
1 T. Salt - 2 pkg. quick yeast
5 cups flour.
Dissolve yeast in 1/2 cup warm water + 1 T sugar - Mix altogether + let rise -

Mrs. J. B. Stark.

Orange Rolls

1 cup scalded milk (cool to lukewarm)
1/2 cup butter 1/2 t salt
1 compressed yeast (less if above
allowed to stand for 15 min)
1 1/2 cups flour, 1/2 cup sugar, 3 well beaten eggs + beat
thoroughly with egg beater. Add 3
more 1/2 cups flour until flour
is all stired in. Allow to rise
3 hrs or over night. Roll out &
spread with 1/2 C sugar, 1/2 C
butter. 1 large orange grated
Fold up & slice. Allow to rise
& bake in med. oven. 15 min.

Sudie Fridley
Popovers
1 Egg - Beat well - Add
1 Cup milk
1/4 t. Salt
1 t. Sugar
1 1/2 cup flour
Beat
Place in hot greased gem line. Bake in 350° oven.

Mrs. John Prigge

Banana Nut Bread
3 bananas - mashed
Add:
1/2 cup sugar
1/2 cup shortening
2 cups flour
1 t. soda
pinch salt
1/2 cup nut meats
Mix well, take in loaf pan in 375° oven until done, about 45 minutes.
Mrs. Floyd Thompson
Banana Bread

\frac{1}{3} \text{ cup shortening.}
\frac{2}{3} \text{ cup sugar}
2 \text{ small beaten eggs}
1 \text{ cup mashed ripe bananas}
\frac{1}{2} \text{ cup sifted flour}
\frac{1}{4} \text{ tsp. soda}
\frac{1}{4} \text{ tsp. cream of tartar}
\frac{1}{2} \text{ tsp. salt}
\frac{1}{2} \text{ cup bran (breakfast cereal)}

Cream shortening and sugar, add eggs and bananas. Sift together dry ingredients and add to mixture.

Finally, add bran and mix well. Bake in a \(4\frac{1}{2} \times 9\) in. pan or 2 smaller ones.

Bake for 1 hr. until brown.

Nelle Durham
Mitchell, S. Dak.

\(\frac{1}{2}3-1950\).
White bread

3/4 cup sugar
2 tbsp. salt
4 cups lukewarm liquid
if milk is used, scald cool to lukewarm
2 cakes comp. yeast
3 tbsp lukewarm water
3/4 cup shortening, melted, cooled
12 cups flour

First add sugar and salt to liquid; let yeast stand 5 minutes in lukewarm water.

Beat 3 cups flour in liquid mixture, add yeast then add 4 cup flour, beat till smooth come and let stand 10 minutes, then add the rest of the flour, place in warm place and let rise till double (about 1 1/2 hours)

Place in loaf pans, this makes 4 loaves.

Mrs. William Herring
Refrigerator Rolls

1/2 cup compressed yeast
1/4 cup sugar
1 cup milk scalded, cooled 1/2 tsp. salt
1 egg
1/2 cup melted shortening

Crumble yeast in bowl. Add milk slowly and stir until dissolved. Add sugar, salt, egg. Sift flour once and measure. Add half the flour and mix well. Add the melted shortening then the rest of the flour. Mix thoroughly. Turn out on floured board and knead until you have a elastic dough. Place in greased bowl. Cover with waxed paper and a damp cloth. Put in ice box when you want to bake them, shape into rolls and let raise till double. Bake in over (400) until browned and done.

Mary Rorem

Flour Yeast Sweet Rolls

2 cakes yeast (Red Star or Fleischmann)
3/4 cup warm water
3/4 cup sugar
1 cup scalded milk 1 tsp. salt
1/2 cup shortening 2 eggs, well beaten

Dissolve yeast in warm water; add shortening to scalded milk; then add eggs, sugar, salt. Mix in flour and mix to a stiff dough.

Cover and let rise in a warm place for two hours. Roll out like pie crust and spread lightly with butter. Have dough about 3 in. thick and cut in V-shaped pieces. Start rolling from edges and place rolls in pan. Let rise in a warm place for hours. Bake in moderate oven. Mrs. Charles Michael
Pan Cake
1 1/2 cups of milk (hot)
2 slices bread, cut in
small pieces.
But half of butter in
hot milk. Add a little
salt and sugar. Use
beater and beat.
2 eggs. Put one in and
beat. Then the other and
beat.
2 teaspoons baking powder.
Put this in and beat.
Add flour to make
batter and beat. Fry on
griddle.

Lizzie Schneier

Corn Bread
1/3 cup butter - 1/3 cup sugar
2 eggs - 1 c. sweet milk
1 c. flour - 1/2 c. corn meal
2 t baking powder
1/2 teaspoon salt
Bake 20 minutes

Mary Darry
**Grape-Nut Bread**

1 cup sugar
1 tablespoon butter (creamed)
2 eggs
2 cups sour milk
with
1 cup soda

1/2 tsp. salt
4 cups flour
2 tsp. dry milk
1 cup grapefruit

Bake 1 hr. Less sugar can be used.

- Shirley Baskin

**Date Nut Bread**

3/4 cup sugar
1 T. Card
1 egg
1/3 cup dates
1 cup boiling water
1 tsp. soda
1/2 cup nuts
1/2 tsp. salt

Pour boiling water over dates with 1 tsp. soda
Bake 1 1/2 hr. at 325°

- Madel Baker
Cranberry Bread.

2 cups flour; 1/2 t. salt;
1/2 teaspoons baking powder;
1/2 t. soda; 3/4 cup sugar.
Sift together and add
1 beaten egg; 1/2 cup
orange juice; 2 1/2 hot
water. Combine only
until dry ingredients
are moistened.

Fold in 2 cups chopped
nuts; 2 cups chopped
currants and
grated rind of one
orange.

Bake in loaf in a
moderate oven about
one hour and ten
minutes. Very special.

Bernice L. Smiley
Date Bread

3/4 cup brown sugar
1 egg
1 T shortening
1/2 cup flour
1/2 cup soda
1 cup dates
1 C hot water
pinch of salt

Place dates in hot water. Add rest of the ingredients and mix.

Bake in moderate oven.

Harriet Cooley
Mrs. Vernon S. Del

Coffee Cake

1 beaten egg
1/2 cup sugar
1/2 cup milk
2 Tbsp. melted butter
1 cup flour
1 tsp. salt
2 Tbsp. baking powder

Combine egg, sugar, milk, butter, and sifted flour, salt, baking powder. Sprinkle with mixture of
1/4 cup brown sugar
1 tsp. cinnamon
1 Tbsp. flour
1 Tbsp. melted butter
1/2 cup broken nutmeats
Spread evenly on dough
Bake in 375° oven 25 min.

Mrs. R. S. Lambert
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Refrigerator Vanilla Ice Cream

\[
\frac{2}{3} \text{ c. sugar} \\
\frac{1}{2} \text{ tbsp. cornstarch} \\
\frac{1}{2} \text{ c. milk} \\
\frac{1}{4} \text{ tsp. salt} \\
2 \text{ eggs, separated} \\
2\frac{1}{2} \text{ tsp. vanilla} \\
1 \text{ c. cream, whipped}
\]

Combine sugar and cornstarch with milk in top of double boiler. Stir until it thickens. Cover and cook 10 minutes.

Add part of cooked mixture to beaten egg yolks. Add this to remaining hot mixture. Stir over hot water for 3 minutes. Cool.


Mrs. Leona (Jellergaard)

Hartman
Orange Dessert

\( \frac{1}{2} \text{ lb. marshmallows} \) melt in 
1 c. orange juice \( \frac{1}{2} \) double boiler
allow this to cool. Then
fold in 1 cup cream
(whipped) Allow to set
in refrigerator. Serves
about 6.

Alice Melby

Date Pudding

2 eggs
1 cup sugar
1 cup chopped English walnuts
1 cup dates
1/2 tbsp. flour
2 level tbsp. baking powder
2 tbsp. milk
Mix altogether and
pour into a buttered pan.
Set in a pan of water
and bake 45 minutes
in 350° oven. Remove from
pan of water and take a few
minutes longer. Serve with
whipped cream.

Vera Novi
Chocolate Fudge Cake

First Part: Cook 1 cup sugar

+ 3/4 C. water till it threads. Pour over well beaten whites of 3 eggs. Beat well and add 3 egg yolks. Set aside to cool. When cool add 1t vanilla.

Second Part: Scald 1/3 C. milk

Put 1 envelope of gelatin to soak in 1/4 C. cold water.

Add 1 cup cocoa to scalded milk well. Beat well. Add 1 cup sugar, then the gelatin mixture. Set aside to cool.

When cool, add to the first mixture. Then add one pint of cream which has been whipped. Put layers of vanilla wafers, then mixture, another layer of wafers, and so on, until chocolate mixture is all used up. Set in refrigerator until thoroughly cold.

This serves about 20 people.

Mrs. Theo. Helland
Mr. Vernon L. Dak
Angel Food Custard Dessert

Beat 5 egg whites with 3/4 cup sugar
add rind and juice of 1 orange
add rind and juice of 2 lemon
cook in double boiler to
ccoat spoon.

Dissolve 1 pkg. Knox gelatine
in 3/4 cup cold water. Add
to custard while hot. Let cool.

Beat 5 egg yolks with 3/4 cup sugar
add to cooled custard.

Line dish with waxed paper
Break 1 angel food loaf cake
in bite size pieces and
arrange in layers with
cake, then custard.

Chill over night. Serve
with whipped cream.

Mrs. G. D. Clements

June 19, 1976.
Chocolate Dessert

creamed \( \frac{1}{2} \) c. butter (soft)
1 c. powdered sugar
3 egg yolks

add - 16 marshmallows: cut fine
3 beaten egg whites
1 small can Hershey's chocolate
1 pt. cream whipped
\( \frac{1}{2} \) c. nuts chopped

Bake graham crackers
Cover bottom of cake pan (7x13) pour mixture over crumbs, then cover with crumbs. Let stand 24 hrs. Slate with whipped cream.

Mrs. Thomas Ward
Mt. Vernon
Lemon Bisque—[package Lemon Jells—1 cup hot water, 3 searching cups of grated and grated rind of two lemons; add to jell and hot water mixture, let this jell gently, it just begins to set. Then whip with rotary beater until fluffy. Whip 1/4 cup cream, and fold into above mixture. Then fold in one cup sugar. Crush 1/2 lb. vanilla ice cream and put most of them in bottom of pan and then put jello mixture in top of wafers. Put rest of crushed wafers, on top of jello mixture. Chill. Serve with whipped cream.

Graham Cracker Torte

1/2 cup coarse graham cracker crumbs 2 teaspoons salt—1 teaspoon baking powder—1 cup chopped dates 1 cup chopped walnuts—1 teaspoon vanilla—2 egg whites 1/2 cup sugar

Mix together thoroughly first six ingredients. Beat egg whites until stiff; add sugar gradually. Fold mixture into whipped, blending thoroughly. Pour into an 8-inch greased pie plate; bake in moderate 325. Delicious served with ice cream or topped with whipped cream.

Mrs. L. L. Daggett
Mrs. Myra Daggett
Graham cracker pie
1 lb graham crackers
1 lb chocolate morsels
1 lb chopped dates
1 cup chopped nuts
1 cup thick cream.
Save out 1/2 cup crumbs to roll top in. Mix the other ingredients thoroughly and form into a loaf. Dust loaf in crumbs and let stand over night.
Slice and serve with whipped cream.

Mrs. Harvey Stoy.

Peach Crumble (serves 6)
Slice 8 fresh peaches and arrange in buttered baking dish. Sprinkle 1/4 c. water and 1 tsp. lemon juice.
Blend 3/4 c. flour 1/8 brown sugar and 1/8 tsp. salt. Cut in 2 tablespoons butter until consistency is that of coarse meal. Sprinkle crumble mixture over peaches. Bake in a moderately hot oven (375°) 25 to 30 min. or until top is bubbly.

Mrs. Howard Larson
Graham Cracker Dessert
Mix: 1/3 C sugar, 1/4 C flour, 1/8 salt.
Stir in 1/3 cup heavy cream, 1/3 C water.
Cook and stir over boiling water for 10 minutes. Stir slowly into 2 slightly beaten egg yolks. Cook and stir 2 min.
Remove from heat and cover.
Mix 1/2 C Graham Cracker crumbs, 1 tablespoon sugar, 2 T. butter. Press 1/4 of crumbs on bottom and sides of well buttered 6 in. sq. pan. Pour in custard and cover with 1/2 C well drained Pineapple. Beat until stiff 2 Egg whites. Beat in slowly 1/4 C sugar. Spread over pineapple, cover with rest of crumbs. Bake slowly for 20 min.

Mrs. Erin Stork

Pineapple Sherbert
2 1/2 cups sugar
Juice of one Lemon
1 quart cream
1 large cup pineapple
milk to fill gallon freezer

Mrs. Ethel Dowling
Route 4
Mitchell, S. Dak.
Caramel Pudding
2 cups brown sugar
1/3 cup water
Boil to thread stage.
Add a pinch of soda
and stir well.
Add 1/2 cup milk (sweet)
and bring to a boil.
Mix 2 heaping tbsp flour
with 1/2 cup sweet milk.
Add to mixture and boil
well stirring meanwhile.
Remove from fire and add
1/2 cup nut meats
Serve with whipped cream.

Mrs. James Dickson

An Easy Dessert
Place alternate slices of
bananas and apples in a
greased baking dish.
And salt lightly. Sprinkle
generously with brown
sugar and add 1/2 cup
thick cream. Bake until
fruit is tender. Very good.
Cream Puff

1/2 cup butter 1/4 teaspoon salt
1 cup hot water 4 eggs
1 cup flour

Add the butter to the hot water, bring to a boil, add the flour and salt, all at one time. Stir rapidly and constantly until the paste leaves the side of the pan.

Remove from fire and cool in a bowl. Beat in the eggs, one at a time. The more you beat them, the better they are. Put in muffin tins and bake in a hot oven (450°) until puffed and brown.

Then cool fill with whipped cream and cover the top.

This recipe makes about ten cream puffs.

Mrs. Eddie Hubbard
Mt. Vernon, S. Dak.
Grape Nut Fruit Pudding

One package lemon jello, add
One pint boiling water, and
stir until well dissolved.
After this has slightly
cooled, add, one cup grape
nuts, 1/2 cup seeded raisins,
1/2 cup chopped dates, and 1/2 cup
nut meats, pinch salt.
Chill & harden. Serve with
whipped cream. Makes six
portions.

Myrtle M. Donough.

Brown Pudding

Lime a baking dish, quickly fill it
with apples sliced thin, sprinkle with
cinnamon, salt, sugar and
nutmeg.

Stir 1/2 cup butter, 1/2 cup sugar,
1/2 C molasses & 3/4 C boiling water
1 tablespoon of soda, ginger and cinnamon.

Flour enough to make thin batter.
Pour over apples and bake in
a moderate oven. Serve
with whipped cream.

Millie Kelsey.
Apple Dessert
1 cup sugar
1/2 cup butter
1 egg
1 cup green apple ground
1/2 cup raisins ground
1/2 cup nut meats
in 1/2 cups flour
1 tea spoon cinnamon
1/2 " cocoa
1/2 " cloves
1/2 nutmeg
1 tea spoon soda dissolved in
1/2 cup hot cold coffee.
Mix in moderate oven and
serve with whipped cream.
Mrs. Fern Raney

Chocolate Ice Box Cake

Melt 1 cake sweet chocolate in
double boiler - add 2 1/2 t. water.
Blend. Remove from fire - add 1
egg yolk, beating vigorously. Add
1 T. powdered sugar and 1/4 C. nut meats.
Fold in 1 stiffly beaten egg white and
1/2 C. cream whipped. Line pan with
cookies or graham cracs. Pour in mixture;
cover with cookies. Chill. - Gladys Haynes
Marshmallow Log
1/2 Cup milk
1-10 p relaxing Marshmallows
Place this on stove until marshmallows are dissolved.
Place this to Cool.
1 cup cream whipped
1-10 cans pineapple
When milk, Marshmallows are cooled put in pineapple and whipped cream.
16 Graham Crackers Crumbed. Add 1/2 cup walnuts. Place in pan layers of Marshmallows, pineapple layers of crumbs then place in Freezer.
Mrs. Smith

Date Bars (crumb mixture)
1 1/2 cup flour, 1 cup melted butter or 1/2 butter & 1/2 lard. 1/2 teaspoon soda 1 teaspoon Salt, 3/4 cup nuts finely chopped. 1 cup or 1/2 cup sugar 1 cup 1/2 cup or rolled oats.
First work sugar with hands to it add first 1/2 cup soda. Salt Oatmeal & nuts mix in by hand, mix in Butter. Pat 1/3 mixture in shallow Pan. Pans last date jelly on top then and remaining crumb mixture (Date jelly) 1 package 1/3 cup dates, chopped. 1 cup water 1 cup sugar 1/2 teaspoon Vanilla cook until thick and smooth add Vanilla cool before using. Mrs. Hettie Metzger.
Cranberry Crackle Pie

1 cup maraschino cherries, cut
1 cup walnuts, minced
1 cup almonds
1 cup dates, cut
3 cups graham crackers, crushed
1/2 cup sweet cream

Mix together and make a ball
Sprinkle with graham cracker crumbs. Let stand to gel well
About 1 hour. Shape the ball in wax paper. Cut into slices
Serve with whipped cream or plain cream. This will keep
as much as 10 days.

Mrs. C. J. Kane

Apple Crisp

Peel 6 or 8 apples, slice in buttered skillet or baking dish. Pour over this
1 cup water. Mix:
2 cups flour
1 cup sugar
1 tsp. butter
1 tsp. cinnamon
Put this over apples. Bake 30 to 40 minutes in 350° oven. Serve either
warm or cool with whipped cream, plain cream or ice cream.

Janet Caldwell
Pineapple Upside-Down Cake

1 1/2 cup butter
1 cup brown sugar
1 No. 2 can sliced pineapple
2 tablespoons whole pecans
1 cup sifted cake flour
1 teaspoon baking powder
1/2 teaspoon salt
3 eggs, separated
1 cup granulated sugar
5 tablespoons pineapple juice

Melt butter in large baking pan. Spread brown sugar evenly in pan and arrange pineapple slices on sugar, filling in spaces with pecans. Sift flour, baking powder and salt together. Beat egg yolks, adding sugar gradually, add pineapple juice, and sifted flour, fold in stiffly beaten egg whites. Pour batter over pineapple. Bake in moderate oven (375° F) 30 to 35 minutes. Turn upside down on cake plate. Serve with whipped cream if desired. Makes 1 (9 x 9) inch cake. Serves 8.

Madge Traney
Lemon Pie

Mix in sauce pan

1 cup sugar
5 1/2 tbsp. cornstarch

Stir gradually... 1 1/2 cups hot water. Cook over med. heat. Stir constantly until mixture thickens. Boil 1 minute. Take from heat.

Beat a little of hot mixture into: 3 eggs yolks slightly beaten. Beat egg yolks mixture into rest of hot mixture.

Return to heat and boil 1 minute, stirring constantly.

Remove from heat. Stir until smooth.

Blend in:

3 tablespoons butter
4 tablespoons lemon juice
1 1/2 tablespoons grated lemon rind.

Pour hot filling into baked pie shell (no need to cool) cover with meringue of 2 egg whites.

Anna Warners
Mankato, Minn.
South, Dakota.
**Pecan Pie**

1/2 cup butter  
1 cup brown sugar  
1 cup corn syrup  
1 cup pecans broken  
1/4 t salt  
1 t vanilla  
3 eggs

Cream butter, add sugar.  
Creaming constantly.  
Add salt to eggs and beat  
until light fluffy. mix with  
first mixture add nut meats  
and vanilla. Pour in unbaked  
Crust. Bake at 350 degrees  
for 40 minutes.

*Beitha Crockett*

**Strawberry Cream Pie**

1 qt. strawberries  
1 cup sugar  
3 T corn starch  
Whipped cream

Arrange the largest berries  
in a baked pie shell.  
Mix the remaining  
and cook until the  
and cornstarch  
in a double boiler until  
thick. Cool and pour  
over berries. Serve with  
whipped cream. *Caralyn*  

Antcliff
Mock mince Pie. 3 pies
1 cup each cracker crumbs
Sugar, cold tea, boiling
Water and Raisins.
½ cup Vinegar
½ Cup butter
2 eggs well beaten
1 teaspoon Cinnamon
½ teaspoon cloves.
½ teaspoon nutmeg.

Mrs. Luella Young

Saw Cream Pie
1 cup saw cream
2 eggs
3/4 cup sugar
pinch of salt
1 tsp cinnamon.
Mix together with egg beaten
lightly add 1 cup watered
raisins. Put in unbaked
pie crust.

Mrs. Luella Young
Pumpkin Pie

1 cup stewed pumpkin
3/4 cup sugar
1 tablespoon cornstarch
1/2 teaspoon salt
1/2 teaspoon ginger
1 teaspoon cinnamon
1 1/2 cups milk
2 eggs
1 tablespoon mace

Stir dry ingredients into pumpkin. Add beaten eggs and milk. Bake in moderate oven.

Nora Jorgensen
Brown Sugar Cream Pie

\( \frac{1}{2} \) cup brown sugar
1 T butter, 2 T milk.
Cook till waxy. Then mix
yolks of 2 eggs, 1 heaping T
flour and \( \frac{1}{2} \) cup milk.
Add to first mixture and
mix smooth. Cook till
thick. Add Vanilla. Pour
in baked pie shell, spread
with beaten egg white
and brown in oven.

Irmia Herber
Mitchell S. Dak

Grape Pie

1 pt. prepared grapes
1 cup sugar
Heat and thicken with
2 level tbsp. Corn starch.
Pour in baked crust &
top with meringue.

To prepare grapes -
Separate pulp from skins
Cook pulp until seeds
can be removed. Run thru
callerder & then add
pulp to skins. Boil up good
& can soon.

Reggie Hanson
Mt. Vernon J. Dak
Rhubarb Meringue Pie

2 cups finely chopped rhubarb
1 cup sugar
2 tbsp. flour
4 eggs, separated
1/4 cup water

Beat egg yolks, add water, and sugar
and flour which has been blended together.
Stir in chopped rhubarb
Pour mixture into unbaked pie shell and
bake in moderate oven until firm and crust is browned. Remove from oven and add meringue.
Bake until meringue is browned. Mrs. Ed Zepala
Rhubarb Pie
2 cups Rhubarb Cut in inch pieces
1 C Sugar 1 tbe Flour
1 egg beaten 1 tsp Butter
Mix Rhubarb, sugar, flour
add beaten egg last, mix well.

Mrs. J. Alt.

Lemon Pie
Bake crust first.
Filling: One lemon, some
rind, 1 cup sugar, one heaping
tablespoon flour, 3 egg yolked
one egg white - one cup boiling
water - salt. Boil until stiff-
pour into baked crust - top with
beaten egg white - brown in oven.

Pie Crust
6 cups sifted flour, 2 cups cold
lard - two teaspoons salt. Mix
half lard into flour making it
like thin odd remainder of
lard, mix to size of peas. Store
in refrigerator. Makes about
four pies - add needed water
while ready to make pie.

Mary P. Bates
Pineapple Pie

1 can crushed pineapple drained
add - 2 tablespoons sugar and
2 tablespoons flour
Measure 3/4 cup of liquid and
add - Heat to boiling point.
Take off stove and add 1 beaten
egg - Cook again and add 1/2
Marshmallows. Cool 1 hr and
then fold in 1/2 cup Cream whipped.
Put in pie shell and put in
refrigerator one hour or over night.

Mrs Violet Larson

Sour Cream Raisin Pie

1/2 cup Sour Cream.
1 cup Sugar
3 Tablespoons flour
1 Teaspoon cinnamon
1/2 Teaspoon salt
1 cup raisins (soaked )
2 eggs "beaten"

Pour in unbaked Pie shell then
Bake

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Mitchell South Dakota
Chocolate Cookies
1 cup brown sugar
1/2 cups melted butter
1 egg
1/2 cups flour
1/2 teaspoon soda
1 cup chopped nut meats
2 squares chocolate melted
Drop on buttered pan

Frosting
1/2 cups powdered sugar
2 tea spoons cocoa
Butter size of walnut
Coffe to moisten
1/2 tea spoon vanilla

Mrs C Schwaenbach
Canadian Cherries

1 1/3 cups all purpose flour
1/2 tsp salt
1/2 cup shortening
1/2 cup brown sugar ( firmly packed)

Sift flour, measure and sift again with salt. Combine all ingredients.
Mix until crumbly. Pack with fingers down bottoms of a slightly greased shallow baking pan 10 x 15 x 2 and spread with the topping.

1/2 cup walnut meat
1/2 cup blanched almonds
1/2 cup shredded coconut
2 eggs.
1/2 cup granulated sugar
1/4 cup brown sugar
1/2 tsp salt.
1 tsp vanilla extract

Grind the walnuts, almonds, coconut in a food chopper using medium knife beat eggs until light, add sugar and salt Beat well and neat treats and flavoring. Bake in 350° oven 15 to 20 min or until done. Cut in small strips or squares while warm and remove from pan.

Marjory Fabel
Mt Vernon
S.D. Dakota
Chocolate Drop Cookies

1 cup brown sugar
1/2 cup melted butter
1/2 cup sweet milk
1 egg
1/2 cup flour
1/2 cup cocoa
1/2 teaspoon soda
1/2 teaspoon baking powder
1 teaspoon vanilla
1 cup chopped nuts

Combine sugar, butter, egg and milk. Add sifted dry ingredients, vanilla and nuts. Bake in a hot oven so cookies pop up and do not spread.

Frost while hot with icing made with 1/2 teaspoon cocoa, 1/2 teaspoon powdered sugar, butter size of an egg and hot coffee to make right consistency to spread.

Margarette Knott
Plain Sugar Cookies

1 cup sugar
1/2 cup shortening
1 egg
1/2 cup milk
1 teaspoon vanilla
1/4 teaspoon salt
3 teaspoons baking powder
3 cups flour

Cream sugar and shortening. Add egg and beat well. Combine milk and vanilla. Add alternately the milk and sifted dry ingredients.

Roll quite thin for crisp cookies. Bake 15 minutes at 375° degrees.

If dough is allowed to stand in refrigerator before rolling, it is easier.

Mrs. A.C. Bouldin
929 East 2d
Mitchell, S.D.
Butterscotch Cookies

Cream together:

- 2 cups sugar (1/2 white and 1 1/2 brown)
- 1 cup shortening (hard to soft)

Add:

- 3 eggs
- 1 tsp. vanilla

Mix together and sift:

- 3 1/2 cups flour
- 1 tsp. salt
- 2 tsp. baking soda
- 2 tsp. cream of tartar

When dough is mixed, it should be just right to handle in hands. Form small balls about 3/4 inch in diameter and place on cookie sheet. Bake 12 min. in 375° oven.

Mrs. Wallace Scott
Mount Vernon

Peanut Cookies

- 1 cup brown sugar
- 1 cup white sugar
- 3/4 cup butter, 1/2 cup lard
- 3 eggs beaten
- 5 1/2 cups flour
- 2 teaspoons soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 cup chopped peanuts

Pack in pan over night; slice and bake.

Mrs. W.H. Schlund.
Chocolate Chip Cookies

\[ \frac{1}{2} \text{ cup chocolate bits} \]
\[ \frac{1}{2} \text{ cup Chopped nuts} \]
\[ \frac{1}{2} \text{ cup shortening} \]
\[ \frac{1}{2} \text{ cup brown sugar} \]
\[ \frac{1}{3} \text{ cup granulated sugar} \]
\[ 1 \text{ egg well beaten} \]
\[ 1 \text{ tsp vanilla} \]
\[ \frac{1}{4} \text{ cup sifted flour} \]
\[ \frac{1}{2} \text{ tsp salt} \]
\[ \frac{1}{2} \text{ tsp soda} \]
\[ 1 \text{ cup hot water} \]

Mix chocolate bits and chopped nuts together.

Cream \[ \frac{1}{2} \text{ cup shortening and sugar together} \]
then mix in beaten egg and vanilla.
Add \[ \frac{1}{3} \text{ cup flour} \]
and \[ \frac{1}{2} \text{ tsp soda} \]
that have been sifted together.
Dissolve \[ \frac{1}{2} \text{ tsp soda in hot water} \]
and add to batter, then add remaining dry ingredients.

Pour in \[ \frac{1}{4} \text{ cup sifted flour} \]
and \[ \frac{1}{2} \text{ tsp soda} \]
and mix together.

Drop by spoonfuls on greased cookie sheet.

Bake \[ \text{ in moderate oven (350°F) for about 15 minutes} \]
Remove \[ \text{ from pan while warm} \]
yield \[ 5 \text{ dozen} \]

Note: Bar chocolate may be used in small pieces.

Mrs. Cecil Sonne.
"Special" Spice Cookies.

1 cup gran. sug. + 2/3 c Br. sug. creamed with 1 c shortening.
3 eggs - beaten.
4 cup flour + 1 t each - clove, cinnamon, nutmeg - salt.
2 T. fl. molasce.
4 cup hot water + 2 tsp. soda
1 or more cups chopped raisins.

Roll in walnut size balls and flatten with fork.

This is nice for Xmas or any "Special" cut-out as the dough is easy to handle - first if liked - Mrs. Issa M. Gilpin.

Fruit Cookies

2 cups brown sugar
1 cup shortening
2 eggs
2 cup quick oatmeal
1 cup raisins
1/2 cup nut meats
1/2 cup shredded coconut
2 cups flour
1 teaspoon soda dissolved in hot water. Roll in ball and flatten.

Emma D. Scott.
**Gum Drop Cookies**

1 C white sugar  1/4 t salt
1 C brown sugar  2 C oatmeal
1 C shortening (butter)  2 C flour
2 eggs—well beaten  2 C gum drops
1/2 soda
Nuts if desired
Do not use the black gum drops. Mix & drop from teaspoon.

_Mrs. Dow Seeneey_

**Ginger Balls**

3/4 C shortening  2 t soda
1 C sugar  1 t cinnamon
1 egg  3/4 t cloves
4 T molasses  1 rounded T ginger
2 C flour

Cream shortening & sugar. Add well beaten egg and molasses. Mix soda & spices with sifted flour. Combine both mixtures, roll into 1 inch balls, then in sugar. Place far apart on cookie sheet. Bake 12 T 15 min in 375 ° oven.

_Mrs. John Yonechne_
Rosettes

2 Eggs (Slightly Beaten)
Add 2 Teaspoons Sugar
\(\frac{1}{4}\) e. spoon salt
1 cup milk
1 cup flour
\(\frac{1}{2}\) e. spoon lemon extract
Beat first four ingredients with egg beater, add flour, bake on rosette iron in hot lard.

Mrs. C.M. Leonard

Fork Cookies

1 cup shortening
\(\frac{3}{4}\) cup Brown sugar
1 cup white sugar
2 eggs
\(3\frac{1}{2}\) cups flour
1 teaspoon cream of tartar
\(\frac{1}{2}\) teaspoon salt
2 teaspoons soda
Nuts - dates - raisins
Coconut may be
Roll in walnut size balls and flatten with fork.

Bake 400°

Evelyn Crockett
Oatmeal Crinkles

1 cup fat, 1 cup brown sugar
1 cup white sugar
2 eggs beaten 1 tsp. Vanilla
1/2 cup flour 1 tsp. salt
1 tsp. soda 3 cups quick cooking oatmeal 1/2 cup walnuts

Cream fat, add sugar, add 2 eggs beaten 1 tsp. Vanilla beat well. Add flour sifted
with salt and soda. Then oatmeal and walnuts. Mix in long rolls. Chill thoroughly.
When firm we have wrapped the rolls in metal foil to 8 torr in the freezer.
Be sure to leave the frozen dough wrapped until thawed
enough to drop.
Then unwrap and slice in thick 1/4 inch 350° over 10 min.
Makes 5 dozens cookies

Mrs. Steven Graff
Mitchell
So. Haf
Raisin Filled Cookies

2 cups sugar
1 cup butter and lardmized
2 eggs
1/2 cup sour cream
1 tsp. soda dissolved in cream
Vanilla and salt
1 tsp. baking powder
Flour to make a soft dough

Roll out thin on a pastry cloth, avoiding too much flour as they should be very soft and tender.

Fill center of each cookie with raisin mixture and top with another cookie to make a sandwich cookie. Bake.

Filling

1 cup water
1 cup sugar
1 tsp. vanilla
2 cups raisins, ground
(They use 1/2 figs)
1 tsp. cornstarch
Boil until thick

Mrs. Hallie Zeal
Strawberry Topping

Ingredients:
4 cups of strawberries
4 cups of sugar
2 tablespoons of vinegar

Method:
Place strawberries and vinegar in pan. Add sugar gradually while heating. Bring to a boil and boil 7 minutes. Stir occasionally with a fork, so as to mash the berries. Pour into shallow pan and let stand for 24 hours. Put in jar and seal.

Mrs. Carl Leroy

Brown Sugar Icing
6T. Brown sugar 2T butter
3T cream or milk. Mix and bring to a boil for 1 or 2 min. Cool slightly and add vanilla and powdered sugar enough to make right consistency to spread.
For white icing, use white sugar.
For chocolate icing use white sugar + add 1 or 2 T cocoa and proceed as before.

Mrs. Harold Kirkus
Mitchell, S. Dak.
Sprud Nuts

1 Big cup mashed potatoes
1/3 cup sugar
4 1/2 C. flour
1 Cake Fleischman yeast
1/2 cup scalded milk
1 tsp salt
1/3 cup butter
2 egg
1/2 tsp soda
Put 1/2 flour & beat in beaters
roll out on board after knead
raised twice beze of dough.
full hole in center with finger
and fry in deep fat.

Frosting Glaze
2 cup powdered sugar 2
tablesp Corn starch hot
milk to softness put on one side
if donut lay in mixture to
do this

Florisio M. Stiles
Doughnuts

4 cups sifted flour
1 tsp. soda
1 tsp. salt
1/4 tsp. Cinnamon
1/2 tsp. Nutmeg
1 cup sugar
2 eggs, well beaten
2 tbsp. shortening, melted
1 cup sour milk

Sift flour once,
measure, add soda, salt and
spices and sift again.
Beat sugar gradually
into eggs. Add shortening
and sour milk. Add flour
mixture and beat well. Chill.
Pour onto floured board
and roll 1/4 in. thick. Cut
with floured doughnut cutter
then fry in deep fat (375°F)
turning once. Drain on
un glazed paper and
sprinkle with powdered sugar.

Makes 3 doz. doughnuts.

Lizzie Anshutz
Chocolate Cake.

2 squares chocolate, 1/3 cup cocoa.

1/2 cup shortening, 1/2 cup lard.

2 1/4 cup sifted flour, 1 teaspoon vanilla.

1 1/4 cup sugar.

1/2 cup sweet milk + 1/2 teaspoon vinegar.

1/2 cup sour milk.

Step 1: Melt chocolate over hot water, not boiling. Place shortening in bowl.

Sift flour, sugar, cocoa, and salt into bowl. Add vanilla and 1 cup of the sour milk. Beat 2 minutes by hand using about 150 strokes per minute, or 2 minutes at medium speed on electric mixer. Keep stirring batter off sides of bowl.

Step 2: Add unbeaten eggs, melted chocolate, and 1/2 cup sour milk. Beat 1 minute. Pour equal amounts into pans and bake about 30 minutes at 375°F oven. Cool on rack 5 minutes, loosen sides carefully with spatula, invert on rack and remove from pans. Cool thoroughly before frosting.

Jennie Ettiene
Banana Loaf Cake

1 1/2 cups sugar
1/2 cup shortening
2 eggs
1 cup mashed banana
1/2 cup sour milk
1 teaspoon soda
2 cups flour
1/2 cup black walnuts (optional)
Lemon and vanilla flavoring

Bake in loaf pan 350° oven.

Brown Sugar Frosting

6 tablespoons brown sugar
3 tablespoons cream or milk
2 tablespoons butter.
Boil one minute, then cool.
Add enough powdered sugar to spread. May add vanilla.

Mrs. John Finland, Mitchell, S.D.
Cocoa Swirlty Cake

Sift:
1 3/4 cups (1 3/4 cups plus
2 tsp. sifted flour
1/2 cup sugar
1 tsp. baking powder
1/2 tsp. soda
1 tsp. salt
6 tbsp. cocoa

Add:
3/4 cup sifted grade
1 cup buttermilk or cow
milk

Add:
1/2 to 3/4 cup unbeaten
eggs (2 large)
1/2 tsp red food coloring
if desired

by Mrs. Russell
Chocolate Cake

1 cup white sugar
2/3 cup brown sugar
2 cup butter
2 eggs
3/4 cup cocoa
1/2 cup hot water
2 cups flour
1 tsp. soda
1/2 tsp. salt
1 cup thick sour milk
1 tsp. vanilla
Cream sugar and butter, add beaten eggs
and cocoa mixed with water. Sift flour, soda
and salt together and add alternately with
sour milk to sugar mixture. Add vanilla.

Florence Dodd

Filigree Iced Iced Cake

Sift together:
1/2 c. sifted cake flour
1/2 c. sugar
1/2 c. cocoa
1/2 tsp. soda
1 tsp. salt
Add - 3/4 c. Brines
3/4 c. sweet milk
Beat for 2 minutes at No. 3 Speed.
Add - 2 eggs, unbeaten
1/2 c. milk
1 tsp. vanilla
Beat for 2 minutes at No. 3 Speed.
Pour into 2 greased 8-inch layer pans and bake in 350°F (moderate) oven 30 to 40 minutes.

Mrs. Will Mathis
Fairy Loaf
1 1/2 cups sugar, 3 1/2 cups butter or Crisco, Yolks of 4 eggs, 1 cup milk
2 cups flour, 2 teaspoons baking powder, 20 grinds beaten and folded in.
Vanilla, may add.
Walnut meal and
Chip chocolate. Make a large cake.
J. Link

Fate Nut Bar
1 cup brown sugar
1 egg
1 1/2 cup flour
1 1/2 tsp. baking powder
1/2 cup milk
1 cup chopped nuts
1/2 cup chopped dates
1/3 tsp. salt
1 tsp. vanilla
Mix all ingredients and
turn into a greased pan.
Bake 1/2 hour in a 350° oven
When cool cut into desired
pieces and roll in powdered
sugar.
Mrs. H. O. Hufflefinger
Sour cream white cake
Beat: 3 egg whites until stiff.
Fold in 1 c. whipped cream.
Sour cream
Sift together 3 times: 1 cup sugar, 1/2 tsp. salt, 1/4 tsp. soda,
1 tsp. baking powder, 1 tsp. flour. Add sifted dry ingredients
alternately with 1/4 c. cold water
and 1 tsp. lemon juice. Bake about
35 min. in 350° F. oven. Good
on top in layers or in cup cakes.
Mrs. Andy Bean.

Stir-up Cake
1 1/2 cups flour 1 cup sugar
1 rounded tsp. B. powder 1/2 tsp. salt
Break 2 eggs in cup, fill
with cream, add 1/2 cup water and
1 tsp. vanilla. Mix together and beat.
Bake in layers or loaf at
350° - 30 to 35 minutes.
Ice or cut in squares and
serve with whipped cream and berries.
Mrs. Lester Bliss
Buttermilk Cake

1 cup brown sugar
7 T melted shortening
1 cup buttermilk (rich)
1 egg
1 1/4 cup flour
2 t soda (scant)
1 t cinnamon
1 t nutmeg
1/2 t cloves
1/4 t salt

Never Fail Cup Cake

Into a bowl mix in order given but do not stir until all ingredients are added. Beat well and bake in moderate oven. Makes sixteen cakes.

1 egg, ½ cup shortening
1 ½ cups flour
½ cup cocoa
2 cup boiling water
2 cup sour milk
1 teaspoon soda
1 " vanilla
1 cup white sugar.

Mrs. Grace Way
Mrs. Vernon
Best Devil's Food
1 cup sugar
1/4 cup lard
Cream until soft, add egg, add sour milk. Sift dry
1/2 cup sour milk
1/2 cup sour milk ingredients
1 heaping cup flour
3 heaping tps cacao mixture. Put
1/2 cup hot water
1 tsp soda
vanilla
Bake in 8 inch square pan in moderate oven.

Mrs. John Xell

White cake
1/2 cup butter
1/2 cup sugar
Beat this together
1 cup milk
2 1/2 cups flour
2 rounding tps Baking Powder
1 tsp soda
than stir in the beaten whites of
5 eggs flavor to taste.

Mrs. Matha Schrunk

Filling
Cook 1 cup
dates, 1 cup water.
1/2 cup sugar
until thick
cool.
Put on cake
than spread
with Powdered Sugar Frosting.
Ice Cream Strawberry Slotcake

1/2 c. cake flour
3/4 c. sugar
2 tbsp. baking powder
1/2 tsp. salt.
3/4 c. eggs

1 pt. vanilla ice cream
1 pt. fresh strawberries, sliced and mixed


Cut cake in half. Spread down half with ice cream and strawberries. Cut other half on top and cover with remaining strawberries. Serve immediately. June 8.

Mrs. Chas. Swell
Mt. Vernon, S. D.

Crazy Cake

1 cup sugar
1/2 cup cocoa
1/2 cup butter
1/2 cup flour
1 egg
1/2 teaspoon salt
1/2 cup sweet milk
1 teaspoon vanilla

Mix all together, lastly add 1 teaspoon of soda, 1/2 cup hot water and beat 3 minutes.

Lillian Kelley
Cherry Marquise Cake
2 eggs separated
1/3 c sugar
1 tsp. water
1/8 tsp., salt
Grated rind of one lemon
1/2 cup sifted cake flour
Beat egg yolks well
and sugar 1/2 water slowly
and add to eggwhites and
until stiff but not dry
fold into egg mixture
fold lemon rind and flour
slowly into other ingred.
Pour into ungreased round 9". 13 pan.
Bake 300° 45 min.
Ice Cream Strawberry Shortcake

1/2 c. cake flour 3/4 c. flour
3/4 c. sugar 3/4 c. milk
2 t. baking powder 1 t. vanilla
1/2 t. salt 1 egg

1 pt. vanilla ice cream
1 pt. fresh strawberries, slivered and sweetened

Sift flour, sugar, baking powder and salt into mixing bowl. Drop in egg. Add milk and vanilla and beat. Add egg and beat good. Bake in 9 in. deep round layer pan in moderately hot oven (375°) 25-30 min. Cool.

Cut cake in half. Spread lower half with ice cream and strawberries. Cut other half on top and cover with remaining strawberries. Serve immediately. June 8.

Mrs. Charles Bueur
Mt. Vernon, S.D.

Crazy Cake

1 cup sugar 1/2 cup Cocoa
1/2 cup butter 1/2 cup flour
1 egg 1/2 teaspoon salt
1/2 cup sweet milk 1 teaspoon Vanilla
1/2 Mix all together, lastly add
1 teaspoon of soda, 1/2 cup hot water
and beat 5 minutes. Lillian Kelley
Sugarless Apple Sauce Cake

1/2 cup shortening
1 cup molasses
1 egg
2 1/4 cups flour
1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon cloves
1 teaspoon salt
1 cup unsweetened applesauce
1 cup raisins


Florence Belmont
Hill City S. Dap
Ice Cream Strawberry Shortcake

1/3 c. cake flour
3/4 c. sugar
2 t. baking powder
1/2 t. salt
1/2 c. sour
4 c. milk
1 t. vanilla
1 egg

1 pt. vanilla ice cream
1 pt. fresh strawberries, drained & rinsed


Cut cake in half. Spread down half with ice cream and strawberries. Cut other half on top and cover with remaining strawberries. Serve immediately. June 8.

Mrs. Chas. Nuel
Mt. Vernon, S.D.

Crazy Cake

1 cup sugar
1/2 cup butter
2 eggs
1/2 cup milk
1/2 cup flour
1/2 cup cocoa
1/2 teaspoon salt

Mix all together, lastly add 1 teaspoon of vanilla. Beat 3 minutes. Lillian Kelley
Cherry filling

1/4 c sugar
2 T flour
dew sugar cafe
1 c water
1 1/2 c pitted Bing cherries

Mix sugar, flour and salt.
Add water, mix until smooth.
Add cherries, cook until thickened. Stirring constantly. Cool spread on top of cake.

Meringue

1 egg white
2 T sugar
cafe.

Beat well. Pipe the
l Beemound on top.
mix the mixture Garnish with cherry.
Speedy Love White Cake.
2 1/2 cups sifted cake flour
3 1/2 cups sugar
1 cup milk
1 cup shortening
1 teaspoon salt
1 1/2 teaspoons vanilla
1/2 cup water

Measure into bowl.
1/4 cup sugar
1/4 cup shortening

Cream shortening, add sifted dry
ingredient alternately with
add meringue mixture. Beat in
milk in moderate cream. 850 for large
for loaf or cake pan about 1 hr.
Spread with strawberry fluff.

Strawberry Fluff.
Mix 1 egg white, 1/2 cup sugar, dash of
salt and 1/2 cup strawberries in top
of double boiler. Beat over rapidly
boiling water about 3 min. Fold in
1/4 cup additional strawberries.

Laura Orlando

Banana Cake.
1 cup sugar
1/2 cup shortening
1 egg
3 bananas, mashed
2 cups flour
1 teaspoon soda, flavoring
1/2 cup sour milk. Beat and take
into loaf. Clara Baker.
Date Cake.

1 cup boiling water
1 egg
1 cup soda
1 cup nut meat
1 cup sugar
1 cup flour
1/2 cup shortening
Pinch & salt
1 large cup of chopped dates

Pour boiling water over dates
and soda, let cool, mix
sugar, shortening and 1 egg
lightly. Add dates, soda
and water then all flour
and salt sifted together. Bake
in a moderate oven.

Pearl Long
Mt. Vernon.
Four Egg Sponge Cake
4 egg yolks, 1 cup sugar, hot water, beat until sugar is dissolved
4 tsp baking powder sifted with 1 cup flour
Egg whites beaten into batter. Add 3 tbsp cocoa if desired

Mrs. Clara Trype

Sour Cream Chocolate Cake
Sift together several times:
1 cup flour
1 cup sugar
3 tbsp cocoa
1 tsp soda
Whip 1 cup sour cream until light and semi-stiff
Add 2 beaten eggs to whipped cream and add
1 tsp vanilla. Add dry ingredients,
Pan 10 x 10 x 2
Temp. 375°
Time—about 25 min.

Grace Sejerman
Chocolate Cake

1 cup flour
1 cup sugar
3 tablespoon cocoa
1 teaspoon soda

Sift together three times.

Add 2 beaten eggs,
1 cup sour cream (whipped)
vanilla.

Bake in 2 layers,
9 in pan.

Mrs Eva Sellers
Mr. Vernon

June 6/50.
White Moon Cake

3 cups sifted cake flour
3 teaspoons baking powder
\( \frac{1}{4} \) teaspoons salt
Sift together three times

\( \frac{2}{3} \) cups butter - cream well
2 cups sugar, add gradually to butter, beat well
1 teaspoon vanilla
1 cup milk
5 egg whites, beaten stiff
Cream butter and sugar, add vanilla, add alternately the milk and flour, beat smooth, fold in egg whites.

Mrs. Leon Smith
**Jelly Roll**

1 Cup sugar
4 eggs separated, beaten
and put sugar in yolks
1 cup flour
1 tsp Baking Powder
3 1/2 hot water
Put this in last.
Bake in quiet hot oven

Mrs. Howard Eastman

**Poppy Seed Cake**

1/4 cup poppy seed
1 cup milk
3/2 cup shortening
1/2 cup sugar
3 tsp baking powder
3 cups cake flour
1 tsp salt
4 egg whites - beaten stiff

Soak poppy seed in milk, chill and make 1 hr.
Cream fat with sugar
Add baking powder and beat to form.
Mix with poppy seed and milk mixture
Fold in egg whites. Bake in moderate oven about 40 min.

Mrs. Melvin Wildermond
Black Fruit Cake

1 cup Butter
1 cup lard
1 cup New Orleans brown sugar
3/4 cup corn meal
5 Eggs
1 heaping teaspoon Soda
5 cup Flour
1/2 cup Raisins
2 cup Walnut meal
1 cup currants
1 teaspoon each of Cloves, Allspice and Nutmeg

Bake in a Slow Oven for 2 Hours

Amanda Harrison
Quick Cup Cakes
Break 2 eggs in a cup, fill with milk or top milk. Beat well.
Beat in one cup sugar, 1/2 cups flour, 2 t. Baking powder. Flour as you wish. 2 tbsp. Cocoa may be added if desired. Makes 12 c. cakes.

Mrs. Ella Hartung

Jelly Roll
Separate 4 eggs & beat
add 1 cup sugar
2 Tablespoons boiling water
1 cup flour
1 teaspoon baking powder
bake 10 minutes.

Mary Farey
One egg cake.

1 cup sugar
1 tablespoon butter
1 cup milk
2 teaspoons baking powder
1 egg + 1 teaspoon flour

2 cups flour
Cream sugar + butter, add egg
Beat flour and baking powder, add alternately with milk. Bake in moderate oven.

Mrs. John Stiles

Chocolate Sundae Frosting:
Melt 1/2 cup chocolate in double boiler, remove, add 2 1/2 cups powdered sugar, 1/2 cup hot water and blend. Add 5 egg yolks one at a time beating well after each. Then add 1/2 cup butter - 1 tablespoon at a time, beating well after each.

Frost cake and top with nuts. Especially good on white cake.

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Mitchell South Dakota
Combination Salad

1 pt. macaroni alphabet
1/2 cup sliced
10 pimentos
1/2 cup celery
1/4 cup grated cheese

Salad Dressing

Chop sliced pimentos & celery fine
Add cheese & the grated cheese
and salad dressing to the boiled
and chilled alphabet. Let mix well.

Fresh Fruit Salad Dressing

1 c. pineapple juice, drained
from canned pineapple
1/2 c. sugar
1 T flour
Cook until thick. Add
1 T lemon juice

t into
2 eggs (beaten)
Cook until thick.
Mix 6-8 marshmallows.
Thin with cream if you like.
Frosted Fruit Salad

1 pkg. cream cheese (3 oz.)
1/2 cup cooked salad dressing
1/2 cup Maraschino cherries
1 cup shredded pineapple
1/2 green pepper
1/2 cup pecans

Whipped cream

Mash cream cheese and blend with salad dressing. To this add pineapple, cherries (cut), chopped green pepper and chopped nuts. Fold in the whipped cream and turn into tray of refrigerator. When frozen, serve on crisp lettuce leaves. This should freeze in about 2 hrs.

If left too long, it will become congealed.

Lila Walker

Fruit Cocktail Salad

1 pkg. gelatin
1/4 cup lemon juice
1/4 cup sugar

1/4 Cup hot fruit-creme sauce
1/4 cup fruit cocktail
1/4 teaspoon salt

Dissolve gelatin in lemon juice. Dissolve in hot fruit-creme sauce. Add salt; chill. When it starts to thicken, fold in green pepper, celery, and drained fruit cocktail. Pour into square pan that has been rinsed in cold water, or separate mold. Chill until firm.

Virginia Starr
Frozen fruit salad

1 C dried pineapple
1 C diet mandarin
1 C blended pears
1 C diet white currant
Cherries

Dressing
3 T lemon juice
4 egg yolks
4 1/2 powdered sugar
Cook dressing and when cool add 1 pint whipped cream. Fold in fruit and freeze four (+) hours. Serve on lettuce leaves.

Mrs. Paul Strombeck
Raw Cranberry Jello Salad
2 C. Cranberries 1 pkg. lemon jello
1 slice orange ½ C. hot water
1 slice lemon ¼ t. salt
2 C. sugar 1 c. diced celery
½ C. nut meats 102.

Put the lemon, orange, and Cranberries thru a food chopper. Add sugar and let stand 2 hours. Dissolve jello in hot water and add salt. Cool and when it begins to congeal add the cranberry mixture, celery, and nut meats. Pour into a mold to set.

Mrs. Leo Boisen

Cranberry Salad

2 C. Cranberries
1 C. water
1 C. sugar

Cook till Cranberries pop, then add pineapple to make three cups, beat egg and add 1 pkg. rest jello. When cool add apple, nuts, celery and white grapes.

Clara Boisen
Jellyed Potato Salad

1 pkg Lemon Jell-O
1/2 cup hot water
3 tablespoons vinegar
Dash of salt
Green pepper rings - cut in half
Pimentos
3 1/2 cups well-seasoned potato salad

1/2 cup finely diced cucumber

Dissolve Jells in hot water
Add vinegar + salt. Add 3 more
tablespoons if water to 1/3 cup
Jells mixture. Turn into
8x8x2 inch square pan. Chill
until slightly thickened.
Arrange garnish of green
pepper + pimentos on this +
Chill until firm.

Chill remaining Jells
until slightly thickened. Place
in bowl of ice + water + whip
with rotary egg beater until
fluffy and thick like whipped
cream.

Makes 7 servings.

Della Bailey

9 Mt. Vernon
R.D.
Corn Quickies
1 beaten egg
1 can drained whole kernel corn
1/2 tsp. flour, salt, and pepper
1/4 tsp. baking powder
Add to corn
Drop from spoon on greased skillet.

Mrs. Emil Nejt

Scalloped Corn
1 can cream style corn
2 eggs, beaten
1 cup milk
1/2 cup cheese diced
2 cups cracker crumbs
Bake 30 min. at 350°

Mrs. Jose Malde

Scalloped Carrots
1 pt. carrots diced, cooked
Large onion browned in butter
2 tbsp. flour 1 tsp. sugar
1 cup milk or cream
Put in casserole, sprinkle with buttered cracker crumbs. Bake in medium oven about 30 min.
Boston Beans
4 cups navy beans
$\frac{1}{3}$ cup brown sugar
$\frac{1}{2}$ lb salt pork cut in $\frac{1}{2}$ inch strips
2 1/2 teaspoons salt
$\frac{1}{4}$ cup molasses
1 teaspoon dry mustard
3 cups water
4 cups home canned tomatoes

Combine all place in cooker, cover and turn to low heat. Cook 8-10 hours or overnight in deep cooker or electric stove.

Bennie Bowers
Baked Vegetable Tamale

1 1/2 cups canned corn 107
3/4 cup canned tomatoes
1/3 cup corn meal
1 medium onion, diced fine
1 medium green pepper, diced
2 eggs beaten
3/4 cup milk
Salt + pepper

Mix everything but milk
+ eggs and let stand 30
minutes. Add beaten
eggs + milk + flour into
buttered baking dish and
bake in slow oven at
325° for 1 1/4 hr.

Mrs. J. U. Johnson
Stuffed Cabbage Leaves.

8 Large cabbage leaves.

Stuffing:

3 Tbsp. finely chopped onion
1 lb. ground beef
1 c. cooked rice
2 c. chopped parsley
3/4 tsp. salt, dash pepper,
garlic seasoning if desired.

Cook cabbage leaves 3 min. in salted water, drain - cool.

Combine - 1 lb. beef, parsley and seasonings and add to chopped onion, which has been browned in bacon fat, add cooked rice and cook 3 - 5 min. longer - cool.

Place one tablespoon of the above mixture on each cabbage leaf and roll up starting at the tip of the leaf folding sides in as you roll, after all the leaves have been rolled, line bottom of greased casserole dish with loose cabbage leaves, place stuffed cabbage leaves close together in layers, dot with butter or strips of bacon, cover with boiling stock or tomato juice, cover and cook slowly until very tender.

Mrs. Alta Duncan
Pineapple Salad.
1 large can pineapple (sliced)
2 Oranges.
10 marshmallows.
½ cup sugar.
1 cup whipped cream
2 tbl. flour.
2 eggs & a pinch of salt.

Drain juice from pineapple & Heat. Then hot add flour, sugar, & eggs which have been beaten together. Cook until thick & cool. Cut pineapple, oranges & marshmallows into small pieces.

Fold whipped cream into cooled custard & blend into your fruit. Chill for several hours, before serving.

Agnes Lange.
Salad Dressing

1 cup water
1/2 cup vinegar
Mix in a bowl: 1/2 C sugar,
2T flour, 1T dry mustard,
1 egg + a pinch of salt.
Bring water + vinegar to
a boil, add above mixture
+ cook over low heat or in
a double boiler until thick.
Beat in a little butter or
thick cream + pour into
jar, to be used as desired.

Mrs. Anna Martin

Potato Salad Dressing
1/2 cup vinegar 1/2 C sugar
let come to boil + add 1/2
cup sour cream + yolks
of 3 eggs, mix + let come
to a boil. Mix with
Potato Salad.

Mrs. Oscar Storb
Mr. Vernon, S. Dak.
Salad Dressing
1 10 1/2 oz can tomato 2/3 cup
3/4 cup Vinegar
1 1/2 teaspoon salt
1/2 t paprika
1 tablespoon Worcestershire sauce
1/2 t black pepper
1/2 cup sugar
1 tablespoon Minced onion
1 tablespoon prepared mustard
1 1/2 cups Salad oil
1 clove garlic.
Shake well, keep in refrigerator.

Mrs. H. C. Croson

Salad Dressing
1 cup water, 1/2 c. vinegar, 1/3 cup sugar, 1 T. butter. Bring to almost boiling point and add following mixed ingredients: 3 eggs, 2 T flour
2 t salt. 1/2 t mustard

Mrs. Don Rogers
Cranberry Salad

1 pkg. raspberry jello
1 large peeled grated apple
4 cups Ocean Spray Cranberry Sauce
1 small can crushed pineapple well drained.

Crush cranberry sauce with a fork. Add dissolved jello and let cool. Then add grated apple and pineapple. When ready to serve, add a little salad dressing or whipped cream. Nut meats may be added if desired.

Mrs. Alberta Mathis

Jeweled Cranberry Sauce

Mix 2 C. sugar, 1 C. water and 1 lb. cranberries. Put in a shallow pan and bake 1 hr. at 350. Allow to cool thoroughly before removing from pan.
Salad

1 1/2 cups macaroni
1/4 cup cheese (cut up fine)
3 sweet pickled (cut up fine)
4 hard boiled eggs (cut up fine)
2 stalks celery (cut up fine)
4 salt & pepper
1/2 cup salad dressing
1/4 cup cream

Cook macaroni until tender, drain (with 1 cup cream) and set aside in ice bath to cool and serve.

Mrs. Emil Fiala

French Dressing

1 can tomatoe
1 tsp. salad oil
4 T sugar
2 T prepared mustard
1/2 c sugar
2 T Worcestershire sauce

Combine ingredients in jar, shake well and add one clove of garlic and onion bulb.

Mrs. Emil Fiala
Dear Friends,

As promised, I will start sending the reports of the experiment. I have prepared a detailed summary of the results, which I will share with you soon.

Is there any further information you require for our upcoming project?

Best regards,

[Signature]
**Harvard Beets**

2 cups sliced or diced beets
either fresh or canned
1 1/2 cups sugar
1 tbsp. cornstarch or
1 1/2 tbsp. flour
1/2 cup vinegar & beet juice
1/2 tsp. salt
2 tbsp. butter

Mix sugar & cornstarch, add rest of ingredients and let boil, stirring until thick and smooth. Add beets (cooked) and let simmer a few minutes.

**Baked Sweet Potatoes & Apples**

1 pt. pared & sliced sweet potatoes
1 pt. sliced apples
1 tsp. salt, 2 cloves,
3 slices lemon, 3 slices orange
3 cups brown sugar
Place all without water in covered baking dish. Bake in hot oven until potatoes are tender. Remove orange and cloves. If apples are very juicy, drain off juice, boil it down & pour over casserole before serving. Delicious with roast pork.
24th

2 eggs beaten
4 T winegar or water
4 T sugar
2 T butter
Cook til thick
coal + 1c vinegar
1c white wine
2c pineapple
2c marshmallows
2 oranges
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Mt. Vernon South Dakota
Apricot Cherry Jam
24 Apricots 1 cup Chutney
Pineapple 1 1/2 cups Bing
Cherries 1/4 cup
Sugar 2 cups
Cook slowly
30 minutes
makes
12 glasses

Mrs. Jan. Olson

Strawberry Jam
4 cups large Strawberries 5 cups
Sugar Wash berries unhulled by
placing water several times Remove
carefully and hull. Put berries whole
into deep kettle and add sugar Put
on low heat until juice comes lose
Do not stir or shake kettle use a
medium heat and boil 10 minutes
Shake during boiling Set aside
until next morning. When it
will be almost jellied Put in
sterilized jars or glasses cold.
Berries will be plump and
unbroken. Seal This makes 2
pints of jam

Mrs. Emma Benz
Watermelon Pickles

One gallon melon - cut into pieces 2" long. Pour hot water over rinds and boil until quite tender.

Drain. Bring to boil one quart vinegar, six pints sugar, three drops oil of cloves, half teaspoon oil of cinnamon, one teaspoon whole black pepper, liquid from one pint bottle of maraschino cherries. Pour this over rinds.

Next morning draw off liquid and bring to boil. Add the cherries cut in halves. Bring to boil and pour over rinds again.

Third morning put rinds and liquid together to boil. 

Alfena Lundgren

Bread and Butter pickles

25 - 30 medium sized cucumbers
8 large white onions
2 large green peppers
1/2 cup salt
5 cups cider vinegar
1/2 tea. cloves
1 tea. turmeric

Wash cucumbers and slice very thin. Chop onions and peppers. Combine with cucumbers and add salt; let stand 3 hrs. drain. Heat vinegar, sugar and spices. Add drained cucumbers and heat thoroughly but do not boil. Cool while hot and seal.

Mrs. Frank Powell
Chunk Pickles
(Audrey Davis)

3 gal. Cucumbers (5-6 in. long)
Wash and cut in chunks 1 in. thick. Place in bath of salt water, strong enough to float an egg. And let stand 10 days.
Wash and cover with a solution of water and alum size of 2 walnuts, let stand 24 hours. Wash and return to jar. Pour over pickles the following solution:
3 qt. vinegar, 6 qt. sugar
3 1/2 teaspoons (whole) 2 pkg. stick
Cloves (whole) 1 pkg. stick
Cinnamon, which has been brought to the boiling point.
Pour off and bring to a boil and pour over pickles again for 4 mornings. The last day fill fruit jar with pickles & cover with the hot solution. Seal. These pickles will be very crisp & sweet & will keep in an open jar if desired.

Mrs. Elena Helland
Beet Steak Relish

15 ripe tomatoes
8 red apples
5 medium sized onions
Peel and cut off quarter
2 1/2 teaspoon salt
1/4 cup black pepper
1/4 cup cinnamon
1 clove
2 celery seed
2 cups sugar
2 cups vinegar
Cook up good and seal
Mrs. E. J. Landy

Beet Pickles
Have beets cooked and seed & while hot pour over them the following vinegar:
5 cups sugar
6 cups vinegar
1 cup water
Whole cloves & stick cinnamon tied in a bag, Boil altogether and pour over beets. Seal or leave open to run fresh.
Mrs. Alice Fimmon
Red Angeles, Calif.
Sweet Pickles

Tack pickles, let lay in salt water 3 or 6 days. Then pour hot water over them. As one kettle of water pour over pickles, let stand until next kettle is hot. Pour off first water, add next hot water until six kettles have been added. To last water add one tablespoon alum. Let stand over night. Next day add hot syrup to pickles. 1C sugar, 1C vinegar and mixed spices. Seal or leave in open jar.

Mrs. LeRoy Larson
Mt. Vernon
Canned Tomatoes
Use firm, ripe tomatoes. Place in boiling water for 1 min. until skins crack. Drain, dip in cold water, drain + peel remove core and place in jar and shake so they form their own juice. Add 1 Tbsp salt and cook 10 min at 10 lb pressure. Place in dark place to keep color.

Florence May Baker
Plankinton, S. Dak.

Tomato catsup
Boil 1/2 pt of ripe tomatoes
Boil 2 or 3 onions 1/2 onion in a little water then run through colander. Then boil 1/2 hr then add 1/2 cup vinegar
1/2 cup sugar more or less
2 tablespoons salt
1 teaspoon cloves
2 teaspoons of cinnamon
2 ... celery salt
2 ... paprika
Boil till thick. Put all the spices in a small cloth.

Mrs. D. Branner
Mt. Vernon, Ia.
Peach Pickle

1 qt of Vinegar
6 lbs sugar
12 peeled fruit

Make a syrup of Vinegar + sugar

Add a spice bag made of 1 table spoon of ground cloves and one piece of ginger root if desired. Add 4 or 5 whole sticks of Cinnamon to syrup and drop a few of peaches into this boiling syrup as a time. Cook until the fruit can be readily pierced with a skewer. Let stand in covered kettle over night next day pack into clean Kerr jars to within 1 inch of top. Put on caps screwing the bands tight. Process in water bath at simmering temperature (180°F) 20 minutes.
Dill pickles.

3 qts water.
1 pt vinegar.
1 cup salt.

Pack cucumbers in jar with lots of dill leaves, clove of garlic.
Pour the boiling vinegar brine over the cucumbers.
Fill to top of jar and seal tight.

Mrs. Frank Bruce.
13 Day Sweet Pickles

Clean Cucumbers and put into a stone jar - cover with strong salt water, a large cup of salt to 1 gal water. Leave salt brine on one week. Drain and add clean cold water + leave 24 hours. Split every pickle. Boil 1 gal. water + 10 tablespoons powdered alum + four over pickles. Let stand 24 hours. Drain, then boil clear water, pour over + let stand 24 hours. Drain and boil 6 c. sugar, 6 c. vinegar + mixed spices. Pour over and let stand 24 hours. Reboil + add 3/4 c. sugar + let stand 24 hours. Reboil again, add 3/4 c. sugar. Place in jars + cover with hot brine. Cover + seal.

Virginia Stevens
Snow Snow

1/2 bushel green tomatoes, one
dozen onions, one dozen red
peppers. Chop, apricots,
with salt and stand overnight.
In the morning, strain
in colander, cover with good cider
vinegar and cook down one hour
Strain through colander and
pack in jar. Take 1/2 cup mustard
spice in jar. Take 2 cups brown sugar, one
tablespoon black pepper, one-
tablespoon derris, two tablespoons
Cinnamon, one tablespoon all-
spice and one pint grated horseradish. Mix these together
with vinegar enough to make
like paste and let come to a boil.
Pour this over the contents of
jar and stir well. Horseradish
may be omitted.

Mrs. Anton Neumann

Cucumber Relish

Peel 3 or 4 large cucumbers.
Mix fruits but seeds. 6 small
onions. Put through food chopper. 1
tablespoon celery seed. 2 small
onions, full of salt. Add stand 1 hr., then
drain well. Cook together with 1
vinegar. 2 cups water, 1 tsp. mustard
and 1 tsp. turmeric. Boil 2 minutes. Put
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Carmels

3 cups maple syrup
3 tablespoons butter
1 cup cream
1/2 tsp vanilla
1 cup nuts

Cook syrup & butter to soft ball stage and add cream & keep boiling while adding cream. Then cook to hard ball stage. Remove from heat and add vanilla. Have greased pan then add nuts & flour mixture over the nuts. When cool cut in squares this makes about 2 pounds.

Pearl Smith
Divinity Fudge

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

Place sugar, syrup, and water in a pan over a slow fire, stir only until sugar is dissolved. Chew in cold water until a little hard ball forms. Beat egg whites to stiff. Add syrup gradually to egg whites, add vanilla and continue beating until candy is thick enough to drop from a spoon. Place on buttered platter. Nuts or meats may be added if desired.

Betty Jean Larson
Mt. Vernon, S.Dak.
Fudge

2 cups sugar | mix
4 T cocoa

add one small can condensed milk.
Cook to soft-ball stage, stirring constantly.
Remove from heat and add 2 big T marshmallow creme
Place pan in ice water & beat. Nuts etc if desired.

Shirley Chase

Peanut Brittle

2 c. w. sugar
1 c. hept. syrup

bring to soft ball. add 1/2 lb roasted peanuts and 2 T salt.
Boil 15 to 25 min. (will color desired is like burned sugar)
add 1 T soda - Pour onto buttered enamel surface & spread thin. Loosen as it cools.

Lorraine Nicoll
Plankinton, S. Dak.
Navy Cup Special Candy
2 cups sugar
1 tsp. butter
1 1/2 squares chocolate
1 tsp. vanilla
When this has reached the soft ball stage, remove from fire and stir in one 10 oz. pkg. marshmallows
1 cup nut meats
3 cups graham crackers, crushed

Mary Howard

Uncraked Fondant
Cream well: 8 T. butter.
4 C. powdered sugar, 4t. salt
Add this mixture to 2 stiffly beaten egg whites + mix thoroughly. Cocoa may be added to make dark fondant.
Or this may be pressed into balls + dipped in chocolate. Fruit coloring and coconut may be added for variety.
Fudge

3 cups sugar
1 cup cream (either sweet or sour)
1 tablespoon butter
5 tablespoons cocoa
1 tablespoon cornstarch mixed
   with sugar
3 tablespoons white syrup
1 tablespoon vanilla
1/2 cup nut meats

Cook until it forms a soft ball. Add butter and nuts. Cool and beat until creamy.

Mrs. Grover Sorensen

Syrup for Pop Corn Bells

3 cups brown sugar. Enough water to dissolve. When boiling rapidly, add 1/2 each of butter
and vinegar. Cook until it will form a hard ball in water. Remove from heat, add 1/2
baking soda, stir and pour over hot salted pop corn.

Horma Roe Helland
Date Loaf - Candy
Mix 1 cup sugar
1 lb. dates, cut up
1 cup English or Black Walnuts
1 cup milk
1 tsp. vanilla
1 tbsp. butter
Bring to boiling point & boil 8 min. Stir and cool slightly. Beat until stiff. Pour on wax paper and shape into loaf. Wrap in wax paper. Keep in refrigerator and slice as desired. Place pecan halves or coconut on outside of roll & press in.
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**White Sauce Table**

<table>
<thead>
<tr>
<th>Type</th>
<th>Fat</th>
<th>Flour</th>
<th>Milk</th>
<th>Salt</th>
<th>Use</th>
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</thead>
<tbody>
<tr>
<td>Thin</td>
<td>1 T</td>
<td>1 T</td>
<td>1 C</td>
<td>½ t</td>
<td>Cream soup, thin sauce for vegetables</td>
</tr>
<tr>
<td>Medium</td>
<td>2 T</td>
<td>2 T</td>
<td>1 C</td>
<td>½ t</td>
<td>Vegetables, meat, fish etc.</td>
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<tr>
<td>Thick</td>
<td>3 T</td>
<td>3 or 4 T</td>
<td>1 C</td>
<td>½ t</td>
<td>Croquettes, souffles, etc.</td>
</tr>
</tbody>
</table>

*Method:* Melt fat, add flour, blend; add milk and stir until thickened.

**Variations** *(Based on 1 c. medium white sauce)*

- **Cream sauce:** Substitute part cream for milk.
- **Cheese sauce:** Add ½ c. cheese, diced.
- **Egg sauce:** Add 1 or 2 diced hard-boiled eggs.
- **Tomato sauce:** Substitute strained tomatoes for milk and season with onion juice and peppers.
- **Parsley sauce:** Add 2 T. finely chopped parsley to egg or plain sauce.
Stain Removers

coffee - soak in boiling water
egg - soak in cold water

grease - warm water and soap

gasoline for heavy stain

ink - dilute opaline acid, followed by thorough rinsing

medicine - soak in cold water
if it does not respond, soak in alcohol.

Iron rust - soak in lemon juice
sprinkle generously with salt - let stand in sun, or dilute opaline acid, followed by rinse.

blood - soak in tepid water

paint - gas or turpentine

lacquer - alcohol

fruit - soak in boiling water

tea - soak in cold water

chocolate or cocoa - soak in cold water and soap.
<table>
<thead>
<tr>
<th>Food</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple (1 large)</td>
<td>100</td>
</tr>
<tr>
<td>Bacon (bailed - 4 slices)</td>
<td>100</td>
</tr>
<tr>
<td>Banana (av. size)</td>
<td>100</td>
</tr>
<tr>
<td>Bread (white - 1/2 in. thick)</td>
<td>70</td>
</tr>
<tr>
<td>Butter (1 tablespoon)</td>
<td>100</td>
</tr>
<tr>
<td>Cabbage (raw - 1/2 cup)</td>
<td>13</td>
</tr>
<tr>
<td>Carrots</td>
<td>30-240</td>
</tr>
<tr>
<td>Celery</td>
<td>15</td>
</tr>
<tr>
<td>Cheese (1 in. cube)</td>
<td>70</td>
</tr>
<tr>
<td>Chicken (small piece roasted)</td>
<td>100</td>
</tr>
<tr>
<td>Chocolate Cake</td>
<td>200</td>
</tr>
<tr>
<td>Graham Cracker (2 1/2)</td>
<td>100</td>
</tr>
<tr>
<td>Cream (1 tablespoon)</td>
<td>30-60</td>
</tr>
<tr>
<td>Doughnut (one)</td>
<td>200</td>
</tr>
<tr>
<td>Eggs</td>
<td>70-75</td>
</tr>
<tr>
<td>French dressing (1 T)</td>
<td>67</td>
</tr>
<tr>
<td>Mayonnaise</td>
<td>100</td>
</tr>
<tr>
<td>Milk (per glass)</td>
<td>110-170</td>
</tr>
<tr>
<td>Orange Juice (1 cup)</td>
<td>133</td>
</tr>
<tr>
<td>Potato (1 av. size)</td>
<td>100</td>
</tr>
<tr>
<td>Pork (1/4 lb)</td>
<td>300-620</td>
</tr>
<tr>
<td>Salmon (Canned)</td>
<td>100</td>
</tr>
</tbody>
</table>
Invalid Cookery

Broil 1 lb. juicy beef steak until each side is barely browned. Cut in small pieces; squeeze in meat press or lemon squeezer. Salt slightly and serve hot.

Gruel
2 c. boiling water, 1/2 c. oatmeal. Let cook in double boiler 1 hour. Strain, add 1 c. milk or water, season & serve.

Egg Nog
Beat 1 egg, very light; add a pinch of salt. Fill glass with rich milk and sprinkle lightly with nutmeg.

Beef Broth
Cut round steak in cubes and salt lightly. Place in a fruit jar and screw on lid. Place jar in pan of cold water, let come to boil slowly. Boil 30 min and press out juice.
Meats and Their Accompaniments

With:

Roast beef, tomato sauce, cranberries
Roast pork, apple sauce, cranberries
Roast veal, tomato sauce
Roast mutton, currant jelly
Boiled fowls, cranberry sauce
Roast turkey, cranberry sauce
Venison, cranberry sauce
Wild duck, cranberry sauce
Roast goose, grape jelly
Boiled fish, lemon sauce
Fresh salmon, cream sauce
Lamb, mint jelly
Ham loaf, horseradish sauce
Meat loaf, tomato sauce
Baked fish, egg sauce
Fried fish, tarter sauce
Pork Chops, slice of lemon
Creamed meat dishes, toast
Fried chicken, celery or fried oysters
Roast duck, (stems) slices of olives
and oranges.
SCOTT'S DEPARTMENT STORE
General Merchandise And Locker System
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Mt. Vernon Phone 2121 South Dakota

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AND CORN SHELLING
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This Book Possible
Cabbage Stew

3 C shredded cabbage
1 C thinly sliced celery
1 C sliced green pepper
3/4 C thinly sliced onion
2 T brown fat
salt, pepper
2 T water

Cover & let simmer 8 min

Cold Mustard Sauce
Do not cook
1 pt green tomatoes & grind
1 pt onions
4 green peppers
6 stalks celery
add 1 tbsp mustard seed
1 C horseradish
1/2 to 3/4 C sour
1 C sugar
2 pts vinegar
2 level teas of cinnamon
1 level teas of cloves
more
pack in sterilized jars