Tried and Tested Recipes

Colman Lutheran Church
Colman, South Dakota 57017
THANK YOU

Thanks to everyone who helped with this cook book. We hope you will enjoy these recipes and may you treasure them in the years to come.

The recipes in this book may not have been tested in laboratories, but their success has been established by friends, relatives, by church and civic groups, and the most critical group of all — HUSBANDS AND FAMILY!!!
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**Weights and Measures**

**Standard Abbreviations**
- t. — teaspoon
- T. — tablespoon
- c. — cup
- f. g. — few grains
- pt. — pint
- qt. — quart
- d.b. — double boiler
- B.P. — baking powder
- oz. — ounce
- lb. — pound
- pk. — peck
- bu. — bushel

**Guide to Weights and Measures**

<table>
<thead>
<tr>
<th>Metric</th>
<th>Equivalent</th>
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<tr>
<td>1 teaspoon</td>
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<td>4 pecks</td>
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**Substitutions and Equivalents**

- 2 tablespoons of fat = 1 ounce
- 1 cup of fat = 1/2 pound
- 1 pound of butter = 2 cups
- 1 cup of hydrogenated fat plus 1/2 t. salt = 1 cup butter
- 2 cups sugar = 1 pound
- 2 1/2 cups packed brown sugar = 1 pound
- 1 1/3 cups packed brown sugar = 1 cup of granulated sugar
- 3 1/2 cups of powdered sugar = 1 pound
- 4 cups sifted all purpose flour = 1 pound
- 4 1/2 cups sifted cake flour = 1 pound
- 1 ounce bitter chocolate = 1 square
- 4 tablespoons cocoa plus 2 tablespoons butter = 1 ounce of bitter chocolate
- 1 cup egg whites = 8 to 10 whites
- 1 cup egg yolks = 12 to 14 yolks
- 16 marshmallows = 1/4 pound
- 1 tablespoon cornstarch = 2 tablespoons flour for thickening
- 1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk
- 10 graham crackers = 1 cup fine crumbs
- 1 cup whipping cream = 2 cups whipped
- 1 cup evaporated milk = 3 cups whipped
- 1 lemon = 3 to 4 tablespoons juice
- 1 orange = 6 to 8 tablespoons juice
- 1 cup uncooked rice = 3 to 4 cups cooked rice
Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts
Angel cake — 1 ¾ inch cube
Apple — 1 large
Apple pie — ½ normal piece
Apricots — 5 large
Asparagus — 20 large stalks
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — ½ cup canned baked
Beans — green string — 2 ½ cups
Beets — 1 ½ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1 ½ cups
Cabbage — 4 to 5 cups shredded
Cake — 1 ¾ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1 ½ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1 ½ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ½ cup
Crackers — 4 soda crackers
Crackers — graham — 2 ½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ doughnut
Eggs — 1 ½ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1 ½ tablespoons
Grapefruit — ½ large
Grape juice — ½ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ¼ cup
Lard — 1 tablespoon
Lemons — 3 large
Lettuce — 2 large heads

Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ½ inch slice
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ½ cup (regular)
Molasses — 1 ½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 12 meats
Pie — ¼ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1 ½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — ½ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened
— ½ cup
Rice — cooked ¾ cup
Rolls — 1 medium
Rutabagas — 1 ½ cups
Sausage — 2 small
Sauerkraut — 2 ½ cups
Sherbet — 4 tablespoons
Spinach — 2 ½ cups
Squash — 1 cup
Strawberries — 1 ½ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches diameter
SPICE AND HERB SEASONING CHART

ALLSPICE: ground, use in cakes, cookies, relishes and fruit preserves.

BARBECUE: use on broiled steak, chops, hamburger, and chicken.

BASIL: use in tomato dishes, salads, soups, stews, cucumbers, peas, squash, string beans, eggs, and shrimp.

BAY LEAVES: use in stews, soup, pot roast, boiled fish and chowder.

CARAWAY SEED: use in potato salad, cottage cheese, rye bread, bread sticks, sauerkraut, cabbage, potatoes, cheese spreads.

CAYENNE PEPPER: meats, sauces, fish, and eggs.

CELERY SALT: salads, dressings, vegetables, soups, roasts, and stuffings.

CHILI POWDER: chili con carne, ground meat, shell fish and oyster cocktail sauces, eggs, gravies, stews, and spaghetti.

CINNAMON: delicious in most baking.

CLOVES: (ground) tomato soup, stews, spice cakes, cookies, chocolate pudding.

CLOVES: (whole) pork and ham roasts, pickling of fruits, spiced sweet syrup.

CURRY POWDER: French dressing, scalloped tomatoes, tomato soup, fish chowder, rice, meats, and seafood.

DILL SEED: salads, soups, sauerkraut, pickling, fish, meat sauces, gravies.

GARLIC SALT: roasts, soup, gravies, and salads.

GINGER: meats, cookies, cakes, and pumpkin pie.

HICKORY SMOKED SALT: broiled steaks, chops, hamburgers, chicken.

MACE: (ground) pound cakes, chocolate dishes, cherry pie.

MUSTARD: (ground) meats, sauces, gravies, baked beans, soup, and pickles.

MUSTARD SEED: hamburgers, fish dishes, salad dressings, pickling.

NUTMEG: baked goods, sauces, puddings, eggnog, custard, whipped cream.

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SPICE AND HERB SEASONING CHART (Continued).

ONION SALT: meats, soups, and gravies.
OREGANO: pizza, macaroni sauce, pork dishes, beef stew, gravies, and omelets.
PAPRIKA: fish, shell fish, salad dressing, vegetables, meats, and gravies.
PARSLEY LEAVES: soups, salads, meat dishes, sauces, fish dishes.
WHITE PEPPER: (ground) meats, fish, gravies, stews, salad dressing.
POULTRY SEASONING: stuffings, meat patties, and gravies.
PUMPKIN PIE SPICE: pumpkin pies, apple sauce, rice pudding, spice cake.
ROSEMARY: fish, meats, eggs, soups, stews, and fruit salads.
SAGE: pork dishes, meat and poultry, stuffings, gravies, baked fish, salad greens.
SPICED SALT: meats, vegetables, salads, sauces.
THYME: (ground) stews, soups, chowders, stuffings, fresh tomatoes.
BREADS - ROLLS
MORNING COFFEE CAKE
Mrs. Doug Kenison - Mrs. Larry Brunsvig

1 c. sugar
1 c. cooking oil
1 tsp. baking powder

MORNING COFFEE CAKE
Mrs. Doug Kenison - Mrs. Larry Brunsvig

1 c. sugar
1 c. cooking oil
1 tsp. baking powder
1 can cherry pie mix

Cream sugar and oil; add unbeaten eggs. Sift dry ingredients together and add to creamed mixture. Put half in 9 x 13 pan and pour over it a can of cherry pie mix. Spread rest of batter over pie mix. Sprinkle with sugar and cinnamon. Bake 30 min. in 350° oven. Drizzle with powdered sugar frosting when cooled, or serve with ice cream or Dream Whip. Note: any pie flavor may be substituted for the cherry filling.

SOUR CREAM COFFEE CAKE
Lillian Ollie

1/4 lb. butter
1 c. sugar
2 eggs
2 c. cake flour
1 tsp. soda

TOPPING:
1/3 c. brown sugar
1 tsp. cinnamon

Cake - Cream butter, eggs, and sugar. Resift dry ingredients. Add alternately with sour cream then add vanilla.

Topping - Pour 1/2 batter in 8 or 9 inch pan, well greased. Sprinkle with 1/2 topping. Add rest of batter and then rest of topping. Bake 350° for 30 - 35 minutes.

COFFEE CAKE
Mrs. Clarence Nelson

1 box white cake mix
1 pkg. instant pudding

Topping:
1/2 c. brown sugar
1 tsp. cocoa

Cake - Beat together for 8 minutes. (Butterscotch, lemon, or chocolate pudding may be used.)

Topping - Mix and sprinkle over top. Put in greased pan, (9 x 13). Bake at 350° for 30 to 35 minutes.
WHOLE WHEAT BREAD  

Mrs. Eldon Berg

1 1 1/2 c. granular sugar  2 tsp. salt
2 c. warm water  3 c. white flour
2 T. sugar
Mix together.
1/2 c. hot water  3 T. shortening
1/2 c. brown sugar  2 pkg. yeast
Cool to lukewarm before adding yeast.
3 c. whole wheat flour

Add warm mixture to first five ingredients. Then add the wheat flour. Raise, put down into buns or bread and let rise again. Bake at 350° for bread, but hotter for buns.

RISE AND SHINE BREAD  

Mrs. Don Lease

2 c. warm water  1 T. salt
1 pkg. dry yeast  2 T. sugar
6 1/2 c. flour (sifted)  2 T. butter or margarine

Measure 1/2 c. warm water into mixing bowl. Sprinkle yeast on top. Stir to dissolve. Add remaining water and about 3 c. flour or enough to make a heavy batter. Cover and let stand 15 min. Add salt, sugar, margarine, and remaining flour. Mix well. Knead until smooth and elastic. Place in greased bowl. Cover and let rise in a warm place until double in bulk. About 1 hour. Punch down and shape into a smooth ball. Let rise 5 min. Divide dough into half and shape into loaves. Cover and let rise in a warm place until double in bulk about 45 min. Bake 50 min. at 350°. This makes 2 loaves.

BUNS  

Anna Rosenwald

1/2 c. sugar  1 c. boiling water
1/2 c. shortening
Beat above together.
2 eggs, (beaten)  1 tsp. salt
2 T. yeast  6 c. flour
1/2 c. warm water

Add the above and bake 15 to 20 min. at 350°.

A clear conscience is a soft pillow.
OVERNIGHT BUNS

3 c. lukewarm water 1/2 c. lard (melted)
1/2 pkg. yeast (dissolved in water) 1 tsp. salt
1 c. sugar 2 eggs

Mix in late afternoon, then punch down every hour from 5:00 to 10:00 p.m. Then form into buns or rolls. Let rise (covered) overnight and bake early in the morning at 375°.

HOME MADE ROLLS

2 soft yeast (softened) in 1 c. warm water and 1 tsp. sugar. In large bowl put 2 cups hot water, 1/2 c. oil. When cool add 1/2 c. sugar, 1 tsp. salt and 2 eggs (beaten). Takes about 5 c. flour. Add some flour before you add yeast. Do not make dough too stiff.

PUMPKIN BREAD

Mrs. Marie Pedersen - Mrs. Eldon Berg

1 1/2 c. sugar 1 tsp. salt
1/2 c. cooking oil 1/2 tsp. cloves
2 eggs 1/2 tsp. allspice
1 c. pumpkin 1/2 tsp. nutmeg
1 3/4 c. flour 1/2 tsp. cinnamon
1/4 tsp. baking powder 1/3 c. water
1 tsp. soda Raisins and nuts (optional)

Cream sugar, oil, next eggs, pumpkin, spices, flour, soda, and baking powder, water and raisins and nuts. Bake 1 hour at 350°. Makes 1 large or 2 small loaves.

PUMPKIN BREAD

Mrs. Kenneth Knutson

3 c. sugar 1/2 tsp. salt
1 c. cooking oil 1 tsp. cinnamon
4 eggs 1 tsp. nutmeg
2 c. pumpkin (canned) 3 1/2 c. flour
2/3 c. water 1 c. nuts
2 tsp. soda

Cream sugar, oil and eggs at low speed. Add pumpkin, water, dry ingredients, and nuts in given order. Grease pans (2 or 3). Bake at 350° until done.

Swallow your pride occasionally, It's non-fattening.
PUMPKIN BREAD
Lillie Loiseau

1/3 c. butter
Cream these together
2 eggs
1 2/3 c. flour
1/2 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. baking powder
Bake 1 hour at 325° in loaf pan.

1 1/3 c. sugar
1/3 c. boiling water
1 tsp. soda (dissolved in water)
1 c. pumpkin
1/2 c. nuts

BANANA BREAD
Mrs. Clarence Nelson

1 c. sugar
Cream together.
2 eggs (well beaten)
3 T. sour milk
1/8 tsp. salt
2 c. flour
Add to the above. Bake at 350° for 45 to 60 minutes.

1/2 c. butter
1 tsp. soda (added to milk)
3 bananas (mashed)

BANANA BREAD
Mrs. Anna Rosenwald

1 c. sugar
1/2 c. shortening
2 eggs (whites and yolks beaten separately)
1/3 c. water
Mix altogether and add the beaten egg whites last. Bake 1 hour in a loaf pan. Bake at 350°.

3 ripe bananas (mashed)
1 tsp. soda
2 c. flour
1 tsp. baking powder

BANANA COFFEE BREAD
Mrs. Douglas Kenison

1/2 c. shortening
1 1/4 c. flour (sifted)
1 c. sugar
3/4 tsp. baking soda
2 eggs
1/2 tsp. salt
3/4 c. mashed banana
Cream shortening and sugar until fluffy. Add eggs, one at a time, beating well after each. Stir in banana. Sift together dry ingredients; add to banana mixture and mix well. Pour into 1 (9 x 9 x 2) greased pan. Bake at 350° for 30 to 35 minutes.

A friend is a stranger you have not yet met.
**BANANA BREAD**

Elsie Huebner

1 c. sugar
1/2 c. shortening
2 eggs

1 1/2 c. bananas (crushed)
2 1/2 c. flour
1/2 tsp. salt

Add some nuts if you have them. Bake at 350° about 45 minutes, or until you think it's done.

**CHERRY NUT BREAD**

Mrs. Ellen Nelson

1/2 c. shortening
1 c. sugar
1/4 tsp. salt
2 eggs (beaten)

2 c. flour
1 tsp. baking powder
1/2 c. nutmeats

Cream shortening, sugar and salt. Add beaten eggs. Stir in flour and baking powder. Add nutmeats, chopped cherries, and cherry juice. Place in a greased loaf pan. Bake at 350° for 1 hour.

**BROWN BREAD**

Mrs. Silas Nelson

2 c. water
1 1/2 c. raisins

Boil 5 minutes and let cool.

1 c. sugar
2 1/4 T. shortening

Cream the above 2 ingredients together. Add to above.

1 egg
2 T. molasses
2 2/3 c. flour
1 tsp. salt
1 tsp. vanilla

Bake at 350° for 1 hour in four well-greased vegetable cans.

Let cool before removing from cans.

**APRICOT BREAD**

Nora Flatten

3/4 c. dried apricots (soaked in warm water for 1 hour. Drain and cut into small pieces)

Sift together the following:

2 c. flour
2 tsp. baking powder

Cream together the following:

1/4 c. shortening

1 tsp. salt
1/2 tsp. soda

Cream the above well.

Add:

1 egg
1/4 c. water

1 c. sugar (added gradually)
1/2 c. orange juice

Continued Next Page.
APRICOT BREAD (Continued).
Mix well. Blend in dry ingredients and mix well. Fold in 1/2 c. nuts (chopped) and apricots. Pour into well-greased (9 x 5 x 3) pan. Push batter into corners leaving center slightly hollow. For well rounded loaf allow to stand 20 minutes before baking. Bake 1 hour at 350°. Cool 10 minutes. Remove from pan and cool well before slicing.

LEMON BREAD
Mrs. Ralph Holmoe
1 pkg. lemon cake mix
1/2 c. salad oil
1 pkg. instant pudding mix
1 c. water
1/8 c. poppy seeds
4 eggs
Mix together and beat 4 minutes. Pour into 2 regular bread pans (greased). Bake at 375° for 35 to 40 minutes.

BUTTER BRICKLE COFFEE CAKE
Mrs. Wm. H. Andersen
2 c. flour
1 egg
1 c. brown sugar
1 tsp. vanilla
1/2 c. white sugar
1 tsp. soda
1/2 c. margarine
1 tsp. salt
1 c. buttermilk
Mix flour, sugar, and margarine with pie cutter. Take out 1/2 c. of the mixture and reserve. Add salt and soda and mix well; add milk, egg, and vanilla and beat. Pour in (9 x 13) pan. Top with 3 shredded butter brickle candy bars, 1/2 c. nuts and the mixture you reserved. Bake at 375° for 25 minutes.

DATE BREAD
Bertha Hillan
1 c. sugar
1/2 tsp. soda
1 egg
1 tsp. baking powder
Hot water (equivalent to 1 cup liquid with orange juice)
1/4 tsp. salt
Hot water (equivalent to 1 cup liquid with orange juice)
1 c. dates
2 T. shortening
1/2 c. nutmeats
Bake 1 hour at 325°. 2 c. flour (sifted)

Sittin' and wishin'
Won't improve your fate;
The Lord provides the fishes,
But YOU gotta dig the bait.
**DATE BREAD**

Mrs. Ove Stenberg

1 c. dates (chopped)  
1 c. boiling water

Mix above real well.

3/4 c. sugar  
1 T. butter  
1/2 c. nuts  
1 egg

Bake at 350° for 45 minutes or until it tests done.

**RAISIN BREAD**

Mrs. Ralph Holmoe

1 1/4 c. raisins  
2 tsp. soda

Sprinkle soda over raisins and pour boiling water over it.  
Let stand over-night.

Add:

1 c. sugar  
4 T. vegetable oil  
2 eggs (beaten)

Put in two regular loaf pans (well greased). Bake 1 hour at 325°.

**RAISIN BREAD**

Mrs. Mildred Voelker

1 c. raisins  
1 tsp. soda

1 c. boiling water

Pour boiling water over raisins and soda. Set aside until cool.

3/4 c. sugar  
1 egg  
Pinch of salt

1 1/2 c. flour  
1 tsp. baking powder  
1 tsp. vanilla

Add remainder of ingredients and bake.

**SOUR CREAM NUT BREAD**

Mrs. Mildred Voelker

eggs (beaten)  
c. brown sugar  
c. sour cream  
tsp. soda

1 1/2 c. flour  
1/2 c. nutmeats  
Pinch of salt

Mix in order given. Bake 1 hour in moderate oven at 350°.
PULL COFFEE CAKE

Mrs. Carl Lone

1 pkg. yeast
1 c. milk (scalded)
1 T. sugar
1/2 c. butter
1/2 tsp. salt
3 eggs

Scald milk, sugar, butter and salt. Let cool till lukewarm. Put yeast into the milk. Add 3 eggs beaten till thick. Beat in flour. This will be a soft dough. Let raise till double. Knead down. Let rise again, then knead down and shape into small balls. Roll in melted butter and into mixture of 3/4 c. sugar, nuts and raisins. Put these balls in greased angel pan hit and miss. Let raise and bake. Eat hot.

ALL-BRAN MUFFINS

Myrl Hilmoee

2 c. Nabisco All-Bran
2 c. boiling water

Pour water over bran and let stand until it cools.

2 1/2 c. white sugar
1 c. Crisco
1 qt. buttermilk
4 eggs (well beaten)

Keep batter in refrigerator. Fill muffin pans 2/3 full. Bake at 400° for 20 minutes. Makes 5 dozen muffins. This will keep in the refrigerator for weeks.

OATMEAL MUFFINS

Mrs. H. N. Leveerson

1 c. oatmeal
1 c. buttermilk
1 egg
1/2 c. brown sugar
1 c. flour
1 tsp. baking powder
1 tsp. salt
1/2 tsp. soda
1/3 c. shortening (melted and part butter)


An adolescent is a youngster who is old enough to dress himself. If he could just remember where he dropped his clothes.
POPPY SEED BREAD
Mrs. Richard Park

1 pkg. yellow cake mix 4 eggs
1 pkg. coconut instant pudding 1/4 c. poppy seeds
1 c. salad oil 1 c. hot water

Pour poppy seeds in hot water and let set. Mix together cake mix, dry pudding, salad oil, and eggs. Add poppy seed mixture and beat 4 minutes. Put in loaf pans and bake at 350° for 50 minutes. (Banana instant pudding can be substituted.)

FRIED CINNAMON ROLLS
Mrs. Harold Froke

1 pkg. dry yeast 1 tsp. salt
1 c. lukewarm water 2 eggs (beaten)
1 c. lukewarm milk 1/8 tsp. cinnamon
1/2 c. butter 6 c. flour
2/3 c. sugar


DILLY CASSEROLE BREAD
DeAnn Molskness

1 pkg. yeast 1 T. butter
1/4 c. warm water 2 tsp. dill seed
1 c. cottage cheese (heated to lukewarm) 1 tsp. salt
1/4 tsp. soda
2 T. sugar
1 T. onion (minced) 2 1/4 to 2 1/2 c. flour

Soften yeast in water. Combine in mixing bowl: cheese, sugar, onion, butter, dill, salt, soda, egg, and softened yeast. Add flour to form a stiff dough. Beat well after each addition. Cover, let rise until double, about an hour. Stir down and turn into well greased 8 inch round casserole. Let rise. Bake at 350°, for 30 - 40 minutes. Brush with butter and sprinkle with salt.

Reach up as far as you can,
God will come down the rest of the way.
BROWN AND SERVE ROLLS

DeAnn Molskness

Use any bread recipe. Put in pans and let rise until 3/4 as high as regular rolls. Bake in oven of 275° for 40 minutes. Cool to room temperature. Wrap in foil and freeze.

To Use: Take rolls from freezer, place on greased cookie sheet and bake at 350° for 7 minutes or until lightly browned on top.

FAMILY FAVORITE

Zenobia Wedell

2 loaves frozen bread dough (thawed) 1/2 c. brown sugar
1 pkg. butterscotch pudding mix 1/2 to 1 c. nuts (chopped)
1/4 c. butter or oleo 1 tsp. cinnamon
1/4 c. sugar

Cut the thawed bread in 1 inch pieces. Mix remaining ingredients together. Butter 2 (9 x 13) pans; layer the bread pieces in pan and sprinkle with 1/4 of the butterscotch mixture and repeat. Let raise one hour or until double. Bake in 350° oven for 30 to 35 minutes. Delicious warm or cooled with butter. I have used homemade bread; it works the same. Also if one doesn't want to make this amount, 1/2 of the mixture can be stored in the refrigerator to be used later.

FRIED CINNAMON ROLLS

Karleen Froke

1 pkg. dry yeast 1 tsp. salt
1 c. lukewarm water 2 eggs (beaten)
1 c. lukewarm milk 1/8 tsp. cinnamon
1/2 c. butter or margarine 6 cups flour
2/3 c. sugar


It's what we learn after we think we know it all that counts.
APPLE MUFFINS WITH CRUNCH TOPPING  
Aileen Nelson

2 c. flour (sifted) 1 egg
1 tsp. baking powder 3/4 c. buttermilk
1/2 tsp. salt 3 T. shortening
1/2 tsp. soda 1 c. apples (peeled and chopped fine)
1/2 c. sugar

Topping:
1/3 c. brown sugar 1/3 c. nuts (chopped)
1/2 tsp. cinnamon

Muffins - Cream shortening and sugar. Add egg. Combine milk with flour until flour is dampened. Fold in apples. Fill greased muffin tins 1/2 full. Sprinkle with topping, pressing it lightly into batter. May be frozen.

TOMATO BREAD  
Anna Rosenwald

2 c. tomato juice 1 tsp. salt
2 T. butter 1/4 c. tomato catsup
3 T. sugar 1 pkg. active yeast
7 c. (approximate) flour 1/4 c. warm water (sifted)

Heat tomato juice and butter together until butter is melted. Add sugar, salt and catsup. Cool to lukewarm. Sprinkle yeast on warm water, stirring to dissolve. Add tomato mixture and three cups of the flour to the yeast. Beat with electric mixer at medium speed for two minutes, scraping bowl occasionally. Mix in enough more flour, a little at a time, to make a soft dough that leaves the side of the bowl. Turn onto lightly floured board and knead until smooth and elastic, 8 to 10 minutes. Place in lightly greased bowl, turning dough over to lightly grease the top. Cover and let rise in warm place until doubled, 1 to 1 1/2 hours. Punch down, divide in half, cover and let rest 10 minutes. Shape into loaves and place in two greased (9 x 5 x 3) inch loaf pans. Cover and let rise until almost doubled, about one hour. Bake at 425° about 25 minutes, until done. Very pretty and decorative as well as tasty.

It's easy to have your cake and eat it too, that's Why so many of us can't get into last year's clothes.
PEACH FLIP

2 pkg. dry yeast 3 eggs
1/2 c. warm water 5 to 5 1/2 c. flour
1/2 c. and 2/3 c. sugar 2 tsp. cinnamon
3/4 c. butter (soft) 1 c. walnuts (chopped)
1/2 c. milk (hot scalded) 1 c. peach or apricot preserves
2 tsp. salt

Soften yeast in water. Combine in mixing bowl: 1/2 c. sugar,
1/2 c. butter, milk, and salt. Cool to lukewarm. Blend in eggs
and yeast. Gradually add flour to form a stiff dough, knead on
floured surface until smooth (3 to 5 minutes). Place in greased
bowl, cover, let rise in warm place until light, 1 to 1 1/2 hours.
Combine 2/3 c. sugar, cinnamon, and walnuts. Roll out half of
dough on lightly floured surface to a 20 x 10 rectangle. Spread
with 2 T. butter and 1/4 c. preserves. Sprinkle with half of
sugar mixture. Roll up starting with 20 inch side. Seal. Place
seam side down on greased cookie sheet, curving ends to make "U"
shape. With scissors, make cut down center 1/3 of way through
roll to 2 inches of end. Repeat with remaining dough. Let rise
until light (1/2 hour). Spoon 1/4 c. preserves in center of
each roll. Bake at 350° 20 to 25 minutes. Frost with confectioner's icing.

CRANBERRY NUT BREAD

2 c. flour 1 1/2 tsp. baking powder
1/2 tsp. salt 1/2 tsp. soda
Mix together, set aside to add later.

2 T. shortening 1 egg (beaten)
3/4 c. sugar
Mix the above ingredients and add:

1/2 c. orange juice
Rind of 1 orange 1 c. nuts (chopped)
2 T. hot water 1 c. cranberries (cut up)

Add flour mixture. Mix in order given and bake 1 hour at 350°.
Makes one loaf.

Creation of woman from the rib of man:
She was not made of his head to top him,
Nor out of his feet to be trampled upon him;
But out of his side to be equal with him;
Under his arm, to be protected;
And near his heart to be beloved.
SWEET PETALS COFFEE CAKE

Alice Godsk

1 pkg. yeast (softened in 1/4 c. warm water)  2 T. sugar
3/4 c. milk  1 1/2 tsp. salt
3 T. shortening  2 1/2 to 3 c. flour (or more)

SUGAR-CINNAMON MIXTURE:
3/4 c. white sugar  2 tsp. cinnamon or more
1/4 c. brown sugar

FROSTING:
1/2 c. powdered sugar  Vanilla
1 to 2 tsp. milk

Cake - Combine milk, shortening, sugar, and salt. Stir to melt, cool. Stir in yeast and flour. Knead till smooth and satiny. Let rise in greased bowl, until double in bulk, about 1 hr. Place aluminum foil in pans. Pinch off small pieces of dough, roll into strips, dip into melted butter, then roll in sugar-cinnamon mixture, wind in a coil in pans. Let rise. Bake in 350° oven until golden brown. Frost if desired. These freeze well, if not frosted, and then can be reheated.

DATE NUT BREAD

Gena Olson

1 c. dates (cut up)  1 tsp. soda
1 c. boiling water

Pour boiling water over dates and soda. Let stand a few minutes while mixing the following:

3/4 c. brown sugar  1 tsp. salt
1 T. shortening  1 1/2 c. flour
1 egg (beaten)  1/2 c. nut meats

Add to first mixture. Put in loaf pan and bake at 325° for 1 hour.

BROWN BREAD

Mrs. Richard Flattten

6 tsp. yeast dissolved in 1 qt. warm water with 1 T. sugar. Add 1 c. brown sugar and set aside. Heat 3 T. molasses with pinch of soda. Add 3 heaping T. shortening, and 1 level T. salt. When cool add to yeast, water and sugar mixture. Add 5 or 6 c. graham flour, and 2 to 3 c. raisins. Add enough white flour to knead as if you were making white bread. Put in loaf pans. Let rise to desired loaf size, about 1 hour. Bake at 350° for 1 hour or less for a small loaf.
OVERNIGHT BUNS  
Mrs. Luvere Jorgensen

Start about 2 P. M. boil 4 c. water, 2 T. salt, and 2 c. sugar for five minutes. Add 1 c. lard and cool. Dissolve 2 pkg. dry yeast in 1 c. warm water. Now to first mixture add 4 c. flour before adding yeast. Add 3 beaten eggs and beat mixture. Add more flour, about 17 c. Knead at least 10 minutes. Dough should be double by 6 P. M. Knead down at 9 P. M. or so. Shape and put in greased pans. Let stand overnight at ordinary temperature. In morning bake at 425° for 12 to 15 minutes. Makes 60 buns. These freeze well.

WHITE BREAD  
Gena Olson

1 pkg. yeast and 2 T. sugar dissolved in 1/2 c. warm water. Let rise to top of cup. Add yeast to 3 c. of lukewarm water, 2 tsp. salt, 2 T. shortening. Beat until smooth. Add flour gradually. Mix in flour until dough is easy to handle. Then knead until smooth (5 minutes). Round up in greased bowl, cover, let rise; punch down, let rise again. Shape into rolls or loaves in greased pans, grease tops. Cover and let rise until double. Bake 30 minutes in 350° oven.

APPLE BREAD  
Mrs. Donald Hildebrandt

1/2 c. shortening  
1 c. sugar  
2 eggs (beaten)

Cream sugar and shortening together. Add eggs, flour and apples.

1 1/2 T. sour milk  
1 tsp. soda

Mix together and add to above.

1/2 tsp. salt  
1 tsp. vanilla

Add the above to mixture and sprinkle the nuts over the top after it is put in a baking pan. Mix 2 T. sugar and 1 tsp. cinnamon and sprinkle over this. Bake at 350° for 50 to 60 minutes.

Good judgment comes from experience. Experience comes from bad judgment.
TWICE BAKED ROLLS

Mrs. Ed Zarecky

Soften 2 pkg. dry yeast in 1 c. warm water. Add 1 tsp. sugar. Put in bowl 5 tsp. salt and 1/4 c. sugar. Pour in 2 c. scalded milk. Stir to dissov.e sugar and salt. Cool to lukewarm – then add yeast mixture. Mix in 6 c. all-purpose flour. Then add 1/2 c. melted (and cooled) shortening and about 4 cups more flour. Turn out on lightly floured board; knead till smooth and satiny. Put dough in a greased bowl, grease top. Cover with damp towel, (redampen occasionally). Let double in bulk. Punch down. Knead again, divide in four parts. Cover with damp towel and let rest 20 minutes. Shape into 4 loaves or 4 to 6 dozen rolls. Let rise until 3/4 as high as regular rolls or loaves. (Otherwise they fall when baked.) Bake rolls in slow oven 275° for 40 minutes for rolls and 1 hour 15 minutes for bread. Let set 20 minutes in pans, turn out and cool at room temperature. Wrap in waxed paper. Store in refrigerator for 2 weeks. In bread box 1 week or wrap in freezer paper and freeze for as long as 3 months. To serve, place on ungreased sheet and brown in very hot oven 450° for 7 minutes. Brush with butter.

She gets all her measurements from right inside her head.
Just add a speck more and it will be right.
And lo and behold her rolls are so light.

So I tried this method of using my head,
When I made for my husband my first batch of bread.
And even for luck on wood I did knock.
And guess what I got – bread hard as a rock.
ADDITIONAL RECIPES
CAKES - FROSTINGS

Mrs. Douglas Kenison

COCONUT-PECAN FROSTING

1 c. sugar  
1 c. evaporated milk  
3 egg yolks (slightly beaten)

Combine the above. Cook and stir over medium heat until thickened, about 12 minutes. Remove from heat. Add:

1 1/3 c. Baker's angel flake  
1 c. pecans (chopped)  
coconut

Cool until of spreading consistency, beating occasionally. Makes 2 1/2 c., enough to cover the tops of two 9 inch or three 8 inch layers.

Beverly Gath - Jan May

REAL GOOD CHOCOLATE CAKE

1 pkg. white cake mix  
1 pkg. instant chocolate pudding mix

FROSTING:

1/2 c. oleo  
3 egg yolks  
1 c. coconut

Cake - Mix together and bake 350° for 30 - 35 minutes.
Frosting - Boil all till thick and put on baked cake.

Anna Nebben - Mrs. Sam Knutson

RHUBARB CAKE

1 c. brown sugar  
1/2 c. white sugar  
1/2 c. shortening  
1 egg

Sprinkle top with cinnamon and sugar. Bake at 350° for 35 to 40 minutes.

My kitchen is the only one  
That always is a mess, I think.  
But I visited your house last night  
And saw all the dishes in your sink!
MOIST RHUBARB CAKE

1/2 c. white sugar
1/2 c. brown sugar
1/2 c. shortening
1 egg
1 c. sour milk
2 c. flour
1 tsp. soda
1 1/2 c. rhubarb (cut fine)

Sprinkle with cinnamon and sugar. Bake for 30 minutes at 350°.

SHEET CAKE

2 c. flour
1 stick of oleo
1/2 c. shortening
1/2 c. buttermilk
1 tsp. soda
2 c. sugar
4 T. cocoa
1 c. water
1 tsp. vanilla

Add to above mixture and mix. Pour into a greased (11 x 17) pan. Bake at 400° for 20 minutes.

FROSTING:

1 stick oleo
4 T. cocoa
1 tsp. vanilla
7 T. milk

Bring to a boil. Add 1 pound of powdered sugar and 1/4 c. nuts. Spread on hot cake.

CHOCOLATE SHEET CAKE

2 c. flour
1 1/2 sticks margarine
4 T. cocoa
1/2 c. buttermilk
1 tsp. soda
2 eggs (beaten)

Sift together.

2 c. sugar
1 c. water
1 tsp. vanilla
1/4 tsp. cinnamon

Add to the flour mixture. Mix and pour into (11 x 16) greased and floured pan. Bake for 30 minutes at 350°.

FROSTING:

Bring to a boil 1 stick margarine, 4 T. cocoa, and 6 T. milk. Take off heat and add 1 box powdered sugar, 1 tsp. vanilla and 1 c. nuts (chopped). Spread over hot cake.
FUDGE FROSTING

Mrs. Donald Hildebrandt

1 1/2 c. sugar
6 T. milk
6 T. oleo

Put in a pan and bring to a boil. Boil for 1 minute. Take off stove and add 1/2 c. chocolate chips.

BREAKFAST BUNDT CAKE

Mrs. Albert Schieber

1 yellow cake mix (not Duncan Hines)
1 pkg. instant vanilla pudding
3/4 c. water

3/4 c. oil
4 eggs
1 tsp. vanilla
1 tsp. butter flavoring

Mix cake, pudding, oil and water well. Add eggs, one at a time, and add flavoring. Beat 6 to 8 minutes. Coconut cream pudding may be substituted for vanilla.

CINNAMON MIX:

1/3 c. nuts (ground)
1/3 c. white sugar
2 tsp. cinnamon

Grease bundt pan well. Sprinkle few nuts in bottom of pan. Pour 1/2 of the batter in pan. Add cinnamon mixture and then remaining batter. Bake at 350° for 55 to 60 minutes.

GLAZE FOR CAKE:

1 c. powdered sugar
3 T. milk
1/2 tsp. vanilla
1/2 tsp. butter flavoring

Mix together and put on cake while it is still warm.

BUTTERNUT BUNDT CAKE

Myrl Hilme

1 box yellow cake mix
1 pkg. instant vanilla pudding mix

3/4 c. water
3/4 c. corn oil

Beat in 4 eggs (one at a time). Beat 8 minutes at high speed and add: 1 tsp. vanilla and 1 tsp. butternut flavoring.

NUT MIXTURE:

1/4 c. sugar
1 c. nuts (chopped)
1 tsp. cinnamon

Sprinkle on the bottom and sprinkle some in middle of dough. Bake at 350° for 40 minutes. Let stand in pan 8 minutes and remove.

GLAZE:

1 c. powdered sugar
3 T. milk
1/2 tsp. vanilla
1/2 tsp. butternut flavoring.
OATMEAL CAKE

1 1/2 c. boiling water  
1 c. oatmeal

Pour boiling water over oatmeal and dates and let stand for 20 minutes.

1 c. white sugar  
1 c. brown sugar  
2 eggs  
1/2 c. margarine  
1 1/2 c. flour

Combine all ingredients and add oatmeal and date mixture.
Bake at 350° for 30 minutes.

OATMEAL CAKE

1 1/2 c. boiling water (pour over 1 c. quick oatmeal and cool)  
1/2 c. butter  
1 c. brown sugar  
1 c. white sugar  
2 eggs

Just add all the ingredients to the oatmeal. Bake at 350° for 35 minutes.

TOPPING:
5 T. butter  
1/3 c. cream  
1/2 c. coconut  
1/2 c. brown sugar

Spread on cake when hot and bake under broiler until brown.

RED VELVET DEVILS FOOD CAKE

2 c. cake flour  
1 1/2 c. white sugar  
1 tsp. soda  
1/2 tsp. salt  
2 sq. baking chocolate

Add chocolate to boiling water and cool. Sift flour and measure 2 cups. Sift sugar, flour, salt and soda several times. Beat egg; add dry ingredients; add chocolate mixture, vanilla and red coloring. Beat well. Fold in whipped sour cream. Bake in (9 x 13) pan in 350° oven for 45 minutes.
BANANA CAKE

1 1/2 c. sugar
1/2 c. margarine
2 eggs
1 c. bananas (mashed)
1 tsp. vanilla

1/2 c. buttermilk
2 c. flour (or a little more)
3/4 tsp. soda
1 tsp. salt

Bake at 350° until done.

FROSTING:

1/2 c. brown sugar
1/2 c. water

Bring to a boil. Let cool a little, then add 1 stick margarine; add 1 lb. powdered sugar. Beat well and spread on cake.

JELLY ROLL

1 c. sugar
4 eggs
4 T. hot water
1 tsp. (rounded) baking powder

1/4 tsp. salt
1 c. flour
Vanilla

Beat yolks of eggs light and creamy; beat in sugar and add water gradually, then flour and baking powder. Lastly fold in beaten egg whites and bake in a moderate oven.

APPLESAUCE CAKE

1/2 c. shortening
1 c. sugar
2 eggs
1 1/2 c. applesauce
2 c. flour (sifted)

2 tsp. soda
1/2 tsp. salt
1/2 tsp. cloves
1 tsp. cinnamon
1/2 c. nuts
1 c. raisins

Cream together shortening, sugar, and add eggs and beat until fluffy. Sift together soda, salt, flour, and spices. Add alternately with applesauce. Fold in raisins. Bake in a (9 x 12) pan for 45 minutes at 350°.

To those who talk and talk and talk
This proverb should appeal.
The steam that blows the whistle
Will never turn the wheel.
**SPONGE-LIKE CAKE**

Mrs. Clarence Nelson

2 eggs  
1 c. sugar  
1 tsp. vanilla  

Beat together until light and thick

1 c. flour  
1/4 tsp. salt  

Sift together and add to the above. Then add 2/3 c. boiling water. This should be added last to the above ingredients. Bake in a (8 x 8) pan at 350° for 35 to 40 minutes.

**FRUIT CAKE**

Mrs. Ferdinand Johanson

2 lb. dates (whole)  
1 lb. maraschino cherries  
1 lb. Brazil nuts (whole)  
1 lb. walnuts (whole)  
1 tsp. salt  
1 1/2 c. sugar  
1 tsp. baking powder  
2 c. flour  
4 eggs (well beaten)  
1/2 c. cherry juice  
3 T. shortening (melted)

Mix dry ingredients well, add juice and beaten eggs. Add shortening last. Put in three small tins lined with buttered wax paper. Bake at 250° to 300° for two hours.

**QUICK COFFEE CAKE**

Mrs. Oscar Anderson

3/4 c. sugar  
1/4 c. shortening (soft)  
1 egg  
1/2 c. milk  
1 1/2 c. flour  
2 tsp. baking powder  
1/2 tsp. salt

**TOPPING:**

1/2 c. brown sugar  
3/4 tsp. cinnamon


**GRANDMA'S BROWN SUGAR CAKE (FROSTED)**

Mrs. Silas Nelson

1 c. brown sugar  
1/2 tsp. baking powder  
1/2 c. shortening  
1/2 tsp. cinnamon  
2 eggs (leave out 1 white)  
1/2 tsp. cloves  
1 1/3 c. flour  
1/4 tsp. salt  
1/2 c. sour milk

Continued Next Page.
GRANDMA'S BROWN SUGAR CAKE (FROSTED) (Continued).

Mix the ingredients together. Beat the white of 1 egg stiffly. Fold in 1/2 c. brown sugar. Spread on top of batter, in cake pan. Sprinkle with chopped nuts. Bake at 300° for 45 to 55 minutes.

<table>
<thead>
<tr>
<th><strong>SPICE CAKE WITH RAISIN FILLING</strong></th>
<th><strong>Hannah Stangeland</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>1 box spice cake mix</td>
<td>1 can raisin pie filling</td>
</tr>
<tr>
<td>2 eggs</td>
<td></td>
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<tr>
<td></td>
<td>Beat 4 minutes. Bake at 350° for 35 to 40 minutes. For frosting, use butter brickle frosting mix.</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>APPLE CAKE</strong></th>
<th><strong>Mrs. Clarence Nelson</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>2 c. sugar</td>
<td>2 tsp. soda</td>
</tr>
<tr>
<td>1/2 c. salad oil</td>
<td>1 tsp. cinnamon</td>
</tr>
<tr>
<td>2 eggs (well beaten)</td>
<td>1/2 tsp. salt</td>
</tr>
<tr>
<td>1 can apple pie filling</td>
<td>1 tsp. vanilla</td>
</tr>
<tr>
<td>2 c. flour</td>
<td>1/2 c. nuts (chopped)</td>
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<tr>
<td>Mix sugar, salad oil, and eggs together. Add the apple pie filling. Sift together and add the dry ingredients, vanilla, and nuts. Bake at 350° for 45 to 60 minutes. This is good frosted with sugar and lemon juice. (powdered sugar)</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th><strong>MARSHMALLOW ROLLS</strong></th>
<th><strong>Mrs. Douglas Kenison</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>4 squares semi-sweet chocolate</td>
<td>2 T. butter</td>
</tr>
<tr>
<td>Melt over hot water. Remove from heat and add:</td>
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</tr>
<tr>
<td>1 c. powdered sugar</td>
<td>1 tsp. vanilla</td>
</tr>
<tr>
<td>Mixture will become dry and crumbly. Add 1 egg. Mix well.</td>
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<tr>
<td>Add:</td>
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<tr>
<td>1/2 c. to 1 c. nut meats</td>
<td>1 pkg. mini-marshmallows</td>
</tr>
<tr>
<td>Have ready a piece of wax paper on table and put flake coconut on it. Put mixture on top of it all. Make a roll like a jelly roll. Make any size desired. Chill</td>
<td></td>
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</tbody>
</table>

**RECIPE FOR FRIENDSHIP**

Take 2 heaping cups of patience, 1 heartful of love, and 2 handfuls of generosity. Add a dash of laughter, and a full cup of understanding, and 2 cups of loyalty. Mix well and sprinkle generously with kindness. Spread this irresistible delicacy over a lifetime and serve everyone you meet.
CARAMEL CAKE  

Mrs. Carl Lone

2 c. brown sugar
2 1/4 c. flour

Mix together and set aside one cup for frosting. Add:

1 egg (beaten)
1 tsp. soda
1 tsp. vanilla

After you put cake in pan, put the cup of mixture set aside for frosting on top. Bake in moderate oven about 30 minutes.

CREAM FILLED CUP CAKES  

Maxine Brown

2 1/2 c. flour
1 tsp. baking powder
2 eggs
1 c. oil
2 c. sugar
1/2 c. cocoa

FILLING:
1/2 c. sugar
1/3 c. milk
1/4 tsp. salt
1/2 tsp. vanilla

Cup cakes - Sift dry ingredients into bowl; add eggs, oil, buttermilk and vanilla. Mix well about 90 seconds. Add soda to hot water and add to first mixture and mix well. Fill cup cake pans 2/3's full and bake for about 20 minutes in 350° oven. Cool and fill with cream filling forced into cup cake with pastry tube.

Filling - Combine all ingredients except powdered sugar in small bowl and beat until creamy, at least 5 to 7 minutes. Add powdered sugar and beat again for 5 minutes. Insert filling into cup cakes. Then frost cup cakes with a chocolate frosting.

MOIST CAKE  

Mrs. Carl Lone

16 egg whites
1 1/2 tsp. cream tarter
1 1/2 c. sugar

Beat egg whites with cream of tartar and salt till they form peaks. At slow speed beat in sugar, pudding mix and sifted flour. Fold into egg white mixture. Bake in angel food pan 40 minutes at 350°. Very moist and keeps well. If you use lemon pudding mix use lemon sauce over cake. Other fruits may be substituted.
DATE CHOCOLATE CHIP CAKE

1 c. boiling water
Boil together and cool.

1 tsp. soda
1 c. dates (chopped)

1 c. sugar
Cream together.

2 eggs
1 3/4 c. flour
Add to date mixture.

1 tsp. vanilla
1/2 c. chocolate chips
Add to the above mixture. Pour into a (9 x 13) greased pan.

On top add 1/4 c. nuts and chocolate chips. Bake at 350° for 40 minutes.

CHOCOLATE CHIP CAKE

Mrs. Bertha Hilmoee

1 c. dates
1 egg
1 1/2 c. flour
Vanilla

1 c. hot water
1 c. sugar
1 pkg. chocolate chips
1/2 c. shortening
1/2 c. nuts

Pour hot water over dates and stir in soda. Set aside to cool. Mix up remainder of ingredients. Add 1/2 pkg. chocolate chips to batter and stir in the date mixture. Add remainder of chocolate chips and nuts on top of cake. Bake at 350° for 35 to 40 minutes.

GUM DROP CAKE

Mrs. Ernest Ollie

2 c. shortening
1 tsp. nutmeg

1 c. white sugar
2 tsp. allspice

1 c. brown sugar
4 c. flour (sifted)

4 eggs
1 c. dates (chopped)

2 c. applesauce (unsweetened)
1 c. nuts (chopped)

2 tsp. soda (dissolved in applesauce)
1 or 2 c. gum drops (cut, omit black ones)

2 tsp. cinnamon

Mix in order given above. Divide evenly into 3 bread pans.
Grease pans well. Bake at 325° for 45 to 60 minutes.

Children need models more than they need critics.
**BUTTERLESS, EGGLESS, MILKLESS CAKE**  
Clara Oyen

2 c. sugar  
1 1/2 c. raisins  
2 c. water  
Boil together for 3 minutes. Cool.

Add:  
4 c. flour  
2 tsp. soda  
2 tsp. baking powder  
1 tsp. cinnamon  
1 tsp. cloves

Bake at 350° for 50 to 60 minutes.

**CHOCOLATE CAKE**  
Mrs. Albert Schieber

2 c. brown sugar (packed)  
1/2 c. shortening  
1 tsp. salt  
1 tsp. vanilla  
2 eggs  
2 1/2 c. flour  
3/4 c. boiling water  
2 squares chocolate  
1 c. buttermilk or sour milk

Beat sugar, shortening and eggs until well creamed. Add flour and buttermilk alternately. Add salt and vanilla. Cut chocolate in separate dish. Add soda and pour boiling water over this. Let this dissolve. Add to cake mixture and beat thoroughly. Bake at 350° until done.

**NOUGAT BARS**  
Leona Holbeck

Cut a loaf sponge cake or angel food cake into bars. Frost with a basic powdered sugar frosting. Roll in ground salted peanuts or shredded coconut.

**POPPY SEED CAKE**  
Bonnie Spielmann

1 pkg. white cake mix  
4 eggs  
1/2 c. oil  
1 c. hot water  
1 pkg. instant lemon pudding  
3 T. poppy seed  
FROSTING:  
1 c. powdered sugar  
2 T. oil  
1/4 c. frozen lemonade

Cake - Beat the above for 10 minutes. Pour into ungreased angel food pan. Bake 1 hour at 350°. Let cool, remove from pan and poke holes with fork. Frost with frosting.

Frosting - Stir above and pour on cake.

It's what we learn after we think we know it all that counts.
**CHERRY COFFEE CAKE**

Camille Landekil

2 c. flour 1 tsp. baking powder
1 c. sugar 1 c. oil
4 eggs

Beat all together. Put 2/3 in (9 x 13) pan. Spread 1 can of cherry pie mix over this, then the other 1/3 of the batter. Bake at 350° for 40 minutes. Dribble powdered sugar frosting over the top.

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**CRUMB CAKE**

Mrs. Pearl Strenge

2 c. flour 3/4 c. butter
2 tsp. baking powder 1 c. sugar
2 tsp. vanilla

Crumb the above. Keep 1 cupful back. To the rest add:

2 eggs 1 1/2 tsp. vanilla
3/4 c. milk

Put in a loaf pan. On top sprinkle the cupful you held back. Bake 20 minutes at 350°.

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**BROWN SUGAR SOUR CREAM CAKE** (not commercial) Mrs. Luverne Jorgensen

1 c. brown sugar 1 c. sour cream
1 egg

Beat and add:

1 c. flour sifted with 1 tsp. soda. Mix and add:
1 tsp. vanilla 1/4 c. nuts (chopped)

Bake in (8 x 8) pan for deep cake or (9 x 13) pan for quick bars. Bake at 350° until done. Frost or dust with powdered sugar.

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**SOUR CREAM CHOCOLATE CAKE**

Lavonne Brendsel

1 1/4 c. sugar 2 eggs
1 3/4 c. flour 1 1/2 c. sour cream
1/2 c. cocoa 2 tsp. (level) soda (in a little boiling water)
1/2 tsp. salt

Mix dry ingredients together, then add cream, eggs, and soda. Bake at 350° from 30 to 40 minutes.

---

I baked a special chocolate cake
It's just as light as a feather.
But I must be very careful when Transporting it, in windy weather.
**PRUNE CAKE**

Mae Grove

1 1/4 c. sugar
1/2 c. butter or margarine
2 eggs
1 c. prunes (stewed and pitted)
6 T. sour cream
2 c. flour

Mix in order given. Bake at 350° for 30 to 40 minutes.

**VELVET LUNCH CAKE**

Mae Grove

1 c. butter and shortening
1 c. sugar
2 eggs
1 c. sour milk
1 tsp. soda

Mix and beat well about 4 minutes. Bake at 350° for 35 minutes.

**CARROT CAKE**

Elaine Richter

2 c. sugar
4 eggs (whole)
1 1/2 c. Mazola oil
2 c. flour

Mix in order given. Bake in (9 x 13) pan at 350° until done. (approximately 45 min.)

**FROSTING**

1 pkg. (3 oz.) cream cheese
1 1/2 c. powdered sugar
1/2 c. margarine

1 tsp. vanilla
1/2 c. coconut
1/2 c. milk

**HICKORY NUT CAKE**

Lillie Loiseau

1/2 c. Spry
1 1/2 c. sugar
3/4 c. water
2 c. flour

4 egg whites (beaten)
1 c. nuts
1 tsp. baking powder

Beat Spry and sugar to a cream. Then add the water and flour. Stir until smooth. Add half the well-beaten egg whites. Add the nuts, and then add the remainder of the egg whites and the baking powder. Pour into square pan. Bake in moderate (350°) over for 45 minutes.

Egotism is an alphabet with one letter.
CREAM CAKE

Florence Voelker

1 c. sugar
3 tsp. baking powder
1 1/3 c. flour
1 T. corn starch
Pinch of salt

Sift these ingredients together 3 times. Beat 2 eggs, add 1 c. sweet cream. Add dry ingredients and 1/2 tsp. each of lemon and vanilla. Beat well and bake in quick oven.

APPLESAUCE CAKE

Elaine Richter

Combine 1/2 c. shortening and 2 c. flour (sifted) and mix at lowest speed for 1 minute.

Add 1 1/4 c. sugar, 1 tsp. baking powder, 1 tsp. soda, 1 tsp. salt, 1 tsp. cinnamon, 1 tsp. nutmeg, 1/2 tsp. cloves, 1/2 tsp. allspice, 2 large eggs, 1/2 c. plus 2 T. of applesauce. Blend at lowest speed for 2 minutes. Add the remaining applesauce (1 1/2 c. minus the 2 T.) Mix until just blended. Fold in 1/2 c. raisins. Pour into greased (9 x 13) pan. Sprinkle 1/2 c. nuts (chopped) on top. Bake in 350° oven for 40 to 45 minutes.

APPLESAUCE CAKE

Mrs. Bertha Hilmoe

1/2 c. shortening
1 c. sugar
1 egg
1 1/2 c. applesauce
2 tsp. soda (in a little water)
1 c. raisins

Mix altogether and bake at 350°.

JELLY ROLL

Cleo Snuggerud

3 eggs (beat until thick)
1 c. sugar
Add gradually. Beat until fluffy.
1/4 c. water
1 tsp. vanilla
Blend in.
1 c. flour
1/2 tsp. salt
2 tsp. baking powder

Sift together and fold in. Pour into well greased (15 x 10 x 1) pan lined with wax paper. Bake at 350° for 12 to 15 minutes. Remove from pan onto cloth covered with powdered sugar. Roll up. Let cool. Unroll and fill.
CARROT CAKE

3 c. carrots (grated) 2 tsp. soda
4 eggs 1/2 tsp. salt
2 c. sugar 1 tsp. cinnamon
1 1/2 c. salad oil 1 tsp. vanilla
2 c. flour 1 c. nuts

Combine carrots, eggs, sugar and oil. Blend well; then add flour, salt, soda, cinnamon, vanilla, and nuts. Beat well and place in (9 x 13) greased and floured pan. Bake at 300° for 30 to 40 minutes.

FROSTING:
1/4 c. margarine 2 c. powdered sugar
1 pkg. (3 oz.) cream cheese Vanilla

CHOCOLATE SHEET CAKE

Mix 2 c. flour with 2 c. sugar and set aside, then combine 1 stick margarine (soften) with 1/2 c. Crisco oil, 3 1/2 T. cocoa and 1 c. water and place on stove and let come to boil and then pour this over flour mixture while hot. Add 2 eggs (beaten) 1 tsp. vanilla, 1/2 tsp. salt, 1 tsp. soda, and 1/3 c. buttermilk. Mix well and place in (12 x 18 x 1) jelly roll pan. Bake at 375° for 20 minutes.

FROSTING:
Mix 1 stick margarine, 3 1/2 T. cocoa, 1/3 c. milk, and pinch of salt. Bring to a boil and add 2 c. powdered sugar and 2 tsp. vanilla and nut meats if desired. Pour on the cake when both cake and icing are still warm.

GOOD QUICK FROSTING

Mrs. Ove Stenberg

Brown 1/4 c. butter, then mix with powdered sugar. Add a little coffee and vanilla. Beat until this is the right consistency to spread.

NEVER FAIL FUDGE FROSTING

Mrs. Ada Espland

1 c. white sugar 1/4 c. milk
1/4 c. butter

Bring to a boil. Add 1 c. chocolate chips or you can use 1/2 c. chocolate chips. Stir until chips are melted. Spread on cake.
NO FAIL DEVILS FOOD

Mrs. Stanley Skorr

1 1/2 c. sugar
1 1/2 c. flour
1/2 c. cocoa
1 c. sour cream
2 eggs (well beaten)
1 tsp. vanilla
1 1/2 tsp. soda
1 c. hot water

Mix sugar, flour, and cocoa together. Add eggs and vanilla. Dissolve soda in hot water and mix in last. This makes a thin batter. Bake at 350° for 40 minutes.

BANANA CAKE

Mrs. Sylvan Odegard

1 1/2 c. sugar
1/2 c. oleo
3 eggs (well beaten)
2/3 c. sour milk
1 tsp. soda
1/2 tsp. baking powder
1 c. bananas
2 c. flour
1 tsp. vanilla

Mix together and bake in (9 x 13) pan at 350° for 35 minutes.

CARAMEL FROSTING

Mrs. Sylvan Odegard

3/4 c. brown sugar
1/3 c. butter (melted)
1/4 c. cream
Cook together until it comes to a boil and boil 1 minute. Beat in 1 c. powdered sugar until creamy and spread on cake.

LAZY GERMAN CHOCOLATE CAKE

Mrs. Julie Jokumsen

1 box yellow cake mix
1 pkg. instant chocolate pudding
2 c. milk
2 eggs
Mix very well, about 5 minutes with electric mixer. Bake at 350° until done. About 40 or 50 minutes.

HEAT AND EAT FROSTING

Mrs. Richard Park

3/4 c. sugar
1 tsp. vanilla
1/4 tsp. cream of tartar
1 egg white
Beat sugar, vanilla, egg white, and add cream of tartar. Add 1/4 c. boiling water and beat until it stands in points. Coconut may be sprinkled over this if desired.

A sense of humor is like a needle and thread, It will patch up so many things.
BROWN SUGAR FROSTING

Mrs. Ove Stenberg

6 T. cream
6 T. butter

Cook this a little. Mix in powdered sugar until frosting is the right consistency. (Approximately 2 cups.)

CRAZY CAKE

Mrs. Donald Hildebrandt

3 c. flour (sifted)
2 c. sugar
1 tsp. salt
1/3 c. cocoa

Sift together. Pour into a large cake pan. Make a large well.

3/4 c. salad oil. Pour into the well. Make 2 wells put 2 tsp.
vinegar in one well and 1 tsp. vanilla in the other well. Pour
2 c. of water over all and mix with a fork but do not stir. Bake
at 350° oven for 35 to 40 minutes.

SPONGE CAKE

Ruth Benedict

1 1/4 c. cake flour (sifted)
1 1/4 c. sugar
1/4 tsp. salt
6 eggs.
2 T. lemon juice (fresh, frozen, or canned)

Start your oven at 350° and get out a 10 inch tube pan. Sift
flour, 1 c. sugar, and salt together. Separate egg yolks from whites. To the yolks add lemon juice, water, vanilla extract, flour mixture and beat hard for at least 5 minutes. Sprinkle cream of tartar over egg whites and whip with your beater clear and dry until soft floppy peaks shape up. Start to add remaining 1/4 c. sugar gradually and continue beating until mixture is satiny smooth and stiff. Now pour yolk mixture and mix gently or fold until all signs of egg white disappear. Pour into ungreased cake pan and bake 40 to 50 minutes or until cake springs back when touched.

It is easy to be pleasant
When life flows by like a song.
But the man worth while is one who will smile,
When everything goes dead wrong.
FLUFFY WHITE FROSTING

Mrs. Ed Zarecky

1 egg white (unbeaten) 3 T. water
3/4 c. sugar 1 tsp. corn syrup (white)
Dash of salt

Combine in top of double boiler. Beat about 1 minute, or until well mixed. Cook over rapidly boiling water, beating constantly, about 4 minutes, or until frosting will stand up in stiff peaks. Stir frosting up from bottom and side occasionally with rubber scraper. Remove from heat. Add 1/2 tsp. vanilla and beat until thick enough to spread (about 1 minute). This makes enough for top and sides of (9 x 9 x 2) cake or tops and sides of 2 (8 inch) layers. This frosting will freeze.
ADDITIONAL RECIPES
DOUGHNUTS

2 eggs (slightly beaten) 6 c. flour
1 1/2 c. sugar 1 tsp. soda
1/2 c. sour cream 2 1/2 tsp. baking powder
1 1/2 c. sour milk 1 tsp. salt

Mix ingredients together adding soda to cream. Use only 5 c. flour in batter and save the other cup for rolling out. Also you may use 1 c. sour cream and 1 c. sour milk, if you prefer.

DOUGHNUTS

1 c. sugar
1 egg
1 1/2 c. buttermilk
1 tsp. soda

Mix altogether and fry.

DOUGHNUTS

5 c. flour 1 3/4 c. sweet milk
5 tsp. baking powder 1 T. shortening
2 c. sugar 1 tsp. nutmeg
2 eggs

Mix shortening and sugar. Add beaten eggs and milk. Then sift in dry ingredients. Knead lightly.

DOUGHNUTS

1/4 c. Wesson oil 1/2 tsp. soda
3 eggs 1 1/4 tsp. sour milk
1 1/2 c. sugar 4 c. flour
1/2 tsp. salt (or a little more) 1 tsp. nutmeg
2 tsp. baking powder

Combine oil, eggs, and sugar. Mix together dry ingredients and add to first mixture with sour milk. Put in refrigerator to chill.

Great truths are dug up, not stumbled upon.
HELLO DOLLY BARS OR QUICK BARS
Mrs. Kenneth Knutson

1/2 c. butter (melted in pan) 1/2 c. butter
2 c. vanilla wafers (crushed) 2 c. nuts (chopped)
1 c. flaked coconut 1 c. cocoa

Bake for 30 minutes at 350°. While hot put a package of chocolate chips on top or use Mersey bars.

BROWNIES
Mrs. Donald Brown

1 c. white sugar 1 c. cocoa
1 stick oleo 1 can sweetened condensed milk
4 eggs 1 c. nuts

Mix and bake for 25 minutes at 350°.

BROWNIES
Mrs. Alvin Bell

1 c. sugar 1 c. cocoa
1/4 c. butter or margarine 1/2 c. Crisco
1/4 c. milk 1/3 c. buttermilk
1 tsp. vanilla 1/3 c. buttermilk
2 eggs 1/4 c. cocoa

Spread 1/4 inch thick in a square pan. Bake slowly 1/2 hour at 350°. Cut in squares and frost if desired.

BROWNIES
Mrs. Farold Bothwell

1 stick margarine 1/4 c. cocoa
1 c. water 1/2 c. Crisco

 Bring to a boil. Cool and pour over the following:
2 c. flour 2 c. sugar
1/2 tsp. salt

Mix together. Pour liquid over flour mixture and beat with mixer. Add 1/2 c. buttermilk, 2 eggs, 1 tsp. soda, and 1 tsp. vanilla. Bake in a (11 x 8) pan for 20 minutes at 400°.

FROSTING:
1 stick oleo 1/3 c. buttermilk
1/4 c. cocoa

Bring to a boil and cool. Add powdered sugar and 1 tsp. vanilla. Beat until smooth. Frost brownies while still warm.

If you want to be original, be yourself.
God never made two people exactly alike.
**BROWNIES**

Mrs. Donald Amundsen

4 eggs (beaten)  
2 c. sugar  
1/2 tsp. salt  
1 tsp. vanilla  


**BROWNIES**

Mrs. Ernest Ollie

1 stick margarine  
1 c. sugar  

Cream well and add 4 eggs. Add:  
1 lg. can Hershey chocolate syrup  
1 c. flour  
1/2 c. nuts  

Bake at 350° for 25 minutes.

**FROSTING:**

6 T. margarine  
6 T. milk  

Boil exactly 1 minute and add 1/2 c. chocolate chips. Beat until spreading consistency. Good for freezing.

**CHOCOLATE BROWNIES**

Vera Haugen

2 c. sugar  
1 c. butter  
4 egg yolks  
4 squares chocolate (melted)  

FROSTING:  
2 c. sugar  
2 eggs (beaten)  

Brownies - Beat 4 egg whites stiff. Pour above mixture into whites. Pour into jelly roll pan. Bake 20 minutes at 325°.


It's nice to be important, but it's more important to be nice.
KAREN’S BROWNIES

Mrs. Richard Park - Mrs. Melvin Wold

1 stick margarine (melted)  1 can Hershey's syrup
1 c. sugar  1 c. flour
4 eggs (beaten)

FROSTING:

6 T. margarine  6 T. milk
1 1/2 c. sugar

Brownies - Mix well and pour into a (9 x 13) pan. Bake at 350° for 30 minutes. Cool and frost.

Frosting - Bring the above ingredients to a good boil. Remove from stove and add 1 1/2 c. chocolate chips. Stir until thick enough to frost brownies.

BROWNIES

Mrs. Stanley Skorr

1 1/2 c. sugar  2 squares chocolate
1/3 c. milk  1 egg
3/4 c. nuts  2 c. flour
1/2 c. butter  2 tsp. baking powder
1 tsp. vanilla

Melt chocolate. Add beaten egg and sugar. Add sifted flour and baking powder, salt, and nuts. Bake in (8 x 8) pan about 20 minutes. Bake in a 350° oven. Use a toothpick to test when done. Let cool. Cut into squares and roll in powdered sugar.

ORANGE SLICE BARS

Helen Mikkelson - Hannah Stangeland

1/2 lb. dates (chopped)  2 T. flour
2 1/2 c. sugar  1 c. water

Cook until thick. Do this first and cool it.

3/4 c. shortening  1 tsp. vanilla
1 c. brown sugar  1/2 c. nuts
2 eggs (beaten)  1 3/4 c. flour
1 tsp. soda  1/2 tsp. salt
2 T. water


Tomorrow is often the busiest day of the week.
GUMDROP COOKIES
Mrs. Donald Hildebrandt

2 c. flour
1 c. brown sugar
1 c. white sugar
1 c. lard or shortening
(part butter)
2 eggs

1 c. gum drops
2 c. oatmeal
1 tsp. baking powder
1/4 tsp. salt
1 tsp. soda
1 tsp. vanilla

Bake at 400° for 12 minutes.

ORANGE GUMDROP BARS
Mrs. J. Elvin Johnson

3 eggs (beaten light)
1 T. water
1/2 tsp. salt
2 c. brown sugar

1 1/2 c. orange slices (cut fine)
1 1/2 c. coconut (shredded)
1/2 c. walnuts
2 c. flour

Bake at 375° in a (13 x 15) pan.

"SPECIAL K" BARS
Mrs. Eldon Berg

3/4 c. sugar
1 c. peanut butter
4 1/2 c. Special K cereal

3/4 c. Karo syrup (white)
Stir into above mixture and remove from heat.
Add all the above to this. Stir in fast. Spread in pan.

FROSTING:
1 c. butterscotch bits
1/2 c. chocolate bits
Melt carefully and spread over bars in pan.

PEANUT TOFFEE BARS
Mrs. Roger Fritz

2/3 c. shortening (melted)
4 c. oatmeal
1 c. brown sugar

1/2 c. syrup (light)
1 tsp. salt
2 tsp. vanilla

Mix these ingredients in order. Press into a large pan or cookie sheet. Bake at 350° oven for 5 minutes, or until it boils around the edge. Then stir in sides and flatten again. Cool. Spread with 6 oz. package of chocolate chips and 2/3 c. peanut butter which has been melted over hot water. Sprinkle with salted (chopped) or (whole) peanuts. Let stand to set. Cut these before they get hard.

Look before you leap.
GOOD COOKIES
Mrs. Sylvan Odegard

1 c. shortening 1 c. brown sugar
1 c. white sugar 2 eggs
Mix together.
1 tsp. vanilla 1 T. cold water
1 tsp. soda
Dissolve soda in water and add the other ingredients to above mixture.
2 c. flour 2 c. oatmeal
1 tsp. baking powder 1 c. coconut
1 tsp. salt 1 c. gumdrops
Add to above. Roll into balls or drop by teaspoon. Bake at 350° for 10 minutes. Peanuts or chocolate chips may be substituted for gum drops.

DATE BARS
Clara Oyen

4 eggs 1 1/3 c. sugar
1 c. flour 2 tsp. baking powder
1 c. dates (chopped) 1 c. nut meats
Pinch of salt 1 tsp. vanilla
Beat eggs, add sugar, flour, baking powder, salt, and vanilla. Beat. Add nut meats and dates. Put in (13 x 9 x 2) cake pan and bake in a 350° oven.

BUTTERSCOTCH TEA COOKIES
Mrs. Mary Kringen

1 c. butter
2 c. brown sugar
2 eggs
1 tsp. soda
Pinch of salt
1 c. peanuts (chopped)
3 1/2 c. flour
Roll into small balls and pat down. Bake 10 minutes at 350°. Instead of using peanuts, coconut, or other substitutions may be used.

I am a lonely Cook Book
A sittin' on the shelf.
Although I'm full of goodies
I'm no good there by myself.
I need someone to pick me up
And look inside my cover.
And if you do, I promise you
A new world you will discover.
**LEMON BARS**

Mrs. Kenneth Croon

2 c. flour
1 c. butter or oleo (soft)
Mix together until crumbly. Pat into a (9 x 13) pan. Bake 20 minutes at 350°. Save 1 c. of crumb mixture to sprinkle on top.
2 c. sugar
Dash of salt
4 T. flour
Combine sugar, salt, flour, and baking powder. Fold in beaten eggs and juice. Pour over baked crust and sprinkle with remaining crumbs. Bake at 350° for 25 minutes.

**LEMON SQUARES**

Mrs. Kenneth Knutson

1 1/2 c. flour
1 1/2 c. brown sugar
Mix and pat down in buttered (9 x 13) pan. Bake at 275° for 10 minutes.
2 eggs (beaten)
1 c. brown sugar
1 1/2 c. coconut
1 c. nuts (chopped)
Spread on top of baked mixture. Bake 20 minutes at 350°.

**ICING:**

1 c. confectioners' sugar
1 T. butter (melted)
Frost while bars are still warm.

**RHUBARB BARS**

Mrs. Albert Schieber - Jeanette Waage

3 c. rhubarb (cut up)
1 1/2 c. sugar
1/4 c. water
Cook the above until thick except for the vanilla which should be added last. Cool.
1 c. oleo
1 1/2 c. flour
1/4 tsp. soda
Mix together and pat 3/4 of mixture in bottom of a (9 x 13) pan. Pour rhubarb mixture on top. Crumble rest of dry mixture over top of this. Bake at 375° for 25 to 30 minutes.

People don't plan to fail - they just fail to plan.
APPLESAUCE BARS

1 c. sugar
1/2 c. oleo or butter
1 egg
1 tsp. soda
1 c. applesauce

Dissolve soda in applesauce. Mix all ingredients together. Bake in a greased (9 x 13) pan at 350° for 30 minutes. Top with icing.

ICING:

6 T. brown sugar
2 T. oleo or butter (melted)

Bring to boil; remove from heat and let cool. Add 2 c. powdered sugar. Beat until thick enough to spread.

CARROT BARS

Beat 4 egg; slowly add 2 c. sugar. Add 1/2 c. salad oil, alternately with 2 c. flour, 2 tsp. soda, 2 tsp. cinnamon, and 1 tsp. salt. Add 3 c. grated carrots, 1 1/2 cups very fine coconut and 1/4 c. nuts. Bake in jelly roll pan at 350° oven for 30 to 35 minutes.

FROSTING:
Cream 4 T. butter, 3 oz. Philadelphia cream cheese, 1/4 tsp. salt. Add a little at a time 3 c. powdered sugar, 1 T. milk, and 1/2 tsp. vanilla. Beat well. Frost bars and cut. Can be made with powdered sugar frosting with orange juice and grated rind and butter. These keep well in refrigerator. (10 x 15).

FRUIT COCKTAIL BARS

2 eggs
1 1/2 c. sugar
2 1/4 c. flour
1 1/2 tsp. soda

FROSTING:

3/4 c. brown sugar
1/2 c. butter
1/4 c. milk

Bars - Put coconut on top of batter and bake in (10 x 15) pan for 20 to 25 minutes in 350° oven.

Frosting - Boil the frosting till it gets thick, then put on bars.
CHERRY BARS
Mrs. Ernest Halter

1 c. shortening (1/2 oil if preferred) 1 tsp. vanilla
1 3/4 c. sugar 1/2 tsp. salt
4 eggs 3 c. flour
1 1/2 tsp. baking powder 1 c. cherry mix (on top)

Put in half the batter. Add the cherry mix. Add the remainder of the dough on top. Cover with powdered sugar. This makes a very large pan. Bake in oven 350° for 20 minutes. Glaze the top if preferred.

BUTTERSCOTCH SLICES
Joyce Pedersen

1 c. brown sugar 1/2 c. oleo
1 c. angel flake coconut 1 tsp. vanilla
1 c. graham crackers (crushed) Dash of salt
1/2 c. milk

Mix above ingredients and cook from 6 to 8 minutes stirring constantly. Place whole graham crackers in bottom of (9 x 13) cake pan. Spread filling evenly and cover with a layer of whole graham crackers. Frost with thin butter cream icing. Cut into squares.

OATMEAL CARAMEL BARS
Mrs. Kenneth Knutson

32 light Kraft caramels 5 T. cream
Melt together and cool. Combine:
1 c. flour 1/2 tsp. soda
1 c. oatmeal 1/4 tsp. salt
3/4 c. brown sugar 3/4 c. butter (melted)
Pat 1/2 of above mixture in (9 x 9) pan and bake at 350° for 10 minutes. Remove from oven. Sprinkle 1/2 c. nuts (chopped), 1 c. chocolate chips, and spread caramel mixture on top. Put remainder of the crumbs over this and bake 15 minutes more. Cool and cut into bars.

CONGO BARS
Clarice Hilmoel - Myrl Hilmoel

2/3 c. shortening 1/2 tsp. salt
2 1/2 c. brown sugar (1 pkg.) 1 c. nuts (chopped)
3 eggs 1 pkg. chocolate chips
2 3/4 c. flour 1 tsp. vanilla
2 1/2 tsp. baking powder

Continued Next Page.
CONGO BARS  
(Continued).

Melt shortening in kettle — add brown sugar and eggs. Sift together flour, baking powder, and salt; then add to mixture. Add chopped nuts and chocolate chips and vanilla. This makes a stiff batter. Bake in a dripper pan at 350° for 35 minutes. Cut in squares. Also good using dates instead of chips.

CHOCOLATE CHIP BARS  
Mrs. Agnes Molskness

1 c. butter  2 c. flour
2/3 c. sugar  2 tsp. vanilla
2/3 c. brown sugar (packed)  1 tsp. salt
2 eggs  1 c. chocolate chips

Soften butter and mix with sugar. Add remaining ingredients. Blend well. Spread in greased pan. Bake at 350° for 20 minutes. For a variation, nuts and butterscotch chips may be added.

RAISIN BARS  
Mrs. Ernest Halter

1 c. raisins  2 c. water
Simmer 10 minutes.
1 stick margarine  1 c. sugar
Add to above and cool.
1 egg (beaten)  1 tsp. baking powder
1 3/4 c. flour  1 tsp. cinnamon
1/2 tsp. salt  1/2 tsp. nutmeg
1 tsp. soda
Stir altogether. Batter will be thin. Bake 25 minutes in 350° oven. Frost if so desired.

LADY FINGER BARS  
Myrl Hilmoel

1 c. flour  1/2 c. butter
Mix as pie crust. Bake 15 minutes at 350°.

FILLING:
2 eggs (beaten)  1/4 tsp. salt
1 1/2 c. brown sugar (firmly packed)  1 tsp. vanilla
1 1/2 c. nuts (chopped)
Bake 25 minutes at 350°

FROSTING:
2 T. butter  1 1/2 tsp. lemon extract
2 T. orange juice  Add powdered sugar

A rumor is about as hard to unspread as butter.
MOUND BARS

Mrs. Doug Kenison

2 c. graham cracker crumbs 1 pkg. (7 oz.) angel flake coconut
1/2 c. butter (melted) 1 pkg. (6 oz.) chocolate chips
1 T. hot water 1/2 c. almonds or walnuts
1 can Eagle Brand sweetened condensed milk

Combine cracker crumbs, butter, and water well and pat into bottom of (9 x 13) cake pan. Bake 350° for 10 minutes. Remove from heat. Stir together milk and coconut and spread carefully over crumbs. Return to 350° oven and bake another 10 minutes. Remove from heat and sprinkle chocolate chips over top. As they melt, spread evenly. Sprinkle nuts on top. Refrigerate cooled cookies until chocolate is set. Cut into bars or fingers. Note: Five almond Hershey candy bars may be used in place of the chocolate chips.

TOFFEE BARS

Mrs. Philip Jensen

1 c. butter 1 pkg. (6 oz.) chocolate chips, butterscotch chips (or plain milk chocolate bars) (can use more chips if desired)
1 c. brown sugar 1/2 c. nuts (chopped)
1 egg
1 tsp. vanilla
2 c. flour

In a bowl, cream butter and sugar until fluffy. Beat in the egg and vanilla; add flour, mixing well. Spread on (10 x 15) jelly roll pan. Bake about 15 minutes or until light brown in 350°. Remove from oven and sprinkle chips over hot cookie. Let stand until chips are melted, then spread and sprinkle with nuts (chopped).

HERSHEY BAR COOKIES

Mrs. Leo John Heinricy, Jr.

1 c. butter 1/2 tsp. vanilla
1 c. brown sugar 2 c. flour
1 egg yolk

Mix the above together. Bake on cookie sheet at 350° for 15 to 20 minutes. Place 6 milk Hershey bars on top. Put in oven for 10 seconds. Remove and spread evenly on top. Sprinkle 1/2 c. nuts (chopped) on top.

Laughter is the sunlight of the soul.
PINEAPPLE-COCONUT DREAM BARS
Mrs. H. N. Leverson

1 c. flour
1/4 c. butter

TOPPING:
1 egg
1 1/2 c. brown sugar
1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt

1/4 c. brown sugar
1/4 tsp. salt

Bars - Mix the above and pat into bottom of pan. Bake about 8 to 10 minutes at 350°. Cool and top with the topping.

Topping - Bake at 350° for 45 minutes. Sprinkle chocolate chips on top and return to oven to melt. Then spread as frosting.

WALNUT BARS
Elaine Richter

Make a crust of 1 c. flour and 1/2 c. shortening. Mix together and press into the pan used to bake in. A (8 x 8) pan is sufficient. Bake about 10 minutes at 350°. Mix together:

1 1/2 c. brown sugar
1/2 c. coconut
1 c. walnuts
2 tsp. flour

Beat together and add to baked crust. Bake 25 minutes at 350°. When cool frost with:

1/2 c. butter
2 c. powdered sugar

1 tsp. vanilla
A little cream

CINNAMON COFFEE BARS
Marguerite Anderson

Cream together thoroughly:
1/4 c. shortening (soft)
1 c. brown sugar (packed)

Stir in 1/2 c. hot coffee.
Sift together and stir in:

1 1/2 c. flour
1/4 tsp. soda
1/2 tsp. soda
cinnamon

Add 1/2 c. raisins (chopped) and 1/4 c. nut meats (chopped).
Spread in (9 x 13) greased pan. Bake at 350° for 18 to 20 minutes. Frost while warm with creamy powdered sugar icing. Cut into bars while warm.

Happiness is a homemade article.
OATMEAL CRUNCH BARS  

Aileen Nelson

1 c. brown sugar  
1 c. butter  
1 tsp. vanilla  
1/2 tsp. salt  
1 c. oatmeal

1 1/3 c. flour  
1 tsp. soda  
1/2 c. nuts  
1/2 c. chocolate chips

Cream butter, sugar, vanilla, and salt. Add other ingredients and press into an ungreased cake pan. Bake at 350° for 25 to 30 minutes. While warm add chocolate chips and spread as icing.

CARAMEL LAYERS  

Floris Hilmoe

1 c. plus 2 T. regular flour  
1/4 tsp. salt  
1/4 tsp. soda  
1/2 c. brown sugar (packed firmly)

3/4 c. oatmeal (quick cooking)  
1/2 c. butter  
24 Kraft caramels (light colored)  
3 T. cream  
1/2 c. chocolate chips

Combine in mixing bowl 1 c. flour, salt, soda, brown sugar, and oatmeal. Cut in butter until particles are fine. Reserve 1 cup. Press remaining mixture into bottom of greased 8 inch square pan. Bake at 350° for 10 minutes. Combine caramels and cream in top of double boiler. Cook over boiling water until caramels melt. Blend in 2 T. flour. Spread carefully over base. Sprinkle with chips and then reserved crumb mixture. Bake at 350° for 12 to 15 minutes until delicately browned.

LEMON BARS  

Lillie Loiseau

2 c. flour  
1 c. margarine  
2 c. sugar  
1/4 tsp. salt  
6 T. lemon juice

1/2 c. powdered sugar  
4 T. flour  
1 tsp. baking powder

Mix together, reserve 1 c. for the topping. Put rest in (9 x 13) pan and bake 20 minutes at 350°. While baking: Beat 4 eggs and add:

Mix all together and put on baked bottom crust. Then sprinkle with the reserved cup of topping. Bake for another 25 minutes. While hot after taking out of the oven sprinkle with powdered sugar.

Many people want what they don't need, and need what they don't want.
**ALMOND BARK BARS OR COOKIES**  
Leona Holbeck

Melt 2 lb. Almond Bark Pre-Mix and add:

- 2 c. Klackers (breakfast food)  
- 2 c. Rice Krispies  
- 1 c. cashews or almonds or walnuts  
- 2 c. marshmallows (miniature)

Press in cake pan and cut into bars or drop by spoonful for cookies.

**BROWNIES**  
Elaine Richter

- 2 c. sugar  
- 2 eggs (beaten)  
- 1 c. milk  
- 1 sm. c. cocoa (about 3/4 c.)  
- 1 tsp. vanilla

Mix in order given. Beat well and pour onto greased cookie sheets about 3 inches in depth. Bake at 350° for 25 minutes. This is a large recipe.

**FRENCH CREAMS**  
Ellen Nelson

- 2 c. brown sugar  
- 2 eggs  
- 3 c. flour  
- 1 c. nut meats (chopped)  
- 1 c. raisins (ground)  
- 1 tsp. soda

Cream sugar and shortening, add eggs, and vanilla. Put raisins and soda in the boiling water and let stand a few minutes. Mix nuts and spices and baking powder with flour. Alternate dry ingredients with water and raisin mixture. Bake in large cookie sheet at 350° about 25 minutes. Ice with powdered sugar and cut in squares.

**POTATO DOUGHNUTS**  
Mrs. Stanley Skorr

- 1 c. potatoes (mashed)  
- 1 1/2 c. sugar  
- 2 T. butter (melted)  
- 3 tsp. baking powder  
- 1/2 tsp. soda  
- 1/2 tsp. salt

GINGER CREAM

Lillian Ollie

1 c. molasses
1 1/4 c. sugar
1 tsp. soda
1 c. shortening
1 c. hot water or coffee

1 tsp. ginger
1 tsp. cinnamon
1 tsp. cloves
2 eggs

Flour to make a stiff dough, 4 to 5 cups. Spoon should stand alone in dough. Drop by teaspoon of dough on greased cookie sheet. Bake 350° for 10 to 12 minutes. Cool and frost. Soft cookies.

GRANDMA'S FROSTED CREAMS

Mrs. Silas Nelson

1 c. sugar
1 c. shortening
1 egg
1 c. molasses

1 c. buttermilk or sour milk
1 tsp. ginger
1/2 tsp. cinnamon
1 tsp. soda

Approximately 4 cups of flour, enough to stiffen. Bake in moderate oven and frost.

WAFFLE BROWNIES

Mrs. Phillip Jensen

1 1/2 c. flour (sifted)
1/2 tsp. salt
1/4 tsp. cinnamon
3/4 c. shortening
2/3 c. sugar

2 eggs (separated and beaten)
3/4 c. milk
2 squares chocolate (melted)
1/2 c. nuts (chopped)

Cream shortening and sugar together. Add egg yolks. They add dry ingredients alternately with milk. Stir in melted chocolate and nuts. Drop by teaspoon on hot waffle iron. They will be soft while hot.

NEVER FAIL DOUGHNUTS

Mrs. Mary Kringen

2 eggs
1 c. sugar
1 tsp. vanilla
1 c. sweet milk

Pinch of salt
3 T. butter (melted)
3 c. flour (approximately)
1/2 tsp. soda

Beat eggs until thick and lemon colored. Gradually add sugar and beat again. Add remainder of ingredients. Enough flour other than the 3 cups should be added to make a soft dough.

Beware of little expenses;
A small leak will sink a great ship.
**COWBOY COOKIES**

Mrs. Blythe Larson

1 c. shortening  2 eggs  
1 c. brown sugar  1 tsp. vanilla  
1 c. white sugar  
Mix well.

2 c. flour  1/2 tsp. baking powder  
1 tsp. soda  
Sift together and add to above mixture. Add 2 c. rolled oats. Bake at 350°. Chocolate chips, raisins, or coconut may be added if desired. Dough is crumbly. Roll into balls and press flat.

**SUGAR COOKIES**

Esther Cramer

1 c. vegetable shortening (do not use oleo or butter)  
1 egg (well beaten)  
1 c. sugar  1/2 tsp. vanilla  
2 c. flour (sift and measure)  1/2 tsp. milk  
1 tsp. soda  

**WHITE COOKIES**

Jensine Chambers

1 c. sugar  
2 eggs  
5 T. sweet milk  
1 tsp. cream of tarter  
Pinch of salt  1 tsp. soda  
1 tsp. vanilla  
2 1/2 c. flour  
Roll thin. If dough seems too thin add a little more flour. Bake at 350°.

**BEST SUGAR COOKIES**

Vera Haugen

1 c. powdered sugar  
1 c. white sugar  1 tsp. salt  
1 c. margarine  1 tsp. soda  
1 c. oil  1 tsp. cream of tartar  
2 eggs  1 tsp. vanilla  
4 1/3 c. flour  
1/2 tsp. almond  
Cream sugars, margarine and oil. Add eggs, then add dry ingredients and mix well. Roll into balls and press down with glass that has been dipped in sugar. Bake at 375° for 8 to 10 minutes.

Debt is what you get if you spend as much as you tell your friends you earn.
WHITE COOKIES
Mrs. Marie Pedersen

1/2 c. cooking oil 2 c. flour
1/2 c. oleo 1/2 tsp. soda
1/2 c. white sugar 1/2 tsp. cream of tartar
1/2 c. powdered sugar 1 tsp. vanilla
1 egg

Roll into balls and flatten with a fork. Bake at 350°.

SOUR CREAM WHITE COOKIES
Mrs. Carl Lone

1 c. butter 2 eggs (lightly beaten)
2 c. sugar 1 tsp. soda (dissolved in hot
2 c. sour cream water)
1 c. thick sour cream 3 1/2 c. flour
1 tsp. vanilla

Mix until smooth. Have this as soft as possible. Bake on greased tins in a moderate oven.

GRANDPA'S SUGAR COOKIES
Mrs. Richard Park

2 c. sugar 1/2 tsp. soda
1 c. shortening 1 tsp. baking powder
2 eggs Four to make a stiff dough
1/2 c. thick sour cream
1 tsp. vanilla

Cream shortening, sugar, and add eggs. Then add sour cream, vanilla, soda, baking powder, and flour. Roll on floured board. Bake at 350° until light brown on edges.

SUGAR COOKIES
Mrs. Clarence Nelson

2 c. sugar 1 tsp. vanilla
1 c. butter 1/4 tsp. lemon flavoring
2 eggs (beaten) 5 c. flour
1 c. sour cream 2 tsp. baking powder
1 tsp. soda 1/2 tsp. salt

Cream butter and sugar together. Add eggs. Combine cream and soda and add to the above ingredients. Next add the flavorings. Sift together and add the dry ingredients. Chill dough and roll 1/8 inch thick and cut. Place on greased cookie sheet. Sprinkle with sugar. Bake at 350° for 8 to 10 minutes, until they are light brown. This recipe makes 9 to 10 dozen cookies.
**SUGAR COOKIES**

Mrs. Ferdinand Johanson

2 sticks oleo
2 c. sugar
2 eggs (beaten)
1 c. salad oil
Pinch of salt

1 tsp. vanilla
2 tsp. soda
2 tsp. cream of tartar
5 c. flour


**BUTTER COOKIES**

Mrs. Nels Jokumsen

1 c. butter
1 c. powdered sugar
2 c. flour
1/2 tsp. cream of tartar
Pinch of salt
1 egg
1 tsp. vanilla

Mix the above ingredients together. Chill. Roll out and cut into shapes.

**SUGAR COOKIES**

Mrs. Don Myers

Cream:

1/2 c. butter
1/2 c. shortening
3 eggs

Add and blend well:

1 c. sugar

Mix and add gradually:

3 1/2 c. flour
1 tsp. soda
1 1/2 tsp. vanilla

Chill dough. Roll out and cut cookies. Sprinkle with sugar before baking. Or frost with powdered sugar frosting after baking.

**DANISH WHITE COOKIES**

Mrs. Julie Jokumsen

1 c. sugar
1/2 tsp. cream of tartar
1 c. butter
2 c. flour
1 egg
1/2 c. nuts
2 tsp. vinegar
Vanilla
1/2 tsp. soda

If too soft add 2 T. flour. Drop by teaspoon. Bake at 350°

There is nothing wrong with having nothing to say—just don't say it out loud.
ORANGE DROP COOKIES
3/4 c. shortening
3/4 flour
1 egg
1/2 c. orange juice
2 T. orange rind (grated)

2 c. flour
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt

ORANGE BUTTER ICING:
2 c. confectioners' sugar
1 T. orange juice
2 T. orange rind
2 T. butter

Cookies - mix egg, sugar, and shortening. Stir in orange juice and rind. Blend dry ingredients and add to first mixture. Drop on ungreased cookie sheet and bake at 400°. Frost with icing.

Icing - Mix together and frost cookies. This makes about 4 dozen cookies.

SPECIAL K COOKIES
1 c. sugar
1 c. peanut butter
1/2 c. white syrup
1/4 c. cream
6 c. Special K

Bring sugar, white syrup, and cream to a soft boil. Add peanut butter and bring to a boil again. Add the Special K and spread in cake pan. Frost with a chocolate frosting. Cut in squares.

RICE KRISPIES DAINTIES
1/2 c. corn syrup
1 1/2 c. confectioner's sugar
1/2 c. peanut butter
3 to 4 c. rice krispies

Blend syrup, sugar and peanut butter thoroughly. Add 2 c. rice krispies. Mix well. Shape firmly into 1 inch balls and roll in remaining krispies pressing firmly into surface. Let stand in cool place to harden. Makes about 32 balls.

UNBAKED CORNFLAKE COOKIES
2 pkg. butterscotch chips
1/2 c. peanut butter

4 c. cornflakes

Melt chips and peanut butter in top of a double boiler. Pour this mixture over cornflakes. Spoon out with teaspoon on pan and cool.

Your tomorrow is often the result of today.
PEANUT BLOSSOMS

Lillian Ollie

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


PEANUT BUTTER BALLS

Mrs. Ernest Halter

1 c. sugar Pinch of salt
3/4 c. shortening 1 tsp. vanilla
1/4 c. peanut butter 1 tsp. soda
1 egg 2 T. syrup
2 c. flour

Mix all ingredients together. Form into balls, roll in sugar, and bake in moderate oven.

PEANUT BUTTER COOKIES

Jensine Chambers

1 c. brown sugar 3 c. flour
1 c. white sugar 1 tsp. soda
2 eggs Pinch of salt
1 c. oleo or lard 1 tsp. vanilla
1 c. peanut butter

Roll out and bake. Bake at 350°.

PEANUT COOKIES

Odie Hillan

1 c. Crisco 2 eggs (unbeaten)
1 c. white sugar 1 tsp. soda
1 c. brown sugar 1 1/2 c. flour
1 tsp. vanilla 3 c. rolled oats
1/2 lb. peanuts (red shelled)

Cream shortening and sugar. Add eggs and beat. Sift flour and soda and add to above mixture. Add rolled oats and peanuts. Bake at 425°. (Drop by teaspoon on baking sheet.)

What the future has in store for you depends largely on what you place in store for the future.
DATE BALLS
Mrs. Ernest Ollie

1 1/2 c. dates (chopped)  2 eggs (well beaten)
1 c. sugar

Mix together and boil 5 minutes, stirring constantly. Remove
from heat and add the rest of ingredients.
1 T. butter  Pinch of salt
1 tsp. vanilla  3 c. Rice Krispies

Cool and roll into balls and then roll into coconut.

DATE BALL COOKIES
Nora Flatten

2 eggs (beaten)  1 c. dates (cut up)
1 c. sugar  1 c. walnuts
1 c. coconut  1/2 tsp. vanilla

Mix together and bake in a loaf pan 25 minutes at 350°. Scrap
the baked mixture from pan into bowl. Stir and cool the mixture.
Form into small balls and roll in granulated sugar.

DROP DATE COOKIES
Mrs. Donald Amundsen

2 c. brown sugar  1 tsp. soda (dissolved in a little
1 c. shortening  hot water)
2 eggs  1 tsp. vanilla

FILLING:
3 1/2 C. flour
1 lb. dates
1/2 c. sugar

Cook until thick and cool. Mix in order given. Then form
on cookie sheet, place filling, then a small amount of dough on top
of filling. Bake at 325° for 6 to 8 minutes or until done.

DATE ICE BOX COOKIES
Mrs. Elvin Johnson

Boil until thick:
1 lb. dates  1/2 c. water
1/2 c. sugar

COOKIE:
1 c. brown sugar  3 eggs (beaten light)
1 c. white sugar  1 tsp. soda
1 c. butter and lard (mixed)  1 tsp. vanilla
1/4 tsp. salt  4 c. flour

Divide dough into two parts. Roll out thin, cover with thin
date mixture and roll up. Freeze, slice, and bake.
MOLASSES COOKIES

Gena Olson

3/4 c. sugar (white or brown) 1 tsp. cinnamon
2 T. shortening 1/2 tsp. ginger
1/2 c. molasses 1/4 tsp. nutmeg
1/2 c. warm water 1/4 tsp. cloves
1 tsp. soda (add this to water) Flour (enough to make a
Pinch of salt soft dough)

Cream together shortening, sugar, soda, and warm water. Add molasses, salt, spices and stir well. Add flour. Roll out to a 1/4 inch thick. Cut. Bake for 12 minutes at 350°.

LEMON SNOWDROPS

Mrs. Svend Iversen

1 c. butter or margarine 2 c. flour
1/2 c. confectioner's sugar 1/4 tsp. salt
1 tsp. lemon extract

LEMON BUTTER FILLING:

1 egg (beaten) 3 T. lemon juice
2/3 c. sugar 1 1/2 T. butter


Filling - Cook over hot water until thick stirring constantly. Cool. Fill above cookies.

GOOD COOKIES

Bertha and Marthine Reppe

1 c. white sugar 1 tsp. cinnamon
1 c. brown sugar 1 c. sour cream
1/2 c. lard 1 tsp. soda
1/2 c. butter 1/2 tsp. baking powder
2 eggs 3 c. flour
1/2 tsp. nutmeg

Roll out and bake.

My Mother has a cookie jar
Upon the pantry shelf.
Whenever I get hungry
I go and help myself.
### SAND COOKIES

Mrs. Albert Schieber

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>white sugar</td>
<td>1 c.</td>
</tr>
<tr>
<td>brown sugar</td>
<td>1 c.</td>
</tr>
<tr>
<td>shortening</td>
<td>1 c.</td>
</tr>
<tr>
<td>oil</td>
<td>1 c.</td>
</tr>
<tr>
<td>egg</td>
<td>1</td>
</tr>
<tr>
<td>sour milk</td>
<td>1 T.</td>
</tr>
<tr>
<td>flour</td>
<td>3 1/2 c.</td>
</tr>
<tr>
<td>oatmeal</td>
<td>1 c.</td>
</tr>
</tbody>
</table>

Cream sugar and shortening. Add egg, oil and milk. Add flour and other ingredients all at once. Make into 1 1/2 inch balls and press down with a fork, which has been dipped in cold water. Bake at 350° until light brown.

### HOPSCOTCH COOKIES

Mrs. Marie Pedersen

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>coconut</td>
<td>1/2 c.</td>
</tr>
<tr>
<td>butterscotch chips</td>
<td>1 1/4 c.</td>
</tr>
<tr>
<td>peanut butter</td>
<td>1/2 c.</td>
</tr>
</tbody>
</table>

Melt chips and add peanut butter. Then in a bowl put marshmallows, noodles, coconut, and pour this over the melted hot mixture. Mix well. Drop by spoonful on cookie sheet. Put in refrigerator for 15 minutes to set.

### MELTING DREAMS

Bertha Hillan

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>regular flour</td>
<td>1 1/4 c.</td>
</tr>
<tr>
<td>cornstarch</td>
<td>1/4 c.</td>
</tr>
<tr>
<td>confectioners' sugar</td>
<td>1/2 c.</td>
</tr>
<tr>
<td>sticks butter</td>
<td>1 1/2</td>
</tr>
</tbody>
</table>

Mix altogether until it is smooth and holds together. Chill until dough is firm. Shape into small balls and place on ungreased cookie sheet - press flat. Bake in slow over 300° until light brown for 20 to 30 minutes.

### NUT CLUSTERS

Mrs. Darrel Croon

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>eggs</td>
<td>2</td>
</tr>
<tr>
<td>powdered sugar</td>
<td>1 1/4 c.</td>
</tr>
<tr>
<td>chocolate chips</td>
<td>1 pkg.</td>
</tr>
</tbody>
</table>

Beat eggs and add to powdered sugar. Melt chocolate chips and add to the first mixture. Add remainder of ingredients and mix well. Drop on wax paper to cool.

We get our parents so late in life that it is impossible to do anything with them.
SWEDISH BUTTER BALLS

Mrs. Robert Molskness, Sr.

1 c. butter
3 T. powdered sugar
1/4 tsp. salt
1 tsp. vanilla
2 c. flour (sifted)
1 c. pecans (chopped fine)

Cream butter, powdered sugar, salt, and vanilla. Add flour and nuts. Form into small balls and bake on an ungreased cookie sheet at 350° for 20 minutes. Bake just until they begin to brown. Roll in powdered sugar while still warm. Makes about 5 dozen small cookies.

SODA CRACKER COOKIES

Jensine Chambers

2 c. sugar
2/3 c. milk
6 T. peanut butter
1/4 lb. soda crackers (crumbled)
1 tsp. vanilla

Stir and bring to a boil the sugar and milk. Boil 3 minutes after it reaches the boiling point. Remove from heat. Add chopped walnuts and vanilla. Mix well. Drop on wax paper and let set. This makes 32 cookies. Bake at 350°.

CHOCOLATE CHIP-MARSHMALLOW ROLL COOKIES

Lillian Ollie

1 lg. pkg. chocolate chips
2 eggs (beaten)
1 lg. pkg. marshmallows (colored miniature)
1 1/2 to 2 c. vanilla wafers


CREAM WAFERS

Mrs. Carl Hansen

1 c. butter or margarine
1/3 c. whipping cream
2 c. flour

FILLING:

1/4 c. butter (soft)
3/4 c. confectioners' sugar
1 egg yolk
1 tsp. vanilla
Pink or green food coloring (if desired)

Continued Next Page.
CREAM WAFERS  
(Continued).

Wafers - Mix butter, cream and flour thoroughly. Chill 1 hour. Roll dough 1/8 inch thick on lightly floured board. Cut into 1 1/2 inch rounds. Transfer to waxed paper heavily sprinkled with sugar, coating both sides. Place on ungreased baking sheet. Prick with tines of fork 4 times. Bake 7 to 9 minutes until slightly puffy. Put two cooled cookies together with filling. Bake at 375°.

Filling - Blend together and fill in above cookies.

SOFT RAISIN COOKIES  
Mrs. Ralph Holmoe

Cook 2 c. water and 1 1/2 c. raisings 10 minutes and cool. Mix:
1 1/2 c. sugar  
1 c. shortening
Mix well. Add raisins and liquid mixture. Sift together:
3 c. flour  
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. soda
Add to liquid mixture. Spread in jelly roll pan and bake in 350° oven until evenly brown, 20 to 25 minutes. Frost with (Majic C & H) frosting sugar.

OVERNITE COOKIES  
Elsie Huebner

1 c. white sugar  
1 c. brown sugar  
1 c. butter or margarine  
3 eggs  
3 1/2 c. flour
Mix soda in 2 T. cold water. Mix all together and put into 2 rolls and put in refrigerator overnite. Slice very thin next morning and bake at 350° for 10 minutes or until brown.

FILLED COOKIES  
Jensine Chambers

1 c. sugar  
1/2 c. butter or oleo  
1/2 c. milk
1 egg  
3 1/2 c. flour  
1 tsp. soda
FILLING:
1 c. raisins  
1/2 c. sugar  
1/2 c. water
Cookies - Mix above together.
Filling - Cook above together until thick and add a little corn starch if too thin. Bake at 350°.
GINGER CRACKLES

Mrs. Kenneth Croon

2 c. flour (sifted) 3/4 c. shortening
1 tsp. ginger 1 c. sugar
2 tsp. baking soda 1 egg
1 tsp. cinnamon 1/4 c. molasses
1/2 tsp. salt


MACAROON COOKIES

Mrs. Anna Rosenwald

2 egg whites 3/4 c. sugar
1/8 tsp. salt 1 tsp. vanilla
1/8 tsp. cream of tartar Nuts or cocolate may be added

Beat egg whites, salt, and cream of tartar stiff. Add sugar and vanilla. Bake at 300° for 25 minutes.

THUMBPRINT COOKIES

Mrs. Svend Iversen

1/2 c. shortening 1/4 tsp. salt
1/4 c. brown sugar 3/4 c. nuts (chopped fine)
l egg (separated) Jelly
1/2 tsp. vanilla Confectioner's sugar icing
1 c. flour

Mix shortening, sugar, egg yolk, and vanilla thoroughly. Blend in flour and salt. Roll dough into balls, (1 tsp. per ball). Beat egg white lightly with fork. Dip balls in egg white. Roll in nuts. Place 1 inch apart on ungreased baking sheet, place thumb in center and press gently. Bake 10 to 12 minutes until set. Fill thumbprints with jelly or tinted icing. When using icing put half of a maraschino cherry in each, using red or green for color.

NO BAKE FUDGE COOKIES

Mrs. Anna Rosenwald

1 c. white sugar 1 c. semi-sweet chocolate chips
1 c. brown sugar 1/2 c. nuts or coconut
1/2 c. butter or margarine 2 c. oatmeal (fine)
1/2 c. milk

Cook sugar, milk, and butter in pan for 2 minutes. Remove from heat. Add remainder of ingredients and beat until thick. Drop by spoonful onto cookie sheet.
SUNDAE CRUNCH COOKIES

Mrs. Roger Fritz

1/2 c. white syrup
3 c. cornflakes
1/2 c. white sugar
1/2 pkg. (8 oz.) chocolate chips
1 c. peanut butter (crunch style) 1/4 c. nuts (chopped)

Combine syrup, sugar, and peanut butter in heavy kettle. Heat over medium heat stirring constantly until mixture is blended, hot but not heated until boiling. Heat only until blended. Stir in cornflakes. Mix to coat the flakes. Press into well greased pan (8 x 12). Sprinkle chocolate chips over top and put in warm oven to melt chips. Spread and sprinkle with nuts.

MAPLE NUT COOKIES

Mrs. Agnes Molskness

1 c. shortening (part butter) 2 c. flour
1/2 c. white sugar 1 egg (beaten)
1/2 c. brown sugar 1 tsp. vanilla
1/4 tsp. soda 1 tsp. maple flavoring
1/2 tsp. salt 1/2 c. nuts (chopped)

Cream shortening and sugar until fluffy. Sift soda, salt, and flour alternately with beaten egg. Add flavoring and beat. Roll balls size of walnuts and press with a fork.

OATMEAL COOKIES

Lillian Ollie

2 c. rolled oats 2 eggs
2/3 c. coconut (shredded) 1 1/2 tsp. vanilla
1/2 c. butter or oleo 1 1/2 c. flour
1/2 c. shortening 1/2 tsp. soda
1 c. sugar 1/2 tsp. salt

Put oats and coconut in shallow pan and toast in a slow oven 250° for 15 minutes. Cool. Cream butter, shortening and sugar together in bowl. Beat in each egg, then vanilla. Stir in toasted coconut, and oats. Fold in sifted dry ingredients thoroughly. Form in 4 rolls, 1 1/2 inch in diameter or mold part of dough in an empty butter carton. Chill several hours. Slice 1/4 inch thick. Place on lightly greased cookie sheet. Bake 400° for 8 minutes. Cool on rack. Makes 8 dozen 2 inch cookies.

Don't trust your friend and
Tell him things you'd not have others hear;
For he will tell them to his friend
And it will cost your dear.
COCONUT OATMEAL COOKIES
Mrs. Darrel Croon
1 c. white sugar
1 c. brown sugar
1 c. lard or oleo (melted)
2 eggs
1 tsp. salt
1 tsp. vanilla

Roll in balls and dip in sugar. Bake at 350°.

PUMPKIN COOKIES
Mrs. Fred Richter
1 1/4 c. flour (sifted)
1 1/2 tsp. salt
1 tsp. baking powder
1/4 tsp. baking soda
3/4 c. oatmeal (quick)
1 c. brown sugar (firmly packed)
3/4 c. white sugar
1/2 c. shortening
1 tsp. cinnamon
1/2 tsp. nutmeg
1 egg
1 c. pumpkin (canned)
1 c. dates or raisins (chopped)
3/4 c. walnuts (chopped)
1 T. orange peel (grated)


FORK COOKIES
Anna Rosenwald
1 c. white sugar
1 c. brown sugar
1 c. shortening
1/2 c. coconut
3 c. flour (sifted)

Mix in usual manner. Roll in balls the size of a walnut. Place on cookie sheet and flatten with a fork. Bake 10 minutes at 350°.

BROWN SUGAR COOKIES
Mrs. Inez French
4 c. brown sugar
4 eggs
1/2 c. lard
1/2 c. butter

Mix in order given.

Keep on your toes and you won't get run down in the heels.
CHOCOLATE DROP COOKIES  
Mrs. Kenneth Croon

1/2 c. butter or shortening  
1/2 c. sweet milk
1 c. brown sugar  
1 3/4 c. flour
1 egg  
1 tsp. vanilla
1 tsp. soda  
1/2 tsp. salt
3 T. cocoa  
Raisins or nuts (if desired)

Mix together and drop on greased cookie sheet. Bake at 350° until done.

BUTTERSCOTCH PUDDING COOKIES  
Mrs. Sam Knutson

1 tsp. soda  
1 box butterscotch pudding
1/2 c. shortening  
1 c. flour
1/4 c. sugar  
1 egg
1 c. oatmeal  
1/4 tsp. cream of tartar
Bake at 375°.

PINEAPPLE COOKIES  
Lillie Loiseau

1 c. shortening  
1 c. nut meats
1 c. sugar  
1 tsp. vanilla
1 c. brown sugar  
1 tsp. soda
1 sm. can crushed pineapple  
1 egg (drained)
(1/4 c. flour)

Cream shortening and sugar together. Add beaten egg. Add vanilla, pineapple, and nuts. Sift soda with flour and add to above. Drop by teaspoon and bake at 350° for 12 minutes. These may be frosted with powdered sugar frosting if desired.

FAIRY DROPS  
Alice Godsk

1 c. powdered sugar  
1 tsp. almond or vanilla
1 c. white sugar  
4 1/2 c. flour plus 2 T.
1 c. butter or oleo  
1 tsp. salt
1 c. vegetable oil  
1 tsp. soda
2 eggs  
1 tsp. cream of tartar

Cream sugars together with oleo. Blend in oil to a fluffy mixture. Add eggs and beat well. Blend in flavoring. Sift together dry ingredients and add. Beat to blend well. Roll into small balls. Roll balls in white sugar. Press down with glass, fork or meat tenderizer, to make design on top. Bake at 375° oven for 12 minutes or until brown. Note: Dough handles best if chilled for several hours before forming into balls.
APPLE-SAUCE COOKIES

Mrs. Pearl Strenge

1 c. shortening
2 c. sugar (white or brown)
2 eggs (beaten)
2 c. applesauce (sieved, unsweetened)
2 tsp. soda
4 c. flour
1/2 tsp. salt

Cream shortening and sugar. Add eggs and beat well. Add applesauce in which soda has been dissolved. Sift dry ingredients and add to first mixture. Fold in raisins, nuts dredged with flour. Drop on greased cookie sheet and bake 15 minutes in moderate oven.

UNBAKED COOKIES

Emma Bakkedahl

1 can Eagle Brand milk
1 lg. pkg. marshmallows (large)
1 stick of margarine
1 pkg. Rice Krispies
1 pkg. caramel candy (square)

Place butter and Eagle Brand milk and caramels in a double boiler. When caramels are melted stir well. Keep the marshmallows in freezer so they will be firm when dipped in the caramel mix. Then roll in Rice Krispies, using a small 2 tined fork or round toothpick to hold marshmallow with.

HERMITS

Mae Grove

1 c. shortening
1 c. brown sugar
3 eggs
4 T. cream
1/2 tsp. salt
1 tsp. vanilla
2 tsp. cinnamon
1 tsp. cloves
1/2 tsp. nutmeg
1 c. raisins (chopped)
1 c. nutmeats (broken)

Mix in order given and roll thin 1/4 inch. Cut with large cookie cutter. Cookies should be about 3 inches and about 1/8 inch thick.

We never skimp on groceries
Our family is well fed.
That's why our added poundage,
Is called the high priced spread.
CRY BABIES

Mae Grove

1 c. sugar
2 c. molasses
1 c. shortening
2 eggs
2 tsp. ginger
2 tsp. cinnamon

Pinch of salt
1 c. raisins
1 c. nuts
2 tsp. soda (dissolved in 1 c. of instant hot coffee)
5 c. flour

Mix and roll out. Cut with cookie cutter. These can be dropped by teaspoonfuls by using 2 T. less flour.

CRISP OATMEAL COOKIES

Alice Godsk

1 c. white sugar
1 c. brown sugar
1 c. Mazola oil (don't substitute)
1 c. margarine
1 egg
1 tsp. vanilla

1 T. sour milk or buttermilk

Mix in order given, form into balls. Press with fork or glass quite flat. Bake in 350° oven for 8 to 10 minutes. Handle with care as they break easy if thin. Makes a big batch that kids like.

CHOCOLATE CHIP BUTTER COOKIES

Cleo Snuggerud

Cream 1 1/2 c. butter, add 2 c. brown sugar (packed), 1/2 c. sugar and cream well. Add 2 eggs, 3 tsp. vanilla. Sift 4 c. flour, add 2 tsp. soda, 1 tsp. salt. Stir in 2 c. chocolate chips. Bake on greased cookie sheet at 350° about 7 minutes.

MOLASSES COOKIES

Alice Godsk

1 c. sugar
3/4 c. Crisco or other shortening
1 egg (beaten)
4 T. molasses

2 c. flour
2 tsp. soda
1 tsp. each of ginger, cloves, cinnamon
1/2 tsp. salt

Mix all together and form into balls the size of a walnut. Press flat with a glass dipped in sugar. Bake on greased cookie sheet in 350° oven.

Imagination is the eye of the soul.
ALMOND BARK COOKIES

Shirley Ollie

1 pkg. almond bark (melted in oven at 200°) 1 pkg. Cocoa Puffs
1 pkg. peanuts (salted)

Mix into almond bark and drop by spoonfuls onto waxed paper.

COWBOY COOKIES

Lillie Loiseau

1 c. Spry
1/2 c. white sugar
1 c. brown sugar
1 tsp. vanilla
1/2 tsp. salt

2 eggs (beaten)
2 1/4 c. flour
1 tsp. soda (in 2 T. boiling water)
1 c. raisins or chocolate chips
2 c. oatmeal

Cream Spry and sugar and vanilla. Add eggs, oatmeal, then the rest of the ingredients. Bake in 370° oven for 10 to 15 minutes.

FROSTED CREAMS

Mae Grove

1/4 c. shortening
1/2 c. sugar
1 egg
1/2 c. molasses
2 c. flour
1/2 tsp. salt

1 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. cinnamon
1 tsp. soda (dissolved in 1/2 c. hot water)

Drop by teaspoonful on cookie sheet. When cool, frost with frosting.

FROSTING:

1 c. powdered sugar
1 tsp. vanilla
2 tsp. butter

Use enough hot water to make the frosting a proper consistency to spread.

CRY BABY COOKIES

Mrs. Ed Zarecky

2 1/4 c. shortening
2 1/4 c. sugar
2 c. molasses
4 eggs
9 1/2 c. cake flour (sifted)
2 T. baking powder
1 T. soda
8 oz. coconut (flaked)
1 lb. walnuts (chopped)
1 lb. raisins
1 pt. of milk

Cream shortening and sugar, add molasses and eggs. Sift together flour, baking powder, and soda. Combine with coconut, nuts and raisins. Add to sugar mixture alternately with milk. Drop by teaspoons onto greased cookie sheet. Bake at 375° for 10 minutes. 17 dozen or 100 double cookies.

● ● ● ●
DESSERTS
DESSERTS

MAPLE NUT MOLD

Mrs. E. W. Zarecky

2 c. brown sugar 2 c. boiling water
1/3 c. cornstarch

Boil 15 minutes. Remove from heat. Fold in 3 egg whites beaten stiff and 1 cup nuts. Chill. When serving add a dab of whipped cream on top.

CREAM PUDDS

Ruby Sonen

1/2 c. butter 1 c. water
1 c. pastry flour 4 eggs

FILLING:

2 c. milk (scalded) 3 T. cornstarch
1 c. sugar 2 eggs
1 tsp. vanilla

Puffs - Bring butter and water to boiling point, add flour and stir to smooth paste. Remove from fire and add eggs, one at a time, beating thoroughly after each. Drop by spoonfuls onto greased cookie sheet. Bake 40 to 45 minutes at 375°.


APPLE WISP

Mrs. Anna Rosenwald

6 to 8 apples (cored and sliced) 1/2 c. flour
1/2 c. sugar 3 T. soft butter
1 tsp. cinnamon

Put apples in bottom of well greased cake pan. Sprinkle with cinnamon and sugar mixture.

1/2 c. sugar 1/2 c. butter
1/2 c. flour

Cream together and sprinkle over apples. Bake in moderate oven at 350° for 30 minutes or until apples are done.

Your are a blot or a blessing; a blank you cannot be.
APPLE PUDDING

Slice apples in bottom of small cake pan with some sugar and cinnamon. Pour over this batter:

1 c. sugar  
1 egg  
1 T. butter or shortening  
1/2 c. lukewarm water

Bake in 350° oven for 35 to 40 minutes. Good with cream or ice cream.

APPLE TORTE

3 eggs (beaten light)  
1 1/2 c. sugar  
1 c. flour  
2 tsp. baking powder

Add sugar slowly to beaten eggs. Mix together and bake in moderate oven 350° for 30 to 35 minutes or until apples are done.

APPLE DESSERT

1/4 c. butter  
1 c. sugar  
1 egg (beaten)  
1 tsp. vanilla


Sauce - Cook until thick and serve warm over apple dessert.

Thank God for dirty dishes,  
They have a tale to tell:  
While others may go hungry,  
We're eating very well.  
With home and health and happiness,  
I shouldn't want to fuss;  
For by the stack of evidence,  
God's been very good to us.
FROSTED APPLE SQUARES  
Lillie Loiseau - Esther Holmoe - Alice Godsk

2 1/2 c. flour
1 c. shortening
1 tsp. salt

1 egg
Milk (enough to equal 2/3 c. with egg)

FILLING:
2 T. flour
1 tsp. cinnamon

6 to 8 apples (sliced)
1 1/2 c. sugar

FROSTING:
1 c. powdered sugar
Vanilla
3 T. water

Crust - Combine first three ingredients. Cut in shortening, add egg yolk and milk. Roll out 1/2 of the dough to fill a (12 x 15) pan with sides.

Filling - Sprinkle flour and cinnamon on top of apples. Put on top crust. Brush with beaten egg white. (Beat egg white only until it is frothy.) Bake one hour at 350°. Frost while warm.

RASPBERRY SWIRL DESSERT  
Karleen Froke

1/4 c. graham cracker crumbs
3 T. butter (melted)
2 T. sugar
3 eggs (separated)
1 pkg. (8 oz.) cream cheese
1 pkg. (frozen) raspberries

1 c. sugar
1/8 tsp. salt
1 c. heavy cream


RASPBERRY DESSERT  
Mrs. Ferdinand Johanson

2 sm. pkgs. raspberry jello
2 pkgs. (10 oz.) raspberries (frozen)
3 c. boiling water
50 lg. marshmallows 1 c. milk
2 pkg. Dream Whip (with 1 cup milk, whipped)

1 1/2 c. graham crackers
1/4 c. butter
1/4 c. brown sugar

Continued Next Page.
RASPBERRY DESSERT  (Continued).

Dissolve jello in water, add frozen raspberries immediately, stir constantly until melted. Let cool until thick and syrupy. Mix graham cracker crumbs, butter and brown sugar. Put in a (13 x 9 x 2) pan, press firmly into bottom of pan. Bake at 350° for 2 minutes. Next melt marshmallows and milk in a double boiler. Cool, then fold in the Dream Whip. Spread this mixture over the crumbs. Then spread raspberry mixture over top.

ICE BOX DESSERT

Mrs. Svend Iversen

1 c. butter (soft)  
3 c. powdered sugar

Beat above until light and fluffy. Pour into a graham cracker crust which has been prepared and refrigerated for one hour.

1 pt. whipping cream (whipped)  
1 can crushed pineapple

1 lg. jar maraschino cherries (chopped)

Fold cherries, pineapple, and whipped cream together. Spread on top of other mixture. Refrigerate.

STRAWBERRY ANGEL DESSERT

Mrs. Wm. H. Andersen

1 angel food cake  
1 pkg. strawberry Jello

1 1/2 pt. whipping cream
(or 2 pkg. Dream Whip)

Thaw frozen berries and drain off syrup to use for Jello. Add 1 c. hot water to Jello; stir until dissolved and add syrup with enough water to make 1 cup. Chill Jello until half set and whip. Whip cream and fold into Jello; then fold in strawberries. Pour half of mixture into (9 x 13) pan. Into this place 1 1/2 to 2 inch pieces of angel food cake and pour rest of the Jello mixture over all. Chill overnight.

STRAWBERRY DESSERT

Mrs. Ada Espland

1 pkg. strawberry jello  
1 sm. bar angel food cake

1 1/4 c. boiling water

1 pkg. frozen strawberries

1 c. heavy cream (whipped) or

sm. box Dream Whip or Cool Whip

Continued Next Page.
STRAWBERRY DESSERT (Continued).

Dissolve jello in boiling water. Add frozen strawberries as they come from pkg. Stir into jello to blend and defrost fruit. Cool until it begins to congeal. Break cake into small pieces. Put in bottom of small size cake pan or 2 pie tins. Add whipped cream to jello and pour over cake.

FRUIT COCKTAIL DESSERT

Mrs. Clarence Nelson

1 c. white sugar 1 1/2 c. fruit cocktail
1 c. flour 1 egg (slightly beaten)
1/2 tsp. soda 1 c. brown sugar
1/2 tsp. salt 1/2 c. walnuts (chopped)

Sift together dry ingredients and mix with the fruit cocktail and egg. Place in a (8 x 12) pan. Sprinkle brown sugar over top and add nuts. Pat down lightly. Lightly grease and flour pan and bake at 300° for 45 to 50 minutes.

FRUIT COCKTAIL DESSERT

Anna Nebben

1 c. flour 1 egg
1 c. sugar 1 can (No. 2) fruit cocktail
1 tsp. soda 2/3 c. brown sugar
1/2 tsp. salt 1/2 c. nuts (chopped)

Beat egg, add fruit cocktail, flour, sugar, soda, and salt. Put in pan and sprinkle with brown sugar and nuts. Bake 45 minutes at 350°. Serve with whipped cream.

RHUBARB CRUNCH

Jan May

6 c. rhubarb 1/4 c. flour
1 1/2 c. sugar
1 1/2 c. brown sugar 3/4 c. margarine (soft)
1 1/2 c. oatmeal 3/4 c. shortening (soft)
2 1 4 c. flour

Sprinkle over rhubarb. Bake at 375° for 40 minutes.

If your lips would keep from slips,
Five things observe with care:
To whom you speak,
Or whom you speak,
And how, and when, and where.
CHERRY DESSERT

Jan May

1 lb. marshmallows 1 c. milk
Combine in pan, heat until marshmallows are dissolved. Cool to room temperature.
1 1/2 c. graham cracker crumbs 1/3 c. white sugar
1/2 c. butter (melted)
Press into buttered (9 x 13) pan. Chill until firm.

Topping:
Add 1 1/2 c. Cool Whip to marshmallow mixture. Pour over chilled crust. Spoon cherry pie mix over and spread evenly. Top with rest of crumbs. Chill for several hours.

CHERRY-CREAM FREEZE

Mrs. Harold Froke

1 1/3 c. sweetened condensed milk 3/4 c. crushed pineapple (drained)
1/4 c. lemon juice 1/4 tsp. almond extract
1 can cherry pie filling 2 c. heavy cream (whipped)
Combine all ingredients, except whipped cream. Mix well.
Gently fold in whipped cream. Turn into a (9 x 5) loaf pan. Cover with foil. Freeze 24 hours. Thaw slightly and slice to serve.

APRICOT DESSERT

Millie Croon

1 c. margarine 1 pt. whipping cream
2 c. powdered sugar 2 cans apricots
2 eggs (beaten) 1 c. nuts (chopped)
6 1/2 c. vanilla wafers
Melt butter and add powdered sugar and eggs. Cook till thick.

FAT CHANCE

They said that I should exercise for it would make me slim.
If I could pound my fat away, I might attract a "him".
So yesterday I made a start, began by skipping rope;
I pulled and stretched and had no lunch. My heart was full of hope.
Today I cannot stand not sit, my muscles are so sore.
I had to eat to gain my strength and weigh TWO whole pounds MORE.
LEMON CRACKLE

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<tr>
<th>Mrs. Don Lease</th>
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<tbody>
<tr>
<td>1 c. brown sugar</td>
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<tr>
<td>1/4 lb. butter</td>
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<tr>
<td>1 c. flour</td>
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FILLING:

| 1 c. sugar | 2 T. cornstarch (dissolved in cold water) |
| 1 c. cold water | 1/4 c. butter |
| 2 eggs | 1/2 tsp. vanilla |
| Juice of 2 lemons | |

Cake - Roll crackers until crumbly. Mix butter and brown sugar, add crackers, flour, soda, and coconut. Put 3/4 of mixture in pie pan, then filling and rest of crumb mixture on top. Bake in medium oven until slightly brown. Serve with whipped cream.

Filling - Cook in double boiler until thick.

CHOCOLATE MINT REFRIGERATOR DESSERT

<table>
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<tr>
<th>Mrs. Kenneth Knutson</th>
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<tr>
<td>1/2 c. butter</td>
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<tr>
<td>1 c. powdered sugar</td>
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<tr>
<td>2 squares unsweetened chocolate</td>
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</table>

Cream butter and sugar until light and fluffy. Add egg yolks and beat again. Add melted chocolate and blend. Add nuts and mix. Add stiffly beaten egg whites and beat until smooth and blended. Cover (9 x 9) pan with 1/2 of the crushed wafers. Add above mixture. Chill.

1/4 lb. peppermint candy (crushed) (Swedish, pillow or cushion mints)

Add marshmallows to whip cream. Add candy, crumbs and nuts. Put on top of chocolate layer and top with remaining crumbs. Chill 24 hours. It keeps 3 to 4 days.

DELICIOUS DESSERT

<table>
<thead>
<tr>
<th>Nora Flatten</th>
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<tr>
<td>1/2 c. butter (melted)</td>
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<tr>
<td>1/2 c. brown sugar</td>
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<tr>
<td>3 c. Rice Krispies</td>
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</table>

Mix altogether and spread half of mixture in cake pan. Spread one-half gallon of ice cream (vanilla) on this. Cover with remaining half of mixture. Top with frozen raspberries.
UPSIDE DOWN DATE PUDDING

Mrs. Silas Nelson

1 1/2 c. brown sugar 1/2 tsp. salt
1 1/2 c. warm water
Combine in (9 x 13) pan.

BATTER:
1 c. sugar 2 tsp. baking powder
1 c. sweet milk 1 tsp. vanilla
1 1/2 c. flour 1/2 c. dates (cut up)
2 T. butter Nut meats (chopped)
Pinch of salt

Drop into butterscotch syrup and turn upside down to serve.
Serve with whipped cream. Bake 350° for 45 to 50 minutes.

DUTCH APPLE PIE

Mrs. Philip Jensen

3 c. flour 1 1/2 tsp. salt
1 1/2 c. brown sugar 1 1/8 c. butter
3/4 c. oatmeal
Mix into crumbly crust. Pat half into greased pan. (13 x 9 x 2)

FILLING:
3 c. apples (sliced)

Spread apples (good layer) over crust.
Combine and cook till clear:
1 1/2 c. sugar 3/8 tsp. salt
1 1/2 c. water 1 1/2 tsp. vanilla
5 T. cornstarch Cinnamon to taste
Rearranged

Pour over apples, cover with remaining crumbly mixture. Bake
at 375° for about 50 minutes, (until apples are done and crust is
nicely browned).

MOCK STRAWBERRIES

Aileen Nelsen

2 c. cranberries 1/3 c. crushed pineapple
2 c. apples 2 c. sugar
Grind cranberries and apples, drain pineapple. Mix altogether
and let stand several hours. Serve over shortcake. Top with
whipped cream.

The difference between listening to a radio sermon and going to
church is almost like the difference between calling your girl or
spending the evening with her.
RUSSIAN MINTS

Floris Hilmoe

1 c. margarine
2 c. powdered sugar
4 sq. chocolate (melted)
4 whole eggs
1 tsp. peppermint flavor

2 tsp. vanilla
1 c. vanilla wafers (crushed)
1/2 pt. whipped cream
Maraschino cherries

Cream margarine and sugar together. Add eggs one at a time beating after each. Add flavoring and chocolate. Spoon half of wafers in bottom of cup cake liners. Spoon the mix of other on top and cover with rest of wafers crumbs. Top with a dab of whipped cream and cherry. Place in freezer. Makes 20.

BLUEBERRY DELIGHT

Aileen Nelsen

2 c. graham crackers (crushed)
1/2 c. butter

1/2 c. sugar

Blend and press into (9 x 12) pan.
1/2 tsp. vanilla
2 eggs (beaten)

1/2 c. sugar
1 pkg. (8 oz.) cream cheese

Whip together and pour mixture over graham crumbs and bake at 350° for 15 minutes. Cool. Pour and spread 1 can of blueberry pie mix over all. Chill and serve with whipped cream.

STEAMED CRANBERRY PUDDING

Elaine Richter

2 c. cranberries (washed)
1/4 c. light molasses
1/4 c. corn syrup
2 tsp. soda

1/2 c. boiling water
1 1/2 c. flour
1/2 tsp. salt

1 c. sugar
1/2 c. cream
1/2 c. butter

Pudding - Put all together in one bowl and mix well. Pour into 2 greased No. 2 cans. Cover. Steam 1 1/2 hours. Serves 8 to 10.

Sauce - Boil together and serve on hot cranberry pudding.

Let others share your sunny days
And you will find it true,
That others will be glad to share
The rainy days with you.
**RHUBARB DESSERT**

Mrs. Silas Nelson

4 c. rhubarb (cut up)  
Boil until tender.

Add:
2 c. small marshmallows  
1 pkg. strawberry jello  
Stir until dissolved. Cool.

Add:
1 c. whipping cream  
Pour into graham cracker shell. Serve with whipped cream.

**MELBA’S DESSERT**

Anna Nold

2 c. powdered sugar  
1/2 c. butter  
Cream together.

2 eggs  
Beat until creamy and add to above. Put crushed graham crackers in bottom of pan and cover with top mixture. Add:
1 sm. can crushed pineapple (drained) to other layer and cover with a few remaining crumbs.

**PINEAPPLE DESSERT**

Joyce Pedersen

1 can (No. 2) pineapple  
1 stick oleo  
(crushed, drained)  
1/2 c. brown sugar
1 pkg. butter brickle cake mix (dry)  
1 c. coconut  
1 c. walnuts

Pour pineapple in greased (9 x 13) cake pan, (metal preferred). Sprinkle dry cake mix on top. Drizzle melted oleo over top. Combine sugar, coconut, and nuts and sprinkle over top. Bake at 350° for 20 to 25 minutes. Cut in squares and serve with whipped cream or ice cream. For variation yellow cake mix can be used.

**GLORIFIED RICE**

Mrs. John Ross

1 pkg. lemon jello  
1 c. sugar
1 c. hot water  
1 c. whipped cream
1 c. pineapple juice  
1/2 tsp. vanilla
1 c. crushed pineapple  
1 tsp. sugar
2 c. rice (cooked)  
1/2 tsp. almond extract

Mix hot water, jello, and pineapple juice. Add sugar, pineapple, and rice. When it begins to congeal add whipped cream, vanilla, sugar, and almond extract.

There's one thing about baldness — it's neat.
GLORIFIED RICE

Beverly Gath

1 pkg. lemon jello
2 c. hot water and
   juice of pineapple
   Stir and let set like jelly. Add:
2 c. rice (cooked)
Salt
1/2 c. sugar
Add:
1 c. crushed pineapple (drained)
   Whipped cream
Let set several hours before serving. Whip cream can be folded
in just before serving. Put rice in kettle and water to get to
cook. Put on simmer for 15 to 20 minutes till water is dissolved.
(1/2 c. rice should be enough).

MACAROON DESSERT

Mrs. H. N. Leverson

2 c. cream (whipped)
1 1/3 c. macaroons (crushed)
Place half of above mixture is a bread pan. Place a layer of
lime sherbet (use 1 pt.). Place a layer of orange sherbet (use
1 pt.). Put remainder of crumb mixture on top. Freeze. Cut in
slices to serve.

STRAWBERRY SHORTCAKE

Mrs. Don Myers

4 eggs
1 T. water
1 tsp. vanilla
Combine the above and beat at high speed by mixer until fluffy.
Spoon in gradually 1 c. flour while beating. Use a (4 x 15) (jelly
roll pan) lined with wax paper and sprinkled with powdered sugar.
Pour mixture into pan and bake at 450° for 12 to 15 minutes. Loosen
edges and turn out immediately. Remove wax paper. Top with straw-
berries and whipped cream.

PRUNE PUDDING

Mrs. Don Lease

1 c. brown sugar
2 c. boiling water
   Boil the above together while mixing the following:
1 c. sugar
1 c. pitted prunes (cooked, dried)
1/2 c. milk
1/2 tsp. vanilla
1 c. flour
1 tsp. baking powder
Put in greased pan and pour syrup over the top and bake for
45 minutes at 350°.
CHOCOLATE CHIP DESSERT

Mrs. Agnes Molskness

32 marshmallows
1/2 c. milk

Melt in double boiler. Add 1 c. chocolate chips and mix with above ingredients and stir until the chips are melted. Remove from heat and cool. Fold in 1 c. cream (whipped) to above mixture. Sprinkle 1 c. graham cracker crumbs in a (7 x 11) pan. Pour chocolate mixture over the top. Sprinkle with remaining crumbs on top.

PUMPKIN PIE SQUARES

Marguerite Anderson

1 c. flour (sifted)
3/4 c. sugar
1/2 c. rolled oats (quick-cooking)
1/2 tsp. salt
1/2 c. brown sugar (packed)
1 tsp. cinnamon
1/2 c. butter
1/2 tsp. ginger
1 can pumpkin (2 cups)
1/8 tsp. cloves
1 can (13 1/2 oz.) evaporated milk
1/2 c. pecans (chopped)
1/2 c. brown sugar (packed)
2 eggs
2 T. butter

Combine flour, rolled oats, 1/2 c. brown sugar and 1/2 c. butter in mixing bowl. Mix until crumbly. Press into ungreased (13 x 9 x 2) pan. Bake at 350° for 15 minutes. Combine pumpkin, evaporated milk, eggs, sugar, salt, and spices in mixing bowl; beat well. Pour into crust. Bake at 350° for 20 minutes. Combine pecans, 1/2 c. brown sugar, and 2 T. butter; sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes or until filling is set. Cool in pan and cut in 2 inch squares. Top with a small spoon of whipped cream.

BUTTER BRICKLE DESSERT

Awana Odegard

2 c. vanilla wafer crumbs
3/4 stick margarine (melted)

FILLING:

2 boxes instant vanilla
2 c. milk
pudding mix
1 qt. butter brickle ice cream

Crust - Mix and pat in (9 x 13) pan.


We may live without friends;
We may live without books;
But civilized man
Cannot live without cooks.
APPLE DESSERT

Leona Holbeck

Toast dry bread in the oven and grind into fine crumbs. In a bowl place layers of bread crumbs, apple sauce, and whipped cream or topping. Finish with the whipped topping and sprinkle lightly with the remaining bread crumbs.

RHUBARB CRUNCH

Mrs. Pearl Strenge

3 c. rhubarb
1 c. white sugar

Put this in a greased cake pan and spread around. Then mix the following together so it is kind of crumbly.

3/4 c. oatmeal
3/4 c. flour
3/4 c. brown sugar

Place on top of rhubarb and bake at 350° for 40 minutes.

RHUBARB DESSERT

Mrs. Donald Myers

1 c. flour
1 T. sugar

FILLING:
1 1/4 c. sugar
2 1/2 c. rhubarb
2 T. flour

MERINGUE:
3 egg whites

Crust - Combine to make a crumbly mix. Press into a (9 x 9) pan. Bake 20 minutes at 375°.

Filling - Combine in heavy sauce pan. Cook over medium heat. Stir until it thickens. Pour over crust.

Meringue - Beat until stiff and pour over the filling. Brown in oven at 375°.

• • • • •
ADDITIONAL RECIPES
MEATS - FISH - MAIN DISHES
MEATS - FISH - MAIN DISHES

GOULASH
2 c. rice (uncooked)  1 can tomato soup
2 lb. ground round steak  1 can vegetable soup
1 c. celery (chopped)  1 sm. bottle stuffed olives
1 can (No. 1 1/2) corn  1 lg. onion (cut fine)
(whole kernel)  1/4 lb. cheese (cut)
1 can (No. 2) tomatoes
1 c. carrots (cooked, cut size of a pea)

Cook rice until done. Fry steak and onions until brown. Add celery to rice and mix all together. Bake in a slow oven one hour. It serves 20 people.

MOCK CHICKEN LOAF
1 lb. ground beef  1 can chicken noodle soup or
1 c. bread crumbs  1 can chicken rice soup
1 egg  1/8 tsp. poultry seasoning
1 onion  Salt and pepper to taste

Be sure bread crumbs are dry. Beat egg and chop onion. Mix well. Mix all ingredients together and put into a loaf pan. Bake for 1 hour in a 350° oven.

OVEN BAKED BEEF STEW
2 lb. stewing beef (cubed)  1/2 c. celery (diced)
1 c. tomatoes (canned)  3 T. tapioca
6 sm. carrots (cut up)  1 slice bread (cubed)
1 medium onion (diced)  1 T. sugar
3 medium potatoes (cubed)  1 1/2 T. salt
1 c. water

Combine ingredients thoroughly. Pour into greased baking dish. Cover and cook until tender, about 3 1/2 hours in a 325° oven. Makes 6 servings.

HAMBURGER AND CABBAGE HOT DISH
1 lb. hamburger (raw)  1 can tomato soup
1 c. onion flakes  1 can water
1/4 c. rice (uncooked)  Salt and pepper to taste
1/2 head of cabbage (cut up)

Mix and bake 1 hour at 350°.
HAMBURGER CASSEROLE

1 lb. hamburger
1 onion (whole)
1 can green beans
1 can peas (partly drained)
1 can mushroom soup (undiluted)
Mash potatoes (just as you would put them on the table)
2 eggs

Fry hamburger and chopped onion in oleo or butter. Pour into a casserole dish; add green beans, peas and mushroom soup and mix together. Beat eggs with mashed potatoes and put on top of mixture in casserole dish. Bake in 350° oven about 1/2 hour.

CHOW MEIN HOT DISH

1 can vegetable chow mein
1 can cream of celery soup
1 can cream of mushroom soup
2 cans tuna or chicken
3/4 c. milk
2 tsp. soy sauce
2 cans Chinese noodles

Place a layer of noodles on the bottom of a greased casserole. Mix the rest of the ingredients together and place on top. Bake 1 hour at 350°.

HAMBURGER CHOW MEIN

1 lb. ground beef
1 can cream of chicken soup
1 can cream of mushroom soup
1/2 c. water
2 T. soy sauce
1 c. celery (diced)
1 medium onion (chopped)
1 c. rice (cooked)
2 T. pimento (chopped)
1/4 c. carrots (diced)
1 can chow mein noodles

Brown hamburger and onions. Heat soups and add remainder of ingredients. Bake 30 minutes to 1 hour at 350°.

HOT DISH

1 pkg. (12 oz.) noodles
2 lb. ground beef
4 onions (chopped)
1 stalk celery (chopped)
1 can tomato soup
1 can mushroom soup
1 can Cheddar cheese soup

Brown ground beef, onions, and celery, add rest of ingredients.

You can always tell who the boss it.
He's the one who watches the clock during the coffee break!
### CHOW MEIN HOT DISH

Bonnie Spielmann

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1 1/2 lb. ground beef</td>
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<tr>
<td>1 onion</td>
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<tr>
<td>2 c. celery</td>
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<tr>
<td>1 can tomato soup</td>
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Brown beef, add other ingredients, and simmer. Add 2 cups chow mein noodles and bake 3/4 hour at 325°. Sprinkle noodles on top when baking.

### HAMBURGER CHOW MEIN

Mrs. Marie Pedersen

<table>
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<th>Ingredients</th>
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<tbody>
<tr>
<td>1 lb. ground beef</td>
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</tr>
<tr>
<td>2 c. celery (chopped)</td>
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<tr>
<td>1 pkg. onion soup (dry)</td>
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<tr>
<td>2 T. cornstarch</td>
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Brown meat and celery. Sprinkle with onion soup. Add cornstarch, water, and bean sprouts. Simmer until done and serve with chow mein noodles. This can be frozen.

### TATER TOT HOT DISH

Vera Haugen

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1 lb. hamburger</td>
<td></td>
</tr>
<tr>
<td>1 pkg. tater tots</td>
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<tr>
<td>1 onion</td>
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Combine soup and milk. Mix hamburger and chopped onion and press into baking dish. Add tater tots and pour soup mixture over all. Bake at 325° for 1 hour.

### TATER TOT HOT DISH

Mrs. Luverne Jorgensen

Put 2 lb. hamburger (raw) in bottom of casserole with salt and pepper and chopped onion. Spread over this one can of either cream of chicken, cream of celery, or cream of mushroom soup. Cover with tater-tots. Bake uncovered at 400° for 45 minutes.

### TATER TOT CASSEROLE

Jennie Hillan

<table>
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<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>2 lb. hamburger</td>
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<tr>
<td>1 small onion</td>
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<tr>
<td>1 tsp. salt</td>
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<tr>
<td>1/4 tsp. pepper</td>
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<tr>
<td>1/2 tsp. celery salt</td>
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Brown hamburger with onion. In casserole put layer of hamburger, soup mixture, layer of chicken, then the tater tots. Bake in 350° oven for 45 minutes. This makes a large casserole.
**TATER-TOT HOT DISH**

Mrs. Carl Hansen

1 lb. ground beef
1 smo. onion
1 pkg. frozen peas

Brown ground beef and onions. Place on bottom of a buttered casserole. Next add the cream of mushroom soup, peas, and the tater tots on top. Bake at 325° for 45 minutes.

**SCALLOPED POTATOES SUPREME**

Mrs. Luverne Jorgensen

8 med. potatoes (sliced)
1/4 c. green pepper (chopped)
1/4 c. onion (chopped)
2 tsp. salt

Alternate layers of potatoes, green pepper, and onion in greased baking dish. Season each layer with salt and pepper. Mix soup and milk. Pour over potatoes. Cover and bake at 350° for 1 1/2 hour. Serves 8.

**WHIPPED LEFT-OVER POTATOES**

Mrs. Anna Rosenwald

Whip the left-over potatoes with buttermilk and salt. Put the mixture in a small buttered pie tin. Sprinkle with any kind of cheese. Pimento is a favorite. Bake until the cheese is melted and the potatoes are steaming. This is a good way to use up potatoes if you are tired of potato cakes.

**SCALLOPED POTATOES**

Mrs. Marie Pedersen

2 c. boiled potatoes (diced)
1 can cream of chicken soup
1/2 c. milk


**DELUXE POTATO DISH**

Esther Cramer

2 lb. hash browns (frozen)
1 can cream of potato soup
1 can cream of celery soup

Onion and green pepper (chopped) to taste

1 carton (11 oz.) sour cream

Mix all ingredients, let stand 15 minutes. Put in greased (9 x 13) pan. Sprinkle parsley and paprika on top. Bake at 325° for 1 1/2 hours.
CHOW MEIN TUNA HOT DISH

Mrs. Luverne Jorgensen

1 can chow mein noodles
1 can flaked tuna
1 can mushroom soup
24 almonds (slivered)

Layer noodles, tuna, soup, almonds, pepper etc. Put noodles on top. Pour milk over all. Bake at 350° for 45 minutes.

TUNA SUPREME

Bertha and Marthina Reppe

1/2 c. celery (sliced)
2 T. onion (chopped)
1 T. butter
1 can mushroom soup
1/2 c. milk

Cook celery and onions in butter. Add to other ingredients. Serve on toast when heated.

TUNA HOT DISH

Mrs. Floyd Bortnem

1/2 lb. ring macaroni
Pinch of salt
1 can tuna
2 c. bread crumbs (dried)

Cook macaroni and salt. Drain. Add tuna and bread crumbs. Mix well the eggs, milk, oleo and salt. Add to the tuna mixture. Put in a (9 x 13) loaf cake pan. Cover with slices of Velveeta cheese, and refrigerate. Let it set overnight and just before baking spread 1 can cream of mushroom soup over the top. Bake at 325° to 350° for 1 hour.

SPAM HOT DISH

Floris Hilmoe

1 can Spam (grated)
1/2 pkg. noodles (cooked)
1 can cream of mushroom soup
1 c. milk

Saute' onion to taste and the celery in butter. Mix all ingredients. Bake 1 hour at 325°. Salt and pepper to taste. Crush potato chips on top.

Some people can not be worked with,
They have to be worked around.
INDEPENDENCE CASSEROLE

Floris Hilmoe

1 can (No. 2) pork and beans
1 can (No. 2) kidney beans (drained)
1 1/2 c. lima beans (canned, drained) or (frozen and cooked, drained)
10 slices bacon (chopped)
1/2 c. onion
1/2 c. catsup
1 tsp. dry mustard
2 T. brown sugar
1 tsp. salt

Fry bacon golden brown. Remove from skillet. Measure 3 T. of bacon grease and put back into skillet. Add chopped onion and cook until tender but not brown. Add bacon and remaining ingredients except the 3 kinds of beans. Cook together to blend. In a (2 qt.) casserole or 2 small casseroles alternate layer of beans, (do not drain pork and beans). Pour catsup-bacon mixture over all and move so liquid runs to bottom. Bake at 350° for 30 to 50 minutes.

LENTIL HOT DISH

FD Anna Rosenwald

1 c. lentils (cooked)
1/2 c. nuts (chopped)
1 egg
1 onion (chopped)
1 tsp. salt
1 cup canned milk
1 1/2 c. Wheaties
1/2 c. oil

Mix and bake at 360° for 45 minutes.

LENTIL NUT ROAST

1 c. lentils (ground)
1/2 tsp. sage or celery salt
1/2 c. nuts (ground)
1 egg (beaten)
1 onion (chopped)
1 lg. can evaporated milk
1/2 c. cooking oil
1 1/2 c. corn flakes or Wheaties

Combine all ingredients. Bake at 350° for 45 minutes in a greased loaf pan. This is also good eaten cold.

HAM NOODLE CASSEROLE

Mrs. Ernest Ollie

1 c. noodles
1 c. ham (cooked, ground)
1/4 c. celery (diced)
1 T. parsley (chopped)
1 c. milk
1 egg
4 T. bread crumbs

HAM LOAF

Mrs. Eldon Berg

1/2 lb. ground ham
1 lb. hamburger
1 egg

Mix altogether.

SAUCE:

1/4 c. vinegar
1/2 c. milk
1/2 c. oatmeal

1/4 tsp. dry mustard
1/3 c. brown sugar (scant)

Pour over the top of ham mixture and bake at 350° for 45 minutes.

HAM AND NOODLE CASSEROLE

Mrs. Darrel Croon

1 pkg. (8 oz.) noodles
1 1/2 c. ham (chopped)
3/4 c. cheese (grated)

1 can condensed cream of chicken soup
1/2 c. milk

Cook noodles. Drain. Alternate layers of noodles, ham, and cheese in buttered casserole. Mix soup and milk. Pour over noodles. Bake at 375° for 20 to 30 minutes.

FAVORITE HOT DISH

Vera Haugen

1 lb. hamburger
1 can chow mein vegetables
1 can chicken rice soup
1 onion (chopped)

1 can cream of mushroom soup
1 can cream of celery soup
1 pkg. chow mein noodles


CHINESE HOT DISH

Mrs. Leo John Heinricy, Jr.

1 lb. hamburger
1 c. onions (chopped)
1/2 c. celery
2 c. water
3 T. soy sauce

1/2 c. rice
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. chow mein noodles

Brown hamburger, onion, and celery. Add water, soy sauce, rice, and soups. Put 1/2 c. of chow mein noodles on bottom of casserole and add above mixture. Top with remaining 1/2 c. noodles. Bake at 325° for two hours.

Sometimes nature makes a mistake. She puts all the bones in the head and none in the back.
QUICK AND EASY CHILI

Mrs. John Ross

2 lb. hamburger
3 onions (diced)
1 can tomatoes
1 can kidney beans
1 can tomato soup
1 T. sugar
Salt and pepper to taste
Chili powder and garlic clove (if desired)


CALICO BEANS

Ardis Croon

1/2 lb. ground beef
1/2 lb. bacon (chopped)
1 c. onion
1/2 c. catsup
1 can (No. 2) butter or lima beans
1 can (No. 2) pork and beans
1 can (No. 2) kidney beans
1 tsp. salt
3/4 c. brown sugar
1 tsp. mustard
2 tsp. vinegar

Brown the ground beef, bacon, and onion. Put in casserole and add the remainder of ingredients. Mix well and bake 40 to 60 minutes at 350°.

QUICK HOT BEAN DISH

Mrs. Kenneth Knutson

1 lb. hamburger
1/2 lb. bacon (fried crisp)
1 can kidney beans (drained)
1 can lima beans (drained)
1 tsp. mustard
1 can pork and beans

Mix altogether. Bake 1 hour at 350°.

CALICO BEANS

Karleen Froke

1 lb. hamburger
1/2 c. onion (chopped)
1 c. bacon (chopped)
1/2 c. catsup
1/2 c. brown sugar
1 tsp. prepared mustard
2 tsp. vinegar
1 can (No. 2) pork and beans
1 can (No. 2) kidney beans
1 tsp. mustard
1 can (No. 2) white lima beans
1 can (No. 2) white lima beans (drained)

Brown hamburger, onion, and bacon together. Add remaining ingredients to meat mixture and bake 50 minutes or longer in a 350° oven.
JIFFY BAKED BEANS

2 cans (16 oz.) pork and beans
1/2 tsp. dry mustard
4 slices bacon

Place in casserole and bake uncovered 1 hour at 350°.

STEAMED SALMON LOAF

1 can salmon
3 eggs
1 T. butter (melted)

Drain salmon and mix with eggs which have been lightly beaten. Stir in the remainder of the ingredients. Put in buttered mold and steam for 1 hour. Serve with a cream sauce.

RUBY'S DELICIOUS HAMBURGERS

1 1/2 c. water
1 sm. onion (diced)
2 lb. ground beef
1 T. chili powder

Cook over low heat until thick, about 45 minutes.

SPIKI MOR

25 lb. ground beef
2 lg. onions (ground fine)
1 tsp. pepper
1 tsp. allspice
1 tsp. cloves

Mix all ingredients together. Stuff casings. Hang to dry.

GREEN BEAN CASSEROLE

1 can green beans
1 can French fried onion
1 can cream of mushroom soup

Mix the above ingredients together and place in a buttered casserole for 1 hour at 325°.

CORN CUSTARD

1 c. milk (scalded)
2 eggs
1 T. sugar
2 T. butter (melted)

Continued Next Page.
CORN CUSTARD  (Continued).

Beat eggs until very light and frothy. Add sugar, shortening, salt, pepper, and milk. Beat well. Stir in drained corn. Pour into buttered 1 quart casserole. Bake uncovered in 325° oven for 45 minutes or until set.

CORN PUDDING

1 can (12 oz.) nible corn
2 cans (No. 303) corn (cream style)
5 eggs (lightly beaten)
1/4 tsp. sugar
3 T. arrowroot
4 T. cornstarch

Mix corn and eggs together. Mix the dry ingredients together and add to the corn mixture. Then add the milk and butter. Put in uncovered 3 quart casserole. Bake at 400° for 1 hour. Stir it every 20 minutes.

CHICKEN AND DRESSING CASSEROLE

Cook chicken and take meat from bone. Mix dressing, about 1 pkg. (8 oz.) same as stuffing fowl. Now combine pieces of chicken and dressing with the liquid you cooked the chicken in. Add 1 1/2 c. diced celery and 1 can peas and 1 can mushroom soup. Bake in moderate oven for 1/2 hour.

OVEN BAR-B-CUE CHICKEN

4 T. salad oil
2 T. Worcestershire sauce
1 T. vinegar
1 T. Open Pit Barbecue sauce

Mix and pour over browned chicken. Cover and bake 1 hour at 325°.

May your life be like arithmetic --
Friends added, enemies subtracted, joys multiplied and errors divided.
CHICKEN BREAST, SUPREME
Mrs. Floyd Bortnem

6 to 8 chicken breasts (boned) 6 to 8 slices of bacon
18 to 24 slices of dried beef 1 can cream of chicken soup
1 can cream of chicken soup 1 c. sour cream

Insert 3 slices of dried beef in each chicken breast. Roll up and wrap with a piece of bacon and lay in baking dish. Pour over this the soup and sour cream mixture. Refrigerate overnight or at least 8 hours. Bake for 2 hours at 300° covered. Uncover and bake a 1/2 hour more. Serve with rice and use sauce for gravy.

SCALLOPED CHICKEN
Gudrun Levorson

1 chicken (cooked and boned) 1 T. salt
1 1/2 c. celery (chopped) 1 can cream of mushroom soup
1 onion (chopped fine) 2 eggs (beaten)
1 1/2 c. cheese (cubed) 6 c. chicken broth
1/2 tsp. pepper 4 c. Ritz crackers (crushed)

Blend all ingredients except cracker crumbs. Pour into large baking dish. Sprinkle with cracker crumbs. Bake at 350° for 1 hour.

CHICKEN RICE CASSEROLE
Lillian Heinssen

1 chicken (uncooked, cut up) 1 pkg. onion soup mix
1 c. rice (regular, not quick) 2 cans water
1 can mushroom soup

Place dry rice in (9 x 12) pan. Put soup and soup mix on top. Pour on water. Do not mix. Lay chicken on top. Bake at 275° for 3 hours. If dry after 2 hours add water and cover with foil.

CHICKEN LOAF
Mrs. Kenneth Knutson

5 c. chicken (chopped) 1 c. milk
2 c. bread crumbs (soft) 2 T. onion (minced)
2 eggs (boiled) 2 T. green pepper
1 c. chicken broth

Saute' the onion and pepper in butter. Combine the rest of the ingredients. Bake at 350° for 1 hour and 15 minutes. Add chopped olives, if desired. Serve with deluted cream of mushroom soup poured over each serving.

We judge ourselves by what we feel capable of doing,
While others judge us by what we have already done.
BAKED CHICKEN HOT DISH

Mrs. Ellen Nelson

1 can cream of mushroom soup
1 can cream of chicken soup
3/4 soup can of milk

Mix milk with the soups and heat until dissolved (creamy thick). Pour rice on bottom of (9 x 13) cake pan. Cover this with soup mixture. Place chicken pieces on this and cover with 1 pkg. dry onion soup mix. Put aluminum foil over foil. Bake at 325° for 1 1/2 to 2 hours.

CHICKEN CASSEROLE

Mrs. John Ross

4 c. rice (cooked)
1 tsp. salt
1 tsp. paprika
3 c. chicken broth

Beat eggs and add to cooked rice. Mix the remainder of ingredients together. Serve with cream sauce which has been added to 1 can of cream of mushroom soup.

CHICKEN HOT DISH

Mrs. Harold Froke

1 c. chicken (cooked and cut in pieces)
1 c. bread crumbs
1 c. macaroni (cooked)
1 little onion

Combine chicken, bread crumbs, macaroni, onion, cheese, milk, butter, and egg yolks. Fold in stiffly beaten egg whites. Pour into buttered casserole. Bake 1 hour at 350°.

VEGETABLE CASSEROLE

Ardis Croon

1/2 lb. head of cabbage
6 lg. carrots
1 onion
2 cans green beans
1 can cream of mushroom soup
1 can cream of celery soup
1/2 c. onion (dried) (if desired)
Salt and pepper (to taste)

Cook together cabbage, carrots, and onion. Mix the remaining ingredients together and bake 45 minutes.

Dogs are much like people.
Usually only one in the group is barking at something in particular; the others are barking at him.
BEEF STROGONOFF

Mrs. Helga Lellelid

1 lb. round steak
2 T. fat
1/2 c. onion (chopped)
1 garlic clove
1 can (6 oz.) mushrooms (broiled) (quartered)
1 c. sour cream


LEFT OVER SUPPER STEW

Mrs. Helga Lellelid

Roast beef (sliced or cubed)
2 c. potatoes (cooked)
3/4 c. celery (diced)
2 c. carrots (cooked, diced)
Peas, beans, and corn, or 1 can mixed vegetables

Place in casserole and pour left over gravy or a can of cream of tomato soup diluted with a little water. Bake 20 to 30 minutes at 350°.

CORN BEEF HOT DISH

Mrs. Ernest Ollie

1 pkg. ring macaroni
1 can corn beef
1 onion
1 green pepper
1 c. cheese (grated)

Melt butter in hot water. Mix altogether. Bake 1 hour at 350°.

HOT DISH

Mrs. Ellen Nelson

1 can shoestring potatoes
1 c. ham (chopped or snack)
1 c. whole kernel corn
1 c. milk
1 can cream of chicken soup
1 T. onion (minced)

Mix altogether and put in a well-greased casserole. Bake at 350° for 30 minutes.

If you must use a hammer, build something.
BAKED SALMON LOAF

1 1/2 c. milk 1 slice bread
4 T. butter 2 c. canned salmon
2 eggs 1/2 tsp. salt

Heat milk, bread, and butter in double boiler until creamy. Remove bones from salmon. Beat eggs and mix with salmon, salt, and milk mixture. Bake in greased pan for one hour at 350°.

SALMON SQUARES

1 lb. red salmon (pink) 1 c. bread crumbs (soft)
1 c. celery (chopped fine) 1 sm. onion (minced)
1/2 c. green pepper (shredded) 2 tsp. salt

Remove skin and bones from salmon. Separate until if flakes. Add remaining ingredients and blend. Spread in buttered shallow pan. Blend butter and crumbs. Sprinkle over salmon mixture. Bake. Onion, celery, and green pepper may be cooked first if desired.

BURGER BUNDLES

1 c. herb seasoned stuffing mix 1 can cream of mushroom soup
1 lb. ground beef 2 tsp. Worcestershire sauce
1/3 c. evaporated milk 1 T. catsup

Prepare stuffing according to package directions. Mix beef with the evaporated milk. Divide this into 5 patties. Flatten to about 6 inches across; put 1/4 c. stuffing in center of each patty. Draw edge over stuffing and seal. Place in casserole, combine the soup, sauce and catsup - beat until bubbly - pour over meat. Bake uncovered at 350° for 45 minutes.

BAKED PORK CHOPS WITH NOODLES

2 c. egg noodles 1 1/4 c. water
1/2 c. catsup Salt and pepper
4 to 6 pork chops (extra thick) Buttered crumbs
1 sm. onion (minced fine)

Cook noodles 8 minutes in salted water. Brown pork chops and place in baking dish. Mix noodles with remaining ingredients and pour over chops in baking dish. Add browned, buttered crumbs and bake 30 minutes, or until chops are tender - at 350°.

Intelligence is like a river -- the deeper it flows, the less noise it makes.
BIG BIRDS

Mrs. Farold Bothwell

1 1/2 lb. round steak
Cut in 3 inch strips and pound quite thin. Spread chopped onion and mushrooms on each strip, with a small sweet pickle. Roll in flour and brown in 2 T. Crisco. Place in baking dish and cover with 1 can cream of mushroom soup. Bake at 400° for 1 hour.

MEAT BALLS

Mrs. Agnes Molskness

2 lb. ground beef
1 lb. pork sausage (seasoned) Salt (to taste)
2 carrots (grated) Pepper
1 lg. potato (raw, grated) 1 onion
Roll in flour and fry. Make gravy from pan drippings.

BAR-B-E-CUE RIBS

Mrs. Eldon Berg

3 or 4 lb. ribs or riblets
Brown slowly, salt and pepper, and drain well.

SAUCE MIX:

1 can (8 oz.) tomato sauce 1 tsp. dry mustard
plus 1 can water 1/4 c. brown sugar
1 can (6 oz.) tomato paste 1 T. celery seed (optional)
plus 3 cans water 1/4 c. vinegar
2 T. Worcestershire sauce 1 medium onion (diced)
1 T. chili powder Salt and pepper (to taste)

Pour sauce over browned ribs. Simmer or bake until tender. This takes about 2 hours. These are exceptionally good if prepared in the morning and partially cooked. Then let them marinate in the sauce until you finish cooking them a short time before serving.

SPANISH STEAK

Mrs. Eldon Berg

1 round steak (3 inches thick) 1 red pepper (chopped fine)
1 can of tomatoes 1 sm. onion
1 can peas Salt (to taste)
1 green pepper (chopped fine)

Brown round steak and place in roaster cover. Add the remainder of the ingredients. Bake about 2 hours.

Experience is what causes a person to make new mistakes instead of repeating old ones.
BARBECUED FRANKS
Mrs. Richard Park

1 medium onion (browned)
2 T. shortening

Add:
1 c. catsup
2 T. vinegar
2 T. brown sugar
1/2 tsp. mustard
1/2 c. water
Pinch of salt and pepper

Simmer this 30 minutes. Place 10 franks in shallow pan. Pour sauce over it and heat an additional 30 minutes in oven.

LUNCHEON DISH
Mrs. Alfred Wedell

Cut rolled out biscuit dough in 4 inch squares and bake as usual.

Top with cooked peas, onions, and canned salmon mix with cream of mushroom soup. This served with a tossed salad or a salad of your choice is good for a noon luncheon.

TOASTED CHICKEN SANDWICHES
Esther Cramer

Blend:
1 can cream of mushroom soup
1 T. instant dry minced onion
1 jar (2 oz.) pimento (drained)
3/4 c. milk
3 T. flour

Cook this together in double boiler until thick; then add 2 heaping cups chicken. Cool. Cut off crusts and butter 14 slices of bread. Cover 7 slices with the chicken mixture and top with remaining bread. Place on tray; Chill overnight. Then cut diagonally. Beat 3 eggs with 3 T. milk in flat dish. Dip sandwiches in egg mixture, then in crushed potato chips (top and bottom). Place on greased sheet. Bake 350° for 30 to 40 minutes.

CORNBEEF SANDWICHES OR RUEBENS
Maxine Brown

1 slice of corn beef
1 slice Swiss cheese
Sauerkraut
Rye bread (large size)

Between slices of rye bread, place corned beef, cheese and sauerkraut. Butter outside surface of bread. Place on medium hot grill. Turn when first side is toasted. Toast second side. Remove when cheese starts to melt. Cut in pieces and serve hot.

To handle yourself, use your head.
To handle others, use your heart.
**BARBECUES**

Mrs. Nels Jokumsen

1 lb. ground beef 1/4 c. water
1 sm. onion 1 tsp. prepared mustard
2 T. shortening 2 tsp. catsup
1 can chicken gumbo soup Salt and pepper (to taste)

Brown ground beef and onion in shortening. Add the remainder
of ingredients and simmer for 45 minutes.

**BOLOGNA HATS**

Mrs. Philip Jensen

1 lb. bologna or minced ham (chopped) 1 T. onion (minced)
1 c. American cheese (grated) 1 T. dill pickle (chopped)
1 T. prepared mustard 12 hot dog buns
1 T. salad dressing

Mix ingredients and spread on bottom half of bun. Cover with
top half. Place in paper bag (or wrap individually in foil) close
bag and bake at 325° for 25 minutes.

**PIZZA BURGERS**

Bonnie Spielmann

2 lb. ground beef
Brown with salt, pepper, dash chili powder, and onion. Cool
well. Add:
1/4 c. Parmesan cheese 1 tsp. garlic salt
1/4 bottle chili sauce 1 can tomato soup
1 pkg. (8 oz.) Mozzarella cheese
Fill buns and wrap in foil. Bake 15 minutes at 350° or 45
minutes at 350° if burgers are frozen. Makes 2 dozen.

**AUNT GRETA'S TOMATO SOUP**

Esther Cramer

1 peck ripe tomatoes 1 bunch celery (cut fine, leaf
6 medium onions and all)
Boil 45 minutes, strain. Make a paste of the following:
1/2 c. butter 3/4 c. sugar
2 T. salt 1/2 c. flour
Add to the pulp. Boil 10 minutes. Seal while hot.

**CHICKEN SANDWICH SPREAD**

Janice Sedelmeier

Boil a chicken until tender. Remove meat from bones and either
top or grind. Add a can of mushroom soup to the meat and then
with chicken broth. Serve hot on buns.
EASY CHICKEN AND RICE

Jeanette Waage

1 c. minute rice
1 can cream of celery soup
1 can cream of chicken soup

Mix together and spread in a (9 x 13) pan. Place one cut up fryer on top. Sprinkle with paprika. Bake at 350° for 1 1/2 hours. Uncover last 1/2 hour. To serve six people, use one whole chicken plus extra leg and thigh.

HOT DISH

Emma Bakkedahl

Cook a pkg. noodles or macaroni in salted boiling water. Then run cold water over it when done. Cut celery and onion and green pepper fine and brown with hamburger. Mix this with the noodles. Add 1 can tomato sauce and 1 can mushroom soup.

HAMBURGER CASSEROLE

Mrs. Sam Knutson

1 lb. hamburger
1/2 c. celery (chopped)
3/4 c. warm water
1/8 c. soy sauce
1 can chow mein noodles

Brown hamburger; add onion and saute. Combine all other ingredients except noodles. Put in buttered casserole and bake at 350° for 45 minutes. Sprinkle top with noodles to cover. Return to oven for about 10 minutes. If casserole gets too dry, add a little warm water. Serves 4 to 6.

HOT DISH (ELECTRIC SKILLET)

Anna Nebben

Make balls from 1 lb. ground beef and brown in lard. Prepare 4 or 5 potatoes and 6 medium sized carrots. Place in electric fry pan with ground beef balls. Heat 1 cup cream of chicken soup and 1 cup milk, salt and pepper and pour over meat and vegetables. Simmer at 325° for 30 to 45 minutes or until vegetables are done.

HOT DISH

Mrs. Thorvald Nelson

1/2 pkg. fine noodles
1 1/2 lb. hamburger
1 can cream of celery soup

Mix altogether. Bake for 45 minutes.
HOT DISH
Nora Flattten
1 1/2 lb. ground beef
1 can kidney beans
1 pt. carrots
1 medium onion
1 can tomato soup
Seasoning (to taste)

Saute' onion in 2 T. shortening. Add beef. Simmer 10 minutes.
Add other ingredients and mix. Place in casserole and bake 1/2
hour. Mashed potatoes may be place on top just before serving.
For variations, other vegetables such as green beans may be used.

MIX AND FORGET HOT DISH
Myrl Hilmoee
1 1/2 lb. hamburger
3/4 c. rice (uncooked)
1 can mixed vegetables with
liquid
1 pkg. dried onion soup

Blend altogether. Cover and bake at 300° for 3 hours.

SPANISH RICE
Lillie Hanson
3 c. rice (boiled)
2 lb. hamburger

Fry onions with hamburger. Mix with rice and chopped tomatoes.
Bake in casserole until done. This makes a large recipe.

UNUSUAL HOT DISH
Nora Flattten
1 can tuna bits
1 can chow mein vegetables
1 can peas (with liquid)
1 can mushroom soup
1 can cream of chicken soup
1 pkg. (7 oz.) chow mein noodles

Combine together and bake for 1 hour in moderate oven.

MEAT LOAF
Mrs. Larry Brunsvig
1 can cream of mushroom soup
2 lb. ground beef
1/2 c. bread crumbs (fine dried)
1/2 c. onion (chopped)
2 T. parsley (chopped)

1 T. Worcestershire sauce
1 egg (slightly beaten)
1 tsp. salt
Dash of pepper

Mix all ingredients thoroughly. Shape firmly into loaf,
place in shallow baking pan. Bake at 350° about 1 1/4 hours. This
makes 8 serving.
MEAT SOUFFLE

2 eggs (beaten and separated)  2 c. canned or left over meat (ground)
2 c. cream sauce
Mix all ingredients, beaten egg whites last. Bake in moderate oven for 25 to 30 minutes.

DELICIOUS HAM LOAF

1 lb. minced ham (ground)  2 c. milk
2 lb. ground beef  1 can tomato soup
2 eggs  Pepper (to taste) (I omit the salt because of the salt in minced ham and crackers)
2 c. cracker crumbs

Bake at 325° for 1 1/2 hours. This makes a colorful gravy.

MOM'S CASSEROLE

1 lb. ground beef (crumbled)  1 1/4 c. water
1/2 c. minute rice  1 tsp. salt
1 can chicken noodle soup  1/2 c. celery (cut up)
1 can cream of chicken soup  1 sm. onion (chopped)
Mix and bake 1 hour and when nearly done, top with potato chips or cracker crumbs.

LIMA BEAN SOUP

1 1/2 c. dried lima beans  1/4 tsp. pepper
1 sm. onion  2 c. milk
1 tsp. salt  6 slices of crisp bacon
3 beef bouillon cubes  Parsley (if desired)

Soak beans overnight. In the morning drain. Add fresh water to cover beans. Add salt and cook slowly until tender. Add beef cubes, milk, pepper, onion, and bacon. Heat and cook slowly a few minutes. Add parsley and cook 3 minutes more. Serve hot. This will serve 6 people.

NOODLES HOT DISH

1 box egg noodles  1 can water
1 lb. ground beef  2 T. Worcestershire sauce
1 sm. onion  Salt and pepper (to taste)
1 can vegetable soup

Brown the meat and onions. Cook the noodles and drain. Mix altogether and bake one hour slowly.
GROUND BEEF WHIRL

Mrs. Ed Zarecky

1 1/2 lb. ground beef
1 c. bread crumbs
1 egg
2 tsp. prepared mustard
1 tsp. prepared horseradish
1 1/2 tsp. salt
1/8 tsp. pepper
1 1/2 c. cheese (no particular kind, I like Parmesan)

Mix meat, crumbs, egg, mustard, horseradish, salt, pepper, and 1/4 c. tomato sauce. On wax paper, pat meat mixture to a (10 x 14) patty. Sprinkle with cheese and roll up from shorter side. Press ends to seal. Transfer to baking dish, seam side down. Bake 40 minutes at 350°. Pour remaining tomato sauce over meat and bake 15 minutes more. Let stand a few minutes and remove to warm platter. Serves 6 to 8 people.

BEEF STROGANOFF

Ruth Benedict

Cut 2 lb. of round steak in 3/4 inch cubes. Flour the cubes well and brown them in hot fat. Then add 1/2 c. of chopped onion, a garlic clove, a can (6 oz.) of mushrooms, a can (10 1/2 oz.) of condensed tomato soup, a T. of Worcestershire sauce, 6 to 8 drops of Tabasco sauce, 1/2 tsp. salt, 1/8 tsp. pepper, and a cup of sour cream. Simmer until tender about 2 hours, in an electric fry pan. Serve over fluffy rice or Chinese noodles. Serves 6 to 8 people.
ADDITIONAL RECIPES
PIES

RHUBARB PIE  
Vera Haugen
4 c. rhubarb  
4 egg yolks  
1 1/2 c. sugar

Mix all ingredients together and place in unbaked pie shell. Bake 1 hour at 350°. Top with meringue made with remaining egg whites.

PIE CRUST  
Mrs. Albert Scheiber
3 c. flour  
1/2 tsp. baking powder  
1 tsp. salt

Mix together and roll out.

PIE CRUST  
DeAnn Molskness
3 c. flour  
1 1/2 tsp. salt

Mix together and store it. When ready to use, take 1 c. of mixture per crust and use about 1/4 c. water.

NEVER FAIL PIE CRUST  
Leona Holbeck
3 c. flour  
1 3/4 c. lard  
1 egg

Cut shortening and flour together. Add other ingredients. Makes two double crust pies.

ELEGANT RHUBARB PIE  
Lavonne Brendsel
1 1/2 c. sugar  
2 T. flour  
1/4 tsp. salt

Put rhubarb in pie shell. Mix filling and place on top of rhubarb. Put crust on top. Bake in hot oven, 425° for about 40 minutes.
RHUBARB CREAM PIE

Put 3 cups cut rhubarb in bottom crust in a (9 inch) pie pan. Cover with mixture of:

1 1/2 c. sugar
1/2 tsp. nutmeg
1 T. butter
2 eggs (beaten)

Mix all together and pour over rhubarb. Cover all with top crust. Make openings on top crust. Bake at 450° for 20 minutes. Turn temperature down to 325° for 25 minutes.

RHUBARB PIE

2 c. rhubarb (cut fine)
1 c. sugar
2 egg yolks (beaten)
1 lg. T. flour

Mix together and let set while rolling crust. Bake in crust at 375° for 45 minutes. Top with meringue from egg whites, 4 T. sugar, 1/4 tsp. cornstarch, 1 tsp. vanilla. Bake until golden brown at 350°.

RHUBARB PIE

2 c. sugar
3 T. flour
1 T. butter
2 eggs (beaten)

Blend sugar, flour, butter, and eggs together. Mix with rhubarb just before putting in pie shell. Bake at 450° for 10 minutes and 350° until done.

RHUBARB CREAM PIE

2 c. rhubarb (diced)
1 1/2 c. sugar
1/3 c. cream
2 egg yolks

Cook rhubarb, sugar, cream, egg yolks, and salt in a heavy kettle until rhubarb is tender. Add cornstarch with a little water and cook a little longer. Pour into a baked pie shell and top with meringue. Brown in slow oven.

Be what you are, give what you can, and the rest of the time
Mind your own business.
**SOUR CREAM RAISIN PIE**  
Maxine Brown

1 c. sugar 
2 egg yolks 
1 c. sour cream 
1 c. raisins 
1 T. cornstarch 
1 tsp. cinnamon 
1/4 tsp. cloves 
1/2 tsp. nutmeg
Salt and vanilla

Cook until thick and pour into baked shell and top with meringue.

**RAISIN PIE**  
Lovonne Brendsel

Stew 1 c. raisins until tender. Drain. Add 1 c. sweet cream and 1 c. sugar, mixed with 3 1/2 T. flour. Cook 5 minutes. Add 3 slightly beaten egg yolks. Cook until the mixture thickens. Pour into baked pie shell. Cover with meringue and brown.

**GRAHAM CRACKER PIE**  
Mrs. Inez French

3 egg whites (beaten until stiff)
Add:
11 graham crackers (crushed) 
1 tsp. baking powder
1/2 c. walnuts, (cut fine)
Mix together until smooth, bake in a pie tin and cut like pie.
Serve with whipped cream or ice cream. Bake 20 to 30 minutes at 325°.

**GRAHAM CRACKER PIE**  
Elsie Huebner

17 graham crackers (crushed) 
1/4 c. margarine
Little sugar
Mix graham crackers, margarine and sugar well and press firmly in a pie tin and bake a few minutes. Add any cream filling. Save a little of crumb mix to sprinkle on top of beaten egg white or meringue. Brown slightly in oven.

**CREAM PIE**  
Mrs. Darrell Croon

1/2 c. sugar 
1 T. butter 
2 egg yolks 
2 T. (rounded) flour 
2 c. milk 
Dash of salt 
1 tsp. vanilla

Mix together. Cook until mixture thickens. Pour in baked pie shell or graham cracker crust. Bananas, dates, raisins, or pineapple may be added. Use egg whites for meringue.
BON BON PIE
Mrs. Darrel Croon
30 marshmallows 2 squares chocolate (melted)
1/2 c. milk 1 c. whipping cream
Melt the marshmallows with the milk in the top of the double boiler and cook for a few minutes. Cool until it starts to thicken. Then add the chocolate and whipped cream. Pour into graham crust. Refrigerate.

STRAWBERRY PIE
Clara Oyen
1 pt. fresh strawberries 3 T. cornstarch
(mashed) 1 c. sugar
Cook above ingredients until thick, and clear. Do not overcook. Cool. Add to above 2 T. lemon juice, and fold in 1 pt. fresh whole strawberries. Pour mixture into graham cracker crust or a baked pie shell. Refrigerate. Top with whipped cream or Dream Whip.

SKILLET PIE
Anna Rosenwald
1 c. flour (unsifted) 2 tsp. baking powder
1 c. milk 1/2 stick butter or oleo
7/8 c. sugar 1 can pie filling
Melt butter and mix with flour, sugar, milk, and baking powder. Blend well. Pour into center of skillet. Do not mix. Pour 1 can of pie mix of your choice in center of mixture. Do not spread. Bake at 375° for 45 minutes to 1 hour. Serve warm.

FRESH PEACH PIE
Mrs. Svend Iverser
4 peaches (sliced) 1 c. sugar
1 c. sweet cream (half and half) 2 T. flour
Mix together and pour into an unbaked pie shell. Sprinkle with nutmeg and bake at 350° for 1 hour.

OATMEAL PIE (MOCK PECAN)
Mrs. Donald Lease
1 1/4 c. sugar 1 1/4 c. rolled oats
1 1/4 c. dark syrup 4 oz. oleo
3 eggs 1 tsp. vanilla
Mix altogether. Put in unbaked pie shell. Bake at 350° until firm and brown. About one hour. Chopped nuts may be added.

An ounce of fact means more than a ton of argument.
REFRIGERATED CHERRY PIE
Bonnie Spielmann

1 pkg. (3 oz.) Philadelphia cheese 1/2 c. powdered sugar
1 tsp. vanilla

Cream above. Fold in 1/2 pt. whipped cream and put in graham cracker crust. Top with 1 can cherry pie mix and chill.

LEMON PIE
Florence Voelker

1 c. sugar Juice and rind of 1 lemon
2 T. cornstarch 2 egg yolks
2 c. boiling water

Combine and cook until thick. Pour into baked pie shell. Top with meringue made with 2 egg whites beaten stiff and 2 level T. sugar.

SWISS APPLE TORTE
Ruth Benedict

1/4 c. butter (soft) 1/8 tsp. salt
1 c. sugar 1/8 tsp. ground cloves
1 egg 3 tart cooking apples (peeled, cored, and cut into 1/8 inch slices) (3 cups)
1 c. flour (all purpose) Vanilla ice cream
1 tsp. cinnamon Whipped cream (lightly sweetened with sugar and flavored with vanilla extract)
1/2 tsp. baking powder
1/2 tsp. nutmeg
1/2 tsp. ginger
1/4 tsp. soda

In a large mixing bowl, cream together butter and sugar. Add egg and beat until light and fluffy. Sift together into mixing bowl the flour, cinnamon, baking powder, nutmeg, ginger, soda, salt, and cloves. Beat in thoroughly. Gently stir apples into batter. Turn into buttered (9 inch) pie pan, and spread smooth. Bake in moderate oven 350° for 1 hour. Cool slightly cut into wedges while warm. Serve with ice cream topped with whipped cream. Serves 6.

WILD PLUM PIE
Mrs. Ed Zarecky

Sort plums, cut out blemishes. Cook just enough to break skins. Drain and pit. At this point they can be canned for later use. To 2 cups (1 pt.) pitted plums add 1 1/2 c. sugar. Beat 1 egg in cup and add 1 T. cornstarch or 1 T. minute tapioca and fill cup with sweet cream. Blend all together and pour into unbaked crust. Bake at 400° for 8 to 10 minutes. Reduce to 325° and bake 45 to 60 minutes longer. Top crust may be used if desired.
ADDITIONAL RECIPES
PINEAPPLE WHIP

Beverly Gath

Dissolve 1 pkg. lemon-orange or orange-pineapple jello in 1 cup hot water. Add 1/2 c. pineapple juice. Let set until it just begins to jell. Whip 1/2 pt. whipping cream and add 1/2 c. sugar. Whip into the jello mixture. Add drained pineapple tidbits (No. 211 can). Refrigerate.

CUCUMBER AND ONION SALAD

Mrs. Ed Zarecky

3 cucumbers (peeled and sliced thin)
1 red onion (sliced thin)
1/2 c. wine vinegar

DRESSING:
2 avocados
1/2 tsp. salt
1/2 c. water
1/4 tsp. salt
1 T. sugar
1 T. lemon juice

Marinate cucumbers and onion in vinegar, water and salt and sugar for several hours. Drain. Peel and mash avocados, mix with 1/4 tsp. salt and lemon. Toss with cucumbers and onion.

FRUIT SALAD

Mrs. Julie Jokumsen

1 can apricot pie mix
1 can pineapple tidbits
1 can fruit cocktail (drained)
1 can mandarin oranges

Mix well and put in refrigerator. If bananas are left out you can keep it overnight.

CRANBERRY SALAD

Mrs. Julie Jokumsen

1 lb. cranberries
8 apples
1 c. celery (chopped fine)

Grind cranberries and apples together and add celery and sugar. Mix well and let stand. Next mix jello and boiling water and let stand until partially thick. Add cranberries, apples, and celery and pour in a large pan and refrigerate until hard. Cut in squares and serve on lettuce or put it in a bowl and place a glass in center with salad dressing.
SALAD

1 box junioretts
1 can Spam (cut in small pieces)
1 1/2 c. celery (diced)

Mix together and serve.

SALAD WITH GRATED CHEESE

2 pkg. lemon jello
1 can pineapple
1 can pimiento
1 c. cheese (grated)

Prepare jello as directed on package. Use pineapple juice for part of the liquid. When cold, whip cream and dressing. Whip jello and mix together with remainder of ingredients. Put in a (9 x 13) pan.

THREE BEAN SALAD

1 can kidney beans
1 can yellow beans
1 can green beans
1 c. celery (cut in lg pieces)
1 green pepper
1 onion (chopped)

Combine all ingredients and refrigerate overnight.

OVERNIGHT COLESLAW

1 medium head of cabbage
1 sm. onion (grated)
1 green pepper (diced fine)

DRESSING:
1 c. white vinegar
1 tsp. salt
1 tsp. celery seed

Combine ingredients for slaw in a large bowl; make dressing by combining ingredients in sauce pan and boiling for 3 minutes. Pour hot over slaw. Stir to coat vegetables. Cover and refrigerate at least 24 hours. Serve cold.

The city of happiness is the state of mind.
CRANBERRY SALAD
Mrs. Ernest Ollie

1 c. cranberries  
1 c. sugar  
Add a little water and boil for 5 minutes. Drain. To the 
juice add enough water to make 1 pt. and pour over 1 pkg. of lemon 
jello. When cool add cranberries, 1 c. nuts, 1 c. celery (chopped) 
and pour into a mold.

CRANBERRY SALAD
Mrs. Oscar Anderson

1 lb. cranberries (ground)  
1 c. cream (whipped)  
1 lb. marshmallows (cut up)  
1 c. sugar  
1 can crushed pineapple  
(9 oz.) (drained)  
Whip cream and add the sugar to it. Mix remaining ingredients 
together and refrigerate overnight.

CRANBERRY ORANGE SALAD
Alice Holmoe

4 c. cranberries  
2 c. sugar  
2 oranges  
10 miniature marshmallows  
Wash cranberries, remove seeds from oranges and grind. Add 
sugar and mix well, stir in the marshmallows. Let stand overnight. 
This is very good and an unusual salad.

WINTER SALAD
Esther Cramer

1 c. sugar  
1 c. miniature marshmallows  
1 c. cranberries (ground)  
1 c. celery (cut fine)  
1 c. apples (with peel, chopped)  
1 c. walnuts  
Combine sugar, cranberries, marshmallows and apples. Set in 
fridge overnight. When ready to serve add nuts and celery. Serve 
on lettuce leaf with spoon of dressing on top.

MARBASCHINO CHERRY SALAD
Maxine Brown

2 pkg. (6 oz.) Philadelphia cream cheese  
1 1/2 c. miniature marshmallows  
1 sm. jar maraschino cherries  
1 c. whipped cream or Cool Whip  
1 sm. can crushed pineapple  
Nut meats  
Drain the pineapple, mash cheese, and add juice of cherries. 
Cut up the cherries and add drained pineapple, marshmallows and 
fold in whipped cream. Mix well.

Reading is to the mind what exercise is to the body.
STRAWBERRY SALAD  (Serves 15)  
Mrs. Wm. H. Andersen

2 pkg. strawberry jello  1 pkg. frozen strawberries
2 c. boiling water  2 bananas (mashed)
1 can (No. 211) crushed 1/2 c. sour cream (commercial)
  pineapple (tall thin can)

Mix jello and water. Add berries, frozen; Mix well. Add bananas and pineapple. Pour half of the mixture into (8 x 12) pan and let set in refrigerator. When set spread with 1/2 c. sour cream; then add remaining layer of jello over cream. Chill until firm.

EMILY’S CABBAGE SLAW  
Mrs. Philip Jensen

Grate 10 cups cabbage and layer with thinly sliced onions in a dish (with tight cover). Boil 1 c. sugar, 3/4 c. vinegar, 3/4 c. salad oil, 1 tsp. dry mustard, 1 tsp. salt, and 1 tsp. celery seed. Pour over cabbage and onions. Cover tightly and refrigerate at least 4 hours. Will keep at least 2 weeks.

NIGHT ANGEL SALAD  
Mrs. Thorvald Nelson

1 can pineapple tidbits  2 c. marshmallows
(drained)  1 can angel flake coconut
1 can mandarin oranges  1 c. sour cream (cultured)
(drained)
1 can fruit cocktail (drained)
Mix well and let stand overnight. Just before serving add 2 bananas and 1 c. green grapes.

SOUR CREAM SALAD  
Mrs. Ove Stenberg

1 can mandarin oranges  1/2 carton sour cream
(drained)  1/2 pkg. sm. marshmallows
1 can chunk pineapple 1 c. flaked coconut
(drained)
Mix together well. Best if left overnight.

CHICKEN SALAD  
Mrs. Thorvald Nelson

1 pkg. ring macaroni  1 can grapes (spiced, canned)
1 chicken (cooked and cut in 1 can (No. 2) pineapple chunks
small pieces)  Salt, pepper, and sugar
Slivered almonds
Mix together with salad dressing.
EASY SALAD

1 sm. carton cottage cheese
1 sm. carton Cool Whip
1 can crushed pineapple (drained)

Mix altogether and chill. Substitute any jello flavor of your choice.

JULIE'S SALAD

1 pkg. red jello
Dissolve jello in water.
1 c. vanilla ice cream
Stir until melted into jello mixture. Add:
1 can crushed pineapple (9 oz.) (with juice)
Chill until served.

APPLE SAUCE SALAD

1 pkg. lime or lemon jello
Dissolve in 1 c. boiling water, add 1/2 c. crushed ice, pinch of salt. Then add:
1 c. tart apple sauce
1 c. apples (unpeeled, chopped)
1 c. cottage cheese
Stir once when partially set. This can be served either as salad or dessert. 8 to 10 servings.

APRICOT SALAD

1 can (29 oz.) apricots (drained, cut fine or put in blender) 
1 can (No. 2) crushed pineapple (drained)
2 pkg. orange jello
1 1/2 c. sm. marshmallows
2 c. hot water

TOPPING:
1/2 c. sugar
3 T. flour
1 egg (beaten)
2 T. butter
1 c. whipped cream
1 c. juice

Salad – Drain fruit, save juice. Dissolve jello in 2 c. hot water. Add 1 c. juice. (use remaining juice for topping.) Add remaining ingredients.

Topping – Cook sugar, flour, egg, and juice until thick. Add butter. Fold in whipped cream. Spread on set jello. Sprinkle with grated cheese.
QUICK SALAD
1 can peach pie filling
1 c. grapes (cut up)
Mix, chill, and serve.

FRUIT SLUSH-FROZEN SALAD
1 can (6 oz.) frozen orange juice
1 c. sugar
Pour all ingredients in blender. Blend just to mix all ingredients. Pour in (5 oz.) paper cups. Freeze firm. To serve - soften only enough to unmold on lettuce leaf.

7-UP SALAD
2 pkg. lemon jello
2 c. hot water
2 c. 7-Up
Topping:
1 egg
2 T. flour
1/2 c. sugar
1 c. pineapple juice
Salad - Dissolve jello, hot water and 7-Up and pour into a (9 x 13) pan. Cool. Add finely sliced bananas and pineapple and marshmallows and pour this over the lemon jello when it is cooled.
Topping - Bring the above to a boil and cool. Add an envelope of Dream Whip which is mixed according to package directions and chopped nuts.

CARROT SALAD
2 c. carrots (shredded)
Onion (minced) (if desired)
Mix with mayonnaise. Just before serving add one can of shoestrings.

BEST SALAD
6 oranges (cut up)
2 c. crushed pineapple
1 c. nut meats
1 lb. marshmallows
1 c. whipped cream
1/2 c. milk
1/2 c. cream
1/2 tsp. dry mustard
4 egg yolks
Continued Next Page.
BEST SALAD  
(Continued).

Boil milk, cream, dry mustard, and egg yolks. Pour over marshmallows while mixture is hot. Let cool and then add nuts, fruit, and whipped cream. Let set over night.

BLUEBERRY SALAD
Mrs. Svend Iversen

2 pkg. black cherry jello 1 can blueberry pie mix
2 1/2 c. water
Mix together and refrigerate until set.

EMILY'S MOCK CHICKEN SALAD
Mrs. Philip Jensen

1 can chicken rice soup 1 c. celery (chopped)
(undiluted)
1 pkg. lemon jello 1 c. cream (whipped)
1 can tuna 1/2 c. nuts (chopped)
Dissolve jello in hot soup. Cool and refrigerate until partly set. Pour hot water over tuna in a strainer (to remove oil) and drain well. Whip jello and fold in the remaining ingredients. Chill. Excellent for ladies luncheons.

FRUIT SALAD
Mrs. Carl Hansen

1 pkg. lemon tapioca pudding 1 can mandarin oranges (drained)
1 can fruit cocktail (drained) 1 can pineapple chunks (drained)
1 c. miniature marshmallows 2 bananas
1 pkg. whipped topping
Combine pudding mix with 1 cup juice drained from fruit. Cook over medium heat until thick. Mix in marshmallows and allow to cool, stirring to mix until marshmallows are melted. Blend in whipped topping followed by drained fruit. Refrigerate until ready to serve.

SUMMER SALAD
Shirley Ollie

1 envelope Knox unflavored gelatin
1/2 tsp. salt
1/2 c. cold water
2 to 4 T. vinegar
2 to 4 T. sugar or sugar substitute
1 c. water, bouillion, or juice
1 T. lemon juice

Continued Next Page.
SUMMER SALAD  (Continued).

Salad ingredients: Use 1 1/2 c. of any of following combination - Shrimp, celery; peas, cauliflower and pimiento; carrots, mushrooms, tomato juice and cottage cheese; or any of your own special favorites.

Sprinkle gelatin over 1/2 c. cold water in sauce pan. Over low heat, stir constantly until gelatin is dissolved (3 minutes). Remove from heat. Stir in sugar, salt, vinegar, lemon juice, and remaining water. Chill, stirring occasionally till thick and syrupy. Add 1 1/2 c. salad ingredients and pour into 3 c. mold or bowl or individual molds. Chill till set.

FRENCH BEAN SALAD

Esther Holmoe

1 can wax beans (yellow) 1 can fresh green beans
1 can kidney beans

Drain all beans - marinate 24 hours in the following:
3/4 c. salad oil 3/4 c. vinegar
1/2 c. white sugar 1 tsp. salt
1/2 c. celery (chopped) 1/2 c. onion (chopped)

SHRIMP SALAD

Maxine Browr

1 pkg. (8 oz.) macaroni (cooked) 1 lg. green pepper
1 can pimientos 1 can large shrimp

DRESSING:

1/2 c. salad oil 1/2 c. cucumber
1/3 c. vinegar 1 tsp. onion (grated)
1 tsp. salt 1 tsp. sugar
1/4 tsp. pepper

Mix well in blender and pour over macaroni.

FORTY-NINTH STATE SALAD

Maxine Browr

1 c. celery (diced) 1 sm. can shoestring potatoes
1/4 c. onion (chopped fine) 1 1/2 c. carrots (shredded)
1 can shrimp (large size) 1/2 c. salad dressing

Toss together all ingredients (except shoestring potatoes) - add just before serving. Serve as a main dish on a lettuce leaf.

She's a light eater,
As soon as it is light she starts eating.
COOL AS A CUCUMBER SALAD

Millie Croon

1 pkg. lime jello 1/3 c. mayonnaise
3/4 c. boiling water 1 c. cucumbers (peeled, chopped)
3/4 c. whipping cream (or 1 pkg. 1/4 tsp. salt
  Dream Whip) 1 tsp. onion (minced)

Dissolve jello in boiling water. Cool until it begins to set. Whip cream and add mayonnaise and fold into jello. Fold other ingredients in and put in mold or cake pan.

5 STAR SALAD

Leona Holbeck

1 c. sour cream (commercial) 1 c. miniature marshmallows
1 c. chunk pineapple 1 c. coconut
1 c. mandarin oranges
  Mix and refrigerate before serving.

SALAD DRESSINGS

DIXIE DRESSING

Mrs. Richard Flatten

1/2 c. sugar 1 tsp. salt
1/4 c. cedar vinegar 1 tsp. paprika
1/2 c. salad oil 1/3 c. catsup
1 lg. onion (grated)

Combine sugar, vinegar, salt, and paprika. Mix with sugar until it is dissolved. Add remaining ingredients.

CABBAGE DRESSING

Mrs. Ernest Ollie

2 c. sugar 1 c. vinegar
  Boil together for two minutes. Cool. Put in jar and store in refrigerator.

CABBAGE SALAD DRESSING

Mrs. Ernest Ollie

1 c. oil 1 c. sugar
1/2 c. vinegar 2 tsp. salt
1 tsp. pepper
  Put in jar and shake.

The man who halted on third base to congratulate himself failed to make a home run.
ROQUEFORT DRESSING  
Mrs. Kenneth Knutson

1 1/2 oz. Roquefort cheese
Freeze cheese.
1 qt. Kraft mayonnaise

RUSSIAN DRESSING  
Mrs. Eldon Berg

1 can tomato soup
1 c. vinegar (dark)
1 c. salad oil
1 c. brown sugar
Blend in blender or shake well.

ZESTY FRENCH DRESSING  
Anna Rosenwald

1 can tomato soup
1/2 tsp. salt
1/2 tsp. garlic salt
1/2 c. brown sugar
1/4 c. vinegar (scant)
Mix well.

FRENCH DRESSING  
Myrl Hilmoe

1/2 to 3/4 c. Mazola oil
1 green pepper (chopped or ground)
1 lg. onion (chopped or ground)
Mix well, keeps good.

ROQUEFORT SALAD DRESSING  
Leona Holbeck

1 c. commercial sour cream
1 c. mayonnaise
1/4 lb. Roquefort or blue cheese
1 T. onion (grated) (optional)
Mix ingredients. Refrigerate. Use as desired.

It matters not
If it's red, green or yellow.
There's nothing you can disguise
Like a bowl full of Jello.
HUBBELL HOUSE DRESSING

Mrs. Kenneth Knutson

1 can tomato soup
2/3 c. salad oil
2/3 c. brown sugar
1/2 c. catsup
Juice of 1 lemon
1 sm. onion

Cook five minutes and cool. Strain peppers and onion, if desired. Add 1 quart Miracle Whip salad dressing and mix well. Keeps a long time.
ADDITIONAL RECIPES
SCANDINAVIAN DISHES

DANISH STUFFED CABBAGE

1 lg. head of cabbage
1 lb. ground meat
3 T. flour
2 eggs
1 c. milk
1 onion (grated)
Salt and pepper (to taste)

Cut the top off the cabbage and remove inner portion. Mix meat with remaining ingredients. Fill cabbage head with mixture. Replace top of cabbage head and tie with string tightly. Simmer in water to which 1/2 tsp. salt has been added for two hours.

"ROLLE POLSE" (SPICED MEAT ROLL)

Use flank of beef for outside of the roll, fresh pork and beef for inner layer. The flank is split in halves, so it won't be too thick. Fresh pork is laid in strips on flank. Also, lay strips of beef and season with salt, pepper, allspice and minced onion (to taste). Roll into rolls about seven inches long. Sew and tie each roll tightly so they will keep their shape.

Make a boiled brine strong enough to float an egg. Cool. Place rolls in it, leave in brine one week in cool place. Before cooking, prick well with fork. Boil until well done, about 2 hours (according to size). Take out, lay on board and put a heavy weight over them. When cold, they can be sliced or frozen and used when needed.

POTET KLUB OR KOMLE (POTATO DUMPLINGS)

4 c. raw potatoes (grated)
1 tsp. salt
2 c. flour

Mix ingredients. Roll into balls and drop into boiling broth. Boil 1 hour. Broth may be made with ham bone, or spareribs. Small pieces of ham or pork may be placed in center of each dumpling.

I have only just a minute, only sixty seconds in it. Forced upon me - Can't refuse it. Didn't seek it - Didn't choose it. But it's up to me to use it; I will suffer if I lose it; Just a tiny little minute, But eternity is in it.
DANISH MEAT LOAF

2 lb. ground beef
Grind above 4 times.
2 egg whites
1/3 to 1/2 c. dried bread crumbs
1 tsp. flour
1/4 tsp. ginger
Pepper and salt (to taste)

1/2 lb. ground pork
1/4 c. onion (chopped)
1/4 c. celery (chopped)
1 can mushroom soup
1/2 c. tomato juice
1/2 tsp. celery salt
1/2 tsp. savor salt

Mix together and if too solid add more tomato juice. Put 2 slices of bacon on top of pan and 2 slices on the bottom of a greased pan. Bake at 350° in glass pan for 1 hour or for 1 hour and 15 minutes in an aluminum pan.

LUTEFISK HOT DISH

2 1/2 lb. lutefisk (cooked)
1 c. rice
3 eggs (beaten)

Mrs. Ralph Holmoe

3/4 c. milk
3 T. butter (melted)
Salt and pepper (to taste)

Cook rice until tender in salted water. Drain. In a buttered casserole place layers of the cooked rice and lutefisk, sprinkling salt and pepper between layers. Pour over egg and milk mixture. Put melted butter over top. Place in a pan of cold water and bake at 300° for one hour. Serve with drawn butter.

LEFSE

3 c. mashed potatoes
1/2 tsp. baking powder
1 T. sugar

Mrs. Bertha Hilmo

1 tsp. salt
1/2 c. lard

Mix well. Roll out on floured board. Use a small amount to fit griddle. Roll thin and bake quickly.

LEFSE

7 c. potatoes
2 T. butter

Cleo Snuggerud

1 c. half and half
4 to 6 c. flour

Mix the above together. Mix 1 1/2 to 2 c. flour into half of the dough at a time. Form roll and cut into sections. Refrigerate until ready to roll out.

Someone who planned to repent at the eleventh hour - died at ten-thirty.
LEFSE

Submitted by Mrs. Roger Carlson
In memory of her Mother
Mrs. Harry (Louise) Peterson

8 c. mashed potatoes
1/2 c. whipping cream
1 T. salt

Boil potatoes and mash very fine. Add cream, shortening and salt. Beat until light and let cool. Divide into 8 portions. Mix into each portion 1/2 c. flour. Refrigerate, take out one portion at a time. Divide into smaller portions and roll thin on floured cloth. (Use lefse rolling pin.) Bake on hot griddle or lefse grill.

FATTIGMAND

Submitted by Mrs. Mildred Voelker

6 egg yolks
6 T. sugar
6 T. whipping cream
3 T. butter (melted)

Use enough flour to make a light dough suitable for rolling out. This varies because of size of eggs. Beat egg yolks and add sugar until white. Beat cream stiff and fold into egg yolks and sugar mixture. Add cardamon, melted butter, brandy and stiffly beaten egg whites. Then add flour. Cool in refrigerator several hours. Roll out as thin as possible and cut with pastry wheel in diamond shape pieces about 5 inches from point to point. Cut an inch slit directly in the middle of each diamond and pull the tail through. Fry in deep fat until a very delicate tinge of brown. Be sure the fat is hot enough so it will take only a few minutes on each side.

FATTIGMAND

Submitted by Mrs. Bertha Hilmoe

6 eggs (well beaten)
6 T. sugar
6 T. sweet cream

Add flour to make quite a soft dough so you can handle it. Cut in oblong shapes. Fry in deep hot fat.

SANDBAKKELSE

Submitted by Mrs. Bertha Hilmoe

2 c. sugar
2 c. shortening (half butter and half lard)

Work together until smooth. Add flour to make a stiff dough. Press in patty tins and bake.
SANDBAKKELSE

Cleo Snuggerud

1 c. brown sugar 2 eggs
1 c. white sugar 1 tsp. vanilla
1 c. lard 5 c. (about) flour
1 c. butter


CREAM MUSH

Hannah Stangeland

Melt 1 stick oleo; add 2 T. flour, (like paste or white sauce). 1 box 1/2 and 1/2. Stir well till start buttering. Put in 1 cup cold milk. Keep stirring - dash salt. Add 1/2 c. sugar. It looks thin but gets thicker as it cools. Sprinkle top with cinnamon.

KRUM KAKE

Mrs. Bertha Hilmoe

1 c. sugar 1 c. half and half
1/2 c. butter 1 1/4 c. flour
3 eggs Flavoring

Bake on Krum Kake iron and roll quickly.

KRUMKAKE

Mrs. Mildred Voelker

1 c. sugar 1 c. sweet cream
1 c. butter 3 c. flour
3 eggs 1 tsp. vanilla

Cream butter and sugar. Mix in order given. Do not use too rich cream. Bake in krumkake iron. When done take off carefully and roll on wooden pin. Let stand until a little cool before removing.

KRUMHAGER - CREAM CAKES

Mrs. Philip Jensen

3 og, lige tungt av sukker, samme vdgøt smør og mel, smelt smoret.

3 eggs, same weight of sugar, butter and flour (melt butter) (scant cup of each).

Bake on krumkake iron and roll quickly into a cone.

...
PICKLES - CANNING
**PICKLES - CANNING**

**OPEN JAR REFRIGERATOR PICKLES**  
Mrs. Stanley Skorr

6 c. cucumbers (slicer size)  
(peeled and sliced)  
1 c. onions (sliced)  
2 c. sugar  
1 c. vinegar (heat so sugar will dissolve)  
1 T. salt

Cool vinegar and sugar. Combine all the other ingredients and pour over onions and cucumbers. Keep in refrigerator and eat as wanted.

**BREAD AND BUTTER PICKLES**  
Mrs. Wm. Richter

1 gallon cucumbers (sliced thin)  
8 sm. onions  
2 green peppers  
2 red peppers  
Mix 1/2 c. salt with 1 quart crushed ice and pack around vegetables and cover with lid. Let stand 3 hours and drain.  
Mix:

5 c. sugar  
1 1/2 tsp. turmeric  
1/2 tsp. whole cloves  
2 tsp. celery seed  
2 tsp. mustard seed  
5 c. white cider vinegar  

Pour over pickles and bring to boiling point on low heat. Put in jars and seal.

**SPECTACULAR FROZEN CORN**  
Mrs. Don Lease

16 to 18 cups cut corn (35 ears)  
Put in a large roaster and add:  
1 lb. butter  
1 c. cream  
1 c. milk  

Put above in 350° oven for 1 hour or longer stirring occasionally. Cool by placing roaster in ice water. When cool package and freeze quickly. When ready to serve, heat and add salt (to taste).

**TOMATO JUICE**  
Anna Rosenwald

8 qts. tomatoes  
3 tsp. salt  
7 whole cloves  
3 sm. onions  
3/4 tsp. celery seeds or celery salt  

Wash tomatoes and cook with the rest of the ingredients. Strain through a colander. Add 4 T. sugar and 1/4 c. lemon juice. Reheat and pour into jars and seal.
SOCIETY CHIP SWEET PICKLES

Mrs. Anna Rosenwald

20 cucumbers (dill pickle size)

Pour boiling water over them every morning for 4 days. On the fifth day slice them real thin and put 2 T. powdered alum in boiling water. Be sure to use fresh water. The next morning put syrup on them made of 8 c. sugar to 1 qt. of vinegar and 2 scant tsp. salt. Boil this syrup and pour over pickles for three days. The following day put in jars with hot syrup and add a little pickling spice in a bag.

CUCUMBER RELISH

Mrs. Harold Froke

12 medium cucumbers 1 tsp. mustard seed
6 sm. onions 1 tsp. celery seed
2 T. salt 1/4 tsp. turmeric
3 c. sugar Salt (to taste)
1 pt. vinegar

Grind cucumbers and onions. Add salt. Let stand 1 hour and drain. Add remaining ingredients. Bring to a full boil for 5 minutes. Add green food coloring and seal in jars.

PICKLED FISH

Mrs. Ernest Ollie

1 qt. fish (cut in bite size pieces.

Any kind of fish may be used. Place in covered crock or jar.

5/8 c. pickling salt 1 c. white vinegar

Pour over fish and let stand 4 to 5 days in refrigerator.

Take out fish and wash in cold water until water is clear. Cover with cold water and let stand 1 hour. Drain well.

2 medium onions (sliced)

(more if preferred)

SYRUP:

1 c. white vinegar 1/2 c. white sherry wine (20%)
1 c. sugar 1 sm. box pickling spices

Heat solution until sugar is dissolved. Do not boil. Cool.

Pack loosely in jar in layers, first fish, then onions, then syrup. Keep in refrigerator. These are ready to eat in 24 hours.

There is so much good in the worst of us, And so much bad in the best of us, That it ill behoves any of us, To find fault with the rest of us.
**PICKLED PEACHES**

4 c. sugar  
2 T. stick cinnamon  
2 c. vinegar  

Blanch peaches and remove skin. Combine sugar, vinegar, and spices. Boil 10 minutes. Cook peaches until tender, a few at a time in boiling syrup. Pack in jars, fill with syrup and seal.

**BEET RELISH**

1 qt. beets (chopped, cooked)  
1 lb. onion  
1 tsp. salt  
1 tsp. pepper  

Cook 10 to 15 minutes. Put in jars and seal.

**BEET JELLY**

8 to 10 lb. beets  

Chop beets in pan with 8 cups fresh water and cook until you have very red juice. Drain off juice. Measure 6 1/2 c. beet juice. Add Sure Jell and bring to a boil for 25 to 30 minutes. Remove from heat and skim. Add Kool Aid and stir until it dissolves. Pour into jars and seal.

**BEST CRISP PICKLES**

4 qts. cucumbers (sliced)  
6 medium onions (sliced)  
1 green pepper  
3 cloves garlic  
1 red pepper  
1/3 c. salt (coarse)  

Slice cucumbers very thin; add sliced onions and the strips of pepper. Add salt and cover with ice. Mix and let stand 3 hours; then drain. Combine the remaining ingredients and pour over cucumbers. Heat to boiling and seal.

Life can only be understood backward, but must be lived forward.
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**BEET PICKLES**

Wash and cook beets till done and skins come off easily.

1 c. beet juice 1 c. sugar
1 c. vinegar Pinch of salt

Have beets ready, put in jars and pour boiling syrup over.

**CRYSTAL RINGS**

Use large size cucumbers. Peel and carefully remove seeds.
Slice in 1/3 inch slices to form rings. Soak in salt water for 3 days using 1 1/2 c. salt to 1 gal. water. Drain and let set in ice water for 3 days. On the 7th day, simmer in alum water 20 minutes, or till tender and clear. Drain and pour over the rings the following syrup: 1 1/2 pts. vinegar, 10 c. sugar, 1/4 tsp. oil of cloves, 1/2 tsp. oil of cinnamon, and 1 oz. celery seed. Drain off this syrup for 3 days, heat to boiling stage and pour over pickles. 3rd day seal while hot. (Some green food coloring may be added to these pickles).

**DILL PICKLES**

1 pt. water 2 1/2 c. sugar
1 qt. vinegar 1/2 c. coarse salt

Boil the above together. Wash and slice cucumbers. Put dill in bottom of jar. Fill jars with cucumbers and pour over above mixture. Seal jars. Let stand a while before using.

**COLD WATER DILLS**

8 c. cold water 1/4 tsp. cream of tartar
2 c. vinegar 1/4 tsp. alum
1/2 c. salt Dill, onion, and garlic

Mix together and pour over pickles. Let stand for 8 weeks before using. This makes two quarts.

**FAVORITE DILL PICKLES**

1 qt. vinegar 1 c. salt
3 qt. water

Bring to a boil. This can be used either hot or cold. For each quart: place head of dill in bottom of jar. Add 1/4 tsp. alum, and 1/2 clove of garlic (or sm. one) - fill with cucumbers that have been washed and flower end cut off. Add more dill, cover with brine and seal.
APPLE RINGS
Mrs. Svend Iversen

6 c. sugar
3 c. water
1 bag cinnamon candies (9 oz.)
Red food coloring

Boil this together for 3 minutes. Add sliced apples, a layer at a time to the kettle. Cook approximately 3 minutes, remove from syrup and pack in jars with syrup. Cold pack 15 minutes. This syrup recipe is enough for 18 to 22 apples.

APRICOT PRESERVES
Clara Oyen

8 c. apricots (diced)
1 can (No. 2) crushed pineapple (blanched)
1 sm. bottle maraschino cherries (chopped)
8 c. sugar
1 c. juice with water added to equal cup
10 to 12 apricot kernels

Combine apricots and pineapple and sugar. Cook slowly until thick. Add cherries and kernels. Seal. To obtain the kernels, crush the pit and remove the kernel. Place in boiling water for 5 minutes until the thick skin slides off.

TOMATO JAM
Mrs. Ernest Ollie

2 1/4 lb. ripe tomatoes
1 1/2 tsp. lemon rind (grated)
1/4 c. lemon juice
6 c. sugar
1 bottle fruit pectin

Scald, peel, and chop tomatoes. Bring to a boil and simmer 10 minutes. Measure 3 c. into large sauce pan. Add next 3 ingredients and mix well. Put over high heat and bring to a full, rolling boil. Boil hard stirring for 1 minute. Remove from heat and at once stir in pectin. Skim off foam with metal spoon. Then to prevent floating of fruit, stir and skim by turns of 5 minutes. Ladle quickly into 9 hot sterilized medium jars or glasses. Cover at once with 1/8 inch paraffin wax.

GRAPE JELLY
Mrs. Ernest Ollie

2 c. grape juice
3 c. sugar

Bring to a rolling boil. Boil for about 30 seconds. Pour into jars and seal.

Anyone can carry his burden, however heavy, until night fall;
Anyone can do his work, however hard, for one day.
RHUBARB MARMALADE

2 qt. rhubarb (cut up)       1 c. raisins
2 qt. sugar                  3 oranges (ground)

Boil 45 minutes or until thick.

PEACH CONSERVES

18 peaches                  1 c. maraschino cherries
5 oranges                   Sugar

Cut cherries fine. Grind peaches and unpeeled oranges in food chopper. Use coarse blade. Measure fruit and take 1 1/2 times as much sugar. Cook until it sheets a spoon (about 15 minutes). Add cherries. Take from heat. Spoon into glass jars. Seal with wax.
HOME-MADE TOILET SOAP

Mrs. Ed Zarecky

11 c. fat (strained) 1/2 c. powdered Borax
5 c. rain water 1/3 c. sugar
1 can Lewis lye 4 tsp. perfume
1/2 c. ammonia

Measure water in non-metallic bowl. Add one at a time lye, ammonia, Borax, and sugar. Use wooden paddle to stir slowly till almost cool. Pour slowly into fat - stir constantly as you pour. Stir 15 minutes. Add 1 T. lanolin, glycerin, or oatmeal. Add perfume last. Pour into glass or enameled pan - let stand two days and one night. Cut in bars and store one week before using.

HOUSEHOLD HINT

Anna Rosenwald

A good way to wash your car or mop your kitchen floor: add 1/2 c. cornstarch and a little soap to warm water to wash your car. For your floors add 1/2 c. of vinegar to your water. It leaves a clean smell and your won't have to wax your floors. This also makes your car shine.

CARE OF FLOWERS

Mrs. Anna Rosenwald

To make cut flowers last longer in the home, always cut with a knife - not scissors. Use tepid water - not cold. To the water add: some pennies for tulips; 2 T. sugar per qt. of water for peonies; 1/2 c. vinegar per c. water for lilies; 2 T. salt per qt. of water for roses.

HOT HOUSES

Mrs. Anna Rosenwald

I cut the bottoms out of gallon size plastic milk jugs to use like hotcaps on delicate plants such as tomatoes in the garden in the spring. The plastic will keep the plant from freezing and retain moisture. Lets the light in also.

DRAIN PLANTS

Mrs. Anna Rosenwald

Cut a sponge to fit the bottom of your flowerpot when potting a new plant. A sponge will absorb the water better than a few rocks; besides it keeps the soil from sifting out. If using an old sponge, disinfect before using.
**SCRIPTURE CAKE**

| 2/3 cup | Psalms | 55 | 21 |
| 2 cups  | Ecclesiastes | 5  | 12 |
| 1 cup   | I Corinthians | 3  | 2  |
| 6       | Job         | 6  | 6  |
| 3 cups  | Exodus      | 29 | 2  |
| 2 T.    | I Corinthians | 5  | 6  |
| 1/2 tsp. | Jeremiah    | 1  | 11 |
| 1/4 tsp. | Mathew      | 5  | 13 |

Mix as any ordinary cake.

**SCRIPTURE CAKE**

| 4 1/2 c. | I Kings | 4  | 22 |
| 1 cup     | Judges  | 5  | 25 |
| 2 cups    | Jeremiah | 6  | 20 |
| 2 cups    | I Samuel | 30 | 12 |
| 2 cups    | Nahum   | 3  | 12 |
| 2 cups    | Numbers | 17 | 8  |
| 2 T.     | I Samuel | 14 | 25 |
| 1 tsp.   | Leviticus | 2  | 13 |
| 6       | Jeremiah | 17 | 11 |
| 1/2 c.   | Judges  | 4  | 19 |
| 2 tsp.   | Amos    | 4  | 5  |
| 2 tsp.   | II Chronicles | 9  | 9  |

Bake in 325° oven for 1 hour.

Dear God,
Let me remember, when I was young.
The games I played, the songs I sung.
The joys I savored, the hurts I hid.
The foolish things I said and did.
I have lived so long in this Grown-Up land
That a child is hard to understand.
O God, let me go back, and in fancy see
The heart of the child that I used to be,
So the heart of my child will be clear to me.
Amen.
**BAKE RHUBARB**

Mrs. Anna Rosenwald

Your rhubarb will be in whole pieces when done if you put your rhubarb and sugar in a pan, cover it. Bake at 350° - will form its own juice.

**PEANUT BUTTER PENUMCHE**

Ardis Croon

2 c. brown sugar  
3/4 c. peanut butter  
1/2 c. milk  
1/2 c. coconut  
1/2 tsp. salt

Boil sugar, milk, and salt to a soft ball stage. Remove from heat and add peanut butter and coconut. Beat until stiff and pour on buttered platter. For variations, chopped peanuts or chunky peanut butter may be used.

**GOOD FUDGE CANDY**

Mrs. Ove Stenberg

2 c. white sugar  
2 squares chocolate  
1/2 c. rich milk  
2 T. butter  
2 1/2 tsp. Spry  
Nuts

Bring slowly to a boil. Cook until it holds its shape in cold water. Continue beating while it cools. Add nuts last.

**POPSICLES**

Nora Flatten

1 pkg. jello  
1 pkg. Kool Aid  
The Kool Aid and jello should be the same flavor.
1 c. sugar  
2 c. cold water  
2 c. hot water

Mix all ingredients. Put into ice cube trays inserting stick in each and freeze.

**HOT CHOCOLATE**

Maxine Brown

1 box (8 qt.) instant nonfat dry milk  
1/2 c. powdered sugar  
1 can (1 lb.) instant chocolate milk (Nestles)  
1 jar (6 oz.) Coffee Mate or Preem

Mix well and keep in a covered container. Add 1/3 c. of this mixture to each cup boiling water.

Other people's troubles are not so bad as yours, but their children are a lot worse.
RUSSIAN TEA

Mrs. Kenneth Knutson

1 jar (18 oz.) Tang
   (less if desired)
1 pkg. (3 oz.) of Wyler's lemonade

Mix together.

PARTY SNACK

Mrs. Svend Iversen

1/2 c. margarine
1/2 tsp. Worcestershire sauce
1/4 tsp. celery salt
1/4 tsp. garlic salt
1 c. Cherrios

Melt margarine and seasonings together and pour over other ingredients. Heat in oven at 250° for 1 hour. Add nuts.

PUNCH

Millie Croon

2 c. water
3 T. sugar
1/2 c. lemon juice

Mix together.

PARTY PUNCH

Mrs. Svend Iversen

1 can Hawaiian punch
1 bottle ginger ale

Combine the above and serve.

CRANBERRY CHRISTMAS PUNCH

Mrs. Floyd Bortnem

1 pkg. cherry jello
1 c. boiling water
1 can (6 oz.) frozen lemonade concentrate
1 can (46 oz.) pineapple juice (unsweetened)

Dissolve gelatin in boiling water. Stir in lemonade and pineapple juice. Add cold water and cranberry juice cocktail. Pour punch over ice ring in punch bowl and add ginger ale. Makes 30 servings.
CHOCOLATE CARAMEL ROLL

Alice Jensen

1 c. unsalted nuts (chopped fine)
1 c. white sugar
1 c. evaporated milk
1 c. white syrup
1/4 c. butter
1/4 tsp. salt
1/2 c. cocoa

Have ready a piece of waxed paper (15 x 9). Spread nuts evenly on paper, leaving 1/2 inch margin all around. Heat butter until melted, add milk. In a heavy sauce pan, mix sugar, cocoa, syrup, and salt. Cook and stir over medium heat until sugar is dissolved. Boil to 244° (firm ball). Stir hot milk in, slowly mixture continues to boil. Cook and stir to firm ball again. Remove from heat and add 1 tsp. vanilla. Pour over nuts on paper; stand 15 minutes. Starting at long side, roll like jelly roll, wrap in waxed paper and store at room temperature.

PUNCH

Mrs. Richard Moe

2 sm. cans frozen orange juice
2 sm. cans frozen lemonade
6 c. sugar
2 qts. water
2 qts. white soda
2 qts. ginger ale

Add to the above just before serving. This makes 5 gallons and fills 80 cups.

HAWAIIAN PUNCH

Elaine Richter

1 can (6 oz.) frozen orange concentrate
1 can (6 oz.) frozen lemonade concentrate
1 qt. ginger ale

Dissolve the Kool Aid and sugar in the water. Add frozen ice concentrates. Add ginger ale just before serving. Yield 1/2 gallons.

PUNCH

Elaine Richter

1 can Hawaiian Punch
1 qt. ginger ale

Mix all together.

Don't worry if you stumble, a worm is about the only thing that can't fall down.
DIVINITY CANDY

2 c. sugar
1/2 c. white syrup
1/2 c. hot water
1/4 tsp. vinegar
2 egg whites
1 tsp. vanilla
1/2 c. walnuts

Mix sugar, syrup, water, and vinegar together and boil until syrup forms a brittle ball in cold water. Beat egg whites until stiff. Then add syrup mixture, slowly beating constantly. Beat until firm.

BUTTER CRUNCH CANDY

1 c. butter
1 1/2 c. blanched almond halves
1 c. sugar

Melt butter in heavy skillet, add almonds and cook stirring constantly until mixture is golden brown and almonds begin to pop. This takes 12 to 14 minutes. Spread evenly in jelly roll pan. Immediately sprinkle with 1 pkg. (6 oz.) chocolate chips. Spread evenly over candy. Cool. Crack candy in pieces.

RECIPE OF HAPPINESS

1/2 c. of friendship
1 c. of thoughtfulness

Cream together with a pinch of powdered tenderness, very lightly beaten in a bowl of loyalty, with 1 cup of faith and one of hope, also one of charity. Be sure to add a spoonful each of gaiety that sings, also the ability to laugh at little things. Moisten with sudden tears of heartfelt sympathy. Bake in a good-natured pan. Serve repeatedly.

RECIPE FOR A SWEET DISPOSITION

3 grains of common sense
1 large heart
1 good liver
1 bushel of contentment

Do not bring to a boil.

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Mrs. Richard Moe
We hope you are enjoying using this Cook Book and find it useful in your kitchen. This book was printed by GENERAL PUBLISHING AND BINDING of Iowa Falls, Iowa, which is a Company that was founded by two women who are dedicating their time to printing Cook Books for Churches and other organizations at a cost that they can afford to pay. Our aim is to help others with money making projects by printing your favorite recipes in book form.

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