POPPY WINDOW DISPLAY

POPPY WINDOW DISPLAY
AIR VIEW OF WILMOT
WILMOT AUDITORIUM

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Wilmot South Dakota

The Wilmot Enterprise

Everard J. Opsal, Editor And Publisher

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Wilmot South Dakota
MEATS

SCALLOPED CHICKEN
1 fat hen, stewed, seasoned 1/4 pound butter
1 medium sized loaf of bread, 2/3 quart chicken broth
cubed and pulled apart into 1/3 quart milk
small pieces 5 eggs
Melt butter and pour over bread. Butter a baking dish
and put chicken in first, then buttered bread. Mix broth,
milk, eggs, salt and pepper and pour over chicken and bread.
Bake one hour in slow oven. Serve with gravy made by
thickening some of the broth.

Mrs. Ida Kay

CORNED BEEF FILLED BISCUITS
AND STUFFED PEPPERS

Biscuit dough:
2 cups flour 4 tablespoons shortening
4 teaspoons baking powder Salt
Roll out and cut in 8 squares and lay in muffin pans.
Filling:
1 1/4 cups corned beef 1/4 cup onions
1 1/2 cups tomatoes
Mix together:
2 tablespoons butter 2 tablespoons flour
Cook until thickened and fill biscuit squares and pinch
opposite corners together. Bake until biscuits are done and
serve with green peppers (cooked in salted water) and filled
with succotash and baked a few minutes.

Mrs. E. J. Opsal

BEEF LOAF
1 egg, slightly beaten 1/4 cup milk
1 1/2 cups bread crumbs, soft 2 tablespoons onion, finely
2 teaspoons salt chopped
1/4 teaspoon pepper 1/4 cup ketchup or chili
2 pounds ground beef sauce
Combine egg and milk; add crumbs and stir until blended.
Add beef, onion, salt and pepper; mix lightly. Do not pack.
Place in a loaf pan or shape into a loaf on a shallow baking
pan. Spread ketchup or chili sauce on the top. Bake in a
moderate oven (350 degrees) about 1 hour.

Margaret Greiner

ROAST CHICKEN DRESSING
Three cups bread crumbs, 1 1/2 cups milk, 1 teaspoon
sage, 1/2 teaspoon salt, 1/8 teaspoon pepper, 2 eggs. Mix
thoroughly and stuff chicken.

Ada Howell
"TUNA CASSEROLE"

1/2-6 1/2 ounces grated tuna
2 tablespoons shortening
1/2 teaspoon salt
1 cup milk
1 cup crushed potato chips
1 tablespoon horseradish
2 tablespoons chopped onion
2 tablespoons flour
1/2 cup peas
1/4 cup grated cheese (optional)

Melt shortening, add onions and salt. Cook 3 minutes, add flour, milk, peas, potato chips, and tuna. Pour in casserole, sprinkle with cheese. Bake 20 minutes in oven at 350 degrees.

Mrs. Lena Hippen

SALMON LOAF

1 pound can salmon
1/8 teaspoon pepper
2 egg yolks
1 tablespoon lemon juice
2 egg whites
1/2 cup bread crumbs
1/2 teaspoon salt
1 teaspoon chopped parsley
1/2 cup hot milk
2 tablespoons melted butter

Remove skin and bones from salmon, add all ingredients except egg whites. Fold in stiffly beaten egg whites, bake in buttered mold in moderate oven 1 hour.

Margaret Greimer

SALMON CASSEROLE

1 package noodles
1 can peas
2 cans salmon
A thin white sauce to cover nicely.

Cook noodles in salt water. Drain. Add peas and salmon, salt and pepper. Then add the white sauce so it is good and moist. Put in buttered casserole and bake 1 hour.

It may not need 2 cans salmon and a whole package of noodles, as it makes a lot. Also it does not necessarily need to bake 1 hour.

Hazel Smith

NOODLEBURGER CASSEROLE

3/4 pound ground beef
2 tablespoons fat
2 1/2 cups canned tomatoes
1 tablespoon salt
1/4 teaspoon pepper
1 cup sliced onions
6 ounces wide noodles
1 1/2 cups canned corn, drained
1 1/2 cups corn liquid and water

Brown the meat and onions well in fat. Add rest of ingredients. Mix well and pour in a 2 quart casserole. Bake uncovered in moderate oven for 45 minutes or until noodles are done.

Mrs. Harry Pierce
ONE DISH DINNER

3 medium potatoes  3 medium carrots
3/4 pound hamburger  1 onion
1/2 green pepper  1 pint tomatoes

Pare and slice potatoes and carrots. Arrange in casserole. Add salt and pepper. Next add hamburger. Remove seeds from green pepper and cut fine. Slice raw onion over this. Pour tomatoes over top. Bake 1 hour.

Mrs. Eva De Greef

ONE DISH DINNER

3 medium sized potatoes  3 medium sized carrots
1/2 cup uncooked rice  Buttered bread or cracker crumbs
3/4 pound hamburger  1 pint tomatoes
1 onion

Salt and pepper

Butter casserole. Pare and slice potatoes, arranging in casserole. Add salt and pepper to each layer. Next sprinkle uncooked rice over carrots. Brown hamburger, season and spread over rice. Slice raw onion over this. Pour tomatoes over all the layers. Put buttered crumbs on top. Bake about an hour.

Mrs. Henry Vriem

"JOE BRONKOVITCH"
(A Goulash)

A special treat for hunters and out-door sportsmen.

Take 2 1/2 to 3 pounds of round or sirloin steak cut one inch thick. Dice and brown in a kettle with vegetable shortening or meat fat. Take 4 large green peppers and slice, also slice two or three large Bermuda onions. Saute and add to the meat. Then add 2 No. 2 cans tomatoes, 2 cans mixed vegetables, 1 can cut wax beans, 1 can cut green beans, 2 cans small lima beans, 1 can diced carrots, about 4 or 5 potatoes, diced, and about 3 sticks of celery, chopped, 1 - 4 ounce can pimientos, sliced. Season with salt, pepper and one teaspoon of Worcestershire Sauce. Let simmer for 1 1/2 hours. Serve with rusk or toast or French bread cut thick.

An ideal dish for 12 hungry hunters at the end of a day.

Game may be substituted for the meat. Three or four bouillon cubes may be added for additional flavor.

K. D. Munro
CHEESE SOUFFLE

1 cup milk
4 level tablespoons flour
4 level tablespoons butter
1 teaspoon salt
1 cup grated cheese
4 eggs

Melt butter in double boiler. Add flour and stir until smooth. Add milk and salt and cook until thick. Add cheese and when melted remove from fire. Cool slightly. Add egg yolks, beaten well, and fold in stiffly beaten egg whites. Pour in greased baking dish and set in pan containing 1 inch of boiling water. Bake in slow oven 45 minutes.

Mrs. L. H. McKenna

CHEESE OMELET

In the top of the double boiler melt 1/2 pound cheese. Gradually add 1/4 cup milk, stirring until mixture is smooth.

In a bowl beat 4 egg yolks; add salt and pepper to taste, and slowly blend in the cheese mixture. Fold in 4 stiffly beaten egg white. Pour into a 10 inch skillet in which has been melted 3 tablespoons butter. Cook slowly until done. Place in slow (300 degrees) oven a few minutes to dry the top. Lightly spread jelly over half of omelet, fold over and serve.

Marian Foss

BAKED CHICKEN SUPREME

1 chicken, stewed and boned
Save the skin, and grind
1 stalk celery
1/3 cup butter
1/2 teaspoon baking powder
1 1/2 - 2 cups milk

Fry diced onion in butter, add bread, celery, seasoning, and baking powder. Add milk and eggs. Mix. Place cut chicken in baking dish. Cover with dressing. Spread ground skin over all. Add chicken broth to moisten meat, but not to cover dressing. Bake 1 hour in a 350 degree oven.

Miriam Cameron

BAKED NOODLES AND TUNA

Cook 1 package of egg noodles. Add 1 can of tuna fish and 1 can of Campbell's cream of mushroom soup. Add a little pimiento. Sprinkle with grated cheese. Bake about 20 minutes in hot oven.

Helen Mees
CHILI MAC
2 small onions, chopped 1 pound hamburger
1 medium can kidney beans 3/4 bottle catsup
1/2 green pepper, cut in small pieces
Brown onions, add meat and brown. Add catsup, beans, and green pepper and cook for 1/2 hour. Cook 1 package macaroni until tender. Pour sauce over macaroni and serve.
Mrs. Ida Kay

STEAK ROLL
(Bake)
A real thin steak, floured, salt and peppered. Make dressing of bread crumbs and onions, spread on steak and roll. Then tie with cord or use meat sticks (if you have them). Put in roaster and roast. Meat is nice and tender and delicious. Bake about an hour with slow fire.
Mrs. Winston Christianson

BAKED HAM SLICE WITH PINEAPPLE
Thick slice of ham 1/2 cup brown sugar
1/2 cup bread crumbs 1 teaspoon prepared mustard
3/4 cup pineapple juice
5 or 6 slices canned pineapple
Have a slice of ham cut about 1 inch thick. Trim off the rind. Brown the ham on both sides and transfer it to a shallow baking dish. Pour off the fat from the pan drippings and with the remainder in skillet mix the sugar, bread crumbs, mustard, and pineapple juice. Cover the ham with this mixture and bake without a lid in a 300 degree oven for about 1 hour. Baste the ham occasionally. Garnish with 5 or 6 pineapple slices.
Margaret Greiner

BARBECUED GROUND BEEF
1 pound ground beef 1 tablespoon lard
1 cup finely chopped onions 1 cup finely chopped green peppers
1 tablespoon sugar
2 tablespoons prepared mustard 1 tablespoon vinegar
1 teaspoon salt 1/8 teaspoon cloves
4 teaspoon nutmeg 1 cup catsup
Mrs. Geo. Nerison
PORK CHOPS IN CASSEROLE
Chop and mix well one cup celery, 1 green pepper, 1 onion, and fry to golden brown in butter. To this add 1 can corn, 1 cup bread crumbs, 1 well beaten egg, and season with salt and pepper. Next make a thick cream sauce by blending 3 tablespoons flour in fat vegetables were browned with and 1 cup milk. Brown 6 pork chops and place in buttered baking dish. Spread corn mixture over top and pour cream sauce over all. Bake in slow oven 45 minutes.
Mrs. Lillian Hicks

BAKED SAUSAGE AND KRAUT
1 pound pork sausage   1 No. 2 1/2 can kraut
1 tablespoon brown sugar
Form sausage into balls. Fry slightly to remove some of the fat. Place layers of sausage and kraut alternately, add brown sugar on top and extra liquid if needed. Bake at least one hour. Baked potatoes and baked apples make a very good combination.
Cora Johnson

CHICKEN DUMPLINGS
One egg well beaten in 1 cup of sweet milk. In another bowl sift 1 pint flour, 1 tablespoon baking powder, and pinch of salt. Stir all well together and drop from teaspoon into chicken or beef broth just checked from boiling. Boil from 15 to 25 minutes. Never fails if cooked immediately after being mixed.
Mrs. Mabel Mann

SPANISH GOULASH
1 pound hamburger   1 quart water
1 large onion, chopped fine   2 teaspoons salt
1/2 cup diced celery   1 teaspoon chili powder
2 cups tomatoes   1/4 teaspoon baking powder
1 cup spaghetti
Cook spaghetti in salted quart of water 20 minutes. Drain off water and add all other ingredients and mix well. Place in baking dish and bake in oven 40 minutes. Serves 8 to 10.
Henrietta Bubak

LUNCHEON QUICKIE
1 pound ground beef   1 can red kidney beans
1 can tomato soup   1/2 cup finely chopped onion
1/2 teaspoon chili powder   1/4 teaspoon salt
Brown meat and onion in 2 tablespoons butter to a golden brown - not hard. Add rest of ingredients, cover and simmer 20 minutes.
Mrs. George Nerison
MEAT BALL SUPREME

1 pound hamburger 1/8 chili powder
1/2 cup cooked rice 1/2 cup chopped onion
1 egg 1/2 teaspoon salt

Mix well and shape into balls, sear in hot fat. Pour following sauce over and cook 20 minutes: 2 cups strained tomatoes, 1 teaspoon sugar, 2 whole cloves, 1 teaspoon pickling spice, 1 teaspoon salt. When well done, strain. Add 2 tablespoons butter, 1 1/2 tablespoons flour, and 1/4 teaspoons dry mustard. Mix well into tomato sauce and rice, bring to a boil and pour over meat balls.

Henrietta Bubak

HAM LOAF

1 pound smoked ham, ground 1 pound beef, ground
Add 1 1/2 cups cracker crumbs 1/2 cup milk
2 eggs, beaten 1 teaspoon prepared mustard
1/4 teaspoon pepper 1 tablespoon brown sugar

Mix well and bake in loaf.

Marion Foss

RAREBIT

One slightly beaten egg in 1 cup filled with sweet milk, add to melted cheese (about 1 pound). Cook until thick. Serve on crackers sprinkled with red pepper.

Mrs. K. D. Munro

BARBECUE HAMBURGERS

2 pounds hamburger 1 onion
1 teaspoon salt 1 teaspoon pepper

Barbecue Sauce

1 quart tomato juice 1 tablespoon chili powder

Henrietta Bubak

HAMBURGER HOT DISH

1 pound hamburger 2 onions
6 or 8 potatoes 1 tablespoon salt
1 can tomatoes


Mrs. Eva De Greef

PHEASANT IN CREAM

Cut pheasant for serving. Roll in flour, seasoned with salt and pepper. Fry in deep butter until well browned. Cover with cream and bake in oven until tender or done.

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B R E A D S

ORANGE ICEBOX ROLLS

1 cake yeast  1 1/2 cups lukewarm water
2/3 cup shortening  2/3 cup sugar
1 1/2 teaspoons salt  2 eggs
1 cup mashed potatoes  7 1/2 cups flour

Soften yeast in 1/2 cup of water. Cream fat, sugar, salt, and mashed potatoes. Add well beaten eggs and yeast mixture. Add remaining water and flour and knead until dough is smooth - Let double - cut down - cover tightly - place in icebox - use as desired. Keeps about a week.

For orange rolls - grated rind 2 oranges, 1 cup sugar, 1/2 cup orange juice and pulp, 2 tablespoons butter - cook juice and sugar 3 minutes. Add rind and butter when syrup is slightly thickened - cool.

Use 1/3 of above dough. Roll as for cinnamon rolls - spread with orange mixture, sprinkle with sugar and roll up like jelly roll. Slice in 1 inch slices. Place in buttered muffin pans. Let rise until doubled in bulk. Bake 20 minutes in a 425 degree oven. Makes about 15 rolls.

For poppy seed Kolachys. Make dough into small balls, grease well - place in pan with sides just touching - let rise until light - make deep impression in center of each roll with handle of wooden spoon - place teaspoon of filling in each and bake.

Poppy Seed Filling

Mix 1 1/3 cup poppy seed with 6 teaspoons evaporated milk, (not diluted), 4 tablespoons sugar, 3 dashes cloves, grated rind 1/2 lemon. Bake about 20 minutes in a 425 degree oven.

Erma Minder

FLUFFY YEAST MUFFINS

Scald 1 cup milk; add 2 tablespoons sugar, 1 teaspoon salt and 2 tablespoons shortening - cool to lukewarm. Dissolve 1 cake compressed yeast in 1/4 cup lukewarm water. Add to milk mixture. Add 1 well beaten egg and flour to make moderately stiff batter - about 2 1/2 cups. Beat until smooth. Cover and let rise in warm place until light - about 1 hour. Fill well greased 2 3/4 inch muffin pans half full. Cover and let rise until double in bulk, about 1/2 hour. Bake in moderate oven (375 degrees) about 30 minutes. Makes 12 muffins.

Mrs. Geo. Minder
SUGARY CINNAMON ROLLS

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

Combine milk, shortening, sugar, and salt - cool to lukewarm - add yeast softened in lukewarm water. Add eggs - gradually stir in flour to form soft dough.

Beat vigorously - cover with damp cloth. Let rise in warm place until double - about 2 hours. Turn onto lightly floured board. Knead dough slightly. Let rest for 10 minutes covered. Roll out to oblong shape 1/4 inch thick. Brush with melted butter, sprinkle with 1/4 cup sugar mixed with 2 teaspoons cinnamon - raisins or nuts may be added if liked. Roll like jelly roll - cut in 1 inch slices. Place cut side down in shallow pan of sugar. Let stand 5 minutes. Arrange rolls sugared side up in 2 greased 9 inch pans - cover - let rise until double. Bake in moderately hot oven (375 degrees) 25 minutes. Makes 18 rolls.

Mrs. Geo. Minder

TOMATO CLOVER LEAF ROLLS

1 cup tomato juice 2 tablespoons sugar
1 1/4 teaspoons salt 2 tablespoons melted shortening
1 cake compressed yeast 1 teaspoon sugar
2 tablespoons lukewarm water 3 1/2 to 4 cups sifted flour

Scald tomato juice with 2 tablespoons sugar, salt, and shortening - cool to lukewarm. Soften yeast in lukewarm water - add the teaspoon sugar and stir into the first mixture. Add as much flour as can be stirred into the dough without kneading - 3 1/2 to 4 cups. Brush with melted butter and let rise to nearly double in bulk. Turn onto floured board - knead until dough can be easily handled, roll out to 1/2 inch thickness - cut in strips 1 inch wide and then cut again to form 1 inch squares. Form these squares into balls about 3/4 inch in diameter. Place 3 balls in each section of greased muffin pans - cover and let rise until nearly doubled, about 1 to 2 hours. Bake in hot oven (425 degrees) for 12 to 15 minutes. Remove from pans - brush with melted butter and cool - makes about 2 dozen rolls.

Erma Minder

NUT BREAD

Two cups sugar, 2 eggs, 2 cups sour milk, 1 teaspoon soda, 1 teaspoon baking powder, pinch of salt, 3 1/2 to 4 cups flour, and 1 cup chopped walnut meats. Take in order given.

Mrs. K. D. Munro
PRUNE BREAD

2 cups coarsely chopped prunes  2 tablespoons shortening
1 tablespoon sugar  1 tablespoon salt
2 cups milk, scalded  1 cake compressed yeast
1/4 cup warm water  6 to 7 cups flour, sifted
1/2 cup chopped nuts  before measuring

Cook 1 pound prunes in water to cover until tender. Drain. Remove pits and chop with coarse knife or food chopper - measure. Combine shortening, sugar, and salt in large bowl. Add scalded milk - stir and cool to lukewarm and add yeast dissolved in the warm water. Add about 3 cups flour to yeast mixture - beat until smooth. Stir in prunes and nuts and blend well. Add remaining flour to make a stiff dough - turn out on floured board and knead until dough is smooth and does not stick to fingers, return to greased bowl - brush top with melted shortening - cover - let rise until double in bulk. Toss on board, cut into 2 loaves of about 1 1/2 pounds each or make 3 small loaves. Knead into loaves and place in greased bread pans - cover and let rise until dough reaches top of pan. Bake in hot oven (400 degrees) about 1 hour for large loaves. 45 to 50 minutes for small.

Mrs. Geo Minder

DANISH RYE BREAD

2 packages dry granular yeast  4 cups rye flour
4 cups potato water  1/4 cup shortening
2 level tablespoons salt  2 tablespoons sugar
2 cups white flour  2 cups graham flour
2 additional cups rye flour

Use large mixing bowl - place 4 cups rye flour in bowl - add boiling hot potato water. Use wooden spoon, stir until free from lumps - let cool to lukewarm. Add yeast dissolved in 1 cup lukewarm water. Add sugar - cover and let rise in warm place 30 minutes. Add melted shortening, salt, and rest of flour - stir with wooden spoon - when you have ball of dough that does not stick to bowl, grease your hands and mix quickly - mixture will be slightly sticky because last rye flour is not scalded. Clean and grease bowl - let dough rise another 30 minutes. Pour cup of corn meal over bread board - pour dough onto board - divide into 4 parts - work dough very lightly - mold into shape of rye loaves. Slide onto a greased cooky sheet - with sharp knife cut several gashes across top of each loaf. There should be plenty of corn meal all over loaves. Let rise 20 minutes, bake 45 minutes in a 375 degree oven - crust should be nice and brown - if soft crust is wanted brush with melted butter - if crisp crust is desired do not coat with shortening.

Mrs. Geo Minder
SWEDISH RYE BREAD

1 cake compressed yeast  2 teaspoons salt
2 cups water  1/2 cup light brown syrup
1/4 cup molasses  2 1/2 cups medium rye flour
5 1/2 cups all-purpose flour  2 tablespoons shortening

Crumble yeast in water which is just lukewarm. When yeast is dissolved add salt, molasses, and syrup (using part syrup and part molasses, give a flavor like Swedish syrup). Add all flour at once to the liquid and work in thoroughly with the hands working in softened shortening at the same time. When thoroughly mixed - knead dough gently in bowl until smooth. Rye dough has a tendency to become much softer than other bread dough but the softer and more pliable the dough the more tender loaf it will make. Round up dough and place in greased bowl where temperature is about 85 degrees. It should double in bulk in about 1 1/2 to 2 hours. Punch down and let rise to one and three fourths its bulk. (About 45 minutes.) Punch down and divide into 3 parts - let stand 20 minutes to come back - mold into loaves. Raisins may be added at this time. Let rise in well greased pans about 1 hour. Bake in a 425 degree oven 45 to 50 minutes.

Mrs. Geo Minder

BUTTERHORNS

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

Combine milk, shortening, sugar, and salt. Cool to lukewarm. Add crumbled yeast and stir well. Add eggs then flour, mix to smooth, soft dough. Knead lightly on floured surface. Place dough in greased bowl. Cover well and let rise until doubled in bulk. Divide dough in thirds. Roll each third to a 9" circle. Brush with melted butter. Cut each circle like a pie 12 to 16 wedge shaped pieces. Roll each wedge starting with wide end and rolling to point. Arrange on baking sheet and brush with melted butter. Cover and let rise until very light. Bake 15 minutes at 400 degrees. Makes 3 dozen rolls.

Mrs. Geo Nerison

WAFFLES

2 cups flour  4 teaspoons baking powder
3/4 teaspoons salt  1 3/4 cups milk
2 eggs  1 tablespoon melted shortening

Sift flour, baking powder, and salt. Add milk to yolks of eggs. Mix and add to dry ingredients. Add melted shortening and fold in beaten whites of eggs. Mrs. Max Beaver
CORN MEAL YEAST BREAD

1/2 cup corn meal                  2 cups boiling water
2 tablespoons shortening         1/2 cup molasses or honey
3 teaspoons salt                 2 cakes compressed yeast
1/2 cup lukewarm water           About 7 or 8 cups sifted
                                  all-purpose flour.

Add corn meal gradually to boiling water while stirring constantly. Then add shortening molasses and salt. Cool to lukewarm. Soften yeast in the lukewarm water – stir into corn meal mixture – add enough flour to make a stiff dough and knead well – place in greased bowl – cover – let rise to double in bulk. Punch down and let rise again for 45 minutes. Toss onto lightly floured board – knead well, adding more flour if necessary. Shape into 2 loaves, place in greased pans and let rise in warm place until nearly doubled in bulk. Bake in 425 degree oven for 15 minutes – reduce heat to 375 degrees, bake 45 minutes more. Remove from oven, brush with butter.

Erma Minder

WHOLE WHEAT NUT BREAD

2 cups scalded milk               2 tablespoons butter
2 tablespoons brown sugar         2 tablespoons honey
2 teaspoons salt                  1/2 cake quick yeast
1/4 cup warm water                4 cups whole wheat flour
3 cups white flour                1/2 cup nut meats

Combine first five ingredients, when lukewarm, add yeast dissolved in 1/4 cup warm water. Add whole wheat flour, stirring well. Add white flour stirring and kneading. This makes a very stiff dough. Knead well, cut in two and form into loaves. Place in buttered pans and let rise until not quite doubled in bulk – preferably at about 72 degrees. Bake at 400 degrees about 50 minutes. This bread is firm and fine grained and most flavorful.

Mrs. E. J. Opsal

SUGAR FROST MUFFIN

3 cups homemade biscuit mix       2 eggs
1/2 cup brown sugar               1/2 teaspoon nutmeg
1 cup milk

Beat 1 whole egg and 1 yolk, reserving one egg white for topping. Add brown sugar nutmeg and milk to eggs. Mix thoroughly. Combine liquid with biscuit mix and stir only until dry ingredients disappear. Fill greased muffin pans 1/2 full. Add a tablespoon of water to egg white and brush over tops of muffins. Sprinkle with granulated sugar to frost.

Mrs. George Nerison
CINNAMON TWIST

1 cake yeast 1 egg
1/2 cup lukewarm milk 4 teaspoons sugar
1/2 cup shortening 1/2 teaspoon salt
2 cups flour 2 cups sugar
1 tablespoon cinnamon

Sift flour, sugar, salt. Cut in shortening, add beaten egg and yeast and milk. Mix well with spoon. Put in clean dish towel, tie up and put in a pan of cold water until it rises to the top. Squeeze off water (1 hour). Take a tablespoon of dough out at a time and dip into sugar and cinnamon mixture and put on greased cooking sheet, and let rise 1/2 hour. Bake in hot oven 20 minutes.

Henrietta Bubak

ICEBOX BUNS


Mrs. Eva DeGreef

OATMEAL ROLLS

Two cups boiling water pour over 1 cup rolled oats - cool; add 3 tablespoons salad oil - 1 package of fresh or granular yeast, softened in 1/3 cup lukewarm water - 1/3 cup brown sugar - 2 teaspoons salt. Beat in enough flour to make a soft dough- about 5 cups - knead - let rise until double - punch down - let double again. Roll out - shape into buns - let rise until doubled. Bake in a moderate oven (375 degrees) 20-25 minutes. Makes 3 to 4 dozen rolls.

Erma Minder

SPOON BREAD

3 cups milk 3 eggs
1 scant cup corn meal Butter size of walnut
3 level teaspoons baking powder 1 teaspoon salt

Stir meal into 2 cups of milk. Let come to a boil making a mush - add balance of milk - well beaten eggs - salt - baking powder and melted butter. Bake in moderate oven (350 degrees) 5 to 6 minutes. Bake in earthen ware dish. Serve in pan in which it was baked. Very good with sausage and gravy.

Mrs. Geo Minder
HARVEST GRIDDLE CAKES

1 cup sifted flour
Sift with:
2 1/2 teaspoons baking powder 3/4 teaspoon salt
1 tablespoon sugar 2 eggs beaten
1 1/4 cups milk 1 cup slightly crushed bran
3 tablespoons melted fat or or wheat or corn flakes
cooking oil

Combine eggs and milk and add gradually to sifted dry ingredients - beat until smooth - add cereal flakes and shortening - bake - makes 12 - 4 inch cakes.

Mrs. Geo Minder

STEAMED BROWN BREAD

Mix well:
3 cups corn meal
1 1/2 cups whole wheat flour
1 1/2 cups white flour
1 1/2 cups sugar

Add to:
1 1/2 cups molasses
6 tablespoons melted fat
1 cup nuts (also optional)

Fill quart molds 3/4 full, cover tightly and steam 3 hours. Makes 3 large loaves.

Erma Minder

DATE-NUT LOAF

1 cup dates
1 teaspoon soda
1 cup boiling water
3/4 cup dark syrup
2 eggs

1 teaspoon vanilla
1/2 teaspoon salt
1 teaspoon baking powder
1 1/2 cups flour
1/2 cup chopped nuts

Cut the dates fine. Dissolve the soda in the boiling water and pour over dates. Let cool; add the syrup, eggs, vanilla, salt, baking powder, and flour. Mix in order given and add nuts. Bake in slow oven 1 hour.

Henrietta Bubak

ROSETTES

2 eggs
Pinch of salt
1 1/2 cups flour
2 tablespoons sugar
1 cup milk
1 cup milk

Mix smooth batter. Dip hot rosette iron in dough then place in smoking hot lard until slightly brown. If lard is too cold the batter will stick to iron. If too hot they fall off iron too fast to be crisp.

Mrs. Geo Sorbel
### NUT BREAD

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<th>Measurement</th>
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<td>Milk</td>
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**Mix thoroughly:**
- 3 cups flour
- 1 cup walnut meats
- 3 teaspoons baking powder
- Salt

Let rise in bread loaf pan 20 minutes and bake an hour at 325 degrees.

*Mrs. E. J. Opsal*

### BANANA LOAF

**(Bread)**

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<td>Flour</td>
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<td>Soda</td>
<td>1 teaspoon</td>
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**Mix sugar, cream, and milk together; add dry ingredients and mix well. Add dates and well beaten egg. Bake in loaf pans. Makes two loaves.**

*Marian Foss*

### WHOLE WHEAT NUT BREAD

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<td>Dates</td>
<td>1 cup</td>
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**Mix sugar, cream, and milk together; add dry ingredients and mix well. Add dates and well beaten egg. Bake in loaf pans. Makes two loaves.**

*Marian Foss*

### NORWEGIAN FATIMAN

**Beat:**
- 3 eggs
- 3 tablespoons water
- 3 tablespoons sugar
- Flax enough to roll out
- Vanilla

Cut in any shape, usually diamond, and fry as doughnuts in deep fat. Roll in powdered sugar.

*Mrs. E. J. Opsal*

### PERFECT BUCKWHEAT CAKES

One-half cup buttermilk or sour milk, 1/2 yeast cake, dissolved in 1/2 cup lukewarm water, 1/2 teaspoon salt. Add buckwheat flour, gradually beating each spoonful. When batter spreads on edge of spoon no more flour is needed. Let stand in a warm place overnight. In the morning add 1 level teaspoon soda and 1 tablespoon molasses or brown sugar. Beat hard before baking.

*Mrs. George Minder*
DATE BREAD

One package dates in 1 cup boiling water. Let stand until cold. One teaspoon soda in mixture, 1 scant cup sugar, 1 egg, pinch of salt, butter size of egg, 1 teaspoon vanilla, 3 cups flour, 1 teaspoon baking powder, 1/2 cup walnut meats. Bake one hour.

Helen Mees

BRAN ROLLS

| 3 cups milk                  | 2 tablespoons butter, melted |
| 2 tablespoons molasses or honey | 2 tablespoons brown sugar  |
| 2 1/2 cups bran             | 1 1/2 cups graham flour    |
| 1/2 teaspoon soda           | 2 cakes compressed yeast    |
| 3 3/4 cups white flour      | 1 tablespoon salt          |

Scald milk - add sugar, butter, molasses, and salt - when cool add yeast - dissolve well - add graham flour - put in greased bowl - let double in bulk - work down and let double again - roll out 1/2 inch thick - make into parker house rolls - let rise about 40 minutes. Bake in moderate oven about 20 minutes.

Mrs. George Minder

DUMPLINGS

| 1 cup flour                | 1 teaspoon baking powder |
| 1 teaspoon salt           | 1 tablespoon butter      |

Mix dry ingredients and work butter in with fingers like you mix pie crust then beat one egg, add 1/4 to 1/2 cup milk (medium soft dough). Mix part of milk with egg and add rest if needed. Boil 10 to 20 minutes (in tight covered kettle). If you thicken the gravy first it is better.

Mrs. F. M. White

EGG DUMPLINGS

Beat 2 eggs, add 1/4 teaspoon of salt, 2 tablespoons milk. Sift 1 cup flour with 1 scant teaspoon baking powder. Add egg mixture and more flour if necessary to make a real thick batter. Drop by teaspoon in boiling soup. Cover and cook 10 minutes.

Mrs. Eva De Greef

CHICKEN DUMPLINGS
(Fool Proof)

| 1 egg, beaten              | 1 1/4 teaspoons baking powder |
| 1 tablespoon sour milk     |                               |
| 3/4 cup flour              | 1/4 teaspoon salt             |

Mix well together and drop by spoonfuls into boiling broth and cook 15 minutes.

Henrietta Bubak
NOODLES
2 eggs, yolks beaten
2 tablespoons cream
1 teaspoon baking powder
Mix well and roll out and cut into thin strips, drop into boiling broth and boil 10 minutes. Serve.
Henrietta Bubak

WAFFLES
2 eggs, beaten separately
1/4 cup sugar
1/4 cup melted butter
1 cup milk
1/2 teaspoon baking powder
Sift flour, salt, and baking powder. Add to egg yolks, sugar, milk, and butter. Fold in egg whites last.
Henrietta Christianson

BANANA BREAD
1 cup sugar
2 eggs
4 tablespoons sour milk
2 cups flour
1/2 cup shortening
2 or 3 mashed bananas
1 teaspoon soda
Pinch of salt
Hazel Smith

BREAD
2 1/2 cups scalded milk
Soak together in 1 cup lukewarm water:
2 tablespoons salt
1 cup lukewarm water
Add this mixture to other and add flour and 3 tablespoons melted shortening.
Hazel Smith

BUNS
1 yeast cake
3/4 cup lard
4 cups lukewarm water
Flour enough to knead like bread. Bake 20 minutes.
Hazel Smith

GOOD GRIDDLE CAKES
3 eggs, well beaten
3 cups flour, sifted with:
1 teaspoon soda
6 teaspoons baking powder
2 tablespoons melted shortening
If sweet milk is used omit soda.
Mrs. George Minder
PEANUT BREAD

1 egg 1 3/4 cups sweet milk
1/2 cup sugar 3 1/2 cups flour
1 teaspoon salt 4 teaspoons baking powder
1 cup peanuts chopped
   Rise 20 minutes. Bake 1 hour.

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DESSERTS

ANGEL FOOD LEMON ICEBOX DESSERT

1/2 cup butter 1 1/4 cups sugar
4 eggs 1 lemon or 1/3 cup juice

Cream butter and sugar well. Add beaten yolks and juice and lastly beaten whites. Divide a large angel food in 3 parts. Put 1/3 of it broken in bits in bottom of shallow pan, add layer of egg mixture then one of cake until all is used, having filling on top. Chill 24 hours. Serve with whipped cream.

Mrs. E. J. Opsal

DATE CRUMBLE DESSERT

1 cup flour 1 cup oatmeal (quick cooking)
1/2 cup butter 1 cup sugar
1 teaspoon soda
Mix thoroughly:
1/2 pound dates, cut fine 1/2 cup sugar
1 cup water
Boil until it thickens a little. Put over 1/2 of first mixture in bottom of pan, spread on date mixture. Add remainder of first mixture. Bake in medium oven until top is golden brown.

Mrs. E. J. Opsal

CHOCOLATE DELIGHT
(Dessert)

1 cup powdered sugar 1/4 cup butter
Cream together.
1/3 of a pound can of chocolate syrup 1/2 pound marshmallows cut in fourths
1 cup nut meats 16 graham crackers
3 eggs
Add yolks to sugar and butter mixture then chocolate. Add nuts and marshmallows. Beat whites and fold in last. Use half crushed crackers in bottom of large shallow pan, put chocolate mixture on them and cover with the rest of crumbs. Chill overnight and serve with whipped cream or ice cream.

Mrs. E. J. Opsal

APPLE CRISP

Peel 6 small apples and cut up like you do for pie. Put them in a buttered baking dish. Put 1/4 cup water on apples. Mix 1 cup brown sugar, 3/4 cup flour, and 1/2 cup butter. Put on top of apples and bake. Serve with whipped or plain cream.

Hazel Smith
SNOW BALLS
(Steamed Dessert)

1/2 cup butter 1 cup sugar
2 teaspoons baking powder 2 cups flour

Add alternately with:
1/2 cup milk

Add 4 beaten egg whites last.

Fill cups or molds half full and steam 1/2 hour.

Serve with sauce:
1 cup milk 1 cup sugar or less
1 egg yolk Lemon or vanilla flavoring

Cook and pour over servings.

Another kind of sauce:
1 cup boiling water added to 1 cup sugar and 1 tablespoon flour mixed. Cook and add fresh or canned fruit or berries.

Mrs. E. J. Opsal

SUET PUDDING

2/3 cup suet, chopped fine 1 cup sour milk
1 teaspoon soda 1/2 cup sugar
1/2 cup molasses 1 egg, little salt (a pinch)
1 cup seeded raisins 1 teaspoon cinnamon
1/2 teaspoon allspice and cloves 2 cups flour

Steam 3 or 4 hours.

Dressing for suet pudding:
1 1/2 cup flour 1 cup sugar
2 cups water 1 tablespoon butter
2 eggs 1 lemon or lemon extract

Boil until thick enough to stay on pudding.

Mrs. Harold V. Ekman

TWENTY-MINUTE STEAM PUDDING

1 tablespoon sugar 1/2 cup ground suet
2/3 cup raisins 1/2 cup molasses
1/2 cup sweet milk 1/2 teaspoon salt
1/2 teaspoon soda 1 egg
1 cup flour 1 teaspoon spices to suet

1/2 teaspoon cinnamon
(1/2 cloves, allspice, and mace together)

Mix the above and place in deep custard cups and steam for 20 minutes. Serve with a lemon sauce.

Mrs. Lawrence Greiner

CHOCOLATE SYRUP (For Ice Cream)

1 cup dark syrup 2/3 cup cocoa
Bring to boil and cool.

Henrietta Bubak

34
SUET PUDDING
(Steamed)

1 cup finely chopped suet
1/2 cup sugar
3 cups flour
1 1/2 teaspoons salt
1 teaspoon cinnamon
Raisins and nuts to suit.
Steam 3 hours.

Mrs. E. J. Opsal

GRAHAM PUDDING
(Steamed)

2 eggs
1/4 cup molasses
4 cups graham flour
1 cup raisins or dates
Salt
Steam, in coffee cans filled half full, 1 hour. Serve warm with a lemon or vanilla custard sauce.

Mrs. E. J. Opsal

LEMON PUDDING
(Baked)

One cup sugar and 1 tablespoon butter, 2 rounding tablespoons flour worked together. One lemon - juice and grated rind of half of it, 2 egg yolks beaten in measuring cup and fill with milk, add to above. Fold in beaten whites and bake in a saucepan set in another of water. When cake, which has risen to top, is done and golden brown, the pudding is done. Can be baked in individual serving ramekins.

Mrs. E. J. Opsal

ROLY POLY PUDDING

1 cup flour
1 tablespoon sugar
2 teaspoons baking powder
1/2 teaspoon salt
Rub in 1 tablespoon lard and mix with 1/4 cup milk. Roll dough as thin as possible. Spread with any fruit, such as peaches or plums. Roll as a cinnamon roll and cut. Place in a baking dish leaving plenty of room between for spreading. Pour a syrup over and bake in oven at 350 degrees.

Syrup:
Boil together:
3/4 cup sugar
1 cup water
May use fresh or canned fruit.

Mrs. Harry Pierce
CARAMEL DUMPLINGS
(Dessert)

Sauce:
1 1/2 cups sugar
1 teaspoon butter
2 1/2 cups boiling water

Spread sugar evenly in a skillet on low heat. As sugar melts, stir occasionally so will caramelize evenly. When sugar is a light brown add butter and boiling water slowly. Cook over moderate heat 15 minutes. Pour into casserole.

Dumplings:
2 tablespoons shortening
2 tablespoons sugar
1 1/2 cups flour
1 teaspoon vanilla
2 tablespoons chopped nuts
1/4 cup milk
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1/2 teaspoon soda
6 eggs, well beaten

Cream shortening and sugar. Sift salt, baking powder, and flour. Add to creamed mixture; add nuts and vanilla. Mix well - mixture will be quite thick. Make the dumplings while sirup is cooking. Drop by spoonfuls into the hot sauce. Bake in moderate oven (375 degrees) for about 1/2 hour or until top is light brown and sirup bubbles. Serve hot with sauce over each serving. Is better served with top milk as pudding is very sweet.

Mrs. Alice Harris

PLUM PUDDING

1 cup suet, chopped fine
3/4 cup sugar
1 teaspoon each cloves, nutmeg, and cinnamon
1/2 cup diced citron
1/3 cup flour
3/4 cup mild molasses
Steam 3 hours.

2 cups fine bread crumbs
1/2 teaspoon salt
1 cup seedless raisins
1 cup currants
1/2 cup walnuts
1/2 teaspoon soda
6 eggs, well beaten

Mrs. George Nerison

REFRIGERATOR DESSERT

1 pound vanilla wafers
1 cup powdered sugar
1 1/2 cups whipping cream
1/2 cup butter
2 eggs
Medium size can each - apricots, pineapple

Crumb wafers, use 1/2 for first layer in deep square cake tin. Cream butter and powdered sugar. Add beaten egg yolks. Beat well. Fold in egg whites. Spread over layer of wafer crumbs. Arrange fruit over mixture. Then cover with whipped cream. Finally top layer with crumbs. Keep in refrigerator overnight or at least 3 or 4 hours.

Hazel Smith
PEAR DESSERT

1 cup pear juice
1 tablespoon gelatine dissolved in 1/3 cup cold water
1/4 teaspoon salt
1/8 teaspoon ginger

Scald pear juice; then dissolve soaked gelatine in it. Add sugar, salt, lemon juice, and pears. Mix well and chill. When syrupy, divide into two parts. Pour 1/2 in fancy mold (rinsed in cold water). Beat remaining half until fluffy with rotary beater. Add ginger to cream and beat until stiff; then fold into beaten jello. Pour over plain jello. When set, remove from mold; serve with small swirls of whipped cream topped with nutmeg around outer edges. (6 servings)

Mrs. Cora Johnson

PINEAPPLE DESSERT

1 envelope plain gelatine
1/2 cup cold water
6 egg yolks, beaten

Add:
1 cup sugar, gradually; add gelatin mix, and cook 10 minutes in double boiler. Add to stiffly beaten egg whites (6). Add 1 small can drained, crushed pineapple and walnuts. Butter pan, spread with graham cracker crumbs and add custard-top with crumbs (12 servings). May be topped with whipped cream.

Mrs. Lawrence Greiner

MARSHMALLOW DESSERT

(This amount equals about 2 quarts)

1 pound marshmallows
1 pint whipping cream
1 small bottle cherries

Add nuts: optional

Put marshmallows and milk on stove and heat until the marshmallows are melted. Set to cool. Whip the cream and add to marshmallow mixture when cool. Add the well drained pineapple and diced cherries. Pour mixture into a large pan which has been lined with graham crackers. Sprinkle cracker crumbs on top and set to cool.

Mrs. Alice Hippen

AMBER SAUCE

1 cup brown sugar
1/4 cup butter

1/2 cup corn sirup
1/2 cup thin cream

Combine and cook slowly for five minutes. Serve hot on pudding.

Lillian Hicks
LEMON JELLO DESSERT

1 package lemon jello
1/2 cup hot water
Juice and rind of one lemon
1/2 cup honey
Pinch of salt
1 can condensed milk, which
has been chilled

Dissolve jello in hot water, add juice and rind of lemon, add honey and salt. Set aside until jello starts to congeal.
Whip the cold condensed milk and combine with jello mixture.
Use crushed vanilla wafers for bottom and topping.

Marian Foss

BAKED CUSTARD

4 eggs
1/3 cup sugar
1/2 teaspoon salt
1/2 teaspoon vanilla
2 1/2 cups milk
Nutmeg (optional)

Beat eggs slightly with a fork. Add sugar, salt, and vanilla. Add cold milk, stir until thoroughly mixed. Pour into custard cups or casserole and place in a pan. Pour boiling water around, until water almost comes to the level of custard. Bake in moderate oven until a silver knife comes out clean when inserted in center. Remove from water to cool. Chill and serve plain or with a sauce.

Margaret Greiner

DATE-NUT ROLL

1/2 cup sweetened condensed milk
2 teaspoons lemon juice
1 cup chopped dates
2 cups (1/2 pound) vanilla wafer crumbs
1/2 cup nut meats
Powdered sugar

Blend milk and lemon juice. Add vanilla crumbs. Mix well. Mix dates and nuts. Sprinkle a flat surface with powdered sugar. Lightly roll or pat crumb mixture on sugar into a rectangle shape. Spread with date mixture. Roll as for jelly roll. Wrap in waxed paper. Chill; slice, and serve with hard sauce or whipped cream. Makes 8 servings.

Hazel Smith

MARSHMALLOW ROLL

1 pound dates
1 pound nuts in shell
1 pound marshmallows
Small box of graham crackers
1 cup heavy cream (whipped)

Cut dates and marshmallows. Reserve 4 crackers, roll the rest with the shelled nuts. Mix all together using hands. Shape into a long loaf and roll in the crumbs of the 4 crackers. Put in a cool place. Slice and serve with whipped cream.

Mrs. Lawrence Greiner
CHOCOLATE ROLL

5 egg yolks, well beaten  
1/2 cup sugar
2 tablespoons flour  
3 tablespoons cocoa

Beat egg whites until stiff, fold into other mixture. Bake in cookie pan. Turn out on wax paper or clean towel. Let cool a little, then spread with whipped cream or marshmallows and roll. Top with mocha frosting.

Mocha Frosting

1 1/2 cups powdered sugar  
1 tablespoon coffee
1/8 tablespoon salt  
4 tablespoons cocoa
1/4 cup butter  
1 teaspoon vanilla


Tena Lash

MAPLE WALNUT JELLO

1 package orange jello  
1 cup boiling water
1 cup Log Cabin Syrup  
1 cup chopped walnuts

Dissolve jello in boiling water, add syrup. Chill. When slightly thickened add nuts.

Mrs. Lawrence Greiner

MARSHMALLOW SAUCE

Use on gingerbread or on hot baked apples.

1 egg white  
7/8 cup confectioners sugar
1/2 cup corn sirup  
1/2 teaspoon vanilla


Marilyn Minder

LEMON SAUCE

1/2 cup sugar  
1 tablespoon grated lemon rind
1 tablespoon cornstarch  
3 tablespoons lemon juice
1 cup boiling water  
1/8 teaspoon salt
2 tablespoons butter

Combine sugar and cornstarch; dissolve in boiling water. Cook slowly, stirring constantly until thickened and clear. Remove from heat and add remaining ingredients. Serve hot or cold on cakes, gingerbread, and pudding. Makes about 1 1/2 cups.

Mrs. Lawrence Greiner

CALIFORNIA PUDDING SAUCE

Thoroughly cream 1/2 cup butter, adding gradually 1 cup brown sugar and 4 tablespoons heavy cream, added drop by drop. Add 4 tablespoons finely chopped walnuts and 2 tablespoons chopped dates, 1/2 teaspoon lemon extract or 1 teaspoon lemon juice. This is good on any steamed pudding.

Mrs. George Nerison
PASTRIES

FRESH RHUBARB PIE

Select early red rhubarb. If tender do not peel - cut into 1 inch pieces (1 pound makes 2 cups). Use more or less sugar depending on tartness of rhubarb.

For a 9 inch pie:
4 cups cut up rhubarb
1 1/2 to 2 cups sugar

Mix flour and sugar - sprinkle 1/4 of it over chilled pastry in pan. Heap up rhubarb in pan - sprinkle remaining flour and sugar over it. Dot with butter - cover with top crust. Sprinkle top with sugar. Bake 1 hour or until crust is nicely browned and rhubarb well cooked. Serve slightly warm.

Mrs. Geo Minder

ANGEL’S DELIGHT

(Pie)

To one 7 ounce package of marshmallows add one half cup milk. Dissolve in top of double boiler. Cool. Add one half pint cream which has been whipped. Fold in any type of fruit, cubed. Peaches, raspberries, fruit cocktail (drained), etc. Pour into graham cracker crust. Sprinkle a few crumbs over the top. Leave in refrigerator overnight. For crust, roll eighteen graham crackers fine. Add 4 tablespoons melted butter, mix well and put into pie tin.

Mrs. Howard Hanson

SILVER PIE

1/2 cup sugar
1/2 cup water
1 heaping tablespoon cornstarch

Boil sugar, water and cornstarch until clear. While still hot add it to stiffly beaten egg whites. Tablespoon at a time. Beat well after each addition. Cool, when cool add berries, and pour into a baked pie shell. Top with whipped cream. To washed or sliced berries add about 3 tablespoons sugar and let stand while making filling. Do not add juice or pie will run.

Hazel Smith

SOUR CREAM PIE

Beat 1 egg thoroughly and add to it, 1 cup sugar. Then stir in 1 cup of thick sour cream. Then add 1 cup of chopped raisins and 1 tablespoon of cinnamon, 1/4 teaspoon cloves and a pinch of salt. Bake in moderate oven with either 1 or 2 crusts.

Mrs. Huber Fryer
LEMON MERINGUE PIE

Filling:
1 1/2 cups sugar 2 cups boiling water
4 tablespoons cornstarch 4 tablespoons flour
3 egg yolks Grated rind of one lemon
6 tablespoons lemon juice 2 tablespoons butter

Mix cornstarch, flour, and sugar. Add boiling water, stirring constantly. Cook for five minutes, continuing to stir. Add butter, lemon juice, and rind and beaten egg yolk. Turn heat off, or very low, continue cooking and stirring until thick. Cool filling and pour into baked shell. Top with meringue made with three egg whites, beaten stiff and blended with 6 tablespoons of granulated sugar. Bake at 350 degrees for 15 to 20 minutes or until golden brown.

BOILING WATER PIE CRUST

1/4 cup boiling water 1/2 cup soft lard
1 1/2 cups sifted flour 1/2 teaspoon salt
1/2 teaspoon baking powder

Pour boiling water over lard and stir until smooth. Measure flour and sift with salt and baking powder. Add to lard and water mixture, stirring only until blended. Chill before using.

Florence Porter

BUTTERSCOTCH PIE

Melt and mix together 1 cup brown sugar, 2 1/2 tablespoons butter, 2 tablespoons milk. Cook this mixture slowly for five minutes. Have ready 3 tablespoons flour, blended with 1 cup milk, 2 egg yolks, 1 teaspoon vanilla. Combine with other mixture and cook until thick. Put in ready baked shell, cover with meringue and brown. Shredded cocoanut may be added for variety.

Mrs. L. H. McKenna

BOSTON CREAM PIE

Two eggs, well beaten, add 1 cup sugar, 1 cup cream (sour) with 1 teaspoon soda, 1 teaspoon vanilla, pinch of salt, 2 cups flour, 1 teaspoon baking powder. Bake in 2 9 inch layer cake pans.

Cream filling:

Two cups milk, bring to boil; 2 eggs, beaten well, add 1 cup sugar, heaping 2 tablespoons cornstarch. Mix all together, add cold milk, beat well, add to boiling milk. Cook until thick. Add 1 teaspoon vanilla. Put this filling between layers, and serve topped with whipped cream.

Mrs. Winston Christianson
GRAHAM CRACKER PIE

18 graham crackers (rolled fine) 1/2 cup melted butter
1/4 cup sugar (or less)

Mix the above together and save out about 1 tablespoon for top.

Filling:
2 cups milk 2 teaspoons cornstarch
Yolk of 3 eggs (beaten) 1 cup sugar (scant)

Mix starch with yolks and combine with remaining ingredients.

Hazel Smith

LEMON SPONGE PIE

1 cup sugar 2 tablespoons flour
Mixed together.
3 egg yolks, beaten Juice and grated rind of one
2 teaspoons melted butter large lemon
A little salt 1 cup milk
3 egg whites, beaten stiff and added last

Bake in unbaked pie shell.

Mrs. J. T. Torstenson

FRENCH APPLE PIE

Make pastry for 1 crust pie, 9 inch. Fit into pan, build up fluted edge - chill and fill with apples as usual - then sprinkle with this crumb topping.

Crumb topping for 9 inch pie:
Cream together 1/2 cup butter, 1/2 cup brown sugar, cut in 1 cup flour. Serve warm with plain or whipped cream. Bake 45 minutes to 1 hour in 450 degree hot oven for 10 minutes and finish with medium oven (350 degrees).

Erma Minder

PUMPKIN CHIFFON PIE

Pie shell baked
1 tablespoon gelatin in 3 egg yolks - beat slightly
1/4 cup cold water 1/2 cup sugar
1 1/4 cup pumpkin 1/2 cup milk
1/4 teaspoon salt 1/2 teaspoon cinnamon
1/2 teaspoon nutmeg

Custard:
Cook and stir over hot water until startssheeting from spoon. Put in gelatin, cool thoroughly - add, when set, 1/2 cup sugar, fold in 3 egg whites, whipped stiff, and 1/4 teaspoon salt. Fill pie shell, chill several hours, top with whipped cream.

Florence Porter
RHUBARB PIE

2 1/2 cups finely cut rhubarb  2 egg yolks, beaten
1 cup sugar  1 tablespoon flour
3 tablespoons water

Pour boiling water over rhubarb and let stand for five minutes, drain. Add egg yolks, sugar, flavor (vanilla), and water. Put in unbaked crust. When pie is done add meringue and brown.

Mrs. Howard Hanson

HONEYMOON SPECIAL
(Pie)

Yolks of 3 eggs  Juice of 1 lemon
1/2 cup sugar

Cook in double boiler until like a custard and let cool. Three egg whites beaten stiff, then add 1/2 cup sugar and continue beating until light and smooth. Fold whites into cooked yolks. Fill baked crust. Brown quickly in hot oven as a meringue.

Mrs. Lawrence Greiner

MOCK CHERRY PIE

1 1/2 cups cranberries  1 cup sugar
1/2 cup water

Cook 10 minutes. Cool. Add:

3/4 cup apricot pulp  1/2 teaspoon almond extract

Pour into unbaked crust. Cover with lattice top. Bake in hot oven about 30 minutes.

Mrs. George Minder

SOUR CREAM PIE

1 cup sour cream  1 cup sugar
1/2 cup raisins  1/2 teaspoon cinnamon
1/4 teaspoon cloves  A pinch of nutmeg
Yolks of 3 eggs  White of one egg
2 whites for meringue on top

Mix these together and put in an unbaked pie shell. Bake in 350 degree oven until done.

Margaret McKercher

PUMPKIN PIE FILLING

2 cups pumpkin  2 teaspoons cinnamon
1 teaspoon cloves  1 teaspoon of each of the following: spices, nutmeg, and mace
1 cup sugar
1 1/2 cups milk
1 teaspoon salt

Makes enough filling for 2 pies.

Mrs. Lawrence Greiner
PUMPKIN PIE FILLING

1 cup sugar
1 cup pumpkin (thick)
1/2 teaspoon nutmeg
1 teaspoon vanilla
2 cups milk
2 eggs
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon salt
2 tablespoons melted butter

Alice Eastman

RHUBARB PIE

7/8 cup sugar
1 egg
2 tablespoons flour
1 1/2 to 2 cups rhubarb
Mix all together and bake in two crust pie dough.

Ethel Schliesman

PECAN PIE

1/2 cup sugar
1 cup syrup, light and dark
1 cup pecans, halves
1 teaspoon vanilla
3 eggs, slightly beaten
1/2 teaspoon salt
Add sugar, syrup, nuts, salt, and vanilla to eggs. Mix well. Pour into pastry shell. Bake in moderate oven 40 to 50 minutes.

Mrs. Floyd White

HOMEMADE PASTRY MIX

6 cups all-purpose flour
2 cups lard
3 teaspoons salt
Cut lard into flour and salt mixture until the crumbs are about the size of small peas. Store in covered container in refrigerator until ready to use. Will keep at least a month. To make a single pie crust add about 2 tablespoons cold water slowly to 1 cup of pastry mix. Brush the upper crust with cream sprinkled with sugar for easier browning and glazing.

Mrs. George Nerison

CHESS CAKES

2 cups sugar (1 cup brown and 1 cup water
1 cup white)
Boil 10 minutes. Add
1 cup cocoanut
Boil 5 minutes. Add to mixture:
1 tablespoon butter
3 eggs, beaten up
Dip out in patty shells made of pie crust.

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BLUE RIBBON GINGER COOKIES
3/4 cup shortening (part butter)  1 cup sugar
1/4 cup mild molasses          1 beaten egg
1/4 teaspoon salt              2 cups flour
2 teaspoons soda               1 teaspoon cinnamon
1/2 teaspoon cloves            1 teaspoon ginger

Add molasses and egg to creamed shortening and sugar. Beat well. Add sifted dry ingredients and mix well. Roll in small balls and place 2 inches apart on greased cookie sheet. Press down with tumbler bottom dipped in sugar. Bake at 375 degrees about 15 minutes.

Mrs. George Nerison

WHITE SUGAR COOKIES
3 cups flour                   1/4 teaspoon nutmeg
2 teaspoons baking powder     1 cup shortening
1 scant teaspoon soda

Cut in shortening like for pie crust. In separate bowl

RANGER COOKIES
1 cup white sugar             1 cup brown sugar
1 cup shortening              2 eggs, well beaten
1 teaspoon vanilla            1/2 teaspoon baking powder
1 teaspoon soda               1/2 teaspoon salt
2 cups flour                  2 cups oatmeal
2 cups wheat flakes           1 cup coconut
1 cup chopped nuts

Cream sugar and shortening. Add eggs and vanilla. Sift flour, baking powder, salt, and soda into this mixture. Add rest of ingredients. Drop on cookie sheet and press down with fork dipped in cold water. Bake at 375 degrees.

Mrs. Harry Pierce

DATE BARS
1 1/4 cups oatmeal            1 1/4 cups flour
3/4 cup shortening            Pinch salt and soda
1 cup brown sugar

Mix all together like pie crust. Put half of mixture on bottom of a large cake pan and press down flat. Cover with a paste as follows:

1 1/2 cups dates
1 cup water

Cook until thick. Cover with other half of mixture, patting down smoothly. Bake in a slow oven for about 45 minutes. Cut in bars.

Mrs. Edwin Alinder
Mrs. James Nielson

PINEAPPLE COOKIES

1/2 cup shortening  1/4 teaspoon soda
1/2 cup brown sugar  1 teaspoon baking powder
1/2 cup white sugar  2 cups flour (sift)
1 egg (well beaten)  1/2 cup pineapple
1/4 teaspoon salt  1/2 cup nuts
1 teaspoon vanilla

Cream shortening and sugar. Add egg and pineapple and flavoring. Sift flour, salt, baking powder, and soda. Add to first mixture. Add nuts and mix thoroughly. Drop from spoon on baking sheet and bake 10 minutes.

Hazel Smith

BROWNIES

1/4 cup shortening  2 squares melted chocolate
1 cup sugar  2 eggs
1/2 cup flour  1/8 teaspoon salt
1 teaspoon vanilla  1 cup nuts


Mrs. Edwin Alinder
BLUE RIBBON GINGER COOKIES

3/4 cup shortening (part butter) 1 cup sugar
1/4 cup mild molasses 1 beaten egg
1/4 teaspoon salt 2 cups flour
2 teaspoons soda 1 teaspoon cinnamon
1/2 teaspoon cloves 1 teaspoon ginger

Add molasses and egg to creamed shortening and sugar. Beat well. Add sifted dry ingredients and mix well. Roll in small balls and place 2 inches apart on greased cookie sheet. Press down with tumbler bottom dipped in sugar. Bake at 375 degrees about 15 minutes.

Mrs. George Nerison

WHITE SUGAR COOKIES

3 cups flour 1/4 teaspoon nutmeg
2 teaspoons baking powder 1 cup shortening
1 scant teaspoon soda

Cut in shortening like for pie crust. In separate bowl beat:
2 eggs 1 cup sugar
4 tablespoons milk 1 teaspoon vanilla

Add to the above. Roll out, cut and sprinkle with sugar. Moderate oven.

Mrs. Lena Hippen

DATE BARS

Here is an excellent way to use egg yolks when making angel food - 1 cup shortening, warm slightly and cream with 2 cups sugar, 10-11 egg yolks. Beat until very light and add 1/4 cup cold water. Stir into the creamed shortening and sugar - add 3 cups flour - 1 teaspoon salt - 1 1/2 pounds dates, cut fine - 1 cup nuts meats. Beat well. Spread in shallow pans well greased (or cookie sheet), bake in a slow oven until firm and delicately brown. At 275 degrees about an hour. When cool cut in bars, roll in powdered sugar. Store in a tightly covered container. They may be put together in pairs with filling and topping of whipped cream and served as a pudding.

Marilyn Minder

FROZEN COOKIES

1 cup white sugar 1 cup brown sugar
1 cup lard 1 cup butter
3 eggs 1 teaspoon soda
1 teaspoon salt 1 teaspoon cinnamon
6 1/2 cups flour 1/2 pound nuts

Pack in rolls and freeze. Slice and bake in moderate oven.

Shirley Sorhel
DATE BARS

1 1/4 cups oatmeal
1 1/4 cups flour
1 cup brown sugar
Mix as for pie crust.

Filling:
1 pound dates, cut fine
1/2 cup sugar
Boil together until soft. Place half dough on bottom of pan, cover with date filling, then remainder of dough. Bake in moderate oven.

Mrs. Geo Sorbel

DATE BARS

1 1/4 cups oatmeal
1 1/4 cups shortening
Pinch salt and soda
Mix all together like pie crust. Put half of mixture on bottom of a large cake pan and press down flat. Cover with a paste as follows:
1 1/2 cups dates
1 cup sugar
1 cup water
Cook until thick. Cover with the other half of mixture, patting down smoothly. Bake in a slow oven for about 45 minutes. Cut in bars.

Mrs. Ed Alinder

CHINESE CHEWS

1/2 cup butter
2 tablespoons brown sugar
Mix and bake 10 minutes at 350 degrees.

Beat:
2 eggs
1/2 teaspoon baking powder
Add:
2 tablespoons flour
1/2 cup chopped nuts
3/4 cup coconut
1 teaspoon vanilla
Pour over first mixture. Continue baking for 20 minutes longer at 350 degrees. Cut in squares - let cool in pan.

Mrs. Alice Harris

DATE FILLED COOKIES

2 cups brown sugar
3 eggs
1 teaspoon vanilla
Filling:
1 pound dates
1/2 cup water
Boil to make a paste.

Mrs. R. A. Holmes
FUDGE COOKIES

1 cup evaporated milk 2 squares chocolate
2 cups sugar 1 tablespoon butter
Dissolve: Chocolate in milk, add sugar and boil to soft
ball stage as in candy.
Add:
1 tablespoon butter 1 tablespoon vanilla
24 cut marshmallows 1 cup nuts
3 cups crushed graham crackers
Stir and spread in a buttered pan. Does not need to be
baked. Cut when partly set, in any size pieces.
Mrs. James Neilson

COCONUT STRIPS
Day-old white bread Sweetened condensed milk
Coconut, dry shredded
Slice bread 3/4 inch thick, trim off crusts. Cut into
strips 3/4 by 2 inches long. Spread on all sides with sweet-
ened condensed milk, covering well. Roll in finely shredded
coconut. Brown lightly under low heat or toast on fork over
coals. Delicious, tastes like angel food. Remember sweet-
ened condensed milk must be used to succeed in this recipe.
Mrs. Alice Harris

COOKIES
(White)
One cup shortening, 2 cups sugar, 3 eggs (whipped), 1 cup
flour with 1 teaspoon baking powder, grated rind of 1 lemon
or vanilla or almond extract, 3 tablespoons water (cold), 3
more cups of flour. Stir in gradually, mixing well. Roll out
to 1/4 inch thickness. Bake on ungreased cookie sheet at
400 degrees until light brown.
Mrs. Howard Hanson

DATE COOKIES
1 cup white sugar 1 cup brown sugar
1 cup butter or other shortening 3 eggs
1 teaspoon soda 4 cups flour
Filling:
1 pound of dates 1/2 cup sugar
1 cup of water
Combine and cook until thick and cool. Spread the filling
on the rolled out cookie dough and roll like a jelly roll. Set
in a cool place overnight. Cut in slices and bake in hot oven.
Mrs. Walter Wunschel
GINGER SNAPS
1 cup molasses
1 cup shortening
1 tablespoon soda
4 cups flour, sifted, or enough to make stiff dough
1 cup sugar
2 eggs
2 tablespoons ginger

Mix ingredients in order given and roll in marble sized balls. Place on greased cookie sheets and bake in moderate oven 10 to 15 minutes. Makes about 4 dozen.

Mrs. Huber Fryer

PEANUT BUTTER COOKIES
1/2 cup shortening
1/2 cup brown sugar
1 egg
1 1/2 cups sifted flour
1/4 teaspoon salt

Cream shortening and peanut butter together. Add sugar. Add beaten egg and vanilla. Sift flour, soda, and salt together and add to mixture. Form dough into small balls, size of marble, press with fork. Bake about 12 to 15 minutes.

Mrs. Huber Fryer

PEANUT COOKIES
2 cups brown sugar
1/2 cup fat or butter
1 cup ground peanuts
1 teaspoon vanilla
1 teaspoon soda

Mix all together and knead by hand, form in long roll and let stand overnight. In morning slice as thin as possible and bake in hot oven.

Mrs. Huber Fryer

MINCEMEAT BARS
2 cups rolled oats
1 cup brown sugar
1/2 cup butter
1 1/2 cups mincemeat

Method:
Put oats through food chopper. Mix with the other dry ingredients; work in lard, butter, then pack half of mixture firmly in pan and spread mincemeat over first half. Spread mixture over the other half and bake forty minutes. Cool and cut in squares.

Ethel Schlusman
DATE BARS
1 cup sugar 3 eggs
1 cup chopped walnut meat 1 pound chopped dates
1 cup flour 1 teaspoon baking powder
Pinch salt
Beat egg yolks, combine with sugar and stir until creamy.
Mix together dry ingredients. Add nuts and dates. Add stiffly
beaten whites alternately with the flour mixture to yolks
and sugar. Bake in a shallow pan about 30 minutes. Cut in
bars.

Mrs. Huber Fryer

OATMEAL COOKIES
1 cup sugar 1 cup melted butter
2 eggs 1/2 pound of raisins, boiled
2 cups quick rolled oats in 6 tablespoons of water
2 cups flour 1 cup nut meats
1/2 teaspoon soda
Mix butter, sugar, and well beaten eggs. Boil raisins 3
minutes and pour water over soda. Mix in flour and rolled
oats. Drop on greased baking sheet and bake in a quick oven.

Mrs. Huber Fryer

ROLLED SUGAR COOKIES
4 cups flour 1 teaspoon baking powder
1 cup shortening 1 teaspoon salt
Mix as for pie crust. In another bowl mix:
2 eggs, well beaten 1/3 cup sour cream
1 teaspoon vanilla 1 1/4 cups sugar
1 teaspoon soda
Mix two mixtures together until smooth. Then roll out
on floured board and cut in desired shape. Bake at 375 de-
grees.

Mrs. Harry Pierce

CHOCOLATE CHIP COOKIES
3/4 cup shortening 1 1/3 cups brown sugar
3 eggs 2 cups flour
1 teaspoon soda 1/2 teaspoon salt
1 1/2 cups oatmeal 1 package chocolate chips
1/2 cup nut meats 1 teaspoon vanilla
Mix in order named and drop by spoonfuls on baking sheet.
Bake in 375 degree oven.

Ada Howell

WHITE COOKIES
One cup Crisco, 1 cup powdered sugar, 1 egg, 2 cups flour,
vanilla. Roll in balls and flatten. Sprinkle nuts on if desired.

Mrs. Andy Jensen
BOSTON COOKIES
1 large cup shortening 3 eggs
2 cups sugar 1 teaspoon soda (large) in
1 teaspoon cinnamon 1 1/2 tablespoons of hot
1/2 teaspoon salt water
1/2 cup ground raisins 1 cup chopped nuts
About 4 cups of flour
Drop from a spoon.

Mrs. Walter Wunschel

APPLE OATMEAL BAR
1 cup sifted flour 1/2 cup brown sugar
1/2 teaspoon salt 1 cup quick oatmeal
1/2 teaspoon soda 1/2 cup shortening
Mix together as you would pie crust. Put part of the above
in the bottom of a pan and place these ingredients in between:
2 1/2 cups sliced apples 1/2 cup white sugar
Bake 45 minutes.

Mrs. Lawrence Greiner

SANDIES
(Cookies)
Cream 1 cup butter and 1/4 cup confectioners sugar; add
2 teaspoons vanilla extract and 1 tablespoon water. Add 2
cups flour; mix well and add 1 cup chopped pecan meats.
Form small rolls, 1 1/2 inches long. Bake on ungreased
cookie sheet in slow oven (300 degrees) 20 minutes or until
delicately brown.

Mrs. James Nielson

WHITE COOKIES
3 cups cake flour 1 cup butter
1 cup white sugar 2 teaspoons cream of tartar
1 teaspoon soda 2 teaspoons vanilla
3 eggs, well beaten Mix the flour and butter like a pie crust. Add the re-
mainder of dry ingredients and eggs, well beaten. Then add
vanilla and beat with the eggs. Roll very thin and cut. Bake
in slow oven.

Henrietta Bubak

FORK COOKIES
2 cups brown sugar 1 cup shortening (3/4
2 well beaten eggs if lard)
2 teaspoons soda 2 teaspoons cream of tartar
3 1/2 cups flour 1 teaspoon vanilla
Mix like bread, roll to size of walnut. Press flat with fork.
Bake in moderate oven.
ROLLED DATE AND NUT ICEBOX COOKIES
2 cups brown sugar  1 cup lard and butter
4 cups flour   (1/2 and 1/2)
3 eggs  1/2 teaspoon cinnamon
1 teaspoon soda   1/4 teaspoon salt
Roll out thin on board and spread with filling, roll like jelly roll, slice and bake.
Helen Mees

CHOCOLATE COOKIES
Melt together over burner the following:
2 cups brown sugar  4 squares chocolate
1 cup Crisco or Spry
Add to:
2 eggs, well beaten  1 teaspoon baking powder
1 cup sour milk  1 teaspoon vanilla
1 teaspoon soda  1/2 teaspoon salt
3 cups flour  1 cup nut meats
Drop on greased cookie sheet. Bake in moderate oven.
Frost with powdered sugar and chocolate frosting.
Mrs. L. H. McKenna

CEREAL COOKIES
1 cup white sugar  1 teaspoon soda
1 cup brown sugar  1 cup crushed corn flakes
(or two cups brown sugar)  2 cups oatmeal
1 cup shortening  1 cup ground salted peanuts
2 eggs  2 cups flour
Mix well into balls about the size of a walnut. Press down with a fork and bake about 10 minutes in a 350 degree oven.
Adele Munro

COCONUT MACAROONS
1 cup brown sugar  1 cup white sugar
1 cup melted shortening  2 eggs
1 cup coconut  1 teaspoon vanilla
1/2 teaspoon salt  1 teaspoon soda
1 cup flour  4 cups oatmeal
Cream sugar and shortening. Add eggs and then flour with soda and salt added. Then stir in the oatmeal, coconut, and vanilla. Roll into balls the size of a walnut --DO NOT PRESS DOWN. Bake in 400 degree oven.
Mrs. Grace Vosberg

BESSIE'S WHITE COOKIES
Two cups sugar, 1 cup shortening (Crisco), 1 cup cream (sweet or sour), 2 eggs, 1/2 teaspoon soda and 1 teaspoon heaping baking powder. Flour to roll easily. Roll thin and bake in quick oven.
Mrs. K. D. Munro
MACAROONS

1 pound almond paste
5 egg whites

Rub almond paste and egg whites until smooth. Then add sugar. Fill cylinder and press out cookies. Bake on brown paper in slow oven about 20 minutes.

Mrs. K. D. Munro

CRUELLERS

4 eggs, beaten
4 tablespoons sugar
4 tablespoons cream

Enough flour to roll thin, very careful to use just enough to handle easily. Cut in diamond shapes. Slash center and fry in deep fat.

Hazel Smith

RUSSIAN TEA COOKIES

1 cup butter
2 1/2 cups flour
1 teaspoon vanilla

Bake at 400 degrees for 15 minutes. While hot roll in powdered sugar. When cool, roll again.

Hazel Smith

CORN FLAKE MACAROONS

2 egg whites
2 cups corn flakes
1 cup coconut

Beat egg whites until stiff enough to hold shape. Fold in sugar carefully. Fold in corn flakes, nuts, coconut. Drop in buttered pan.

Hazel Smith

RESOLUTIONS

(Butter Cookies)

1/2 cup butter
1 egg, unbeaten
1/2 teaspoon vanilla

Drop on buttered pan with teaspoon and bake in moderate oven until brown on edges. Must be made with butter.

Hazel Smith

DOUGHNUTS (SOUR MILK)

Four cups flour, sifted before measuring, 1 teaspoon soda, 1 teaspoon salt, 2 eggs, 2 tablespoons melted shortening, 1 cup sugar, 1 cup sour milk, nutmeg. Chill before cutting out.

Mrs. E. J. Opsal
FILLED COOKIES
1 1/2 cups brown sugar  3/4 cup shortening
2 eggs  1 cup oatmeal
1 teaspoon soda in hot water  1 teaspoon vanilla
Salt and enough flour to make stiff dough and roll out and cut. Fill with dates or raisins, cooked.
Henrietta Bubak

ANGEL FOOD DOUGHNUTS
4 egg whites, well beaten  1 cup sugar
Butter, size of an egg  2 teaspoons baking powder
1 cup sweet milk  1 teaspoon vanilla
3 cups flour to make soft dough
Mix all together as listed. Roll thin, cut out and fry brown in deep fat.
Henrietta Bubak

DOUGHNUTS (POTATO)
1 cup mashed potatoes  4 tablespoons melted butter
Beaten together:
1 1/3 cups sugar  3 eggs
Add:
4 cups flour  4 teaspoons baking powder
Salt and nutmeg  1 cup milk
Chill before rolling out.
Mrs. E. J. Opsal
CAKES

CHOCOLATE UPSIDE DOWN CAKE

1 1/4 cups flour   2 tablespoons butter
3/4 cup sugar   1/2 cup milk
2 teaspoons baking powder   1 teaspoon vanilla
1/4 teaspoon salt   1/2 cup broken nuts
1 square bitter chocolate or
7 teaspoons cocoa


TOPPING

2 tablespoons cocoa   1/2 cup brown sugar
1/2 cup white sugar   1 cup boiling water

Mix cocoa and both sugars. Spread over top of cake. Over all pour boiling water. Bake in moderate oven (350 degrees) for 45 minutes or a little less. Serve with whipped cream.

Mrs. Howard Hanson

RED DEVIL'S FOOD CAKE

2 cups sifted cake flour   2 eggs - 1/2 teaspoon salt
1 1/2 cups sugar   1/2 cup milk
1/2 cup lard   2 teaspoons soda
1/2 cup cocoa   1 cup boiling water
1 teaspoon vanilla

Cream lard, add sugar and cocoa and mix. Add eggs and beat well. Add flour alternately with milk in which soda has been dissolved. Add boiling water and vanilla. Pour batter quickly into 2 - 8 inch wax paper lined layer pans. Bake at 350 degrees for 30 minutes.

Frost with Peppermint Frosting:

1 1/2 cups sugar   5 tablespoons water
1 tablespoon white corn syrup   2 egg whites
1/2 cup crushed peppermint stick candy.

Beat 3 minutes over boiling water. Remove from fire but leave over boiling water, beating 7 minutes more. Add candy and spread.

Mrs. George Nerison

TOMATO SOUP CAKE

1/2 cup butter   1 teaspoon soda
1 cup sugar   1 3/4 cups flour
1 egg   2 teaspoons nutmeg
1 cup tomato soup   1/2 teaspoon cinnamon
1 cup dates or raisins   1 cup nuts

58 Mrs. Lawrence Greiner
BANANA LAYER CAKE

1 1/2 cups sugar 3/4 cup shortening
2 eggs 2 1/2 cups cake flour
1/4 teaspoon salt 1 teaspoon vanilla
1 1/2 cups very ripe banana 1/4 cup sour milk
pulp 1 teaspoon soda
1/2 teaspoon baking powder

Grease 2 - 9 inch cake pans. Cream butter, add sugar and
cream thoroughly. Add whole eggs beating after each. Sift
dry ingredients. Add sour milk to bananas. Add alternately
the flour and the banana mixture. Bake at 375 degrees for
25 to 30 minutes. Frost with boiled icing and cover with
coconut.

Holly Mae Baker

FRUIT CAKE

1 1/4 cups applesauce (sweet
or unsweetened) 1/4 cup brown sugar
2 cups flour 1 cup white sugar
1/2 teaspoon cinnamon 2 teaspoons soda
1/2 teaspoon allspice 1/2 teaspoon cloves
1/2 pound dates 1/2 pound mixed fruit
1/2 pound nuts 1/2 pound raisins

Mix brown sugar, applesauce, then gradually add all other
ingredients. Bake 1 hour at 350 degrees.

Mrs. Howard Hanson

PRUNE-NUT CAKE

1 cup sugar 1 cup cold unsweetened
1/2 cup shortening prune juice
2 eggs, beaten 1 cup or more pitted prunes
2 1/2 cups flour 1/2 cup walnuts
1 teaspoon soda 1 teaspoon baking powder
2 teaspoons cinnamon 1/2 teaspoon cloves

Bake about 30 minutes in a 350 degree oven.

Mrs. J. T. Torstenson

DATE CAKE

7 ounces dates, cut fine 1 cup nuts
1 cup boiling water 1/2 teaspoon soda
1 egg 1 cup sugar
1 tablespoon butter 1 1/4 cups flour

Pour boiling water over dates, nuts, and soda. Add 1 egg,
sugar, butter, and flour. Put in greased baking pan in mod-
erate oven. Bake about 1 hour.

Mrs. Huber Fryer
TUTTI-FRUTTI CAKE  
(1st Prize Recipe)  
1 cup sugar  
1/2 cup walnuts  
1 egg  
1 1/2 cups flour  
1 level teaspoon soda dissolved in 1 tablespoon vinegar.  

Cream sugar and butter, add egg and melted chocolate. Add milk and flour alternately, beginning and ending with flour. Then add dates, nuts, and soda dissolved in vinegar. Beat well and pour into a cake pan about 6 by 10 inches. Bake in a moderate oven until well done.  

Lillian Hicks  

DELICATE WHITE CAKE  
2/3 cup shortening  
2 cups sugar  
1 teaspoon vanilla  
1 cup cake flour  
1/4 teaspoon salt  

Cream shortening and sugar; add vanilla. Add flour, sifted with salt and 2 teaspoons baking powder alternately with water, beating well after each addition. Fold in egg whites, beaten with remaining teaspoon baking powder. Bake in two wax lined 9 inch layer cake pans in moderate oven (350 degrees) for 30 minutes.  

Mrs. James Nielson  

DEVIL'S FOOD CAKE  
2 heaping teaspoons cocoa  
1 teaspoon soda in mixing bowl  

Pour boiling water over to make paste. Put in 1 cup sour cream, stir well. 1 cup sugar and stir some more. Then break in 2 eggs and beat well. Then 1 1/2 cups flour and beat thoroughly. 1 teaspoon vanilla. Beat. Batter is very thin. A large loaf. Frost with cocoa caramel.  

Mrs. Mabel Mann  

WHITE-AS-SNOW CAKE  
1 1/2 cups flour  
4 1/2 teaspoons baking powder  
1 teaspoon salt  
1 1/2 cups sugar  

Pour into well greased and floured layer or loaf pans. Bake in moderate oven 30 minutes. Good with a favorite caramel frosting, when the cake is cool.  

Mrs. Lawrence Greiner
DEVIL'S FOOD CAKE

2 cups white sugar 2 1/2 cups flour
1 cup sour cream 1 teaspoon soda (rounded)
3 eggs, beaten 1/2 cup cocoa mixed to a
1/2 cup sour milk paste with water
1 teaspoon vanilla

Mrs. Charles Babb

SOUR CREAM DEVIL'S FOOD CAKE

4 eggs 1 cup sour cream
1 1/2 cups sugar 1 teaspoon soda
2 squares chocolate boiled up in
1/4 cup milk Salt
Stir until creamy.
1 3/4 or 2 cups sifted flour Mrs. George Sorbel

EVELYN'S DEVIL'S FOOD

1/4 cup lard 1 cup sugar
1 egg 1/3 to 1/2 cup cocoa
1/2 cup sour milk 1 cup flour
1/2 cup hot water with Salt and vanilla
1 teaspoon soda dissolved in it.
   Bake in an 8' x 8' pan at 350 degrees.
Mrs. E. J. Opsal

CHOCOLATE CAKE

1 1/4 cups sugar 1/2 cup shortening
2 eggs 2 squares chocolate, melted
1 cup cold water 1 level teaspoon soda
2 cups flour 1 teaspoon vanilla
Pinch salt

Hazel Smith

SUGARLESS ICING

Beat 1 egg white with 1/2 cup syrup. Add a scant teaspoon of vanilla. Beat until it stands in soft peaks. Spread over cake.

Hazel Smith

61
TUTTI-FRUTTI CAKE
(1st Prize Recipe)

1 cup sugar 1/4 cup butter
1/2 cup walnuts 2 squares bitter chocolate
1 egg 1 cup sour milk
1 1/2 cups flour 1/2 cup chopped dates
1 level teaspoon soda dissolved

in 1 tablespoon vinegar.

Cream sugar and butter, add egg and melted chocolate.

1/2 teaspoon vanilla

Combine and just as it reaches a full boil, remove from stove, beat a bit, then spread on cake. Warning - DO NOT OVER COOK.

Mrs. George Osterloh

CREAMY CARAMEL ICING

2 cups brown sugar 1 tablespoon vegetable
1 tablespoon white syrup shortening
1/2 cup milk

Boil until soft ball stage in cold water. Mix 1/2 cup vegetable shortening, 2 1/2 cups confectioners sugar, 4 tablespoons hot milk, 1 teaspoon vanilla. Pour the cooked syrup over the above mixture. Beat until thick and creamy.

Marian Foss
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Wilmot South Dakota

Wilmot Municipal Liquor Store

Wines - Liquors - Beverages
ESCALLOPED CABBAGE - SPAGHETTI CASSEROLE

1 1/2 cups spaghetti  
3 tablespoons flour  
2 cups milk  
1 quart shredded cabbage  
Salt  
3 tablespoons butter  
1/2 pound cheese  
1 cup bread crumbs

Break the spaghetti in small pieces and cook in boiling salted water 20 minutes, drain. Make sauce of flour, fat, milk, and salt. Shave the cheese and add to hot sauce. Stir until melted. Put cabbage, spaghetti, and sauce in buttered baking dish in layers and last bread crumbs. Bake 20 minutes in moderate oven.

Henrietta Bubak

BAKED TOMATO BREAD AND CHEESE

6 slices bread  
2 cups tomato juice  
1/2 teaspoon salt  
1 tablespoon minced onion  
1 cup cheese cubes  
2 eggs  
1/8 teaspoon pepper

Butter bread and cut into cubes - put cubes of bread and cheese in baking dish in alternate layers - beat eggs slightly, add tomato juice, salt, pepper, and onion - pour over bread and cheese and bake in moderate oven at 375 degrees for 50 minutes. Melt 3 tablespoons butter in baking pan. Sprinkle with brown sugar and cinnamon; warm until syrupy. Place 8 well drained slices of pineapple in syrup and turn to coat them. With a round scoop place mounds of the prepared yams on the pineapple slices. Place a marshmallow on top of each hat. Bake for 20 to 25 minutes in a 400 degree oven.

Mrs. George Nerison

ESCALLOPED CORN

2 eggs  
1 cup milk  
1/8 teaspoon pepper  
1 cup cracker crumbs  
2 cups corn  
1/4 teaspoon salt  
3 tablespoons butter

Mix eggs, corn, milk, salt, pepper. Pour into buttered baking dish. Melt butter, add to cracker crumbs and sprinkle over top of corn. Avoid baking too long or at too high temperature.

Mrs. Huber Fryer

POTATO FRITTERS

Beat into 1 cup mashed potatoes, 2 eggs, 2 tablespoons grated cheese, 3 tablespoons flour, pinch salt and paprika. After beating hard let stand for 1 hour, then drop by spoonfuls in hot fat. Serve hot with pickled beets.

Mrs. George Osterloh
Farmers Union Co-op.

Gasoline, Oil And Grease

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ONION CASSEROLE SUPREME

Cook 5 or 6 Bermuda onions, sliced 1/4 inch thick. Drain. Arrange in casserole. Make 1 cup thick white sauce. Add 1 can mushroom soup. Season, salt and pepper, 1 teaspoon Worcestershire Sauce, 1 cup cheese. Pour over onions top with crumbs and bake 20 to 30 minutes at 350 degrees.

Mrs. Elizabeth Ennis

SPANISH LIMA BEANS

1/2 cup chopped onions 1 cup celery
1 green pepper 3 tablespoons oil or
1 pint cooked tomatoes drippings
Salt, pepper, and chili powder 2 teaspoons Worcestershire
1 1/2 cups grated cheese Sauce
2 cups cooked limas

Make the sauce and add the limas alternately with the cheese in a casserole and bake.

Mrs. E. J. Opsal

BAKED BEANS

Four slices bacon, 1 medium onion, 1/2 cup catsup, 2 tablespoons brown sugar, 2 No. 2 cans beans, 1/4 cup water. Fry bacon and onion light brown. Add beans and catsup. Bake in oven for 45 minutes.

Mrs. Huber Fryer
ESCALLOPED CABBAGE - SPAGHETTI CASSEROLE

1 1/2 cups spaghetti  Salt
3 tablespoons flour  3 tablespoons butter
2 cups milk  1/2 pound cheese
1 quart shredded cabbage  1 cup bread crumbs

Break the spaghetti in small pieces and cook in boiling salted water 20 minutes, drain. Make sauce of flour, fat, milk, and salt. Shave the cheese and add to hot sauce. Stir until melted. Put cabbage, spaghetti, and sauce in buttered baking dish in layers and last bread crumbs. Bake 20 minutes in moderate oven.

Henrietta Bubak

BAKED TOMATO BREAD AND CHEESE

6 slices bread  1 cup cheese cubes
2 cups tomato juice  2 eggs
1/2 teaspoon salt  1/8 teaspoon pepper
1 tablespoon minced onion

Butter bread and cut into cubes - put cubes of bread and cheese in baking dish in alternate layers - beat eggs slightly, add tomato juice, salt, pepper, and onion - pour over bread and cheese and bake in moderate oven at 375 degrees for 50 minutes.

G. J. Minder

BAKED LIMA BEANS

One pound lima beans - soak overnight. Parboil 30 minutes with 1/4 teaspoon ground mustard. Drain. Cover with 1/2 cup diced bacon, 1/2 cup brown sugar. Cover with sour cream and add 1 teaspoon flour and 1/2 teaspoon ground mustard. Salt to taste. Very good.

Cora Johnson
DAINTY GELATINE SALAD

1 package lime jello
1 3/4 cups boiling water
1 cup milk
1 No. 2 can crushed pineapple

Dissolve jello in boiling water. When cool add other ingredients in the order given. Put into ring mold or individual molds to chill and serve with the following dressing:

1 cup salad dressing
1/2 cup chopped nuts
1/2 cup whipped cream
2 tablespoons prepared horse-radish

Mix in order given. If desired, cottage cheese may be put through sieve. This makes a smoother salad.

Cora Johnson

EASTER SALAD

Pear halves (canned), one for each person, lettuce, cut in strips to represent grass, almond nut meat halves for ears. Small black candies for eyes, marshmallows for tail. Cottage cheese - optional. Place lettuce strips on salad plates. Fill pear halves with cottage cheese and place filled side down. Place small candies on small end of pear to represent eyes, and almond halves for ears. One fourth of marshmallow fastened on with part of a toothpick forms the tail. Your Easter bunny is complete as is the salad. Use favorite dressing.

Hazel Smith

CANDLELIGHT SALAD

To serve 6:
6 slices pineapple
6 maraschino cherries
Lettuce

Arrange a slice of pineapple on lettuce leaf. Put 1/2 of banana, end up, in the hole. Thin salad dressing, just enough to run slightly to indicate melted tallow on candle and put a small teaspoon on top of the banana, topped with a cherry to represent the flame. Place a 1/2 or 1/4 of a marshmallow at the end of pineapple ring to represent the handle on candle holder.

Hazel Smith

"JIFFY" SALAD

Place a lettuce leaf on individual plates. Cut bananas in half lengthwise. Spread cut side freely with peanut butter then put together again. Slice off as much as is desired for each serving. Add salad dressing.

Cora Johnson
ICEBOX SALAD
1 small can grated pineapple 1 cup blanched almonds or 1/2 cup marshmallows, cut fine chopped pecans
Mix together and set aside.
3 egg yolk 1/2 cup milk or cream
1 tablespoon sugar 1 teaspoon flour
Cook until thick. When cool add juice of one lemon.
3rd step:
1 cup pineapple juice 1 cup boiling water
1 package lemon jello
When partially thickened, add 1/2 pint whipped cream.
Add the rest of the ingredients and pour into molds decorated with red cherries. No dressing necessary.
Mrs. George Nerison

SALAD
1 package lime jello 1 1/2 cups boiling water
1/2 cup pineapple juice 1 tablespoon lemon juice
When slightly thickened add:
1 cup crushed pineapple 1 - 12 ounce carton cottage cheese
1 small can minced pimientos
1/2 cup whipped cream
Pour into small molds and chill until solid.
Mrs. George Nerison

EGG SALAD
6 hard boiled eggs, sliced 2 large onions (can omit or (not thin) to suit your taste)
Add the following salad dressing with cream added:
SALAD DRESSING
1 cup vinegar 1/2 cup sugar
1 level teaspoon salt Yolks of 4 eggs
Mix and boil until thick. This dressing can be kept a month or so if a larger amount is made.
Ethel Schlusman

RAW CARROT SALAD
2 cups raw carrots, chopped 1 small can crushed pineapple
3/4 cup coconut Mayonnaise, chopped nuts
Drain pineapple, mix with carrots, then put in refrigerator.
Chill mayonnaise. Before serving add coconut and mayonnaise to first mixture and place on lettuce leaves topping with spoonful of mayonnaise to which green vegetable coloring added, sprinkle with nuts.
Henrietta Bubak
CRANBERRY SALAD
1 pound cranberries (ground) 1 No 2 1/2 can drained, crushed pineapple
1 pound marshmallows (chopped) 1 cup sugar
1 cup (whipped) cream
Red or green maraschino cherries may be added for color. Mix all ingredients together. Add whipped cream last. Large recipe.

Hazel Smith

FRUIT-JELLO SALAD
2 cups cherries (pie) 1 package lemon jello
1 cup hot water or fruit juice 2 cups or 1 pound cottage cheese
1/2 cup salad dressing
1/4 cup chopped nuts
Mix juice with jello and when starting to jell, beat. Add cottage cheese and salad dressing, beat again until smooth. Lastly add cherries and nuts. Chill.

Hazel Smith

CHICKEN SALAD
White meat of fowl - cut not too fine. Add twice the amount of celery, cut in 1/2 inch pieces. Walnut meats, broken in pieces; one hard cooked egg, and pimiento if desired. Blend with boiled salad dressing and serve in nest of lettuce.

Helen Mees

HOT CHICKEN SALAD
1/2 cup rice - cooked in chicken broth 4 cups chopped, cooked chicken
1 cup blanched almonds - cut fine 1 cup mushrooms
1 cup chopped celery 1 small can pimientos
1 green pepper - cut fine 1 small onion, cut fine
Boil vegetables five minutes, drain, mix all ingredients with one can of mushroom soup. Bake one hour - 300 degrees. May top with corn flakes.

Florence Porter
Allee Knoerr

CHICKEN SALAD
2 cups diced, cooked chicken 1 cup diced celery
2 tablespoons chopped pimientos 1/2 cup chopped nut meats
1/4 teaspoon paprika Salt to taste
Mix all together, add 1 cup mayonnaise dressing and serve very cold on lettuce leaf.

Mrs. Eva De Greef
SALAD DRESSING

Cook together the following:
4 tablespoons butter 1 teaspoon ground mustard
2 tablespoons sugar 1/2 teaspoon pepper
3 eggs (beaten) Pinch of salt

Add 1/2 cup vinegar (heated) and mix the two together and cook in double boiler until it has thickened, then continue cooking for 2 minutes. When ready to use it, add cream to suit your own taste.

Mrs. Lawrence Greiner

SALAD DRESSING

4 eggs 1/2 cup vinegar
1/2 cup sugar 1/2 cup lemon juice
6 teaspoons salt 3 cups salad oil
1 teaspoon mustard 1 cup cornstarch
4 cups water

Place all but the last two items (1 cup cornstarch, 4 cups water) in a bowl, do not stir until the cornstarch and water have been boiled together until they become transparent. Beat all together with egg beater until smooth and creamy.

Henrietta Bubak

SALAD DRESSING

1 egg 1/2 teaspoon dry mustard
Salt 1 tablespoon vinegar
1 tablespoon sugar

For fruit salad add 1/4 cup of sugar. Cook; when thick remove from fire, add 1 cup cream.

Mrs. Eva De Greef

SALAD DRESSING

1 pint salad dressing Garlic, 1 small piece
A little celery seed 3/4 can tomato soup
Vinegar Seasoning to taste

Very good for potato salad.

Cora Johnson

SALAD DRESSING

1 can condensed tomato soup 1/2 can salad oil (use soup can to measure)
1/2 can vinegar 1 tablespoon prepared mustard 2 tablespoons sugar
1 tablespoon mustard 1 tablespoon salt 2 tablespoons grated onion
Mix all ingredients and shake well - use on garden salad.

Mrs. George Minder
CUCS WITH COTTAGE CHEESE DRESSING
On lettuce leaf, arrange sliced cucs, cut with notched cutter. Pour over a well seasoned French dressing to which add cottage cheese and chopped chives.

Cora Johnson

TOMATO-FRENCH DRESSING

| 1 tablespoon yellow dry mustard | 1 teaspoon salt |
| 1/8 teaspoon pepper             | 3 tablespoons sugar |
| 1 cup olive or salad oil        | 1 tablespoon grated onion |
| 1/2 can tomato soup             | 1/2 cup vinegar |


Mrs. Alice Harris

FRENCH DRESSING

| 1 cup Mazola Oil | 1 bottle chili sauce or catsup |
| 1/2 cup vinegar  | 3/4 cup sugar |
| 1 teaspoon salt  | 1 teaspoon paprika |
| 1 tablespoon Worcestershire Sauce | 1 tablespoon grated onion |

Place all ingredients in jar and shake well. Store in refrigerator.

Florence Porter

RUSSIAN DRESSING

| 1/4 cup salad oil | 1/4 cup vinegar |
| Juice of 1 lemon  | 1/2 bottle of ketchup |
| Salt and paprika to taste | |

Mix all together.

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APPLE BUTTER
6 cups apples run through 2 cups sugar
a sieve 1 teaspoon cinnamon
1 teaspoon allspice 1/2 teaspoon cloves

Mix and bake in oven until clear and thick. Stirring once in awhile. This way you have no more scorched butter.
Ada Howell

1 - 2 - 3 - 4 JAM
1. whole orange 2. peaches
3 cups sugar 4 apples

Grind all fruit in fruit grinder. Add sugar and boil until as thick as desired.
Hazel Smith

STRAWBERRY JAM
4 cups strawberries 5 cups sugar
Let stand 2 hours. Then put in a large kettle. When they come to a rolling boil (not too hard) cook 8 minutes. Skim and stir. Then add 4 tablespoons lemon juice. Boil 2 minutes more. Let cool and when cold bottle the jam.
Mrs. Lawrence Greiner

STRAWBERRY PRESERVES
One quart strawberries, pour boiling water over and drain. Add 2 cups sugar. Boil 2 minutes; add 1 cup sugar. Boil 5 minutes. Let stand three days, stirring often. Seal.
Marilyn Minder
**PIC KLES**

**HOLLY HOCK HOUSE PICKLES**

3 pounds small green tomatoes, 2 pounds pineapple, cut in rather thick slices. Pieces about half the size of tomato slices.

Make syrup of:
- 2 pounds sugar
- 1 cup clover honey
Tie in bag:
- 4 cups mild cider vinegar
- 1 cup pineapple juice
- 1 tablespoon stick cinnamon
- 1 tablespoon allspice
- 1 tablespoon whole cloves
- 2 tablespoons yellow mustard seed
- A little mace

Add to syrup and bring to boiling point. Pour over tomato and pineapple. Cover and let stand 24 hours. Drain off liquid - bring again to boil and put in tomatoes and pineapple. Cook until tender and clear and put into sterile jars. Boil syrup down until thick enough to coat a spoon - pour over the tomato and pineapple in jars - fill to overflowing - seal.

Mrs. George Minder

**MIXED MUSTARD PICKLES**

1 quart large cucumbers, cubed 1 quart small whole cucumbers
1 quart small onions 2 red sweet peppers, chopped fine
1 quart green tomatoes, in chunks
1 large cauliflower, broken in small pieces

Wash vegetables, cover with 1 quart water, 1/2 cup salt; let stand 24 hours. Bring to a boil in same salt water solution. Drain.

6 tablespoons dry mustard 1 tablespoon tumeric
1 cup flour 2 cups sugar
2 quarts vinegar

Mix thoroughly, cook until thick, stir in pickles. Heat well - put in sterilized glass jars. Seal hot. Makes 6 quarts. These are extra good.

Mrs. Alice Harris

**LINDGERG RELISH**

2 medium size cabbage 8 medium size carrots
8 green and red peppers 12 medium size onions

Grind all through food chopper. Add 1/2 cup salt, let stand 2 hours, drain. Mix with:

3 pints vinegar 6 cups sugar
1 teaspoon mustard seed 1 teaspoon celery seed

Mix well - do not cook - seal up in fruit jars.

Mrs. Walter Wunschel
ORANGE DILL SWEET PICKLES

Wash cukes and soak in a brine, salty enough to float an egg, for three days.
Soak out in clear water three days, changing water each day. Then split or cut in chunks, depending on size of cukes.
Put in a dish pan of water with 1 cup of vinegar and 1 tablespoon alum.
Scald 2 hours; keep turning cukes over and over. Do not let water get too hot; should never be so hot you can't turn cukes with your hands.
Drain well and place in a large jar with plenty of dill and sliced oranges for flavor.
Cover with syrup - make of 1 pint of vinegar and two quarts sugar.
Heat to boiling and pour over pickles. Pour off and reheat three morning. Add 1 cup vinegar and 2 cups sugar each day. The third morning pack in jars with dill and orange slices in bottom of jar. Cover with boiling syrup and seal.

Mrs. George Minder

CELERY RELISH

1 large head of cabbage
1 large head of celery
2 quarts of vinegar
2 tablespoons of mustard seed
1 tablespoon of ground mustard

Cabbage and celery are put together, sprinkled with 1/2 cup salt, and let stand overnight. Drain in the morning. Cucumbers and onions stand overnight separate. Boil cabbage and celery for 20 minutes. Then boil 10 minutes, add spices and last add mustard and flour.

Grace Rensberger

OSCAR SAUCE

12 ripe tomatoes
6 large onions
2 red peppers

Chop all these together.

Boil:
4 cups sugar
1 1/2 tablespoons salt

1 quart vinegar
2 tablespoons mixed spices in a bag

And add to the above. Cook until thick. Makes 5 1/2 pints.

Mrs. Walter Wunschel
GREEN TOMATO RELISH

1 dozen green tomatoes  8 onions
3 red peppers
Grind all together, pour on boiling water. Let stand until cold. Drain dry.
1 pint vinegar  2 1/2 cups brown sugar
1 teaspoon salt
Boil until well done. Seal hot.

Mrs. Huber Fryer

CUCUMBER RELISH

Peel and slice 12 medium cucumbers and 12 onions.
Sprinkle with 3 tablespoons salt and let stand 3 hours.
1 pint vinegar  1 pint sugar
1 teaspoon each cinnamon,
celery seed, mustard seed,
black pepper, ground mustard
and turmeric powder
Let come to a boil and cook until tender. Makes 2 quarts
and is delicious.

Mrs. Mabel Mann

RIPE TOMATO RELISH

30 ripe tomatoes, peel and boil
Grind and add:
12 sour apples  8 large onions
2 peppers (green or red)  1 pint vinegar
11 cups sugar  5 tablespoons salt
2 teaspoons celery seed
Boil 1 1/2 hours. Seal in hot jars.

Marion Foss

PEPPER HASH

12 green peppers  18 ripe peppers
15 large onions  2 cups sugar
3 tablespoons salt  1 quart vinegar
Grind peppers and onions, cover with boiling water and drain. Cover with cold water and let come to a boil. Drain dry, then add the sugar, salt, and vinegar and boil ten minutes and seal. This is delicious with meats, especially roast pork.

Mrs. Mabel Mann

DILL PICKLES

Wash cucumbers and lay in cold water several hours,
pack in jars putting plenty of dill and boil together following:
3 quarts water  Small piece of alum
1 quart of vinegar  1 large cup salt.
While hot pour over pickles and seal.
CORN RELISH
12 ears corn 2 heads of cabbage
2 onions 2 green peppers
1 teaspoon mustard 3 cups sugar
1/4 cup salt 1 1/2 pints vinegar
Boil half an hour, then put in jars while hot. Seal tight.
Lillian Hicks

CRANBERRY RELISH
1 quart cranberries 4 apples
2 oranges and rind of 1 3 cups sugar
orange 1 small can pineapple (chill)
Put cranberries, apples, oranges through food chopper,
add sugar and small can pineapple. (chill)
Mrs. K. D. Munro

CRANBERRY - ORANGE RELISH
1 pound cranberries 1 to 1 1/2 oranges
2 cups sugar
Grind cranberries. Pare oranges and remove white
membranes. Put rind and pulp through grinder. Mix with
sugar and berries. Let set a few hours before serving.
Hazel Smith

PICKLED FISH
Clean fish and cut into pieces small enough to put in
fruit jars. If soft fish, put in brine overnight. If fish are
hard just salt the water real heavy in which the fish are
cooked. Have water boiling before putting fish in. Watch
carefully and cook until you can pierce with a fork. When
done the fish will be flaky. Prepare vinegar with onions and
spices, boil this. Put fish in jar and pour this liquid over
and seal. It is possible to keep in open jars about 2 months.
Mrs. Walter Wunschel
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CANDY

DIVINITY CANDY
2 cups sugar 1/2 cup water
2 egg whites 1 teaspoon vanilla
Nuts
Cook until hard when dropped in cold water. Beat until thick and creamy. Pour into a buttered pan.
Mrs. Eva De Greef

DIVINITY
2 1/2 cups sugar 1/2 cup syrup
1/2 cup water
Boil together to light crack stage.
3 egg whites 1 teaspoon vanilla
Boil sugar, syrup, and water to crack stage. Pour over beaten egg whites beating constantly. As it thickens add vanilla. Nut meats may be added.
Hazel Smith

HONEY CARAMELS
1 cup milk 1/4 cup honey
3/4 cup light syrup Pinch of salt
1 teaspoon butter
Heat honey and syrup to boiling point. Add milk, stirring constantly. Cook mixture until it forms a soft firm ball in cold water. Add chopped nuts; turn into greased pan, cut in squares when cool.
Henrietta Bubak

PENUCHE
2 cups brown sugar 1 teaspoon vanilla
1 cup white sugar 1/2 cup nut meats
2 tablespoons butter 1 cup milk
Boil sugar and milk to the soft ball stage. Remove from fire and add butter and vanilla. Let cool a while, then beat until nearly ready to set. Add walnuts. Pour into greased dish.
Hazel Smith

FUDGE
4 cups sugar 3/4 cup white syrup
1 cup top milk 3 tablespoons cocoa
Mix ingredients together and let stand in warm place until sugar is dissolved. Then cook until it forms a soft ball in water. Let stand and add small ball of butter, 1 teaspoon vanilla, and 1/2 cup chopped nuts.
Marion Foss
PULLED TAFFY
1 cup syrup 2 cups sugar
1 cup hot water 2 tablespoons vinegar
Cook until very hard in cold water.
3 tablespoons butter.
Add butter and pour in buttered platter until cool to handle.

Hazel Smith

POPCORN BALLS
1 1/2 cups syrup 2 tablespoons butter
1/4 teaspoon soda 1 cup peanuts
4 quarts popped corn
Boil syrup to soft ball stage. Remove from heat and add butter and soda. Mix thoroughly. Pour over peanuts and corn. Mix and form into balls.

Henrietta Bubak
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DID YOU KNOW

1. Cold water added to cooking beans only hardens them.
2. That by turning your peanut butter jar upside down the oil on top will run to the bottom and mix with the peanut butter.
3. That to make meat tender put it in a strong vinegar water for a few minutes before cooking.
4. That if you bury the yeast cake in salt, it will keep for some time.
5. Kitchen or bathroom shades may be made of oil cloth to match the color scheme of the room.
6. If you heat the milk that you add to potatoes to mash them, they will be whiter and fluffier.
7. By putting a 1/2 cup of raisins in rhubarb pie, it will not run over in the oven.
8. That biscuit dough should be kneaded 18 times to make the biscuits light.
9. That lightly beaten egg whites brushed on the pie crust before baking gives an attractive glaze. If you like an extra brown crust, brush with milk.
10. That a raw potato kept in the refrigerator will absorb all unpleasant odors.
11. That lemons will keep longer in a tightly covered fruit jar.
12. By adding 1 egg yolk to the liquid used in making pie dough your crust will be flakier and twice as good.
13. You can use the divider from an ice cube tray to cut biscuits in a hurry.
14. Baked potatoes get a delicious crust if you cut them in halves lengthwise before putting them in the oven. This will also save fuel.
15. A teaspoon of honey added to whipped cream keeps it firm for quite a while.
16. Graham crackers with jam between and covered with whipped cream make an easy and delicious dessert.
17. You should not wash eggs before putting them in the refrigerator.
18. You should never place meringue on hot pie filling as it will from syrup between filling and meringue.
19. Left over baking powder biscuits crumbled fine are more tasty with salmon loaf than crackers or bread crumbs.
20. If cream is too thick to whip you can add the white of 1 egg.
21. Powdered sugar sifted on a plate before placing fresh cake on it will help prevent it from sticking.
22. A teaspoon of vinegar mixed into frosting will keep it from breaking when cut.
23. A few whole cloves in the kettle of fat, gives doughnuts a nice flavor.
24. Before heating milk in a saucepan, rinse the pan with water and it will not scorch so easily.
2.5. Save the excess liquor from your pickled peaches, it may be used for mince pies, sauces, etc.
2.6. To beat eggs quickly, add a pinch of salt.
2.7. In a custard recipe calling for several eggs, one or more may be left out if 1/2 tablespoon cornstarch is added for each egg omitted.
2.8. Reheat stale crackers by placing them in the oven for a few minutes.
2.9. In making fruit cake, pour half the batter in the pan before adding the fruit, then the fruit will not settle at the bottom of the cake.
30. To freshen shredded cocoanut, soak it in sweet milk a few moments before using.

UNITED STATES SENATE RESTAURANT BEAN SOUP
Take three pounds of small navy pea beans, wash and run through hot water until the beans are white again, put on the fire with four quarts of hot water - then take one and one-half pounds of smoked ham hocks, boil for two and one-half hours; braise an onion, chopped, in a little butter, and when a light brown, add to the bean soup. Season with salt and pepper, then serve. Do not add salt until ready to serve. (Eight persons)
This recipe is by Paul C. Johnson, head waiter in the Senate Dining Room since 1900. This bean soup has been on the menu every day for the past 50 years by congressional order. The late Senator Knute Nelson of Minnesota was responsible for the order.

K. D. Munro

TOMATO SOUP
1 stalk celery 2 1/2 cups flour
6 medium onions 1/2 cup sugar
6 cloves 1/4 cup salt
1 peck tomatoes 1/4 teaspoon paprika
1/2 cup butter
Boil celery and onions until tender in water. Add tomatoes and cloves and boil. Then strain, bring to a boil and add butter, sugar, flour, and seasonings. Then boil again 20 minutes. Seal in sterilized jars.

Mrs. Geo. Osterloh

CHICKEN SALAD SANDWICHES
2 cups cooked, diced chicken 1 1/2 cups chopped celery
1/3 cup chopped, sweet pickles 2/3 cup mayonnaise or
1/2 cup shredded American cheese salad dressing

Mrs. Geo. Osterloh
SANDWICH SPREAD

Grind 6 red and 6 green peppers, or you can use all green if red ones are not available. 6 medium sized onions, and then grind enough green tomatoes to make 4 quarts. Mix all together with 1 cup salt and let stand overnight. In the morning squeeze out the brine, then make a salad dressing of 3 cups granulated sugar, 2 cups flour, 1 tablespoon turmeric powder, and one box (10¢ size) French ground mustard. Mix all ingredients to a thin paste with water, then stir into 2 quarts of boiling vinegar and cook until thick. Add the tomato mixture, stir thoroughly and heat, but do not let boil. Put in jars and seal while hot. This makes 8 pints and is delicious.

Lillian Hicks

CREAMY HOT CHOCOLATE

Place 3 squares chocolate in saucepan over low heat - add 1/2 cup cold water - stir until chocolate is melted nice and smooth. Add 1/2 cup sugar - dash of salt. Blend and stir and boil about 5 minutes. Cool - when cold fold in 1/2 cup cream, whipped fairly stiff. Flavor with 1 teaspoon vanilla. To serve - place a large spoonful in cup and fill with hot milk. More sugar may be added.

Marilyn Minder

MINCE MEAT
(For Pies)

2 1/2 pounds beef
5 pounds apples
2 pounds raisins
2 pounds currants
1 cup molasses
2 cups sugar
2 cups water or to suit your taste

1 ounce cinnamon
1 ounce nutmeg
1/2 ounce cloves
2 oranges
1 pound suet
2 cups vinegar

Cook meat and grind it. Chop apples, then mix everything together with oranges that has been cut and ground with meat. Cook all together in open kettle about 1 hour and put in jars and seal. This will keep indefinitely.

Mrs. Harold V. Ekman

SANDWICH SPREAD

Put 6 hard-boiled eggs and 6 sweet pickles through a food chopper. Mix thoroughly. Add 2 tablespoons peanut butter, salt, and pepper to taste. Then add prepared mustard and a little vinegar to the consistency of spreading.

Cora Johnson
WILD PLUMS
Wash plums, put in a kettle and cover with cold water. Boil for twenty minutes. Drain, put plums in sterilized jars and cover with medium syrup.

Syrup:
1 cup sugar to 2 cups water. Bring this syrup to a boil for about two minutes. Then fill the jars with this hot syrup about 1/2 inch from top of jar and seal jars tight.

The juice that has been drained from the plums can be used for plum jelly.

Mrs. Harold V. Ekman

TAVERN SANDWICHES
Cook 15 minutes:
2 pounds hamburger 2 cups water
3/4 cup ketchup 1 onion, chopped
Add 1 tablespoon chili powder, 2 tablespoons prepared mustard. Season to taste and simmer 20 minutes more. Makes about 30 hamburger sandwiches.

Cora Johnson
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