COOK BOOK

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Mellette South Dakota
**Nut Bread**

Cream together 1/2 cup shortening, 1 1/2 cups sugar, 3 egg yolks.
Sift together 2 1/2 cups flour, 3 teaspoons baking powder, 1/4 teaspoon salt. Add to first mixture alternately with 1 cup milk.

Add 1 cup chopped nuts, 1 teaspoon vanilla, fold in a stiffly beaten egg whites. Bake in moderate oven. Makes 2 nut loaves.

Mrs. W. J. McCall.

**Banana Nut Bread**

Sift 2 3/4 cups sifted flour, 1/2 teaspoon soda, 3/4 teaspoon salt, 2 teaspoons baking powder. Stir in nuts (1/2 cup walnuts or pecans).

Cream 1/4 cup shortening, 1/2 sugar, add 2 eggs unbeaten, one at a time, beating thoroughly after each addition. Combine 1 1/2 cups mashed bananas with 2 tablespoons of buttermilk or sour milk. Add alternately with dry ingredients to first mixture. Bake in greased loaf pan, 13 x 4 x 3 inches, in moderate oven 350°F about one hour, or until done.

Mrs. W. J. McCall.
Sourdough

2 teaspoons yeast, 1/2 c. milk,
(covered and cooled to 80°) 1 T. sugar
1/2 c. melted butten, 4 eggs
4 c. flour, 1/2 tsp. salt, 5 T. sugar
1 c. almonds (coarsely chopped)

Crumble yeast in bowl, blend
add milk and 1 T. sugar. Stir to
soften yeast. Add butter and
unbeaten eggs. Sift flour and
measure. Sift flour and salt
together adding gradually to
yeast mixture and beat
thoroughly. This should be thick
but not stiff enough to handle.
Cover and let rise for 1/2 hr. or
until very lite. Make a dough
in bowl. Mix in lightly the nuts
and remaining sugar. Fill greased
muffin tins 1/3 full. Let rise,
until double in bulk or about
1/2 hour. Bake for 15-20 min. in
moderate (375°) oven. Serve hot.
This makes about 12 large or
24 small buns.

Mrs. Harley Holmes
Banana Bread

2/3 c butter
1/3 c white sugar
4 T sour milk
1/2 t soda
pinch salt
3 eggs
1 c mashed bananas
1 t vanilla
1/2 t Baking soda
2 1/2 t flour

Bake in loaf pan
serve with whipped cream.

Mrs. J. O. Mrs. Coughley
Mellette, S. D.
Whole Wheat Bread
3 cups whole wheat flour
1 cup white flour
3 cups hot water.
Stir together. Add 1 cup cold water, 2 tbs. sugar and 2 tbs. shortening. Beat very hard.
When cool add yeast which has been softened in ½ cup warm water.
Add salt to taste and mix stiff with white flour. Bake one hour at 375°. (Let rise only once before making into loaves.)

Mrs. Emil Welke.

Nut Bread
3/4 C. Sugar 1 Tbsp melted butter
1 egg - beat 4 C. flour
2 C. milk 4 tbs B. Powder
1 C. nuts
2 pnes - raise 20 min.
Bake at 375°

Mrs. John C. Callison
Date Bread.
1 cup chopped dates
1 cup boiling water poured on dates with 1 teaspoon soda
1 cup white sugar
1/2 cup chopped nuts
2 eggs well beaten
3 tablespoons melted butter
1 teaspoon vanilla
1 1/2 cups flour.
Bake 65 min. Tent 350°

Mrs. John Cleveland

Orange Bread
Grind rind of 1 orange and
1/2 cups raisins or dates
1 cup sugar
1/2 cup fat
2 eggs
1 cup milk
1 teaspoon soda
1/2 teaspoon Baking Powder
2 cups Flour
1 teaspoon salt
1/2 cup nut meats.
Bake 3/4 hour at 375°

Mrs. James Balchin
Parker House Rolls

1 cup milk
5 Tbsp. sugar
1 Tbsp. salt
1 cup warm water
1 cake baker’s yeast
1 pkg. dry yeast
6 cups sifted flour
6 Tbsp. melted shortening

Method

Makes 4 dozen.

Christine Swayne
Dutch Bread

1 cup sugar
2 tbsp melted butter
1 egg, well beaten
1 1/2 cups sour milk
1 tsp soda
1 cup graham flour
2 cups white flour
1/2 tsp baking powder
salt
dates or raisins
1/2 cup nuts.

Bake about 1 hour
in moderate oven.

Mrs. Hillard Bebe
Date - Nut Bread

Cream together -

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

add:
1 heaped egg
1 /2 c. flour
1/2 tsp. Baking Powder
1/2 tsp. salt
3/4 c. chopped nuts

chop -
3/4 c. dates or prunes
add -
3/4 c. baking water.

Put dough until case. Add
1 tsp. soda. Heat as a mixture.
No. 1. Bake 1 hr. in a slow
oven.

Mrs. Stanley Holmes
Nutbread
2 C brown sugar
1 tbsp shortening
2 eggs
1/2 tsp salt.
Beat altogether.

Boil 1 cup raisins for
ten minutes. Drain
not quite dry. Add to
mixture.
Add 1 cup chopped
nutmeats.
1/2 Cup scald milk
into which 1/2 tsp soda
had been added.
Stir in 4 cups sifted
flour.

Bake in a slow oven
325° to 350° for about 50 min.
Makes 2 loaves.

Mrs. Martin Feiner
Highland Scones

2 cups bread flour 1/2 tsp. salt
5 tablespoons Crisco or lard
4 teaspoons baking powder
2 tablespoons sugar
2 eggs 1/2 cup milk
jam, jelly or marmalade

Blend Crisco and dry ingredients, beat eggs, add milk and stir into just mixture. Spoon dough into rated paper dusted with flour and pat with hand to 1/4 inch thickness.

Spread with jam or jelly fold over other half, brush with milk, sprinkle with sugar, cut in squares or triangles and bake in hot oven 10 to 15 minutes.

Mrs. J. F. Breeneke
Doughnuts
3 eggs beaten
1/2 cup sugar
6 level tbs salt cream
(1/4 cup)
1/2 cup buttermilk
2 tsp soda
1 tsp baking powder
1/2 tsp nutmeg.
Flour to roll. Do not make any stiffer than necessary.

Ruby Hawkins

Jelly Cake.
4 eggs beaten separately
1 cup sugar
4 tbs. each water
1 cup flour
1 tsp B. powder.

Mix egg yolks, sugar, water and flour with baking powder then add whipped egg whites.
Bake at 375° for 20 minutes.
Roll with preferred jelly. Ruby
Doughnuts

2 cups white sugar
1/2 cup rich sweet cream
2 tablespoons melted lard
2 eggs
1 1/2 cups buttermilk
2 teaspoons soda
1/2 cup - ruining
Sifted each of ginger and salt
Flour enough to make a
soft dough; roll and cut all
out before putting in on
the stove.

Jeannie Carlson
French Dip Sandwich
Prepare cheese sandwiches as usual.
2 eggs slightly beaten
1/2 cups milk
1/4 tsp salt.
Dip sandwiches quickly on both sides and brown slowly on greased griddle.
Ruth Deloy
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Chocolate Cherry Nut Cake

1 C. sugar
1 egg beaten
1/2 C. butter
1 1/2 tsp. soda
1 C. sour milk
1 1/2 C. cake flour
1 tsp. salt
13/4 C. nuts

Drain cherries saving the juice. Cut cherries in half and drain on absorbent paper. Cream sugar and butter. Add beaten egg. Melt chocolate with 3 tsp. cherry juice, and add to above mixture. Add milk and sifted dry ingredients alternately. Beat well and then fold in cherries and nuts. Bake in layers at 350°.

Mrs. Raymond Loomo

Prune Cake

1 C. sugar
1 level tsp. soda
1/2 C. shortening
1 egg well beaten
1 tsp. Cinnamon


Mrs. Raymond Loomo
Pappy-Seed Cake

3/4 c. short
1/2 c. sugar
1 egg yolk (beaten)
3/4 c. pappy seed
1 c. milk
2 c. sifted cake flour
2 tsp. Baking Powder
1/2 tsp. salt
3 egg whites (stiffly-beaten)

Beat the pappy seed overnite in the milk. Cream short, gradually add sugar, cream until smooth; add egg yolk, beat until thick. Add the screened seeds alternately with sifted flour. Beat in the egg whites. Place in 2 greased and floured 9-in. layered tins. Bake in moderate oven (350°-375°) for 30 min. Cool before serving.

Filling

1/3 c. sugar, 1 T. cornstarch, 1/2 tsp. salt,
1/3 c. milk, 2 egg yolks (beaten) 1/2 c.
chopped walnuts.

Mix the sugar, cornstarch and salt.
Stir in milk and egg yolks. Cook until smooth and thick (but not constantly) Remove from stove; add walnuts—spread on cake. Frost with your favorite 1 Min. fudge or white whipped cream.

Mrs. Stanley Holmes

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Lightning Cake

Place flour sifter in mixing bowl and add in 1 1/4 cups flour, 3/4 cup sugar, 2 level teaspoons B. powder and 1 teaspoon salt. Sift twice. In an aluminum measuring cup, melt 1/4 cup butter or Crisco, beat in 1 large egg and fill cup with milk. Add 1/2 teaspoon flavoring or 1 tap. spices. Add to dry ingredients and beat 2 min. Variations:
Instead of spices add 1 ounce melted chocolate or 2 tablespoons cocoa or 1/2 cup nutmeats.
1 cup of caramel or 1 cup maple syrup instead of sugar.
Bake about 30 minutes in moderate oven.
Prime Cup Cakes

1/2 cup shortening
1 cup sugar
2 eggs
1 cup cooked prunes
1 cup prune juice
2 cups sifted flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt.
2 tsp. cinnamon
1/2 tsp. each cloves + allspice
1/2 cup nut meats if desired.

Cream shortening + sugar, add eggs and beat well.
Sift together dry ingredients, add to first mixture alternately with prune juice. Beat until smooth. Add prunes + nuts.
Makes 24 cup cakes.

Mrs. J. H. Bruchle
Whipped Cream Cake

2 cups cake flour
1 cup white sugar
½ tsp. salt
2 heaping tsp. baking powder
1 cup whipping cream
½ cup cold water
1 tsp vanilla
3 egg whites

Sift flour once, measure and sift three times. Whip cream until stiff; then add cold water and vanilla. Mix dry and wet ingredients. Fold in beaten egg whites. Bake at 350° until done.

Christine Swazey
Overnight Cake

(1) 2 cups cake flour
    2 cups sugar
    1 cup boiling water
Mix thoroughly and let set overnight

(2) In morning, add to first mixture —
    2 Tsp. Baking Powder
    Pinch salt
    1 tsp. vanilla

(3) Beat 6 egg whites with
    1 tsp. cream of tartar — stiff.
Fold 1st mixture into 3rd.
Bake at 250° — 20 minutes
Bake at 350° — 20 minutes

This cake is as good as angel food.
Do not overbake!
Do not use pyrex!
Do not grease pan!

Edna Goldin
Cake with baked fruit

Cream together

1 Cup w. sugar
1 Cup B. sugar
2 Cups flour
1 cup butter
1 t. cinnamon

Then take out 1 Cup of the above creamed mixture and add:

2 eggs

3 C. sour milk
1/4 t. soda
1/4 t. salt
1 1/2 C. nut-meats
2 C. raisins

After putting this mixture in pan scatter evenly over the top the
1 C. creamed mixture

Bake at 375° for 45 min.

Mrs. Ole Hawkins
Chocolate Cherry Nut Cake

1 cup sugar
1/2 cup butter
1 cup sour milk
1 3/4 cup cake flour
1 tsp soda
1/4 tsp salt
1 egg, beaten

1 sm. bottle mar. cherries
1 sq choc. melted
1/2 cup nuts

Drain cherries-saving juice, cut cherries in half, drain on absorbent paper.

Melt chocolate with three tsp cherry juice, add alternately to creamed sugar and butter with milk.
Fold in cherries and nuts, bake in layers at 350°.

Verna Parrish
Velvet Sponge Cake

Beat 1 egg yolk and 1 cup sugar
1 cup hot water well
2 cups flour after they're dry
9 ounces white best sugar stiff
all 1 cup sugar beat
10 min more
Pour yolk mixture and whites
to gather mix well.
Bake 1 hr in moderate oven
like eggs from heat 250
in 350
Let cake fall out 8 time by
scap

Vi Cook
jelly Roll

6 eggs
1 1/2 cup sugar
1 1/2 cup flour
1 1/2 tsp Baking Powder
1 tsp Vanilla
6 tablespoons cold water

Beat eggs till light and dry ingredients, add Vanilla when baked, turn onto cloth, wring out with cold water, spread with jelly. Immediately leave rolled up till cold.

V.J. Cook.
Chocolate Cake

Cream together

\[ \frac{1}{2} \text{ cup butter} \]

\[ 1 \frac{1}{2} \text{ cup white sugar} \]

\[ 2 \text{ eggs unbeaten} \]

\[ \frac{1}{2} \text{ tea salt} \]

Then add 3 ounces

of chocolate melted

\[ 2 \text{ cups cake flour} \]

\[ 1 \text{ cup sour milk} \]

Lastly add \[ 1 \text{ teaspoon soda} \] dissolved in

\[ 1 \text{ tablespoon of vinegar} \]

beat thist in batter

add \[ 1 \text{ teaspoon vanilla} \]

bake in 2 \(9\) in layers

\(375\) - 26 min

Hallye Seymour
White Nut Cake

1/4 cups sugar
1/2 cup butter
1 egg
1 cup buttermilk or sour milk
2 cups flour
1/2 cup walnuts
1 tap vanilla
1/2 tap soda
1/2 tap B. Powder.

Mrs. Hillardake
Mellette, S.Dak.

Chocolate Cake

3 cups white sugar
1/2 cup shortening
3 eggs
1/4 cup buttermilk or sour milk
3 tbs chocolate, 1 tsp soda in 1 cup boiling water; let this cool
3 cups flour
1 tsp soda
Salt and vanilla

Bake 350° for 45 minutes

Myrtle Palmer
Fruit Fruit Cake

Layer

1 cup sugar
1/2 cup shortening
1 egg chocolate
1 tsp. soda
1 1/2 cups flour
1 egg
1 tsp. vanilla
1 1/2 cups raisins (may omit)
1 cup buttermilk

Filling

1/2 cup sugar
1 egg
1/2 cup milk
3 tbsp. flour
1/2 cup raisins
1/2 cup nuts
1/2 butter, size of a walnut

Mrs. Willard Beke
Mellette, S. Dak.
Cherry Cake

1 1/2 cups butter, or margarine
1 cup sugar
2 eggs
3 tablespoons sour cream, or milk
2 cups sifted all-purpose flour
1 1/2 teaspoons salt
1 teaspoon baking soda
2 teaspoons cinnamon
1 cup canned, sour red, pitted cherries and juice

Cream together butter and sugar. Add eggs one at a time, beating after each. Add cream or milk. Sift together flour, salt, baking soda, and cinnamon; add to first mixture. Add cherries and juice; stir until moist.

Pour into 3 greased 8-inch layer pans. Bake in moderate oven (350°F) 25 to 30 minutes. Cool 5 minutes; turn cake on rack. Use 7 minutes frosting using some cherry juice.

Mrs. E. O'Donnell-Mellette, S.D.
Gold Cake

6 eggs
1 1/2 cup sugar
1 1/2 cup sifted cake flour
pinch salt
6 tbsp. cold water
1 1/2 tsp. baking powder
1 tsp. vanilla

Beat egg whites until foamy, add baking powder and gradually beat in 1/2 cup sugar, vanilla, and salt.

Beat egg yolks until lemon colored, gradually beat in remaining sugar, beat in flour and water alternately. Fold in egg whites. Bake and cool as you would an Angel Food cake.

Mrs. Lester Dennis
Melletta, So. Dak.
White Cake with Toasted Frosting

4 eggs (well beaten) take 1/2 min. to
2 cups sugar 1/2 cup. egg + sugar
2 cups cake flour
2 tsp. baking powder
2 tsp. vanilla
1 cup milk heated to boiling
point. Add hot milk to batter last.
Bake 30-40 min. at 350°

As soon as you take cake from
oven cover with the following
Mixture + toast under broiler
or in oven 20-30 min. or until brown

5 tbsp. butter
1 cup brown sugar
3 tbsp. cream
1 cup moist coconut
Mint leaves may be used also

Mrs. Lester Dennis
Mellette, So. Dak.
White Cake

$\frac{1}{2}$ cup sugar  $\frac{1}{2}$ cup whole milk
Boil together for 1 min.
Have ready 2 cups sifted cake flour
with 3 teaspoons baking powder, pinch
salt. Sift flour, B.P. and salt 3 times
Beat 4 eggs whites. Pour hot milk
sugar over the flour. Beat. Then
add the beaten egg whites and beat
again, add vanilla.
Get cake pan in oven, don't grease
Get oven at 350°. When pan gets hot
pour in your batter it will bake
in 12 or 13 min. This cake don't use
shortening.

Mrs Ross Dennis
Devila Food

2 cups sugar
1 cup shortening
2 eggs
2 tsp. soda
3 1/2 cups flour
1/2 cup corn

Sift together

1 cup buttermilk
1 tsp. vanilla

Add 1 cup boiling water last.

Mrs. George Luke.
Cream Cake.
2 eggs well beaten, 1 C sugar
1 C. sweet cream, 1 t vanilla
1/2 C. flour, 1 heaping t B. P.
sifted with flour.

Elzie Foster.

Spice Cake.
1/2 C sugar, 1/2 C butter, 1 C sour
milk, 2 C flour, 2 eggs, 1 C.
raisins, 1/2 C nut, 1 t soda
sifted with flour, 1 t each
vanilla & cinnamon.

Elzie Foster.
Black Chocolate Cake

1/2 cup white sugar, 1/2 cup cocoa
(five drops of cocoa, more chocolate),
1/2 cup skimming, 2 eggs, 1/2 cup milk
to which 2 level teaspoons of soda
have been added, 2 cups all-purpose
flour, 1/2 teaspoon salt, 1 1/2 teaspoons
vanilla, 1 cup boiling water. Mix
sugar and cocoa together, add
skimming, and stir well, add
eggs, then milk and flour, beat
well, and last of all add the
cup of boiling water. This batter
is very thin. If you want a
"black cake" just add a little
more cocoa.

Jeanne Carlson
Cranberry Cake

1/2 cup shortening
1/2 tsp. cinnamon
1 cup sugar
1/2 tsp. cloves
1 egg (beaten)
1/2 cup raisins
1/2 cup flour
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. nutmeg

Cream shortening, sugar and egg, raisins and nuts. Combine dry ingredients well. Add to fruit mixture, add crushed cranberry sauce; bake at 350° for 1 hr.

Mrs. Everett Bitten.

Refrigerated Apple Sauce Cake

Cover the bottom of a deseriting dish with strained, sweetened apple sauce. Then add a half and layer of ground nut crumb. Cover with slightly sweetened whipped cream. Continue until dish is full. For 1 cup apple sauce you need about 1 cup crumb and 1 cup whipped cream. Bake at 350° for 1 hr. Serve warm or top with cream and make 6 servings.

Mrs. Leonard.
"Apple Sauce Cake"

1/2 cup Crisco (shortening)
3/4 cup sugar
1/2 tsp. salt
1 egg
1 cup apple sauce
1 1/2 cups flour
1 tsp. soda
1/2 cup each of cinnamon and cloves
1/2 cup chopped nuts, raisins, dates - optional.

Blend shortening, sugar, salt and egg. Add apple sauce alternately with sifted dry ingredients. Stir in nuts etc. Pour into flat pan 5 x 9" lightly greased and floured. Bake in mod. oven 350° F. 1 hour 45 min.
Peanut Cookies

2 eggs
1/2 tsp salt
1/4 cup sweet cream
1 tsp lemon juice
2 cups confectioner's sugar
4 cups finely chopped peanuts

Separate eggs. Beat egg yolks until thick and lemon colored; add salt, milk and lemon juice. Blend well then beat in the sugar a little at a time. Stir in nuts, fold in stiffly beaten egg whites. The mixture will be very stiff. Drop from teaspoon onto wax paper. Bake in moderate oven 350° to 375° until brown. Remove paper and cookies from baking sheet.

Cool before pulling cookies from paper.

Ruth Deloy
Refrigerator Cookies

1 cup crisco
1 cup B. Sugar
1 cup w. Sugar
1 tsp. salt
2 eggs
3 cups flour
5 cups soda
3/4 cup walnuts

Draped into a roll about 2 1/2 inches in diameter, wrap in waxed paper and chill several hours. Cut in slices. Bake 375° 8 to 10 min. If desired, top with Pecan or walnut halves.

Jeanne Carlson

Ginger Ice box Cookies

2 c. white sugar
1 c. molasses
2 egg
3 1/2 c. flour
1 tsp. soda
3 tsp. ginger
1/2 tsp. salt

Mrs. George Lake
Salted Peanut Cookies

2 cups B. sugar
1 cup shortening
2 eggs (beaten)
1 cup salted peanuts (crushed)
1 cup corn flakes
3 cups oatmeal
1 tsp. baking powder
1 tsp. soda
2 cups flour

Mix together, roll into balls, size of a walnut, pat down with fork. Bake in hot oven 400° until brown.
Mrs. Everett Bitner

Over night Cookies

2 cups sugar
1 cup butter
1/2 cup molasses
8 eggs
1 cup flour
1 tsp. vanilla
1 tablespoon soda

In 2 table spoons hot water, 1 cup chopped raisins 1/2 cup chopped nuts. Make in 2 rolls.
Chill over night. Bake in hot oven 14 min.
Brownies

1/3 cup sugar
2 ounces chocolate
3/4 cup sifted all-purpose flour
1 1/2 teaspoons baking powder
1/3 teaspoon salt
2 eggs
1 cup sugar
1 teaspoon vanilla
1 cup nuts, finely cut


Joanne Carlson
Dream Bars

First mixture:
1 cup butter (melted)
1/2 cup brown sugar
2 egg yolks
1 cup flour
Mix and press in bottom of pan 9"x9".
Bake in moderate oven 10 min. Remove from oven and spread with the following mixture:

Second mixture:
1 cup brown sugar
1 tsp. vanilla
2 tbsp. flour
1/2 tsp. salt
2 beaten egg whites
1 1/2 cups coconut
1 cup nut meats
1 tsp baking powder
Spread over baked crust and bake 25 minutes more at 350° until light brown. Cut in bars.
Makes 27 bars.

Mrs. Jason Seymour
Oatmeal Overnight Cookies
1 cup shortening
2 cups sugar
2 well beaten eggs
4 tbs. sour milk
1 teas. soda
2 1/2 cups rolled oats
2 1/2 cups flour
1 teas. cinnamon
Mix well & let stand overnight. Roll & bake.

Mrs. Emil Welke
Cherry Raisin Cookies
1 Cup Butter
1 3/4 Cup Brown sugar
3 egg beaten
2 Cup Flour
1 tsp Soda
1 cup each raisin and nut meats ground
Drop by tsp. Bake at 350°

Mary Stuckel
Brazil nut Balls

1 cup shortening (1/2 butter)
1 cup sugar
2 eggs
2 cups Brazil nut meal
1/2 cup shredded coconut
1/2 tbs vanilla
2 1/4 cups flour
1/4 tsp. salt
1/2 tsp. soda


Mrs. Emil Welke
Chocolate Chip Cookie

2 cups flour
1 teaspoon soda (level)
2 cups brown sugar
$\frac{3}{4}$ cup shortening
2 eggs
1 teaspoon vanilla
$\frac{1}{4}$ teaspoon salt
1 pkg. chocolate chips
$\frac{3}{4}$ cup nut meats.


2. Add chocolate chips and nut meats.

3. Add flour sifted with soda

4. Drop by spoonfuls onto oiled cookie sheet and bake. (Temp: 350)

Mrs. John Cleveland.
Ice Box Cookies

2 cups brown sugar
1 cup shortening
2 eggs
1/2 tsp. soda
1 tsp salt
1 tsp. baking powder
3 cups flour
1 tsp cinnamon
1/2 tsp cloves
1 tsp vanilla
Nuts may be added
Make up into roll - slice - bake

Mrs. Lester Dennis
Mellette, S. Dak.
maple Raisin Cookies

2 cups brown sugar
3/4 cup shortening
2 eggs
1/2 cup brown Cane syrup
1/2 cups seedless raisins
3 1/4 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons vanilla

Cream sugar with shortening, add beaten eggs, syrup & raisins, mix thoroughly, add vanilla and combine with flour sifted with baking powder and salt. Beat well and drop by small spoonfuls onto greased baking sheet or pans. Bake about 12 minutes in a moderate oven (350 degrees F.). About 5 dozen.
Yum Yum
1 egg
1 cup sugar
½ cup milk
1 cup flour
2 teaspoons baking powder
¼ teaspoon salt
1 cup chopped dates
3/4 cup nuts

Bake in 350° oven. Cut in squares and roll in powdered sugar.

Jypttte Palmer
Oatmeal Choc. Chip Cookie
Cream together:
1/2 c. shortening
1 tsp. vanilla
1/2 c. sugar
1/4 c. brown sugar
Add: 1 egg well beaten.
Add: 1/2 c. flour, 1/2 t. soda
1/2 t. salt. Mix well and add 1 tsp. grated orange peel and 1 1/2 c. ghilding nuts. Bake 375° oven for 12 mins.
Mrs. Roland Pritchard

Pecan Dreams.
1 cup butter
2 cups cake flour
1/2 cup pure sugar
3/4 cup pecans- chopped fine
Roll in balls size of walnut. Bake in slow oven. Roll in pure sugar immediately.
Lenore Parrott
Powdered Sugar Cookies.

1 cup butter
1/2 cup powdered sugar
2 cups cake flour
1 tsp vanilla
1 cup chopped pecans or walnuts.
Cream butter, mix in powdered sugar, then flour, vanilla or nuts.
Form into balls. Roll in powdered sugar or walnuts.
Press 1/2 walnut, flatten and bake slowly 325.
About 15 to 18 minutes.
Roll while hot in powdered sugar, when cool, roll again in sugar.

Mrs. Israel Porter.
Fruit Cookie

2 cups sugar
1 cup butter worked to a cream

3 eggs
1 cup molasses
1 cup sour cream
1 teaspoon soda
1 teaspoon baking powder
1 cup raisins
1 cup currants
1 teaspoonful all kinds spices

Flour enough to make or take on a flat cookie sheet.
These cookies will keep a long time if you hide them. Don't get them.

I had this same fruit cookie recipe in the
Autograph Book of the Mellette M. E. Church, Mellette
S. D. in 1903 - Mrs. E. Ada
Mellette S. D.
Ranger Cookies

1c. short
1c. white sugar
1c. brown sugar
2 eggs
2 tbsp. vanilla
tsp. soda

1/2 tsp. Baking Powder
1/2 tsp. salt
2c. quick oatmeal
2c. crisp rice cereal (puffed rice)
1c. coconut

Cream short and sugar. Add eggs and vanilla and beat until smooth. Add flour, sifted with soda, B.P., and salt. Mix well. Add oatmeal, rice cereal and coconut and mix. The dough will be crumbly. Mix with hands into balls the size of walnuts. Place on cookie sheet and press slightly. Bake in moderate oven (350°)

Mrs. Harley Holmes
Ginger Cookies:

1/2 c. shortening  1/2 tsp. soda
1 c. sugar  1/2 tsp. cloves
1/2 c. molasses  1/2 tsp. ginger
1/2 c. cream  1/2 tsp. cinnamon
2 c. sifted flour  1 tsp. salt

Cream sugar and shortening.

Add molasses and cream and mix well. Then add dry ingredients sifted together. Make into two rolls and put in the refrigerator to chill for several hrs. Slice paper thin and bake.

Mrs. Raymond Koome

S and Iarts

1/2 lb. butter  Small cup milk
1 1/2 lb. sugar
2 doz. egg yolks

Put into diamond shape. Put a pat of white of egg, beaten nearly stiff, in top, then sugar and cinnamon. Bake in a quick oven.

Beth Leonard
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Mellette, South Dakota
Angel Pie
Four egg whites, stiffly beaten with ¼ teaspoon cream of tartar, gradually add 1 cup sugar, place in greased pie pan, bake 1 hour at 225°.

Filling - 4 egg yolks well beaten, ½ cup sugar, 3 tablespoons lemon juice, cook in double boiler until thick, when cold add ½ cup whipped cream, place in ice-box 24 hours.

Mrs. W.J. McCall.

Chocolate Sponge
Place 2 squares of chocolate or 6 tablespoons of cocoa, ¼ cup sugar, ¼ teaspoon salt in ¼ cup of hot water, place on stove and bring to boiling point, remove and add 1 tablespoon unflavored gelatine which has been dissolved in ¼ cup of cold water, stir into hot mixture until completely dissolved, add 3 slightly beaten egg yolks, chill in refrigerator, then fold in 3 stiffly beaten egg whites and 1 teaspoon vanilla. Place in mold that has been rinsed in cold water and chill. Serve with whipped cream, if desired mold may be lined with macaroon crumbs or lady-fingers.

Mrs. W.J. McCall.
Maple Nut Pie

Soak 2 tsp gelatine in 1/4 cup cold water, add to 3/4 cup maple syrup and boil 15 minutes.

Beat 2 egg yolks, add 1 tsp salt and add to syrup gradually and bring to boil - put this aside to cool.

Beat 1/2 cup cream, add 1/2 cup nutmeats. Add syrup mixture to cream and pour into a baked or graham crust. Sprinkle with nuts. Put in refrigerator to cool.

Ruby Hawkins
Can she bake a
Cherry Pie?

1 can red cherries
1 1/2 cups sugar
2 1/2 tbsp minute tapioca
1 tbsp butter
1 pinch salt
3 drops almond flavoring.

Place cherries & tapioca in saucepan. Heat to boiling point, remove from fire and add sugar, butter, salt and the flavoring. Cool then pour in pastry-lined pie tin.

Place top crust on, press edge down with fork.

Start baking in hot oven (400°F) then reduce heat. Bake until crust is brown. Approx. 25 min.

Mrs. Jason Seymour
Holiday Crumb Pie

Pie crust for one unbaked pie shell.

2 c. mincemeat
3 c. sliced apples
3/4 c. sugar
1/2 c. flour
3 tbs. flour.

Place mincemeat in pie shell and apples mixed with 1/2 c. sugar.
Combine remaining sugar and flour. Combine with butter—miming until crumbs form. Sprinkle over apples.

Bake on lower shelf in hot oven (425°) 30 or 40 min. Serve warm.

Mary Stucker
Pineapple Refrigerator Pie

Crust
24 graham crackers
1/2 stick butter

Filling
1/2 c. butter
1 c. Pwd. sugar
1 egg
1 tsp. vanilla
1 c. Whipping Cream
1 c. Crushed pineapple
Put 1/2 crushed crackers

Mary Stucker
Beech Creme Pie

1 c. flour
1/2 t. salt
1/3 c. shortening
2-3 T. ice water

Filling:
6 medium-sized fresh peaches
3/4 c. sugar
3 T. flour
3 c. coffee cream
1/2 t. cinnamon

Peel peaches, half and remove stones. Place cut side down in pie shell. Mix sugar, flour and cinnamon together and sprinkle over fruit. Pour the cream over the fruit evenly. Bake 10 minutes 400 and reduce heat to 350 and bake 30 minutes longer.

Mrs. Roland Ritchie
Milton, S. Dak.
Rhubarb Pie

3 cups dried rhubarb
3 eggs beaten (separate)
1 cup sugar
1 the cornstarch
5 the water
1 Chunk of butter size of a walnut.

Mix above mixture and put into unbaked pie shell. Stir while baking. After baked add Meringue.

Eileen Keeler
Mellette
S.D.
Pecan Pie

$\frac{1}{4}$ cup butter
1 cup brown sugar
1 cup corn syrup
3 eggs, beaten with $\frac{1}{4}$ tsp. salt
1 cup pecans - broken
1 teaspoon vanilla

Cream butter, gradually adding sugar and syrup. Add beaten egg,
Pours into unbaked crust and
bake at 350° for 40 minutes.

Edna Holdin

Cranberry Whip

Drain 1 lb. fresh cranberries. Mix with 2 cups sugar and
2 cups crushed pineapple. Chill thoroughly.

Whip one pint heavy cream. Fold into cranberry mixture. Cut $\frac{3}{4}$ lb. marshmallows
and add to above or put over top of dessert.

Place in refrigerator overnight.

Edna Holdin
**Oven Cream Pie**

Stew and mash 1 cup of prunes. Add 1/2 cup sugar, 1 cup thin cream, thickened with corn starch, yolk of 2 eggs, a little lemon. Bake with one crust in a good one. Beat white of egg and stir in 2 tbsp. white sugar.


**Sweet Pudding**

1 cup sugar
1 cup molasses
1 cup sour milk
1 cup raisins
1 tsp. soda
2 cups flour

Mocha Roll.

1/4 cup flour
1 cup Confectioners sugar
3 tbsp cocoa
1/2 tsp salt
5 eggs
1 tsp Vanilla

Sift flour and measure all confectioners sugar, salt and sift again. Separate eggs and beat yolks until thick. Add sifted ingredients and vanilla and beat well.

Add stiffly beaten egg whites. Bake in jelly roll pan at 375° for 15 to 20 minutes.

Spread with thick whipped cream and roll. Frost with a chocolate buttermilk frosting that is made with strong coffee.

Rudy Hawkins
Lemon dessert.

2 1/2 T. flour
3/4 C. sugar
1 T. butter
2 eggs
1/4 C. lemon juice + rind
1 C. milk.

Method:
- Cream, sugar, butter, + flour,
add beaten eggs, yolks,
lemon juice + milk,
fold in stiffly beaten
whites - pour in unbuttered
pan, put in pan of water
to bake — 30 minutes.
Serve wth cream.

Elsie Foster.
**Baked Prune Whip**

2 cups cooked prunes
1 tspn grated lemon peel
2 tspn lemon juice
4 T confectioner's sugar
4 stiff-beaten egg whites

Remove pits from prunes and mash to a pulp, add lemon peel, juice + 2 T sugar; blend well. Add 2 T sugar to egg whites; beat until stiff. Fold prune mixture slowly into egg whites. Pile lightly in greased baking dish. Bake 20 to 30 minutes, 350°. Serves 6.

Mrs. J. P. McCaughey
Angel Food Dessert

Angel Food.
Split in 3 layers & spread filling between & on top & sides. Sprinkle with nuts.

Filling,
5 egg yolks - 3t Knox gelatin
1 cup sugar - ½ c cold water
1/2 cup flour - 1pt whipping cream
1t each - vanilla - lemon

Dissolve gelatin in cold water. Beat yolks till fluffy, add sugar & flour, add milk & cook till slightly thickened ADD

Dissolved gelatin -
Allow to cool - add cream (whipped) extracts -
Keep in cool place.

Mrs. Jan McGrew
Chocolate Roll
Beat the yolk of 5 eggs light and stir in 3/4 cup powdered sugar, cream and add 2 heaping tbs. cocoa and 1 teaspoon vanilla. Fold in the beaten white of the 5 eggs. Spread in a jelly roll pan & bake 20 min. at 350°. Cover with one cup of whipped cream & roll.

Chocolate Sauce
1 cup sugar
1 tea. butter
1 oz. chocolate
1/2 cup milk
Cook until it forms a soft ball in water
Serve over slice of chocolate roll.

Mrs. Emil Welke
Pineapple Angel Dessert

Lemon jello
1 can crushed pineapple
3 c. whipping cream
16 marshmallows - broken
1 Angel Food cake - broken

Dissolve jello in hot water and pineapple juice. Let stand until firm; beat until fluffy and add the whipped cream. Fold in chunked marshmallows and drained pineapple. Put in cake pan alternately with pieces of angel food cake. Let stand 24 hours. Cut in squares and serve with a little whipped cream topped with a cherry.

Serves 25.

Mrs. Jason Seymour
Mellette
P.O.
Karo Bread Pudding

1 cup bread cubes
3 eggs
1/4 teaspoon salt
1/2 cup syrup (light or dark)
2 cups milk
1/2 cup raisins
1/2 teaspoon nutmeg

1. Place bread in 1 qt. baking dish.
2. Combine eggs, salt and syrup.
4. Pour over bread, sprinkle with nutmeg.
5. Set in pan of warm water and bake 1 hr.

Mrs. John Cleveland
Quick Baked Custard

\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ 1 \text{ teaspoon vanilla} \]
\[ 1 \text{ cup milk} \]
\[ 2 \text{ eggs} \]
\[ \frac{1}{4} \text{ cup sugar} \]

Scald milk and pour over egg yolks, which have been beaten until thick and lemon-colored. Mix in sugar, salt and vanilla. Fold in stiffly beaten egg whites. Pour into 9 in. baking dish (which is buttered) and bake 35 minutes in pre-heated oven at 350°F.

Serves four.

mrs. E. O'Donnell-Mellette, S.D.
Lemon Sponge Dessert
3 egg yolks (beaten)
Juice & rind of lemon
Pinch salt
1 cup sugar
1 cup milk
3 tbsp flour (not heaping)
Add milk last
Fold in egg whites last
Bake at 350° in pan of hot water, about 40-45 min.
Serve with whipped cream.
Pumpkin Chiffon Pie
415° first 10 minutes, down to 350° for rest
2 cups sugar
2 cups pumpkin
1 qt milk \(-1\) can condensed milk\) put into a qt container and then fill it full with water.
5 eggs beaten lightly
1 tsp salt
\(\frac{1}{2}\) tsp ginger
2 tsp cinnamon
\(\frac{4}{2}\) tsp allspice
Mrs. Millard Beed
Mellette, S. Dak.
Lemon Dessert.

1 pkg. lemon jellies
1 cup sugar
juice of 1 lemon
1/2 cup boiling water

Heat the above mixture until dissolved and cool.

Whip one large size can of Carnation milk (this must be chilled for several hours) and add to the jello mixture. Bind one box of vanilla wafer and place one half of the crumbs in the bottom of a cake pan. Add the jello mixture and put the other half of the crumbs on top. Chill 12 hrs before serving.

Mystle Palmer.
--- Fig Pudding ---

1 cup suet
1 cup raisins
1 cup chopped nuts
1 cup molasses
1 cup sour milk
1 tsp. brandy dissolved in milk
1 1/2 pkg figs, 1/3 large
3 cups 2% flour. Sift twice
1 tsp. baking powder
Mix all together thoroughly.

Sauce:
Melt 1/2 cup butter, stir in stiff
mash about 1/2 cup sugar.
Add with 1/2 cup cream.
Step vanilla. Whip good.
and serve hot.

Mrs. Gerry Sady.
Chocolate Dessert

1/2 cup butter
1 cup powdered sugar
3 eggs
2 small cans Hershey Chocolate
24 marshmallows (cut fine)

Mix butter, sugar, and eggs and chocolate. Cut 12 graham cracker crumbs in bottom of a cake pan. Combine above mixture and marshmallows and pour onto cracker crumbs. Over the top of this cover with 1 cup chopped meatsauce. Serve with whipped cream. Eileen Keating
Mellette, S.D.
Choc-Co-Nut Dream Bars

1 cup flour
1/2 cup B. sugar
1/4 teaspoon salt
1/2 cup butter

Mix flour and sugar
cut in butter. Spread in
tightly greased pan about
1 1/4. Bake in 375° oven
until light brown

Topping

1 1/2 cups B. sugar
1/4 cup flour
1/4 tsp salt - 1/2 tsp B. pwd.
2 eggs
3/4 cup coconut
1/4 cup nut meats chopped
1 pkg. choc. chips
1 tsp vanilla

Blend together first 4
ingredients. Beat eggs, grad.
ually add other ingredients.
Pour over baked crust. Bake
until firm + light brown. 350°
Date Nut Bars
1 c. pitted dates chopped
3 eggs
1 cup sugar
1 cup sifted flour
½ t. salt
1 t. baking powder
1 cup chopped nuts
Bake in shallow pan
in Moderate oven for 20 min.
Mrs. Otis Hawkins

Cream Puff
½ c. butter
1 c. water
Bring to a boil in this add 1 c. flour stir
until mixture rolls up
and away from pan.
3 eggs. Beat one by one
this mixture one at a
time. Drop into well-buttered
muffin tin. Bake 30 min.
Mrs. Otis Hawkins
**Data Pudding**

1 cup suet  
1 cup nuts  
1 cup milk  
1 cup molasses  

½ lb dates cut fine  
1 tsp soda - dissolved in milk  
2½ cups flour  

Steam 3 hours  

Improved by adding cinnamon, cloves and nutmeg.

**Sauce**

½ cup butter  
1 cup pwd. sugar  
½ cup cream  
Vanilla

[Signature]
Coconut Tarts
1c. sugar
3 1/2 cups cream
1/2 tsp. salt
1c. boiling water
3 egg yolks
4 T. butter
1/4 tsp. vanilla
2 tsp. lemon juice
1/4 c. florets, almonds or macadamia nuts

Mix sugar, cream, salt and add water (boiling) Cook over hot water 20 min. or until thick and clear. Add slightly beaten egg yolks and cook 2 min. Remove from fire, add butter, vanilla and lemon juice, 1c. coconut and mix. Cool. Make best shell of your favorite pastry recipe. Pour cooled filling into baked shell. Sprinkle with rest of coconut and bake 20 min. in moderate oven.

Mrs. Harley Holmes
Apple Sauce Desert.

1 quart hot applesauce, 12 marshmallows, 1 envelope plain gelatin
1/2 cup cold water, 1/2 cup grated up
crumbs, or other cookies.

Soak gelatin in cold water, cut
the marshmallows in the hot apple
sauce, stir until melted.

Add the gelatin to the hot mixture
stir and cook slowly for 2 min.
Remove from heat and set in a pan
of cold water. Whip until thick, and
put on top of cookie crumbs in a
cake tin.

Mrs Ross Dennis.

Frozen Salad

Small can fruit cocktail, juice will
add sugar if you like. 8 or 10 marsh
mallows, 2 tablespoon salad dressing to 1 cup
whipped cream. Fold fruit in mixture. Set in
freezing tray 1/2 degree higher than every day. Set
overnight. Serve on lettuce leaf. Mrs Ross Dennis.
 Sour Cherry Dessert.

1 1/2 cups sugar
1/3 cup shortening
2 eggs
2 1/4 cups flour
1 teaspoon salt
1 teaspoon soda
2 teaspoons baking powder
1 cup milk
2 cups sour cherries

1. Cream shortening, add sugar gradually.
2. Beat eggs and blend in.
3. Sift flour, salt, soda, and baking powder; add alternately with milk to creamed mixture.
4. Add cherries and bake
5. Bake 50 minutes 350° oven.

Serve warm with cherry sauce.

Cherry Sauce

1 cup cherry juice

1/3 cup water

1/2 cup sugar

2 Tablespoons corn starch

Boil until thick.

Mrs. John Cleveland.
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Divinity

3 cups sugar
1/2 cup light corn syrup
1/2 cup cold water
2 egg whites
1 tsp vanilla

Place sugar, syrup and water in pan over low heat, stir until sugar is dissolved, while it continues to cook.

Beat egg whites until stiff.

Cook syrup until when tested in cold water it cracks when hit against side of cup. Then pour slowly over egg whites and beat (high speed on mixer) until candy is thick enough to drop by spoon. Place on wax paper. Nut meats may be added.

Mrs. Lester Ellis
Mellette, S.D.
Health Candy.
1 cup sugar
1 cup corn
1 cup syrup
Boil until forms soft ball.
1/2 cup corn flakes
1 cup wheaties
1 1/2 cup coconut
1 cup peanuts
Mix altogether and pour into a coating mixture one and a half. Spread in cookie pan and cut in bars.

Mrs. John Cleveland
Peanut Brittle

3 cups brown sugar
1/4 cup boiling water
3 tbsp. butter
1/8 tsp. salt
1 cup pecans - not broken
Boil sugar, water, butter, salt and pecans five minutes. Remove from fire and add vanilla and heat one minute. Drop on waxed paper (to prevent sticking).

Mrs. John P. Galline
Milette S.D.
**Fudge**

2 cups **w. sugar**
2 1/2 cups milk
2 sq. chocolate or 2 cups cocoa
1/2 tsp. salt
2 tsp. light corn syrup
2 tsp. butter
1 tsp. Vanilla
1/4 cup walnuts.

Cook until it forms soft ball in water. Add Vanilla.
Let cool until you can hold your hand on bottom of pan.
Add walnuts & beat until fudge loses its gloss - is thick enough to hold its shape when dropped from spoon.

Mrs. Everett Bettna

**Fudge**

Melt 1/2 cup butter add
1 cup white sugar
1 cup brown sugar
1/4 cup syrup
1/2 cup cream

Boil 1 1/2 minutes stirring rapidly. Add 1 square chocklet. Cook 5 minutes.
Remove heat until thick.
Put in greased line.

Mrs. Roy Hoeve
Frosting

1 egg white
1 cup sugar
1/4 tsp. cream of tartar
8 oz. of the 1/2 cup boiling water
Beat till light and fluffy
add flavor and back 3 caret

Caramel Frosting

3/4 cup brown sugar
1 tbsp. cream
1 tbsp. butter
Melt hot get hot not boil
Remove add Powdered sugar
to spread good

J.S. Cook
Sauce for white cake.
1 cup sour cream
1 cup sugar
4 egg yolks.
Boil until thick.
Flavor with 1 tsp. vanilla
or ½ cup nut meats plus ½ cup cherries. Cut up.
Cool before using.
Mrs. Marion Sines

Chocolate Seven Minute Icing
1 unbeaten egg white
2 tsp granulated sugar
3 tbsp. cold water
¼ tsp. vanilla
1½ sq. unsweetened choc.
Place the first three ingredients in the top of a double boiler. Beat over hot water for five minutes. Add the melted chocolate and beat two minutes longer.
Remove from hot water. Add flavoring, beat until thick. Spread on cake.
Mrs. Marion Sines
Chocolate Tring

Melt 2 squares chocolate
Mix 1 egg yolk with
1 cup white sugar and
1 tbsp butter + 1 tbsp cream.
Beat and pour over chocolate.
Cook over low heat to
boiling point, stir constantly
+ continue beating until
disk enough to spread.

Mrs. Lester Dennis
Mellette, S. Dak.
MEAT

FISH

GAME
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<td>Meats - Groceries - Locker Service</td>
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Swiss Steak
1 lb. round or chuck steak
1 pt. tomatoes
1 large onion
salt and pepper to taste.

Cut steak in serving pieces, pound and dip in flour. Brown in hot fat (about 4 tbsp. more or less according to how fat the steak is).

Place in casserole or small roaster, then brown mini-cubes of fat, add tomatoes and cook a few minutes, pour over steak.

Add wine slow over 3 or 4 hours. If not enough to cover add water. Salt and pepper can be added to tomato and onion but is better if added to steak while braising. This will make a tender steak out of a tough one.

Mrs. J. J. Breckle
Chow Mein

3 T dripping
1 cup diced raw pork or fowl
2 cups celery, cut small
½ cup onion, finely cut
½ cup water
1 can Chinese vegetables, drained
3 T corn starch
1 tsp Chinese brown sauce
2 T soy sauce
½ tsp paprika
1 tsp salt

Heat fat, add meat, constantly stirring and cook rapidly until meat is well seared (4 min) Add celery, onion and water. Cover and cook until celery is done (4 min) Add Chinese vegetables, drained, to mixture and heat thoroughly. Mix cornstarch in bowl with a little water. Add to Chow Mein, stirring constantly to prevent burning. Add sauces and seasonings. Serve hot with rice or fried noodles.

Ruth Deloy
**Chicken Supreme**

1 5# chicken cooked
Remove skin and put through food chopper.
Brown 1 onion in 1/3 cup fat.
Add 6 or 8 cups soft bread crumbs, 1 stalk of celery diced,
2 cups milk, and 2 beaten eggs.
Salt, pepper and sage to taste.

Place diced chicken in greased baking dish and place dressing on top.
Scatter ground skin over all. Bake 1 1/2 hours.
Add stock if necessary.

*Christine Swagg*
Plantation Chicken

2 cups finely cut chicken or Pheasant
2 cups chopped Ham
Cook in double boiler until tender.
1 cup diced celery
2 Tbsp chopped onion
2 Tbsp green pepper or pimento
1 cup grated cheese
1 cup bread crumbs

Mix all ingredients and cover with the following white sauce. Bake 45 min.

White sauce

5 Tbsp. butter
6 Tbsp. Flour
3 cups Milk
1 cup Mushroom soup

Mrs Christine Swayne
Barbecued Spare Ribs

3 to 4 lbs spare ribs
2 medium sized onions - sliced thin
2 tbs vinegar
2 tbs worcester sauce
1 tbs salt
3/4 cup water
1/2 tsp red pepper
1 tsp paprika
1/2 tsp black pepper
1 tsp chili powder
3/4 cup catsup

Place spare ribs in roaster and cover with sliced onions. Combine remaining ingredients and pour over spare ribs. Cover and bake in 350° oven for 1 1/2 hours. Remove cover and bake 15 min.

Denise Pearson
Spanish Park Chops

Brown pork chops well on both sides and add:

4 T. chopped onions
1 C. tomatoes
3 C. water
3 T. vinegar
2 T. Worcestershire sauce
1 t. salt

1/2 t. paprika
1/2 t. chili powder
1/2 t. pepper
1/4 t. cinnamon
1/2 t. cloves

Let simmer for 1 hour or longer, than thicken slightly before serving.

Mrs. Ole Hawkins
Chicken Hot Dish

2 cups cooked, cubed chicken.
1 4 oz can of mushrooms
1 can of peas
1 10 oz bag of potato chips
White sauce

1 tbs of flour
1 tbs of butter
2 cups milk

Mix chicken, peas, and mushrooms, add white sauce and a little broth from chicken then cover with potato chips and bake 45 minutes in a 375° oven.

Eileen Heathers
Melba D. Deck
Baked Canadian Bacon

Put one 3-pound piece of Canadian bacon in cold water and bring to a boil. Drain off water, cover again with boiling water, and add 1/4 cup vinegar, 1 teaspoon sugar, and 1 teaspoon salt. Simmer 1 hour. Drain and skin. Put in baking pan, cover with brown sugar stick with cloves, 1 cup powdered sugar. May be added for flavor. Pineapple sauce.

Mrs. John P. S. Garwood
Weltlde S. D.

Chili

1 can kidney beans
1 no. 3 can tomatoes
1 large onion
1/2 lb. hamburger

Chop onion and fry in hot fat. Add hamburger and cook, stirring to crumble. Add beans and tomatoes, and chili powder as desired. Peppers and celery may be added for flavor.
Beef Tongue

Cook tongue until tender. Let cool. Peel and slice thin. Make the following sauce:

1 can tomatoes (large)
1 large onion, chopped
1/2 cup vinegar
1 tbsp butter, also melted
1 tsp salt, 1/4 tsp pepper
1 tsp cinnamon

Cook sauce 15 minutes. Add tongue and cook slowly 45 minutes.

Mrs. George Saly
Hot Dish

1 pkg. macaroni (cooked)
1 can tomato soup
1 can green asparagus
grated cheese or dot with
small pieces favorite cheese.
6 slices of bacon

Put into baking dish
in order given. Do not stir.
Bake in oven 30 min. or
until bacon has browned.

Mrs. E. O'Donnell-Mellette S.D.
Creamed Tuna on Potato Chips

1 can tuna flakes
1 can cream of mushroom soup
1/2 cups milk
2 tbl. butter
2 or 3 tbl. flour
salt, pepper, pimentos if desired (cut fine)

Make white sauce of the butter, flour, milk & seasoning.
Add mushroom soup & tuna fish flakes.
Serve on potato chips.

Mrs. Emil Welke

Tuna and Noodle Dish

Take 2 cups uncooked noodles.

Cook until tender in boiling salted water
2 cups milk, 2 tablespoons flour,
2 tablespoon butter & salt. Makes white sauce.

Mix noodles, white sauce, 1/2 lb.
pimentos, cheese, 1 large can tuna fish, 1 hard-boiled egg. Top with Bread crumbs. Bake 1 hour at 350°. Mrs. Ross Dennis.
Barbecued Frankfurters

Split 12 frankfurters and place in baking dish, split side up. Pour over them the sauce and bake.

Sauce:
1 tbsp. butter   1 tbsp. paprika
1/2 onion chopped 1/2 c. catup
1/2 tsp. pepper 1/4 c. vinegar
4 tsp. sugar 3/4 c. water
4 tsp. Worcestershire sauce / heaping tbsp.
1 tsp. mustard

Cook onions in butter till clear. Combine dry ingredients in 2 cups add water slowly to make a paste. Add liquids to onions then the paste. Bring to a boil and pour over frankfurters and bake about 45 min or 1 hr. at 350.

Mrs. Raymond Lorne
1 can tuna fish
2 cups cooked noodles
1/2 cup diced celery
1 tsp. onion
1/2 doz. olives or some pimentos
1 can mushroom soup
1 cup peas
For variation crush potato chips and put on top of dish before baking.
Noodle Ring

1 pkg. noodles - 1 tsp. salt
2 eggs - 2 tbsp. grated cheese
1/2 cup rich milk or cream
Creamed chicken or tuna

Boil noodles in salted water
20 min. Drain; add eggs, milk
or cream, salt and grated cheese.
Place in buttered mold, bake in
moderate oven until set; place
creaméd chicken or tuna fish
in center to make a complete
dish.

Mrs. Jason Seymour
Tamale
Pie

2 c ground cooked meat
1 can corn - 1 onion
1 can tomatoes - 1 green pepper
1 tsp each: chopped olives - salt
chili powder - allspice

Line baking dish with 1 qt cooked mush; fill with mixture. Sprinkle with chopped olives and bake 20 min.

Mrs. J. D. McCaughery
Mellette, S.D.
Good Chuck

"Southern Hot Dish"

1/4 lb. butter
3 T. flour
1 C. milk to make sauce.

Add - 1 C. tomato soup
1 green pepper
1 Can. mushrooms
1/2 lb. Cheese

Cook slowly over low fire for cheese to melt, just before serving add 6 hard boiled eggs.

Serve on Chinese noodles.
Serves 8 to 10.

Elise Foster.
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Mellette, South Dakota
Cucumber Salad

1 lime jell
3/4 cup hot water
1/4 cup lemon juice
pinch of salt

Cool until jell solid and whip with spoon. Stir well. Add 1 cup mayonnaise,
2 tablespoons onion juice, 1 cup diced cucumbers. Chill.

BETHE LEEWARD
Fruit Cocktail Salad

3/4 cup pineapple juice
2 egg yolks
1/4 cup butter
1/4 cup sugar
1/2 tsp. cornstarch
1 tsp lemon juice
1/8 tsp. salt

Cook above ingredients until thick. Cool well. Whip 1 cup cream and add to above mixture. Add pineapple, fruit cocktail and bananas. Chill. When ready to serve, top with whipped cream and a few cherries.

Mrs. Everett Betten.

Gingersale Salad

1 envelope gelatine in 3 tablespoon water
1/2 cup boiling water add 1 cup gingersale
1/2 cup white cherries pitted, sliced, drained
1/2 cup pineapple drained 1 cup diced unpeeled apples 1/2 cup chopped celery
3 or more drops green fruit coloring 1 or 2 nuts if you like. Chill. Makes with a good salad dressing. Mrs. Ross Dennis.
Als French Dressing

1 can Campbell's Tomato soup
+ ½ cup Catasup
1 pt. Mayola or Wesson oil
+ ½ cup Parragon Vinegar
Shake in quart jar.

1 tspn. Colman's dry mustard
2 tbspsn. sugar
½ tspn. pepper - 1 tspn. salt
Mix dry ingredients
and add to jar of
liquid - add garlic
or other herbs.
Shake - shake - shake.

Mrs. J. D. Mc. Campley
Pineapple Pepper Salad

6 green peppers
3/4 c crushed pineapple
2 T pineapple juice
2 T chopped nuts
Salt & Paprika
1-3 oz pkg cream cheese
2 T minced pimientos
1 tsp gelatin

Mayonnaise Dressing

Wash peppers, cut a slice from top of each, remove seeds & membranes. Soften the gelatin in pineapple juice, dissolve over boiling water. Combine cheese, pineapple, nuts, pimientos + gelatin.

Fill pepper cases with mixture & refrigerate until filling is firm. Slice with sharp knife. Serve on crisp lettuce with mayonnaise dressing.
Brown Cherry Salad
1 pt. Bing cherries
1 small jar stuffed sliced
1/2 c. cashew nuts
1 pkg. cherry jells.
Dissolve jells in hot water and the juice from the cherries.
Put and cut up the cherries, sliced and nuts.
Put in brown melts and allow to set. Serves 6.

Mrs. Roland Bichard

Frozen Fruit Salad
10. pears chopped fine
10. fruits salad " " 
10. whipping cream
20. sugar
8 oz. vinegar
1/2 lb. marshmallows.
2 egg yolks.
Cook egg yolks, sugar and vinegar in double boiler until smooth, add marshmallows. Cook until well blended. Cool. Add fruits and fold in orange tone into tray and freeze.
Serves 6.

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Luncheon Salad

1 small can Tomato soup
1/2 cup Mayonnaise
1 cup Cream Cheese
2 Tbsp. Gelatine
1/2 cup Chopped Celery
1 Green Pepper
1/4 cup Olives

Melt cheese in soup. Dissolve Gelatine in cold water and add to soup. When cool add Mayonnaise and chopped vegetables. Mold. Serve on lettuce with or without Mayonnaise.

Mrs. Christine Swagg
Creamed Cauliflower

Take 1 medium head of cauliflower and cook until tender. Then serve with a cheese sauce.

2 Tbsp. butter
2 Tbsp. flour
1 cup milk
1/4 tsp. salt
1/2 cup grated cheese

Melt the butter, add flour, mix in seasoning, add milk and cheese. Stir well until smooth and creamy. Then pour over cauliflower and serve.

Eileen Neithue Tellette  S.D.
JELLIES & PICKLES
Rhubarb Jelly

2 1/2 cups rhubarb juice
1 tsp. green coloring
1 pkg. Sure-jell
3 1/2 cups sugar

Grind rhubarb with food chopper to make 2 1/2
cups juice, add coloring
and sure-jell. Bring to
a good rolling boil. Boil
1/2 min. and pour into
sterilized jars and seal.

Very good.

Mrs. E. O'Donnell

Medilton, S. Dak.
Perfect Cranberry Jelly

2 qt. Cranberry
4 C. water
4 C. Sugar.

Cook Cranberries and water for 20 min, then put thru siever or Collander. Then add sugar and cook 5 min.

Mary Stucke

Cranberry Salad

1 cup ground cranberries
1 cup diced apples
1 1/2 cups Sugar

Pour hot water over berries with little soda sprinkled over then drain and grind. Serve with whipped cream.

Mrs. R.O. Seymann.
Peach Pickles

1 pt. vinegar
3 pts. sugar
6 drops oil of cloves
3 drops oil of cinnamon

Boil in clear water until easily pierced with straw.

Drain off water and drop fruit in syrup made from sugar and vinegar.

Cook slowly for 30 min. Place fruit in jars and pour warm syrup over until thick. Pour over fruit, seal.

Mary Stricker

Crabapple Pickles

1 cup brown sugar, 1 cup white sugar, 2 cups vinegar, 2 cups water, 2 cups water.
Spices as desired. Cook crabapples until tender or cook in the syrup. This pickle
syrup is also good for peaches. Makes 2 quarts.

Mrs. Ross Dennis
Sweet Pickles

7 1/2 lb. Cucumbers peeled about 1/2 in. thick. Soak 24 hours in lime water (2 cup lime to 2 gal. water) Wash off lime water real good with clear water + then soak in clear water 3 hours. Drain good + cover with liquid.

2 pts. vinegar
4 1/2 lbs. sugar
2 tsp. celery seed.
2 tsp. cloves
2 tsp. mixed pickling spices
3 tsp. salt.

Let stand over night then boil in liquid about 30 min. put in jars + seal hot.

Mrs. Everett Bittner
Beet pickles

3 cups water
2 cups vinegar
1 cup sugar

Heat and stir to dissolve then drop in beets (cooked) and bring to boiling point then seal in jars.

Mrs. Halleye Seymour

English cookies

2 cups brown sugar
1 cup shortening
1 cup cold coffee
1/4 teaspoon salt
2 eggs
1 teaspoon soda
1 teaspoon baking powder
Sifted into 3 cups flour
1 teaspoon cinnamon
1/2 teaspoon nutmeg
2 cups raisins

Halleye S. Seymour
Beet Pickles
Cook beets, peel, slice and
heat in a mixture of:
1 cup sugar
2 cups water
1 cup vinegar
Put in jars and seal.
Myrtle Palmer

Macaroni Loaf
1 cup Macaroni, Cooked and blended
1 cup milk
1 cup fresh bread crumbs
1 cup grated cheese
1/2 cup pimientos
2 tbs chopped onion
2 tbs butter
Salt and celery salt
1/4 tsp paprika
3 eggs lightly beaten
Put into a greased bread
pan and bake in a pan
of water 45 minutes.
Make a rich cream sauce
with peas or mushrooms
and serve over loaf.
Myrtle Palmer.