COOK BOOK

COMPiled BY
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Mellette South Dakota
Nut Bread
Cream together 1/2 cup shortening, 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 3 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 un beaten, one at a time, beating thoroughly after each addition. Combine 1 1/2 cups mashed bananas with 2 Table spoons 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.
Salted Cinnamon Rolls

2 packets instant yeast, \( \frac{1}{2} \) c. milk,
1 c. sugar
1 c. flour, \( \frac{3}{2} \) c. milk, \( \frac{1}{2} \) T. sugar,
1 c. almonds (coarsely chopped)

Crumble yeast in bowl, blend
add milk and \( \frac{1}{2} \) T. sugar. Stir to
soften yeast. Add butter and
unbeaten egg. Sift flour and
measure. Sift flour and salt
together adding gradually to
yeast mixture and beat
thoroughly. This should be 
just thick enough to 
handle.
Cover and let rise for \( \frac{1}{2} \) hr. or
until very light. Make two 
drops in bowl. Mix in 
lightly the nuts and
remaining sugar. Fill greased
muffin tins \( \frac{1}{2} \) full and let rise,
until double in bulk in about
\( \frac{1}{2} \) hour. Bake for 15-20 min. in
 moderates (350°) oven. Serve hot.
This makes about 12 large or
24 small buns.

Mrs. Harley Holmec
Banana Bread

2/3 c butter
1/3 c white sugar
4 T sour milk
1 t soda
pinch salt
3 eggs
1 c mashed banana
1 t vanilla
1/2 t Baking soda
7 1/2 c flour

Bake in loaf pan
serve with whipped cream.

Mrs. J. O. Mc. Caughey
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 1/2 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 tsp. melted butter
1 egg - beat 4 c. flour
2 c. milk 4 tsp. B. Powder
1 c. nuts

2 pans - raise 20 min.
Bake at 375°

Mrs. John P. Callow
Muleshoe, S. Dak.
Date Bread
1 cup chopped dates
1 cup boiling water poured on
dates with 1 teaspoon soda
1 cup white sugar
½ cup chopped nuts
2 eggs well beaten
3 tablespoons melted butter
1 teaspoon vanilla
1½ cups flour
Bake 65 min. tempt. 350°

Mrs John Cleveland

Orange Bread
Grind rind of 1 orange and
½ cups raisins or dates
1 cup sugar
½ cup fat
2 eggs
1 cup milk
1 teaspoon soda
½ teaspoon Baking Powder
2 cups Flour
1 teaspoon salt
½ cup nut meats
Bake ¾ hour at 375°

Mrs. James Goldin
— Parker House Rolls —

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

— Method —
Scald milk, add sugar and salt
and cool. Dissolve yeast in warm
water and add to milk. Add 3
cups flour and beat. Add shorten-
ing and remaining flour.
Knead well. Place in greased
bowl, cover and set in warm
place. Let rise until double
in bulk. Roll out and cut
with biscuit cutter, about
3/8 of an inch. Crease through
center, brush with melted
butter and fold over. Place
close together in a well
greased shallow pan. Let
rise until light. Bake at
425° about 20 minutes.
Makes 4 dozen.

Christine Swayne
Dutch Bread

1 cup sugar
2 tbsp melted butter
1 egg, well beaten
1/2 cup 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 Bates
Date - Nut Bread

Cream together:
3/4 c. sugar
1 T. butter
add:
1 beaten egg
1 3/4 c. flour
1/2 tsp. Baking Powder
1/2 tsp. salt
3/4 c. chopped nuts

egg -
3/4 c. dates or prunes
add -
3/4 c. baking powder.
Put blind until cool. Add
1 tsp. soda. Blend as a mixture.
No. 1. Bake 1 hr. in a slow
oven.

Mrs. Horley 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
nuts.

1/2 Cup sour 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 and milk and stir into first mixture. Spoon dough into very lightly greased 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. Brenckle
Doughnuts

3 eggs beaten
1 1/2 cups sugar
6 level tbsps sour cream
(3/4 cup)
1 1/2 cups 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 Roll.

4 eggs beaten separately
1 cup sugar
4 tbsps. 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 dark sweet cream

2 tablespoons melted lard

2 eggs

1 1/2 cups buttermilk

2 teaspoons soda

1/2 cup cinnamon

Grind each 1/2 of ginger and salt fine enough to make a soft dough; roll and cut all out before putting back on the stove.

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

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Aberdeen South Dakota
**Chocolate Cherry Nut Cake**

1 C. sugar  
1 egg beaten  
½ C. butter  
1 tsp. baking powder  
1 C. sour milk  
Mrs. Raymond Loomo  
1 tsp. soda  
½ C. nuts  
½ tsp. salt  

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  
½ C. shortening  
1 tsp. Cinnamon  
3 eggs well beaten  
1 tsp. Nutmeg  
3 tbl. sour cream  
1 tsp. sifted flour  
1 C. boiled prunes  
1½ C. sifted flour  
Cut in flour  
Cream sugar and shortening. Add beaten eggs and sour cream. Add dry ingredients sifted together. Then add prunes last.

Mrs. Raymond Loomo
Poppy-Seed Cake

3/4 c. shortening
1/2 c. sugar
1 egg yolk ( beaten )
3/4 c. poppy seeds
1 c. milk
2 c. sifted cake flour
2 Tbsp. Baking Powder
1/2 tsp. salt
1 egg white ( stiffly-beaten )


Filling:
1/3 c. sugar, 1 T. cornstarch, 1/4 tsp. salt,
1/3 c. milk, 2 egg yolks ( beaten ) 1/2 c.
chopped walnuts.

Mix sugar, cornstarch, and salt.
Stir in milk and egg yolks. Cook until smooth and thick ( mix constantly ) Remove from stove add walnuts spread on cake. Frost with your favorite 1-min.
diy or whipped cream.

Mrs. Horley Holman
Lightning Cake
Mrs. J. F. Bruckl

Place flour sifter in mixing bowl and put in:
1/2 cup flour, 1/3 cup sugar,
2 level teaspoons B. powder
and 1 teaspoon salt. Sift
twice. In an aluminum
measuring cup melt 1 cup
butter or Crisco, beat in
1 large egg and fill cup
with milk. Add 1/2
Teaspoon flavoring or 1 tsp.
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 1/2 cup molasses or 1 cup
maple syrup instead of
sugar.

Bake about 30 minutes
in moderate oven.
Prime Cup Cakes

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

1 cup sugar

2 eggs

1 cup cooked prunes

1 cup prune juice

2 cups sifted flour

1 tsp. baking powder

1 tsp. soda

\[\frac{1}{2} \text{ tsp. salt} \]

2 tsp. cinnamon

\[\frac{1}{2} \text{ tsp. each cloves + allspice} \]

\[\frac{1}{2} \text{ cup nut meats if desired} \]

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. Burchle
Whipped Cream Cake

2 cups cake flour
1 cup white sugar
1/4 tsp. salt
2 heaping tsp. baking powder
1 cup whipping cream
1/2 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 Swagge
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 Filling

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 with 1/2 tsp. soda
1/2 t. salt
1/2 c. nut meats
1/2 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 sm. bottle m. cherries
1/2 cup butter  1 sq choc. melted
1 cup sour milk  1/2 cup nuts
1 3/4 cup cake flour  Drain cherries—saving
1 tsp soda  juice, cut cherries
1/4 tsp salt  in half—drain on
1 egg, beaten  absorbent paper.

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

Denise Parrott
Velvet Sponge Cake
Beat 1 egg yolk and 1 cup sugar.
1 cup hot water stir well.
2 cups flour sifted 2 tsp
Bowl whites beaten stiff
and 1 cup sugar beat
10 min more.
Pour yolk mixture and whites
together mix well.
Bake 1 hr in moderate oven
like angel food at 250
in 350
Let cake fall out 8-10 min by
itself.

Vi Cook
Jelly Roll
6 eggs
1 1/2 cups sugar
1 1/2 cups flour
1/2 tsp baking powder
1 tsp vanilla
6 tablespoons cold water -
Beat eggs till light and dry ingredients; add vanilla
When baked turn on cloth
Spread with jelly
Immediately
Leave rolled up till cold
Chocolate Cake

Cream to gather

1/2 cup butter
1 1/2 cup white sugar
2 eggs unbeaten
1/2 teaspoon salt

Then add 3 ounces of chocolate melted.

2 cups cake flour
1 cup sour milk

Lastly add 1 teaspoon soda dissolved in
1 tablespoon of vinegar.
beat thick in batter
add 1 teaspoon vanilla.
bake in 2 1/2 - 9 in layers

Paris. 375 - 26 min

Hallye Seymann
White Nut Cake

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

Mrs. Hillard Wells
Melba, Idaho

Chocolate Cake

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

Bake 350° for 45 minutes

Myrtle Palmer
Struwt Strutti Cake

Layer
1 cup sugar
\( \frac{1}{2} \) cup shortening
\( \frac{1}{2} \) cup chocolate
1 tsp soda
1 \( \frac{1}{2} \) cups flour
1 egg
1 tsp vanilla
\( \frac{1}{2} \) cup raisins (may omit)
1 cup buttermilk

Filling

\( \frac{1}{2} \) cup sugar
1 egg
\( \frac{1}{2} \) cup milk
3 tbsp flour
\( \frac{1}{2} \) cup raisins
\( \frac{1}{2} \) cup nuts

Butter, edge of a walnut
Mrs. Billings(Rike)
Mellette, S. Dak.
Cherry Cake

3/4 cup butter or margarine
1 cup sugar
2 eggs
3 tablespoons sour cream or milk
2 cups sifted all-purpose flour
1/2 teaspoon 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 mixed. Pour into 3 greased 8 inch layer pans. Bake in moderate oven (350 °F.) 25 to 30 minutes. Cool 5 minutes; turn cakes on rack. Use 7 minute frosting using some cherry juice.

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

6 eggs
1 1/2 cups 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 + salt.

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

Mrs. Lester Dennis
Mellette, So. Da.
White Cake with Toasted Frosting

4 eggs (well beaten) 1/4 cup sugar
2 cups sugar 1/4 cup 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 mins. at 350°

As soon as you take cake from oven cover with the following mixture and toast under broiler

or in oven 2 or 3 min. or until brown

5 tbsp. butter
1 cup brown sugar
3 tbsp. cream
1 cup moist coconut

Nuts or dates may be used also.

Mrs. Fister Dennis
Mellette, S. Dak.
White Cake

1 1/2 cups sugar 1 1/2 cups 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.

Set cake pan in oven, don't grease
Set 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
Devil's 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 Lewis.
Cream Cake.
2 eggs well beaten, 1 C sugar
1 C. sweet cream, 1t vanilla
1/2 C. flour, 1 heaping t B. P.
sifted with flour.

Elkie 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, 1t soda
sifted with flour, 1 t each
vanilla & cinnamon.

Elkie Foster.
Black Chocolate Cake

1 1/2 cups white sugar, 1/2 cup cocoa
(you may use cafe mocha flavor)
1/2 cup baking, 2 eggs, 1/2 cup milk
1/2 teaspoon of soda
2 cups all-purpose
flour, 1/2 teaspoon salt, 1 teaspoon
vanilla, 1 cup boiling water. Mix
sugar and cocoa together, add
baking 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

\[
\frac{1}{2} \text{ cup shortening} \quad \frac{1}{2} \text{ tsp. cinnamon} \\
1 \text{ cup sugar} \quad \frac{1}{2} \text{ tsp. cloves} \\
1 \text{ egg (beaten)} \quad 1 \text{ cup jellied cranberries} \\
1 \frac{1}{2} \text{ cup raisins} \quad \frac{1}{2} \text{ cup nuts} \\
1 \frac{1}{2} \text{ cup flour} \quad \frac{1}{2} \text{ tsp. salt} \\
\text{1 tsp. soda} \quad 1 \text{ tsp. baking powder} \\
\text{Cream shortening, sugar} \quad \text{add egg, raisins} \quad \text{nuts} \quad \text{bake} \\
\text{Combine dry ingredients} \quad \text{add} \quad \text{jellied cranberry sauce} \quad \text{bake} \\
\text{at 350° for 1 hr.} \\
\text{Mrs. Everett Bitterer}
\]

Refrigerator Apple Sauce Cake

Cover the bottom of a 9 inch dish with
cream sauce, topped with apple sauce. Then add
a half each layer of brown sugar, then
crumble. Cover with third layer of
whipped cream. Continue until dish is
full. For 1 cup applesauce you need
about 1 cup crumble and 1 cup whipped
cream. Bake covered in top. This amount
will make 6 servings.

Sister Leonard
"Apple Sauce Cake"

1/4 cup Crisco (shortening)
3/4 cup sugar
1/2 tsp. salt
1 egg
1/2 cup apple sauce
1 1/2 cups flour
1 tsp. soda

1/2 cup each of cinnamon and cloves
1/3 cup chopped nuts, raisins, dates - optional.

Bland 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. 40 to 45 min.
Peanut Cookies

2 eggs
1/8 tsp salt
1/4 cup sweet cream
1 tsp lemon juice
2 cups confectioner's sugar
4 cups finely chopped peanuts

Seperate 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 Daloy
Refrigerator Cookies

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

3/4 cup nuts

Shape into a roll about 2 1/2 inches in diameter, wrap in waxed paper and chill several hours. Cut in slices. Bake 375° for 8 to 10 min.

If desired, top with pecan or walnut halves.

Jeanne Carlson

Ginger Dee. for Cookies

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

- Mrs. George Luke
Salted Peanut Cookies

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

Mix all together, roll into balls, dip in a walnut, pat down with fork. Bake in hot oven 400° until brown.

Mrs. Everett Bittner

Overnight Cookies

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

in 2 tablespoon hot water, 1 cup chopped raisins 1/2 cup chopped nuts. Make in 2 rolls, chill over night. Bake in hot oven, 15 min.
**Brownies**

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

Melt sugar and chocolate together over hot water. Cool. Sift flour with baking powder and salt. Beat eggs until light, add sugar, then
close to mixture, and blend.

Add flour, vanilla, and nuts, and
mix well. Bake in 8 x 8-inch pan in moderate oven 350° for
30-35 minutes. Cool and cut in
squares. Makes 16. For a moore
chewy brownie, add 2 Tbsp.
corn syrup to batter.

Jeanne Carlson
Dream Bars

First mixture:
* 1/2 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 Cookie
1 cup shortening
2 cups sugar
2 well beaten eggs
4 tbls. 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 eggs beaten
2 cup flour
1 tsp soda
1 cup each raisins 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 egg
2 cups Brazil nut meal
1/2 cup shredded coconut
1/2 tsp vanilla
2 1/4 cups flour
1/4 tsp salt
1/2 tsp soda

Cream shortening & sugar. Blend in well beaten egg, & cream thoroughly. Add nuts, coconut & vanilla. Then add sifted flour with salt and soda sifted with it. Drop by teaspoonfuls lightly on greased baking sheet. Bake 15 min. at 350°. Makes 5 dozen.

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. vanila
Nuts may be added
Make up into mixture - slice - bake

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

2 cups brown sugar
3/4 cup shortening
2 eggs
1/2 cup brown Cork syrup
1 1/2 cups seedless raisins
3 3/4 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.

Mrs. E. O'Donnell-Mellette S.D.
Yum Yum!
1 egg
1 cup sugar
1/2 cup milk
1 cup flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup chopped dates
3/4 cup nuts
Bake in 350° oven. Cut in squares and roll in powdered sugar.
Frances Palmer
Oatmeal Chocolate Chip Cookies
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 1/2 c. ground0016
grated chocolate pieces.
Bake 375° oven for
18 min.

Mrs. Orlando 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 the size of a walnut, flatten and place slowly 375° about one half hour.
Roll while hot in powdered sugar, when cool, roll again in sugar.

Mrs. Jerome Bailey
Fruit Cookies

2 cups sugar
1 cup butter well beaten 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 Spice

Flour enough to make or take on a flat cookie sheet.

These cookies will keep a long time — if you hide your/cookies yet.

I had this same Fruit Cookie recipe in the
Autograph/Book of the
Mellette M. E. Church, Mellette
S.D. — in 1903 — Mrs. Lucy
Mellette S.D.
Ranger Cookies

1c. short
1c. white sugar
1c. brown sugar
2 eggs
1 tsp. vanilla
2c. flour
1 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 stiff. Mix with hands into balls the size of walnuts. Place on cookie sheet and press slightly. Bake in moderate oven (350°).

Mrs. Wesley Holmes
Ginger Cookies

1/2 c. shortening 1 1/2 tsp. soda
1 c. sugar 1/2 tsp. cloves
1/2 c. molasses 1 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 in-
gredients sifted together. Make
into two rolls and put in
the refrigerator to chill for
several hrs. Slice paper thin
and bake.

Mrs. Raymond Korus

S and Jents

1/2 lb. butter small cup milk
1/2 lb. sugar enough flour to roll
4 eggs white of egg

Put into diamond shapes. Put a pat of
white of egg, beet to nearly stiff, on top, then
sugar and cinnamon. Bake in a good oven.

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Mellette, South Dakota
Angel Pie

Four egg whites, stiffly beaten with 1/4 teaspoon cream of tartar, gradually add 1 cup sugar. Place in greased pie pan. Bake 1 hour at 250°.

Filling: 4 egg yolks well beaten, 1/2 cup sugar, 3 tablespoons lemon juice, cook in double boiler until thick. When cold add 1/2 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, 1/4 cup sugar, 1/4 teaspoon salt in 1/4 cup of hot water. Place on stove and bring to boiling point. Remove and add 1 tablespoon unfavored gelatine which has been dissolved in 1/4 cup of cold water. Stir into hot mixture until completely dissolved. Add 3 slightly beaten egg yolks. Chill in refrigerator until it begins to thicken. 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 1/4 cup cold water, add to 3/4 cup maple syrup and boil 15 minutes.

Beat 2 egg yolks, add

5 cups of salt and add to syrup gradually and bring to boil.

Beat 1 1/2 cups cream, add

1/2 cup nutmeg, Add syrup mixture to cream and pour into a baked or graham cracker 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. 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°) 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 tbsp. flour.
Place mincemeat in pie shell and add apples mixed with 1/2 c. sugar.
Combine remaining sugar and flour. Combine with butter; mixing 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
Butter:
Filling:
1/2 c. butter
1 c. Pwd. sugar
1 egg
1 tsp. vanilla
1 c. Whipping cream
1 c. Crushed pineapple

Mary Stucker
Peach Creme Pie

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

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

Peel peaches, halve, and remove stones. Dice and 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 Brittain
Mellette, S. Dak.
Rhubarb Pie

3 cups dried rhubarb
3 eggs beaten (separate)
1 cup sugar
1 tbs cornstarch
3/4 cup 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 Heathers
Mellette
SD
Pecan Pie

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

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

Edna Goldin

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} \text{ lb. marshmallows}
and add to above or put
over top of dessert.

Place in refrigerator over night.

Edna Goldin
Queen Cream Pie

Stew and mash 1 cup of pear or apple. 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 oven. Beat white of eggs and stir in a tepid white sugar.

- Mrs. George Luke

Sweet Pudding

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

- Mrs. George Luke
Mocha Roll.

1/4 cup flour
1 cup Confectioners sugar
3/8 cup cocoa
1/2 tsp salt
3 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 butter frosting that is made with strong coffee.

Ruby Hawkins
Lemon dessert.

2 1/2 T. flour
3/4 C. sugar
1 T. butter
2 eggs
1/4 C. lemon juice and rind
1 C. milk. — Method —
cream, sugar, butter and flour,
add beaten eggs, yolks,
lemon juice and milk,
fold in stiffly beaten
whites — pour in unbuttered
pan, put in pan of water
to bake — 30 minutes.
Serve with 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 and 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.
**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 - 1/2 c cold water
1 T flour - 1 pt whipping cream
1/2 cup milk - 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. W. McAlpine
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°F. Cover with one cup of whipped cream & half Chocolate Sauce

1 cup sugar
1 teas. butter
1 sq. chocolate
1/2 cup milk
Cook until it forms a soft ball in water. Serve over sliced chocolate rolls.

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, S.D.
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

1/2 teaspoon salt
1 teaspoon vanilla
1 cup milk
2 eggs
1/4 cup sugar

Scald milk and pour over egg yokes, which have been beaten until thick and lemon-colored. Mix in sugar, salt and vanilla. Fold in stiffly beaten egg whites. Pour in 9 in. baking dish (which is buttered) and bake 25 minutes in preheated 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 mins.
Serve with whipped cream.

Pumpkin Chiffon Pie

4 1/2 cups sugar
2 cups pumpkin
1 1/2 cups milk - 1 can condensed milk put into a 1 qt.
container and then fill it full with water.
5 eggs beaten lightly
1 tsp salt
1/2 tsp ginger
1 tsp cinnamon
1/4 tsp allspice

Mrs. Hillard Bebe
Mellette, S. Dak.
Lemon Dessert.

1 pkg. lemon jells
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 cream with milk (this must be chilled for several hours) and add to the jello mixture. Stir in 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.

Myrtle Palmer.
Fig Pudding

- 1 cup suet
- 1 cup raisins
- 1 cup chopped nuts
- 1 cup molasses
- 1 cup sour milk
- 1/2 cup brown sugar

Melt 1/2 cup butter, stir in sifted flour, beat well.

Mix all together; add figs and chopped nuts.

Sauce:
Melt 1/2 cup butter, stir in sifted flour, add about 1/2 cup sugar. Stir well; add 1/2 cup cream.

Mrs. Jerry Sady
Chocolate Pie

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 mintmato
Serve with whipped

cream. Eileen Keath
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
lightly greased pan about
1 1/4. Bake in 375° over
until light brown

Topping

1 1/2 cups B. sugar
1/8 tsp. flour
1/4 tsp salt - 1/2 tsp B. flour
2 eggs
1/4 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.
Date Nut Bars
1 lb. pitted dates chopped
3 eggs
1 cup sugar
1 cup sifted flour
1/2 tsp. salt
1 tsp. baking powder
1 cup chopped nuts
Bake in shallow pan
in moderate oven for 20 min.
Mrs. Otis Hawkins

Cream Puffs
1/2 cup butter
1 cup water
Bring to a boil and in
this add 1 cup flour stir
until mixture rolls up
and away from pan.
3 eggs. Beat into
this mixture one at a
time. Drop into well-buttered
muffin tins. Bake 1/2 to 13/6
Mrs. Otis Hawkins

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Date Pudding

1 cup suet
1 cup nuts
1 cup milk
1 cup molasses
1/2 lb dates cut fine
1 tsp soda - dissolved in milk
2 1/2 cups flour
Steam 3 hours
Improved by adding cinnamon, cloves and nutmeg.

Sauce

1/2 cup butter
1 cup pwd. sugar
1/2 cup cream
Vanilla

Denise Parrott
Coconut Tarts

1a. Sugar
3c. condensed milk
1/2 tsp. salt
3c. boiling water
3 egg yolks
1/4 tsp. vanilla
2 tsp. lemon juice
1/4 c. cream
1/4 c. flaked almonds or walnuts

Mix sugar, condensed milk, salt, and add water. Boil 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. Cook. Make bed shell of your favorite pastry recipe. Pour cooled filling into baked shells. 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
⅓ cup cold water, ⅓ cup gingersnap 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.

Frosted Salad

Small can fruit cocktail, juice well.
Add sugar if you like. 8 or 10 marshmallows, 2 tablespoons salad dressing to 1 cup whipped cream. Fold fruit in mixture. Set in freezing tray, 1 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
1/2 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 50 minutes 350° oven.
5. Serve warm with cherry sauce.

Cherry Sauce

1 cup cherry juice
3/4 cup water
1/2 cup sugar
2 Tablespoons corn starch
Boil until thick.
Mrs. John Cleveland
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3 cups sugar
1/2 cup light corn syrup
1/2 cup cold water
2 egg whites
1 tsp vanilla

Place sugar, syrup, water in pan over low heat; stir until sugar is dissolved. While it cools, beat egg whites until stiff. Be a look 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 syrup. Place on wax paper. Nut meats may be added.

Mrs. Lester Allen
Mellette S.D. Oak
Health Candy.
1 cup sugar
1 cup cream
1 cup syrup
Boil until foam soft ball.
1/2 tsp. com. flavor
1 tsp. wheaten
1 1/2 cups coconut
1 cup peanuts
Mix altogether and pour
the coating mixture over and
stir. Spread in cookie pan
and cut in bars.
Mrs. John Cleveland
Prairie Pecans

2 cups brown sugar
1/4 cup boiling water
3 tbsp. water
1/2 tsp. salt
1 cup pecans - not broken
Boil sugar, water, water,
salt and pecans five minutes.
Remove from fire and
vanilla 1 minute.
Drop on waxed paper
(teaspoonfuls)
Mrs. John F. Balline
Melette S.D.
Fudge

2 cups white sugar
2½ cups milk
2 sq. chocolate or ½ cup cocoa
½ tsp. salt
2 tbsp. light corn syrup
2 tbsp. butter
1 tsp. Vanilla
¾ 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 and beat until fudge loses its gloss and is thick enough to hold its shape when dropped from spoon.

Mrs. Everett Bettner

Fudge

Melt ½ cup butter
Add 1 cup white sugar
1 cup brown sugar
1/4 cup syrup
1/2 cup cream
Boil 2 1/2 minutes stirring rapidly. Add 1 square chocolate. Cook 5 minutes more. Beat until thick. Pour in greased line.

Mrs. Ray Howie
Frosting

1 egg white
1 cup sugar
1/4 tsp cream of tartar
Boil one 1/2 cup boiling water
Beat till light and fluffy
Add flavor and bake 3 eggs

Carrot Frosting

3/4 cup brown sugar
1 tbsp cream
1 tbsp butter
Mix, let set hot, not boil
Remove add powdered sugar
to spread good

J S Cook
Sauce for white cake.

1 cup sour cream
1 cup sugar
1 egg yolk.
Boil until thick.

Flavor with 1 tsp. vanilla
or 1/2 cup nut meats plus 1/2 cup cherries. Cut up.
Cool before using.

Mrs. Marvin Lewis

Chocolate Seven Minute Icing

1 unbeaten egg white
7/8 cup granulated sugar
3 Tbsp. cold water
1/2 tsp. vanilla
1/2 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. Marvin Lewis
Chocolate Fling

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
tilting point, stir constantly
+ continue beating until
disk enough to spread.

Mrs. Lester Dennis
Mellette, S. Dak.
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Mellette South Dakota
Swiss Steak

1 lb. round or chuck steak
1 pt. tomatoes
1 large onion
salt & 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).

Place in casserole or small roaster, then brown onion, cut fine, in the fat, add tomatoes and cook a few minutes, pour over steak.*

And bake in slow oven 3 or 4 hours.* If not enough to cover add water. Salt & pepper can be added to tomato and onion, but is better if added to steak while browning. This will make a tender steak out of a tough one.

Mrs. J. F. Breckle
Chow Mein

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

Heat fat, add meat, constantly stirring and cook rapidly until meat is well sealed (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.
Sift flour into skin over
All. Bake 1 1/2 hours.
Add stock if necessary.

Christine Swanger
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 - Sl thin
2 tbs vinegar
2 tbs worcester sauce
1 tb 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.

Lorraine Ramirez
Spanish Park Chops

Brown pork chops well on both sides and to this 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 t. Chili powder
1/2 t. Pepper
1/2 t. Cinnamon
1/2 t. Cloves

Let simmer for 1 1/2 to 2 hours, longer than chicken 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
\[
\begin{align*}
\frac{1}{4} \text{ tbl. of flour} \\
\frac{1}{4} \text{ tbl. of butter}
\end{align*}
\]
2 cups milk

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

Sister Neathus
Melleta L. Dodk
Baked Canadian Bacon

Put one 3-pound piece of Canadian bacon in cold water and bring to a boil. Drain off water, scorch again with boiling water, and add 1/4 cup vinegar, 1 teaspoon sugar, and 1 teaspoon salt. Simmer 1 hour. Drain & skin. Put in roasting pan, cover with brown sugar stick with cloves, & bake one hour — tasting with one can pineapple juice.

Mrs. John P. Garland
Weltlott 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.

ExtraOLDIN
Beef Tongue

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

1 can tomatoes (cans)
1 large onion, chopped
1/2 cup vinegar
1 tbsp butter, also warm
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. pimiento cheese, 1 large can tuna fish & hard-boiled eggs. Top with bread crumbs. Bake 1 hour at 350°. Mrs. Ross Dennis.
Barbecued Frankfurters

Split 1/2 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. Catsup
1/2 tsp. pepper 1/4 c. Vinegar
4 tsp. sugar 1/4 c. water
4 tsp. Worcester sauce 1 heaping tbsp.
1 tsp. mustard

Cook onions in butter till clear. Combine dry ingredients in a cup and add with 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
Tuna Fish Dish

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.

Mrs. Jason Seymour
Noodle Ring

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

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

Mrs. Jason Seymour
2 C GROUND COOKED MEAT
1 CAN CORN - 1 onion
1 CAN Tomatoes - 1 green pepper
1 tspn each: chopped olives - salt chili powder - allspice

Line baking dish with 1 qt cooked mush; fill with mixture
sprinkle with chopped olives and bake 30 min.

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

"Southern Hot Dish"

\[ \frac{1}{4} \text{ lb. butter} \]

3 T. flour

1 C. milk - to make sauce.

Add - 1 C. tomato puree

1 green pepper

1 Can mushrooms

\[ \frac{1}{2} \text{ lb. cheese} \]

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.

Eliza Foster.
VEGETABLES & SALADS
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Cucumber Salad

1 line jelly
3/4 cup hot water
1/4 cup lemon juice
pinch of salt

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

Bethe Leonard.
Fruit Cocktail Salad

3/4 cup pineapple juice
2 egg yolks
1/2 cup butter
1/4 cup sugar
1/4 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 Bettes

Gingerale Salad

1 envelope gelatin in 3 tablespoon water
1/2 cup boiling water add 1 cup ginger ale
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 + 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 Catsup

1 pt. Mayola or Wesson oil

½ cup Farragow Vinegar

Shake in quart jar.

1 tspn. Colman's dry mustard
2 tblspn. 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. Mr. Camprey
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 tspn 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, place in refrigerator until filling is firm. Slice with sharp knife, serve on crisp lettuce with mayonnaise dressing.
Cherry Salad
1 pt. Bing cherries
1 small jar stoned cherries, sliced
1/2 c. cashew nuts
1 pkg. cherry jello.
Dissolve jello in hot water and the juice from the cherries.
Pit and cut up the cherries, sliced and nuts.
Put in Bing mells and allow to set. Serves 6.

Mrs. Roland Pitchard

Frozen Fruit Salad
1 c. pears chopped fine
1 c. fruit salad
1 c. whipping cream
2 t. sugar
2 t. vinegar
1/2 doz. 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 cream. Pour into tray and freeze.
Serves 6.
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 Swayne
Creamed Cauliflower

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

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

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

Eileen Rieders
Mellette S.D.
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
Malott, S. Dak.
Perfect Cranberry Jelly

2 qt. Cranberries
4 c. water
4 c. sugar.

Cook cranberries and water for 20 min., then put through a colander. Then add sugar and cook 5 min.

Mary Stucker

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 them. Drain and grind. Serve with whipped cream. 

Mrs. R.O. Seayman.
Peach Pickles

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

Boil in clear water until easily pierced with straws. Drain off water. Drop fruit in syrup made from sugar and vinegar, add oils, boil slowly for 30 min. Place fruit in jar, boil syrup down until thick. Pour over fruit, seal.

Mary Stucker

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

1/2 lb. Cucumbers (peeled about
1/4 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 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 Bottner
Beet pickles

3 cups water
2 cups vinegar
1 cup sugar

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

Mrs. Haleye 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 in 3 cups flour
1 teaspoon cinammon
2 teaspoons nutmeg 2 cups rice

Halez 30 January
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, Cook and blend
1 cup milk
1 cup fresh bread crumbs
1 cup grated cheese
1/2 cup pimientos
2 tbls chopped onion
2 tbls 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