PRESENTED TO YOU

with the

Compliments of RADIO STATION KUSD

Marguerite Westre

"HIGHLIGHT IN HOMEMAKING"

10:00 a.m.

Monday through Saturday

690 on your dial
SUGAR COOKIES

1 C sour cream
1 1/2 C sugar
Cream above mixture then add:
1 tsp. cinnamon
1 tsp. nutmeg

DATE DROP COOKIES

1 C shortening
1 1/2 C brown sugar
2 eggs beaten
1 C nuts
1 C dates
1 tsp. soda dissolved in hot water
1 tsp. salt
Drop by teaspoonful on buttered cookie sheet.

-Brownies

1 C sugar
1/2 C butter or spry (melted)
2 eggs (well beaten)
2 squares chocolate (melted)

Bake in 350 degrees F. oven one-half hour.

DREAM BARS

1/2 cup butter or substitute
1 cup brown sugar
1 cup flour
Mix these ingredients into a crumbly mass and pat into a greased pan.
Bake at 375 degrees F. for 10 minutes. Remove from oven and pour the following mixture over this baked crust.
2 eggs
1 cup brown sugar
1 tsp. vanilla
2 tbsp. flour
Beat eggs and sugar, add vanilla. Mix flour, baking powder and salt and sift over coconuts. Add to sugar and egg mixture.
Bake 20 minutes at 350 degrees F. Cool slightly, cut into bars.

-Edna I. Peterson

MRS. JENNIE CHRISTENSEN

2 C flour
1 tsp. vanilla
about 1 tbsp. hot water

-Anna Marie Hanson

-Anna Marie Hanson

-Nellie Bergman
BROWN SUGAR COOKIES

2 C Brown sugar
1 C shortening
3 eggs well beaten with
1 tsp. vanilla
Mix in order given. Roll into balls and flatten with fork.
Bake in 375 degrees F. for 10-15 minutes.

-Mrs. R.R. Ruelle

ICE BOX COOKIES

¾ C ground oatmeal—measure before grinding
1 C flour
1 C brown sugar
1 C shortening
Mix and make into roll and chill. Bake in hot over - 400 degrees F. for
10 minutes. Inexpensive but real tasty. Good with ice cream or sherbet.

-Mrs. R.R. Ruelle

OATMEAL COOKIES

1 C lard
1 C sugar white
1 C sugar brown
2 eggs
Mix well.

Make large cookies by spoonful and bake 10-12 minutes in moderate oven.

-Mrs. Brant Bruxvoort
Sheldon, Iowa

FRUIT COCKTAIL DESSERT

1 egg
1 No. 2 can fruit cocktail

Break egg in bowl and beat slightly. Add dry ingredients and cocktail
(juice and all) and beat well but lightly so as not to break fruit. Pour
into greased pan and sprinkle with 1 cup brown sugar and 1 cup nuts.
Bake ¾ hour at 350 degrees F.

-Mrs. Carolyn Nelson

MINCE MEAT COOKIES

1 C sugar
¼ C shortening
2 eggs
2 C mince meat
1 tsp. soda in
2 tbsp hot water
Cream shortening and sugar. Add eggs one at a time. Add mince meat,
soda dissolved in water. Sifted dry ingredients and nuts, drop by small
spoonful and bake at 350 degrees F. for 20 to 30 minutes. Makes 20-60 cookies.

-E. Dunlap
BEEF PATTIES WITH MUSHROOM CREAM SAUCE

To make mushroom cream soup:
1/3 cup milk, simmer 2 minutes. Serve hot with:
Browned beef patties
Sauce for 6 patties.

ESTHER COLLINS

GRANDMAM'S SOUR MILK COOKIES

2 C sugar
1 C lard
1 C sour milk (must be thick)
3/4 tsp. salt
Cream sugar and shortening. Add milk. Baking powder three times and mix.

2 C brown sugar
1 C butter or crisco
3 eggs
1 C nut meats
Mix roll up in waxed paper. Place in ice tray. Slice then Bake

ICEBOX COOKIES

SIFT one cup of flour with soda and

- MRS. J.A. STEPHENS

3 1/4 C flour
1 tsp. soda
1 tsp cream of tartar
1 tsp salt if crisco is used

3 C white sugar
3 C brown sugar
3 C shortening (may be part butter and part substitute or bacon drippings)
1 egg
3/4 tsp. salt
Cream shortening and sugars. Add and beat in egg and milk. Sift flour, soda and baking powder and salt. Add. Mix the raisens and nuts with a little of the flour and add. If you desire mix this the night before and chill. Put by teaspoonsfuls on cookie sheet and flatten. Bake at 350 degrees F.

MRS. CLAUDE RICHARDSON

OATMEAL COOKIES

Makes about 3 dozen cookies.
SUGAR DROP COOKIES
1 C shortening
1 1/2 C sugar
2 eggs
2 tbsp. sweet milk

Add 2 cup raisins or dates ground to dough is desired. Otherwise just make plain cookie from the dough into round balls, press down with a glass dipped in sugar, either white or colored. Bake in oven at 375 degrees. F.

-CEREAL COOKIES
2 C brown sugar
1 C shortening
2 eggs
1 C crushed cornflakes
2 C oatmeal
2 C flour

Cream shortening and brown sugar and mix in order. Form into balls and flatten with a fork. Bake at 375 F. for 10-12 min.

-Rose Bruyer

ALL-BRAN PRUNE BREAD
2 C all (100%) Bran
3/4 C buttermilk
3/4 C juice from cooked prunes
3/4 C sugar
1 C chopped cooked prunes
1/2 C nut meats (if desired)

1. Soak "All Bran" in buttermilk and the juice drained from the prunes.
2. Blend sugar, shortening, add egg and beat well. Add to Bran mixture.
3. Sift flour, soda and salt. Add to all. Add and mix chopped prunes and nut meats.

-Mrs. Carl Emme

-Bessie Young
PECAN BUTTERBALLS

1/2 Cup butter
2 tbsp. strained honey
1 tsp. vanilla
1 Cup enriched flour
1/2 tsp. salt
1 cup chopped pecan meats
1/3 cup confectioners sugar

Cream butter thoroughly. Stir in honey and vanilla. Sift together flour and salt and add to mixture. Add nuts and mix well. Chill one hour. Form into balls size of small walnuts. Bake on greased baking sheet in slow oven (300 degrees) for 35 to 40 minutes or until delicately brown. Roll immediately in sugar. Cool and roll again in sugar. Makes 26 butterballs. Rich flavor makes them a welcome confection for Christmas or any holiday.

-Mrs. F. Rudolph Anderson
Custerville, South Dakota

CHERRY WINKS

2 1/4 cups flour
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 cup dates cut fine
2 1/4 cups corn flakes

Sift all dry ingredients together. Cream sugar and shortening. Add beaten eggs and milk then the dry ingredients. Form into balls and roll in the crushed corn flakes. Place each ball with a quartered cherry. Bake 350 degrees for 12 minutes.

-Mrs. Frank Simantel
Scotland, South Dakota

SWEDISH CAKES

1/2 cup butter
1/2 cup brown sugar
1 egg yolk, slightly beaten
1 cup flour

Cream butter, slowly adding the sugar. Add the egg yolk and mix thoroughly. Sift the flour and add. Roll dough into small balls and dip into the egg white. Then roll in the finely chopped nuts. Place on a well greased cookie sheet, and press centers down with a knife. Bake in a slow oven 300 degrees for five minutes. Remove from oven and again press centers down. Return to oven and continue baking about 15 minutes. Cool cookies slightly and then fill centers with jelly.

-Mrs. Frank Simantel
Scotland, South Dakota
**GREEN GAGE PLUM ICE CREAM**

2 egg whites, beaten (not dry)  
1 Cup cream whipped  
2 egg yolks  
1/2 to 3/4 Cup sugar  
1/3 Cup milk

Add all ingredients except cream to beaten egg white. Add whipped cream. Freeze at high. Beat again and re-freeze.

---Allis Rice

**MOCHE APPLE PIE**

Line a nine inch pie tin with a rich pastry. Now break 11/4 soda crackers into the crust. The soda crackers should be about two inches square.

Take care not to crumble the crackers, just break them into 3 or 4 pieces.

Two teaspoons butter dotted over the crackers. 1/2 teaspoon cinnamon sprinkled over the butter and crackers.

Place these ingredients into a sauce pan:

1 1/2 Cup sugar  
1 1/2 Cup water  
1 3/4 teaspoon cream of tartar

Bring to a boil and boil one minute...pour over crackers and top with top crust. Bake at 400 degrees F. for 15 minutes or until brown. Then lower oven temperature to 350 degrees F. and continue baking 15 to 20 minutes. Cool and serve.

---Mrs. Robert Dunlap

**TEN O'CLOCK COOKIES**

1 Cup sugar  
1 Cup brown sugar  
1 1/2 Cup shortening (butter, crisco or lard)

3 eggs...beaten light  
1 tsp. nutmeg; cinnamon

Mix in evening. Form into a roll and place into ice box. Slice.

Bake in morning. 325 degrees F.

---Marguerite Westre

**SANDBAKKLES**

1 Cup sugar  
1 Cup butter  
1 egg  
2-2 1/2 Cup flour

Cream sugar and butter. Add egg. Add flour. Press into sandbakkles tins making sure each cookie is very thin. Bake in moderate oven until light brown. Cool slightly before removing from tins.

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BUTTER BALLS

1 Cup butter
½ Cup powdered sugar
1 tsp. vanilla
Add: 2 Cup cake flour, 1 Cup ground nut meets,
Mix in order. Roll into balls. Sprinkle powdered sugar over tops after
taken from pan.

Pinch of salt
Cream

-Mrs. T.G. Mones
Good neighbor for 1952

OATMEAL ICEBOX COOKIES

Cream together:
- 1 Cup shortening
- 1 Cup sugar (granulated)
- 1 Cup brown sugar
Sift together:
- 1¼ Cup flour
- 1 tsp. soda
- 1 tsp salt
Mix thoroughly. Add 2 cups quick oatmeal. Divide in 2 or 3 parts. Add
nuts, cococnut, fruit, etc. Shape into rolls. Store in refrigerator.
Bake 12 minutes in 350 degrees F. oven.

Add:
- 2 eggs
- 1 tsp vanilla

-Mrs. Lyman S. Lewis

MARGUERITES

1 Cup sugar
3 tbsp. water
1 tbsp. white syrup
1 egg white (unbeaten)
Mix together and cook in a double boiler for seven minutes, beat con-
tinuously. Remove from stove, and beat until cool, add about one cup
of ground nut meets, spread on long crackers (wafers) brown in moderate
oven.

-Mrs. C.H. Johnson