

A Year
with
Your
Neighbor Lady

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RADIO STATION

WNAX

SIoux CITY — YANKTON

570

ON YOUR DIAL

FOREWORD

Hello there good friends:

This is a chance I've been waiting for! Here is a book full of all the kindly thoughts, the friendly service of the many neighbors that you've never met, but whose names you've heard many times as we've visited together during the past year. I hope that through this book, our group of neighbors will be broadened even further and our field for service will be widened!

Most of you know already the paths we try to follow; most of you know why we visit each day, talking over the problems of your various households. Neighboring has come to mean something very special in this year of 1942 because of the great lack of it in some parts of our world. So it's up to us to shield it, nurture it, and make it grow. Perhaps out of our own little neighboring group, there'll be others.

So, when problems arise, let your WNAX neighbors help you! Send them to Your Neighbor Lady, WNAX, Yankton, South Dakota and we'll see if we can't find some help for you. And when your neighbors ask about their own problems, don't forget to offer your assistance. We need you and, all working together, we can achieve the goal of a better neighborhood and a better world.

Be sure to come around every day for our visit. I miss you when you don't write.

Your Neighbor Lady



DEDICATION

To the love and friendship and comradeship fostered in
my home;
To the need for world friendship during the blight of
war and forever;
To the happiness that only a home, spiritually and
physically well fed, can bring;
To these things, I dedicate this book.

Your Neighbor Lady

RECIPES FROM YOUR NEIGHBORS

When it comes to homemaking, the food you give your family has a lot to do with how happy they are going to be! So, the neighbor ladies always try to share their favorite recipes. Some of them won special prizes of War Stamps and they're certainly all good enough to win prizes from your family every time you serve them. I put in the address of the neighbor who sent them in most cases so that you can write her and tell her how YOUR batch turned out. And, I'd like to know, too! By the way, at the end of this section I've included a list of your daily needs so that as you plan a meal, you can use this as a guide and then be sure your family is getting the right amount of fruit and vegetables. Then, after awhile, it just becomes a habit to prepare the right things. Hope you enjoy all the recipes.

QUICK ROLLS

1 1/2 c scalded milk 1/3 c shortening 1 well beaten egg
2 T sugar 2 yeast cakes 4 1/2 to 5 c flour
1 t salt 1/2 c lukewarm water

Pour the scalded milk over the sugar, salt and shortening. Dissolve the yeast in 1/2 c water. Add to the batter with the egg. Add flour, don't mix it too stiff. Let double in size, knead lightly, make out the rolls, let rise and bake. Only takes two hours.

Mrs. Al Marbach
Yankton, S. D.

QUICK ROLLS

1/2 c butter 1 egg 1 c sour cream
1 c sugar 1 t vanilla 1 t soda
Enough flour to make stiff batter

Cream butter and sugar. Add well beaten egg, vanilla and the sour cream in which the soda has been stirred. Mix well. Add the flour to make a stiff batter. Roll out, sprinkle with butter, sugar and cinnamon and then roll up and cut just like regular rolls. Bake for 20 minutes in hot oven.

Mrs. Warren Novak
Academy, S. D.

BUN RECIPE

Soak one cake compressed yeast in 1 c lukewarm water for 20 minutes. Add to five c lukewarm water, 2 scant c sugar, 1 T salt, 2 t melted lard. Flour enough to knead quite stiff but not as stiff as bread dough. Let rise for 2 hours. Knead down. Let rise for 1 hour. Knead down. Let rise for 1/2 hour, make biscuits the size of one dollar and set about 3 inches apart and flatten each bun out.

Mrs. Martin Syverson
Jamestown, N. D.

BISCUITS

2 c sifted flour 1/2 t salt
5 T shortening 3/4 c sweet milk

Sift flour, baking powder and salt together. Cut shortening into dry ingredients using pastry blender or two knives. Add milk, mix lightly. Turn onto lightly floured board. Pat or roll to 1/2 inch thickness and cut with floured biscuit cutter. Place on baking sheet and bake in hot oven, 450 for 12 to 15 minutes.

Mrs. Elmer Pearson
Pelican Rapids, Minn.

RICE MUFFINS

1 1/2 c sifted flour 2 T sugar 1 c milk
2 t baking powder 1 c cold cooked rice 2 T melted shortening
1/2 t salt 1 egg

Mix and sift dry ingredients and add rice. Beat egg. Add milk and shortening and combine with flour mixture. Pour into greased muffin tins. Bake in oven at 425 for 25 minutes.

POTATO BREAD YEAST

2 qts. water 2 T hop

Bring these to a boil. Then pare and grate 6 large potatoes. When the hops boil, strain the water on to the grated potatoes, and stir well. Place on the stove again and boil up once. Take off the stove and add 1/2 c sugar, 1/4 c salt. Let the mixture get just warm, then add 1 cake compressed yeast. Let it rise in a warm place for several hours. Then, when well risen, turn into a stone jug. Cover tightly and set in a cool place.

This will serve as the potato yeast for your bread.

BOSTON BROWN BREAD -- baked

2 c sour milk 2 t soda 1 c white flour
1/2 c brown sugar 1 t salt 1 c white raisins
1/2 c molasses 2 c graham flour

Mix in order given. Be sure to mix the raisins with the white flour. Grease 4 one pound baking powder cans and pour the batter, mixed in order indicated, into these pans. Let raise for an hour. Then bake for an hour in moderate oven. Bake with lids on the cans except for last 15 minutes.

Mrs. Gunsolly
Pierion, Iowa

BOSTON BROWN BREAD -- steamed

1 c cornmeal 1 1/2 c milk 1/2 c chopped nuts
1 c white flour 1/2 c sugar 2 t soda
1 c graham flour 1/2 c chopped dates 2/3 c molasses

Put milk and molasses in mixing bowl. Add soda stirring thoroughly. Add flour, cornmeal, and salt. Add nuts and dates last. Pour into well greased cans, 2 one pound coffee cans would be fine. Steam in boiler for 3 hours, don't let it hot with butter. Remove cover of cans and set in oven a few minutes to dry. Serve

Mrs. Lesley Irwin
Roswell, S. D.

BANANA BREAD

1 c sugar 3 mashed bananas 2 scant c flour
1/2 c butter 3 T sour milk 1 t baking powder
2 eggs 1 t soda

Bake in greased loaf pan, moderate oven. Add nut meats if you please.

Mrs. Valentine
Yankton, S. D.

CORNBREAD

3/4 c cornmeal 3 t baking powder 1 egg
1 c flour 1/2 t salt 2 T shortening
2 T sugar 1 c milk

Mix and sift dry ingredients. Beat egg in mixing bowl, add milk then add dry ingredients. Beat thoroughly. At the last, add melted shortening. Bake for 25 minutes in shallow buttered pan, hot oven.

Mrs. Elsie Griffith
Sioux Falls, S. D.

COFFEE CAKE

4 c bread dough when ready to knead down for the first time. Add 1/2 c sugar, 1/2 c butter, 2 eggs, creamed together. Add enough flour to make soft dough. Let rise till light. Turn onto a molding board and roll lightly to 1/2 inch thickness. Place in buttered pan, brush top with melted butter and sprinkle with sugar and cinnamon. Let rise till double and bake in moderate oven, 20 minutes.

Mrs. Louise Wittmeier
Tyndall, S. D.

LEMON BISCUITS

2 c sifted flour, 1/2 t salt, 2 t baking powder, all sifted together. Cut in 4 T shortening. Add 1 1/2 t grated lemon rind and blend. Add 2/3 c sour milk and stir well. Turn out on floured board. Roll 1/4 inch thick. Cut into biscuits. Combine 4 T sugar, 1 1/2 t grated lemon rind, 1/4 t lemon juice to make a crumbly mixture. Place half the biscuits in greased muffin tins, spread with melted butter and with the sugar mixture. Top with remaining biscuits. Press lightly together. Bake at 450 for 8 to 10 minutes, or till done. 2 1/2 doz. is yield.

Mrs. James Burley
DeSmet, S. D.

SOUR DOUGH BISCUITS

Rub into 4 c sifted flour, 3 T butter or lard, 1 t salt. Stir into this 2 c sour milk. Dissolve 1 t soda and stir it into the milk just as you add it to the flour. Knead it up quickly. Roll out nearly half an inch thick. Cut with biscuit cutter. Bake immediately in quick oven.

Mrs. George Lanning
Elk Point, S. D.

RYE BREAD

4 c warm water 1 cake quick yeast 3 T lard
1/2 c syrup 3 c rye flour 3 t salt
2 T molasses 8 c white flour

Let rise till double in bulk, just as for white bread. Punch down, let rise again and put in tins. Let rise again. Bake for an hour. Makes 4 loaves.

Mrs. V. L. Uderman, Jr.
Sauk Rapids, Minn.

CHOCOLATE BREAD

5 1/2 c flour 2 c milk, scalded 1/4 c shortening
1 cake compressed yeast and cooled
1 cake dry yeast 1/2 t salt 2 eggs well beaten
1/2 c cocoa 1/2 c sugar

Soften yeast and dissolve 1 T sugar in warm milk. Add 3 c flour, beat till smooth. Cover and set aside to rise in warm place, till light. Add shortening and sugar, creamed together. Add eggs, cocoa, salt and remainder of flour. Cover enough to make a soft dough. Knead lightly and place in well oiled bowl. Form into 2 and set in warm place till double in bulk. Takes about 2 hours. Form into 2 loaves. Place in well oiled pans, filling them about 1/2 full. Cover and let rise again, till double in bulk. Bake in hot oven, 425 for 40 to 50 minutes.

Mrs. A. J. Evans
4024 52nd St.,
Des Moines, Iowa

CRANBERRY NUT BREAD

| | | |
|-----------------|-----------------------|-------------------------|
| 1 c cranberries | 4 t baking powder | grated rind of 1 orange |
| 1/2 c sugar | 1 t salt | 1 egg beaten |
| 3 c flour | 1/2 c chopped walnuts | 1 c milk |
| | | 2 T melted butter |

Put cranberries through food chopper. Mix with half sugar. Sift remaining sugar with dry ingredients. Add nuts and orange rind. Combine beaten egg, milk and melted butter. Add to flour mixture. Fold in sweetened cranberries. Bake in buttered bread pan in moderate oven for about 1 hour.

Mrs. Walter Sutherland
Sioux City, Iowa

SHORTRIBS OF BEEF, TEXAS STYLE - Our first recipe

3 lb. short ribs, browned well. While they're sizzling, make the following barbecue sauce:

Brown an onion, medium sized, in 2 T butter. Add 2 T vinegar, 2 T brown sugar, 4 T lemon juice, 1 small bottle ketchup, 3 T Worcestershire sauce, 1 t prepared mustard, 1/2 c water, 1/2 c chopped celery. Salt and pepper to taste. Simmer till it gets thick, about 30 minutes. Then pour over the shortribs. Cover tightly and cook in a slow oven for about 2 hours.

HE MAN'S SPAGHETTI

1 package Spaghetti, cooked in boiling water for 1/2 hour. Drain and mix with the following sauce:

Fry one clove of garlic in 1/4 c cooking oil. Add 1 lb. sliced raw onions and fry until brown. Work into this, 1 lb. of chopped raw beef and cook till tender. Stir in one can of tomato soup after salting the meat and onions. Let the sauce simmer for a few minutes. Mix with the spaghetti and sprinkle with 2 T grated cheese. Serves six.

Mrs. L. V. Couch
Orchard, Nebraska

PICKLED PIG'S FEET

Let the pig's feet stand in salted water for a period of ten days, then in cold water for about 4 hours. Be sure they're nice and clean. Boil in salted water till nice and tender. Then boil 3 parts water, 1 part vinegar and pour over the drained, tender pig's feet. If you like, add a sack of pickling spices.

Mrs. Bernard Wuebben
St. Helena, Nebraska

LIVER LOAF

| | | |
|----------------------|--------------------------|-----------------|
| 1 lb. beef liver | 1 t Worcestershire sauce | 1 t celery salt |
| 1 medium sized onion | 1 T lemon juice | 2 beaten eggs |
| 1/2 lb. pork sausage | 1 t salt | 1/2 c stock |
| 1 c dry bread crumbs | 1/3 t pepper | 4 slices bacon |

Cover the liver with hot water and simmer for 5 minutes. Drain liquid, reserve for stock. Force liver and onion through food chopper, using medium blade. Add remaining ingredients, except bacon. Form in loaf, top with bacon slices. Bake in medium oven at 350 for 45 minutes.

LIVER DUMPLINGS

Grind 1 lb of liver. Soak 2 slices of white bread in water a few minutes, then squeeze out of the water. Combine 2 beaten egg yolks, 1/4 c softened butter or cream, the bread and liver. Add 2 T flour, 2 t chopped onion, 2 T minced parsley or celery leaves, 1 1/2 t salt, 1/2 t pepper. Fold in stiffly beaten egg white. Shape into 1 1/2 inch balls and drop into boiling stock or water.

Mrs. Will Aisenbray
Menno, S. D.

Mrs. Blanche Holmes of Sioux City, Iowa likes to cook them in clear tomato soup.

ONE DISH MEAL

| | | |
|------------------------|--------------------------------|-----------------|
| 1 medium onion chopped | 2 1/2 c green beans | 1/2 c warm milk |
| 1 lb. hamburger | 1 10% oz. can tomato soup | 1 beaten egg |
| salt and pepper | 5 medium sized cooked potatoes | |

Brown onion in hot fat. Add meat and seasonings and brown. Add drained beans and soup. Pour into greased casserole. Mash the potatoes, add the milk, egg, salt and pepper and spoon in mounds over the meat. Bake in moderate oven for 30 minutes.

ONE DISH MEAL

Fry in butter till brown 1/2 lb. ground pork, or beef. Add 1 can tomatoes, 1 can peas, 1 can corn, 2 large onions chopped fine, 1 c chopped celery, 3 green peppers, chopped, salt to taste. Put on stove and simmer for 30 minutes. Then boil 1 c rice and a little salt. Drain and add to other ingredients. Let simmer for 15 minutes longer.

Miss Hannah Strand
Blaisdell, N. D.

TASTY MEAT PIE

In a casserole, place a layer of meat, any kind of left-overs, head cheese or hamburger. Then a layer of cooked rice. A layer of sliced onions, a layer of finely cut cabbage. Then cover with tomatoes and fill with water to the top of the casserole. Bake in oven till done.

Mrs. Louise Wittmeier
Tyndall, S. D.

CHOP SUEY

| | | |
|-------------|---|---------------------------------------|
| 1 1/2 T fat | 1/4 c chopped onion | 3/4 c diced celery |
| 1/4 t salt | 1/2 c diced raw pork, veal, fowl or seafood | 1 can chop suey vegetables or sprouts |
| 1/4 c water | | |

Heat fat in skillet. Add meat and onions. Fry quickly till meat is well seared, but not browned too much. Add celery, water, salt and pepper. Cover and boil for four minutes. Make the following sauce:

| | | |
|--------------------|-------------------|-----------|
| 1 1/2 T cornstarch | 1/2 t sugar | 2 T water |
| 1/16 t pepper | 1 1/2 T Soy Sauce | |

Stir drained vegetables or sprouts into the Chop Suey mixture, then add the thickening. Heat thoroughly. Serve piping hot with cooked rice.

Mrs. A. J. Ruden
Emery, S. D.

STUFFED CABBAGE --- Left-over recipe. Winner of Defense Stamps.

1 4-lb. head of cabbage Left-over meats and vegetables

Cut a slice from the stem end, large and thick. Scoop out the inside, leaving a good thick shell. Cut up any cold left-over meat, vegetables, celery, carrots, green pepper, onion, anything you have. Slightly cook the cabbage too. Mix all well, add pepper and salt and plenty of potato. Add a little stock, or water, if it's too dry. Put a layer in, then dot with butter and keep on, till the cabbage head is filled. Put that top slice back on, tie securely and put into a square sugar sack. Put in a kettle of salted water and cook for one hour.

Mrs. Ernest Anderson
3206 North Wescot St.,
Sioux City, Iowa

LETTUCE ROLLS

| | | |
|--------------------|----------------------------|----------------|
| 1 c cottage cheese | 2 T chopped canned pimento | 2 T mayonnaise |
| 1/2 c chopped nuts | 1/4 t salt | |

Mix well. Spread thinly on large lettuce leaves. Roll them and secure with toothpicks. Chill well and when ready to serve, cut in 1/2 inch slices. Place on lettuce leaf. Garnish with mayonnaise, sprinkle with paprika.

Edna Stone
Millboro, S. D.

HOT POTATO SALAD

Cook potatoes with their jackets on, enough to serve your family. Remove jackets, and dice the potatoes. Fry several slices of bacon and remove from fryings. Chop onion into bacon fryings and cook for a little, then add about 1/2 c vinegar, 1 T sugar and salt to taste. Break up the bacon into tiny bits. Mix with potatoes and when the vinegar mixture is thoroughly hot, pour over potatoes. Keep warm till time to serve.

DRIED TOMATOES

Peel red, solid tomatoes and put in granite kettle. Cook till tender. Press through a fine sieve. Let settle. Take off the excess liquid but be careful to retain all the pulp. Return to slow fire and cook till all water is evaporated. It should be very thick. Let cool again. Cook again till it is as thick as mashed potatoes. Let cool. Then take portions in your hands and roll into a ball until it becomes oily. These tomato balls will be dark brown in color. You can put them in a crock and just cover them with a clean cloth. They'll keep indefinitely.

Mrs. Gerritt Van Diepen
Sioux Falls, S. D.

SANDWICH IDEAS

Ground raw carrots with nuts, little salad dressing to mix.
Ham and celery.

Nuts and raisins and carrots.

Cabbage and carrots and nuts.

Cottage or cream cheese with pickles or olives.

Ground dates, figs, prunes or raisins with ground nuts.

Bacon, ham, beef, chicken, liver or dried beef may be combined with dressing and eggs can be hard cooked or scrambled.

COTTAGE CHEESE

Set aside a gallon of sweet whole milk, or skimmed milk. Keep in warm place to sour slowly. When thick, place the earthenware bowl on back of stove, to heat gradually. Stir frequently so bottom won't get too hot, till the milk seems to coagulate and feels lukewarm. Then pour into clean washed sugar sack or cloth. Hang up and let drip dry. The remains will be smooth and fine textured.

Mrs. Lawrence Amundsen
Pelican Rapids, Minn.

SANDWICH SPREAD - Especially for Hallowe'en Party

Melt over boiling water 4 squares of chocolate, unsweetened. Add 2 T butter, 2 T powdered sugar, 6 cooked prunes, 2 T black coffee. Mix till smooth and almost black. Put between thin slices of Boston Brown Bread. Spread with peanut butter mixed soft with a little cream. On top of each, put a black cat made of large seeded raisins with cloves for ears and strip of raisin skin for tail.

Mrs. Herman Rygg
Gregory, S. D.

PERFECT GRAVY

3 level T flour for each 1 c of liquid. Mix flour with just enough water to make a smooth paste. Then add more water till as thick as whipping cream. Then pour some of the hot liquid into the flour mixture. Add all to the boiling liquid. Let simmer.

Claris Coyour
Fairmont, Minn.

MOCK CHICKEN GRAVY

Melt lard in skillet. Add 3 or 4 T cream and stir over fire until very brown. Then put in the flour and proceed with the milk and the seasoning.

SALAD DRESSING

| | | |
|-------------|------------------|-------------|
| 8 egg yolks | 1 c milk | 1 c vinegar |
| 1 c sugar | 2 T mustard, dry | |

Bring the egg yolks, sugar and vinegar to a boil. Add the milk and mustard. Then seal. This may be canned and saved.

Mrs. Laura Korver
Orange City, Iowa

SALAD DRESSING

| | | |
|--------------------|-------------------|-------------------|
| 2/3 c sour cream | 1/2 t pepper | 1 t salt |
| 3 T sugar | 1/3 c vinegar | 1/2 t celery salt |
| 2 eggs well beaten | 1/2 t dry mustard | |

Mix all together. Cook till thick. Store in cold place.

Mrs. Ernest Beckman
Batesland, S. D.

HOME MADE CHEESE

Take 3 gallons of well soured clabber milk. It makes a generous quart of dry curd. Heat it to 110 or 115 for half an hour. Keep stirring. Don't let it settle. Then strain through a cloth as dry as possible. Mix in 1 1/2 t soda and 1/2 c butter by hand. Mix thoroughly. The soda dissolves the protein and it becomes transparent in a couple of hours. Don't put it into your double boiler till it does become transparent. Butter the double boiler first. Then heat the mixture very slowly. Mix 2 level teaspoons of salt with 2/3 quart of very thick sour cream and add 1 t butter coloring. Stir this in a little at a time. When thoroughly mixed together, pour into molds. One pound coffee can is fine. Be sure to butter them before you pour the cheese in. Be sure the butter is fresh. But don't use sweet cream. It will sour the cheese and make it bitter. Keep the cheese in the mold for three days then take it out and roll in paraffin to keep from drying.

HOME MADE GRAHAM CRACKERS

| | | |
|--------------------|-------------|-------------------|
| 1 pt. graham flour | 1/2 c sugar | 2 t baking powder |
| 1 pt. white flour | 1 t salt | 1 c sweet milk |

Roll and cut and bake.

Mrs. Dunkak
Fairfax, S. D.

GRAHAM CRACKERS

| | | |
|-------------------|--------------------|------------|
| 3/4 c brown sugar | 2 t baking powder | 3/4 t salt |
| 1/2 c shortening | 1 qt. graham flour | |

Cream sugar and salt and shortening thoroughly. Add baking powder and graham flour. Roll into thin cakes. Use white flour to roll them out.
Mrs. Frances Clark
Spirit Lake, Iowa

GRAPEFRUIT JUICE

Make a fruit syrup as follows: 2 c juice of grapefruit, lemon or orange and 2 c sugar. Boil for 5 minutes. Cool, strain and bottle. Seal and keep in cold place.

CANNED GRAPEFRUIT

Remove all membrane from grapefruit sections. Pack into clean jars. Sugar may be added but it will darken the fruit. Process in water bath for 20 minutes or in pressure cooker 10 minutes at 5 lb. pressure.

Mrs. Joe Raven
Altamont, S. D.

FRUIT DRESSING

| | |
|--------------------|-----------------------|
| 2 beaten egg yolks | 1/3 c pineapple juice |
|--------------------|-----------------------|

Cook thick, adding 1/2 c sugar gradually. Stir well. Chill and fold into it one c whipped cream.

Mrs. D. A. McConnell
Linn Grove, Iowa

CANNED STRAWBERRIES

1 c sugar, 1 pt water to 1 qt. berries. Bring to a rolling boil for 8 minutes then seal. The berries won't come to the top.

Mrs. Anton Jensen, Jr.
Hartington, Nebraska

CHOCO-NUT PINEAPPLE CAKE

-- Defense Stamp winner for sugar-saving cake

| | | |
|----------------------|--------------------|-------------------------------|
| 1/2 c butter | 4 t baking powder | 3/4 c chopped nutmeats |
| 1 c honey | 3/4 c milk | 1 small can crushed pineapple |
| 1/4 c powdered sugar | 2 t orange extract | Grated sweet chocolate |
| 3 1/4 c flour | whites of 3 eggs | |

Cream the butter. Gradually add powdered sugar and honey. Sift together flour and baking powder. Add alternately with milk. Beat well. Add extract. Fold in stiffly beaten egg whites. Grease and line with wax paper, 2 layer cake pans or one loaf pan. Pour in the batter. Sprinkle the top with chopped nutmeats. On top of the nuts put a layer of well drained crushed pineapple. Cover this with the grated sweet chocolate. Bake in moderately hot oven, for about 25 minutes. Cover with 7 minute or marshmallow frosting when cool.

Miss Hannah Strand
Blaisdell, N. D.

CINNAMON STICK CANDY CAKE

| | | |
|------------------------------------|--------------------|------------------------------|
| 1/2 c sugar | 1 1/2 c cake flour | 1/2 t vanilla |
| 1/2 c butter | 1/4 t salt | 1/2 t almond flavoring |
| 1/2 c crushed cinnamon stick candy | 1/2 c milk | 3 egg whites, beaten stiffly |

Cream butter and sugar. Add crushed stick candy. Beat thoroughly. Sift flour and measure. Then sift with baking powder and salt. Add alternately with milk to creamed mixture. Beat thoroughly and add flavorings. Fold in egg whites. Pour into well greased cake pan. Bake in moderate oven at 350 for 45 minutes. Frost with a can of sweetened condensed milk. Place unopened can in boiling water and boil steadily for 2 hours. Remove and frost at once.

Mrs. Opal Couch
Orchard, Nebr.

Mrs. Myron Barber
Burke, S. D.

RAISIN NUT CAKES ... no eggs

| | | |
|----------------|--------------|-------------|
| 4 T fat | 2 t cinnamon | 1/4 t salt |
| 1/2 c sugar | 1 t cloves | 1 c raisins |
| 1/2 c molasses | 1 t nutmeg | 1/2 c nuts |
| 1 c sour milk | 1 t vanilla | 2 c flour |
| | | 1 t soda |

Cream fat and sugar. Add rest of ingredients. Beat for 2 minutes. Half fill muffin pans. Bake for 25 minutes in moderate oven.

Mrs. G. A. Arvidson
Vergas, Minn.

ORANGE CAKE

Mix the juice of 1 large orange and 1/2 c sugar. Let stand while you mix and bake your cake.

| | | |
|--------------|---------------|---------------------|
| 1 c sugar | 1 c sour milk | 1 c raisins |
| 1/2 c butter | 1 t soda | orange rind, ground |
| 2 eggs | 2 c flour | |

Mix in order given, bake in moderate oven till done. Leave in pan and pour over it the orange juice mixture. Spread with spoon.

Mrs. Dave Roberts
Huron, S. D.

EGGLESS CAKE

Boil 1 c water, 1 c sugar, 1 c soaked raisins, 1/3 c lard, spices to suit taste. When cooled, add 2 c flour, 1 t soda, 1 t baking powder and salt.

Mrs. Ven Lange
Bowdle, S. D.

DEVIL'S FOOD CAKE

| | | |
|---------------------|-------------------|-------------------|
| 1 1/2 c sugar | 2 eggs | 1 t soda |
| 1/2 c shortening | 2 c flour | 1 t salt |
| 1/2 c sour milk | 1 t vanilla | 1 c boiling water |
| 2 squares chocolate | 1 t baking powder | |

Sift flour, measure and sift 3 times with salt, soda and baking powder. Melt chocolate over hot water. Cream sugar and shortening well. Add eggs, unbeaten, one at a time. Beat well after each addition. Add melted chocolate, then alternately add milk and flour. Blend well. Add vanilla and last of all, the hot water, beaten quickly into batter. It will be THIN! Bake in 2 greased 9 inch pans in moderate oven, 30 minutes.

Mrs. A. L. Ruffcorn
Dunlap, Iowa

RED DEVIL'S FOOD CAKE

| | | |
|--------------------|------------------------|---------------|
| 1 c sugar | 3/4 c sour cream | 2 1/4 c flour |
| 1/3 c butter | 1/2 c cocoa dissolved | 1 t soda |
| 2 well beaten eggs | in 1/2 c boiling water | |

Cream sugar and shortening. Add eggs, beat well. Add cream alternately with flour, sifted with soda. Stir in dissolved cocoa. Bake in loaf or layers.

Miss Hannah Strand
Blaisdell, N. D.

WHIPPED CREAM CAKE

Sift 1 3/4 c sifted cake flour, 1 3/4 t baking powder, 1/2 t salt together three times. Then whip one c heavy cream till thick and shiny but not stiff. Add 3 egg whites and beat with rotary beater till its all well mixed. Add 1 c sugar gradually, beating after each addition. Add 1 t vanilla, then the flour gradually. Beat well after each addition. Bake in layers in moderate oven for 30 minutes.

Edna Stone
Millboro, S. D.

VICTORY WHITE CAKE

| | | |
|------------------|-----------------------|-------------------|
| 1/2 c shortening | 1 t vanilla | 2 t baking powder |
| 3/4 c sugar | 1/2 c corn syrup | 3/4 c milk |
| 1/2 t salt | 2 c sifted cake flour | 3 egg whites |

Blend shortening, sugar, salt and vanilla. Add corn syrup and then the sifted dry ingredients, alternately with milk. Fold in egg whites beaten stiff but not dry. Bake in two 8-inch greased layer pans, moderate oven for 35 minutes.

COTTAGE CHEESE CAKE

| | | |
|-----------------------|-----------------------|------------------------|
| 1/3 c butter | 1 c cottage cheese | 2 t flour |
| 1 c sugar | put through a sieve, | 1/2 t salt |
| 6 eggs | well drained | Grated rind of 1 lemon |
| 3/4 c chopped raisins | 1/2 c chopped almonds | |

Cream butter, add sugar and then the egg yolks. Beat till light, add remaining ingredients, except the egg whites. Fold in the whites, pour into well oiled pans and bake in moderate oven at 375 until an inserted knife comes out clean.

Mrs. Norris
Des Moines, Iowa

DEVIL'S FOOD CAKE

Batter partly cooked.

| | |
|-----------|---------------------|
| 1 egg | 1/2 c boiling water |
| 3 T cocoa | 1/2 c sugar |

Boil together just a little till thick. Then cool.

| | | |
|------------------|-------------------------|-------------|
| 1 c sugar | 1 level t soda | 2 c flour |
| 3/4 c shortening | 2 eggs, beaten | pinch salt |
| 3/4 c milk | 2 level t baking powder | 1 t vanilla |

Pour the cooked custard into this cake batter. Stir as little as possible. Bake in moderate oven.

Mrs. John Hoferer
Niobrara, Nebr.

SPONGE CAKE without sugar

Separate 6 eggs. Save 2 egg whites for frosting. Beat yolks till they're thick and lemon colored. Gradually add 1 c white syrup, beating well. Add pinch of salt. 1 t lemon extract or 1 T lemon juice. Add alternately 1 1/2 c cake flour, sifted 3 times with 3 level t baking powder and 3/4 c cold water. Use a Dover beater for the whole process. Beat for about 5 minutes altogether. Add the beaten egg whites at the very last. Bake in a loaf or an angel cake tin.

Frosting: the 2 egg whites, 1 c white syrup beat over hot water for 7 minutes. Remove from fire. Beat till cool. Add flavoring and 1 t baking powder. Vegetable coloring or nuts or cocoanut for variation.

Mrs. J. P. Hemmingson
Lake Bronson, Minn.

CHOCOLATE COVERED SUGARLESS CAKE

| | | |
|---------------------------|------------------------|-----------------|
| 2 1/4 c sifted cake flour | 1/2 c butter | 2 eggs |
| 2 1/4 t double acting | 2 t grated orange rind | 1/2 c milk |
| baking powder | 1 c light corn syrup | 1 1/2 t vanilla |
| 1/4 t salt | | |

Sift flour, then measure. Add baking powder and salt and sift together 3 times. Cream butter with orange rind and add syrup gradually. Beat well after each addition. Add 1/4 c flour and beat well till smooth and well blended. Add eggs one at a time. Beat well after each one. Add remaining flour in thirds. Add it alternately with the milk, in halves, beating well after each addition. For best results, beat well after each stage of mixing. Add vanilla. Bake in 2 greased 8-inch layer pans in moderate oven, 350 for 30 minutes or till done.

Mrs. Ray Crab
Gordon, Nebr.

HOT POTATO CAKE

| | | |
|--------------|-------------------------|-----------------------|
| 2/3 c butter | 1 t cloves | 2 squares chocolate |
| 2 c sugar | 1 t nutmeg | 1/2 c milk, sweet |
| 4 egg yolks | 1 c chopped nuts | 3 1/2 t baking powder |
| 2 c flour | 4 egg whites | 1 c raisins |
| 1 t cinnamon | 1 c hot mashed potatoes | |

Cream butter and 1 c of the sugar. Beat the yolks to a froth, along with remaining sugar. Blend the 2 mixtures. Add hot potatoes and melted chocolate, alternately with milk and flour, spices and baking powder, sifted together. Add the whites of the eggs, and the nuts, last. Bake in layers and put together with a good frosting.

Mrs. R. Holthaus
Rapid City, S. D.

Mrs. Jack Kelty
Plankinton, S. D.

Mrs. Frank Silvis
Ravinia, S. D.

RAISIN CAKE WITH BREAD SPONGE

| | | |
|------------------|-----------------------------------|--------------|
| 1 c bread sponge | 1 c sugar | 1/2 c butter |
| 2 eggs | 1 t salt | 2 c milk |
| | flour enough to make stiff batter | |
| | raisins as desired | |

Mix and let raise in mixing bowl. Pour into baking pan. Let raise again. When ready for oven, sprinkle with sugar and cinnamon. Dot with butter and bake 1/2 hour till done.

Mrs. Elvin Jacobsen
Woonsocket, S. D.

JELLY ROLL

1 c sugar beaten with 4 eggs and pinch of salt, till light. Add or sift in 1 c flour to which 1 t baking powder has been added. Beat till smooth. Then add 1 t vanilla or lemon or orange extract. Bake in moderate oven in greased and floured pan. Don't grease the sides. Next put a clean cloth on the table, have the jelly ready, and if it's too stiff to spread well, stir or beat to break up into good spreading consistency. Have spatula ready. When cake is done, loosen it quickly and be sure there are no cool drafts in the kitchen to cool it too quickly. Turn out onto the cloth, spread with the jelly while hot and roll quickly in cloth. If you like, have the cloth sprinkled well with powdered sugar, or some prefer having it damp to facilitate rolling.

Mrs. J. Kinne
Dayton, Iowa

MARSHMALLOW DATE FUDGE CAKE

Defense Stamp winner

| | | |
|---------------------------------|-----------------|--------------------------|
| 1/2 c shortening | 1 1/2 c flour | 1 c chopped dates |
| 1 1/4 c brown sugar | 1 t baking soda | 1/2 c diced marshmallows |
| 2 eggs | 1/2 t salt | 1/4 c flour |
| 3 squares unsweetened chocolate | 1 c milk | 1 t vanilla |

Cream shortening and add sugar. Add eggs, singly, beating till clear. Add melted chocolate. Sift 1 1/2 c flour three times with soda and salt. Add alternately with milk. Mix dates and marshmallows with 1/4 c flour. Add with vanilla. Bake in 2 one-pound waxed paper lined greased coffee cans or 1 8-1/2 inch tube pan in moderate oven at 350 for 1 to 1 1/2 hours.

Mrs. Alfred Bral
Delavan, Minn.

BURNT SUGAR CAKE

Burn 1 c sugar, add 1 c boiling water till it's smooth and syrupy. Then the batter: 1/2 c butter creamed with 1 1/2 c white sugar. Add the yolks of 2 eggs, 1 c cold water. Beat in 2 c cake flour. Beat for 5 minutes. Add 3 t burnt sugar, 1 t vanilla. Sift 1/2 c more of cake flour with 2 t baking powder. Beat and fold in the well beaten egg whites. Batter is very thin.

MARSHMALLOW-CHOCOLATE FROSTING -- no sugar. Defense Stamp winner

Put 1/2 lb. marshmallows in the oven or over hot water. Melt till just soft enough to spread, then spread quickly over cake. Then melt sweet chocolate bars and spread over marshmallow.

Mrs. C. O. Lindblad
Wolsey, S. D.

7-MINUTE SUGARLESS FROSTING

| | |
|--------------|-----------------------------------|
| 2 egg whites | 1 c honey or syrup or maple syrup |
|--------------|-----------------------------------|

Beat together in double boiler for 7 minutes. Then remove from fire and beat till cold.

SUGARLESS FROSTING

| | |
|-------------|--------------------------|
| 2/3 c cream | 1/2 package Cherry Jello |
|-------------|--------------------------|

Mix jello with cream, set in refrigerator for one hour or until the jello is dissolved. Then whip until it stands in a peak. Spread on cold cake.

Mrs. W. L. Bickford
Pipestone, Minn.

PIE CRUST, Flaky

| | |
|-----------|----------------------------|
| 2 c flour | 2/3 c vegetable shortening |
| 1 t salt | 1/4 c water |

Mix 1/3 c of the flour salt mixture, sifted together with the 1/4 c water, till it's a good paste. Blend the remaining flour and the shortening with pastry blender or two knives till in lumps the size of a pea. Combine the two mixtures just till they hold together, in a round ball. Makes two pie crusts.

Your Neighbor Lady's favorite

PIE CRUST --- with sweet cream

| | | |
|-----------|-------------------------------|------------|
| 2 c flour | 1 coffee cup rich sweet cream | 1/2 t salt |
|-----------|-------------------------------|------------|

Mix flour, salt, stir in the cream till right thickness. Makes four large crusts.

GOOD MERINGUE

| | | |
|--------------|-----------|-----------------|
| 3 egg whites | 6 T sugar | 1 t lemon juice |
|--------------|-----------|-----------------|

Put a spoonful of sugar in at a time, sprinkling it slowly and beating. Brown in moderate oven. 325 for 20 minutes.

PEPPERMINT PIE

1/2 lb. peppermint stick candy crushed, heated with 1 c top milk till it's dissolved. Soften 1 1/2 T gelatin in 1/4 c milk and add to the candy mixture. Stir till dissolved. Add 1/2 t salt and cool till partly set. Then fold in 2 c heavy cream, whipped. Crush chocolate wafers for the crust, enough to line the bottom of a pan and leave enough to sprinkle on top. Chill till firm. Serve with whipped cream.

COCOANUT CARAMEL PIE

Defense Stamp contest winner

| | | | |
|--------|-----------|-------------------|--------------|
| Crust: | 1 c flour | 1/2 c brown sugar | 1/2 c butter |
|--------|-----------|-------------------|--------------|

Sift flour and sugar together, put butter into it for pie crust. Press into a large 9-inch pie tin and bake at 350 till brown.

Filler:

| | | |
|-----------------|---------------------|--------------|
| 2 eggs | 1/2 t baking powder | 1 t vanilla |
| 1 c brown sugar | 1/2 c nut meats | 1 c cocoanut |
| 2 T flour | 1/4 t salt | |

Beat eggs till light. Add sugar, flour, baking powder, salt and beat. Add vanilla, nutmeats and cocoanut. Spread mixture in hot pie crust and bake 20 to 25 minutes at 350.

CUSTARD PIE

Heat 1 pt. rich milk. Beat 3 eggs slightly. Add 1/2 c sugar, 1 t vanilla, dash of nutmeg, pinch of salt. Pour the hot milk over eggs and sugar. Pour into a rich pie crust and bake for 1 1/2 hour, moderate oven.

Mrs. Blaine Garwood
Amelia, Nebr.

MAPLE NUT PIE --- no sugar

| | | |
|-----------------------|-------------------------|-------------|
| 1 1/2 c whipped cream | 1/2 c maple syrup | 1 t gelatin |
| 1/2 c chopped nuts | 2 well beaten egg yolks | |

Heat syrup to boiling point, pour over the 2 well beaten egg yolks. Return to fire and cook till mixture thickens. Be sure to use double boiler. Add 1 t gelatin dissolved in 1 T cold water. Set aside to cool. Be sure it's cool, then add nuts and whipped cream, turn out in previously baked pie crust.

Mrs. Gladys Vergets
Belle Fourche, S. D.

ORANGE BUTTER PIE

Cream 1 c butter with 4 T sugar and 4 egg yolks. Add grated rind and juice of 2 large oranges. Beat the whites of eggs to froth and fold in lightly. Bake slowly in an undercrust only. Serve with whipped cream. Sprinkle with grated rind of orange on top of whipped cream.

Mrs. Ven Lange
Bowdle, S. D.

BOSTON CREAM CHERRY PIE

| | | |
|-------------------------------------|----------------|----------------------|
| 1 baked 9 inch pie shell | 3 T cornstarch | 1 1/4 c cherry juice |
| 2 1/2 c drained and pitted cherries | 1 2/3 c sugar | 2 T butter |
| 3 T flour | 1/8 t salt | 2 egg yolks |

Put cherries and 1 c cherry juice in top of double boiler. Bring to boil. Mix together flour, cornstarch, sugar, salt and 1/4 c cherry juice. When smooth, add to the hot mixture. Cook till thick, stirring constantly. Add beaten egg yolks. Cook slowly again, stirring constantly. Add melted butter. When cool, pour into shell. Cover with whipped cream.

Mrs. Lydia Stotz
Tolstoy, S. D.

RHUBARB PIE

| | | |
|-------------------|---------------|---------------------|
| 2 c diced rhubarb | 2 eggs beaten | 1/4 t lemon extract |
| 1 c sugar | 1 c cream | Cinnamon for top |
| 2 T flour | salt | of pie |

Mix sugar, flour, salt together. Beat eggs, add cream and flavor. Add to sugar, flour mixture and then rhubarb. Bake in unbaked pie shell.

Mrs. H. D. Moritz
Pierson, Iowa

Mrs. John Ludwig
Bryant, S. D.

RHUBARB PIE

Line pie crust with 3/4 c sugar and 3 level T tapioca. Fill with rhubarb, diced. Cover with 1 c thick cream and bake in hot oven for 20 minutes, or till done.

For a change, substitute finely ground pecans for half the fat required in your pie crust recipe. Particularly good with pumpkin pie.

CARROT COOKIES

| | | |
|-------------------------|-------------------|------------------------|
| 1/2 c grated carrots | 1 c sifted flour | 1/2 t cinnamon |
| 1/2 c honey | 1 t baking powder | 1/2 t nutmeg |
| 1/2 c melted shortening | 1/2 t soda | 1 c quick cooking oats |
| 1 egg well beaten | 1/2 t salt | 1/2 c chopped raisins |
| | | 1/2 c chopped nuts |

Combine carrots, honey, shortening and egg. Mix well. Mix and sift dry ingredients, and add to carrot mixture. Fold in remaining ingredients. Mix well. Drop by spoonful onto greased cookie sheet. Bake at 350 for 12 to 15 minutes.

Mrs. Helen Logan
Estherville, Iowa

MINCE MEAT COOKIES

1 ten cent package mincemeat boiled in 1 c water

| | | |
|----------------|------------|---------------|
| 1 c shortening | pinch salt | 3 1/2 c flour |
| 1 1/2 c sugar | 1 egg | 1 t soda |

Cream shortening and sugar. Beat egg, blend with shortening mixture. Mix flour, salt, soda and stir into mixture. Fold in the mincemeat. Drop on buttered sheet, bake at 400 degrees for 8 minutes. Makes 3 dozen.

SOUR CREAM DROP COOKIES

| | | |
|----------------|--------------------|----------|
| 1 c sour cream | 1 egg | 1 t soda |
| 1 c sugar | 2 1/2 or 3 c flour | |

Drop onto baking tin with teaspoon. Sprinkle with sugar.

Mrs. Myrtle Warren
Miller, S. D.

SOUR CREAM FRUIT COOKIES

| | | |
|----------------------|--------------|------------|
| 1 1/2 c sugar | 1 c cocoanut | 3 eggs |
| 2 c thick sour cream | 1 t cinnamon | 1 t soda |
| 1 c raisins | 2 c oatmeal | 1/2 t salt |
| 1 c nuts | 2 c flour | |

Sift flour, salt, cinnamon. Beat eggs, cream and sugar together well. Add flour mixture, raisins, etc. Drop from spoon, bake in moderate oven.

Mrs. Irene Cullen
Reliance, S. D.

SOUR CREAM CHOCOLATE COOKIES

| | | |
|--------------|-----------------------------|----------------------------|
| 1 c sugar | 1 egg | 2 c flour |
| 2 T cocon | 1 c thick sour cream | 1/2 c seedless raisins |
| dash of salt | 1 t soda dissolved in cream | 1/4 c chopped walnut meats |

Mix in order given. Drop by spoonful on greased tin. Bake in moderate oven. For a change, use brown sugar and no cocoa.

SCOTCH CAKE

| | | |
|----------------|---------------------|----------------|
| 1 1/2 c butter | 1 1/2 c white sugar | 1/2 t soda |
| 1 1/2 c lard | 7 c white flour | 1/4 t salt |
| | | 1/2 beaten egg |

Sift flour, soda, salt into pan. Work in butter, lard and sugar like pie crust till it holds together. Then work in 1/2 beaten egg. Put in pans and pack very solid. Mark in squares before you bake, for 1 1/2 hours in a very, very slow oven. Pack 1/4 to 3/4 inches thick. Much like candy.

Mrs. E. A. Hirschbarger
Sanborn, N. D.

RICHIES

Defense Stamp winner

| | | |
|-----------------|-------------------|------------|
| 2 c brown sugar | 2 eggs | 1/4 t salt |
| 1/4 c butter | 1 c chopped nuts | 1/2 t soda |
| 1 c flour | 1 c chopped dates | |

Bake in a sheet in a shallow pan. Do not bake till crisp, but just till done. Cut in squares while warm, leave in pan till cold.

Mrs. Orville Kiel
Cottonwood, S. D.

DATE CRACKERS

3/4 c white sugar and 1 lb. stoned dates, cooked till tender and soft with a little water. Then the cookies themselves:

| | |
|---------------------------|---------------------|
| 1 c brown sugar | 2 1/2 c rolled oats |
| 1 c butter and lard mixed | 2 1/2 c white flour |

Cream sugar and butter. Add oats and flour. Mix well with hands. Add 1/2 c hot water with 1 t soda dissolved in it. Add 1/4 t salt. Roll thin, cut in squares. Put filling on one square, another square on top. Press edges together. Bake in moderate oven.

Mrs. W. D. Price
Altamont, S. D.

GINGERSNAPS

| | | |
|-----------------|------------|-----------|
| 1 c molasses | 1 t ginger | 4 c flour |
| 1 c shortening | 1 t salt | 1 c sugar |
| 1/2 c hot water | 1 t soda | |

Place all ingredients in bowl in order given. Mix thoroughly. Pinch off pieces of dough, size of a 3/4 inch marble. Roll in balls. Press flat on greased cookie sheet. Bake in 450 oven for 8 minutes.

Mrs. Victor Anderson
Ortonville, Minn.

GINGERSNAPS

| | | |
|--------------------|--------------|------------------------|
| 2 eggs well beaten | 1 c lard | 1 t ginger |
| 2 c white sugar | 1 c molasses | 2 t soda in warm water |
| | | 5 c flour |

Put all together. Beat, roll in small balls and bake in warm oven. Be sure to use lard, not butter.

Mrs. Adolph Olsen
Forman, N. D.

SAND COOKIES

Defense Stamp winner

| | | |
|--------------|--------------------|-------------------|
| 1/2 c butter | 1/4 c nuts chopped | tiny pinch salt |
| 1/2 c sugar | 1 egg | 2 c flour |
| | | 2 t baking powder |

Cream butter and sugar. Add egg and flour, baking powder and salt. Dough will be very stiff. Roll out and cut with cookie cutter. Then mix 1/4 c powdered sugar and 2 t cinnamon and sprinkle on the cookie. Bake in quick oven.

Mrs. Henry Elsing
Rushmore, Minn.

MOLASSES COOKIES

| | | |
|------------------------------|----------------------------|----------------|
| 1 c sweetened condensed milk | 1/2 c walnuts | 1/2 t allspice |
| 1/2 c molasses | 23 graham crackers, rolled | 1/2 t cinnamon |
| 1/2 c raisins | 1/4 t ginger | 1/2 t salt |

Combine condensed milk and molasses. Add graham cracker crumbs, raisins, walnuts, spices and salt. Mix thoroughly. Drop by spoonful on cookie sheet. Bake in moderate oven, 15 minutes. Makes 3 dozen cookies.

Mrs. E. E. Bloch
North Bend, Nebr.

GINGERSNAPS

| | | |
|--------------|--------------------------------|---------------|
| 1 c sugar | 1 egg | 1 t ginger |
| 3/4 c lard | 4 T vinegar | 1 t cinnamon |
| 1 c molasses | 1 t soda, dissolved in vinegar | pinch of salt |

Flour enough to make it not too stiff. Form into balls. Place 2 inches apart. Bake in moderate oven.

Mrs. J. C. Smith
Wagner, S. D.

LADY FINGERS

| | | |
|--------------------|---------------|--------------------|
| 5 T powdered sugar | 2 egg yolks | 1/2 c flour, scant |
| 3 egg whites | 1/4 t vanilla | 1/4 t salt |

Add powdered sugar to stiffly beaten egg whites. Add well beaten egg yolks, vanilla. Sift the flour and salt at least 3 times. Fold into above mixture. Line a pan with paper. Don't grease the pan. Drop the batter onto the paper in strips 4 inches long, 2 inches wide, or use a pastry bag to form the fingers. Sprinkle with powdered sugar and bake in oven at 350 for 10 minutes.

Mrs. Ida Rygg
Gregory, S. D.

Mrs. Amelia Bugner
Mina, S. D.

MACAROONS

| | |
|------------------------|---------------------------------|
| 1 egg white | 1/3 c condensed milk, sweetened |
| 1 1/4 c moist cocoanut | 1 t vanilla |

Beat egg whites till stiff. Fold in the mixture of cocoanut and sweetened condensed milk. Add flavoring. Drop by spoonful on greased baking sheet and shape into cakes. Bake in slow oven, 250 to 300 till lightly browned.

Mrs. Chad Spinner
Sioux Falls, S. D.

DROP COOKIE

| | | |
|-----------------------|----------------------|-------------------|
| 2 3/4 c sifted flour | 1/2 c shortening | 1 egg well beaten |
| 2 1/4 t baking powder | 6 T sugar | 1 1/2 t vanilla |
| 1/4 t salt | 1 c light corn syrup | |

Cream shortening. Add sugar and syrup gradually. Beat till fluffy and add vanilla and egg. Then add dry ingredients, 1/2 c at a time. Blend thoroughly after each addition. Drop on well greased baking sheet. Bake for about 8 minutes in hot oven, 400. Chocolate chips or nuts are a nice variation. Yield, 4 dozen.

Mrs. Moeller
Dickens, Iowa

DOUGHNUTS

| | | |
|---------------------------------|----------------|---------------------------------|
| 1 c buttermilk or sour milk | 1 t salt | 2 level spoons of melted butter |
| 1 1/2 c sugar | 1 t nutmeg | |
| 1 t soda dissolved in hot water | 1/2 t cinnamon | 2 well beaten eggs |

Whip up entire mixture well with egg beater. Then sift about 4 c flour and add a little at a time and beat till all is used. Dough should be rather soft. Roll out on floured board and cut. Fry in hot lard.

DOUGHNUTS IN RHYME

| | | |
|----------------------------------|----------|--|
| 1 c sugar | 1 c milk | Drop with care, the doughy things. |
| 2 eggs beaten fine as silk | | Into fat that swiftly swells |
| Salt and nutmeg, lemon will do. | | Evenly the spongy cells. |
| Of baking powder, teaspoons two! | | Watch with care the time for turning, |
| Lightly sift the flour in. | | Fry them brown, just short of burning. |
| Roll on pie board, not too thin. | | Roll in sugar, serve while hot. |
| Cut in diamonds, twists or rings | | Double, if you want a lot. |

PUFF BALL DOUGHNUTS

| | | |
|------------|-------------|---|
| 3 eggs | 1 c sugar | 1 pt. sweet milk |
| 1/2 t salt | 1 t vanilla | 2 heaping t baking powder sifted with 2 c flour |

Then, if you need more flour to make the spoon stand upright in the batter, add it. Beat until very light. Drop by small spoonful in kettle of hot fat. Fry till brown. Add chopped raisins or nuts or dates.

Mrs. Chancy Elliott
Dallas, S. D.

FRENCH DOUGHNUTS

| | | |
|-------------|-----------------------|--------------|
| 4 T butter | 1/2 c milk | 1/2 t salt |
| 1/2 c sugar | 1 1/2 c flour | 1/4 t nutmeg |
| 1 large egg | 2 1/2 t baking powder | |

Cream butter and sugar till fluffy. Blend in egg yolk. Sift flour, salt, baking powder and nutmeg. Add alternately with milk, fold in beaten egg whites. Pour into greased muffin tins, half full. Bake 20 to 25 minutes at 350 then roll into a mixture of 6 T butter, 1/2 c sugar and 1 t cinnamon.

| | |
|----------------------|----------------|
| Mrs. H. L. Bloodgood | Mrs. Earl Ames |
| Paullina, Iowa | Huron, S. D. |

FRENCH DOUGHNUTS

| | | |
|----------------------|----------------------|-------------------------|
| 1 c milk | 1/4 c lukewarm water | 1/3 c melted shortening |
| 1 T granulated sugar | 5 c flour | 1 t cinnamon |
| 1 t salt | 2 eggs | 1/2 t nutmeg |
| 1/2 cake yeast | 1 c brown sugar | |

Scald milk and cool. Add granulated sugar and salt and yeast, dissolved in water. Add 1 c flour. Stir till smooth. Allow to stand where warm for an hour and a half. Beat eggs well. Add brown sugar, shortening and spices to the sponge, mixing well. Work in remaining flour. Knead well. Let rise 20 minutes, or till doubled. Roll out 1/4 inch thick and cut with cutter. Let stand for 5 minutes and fry in deep fat. Then drain and sprinkle with confectioner's sugar.

Mrs. Will Lorensen
Akron, Iowa

CREAM PUFFS

| | |
|------------------|-----------|
| 1/2 c shortening | 1 c water |
|------------------|-----------|

Bring these 2 ingredients to a boil. Then add 1 c flour. Beat hard until mixture forms a ball that leaves the pan. Add a pinch of salt. Beat for one more minute. Pour this mixture into a mixing bowl. Add 1 unbeaten egg. Beat till mixture is smooth. Add 3 more eggs, 1 at a time, continue the beating after each mixture. When mixture is smooth and fluffy, drop by tablespoons on greased baking sheet. Bake at 400 for 20 minutes or until well puffed. Then reduce heat to 350 and bake 25 minutes more. That is the shell. Then if you like a cream filling:

Heat 1 1/2 c milk and 1/2 c cream in the top of a double boiler. To this add 1/2 c sugar, 5 T sifted flour and 1/4 t salt, well blended before you add to the milk. Stir until smooth and very thick. Beat 2 eggs well. Add the hot mixture gradually. Put back into double boiler and cook for 2 or 3 minutes, stirring constantly. When quite cool, add 1/2 c cream, whipped stiff, and flavoring. Cut tops from puffs, fill with the custard just before serving.

PEACH COBBLER --- 50 year old recipe

| | | |
|----------------------------------|---------------|--------------------------------|
| 1 pt. sour cream | 1 t soda | flour enough for a stiff dough |
| lard or butter size of hen's egg | pinch of salt | |

Roll out thin and line deep baking dish. Take ripe peaches, pare and quarter. Place layer in the dish and sprinkle with sugar. Cut some dough in small pieces and put over the peaches. Then add a layer of peaches and some sugar. Put in the butter and just enough water to nicely cook the fruit. Put remaining crust on top. Serve with warm cream.

Bertha M. Spratt
Winner, S. D.

Mrs. Marie Tannehill of Norfolk, Neb. suggests using a little lemon juice and a bit of almond extract to heighten the savoriness of the cobbler.

CRANBERRY PUDDING

| | | |
|------------------------|----------------|-------------------|
| 1 qt. cranberries | 6 eggs | 1 pound cake, dry |
| 3/4 lb. powdered sugar | 3/4 lb. butter | flavoring |

Cook the berries, cream butter and sugar and add to berries. Add the crumbed dry pound cake. Mix thoroughly. Add beaten yolks to mixture. Then add whites, beaten at very last. Pour into oiled dish. Bake in moderate oven for 30 minutes. Cool, put meringue of egg white on top and brown.

Mrs. Lillian Miller
Verdel, Nebr.

CARROT PUDDING -- Originated in Ireland

| | | |
|------------------------|------------------------------------|--------------------|
| 1 c suet | 1 c apples or potatoes, ground raw | 2 c raisins, whole |
| 1 c sugar | 1 1/2 c flour | 1 t cinnamon |
| 1 c carrot, ground raw | 1 t salt | 1/2 t cloves |

Grind suet, carrots, apples (or potatoes) and add other ingredients. Stir well and put in one pound coffee cans. Cover and steam for 2 1/2 hours.

Alma Wilson
Dell Rapids, S. D.

QUICK PUFF PUDDING

Defense Stamp winner

Stir 2 c flour, 2 t baking powder and a little salt into milk until it's very soft. Put a spoonful into each well greased baking cup. Then put a teaspoon of steamed apples or strawberries or any sauce. Then cover with spoonful of batter. Steam for 20 minutes. Serve this pudding with whipped cream or a sauce made from:

| | | |
|--|--------------|-----------|
| 2 eggs | 1/2 c butter | 1 c sugar |
| all beaten into one cup of boiling milk and add 1 c fruit. | | |
| Mrs. George Armstrong | | |
| Sioux Falls, S. D. | | |

FROZEN APPLE PUDDING

| | | |
|--------------------------|------------------------|---------------------------------|
| 1 c strained apple sauce | 1/2 c white corn syrup | Juice of 1 orange (about 1/2 c) |
| 1 3/4 c whipped cream | Juice of 1 lemon | |
| | (about 1/4 c) | |

Mix apple sauce, syrup and juices well. Fold in whipped cream. Freeze either in mechanical refrigerator or hand freezer.

Mrs. H. J. Brt
Norfolk, Nebr.

APPLE CRISP

| | | |
|--------------|----------------|----------------|
| 1 lb. apples | 1/4 t cinnamon | 1/4 c flour |
| 1/4 c water | 1/4 c sugar | 2 T shortening |

Slice apples in buttered baking dish, add water and cinnamon mixed. Work together flour, sugar, and fat till crumbly. Spread over the apple mixture and bake. Other fruits are just as good.

Mrs. Victor Anderson
Ortonville, Minn.

APPLE CREAM WITH SACCHARIN

1/4 c steamed and strained apple
1/2 saccharin tablet dissolved
in 1/2 t cold water

1 t granulated gelatin
dissolved in
2 t boiling water

1/2 egg white,
beaten stiff
2 t lemon juice
few grains salt

Mix ingredients in order given. Pour into mold and chill. This serves just one.
Mrs. Philip Behm
Howard, S. D.

LEMON SPONGE PUDDING

1 c sugar
2 T flour

1/8 t salt
2 egg yolks, beaten
Juice and grated rind of one lemon

1 c milk
2 egg whites, beaten stiff

Blend the sugar, flour and salt. Add the grated rind of lemon and the beaten egg yolks and mix well. Stir in the milk. Fold in stiffly beaten egg whites. Place in greased baking dish and set in pan of hot water. Bake in moderately slow oven of 325 degrees for 35 to 40 minutes. Serve warm or cold, plain or with whipped cream. A delicate lemon jelly forms in the bottom of the dish and the top is of cake consistency.

Mrs. James Burley
DeSmet, S. D.

ICE CREAM -- no sugar

Beat 2 eggs till thick and lemon colored. Stir in 1 c white corn syrup, 1 c milk, 1 t vanilla. Whip 1 c heavy cream to a custard like consistency. Fold into egg mixture. Pour into freezing tray. Freeze for about an hour. Then remove from icebox and stir. Return and freeze for about 1 1/2 hours. If you use colored syrup the flavor is really better, more like butter brickle.

Mrs. W. B. Rusie
Sioux City, Iowa

BAKED HONEY COATED PEARS

6 pear halves
1/2 c strained honey

2 T butter
1/4 c pear juice

1 T lemon juice
1/4 t cinnamon
1/8 t salt

Place pears hollow side up in shallow buttered dish. Cover with ingredients oiled together for a minute. Bake 30 minutes in moderate oven. Baste twice.

Mrs. Lilly Kasch
Brewster, Minn.

SUGARLESS RECIPE

Crush 15 graham crackers and mix with 2 T melted butter. Save 2 T for the top. Line a pan. Then combine 1/2 lb. marshmallows, and 1/2 c milk. Heat until melted. Cool. Whip 1 c cream and stir into the marshmallow mixture. Also add any flavoring you want, either chipped chocolate or pineapple or whatever you please. Pour into the crust. Sprinkle the 2 T crumbs on top. Chill overnight in the icebox and serve.

BRAN TAPIOCA

4 T Pearl Tapioca
2 c milk

1 c bran
2 eggs

1/2 t salt
1/2 c sugar
1 t vanilla

Soak tapioca for several hours. Wash and drain. Add beaten egg yolks and salt, sugar and milk. Cook in double boiler 1 hour, stirring frequently. Remove from fire. Add bran and stiffly beaten egg whites and vanilla. Stir well. Sprinkle nuts over each serving.

Mrs. Harry Powell
Wessington Springs, S. D.

PEARL TAPIOCA

Soak overnight in water to cover. Cook till clear, using 3 T Tapioca, 2 c milk, 1/2 c sugar, 1/4 t salt, 1 T cocoa and 2 eggs separated. 1 t vanilla. Cook in top of double boiler till thick. Fold in egg whites and vanilla.

SUGARLESS DESSERT

1 c strained orange juice
1/2 lb. marshmallows
1 c cream

Heat the orange juice and marshmallows together. Stir till marshmallows are dissolved. Let stand till cool, and thick. Then fold in 1 c of cream, whipped. Place in a cool place, till firm. Serves six.

Miss Ruth O. Fraser
Peterson, Iowa

GUM DROPS

2 envelopes of unflavored gelatin
1 c cold water

1 c granulated sugar
1 c light corn syrup
3 or 4 drops coloring
flavor to taste

Soften gelatin in 3/4 c cold water. Mix remaining 1/4 c water with sugar and moderately till soft ball forms in cold water. Stir till sugar is dissolved. Cook heat for 1 minute. Stir in flavoring and coloring. Add gelatin mixture. Stir over thicken. In the meantime, fill a shallow pan with cornstarch and level off. Then make cone shaped holes in the cornstarch, nice and smooth. When the candy mixture is cool and has begun to thicken, pour into the holes with a teaspoon and leave until completely solid. Then remove, brush off excess cornstarch. Now hold each one over the steam spout of the tea kettle. When the candy is moist, roll immediately in granulated sugar. This makes 1 pound of gum drops.

ENGLISH TOFFEE

1 c granulated sugar
1/2 lb. butter

3 T water
1 t vanilla

3 small chocolate bars
3/4 c chopped pecans

Place the first four ingredients in sauce pan and cook till it's golden brown. Takes about 10 minutes, by the clock. Stir CONSTANTLY to avoid burning. Pour into a buttered pan. Lay the chocolate bars across the hot mass and spread. Sprinkle pecans over the top. Mark into pieces and when it's cold, it breaks easily. Keep where it's cool.

Mrs. Karl Krueger
Ipswich, S. D.

GRAHAM FUDGIES

1 package fudge mix
4 T butter

4 T water
1 c nutmeats

2 c graham cracker crumbs

Heat water and butter till butter melts. Add fudge mix, and stir till smooth. Add nuts and cracker crumbs. Pat into a pan lined with waxed paper. Set in place. Cut in squares.

Mrs. Elmer Strassburg
Sioux Falls, S. D.

CHRISTMAS CANDY PUDDING

3 c sugar
1 c cream

1 T butter
1 t vanilla

1 lb. each of dates, figs,
raisins, cocoanut, and
1 or 2 c nutmeats

Cook sugar, cream and butter to soft ball. Beat till creamy then beat in fruits and nuts. If cocoanut is coarse, grind it. When well mixed, roll as for meat loaf. Wrap in dampened cloth, then in waxed paper. Make 2 weeks ahead of time.

Mrs. Frank Roers
Garfield, Minn.

PEANUT BUTTER CREAMS

2 c brown sugar
1/2 c cream

2 T peanut butter
1 egg white

1/2 t vanilla

Boil to 240 degrees, hard ball stage in cold water. Pour into beaten egg white. Add flavoring and peanut butter. Drop by teaspoons on waxed paper.

Mrs. R. M. Finwall
Ewing, Nebr.

POPCORN BALLS

1 lb. Marshmallows
1/4 c sugar
1/4 lb. butter

Put all in double boiler till marshmallows are melted then pour over 6 quarts popped corn. If you want chocolate balls, just add melted chocolate to the mixture.

BAKED POTATO CANDY

Boil or bake a potato. Mash while hot. Then mix in as much powdered sugar as the potato will hold, along with a little melted butter and vanilla, if you want it. Add chopped fruit, or nuts if you like. They are very tasty when dipped in chocolate too. Add a little paraffin to the chocolate to make it get solid.

ORANGE TAFFY

2 c sugar
1/4 c water
1/2 c orange juice

Combine and cook. Stir just till sugar is dissolved. When it reaches the soft ball stage, put into greased shallow pan. When cool enough to handle, pull until light and cut into pieces.

SOLDIER BOY'S SPECIAL

Defense Stamp winner

2 c sugar
1 c cream1 T butter
1 1/2 squares chocolate vanilla

When done to soft ball stage remove from fire and stir in 1 package marshmallows cut in pieces, 1 c chopped nutmeats and 3 c crushed graham crackers. Pour into buttered mold. Cut in squares or leave in a loaf for easier packing.

Mrs. Jerry O'Leary
Timber Lake, S. D.

BUTTER CRUNCH CANDY

Defense Stamp winner

1/2 lb. sweet chocolate
1/2 c sweetened condensed milk1/2 c chopped almonds
1/2 t almond extract

Melt chocolate in double boiler over hot water. Remove from fire, add milk, nuts and almond extract. Stir till mixture thickens. Pour half of mixture in thin sheet in buttered pan. Keep remaining half over hot water with low fire while cooking 1/3 c sweetened condensed milk, 1/2 c molasses and a few grains of salt. Stir over low heat till hard ball stage. Let cool till it begins to thicken, pour into the pan over the chocolate mixture and top with the other half of chocolate mixture.

Mary Louise Hodge
Flandreau, S. D.

TAFFY APPLES3/4 c brown sugar
1/4 c corn syrup1/4 c water
1/4 t salt1/2 T vinegar
2 T butter
1/2 t vanilla

Boil until it forms a hard ball in water. Then add vanilla, stick wooden skewer into clean, ripe apple, dip the apple into the syrup and let cool and harden.

Mrs. Robert Kritzmier
Pierre, S. D.

DAILY FOOD NEEDS

- 1 pint of milk for adults, 1 quart of milk for children
- 2 servings of vegetable, beside potato. 1 should be green or leafy vegetable
- 2 servings of fruit. 1 should be citrus or tomato
- 3 to 5 eggs per week. 1 a day is preferred
- 1 serving of meat or fish or legumes per day
- whole grain cereal or bread
- 2 tablespoons butter
- 6 glasses water
- Sweets in small quantities

HOW YOUR NEIGHBORS KEEP HOUSE

The lady who lives in the next state has many of the same problems that you do; some of them she's solved, and some of them she hasn't, just like you! But that's what we try to do each morning as we visit together. Here are some things we've talked over together during the past twelve months that you perhaps didn't get copied. They may help you next time the problem comes up. And of course remember, if you have other problems not touched on here, we'll take care of that if you will just write and ask about it.

HOUSEHOLD SUGGESTIONS:

Slip a cookie tin in the bottom shelf of your oven to catch the drippings from berry pies. Then they're easily removed with no smoking.

Ethel Tiff

Doland, S. D.

To remove mildew from cotton material: soak washable fabrics in sour milk...wash in soapy water and rinse. Hang in the sun. If stain remains on white material, subject it to a good bleaching with chlorine bleach and rinse with ammonia water. For non-washable fabrics, use alternate applications of potassium permanganate solution and oxalic acid...rinse well in diluted ammonia water. Watch color carefully because most things that remove mildew will affect color too.

Mrs. P. H. Gaudreault
Hastings, Nebr.

Wash windows with wet paper...dry with dry paper. They'll shine.

Mrs. Adolph Olsen
Forman, North Dakota

To remove indelible pencil marks from silk dress: if the stain has not been wet or moistened, it can usually be removed by soaking in denatured or wood alcohol. The graphite marks may remain, but they may be sponged out with mild soap and water.

To keep white paint, WHITE, so it won't turn yellow...add bluing to the paint...just a spoonful or two...stir it up well.

Cleaning men's dark colored suede jackets: rub with art gum eraser or rubber sponge. For lighter suede, clean with carbon tetrachloride. Apply the cleaner with a small brush, small spot at a time. Rub off immediately with clean cloth before going on to next portion so that each one overlaps and avoids streaks. Do this out of doors and avoid breathing the fumes. Some jackets can be washed in mild soap suds.

Miss Hannah Strand
Blaisdell, North Dakota

To keep sparrows from eating the chicken's feed: Feed chickens in the hen house before you let them out. Coax them in at night with a few handfuls of the feed. Leave sparrows outside looking in.

Mrs. Reinhold Witt
LeMars, Iowa

Kill dandelions by dipping an ice pick in gasoline and running it through the center of each dandelion.

How to remove dark varnish: Buy regular car alcohol. Apply with cloths on fairly small areas. Keep applying it till the varnish is softened and can be washed off with fresh car alcohol. Scrub thoroughly with warm soapsuds, rinse thoroughly and let dry. Then varnish. Looks fine.

Mrs. Emil Fitze
Stickney, S. D.

Brown your meringues in a moderate or even slow oven for best results. Sprinkle a little sugar over the top..that will make a nice even color.

Overflowing berry pies: cut a hole in the top crust about the size of a quarter! Just this one hole understand! or

make tiny cones of brown paper in several holes, let the juice go up and down in these instead of spilling or

use broken pieces of macaroni as the cones.

To remove pin feathers from a fowl ... melt paraffin, apply all over the body with a pastry brush or cloth. Let harden and then remove. The pin feathers will come off.

How to remove gum from a woolen skirt: Fold the garment so the gum is on top. Rub pieces of ice over the gummed surface, to harden the gum and it will come off easily.

Mrs. Clarence Foster
Grinnell, Iowa

Another way to remove gum from a woolen skirt is to wet the cloth with vinegar.

Mrs. Olinus Olsen
Schaller, Iowa

The white of an egg is also good for removing gum from woollens.

Mrs. Jonie Palmer
Atkinson, Nebraska

How to remove scratches from a piano: Apply tincture of iodine to the scratch with a soft cloth...let dry and polish with furniture polish or wax.

Dorothy Craig
Huron, S. D.

Rub a walnut meat over the scratch.

Wilma Haines
Chamberlain, S. D.

How to make a feather quilt: Make an inner quilt of some feather tight ticking. Sew the top and lining together on 3 sides, the head, foot one side. Then, lay on a flat surface and pin at intervals so that the top or lining cannot slip out of place. Stitch across the quilt at intervals of 6 or 8 inches, forming long pockets the width of the quilt...open at one end. Weigh your feathers for each pocket so that your quilt will be uniform thickness when finished. Fill a small square of the pocket and stitch across to make a square..or, fill the whole pocket evenly and quilt into squares and close the open end of each pocket as you fill it. When you have the whole inner quilt done, make your outside cover of any material you wish and tie it through the inner quilt in enough places to keep neatly in place. The outside cover can then be removed and washed whenever necessary. Outing flannel for the lower cover is good as it will not slip off the bed so easily.

Mrs. Clifford Jones
Warner, S. D.

How to keep bread from getting sour in the summer: use either half buttermilk and water or half whey and water instead of all water.

Mrs. Frank Wachendorf
Marion, S. D.

Ropey bread, in other words, mold inside a loaf or in a bread box: Add a very little vinegar to the bread sponge. It will kill all mold germs and not taste in your bread either. Then use about 2 tablespoons of vinegar in boiling water to clean your bread box or drawer.

Mrs. Donald Wertz
Star, Nebraska

Remove paint from furniture. Use a blow torch just like the men use in garages. Light the torch, hold the flame near the paint to be removed, it will scorch and break and chip. Take a blunt chisel or putty knife and scrape it all off.

Mrs. J. Kenley
Lismore, Minn.

To keep pie from sticking: Wipe pyrex plate with cold water first then use a piece of white material about 2 inches wide, dipped in cold water and put this around the edge of the pie, half on the crust and half on the bottom of the pie plate...it won't stick or run out.

Mrs. Frank Wachendorf
Marion, S. D.

To remove paint from furniture: Wash it with ammonia.

How to remove grass stains: If the material is washable, use hot water and soap. Rub the stains vigorously, and then bleach the remaining traces with Javelle Water or potassium permanganate. If you can't launder it, sponge with ether ... or wood alcohol.

Rub a little butter on grass stains ... let stand for 1/2 hour ... wash as usual.

Mrs. John Bliss
Wynot, Nebraska

Rinse your separator in warm water before washing in soapsuds ... it's easier to clean well.

Mrs. George Klabenes
Clearwater, Nebraska

To remove black shoe polish from a rust colored couch: Wet the stained places with water then rub turpentine into the stains gently with soft cloth. Rinse out thoroughly with clean, clear water and repeat if necessary. If stains are not too persistent, good strong soap suds will often remove them very effectively. Make a soap jelly of one half cup soap flakes or powder and 2 1/2 cups hot water. Let cool and beat to a lather with egg beater. Apply to spots with soft brush. Rinse immediately with cloth wrung out of clear warm water. Don't use too much water!

Miss Hannah Strand
Blaisdell, N. D.

Canning suggestion: As you peel your peaches and pears and apples, drop them in cold salted water. That keeps their natural light color and improves the flavor.

To remove white stains from furniture: Use a cloth dipped in spirits of camphor or camphorated oil ... rub on the spot. Then rub off IMMEDIATELY!

To keep an oven from rusting: Grease with lard while it is still warm. Do this about once every two weeks.

Shirley Thomas
Plainview, Nebraska

Never clean mirrors with soap and water ... it makes them cloudy and streaked. Keep them out of the sun .. that causes spots and blemishes. Use a paste of whiting and water. When thoroughly dry, polish with a dry chamois. Then use a flannel cloth dampened in camphor and rub till they shine.

Hannah Strand
Blaisdell, North Dakota

Good custard: Don't use too much sugar and don't overbake for even a minute!

To remove iron rust from white material: Apply lemon juice and salt and place over a steaming tea kettle.

Mrs. Roy Hughes
Draper, S. D.

To keep baking oven from rusting, always leave the oven door open after baking until it has cooled. It will dry out and not rust so easily.

Hannah Strand
Blaisdell, N. D.

To get tar out of a good white shirt: Rub lard over the tar and wash in soapsuds ... or apply turpentine, rub soap on and wash the spot out. Soak the spot in olive oil or sweet oil for 24 hours then wash in soapsuds.

Mrs. Harry Bromell
Tipton, Iowa

Always pour boiling tea on the ice to keep it clear as a crystal. Don't let it cool beforehand.

Marianne Courey
Lennox, S. D.

Getting rid of bees in the roof: Make a small opening in the wall ... build a fire in it and put sulphur on the fire ... pump the smoke into the hole and it will kill the bees. Sometimes putting a pan of kerosene by the hole where the bees go in, will catch the bees by the quart. Others suggest getting a beekeeper to get them and help you get the honey. Then let him have the bees.

To keep boiled frosting from cracking and crumbling: Add one teaspoon Karo.

Miss Mary Ball
Sioux Falls, S. D.

or

1/2 Tsp. Cream of Tartar leaves it snowy white and soft.

Mrs. Kenneth Hutton
Bassett, Nebraska

To size a rug: Clean the rug well, invert it on a clean floor where it may be left undisturbed till dry. If necessary, stretch and tack it to shape and size. Make a solution of 1 pound of furniture glue to 1 gallon water. Sprinkle, spray or brush this solution evenly over the back of rug, be careful not to get it wet through and spoil the nap. Leave rug in place till thoroughly dry.

Mrs. Edna Van Zante
Bijou Hills, S. D.

Removing paint from leather furniture: 1 part ammonia, 1 part turpentine ... rub spots till they disappear then rub spot with vaseline to keep leather soft.

To keep Dutch oven from rusting: dry thoroughly over heat each time it is used and rub well with wax paper while it is still warm.

Mrs. Leo Coyour
Fairmont, Minn.

or

Grease the inside of the oven well every time after washing it and eventually it will not be necessary.

Mrs. J. William Nystrom
Sioux City, Iowa

To keep a frying pan from sticking: let a new skillet get piping hot before using. Then rub it well with salt before using it. It may have to be repeated several times.

To remove lime deposits in tea kettle: A weak solution of vinegar boiled in it for a few minutes.

Mrs. Roy Hughes
Draper, S. D.

To keep cellar from smelling musty: Keep pieces of charcoal on the shelves out in the open. Also works nicely to put them in your icebox ... absorbs odors.

Make rusty stove pipes like new: Sand them with sand paper and steel wool, wipe all dust off and then paint with silver enamel. Dry for a day ... then put a small fire in the stove and allow to dry another half day. Then start your fire slowly for a few days, don't allow the flames to draw up the pipes for awhile. Then they'll be good looking pipes.

Mrs. John Keeley
Lismore, Minn.

Waxing floors: Use a fly spray gun, it goes on smooth and even. You won't have to get down on hands and knees.

To keep a separator fresh and sweet smelling: add a handful of washing soda to the water you wash it in.

Mrs. Arthur Brandvold
Waseca, Minn.

Mrs. John Welke of Tulare, S. D. suggests household ammonia or borax.

To size a rug: Dip in heavy starch, wring out by hand and lay on clean paper or porch floor to dry.... or apply two coats of shellac, to back of rug, letting first dry completely before applying the second.....

Hannah Strand
Blaisdell, N. D.

To clean a pebble finish stove: Rub with a clean cloth dampened in vinegar and polish with a dry clean cloth. A cloth dipped in melted paraffin is ideal for polishing an oil burning stove.

Hannah Strand
Blaisdell, N. D.

For ladies who dislike to stir up thickening: Pour milk or water into a small jar with a tight fitting cover. Then put in the required amount of flour, screw the cover tight and shake vigorously. You'll have a nice smooth paste with no tedious stirring. Be sure to put the liquid in first or your flour will stay in the bottom of the jar.

Mrs. Keith Lander
Draper, S. D.

To clean furniture polish from a rug: Sponge the spot with pure turpentine ... then rinse out several times with fresh quantities of pure turpentine. Then wash out with warm water and soap, rinse with clear water.

When making jelly, cover with paraffin immediately so there's no chance of mould developing.

Bertha Kott
Huron, S. D.

To clean inside of stove pipes: Pour one cup of household salt on glowing coals once every 2 weeks. This produces a gas which dissolves the soot in the chimney ... or ... burn potato peelings in the stove every day ... or old zinc tops of mason jars ... or old flashlight batteries.

Hannah Strand
Blaisdell, N. D.

To cut linoleum yourself: A ruler and a sharp razor will cut it nice and straight. Lay the ruler along the floor ... cut along side with the razor.

Mrs. C. W. Pierson
Wolsey, S. D.

Easy way to scale fish: Dip the fish into boiling water and then into cold water. With a paring knife you can then lift the scales at the tail and remove them in a sheet. It leaves a coating of skin just sufficient to hold the fish in good shape for frying.

Mrs. John Seivers
Hartley, Iowa

How to seed tomatoes when making preserves: Peel the ripe tomatoes and cut across each one ... then you can slip out the seeds very easily and drain into a colander. It doesn't take nearly so long to cook them then.

Mrs. H. B. Hemmelman
Wessington Springs, S. D.

To clean oil paintings: Use mild soap and warm water and then dry carefully. Then oil it well with linseed oil.

Mrs. L. J. Schaffer
Wessington Springs, S. D.

To remove fingernail polish from chenille bedspread: Use the remover, apply with a soft cloth and rub it until the spots disappear. Then rinse out with pure warm water. This will remove them if they are not too old and set in the material.

Good homemade furniture polish: Mix equal parts of kerosene, turpentine and vinegar. Apply with clean damp cloth and polish with soft dry cloth.

To keep pie crust from bubbling up in the center: Reprick the crust after it's baked a few minutes ... or ... Turn your pie tin over, bake the crust on the outside of the tin.

To remove grease spots from paper: Mix corn starch with cold water to a thick paste and put on spots quite thick. Let dry and rub off, if it's not all removed, repeat the process.

Mrs. Harry Schneider
Newport, Nebraska

Scorch: Moisten the spot, place article in strong sunlight. It will remove light scorching.

Mrs. Robert Misener
Sheldon, Iowa

or

Rub a cut onion over the spot and soak in cold water. It should come out.

Hannah Strand
Blaisdell, N. D.

Paint remover: Dissolve 4 heaping Tblsp. of cornstarch in 2 qts. water in a wooden pail or stone jar and in another container dissolve one can of lye in one qt. of water. Pour the lye solution into the cornstarch very slowly, being careful to stir well all the time. Paint this on the surface with an old brush, even and thick. A small section should be covered with the paste at one time and left on until it shows signs of drying. Then scrape it off with a putty knife, wire brush or steel wool. If running water is available, turn the water on the treated parts and paint will let loose and run off like ink. Be sure the entire surface is really dry before repainting.

To take white marks off a table: Leave a piece of bread dough on it till spot comes off.

Mrs. Schneider
Newport, Nebr.

Good homemade furniture polish: Mix equal parts of kerosene, turpentine and vinegar. Apply with clean damp cloth and polish with soft, dry cloth.

To keep the glossy part on the oil stove from rusting, clean it well by using separator oil. Apply with a soft cloth and rub with woolen cloth till it's shiny and clean. Or clean with a cloth dipped in vinegar then polish with soft cloth ... occasionally go over it with a cloth dipped in paraffin.

Hannah Strand
Blaisdell, N. D.

1 teaspoon vinegar, beaten into boiled frosting, will keep it from getting brittle.

To keep waffle iron from sticking: Don't wash it .. after making waffles, put paper towels between the irons to soak up the grease. Let the iron cool and just before putting away, the remaining grease will go into towel. Use a stiff brush to get rid of particles of waffle left on the iron.

Mrs. Art Sandal of Moenville says .. rub the iron well with common salt while it is hot.

To get rid of spiders, use oil of cedar on dust mop and dust cloth. They don't seem to like the smell.

To keep oilcloth from slipping off your kitchen table, put old piece underneath, face down.

Mrs. Louis Kubal
Geddes, S. D.

or

paste here and there on underneath side with gloss starch paste.

To keep sink fresh and clean: Always have your water sudsy when you pour it down the drain. Once a week, pour 2 cups hot vinegar with 2 teaspoons soda through the drain.

Mrs. Leo Coyour
Fairmont, Minn.

When butter ladles stick: Dip the paddle into boiling water for a minute and then into cold water. Don't dry it .. just use it.

To keep silver from tarnishing: Put a camphor ball in a bag or box with the silver. A good homemade polish to use on silver and keep it bright and shiny for a long time, is made by mixing whiting and household ammonia.

Hannah Strand
Blaisdell, N. D.

Add extra luster to woodwork by adding a little vinegar to the wash water.

Mend a crock: Mix 2 ounces of litharge, 1 ounce unslacked lime and 1 ounce of flint glass. Pulverize into fine powder, mix and make into a stiff paste with boiled linseed oil. Dampen the surface to which this is to be applied and use as mortar. If a crock cracks on the side, it should be wired around, so that it won't split again.

When making jam or jelly, skim off the foam that gathers on top with a clean vegetable brush. No jelly wasted!

Clean very dirty windows with vinegar water.

Keep all foods and liquids covered with oiled silk covers in your refrigerator. It helps prevent the freezing shut of your compartment door in your refrigerator.

To clean a milk strainer: Rub a handful of salt into the strainer ... let it set for a minute or two ... then wash it. It will be clean and sweet.

Coffee Stains: Pour boiling water through it as soon as it happens. Pouring the boiling water from a height, so that it has force, will also take out fruit stains. 1 part glycerine, 9 parts water and a little ammonia rubbed into the coffee spot, then rubbed with a clean cloth, will remove the stain.

Mrs. W. J. Taylor
Johnston, Nebr.

Sunlight and very strong light turns mirrors black. Rearrange mirrors and furniture accordingly.

Mark children's clothes with floss of different colors ... one color for each child.

Remove brown from aluminum pans: Cook rhubarb or tomatoes or green apples in them.

How to keep caramel frosting from cracking: Use cream ... test in cold water for soft ball stage, then remove from fire and beat. It won't crack.

Mrs. Knute Ellingson of Volin, S. D. says your recipe should have butter in it ... let it cool before beating and it will be smooth and creamy.

Mrs. F. L. Beckwith of Aberdeen says to add 2 tablespoons of white syrup to caramel frosting. It won't crack.

Others add vinegar just before beating.

Don't let cottage cheese get too hot ... it gets stringy.

Clean brass fixtures: Try mineral oil. Keeps them bright and shining.
Mrs. W. T. Hubler
Des Moines, Iowa

Mrs. John Kealey of Lismore, Minn. uses vinegar.

When youngsters won't eat cereal ... or soup ... use a glass bowl, paste interesting pictures on the outside of the bottom of the bowl so the child will have to eat it all in order to see the picture.

Have a pan of boiling water next to your doughnut pan. Dip the doughnuts quickly in the water after taking them out of the lard. Removes all excess grease. Be sure to keep the water boiling. Then dip in sugar ... or powdered sugar.

Be sure the wood frames of your windows have plenty of oil before trying to putty the glass!

To prevent bread crust from cracking: Cover the bread with a light coat of sugar water as soon as it is taken from the oven. 1 tsp. sugar to 1/4 cup hot water. Don't let cold air strike it immediately upon taking out of the oven.

If bread cracks on top, brush with butter or lard immediately it is taken from the oven, then place a dry cloth over it, then a wet cloth wrung out of cold water.

To sweeten lard: Boil for 15 or 20 minutes with sliced raw potatoes in it. When the potatoes are brown, the lard will be sweet.

Never put paint on over dirt and expect good results.

To clean your rings: Boil in household ammonia or soapsuds. Then wash out with a toothbrush. Never prick with pin or needle, that loosens the diamond. Never cool it off in cold water!

Eggs should be at least one or two days old to get a good meringue.

Add a pinch of salt to your egg whites before beating, for best meringue results.

Mrs. Louis Peterson of Volin, S. D. adds 1 tsp. of powdered sugar after she's beaten her egg whites, then beats them again and they're stiff.

Mrs. Olaf Hauger of Mission Hill adds a bit of cake flour after beating them stiff.

Mrs. Elmer Johnson of Hawarden, Iowa adds a bit of plain gelatin before beating.

For rag dollies with faces that soil too easily, try using natural colored nail polish. Use before the dolls are made ... stretch the cloth in an embroidery hoop paint and let dry. Try using sand paper for your quilt patterns. Mark on the back in ink what pattern it is, and number the pieces.

Mrs. J. O. Jacobsen
Sioux Falls, S. D.

Pack popcorn around cake or cookies to keep moist and keep from breaking.

To keep a begonia from going to seed: Pick the seedling blossoms off just below the second leaf of each flower. Keep doing this as often as the seeds appear. This not only keeps the plant from going to seed, but will also make a bushier, branchier, healthy plant.

Use starch while still hot if possible, to keep from spotting dark clothes.

Think of your food chopper first when you want to make sandwiches out of bits of left over meat .. pepper .. dates .. etc.

Mrs. Art Moses
Winner, S. D.

If your basement floor is dark and dingy: Mrs. Lillian Frank of Martin says: Paint with light cement paint, then varnish it.

Mix 1 gallon of carbide and 1 cup of any liquid glue: Mix well and apply with a paint brush to cellar walls ... it really stays!

Mrs. Albert Gukeisen of Platte says to first put on zinc sulphate and then enamel the floor.

Mrs. Axel Quist of Ruthton, Minn. suggests painting the floor first a soft grey, then flecking it with a bright paint.

Rub bees wax on your range reservoir to keep it from rusting. It will smoke a little the first 2 or 3 times, but will soon become bright and shining.

Mrs. David Rohn
Dustin, Nebr.

Pack cookies in double rows in 2 pound coffee cans. They go thru the mail with very little breakage. Keeps them nice, too.

Mrs. Charles Rex Anderson
Irene, S. D.

To remove crayon marks on white walls, dip a cloth in benzine and rub over lightly.

To remove rust stains off white sink: Dip a cloth in kerosene ... rub over the rusted area then use a good cleaning powder and the spot should come off.

Grace Rader
Huron, S. D.

Lemon juice on steel wool should work, too ...

Mrs. E. A. Trauman
Hebron, N. D.

Mrs. Freidel of Sioux Falls prefers baking soda on the spot, rubbed with steel wool.

Mrs. Walter Forde of Albion, Montana recommends cream of tartar.

To keep angel cake from sticking to pans and leaving the brown crusty part: Mrs. Henry Arends of Willow Lake says to wet the cake pan with cold water before putting the batter in .. wipe it, but not completely dry. Then run a thin bladed knife around the edge, invert and the cake will drop out.

Mrs. H. E. Kohlman of Appleton, Minn. says: Leave ice cold water in the tin while you're mixing the batter. When cake is done, invert and cover with a cold wet towel. Leave until cake is entirely cool. Works every time!

Fingernail polish remover will remove crayon marks on white painted walls.

Mrs. M. J. Van Loh
Lennox, S. D.

To stiffen a veil, iron it on waxed paper.

Mrs. L. A. Hutchins
Valentine, Nebr.

Spray your box elder bugs with kerosene!

Mrs. L. A. Hutchins
Valentine, Nebr.

WHITEWASH!

1/4 lb. barrel salt .. dissolved in 2 qts. hot water. Add 1 lb. lime .. stir until dissolved .. strain through a screen and apply with a brush or spray. This will cover 500 feet.

Children's Christmas gifts: Saw wooden blocks from scraps of wood. Blackboards may be made from a piece of old linoleum enameled black.

Homemade Modeling Clay:

1 c flour 1/2 c salt 3 t alum and water enough to hold it together.

It can be colored with any vegetable coloring and kept in a covered jar when not in use. If it dries a little on the outside, knead a little water into it.

Mrs. Floyd Tucker
Waterbury, Nebr.

Water your plants with cold tea. They'll soon bloom.

Mrs. Harry E. Noyer
Plainview, Nebr.

One tspful. of castor oil around the base of a plant will nourish the roots and in a short time the leaves will be bigger and the blossoms brighter.

Mrs. Charles Mills
Edgemont, S. D.

Let the children make pictures on the windows with Bon Ami .. excellent blackboard.

Iodine stains on a dresser top: Remove with a solution of hypo crystals dissolved in water.

Mrs. Edward L. Simons
Lead, S. D.

1 T vinegar, 3 T olive oil, 1/2 T turpentine, mixed well and let stand on the spot should help.

Mrs. Blaine Garwood
Amelia, Nebr.

Hannah Strand of Blaisdell, N. D. says camphor will do it.

How to seal jelly in glasses perfectly: Cut the wax into small pieces. Put in the empty jelly glass. Pour the hot jam over it, this melts the wax, it comes to the top and insures a perfect seal.

Mrs. Hofer
Freeman, S. D.

or

Tip the glass so that the wax definitely reaches the glass all the way round ... and seals.

Stains on china: Salt moistened with lemon juice will remove tea or coffee stains.

Mrs. Harry Weber
Cochrane, Wisconsin

Vinegar and soda.. says Mrs. Charles Myer, Tulare, S. D.

Push cake batter well to the outside of the pan to assure level cakes.

Mrs. F. Vickrey
Boone, Iowa

Varnish Remover:

1 qt. water 2 T cornstarch. Cook till thick. Add 1 T lye mixed with a little cold water. Let cool, brush on furniture or floors. Take small piece at a time so it doesn't dry on ... then wipe or scrape off with a piece of glass.

Mrs. W. C. Denison, Jr.
Virgil, S. D.

Start your fires with dried out orange rinds instead of kerosene.

Mrs. Ray Walth
Fairfax, S. D.

Floor Wax:

Heat 1 part linseed oil to boiling point... (in pan of boiling water, away from fire) ... add 3 parts of turpentine. Melt 2 cakes parawax over hot water, add to mixture. Add one quart gasoline and put it on the floor with a paint brush or cloth. **KEEP AWAY FROM FIRE.**

Mrs. Lester O'Neal
Wessington, S. D.

When moving, pack jars of canned fruit in barrels with oats, they'll go safely!

Mrs. Lorne Robinson
Primghar, Iowa

Get your bread loaves even by weighing the dough, and dividing it into equal sections.

Floor Wax:

Shave beeswax very thin with a knife dipped in hot water. Cover the wax with turpentine and let stand for 24 hours. **DO NOT HEAT ON STOVE.** It will all dissolve and be like soft paste. Clean your linoleum with warm water and soap till perfectly clean, then when dry, apply the wax with woolen rag and polish with another woolen rag.

Furniture Polish: Mix 2 parts linseed oil with 1 part turpentine. Use on a soft cloth, wipe off excess oil, rub till thoroughly dry.

Mrs. L. Robinson
Primghar, Iowa

Make checkers for the youngsters by cutting pieces from an old broomstick and painting them.

Christmas gift for Mother: Buy a small round breadboard, paint it the desired color. Just inside the edge, hammer small nails all around, 2 inches apart. They are for Mother's spools of thread. Glue a pin-cushion to the middle of the board.

Mrs. Erickson
Kenyon, Minn.

Christmas decoration: Take small candy sacks ... draw faces on the front ... silly faces, crying faces. Put a small toy or piece of candy in each ... blow them up, tie a string around the top with enough left to hang on the Christmas tree. Fringe the top for hair.

Mrs. Grace Patton
Sioux City, Iowa

Keep buckskin gloves soft and pliable: put 2 or 3 T of glycerin in last rinsing water. Will do the job.

Soak cotton materials in salt water and vinegar if you're afraid the colors will run.

How to starch a crocheted basket: Make a thin syrup .. boil 1/3 c sugar with 1 c water for about 5 minutes. When cool enough to handle, dip article into the syrup and pull into shape and let dry. Insert a tumbler into the basket to shape the bottom. It also helps to dry the article in front of the hot oven.

Mrs. Herman Deckert
Dolton, S. D.

Keep your recipe file cards clean by covering with clear shellac. If you use a cook book, have a piece of cellophane the size of the page and lay it on the opened page when using the book.

Mrs. Nina Phalen
Mason City, Iowa

To thin nail polish, use nail polish remover.

To remove permanent ink, soak in sweet milk till you see the ink leaving the article. Wash in clear lukewarm mild suds, rinse well .. dry and iron.

Do not grease the sides of your cake pan. Makes it easier for a cake to rise more evenly.

Decorate fruit cakes that have been baked in one pound coffee tins ... pack attractively ... for Christmas gifts.

To get down off ducks: Pick as much as possible first, then rub melted paraffin or parawax over the bird, let it harden and then scrape off with a knife.

Never varnish inlaid linoleum. Wax it and then clean the linoleum every 2 weeks with clear warm water. Never use laundry soap. About every 3 months, it can be completely cleaned, old wax removed, new put on.

Pack clothes in air-tight can to save from moths.

Vinegar on a cloth will clean your electric iron of stain or scorched starch if rubbed while just warm.

Remove crusts ... butter both sides of bread slightly ... toast in waffle iron for something different.

How to wash feathers:

Transfer feathers quickly to a flour sack ... suds well in a good thick mild sudsy water. Rinse well ... hang on line to dry. Shake bag often to stir them up. A windy day preferred.

Other neighbors prefer washing them in sub-zero weather ... open in a tub, suds comfortable to the hand and use a warm rinse water. After the feathers have been rinsed, and the water pressed out, put them in a clothes basket or other wide shallow container and set them in the garret. Every second day, go up and dip the fluffy ones off the top in order for the others to get dry. This way, they cannot get moldy or stale and nothing can beat the frost to make them fluffy.

Slip a paper bag over your hand while frying foods ... keeps you from being spattered with hot grease.

Clean artificial flowers this way: Put them in a paper bag with corn meal. Shake well ... remove, shake off the cornmeal and they're much brighter.

or

Dip them in gasoline.

Mrs. Glen Buser
Dimock. S. D.

Brighten up the inside of a cooker or pan by cooking a batch of rhubarb or tomatoes ... or sauerkraut.

Add T salt to starch before adding the hot water, it won't stick to your iron so badly.

Mrs. P. Bourns
Ponca, Nebr.

For kerosene stoves turned yellow from heat: Scratchless cleaning powder mixed with kerosene will take it off.

Mrs. Zieman
Presho, S. D

To clean painted walls: four quarts water ... 2 t ammonia ... a mild laundry soap.

Mrs. Herbert Freer
Alpena, S. D.

1/2 c each of soft water, vinegar and kerosene in a bottle, shake well and sponge a small area at a time with a cloth ... keep shaking the bottle. This does not harm the painted surface, but dissolves the dirt. Wipe dry with a clean cloth.

Grace Patton
Sioux City, Iowa

Don't lift the lid when you're cooking rice! Have at least a quart of boiling water to a cup of rice and let the steam cook it!

Add a tablespoon of lemon juice to your rice water to keep it beautifully white!

Mrs. Connery

Lemon stain on porcelain stove: Hannah Strand says kerosene on a cloth will take it off. If stains are stubborn, mix 2 T whiting, 1 T baking soda ... 1/2 t sweet oil and enough standard bleaching solution to make a thick paste. Apply to stain and let dry. Then rub off and polish with a thick cloth.

When dresser drawer handles become loose, place rubber washers on the inside between the handle and bolt.

A good meat relish may be made by adding gelatine to sweet pickle juice according to directions on the box and letting harden. Slice and serve cold. Delicious!

Daisy Wilcox
Terril, Iowa

Rub nutmeats over scratches on furniture to cover them.

Mrs. M. Witt
Bonesteel, S. D.

Don't leave any bits of rubber in your silver drawer. It discolors your silver.

Mrs. Paul Hickman
Sargent, Nebr.

Keep a bit of camphor in the silver drawer to counteract sulphur, it keeps your silver nice and bright.

Mrs. Jake Makousky
Clarkson, Nebr.

Keep good silver wrapped in waxed paper or in an airtight glass container.

Brown spots on aluminum tea-kettles will come off if you'll rub them with a cloth dipped in lemon juice, says Hannah Strand.

or

cover the spots with plain boiled starch .. let dry .. peel it off and the spots come with it.

Polish your silver easily by putting them into potato water, let stand for an hour. Take out and dry and they'll shine like new.

A good way to glue broken china is to use crystal nail polish.

Mrs. Cecil Nelson
Artesian, S. D.

To clean off paint use this solution: 1 c sal soda .. 1 c sugar .. 1 c household ammonia to a gallon of soft water. Wash a small place, rinse with clear water and wipe dry.

Mrs. Clay P. Young
Vermillion, S. D.

To keep the top ruffle of your drapes stiff above the rod ... sew stiff paper to the backs.

Mrs. Ernest Shaw
Ree Heights, S. D.

Try a pie crust made with sweet cream instead of shortening and water.

Mrs. Alton O. Homdrom
Ambrose, N. D.

Back the tops of your drapes with buckram to make them stand above the rod.

Mrs. Jack Smith
Plankinton, S. D.

To renew faded oil opaque shades: remove from window and wipe carefully with a damp cloth to remove all the dust. Hang the shades in the basement where it's convenient to work and apply a good coat of flat paint, desired color, to both sides. Allow one side to dry thoroughly before attempting to paint the other side.

Mrs. Vic Lamm

Oil spots on wallpaper: Put a blotter over the spot and press it with a fairly warm iron. The heat should bring the oil out into the blotter.

or

Make a paste of Fullers Earth and carbon tetrachloride. Cover the surface and let dry thoroughly. Then brush off.

For a crack in a pitcher: Cover it with new milk that hasn't been separated and boil for at least five minutes. It won't show the crack and will hold until the pitcher is broken in some other place.

Mrs. Corena Holmer
Plainview, Nebr.

Baste lacy collars on white cloth before washing. This prevents stretching.

Before icing a cake, dust flour over it and the icing will not run off.

When you spill coffee on linen, put salt on it right away.

Mrs. Bakker
Alvord, Iowa

To keep syrup from crystallizing, just pour the boiling water over your sugar, don't boil it at all.

A piece of lemon will take scratches off varnished woodwork.

Mrs. Anna Welsh
Sioux City, Iowa

Gasoline will take black heel marks off the linoleum.

Mrs. Hall
Seneca, Nebr.

Mrs. Wm. Watkins of Hawarden, Iowa says to add a small spoon of butter to your syrup, it will keep it from crystallizing.

Mrs. Robert Cox of Clara City, Minnesota says to add a pinch of cream of tartar.

Let your child help you light matches every time, and pretty soon the novelty will wear off, he won't want to play with the fire by himself.

Mrs. P. G. Gunderson
Chokio, Minn.

Give your baby his cod liver oil while he's still in his bath, then you won't have any spots to wash out of his woolen clothes.

Mrs. Robert Huber
Huron, S. D.

But if you get some oil spots on baby's woolens, cover the spot with a mixture of 3 tablespoons boiling water and 1 T soap flakes, and 2 T banana oil. Rub spot between the hands till it disappears. Don't ever wash the garment in too hot water.

Mrs. Joe Makousky
Clarkson, Nebr.

Coffee stains on a dining table pad: let hot water pour through the spot from a height, to get force.

Mrs. R. O. Bergheim
Howard, S. D.

Keep your nutmeats in the refrigerator to keep them sweet and fresh.

Slice raw potato and put on the top of the soil of your plants, it will draw out the worms.

Mrs. John Moh
Valley City, N. D.

Mix a little milk with the water once a week for your fern. Gives it a nice color.

Mrs. Irene Duryea
Sioux Falls, S. D.

When shelling a large batch of fresh green peas: Let stand in scalding water, pods and all for a few minutes. Pour off the water and then put the peas thru the wringer. The pods go on through and the peas will drop into the dishpan you have ready.

Mrs. Harold Heyer
George, Iowa

For white spots on furniture, rub the spot with a cloth saturated in camphor.

Mrs. George Davis
Wessington Springs, S. D.

To renew transfer patterns, add a little water to a ball of bluing and dip the tip of your pen into it. Retrace those old favorite patterns as many times as you like.

Mrs. Will Sunbarger
Tarkio, Missouri

Wash your fragile lace tablecloths in a large sugar sack, save the wear and tear of the machine.

Dry your lace tablecloths on your curtain stretcher to get nice, even edges.

Mrs. Kate Beernink
Sioux Center, Iowa

To remove mildew: Soak in buttermilk or sour milk.

Mrs. Eddie Cyr
Tracy, Minn.

WALL PAPER CLEANER:

2 c flour .. 1 c water .. 4 t salt .. 4 T vinegar .. 2 T kerosene.
Cook till thick. Then can. It can be sealed and used when needed.

Vivian Strandquist
Holt, Minn.

For vegetable stains on enamel pans: Scour with salt and vinegar.

Mrs. Harold Heyer
George, Iowa

Cook rhubarb or tomatoes in the kettle, that'll do it too.

To keep a cistern clear: 'A doctor told us to put a pound of Sal Soda in a pail, a double handful of ice cream salt or small rock salt and a large tablespoon of permanganate of potash. Pump the pail full of water slowly and carefully pour it off. Continue doing this till all has been dissolved. Pouring into the cistern this way helps to mix. We did this spring and fall. If the cistern was low, we cleaned it of course.'

Mrs. Bessie Young
Vermillion, S. D.

Use newspapers for window and picture polishing. Use a little ammonia or vinegar in soapless water! Makes them shine.

Mrs. J. P. Boysen
2207 S. Duluth Ave.,
Sioux Falls, S. D.

Remove spots from your kitchen sink with scouring powder, moistened with a bleach.

To keep out ants and roaches: Dissolve 2 pounds of alum in 3 qts. boiling water and apply to all cracks and crevices.

Mrs. Edward Heyer
George, Iowa

To clean mica, dip a small cloth in vinegar and rub over both sides.

Mrs. Earl Olson
Plankinton, S. D.

Clean brass fixtures with a mixture of salt and vinegar, applied with a soft cloth.
or

The juice of a boiled onion will clean brass fixtures.

Mrs. Eggleston
Iroquois, S. D.

To clean your coffee percolator of all the coffee oils, let good hot soapsuds perk in the coffee pot for several minutes. It will be nice and clean.

Mrs. George Hagenof
Jamestown, N. D.

For a butter ladle that is sticky: Dip the ladle first in very hot water, then in very cold water. Let it soak for a while if you can. Some neighbors like to rub salt into it too.

To take grease spots off stockings, wash the spots with cold water.

Mrs. Moen
Hudson, S. D.

Wallpaper Cleaner:

2 c flour .. 1 c cold water .. 4 T salt .. 4 T vinegar .. 2 T kerosene .. Blend flour, salt. Add water and mix to smooth paste. Add vinegar and kerosene. Cook till thick, stirring constantly. This gets the consistency of putty. May be kept in sealed can so it will not dry out.

Mrs. Helen Logan
Estherville, Iowa

To take grease spots off stockings, put butter on the spot, rub gently, wash in mild soap and water.

Mrs. Moline
Benson, Minn.

In mending overalls at the knee: Cut your patch as wide as the knee from seam to seam. Then sew the patch on the outside of the overalls and it will hardly show.

Mrs. D. H. Kohl
Bloomfield, Nebr.

To keep washing machine wringer from getting gummy at outside ends: be careful when you oil the wringer, that's what is spoiling the rubber. Wash the rollers with vinegar to kill the oily substance. When finished with your washing, fold a piece of cloth the width of the wringer and run it between the rollers and release the pressure till the next wash.

Mrs. Walter Dykstra
Murdo, S. D.

Brighten small rugs by dipping the broom in gasoline before you sweep them.

Mrs. Clifford Bain
Wood Lake, Nebr.

LETTERS TO ALL OF US

Every day my desk is filled with letters from my friends all over the WNAX area. How I wish we could all read them together. Because that's impossible, I thought you'd enjoy reading some of them yourself. Perhaps you'll find some neighbor who sounds as if she'd be just the sort of friend you'd like to write to. By all means, do! And remember, I'm eager to hear from all of you.

My dear neighbor lady,

I had been listening most anxiously for the answer to my problem of cleaning and polishing my oil heater and yesterday I was rewarded with Miss Hannah Strand's helpful solution. I want to extend my sincere thanks to her and to you. And to think the solution was so simple and inexpensive. I had the needed materials on hand and so went right to work on my stove. Wiping it with a soft clean cloth dipped in vinegar also removed some splashes made by our very hard water which had defied every method of cleaning I had tried so you see that I am indeed grateful for this suggestion!

Bertha Kott
Huron, S. D.

Dear neighbor lady,

It's so nice to have such a friendly and neighborly visit with you and the friendly listeners each day. Everyone sharing their help and suggestions so generously and sending their problems for us to solve.

Hannah Strand
Blaisdell, N. D.

My dear neighbor lady,

I am a steady listener to your programs and you know I am taking down all the good household hints I can. You really saved my neck as I just couldn't keep my new oil stove clean until I heard on your program how! I am sending along some helps too.

Mrs. Lillian E. Miller
Verdel, Nebr.

Hi there neighbors all,

After listening to this helpful program day after day reminds me of the close neighborly spirit of long, long ago when people, especially farmers did and could rely on their neighbors in time of need. Yes, in those days, even without telephones, somehow when help was needed, help came, voluntarily and generously. This old world certainly has changed, but the people, contrary to popular belief, have that same helpful feeling toward each other now that our parents and grandparents shared between them so long ago. Some 25 years ago I had a recipe for raisin cake that was made with one cup of bread sponge. I have lost the recipe years ago and I wonder if one of the neighbors could help me with it. I'd be so thankful.

Mrs. Elise Hecht
Dunnell, Minn.

Hello neighbor lady,

I just turned on my radio, heard you and believe it or not, it is the first time. I am always so glad to find a new radio friend. I am a homemaker and am always looking for new ideas in homemaking and cooking. So from now on my pencil will be at attention until you speak then it will salute, and mark time until the neighbor lady says go .. then will work .. good luck.

Mrs. Wm. Rus
Taylor, Nebr.

Dear neighbor lady,

A week ago today was one of those gray sort of cheerless days and I felt the need of something to brighten the day and so I dropped in at my good neighbors to hear your inspiring program and when I heard your cheerful greeting I felt that this was just the tonic I needed. Almost immediately you read my letter and announced that I was the prize winner for the day. Truly it gave me a real thrill .. then a couple days later I received the check for which I thank you so much .. also for the letter which accompanied it.

Miss Laura Judd
Bushnell, S. D.

My dear neighbor lady,

I enjoy so much listening to your program every day ... the many good helps and ideas make it in my estimation, one of the most worthwhile programs, so pleasantly exclusive for homemakers and so filled with the true neighborly spirit of give and take. It seems so cozy and restful to pick up a bit of mending or fancy work and sit down to listen each day knowing there are a great many other women doing the same thing.

Mrs. Jasper Headley
Menno, S. D.

Dear neighbor lady,

Yes indeed I do think of you as a neighbor lady for where I live there are so few people. My nearest neighbor is 4 miles away and I don't get to see her very often either. So I am always more than glad to hear your happy smiling voice. Just like a neighbor it always takes your mind off tiresome household duties.

Mrs. Wade Campbell
Interior, S. D.

Dear neighbor lady,

I'm so happy about your news and am enclosing a self-addressed envelope for my knitting instructions. You really are a good friend because I've been trying to find someone who would teach me to knit for a long time. Please send mine right away.

Mrs. F. W. Ling
Sheldon, Iowa

Dear neighbor lady,

This morning as I was doing my Saturday's mopping I was listening to the radio and happened to have it turned so that I got your program. I have heard several ladies talk about your program and what help they get from listening to you but I never had listened until this morning. I think it is very nice to be able to help one another this way. I noticed one lady asked for a cake recipe which called for one cup of bread sponge and I happen to have a recipe which my mother used every time she baked bread years ago. I hope it's like she wants. My sister .. Mrs. Robert Huber .. is a great neighbor lady fan and has had her name mentioned several times .. she even won a dollar!

Mrs. Elvin Jacobsen
Woonsocket, S. D.

Dear neighbor lady,

I have been listening to your program just a few days and I believe the reason for listening to start with was that I liked your voice and when I heard about all the interesting and helpful hints sent in from women all over the country, I said to myself .. I wish there were more of these programs on the air. We live on a farm and when the five children have left for school in the morning, I look forward to enjoying such programs as yours. There is always something new to learn and although I am 53 years old, I am not too old to learn. My only regret is I can't remember all you tell me, but I am going to write down after each of your programs all the helpful hints I can remember so maybe in time I'll have a booklet with many a helpful hint that will be of real value to me and perhaps some of my neighbors and friends. I just wanted to tell you I hope you keep on being our neighbor lady. We women out here on the lonely farms can really look forward to that daily little visit from you so please keep coming. One of your many neighbors....

Mrs. C. H. Sonderby
Tolna, N. D.

Do we know her ... Do we know her ... Well I guess we do!
For every day from half past ten till quarter to
She tells us in a friendly way
How to make our homes a pleasant place to stay
And all her recipes are the best
We always know they'll stand the test
Gossip she says, shouldn't be allowed
To mingle with our little crowd
And we should always be content
With what we have and not lament.
Yes we know her, sure we do
She's a friend to me and a friend to you
God give her strength to carry on
The work she has battled for and won
This dear Lord is my earnest prayer
For our neighbor lady of the air.

Mrs. L. A. Sebers
Dallas, S. D.

Dear neighbor lady,

Somehow the friendly sound of your title 'neighbor lady' has made me realize so much more vividly the good that we neighbors can do by just a kindly interest in those about us. We people here in Dakota are especially grateful for the help of our friends, because we have such a distance to travel before we can visit anyone. I was especially interested in your offer to help all your neighbors learn to knit. I would like a copy of your first free knitting lesson and I've enclosed a large self-addressed stamped envelope for your convenience. I have two brothers in the Army and I know that they would appreciate a few things that I might learn to make. I enjoy your program and am grateful for your help. Your neighbor,

Miss Lois Wagner
Ralph, S. D.

Dear neighbor lady,

I'm a newcomer to your friendly circle. I've heard your program just two times and I'll be with you every day now. The first day I listened I thought of a verse I heard somewhere long ago. 'Whoever you are, be noble ... Whatever you do, do well .. Whenever you speak, speak kindly .. Give joy ... wherever you dwell.' Doesn't that apply to real neighbors? It helps so much to get a kind word and receive a little neighborly act of kindness. Honestly with this war talk and depression, it makes one feel the real friendly neighborliness has disappeared from the world. But it's not really gone is it? It is just covered a little by the fear and uncertainty of the future. Anyway those friendly letters you read from 'our neighbors' really cheer a fellow up! And now dear neighbor lady, I have to get my housework done but I want you to know that listening to your program each morning makes my work easier because my spirits are lighter! I've lived in the city two years now and it's been so long since anyone has said ... 'Hi neighbor' ... and that's what you've said to me. I'll pull up a chair again tomorrow, neighbor lady. Till then, goodbye neighbor.

Mrs. Richard Baum
Sioux City, Iowa

My dear neighbor lady,

It just doesn't seem fair that I should absorb all the good things from your welcome morning chat and never give anything in return so perhaps I won't feel so much like a parasite if I take time now to tell you how I DO enjoy our morning visit. As I hurry through my noisy morning work so that I may sit down to a quiet task at the radio, I am amused, thinking that all the other neighbors are perhaps doing that too ... first bundling up the children, getting them off to school ... dishes clattering in the sink ... perhaps we're all ripping up the steps at pretty much the same time ... making beds, then by 10:30 we're all relaxing waiting for your strong clear voice that fills us with the confidence that being JUST a housewife is after all, a very important job!

Mrs. R. C. McIntyre
Irene, S. D.

Dear neighbor lady,

Dear neighbor lady,
Since it is only 63 days since New Years, I'm still resolved during 1942 to look upon my job of homemaking in the light of what it really is ... the worthiest job a woman can undertake, the most satisfying, when well done; to keep ever before me the reason why I am performing the seemingly endless household tasks, realizing that they are merely incidental to the accomplishment of something big and fine and infinitely worthwhile. Thus bearing in my mind my real objective, I find myself performing household duties large and small, not only willingly, but joyously, knowing that whatever situation it happens to be my lot to face is of little consequence but that HOW I face it is everything. From a neighbor

Mrs. Wm. Hauan
3019 North East Garfield St.,
Minneapolis, Minnesota

Dear neighbor lady,

Dear neighbor lady,
I must return your cheery hello to the wearer's o' the green, for though there is no Irish blood in my veins, this is my birthday and so for me, St. Patrick's Day is a special date. As I look back over my life, I think of so many things I would like to say to the mother of those school girls who could help with the housework. I believe it is not so much the work, but the method of getting it done that makes it a problem. It's no fun doing anything alone but when work is made a partnership affair, it looks so different, I'm sure that if that mother were to say .. 'Let's get these dishes done .. let's straighten these bedrooms.. let's wash this woodwork ..' instead of 'you do those dishes .. you do this and that' .. there'd be a willing response. Girls like to be with their mothers and mothers can make a game of work. How many times I remember my own mother saying .. 'Let's get this work done this morning so we can go someplace together this afternoon.' Often I recall with a smile how sometimes she would say to me .. 'I just can't make that room look right Do you suppose you can do anything with it?' And how I would fly at the work with that door shut to display my girlish talent in making over a room in a short time. I find this same thing works with younger children. When I say to my 10 year old boy, 'You'd better get the kindling in' .. his face falls and how he lags! But when I say .. 'Let's go and get the kindling' .. he rushes ahead and does the most himself for even the Bible says .. 'God saw it was not good for man to be alone and so He created him a helpmate.' And I know there is a reward for becoming partners with children that renews that childish spirit in our own hearts. Have I expressed anything in all these words? I only hope that it will be as a seed that will grow into the solution of a common problem.

Mrs. Alta Mae Hansen
Carthage, S. D.

My dear madam,

We do not know quite how to thank you and all the friends who contributed to the splendid gift box you sent. Be assured that the men who are enjoying the packages, thank each and every one of you very much for your thoughtfulness and the spirit behind the giving. It is heartening indeed to know that you folks back home are with us, every step of the way. If some of the boys are unable because of circumstances to write the individual donors, I am sure you will understand. Please tell your listeners this and express to them the thanks again of the soldiers at Fort Leonard Wood.

Sincerely yours,
Harold O. Bomhoff
Post Chaplain

My dear neighbor lady,

I want to thank you very much for the good deed dollar I received and your nice letter made me feel very happy to receive them both, and then too, I was happy to know that the few hints I sent in were passed on to the other good neighbor ladies and maybe made their work easier by helping them to solve their problems. I really enjoy your helpful programs each day. Each time seems more interesting, to try to help solve other problems. You ask that each of us tell you some little thing about ourselves and home, so then you will know how happy I am when I listen to you each day. Your little poems and talks really cheer us up. I have had arthritis for years but now, I cannot walk and have to spend my time in a chair so you can see why your voice and happy thoughts and problems of others gives me lots of pleasure. Thanking you again ... one of your neighbors,

Mrs. Harry Bromell
Tipton, Iowa

Dear neighbor lady,

I am a regular listener to your program and I do enjoy it so much. I just listen for the fun of it. I am an old lady and I like to hear what they all have to say. Many times I cannot help but smile because it is most always old fashioned ways that work and so I'd like to help you out with a few of your problems. The first one of how to get that water kettle clean. When your kettle is empty, put it back to a low fire till it gets really hot. Then you can get the hard formations out. If you want to keep it clean, empty it every time you use it and dry it out a minute. To get your clothes clean and take out rust, rub with lemon juice and let lay about 5 or 10 minutes. Then pour boiling water over it and if it's not clean repeat the process.

Mrs. S. Westra
Orange City, Iowa

Dear neighbor lady,

First Tuesday afternoon I sat down for a few minutes to rest and tuned in WNAJ and imagine my surprise when I heard the name of a very dear friend. Mrs. McCullough of Estherville, Iowa... (and what a fine person she is ... you cannot help but love her when you know her). When I was in the Estherville hospital last spring she and her daughter, Mrs. Helen Logan, came to see me often and never came without bringing some early spring flowers from their garden and they always left me feeling much better. I do hope someone can give her the help she asked for. Your program is delightful. Such friendliness and ready help, just like old friends exchanging ideas.

Mrs. Elise Hecht
Dunnell, Minn.

Hello there neighbor lady of the air.

I have often heard people say that we never miss our blessings until they are gone! Well neighbor lady, in an indirect way this applies to your neighborly advice. You see I never realized how much I could miss your program until the last few days when the battery to our set ran down. We leave the radio turned off all day until 4:30 and then we turn it on full blast but even then we can barely hear your last words. Just as soon as we get it charged I'll be back for your full program and don't think I won't be glad.

Miss Alma Davis
Wessington Springs, S. D.

Dear neighbor lady: May I come in and join the circle again? While I listen to you I can rest a little. We all go pretty steady around here in the morning to get all the work done. If we all started comparing hands around here we surely would know what each was doing. It could be brooder stove soot, green stains from pulling weeds or fruit stains. Sometimes we could even have a little on our faces. But what's a little dirt when you're busy with a big job. With our gardens, housework, chickens and a hundred and one other things to do I wonder how many of us keep up our letter writing, especially to our soldiers and sailors. Our letters can play a big part in keeping up their morale. It's news, love and cheer from home that lets them know how much we appreciate what they're doing. We've sort of passed the torch to the soldiers so it's up to us to keep it lighted. In these trying times we face we must also think about food for ourselves, for unless we can be cheerful and keep faith and courage high, it will be hard for us to do our ever increasing bit for victory. Don't forget Vitamin E for enthusiasm, G for generosity, H for humor, F for faith, P for prayer and W for work.

Let's all remember this, America must win this war. Therefore we will work, we will save, we will sacrifice, we will endure, we will fight cheerfully and do our utmost as if the outcome of the whole struggle depends on us alone. Don't let your neighbor lady down, girls, write to her often ... a faithful listener and friend ...

Mrs. Louise Wittmeier
Tyndall, S. D.

OUR FAVORITE QUOTATIONS

So many of you have said that you counted so very much on the last few lines of our visit together each day because of the inspirational help most of the verses and quotations offer! I chose some of the finest for you to keep in permanent form, and I'll be using them all again and again. Then too, remember that if you have a favorite quotation, or a verse you'd like to pass on to us, we'd like very much to have it. Just send it along. We have a place for it.

NEIGHBORING

Where is a more gracious thing than old fashioned neighboring?
A voice that calls .. 'Here is a wedge ...
Of warm spice cake' ... across the hedge .. or ..
Have you garden space by chance for some extra pansy plants?
Or knocking on the kitchen door, 'Want a new quilt pattern?
Or in hours of grief and trouble .. 'Do let me help. I so long to.'
Little kindnesses that start
From a next house neighbor's heart, to be returned until they make
A chain the years can never break
Linked with bonds of neighboring. Where is any finer thing.

-- Contributed

Question not, but live and labour .. till yon goal be won
Helping every feeble neighbor .. seeking help from none
Life is mostly froth and bubble .. two things stand like stone
Kindness in another's trouble .. Courage in your own.

-- Adam Lindsay Gordon

There is a destiny that makes us brothers
None goes his way alone
All that we send into the lives of others
Comes back into our own.
I care not what his temples or his creeds
One thing holds firm and fast
That into his fateful heap of days and deeds
The soul of man is cast.

-- Contributed

People who live in cities never know
The creak of hickory rockers and the hum of talk about what happened years ago
Those who have planned farmsteads hereabouts took time enough to square a
a beam and have it placed.
A man of sixty wasn't past his prime .. and nothing worth a penny went to
waste.
We can remember many things with pride, who built front porches neighborly
and wide.

-- Contributed

Not what we give but what we share
For the gift without the giver is bare
Who gives himself with his alms, feeds three
Himself ... his hungering neighbor ... and Me.

-- Contributed

A man should never be ashamed to say he has been in the wrong, which is but saying in other words that he is wiser today than he was yesterday.

-- Contributed

A smile is like a little wedge that often keeps us from the edge
Of getting sad, or feeling blue
I love to see a smile, don't you?

-- Contributed

In every race in every creed
It matters not how far apart
The language of a loving deed
Is understood by every heart.

-- Contributed

Family jars:

Jars of jelly ... jars of jam ... jars of potted beef and ham
Jars of early gooseberries nice ... Jars of mincemeat, jars of spice
Jars of orange marmalade ... Jars of pickles all homemade
Jars of cordial elderwine ... jars of honey superfine
Would the only jars were these ... that occur in families.

-- Contributed

Courage for the great sorrows of life and patience for the small ones; and then when you have accomplished your daily task, go to sleep in peace. God is awake.

-- Contributed

In my intense desire for sight
May I not stand in someone's light,
And if my neighbor err, I pray,
Oh show me, then, my feet of clay.
God grant to me the highest art,
Give me the understanding heart.

-- Contributed

'A laugh to be joyous, must flow from a joyous heart for without kindness, there can be no true joy.'

-- Contributed

Age is a quality of mind,
If you have left your dreams behind
If hope is cold
If you no longer look ahead
If your ambition's fires are dead
Then you are old.
But if from life you take the best,
And if in life you keep the jest,
If love you hold
No matter how the years go by,
No matter how the birthdays fly,
You are not old.

-- Contributed

Be noble, and the nobility that lies in other men, sleeping but never dead, will rise in majesty to meet thine own.

-- Contributed

The best things are the simplest things. Home and love and work to do ...
Flowers in the garden .. and bread from the generous fields. Lacking these,
what else can make life worth the living? Having them, give thanks with joy:
we need no more.

-- Contributed

I am bigger than anything that can happen to me. All these things sorrow, misfortune and suffering are outside my door. I am in the house and I have the key.

-- Contributed

The little cares that fretted me .. I lost them yesterday
 Among the fields above the sea .. Among the winds at play
 Among the lowing of the herds .. The rustling of the trees
 Among the singing of the birds .. The humming of the bees
 The foolish fears of what might pass .. I cast them all away
 Among the clover-scented grass .. Among the new mown hay
 Among the hushing of the corn where drowsy poppies nod
 Where ill thoughts die and good are born .. Out in the fields with God-

-- Contributed

Blessed be letters. They are the monitors, they are also the comforters and
 they are the only true heart-talkers.

-- Contributed

True worth is in being, not seeming
 In doing each day that goes by
 Some little good, not in the dreaming
 Of great things to do bye and bye.

-- Contributed

The greatest thing a human soul ever does in this world is to see something and
 tell what it saw in a plain way. Hundreds of people can talk for one who can
 think, but thousands can think for one who can see. To see clearly is poetry,
 prophecy and religion, all in one.

-- Contributed

All music is what awakes from you, when you are reminded by the instruments.

-- Contributed

Pray for peace and grace and spiritual food .. For wisdom and guidance, for
 these are good .. But don't forget the potatoes.

-- Contributed

A good deed is never lost. He who sows courtesy reaps friendship and he who
 plants kindness, gathers love.

-- Contributed

To live content with small means; to seek elegance, rather than luxury, and
 refinement rather than fashion; to be worthy, not respectable; and wealthy, not
 rich; to study hard, think quietly, talk gently, act frankly; to listen to stars
 and birds ... to babes and sages ... with open heart; to bear all cheerfully, do
 all bravely, await occasions, hurry never. In a word to let the spiritual
 unbidden and unconscious, grow up through the common. This is to be my symphony.

-- Contributed

Justice is the only worship .. love is the only priest .. ignorance is the only
 slavery and happiness is the only good.

-- Contributed

The time to be happy is now .. The place to be happy is here .. The way to be
 happy is to make others so.

-- Contributed

And he gave it for his opinion, that whoever could make 2 ears of corn, or 2
 blades of grass to grow upon a spot of ground where only 1 grew before, would
 deserve better of mankind, and do more essential service to his country than the
 whole race of politicians put together.

-- Jonathan Swift

A wit's a feather .. and a chief a rod .. an honest man's the noblest work of
 God.

-- Contributed

Inner sunshine warms not only the heart of the owner .. but all who come in
 contact with it.

-- Contributed

A happy man or woman is a better thing to find than a five pound note. He or
 she is a radiating focus of good will.

-- Contributed

That country is the richest which nourishes the greatest number of noble and
 happy human beings; that man is richest who having perfected the functions of
 his own life to the utmost, has also the widest helpful influence, both per-
 sonal and by means of his own possessions, over the lives of others.

-- Contributed

There are two days in the week about which and upon which I never worry. Two
 carefree days, kept sacredly free from fear and apprehension. One of these days
 is Yesterday, and the other day I do not worry about is Tomorrow!

-- Contributed

The kindness we mean to show tomorrow cures no heartaches today!

-- Contributed

If you have tried and have not won
 Never stop for crying.
 All that's great and good is done
 Just by patient trying.

-- Contributed

Count that day lost whose descending sun views from thy hand no worthy action
 done.

-- Contributed

If a task is begun
 Never leave it till it's done,
 Be the labor great or small
 Do it well or not at all.

-- Contributed

If wisdom's ways you wisely seek .. These three things observe with care. To
 whom you speak .. of whom you speak .. and how and when and where.

-- Contributed

I want, by understanding myself, to understand others. I want to be all that I
 am capable of becoming. This all sounds very strenuous and serious. But now
 that I have wrestled with it, it's no longer so. I feel happy, deep down. All
 is well.

-- Contributed

What is success?

It's doing your work the best you can
 And being just to your fellow man.
 It's making money, but holding friends
 And staying true to your aims and ends;
 It's figuring how and learning why;
 And looking forward and thinking high,
 And dreaming a little and doing much;
 It's keeping always in closest touch
 With what is finest in word and deed,
 It's being thorough, yet making speed.
 It's daring blithely the field of chance
 While making labor a brave romance!
 It's going onward despite defeat
 And fighting staunchly but keeping sweet.
 It's being clean and it's playing fair,
 It's laughing lightly at Dame Despair.
 It's looking up at the stars above
 And drinking deeply of life and love.
 It's struggling on with the will to win,
 But taking loss with a cheerful grin.
 It's sharing sorrow and work and mirth
 And making better this good old earth.
 It's serving, striving, through strain and stress;
 It's doing your noblest ... that's success!

-- Contributed

One ought, every day at least, to hear a little song, read a good poem... see
 a fine picture and if it were possible, to speak a few reasonable words.

-- Goethe

Go make thy garden fair as thou canst;
Thou workest never alone.
Perchance he whose plot is next to thine ...
Will see it, and mend his own.

Mother's S. O. S.

Dear Poet: Many things involved
Of human problems you have solved.
But did you EVER have a boy
The home and household's very joy
But who has one besetting sin ...
He cannot keep his shirttail in!
Dear Poet .. Won't you write a rhyme
On this important theme sometime?
There may be mothers who have solved
That problem, vexing and involved
Who would be glad to send by mail
Some anchor for a boy's shirt tail!

-- Contributed

We

Because it means both you .. and me
A cheery friendly word is 'we' ..
We know the peace which friendship lends
We hold the faith between good friends
We part and parting makes us sad,
We meet and then the day is glad.
We know each other's hopes and fears,
We share each other's smiles and tears..
Friend of my own and comrade true ..
The better part of .. we .. is you.

-- Contributed

Whoever you are, be noble.
Whatever you do, do well.
Whenever you speak, speak kindly.
Give joy, wherever you dwell.

Woman's sphere! They talk about a woman's sphere as though it had a limit!
There's not a place in earth or heaven,
There's not a task to mankind given,
There's not a blessing or a woe ..
There's not a whispered yes, or no
There's not a life, or death, or birth ..
That has a feather's weight of worth ..
Without a woman in it!

-- Contributed

The inner half of every cloud is bright and shining. I therefore turn my clouds
about and always wear them inside out, to show the lining.

-- Contributed by
Mrs. Bertha Kott
Huron, S. D.

I am but a cog in life's vast wheel,
That daily makes the same old trip.
Yet what a joy it is to feel
That but for me the wheel might slip.
'Tis something after all to jog
Along .. and be a first class cog.

-- Mrs. Louise Wittmeier
Tyndall, S. D.

I am only one, but still, I am one. I cannot do everything, but still, I can
do something. And because I cannot do everything, I will not refuse to do the
something that I can do!

-- Contributed

Make a little fence of trust .. around today.
Fill the space with loving work, and therein stay.
Look not through the sheltering bars, upon tomorrow ..
God will help you bear what comes, of joy or sorrow.

-- Contributed

TOUCH OF MAGIC

It was not a petal
On drowsy wings
That brushed my lips
But the sweetness clings.

With no such wonder
The soft wing tips
Of a butterfly
Could touch my lips.

No downy feather
I ever knew
Could touch like that
And taste of dew.

Touch of magic
Swift and light
A little girl
Kissed me goodnight.

Contributed by Mrs. Irene German
Yankton, S.D.

I've a little house of memory where I keep my friendships true,
And the sweetest hours are those I spend, beneath its roof, with you.

-- Contributed

Do not look for wrong or evil,
You will find them if you do.
As you measure to your neighbor,
He will measure back to you.

-- Contributed

It's the songs you sing and the smiles you wear that make the sunshine
everywhere.

-- Contributed

In my hands, a day. A day to live with loveliness .. A day to speak with
kindliness .. A day to give with joyfulness .. A precious day.

-- Contributed

Seems to me the stars shine brighter, Christmas night.
Seems to me the snow lies whiter, Christmas night.
That the solemn trees stand straighter
And the frosty moon sets later
And the hush is still, greater .. Christmas night.
Seems to me sad things are fewer .. Christmas night.
Seems to me the bells ring clearer ..
From their steeples, louder, nearer ..
Seems to me the whole world's dearer .. Christmas night.

-- Contributed by
Mrs. H. R. Smith
Sutton, N. D.

'Tis the day after Christmas.
All over the house
Is a terrible mess!
There's not room for a mouse!
The tree is a shambles with needles galore
Stuck to the furniture .. Over the floor!
Gift wrapping and cellophane, stickers and tags
Are lying around torn ribbon and rags.
While toys that St. Nicholas handled with care
Are strewn on the rocker, the floor and the stair.
The pantry is stripped of its festival air;
Mother Hubbard would feel right at home now, out there.
The last bit of turkey was served long ago;
The plum pudding gone where good plum puddings go.
The nuts are all gone but a few messy shells;
Soon we'll take down the holly, tinsel and bells.
And Christmas is over .. so grand while it was here ..
Make way for tomorrow .. a Happy New Year!

Ruth Hopkins
Selby, S. D.

Yes, in the poor man's garden grow
Far more than herbs and flowers.
Kind thoughts, contentment, peace of mind
And joy for weary hours.

I've closed the door on yesterday,
Its sorrows, cares and aches.
I've locked within its gloomy walls
Past failures and mistakes.
And now I throw the key away
To see another room
And furnish it with hopes and smiles
And every springtime bloom.
I'll place within the loveliest things
My hands can find to do
A happy heart, its song of cheer
Shall echo through and through.
I'll welcome you and you and you
To this dear room of mine.
The door shall ever stand ajar
The glowing home-fire shine.
No thought shall enter this abode
That has a hint of pain;
And envy, malice and distrust
Shall never entrance gain.
I've shut the door on yesterday
And thrown the key away.
Tomorrow holds no fears for me,
Since I have found today.

-- Contributed

To have what we want is riches, but to be able to do without is power.

-- Contributed

Friendship is a magic weaver
Weaving through life's tapestry.
Threads of thoughtfulness and kindness;
Fadeless threads of memory.
Warm bright threads of understanding,
Sunny, golden threads of cheer,
Making friendship's perfect pattern
Grow more beautiful each year.

--Contributed by
Mrs. Floyd Tucker
Waterbury, Neb.

No man can feel himself alone
The while he bravely stands
Between the best friends ever known:
His own two honest hands.

-- Waterman

Not oaks alone are trees, nor roses flowers.
Much humble wealth makes rich this world of ours.

-- Contributed

It costs no more to live on the higher planes of life where the air is purer,
the vision clearer and the skies brighter.

-- Contributed

Never believe anything bad about anybody unless you positively know it is true.
Never tell even that unless you feel that it is absolutely necessary and that
God is listening while you tell it.

-- Contributed

The more we look, the more we see
How many things are precious, free.
The heart will find more than the eye
Of things we do not have to buy.

-- Contributed

Hi there neighbor lady.. What's cooking today!
I've just washed the dishes and put them away.
I declare, Neighbor Lady, Don't give recipes!
If you do, Neighbor Lady, I'll fight Nipponese.
I've baked cakes and cookies .. Three pies and some bread...
I've tried recipes and I'm just about dead.
They all sound so good when you read them to me
I feel I must try them. Makes me hungry, you see.
So now, neighbor lady, I must go on a diet,
All because you kept saying .. 'It's delicious! Just try it.'

-- Mrs. J. R. Matousek
Atkinson, Neb.

I cannot paint a masterpiece
To hang in some proud hall
But I can plant a crimson rose,
Beside an old stone wall.
And I can paint a memory
Of home and fireside
And hang it in a human heart
Forever to abide.

-- Contributed

My riches consist not in the extent of my possessions, but in the fewness of
my wants.

-- Contributed

Kindness makes sunshine wherever it goes; it finds its way into hidden chambers
of the heart and brings forth golden treasures. Write your name with kindness,
love and mercy on the hearts of all you come in contact with and you will never
be forgotten.

-- Contributed

This above all, to thine own self be true
And it must follow as the night the day
Thou canst not then be false to any man.

Concern yourself with but today. Grasp it and teach it to obey your will and
plan.

-- Contributed

Life itself can't give me joy
Unless I really will it.
Life just gives me time and space
It's up to me to fill it.

-- Contributed

Each morning if you'd rightly live
On this terrestrial ball
Name o'er your foes and then forgive
Else don't get up at all.

-- Contributed

Finish every day and be done with it. You have done what you could; some blun-
ders and absurdities crept in. Forget them as soon as you can. Tomorrow is a
new day. You shall begin it well and serenely and with too high a spirit to
be encumbered with your old nonsense.

-- Contributed

To Your Neighbor Lady

What matter if the sky is gray
If there's a friend nearby
Who greets you from across the way
With a twinkle in her eye?
Who brings perhaps, a sample taste
Of some new recipe
Or asks advice on her new waist
And stops to chat o'er tea!
So many problems settled thus
With friendship's hearty smile
Go far to prove to all of us
Living's really worth the while.
And isn't it wonderful to know
That unseen friends can span the miles
And share with me by radio
Their problems, cheers and smiles!
So here's my vote of thanks
For your helpful hints each day.
Just another listener in the ranks
You've helped along the way.

-- Mrs. C. W. Stamp
Sioux Falls, S. D.

I believe in the everlasting beauty of the Universe .. in the supremacy of good over evil .. the conquering power of love, the brotherhood of man, and the omnipotence of the spirit. I believe in the forgiveness of injury, pardon of wrongdoing, and judgment without prejudice. I believe that there is nothing so contagious as happiness, nothing so healthful as good will, and I believe that evil is the result of misunderstanding. Therefore I am resolved so to live my life that all the evil in the world shall not make me morose, all the unkindness in the world shall not make me unkind, all the unfaithfulness shall not make me disloyal, and all the injury shall not make me unforgiving. I shall try with all my soul to be strong and true, happy and generous, brave and undismayed. And if I fail, I shall still try!

The oldest things are best I'd say...
The sun that rises every day...
The blue sky high above the trees...
The mountains and the dashing seas...
The moon and stars that gleam above...
The dear old story, told in love...
The oldest things are best I'd say...
Yet they are new for us each day.

-- Contributed

Think of the past and from it plan a brighter future, if you can.

-- Contributed

Recipe for healthy children.

Take 2 or more children..Wash well in warm water and tuck into bed early each night. Leave 10 to 12 hours with good ventilation. Dress them lightly and set at the cheeriest places around the breakfast table. To each child, add juice of one orange, one soft boiled egg mixed with 2 teaspoons cream and salt to taste. Some slices of whole wheat toast .. One glass of milk and 1 cod liver oil tablet, or the liquid. Remove to the yard, add some toys and a sand pile and mix thoroughly. Leave in the sun until brown.

-- Contributed by
Mrs. Rudy Kasch
Brewster, Minn.

'You rent this home?' I asked amazed...
The place looked so contented.
'This home is mine' .. she proudly said,
'It's just the house that's rented.'

-- Contributed

V .. stands for Victory .. and for Vanquished too. Which it shall be .. depends on you.

-- Mrs. Helen Logan
Estherville, Iowa

I believe that there is nothing so contagious as happiness, nothing so healthful as good will, and I believe that evil is the result of misunderstanding. I shall try with all my soul to be strong and true, happy and generous, brave and undismayed. And if I fail, I shall still try.

-- Contributed

So long as we love, we serve
So long as we are loved by others, I would almost say that we are indispensable;
And no man is useless while he has a friend.

-- Contributed

God give me sympathy and sense
And help to keep my courage high
God give me calm and confidence
And please, a twinkle in my eye.

OUR GOOD DEED DOLLAR WINNERS

(July 1941 to July 1942)

These are the women, your neighbors . . . who have shown their friendliness through their letters to all of us and have won a good deed dollar for their thoughtfulness. Anyone here you know? And if you're not listed . . . better try again! Nothing counts but friendliness in those letters and . . . I'll be looking for yours!

Mrs. C. W. Hanson . . . Stickney, S.D.
 Mrs. Frank Carbaugh . . . Whiting, Ia.
 Mrs. John Wenke . . . Tulare, S.D.
 Mrs. J. F. Mesman . . . Chandler, Minn.
 Mrs. Mary Burger . . . Gross, Mo.
 Mrs. Anton Jules . . . Winneton, Neb.
 Mrs. P.H. Gaudreault . . . Hastings, Neb.
 Miss Hannah Strand . . . Blaisdell, N.D.
 Mrs. Donald Wertz . . . Star, Neb.
 Mrs. Reinhold Witt . . . LeMars, Iowa
 Mrs. Harry Bromell . . . Tipton, Iowa
 Mrs. J. F. Conn . . . R.R.2, Euclid, Minn.
 Mrs. Emil Titze . . . Stickney, S.D.
 Miss Alma Davis . . . Wessington Springs
 Ardis Kylling . . . Beresford, S.D.
 Mrs. Elmer Schaaf . . . R.R.1, Atkinson, Neb.
 Mrs. Helen Logan . . . 209 W. 2nd St., N.
 Estherville, Ia.
 Mrs. F. Ferguson . . . Chelsea, S.D.
 Mrs. Robert Huber . . . R.R.1, Huron, S.D.
 Mrs. Frank Wackendorf . . . Box 382
 Marion, S.D.
 Mrs. George Klabenes . . . Clearwater, Neb.
 Mrs. J. Kealey . . . Lismore, Minn.
 Mrs. Nick Marra . . . Alton, Iowa
 Mrs. Roy Hughes . . . Draper, S.D.
 Mrs. J. H. Glans . . . Blunt, S.D.
 Mrs. Wm. Schrader . . . Neligh, Neb.
 Mrs. Elmer Timm . . . La Moure, N.D.
 Mrs. L. G. Coyour . . . Fairmont, Minn.
 Mrs. Ella McCullough . . . Estherville, Ia.
 Mrs. John Kuiper . . . Alton, Ia.
 Mrs. Geo. Renken . . . R.R. 1, Box 68
 George, Ia.
 Mrs. J. Wm. Nystrom . . . 2203 28th St.,
 Sioux City, Ia.
 Mrs. Kenneth Hutton . . . Bassett, Neb.
 Mrs. Elise Hecht . . . Dunnell, Minn.
 Miss Frances Vetter . . . Bonesteel, S.D.
 Miss Violette Hedman . . . Lamberton, Minn.
 Bessie McManis . . . 517 S. 4th St.,
 Mankato, Minn.
 Mrs. Bertha Kott . . . R.R.3, Huron, S.D.
 Mrs. Juluis A. Nyrup . . . 4214 Stone Pk.Evd.
 Sioux City, Ia.
 Mrs. Bart Thompson . . . Mission Hill, S.D.
 Mrs. Louis Kubal . . . Geddes, S.D.
 Mrs. Frank Brich . . . Carthage, S.D.
 Mrs. Henry Schneider . . . Newport, Neb.
 Mrs. Louise Rudebeck . . . Eagle Lake, Minn.
 Mrs. H. Schoonhoura . . . Millboro, S.D.
 Mrs. Verna Harris . . . Spirit Lake, Iowa
 Mrs. Robert F. Brummond . . . Bancroft, Neb.
 Mrs. H.B. Hemmelman . . . Wessington Springs
 Mrs. John A. Stekly . . . Tyndall, S.D.
 Mrs. John Bliss . . . Wynot, Neb.
 Mrs. David Rohn . . . Dustin, Neb.
 Mrs. Clarence H. Wright . . . Mills, Neb.
 Mrs. Wayne Johnson . . . Box 138
 Beresford, S.D.

Mrs. Daisy Wilcox . . . R.1, Terril, Ia.
 Mrs. James C. Thompson . . . Canby, Minn.
 Mrs. Harold E. Trask . . . R.1, Rapid City
 Mrs. Jonie Palmer . . . Atkinson, Neb.
 Mrs. Virgil Smith . . . Gen'l Delivery
 Alzada, Montana
 Mrs. L.V. Couch . . . Orchard, Neb.
 Miss Laura Judd . . . Bushnell, S.D.
 Mrs. Lillian E. Miller . . . Verdel, Neb.
 Mrs. W. W. Hess . . . Crete, Neb.
 Mrs. Jim H. Negen . . . Sacred Heart, Neb.
 Mrs. Leonard Koch . . . Hartington, Neb.
 Mrs. Paul Schwarze . . . R.1, Milbank, S.D.
 Mrs. Abel Nelson, Ex. 336, Volin, S.D.
 Mrs. Wm. Rees . . . Taylor, Neb.
 Mrs. Art Sandal . . . Moenville, S.D.
 Mrs. A.L. Ruffcorn . . . Dunlap, Iowa
 Mrs. Paul Arens . . . R.2, Yankton, S.D.
 Mrs. G.W. Tucker . . . R.3, Platte, S.D.
 Mrs. Frank Jensen . . . Ekalaka, Mont.
 Mrs. F. W. Ling . . . Sheldon, Iowa
 Mrs. Howard Medeanis . . . Mullen, Neb.
 Mrs. Evelyn Gamen . . . Geddes, S.D.
 Mrs. Geo. Schulte . . . c/o Art Wass,
 R.3, Worthington, Minn.
 Mrs. Leo Edelman . . . Seneca, Neb.
 Mrs. C. H. Sonderby . . . Tolna, N.D.
 Mrs. Ida Johnson . . . Bonesteel, S.D.
 Mrs. Floyd Leeseberg . . . Rothsay, Minn.
 Mrs. Frank Eatinger . . . Thedford, Neb.
 Mrs. John Miller . . . 1408 W. 30th
 Sioux Falls, S.D.
 Mrs. Sidney Babcock . . . Lynch, Neb.
 Mrs. Harry Powell . . . R.R. 3
 Wessington Springs, S.D.
 Mrs. Lizzie Wilcox . . . Terril, Iowa
 Mrs. Joe Timmermans . . . Stuart, Neb.
 Mrs. Harry C. Hansen . . . Carthage, S.D.
 Irene Peterson . . . R.1, Box 146
 Bowens, Minn.
 Mrs. J. O. Jacobsen . . . 1114 N. Summit
 Sioux Falls, S.D.
 Mrs. Charles Rex Anderson . . . Box 843
 Irene, S.D.
 Mrs. Cecil Nelson . . . Artesian, S.D.
 Mrs. Lee Pingrey . . . Ida Grove, Iowa
 Mrs. F. W. Johnson . . . Clement, N.D.
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 Mrs. Chaney Elliott . . . Dallas, S.D.
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 Thora Buckingham . . . 313 9th St.,
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 Edna Stone . . . Colome, S.D.
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 Mrs. Cletus O'Byrne . . . 612 East First
 Mitchell, S.D.
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