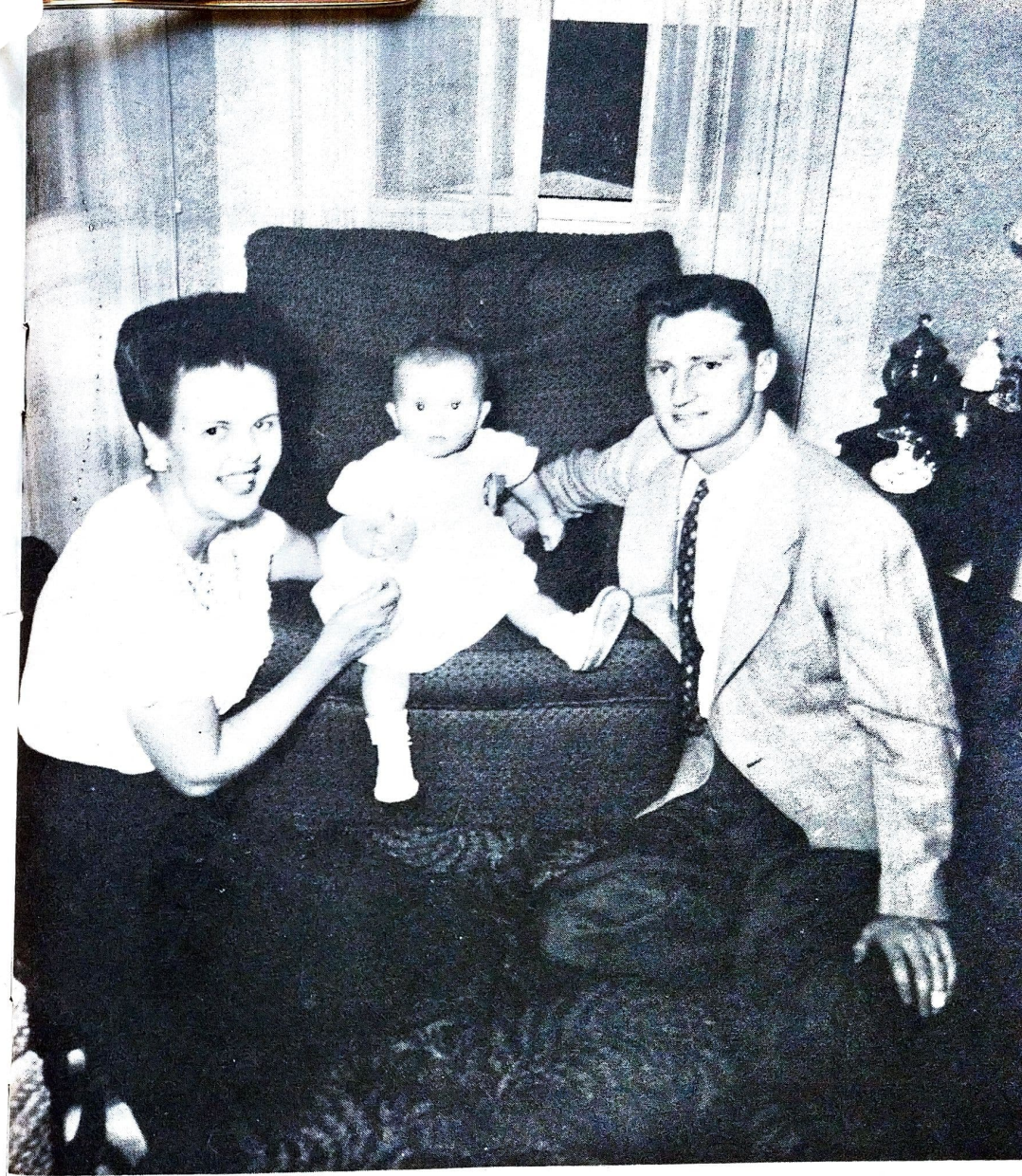


Foreword

Eight years !! Just doesn't seem possible does it—but—that's just how long we've been visiting—you and I. I never would have dreamed it, eight years ago—that we'd have come this far; that we'd have shared so much! Each year has been so good, so much better even, than the past one. And this one really tops them all, it seems to me. Life has always been good—but that little girl, Gretchen Garnet, who "moved in" with us in November 1947 really increased Harry's and my happiness and appreciation of life about 100%. Funny thing too—it seemed to draw us neighbors even closer.

Now I'm wondering what's your next desire. How can we grow this year, to please you? Working together has always achieved results before, let's do an even bigger and better job of it—this coming year. Here's my pledge of neighborliness—and if you'll join me each day at 3:30 on WNAX, Saturday mornings at 9:30—we can really spread that neighborliness far and wide.

Your — Mrs. Neighbor Lady



DEDICATION

To you—my neighbor—with thanks for the many good things you've taught by way of your thoughtfulness, your generosity, your kindness. With such a neighbor as you, life is indeed enriched.



Just to show you we did have some "neighbor men" at our picnics!! 'Member hearing Mr. Hollinga at our Sioux City Anniversary Picnic? Here he is!!



Lining up for food!! Mmmm good!



These neighbor ladies all live in one block in Orange City, Iowa! Mrs. Wilbur Versteeg, Joyce Den Hartog, Mrs. Alton Vink, Mrs. Ray Van Der Wei and Mrs. Cornie Den Hartog.



And here's little Gretchen Garnet trying out the new playpen from the Stork Shop, Sioux City. That's Mrs. Davidson, owner of the shop, smiling at GG.



This was GG's first visit "in person" with so many Neighbor Ladies!



Say, we did have fun giving away some of our special neighbor lady products as prizes. Gallons and gallons of Glosstex!

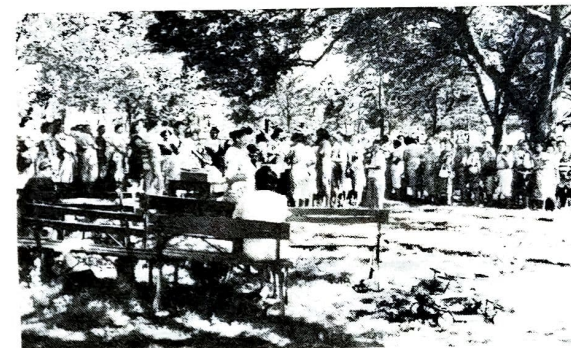


Here are a few of the visitors on "Neighbor Lady Day" at the County Fair at Spencer, Ia.

And here's the Yankton Anniversary crowd lined up for food! It was double last year's attendance! Isn't it wonderful, watching "us" grow?



After the picnic!! Here's GG, sitting in an empty Gedney box—waving a Red-E-Mixer.



Thought you'd like to see Mrs. Elizabeth Hamann—"chief baby sitter"—she's the one holding up the pickle. Irene German is right behind her—with our girl.



This is just the way it was—Rockwood Chocolate Bit Cookies—coffee—Carol—Bob and your Neighbor Lady at your shower for Carol just before she was married.

The "three of us" in action! Carol Unversagt on the left on the day of her shower (she's now Mrs. Quentin Hoxing)—Your Neighbor Lady—and introducing our new Neighbor Lady helper, Cleo Mueller.



Little Gretchen Garnet was wide-eyed in her Daddy's arms.



It was so nice meeting Esther Rumpca, Greenville, S. D., when she was special guest of Aunt Mary and Uncle Bob on Rhyme & Riddle Time. That's Aunt Mary with the pretty white hair and—on my left is—Elmer Zimmerman—from Sears.



I had the pleasure of talking with the Congregational Ladies' Union—about you wonderful neighbors of mine! See the recipe book I'm holding? That's yours!



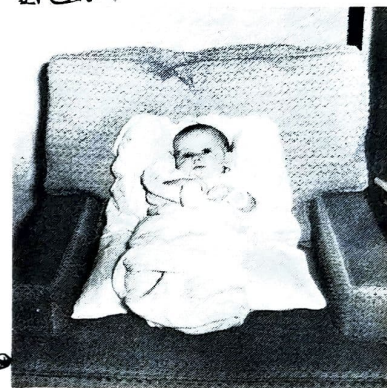
And here are the pictures you said you'd been waiting for. GG at 3 months trying her strength at bath time. Mama and Papa Speece properly pleased;



She's always loved orange juice—wanted to hold her own cup at 3 months.



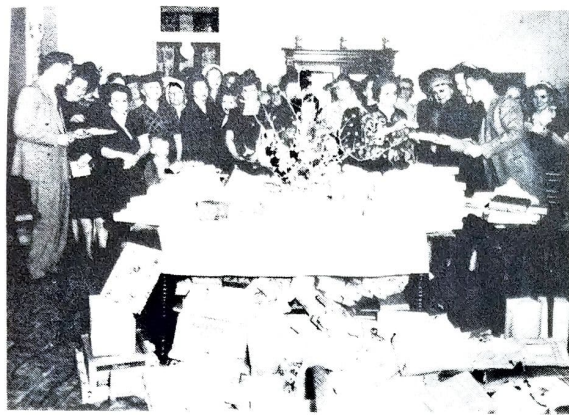
I know her eyes look brown—but they're blue as an October sky. Fun—sitting in Pop's chair for the first time.



Cereal everywhere but in the mouth—at 5 months.



And here's GG with her dog, "Brown Sugar".



We held our annual Christmas Party as usual at the Boy's & Girl's Home, Sioux City, even though I couldn't attend. Just look at the turn out and the gifts!!



And here's Bob and Carol, doing their usual good job of taking over! Looks like fun!



Just look at those sweet upturned faces! Their singing was so sweet!



And here's the Kactus Kids!—My, we did enjoy their part of the fun.



Such a good picture of the whole crew—except husband, Harry. Kactus Kids, Jimmy, Arlee and Dick, Carol and Bob.



1. Mrs. Fred Herzberg, Donnybrook, N. D. 2. Vivien and Eric Skogland, Holt, Minn. 3. Mother Teschke, Mrs. Ryzz, Marjorie Hatch, Sioux City, Iowa. 4. Mrs. D. H. De Boer, White Lake, S. D. 5. Mr. and Mrs. Wilfred Krekian, Sebeka, Minn. 6. Mrs. Mary Anderson, Sioux Falls, S. Dak. 7. Mrs. Ad Jaragoske, Redfield, S. Dak. 8. Mrs. Donald Mahan, Dorward Schleuter, Mrs. John January, Clear Lake, S. D. 9. Mrs. Herbert T. Tresen, Freeman, S. D. 10. Mrs. Joe Dusek, Wessington Springs, S. D. 11. Mrs. Mary Wetzler and family, O'Neill, Nebr. 12. Darlene Osborn, Croakstown, Nebr.; Linda Lee Peterson, Sparks, Nebr. 13. Mrs. Henry Milbrandt and Mrs. Herman Eitel, Sebeka, Minn. 14. Mrs. Fern Sewell, Plankinton, S. D. 15. Mr. and Mrs. Orville Eitel, Sebeka, Minn. 16. Mrs. John Spencer and sons, Wessington Springs, S. D. 17. Cleo, Mabel Hansen, Art Smith, Sioux City. 18. Mr. and Mrs. Dale Peterson and children, Bonesteel, S. D. 19. Pool children, Chandler, Minn. 20. Alpena S. D. Ramblers—Mesdames Yegge, Posey, Bevier, McWilliams, Miss Eaton, Mrs. Hangen, Mrs. Leighton. 21. Mrs. H. W. Pereboom, Le Mars, Iowa.



1. Mr. and Mrs. Ralph Brittell and daughter, Page, Nebr. 2. Marcella Molva, Glencoe, Minn. 3. Mr. and Mrs. Quentin Hoxing (Carol Unverzagt), Volin, S. D. 4. Mrs. D. J. Edwards, Sioux Falls, S. D. 5. Faith Vig and Margaret Marie Weiss, Opal, S. D. 6. Mrs. Jerald Nagel, Park Rapids, Minn. 7. Son of Mr. and Mrs. H. J. Gassman, Farmer, S. D. 8. Mrs. John Schiltz and daughters, Remson, Cherokee and Granville, Iowa. 9. Mrs. Ross Simons, Quimby, Iowa. 10. Mrs. Oscar Kocourek, Tripp, S. D. 11. Mrs. Norman Varenhorst, Merrill, Iowa. 12. Mr. and Mrs. Julian Goettl, Mankato, Minn. 13. Mrs. Peter B. Koster and family, Dimock, S. D. 14. Mr. and Mrs. Norman Houghton, Seneca, S. D. 15. Daughter of Mr. and Mrs. George Harrington, Mitchell, S. D. 16. Mr. and Mrs. Charles Ames, Miller, S. D. 17. Lester and Sandra Hanniman, Fergus Falls, Minn. 18. Mrs. Walter Thompson, Watertown, S. D. 19. Mr. and Mrs. Eugene Stainbrook, Parkston, S. D. 20. Mrs. Astor Lovald and daughters, Wabasso, Minn. 21. Daughters of Mr. and Mrs. Glen Black, Meadow Grove, Nebr. 22. Mr. and Mrs. John Snyder, Sauk Rapids, Minn.



1. Mr. and Mrs. August Krekian and Judy, Sebeka, Minn. 2. Adeline Vangen, Jackson, Minn. 3. Children of Mr. and Mrs. Franklin Mass and Mr. and Mrs. Anton Lorentz, Waseca, Minn. 4. Mrs. Louis Jensen, Sebeka, Minn. 5. Carol Jo Jones, Gregory, S. D. 6. Daughters of Mr. and Mrs. H. J. Gassman, Farmer, S. D. 7. Children of Mr. and Mrs. Emil Kaftan, Tyndall, S. D. 8. Children of Mr. and Mrs. Albert Adolph Barber, Kenville, Minn. 9. Miller children, Burke, S. D. 10. Daughter of Mr. and Mrs. Palmer Bettecher, Clearfield, S. D. 11. Children of Mrs. John Visser, Sheldon, Iowa. 12. Mr. and Mrs. Sam Christensen, Freeman, S. D. 13. Friends of Mrs. Robert Olsen and sons, Sioux City, Iowa. 14. Max Wobig family, Cody, Nebr. 15. Losey children, Bates, Ore. 16. Myles Gordon, Sioux City, and grandchildren of Omaha, Nebr. 17. Mrs. Miles Gordon, Sioux City, and grandchildren of Omaha, Nebr.



YOUR RECIPES



The kitchen's a housewife's busiest room and, oh, what a lot of good things our neighbor ladies can brew up in that room. And what a variety of recipes we find in our group of visiting friends! Here are some samples . . . try any and all! Each one is a "best by family test" so you can't miss!

1. Mrs. Clara Roos, Winnie Blom, Hermina Bosma, and children. 2. Ruth Krueger, Wessington Springs, S. D. 3. McQuiston children, Ft. Pierre, S. D. 4. Mrs. Morris Simonson and daughters, Faribault, Minn. 5. Lena Smit, Davis, S. D. 6. Beverly Jean Adams, Tyndall, S. D. 7. Mrs. Jay Lush, Bloomfield, Nebr. 8. Carol Ann Beacon, Waterbury, Nebr. 9. Billy Grieve, Sioux City, Iowa. 10. Son of Mr. Hall, Burwell, Nebr. 11. Miss Lucille Flemmer, Akaska, S. D. 12. Mrs. Grace S. Dak. 13. Ernest Winch, La Von Mueller, Flandreau, S. D. 14. G. N. Almquist family, Mitchell, S. D. 15. James T. Thompson and son, Yankton, S. D. 16. Mr. and Mrs. E. A. Thein, Parker, S. D. 17. Mr. and Mrs. S. D. 18. Mr. and Mrs. L. Meiland, Emery, S. D. 19. Mr. and Mrs. Pete Cooper and Jimmie, Orchard, Nebr. 20. Mr. and Mrs. Everett Williams, Brewster, Nebr. 21. Dooley children, Akron, Iowa. 22. Granddaughter of Mary Renn, Pine River, Minn. 23. Mrs. Leander Berg, Baltic, S. D. 24. Darlene B. Muntefring, Dimock, S. D. 25. Blewett children, Raymond, S. D.

CARAMEL NUT ANGEL FOOD

1½ cups brown sugar
½ cup water
11 large egg whites
1 teaspoon cream of tartar

Pinch salt
1 cup sifted cake flour
1 teaspoon vanilla
½ cup finely chopped nuts

Boil sugar and water until it spins a thread and cool. Beat egg whites until frothy, then add cream of tartar and salt. Continue beating until stiff but not dry. Then, add the brown sugar syrup, slowly beating while adding. Fold in cake flour slowly and then the vanilla and nuts. Bake in angel food tin for 1 hour in 325° oven.

Mrs. Marietta Housley, Box 141, Spirit Lake, Iowa

YELLOW ANGEL FOOD

10 or 11 egg yolks
½ cup cold water
Pinch of salt
1 cup sugar

1 teaspoon lemon extract
1½ cups flour
½ teaspoon cream of tartar
½ teaspoon baking powder

Beat egg yolks with cold water and salt for 15 minutes. Fold in sugar and lemon extract. Sift flour, cream of tartar and baking powder together five times. Fold into egg mixture. Bake as white angel food cake, one hour.

Mrs. Justin Butterfield, Inman, Nebraska

OVERNIGHT ANGEL FOOD

1½ cups sugar
2 cups flour
1 cup boiling water

Mix thoroughly until smooth and let stand overnight.

5 egg whites
1 rounded teaspoon cream of tartar

1 teaspoon vanilla or almond flavoring
2 rounded teaspoons baking powder

Beat egg whites, add cream of tartar and beat until very stiff. Add flavoring. Add baking powder to overnight mixture and fold in egg whites. Add flavoring. Bake in angel food tin or in large pyrex loaf pan. Bake in slow oven for 50 minutes.

Mrs. Dale Burdick, Ortonville, Minnesota

CHOCOLATE ANGEL CAKE

1 cup cake flour
3 tablespoons cocoa
1½ cups egg whites
½ teaspoon salt

3 tablespoons water
1½ teaspoons cream of tartar
¼ cup sugar
¾ teaspoon vanilla
¼ teaspoon almond extract

Sift flour once, measure, add cocoa and sift 3 more times. Place egg whites in large mixing bowl. Add salt and water and beat until foamy. Add cream of tartar and whip until stiff or hold peak. Add half the sugar, a tablespoon at a time, and flavoring. Combine remaining sugar with flour and cocoa, sifting together twice, and add all at once, folding in. Place in tube pan. Bake 1 hour in 325° oven.

Mrs. R. F. Porath, Box 462, Valentine, Nebraska

* THREE EGG WHITE CAKE

½ cup shortening, part butter
⅔ cup sugar
⅔ cup corn syrup
2 cups sifted flour
2½ teaspoons baking powder
½ teaspoon salt

1 cup skimmed milk, less 3 table-
spoons
1 teaspoon vanilla or almond extract
3 egg whites (at least ⅔ cup),
stiffly beaten

Mix ingredients in order given. Add egg whites last, folding into batter. Bake in moderate oven, 350° from 35 to 45 minutes.

Mrs. Hans Knudsen, Westfield, Iowa

BUTTERMILK WHITE CAKE

1½ cups sugar
3 cups cake flour, sifted
1 teaspoon baking powder
½ teaspoon salt

½ cup butter
½ teaspoon soda dissolved in
1¼ cups buttermilk
1 teaspoon vanilla
3 egg whites

Combine dry ingredients and sift into mixing bowl. Add butter and mix with pastry blender till crumbly. Then add buttermilk and soda mixture and vanilla. Beat for 4 minutes (by the clock). Fold in egg whites which have been stiffly beaten. Bake in three 9 inch layer pans or two 8 inch pans and six cup cakes in 375° oven for 25 to 30 minutes.

Mrs. Lydia Wirth, Verdel, Nebraska

CHEESE CAKE

⅓ cup butter
6 eggs
½ teaspoon salt
1 cup sugar

½ cup finely chopped almonds
4 tablespoons chopped raisins
1 lemon rind, grated
2 teaspoons flour
½ pound cottage cheese

Cream butter, add egg yolks, salt, sugar, almonds, raisins, lemon rind and flour. Combine with cheese which has been rubbed through sieve. Fold in stiffly beaten egg whites. Pour into buttered pan. Bake in moderate oven (375°) until firm.

Mrs. Clarke R. Culver, Dallas, South Dakota

BLACK WALNUT CAKE

½ cup shortening, part butter
1¼ cups sugar
2 eggs
2¼ cups cake flour or
2 cups all-purpose flour

2 teaspoons baking powder
½ teaspoon salt
¾ cup milk
1 cup chopped black walnuts
1 teaspoon vanilla

Cream shortening, add sugar gradually and cream thoroughly. Blend in well beaten eggs. Sift flour once before measuring. Sift flour, baking powder and salt together and add to creamed mixture, alternately with milk. Add nuts with last addition of flour. Blend in vanilla. Pour into well greased pans. Bake 35 minutes in 8 inch layer pans or 30 minutes in 8 x 12 loaf pan in 350° oven.

Mrs. Dale Burdick, Ortonville, Minnesota

* TOASTED SPICE CAKE

3 cups brown sugar
¾ cup shortening
2 eggs
1¼ cups sour milk
1 teaspoon soda
½ cup chopped nut meats, or raisins

2½ cups flour
1 teaspoon baking powder
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon vanilla

Cream shortening. Add 2 cups brown sugar and 2 beaten egg yolks. Dissolve soda in sour milk and add to dry ingredients. Add vanilla. Pour into greased pan. Then beat the 2 egg whites and add 1 cup brown sugar. Add chopped nut meats. Spread this over batter in the pan and bake in a moderate oven.

Mrs. Herman Marsh, Hewitt, Minnesota

RHUBARB TOPSY TURVY CAKE

- | | |
|--------------------------------|----------------------------|
| 2 cups diced rhubarb | 1/2 teaspoon salt |
| 1 tablespoon enriched flour | 2 teaspoons baking powder |
| 1 teaspoon orange peel, grated | 1/4 cup shortening |
| 1 teaspoon cinnamon | 1 beaten egg |
| 3/4 cup honey | 1 tablespoon milk |
| 1 cup enriched flour | 3 tablespoons honey |
| | 2 tablespoons orange juice |

Grease an 8 inch square cake pan. Put diced rhubarb in bottom. Mix together 1 tablespoon flour, orange peel and cinnamon and sprinkle over rhubarb. Pour honey over all. Then sift together flour, salt and baking powder. Cut in shortening until coarsely crumbled. Mix egg with milk and 2 tablespoons honey. Add to flour mixture and stir until all the flour is moistened. The dough will be a little stiff, as it should be. Bake in moderate oven, 350°, for 25 minutes. Spread the other tablespoon of honey and orange juice over half-baked cake. Bake for 15 minutes more. Take from oven, turn upside down on cake plate and serve warm with plain cream. Serves 6.

Mrs. R. F. Porath, Box 462, Valentine, Nebraska

ORANGE BITS CAKE

- | | |
|-------------------------|----------------------------------|
| 1/2 cup shortening | 2 1/4 teaspoons baking powder |
| 3/4 cup corn syrup | 1 teaspoon salt |
| 2 unbeaten eggs | 1/3 cup orange juice |
| 2 1/4 cups sifted flour | Grated rind of one orange |
| | 1 7-ounce package chocolate bits |

Cream shortening and syrup. Add eggs, one at a time, and beat until light and fluffy. Sift together flour, baking powder and salt. Add to egg mixture alternately with orange juice and grated orange rind. Stir in chocolate bits. Pour into two greased 8-inch cake pans. Bake in moderately hot oven (375° F.) 30 minutes.

DIXIE SPICE CAKE

- | | |
|-----------------------|-----------------------|
| 1 cup sour milk | 1/2 teaspoon cinnamon |
| 1 teaspoon soda | 1/2 teaspoon nutmeg |
| 1 tablespoon molasses | 1/4 teaspoon cloves |
| 2 cups flour | 1/4 teaspoon allspice |
| 1 cup sugar | 1/2 cup shortening |
| | 1 beaten egg |

Dissolve soda and molasses in the sour milk. Mix well. Sift together the dry ingredients, then work in the shortening as you would for pie dough. Add the beaten egg, then the sour milk mixture. Mix well. Pour into loaf pan, or layer cake pans. Bake 1/2 hour in moderate oven. Powdered sugar frosting is very good on this cake.

Donna Fuhrer, O'Neill, Nebraska

SOUR CREAM RAISIN CAKE

- | | |
|--------------------------|--------------------------|
| 1 cup sugar | 1 teaspoon baking powder |
| 1 cup sour cream | 1 teaspoon cinnamon |
| 2 eggs | 1 teaspoon nutmeg |
| 2 cups flour | 1/2 teaspoon cloves |
| 1/2 teaspoon baking soda | 1 cup chopped raisins |
| 1/2 teaspoon salt | 1 teaspoon vanilla |

Combine sugar, sour cream and well beaten egg yolks. Sift flour, measure, and sift with soda, salt, baking powder and spices, and combine with first mixture. Add raisins which have been dredged in 2 tablespoons of the flour. Add flavoring. Fold in stiffly beaten egg whites. Pour into well oiled layer cake pans. Bake in moderate oven (375°) about 30 minutes. Put following almond filling between layers.

ALMOND FILLING

- | | |
|--|--------------------------------|
| 2 cups powdered sugar | 1 tablespoon vanilla flavoring |
| 1/2 cup sour cream | 3/4 cup chopped almonds |
| Sift sugar. Add other ingredients and beat until smooth. | |

Mrs. Floyd Varn, Elgin, Nebraska

APPLE CAKE

- | | |
|---------------------------|---------------------|
| 1/2 cup shortening | 2 teaspoons soda |
| 1 cup sugar | 1 teaspoon cinnamon |
| 2 cups ground, raw apples | 1/4 teaspoon cloves |
| 1 cup chopped raisins | 1 teaspoon vanilla |
| 2 cups flour | 1 teaspoon salt |
| 6 teaspoons cocoa | 1/2 cup nuts |

Cream shortening and sugar. Add ground apples and raisins. Sift in dry ingredients and add nuts and vanilla. Bake about 40 minutes in 350° oven.

Mrs. George Wolthuis, R. R. 1, Everly, Iowa

LAZY DAISY CAKE

- | | |
|--------------------------|---------------------|
| 1/2 cup milk | 1/2 teaspoon salt |
| 2 tablespoons butter | 1 teaspoon cinnamon |
| 1 cup sugar | 1/2 teaspoon nutmeg |
| 1 cup flour | 1/4 teaspoon cloves |
| 1 teaspoon baking powder | 2 eggs, beaten |
| | 1 teaspoon vanilla |

Heat milk and butter in pan on top of stove but do not boil. Meanwhile sift together the dry ingredients. Beat eggs. Add warm milk, then the sifted dry ingredients and beat, beat, beat. Add vanilla. Pour into buttered cake pan and bake in moderate oven. When cake is almost done, mix this frosting:

- | | |
|---|-------------------------------|
| 1/2 cup brown sugar | 4 tablespoons softened butter |
| 2 tablespoons cream | 1/2 cup coconut or nut meats |
| Remove cake from oven, spread frosting and put back in oven long enough to melt frosting. | |

Mrs. Ed Rethwisch, Belden, Nebraska

MAPLE CRUNCH CHIFFON CAKE

- | | |
|-----------------------------|---|
| 2 cups enriched flour | 3/4 cup water (cold) |
| 3/4 cup granulated sugar | 2 teaspoons maple flavoring |
| 1 teaspoon salt | 1 cup egg whites (7 or 8) |
| 3 teaspoons baking powder | 1/2 teaspoon cream of tartar |
| 3/4 cup brown sugar, packed | 1 cup finely chopped pecans or California walnuts |
| 1/2 cup salad oil | |
| 6 unbeaten egg yolks | |

Sift flour. Add measured flour, sugar, salt, baking powder and sift again. Mix brown sugar in after sifting. Make a well in center and add salad oil, egg yolks, liquid, flavoring. Beat with spoon or mixer on medium speed until satin smooth. Measure egg whites into largest mixing bowl, add cream of tartar and beat until it holds very stiff peaks. Fold egg yolk batter into egg whites gradually, folding slowly down—up—over with rubber spatula. Fold in nuts with last strokes. Pour into ungreased 10-inch tube pan. Cake is done when top springs lightly back at touch. Turn upside down and let cool completely, hanging in pan. Cake should be baked in 325° oven, about 65 minutes. Frost with Brown Butter icing.

BROWN BUTTER ICING

Melt $\frac{1}{4}$ cup butter. Keep over low heat until golden brown. Blend in 2 cups sifted powdered sugar, 2 tablespoons cream, 1 teaspoon salad oil, $1\frac{1}{2}$ teaspoons vanilla, 1 tablespoon hot water. Stir until cool and right to spread. (A favorite at the Speeces!)

* CHERRY NUT CAKE

$\frac{1}{2}$ cup shortening	1 teaspoon salt
$1\frac{1}{4}$ cups sugar	$\frac{1}{4}$ cup cherry juice
3 egg whites, beaten stiff	$\frac{3}{4}$ cup milk
2 cups cake flour	1 jar maraschino cherries
$2\frac{1}{2}$ teaspoons baking powder	$\frac{1}{2}$ cup chopped nuts

Cream shortening and sugar and stir in egg whites. Sift flour, baking powder and salt three times. Add to first mixture with cherry juice and milk. Then fold in chopped cherries and nuts. Bake in 350° oven.

Mrs. Elmer Lynch, Route 3, Brookings, South Dakota

* FRUIT CAKE

3 cups brown sugar	2 teaspoons cinnamon
2 cups water	1 teaspoon nutmeg
2 cups raisins	1 teaspoon cloves
2 cups currants	$\frac{3}{4}$ cup butter

Boil above ingredients 3 minutes and let stand overnight.

2 beaten eggs	4 cups flour
$1\frac{1}{2}$ cups nuts	2 teaspoons soda
1 pound fruit mix	2 teaspoons baking powder

Add these ingredients next morning to first mixture. Bake one hour and fifteen minutes in 300° oven. Makes 3 lovely cakes.

Mrs. Clyde F. Shaner, 515 Sixth Avenue, Sheldon, Iowa

PECAN CAKE

1 cup shortening (half butter)	2 teaspoons baking powder
1 cup brown sugar	6 eggs, beaten
1 cup sifted flour	1 cup light corn syrup
$\frac{1}{2}$ teaspoon salt	4 cups shelled pecans
2 pounds dates or raisins	

Cream butter and sugar until light and fluffy. Sift flour, salt and baking powder, reserving one cup for dredging nuts and raisins. Combine eggs and syrup. Add alternately with dry ingredients to creamed mixture and mix well. Blend in floured nuts and raisins or dates. Pour into 9 inch tube pan lined with 3 thicknesses of brown paper, which has been greased. Bake in very slow oven, 275°, for 3 hours. Yields a 7 lb. cake.

Mrs. Jesse Dobrovolsky, Atkinson, Nebraska

CHOCOLATE CAKE

$1\frac{1}{4}$ cups sugar	4 tablespoons cocoa
$1\frac{3}{4}$ cups flour	$\frac{1}{4}$ teaspoon salt

Sift above ingredients together.

1 teaspoon vanilla	2 tablespoons melted butter
$1\frac{1}{2}$ cups sour cream	2 eggs, well beaten

Add these to the dry ingredients. Dissolve 2 teaspoons soda in 5 tablespoons boiling water and add to batter. Bake in layer or oblong pan.

Donna Fuhrer, O'Neill, Nebraska

BROWN STONE FRONT CAKE

2 cups flour	2 cups white sugar
1 teaspoon soda	2 cups sour cream
4 tablespoons cocoa	4 eggs, beaten light
Pinch salt	1 teaspoon vanilla

Sift together flour, soda, cocoa and salt. Mix sugar and sour cream thoroughly. Add dry ingredients and beat well. Add beaten eggs and vanilla and beat until well mixed. Bake in moderate oven until cake leaves sides of pan. Will make 3 layers or large loaf.

Mrs. Mandus Fristad, Letcher, South Dakota

SOUR CREAM CAKE

1 egg and enough sour cream to fill cup	$1\frac{1}{2}$ cups flour
1 cup brown sugar	$\frac{1}{2}$ teaspoon soda
1 teaspoon vanilla	$\frac{1}{2}$ teaspoon baking powder
	$\frac{1}{2}$ teaspoon salt

Blend egg, cream, sugar and vanilla. Sift together remaining ingredients, add and stir until smooth. Bake in moderate oven.

COCOA VARIATION

2 eggs instead of 1	$\frac{1}{4}$ cup cocoa in place of $\frac{1}{4}$ cup flour
1 cup cream	

Omit baking powder and use 1 teaspoon soda.

Mrs. L. E. Mastalir, Verdigre, Nebraska

SOUR CREAM SPICE CAKE

$\frac{1}{2}$ cup butter	1 teaspoon allspice
2 cups brown sugar	1 teaspoon cinnamon
3 egg yolks	$\frac{1}{2}$ teaspoon baking powder
2 cups cake flour	$\frac{1}{2}$ teaspoon soda
$\frac{1}{4}$ teaspoon salt	1 cup sour cream
1 teaspoon cloves	3 egg whites

Cream butter and brown sugar thoroughly. Add egg yolks and blend. Sift dry ingredients three times, add alternately with sour cream. Fold in stiffly beaten egg whites. Bake in buttered pan in moderate oven at 350° from 45 to 50 minutes.

Mrs. Ben Bielenberg, Schleswig, Iowa

SOUR CREAM CHOCOLATE CAKE

$1\frac{1}{2}$ cups sour cream	2 heaping tablespoons cocoa
2 eggs	2 teaspoons soda in a little hot water
2 cups cake flour	Pinch of salt
$1\frac{1}{4}$ cups sugar	

Beat sour cream and eggs separately, then put together. Sift dry ingredients and add soda last. Bake at 350° for 30 minutes.

Mrs. Alex Johnson, Hetland, South Dakota

CHOCOLATE MOCHA CAKE

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|--------------------------|-----------------------------|
| 2 cups cake flour | ½ cup shortening |
| ½ teaspoon baking powder | ⅓ cup buttermilk |
| 1 teaspoon soda | ½ cup cooled, strong coffee |
| 1 teaspoon salt | ⅓ cup buttermilk |
| 1 teaspoon cinnamon | 2 eggs, unbeaten |
| ½ cup cocoa | 1 teaspoon vanilla |
| 1½ cups sugar | |

Sift together dry ingredients. Add shortening, part of buttermilk and coffee and beat two minutes. Then add more buttermilk, eggs and vanilla and beat two minutes. Bake in two 8 inch layer pans in 350° oven 30 to 35 minutes. This makes 18 cup cakes or 10 x 10 x 2 inch loaf. Frost with 7 Minute Mocha Frosting.

Mrs. J. Q. Siddons, 2810 Des Moines St., Des Moines 17, Iowa

SEVEN MINUTE MOCHA FROSTING

- | | |
|-------------------|-----------------------------|
| ¾ cup sugar | 3 tablespoons strong coffee |
| ½ cup white syrup | ⅛ teaspoon cream of tartar |
| 2 egg whites | ⅛ teaspoon salt |

Combine ingredients in order given. Cook in double boiler. Beat with mixer or rotary beater until it stands in peaks. Remove from boiling water and blend in vanilla. Frost cake and decorate with chocolate shavings.

Mrs. J. Q. Siddons, 2810 Des Moines St., Des Moines 17, Iowa

PEANUT CRUNCH ICING

- | | |
|--------------------------|------------------------|
| 2 tablespoons shortening | ½ cup brown sugar |
| 2 tablespoons butter | 2 tablespoons cream |
| | 1 cup peanuts, chopped |

Combine shortening, butter, brown sugar and cream in saucepan and bring to boil. Remove from fire and add nuts. Pour on warm cake and spread evenly. Place cake low under slow broiler flame and broil slowly until nuts are slightly toasted. Makes enough icing to cover top of 10 x 10 inch loaf.

Mrs. V. Stech, Route 2, Osmond, Nebraska

SOUR CREAM FROSTING

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|--------------------------|------------------------------|
| 3 tablespoons sour cream | 1½ cups confectioner's sugar |
| 3 tablespoons butter | Dash salt |
| | ¼ teaspoon vanilla |

Cream the butter, add the sugar, and mix until thoroughly blended and smooth. Add the cream, salt and vanilla and beat well. This is sufficient frosting to cover a two-layer cake.

WHIPPED SOUR CREAM AND PRUNES

- | | |
|-------------------------------|---------------------------|
| 2 cups cooked prunes, drained | 1 teaspoon lemon juice |
| 4 to 5 tablespoons sugar | Dash salt |
| | 1 cup sour cream, whipped |

Remove pits from prunes and chop prunes fine. Add the sugar, lemon juice and salt. Fold in the whipped cream. Chill and serve over sponge cake or as a cake filling.

STRAWBERRY ICING

- | | |
|-------------------------|---------------------------|
| 1 glass strawberry jam | 1 tablespoon orange juice |
| 2 tablespoons hot water | Powdered sugar |

Beat jam, hot water and orange juice together until light. Add enough powdered sugar to make it of right consistency.

Mrs. George Loftsgarden, Spring Grove, Minnesota

UNCOOKED CHOCOLATE ICING

- | | |
|--------------------|-------------------------------|
| 1 square chocolate | 3 tablespoons hot water |
| 1 teaspoon butter | 1 or more cups powdered sugar |

Melt chocolate and butter over boiling water. Remove from heat and add 3 tablespoons hot water. Blend in powdered sugar. This will look like a rich boiled fudge icing.

Mrs. LeRoy Numsen, Route 1, Alcester, South Dakota



PERISHKI

- | | |
|--------------|--------------------------|
| 1 cup butter | 2 tablespoons sour cream |
| 2 cups flour | 2 teaspoons vanilla |
| 3 egg yolks | 2 teaspoons lemon juice |

Mix butter and flour together. Beat egg yolks lightly. Add cream, vanilla and lemon, and beat into butter and flour mixture. Turn out on a floured board and shape into balls the size of an egg. Chill overnight. Next day roll each "egg" into a square the thickness of pie crust. In the center of each square put a tablespoon of thick raspberry jam and a walnut. Moisten the edges and fold into a little turnover. Then, fold edges again. Bake at 375° until light brown. When cooked put a spoonful of meringue on top of each turnover and decorate with chopped walnuts. Bake again in slow oven until meringue is light brown. Don't ever leave out lemon juice.

Miss Lorena Webb, Arcola, Saskatchewan, Canada

ORANGE COCONUT DAINTIES

- | | |
|--------------------------------|---------------------------|
| ¼ cup butter | 2 cups flour |
| 1 cup sugar | 2 teaspoons baking powder |
| 1 egg | ½ teaspoon salt |
| ¼ cup milk | 2 egg whites |
| ½ cup orange juice | ½ cup powdered sugar |
| 3 teaspoons grated orange rind | 1 cup coconut |

Cream butter well with sugar. Add well beaten egg and beat until mixture is light. Stir in milk, orange juice and rind. Sift together dry ingredients and add. Spread into well greased 7" x 11" pans. Spread with meringue made by beating whites until stiff and beating in powdered sugar until mixture holds peaks. Fold in coconut. Bake in moderate 350° oven about 25 minutes. Cool slightly. Cut in 2 inch squares.

Mrs. Harven Hehr, Wellsburg, Iowa

TOM THUMB COOKIE BARS

- | | |
|---------------------|--------------------------|
| ½ cup shortening | 2 eggs, well beaten |
| ½ teaspoon salt | 2 tablespoons flour |
| 1½ cups brown sugar | ½ teaspoon baking powder |
| 1 cup sifted flour | 1½ cups shredded coconut |
| 1 teaspoon vanilla | 1 cup nuts, coarsely cut |

Combine shortening and salt. Add $\frac{1}{2}$ cup brown sugar and cream thoroughly. Add 1 cup flour and blend. Spread mixture in greased 8 x 12 inch pan and bake in moderately slow oven (325°) for 15 minutes or until delicately browned.

Add remaining cup sugar and vanilla to beaten eggs, beating until thick and foamy. Add 2 tablespoons flour, baking powder, coconut and nuts. Blend. Spread over baked mixture. Return to moderately slow oven and bake 25 minutes. Cool and cut into small rectangles. Makes 3 dozen bars.

Mrs. Junior A. Genzlinger, Winfred, South Dakota

SALTED PEANUT BARS

3 egg yolks	2 teaspoons baking powder
1 cup sugar	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla	6 tablespoons water
1 cup flour	3 egg whites, stiffly beaten

Salted peanuts, crushed

Beat well egg yolks, sugar and vanilla. Sift together flour, baking powder and salt. Add alternately to egg mixture with water. Fold in egg whites. Bake in large pan. Cool and cut into squares and frost with powdered sugar frosting and roll in peanuts.

Mrs. Gilbert Volwiler, Osmond, Nebraska

PEANUT BUTTER ROLLS

2 cups or $\frac{1}{2}$ pound wafer crumbs	$\frac{1}{4}$ cup condensed milk
$\frac{1}{2}$ teaspoon vanilla	$\frac{1}{2}$ cup peanut butter

Add vanilla and milk to wafer crumbs blending thoroughly until mixture becomes thick paste. Pat out flat on a wax paper in oblong pan 10" x 6" and let stand until surface dries a little. Spread with peanut butter and roll like jelly roll. Chill and cut in slices.

Mrs. Gilbert Volwiler, Osmond, Nebraska

SOUR CREAM COOKIES

2 cups sugar	1 cup sour cream
$\frac{3}{4}$ cup shortening	1 teaspoon soda
3 eggs	1 teaspoon baking powder
1 teaspoon vanilla or nutmeg	Flour enough to roll.

Mix as usual. Roll out and cut.

Mrs. A. L. Ruffcorn, Dunlap, Iowa

ORANGE SLICE COOKIE BARS

2 cups light brown sugar	1 teaspoon baking powder
4 eggs, well beaten	1 teaspoon cinnamon
3 tablespoons water	$\frac{1}{2}$ teaspoon salt
2 cups flour	1 cup orange slices, cut fine
	$\frac{1}{2}$ cup nut meats

Combine sugar, eggs and water. Sift together dry ingredients and add to creamed mixture. Dust orange slices and nuts slightly with flour and add to mixture. Bake in shallow pan for 25 minutes in moderate oven. Roll in powdered sugar after cooling and cutting in bars. Gum drops may be substituted for orange slices.

Mrs. Melvin Rees, Route 6, LeMars, Iowa

GLAZED CHOCOLATE DROPS

$\frac{1}{4}$ cup sugar	1 cup sifted flour
2 tablespoons shortening	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{2}$ teaspoon vanilla	$\frac{1}{2}$ teaspoon salt
2 eggs	1 tablespoon milk
1 7-ounce package chocolate bits	$\frac{1}{2}$ cup chopped nuts

Thoroughly cream sugar, shortening and vanilla. Add eggs, one at a time, beating until light and fluffy. Stir in chocolate bits which have been melted over hot water. Mix and sift flour, baking powder and salt and add to chocolate mixture. Stir in milk and chopped nuts. Drop from teaspoon on greased cookie sheet. Bake in moderate oven at 350° F. for 15 minutes. Makes 4 dozen cookies.

CHOCOLATE BIT COOKIES

1 cup shortening	1 teaspoon soda in 1 teaspoon hot water
$\frac{3}{4}$ cup white sugar	1 cup quick oatmeal
$\frac{3}{4}$ cup brown sugar	1 cup grape-nut flakes
2 eggs, beaten	1 teaspoon vanilla
1 teaspoon salt	1 cup chopped nuts
2 cups flour	1 package chocolate bits

Cream shortening and sugar (brown and white). Add beaten eggs and remainder of ingredients in order given. Makes about 70 crisp cookies.

Mrs. Herman Aalders, 2809 Adel Street, Sioux City 19, Iowa

*CORN FLAKE PEANUT COOKIES

1 cup shortening	1 teaspoon soda
2 cups brown sugar	1 teaspoon baking powder
3 eggs, beaten	$1\frac{1}{2}$ cups chopped peanuts, salted
3 cups flour	3 cups corn flakes
$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla

Cream shortening, add sugar and cream until light. Add eggs and mix well. Sift flour once, measure, then sift flour, soda, baking powder and salt together. Add to creamed mixture and blend well. Add salted peanuts, corn flakes and vanilla. Mix well. Drop from spoon size of walnut, flatten a little with a fork and bake in 375° oven for 10 minutes, or until brown. Makes about 4 dozen.

Mrs. Lola Harrington, 705 South Conklin, Sioux Falls, S. D.

PECAN STICKS

$\frac{1}{2}$ cup shortening	$1\frac{1}{2}$ cups sifted flour
$\frac{2}{3}$ cup sugar	$\frac{1}{2}$ teaspoon salt
2 eggs, well beaten	2 teaspoons baking powder
$\frac{1}{2}$ cup milk	1 cup pecans

Cream shortening and sugar. Add eggs and milk. Sift together flour, salt and baking powder and add gradually. Add nuts. Pour onto greased jelly roll pan. Bake about 35 minutes at 325-350°. Loosen from pan and let cool. When cold, frost with following icing:

2 squares chocolate	2 tablespoons butter
1 cup sugar	$\frac{1}{3}$ cup milk
2 tablespoons flour	1 teaspoon vanilla

Melt chocolate in double boiler. Add sugar, flour and butter, then the milk. Remove top of double boiler and place on heat. Cook until soft ball stage. Add vanilla. Spread over pecan sticks and allow to set. Cut in narrow strips.

Mrs. Harven Hehr, Wellsburg, Iowa

FRUIT MIX COOKIES

$1\frac{1}{2}$ cups sugar	Pinch salt
$\frac{3}{4}$ cup shortening	2 eggs
2 tablespoons sour cream	$2\frac{1}{4}$ cups flour
1 teaspoon soda	Nutmeg
	$\frac{1}{2}$ pound candied fruit mix

Combine ingredients as for any drop cookie recipe. They are especially nice for Christmas.

Mrs. Henry Hanson, Shevlin, Minnesota

FRUIT BARS

- | | |
|---------------------|-------------------------------|
| 4 cups flour | 1 package chocolate bits |
| 1 cup shortening | $\frac{1}{2}$ pound raisins |
| 1 teaspoon soda | 3 eggs, well beaten |
| 1 teaspoon cinnamon | 6 tablespoons molasses |
| 1 teaspoon salt | 1 cup buttermilk or sour milk |
| 2 cups brown sugar | Nuts, if you desire |

Place flour in mixing bowl. Add shortening, soda, cinnamon, salt and sugar and mix thoroughly. Add chocolate bits, raisins and mix again. Beat eggs well, add molasses and liquid used, then gradually add to flour mixture. Place on buttered cookie sheet (large one) and bake for 30 minutes in 350° oven. Cut into bars and frost if you like.

Mrs. Ed Bessler, 805 West 17th St., Sioux Falls, S. D.

ROLLED CHOCOLATE COOKIES

- | | |
|--------------------------|---|
| $\frac{1}{2}$ cup butter | $\frac{1}{8}$ teaspoon salt |
| 1 tablespoon lard | 1 egg, beaten |
| 1 cup sugar | 1 teaspoon soda |
| $\frac{1}{2}$ cup cocoa | 2 tablespoons sour milk, or cream |
| 1 teaspoon vanilla | $2\frac{1}{2}$ cups flour (approximately) |

Cream butter, lard and sugar. Add cocoa, vanilla and salt. Mix well. Add beaten egg. Dissolve soda in milk or cream. Add this and enough flour to make dough of right consistency for rolling. These are good unfrosted, but better frosted.

Mrs. Glenn Waring, Orchard, Nebraska



PIE CRUST

- | | |
|---------------------------|-----------------------------|
| 2 cups flour | $\frac{1}{4}$ teaspoon salt |
| 3 teaspoons baking powder | 1 beaten egg |
| 2 tablespoons sugar | $\frac{1}{2}$ cup milk |
| 1 cup shortening | 1 teaspoon vanilla |

Mix the flour, baking powder, sugar, shortening and salt together well. Add the egg, milk and vanilla and mix again. This makes 4 crusts. For unsweetened crusts omit sugar and vanilla. This crust never turns out tough.

Mrs. Elizabeth Chinner, Moline, Manitoba, Canada

PIE CRUST

Cut a scant $1\frac{1}{4}$ cups of lard into 3 cups flour in the usual way. Use a regular measuring cup. Then for the liquid to add to this, beat 1 egg and add 1 teaspoon vinegar, 5 tablespoons water and 1 teaspoon salt. Add to flour mixture with fork and chill well. Makes 4 single crusts.

Mrs. George Berzel, Gladstone, North Dakota

*MOCK APPLE PIE

- | | |
|--|--|
| $1\frac{1}{2}$ cups sugar | Dash nutmeg |
| $1\frac{1}{2}$ cups water | 1 teaspoon lemon juice |
| $1\frac{1}{2}$ teaspoons cream of tartar | Butter |
| 1 teaspoon cinnamon | 12 soda crackers, $1\frac{1}{2}$ " in diameter |
- Pastry for 2 crust pie

Combine sugar, water, cream of tartar, cinnamon and nutmeg and boil for 5 minutes. Cool. Add lemon juice. Line pie tin with pastry and on the bottom place crackers broken into fourths. Pour syrup over and dot with butter. Cover with top crust and bake in a preheated oven at 400° for 35 minutes. Serve with ice cream.

Mrs. W. E. Erickson, 9 Seventh Street, N.E., Watertown, S. D.

*SOUR CREAM APPLE PIE

- | | |
|-----------------------------|--------------------------------|
| 2 tablespoons flour | 1 cup sour cream |
| $\frac{1}{8}$ teaspoon salt | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{3}{4}$ cup sugar | 2 cups apples, finely chopped |
| 1 egg | Unbaked pie shell |

Sift dry ingredients together. Add egg, cream and vanilla and beat until smooth. Add apples, mix well. Pour into pie shell. Bake 15 minutes in 400° oven, then 30 minutes in 350° oven.

Combine $\frac{1}{2}$ cup sugar, $\frac{1}{3}$ cup flour, 1 teaspoon cinnamon and $\frac{1}{4}$ cup butter and sprinkle over pie. Return to oven and bake 10 minutes longer.

Mrs. Jerald Henrickson, Magnet, Nebraska

FROZEN LEMON PIE

Whip $\frac{1}{2}$ pint cream. Then in another bowl beat 3 egg whites until stiff. Add $\frac{1}{3}$ cup sugar gradually and continue beating. Add juice of 1 lemon slowly. Add 3 egg yolks, 1 at a time and continue beating. Fold in whipped cream. Put vanilla wafers (crumbled) in freezing tray. Add whipped mixture and sprinkle crumbs on top. Freeze. Cut.

Helen Hubler, Des Moines, Iowa (Daddy's wife)

"CHERRY PIE"

- | | |
|-----------------------------|------------------------|
| 20 marshmallows | $\frac{1}{3}$ cup milk |
| Juice of small jar cherries | 1 cup whipped cream |

Mix marshmallows, juice and milk and melt in top of double boiler. Cool and add cherries, chopped in small pieces. Add the whipped cream and mix thoroughly. Place in graham cracker crust and sprinkle a few crumbs over top. Chill and serve.

Mrs. Orphey Ishaug, Route 2, Pelican Rapids, Minnesota

RHUBARB PIE

- | | |
|--|--------------------------------------|
| $2\frac{1}{2}$ cups rhubarb, sliced fine | $\frac{3}{4}$ cup fresh bread, diced |
| 1 large cup sugar | 1 egg, beaten |
| $\frac{1}{2}$ cup raisins | 1 teaspoon lemon extract |
- Pinch salt

Mix ingredients together and place in crust. Dot with butter and add upper crust. Bake in quick oven for 10 or 15 minutes and then at 325° until done.

Mrs. Charles Wright, 321 South John Street, Sioux City, Iowa

*FRESH STRAWBERRY PIE

- | | |
|-----------------------------|--------------------------|
| 1 baked 9 inch pie shell | 1 cup sugar |
| 1 quart hulled strawberries | 3 tablespoons cornstarch |
| $\frac{3}{4}$ cup water | 1 teaspoon lemon juice |
- 1 cup whipping cream

Place all berries in shell except one cup. Place this cup of berries with the water on stove and let simmer 3 or 4 minutes. Add mixture of sugar, cornstarch and lemon juice. Cook until liquid is thick and clear. Cool slightly before pouring over berries in shell. Chill thoroughly and serve with whipped cream or ice cream.

Mrs. Art Dexter, O'Neill, Nebraska and
Mrs. John Neale, Ivanhoe, Minnesota

MELODY PIE

Line lemon pastry shell with 1 pint cottage cheese mixed with 1 tablespoon grated lemon rind. Fill with 1 No. 2½ can fruit cocktail, chilled and drained. Garnish with mint.

LEMON PASTRY SHELL

1 cup sifted flour	½ teaspoon grated lemond rind
¼ teaspoon salt	1½ tablespoons lemon juice
¼ cup shortening	1 tablespoon ice water
2 teaspoons beaten egg yolk	

Sift together flour and salt. Cut in shortening and lemon rind. Beat together lemon juice, water and egg yolk. Stir lightly into flour mixture. Form into ball, wrap in waxed paper and chill. Roll out dough and line 9 inch pie plate. Prick well. Bake 10 to 15 minutes in moderately hot oven, 425°. Then it is ready for filling.

Mrs. H. Ray Hannah, Box 408, Valentine, Nebraska

COCONUT CREAM PIE

2 cups milk	2 tablespoons butter
⅓ cup flour	3 eggs
1 cup sugar	1 teaspoon vanilla
¼ teaspoon salt	1 cup shredded coconut
6 tablespoons sugar	

Scald milk and add to mixture of flour, sugar and salt. Mix and cook in double boiler until thick, then add butter and egg yolks, slightly beaten, and coconut. Cook 2 minutes longer. Cool and pour in baked shell. For meringue, beat 3 egg whites and add the sugar. Spread on pie. Sprinkle coconut on top and brown slowly in moderate oven.

Your Neighbor Lady's Husband's Favorite—Thanks to
Mrs. E. A. Knudsen, Yankton, South Dakota

MARSHMALLOW PIE

18 marshmallows	1 cup whipped cream
½ cup boiling milk	1 cup crushed pineapple

Melt marshmallows in milk in top of double boiler, then cool. Beat well. Add whipped cream (evaporated milk, whipped, can be used) to marshmallows. Add pineapple and mix well. Place in graham cracker crust and sprinkle a few crumbs over top.

Mrs. Edward J. Zachors, Elk Point, South Dakota

*CHOCOLATE BIT PIE

13 graham crackers, rolled fine	4 tablespoons butter
¼ cup sugar	

Mix together the cracker crumbs, sugar and butter. Line your pie dish but save some of this mixture for top of pie. (The sugar may be omitted.)

FILLING:

25 marshmallows	¼ teaspoon salt
½ cup milk	1 teaspoon vanilla
1 cup cream, whipped	2 ounces chocolate bits, or more

Melt marshmallows in milk in double boiler and cool. Add whipped cream, salt, vanilla and chocolate bits. Pour into graham cracker pie shell. Chill overnight or in ice box.

Mrs. Letha Juffer, Yankton, South Dakota

WHIPPED CREAM PUMPKIN PIE

Combine 1 cup gingersnap crumbs and 3 tablespoons butter. Line bottom of 9 inch pie tin and arrange 12 or 13 gingersnaps around inside edge.

Dissolve 1 tablespoon gelatin in ¼ cup cold water.

Combine following in top of double boiler:

2 cups canned pumpkin	½ teaspoon nutmeg
1¼ teaspoons cinnamon	1 teaspoon salt
¼ teaspoon ginger	¾ cup brown sugar
	¾ cup milk

Cook until mixture reaches boiling point. Remove from heat. Add gelatin and stir until dissolved. Cool. Fold in 1 cup heavy cream, whipped and ½ teaspoon vanilla. Pour into crust. Chill until serving time.

Mrs. F. J. Hupp, Jr., Ewing, Nebraska

FROZEN PUMPKIN PIE

2 egg yolks	¼ teaspoon nutmeg
½ teaspoon salt	Dash cloves
½ cup brown sugar	¼ cup boiling water
1½ cups pumpkin	2 egg whites
1¼ teaspoons cinnamon	½ cup sugar
1 teaspoon ginger	1½ cups whipping cream

Beat yolks. Add salt, brown sugar and pumpkin. Mix well. Soak spices in boiling water. Add to yolks. Chill. Beat whites, and add sugar gradually. Whip cream. Fold meringue and whipped cream into pumpkin mixture. Freeze.

Mrs. Elmer Anderson, Wausa, Nebraska

BUTTERSCOTCH PIE

1 cup brown sugar	1 tablespoon butter
1½ tablespoons flour	2 egg yolks
	1 cup sweet milk

Combine ingredients and cook in double boiler. Place in baked pie shell. Cover with beaten egg whites and brown.

Mrs. Elizabeth Chinner, Moline, Manitoba, Canada

*MACAROON PIE

Roll 12 soda crackers fine on a sheet of waxed paper. Add ½ cup nutmeats, cut fine. (Pecans are especially delicious.) Then add ½ teaspoon baking powder. The nuts and baking powder can be added right on the waxed paper, thus eliminating a mixing bowl.

Beat 3 egg whites stiff. Add 1 cup sugar and 1 teaspoon almond extract to egg whites. Fold crumb mixture into egg whites and mix thoroughly. Put into buttered pie pan and bake 30 to 35 minutes in slow oven, 325°. Serve with whipped cream or ice cream.

Sally Olson, Box 126, Bowdle, South Dakota.

SOUR CREAM PIE

- | | |
|------------------|-----------------------|
| 1 cup sour cream | 1 cup chopped raisins |
| 2 egg yolks | 1 teaspoon flour |
| 1 cup sugar | 1 teaspoon cinnamon |
| Pinch salt | 1 teaspoon cloves |
| | 1 teaspoon allspice |

Mix in order given. Pour into unbaked pie shell and bake at 375° about 1 hour or until inserted knife comes out clean. The egg whites may be used on top or a second crust may be added. I usually use one whole egg instead of 2 yolks and then top with whipped cream.

Mrs. George Wolthuis, R.R. 1, Everly, Iowa

PUDDINGS

RHUBARB CRUNCH

- | | |
|----------------------|---------------------------|
| 2 cups diced rhubarb | ¾ cup granulated sugar |
| 6 tablespoons flour | ¼ cup brown sugar |
| ¼ cup rolled oats | ¼ cup butter or margarine |

Arrange rhubarb in greased baking dish. Mix other ingredients until crumbly. Sprinkle this mixture over rhubarb. Bake 40 minutes in slow oven, 325°, or until done. Serve warm or cold with cream.

Mrs. R. F. Porath, Box 462, Valentine, Nebraska

TROPICAL FRUIT LOAF

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|------------------------------|-----------------------------|
| ½ cup pineapple juice | ¾ cup evaporated milk |
| ½ cup water | ½ cup crushed pineapple |
| ¼ teaspoon salt | 16 marshmallows, finely cut |
| 1 package strawberry gelatin | 1½ cups shredded coconut |

Heat to boiling mixture of pineapple juice, water and salt. Add gelatin and stir until dissolved. Cool thoroughly, then stir in milk. Chill until mixture begins to thicken. Meanwhile, rub with butter a mold holding about 5 cups. Whip chilled gelatin mixture with rotary egg beater until fluffy. Then fold in pineapple, marshmallows. Put into mold and chill until firm. Turn out and sprinkle sides and top with coconut.

Mrs. Rudolph Kasch, Owanka, South Dakota

APPLE CRUNCH

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|----------------------------|----------------------------|
| 3 cups apples, sliced thin | 1 rounded tablespoon flour |
| ½ cup sugar | ¼ teaspoon salt |
| | Cinnamon to suit taste |

Combine all ingredients and place in oiled baking dish.

TOPPING:

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|-------------------|--------------------------|
| ¾ cup oatmeal | ¼ teaspoon soda |
| ¾ cup flour | ¼ teaspoon baking powder |
| ¾ cup brown sugar | ½ cup melted butter |

Combine, crumble together thoroughly and sprinkle over first mixture. Bake in 350° oven about 40 minutes, or until apples are tender.

Mrs. Emmett Gordon, Yankton, South Dakota (Carol's Aunt)
(Taken from Yankton Trinity Lutheran Cookbook)
(Your Neighbor Lady's favorite apple recipe)

APPLE DUMPLINGS SUPREME

Sift: 2¼ cups flour and ¾ teaspoon salt.
Cut in: ¾ cup shortening, one-half at a time.

Sprinkle over mixture: 5 tablespoons water, mixing with fork. Round into ball and let stand few minutes. Roll out ⅛ inch thick and cut in 6 seven inch squares. Pare and core 6 medium tart, juicy apples. Place an apple on each pastry square. Fill each apple with mixture of ½ cup sugar and 1½ teaspoons cinnamon and dot with 1 tablespoon butter. Moisten points of pastry square and seal. Place 2 inches apart in 9 x 13 x 2 inch pan and pour hot syrup around dumplings. Bake immediately in 425° oven from 40 to 45 minutes.

Syrup

Boil together for 3 minutes 1 cup sugar, 4 tablespoons butter, ¼ teaspoon cinnamon and 2 cups water. Maple syrup may be used.
Mrs. John Bantz, Route 3, Albion, Nebraska

FRESH FRUIT SHORTCAKE

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|-----------------------------|----------------------------|
| 3 peaches, peeled and diced | 1 orange, peeled and diced |
| 1 banana, peeled and diced | ⅓ cup sugar |

Make individual shortcakes and split them. Add the mixed fresh fruit just before serving. Top with whipped cream, if desired. Crushed pineapple, peaches and oranges or blackberries, oranges and bananas are good variations for the fruit mixture.

Mrs. E. H. Schneekloth, Wellsburg, Iowa

*PINEAPPLE FROZEN CREAM

- | | |
|-----------------------------------|-------------------------------|
| 1½ cups finely crushed cornflakes | 2 egg yolks |
| 2 egg whites | 1 small can crushed pineapple |
| 6 tablespoons sugar | ¾ cup evaporated milk |

Thoroughly butter freezing tray and cover sides and bottom with cornflakes, reserving some for top. Beat egg whites until stiff. Add sugar and beat well until thoroughly blended. Add egg yolks that have been well beaten. Add pineapple or crushed strawberries. Fold in whipped cream or milk. Turn into tray and sprinkle cornflakes on top. Freeze until firm, about 3 hours. Cut in slices to serve.

Mrs. Mike Wilkins, Estelline, South Dakota

HAWAIIAN REFRIGERATOR CAKE

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|---|-----------------------------------|
| 1½ cups (1 can) sweetened, condensed milk | ½ cup crushed pineapple |
| ¼ cup lemon juice | 10 maraschino cherries, quartered |
| 10 marshmallows, quartered | ½ cup heavy cream, whipped |
| | Ladyfingers |

Combine milk and lemon juice and stir until thickened. Add marshmallows, pineapple, maraschino cherries and whipped cream. Line 9 inch tube pan with separated ladyfingers, standing halves around inner and outer edge of pan. Pour in filling. Cover with ladyfingers, if desired. Chill in refrigerator 6 hours or longer. To serve, turn out onto small platter and garnish with whipped cream. Serves 10.

Mrs. James R. Thompson, Route 2, Creighton, Nebraska

*LEMON PUDDING

- | | |
|----------------------|-------------------------|
| 3 tablespoons flour | 1 cup milk |
| 3 tablespoons butter | Juice of 1 lemon |
| 1 cup sugar | Rind of 1 lemon, grated |
| 2 egg yolks | 2 egg whites |

Combine flour, butter and $\frac{3}{4}$ cup of the sugar. Add egg yolks, milk, lemon juice and rind and beat well. Add remaining sugar to stiffly beaten egg whites and fold into first mixture. Pour into buttered baking dish and place in pan of hot water. Bake in 350° oven for 1 hour. Chill and top with whipped cream, if desired. The top is like cake, the bottom a delicious lemon jelly.

Mrs. Lola Harrington, 705 South Conklin, Sioux Falls, S. D.

*TART SHELLS

2 $\frac{1}{4}$ cups sifted flour	$\frac{3}{4}$ cup shortening
1 teaspoon salt	5 tablespoons water

Mix flour, salt and shortening until fine as meal. Add water, mixing thoroughly. Roll $\frac{1}{8}$ inch thick and prick with fork. Cut in 5 inch circles and fit over muffin pans, pinching sides into 7 pleats. Bake in very hot oven 450° from 10 to 15 minutes. Makes 12 shells. These make attractive desserts by filling with fresh or canned fruit, or fill with your favorite cream puddings or pie filling topped with nuts or whipped cream. They are also main dish stretchers by filling with creamed chicken or meat, etc.

Mrs. Lawrence M. Soske, Midland, South Dakota

BAKED FRESH PEARS

6 large fresh pears	$\frac{3}{4}$ cup water
1 cup sugar or $\frac{1}{2}$ cup sugar	2 tablespoons lemon juice
plus $\frac{1}{2}$ cup honey or corn syrup	

Cut pears in half lengthwise and remove cores. Combine sugar, honey or corn syrup, water and lemon juice in saucepan. Bring to boil and boil rapidly for 5 minutes. Place pears in shallow baking dish, pour on syrup and cover dish. Bake at 350° until almost tender, about 20 to 30 minutes, depending on firmness. Remove cover, increase heat to 450° and bake 10 minutes longer, basting frequently to glaze. Serve warm or cold, plain or with cream.

*CRANBERRY MOUSSE

1 cup evaporated milk	$\frac{1}{4}$ cup strained orange juice
1 $\frac{1}{2}$ cups cranberry sauce, strained and sweetened	2 tablespoons lemon juice

Whip the ice cold milk very stiff. Combine mashed cranberry sauce and juices. Fold into whipped milk. Pour into chilled tray and freeze.

Mrs. Carl Thies, Quimby, Iowa

ORANGE SHERBET

Juice of 3 large oranges	1 cup sugar
Juice of 2 lemons	3 cups hot milk

Add sugar to juice. Stir while adding the milk. Put into freezing tray and stir frequently for 20 minutes. One hour before serving, add one cup whipped cream and stir in. Return to refrigerator until ready to serve.

Mrs. Cecil Sowden, Lake Benton, Minnesota

ORANGE ICE CREAM

8 oranges, grate some of rind	5 cups sugar
2 lemons, juice through strainer	1 quart cream
Freeze.	3 quarts milk

Mrs. Elmer Brueske, Lake City, Minnesota

PEACH PUFFS

Into 1 cup of boiling water and $\frac{1}{2}$ cup butter, stir 1 cup flour until smooth. Remove from fire, cool, and beat in 3 eggs, one at a time. Drop in spoonfuls 2 inches apart on greased tin. Bake in moderate oven half an hour. When cool make a slit in side and fill with sweetened sliced peaches. Top with whipped cream.

Mrs. Albin G. Johnson, 1304 Taylor Ave., Norfolk, Nebraska

CHERRY ICE BOX CAKE

Part I—Crush 1 pound vanilla wafers and sprinkle crumbs in bottom of 2 cake pans. Cream 2 cups sugar, 1 cup butter. Beat in 6 eggs, one at a time. Spread mixture over wafer crumbs.

Part II—Mix 1 box cherry Jello and 1 pint hot water. Let cool until it begins to set, then whip until very light. Whip 1 pint cream, add to jello and beat together. Add 1 cup crushed pineapple, $\frac{1}{3}$ cup candied cherries and $\frac{1}{2}$ dozen marshmallows cut fine.

Pour Part II over Part I and chill until firm.

Mrs. Enoch Hofstad, Elk Point, South Dakota

DATE AND MARSHMALLOW ROLL

1 $\frac{1}{2}$ cups graham cracker crumbs	$\frac{1}{8}$ teaspoon salt
1 cup dates, cut in pieces	6 marshmallows, cut in small pieces
1 tablespoon orange juice	$\frac{1}{4}$ cup chopped nut meats
	$\frac{1}{2}$ cup whipped cream

Pour orange juice over dates and add salt. Fold the dates, nuts and marshmallows into whipped cream. Fold in crumbs, reserving a few to roll the roll in when finished. Wrap well in waxed paper and chill in ice box for several hours. Cut in slices and serve with a little whipped cream.

Mabel Hansen, 306 Tenth Street, Sioux City, Iowa

JACK HORNERS

6 to 8 purple plums	2 cup recipe baking powder biscuits
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Prepare the biscuit dough and roll to $\frac{1}{8}$ inch thickness. Cut in 4 inch squares. Place a pitted purple plum in each square. Bake in 425° oven for 10 to 12 minutes. Makes 6 to 8. May be served with a sauce if desired.

CLUB DESSERT

Thicken a pint can of rhubarb sauce. Cool and cut up marshmallows and bananas and $\frac{1}{2}$ pint whipped cream and add. Mix well and serve cold. This is a delicious dessert to serve at clubs, etc.

Mrs. E. F. Girardin, Albert City, Iowa

ICE BOX DESSERT

18 chocolate sandwich cookies	3 egg yolks
1 cup butter	1 cup nutmeats, or less
2 cups powdered sugar	1 pint cream

Crush cookies and put one half in bottom of pan. Mix butter, sugar, egg yolks and nutmeats. Fold in 3 beaten egg whites. Place mixture on crumbs and sprinkle crumbs over top. Whip cream and add a little sugar. Pour this on top and add the remaining crumbs on top. Chill 6 hours or more.

Mrs. Mandus Fristad, Letcher, South Dakota

ICE BOX DESSERT

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|--------------------------------|---------------------------|
| 1 cup sugar | 1 cup crushed pineapple |
| ½ cup butter | 2 ripe bananas, mashed |
| 2 eggs, beaten | ½ cup nut meats, cut fine |
| 12 marshmallows, cut in pieces | |

Cream sugar and butter. Beat eggs until fluffy and add to creamed mixture. Add the pineapple, bananas, nuts and marshmallows and mix. Pour into pan that has been lined with buttered graham cracker crumbs. Sprinkle a few crumbs on top. Chill in ice box 2 hours. Serve with whipped cream.

Mrs. Fred Schilling, Walnut Grove, Minnesota

ICEBOX DESSERT

- | | |
|--------------------------|---|
| 1 package vanilla wafers | ½ pint cream |
| ½ cup butter | 1 cup crushed pineapple, or cooked apricots |
| 1½ cups powdered sugar | |
| 2 eggs, beaten | |

Roll wafers and spread buttered pan with a layer of crumbs. Cream butter and sugar, add eggs. Pour mixture over wafer crumbs in pan. Then cover with more crumbs. Over this pour ½ pint cream, whipped and sweetened a little. Pour the cup of crushed pineapple over this and cover with wafer crumbs. Let stand in icebox overnight. Cut in squares and serve with whipped cream. Serves 10.

Mrs. Philip Behm, Howard, South Dakota

MEAT DISHES

*CHICKEN CASSEROLE

- | | |
|-------------------------|-----------------------------|
| 1 4-pound hen | 2 tablespoons butter |
| ½ cup uncooked rice | 6 tablespoons flour |
| 1 cup chicken broth | ½ teaspoon salt and pepper |
| Blanched almonds | 2 cups chicken broth |
| ½ can pimiento, small | ½ cup milk |
| 1 8-ounce can mushrooms | ½ cup buttered bread crumbs |

Boil the chicken. (I always put in a carrot, an onion and stalk of celery for flavor.) Cool and remove meat from bones, cutting up in good sized pieces. Cook the rice, drain and rinse. Add 1 cup broth to rice. Put 1 cup of rice in bottom of casserole, then a layer of chicken, then some slivered almonds, half the pimiento and half of the mushrooms. Repeat layers. Make a gravy of the butter, flour, salt, pepper, broth and milk. Pour over contents of casserole and top with bread crumbs. Serves eight.

Mrs. Donald Kunz, Curlew, Iowa

PORK CHOPS WITH RICE

(One Dish Meal)

- | | |
|---------------------------------|---------------------------------|
| 4 double pork chops | Large onion, sliced |
| Salt and pepper | ½ cup, or more, rice (uncooked) |
| 2 cups canned tomatoes, or more | |

Brown pork chops in small amount of hot fat on both sides, season with salt and pepper. Place chops in large, greased casserole or baking pan. Top each chop with thick slice of onion. Cover with washed, un-

cooked rice. Pour canned tomatoes over all. Cover and bake one hour in moderate oven. If desired, this may be cooked over very low heat on top of stove but evaporation is more rapid with this method.

Mrs. F. J. Grothe, Route 1, Sioux City, Iowa

FLUFFY MEAT LOAF

- | | |
|-----------------------------|-----------------------------|
| 1 pound ground beef or veal | 4 tablespoons chopped onion |
| ½ pound ground pork | ¼ teaspoon dry mustard |
| 2 cups bread crumbs | ⅓ teaspoon sage |
| 1 egg, beaten | 2 teaspoons salt |
| 1½ cups milk | ¼ teaspoon pepper |

Pack in greased bread loaf pan (4" x 8"). Bake 1½ hours in moderate oven (350°).

VARIATIONS:

For Beef Loaf: Use 1 tablespoon horseradish and 1 tablespoon catsup in place of mustard and sage.

For Catsup Topped Loaf: Spread 3 tablespoons catsup over top before baking.

For a Festive Meat Loaf: Bake in a ring mold. Garnish with hot fruits, such as pineapple, peach halves or apple (cinnamon) slices.

Mrs. Harven E. Hehr, Wellsburg, Iowa

HAM LOAF WITH CATSUP GRAVY

- | | |
|------------------------------|-----------------------------------|
| ¾ cup rolled oats | 3 tablespoons hot shortening |
| ¾ cup evaporated milk | ¾ cup catsup |
| ¾ teaspoon dry mustard | 1 tablespoon vinegar |
| 1½ pounds ground, smoked ham | 1 tablespoon Worcestershire sauce |
| ½ cup onion | ½ cup water |
| 1 tablespoon sugar | |

Turn on oven, setting at 350°. Mix oats, milk and mustard and let stand 5 minutes. Add and mix thoroughly the ground ham. Put the mixture into large greased loaf pan about 9 x 5 x 3 inches. Bake for 1½ hours. Meanwhile cook slowly for 5 minutes the onion and shortening. Add catsup, vinegar, Worcestershire sauce, water and sugar. Boil and stir slowly 3 minutes. Turn out ham loaf and serve with hot catsup gravy.

Mrs. Rudolph Kasch, Owanka, South Dakota

MOCK CHICKEN LEGS

- | | |
|--------------------------------------|--------------------------------|
| 1 pound veal steak or breast of veal | 1 egg |
| 4 slices bacon | 1 cup sifted, dry bread crumbs |
| ½ teaspoon salt | ¼ cup fat |
| ½ cup water | |

Grind veal and bacon, add salt and egg. Mix and shape like drumsticks and place on skewer. Roll in crumbs and brown in hot fat. Add ½ cup water and cover. Cook slowly 30 minutes. Serve with brown gravy. Makes 4 legs.

Mrs. Wm. C. Grau, 512 3rd Ave., S. W., Faribault, Minn.

DRUMSTICKS

- | | |
|--------------------|------------------------------|
| 1 pound veal steak | 1 egg |
| 1 pound pork steak | 2 tablespoons water |
| ¾ teaspoon salt | 1 cup fine, dry bread crumbs |
| ⅓ teaspoon pepper | 4 tablespoons shortening |
| ¼ cup flour | 1 teaspoon minced onion |
| 6 wooden skewers | |

Cut meat into pieces about 1 x 2½ inches. Sprinkle with salt and pepper. Arrange veal and pork alternately on 6 skewers. Press pieces close together and mold into drumstick shape. Roll in flour, dip into egg diluted with water, roll in crumbs. Melt shortening in skillet. When hot add drumsticks and brown richly on both sides. Add onion and enough water to cover the bottom of skillet. Cover and cook until meat is tender. Really a treat—these crusty, tender drumsticks!

Mrs. Lucile Gwynn, Cody, Nebraska

TURKEY A LA KING

2 cups diced, cooked turkey	⅓ cup chopped green pepper
¼ cup butter	1 cup sliced mushrooms
4 tablespoons flour	2 tablespoons butter
2 cups milk	3 tablespoons chopped pimiento
1 teaspoon salt	2 egg yolks

Buttered toast

Make a white sauce of butter, flour, milk and salt. Saute green pepper and mushrooms in butter. Add turkey, peppers, pimiento and mushrooms to sauce. Heat slowly for 5 minutes. Stir in beaten egg yolks. Serve on buttered toast.

Mrs. Walter Nack, Groton, South Dakota

*MACARONI AND MEATBALLS

1 pound hamburger	1 cup rice
2 slices bread, soaked in water	1 onion, cut into small pieces
1 or 2 eggs	Salt and pepper to taste

1 or 1½ quarts tomato juice or canned tomatoes

Mix all ingredients except the juice and form into balls. Put juice in a pan with 1 tablespoon butter. Bring to boiling point, then add the meatballs. I put mine in a pressure cooker for 15 minutes, during which time I also cook macaroni. The last 5 minutes take pressure cooker off and add macaroni and cook 5 minutes more. This can be baked in a slow oven for about 1 hour, too.

Mrs. Harvey M. Hitch, Luverne, Minnesota

SAVORY SAUSAGES

Brown 1 pound link sausage in oven to remove most of grease, which is poured off. Make 1 recipe of Yorkshire Pudding and pour over browned sausage. Then put back in oven to thicken the pudding.

YORKSHIRE PUDDING:

1 cup flour	1 or 2 eggs
¼ teaspoon salt	½ pint milk

Mix well to form thin batter.

Mrs. Worley N. Johnson, 132 12th St., S. W., Watertown, S. D.

DEVELOPED TUNA CHIPS

1 10½ ounce can condensed mushroom soup	1 tablespoon grated onion
1 cup evaporated milk	2 tablespoons minced green pepper
½ teaspoon salt	¼ cup chopped pimiento
Few grains cayenne	1/7 ounce can tuna fish, flaked
	Potato chips
	Lemon wedges

Mix together soup and milk until smoothly blended. Add salt, cayenne, onion, green pepper, pimiento and tuna and heat to serving temperature, being careful not to scorch. Serve over mounds of potato chips. Garnish with parsley or watercress, if desired, and serve with lemon wedges. Yield: 4 servings.

BUDGET BIRDS

1 cup soft bread crumbs	½ cup canned tomatoes
2 tablespoons melted fat	Salt and pepper
½ tablespoon minced onion	6 slices boiled ham
	6 slices bacon

Combine crumbs, fat, onion, tomatoes and seasoning. Place 1 tablespoon dressing on each slice of ham. Roll up and wrap with bacon, fasten with toothpicks. Brown quickly in hot fat, then reduce heat and cook until bacon is crisp—about 15 minutes.

Verdella Schroeder, Mankato, Minnesota

SWISS STEAK

2 pounds sirloin steak	1 sliced onion
½ cup flour	½ green pepper, chopped
2 teaspoons salt	1 cup boiling water
¼ cup bacon drippings	1 cup canned tomatoes

Mix flour and seasoning and pound into meat. Heat drippings in pan and brown meat on both sides. Add onion, green pepper, water and tomatoes. Cover and cook over very low heat for 2 hours.

Mrs. Bernard Ohlenkamp, Elkton, South Dakota

ROAST DUCK OR GOOSE

Singe and remove pin feathers from goose or duck. Wash very clean using a soft brush with lukewarm water in which a little soap has been dissolved. Rinse with lukewarm water, then rinse with cold water. Make sure inside is clean, and dry inside and out. Place 1 unpeeled orange and 1 unpeeled but cored apple in the inside of goose. Gash orange ¼ inch deep in the form of cross. Tie legs to tail. Place goose in very hot oven (500°) for 30 minutes. Remove from oven, take out fruit and pour off excess fat. When cool, fill with stuffing and sew skin together. Place in 450° oven for 30 minutes, then reduce heat to slow oven (300°) and finish baking, allowing 25 minutes to each pound. Baste every 10 minutes of last half hour with 1 cup lukewarm water. By cooking goose or duck in this manner all disagreeable or strong fat is removed.

Mrs. John K. Anderson, Cogswell, North Dakota

BAKED SALMON WITH SOUR CREAM

1 No. 1 can salmon	1 cup sour cream
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Break salmon into large pieces, removing bones and excess skin. Place in baking dish and add sour cream. Cover dish and bake for 45 minutes at 350°. Serve on toast. Garnish with tomato and lemon slices. Serves 4 to 6.

Mrs. Olaf Jodock, Kempton, North Dakota

BAKED EGGS IN CHEESE SAUCE

3 slices toast, buttered lightly	1½ cups cheese sauce
	6 eggs

Cut toast in triangles and cover bottom of a greased shallow dish, buttered side down. Pour ¾ cup cheese sauce over toast. Break eggs on the sauce, spacing evenly. Add remaining ¾ cup sauce. Bake 350° from 15 to 20 minutes.

CHEESE SAUCE:

3 tablespoons fat	1 teaspoon mustard
3 tablespoons flour	1½ cups milk
¾ teaspoon salt	¾ cup grated cheese

Melt fat in top of double boiler. Stir in flour, salt, mustard and add milk slowly. Add cheese (using less than $\frac{3}{4}$ cup if cheese is strong). Stir until sauce is thick and cheese is melted.

Miss Lorene Webb, Arcola, Saskatchewan, Canada

*ROAST LAMB

Put quarter of lamb in roaster with as small amount of water as possible and slice quite a lot of onion on it. Watch closely and turn often. Use juice immediately for gravy.

Mrs. Wm. Solomon, 721 Third St., E., Redfield, South Dakota

PRESERVES and CANNING

PINEAPPLE PEAR PRESERVE

18 pears	1 large can crushed pineapple
18 oranges	1 cup maraschino cherries
	10 cups sugar

Peel pears and oranges. Put pears, oranges and cherries through food grinder, using the coarse knife. Mix all ingredients with sugar and let stand overnight. Next day cook mixture slowly for about $1\frac{1}{2}$ hours until thick and clear. Stir often to prevent scorching. Put in sterilized jars and seal.

Mrs. Conrad Froemel, Jr., Route 3, Mankato, Minnesota

APPLE CRANBERRY RELISH

1 apple, pared and cored	1 orange
2 cups cranberries	Sweetening to taste

Put apple and cranberries through food chopper. Quarter orange and remove seeds and put through chopper. Add sweetening (about $\frac{3}{4}$ cup sugar and $\frac{1}{4}$ cup corn syrup, or maple syrup or honey), blend and chill. Makes $\frac{3}{4}$ quart of relish.

Bettie Bailey, Wolbach, Nebraska

SWEET GREEN TOMATO PICKLES

Sprinkle 1 peck green tomatoes, sliced, lightly with salt. Let stand overnight. In the morning, drain. Place in pan in layers, alternating with 12 good-sized sliced onions. Between each layer, sprinkle some of the following:

6 red peppers, chopped	1 tablespoon mustard
1 cup sugar	1 teaspoon cloves
1 tablespoon allspice	1 cup horseradish root, cut fine

Vinegar to cover. Boil until tender and seal hot.

Mrs. Gerald K. Cullen, Box 208, Emmetsburg, Iowa

PICKLED CRABAPPLES BAKED

Remove flower end from apples and replace with a clove. To 5 lbs. apples $3\frac{3}{4}$ lbs. white sugar and 1 stick cinnamon. Place layer of apples

in a 1 gallon jar with a layer of sugar and broken cinnamon. When jar is filled, pour down the side of jar 1 scant quart vinegar. Put cover on jar and bake very slowly in oven. Do not baste or disturb. When cool, juice will cover fruit. Place paper over top and store. These will keep all winter. Be sure and start cooking in cool oven so as not to break jar.

Mrs. Herman Rygg, 2000 Wall Street, Sioux City 19, Iowa

*PICKLED PEACHES

4 pounds small, yellow peaches	1 cup water
1 cup vinegar	4 sticks cinnamon (broken)
3 cups sugar	4 or 5 cloves for each peach

Boil vinegar, sugar, water and cinnamon for 15 or 20 minutes, or until syrup begins to thicken. Peel peaches. Drop a few peaches at a time into syrup and cook until tender. Add cloves to syrup at the same time peaches are added. Pack in sterilized jars and strain hot syrup over packed peaches. Seal, label and store.

Mrs. Edwin Lentz, Wakefield, Nebraska

*SWEET, PICKLED FRUIT

7 pounds crabapples, peaches or pears	3-inch stick cinnamon
8 cups sugar	1 tablespoon whole cloves
2 cups vinegar	or
2 cups liquid fruit was cooked in	Few drops oil of cinnamon
Cassia buds	Few drops oil of cloves

If you do not pare apples, stick with fork before cooking, remove blossom end but leave stem on. Parboil 5 minutes in water to cover, drain, reserve liquid. (I use oil of cinnamon and oil of cloves instead of the whole spices and stick a few cassia buds into each apple.) Combine remaining ingredients, cook 5 minutes, add fruit. Cook slowly until tender but not soft. Pack into sterilized jars, cover with hot syrup and seal.

Another syrup:

5 cups brown sugar	4 quarts fruit
2 cups vinegar	2 cinnamon sticks
	2 tablespoons whole cloves

Mrs. Leo Coyour, 519 E. Blue Earth, Fairmont, Minnesota

SWEET SOUR CHUNK PICKLES

Wash and cut into long chunks (or quarters) enough medium size cucumbers to fill 4 sterilized jars. To each jar add 3 or 4 onion slices, 2 stalks celery, 2 bunches dill. Dissolve 4 cups sugar and $\frac{1}{2}$ cup salt in 1 quart of vinegar and 1 pint water. Pour while hot over cucumbers. Seal and put away in cool place at once. These pickles are good after one month, so date your label for convenience.

Mrs. Elmer Blackberg, Strandquist, Minnesota

SWEET DILL PICKLES

1 tablespoon salt	1 cup cold water
1 teaspoon dry mustard	$1\frac{1}{2}$ cups vinegar
4 tablespoons brown sugar	Dill and grape leaves

Place grape leaf in bottom of quart jar. Fill with small cucumbers or medium size cut in chunks. Put a spray of dill and grape leaf on top. Dissolve dry ingredients in boiled water and vinegar. Pour over cucumbers and seal. Use after 6 weeks.

Mrs. C. J. Lenartson, Cyrus, Nebraska

*GOOD SWEET DILL PICKLES

2½ cups vinegar
½ cup salt

1½ cups sugar
5 cups water

Wash about 5 inch cucumbers and cut lengthwise into fourths. Pack in sterilized jars. Place dill in bottom of jar and more on top. Pour boiling solution over them and seal.

Mrs. Lola Harrington, 705 S. Conklin, Sioux Falls, S. D.

CORN RELISH

4 cups fresh corn	4 cups vinegar
5 cups chopped green peppers	2 cups sugar
2 cups chopped onion	¼ cup salt
2 cups sliced, unpared cucumbers	1 tablespoon mustard seed
4 cups chopped ripe tomatoes	2 tablespoons celery seed
	1 tablespoon tumeric

Combine vegetables. Add remaining ingredients. Heat to boiling and simmer for 25 minutes, or until vegetables are tender. Seal in hot, sterilized jars. Makes about 6 pints.

Mrs. Clarke R. Culver, Dallas, South Dakota

STRAWBERRY-RHUBARB JELLY

2 quarts strawberries	1 cup water
1 quart finely cut rhubarb	1 package powdered fruit pectin
	4½ cups sugar

Wash berries, then crush thoroughly one layer at a time. Place rhubarb in large saucepan with water. Simmer until soft. Combine rhubarb and crushed berries in jelly bag. Let juice drain from bag—there should be 3½ cups juice. If the quantity is short, add water to complete measure. Pour juice into saucepan, add pectin and blend thoroughly. Place over high heat and bring to boil, stirring constantly. Stir in sugar and bring to full rolling boil for 2 minutes. Remove from heat, allowing boiling liquid to subside. Skim. Paraffin at once and label.

Mrs. R. F. Porath, Box 462, Valentine, Nebraska

MISCELLANEOUS

*CARAMEL CORN

1 tablespoon butter	2 tablespoons sugar
	3 tablespoons popcorn

Melt butter and sugar in skillet. Add corn and pop. This burns quite easily so don't keep it on too long.

Mrs. Ray Siders, O'Neill, Nebraska

CRANBERRY APPLE SAUCE

1 pint cranberries	¾ cup water
2 cups diced apples	1 cup sugar

Combine cranberries and apples. Add water and sugar. Cook slowly until fruits are tender. Beat with beater for a minute.

Mrs. Rudolph Porath, Box 462, Valentine, Nebraska

COCOA

½ teaspoon cocoa
1 teaspoon vanilla
Pinch salt

¾ cup boiling water
3 teaspoons white syrup
2 teaspoons marshmallow creme
Evaporated milk

Put cocoa, vanilla, and salt in cup and fill cup with boiling water. Add corn syrup and marshmallow creme and fill up the cup with evaporated milk.

Grace E. Drury, R.R. 3, Marshall, Minnesota

BUTTERSCOTCH TOPPING FOR ICE CREAM

¼ cup butter	1 cup light syrup
1 cup brown sugar, packed	Pinch of salt
	½ cup thin, sweet cream

Melt butter, add sugar, syrup and salt. Simmer 15 minutes, stirring frequently. Remove from stove and add cream slowly. Stir vigorously and cool.

Mrs. E. T. Goldammer, Stickney, South Dakota

SPICE CAKE WAFFLES

½ cup butter	½ teaspoon salt
1 cup brown sugar	1 teaspoon cloves
1 beaten egg	1 teaspoon cinnamon
1½ cups sifted flour	1 teaspoon allspice
2 teaspoons baking powder	½ cup milk
	½ cup nuts

Cream butter and brown sugar. Add beaten egg. Sift together dry ingredients and add alternately with milk. Add nuts. Bake on moderately hot iron.

Mrs. Bart Thompson, Mission Hill, South Dakota

TAVERNS

2 pounds ground beef	1 can condensed tomato soup
1 tablespoon shortening	2 tablespoons table mustard
1 medium size onion	Chili powder
1 green pepper	Salt and pepper

Brown meat in shortening, add finely chopped onion and green pepper. Let brown and slowly add soup and other ingredients. Serve on buns.

Arlee Johnson (One of the Kactus Kids)

GROUND MEAT SANDWICH SPREAD

1 pound bologna	2 tablespoons vinegar
3 hard boiled eggs	Mayonnaise, as needed
3 medium sized pickles	Pimento and onion, if desired

Put meat, eggs and pickles through food chopper. Moisten with vinegar and mayonnaise. Use a lettuce leaf and some of spread on each sandwich.

VARIATION:

Ground, cooked ham
Chopped celery
Chopped olives

Hard boiled eggs, chopped
Mayonnaise
Use on white or rye bread

LIVER SAUSAGE SPREAD

- | | |
|--|----------------------------------|
| ¼ pound liver sausage | 1 teaspoon salt |
| 3 hard boiled eggs, chopped | 1 tablespoon minced green pepper |
| ¼ cup minced parsley | 1 teaspoon mustard |
| 3 tablespoons salad dressing or mayonnaise | |

Combine all ingredients and blend.

Mrs. Gerald K. Cullen, Box 208, Emmetsburg, Iowa

WHITE SOAP

- | | |
|----------------------------------|---------------|
| 1 cup lye | 8 cups fat |
| 4 cups cold water (hard or soft) | ½ cup ammonia |
| 2 tablespoons borax | |

Dissolve lye in cold water, being careful not to spill any as it becomes very hot. Stir with wooden spoon or stick. I usually add borax at this time. Melt fat and when cool add to cooled lye mixture. Add ammonia and stir for 10 minutes or until thick like heavy syrup or fudge. Pour into shallow boxes lined with waxed paper. Let stand overnight and then cut in bars. No matter how dark the lard is the soap is always white.

Mrs. Astor Lovald, Wabasso, Minnesota

VEGETABLE DISHES

ORANGE-CINNAMON SWEET POTATOES

- | | |
|-------------------------------|-----------------------------|
| Whole, steamed sweet potatoes | ½ cup brown sugar |
| Crushed, bran flakes | 2 tablespoons melted butter |
| ½ cup orange juice | 2 teaspoons cinnamon |

Slice potatoes about ½ inch thick. Roll in bran flakes. Press indentation on top of potato and spread on mixture of orange juice, sugar, melted butter and cinnamon. Arrange on broiler rack and broil until golden brown on top.

Mrs. David Kludt, Box 332, Tyndall, South Dakota

*BUSY DAY POTATOES

Melt about a rounded tablespoon shortening in a pan. Cut in a small onion and cook just until slightly browned. Cut potatoes in ¾ inch cubes and drop into hot grease when onion is browned. Add hot water until it comes up between potatoes. Salt according to taste. Cook about 20 minutes or until tender. Sprinkle in a little pepper and stir carefully. If they cook dry too quickly, add a little water.

Mrs. R. D. Ward, Beaver Creek, Minnesota

DELMONICO POTATOES

- | | |
|------------------------|-----------------------------|
| 1 quart cubed potatoes | ¼ pound mild cheese, grated |
| 1 onion | ½ teaspoon salt |
| 2 cups white sauce | Buttered crumbs |

Cut potatoes into ½ inch cubes. Cut onion fine. Cook together for 5 minutes. Drain and place in baking dish. Cover with well seasoned medium sauce. Sprinkle with cheese and cover with buttered crumbs. Sprinkle ½ teaspoon salt over top. Bake in moderate oven, 375°, until potatoes are done.

Mrs. Melvin Puchta, Springfield, Minnesota

GOLDEN POTATOES

Take ½ cup sour cream and let cook down in skillet until like golden butter. Then brown diced potatoes.

Or, sprinkle a little flour over them before browning.

Or, mix beaten eggs with them and brown.

Mrs. Chris Bentley, Sargent, Nebraska

SECOND-DAY POTATO PATTIES

Mash leftover potatoes. Add 2 eggs, salt and pepper, paprika and cheese shreds. Fry in deep fat like doughnuts.

*CRUSTED POTATOES

- | | |
|-------------------------|---------------------------|
| 6 cold, boiled potatoes | 1 cup crushed corn flakes |
| 3 tablespoons butter | 6 strips bacon |

Peel potatoes. Cream butter until soft. Rub butter over potatoes. Roll them in crushed corn flakes. Roll strip of bacon around each potato. Bake in hot oven until bacon is crisp about 20 minutes.

Mrs. H. B. Newland, Box 682, Huron, South Dakota

SKILLET TOMATO POTATOES

- | | |
|--------------------------------------|----------------------------|
| ¼ cup melted butter, or bacon grease | 1 cup thinly sliced onions |
| ¼ cup water | 1½ cups canned tomatoes |
| 1 quart thinly sliced raw potatoes | 1 tablespoon salt |
| | ¼ teaspoon pepper |

Combine butter and water in heavy skillet. Arrange potatoes and onion in layers on top. Cover and simmer 10 minutes. Add tomatoes to which salt and pepper have been added. Cover and simmer 20 minutes longer.

Mrs. Melvin Puchta, Springfield, Minnesota

ZIPPY BEETS

- | | |
|----------------------|--------------------------|
| 2½ cups cooked beets | 2½ teaspoons horseradish |
| ½ cup top milk | 1 teaspoon salt |

Cut beets into long thin strips. Heat milk, horseradish and salt. Toss together with beets lightly and mix well. Serves 6.

Mrs. Melvin Puchta, Springfield, Minnesota

DUTCH STYLE BEETS

- | | |
|--------------------------|---------------------------|
| 2 teaspoons minced onion | 1 tablespoon sugar |
| 2 tablespoons fat | 1 cup beet liquid |
| 1 tablespoon flour | 2 tablespoons lemon juice |
| Salt and pepper to taste | 1 No. 2 can beets |

Simmer onion in fat for five minutes being careful onion does not brown. Add flour and blend. Add seasonings, beet liquid, lemon juice and sugar. Cook until thick, stirring constantly. Add beets and heat.

Mrs. Louis Cullen, Waverly, South Dakota

*APPLE NOODLES

Boil noodles first in salt water—about as many as you think your family will eat. Put a layer of noodles in bottom of casserole. Slice apples on top of noodles, about two apples for one layer. Sprinkle with about ¼ cup sugar and some cinnamon and dot with butter. Repeat layers as often as you wish, having last layer apples. Bake until apples are tender.

Mrs. Albert Serr, Greenway, South Dakota

NOODLE AND CORN CASSEROLE

- | | |
|--------------------------------------|--------|
| ½ package noodles, cooked and salted | 4 eggs |
| ½ can corn | Cheese |
| 1 cup bread crumbs | Milk |

Put noodles in baking dish together with corn. Mix corn juice, a little milk, 4 egg yolks and soaked bread crumbs. Season to taste. Add cut up cheese and fold in 4 beaten egg whites. Pour on first mixture and sprinkle a few crumbs on top with touches of butter. Bake for 45 minutes. (The mixture should have enough milk to be runny, as the egg and cheese will thicken it.) This is a favorite of mine to serve at clubs with hot buns.

Mrs. E. F. Girardin, Albert City, Iowa

SWISS CHARD SOUFFLE

- | | |
|------------------------------------|---------------------|
| 1½ cups cooked chard, chopped fine | ½ cup cream |
| 1 tablespoon flour | Salt and pepper |
| 2 eggs | Paprika |
| 2 tablespoons butter | ½ cup grated cheese |
| 2 teaspoons soft bread crumbs | |

Blend flour, butter, and add beaten egg yolks, bread crumbs, cream and add seasoning. Stir in stiffly beaten egg whites. Turn into buttered dish. Grated cheese may be added. Place in pan and bake in slow oven about one hour.

Mrs. Lillian E. Miller, Monowi, Nebraska

CARROT LOAF

- | | |
|-------------------------|------------------------------|
| 2 eggs, well beaten | 2 cups ground meat or salmon |
| 2 cups ground carrots | 2 cups milk |
| 2 cups dry bread crumbs | Salt and pepper to taste |

Beat eggs in baking dish. Add other ingredients and mix well. Cover with butter and bake until brown. Very good and easy to make.

Mrs. Mae Zeigler, Route 2, Gladbrook, Iowa

SALADS and SALAD DRESSING

COTTAGE CHEESE SALAD

- | | |
|-------------------------|--------------------|
| 1 package lemon jello | ½ teaspoon salt |
| ½ cup boiling water | 1 carrot, medium |
| 1 carton cottage cheese | 1 onion, medium |
| 1 scant cup mayonnaise | 1 cucumber, medium |

Dissolve jello in water and let thicken. Add cottage cheese (drain if liquid in it), mayonnaise and salt. Grind vegetables and drain, add to jello and cheese mixture and let set. Serve on lettuce leaf. Garnish with slices of stuffed olives to add color, if you wish.

Mrs. P. L. Mohler, 1100 Taylor, Norfolk, Nebraska

BEEF-PINEAPPLE SALAD

Marinate sliced or cubed, cooked beets in tart French dressing overnight or at least for a couple of hours. Mix cubed, canned pineapple with mayonnaise. Keep all ingredients chilled. For serving, arrange beets on

a lettuce leaf, placing a crown of pineapple on top of beets. Top with green maraschino cherry.

Mrs. Mary Huckert, Alpena, South Dakota

HOT BEET SALAD

- | | |
|--------------------------|-----------------------------------|
| 2 tablespoons sugar | ¾ cup water |
| ½ teaspoon salt | 1 pint cooked, diced beets |
| 2 tablespoons cornstarch | 1 tablespoon onion, chopped (raw) |
| ¼ cup vinegar | 3 hard-boiled eggs, halved |

Mix sugar, salt and cornstarch and add to vinegar and water. Cook slowly until thick. Add beets and onion. Heat through and pour into serving dish. Shell eggs and cut in halves. Nest in hot beets.

Mrs. Elmer Blackberg, Strandquist, Minnesota

BEEF SALADS

Combine green beans and pickled beets with French dressing for a colorful, tasty salad.

Mix chopped, hard-cooked eggs, diced beets, diced cheese, and either pickles or olives with mayonnaise. Serve on lettuce wedges. Add beets just before serving.

Mrs. L. E. Mastalir, Verdigre, Nebraska

"SALAD IN APPLES"

- | | |
|-----------------------|-----------------------------|
| 6 perfect apples | 2 cups celery hearts, diced |
| 1 cup chopped walnuts | Mayonnaise |

Cut a small, round slice from tops of apples. Hollow them out making pieces as large as possible. Cut scoopings into dice. Add celery hearts and nutmeats. Blend and mix with mayonnaise. Refill apples with mixture and serve on lettuce leaf.

Mrs. Rudolph Porath, Box 462, Valentine, Nebraska

*RAINBOW SALAD

- | | |
|-----------------------|-------------------|
| 1 box raspberry Jello | 1 box lime Jello |
| 1 box orange Jello | 1 box lemon Jello |

Mix raspberry Jello. When slightly thick pour half into baking dish and chill. Beat remaining half. Add a little whipped cream and crushed pineapple, pour over other and chill. Mix orange and chill until slightly thick. Pour on first mixture (half of it) and beat remaining portion as before, adding fruit. Repeat with other Jellos. Cottage cheese may be added to the lime Jello, cream cheese to the lemon and grated carrots to the orange. Put in small cake pan, 8 x 11. Cut in squares. Be sure each layer is set before adding next.

Irene Bade, 523 North Arch, Aberdeen, South Dakota

EASTER SALAD

Form egg-shaped balls from cottage cheese and roll them in finely chopped greens, such as chives, young green onion tops or parsley. To add color, you can place these "eggs" in little nests made from shredded carrots, and pass French dressing after dinner begins.

SIMPLE SALAD

- | | |
|--------------------------|-------------------------------|
| 3 oranges, cut in pieces | 1 small can crushed pineapple |
| 18 marshmallows, cut up | 1 cup whipped cream |

Mix and let stand a few hours before serving. Top with maraschino cherry.

Mrs. Garret Greenfield, R.R. 1, Sibley, Iowa

PINEAPPLE-CHERRY SALAD

Prepare cherry flavored gelatin following directions on package. Open can of pineapple and drain off juice. Pour gelatin into this can with fruit and chill. To unmold dip quickly in hot water. When salad slides out, cut between slices. Place a ring of pineapple-in-gelatin on lettuce leaf. Add salad dressing, if desired.

Mrs. Louise Wittmeier, Tyndall, South Dakota

*PINEAPPLE BANANA SALAD

½ cup butter	1 tablespoon flour
1 cup sugar	2 eggs
Pineapple juice	1 cup whipped cream
	Sliced bananas

Cook butter, sugar, flour, eggs and juice from one No. 2 can pineapple until thick, stirring constantly. Cool and add 1 cup unsweetened, whipped cream and pour over sliced bananas. Arrange on lettuce leaf and top with cherry or a few nutmeats, or both.

Sally Olson, Box 126, Bowdle, South Dakota

HOT POTATO SALAD

6 medium size boiled potatoes	¼ cup vinegar
1 small onion	⅓ cup water
6 slices bacon	1 teaspoon sugar
1 tablespoon flour	Salt and pepper to taste

Slice potatoes and onion thin and set aside. Cut bacon in small pieces and fry crisp. Remove from grease and add the flour to this grease and blend well. Add vinegar, water, sugar, salt and pepper and boil. Add potatoes, onion and bacon and heat thoroughly.

Mrs. V. E. Ring, Lake Park, Iowa

PICKLE POTATO SALAD

4 tablespoons pickle juice	Pinch garlic salt, if desired
¼ cup mayonnaise or salad dressing	3 cups diced, hot potatoes
1 teaspoon salt	2 hot, hard-boiled eggs, chopped
Dash of pepper	½ cup pickles, chopped
	½ cup diced celery
	2 tablespoons minced onion

Mix 2 tablespoons pickle juice with mayonnaise to stretch it. Add salt, pepper and garlic salt to other 2 tablespoons pickle juice and toss with remaining ingredients. Add mayonnaise and mix. Cover and chill. Yield: 6 portions. Diced radishes, green peppers and minced pimientos may be added to make more color and flavor.

Mrs. John Stahlin, Wausa, Nebraska

CRANBERRY SALAD

1 quart raw cranberries, ground	4 diced apples
2 cups sugar	1 small can pineapple
2 boxes cherry Jello	2 oranges and rind of 1

Mix ground cranberries and sugar and let stand 2 hours. When Jello begins to set add remainder of the ingredients and cranberries.

Mrs. Willard Renner, R. 2, Norfolk, Nebraska

CRANBERRY CHRISTMAS SALAD

2 apples	2 boxes raspberry gelatin
1 quart cranberries	½ cup walnuts
1½ cups sugar	½ cup celery, cut fine

Grind raw apples, cranberries, nuts and celery and add sugar. Add to gelatin and let set.

Mrs. Kenneth Carrell, Creighton, Nebraska

SOUR CREAM SALAD DRESSING

1 teaspoon salt	¾ cup thick sour cream
1 teaspoon mustard	¼ cup vinegar
2 tablespoons sugar	1 egg, well beaten
¼ teaspoon paprika	1 teaspoon flour

Combine ingredients. Cook over hot water, stirring constantly, until thick and smooth.

Mrs. Floyd Varn, Elgin, Nebraska

SOUR CREAM MUSTARD DRESSING

¾ cup sour whipping cream	¼ teaspoon salt
1½ teaspoons sugar	1½ tablespoons lemon juice
	1 teaspoon prepared mustard

Whip cream until stiff. Sift in salt and sugar. Carefully fold in lemon juice and mustard. This is good on either fruit or vegetable salads.

Mrs. Floyd Varn, Elgin, Nebraska

BREAD and ROLLS

FEATHER CEREAL MUFFINS

4 tablespoons butter	1¼ cups flour
½ cup sugar	1 cup pep or wheat flakes
1 egg	3 teaspoons baking powder
1 teaspoon salt	1 cup milk

Cream butter, add sugar and drop in egg and beat hard. Add salt and cereal flakes. Stir. Sift dry ingredients and add to flakes mixture. Pour in milk and stir only until flour is stirred in. Makes about 18 large muffins.

Mrs. Floyd Leeseberg, New York Mills, Minnesota

SOUR CREAM ROLLS

½ cup milk	2 eggs
¾ cup shortening	1 cup sour cream
½ cup sugar	1 cake yeast
1½ teaspoons salt	4½ cups flour, sifted

Scald milk, shortening, sugar and salt in saucepan. Add sour cream to the beaten eggs and blend in yeast. When milk is lukewarm, add to cream mixture. Add flour and beat for 10 minutes. Place in refrigerator over night after covering carefully. Next day let it rise until doubled or more. Knead in 1½ cups more flour. Roll in two sheets ¼ inch thick. Spread with sour cream and sprinkle with brown sugar and nuts. Roll and cut in slices 1½ inches thick. Place in greased muffin tins lined with brown sugar. Let rise in a warm place until double. Bake at 400° for 25 minutes; then reduce heat to 350° for 10 minutes longer.

Mrs. L. E. Mastalir, Verdigre, Nebraska

SWEET CREAM BISCUITS

- | | |
|---------------------------|-----------------------------|
| 1 cup flour | $\frac{1}{4}$ teaspoon salt |
| 2 teaspoons baking powder | Sweet cream |

Mix ingredients adding enough sweet cream so dough will drop. Bake in moderate oven. Makes 5 or 6 medium sized biscuits.

Mrs. Henry Harms, Jr., R.R. 2, West Bend, Iowa

BISCUITS

- | | |
|-----------------------------|---|
| 2 cups flour | 2 teaspoons baking powder |
| $\frac{1}{2}$ teaspoon salt | $\frac{2}{3}$ to $\frac{3}{4}$ cup sour cream |
| $\frac{1}{4}$ teaspoon soda | 2 tablespoons water |

Measure dry ingredients and sift 3 times. Add cream and water to make a soft dough. Handle lightly. Cut and place on baking sheet and let set 5 to 10 minutes. Bake in hot oven 10 minutes.

Mrs. L. E. Mastalir, Verdigre, Nebraska

* HOT ROLLS

- | | |
|---|-------------------------------------|
| 2 cakes fresh, or 2 packages granular yeast | $3\frac{1}{2}$ cups enriched flour |
| $\frac{1}{3}$ cup sugar | $\frac{1}{3}$ cup melted shortening |
| $\frac{2}{3}$ cup milk | $\frac{3}{4}$ teaspoon salt |
| | 2 egg whites |

Soften yeast and dissolve sugar in milk cooled to lukewarm. Add 1 cup flour and beat. Add shortening, salt, beaten egg whites and remaining flour. Beat or knead until light, about 5 minutes. Cover with moist cloth in greased bowl until raised double (about 1 hour in warm place). Shape into tea rolls and place in greased baking pan. Let rise until doubled. Bake in moderate oven 350° from 12 to 15 minutes. Remove from pan and with pastry brush put melted butter over top of hot rolls.

Mrs. Edwin Lentz, Wakefield, Nebraska

CARAMEL DESSERT ROLLS (Butter Horn Buns)

- | | |
|------------------------------|-------------------------|
| 1 cup scalded milk | 2 teaspoons salt |
| $\frac{1}{2}$ cup shortening | 4 to 5 cups flour |
| $\frac{1}{2}$ cup sugar | 1 cake compressed yeast |
| | 3 eggs, beaten |

Mix shortening, sugar and salt. Add scalded milk and some of the flour. Beat. Add yeast, softened in some of the lukewarm liquid. Add eggs and remaining flour. Keep in refrigerator until about $1\frac{1}{2}$ or 2 hours before serving time. Pat out about $\frac{1}{2}$ inch thick. Sprinkle with cinnamon, brown sugar and butter. Roll up and slice. Place in muffin tins already prepared with 1 teaspoon brown sugar, dot of butter and couple drops of water. Let rise about $1\frac{1}{2}$ hours, or until double. Bake about 15 or 20 minutes until nicely brown in 350° oven while eating meal. They'll be hot and crusty for dessert.

Harry's Favorite—Thanks to Mrs. E. A. Knudsen, Yankton, South Dakota

CINNAMON ROLLS

Make a sweet dough with raisins. Put brown sugar and melted butter into bottom of loaf pan and sprinkle on nut meats. Put cream, cinnamon and brown sugar on rolled out dough. Place in loaf pan and let rise. Then bake.

Mrs. Alvin Hofer, Alexandria, South Dakota

CINNAMON ROLLS

Cut bread dough into strips 6 x 1 inches and roll into long roll with hands. Have a flat pan ready with melted butter, or part butter and lard, and a flat dish with sugar and cinnamon mixed together. Roll dough first in melted butter and then in sugar. Twist round finger until all in a roll and place in greased baking pan. Let rise and bake in hot to moderate oven.

Mrs. Arthur Gill, LaBolt, South Dakota

NUT BREAD

- | | |
|-------------------------|-----------------------------|
| 1 egg | 1 cup whole wheat flour |
| $\frac{3}{4}$ cup sugar | $\frac{3}{4}$ teaspoon soda |
| 1 cup sour milk | 4 teaspoons baking powder |
| 2 cups pastry flour | 1 teaspoon salt |
| | 1 cup nut meats |

Combine egg, sugar and sour milk. Sift dry ingredients well and add. Mix well and add nut meats. Place in well oiled tins and bake one hour at 375° . You may add raisins, dates or most any kind of well drained fruit for variety.

Mrs. George Mishler, Fedora, South Dakota

BANANA NUT BREAD

- | | |
|--------------------------|------------------------------|
| 1 cup sugar | 1 teaspoon soda |
| $\frac{1}{2}$ cup butter | 3 small ripe bananas, mashed |
| 2 eggs, well beaten | $\frac{1}{2}$ cup nutmeats |
| 2 cups flour | 1 teaspoon vanilla |

Cream sugar and butter. Add eggs. Sift together flour and soda and add. Add bananas, nutmeats and vanilla and mix thoroughly. Bake in loaf pan for one hour in 365° oven.

Mrs. Arthur A. Thompson, Colman, South Dakota

DATE NUT BREAD

- | | |
|----------------------------|--------------------------------------|
| 1 package dates | 1 beaten egg |
| 1 cup nuts | $2\frac{3}{4}$ cups flour |
| 1 cup sugar | $1\frac{3}{4}$ teaspoons soda |
| 1 tablespoon melted butter | $\frac{1}{2}$ teaspoon baking powder |
| | $\frac{1}{2}$ teaspoon salt |

Cream sugar and butter and add egg. Sift together flour, soda, baking powder and salt and add to first mixture. Add nuts. Pour $1\frac{1}{2}$ cups boiling water over dates and add to other ingredients. Bake in loaf pan in moderate oven for 1 hour.

Mrs. Ernest Pogany, Ethan, South Dakota

HOT CROSS BUNS

- | | |
|---------------------------------|--|
| 3 cups biscuit mix | 3 tablespoons shortening |
| $\frac{1}{4}$ cup sugar | $\frac{3}{4}$ cup currants |
| 1 teaspoon cinnamon | 1 egg, beaten |
| $\frac{1}{2}$ teaspoon allspice | $\frac{2}{3}$ cup milk (approximately) |

Mix together biscuit mix, sugar and spices. Cut or rub in shortening. Add currants. Beat egg and add milk. Add to flour mixture and mix only until flour is moistened. Turn out on lightly floured board and knead gently 30 seconds. Roll out 1 inch thick and cut with 2 inch biscuit cutter. Place in lightly greased 8 x 8 x 1 inch pan. Brush lightly with milk and bake in hot oven (425°) 15 minutes. Makes 16 biscuits. Top with confectioner's sugar icing to form a cross.

CONFECTIONER'S SUGAR ICING

- | | |
|---|--|
| $\frac{3}{4}$ cup sifted confectioner's sugar | $\frac{1}{4}$ teaspoon vanilla extract |
| | 3 or 4 teaspoons warm milk or water |

Add liquid slowly to sugar and stir to make a smooth thick paste. Add vanilla. Water produces a more transparent icing than milk.

Mrs. Arthur Schaap, Vet. Housing 253, Worthington, Minn.

QUICK DARK BREAD

2 cups rich sour milk	1 cup quick oatmeal
1 rounded teaspoon soda	1 1/4 cups white flour
1 1/2 teaspoons salt	1 cup raisins
1 egg	1/2 teaspoon ginger
1/2 cup sugar	1/2 teaspoon nutmeg
1 cup graham flour	1/2 teaspoon vanilla

Mix sour milk and soda. Add remainder of ingredients but first dredge the raisins in 1/4 cup of the flour. Mix well and bake in 2 loaf pans 4 x 8 inches at 375° or until a golden brown.

Mrs. Ella Speidel, R.R. 2, Milbank, South Dakota

CANDY

CREAM CARAMELS

2 cups white sugar	1/2 cup butter
2 cups light corn syrup	Pinch salt
	1 large can evaporated milk

Mix sugar, syrup, butter and salt in large saucepan. Bring slowly to boiling point, stirring frequently. Add 2 cups evaporated milk very slowly so that mixture will not stop boiling. Cook to soft, firm ball stage or 237°. Add 1 teaspoon vanilla. Pour into buttered pan, cool, cut and wrap in waxed paper. Nuts may be added, if desired.

Ruth Pomroy, 817 N. Oak St., Lake City, Minnesota

CARAMEL FUDGE CANDY

6 cups sugar	3 cups cream
1 cup golden syrup	1 cup walnut meats
	1 5-ounce bottle candied cherries

Cook sugar, syrup and cream until it forms a solid ball in cold water. Then beat until thick and creamy. Add chopped nuts and cherries and pour on greased platter to cool. (This makes a large batch.)

Mrs. Justin Butterfield, Inman, Nebraska

BOSTON CREAM CANDY

3 cups sugar	1 cup chopped pecans
1 cup syrup	1 teaspoon vanilla
1 cup sweet cream	3 squares melted chocolate

Boil sugar, syrup and cream to soft ball stage. Take from fire, beat long and hard until white and smooth. Beat in pecans and vanilla. Put in deep buttered tin and when cold turn melted chocolate over it. Let stand several days. Then cut in slices.

Mrs. J. W. Patterson, Dakota City, Nebraska

* MOLASSES HAYSTACKS

1 cup granulated sugar	1/2 cup molasses
1 cup corn syrup	1/4 teaspoon salt
1/2 cup cream	2 tablespoons butter
	1 pound coconut

Cook together sugar, syrup, cream, molasses and salt to soft ball stage (230°). Remove from stove. Add butter and coconut. Pour on to buttered platter. When cool enough to handle, form into cone-shaped haystacks and wrap in waxed paper.

Mrs. Lambert Bredehoeft, Route 3, Alta, Iowa

**YOUR
DID
YOU
KNOWS**



Did you know that our section of household helps is one of the most popular of all our visiting time? Well, here's a brand new one with lots of "Did you knows" . . . old and new! !

....that curtains that need to be tinted and starched can be so done in one operation by adding the tint to the starch solution, thereby saving one procedure and assuring a more even tint.

Mrs. Donald Rider, Hazel, South Dakota

....if you cannot use eggs, just double the amount of baking powder and use a little more flavoring in your recipe.

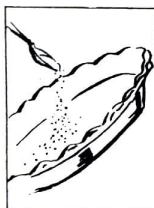
Mrs. Frank P. Carroll, Mission R., Valentine, Nebraska

....that when you are dampening clothes and you have something that will fade, wrap it in waxed paper and it can be placed in the basket with the other clothes without any danger of fading into them.

Mrs. Walter Wulff, Canova, South Dakota

....that by putting peeled peaches, pears, etc., in brine keeps them from darkening, and that by dunking your fingers in the same brine each time also keeps them from darkening.

Mrs. Bart Thompson, Mission Hill, South Dakota



....to keep a pie crust from becoming soaked, you can rub about a level teaspoon of dry flour over the bottom of the pie shell. This is true for cream pies as well as berry and apple pies in an unbaked crust.

Mrs. I. Anderson, Lisbon, North Dakota

....celery salt is a good "pepper-upper" for potato salad.

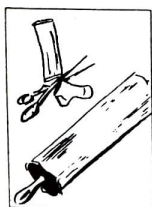
Mrs. Clarence Northrup, Letcher, S. Dak.

....covers for dresses can easily be made from men's discarded shirts. Cut out the sleeves and sew up the seams.

....cuffs from a man's worn shirt make excellent pot holders when sewed together and covered with heavy cretonne or figured flannel.

....a cord will stay securely tied if you wet the cord before tying a package.

....to keep a crib sheet in place, sew a six inch pocket at each end of the sheet. This pocket slips over the end of the mattress and the sheet stays smooth.



....instead of sewing a flannel cloth around the rolling pin for pastries, simply buy an infant's long white stocking, remove the foot and slip it over the rolling pin. It is easy to launder and yet fits snug. By alternating, one pair lasts a long time.

....that if you keep a paper shopping bag packed with a few amusing toys, you can take the bag along when taking your child visiting. The child does not play with these particular toys at any other time so they are very entertaining and a pleasant time can be had by all.

Dorothy Cook, 1207 South 8th Avenue, Sioux Falls, South Dakota

....when painting doors and windows, if you grease the locks with vaseline any surplus paint is then easy to remove.

....that if you sew the upper and lower hems of plain curtains the same width, you can reverse ends at each laundering to insure longer and more even wear.

Mrs. R. W. Hinrichs, Adrian, Minnesota



....if you don't like your summer beverage or cold drinks diluted by melted ice cubes, try making ice cubes of the same beverage, then add the cubes to the drink just before serving.

....if you pour melted paraffin over the paint left in a partially used can, it will be just like new when needed again.

....if you put sugar in a salt shaker, you have an easy way of sprinkling it on cut out cookies, sliced tomatoes or grapefruit. Use a larger salt shaker so as not to confuse it with the salt.

....if your pastry board slips back and forth on the table while using, a damp cloth underneath will keep it in place.

....if you put a jar lid in the bottom of the double boiler, the water will not boil away without warning.

....if you chill candles for several hours before using, they will burn more slowly and the wax will not drip.

Mrs. Conrad Froemel, Jr., Rt. 3, Mankato, Minnesota



....that if you put cold cream on the foreheads of children, the soap will not run in their eyes when washing hair.

Mrs. Alfred Grabow, R.R. 1, Wykoff, Minn.

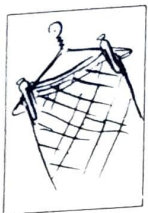
....that when burning sugar for a burnt sugar cake, you should do it slowly, stirring all the time until very brown. Then add water a little at a time until you have added a half cup. Add the cooled syrup to the cake, reserving some to add to the frosting.

Mrs. Bert Wartenbee, 801 West Kemp, Watertown, South Dakota

....you can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

....you can flavor pickles or preserves with spice by putting the whole spice in a tea ball and cooking it with other ingredients.

Mrs. Raymond Grady, McGregor, Iowa



....that a few clothes pins kept in the clothes closet come in handy in fastening skirts to hangers.

Mrs. William Larsen, Kimball, South Dakota

....if your eye glasses cloud with moisture when going from one temperature into another, if you treat them with a piece of soap by rubbing a spot on each side of the lens and polish, your glasses will stay clear for the rest of the day.

....if you rub the soles of youngsters' new shoes lightly with sandpaper, it keeps the smooth and slippery surface from causing falls on the polished floors.

....if you put a little vinegar in the water when cooking in aluminum, it will prevent discoloration but will not leave a taste.

Mrs. Melvin Puchta, Box 54, Springfield, Minnesota



...there are three good rules to be kept in mind if you wish to keep pickles crisp: 1. Use pure apple cider vinegar. 2. Use water free of minerals—or boil water and strain it. 3. Proper brining is important, the best method being a long brining process in a 10 per cent solution of salt. This takes from 4 to 8 weeks. Pickles will become soft if vinegar is too strong or the brine too weak. One cup coarse table salt to 1 gallon water is a good standard for brining. Cucumbers must be wiped dry before pickling too!

....that brooms last longer if soaked for a half hour in a solution of 2 quarts warm water and 4 tablespoons ammonia.

Mrs. Blaine Garwood, Atkinson, Nebraska

....you can have one extra day in the week, so to speak, by doing all the Saturday work on Friday, thus giving you all day Saturday to prepare Sunday dinner, do the baking, fix hair and catch up on extra work that did not get done during the week.

Mrs. Arnold A. Bender, Menno, South Dakota

....that a few crushed berries added to confectioner's sugar frosting give it a new and different flavor.

....that a few lengths of cotton thread run through the ends of curtains while dyeing or tinting come in handy for hemming or patching afterwards.

....if you wet eggs with cold water before dropping them in hot water, they will seldom crack.

Mrs. Melvin Samstad, Underwood, Minnesota

....that if you take two old flat irons, paint them up in your favorite color and add a colorful design, you can have beautiful bookends.

....that an old kerosene lamp will make an attractive vase for an ivy or vine.

Mrs. Melvin Samstad, Underwood, Minnesota

....that if you pierce raw onions with a fork before cooking, they will not fall apart.

Mrs. Ernest Johnson, Summit, South Dakota



....that to remove crayon marks on wallpaper, just take a dry cloth sprinkled with dry dutch cleanser and rub the spot.

Mrs. Helmer Hoven, Webster, South Dakota

....the white of an egg will remove chewing gum from anything, including hair, without leaving a trace.

Mrs. Fred Grimme, 222 South Pine St., Vermillion, South Dakota

....that grinding the giblets, raisins and apples before adding them to the bread dressing of fowl, makes it extra good.

Mrs. Gilbert Volwiler, Osmond, Nebraska

....that if you happen to have too much grease in your gravy, you can take the greasy film away by stirring in a little cream.

Mrs. Franklin Lambert, Correctionville, Iowa

....that by using powdered sugar in a custard pie or pudding, it will help thicken it a little and won't be so apt to become watery.

....a marble is very useful in mending small holes in glove fingers.

Mrs. Lloyd Eernisse, Armour, South Dakota

....a piece of moistened sponge placed in the bottom of a flower pot will help retain moisture and cut down the time spent in watering the plant.



....a back rest for a patient who wants to sit up in bed can be improvised quickly by inserting a washboard between the back of the pillow and the pillow case.

Mrs. Silas Siege, Maurice, Iowa

....when removing price tags or brands on articles just purchased, such as sheets, luncheon sets or tablecloths, if you turn the material over the tag and pull on the bias from the wrong side it will come right off.

Mrs. Fred Randell, Osceola, Nebraska

....that when packing picnic baskets or school lunches, you can use cardboard egg cartons for packing plums, apricots and other fruits.

Anna Schabelka, 822 W. Charles St., Grand Island, Nebraska

....that you can pick ducks by melting wax and pouring over the feathers, let dry and then pick. Or if you want to keep the feathers, put water in the canner or boiler and place ducks on rack. Steam only until feathers come off easily. (This is important so test often.)

Mrs. Lester Musch, Lennox, South Dakota

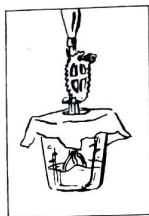
....that you can pick ducks very easily if you dip them in hot water three or four times and then wrap in several thicknesses of newspapers, letting them stay in the newspaper for 15 minutes so they will steam.

....by putting a crumpled piece of newspaper in glass jars before storing with the cover on keeps them from getting musty.

Mrs. J. Henriksen, Vesta, Minnesota

....that an easy way to clean blueberries is to wet a turkish towel, lay it over a bread board, slant the board into a bowl or pan and pour the berries over the towel. All the extras will stick to the towel.

Mrs. George Loftsgarden, Spring Grove, Minnesota



....if when whipping cream you take a paper napkin, slit the center just enough so the handle can slide through, you can push the napkin down to keep the cream from splattering your dress.

Mrs. Gertrude Jansen, Box 535, Sioux Center, Iowa

....when a pie with a top crust is ready for the oven, pour a cup of ice water over the entire surface, tilting the pie so the water will run off, and then put it in the oven. The top crust will turn out very crisp and with a satin sheen.

....that when making applesauce cake, it isn't necessary to have the apples pre-cooked. Just run them through the food chopper.

....you can add a delicious, toasted, nut-like flavor to your fruit cake by dredging the fruit and nuts in one cup of the required amount of flour and putting the remaining flour in an iron skillet over low heat and turn constantly to brown. A pancake turner is ideal for the purpose.

Mrs. Chauncey Elliott, Route 2, Dallas, South Dakota

....that to get rid of tallow on mutton you can trim all fat off the meat before cooking. The little that can't be trimmed off will be plenty in cooking the meat. Let the liquid stand until tallow hardens and then remove it. Gravy can be made and will not contain tallow.

Mrs. W. V. Meeker, 3065 Myrtle Blvd., Sioux City 17, Iowa

....that you can use the white of a left-over egg to clear coffee, or beat and add to any scalloped dish. When baking bread, add to sponge. Or add to ground meat, vegetable dish or any hot dish.

Mrs. E. L. Bartholomew, Route 4, Macon, Missouri

....that a little grated orange rind and nutmeg sprinkled over custard before baking gives it a delightfully different flavor.

....that shredded chocolate bits and fresh grated orange rind sprinkled over frosting while still warm makes a delicious topping for a chocolate cake.

....fresh, chopped, tender green blades of chives added to cottage cheese, omelette, or even fried eggs, adds new zip to these foods.

Mrs. E. H. Schneekloth, Wellsburg, Iowa

....that instead of using water when baking a ham, ginger ale is very good. For a 6 to 8 pound ham, I use a quart of ginger ale.

....that if, before flouring your chicken, you let it stand a few minutes in milk and then pop it in the hot fat, it will be extra good.

Mrs. Norma Brock, Brookings, South Dakota

....that when you roll out the last of the doughnut dough, you can roll in a few currants, then cut in fancy shapes and fry as usual and the children will love them—the grown-ups too!

Miss Lucia Barnhart, Box G, Humboldt, South Dakota



....if you wash your windows on the outside with car polish, they will not be splattered with rain drops after they have dried.

....you can keep your wall beside your range from getting splattered with grease by putting a shade behind the range and roll up, then roll back down again and it won't be seen and your wall will stay clean. Oil cloth will also do the work if put on a roller.

Mrs. Edward G. Kruger, Box 335, Sauk Rapids, Minnesota

....you can make individual pies in muffin tins. They are nice for school lunches.

Mrs. Ida Urdahl, 734 S. Walts Avenue, Sioux Falls, S. Dak.

....if you have trouble with chocolate angel food sticking to the bottom of the pan, cut waxed paper to fit the bottom. The sides will still cling as they should until the cake is cooled.

Mrs. Bart Thompson, Misson Hill, South Dakota, and
Mrs. Dorothy Hagemann, Pierre, South Dakota

.....a little cream of tartar boiled in some water in vegetable stained pans will remove the stains.

Mrs. Dean M. Wiegert, 619 Fourth Avenue, West, Spencer, Ia.

....if you have trouble with fudge turning sugary, butter the inside of the pan before putting in the ingredients. It will keep the mixture smooth while it is boiling, as the sugar will not have a chance to granulate on the sides, which is what causes the fudge to be sugary when done.

....if you sprinkle chopped nuts on the bottom of the buttered dish before pouring out the fudge, you will have rich, nutty looking pieces of fudge when you turn them upside down after cutting.

Mrs. Ernest Gehrtz, Gregory, South Dakota

....that for a bib style apron you can put a snap on the strap around your neck and when taking off or putting on you won't need to muss your hair.

Miss Gladys Lanning, Boyd, Minnesota

....if you wish to use the pretty autumn leaves for tables or room decorations, heat an iron (but not too hot), rub it over paraffin and then over the leaf. Put an old magazine over your ironing board to protect it from the paraffin.

Mrs. Carl Wieland, Colman, South Dakota

....when baking pumpkin, put the whole pumpkin with the stem on in the oven (moderate oven). When done the stem will drop in. You will have a better flavored pumpkin.

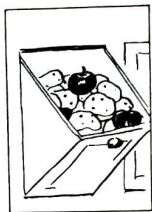
....if you have leaky ice bags, don't throw them away but fill with dry sawdust and you will have a good kneeling pad.

Mrs. George Loftsgarden, Spring Grove, Nebraska

....that a lump of sugar placed in the teapot before tea is made, will prevent its staining the tablecloth if spilled.

....wax candles may be cleaned by simply wiping them with absorbent cotton dampened with alcohol.

Mrs. Francis Ekanger, Route 3, Montrose, South Dakota



....if you store apples with potatoes, it will keep the potatoes from sprouting. Use 1 part apples to 4 parts potatoes.

Mrs. Albert Tellers, Cologne, Minnesota

....a good idea for sandwiches for a Halloween party for the children is to cut eyes, nose and mouth out of a slice of rye bread. Then put meat, jelly or some filling on another slice. Put together and you have cute face bread sandwiches.

Mrs. Lillian E. Miller, Monowi, Nebraska

....that a magnet (I have one out of an old Model T Ford) can be used as a pin cushion while sewing. Just toss your pins and if they come within an inch of the magnet they are caught. Also, if you drop pins and needles, it is handy for picking them up in a hurry.

Mrs. Orville Hurst, Draper, South Dakota

....that by dipping the bottom of cleanser cans into paraffin and let set, they will not leave any rust rings on cupboard or pantry shelf.

Mrs. L. A. Decker, Parkston, South Dakota



....children are more apt to drink their quart of milk each day if you put their name on a quart and let each one use his or her own quart of milk.

Mrs. Cloyd Armstrong, Box 621, Big Stone City, South Dakota

....after peeling onions, if celery salt is rubbed over the hands before washing the odor will disappear.

....that to remove the fat that forms on top of soup, put a piece of ice in cheesecloth and pass it rapidly over the hot soup. All fat will adhere to the cheesecloth.

Mrs. Ed Kleeman, 323 W. 7th St., Sheldon, Ia.

....that when frying hamburgers on top of the stove, if you dip them in milk before putting in pan they will brown nicely.

Mrs. Ludwig Gunderson, Box 343, Bijou, Minnesota

....if you thumb tack the end of your tape measure to an empty spool, it takes up much less room in the sewing basket or drawer and isn't always tangled up when you wish to use it.

....that for your plum puddings to finish your dinner with a "blaze of glory" so to speak, take a cube of sugar, quickly dip it into lemon extract, place cube on top of pudding, light it and carry to the table.

Mrs. Therman W. Patzlaff, Fulton, South Dakota



....to have your recipe card handy, place between the tines of a fork in a water glass. The card will be at a good angle for reading and will not become soiled.

....that dressing your small school children in bright colors may save a life. Bright colors are easily seen against snow, and not only help the child but the people driving cars also.

....when you have a child sick in bed, if you pin an old shoe bag (the kind with several pockets in it) to the mattress, this holds small toys, crayons, etc., and will save you a lot of steps.

....your egg slicer will slice cooked vegetables, such as beets, in a jiffy.

Mrs. Keith Bailey, Wolbach, Nebraska

....if you get a scald or burn, put vanilla on it and it won't blister or smart. It should be applied as soon as possible.

Mrs. Milton Savage, Box 292, Kilgore, Nebraska

....you can make a child's birthday cake very attractive by using an animal cookie cutter and pressing lightly in the icing to make an outline. Then fill in the outline with a tinted icing.

....if you prick the skins of apples while raw, the skin will not split when baked in the oven.

....that to give fruit cake a delicious flavor, try substituting finely chopped, dried apricots instead of citron.

Mrs. Conrad Froemel, Jr., Rt. 3, Mankato, Minnesota

....Perfex removes marks made with crayons on painted woodwork without hard rubbing.

Mrs. Ralph Glover, Broken Bow, Nebraska

....it is so much easier to make gravy if you put the flour and 3 or 4 ounces of water in a half pint jar and shake it quickly. Then pour it into the hot fat in the skillet. It will never get lumpy.

Mrs. Ray E. Van Pelt, Orange City, Iowa

....that if you pour boiling water over walnuts that are to be cracked and let stand about one-half hour, they will break easier and the nutmeats will come out in larger pieces.

Mrs. Joseph Hagen, New Richland, Minnesota

....that the secret to poaching eggs lies in having plenty of water to make a whirling slide for the eggs. If cooking only 1 or 2 eggs, never use less than a quart of water. Have it boiling hard and stir it fast to form a "whirlpool." Hold dish close to center and pour in. This whirlpool makes sort of a slide. Cover tightly and set back of stove for 4 minutes. Add pinch of salt to water.

Mrs. C. R. Platz, Lime Springs, Iowa

....that if a little tallow is added to the grease in which doughnuts are fried, they will not absorb the lard.

....that if brown paper is used to singe a chicken or fowl, they will not take on that smoky appearance.

....that if fried bacon is placed on brown paper, it will not be greasy as the paper absorbs the grease.

....when stuffing pillows with feathers, if you take a bar of soap dampened in water and rub on the inside of the ticking or material used for the pillow, it will keep the feathers from coming out.

....if you dust popcorn balls with powdered sugar, they will not stick together.

Mary Uhlie, Winger, Minnesota

....to keep soap from becoming jellied in the soap dish, place a short, bristled nail brush in the soap dish, bristles up, so that the water runs down leaving the soap dry.

Mrs. Theo. Schaefer, Tripp, South Dakota

....that when baking pumpkin pie, if you will cover it with marshmallows ten minutes before taking out of oven, the pie will have a fine flavor.

Donna Fuhrer, O'Neill, Nebraska

....if you pack mashed potatoes tightly in an oiled glass, you can slide them out and slice to fry. It will make uniform slices.

Mrs. Mason McCubbin, Holstein, Iowa

....when ricing potatoes for the table, rice a few cooked carrots on top. It makes a nice looking dish—something different for the children.

....that you can cut 18 cookies at once by using the refrigerator's ice cube divider. Flour the divider and press firmly on dough.



....that to have a firm grip on baby while bathing, put a cotton glove on left hand and baby won't slip away so easily.

Mrs. Rudolph Kasch, Rt. 2, Rapid City, S. Dak.

....when chairs are near enough to rub walls, paste narrow strips of felt across the back of the chairs to keep them from making marks.

....that to make paper drapes last longer and keep their colors fresh, go over both sides with liquid wax before hanging them. This makes it easy to keep them clean too because dust can be wiped off in a jiffy.

....if you slip the ironing board into one of those large paper dry cleaner's bags in between ironings, the cover will stay clean and fresh longer.

Mrs. Roy Buseth, Midland, South Dakota

....that when making dumplings, if you pull them open with a fork immediately after taking them out of the water letting the steam out, it will leave them light and fluffy.

Mrs. Reed Lunachek, Rt. 5, Box 60, Austin, Minnesota

....if you pour fudge into buttered ice cube trays, it hardens quickly and every piece is uniform in size.

....when making cup cakes, if you pour the batter from a pitcher it is much easier to fill the muffin tins.

....when hanging pictures, if the nail is heated it will not chip or crack the plaster.

Olga Romo, Claire City, South Dakota

....if you criss-cross the wires of your pictures before hanging them, they will not shift or slip out of place.

Mrs. R. W. Henrichs, Adrian, Minnesota

....that a quick way to use leftover corn in fritters is to mix it with pancake flour to make stiff batter. Salt and pepper it and drop in hot fat by spoonfuls.

....that a can of baby's strained fruit, such as pears or applesauce, makes a quick and delicious cake frosting when mixed with powdered sugar.

Mrs. Harry Schofield, Kirley, South Dakota

....if you apply a few drops of mineral oil to your hands before starting work, it protects your skin as efficiently as rubber gloves without hampering your movements.

Mrs. E. C. Simonson, 704 S. Pearl St., Madison, Nebraska

....when frosting the cupcakes for lunches you pack, instead of frosting the tops, split the cakes and spread generously with frosting or jam, then put them together sandwich style and wrap in waxed paper. They will hold more frosting and be easier to eat.

....if your syrup is molding, the bottle top is probably too tight. If you just put the cap on but not screw it tight, you will have no further trouble.

Mrs. Herman Hansen, Williams, Iowa

....before new ruffled curtains are washed, if you machine stitch the salvaged edge twice, the curtains will hang evenly when ironed.

Mrs. E. B. Morrison, Point Comfort, Elbow Lake, Minnesota

....that an old-fashioned organ or piano stool makes a handy bedside table for a person who is ill. The top can be spun around to bring wanted objects into reach.

....that a dash of celery salt and a sprinkle of brown sugar is a delightful change for pork chops.

....that macaroni and cheese perks up considerably if a little chopped pickle relish is added.

Mrs. Oscar Hvinden, Box 84, Cathay, North Dakota

....that an old wool sock slipped over your hand is a wonderful way to polish wax.

Mrs. Earl Post, 307½ Douglas, Yankton, South Dakota

YOUR LETTERS



It's wonderful, meeting our neighbors through their letters and amazing, how well you get to know them that way. Wish there were room for all, but here are at least a few typically good ones.

My Dear Neighbor Lady:

"It is more blessed to give than to receive." I just finished listening to your transcribed visit with Donna Mae on her birthday, so with moist eyes and a full heart I believe I can sense the feelings of all of the neighbor ladies when I say that Bible truth has again been vividly portrayed. In this case just one to receive, but hundreds of neighbor ladies who gave just a wee bit, but who received a big blessing, I am sure. With you, your sponsors and station WNAX all intent upon spreading Good Will in this world, it is very evident the power it has and the wonders combined effort in the right direction will do.

We have been especially interested in Donna Mae because we have a Donna in our town who has also shown marvelous courage. Strangely enough, the first names of these girls are the same. Our friend Donna is all right from her waist up, but she has not walked during her school life. Last spring she graduated from high school, so we feel very proud of her. It meant constant patience and courage on the part of her and her parents. Her father who had to go to work early would take her. She would have to sit for some time to wait for school to begin, but she was always cheerful. To be sure, both of these girls have displayed unusual courage, and we hope for the best for them in the future.

Say, did I ever tell you how I happened to know Mrs. Burbach here? One day, David, our only youngster who is nine years old, and I were walking down the street. We met a lady who said, "Hello, Mrs. Pomroy." I thought that was funny, but then so many know David so I didn't think so much of it. She turned and said, "I suppose you wonder how I know you." Then she explained that she had seen my picture in the last Neighbor Lady Book and recognized me from that. Wasn't that pretty good? So we really got acquainted through your visit.

Ruth Pomroy, Lake City, Minnesota

The two "Donna's" should get together—seems to me! Hope they will.

Dear Neighbor Lady:

Just a few lines to thank you and all of your neighbor ladies again for the gifts. Every time I look at them I like them better.

Oh, Neighbor Lady, you can't imagine how many birthday cards I received from your neighbor ladies (over 100). Would you please thank them all for me?

Didn't you think the pictures turned out swell, or did you get a set of them? If you didn't, be sure and let me know.

Well, I have completed two units in my school work. (I rather like it.)

Donna Fuhrer, O'Neill, Nebraska

And here's a letter from "our" Donna. It's wonderful to watch her progress.

*Dear Neighbor Lady:

.... You should have seen the things my little two and one-half year old boy brought to the radio the two days your little puppie dog cried, as he put it. He'd nearly cry and say, "Here, puppie, is a cookie," and then there were some of his favorite toys. Then finally, he wanted to shut off the radio as the puppy didn't stop. He takes a footstool near the radio and listens to you. So you see how young your listeners are. . . .

Mrs. Ted E. Eisenbraun, Menno, South Dakota

It's so much fun, hearing the funny little things that happen.

Dear Neighbor Lady:

I imagine you are wondering where I got to know you way up here. You see my husband and I lived with his parents from December until June out in White, South Dakota, and my mother-in-law is a great fan of yours. We listened almost every afternoon. And I might add, I miss it since I'm away from WNAX.

Phil's mother had sent me your No. 5 book the year before; then last year I ordered the No. 6 book early. Seems as if I refer to it real often, using a lot of the different recipes. Mother was telling me in her last letter about your trip through your house. My, I'd like to have heard it. . . .

Mrs. Philip Rusten, Jr., 228 N. Professor, Oberlin, Ohio

Nice knowing she missed us, isn't it?

*Dear Neighbor Lady:

.... If I felt that you were less busy than I, this letter would be a lengthy one for I feel pretty well acquainted with you after spending that **certain time** with you all summer and until just recently, but now I will miss out on your program all winter. You see, my husband and I spent all summer up near Pine River, Minnesota, which is in the northern part of the state, at our little cabin on a small lake where there are trees, and more trees. But there are not quite the number that there were last spring for we sawed down about a score of them in order to improve the surroundings. Oh, yes, but before I continue, the reason I cannot enjoy your program now is because we can get your station just fine up north, but our blamed radio down here will not bring it to me, so I am out of luck. But here's hoping you will still be sending out your words of cheer and helpfulness next summer also as we plan to be in the same spot for several months again next summer.

Well, I must try and be considerate and not take up too much of your time, but briefly maybe you might be interested in knowing that hubby and I are without sight, but that doesn't mean that we are without anything else worthwhile in this grand world of ours. We just had our Silver Anniversary this year, and we are still as happily married as we were the first hour after our wedding, and that is a lot to be thankful for in itself, but we are grateful too because we can get out and make our own living. We are very independent, quite capable, and well, we make a good team. But please don't think I am boastful—we are just lucky to be that way!

We have a twenty-two year old son, a product of our success in raising him. He was in the service, the Army Air Corps, and was "missing in action" but came through okay. After reenlisting in the army intending to make it his life job, he did have a little tough luck as he was stricken with polio leaving both his arms pretty badly crippled, but his spirit is good and he still is determined to go places after a lot more studying in school, where he is now. He has a sweet pal of a wife and a little peach, whose name is Pamela Ann Persons.

Well, I believe I can hear you sighing by now, dear Neighbor Lady, so I must let you go, and I must pick up some of the many jobs I have waiting for special attention.

I won't expect you to acknowledge this letter, of course, but if my husband and I should ever come to your town again, I certainly would love to just meet you and say "hello" for at least one precious moment.

Truly wishing you and yours continued success, and I may as well say too, the very best Yuletide which is so near now, I am
One of your many friendly friends,

Mrs. Bert Persons, 2393 Doswell Avenue, St. Paul 8, Minn.

It just seemed SO important that you ALL should read this letter. Aren't we glad she's a part of us?

My Dear Mrs. Speece:

Mrs. Truman has asked me to thank you for the copy of your booklet, "Seven Years With Your Neighbor Lady," which she is very glad to have. She wants you to know how much she appreciates your thoughtfulness in sending it to her.

Reathel Odum, Secretary to Mrs. Truman, The White House,
Washington, D. C.

One of our thoughtful neighbors sent Mrs. Truman our Seventh Year Book.

Dearest Neighbor Lady:

Can you imagine how thrilled one would be if they heard from a lost friend? Well, Neighbor Lady, I got my thrill a while back when I visited a neighbor, tuned her radio in to where I used to get WNAX on my radio and there was the Neighbor Lady telling the neighbor ladies to get their pencils ready for a creamy caramel recipe. I got a pencil from Mrs. Bush, the neighbor I was visiting, and copied the recipe. Then I went home and made those caramels. Thanks to Mrs. Pomroy, the sender of that recipe, for those caramels were delicious! . . .

Mrs. Chas. Clevinger, 1833 Merrill St., Trenton, Missouri

Another far away friend!!

Dear Neighbor Lady:

You wondered how we would like the mock apple pie. When I told my husband that I had a recipe for apple pie that used soda crackers he informed me very firmly that I wouldn't need to make any of that stuff for him. Well, I made a pie anyway and didn't tell him. When he got through eating it he said, "I see you didn't use that dingy cracker idea. This is real pie." . . .

Mrs. William Wartenbee, South Shore, South Dakota

We wives CAN fool them, occasionally!

Dear Neighbor Lady:

I've been so tired all day have spent a lot of time just writing letters. We are resting up from our trip to Fairmont. Now who does that make you think of? Yes, Lillian Coyour. I went to see her and we had such a nice visit and I was so happy to meet her and Leo. We had written to each other for about three years—our correspondence started through your program. Then last January my brother and his wife moved to Fairmont and this was our first visit up there and we really had a grand time. . . .

Opal Sheker, Moorland, Iowa

It's so gratifying to know how our friendship spreads.

Dear Neighbor Lady:

Your new No. 7 book arrived and many thanks. It is a honey! Thought for a while I might have to order another as Sharon Ann was so crazy over the baby pictures. The "front" page picture is tops and little "G. G." is just a doll. When Sharon Ann saw it I couldn't get her to turn another page. But finally after much coaxing she did turn it. And then when she saw all the pictures she looked up with eyes dancing and said, "Why, Mom, just see the Neighbor Lady has lots of babies." She knew you were the same in each picture but just couldn't understand that it was the same baby in each picture. . . .

Mrs. Harold Peterson, R.R. 1, Elgin, Nebraska

I think we've acquired some NEW YOUNG neighbor ladies!

Dear Neighbor Lady:

Sally and I have been wanting to write and thank you and all the other neighbor ladies for the many kind things they have done for her. She has received so many cards, books, paper dolls, scrap books, etc. She has enjoyed them all.

She was really thrilled over receiving a telegram and so surprised over the bird. It came Friday morning and sang beautifully for her the very first day. When she went to bed that night she said, "Oh, Mother, I feel so good and happy because of my bird." She keeps it on the bed beside her most of the time.

Sally and her parents want to thank you again for your goodness to her and for the interest and concern you have expressed for her even though you do not know her. She is almost five years old and just at the age to enjoy the mail and packages.

Sally and her Mother, Mrs. Ray Maricle, Albion, Nebraska

Thank goodness we could do these things in time. A few months later little Sally died.

*My Dear Neighbor Lady:

. . . . I am enclosing a letter and ask you if you will please put the town address on it and send it on to Mrs. Wm. Larson, the lady who asked for a pants pattern for her little boy. Today I listened to your program and when I heard her plea for a pants pattern I had mine out of the pattern box before your program was over. I hope she can use it and will be glad if I can help a neighbor out. . . .

Mrs. Henry Hanson, Shevlin, Minnesota

Our neighbors need only to ask, and there's help for them.

*Dear Mrs. Neighbor Lady:

. . . . By the way, have I missed the tour through your home or is it still coming up? I try to listen every day but, of course, I do miss out occasionally. Hope I haven't missed that though, as I have been looking forward to it ever since you promised it to us.

Your favorite month will soon be here and I hope we'll be hearing more of those crisp October poems. . . .

It is exactly four o'clock Monday afternoon, so you know what that means. I have just listened to your very, very interesting thirty minutes and oh, Wynn, I'm so happy for you and Harry! I imagine you are right now taking a big sigh of relief over the fact that at last the most important news in the world at the moment has been finally released. You were so very fortunate to have good friends at hand to carry on while you caught your breath in the nursery. No, I don't think you were the only neighbor lady close to tears—any mother or mother-to-be couldn't help sensing the tears of happiness in your eyes, or at least in your voice, and shedding a few themselves. Let me be the first to congratulate you. However, I suspect more than one pen is busy right now sending the same good wishes straight to the Speece home. Well, again I am so thrilled and happy for you both and wish you the best in the world. God bless you!

Thanks for the tour of the house. Isn't it quite a coincidence that I should mention it in my letter (which I started yesterday) and then to tune in today to join in that tour? Well, I certainly was happy that I hadn't missed it—never dreamed of the thrilling way the tour would end. No wonder you didn't describe your kitchen curtains! I was hoping to hear about them. . . .

Mrs. J. Ervin Boyd, 1320 Third St., Brookings, S. Dak.

This letter tickled me so—I just had to pass it along!

Dear Mrs. Neighbor Lady:

As I wrote you just last week, will write just a few lines to send our very best good wishes and congratulations on Gretchen Speece's arrival. Bet you and Harry are so happy and proud of the little miss. In fact, Harry sounded so proud Friday when he announced it. It almost caused a catastrophe around here. I was ironing kitchen curtains and when Bob knocked so long I just knew that was it, so I stepped over to turn the radio up and let my iron set on the panel I was ironing. So it took me some time to remove most of the scorch. Some of it is still there, so I have a daily reminder of your daughter. I wonder what the other ladies' reactions were to the news. . . .

Mrs. Chas. Daniels, Hornick, Iowa

Oh, dear—little did we dream the damage we were doing.

Sacred Heart Hospital
November 30, 1947

Hello, there, Good Friends—dear, good friends:

I wish I could say those words to you instead of writing them, but this will have to do for now at least. You see, our new daughter—Harry's and mine—our little Gretchen Garnet—doesn't like me to leave her for very long at a time, and since Bob and Carol are doing so very well visiting with you each day I know you won't mind too much. I did think, though, that you might appreciate word directly from me as to how we all are as a result of the last three days happenings. Well—on this Sunday afternoon—late—I can report that everything is—well—everything is “top-notch” and you know what that means coming from the Neighbor Lady. It means I can't find better words to describe the situation. In the first place, our girl just fills the bill perfectly. She might look like an ordinary two and one-half day old baby to you people but it would be just because you hadn't taken that important second long look. To Papa and Mama Speece—who have taken a good many more than two looks by the way—she represents as much perfection as possible, and we are so pleased that she is apparently going to be a composite of the two of us in appearance. Of course, I'd have preferred that she was an exact replica of my wonderful husband but he insists it's lucky she has my nose—and—oh—you know all the wonderful observations parents make over their youngsters. I'm already assuming the role of Mother and her right to talk of her children by the looks of this letter, but I'll finish with this:

Our little Gretchen Garnet is healthy, well-formed, seems to be happy. She weighed seven pounds, four ounces at birth, 11:05 A. M. on Friday, November 28th. She's named for Harry's and my older sisters, two women we both love, and we pray our daughter will bear their names with honor and respect. Harry and I are deeply grateful for this great happiness which is ours—and we both know that your good thoughts—well wishes—lovely remembrances—did much—very, very much—to make the day a happy day and an easy one for us all. We thank you—the daughter—the Papa—and the Mama.

Lovingly,

Your—Mrs. Neighbor Lady.

Some of you may not have heard my first letter to you after Gretchen's arrival, so I thought I'd best include it.

YOUR FAVORITE VERSES



“And now, to close . . .”.
How often have you heard me say that? Well I'm saying it again now to close our book with those precious bits that help so much to lift our hearts.

BIG EVENTS IN THE LIFE OF OUR NEIGHBOR LADY

Once there was a Neighbor Lady
Working all alone
She was everybody's neighbor
But she was only one.

Until one day she married,
As lots of ladies do
After she had Harry
Then there were two.

One day a stork came calling
And left a daughter wee,
So happy was that family
For now there were three.

Three happy Speeches
Instead of one or two,
So we send our friendly greetings
To everyone of you.

Written by: Florence B. Payne, Plankinton, South Dakota

Criticism is something you can avoid by saying nothing, doing nothing and being nothing.

A man who has committed a mistake and doesn't correct it is committing another mistake.

You have acquired much wisdom when you have learned to enjoy life without spending money for it.

Contributed by: Bernice Jager, Box 8, Worthington, Minn.

Stand in the other fellow's place and that will tell you what to do.

Contributed by: Ruth Pomroy, 817 N. Oak St., Lake City, Minnesota

Never throw mud. You may miss your mark, but you must have dirty hands.—Joseph Parker.

Contributed by: Mrs. Wm. H. Krause, Walthill, Nebraska

Happiness adds and multiplies as you divide it with others.

The first step to greatness is to be honest.

Kind words are the music of the world.

Contributed by: Mrs. Conrad Froemel, Jr., Rt. 3, Mankato, Minnesota

Strength for today is all that we need.

Of all the extent of time, only the instant is that which we can call our own.

May I speak good words while there is time.

Let us live each day as if it were the last.

Contributed by: Mrs. Dale O. Parks, 138 12th St., S. W., Watertown, South Dakota

"Lord, fill my mouth with good stuff and nudge me when I've said enough!"

Contributed by: Verna Harris, Spirit Lake, Iowa

The ornaments of a house are the friends that frequent it.—Ralph Waldo Emerson.

A woman who creates and sustains a home, and under whose hands children grow up to be strong and pure men and women is a creator second only to God.—Helen Hunt Jackson.

Contributed by: Mrs. Warren Armour, Hubbard, Nebraska

We cannot control the evil tongues of others; but a good life enables us to disregard them.

Every human being is intended to have a character of his own; to be what no other is, and to do what no other can do.

Contributed by: Mrs. Wm. Gutterud, Edinburg, N. Dak.

You have to believe folks believe in you to do your best.

Let us remember that what we do for ourselves dies with us, but what we do for others lives long after we are called hence.

Gentlemen is a term that does not apply to any station, but to the mind and feelings in every station.

The world will never adjust itself to suit your whims to the letter. Some things must go wrong, your whole life long, and the sooner you know it, the better.

True glory consists in doing what deserves to be written; in writing what deserves to be read, and in so living as to make the world happier and better for our living in it.

Cheerfulness and content are great beautifiers and are famous preservers of youthful looks.—Charles Dickens.

Make one person happy each day and in forty years you have made 14,600 human beings happy, for a little time at least.

Contributed by: Mrs. Warren Armour, Hubbard, Nebraska

Keep alive your faith in the ultimate triumph of good by remembering this wise saying: "There is not enough darkness in all the world to put out the light of one small candle."

Everyone can give pleasure in some way. One person may do it by coming into a room, and another by going out.

Contributed by: Mrs. Hugh D. Merritt, Box 106, Blunt, S. D.

Grant that I judge not another or say word against a brother until I have worn his shoes.

Contributed by: Mrs. James Abrahamson, Oldham, S. Dak.

Let us serve instead of rule, knock instead of push at the door of human hearts, and allow to each and everyone the same rights and privileges that we claim for ourselves.

Contributed by: Maisie Kittelson, Fertile, Minnesota

They do not love that do not show their love.
A friend is one who sees our good and bad points too, yet likes us
just the way we are and lets us know they do.

Contributed by: Mrs. Chas. Martin, Box 333, Long Pine,
Nebraska

You will never be lonely,
Discouraged or blue,
If you do every kindness
Your hands find to do.

Contributed by: Mrs. Harold Osborn, Dorsey, Nebraska

Like the beads on a string
Is a room full of laughter
Just one starts it off
And the rest follow after.

Contributed by: Mrs. George Harrington, P. O. Box 244,
Mitchell, South Dakota

FRIENDSHIP

Friendships are fragile things, and require as much care in handling
as any other fragile and precious thing.

GENEROSITY

Men of the noblest dispositions think themselves happiest when
others share their happiness with them.

A generous man places the benefits he confers beneath his feet;
those he receives, nearest his heart.

Do good with what thou hast, or it will do thee no good.
—William Penn.

If you can't do what you like, suppose you try liking what you do—
and see what happens.

Two persons will not be friends long if they cannot forgive each
other's little failings.

Sometimes I wonder whether God might not have made the world so
rich and full just to teach His children humility.

When anyone has offended me, I try to raise my soul so high that
the offense cannot reach it.

An optimist has a good time wherever he goes because he carries
his good time with him.

Contributed by: Mrs. Gerald Cullen, Emmetsburg, Iowa

When people complain of life, it is almost always because they have
asked impossible things from it.

No man can tell whether he is rich or poor by turning to his ledger.
It is the heart that makes a man rich. He is rich or poor, according to
what he is—not according to what he has.—Beecher.

A man may give without loving, but he cannot love without giving.

It will make a difference in all eternity whether I do right or wrong
today.

Let every dawn of morning be to you as the beginning of life and
every setting sun be to you as its close; then let every one of these short
lives leave its sure record of some kindly thing done for others, some
goodly strength or knowledge gained for yourself.—John Ruskin.

To have a good neighbor is one of life's richest joys. To be a good
neighbor is to find a way to genuine happiness.

A faithful friend is a strong defense; and he that hath found such,
hath found a treasure. Change not thy friend for any good thing.

A merry heart doeth much good like a medicine.

Don't miss the simple joys in life. Most things that are really worth
having are within the reach of us all, but we must have the eyes to see
and the heart to feel their beauty.

I can complain because rose bushes have thorns or rejoice because
thorn bushes have roses. It's all how you look at it.

You've always been thoughtful of others,
Bringing joy to troubled hearts,
Making days bright with gladness
That a kindly deed imparts.

And my wish is that all of the sunshine
You've given along the way
Comes back to strengthen and cheer you
And keep you happy always.

Written by: Mrs. Jonathan Johnson, Alden, Iowa

FRIENDSHIP

"In the matter of friendship, disappointment rises chiefly not from
liking our friends too well or thinking of them too highly, but rather
from an overestimate of their liking for and opinion of us. If we would
build a sure foundation in friendship, we must love our friends for their
sakes rather than ours."—Charlotte Bronte.

Contributed by: Mrs. Adeline Parker, Ree Heights, S. Dak.

FINDING ENJOYMENT

Cultivate good cheer. Remember Shakespeare's proverb that a merry
heart goes all the day, while a sad one tires at a single mile. We think
the world is something outside us, and we complain of it as being hard,
or dark, or rough, whereas, in fact, the world is as we see it from with-
in ourselves.

EACH MOMENT A MIRACLE

With so much beauty poured
Within each moment's span
How can one doubt a Lord
How can one hate a man?

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* Asterisks indicate items from Good Deed Dollar letters.