

nine years
with your
NEIGHBOR
LADY

WNAX
1950

Yankton, South Dakota : Sioux City, Iowa

Peppernuss

3 cup lard
3 " sugar
1 1/2 " syrup (dark)
1 " milk
1 teas. soda
1/2 " Anis oil
1/2 " seed

salt

flour

Bake in 350° oven
about 15 min.

This is a great
big recipe

Flice Johnson

Another Year With

YOUR
NEIGHBOR LADY

NINETEEN-HUNDRED
AND FIFTY

Radio Station **WNAX** Sioux City . . . Yankton

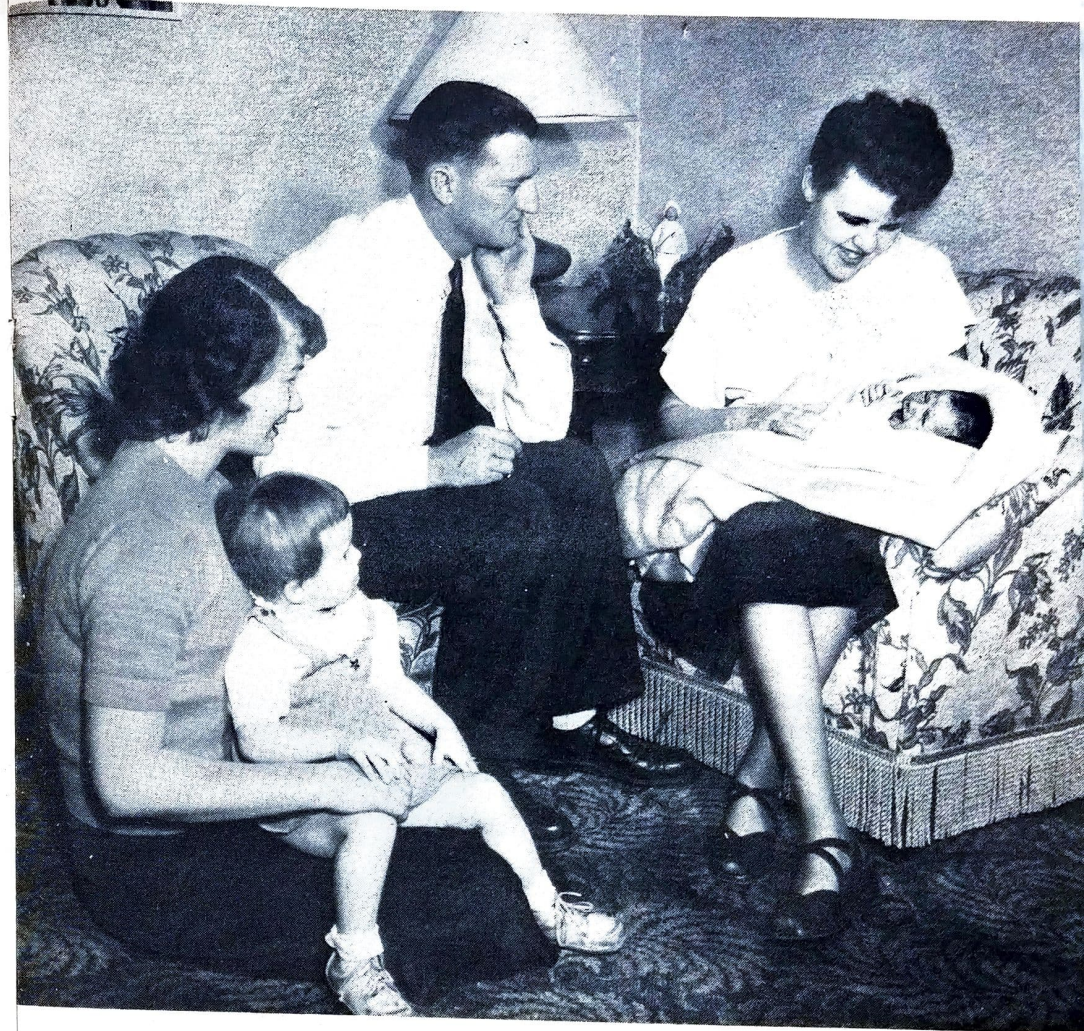
570 on your dial

Foreword

And now . . . we are five! Just look at that family circle on the opposite page . . . how it's grown since last you saw us! You recognize Mama and Daddy Speece, of course, and maybe even Gretchen Garnet, though she's considerably more of a young lady than the *last* time you saw her. But we have a couple of new faces you must meet: there's Dorothy Gibson, on the left, our fifteen year old who came to make her home with us last June and who is a very real addition to our circle; and . . . there's Peter Lawrence (you'll find him on his Mother's lap) who put in his appearance on October 16, 1949, weighing in at 8 pounds 4½ ounces. He's a fine boy and your pleasure *for* us, expressed in your many thoughtful letters and cards, mean a great deal to us. We thank you — so very sincerely.

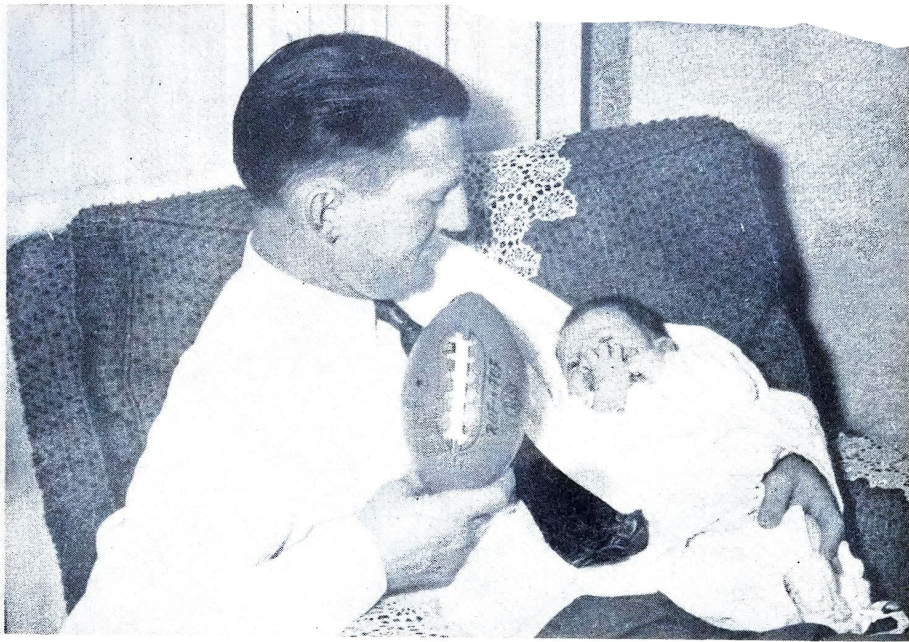
Then too, we're celebrating *Nine Years Together* . . . you and I. There's a good sound to that phrase, especially when we can say "together" and mean it as sincerely as you and I. There's a real bond forged from our visiting over our home problems . . . our daily "taking time for each other" . . . from our sharing of happiness and sorrow alike; a bond made stronger by each of those nine years, as they have passed. The New Year should be a good one, for we've learned, you and I, that working "together" is the one sure method of real accomplishment. Here's my hand and heart in pledge for the best year yet. Hope you'll join me at 3:30 each weekday afternoon, 9:30 Saturday mornings — so that "together" we can reach that goal.

—Your Neighbor Lady—
... and family

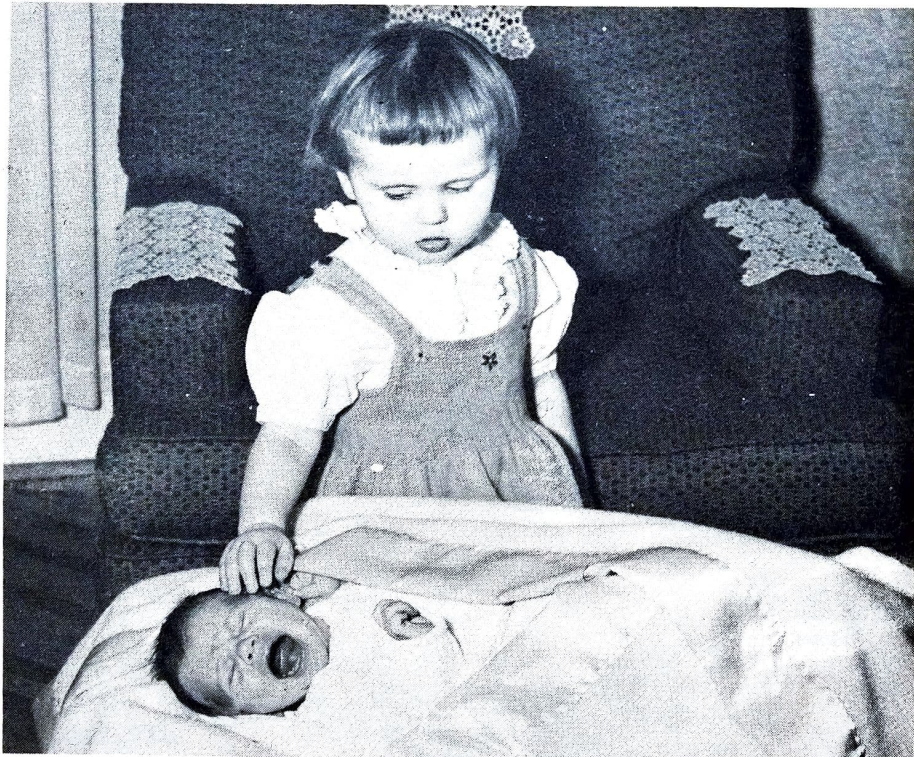


DEDICATION

To . . . the family . . . heart of the nation, soul of the world; large or small, the greatest satisfaction and joy of the happily married man and woman.



Good friends saw to it that Daddy Speece was equipped with the latest in footballs for a 12 day old boy! Note the satisfied expressions on both Father and Son!



"Don't cry, Peter" . . . says Gretchen . . . in her best big sisterly fashion . . . but to little avail. Just look at that mouth!!!



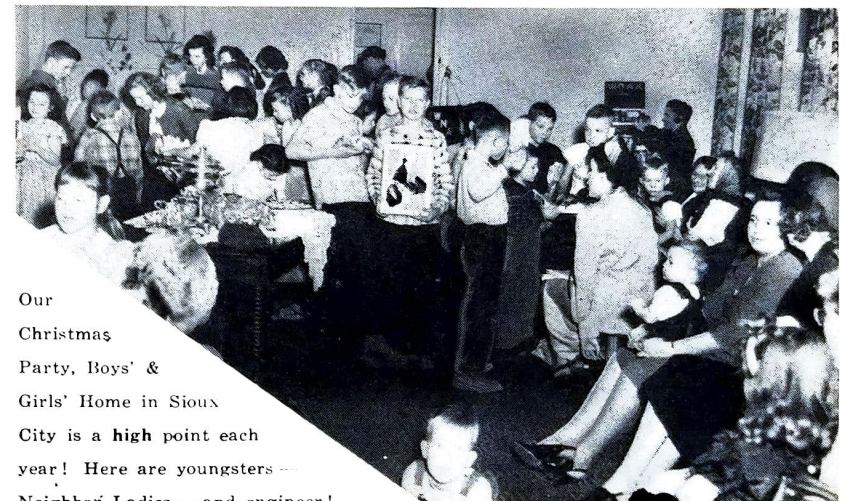
Sweet faces, upturned in song as these youngsters opened our visiting time with Christmas Carols.



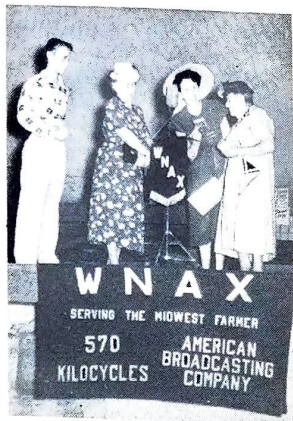
Wanted you to see my neighbor, Mrs. Elizabeth Hamann, who took care of Gretchen for so long! That's her lovely flower garden and Bittersweet vine.



Here's our dining room table — and a neighbor who dropped in to visit.



Our Christmas Party, Boys' & Girls' Home in Sioux City is a high point each year! Here are youngsters — Neighbor Ladies — and engineer!



Here are the 2 oldest Neighbors present at the picnic, and Bob Hill—and Your Neighbor Lady! That's Mrs. Lippold, Dell Rapids, S. Dak. between Bob and me, but in our excitement we didn't get the other lady's name.



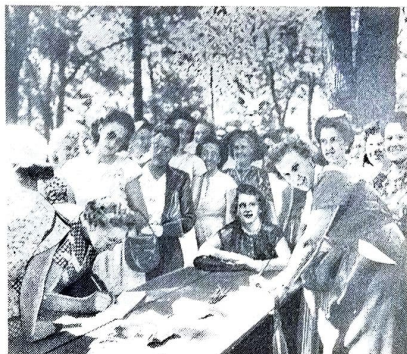
Wheweee-ew!! What a crowd at our Anniversary picnic, July 14 in Sioux Falls! 2500 Neighbors! It was wonderful.



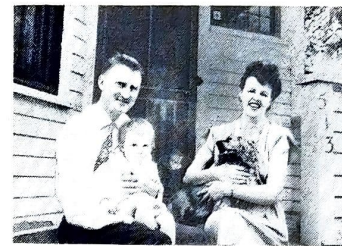
We gathered all the EIGHT YEAR LISTENERS together at visiting time! What a stage full.



Ben and Jessie Mae gave us a real treat that day. Here they are—in action!

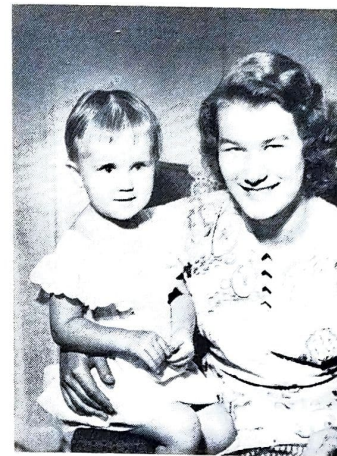


We tried to get everyone to register in the guest book!



The Speeces—on their front porch, including little Brown Sugar!

Grandpa and Grandma Hubler with Gretchen, ready for church.



And here's our Dorothy—Dorothy Gibson—with Gretchen! Isn't she a peach?



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



Wanted you to see Grandma and Grandpa Speece too!! Gretchen was only about 7 months old.



Here's another good one, when Grandma and Grandpa Speece were visiting us! Was GG ever that small?



The Speeces and Hublers, out in the backyard by Gretchen's play pen.



This is one corner of our living room, taken on Memorial Day when my father and Helen were visiting.



Just look at that dirty face!



I did want you to see this one! How she loves flowers!



Her Daddy was building her a sandpile! Quite a pair!



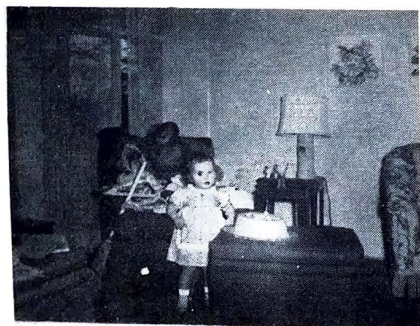
Dolly had to go to church too.



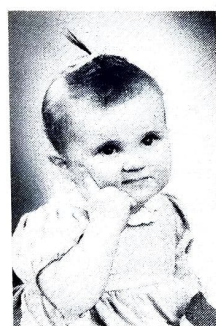
Just for contrast—here's Daddy and Gretchen, ready for church! This is a favorite of mine.



Gretchen Garnet at 6 months, with her Momie! This was her Daddy's first Father's Day gift!



Her first birthday cake—and party.



Here's our sweetie at one year! Life is so puzzling!



Gretchen insisted on trying on Momie's hat!



One of GG's favorite playmates is Denny Todd, neighbor. Here she has donned his cowboy jacket! Aren't they the ones.



1. Mr. and Mrs. Gust R. Johnson, Sioux Falls, S. Dak. 2. Mr. and Mrs. Chas. Buckingham, Hayfield, Minn. 3. Margie, Carol, Delores and Joyce, Daughters of Mr. and Mrs. Edgar Miller, Lamberton, Minn. 4. Mrs. Frank Swanson, Snoqualmie, Washington, Mrs. Glen Hoeye, Carthage, S. Dak. 5. Mrs. Calvin Collins, Mud Butte, S. Dak. 6. The Hemmen Family, Blairsburg, S. Dak. 7. Mrs. August Dommeyer, Slayton, Minn. 8. Mrs. C. Painter, Lamberton, Minn. 9. Cornelia Louise Mettler, Daughter of Mrs. Gideon Mettler, Menno, S. Dak. 10. Mrs. Addie Kingstrom, Thompson, Iowa. 11. Mr. and Mrs. Gordon Brown, Rt. 3, Norfolk, Nebr. 12. Neoma, Daughter of Mrs. Lee Stevicks, Burke, S. Dak. 13. Arlene Mandel, Freeman, S. Dak. 14. Mrs. Bernard Ohlenkamp, Elkton, S. Dak. 15. The Bruns, Hauzer and Matousek families of Colome, S. Dak. 16. Mr. and Mrs. Geo. Wagner and Sons Donavon, Geo. Jr. and Patrick and Daughter, Ruth of Red Lake Falls, Minn., Mr. and Mrs. J. H. Wagner, Verndale, Minn. 17. Mrs. Frank W. Johnson, Oakes, N. Dak. 18. Mr. and Mrs. Norman Varenhorst, Le Mars, Iowa. 19. Mr. and Mrs. Lawrence Ohlenkamp and Daughter, Woodstock, Minn. 20. Francis and Shirley Mae, Children of Alois H. Nolz, Parkston, S. Dak. 21. Curtis, Son of Mrs. Wilfred Kreklau, Sebeka, Minn. 22. Darnell Rounds, Huron, S. Dak., Granddaughter of Mrs. Roy Keelin, Huron, S. Dak.



1. Mr. and Mrs. William Stanke, Canby, Minn. 2. Mrs. Otto Steinke, Boyd, Minn. 3. Mrs. Marinus Henriksen, Freeman, S. Dak., Mrs. Casper Gran, Lesterville, S. Dak., Mrs. John Henriksen, Hurley, S. Dak., Mrs. Viggo Henriksen, Viborg, S. Dak., Mrs. Robert Hauger, Volin, S. Dak. 4. Adele Poitras, Argyle, Minn. 5. Arthur, Mrs. M. A. Reagle, Leo, Mr. M. A. Reagle and Ruth, Valentine, Nebr. 6. Darrell and Sherlyn, Children of: Mr. and Mrs. Emil Beran, Tabor, S. Dak. 7. Karen Kallos, John, Bernard, Marie, Mary Kallos and Baby, Teresa Mumm, Staples, Minn. 8. Shirley, daughter of Mr. and Mrs. Lyle Johnson, Twyla, Daughter of Mr. and Mrs. Clifford Larson, Harrisburg, S. Dak. 9. Mr. and Mrs. R. G. Bollard and Son Jay, Alexandria, Minn. 10. Janet, Charlotte and Judy, Daughters of Mrs. Leslie Carlson, Kerkhoven, Minn. 11. Mrs. Alvin E. Anderson and Son Alvin Emmett, Dell Rapids, S. Dak. 12. Danny, Cheryl and David, Children of Mrs. Louis Herrom, Box 223, Bloomfield, Nebr. 13. Karen and Marilyn Willer, Daughters of Mr. and Mrs. Geo. Willer, Lynn, Daughter of Mr. and Mrs. Ted Willer, Akron, Iowa. 14. Mrs. Paul Tiesen, Freeman, S. Dak., Mrs. Herbert Tiesen, Dell Rapids, S. Dak. 15. Mrs. C. M. Hansen, Melgard's Park, Aberdeen, S. Dak. 16. Albert Lee Schumacker, Grandson of Mrs. O. L. Beaudry, Rt. 4, Sisseton, S. Dak. 17. Linda June, Daughter of Mrs. Leo Pfeister, Sioux City, Iowa, Mary Hazel, Daughter of Mrs. Lewis Head, Sioux City, Iowa. 18. Fenton Clifford, Son of John Luden, Carthage, S. Dak. 19. David, Son of Mr. and Mrs. Don Magdefrau, Bloomfield, Nebr.

1. Mother Teschke and Daughter Edith Silvey, Sioux City, Iowa. 2. Mrs. Zoa Tobin and Mrs. Nora Tobin, Huron, S. Dak. 3. Deanna Jean, Betty Mae, Ben Ray, and Nik J., Children of Mr. and Mrs. Ellis, St. Lawrence, S. Dak. 4. Mrs. Arnold Dorr and Marilyn, Hewitt, Minn. 5. The Children of Mr. and Mrs. Arvid Peterson, Minneota, Minn. 6. Mrs. G. N. Almquist and Daughters, Mitchell, S. Dak. 7. Mrs. Bernice McBurney and Children, Aberdeen, S. Dak. 8. Mrs. Art Olson, Ortonville, Minn. 9. Beverly Rae Renfrow, Calvin, N. Dak. 10. Marla Rae Miller, Canova, S. Dak., Granddaughter of Mrs. F. H. Burice, Mt. Vernon, S. Dak. 11. Mrs. Leo Lane and Children Judy Ann and Jerry Lee, Yankton, S. Dak. 12. Mr. and Mrs. Melvin Rixmann, Lake Park, Iowa. 13. Mrs. Drew Bute, Mrs. Otto Hanson, Jackson, Minn. 14. Mrs. Amy Hanson, Baltic, S. Dak. 15. Children of Mr. and Mrs. John Hoferer, Niobrara, Nebr. 16. Tillie Alter, Sioux Falls, S. Dak. 17. Mr. and Mrs. Floyd Christensen, Vienna, S. Dak. 18. Carol Ann, Daughter of Mrs. Willard Kuhnert, Valley Springs, S. Dak. 19. Mrs. Wm. Busskohl, Bloomfield, Nebraska. 20. Mr. and Mrs. C. O. Lindblad, Wolsey, S. Dak. on their 25th Wedding Anniversary. 21. Mrs. W. J. Miller, Butte, Nebr. 22. Sandra Kay Washburn, De Smet, S. Dak., Granddaughter of Mrs. Carl Thies, Quimby, Iowa.



YOUR RECIPES

1. Mr. and Mrs. Harry Blow, Dell Rapids, S. Dak. 2. Mr. and Mrs. Henry Wendt, Grand Island, Nebr.
 3. Barbara, Judy and Baby Patty, Children of Mrs. G. Van Cleave, Aberdeen, S. Dak. 4. Mary Jaragoske,
 Redfield, S. Dak., Mrs. Marian Johnson, Sioux Falls, S. Dak., Sally Ames, Miller, S. Dak. 5. Mr. and
 Mrs. Harold Boyd and Darrell and Orris, Henry, S. Dak. 6. Mr. and Mrs. Chas. Billington and Grand-
 children Dian and Dean, Tilley, Corona, S. Dak. 7. Mr. and Mrs. Herbert Schoenfelder of Ethan, S. Dak.
 and Jenette Hohn. 8. Mrs. John Welke, Tulare, S. Dak. 9. Mrs. Walter Metzger, Route 1, Eureka, S.
 Dak. 10. Billy Spanel, Son of Mrs. Richard Spanel, Anselmo, Nebr. 11. Mr. and Mrs. Frank Thorpe,
 Wilmot, S. Dak. on their Golden Wedding Anniversary. 12. Mrs. Edwin H. Hoff, Aberdeen, S. Dak.
 13. Mrs. Marion Daily and Son David and Pupils, Mullen, Nebr. 14. Mrs. Hugo Hartman and Boys
 Russell and Douglas, Parkston, S. Dak. 15. Granddaughter of Mrs. Thos. Bennett, De Smet, S. Dak.
 16. Mr. and Mrs. Livelle Butterfield, Gene, Lorraine, and Leonard, Inman, Nebr. 17. Mrs. Joseph R.
 Thaler, Tyndall, S. Dak. 18. Mrs. Karl Sette, Owatonna, Minn., Mrs. Ricke, Smidt, White, S. Dak., Mrs.
 Emma Morrison, Brookings, S. Dak. 19. Mrs. A. Brinkhous and Daughters, Delores Elaine and Lavonne
 Karen, Sherman, S. Dak. 20. Mrs. Leo Cahill and daughter Terry, St. Edward, Nebr.



... PINEAPPLE MERINGUE CAKE ...

1/2 cup butter	2 tablespoons cake flour
1/2 cup sugar	1/2 cup cake flour
4 egg yolks	1 teaspoon baking powder
4 tablespoons milk	1/4 teaspoon salt

Cream butter and sugar; add well beaten egg yolks; add the 1/2 cup cake flour which has been sifted before measuring, alternately with the milk. Sift remaining 2 tablespoons cake flour with the baking powder and add last. Mix thoroughly.

... Meringue Topping ...

4 egg whites	1 teaspoon vanilla
3/4 cup sugar	3/4 cup chopped walnutmeats

Beat the egg whites to frothy stage and lightly add sugar gradually, sifting it as you add it. The meringue should hold a peak when beater is drawn out. Add vanilla and spread on unbaked cake. Sprinkle nutmeats over the meringue and bake 20 to 25 minutes at 325 to 350°. Let cool and then remove from pan and fill with pineapple filling.

... Pineapple Filling ...

1 cup whipping cream	1/4 teaspoon vanilla
1/2 tablespoon powdered sugar	1 cup crushed pineapple (drained)

Whip cream and add sugar, vanilla and pineapple. Place one layer with meringue side down on the cake plate. Spread with filling and place other layer with meringue side up. (Bake cake in regular pan and cut in two.)

Miss Grace Drury, Route 3, Marshall, Minn.

*WHITE CAKE SUPREME ...

3/4 cup shortening	1 cup all purpose flour
2 cups sugar	3 teaspoons baking powder
1 teaspoon vanilla	1/4 teaspoon salt
1 teaspoon almond	1 cup milk
2 cups cake flour	3/4 cup egg whites

Cream shortening with 1 cup of the sugar, vanilla and almond. Sift flour, baking powder and salt to the above mixture alternating with the milk. Beat egg whites and add the other cup sugar. Fold lightly in the above mixture. Line your pan with waxed paper and bake 35 minutes. Do not grease the pan.

Mrs. Nick Marra, Box 194, Alton, Iowa

*ORANGE CAKE ...

1/2 cup shortening	1/4 teaspoon salt
1 1/4 cups white sugar	2 teaspoons baking powder
2 eggs, separated	1/2 cup orange juice
grated rind of 1 orange	1 teaspoon lemon juice
2 1/4 cups flour	1/4 cup water

Cream the shortening and sugar well. Add egg yolks and orange rind. Sift flour, salt and baking powder together. Mix orange and lemon juice with the water. Alternately add the liquid and flour. Beat egg whites until they stand in a peak. Fold into batter. Bake in 2 8-inch cake pans in a moderate oven (350°F.) about 30 minutes or until done.

... Orange Frosting ...

1 1/2 cups sugar	1/4 teaspoon cream of tartar
6 tablespoons orange juice	2 egg whites
	2 teaspoons grated orange rind

Mix all ingredients together in the top of a double boiler. Beat over hot water with a rotary beater until the icing holds a peak. Spread on cake.

Miss Eileen Radermacher, Big Stone City, South Dakota, R. R. 1

... MARSHMALLOW CAKE ...

1/2 scant cup butter	4 egg whites beaten to a stiff froth
1 cup sugar	1 1/2 cups flour
1/2 cup sweet milk	1 large teaspoon baking powder

Cream butter, gradually adding sugar and beat until smooth and creamy. Add slowly milk and egg whites. Sift flour and baking powder together and add. Bake in square tins in 2 layers.

FOR THE FILLING

2 tablespoons gelatin	2 cups of confectioners sugar
4 tablespoons hot water	1 teaspoon vanilla

Dissolve gelatin in hot water, strain and add the sugar, and flavoring. Beat half an hour. If too stiff thin with a little hot water as you beat it. Pour the mixture into a greased tin the size and shape of cake. Put on ice to harden. When both cakes and filling are cold, put together with a soft boiled frosting. A half cup candied cherries, cut fine and put in filling is an improvement.

Mrs. John Conroy, Dorchester, Nebraska, Box 815

*MARSHMALLOW (OR OVERNIGHT) CAKE ...

2 cups sifted cake flour	1/3 teaspoon salt
2 cups sugar	1/2 teaspoon cream tartar
1 cup boiling water	2 level teaspoons baking powder
6 egg whites	1 teaspoon vanilla

Measure flour and sugar. Sift together 7 times. Add boiling water and let stand overnight (or until cold). While preheating oven beat egg whites with salt and cream tartar. When stiff beat in baking powder and vanilla (or other flavoring such as almond). Add to batter mixture, folding in, and bake in a large pan about 45 minutes in moderate oven. This is quite a large recipe and a small family might use just 1/2 the recipe and bake in an 8" x 8" pan.

Mrs. Carl Muenchow, Echo, Minnesota

WHITE GINGERBREAD . . .

2 cups enriched flour	1/4 teaspoon nutmeg
1 cup sugar	1 teaspoon baking powder
1/2 cup shortening	1/2 teaspoon soda
1/2 teaspoon ginger	1 cup thick buttermilk
1/2 teaspoon cinnamon	1 egg well beaten

Sift flour and sugar. Combine with shortening. Mix until crumbly. Reserve 1/2 cup. To remaining flour mixture add spices, baking powder, soda, buttermilk and egg. Blend thoroughly. Pour into well greased pan. Sprinkle with flour crumbs over top. Bake in moderate oven (375°F.) 30 to 35 minutes.

Erla Beth Schoep, Le Mars, Iowa (one of our young neighbors)

ICE BOX GINGERBREAD . . .

1 cup butter	2 teaspoons soda
1 cup molasses	1/2 cup raisins
1 cup white sugar	2 teaspoons ginger
1/2 cup nutmeats	1/4 teaspoon cinnamon
1 cup sour milk	1/4 teaspoon allspice
4 cups flour	4 whole eggs

Cream butter and add sugar gradually. Add eggs, one at a time beating after each. Add molasses and beat well. Stir in soda and sour milk and add to the above mixture. Add flour and spices sifted together. Put in covered bowl to keep cool until wanted for use.

Mrs. Clarence McClenter, Sargent, Nebraska, Route No. 2

EXTRA DELICIOUS GINGERBREAD . . .

1 cup brown sugar	1 cup sour milk or buttermilk
1/2 cup lard	1 cup cold coffee or 1/2 cup apple juice, and 1/2 cup prune juice
1 cup molasses	2 cups flour
1 teaspoon cinnamon	1 cup raisins or prunes cut fine, figs or dates
1 teaspoon ginger	
1 teaspoon soda	

Mix lard thorough with the brown sugar. Add molasses and spices. Dissolve soda in sour milk or buttermilk and add to the first mixture. Add the rest of the liquid. Add the flour and fruit. Do not beat, just stir enough to thoroughly blend all ingredients. Pour into well-greased cake pan. Bake in moderate oven for 35 to 40 minutes.

CINNAMON-APPLE CAKE . . .

1/2 cup butter	1 teaspoon cinnamon
1 cup light brown sugar	1/2 teaspoon salt
2 tablespoons light cream	1/4 cup shortening
2 cups sliced apples	3/4 cup sugar
1 1/2 cups sifted flour	1 egg
2 teaspoons baking powder	1/2 cup milk
	1/2 teaspoon vanilla extract

Mix butter, brown sugar and cream together. Spread in 8 inch square baking dish or pan. Arrange apples in baking dish. Sift flour, baking powder, cinnamon and salt together. Cream shortening and sugar. Add egg. Add dry ingredients alternately with milk and vanilla. Pour batter over apples. Bake at 350° for 40 minutes. Serve with plain or whipped cream.

Mrs. Lawrence M. Soske, Midland, South Dakota

DELICATE SPICE CAKE . . .

3/4 cup shortening	3/4 teaspoon salt
1 1/2 cups sugar	3/4 teaspoon nutmeg
1 1/2 teaspoons vanilla	3/4 teaspoon cloves
3 eggs	1 1/2 teaspoons allspice
3 cups cake flour	1 1/2 teaspoons cinnamon
4 1/2 teaspoons baking powder	1 cup milk

Cream shortening and sugar until light and fluffy. Add vanilla and unbeaten eggs. Beat well after each addition. Sift all dry ingredients including spices altogether. Add dry ingredients and milk alternately to the first mixture. Beat only enough to mix well after each addition. After all has been added, beat 1 minute. Pour into 3 greased and floured layer cake pans. Bake in 375° oven for approximately 25 minutes. Allow to cool 5 minutes before removing from pans.

Mrs. Hazel Strong, Loretto, Nebraska

*SOUR CREAM DEVIL'S FOOD . . .

1/3 cup cocoa	1 cup thick sour cream
1 1/2 cups sugar	1 teaspoon soda
1 cup water	2 cups cake flour
2 eggs	little salt
	1 teaspoon vanilla

Cook together cocoa, 1/2 cup sugar and water. Bring to a boil and let boil 2 minutes. Set aside to cool but it needn't be cold for the cake. Beat egg yolks well. Add 1 cup sugar and sour cream. Add soda to the cream before adding to the sugar and other mixture. Sift together flour and salt and add to first mixture. Add vanilla and the cooked chocolate mixture. Last fold in the stiffly beaten egg whites. Bake in greased layer pans in 350° F. oven for about 30 to 35 minutes.

Mrs. Alfred Lofgren, Rapid City, South Dakota

GOLDEN CAKE . . .

11 egg yolks	2 teaspoons baking powder
1 cup sugar	1/2 cup boiling water
1 cup flour	1 teaspoon vanilla
	1/2 teaspoon lemon extract

Beat egg yolks 10 minutes. Add sugar and beat another 10 minutes. Sift together flour and baking powder adding alternately with boiling water. Add vanilla and lemon extract. Use the same methods for baking and cooling as for an Angel Food Cake.

Mrs. Helen Schmidt, Hartington, Nebraska

DATE CAKE . . .

1 1/2 cups dates (remove stones and cut fine)	1 cup sugar
1/2 teaspoon soda	2 eggs
1 cup boiling water	1 1/2 cups sifted flour
1/2 cup butter	1 teaspoon baking powder
	1/4 teaspoon salt
	1 teaspoon vanilla

Dissolve soda in boiling water. Pour over dates. Cream butter. Add sugar and beaten egg yolks. Add vanilla. Add sifted flour and other dry ingredients alternately with the dates and water mixture. Bake in square greased pan about 40 minutes in a 350° F. oven. Frost with brown sugar frosting.

Mrs. Ed Bates, Randall, Minnesota

HOLLY DECKED CAKE . . .

1/2 cup shortening	1/4 teaspoon salt
1 cup sugar	1 teaspoon soda
1 egg, beaten	1 teaspoon baking powder
1 cup raisins	1 teaspoon cinnamon
1/2 cup nut meats	1/2 teaspoon cloves
3/4 cups sifted all-purpose flour	1 cup jellied cranberry sauce crushed

Cream shortening and sugar; add egg; add raisins and nuts; combine dry ingredients and sift; add to first mixture; add sauce. Bake at 350° F. for about one hour in tube pan or in layers. Ice with the following frosting:

Cranberry Frosting . . .

1 can jellied cranberry sauce (crushed with fork)	1/2 cup brown sugar
	1/4 cup water
	1 egg white

Combine cranberry sauce, brown sugar and water. Bring to a boil and cook for 2 minutes. Place unbeaten egg white in small deep bowl of electric mixer. When cranberry syrup has cooked for 2 minutes, pour slowly onto egg white and beat with mixer turned to medium speed. As air is beaten into this frosting, the frosting will expand 3 to 4 times in volume. Beat with mixer turned to medium fast speed until frosting will stand in peak. (8 to 10 minutes.) Pile lightly onto cranberry spice cake and serve.

WHITE FRUIT CAKE . . . (Pressure Cooker)

1 1/4 cups canned pineapple tidbits	2 cups chopped walnuts
2/3 cup chopped citron	1/2 cup flour
2/3 cup shredded lemon peel	1 cup shortening
1/2 cup chopped candied cherries	1 cup sugar
3/4 cup chopped dates	5 eggs
2/3 cup shredded orange peel	1 1/2 cups sifted all purpose flour
1 cup chopped dried apricots	1 teaspoon salt
1/2 cup chopped figs	1 1/2 teaspoons baking powder
1 1/2 cups white raisins	1/4 cup pineapple juice
1/2 cup shredded coconut	2 quarts water in cooker with rack

Drain pineapple, saving juice. Dredge fruits and nuts with 1/2 cup flour. Cream shortening and sugar, add eggs one at a time, beating mixture well after each addition. Sift flour, salt and baking powder. Add alternately with pineapple juice. Pour over floured fruits and nuts; mix until well blended. Line 2 greased loaf pans with wax paper. Pour batter in pans and cover with wax paper; tie securely. Place on rack with water in cooker. Steam 20 minutes with petcock open; then close petcock and cook 60 minutes at 15 pounds pressure. Let indicator return to zero.

Mrs. Leo Christiansen, Route 1, Plainview, Nebraska

GUM-DROP FRUIT CAKE . . .

2 cups shortening	2 teaspoons nutmeg
1 cup white sugar	2 teaspoons allspice
1 cup brown sugar	4 cups sifted flour
4 eggs beaten	1 cup dates
2 cups unsweetened apple sauce	1 cup Brazil nuts
2 teaspoons soda	1 cup seeded raisins
2 teaspoons cinnamon	1 cup small gum drops

Cream shortening and sugar. Add eggs. Add apple sauce in which soda has been dissolved; then add flour and mix well. Add raisins, dates, nuts, gum-drops and spices and mix again. Bake in a long loaf pan 45 to 60 minutes in a moderate oven.

Mrs. Walter Dammann, Box 171, Howard, South Dakota

WHITE FRUIT CAKE . . .

1 pound butter	1 pound dates
2 cups sugar	1/2 pound citron
12 eggs	1/2 pound candied cherries
4 cups flour	1/4 pound lemon peel
1 lemon, juice and rind	1/4 pound orange peel
1 orange, juice and rind	2 slices candied pineapple
1 pound shelled nuts	2 teaspoons salt
1 pound raisins	2 teaspoons baking powder
1 pound currants	1 teaspoon cloves
	1 teaspoon allspice

Cream butter and sugar and add eggs, one at a time beating well after each one. Then add the orange and lemon juice and rinds. Mix flour, salt, baking powder and spices and sprinkle over fruit and nut mixture. Mix well so all the fruit has been well dredged, then mix into batter. Beat well and pour into loaf pans that have been buttered and lined with wax paper. Bake in a 350° F. oven about 1 to 1 1/2 hours.

Mrs. Marie Wilke, Richland, Nebraska

CHRISTMAS FRUIT CAKE . . .

1 3/4 cups Brazil nutmeats (1 pound)	1 1/2 cups flour
2 1/4 cups English Walnut nutmeats (1 pound)	1 teaspoon baking powder
3 cups dates (1 pound)	a little salt
1 1/2 cups granulated sugar	2 medium sized bottles of red and green Maraschino cherries
	4 eggs

Combine nutmeats and dates and cover with sugar. Add whole cherries or if preferred cut in halves. Use the juice. If green cherries are not available use two bottles of red cherries. Sift dry ingredients. Add beaten egg yolks. Add to above mixture. Fold in the beaten egg whites. Bake 1 hour and 15 minutes at 350° F. This makes 2 nice loaves.

Mrs. Floyd E. Bradley, Redfield, South Dakota

NUT FROSTING . . .

1 cup sugar	1 tablespoon butter
1/3 cup milk	1/2 teaspoon vanilla
	1/3 cup nuts

Mix sugar, milk and butter. Cook slowly and stir frequently until soft ball forms when a portion is slowly poured into cold water. Set aside for 10 minutes. Beat until creamy, add rest of ingredients and frost cake.

Miss Sue L. Jenkins, Route 1, Parkers Prairie, Minnesota

*SOFT CHOCOLATE FROSTING . . .

4 squares bitter chocolate	2 rounding tablespoons cornstarch
1 cup sugar	2 tablespoons cold water
1 1/2 cups milk	1 teaspoon vanilla
	a little butter

Cut chocolate into small pieces and melt in sauce pan over low heat. Add sugar and milk. Bring to the boiling point, stirring constantly. Mix cornstarch with cold water, and add slowly to the first mixture, stirring until thickened. Remove from fire. Add vanilla and butter. Cool and spread. This frosting never gets hard.

Mrs. Wayne Johnson, Pickstown, South Dakota

MARSHMALLOW CREAM FROSTING

$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup milk
2 tablespoons hot water
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{4}$ pound marshmallows

Place milk and sugar in a saucepan; bring slowly to the boiling point and boil for 5 minutes. Break marshmallows into pieces and place in double boiler with hot water and vanilla. Stir until mixture is smooth; add the milk and sugar syrup gradually, stirring constantly. Beat until cool, then spread.

Mrs. Marie Baldwin, 1219 West Hansen St., Mitchell, S. Dak.

GOLDEN ICING

4 egg yolks
2 cups sugar
1 cup water
 $1\frac{1}{2}$ teaspoons orange extract

Beat egg yolks until very light in color. Boil sugar and water until it spins a thread. Pour syrup slowly over beaten egg yolks and beat until of right consistency to spread on cake. Add orange extract. Decorate with nutmeats.

Mrs. Helen Schmidt, Hartington, Nebraska

FIFTY DOLLAR FROSTING

6 tablespoons butter
6 tablespoons brown sugar
6 tablespoons cream
 $1\frac{1}{2}$ cups powdered sugar

Boil butter, sugar and cream together. When boiling add the powdered sugar. Beat smooth.

Mrs. Lester F. Raper, Sutherland, Iowa; Maiden Name: Doris Hocken

WHITE FLUFFY FROSTING

2 egg whites unbeaten
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup white corn syrup
 $1\frac{1}{2}$ teaspoons vanilla

Combine all ingredients except vanilla in the top of a double boiler. Place on top of boiling water and beat with a rotary beater until mixture holds its shape. Remove from boiling water. Add the vanilla. Beat well.

Mrs. Nona Lindsey, Worthington, Minnesota

SOUR CREAM WHITE FROSTING

2 cups granulated sugar
1 cup sour cream
1 teaspoon vanilla

Boil sugar and cream to soft ball stage. Remove from heat, add 1 teaspoon vanilla and beat until it is the proper consistency for spreading.

Mrs. Norman Houghton, Seneca, South Dakota

WHITE FUDGE ICING

2 tablespoons vegetable shortening
1 tablespoon butter
5 tablespoons top milk, scalded
3 cups powdered sugar
1 teaspoon vanilla
 $\frac{1}{4}$ teaspoon salt

Melt shortening and butter in scalded top milk. Pour hot milk over sugar and stir until sugar is dissolved. Add vanilla and salt. This makes enough icing to cover top and sides of a 10 x 10 x 2 inch cake or $1\frac{1}{2}$ dozen cup cakes.

Mrs. Val Rheiner, Yankton, South Dakota



OATMEAL PANCAKES

$\frac{1}{2}$ cup all purpose flour
4 teaspoons baking powder
 $1\frac{1}{2}$ cups quick-cooking rolled oats
1 egg, well beaten
1 tablespoon melted shortening
1 teaspoon molasses
1 cup milk

Sift flour, measure and sift with baking powder and salt. Add rolled oats. Combine egg, shortening, molasses and milk. Add dry ingredients.

CINNAMON-SUGAR TOPPING FOR PANCAKES

1 cup sugar
2 tablespoons flour
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{2}{3}$ cup water
3 tablespoons butter

Combine sugar, flour, salt and cinnamon. Add water; bring to boiling and cook for three minutes over direct heat, stirring constantly. Add butter; serve warm on pancakes.

CRACKLING BISCUITS

Grind the fat before rendering. Use your regular biscuit recipe, minus the shortening. Sift dry ingredients, add some cracklings, as many as you like. Mix well. Add sufficient milk to drop. Drop on cookie sheet and bake. Do not use any other shortening as the cracklings are rich enough. Serve hot.

Mrs. Henry B. Rohla, Milligan, Nebraska

TOFFEE-NUT BARS

$\frac{1}{2}$ cup soft shortening (part butter)
 $\frac{1}{2}$ cup brown sugar
1 cup sifted flour

Mix shortening and sugar together thoroughly. Add flour. Press and flatten with hand to cover the bottom of an ungreased oblong pan 9 x 13 x 2 inches. Bake 10 minutes at 350°. Then spread with this topping:

Almond Coconut Topping . . .

2 eggs	1 teaspoon baking powder
1 cup brown sugar	1/2 teaspoon salt
1 teaspoon vanilla	1 cup moist shredded coconut
2 tablespoons flour	1 cup chopped almonds or other nuts

Beat eggs well. Add brown sugar and vanilla. Mix flour, baking powder and salt together and stir in first mixture. Mix in the coconut and nuts. Return to oven. Bake 25 minutes at 350° or until topping is a golden brown. Cool slightly. Cut in bars.

Mrs. Harven E. Hehr, Fayette, Iowa

ALMOND BARS . . .

1 cup shortening	1/2 cup finely chopped blanched almonds
1/2 cup sugar	2 cups flour
1/2 cup honey	2 teaspoons baking powder
3 eggs (well beaten)	1 teaspoon vanilla
1/4 teaspoon salt	1 lemon rind (grated)
1/2 cup powdered sugar	

Cream shortening and sugar. Add honey, eggs and lemon rind. Mix thoroughly. Sift flour once, measure, and sift 3 times with baking powder and salt. Add chopped nuts and flavoring. Mix thoroughly. Pour into shallow, well greased pan. Bake in moderate oven (375°F.) 12 to 15 minutes. Remove from oven. Cool. Turn on to a board well dusted with powdered sugar. Cut in oblong bars. Roll in powdered sugar. Servings 16.

Mrs. H. W. Pereboom, LeMars, Iowa

CINNAMON CREAMS . . .

1 cup white sugar	flavoring to taste
1 egg	2 1/2 cups flour or enough to make
1 teaspoon soda	a soft dough
1 cup rich sour cream	

Mix ingredients together and drop by spoonful into a mixture of white sugar and cinnamon. Place on a pan and put raisins, 1/2 date or a 1/2 walnut in the center of each. Bake in a fairly hot oven.

GINGER COOKIE CATS . . .

2 cups flour	2 teaspoons grated lemon rind
1/2 cup sugar	1/2 cup shortening
1/2 teaspoon salt	1/2 cup molasses
2 teaspoons ginger	Shredded coconut and raisins

Sift together flour, sugar, salt and ginger. Add lemon rind. Cut in shortening with pastry blender until mixture resembles small peas. Stir in molasses to make soft dough. Form into rolls about 2 inches in diameter. Wrap in wax paper and chill overnight. Slice about 1/4 inch thick and place on greased cookie sheet. Pinch ears at top of each cookie, press in shredded coconut for whiskers and raisins for eyes. Bake in moderate oven (350°) 12 minutes or until brown. Makes 3 dozen cookies. These are crisp when cooled.

Mrs. Paul Obst, Route 3, Randolph, Nebr.

GOLDEN GLOW DATE BARS . . .

1 cup butter or shortening	1/4 cup cold water
2 cups sugar	3 cups flour
10 to 11 egg yolks	1 cup nutmeats
	1 1/2 pounds dates, cut fine

Cream the butter or shortening with the sugar and add egg yolks which have been beaten until light. Stir the cold water into the creamed mixture and then add the flour, dates and nuts. Mix well. Spread in well greased shallow pan and bake in slow oven until firm. When cool, cut in squares and roll in powdered sugar.

Mrs. J. Ehrie, 503 Mill Street, Decorah, Iowa

OATMEAL COOKIE MIX . . .

3 cups sifted all-purpose flour	1 teaspoon baking powder
2 1/2 cups sugar	2 teaspoons salt
1 teaspoon soda	1 cup shortening
	3 cups rolled oats

Sift together flour, sugar, soda, baking powder and salt; cut in shortening until mixture resembles corn meal. Add rolled oats and mix well. Store in a covered container at room temperature. Yield: 8 doz.

BASIC RECIPE

2 cups of oatmeal cookie mix	1 tablespoon milk
1 egg	1 teaspoon vanilla

Add egg, milk and vanilla to cookie mix. Beat until well blended. Drop from teaspoon onto greased baking sheet. Bake in moderate oven (375°) 12 to 15 minutes.

To vary this recipe add 1/2 cup chopped nutmeats, raisins, coconut or chocolate bits, or add 1 teaspoon cinnamon and 1/4 teaspoon nutmeg to the dry mix, omitting vanilla.

Mrs. N. E. Sauer, Route 1, Fairfax, Minnesota

ALOHA BARS . . .

1/2 cup butter	1 egg yolk
1/4 cup granulated sugar	1 cup sifted all purpose flour
1/4 cup brown sugar, firmly packed	1 package chocolate bits
1/2 teaspoon vanilla	1 cup shredded coconut

Cream butter, two sugars and vanilla thoroughly. Add egg yolk and beat until light and fluffy. Stir in flour and blend well. Spread in greased 7 x 11 inch pan. Bake in moderate oven (350°) 20-25 minutes. Remove from oven and let stand 10 minutes. Melt chocolate bits over hot water and stir until smooth. Spread melted chocolate over baked cookie surface and sprinkle with coconut. Makes 30 bars.

*COCONUT-BAR COOKIES . . .

1/2 cup butter	1 cup coconut, cut fine
1/2 cup lard or other shortening	3 cups oatmeal
1 cup brown sugar	2 cups flour
1 cup white sugar	1 teaspoon baking powder
2 eggs	1 teaspoon soda
	1 teaspoon vanilla

Mix butter and lard and cream with sugars. Add eggs, one at a time, beating well after each. Add vanilla and beat well, then the coconut and oatmeal. Last add flour which has been sifted with the baking powder and soda. Shape in small balls and press down (criss-cross) with a fork. Bake in moderately hot oven ten to fifteen minutes.

Mrs. Paul Kaup, Stuart, Nebraska

GROUND CRACKLING COOKIES

- | | |
|---------------------------|----------------------------------|
| 1½ cups ground cracklings | ½ teaspoon nutmeg |
| 1½ cups brown sugar | 1 cup raisins |
| 3 eggs well beaten | 1 cup nutmeats or salted peanuts |
| ¾ teaspoon soda | little salt |
| ½ teaspoon cinnamon | 1 teaspoon vanilla |

Enough flour to make a dough to make small balls by rolling in hands. Mix in order given. Bake 10 to 15 minutes in 400° oven.

Mrs. Francis G. O'Neill, Elrod, South Dakota

Mrs. Peter Stortvedt, Wakonda, South Dakota

APPLE SMACKS

- | | |
|----------------------------|---------------------------------|
| 1 cup flour | 1 egg |
| 1½ teaspoons baking powder | 3 tablespoons corn syrup, white |
| ¼ teaspoon salt | 5 tablespoons milk |
| 2 apples, thinly sliced | |

Sift flour, baking powder and salt. Beat eggs, add syrup and milk and combine with dry ingredients. Add apples. Mix thoroughly and drop a tablespoon at a time into deep fat. Fry till golden brown.

Miss Marjorie Wirth, Verdel, Nebraska



CHOCOLATE ANGEL PIE

- | | |
|----------------------------|-------------------------|
| 2 egg whites | ½ teaspoon vanilla |
| ½ teaspoon cream of tartar | ¼ pound sweet chocolate |
| ½ cup sugar | 3 tablespoons hot water |
| ½ cup chopped nut meats | 1 teaspoon vanilla |
| 1 cup whipped cream | |

Beat egg whites until foamy. Add cream of tartar. Beat until mixture stands in soft peaks. Add sugar gradually; beat until stiff. (Very stiff.) Fold in nut meats and vanilla. Turn into lightly greased 8" pie plate; make a nest-like shell, building sides up above edge of plate. Bake in slow oven 300°F. 55 minutes. Cool. Melt chocolate in double boiler. Add hot water; blend. Cool. Add 1 teaspoon vanilla. Fold into cream. Turn into meringue shell. Chill.

Mrs. Erwin Freiheit, Lake City, Minnesota

CHOCOLATE MARVEL PIE

- | | |
|--------------------------|--------------------------|
| 1 package chocolate bits | 4 eggs, separated |
| 2 tablespoons sugar | 1 teaspoon vanilla |
| 3 tablespoons milk | 1 9-inch baked pie shell |

Melt and blend together over hot water the chocolate chips, sugar and milk. Cool. Add egg yolks one at a time, beating after each addition. Add vanilla. Fold stiffly beaten egg whites into chocolate mixture and pour into cooled pie shell. Chill several hours and serve with whipped cream.

Mrs. Albert Slobe, 920 Diagonal, Algona, Iowa

CHERRY ANGEL PIE

- | | |
|--------------------------|--|
| ¼ teaspoon baking powder | 2½ tablespoons cornstarch |
| ⅛ teaspoon salt | ⅛ teaspoon salt |
| 2 egg whites | ¼ cup milk |
| ⅔ cup sugar | 2 egg yolks, slightly beaten |
| ½ teaspoon vanilla | 1 cup milk scalded |
| ½ teaspoon vinegar | ½ teaspoon vanilla |
| ½ teaspoon water | 1 No. 2 can Red Cherries, well drained |
| FILLING: | |
| ⅓ cup sugar | 1 cup cream, whipped |

Add baking powder and salt to egg whites and whip until they are stiff. Add sifted sugar very slowly, 1 tablespoon at a time, alternately with a few drops of combined liquids. Beat constantly with an electric mixer or rotary beater. When all the ingredients have been added continue to beat the meringue for several minutes. Heap it lightly upon a buttered 9 inch pie pan. Spread to outer edges. Bake in a very slow oven (275 degrees) for 1 hour. Cool. Mix sugar, cornstarch and salt together. Add ¼ cup milk and mix until smooth. Add egg yolks and blend. Add scalded milk and cook over boiling water for about 15 minutes stirring constantly until thick. Add vanilla and cool. Fold in cherries and turn into meringue shell. Garnish with whipped cream and cherries. Chill for a few hours before serving.

CHRISTMAS PIE

- | | |
|----------------------------|------------------------------|
| 1 pint cranberries | 4 tablespoons white sugar, |
| ½ cup water | granulated |
| 1 cup sugar | 2 egg whites |
| 1 tablespoon plain gelatin | ½ pint cream, whipped |
| ¼ cup water | 4 tablespoons powdered sugar |

Cook the cranberries in ½ cup of water and 1 cup of sugar. When done, run berries through a sieve.

Dissolve gelatin in the ¼ cup of water and add to berries. Chill.

Beat egg whites with the 4 tablespoons sugar and add to gelatin mixture. When cool, whip cream, add powdered sugar to the whipped cream and spread over the pie.

Mrs. Bruce Howard, West Union, Iowa*

LEMON MERINGUE PIE

- | | |
|----------------------------|-------------|
| 4 egg whites beaten | 1 cup sugar |
| 1 teaspoon cream of tartar | |

Beat egg whites and add cream of tartar and sugar very slowly. Bake 1 hour in medium oven of 300°.

FILLING

4 egg yolks beaten
1/2 cup sugar

1 lemon rind grated
juice of 1 lemon

Combine above ingredients and cool.

Whip 1 cup cream and add desired amount of sugar. Spread one-half of the cream in the pie shell, top with the lemon filling, and spread remainder of cream on top of the filling. Let stand in refrigerator for a few hours or overnight before serving. Makes large pie.

Fresh strawberries, any frozen fruit or even chocolate filling may be substituted for the lemon filling.

Mrs. Lyman Hanson, Box 513, Highmore, S. Dak.*

TUTI-FRUIT PIE

1 cup sugar
1/2 cup shortening
3 eggs well beaten
1/4 teaspoon salt

1/2 cup raisins
1/2 cup dates
1 cup nuts chopped
1 teaspoon vanilla

Cream sugar and shortening. Add eggs and salt. Cover raisins and dates in water and cook till almost no water is left. Cool. Add to the first mixture. Add nuts and vanilla. Mix together and put in unbaked pie shell. Bake in 350° oven for 40 minutes.

Mrs. C. M. Peterson, Sioux City, Iowa

*STRAWBERRY PIE

2 cups cleaned strawberries
1/2 cup water

1 cup sugar
3 rounding tablespoons corn starch

Simmer 1 cup berries with 1/2 cup water for 5 minutes. Pour over sugar and corn starch. Cook till clear and thick. Let cool. Slice remaining berries in baked pie crust. Pour cooled mixture over them. Serve with whipped cream.

Mrs. Chet Dagle, Hawarden, Iowa

TOOTE-FRUITY PIE

fruit cocktail

vanilla pudding
1 or 2 egg yolks

Cook vanilla pudding, adding egg yolks to the pudding. When pudding is stiff, drain the fruit cocktail add to the pudding. Put in a baked pie shell and top with meringue.

Mrs. C. W. Weise, 162 Dakota Street, Huron, South Dakota

CUSTARD PIE

2 egg yolks
1 tablespoon flour (rounding)
1/2 cup sugar
pinch of salt

2 cups milk
2 egg whites, beaten
small lump butter
nutmeg

Beat egg yolks, add flour, sugar and salt; then add milk and beaten egg whites, butter and pour into unbaked pie shell and sprinkle with nutmeg.

Mrs. Chris Bentley, Sargent, Nebraska*

CRUSTLESS PIE

3 egg whites beaten stiff
1 cup sugar, folded in

8 graham crackers, crushed coarsley
1 teaspoon baking powder
1/2 cup nutmeats, chopped

Pour into a well greased pie plate and bake for 15 minutes at 350°, then lower the heat to 300° and bake another 15 minutes. Watch carefully as this does burn very quickly. Serve with whipped cream topped with strawberries, or a chocolate syrup and bananas may be used in place of the strawberries.

Mrs. Wesley Heeren, Alcester, South Dakota

RAISIN CREAM PIE

2 cups cooked raisins
1 teaspoon vanilla
2 egg yolks

1/4 teaspoon salt
3 tablespoons flour
3/4 cup light syrup

1 cup milk or cream

Mix milk, syrup, salt and flour together. Cook till thick. Add yolks and cook 2 minutes more. Take from fire, add vanilla and raisins. Pour into a baked shell. Put beaten whites on top and brown.

Sr. Guido, Stuart, Nebraska

BRAZIL NUT PIE CRUST

1 1/2 cups ground nuts

3 tablespoons sugar

Combine nuts and sugar. Press the nut and sugar mixture against the bottom and sides of pie plate, using the back of a tablespoon. Distribute the mixture evenly and smoothly over the inside of the pie plate. Toast for 9 minutes in a 400° oven. Fill with any cream filling.



CHOCOLATE ANGEL FOOD DESSERT

1 package chocolate bits
2 tablespoons warm water
1 tablespoon sugar
4 eggs (beaten separately)

vanilla extract
salt
1 cup whipped cream
powdered sugar to sweeten
nut meats, if desired

Melt chocolate bits and add water, sugar and well beaten egg yolks gradually. Add vanilla and stir until smooth. Cool mixture and then fold in stiffly beaten egg whites to which salt (pinch) has been added. Combine with whipped cream and powdered sugar. Use an oblong angel food cake cut into bite size pieces. Place in a well buttered pan. Put $\frac{1}{2}$ of the cake in the bottom of the pan, cover with $\frac{1}{3}$ of the chocolate mixture. Then put the rest of the cake pieces and cover with the remaining chocolate mixture. Cover with waxed paper. Store in the refrigerator 24 hours. Cut into squares and serve with plain or whipped cream. A little vanilla ice cream is also very good. A few nutmeats may be added if desired. It is a very rich dessert.

Mrs. Alfred Lofgren, Rapid City, South Dakota

STRAWBERRY AND CRUMBS DESSERT

$\frac{3}{4}$ pound vanilla wafers rolled fine (graham crackers may be used)	1 cup powdered sugar
1 quart strawberries quartered and sweetened	$\frac{3}{4}$ cup butter, scant, room temperature
$1\frac{1}{2}$ cups whipping cream sweetened	2 eggs, room temperature
	$\frac{1}{2}$ cup walnut meats cut fine

Cream butter and sugar, add yolks, one at a time, and beat well. Beat egg whites as for meringue and fold into the above mixture, and put in a pan—pyrex or aluminum—about 12 x 8 inches that has been lined with $\frac{1}{2}$ of crumbs. Sprinkle on strawberries and nut meats, whip cream and sweeten, spread on top of mixture and sprinkle on remainder of crumbs. Place the dish in a Food-Saver bag, set in refrigerator and forget about it for 24 hours. Serve with whipped cream.

A Neighbor from Watertown, South Dakota

LEMON SNOW PUDDING WITH PINEAPPLE SAUCE

$1\frac{1}{2}$ tablespoons gelatin	$\frac{1}{2}$ cup lemon juice
$\frac{1}{4}$ cup cold water	1 cup sugar
$1\frac{1}{2}$ cups boiling water	3 egg whites

Soak gelatin in cold water; dissolve in boiling water. Add sugar and lemon juice. Chill until syrupy. Fold in stiffly beaten egg whites. Place in mold and put in refrigerator to set.

Pineapple Sauce

3 egg yolks, beaten	1 tablespoon butter
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ cup pineapple juice
	$\frac{1}{2}$ cup milk

Combine and cook to soft custard. Cool and pour over pudding.

Mrs. Erwin Freiheit, Lake City, Minnesota

RAISIN COBBLER

$\frac{1}{2}$ cup sugar	1 tablespoon butter
1 teaspoon vanilla	2 teaspoons baking powder
$\frac{3}{4}$ cup raisins	$\frac{1}{2}$ cup milk
4 cups boiling water	1 cup flour
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ cup chopped nutmeats

Mix first 4 ingredients and cook to a medium syrup. Prepare a batter by mixing the butter, sugar, milk, flour, baking powder and nuts. Drop the batter by spoonfuls into a buttered baking dish and pour the syrup mixture over the top. Bake in moderate oven (400°) until brown. Batter will rise to top.

Mrs. Clyde Hartman, Seneca, Kansas*

LEMON DESSERT

$\frac{1}{4}$ cup butter	3 eggs
$\frac{1}{3}$ cup brown sugar	$\frac{1}{2}$ cup sugar
$\frac{1}{3}$ cup chopped nuts	1 cup whipped cream
$1\frac{1}{2}$ cups prepared wheat cereal	1 lemon, juice and rind

Melt butter and brown sugar, cook on low heat to hard crust stage. When cool pour over nuts and wheat cereal. Stir gently and let cool. Beat egg whites stiff with sugar, adding sugar gradually. Beat the egg yolks until lemon color, fold into the whites. Add whipped cream by folding in and last fold in the lemon juice and rind.

Now, in a glass mold, crumble a layer of the cereal and nut mixture then add the creamed mixture. Repeat til the mold is full with creamed mixture on top. Sprinkle chopped nuts on top, put in refrigerator to chill.

Mrs. Albert Korba, 2660 East Hudson Road, St. Paul 6, Minnesota

REFRIGERATOR DESSERT

$\frac{1}{2}$ pound marshmallows	$\frac{1}{2}$ cup melted butter
1 cup whipping cream	1 No. 2 can crushed pineapple
15 graham crackers	$\frac{1}{2}$ cup chopped marschino cherries
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ cup nuts

Melt marshmallows in upper part of double boiler. Cool. Whip the cream and fold into mixture. Roll graham crackers very fine. Combine graham crackers, sugar and butter. Mix well until all crumbs are moistened. Reserve $\frac{1}{4}$ cup crumbs for the topping. Press remainder of crumbs in a flat greased baking dish, using back side of a spoon. Spread the marshmallow, whipped cream mixture over the graham crackers. Drain pineapple. Cut cherries into small pieces. Combine nuts with the fruit. Spoon the mixed fruit and nutmeats over marshmallow mixture in a uniform layer. Half the marshmallow mixture can be reserved to top the fruit if desired. Then sprinkle the top of the fruit or marshmallow mixture with the remaining crumbs. Cover. Store in refrigerator.

Mrs. Andrew Hansen, Wisner, Nebraska

*APPLE SAUCE WHIP

1 cup sweetened applesauce	$\frac{1}{4}$ cup powdered sugar
2 egg whites stiffly beaten	1 cup stiffly whipped cream

Strain sweetened applesauce through sieve. Beat egg whites very stiff with powdered sugar. Add to the applesauce. Then fold in the whipped cream. Chill. Garnish with grated orange rind, maraschino cherries or some other chopped fruit. Serves 6.

Mrs. Rudolph Kasch, Owanka, South Dakota

COFFEE MARSHMALLOW DESSERT

20 marshmallows	1 cup hot coffee
	1 cup whipped cream

Melt 20 marshmallows in hot coffee. Cool. Add whipped cream. Chill until firm.

Mrs. Lowell Coon, Marathon, Iowa

HOT FUDGE PUDDING . . .

1 cup sifted flour	1/2 cup milk
3/4 cup sugar	2 tablespoons shortening (melted)
2 tablespoons cocoa	1 cup chopped nutmeats
2 teaspoons baking powder	1 cup brown sugar
1/4 teaspoon salt	4 tablespoons cocoa
1 3/4 cups hot water	

Combine flour, sugar, cocoa, baking powder and salt. Stir in milk and shortening. Mix until smooth and add nutmeats. Turn into greased and floured square pan and sprinkle with a mixture of: brown sugar and cocoa. Pour the hot water over entire batter. Bake 40 to 45 minutes in a 350° oven. Invert on plates. Dip sauce from pan over each. Serve plain or with whipped cream.

Mrs. Clarence H. Johnson, Hartland, North Dakota

APPLE DESSERT . . .

6 apples	1/2 teaspoon red coloring
1 cup sugar	2 1/4 cups flour
1 cup water	1/4 cup shortening
1/4 to 1/2 cup milk	

Peel and slice apples and place in baking dish. Boil the sugar, water and coloring and pour over apples. Mix the flour and shortening and add the milk. Drop by spoonfuls on the apples. Mix together 2 teaspoons of sugar and 1/4 teaspoon of cinnamon. Make a little hole in each round of biscuit dough and place part of this sugar mixture in it, with a dot of butter. Bake in moderate oven 40 minutes.

Mrs. Arthur Hulbert, Luverne, Minn.*

PINK STAR DESSERT . . .

2 slightly beaten egg yolks	2 stiffly beaten egg whites
1/2 cup sugar	1 (3 ounce) bottle maraschino cherries
pinch of salt	1 teaspoon vanilla
1 1/4 cups milk scalded	1 cup cream whipped
1 tablespoon (envelope) gelatin	nuts (optional)
1/4 cup cold milk	

Combine egg yolks, sugar and salt. Add hot milk. Cook over hot water till mixture coats a spoon, stirring constantly. Remove from heat. Add gelatin softened in cold milk. Chill till partially set. Add beaten egg whites. Fold in cherries sliced, 3 tablespoons syrup from cherries, nuts, vanilla and whipped cream. Pour into oiled mold and chill until firm.

Mrs. Edward Dumpert, O'Neill, Nebraska

CHERRY CREAM . . .

1 1/2 tablespoons unflavored gelatin	3/4 cup candied cherries, or Maraschino or even canned cherries
1/2 cup cold water	1 teaspoon vanilla
2 cups heavy cream	1/4 teaspoon almond extract
3/4 cup sugar	

Soften gelatin in water for 5 minutes then dissolve over boiling water. Chill. Whip cream and fold in remaining ingredients. Pour into mold and chill until firm. Decorate with cherries and leaves cut from green marshmallows.

Viola Garwood, Amelia, Nebraska

*FRUIT ROLL . . .

Make a biscuit dough of the following:

1/4 cup vegetable shortening	1/4 teaspoon salt
2 1/4 cups flour	2 tablespoons sugar
3 teaspoons baking powder	3/4 cup milk

Roll or press out on floured board to 1/2 inch thickness, and spread fresh fruit over the dough. Roll up and cut in 1 1/2 inch slices and lay in pan cut side down. Have in the pan a syrup made of 1 1/4 cups sugar and 1 cup water. Bake in 400° oven until fruit is done. Most any kind of fruit can be used.

Mrs. Roy L. Johnson, Lakefield, Minnesota

BLUEBERRY PUFF . . .

1 cup sifted flour	1 egg unbeaten
1 1/4 teaspoons baking powder	1 quart blueberries, peaches or other berries
1/2 teaspoon salt	8 teaspoons sugar
1/2 cup sugar	2 teaspoons lemon juice
2 tablespoons butter	4 teaspoons butter
1/4 cup milk	

Sift flour once, measure into sifter with baking powder, salt and 1/2 cup sugar. Have shortening at room temperature, mix or stir just to soften. Sift in dry ingredients, add milk and egg and mix until all flour is dampened, then beat for 2 minutes.

Divide berries into 8 greased custard cups filling 3/4 full. Sprinkle with sugar, lemon juice and dot with butter, dividing equally. Fill the cups with batter adding about 3 tablespoons to each cup. Bake in moderate oven (375° F.) 35 to 40 minutes. Serve warm, plain or with cream. 8 servings.

Mrs. Albert Korba, 2660 East Hudson Road, St. Paul 6, Minnesota

BLUEBERRY BUCKLE . . .

1/2 cup shortening	1/2 cup milk
1/2 cup sugar	2 cups blueberries
1 egg beaten	1/2 cup sugar
2 cups flour	1/2 cup flour
1/4 teaspoon salt	1/2 teaspoon cinnamon
2 1/2 teaspoons baking powder	1/4 cup butter

Cream shortening and 1/2 cup sugar thoroughly. Add egg and mix well. Sift 2 cups flour, salt and baking powder. Add to creamed mixture alternately with milk. Pour into waxed-paper lined 8 inch layer cake pan and sprinkle blueberries over batter. Combine 1/2 cup sugar, 1/2 cup flour, cinnamon and butter until crumbly; sprinkle over blueberries. Bake in moderate oven (350° F.) for 75 minutes. Cut in wedges.

Mrs. Ben Pederson, Box 135, Vining, Minnesota

Maiden Name: Gertrude Peterson

RAISIN QUICKIE PUDDING . . .

1 cup flour	1 cup raisins washed in warm water
3/8 cup sugar	1/2 cup milk
1 1/2 teaspoons baking powder	1 cup brown sugar
1/4 teaspoon salt	2 cups boiling water
butter size of an egg	

Sift dry ingredients together. Add raisins and milk. Mix well. Put into a greased pan. Mix sugar, water and butter together to make a sauce. Pour over the first mixture. Bake in moderate oven (350° F.) for 30 to 40 minutes. It is good hot or cold. It may be topped with whipped cream or nuts for variation.

Mrs. R. S. Kinport, Route 1, Naper, Nebraska

BROWN SUGAR BREAD PUDDING . . .

2 cups bread cubes	2 1/4 cups milk
1/2 cup brown sugar	1/2 cup raisins
1/4 teaspoon salt	2 slightly beaten eggs
1 teaspoon cinnamon	1/2 cup chopped walnuts
1 teaspoon vanilla	2 tablespoons butter

Combine all ingredients except butter; mix lightly. Turn into greased one quart baking dish. Dot with butter. Bake in a 325° oven until inserted knife comes out clean, about 45 minutes. Serves 6. (This converted me to really like bread pudding. It's excellent!! Your Neighbor Lady.)

Mrs. Ivan Bartels, Sheldon, Iowa. Maiden Name: Francine Swanson



STUFFED HAMBURGERS . . .

1 pound ground beef	1 teaspoon poultry seasoning (or
1 cup fine bread crumbs	sausage seasoning can be used)
1 onion small	salt and other seasoning to taste

Brown bread crumbs, onion and poultry seasoning lightly in 2 tablespoons fat. Divide the hamburger into 6 portions. Flatten each piece into 4" by 4" in size. Put a tablespoon of the browned crumbs in middle of each piece. Fold edges over and bake in a greased baking dish. Cover with your favorite white sauce or gravy. Bake until done and lightly brown in a hot oven.

Mrs. James McDonald, Wagner, South Dakota

SAUER KRAUT CHOP SUEY . . .

lard	1 can tomato soup
1 onion chopped finely	2 cans water
1 pound ground beef or pork	1/2 cup raw rice
1 can kraut	salt and pepper

Put lump of lard in pan. Fry onion in lard. Add beef or pork (which ever you prefer) and brown lightly. Add kraut, tomato soup, water, rice and season. Mix together in a casserole and bake 1 1/2 to 2 hours. Add more water if it gets too dry. Or let simmer in a big iron skillet for 1/2 to 1 hour and then finish in oven if desired.

Mrs. Bertha W. Chambers, Route 2, Decatur, Iowa

POTATO-BURGERS . . .

1 pound hamburger	1/2 cup finely chopped onion
2 cups grated raw potatoes	salt and pepper

Mix all ingredients, make into patties and brown in heavy skillet. Add 1/4 cup water, cover, and fry for 1/2 hour.

Miss Josephine Havig, 221 Chase Street, Osage, Iowa

COLD CHICKEN LOAF . . .

an old hen or rooster	a couple of stalks of celery
	salt, pepper and spices (as desired)

Cut up and cook an old hen or rooster with not too much water. Add celery and seasoning as desired. When the fowl falls off the bones, remove from fire and cool. Pick the meat off and pack into a glass loaf pan. Cover with the broth and set in cold place to chill. When set it can be sliced for table use or sandwiches.

Mrs. Hazel Neale, Ivanhoe, Minnesota

CHICKEN LOAF . . .

meat of 1 chicken	2 cups cracker crumbs
4 eggs beaten slightly	2 or 3 tablespoons chopped celery
	2 to 4 cups stock from cooked chicken

Cut chicken in small cubes and grind skin and giblets. Remove the fat from the stock and use enough stock to make it moist. Mix and turn into loaf pan or casserole lined with waxed paper. Set pan in a pan of water and bake 45 minutes. It is better to have the oven just medium to avoid hard crust on the loaf.

Mrs. Enoch Hofstad, Elk Point, South Dakota

CHICKEN AND CARROT LOAF . . .

2 cups cooked/canned chicken,	1 tablespoon minced parsley
chopped	2 tablespoons minced celery
1/2 cup cooked chopped carrots	1 1/2 teaspoons salt
1 1/4 cups soft bread crumbs	3/4 cup milk
2 tablespoons minced onion	2 eggs

Mix all ingredients and pack into a well greased, one-quart loaf pan. Bake in moderate oven for 40 to 45 minutes, or until firm and lightly browned. Turn loaf onto a platter, garnish with more parsley and serve with creamed peas.

Mrs. Art Mohr, Burwell, Nebraska

CHICKEN DELICIOUS . . .

Cook 1 large fat chicken until tender. Remove meat from bones and dice. Grind the skin and add to diced chicken. Let the broth cool and remove fat until you have 1 cup; if there is not enough fat add butter. Add 6 well beaten eggs to broth and enough milk to make 2 quarts of liquid. Heat the fat, add 1 cup flour, blend well. Add liquid and cook until thick. Let cool. Butter a large baking dish. Make dressing of bread, giblets, onion and sage (grind bread etc.). Go easy on the sage. Put layer of dressing on bottom (pat smooth) layer of sauce, layer chicken, layer of dressing, spread bread crumbs on top and bake until brown. Serves 15 to 20.

Mrs. Sten R. Wiman, R. 101, Baker, Montana

... ESCALLOPED POTATOES AND HAM—Pressure Pan ...

1 thick slice smoked ham
8 medium potatoes
pepper

1 cup milk
½ cup cream
1 tablespoon butter
2 tablespoons flour (use sparingly with ham)

Cut ham into 1 inch pieces. Slice potatoes and arrange in layers with ham in pressure saucepan. Sprinkle each layer with flour, salt and pepper. Dot with butter and pour milk and cream over all. Cook for 5 minutes under 5 pounds pressure. If beef is used cook only 3 minutes. Serves 6.

Mrs. Ivan W. Briggs, Bartlett, Nebraska

... DRESSED SPARERIBS ...

1½ pounds spareribs
2 cups mashed cooked sweet potatoes

1 cup cooked rice
¾ teaspoon salt
dash of pepper
2 tablespoons butter

Make a dressing of potatoes and rice, adding seasoning and butter. Brown the fleshy side of spareribs. Cover half of spareribs with thick layer of dressing; place other half on top. Add ½ cup of water. Cover and cook slowly one and one-half to two hours.

Mrs. Harven Hehr, Fayette, Iowa

... MEAT BALLS WITH ONION SAUCE ...

½ pound beef (ground)
½ pound pork (ground)
1 cup crumbs
1 cup milk

1 egg
dash allspice
¼ teaspoon cloves
2 tablespoons bacon fat
1 can onion soup

Add seasoning to meat. Form meat into balls. Brown in fat, add soup, cover and simmer. Bake in a moderate oven for one hour. You can vary by grinding one medium onion with the meat and cook in tomato soup.

Mrs. Milo Johnson, Eddyville, Iowa

... VEAL BALLS WITH DUMPLINGS ...

1 pound chopped veal
2 cups tomato puree
2 cups of water

1 teaspoon salt
⅛ teaspoon pepper
1 bay leaf (optional)
2 tablespoons minced onion

Season veal with ½ teaspoon salt and ¼ teaspoon pepper, form in 12 small balls, brown in deep kettle. Add tomato puree, water, remaining seasoning and onions. Bring to a boil. Add dumplings dropped by spoonful in boiling sauce; cover tightly. Steam 10 minutes. Serves 6.

... Dumplings ...

1 cup flour
2 teaspoons baking powder

½ teaspoon salt
½ cup milk or cold water

Sift dry ingredients. Add liquid to make soft dough. Drop by spoonful in hot stew. Plenty of gravy is necessary for successful dumplings.

Mrs. L. E. Bingaman, Olivet, South Dakota

... *CHILI ...

1 pound ground beef
2 cups tomatoes or juice
(more may be used if desired)
No. 2 can kidney beans

2 teaspoons chili powder
1 teaspoon salt
1 chopped onion
¼ teaspoon pepper

Brown onion with beef. Add tomatoes, kidney beans, chili powder, salt and pepper. Cover. Simmer 1 hour. Serve hot. Serves 6.

Mrs. Ralph Niss, Fairmont, Minnesota

... ITALIAN TOMATO SAUCE ...

2 cans Italian tomato paste
1 No. 2½ can tomatoes
2 tablespoons olive oil or shortening
¼ cup finely chopped onion
1 clove garlic, finely chopped,
(or garlic salt)
¼ cup celery, finely chopped
1½ teaspoons salt

1 teaspoon granulated sugar
¼ teaspoon nutmeg
½ teaspoon oregano
⅛ teaspoon pepper
¼ cup chopped parsley
¼ cup grated Italian cheese
¼ teaspoon baking soda
mushrooms (optional)

Fry the onion, garlic and celery slowly in shortening for 5 minutes. Add tomatoes and tomato paste to the onion, garlic and celery. Add all other ingredients (except baking soda) and simmer in a covered saucepan for about 1 hour. Then add meat balls that have been browned and simmer, covered, about 30 minutes longer. Baking soda should be added the last 10 minutes. Baking soda helps to neutralize the acid in the tomatoes. Makes 6 servings..

Mrs. Wesley Johnson, Pickstown, South Dakota

... SLUMGULEON ...

½ pound pork steak (ground)
½ pound round steak (ground)

1 large onion
1 package egg noodles
1 can tomato soup

Put ground steak in greased baking dish and season well. Slice onion over meat. Boil noodles and put over onions. Season. Put tomato soup over noodles and bake 1½ hours.

Mrs. Walter Nack, Groton, South Dakota

... MEAT-SAVER IDEAS ...

Cover four pounds of pork neck with water, cook for one hour. Take the meat and bone from the broth, cool the broth and skim off the lard—it is sweet and usable. The meat can be used for sandwiches, or chop suey for ten people.

For a delicious soup add to the broth a pint of home-canned tomatoes, three onions, three diced potatoes, three diced carrots. Soak 3 cups of navy beans overnight and add to the broth and vegetables, simmer for 2 hours.

Mrs. E. F. Kiernan, Jamestown, North Dakota

... BAKED DISH ...

Place a layer of shredded cabbage, sliced potatoes and bacon in a casserole. Season with salt, pepper and celery salt, cover with milk and bake. Creamed corn in place of the cabbage is also very good.

Mrs. Lambert Hollinga, Orange City, Iowa

DINNER IN A DISH

- | | |
|--------------------------|--------------------------|
| 4 tablespoons shortening | ¼ teaspoon pepper |
| 1 medium onion diced | 2 eggs |
| 2 sliced green peppers | 2 cups fresh cut corn |
| 1 pound hamburger | 4 medium sliced tomatoes |
| 1½ teaspoons salt | ½ cup dry bread crumbs |

Put shortening in skillet and lightly fry peppers and onion for 3 minutes. Add meat and blend thoroughly. Add seasoning. Remove from fire, stir in eggs and mix well. Put one cup corn in a greased baking dish, then half the meat mixture, a layer of sliced tomatoes, another layer of corn, meat and tomatoes. Cover with the crumbs and dot generously with bits of shortening. Bake in moderate oven (350°F.) for 30 minutes.

Mabel Hansen, 306 - 10th Street, Sioux City, Iowa

MOCK CHICKEN LEGS

- | | |
|---------------------------|-----------------------------------|
| ½ pound veal ground | ¾ teaspoon salt |
| ½ pound fresh ground pork | ½ teaspoon pepper |
| ½ pound ground beef | poultry or any seasoning to taste |
| or any left over meat | 1 egg beaten |

Blend all the ingredients, press on skewer in shape of chicken leg. Roll in beaten egg and cracker crumbs and fry in butter to a golden brown. Place in oven, add drippings and bake 45 minutes.

Mrs. Earl Weber, Route 1, Columbus, Nebraska



WATERMELON OR RIPE CUCUMBER PICKLES

- | | |
|----------------------|----------------------------|
| 7 pounds peeled rind | ½ teaspoon oil of cinnamon |
| 3½ pounds sugar | ½ teaspoon oil of cloves |
| 1 pint white vinegar | |

Cover rind in water to which 2 teaspoons salt and ½ teaspoon alum have been added. Cook until rind is tender. Drain and rinse well. Make the syrup by boiling remaining ingredients 7 minutes; pour over rind and let stand over night. Pour off. Boil syrup again, pour over rind, let stand over night, for 3 succeeding days. Pack in sterilized jars and seal. These are so white and pretty, and so good.

Mrs. Stanley Knudsen, Watertown, South Dakota, to Mrs. Maude Pfotenhauer, Yankton, South Dakota, to Mrs. Elizabeth Hamann, Yankton, South Dakota, to Your Neighbor Lady.

SWEET PICKLES

1 peck small pickles soaked in clear water 24 hours. Make a brine of salt and water to hold an egg above water. Drain pickles and pour this brine over pickles, let stand for 3 days, then soak pickles in pure water for 2 days. Next drain pickles and cut in chunks or lengthwise. Mix 1 quart water, 1 quart white vinegar, 2 tablespoons powdered alum and 1 teaspoon green color (cake coloring). Pour over pickles and let stand for 2 more days, then wash off in clear water.

Make a syrup of: 10 cups sugar, 5 cups vinegar, 1 tablespoon celery seed, 1 ounce stick cinnamon, 1 tablespoon mixed spice. Put spices in bag and boil for 5 minutes. Pour over the pickles.

Now each morning for 4 days, reboil syrup and pour over the pickles. On the 4th day put pickles in jars, and pour the hot reboiled syrup over them. These pickles can be put in a crock or fruit jar. It seems a lot of work, but you have nice crisp spicy pickles. It is worth the work put into this preparation.

Mrs. Albert Korba, St. Paul 6, Minnesota

CHUNK PICKLES OR 6 DAY PICKLES

- | | |
|--------------------------|-------------|
| 7 pounds small cucumbers | 2 cups salt |
|--------------------------|-------------|

Place cucumbers and salt in container and cover with water. Let stand 3 days. Drain and put in clear water, letting stand for 3 days, changing water twice a day.

The 7th day, pour 1 pint of vinegar, 3 cups of cold water, 1 tablespoon of alum over cucumbers and cook slowly for 1 hour, do not boil. (Add 2 grape leaves for green color.) Drain and put in jars.

- | | |
|----------------------|-------------------------|
| 2 pints vinegar | 1 ounce cinnamon sticks |
| 1 pint water | 1 ounce whole cloves |
| 3 pounds white sugar | 1 ounce celery seed |

Combine above ingredients and boil 10 minutes. Strain through cloth and pour over pickles; then seal jars. (In place of the grape leaves for coloring, I have used a few drops of green cake coloring and they really do look very appetizing.)

Mrs. Arnold Abraham, Route 1, Taunton, Minn.

PERFECT DILL PICKLES

- | | |
|----------------------|----------------------|
| 13 to 13½ cups water | 6 to 6¼ cups vinegar |
| 1 cup salt | Boil 15 minutes. |

Pack cucumbers in jars with lots of dill. Add 1 tablespoon sugar to each quart. (Do not boil sugar.) Pour the boiling vinegar brine over the cucumbers. Fill to tops of jars and seal tight. Set the jars in boiling water to come over the tops of the jars. Let stand until cold. These are crisp, do not ferment, and stay nice and clear.

Mrs. Elwood Klapprodt, Route 3, Akron, Iowa

PICKLED SWEET RED PEPPERS

Wash peppers thoroughly and wipe them dry. Cut a slice from the stem end and remove the seeds. Cut into thin strips with scissors, or into long ribbons, working around and around the pepper. Scald well and then drop into ice-water to crisp them. Drain well. Make a syrup, using the proportion of 1 cup of sugar to 2 cups of vinegar. Place the peppers in clean, hot jars, fill to overflowing with hot syrup and seal.

Mrs. Marie Baldwin, 1219 W. Hansen St., Mitchell, South Dakota.

CANNING GREEN PEPPERS . . .

Cut off tops of peppers and remove seeds, drop in boiling hot tomato juice, boil 5 minutes. Put in hot jars and cover with the boiling hot tomato juice, seal. The tomato juice is good in beans, meat loaf, etc. When peppers are rinsed with clear water use as fresh peppers.

Mrs. Jenks, Whitewood, South Dakota

TOMATO KETCHUP . . .

3 gallons ripe tomatoes	1/2 teaspoon cloves or allspice
4 large onions	(ground)
1/2 teaspoon mixed pickling spices	2 large pieces of garlic
	horseradish size of hen egg

Boil and when tender, strain to remove seeds and skins, etc. To one gallon of this juice, use 4 teaspoons salt, 2 teaspoons ground mustard, 1 teaspoon cinnamon, 1/2 teaspoon ginger, pinch of red pepper, 1 pint vinegar, 3 cups sugar. Boil 2 hours or until thick. Fill jars and seal.

Mrs. Mike J. Soukup, Wagner, South Dakota

GREEN TOMATO KETCHUP . . .

1 gallon green tomatoes	1 tablespoon salt
6 onions	1 tablespoon pepper
1 quart vinegar	1 teaspoon allspice
1 pint sugar	1 teaspoon cloves

Slice tomatoes without peeling and add sliced onions. Combine remaining ingredients, add to tomatoes and onions and stew gently, stirring from time to time. When well cooked, bottle for future use. Makes liberal quantity.

Mrs. Wayne Moeller, Garretson, South Dakota

GREEN TOMATO KETCHUP . . .

1/2 bushel green tomatoes	1/4 pound mustard seed
6 large onions	1/2 cup celery seed
6 green peppers	2 quarts vinegar
1/2 cup salt	1 pound sugar

Chop tomatoes, onions and peppers all together and sprinkle with salt and let stand over night. Add mustard seed, celery seed, vinegar and sugar, and boil until tender. Then seal.

Mrs. Oliver Oakland, Worthing, South Dakota

GROUND CRACKLING MINCE MEAT . . .

3 pounds ground cracklings	1 1/2 pints vinegar
4 pounds apples ground	1 quart fruit jam or mixture of
3 pounds raisins	jell and jam
2 pounds currants	2 tablespoons of cinnamon, cloves
4 pounds brown sugar	and nutmeg mixed
	little salt

Mix well and cook till apples are soft and put in jars and process in pressure cooker at 10 pounds pressure for 20 minutes.

Mrs. Francis G. O'Neill, Elrod, South Dakota



POTATO AND ONION PUFF . . .

8 potatoes	2 tablespoons butter
1 cup ham, ground	salt and pepper
2 onions, chopped	1/2 cup milk or stock
	3 eggs, separated

Mash the hot cooked potatoes. Add the ground ham and finely chopped onions which have been browned in the butter. Add seasoning. Add the beaten egg yolks and milk or stock. Fold in the stiffly beaten egg whites. Pile lightly into a buttered baking dish and bake in a moderate oven, 350°, for 45 minutes.

Mrs. Harven Hehr, Fayette, Iowa

PUFFY TURNIPS . . .

2 tablespoons butter	2 eggs
1 tablespoon chopped onions	1 teaspoon salt
3 cups mashed turnips	dash of pepper
	1 tablespoon sugar

Melt butter and cook onions in the butter until light brown. Add the turnips and seasonings. Mix thoroughly and add the well beaten egg yolks. Add well beaten egg whites and pour into a buttered baking dish. Bake in a moderate oven until firm.

Mrs. Rudolph Porath, Valentine, Nebraska, Box 462

POTATO BALLS . . .

left over mashed potatoes	cheese
1 egg	bread crumbs

Add 1 beaten egg with left over mashed potatoes and shape into balls with a 1/4 inch cube of cheese in the center of each ball. Roll in dry bread crumbs and brown in deep fat. This gives the left overs a new and different flavor.

Mrs. Clem Heumiller, Route 2, Montrose, South Dakota

*BOSTON BAKED BEANS . . .

Deep Well Electric Stove Method

4 cups navy beans (no soak)	1/4 cup molasses
1/2 pound salted pork cut in 1/2	1/3 cup brown sugar
inch cubes or ham bone and	1 teaspoon dry mustard
trimmings	7 cups warm water

Sort and wash beans. Combine all ingredients in deep well. Cover. Bring to steaming. Turn on low heat. Let cook over night ready to serve by noon. Remove cover part way for drying last hour. Regulate stove to your own judgement. Each stove is different.

Mrs. Dale Burdick, Ortonville, Minnesota

BAKED STUFFED SWEET POTATOES

6 medium-sized sweet potatoes 1 teaspoon salt
 ½ cup chopped walnuts 1 dozen marshmallows
 2 tablespoons butter 1 cup crushed pineapple
 juice of 1 orange

Bake the potatoes until tender, then scoop them out of the shells. Mash the pulp well, adding the butter, salt and orange juice. Stir in nuts and pineapple. Cut the marshmallows into small pieces and spread over the top. Bake in a 375° oven until brown.

Mrs. Chester Wikle, 1900 South Spring Ave., Sioux Falls, S. Dak.

SWEET POTATOES

sweet potatoes brown sugar
 butter little salt
 marshmallows

Boil sweet potatoes with jackets, when done peel and cut up into a skillet in which butter, brown sugar and salt has been placed. Place several marshmallows on top to melt slowly.

Mrs. Ruth Petersen, Currie, Minnesota

ASPARAGUS ITALIANNE

1 pound asparagus 1 tablespoon flour
 1 green pepper 2 cups tomatoes
 1 small onion 1 teaspoon salt
 1 tablespoon fat ¼ teaspoon pepper
 ½ cup grated cheese

Chop the onion and green pepper, and saute 2 minutes in the fat. Add flour and tomatoes. Cook until thickened. Add cheese and seasonings. In the meantime cook the asparagus in boiling salted water. When tender, drain and arrange on platter. Cover with hot sauce and serve at once. Broccoli is also good with this sauce.

Mrs. Clara M. Jones, Burkett Station, Grand Island, Nebraska

ITALIAN EGGPLANT CASSEROLE

1 medium unpeeled eggplant diced ½ cup grated Parmesan Cheese
 3 medium onions chopped 1 teaspoon salt
 2 tablespoons butter 1 cup cracker crumbs
 2 beaten egg yolks

Cook eggplant and onions in water to cover 20 minutes. Drain and add remaining ingredients. Place in greased casserole and bake in moderate oven (350° F.) 30 minutes or until brown. Serves 6.

Mrs. Arthur Guse, 321 North Cass Ave., Springfield, Minnesota

FRIED EGG PLANT

1 small egg plant 2 slightly beaten eggs
 1 cup cracker crumbs 2 tablespoons water

Cut egg plant in ½ inch slices, pare and soak in salt water about one hour. Drain thoroughly. Dip in cracker crumbs, then into egg mixed with water, and again into cracker crumbs. Fry on both sides in hot fat until crisp and brown.

Mrs. Arthur Guse, 321 North Cass Ave., Springfield, Minnesota

SPANISH RICE

4 cups boiled rice 1 teaspoon mustard
 3 onions, chopped 3 cups cooked tomatoes
 4 tablespoons cooking fat 1 cup grated cheese
 6 cloves salt and pepper to taste
 ¼ cup chopped green peppers

Brown onions in hot cooking fat. Combine with remaining ingredients. Season to taste. Pour into well-oiled baking dish. Bake in moderate oven (375° F.) 35 minutes. If desired, ½ cup diced bacon may be substituted for the cooking fat. 8 servings.

Mrs. Herb McConnell, Rock Rapids, Iowa

SPANISH RICE

½ cup vegetable shortening or butter 2 cups tomatoes
 ½ pound cheese cut fine 2 small onions chopped
 1 cup uncooked rice 1 cup water, may have to add more
 ¼ cup chopped olives

Mix altogether and put in a baking dish and bake in a 300° oven for 1 hour. Do not bake too fast.

Mrs. M. C. Stordahl, Colgate, North Dakota

SAUCE SPECIAL

2 egg yolks 1 tablespoon lemon juice
 ¼ cup sour cream ¼ teaspoon paprika
 ½ tablespoon minced parsley

Combine egg yolks and sour cream in double boiler; beat well. Add lemon juice and cook, stirring constantly until sauce begins to thicken. Remove from heat, add parsley and serve hot.

This is an old French recipe which is delicious, instead of Hollandaise for spinach ring mold or any other vegetable.

Mrs. E. F. Kiernan, Jamestown, North Dakota



COTTAGE CHEESE SALAD WITH SOUR CREAM DRESSING

½ cup sour cream 1 pimienta, chopped (or onion)
 1 tablespoon sugar salt
 2 tablespoons vinegar ½ pound cottage cheese
 1 hard cooked egg

Combine sour cream, sugar, vinegar, chopped egg and pimienta. Add salt. Add about 2 tablespoons of this mixture to the cottage cheese. Mix well and chill about 20 minutes. Serve on greens with remaining sour cream mixture. (Serves 4)

Mrs. Albert Slobe, 920 Diagonal, Algona, Iowa

. . . MOLDED BEET SALAD . . .

6 sweet pickled beets 1 package lemon jello

Chop the beets very fine. Mix jello with 2 cups hot water and when it begins to set add beets. Cut in squares and serve on lettuce with mayonnaise.

Mrs. Fred Schilling, Walnut Grove, Minnesota

. . . PINEAPPLE SALAD . . .

1 can sliced pineapple 1 package cherry jello

Dissolve jello as usual. Open can of pineapples and drain, leaving the pineapple in the can. Pour jello mixture into the can. Drop green whole cherries in the center of the sliced pineapple. Be sure to have a cherry for each slice of pineapple. Chill until very firm. Then unmold and slice. Serve on lettuce leaf.

Mrs. Alvin Temme, Wayne, Nebraska, Route 1

. . . APPLE AND CUCUMBER SALAD . . .

equal quantities of sliced or diced apple and cucumber lemon juice	salt pepper whipped cream
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Season the apples and cucumber with salt and pepper, and sprinkle with lemon juice. Stir in a little whipped cream and serve piled in a salad bowl.

Australian Recipe

. . . MAINE APPLE SALAD . . .

1/2 cup heavy cream	2 or 3 cloves
1 tablespoon lemon juice	1 inch stick cinnamon
1/4 teaspoon salt	4 maraschino or candied cherries, chopped fine
equal measures of sugar and water	8 or 10 pecan nut meats or blanched almonds, chopped fine
3 apples	

Beat cream, lemon juice and salt until firm throughout. Cook apples, cored and pared, in a syrup of sugar and water, with cloves and stick of cinnamon, and set aside to become thoroughly chilled. Add cherries and nutmeats. Place crisp hearts of lettuce on plates with an apple in the center of each. Mix the nutmeats and cherries through the cream and pour over the apples.

. . . YULETIDE SALAD . . .

1/2 cup salad dressing	1 tablespoon lemon juice
1/2 cup milk	3/4 cup diced canned pears
1 envelope plain gelatine	3/4 cup diced canned peaches
1/4 cup water	1/4 cup maraschino cherries, sliced
2/3 cup chilled evaporated milk or 1 cup whipping cream	1/2 cup nuts, chopped

Add the milk to the salad dressing and stir until smooth. Soak the gelatine in cold water for 5 minutes then dissolve over hot water. Add to the salad dressing and milk. Whip evaporated milk or whipping cream and fold into the first mixture. Fold in the lemon juice, diced fruits and nuts. Pour into pan approximately 6 by 10 inches and place in freezing compartment of refrigerator.

Top Layer

1 1/2 cups pear juice	2 tablespoons water
1/2 tablespoon gelatine	few drops green coloring

Mint flavoring

Soak the gelatine in the water for 5 minutes, then dissolve over hot water. Add to pear juice, stirring constantly. Add coloring as desired and flavoring. Place in freezing tray until frozen to a mush. Remove to chilled bowl and whip until light and fluffy. Pour over the frozen salad. Freeze.

Cut in squares and serve on lettuce cups. May be served with or without additional salad dressing. May be used as molded salad without freezing, if desired.

. . . CRANBERRY SALAD . . .

2 cups chopped cranberries	1/2 cup water
1 cup water	1 cup chopped apples
1 1/2 cups sugar	1/2 cup chopped celery
2 tablespoons gelatine	1/2 cup chopped nut meats

Simmer cranberries and water about 20 minutes. Remove from fire and add sugar. Stir well and cool. Add gelatine dissolved in water. When slightly thickened add apples, celery and nut meats. Chill until firm.

Olva Hollinga, Orange City, Iowa

. . . CRANBERRY SALAD . . .

1 quart cranberries	1 orange with peeling
6 medium sized apples	2 1/2 cups sugar
	1 package Strawberry jello

Wash fruit and put through food chopper. Mix together and add sugar. Prepare jello in usual way and then cool; before it begins to set, add to fruit mixture. Let stand in cool place until ready to serve.

Mrs. Elmer Grim, Venus, Nebraska

. . . FROZEN PINEAPPLE SALAD . . .

2 tablespoons flour	2 tablespoons lemon juice
1 cup pineapple juice	4 slices pineapples, cut fine
1/2 cup butter	2 oranges
1/8 cup sugar	1/4 cup nutmeats
1 1/8 teaspoon salt	10 marshmallows
1 egg	8 maraschino cherries
	1 pint whipped cream

Make a paste of flour and pineapple juice, gradually add remainder of juice. Add butter, sugar and salt. Cook in top of double boiler for about 10 minutes. Add the egg, slightly beaten. Continue to cook for a few minutes, stirring constantly. Cool and add lemon juice. Add pineapple, oranges, nutmeats, marshmallows and cherries; then fold in the whipped cream. Pour into freezing tray and allow to freeze. Serves six to eight.

Mrs. Dale E. Koerner, LeMars, Iowa

*VEGETABLE SALAD . . .

2 packages orange jello
1 can crushed pineapple
1 cup grated carrots
1/2 cup diced celery
1/2 cup chopped walnuts
2 tablespoons lemon juice
1/4 teaspoon salt
1/2 cup mayonnaise

Dissolve jello as usual. Add the pineapple, carrots, celery, walnuts, lemon juice and salt to 2/3 of the jello. When plain jello is thick and syrupy, whip. Add mayonnaise. Pour on top of first mixture. Cut in squares and serve on lettuce leaves. Salad dressing may be used but it is not necessary.

Cecelia Johnson, Herman, Minnesota

LIME SURPRISE SALAD . . .

1 package lime flavored gelatin
1 cup boiling water
1/2 cup cold water
2 1/4 cups strained sweetened apple sauce
1 cup finely shredded cabbage
1/2 cup diced celery

Dissolve gelatin in boiling water. Add cold water, apple sauce, cabbage and celery. Let congeal. Serve with French Dressing or your favorite salad dressing.

Mrs. Bertha W. Chambers, Route 2, Decatur, Iowa and

Mrs. Herbert King, Spring Valley, Minnesota

FAKIR'S FRUIT SALAD . . .

Cook well, rinse with hot water, drain and chill desired amount of shell or ring macaroni. Use the same amount or twice the amount of fruit as macaroni. Mix macaroni and fruit, and then mix with Sweet Sour Dressing.

The chief ingredients should be pineapple, bananas and marshmallows, all diced. (Colored marshmallows are pretty.) Also add chopped walnuts, maraschino cherries, white, green and red grapes. Fruit salad can also be used. When ready to serve, mix with whipped cream, adding Sweet Sour Dressing for the flavor.

Mrs. Dale Burdick, 230 Minnesota Street, North Ortonville, Minn.



CORNBREAD DELUXE . . .

2 cups boiling water
2 cups yellow corn meal
2 teaspoons salt
4 tablespoons flour
4 tablespoons sugar
2 teaspoons baking powder
4 tablespoons vegetable shortening
4 eggs

Put corn meal into a bowl. Add salt, flour, sugar and baking powder sifted together. Add shortening. Pour boiling water over and beat well. Add egg yolks and beat well. Fold in the beaten egg whites. Bake in an 8" x 8" pan for 25 minutes in a hot oven.

Mrs. Wm. Welfare, Elmore, Minnesota, Route 2

SODA AND SOUR MILK BISCUITS . . .

2 cups flour
1/2 teaspoon salt
4 tablespoons fat
1/4 teaspoon soda
1 teaspoon baking powder
3/4 cup sour milk

Sift dry ingredients together then cut in fat. Add as much liquid as possible, mixing as you add (have dough moist but not sticky). Toss dough on floured board. Pat into shape, cut, arrange on biscuit sheet. Bake at 450° for 12 to 15 minutes or until brown. Moist dough makes good biscuits. (Dry dough makes hard, tough biscuits.)

Mrs. Clarence Larson, Makoti, North Dakota

20 SECOND CINNAMON ROLLS . . .

2 cups flour
1/2 teaspoon salt
2/3 cup milk
4 teaspoons baking powder
4 tablespoons shortening

Sift flour, baking powder and salt. Cut in shortening, add milk, stir lightly, knead 20 strokes. Roll 1/4 inch thick, spread with butter, then brown sugar and cinnamon. Roll like a jelly roll and cut into slices 1/2 inch thick. Bake about 15 minutes in a very hot oven. Excellent

NUT BREAD . . .

1 cup brown sugar
1 egg
1 cup sour milk
1 teaspoon soda in milk
pinch of salt
2 cups flour
Add either dates or raisins to taste
1/2 cup nutmeats

Mix well and pour in greased bread tins. Bake until done.

Mrs. Delbert Weber, Mitchell, South Dakota

*QUICK COFFEE CAKE . . .

1 cup sugar
1 beaten egg
1 cup sour cream
salt
1/4 teaspoon nutmeg
2 cups sifted flour
1/2 teaspoon soda
1 3/4 teaspoons baking powder
1/4 cup sugar
1 teaspoon cinnamon
1/4 cup nuts cut
small amount of butter

Sift flour, soda and baking powder together. Combine sugar, egg, sour cream, salt and nutmeg. Combine 2 mixtures. Put in a pan and sprinkle with 1/4 cup sugar, cinnamon and nuts. Add butter and press down lightly with a spoon. Bake in a slow oven for 1 hour. Cut up one apple, add to batter; keeps moist longer.

Mrs. Dale Burdick, Ortonville, Minnesota

RYE BREAD

- | | |
|----------------------------------|--------------------------|
| 2 packages of dry or other yeast | 2 level tablespoons salt |
| 4 cups rye flour | 2 tablespoons sugar |
| 4 cups potato water | 2 cups white flour |
| ¼ cup shortening | 2 cups graham flour |
| 2 additional cups rye flour | |

Use a large mixing bowl. Put 4 cups rye flour in bowl. Add boiling hot potato water. Stir free from lumps with a wooden spoon. Let cool until luke warm. Add yeast that has been dissolved in 1 cup luke warm water. Add sugar. Cover and let rise in warm place 30 minutes. Then add melted shortening, salt and rest of flour. Stir until dough is formed with no dough sticking to the bowl. Grease hands well and mix dough with a quick motion. You will find the mixture a little sticky due to the fact that the last two cups of rye flour was not scalded. Grease the bowl and let rise for another 30 minutes. Prepare cookie sheet or large cake tins as rye bread is not baked in deep loaf pans. Have bread board ready. Pour a cup of corn meal over bread board. Turn the dough on the board and divide into four parts. Work the dough lightly (as if hot). Mold the dough into the shape of rye loaves. Slide loaves onto cookie sheet. With a sharp knife, cut four or five gashes across the top of each loaf. There should be plenty of corn meal to cover all the loaves. Let rise 20 minutes. Bake 45 minutes in 375° oven. Your bread should be nice and brown. If soft crust is desired brush with melted butter or bacon grease after being removed from oven.

Mrs. Mike Sporer, Seneca, South Dakota

SAUSAGE UPSIDEDOWN CORNBREAD

pure pork sausage links cornbread batter

Place the sausage links in a 9" baking pan and place in a 425° oven. Then, in about 10 minutes . . . remove the pan . . . pour off the excess drippings . . . leaving just enough to grease the pan well to keep the sausage and cornbread from sticking. Pour in your favorite cornbread batter. Return to the oven, the pan with the partially cooked sizzlin' sausage and the cornbread batter and bake for about 25 minutes or until the cornbread is a golden brown. When done turn out the sausage cornbread upside down.



CHOCOLATE CRUNCH

- | | |
|--|---------------------------|
| 1 package of Semi-Sweet chocolate | 3 graham crackers crushed |
| ½ cup coarsely chopped pecans or walnuts | |

Put chocolate in the top of a double boiler. Place over hot water to melt. Stir in crackers and nuts. Mix well to combine. Drop by teaspoon onto waxed paper and allow to harden. Makes about 2 dozen patties.

Mrs. Joe Goeden, Yankton, South Dakota

SUGAR POPCORN

- | | |
|--------------------|-----------------------|
| 3 tablespoons lard | 1 teaspoon vanilla |
| ½ cup sugar | ½ cup shelled popcorn |

Put lard, vanilla and sugar in a heavy pan and brown lightly. Add popcorn and pop, taking care not to scorch it.

Mrs. Leo Sankey, Britt, Iowa

CHRISTMAS PUDDING CANDY

- | | |
|---------------------------|------------------|
| 3 cups sugar | 1 pound dates |
| 1 cup light cream | 1 pound figs |
| 1 heaping teaspoon butter | 1 pound raisins |
| 1 teaspoon vanilla | 1 pound cocoanut |
| 1 or 2 cups of nuts | |

Cook sugar, cream and butter to a soft ball. Beat until creamy. Beat in fruits and nuts. If cocoanut is coarse, grind it. Mix well. Roll as for meat loaf, wrap in a damp cloth and wax paper. Put away to ripen. Let stand for about 2 weeks before eating it.

Mrs. Emily M. Vyskocil, Montgomery, Minnesota and

Mrs. Fred Lenz, LuVerne, Iowa

LARGE BATCH CHOCOLATE FUDGE

- | | |
|----------------------------------|-----------------------------|
| 1 jar marshmallow cream | 1 cup nutmeats |
| (pint size) | 1 teaspoon vanilla |
| 2 packages chocolate bits | 4½ cups sugar |
| 2 or 3 squares chocolate, grated | 1 large can evaporated milk |

Mix in large mixing bowl marshmallow cream, chocolate bits, chocolate, nutmeats and vanilla. Mix sugar and milk together and bring to a boil. Boil for 5 minutes. Stirring constantly. Add this to the first mixture and beat until both mixtures are well blended. Pour out on a well buttered cookie sheet or cake pan that measures at least 10" x 15" or 2 small pans.

Mrs. Robert Tincher, 314 East 15th St., Yankton, South Dakota

SPICE TAFFY

- | | |
|------------------------|----------------------|
| 1 cup granulated sugar | 2 tablespoons butter |
| 1 cup brown sugar | ⅛ teaspoon soda |
| 1 cup molasses | ¼ teaspoon salt |
| 2 tablespoons vinegar | ½ teaspoon cinnamon |
| ½ cup water | ¼ teaspoon cloves |
| | ¼ teaspoon nutmeg |

Simmer sugar, brown sugar, molasses, vinegar and water, stirring constantly until the sugars are dissolved. Then cook rapidly until almost done. If you have a thermometer, cook at 250°F., if not cook till a sample almost makes a hard ball in cool water. Then add butter, soda, salt, cinnamon, cloves and nutmeg. Cook to 260°F. or till a sample will form a hard but not brittle ball in cold water. Be sure to stir at the end of the cooking period, enough to keep it from burning. Pour immediately on a well greased platter. When the candy begins to harden around the edge, form the mass into a ball and begin to pull. Butter the fingers and pull until light colored and "blistered." Pull until almost stiff then twist and stretch into a rope and cut in pieces. These may be wrapped in waxed paper if desired. Makes 4 to 5 dozen pieces.

Mrs. Kenneth Hutton, Stuart, Nebraska

ORANGE CREAMS . . .

1 tablespoon butter 2 cups sugar
 $\frac{3}{4}$ cup evaporated milk 1 tablespoon orange juice
 $\frac{1}{2}$ teaspoon grated orange rind

Melt butter in the pan in which candy is to be cooked. Add evaporated milk and sugar. Boil to soft ball stage (235°F.) stirring constantly. Cool. Stir in orange juice and rind. Beat until crystalline and turn into a buttered pan. Cut in squares. Nuts or coconut may be added before beating.

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

*ANISE GUM DROP DELIGHTS . . .

4 envelopes unflavored gelatin $\frac{1}{4}$ teaspoon salt
1 cup cold water red or green food coloring
 $1\frac{1}{2}$ cups boiling water $\frac{1}{2}$ teaspoon anise extract or a few
4 cups sugar drops of anise oil

Heat sugar, salt, and hot water to boiling point. Soften gelatine in cold water. Add to hot mixture. Boil 15 minutes. Remove and add flavoring. Rinse a pan with clear cold water and pour in mixture to depth of $\frac{3}{4}$ inch. Allow to "set" about 12 hours. (Do not refrigerate) Cut in cubes. Roll each cube in granulated sugar. They are like gum drops.

Ruth Ridge, 209 Elm Street, Rockwell City, Iowa

ANISE TAFFY CANDY . . .

3 cups sugar 1 cup white corn syrup
 $\frac{1}{2}$ cup boiling water 1 teaspoon anise oil
1 teaspoon red or green food coloring

Cook sugar, water and syrup together at 300°F. When it forms a very hard ball (tested in cold water) stir in anise oil and food coloring. Pour into a greased pan to cool. When partly cool cut in squares. (Do not use granite or glass pan for cooking this candy.) I prefer twisting this candy like taffy when cool enough to handle, then cut with a scissor.

Mrs. Crist Droegmiller, Aurelia, Iowa

PEANUT BRITTLE . . .

1 cup sugar $\frac{1}{8}$ teaspoon salt
peanuts (use as many as you like) $\frac{1}{8}$ teaspoon soda

Heat sugar until melted, stirring constantly or it will burn. When melted add soda. As it foams up give it a couple of stirs and add peanuts and salt. If salted peanuts are used salt may be omitted in the recipe. Pour in buttered pan and spread. It sets fast so you have to have the pan ready before.

Mrs. Chas. Washburn, DeSmet, South Dakota

HONEY SPONGE CANDY . . .

1 cup strained honey 1 cup water
1 cup white syrup 1 tablespoon vinegar
2 cups brown sugar 1 teaspoon soda
1 tablespoon maple extract

Boil honey, syrup, sugar, water and vinegar to brittle stage. Dissolve soda in teaspoon boiling water and add after taking from fire. Add flavor. Beat hard for 2 minutes, turn into buttered tin, which may be first sprinkled with chopped nuts or chopped dates and figs.

Mrs. Herman Rygg, Sioux City, Iowa



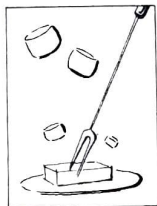
YOUR DID YOU KNOWS

.... that short pieces of elastic work even better than pieces of tape for fastening toys on high chairs, swings, strollers, etc? The loop can be stretched and the toys can be slipped out and washed. The elastic will also stretch and give, with the movements of a baby's waving, moving hands.

Mrs. Arnold Wobig, Cody, Nebr.

.... that to keep carrots fresh for winter use, cut off the tops and the roots and dip in melted wax—that is, both ends of the carrot. Then place in airtight jar. They will keep far into the summer.

Mrs. Arnold Abraham, Route 1, Taunton, Minn.



.... when toasting marshmallows, dip the fork in a little butter and the marshmallows won't stick to the fork when they are toasted.

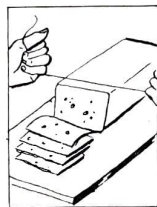
Mrs. Lonnie Severson, Sioux City, Iowa

.... that when frying a chicken liver, or any fowl liver, if you make several slits in the liver, not cutting completely through, it will allow the air and steam to escape without the popping and bursting which often occurs and very often burns someone.

Mrs. Charles Linder, Box 694, Arnold, Nebr.

.... that if soup is too salty, you should slice a raw potato into the soup and cook a short while, then remove the potato.

Mrs. Chris Bentley, Sargent, Nebr.*



.... that if you haven't a cheese cutter, you can use a cotton string for slicing cheese. It works just wonderfully! When you are through cutting your cheese, spread the cut end with a little butter. This prevents a crust from forming.

Mrs. Arnold Abraham, Taunton, Minn.

.... add a little orange juice to some cream cheese and top your next gingerbread with this. It will give a delicious new flavor.

.... when you have left-over egg yolks, you can use them in many ways!

1. Add to a pot of coffee to clear.
2. Add to pancake batter.
3. Add to milk to make the dip for french toast or toasted sandwiches.
4. Add to cream soup for flavor or color.
5. Use to make orange or chocolate frosting.
6. Make butter icing to use as a filling between graham or soda crackers for quick cookies.
7. Add to white sauce to help thicken and improve flavor.

.... one whole egg will take the place of 2 tablespoons flour in thickening and is more nutritious.

Mrs. Dale Burdick, Ortonville, Minn.

.... for small rugs which curl up at the sides and are beginning to wear, take some plastic starch just at it comes from the bottle, brush on the underside, then put a newspaper on it and iron dry. It will lie flat and wear longer.

Alva Ruth Hollinga, Orange City, Iowa



.... when hanging clothes outside in the winter, put the hot water bottle in your clothes pin bag. This keeps the pins warm and your fingers too.

Mrs. Ray Siders, O'Neill, Nebr.

.... that hamburger fried in ketchup gives it a barbecued flavor.

Mrs. Lonnie Severson, Sioux City, Iowa

.... when making a devil's food cake, if you will add your soda last, in a little hot water, it will give the cake that nice red color.

Mrs. Clyde Streeter, R. R., O'Neill, Nebr.

.... for those lunch boxes, place a half of a marshmallow between two soda crackers and bake in the oven a few minutes—just long enough for the marshmallow to melt and brown a bit.

Mrs. Francine Bartels, Sheldon, Iowa

.... that when you wash a baby's knitted cap and want it to dry and keep its shape, fill a toy balloon with air and put the cap on the balloon while drying. The cap keeps its shape perfectly.

Mrs. Donald Dunnick, Boyden, Iowa



.... if brass ornaments are coated with a clear lacquer or wax directly after cleaning, they will retain their polish and save much repeated rubbing.

.... if you want the contents of a saucepan to boil quickly, do not leave a spoon in it, as the spoon will carry off much of the heat and delay the boiling.

.... to reheat biscuits, put them into a wet paper bag, tie up tightly, and heat in the oven.

.... that a paste of cornstarch and water will remove a grease spot from wallpaper. Let it remain on the spot until dry and then brush off.

.... that if you use baked potatoes instead of boiled potatoes when making potato salad, it has a very good flavor.

Mrs. Fred Schilling, Orient, South Dakota

.... if you place a slice of bread on half a muskmelon, it won't smell up the refrigerator.

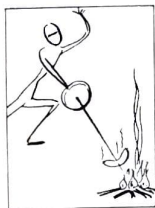
.... that when your ironing board cover is torn, if you will apply cold starch, pat out the ends and iron, it will last a long time.

.... that if you rub melted tallow on garden hose before putting it away for the winter, it won't crack.

.... if you stick matches, head first, into the soil in flower pots, this and nose—and you have a cat! Or, ice with orange colored icing and use will keep the soil free of mold.

.... if you dip the bottom of flower pots in melted wax, it will protect your tables and window sills.

.... if you put tucks in a child's dress when sewing it, as she grows you can release one tuck at a time and the dress will grow with the child.



.... that when roasting weiners, if you make a hole in a paper plate and slip it over the stick used to roast them, it will protect your hands from the fire.

Mrs. Erland Hanson, Fairfax, Minnesota

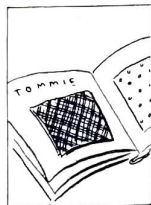
.... that if you have trouble with leftover olives turning white in the jar just remove the scum and add two or three tablespoonsful of olive oil to the jar.

Mrs. Neale, Ivanhoe, Minnesota

.... you can hollow out a nice round pumpkin, clean it well and line with waxed paper. Fill it with nuts and candy and use for centerpiece at Halloween parties.

.... for a Halloween suggestion, turn cupcakes bottoms up and frost all around with 7 minute frosting. Sprinkle with coconut all over. Color a few long strands for whiskers and use chocolate chips or raisins for eyes chocolate chips to make faces on them for miniature jack-o-lanterns. Green gum drops can be cut and used for stems.

Mrs. Howard K. Renfrow, Calvin, North Dakota



... when sewing, save pieces of the material and paste them in large scrap book. Then when dresses and overalls need patching you don't have to search through a bag of scraps. Just open the scrapbook and "presto," at your finger tips is all the material you'll need. In my scrapbook I have pages marked for Terry, Tommie and Sherry, and I have found it about the handiest sewing device I have.

Mrs. Lonnie Severson, Sioux City, Iowa

.... if you have an unopened can without a key, you can open it if you use a small pair of pliers and pull on the key strip as it unwinds.

Mrs. Grace Rosine, Alpha, Minnesota

.... when you are decorating a cake and have frosting left. use the surplus frosting and put the decorating designs on wax paper and let them dry. Then when you wish to decorate another cake the trimmings will be ready to use without making colored frosting again.

Mrs. Will F. Willert, Verdi, Minnesota

.... when mixing cakes, if you use a wooden spoon the butter becomes lighter in a shorter time.

Mrs. Chris Bentley, Sargent, Nebr.*

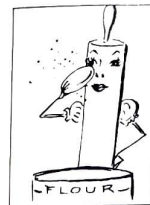
.... to prevent crystals from forming in grape jelly, allow the extracted juice to stand over night in a cool place. Next morning carefully pour the juice off the sediment in the bottom of the pan.

Mrs. Lyman Hanson, Box 513, Highmore, S. Dak.*

.... put the smallest-size white snaps on the two bottom corners of curtains and also fasten two more about a third of the way up the curtain. Then when the windows are open at night, or for airing the room, the curtains can be "snapped together" and will not get wet or soiled.

Mrs. Paul Obst, Randolph, Nebraska

.... when pressing the pleats in your dresses, slip a bobby pin over each pleat. They do not leave marks as plain pins do when removed.



.... keep a large clean powder puff in your flour can to dust your rolling pin and board.

Mrs. Gunnar Carlson, Lebanon, South Dakota

.... if you wax your curtain rods they won't rust and the curtains slide on and off much easier.

.... mashed bananas mixed with beaten egg white may substitute for whipped cream.

.... when shelling popcorn using a grater will save time and rough hands.

.... using brown sugar when pickling beets, you'll be assured of that rich red color in your beets that we all desire.

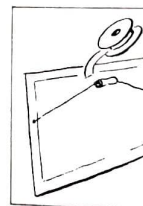
Mrs. Harold Dechow, Forestburg, South Dakota

.... to remove berry stains from your hands, wash your hands well and do not wipe, leave wet. Then light a match and cup your hands over it at once the first thing after it is lighted. The stains will disappear.

Mrs. Albert Skinner, Ainsworth, Nebraska

... if you put some cream in milk for scallop potatoes, they do not curdle.

Mrs. Walter Sorenson, Redwood Falls, Minnesota



.... that by wrapping a piece of adhesive tape around the center of the wire on the back of a picture will prevent the picture from slipping on the hook or nail.

Mrs. C. H. Markyton, Sr., Owatonna, Minn.

.... that Borax sprinkled around the doors or on porches will help keep bugs out.

Mrs. Ed Adams, Sioux Falls, South Dakota

.... to remove rust from a water pail, simply put sour milk in it and all the rust and stains dissolve. This also works on enamel kettles which have become stained from rusty water.

Mrs. Christine Anderson, Montevideo, Minnesota

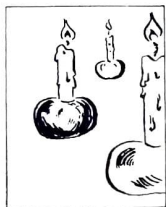
.... if you line the pockets of children's sweaters with cotton cloth of the same color—pockets will not wear through or stretch.

.... to prevent dresses or other articles of delicate white material from turning yellow, especially when stored for the winter, blue a good sized pillow case and hang or wrap garment in it.

.... if you haven't much closet space, use bird cage hooks in those you have. As many as 12 hangers can be hung from one hook and when hook is not in use, it may be folded against the wall.

.... covering baked pears with egg whites stiffly beaten and sweetened, returned to the oven and browned is very good.

Marian Rengstorf, Eagle Grove, Iowa



.... large, red delicious apples make attractive candle holders at Christmas time.

Mrs. Lawrence M. Soske, Midland, S. Dak.

.... that by waxing the linoleum and also the chromium of the chairs it will prevent those black marks on the floors.

Mrs. Herman Larsen, Wausa, Nebraska

.... you can make gingerbread girls, just by taking a piece of cardboard cut like a flared skirt and slip under boy cutter and cut this "skirt" with a knife, put a hairbow on by sticking a red hot candy on the side of the head. Make buttons of candy and use raisins for the eyes.

Mrs. Lowell Jensen, Stanton, Nebraska*

.... to remove water marks from furniture, dampen a cloth with vinegar (not diluted with water). Rub the water spot with the cloth—go away and forget the spot and the next time you look it's gone—leaving your furniture like new. Repolish your table top or what ever you had the mark on and all is well.

Mrs. Nina Joy Johnson, Smithland, Iowa



.... if your child likes hot sandwiches, just cook the hot dogs in the morning and put them in their thermos bottle. They will stay hot; then have their buns buttered, and all they have to do is put the hot dog between the bun and they have a nice hot dog sandwich at noon.

Mrs. Arnold Halsne, Luverne, Minnesota

.... a metal pot scratcher saved back for vegetables is often quicker and cleaner than a vegetable brush for carrots, baked potatoes and such.

.... if you find that the paper in the kitchen scratch pad is always running out try using one of the children's magic slates. Then you always have a pad with paper handy. A 25c magic slate will out last 25c worth of scratch paper anyway.

Mrs. Al Brannigan, Norfolk, Nebraska

.... you can melt sealing wax, wipe snow shovel dry and pour the wax all over the shovel; that keeps the snow from sticking and the snow slides right off and makes the work so much easier.

Mrs. Mary Reidinger, Tyndall, South Dakota

.... for a new taste in oatmeal cookies, toast your oatmeal a golden brown in the oven before adding to cookies.

.... use strawberry or cherry jello in paper cones or cups; when set, invert on salad plates, top with small "blob" of whipped cream, surround bottom with ruff of whipped cream and you have a Santa Claus hat!

Mrs. E. A. Palmer, Pierce, Nebraska

.... when cooking cocoa, when you put the milk on the stove, sprinkle it with sugar, so the sugar settles to the bottom of kettle and do not stir at all. It will not burn to the bottom of kettle.

Mrs. Diedrich Janssen, Emery, South Dakota



.... a dampened sponge is very handy when ironing to dampen spots that have dried out.

Mrs. Harland Kumm, Osmond, Nebraska

.... that less time is required and there is less danger of doughnuts slipping back into the fat if a wire egg whip is used to lift them instead of a fork.

.... cast on 40 stitches on 3 needles for child's mitten. K2 P2 for 1 inch for cuff. (Infant's mitten, no cuff). Pattern: K4 P4 for 4 rows. Then move entire pattern over one stitch. Continue until desired size is reached. To finish K1 row plain. K5 K2 together for next row. K1 row plain. K4 K2 together for next row. K plain row; on down until only 1 K stitch. Bind off.

Mrs. Clyde Shaner, Sheldon, Iowa

.... make a stiff noodle dough using any favorite recipe you have for making your noodles, and then take a grater and run the stiff dough over the grater and it makes very nice crumbles.

Mrs. Edw. L. Pavlik, Verdigre, Nebraska

.... that a sweet roll dough, flattened out and spread with thick cranberry sauce, rolled up and cut into inch pieces baked as you would rolls is very good.

Sharylne Sue Behmer, Norfolk, Nebraska



.... for youngsters who like to play in the snow, make mittens out of plastic material. Slip these over the regular mittens. The plastic mittens keep hands dry and clean.

Mrs. Henry Hilgeman, Alpena, South Dakota*

.... a nut cracker used to open bottle caps is handy and can also be used to open other articles that are hard to open.

.... that dipping pork chops into flour first then into the egg and cracker crumbs before frying, the crumbs will not drop off so easily.

Mrs. R. W. Hinrichs, Adrian, Minnesota

.... you can make good tomato soup without curdling just by taking milk from refrigerator, tomatoes from basement, mix the two together cold in a kettle. Then make a paste of 1 tablespoon flour, 1 tablespoon butter, salt, pepper and a little sugar and when tomato mixture is hot, add this paste. It will never curdle.

Mrs. Walter J. Reins, Minneapolis, Minnesota

.... for a griddle that sticks, place a tablespoon of grease on it and let it get quite warm (not too hot so you can't work on it) and add a tablespoon of salt. Then take a small piece of cloth and rub the salt and grease around for a minute or two, keeping the griddle warm while doing it. This seems to remedy mine.

Mrs. Paul Werner, Meadow Grove, Nebraska



.... that when you are making pies and have a small amount of pastry left you can make quick tarts by rolling it in a rectangle, place on a cookie sheet, spread $\frac{1}{2}$ with any kind of jam or preserves, fold over half and press edges together, make a few slits in the top and bake. When done cut in squares.

Mrs. Dale Waring, Star, Nebraska

.... adding 1 tablespoon white corn syrup to seven minute frosting will prevent hardness and a sugary quality.

.... 1 teaspoonful vinegar beaten into boiled frosting when flavoring is added will keep it from being brittle or breaking when cut.

Mrs. A. J. Carlson, Vining, Minnesota

.... adding bacon and sausage fryings to the waffle batter gives it the most delicious flavor.

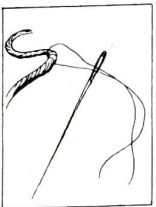
Norma Waugh, Madison, South Dakota

.... water spots may be removed from furniture by moistening a soft cloth with either alcohol or spirits of camphor and rubbing lightly over the white spot, they will disappear.

Mrs. Arthur Amen, Norfolk, Nebraska

.... you can add to your sweetened applesauce enough prepared grated horseradish to give it a delightful zip.

Mrs. Vern Sorenson, Newcastle, Nebraska



.... it is easy to thread a needle with yarn or embroidery floss if you take a piece of sewing thread, fold it and put the loop through the eye of the needle, then put the yarn through the loop and pull sewing thread and yarn back through.

Mrs. John Landen, Round Valley Star Route,
Broken Bow, Nebraska

.... when churning cream for butter, if you put a piece of butter in the cream it will churn to butter in half the time.

.... putting a little ground mustard in dish water will remove the fish odor from dishes and other articles you have used.

Mrs. S. Lesselyoung, Sorum, South Dakota

.... excellent hot pan holders can be made from old quilted crib and bed pads; use pinking shears to cut the pieces and no binding is necessary.

Mrs. Eric Lind, Vermillion, South Dakota

.... "When salad dressing makes a spot,
On linen white or new,
Or grease is dropped upon a dress,
Here's something you can do.
With talcum plenty rub the stain
It's not so bad as feared—
When crust has formed, you shake it out,
The spot has disappeared!"

.... "Adding alum to hot water,
Then wash your pantry shelf
You'll drive away that insect, when
He comes to help himself."

.... "If you should find your larder damp,
The jar starts to ferment,
A jar of lime upon the floor,
Is effort quite well spent."

.... "If on your finger you get ink,
And find an ugly stain,
Here's a plan to get it out,
And fingers white again.
First dampen stain and then you rub,
With sulphur end of match,
A cloth that's dry wipes blot away,
With neatness and dispatch."
Peggy Gray, M. I., Slayton, Minnesota

.... if you cook scrambled eggs in a double boiler. they cook more uniformly than in a frying pan.



.... a piece of candle used as a stopper in your glue bottle works swell. No more sticking tops.

.... a gelatin dessert may be prepared in 15 minutes if you have ice available. Dissolve a package of flavored gelatin in a cup of boiling water, then stir in about ten ice cubes. The ice cubes will not melt as the mixture cools and they may be removed when it is as stiff as you wish.

Mrs. Eldon Basore, Pine River, Minnesota

.... using a candle when singeing a chicken instead of paper. It is easier and doesn't make as much mess.

Mrs. Lew Backhaus, Atkinson, Nebraska



.... a frozen egg can be made good as before by placing it in a cup of boiling water for a few minutes.

Mrs. Carl Weber, Columbus, Nebraska

.... when moving, slip rubber bands cut from old inner tubes around each fruit jar and they will not knock together, avoiding breakage.

Mrs. Don Bennett, Heron Lake, Minnesota

.... that if you starch your ironing board cover, your clothes will iron much nicer.

Mrs. Lambert Hollinga, Orange City, Iowa

.... to prevent a rocking chair from moving across the floor when rocking, paste a narrow strip of old velvet under full length of each rocker.

Mrs. Everett A. Moir, Sioux Falls, South Dakota

.... try baking your chocolate brownies in your waffle iron for about 3 minutes. They are so crisp and crunchy that way, something different.

Mrs. Nick Marra, Alton, Iowa

.... if you beat your ingredients together thoroughly for white icing, before placing it over the boiling water, the icing will not crack when put on the cake. Any recipe will work if you do this.

Mrs. Ben Geiger, Osmond, Nebraska



.... that a medicine dropper is handy to use when adding vegetable coloring to cake frosting etc.

Mrs. Frank Rasmussen, Sanborn, Minnesota

.... that a stiff bristled tooth brush will clean seams of kettles, pans, pails, etc. very nicely.

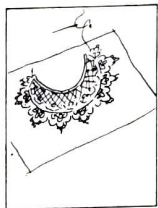
.... if a recipe calls for melted shortening, melt it in the pan you plan to bake the cake in. Saves dishwashing and greases the pan at the same time.

.... when making an apple pie, before putting the top crust on put a package of your favorite jello on top of the apples. This gives the apple pie a different flavor and it is delicious.

Mrs. Robert C. Olsen, Sioux City 19, Iowa

.... a clean, new wastebasket in bright, gay colors makes a fine toy box for your youngsters.

Mrs. L. E. Hodges, Worthington, Minnesota



.... delicate laces can be laundered without fear of tearing if they are first basted to a piece of muslin.

.... a teaspoon of mustard, added to soapy water, will thoroughly deodorize porcelain enameled refrigerator interiors.

.... rubbing the tongue with a piece of ice will help make medicine tasteless.

Miss Elaine Kling, Donnelly, Minnesota

.... that a little piece of elastic sewed on a pin cushion to make it fit your wrist is the handiest thing in the world when cutting out things to sew.

Mrs. Frank Barbuto, Brookings, South Dakota

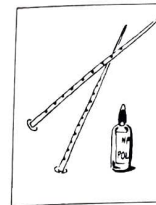
.... you can keep your kettle lids under your cupboard shelf by fastening 2 springs (such as you use for Curtain sashes) about 1 inch apart, fasten very tightly and securely with tacks, slip the covers, flat side next to bottom on shelf, handles down between the 2 springs; they are easy to remove and replace.

Mrs. Leo Coyour, Fairmont, Minnesota

.... that sweet corn is very good cooked in the top of your steamer. Put the corn in the steamer and steam for ten or twelve minutes (depending on the size of the corn) from the time you see steam escaping about the pan. It is tasty and tender and does not lose so much of the food value.

Mrs. C. E. Lowry, Cherokee, Iowa

.... that cream sauces seasoned with tabasco sauce are delicious for hard cooked eggs, chipped beef, and chicken ala king. Add 1/8 teaspoon of Tabasco sauce to 2 cups of cream sauce before removing from heat.



.... that by marking inch marks on your knitting needles will save you hunting for a tape measure. Red nail polish will do the trick.

Mrs. Ralph Hatzenbihler, Center, N. Dak.*

.... cutting pretty borders from shelf paper makes attractive tie-backs for kitchen curtains. Shelf-paper borders are stiff and colorful.

.... for a special party or birthday cake use an animal cookie cutter and press lightly in the icing to make an outline. Then fill the outline with a tinted icing in the child's favorite color.

Mrs. W. Metzger, Eureka, South Dakota*

Maiden Name: Irene Kuebler

.... that discarding the foot part of an infant's stocking and slipping the remainder of the stocking over your rolling pin is ideal for rolling out cookies and pastries. Pat flour right on the stocking and your dough will not stick to the rolling pin. Remove for washing and it is easily kept clean.

Mrs. Ray Macho, New Ulm, Minnesota



.... that you will have a very tasty topping for cakes or desserts, if you will crush chocolate bits and peppermint candy and add to whipped cream.

Mrs. Carl Thies, Quimby, Iowa

.... that if you use confectioner's sugar instead of flour to roll out the last of your cookies they won't be tough, as they won't have as much flour in them.

.... that a cup of quick oatmeal added to a plain roll recipe, cutting down on the flour, gives the rolls a nutty flavor and has a nice texture.

Mrs. John J. Kramper, Jackson, Nebraska

.... if you mix a package of dye with a quart of water, take a brush and go over your wool rugs, it will dye the threads that are worn.

Mrs. Charles Geyer, Huron, South Dakota

.... water spots may be removed by putting cigarette ashes on the spot and rubbing with a damp cloth. This will remove either new or old spots.

Mrs. Will Aisenbrey, Menno, South Dakota

.... that old powder puffs, washed carefully, make excellent scouring pads for cooking utensils, sinks, enamel stoves—especially handy for the cake-type scouring powder.

.... that chocolate baked goods have a new taste if you add a little cinnamon.

Mrs. Charles Washburn, De Smet, South Dakota



.... for a change of candles on a child's birthday cake try putting the face of the clock on the cake with icing. Have the hands pointed to the child's age. This is a nice variation and the children will like it.

.... dipping your fingers in melted paraffin will protect your fingers when painting.

Mrs. Jasper DeShenquette, Pierre, S. Dak.

.... when frosting an angel food cake made in a tube tin put a small piece of wax paper over the hole on the cake and you can frost over the whole cake. This makes it easier to decorate for birthday cakes etc.

.... for a nice decoration on a white frosting, shave colored gum drops very thin and stick on. They will curl like little roses.

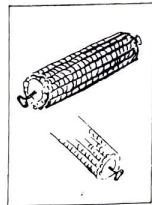
Mrs. George Loftsgarden, Spring Grove, Minnesota

.... in making salmon croquettes that if you will add 1 teaspoon of vinegar to your salmon before you mix with your eggs and cracker crumbs they will have a more delicious flavor.

Mrs. Riley Martin, Quitman, Missouri

.... to make straight rows in the garden, make the first row as straight as possible, then turn the lawn mower upside down and, using the straight row as a guide for one wheel, make your next row, and so on down the line. If you do not have a lawn mower use a little wagon, not too small.

Mrs. Howard K. Renfrow, Calvin, North Dakota



.... you should save keys from coffee or other cans! They will come in handy in summer when eating roasting ears. Put one key on each end of the cob making a handle to hold while you're eating corn off the cob.

Mrs. Carl Weber, Columbus, Nebraska

.... rubbing alcohol will remove white rings on varnished tables.

Mrs. Harvey Kirl, Armour, South Dakota

.... that using $\frac{1}{2}$ cup of thick sour cream instead of the usual shortening your bread does not get that sour look, smell or taste it so often does in the summer.

Mrs. Nick Leguit, Harrison, South Dakota*

.... Easter rabbits can be made from marshmallows, the ears and tail being attached with toothpicks or a sugar syrup. Use pink or green frosting for the eyes and nose. Place on iced cup cakes and rolled in colored cocoanut. Make a nest on one cake and a rabbit on the next. It is very pretty and also very appetizing.

Mrs. Herman Rygg, Sioux City, Iowa



YOUR LETTERS

*Dear Neighbor Lady:

Today is a very special day for me as it is our Wedding Anniversary. Lonnie and I were married six years ago and those years have been really brimming over with happiness. As I was doing my household tasks this morning I had a chance to think over all the reasons for the deep rooted happiness that is mine. The thrill of seeing two little fellows kneel before their beds each night, fold their tiny hands and thank God for us—their parents. The joy of having two pairs of little arms entwined about my neck and hear their babyish voices saying "I love you, Mommy." A husband coming home from work each night to greet his family. And what a beautiful and peaceful picture it makes to watch him seated with a blonde-headed boy of three on each knee and see their wrapt expressions of interest as their Daddy reads them a bed time story. Good friends and neighbors and the knowledge that there's a God who watches over us all. Yes, these are all reasons why I'm so happy today! I'm glad this day dawned so clear and cloudless.

We have a sort of code of living that we have adopted. I'd like to pass it on to you. "Happiness is more than a word. It is God on both sides of the table in a discussion. It is good will in action. Happiness is using the Golden Rule as a measuring stick. It is a thing of the heart as well as the head. Happiness is patience. It means keeping our tempers and rising above irritations. Happiness is everything that makes life worth living. Happiness is a sunbeam in the storm of life!"

Mrs. Lonnie J. Severson, Sioux City, Iowa

My Dear Neighbor Lady:

Thanks a million! Now I suppose you wonder what for . . . well, when you read my letter over the air one Saturday and awarded me the Good Deed Dollar you also gave me a chance to join a 4-H club.

In my letter I mentioned that some of us girls had started a club of our own because we had no local 4-H club. A lady that was planning to start a 4-H club heard it and asked me personally to come to the first meeting, which I did. There were fifteen girls present and we had election and I got the office of President. At the second meeting twenty-eight girls were present and that is our total enrollment now. We are learning to sew and we have both "C" plan and "B" plan girls. The "C" plan is simpler and the "B" plan is for girls who have already had home economics. I took the "C" plan because I will be in high school this coming school year. Our first project was to make and equip sewing boxes and hem dish towels. We also do judging work which is a lot of fun. My sewing box is one foot square and is covered with green and white checked oil cloth.

We have made almost \$40 by selling May baskets, pop corn balls, refreshments and by having a bake sale.

I'm so glad I had a chance to join this club because I enjoy it so immensely. I probably would never have had the chance if you hadn't read my letter over the air. Thank you so very, very much. I'm sure I will never forget the opportunity you gave me.

Gloria Hofer, Freeman, South Dakota

My Dear Neighbor Lady:

The story I have to tell is about your Neighbor Lady book. I hope you'll get a laugh out of it. Last July 27th I was bundled off to the hospital minus even a toothbrush, so you see it was in a hurry. Cucumbers were just right to can and I kept fussin' and fumin' about not getting any pickles put up. So Arthur, my husband, said he'd make some. Well, he started looking for a recipe, 9 day, 11 day, 14 day pickles, he found all kinds of recipes for them but he wanted one he didn't have to fuss over. Then he found the Neighbor Lady book and started looking for recipes there and in the very last book he found Mrs. Florence Hawkins', (Wentworth, South Dakota,) recipe for sweet pickles; the one that calls for washed pickles packed in a jar and the vinegar etc., poured over the cucumbers. Well, Arthur thought that looked very easy and started making pickles. Now his pickles are famous throughout the neighborhood and he has passed the recipe along to several of the neighbors. Several of the women thought they were as sweet and crisp as any of their 14 day pickles. Now whenever I look for a recipe and Arthur is in the house he says, "Look in the Neighbor Lady's book first" and usually I do.

Mrs. Arthur Brown, Bronson, Iowa

My Dear Neighbor Lady:

My little girl, Susan, age 4½ said something so amusing this morning that I thought to myself I just must write this to the Neighbor Lady. I was listening to a "soap-opera" and they had a baby crying. Susan said, "Mother is that the Neighbor Lady? It isn't time for her yet. I said "No, it wasn't." She said, "But how come they're using her baby?"

Mrs. Norma S. L. Anderson, Grand Forks, North Dakota

My Dear Neighbor Lady:

Our 3½ year old twins were attempting to set the dinner table for me the other day. Evidently brother (Joey) wasn't doing it right because sister (Jana) proceeded to tell him how the Neighbor Lady told us to correctly set a table. She had it right believe it or not.

Esther Enders, Winner, South Dakota

Dear Neighbor Lady:

It is such a relief to listen to your program and hear what the Neighbor Lady has to say instead of listening to the latest news. Someone is always sure that we will be in another war soon and everyone is standing up for their rights. Wouldn't it be wonderful if we could have an International Neighbor Lady and perhaps Mrs. Russian could write in and ask for suggestions to keep a sick baby quiet and Mrs. Jewish could write in and tell what she did. After all, a cross baby is just a cross baby, no matter what race it is born into. And Mrs. Jewish could send in her problem and perhaps one of us would know the answer to her cooking worry. Housewives are never the ones that would start a war, after all our problems are international, housing, food, families. We all have to feed our families, wash and clean every day, war or peace. I think perhaps the people who really want peace should start from there.

Mrs. J. O. Jacobson, Sioux Falls, South Dakota

My Dear Neighbor Lady:

I heard your Christmas program from the Boys and Girls Home and my memory goes back to Christmas time in 1933 when I was a nurse at Children's Memorial Hospital in Chicago. That is one Christmas I'll never forget. Every child in the hospital received gifts for Christmas from friends of the Hospital. Then at 5 a.m. on Christmas morning Nurses and Doctors started caroling through the halls of the hospital each carrying a lighted candle. We ended up in the dining room to eat breakfast by candle light. Long logs were placed in various places in the dining room where each one placed their lighted candle. The joy and thrill of the happiness brought to those children by their gifts and the caroling is a picture worth remembering and helping to practice whenever opportunity permits.

Mrs. G. F. Butler, Sanborn, Iowa

Dear Neighbor Lady:

Perhaps you will remember my letter. I am the new neighbor from New York state who is living here for a few months at Pickstown. I must admit I am very homesick for New York but it doesn't stop me from appreciating the beautiful hills in South Dakota and the bright sunshine. Pickstown is a nice place and of course it is very interesting to watch the dam as progress is made.

The people have been just grand to me. Some of them realizing just how homesick I have been, have been just grand. That is the highest praise I can give I think.

The reason for my writing this letter is that I heard you ask for ideas for Easter, and Spanish rice recipes. I think I have a good one for Easter and my family likes my Spanish Rice dish so I will enclose that also.

Back home I have quite a box of cookie cutters. That is why I wanted the Walt Disney cutters. Anyway, among them I have ducks and chickens. Every year just before Easter my two older girls and I make baskets out of colored art paper. We generally cover cracker boxes or candy boxes and just add a handle. Then I take an empty walnut can and squeeze the cut end to look like an egg. After this I make a batch of my favorite Christmas cookie dough and cut the cookies to look like chickens or ducks or eggs. After they are done, the girls and I frost them with frosting tinted many shades. Especially the eggs. I make a large batch of frosting and divide it into smaller batches which we color and by mixing the colors get about every shade possible. After frosting and the eggs we take a cake decorator and put contrasting colors in it and decorate the cookies even to writing names on them. I did this for a primary class in Church last year and the youngsters were delighted to receive the gayly colored eggs with their own name written across them. We fill the baskets with the ducks and chickies and colored cookie eggs. Then our littlest girlie, aged four last month, gives them to any aged or shut in friends we may know of. That gives us all a good feeling. The two oldest who help in the making, the baby who gives them so sweetly and the ones who are remembered. It think it sort of in the spirit of Easter and really quite an inexpensive way of making some one else happy. The cookies should be of the crisp variety so as not to crumble in the baskets. I have an excellent recipe if anyone is interested.

Edythe Boyd, Pickstown. South Dakota

My Dear Neighbor Lady:

Last year my daughter made a lovely Christmas centerpiece of cookies of different sized stars—cut the paper cookie patterns herself and cut around them with a sharp knife on the cookie dough. She dipped them in green frosting and put largest on the bottom—smaller one next til the very smallest was on top, with their points **not matching**. She decorated it with silver and red candy beads and dropped ribbons of colored icing over the edge of the cookies. It made the prettiest Christmas tree center-piece and after Christmas the little folks pulled it apart and ate every bit of it.

Mrs. Albert Gertner, Westbrook, Minnesota

My Dear Neighbor Lady:

We enjoy hearing little Gretchen. We were all so amused awhile back when my sister's family happened to drop in at my parent's home. While you were on the air my five year old niece said "For goodness sakes Grandma do you have a Neighbor Lady too? We have one and she has a baby named Gretchen Garnet. Does your Neighbor Lady have a baby too?"

Mrs. Ed Preslicka, Burke, South Dakota

My Dear Neighbor Lady:

We enjoy your program very much, but you are responsible for the only touch of homesickness I have had in South Dakota. We arrived six weeks ago from Oregon, and when you read the letter from the lady who spoke of picking huckleberries near Medford, it reminded me of the huckleberries we picked every year in the Columbia National Forest and the Mt. Hood National Forest.

When we came here we were told we would not like the climate but that the people would make up for it. As for the weather, I still don't know what it's really like, because every one tells us it has been most unusual. In fact, it has been good old Oregon rain much of the time we have been here. But what we heard about the people was true. Everyone has been very friendly to us, and we already feel very much at home.

It is too bad so many of the "realistic" writers have given such a drab picture of the Midwest. In spite of all my husband could say, I expected perfectly bare, treeless prairie, and was very agreeably surprised to find our parsonage sitting in the midst of a double row of lovely elm trees, and a lawn that was green.

Last week we attended a church conference in the Black Hills, and took the opportunity to see both the Badlands and Mt. Rushmore. We had seen many pictures of both, but were not prepared for the breathtaking reality.

You said in your broadcast yesterday, I believe, that you were going soon on a visit to Oregon. I hope you enjoy it very much, and that the people of my native state are as kind to you as the South Dakotans have been to the new residents in their midst.

Mrs. Virgil C. Hicks, Letcher, South Dakota

*Dear Mrs. Neighbor Lady:

I hope that after really cold weather begins, schools will be able to serve hot lunches. In my one year of teaching that is one thing I wanted most. I taught in a country school where all meals were carried in a dinner pail. I knew that by the time cold weather came the children would be so tired of lunches, so with the fine cooperation of the parents, we had hot lunches. The families took turns and each day a different family would bring a big kettle of soup, scalloped potatoes, various macaroni dishes, etc. We had an oil burning parlor furnace in our school, so we would just put the kettle on the stove and at noon it was piping hot, and my how those kiddies ate! Of course, the meal was thoroughly cooked at home and just heated at school. Each child brought his own bowl and spoon and they were left at school. Each day two of the pupils would wash and wipe the dishes. If one were unable to heat water for dishwashing at school, the dishes would have to be carried to and from school every day. Of course the kiddies always brought their own sandwiches, cookies and fruit each day. I feel certain this made their day brighter—having a hot dinner or lunch when those cold winds started blowing out of doors.

I am sure that no teacher would mind doing what little work it took on her part to serve the hot dish at noon. I hope I've made myself clear on this idea and I hope someone gets some good from the ideas I have tried to give you. My child will be going to a consolidated school when she is old enough and hot lunches are served there, and I hope they continue it as I'm sure it will solve a big problem for me.

Mrs. Arthur Bevers, Jr., Hazel, S. Dak.

*Dear Neighbor Lady:

I'm the mother of four youngsters, the oldest, Charles, is ten, Kathie, nine, Greg, five and Pammy is just two. We have a very interesting time with the oldest three, enthusiastic about their school and music and outside affairs. I wouldn't trade places with anyone, even when the work piles up and I can't seem to tackle that huge stack of dirty dishes. Its all so worthwhile and truly the best life a woman can possibly have—being counselor, comforter, "first aid applier," cook, advisor in social, medical and even Dad's business affairs. You'll never be or could be so all-important to so many people. Sometimes its frightening when one after another will shout in the morning—"Mom, what'll I wear?"—"Mom, where's my music?"—"Mom, where's my baton?"—"Mom, I left my sweater right here and its gone!"—"Mom, I've a blister on my heel. What'll I do?"—"Mom, can I have a dime for Junior Red Cross?"—"Mom, I don't like Miss Jackson, she's so cross and everything I say, she just glares at me. Can't I quit taking piano from her? Can't I?" And then the eternal question—"When do we eat?"—

Its confusing, and I'm only human when I sigh in relief as the last one is bundled up and trots off to school, and I sit down with only the baby in her highchair and finish my cold breakfast. Every Mother of a family appreciates this confusion of which I write and yet we also appreciate the feeling of being so important to the ones nearest and dearest to us.

Mrs. Ray Link, Pierce, Nebraska



YOUR FAVORITE VERSES

LOOK TO THIS DAY

Look to this day, for it is life. In its brief course lie all the verities and realities of your existence. The bliss of growth, the glory of action, the splendor of beauty. For yesterday is but a dream, and tomorrow is only a vision; but today, well lived, makes every yesterday a dream of happiness, and every tomorrow a vision of hope. Look well, therefore to this day, such is the salutation of the dawn.—Sanskrit

Contributed by: Mrs. Bob Burkine, Academy, South Dakota*

There are few joys so great as that which springs from a kind act or pleasant deed and you may feel it at night when you rest, at morning when you rise, and through the day when about your daily business.

Always do right. This will gratify some people and astonish the rest.

Of all the things you wear, your expression is the most important.

Unless within my heart I hold abiding peace,
No League of Nations can succeed
Nor will strife cease.
If I myself, see every fault in kin and friend,
The world may never see the day when war will end.

The word that once escapes the tongue cannot be recalled.

The shortest answer is doing the thing.

Sweep before your own door before you look after your neighbor's.

Greatness lies not in being strong, but in the right using of strength; and strength is not used rightly when it serves only to carry a man above his fellows for his own solitary glory. He is the greatest whose strength carries up the most hearts by the attraction of his own.

Better a slip with the foot than the tongue.

Everyone has his lot and a wide world before him.

He that rises late must trot all day.

Virtue is the beauty of the soul.

Experience has been called the most eloquent of preachers.

He has hard work who has nothing to do.

Examples are the best lessons for youth.

A good conscience is a soft pillow.

Three lovely things life gave to me
Whatever else fate sends;
My heart is filled with gratitude.
For trees and books and friends.

Be reasonable and you will be happy.

He who has a good wife can bear any evil.

If thou hast yesterday thy duty done,
And thereby cleared firm footing for today,
Whatever clouds may dark tomorrow's sun,
Thou shall not miss thy solitary way.

He lives long enough who hath lived well.

Without kindness there can be no true joy.

Soft words are hard arguments.

He who loses wealth, loses much; he who loses a friend, loses more; but he that loses his spirits, loses all.

KITCHEN CHEER

"Serve a laugh with meat loaf,
Serve a smile with steak,
Serve a grin with gingerbread,
And chuckles with the cake.
Whistle with the waffles,
Sing a song with salad,
Hum a tune while kneading dough
Don't you know ballad?
Beat time with a rolling pin,
Tap dance while you fry,
There's kitchen fun for everyone
Who'll make it—why not try?"

Belief in oneself is a fine thing when we make ourselves deserve our belief.

I do not ask for mighty words to leave the crowd impressed,
But grant my life may ring so true my neighbor may be blessed.

He who climbs above the cares of the world, and turns his face to his God, has found the sunny side of life.

You won't have a long face if you wear a wide smile.

Contributed by: Miss Ella Graff, Salem, South Dakota

"All things come to him who hustles while he waits."—Edison

Contributed by: Ruth Armour, Hubbard, Nebraska

You may be on the right track but you will get run over if you just sit there.

"If folks won't mind their business
Often you will find;
Either they have no business,
Or else they have not mind."

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

Nothing is impossible to a willing heart.

There can be no friendship where there is no freedom. Friendship loves free air and will not be fenced up in straight and narrow enclosures.

There is no right way to do a wrong thing.

TOLERANCE

The most lovable and livable quality that any human being can possess is tolerance. Tolerance is the vision that enables us to see things from another's point of view. It is the generosity of spirit that concedes to others the right to their own opinion and individuality. It is the breath of mind that enables us to want those whom we love and respect to be happy in their own way and not in ours.

Life is like a mirror; we get best results when we smile at it.

Never answer an angry word in kind. It's the second word that makes the quarrel.

Do your best today and you will be more likely to do better tomorrow.

One kind of trouble is enough. Some folks take on three kinds at once—all they have now, all they have had, and all they ever expect to have.

Anyone can give up! It takes grit to keep up.

We are not always accountable for what is brought into our minds, but only what is harbored there.

Chinese Proverb: A gem cannot be polished without friction—nor a man perfect without adversity.

Dark clouds are things that pass; the blue heavens always abide.

A learned man has always wealth within himself.

The longer you gaze at a difficulty the bigger it becomes. Tackle it at first sight and lick it.

Our fortune is like muddy water. Be patient, don't stir it, and it will clear.

To rise higher, aim higher.

No man is small who does a small job in a great way.

Contributed by: Mrs. Everett A. Moir, 203 North Grange Avenue,
Sioux Falls, South Dakota

"PRETEND"

It seems to help when I do my work,
Such as dishes or making the bed,
If I forget that I'm a little girl,
And play that I'm mother instead.

Contributed by: Karen E. Garwood, Amelia, Nebraska

"Today is the tomorrow you worried about yesterday."

Contributed by: Mrs. Charles Geyer, 172 Nebraska Street South
West, Huron, South Dakota

Those who try to do something and fail are infinitely better than those who try to do nothing and succeed.

A man's true wealth is the good he does in this world. When he dies, mortals will ask, "What property has he left behind him?" but angels will inquire "What good deeds hast thou sent before thee?"

Perhaps the reason we are so dog-tired at night is because we have been growling all day.

Contributed by: Mrs. Ed. Backlund, 900 East 1st St., Mitchell,
South Dakota

"Getting an idea, should be like sitting on a pin; it should make you jump up and do something!"

Contributed by: Mrs. Loren Wolf, Hazel, South Dakota

"If you're hard to get along with, better have your 'Cranky' case drained."

Contributed by: Mrs. C. E. Bandy, 316 6th Street, N. E., Huron,
South Dakota*

God is a good worker but He loves to be helped.

A friend is like old music, loved and heard beyond parched years of silence; like a light burning among dark mountains; staunch and warm after long travel through a lonely night. No need of words has friendship, but the touch of hand and hand is all there is to say. A friend is like strong sunlight in our hearts though our steps falter and the years be grey.

A mild word quenches anger as water quenches the rage of fire.

You are far richer if a little child has smiled at you, and a stray dog has licked your hand, or if you have looked for the best in others and given others the best in you.

Contributed by: Mrs. Ruth Petersen, Currie, Minnesota

It is vain to use words when deeds are expected.

There is a wonderful mystical law of nature that the three things we crave most in life—happiness, freedom, and peace of mind—are always attained by giving them to someone else.

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* Asterisks indicate items from Good Deed Dollar letters.

DESIGNED AND LITHOGRAPHED BY BROWN & SAENGER