

**YOUR NEIGHBOR LADY
BOOK**

1 9 5 4



WNAX 570
ON YOUR DIAL
SIOUX CITY-YANKTON

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"OUR THREE COWBOYS"



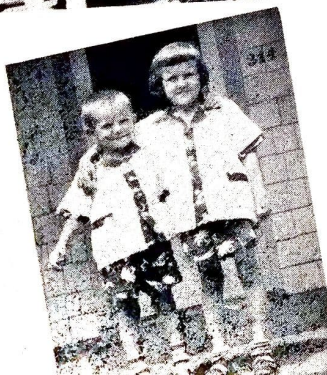


Mom and the kiddies.

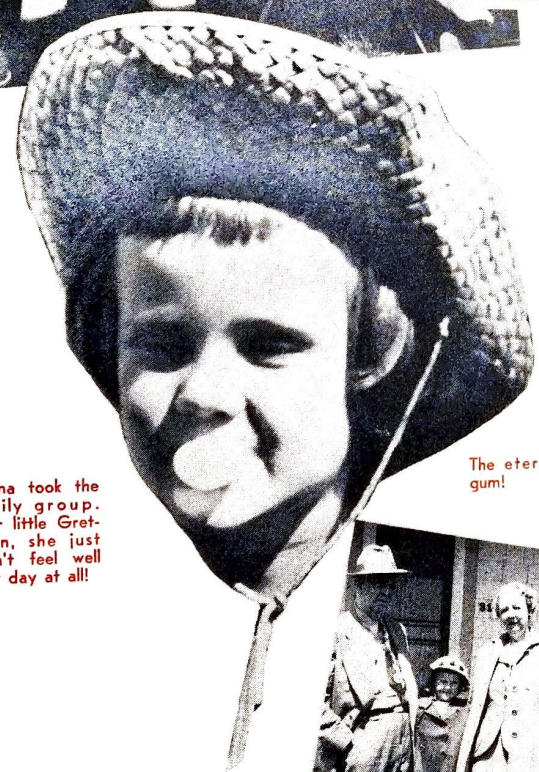
Here's the whole family while Dorothy was still home.



Mama took the family group. Poor little Gretchen, she just didn't feel well that day at all!



On their best behavior.



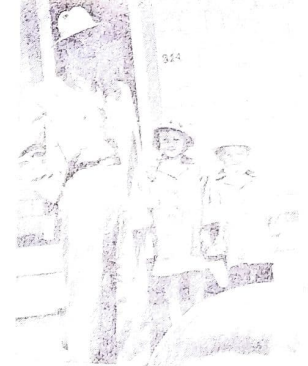
The eternal bubble gum!



Grandpa and Grandma Hubler during their spring visit.



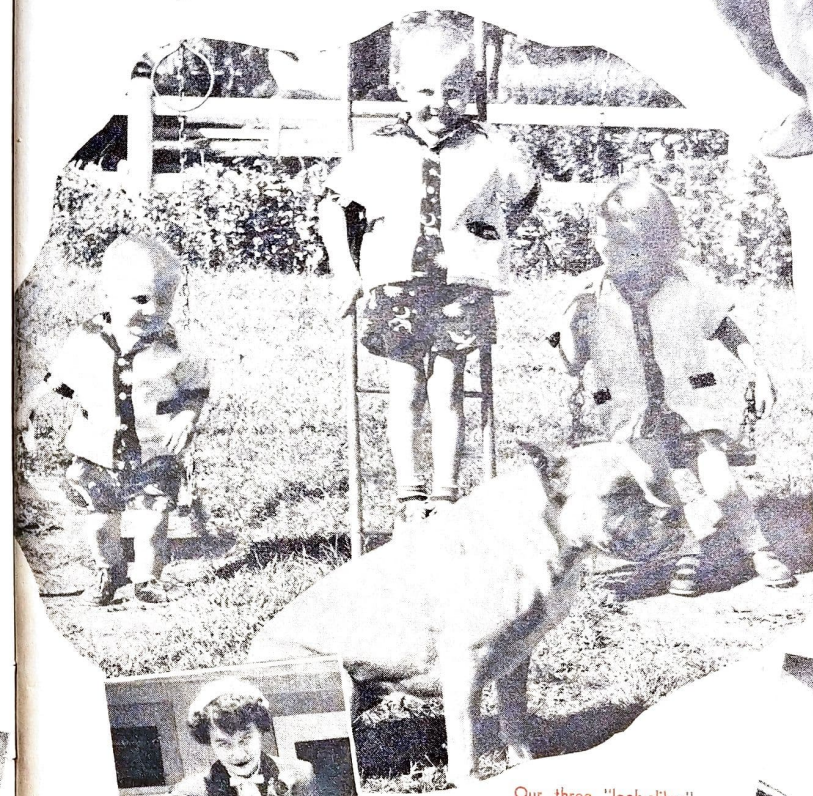
Gretchen's first day in First Grade — pencil box and all!! Mama — watching.



Grandpa Hubler with Gretchen and Peter just before Church!



Whoops! — No tooth!



No one looks very happy about this!! Todd was just past a year here.



Our three "look-alikes" on their back-yard gym with the neighbors' Boxer — Cindy!

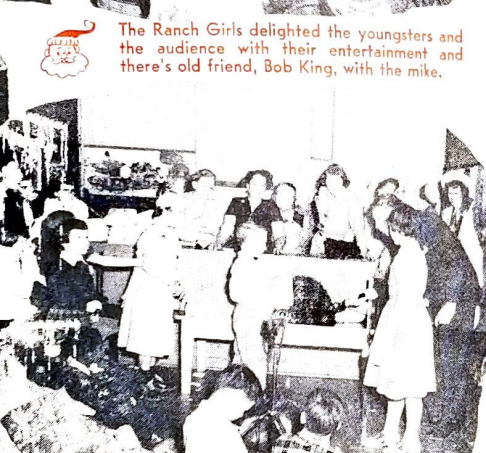
Dorothy and the youngsters at Easter-time.

Our two gals on Easter.





Hello and Merry Christmas from the Boys and Girls Home, Christmas '52!



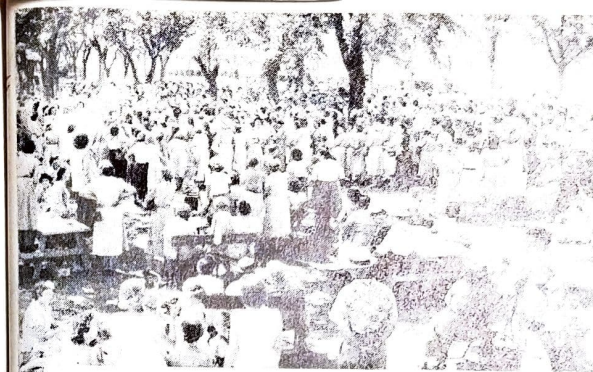
Everyone had something to play with!



Here's a close-up of the "Merry Couple" themselves. Santa is at least well enough to be up!



And there's Bob King with his twins, Marilyn and Carolyn! They later spent Christmas in his home.



Here's our biggest crowd at Mitchell on July 14. What a birthday party!

Our Picnic



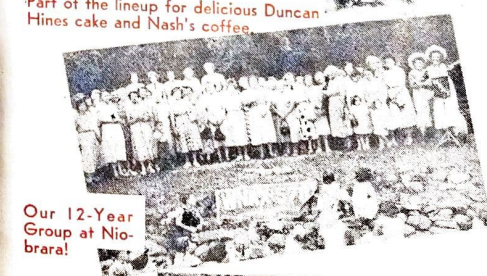
Mrs. Moffett of Lynch, Nebraska, and I had a wonderful time at Niobrara comparing notes on our Amana Freezers!



The Mrs. Marshalls — Jr. and Sr., at our Niobrara picnic, July 13.



Part of the lineup for delicious Duncan Hines cake and Nash's coffee.



Our 12-Year Group at Niobrara!



A few picnickers in beautiful Niobrara State Park.

PRIZE WINNING RECIPE Perfect Menu Contest 1953



We Shopped



We Cooked!



We Ate!

Left to right: Bob King, Mr. Billington, Corona, South Dakota; Mrs. Violet Thuringer, Eden, South Dakota; Mr. Otto Geyer, De Smet, South Dakota; Mrs. Bob King; Mr. Thuringer; Mrs. Yerna Harris, Spirit Lake, Iowa; Harry Speece, Wynn Speece; Mrs. Donald Rider, Hazel, South Dakota; Mrs. Glen Morten, Laurel, Nebraska; Mr. Rider; Mrs. Geyer; Mrs. Ran Godfrey, Yankton, South Dakota; Mrs. Rider; Mrs. Billington; Dick Harris, WNAX-KVTY Promotion; Tom Borden, KVTY Producer.



We were so happy to have Caroline and Muriel, the Ranch Girls, with us both in Niobrara and Mitchell. Gretchen's there, right by the Ranch Girls.



LISTENERS

1. Marsha Lee, daughter of Mr. and Mrs. Harold E. Lee, Pipestone, Minn.
2. Mrs. Margaret Toering and three children: Albert, Jerry and Agatha, Estelline, S. Dak.
3. Mr. and Mrs. Pete Juel, Crofton, Nebr., and grandson Michael Brown, Aurelia, Ia.
4. Linda, Fayriene and Edward Yule, White, S. Dak.
5. Rita Mrs. Howard K. Renfrow, Calvin, N. Dak., with son Kenneth.
6. Grace Oldenberg, daughter of Mr. and Mrs. George Oldenberg, Cottonwood, S. Dak.
7. Rita Kay and Johnny Levi, children of Mr. and Mrs. Lloyd Levi, Bloomfield, Nebr.
8. Ronny Geyer, De Smet, S. Dak.
9. Deanna Mullenburg, Ingois, S. Dak.
10. Aleece Herr, McClusky, N. Dak., daughter of Mr. and Mrs. Edwin Herr.
11. Mr. and Mrs. W. H. Kellogg, Letcher, S. Dak.
12. Gary Wayne Biggerstaff, son of Mr. and Mrs. Herman Biggerstaff of Hoskins, Nebr., and Preston John, son of Mr. and Mrs. Gail McCracken of San Diego, Cal.
13. Mrs. Carl C. Jensen, Wakonda, S. Dak.
14. Mr. and Mrs. C. Christian, Mitchell, S. Dak.
15. Mr. and Mrs. Rollin Pritchard, Lowell and Linda, Litchfield, Nebr.
16. Mrs. Harvey Clark, Mitchell, S. Dak., with her coon and dog.
17. Harry Boye and Family, Huron, S. Dak.
18. Mrs. Ray N. Ollendick, Lucy, Peter and Rita, Danvers, Minn.
19. Yvonne Ruff, Mr. and Mrs. Emmett D. Jones, Phyllis Picotte, St. Mary's Campus.
20. Mrs. Sven Peterson, Jackson, Minn.
21. Constance Petersen, Jackson, Minn.
22. Mr. and Mrs. Dave M. Hofer, Irene and Veronica, Menno, S. Dak.
23. Mrs. Clarence M. Hofer, Spencer, S. Dak.
24. Joy Slack, Dorsey, Nebr., and Judd Allen, son of Mr. and Mrs. Don Allen, Lynch, Nebr.
25. Rita and Peter Ollendick, Danvers, Minn., and Shirley Schwabach, Ocheyedan, Ia.
26. Diane and Julie Armour, daughters of Mr. and Mrs. Warren Armour, Hubbard, Nebr.
27. Ray and Rita Ollendick, Danvers, Minn.; Gale and Dale Steichen, Cedar Rapids, S. Dak.
28. Henry Schwebach, Granville, Ia.; Lucy and Peter Ollendick, Danvers, Minn.; Dennis and Doris Steichen, Cedar Rapids, Ia.
29. Craig Arvid Olson, Forestburg, S. Dak.
30. Mr. and Mrs. Orrille Krueger, Gary, Valerie, Gaylan and Patricia Annette, Willmar, Minn.
31. Left to right: Sandra Behrends, Jerry Van de Voort, Sharon Amert and Curtis Behrends, Madison, S. Dak.
32. Larry Lee Wilkinson, son of Mabel Wilkinson.
33. Ella Knaak, Spirit Lake, and Your Neighbor Lady.
34. Ursula Weber, Spokane, Wash., and Carlyn Dettman, Judson, N. Dak., granddaughters of Mrs. Otto Habenu, Judson, N. Dak.
35. Steven Jack and Shirley Jill Welke, Frankfort, S. Dak.
36. Marine Sgt. W. J. Loftsgaarden, son of Mr. and Mrs. George Loftsgaarden, Spring Grove, Minn.
37. Mrs. Floyd Falk and daughter Sylvia Fern, Montrose, S. Dak.
38. Peggy, Donna, Bob and Mrs. Ted W. Feekes.



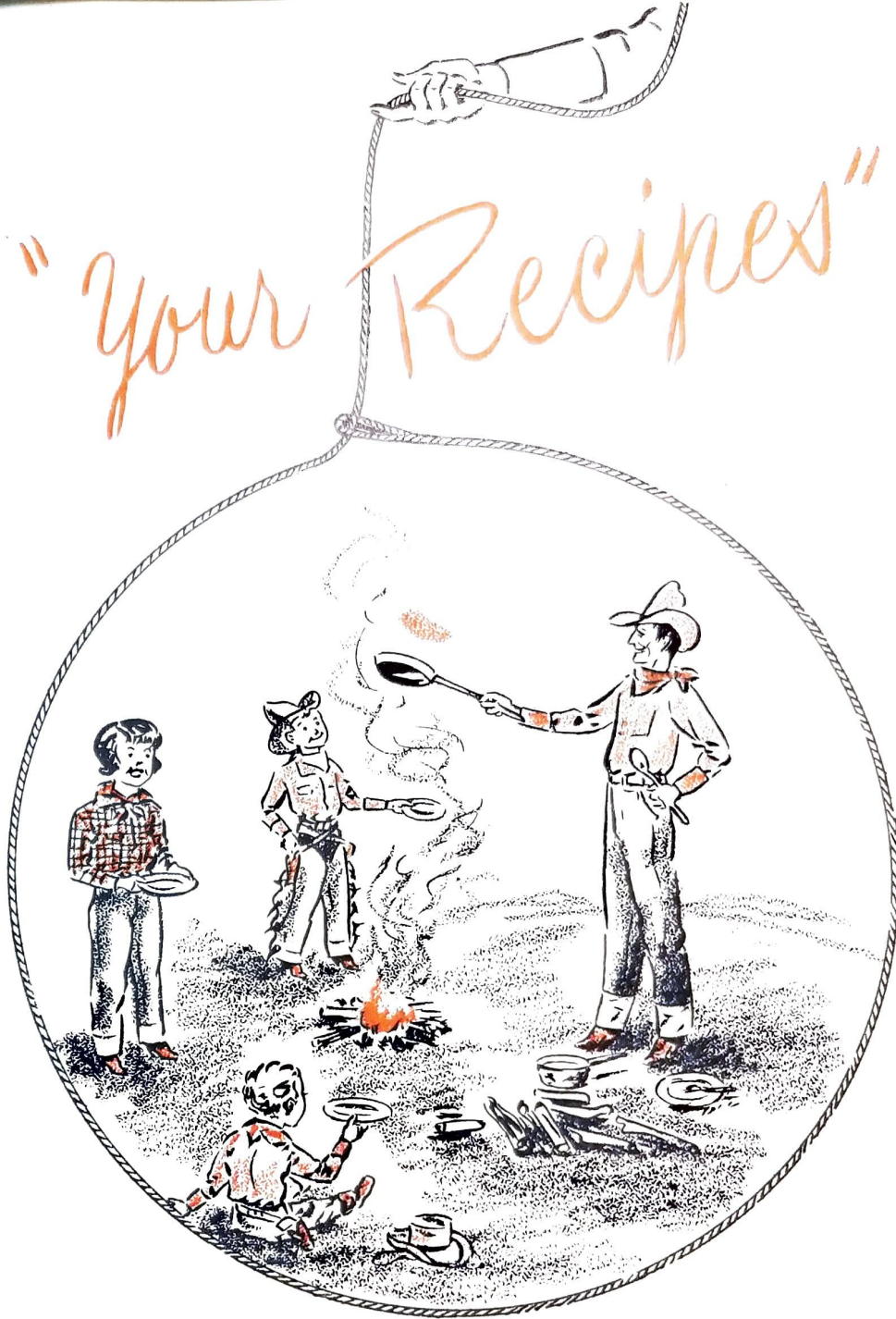
LISTENERS

1. Mr. and Mrs. Al Zadow and nephew Eugene Luden, LaBolt, S. Dak.
2. Donita Lieske, Hawarden, Ia.
3. Lonnie, son of Mr. and Mrs. Herbert Hall, Jr., Wakonda, S. Dak. Lonnie is now gone but you helped make his last months happy. We thank you.
4. Rick Allen Forman, son of Mr. and Mrs. Richard Forman.
5. Barbara Hansen, Windom, Minn.
6. Mrs. Bernice McBurney, Aberdeen, S. Dak., and Miss Nellie Helmka, Bath, S. Dak.
7. Mr. and Mrs. H. J. Feldman, Sr. and their three daughters, Mrs. Solma, Mrs. Van Breisen and Mrs. Krull, all of George, Ia.
8. Mr. and Mrs. Howard Dickmeyer, Fairfax, Minn.
9. Gordon Lee Guenther and Grandpa Frank Johnson.
10. Mrs. William Peters, De Loris, David and Duane, Valentine, Nebr.
11. Mr. and Mrs. William Mark and James, New Hampton, Ia.
12. Rosemary, Genevieve and Judith Ann Anton.
13. Children of Mr. and Mrs. Leonard Anton, Wabasso, Minn., Charles and Brenda.
14. Mr. and Mrs. Rollin Pritchard and family, Litchfield, Nebr.
15. Joyce Ingram, Darrell Maier, Sharon Maier and Danny Ingram, Children of Mr. and Mrs. Bill Ingram, Texarkana, Tex., and Mr. and Mrs. Virgil Maier, Hamill, S. Dak. (cousins).
16. Mrs. Carl L. Knutson, Viking, Minn.
17. Mrs. Emil Hansen, Sioux Falls, S. Dak.
18. Mr. and Mrs. Herman V. Engelenhoven, Hills, Minn.
19. Mrs. Edward T. Klasi, Freeman, S. Dak.
20. Mrs. Genter Kaupang and son Larry, Clarkfield, Minn.
21. Connie Peterson, Jackson, Minn.
22. Grandma Zeigler and new grandson Timothy Ralph Rogers, taken in Navy Height, Astoria, Oregon.
23. Mrs. Gordon Haarstick, Elaine and Cheryl Ann, Erhard, Minn.
24. Mr. and Mrs. Franklin Bergeson, Dawson, Minn.
25. Sandra Pullman and Peggy Curl, Onida, S. Dak.
26. Miss Thoresa Raback, Henderson, Minn.
27. Patricia L. Tonn, daughter of Mr. and Mrs. Frank Tonn, Carlos, Minn.
28. Barbara J. Tonn, daughter of Mr. and Mrs. James Cronin, Presho, S. Dak.
29. Sue Hause, Salem, S. Dak.
30. Ella Marie, Patrick James, Betty Anne and Jimmy (front), children of Mr. and Mrs. Henry Stulken, Wessington Springs, S. Dak.
31. Crystal Randall Oleon, Geddes, S. Dak.
32. Bruce Lyle Stulken, son of Mr. and Mrs. Henry Stulken, Wessington Springs, S. Dak.
33. Susan Jane Kreklau, daughter of Mr. and Mrs. Wilfred Kreklau, Sebeka, Minn.
34. Mrs. Harlan Bowen, Mankato, Minn., and Miss Devona Gruber, Minneapolis, Minn., daughters of Mr. and Mrs. Frank Gruber, Bertha, Minn.
35. Darrell Schwewe, Auriland, Minn.
36. Mrs. Alfred Schwewe, Auriland, Minn.
37. Marlene Randall, daughter of Mr. and Mrs. Bud Randall, Belle Plaine, Minn., and Linda Speckels, daughter of Mr. and Mrs. Harry Speckels, Chamberlain, S. Dak.
38. Warren Painter, son of Mr. and Mrs. C. L. Painter, Lamberton, Minn.
39. Mr. and Mrs. Henry Wendt, Grand Island, Nebr.
40. Mrs. Henry Feik, Mr. and Mrs. Walter Feik (25th wedding anniversary) and Mrs. Emil Schiske.
41. Grey and Gary Jongeling, Watertown, S. Dak.



LISTENERS

1. Mrs. Miles Gordon, Sioux City, Ia. 2. Mr. and Mrs. E. L. Pahl, Lorraine Pahl, Mr. and Mrs. Otto A. Pahl, Brookings, S. Dak. 3. Linda Louise Olson, daughter of Mr. and Mrs. Art Olson, Big Stone City, S. Dak. 4. Mrs. Henry Willemssen and granddaughter Mary Beth, Sibley, Ia. 5. Sons of Mr. and Mrs. Jack Schaefer, Fulda, Minn. 6. Mrs. Lillian Beraquist and daughter Sandra Jean, Belview, Minn. 7. Rosalie, daughter of Mr. and Mrs. John Koch, Stickney, Mo., S. Dak. 8. Sharon Elaine and Randall Edward, children of Mr. and Mrs. R. F. Wright, Jr., Highmore, S. Dak. 9. Corrine Lenline, Grotton, S. Dak., and Rebecca Erdmann, Andover, S. Dak. 10. Mrs. Donald Dunnick, Boyden, Ia., and the Neighbor Lady. 11. Mrs. Elsie Miller and Mrs. Otto Hansen, Jackson, Minn. 12. Mrs. Norma Waugh, Sioux Falls, S. Dak., and Norma Jean Nighbert (granddaughter). 13. Mr. and Mrs. Ed Billington, Charles and Amelia Billington, Corona, S. Dak. 14. Mr. and Mrs. Fred Gudath, Glenn, Nina Lou, Ida Mae and mother, Theresa Raagach, White River, S. Dak. 15. Mrs. Emma Gilliland, Westover, S. Dak. 16. Stanley, Janice and Edith, children of Mr. and Mrs. Erwin Hoffmann, Long Lake, S. Dak. 17. Jerome Edward Keller, 1273 Valentine St., Denver, Col. 18. Taken at the Mitchell Park, left to right: Doloris Ohlmann, Mrs. Rudolph Porath, Mrs. Helmut Ohlmann and Mrs. William Porath, all of Valentine, Nebr. 19. Mrs. Ernest Hauck, Forbes, N. Dak. 20. Mrs. Carroll Anderson, Newcastle, Nebr. 21. Patricia and Cynthia Heupel, daughters of Mr. and Mrs. Theodore E. Heupel, Aberdeen, S. Dak. 22. Larry, Halvern, and Leola, children of Mr. and Mrs. Wilbur Niemersma, Ashton, Ia. 23. Mr. and Mrs. Walter Nack, Grotton, S. Dak. 24. Mrs. Lee Wells, Linda and Priscilla, Lynch, Nebr. 25. Linda Anderson, Newcastle, Nebr. 26. Cheryl Anderson, Newcastle, Nebr. 27. Marjorie, Marlene and Mary Ann Kutzback, Round Lake, Minn. 28. Debra Rae Delyea, Huron, S. Dak. (granddaughter of the Covens, Fairmont, Minn.) 29. Left to right, taken at Mitchell Park: Your Neighbor Lady, Mrs. Rudolph Porath, Mrs. Wm. Porath and Mrs. Helmut Ohlmann, Valentine, Nebr. 30. Mr. and Mrs. Robert Bateman and daughter, Peggy (first granddaughter of Mrs. Otto Haberer). 31. Cleota Gorman and Mike, Tracy, Minn. 32. Ronald and Renee, twin children of Mr. and Mrs. Norman Paulson, Spencer, S. Dak. 33. Dennis and Wally Pullman, Gettysburg, S. Dak. 34. Mr. and Mrs. E. H. Schaltersman, Sioux Falls, S. Dak. 35. Melvin, Kenneth and Eugene Morris, sons of Mr. and Mrs. Henry Morris, Lovallton, S. Dak. 36. Pete and Mabel Kramer, Herrick, S. Dak. 37. Mrs. Ernest Poyang and sons, Gregory and Reed, Howard, S. Dak. 38. Janet Lush, LeRay Behrens and Bonita Lush. 39. Jeanette Walton, daughter of Mr. and Mrs. Ivan Walton, Plainview, Nebr. 40. Mr. and Mrs. Joseph Nekan, Clarkfield, Minn.



MEAT DISHES



FRENCH FRIED BEEF LIVER TWISTS

Cut sliced BEEF LIVER into strips 1/2 inch wide. Roll in seasoned FLOUR or CORN MEAL. Coat well. At serving time, fry strips in hot FAT, heated to 350°F. Fry strips separately, don't overload skillet, and fry only about 1 minute. Drain on absorbent paper. Good dipped in CATSUP or BARBECUE SAUCE. Good as a meal or an appetizer with a tangy sauce for dunking.

SHORELAND CASSEROLE

- 4 ounces ELBOW SPAGHETTI
- 2 tablespoons FAT or DRIPPINGS
- 1/4 cup chopped ONION
- 1/4 cup chopped GREEN PEPPER
- 1/2 clove GARLIC, minced
- 1 tablespoon enriched FLOUR
- 1/2 teaspoon SALT
- 1 1/2 cups cooked TOMATOES
- 1 cup cooked SHRIMP (5 ounce can)
- BUTTERED BREAD CRUMBS

Method: Cook spaghetti in boiling salted water till tender (about 7 minutes). Drain and rinse. While spaghetti is cooking, melt fat or drippings in saucepan. Add onion, green pepper and garlic and brown lightly. Stir in flour and salt. Add tomatoes and cook until thickened, stirring constantly. Fold in shrimp. Arrange spaghetti in 1 1/2 quart casserole. Pour shrimp sauce over spaghetti and mix lightly. Sprinkle with bread crumbs. Bake in moderate oven (350°F) for about thirty minutes. Makes four servings.

SHRIMP CASSEROLE

- 1 cup raw RICE
- 1 can SHRIMP with the liquid
- 1 can of MUSHROOM SOUP
- 2 cups of MILK
- 1/2 cup GREEN PEPPER
- 1/2 cup chopped CELERY
- 1 medium size ONION
- 1/2 teaspoon CURRY POWDER or OREGANO
- Dash of PEPPER

Method: Place all ingredients in a well buttered casserole. Salt to taste. Stir all ingredients together and put into a 400°F oven and bake about 2 hours. While it is baking stir it occasionally so that the rice doesn't settle too solid in the bottom. Add a little more milk if it seems to get too dry and a half hour before dinner cover the top with crushed Corn Soya or corn flakes, and about a tablespoon of butter.

Lillian Bergquist, Belview, Minnesota

APPLE FLAVORED PORK CHOPS

- 4 small CHOPS
- 3 cups canned APPLE JUICE
- SALT and PAPRIKA to taste
- 4 ounces or 1/2 package SPAGHETTI
- 2 tablespoons BROWN SUGAR
- 2 cups PEAS

Method: Brown chops in large skillet. Remove from skillet and add apple juice. Season with salt and paprika. Bring to boil, then add spaghetti and sprinkle brown sugar over this. Return chops to skillet and cover this tightly, simmer for 15 to 20 minutes. Add peas and heat through. If frozen peas are used, will have to simmer a bit longer.

Mrs. Bruce Howard, West Union, Iowa

MEAT DISHES

CHOW MEIN

- 1 pound ground BEEF
- 1 medium ONION chopped
- 1 GREEN PEPPER chopped
- 1 PIMENTO (optional)
- 1 teaspoon SALT
- 1/8 teaspoon PEPPER
- 1 quart TOMATOES
- FRENCH NOODLES
- 1 bunch CELERY
- 1 can BEAN SPROUTS

Method: Brown beef, onion and green pepper. Add seasoning, pimento and tomatoes. Simmer while you prepare and cook the celery. Wash well and dice celery (use the nice leaves). Cook till tender. Drain. Add the meat mixture and 1 can drained bean sprouts. Season to taste with additional salt if necessary and about 2 1/2 tablespoons soy sauce and 2 teaspoons sugar. Simmer about 10 minutes. Serve on either cooked rice or French noodles.

Mrs. L. J. Lund, Cedar Rapids, Iowa

UPSIDE DOWN SALMON BAKE

- 1 cup flaked SALMON (7 ounce can)
- 1/3 cup chopped GREEN PEPPER
- 1/4 cup MILK
- 1 tablespoon LEMON JUICE
- 1 tablespoon CHILI SAUCE
- 1/4 teaspoon SALT

Method: Combine salmon and green pepper in bottom of 1 quart casserole. Add milk, lemon juice, chili sauce, salt and mix well. Drop Onion Biscuits on top.

ONION BISCUITS

- 1 1/2 cups sifted enriched FLOUR
- 2 teaspoons BAKING POWDER
- 1/2 teaspoon SALT
- 1/4 cup SHORTENING
- 1/4 cup chopped ONION
- 3/4 cup MILK

Method: Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add onion and mix lightly. Add milk to make a drop batter, stirring until well blended. Drop by spoonfuls on salmon mixture, spreading evenly. Bake in hot oven (450°F) about 15 minutes. Turn out upside down on plate and serve with cheese sauce. Makes 4 servings.

SKILLET STEAK

Cut ROUND STEAK one-half inch thick into rectangular pieces about three by five inches. Dredge with SEASONED FLOUR, then wrap the steak slices around three or four CARROT strips. Fasten them with wooden picks, then brown the meat on all sides. Add POTATOES and ONIONS and pour a can of MUSHROOM SOUP over all. Cover the meat closely and let it simmer in a slow oven or on top of your range for one and one-half to two hours.

JIFFY LIMA AND WIENER BAKE

- 1 ten-ounce package frozen LIMAS
- 1/2 clove GARLIC, minced
- 1/2 cup boiling WATER
- 1 can CREAM of MUSHROOM SOUP
- 1/8 teaspoon SALT
- 3 WIENERS sliced

Method: Cook limas and garlic in 1/2 cup water until tender. Drain, stir in soup, salt and wieners. Place in greased casserole. Bake uncovered in moderate oven (350°F) for 25 minutes. Serves four. Fresh limas may be used, or even canned limas.

Mrs. Dan Duffy, Wynot, Nebraska

MEAT DISHES

ONE DISH MEAL

- 1½ pounds PORK STEAK
- 1½ pounds VEAL STEAK
- 1 package fine NOODLES
- 1 can CHICKEN SOUP
- 1 GREEN PEPPER
- ¼ pound mild CHEESE, put through sieve
- 1 can CORN, add little BUTTER
- 1/3 cup CRACKER CRUMBS

Method: Cut meat into small pieces and boil until tender, about 45 minutes. Add well-washed noodles, soup and chopped green pepper, cook until noodles are tender, about 25 minutes. Add cheese. Place in buttered baking dish. Cover with corn, then crumbs and bake in moderate oven about 30 minutes.

Mrs. Leo Guenther, Redfield, South Dakota

HAM CASSEROLE

- 2 cups ground HAM (or left over BAKED HAM)
- 2 cups CORN FLAKES
- Sliced PINEAPPLE
- BROWN SUGAR
- 1 can condensed CREAM of MUSHROOM SOUP
- 1 can CREAM of CELERY SOUP

Method: Combine ham and corn flakes lightly. Butter medium sized casserole and cover bottom with pineapple slices, top with generous sprinkling of brown sugar. Pour ham-corn flake mixture over this. Pour partially diluted soups over this. Bake at 325°F for about one hour.

Bessie Young, Vermillion, South Dakota

TENDER BEEF BIRDS

Cut ROUND STEAK into rectangular pieces for the individual servings. Roll the steak with a seasoned BREAD stuffing. Tie the birds or fasten with wooden picks. Brown them in a small amount of added LARD or DRIPPINGS, add about one-fourth cup of WATER, cover the birds and let them cook quite slowly and in a moist heat until they are tender . . . about one and a half hours. Or for a change, let them braise in a HORSERADISH SAUCE.

BACON WRAPPED BURGERS

Wrap each GROUND BEEF patty with BACON (1 strip for each small patty, 2 for larger ones) before cooking. As an extra special touch, press small PINEAPPLE chunks into one side of the bacon-wrapped patties. Broil to desired doneness.

PHEASANT LOAF

- 4 pounds PHEASANT or two birds
- 1 quart STOCK
- 4 cups BREAD CRUMBS
- 4 cups MILK
- 5 EGGS
- 2 teaspoons SALT, PEPPER as desired

Method: Cook the birds in water and remove meat from bones. Cut up and mix all ingredients. Bake in a loaf pan 9 x 13, 1½ hours at 350°F. This is enough to serve 16. Use half for small amount, in that case 2 eggs are used. Serve with mushroom gravy.

MUSHROOM GRAVY

Method: Heat and thicken with a little flour and water.

Mrs. Kermit Krueger, 3120 S. Western, Sioux Falls, S. D.



MEAT DISHES

OCEAN PERCH BROILED WITH ONIONS

Let 1 pound package of frozen ocean PERCH FILLETS, thaw at room temperature. Wipe the fillets dry and arrange them skin side down on a preheated broiler pan. Cover fillets with hot melted BUTTER (about ¼ cup), seasoning with SALT and WHITE PEPPER and sprinkle slightly with powdered GARLIC, which is stronger than garlic salt. Place three ONION slices on each fillet and sprinkle with PAPRIKA. Then slide the fillets under a low broiler flame, and broil until they are golden brown, 6 to 10 minutes. Remove the fish to a hot platter and pour about a tablespoonful of hot BUTTER over the fish. Garnish the platter with chopped PARSLEY and PARSLEY SPRIGS, wedges of LEMON and individual servings of TARTAR SAUCE in little cups of LETTUCE sprinkled with chopped PARSLEY. Excellent!

BUFFET SPECIAL

- Sliced CHEESE
- Sliced ONION
- BOLOGNA
- Can of CREAM of TOMATO SOUP

Method: In a shallow baking pan or oven platter alternate the sliced cheese, sliced onion and bologna, overlapping each slice. Cover the cheese, onion and bologna array with tomato soup. Place the dish in a hot oven of 400°F for about 15 to 20 minutes, long enough to heat the meat and melt the cheese slightly so some of it combines with the soup to make a savory sauce. To serve, slip a server under a slice of meat and lift the meat topped with a slice of onion and cheese onto a toasted hamburger bun. Spoon some of the cheese-tomato sauce over it.

BACON FLAVORED CHEESEBURGERS

Combine: Grated CHEESE, finely chopped ONION, cooked BACON, prepared MUSTARD (if desired) and enough TOMATO CATSUP to make a smooth paste. Spread the mixture on the bottom half of split hamburger buns or on slices of enriched bread. Toast under a preheated broiler (400°F) for 5 minutes or until the cheese is melted.

Mrs. Rudolph Porath, Valentine, Nebraska

BAKED RELISH BURGERS

Season ground BEEF with SALT, PEPPER and PICKLE RELISH (¼ cup SWEET PICKLE RELISH per pound of meat). Shape into thick patties and top with sliced MUSHROOMS. Dot with BUTTER or MARGARINE and bake on a rack in a shallow pan in a 350°F oven for about twenty minutes.

PHEASANT BURGERS

- 1 pound PHEASANT
- ½ pound PORK



Method: Salt and pepper to taste and garlic to taste. Grind all together and fry like hamburgers.

Mrs. Ted Krebs, 723 W. 13th St., Sioux Falls, S. D.



MEAT DISHES

HAMBURGER TUCK-INS

- 1 pound ground BEEF
- 1 teaspoon SALT
- 1/8 teaspoon PEPPER
- 2 teaspoons WORCESTER-SHIRE SAUCE
- 4 tablespoons finely chopped ONION

Method: Mix ground beef with salt and pepper and shape into 8 thin patties. Combine Worcestershire sauce and onion. On each of four patties, place a tablespoon of chopped onion. Top with a second patty and pinch edges together. Pan fry or broil for about fifteen minutes, turning once. Makes 4 servings.

TUNA RICE SKILLET SUPPER

- 1 can (6 1/2 or 7 ounces) TUNA
- 2 tablespoons BUTTER or MARGARINE
- 3 tablespoons each chopped ONION and GREEN PEPPER
- 1 1/2 cups RICE
- 1 teaspoon SALT
- 1/2 cup CATSUP or CHILI SAUCE
- 1 teaspoon WORCESTER-SHIRE SAUCE
- 1/2 teaspoon PAPRIKA
- 1 1/2 cups evaporated MILK
- 1/2 cup WATER

Method: Drain oil from tuna and combine the oil with butter or margarine in a large skillet. Add onion and green pepper and cook until barely tender. Stir in rice, catsup, salt, Worcestershire sauce, paprika, cayenne, milk and water. Cover and simmer over very low heat 45 to 50 minutes or until rice is done and has absorbed all of the liquid. Stir occasionally to keep rice from sticking. Separate tuna into large size pieces. Add to rice, cover a few minutes to heat tuna. Serve at once. Serves five.

Mrs. B. H. Monnich, Fremont, Nebraska



CHILI MEAT DE LUXE

Brown 1 1/2 pounds ground BEEF until it is crumbly, but not hard. Then add to this one cup of chopped ONION and one-half cup of chopped GREEN PEPPER. Season it with one and one-half teaspoons SALT, two teaspoons CHILI POWDER and one teaspoon PAPRIKA. Then cover the meat and simmer for 45 minutes. At the end of this time, alternate layers of the meat mixture — in a greased casserole — with layers of cooked MACARONI. Be sure to end with meat layer on top. Sprinkle grated cheese over it and bake in a moderate oven 350°F for 20 to 30 minutes or until the cheese is melted. It's an ideal casserole for a buffet affair.

HAMBURGER SCRAMBLE

Brown 1/2 pound ground BEEF thoroughly in LARD or DRIPPINGS. Beat four EGGS and to them add 1/2 cup of chopped PIMENTO and an equal amount of chopped ONION. Season with SALT and PEPPER, then add the EGG mixture to the meat. Stir occasionally until the eggs are firm.

MEAT DISHES

HAM GLAZES

1. Strained HONEY makes an excellent choice.
2. Mix BROWN SUGAR with a bit of FLOUR and DRY MUSTARD. Moisten it with just enough VINEGAR so that it will spread. This gives a sweet, yet tangy taste that's ideal with HAM.
3. Mix the JUICE of two ORANGES and 1/2 cup of PINEAPPLE JUICE. To this add 1/2 cup of WHITE CORN SYRUP and a bit of SUGAR. Baste the HAM frequently with the mixture during the last thirty minutes of cooking.
4. Spread tart APPLESAUCE mixed with BROWN SUGAR and CINNAMON over the top of the HAM.
5. Strained HONEY and CHERRY JUICE is another combination.
6. Top the HAM with crushed PINEAPPLE and SYRUP.
7. Chopped MARASCHINO CHERRIES might be added to HONEY for one more choice.

DIFFERENT FRANK DISHES

1. Stuff slit FRANKS with hot mashed POTATOES; sprinkle with grated CHEESE and pop under the broiler until potatoes are brown-topped and cheese is melted.
2. Mix chopped PEANUTS with shredded CHEESE. Stuff split FRANKS with this mixture. Bake until cheese melts.
3. Stuff slit FRANKS with thin PICKLE SLICES or PICKLE RELISH; wrap with BACON and broil.
4. Stuff FRANKS with drained CRUSHED PINEAPPLE; top with a little thick BARBECUE SAUCE and bake in a moderate oven until heated.
5. Stuff FRANKS with chopped or thinly sliced APPLE; wrap with BACON and bake in a moderate oven until bacon is crisp and apple tender.
6. Stuff FRANKS with SAUERKRAUT; bake until franks and kraut are hot.

BANQUET FRANKS

Slit FRANKS lengthwise and spread lightly with prepared MUSTARD . . . plan on two franks per serving. For the stuffing, combine seasoned mashed POTATOES with finely chopped ONION, PIMENTO and PARSLEY. Spread this on the cut surface of half of the franks. Then place the remaining slit franks on top, cut side down. Bake the banquet franks in a 350°F oven for about 20 minutes.

DEVILED STEAKS

Just cream some BUTTER, about 1 tablespoon of BUTTER for each steak or patty . . . with a generous amount of prepared MUSTARD. Add a dash of PAPRIKA for color. A few drops of MEAT SAUCE or LEMON JUICE will give extra zip. Then, just when the steaks are about ready to serve and sizzling hot . . . spread the BUTTER mixture over them. Serve steaks immediately as the seasoned butter topping melts and oozes down over the steaks.

MEAT DISHES

BAKED HAM SLICE

Place one inch thick slice of HAM in a baking dish and pour on one cup of APPLE JUICE or APPLE CIDER. Bake one hour at 375°F, basting occasionally and adding more apple juice or cider if needed.

VEGETABLES

CORN STUFFED TOMATOES

- 6 TOMATOES
- 3 strips BACON
- 2 tablespoons minced ONION
- 1 tablespoon minced GREEN PEPPER
- ½ cup diced CELERY
- 1½ cups cooked CORN (cut)
- 1 EGG, beaten
- 1 cup soft BREAD CRUMBS
- ½ teaspoon SALT
- ⅛ teaspoon PEPPER

Method: Cut thin slice from the top of the tomatoes. Scoop out pulp. Fry the bacon, cut up and add minced onion, minced green pepper and cook until golden. Combine celery, corn, egg, and bread crumbs, also salt and pepper. Add the bacon mixture to the corn mixture and stuff the tomatoes. Place in 10 x 6 x 1½ inch pan and bake 350°F for 25 minutes. Remove from oven and place a large strip of American cheese and a strip of green pepper and return to oven until cheese is melted. Serve hot.

Mrs. Nick Marra, Alton, Iowa

LIMA BEAN ALL-IN-ONE

- 5 strips BACON
- ½ cup minced ONION
- ½ pound ground MEAT
- 1 (10½ ounce) can of TOMATO SOUP
- 1/3 cup cold WATER
- ½ teaspoon SALT
- ½ teaspoon PEPPER
- 1 teaspoon WORCESTER-SHIRE SAUCE
- 1 cup dried LIMA BEANS, soaked and cooked till tender.

Method: Cook bacon in skillet until brown. Add onion, add meat and cook till brown. Then add tomato soup, water, salt, pepper and Worcestershire sauce and the lima beans. Simmer 20 minutes. Serves six.

Mrs. Kelly Magnuson, Randolph, Nebraska

DE LUXE FRENCH FRIED ONIONS

Peel and slice desired number of ONIONS in ¼ inch slices. Separate rings carefully and soak rings in MILK 15 minutes. Drain and dip in following batter:

- 2/3 cup yellow CORN MEAL
- 2/3 cup FLOUR
- 1 2/3 cups MILK
- 1 EGG, well beaten
- 2 tablespoons SHORTENING
- SALT and PEPPER

Method: Mix all ingredients. Dip onion rings in batter, remove and dip in plain flour. Then fry in deep fat 375°F for 2 minutes or until golden brown. Drain on paper toweling.



Iris M. Mulfinger, Hornick, Iowa
First Prize Winner—1953



VEGETABLE DISHES

VEGETABLE HOLLANDAISE SAUCE

GREEN BEANS, ASPARAGUS or BROCCOLI

Cook any of the above until tender and serve with the following sauce.

- 2/3 cup MAYONNAISE
- 1/3 cup MILK
- ¼ teaspoon SALT
- Dash of PEPPER
- ½ teaspoon prepared MUSTARD

Method: Beat well with rotary beater. Cook 5 minutes over boiling water, and stir constantly. Chop 2 hard cooked eggs, reserving 1 yolk. Serve over any of the above vegetables, with egg yolk grated over the top and add a dash of paprika for color.



Mrs. A. K. Campbell, Clarks, Nebraska
Honorable Mention—1953

SURPRISE BEETS

- BEET slices
- FRENCH DRESSING
- Freshly chopped ONION
- SALT and PEPPER

Method: Use just enough French dressing to cover bottom of pan when the beet slices are put into saucepan. Heat thoroughly, turning slices occasionally. Salt and pepper to taste. Add just a taste of freshly chopped onion. Stir together and serve.



Mrs. James R. Thompson, Creighton, Nebraska
Honorable Mention—1953

GLAZED ONIONS

Mix 4 tablespoons melted BUTTER, 3 tablespoons LEMON JUICE and 1/3 cup HONEY and cover cooked whole ONIONS with this. Spoon over as you heat them through, just to glaze them.



Mrs. B. H. Monnich, Fremont, Nebraska
Honorable Mention—1953

TOMATO TARTS

Prepare and bake 8 TART SHELLS, or make 8 BREAD CUPS from 8 slices buttered fresh BREAD fitted into muffin cups and baked in hot oven (400°) 8 to 10 minutes, or until golden brown. Reserve. Season ¾ cup medium WHITE SAUCE with ½ cup grated AMERICAN CHEESE (sharp), ½ teaspoon prepared MUSTARD, and ½ teaspoon WORCESTERSHIRE SAUCE; spoon half the CHEESE SAUCE into baked tart shells, place one peeled ripe small TOMATO or 1 well drained canned WHOLE TOMATO in each shell. Pour over remaining sauce. Bake at 400°F for 15 minutes. During last five minutes of baking sprinkle tops with crumbled BACON (about 2 slices) which has been fried crisp. Makes eight tarts.



Mrs. A. C. Aufdenkamp, Juniata, Nebraska
Honorable Mention—1953



SALADS AND SALAD DRESSINGS



APPLE TANG SALAD

- 1 package LEMON GELATIN
- 1 cup boiling WATER
- 1 cup sweet CIDER
- 1½ cups diced APPLE
- 1 cup shredded CARROTS
- 2 tablespoons chopped PARSLEY

Method: Dissolve lemon gelatin in boiling water and add cider. When partially set, add diced apple (unpeeled), shredded carrot and parsley. Pour into individual molds and chill until firm.



CHRISTMAS TREE SALAD

- 1 envelope unflavored GELATIN
- ¼ cup cold WATER
- 1 pound can jellied CRANBERRY SAUCE, crushed with a fork
- 1 cup finely shredded CABBAGE
- ¼ cup diced CELERY
- ½ cup chopped WALNUTS
- Softened CREAM CHEESE, tinted green

Method: Place gelatin in custard cup. Add cold water. Let stand 2 minutes. Place cup with gelatin in pan of boiling water and heat until gelatin is dissolved. Mix with crushed cranberry sauce, cabbage, celery, and nuts. Spoon into cone-shaped paper cups supported in small glasses. Chill until firm. Place on lettuce and peel off paper cups. Trim with softened cream cheese. Makes four to six salads.

CAULIFLOWER SALAD

- 2 cups finely cut LETTUCE
- 1 cup finely sliced raw CAULIFLOWER
- 1 cup diced CELERY
- 1 medium sized ONION, finely chopped
- 2 fresh TOMATOES diced
- Season to taste with SALT and PEPPER.

Method: Sprinkle combined ingredients with juice of 2 lemons. Toss and mix thoroughly until all is well coated with the lemon juice. Serve at once.

Mrs. Lonnie Tucker, White River, South Dakota

GEORGE'S SALMON SALAD

- 1 (No. 1 tall) can SALMON
- ½ cup ripe OLIVES
- 1 cup diced CELERY
- 1 cup shredded LETTUCE
- 2/3 cup MAYONNAISE
- 2 tablespoons LEMON JUICE
- 1 teaspoon grated ONION
- ½ teaspoon BLACK PEPPER
- 2 cups coarsely crushed POTATO CHIPS

Method: Remove skin and bones from salmon and flake coarsely. Slice olives from pits into large pieces. Combine olives, salmon, celery and lettuce. Blend together mayonnaise, lemon juice and onion and pepper. Pour over fish mixture and toss lightly to blend. Just before serving add potato chips and mix lightly.

Mrs. Bertha W. Chambers, Florence, Arizona



SALADS AND SALAD DRESSINGS

CELERY SEED DRESSING

- ½ cup SUGAR
- 1 teaspoon dry MUSTARD
- 1 teaspoon SALT
- ½ teaspoon grated ONION
- 5 tablespoons white VINEGAR
- 1 cup SALAD OIL
- 1 teaspoon CELERY SEED

Method: Mix sugar, dry mustard, salt, grated onion and 2 tablespoons white vinegar. Add one cup salad oil slowly, beating constantly. Add 3 more tablespoons vinegar and continue beating until dressing is thick. Stir in celery seed. Makes about 1½ cups of dressing.

COLORED PICKLED EGGS

Cook the desired number of EGGS until they are hard. Peel and put in BEET PICKLE JUICE; let stand for four days, or make a pickling liquid of one cup of SUGAR, one cup VINEGAR and one cup WATER; boil this mixture for three minutes and add a few drops of red CAKE COLORING. These are nice for salads, to garnish a cold meat plate or use as a pickle.

Mrs. Rudolph Porath, Valentine, Nebraska

FROZEN CRANBERRY HEART SALAD

Crush 1 pound can JELLIED CRANBERRY SAUCE with a fork. Combine with 2 tablespoons LEMON JUICE. Spread in the bottom of 1½ pint heart mold or individual heart molds. Top layer: Whip 1 cup heavy CREAM. Fold in ¼ cup MAYONNAISE, ¼ cup POWDERED SUGAR, ½ cup chopped NUTS. Spoon over cranberry layer in salad mold or molds. Place in freezing compartment for at least 3 hours to become firmly frozen. Unmold. Serve on lettuce with small dab of MAYONNAISE.

FROZEN STRAWBERRY SALAD

- 16 MARSHMALLOWS
- 2 tablespoons STRAWBERRY JUICE
- 1 cup crushed, drained STRAWBERRIES
- ½ cup crushed, drained PINEAPPLE
- 1 3-oz. package of CREAM CHEESE mashed until creamy
- ½ cup MAYONNAISE
- 1 cup CREAM, whipped

Method: Combine marshmallows and strawberry juice in top of double boiler. When marshmallows are melted, add strawberries and pineapple. Blend the cheese and mayonnaise. Fold 1 cup cream, whipped, into the cheese mixture. Blend with fruit mixture. Pour into tray and freeze.

Mrs. Henry Mengedoh, Herman, Nebraska

CHRISTMAS BELL SALAD

Allow 2 halves of small canned PEARS for each individual salad. Add a few drops of RED FOOD COLORING, or ¼ cup RED CINNAMON CANDIES, to the juice from canned pears and heat to boiling point. Remove from flame, add PEAR HALVES and let stand in the juice until tinted delicate pink. Then carefully remove pears from juice and join each two halves with CREAM CHEESE. Slice flat across the large end so the "Bell" will stand upright in a LETTUCE cup. Pipe CREAM CHEESE around the bottom and up the sides of the "bell" to decorate. Top with a GREEN CHERRY

Mrs. Clark Culver, Dallas, South Dakota

SALADS AND SALAD DRESSINGS

CHICKEN SALAD

- 2 cups cold cooked diced CHICKEN
- 1/2 cup chopped NUT MEATS
- 1/2 cup diced PINEAPPLE
- 1 cup diced CELERY
- 2/3 cup diced APPLES
- 2/3 cup RAISINS
- MAYONNAISE DRESSING

Method: Combine the chicken, celery, nuts, apples, raisins and pineapple. Moisten with mayonnaise. Mix lightly with 2 forks. Serve in crisp lettuce cups. Serve with mayonnaise. Makes six servings.

Mrs. Harry Wallsmith, Madison, Minnesota

OVERNIGHT SALAD

- 2 EGGS
- 3/4 cup SUGAR
- Juice and grated rind of 1 LEMON and 1 ORANGE
- 1 cup CREAM
- 1 No. 2 can PINEAPPLE
- 1/2 pound MARSHMALLOWS
- 1/2 pound ALMONDS
- 2 cups white CHERRIES or GRAPES

Method: Beat eggs lightly, add sugar, lemon and orange juice and grated rind, and cook in double boiler. Cool. Add whipped cream, shredded pineapple, quartered marshmallows, and grapes or cherries and sliced almonds. Let stand 24 hours. Serve on lettuce with a cherry or a spoonful of jelly to garnish.

Mrs. Clarence H. Johnson, Hartland, North Dakota

GRAPE SALAD

- Juice and rind of 1 ORANGE and 1 LEMON
- 2 EGGS, well beaten
- 1/4 cup WATER
- 3 tablespoons SUGAR
- 1 tablespoon FLOUR

Method: Mix ingredients. Place over the fire in a double boiler and cook until it is the consistency of thick cream. Stir constantly to keep the mixture from lumping. Remove from fire and beat with an egg beater until it becomes fluffy. Wash 1 pound of grapes, cut in half and remove the seeds. Mix with 3 bananas which have been

cut in half lengthwise and sliced in 1/4 inch slices, 1/2 pound marshmallows cut in fourths, 1/2 cup chopped walnuts. Mix the fruit with the dressing, let stand in refrigerator several hours before serving.

Mrs. Arthur Hagen, Belview, Minnesota

QUICK MIX SUPER CRANBERRY SALAD

- 1/2 pound CRANBERRIES, ground
- 1 cup SUGAR
- Mix these ingredients
- Add:
- 8 ounce can PINEAPPLE (crushed or tidbit) well drained
- 15 MARSHMALLOWS, cut up
- 1 cup CREAM, whipped

Method: Fold all together. Let stand in refrigerator overnight.

Mrs. Ray Jeske, Wykoff, Minnesota



DESSERTS



PEAR WRAP AROUNDS

- 6 fresh PEARS
- 2 tablespoons BROWN SUGAR
- Combine to form soft dough:
- 2 cups BISCUIT MIX
- 2 tablespoons SHORTENING
- 2/3 cup MILK
- Combine following ingredients for SYRUP and heat to boiling:
- 1 1/4 cups SUGAR
- 1 tablespoon LEMON JUICE
- 1 cup WATER
- Grated rind of 1 LEMON
- 1 tablespoon BUTTER
- 1 teaspoon CINNAMON
- 1/2 teaspoon NUTMEG

Method: Wash pears and cut core from blossom ends. Fill cavities of pears with 1 teaspoon sugar for each pear. Roll out dough and cut in 1 1/2 inch wide strips and long enough to wrap around the base of the pear. Pinch ends together. Put pears in individual baking dishes or custard cups. Pour syrup over and around pears and bake in hot oven 450°F for 20 minutes.



BAKED PEACH ALASKA

Fit ICE CREAM in cooled pie shell, top with SWEETENED sliced PEACHES and pile a MERINGUE over all, bringing well to the edges of the pie. Bake at 450°F for 5 minutes. Serve at once.

This is really luscious! Your Neighbor Lady.

HARD SAUCE CHRISTMAS TREES

Prepare your favorite recipe for HARD SAUCE. Pack firmly into cone-shaped paper cups. Chill thoroughly. Peel off paper cups. Set each "tree" on large GUMDROP with rounded top sliced off. Trim "Trees" with mixed DICED CANDIED FRUITS and PEELS.

COFFEE MARSHMALLOW SAUCE

- 1/2 cup light CORN SYRUP
- 1/2 cup SUGAR
- 1/3 cup strong, cold COFFEE
- 1/8 teaspoon SALT
- 1/8 teaspoon CREAM of TARTAR
- 1 teaspoon VANILLA
- 1 EGG WHITE

Method: Combine the syrup, sugar, coffee and salt. Stir over low heat until sugar dissolves. Cook without stirring to 234°F or until a little of the syrup forms a soft ball when dropped in cold water. Beat egg white frothy and add cream of tartar. Beat stiff. Pour syrup mixture slowly on egg white, beating constantly. Continue to beat until thick and glossy. Add 1 teaspoon vanilla. Makes 2 cups.

DOUBLE CHOCOLATE ROLL

- 1 cup heavy CREAM
- ½ cup instant sweet COCOA mix
- Dash of SALT
- 23 CHOCOLATE WAFERS

Method: Pour cream into well chilled bowl; add cocoa mix and salt. Beat with rotary egg beater until cream stands in peaks. Spread cream on chocolate wafers and put together in stacks of 4 or 5. Then lay stacks on edge on a platter to make one long roll with cookies and cream alternating. Spread remaining cream on outside of roll. Chill in refrigerator for 3 hours. To serve, slice diagonally at a 45° angle about 1 inch thick. Serves six.

BUTTER BRICKLE ICE CREAM

- 2 cups MILK
- 1 cup BROWN SUGAR
- ½ teaspoon SALT
- 3 EGGS
- 1 cup thick CREAM
- 1 teaspoon VANILLA
- 1 cup ground BUTTER BRICKLE

Method: Scald milk. Beat egg yolks well, add sugar gradually. Add scalded milk. Beat egg whites stiff, adding one additional tablespoon sugar to each egg white. Fold into first mixture. Cool. Add cream, salt, and vanilla. Pour into freezing tray. Freeze to mush and add butter brickle. Freeze firm. Stir twice during freezing.

BIG DUMPLINGS

- 3 EGGS
- 1 quart MILK
- 1 tablespoon melted SHORTENING
- ½ cup SUGAR
- 2 teaspoons BAKING POWDER
- Pinch of SALT
- RAISINS if desired
- FLOUR

Method: Mix ingredients in order given. Add enough flour until mixture is like thick yeast and drops from spoon rather than runs. Mix well and put into cloth which has been wet, tie at the top but leave a little room for swelling. Put into boiling water and boil 1 ½ hours. Serve hot with sweet white sauce made of sugar, milk and vanilla thickened with cornstarch. It is good also with raisins and prune sauce.

Mrs. Richard Moyer, Sioux Falls, South Dakota

EGGNOG TARTS

- 3 EGGS, separated
- ¾ cup SUGAR
- ⅛ teaspoon SALT
- ¼ teaspoon NUTMEG
- 1 cup hot MILK
- 1 cup hot COFFEE
- 1 envelope unflavored GELATIN
- ¼ cup WATER
- ½ teaspoon RUM FLAVORING
- 6 baked TART SHELLS
- Semi-sweet CHOCOLATE pieces
- Long GUM DROPS

Method: Beat egg yolks until thick and lemon colored. Beat in ½ cup sugar, salt and nutmeg. Combine hot milk and coffee and add slowly to egg-yolk mixture. Cook over hot water, stirring until mixture coats spoon. Remove from heat. Soften gelatin in cold water, dissolve in hot milk mixture and add flavoring. Cool until slightly thickened. Beat egg whites until stiff, but not dry. Beat in remaining ¼ cup sugar slowly. Fold in egg yolk mixture. Spoon into tart shells, keeping top surface as smooth as possible. Chill until set. Make clock with chocolate pieces and slivers of gum drops, for a special New Year's touch.

BAKED CARAMEL PUDDING

- 1 cup sifted FLOUR
- ¼ cup SUGAR, more if you like
- 2 teaspoons BAKING POWDER
- ½ teaspoon SALT
- 3 tablespoons SHORTENING
- ½ cup MILK
- ½ cup NUTS or RAISINS
- ½ teaspoon VANILLA

Method: Mix as you would drop biscuits. For sauce: Melt 1 cup sugar in a heavy skillet. Be careful so it doesn't burn. Add 3 cups boiling water, 2 tablespoons butter and a teaspoon of vanilla. Drop pudding mixture into boiling syrup by spoonful (not too large). Bake in a 350°F oven 15 to 20 minutes right in the skillet, until a toothpick comes out clean. Serve warm or cold. Very good dessert. Serve with thin cream or whipped cream.

Mrs. Harven E. Hehr, Fayette, Iowa

DESSERT MIX WITH VARIATIONS

- SODA-MADE DESSERT MIX:
- 6 cups sifted all purpose FLOUR
- 1 tablespoon SODA
- 2¼ cups SUGAR
- 1½ teaspoons SALT
- 1½ cups SHORTENING

Method: Combine dry ingredients and sift together four times. Place in large mixing bowl. Add shortening and cut in with pastry blender or 2 knives until shortening is broken into very fine particles and mixture resembles coarse corn meal. Store in tightly covered container at room temperature.

PEACH COBLER

- 2½ cups drained, sliced, canned PEACHES
- 1 tablespoon LEMON JUICE
- ¼ teaspoon CINNAMON
- 2 tablespoons melted BUTTER or MARGARINE
- 1¾ cups SODA-MADE DESSERT MIX
- 1 EGG
- 2 tablespoons white (distilled) VINEGAR
- 2 tablespoons MILK
- 1 teaspoon VANILLA EXTRACT

Method: Place peaches in 8 x 8 x 2 inch baking pan. Sprinkle with lemon juice and cinnamon. Pour melted butter or margarine over peaches. Measure Soda-Made Dessert Mix into mixing bowl. Beat remaining ingredients together and stir into dry mixture until smooth. Drop by spoonfuls on top of peaches and spread to cover them. Bake at 375°F (moderate oven) for 30 minutes. Serve warm with plain cream. Or use 3 cups sliced, fresh peaches sprinkled with ¼ to 1/3 cup sugar, depending on tartness of peaches.

CHOCOLATE SUNDAE WAFFLES

- 1¾ cups SODA-MADE DESSERT MIX
- 3 tablespoons COCOA
- ½ cup chopped NUT MEATS
- 1 EGG
- 2 tablespoons white (distilled) VINEGAR
- ½ cup MILK
- 1 teaspoon VANILLA EXTRACT

Method: Measure Soda-Made Dessert Mix into mixing bowl. Stir in cocoa and nut meats. Combine egg, vinegar, milk, and vanilla extract in small bowl and beat well. Add to dry mixture and stir until smooth. Bake immediately in waffle iron preheated to medium hot. Serve hot with whipped cream or ice cream and Chocolate Sauce.

DESSERTS

COTTAGE PUDDING

- 3½ cups SODA-MADE DESSERT MIX
- 1 EGG
- ¼ cup white (distilled) VINEGAR
- ¼ cup MILK
- 1 teaspoon VANILLA EXTRACT
- ¼ teaspoon NUTMEG

Method: Measure Soda-Made Dessert Mix into mixing bowl. Combine remaining ingredients in a small bowl and beat thoroughly. Add to mix and beat until smooth (about 1 minute). This makes a rather stiff batter. Spread in a greased 8 x 8 x 2 inch cake pan. Bake at 375°F (moderate oven) for 30 minutes. Serve warm with any desired pudding sauce.

STEAMED FIG PUDDING

- 1¾ cups SODA-MADE DESSERT MIX
- 4 ounces dried FIGS
- 1 EGG
- ½ teaspoon CINNAMON
- ¼ teaspoon NUTMEG
- 2 tablespoons white (distilled) VINEGAR
- ¼ cup MILK

Method: Measure Soda-Made Dessert Mix into mixing bowl. Cut stems from figs and put through food chopper using medium knife. Blend into mix. Combine remaining ingredients in small bowl and beat well. Add to dry mixture and beat until well blended. Turn into well greased custard cups. Steam 45 minutes. Serve warm with Lemon Sauce.

BUTTERSCOTCH DUMPLINGS

SYRUP:

- 1 cup firmly packed light BROWN SUGAR
- 1¾ cups WATER
- 2 tablespoons BUTTER or MARGARINE
- ¼ teaspoon SALT
- 1 teaspoon VANILLA EXTRACT

DUMPLINGS:

- 1¾ cups SODA-MADE DESSERT MIX
- ½ cup chopped NUT MEATS
- 1 EGG
- 2 tablespoons white (distilled) VINEGAR
- 2 tablespoons MILK
- 1 teaspoon VANILLA EXTRACT

Method: Combine all ingredients for syrup and bring to boil. Meanwhile to make dumplings, measure Soda-Made Dessert Mix into mixing bowl. Stir in nut meats. Beat egg, vinegar, milk, and vanilla extract together. Stir into dry mixture and beat until smooth. Pour boiling syrup into a 11½ x 7¾ x 1½ inch baking dish. Drop dumpling dough by spoonfuls into hot syrup, making about 12 dumplings. Bake at 375°F (moderate oven) about 30 minutes, or until dumplings are browned. Serve warm with cream, if desired.

STEAMED CHOCOLATE PUDDING

- 1¾ cups SODA-MADE DESSERT MIX
- 2½ tablespoons COCOA
- 1 EGG
- 2 tablespoons white (distilled) VINEGAR
- ¼ cup MILK
- ½ teaspoon VANILLA EXTRACT

Method: Measure Soda-Made Dessert Mix into mixing bowl. Combine remaining ingredients and beat well. Add to mix and beat until batter is smooth. Turn into a well greased pudding mold or No. 2 can which has bottom lined with waxed paper. Cover and steam 1½ hours. Be sure water in the bottom part of steamer boils constantly. Serve warm with whipped cream, ice cream, or whipped cream sauce.

CAKES AND FROSTINGS



ORANGE SCONE SHORTCAKE

- 2 cups sifted enriched FLOUR
- 3 teaspoons BAKING POWDER
- 1 teaspoon SALT
- 2 tablespoons SUGAR
- ¼ cup SHORTENING
- 1 EGG, beaten
- ½ cup MILK
- 2 tablespoons melted BUTTER or MARGARINE
- ½ cup SUGAR
- 1 tablespoon shredded ORANGE RIND
- 1 quart sliced sweetened STRAWBERRIES
- WHIPPING CREAM, if desired

Method: Sift flour, baking powder, salt and 2 tablespoons sugar. Cut or rub in shortening until mixture is crumbly. Combine egg and milk and add to flour mixture, stirring only enough to moisten flour. Turn on lightly floured board or pastry cloth. Knead gently 30 seconds. Roll out into rectangle eight inches wide and one-fourth inch thick. Brush with melted butter or margarine. Mix together ½ cup sugar and orange rind. Sprinkle evenly over dough. Roll up like jelly roll. Cut into 1 inch slices. Arrange cut side down around edge of greased 9 inch layer pan. Bake in hot oven (425°F) 15 to 20 minutes. Fill ring with sweetened strawberries. Serve with whipped cream, if desired. Makes one shortcake, about eight servings.

MAYBASKET CAKE

Make a plain white cup cake recipe and bake in paper cups. Frost when cool with WHITE ICING. Make tiny pink flowers with green leaves on top of cakes with a cake decorator. Bend colored pipe cleaners and stick into each side of the cakes to form basket handles. Tie small ribbon bows at the top of handles. Put a dab of FROSTING on the bottom of each cup cake and place in the center of a paper doily. This is a simple and decorative dessert which is bound to delight the children and grown-ups alike.

MACE NUT CAKE

- ½ cup SHORTENING
- 1½ cups granulated SUGAR
- 3 EGGS, separated
- 3 cups sifted CAKE FLOUR
- 2½ teaspoons BAKING POWDER
- ½ teaspoon SALT
- 1 tablespoon MACE
- 1 cup chopped WALNUTS
- 2/3 cup MILK

Method: Cream shortening until fluffy. Gradually add sugar, beating thoroughly. Add egg yolks. Sift together flour, baking powder, salt and mace three times. Add nuts. Add the flour mixture alternately in thirds with milk in halves to sugar mixture, while beating with a spoon after each addition, lastly beat egg whites until stiff, then fold into cake mixture. Turn into a greased and floured 9 inch tube pan. Bake in a moderate oven 350°F for one hour and fifteen minutes, or until done. This needs no frosting and keeps well, too.



Mrs. Dorothy Kusel, Manning, Iowa

SPECIAL ANGEL CAKE DESSERTS

ANGEL
CAKE SURPRISE

- 1 cup heavy CREAM, whipped
- 3 tablespoons SUGAR
- ½ teaspoon VANILLA
- ¼ cup MARASCHINO CHERRIES, quartered
- ¼ pound MARSHMALLOWS, cut in eighths
- ¼ cup drained PINEAPPLE, crushed
- ½ cup chopped California WALNUTS
- 1 ten inch round ANGEL CAKE

Method: Combine whipped cream with three tablespoons sugar and vanilla. Fold in cherries, pineapple, marshmallows and walnuts. Chill. Cut one inch slice from top of cake with knife. Cut out a rind two inches wide and two inches deep. Spoon in chilled filling. Replace slice cut from top. Frost top and sides with 1½ cups cream, whipped and sweetened with 3 tablespoons sugar. Chill. Decorate with pineapple chunks and maraschino cherries. Serves twelve.

Mrs. George R. Kluver, Route 2, Clara City, Minnesota

LEMON
ANGEL FOOD DESSERT

- Cook: 1/3 cup CORN STARCH
Dash of SALT
¼ cup LEMON JUICE
¾ cup SUGAR
1 EGG
1 tablespoon BUTTER
1 cup WATER

Method: Split cake and put lemon mixture between layers. Frost with the following icing: Dissolve one envelope plain gelatin in ¼ cup cold water. Pour quickly into ¼ cup hot cream and stir until dissolved. Cool a little. Add to 1½ cups whipped cream, ¼ cup powdered sugar, ¼ teaspoon salt, 1 teaspoon lemon juice. Spread on top and sides of cake.

Mrs. Harvey Farr, Ellendale, Minnesota

CUSTARD FILLING
FOR ANGEL FOOD CAKE

- 1 cup SUGAR
- 1½ cups MILK
- Pinch of SALT
- 2 tablespoons FLOUR
- 5 EGG YOLKS
- 2 tablespoons GELATIN
- ¼ cup cold WATER
- 1 cup CREAM, whipped
- VANILLA or LEMON EXTRACT

Method: Mix sugar, milk, flour, and salt. Cook in double boiler till thick. Beat egg yolks. Add a little hot custard to yolks before adding to rest of custard. When thick, remove from heat. Add gelatin dissolved in cold water. When cool, add whipped cream and extract.

Mrs. H. J. Behmer, Akron, Iowa
Mrs. Otto Olson, Tea, South Dakota

RASPBERRY
ANGEL CAKE DESSERT

- 1 ANGEL FOOD CAKE
- 12 MARSHMALLOWS
- 1 package RASPBERRY GELATIN
- 1 can RASPBERRIES
- 1 pint whipping CREAM

Method: Heat juice of raspberries, add marshmallows, add gelatin when marshmallows are melted; add raspberries; let cool. Whip mixture; fold whipped cream into mixture when it is cold. Pour over cake.

Mrs. Eunice Boyd, Plankinton, South Dakota

STRAWBERRY
FILLING FOR ANGEL CAKE

- 2 envelopes unflavored GELATIN
- ½ cup cold WATER
- Dash of SALT
- ½ cup SUGAR
- 2 cups slightly crushed fresh STRAWBERRIES (including juice) or 2 cups frozen STRAWBERRIES with 2 tablespoons LEMON JUICE
- 1 cup whipped CREAM

Method: Soften gelatin in cold water. Place over boiling water. Stir until gelatin is dissolved. Add sugar and salt. Stir until sugar is dissolved. Gradually add gelatin mixture to strawberries, blending lightly but thoroughly. Chill until mixture is slightly thickened. Fold in cream. Chill until partly set. Fill center and top of cake. Chill at least two hours. Swirl generously with sweetened whipped cream on sides of cake.

Mrs. Don Hungate, Ayrshire, Iowa

ORANGE
PINEAPPLE FILLING FOR ANGEL FOOD

- 1 package ORANGE GELATIN
- 2 cups WATER or FRUIT JUICE

Method: Prepare gelatin as always. When thickened, whip it and add 1 cup cream, whipped, one small can drained crushed pineapple, maraschino cherries cut in pieces. Cut the angel food cake in half and frost with filling. Put the halves together and frost top also. Store in refrigerator until ready to serve.

Mrs. E. J. Kasik, Madison, Nebraska

CHOCOLATE
ANGEL FOOD CAKE DESSERT

- 1 ANGEL FOOD CAKE
- 1 package CHOCOLATE CHIPS or 8 ounces SWEET CHOCOLATE
- 2 tablespoons WATER
- 1 tablespoon SUGAR
- 4 well beaten EGG YOLKS
- 1 cup whipping CREAM

Method: Melt chocolate in double boiler. Add water, sugar and yolks gradually, beating thoroughly. Cool. Now fold in four well beaten egg whites, one cup cream, which has been whipped. Cut angel food cake into bite sized pieces. In a well buttered 9 x 12 inch pan place a layer using half the cake. Cover with about 1/3 of chocolate mixture. Scatter remaining cake pieces on top of chocolate mixture and spread the remainder of chocolate mixture on top, being sure to cover all the cake evenly. Cover with waxed papers. Chill in refrigerator for twenty-four hours. Cut in squares, garnish with whipped cream and a red cherry. Serves twelve.

Mrs. Harven E. Hehr, Fayette, Iowa

ANGEL FOOD
SUPREME

Whip one EGG WHITE with ½ glass TART JAM or JELLY. Fold in 1 cup WHIPPED CREAM when ready to serve on top of angel cake wedges.

Mrs. Frank E. Dombek, Jr., Ivanhoe, Minnesota

QUICK FROSTINGS

PRALINE
TOPPING

- 1/3 cup BROWN SUGAR
1 tablespoon FLOUR
1/3 cup NUTS
3 tablespoons BUTTER
1 tablespoon WATER

Method: Mix all ingredients. Spread on hot cake and bake five minutes at 350°F.

Mrs. Frank E. Dombek, Jr., Ivanhoe, Minnesota

ORANGE
CAKE TOPPING

Blend 3/4 cup SUGAR with enough ORANGE JUICE to moisten but not dissolve. Add 1/2 teaspoon ORANGE RIND. Spread on baked cake as soon as removed from oven. Place under broiler till it becomes crusty.

Mrs. Frank E. Dombek, Jr., Ivanhoe, Minnesota

PEANUT
BUTTER TOPPING

Blend 2 tablespoons PEANUT BUTTER with 2 1/2 tablespoons BROWN SUGAR, 1 tablespoon WATER and 1 tablespoon BUTTER. Spread on warm cake and broil.

Mrs. Frank E. Dombek, Jr., Ivanhoe, Minnesota

BROILED
ICING

- 1/4 cup BUTTER
2/3 cup BROWN SUGAR
4 tablespoons CREAM
1 cup COCOANUT

Method: Mix all, spread over cake and broil.

Mrs. Frank E. Dombek, Jr., Ivanhoe, Minnesota

BAKER'S ICING

- 3 1/2 cups or 1 pound sifted
POWDERED SUGAR
1/2 cup VEGETABLE
SHORTENING
2 EGG WHITES
1/4 teaspoon SALT
1 teaspoon VANILLA or
other flavoring

Method: Cream half the sugar with the shortening, beat well. Add stiffly beaten egg whites with salt and remaining sugar and flavoring. Use mixer and beat this well. Store in covered jar in refrigerator. Keeps well. You may add one square of melted chocolate for chocolate icing, or add cocoa to your powdered sugar instead of the chocolate.

Mrs. Marvin Weiss, Wahpeton, North Dakota



CREAM CHEESE FROSTING

- 2 (3 ounce) packages
CREAM CHEESE
2 1/2 to 3 tablespoons MILK
1/4 teaspoon SALT
1/2 teaspoon VANILLA
1/2 teaspoon ALMOND
flavoring
6 cups sifted
CONFECTIONERS SUGAR
FOOD COLORING

Method: Blend cream cheese, milk, salt and flavorings. Gradually add sugar and mix well until blended and smooth. Measure one cup and reserve for tinting; this may have to have a bit more sugar added to make it a thicker consistency for decorating. In using this type of frosting, do not add all the sugar at one time, using a thin frosting to coat the cake, then let it harden before adding more sugar to the icing and frosting the cake as one does, ordinarily. Let this frosting harden a bit before adding decorating touches.

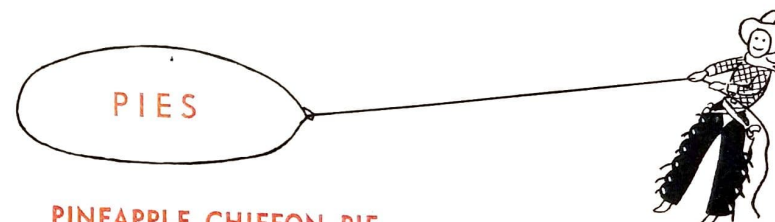
Mrs. La Jean Burdick, Ortonville, Minnesota

UNCOOKED FROSTING

- 1 cup SUGAR
2 EGG WHITES
1/3 cup boiling WATER
1/4 teaspoon CREAM TARTAR

Method: Beat at a high speed for ten minutes or until stiff enough for spreading. Use electric mixer. Add flavoring.

Mrs. Merle R. Grav, 1204 S. Prairie Ave., Sioux Falls, South Dakota



PINEAPPLE CHIFFON PIE

- 3 EGG YOLKS, slightly
beaten
3 tablespoons LEMON JUICE
1 small can crushed
PINEAPPLE
1/2 cup SUGAR
1/2 teaspoon SALT
1/4 cup cold WATER
1 tablespoon GELATIN
3 EGG WHITES
1/2 cup SUGAR
1 cup WHIPPING CREAM

Method: To beaten egg yolks add lemon juice, pineapple, sugar, and salt. Cook in double boiler till thickened. While this is cooking dissolve 1 tablespoon gelatin in 1/4 cup cold water. Add this to the hot mixture and set in refrigerator to cool. Beat three egg whites till stiff and add gradually 1/2 cup sugar and beat to dissolve. Add whipped cream (1 cup) to the mixture which has begun to jell and fold in egg whites and pour into a cooled baked pie shell. You may add a few drops of yellow coloring to the filling as it adds to the decorativeness.

Lydia Wirth, Verdel, Nebraska



PINEAPPLE PIE

- 1 No. 2 can (2½ cups) crushed PINEAPPLE
- 2 tablespoons CORN-STARCH
- ½ cup SUGAR
- ½ teaspoon SALT
- 1 tablespoon BUTTER
- 1 tablespoon LEMON JUICE

Method: Combine first four ingredients in a saucepan and cook until thick and clear, stirring constantly. Add butter and lemon juice. Pour into an 8 inch pastry lined pie pan. Top with lattice strips or a top crust. Bake at 425°F for 25 or 30 minutes.

Mrs. Edmund Marlok, Madison, Nebraska

PEANUT BUTTER PIE

- 3 EGGS, beaten
- 4 tablespoons SUGAR
- 3 tablespoons PEANUT BUTTER
- ½ teaspoon SALT
- ½ cups MILK
- 1 teaspoon VANILLA
- 1 unbaked PIE SHELL

Method: Scald milk, peanut butter. Add remaining ingredients. Pour into unbaked pie shell. Bake at 450°F first 10 minutes, lower the heat to 325°F for about 25 minutes or until a knife inserted comes out clean. Meringue may be used on top.

Katie Manderscheid, Slayton, Minnesota

PEANUT BUTTER PIE

- 2/3 cup SUGAR
- 2 tablespoons FLOUR
- 2 cups MILK
- 2 tablespoons PEANUT BUTTER
- 2 EGG YOLKS
- 1 teaspoon VANILLA

Method: In a double boiler, heat the milk to boiling point. Mix flour, sugar and the egg yolks with a little of the milk. Add to hot milk. Cook until thickened, remove from stove and add peanut butter. Stir until dissolved and smooth, then add vanilla. Do not cook after peanut butter has been added as it will become greasy. Pour filling into baked pie shell. Use the 2 egg whites for meringue.

Mrs. Walter Knaak, Spirit Lake, Iowa

STRAWBERRY PIE

Place 2 cups BERRIES in a baked pie shell. Mix the following ingredients and cook in a double boiler.

- 1 cup SUGAR
- 3 tablespoons CORN STARCH
- 1 teaspoon LEMON JUICE
- ¼ cup cold WATER
- ¾ cup crushed STRAW-BERRIES

Method: When cooked and cooled, pour this mixture over the berries in the pie shell. Serve with whipped cream or ice cream.

Mrs. Don Skattum, Hills, Minnesota

STRAWBERRY PIE

- 1 PIE SHELL (baked)
- 1 package CREAM CHEESE
- 1 quart STRAWBERRIES
- 1 cup SUGAR
- 3 tablespoons CORN STARCH

Method: Thin cheese with cream. Spread on crust. Lay half of the berries over cheese. Mix cornstarch and sugar. Mash the other half of the berries. Bring strawberries to a boil. Add cornstarch mixture. Cook slowly for 10 minutes. Pour over first berries and cool. May use whipped cream on top.

Mrs. Clifford Nelson, Revere, Minnesota

STRAWBERRY MERINGUE PIE

- 4 EGG WHITES
- ½ teaspoon SALT
- ½ teaspoon CREAM of TARTAR
- ½ teaspoon VANILLA
- 1 cup SUGAR

Method: Beat egg whites with salt until stiff and add cream of tartar and vanilla. Add sugar gradually, beating constantly. Pour into a well greased pie plate. Push with spoon to sides and over bottom, arranging the mixture in little peaks at the sides. Bake one hour in moderate oven 350°F. Cool.

STRAWBERRY FILLING

- 1 package frozen STRAWBERRIES
- ½ cup SUGAR
- 2 tablespoons LEMON JUICE
- 1 tablespoon BUTTER
- 3 tablespoons CORN-STARCH
- ¼ teaspoon SALT
- RED COLORING
- WHIPPED CREAM

Method: Heat frozen strawberries and add sugar combined with cornstarch and salt. Cook, stirring gently to prevent crushing strawberries, until thickened, about five minutes. Add lemon juice, butter and red coloring. Cool. Pour into cooled crust. Spread the whipped cream over the top. Cover with waxed paper and chill 24 hours in refrigerator. Serves five or six.

Mrs. B. H. Monnich, Pender, Nebraska

PIE DOUGH FOR FREEZER PIES

- 2 cups sifted FLOUR
- 1 tablespoon SUGAR
- 1 scant teaspoon SALT
- ¾ cup SHORTENING
- 1 EGG YOLK
- 1 tablespoon LEMON JUICE
- ¼ cup MILK (sweet)

Method: Mix dry ingredients together. Add shortening and blend with pastry blender. Mix egg yolk, milk and lemon juice together by beating with a fork. Add slowly to dry ingredients. Place dough on floured board. Cover with bowl and let rest ten minutes, then go ahead and roll as any pie dough. This is especially good for pies that go into the freezer.

Mrs. Henry Thorp, Sutherland, Iowa

UPSIDE DOWN PECAN APPLE PIE

Spread four tablespoons of softened BUTTER evenly over sides and bottom of a 9 inch pie plate. Stand PECAN NUTS round side down, about 1 inch apart around the edge of pie plate, and make a design on bottom of plate with more NUTS. Press into BUTTER to hold in place. Sprinkle 2/3 cup BROWN SUGAR evenly over nuts, and pat down gently but firmly. Cover sugar-nut layer with plain PASTRY. Fill with 5 to 6 cups thinly sliced APPLES which have been covered with LEMON JUICE. Sift together and then mix into apple slices the following:

- 1/3 cup BROWN SUGAR, firmly packed
- 1 tablespoon FLOUR
- ½ teaspoon CINNAMON
- ½ teaspoon NUTMEG
- ¼ teaspoon SALT

Method: Cover with top pastry, gashed for steam escape. Bake at 450°F for ten minutes. Reduce heat to 350° and bake forty-five minutes. Loosen edge and invert on cake plate.

STRAWBERRY AND RHUBARB PIE

1 package STRAWBERRY GELATIN. Add 2 cups hot RHUBARB SAUCE. When mixture begins to thicken add 1 cup WHIPPED CREAM. Pour in GRAHAM CRACKER CRUST. Then chill.

Mrs. Pete Juel, Crofton, Nebraska

LIME MERINGUE PIE

- 1½ cups SUGAR
- 5 1/3 tablespoons CORN-STARCH
- 1½ cups hot WATER
- 3 EGG YOLKS slightly beaten
- 4 tablespoons LIME JUICE
- 1 1/3 tablespoons grated LIME RIND
- Few drops GREEN FOOD COLORING
- MERINGUE

Method: Mix sugar and cornstarch in saucepan. Stir hot water in gradually. Cook over moderate heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. Slowly stir half of mixture into egg yolks. Then beat into hot mixture in saucepan. Boil 1 minute longer, stirring constantly. Remove from heat, continue stirring until smooth. Blend in juice and rind and add few drops of green food coloring. Pour into baked pie shell. Cover with meringue. Bake at 450° till delicate brown.

Mrs. Robert Tencote, Edgerton, Minnesota

CUSTARD PIE

- ½ cup granulated SUGAR
- 1 tablespoon CORNSTARCH
- 2 cups sweet MILK
- 3 EGGS
- Pinch of SALT

Method: Add cornstarch to sugar. Mix well, stir into milk, boiling hot, and simmer for 5 minutes. Cool. Add eggs, well beaten, and salt. Line a deep pie pan with pastry, dust with flour and fill three quarters full with mixture. Bake in a moderate oven until firm in the center. Grate nutmeg over the top and serve cool.

Mrs. T. S. Yeager, Sioux City, Iowa

CUSTARD PIE—CRUSTLESS

- 4 tablespoons FLOUR
- ½ cup SUGAR
- 2 whole EGGS — 2 EGG YOLKS
- 2 cups MILK
- SALT
- VANILLA
- CINNAMON and NUTMEG

Method: Mix together and pour into greased pie plate. Cover with meringue from remaining 2 egg whites. Bake in 400°F oven; done when silver knife comes out clean.

Mrs. Clark Budd, Crooks, South Dakota

RHUBARB SPONGE PIE

- 2 EGGS, separated
- 1 cup SUGAR
- 2 tablespoons BUTTER
- 2 tablespoons FLOUR
- 1 cup MILK
- 2 EGG WHITES beaten stiff
- 1 tablespoon LEMON JUICE
- 2 cups fresh RHUBARB, diced
- 1 9-inch unbaked PIE SHELL

Method: Beat egg yolks, add sugar mixed with flour. Also melted butter and lemon juice. Mix thoroughly, then add milk and mix. Stir in beaten egg whites. Arrange rhubarb in pie shell, pour above mixture over it, and bake in hot oven 450°F for 10 minutes, then reduce to 350°F and bake 30 minutes or till knife inserted comes out clean.

RHUBARB PIE DELUXE

Sprinkle 3 to 4 cups finely cut RHUBARB with ½ teaspoon SODA. Cover with boiling WATER for a few minutes. Drain well. Fill unbaked pie crust with rhubarb, then cover with uncooked custard made as follows:

- 1 cup SUGAR
- 2½ tablespoons ORANGE JUICE and Grated rind of 1 ORANGE
- 2 well beaten EGG YOLKS
- Pinch of SALT
- 2 tablespoons FLOUR

Method: Mix ingredients and pour over rhubarb. Bake at 350°F until custard is lightly brown and rhubarb tender. Make a meringue of the 2 egg whites beaten with 2 tablespoons sugar. Brown in oven.

Bessie Young, Vermillion, South Dakota

FRENCH APPLE PIE

- 2 tablespoons melted BUTTER
- ½ pound rolled VANILLA WAFERS
- ½ cup BUTTER
- 1 cup POWDERED SUGAR
- 2 well beaten EGGS
- 1 tablespoon cold APPLE JUICE
- 1 teaspoon GELATIN
- ¼ cup hot APPLE JUICE
- 1 cup CREAM
- ½ cup chopped NUTS
- 2 cups grated raw APPLE Or thick APPLE SAUCE

Method: Mix butter (melted) with wafers. Pour 2/3 of this mixture into a flat refrigerator container, spread out and press down. Cream together ½ cup butter and powdered sugar. Combine with eggs and spread over crumbs. Pour apple juice over gelatin. Stir and add hot apple juice. Whip cream until stiff. Fold in nuts and apple (sauce or grated). Add dissolved gelatin. Spread over egg mixture. Top with remaining crumbs. Place in refrigerator 24 hours to become firm. Serve with swirl of whipped cream.

WALNUT GINGER CRUMB CRUST

- Combine:
- ½ cup ground WALNUT MEATS
 - ¾ cup crushed GINGERSNAP CRUMBS
 - 2 tablespoons SUGAR
 - ¼ cup melted BUTTER or MARGARINE

Method: Mix these ingredients well. Press firmly into 9 inch pie pan to form crust. Bake in moderate oven 350°F 8 minutes. Cool.

COFFEE PIE

16 GRAHAM CRACKERS
6 tablespoons melted
BUTTER

Method: Roll graham crackers fine and mix with butter. Mold into shape in pie tin, taking out 1/4 cup crumbs for top. Do not bake.

FILLING

1/2 cup strong COFFEE
22 MARSHMALLOWS
1 cup whipping CREAM
1 teaspoon VANILLA
2 BANANAS sliced

Method: Melt marshmallows in coffee in a double boiler. Beat and chill. Whip cream, add vanilla and fold in bananas. Add to coffee-marshmallow mixture. Pour into crust and sprinkle with remaining crumbs. Chill in refrigerator at least two hours before serving. Delicious!!!

Mrs. Clarence Johnson, Hartland, North Dakota

CRUMB PIE SHELL

1 1/2 cups fine CHOCOLATE
COOKIE CRUMBS
1/4 cup SUGAR
1/2 cup BUTTER, melted

Method: Mix crumbs and sugar together, stir in butter. Line pie pan with mixture by pressing it firmly into place. Chill for 20 minutes or bake in moderate oven 350°F 10 minutes. Cool. Makes 1 (9 inch) shell.

Mrs. Bruce Walton, Winnetoon, Nebraska

COFFEE CRUST

Use any pie crust recipe and use strong, cold COFFEE instead of the liquid given in the recipe. Out comes a golden brown pie crust with a flavor that is particularly fine with APPLE, MINCE, or PUMPKIN. It's good with BANANA filling or BUTTERSCOTCH, too. The tangy coffee gives the crust an individual touch, so you can turn out a different "homemade-tasting" pie crust in no time flat.

PECAN PIE

3 EGGS slightly beaten
1 cup SUGAR
1 tablespoon FLOUR
1/2 teaspoon SALT
1 cup light CORN SYRUP
1 tablespoon melted BUTTER
1 teaspoon VANILLA
1 cup PECANS, cut in halves

Method: Mix sugar, flour and salt together and add to slightly beaten eggs. Add the syrup, butter, vanilla and pecans. Pour into pastry lined pie pan. Bake in moderate oven (350°F) for about one hour.

Mrs. Wm. Thomas, White Lake, South Dakota

PECAN PIE

1 cup BROWN SUGAR
1/2 cup white SUGAR
4 EGG WHITES and EGG
YOLKS, beaten
2 tablespoons BUTTER
1 teaspoon VANILLA
NUTMEG (little)
1 cup PECANS

Method: Beat egg whites. Add beaten egg yolk to the sugar. Add the beaten egg whites and then remaining ingredients. Put in pan lined with pie dough and bake until firm as custard.

Miss Grace Drury, Marshall, Minnesota

STRAWBERRY PIE

Line a pie plate with thin PASTRY and set in the oven till nearly baked. Take from the oven and fill with SUGARED BERRIES dredged with FLOUR. Cover the top crisscross with strips of PASTRY. Return to the oven and finish baking.

Mrs. T. S. Yeager, Sioux City, Iowa

PUMPKIN PIE

9-inch crust, unbaked
Beat the following with a
rotary beater:
1 3/4 cups mashed, cooked
PUMPKIN
1/2 teaspoon SALT
2 or 3 EGGS
3/4 cup SUGAR
1 1/2 cups undiluted
evaporated MILK
2 1/2 teaspoons CINNAMON
1 teaspoon GINGER
1 teaspoon NUTMEG

Method: Mix ingredients together. Pour into pastry lined pie tin. Bake 45 to 50 minutes in 425°F oven or until silver knife inserted into sides of filling comes out clean. Soft center will set later.

Your Neighbor Lady

COOKIES

RED EDGED ALMOND ICE BOX COOKIES

1 cup soft SHORTENING
1 cup SUGAR
2 EGGS
1 teaspoon VANILLA
1/2 teaspoon ALMOND
FLAVORING
2 3/4 cups FLOUR
1/2 teaspoon SODA
1 teaspoon SALT
1/2 cup ground or finely
chopped ALMONDS

Method: Cream shortening and sugar together, then add eggs and flavoring and mix thoroughly. Sift dry ingredients and add to above mixture. Mix in the chopped nuts. Mix thoroughly with hands. Press and roll into two long smooth rolls about 2 1/2 inches in diameter. Spread red sugar on wax paper and roll each roll until the sides are completely coated with the red sugar. Wrap in wax paper, and chill until stiff (several hours or overnight). With thin, sharp knife, cut in thin slices about 1/4 inch thick. Place slices a little apart on a lightly greased baking sheet. Bake until lightly browned in a 400°F oven for eight to ten minutes.

Mrs. Lillian Bergquist, Belview, Minnesota

WHIRL O'WAY COOKIES

1 cup BUTTER or substitute
1 cup POWDERED SUGAR
2 teaspoons VANILLA
1 1/2 cups sifted FLOUR
1 cup ROLLED OATS (quick
uncooked)
CHOCOLATE SHOT

Method: Cream butter and powdered sugar. Add vanilla, sifted flour, rolled oats. This dough will be quite stiff. Shape into rolls 1 1/2 inches in diameter. Coat each with chocolate shot. Chill. Slice 3/8 inch thick and place on ungreased baking sheet. Bake in a slow oven (325°F) for 25 to 30 minutes. Makes 3 dozen cookies.

Mrs. O. Sidney, Starbuck, Minnesota

PINEAPPLE LEI COOKIES

- 1/4 cups drained, crushed PINEAPPLE
- 1/3 cup SUGAR
- 1 tablespoon CORNSTARCH
- 1 teaspoon grated LEMON RIND
- 1 tablespoon LEMON JUICE
- 2 cups sifted all purpose FLOUR
- 1/4 teaspoon BAKING SODA
- 1/2 teaspoon SALT
- 1/2 cup BUTTER or MARGARINE
- 3/4 cup SUGAR
- 1 teaspoon LEMON EXTRACT
- 1 EGG
- 2 tablespoons PINEAPPLE JUICE
- 1 tablespoon white (distilled) VINEGAR
- 1/4 cup shredded COCOANUT, optional

Method: Combine pineapple, 1/3 cup sugar, cornstarch, and lemon rind in a heavy saucepan. Cook until thickened, about 5 minutes, stirring constantly. Remove from heat. Blend in lemon juice. Cool. Sift flour, baking soda, and salt together. Cream together the butter or margarine, 3/4 cup sugar, and lemon extract. Beat in egg, pineapple juice, and vinegar. Blend in dry ingredients. Chill several hours. Roll out dough 1/8 inch thick. Cut cookies with a 2 1/2 inch cutter. Cut a 1 inch hole in center of half the cookies. Place cookie circles on cookie sheet. Drop a teaspoon of filling in center of each circle. Top with cookie rings. Press edges together firmly. If desired, sprinkle filling with cocoanut. Bake in a moderate oven (375°F) 15 minutes or until lightly browned. Cool on cake rack.

BACHELOR BUTTONS

- 2 cups BROWN SUGAR
- 1 cup SOUR CREAM
- 3 EGGS
- 2 teaspoons SODA
- 2 teaspoons BAKING POWDER
- 2 teaspoons VANILLA
- 4 cups FLOUR
- Pinch of SALT
- RAISINS (optional)

Method: Mix in order given. Drop from spoon and spread out a little. Place a walnut meat on each cookie. Bake in 350°F oven.

Mrs. Cecil Traver, Faulkton, South Dakota



BACHELOR BUTTONS

- 3/4 cup BUTTER (can use MARGARINE)
- 1 cup BROWN SUGAR
- 1 EGG
- 1 teaspoon VANILLA
- 1 teaspoon SODA into 1 tablespoon WATER
- Dash of SALT
- 2 cups FLOUR (sifted)
- 1/2 to 1 cup of WHOLE NUTS or CHERRIES

Method: Cream butter, add the sugar gradually, beat well. Add the egg and vanilla and beat. Sift the flour and add with salt and the soda and water. Roll in small balls. After chilling dip in granulated or powdered sugar. Flatten slightly on greased cookie sheet, and place either whole, or 1/2 nut or slice of cherry in center of each cookie. May cut up nuts fine, and the cherries and add to batter if you like.

VARIATION

Use basic recipe — leave out WHOLE NUTS and CHERRIES.

- Add to FLOUR mixture:
- 1/4 teaspoon GINGER
- 1/4 teaspoon CINNAMON
- Finely chopped NUTS



La Jean Burdick, Ortonville, Minnesota

BLONDIES

- 1/2 cup SHORTENING
- 2 cups BROWN SUGAR, firmly packed
- 2 EGGS
- 1 1/2 teaspoons VANILLA
- 1 3/4 cups sifted enriched FLOUR
- 2 teaspoons BAKING POWDER
- 1/2 teaspoon SALT
- 1/2 cup broken NUTMEATS
- 1/2 cup chopped dried APRICOTS

Method: Cream shortening and sugar. Add remaining ingredients in order given, mixing well after each addition. Spread in shallow greased pan (batter should fill pan to a depth of about 3/4 inch). Bake in moderate oven 350°F 18 to 20 minutes or until golden brown. **Be careful not to overbake.** Take them out of oven while still soft if "chewiness" is desired. Makes about 16 squares.

SO good. Your Neighbor Lady.

CHOCOLATE COOKIES FOR A COOKIE PRESS

- 1/2 cup SHORTENING
- 1 cup SUGAR
- 2 squares melted CHOCOLATE
- 1 beaten EGG
- 2 1/2 cups CAKE FLOUR
- 1/2 teaspoon SALT
- 1/2 teaspoon SODA
- 2 teaspoons VANILLA
- 4 tablespoons MILK or CREAM

Method: Cream shortening and sugar until smooth, add beaten egg, melted chocolate, and vanilla. Sift dry ingredients together and add alternately with the milk, mixing thoroughly. Press through cookie press and bake in moderate oven for about 10 minutes.

Mrs. J. Wm. Nystrom, Elk Point, South Dakota

PINEAPPLE FILLING FOR ROLLS OR FOR FILLED COOKIES

- 3/4 cup SUGAR
- 1/4 cup FLOUR
- Pinch of SALT
- 1/2 cup canned PINEAPPLE, diced very small
- 1/4 cup PINEAPPLE JUICE
- 1 tablespoon BUTTER

Method: Blend sugar with flour, then add remaining ingredients. Cook over low flame, stirring constantly, about ten minutes, or until thick. Cool before using.



GINGER SNAPS

- 2 cups SUGAR
- 2 cups MOLASSES
- 2 cups SHORTENING
- 1 tablespoon GINGER
- 1 1/2 teaspoons SODA
- About 10 cupsful FLOUR
- 3 teaspoons of BAKING POWDER
- 1 teaspoon SALT

Method: Place the sugar, molasses, shortening and ginger in a saucepan. Let come to a boil. Add the flour sifted with the baking powder and salt. Make a dough stiff enough to roll. Roll on a floured board and bake in a moderate oven (400°F) for 10 minutes. One-half the recipe makes a generous amount.

Mrs. Cora Pettit, Grundy Center, Iowa



BREAD AND ROLLS



TWICE BAKED ROLLS

- 2 packages YEAST
- 1 cup warm WATER
- 1 teaspoon SUGAR
- 2 cups MILK
- 5 teaspoons SALT
- ¼ cup SUGAR
- 10 cups sifted FLOUR
- ½ cup cooled melted SHORTENING

Method: Soften yeast in warm water to which the sugar is added. Scald milk, add salt and sugar. Cool. Mix in 6 cups flour, shortening, then add 4 more cups flour. Knead well, put in greased bowl and let rise. Knead again and let rise. Makes four to six dozen rolls. Bake rolls in slow oven 275°F forty minutes. Let stand in pan twenty minutes. Turn out and cool. Wrap in wax paper or food saver bags and store in refrigerator. They can be kept two weeks. To serve, put rolls on cookie sheet and brown in oven 450°F seven minutes.

Mrs. R. V. Briggs, Rose, Nebraska

QUICK FLUFF ROLLS

- 2 cups BUTTERMILK
- ¼ cup SUGAR
- 2 teaspoons SALT
- ¼ cup melted SHORTENING
- ½ teaspoon SODA
- 1 cake compressed or 1 package granular YEAST
- 2 tablespoons lukewarm WATER
- 4½ cups FLOUR
- Soft BUTTER

Method: Scald milk, add sugar, shortening, salt and soda. Cool to lukewarm. Let yeast stand in lukewarm water for five minutes. Add to milk mixture. Add flour to make a soft dough. Knead until smooth. Roll dough out to ½ inch thickness; cut in strips about 1½ inches wide. Spread strips with butter and make layers of three, cut in 1½ inch pieces and place, cut side down, in greased muffin pans. Brush tops with melted shortening. Cover and let rise until doubled in bulk. Bake in hot oven (425°F) for about fifteen to twenty minutes. Yield about three dozen small rolls.

Mrs. Vernon De Koch, Sioux Center, Iowa

ORANGE BREAD

- 1 cup SUGAR
- ½ cup SHORTENING
- 2 beaten EGGS
- 2/3 cup SOUR MILK or CREAM
- ½ teaspoon SALT
- 1 teaspoon SODA
- 2 cups FLOUR
- 1 ORANGE
- ½ cup RAISINS
- ½ cup SUGAR

Method: Cream 1 cup sugar and shortening. Add beaten eggs. Add sour cream or milk alternately with sifted dry ingredients. Remove the juice from the orange and set aside. Grind the orange rind and ½ cup raisins. Add to the other ingredients, and pour into a well greased loaf pan. Bake one hour at 325°F. Remove from the oven and pour over it while hot, the orange juice, which has been mixed with ½ cup sugar.

Mrs. L. Hollinga, Orange City, Iowa

OATMEAL REFRIGERATOR ROLLS

- 2 packages or 2 cakes compressed or dry YEAST
- ½ cup lukewarm WATER
- ½ cup SHORTENING
- 2 teaspoons SALT
- 5 to 5½ cups sifted enriched FLOUR
- 1½ cups OATS (quick or old fashioned, uncooked)
- 1½ cups scalded MILK
- ½ cup BROWN SUGAR
- 2 EGGS, beaten

Method: Soften yeast in lukewarm water. Pour scalded milk over shortening, sugar and salt; stir occasionally until shortening melts. Cool to lukewarm. Stir in one cup of flour and the eggs; add softened yeast. Fold in rolled oats. Stir in enough flour to make a soft dough. Turn out on lightly floured board and knead until satiny, about ten minutes. Round dough into ball, place in greased bowl and brush lightly with melted shortening. Cover and let rise in a warm place until doubled in bulk, about one hour. Punch down; brush with melted shortening. Cover with waxed paper and a damp cloth. Refrigerate overnight or for as long as three or four days. Remove dough from refrigerator and punch down. Shape into rolls. Let rise and bake in a hot oven (400°F for fifteen to twenty minutes). Dough may be divided to make coffee cake and 3½ dozen rolls.



TWO WAY OATMEAL YEAST BREAD

- 2 packages or 2 cakes compressed or dry YEAST
- ½ cup lukewarm WATER
- 1/3 cup SHORTENING
- 1 tablespoon SALT
- 4 to 4½ cups sifted enriched FLOUR
- 1 EGG, beaten
- Grated rind of one ORANGE
- 1 cup chopped DATES
- 1 cup scalded MILK
- 1/3 cup BROWN SUGAR
- ½ cup cold WATER
- 2 cups ROLLED OATS, quick or old fashioned, uncooked

Method: Soften yeast in lukewarm water. Pour scalded milk over shortening, sugar and salt; stir occasionally until shortening melts. Add the cold water and cool to lukewarm. Stir in one cup of flour and the egg; add softened yeast. Fold in rolled oats. Stir in enough flour to make a soft dough. Turn dough out on lightly floured boards; divide in half. Knead one half until satiny, about ten minutes. Round into ball; place in greased bowl. Knead the other half in the same way, gradually working in the grated orange rind and chopped dates. Round into ball and place in another greased bowl. Brush dough in both bowls lightly with melted shortening; cover and let rise in warm place until double in bulk, about one hour. Punch down both bowls of dough. Cover and let rest ten minutes. Divide each dough in half. Shape each to form ball. Place the two orange date balls in one greased loaf pan to make a twin roll; put the two plain ones in another loaf pan. Brush tops lightly with melted shortening; cover and let rise until double in bulk, about one hour. Bake in a hot oven 400°F ten minutes, reduce heat to 350°F and bake forty to fifty minutes longer. Remove from pans and brush lightly with melted shortening. Cool on wire racks.

BREAD AND ROLLS

APPLE BROWN BREAD

- 1 cup CORN MEAL
- 1 cup white FLOUR
- 1 cup WHOLE WHEAT FLOUR
- ½ teaspoon SALT
- 2 teaspoons BAKING POWDER
- ½ teaspoon SODA
- 2 cups MILK
- ½ cup MOLASSES
- 3 tablespoons granulated SUGAR
- ¾ cup chopped raw APPLE

Method: Sift together all dry ingredients; add milk and molasses; add chopped apples. Mix well and pour into a ring mold or small cans and steam one hour and ten minutes, keeping steam high at all times. Raisins may be added if desired.



SPICY OATMEAL MUFFINS

- 2 cups rolled OATS, uncooked
- 1½ cups evaporated MILK
- 1½ tablespoons VINEGAR
- 1 EGG, well beaten
- ¼ cup FAT, melted
- 1 cup sifted all purpose FLOUR
- 1/3 cup SUGAR
- 1 teaspoon SALT
- 1 teaspoon SODA
- 1 teaspoon CINNAMON
- ½ teaspoon CLOVES
- 1 teaspoon NUTMEG

Method: Place rolled oats in large mixing bowl. Stir in milk and vinegar. Add egg and fat. Sift flour with sugar, salt, soda and spices. Stir into oat mixture until thoroughly blended. Fill well greased 3 x 1¼ inch muffin cups 2/3 full. Bake in hot oven (425°F) until slightly browned on top, about fifteen to eighteen minutes. Yield: Fifteen muffins.



60-MINUTE HOT CROSS BUNS

- 1 package active dry YEAST
- ¼ cup warm WATER
- ¼ cup SUGAR
- ¼ teaspoons SALT
- 1 EGG, beaten
- 3 cups sifted FLOUR
- 1 cup RAISINS
- ¼ cup CITRUS, if desired
- 1 teaspoon CINNAMON
- 2 tablespoons SALAD OIL

Method: Dissolve yeast in water. Stir well. Add all the rest of the ingredients. Beat well with electric mixer on low or medium speed, or by hand with mixing spoon. Spoon batter into well greased muffin cups, filling about 1/3 full. Let rise in warm place until batter has risen level with top of pan (about 25-30 minutes). Bake at 375°F for 20 minutes. Remove from pans and glaze with thin powdered sugar icing. When cool, make a cross on each with plain icing. For glazing: Add 4 teaspoons of warm water slowly to ½ cup sifted powdered sugar. Water **should** be warm. For frosting: Add 2 teaspoons milk; ¼ teaspoon vanilla slowly to ½ cup sifted powdered sugar to form thick paste for making crosses.

Mrs. A. C. Aufdenkamp, Juniata, Nebraska



ENGLISH MUFFINS

- 1 package YEAST
- ¼ cup warm WATER
- 2 cups scalded MILK
- 1½ teaspoons SALT
- 4 tablespoons granulated SUGAR
- 4 tablespoons SHORTENING, not lard
- 4½ to 6 cups enriched sifted FLOUR
- 2 EGGS, optional

Method: Dissolve yeast in water in a large mixing bowl. Scald milk in a two-quart saucepan and add shortening, sugar and salt to milk. Stir until shortening is melted and cool to lukewarm. While this is cooling, beat eggs into the yeast water. When milk mixture is cool, add to yeast-egg mix in bowl and blend thoroughly. Now add the flour a little at a time until a very soft drop batter is reached. Cover and place in a warm place to rise until very, very light. This is very important. Stir down batter by drawing the spoon around the bowl only once and through the batter once. Drop

batter into large greased muffin rings arranged on greased baking sheet. Bake in hot oven (425°F) until nearly done. Turn rings upside down and complete baking.

TOP OF STOVE VARIATION

Add flour to make a soft dough. Knead lightly until smooth. Let rise, punch down and let rise again. Roll out ¼ inch thick on lightly floured board. Cut into large circles and let rise until light. Bake on hot ungreased griddle, turning when one side is brown. When second side is brown, reduce heat and bake more slowly. Baking may be finished in oven 350°F for about ten minutes. Split the muffins and toast, luscious! Incidentally this is a very good sweet roll recipe for other rolls, just make the stiffer dough.

Carol Schwab, Andover, South Dakota

CHOCOLATE TEA BREAD

- 3 cups sifted CAKE FLOUR
- 1½ teaspoons BAKING SODA
- 1 teaspoon SALT
- 1 cup SUGAR
- ½ cup COCOA
- 1 EGG
- 6 tablespoons VINEGAR plus MILK to make
- 1¼ cups LIQUID
- 1/3 cup melted SHORTENING

Method: Sift flour, soda, salt, sugar and cocoa together. Beat egg, add liquids, shortening, and stir in all at once into flour mixture until batter is smooth. Turn into greased 8¾ x 4½ x 2½" loaf pan and bake one hour or until done at 350°F (moderate oven). Remove from pan and cool several hours or overnight before slicing. Make into dainty tea sandwiches with cream cheese and orange marmalade, or cream cheese and chopped nuts as filling.

ANGEL FOOD DOUGHNUTS

- 3 EGGS
- ½ cup SOUR MILK (skim)
- ½ cup SOUR CREAM (not too rich)
- 1 cup SUGAR
- ¼ teaspoon NUTMEG
- 1 teaspoon VANILLA
- ½ teaspoon SODA
- 2 teaspoons BAKING POWDER
- FLOUR

Method: Mix all ingredients together. Use about four cups flour, enough to roll or drop from a doughnut maker. Fry in hot fat.

Mrs. Glenn Tilly



BREAD AND ROLLS

SPICY APPLE DOUGHNUTS

- 2 beaten EGGS
- 1 cup SUGAR
- 2 tablespoons SALAD OIL
- 1 cup APPLE SAUCE
- 1 cup SOUR MILK or BUTTERMILK
- 5 cups all purpose FLOUR
- 1 teaspoon SALT
- 4½ teaspoons BAKING POWDER
- 1 teaspoon SODA
- 1 teaspoon NUTMEG
- ½ teaspoon CINNAMON

Method: Beat eggs and sugar until light; add salad oil, apple sauce and milk; beat until smooth. Add flour, sifted with salt, baking powder, soda, nutmeg and cinnamon. Chill at least one hour, longer if possible. Pat ½ inch thick on floured breadboard. Cut in small rounds with a tea biscuit cutter and pinch hole through center with thumb and middle finger. Fry until golden brown in deep, hot fat (375°F). Drain on paper towels. Sprinkle with powdered sugar just before serving.

Deeeelicious! They Stay Moist SO Long!
Your Neighbor Lady

ORANGE DOUGHNUTS

- 2 packages YEAST, compressed or dry
- ½ cup WATER (lukewarm for compressed, warm for dry)
- ½ cup ORANGE JUICE with 1 tablespoon SUGAR
- 1½ cups sifted FLOUR
- 2 EGGS
- ¼ cup melted SHORTENING
- ½ cup SUGAR
- 2 teaspoons SALT
- 2 tablespoons shredded ORANGE RIND
- 3½ cups sifted enriched FLOUR

Method: Soften yeast in water. Add orange juice, 1 tablespoon sugar, and 1½ cups flour. Beat until smooth. Cover and set in warm place, let rise until light and bubbly (45 minutes); stir down. Combine melted shortening, sugar, and salt. Stir in eggs and orange rind and add to yeast mixture. Add enough more flour to make a soft dough. Mix until smooth. Turn out on lightly floured board and knead until smooth and satiny. Place in greased bowl, cover and let rise until doubled (about one hour). Punch down. Roll out ½" thick. Cut with doughnut cutter. Place on lightly floured baking sheet. Let rise until double, about ½ hour. When light fry in deep hot fat 375°F, turning frequently until golden brown. Drain on absorbent paper, when cool dip in Orange Icing. Makes about two dozen doughnuts.

POTATO DOUGHNUTS

- 1 cup SUGAR
- 2 EGGS
- 3 medium POTATOES
- 2/3 cup MILK
- 2 tablespoons melted BUTTER
- 3 cups sifted FLOUR
- 3 teaspoons BAKING POWDER
- ½ teaspoon SALT
- ¼ teaspoon NUTMEG
- 1 teaspoon VANILLA

Method: Combine flour, baking powder, salt and nutmeg and sift together three times. Boil potatoes, mash fine and add butter and milk. Mix well. Beat eggs and sugar until light and add to potato mixture. Add vanilla. Add sifted dry ingredients and mix well. Roll very lightly. Cut and fry in deep fat 365°F. Handle as little as possible.

Mrs. Genevieve Hilkemeier, Tulare, South Dakota

PRESERVES AND CANNING



AUTUMN CONSERVE

- 6 PEARS
- 6 PEACHES
- 6 APPLES
- 4 ORANGES, RIND of two
- 1 cup crushed PINEAPPLE SUGAR

Method: Grate the rind of two oranges. Wash, peel and chop the pears, peaches, apples and oranges. Combine chopped fruit, rind and pineapple. Measure into large preserving kettle. To each cup of fruit allow 1 cup sugar. Stir together, bring to boil and boil rapidly, stirring frequently until conserve thickens. It is done when two thick drops run together off a clean metal spoon. Pour while very hot into hot, sterilized half-pint jars. Seal at once. Makes 7 to 8 half-pints.

PEAR PERFECTION CONSERVE

- 2 quarts PEAR slices
- 6 cups SUGAR
- 2 ORANGES
- 3 tablespoons LEMON JUICE
- 2 tablespoons candied GINGER
- ½ cup NUT MEATS

Method: Wash, peel and quarter pears, removing cores, then slice in thin slices. Requires from 5 to 6 pounds to make 2 quarts. Put in crock or glass bowl and cover with sugar. Let stand overnight. Next day add orange slices, lemon juice and finely cut ginger pieces and bring to boil. Cook slowly until mixture thickens. Five minutes before removing from heat, add nut meats. Ladle while hot into sterilized half-pint jars and seal at once. Makes 6 half-pints.

GRAPE CONSERVE

- 6 big cups GRAPE PULP
- 1 pound seeded RAISINS
- 3 pared ORANGES (save juice)
- ¼ pound ENGLISH WALNUTS, cut fine

Method: Cook the grape pulp and put through colander. Combine with grape skins. Run remaining ingredients through coarse grinder. Mix all together and add equal amount of sugar and cook 20 minutes. Put in glass jars or glasses and cover with wax.

Mrs. Henry Schore, Frankfort, South Dakota

SPICY CONSERVE

- 1 pound RHUBARB
- 3 ORANGES
- 3 LEMONS
- 1 pound RAISINS
- 1 pound WALNUTS
- 1 to 2 pounds SUGAR
- 1 teaspoon each, ALLSPICE and NUTMEG

Method: Combine all ingredients. Boil until it thickens.

Mrs. Clarence Olson, Spring Grove, Minnesota

SPICY PEAR PICKLES

- 4 quarts PEARS
- 7 cups SUGAR
- 2 cups VINEGAR
- 1 teaspoon WHOLE CLOVES
- 1 piece WHOLE GINGER
- 3 three-inch sticks CINNAMON
- 1 ORANGE
- 1 LEMON

Method: Wash, peel and core pears, cut in eighths and measure. Put pear slices in crock or glass bowl. Combine in a saucepan, sugar, vinegar; add cloves, ginger and cinnamon tied loosely in a bag. Bring to boil. Pour syrup over pears. Cover pears so they are held under the syrup. Let stand overnight. On the second day drain syrup from the pears; bring to a boil; pour back over pears. Let stand second night. The third day slice thinly one small unpeeled orange

and one unpeeled lemon, cut each slice into quarters. Add orange and lemon to pears and syrup. Heat to boiling point. Remove whole spices. Turn at once while boiling hot into hot sterilized jars, filling to within 1/2 inch of top of jar. Seal immediately. Makes 6 pints. Note: A few drops of red coloring may be added to syrup for rosy pear pickles.

RHUBARB JAM

- 8 cups RHUBARB, cut as for sauce
- 3 cups SUGAR

Method: Let rhubarb and sugar stand overnight in a crock, then next morning add one pound of raisins (may be whole or ground), 1 teaspoon cinnamon. Boil this until thick; doesn't take too

long. Makes about 3 pints of jam.

Lottie Peterson, Volin, South Dakota

PEACH JAM

- 24 PEACHES, sliced
- 3 ORANGES, sliced
- 2 1/2 pounds SUGAR
- Rind of 1 1/2 ORANGES

Method: Allow ingredients to stand overnight; then simmer 2 hours and seal in jars.

Mrs. Pete Juel, Crofton, Nebraska

PEACH JAM

- 12 PEACHES, diced fine
- 4 cups SUGAR
- 1 bottle MARASCHINO CHERRIES with JUICE

Method: Mix peaches with sugar, let stand overnight. Add maraschino juice and boil till thick. Then add finely cut cherries and cook until thick enough to put in jars or glasses and seal.

Mrs. Fred Sass, Iroquois, South Dakota

APRICOT, BANANA AND PINEAPPLE CONSERVE

- 2 cups fresh APRICOTS
- 1 cup crushed PINEAPPLE, drained
- 2 ripe BANANAS, diced
- 3 cups SUGAR

Method: Wash, pit and coarsely cut apricots. Place apricots in saucepan, add 1 cup of crushed pineapple and 3 cups sugar. Place over medium heat and cook until the fruit is jam consistency. Add diced bananas and cook for five minutes. Pour into hot sterilized jars and seal. Will yield about 5 half-pint jars.

SWEET PICKLES

Soak CUCUMBERS in BRINE (1 cup COARSE SALT to 2 quarts COLD WATER) for seven days. On the seventh day drain and put in FRESH WATER for three days. On the fourth day, take out, rinse, split and simmer in a solution made by combining 2 rounded tablespoons ALUM, 2 tablespoons GINGER and 1 cup VINEGAR to each gallon of WATER. The ginger gives the pickles the dark green color. The vinegar removes any remaining salt that may not have soaked out, and the alum is for crispness. Bring to a boil in the foregoing solution and simmer 1 1/2 hours. Wash off in cold water and pack tightly in jars. Put on to boil 5 cups SUGAR and 1 quart VINEGAR and mixed SPICES, tied in a bag. Approximately 1 1/4 cups SUGAR and 1 cup VINEGAR are needed to fill a quart jar. Remove bag, pour solution over pickles and let stand overnight. On the second and third mornings drain off liquid from jars, reheat liquid and spices and pour over pickles and seal jars. These sound like a lot of work, but really aren't. They certainly are delicious!

Kitty Lievan, Aurora, South Dakota

CRISP GREEN TOMATO PICKLES

6 pounds medium sized green tomatoes, sliced thin. Soak 24 hours in 2 gallons water with 3 cups slack lime. Drain, soak 24 hours in alum water, using 1/4 pound alum to two gallons water, drain, wash and soak in ginger water 6 hours, using 1/2 of a 3 ounce can of ginger to 2 gallons water. Drain.

Syrup:

- 5 pounds SUGAR
- 3 pints VINEGAR
- 1 teaspoon MACE
- 1 teaspoon pickling SPICES
- 1 teaspoon CELERY SEED
- 1 teaspoon WHOLE CLOVES

Method: Pour this over pickles and let stand 3 hours. Then simmer all together slowly for one hour or less, add green color, put in jars and seal. Add enough green coloring so they are a bright green. The smaller tomatoes make more dainty pickles and they will not break as easily.

Mrs. Bert Lexvold, Wanamingo, Minnesota

FREEZE CUCUMBERS

Select nice, even size large CUCUMBERS, before the seeds get hard in them. Peel and slice a little thicker than for table use. Put in pint size freezing bag. Seal tightly, freeze at once and store. Freezing in small quantities is best. When you want to use, thaw almost out. Soak in salt water about 30 minutes. Fix like fresh ones with SUGAR, CREAM and VINEGAR for table use.

Mrs. Henry Thorp, Sutherland, Iowa

FREEZE PEARS

Wash, peel and core PEARS. Dip into hot 40% syrup for 1 to 2 minutes, then chill. The pears (slices, quarters or halves) are then packed into freezer containers and covered with cold 40% syrup to which ASCORBIC ACID has been added, using 1/4 teaspoon to each cup of cold syrup. Place a pad of locker paper in the top of the container to hold the fruit under the syrup. Seal and freeze. Forty per cent syrup is made in the proportion of 1 cup SUGAR to 1 1/2 cups WATER.



CHOCOLATE BALLS

Measure 5 cups of the PUFFED RICE CEREAL into a shallow pan. Heat in a moderate oven (350°F) for ten minutes. Pour the puffed rice into a large greased bowl and add 1 cup SALTED PEANUTS. In a double boiler melt ½ cup of MARGARINE or BUTTER, 2 ounces (2 squares) of unsweetened CHOCOLATE and ½ pound fresh MARSHMALLOWS (approximately 32). Stir this mixture occasionally and when melted, pour it over the puffed rice and peanuts. Stir until all pieces are coated. Let the mixture stand a few minutes until cool enough to handle and then shape it into balls about two inches in diameter. Let the balls cool on a wire rack. If you wish, the balls may be refrigerated to make them more firm.

ANGEL BARS

- 1 can sweetened condensed MILK
- 1 cup COCOANUT
- Crush 17 to 18 GRAHAM CRACKERS fine
- 1 package CHOCOLATE BITS

Method: Mix well and spread in a well greased pan 13 x 9; bake for twenty minutes 350°F. Cut while still warm.

Mrs. J. Ehalt, Cologne, Minnesota

CHOCOLATE MARSHMALLOWS

- 2 tablespoons GELATIN
- 2 cups granulated SUGAR
- Pinch of SALT
- 1 teaspoon VANILLA
- 1 teaspoon NUTMEG
- 2 ounces CHOCOLATE
- 1¼ cups cold WATER

Method: Soak gelatin in half the water until soft, boil the rest of the water and the sugar until it spins a thread or reaches 240°F, then add the gelatin mixture and salt. When partly cool beat with an egg beater until too stiff to beat any more, add chocolate melted over hot water, and nutmeg. Spread on a large plate and dip in melted sweet chocolate bits, if you wish to do so.

Jacklynn Hunt, Spencer, South Dakota

MARSHMALLOWS

- 1 cup SUGAR
- ½ cup HONEY or white CORN SYRUP
- ⅓ teaspoon SALT
- 1 teaspoon VANILLA
- 2 tablespoons GELATIN
- ½ cup cold WATER

Method: Put sugar and syrup or honey, salt and flavoring in the large bowl of the electric mixer or any large bowl, if mixing by hand. Mix gelatin with cold water, dissolve over boiling water in double boiler, until it's near the boiling point but do not boil. Add to sugar mixture and beat, slowly at first, then increase speed until light and firm. Spread in a large cake pan that has been covered with powdered sugar. Let set

a half hour or until firm. Dust top with powdered sugar, cut in squares or cut in large pieces. Dip in chocolate to make candy bars.

Mrs. Walter Sorenson, Lamberton, Minnesota



CARAMEL APPLES

- 1 cup BROWN SUGAR
- 1 cup white SYRUP
- 1 cup sweet CREAM
- ¼ teaspoon SALT
- 1 tablespoon BUTTER

Method: Put cream, sugar and syrup over low fire in large saucepan. Stir continuously, add salt and cook to medium soft ball. Then add butter. Flavor if desired with vanilla or maple. Dip apples in this mixture.

Mrs. R. Roduner, Mitchell, South Dakota

CHRISTMAS RUM BALLS

- 2-4¾ ounce boxes VANILLA WAFERS, finely rolled (3¾ cups)
- 2 tablespoons COCOA
- 1 cup finely chopped NUTS
- ½ cup light CORN SYRUP
- 2 teaspoons RUM flavoring
- 2 tablespoons WATER
- Confectioners' SUGAR
- 30 cocktail MARASCHINO CHERRIES with stems
- Ground SWEET CHOCOLATE

Method: Combine vanilla wafer crumbs, cocoa, nuts, corn syrup, rum flavoring and water; mix well. Coat hands and board with confectioners' sugar. Form dough into a long roll, about 1½ inches in diameter; cut into 30 slices. Press each slice around a cherry, leaving stem exposed. Roll in ground chocolate. Makes 30 candies.



CHOCOLATE CHIP COFFEE FUDGE

- 2 tablespoons instant COFFEE
- 3 cups SUGAR
- ⅓ teaspoon SALT
- ½ cup light CREAM or EVAPORATED MILK
- 2 tablespoons light CORN SYRUP
- 1 cup MILK
- 3 tablespoons BUTTER
- 1 teaspoon VANILLA
- ½ cup chopped NUT MEATS
- 1 package CHOCOLATE BITS

Method: Combine instant coffee, sugar, and salt in a saucepan. Then add cream, corn syrup, and milk. Bring to a boil, stirring constantly. Wipe sides of pan with a fork wrapped in a damp cloth. Continue cooking, without stirring, until a small amount of mixture forms a soft ball in cold water (or to a temperature of 236°F). Remove from heat. Add butter and vanilla, but do not stir. Cool to lukewarm (110°F); then beat until mixture begins to thicken and loses its gloss. Add nuts and chocolate bits. Turn into lightly greased 8 x 8 x 2 inch square pan. Garnish with cherries and nuts. Cool. Cut in thirty-six squares.



MISCELLANEOUS



CRANBERRY-PEAR RELISH

- 1 pound can **WHOLE** or **JELLIED CRANBERRY SAUCE**
- 1 fresh **PEAR**, diced
- ½ **LEMON**, chopped
- 1 teaspoon **POWDERED GINGER**

Method: Stir all ingredients together. Chill for several hours for flavors to blend.

EGGS-IN-A-BUN

- 4 **HAMBURGER BUNS**
- 2 tablespoons melted **BUTTER** or **MARGARINE**
- 4 **EGGS**
- SALT** and **PEPPER**
- 4 slices **CHEESE**
- CATSUP**, **CHILI SAUCE** or **MUSTARD**, optional

Method: Slice buns in half. Prepare each lower half to hold 1 egg as follows: Scoop out the center leaving ¼ inch rim around edge. Brush lightly with the melted butter or margarine and place on baking sheet. Break an egg into each hollow. Season with salt and pepper. Place top half of buns on the baking sheet cut side up with slice of cheese on each. Bake in hot oven (400°F) for 12 to 15 minutes, or until eggs are desired firmness. Remove cheese-top halves when cheese

starts to melt, 5 to 10 minutes. Serve promptly, open or closed sandwich style. If desired, serve with catsup, chili sauce or mustard.

BROILED TUNA CHEESE SANDWICH

- 1 7-ounce can **TUNA FISH**
- ½ cup **CHEESE**, shredded
- ¼ teaspoon **ONION**, grated
- ¼ teaspoon **SALT**
- 6 slices **BREAD**
- 1 **EGG WHITE**
- ¾ cup **MAYONNAISE**

Method: Flake the tuna fish. Mix with cheese, onion and salt. Spread slices of bread with tuna fish mixture. Beat egg white until stiff. Fold in mayonnaise. Pile lightly on sandwiches and broil until brown. About four minutes. Serves six. Broil 4 inches away from broiler unit.

PARTY MIX

- 1 small package **CHEERIOS**
- 1 package **PRETZEL sticks**
- 2 packages mixed salted **NUTS**
- 1 package **RALSTON, RICE** or **WHEAT CHEX, KIX**
- Mix and pour over the following mixture:
- ¼ teaspoon **GARLIC SALT**
- 1 cup **SALAD OIL**
- 2 tablespoons **WORCESTER-SHIRE SAUCE**
- 1 teaspoon **TABASCO SAUCE** (scant)
- ½ cup melted **BUTTER**
- ¾ teaspoon **CELERY SALT**

Method: This makes a large roaster full. Bake 1½ hours at 200°F. Stir occasionally. This may be sealed in clean jars or packed in cellophane or plastic bags and kept indefinitely.

Mrs. Joe Heggem, Bullock, South Dakota

I'd like to add a note to this recipe. I use fresh bacon fat instead of the salad oil and it **REALLY** is delicious. I also use onion salt and savory salt, to taste. Be **SURE** it doesn't brown at all.

Your Neighbor Lady

CRANBERRY-GRAPE RELISH

- Combine:
- 1 pound **WHOLE CRANBERRY SAUCE**
 - 1 teaspoon grated **ORANGE RIND**
 - ½ cup seedless **GRAPES**

SPICED CIDER

- Simmer 2 quarts **CIDER** for 15 minutes with:
- 1 teaspoon **WHOLE ALLSPICE**
 - 1 stick **CINNAMON**
 - Few **WHOLE CLOVES**
- Strain

If desired just before serving add ¼ cup lemon juice and 2 tablespoons orange juice. Serves 10.

Mrs. Jack Kelty, Plankinton, South Dakota



RAW POTATO PANCAKES

- 2 cups grated raw **POTATOES**
- ¼ cup **MILK**
- 2 **EGGS** slightly beaten
- 1 teaspoon **SALT**
- 1 teaspoon **BAKING POWDER**
- ¼ cup **FLOUR**

Method: As potatoes are grated add milk at once to keep them from darkening. Add rest of ingredients. Drop by spoonful on hot greased skillet and fry to golden brown on both sides. Cook more slowly after they are browned because they take a little longer to cook than ordinary pancakes. Good with pork sausages.

Mrs. John Borgwardt, Spirit Lake, Iowa

MUSHROOM DUMPLINGS

- 1 cup sifted all purpose **FLOUR**
- 2 teaspoons **BAKING POWDER**
- ½ teaspoon **SALT**
- 3 teaspoons cold **WATER**
- ½ cup condensed **CREAM of MUSHROOM SOUP**

Method: Sift dry ingredients. Add water and Cream of Mushroom Soup. Mix thoroughly and spoon into bubbling stew.



FILBERT CHEESE BALL

- 2½ ounces **BLUE CHEESE**
- 5 ounces **CHEDDAR CHEESE** (soft)
- 1 3-ounce package **CREAM CHEESE**
- 1 tablespoon grated **ONION**
- ½ teaspoon **WORCESTER-SHIRE SAUCE**
- ½ cup finely ground **FILBERTS**
- ¼ cup finely chopped **FILBERTS** (any **NUT MEATS** will do)

Method: Mix all ingredients except chopped filberts with electric mixer, until well combined. Form into ball in small bowl which has been lined with waxed paper. Let stand about 1 hour. Roll in finely chopped filberts. May stand in refrigerator overnight. Let stand at room temperature about 1 hour before serving. Serve with small crackers. Makes a ball about 4 inches in diameter.

HORSERADISH APPLESAUCE

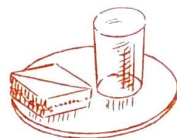
1 cup APPLESAUCE
3/4 teaspoon HORSERADISH

Method: Combine applesauce and horseradish. Let stand several hours before serving.

CORNERED BEEF SANDWICH SPREAD

1 cup coarsely ground or finely chopped cooked CORNERED BEEF
2 teaspoons prepared MUSTARD
1/2 cup finely chopped CELERY
1 teaspoon grated ONION
MAYONNAISE

Method: Combine all ingredients, adding just enough mayonnaise to moisten.



CIRCLE SANDWICHES

3 hard cooked EGGS, chopped
1/3 cup finely minced CELERY
SALT
PEPPER
MAYONNAISE
1 (2 1/4 ounce) can DEVILED HAM
1/4 cup chopped SWEET PICKLES
1/2 cup grated CHEDDAR CHEESE
1/2 cup COTTAGE CHEESE
1/4 cup chopped sweet mixed PICKLES
1 teaspoon scraped ONION
1 large round loaf PUMPERNICKEL

Method: In three small bowls, mix these fillings: 1. Combine eggs, celery, salt and pepper to taste and mayonnaise to moisten. 2. Combine deviled ham, sweet pickles, cheddar cheese and mayonnaise to moisten. 3. Combine cottage cheese, sweet mixed pickles, onion and salt and pepper to taste. Slice top and bottom of crust from bread. Slice bread crosswise with very sharp knife to make four round slices about half an inch thick. Spoon egg filling around outer edge of each bread slice, making a border approximately one inch in width. Spoon ring of deviled ham mixture next to it. Center with cottage cheese filling and top with pickle slices. Chill several hours. To serve, cut each slice into small wedges. Serves 8 to 10.

CHOCOLATE PEPPERMINT SODA

1/4 cup cold CHOCOLATE SAUCE
1 drop PEPPERMINT EXTRACT
1/2 cup chilled CARBONATED WATER
VANILLA ICE CREAM

Method: Combine chocolate sauce and peppermint extract in tall glass. Add carbonated water and stir in enough to mix. Add ice cream and serve at once. Makes one serving.

CHOCOLATE SAUCE

Combine 1 cup instant COCOA MIX and a dash of SALT in saucepan. Add 1 1/2 cups HOT WATER. Place over medium heat, bring to a boil, and boil four minutes, stirring constantly. Remove from heat, add 2 tablespoons BUTTER, and mix until smooth. Makes 1 2/3 cups sauce.

OMELET

Try folding cooked ELBOW SPAGHETTI into the EGG YOLKS mixture next time you're making a puffy omelet for supper. Carefully fold the EGG YOLKS-SPAGHETTI mixture into the beaten EGG WHITES. Then bake the omelet as usual. The spaghetti gives extra staying quality to the omelet. Serve with your favorite TOMATO SAUCE.



COOKED CEREAL

1. Pour hot cereal into custard cups and chill, hollow out center and fill with sugar, cream, fresh fruit or berries. Serve with cream as a dessert.
2. Mold hot cereal in small oblong pan (dipped in cold water) and chill. Slice, dip into bread crumbs and fry. Serve with creamed eggs, meat or fish.

Mrs. E. S. Miller, Hartington, Nebraska

TO REMOVE PAINT

6 tablespoons SALSODA
1/2 cup cold WATER and 1 quart boiling WATER
1 cup STARCH

Method: Combine salsoda, starch and cold water. Add boiling water, a small amount at a time, stirring constantly. Apply with a brush. Leave on a few minutes and wash off with warm water.

Mrs. Rudolph Porath, Valentine, Nebraska

DRYING FLOWERS

Do not put the flowers in the basement as it is too damp. First, gather the flowers when in full bloom. For Baby Breath and Statice gather and assemble in bunches of only three to four stems — tie loosely with twine string and hang upside down on wire line to dry thoroughly (in a dry place).

Grasses, wheats, oats and odd or unusual weeds can be dried in this same manner and are always nice to assemble with the dried flowers in winter bouquets. Remember to always hang upside down and in not too large bundles to dry. Cattails cut when they are yet small and green, dried in the same manner, and when dried coated with clear shellac by dipping and letting dry again, add charm to your bouquet.

Mrs. Henry W. Meester, Adrian, Minnesota

BUDGET
RECIPES

HEARTY HAM CORNCAKE

- 1 cup sifted FLOUR
- 2 teaspoons BAKING POWDER
- 1/2 teaspoon SODA
- Sift ingredients together
- ADD: 1 teaspoon CELERY SALT
- 1 cup CORN MEAL
- Combine 2 EGGS well beaten
- 1 cup BUTTERMILK or SOUR MILK
- 1/3 cup melted SHORTENING or SALAD OIL
- GROUND HAM

Method: Add the salad oil mixture to dry ingredients, mixing only until flour dampened. Add 1 1/2 cups ground ham to 1 cup of corn meal mixture. Spread in bottom of well greased ring mold; cover with remaining corn meal mixture. Bake 400°F, 25 to 30 minutes. Serve with regular cream sauce. Serves six and costs only about seventy-five cents.

Mrs. Pearl Yost, Ansley, Nebraska

BAKED VEGETABLES AND MEAT BALLS

- 1 pound ground BEEF
- 1 cup BREAD CRUMBS
- 1 EGG, beaten
- 1 tablespoon chopped ONION
- 1 teaspoon SALT
- 1/4 teaspoon PEPPER
- 1/4 cup FLOUR
- 2 cups canned TOMATOES
- 1 1/2 cups diced raw POTATOES
- 1 1/2 cups sliced raw CARROTS
- 1 cup ONION slices
- 1/2 cup chopped CELERY
- 1 teaspoon SALT
- PARSLEY for garnish

Method: Thoroughly mix together ground beef, bread crumbs, beaten egg, chopped onion, 1 teaspoon salt and pepper. Form into small meat balls. Roll meat balls in 1/4 cup flour, then brown in fat. Arrange six meat balls in bottom of a well greased two quart heat resistant glass casserole. Add three tablespoons flour to remaining fat in skillet in which meat balls were browned. Add tomatoes. Stir into tomatoes the rest of raw vegetables and 1 teaspoon salt. Pour vegetables over meat balls in baking dish. Arrange six remaining meat balls on top of vegetables. Cover and bake in a 375°F oven for about one hour or until vegetables are tender. Costs about \$1.20. Serves six to eight.

Mrs. Frances Tebben, Harrisburg, South Dakota

TUNA RAREBIT IN RICE PEANUT RING

- 1 small can TUNA
- 1 pound CHEDDAR CHEESE cut in cubes
- 3/4 cup evaporated MILK
- 1 EGG slightly beaten
- 1 teaspoon WORCESTER-SHIRE SAUCE
- 1 teaspoon dry MUSTARD

Method: Drain oil from tuna. Combine oil, cheese and milk in top of double boiler. Cook until cheese melts, stirring constantly. Stir in beaten egg, Worcestershire sauce and mustard. Continue cooking, stirring constantly 3 to 5 minutes or until sauce thickens. Add tuna. Serve in Rice Peanut Ring.

RICE PEANUT RING

Cook 1 cup RICE, stir in 1/4 cup melted BUTTER or MARGARINE, 1/4 cup chopped PARSLEY, 2 tablespoons chopped ONION, 1/2 cup coarsely chopped PEANUTS. Pack into ring mold. Bake 10 minutes at 350°F. Serve with Tuna Rarebit. Costs about 90c. Serves six.

Mrs. Cort Grimmus, Worthington, Minnesota

HAMBURGER STUFFED POTATOES

Fry 3/4 pound HAMBURGER in 5 tablespoons SHORTENING or SALAD OIL. Add 2 small ONIONS chopped. Cook together and season with 1/2 teaspoon SALT and a dash of PEPPER. Bake six large baking POTATOES. Cut a slice off the top of each, lengthwise of the potato. Scoop out the potato. Mash the potato while hot with 5 tablespoons BUTTER or MARGARINE. Add 1 well beaten EGG and the HAMBURGER and ONIONS. Whip up well. Reseason to taste. Put the mixture back in the potato shells, heaping them up appetizingly. Bake in moderate oven, 350°F until nicely browned. Costs about 75c. Serves six.

Mrs. Walter Metzger, Eureka, South Dakota

RUDY'S BROADNOODLES

Boil in SALT water and drain enough "BROADNOODLES" to serve your family. Have at least a quarter pound of BUTTER or MARGARINE melted (hot . . . hot . . . hot . . .) with very fine crumbs (BREAD or CRACKERS) mixed in and ready to pour over the top. Place the hot NOODLES on a hot chop plate or platter. Make it big, for this is the main dish. Pour the sizzling BUTTER and CRUMBS over the top, sprinkle with PAPRIKA and pass to your family RIGHT NOW! For a fancy touch, add slivered ALMONDS. This is a favorite in my sister's family and provides a delicious main dish that really satisfies. Remember how she told us that the name is all one . . . just . . . "BROADNOODLES" . . . comes from the east somewhere, Connecticut, I believe. Costs about 30c and serves six.

Your Neighbor Lady's SISTER

Gretchen — or Rudy, as I lovingly call her

CHICKEN AND SPAGHETTI LOAF

- 1 cup broken SPAGHETTI (measure before cooking)
- 1 cup diced cooked CHICKEN
- 1 cup dry BREAD CRUMBS
- 1 1/2 cups warm MILK
- 1/4 cup melted BUTTER
- 1 cup grated AMERICAN CHEESE
- 1/4 cup green PEPPER
- 2 tablespoons chopped PIMENTO
- 3 slightly beaten EGGS

Method: Bake at 325°F for one hour. This should be put in a fairly good sized, rather shallow pan—not a deep bread pan. Costs about 75c. This should serve six generously.

Mrs. Hobart Haverkamp, Creighton, Nebraska

SPAM DISH

- 1 can SPAM diced
- 2 EGGS
- 1 cup MILK
- 1 can MUSHROOM SOUP
- 1 PEPPER (green)
- 1 small ONION
- CRACKER CRUMBS
- SALT

Method: Mix egg and milk, dice in onion, pepper and spam. Add soup, salt, cracker crumbs. Bake one hour 15 minutes at 350°F or till knife comes out clean. Costs only about 85c. Serves four to six.

BUDGET DAY RECIPE

Place a quart of drained GREEN BEANS in the bottom of a greased casserole. Top this with a pound of HAMBURGER that has been browned and seasoned with SALT, PEPPER and minced ONION to suit your taste. Pour over this one can of condensed TOMATO SOUP. As to the top crust, cover with mashed POTATOES that have been seasoned with MILK, BUTTER, SALT and PEPPER. Dot with grated CHEESE and bake in a 350°F oven for about one hour. Costs about 90c. Serves six.

Mrs. W. Riemersma, Ashton, Iowa

MACARONI LOAF WITH CREAMED TUNA

Mix the following:
2 slightly beaten EGGS
1 cup evaporated MILK
1/4 cup WATER
2 tablespoons grated ONION
1 1/4 teaspoon SALT
1/8 teaspoon PEPPER
4 cups cooked MACARONI
2 tablespoons SHORTENING (melted)

For sauce:
1 3/4 cups MUSHROOM SOUP
1 1/2 cups TUNA
PEPPER to taste

Method: Put into loaf pan that has been greased and floured. Set in larger pan holding 1/2 inch hot water, and place in oven and bake 1 hour at 350°F. Meanwhile heat until steaming hot, the soup, tuna and pepper. Note: If the sauce is too thick, add about 3 tablespoons water to it. Turn out loaf, serve with creamed tuna. Costs about 60c. Serves six.

Mrs. Don Hager, Lewistown, Montana



EGG CUTLETS

6 boiled EGGS
1 tablespoon chopped PARSLEY
2 tablespoons FLOUR
2 tablespoons BUTTER
1 teaspoon SALT
1/8 teaspoon PEPPER
1 teaspoon dry MUSTARD
1 teaspoon WORCESTER-SHIRE SAUCE
1 tablespoon grated ONION
1/2 cup scalded MILK

Method: Coarsely chop six boiled eggs. Add parsley, flour, butter, salt, pepper, dry mustard, Worcestershire sauce, grated onion and scalded milk. Mix well. Press to 1/2 inch thickness in baking dish. Chill well. Cut in eight pieces. Roll in crumbs, then in beaten egg, then in crumbs. Brown in deep fat. Serves six. Costs about 40c.

Mrs. Lowell Coon, Marathon, Iowa

SAUER KRAUT PIE

Into a covered baking dish put a layer of SAUER KRAUT, as much as your family will eat. Large can is about fifteen cents. Cover with layer of MEAT. (This may be HAM, WIENERS, scrappy pieces of leftovers that are often used for hash, or it's a good way to use PORK SHANK or the trimmings from a HAM bone). Cover with grated POTATOES, to fill the dish, season with SALT and PEPPER, and bake for an hour, until potatoes are done. The potatoes may darken slightly if they are not heated through quickly. Costs only about 30c to serve six or eight.

Mrs. V. E. Roberts, Bingham Lake, Minnesota



OUR BUDGET STEW

2 tablespoons FAT
3/4 cup ONIONS sliced
3 cups POTATOES diced
1 pound ground BEEF
1/4 cup uncooked RICE
1 cup CELERY diced
2 cups KIDNEY BEANS
1 teaspoon SALT
1/8 teaspoon PEPPER
1/4 teaspoon CHILI POWDER
1/4 teaspoon WORCESTER-SHIRE SAUCE
1 1/2 cups TOMATO JUICE or SOUP

Method: Melt fat in skillet using high heat. Arrange a layer of onions in bottom of pan, next a layer of beef, then rice and last, a layer of potatoes, celery and beans if used. Combine seasoning and tomato sauce and pour over stew layers. Cover skillet and leave on high heat until steaming freely. Then turn heat low and cook 2 to 3 hours. A green salad and a simple dessert will complete the meal. Serves six to eight. Costs about \$1.03.

Mrs. Chauncey Weise, Huron, South Dakota

BROWN POTATO SOUP

2 to 3 pounds meaty BEEF
SOUP BONE
10 to 12 whole CLOVES
Medium sized ONION
4 to 5 medium sized POTATOES
1 cup FLOUR
Stale BREAD
SALT and PEPPER to taste

Method: Place the soup bone and cloves into a four quart kettle and thoroughly cover with cold water. Simmer over low heat until the meat falls from the bone. Strain the liquid and let it cool, remove excess fat. Cut the lean meat into small pieces and return to the broth. Reheat and add the potatoes sliced about 1/4 inch thick and boil five minutes. Lift the potatoes and meat from

the broth and measure liquid, adding water if necessary to make two quarts. Now place the cup of flour into a flat pan and place under the broiler of your range, stirring every little bit and scorch the flour until it is really brown. Add the browned flour, while very hot, to the hot liquid, stirring it in gradually. This will stir in smoothly if both liquid and flour are hot. Bring to a boil, salt to taste, add the potatoes and meat to the above. Serve with stale bread. This is hard to compute cost, too, but should be very inexpensive and very nourishing.

DANISH APPLE CAKE

Melt about 1/4 cup BUTTER and 1/2 cup SUGAR in a heavy skillet. Add 2 cups ground dry BREAD crumbs and brown them in the BUTTER mixture, stirring continually to prevent burning. When they are desired brown, take a bowl in which you can plan to serve it and put in a layer of crumbs and a layer of cooked apples, continuing till the crumbs are used up, having the crumbs for the top layer. This can be made the day before and kept cool. Then when ready to serve put on whipped CREAM or EVAPORATED MILK and garnish with bits of JELLY or MARASCHINO CHERRIES. Cost is difficult to compute, but should be about 40c.

Mrs. Herman Konrad, Scotland, South Dakota



BUDGET RECIPES

CHERRY PUDDING

Sift together:

- 1 cup FLOUR, all purpose
- 1 cup SUGAR
- 2 teaspoons BAKING POWDER

1/2 teaspoon SALT

Add to this:

2/3 cup SWEET MILK

Method: Mix ingredients as given. Pour into 8 x 12 baking dish. Mix 1 No. 2 can cherries using juice also, 1 cup sugar and pour this over batter in baking dish. Bake 45 minutes in 350°F oven. The cherries will go to the bottom. Top with whipped cream. You will have a very good dessert. Costs about 45c. Serves six to eight.

Mrs. Harold Kinkle, Madison, Nebraska

SHERBET

- 1 package LIME GELATIN
- 1 cup hot WATER
- 3/4 cup SUGAR

Method: Mix these ingredients and cool thoroughly, then add 1 quart milk; put into ice cube tray and freeze. Costs about 40c. Serves six to eight.

Anna M. Sorenson, Pipestone, Minnesota

CREOLE PIE

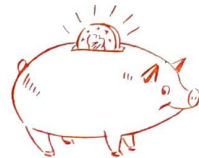
For Scone Shells:

- 1 1/2 cups FLOUR
- 2 teaspoons BAKING POWDER
- 1/3 cup SHORTENING
- 1 EGG
- 1/3 cup MILK

For Filling:

- 1/2 pound PORK SAUSAGE
- 1/4 cup chopped GREEN PEPPER
- 1/4 cup chopped ONION
- 1/4 cup FLOUR
- SALT and PEPPER to taste
- 1 cup TOMATOES
- 2 cups any desired combination of COOKED VEGETABLES

Method: Brown sausage, add chopped green pepper and chopped onion. Cook over low heat until soft but not brown. Stir in flour, salt and pepper to taste. Add tomatoes. Cook till thick. Add vegetables. Cook just long enough to heat vegetables through. Serve in Scone Shells. Mix as you would pie crust. Roll to fit 9 inch pie tin. Bake 15 minutes at 425°F. Costs about 80c. Serves four to six.

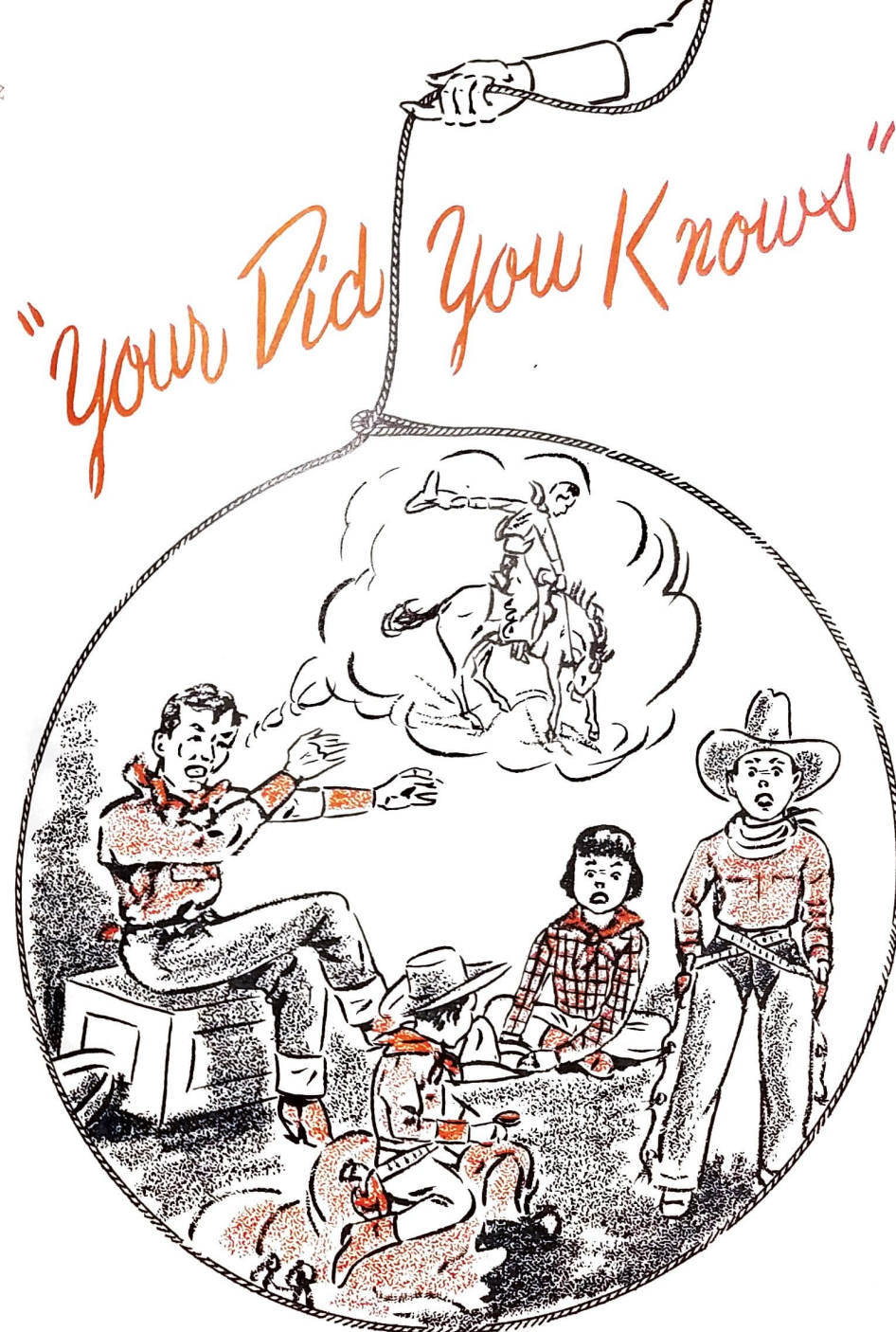


NOODLE DOODLE CASSEROLE

- 6 ounces wide NOODLES
- 1 pound ground BEEF
- 1/2 pound ground PORK
- 2/3 cup each finely chopped ONION and CELERY
- 2 tablespoons butter
- 2 cans condensed TOMATO SOUP
- 3 ounce package CREAM CHEESE
- 2 tablespoons SUGAR
- 1 1/2 tablespoons WORCESTER-SHIRE SAUCE
- 2 teaspoons SALT
- 1/4 teaspoon PEPPER

Method: Cook noodles in boiling salted water till tender. Drain and rinse. Cook meat, onion and celery until nicely brown. Add the soup, cheese, sugar, Worcestershire Sauce, salt and pepper and place cooked noodles in a well buttered 12 x 8 x 2 inch baking dish. Pour the meat and sauce over the noodles, top with 1 cup corn flakes and bake at 350°F for 15 minutes or until bubbly and brown on top. For an extra special touch sprinkle 1/2 cup chopped salted, unblanched almonds over the top and bake for 5 minutes. Serve while very hot. Costs about \$1.42. Serves eight.

Mrs. R. Muilenberg, Platte, South Dakota



... that a good way to keep your bread warm for rising is to turn on the oven for a few seconds, turn off and set the bread in the oven. When cooled, turn it on as needed to keep it just warm enough to help bread rise.

Mrs. J. Widland, South Haven, Minnesota

... that when cooking fresh eggs, leave them in the hot water to cool, and they will peel like day old eggs.

Mrs. Arnold Vogt, Washington, Minnesota

... that to make a quick frosting for cake, use one or more sweet chocolate bars, put on the cake while hot and return to oven a few seconds, remove and spread.

... that brazil nuts can be kept whole for fruit cakes by covering with cold water, bringing to boil and cooking three minutes, drain, cover with cold water and let stand one minute. Then drain, crack and shell.

Mrs. Fred N. Calnon, 917 6th Ave., Sheldon, Ia.

... that placing fruit cakes in food saver bags and putting them in the crisper of your refrigerator, will keep them wonderfully.

... that mushroom soup poured over meat loaf about half an hour before it comes from the oven, makes a delicious gravy. Also use mushroom soup instead of white sauce for creaming left-over veal, chicken, beef, etc.

Mrs. Rudolph Kasch, 1103 Omaha Ave., Worthington, Minn.

... adding a pinch of salt to rhubarb and cranberries when cooking takes less sugar.

... that adding a tablespoon of lemon juice to an apple pie adds to the extra good flavor.

... that when adding egg yolks to a hot mixture such as cream pudding, beat the yolks with a fork and add about one teaspoon water per each yolk and then stir into hot mixture. It will never curdle and is much simpler than adding hot mixture to yolks.

Mrs. Oscar Shippard, Salem, South Dakota

... that when cooking dry beans add 1/2 teaspoon baking powder and they will cook much faster. Powder will not leave a taste.

Ethel Weddle, Pierre, South Dakota

... that putting a little salt in the water when boiling eggs prevents them from cracking and the white cooking into the water.

Mrs. Fred E. Sass, Iroquois, South Dakota

... that adding eggs in the bread sponge will keep a soft crust on the bread.

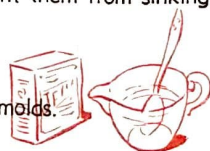
Mrs. Bruce Whitaker, Vivian, South Dakota

... that heating raisins quite well before adding to a cake will prevent them from sinking to the bottom.

Mrs. Rudy Penke, Route 2, Ashland, Nebraska

... mixing gelatin in a pitcher makes it a lot easier to pour it into molds.

Mrs. Marvin Rumsey, Creighton, Nebraska



... that to soften hardened brown sugar, put it in an open bowl in the refrigerator.

Miss Louise Linkugel, Bremen, Kansas

... that when cooking macaroni, spaghetti, etc., add a teaspoon of butter and mix lightly with a fork. This will keep it from sticking together in a lump.

Mrs. Kermit Schooley, Geddes, South Dakota

... that a potato peeler can be used to shave chocolate quickly.

Mrs. George Loftsgaarden, Spring Grove, Minnesota



... that putting a grease ring around the top of a pan in which you cook potatoes or macaroni will prevent their boiling over.

Mrs. George Mason, Laurel, Nebraska

... that a wire cheese slicer is very handy for cutting refrigerator cookies.

Mrs. Margaret Toering, Estelline, South Dakota

... that a crochet hook can be used to remove pinfeathers. You can use a size 12 crochet hook and insert it under the pinfeather and pull out. By using a hook you don't tear the skin as easily.

Roseann Lynch, Iroquois, South Dakota

... that arranging your spices alphabetically on your cupboard shelves helps greatly in finding them.

Edis J. Anderson, Route 1, Polk City, Iowa

... that alternating two or three knives, different sizes, equally sharp, when doing a lot of cutting or peeling, will prevent your hand getting tired so easily.

Donna Kunz, Rembrandt, Iowa

... that putting a little lard or cooking oil in the water when cooking sweet potatoes will prevent the sticky substance from forming on the kettle.

... that vanilla extract soothes cooking burns and keeps them from blistering.

Mrs. Rudolph Porath, Valentine, Nebraska

... that a dash of salt added to either egg whites or cream will make them whip easier.

... that if you dip scale fish in hot water in the same manner as for picking a chicken, you can scale much easier and faster.

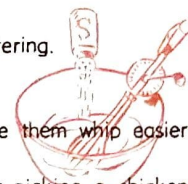
... that lemons will yield nearly double the amount of juice if heated thoroughly before squeezing.

... that when baking sponge cake, cut wax paper to fit the bottom of the pan and it will come out easily.

Mrs. Nicolas J. Alcott, Parkston, South Dakota

... that adding lemon juice to gravy that is too greasy will make the grease disappear and the lemon juice adds flavor to your gravy.

Mrs. George Gloe, Presho, South Dakota



DID YOU KNOW • FOODS SECTION

... that to keep peaches from darkening, when preparing them for the freezer, use $\frac{3}{4}$ to 1 teaspoon ascorbic acid to 1 quart of syrup or 1 to $1\frac{1}{2}$ tablespoons to 1 gallon syrup. Make up a 40% (3 cups sugar and 4 cups water) syrup and let cool; add the ascorbic acid to the syrup just before cutting the peaches into it.

... that if no water is added when canning or preserving strawberries, it will aid in keeping their bright color. Put the amount of sugar over small amount of berries and gently mix and let come to a boil slowly, drawing out their own juice for canning. For canning use about $\frac{1}{3}$ as much sugar as berries, and for preserving $\frac{1}{2}$ as much sugar as berries.

Mrs. C. W. Perkins, Hitchcock, South Dakota

... that just before putting a pie in the oven, brush the top crust lightly with cold water.



... that if you have mashed potatoes left from dinner, add some bits of left-over meat, and pack in a tall glass. Put in the refrigerator to get cold, then slide it from the glass. Slice and fry. Serve hot.

Mrs. Nick Marra, Alton, Iowa

... that left-over egg whites can be frozen in foil lined muffin cups. When set, remove filled foil cups; fold tops to close; pack in a round carton, and return to freezer.

Mrs. L. W. Ferguson

... that to keep potatoes from curdling when scalloping them, boil potato slices and onion in a small amount of salted water until they are almost tender, then add top milk or whole milk, mix well, put in baking dish and sprinkle with grated cheese or place wieners on top and bake in hot oven.

Mrs. Everett Eacker, Broken Bow, Nebraska

... that if you use milk instead of water in making your pie crust, the crust will brown more evenly and quickly and the pie will not be so white.

... that adding about a cup of gelatin mixture to a quart of fruit juice or nectar, then freezing in molds, makes delicious popsicles for the children.

... that by placing a pan of water in the oven while baking your fruitcake, the cake will not crack and it will have a shiny top.

Mrs. James D. Maxwell, Olivet, South Dakota

... that for a quick cake filling, prepared marshmallow fluff to which grated orange rind has been added is very tasty. Frost top and sides of filled cake with orange juice frosting.

Mrs. Rudolph Porath, Valentine, Nebraska

... that using powdered sugar in whipped cream instead of granulated will keep it from watering.

... that apples for apple salad may be kept snowy white by washing in salt water. It also adds flavor to salad.

Kitty Lievan, Aurora, South Dakota



DID YOU KNOW • CLOTHES SECTION

... that using a trouser hanger for your tea aprons helps prevent wrinkles.

Mrs. Elmer Danielson, Renville, Minnesota

... that pressing hat veils between sheets of waxed paper will renew their crispness.

Mrs. Carl Wieland, Colman, South Dakota

... that when shiny spots begin to appear on the heels and toes of your suede shoes you can sponge the spots off with vinegar. When dry brush with a suede brush. This will raise the nap again.

Mrs. Rollin Pritchard, Litchfield, Nebraska

... that when ironing a garment which fades, slipping a paper cleaning bag over the ironing board keeps the cover spotless.

... that to remove lettering from flour, sugar and feed sacks, saturate fabrics with melted lard, and roll up, leave overnight, then wash in lukewarm soapsuds, rinsing several times.

Mrs. Paul Engleman, Miller, South Dakota

... that kerosene will soften boots and shoes that have been hardened by water.

... that hanging clothes dripping wet on the clothesline in hot sunshine will remove many stains. This may have to be repeated.

Mrs. J. E. Limbo, Fulton, South Dakota

... when ironing articles with buttons, fold a bath towel double. Place button side of garment down on the towel, as this will not ruin buttons.

... that worn out nylon hose make excellent stuffing for toy dolls and animals as they dry quickly and do not lump when washed.

... that when the tip of a shoe string comes off, just dip the end in clear finger nail polish and let dry and you will have a hard point on the end.

Mrs. Natalie Grau, 512 3rd Ave. S. W., Faribault, Minnesota



... that to make your sweater have that new look after washing, place between two bath towels and roll with a rolling pin.

Mrs. Albert Hoevet, Triumph, Minnesota

... that if you catch your hem and rip out part of it as you are leaving for a party, you can fix it for the moment with scotch tape and there is no need for change.

... that to revive your old suede shoes, brush vigorously and steam with your steam iron.

Kitty Lievan, Aurora, South Dakota

... that when knitting with light colored yarn, use dark needles; it is much easier to see.

Kitty Lievan, Aurora, South Dakota

DID YOU KNOW • HOUSE SECTION

... that a good protection against fire is to know the value of common baking soda. Four ounces, $\frac{1}{4}$ regular size box, of soda to a gallon of water forms a very satisfactory chemical extinguisher, equal to eighty gallons of plain water.

... that when ironing your tablecloth remember to press the center crease only. All other folds should be made by hand, as ironed creases do not lie flat on a table.

Mrs. Rudolph Porath, Valentine, Nebraska

... that gloves turned with the fleece side out make wonderful dust cloths for venetian blinds.

Mrs. Rudolph Porath, Valentine, Nebraska

... that baking soda removes tea stains from cups much faster than cleanser.

Mrs. Robert E. Ryan, Manson, Iowa

... that boiling a little cream of tartar in pans that are dark will remove the stain.

Susie Schleder, Kimball, South Dakota

... that when laundering large ruffled curtains with fluff dots, sprinkle as always, then iron the ruffles on the wrong side and put the other part on stretchers. Your curtain nobs will not be ironed off. When dry run the iron over the ruffles again, ready to hang.

Mrs. Herman Dobberstein, Sleepy Eye, Minnesota

... that to help candles burn evenly and not drip, chill them in the refrigerator for a day before using them.

Mrs. Ed Vollmer, Plankinton, South Dakota

... that using a bobby pin to hold the nail while driving it into the wall or wherever you happen to want it saves many a bruised thumb.

Mrs. W. A. Husby, Wakonda, South Dakota

... that you can clean African violets very nicely with a pastry brush. Brush the leaves lightly.

... that if two drinking glasses stick together, set them in the refrigerator for a few minutes and when thoroughly chilled, they will come apart easily.

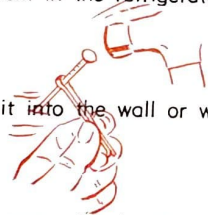
Mrs. H. L. Taplett, Sioux Falls, South Dakota

... that to clean a rag doll, apply a paste of starch and water over the doll's body and let dry thoroughly. Brush off with a stiff brush. The dirt comes off with the starch.

... that a little piece of cellophane tape will help you take better baby pictures. Put the tape on the baby's finger and it will divert the baby's attention from the camera. The transparent tape isn't likely to show in the photo.

Mrs. Margaret Toering, Estelline, South Dakota

... that scouring pads no longer useful in the dish pan are excellent for cleaning garden tools.



DID YOU KNOW • HOUSE SECTION

... that a vegetable brush is handy for cleaning your grater. It gets into crevices and prevents snagging your dish rag.

Mrs. Art Johnson, Summit, South Dakota

... that separating solid and liquid ingredients in soups while serving to children eliminates a great deal of spilling bibs and mealtime messiness.

... that to give the chrome in your bathroom or kitchen a nice shine, rub on a little vinegar with cloth, then shine with a dry cloth.

Mrs. Nick Marra, Alton, Iowa

... that to make a whiter enamel just add a small amount of blueing, stir well.

Mrs. Rollin Pritchard, Litchfield, Nebraska

... that if enamel wear kettles turn brown inside or even when something sticks such as scorching potatoes, add a little commercial bleach to water and leave to sit overnight, it will come off and your kettle will look like new.

Mrs. Albert Serr, Hosmer, South Dakota

... your refrigerator will need defrosting less if you are careful to keep liquids and moist foods covered.

Virginia Ahrens, Rock Rapids, Iowa

... that a discarded envelope can be used again. Blot off the mistake with a cloth dampened with ordinary liquid household bleach.

Mrs. Rollin Pritchard, Litchfield, Nebraska

... that a large pasteboard box cut to lay flat and placed on the floor for a mat while ironing is the best cushion mat ever.

Emily Schuler, Route 2, Burwell, Nebraska

... that cane chair seats can be tightened if they sag, by sponging both sides of the cane with a solution of strong salt water; do not sit on the chair until dry.

Mrs. Margaret Toering, Estelline, South Dakota

... you can sharpen children's crayons without waste by holding each crayon near heat until softened; then taper to a point with the fingers.

Mrs. Al Pierson

... that a pair of men's suspenders can be used to keep short sheets smooth on a baby's bed by tucking the sheet over the mattress, then snap two of the suspender clips about a foot apart at the top of the sheet. Stretch the suspenders lengthwise across the underside of the mattress and secure the other two clips to the foot of the sheet.

... that a piece of sandpaper will give you a good grip for opening the tightest screw top containers.

Mrs. Clarence Krueger, Erwin, South Dakota

... that you can move the refrigerator easily by rubbing soap on the floor around the refrigerator.



DID YOU KNOW • MISCELLANEOUS SECTION

... that apple skins will not wrinkle in the oven if the apple is slit with a knife in three or four places.

Mrs. B. H. Monnich, Nickerson, Nebraska

... that to make pickles crisp, you can use horse-radish leaves. Remove all the leaf and use center stem, put in about four of these stems cut to about 2 or 3 inches in length.

Mrs. A. N. Wagner, Alexandria, South Dakota

... that to keep jam or similar material from sticking fill an old pie pan with salt and put under the kettle while cooking.

Mrs. Vernie Sanderson, Lisbon, North Dakota

... that you can gather carrots from garden, cut off the tops and store in a five gallon pail, then put in cellar, and cover pail with a gunny-sack. They will stay crisp all winter.

Mrs. John Howen, Lynd, Minnesota

... that instead of buttering fresh beans, add bits of crispy fried bacon, well drained, and a bit of garlic salt. Or if you like creamed beans, add a bit of fresh dill for a change.

Mrs. Elmer Crosley, Crofton, Nebraska

... that when freezing chicken in freezers in plastic bags, put chicken in bag, grasp it at the top and immerse in quite warm water and it will force all the air out. Then twist the top and secure it with a rubber band.

Mrs. C. F. Sprout, Elgin, Nebraska

... that when putting a crust in the oven, set your timer on the stove for seven minutes. By that time the crust will not be baked, but any bubbles that are in the crust can be pricked and it will bake flat in the pie plate.

... that if you boil lemons before you make lemonade you will get almost twice as much juice. Just boil a few minutes.

Mrs. John Nelson, Crofton, Nebraska



... that if you will tear your lettuce instead of cutting with a knife the remaining lettuce will not rust.

... that cracked eggs can be boiled if wrapped in tissue paper. The paper sticks to the shell and seals the cracks.

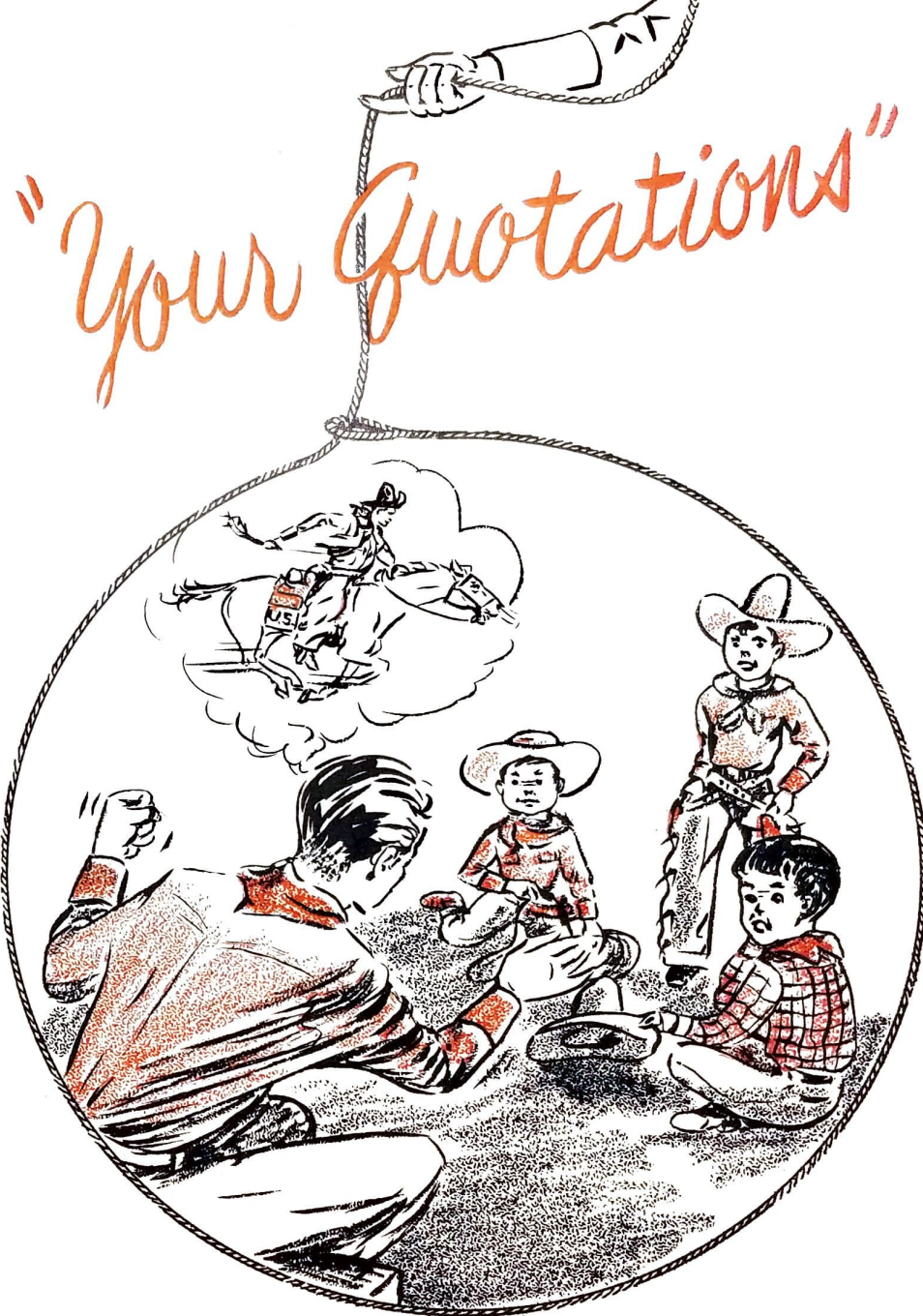
Mrs. Nick Marra, Alton, Iowa

... that to remove tar spots, soak in kerosene until the tar comes out and rub gently between hands. If this is not successful, continue with using bleach.

Mrs. Phil Panse, Lucas, South Dakota

... that when wrapping a gift for baby in plain paper, glue on pictures of babies which you've cut from magazine ads.

... that when baby outgrows his first tiny socks or booties fill them with cotton and favorite sachet and use them in your dresser drawers.



QUOTATIONS

It does a man no good to sit up and take notice if he keeps on sitting.

Poise is the art of raising the eyebrows instead of the roof.

You probably wouldn't worry about what people think of you if you could know how seldom they do.

There is not enough darkness in the whole world to put out the light of a single candle.

Life is not so short but that there is always time enough for courtesy.

You can't change the past, but you can ruin a perfectly good present by worrying about the future.

A smile creates happiness in the home, fosters good will in a business, and is the counter-sign of friends. Yet it cannot be bought, begged, borrowed, stolen, for it is something that is no earthly good to anybody till it is given away.

Housekeeping is important but it should never take the place of religion.

A family altar has altered many a family.

If you want to know what a boy is watch his play.

If you want to know what he will become, direct his play.

Do good and never mind to whom.

The more you whine, the less you shine.

It is not enough for a gardener to love flowers; he must also hate weeds.

Anger improves nothing except the arch of a cat's back.

Every woman thinks some other woman's husband is a mighty patient man.

The only way to prevent people knowing it is not to do it.

He who sees his own faults is too much occupied to see the faults of others.

QUOTATIONS

Children may tear up a house, but they never break up a home.

Mothers write on the hearts of their children that which the rough hand of the world cannot rub out.

The only fair way to talk about somebody is to speak as though you knew he was listening in.

Take care that the face which looks out from your mirror in the morning is a pleasant face. You may not see it again all day, but others will.

It is a mystery why adults expect perfection from children. Few grown-ups can get through a day without making a mistake.

A smile is rest to the weary, delight to the discouraged, sunshine to the sad, and nature's best antidote for trouble.

When success turns a man's head, it always leaves him looking in the wrong direction.

A laugh is worth one hundred groans in any market.

Imaginary troubles often get their owners into a tight place.

Children have more need of models than of critics.

Speak well of your enemies — Remember you made them.

If each day is hemmed by a prayer, it is less likely to ravel.

Kind words are short to speak but their echo is endless.

What we are is God's gift to us; what we make of ourselves is our gift to God.

The secret of patience is doing something else in the meantime.

Service is the rent we owe for the space we occupy.

The best way to get rid of work is to do it.

You can't get rid of your temper by losing it.

QUOTATIONS

You can best break a bad habit by dropping it.

If your cup runneth over, give somebody else a sip from the saucer.

One should take good care not to grow too wise for so great a pleasure of life as laughter.

A man wrapped up in himself makes a very small bundle.

The object of teaching a child is to enable him to get along without his teacher.

Looking longingly at the top of the ladder will avail nothing; it's the climb that counts.

Housewife's problem: having too much month left over at the end of the money.

A smile goes a long way but you're the one who must start it on its journey.

You can break the chain of gossip by refusing to be a link.

We have committed the golden rule to our memories; let us now commit it to life.

Be careful of your thoughts, they may break into words at any moment.

The grand essentials of happiness are: Something to do, something to love, and something to hope for.

If you are waiting for someone to give you a chance, then you already have a lifetime job.

A person can rather accurately be measured by the size of the thing that makes him angry.

A friend is a present you give yourself.

Some cause happiness wherever they go; others whenever they go.

The longer we carry a grudge the heavier it becomes.

Loneliness is the price you pay for selfishness.

Jot down additional favorite recipes or ideas here