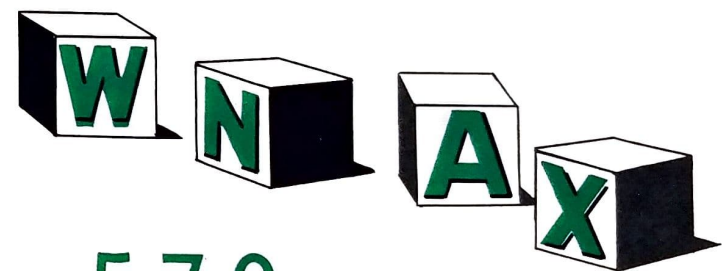


YOUR NEIGHBOR LADY BOOK



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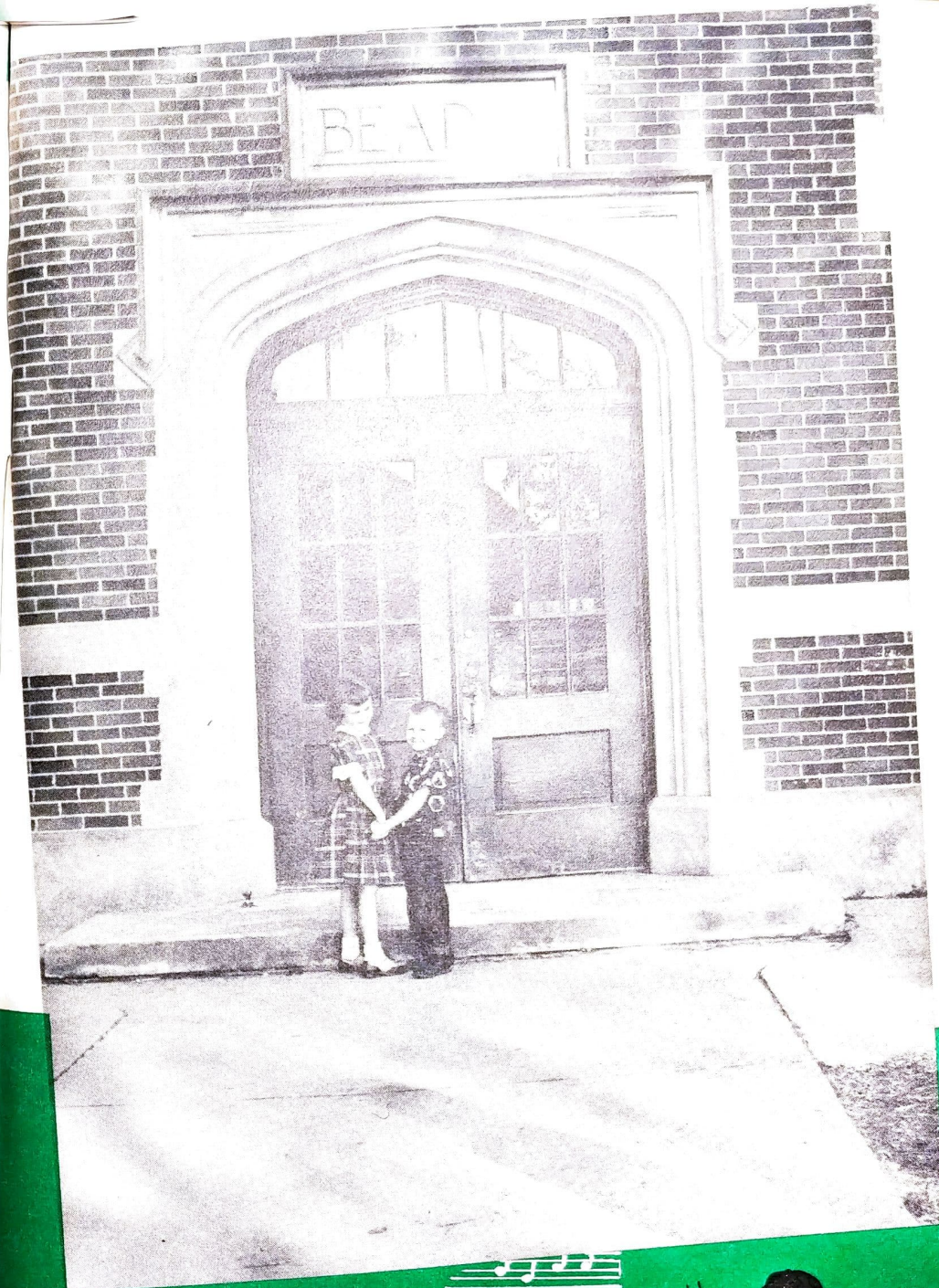
ON YOUR DIAL

SIOUX CITY
IOWA

YANKTON
S. DAK.

Assignments

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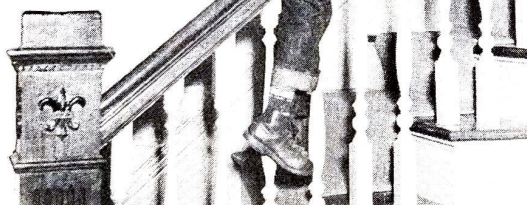


Family Group--1955!



Gretchen's getting so she enjoys helping in the kitchen — so is Mama!

Here's Peter — on the forbidden hall "slide"!



Dorothy doesn't often get home for "bedtime story-time," but we caught her once at a rare moment.



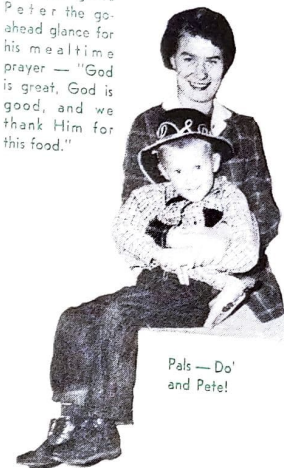
Todd loves to get up into Gretchen's top bunk.

He MADE IT!!



Father gives Peter the go-ahead glance for his mealtime prayer — "God is good, God is good, and we thank Him for this food."

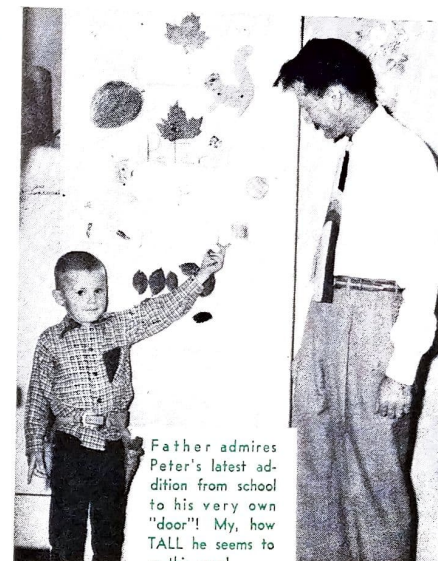
Pals — Do' and Pete!



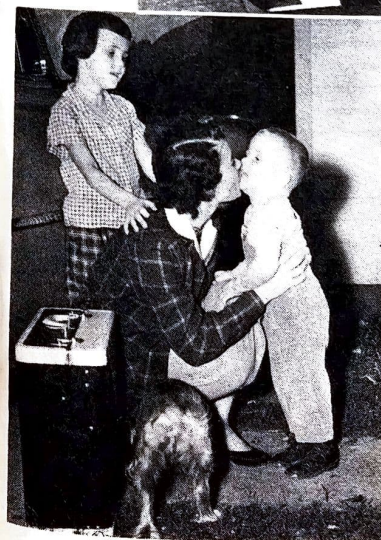
Gretchen practices about 15 minutes every day — most days. That's her "door" with school work in the background.



Practice is over—oh, boy!



Father admires Peter's latest addition from school to his very own "door"! My, how TALL he seems to us this year!



Do'ey spends a good many weekends at home, and the children always insist on a MOIST fare-well!



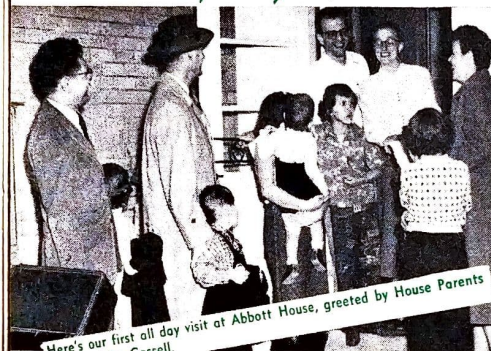
You've caught us like this — haven't you — many times!!



Here's an assorted group of pictures from our 1954 Christmas Party at the Boys and Girls Home, Sioux City. Recognize old friend, Bob King! . . . and the Ranch Girls!



Member our Abbott House series this past year?



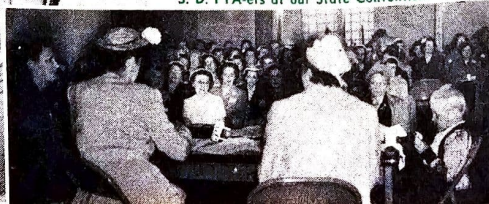
Here's our first all day visit at Abbott House, greeted by House Parents Mr. and Mrs. Cassell.



It was interesting and fun getting acquainted with this wonderful home at Mitchell, S. D.

Isn't this a peach? That's the big front window at Abbott House with Perry Pickering, director, smiling at "his kids" through the window.

We had a wonderful breakfast visit with all our S. D. PTA-ers at our State Convention.



Here's a group of 13 year listeners at our Niobrara picnic — July, 1954. We were so sorry — very few pictures turned out well!



Here's that beautiful natural stage in Niobrara at broadcast time.

N. L. Perfect Menu Contest--1954



Early morning broadcast and introduction, left to right: Mrs. A. C. Aufdenkamp, Juniata, Neb., Mr. Aufdenkamp; Mr. and Mrs. Dombek, Ivanhoe, Minnesota; Mrs. H. J. Newman, Huron, and husband; Mrs. Rudolph Porath, Valentine, Neb.; seated with me, Mrs. Fred Hinton, Cody, Neb., and our own Peter.



So many cooks made wonderful food. Extreme right is Celia Flatberg, Yankton County Home Extension agent, one of the judges.



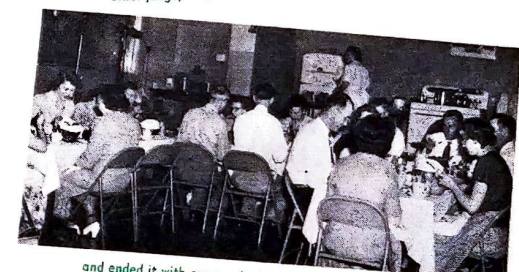
Shopping together was fun!



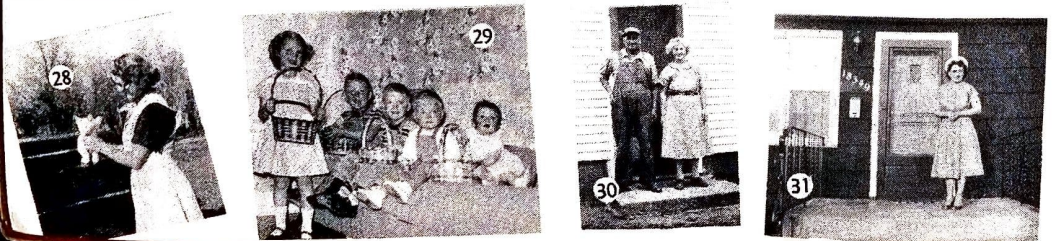
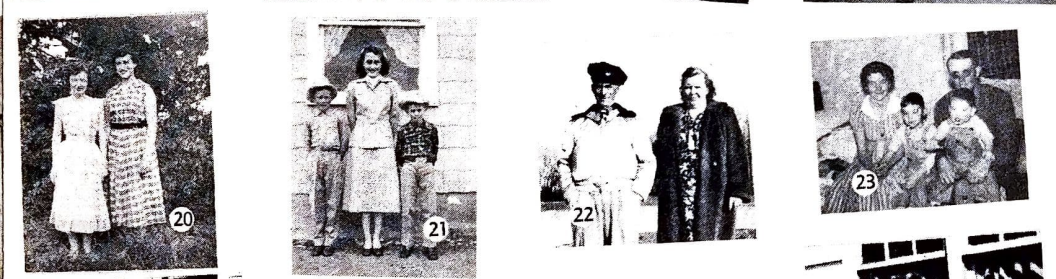
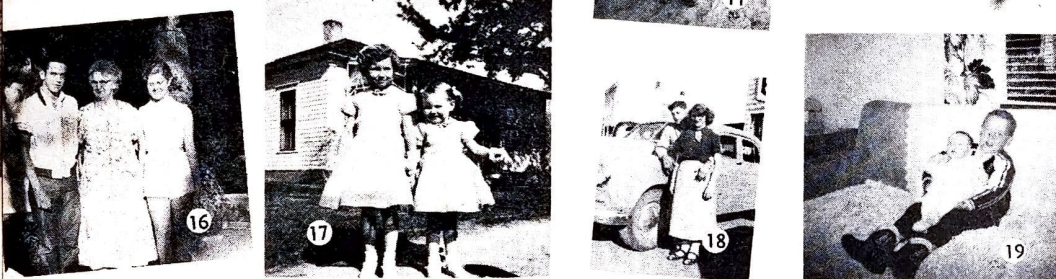
We started the day at breakfast in Studio A . . . extreme left, front row is our own Anita Bruening, and, extreme right, other judge, Mrs. Ken Walters.



Here's the beginning of those wonderful Persian Lime Chiffon pies Mrs. Newman makes. Mrs. Hinton keeps her company as she cleans carrots.



and ended it with our wonderful Perfect Menu — same place.



L I S T E N E R S

1. Mr. and Mrs. Adolph Bonnett and family, Leola, S. Dak.
2. Mr. and Mrs. Louis Gehm, DeSmet, S. Dak., and grandson, Michael English, Huron, S. Dak.
3. Randy Kolden, Naples, S. Dak.
4. Richard Wayne Fiedler, son of Mr. and Mrs. Harold Fiedler of Omaha, Nebr., grandson of Mrs. Frances Jorgensen, Yankton, S. Dak.
5. Sharon Marie and Karen Marie, daughters of Mr. and Mrs. Alvis Nolz of Parkston, S. Dak.
6. Gerald, Barbara and Marilyn Hartman of Burchard, Nebr.
7. Maurice Dale, Harriett Gaye and Marvin Boller, children of Mr. and Mrs. Guy Boller, Ainsworth, Nebr.
8. Mrs. Theresa Roggash of Bassett, Nebr., and Mrs. Fred Gudath of White River, S. Dak.
9. Mrs. Emanuel Glanzer of Lincoln, Nebr.
10. Mr. and Mrs. Ben Ferguson and daughters, Wadena, Minn.
11. Grace Koenig, Carter, S. Dak.
12. Mr. and Mrs. Roy Keelin of Huron, S. Dak.
13. Mr. and Mrs. B. M. Bergeson of Dawson, Minn., with grandchildren: Betty Ann, Luann Marie, Patty Lou, Carol Marie, Marcia Rae and Donald Eugene Bergeson.
14. Carmelee and Gene Allen Atterberry of Colome, S. Dak.
15. Harriett, Julie, Hebert and Hester Lee of Jacksonville, Ill.
16. Mrs. Miles Gordon of Sioux City and grandchildren, Gordon and Susie Kay of Illinois.
17. Marva Jean and Sandra Sue Porath, grandchildren of Mrs. Rudolph Porath, Valentine, Nebr.
18. Mr. and Mrs. Leo Wrableski, Willmar, Minn.
19. Calvin Lee and Danny Kay Wolff, Draper, S. Dak.
20. Betty Mulligan, daughter of Mr. and Mrs. John Mulligan, Ainsworth, Nebr., and Loris Lovejoy, daughter of Mr. and Mrs. John Lovejoy, Valentine, Nebr.
21. Mervin, Fayola and Verlin Griswold, Belvidere, S. Dak.
22. Mr. and Mrs. Robert Gustafson, Clontarf, Minn.
23. Richard Spaned family of Long Pine, Nebr.
24. Mr. and Mrs. Herbert Linscheid, Butterfield, Minn.
25. Lynn Clinton Reber and David Carl Cunningham, grandsons of Mr. and Mrs. C. L. Cunningham, Napier, Nebr.
26. Linda Karen Speckels, Chamberlain, S. Dak.
27. Mrs. Marvin Gibson and Marlene Rada, Huron, S. Dak.
28. Mrs. Leo Wrableski, Willmar, Minn.
29. Linda, Curtis, Duane, Byron and Marla Jean Laufman of Spencer, S. Dak.
30. Mr. and Mrs. Henry Kruger, Slayton, Minn.
31. Mrs. Raymond Hehn, Route 2, Aberdeen, S. Dak.



L I S T E N E R S

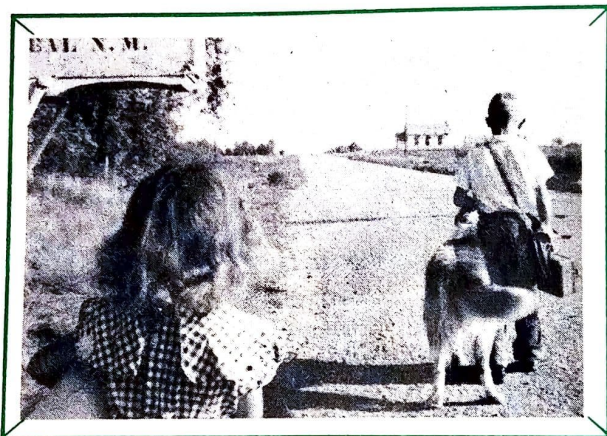
1. John Stout family, Clearwater, Nebr.
2. Ella Marie Cronin, Presho, S. Dak.
3. R. Chris Wolff, Draper, S. Dak.
4. Son and grandson of Mrs. Fred Stotz, Bowdle, S. Dak.
5. Janice and Raymond Coyne of Van Nuys, Calif., grandchildren of Mrs. Vern O'Hara, Aberdeen, S. Dak.
6. Mr. and Mrs. Don Hungate and children, Julie and Jimmie, Ayrshire, Ia.
7. Mrs. John A. Krull, George, Ia., and Mrs. Riner Oltman, Allison, Ia.
8. Mr. and Mrs. Elmer Heuer, Morris, Minn.
9. Mrs. Valoris Williamsen and sons, Lynn and Scottie, Rock Rapids, Ia.
10. Sylvia Fern Falk, daughter of Mr. and Mrs. Floyd C. Falk, Montrose, S. Dak.
11. The Daschel and Ulrich children, Aberdeen, S. Dak.
12. Beryle Evelyn Hinze, Spring Valley, Minn.
13. Mrs. Rudolph Porath and Mrs. William Porath, Valentine, Nebr.
14. Mr. and Mrs. David Hiatt and family, Lake Andes, S. Dak.
15. Mr. and Mrs. Hugo Porath and children, Ronald, Dennis and Linda, Gordon, Nebr.
16. Mrs. Gertie McKibben and children, White, S. Dak.
17. Mrs. Jesse Dobrovolsky, Atkinson, Nebr.
18. Mrs. Albin G. Johnson, 1304 Taylor, Norfolk, Nebr.
19. Sharon, daughter of Mr. and Mrs. Grant Mott, Erving, Nebr.
20. Sharon Elaine and Randall Edward, children of Mr. and Mrs. R. F. Wright, Jr., Highmore, S. Dak.
21. Mrs. Frank Krueger and nephew, Jackie Mau, Cottonwood, Minn.
22. Dean, Karen and Kent, children of Mr. and Mrs. Loren E. Johnson, Worthington, Minn.
23. Mrs. Ruth Petersen, Currie, Minn.
24. Pvt. Ariettamae Hicks and Pvt. Verdena Badel, Arlington, Ia.
25. Bobby, grandson of Mrs. Allpress, Naper, Nebr.
26. Mr. and Mrs. Ohlenkamp, Elkton, S. Dak.
27. Douglas and Steven, children of Mrs. Ernest Nygaard, Arlington, S. Dak.
28. Mr. and Mrs. Wilke Harms and son, Little Rock, Ia.
29. Bonnie Le Ann, daughter of Mr. and Mrs. Elden C. Paape, Mankato, Minn.
30. Mrs. Harry Babb and granddaughter, Anita Rose Knipfer, Camp Crook, S. Dak.
31. Harm Harms family, Brookings, S. Dak.



L I S T E N E R S

1. Mr. and Mrs. Allen Soesbe and sons, Gregory, S. Dak. 2. David Arthur Duncan, Miller, S. Dak.
3. David John Michaelson, Slayton, Minn. 4. Aileen Hennings, Bloomfield, Nebr. 5. Larry, Carol, Shirley and Lonnie Kramer, children of Mr. and Mrs. John Kramer, Humboldt, S. Dak. 6. Mrs. Julia Johnson, Lake Norden, S. Dak., and Mrs. Harold Boyd, Henry, S. Dak. 7. Michael Kleinsasser, son of Mr. and Mrs. Amos Kleinsasser, Dolton, S. Dak. 8. Gladys, Marilyn and Bernard Ohlenkamp, Jr. 9. Michael and his train birthday cake, Bloomfield, Nebr. 10. Mrs. Julia Johnson, Lake Norden, S. Dak., Mrs. Harold Boyd, Henry, S. Dak., and Errol Johnson, Clark, S. Dak. 11. Mrs. Amalia Dallmann of Parkers Prairie, Minn., and great-granddaughter Susan Alayne Bowen, Mankato, Minn. 12. Mrs. Oscar Kacourek, Tripp, S. Dak. 13. Your Neighbor Lady at Ellendale, N. Dak. 14. Mrs. Anton Kopren, Sioux Falls, S. Dak., and granddaughter, Christene Whitney, Biloxi, Miss. 15. Mrs. H. Feldman, Sr., Mrs. H. Solma and Mrs. W. Willimssen of George and Little Rock, Ia. 16. Home of Mrs. Dan Teske, Monango, N. Dak. 17. Mr. and Mrs. Harold Boyd, Orrin and Darrell, Henry, S. Dak. 18. Mike Cook and grandmother, Mrs. Zeigler, George, Ia. 19. Judy Stahl, Michael Kleinsasser, Daune Stahl, children of Mr. and Mrs. Eli Stahl, Freeman, S. Dak., and Mr. and Mrs. Amos Kleinsasser, Dolton, S. Dak. 20. Mrs. Lawrence Holmberg and daughter, Marlene, Newtown, N. Dak. 21. Hemmen Sisters, Webster City, Ia. 22. Mrs. Dorothy Kinkle, Kathy and Janice, Madison, Nebr. 23. Mr. and Mrs. Harold Hutton and family, Round Lake, Minn. 24. Mrs. Raymond Hehn, Route 2, Aberdeen, S. Dak. 25. Members of the Fosheim family: back row, Anna Walker, Olga Meyers, Esther Schanzenback, Clara Roseth. Front row, Thilda Mulcahy, Ida Hunt, Pete Fosheim, Emma Root and Minnie Fosheim. 26. Mrs. Harry Wallsnith, Karen Schuler and Your Neighbor Lady. 27. Back row: Madalyn Rasmussen, Mrs. Hazel Rasmussen, Mrs. Leona Cowles and Mrs. Harry Smith. Front row: Jean Cowles and Donita Lieske. Picture taken at Hawarden, Ia. 28. Susan and Steven Pearson, Dawson, Minn. 29. Mrs. Clarence Smoot, Alton, Ia., Your Neighbor Lady, Mrs. Bill Tollman, Orange City, Ia. 30. Ronnie, son of Mr. and Mrs. Grant Mott, Erving, Nebr. 31. Members of the Highland Club from Lynch, Nebr., with Your Neighbor Lady at the Niobrara Park picnic.

"Here are the contest pictures you've been waiting for"



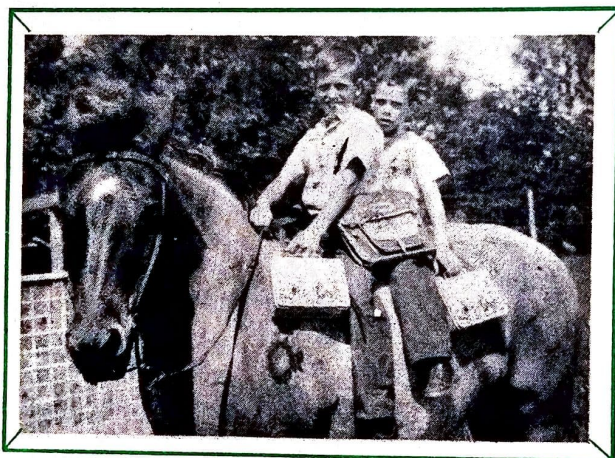
First Prize
HARRY EVERHART
Fedora, South Dakota



Second Prize
PEGGY BROWN
Spalding, Nebraska



Third Prize
KEITH AND JAMES THOMPSON
Platte, South Dakota



DADDY'S CANADIAN BACON

5½ pounds CANADIAN BACON. Cover with BEAU MONDE SEASONING SALT and let it stand an hour. Cover with YELLOW MUSTARD and shake ground CLOVES on all sides. SALT and PEPPER and place in 350°F. oven. In about 3 hours, put on BROWN SUGAR, sprinkle with WHITE SUGAR, then cover the entire top with CRUSHED PINEAPPLE, placing a CHERRY (MARASCHINO) about 1½ inches from each end and one in the center. Put back in oven for about another hour. It is delicious!

W. T. Hubler (My Father), Des Moines, Iowa

CHICKEN CASSEROLE

- 1 quart CHICKEN, boned, chopped with GELATIN left on.
- 1 cup SOUR CREAM
- 8-10 rolled SODA CRACKERS
- SALT and PEPPER
- ONION if you like

Method: Add cream to chicken, also soda crackers, salt and pepper. If you wish, add onion. Bake about 1 hour.

Mrs. Ernest Klaschen, Wolsey, South Dakota

BAKED CHICKEN PUFF

- 1 can CREAM MUSHROOM SOUP
- 1/3 cup MILK
- 1 cup cubed cooked CHICKEN
- 2 cups cooked GREEN BEANS, drained
- 4 EGGS
- ¼ cup shredded CHEESE

Method: Combine soup and milk in a 1½ quart casserole; add chicken and beans. Bake in a moderate oven (375°F.) for ten minutes. Meanwhile beat egg yolks well; add cheese. Beat egg whites until stiff and fold into egg-cheese mixture. Pile on hot chicken; bake thirty minutes more — 6 servings.

BEEF PUFF

Substitute CREAM of CELERY for MUSHROOM SOUP, cooked BEEF instead of CHICKEN, a cooked diced CARROT instead of GREEN BEANS.

TUNA PUFF

Substitute TUNA for CHICKEN and cooked GREEN PEAS instead of BEANS.

Mrs. Roy L. Jensen, Arnolds Park, Iowa

BARBECUED BEEF ON BUNS

Brown BEEF STEW MEAT cubes in a little HOT FAT and season with SALT and PEPPER. Add a little WATER and cook covered, over low heat until tender. Then stir in thick BARBECUE SAUCE and additional SEASONINGS, if desired. Serve between toasted BUNS.



TUNA CANOES

- 1 can flaked TUNA, drained
- ½ cup diced CELERY
- 2 hard boiled EGGS, chopped
- 2 tablespoons PICKLE RELISH
- ½ teaspoon CURRY POWDER
- ¼ teaspoon SALT
- Dash of PEPPER
- ¼ cup MAYONNAISE or SALAD DRESSING
- 4 FRANKFURTER ROLLS
- Crisp GREENS
- 1 TOMATO, thinly sliced

Method: Combine tuna, celery, eggs, pickle relish, curry powder, and salt, pepper, mayonnaise or salad dressing. Split frankfurter rolls lengthwise. Spread with butter. Line rolls with crisp greens and sliced tomato. Spoon tuna filling into rolls. Garnish with pickle slices and hard cooked egg slices if desired. Serve with carrot curls or sticks and olives. Makes four sandwiches.

Mrs. Amos Lowe, Wakonda, South Dakota

PHEASANT MULLIGAN

- 2 young PHEASANTS
- 2 cups diced CARROTS
- 1 cup diced ONION
- 1 cup finely shredded CABBAGE
- 2 cups diced POTATOES
- 2 tablespoons FAT
- SALT and PEPPER

DUMPLINGS

- 2 cups sifted FLOUR
- 3 teaspoons BAKING POWDER
- ½ teaspoon SALT
- 1 EGG
- ¾ cup MILK

Method: Cut pheasant in serving pieces and cover with water. Add carrots, onions and cabbage. Cook till tender. Add potatoes, fat, salt and pepper. Cook till meat and vegetables are tender. Make dumplings as follows: Sift flour, baking powder and salt together. Beat egg, add milk and stir into dry ingredients, adding more milk, if needed, to make drop batter. Drop by teaspoon into hot mulligan and cover tightly. Cook 15 minutes without lifting cover. Serves 8.

QUICK SAUERBRATEN WITH RAISINS

- 3 to 4 pounds CHUCK POT ROAST
- SALT
- LARD
- 2 medium ONIONS
- 1 BAY LEAF
- ¼ cup WATER
- ¼ cup VINEGAR
- 1 tablespoon BROWN SUGAR
- ½ teaspoon CINNAMON
- ¼ teaspoon ALLSPICE
- ½ teaspoon ground CLOVES
- ½ cup RAISINS

Method: Sprinkle roast with salt, brown in 2 tablespoons hot lard in a Dutch oven or other large, heavy utensil. Top with sliced onions and bay leaf. Combine water and vinegar and in this dissolve sugar; add seasonings and pour over meat. Cover and cook over low heat until almost tender, about 2 hours, adding more water as needed. Turn meat and top with raisins. Cover and continue cooking until meat is tender, 30 to 60 minutes. Remove roast to a serving platter. Spoon off most of fat, dilute liquid with water, if necessary, and thicken with a flour and water paste. Season to taste.

if necessary, and thicken with a flour and water paste. Season to taste.

SPREAD FOR HAMBURGERS

Add a little MAYONNAISE, finely grated ONION and a dash of WORCESTERSHIRE SAUCE to a YELLOW CHEESE SPREAD; spread over hot HAMBURGER just before serving.



OCEAN PERCH WITH BREAD STUFFING

Place half the FISH skin side down in a greased baking pan, cover with BREAD STUFFING, then cover with remaining fillets skin side up and fasten the pieces of fish together with toothpicks. Brush the top with MELTED FAT . . . or cover with BACON . . . and bake at 350°F. . . a moderate oven . . . until the fish flakes easily when tested with a fork . . . about 40 minutes.

BREAD STUFFING

- 3 tablespoons chopped ONION
- ¾ cup chopped CELERY
- 1/3 cup FAT
- 4 cups BREAD CRUMBS
- 1 teaspoon SALT
- ½ teaspoon PEPPER
- 1 SAGE or SAVORY SEASONING

Method: Cook chopped onion and celery in fat . . . bacon drippings, butter or shortening, about ten minutes to make the vegetables soft and tender. Add onion and celery to the bread along with salt, pepper, thyme, sage or savory seasoning. Mix well . . . if it's dry, add a little water or milk. Add one of these to turn this good plain stuffing into an exciting surprise. Use ½ cup cut shrimp or crab meat . . . or ½ cup toasted

slivered almonds . . . or 2 tablespoons capers and 1 small pickle, chopped, or ¼ pound raw mushrooms, minced, or 1 teaspoon chopped parsley and 2 teaspoons chopped fresh dill.

ORANGE FLAVOR FOR LAMB CHOPS

Choose LAMB SHOULDER CHOPS for this dish that's prepared by braising. In a heavy frying pan brown the chops on both sides in LARD or DRIPPINGS. Pour one-half cup of ORANGE JUICE over them. Arrange an ORANGE SLICE on top of each chop. Cover tightly and cook slowly for forty-five minutes. Then remove the chops from the frying pan and thicken the liquid for an orange sauce to serve over the chops.

FRANKS IN SOUR CREAM SAUCE

- 6 FRANKFURTERS
- 2 tablespoons FAT
- 2 teaspoons FLOUR
- 3 tablespoons CATSUP
- 1 cup commercial SOUR CREAM
- 2 teaspoons SUGAR
- ¼ teaspoon SALT
- ¼ cup WATER

Cut franks in half inch slices and brown in the hot fat. Stir in flour. Add remaining ingredients and heat to boiling point, but do not boil. Serve on rice or noodles. Makes 4 servings.

SPECIAL CREAMED DRIED BEEF

If the BEEF is very salty, wash it thoroughly. Drain and fry in a little hot FAT until edges curl. Stir in FLOUR and then add MILK as for a medium white sauce. Cook, stirring over low heat or in a double boiler until thickened. When the mixture is thick, mix in some grated sharp CHEESE and stir until melted. You may serve the CREAMED BEEF on CURRIED RICE instead of the usual TOAST or BISCUITS. To prepare curried rice, cook RICE in WATER generously seasoned with CURRY POWDER. Drain and rinse.

TUNA LIMA BAKE

- 1 can solid pack TUNA
- 1 can condensed CREAM of CELERY SOUP
- ¼ cup WATER
- 1 package frozen LIMA BEANS, thawed
- 3 slices packaged processed CHEDDAR CHEESE, cut in triangles
- 3 slices TOAST cut in triangles

Method: Heat oven to 375°F. Combine tuna and next three ingredients. Place in shallow rectangular baking dish. Place cheese on toast. Place on top of casserole. Bake about 45 minutes.

Mrs. Lowell Coon, Laurens, Iowa

ALL IN ONE HAMBURGER CASSEROLE

- 1 cup precooked RICE
- 3 tablespoons FLOUR
- ½ teaspoon CHILI POWDER
- ½ teaspoon SALT
- ¼ teaspoon PEPPER
- 2 tablespoons BUTTER
- 1 pound ground BEEF
- 1 ONION, small, chopped
- 1 No. 2 can TOMATOES
- 1 can 12-ounce WHOLE KERNEL CORN

Method: Grease 2 quart casserole. Measure rice and spread in even layer on bottom. Mix flour, chili powder, salt and pepper. Sprinkle 1/3 mixture over rice, dot with ½ tablespoon butter. Next, mix ground beef with onion and spread over rice. Repeat flour mixture and butter as above. Make a layer of the tomatoes including liquid; repeat flour mixture and butter. Spread corn on top and dot with remaining butter. Cover and bake in oven (350°F.) for 45-50 minutes. Serves six.

Oleatha Walter, Hartley, Iowa

TUNA TURNOVERS

- ¾ cup thick WHITE SAUCE
- 1 teaspoon ONION, chopped fine
- 2 teaspoons PIMENTO, chopped fine
- 2 teaspoons PARSLEY
- ¼ cup CHEESE (grated)
- 6 hard boiled EGGS, chopped
- 1 can TUNA PASTRY DOUGH

Method: Mix all ingredients except dough. Roll dough ⅛ inch thick. Cut in 5-inch squares. Place tuna mix in center and press edges together, or form 4 corners. Bake 425°F. 30 minutes. Serve with mushroom sauce.

Mrs. Wm. Razor, Washington, Kansas

SIMPLE SIMON TUNA PIE

- 1-7 ounce can TUNA, flaked
- ¼ cup finely chopped ONION
- 1 can CONDENSED MUSHROOM SOUP
- 1 teaspoon WORCESTER-SHIRE SAUCE
- ½ teaspoon SALT
- ½ teaspoon PEPPER
- 1-6 ounce package (2 cups) cooked NOODLES
- ¾ cup grated CHEESE

Method: Arrange border of cooked noodles in greased 8-inch square baking dish. Center with fish. Sprinkle fish with onions. Blend soup, Worcestershire sauce, salt and pepper. Pour over fish. Sprinkle cheese over casserole. Bake in moderate oven for 30 minutes.

Ella Antonsen, Box 166, Platte, South Dakota

MEAT DISHES

MEAT BALLS WITH SPANISH RICE

- 1 pound ground BEEF
- 1 slightly beaten EGG
- 1/2 cup fine, dry BREAD CRUMBS
- 1/3 cup MILK
- 1/3 cup CATSUP
- 1 1/2 teaspoons SALT
- 1/4 teaspoon PEPPER
- 1 1/2 teaspoons WORCESTERSHIRE SAUCE
- 1 teaspoon CHILI POWDER
- 1/4 cup FAT

- SPANISH RICE:**
- 1/2 cup uncooked RICE
 - 1/2 cup chopped ONION
 - 2 tablespoons chopped GREEN PEPPER
 - 10 1/2 ounce can TOMATO SOUP
 - 3 whole CLOVES
 - 1 small BAY LEAF
 - 3/4 teaspoon SALT
 - 2 teaspoons SUGAR

Method: Combine first nine ingredients and shape into 12 balls. Brown on all sides in the hot fat in a 10 inch skillet or Dutch oven, turning carefully. Remove balls and in the hot fat lightly brown rice; add onion and green pepper and cook until tender. Stir in soup, 1 1/2 cups water and the remaining ingredients. Cover and cook over low heat for 35 minutes, stirring frequently. Add balls, pushing them well down into the rice. Cover and continue cooking for 10 minutes. Makes 4 servings.

SLOPPY JOES

- 1 pound HAMBURGER browned with ONION
- Add 1 can CHICKEN GUMBO SOUP
- 2 tablespoons prepared MUSTARD
- 2 tablespoons CATSUP

Method: Simmer 30 minutes. Add a pinch of flour if it seems too greasy. Serve on sandwich buns.

Mrs. Harold E. Johnson, Lisbon, North Dakota

Vegetables

BAKED SWEET POTATOES

Select medium sized SWEET POTATOES and rub with FAT if soft skin is desired. Bake at 425°F. (hot oven) until soft — 30 to 60 minutes, depending on size. Cut slice off top of potato, scoop out inside. Mash potato and season with SALT and table FAT. Add BROWN SUGAR and CINNAMON. Stuff shells with the mashed potato and put back in oven a few minutes to brown.

VEGETABLES WITH HONEY

Cook young CARROTS (or you can use small ONIONS if you like) in boiling SALTED WATER about 20 - 30 minutes. Then blend 4 tablespoons BUTTER and 1/4 cup HONEY in a pan over a low heat. When well blended, add the vegetable and cook slowly until browned and well glazed. With that little effort you can turn a common vegetable into a glorified one.

VEGETABLE DISHES

BAKED ACORN SQUASH

Slice washed, unpeeled SQUASH, crosswise in rings. Remove seeds. Arrange the squash in a casserole, season with SALT and PEPPER and cover. Bake at 350°F. until tender, then cream together 1/2 cup BUTTER with 2/3 cup BROWN SUGAR. Sprinkle over squash and bake uncovered until glazed, about 15 minutes. The size of the baking dish depends of course on the amount of squash used. The initial baking is very short, something like 30 to 40 minutes.

Mrs. Bernard Anderson, White, South Dakota

HOMINY

- 1 cup CORN
- 1 heaping teaspoon SODA

Method: Boil steadily for six hours, adding salt and plenty of water. Stir often so as not to stick on bottom of kettle. When done, wash in cold water until all hulls and black tips of corn are off. Then cover with cold water and bring to boil 2 times, to take out the soda taste. Then cover with water again and add 1 teaspoon salt and 1 teaspoon sugar to each quart of hominy; 2 cups of corn makes 1 quart of hominy. Store in refrigerator. Drain out the water, when fixing for eating. It should be soft.

Mrs. A. B. Carpenter, Hawarden, Iowa

SWEET POTATOES

Cook the POTATOES, whip them until they're light and fluffy . . . then glaze them with a SYRUP made of BROWN SUGAR, BUTTER and COFFEE. The coffee tones down the sweetness and gives a faintly spicy taste . . . one that blends unusually well with the flavor of the potatoes themselves.

GLAZE

In a saucepan, mix together three quarters of a cup of BROWN SUGAR, a third of a cup of strong COFFEE and about three tablespoons of BUTTER or MARGARINE. Stir the mixture over a low heat until syrupy, which should take eight or ten minutes.

FRESH SPINACH RING WITH SHREDDED BEETS

- 2 pounds fresh uncooked SPINACH
- 3 tablespoons BUTTER or MARGARINE
- 1/2 teaspoon SALT
- 1/2 teaspoon SUGAR
- 1/8 teaspoon ground BLACK PEPPER
- 1 teaspoon chopped ONION
- 2 EGGS, well beaten

Method: Heat oven to 325°F. Cook washed spinach in covered saucepan, without water, over low heat until done. Chop fine. Add remaining ingredients. Pack into a buttered 8 inch ring mold. Set in pan of hot water. Bake 25 to 30 minutes or until firm. Unmold onto a large serving plate. Fill center with Shredded Beets. Fine vegetable for a Holiday dinner. Yield: 8 servings.

VEGETABLE DISHES

TUNA AND ASPARAGUS DISH

- 6 ounces NOODLES
- 1 can TUNA
- 1 can CUT ASPARAGUS
- 1 can MUSHROOM SOUP
- 1 small can MUSHROOMS
- 2 ounces mild CHEESE or less, according to taste, and melt in white sauce
- 2 cups WHITE SAUCE made with LIQUOR of ASPARAGUS and MUSHROOMS

Method: Cook noodles in salted water till tender. Put in layers — noodles, tuna, mushrooms, asparagus and noodles again. Add mushroom soup to white sauce, also add a small amount of grated onion if you wish. Pour over layers and put either buttered bread crumbs or crushed potato chips on top. Bake $3\frac{1}{4}$ of an hour at 350°F . Serves 8 to 12.

Mrs. Mervin Nelson, Mankato, Minnesota
(Our own sister, Garnet)

SCALLOPED CARROTS

- 10 CARROTS (cooked)
- 2 beaten EGGS
- 1 diced ONION
- $\frac{1}{2}$ teaspoon SUGAR
- $\frac{3}{4}$ teaspoon SALT
- 1 cup BREAD CRUMBS
- $\frac{1}{4}$ cup BUTTER
- 1 cup MILK

Method: Dice carrots, add eggs, onion, sugar and salt, arrange in layers with bread crumbs, dot with butter, add milk and top with crumbs — bake about 30 minutes at 325°F . Makes 6 large servings.

Mrs. Cecil Albers, Wakonda, South Dakota

DIFFERENT WAYS OF SERVING VEGETABLES

1. Try a sprinkle of NUTMEG over cooked GREEN BEANS.
2. Bake ACORN SQUASH. Fill with SEASONED CORN. Return to oven for 10 or 15 minutes.
3. Or fill baked SQUASH with SEASONED PEAS.
4. Blend a little LEMON JUICE with melted BUTTER and toss with cooked BROCCOLI or quick cooked CABBAGE.

Mrs. Ray Shaffer, Monroe, Iowa

MACARONI AND CHEESE

Add one tablespoon SALT to three quarts of rapidly BOILING WATER. Gradually add eight ounces or two cups of ELBOW MACARONI so that the water continues to boil. Cook uncovered, stirring occasionally until tender. Drain in colander. Combine macaroni with one teaspoon of DRY MUSTARD and one quarter teaspoon POPPY SEEDS; mix lightly. Turn half the macaroni mixture into a greased one and one-half quart casserole. Top with layer of ONIONS and a layer of grated processed CHEESE. You will need one-half cup of thinly sliced onion, and two cups of cheese in all. Use half of each for first layer. Add remaining macaroni and repeat layers of onion and cheese. Pour one and one-quarter cups MILK over macaroni in casserole. Cover casserole and bake in moderate oven (350°F .) thirty-five minutes. Uncover and continue baking for ten minutes, or until lightly browned. Serve immediately. Makes 4 to 6 servings.

VEGETABLE DISHES

PREPARING CARROTS

Wash the CARROTS, leave them whole and boil them till done. Pour off the hot water and pour COLD WATER on the carrots. The skin comes off like a glove. Replace the carrots in a kettle with a little BUTTER in the bottom, and sprinkle with a little SALT and SUGAR. Heat through. They taste wonderful. Try it.

Mrs. M. E. Van Laningham, R.R. 1, Denison, Iowa

BEETS IN ORANGE SAUCE

- 2 tablespoons CORNSTARCH
- $\frac{1}{4}$ cup BROWN SUGAR
- $\frac{1}{2}$ cup JUICE drained from BEETS
- 2 cups BEETS, diced
- 1 cup ORANGE JUICE
- 3 tablespoons LEMON JUICE
- 1 tablespoon BUTTER SALT

Method: Combine cornstarch and brown sugar, juice from beets and orange juice. Cook, stirring constantly till sauce boils and is clear. Then add lemon juice, salt, butter and well drained beets. Cook 15 minutes longer.

Mrs. Emil Titze, Route 1, Box 89, Stickney, South Dakota

FRENCH FRIED POTATOES

Wash and pare large, mature, REDSKINNED POTATOES. These brown better and faster. Cut lengthwise in strips about $\frac{1}{8}$ inch wide, using potato cutter or sharp knife. Chill in very COLD WATER until all potatoes are cut. Drain. Dry thoroughly between paper or cloth toweling. Fill deep fat frying basket one-quarter full of cut potatoes. Do not put in more than this amount. Lower basket carefully into DEEP FAT heated to 360°F . In lowering potatoes into hot fat, temperature will drop somewhat. Therefore be sure temperature is 360°F . when lowering basket. Fry 2 or 3 minutes until tender, but not completely brown. Drain on absorbent paper. Cool. Store in plastic bag in refrigerator. Just before meal at which potatoes are desired, fill deep fat frying basket one-half full of the partially cooked potatoes. Lower basket slowly into deep fat heated to 390°F . Fry until potatoes are crisp and golden brown — about 2 minutes. Drain on absorbent paper. SALT immediately. This is really it, Neighbor Ladies — it works.

Your Neighbor Lady

CORNEB BEEF AND BEANS

- 2 cups PORK and BEANS
- 12 ounce can CORNEB BEEF (chilled to make dicing easier)
- 1 tablespoon FAT
- 1 tablespoon prepared MUSTARD
- Few grains PEPPER

Method: Put beans into saucepan. Dice corneb beef into cubes, add $\frac{1}{4}$ of beef to beans and heat slowly. Melt fat in skillet, add remaining beef, mustard and pepper and heat thoroughly. To serve, arrange corneb beef in a ring on a warmed platter; heap beans and beef in center, garnish with parsley and serve hot.

Mrs. Richard Moyer, 814 North Duluth Ave.,
Sioux Falls, South Dakota

DRUM MAJOR SALAD

- 1/3 pound CREAM CHEESE MAYONNAISE
- 3 tablespoons chopped WALNUTS
- 3 tablespoons chopped OLIVES
- 1/4 teaspoon SALT
- 3 TOMATOES, sliced
- 1 GREEN PEPPER, cut into strips
- SALAD GREENS
- 12 PITTED OLIVES
- 12 CELERY STICKS (4 inches)

Method: Beat cheese smooth with mayonnaise, add nuts, olives and salt. Spread thickly between 2 tomato slices. Arrange pepper strips diagonally across filling. Place on nests of greens. Place an olive on end of each celery stick and cross 2 on each salad. Serve with mayonnaise for six. It looks like a drum and the two drumsticks.

Mrs. H. J. Newman, 547 Dakota Ave. North,
Huron, South Dakota

SPICED PEARS WITH PINEAPPLE SLAW

- 1 #2 1/2 can of PEARS
- 1 stick CINNAMON
- 8 WHOLE CLOVES
- 1/2 cup VINEGAR
- 1 cup of PINEAPPLE CUBES
- 3 cups of SHREDDED CABBAGE
- 1/4 teaspoon SALT
- 2 tablespoons LEMON JUICE
- 1/4 cup MAYONNAISE

Method: Drain juice from the pears and heat with the cinnamon and cloves. Boil for 3 minutes. Remove from the stove and add vinegar. Pour over the pears. Let stand in the spice syrup for at least 3 hours before serving. To complete the salad, drain and place one pear half per serving on crisp salad greens. Combine other ingredients and toss lightly. Place in a mound beside pear halves. Sprinkle with paprika. Serves 8.

FRUIT SALAD

Soak 1 1/2 cups MARSHMALLOWS (cut in half) in 1 cup SOUR CREAM overnight; in the morning add a small can of CRUSHED PINEAPPLE, 1 cup COCOANUT and 1/2 cup NUTMEATS.

Mrs. Virgil Aughenbaugh, Iroquois, South Dakota

FROZEN FRUIT SALAD

- 1 pint fresh or 2 packages of frozen STRAWBERRIES
- 2-3 ounce packages of CREAM CHEESE
- Juice of 1/2 LEMON
- 1/2 cup SUGAR if fresh berries are used
- 1 No. 2 can FRUIT COCKTAIL
- 1 cup HEAVY CREAM

Method: Put berries, cheese, lemon juice, and sugar in a bowl and mix well with a fork or pastry blender. Mix in the drained fruit cocktail and the stiffly beaten cream — mix well, pour into 2 freezing trays and freeze until firm.

FIESTA SALAD

- 3 cups of shredded CABBAGE
- 1 chopped ONION
- 1/2 GREEN PEPPER cut in small pieces
- 3 medium sized TOMATOES cut in small pieces
- 1 shredded CARROT
- 1/2 cup VINEGAR
- 1/2 cup SUGAR
- 1 teaspoon CELERY SEED
- SALT and PEPPER to taste

Method: Mix cabbage, onion, green pepper, and tomatoes, also carrot, then add remaining ingredients. This salad is best when made ahead of time and chilled in the refrigerator before serving. The celery seed and green pepper seem to give it an unusually good flavor.

Mrs. Lillian Bergquist, Belview, Minnesota

APPLE SOUFFLE SALAD

- 2 cups APPLES, cubed
- 1/3 cup FILBERTS or WALNUTS, broken
- 1/2 cup sharp CHEDDAR CHEESE, grated
- 1 package LIME flavored GELATIN
- 1 cup HOT WATER
- 1 to 2 tablespoons LEMON JUICE
- 1/2 cup COLD WATER
- 1/2 cup real MAYONNAISE
- 1/4 teaspoon SALT

Method: Dissolve gelatin in hot water. Add cold water, lemon juice, mayonnaise and salt. Blend well with rotary beater. Pour into refrigerator freezing tray. Quick chill in freezing unit 12 to 20 minutes or until firm about 1 inch from edge but soft in center. Turn mixture into bowl and whip with rotary beater until fluffy. Fold cubed apples, nutmeats and cheese into gelatin mixture. Pour into mold or flat dish and chill until firm in refrigerator. To serve, unmold and garnish with salad greens. Serves 6.

CRANBERRY COLE SLAW

- 1 quart finely shredded CABBAGE
- 2 tablespoons MINCED PEPPER (GREEN)
- 1/2 teaspoon SALT
- 1/8 teaspoon PAPRIKA
- 1 cup MAYONNAISE or SALAD DRESSING
- 1/2 of 1 pound can JELLIED CRANBERRY SAUCE, cubed

Method: Combine shredded cabbage with green pepper, seasonings and dressing. Chill and just before serving add cubed cranberry sauce, toss lightly with two forks.

Adeline Vangen, Jackson, Minnesota

HALLOWEEN SALAD

- 1 package ORANGE GELATIN
- 2 cups HOT WATER
- 1 cup shredded CABBAGE
- 1 cup shredded APPLE
- Pitted ripe OLIVES
- Canned PIMENTO
- SALAD GREENS
- MAYONNAISE

Method: Prepare gelatin and add shredded cabbage and apple when it is cool but before it has started to set. Pour 1 inch deep in small round bowls or cups to mold. Remove from molds onto a bed of shredded lettuce or endive. Cut rounds from pitted ripe olives and use for eyes; strips of red pimento for mouths and make swirls of mayonnaise for hair.

TOMATO FLOWER SALAD

- 6 chilled TOMATOES
- LETTUCE
- 1/2 cup chopped CELERY
- 1/2 cup chopped CUCUMBERS
- 1 tablespoon MINCED ONION
- 1 tablespoon chopped GREEN PEPPER
- 2 hard cooked EGGS, chopped
- 2 tablespoons MAYONNAISE or cooked SALAD DRESSING
- 1 teaspoon SALT
- PEPPER

Method: Cut stem ends from tomatoes. Cut tomatoes four times from the top almost through the bottom to form eight attached "petals." Spread petals apart on the lettuce. Combine other ingredients and put filling in centers of the "flowers." Chill. (One-half cup of cottage cheese may be used in place of eggs.)

For a meat filling combine 1 cup diced cooked meat; 1 cup diced cooked potatoes, 1 tablespoon minced onion, and 2 tablespoons chopped green pepper. Add salt, pepper and dressing as above.

PEAR-STRAWBERRY SALAD

- 4 fresh PEARS
- 1 package STRAWBERRY flavored GELATIN
- 1 3/4 cups HOT WATER
- 1-3 ounce package CREAM CHEESE
- 1 tablespoon LEMON JUICE
- 1 cup sliced STRAWBERRIES
- SALAD GREENS
- MAYONNAISE

Method: Combine gelatin with hot water and stir until thoroughly dissolved. Add cream cheese and beat until thoroughly blended. When cool and partially congealed stir in lemon juice and strawberries. Allow to "set" in refrigerator for 3 or 4 hours. When ready to serve, halve and core chilled pears. Arrange halves on salad plate lined with greens. Cut strawberry gelatin in

squares and arrange on and around pear halves. Serve with mayonnaise. Will make four luncheon salads or 8 dinner salads.

SPRING FRUIT SALAD

A colorful array of the season's FRESH FRUITS served with a SPICY FRUIT DRESSING and complemented with CRISP CRACKERS makes a marvelous warm weather lunch or supper. On a large tray, arrange mounds of GRAPE-FRUIT sections, halved SEEDED GRAPES, BLUEBERRIES, BANANA FANS and small scoops of COTTAGE CHEESE. Let each person make his own selection of fruit and CRISP SALAD GREENS. You may cut grapefruit in half and then section. Shells may then be used as novel serving dishes.

- LEMON ALLSPICE DRESSING
- 1/2 cup MAYONNAISE
- 1/4 cup POWDERED SUGAR
- 3 tablespoons LEMON JUICE
- 1/8 teaspoon SALT
- 1/2 teaspoon ALLSPICE
- 1/2 cup HEAVY CREAM, whipped

Method: Blend mayonnaise with sugar, lemon juice, salt and allspice. Fold in whipped cream. Makes 1 1/2 cups dressing.

BUTTER PECAN SHERBET

- 2/3 cup SWEETENED CONDENSED MILK
- 2 tablespoons melted BUTTER
- 1/2 cup WATER
- 1/2 teaspoon VANILLA
- 1/8 teaspoon SALT
- 2 EGG WHITES, stiffly beaten
- 1/2 cup PECAN MEATS, chopped

Method: Blend milk and melted butter thoroughly. Add water, vanilla and salt. Chill the mixture and then fold in the egg whites. Put the sherbet in the refrigerator freezing tray. When it is about half frozen, scrape it from sides and bottom of the tray and beat the mixture until it is smooth but not melted. Add the pecans and freeze until the sherbet is firm.

APPLE JOHNNY

- 4 APPLES, sliced fine
- 3 tablespoons SUGAR
- 1/4 teaspoon CINNAMON
- BATTER:
- 1/2 cup SOUR CREAM
- 1 tablespoon SUGAR
- 1/2 teaspoon SODA
- 1/4 teaspoon SALT
- FLOUR to make a soft dough

Method: Mix all ingredients for batter and spread over apples which have been sliced into a baking dish and sprinkled with the sugar and cinnamon. Bake at 350°F. 30-45 minutes, or until apples are done. Serve with whole milk or cream.

APPLE BETTY

- 3 cups sliced or cubed APPLE
- 1 1/2 cups DRIED CAKE, COOKY or DOUGHNUT CRUMBS
- 1/3 cup BROWN SUGAR
- 1 teaspoon CINNAMON
- 4 tablespoons BUTTER, melted
- 3/4 cup WATER

Method: Mix apples, 1 cup crumbs, brown sugar and cinnamon. Place in buttered baking dish and pour melted butter and water on top. Mix remaining crumbs with a little extra melted butter and sprinkle over top. Bake at 350°F. 30 to 45 minutes or until apple is tender. Serve warm with or without cream.

HARD SAUCE

- 1/3 cup BUTTER
- 1 cup POWDERED SUGAR
- 1 teaspoon VANILLA

Method: Cream together butter, sugar and add vanilla. Cream until very light.

Mrs. Walter Okeson, Sisseton, South Dakota

CRANBERRY SHERBET

Crush the contents of a pound can of JELLIED CRANBERRY SAUCE with a fork. Add 2 tablespoons LEMON JUICE and 1 tablespoon SUGAR. Pour into freezing tray and freeze until firm. Remove to a chilled bowl and beat with rotary beater (or electric mixer) until light and fluffy, but not melted. Return to freezing tray and freeze until firm.

DESSERTS

STEAMED CHERRY PUDDING

- 2 tablespoons BUTTER
- 3/4 cup SUGAR
- 2 EGGS, beaten
- 1 3/4 cups FLOUR
- 1/4 teaspoon SALT
- 1/4 teaspoon NUTMEG
- 3 teaspoons BAKING POWDER
- 3/4 cup MILK
- 2 cups hot stoned CHERRIES

Method: Cream butter and sugar; add eggs; mix well. Sift flour, salt, nutmeg, and baking powder together and add to the creamed mixture with the milk and stir well. Pour over the hot cherries in the inset pan. Cook for ten minutes at 15 pounds pressure. At the end of cooking period, open the petcock, slowly. When pressure registers zero remove the cover. Serve hot with Vanilla sauce. Serves 6 to 8.

VANILLA SAUCE

- 1 cup boiling WATER
- 1 tablespoon CORNSTARCH
- 2 tablespoons BUTTER
- 1/2 cup SUGAR
- 1 teaspoon VANILLA
- Pinch of SALT

STEAMED CRANBERRY PUDDING

- 1 cup fresh CRANBERRIES cut in half
- 1 cup crushed PINEAPPLE, well drained
- 1/2 cup chopped blanched ALMONDS
- 1/2 cup light MOLASSES
- 1 1/2 cups enriched FLOUR
- 1/2 teaspoon SALT
- 1 teaspoon SODA
- 1/4 teaspoon CINNAMON
- 1/4 teaspoon CLOVES
- 1/4 teaspoon NUTMEG

Method: Combine fruits, almonds and molasses: Add sifted dry ingredients and mix well. Fill greased 1 quart mold 2/3 full. Cover tightly. Steam 2 hours. Garnish with whole blanched almonds. Serve with Fluffy Hard Sauce.

Note: There are no eggs or shortening in this pudding.

- #### FLUFFY HARD SAUCE
- 1/2 cup BUTTER
 - 1 cup sifted POWDERED SUGAR
 - 1/2 cup heavy CREAM, whipped
 - 1 teaspoon VANILLA

Method: Thoroughly cream butter and add sifted powdered sugar. Stir in cream and vanilla.

Mrs. Henry Just, Wood Lake, Minnesota

PARTY MERINGUE SHELLS

Beat 8 EGG WHITES until foamy. Add 1 teaspoon SALT, 2 teaspoons CREAM OF TARTAR. Add 2 cups SUGAR, one tablespoon at a time, beating well after each tablespoon has been added. Beat until stiff peaks form. Add FOOD COLORING if desired. Shape on heavy ungreased paper on cooky sheet. The centers may be hollowed out with back of teaspoon (dipped in warm water). Bake in 250°F. oven about 70 minutes or until dry. This will make 24 medium sized shells. Cool completely before wrapping for freezer storage. This is the best meringue shell recipe I've ever used.

Your Neighbor Lady

DESSERTS

PINEAPPLE FILLING

- 1 can (8 ounce) CRUSHED PINEAPPLE
- 1/4 cup SUGAR
- 1 tablespoon CORNSTARCH
- 1/8 teaspoon SALT
- 1 teaspoon grated LEMON RIND

Method: Combine all ingredients and cook until thickened. Cool before using to fill small cream puffs.

FRESH FRUIT BOAT

Cut WATERMELON 1 inch above middle. Make balls of entire insides of melon or cut meat out and cut in small, thick pieces. Cut balls out of MUSK-MELON and CANTALOUPE too for your boat. Add fresh PINEAPPLE chunks and dark pitted CHERRIES. Chill all fruit till just before serving. Cut the edge of your watermelon hull in scallops and fill with the fresh fruit. One large filled melon boat makes about 24 servings. May use fresh sliced PEACHES, APRICOTS, PEARS, BANANAS, diced APPLES and PINEAPPLE, seedless GRAPES, and any kind of BERRIES in season. Wonderful dessert for large gathering.

Mrs. Woodrow Gaughenbaugh, Route #3, Atkinson, Nebraska

PECAN TARTS

- 20 GRAHAM CRACKERS, finely rolled (1 2/3 cups crumbs)
- 1/4 cup softened BUTTER or MARGARINE
- 1/4 cup SUGAR

Method: Thoroughly blend together cracker crumbs, softened butter or margarine and sugar. Divide mixture into 8 fluted paper baking cups and set in muffin pans. Press crumb mixture firmly against bottom and sides of cups with a small straight-sided glass. Bake in moderately hot oven (375°F.) 8 minutes. Cool and fill.

FILLING

- 1 cup SUGAR
- 1/3 cup BUTTER
- 1/4 cup hot WATER
- 1/2 teaspoon SALT
- 2 tablespoons FLOUR
- 1 tablespoon CORNSTARCH
- 1 cup hot WATER
- 2 EGG YOLKS
- 1 cup PECAN halves

Method: Melt 2/3 cup sugar in small, heavy skillet, stirring constantly. Blend in butter and 1/4 cup hot water. Mix together in saucepan, 1/3 cup sugar, salt, flour and cornstarch. Stir in 1 cup hot water. Cook over low heat, stirring until mixture boils. Blend in caramel mixture. Stir a little hot mixture into egg yolks, then return to hot mixture and add pecans. Cook and stir over low heat until mixture begins to boil again. Cool. Fill tart shells.

ICE CREAM TREE

Pack ICE CREAM into tree shaped cake pan. Place in freezing unit of refrigerator until ready to serve. Unmold on platter. Garnish with green tinted COCOANUT and WHOLE MARASCHINO CHERRIES. Use square COOKIES and overlap to make base of tree.

DESSERTS

CARAMEL SAUCE

- 1 cup **BROWN SUGAR**,
firmly packed
- $\frac{1}{2}$ cup rich **MILK**
- 2 tablespoons **CORN SYRUP**
- 2 tablespoons **BUTTER** or
MARGARINE

Method: Combine all ingredients. Bring to full boil, stirring to dissolve sugar thoroughly. Boil three minutes. Serve warm or chilled over fresh pears topped with ice cream.

CHRISTMAS PUDDING

- 3 tablespoons **SHORTENING**
- $\frac{1}{3}$ cup **SUGAR**
- 1 well beaten **EGG YOLK**
- $\frac{1}{4}$ cup chopped **DATES**
- $\frac{1}{4}$ cup **CANDIED CHERRIES**
- $\frac{1}{4}$ cup chopped **NUTMEATS**
- $\frac{1}{2}$ cup **MILK**
- 2 cups fine **GRAHAM CRACKERS**
- 1 stiffly beaten **EGG WHITE**
- $\frac{1}{4}$ teaspoon **SALT**
- 1 teaspoon **BAKING POWDER**
- 1 teaspoon **VANILLA**

Method: Cream shortening and sugar. Add beaten egg yolk. Mix in fruit and nuts. Add cracker crumbs, mixed with salt and baking powder, and milk. Add vanilla. Fold in stiffly beaten egg whites. Put in individual molds and cover with aluminum foil. Steam in pressure saucepan or cooker for 10 minutes, with petcock open; 20 minutes at 10 pounds pressure.

ANGEL FOOD CHOCOLATE TORTE

- 1 large **ANGEL FOOD CAKE**
- 1 cup **BUTTER**
- $2\frac{1}{2}$ cups **CONFECTIONERS SUGAR**
- $1\frac{1}{2}$ teaspoons **VANILLA**
- 6 or 8 tablespoons **COCOA**
- $\frac{1}{8}$ teaspoon **SALT**
- $\frac{1}{2}$ cup **NUTS**, chopped
- 2 squares (2 ounces)
melted **CHOCOLATE**
- 2 cups **WHIPPING CREAM**

Method: Slice cake into 3 layers. Cream butter well. Beat 2 cups confectioners sugar into the butter and cream well. Add 1 teaspoon vanilla and melted chocolate. Mix well and spread between layers. Mix and sift $\frac{1}{2}$ cup confectioners sugar, cocoa and salt. Add to the cream and chill 2 hours or more. Add $\frac{1}{2}$ teaspoon vanilla to cream and whip until stiff. Spread on top and sides of cake. Sprinkle chopped nuts around sides of cake. Chill thoroughly (2 hours or more) before serving. Serves 12 to 16.

Mrs. Rudolph Porath, Valentine, Nebraska

ZOO PARADE

Mickey Mouse comes to life by decorating a scoop of **ICE CREAM** with **SEMI-SWEET CHOCOLATE** pieces for eyes, a half **CHERRY** nose, a cherry slice for the mouth and **VANILLA WAFERS** for the ears. To make Peter Rabbit, use long wafers for the ears.

CIRCUS CLOWN

Put a scoop of **ICE CREAM** on a slice of **PINEAPPLE**. Make face with **CHERRY** half, **NUTS** and **SEMI-SWEET CHOCOLATE** pieces. For hat, mound **WHIPPED CREAM** on top of ice cream; rest 4 **SUGAR WAFERS** against cream. Top with **CHERRY**.

DESSERTS

BATTER UP

Prepare a jar of **LORNA DOONE SHORTBREAD CRUMBS** in advance. For the bat, roll a small **BANANA** in the crumbs to coat well. Put on a serving dish alongside a "ball" of **ICE CREAM**. Dribble **CHOCOLATE SYRUP** over ice cream, to resemble stitching on baseball. Set a whole Lorna Doone shortbread on edge behind ball and bat to symbolize the diamond.

COFFEE ANGEL TORTE

- 1 package **ANGEL FOOD MIX**
- 24 **MARSHMALLOWS**
- $\frac{1}{2}$ cup strong hot **COFFEE**
- 1 cup **WHIPPING CREAM**
- 2 tablespoons **CHOCOLATE SYRUP**
- Shaved unsweetened
CHOCOLATE (optional)

Method: Prepare angel food mix as directed on package. Lightly grease 4 9-inch layer cake pans. Line bottoms of pans with waxed paper. Spread batter evenly in pans. Bake in moderate oven, 325°F. 25 to 30 minutes, or until top springs back when lightly touched with fingertip. Invert pans on cake racks to cool. When thoroughly cool, remove from pans. Meanwhile melt marshmallows in coffee over low heat, stirring often. Chill until partially set. Whip $\frac{1}{2}$ cup cream, fold in. Spread between cake layers. Chill until set. Whip remaining cream, fold in chocolate syrup. Spread on top of cake. Garnish with shaved chocolate if desired.

APPLE DUMPLINGS

- 2 cups **FLOUR**
- 1 teaspoon **SALT**
- 2 teaspoons **BAKING POWDER**
- 2 tablespoons **SHORTENING**
- $\frac{3}{4}$ cup **MILK**

Method: Mix as for baking powder biscuits and roll out $\frac{1}{4}$ inch thick. Chop up 8 to 10 apples, spread butter, cinnamon and $\frac{1}{2}$ cup sugar over the rolled dough and cover with chopped apples. Roll up as for cinnamon rolls, cut about 2 inches thick. Put in cake pan (rather far apart) and

cover with following syrup.

- $\frac{1}{2}$ cup **WHITE SUGAR**
- 1 cup **BROWN SUGAR**
(Packed)

- 1 cup boiling **WATER**
- Chunk of **BUTTER**

Bake one hour at 350°F.

Mrs. John Keegan, Doon, Iowa

CHOCOLATE WHIPPED CREAM DELIGHT

- 1 cup **WHIPPING CREAM**
- 4 tablespoons **SUGAR**
- $\frac{1}{2}$ small can **CHOCOLATE SYRUP**
- Dash of **SALT**
- 16 **GRAHAM CRACKERS**
- 1 teaspoon **VANILLA**

Method: Whip cream until stiff; add sugar by the tablespoon; add vanilla and salt. Mix in syrup and add 16 broken graham crackers. Crush 2 crackers and sprinkle on top. Serves 4 or 5.

Alice Eastman, Clarissa, Minnesota

DESSERTS

PUMPKIN DOUGHNUTS

- 2 tablespoons SHORTENING
- 1 cup SUGAR
- 1 well beaten EGG
- 1/2 cup PUMPKIN
- 1/2 cup SOUR MILK
- 3 1/2 cups FLOUR
- 2 tablespoons CORN MEAL
- 2 teaspoons SODA
- 4 teaspoons BAKING POWDER
- 1/2 teaspoon SALT
- 1/2 teaspoon each GINGER, CINNAMON and NUTMEG

Method: Cream shortening and sugar, add well beaten egg. Mix pumpkin with sour milk and add to first mixture. Mix dry ingredients and add to first mixture; add a little more flour if necessary, so that dough can be handled. Chill. Turn out on floured board. Roll about 1/3 inch thick. Cut. Fry in deep fat heated to 375°F. Remove from fat and drain.

APPLE FRITTERS

- 1/2 cup warm WATER
- 1 package active dry YEAST
- 2 tablespoons SUGAR
- 1/2 teaspoon SALT
- 1 tablespoon SHORTENING
- 1 beaten EGG
- 1 1/2 cups sifted FLOUR
- 1 1/2 cups peeled chopped APPLE

Method: Measure water into mixing bowl. Sprinkle yeast over water and stir until yeast is dissolved. Then to the dissolved yeast, add sugar, salt, shortening and beaten egg. Stir in flour and beat the mixture until it is smooth. Cover batter and set aside to rise . . . about 40 minutes. This helps develop the nostalgic yeast aroma everybody loves. After the batter has risen about 40 minutes you stir in the chopped apples. Drop the batter by teaspoonsful into deep hot fat . . .

375°F, and let the fritters fry until golden brown. Turn only once. It takes only about 2 to 5 minutes for the fritters to bake. With this recipe you'll be able to make about 24 small fritters to bake. You can dust these in powdered sugar, or eat them hot, either with maple syrup, ham, bacon, or pork sausage.

QUICK FUDGE DESSERT

- 1 1/2 cups sifted enriched FLOUR
- 2 teaspoons BAKING POWDER
- 1/2 teaspoon SALT
- 1/2 cup SUGAR
- 1 EGG, beaten
- 1/2 cup MILK
- 3 tablespoons melted SHORTENING

Method: Sift together flour, baking powder, salt and sugar. Combine egg, milk and shortening. Add to flour mixture, stirring until mixture is smooth. Spread 2/3 batter in bottom of greased 8 inch square baking pan. Pour Fudge Filling over batter. Drop remaining batter by spoonfuls over Fudge Filling. Bake in moderately hot oven 400°F. 24 minutes. Serve warm with custard sauce if desired.

FUDGE FILLING

- 1 EGG, beaten
- 1/2 cup SUGAR
- 1 ounce square unsweetened CHOCOLATE, melted
- 1/4 cup chopped NUTS
- 1 tablespoon BUTTER

Method: Combine egg, sugar and melted chocolate, mixing well. Add nuts and butter. Beat well. Makes 1 8-inch Quick Fudge Dessert.

DESSERTS

MINCEMEAT TORTE

- 1 cup sifted enriched FLOUR
- 1/2 teaspoon SODA
- 1 teaspoon BAKING POWDER
- 1/2 teaspoon SALT
- 1 teaspoon CINNAMON
- 1 teaspoon NUTMEG
- 1/4 cup SHORTENING, soft
- 1 cup BROWN SUGAR
- 1 teaspoon grated LEMON RIND
- 1/4 cup MILK
- 1 EGG
- 1 cup MINCEMEAT
- 1 cup quick or old fashioned OATS, uncooked

Method: Sift together flour, soda, baking powder, salt and spices into bowl. Add remaining ingredients except rolled oats; beat until smooth. Fold in rolled oats. Bake in greased 7 x 11 inch pan in moderate oven (350°F.) 35 to 40 minutes. Serve warm with whipped cream or orange hard sauce. Makes 12 servings.

FROZEN CRANBERRY LOAF

- 3/4 cup finely ground TOAST CRUMBS
- 1/2 cup BROWN SUGAR
- 1 teaspoon CINNAMON
- 1/2 teaspoon NUTMEG
- 1/4 teaspoon ALLSPICE
- 1/4 teaspoon CLOVES
- 1/4 teaspoon GINGER
- 3 tablespoons melted BUTTER
- 1 pound can JELLIED CRANBERRY SAUCE
- 1/2 cup WHIPPING CREAM
- 1 3-ounce package CREAM CHEESE
- GREEN VEGETABLE COLORING

Method: Mix first seven ingredients together. Work in melted butter. Press mixture evenly against sides and bottom of an ice cube tray. Chill in freezing compartment for at least 1 hour. Crush jellied cranberry sauce with a fork and spread over crumb crust. Whip cream. Soften cream cheese and whip with cream. Tint green with green vegetable coloring. Spread whipped cream cheese mixture over cranberry sauce. Place in freezing compartment and freeze until firm. Slice to serve. Makes 8 servings.

Cakes & Frostings

TEXAS SPECIAL FRUIT CAKE

- 1 pound box GRAHAM CRACKERS
- 1 pound CANDIED CHERRIES
- 1 pound CANDIED PINEAPPLE
- 1 pound DATES (pitted)
- 1 pound PECANS
- 1 pound MARSHMALLOWS
- 1 cup SWEET CREAM
- 1 pound ALMONDS

Method: Crush crackers, mix with fruit and nuts, which have been cut up or ground in food chopper. Melt marshmallows with the cream in top of double boiler. Pour over all ingredients and mix well. Pack in loaf or angel food cake pan. Then put in your freezer and can be used anytime after 24 hours.

Shirley Naessing, Webster, South Dakota

CAKES and FROSTINGS

COFFEE FROSTING

Dissolve 2 or 3 tablespoons of BROWN SUGAR in about 4 or 5 tablespoons warm COFFEE. Cool. Add enough POWDERED SUGAR to make a frosting for your favorite spice cake.

Mrs. Phillip Hammon, Lynch, Nebraska

OATMEAL CAKES

- 1 cup SUGAR
- ½ cup SHORTENING
- 2 EGGS
- 1 cup cooked OATMEAL
- 1 teaspoon SODA
- 1 teaspoon SALT
- 1 teaspoon BAKING POWDER
- 1 teaspoon CINNAMON
- ½ teaspoon ALLSPICE
- ¼ teaspoon CLOVES
- 2 cups FLOUR
- 1 teaspoon VANILLA
- ½ to ¾ cup RAISINS
- 1 cup SOUR MILK

Method: Cream the shortening and the sugar, and add the beaten eggs; then add the cooked oatmeal which is cold. Dissolve the soda in the sour milk; sift the dry ingredients and add alternately with the milk; add the vanilla and raisins. Bake at 350°F.

Mrs. Walter Herzog, 819 S. Van Buren, Mason City, Iowa

COCOA FLUFF

- 1 EGG WHITE
- ¼ cup BEET or CANE SUGAR
- 4 tablespoons COCOA
- ¼ teaspoon SALT
- 1 teaspoon SALAD OIL

Method: Beat egg white until frothy, and gradually add sugar, cocoa and salt. Continue beating until topping holds stiff peaks. Fold in salad oil. Spread on cake.

POTATO APPLESAUCE CAKE

- 2 cups GRANULATED SUGAR
- ½ cup SHORTENING
- 3 EGGS
- 1 cup mashed POTATOES
- 1 cup APPLESAUCE
- 1 teaspoon VANILLA
- 1 cup SWEET MILK
- ½ cup COCOA
- 1 teaspoon SODA
- 4 cups sifted FLOUR
- 1 teaspoon CINNAMON
- 1 teaspoon ALLSPICE
- ½ teaspoon NUTMEG
- 1 teaspoon SALT
- 2 teaspoons BAKING POWDER
- 1 cup RAISINS
- 1 cup broken NUTMEATS
- Dried or Candied FRUITS if desired

Method: Cream sugar and shortening, add beaten eggs and also add potatoes, applesauce and vanilla. Mix well. Mix together milk, cocoa, soda. Sift flour and measure; then sift the flour, cinnamon, allspice, nutmeg, salt and baking powder together three times. Add milk mixture alternately with dry mixture to creamed mixture, stirring well after each addition. Last, add 1 cup raisins and 1 cup broken nutmeats. Bake 1 hour 15 minutes in a large tube pan at 350°F. Dried or candied fruits may be added to the cake, if desired. The cake is moist and tender, but not "airy." It keeps well for a number of days and would undoubtedly freeze well. For variation, it may be served as a pudding with hot lemon sauce or the cake itself may be served warm, topped with vanilla ice cream.

CAKES and FROSTINGS

DECORATE PARTY CAKE PLATE

Turn a special party cake into a plate size garden with real flowers. Dip the stems, cut close to the blossoms, into melted PARAFFIN and then plunge into ICE WATER. After the wax is hardened, arrange the flowers on the frosted cake and around the cake plate.

Mrs. Rudolph Porath, Valentine, Nebraska

CUP CAKES

Bake MIX CAKE in paper cups. When done and cooled, cut a cone shaped piece out of the top and fill with a PINEAPPLE FILLING. Replace cap and frost with a seven minute FROSTING or a LEMON FILLING. This is very good.

Mrs. Henry Smook, 504 North Spring, Luverne, Minnesota

BUTTERCUP CAKE

- ½ cup SHORTENING (part BUTTER)
- 1½ cups SUGAR
- 2 EGGS, beaten
- 2¼ cups FLOUR (all purpose)
- ½ teaspoon BAKING POWDER
- ½ teaspoon SODA
- ½ teaspoon SALT
- 1 cup BUTTERMILK
- 1 teaspoon VANILLA
- ¼ teaspoon ALMOND
- ¼ teaspoon LEMON and FLAVOR

Method: Cream shortening, sugar, beaten eggs. Sift together flour, baking powder, soda, salt. Add buttermilk and dry ingredients alternately to the first mixture. Add vanilla and almond, lemon and orange flavor. Bake in two 8 inch layers or square pan 8 x 8 at 350°F., 30 to 35 minutes. Frost with white icing same flavor as cake. Decorate edge with grated orange or lemon rind to resemble a border of flowers.

Minnie Struck, Dimock, South Dakota

DANISH EGG CAKE

- 3 tablespoons FLOUR (rounded)
- ¼ to 1/3 cup of MILK
- 4 EGGS
- ¾ teaspoon SALT
- 1¾ cups MILK

Method: Mix flour and ¼ or 1/3 cup milk and stir till smooth. Add eggs, stirring smooth after each egg is added. Add 1¾ cup milk and salt to mixture. Brown slices of bread in a buttered 9 inch skillet. Cut up the slices so they fit all over the bottom of the pan pretty well, and brown them lightly on both sides. Pour the batter over this and cook over low heat, running a knife or spatula under it from all sides occasionally. When all of the batter has become firm, loosen it once more with the knife, place a large flat lid over the skillet and invert. Set the skillet down and slide the egg cake off the lid into the pan again to brown on the other side for about 2 or 3 minutes. Loosen, then place large plate on top of cake and invert onto the plate. Sprinkle very generously with sugar and cinnamon and serve. About 3 servings.

Mrs. Hobert Storer, Harrold, South Dakota

CAKES and FROSTINGS

APPLE CAKE

- 1 cup **WHITE SUGAR**
- 1/2 cup **SHORTENING**
- 1 **EGG**
- 1/2 cup **cold COFFEE**
- 1 teaspoon **SODA in coffee**
- 1 cup **chopped APPLES**
(peeled and chopped)
- 1 1/2 cups **sifted FLOUR**
- 1/2 cup **NUTS**
- 1/2 cup **RAISINS**

Method: Cream sugar and shortening. Blend well. Add egg and beat well. Add soda to coffee. Add with sifted dry ingredients to first mixture. Add apples, raisins and nuts. Bake 35 minutes at 350°F. in 8 x 8 pan.

Mrs. Dalton Hoffman, Twin Brooks, South Dakota

PRIZE ANGEL FOOD CAKE (Twin to Gold Sunbeam)

Assemble ingredients and utensils needed. Use 10-inch deep tube cake pan. (Do not grease.) Remove EGGS from refrigerator, separate. Let whites stand at room temperature. Sift flour once before measuring. Sift together five times: 1 1/8 cups sifted FLOUR (1 cup plus 2 tablespoons), 3/4 cup SUGAR. Put into large bowl 1 1/2 cups EGG WHITES (11 to 13 whites), 1/2 teaspoon SALT. Beat on No. 10 speed of electric mixer (or higher speed) until foamy, about 1/2 minute. Add 1 1/2 teaspoons CREAM TARTAR. Continue at high speed until whites are stiff and stand in points, about 2 1/2 to 3 minutes. Do not overbeat until dry. Sprinkle in rapidly, 1 cup sifted SUGAR, while beating on No. 8 speed. Beat only until sugar is blended, about 1 minute. Scrape bowl gently toward beaters and up and over with a folding motion. Turn to No. 2 speed. Add 1 teaspoon VANILLA FLAVORING, and 1 teaspoon ALMOND FLAVORING. Sprinkle in sifted flour mixture evenly and quickly. Beat only enough to blend, about 1 1/2 minutes, scraping bowl gently toward beaters with a folding motion to blend in quickly. Gently put into tube pan. Carefully cut through batter with knife or spatula going around in circular motion six times to release large air bubbles. Bake the new way in pre-heated oven (375°F.) 15 minutes, (300°F.) 15 minutes, then (325°F.) 30 minutes or until golden brown. Remove from oven, invert pan until cool. Loosen with spatula and remove from pan.

FOR SMALLER ANGEL FOOD USE:

9 inch tube pan, 1 cup sifted CAKE FLOUR, 1 1/2 cups SUGAR, 1/4 teaspoon SALT, 1 teaspoon CREAM TARTAR, 1 cup EGG WHITES, 1 teaspoon VANILLA, 1/2 teaspoon ALMOND FLAVORING.

CHOCOLATE ANGEL FOOD

Substitute 1/4 cup COCOA for 1/4 cup FLOUR. Sift cocoa with flour and sugar in first step.

CHERRY ANGEL FOOD

Cut up 1/2 cup MARASCHINO CHERRIES. Drain well on paper towel. Pour 1/3 of batter into pan and sprinkle half of the cherries over it. Pour in 1/3 more of batter, sprinkle rest of cherries over it. Pour in remaining batter.

Mrs. Bernard Olson, Brewster, Minnesota

CAKES and FROSTINGS

GOLD SUNBEAM CAKE (Make with Prize Angel Food)

- Sift together 3 times
- 3 cups **sifted CAKE FLOUR**
- 2 1/2 teaspoons **BAKING POWDER**
- 1/2 teaspoon **SALT**

Method: Put in large bowl 10 to 12 EGG YOLKS (1 cup). Beat on high speed of electric mixer until very fluffy and thick. Takes about 6 minutes. (No. 10 speed.) Beat in gradually, 2 cups sifted SUGAR, while beating in high speed about 2 minutes. Scrape bowl while beating.

Turn to low speed or No. 2 speed on mixer. Add 1 teaspoon VANILLA, 1/2 teaspoon LEMON EXTRACT, and 1 cup cold WATER. Then sprinkle in sifted dry ingredients gradually and quickly while beating on low (No. 2) speed. Scrape bowl while beating. Beat only enough to blend, about 2 minutes. Pour into 10 inch tube cake pan. Bake (350°F.) in moderate oven about 1 hour or until golden brown. Invert on cake cooler rack until cool. Loosen sides with a spatula and remove from pan. Makes 1 large cake. Delicious with whipped cream, strawberries, or with pineapple filling.

Mrs. Bernard Olson, Brewster, Minnesota

CHEESE CAKE

- 1/2 cup **well drained CRUSHED PINEAPPLE** (save juice)
- 1 1/2 cups **well drained canned APRICOT halves** (save juice)
- 2 cups **dry sieved COTTAGE CHEESE**
- 1 1/4 teaspoons **SALT**
- 1 package **LEMON flavored GELATIN**
- 1/4 cup **APRICOT JUICE**
- 1/4 cup **PINEAPPLE JUICE**
- 1/4 cup **SUGAR**
- 1 cup **WHIPPING CREAM**, whipped
- 1 1/3 cup **finely crushed GRAHAM CRACKER CRUMBS**
- 1 **tablespoon melted BUTTER**
- 2 **tablespoons finely chopped NUTS**
- Whole STRAWBERRIES** for garnish (optional)

Method: Place pineapple in large mixing bowl. Sieve apricots. There should be 1 cup sieved apricot pulp. Add to pineapple. Mix well. Add cheese and salt. Blend thoroughly. Place gelatin in small mixing bowl. Combine apricot and pineapple juices in small saucepan. Place over medium heat. Bring to boiling point. Gradually pour over gelatin, mixing thoroughly. Cool slightly. Gradually add 2/3 cup of the cheese mixture to gelatin mixture, blending thoroughly. Combine gelatin mixture with remaining cheese mixture. Blend thoroughly. Blend sugar lightly into whipped cream. Carefully fold cream mixture into gelatin mixture. Pile lightly in well oiled 5 cup mold. Chill 24 hours. Unmold on large serving plate. Combine cracker crumbs with butter. Blend thoroughly. Add nuts. Mix well, sprinkle evenly over cheese cake. Garnish with strawberries if desired. Serves 8 generously.

My good friend Jan Voss, Sioux City, Iowa

BROWN SUGAR FROSTING

- 1 **EGG WHITE**
- 1 cup **BROWN SUGAR**
- 3 **tablespoons cold WATER**
- 1 **teaspoon VANILLA**
- 1/2 **teaspoon CREAM TARTAR**

Method: Use double boiler and beat for seven minutes or until stiff peaks form. Remove from heat. Add vanilla and cream of tartar. Beat until cool.

Mrs. Jim Flieger, Maurice, Iowa

GOLD CAKE

- 1 3/4 cups CAKE FLOUR
- 3 teaspoons BAKING POWDER
- 1/4 teaspoon SALT
- 1/2 cup SHORTENING
- 1 cup SUGAR
- 8 EGG YOLKS
- 1/2 teaspoon ORANGE EXTRACT or LEMON EXTRACT
- 1/2 cup MILK

Method: Sift flour; measure, add baking powder and salt. Sift again. Cream shortening, add sugar gradually and cream together until light and fluffy. Add egg yolks which have been beaten until thick and lemon colored (add unbeaten yolks if electric mixer is used). Beat until smooth and add extract. Add dry ingredients alternately with milk. Beat until smooth (about 1 to 2 minutes with electric mixer at medium speed or 4 or 5 minutes by hand). Pour into 2 greased 8 inch layer pans. Bake in a moderate oven (375°F.) for about 25 minutes.

Mrs. Elmer Enfield, 313 Clark St., Mankato, Minnesota

COCOANUT ICING

- 1/3 cup melted BUTTER
- 1 cup BROWN SUGAR
- 6 tablespoons CREAM
- 1 cup COCOANUT

Method: Mix all ingredients together. Spread over cake and broil in broiler until golden brown.

Mrs. Ernest Klaschen, Wolsey, South Dakota

APPLE JUICE CAKE

- 1 cup SUGAR
- 1/2 cup SHORTENING
- 1 EGG
- 1 1/2 cups APPLE PICKLE JUICE
- 2 cups FLOUR
- 1/4 teaspoon SALT
- 1 teaspoon CINNAMON
- 1 teaspoon CLOVES
- 2 teaspoons SODA
- 1 cup RAISINS

Method: Cream shortening and add sugar, beaten egg and juice alternately with flour, beginning and ending with flour, in which has been sifted the salt, cinnamon, cloves and soda. Add raisins. Bake in moderate oven until it springs back when lightly touched.

Mrs. Vernon Pomroy, Lake City, Minnesota

MRS. CAKE PUDDING

- 1 cup DARK SEEDLESS RAISINS
- 1 cup CURRANTS
- 1 cup WHITE SEEDLESS RAISINS
- 3 EGGS well beaten
- 1 1/2 cups MILK
- 1/2 cup MOLASSES
- 1 cup ground SUET
- 4 1/2 cups FLOUR
- 1 teaspoon CINNAMON
- 1 teaspoon SALT
- 1 teaspoon each CLOVES, NUTMEG, ALLSPICE
- 1 teaspoon SODA
- 1/2 cup NUTS

Method: Blend raisins, currants, eggs, milk, molasses, and ground suet together. Sift cinnamon, salt, cloves, nutmeg, allspice, soda, flour into the liquid mixture, beating briskly so as to make it smooth. Add 1/2 cup nuts. Cold pack in boiler, cook 3 hours. Be sure to fill the jar only over half full as it swells to the top of jar. May put caramel sauce or whipped cream alone or grated nuts or crushed pineapple over top of the whipped cream, after you have dished the cake out into your sauce dishes. 1 tablespoon will make a generous helping, as this is a rich cake.

Mrs. Ray Hornback, Spencer, Nebraska

PINEAPPLE FILLING

- 1 cup WHIPPED CREAM
- 3 tablespoons POWDERED SUGAR
- 1 teaspoon VANILLA
- 1/4 to 1/2 cup crushed PINEAPPLE
- 1/4 pound MARSHMALLOWS cut in 1/8ths
- 1/4 cup MARASCHINO CHERRIES
- 1/4 cup NUTMEATS

Method: Mix together. Very nice as a filling for angel food or sponge cake.

Your Neighbor Lady

SEA FOAM FROSTING

- 1 cup BROWN SUGAR
- 2 EGG WHITES
- 3 tablespoons cold WATER
- 1/4 teaspoon CREAM of TARTAR

Method: Mix all ingredients and cook over boiling water, beating constantly, three minutes with electric mixer and seven minutes by hand.

Mrs. Lloyd Tone, 614 South Arch, Aberdeen, South Dakota

WHIPPED CREAM CAKE

- 1 cup SWEET CREAM, whipped
- 2 EGGS
- 1 cup SUGAR
- 1 teaspoon VANILLA
- 1/2 teaspoon SALT
- 2 teaspoons BAKING POWDER
- 1 1/2 cups CAKE FLOUR

Method: Whip cream until stiff. Drop in eggs, whip until very light. Add sugar, beat again. Add vanilla; then fold in sifted dry ingredients. Put in layer cake tins and bake in moderate oven, 375°F. This makes a very feathery, delicious cake.

Mrs. Raymond Hehn, Route #2, Aberdeen, South Dakota

MILK FROSTING

- 1 teaspoon BUTTER
- 1 1/2 cups SUGAR
- 1/2 cup MILK
- 1/2 teaspoon VANILLA

Method: Put the butter into a saucepan and when it is melted, add the sugar and milk. Stir until the boiling point is reached and then boil for ten minutes without stirring (235°F). Remove from fire, add vanilla and beat until of spreading consistency.

Mrs. B. H. Monnich, Nickerson, Nebraska

CREAM FROSTING

- 3/4 cup SUGAR
- 1/4 cup MILK
- 2 tablespoons hot WATER
- 6 MARSHMALLOWS or 2 tablespoons MARSH-MALLOW CREAM
- 1/2 teaspoon VANILLA

Method: Put the milk and sugar into a saucepan, bring slowly to the boiling point and boil for five minutes. Place the marshmallow in a double boiler with hot water and vanilla. Stir until the mixture is smooth, then add the milk and sugar syrup gradually, stirring constantly. Beat until cool, then spread.

Mrs. B. H. Monnich, Nickerson, Nebraska

FROZEN LEMON PIE

- 3 EGG YOLKS
- 3 EGG WHITES
- 1/2 cup SUGAR
- 4 tablespoons LEMON JUICE
- Speck of SALT
- 1 cup WHIPPING CREAM
- Rind of 1/2 LEMON
- GRAHAM CRACKERS or WAFERS for crust

Method: Beat egg yolks until light and add sugar (keep out 1 tablespoon of sugar for egg whites). Add lemon juice and rind. Cook in double boiler until thick. Cool. Whip cream and fold in lemon mixture. Add stiffly beaten egg whites and fold them into the lemon mixture. Place in buttered refrigerator trays which have been lined with graham crackers or wafers; freeze and cut. Serves 12 people.

Mrs. Ingvald Helle, Ashby, Minnesota

APPLE 'N' CREAM PIE

- 6 tart APPLES
- 1 9-inch unbaked PIE SHELL
- 1 cup halved, seeded TOKAY GRAPES
- 3/4 cup SUGAR
- 1/4 cup FLOUR
- 1 teaspoon CINNAMON
- 1 cup (1/2 pint) SOUR CREAM
- 2 tablespoons SUGAR

Method: Pare, core apples. Cut one crosswise into quarter inch slices. Fit in bottom of pie shell. Quarter remaining apples. Place rounded side up on apple slices. Scatter grapes to fill space. Combine 3/4 cup sugar, flour and 1/2 teaspoon cinnamon; sprinkle evenly over fruit. Pour cream over all. Combine remaining sugar and cinnamon, sprinkle on top. Bake in hot oven (450°F.) ten minutes. Lower heat to 350°F. Bake 30 minutes or until tender.

JACK O' LANTERN PIE

- 2 cups sifted enriched FLOUR
- 1 teaspoon SALT
- 2/3 cup SHORTENING
- 3 to 5 tablespoons cold WATER
- ORANGE RAISIN filling

Method: Sift together flour and salt. Cut or rub in shortening. Sprinkle with water, mixing lightly until dough begins to stick together. Turn out on floured pastry cloth and press dough together. Cover or wrap in waxed paper and let stand while preparing Orange Raisin Filling. Divide dough in half. Roll one half into circle 1/8 inch thick and use to line 9-inch pie pan. Fill with Orange Raisin Filling. Roll remaining half

of dough to make top crust. Arrange over filling. Trim and flute edge. Cut design in pastry to allow steam to escape. Bake in hot oven (400°F.) about 45 minutes.

- ORANGE RAISIN FILLING
- 1/3 cup SUGAR
- 3 tablespoons enriched FLOUR
- 1/4 teaspoon SALT
- 1 cup WATER
- 1 cup seedless RAISINS
- 2 ORANGES

Method: Combine sugar, flour and salt in mixing bowl and mix until well blended. Stir in water. Add raisins. Shred rind of 1 orange and add to raisin mixture. Peel both oranges and cut into slices about 1/4 inch thick. Quarter slices and add to raisin mixture. Pour into unbaked pastry shell. Makes one 9-inch pie.

PRALINE CRUNCH CREAM PIES

Bake a PIE SHELL. Use a package mix of BUTTERSCOTCH or VANILLA CREAM PIE FILLING and follow the directions given on the package . . . or use your own favorite cream pie recipe. While the filling is cooling, make the Praline Crunch. Stir together 1 cup BEET or CANE SUGAR, 1/2 cup coarse chopped NUTMEATS (PECANS, ALMONDS or WALNUTS) and 1 unbeaten EGG WHITE. Spread in a thin layer in a greased and floured shallow pan. Bake in a moderate oven (350°F.) 20 minutes. Cool, crush with a rolling pin. About a half hour before serving, sprinkle half of the Praline Crunch in the bottom of the pie shell; spread with the well cooled filling and sprinkle with the remainder of the crunch. Decorate each serving with a puff of WHIPPED CREAM. Chill. Serves 6.

APPLE CREAM PIE

- 2 cups finely chopped TART APPLES
- 3/4 cup SUGAR
- 2 tablespoons FLOUR
- 1 cup thick SOUR CREAM
- 1 EGG, well beaten
- 1/2 teaspoon VANILLA
- 1/8 teaspoon SALT

Method: Combine sugar and flour. Add cream, egg, flavoring and salt. Beat until smooth. Add apples. Mix thoroughly. Pour into pastry lined pie pan. Bake in hot oven 450°F. 15 minutes. Reduce heat to 325°F. and bake 30 minutes. Remove from oven. Combine 1/3 cup SUGAR, 1 teaspoon CINNAMON, 1/3 cup FLOUR and 1/4 cup BUTTER. Mix thoroughly. Sprinkle over pie.

Return to oven. Bake in slow oven 325°F. for 20 minutes. Cool and serve.

La Verne Dobrovolsky, Atkinson, Nebraska

HOLIDAY EGGNOG PIE

- CRUMB CRUST
- 20 GRAHAM CRACKERS, finely rolled (about 1 2/3 cups CRUMBS)
- 1/4 cup softened BUTTER
- 1/4 cup SUGAR

- FILLING
- 1 envelope unflavored GELATIN
- 2 tablespoons SUGAR
- 2 1/4 cups bottled EGGNOG
- 1/8 teaspoon NUTMEG
- 1/2 teaspoon RUM FLAVORING
- 1/2 cup heavy CREAM, whipped

Method: Blend together cracker crumbs, softened butter and sugar. Pour mixture into 9-inch pie plate; firmly press into an even layer against bottom and sides of plate. Bake in moderately hot oven (375°F.) about 8 minutes. Cool.

Method: Blend gelatin and sugar well in top of double boiler. Pour in 1 cup eggnog and cook until gelatin dissolves. Remove from heat, stir in remaining eggnog, nutmeg, and rum flavoring. Chill until thickened but not set; whip until frothy. Fold in cream. Pour into crumb crust; chill. To garnish, trace the New Year or whatever message you want on paper, and cut out figures. Lay paper over pie, sprinkle nutmeg over cutouts. Remove paper, and there on the pie is your greeting.

FROSTED APPLE PIE

PASTRY for 2 crust pie

- 1 cup granulated SUGAR
- 1/4 teaspoon SALT
- 1/2 teaspoon ground NUTMEG
- 1/4 teaspoon each ground CINNAMON and ALLSPICE
- 7-8 tart pie APPLES
- 2 tablespoons BUTTER or MARGARINE

Method: Line 9-inch pie pan with bottom crust. Combine granulated sugar, salt and spices. Pare, core and slice apples. Arrange a layer in pie pan and sprinkle with some of the sugar mixture. Continue until pan is full. Dot with bits of butter. Moisten edge of crust and cover with top crust. Fold top edge under bottom and press edges together. Bake in hot oven (425°F.) about 40 minutes. Remove from oven and let stand 5 minutes. Blend powdered sugar, nutmeg, vanilla and milk until smooth to make frosting. Spread over top of pie. Serve pie warm or cold.

FROSTING:

- 1/3 cup POWDERED SUGAR
- 1/4 teaspoon GROUND NUTMEG
- 1/2 teaspoon VANILLA
- 3/4 teaspoon MILK or light CREAM

PEAR CRUMB PIE

- 6 firm ripe PEARS
- 3/4 cup SUGAR
- pinch of SALT
- 1 tablespoon CORNSTARCH
- 2 teaspoons grated LEMON RIND
- 1 tablespoon fresh LEMON JUICE
- 1 8-inch unbaked PIE SHELL
- 3/4 teaspoon ground NUTMEG
- 1/4 teaspoon ground CINNAMON
- 1/4 teaspoon ground GINGER
- 1/2 cup FLOUR
- 1/4 cup BUTTER

Method: Halve, peel and core pears. Cut into fairly thick slices (about 1/2 inch). Combine 1/3 cup of sugar, salt, cornstarch, lemon rind and juice. Pour over pears and stir gently to mix. Turn into pie shell. Combine remaining sugar, spices and flour. Work in butter with fingers until consistency of coarse meal. Sprinkle over top of fruit. Bake in hot oven (450°F.) 10 minutes, then reduce heat to 350°F. and bake 30 minutes longer. This pie is best served warm with a spoonful of whipped cream on top. Give the whipped cream a light sprinkle of nutmeg just before serving. Makes one 8-inch pie. Note: If juicy eating pears are used, increase cornstarch to 1 1/2 or 2 tablespoons, depending on how juicy and ripe the fruit is.

FROZEN PUMPKIN PIE

Line a pie tin with waxed paper, then make a crust of ICE CREAM, about 1/4 inch thick. Put in freezer and let stand until filling is ready.

FILLING

- 1 cup PUMPKIN
- 1 cup SUGAR
- 1/8 teaspoon SALT
- 1/4 teaspoon GINGER
- 1 teaspoon CINNAMON
- 1 cup CREAM, whipped

Method: Mix together and pour into the frozen crust and freeze solid. Serve with whipped cream or salted nuts.

Mrs. Elmer Erick, 1817 South Euclid Ave.
Sioux Falls, South Dakota

DANISH WREATHS

- 3/4 cup BUTTER
- 1/2 cup SUGAR
- 1 1/4 cups sifted ENRICHED FLOUR
- 3/4 cup QUICK or OLD FASHIONED OATS, uncooked
- Grated rind of 1/2 ORANGE

Glaze and Decoration:

- 1 EGG WHITE
- 2 tablespoons SUGAR
- CANDIED FRUIT

Method: Cream butter and sugar together thoroughly. Add remaining ingredients, mixing well. (Dough will be stiff, so you may want to mix with hands.) Chill thoroughly. Break off small pieces of the dough, working together with fingers to form a stick about 6 inches long and 1/4 inch thick. Shape each piece into a wreath, crossing ends to form a knot; place two inches apart on ungreased cookie sheet. Beat egg white until stiff but not dry. Gradually beat in sugar. Brush on wreaths; decorate with candied fruit. Bake in a moderate oven (375°F.) 10 to 20 minutes. Makes 3 dozen.

This is my favorite Christmas Cookie recipe. Your Neighbor Lady

SAINT NICK'S COOKIES

- 1 cup BROWN SUGAR
- 1 cup WHITE SUGAR
- 1 cup LARD
- 1 EGG well beaten
- 1/2 cup SOUR CREAM
- Sift together:
- 3 cups FLOUR
- 1/2 teaspoon SODA
- 1 teaspoon SALT
- 1 teaspoon CINNAMON
- 1/2 teaspoon CLOVES
- 1/2 teaspoon NUTMEG
- 1 cup NUT MEATS or PEANUTS

Method: Cream the sugar and lard, add eggs and sour cream. Mix well. Work in the dry ingredients. Add chopped nut meats. Take a portion of dough in hands and form a small ball for each cookie. Bake in a moderate oven.

Mrs. Ike Boerema, Sheldon, Iowa

MAGIC ALMOND DROPS

- 1 1/2 cups sifted ENRICHED FLOUR
- 1/2 teaspoon SALT
- 1 cup BROWN SUGAR
- 3/4 cup SHORTENING, soft
- 2 squares (2 ounces) UNSWEETENED CHOCOLATE
- 1 teaspoon VANILLA
- 1/2 teaspoon ALMOND FLAVORING
- 1/4 cup MILK
- 1 1/2 cups quick or old fashioned OATS, uncooked
- SLIVERED ALMONDS

Method: Sift together flour and salt into bowl. Add sugar, shortening, chocolate (cooled to lukewarm), flavorings and about half the milk. Beat until smooth. Blend in remaining milk and rolled oats. (Dough will be quite stiff.) Shape dough in small balls; place on greased cookie sheet. Decorate each ball of dough with slivered almonds. Bake in moderate oven (350°F.) 12 to 15 minutes. Makes 3 dozen.

SNOWBALLS

- Cut in half lengthwise
 18 PITTED DATES
 1 cup FLOUR
 1/4 cup POWDERED SUGAR
 1/4 teaspoon SALT
 1/3 cup soft BUTTER
 1/4 cup EVAPORATED MILK
 1/2 teaspoon VANILLA
 Add and mix well:
 2/3 cup chopped WALNUTS

Method: Sift together the dry ingredients; add butter, milk, vanilla and nuts. Mix well. Flatten 1 teaspoon dough in the palm of your hand. Put a date half in the center. Cover date by pinching dough over date. Put on greased baking sheet and bake in a 350°F. oven until light brown. Roll in powdered sugar while still warm.

Peter LOVES these!

NORWEGIAN BUTTER COOKIES

- 1 cup BUTTER
 1 cup freshly SOURED CREAM
 1 1/2 cups SUGAR
 2 EGGS
 1/2 teaspoon SODA in 2 tablespoons hot WATER
 2 teaspoons BAKING POWDER
 1/2 teaspoon NUTMEG
 1/2 teaspoon CINNAMON
 FLOUR to handle

Method: Roll thin and use a large, round cookie cutter. Bake at 375°F.

Mrs. Warner J. High, St. Peter, Minnesota

NORWEGIAN BUTTER COOKIES

- 1 cup BUTTER
 1/2 cup POWDERED SUGAR
 2 cups sifted FLOUR
 CANDIED PEEL
 1/2 teaspoon SALT
 1/3 cup ground unblanched ALMONDS

Method: Cream butter, add sugar; beat until light and add sifted dry ingredients gradually. Mix well, work in nuts. Chill overnight. Shape into 1/2 inch balls, garnish with candied lemon or grapefruit or orange peel. Cut peel in small diamond shaped pieces. Bake at 350°F. about 10 minutes. Makes 3 1/2 dozen cookies.

Mrs. W. E. Richters, North Sioux City, S. Dak.

CRANBERRY CHEWS

- 2 EGGS
 1 cup SUGAR
 JUICE of 1/2 LEMON
 1 1/2 cups sifted all purpose FLOUR
 1 1/2 teaspoons BAKING POWDER
 1/2 teaspoon SALT
 1 cup PECANS, finely chopped
 1/2 of 1-pound can JELLIED CRANBERRY SAUCE (3/4 cup)

Method: Beat eggs and sugar with egg beater until creamy. Add lemon juice and beat about 1 minute. Sift flour, baking powder and salt, and stir into egg and sugar mixture. Fold in chopped pecans and jellied cranberry sauce that has been chopped in small cubes about 1/4 inch square. Mix only slightly. Bake in greased shallow pan 10 x 15 inches for 30 minutes at 350°F. Cut in squares while still slightly warm. Makes 4 dozen.

CURLED PECAN WAFERS

- 1/4 cup SHORTENING
 1/2 cup BROWN SUGAR
 1 EGG
 1/2 cup finely chopped PECANS
 2 tablespoons CAKE FLOUR
 1/4 teaspoon SALT
 1/4 teaspoon CLOVES

Method: Cream the shortening and add sifted sugar gradually, then the unbeaten egg. Beat this mixture well and add sifted dry ingredients and pecans. Drop very small amounts of dough onto a heavily greased cookie sheet. Spread dough very thin in two inch squares. Bake at 300 degrees for 10 minutes. Then remove the wafers, cool them for one minute, and curl them

around your finger or a wooden handle. If they become too brittle, return them to the oven for one minute. Makes 68 wafers.

OVERSEAS COOKIES

- 1 cup SHORTENING
 1 1/2 cups BROWN SUGAR
 1/2 cup WHITE SUGAR
 2 beaten EGGS
 1 teaspoon VANILLA
 1 1/2 cups FLOUR
 1 scant teaspoon SALT
 3 cups OATMEAL
 1 1/2 teaspoons BAKING POWDER
 1 cup NUT MEATS

Method: Mix all ingredients and shape in 2 rolls. Wrap in waxed paper and chill thoroughly. Slice at least 1/4 inch thick and bake on ungreased sheet at 350 degrees for about 15 minutes.

GINGER SNAPS

- 2 cups SUGAR
 2 cups MOLASSES
 2 cups SHORTENING
 1 tablespoon GINGER
 1 1/2 teaspoons SODA
 10 cups FLOUR
 3 teaspoons BAKING POWDER
 1/2 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, soda and salt. Make a dough stiff enough to roll. Roll on a floured board and bake in a moderate oven, (400°F.) for ten minutes. One-half the recipe makes a generous amount.

Mrs. Cora Pettit, Grundy Center, Iowa

COWBOY COOKIES (BUCKAROONS)

- 2 cups sifted FLOUR
 1 teaspoon SODA
 1/2 teaspoon SALT
 1/2 teaspoon BAKING POWDER
 1 cup SHORTENING
 1 cup WHITE SUGAR
 1 cup firmly packed BROWN SUGAR
 2 EGGS
 1 teaspoon VANILLA
 2 cups OATMEAL
 1 package semi-sweet CHOCOLATE CHIPS
 1/2 cup chopped NUTS

Method: Mix sifted flour, soda, salt and baking powder. Cream shortening, sugar and brown sugar. Add eggs and beat till fluffy. Add flour mixture and then mix in the vanilla, oatmeal, chocolate chips, chopped nuts. Bake 15 minutes at 400°F. Makes 7 dozen cookies and they are delicious!

Mrs. Phillip Palmer, Sibley, Iowa
 and LOADS of other neighbors

They're REALLY a favorite cooky!

NORWEGIAN HOLIDAY COOKIES

- 1/2 cup BUTTER
- 3/4 cup BROWN SUGAR
- 1/4 teaspoon SALT
- 1 EGG YOLK
- 1/2 teaspoon ALMOND flavoring
- 1 cup all purpose FLOUR
- 1 EGG WHITE
- 1 cup NUT MEATS, finely chopped

Method: Cream butter, sugar and salt. Beat in egg yolk and almond extract. Sift flour and beat into creamed mixture. Beat egg white until frothy. Roll dough into ball size of large marbles. Drop balls into egg white and roll in nut meats. Bake in oven at 350°F. for 5 minutes. Remove from oven and press center of each cookie to make dent. Return cookies to oven and bake 12 to 15 minutes longer. Remove from oven. Fill each cookie with raspberry jam or a candied cherry.

Mrs. Fred Ritter, Tilden, Nebraska

Bread & Rolls

CARAWAY BREAD STICKS

- 3/4 cup warm MILK
- 1 tablespoon SUGAR
- 1 1/2 teaspoons SALT
- 1 package DRY YEAST
- 1/4 cup warm WATER
- 1/2 teaspoon NUTMEG
- 1 teaspoon POWDERED SAGE
- 2 teaspoons CARAWAY SEED
- 1 EGG
- 1/4 cup melted SHORTENING
- 3 1/2 cups sifted FLOUR

Method: Stir milk, sugar and salt until dissolved. Dissolve dry yeast in warm water. Add to first mixture. Stir and add nutmeg, sage, caraway seed, egg, shortening, flour. Beat vigorously. Do not knead. Cover and refrigerate at least two hours or overnight before forming into sticks. Divide chilled dough into three dozen pieces. Roll in 8-inch pencil-like sticks and place one inch apart on greased baking sheets. Allow to raise, then bake in 400°F. oven about 15 minutes or until nicely browned on top. Unless you want them soft, don't put in food saver bags. They stay crisp outside.

W. T. Hubler, Des Moines, Iowa (My Father)

TOMATO BREAD

- 1 tablespoon BUTTER
- 1 1/2 tablespoons SUGAR
- 1 teaspoon SALT
- 1 cup scalded TOMATO JUICE
- 3 3/4 cups sifted FLOUR
- 1/2 cake YEAST
- 1/4 cup lukewarm WATER

Method: Add shortening, sugar and salt to tomato juice. Dissolve yeast in water, and add to cooled tomato juice. Add half the flour, beating mixture smooth. Add remaining flour and knead until elastic. Place in a bowl and brush top with butter. Let rise until double in bulk — knead down and let rise again. Shape into a loaf and bake 45 minutes at 350°F. Remove from pan and brush with butter.

VERSATILE CORN BISCUITS

The next time you plan a creamed dish and want to serve it over something different, whip up a quick batch of corn biscuits. They're a delicious under-liner for creamed foods, and also make a fine addition to a salad meal. Simply drain an 8-ounce can of WHOLE KERNEL CORN and mix it into the DOUGH before cutting out the biscuits.

APPLE OATMEAL MUFFINS

- 2 cups sifted FLOUR
- 3 teaspoons BAKING POWDER
- 2 tablespoons SUGAR
- 1/2 teaspoon SALT
- 1 EGG, well beaten
- 1 cup MILK
- 2 tablespoons melted SHORTENING
- 2/3 cup cold cooked OAT-MEAL
- 2/3 cup chopped APPLE

Method: Mix and sift dry ingredients. Add egg, milk and shortening and mix well. Add oatmeal and apple, mixing lightly. Fill greased muffin tins 2/3 full and bake at 425°F. 20-25 minutes.

VALENTINE SANDWICHES

- 24 thin slices WHITE BREAD
- 1 CREAM CHEESE (3 ounces)
- 2 tablespoons BUTTER
- 1/8 teaspoon SALT
- 1 small bottle MAR-ASCHINO CHERRIES

Method: Cut fluted rounds from 12 slices of bread. Cut small hearts from 12 slices. Soften cheese and butter and blend, add salt and enough liquid from cherries to make mixture of spreading consistency. Spread round slices with cheese mixture, sprinkle center of each with minced cherries and cover with remaining slices. Makes 12 sandwiches.

Mrs. Leo Guenther, Redfield, South Dakota

STIR-N-ROLL BISCUITS

- 2 cups sifted all purpose FLOUR
- 3 teaspoons double action BAKING POWDER
- 1 teaspoon SALT
- 1/3 cup COOKING OIL
- 2/3 cup MILK

Method: Sift together flour, baking powder and salt. Pour cooking oil and milk into one measuring cup (but do not stir together). Then pour this mixture into the flour mixture. Stir with a fork until mixture cleans sides of bowl and rounds up into a ball. For drop biscuits drop dough onto ungreased cooky sheet. For rolled or patted biscuits, smooth by kneading dough about ten times without additional flour. With the dough on waxed paper, press out 1/4 inch thick with hands, or roll out between waxed papers. For higher biscuits, roll dough 1/2 inch thick, cut with unfloured biscuit cutter. Bake 10 to 12 minutes on ungreased cooky sheet in very hot oven (475°F.). Yields about 16.

Variations of Stir-n-Roll Biscuits

TINY HORS D'OEUVRE BISCUITS

Roll 1/8 inch thick; use small cutter. Put together with DEVILED HAM, ANCHOVY PASTE, GRATED CHEESE and PREPARED MUSTARD or with CHOPPED OLIVES and CRISP BACON. Bake.

SQUARE BISCUITS

Roll into oblong, 1/4 inch thick, and cut into squares. Or roll oblong 1/8 inch thick, cut into squares, spread with a SANDWICH FILLING, fold into triangles and pinch edges together. Bake.

CHEESE BISCUITS

Rub 1/3 cup GRATED CHEESE into FLOUR with the FAT. Or roll into 1/4 inch thick oblong; brush with melted SHORTENING or SALAD OIL; sprinkle with CHEESE, roll up, cut in 1/4 inch slices. Bake.

VEGETABLE FLAVORED BISCUITS

To recipe, add 1 tablespoon of MINCED PARSLEY and 1 slice of chopped cooked BACON. Use TOMATO JUICE as liquid. Add 4 tablespoons MINCED CHIVES. Proceed as with original recipe.

DUMPLINGS

Use 2 tablespoons SHORTENING or SALAD OIL, add 1 EGG. Mix same as for biscuits. Do not knead. Drop by spoonful on top of slowly cooking MEAT STOCK, STEW or CHICKEN. Cook covered.

CINNAMON ROLLS

Roll into oblong, brush with SALAD OIL. Sprinkle with BROWN SUGAR and CINNAMON. Roll up, cut into 1/2 inch slices. Put BROWN SUGAR over bottom of well-oiled pan. Place rolls cut side down, on top of brown sugar.

ORANGE ROLLS

Add grated rind of 1 ORANGE to recipe. Arrange biscuits in pan. Into top of each press small lump of SUGAR which has been soaked in ORANGE JUICE.

PECAN ROLLS

Mix 6 tablespoons BROWN SUGAR with 3 of SALAD OIL. Spread in muffin tins. Put in PECANS. Roll dough in 1/2 inch thick oblong, roll up, cut into 1 inch slices. Put in tins.

SCONES

Add 2 tablespoons SUGAR, 2 EGGS to recipe. Use 1/3 cup MILK. Roll to 1/2 inch. Cut in 2 inch squares, fold over in triangles, place in pan. Brush with MILK, dust with SUGAR.

SHORTCAKE

Use 6 tablespoons SALAD OIL and 1 of SUGAR. Take half of dough, roll, put in cake pan. Brush with SALAD OIL. Place other layer on top. Bake, split, arrange FRUIT on the shortcake.

NUT BREAD

- 2 cups WHOLE WHEAT GRAHAM FLOUR
- 2 cups WHITE FLOUR
- 1 teaspoon SALT
- 1 teaspoon SODA
- 1 heaping teaspoon BAKING POWDER
- 1 EGG
- 1 cup DARK SYRUP
- 2 cups SOUR MILK
- 1 cup chopped NUTS
- 1/2 package DATES, cut fine

Method: Sift dry ingredients thoroughly; beat egg, add syrup, sour milk and dry ingredients, nuts and dates. Mix — put in greased pans and let stand 15 minutes. Bake one hour in moderate oven.

Mrs. A. L. Paulson, Foster, Nebraska

DATE NUT LOAF

- 1 1/2 cups boiling WATER
- 1 pound DATES cut up
- 1 heaping teaspoon SODA
- 3/4 cup NUTS
- 1 1/2 cups BROWN SUGAR
- 3/4 cup SHORTENING
- 2 medium sized EGGS
- 3 cups FLOUR
- 1/2 teaspoon SALT
- 1 1/2 teaspoons MAPLE FLAVOR
- 1 1/2 teaspoons VANILLA

Method: Pour 1 1/2 cups boiling water over dates, soda and nuts and let stand until lukewarm. Cream sugar, shortening and stir in eggs and beat well. Add date mixture alternating with flour and salt. Flavor with maple flavor and vanilla. Bake 1 hour at 350°F. in oven which has been pre-heated to 400°F. Makes 2 large loaves.

Mrs. Mervin Nelson, (sister Garnet)
Mankato, Minnesota

(This is the BEST Date Nut Loaf I've ever eaten)

ROSETTES

- 2 EGGS
- 2 tablespoons CREAM
- 1 cup MILK
- 2 tablespoons WATER
- 1 cup FLOUR
- 1 tablespoon CORNSTARCH

Method: Beat eggs slightly, add cream, milk and water. Mix in flour and cornstarch and beat till smooth. Heat lard to 365°F. Dip the iron into the lard and allow to remain about 30 seconds. Remove, drain, dip it into batter absolutely even to the top. Place in hot lard and fry until golden brown, about 1 1/2 to 2 minutes. Loosen gently

from the iron in one piece and drain on absorbent paper. Sprinkle with sugar and store in dry place. They may be reheated by placing in a warm oven.

If's and Don'ts in Making Rosettes

1. If rosettes don't come off easily from the iron, they are not fried long enough to be dry in the center.
2. If rosettes have several blisters that absorb fat, eggs are beaten too much; beat very little.
3. If rosettes drop off into the lard from iron, iron is not deep enough in lard.
4. If batter slips off from the iron into the bowl, the iron is too hot.
5. If rosette is not crisp, it has been fried too quickly.

Mrs. Lloyd Clausen, Brandt, South Dakota

POPPY SEED ON ROLLS

Try splitting FRANKFURTER ROLLS, spreading them with BUTTER or MAR-GARINE and sprinkling them with POPPY SEED before toasting in the oven. Delicious with salads.

Mrs. Rudolph Porath, Valentine, Nebraska

HOLIDAY CORN MEAL ROLLS

- 2 packages granular or compressed YEAST
- 1/2 cup lukewarm WATER
- 1 cup enriched CORN MEAL
- 1 3/4 cups MILK
- 1/2 cup SHORTENING
- 1/2 cup SUGAR
- 1 teaspoon SALT
- 2 EGGS, beaten
- 1/2 cup HONEY
- 5 cups sifted enriched FLOUR
- 1/4 cup CANDIED CHERRIES
- 1/4 cup golden RAISINS
- 1/4 cup CANDIED ORANGE PEEL
- 1/4 cup chopped NUTMEATS

Method: Soften yeast in lukewarm water. Place corn meal, milk, shortening, sugar and salt in top of boiler; bring to boil over direct heat, stirring constantly. Place over boiling water and cook ten minutes, stirring frequently. Cool to lukewarm, add beaten eggs, honey and half of the flour; add softened yeast, fruits and nut-meats, mixing well. Add 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; cover and let rise in warm place until double in bulk (about one hour). Punch down, cover and let rest ten minutes. Shape dough into Parker House rolls, bow knots or any desired shape; place on greased cooky sheets. Let rise until double in bulk (about

30 minutes). Bake in moderate oven (375°F.) about 15 minutes or until golden brown. Makes 3 dozen.

BASIC SWEET DOUGH

- 2 cakes COMPRESSED YEAST
- 1 tablespoon SUGAR
- 1/2 cup NONFAT DRY MILK
- 1/2 cup SUGAR
- 1/2 teaspoon SALT
- 2 cups FLOUR
- 1/2 cup SHORTENING
- 3 EGGS, well beaten
- 1 cup WATER
- 2 cups FLOUR

Method: Put yeast and 1 tablespoon sugar in cup and mix until liquid. Mix dry ingredients, including 2 cups flour, add shortening and blend until well mixed. Add eggs and water, then yeast mixture. Add remaining 2 cups flour. Let stand in warm place until doubled (about three hours). Make into rolls, coffee cake, etc. Recipe follows.

ORANGE ROLLS

- 1/2 batch BASIC SWEET DOUGH
- Grated rind of 2 ORANGES
- 1 cup WHITE or BROWN SUGAR
- 2/3 cup BUTTER

Method: Roll Basic Sweet Dough to long rectangle about 1/4 inch thick. Cream butter, sugar and rind and spread evenly over dough. Roll up as for jelly roll and cut in 1-inch slices. Place cut side down in greased baking dish or muffin tins. Let rise until doubled and bake in a hot (400°F.) oven for 15 minutes.

Your Neighbor Lady

GARLIC PICKLES

Put a large amount of DILL in a quart jar and fill jar with PICKLE CUBES.

- 1 tablespoon SALT
- 1 GRAPE LEAF
- 3 or 4 RED CHILI PEPPERS
- 2 or 3 large cloves of GARLIC
- 1/8 teaspoon POWDERED ALUM

Method: Add salt, grape leaf, peppers, garlic and alum to fill jar. Put dill on top of pickles. Fill jar with boiling water and seal.

Mrs. Clarence Bovee, Byron, Minnesota

GARLIC COLD PACK PICKLES

- 1/2 cup VINEGAR
- 2 tablespoons SUGAR
- 1 tablespoon SALT (coarse)
- WATER
- 2 cloves GARLIC
- DILL

Method: Mix all cold and pour over the pickles, plus garlic and dill and cold water to fill the jar. Then place in a canner and fill with water and let come to a boil. Remove and seal if not already sealed. This is enough for one quart.

Mrs. Louis Van Cura, Comstock, Nebraska

GARLIC DILL PICKLES

- Boil for 3 minutes:
- 3 quarts WATER
- 1 quart VINEGAR
- 1 cup SALT
- To each jar add:
- 1/8 teaspoon ALUM
- Clove of GARLIC
- DILL
- PICKLES

Method: Fill jars with cucumbers, sliced as desired. To each jar add the alum and garlic. Pour hot brine over the pickles and seal. Set into a boiler of very hot water and leave until water is cold. The juice will stay as clear as commercial pickles.

Mrs. Leonard Deibert, Herreid, South Dakota

GARLIC PICKLES

- 1 quart PICKLES or small CUCUMBERS
- 1 quart ONIONS
- 1 quart GREEN TOMATOES
- 3 quarts WATER
- 3 tablespoons SALT
- 3 pints VINEGAR
- 2 cups SUGAR
- 3 tablespoons DRY MUSTARD
- 2 tablespoons TURMERIC
- 1 scant cup FLOUR

Method: Grind coarsely pickles, onions, green tomatoes; add water and salt. Boil for fifteen minutes. Drain. Make a dressing of the vinegar, sugar, dry mustard, turmeric and flour. Add a little of the cold liquid to the flour, then add to the rest. Let this come to a boil. Add all ingredients. Boil for ten minutes and seal in hot sterilized jars.

Mrs. Nick Marra, Alton, Iowa

GROUNDCHERRY SPECIAL

- Grind together:
- 3 pounds GROUNDCHERRIES
- 1 pound ORANGE CANDY
- slices
- 3 tablespoons LEMON JUICE
- 1/4 teaspoon SALT
- 2 pounds SUGAR

Method: After grinding ingredients boil till thick.

Mrs. Rudolph Porath, Valentine, Nebraska

PRESERVES and CANNING

WATERMELON PICKLES

Peel and remove all green and pink portions from the WATERMELON RIND. Cut in 1-inch cubes and soak overnight in salt water (4 tablespoons of SALT to 1 quart WATER). Drain. Cover with fresh water and cook until almost tender. Drain the watermelon and make a syrup of 4 cups SUGAR, 2 cups VINEGAR and 4 teaspoons WHOLE CLOVES, 8 sticks of CINNAMON and a little MUSTARD SEED. (Tie spices in cheesecloth bag.) Heat the syrup and spices to boiling point and allow to set for 15 minutes. Add the drained watermelon rind and cook until clear and transparent. Pack boiling hot into sterilized jars and seal at once.

Mrs. Hobard Huntsman, Reliance, South Dakota

PICKLED PINEAPPLE

- 2 No. 2 cans sliced PINE-APPLE
- 1 No. 2 can PINEAPPLE CHUNKS
- $\frac{3}{4}$ cup WHITE VINEGAR
- 1 cup SUGAR
- 2 teaspoons WHOLE CLOVES
- 2 teaspoons WHOLE ALL-SPICE BERRIES
- 2-3 inch sticks of stick CINNAMON
- GREEN or other FOOD COLORING

Method: Drain syrup from pineapple into a large saucepan, add vinegar, sugar and spices and boil 5 minutes. Add just pineapple slices and simmer 5 minutes. Place slices in refrigerator dish and cover with hot spiced syrup. In the remaining syrup, put the pineapple chunks and simmer 5 minutes. At this time add coloring. Put in glass dish and cover and let cool; when ready to serve, arrange on platter around ham. Cut slices in half and tuck the green pineapple chunks between to make a pretty platter around the ham. May color the slices too if you wish.

Mrs. Ray Muilenburg, Platte, South Dakota

PICKLED CARROTS (SWEET)

- 1 quart VINEGAR
- 1 quart SUGAR
- 1 tablespoon WHOLE CLOVES
- 1 tablespoon MACE
- Stick of CINNAMON
- 1 tablespoon ALLSPICE (whole)
- CARROTS

Method: Boil young carrots until skins slip. Remove skins. Slice or leave whole. Pour syrup made of vinegar, sugar and spices (put spices in bag) boiling hot over carrots. Let stand overnight, then bring to a boil and boil five minutes. Remove spices and pack into sterilized jars. Fill jars to within $\frac{1}{2}$ inch of top with hot spiced syrup and seal.

Mrs. Ove Hoeg, Madison, South Dakota

SHARP APPLE RELISH

- 2 large APPLES
- 2 DILL PICKLES
- 1 medium size ONION
- $\frac{1}{2}$ cup SUGAR
- $\frac{1}{4}$ cup VINEGAR

Method: Core unpeeled apples and put through coarse blade of food chopper with pickles and onion. Add sugar and vinegar. Serve well chilled with any meat. May be used immediately or held for several days.

PRESERVES and CANNING

PEACHES PICKLED IN SPICED VINEGAR

Heat a can of CLING PEACHES, SYRUP and all, with two tablespoons of VINEGAR and a teaspoon each CINNAMON and CLOVES. Simmer five minutes and serve hot. Delicious with cold meats, fried chicken or baked ham.

FREEZING TOMATO JUICE

Wash, sort and trim firm, vine ripened TOMATOES, cut in quarters or eighths. Simmer 5 to 10 minutes. Strain. If desired, add 1 teaspoon SALT to each quart of juice for seasoning. Pour into rigid freezer containers, leaving head space. Seal and freeze.

FREEZE PEARS

Wash PEARS in cold water, then peel and core. Cut in quarters or eighths. Work with a small amount of fruit at a time to retain creamy color. Make 40% syrup, (proportion of 1 part SUGAR to $1\frac{1}{2}$ parts WATER) and bring to boil. Heat pears in boiling syrup for 1 to 2 minutes, depending on size of pear pieces. Drain, spread on tray and cool quickly before a cooling fan or in the refrigerator. Pack pears into containers and cover with cold 40% syrup to which ASCORBIC ACID has been added. Use $\frac{1}{4}$ teaspoon ascorbic acid to each cup cold syrup, mixing with the minimum amount of stirring. Vigorous stirring destroys a part of the effectiveness of the acid, as it is exposed to the air. Place crumpled cellophane or freezer paper on top of pears, to hold them beneath the syrup. Leave headspace for expansion in freezing. Seal and freeze at once. Frozen pears may be used as a fruit dessert, in molded or tossed fruit salad, or for fruit cups.

FREEZING CRANBERRIES

Choose bright, shiny, firm BERRIES and get them early in the season, before they have lost their crispness. Wash them thoroughly, sort, drain and then pack into moisture-proof, vapor-proof cartons. CRANBERRIES may be frozen as is without a sweetening agent, or a syrup may be added. Use the proportion of 1 cup of SUGAR to $\frac{4}{5}$ cup of WATER. The sugar may be dissolved in the water by stirring. If, however, you heat the mixture to dissolve it more quickly, be sure to cool the syrup before you pour it over the berries.

FREEZE PARSNIPS

Scrape and clean as you would for cooking. Then either slice lengthwise or leave whole. Put in plastic food saver bag, seal and freeze. When ready to use, fix your favorite way and boil till nearly tender. Then fry or bake as you desire.

Ethel Thorp, Sutherland, Iowa

"NO COOK" FONDANT

- 1/3 cup soft BUTTER or MARGARINE
- 1/3 cup SYRUP, WHITE
- 1/2 teaspoon SALT
- 1 teaspoon VANILLA
- 3 1/2 cups (1 pound) sifted CONFECTIONERS SUGAR

Method: Blend butter, syrup, salt and vanilla in large mixing bowl. Add sifted confectioners sugar all at once. Mix all together first with a spoon, and then with hands knead in dry ingredients. Turn onto board and continue kneading until mixture is well blended and smooth. Makes 1 1/3 pounds candy. Store in a cool place.

WHITE TAFFY

- 2 cups SUGAR
- 2/3 cup WATER
- 1/2 cup LIGHT CORN SYRUP
- 2 tablespoons white distilled VINEGAR
- 1 tablespoon BUTTER
- 1/8 teaspoon SALT
- 1/2 teaspoon BAKING SODA
- Few drops MINT EXTRACT

Method: Combine sugar, water, corn syrup, and vinegar in a heavy 2 quart saucepan. Stir over low heat until sugar is dissolved. Cover and boil 3 minutes. Uncover and boil over moderate heat without stirring until candy thermometer registers 280°F. (soft crack stage). Remove from heat. Blend in butter, salt and baking soda. Pour onto an oiled marble slab or enameled pan. As candy cools, turn edges with a spatula toward center. Sprinkle extract over candy. When cool

enough to handle, gather candy into a ball and pull until white and porous. Use soft butter or margarine on fingers to prevent candy from sticking to hands. Pull and twist into a rope about 1/2 inch in diameter. Cut into 1/2 inch serving pieces with scissors. Wrap each piece in waxed or cellophane paper for storing.

APPLE DIVINITY

- 1/2 cup WATER
- 1/2 cup WHITE CORN SYRUP
- 2 cups GRANULATED SUGAR (beet or cane)
- 2 EGG WHITES
- 1/2 teaspoon LEMON EXTRACT
- 1 cup diced APPLE
- 1 cup broken NUTMEATS

Method: Bring water and corn syrup to a boil. Add sugar and stir to dissolve. Cover pan and place over heat and bring to a boil; cook about three minutes or until steam inside has melted all the sugar crystals down from sides. Remove cover and continue cooking without stirring to a hard ball stage (254°F). While syrup is cooking, place egg whites in a large bowl and beat until they are just stiff enough to hold their shape. When syrup has reached the cooked stage, start

pouring it over the egg whites in a fine stream, beating vigorously with an egg whip. Do not scrape the pan. When all the syrup has been added, add lemon extract, diced apple and nutmeats. Keep beating, changing to a heavy spoon if the whip seems too light. When candy is thick and creamy and holds its shape, drop from a teaspoon onto waxed paper; or spread into a lightly greased 8-inch square pan and cut into pieces while still warm.

APPLE NOUGATINE

- 2 cups GRANULATED SUGAR
- 4 tablespoons CORN SYRUP
- 1/2 cup WATER
- 1/2 pound (1 1/2 cups) chopped APPLES
- 2 tablespoons BUTTER
- 1/4 cup chopped WALNUTS

Method: Place sugar, corn syrup and water in a saucepan. Boil moderately to 280°F. Add the apples, which have been peeled and cored and run through the fine cutter of the food chopper. Boil slowly with almost constant stirring to 230°F. Add butter and continue to boil slowly to hard ball stage or 250°F. Wipe off crystals from pouring side of pan and allow materials to cool 2-3

minutes. Add nut meats and pour onto buttered platter. When cold, remove to cutting board which has been dusted with powdered sugar. Cut into suitable size pieces and dust with powdered sugar.

HALLOWEEN APPLES

- 6 small or medium APPLES
- 1 1/2 cups MAPLE-BLENDED SYRUP
- 1 tablespoon soft BUTTER

Method: Wash and dry apples. Stick wooden skewers into stem ends. Boil syrup with butter without stirring until small amount of syrup becomes slightly brittle in cold water (or to a temperature of 275°F.) Dip apples one at a time into syrup, working quickly. Make face using candy

corn for eyes and nose and gumdrops for mouth and pumpkin stem. To make cat's head, use almonds for eyes, cut dates for ears, raisins for nose, cocoanut shreds for whiskers and licorice sticks for bow-ties. For witch, use raisins and piece of marshmallow for eyes and mouth, cocoanut shreds for hair and an ice cream cone for hat. The apples can be stood upright in a bowl by anchoring skewers on sticks with modeling clay or flower frogs. Then fill the bowl with popcorn.

Mrs. Rudolph Porath, Valentine, Nebraska

POPPED CORN CRACKLE

- 2 quarts POPPED CORN
- 1/2 cup shelled PEANUTS
- 1 cup SUGAR
- 1/4 cup light CORN SYRUP
- 3 tablespoons light MOLASSES
- 1/2 cup WATER
- 2 tablespoons BUTTER
- 1/4 teaspoon BAKING SODA
- 1/2 teaspoon SALT

Method: Combine popped corn and peanuts in a large bowl. In a heavy 2 quart saucepan combine sugar, corn syrup, molasses and water. Stir over low heat until sugar is dissolved. Cover and cook 3 minutes. Uncover and cook over medium heat until candy thermometer registers 265°F. (hard ball stage). Lower heat and cook to 290°F. (soft crack stage), stirring constantly. Remove from heat. Add butter, baking soda and salt. Stir to blend well. Pour over popped corn and peanuts while mixing to coat grains evenly. Spread on an oiled marble slab, enameled top

table, or baking pan. When cool, break apart. If using salted popped corn and peanuts, omit salt in recipe.

MOLASSES TAFFY

- 1 cup SUGAR
- 1 cup light MOLASSES
- ½ cup WATER
- 2 teaspoons VINEGAR
- 2 tablespoons BUTTER or MARGARINE
- ½ teaspoon SALT
- ¼ teaspoon BAKING SODA
- ½ teaspoon VANILLA EXTRACT

Method: Combine sugar, molasses, water and vinegar in a heavy 4 quart saucepan. Stir over low heat until sugar is dissolved. Cover and boil 3 minutes. Uncover and boil over moderate heat until candy thermometer registers 280°F. (soft crack stage), stirring frequently toward end of cooking period to prevent scorching. Remove from heat. Blend in butter or margarine, salt and baking soda. Pour onto an oiled marble slab or shallow enameled pan. As candy cools, turn edges with a spatula toward center to insure even

cooling of candy. Sprinkle vanilla extract over candy. When cool enough to handle, gather candy into a ball and pull it until it becomes light colored, porous, and difficult to pull. Use soft butter or margarine on fingers to prevent candy from sticking to hands. Pull and twist into a rope about ½ inch in diameter. Cut with scissors into ½ inch serving pieces. Wrap each piece in waxed or cellophane paper for storing.

POPCORN CHOP SUEY

- ½ cup MOLASSES
- ½ cup CORN SYRUP
- 1½ teaspoons VINEGAR
- ½ tablespoon BUTTER
- 5 cups SALTED POPPED CORN
- ½ cup freshly GRATED COCOANUT
- ½ cup shelled PEANUTS

Method: Mix the molasses and syrup with vinegar and boil slowly to prevent burning until a bit dropped in cold water will become brittle (270°F. to 290°F.) Remove from the fire and add butter. Pour over the popped corn, cocoanut and peanuts. As soon as it has time to cool slightly, butter the fingers and mold corn into balls if desired and leave on a buttered slab or plate to cool. Approximate yield 8-10 balls.

TAFFY

- 1 cup UNSULPHURED MOLASSES
- 1 cup SUGAR
- 1 tablespoon BUTTER

Method: Combine molasses, sugar and butter in saucepan and cook over medium heat until the taffy separates into threads which are hard but not brittle (270°F). Cool on greased platter and then pull with buttered fingers until taffy is light in color. Stretch into a long rope ½ inch wide;

cut into 1 inch pieces. Wrap each piece in waxed paper.

POPCORN CANDY

- 1 quart SALTED POPPED CORN
- 1 cup SEEDLESS RAISINS or sliced FRUIT PEEL
- 2 tablespoons BUTTER
- 1½ teaspoons VINEGAR
- 1 cup MOLASSES

Method: Mix popped corn and raisins or fruit peel. Combine molasses, butter and vinegar. Cook until the mixture forms a brittle mass when dropped in cold water (260°F). Pour this over popped corn, quickly mixing. Spread in greased pan to cool. Break into 12 to 20 pieces.

Your Did You Know

JOIN-
PTA
NOW
w w w w w w

$$6+4=$$

$$7+3=$$



... that to keep batter for cup cakes from spilling over edges as you fill the cups, try using a gravy ladle.

Mrs. Gordon Hedland, 410 E. 9th St., Blue Earth, Minnesota

... that rhubarb and apples, also fresh peaches and apples make delicious pie combinations.

Mrs. George Von Colln, Route #2, Wagner, South Dakota

... that while making Duncan Hines cakes, substitute any fruit juice for water used. It gives the cake a delicious taste, especially pineapple juice in the white cake mix.

Mrs. Harold Hansen, Spencer, Nebraska

... that to keep jam from sticking, fill an old pie pan with salt and place under the kettle while cooking.

Mrs. Vernie Sanderson, Lisbon, North Dakota

... that if you haven't any sour milk when baking a cake, use instead the same measure of tomato juice. It tastes delicious.

Mrs. A. U. Kramer, St. Lawrence, South Dakota

... that one tablespoon molasses to 2 cups white sugar makes a good substitute for brown sugar.

Mrs. A. U. Kramer, St. Lawrence, South Dakota

... that crushed peanut brittle folded into tapioca pudding makes a delicious and interesting combination.

Mrs. A. U. Kramer, St. Lawrence, South Dakota

... that a little liquid bleach is an effective ink eraser. Use an eye dropper and drop bleach on the spot and blot with tissue.

Alice Eastman, Clarissa, Minnesota



... that to reinforce your buttonholes, save the little pieces of stiff gauze from your band-aids, slip between your two pieces of material and work buttonholes through.

Mrs. Nick Marra, Alton, Iowa

... that to make your tuna and noodle casserole even more delicious, add cheese, ripe olives and pimento.

Mrs. Ray Bendinger, 416 East 19th St., South Sioux City, Nebraska

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

Mrs. C. F. Sprout, Elgin, Nebraska

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

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

... 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 when you use frozen cucumbers, pour vinegar over cucumbers immediately instead of thawing first. Season to suit your taste. Soaking them in salt water is not necessary in this case.

Mrs. Ray Braunsroth, Bloomfield, Nebraska

... that in making goulash, instead of adding cooked macaroni or spaghetti, add it uncooked. Let it cook in the tomato juice. It will have a much better flavor.

Mrs. Harold Utte, Parker, South Dakota

... that by warming used aluminum foil in the oven and rolling it carefully with a rolling pin you'll see it will be as smooth as new.

Mrs. George Loftsgarden, Spring Grove, Minnesota



... that to give cream filling pie a much better flavor and not as rich as usual, add 1/2 or 1 cup rolled graham cracker crumbs in filling.

Mrs. Peter Becker, Carlos, Minnesota

... that to make a milder lemon pie, use 1/4 or 1/2 cup orange juice in place of all lemon as called for.

Mrs. Peter Becker, Carlos, Minnesota

... that to keep pie crusts, baked or raw, from getting soaked, rub flour in the bottom of crusts. (About 1 level teaspoonful.)

Mrs. Vernie Sanderson, Lisbon, North Dakota

... that to remove lint, wrap scotch tape around hand with sticky side out and run over clothing.

Mrs. DeMoulin, 5526 23rd Ave., Kenosha, Wisc.

... that when baking potatoes, wrap each in aluminum foil. They will bake nicely and stay hot much longer.

Mrs. Katie Buseman, Box 237, Canistota, South Dakota

... that to sew plastic materials easily, be sure to dust with talcum powder before sewing.

Mrs. J. E. Juracek, 1006 South 3rd St., Norfolk, Nebraska

... that to finish drying a plastic food bag after washing, slip in a cleansing tissue or paper towel.

Mrs. J. E. Juracek, 1006 South 3rd St., Norfolk, Nebraska

... that you can keep carrots through the winter. Cut off the tops and store in a five-gallon pail, cover with a gunny sack and put in cellar. They will stay nice and crisp.

Mrs. John Howen, Lynd, Minnesota

... that hot milk instead of cold is better for mashing potatoes. The hot milk speeds the softening of lumps and makes the potatoes lighter, also keeps them hot.

Mrs. Don Hungate, Ayrshire, Iowa

... that to remove tar, soak the tarred material in kerosene until tar comes out. Rub the spots gently between your hands. If the stain is still visible, use a bleach best suited to the material.

Mrs. Phil Panse, Lucas, South Dakota

... that when baking apples, slit the skins in three or four places to prevent the skins from wrinkling.

Mrs. B. H. Monnich, Nickerson, Nebraska



... that to make pickles crisp use horseradish leaves. Remove all the leaf and use center stem. Put about four of these stems cut to about 2 or 3 inches in size in your pickles.

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

... that to remove brazil nuts from the shell easily and in one piece, cover nuts with cold water, bring to a boil and boil 3 minutes. Drain the nuts, cover again with cold water and let stand a minute. Drain and crack.

... that to brighten brass and copper items around the house, use a mixture of vinegar and salt.

Mrs. Rudolph Porath, Valentine, Nebraska

... that to be rid of houseplant lice on flowers, wash with soapsuds. Repeat when necessary.

Mrs. Arie A. Punt, Sioux Center, Iowa



... that a screw top jar with a slot in the corner makes a handy "bank" for saving buttons.

Mrs. Richard Moorhouse, R. R. #4, Red Wing, Minnesota

... that to avoid stretching a washed sweater, rinse it in a colander, squeezing out the excess water.

Mrs. Richard Moorhouse, R. R. #4, Red Wing, Minnesota

... that an easy and quick way of defrosting the refrigerator is to set your electric fan on the table or chair close to the open refrigerator. In less than twenty minutes the job is done.

Mrs. F. W. Smith, Plankinton, South Dakota

... that to protect your fingernails while painting or putting in the garden, rub softened soap under the nails beforehand. The drying soap will seal out the paint or dirt and can be quickly washed away when the job is finished.

... that cutting pictures of babies from magazines and pasting them on plainly wrapped baby gifts makes beautiful and clever baby wrappings.

... that to remove old marks in the hems of lengthened dresses, dip cloth in vinegar, place under the old hem seam and press with a hot iron.

Mrs. B. McBurney, 510 Arch South, Aberdeen, South Dakota



... that if you heat a nail before driving it into the plaster, the plaster won't chip.

Mrs. Arthur Lynch, Lily, South Dakota

... that adding 1/2 cup raisins in rhubarb pie will prevent it running over in the oven.

Mrs. Arthur Lynch, Lily, South Dakota

... that a good protector for your nylons and a place for your hankies is a laundry bag with two small pockets on the outside, one for each.

... that to save time, patience and curtains, place a marble in the hem before slipping the rod through.

... that an ideal toy bag can be made out of scrap denim, cut as a pouch and made to fit the back of a high chair.

... that to remove old decals, douse them with vinegar and let soak a few minutes.

Mrs. Walter Roelle, Litchfield, Nebraska

... that you can make good use of those discarded shoulder pads? Sew them together (two) to make a square and cover them with percale and use them for hot pad holders.

Mrs. Elmer J. Lukes, Viborg, South Dakota

... that to have nice pickles, free from shrinking, stick the point of a paring knife through the middle of the pickles before putting them in alum water.

Mrs. Albert Reu, Route #1, Luverne, Minnesota

... that to make rubbers and overshoes go on easily, strip a piece of cellophane tape around the heel of each shoe.

... that to decorate sugar cookies, sprinkle fruit drink crystals over top.

Mrs. R. G. Bollard, 616 5th Ave. E., Alexandria, Minnesota

... that to remove wax easily from jam and jelly, heat the blade of a knife in hot water — cut down through the middle of the wax. It will come out in two pieces.

Mrs. R. G. Bollard, 616 5th Ave. E., Alexandria, Minnesota

... that to cut down on cleaning saucers or trays used under flower pots, place a damp piece of cloth inside the pot over the drainage hole before filling with dirt.

Mrs. Henry Braasch, Schleswig, Iowa

... that an upside down window shade behind the range pulls up and hooks, keeps walls clean as you fry.

Mrs. Henry Braasch, Schleswig, Iowa

... that if you wet your window panes with water and smooth a piece of newspaper over each, cut to size, before painting, it will eliminate the scraping after it's dry.

Mrs. Henry Braasch, Schleswig, Iowa

- ... that worn out sheer nylon hose make nice sofa pillow stuffing.
- ... that when using chocolate squares in baking, break a square into several pieces and melt it on the wrapper in the oven that is being pre-heated. No waste and no pan to wash.
- ... that meringue won't "weep" if you never add more than 2 tablespoons of sugar for each egg and if you never bake it above 325°F, nor cool it quickly.
- ... that when crocheting with two strands of thread run the threads through a little hole in a piece of cardboard. Move the cardboard down as the threads are used and the thread won't twist or tangle.

Mrs. Homer Grimm, Lynch, Nebraska



- ... that when only one part of a cucumber is used, dip the unused sliced end in melted paraffin and it will not mold.
- ... that to remove fish odor from hands, pots and pans, rub them with hot salty water, then wash with soap and water.
- ... that to ease on your varnish, first set the can in hot water and your varnish will go on much easier.

Mrs. B. H. Monnich, Route 1, Nickerson, Nebraska

- ... that you can keep your baby covered well at night by fastening six loose leaf note book rings to a crib blanket and clamp the rings around the spindles of the crib.
- ... that you can make an attractive dessert for tots by forming plain cookie dough rolled thin over inverted muffin tins, then bake. Fill these cups with fresh or frozen fruits and top with whipped cream.
- ... that you can put a sponge rubber pad on the bed of your youngsters' wagon to kneel on while coasting. Will save many a bump and save the trouser knees from wearing.

Mrs. Nick Marra, Alton, Iowa

- ... that to remove pinfeathers from a turkey or other fowl, place dressed bird in a 250°F oven for ten minutes. This opens the pores so pinfeathers can be removed easily.
- ... that to oil door locks, put oil on the key and turn the key in the lock several times.

Mrs. Walter Knaak, Spirit Lake, Iowa

- ... that you will never have to weep if you peel onions from the top down, instead of starting at the root end of the onions.
- ... that a plastic scouring pad makes a good flower "frog" when you arrange flowers in a small vase.
- ... that if you use a wire cheese slicer to cut refrigerator cookies, they will be less likely to crumble.

Mrs. Walter Knaak, Spirit Lake, Iowa



- ... that if you have too much whipped cream, freeze dabs of cream on a sheet of tin foil. When frozen roll up and seal. When ready to serve, place a dab on each dish of desserts or on each piece of pie to thaw.

Mrs. Shelby Grant, Montevideo, Minnesota

- ... that one teaspoon peanut butter placed in the bottom of muffin tins gives the muffins a nice nutty flavor.
- ... that if you keep a snap clothespin near the range, it's handy to lift off hot kettle lids, to change pies in oven.

Mrs. Claude Wright, Central City, Iowa

Your Quotations

$$\begin{aligned} 2 \times 2 &= \\ 3 \times 6 &= \\ 4 \times 5 &= \end{aligned}$$

HELP
WANTED
P T A



What Is a Home?

A world of strife without, a world of love within. A place where the great are small and the small are great. Father's kingdom, mother's world and the children's paradise. A place where our bodies are satisfied with three meals a day, but our hearts receive thousands. The only place in the world where love will and can cover our shortcomings.

Potato salad is like happiness, share it and you have a picnic.

Prayer is vital to happiness.

Mrs. Ora Silcox, Dunnell, Minnesota

You can tell what kind of wheels are in a man's head by the kind of spokes that come out of his mouth.

Remember when there seems to be no way open to us, there is always the way upward.

If your trouble is too small to pray about then it is too small to worry about.

Those who don't mind their own business are rarely equipped to take care of other people's business.

Your interest should be in the future, because you are going to spend the rest of your life there.

No one is useless in this world, who lightens the burden of another.

Mrs. Nick Marra, Alton, Iowa

Your neighbor is one who needs you.

It is good to have money and things that money can buy. But it is good also, to check up once in awhile and make sure you haven't lost things that money can't buy.

Little ladies may be born, but little gentlemen are hewn, like monuments, out of solid resistance.

As long as you laugh at your troubles you may be sure you will never run out of something to laugh at.

Mrs. Henry Myers, Kadoka, South Dakota

The true measure of life is not length, but honesty.

They are never alone, that are accompanied by noble thoughts.

Earth has no sorrow that Heaven cannot heal.

Mrs. Addie Klein, 811 N. Fairfax Ave., Sioux Falls, South Dakota

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

Happiness adds and multiplies as we divide it with others.

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

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

Mrs. B. L. Coffa, New Effington, South Dakota

Thought For Today

Not in the clamor of crowded street,
Not in the shouts and plaudits of the throng,
But in ourselves,
Are triumph and defeat.

Never break a cord of friendship! Once it is broken the knot remains.

A smile is like an echo; it will always come back to you.

Mrs. B. H. Monnich, Route 1, Nickerson, Nebraska

Any fool can criticize, condemn and complain and most of them do.

Remember when you point your finger accusingly at someone, you have three fingers pointing at yourself.

Mrs. Lloyd Clausen, Brandt, South Dakota

The power to do great things generally arises from the willingness to do little things.

Too many people think they can push themselves forward by patting themselves on the back.

Mrs. Walter Massey, Claremont, Minnesota

To share good not only helps the one who receives it but the giver as well. One who gives gladly and willingly, right from the heart, receives a blessing far more valuable than the gift that he has bestowed.

Martha Geyer, De Smet, South Dakota

Thoughts are mightier than strength of hand.

The only way to help yourself is to help others.

The greatest remedy for anger is delay.

Always take your job seriously, never yourself.

Those who bring sunshine to the lives of others cannot keep it from themselves.

Defeat isn't bitter if you don't swallow it.

Mrs. Russell Nagel, 102 8th St., Brookings, South Dakota

You can never stumble when you're on your knees.

Mrs. Walter Knaak, Spirit Lake, Iowa

Shun idleness — it is the rust that attaches itself to the most brilliant metals.

Live in such a way that you wouldn't be ashamed to sell the family parrot to the town's worst gossip.

Louise Thompson, Mission Hill, South Dakota

Things You Never Regret

Showing kindness to an aged person;
 Destroying the letter written in anger;
 Offering the apology that saves a friendship;
 Stopping a scandal that was wrecking a reputation;
 Helping a boy to find himself;
 Taking time to show your mother consideration.

Common sense is genius dressed in its working clothes.
 Gossip spreads fastest over the sour grapevine.
 Nothing worthwhile is gained without sacrifice.
 Fear sees danger ahead where faith advances boldly.
 We cannot grow old gracefully without grace.

It takes a baby two years to learn to talk and from fifty to seventy-five to learn to keep his mouth shut.

Success comes in cans; failures in can't.

A man of words and not of deeds is like a garden full of weeds.

The soul could have no rainbow had not the eye a tear.

Be faithful in small things and God will give you great things.

In any communities organized on really healthy lines, the average woman will have enough to do in her own home, whether rich or poor; nowhere else can she do work of such value to a nation.

Remember the tea kettle — always up to her neck in hot water, but she can still sing!

Mrs. Lloyd Meyer, Emerson, Nebraska

The thing most apt to drive a parent wild is a child behaving like a child.

Mrs. A. Diede, Ruthven, Iowa

There are persons so radiant, so kind, so pleasure bearing that you instinctively feel they do good, whose coming into a room is like the bringing of a lamp there.

A trouble is a ton, or a trouble is an ounce, or a trouble is what you make it. And it isn't the fact that you're hurt that counts, but only how you take it.

Success depends upon your backbone, not your wishbone.

Mrs. Edward L. Pavlik, Verdigre, Nebraska

A Successful Parent Needs

The education of a college president.
 The executive ability of a financier.
 The humility of a deacon.
 The adaptation of a chameleon.
 The hope of an optimist.
 The courage of a hero.
 The wisdom of a serpent.
 The gentleness of a dove.
 The patience of Job, and
 The grace of God.

Your Letters
 abcdefg

MILK
 TAG
 HELPERS
 P T A



Dear Wynn:

I wanted to ask you if you still have a Neighbor Lady book left for me? I had a letter this morning from a lady in Florida. I was so surprised! You see, I knew these people thirty-five years ago when they lived and had a boat livery at Lake Okoboji and had never heard from them since. You can imagine my surprise when she wrote and said she was looking through your Number 10 Neighbor Lady book, saw my name and the Toasted Potato recipe. Then she decided to write. She asked about you and your program and if you were still on the air, etc.

So, I hope you have one for me. I would like to surprise her and send her one of your good books. I am going to write and tell her about you and your good visits.

Isn't it strange, though, the way so many old friends find one another through your good Neighbor Lady book.

Mrs. Nick Marra, Alton, Iowa

Makes us feel so good — this wonderful bond of love-of-home we all share.

Dear Wynn:

I have wanted to send for your Number 13 recipe book ever since PTA Convention. The morning we had breakfast with you at the station the crowd around the table was too big and I knew then if I waited I would be late for the Convention at the auditorium. Didn't we have a nice time all the time we were there? That's one Convention I won't forget in a long time! Cordiality seemed to reign supreme among all who attended. I wonder if this was because Yankton people were such fine hosts.

Mrs. Olson from Groton was one of our roommates and she said she never missed your program. I must confess I had never listened to your program until I was in Yankton, because of another network program. Now, most every day at 3:30 I am at WNAX drinking coffee right there in front of the radio.

Here is a little suggestion; if someone gives you cologne or toilet water that you don't particularly care for, use it on the disc in the vacuum sweeper and it will impart a nice fragrance in the house when you use the sweeper or pour a few drops on the hot water faucet and run the hot water just a few seconds for a quick air cleaner.

Thank you so much again for the nice time we had in Yankton.

Mrs. P. A. Stuernvan, Gary, South Dakota

It was wonderful meeting so many PTA Neighbor Ladies at our 1954 State Convention.

Dear Wynn:

This afternoon while ironing in the dining room, I heard the kitchen door open and my three year old adopted son came puffing in. I looked around the corner and there he stood — muddy overshoes, wet corduroys and in his arms a great big stray cat almost as heavy as he is. My first impulse was to call out, "Throw that cat out." I closed my mouth for the words you use so often "Scarlet cannot wait" flashed through my mind so I gave the cat a piece of meat and helped my boy undress. Of all the love words that went into that stray cat's ear — they lay on father's bed, in the big overstuffed chair, in the big rocker, on the davenport and finally on my bed. Fast friends, about a half hour of that and he brought the cat to me. "Mama, she can go out now and I'll take my nap." He is still asleep though daddy has gone to milk and shadows are lengthening, but I'm so glad I gave him that chance of happiness.

He and his own cat are very close, but how they fight on occasion too.

So Todd is a "spatter boy" too — mine is too grown up to wear a bib, but too "little boy" as he calls himself, not to spill.

Mrs. Howard K. Renfrow, Calvin, North Dakota

Oh, if we could just remember which is more important — kitchen floors or children! I think Mrs. Renfrow did, don't you?

Dear Wynn:

My husband has gone to work and Sandra is off to school and Grandma has had her breakfast taken up to her room so now I will take time to write a few lines to thank you and station WNAX for my beautiful stainless steel tableware which was my second prize in your recipe contest. I wish you could see the silverware we have been using for every day use, as it is some Grandma collected, with coffee, oatmeal and all the things you got silverware with before I came out to this country from Minneapolis sixteen years ago when George and I were married. The knives especially, have their silver plating worn off in many places. When you first announced the contest, I told my family that it was the second prize I really wanted to get, as we have a good coffee maker and I knew it would be impossible for me to take part in a trip to Yankton.

The funny part was the day you announced my name; at the beginning of the program you mentioned that there were 4500 entries and then I told Sandra, I knew I wouldn't have any chance against that many people. I have had my name in on so many different drawings here in Belview and have never won anything. I got busy ironing and was just half listening, when you mentioned my name and Sandra yelled, "Oh, Mommy, you won your second prize." She grabbed and kissed me with all the enthusiasm only these high school kids get when their team makes a score or wins the game at football or basketball games. In all the excitement, I didn't get to hear which recipe won the prize for me, but I know that it was either the salad or vegetable entry. I did hear that Mrs. Harven Hehr had won the second prize in the meat section. I had a lovely card and letter from her about a year ago when I was sick.

Yesterday we started using the stainless steel ware and I know we are going to enjoy it as it seems so easy to wash and it looks so nice on the table. I am so happy that I won it as I have wanted some stainless steel for every day use for sometime. Our Ladies Aid bought stainless steel ware a few years ago and it always looks nice. Our new hospital at Redwood Falls has a lot of stainless steel ware and their trays always look so nice with coffee and tea pots, sugar bowl, creamer, salt and pepper shakers and food covers all in stainless steel.

Mrs. Lillian Bergquist, Belview, Minnesota

Our contests have been so much fun — we've really enjoyed them!

Dear Wynn:

I wonder if you realize the deep significance of your title?

I am sorry and a little ashamed to say that much as I enjoy living in California, we don't have neighbors like we had back in Nebraska and Iowa.

How very true are the lines, "How dear to my heart, are the scenes of my childhood!" And your Neighbor Lady books with pictures of and recipes by some of my old neighbors surely "present them to view."

I, of course, am unable to hear you on radio, but my lifelong friend, Mrs. Mabel Cassidy of Bristow, Nebraska, has sent me three of your books — the tenth, eleventh and twelfth.

Naturally I have thanked her for her kindness in sending them, but have been remiss in not having to tell you how much I have enjoyed them. I grew up in Monowi, Nebraska, (Was Nellie Gardner then), and also lived in Norfolk, Nebraska, and Sioux City before coming to California and have many friends and relatives in that area. What a thrill it is to turn a page of one of your books and find a recipe or picture of someone I know! I shall always maintain that there are no better cooks anywhere in the world, than those in the midwest and all the fine recipes really prove it. I have tried and had grand success with many of them. I would love to have each issue, as it is published, and will appreciate information on how to obtain them.

Am enclosing one of my favorite recipes and wishing you continued success with your fine program.

Mrs. Glenn Condon, 2662 73rd Ave., Oakland, California

What a joy — to know we're remembered even across the many miles!

Dear Wynn:

Here it is one month gone already since I was in Yankton with Mrs. Hinton to the Perfect Menu banquet and have been wanting to write to you every day since and "Thank you" so very much for the wonderful time I enjoyed while there.

It was so nice to meet all the wonderful folks at the studio and also the Perfect Menu winners.

It was so nice to meet all your family and someday, perhaps, we can meet your Dorothy too!

Our half hour visit each day is all the more interesting since I've visited your home. I can see you at your little table in your cozy living room and feel as if you were right here in my living room visiting with me.

Mrs. Rudolph Porath, Valentine, Nebraska

My, but we were glad Mrs. Porath could be here that day! We had a wonderful time.

Dear Wynn:

First of all, I want to thank you and the judges for the wonderful set of stainless steel tableware I received for my recipe. It's a prize anyone would be delighted in receiving, and we are so happy using ours. I love the pretty pattern, the nice shape of the knives, and the forks are not too large like some of the old ones we are using. They are just the size I like and after using them once we all decided we'd use them all the time because we enjoyed eating with them so much the first time.

I was so surprised when I heard you mentioned my name as being one of the second prize winners but very happy, I can assure you. I thought if I could get the Honorable Mention gift I'd be satisfied, but this time it turned out better than I expected and I'm so happy and pleased with my gift. Thanks a million! I'll always treasure it as I do the other things I received through your nice program.

Mrs. Edward L. Pavlik, Verdigre, Nebraska

That stainless steel tableware really seemed to hit the spot!

Dear Wynn:

I want to thank you for the cheer that you have brought to my sister, Mrs. Lillian Bergquist, Belview, Minnesota.

Although she has been very ill and a year ago we thought we would lose her, she has recovered, although is a shut-in now. The brightest moments of the day are when Your Neighbor Lady comes on the air.

Cooking and home making might be called her hobbies. She was so proud and happy to have her recipes and picture included in the last Neighbor Lady cook book. The broadcasts mean so much to her. Being confined to her home, she still considers herself one of a big, happy family.

Won't some of the Neighbor Ladies send her a word of encouragement and cheer? She has a birthday March 31st, but just a line at any time will give her the lift that is needed until she gets accustomed to being shut in.

God bless you and your fine family. Those dear pictures in the cook book are so precious.

You see I have some idea of what my sister is going through. I've been a shut-in many years, a victim of arthritis. Lillian needs a little cheer right now.

Thank you for reading this.

Mildred E. Rogers, 3652 Orchard Ave., Robbinsdale, Minnesota

This is one of the dear things you neighbors do — share yourselves with those who need you.

Dear Wynn:

It's nearly 3:30 now so I'll sit down and write a few lines before we start visiting.

We certainly owe a big "Thank You" to you and all those responsible for the wonderful day we spent in Yankton. I know it is a day we will long remember, not only for the enjoyable time that we had, but just as much for the friends that we made. It was interesting to meet your husband and kiddies, though we didn't have the time to get very well acquainted.

We left Yankton at the unearthly hour of 4:30 A. M. and arrived home safely at 9:00 — in time to do our chores. Needless to say the four youngsters were glad to be home again too, though they did enjoy staying with their grandparents.

One of the first things I did when we got home was to look up my old copies of Country Gentleman which I'd stacked away in the attic (wonder if anyone else does that?) I found both articles featuring Mrs. Hinton, tried the cheese fruit salad which won her the trip to Philadelphia and certainly enjoyed eating the salad. It really deserved the trip that she got.

I also made the Chicken Surprise and our oldest, Butch, who is not fond of chicken, polished off a whole large drumstick and another small piece besides. It had "prepared itself" for us while we were in church and smelled so good when we came back. I think it was the tenderest chicken I've ever had.

I'm very definitely planning to attend the Minnesota State Plowing Contest which will be held in our county (Lincoln) next September. Just to meet Maynard. Evidently my radio impression of him is **all wet!** One's radio voice is evidently not an indication of one's personality.

Harry and I just howled when Mrs. Dombek said she thought our brother Maynard was quiet and retiring!

Oh yes, we tried Vic Bay's Roquefort Dressing and liked it very much. Frank had already formed an unfavorable opinion of Roquefort cheese, so I was surprised but he **did** like it. I'll certainly keep trying to buy it here — or else order it direct.

Mrs. Laurel Dombek, Ivanhoe, Minnesota

Another of you Perfect Menu Winners who helped make such a fine day!

Dear Wynn:

Jack and I arrived home safely at 12:00 midnight and before I start another day's routine I want to take this method of expressing our thanks to each and every one who helped make the Perfect Menu Day such a success.

To you, Wynn, for your graciousness, companionship and friendliness.

To Miss Flatberg and Mrs. Ken Walters for their judging.

To WNAX for making our trip possible.

To George B. German and Gordon Laughead for the way they entertained our husbands and added humor and good will to the entire group.

To Anita Bruening for her smile and helping hand.

To Agnes Vlassek for her patient and painless photography.

To Mrs. A. C. Aufdenkamp, Mrs. Frank Dombek, and Mrs. Fred Hinton for the privilege of associating with them and enjoying their special dish.

To Mrs. Porath for being so helpful and pleasant and for reminding me of my own dear grandmother.

And to the two ladies who served our banquet so nicely!

Jack and I send our sincere and heartfelt "Thanks" for a wonderful day.

Wynn, I am sure your organizing ability and the unselfish way you gave of your time is responsible for the smooth running day.

We came home to find all well at home, we were tired but happy, and a perfect picture of a perfect day will be with us always.

Mrs. H. J. Newman, 547 Dakota Ave. No., Huron, South Dakota

This sums it all up so nicely — it was a perfect day!

Dear Wynn:

This I thought might amuse you . . .

Several years ago I met a woman at a large gathering in Mexico City. We spent most of the time we were together discussing radio and the different programs in the United States. She told me of the many services that they got that were unknown to us here and then asked if there was anything here that was different. So I told her all about your program, including the different things you did over the air and also told her how women in five states felt as though you really did live next door. She was especially interested in this and asked all sorts of things about your personal life.

This year I met this woman again and was feeling very flattered when she said she had been so disappointed the past few years that we hadn't met . . . but then you can imagine how deflated I felt when she continued, "I have wanted to see you again so badly to find out if Your Neighbor Lady's second child was a boy and what she has named him and does her husband like the position with the insurance company?"

I thought you would be interested in knowing that you have friends even outside the five state limit!

Dorothy Alexander, Inman, Nebraska

I loved this letter — knew you'd enjoy seeing it.

Dear Wynn:

Well, I think it is about time that I just drop everything and drop you a note. Even the breakfast dishes are just going to have to wait.

Thank you so much for the lovely apron! I guess I'll just save it to wear when I have to help serve some of our dinners we have at our church and Ladies Aid.

Had a nice letter from Mrs. Dombek of Ivanhoe, Minnesota, and she told me all you did the day of the Perfect Menu Day. After that, I surely wished I had gotten someone to do the work here and driven out. Seems as if things always come double.

Mrs. Lynn Silcox, Dunnell, Minnesota

My, but we did miss Mrs. Silcox — she was one of the Perfect Menu Winners who couldn't come!

Dear Wynn:

Am I dreaming or did I just sell ice cream to Harry Speece? The man had a faintly familiar look (I have only seen pictures of your Harry and heard his voice over the radio) and the voice sounded familiar too. But I couldn't place either the face or the voice. As the man went out the door he said "Careful, Peter" to the little man with him. A boy named "Peter" had a familiar sound too. But the gentleman gave no indication of ever having seen me before and I am not such a hard person to remember for I have been in "Snows" a long time. So I turned back to my work and just like the "pop" of a balloon it came to me — **that** was Harry Speece. I ran to the door, but the station wagon was just pulling away from the curb. Was I mistaken or was it really your husband and son?

I never get to hear your program any more, and I still miss it. Our daughter (Iona Weeks, Sioux City) sent me a recipe or suggestion or something every once in a while from the Neighbor Lady.

My best to you and yours.

Mrs. Eva Conrad, 720 South Edmunds, Mitchell, South Dakota

Isn't that good? It really was Harry, you know, one of the wonderful Sundays we spent at Abbott House in Mitchell.

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