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YOUR NEIGHBOR

LADY BOOK

1956

WNAX

570

ON YOUR  
DIAL



YANKTON  
S. D.

SIOUX CITY  
IA.

# FOREWORD

Hello there, good friends.

The place of honor in our Fifteenth Book goes to a very special person, my beloved Father, Walter T. Hubler, who died June 22nd, 1955. He was very much a part of my work as Your Neighbor Lady for he loved home and all its joys and responsibilities. I'm sure he knows the desire I have to honor him in this small way. And—may I say a heartfelt thanks to you neighbors—friends—who felt my loss with Grandma Helen—with my sister Gretchen—and with me. Your strong arm of sympathy was a very real source of courage.

And now — if you'll turn the page, you'll see the Speece family 1956!

Growing, aren't we? Not only in size, but in number. You recognize Mom and Daddy Speece, of course, . . . and Gretchen, growing up as she is, and the two boys, Todd, left, and Peter, right. And you probably recognize our Do' (Dorothy Gibson) on the right, though she has really "grown up," since you met her six years ago. But, we'd like you to meet Helen Korleti, too. Helen comes from Thessalonika, Greece, but is staying with us this year while she is studying at Yankton College.

It's been another good year together — yours and mine! I hope it has brought something of value and use to you, as a neighbor. It's amazing and wonderful to me that we're hitting another five year mark; a very exciting thing, truly — to know our friendship is built on the sturdy rock of faith and trust in each other, drawing for its strength from the deep well of human kindness. Thank you, old friends, for staying with me, and welcome, new friends, into the inner circle of a vast group of neighbors who have one desire in common: to make of our homes the happiest, healthiest, **best** place — in all the world!

See you at 3:30 each day —

8:30 Saturday morning!

*Your Neighbor Lady*



To my father — my "Daddy" — with many thanks for the happy memories of a wonderful home and family, I lovingly dedicate this book.





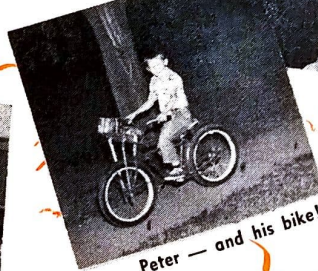
**Family Group--1956!**



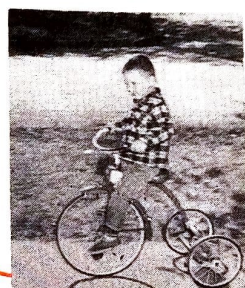
Gretchen — of the little kitchen cabinet "Grandpa Hubler" made for her.



Gretchen has a little desk and bookshelf now. She loves it!



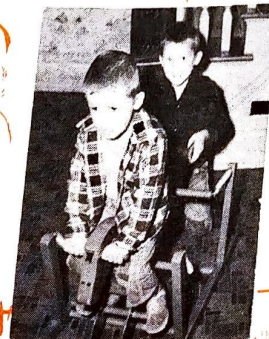
Peter — and his bike!



Todd has his "bike," too!



Every mother's pleasant chore: fixing daughter's hair. Isn't it fun?



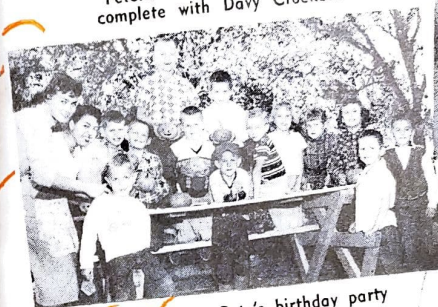
Ride 'em, cowboy!



Dad's home! Puzzle: Find Peter. He IS there.



Peter's sixth birthday cake, complete with Davy Crockett.



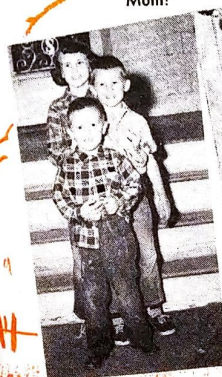
The whole crew at Pete's birthday party — including the jack-o-lanterns.



On the inside — looking out!



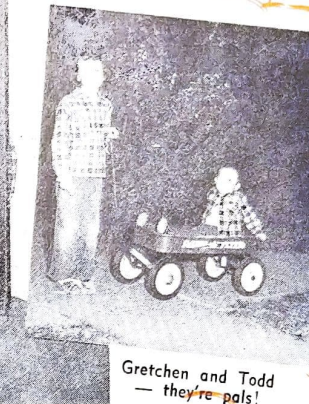
But why can't we go out, Mom?



Stairsteps! 3 - 5 - 7!



Let's all help Dad put up the storm windows!



Gretchen and Todd — they're pals!



Father — and his "Number one Son"!



Mom and — her youngest! Todd, of course.



Storytime — 1955!



Gretchen likes to get the breakfast orange juice from the Amana!





What a wonderful home we had at the Boys and Girls Home last year! The Ranch Girls, Muriel, left, and Caroline, right, helped so much!



It was a joy as always to present your check to Mr. Ray Reese, Executive Director of the Home, and Mrs. Wilson, then House Manager.



Opening your gifts is such fun!



Smiles from everyone as our thanks to you for your wonderful generosity!

## KITCHEN KARNIVAL GROUP

THE CROWD...  
AT THE CORN PALACE!



Our stage set up for one Carnival, at Sioux Falls. That's Mary Ann Dahl at the stove.



Baked Alaska — with your Neighbor Lady and Anita!

The "Tasting table" With I knew who they all were!



George B. — sharing his "tripleburger!"

And we DID eat! What a wonderful meal!

## Perfect MENU Contest



Visiting time — including the husbands, left to right: Mr. Lyttogt, Mr. Repenning, Mrs. Repenning, Calla Flatberg, Yankton County Home Extension Agent, Mrs. Lyttogt and Your Neighbor Lady.

Three of our winners came to Yankton and we had a wonderful day. Here they are receiving their corsages, left to right: Mrs. J. M. Lyttogt, Lane, South Dakota; Mrs. A. E. Repenning, Bloomfield, Nebraska; Mrs. Wm. Peters, Valentine, Nebraska, and Your Neighbor Lady.

And here's our own smiling Anita Bruening, with one day's mail for our Perfect Menu and Recipe Contest! Thanks, Anita, for everything!



# L I S T E N E R S



1. Mr. and Mrs. Otto Prah, Lorraine Prah, Brookings, S. Dak. 2. Terry, Jimmy, Dennis, Karen Siewert, Gregory, S. Dak. 3. Mrs. Chas. L. Miller, Hawarden, Iowa. 4. Frankie McKinney, Hamill, S. Dak. 5. Wayne Bendickson, Hopkins, Minn. 6. Helen Joy Slack, Dorsey, Nebr. 7. Mr. and Mrs. Clarence Clark, Fergus Falls, Minn.; grandsons Alan and Dennis Clark. 8. Shirley Hoff, Aberdeen, S. Dak. 9. Duane Oleson, Geddes, S. Dak. 10. Betty Jean Hornback (front bike) and Rachel Irene Hornback, daughters of Mr. and Mrs. Roy Hornback, Spencer, Nebr. 11. Mrs. Hugo Hartman and niece Marcia, Parkston, S. Dak. 12. Great Grandma, Mrs. Ardy Johnson, Nicollet, Minn.; grandma, Mrs. Hannah Paape, New Ulm, Minn.; father, Elden Paape; daughter, Sonja Paape, Mankato, Minn. 13. Ella Cramer and Elaine Dybing, Presho, S. Dak. 14. Mrs. Harry Brinkmann, Greene, Ia. (left); her cousin; her daughter, Mary Ann Brinkmann (above). 15. Children of Mr. and Mrs. Dale Milby, Fullerton, Nebr. 16. Cheryl Marie Gregg, White River, S. Dak. 17. Mrs. Harry Brinkmann (stooping), Greene, Ia., and her two cousins. 18. Judy King, Bonnie Paape, Barbara King; Mrs. Arnold King standing in background; Mankato, Minn. 19. Connie Rae Yeomans and "Chipper," Sioux City, Ia. 20. Mrs. Ernest Pogany and sons Greg and Reed, Wall, S. Dak. 21. Ronnie Tinn, O'Neill, Nebr. 22. Judy Ann Blodgett, Cokato, Minn. 23. Mrs. Edwin H. Hoff, Aberdeen, S. Dak. 24. Ervin Joachim, Eureka, S. Dak.; Clyde Hoff and Phillippine Hoff, Aberdeen, S. Dak. 25. Marva Jean and Sandra Sue, daughters of Mr. and Mrs. Marvin Porath.



1, 2, 3. Roger, Pamela and Royce Kjos, Lily, S. Dak. 4. Mr. and Mrs. Bill Conard and daughter Neta, Red Bird, Nebr. 5. Bobby and Douglas, sons of Mr. and Mrs. Glenn Allpress, Naper, Nebr. 6. Mrs. Miles Gordon, Sioux City, Ia. 7. Rudy John Meyers and Paul J. Meyers, Adams, Minn. 8. Mrs. Richard Geyer and son Jerry Lee. 9. Mr. and Mrs. T. T. Lenning and family, Lake Mills, Ia. 10. Mr. and Mrs. Robert Linge and Denise, Blooming Prairie, Minn. 11. Mr. and Mrs. Art Geiger family, Wausa, Nebr. 12. Lawrence Mumm family, Staples, Minn. 13. Carol and Randy Horton, grandchildren of Mrs. Mildred Olson, Norbeck, S. Dak. 14. Suzanne Kay and Sherry Linnie, daughters of Mr. and Mrs. Gerald Lee Handley, Mitchell, S. Dak. 15. Mrs. Lloyd Hudson and Alan Hudson, St. Louis, Mo. 16. Mavis Sinclair of Mosher and Cathy Jo Bauer of Wood, S. Dak. Cathy Jo is the daughter of Mr. and Mrs. Larry Bauer. 17. Mrs. Elmer F. Jacobs and Mylron, Marlo, Jenyce and Johnnie, Hawarden, Ia. 18. Shirley Jean, daughter of Mr. and Mrs. Geo. Harrington, Mitchell, S. Dak. 19. Linda, David and Steven, children of Mr. and Mrs. O. W. Dahlseng, Starbuck, Minn. 20. Edith Bascom, Lake City, Ia. 21. Mrs. Emma Luthe, Hawarden, Ia. 22. This is little Vicki and her family, the Dale Alexanders, Bloomfield, Nebr. Be sure to read Mrs. Alexander's letter in the letter section.





# L I S T E N E R S



1. Mrs. Gust Johnson, Salem, S. Dak. 2. Granddaughters of Mr. and Mrs. Ed Rienhardt, Dolliver, Iowa: left to right, Dianna Brown, Vicky Rienhardt, Janet Brown, Charlene Eick. 3. Mr. and Mrs. H. A. Davis (23rd anniversary). 4. Billy, son of Mr. and Mrs. Walter Hoffman, Wetonka, S. Dak. 5. Jerry Lyn Feldman, son of Mr. and Mrs. Harry Feldman, George, Ia. 6. The Francis Wellers children: Karon, Mary, Roger, Gene, Patricia Ann and Richard. 7. Johnnie Lee, son of Mr. and Mrs. Ted Reimer, Miller, S. Dak. 8. Four generations: Mrs. I. M. Nelson and Mrs. J. Westre, Chamberlain, S. Dak.; Mrs. Lowell Hamilton and Patricia Hamilton, Rapid City, S. Dak. 9. Mrs. Howard Graves, Jr., Steven and Pamela. 10. Mr. and Mrs. Ray Long, Lynch, Nebr., 40th Anniversary. 11. Mrs. Jay Westre, Chamberlain, S. Dak. 12. Kent Cahill, Chuckie Long, Timmy and Margaret Cahill, Tena Cahill, St. Edward, Nebr. 13. Kenny and Karen Lipinski, Ronnie Lipinski, Linda Bednarek and Diane Lipinski, Canby, Minn. 14. Calvin and Donna Mae, children of Mr. and Mrs. Corney Verhock, Castlewood, S. Dak. 15. Mrs. Jacob Unruh and Norma Jean, Pierre, S. Dak. 16. Steven, son of Mr. and Mrs. Howard Graves. 17. Sisters, Mrs. Ray Eller, Sioux City, Ia.; Mrs. Harvey Davis, Naper, Nebr.; Mrs. John Schorebourn, Naper, Nebr. 18. Mr. and Mrs. Elden C. Paape, with Douglas, Sonja, Bonnie and Darvin, Mankato, Minn. 19. Mrs. Mae Zeigler, son George and his son Gaylin James, Ellsworth, Minn. 20. Mr. and Mrs. Walter Knaak and niece, Marcia Klingbeil, Spirit Lake, Ia. 21. Mrs. Earl Johnston, Granite Falls, Minn. 22. Mr. and Mrs. L. Meilland, Emery, S. Dak.; Mr. and Mrs. Oscar Johnson, Monrovia, Calif. 23. Mrs. Clarence Harvey, Herrick, S. Dak.; Mrs. James Keller, Colome, S. Dak.; Mrs. Louie Karel, Belvidere, S. Dak.; Mrs. John Fuhrer, Butte, Nebr.; Frank Bruns, Dallas, S. Dak.; Harm Bruns, Colome, S. Dak.; Billy and Henry Bruns, Dallas, S. Dak.; (in front) Mrs. Dena Bruns, Dallas, S. Dak. 24. Myles, son of Mr. and Mrs. B. M. Bergeson, Dawson, Minn. 25. Mrs. John Keberle, Cleveland, Ohio; Mrs. Joe Dusek, Wessington Springs, S. Dak.



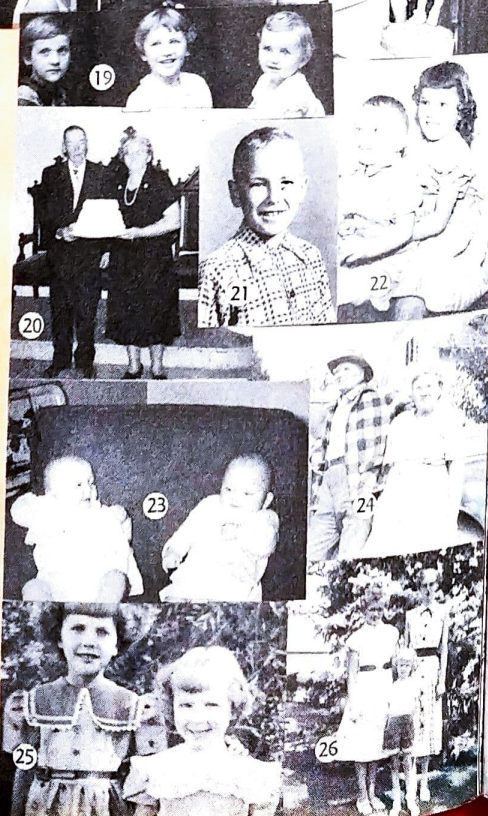
1. Mr. and Mrs. Lyle Hunt and family, Midland, S. Dak. 2. Mrs. Elgar Anderson and Mrs. Clement Mangan, Preston, Minn. 3. Eugene and Gordon, sons of Mr. and Mrs. John Luden, Carthage, S. Dak. 4. Loretta, Lorain and Wayne Porath, children of Mr. and Mrs. Rudolph Porath, and Marva Jean Porath, granddaughter of same, Valentine, Nebr. 5. Mrs. R. G. Bollard, Alexandria, Minn. 6. Mr. and Mrs. Albert Gerstandt, Nancy and Neal, Paullina, Ia. 7. Pamela, daughter of Mr. and Mrs. Howard Graves. 8. Mary Ann, daughter of Mr. and Mrs. Larry Gloden, Sheldon, Ia. 9. Melvin Lee Hall, Jr., Orchard, Nebr. 10. Judy and Janet Mecternbery; Sharon and Karen Nolz, Parkston, S. Dak. 11. Paul Moore, Johnny Moore, Julia Ann Brown, Rose Lee Moore and Bonnie Moore, Newport, Nebr. 12. Jimmy and Julie Ann Landman, Sioux Falls, S. Dak. 13. Ruth, Daniel and Mary McKibben, White, S. Dak.; Arla, Richard and Roger Harms, Brookings, S. Dak.; Lorraine Prah, Brookings, S. Dak. 14. Mrs. Edwin Pfeiffer, son Roy and daughters, Freeman, S. Dak. 15. Shirley and Richard Hart, Chandler, Minn. 16. Mr. and Mrs. Roy Roseth and family, Midland, S. Dak. 17. Lorraine Ardel Prah, Brookings, S. Dak. 18. Mr. and Mrs. Cecil Albers and family, Sioux Falls, S. Dak. 19. Mrs. Miranda Olson and Myrna Mae, Cooperstown, N. Dak. 20. Ruby Darlene Webster and Larry Dean Jones, children of Mr. and Mrs. A. L. Webster, Dallas, S. Dak.







1. Lynette Ellis, Sheridan, Wyo. 2. Mrs. John Toering, Agatha and Opal, Estelline, S. Dak. 3. Harry Babb (right), and sons Loyal, Leon and Lyle, Camp Crook, S. Dak. 4. Mrs. Harold Steuber, Fairmont, Minn. 5. Randall Wright, Highmore, S. Dak. 6. Sharon Wright, Highmore, S. Dak. 7. Marie Wagner, Redfield, S. Dak. 8. Mrs. Duane Schmidt and niece, Susan Kay Bisgard, Webster, S. Dak. 9. Loretta and Lorain, twin daughters of Mr. and Mrs. Rudolph Porath, Valentine, Nebr. 10. Marilyn Pfeiffer, Freeman, S. Dak.; Kathryn Huber, Parkston, S. Dak. 11. Children of Mr. and Mrs. Robert Shoemaker, Carthage, S. Dak. 12. George, Johnnie and Billy Gordon; Jimmy, Tender and De Wayne Clark. 13. Gary, son of Mr. and Mrs. Geo. Oldenberg, Cottonwood, S. Dak. 14. Grace, daughter of Mr. and Mrs. Geo. Oldenberg, Cottonwood, S. Dak. 15. Timmy and Bonita K., Hoven, S. Dak. 16. Group of ladies from Housekeepers League Club, Winfred, S. Dak., at home of Mrs. Bert Cherry. 17. Four Generations: Mrs. Henry Miller, Winfred, great grandmother; Mrs. Clem Shoemaker, Winfred; Mrs. Richard Lentsch and Brenda Lentsch, Carthage, S. Dak. 18. Richard and Patricia Hansen, Sioux City, Ia. 19. Genevieve, Rosemary and Bernadette Anton, Wabasso, Minn. 20. Mr. and Mrs. Hans Stillway, Gregory, S. Dak. 21. Lyle Stevenson, Starbuck, Minn. 22. Brenda and Bruce, children of Mr. and Mrs. Dick Lentsch, Carthage, S. Dak. 23. Karen Lee and Kay Lynn, daughters of Mr. and Mrs. Robt. Gayer, Rock Valley, Ia. 24. Mr. and Mrs. Ben Ferguson, Wadena, Minn. 25. Lynn and Jean, daughters of Mr. and Mrs. Ted Willer, Akron, Ia. 26. Marlene, Meredith and Carmen Wrage, Viborg, S. Dak.



1. Mr. and Mrs. Otto Raduchel, Bloomfield, Nebr. (50th Anniversary). 2. Mr. and Mrs. Clarence Mumm and Jerry Otto, Bloomfield, Nebr. 3. La Donna Todd, Wood Lake, Minn. 4. Mabel Kramer and Theresa Parlett, Herrick, S. Dak. 5. Warren Geeseler, Bloomfield, Nebr. 6. Kathy, Janet and Bob, children of Mr. and Mrs. J. S. Porter, Weyburn, Sask.; Nancy and Judy Wood, daughters of Mr. and Mrs. R. W. Wood, Traer, Ia. Grandchildren of Mrs. D. H. Bitterman, Nora Springs, Ia. 7. Great grandmother, Mrs. Antonia Hirsch; grandmother, Mrs. Anton Julius; Mrs. Eddie Krupicka and daughter Rosalind. 8. Mrs. Raymond Davis, Newport, Nebr. 9. Roger Ritterbush, Mills, Nebr. 10. Mrs. Ray Kolbe, Dixon, S. Dak., and Nellie Backus, Winner, S. Dak. (with cookie tree). 11. Barbara Larson and Mr. and Mrs. C. W. Cline, Mankato, Minn. 12. Mr. and Mrs. Walter Thompson, Grand Forks, N. Dak. 13. David and Mary Ellen Anderson, Wendte, S. Dak. 14. Mr. and Mrs. Carl Sundstrom, Eden, S. Dak. 15. Sherry Darlette, daughter of Mr. and Mrs. Geo. Harrington, Mitchell, S. Dak. 16. Curtis and Susan Kreklau, Sebeka, Minn. 17. Mrs. Bernice McBurney, Aberdeen, S. Dak. (in Arizona). 18. Julie Ann Brown, Mills, Nebr., and Johnny and Rose Lee Moore, Lander, Wyo. 19. Junior Rebers, Kenneth Rebers, La Donna Todd, Carolene Rebers, Hazel Run, Minn., and Wood Lake, Minn. 20. Mrs. Wm. Rada and daughter Loretta, Huron, S. Dak. 21. Mrs. Edgar Bergman, Brookings, S. Dak.; Ruth, Wilmer and Norman Feldman, White, S. Dak. 22. Twins Karen Marie and Sharon Marie Nolz, Parkston, S. Dak. 23. Wayne, Ronny and Jerry, sons of Mr. and Mrs. Richard Geyer; grandsons of Mrs. Otto Geyer.





# Limerick Contest



1st

Of all the seasons of the year  
I love the fall the best.  
Its bright blue skies  
Its trees of gold  
Summer's benediction for winter's rest.

Mrs. Peter Kinkie, Route #1, Carpenter, South Dakota



2nd

Of all the seasons of the year  
I love the fall the best.  
Its bright blue skies  
Its trees of gold  
Builds a new tomorrow, richly blest.

Mrs. Arthur Haugen, Virgil, South Dakota



3rd

Of all the seasons of the year  
I love the fall the best.  
Its bright blue skies  
Its trees of gold  
Adorn the earth's majestic breast.

Mrs. Melvin D. Moe, R. R. #3, Mitchell, South Dakota

YOUR  
RECIPES





## meats and casserole dishes

### SAUCY BEEF CUBES

- 2 pounds **ROUND STEAK**, cut in ½ inch cubes
- ¼ cup **COOKING OIL**
- 2 teaspoons **SALT**
- ¼ teaspoon **PEPPER**
- 2 2-ounce cans (¾ cup) whole **MUSHROOMS**, drained
- 2 tablespoons **FLOUR**
- 2 cups **SOUR CREAM**
- 3 cups cooked, seasoned **RICE**
- ½ teaspoon **PAPRIKA**

Method: Brown beef in oil in 10-inch skillet for about 10 to 15 minutes. Add salt and pepper. Cover and simmer 45 minutes or until tender. Remove meat from skillet. Add mushrooms. Simmer for about 5 minutes. Blend in flour. Add sour cream gradually. Heat and stir until thickened. Return meat to sauce and heat. Arrange rice around edge of platter. Place meat mixture in center. Sprinkle with paprika. Serve immediately.

Miss Grace Drury, Route #3, Marshall, Minnesota

### BARBECUED BEEF STRIPS

- 2 pounds **ROUND STEAK**, cut into strips 1½ inches wide
- 4 tablespoons **FAT**
- PREPARED MUSTARD**
- 1 clove **GARLIC**, minced
- ½ cup **ONION**, finely chopped
- ½ cup **GREEN PEPPER**, diced
- ¼ cup **CELERY LEAVES**, finely cut
- ¼ cup **PARSLEY**, finely cut
- 1 cup **TOMATO SAUCE**
- ¼ cup **VINEGAR**
- 1½ cups **WATER**
- 2 tablespoons **SUGAR**
- ½ teaspoon **SALT**

Method: Coat each piece of round steak with prepared mustard and turn in flour. Melt the fat in heavy skillet. Brown meat slowly and well. Place meat in baking dish. Add the garlic and onion, finely chopped, to fat left in pan. When lightly browned, stir in the green pepper, celery leaves, parsley, tomato sauce, vinegar, water, sugar, and salt. Simmer for 10 minutes. Pour over steak. Cover and bake in slow oven (325°F.) for about 2 hours or until tender.

### SHORTCUT

A can of **CONDENSED VEGETABLE SOUP** may be substituted for the onion, pepper, celery, parsley and tomato sauce. This saves 15 minutes of preparation time.

Mrs. Derold Munger, Belvidere, South Dakota, Box 105

### ORANGE RAISIN PORK CHOPS

- 4 **PORK CHOPS**
- 2 medium **ORANGES**
- ¼ cup **SUGAR**
- 1 tablespoon **CORNSTARCH**
- ⅛ teaspoon **ALLSPICE**
- 1¼ cups **HOT WATER**
- 2 tablespoons **LEMON JUICE**
- ¼ cup **ORANGE JUICE**
- ¼ cup **RAISINS**

Method: Flour chops, brown and sprinkle with salt. Remove orange rind with sharp knife; free orange sections from membrane and lay two sections on each chop. Make sauce by mixing together sugar, cornstarch and allspice. Gradually stir in hot water and cook until thick. Add lemon juice, orange juice and raisins. Pour sauce over chops and cook over low heat for an hour. Serve topped with sauce. Makes 4 servings.

## meats and casserole dishes

### FESTIVE HAM LOAF

#### HAM LOAF

- 1½ pounds **GROUND COOKED HAM**
- 1 cup **OATS** (quick or old fashioned, uncooked)
- 1 teaspoon dry **MUSTARD**
- ⅛ teaspoon ground **CLOVES**
- 2 **EGGS**, beaten
- 1 cup **MILK**

#### GLAZE

- 2/3 cup **BROWN SUGAR**
- ¼ cup **VINEGAR**
- 3 tablespoons **WATER**
- PINEAPPLE** Chunks
- MARASCHINO CHERRY**

Method: For the ham loaf, combine ingredients thoroughly. Shape like a ham in 13 x 9 inch baking pan. Score with spoon or knife.\* Bake in moderate oven (350°F.) 30 minutes. While loaf is baking, prepare glaze by mixing ingredients in saucepan. Bring to boil; cook 5 minutes. Remove loaf from oven; garnish with pineapple chunks arranged as a flower with a maraschino cherry in center. Pour glaze over loaf. Return to oven and bake 30 minutes, basting frequently. Makes 8 servings. \*Ham Loaf may be refrigerated at this point. Just add an extra 10 minutes to the above baking time.

#### HAM LOAF

- 1 pound **SMOKED HAM**, ground
- 1 pound shoulder **VEAL**, ground
- ¼ cup quick **TAPIOCA**
- 1 teaspoon **SALT**
- ⅛ teaspoon **PEPPER**
- ¼ cup minced **ONION**, may omit
- 2 teaspoons **WORCESTER-SHIRE SAUCE**
- 2 cups **MILK**

Method: Combine and bake in 325°F. oven 2 hours. Tasty, when hot; slices nicely when cold due to tapioca's consistency.

Mrs. Lloyd H. Cain, 153 McCook Lake  
Jefferson, South Dakota

### VALENTINE MEAT LOAF

- 1½ pounds **GROUND BEEF**
- ½ pound **GROUND PORK**
- 2 cups soft **BREAD CRUMBS**
- 2 tablespoons grated **ONION**
- 1 teaspoon **SAGE**
- 2 **EGGS**
- 1 tablespoon **WORCESTER-SHIRE SAUCE**
- 3 teaspoons **SALT**
- ¼ teaspoon **PEPPER**
- 1 cup **MILK**
- 2 cups seasoned **MASHED POTATOES**

Method: Combine all ingredients except the potatoes and mix thoroughly. Pat into a rectangular shaped loaf in an open roasting pan. Bake in a moderate oven (350°F.) for 1¼—1½ hours. (One hour is enough in an electric oven.) With pastry tube or spoon, make a border of potatoes around loaf and shape a heart on top of loaf. Return to oven until potatoes are lightly browned. Serves 6 or 8.

Mrs. Herbert R. James, Oakdale, Nebraska

### MEAT LOAF TOPPING

- 3 tablespoons **BROWN SUGAR**
- ¼ teaspoon **NUTMEG**
- ¼ cup **CATSUP**
- 1 teaspoon dry **MUSTARD**

Method: Mix together and spread over meat loaf or on partly done beef roast.

Mrs. Bernard Ohlenkamp, Elkton, South Dakota



## meats and casserole dishes

### QUICK HOT DISHES WITH COLD CUTS

Fold BOLOGNA to form a cone and fasten with toothpicks. Fill the cones with BAKED BEANS. Brush with melted BUTTER and heat in a moderate oven of 350°F. for about 30 minutes.

Cut slices of THURINGER into slivers and brown in a skillet. Add to scrambled EGGS, creamed POTATOES, or cooked CORN.

Top a casserole of SPANISH RICE or MACARONI and CHEESE with paper thin slices of CERVELAT. Broil to brown and serve hot.

### CHICKEN SANDWICH

Boil the CHICKEN till well done and remove from bones. Grind 1 medium sized ONION with the meat of the chicken and add as much BROTH as is needed to make it the right consistency. You may add SALT to taste. May have your BUNS lightly buttered and just before serving, heat chicken in pan and put on buns and serve hot.

Mrs. Roger Davis, Highmore, South Dakota

### HAM AND SWEET POTATO ROLL

- ¾ pound GROUND HAM
- ½ pound GROUND PORK
- ½ cup CRACKER CRUMBS
- 1 EGG
- ¾ cup MILK
- PEPPER

Method: Combine and spread on wax paper to ½ inch thickness, making a rectangle about 6 x 10 inches. Spread with 2 cups seasoned mashed sweet potatoes; roll like jelly roll. Bake in dripping pan 1 ½ hours in moderate oven, 350°F.

Mrs. Clifford Nelson, Revere, Minnesota

### TUNA RICE CROQUETTES

- 2 cups cooked RICE, cooled
- 1 can (6½ or 7 ounce) TUNA, flaked
- 2 teaspoons minced PARSLEY
- ½ teaspoon SOY SAUCE
- 1 EGG YOLK
- COATING
- 1 EGG WHITE
- 2 tablespoons WATER
- ½ cup dry BREAD CRUMBS

Method: Shape into 6 fish shaped croquettes, using a stuffed olive inside as a hidden surprise. Combine 1 egg white and 2 tablespoons water. Dip croquettes in egg white mixture, drain, and then coat with ½ cup dry bread crumbs. Let coating dry a few minutes. Pour cooking oil into frying kettle, filling not more than 1/3 full. Heat to 375°F. Dip frying basket in and out of the hot oil. Place croquettes in basket just

covering the bottom. Lower basket slowly into hot oil. Fry 2½ to 3 minutes. Drain on absorbent paper. Arrange on hot platter for serving. Garnish with a slice of stuffed olive for the eye, and a sprig of parsley for the tail.

## meats and casserole dishes

### FRANKS WITH RAINBOW CABBAGE

To prepare FRANKS, simmer them in WATER for seven minutes or fry them in a little hot FAT until brown. Cook the CABBAGE for seven minutes in a small amount of SALTED WATER in a covered pan. Cook finely chopped GREEN PEPPER, CARROTS, and PIMENTO in a little hot BUTTER or MARGARINE and add to the cabbage. Add extra butter, if desired, and season to taste.

### NEW ENGLAND HAM SANDWICH

Brown slices of HAM in a small amount of BUTTER or MARGARINE and place on crisp toasted BUN halves. Cover with slices of jellied CRANBERRY SAUCE and sprinkle with grated CHEESE. Broil until the cheese is melted. Serve open face style.

### BROILED TUNA BREAD SLICES

Put four slices of BUTTERED BREAD on broiling rack. Now mix 1 cup TUNA, ½ cup finely cut CELERY, 1 DILL PICKLE. Mix with small amount of SALAD DRESSING and spread on bread. Then lay slices of CHEESE on top and broil. This is delicious served with baked potatoes and spinach and a crisp salad.

Mrs. Harry Brinkman, Greene, Iowa

### TASTY OUTDOOR MEAL

Roll together a slice of HAM, a slice of PINEAPPLE and a slice of SWEET POTATO in ALUMINUM FOIL. Place the food packet over hot coals and bake for about 8 minutes, or bake in oven until hot throughout.

### BEANEE BUNS TO SERVE THE CROWD

- 1 can (1 pound 5 ounce) PORK and BEANS
- ¼ cup PICKLE RELISH
- ⅛ teaspoon SALT
- 3 large ROUND BUNS
- 6 WIENERS
- 6 slices of PROCESSED CHEESE

Method: Split buns and separate. Combine pork and beans, pickle relish, salt. Place the buns cut side up on a baking sheet. Brown lightly in broiler. Remove, spoon pork and beans onto buns. Top with split wieners, cover with slice of cheese. Return to broiler (several inches from heat) and toast until cheese has melted. Makes 6 open faced sandwiches.

### FRENCH FRIED FRANKS

- 3 cups PANCAKE MIX
- 1/3 cup CORN MEAL
- ½ teaspoon DRY MUSTARD
- 3 tablespoons SUGAR
- 2 cups WATER
- 20 FRANKS

Method: Combine dry ingredients. Add water and beat with a rotary beater about 2 minutes. Dip franks in batter, holding with kitchen fork or tongs. Drain off excess batter. Fry in hot deep fat (375°F.) 2 to 3 minutes. Drain. Insert wooden skewers. Serve with horseradish sauce. Makes twenty.



## meats and casserole dishes

### CRANBERRY GLAZED CHICKEN

- 1 BROILER FRYER, 2½ pounds, cut up
- ½ cup FLOUR
- 2 teaspoons PAPRIKA
- 2 teaspoons SALT
- 1½ teaspoons ground CINNAMON
- 1 teaspoon ground GINGER
- ¼ teaspoon ground PEPPER
- 1/3 cup FAT
- 1 tablespoon WATER
- 1½ cups (1 pound) WHOLE CRANBERRY SAUCE
- ½ cup WATER
- 5 WHOLE CLOVES

Method: Coat chicken pieces by shaking in a bag containing the flour, paprika, salt, cinnamon, ginger and pepper. Brown slowly in medium hot fat 15 to 20 minutes, turning as necessary. Add 1 tablespoon water. Cover and cook slowly 20 minutes. Blend cranberry sauce with ½ cup water and cloves. Pour half this mixture over the chicken. Cover and cook slowly 15 to 20 minutes, until fork tender. Turn as necessary to prevent sticking. Add remaining cranberry mixture and simmer uncovered several minutes until a thick sauce is formed. Makes 4 to 5 servings.

### TABASCO STEAK SAUCE

- ¼ cup CATSUP
- 1½ teaspoons WORCESTER-SHIRE SAUCE
- ½ teaspoon PAPRIKA
- 1 teaspoon DRY MUSTARD
- 2/3 cup BUTTER
- 2 tablespoons LEMON JUICE
- ½ teaspoon TABASCO

Method: Blend catsup, Worcestershire sauce, paprika and dry mustard. Add butter and heat slowly until melted. Remove from heat and add lemon juice and tabasco. Spread on broiled steaks.

### APRICOT GLAZED LUNCHEON MEAT

- 2 (12 ounce) cans LUNCHEON MEAT
- 2 cans STRAINED APRICOTS with APPLES (baby food)
- 6 tablespoons BROWN SUGAR

Method: Score surface of luncheon meat and place in a baking dish. Combine remaining ingredients and spread over top and sides of meat. Bake at 350°F. for 25 minutes. Slice and serve topped with sauce from the bottom of the pan. Makes 6 servings.

### BASIC ITALIAN TOMATO SAUCE (Quantity Recipe)

- ½ cup OLIVE or other COOKING OIL
- 2 cups minced ONION
- ½ cup CHOPPED FRESH PARSLEY or 3 tablespoons PARSLEY FLAKES
- 2 cloves GARLIC, mashed
- 1 quart CELERY, chopped
- 1½ quarts TOMATOES
- 3 6-ounce cans TOMATO PASTE
- 1½ tablespoons SALT
- ¾ teaspoon BLACK PEPPER
- ½ teaspoon OREGANO
- ½ teaspoon NUTMEG
- ½ teaspoon THYME
- 5 cups STOCK or WATER
- 4 BOUILLON CUBES

Method: Heat oil in large heavy pan, add onion, parsley, garlic and celery, saute until vegetables are tender. Add remaining ingredients. Simmer very slowly for 3 or 3½ hours, stirring occasionally. Cool; pour into six 1-pint freezer containers and freeze.

### MEATLESS SPAGHETTI

Thaw and reheat sauce over hot water. Serve over cooked SPAGHETTI. (An 8-ounce package of spaghetti serves 3 to 4 with 1 pint of sauce.)

### SPAGHETTI WITH MEAT SANCE

Brown ¾ pound GROUND BEEF in heavy skillet, stirring frequently. Add 1 pint basic sauce and simmer 10-15 minutes. Salt to taste. Serve over cooked spaghetti.

## meats and casserole dishes

### SPAGHETTI WITH MEAT BALLS

Prepare your own favorite meat balls, using 1 pound GROUND MEAT. Brown meat balls in hot fat, simmer for 10 minutes in 1 pint of basic sauce before serving over cooked SPAGHETTI.

### MUSHROOM SPAGHETTI SAUCE

Saute ½ pound sliced, fresh MUSHROOMS in a little BUTTER and add to 1 pint basic sauce.

### ANCHOVY SPAGHETTI SAUCE

Add 1 cup shredded ANCHOVIES to 1 pint of the basic sauce.

### CLAM SPAGHETTI SAUCE

Chop 3 dozen CLAMS (leave whole if they are small), heat gently in their own liquor until edges curl. Add to 1 pint of basic sauce.

### HAM GRAVY

Before you add the GLAZE to the HAM, take the ham from the pan and pour off the fat. Brown the drippings and use the browned drippings and some of the clear fat for the gravy which you can make in a skillet or saucepan. Then the ham may be put back in the pan and scored and glazed. Just remember to pour off the drippings before you glaze the ham because sweetened drippings do not make good gravy.

### CORN MEAL MIX

- 3 cups ENRICHED CORN MEAL
- 5 cups sifted ENRICHED FLOUR
- 3 tablespoons BAKING POWDER
- 1 tablespoon SALT
- 1½ cups HYDROGENATED SHORTENING

Method: Sift together dry ingredients onto brown paper or into large bowl. Cut in shortening until mixture resembles coarse crumbs. Store mix in covered container at room temperature.

### CORNE BEEF HASH TURNOVERS

- TURNOVERS
- 2 cups CORN MEAL MIX
- 2/3 cup MILK
- FILLING
- 1 1-pound can CORNE BEEF HASH

Method: For turnovers, add milk to mix, stirring only until dampened. Turn on floured board and knead gently a few seconds. Divide dough in half. Roll out each portion to form a rectangle 6 x 18 inches. Cut each into 3 6-inch squares. Place corne beef hash on one corner of each turnover. Fold over to form triangle, seal edges. Prick surface. Place on cooky sheet. Bake in hot oven (425°F.) 12 to 15 minutes. Serve hot with spicy tomato sauce. Makes 6 servings.



## meats and casserole dishes

### BISCUITS 'N DRIED BEEF

#### BISCUITS

- 2 cups CORN MEAL MIX
- 1/2 cup MILK

#### CREAMED DRIED BEEF

- 1 10 1/2-ounce can CREAM of MUSHROOM SOUP
- 1/3 cup MILK
- 4 ounces DRIED BEEF
- 1/4 cup cubed SHARP CHEESE

Method: Add milk to mix, stirring only until dampened. Turn out on floured board; knead a few seconds. Roll dough 1/2 inch thick; cut with floured cutter into 12 biscuits. Bake on ungreased cooky sheet in hot oven (425°F.) about 12 minutes. Serve hot with creamed dried beef. Makes 6 servings. For creamed dried beef, combine soup and milk. Heat, add dried beef and cheese. Stir until cheese melts.

### QUICK TAMALES PIE

#### MEAT BASE

- 2 tablespoons SALAD OIL
- 1 clove GARLIC, minced
- 1/2 cup chopped ONION
- 1 15-ounce can MEAT BALLS in GRAVY
- 1 8-ounce can TOMATO SAUCE
- 1 1/2 cups WHOLE KERNEL CORN, drained
- 1 teaspoon CHILI POWDER
- 1 teaspoon SALT
- Dash of CAYENNE PEPPER

#### TOPPING

- 2 cups CORN MEAL MIX
- 1/2 cup MILK
- 1/2 cup grated CHEESE

Method: For meat base, cook garlic and onion in oil until lightly browned. Add remaining ingredients and cook 10 minutes. While meat base is cooking, prepare topping by adding milk and cheese to mix; stir lightly. Transfer meat mixture to 2-quart casserole. Drop topping by spoonfuls onto meat. Bake in hot oven (425°F.) 15 to 20 minutes. Makes 6 servings.

### HAMBURGER HARVEST CASSEROLE

- 1 pound HAMBURGER
- 1 cup chopped ONIONS
- 2 cups cooked TOMATOES, drained
- 1 tablespoon LARD
- 2 tablespoons SALT
- 2 POTATOES, sliced thin
- 1/3 cup FLOUR
- 2 cups WHOLE KERNEL CORN, drained
- 1 1/2 cups shredded CHEESE or BUTTERED CRUMBS

Method: Combine hamburger, onions, tomatoes, lard, pepper and salt; pat into a 1-inch layer in a 3-quart casserole. Over this, place the potatoes, flour, then corn. If more liquid is needed, add tomato liquid. Top with cheese or crumbs. Bake in a moderate oven (350°F.) for 1 hour. Serve hot.

Mrs. Albert Mundtermann, Correll, Minnesota

## meats and casserole dishes

### FRANKFURTER SPANISH RICE

- 1 pound FRANKFURTERS
- 1/2 cup chopped GREEN PEPPER
- 1/2 cup chopped ONION
- 2 1/2 cups TOMATOES (#2 can)
- 1 1/4 teaspoons SALT
- 1 tablespoon SUGAR
- 1 clove GARLIC, chopped
- 1 BAY LEAF
- 3 WHOLE CLOVES
- 3 cups cooked RICE (1 cup uncooked)

Method: Cook green pepper and onion in a little hot fat until soft. Add remaining ingredients, except rice and frankfurters. Simmer uncovered, 15 minutes. Remove bay leaf. Add rice and half of the frankfurters, sliced. Cover and simmer 10 minutes. Brown remaining whole frankfurters in a little hot fat. Serve with Spanish rice. Makes 6 servings.

### BACON AND EGG BAKE

Place 8-10 slices of BACON in long baking dish. Bake in quick oven for 10 minutes or until fairly crisp. Remove bacon from dish and pour off DRIPPINGS. Combine 1/2 cup fine, dry BREAD CRUMBS with 2 tablespoons of drippings in baking dish. Spread as a crust on the bottom. In a bowl, beat 8 EGGS slightly. Add 1 cup MILK, 1 teaspoon SALT, 1 teaspoon ONION JUICE, and 1/8 teaspoon THYME. Mix well. Pour over the crumb crust. Bake in moderately slow oven 20 minutes. Top with bacon slices and bake 5 minutes more. Heat TOMATO SAUCE and serve with squares of the bacon and eggs.

### NOODLE AND HAM CASSEROLE

- 1 package NOODLES
- 2 cups chopped or ground HAM
- 2 tablespoons grated ONION
- 1 can MUSHROOM SOUP
- 2/3 cup MILK
- 1/2 cup BUTTERED CRUMBS

Method: Cook noodles, rinse and drain. Put in greased casserole. Arrange ham and noodles in layers; sprinkle each layer with onion. Combine mushroom soup and milk. Pour over noodles, top with buttered crumbs and a dash of paprika. Bake in a moderate oven 25 minutes or until browned.

Mrs. Clifford Nelson, Revere, Minnesota

### SHRIMP AND TUNA CASSEROLE

- 6 1/2 ounce tin TUNA FLAKES
- 7 ounce tin SHRIMP or CRABMEAT
- 1/2 cup chopped GREEN PEPPER
- 1 cup chopped CELERY
- 1 teaspoon each ONION, dry MUSTARD, and WORCESTERSHIRE SAUCE
- 1/2 teaspoon SALT
- 1/8 teaspoon PEPPER
- 1 can MUSHROOM SOUP
- 2 tablespoons melted BUTTER
- BREAD CUBES

Method: Mix everything but the bread cubes and butter. Place the cubes and butter on top. Bake at 350° for 30 minutes.

Jeanne Cahill, St. Edward, Nebraska

(4)  
*Sounds good*



## meats and casserole dishes

### GARDEN CHICKEN WITH RICE

- 3 packages (1 pound each) FROZEN, READY TO COOK CHICKEN pieces, thawed, or 2 FRYERS (3 to 3½ pounds each) cut in pieces
- 2/3 cup FLOUR
- ½ teaspoon SALT
- ¼ teaspoon PAPRIKA
- ½ teaspoon PEPPER
- 3 to 4 tablespoons BUTTER
- 1 can (10½ ounce) CHICKEN CONSOMME
- ¼ cup condensed CREAM of CHICKEN SOUP
- 1 tablespoon dried ONION FLAKES
- 1 2/3 cups precooked RICE
- 1 package frozen GREEN PEAS, thawed
- ¼ cup chopped blanched ALMONDS

Method: Rinse chicken pieces in cool water and drain on paper toweling. Measure flour, salt, paprika and pepper into a paper bag. Place chicken in bag and shake well to coat with mixture. Heat butter in large skillet, add as many chicken pieces as will fit in skillet and cook over medium high heat until nicely browned on both sides. Lift out browned chicken and set aside while you do remaining pieces. After all pieces are browned, blend consomme gradually into cream soup, add onion flakes and pour over all the chicken in the skillet. Cover; cook over low heat 25 minutes. Prepare rice as package directs. Add peas to chicken, cover and cook ten minutes longer. Place rice on platter, top with chicken, peas and gravy, then almonds.

### CHICKEN SQUARES WITH MUSHROOM SAUCE

- 3 cups leftover diced CHICKEN or TURKEY
- 1 scant cup RICE (raw)
- 2 cups BREAD CRUMBS
- 1/3 cup diced CELERY
- ½ cup chopped ONION
- ¼ cup PIMENTO
- 4 beaten EGGS
- 2 teaspoons SALT
- ¼ teaspoon POULTRY SEASONING or SAGE
- ¼ teaspoon BAKING POWDER
- 2 cups BROTH or CHICKEN RICE SOUP
- MUSHROOM SOUP

Method: Mix all the ingredients and add broth or soup last. If using soup add 1 can water to soup. Pour into well greased baking pan and bake 55 minutes at 350°F. When baked cut in squares. A cup of grated cheese may be added to the mixture. This makes a very tasty dish. Serve with mushroom soup over it. For a change add some peas to mushrooms, or use cream of chicken soup with or without peas. A can each of cream of mushroom and cream of celery soup with a little pimento added for eye appeal is very good also.

Mabel A. Lindblad, 417 13th St., Willmar, Minnesota

### APPLE RICE DRESSING

- 3 tablespoons SHORTENING
- 1 cup diced CELERY
- ¼ cup minced ONION
- 2 cups cooked BROWN RICE
- 2 cups soft BREAD CUBES
- ½ teaspoon PEPPER
- 1 teaspoon SALT
- ½ teaspoon POULTRY SEASONING
- 1 cup diced APPLE
- 1 EGG, beaten
- ½ cup MEAT STOCK or BOUILLON

Method: Brown onion and celery in fat over low heat, until golden. Blend seasonings with rice and bread cubes. Add diced apple, cooked onion and celery with fat and well beaten egg. Mix thoroughly. Sprinkle stock or bouillon over surface and mix. Stuff bird.

## meats and casserole dishes

### CHICKEN AND HAM JAMBALAYA

- 3 tablespoons SALAD OIL or OLIVE OIL
- 2 chopped ONIONS
- ½ cup chopped GREEN PEPPER
- 1 minced clove of GARLIC
- 1 crushed BAY LEAF
- 2 cups uncooked RICE
- 2 cups WATER
- 1 #2½ can whole TOMATOES
- SALT
- PEPPER
- PAPRIKA
- 1 cup cubed precooked HAM
- 1 cup cooked diced CHICKEN

Method: Measure the salad oil into skillet. Add the onions, pepper, clove of garlic and bay leaf. Cook till onion is tender, about 5 minutes. Add uncooked rice and cook, stirring constantly till rice is browned. Then add water and the whole tomatoes. Season with salt, black pepper and paprika. Mix well; cover and cook 20 minutes, stirring occasionally. Add the ham and diced chicken. Cover and continue to cook 10 minutes or till chicken and ham are heated. Serves 6.

### CHEESE AND EGG SHORTPIE

Make 2 slices of TOAST for each serving. Place 1 slice on each plate and cover with sliced hard cooked EGGS. Pour a smooth, hot CHEESE SAUCE over the egg. Cover with the second slice of toast and more sliced egg. Pour remaining cheese sauce over all. Garnish each serving with sliced hard cooked egg, PAPRIKA and a sprig of PARSLEY.



### CHEESE BAKED POTATOES

Pare POTATOES, slice ¼ inch thick lengthwise, sprinkle each slice with SALT and ground BLACK PEPPER, place a thin slice of CHEESE between slices and wrap potatoes separately in a single layer of heavy metal foil. Bake over the grill 1 to 1½ hours or in oven until tender when pierced with a fork. Turn to cook uniformly. The cooking time depends upon the size of the potatoes.

### CHILI-BUTTER FOR CORN

Melt a stick of BUTTER and add ½ teaspoon CHILI POWDER and a drop or two of TABASCO. Brush the savory butter on hot ROASTING EARS.



## vegetable dishes

### POTATOES A LA PICNIC

Peel the POTATOES and slice them about a quarter inch thick. Then grill over low heat, turning frequently to help insure even cooking. When the outside has turned a light brown, coat with BUTTER and SALT.

### HURRY UP BAKED BEANS

Empty contents of 2 one-pound cans of BAKED BEANS into saucepan. Season with  $\frac{1}{4}$  cup chopped ONION,  $\frac{1}{2}$  teaspoon DRY MUSTARD,  $\frac{1}{3}$  cup MOLASSES and grated RIND of 1 ORANGE. Heat thoroughly. Makes 6 servings.

### BROWN CORN PATTIES

$2\frac{1}{2}$  cups CREAM STYLE CORN  
2 cups UNSALTED CRACKER CRUMBS  
2 tablespoons MILK  
1 tablespoon melted BUTTER  
 $1\frac{1}{2}$  teaspoons SUGAR  
 $\frac{1}{2}$  teaspoon SALT  
 $\frac{1}{8}$  teaspoon PEPPER  
4 EGG WHITES  
 $\frac{1}{4}$  cup OIL or FAT

Method: Combine corn, cracker crumbs, milk, melted butter, sugar, salt and pepper. Mix well. Beat egg whites until stiff but not dry, and fold into corn mixture. Heat fat or oil in large skillet until just hot; drop in large tablespoons of batter; flatten with spoon to make patties about 3 inches in diameter. Fry over medium heat until browned on both sides, turning only once; about 6 minutes. Makes 12 patties.

### JIFFY STRING BEANS

1 pound fresh GREEN BEANS, cut up  
1 teaspoon grated ONION  
1 cup diced CELERY  
1 teaspoon grated GREEN PEPPER  
 $\frac{1}{4}$  cup BUTTER or MARGARINE  
 $\frac{1}{2}$  cup grated CHEESE

Method: Cook the beans until tender. Simmer grated onion, diced celery and grated green pepper in fat till golden brown. Just before serving, combine with beans. Garnish with shredded cheese. Serves 4.

Mrs. Dorothy Kusel, Manning, Iowa

### SURPRISE BEETS

BET slices  
FRENCH DRESSING  
Freshly chopped ONION  
SALT and PEPPER

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

Mrs. James R. Thompson, Creighton, Nebraska

## vegetable dishes

### POTATO CUPS

Strip of BACON, MASHED POTATOES, grated CHEESE. Coil a strip of bacon in a muffin tin or individual casserole. Fill centers with left-over mashed potatoes. Cover with grated cheese and heat until well browned.

Mrs. Rudolph Porath, Valentine, Nebraska

### SPECIAL SAUERKRAUT

Cook a can of SAUERKRAUT with one tablespoon of BROWN SUGAR, one unpeeled APPLE (diced), and  $\frac{1}{2}$  teaspoon CELERY SEED.

Mrs. Alfred Schwecke, Courtland, Minnesota

### FOIL BAKED SNAP BEANS

Wash and cut ends off fresh SNAP BEANS. Place each serving on a square of aluminum foil. Sprinkle with SALT and ground BLACK PEPPER. Top with a half slice BUTTER or MARGARINE. Wrap securely, having a single layer of foil around beans. Place over grill. Cook 20 to 25 minutes or until tender. Turn to cook uniformly.

### WAYS TO SERVE PORK AND BEANS

MASH POTATOES: make a nest out of the hot potatoes and fill it with BEANS.

Ground COLD MEAT and BEANS in equal parts.

Slice fine 2 POTATOES and 1 ONION and 3 FRANKS. SALT and PEPPER. Cook in 1 pint of WATER and when done, add 1 cup BEANS. Heat and serve with tiny CRACKERS.

Use part MEAT and part BEANS in MEAT LOAF. Make as usual. Slice and serve cold with catsup.

Mrs. Clarence Brokaw, Plainview, Nebraska



## vegetable dishes

### COLACHE

- 4 large SUMMER SQUASH
- 4 ears CORN
- 3 fresh TOMATOES, peeled
- 1/4 cup BUTTER
- 1 small ONION, chopped fine
- SALT and PEPPER

Method: Wash squash and cut in small pieces; cut kernels from ears of corn; cut tomatoes in cubes. Place butter in saucepan and fry onion till brown. Add vegetables, season, cover and cook slowly 35-40 minutes. Watch to avoid scorching. Serves 6.

Mrs. Oscar Runyon, Jr., Pickstown, South Dakota



## salads and salad dressings

### APRICOT PARTY SALAD

- 2 packages ORANGE GELATIN
- 2 cups BOILING WATER
- 1 cup PINEAPPLE and APRICOT JUICE mixed
- 1 large can APRICOTS, mashed
- 1 large can PINEAPPLE, diced
- 10 MARSHMALLOWS, cut fine
- 1 cup PINEAPPLE and APRICOT JUICE, mixed
- 1/2 cup SUGAR
- 2 heaping tablespoons FLOUR
- 1 beaten EGG
- 2 tablespoons BUTTER
- 1 cup WHIPPING CREAM

Method: Mix the gelatin, boiling water, one cup pineapple and apricot juice, apricots, pineapple and marshmallows. While chilling, combine the other cup pineapple and apricot juice, sugar, flour, egg and butter. Cook this mixture until thick; cool; fold in a cup whipped cream. Spread on first mixture when firm. Sprinkle grated cheese on top. Use a flat pan. This makes a large salad.

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

### ANGEL HASH SALAD

- 2 tablespoons CORNSTARCH
- 1/4 cup SUGAR
- 1 cup PINEAPPLE JUICE and WATER
- 2 EGG YOLKS
- 1 cup HEAVY CREAM, whipped
- 1 #2 can (2 1/2 cups) PINEAPPLE, drained
- 1/4 cup chopped WALNUTS
- 1/4 pound (15) MARSHMALLOWS, cut up
- 1 BANANA, sliced

Method: Combine cornstarch and sugar, add pineapple syrup and blend well. Cook till thickened, stirring constantly. Add part of mixture to beaten egg yolks, blend well and return to hot mixture. Cook, stirring constantly for 2 minutes. Cool. Then fold in whipped cream. Fold in pineapple, nuts and marshmallows. Chill overnight. Slice a banana over top, before serving; garnish with maraschino cherries, and serve in lettuce lined salad bowls.

## salads and salad dressings

### SPECIAL HOLIDAY SALAD

- 6 large APPLES
- 6 BANANAS
- 4 stalks of CELERY
- 1 #1 can PINEAPPLE
- 1/2 pound MARSHMALLOWS
- SEEDLESS GRAPES (optional)
- 1 small carton LARGE CURD COTTAGE CHEESE
- 1 cup chopped NUTS
- 1 cup WHIPPING CREAM
- SUGAR and VANILLA to taste
- 1 package each ORANGE and LIME GELATIN (for Thanksgiving) or 1 package each RED and LIME GELATIN (for Christmas)

Method: Make up the gelatin in advance; chill and cut up in cubes. Dice the fruits, celery and marshmallows, and add to cottage cheese which has been drained. Whip the cream, add sugar and vanilla to taste, and pour over fruit mixture. Last add the nuts and diced gelatin, being careful not to break cubes.

### ANGEL WHIPPED FRUIT SALAD

- 1 package LIME GELATIN
- 3 slices PINEAPPLE
- 8 APRICOT HALVES
- 4 PEACH HALVES
- 1/2 cup CHERRIES
- 1/2 cup BLACK WALNUTS
- 1 cup WHIPPING CREAM

Method: Seed cherries, cut fruit in cubes, drain, then chill. Prepare gelatin. When set, whip with egg beater until broken into fairly small pieces. Fold in whipped cream. Carefully add chilled fruit and pack in a fancy or individual mold. Cover with waxed paper and let stand overnight, or at least 8 hours, before unmolding. Garnish with tinted whipped cream.

Mrs. J. Ehalt, #62, Cologne, Minnesota

### EASTER SALAD

Prepare LIME GELATIN, or LEMON GELATIN colored with GREEN CAKE COLORING. When gelatin is firm, cut it in cubes and put them through a potato ricer. Arrange this "grass" on salad plates and serve colored HARD COOKED EGGS in the nest.

Mrs. Fred Gath, Madison, Nebraska

### JELLIED AVOCADO AND LIME SALAD

- 1 package LIME GELATIN
- 1/2 cup WARM WATER
- 1 1/2 cups crushed PINEAPPLE
- 1/2 teaspoon SALT
- 2 tablespoons LEMON JUICE
- 1/2 cup MAYONNAISE
- 3/4 cup WHIPPING CREAM
- 1/2 cup diced AVOCADO

Method: Dissolve gelatin in water. Drain the pineapple and pour 1/2 cup of this juice into the gelatin. Cool. When it begins to thicken, add pineapple, salt and lemon juice. Fold in the mayonnaise, whipped cream and avocado. Chill.

Mrs. R. G. Ballard, Alexandria, Minnesota



## salads and salad dressings

### OCTOBER SALAD

- 2 cups CIDER
- 2 tablespoons LEMON JUICE
- 1/3 cup SUGAR
- 1/2 teaspoon SALT
- 1 tablespoon UNFLAVORED GELATIN softened in 1/4 cup COLD WATER
- 1 cup diced FRESH PEAR
- 1 cup diced FRESH APPLE
- 1/3 cup chopped DATES
- 1/3 cup chopped WALNUTS

Method: Heat cider to simmering. Add sugar, salt and lemon juice. Stir until sugar dissolves. Add softened gelatin and stir until dissolved. Add dates and chill until thick. Fold in apple, pear and nuts. Turn into individual molds. Chill until firm. To serve: Unmold on lettuce leaf and garnish with mayonnaise. Makes 4 to 6 servings.

### SNOWMAN SALAD

Sprinkle SHREDDED COCOANUT on LETTUCE LEAVES. Fit together 2 PEAR HALVES with CREAM CHEESE mixed with a little COCOANUT. Use a ball of cream cheese for the head. MARASCHINO CHERRY for mouth and eyes and buttons down front. Use GREEN PEPPER strips for arms and a hat.

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

### CRANBERRY SALAD

- 2 cups CRANBERRIES (ground)
- 1 cup SUGAR
- 1 cup MARSHMALLOWS (cut up)
- 1 cup CREAM (whipped)
- 1/2 cup NUTMEATS

Method: Mix ground cranberries and sugar and let stand for several hours or overnight. Before serving, add other ingredients. Mix lightly. Serve on lettuce leaves.

Mrs. Don Thompson, Cotesfield, Nebraska

### BOUNTIFUL SALAD

- 4 cups FRESH CRANBERRIES
- 2 cups SUGAR
- 2 cups RED GRAPES
- 1 can PINEAPPLE TIDBITS, drained
- 1/2 cup chopped WALNUTS
- 1 cup HEAVY CREAM, whipped

Method: Put cranberries through grinder (use coarse blade). Sprinkle with sugar, and let drain overnight. (Use juice for fruit punch.) Cut grapes in half and remove seeds. Add grapes, pineapple, and nuts to well-drained cranberry mixture. Fold in whipped cream. Garnish with pineapple rings cut in half and a whole grape to make a flower design, if desired. Makes 6 servings.

### FRUIT SALAD

- 1 can CHUNK PINEAPPLE
- 1 pound MARSHMALLOWS
- 3 BANANAS, quartered
- Chopped NUTS
- Whipped CREAM

Method: Drain pineapple and thicken juice with cornstarch. Cool. Add pineapple, marshmallows, bananas, chopped nuts to suit yourself. Set in refrigerator to cool. Serve with dash of whipped cream. So simple and so good.

Mrs. Arthur Lynch, Lily, South Dakota

## salads and salad dressings

### HEAVENLY GELATIN SALAD

- 1 box LIME GELATIN
- 1 box LEMON GELATIN
- 1 cup COTTAGE CHEESE
- 1/2 cup chopped NUTS
- 1 cup CRUSHED PINEAPPLE
- 1/2 cup chopped CELERY
- 1 cup EVAPORATED MILK
- 1 cup SALAD DRESSING

Method: Dissolve gelatin in 2 cups hot water. Let cool. Add remaining ingredients. Stir all together. Pour in 8 x 8 cake pan and chill. Cut in squares. Serve on lettuce leaf.

Mrs. George Ping, Hornick, Iowa

### SHRIMP CORAL DRESSING

Thaw 1 can FROZEN CREAM of SHRIMP SOUP enough to break it into chunks. Beat it with a mixer or blender. Then blend in a small package of softened CREAM CHEESE. Season the dressing with LEMON JUICE (about 1 teaspoon) and a little GARLIC if you like. This Shrimp Coral Dressing tastes marvelous, even with a plain salad of LETTUCE.

### HONEY DRESSING

- 2/3 cup SUGAR
- 1 teaspoon PAPRIKA
- 1 teaspoon CELERY SEED
- 1 tablespoon LEMON JUICE
- 1 teaspoon grated ONION
- 1 teaspoon DRY MUSTARD
- 1/4 teaspoon SALT
- 1/3 cup STRAINED HONEY
- 5 tablespoons VINEGAR
- 1 cup SALAD OIL

Method: Mix dry ingredients, add honey, vinegar, lemon juice and onion. Pour oil into mixture slowly, beating constantly. This keeps well if stored in the refrigerator.

Mary Renn, Pine River, Minnesota

### THICK FRENCH DRESSING

- 1/2 cup SUGAR
- 1 package PREPARED PECTIN
- 1 teaspoon DRY MUSTARD
- 2 teaspoons SALT
- 2/3 cup VINEGAR ((or less depending on taste))
- 1 1/2 cups SALAD OIL
- 1 teaspoon WORCESTER-SHIRE SAUCE
- 1 teaspoon minced ONION
- 1 can TOMATO SOUP
- 1 clove GARLIC (if desired)

Method: Mix all ingredients and beat with egg beater. Makes 1 quart. Keep in refrigerator. This will not separate.

Lu Knudsen, Aberdeen, South Dakota

### DRIED BEEF DRESSING FOR TASTY SALADS

Combine the ingredients for your favorite FRENCH DRESSING. Then cut or tear DRIED BEEF into small bite sized pieces. Add the dried beef to the French Dressing and shake together. Serve over crisp LEAF, BIBB or HEAD LETTUCE; FRENCH ENDIVE . . . tender SPINACH . . . or a combination of your favorite greens.



## salads and salad dressings

### PINEAPPLE CRANBERRY DELIGHT

Open 1 #2 can of PINEAPPLE and drain without removing slices from can. Soften 1 envelope of GELATIN in ¼ cup CRANBERRY JUICE COCKTAIL. Heat and add another half cup cocktail and stir till gelatin is dissolved. Cool till thickened. Pour into can of pineapple slices. Chill till firm. Remove from can and cut through between the slices. Cut slices in half.



### APPLE LOGS

#### FILLING

- 2 cups chopped RAW APPLE
  - 1 cup SUGAR
  - ¼ teaspoon NUTMEG
  - ¼ teaspoon CINNAMON
- #### PASTRY
- 2 cups PANCAKE MIX
  - ¼ cup SUGAR
  - 1/3 cup SHORTENING
  - ½ cup MILK

Method: For the filling, combine all ingredients. For the pastry, combine pancake mix and sugar. Cut in shortening until mixture resembles coarse crumbs. Add milk, mixing lightly until pastry can be formed into a ball. Roll dough to form a rectangle 10 x 20 inches. Cut into eight 5 inch squares. Place a small amount of apple filling on one side of each square; roll up as a jelly roll.

Place in greased 8 x 12 inch baking pan. Bake in moderate oven (350°F.) 10 minutes. Pour Spicy Sauce over logs; bake 15 minutes longer. Serve with whipped cream if desired. Makes 8 servings.

#### SPICY SAUCE

- ½ cup SUGAR
- ¾ cup WATER
- 2 tablespoons RED CINNAMON CANDIES
- 2 teaspoons MOLASSES
- 1 tablespoon BUTTER

Method: Combine sugar, water, candies, molasses and butter in a saucepan. Simmer until candies dissolve.

### BLUSHING BETTY

- 2 pounds RHUBARB
- 1 1/3 cups SUGAR
- 1/3 cup SEEDLESS RAISINS
- 2 tablespoons BUTTER
- 1 EGG
- 1 cup FLOUR
- 1 1/2 teaspoons BAKING POWDER
- ¼ teaspoon SALT
- 1/3 cup MILK
- ½ teaspoon VANILLA

Method: Wash rhubarb but do not peel. Cut it in 1 inch pieces and mix with 1 cup sugar. Place in greased baking dish and add raisins now. Cream butter and 1/3 cup sugar and add egg; beat well. Sift together flour, baking powder, salt. Add alternately with milk to the creamed mixture and add vanilla. Spread over fruit and bake in medium oven (350°F.) for 1 hour. Serve hot or cold.

## desserts

### CRANBERRY PARFAIT TARTS

Press your favorite GRAHAM CRACKER crumb crust into fluted paper baking cups that you've set in muffin pans. Do it with the back of a teaspoon. Fill each one with CRANBERRY PARFAIT and freeze until firm. When ready to serve, just peel off the paper cup and you have the prettiest tarts you can imagine.

#### CRANBERRY PARFAIT

- 1 pound can JELLIED CRANBERRY SAUCE
- 2 tablespoons SUGAR
- ½ pint heavy CREAM
- ½ teaspoon ALMOND EXTRACT

Method: Beat the cranberry sauce with the sugar. Fold in the heavy cream, whipped, and the almond extract. This amount makes enough for 8 tart shells.

### PASTEL PARTY TORTE

Make up a recipe of your favorite TWO-LAYER CAKE. After baking, turn the layers onto cake racks for cooling. While the cake is cooling, make up the following icings:

#### BUTTER CREAM ICING

- ½ cup soft BUTTER
- 4 cups CONFECTIONERS SUGAR
- 1 unbeaten EGG YOLK
- ¼ cup CREAM
- 1 tablespoon LEMON JUICE
- Grated LEMON RIND (optional)
- YELLOW FOOD COLORING
- PEPPERMINT EXTRACT or FLAVORING
- GREEN FOOD COLORING

Thoroughly cream the butter and sugar. Stir in the egg yolk. Beat, adding about ¼ cup cream. Divide into 2 equal portions. To the first, add the lemon juice and a little rind if desired. Color with yellow food coloring. To the second portion, add a touch of the peppermint extract and just enough green food coloring to achieve a cool, pale green. Set aside.

#### STRAWBERRY CREAM

- 1 pint HEAVY CREAM
- 1 pint crushed FROZEN STRAWBERRIES (defrosted and drained)

Method: Whip the cream, add the strawberries and keep cool until ready to use. When the cake is thoroughly cooled, slice each layer crosswise into three thin layers. Place one layer on either your "party platter" or a piece of heavy cardboard cut to fit the cake. Spread this first layer with half of the yellow icing. Add another layer and spread this one with half of the green icing. Add another layer and spread with a small amount of the strawberry cream. Repeat this "three layer performance," the second layer making the top of the torte. Use the remainder of the strawberry cream to frost the sides of the torte. Slip the torte into the freezer, right on the serving platter, for storage in the freezer. For serving, remember to remove your beautiful masterpiece from the freezer 1 to 2 hours before serving time.



## CHOCOLATE EASTER NESTS

- 1 package CHOCOLATE CHIPS
- 1 cup COCOANUT
- 1 tablespoon SHORTENING

Method: Melt chocolate with shortening, over hot water, and stir until smooth. Add cocoanut and mix until cocoanut is covered with chocolate.

Drop six mounds on wax paper and shape nests with fork. Let stand in ice box until firm. Take them out a little while before serving, so they won't be too hard. Fill center with candy eggs or ice cream.

Mrs. Russell Nagel, 162 8th St., Brookings, South Dakota

## COCOA MERINGUE SHELLS

- 1 tablespoon COCOA
- $\frac{3}{4}$  cup SUGAR
- 3 EGG WHITES
- Dash SALT
- $\frac{3}{4}$  teaspoon VINEGAR
- $\frac{3}{4}$  teaspoon VANILLA

Method: Add sugar to cocoa, 2 tablespoons at a time. Beat egg whites with salt until foamy. Add sugar and cocoa, 2 tablespoons at a time. Add vinegar and vanilla. Blend and beat 10 minutes. Shape in rounds with spoon, 3 inches in

diameter and  $1\frac{1}{4}$  inch high. With a spoon make a depression in center and bake on unglazed paper, 300°F., 30 to 35 minutes. Fill with ice cream, when cooled. Makes 6 shells.

Jessie Popp, Rural Route #2, Box 28, Hutchinson, Minnesota

## QUICKIE DESSERT

Beat 3 EGGS thoroughly and beat in 1 cup GRANULATED SUGAR. Fold in 1 cup each finely chopped WALNUTS and GRAHAM CRACKER CRUMBS and a dash of SALT. Spread in greased 9 inch pie pan and bake in 325°F. oven 25 minutes. Serve with WHIPPED CREAM.

## STRAWBERRY ROLL

Make a BASIC PASTRY DOUGH and roll out into rectangle 10 x 12 inches and about  $\frac{1}{4}$  inch thick on a lightly floured board or pastry cloth. Spread 2 cups FRESH STRAWBERRIES over the dough. Sprinkle with SUGAR. Dot with  $\frac{1}{4}$  cup BUTTER or MARGARINE. Roll up like a jelly roll and prick with a fork. Bake in shallow baking pan in a moderate oven (375°F.) 45 minutes. Serve hot or cold with CREAM.

## BAKED APRICOT PRUNE WHIP

- 2 EGG WHITES
- 6 tablespoons SUGAR
- $\frac{1}{2}$  teaspoon SALT
- 1 tablespoon LEMON JUICE
- $1\frac{1}{2}$  cups cooked pureed APRICOTS or PRUNES or BOTH

Method: Beat egg whites until stiff, but not dry. Gradually beat in sugar. Combine salt, lemon juice and pureed fruit. Fold gently, a little at a time, into egg whites and sugar. Pile lightly into pudding pan. Set in shallow pan of hot water and bake in slow oven (300°F.) 45

minutes. Serve warm or chilled with whipped cream and chopped nuts. Top with maraschino cherry. Serves 6.

Mrs. Elden C. Paape, 102 Morningside Drive, Mankato, Minnesota

## CREAM PUFFS

- $\frac{1}{2}$  cup BUTTER or MARGARINE
- 1 cup WATER
- 1 cup FLOUR (sifted)
- $\frac{1}{8}$  teaspoon SALT
- 4 EGGS
- $\frac{1}{2}$  teaspoon VANILLA

Method: Place water, butter or margarine and salt in a heavy saucepan; stir over heat. When mixture boils vigorously, add sifted flour all at once, stirring briskly. Stir constantly until dough forms a soft ball and leaves sides of pan clean.

Do not overcook. Remove from stove into a large mixing bowl. Add vanilla and cool 2 minutes. Beat in eggs one at a time; beat briskly until mixture thickens and becomes stiff. Requires rapid beating. With 2 spoons, shape on ungreased baking sheet, leaving 2 inch space to spread, or use muffin tins. Bake in a very hot oven, 450°F., for 15 minutes, then reduce heat to 350°F. and bake 20 to 25 minutes. When cold, cut side of shell and fill with whipped cream or ice cream or custard filling. Center should be moist but not soggy. Dough may be wrapped in waxed paper and placed in refrigerator.

Mrs. Bernard Olson, Heron Lake, Minnesota

## STEAMED CRANBERRY PUDDING

- 2 cups sifted FLOUR
- 2 teaspoons BAKING POWDER
- 2 teaspoons SODA
- $\frac{1}{2}$  teaspoon SALT
- $\frac{3}{4}$  cup BROWN SUGAR
- $\frac{3}{4}$  cup HOT WATER
- $\frac{1}{4}$  cup melted SHORTENING
- $1\frac{1}{2}$  cups chopped CRANBERRIES
- 2 teaspoons grated ORANGE RIND
- $\frac{1}{2}$  cup WHITE RAISINS
- $\frac{1}{2}$  cup finely chopped CITRON
- $\frac{1}{2}$  cup chopped NUTS

Method: Sift together  $1\frac{1}{2}$  cups flour, baking powder, soda and salt. Blend brown sugar, hot water and shortening with dry ingredients. Mix well. Dredge cranberries, raisins, orange rind, citron and nuts with remaining  $\frac{1}{2}$  cup flour. Fold into batter. Turn pudding into well greased 2 quart pudding mold or two 1 pound coffee cans. Cover closely and steam for  $2\frac{1}{2}$  hours. When pudding is cool, you can freeze it right in the sealed mold or coffee can. To serve, steam 1 hour and accompany with your favorite sauce. We like to steam this pudding in an aluminum ring mold (cover closely with freezer foil) and make a plump snowman of hard sauce to place

in the center of ring. The "snowman" complete with a small red candle in his hand goes right into your freezer until 30 minutes before serving time.

## FAVORITE APPLE PUDDING

- 2 large APPLES
- $\frac{1}{2}$  cup WALNUT MEATS
- 1 large EGG
- 1 cup SUGAR
- 2 teaspoons BAKING POWDER
- 2 tablespoons FLOUR
- $\frac{1}{2}$  teaspoon SALT

Method: Peel, core and slice apples. Place with nutmeats in a chopping bowl and chop together until in small pieces. Add sugar, flour, baking powder and salt, and mix well. Pour into a well greased glass baking dish and bake at 350°F. 25 minutes, or until a crust forms and apples are tender. Serve in sherbet glasses, warm, with cream or ice cream. Top with a whisk of fresh grated nutmeg.



## CONNIE'S CHEESE CAKE SURPRISE

### CRUST

- 16 GRAHAM CRACKERS, rolled fine
- 3 tablespoons melted BUTTER
- 2 tablespoons SUGAR

### FILLING

- 1 cup finely sieved dry COTTAGE CHEESE
- 1 package 8-ounce CREAM CHEESE
- 1 package SOUR CREAM
- 2 EGGS
- ½ cup SUGAR
- ½ teaspoon VANILLA
- 1 teaspoon LEMON RIND

### TOPPING

- 1 package SOUR CREAM
- 2 tablespoons SUGAR
- ½ teaspoon VANILLA

Method: Line 9-inch pie pan with mixed ingredients.

Method: Beat cheese until light and creamy, add sour cream, eggs, sugar, vanilla and lemon rind to cheese mixture. Blend thoroughly and pour into crust. Place in preheated 375°F. oven. Bake 40 minutes or until set when tested. Remove and cool thoroughly.

Method: Combine sour cream and sugar. Add vanilla. Spread on cooled cake and place in preheated oven 475°F. for 5 minutes. Decorate if desired.

Mrs. Harold Theurer, 834 S. Phillips Ave., Sioux Falls, South Dakota  
1st Prize Winner — Cheese Cake Contest

## REFRIGERATOR CHEESE CAKE

### CRUST

- ½ pound GRAHAM CRACKERS
- 1 teaspoon VANILLA
- 1/3 cup SUGAR
- ½ cup melted BUTTER

### CHEESE FILLING

- 2 tablespoons GELATIN
- ½ cup COLD WATER
- 2 EGGS, separated
- 1 cup SUGAR
- ½ teaspoon SALT
- ½ cup MILK
- 1 pound DRY COTTAGE CHEESE (sieved)
- 1½ teaspoons VANILLA
- 1½ cups HEAVY CREAM, chilled

Method: Roll graham crackers, then combine with remaining ingredients, reserve 1 cup for topping. Press remaining crumb mixture on bottom and side of a 9-inch spring form pan. Bake in preheated oven. Temperature 300°F. (Time: 10 minutes.)

Method: Soak gelatin in cold water 5 minutes. Beat egg yolks slightly in top of double boiler; add sugar, salt and milk; mix well and cook over gently boiling water until mixture coats a spoon (about 5 minutes), stirring constantly. Add soaked gelatin and stir until gelatin is dissolved; cool. When mixture begins to thicken, add cheese and extract and beat with rotary beater until light and fluffy. Whip cream until stiff, fold in cheese mixture, then fold in stiffly

beaten egg whites until no flecks of egg white can be seen. Pour into cooled, baked crust, cover with remaining crumb mixture and chill until set (about 4 hours).

Mrs. A. L. Thelin, Route #4, Sioux Falls, South Dakota  
2nd Prize Winner — Cheese Cake Contest

## CHEESE TORTE

- 1½ pounds DRY COTTAGE CHEESE
- 1 cup SUGAR
- 4 EGGS
- ½ pint CREAM
- ⅓ teaspoon SALT
- ¼ cup FLOUR
- JUICE and RIND of 1 LEMON
- ½ teaspoon VANILLA
- ½ cup PISTACHIO NUTS

### SOUR CREAM TOPPING

- ¾ pint SOUR CREAM
- 2 tablespoons SUGAR
- ½ teaspoon VANILLA

Method: Sieve cheese fine and then blend all ingredients into mixture. Bake in 325°F. oven for 55 minutes. Raise to 475°F. and bake with sour cream topping 5 more minutes.

Method: When you put cream on last 5 minutes, sprinkle with cinnamon or nuts.

Mrs. David Sternberg, 1510 S. Western Ave.,  
Sioux Falls, South Dakota  
2nd Prize Winner — Cheese Cake Contest

## APPLE JUICE SHERBET

- 4 cups APPLE JUICE
- 1 cup SUGAR
- 1 cup ORANGE JUICE
- ½ cup LEMON JUICE

Method: Simmer apple juice and sugar five minutes. Cool, add orange and lemon juice and freeze.

## CRANBERRY PINEAPPLE SHERBET

- 1 cup JELLIED CRANBERRY SAUCE
- 1 teaspoon grated LEMON RIND
- 2 teaspoons LEMON JUICE
- ½ cup CRUSHED PINEAPPLE (measured with the juice)
- 2 EGG WHITES, beaten stiff

Method: Put the cranberry sauce through a sieve. Add the lemon rind, juice and crushed pineapple. Freeze in refrigerator freezing tray until partially frozen. Remove partially frozen mixture from tray and beat until smooth with rotary beater or electric mixer. Fold in egg whites and return to freezing tray to freeze completely.

## SUN KIST FRUIT SHERBET

- ¼ cup ORANGE JUICE
- ½ cup LEMON JUICE
- 2 cups SUGAR
- 1 quart MILK
- 1 cup any FRUITS, STRAWBERRIES, RASPBERRIES, APRICOTS, PEACHES or BANANAS

Method: Mix all the ingredients and freeze.

Mrs. R. G. Bollard, Alexandria, Minnesota



# cakes and frostings

## FEATHER CUPCAKES

- 8 tablespoons BUTTER
- 1 cup SUGAR
- 2/3 cup MILK
- 1 teaspoon VANILLA FLAVORING
- 2 cups CAKE FLOUR
- 3 teaspoons BAKING POWDER
- 1/2 teaspoon SALT
- 3 stiffly beaten EGG WHITES

Method: Place butter, sugar, milk and vanilla flavoring in bowl and beat very hard. Sift the flour before using, add baking powder and salt. Resift. Add gradually to the cream mixture and beat until very smooth and light. Fold in carefully the beaten egg whites. Place in baking cups, filling cups about half full, and bake in 375°F. oven for 15 minutes or until slightly brown. Makes twenty-four cakes. Frost with Seven Minute Icing.

## SEVEN MINUTE ICING

- 7/8 cup SUGAR
- 4 tablespoons COLD WATER
- 1 EGG WHITE
- 6 MARSHMALLOWS
- 1 teaspoon VANILLA COCOANUT

Method: In top of double boiler put sugar, egg, and cold water and place over hot water. Beat continuously for seven minutes while it cooks. Remove from fire, add six marshmallows, cut up in small pieces. Beat together and add a teaspoon vanilla. When thick enough, put on cupcakes and sprinkle with cocoa-nut.

Mrs. Freda Grothaus, Route #1, Ayr, Nebraska

## PRUNELLA CUPCAKES

- 1/3 cup BUTTER
- 1 cup SUGAR
- 2 EGGS
- 2/3 cup SOUR MILK
- 1 1/2 cups sifted CAKE FLOUR
- 1/2 teaspoon SODA
- 1/4 teaspoon SALT
- 1/2 teaspoon CINNAMON
- 1/4 teaspoon NUTMEG
- 1/4 teaspoon ALLSPICE
- 2/3 cup cooked and pitted PRUNES
- 1/3 cup finely cut NUT-MEATS

Method: Sift flour once, then measure. Sift twice with soda, salt and spices; add the nutmeats. Cream butter and sugar thoroughly. Add the well-beaten eggs and prunes which have been chopped. Then add the sour milk alternately with the flour mixture. Beat a minute and pour into paper baking cups and bake in 350°F. oven for 10 minutes, then increase the heat to 375°F. and bake until done. This makes 1 1/2 dozen cakes. Ice with a mixture of 1 cup powdered sugar, 1/4 teaspoon cinnamon, 1 teaspoon lemon juice and 2 tablespoons butter. Mix well with enough prune juice to right spreading consistency.

# cakes and frostings

## FOUR-MINUTE MIX CUPCAKES

- 2 cups sifted CAKE FLOUR
- 1 3/4 cups SUGAR
- 3/4 teaspoon SALT
- 1/2 cup SHORTENING
- 2/3 cup MILK
- 1 tablespoon BAKING POWDER
- 1/3 cup MILK
- 2 EGGS, unbeaten
- 1 teaspoon VANILLA

Method: Combine flour, sugar, salt and shortening. Add 2/3 cup milk and beat 2 minutes. Add baking powder, 1/3 cup milk, eggs and vanilla. Beat 2 more minutes. Bake 20 minutes at 400°F. Ice with the following Topping:

## TOPPING

- 3/4 cup SHREDDED COCOANUT
- 3/4 cup BROWN SUGAR
- 1/2 teaspoon SALT
- 1/2 cup chopped NUTS
- 1/3 cup SHORTENING
- 2 tablespoons CREAM

Method: Combine all ingredients. Cook till sugar melts. Spread over cupcakes and brown 5 to 8 minutes at 400°F.

Mrs. Ray Braunsroth, Bloomfield, Nebraska

## SPICY APPLESAUCE CUPCAKES

- 1/3 cup SHORTENING
- 1 teaspoon VANILLA
- 3/4 cup SUGAR
- 3 EGGS
- 1 1/3 cups sifted FLOUR
- 1 teaspoon BAKING POWDER
- 1/2 teaspoon SODA
- 1/2 teaspoon SALT
- 1 teaspoon CINNAMON
- 1/2 teaspoon NUTMEG
- 1/4 teaspoon ground CLOVES
- 3/4 cup UNSWEETENED APPLESAUCE

Method: Cream shortening and vanilla. Add sugar gradually and cream until light. Add eggs, one at a time, beating well after each addition. Sift together flour, baking powder, soda, salt, cinnamon, nutmeg and ground cloves. Add dry ingredients alternately with unsweetened applesauce. Mix until well blended. Fill greased or paper lined muffin tins 2/3 full. Bake at 350°F. for 25 minutes. Makes 1 dozen.

Mrs. George Marlong, Valentine, Nebraska

## SOUR CREAM CUPCAKES

- 1 1/4 cups FLOUR
- 1/2 teaspoon SODA
- 1/2 teaspoon SALT
- 1 teaspoon CINNAMON
- 1/2 teaspoon CLOVES
- 2 EGGS
- 1 cup BROWN SUGAR
- 1 cup thick SOUR CREAM

Method: Sift flour, soda, salt and spices together. Beat eggs; add sugar gradually, beating constantly. Add flour mixture alternately with sour cream. Bake in moderate oven for 20 minutes.

Mrs. W. E. Oliver, Burke, South Dakota

## WHIPPED CREAM CUPCAKES

- 1 cup SWEET CREAM, whipped
- 2 EGGS
- 1 cup SUGAR
- 1 1/2 cups FLOUR
- 2 teaspoons BAKING POWDER
- 1/4 teaspoon SALT
- 1 teaspoon VANILLA

Method: Beat the eggs one at a time; beat well and add sugar gradually. Beat well. Add flour, baking powder, salt and vanilla. Then add the whipped cream to these ingredients. Bake in 375°F. oven 20 to 25 minutes.

Mrs. Ann Tappert, 1518 Phillip Ave., Norfolk, Nebraska



## cakes and frostings

### FRUIT CAKE DELIGHT

- 1 cup CANDIED PINEAPPLE cut in 1-inch pieces
- 1 cup CANDIED CHERRIES
- ½ cup finely cut CANDIED ORANGE PEEL
- ½ cup finely cut CANDIED LEMON PEEL
- 3 tablespoons finely cut CITRON (optional)
- 1/3 cup SHORTENING
- 3 tablespoons BROWN SUGAR
- 3 tablespoons HONEY
- 2 well beaten EGGS
- ½ cup FLOUR
- ½ teaspoon SALT
- ½ teaspoon BAKING POWDER
- Dash of ALLSPICE
- Dash NUTMEG
- 2 tablespoons ORANGE JUICE
- 3½ cups PECAN HALVES

Method: Wash sugar from candied fruit and dry on paper towel. Cream shortening and sugar. Add honey; beat. Add eggs and beat. Sift together flour, salt, baking powder and spices; add alternately with orange juice to creamed mixture. Line 8 x 8 x 2 inch pan with 2 thicknesses wax paper. Grease top layer. Spread 1/3 batter over bottom. Save some cherries and nuts for trim. Add rest of nuts and fruits to remaining batter. Spoon mixture on top of batter in pan; pack down and smooth top with spoon. Decorate with cherries and nuts. Cover with brown paper. Set in pan of water for first hour of baking. Bake in slow oven 300°F. about 2 hours. When cool, glaze with hot corn syrup. Cut in 2 inch squares. Simply delicious! Like candy.

### RICH CHOCOLATE FRUIT CAKE

- 4 (1-ounce) cakes UNSWEETENED CHOCOLATE
- 3 cups mixed CANDIED FRUITS (glace)
- 1 cup SEEDLESS RAISINS
- 1 cup broken WALNUT MEATS
- 2 cups sifted ALL PURPOSE FLOUR
- 3 teaspoons BAKING POWDER
- 1 teaspoon SALT
- 1 teaspoon CINNAMON
- 2/3 cup SHORTENING
- 1 cup SUGAR
- 3 EGGS
- ¼ cup COLD TEA beverage

Method: Prepare baking pan. Melt chocolate in bowl or measuring cup over hot water. Toss together fruits and nutmeats with sifted dry ingredients in a large bowl or flat pan. Cream shortening and sugar well; beat in each egg thoroughly and then stir in melted chocolate. Fold in combined fruits, nutmeats and dry ingredients alternately with the tea beverage. Spoon heavy batter into prepared pans. Bake in a slow oven (300°F.) until top is firm to light touch. Baking time: loaf pan, 2¼ hours; aluminum containers, 1½ hours.

### 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 ALMONDS
- 1 pound MARSHMALLOWS
- 1 cup SWEET CREAM

Method: Crush crackers, mix with fruit and with 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 any time after 24 hours.

Shirley Naessing, Webster, South Dakota

## cakes and frostings

### CREAMY CARAMEL FROSTING

- 1/3 cup BUTTER
- 1 cup BROWN SUGAR, firmly packed
- ¼ cup MILK
- 2¼ cups sifted POWDERED SUGAR

Method: Melt the butter and brown sugar in saucepan over low heat; add milk. Cook and stir over medium heat until mixture comes to a boil. Remove from heat. Cool to lukewarm. Stir in powdered sugar, about ½ cup at a time. Beat until smooth and creamy.

Mrs. C. A. Johnson, Dimock, South Dakota

### MINT CREAM FROSTING FOR BROWNIES

- 1½ cups sifted CONFECTIONERS SUGAR
- ½ cup LIGHT CREAM or EVAPORATED MILK
- 1 tablespoon BUTTER
- ½ teaspoon PEPPERMINT FLAVORING
- 1 drop GREEN FOOD COLORING
- 2 squares melted CHOCOLATE

Method: Combine sugar and light cream or evaporated milk in saucepan. Cook over direct heat until a little syrup dropped in cold water forms a soft ball (232°F.). Remove from heat, add butter and cool to lukewarm (110°F.). Add peppermint flavoring and green food coloring. Beat until thick and creamy. Frost cooled brownies, spread 2 squares melted chocolate over frosting. Cut into bars or squares when thoroughly cool.

Mrs. Maurice McManus, Spencer, South Dakota



### MABEL'S PIE

- 25 MARSHMALLOWS
- ½ cup MILK
- 8-inch baked PIE SHELL
- 1 cup WHIPPED CREAM
- 2 squares grated SEMI-SWEET CHOCOLATE

Method: Melt marshmallows and milk over boiling water. Cool this mixture completely. Fold in whipped cream and chocolate. Save a little chocolate for the top. Pour in baked pie shell and chill.

Helen Hubler ("Grandma Helen"), Des Moines, Iowa  
(This was a favorite of Daddy's)

### CHOCOLATE SILK PIE

- ½ cup BUTTER
- ¾ cup SUGAR
- 1½ ounces CHOCOLATE (melted)
- 1 teaspoon VANILLA
- 2 EGGS
- Baked PIE SHELL

Method: Cream together butter and sugar. Add chocolate, vanilla and one egg. Beat at medium speed with electric mixer for 5 minutes. Add another egg. Beat at medium speed for 5 minutes. Put into a baked pie shell. Chill. Serve with whipped cream. Very excellent!

Mrs. Lloyd Cleveland, Conde, South Dakota



### FREEZE FRUIT FOR PIES

- 4 to 4½ cups FRUIT  
(apples, peaches, cherries  
or Italian prunes)
- 1 to 1½ cups SUGAR
- 4 tablespoons TAPIOCA
- 1½ teaspoons ASCORBIC  
ACID

Method: Mix well. Put in plastic bag or container and freeze. All you have to do is make your pie crust and have a fresh pie.

Mrs. Howard Hermanson, Rock Valley, Iowa

### SOUR CREAM RAISIN PIE

- 1 cup very thick SOUR  
CREAM
- ¾ cup SUGAR
- 2 large EGGS or 3 medium  
sized ones
- ¼ teaspoon SALT
- ½ teaspoon CINNAMON
- ¼ teaspoon CLOVES
- ¼ teaspoon GRATED  
NUTMEG
- ½ teaspoon VANILLA
- 1 cup plumped RAISINS  
(seedless)

Method: Put raisins in colander, place over boiling water. Allow to steam for about 5 minutes. Combine cream, sugar, eggs and all spices and flavoring. Beat until well mixed. Add raisins. Turn into an unbaked 9-inch pie shell and bake in a 325°F. oven for approximately 1 hour.

Mrs. Rollin Pritchard, Litchfield, Nebraska

### RHUBARB CREAM CHIFFON PIE

- 1 package LEMON  
GELATIN
- ¾ cup BOILING WATER
- 1/3 to ½ cup SUGAR  
(depending on sweetness  
of rhubarb)
- 1 LEMON, juice and grated  
peel
- 1 cup WHIPPING CREAM
- 2 cups cooked sweetened  
RHUBARB
- 1 10-inch BAKED SHELL

Method: Dissolve gelatin in boiling water. Add sugar, lemon juice and peel. Chill until consistency of unbeaten egg white. Whip cream, fold in rhubarb and fold into gelatin mixture. Spoon into baked pie shell and chill until firm.

### RAISIN RHUBARB PIE

- 1 cup SEEDLESS RAISINS
- 3½ cups sliced RHUBARB
- ¾ cup WATER
- 1½ cups SUGAR
- 5 tablespoons CORNSTARCH
- ½ teaspoon SALT
- 2 EGG YOLKS

Method: Pour boiling water over raisins and drain. Add rhubarb and ¾ cup water. Heat to boiling. Blend sugar, cornstarch and salt. Stir into hot mixture and then heat and bring just to boiling point. Pour mixture over slightly beaten yolks. Cool while lining 9-inch pie pan with

pastry. Pour in filling. Bake in a 450°F. oven for 10 minutes. Reduce heat to 350°F. and bake for 25 minutes. When cool, cover with meringue from 2 egg whites to which 4 tablespoons sugar have been added. Brown nicely.

Mrs. Harven E. Hehr, Fayette, Iowa

### APRICOT 'N' APPLE PIE

Combine equal portions of APRICOTS and APPLES. Add a beaten EGG and 1 tablespoon CORNSTARCH to 1 cup SUGAR and ½ teaspoon of CINNAMON. Pour into a pastry lined pie pan. Top with crust. Seal edges, bake in 425°F. oven for 40 minutes.

### WASHINGTON QUICK APPLE PIE

- 2 pounds APPLES (4 or 5)
- 1 cup granulated SUGAR
- ¼ teaspoon CINNAMON
- ⅛ teaspoon NUTMEG
- ⅛ teaspoon SALT
- 2 tablespoons FLOUR
- 1 tablespoon LEMON JUICE
- 1 tablespoon MELTED  
BUTTER

Method: Grate the peeling from the apples into a bowl. Quarter and cut apples into 16ths and place in a heavy skillet. Combine sugar, spices, flour, salt and apple peel and mix with apple slices. Add butter and lemon juice. Cover tightly and steam over low heat until apples are soft but not done. Spoon hot apples into an unbaked crust; cover with top crust and press edges together firmly. Slash top for steam escape. Bake in very hot oven, 450°F. 15 minutes.

### PEACH PIE

- 1 UNBAKED CRUST
- 2 tablespoons TAPIOCA
- 2 tablespoons FLOUR
- ¼ cup WHITE SUGAR
- 5 or 6 PEACHES
- 1 cup SOUR CREAM
- 1 cup BROWN SUGAR  
CINNAMON

Method: Mix tapioca, flour and sugar together. Put in unbaked crust; then slice 5 or 6 good sized peaches. Put on sugar mixture. Then mix 1 cup of sour cream and 1 cup brown sugar, and pour over peaches. Sprinkle with cinnamon. Bake in a 350°F. oven 1 hour.

Mrs. A. S. Martin, 501 N. Cliff Ave.  
Sioux Falls, South Dakota

### QUINCE APPLE PIE

- PASTRY for 2 crust pie
- 5 cups sliced APPLES
- ¾ cup QUINCE JELLY
- ½ cup SUGAR
- 1 tablespoon BUTTER
- TOPPING (if crust not used)
- ½ cup all purpose FLOUR
- ¼ cup BROWN SUGAR
- 3 tablespoons BUTTER
- Pinch of SALT
- ¼ teaspoon CINNAMON
- ¼ teaspoon NUTMEG

Method: Line pie pan with pastry. Arrange half of apples in pie pan, sprinkle with half of sugar, dot with half of jelly and butter; add remaining apples and balance of sugar, jelly and butter. Cover with top crust, slashed for steam escape and bake in hot oven, 450°F., 10 minutes; reduce heat to 350°F. and bake 40 to 50 minutes. (Instead of a top crust, you may sprinkle the mixture of the flour, brown sugar, butter, salt, cinnamon and nutmeg over the apples in the unbaked pie shell and bake as usual.)



## LEFT OVER PASTRY

Roll leftover PASTRY  $\frac{1}{8}$  inch thick on lightly floured board; cut in 3 inch circles. Turn up narrow edge; crimp or flute as for PIE SHELL. Place a teaspoon of JAM in center of each. Bake on ungreased baking sheet in hot oven (425°F.) 10 minutes. Sprinkle with SHREDDED COCOANUT and bake 5 minutes longer, or until delicately browned.



## PECAN TASSIES

### SHELLS

- 2 sticks BUTTER or MARGARINE ( $\frac{1}{2}$  lb.)
- 2 3-ounce packages CREAM CHEESE
- 2 cups sifted FLOUR

### FILLING

- 1 cup PECANS, coarsely cut
- 2 EGGS
- $1\frac{1}{2}$  cups light BROWN SUGAR
- 2 tablespoons melted MARGARINE
- Dash of SALT
- $\frac{1}{4}$  teaspoon VANILLA

dough. Fill Tassies with desired filling; bake as directed. Makes 4 dozen tassies. (For orange tassies, add 1 teaspoon grated orange rind and  $\frac{1}{4}$  teaspoon grated lemon rind to margarine and cream cheese when blending them together.) (For spice tassies, add  $\frac{1}{2}$  teaspoon cinnamon and 2 tablespoons sugar.) Sprinkle half the pecans in bottoms of unbaked cups. Beat eggs only enough to mix yolk with white. Add brown sugar gradually, beating well after each addition. Add melted margarine, salt and vanilla and mix well. Spoon filling over nuts, filling cups not quite full. Sprinkle top with remaining nuts. Bake in 350°F. oven 15 to 17 minutes or until filling is almost set. Reduce heat to 250°F. and bake 10 minutes longer until filling is set and firm. Cool before carefully removing tassies from pans. Wonderful!

## BROWN SUGAR COOKIES

- 1 cup BUTTER (may use  $\frac{1}{2}$  margarine and  $\frac{1}{2}$  shortening)
- $\frac{3}{4}$  cup BROWN SUGAR
- 2 cups FLOUR
- 1 EGG YOLK
- 1 teaspoon VANILLA

Method: Mix in order given. Roll in balls and flatten with bottom of a glass dipped in flour. Bake in 350°F. oven until lightly browned on the bottom. There is no baking soda or powder.

Mrs. John Bairn, Valentine, Nebraska

## FIG FILLED COOKIES

### FILLING

- 1 cup DRIED FIGS
- 1 cup WATER
- 1 teaspoon grated LEMON RIND
- 1 tablespoon LEMON JUICE
- $\frac{1}{2}$  cup SUGAR
- 2 tablespoons FLOUR
- Pinch of SALT
- $\frac{1}{4}$  cup chopped NUTMEATS

### CRUST

- $\frac{1}{2}$  cup sifted FLOUR
- $\frac{1}{2}$  cup BROWN SUGAR
- $\frac{1}{2}$  teaspoon SALT
- $1\frac{1}{2}$  cups uncooked OATMEAL
- $\frac{1}{2}$  cup SHORTENING (part BUTTER)

Method: If figs are quite dry, cover with boiling water and let stand 10 minutes. Then drain and proceed as directed. Clip stems off figs, then cut up fine. Add the water and simmer until figs are soft. Add lemon rind and juice; then stir in sugar, flour and salt, mixed together first; cook until thick and clear; stir often. Add the nutmeats. Cool while you mix the crumbly crust. Combine dry ingredients and work in shortening to make a crumbly mixture. Spread  $\frac{1}{2}$  of it in a greased 8-inch square pan and pat down smooth. Spread the cooled fig filling over this, then cover evenly with remaining crumb mixture and pat smooth. A few chopped nuts may be sprinkled over the top or mixed in with top crumbs. Bake at 350°F. for 30 to 40 minutes. Cut into squares or fingers while still warm.

Clara Stulken, Wessington Springs, South Dakota

## PFEFFERNUSSE

- 4 cups FLOUR
- 2 cups SUGAR
- 2 teaspoons BAKING POWDER
- 1 teaspoon CINNAMON
- $\frac{1}{2}$  teaspoon MACE
- $\frac{1}{2}$  teaspoon CLOVES
- 1 teaspoon LEMON RIND
- $\frac{1}{2}$  cup finely cut CITRON
- $\frac{1}{2}$  cup finely cut ALMONDS
- 5 EGGS

Method: Sift flour, measure and sift again with sugar, baking powder and spices. Add lemon rind, citron and almonds. Beat 4 whole eggs and 1 extra yolk. Add to flour mixture. Cover; chill dough overnight. In the morning, shape into rolls 1 inch in diameter; cut in  $\frac{1}{2}$  inch slices and form into balls. Brush tops with slightly beaten egg white. Bake on slightly floured cookie sheet in 350°F. oven for about 35 minutes or until done. Makes about 6 dozen cookies. They should be quite hard and dry.

Mrs. Emil Hanse, Sioux Falls, South Dakota

## PUFF BALLS WITH BLACK WALNUTS (Harry's favorite)

- 1 cup SHORTENING (part BUTTER)
- $\frac{1}{2}$  cup POWDERED SUGAR
- $2\frac{1}{4}$  cups CAKE FLOUR, sifted
- $\frac{1}{2}$  teaspoon SALT
- $\frac{1}{2}$  to  $\frac{3}{4}$  cup finely chopped NUTS (any kind will do but do try black walnuts, at least once)

Method: Blend shortening and sugar. Add nuts and mix. Then add sifted flour and salt. Mix well. Chill. Roll into small balls, oblongs or crescents. Place on baking sheet and bake in slow oven about 30 minutes, until firm but not slow brown. Be sure they're done clear through. Size of cookie determines length of baking. Roll in powdered sugar immediately and again when cool.

Your Neighbor Lady



## THUMB PRINT COOKIES

- ¼ cup soft SHORTENING
- ¼ cup BUTTER
- ¼ cup BROWN SUGAR, packed
- 1 EGG YOLK
- ½ teaspoon VANILLA
- ¾ cup chopped NUTS
- 1 cup FLOUR
- ¼ teaspoon SALT
- 1 EGG WHITE

Method: Mix together thoroughly the shortening, butter, brown sugar, egg yolk and vanilla. Sift together the flour and salt. Combine with the shortening mixture. Roll in ball, size of a walnut. Beat egg white slightly with fork. Dip balls in egg white; roll them in finely chopped nuts. Place about 1 inch apart on greased sheet. Bake 5 minutes at 375°F. Remove from oven. Immediately press thumb gently in top of cookie, and bake 8 more minutes. Makes about

2 dozen. To add an extra decorative effect when cookies are cool, place in indentation a bit of chopped candied fruits, bright jelly or flavored confectioners sugar, or icing. Icing may be tinted, if desired.

Mrs. Eldon C. Paape, Mankato, Minnesota

## UNBAKED COOKIES

- 2 cups SUGAR
- ½ cup BUTTER
- ½ cup MILK
- 3 cups OATMEAL
- 1 cup COCOANUT
- 6 tablespoons COCOA
- 1 teaspoon VANILLA

Method: Boil sugar, butter and milk for 3 minutes. Add oatmeal, cocoanut, cocoa and vanilla. Also nutmeats if desired. Drop on waxed paper and let cool.

Mrs. Charles Washburn, De Smet, South Dakota

## CHOCOLATE MACAROONS

- ½ cup BUTTER
- 4 squares melted UNSWEETENED CHOCOLATE
- 2 cups SUGAR
- 4 EGGS
- 2 teaspoons VANILLA
- 2 cups FLOUR
- 2 teaspoons BAKING POWDER

Method: Combine butter and melted chocolate. Cream well with the sugar. Beat the eggs in, one at a time, then add the vanilla. Sift the flour with the baking powder and add. Chill dough well, then shape into small balls and roll in powdered sugar. Bake on greased cookie sheet 12 to 15 minutes in a 375°F. oven. These are decorative and very delicious.

Mrs. Wm. Hodnefield, Lakefield, Minnesota

## CHOCOLATE DROP COOKIES

- ½ cup SHORTENING
- 1 cup BROWN SUGAR
- 1 EGG well beaten
- 1 teaspoon VANILLA
- 2 1-ounce squares UNSWEETENED CHOCOLATE (melted)
- 1 2/3 cups CAKE FLOUR
- ½ teaspoon SALT
- ½ teaspoon SODA
- ½ cup sweet or sour MILK
- ½ cup broken WALNUTS

Method: Cream shortening and sugar. Add egg, vanilla and chocolate; blend well. Add sifted dry ingredients alternately with milk. Add nuts, and drop from teaspoon 2 inches apart onto greased cookie sheet. Bake in moderate oven (350°F.) 10-12 minutes. Makes 2½ dozen cookies. While warm, they could be frosted with Mocha Chocolate Frosting.

Mrs. James Pavel, Geddes, South Dakota

## CHEWY CHOCOLATE COOKIES

- 1¾ cups sifted CAKE FLOUR
- ½ teaspoon SODA
- ½ teaspoon SALT
- ½ cup COCOA
- ½ cup SHORTENING
- 1 cup SUGAR
- 36 MARSHMALLOWS, cut in half
- 1 EGG
- ½ cup MILK
- ½ cup chopped PECANS
- 1 teaspoon VANILLA
- PECAN HALVES

Method: Sift flour, measure, sift again with soda, salt and cocoa. Cream shortening. Add sugar gradually, blending thoroughly. Add egg; beat well. Add flour mixture and milk alternately, beating after each addition. Add chopped nuts and vanilla; mix. Drop mixture by level teaspoonsful about 2 inches apart onto well greased cookie sheet. Cookie will spread. Bake in moderate oven (350°F.) for 8 minutes; top with marshmallow half, cut side down. Return to oven and bake 2 minutes, until marshmallows soften. Cool; frost with Cocoa Frosting. Top each cookie with pecan half. Makes about 5 dozen.

## COCOA FROSTING

Sift 2 cups sifted POWDERED SUGAR with 5 tablespoons COCOA and a dash of SALT. Add 3 tablespoons MELTED BUTTER, 4 tablespoons LIGHT CREAM and ½ teaspoon VANILLA. Beat until smooth and creamy. Spread on cookies.

Mrs. Don Peterson, Wessington Springs, South Dakota

# bread and rolls

## CRANBERRY CHRISTMAS BREAD

- 1 cup CRANBERRIES
- 6 tablespoons SUGAR
- 1 package GRANULAR YEAST
- 2 tablespoons LUKEWARM WATER
- ½ cup ready to eat BRAN
- ½ cup SCALDED MILK
- 3 tablespoons SHORTENING
- ¼ cup SUGAR
- ½ teaspoon SALT
- 2½ cups sifted FLOUR
- 1 EGG, well beaten

Method: Cook cranberries and sugar together over low heat, stirring carefully, until sugar is dissolved and skins are broken. Set aside to cool. Soften yeast in lukewarm water. Combine bran and milk; let stand until most of moisture is taken up. Add shortening, sugar and salt, and stir until shortening is melted. Cool to lukewarm. Stir in enough flour to make a thick batter. Add yeast and beaten egg. Beat well. Add remainder of flour to make a soft dough. Turn onto lightly floured board and knead. Place in a greased bowl, cover and let rise in warm place until double in bulk. When light, punch down and roll into rectangle about 12 x 9 inches. Spread cranberry mixture over half of rectangle; fold other half over cranberries and press edges together. Place in greased 12 x 8 inch pan and let rise until double in bulk. Bake in 350°F. oven, 30 minutes.

Mrs. Clark Culver, Dallas, South Dakota



## bread and rolls

### BOSTON BROWN BREAD

- 2 cups ALL BRAN
- 2 cups SOUR MILK
- 1 cup RAISINS
- ½ cup BROWN SUGAR
- ½ cup WHITE SUGAR
- 3 tablespoons MOLASSES
- ½ teaspoon SALT
- 1½ teaspoons SODA
- 2 cups FLOUR

Method: Combine the bran and sour milk and let stand while you work with the rest. Cover the raisins with hot water and set aside. Mix the sugar, molasses and salt together. Sift the flour and soda together. Add with the bran and milk alternately, mixing all well. Add drained raisins last. Then put in well greased #2 cans. Fill cans 2/3 full and bake until done. Baking time depends on size of cans. Use a moderate oven.

Mrs. F. Hoekstra, Willmar, Minnesota

### BROWN BREAD MUFFINS

- 1 cup ENRICHED CORN MEAL
- ½ cup sifted ENRICHED FLOUR
- ½ teaspoon SALT
- 1 teaspoon SODA
- 1 teaspoon BAKING POWDER
- ½ cup GRAHAM FLOUR
- ¼ cup MOLASSES
- 1 EGG
- ¼ cup SHORTENING, soft
- 1 cup BUTTERMILK
- 1 cup RAISINS

Method: Sift together corn meal, flour, salt, soda and baking powder into bowl. Lightly stir in graham flour. Add molasses, egg, shortening and buttermilk. Beat with egg beater until smooth. Lightly stir in raisins. Fill greased muffin cups 2/3 full. Bake in hot oven (425°F.) about 20 minutes. Makes 1 dozen medium sized muffins.

### LEFSE

- 5 large POTATOES
- ½ cup SWEET CREAM
- 1 teaspoon SALT
- 3 tablespoons BUTTER
- FLOUR to roll thin

Method: Boil potatoes, mash very fine and add cream, butter and salt. Beat until light and let cool. Add flour to make a soft dough. Take a piece of dough and roll as for pie crust, rolling as thin as possible. Bake on top of stove or on pancake griddle until light brown.

Mrs. Walter F. Sorenson, Lamberton, Minnesota

### BLUEBERRY PANCAKES

- 1 cup FLOUR
- ½ teaspoon SALT
- ½ teaspoon SODA
- 3 tablespoons SUGAR
- 1 cup BUTTERMILK
- 1 EGG
- 1/3 to ½ cup canned or frozen BLUEBERRIES, drained and rinsed
- 5 tablespoons FAT, melted

Method: Sift together dry ingredients. Add to buttermilk and egg. Beat only to blend. Fold in melted fat and blueberries. Enlarge recipe as required for your family.

Wynn Speece, Your Neighbor Lady

## bread and rolls

### COFFEE CAKES

- 1½ cups sifted all purpose FLOUR
- 2 teaspoons BAKING POWDER
- ½ teaspoon SALT
- ½ cup SUGAR
- 3 tablespoons melted SHORTENING
- 1 teaspoon grated ORANGE RIND
- 1 EGG, beaten
- ¾ cup MILK
- 2 tablespoons firmly packed BROWN SUGAR
- 1½ teaspoons FLOUR
- ½ teaspoon ground CINNAMON
- 2 teaspoons melted BUTTER or MARGARINE
- ¼ cup chopped WALNUTS

Method: Sift together 1½ cups flour, baking powder, salt and sugar. Mix together melted shortening, orange rind, egg and milk. Add to dry ingredients and mix well. Turn into paper cup lined muffin pans (2¾ x 1¼ inches), filling about half full. Mix together brown sugar, 1½ teaspoons flour, cinnamon, melted butter or margarine and chopped walnuts. Sprinkle on surface of batter. Bake at 375°F. (moderate oven) for about 20 minutes.

### WHITE BREAD

- 2 cups lukewarm MILK, POTATO WATER or CLEAR WATER. (If clear water is used sift 2 tablespoons dry milk with each cup flour.)
- 2 tablespoons SUGAR
- 1 tablespoon SALT
- 2 tablespoons melted SHORTENING or SALAD OIL
- 1 cake YEAST
- 6 to 6¼ cups sifted FLOUR

Method: Add sugar, salt, and shortening to milk, potato water or clear water. Crumble yeast cake into mixture. Stir with slotted spoon until dissolved. Then add flour in two additions. Let stand 10 minutes to tighten. Then knead until smooth and elastic, 5 to 10 minutes. Round up. Put in a greased bowl; cover with damp cloth. Let rise until double, about 2 hours in a warm room. Punch down. Let rise again. Then shape into two loaves. (Be sure to get all air bubbles out.) Put into 2 greased bread pans. Let rise until sides have reached top of pan, about 2 hours. Bake at 425°F. for 30 minutes. Brush with butter for tender crust when done.

Mrs. Gordon Enemark, Tyler, Minnesota

### CORN MEAL WAFFLES

- 1 cup all purpose FLOUR
- 1 cup yellow CORN MEAL
- 2½ teaspoons double acting BAKING POWDER
- 1 teaspoon SALT
- 1 tablespoon SUGAR
- 2 EGGS, separated
- 1½ cups MILK
- ¼ cup melted SHORTENING

Method: Sift together flour, corn meal, baking powder, salt and sugar. Combine the egg yolks, milk and shortening. Add the liquid ingredients to the dry ingredients and beat until smooth. Beat egg whites until stiff but not dry; fold into batter. Bake on hot waffle baker until golden brown. Delicious smothered with tuna fish rare-bit.

Mrs. Mabel Miller, Box 94, Mahaska, Kansas



## bread and rolls

### CHOCOLATE DOUGHNUTS

- 2 EGGS
- 2/3 cup SUGAR
- 2 squares unsweetened CHOCOLATE, MELTED, or 6 tablespoons COCOA
- 1 teaspoon VANILLA
- 1 teaspoon SALT
- 2/3 cup MILK
- 3 cups FLOUR
- 2 teaspoons BAKING POWDER

Method: Beat eggs and add sugar and chocolate or cocoa. Mix well, then stir in vanilla, salt, milk, and flour sifted with baking powder. Toss soft dough on floured board and roll out until about one-half inch thick. Cut out doughnuts and fry in deep fat (365 degrees). Cool and carefully frost tops with melted semi-sweet chocolate (heated in top of double boiler).

Mrs. Rudolph Porath, Valentine, Nebraska



## preserves and canning

### RHUBARB AND MULBERRY JAM

- 5 1/2 cups RHUBARB, cut in about 1/4 inch pieces
- 3 1/2 cups cleaned and washed MULBERRIES
- 7 cups SUGAR
- 1/3 cup LEMON JUICE (more if you like)

Method: Crush the mulberries in your pan with your potato masher, then they will be in pieces. Combine rhubarb and mulberries; heat and stir until juice is in bottom of pan, then add all of sugar and stir until it has started to boil. Then it will not stick. Boil until thick. Add lemon

juice during last few minutes of cooking. Cool somewhat, then pour in jars. Put wax on jam when cold.

Mrs. Emil Erlandson, Laurel, Nebraska, Route #2

### RHUBARB JAM

- 7 cups diced RHUBARB
- 7 cups SUGAR
- 2 ORANGES
- 1 pound dried APRICOTS

Method: Dice the rhubarb.\* Put the oranges (rind and pulp) and the apricots through the food chopper. Combine all ingredients and cook until thick, about 25 minutes. Put in jars while hot and seal.

Mrs. Alvin Johnson, Henry, South Dakota

### APRICOT GRAPE JAM

- 3 1/2 cups APRICOTS, finely chopped
- 1 cup SEEDLESS GRAPES, halved
- 1/4 cup LEMON JUICE
- 5 1/2 cups SUGAR
- 1 box powdered PECTIN

Method: Wash and pit apricots. Chop very fine and measure into saucepan. Add seedless grapes and lemon juice. Bring to a boil and cook for 3-4 minutes, mashing the fruit. Add powdered pectin and stir to dissolve. Stir in sugar and bring to a full rolling boil, stirring constantly.

Boil hard for 1 minute. Remove from heat and skim. Ladle into hot, sterilized glasses and seal. Yield is 6 half pint glasses.

## preserves and canning

### RHUBARB JUICE

Wash RHUBARB, cut only in lengths to fit large pan. Almost cover with WATER. Boil until soft. Strain. Measure 4 cups rhubarb juice, 1 cup PINE-APPLE JUICE and from 1/2 to 1 cup SUGAR. Bring to boil. Seal in jars. Chill and serve. Such a refreshing drink!

Mrs. Lowell Coons, Laurens, Iowa

### PICKLE PEACHES

Rub fruit with coarse cloth. Peel PEACHES and place in kettle. Make a syrup of 1 stick CLOVE, pinch of CINNAMON, VINEGAR to cover or 1 gallon vinegar to 4 pounds SUGAR. Add more stick cinnamon and cloves if desired. Boil this syrup with peaches for about 20 minutes, until syrup is clear. Put in jars and seal.

Mrs. John Henning, Rushmore, Minnesota

### TOMATO SOUP

- 7 quarts TOMATO JUICE
- 7 medium sized ONIONS, ground
- 7 stalks CELERY, ground
- 7 BAY LEAVES
- 7 PARSLEY sprigs
- 2 teaspoons PAPRIKA
- 4 tablespoons SALT
- 7 tablespoons SUGAR
- 7 tablespoons FLOUR
- 7 tablespoons BUTTER

Method: Cook onions and celery until tender. Mix all together and cook. Seal.

Mrs. Elden C. Paape, 102 Morningside Drive, Mankato, Minnesota

### TOMATO SOUP

- 8 pounds TOMATOES, washed and sliced
- 7 BAY LEAVES
- 3 sprigs of PARSLEY
- 3 ONIONS
- 1 pint CARROTS
- 7 stalks CELERY or 1/2 tablespoon CELERY SEED
- 4 sprigs PARSLEY
- 2 ONIONS
- 25 whole CLOVES
- 1 red PEPPER
- 1 green PEPPER
- 1 cup FLOUR
- 1 cup BROWN SUGAR
- 1/3 cup SALT or 4 tablespoons salt
- 1/4 pound BUTTER

Method: Cook tomatoes, bay leaves, parsley and 3 onions (first four ingredients) until done enough to strain. Cool and strain. Cube carrots, celery, 2 onions, red pepper and green pepper; add chopped parsley and whole cloves. Cook until tender with a little water. Combine the two mixtures; bring to boil. Add the flour, brown sugar and salt. Cook until it thickens and seal hot in jars. Thin with water if desired. The butter may be added before sealing jars, or it can be added just before serving.

Mrs. Anton Norfeld, Osmond, Nebraska



## **FREEZE APPLES (For Pie or Other Cooked Dishes)**

Slice peeled and cored APPLES into WATER containing 2 tablespoons SALT per gallon, to prevent darkening. Drain. Place apple slices in a single layer in a steamer and steam 1½ to 2 minutes, depending on thickness of slices. Cool in cold water and drain. For a sweetened pack, sprinkle ½ cup SUGAR over each quart (1¼ pounds) of cut fruit and stir. Sweetened or unsweetened, pack the slices into freezer containers and press down, leaving ½ inch space at top. Seal and freeze.

## **FREEZE APRICOTS**

Select only fresh, ripe APRICOTS, free from bruises or imperfections. This is a golden rule to remember for all canning and freezing. Wash, halve and pit apricots. Pack immediately in moisture-vapor proof containers. Cover with chilled 40 per cent syrup. Prepare syrup by dissolving 1½ parts SUGAR in 2 parts WATER. Add ¼ teaspoon ASCORBIC ACID or other ANTI-OXIDANT to each cup of cold syrup. This assures retention of color and flavor after thawing. Stir the syrup very carefully when adding the ascorbic acid to prevent loss of Vitamin C. Completely cover fruit with syrup. Leave ½ inch space at top of container for expansion. Insert a knife blade around fruit to remove the air bubbles. Place crumpled freezer paper on top of apricots, to hold fruit below the level of the syrup. Freeze immediately. A 14-pound box of apricots will yield 16-18 pints.

## **CANNED CUCUMBERS**

SALT overnight, peeled, sliced CUCUMBERS. Next day rinse. Heat about 1 part VINEGAR, 2 parts WATER to a boil; add cucumbers and heat thoroughly, but do not boil. Seal in sterilized jars. In the winter, drain, add CREAM, VINEGAR and a little PEPPER or SALAD DRESSING as you prefer.

Mrs. Joe Rauen, Altamont, South Dakota



## **RICE CRISPIE CHOCOLATES**

- 1 pound MARSHMALLOWS
- 1 package CHOCOLATE CHIPS
- 2 tablespoons BUTTER
- 1 teaspoon VANILLA

Method: Place all ingredients in top of double boiler over hot water until marshmallow and chips are melted. Blend well, and pour over 4 cups Rice Crispies, and drop by teaspoon on buttered cooky sheet or waxed paper.

Mrs. Elden C. Paape, Mankato, Minnesota

## **BUTTER TOFFEE**

- 1 cup NUTS (Brazils, walnuts, filberts and pecans)
- 1 cup BUTTER
- 1 cup light BROWN SUGAR, firmly packed
- 2 SWEET MILK CHOCOLATE BARS (the 1½ ounce size)

Method: Butter a 9 x 9 inch pan or approximately that size space on a cooky sheet and sprinkle with ½ cup of the nutmeats, chopped. Do this before you start to cook the candy. Melt the butter in a heavy pan, add brown sugar and mix well. Bring to a boil and cook, stirring constantly, to 290°F. on candy thermometer. Re-

move from fire and pour over the nutmeats immediately and spread out in a thin sheet. When set but still warm put the chocolate bars on top and spread as chocolate melts. Then sprinkle with remaining chopped nutmeats.

Clara Stulken, Wessington Springs, South Dakota

## **VALENTINE FUDGE**

- 2 cups GRANULATED SUGAR
- ½ cup EVAPORATED MILK
- 2 tablespoons SYRUP
- 1 square of CHOCOLATE, grated (if you like more chocolate use 2 squares)
- 1 teaspoon VANILLA
- 1 heaping tablespoon MARSHMALLOW CREME
- NUTMEATS (optional)

Method: Mix sugar, milk, syrup and grated chocolate in a saucepan and cook until it forms a soft ball in cold water. Remove from heat and add the vanilla and marshmallow creme. Add the nutmeats, chopped fine. Set in pan of cold water to cool a few minutes and then beat until creamy. Pour in a pan lined with waxed paper. When the candy begins to harden take the cooky cutter and cut out your hearts, but don't

try to take them out until they have hardened thoroughly. After taking the hearts from the pans, separate and wrap them in aluminum foil, being careful to keep the heart shape. To set them off, take a tiny red ribbon bow and fasten it on the foil with a drop of liquid solder. It makes a very attractive valentine and a delicious treat for any age.

Mrs. Melvin Price, Tulare, South Dakota

## **PEANUT BUTTER NOUGATS**

- 2/3 cup PEANUT BUTTER
- 2/3 cup UNSULPHURED MOLASSES
- 1 cup NON-FAT DRY MILK

Method: Combine peanut butter and molasses. Gradually add the dry milk, a little at a time, and mix well. Turn onto waxed paper and knead until well blended. Shape in square block ½

inch thick. Cut in squares, strips or any desired shapes. For a firmer candy, chill in refrigerator 1 hour. To store, put in tightly covered container and place in refrigerator. A few variations: Cut in squares, top each with ½ of a candied cherry or place 3 tiny cinnamon candies diagonally across top of each. Or shape around a well drained maraschino cherry. Leave the stem sticking out for handle and roll in little colored cake sprinkles and chill. Or shape in balls and put a pecan half into each one. Chill. Or shape in long rolls and roll in chopped peanuts; rolls are 1½ inch in diameter. Wrap in wax paper and chill. When ready to use slice in ½ inch slices. This candy is uncooked and makes 1 pound.

Mrs. Inus Seligman, 628 S. Rock, Aberdeen, South Dakota



## candy

### HALLOWEEN TREAT

- 8 cups PUFFED RICE
- ½ pound MARSHMALLOWS (32)
- 1/3 cup PEANUT BUTTER
- 2 squares UNSWEETENED CHOCOLATE

Method: Heat puffed rice in a moderate oven about 10 minutes. Pour into large bowl (greased). Place marshmallows, peanut butter and chocolate in top of double boiler and stir until blended. Pour chocolate-marshmallow mixture over puffed rice and mix until each

kernel is evenly coated. With greased hands, shape into jack-o-lanterns, cats or other Halloween figures. Decorate with gumdrops inserted on toothpicks.

Mrs. Leo Laber, Freeman, South Dakota

### POTATO CANDY

- 2 tablespoons cold MASHED POTATOES
- POWDERED SUGAR
- PEANUT BUTTER
- Juice of 1 LEMON, optional

Method: Have enough powdered sugar so the potatoes will roll out. Spread peanut butter on the potatoes and roll up like cinnamon roll. Cut in small pieces. Add the juice to have lemon candy.

Mrs. Cora Deegan, De Smet, South Dakota



### GARNET'S OH BE JOYFUL PUNCH

- 1 quart CRANBERRIES
- 2 cups SUGAR
- 1 quart GINGERALE
- 1 quart WATER
- 1 cup ORANGE JUICE
- ½ cup LEMON JUICE
- Red and green MARASCHINO CHERRIES

Method: Cook cranberries in water until tender. Strain and add sugar; cook several minutes until sugar dissolves. Chill. Add other liquids. Strain. Pour over ice cubes. Makes 2 quarts concentrated punch to be diluted with cubes. Center cubes with red and green cherries.

Mrs. Mervin Nelson (Sister Garnet), 426 Mound Avenue, Mankato, Minnesota

### FRANKFURTER VARIATION

Cut crusts off BREAD slices and spread slices with MUSTARD or CHEESE SPREAD. Place each FRANK diagonally across a bread slice; roll up and insert a TOOTHPICK. Brush with melted BUTTER or MARGARINE. Bake 10 minutes in a 325°F. oven.

## miscellaneous

### APPLE FRITTERS

- 4 tart APPLES
- LEMON JUICE
- POWDERED SUGAR
- BATTER
- 1 cup sifted FLOUR
- ¼ teaspoon SALT
- 1 tablespoon SUGAR
- 1 teaspoon BAKING POWDER
- 2 EGGS, well beaten
- ½ cup MILK
- 1 teaspoon melted BUTTER

Method: Pare and core 4 tart apples. Cut in ¼ inch crosswise slices. Sprinkle with lemon juice and powdered sugar and let stand while preparing the batter. Sift the flour, salt, sugar and baking powder together. Beat eggs and add milk. Combine dry and wet ingredients and add melted butter. Dip apple circles into batter and fry in deep fat until golden. Serve with hot maple syrup.

### BAKED EGG IN CHEESE SAUCE

- 3 slices BUTTERED TOAST
- 1½ cups CHEESE SAUCE
- 6 EGGS
- Chopped DRIED BEEF

Method: Cut the toast in triangles, put in greased baking dish buttered side down and pour on half of the cheese sauce. Break 6 eggs on the sauce and space them. Cover with rest of sauce and sprinkle with chopped dried beef; bake for 25 minutes in 350°F. oven or until lightly browned.

### CHEESE SAUCE

- 1 tablespoon FAT
- 3 tablespoons FLOUR
- ½ teaspoon SALT
- 1 teaspoon prepared sharp MUSTARD
- 1½ cups MILK
- ¾ cup grated CHEESE

Method: Melt the fat, stir in the flour, salt and prepared sharp mustard. Add milk slowly, then the grated cheese. Cook and stir until thick and cheese is melted.

Mrs. Nick Marra, Alton, Iowa

### BRAZIL NUT STUFFING

- 12 cups soft, ½ inch BREAD CUBES
- 2 cups finely chopped BRAZIL NUTS
- 1 cup BUTTER or MARGARINE
- ½ cup finely chopped ONION
- 1 cup diced CELERY
- ¼ cup chopped PARSLEY
- 1 tablespoon SALT
- ¼ teaspoon PEPPER
- 1½ cups WATER

Method: Put bread cubes in a shallow pan and toast in a slow (250°F.) oven 1 hour. After ½ hour, stir bread cubes and add nuts, and allow them to toast with bread, remaining ½ hour. Meantime melt the butter, add onion and celery and cook until onion is yellow; carefully so it doesn't burn. Stir in parsley, salt and pepper, and cook, stirring constantly, about five minutes. When bread cubes and nuts are toasted place them in a large bowl, add butter-onion mixture, sprinkle with water and toss lightly. Makes enough to stuff a 12 to 14 pound turkey.

Clara Stulken, Wessington Springs, South Dakota



## miscellaneous

### CHEESE SPREAD

- 1 tablespoon SUGAR
- 1 EGG, well beaten
- 1 tablespoon VINEGAR
- ½ cup sweet CREAM
- ½ teaspoon SALT
- 1 tablespoon BUTTER
- 1 small glass PIMENTO, optional
- ½ pound CHEESE
- 2 hard boiled EGGS
- 1 tablespoon chopped ONION

Method: Cook together the sugar, egg, vinegar, cream, salt and butter in double boiler. Cook until slightly thick, being careful not to burn. Mix pimento (optional), cheese, chopped eggs, and the onion with the first mixture, and put over very low heat until cheese melts. This is good in sandwiches.

Mrs. Donald Trusty, Fort Dodge, Iowa

### CRISP POPPY SEED TOAST STRIPS

To make 12 small toast strips, remove the crusts from 3 slices of ENRICHED BREAD. Toast bread on 1 side. Spread BUTTER or MARGARINE on untoasted side. Sprinkle each buttered side with ½ teaspoon POPPY SEED. Place under broiler until margarine bubbles. Cut each slice into four strips.

### CRUNCHY OAT TOPPING

- 4 cups OATS (quick or old fashioned, uncooked)
- 1 cup BROWN SUGAR
- 2/3 cup melted BUTTER or MARGARINE

Method: Mix all ingredients together until crumbly. Place in shallow baking pan (do not pack down). Toast in moderate oven (350°F.) about 10 minutes, stirring occasionally. Cool about 15 minutes, then toss lightly with a fork

to form crumbs. Store in covered jar in refrigerator. Stir with a fork before using. Use on ice cream, puddings or custard.

### BUMSTEADS

- 1 cup cubed CHEESE
- 3 hard cooked EGGS
- 1 7-ounce can TUNA
- 2 tablespoons chopped PEPPERS
- 2 tablespoons chopped OLIVES
- 2 tablespoons ONIONS
- 2 tablespoons SWEET PICKLES
- ½ cup MAYONNAISE

Method: Mix all ingredients and put in hamburger or wiener bun. Wrap in paper or foil and heat in oven 350°F. for 20 minutes or until cheese is melted.

Mrs. Marjorie Miller, 1114 3rd Ave., S. E., Le Mars, Iowa

### CLAY RECIPE

- 1 cup FLOUR
- ½ cup SALT
- 3 teaspoons ALUM
- FOOD COLORING (any color)

Method: Mix all together with water, just enough to hold together. Keep in an airtight container. If it becomes too firm, just add a little water and knead until pliable again.

Mrs. Howard Haak, Wessington Springs, South Dakota

YOUR DID  
YOU KNOWS

Good for sandwiches





## did you know

... that you can make edible nut cups from popcorn ball mixture. Shape cups around the outside of the bottom of a buttered drinking glass. This is very clever for children's parties.

**Mrs. George Loftsgarden, Spring Grove, Minnesota**

... that when making cookies to be flattened or pressed, use a plate, and it will make a quick, easy and pretty design on the cookie.

**Mrs. Allan W. Johnson, Kandiyohi, Minnesota**

... that candles will keep their shape in the freezer and be much less apt to drip on your best table linens.

... you should use a sharp knife that cuts clean when you shred cabbage. This is to save Vitamin C which is lost by bruising the cabbage.

... that you can bake a peeled potato if you put it in a piece of aluminum foil.

... that you can use grated potato in your meat loaf in place of cracker crumbs; it will be more moist.

**Mrs. Ida Urdahl, Sioux Falls, South Dakota**

... that a white oilcloth that has been disfigured by hot cooking utensils can be cleaned by rubbing it with a piece of raw potato.

**Virginia Bentley, Sargent, Nebraska**

... that a fish cord is a good substitute for picture wire when hanging pictures.

**Virginia Bentley, Sargent, Nebraska**

... that when whipping cream, if it suddenly turns almost into butter, you may beat in a little cold milk.

... that you can mix well 2 tablespoons of vegetable shortening with 1 tablespoon flour and use this for greasing cake pan; and the cake will not stick to the pan. A larger amount of this mixture of shortening and flour may be prepared and stored in a covered glass jar in the refrigerator.

**Mrs. Chris Green, Ackley, Iowa**

... that to keep celery fresh for a couple of weeks, put the ends, with the leaves on, down in a quart or pint jar with some water in it and keep in the refrigerator.

**Mrs. Gilbert Riebe, Box 31, Darwin, Minnesota**

... that when scalding a chicken add 1 teaspoon soda to the water, then the feathers will come off easier and the flesh will be clean and white.

**Mrs. Roy Austin, 818 7th Ave. S.E., Aberdeen, South Dakota**



## did you know

... that to remove mildew, combine 1/2 cup liquid bleach, 1/2 cup vinegar and 2 quarts water and let mildewed fabric soak a short time.

... that to cover calomine or kerotone, use regular outside paint and the paint will not peel.

... that a hot water bottle filled with very cold water placed at the feet when going to bed on hot summer nights is such a comfort and helps one to get to sleep.

**Mrs. George Berglund, Laurel, Nebraska**

... that to remove brown shoe polish stains, use alcohol or vinegar; for black, use turpentine.

**Emelie M. Knobloch, Rock Rapids, Iowa**

... that a metal ironing board makes a good slide board for inside on rainy or winter days. Elevate on an old chair or box and your little ones have a big time sliding.

**Mrs. Don Thompson, Cotesfield, Nebraska**

... that a blackboard eraser is a good auto accessory. Use the eraser to wipe condensed moisture from the windshield. It's handier than a cloth.

... that a simple device for keeping belts hung up is a wooden coat hanger. Paint the hanger red so that it can be easily seen. Screw ten small brass hooks to the under side at 1 1/4 inch intervals.

**Mrs. Rudolph Porath, Valentine, Nebraska**

... that to keep your hands dry and warm when hanging out clothes in the winter, wear nylon gloves.

**Mrs. Melvin Tuttle, Mitchell, South Dakota**

... that to press a short seam open as you sew, rub it against a lighted bulb. Saves time in not getting out iron and board.

**Mrs. George Lingl, Bird Island, Minn.**

... that rubbing clear nail polish well into the eyelet and on the tongue of small children's white shoes will keep tongue and shoestrings from turning black when they come in contact with the eyelet metal.

... that you may use rubber stair treads to cover shelves children use for toy storage. They protect the wood from scratches and cut down on noise.

... that you may keep buttons on your children's clothes in spite of wear and tear, by touching the center of each button with colorless nail polish. It seals the threads so they won't ravel.

**Mrs. Rudolph Porath, Valentine, Nebraska**

... that a sprig of mint and maraschino cherry frozen into each cube in your electric freezer or refrigerator makes the serving of cold drinks more attractive.

**Mrs. B. L. Coffoa, New Effington, South Dakota**





## did you know

... that inserting a teaspoon in the toe of your nylons when hanging them on the line will prevent blowing, snagging and shrinking.

... that to mend a ripped hem in a hurry, just use scotch tape.

**Mrs. John Van Slote, Jr., Rock Valley, Iowa**

... that to make a bird feeder, cut an oblong piece of chicken wire, fold wire in the middle, insert bread or suet. Fasten cord through the wire, and hang feeder on trees. Keeps squirrels or greedy birds from getting all the food.

... that dough won't form a crust if you put the bread dough to rise in a plastic bag. The bread dough also remains moist.

... that if you place your cracked eggs in warm water and pour salt directly over the cracks, then boil, the whites won't seep out.

... that by substituting 1 cup of pineapple or orange juice for the water in a cake mix and then adding a half cup crushed pineapple, you will have a very delicious cake.

**Mrs. Ernest Dufek, Geddes, South Dakota**

... that to remove onion odor from the knife used in peeling them, pass the blade through a raw potato, then rinse it.

... that zippers which do not operate easily may be made to run smoothly by applying a little liquid wax. Rub a very thin coating in, the whole length of the zipper, with the fingertip.

... that to make brooms last longer, dip them in hot, soapy water once a week. Always stand the broom on its handle or hang it between two hooks.

... that if you'll freeze the suet for steamed puddings, it's far easier to grate or chop.

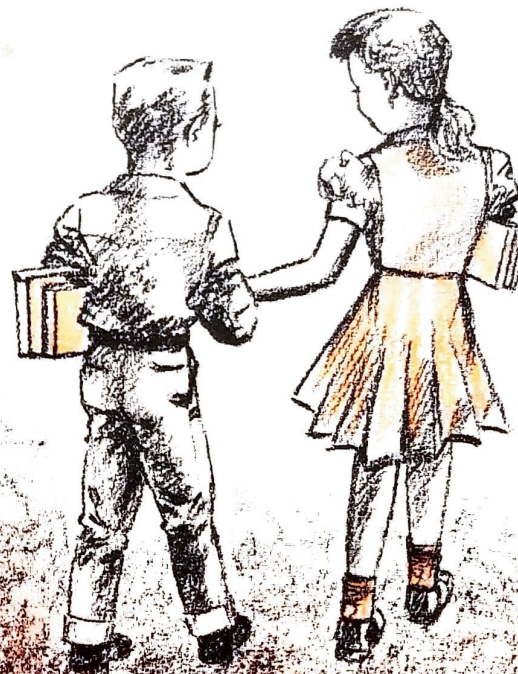
... that you can raise carrot and sweet potato house plants, by cutting off the tops of carrots and putting them in a saucer of water. Change water if it starts to sour. You'll soon have a garden. Another method is to take a big carrot, hollow it out from the bottom almost to the top, tie a string on the bottom and hang it in a window; keep the hollow filled with water all the time. They drink a lot. Soon the top will grow up and hide the carrot. For sweet potato, select a medium to small sized one that has no bruised spots but plenty of eyes. Select a jar or bottle slightly larger than the potato. Stick toothpicks around the sides of the potato and let the picks rest on the top of jar or neck of bottle. Keep the bottom half of potato in water. Either end will grow. Or you can fill a small, deep bowl with small stones or marbles. Stick half the sweet potato in the stones and fill with water. Change the water if it looks cloudy or smells sour. Set them in a sunny window.

**Mrs. Arlo Dahler, Bijou Hills, South Dakota**

... that you can make a Christmas centerpiece by placing small white marbles in the bottom of a fish bowl. Using a wax paper funnel, pour in enough melted sealing wax to cover them, being careful not to splash any on the sides of the bowl. While the wax is still soft, stick plastic Christmas figures into it. A Santa and sleigh is the cutest. When the wax is cold and hard fill with cold water. Drop in 15 or 20 moth balls. Add 1 teaspoon each of baking powder and citric acid. This will make the moth balls bounce like snowballs. When they stop bouncing, add more acid and baking powder. Set the bowl on a mirror, adding Christmas greenery for accent. Candles also add to the scene.

**Mrs. Henry Beckman, Winnetoon, Nebr.**

## YOUR QUOTATIONS





## quotations

Friendship is a word, the very sight of which in print makes the heart warm.

**Mrs. Carl Wieland, Colman, South Dakota**

FAITH NEVER DESPAIRS: Every calamity, every thwarted longing is a plowing of the heart, turning its sod to the sky so that something fairer may spring up and blossom.

**Mrs. Bert Harris, Spirit Lake, Iowa**

Regardless of the state of one's credit he can borrow all the trouble he can handle.

Always be satisfied with what you have, but never with what you are!

**Mrs. Donald Rider, Hazel, South Dakota**

It takes less time to do a thing right than to explain why you did it wrong.

Your day goes the way the corners of your mouth turn.

**Mrs. Arnold Bossman, Lennox, South Dakota**

If you wake up and find yourself a success you haven't been asleep.

**Mrs. Ray Shaffer, Monroe, Iowa**

How clean would my steps be if I swept them as diligently as I do my neighbors.

Don't let tomorrow's worry tire you today.

There are none as busy as those that do nothing.

Having been poor is no shame but being ashamed of it is.

**Mrs. Frank Vyskovil, Montgomery, Minnesota**

The smallest good deed is better than the grandest good intention.

**Ruth Armour, Hubbard, Nebraska**

It is a mystery why adults expect perfection from children. Two grownups can scarcely get through a whole day without making a mistake.

**Emelie M. Knobloch, Rock Rapids, Iowa**

Remember you will never become a nag if you use good horse sense.

**Mrs. Nick Marra, Alton, Iowa**

While we often grumble because we can't have what we want, we should be thankful that oftentimes we don't get what we deserve.

You can make more friends in two months by becoming interested in other people than you can in two years by trying to get other people interested in you.

**Mrs. B. L. Coffoa, New Effington, South Dakota**

## quotations

Grief can take care of itself but to get full value of a joy you must have somebody to divide it with.

A short prayer will reach the throne, if you don't live too far away.

Some people plan to get right with God at the eleventh hour, but they die at ten-thirty.

You are not responsible for what people think about you, but for what you give them reason to think.

Brightening up the life of someone else will put a fresh shine on your own.

The basis of all scholarship is right understanding of all words.

A mirthless spirit cannot touch other hearts to laughter.

Give of your rice to the hungry and to the suffering of heart.

An acre of performance is worth a whole world of promises.

We should never lose a good opportunity.

Chase your work, or your work will chase you.

The way to have a friend is to be one.

May we never murmur without cause and may we never have cause to murmur.

Well begun is half done.

It is not the places that grace man, but man the places.

If you want work well done select the busy man; the other man has no time.

An inch of time is worth an inch of gold.

Tall oaks grow from small acorns.

Simplicity is always perfection.

A drop of ink may make a million think.

To thine own self be true; and it must follow as the day the night, thou canst not then be false to any man.

A human soul has four faces, thought, feelings, action, laughter. I think, therefore I am. I feel, therefore I desire. I act, therefore I become more than I am. I laugh, thereby I support the strain of life.

Do not attempt to stretch your arm farther than your sleeve will allow.

Make your friends with the good if you wish to be like them.

Turning on the emotional heat often turns off the intellectual light.

Let your conversation be manful, not sinful.

The worst prison the world has to offer is enforced association with a circle of narrow minds.

A good workman, like a pair of scissors, shuts up when he goes to work.



## quotations

There are some rugged individuals who are like graveyards, always taking in and never giving out.

Manners are happy ways of doing things — each originally a stroke of genius but crystallized by repetition into a custom.

The thing that mars your joy today becomes a trifle tomorrow. Why not make it a trifle now?

No one who doesn't enjoy work can truly enjoy anything else.

Beware of a little extravagance; a small leak will sink a big ship.

He is not only idle who does nothing, but he is also idle who might be better employed.

Perplex not your thoughts about success, but labor to compose your mind to face the many conditions of life.

He that has never known adversity is but half acquainted with others or himself.

Whatever fortune may rob you of, it cannot take away what is most valuable — the peace of a good conscience.

Truth is a hardy plant and, when once firmly rooted, it covers the ground so well that error can scarce find root.

What makes the world go around is the temptation to attempt something that can't be done and to succeed.

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He who is not contented with what he has, will not be contented with what he wants.

**Mrs. George C. Anderson, Strandburg, South Dakota**

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It is the man with the push who gets the pull.

Home is where we're treated the best and we grumble the most.

A mother's business is always picking up.

**Aurlette Driver, Grove City, Minnesota**

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White lies often have to be whitewashed to prevent them from turning black.

The pains we often take, measure the gains we make.

Today's troubles are a great deal like yesterday's, if you could remember what bothered you most yesterday.

Courtesy is neither a virtue nor a vice, but a necessity.

**Mrs. Henry Boer, Cleveland, Minnesota**

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The man who removes a mountain begins by carrying away small stones.

To think of a clever but cutting remark, and then not make it — that is a sign of nobility.

It is not the quality of the meat, but the cheerfulness of the guests, that makes the feast.

## quotations

Trust men and they will be true to you; treat them greatly and they will show themselves great.

People who keep on sawing wood in all kinds of weather are the ones who have the biggest woodpile at the end of the season.

A penny will hide the biggest star in the universe if you hold it close enough to your eye.

Emerson once said, "Every man I meet is in some way my superior, and in that I can learn from him."

You are doing your best only when you are trying to improve what you are doing.

Everything comes to him who waits — if he works while he waits.

The best way to raise one child is to have two.

A problem well stated is a problem half solved.

Hard knocks won't hurt you unless you're doing the knocking.

Man may not be able to live on bread alone, but some folks seem to get by pretty good on crust.

When you dig another out of trouble, you've a place to bury your own.

Arguments often bring out more spite than light.

Courtesy is contagious; let's start an epidemic.

It is always commendable to get in and dig, but be careful where you throw the dirt.

**Mrs. Henry Boer, Cleveland, Minnesota**

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As long as you love and are loved — you are INDISPENSABLE.

All the world is like a camera — Look pleasant, please!

A hundred men can make an encampment, but it requires one woman to make a home.

We should give as we would receive — cheerfully, quickly and without hesitation, for there is no grace in a gift that sticks to the fingers.

Silence is the fence around wisdom.

Be not afraid of going slowly, be only afraid of standing still.

Praise makes a good man better and a bad man worse.

Fortune takes from us nothing but what she has given us.

If the work you do at your little job,  
Is always the best you can,  
Whenever it grows to a bigger job  
It will find you a bigger man.

---

You cannot do a kindness too soon, because you never know how soon it may be too late.

**Mrs. Dave Thompson, Holmquist, South Dakota**



## quotations

All people smile in the same language.

We make a living by what we get but we make a life by what we give.

Reputation is a soap bubble that bursts the moment the owner attempts to blow it up.

Borrow trouble for yourself, if that's your nature, but don't lend it to your neighbors.

Before you flare up at anyone's faults take time to count ten — ten of your own.

Just think how happy you'd be if you lost everything you have right now—and then found it again.

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

Whenever we have cause to feel that life's neglecting us a bit, you'll find the only reason is that we've not giving much to it.

When you begin feeling as if you and God aren't as close together as formerly, make no mistake as to which one has moved away.

Food without seasoning is like talk without reasoning.

Remember! You are not fully dressed until you have put on a smile.

There are a great many excuses that are worse than the offense.

Cold facts have a very poor chance of getting into a hot head.

Lots of things are opened by mistake but never so frequently as one's mouth.

You can always tell a failure by the way he criticizes a success.

### A PRAYER FOR PARENTS

O Lord, make me a better parent;

Teach me to understand my children.

To listen to what they have to say,

And to answer all questions kindly.

Keep me from interrupting them, talking back to them and contradicting them.

Make me as courteous to them as I would have them be to me.

Give me the courage to confess my sins against my children;

And to ask of them forgiveness when I know that I have done them wrong.

May I not vainly hurt the feelings of my children. Forbid that I should laugh at their mistakes or resort to shame and ridicule as punishment.

Blind me to the little errors of my children and help me to see the good things they do.

Give me a ready word for honest praise.

Help me to grow up with my children, to treat them as those of their own age; but let me not expect of them the judgments and conventions of adults.

Allow me not to rob them of the opportunity to wait upon themselves, to think, to choose, and to make decisions.

God forbid that I should ever punish them for my selfish satisfaction.

May I grant them all their wishes that are reasonable, and have the courage always to withhold a privilege which I know will do them harm.

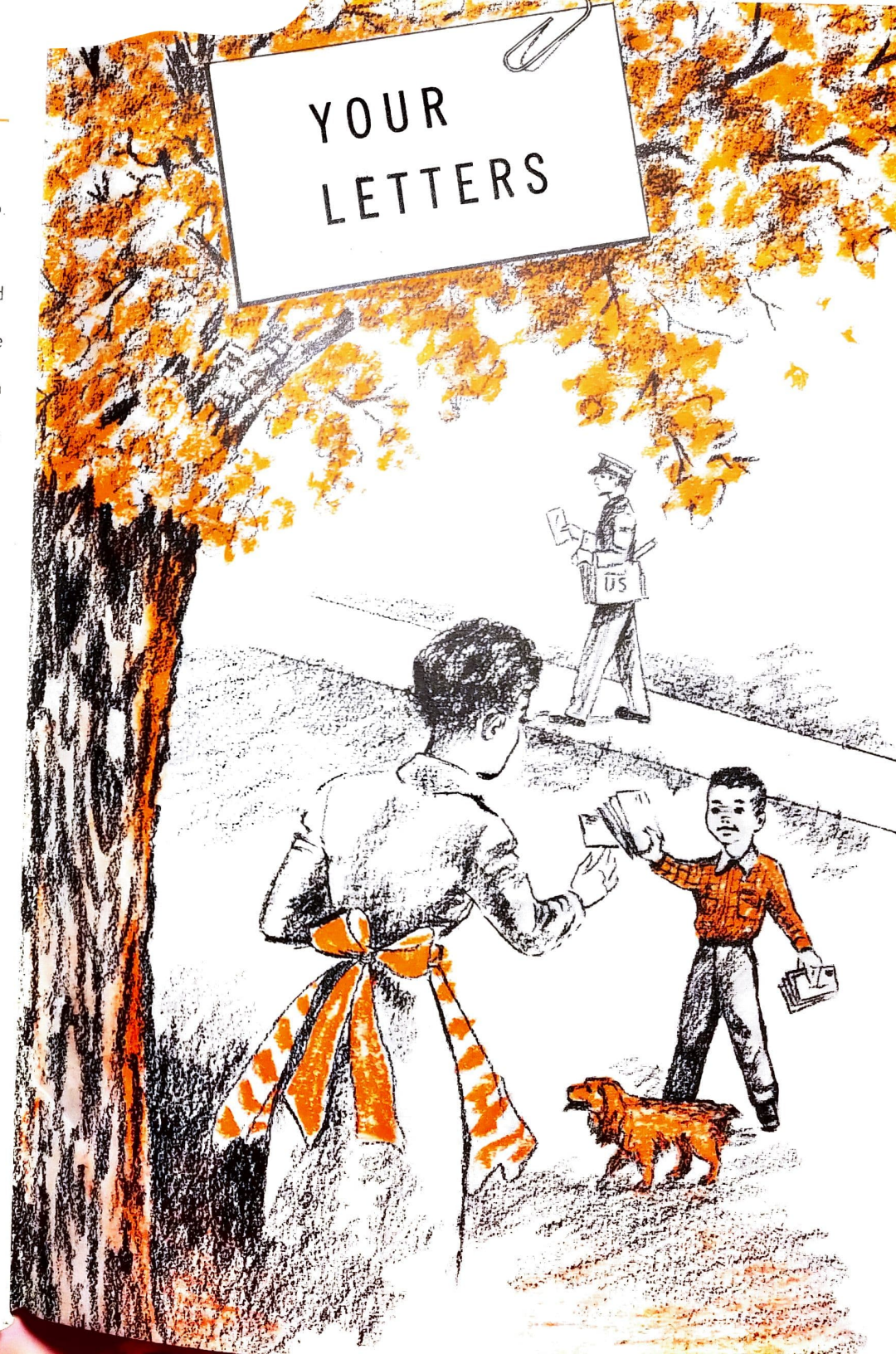
Make me so fair and just, so considerate and companionable to my children that they will have a genuine esteem for me.

Fit me to be loved and imitated by my children.

With all the gifts, Heavenly Father, give me calm and poise and self-control. Amen.

Mrs. Beatrice Deniger, Granger Apts., Aberdeen, South Dakota

YOUR  
LETTERS





Dear Neighbor Lady:

Am sending a picture of us to be put in the Neighbor Lady cookbook. Hope I'm not too late. Vicky is home now, has been since last week in August. She is going to school, trying to get in her 6 months schooling. Then she goes back to the hospital February 15, 1956. And when she comes back, I don't know. This will keep up till she is around 15 years old. Or till she stops growing. We know it's a long row to hoe, but the good Lord willing, we will make it. Vicky and all that love her are pleased over what has been done. She is very happy both there and home and going to school. And without the help of the Neighbor Ladies friends, all those days lying in bed would never seem to end. Day by day there was something to look forward to. How she loved the mailman. They are all saved and are being put in a big book. For these friends are worth keeping forever. From the bottom of our hearts, thanks!

**Mr. and Mrs. Dale Alexander, Vicky and family, Bloomfield, Nebraska**

Dear Neighbor Lady:

Just a note this evening to let you know we think the Anniversary-Birthday, etc. Coconut Pie you gave this afternoon is super. When your program was over, I got right busy and whipped one up, and really, it is the best cream pie that I have made. Its flavor is fine, and texture is just to our liking. Thank you. Thank you, too, for the comment on just going ahead, and putting your hot filling in your hot pie shell. I really felt that the crust was much crisper, doing it that way, than when I fuss around, letting the pie shell and the filling both get cool. Never could see too much sense to that, when they were going to have to endure a hot oven, again, anyway. I especially enjoy your personal remarks, and suggestions about recipes.

We are three generations listening to the Neighbor Lady, now, and it is fun, to close the gap of the miles, through radio, and have fond memories of listening to your program over a cup of coffee with my mother at Mitchell, as my own little girl and I are doing, now, clear down here in Iowa. We never miss, if we can help it, and it is really gratifying to realize the really perfect reception we get here, through the day. You occasionally mention someone that I know. Of course, I enjoyed hearing Mary Ann Dahl, as we know her well.

**Mrs. Edis J. Anderson, Polk City, Iowa**

*It's so nice to know that our ideas help and to know too of the "three generations" listening! Are there more of you?*

Dear Wynn:

I listen as regularly as possible to your radio program and get so much from it that at last I guiltily sit down to write a few lines back to you. You glorify "just being a housewife" until one has such a comfortable feeling being just that. Haven't we had a wonderful winter? We live in a community with many social activities and going about has been no problem at all thus far. I am especially interested when you talk about your PTA. Isn't it interesting work? What sort of work could we do to derive more satisfaction than working for the welfare of our children, for all children. Our children are grown and we are now grandparents but I am still pegging away in PTA work and love it.

**Mrs. Carl Wieland, Colman, South Dakota**

*Hope you're all PTA-ers!*

Dear Wynn:

Wynn, we had the pleasure of visiting Abbott House in Mitchell early in November. We had a very nice visit with Mr. Perry Pickering and Mr. Sweeter. It is a lovely home and those who run it are so nice that it is no wonder those children are happy there. It is good to know that those less fortunate than we are, are well taken care of and have people in charge who love them.

Our handicapped boy was 8 years old yesterday. Time surely flies. We have joined a newly organized cerebral palsy group and enjoy working with people who have problems such as we have. The group has just had four meetings so far but so much progress has been made that it is really encouraging. Wynn, if you should hear from anyone with a cerebral palsied child who lives in this central South Dakota area, I would appreciate it if you would refer their names to me so that one of our group could contact them and tell them what we are going to try to do and what has been done. If only one or two children are helped it will be most worthwhile. We are very fortunate to have a registered physical therapist working with us, and she has volunteered her services free of charge.

**Mrs. H. J. Newman, 547 Dakota Ave. N., Huron, South Dakota**

*I wanted to be sure to include this letter so that you can contact Mrs. Newman. She'd love to hear from any of you.*

Dear Wynn:

So many times I've heard you read letters from mothers of my generation advising, almost warning you, to enjoy your children **now** (or so it seems to me) implying that **now** is the only time you'll enjoy them. Well, this afternoon when you read that letter with the line about children stepping on your toes now and your heart later, I made up my mind that somehow I'd find time and energy to write. It's time I did anyway, haven't written since June, when Agnes was sitting in for you. Maybe it's just that I've been extra lucky that my love chick turned out so well — in spite of all my clumsy mistakes. But I wouldn't turn time back if I could. Of course, I heartily agree that young parents should make the most of their children's early years — but — well — I'm enclosing a copy of a poem I wrote for my daughter on Mothers Day, that says fairly well what I'd like to get across.

## On Mothers Day

When you were just a little tiny girl,  
I treasured every moment like a pearl.  
Folks told me, those would be my happiest years  
Your growing up would bring me pain and tears.  
But each succeeding year brought some new thrill  
Of pride in your development, until  
I saw you blossom into womanhood.  
I thought no other year could be as good.  
And now, at last, you are a woman grown,  
You have a home and family of your own.  
The deep and understanding love we share  
Brings peace and happiness beyond compare.  
No certain year is best, each plays a part  
In the whole picture; precious to my heart.  
Each in some way is better than the rest  
I thank God for you; I am richly blest.

**Louise Thompson, Mission Hill, South Dakota**

*Isn't that a lovely poem? Thanks to Louise for saying it — and letting us print it!*



Dear Wynn:

Well, here I am at last but not least with a great big "Thank You" to you and all the Neighbor Ladies who were so wonderful to me during my recent accident and especially to Lois Rider who was so very thoughtful "as always" in telling you about it and for you giving it over the air. I received such a big stack of lovely cards, letters and gifts which certainly was a joy to receive at such a time and I wish you would thank each and every one a million for their kindness. I surely appreciated it more than words can tell. Also had quite a number of callers, who said, "We wouldn't have known it, but we heard the Neighbor Lady give it over the air." Guess I missed it on account of going to see the Doctor and it was usually in the afternoon.

**Martha A. Geyer, De Smet, South Dakota**

*It helps to know how much your thoughtfulness was appreciated — doesn't it?*

Dear Neighbor Lady:

Now it can be told !!! (by me, that is, and even shown !!!)

I was washing my breakfast dishes at the sink on Saturday morning, July 30th when your program was on and you were announcing the second place prize winners in your recent Favorite Recipe contest and amidst the clattering of the dishes I THOUGHT I heard my name read as one of those fortunate people and yet I thought "was that really SO??? — I'd better not tell anyone until I see it on paper!" So I was doubly pleased to receive your letter a week or so ago confirming my hearing, and a few days ago the radio arrived.

I want to thank you so much for my prize, and also the judge who accorded my recipe one of the second places! It really was a thrill to know I had won something, and as soon as I can find where I can buy batteries to run my new radio I'll be following you around by air no matter what task I'll be doing inside or outdoors; that's the fun of owning this type of radio — it can just go with you ANYWHERE!

Perhaps you'd be interested to know where I got the recipe for Heavenly Ham Loaf with Pickle Stuffing. It was sent to me by my bachelor brother who lives in Wisconsin and who is quite a cook in his own right. He cooks some delicious meals and has sent me many recipes, and this was one of them. I know he will be quite surprised and pleased to know what it did for me! I'm going to buy an extra book of the Prize Recipes to send him, — perhaps he'll get some ideas of what to prepare for a company meal when he invites some of his friends in, which he occasionally does!

**Mrs. H. J. Storjohann, Scribner, Nebraska**

*We were so pleased about all our Perfect Menu and Recipe Contest Winners! Congratulations!*

Dear Neighbor Lady:

Just a note with my limerick contest entry.

Do you know fall was never my favorite season until we became farmers. Always before it was a "blue" time for me. Now fall means so many extra special things. The work will soon be done, we have time to enjoy our life and our friends and above all a new year is just around the corner bringing a new promise, so I can add a last line with feeling.

Very best wishes to you — I do enjoy you so much.

**Edna Ward, St. Lawrence, South Dakota**

*It's nice to know others feel as I do about wonderful fall.*

Dear Neighbor Lady:

Just a line to tell you how thrilled and pleased I was to hear that I had won a radio. I'd like to say thank you not only for the radio, but for all the fun Mom and I have had competing with each other in trying out recipes for your contest. It probably was the best way to get in practice than any other way. I am seventeen years old and will be a senior in high school this fall. I am going to be quite busy as I plan to take 5 subjects.

My girl friend and I stay in town during the week and usually go home on weekends. So we have quite a busy schedule all year round. So I don't get to listen to you except on Saturday mornings. But during the summer I listen almost all the time. We really enjoy hearing your children as we haven't any small ones around here. There are just the two of us girls. Kathy, my sister, is twelve. She will be in the eighth grade this year.

Well I had better close now as I have a big wash to do. Seems like it gets bigger every week. I do most of the washing and ironing as Mom helps in the fields quite often. Though I don't mind the washing, the ironing is one of my most disliked jobs.

Thanks again for the radio and the opportunity to win it.

**Anita Stulken, Wessington Springs, South Dakota**

*Isn't it nice to know our young neighbors are participating!*

Dear Neighbor Lady:

Do you remember "The Basket Lady" who used to write you often about twelve years ago?

Oh, how I've missed hearing you, and hearing of the many folks you mentioned often and I got so I felt like I almost knew them all. Then all of a sudden things changed — I moved into town and have never been able to get WNAX since. Sunday, I saw your picture and the ad from WNAX of your broadcast in the Minneapolis Sunday Tribune and I just had to write to you again.

How many wee ones have you, now, Wynn? And — oh how I wish I could hear you over the radio, but it seems impossible for anyone to get that station, here.

As you see I live in Devils Lake now. Have been here since July 1951. I have my mother with me. Perhaps you remember that she was in the hospital here for five years. She is almost eighty-two years old but is marvelously well now. Her eyesight is so good; (she knits lace out of 100 nylon sewing thread and 60 cotton sewing thread) and her hearing is perfect. So many of the good neighbors sent cards to her while she was in the hospital.

Do you still have the yearly books of recipes and hints and pictures? I have eight of them and refer to them so often.

Will you greet all of my old friends, if they haven't disappeared like I did? Some of the ones I remember well were: Mary Renn, Hannah Strand, Mrs. De Groot, Mrs. Louise Wittmeier, Mrs. Alta Story, Bertha Kott, Mrs. Mabel Hanson, Mrs. Nick Marra and many more. How I'd like to join you all once more.

I'm still making baskets out of meadow grass, corn husks, etc., although it is hard to get the material now. Occasionally, I have to go and rob a farmers haystack.

This is getting so long I'd better not take up any more of your time, but I did want you to know I've thought of you often in the years since I've lost out on the program, and I do miss all the friendly spirit that went with it.

Please greet Harry and the little Speeces, however many there may be.

**The Basket Lady, Hazel Dysart, 309 7th St., Devils Lake, North Dakota**

*Good old friends! How wonderful to know they're still with us, if only in spirit.*



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