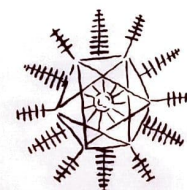
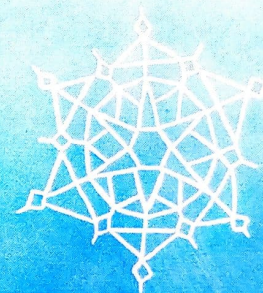




**YOUR
NEIGHBOR LADY
BOOK**

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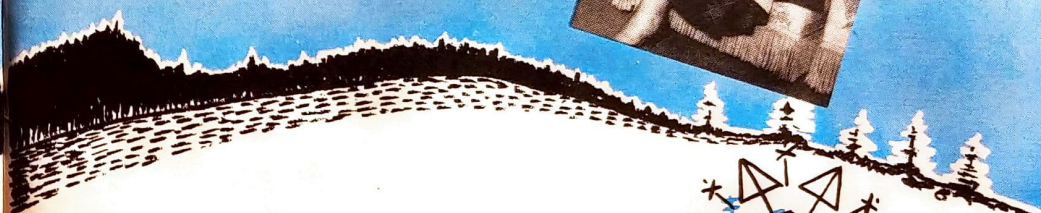
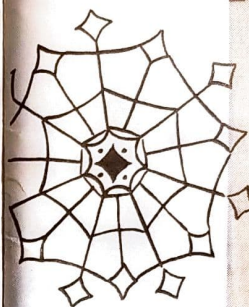
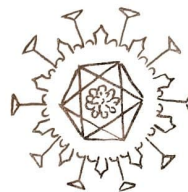
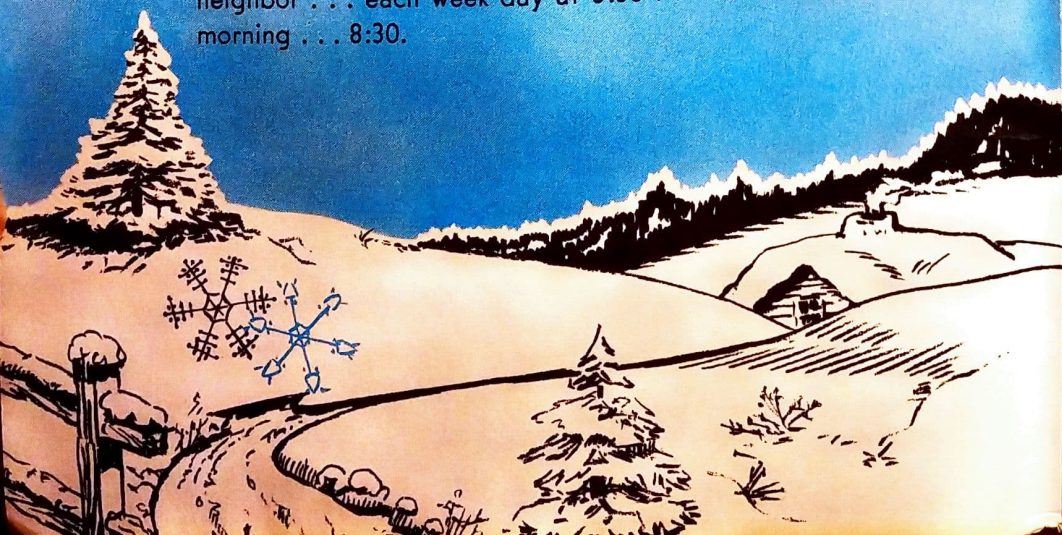
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570 ON YOUR DIAL

YANKTON • SIOUX CITY

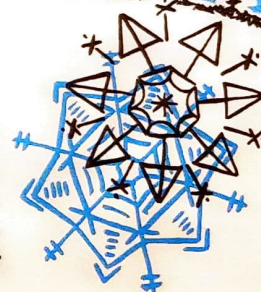
F O R E W O R D

They say it's not wise to look back . . . too much, at least . . . but it's a great joy to us neighbor ladies to occasionally reminisce over the joys of our sixteen years together! And there have been lots of them . . . lots of joys . . . heightened here and there by the tragedies that go with living and the passage of time. There have been so many good things in our "togetherness" it would be easy to **just** look back, but there is the other side, the bright, wonderful future that's just ahead which holds just as many exciting, wonderful things whether we're six or sixteen . . . or sixty. The one important thing is that we face them together. We're all still working for the one thing we all have in common . . . our home . . . our family. It's an all day . . . everyday job to keep things going not only on an even keel . . . but a happy keel . . . ! Sixteen years is just a drop in the bucket toward the long haul that we hope is ahead for all of us! Thanks for your part . . . you're indispensable, you know . . . 3:30 is nothing without! So can I count on you for the next sixteen . . . ? ? ? Thanks, neighbor . . . each week day at 3:30 . . . each Saturday morning . . . 8:30.



DEDICATION

To the home and its riches . . . for where there is love and the family, there is indeed wealth the world can never take away . . . happiness the bank account can never buy.





Pete's Merry-Go-Round Birthday Cake, seven years old, October 16, 1956.



All the boys, at Peter's birthday party.



Who can break the balloon first?



My "plant corner" — but you can't see my favorite philadendron there in the corner. My African violets look healthy but just won't bloom!



First day of school—1956.



See how they've grown — our three stairs!



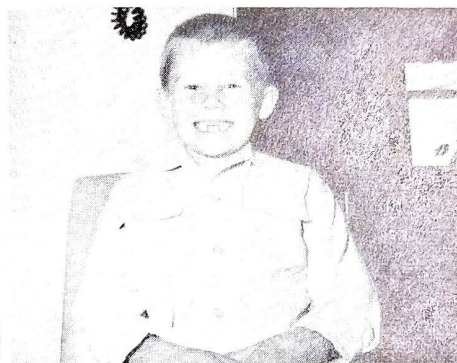
Peter was so proud of this fish which he caught himself! Isn't it a beauty?



Gretchen at her "new" desk. It's one that my father made for me, so it's a special joy to see her enjoying it.



Todd—and little Gingham—at nap-time.



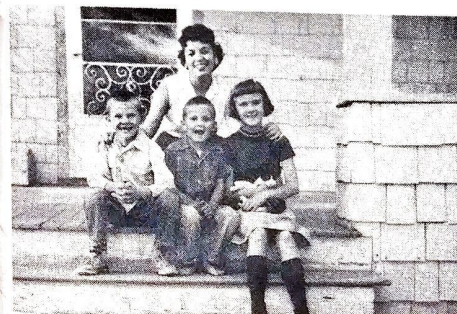
Count them — one, two, three — four empty spaces !! But they're getting filled up fast!



Toddy's fourth Birthday — July 6, 1956!



Once in awhile, Gretchen and I can get together in the kitchen. We're testing a bread pudding this time.



All the kiddies — even the kitty!



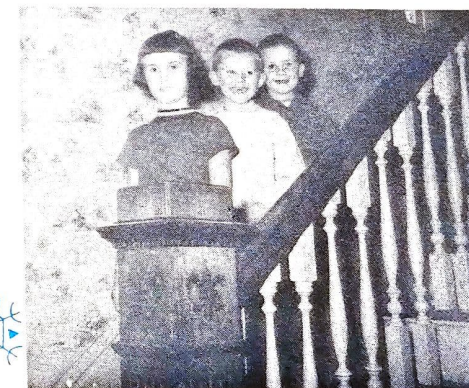
This is what is happening while you and I are visiting — Helen and the boys reading together.



A real party!



Here's Do' — with Wolf, a beautiful dog that used to be hers! Now Wolf belongs to Palmer Foss, Scotland S. D.



On their way up to bed!



Christmas, 1955, at the Boys' & Girls' Home



It was a thrill to hand your big, fat check to Mr. Reese, Executive Director of the Boys' and Girls' Home. There's our Do with the checked skirt, talking with Anita in the background!



Santa Claus and the children!



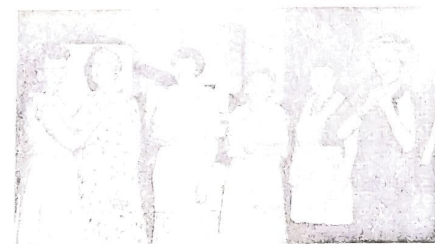
Opening your lovely gifts!



These girls made up part of the Christmas program from the Boys' and Girls' Home. There's Jan Voss in the background, KEDY's Homemaker — and Carolyn — whom you all enjoyed!



Breakfast — and our first chance to get acquainted. Let me introduce, left to right: Mr. and Mrs. T. R. Hofma, Huron, S. D.; Mr. and Mrs. Walter Bordewyk, Corsica, S. D.; Mr. and Mrs. Alfred Stiner, Wessington, S. D.; Mr. and Mrs. Lawrence Soske, Midland, S. D.; your Neighbor Lady, Miss Beryl Kapaun, Humboldt, S. D.; Anita Bruening, WNAX, Yankton.



Flowers for the ladies!

PERFECT MENU BANQUET



Now, let's see—groceries!



You can see we all love to grocery shop!



You look for this—I'll find that!



Mrs. Bordewyk's potatoes and Mrs. Soske's strawberry dessert in the making.



Beryl Kapaun stirs, as Judge Mrs. Gilbert Peterson looks on!



Checking the salad!



Broadcast time!

This is the way we fix our corn!

Ready for the finishing touches on that beautiful salad





L I S T

1. Marion Kay and Carolyn Rae Soske, Midland, S. Dak. (at Easter). 2. Great Grandma Norris; Tony Leigh Priborsky, Mary Ruth Priborsky, and Barbara Ruth Priborsky, Jefferson, S. Dak. 3. Raymond Hehn, Aberdeen, S. Dak., Rt. 2. 4. Mrs. Charles Lovejoy, Cylinder, Ia. 5. Steven James, Danny Ray, and David Arlen, sons of Mr. and Mrs. Ray Feltman, George, Ia. 6. Mrs. Bertie Krull and daughter Carla Rae, George, Ia. 7. Carla Rae Krull, George, Ia. 8. Irma Marie Zenz, Max, N. Dak. 9. Marilyn Kaye Wilder, Platte, S. Dak. 10. Sherry Bea Wilder, Platte, S. Dak. 10A. Arlen Gene Wilder, Platte, S. Dak. 11. Ludowese and Voge family Four Generation picture, sent by Mrs. Paul Ludowese, Dumont, Minn. 12. Mr. and Mrs. Herman Mischeel and children; Mr. and Mrs. Martin Mischeel and children, White, S. Dak. 13. Mr. and Mrs. Goutlib Bracha, Parkston, S. Dak.; daughter, Mrs. John Connor, Mitchell, S. Dak. 14.

Mrs. Alice Mackerel, Wewela, S. Dak., her son Blaine and daughter, Mrs. D. C. Cole, Witten, S. Dak. 15. Mrs. Raymond Hehn, Aberdeen, S. Dak., Rt. 2. 16. Mr. and Mrs. Harold Boyd, Henry, S. Dak.; Mrs. Julia Johnson, Lake Norden, S. Dak. 17. A. E. Moser family of Larchwood, Ia. 18. Grandchildren of Mrs. Charlotte Summers: Karon, Sharon, Sheral and De Wayne Clustka. 19. Mr. and Mrs. Jerald Hranicka, Jackson, Minn.; Mr. and Mrs. Albert Wolff, Lakefield, Minn. 20. Twins, Jimmy and Betty Ann Cronin, Presho, S. Dak. 21. Helen Krull, Elaine Solma, Scottie and Lynn, all of George, Ia. 22. Mr. and Mrs. Olaf Larsen and family, Canova, S. Dak. 23. Mrs. Julia Johnson, Lake Norden, S. Dak., standing. Olga Eggen, Hector, Minn., seated. 24. Mrs. Lawrence J. Soske and Carolyn, Midland, S. Dak.



N E R S

1. Susan Elizabeth Anderson, Polk City, Ia. 2. Mr. and Mrs. Otto Prah and daughter Lorraine, Brookings, S. Dak. 3. Mr. and Mrs. Howard Graves, Jr., Pamela and Steven, Clark, S. Dak. 4. Grandchildren of Mrs. Anna Alt, Mt. Vernon, S. Dak.: Eddie, Jerry and Patsy Seiner. 5. Dale Milby and daughters Connie, Marla and Cheryl. 6. Steven and Pamela Graves, children of Mr. and Mrs. Howard Graves, Jr., Clark, S. Dak. 7. Joan, Jane and Debbie Carlson, daughters of Mr. and Mrs. Leslie Carlson, Kulm, N. Dak. 8. Four Generations: Mr. C. W. Cline, Mankato, Minn.; Daughter, Mrs. C. H. Horn, Clarence, Ia.; Granddaughter, Mrs. Ronald Goldsmith, Dysart, Ia.; Great Grandson, Terry Goldsmith, Dysart, Ia. 9. Mrs. Gertie McKibben and children, White, S. Dak. 10. Mrs. Walter Willemssen and two neighbors, George and Sibley, Ia. 11. Mr. and Mrs. Lunachek, seated, Austin, Minn.; Mrs. Art Bell, Mrs. Geo. Day, Mrs. H. Robertson, Mrs. Robert Lingo, all of Blooming Prairie, Minn.; Rudy and Paul Meyers, Adams, Minn. 12. Mr. and Mrs. Arthur Geiger and La Donna Mae,

Wausa, Nebr. 13. Marilyn, Barbara and Sharon, daughters of Mr. and Mrs. Archie Johnston, Clearwater, Nebr. 14. La Vina and Luke Miller, New Brighton, Minn. 15. Children of Mrs. Leonard Anton, Wabasso, Minn.: Brenda, Charles, Genevieve, Judith, Rosemary, Bernadette. 16. Gary, son of Mr. and Mrs. Gerald Wettlaufer, Page, Nebr. 17. Mr. and Mrs. Robert Steinkraus and family, Wadena, Minn. 18. Janet, Roy Allen, and Larry, children of Mrs. Charles Gifford, Dorsey, Nebr. 19. Mr. and Mrs. Roger Davis, Highmore, S. Dak. 20. Janet Faye Connell, Brocksbury, Nebr. 21. Four Generations: Mrs. Ida Jamison, Mr. Donald Jamison (right), Mrs. Delores Connell, Janet Faye Connell, Brocksbury, Nebr. 22. Mr. and Mrs. Maynard Stearns and Madene, Clearwater, Nebr. 23. Jamie, Johnny and Judy Gunter, children of Mr. and Mrs. Verl Gunter, Crookston, Nebr. 24. Kelly Jon Coon, son of Mr. and Mrs. Lowell Coon, Laurens, Ia. 25. Mr. and Mrs. Ernest Pease and daughter Eunice, Gales Creek, Ore.



L S T E

1. Steven James Roland, Petersburg, N. Dak. 2. Caro Line Ackerman, Mrs. Ernestina Ackerman, Mr. Emil P. Ackerman, La Vina Miller, Greenway, S. Dak. 3. Mrs. Miles Gordon and pet squirrel, Sioux City, Ia. 4. Family of Mrs. Lydia Wetzler. 5. Mr. and Mrs. Harm Harms and children, Brookings, S. Dak. 6. Mr. and Mrs. Leslie Carlson, Joan, Jane and Debbie, Kulm, N. Dak. 7. Mr. and Mrs. George Oldenberg, Connie, Grace and Gary, Cottonwood, S. Dak. 8. Mrs. Martha Brakke Peterson, Montgomery, Ala. 9. Ramona Hauck, Tyndall, S. Dak. 10. Mr. and Mrs. Don Thompson and Mark, Minneapolis, Minn. 11. Mr. and Mrs. Elwood Klapprodt, Akron, Ia., son Wayne, daughter Barbara, Bingham Lake, Minn. 12. Mr. and Mrs. Mathew Olson and sons, White, S. Dak. 13. Mr. and Mrs. Howard Michaelson, Wanda, Sharon and David, Slayton, Minn.

14. Mr. and Mrs. Clarence Mach, Rapid City, S. Dak. 15. David Lee Anderson, Laurel, Nebr. 16. Mr. and Mrs. Everett Williams, Stevie and Cynthia, Long Pine, Nebr. 17. Douglas and Darwin Paape; Mr. and Mrs. Elden Paape; Sonja and little Bonnie Paape, Mankato, Minn. 18. Mr. and Mrs. Bob Lewis, daughters Linda and Connie, Atkinson, Nebr. 19. Mrs. Geo. L. Bergquist, Belview, Minn. (center); daughter Sandra, left; niece, Mrs. Arnold Forsberg, Robbinsdale, Minn., right. 20. Mr. and Mrs. Bob Danley, Tom and Kathy. 21. Mr. and Mrs. Billington, Corona, S. Dak. 22. H. Gass and son, Luverne, Minn. 23. Mr. and Mrs. Marlyn Rand, Jimmy and Kathy Rand, Humboldt, S. Dak. 24. Goodwin, Teresa, Paulette, Peggy Sue, Patty Jo, and Pamela Sue Ford.



N E S

1. Mr. and Mrs. Fred Gudath, White River, S. Dak.; daughter Mrs. Nina Lou Ozanne, her daughters Melody Rae and Faye Dawn. 2. Miles Gordon, Sioux City, Ia.; granddaughter Susie Walker, Springfield, Ill. 3. Mr. and Mrs. David Dahlin (left), 40th Anniversary; daughter, Mrs. C. Baldwin; Mrs. Mary Hult, mother of Mrs. David Dahlin; Royce Dahlin, Centerville, S. Dak. 4. Mrs. Edna Robbins, Linn Grove, Ia.; hobby of postcard collecting. 5. Mr. and Mrs. Albert Gommer and son, Milbank, S. Dak. 6. Mr. and Mrs. Frank Krueger, Cottonwood, Minn. 7. Mr. and Mrs. James Clawson, Rapid City, S. Dak. 8. Debra Kae Teske, Mobridge, S. Dak. 9. Mrs. Howard Renfrow, Colvin, N. Dak.; Mrs. Deland Bolte, Cylinder, Ia.; Mr. and Mrs. R. F. Laabs; Kenneth Earl Renfrow. 10. Rickie, 3, and Terry, 1, sons of Mr. and Mrs. R. D. Black, St. Louis Park, Mich.; grandsons of Mrs. Wm. Morgan, Reliance, S. Dak. 11. Mr. and Mrs. Clifford Withers

and family, Wakonda, S. Dak. 12. Fortieth Anniversary of Mr. and Mrs. Albert Goehring, Delmont, S. Dak., showing their children and grandchildren. 13. Mr. and Mrs. Bill Wolcott and family, Wood Lake, Nebr. 14. Mr. and Mrs. Walter Knaak and Pomie, Spirit Lake, Ia. 15. Mr. and Mrs. Fred Welk and family, O'Neill, Nebr. 16. Mrs. Floyd Wilder (right) with daughter Josephine and three grandchildren, Larry, Wayne and Marlys Fischer. 17. Sherilyn Sue Stuntebeck, daughter of Mr. and Mrs. Ed Stuntebeck, Kimball, S. Dak. 18. The Anton Erickson family, Balaton, Minn. 19. Mr. and Mrs. Glenn Stelhem, Donna, Roger and Rocky. 20. The Leo Kallas family of Leola, S. Dak., (moving to Mason City, Ia.) 21. Mr. and Mrs. Leonard Burbach, Lake City, Minn. 22. Mr. and Mrs. Ernest Pogany, Gregory and Reed, Murdo, S. Dak. 23. Mrs. Deane Williams, Lana, Dauna, Gregory and Melanie, Braham, Minn.



L S T E

1. Mr. and Mrs. John Beck, Worthing, S. Dak. 2. Mavis Sinclair, Mosher, S. Dak. (Granddaughter of Mr. and Mrs. A. O. Griffin.) 3. (Right) Mrs. Mabel Miller, Mahaska, Kans.; daughter Mrs. Walter Osborn, grandsons, Christopher and Winthrop Osborn. 4. Mr. and Mrs. Sander E. Horn, David, Darlene, Donna Rae and Derald, Winger, Minn. 5. Wendy Lynn; Maris Jane Cox; granddaughters of Mrs. Fred Bartz. 6. Mr. and Mrs. Hemmen, Emmetsburg, Ia. 7. Mr. and Mrs. J. G. Meyers, Austin, Minn.; Mr. and Mrs. Geo. Day, Blooming Prairie, Minn.; Mrs. Rud Lunachek, Austin, Minn.; Mrs. Norbert Meyers and sons Rudy and Paul, Adams, Minn. 8. Mr. and Mrs. John Wike, daughters Vivian and Betty, Lynch, Nebr. 9. Mr. and Mrs. Herbert Guthmiller and son Gerald, Hosmer, S. Dak. 10. Dorothy Ann and Darryl Ray Klein. 11. Mrs. George VanColln, Rt. 1, Wagner, S. Dak. 12. Left to right: Mr. and Mrs. Waldo Johanson, Salem, S. Dak.; Mr. and Mrs. Joe Engelkes, Madison, S. Dak.; Mr. and Mrs. R. L. Lohr, S. Dak.

Sioux Falls; Gurt Johanson, Salem, S. Dak.; Dale Geny; in front, Darrell and Clair Geny. 13. Sons of Mrs. Wm. Olter, Sioux Falls, S. Dak. 14. Mrs. M. H. Branvig, daughters Helen, Margaret and Olive, Albert Lea, Minn. 15. Mr. and Mrs. LeMoyné Kuderling, Joseph and Mary Ann, St. Cloud, Minn. 16. Dianne Lee Schwader, daughter of Mr. and Mrs. Robert E. Schwader of Winfred, S. Dak., with her grandparents, Mr. and Mrs. John Koepsell, Canova, S. Dak. 17. Mr. and Mrs. Clifford Withers and family, Wakonda, S. Dak. 18. Sandra, David and Douglas Shrader, children of Mr. and Mrs. Willie Shrader, Ewing, Nebr. 19. Mary of Mr. and Mrs. Charles E. Clark and sons Alan, Den-22. Mr. and Mrs. Charles E. Clark and sons Alan, Dennis and Eugene, Minneapolis, Minn. 23. Mr. and Mrs. Frank Layton and family, Leola, S. Dak. 24. Mr. and Mrs. S. Dak.



N E S

1. David Timothy, Mary Lou and James K., children of Mr. and Mrs. Kenneth Johnson, Madison, S. D. 2. Mrs. M. Nielsen, daughter Donna Faye Stromer, Thelma Bucholz and granddaughters Betty, Karen, Sharon and Candy, White River, S. D. 3. Mr. and Mrs. Harold Stanger, Rt. 1, Taylor, N. D. 4. Mr. and Mrs. Harry Babb and son Leon; Mrs. Ellen Durm, Camp Crook, S. D. 5. Mr. and Mrs. Peter Fosheim and family, Midland, S. D. 6. Mr. and Mrs. Harold Kinkle and family, Madison, Nebr. 7. Mr. and Mrs. Elden Paape, Mankato, Minn.; Mr. and Mrs. Don Thompson, Minneapolis, Minn. 8. Mr. and Mrs. Don Singer and children, Lea Ann and Billy Dean, Le Mars, Ia. 9. Mrs. Gordon Haarstich, Erhard, Minn., Elaine; Cheryl, sitting; Jay, Sue, Lynn, triplets. 10. Lillian and Alice Heiser, Artas, S. D. 11. Mr. and Mrs. Ed Vollmer; Mr. and Mrs. Edwin Schamber; Mr. and Mrs. Jake Schamber, all of Plankinton, S. D. 12. Louise Buchanan, Draper, S. D. 13. Mrs. John Toering with Opal Rosemary and Rodney Eugene Toering, Estelline, S. D. 14. Mr. and Mrs. Rudolph Porath, Marvin, Edgar, Hugo, Wayne, Ruben and Harlow Porath, and Lorain and Loretta Porath, twins, Valentine, Nebr. 15. Richard and Veronica Keefe, Red Lake Falls, Minn. 16. Wakefield family, Harrold, S. D. 17. Cheryl and Lynnette Ellis, Sheridan, Wyo.

LIMERICK CONTEST

FIRST PRIZE

Old Jack Frost can paint his pictures;
Old St. Nick can bring his toys.
Little New Year,
Bring your promise—
Of peace which all mankind enjoys.

Mrs. Donald Trusty, 1435 5th Ave. South, Fort Dodge, Iowa



SECOND PRIZE

Old Jack Frost can paint his pictures;
Old St. Nick can bring his toys.
Little New Year,
Bring your promise—
Of love, faith, hopes and joys.

Marie Zorr, Canova, South Dakota



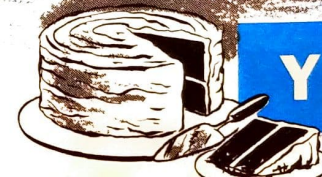
THIRD PRIZE

Old Jack Frost can paint his pictures;
Old St. Nick can bring his toys.
Little New Year,
Bring your promise—
Of homes for homeless girls and boys.

Mrs. Otto Meyer, Volga, South Dakota, Route #1



YOUR RECIPES



MEATS AND CASSEROLE DISHES

HAMBURGER RING BARBECUE

- 2 pounds ground **ROUND STEAK**
- 2½ cups coarsely grated sharp **AMERICAN CHEESE**
- 1 teaspoon **SALT**
- 1 teaspoon **DRY MUSTARD**
- ¼ teaspoon **PEPPER**
- 3 tablespoons **CHILI SAUCE**
- 1 tablespoon **WORCESTER-SHIRE SAUCE**
- 2 cups **CORN FLAKES**
- 1 cup **MILK**
- 2 **EGGS**

Method: Blend ingredients thoroughly. Press into well-greased 9-inch (1½ quart) ring mold. Bake at 350°F. (moderate oven) for 45 minutes. Unmold in shallow pan. Spread Barbecue Glaze over entire surface. Bake at 425°F. (hot oven) for 10 minutes to glaze.

BARBECUE GLAZE:

Brown 1 clove **GARLIC** in 1 tablespoon **SALAD OIL**. Add ½ teaspoon **SALT**, ¼ teaspoon **PEPPER**, 1/16 teaspoon **OREGANO**, ½ cup **TOMATO SAUCE** and 2 tablespoons **HONEY**. Simmer for 30 minutes. Yield: 1/3 cup.

PORK CHOP CASSEROLE

PORK CHOPS

- ½ cup diced **ONION**
- ½ cup **CATSUP**
- 1 cup **WATER**
- NOODLES**, to suit your family

Method: Brown chops, season with salt and pepper. Have noodles cooked and blanched. Put chops in casserole. Put 1 teaspoon of onion on top of each. Cover with noodles — a spoon of catsup on noodles; pour water over; cover and cook 45 minutes.

Mrs. Albert Fletcher, Box 141, Underwood, Minnesota

DUTCH STYLE SCRAMBLED FRANKS

- ¼ cup **BACON DRIPPINGS**
- 1 medium **ONION**, sliced
- 1 boiled medium **POTATO**, sliced
- 6 **FRANKS**, sliced ½ inch thick
- 2 teaspoons **SALT**
- ½ teaspoon **PEPPER**
- ¼ cup finely chopped **GREEN PEPPER**
- 8 **EGGS**, slightly beaten

Method: Cook onion until brown in hot fat. Push onion to side of skillet and add potato and frankfurter slices. Cook until light brown. Add salt, pepper and green pepper to eggs; pour over mixture. Cook over low heat, stirring constantly, until eggs are thickened but still moist. 6 servings.

BAKED SPARERIBS WITH KRAUT

- 3 pounds lean **SPARERIBS**, browned in oven or broiler
- 1 can **SAUERKRAUT**
- 2 tablespoons **SUGAR**
- 1 can **CONSOMME**
- CARAWAY SEED**

Method: Pour off all the grease on the spareribs. Add sauerkraut, sugar and consomme, and a little caraway seed, and bake 1½ hours in a 250°F. oven.

Mrs. Otto Spatz, Plainview, Nebraska

CHICKEN FAMILY STYLE

Dust in **FLOUR**, **SALT**, and **PEPPER**, 1 roasting **CHICKEN**, cut up. Brown well in **BUTTER** or **MARGARINE** in a Dutch oven. Add 2 cans condensed **CREAM OF CHICKEN SOUP**, ½ cup **WATER**, 2 large **ONIONS**, chopped, or 2 tablespoons minced **CHIVES**, ½ teaspoon **ROSEMARY** or ½ teaspoon **SAGE** and **SALT** and **PEPPER** to taste. Simmer over low heat at least 1½ hours. Serve with **RICE**. This dish is also good with sliced **CARROTS** or frozen **PEAS** cooked with it. Makes 6 servings.

Mrs. Woodrow Gaughenbaugh, Box 176, Inman, Nebraska

HAMBURGER-CHEESEBURGER

Split **BUNS**, melt **BUTTER** and add mashed **GARLIC** or use **GARLIC SALT** and brush on buns. Now spread each with **SOFT CHEESE**, spread generously. Place on baking sheet and add a heaping tablespoon of seasoned **GROUND BEEF** to each bun; put in broiler for 10 to 15 minutes, until brown and bubbly. Serve while hot. Delicious with dill pickles or salad greens.

Mrs. Ray Bergquist, 302 S. Conley, Thief River Falls, Minnesota

BAKED PORK CHOPS WITH CREAMED CORN

Brown lean **PORK CHOPS** (**SEASONED**). (Pour off excess fat). Place on shallow pan or roaster. Season 1 can **CREAMED CORN** to suit your own taste. Add one **EGG**. Pour corn over chops and bake at 325 or 350°F., until the chops are melt-in-the-mouth done. It may take 40 to 60 minutes. One can of corn will cover about 6 or 8 chops. This is a handy recipe for serving large groups, since the chops can be browned well in advance of the meal.

Florence Johnson, Colton, South Dakota

PORK AND CORN CAKES

Pan-fry a fourth of a pound of diced **SALT PORK** until crisp, drain, and combine with an **EGG** and a pound can of **CREAM STYLE CORN**. Sift a cup and a half of **FLOUR** with 2½ teaspoons of **BAKING POWDER** and stir into the corn mixture, only until the batter is just blended. Drop by tablespoonsful into a little **FAT** in a skillet and fry until golden brown on each side. Drain the cakes on absorbent paper before serving.

SAUSAGE AND SAUERKRAUT

Sauerkraut baked in a sausage pie shell spells a treat for everyone. Cook 1½ pounds crumbled **SAUSAGE** meat slowly until it begins to brown. Drain, reserving 2 tablespoons of the **FAT**. Mix the sausage with a beaten **EGG**, 2 slices of day old **BREAD** torn into crumbs, and ¼ teaspoon each **SALT** and **PEPPER**. Pat into a 9 inch pie pan to form a shell. Combine a 16-ounce can of **SAUERKRAUT**, drained, with a thinly sliced **ONION** and a chopped unpeeled **APPLE**. Place in the sausage shell. Bake in a moderate oven (350°F.) about 45 minutes.



CHICKEN PARISIAN

- 2 packages frozen BROCCOLI
- 1 can condensed MUSHROOM SOUP
- 1/3 cup heavy CREAM
- 1/8 teaspoon coarsely ground BLACK PEPPER
- 1/4 teaspoon ROSEMARY
- 1 teaspoon WORCESTERSHIRE SAUCE
- 4 slices packaged PROCESS CHEESE
- 1/2 cup buttered soft BREAD CRUMBS
- Sliced leftover CHICKEN, TURKEY or DUCKLING

Method: Cook broccoli until fork tender and drain. Meanwhile combine soup, cream, pepper, rosemary and Worcestershire sauce. Heat, stirring until smooth. Arrange broccoli in shallow, greased casserole. Cover with sliced chicken. Arrange cheese slices on chicken. Pour sauce over all. Top with buttered crumbs. Bake in hot oven, 425°F., until crumbs are golden brown, about 10 minutes. Makes 6 servings.

SPARERIBS WITH CORN BREAD STUFFING

- 2 sides SPARERIBS
- SALT and PEPPER
- 1/4 cup melted BUTTER or MARGARINE
- 1/4 cup finely chopped ONION
- 1/2 cup finely diced CELERY
- 1 tablespoon snipped PARSLEY or CELERY TOPS
- 1 cup MILK
- CORN BREAD (made from 1 standard recipe or 1 package mix), crumbled

Method: Brown spareribs on both sides under broiler. Sprinkle both sides with salt and pepper. Place one side of ribs in a shallow baking dish. Mix 1 teaspoon salt and 1/2 teaspoon pepper with the remaining ingredients. (More milk can be added if a moist stuffing is preferred.) Place stuffing on top of ribs in dish. Place the other side of spareribs over the stuffing. Bake in a 325°F. oven 2 hours or until meat is tender. Makes 6 servings.

ORANGE RAISIN PORK CHOPS

Purchase RIB CHOPS and have a pocket cut on the bone side of the chop. Chops cut on this side hold the stuffing better. Stuff the chops with a mixture of BREAD CRUMBS, RAISINS, and ORANGE PULP. Brown the chops on both sides in a frying pan and SEASON. Then braise the rib chops slowly in a small amount of ORANGE JUICE and WATER for 45 minutes or until done.

TUNA DUMPLINGS

Add 1/4 cup chopped PARSLEY and 2 tablespoons chopped ONION to 2 cups package BISCUIT MIX. Stir in 2/3 cup MILK. Knead 10 times on a surface that has been lightly dusted with biscuit mix. Roll into 12-inch square; cut in fourths. Place squares in individual casseroles; fill with Tuna Filling. Bring corners of dough together, pinching to seal edges. Bake in hot oven (400°F.) about 20 minutes. Spoon 2 tablespoons triple-use CHEESE SPREAD over each dumpling. Makes 4 servings. Tuna Filling: Cook 1/2 cup chopped CELERY and 1/4 cup chopped ONION in 2 tablespoons melted BUTTER or MARGARINE until tender but not brown. Blend in 3 tablespoons package BISCUIT MIX. Gradually stir in 1 cup MILK and cook, stirring constantly until thick. Break one 6 1/2 or 7 ounce can (1 cup) TUNA in bite size pieces and add to sauce; add 1 1/2 teaspoons WORCESTERSHIRE SAUCE.

MEAT LOAF MEALS

To 1 1/2 pounds of GROUND BEEF, add 3/4 cup ROLLED OATS, 2 beaten EGGS, 1/4 cup chopped ONION, 1 cup TOMATO JUICE and 2 teaspoons SALT. Add a sprinkling of PEPPER if you like. Combine all the ingredients and pack into a loaf pan. Bake in a moderate oven (350°F.) about 1 hour.

... Shape the meat mixture into 8 small loaves and wrap each with a strip of BACON and fasten with a toothpick. Bake them in a casserole in a moderate oven (350°F.) for 30 to 35 minutes. The rolled oats inside each little loaf seals in the juice, which is especially important in making individual loaves. The final result is an extra nutritious and moist meat loaf.

... Another idea is to use the same meat loaf mixture and press it into custard cups or muffin tins. With your thumb, make a deep indentation in each and fill the hole with a spicy CHILI SAUCE before baking. Easy, isn't it, and it offers just a little variety from an ordinary slice of meat loaf!

MADISON FISH BAKE

- 1 package frozen FISH FILLETS
- 1 #2 can WHITE POTATOES, drained (or boil your own potatoes)
- SALAD OIL
- 1 #2 can cooked GREEN BEANS
- 1/4 cup minced ONION
- 3 peeled medium TOMATOES, thinly sliced
- 1 cup SOUR CREAM
- 1/2 teaspoon DRY MUSTARD
- 1 tablespoon LEMON JUICE
- 1/4 teaspoon SALT
- 1/8 teaspoon PEPPER
- PAPRIKA

Method: Salt and pepper the fish and brown in a little salad oil in skillet. Then brown potatoes and onions until golden. Arrange in deep baking dish along with the green beans. Top with tomato slices. Combine sour cream with next 4 ingredients and pour over tomatoes. Sprinkle with paprika. Bake 15 minutes at 350°F. Serves four.

Mrs. Marvin Hoffer, Winner, South Dakota

PINEAPPLE HAM VARIATION

To serve four hungry people, you'll need 1 1/2 pounds of HAM, 1 #2 size can of SWEET POTATOES, 1 #2 can of PINEAPPLE CHUNKS, 1/3 cup of BUTTER, 1/4 cup of BROWN SUGAR firmly packed, and 1/2 teaspoon of MUSTARD. Cut the ham in 1-inch cubes and place on skewers, alternating the ham with sweet potatoes and pineapple chunks. Melt the butter and stir in sugar and mustard. Brush this sauce on the skewered foods. Cook on an outdoor grill or in the broiler until lightly browned.

FRANK CORN SUPPER DISH

Melt about 2 tablespoons of BUTTER or MARGARINE in a skillet. Add an equal amount of finely chopped ONION and brown lightly. Pour in a can of WHOLE KERNEL CORN. Last of all stir in 5 or 6 tender, juicy FRANKS cut into pennywise slices. Just heat together to blend the flavors and then serve hot.



JACKET WIENERS

Prepare a biscuit dough using 2 cups of PANCAKE MIX, 1/3 cup SHORTENING and 2/3 cup MILK. Knead the dough a few times in the bowl, then pinch off small pieces and roll each between your hands to form a rope 1/2 inch thick and 8 or 10 inches long. Then wind the dough in a spiral fashion around a HOT DOG. Pinch each end to seal it and then toast on a stick over an open campfire. This recipe makes enough jackets for 12 wieners.

BARBECUE SAUCE FOR CHICKEN

- 1 cup of CATSUP
- 1/3 cup of WORCESTERSHIRE SAUCE
- 1 teaspoon CHILI POWDER
- 1 teaspoon SALT
- 1/2 teaspoon GARLIC SALT
- 1 crushed GARLIC BUD
- Dash of TABASCO SAUCE
- 1 teaspoon of PAPRIKA
- 2 cups WATER

Method: Combine catsup, Worcestershire sauce, chili powder, salt, garlic salt, garlic bud, tabasco sauce and paprika. Add water; bring to a boil and let simmer for awhile. Use pastry brush to paint on the chicken.

Mrs. Clyde Miller, Mahaska, Kansas

ROAST BEEF HASH

- 3 tablespoons BUTTER or DRIPPINGS
- 3 cups cooked, chopped COLD ROAST BEEF or CORNED BEEF
- 3 cups cooked chopped POTATO (CARROTS may be substituted)
- 1 small ONION, chopped fine
- 1/2 cup (about) CREAM or rich MILK
- NOTE: TOMATO JUICE, canned SOUP or diluted CATSUP may be used in place of CREAM.

Method: Heat butter in frying pan. Combine beef, potatoes, and onion. Add enough cream or milk to moisten; add seasoning to taste. Turn into hot pan; spread evenly. Cook over low heat until brown on underside. Fold over like an omelet. Serve on hot platter. Makes 6 servings.

Mrs. R. P. Van Houten, Ainsworth, Nebraska

APPLE STUFFED SPARERIBS

- 2 sides SPARERIBS
- SALT, PEPPER
- 1/2 pound SALT PORK, diced
- 1 cup chopped ONION
- 1 cup chopped CELERY
- 5 large red skinned APPLES, diced
- 1/4 cup BROWN SUGAR
- 2 cups toasted BREAD CRUMBS
- 1/3 cup chopped PARSLEY
- 3/4 cup WATER or BOUILLON

Method: Sprinkle both sides of ribs with 1 teaspoon salt and 1/4 teaspoon pepper. Fry salt pork until crisp; remove pieces. Cook onions and celery in drippings three minutes; add apples; sprinkle with sugar. Cover pan, and cook 10 minutes longer. Add remaining ingredients and 1 teaspoon salt, 1/4 teaspoon pepper, and spread on one section of spareribs, cover with other section and skewer or tie together. Roast on a rack in shallow pan at 350°F., 1 1/2 hours. 4 to 6 servings.

HAM SLICE BROILED

Have butcher cut a HAM SLICE 1 inch thick. Slit fat around edge to prevent curling. Stick CLOVES in fat around edge. Rub slice with PREPARED MUSTARD and sprinkle with BROWN SUGAR or MOLASSES or CRANBERRY SAUCE or CURRANT JELLY. Broil 8 to 10 minutes on each side, about 2 inches from flame. For precooked ham, broil 5 minutes on each side. When ham is turned to second side, add a slice of PINEAPPLE and a canned BUTTERED YAM for each portion. Complete broiling.

ROAST LOIN OF PORK WITH CORNBREAD STUFFING

Remove backbone from the PORK LOIN. Season with SALT and PEPPER. Place the roast, fat side up, in an open roasting pan. Insert a roast meat thermometer so that the bulb reaches the center of the largest muscle. Since roasting is a dry method of meat cookery, do not add water or cover the roasting pan. Roast in a moderate oven (350°F.) until the thermometer registers 185°F. Allow about 30 minutes per pound for roasting. Make the cornbread dressing, shape into balls and cook it alongside the roast for about 30 minutes. Baste dressing with DRIPPINGS as it cooks. To make the dressing, break 4 2-inch squares of CORNBREAD into pieces. Combine with 6 slices of fresh BREAD, which have been moistened with 1 cup of STOCK or WATER, 3 EGGS, 1 cup of chopped CELERY, 1 teaspoon each of SALT and SAGE, 1/4 teaspoon PEPPER and 2 tablespoons of chopped ONION. Add additional WATER to make mixture which can be shaped. Then form the balls.

PHEASANT STEAK

Slice breast of PHEASANT from bone, tenderize as you would other steak, and dip in well beaten EGG, to which SALT and PEPPER have been added. Roll each piece in rolled SODA CRACKER CRUMBS and fry in hot FAT. (You may prepare drumsticks and thighs in same manner, tenderizing them as much as possible.)

Mrs. Gordon Steerer, Oldham, South Dakota

ONE DISH MEAL

Brown 1 pound GROUND BEEF and 1 small ONION. Add a can of GREEN BEANS and VEGETABLE SOUP or CREAM of CHICKEN SOUP. Simmer this until most of the juice is gone. Put into a casserole, and cover with MASHED POTATOES. Dot with BUTTER, sprinkle with PAPRIKA and bake in 400°F. oven until brown.

Mrs. Oscar Thingelstad, Box 254, Highmore, South Dakota



DISTINCTIVE FRIED CHICKEN DISH

When the CHICKEN is golden brown, sprinkle 1 tablespoon chopped CHIVES or ONION, ¼ teaspoon THYME, and ¼ teaspoon SAGE over browned chicken. This combination of chopped chives or onion and the herbs, thyme and sage, gives the chicken a delicate seasoning to make it a dish with a real flair. Now continue to cook the fried chicken as you usually do. Cover the skillet and cook the chicken slowly over low heat for about 30 to 40 minutes, or until the chicken is tender. To crisp the golden brown crust on the chicken, just remove the cover from the skillet and cook the chicken about 5 to 10 minutes longer. If you like, sprinkle chopped PARSLEY over the chicken just before you serve it for a festive touch.

VEGETABLES

CHEESE STUFFED CABBAGE

- 1 head CABBAGE, medium size
- 2 tablespoons BUTTER
- ½ cup chopped ONION
- ¼ cup chopped GREEN PEPPER
- 1 cup BREAD CRUMBS
- ½ teaspoon SALT
- Dash of BLACK PEPPER
- 1 8-ounce package sharp CHEDDAR CHEESE, shredded
- 2 tablespoons BUTTER, melted
- 1 8-ounce can TOMATO SAUCE

Method: Cover cabbage with large amount of boiling salted water. Cook 3 minutes. Drain. When partially cooled, remove center of cabbage, chop and reserve. Melt 2 tablespoons butter in skillet, add onion, green pepper, chopped cabbage, bread crumbs and salt and pepper. Cook until slightly browned. Remove from heat. Stir in cheese. Stuff cabbage. Place in greased baking dish. Blend 2 tablespoons melted butter and tomato sauce. Pour over cabbage. Bake in hot oven (425°F.) 15 minutes or until filling is browned. Serves 4 to 6.

Mrs. Joe Roggenbush, Odessa, Minnesota

FLUFFY TOP BROCCOLI

- 1 bunch BROCCOLI
- SALT and PEPPER
- 1 tablespoon BUTTER
- ¼ cup MAYONNAISE
- 1 tablespoon LEMON JUICE
- ½ teaspoon SALT
- Dash each of PEPPER and PAPRIKA
- 1 EGG WHITE, beaten stiff, but not dry

Method: Wash broccoli, trim stem end and slash stem end lengthwise so that it gets done the same time with tops. Cook in boiling salted water until crispy done. Don't overcook. Drain. Add salt, pepper and butter. Transfer to a shallow baking dish — keep warm. Combine for topping, mayonnaise, lemon juice, salt, pepper and paprika. Fold in egg white — spoon the topping over broccoli and slide under preheated broiler. Serve immediately after preheating for about 8 minutes or until lightly browned.

Mrs. C. W. Mills, 203 S. Summit Ave., Sioux Falls
Mrs. Fred Brown, 210 W. 31st, Sioux Falls

EGGPLANT STEAKS

Peel, slice ½ inch thick 1 EGGPLANT. Brush with 1/3 cup melted BUTTER. Combine ½ cup fine dry BREAD CRUMBS, 1 teaspoon SALT, ¼ teaspoon PEPPER. Dip eggplant slices in bread crumbs. Bake on greased cooky sheet in (450°F.) oven 8 minutes. Serve with Cheese Sauce: Melt in top of double boiler ¼ pound (1 cup) processed CHEESE. Add 1/3 cup undiluted EVAPORATED MILK. Cook, stirring, until smooth. Pour over EGGPLANT. Serve with cooked BACON SLICE. Serves 6.

Mrs. Clarence H. Johnson, Hartland, North Dakota

BEAN POT

- 2 buttons of GARLIC
- 1 medium ONION
- 1 MANGO or GREEN PEPPER
- 1 tablespoon FAT
- 1 pound of HAMBURGER
- ¼ cup KETCHUP
- 1 #2 can PORK AND BEANS
- SALT and PEPPER
- 1 teaspoon CHILI POWDER

Method: Chop garlic and onion and green pepper and brown in one heaping tablespoon of shortening. Then add the hamburger and 1 teaspoon of chili powder, and salt and pepper to taste. (You may use more chili powder if you like.) Add pork and beans and the ketchup. Pour all in casserole or bean pot, and bake for 45 minutes to an hour in a moderate oven.

Mrs. George Armstrong, 1507 N. Michigan,
Pittsburg, Kansas

POTATO HASH

Pare three raw POTATOES, run through chopper. Put a tablespoon SHORTENING in a skillet, then brown 1 teaspoon ONION and 1 cup BREAD CRUMBS. SALT and PEPPER to taste, then add BEEF or PORK SCRAPS of left over meat; add the POTATOES. Add ½ cup WATER; put on a lid and let steam for a half hour.

Mrs. Charles Hobson, Creighton, Nebraska

YAMS AND PINEAPPLE

- 4 medium YAMS or SWEET POTATOES
- ¾ cup crushed PINEAPPLE
- ½ cup BROWN SUGAR
- 2 tablespoons BUTTER
- ¼ teaspoon SALT
- 1/3 cup chopped NUTS

Method: Cook yams until tender. Peel and slice. Arrange in 8 inch square baking dish. Combine pineapple, brown sugar, butter and salt. Simmer 5 minutes and add nuts. Pour over potatoes. Bake in a moderate oven 350°F. 25 minutes, basting occasionally.

Mrs. Rudolph Porath, Valentine, Nebraska



VEGETABLES

BARBECUED BEEF PATTIES

- 1 cup soft BREAD CRUMBS
- 1/2 cup MILK
- 1 pound GROUND BEEF
- 1 teaspoon SALT
- Dash of PEPPER

Method: Moisten the crumbs with the milk — combine with the ground beef; season. Shape into patties and place in a baking dish.

SAUCE

- 1/2 tablespoons WORCESTER-SHIRE SAUCE
- 1/4 cup VINEGAR
- 3 tablespoons SUGAR
- 1/2 cup CATSUP
- 1/2 cup WATER
- 1/2 cup finely chopped ONION
- 1/2 cup finely chopped GREEN PEPPER

Method: Pour mixture over the patties and bake until nice and "gooey" and done. Bake at 350°F. temperature. This is a favorite!

Mrs. Harry Slaughter, Yankton, South Dakota

PORK and BEANS HOT DISH

- 1/2 pound GROUND BEEF (more or less)
- SALT and PEPPER to suit taste
- 1 No. 2 can PORK and BEANS
- 1 No. 2 can TOMATOES
- ONION, sliced
- 1/4 cup BROWN SUGAR
- BACON strips

Method: Saute beef in frying pan, not browning, just until the color is gone; then add 1 (No. 2) can of pork and beans and 1 (No. 2) can of partially drained tomatoes. Simmer for about 15 minutes. Place in casserole or leave right in frying pan and add sliced onion; cover with brown sugar, about 1/4 cup, and lay strips of bacon over top. Bake at 350°F. for about 45 minutes.

Mrs. Ray Bergquist, 302 S. Conley, Thief River Falls, Minnesota

COLONIAL CORN PIE RECIPE

Makes 6 servings. Place in a mixing bowl 1 #303 can of CORN KERNELS. Use the LIQUID too. Add 1 tablespoon PARSLEY, chopped fresh or dried; 1/3 cup EVAPORATED MILK or HEAVY CREAM. (Evaporated milk in this recipe gives a richer flavor.) Add 2 EGG YOLKS, a 12-ounce package prepared CORN MUFFIN MIX, 1 tablespoon chopped PIMIENTO, 1 1/2 teaspoons ONION SALT, 3 or 4 drops TABASCO SAUCE. Stir all this together, but not too conscientiously. It doesn't matter if the batter is a little lumpy. Now fold in 2 stiffly beaten EGG WHITES. Butter a shallow baking dish, your most attractive, naturally. Place in it a layer of sliced or coarsely cut up cooked TURKEY or CHICKEN, and add just enough GRAVY to cover the bottom of the dish. Add the batter by the spoonful over the meat. Bake in a moderate oven, 350°F., 25 to 30 minutes, or until the crust is firm, lusciously golden brown and does not show a press mark when you touch it. Serve from the baking dish. You'll have extra gravy on hand, if you think it's needed!



DEVILED LIMA BEANS

Add BUTTER and a little PREPARED MUSTARD to hot cooked LIMA BEANS just before you are ready to serve them. Stir and heat the mixture to blend the flavors.

OLIVES ADDED TO CASSEROLE

A casserole of scalloped CORN becomes something special when you add wedges of shiny RIPE OLIVES and a crisp topping of buttered BREAD CRUMBS.

Mrs. Rudolph Porath, Valentine, Nebraska

ASPARAGUS WITH SHARP SOUR CREAM SAUCE

- 2 pounds ASPARAGUS SPEARS
- 1/2 cup thick SOUR CREAM
- 1/3 cup drained HORSE-RADISH
- 1/4 teaspoon SALT
- 1/8 teaspoon PAPRIKA

Method: Cook asparagus spears in a small amount of boiling salted water until tender, about 25 minutes, drain. Meanwhile make sauce. Beat sour cream slightly, add remaining ingredients and blend. Serve with cooked asparagus spears. Serves 6.

SALADS AND SALAD DRESSINGS

FROZEN VALENTINE FRUIT SALAD

- 1/4 cup MAYONNAISE
- 1/2 teaspoon SALT
- 1 tablespoon LEMON JUICE
- 2 3-ounce packages CREAM CHEESE
- 1/2 cup crushed PINEAPPLE
- 1/2 cup quartered MARASCHINO CHERRIES
- 1/2 cup chopped blanched ALMONDS
- 1 cup heavy CREAM (whipped)
- 2 BANANAS, cubed

Method: Blend mayonnaise, lemon juice and salt into cream cheese. Add pineapple, almonds and cherries, and fold in the whipped cream. Add bananas and mix lightly. Pour into heart shaped molds, place in freezer compartment of refrigerator. Freeze until firm. Unmold on lettuce on salad plates and decorate with cherries. Delicious!

Mrs. Henry Just, Woodlake, Minnesota

HEARTS SALAD

Tint a few PEAR HALVES by adding RED COLORING and 1/2 cup SUGAR added to the pear SYRUP — boil 5 minutes and pour over the pear halves and cool. Now arrange on a LETTUCE LEAF, 2 pear halves cut side down, small ends down and cut a slice off the center side of each half so they fit together to neatly form a heart. With softened CREAM CHEESE in a cake decorator (or mayonnaise) make an edge around the heart and an arrow through it, or if you are quite handy with the decorator write "Be My Valentine" or some other decoration.

Mrs. J. A. Svoboda, Route #3, Lake Lillian, Minnesota



COOKED MAYONNAISE

- 1/3 cup FLOUR
- 3 tablespoons SUGAR
- 1 teaspoon SALT
- 1 teaspoon prepared SALAD MUSTARD or DRY MUSTARD
- 3/4 cup WATER
- 1/3 cup VINEGAR
- 4 beaten EGG YOLKS
- 1 cup of SALAD OIL

Method: Mix flour, sugar, salt and prepared salad mustard or dry mustard in a quart saucepan. Add the water and vinegar gradually. Cook over low heat 1 minute. This thickens, so stir constantly. Remove from stove. Add the egg yolks; stir thoroughly; then with egg beater, beat in the salad oil. Continue beating until it becomes thoroughly mixed and creamy and it will be like the commercial kind. This fills a pint jar.

Mrs. Henry G. Mennenga, Belmond, Iowa

CHICKEN SALAD

- 1 cup diced COOKED CHICKEN
- FRENCH DRESSING
- 1/2 slice PINEAPPLE to each serving
- 1/8 cup drained crushed PINEAPPLE
- 1/2 cup diced CELERY
- 1/2 teaspoon scraped ONION or few drops ONION JUICE
- 1/8 cup shredded toasted ALMONDS
- SALAD DRESSING
- SALT and PEPPER if needed; OLIVES and CUCUMBER if desired

Method: Marinate chicken in French dressing for 1 hour or longer. Add crushed pineapple, celery, onion and almonds with just enough salad dressing to moisten. Season with salt and pepper if necessary. Chill and serve garnished with a few of the shredded almonds. Serves four. Add 6 ripe olives diced. Heap salad into cucumber boat. Place pineapple slice across top.

Mrs. Arnold King, 412 Poplar St., Mankato, Minnesota

SALAD DRESSING

- 1/2 cup VINEGAR
- 1/2 cup WATER
- BUTTER, size of an egg
- 4 EGGS
- 1/2 cup SUGAR
- 1/2 cup CREAM

Method: Boil vinegar and water together. Beat together eggs, sugar and cream; add to other mixture. After it thickens, remove from fire and add butter.

Mrs. Albert Munstermann, Route #1, Box 74, Ortonville, Minnesota

FROZEN APPLE SALAD

- 2 cups diced APPLE
- Juice of 1 LEMON
- 1/3 cup chopped PECANS
- 1 large diced BANANA
- 1/4 cup sliced MARASCHINO CHERRIES
- 1/2 cup MAYONNAISE
- 1/2 cup CREAM CHEESE (Philadelphia style or pineapple cream cheese)
- 1/8 teaspoon SALT

Method: Peel and dice apples and sprinkle with lemon juice. Mix with chopped nuts, bananas and sliced cherries. Blend together mayonnaise and cream cheese. Combine with fruits, mixing well. Add salt. Pack into refrigerator tray and freeze until firm. Cut into squares and serve on crisp lettuce. Garnish with mayonnaise or whipped cream and cherries.

SPICED GRAPE APPLE MOLD

- 1 package APPLE GELATIN
- 1 can SPICED GRAPES
- 1 large APPLE
- 1 bottle COCA COLA WATER

Method: Pour juice from small can of spiced grapes and add sufficient water to juice to make 1 cup. Bring this to a boil and pour over apple gelatin, stirring until dissolved. Add the Coca Cola and mix well. When gelatin starts to jell, fold in grapes and 1 cup grated raw apple. Turn into individual salad molds to finish setting. Fills 8 molds. NOTE: If you are unable to purchase spiced grapes, buy a small can of seedless grapes. Drain the juice into a small pan and bring to a boil. Add 1/16 teaspoon each of cinnamon and cloves, and 1 teaspoon vinegar. Remove from heat and pour back over grapes and let stand until cool. Then proceed with above directions for making salad.

STUFFED CUCUMBER SALAD

Cut a long CUCUMBER in half. Scoop out the centers of both halves. Pack in the cavities a mixture of 1 cup creamy COTTAGE CHEESE, 1/3 cup grated sharp CHEDDAR CHEESE, 1/2 teaspoon SALT, 1/8 teaspoon ground WHITE PEPPER, 2 tablespoons each, MINCED ONION and GREEN PEPPER. Roll in foil. Chill overnight. Slice 1/8 inch thick. Serve on LETTUCE with MAYONNAISE.

TUNA ASPIC MOLD

- TUNA LAYER:
- 1 package LEMON FLAVORED GELATIN
- 3 tablespoons LEMON JUICE
- 1/2 teaspoon prepared MUSTARD
- Dash SALT
- Dash PAPRIKA
- Large stuffed OLIVES, halved
- 1 cup drained, flaked TUNA FISH
- 1/2 cup thinly sliced CELERY
- 1/2 cup shredded CABBAGE

Method: (Tuna Layer) Prepare gelatin according to directions on package; stir in lemon juice, mustard, salt and paprika. Arrange olives on bottom of 1 1/2 quart mold; cover with a little gelatin; chill. Chill remaining gelatin until partially set; fold in tuna, celery and cabbage. When partially set again, pour over olives. Chill.

- ASPIC LAYER:
- 2 envelopes unflavored GELATIN
- 1/2 cup cold WATER
- 3 cups TOMATO JUICE
- 1 teaspoon SALT
- Dash CAYENNE PEPPER
- Dash CELERY SALT
- 1 BAY LEAF
- 1 small ONION, cut up
- Few CELERY LEAVES
- 1 tablespoon LEMON JUICE

Method: (Aspic Layer) Soften gelatin in cold water. Simmer together remaining ingredients, except lemon juice, 15 minutes. Strain; mix in gelatin and lemon juice. Cool until almost set, pour over jellied tuna layer. Chill until firm.



CHICKEN AND FRUIT SALAD

- 1 ORANGE
- 15 large GRAPES
- 15 salted ALMONDS
- 1 BANANA
- 1 APPLE, diced
- 1 cup MAYONNAISE
- 3 cups diced cooked WHITE MEAT of CHICKEN

Method: Remove the seeds and the membranes and cut the orange segments in half. Cut the grapes into halves and remove the seeds. Split the almonds and slice the banana. Then mix all the ingredients together lightly but thoroughly. Chill and serve on eight lettuce beds.

DESSERTS

PIE-CAKE DESSERT

- ¼ cup BUTTER or other SHORTENING
- ½ teaspoon SALT
- ½ teaspoon VANILLA
- ½ cup SUGAR
- 1 whole EGG
- 1 EGG YOLK
- 1 cup sifted CAKE FLOUR
- 1¼ teaspoons BAKING POWDER
- ⅓ cup MILK

PIE FILLING

- 4 tablespoons CORNSTARCH
- ½ cup MILK
- ¼ teaspoon SALT
- 2 EGG YOLKS, slightly beaten
- 1 teaspoon VANILLA
- ⅓ cup SUGAR
- 1½ cups MILK, scalded
- 1½ squares BAKING CHOCOLATE, melted

Method: Mix as any other cake or use Yellow Cake Mix. Bake 20-25 minutes or until cake springs back when lightly touched. Bake at 350°F. using deep pie pan, 10-inch size, greased and floured.

(Use Pie Filling with Fluffy Meringue given below)

Method: To make filling, mix cornstarch, salt, sugar in top of double boiler, blend in cold milk. Add melted chocolate and hot milk. Cook in double boiler; cook and keep stirring until all is dissolved. Cover and cook 15 minutes over simmering water. Add the egg yolks and cook 2 minutes longer. Remove from heat, blend in vanilla and spread on the hot cake. Top with meringue. Use whipped cream as a topping, when cake cools to room temperature. Makes 8 servings.

FLUFFY MERINGUE

To make fluffy meringue that stays fluffy, follow these directions. Add ¼ teaspoon SALT, ¼ teaspoon CREAM OF TARTAR to 3 EGG WHITES. Beat until just foamy, add 6 tablespoons of SUGAR, adding 1 tablespoon at a time, beating constantly. Continue beating to reach peak point. Spread meringue over pie-cake completely, covering the entire edge of pie pan. Return to 350°F. oven and bake 12-15 minutes until golden brown. Can be served hot or at room temperature. Knife dipped in water will be great help in cutting the pie-cake.

Mrs. Elmer J. Lukes, Scotland, South Dakota



SHERBET RECIPE

- 1 package LEMON GELATIN (or your favorite choice)
- 1 cup hot WATER
- ¼ cup SUGAR
- 1 quart MILK

Method: Mix gelatin, water and sugar thoroughly. Cool thoroughly. Add milk; pour into refrigerator tray and freeze.

Mrs. Joe Foren, Browns Valley, Minnesota

HOT FUDGE PUDDING

- 1 package DEVILS FOOD CAKE MIX
- 1 cup BROWN SUGAR
- 4 tablespoons COCOA
- 1 cup WALNUTS (optional)
- 1¾ cups hot WATER

Method: Grease a 9 x 9 inch pan and prepare the cake mix according to the directions on the package. Pour half of the batter into the greased pan. (Can make cupcakes with the rest of the batter.) Combine the brown sugar, cocoa and walnuts in a small bowl and sprinkle over the batter in the 9-inch pan. Pour boiling water over all and bake 45 minutes in a 350°F. oven. Serve warm with plain cream or whipped cream.

Mrs. Lloyd Chester, Presho, South Dakota

BAKED CUSTARD

- 3 EGGS, slightly beaten
- ¼ teaspoon SALT
- ⅓ cup SUGAR
- 3 cups scalded MILK
- ½ teaspoon VANILLA
- NUTMEG

Method: Combine eggs, salt and sugar. Add milk slowly, stirring constantly. Add vanilla. Pour into custard cups or large baking dish. Sprinkle with nutmeg. Place in pan of hot water and bake in moderate oven (350°F.) 40 minutes or until a knife inserted in center comes out clean. Serves 4.

VARIATIONS

CARAMEL: Add 3 tablespoons caramelized SUGAR SYRUP to milk.

CHOCOLATE: Add 1½ ounces (squares) CHOCOLATE to milk; heat until melted.

COCOANUT: Add ½ cup SHREDDED COCOANUT to mixture.

COFFEE: Scald 2 tablespoons GROUND COFFEE with milk; strain. Proceed as for baked custard.

DATE: Add ½ cup chopped DATES to custard before baking.

GINGER: Add a little finely chopped CANDIED GINGER to mixture.

HONEY: Use ½ cup HONEY instead of sugar.

RICE: Save whites for meringue. Add 1 cup COOKED RICE and ½ teaspoon grated LEMON RIND. Bake, then top with MERINGUE and bake until brown.

WALNUT: Add 1 cup chopped black or English WALNUTS to custard mixture before baking.

YELLOW: Use 6 EGG YOLKS instead of 3 whole eggs.

This plain Baked Custard is one of Doey's special favorites!

Your Neighbor Lady



PEACH TURNOVERS WITHOUT BAKING

For 6, use the biggest cookie cutter you have and cut circles out of 12 slices of BREAD. Spread the bread circles all the way to the edge with soft MARGARINE or BUTTER. Then mix together 1/3 cup finely chopped fresh PEACHES, 2 tablespoons SUGAR, and a dash of CINNAMON and NUTMEG. Spoon a little of the mixture into the centers of half of the circles of bread and top with remaining circles. Then with a fork, press the top and bottom edges together. Brown quickly in the frying pan, in margarine or butter.

GLAZED PEAR MERINGUES

- 3 fresh PEARS, halved and cored
- 2/3 cup RASPBERRY JELLY
- Few drops RED FOOD COLORING
- 1 teaspoon grated ORANGE RIND
- Few grains SALT
- 1 tablespoon BUTTER
- 1 EGG WHITE
- 2 tablespoons SUGAR
- 2 tablespoons slivered ALMONDS

Method: In a saucepan, heat jelly carefully to melting point. Add red food coloring, orange rind and salt. Mix well. Put pears, cut side down, in syrup; heat to boiling; cover and simmer 10 to 12 minutes or until pears are just tender. Remove pears from syrup, place cut side up in shallow baking dish. Add butter to syrup and fill centers of pears with spoonful of syrup, pouring rest over all. Beat egg white until foamy. Add sugar 1 tablespoon at a time, and continue beating until mixture will stand in stiff peaks. Pile meringue on top of pears. Sprinkle with slivered almonds. Bake at 425°F. for about 3 minutes or until meringue is lightly browned.

Serve warm in dessert dishes with syrup from pears. Serves 6.

DESSERT

Blend 1/2 cup commercial SOUR CREAM with 2 cups APPLESAUCE and freeze. Cut into squares and serve on HOT GINGERBREAD.

APPLE RHUBARB CRISP

- 2 cups RHUBARB
- 2 cups sliced APPLES
- 2 teaspoons CINNAMON
- 1/2 teaspoon SALT
- 3/4 cup all purpose FLOUR
- 2 cups SUGAR
- 1/3 cup BUTTER or MARGARINE

Method: Cut up rhubarb and arrange with apples in 6 x 10 x 2 inch baking pan. Sprinkle 1 teaspoon cinnamon and salt over fruit. Sift flour and sugar and cut in butter, blending until crumbly. Spread crumb mixture over fruit and sprinkle with remaining cinnamon. Bake uncovered in preheated oven at 350°F. 45 - 50 minutes. Serve warm or cold with cream.

Mrs. Karl M. Koehler, 615 N. Highland, Sioux Falls, South Dakota



CAKES AND FROSTINGS

OLD FASHIONED CARD GINGERBREAD

- 1/3 cup BUTTER or MARGARINE
- 1/3 cup BROWN SUGAR, firmly packed
- 1 EGG, well beaten
- 1/2 cup MOLASSES
- 1 3/4 cups sifted enriched FLOUR
- 1 1/2 teaspoons GINGER
- 1/2 teaspoon CINNAMON
- 3/4 teaspoon SALT
- 1/2 teaspoon BAKING SODA
- 1 tablespoon SUGAR
- 1 teaspoon PULVERIZED COFFEE

Method: Cream butter or margarine to consistency of mayonnaise. Beat in sugar and continue beating until fluffy. Stir in egg and molasses. Mix and sift flour, spices, salt and baking soda. Stir in gradually. Chill. Roll 1/4 inch thick on lightly floured board. Place on greased baking sheet. Combine sugar and pulverized coffee and sprinkle over top. Bake in moderate oven, 350°F. 20 minutes. Cut in squares.

BOILED SPICE CAKE

- 1 cup BUTTER
- 2 cups SUGAR
- 3 EGGS, beaten
- 2 cups RAISINS
- 2 cups boiling WATER
- 2 teaspoons SODA
- 2 teaspoons CINNAMON
- 1/2 teaspoon CLOVES
- 1/2 teaspoon ALLSPICE
- 3 cups FLOUR
- 1 teaspoon BAKING POWDER
- 1 cup NUTMEATS

Method: Put butter, sugar, eggs, raisins, boiling water, soda, cinnamon, cloves and allspice in pan. Mix thoroughly and let come to a boil, then cool. When cool, add sifted flour, baking powder and nutmeats. Place in a 9 x 13 inch pan and bake in a 350°F. oven until done when tested.

Mrs. Wm. Henes, Creighton, Nebraska

PINEAPPLE CAKE

- 1/2 cup SHORTENING
- 1 cup SUGAR
- 3 EGGS
- 2 1/4 cups FLOUR
- 1 1/2 teaspoons BAKING POWDER
- 1/2 teaspoon SODA
- 1/2 teaspoon SALT
- 1/2 cup ORANGE JUICE
- 1/2 teaspoon VANILLA
- 1 9-ounce can CRUSHED PINEAPPLE

Method: Cream the shortening well, and add 3/4 cup sugar, and beat thoroughly. Beat in the egg yolks one at a time. Sift the dry ingredients together, and mix into the shortening mixture. Add orange juice, vanilla and the pineapple and juice, and beat until smooth. Whip the egg whites stiff, add the 1/4 cup sugar. Fold into cake batter. Pour into cake pan, and bake 30 minutes.

Mrs. Henry Wohl, Alexandria, South Dakota



FROZEN FRUIT CAKE

- 1 cup WHIPPING CREAM
- 2 cups MILK
- ½ cup SUGAR
- ¼ cup FLOUR
- 2 EGGS, beaten
- ¼ teaspoon SALT
- 1 teaspoon VANILLA
- 1 cup WHITE RAISINS
- 1 cup broken PECANS
- 2 cups CAKE CRUMBS
(white cake, vanilla
wafers or macaroons)
- ½ cup candied RED
CHERRIES
- ¼ cup candied MIXED
FRUIT

Method: Scald milk. Mix together sugar, flour, salt and add to milk all at once. Cook over hot water 3 minutes, stirring constantly. Pour cooked mixture over beaten eggs and cook 3 minutes longer. Add vanilla and cool. Mix raisins, crumbs and chopped fruit and nuts into cold custard. Blend in the cup of cream, whipped. Pour into refrigerator trays and freeze without stirring. Makes 8 servings.

Mrs. Gudron Wilder, R.R. #3, Box 96, Platte, South Dakota

CASSEROLE FRUIT CAKE

- 1 cup dried APRICOTS
- 1 cup light or dark
RAISINS
- 1/3 cup slivered candied
CHERRIES
- 1/3 cup candied diced
ORANGE PEEL
- 1/3 cup diced CITRON
- 1/3 cup slivered blanched
ALMONDS
- 1 teaspoon grated LEMON
RIND

BATTER

- 2 cups sifted enriched
FLOUR
- 1 teaspoon SALT
- 4 EGGS, separated
- ½ teaspoon BAKING SODA
- ¾ cup VEGETABLE
SHORTENING
- 1 cup SUGAR

Method: Cover apricots with cold water; bring to boil. After boiling until tender, drain, add other fruits, nuts and lemon rind.

Method for Batter: Start heating oven to 275°F. Grease 2 quart casserole. Combine flour, salt and soda. Beat egg whites until stiff. Beat vegetable shortening, sugar and egg yolks until light and fluffy. Stir in fruit mixture, blending well. Add flour mixture alternately with beaten egg whites. Turn into casserole. Bake 2 hours or longer, depending on thickness of loaf. Cool in casserole.

SOUR CREAM CHOCOLATE CAKE

- 1½ cups SOUR CREAM
- 2 EGGS
- 1¼ cups SUGAR
- 2 heaping tablespoons
COCOA
- 2 cups FLOUR
- 1 teaspoon VANILLA
- 2 teaspoons SODA
- ¼ cup hot WATER

Method: Have sour cream cold and whip until very thick. Beat in eggs one at a time. Add sugar and cocoa and beat in; then add flour and vanilla. Dissolve soda in hot water and beat it in. Bake in a moderate oven.

Mrs. Dale Morrill, Creighton, Nebraska

ALADDIN FRUIT CAKE BARS

- 2 cups sifted FLOUR
- 1 teaspoon SODA
- ¼ teaspoon SALT
- ½ teaspoon NUTMEG
- ½ teaspoon CINNAMON
- ¾ cup BUTTER
- 1½ cups BROWN SUGAR,
firmly packed
- 2 EGGS, beaten
- 2 tablespoons CREAM
- 1 cup diced mixed CANDIED
FRUIT
- 1 cup RAISINS
- 1 cup CURRANTS
- 1 cup chopped NUTS

Method: Sift flour, soda, salt and spice. Cream butter and brown sugar. Add eggs and beat until fluffy. Stir in cream and dry ingredients. Fold in fruits and nuts. Spread evenly in greased 15½ by 10½ inch jelly roll pan. Bake in slow oven (300°F.) 45 to 50 minutes. Cool in pan on cake rack. Cut in bars or squares and diamond shapes. Dust with powdered sugar. Makes 4 dozen.

Mrs. Walter F. Sorenson, Lamberton, Minnesota

GINGER APPLE CAKE

- 2/3 cup sifted FLOUR
- ¾ cup SUGAR
- 1 teaspoon BAKING SODA
- 1 teaspoon SALT
- 13 old fashioned GINGER
SNAPS (finely rolled)
- 1/3 cup soft SHORTENING
- 1 cup APPLESAUCE
- 1 EGG
- 1/3 cup WALNUTS, chopped
- 2/3 cup RAISINS, chopped

Method: Sift together flour, sugar, baking soda, and salt into a large bowl. Combine with ginger snap crumbs. Mix in shortening, ½ cup applesauce, walnuts and raisins; beat 2 minutes in electric mixer or 300 strokes by hand. Mix in remaining applesauce and egg; beat 2 minutes in electric mixer or 300 strokes by hand. Pour into 2 greased 8 inch layer cake pans. Bake in moderate oven (350°F.) 30 to 35 minutes or until done. Cool; remove from pans. Sandwich layers

with lemon filling made from a mix, and top with whipped cream. For Halloween decorate with Jack-O-Lantern ginger snaps made by sprinkling powdered sugar through a paper cut-out. Serves 6 generously.

SOUR CREAM FILLING FOR JELLY ROLL

- ½ cup SUGAR
- 1 tablespoon FLOUR
- 1 cup SOUR CREAM
- ½ cup RAISINS

Method: Mix together sugar and flour, add sour cream. Cook in top of double boiler until thick. Add raisins that have been cooked for 5 minutes and then drained. Use this filling in a yellow layer cake and cover sides with uncooked frosting.

Mrs. George Doeschke, R.F.D. #1, Lawton, Iowa

EASY CHOCOLATE GLAZE FOR ANGEL CAKE

Melt 1 6-ounce package (1 cup) of semi-sweet CHOCOLATE MORSELS and 1 tablespoon SHORTENING over hot, not boiling water. Stir in 3 tablespoons light CORN SYRUP and 2 tablespoons MILK. Spread as a thin glaze over top and sides of Angel Cake.



APPLE GRAHAM CRACKER CAKE

- 3 tablespoons BUTTER
- 1/3 cup SUGAR
- 2 EGGS, separated
- 2 cups GRAHAM CRACKER CRUMBS (very fine)
- 2 1/2 teaspoons BAKING POWDER
- 1/8 teaspoon SALT
- 1/2 cup MILK
- 1 teaspoon VANILLA
- 3 large APPLES
- 2 tablespoons melted BUTTER
- 3 teaspoons SUGAR
- 1/2 teaspoon CINNAMON
- 1 cup WHIPPING CREAM

Method: Cream butter and sugar; add egg yolks and beat thoroughly. Combine graham cracker crumbs, baking powder and salt; add alternately with milk and vanilla to other mixture, stirring until well blended. Beat egg whites until stiff and fold into cake mixture. Pour half of cake mixture into well buttered glass baking dish and cover with a layer of sliced apple. Pour remainder of mixture over apples. Arrange balance of sliced apples on top of cake and cover with melted butter. Mix together sugar and cinnamon and sprinkle over apple slices. Bake at 350°F. 45 minutes or until apples are tender. Serve warm, with sweetened whipped cream.

SPICED FUDGE FROSTING

- 1/2 cup BUTTER or MARGARINE
- 2 squares unsweetened CHOCOLATE
- 1 tablespoon WHITE CORN SYRUP
- 3 1/2 cups sifted CONFECTIONERS SUGAR
- 7 tablespoons top MILK or LIGHT CREAM
- 1/2 teaspoon each, VANILLA and ground CLOVES

Method: Brown butter or margarine in a saucepan. Remove from heat. Add chocolate and white corn syrup. Stir in sifted confectioners sugar alternately with top milk or light cream. Blend in vanilla and ground cloves. Spread on tops and sides of two 8 or 9 inch layer cakes. This is a delicious frosting.

ROCKY ROAD FROSTING

- 3 squares unsweetened CHOCOLATE
- 3 tablespoons BUTTER
- 3 cups sifted CONFECTIONERS SUGAR
- 1/8 teaspoon SALT
- 7 tablespoons MILK
- 1 teaspoon VANILLA
- 12 MARSHMALLOWS, cut in small pieces
- 2 tablespoons unsalted roasted PEANUTS

Method: Melt chocolate and butter over hot water. Combine sugar, salt, milk and vanilla and blend. Add the hot chocolate mixture and mix well. Then fold in marshmallows and peanuts and let stand, stirring occasionally, until of spreading consistency.

Mrs. LeMoyné Kuderling, St. Cloud, Minnesota, and
Carol Schwab, Andover, South Dakota

SOUR CREAM COCOA CAKE

- 2 1/2 cups CAKE FLOUR
- 2 cups SUGAR
- 6 tablespoons COCOA
- 2 teaspoons SODA
- 1/2 teaspoon SALT
- 1/2 teaspoon CINNAMON
- 4 EGGS, beaten
- 2 cups thick SOUR CREAM
- 1 teaspoon VANILLA

Method: Sift all dry ingredients together 3 times. (Sift flour once before measuring.) Add cream and vanilla to well beaten eggs. Then add sifted dry ingredients. Mix well. Bake in 3 layers in 375°F. oven.

(Note: I've never had success using an electric mixer with this recipe.)

CREAM NUT FILLING

- 1 cup SUGAR
- 1/2 cup CREAM
- 2 tablespoons FLOUR
- 4 EGG YOLKS (more if you have them)
- 1/2 teaspoon VANILLA
- Chopped NUTS

Method: Prepare as you would cream pie filling; and add vanilla and finely chopped nuts. (This was the original filling, the following is my own.)

CREAM NUT FILLING

- 1 cup SUGAR
- 1 cup CREAM
- 5 tablespoons FLOUR
- 3 or 4 EGG YOLKS (use more if you have them on hand)
- 1/2 teaspoon VANILLA
- Chopped NUTS

Method: Cook as above; add vanilla and finely chopped nuts.

Notes: The cream nut filling can be varied. If someone on a farm has egg yolks to use up, the flour can be cut down — more yolks used. Or if extra cream, you can prepare and store in icebox. It will keep 2 months or more. DO NOT ADD NUTS UNTIL READY TO USE. Store in small containers. Make an old fashioned fudge frosting and while the frosting is still hot, put 2 or 3 spoonful of the chocolate frosting into the filling. It colors it and adds to the flavor. Be very generous with the filling on the cake. It's simple when the filling is made ahead of time and the cake is such an easy one.

Marguerite Bickel, Route #1, Box 416, Central Point, Oregon

(A special friend of my sister Gretchen)

APPLE CAKE FILLING

- 3 medium APPLES
- 3/4 cup SUGAR
- 3 EGG YOLKS
- 1 LEMON — juice and grated rind
- 2 teaspoons BUTTER

Method: Wash and core apples and put through fine grinder. Add sugar, beaten egg yolks and butter. Cook until apple is tender, about 15 minutes. Add juice and grated rind of lemon. Cool and spread between layers of white cake. Ice cake lightly, or sprinkle with powdered sugar.



GLAZED APPLE RING

- 1 cup BUTTER
- 1 cup BROWN SUGAR
- 4 APPLES
- 1 cup granulated SUGAR
- ½ cup MILK
- 1 teaspoon VANILLA
- 2 EGGS
- 1½ cups FLOUR
- 1½ teaspoons BAKING POWDER
- ½ teaspoon SALT

Method: Melt half the butter in a skillet and add brown sugar and apples, pared and sliced; simmer 10 to 15 minutes. Cream remaining butter with granulated sugar; add vanilla, then eggs, one at a time, beating thoroughly until fluffy. Sift together dry ingredients and add alternately with milk, in small amounts. Pour candied apples and syrup into a well buttered tube pan or ring mold. Add cake batter. Bake at 375°F. about 40 minutes. Turn out and serve warm.

PIES

BUTTERCRUST APPLE CHERRY PIE

- PASTRY
- 4 tart APPLES
- 6 tablespoons BUTTER or MARGARINE
- 1 cup SUGAR
- 1 #2 can (2½ cups) pitted SOUR RED CHERRIES
- 2 tablespoons FLOUR
- 1 teaspoon CINNAMON
- ½ teaspoon NUTMEG

Method: Line 9-inch pie pan with pastry. Core and slice apples. Melt 2 tablespoons butter, brush on bottom of pastry shell. Arrange apples in shell. Drain cherries; place on apples. Mix sugar, flour, cinnamon and nutmeg; sprinkle on fruit. Dot with 2 tablespoons butter. Cover with pastry. Bake in hot oven (425°F.) 30-40 minutes. Melt remaining butter — brush on top crust and bake 10 minutes.

Mrs. H. G. Teske, Box 654, Mobridge, South Dakota

FROSTY APRICOT PIE

- 1 cup sliced APRICOTS
- 1 package ORANGE FLAVORED GELATIN
- 1 cup boiling WATER
- 1 flat can CRUSHED PINEAPPLE
- ½ cup MARSHMALLOW PIECES
- 1 tablespoon LEMON JUICE
- ½ teaspoon VANILLA
- ¼ cup WATER
- ¼ cup powdered DRY MILK SOLIDS
- 1 9 inch baked PIE SHELL

Method: Dissolve gelatin in boiling water. Cool. Set aside ¼ cup gelatin for glaze. Add cut up marshmallows and pineapple to gelatin. Refrigerate pineapple mixture until partially set. Add apricots. Combine ¼ cup water and lemon juice in small bowl. Sprinkle dry milk solids over and beat until thick. Add vanilla. Fold into gelatin. Pour into baked pie shell. Place additional apricots around edge. Refrigerate. When set, spoon gelatin glaze over whole apricots and top of pie.

APPLE MACAROON PIE

- 1 unbaked PIE SHELL
- 4 cups APPLES
- ½ cup SUGAR
- 1 tablespoon FLOUR
- ½ teaspoon CINNAMON
- 2 tablespoons BUTTER
- 1 EGG
- ½ cup SUGAR
- 1 cup COCOANUT
- 1 tablespoon BUTTER
- ¼ cup MILK

Method: Place apples, ½ cup sugar, flour and cinnamon and 2 tablespoons butter in pie shell and bake until done. Beat egg and ½ cup sugar together. Add cocoanut, 1 tablespoon butter and the milk. Mix and pour over apples. Bake until golden brown.

Mrs. Elden C. Paape, Mankato, Minnesota

FROSTY CHERRY PIE (Simple But Impressive)

- 1 cup pitted and halved SWEET CHERRIES
- 1 package STRAWBERRY FLAVORED GELATIN
- 1 cup boiling WATER
- 1 9-ounce can CRUSHED PINEAPPLE
- ½ cup MARSHMALLOWS, quartered
- ¼ cup WATER
- 1 tablespoon LEMON JUICE
- ¼ cup powdered DRY MILK SOLIDS
- ½ teaspoon VANILLA
- 1 9-inch baked PIE SHELL

Method: Dissolve gelatin in boiling water; set aside ¼ cup of gelatin for glaze. Add pineapple and marshmallows. Refrigerate until partially set. Add cherries. Combine ¼ cup water and lemon juice in small bowl. Sprinkle dry milk solids over and beat until thick. Add vanilla. Fold into gelatin. Pour into baked pie shell. Refrigerate. Garnish with pitted cherries around edges, if desired. When firm, spoon gelatin glaze over cherries and top of pie. Chill until set. Serves 8.

PEACH ANGEL PIE

- 6 EGG WHITES
- ¼ teaspoon SALT
- 2 cups SUGAR
- 2 teaspoons VANILLA
- 2 teaspoons LEMON JUICE
- 2 10-ounce packages FROZEN SLICED PEACHES
- 1½ cups heavy CREAM
- ½ teaspoon ALMOND EXTRACT
- 1 tablespoon SUGAR

Method: Grease well and flour a 9 inch or 10 inch pie plate right to the edge. Beat the egg whites with the salt until stiff but not dry. Add gradually 1 cup sugar, beating well after each addition. Add vanilla and the other cup of sugar, very slowly, alternating with lemon juice. Beat until all the sugar is dissolved and the meringue is very stiff. Put the meringue into the pie plate, having it higher in the middle than around the edge. It should look more or less like a dome. Bake 1 hour and 30 minutes in a slow oven,

275°F. and then for 30 minutes at 300°F. It will puff and then crack. As it cools, the center will sink somewhat. Cool thoroughly, but not in the refrigerator. Drain two 10 ounce packages frozen sliced peaches. Just before serving, whip heavy cream with almond extract and 1 tablespoon sugar. Spread a layer of the cream on the pie, then a layer of the peaches, another layer of cream and more peaches on top. Do not put the pie in the refrigerator. It does not improve the meringue. Cut as you would a pie; loosen the edges with a spatula first to make the coming out easier and more successful. It will be one of the best successes you ever had.



PIES

CHOCOLATE MACAROON PIE

- 1 cup **HEAVY CREAM**
- 1 cup **MILK**
- 1 package **CHOCOLATE FREEZING MIX**
- 1 2/3 cups crumbled **COCOANUT BAR COOKIES**
- 1/4 cup **SUGAR**
- 1/4 cup **BUTTER**
- WHIPPED CREAM**
- Toasted **COCOANUT**

Method: Combine cream and milk in a deep bowl. Whip until a deep layer of foam forms — takes 1 to 2 minutes. Add contents of package of freezing mix. Whip 1 more minute to dissolve. Pour into refrigerator tray and freeze until firm, but not too hard. While ice cream freezes, make cocoanut crust. Mix crumbled cocoanut bars, sugar and butter thoroughly. Press into 9 inch pie pan. Chill. When ice cream is frozen, pile into cocoanut crust, decorate with puffs of whipped cream and toasted cocoanut.

CLUES TO GOOD PIE CRUST

The reason for your failure could well be not enough SALT. Salt contributes more than taste to a good pie crust. Salt performs a chemical action in the dough that has as much to do with a good crust as the proper amount of SHORTENING, FLOUR and WATER, combined with skillful mixing and handling. Salt in the pie dough firms the gluten in the flour, the substance that gives adhesiveness to the dough. Through this elasticity the dough is able to stretch into many fine gossamer layers that produce the desired flakiness when baked. If you've been using the unmeasured "pinch" of salt which always varies, try measuring an exact one-half teaspoon for each cup of flour in your pie crusts. This is the minimum quantity for best chemical results in the dough and should be regarded as a starting point to test just how much more is palatable to your family's taste.

PECAN PIE SHELL

- 1/2 cup less 1 tablespoon **VEGETABLE SHORTENING**
- 1 tablespoon boiling **WATER**
- 2 tablespoons **BUTTERMILK**
- 1 1/4 cups sifted all purpose **FLOUR**
- 1/2 teaspoon **SALT**
- 4 tablespoons chopped **PECANS**

Method: Put vegetable shortening in mixing bowl. Add boiling water and buttermilk and whip with fork until all liquid is absorbed and a thick, smooth mixture is formed. Sift flour and salt together onto vegetable shortening and stir quickly into a dough. Pick up and work into a smooth dough; shape into a flat round. Roll between two 12 inch squares of waxed paper into a circle 1/8 inch thick and about size of paper. Peel off top paper, sprinkle 2 tablespoons

chopped pecans over pastry, leaving about a 1-inch border plain. Recover with paper and gently roll pecans into dough. Turn pastry and paper over and repeat process, rolling in remaining 2 tablespoons pecans. Peel off top paper, place pastry in 9 inch pie pan, pastry next to pan. Remove paper, fit pastry into pan, trim 1/2 inch beyond pan, turning back even with edge of pan; flute rim. Prick shell all over with fork. Bake in very hot oven (450°F.) 14 - 19 minutes.

PIE CRUST

Mix 3 cups FLOUR, 1 1/2 teaspoons SALT and 1 cup LARD (scant). Beat 1 EGG WHITE with 5 tablespoons COLD WATER and 1 teaspoon VINEGAR and add to mix and chill. Rolls very easily and always good.

Mrs. John Anderson, Creighton, Nebraska

COOKIES

LUSCIOUS APRICOT BARS

Wash thoroughly and put into saucepan having a tight fitting cover, 1 cup (or about 4 ounces) DRIED APRICOTS. Bring to boiling, reduce heat, cover and simmer 10 minutes. Remove from heat, drain and set aside to cool. Sift together into a small bowl, 1 cup sifted FLOUR and 1/4 cup SUGAR. Cut in with a pastry blender until pieces are size of small peas, 1/2 cup BUTTER. Using the back of spoon, firmly press flour mixture into an even layer on the bottom of an ungreased 9-inch square pan. Bake 350°F. about 25 minutes or until lightly browned. Meanwhile chop the cooled apricots and set aside. Sift into medium bowl, and set aside: 1/3 cup sifted FLOUR, 1/2 teaspoon BAKING POWDER, 1/2 teaspoon SALT. Beat until thick and piled softly 2 EGGS, 1 teaspoon VANILLA. Gradually add, beating thoroughly after each addition, 1 cup firmly packed BROWN SUGAR. Blend into the flour mixture, chopped apricots and 1/2 cup CHOPPED NUTS (walnuts or pecans). When the first layer is lightly browned remove from oven and spread the apricot mixture over it. Return to oven and bake 30 minutes longer. Cool on rack before cutting. Makes 3 dozen 1 1/2 inch squares.

Mrs. John Bairn, Valentine, Nebraska

JIM JAMS

- 1 cup BUTTER (can use 1/2 cup LARD and 1/2 cup BUTTER)
- 1 1/2 cups BROWN SUGAR
- 1 EGG
- 1/3 cup SOUR CREAM
- 1 teaspoon VANILLA
- 3/4 teaspoon SALT
- 2 cups OATMEAL
- 2 cups FLOUR
- 1 teaspoon SODA

FILLING

- 1 cup RAISINS
- 1 cup DATES
- 1 cup SUGAR
- 1 tablespoon FLOUR
- 1 cup hot WATER
- Pinch of SALT
- 1/2 cup NUTMEATS
- 1 teaspoon VANILLA

Method: Combine in order given, roll out and cut, put on filling given below, and fold over.

Method: Cook first 6 ingredients until thick, add nutmeats and vanilla. Put filling on cookie. Fold over and bake at 350°F.

Mrs. Maynard Hamann, Route #1, Willmar, Minnesota



BLACK WALNUT DROP COOKIES

- ¼ cup soft BUTTER
- 1 cup SUGAR
- 1 EGG, beaten
- ½ cup MILK
- ¼ cup COCOA
- 1½ cups sifted FLOUR
- 2 teaspoons BAKING POWDER
- 1 cup NUTS

Method: Cream butter and sugar, add beaten egg and milk. Add cocoa, flour and baking powder. Add nuts. Bake at moderate heat 350°F.

Mrs. Minnie Clopper, N. Sioux City, South Dakota

CHOCOLATE INITIAL COOKIES

- GRAHAM CRACKERS
- Semi-sweet CHOCOLATE CHIPS

Method: Heat several graham crackers on a baking sheet in moderate oven (350°F.) about 5 minutes. Take out one warm cracker at a time

and press chocolate chips on top to form an initial or design. Chocolate will stick to cracker as it cools.

CHOCOLATE DROP COOKIES

- 1 cup BROWN SUGAR
- ½ cup melted BUTTER
- 1 heaping tablespoon COCOA
- 1 EGG
- ½ cup SWEET MILK
- 1½ cups FLOUR
- ½ teaspoon SODA
- ⅛ teaspoon SALT
- 1 teaspoon VANILLA
- 1 cup chopped NUTS

Method: Mix in order given and bake 10 to 12 minutes at 375°F. When cookies are still slightly warm, frost with your favorite chocolate frosting. These are delicious.

Mrs. Lila Kranzeler, 414 N. Jay St., Aberdeen, South Dakota

PINEAPPLE COOKIES AND FROSTING

- 2/3 cup SHORTENING
- 1½ cups BROWN SUGAR
- 2 EGGS, beaten
- 1 cup drained crushed PINEAPPLE
- 1 teaspoon SODA, dissolved in 1 tablespoon JUICE
- 2½ cups all purpose FLOUR
- ½ teaspoon SALT
- 1 teaspoon BAKING POWDER
- 1 teaspoon VANILLA
- ½ cup NUTMEATS

Method: Cream shortening, sugar, add eggs. Mix all thoroughly. Add soda dissolved in pineapple juice. Add crushed pineapple. Sift flour, salt and baking powder. Add, mix well. Blend in nutmeats. Drop by spoonful. Bake 375°F. on greased cooky sheets 13 minutes.

FROSTING FOR PINEAPPLE COOKIES

- 6 tablespoons BUTTER
- 1½ cups POWDERED SUGAR
- 1 teaspoon VANILLA
- 3 tablespoons hot PINEAPPLE JUICE

Method: Brown butter until golden color. Add powdered sugar and pineapple juice. Mix until smooth and add vanilla. Frost cookies. These freeze so wonderfully.

DICED APPLE COOKIES

- ¼ cup BUTTER
- ½ cup granulated SUGAR
- ½ cup BROWN SUGAR
- 1 EGG
- 1 teaspoon VANILLA
- 1½ cups sifted FLOUR
- 1 teaspoon BAKING POWDER
- ½ teaspoon SODA
- ¼ teaspoon SALT
- ¼ cup SOUR CREAM
- ½ cup RAISINS
- 1 cup finely diced unpeeled APPLES

Method: Cream butter with sugar, beat in the egg and vanilla; sift dry ingredients and mix in alternately with remaining ingredients. Drop by teaspoons on greased cooky sheet. Bake at 375°F. 12 to 15 minutes. Makes 3½ dozen.

Mrs. Ed Kirchevel, Lake Andes, South Dakota

SQUARED CIRCLES

- 4 cups sifted enriched FLOUR
- ½ teaspoon BAKING SODA
- ¼ teaspoon SALT
- 1 cup BUTTER or MARGARINE
- 2 cups SUGAR
- 3 EGGS, unbeaten
- 1 teaspoon VANILLA
- 1 package rum or mint flavored CHOCOLATE WAFERS

Method: Measure flour, baking soda, and salt into sifter. Sift twice and return to sifter. Cream butter or margarine in bowl. Add sugar gradually, creaming thoroughly after each addition. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Sift in dry ingredients and blend well. Cover bowl. Chill dough firmly enough to roll. Roll out half of chilled dough into ¼ inch thick square. Cut into 2½ inch square. Center each square with chocolate wafer. Repeat with remaining dough. Bake on greased cooky sheets in moderate oven, 350°F. about 10 minutes or until edges of cookies are golden brown. Cool on wire racks. Yield 4½ dozen.

BANANA OATMEAL COOKIES

Cream ¾ cup SHORTENING and add 1 cup white SUGAR. Beat until light and fluffy. Add 1 EGG and beat well. Add 1 cup mashed BANANAS and ¼ cup quick cooking ROLLED OATS. Mix thoroughly. Let stand while you sift and measure 1½ cups FLOUR. To it add ½ teaspoon SALT, ¾ teaspoon CINNAMON, ½ teaspoon SODA and sift together 3 times. Add ½ cup chopped NUTMEATS to the sugar mixture and finally the FLOUR. Blend well and drop by teaspoons, about 1½ inches apart on greased cooky sheet. Bake in moderate oven until brown and the surface springs back when pressed lightly with finger tips.

Mrs. Bus Senier, Long Pine, Nebraska



COOKIES

BEEHIVE COOKIES

- 1 cup sifted FLOUR
- SALT
- 1/2 cup BUTTER or MARGARINE
- 1/4 cup SUGAR
- 1 teaspoon VANILLA
- 16 large MARASCHINO CHERRIES
- 16 blanched ALMONDS (toasted whole)
- 1/4 to 1/3 cup shredded COCOANUT (chopped very short)

Method: Mix in the usual way. Make a small slit in cherry opposite stem end. Insert an almond in each cherry mold, 1 level tablespoon dough around cherry to form a ball. Roll in cocoanut. Place on ungreased cookie sheet. Do not press down. Bake in 325°F. oven.

Mrs. Walter Nack, Groton, South Dakota

BREAD AND ROLLS

SOUR CREAM MUFFINS

- 2 tablespoons SUGAR
- 1 EGG
- 1 cup SOUR CREAM
- 1 1/3 cups FLOUR
- 1 teaspoon BAKING POWDER
- 1/2 teaspoon SODA
- 1/4 teaspoon SALT
- 1 tablespoon melted SHORTENING

Method: Beat the sugar, egg and sour cream well. Put the flour, baking powder, soda and salt in flour sifter. Sift this into the first mixture. Add the melted shortening. Bake in a hot oven (400°F.).

Mrs. George Doeschke, Lawton, Iowa

COCOANUT SQUARES

Remove crusts from 18 thin slices of enriched yeast raised BREAD. Spread 12 slices liberally with ORANGE MARMALADE. Arrange in stacks of 2; top with a plain bread slice. Cut in half. Frost each little stack with LEMON CREAM CHEESE FROSTING. Sprinkle liberally with COCOANUT and a few coarsely chopped NUTS. Chill.

LEMON CREAM CHEESE FILLING

- 2 tablespoons LEMON JUICE
- 2 1/2 cups sifted CONFEC-TIONERS SUGAR
- 1 3-ounce package CREAM CHEESE

Method: Stir the lemon juice into the cream cheese. Add sugar gradually, blending it well. Add a little more lemon juice or water if necessary for spreading consistency.

Amelia Billington, Box 712, Corona, South Dakota

ORANGE FRENCH TOAST

Combine 2 beaten EGGS, 1/4 cup of MILK, 1 tablespoon of SUGAR, 1 tablespoon of grated ORANGE RIND and a dash of SALT. Mix these ingredients thoroughly. This will make enough egg dip for six slices of BREAD. Now dip your bread slices into the mixture, coating both sides lightly. Brown in a skillet on both sides, using hot BUTTER or MARGARINE. You're ready to serve now. APPLESAUCE, SYRUP and HONEY are all delightful accessories for your orange toast treat.

TALLAHASSEE HUSH PUPPY

- 2 cups CORN MEAL
- 2 teaspoons BAKING POWDER
- 1 teaspoon SALT
- 1 1/2 cups SWEET MILK
- 1/2 cup WATER
- 1 large ONION, chopped fine

Method: Sift dry ingredients together and add the milk and water. Stir in the chopped onion. Add more milk or meal as may be necessary to form a soft but workable dough, into cones (oblong cakes, 5 inches long, 3 inches wide and about 3/4 inch thick.) Fry in deep hot fat until well browned. Grand with fried fish.

Mrs. Edw. L. Pavlik, Route #1, Box 137, Verdigré, Nebraska

HONEY AND CHEESE BUBBLE

Make your favorite YEAST ROLL DOUGH, using about 4 1/2 to 5 cups FLOUR. Divide dough in half. One-half will be for the Cheese Bubble Ring, and the other for the Honey Bubble Ring. Roll each half into a roll about 24 inches long. Cut into 1/2 inch slices; form into balls.

CHEESE BUBBLE RING

Place a layer of balls about 1/2 inch apart in a greased 9-inch tube pan. Brush with melted MARGARINE or BUTTER. Sprinkle with 2 ounces grated CHEDDAR CHEESE. Arrange a second layer of balls on top of first. Brush with melted MARGARINE or BUTTER and sprinkle with 2 ounces GRATED CHEDDAR. Cover, let rise in a warm place, free from draft until doubled in bulk. Brush with melted MARGARINE or BUTTER. Bake in a moderate oven, 375°F. for 35 minutes.

HONEY BUBBLE RING

Place a layer of the balls about 1/2 inch apart in a greased 9 inch tube pan. Brush with melted MARGARINE or BUTTER. Sprinkle with finely chopped NUTS, then 2 tablespoons dried CURRANTS. Cover with a second layer of balls. Combine 1/2 cup HONEY, 1/4 cup BROWN SUGAR, 2 tablespoons melted MARGARINE or BUTTER and 1 teaspoon CINNAMON. Spoon over the bubble ring. Cover; let rise in a warm place, free from draft, until doubled in bulk. Bake in a moderate oven, 375°F. for 35 minutes. Let stand in pan 5 minutes before removing.

CORN MEAL WAFFLES

- 3/4 cup FLOUR
- 3 teaspoons BAKING POWDER
- 1 teaspoon SALT
- 2 tablespoons SUGAR
- 1 1/2 cups WHITE or YELLOW CORN MEAL
- 2 EGGS
- 1 1/4 cups MILK
- 1/2 cup melted SHORTENING

Method: Sift flour; measure; add baking powder, salt and sugar; sift again and add corn meal; mix well. Beat egg yolks; add the milk and the melted shortening; pour this into flour mixture and stir just enough to moisten the dry ingredients. Fold in the egg whites which have been beaten until stiff but not dry. Bake about 4 minutes in a moderately hot waffle baker. Makes about 5 waffles. Nice served with shaved

maple sugar, with melted butter, grilled sausage and apple rings. Also nice with honey.

Mrs. Orville Bautch, Route #2, Parkers Prairie, Minnesota



BREAD AND ROLLS

APPLE ROLL UPS

Boil together 5 minutes 1 cup BROWN SUGAR and 1¾ cups WATER. Pour half of this syrup into a square baking pan, 8 x 8 x 2 inches. Make a biscuit dough of 2 cups of BISCUIT MIX, adding 1 tablespoon of SUGAR. Roll out 1/3 inch thick. Spread with 3 cups chopped APPLE, sprinkle lightly with SUGAR and CINNAMON and dot with BUTTER. Roll up and cut like cinnamon rolls. Place rolls, cut side down in syrup. Pour remaining syrup over top of rolls. Bake 30 minutes at 400°F. Serve warm with light CREAM.

BAKED APPLE DOUGHNUTS

- 1½ cups sifted all purpose FLOUR
- 1¾ teaspoons BAKING POWDER
- ½ teaspoon SALT
- ½ teaspoon ground NUTMEG
- ½ cup SUGAR
- 1/3 cup SHORTENING
- 1 EGG, beaten
- ¼ cup MILK
- ½ cup grated RAW APPLE
- ½ cup melted BUTTER or MARGARINE
- 1/3 cup SUGAR
- 1 teaspoon ground CINNAMON

Method: Sift together flour, baking powder, salt, nutmeg and ½ cup sugar. Cut in shortening until mixture is fine. Mix together egg, milk and apple; add all at once to dry ingredients and mix quickly but thoroughly. Fill greased 2½ x 1¼ inch muffin pans 2/3 full. Bake in a 350°F. (moderate) oven 20 to 25 minutes or until golden brown. Remove from pans. Immediately roll doughnuts in melted butter or margarine, then in sugar and cinnamon which has been mixed together. Serve warm.

BISHOP BREAD

- 1 cup SUGAR
- 3 EGGS
- 1½ cups FLOUR
- 1½ teaspoons BAKING POWDER
- ½ teaspoon SALT
- 1 cup WALNUTS
- 1 cup DATES
- 1 cup MARASCHINO CHERRIES
- 1 bar SWEET CHOCOLATE
- 1 cup BRAZIL NUTS

Method: Beat eggs, add sugar. Sift together ¾ cup flour, baking powder, and salt, and combine with first mixture. Then add fruit and nuts (may be left whole) which have been floured on a board with half the flour. Add chocolate in long pieces. Mold into one large loaf. Line pan with heavy waxed paper. Bake 1½ hours in a moderate oven. Be sure to keep the top covered with waxed paper until it has risen. (May use a fruit mix, if desired.)

Mrs. Albert Munstermann, Ortonville, Minnesota

APPLE DROPS

- 3 tablespoons SUGAR
- 3 EGGS
- 5 tablespoons MILK
- 1½ cups FLOUR
- 1 teaspoon BAKING POWDER
- ¼ teaspoon SALT
- 1 teaspoon CINNAMON
- 1 tablespoon BUTTER
- 3 tablespoons HEAVY CREAM
- 2 large APPLES

Method: Beat together egg yolks and sugar. Add milk alternately with sifted dry ingredients. Add butter, melted, cream and apples, finely chopped. Add stiffly beaten egg whites. Fry quickly in hot fat, turning once. Serve with maple syrup.

APPLE MUFFINS

Mix your favorite MUFFINS from your own recipe or MUFFIN MIX. Add extra spicing, at least ¼ teaspoon CINNAMON and the same amount of NUTMEG. Add 1 cup pared, chopped summer APPLES just as you stir in the MILK and EGG. Drop batter into greased muffin pans. Top each with a little chopped APPLE. Sprinkle heavily with CINNAMON and BROWN SUGAR. Bake as usual.

PRESERVES AND CANNING

PEACH SEED JELLY

Boil the SEEDS from a bushel of peaches until the JUICE is pink, or red — usually one hour. There should be five cups of liquid. Add WATER, if necessary. With this use 5 cups of SUGAR and 1 package of POWDERED PECTIN. Follow pectin directions on package. This will make seven or eight glasses of jelly.

Mrs. Howard R. Brown, Leigh, Nebraska

CUCUMBER RELISH

- 2 quarts CUCUMBERS
- 2 quarts ONIONS, chopped in your food chopper
- 5 cups SUGAR
- 4 cups VINEGAR
- 1½ teaspoons CELERY SEED
- 2 tablespoons MUSTARD SEED
- 2 teaspoons TURMERIC SALT

Method: Heat syrup of sugar, vinegar, celery seed, mustard seed and turmeric. Add the cucumbers and onions and boil for 5 minutes. Put in pint jars with ½ teaspoon salt in each jar and seal while hot.

Mrs. Glenn Miller, Olivet, South Dakota

CANNING PIE APPLES

Peel and slice — putting a generous layer of APPLES in a pan, then a slight sprinkling of SUGAR, another layer of apples, etc. (About ¼ cup of sugar or a little more will be enough for each quart of apples.) Let these stand several hours — in this way they form a little juice and also settle, so they pack in the jars better. Divide the juice that has formed — putting a little in each jar. Seal the jars and process for 20 minutes in a hot water bath. These are good not only for pie, but for baked apples too. Just heat these through, sprinkling with SUGAR and CINNAMON and eating them with CREAM or WHIPPED CREAM or a topping of SUGAR, CINNAMON, BUTTER and FLOUR mixed as for apple crisp. (In making the pies, use the juice, too — using about 1 cup SUGAR, 2 to 4 tablespoons FLOUR and some CINNAMON per pie.)

Mrs. Reuben Wee, Balaton, Minnesota



SWEET CHERRY AND PINEAPPLE JAM

- 3 cups pitted and chopped BING CHERRIES
- 1 cup CRUSHED PINEAPPLE, drained
- 7 cups SUGAR
- 1 box POWDERED PECTIN
- 1/4 teaspoon ALMOND EXTRACT

and prevent floating fruit. Ladle into hot sterile glasses. Cover with thin layer of paraffin. Makes 8 half pints.

RUTH'S CUCUMBER RELISH

- 5 cups CUCUMBERS after grinding
- 3 cups CELERY
- 3 cups ONIONS
- 2 green SWEET PEPPERS and
- 2 ripe PEPPERS
- 3/4 cup SALT
- 1 scant quart VINEGAR
- 3 pints WATER
- 2 cups WHITE SUGAR
- 1 cup BROWN SUGAR
- 2 teaspoons MUSTARD SEED
- 2 teaspoons CELERY SEED

Clara Johns, Beresford, South Dakota

RIPE CUCUMBER RELISH

Peel and cube 12 large CUCUMBERS, 2 GREEN and 2 RED PEPPERS, 1 large stalk CELERY, 3 large ONIONS. SALT well and let stand overnight. Drain and rinse in clear water. **Syrup:** 4 cups VINEGAR, 5 cups SUGAR, 1 tablespoon CELERY SEED, 1 1/2 tablespoons MUSTARD SEED, add to rest and boil about 1 1/2 hours.

Mrs. Elden Paape, Mankato, Minnesota

FREEZE PEPPERS

Cut RED and GREEN PEPPERS and remove the seed; then wrap in foil and put several in a freezer bag. Remove just what is wanted and return the bag to the freezer.

Mrs. F. H. Schirmer, R. #2, Sioux Falls, South Dakota

QUICK RELISH

To 2 cups of fresh APPLESAUCE add 1 tablespoon of LEMON JUICE and 2 tablespoons HORSERADISH.

LIME PICKLES

- 7 pounds medium CUCUMBERS
- 2 cups LIME (get it at lumber yard)
- 2 gallons WATER

Method: Slice cukes in 1/4 inch slices (with peelings on) or chunks. Cover with lime and water solution for 24 hours. Rinse well, cover with fresh water and let stand 3 hours longer.

Drain and cover with following cold liquid: 2 quarts VINEGAR, 9 cups white SUGAR, 1 teaspoon CELERY SEED, 1 teaspoon WHOLE CLOVES, 1 teaspoon PICKLING SPICES. Let pickles soak in this overnight. Be sure they are covered with liquid. In the morning, boil gently for about 40 minutes or until clear. Add GREEN COLORING if desired. Pack and seal. These are simple and crisp.

Mrs. Diana Hoffman, Twin Brooks, South Dakota

PEAR JAM

- 4 cups chopped PEARS
- 7 1/2 cups SUGAR
- 1 ORANGE, ground
- 4 tablespoons LEMON JUICE
- 1/2 bottle FRUIT PECTIN

Method: Bring pears, sugar, orange and lemon juice to rolling boil for 3 minutes. Add fruit pectin. Stir and skim for 5 minutes. Pour and seal.

Louise Thompson, Mission Hill, South Dakota

CANDY

EASY DIVINITY

- 3 cups SUGAR
- 3/4 cup light CORN SYRUP
- 3/4 cup WATER
- 2 EGG WHITES
- 1 package flavored GELATIN
- 1 cup chopped NUTS
- 1/2 cup grated COCOANUT

Method: Grease a 9-inch square pan thoroughly. Then mix the sugar, corn syrup and water in a saucepan and cook to the boiling point, stirring constantly. Reduce heat and continue cooking, stirring occasionally, until a few drops tested in cold water form a hard ball (252°F. on thermometer). Meanwhile, beat egg whites until they fluff up, then add the dry gelatin, gradually, beating until the mixture holds a definite peak. Pour the syrup into the egg white mixture in a thin, thin stream, beating constantly until candy holds a shape and loses its gloss. Stir in the nuts and cocoanut. Quickly pour into pan. Makes 5 dozen pieces.

Mrs. Clarence H. Johnson, Box 27, Hartland, North Dakota



BRAZIL NUT CHIPS

Cover $1\frac{1}{2}$ cups shelled BRAZILS with cold WATER. Bring to a boil and simmer 3 minutes. Drain and cut into thin, lengthwise slices, about $\frac{1}{8}$ inch thick. Spread sliced nuts on shallow pan; dot with 2 tablespoons butter and sprinkle with 1 teaspoon SALT. Bake in a moderate oven (350°F.) 12 to 15 minutes, stirring occasionally. Yields about 2 cups.

BUTTER CRUNCH CANDY

- 1 cup ($\frac{1}{2}$ pound) BUTTER or MARGARINE
- 1 cup SUGAR
- 2 tablespoons WATER
- 1 tablespoon light CORN SYRUP
- Shelled NUTS, chopped fine (Walnuts, peanuts, Brazil nuts, pecans, filberts, cashews or unblanched almonds may be used)
- $\frac{3}{4}$ cup SEMI-SWEET candy making CHOCOLATE or UNSWEETENED CHOCOLATE (4 squares)

Method: Melt the butter in a 2-quart saucepan over low heat. Remove from heat; add the sugar. With a wooden spoon, stir rapidly until it's thoroughly blended. Return to low heat, stir rapidly until well mixed and mixture begins to bubble. Add water and corn syrup; mix well. Put in the candy thermometer; keep heat low. Stirring frequently, cook until thermometer registers 290°F. (brittle stage); takes 15 to 20 minutes. Remove from heat at once. Sprinkle nuts over surface and quickly stir in. Pour out on lightly greased cookie sheet; with spatula spread $\frac{1}{4}$ inch thick. Cool to room temperature. As crunch cools, loosen from sheets with spatula 2 or 3 times. Partially melt 2 squares chocolate

over boiling water. Remove from water; stir till melted. Spread evenly on crunch. Set aside until firm, then turn over; melt rest of chocolate and spread other side. When firm break into pieces. Store in tightly covered container in cool place.

CARAMELS

- 2 cups SUGAR
- $\frac{1}{2}$ cup CREAM
- 1 cup MILK
- 2 teaspoons VANILLA
- 1 cup light CORN SYRUP
- 1 cup sweetened CONDENSED MILK
- $\frac{1}{4}$ cup BUTTER

Method: Put all the ingredients except the vanilla into a heavy saucepan and cook over low fire, stirring constantly until 244°F. is reached. Add vanilla and cut into small squares when almost cold.

Mrs. M. Liedl, Fergus Falls, Minnesota

QUICKIE SWEETS FOR CHRISTMAS

Combine and melt over hot, not boiling water, 1 6-ounce package (1 cup) SEMI-SWEET CHOCOLATE MORSELS, 3 tablespoons light CORN SYRUP, 1 tablespoon WATER. Remove from heat. Drop by half teaspoonsful on waxed paper lined cookie sheet. Decorate with NUTS, CHICKEN CORN, MINTS, GUMDROPS, tinted COCOANUT, or slivered ALMONDS.

MERRY CHRISTMAS MINTS

- 3 cups SUGAR
- $1\frac{1}{4}$ cups WATER
- $\frac{1}{2}$ teaspoon CREAM OF TARTAR
- 10 drops of OIL OF PEPPERMINT
- FOOD COLORING
- CONFECTIONERS SUGAR

Method: Combine sugar, water and cream of tartar in a saucepan. Cook to very hard ball stage (264°F.). Pour into a lightly greased pan. Cool until you can handle. Grease hands lightly and pull candy. Add flavoring during first few minutes. Divide candy into several portions, if different colored mints are desired. Add a few drops of desired food coloring to each portion.

Continue pulling the candy until it has a satin finish and surface is grooved. Then pull into a rope $\frac{1}{2}$ inch wide and cut into 2 inch lengths. Drop pieces into a pan of confectioners sugar. Coat each piece well and keep each piece separate. Cover and set aside for at least 24 hours or until candy crystallizes. Shake candy in a sieve to remove excess sugar. Store in air tight containers.

Mrs. Edward Pavlik, R. #1, Verdigre, Nebraska

THREE FROM ONE PENUCHE

Make penuche fudge as directed on package of FROSTING MIX, omitting nuts. When glossy, pour onto buttered pan or plate. When cool, work with your hands until fudge is smooth and pliable. Divide into 3 portions. Shape first portion into a roll about 1 inch in diameter. Roll in finely chopped PECANS. Wrap in wax paper and chill $\frac{1}{2}$ hour before slicing. Shape second portion into bon bons and decorate with CHERRY HALVES. Shape the remaining fudge into finger shaped pieces; roll in SHREDDED COCOANUT.

MISCELLANEOUS

EGG AND CHEESE CAKES

- 4 EGGS, beaten
- 1 tablespoon grated ONION
- $\frac{1}{3}$ cup all purpose FLOUR
- $\frac{1}{2}$ teaspoon SALT
- $\frac{1}{8}$ teaspoon PEPPER
- 1 teaspoon BAKING POWDER
- $\frac{1}{3}$ pound SHARP CHEESE
- $\frac{1}{3}$ cup FAT for frying

Method: Combine eggs with onion, flour, salt, pepper and baking powder. Add cheese, cut in $\frac{1}{4}$ inch cubes. Heat 2 tablespoons fat in frying pan until a drop of water sizzles. Dip large spoon of mixture and drop into hot fat. Brown well on both sides, turning once. Add more fat as needed. Serve promptly, accompanied by marmalade or cranberry jelly. Makes 3 servings.



MISCELLANEOUS

APPLE PANCAKES

Add chopped canned APPLE SLICES to your favorite PANCAKE BATTER and bake on the griddle as you usually do. When the pancakes are golden brown on both sides, sprinkle each with CINNAMON SUGAR and stack them on a plate. Place them in a warm oven until ready to serve . . . just as they are or with melted BUTTER.

CHILI WELSH RABBIT

Heat a 10½ ounce can condensed TOMATO SOUP with 1 tablespoon minced GREEN PEPPER, ⅓ teaspoon each, SALT and ground BLACK PEPPER and 1¼ teaspoons CHILI POWDER. Add 1 cup grated SHARP CHEDDAR CHEESE. Heat only until cheese is melted. Serve at once over 6 slices TOAST. Top each with 2 slices crisp BACON. Yield, 6 servings.

CORNMEAL DUMPLINGS

- 1 cup sifted FLOUR
- 2 EGGS
- 2 teaspoons BAKING POWDER
- ½ cup MILK
- 1 teaspoon SALT
- 2 tablespoons melted BUTTER or MARGARINE
- 1 cup YELLOW CORNMEAL

Method: Combine flour, baking powder, salt and yellow cornmeal in separate bowl. Beat slightly the eggs and add milk and melted butter or margarine. Pour into the dry ingredients and stir until batter is well mixed. Spoon a heaping teaspoon of batter into a piece of wax paper, sprinkled with additional corn meal. Coat the little dumpling completely. Drop dumplings into

simmering stock or broth. Cover tightly and cook gently for 15 minutes. Do not lift cover while dumplings cook.

Mrs. Frank Noziska, Atkinson, Nebraska

JOE'S FAVORITE SANDWICHES

- ½ pound ground lean BEEF
- 1 to 2 tablespoons COOKING OIL
- ¼ cup chopped ONION
- ¼ cup finely chopped CELERY
- ¾ cup TOMATO SAUCE
- ½ teaspoon SALT
- ½ teaspoon CHILI POWDER
- ½ teaspoon WORCESTER-SHIRE SAUCE
- 1 (4½ ounce) can chopped RIPE OLIVES
- ¾ to 1 cup MILK
- 3 cups BISCUIT MIX
- 8 slices PROCESS CHEESE

Method: Brown beef in oil. Add onion, salt, celery, tomato sauce, and chili powder, Worcestershire sauce and olives. Cool slightly. Stir milk into biscuit mix, using enough milk to make soft dough. Roll dough on floured board to ⅛ inch thickness. Cut into sixteen 3¾ inch circles. Place half of circles on greased baking sheet. Heap meat mixture on center of these biscuit circles. Moisten edges and top with second biscuit, pressing edges firmly together. Bake in moderately hot oven (375°F.) about 25 minutes, until biscuits are browned. Top each with cheese slice and bake 2 or 3 minutes longer, until melted. Cool 5 minutes. Makes 8 sandwiches.

SPICED HOT CHOCOLATE

Add 2 or 3 crushed CINNAMON STICKS and a pinch of SALT to 1 quart CHOCOLATE DRINK. Heat just to boil and simmer (do not boil), about 5 minutes. Remove cinnamon and serve spiced chocolate, topped with WHIPPED CREAM and sprinkling of CINNAMON. Serves 4.

GLORIFIED DENVER SANDWICH

- 8 slices enriched BREAD
- BUTTER or MARGARINE
- 2 teaspoons BUTTER or MARGARINE
- 1 teaspoon chopped ONION
- 1 tablespoon MAYONNAISE
- 2 EGGS, beaten
- 1 tablespoon chopped GREEN PEPPER
- ¼ cup cubed canned LUNCHEON MEAT

Method: Spread butter or margarine on bread. Melt the 2 teaspoons butter or margarine in skillet. Add onion and cook until golden. Blend mayonnaise with eggs. Stir in green pepper and meat. Add egg mixture to onion mixture in skillet. Cook gently as for scrambled eggs until set. Spoon mixture on 4 slices bread. Cover with remaining bread slices. Makes 4 sandwiches.

SWEET RAISIN DRESSING

- 4 cups BREAD CRUMBS (dry)
- 1 teaspoon SALT
- ¼ cup SUGAR (more if desired)
- 2 teaspoons CINNAMON
- 1 teaspoon NUTMEG
- ½ teaspoon CLOVES
- ½ cup RAISINS
- 1 cup chopped APPLES
- HOT WATER to moisten to desired consistency

Method: Combine all ingredients and stuff fowl. Caution: Do not stuff too tight; leave room to fluff. Allow 1 cup to 1 pound of bird.

Mrs. K. E. Johnson, Creighton, Nebraska

SANDWICH FILLING

- 2 cups MILK
- 4 tablespoons FLOUR
- 4 tablespoons BUTTER
- ½ teaspoon SALT
- Dash PEPPER
- ½ pound grated OLD ENGLISH CHEESE
- ½ dozen hard cooked EGGS, sliced
- 1 small can PIMIENTO, chopped fine
- ½ GREEN PEPPER, cut fine
- 6 ounce can cut up MUSHROOMS

Method: Make a white sauce of milk, flour, butter, salt and pepper. Add cheese, eggs, pimiento, green pepper and mushrooms. Heat all together. Cool. Store in refrigerator. Keeps well. Use as hot cheese sandwiches or as regular sandwiches.

Mrs. Joe Rauen, Altamont, South Dakota



TUNA GUMBO CREOLE

Mix a can of condensed CREOLE GUMBO SOUP with 1/3 cup top MILK or light CREAM, add a can of TUNA (chunk style) and heat. Serve on hot BISCUITS or RICE.

CHICKEN APPLE SALAD SANDWICH

- 1 cup (6-ounce can) chopped cooked CHICKEN
- 6 slices BACON, chopped
- 1/2 cup chopped APPLE
- 2 tablespoons chopped GREEN PEPPER
- 2 tablespoons minced ONION
- 1/3 cup MAYONNAISE
- 2 teaspoons LEMON JUICE
- 12 slices enriched BREAD BUTTER or MARGARINE
- 6 LETTUCE LEAVES

Method: Measure chicken into bowl. Fry bacon until crisp. Drain and add minced bacon to chicken along with apple, green pepper and onion. Mix mayonnaise and lemon juice. Add to chicken mixture and toss lightly until well blended. Spread chicken mixture on 6 slices bread, already spread with butter or margarine. Place lettuce on each sandwich and cover with remaining bread slices. Makes 6 sandwiches.

COOKING RICE IN QUANTITY

For 50 half cup servings of firm yet tender cooked rice, 3 pounds of white RICE (long or medium grain) are cooked in 3 quarts of boiling WATER in a covered 10-quart saucepan over direct heat on top of the range. A tablespoon of SALT is added, also a tablespoon of bland COOKING OIL or FAT to help prevent the rice from foaming over and to keep grains separate. The rice is cooked covered 15 minutes on low heat, removed from heat and allowed to stand 5 to 10 minutes. Or oven cooked rice is easier for the cook, because it calls for no watching and no worry about scorching or foaming over. The proportion is 3 pounds of white RICE to 4 quarts of boiling WATER, plus a tablespoon each of SALT and OIL. Stir the rice into the boiling water and bake 30 minutes at 350°F. If the baking dish lacks a cover, use aluminum foil, school lunch cooks suggest.

WYNN'S PUNCH

- 1 can HAWAIIAN FRUIT PUNCH
- 1 46-ounce can PINEAPPLE JUICE
- 1 bottle CRANBERRY JUICE
- 1 quart GINGERALE

Method: Mix together. Chill with a fruited icing made by laying half slices of lemon and orange in the bottom of ring mold. Add a small amount of water and freeze. Then fill mold with water and freeze. Use other fruits to vary.

Mmmmmmmmm, good!

CRANBERRY CHEESE DIP

To make about 2 cups, put 2 cups of fresh CRANBERRIES through your food chopper. Cream two 3-ounce packages of CREAM CHEESE and 2 1/2 ounces of BLUE CHEESE together until smooth. Add the cranberries and 1/2 cup SUGAR to the mixture; blend until fluffy, then chill. Serve it on a tray surrounded by some of your favorite dippers. For dippers, you might try pumpernickel strips, toast fingers, crisp crackers, corn chips or potato chips. Celery chunks, melon balls, cucumber fingers, apple slices or shrimp make for a fresh touch.

CRANBERRY APPLE PUNCH

- 1 bottle CRANBERRY JUICE COCKTAIL
- 1 1/2 cups APPLE JUICE
- 1/4 cup LIME JUICE
- 1/2 teaspoon CINNAMON FLAVORING EXTRACT

Method: Combine together and chill cranberry juice, apple juice, lime juice and cinnamon flavoring extract. Frost the rims of 4 tall glasses. Put 2 or 3 ice cubes in each, pour punch and serve.

JACK O'LANTERN POPCORN BALLS

- 2 cups white SUGAR
- 1 cup white CORN SYRUP
- 2 teaspoons CREAM of TARTAR
- 1 tablespoon BUTTER
- 1/2 teaspoon SODA
- 6 quarts POPPED CORN
- 1 drop RED FOOD COLORING
- 3 drops YELLOW FOOD COLORING
- 18 wooden SKEWERS
- 54 small black GUMDROPS
- 9 black GUMDROPS STRIPS (cut in half) (A black licorice stick can be used)

Method: Cook sugar, corn syrup, food coloring, cream of tartar and butter to hard ball stage (254°F.) Remove from heat and add soda. Stir thoroughly as this bubbles up. Pour over popped corn, and form into 18 balls with buttered hands. Press the wooden skewers into the balls for handles. Use the small gumdrops for eyes and noses, and the longer gumdrops or licorice pieces (cut in half lengthwise) to form the mouth for each face. Stick these on with a "glue" made by boiling about 1/2 cup syrup for a few minutes. To finish these popcorn faces, cover with cellophane or Saran Wrap. Cut centers from 6-inch doilies, and slip the doilies up over the skewers. Gather doilies around the neck and tie with orange and black ribbons. These work up very quickly and easily, and they are so much fun for the children.

Mrs. A. C. Aufdenkamp, Polk, Nebraska



MISCELLANEOUS

STRAWBERRY BUTTERMILK

Blend together 2 cups BUTTERMILK and 2/3 cup crushed SWEETENED STRAWBERRIES. Serve very cold.

Rena Hoskin, Verdigre, Nebraska

BANANA SMOOTHIE

- 1 cup MILK
- ½ cup PINEAPPLE JUICE
- 1 BANANA
- ¼ teaspoon SALT
- ½ pint VANILLA ICE CREAM
- CRUSHED PINEAPPLE

Method: Beat together milk, pineapple juice, banana, salt and ice cream. Pour over crushed pineapple in two tall glasses.

Rena Hoskin, Verdigre, Nebraska

COFFEE NOG

- 2 EGGS
- 2 tablespoons SUGAR
- 2 teaspoons INSTANT COFFEE
- Dash of SALT
- 2 cups MILK
- COFFEE ICE CREAM

Method: Beat the eggs, add sugar, instant coffee, salt, milk and cook over hot water until thick. Chill, beat well, fill 3 glasses. Top with coffee ice cream.

Rena Hoskin, Verdigre, Nebraska

CHOCOLATE FROSTED FLOAT

Combine and beat until foamy with a hand, or electric mixer, ½ cup of QUICK COCOA POWDER, ½ pint of softened VANILLA ICE CREAM, 1 quart of MILK and ½ teaspoon of NUTMEG . . . that is if you like nutmeg. If you don't, omit it. Pour this mixture into 6 8-ounce glasses and top with some more VANILLA ICE CREAM. You'll like the delicate chocolate flavor.



DID YOU KNOW

... that when making white sauce, to save time, make a quantity at one time, keep in refrigerator and vary the flavors by adding horseradish or curry powder.

Mrs. Ray Muilenberg, Platte, South Dakota

... that to get a different flavor and an even browning when preparing meat or chicken, brush it with vegetable bouquet sauce.

Mrs. Ray Muilenberg, Platte, South Dakota

... that to keep eggs from cracking when boiling, place the eggs in enough cold water to cover and let stand a few minutes. Put eggs into your boiling water and boil as usual.

Mrs. Moses Glanzer, Canistota, South Dakota

... that fresh berries are easy to crush with a pastry blender.

... that for long, curly chocolate shavings use your potato peeler. It works perfectly.

... that sandpaper used on bottom of baby's shoes when learning to walk will prevent many a fall.

Mrs. B. H. Monnick, Route #1, Nickerson, Nebraska

... that to keep bacon strips from tearing as you separate them, roll the package gently and the slices will come apart neatly.

... that icing doesn't stick when packing cakes for lunches if you dust the waxed paper with powdered sugar. The icing will remain on the cake instead of on the paper.

Mrs. Dora Perlenfein, Box 1231, Bonesteel, S. D.

... that raisins heated a minute in the oven will not sink to bottom of cake.

... that lumpy brown sugar will pulverize easily if set outside in freezing weather.

... that a strong solution of alum water sprinkled over places infected with ants, cockroaches and spiders will disperse these visitors.

... that if you give your candles a light coat of shellac, it will prevent them from bending and becoming limp in a warm room.

... that when starch clings to your iron, you may sprinkle salt on a piece of brown paper and iron over it. It will remove the starch.

... that when you buy sweet corn, silks that are still green at the tips indicate corn that has not matured enough to have well filled kernels and the best flavor.

... that when making pancake batter, if the white of egg is beaten up separately and folded in last, the cakes will stay put and not spread out over the griddle when frying them.

Mrs. Wm. Olson, Academy, South Dakota

... that salted food left standing too long in aluminum cookware will pit the insides of the pots and make them difficult to clean. Preserve the beauty of your aluminum ware and prolong its usefulness by emptying those pots or pans immediately after using them.

... that you will have a very tasty spread if you cream butter with a dash of mustard, a squeeze of lemon and a little parsley before spreading over a sandwich.

... that you can cut angel food or sponge cake without pressing the slices out of shape, by using two forks back to back and lightly tearing through the cake.

... that for cheese which has dry edges when put into the refrigerator, rub the cut surfaces with a little butter, margarine or salad oil. Wrap in waxed paper. This protects it and it should keep for several months.

... that if you spatter paint on a cupboard or on window panes, nail polish remover will clean it off nicely, even when the paint has hardened.

Mrs. William Porath, Valentine, Nebraska

... that you can mix mayonnaise and whipped cream, without spilling, if you will use a small fish bowl; your beater fits in nicely and contents won't spill.

... that cold cream will remove ball point ink stains when fresh.

... that to keep your clothes in better shape, sew old shoulder pads to the ends of your coat hanger. Nice for clothes that must be stored for some time.

Mrs. Nick Marra, Alton, Iowa

... that to keep a loaf cake from drying out, cut in half, then use from the center. Push together and the cut ends will stay fresh.

Bea Lysdal, Burke, South Dakota

... that if you add ¼ cup melted shortening to your pancake batter, there is no need to put fat in the frying pan which causes smoking.

Mrs. Mike Zogers, R.R.#2, Petersburg, Nebraska

... that to remove onion odor from a knife, run it through a raw potato.

... that to make chocolate whipped cream, add 1 teaspoon instant cocoa mix to ½ cup cream before whipping.

Mrs. Elden C. Paape, Mankato, Minnesota

... that when caramelizing apples if you will place the apples in ice water about 15 minutes before dipping into caramel, they harden the caramel quickly and look much nicer, and if you set them in the refrigerator a few minutes they won't be so runny.

Mrs. E. Pearl Breiterfelt, Valentine, Nebraska.

... that marshmallows will not stick to scissors if they are partly frozen before cutting.

... that you can use a new medicine dropper to measure liquid food coloring more accurately.

Mrs. A. L. Strohm, R. #1, Castana, Iowa

... that peaches will not darken even when peeled ahead of time if immersed in a bowl of half milk and half water. Weight down with a plate. When ready to use, rinse off and slice.

Mrs. Walter F. Sorenson, R. #1, Lamberton, Minnesota

... that if you have left over pancake batter in the refrigerator, you may add some bread crumbs to the batter and fry for a delicious treat.

Mrs. Pearce Bramel, Dundee, Minnesota

DID YOU KNOW

... that if you add green food coloring to your pickles and relishes, it makes them so pretty and more appetizing.

Mrs. Pearce Bramel, Dundee, Minnesota

... that if you don't eat the heels of the bread, dry them and grind and store in a covered jar to use later for meat loaf or wherever bread crumbs are needed.

Mrs. Pearce Bramel, Dundee, Minnesota

... that a teaspoon of sugar added to the water when boiling sweet potatoes will add flavor.

Mrs. Ann Goosen, Box 102, Marion, South Dakota

... that baked potatoes will be delicious if wrapped in aluminum foil before putting them in the oven.

Mrs. Ann Goosen, Box 102, Marion, South Dakota

... that if you put one teaspoon of vanilla in a quart of sieved apple sauce it will add new interest.

Mrs. G. L. Obermire, Stuart, Nebraska

... that if you sprinkle a few drops of vanilla over your next apple pie instead of the usual spices it will add new interest.

Mrs. G. L. Obermire, Stuart, Nebraska

... that to whiten old potatoes cook in half milk and half water.

Mrs. Walter F. Sorenson, Route #1, Lamberton, Minnesota

... that plastic bags are nice to freeze apples in. Slice apples as for pies, immerse them in salted water so they don't turn brown, then pack them into the plastic bags. The bags hold four cups of sliced apples, just right for a pie. Put them in the freezer as soon as they are ready. Be sure to pick good, tight bags with no holes in them.

Mrs. Wm. Duscher, Lucan, Minnesota

... that heating corn syrup to a full rolling boil and spreading with a pastry brush over top of baked fruit cake gives it a handsome glaze.

... that whipped cream flavored with powdered coffee is an interesting topping for a rich walnut date torte.

... that to give your waffles a much better flavor, add a can of cream style corn.

Mrs. Lawrence Liska, Niobrara, Nebraska

... that if your gravy is a little greasy, add a pinch of baking powder and the grease will disappear.

Mrs. C. R. Specker, 104 S. Polk St., Pierre, South Dakota



... that there is no need to lose your freezer full of meats, pies, ice cream and vegetables when your electrical power is cut off.

1. Do not open the freezer door under any circumstances.

2. If the power failure is due to a storm, look up your nearest dry ice source in the yellow pages of the telephone book. Better get there early because after a storm, dry ice companies are swamped.

3. Try to get the dry ice into your freezer before 24 hours have passed, placing it on the top shelf.

4. Never place any regular "frozen water" ice in your freezer. It is actually warm, by comparison, and will speed the thawing of the food.

... that when making powdered sugar frosting, add a little white syrup and it will not get hard and crumble.



Mrs. Everett Miers, 139 South 8th St., Seward, Nebraska

... that if cream will not whip and is too thin, add the white of an unbeaten egg and then the cream will whip.

Mrs. K. H. Mathiesen, R.R., Waterbury, Nebraska

... that to keep your brown sugar moist and always ready to use, put the brown sugar in a jar. Put a dampened piece of cotton wrapped in wax paper on top of the jar and tighten the lid.

... that fried chicken will be more crisp if it is floured and then dried for 15 to 20 minutes. The coating stays on the chicken and not on the skillet.

... that to add to the flavor of your devils food cake, add a teaspoon cinnamon.

Mrs. Virgil Jorgenson, 1016 North Walts, Sioux Falls, South Dakota

... that instead of using mixed fruits in your fruit cakes, etc., use prepared watermelon preserves, colored red with some green.

Mrs. Mildred Saxton, Gravin, Minnesota

... that when frying oysters, if you will add a little baking powder to the flour in which they are rolled, they will be puffy and very delicious.

... try adding 1 tablespoon minced onion to baking powder dough, when it is to be used as a topping for meat pies.

... if potatoes are boiled for about 5 minutes, then put into a hot oven; they will be thoroughly done in about half the time.

Mrs. A. C. Aufdenkamp, Polk, Nebraska

... that oranges and lemons will yield more juice if soaked in warm water prior to use.



Mrs. Rudolph Porath, Valentine, Nebraska

... that when frying doughnuts, put 2 or 3 of the "holes" on a toothpick, sides touching. Fry and remove the toothpick. Your doughnuts will have a new tricky shape.

Mrs. Don Ehlers, White Lake, South Dakota



DID YOU KNOW

... that raisin bread makes good French toast and can be served piping hot with maple syrup, jam or jelly.

Mrs. Don Ehlers, White Lake, South Dakota

... that deviled ham is a natural with eggs — scrambled, in an omelet or baked. But for a special breakfast treat, lightly toss hot rice with butter and seasonings. Fill individual baking dishes with rice and make a hollow in the centers with the back of a spoon. Break an egg in each hollow and spoon deviled ham around each egg. Bake in moderate oven until the egg is set.

... that you can bake angel food in cup cakes, loaves or layers. Or bake it in a jelly roll pan as for jelly roll, cool and fill with lemon filling, roll and frost with whipped cream and coconut. Or add cocoa or instant coffee to the flour, bake and cut into layers. Add fresh peaches and whipped cream.

Mrs. A. R. Nelson, Aladdin, Wyoming

... that carrots may be peeled easily if dropped in boiling water 2 or 3 minutes. Chill and serve raw. Carrots retain full flavor when washed and cooked unpeeled until tender. Peel, season.

... that a good way to reheat biscuits is to put in a wet paper bag, tie tightly and heat in moderate oven.

... that sprinkling a little flour into the grease when frying eggs will prevent the grease from spattering.

... that when making candy, if poured in a greased ice cube tray, it will save time from cutting the candy and still have more uniform pieces.

... that using aluminum foil under refrigerator ice tray prevents sticking.

... that using a cookie cutter or biscuit cutter for cutting nuts speeds the task.

... that dust will slide off a waxed dustpan more easily than off an unwaxed one.

Mrs. O. M. Ingalls, 1501 N. Kansas Ave., Hastings, Nebraska

... that fried bacon allowed to become cold, then grated over the top of the vegetable salad, gives it a delicious flavor.

... that if you add a teaspoon of salt to the water for boiling eggs, they're not so likely to crack.

Mrs. Lyle Peters, Route #1, Winside, Nebraska

... that if you sweeten whipped cream with honey instead of sugar, it stays firm so much longer and adds fine flavor; or try adding a little peanut butter after it's nearly whipped, for a variation of flavor.

Mrs. Dorance Porter, Route #1, Wadena, Minnesota

... that one should open canned fruit an hour or two before needed. It is far richer when oxygen is restored to it.

... that ginger cookies mixed with cold coffee instead of milk have a delicious taste.

... that to cut hard boiled eggs in smooth slices dip the knife in water.

... that to keep icing soft, add a pinch of soda to egg whites before beating them.

... that to freshen shredded coconut, soak in sweet milk a few minutes before using.

... that sugar in fried cakes, fritters, etc., should always be added to the milk — this prevents the cake from absorbing fat in frying.

... try rubbing picked ducks, geese, etc., with a damp cloth dipped in corn meal. It cleans them nicely.

... that salt water is preferable for cleaning bamboo furniture, as it prevents it from turning yellow.

... that in cooking a tough fowl or meat, one tablespoon of vinegar in the water will save cooking time.

Mrs. Bill Stabnow, Vayland, South Dakota

... that to add a different yet delicious touch to cupcakes, drop 1 or 2 chocolate star candies in bottom of cup before adding dough. Your children will love them.

Mrs. Gordon Cook, Burton, Nebraska

... that when your bath towels get thin in the center and are still good on the sides, cut down the sides and make pot holders of them. Add a piece of outing in the center. They are very nice to use.

Mrs. Pearce Bramel, Dundee, Minnesota

... that when your sheets start to get thin through the center, don't wait until they have to be patched but tear through the center and turn the outside selvages to the center and make a flat seam. Then hem the sides of the sheet with a pink thread or any color and you will notice at a glance what sheets they are. They will wear a longer time than patched ones and are neater.

Mrs. Pearce Bramel, Dundee, Minnesota

... that sewing buttons on with elasticized thread will keep them from tearing out.

Mrs. Ann Goosen, Box 102, Marion, South Dakota

... that if you use a small brush instead of a darning egg when you are mending sweaters and other woven garments, it will hold the fabric in place.

Mrs. Rudolph Porath, Valentine, Nebraska

... that grass stains may be removed from white clothing by soaking in alcohol before washing.

Mrs. Walter F. Sorenson, Route #1, Lamberton, Minnesota

... that if you keep a glycerine bottle handy it is excellent for removing tea and coffee spots from linen.

Mrs. Walter F. Sorenson, Route #1, Lamberton, Minnesota



DID YOU KNOW

... that a toothbrush holder can be made from oilcloth or heavy plastic. Stitch separate compartments for each brush and leave a large one at the end to hold the toothpaste or tooth powder. Paint owner's initials on each compartment.

... that when your children outgrow those expensive winter jackets, give them another winter's wear by sewing on knitted cuffs. They can be bought in the sewing section of department stores. You needn't try to match colors because they are attractive in contrasting colors. It's easy to top stitch them onto the garment. Try this for pajamas, too; for a small cost you can add many inches of growing space.

Mrs. Rudolph Porath, Valentine, Nebraska

... that when hanging curtains, put a piece of scotch tape over the large end of a curtain rod and it will slip through the curtain easily and without the trouble of working it through the heading. Always put on large part of the curtain rod, then the smaller piece will slip in; otherwise if you use the smaller piece first, sometimes you have trouble in getting the larger one through the curtain and onto the small part of the rod.

Mrs. Alvin Coleman, Valentine, Nebraska

... that an easy way to measure where the tie backs are to go on your curtains is to pull the shade down to where you want the tie backs to be. No trouble getting both sides even.

... that chenille bedspreads should be hung wrong side out. The chenille rubbing together while drying will fluff it.

... that when making thickening for gravy, add salt to the flour before the water and you won't have trouble with lumps in your thickening or in the gravy.

... that you should parboil wild duck before baking. Put some baking soda and salt in the water. It takes out the blood and stuff you can't get when cleaning. Boil 20 minutes or so; then remove from water and bake as usual. Some use onion, apple or such while baking to help take away the wild, strong taste. Discard onion when finished.

Mrs. Alvin Coleman, Valentine, Nebraska

... that nothing is harder on a bathing suit than to have it retain the salt, sand and mud it collects in a day at the beach. A scrubbing in hot suds will quickly restore its newness and will effectively remove all traces of salt, which can be harmful to new fabrics.

... that if you have trouble keeping lamp bases and "knick-knacks" of wood and porcelain clean, wax them. Ashes won't stick to waxed ash trays either — and if you wax the phone, it won't collect fingerprints. A non-water base wax is best for these items.

... that a mild solution of alcohol and water will remove mildew on luggage.

Betty Vaughn, Center, Nebraska

... that you can make a hanger twice as strong by binding two together firmly with adhesive tape.

Mrs. Clarence F. Krueger, Erwin, South Dakota

... that a fine substitute for white ink is liquid white shoe polish. Shake bottle before dipping pen into it. This writes more clearly than white ink.

Verna Kalkowski, Lynch, Nebraska

... that ideal drawing paper for a child is plain white shelf paper. It doesn't soak up water colors, and can be taped to a painted wall to make a round-the-room-easel.

... that to eliminate toe marks at the bottom of outside doors, just glue a rubber stair tread on the door at the point of kick. Use linoleum paste.

Mrs. Albert Munstermann, Ortonville, Minnesota



... that zippers won't unzip unexpectedly if you sew a dress hook about 1/2 inch above the end of the zipper. Pull zipper up and slip the tab opener over the hook.

... that if you stuff a paper napkin lightly in the neck of vacuum bottles to be stored, the bottles won't have the musty odor that tightly closed ones may have.

... that to darn hosiery at night, use a lighted flashlight as a darning egg.

... that to stiffen rugs, clean thoroughly, then apply a coat of white shellac to the back of rug and let dry.

... that by dipping a nail into hot paraffin, it may be driven into the wall without cracking the plaster.

... that to keep apron strings from tangling in the wash, tie each apron string in a bow knot.

... that for a garnish, currant jelly is considered best.

Mrs. Otto Meyer, Volga, South Dakota

... that you won't waste a bit of your face powder if you keep it in a salt shaker. Just shake the powder right into your puff. This is also a very convenient way to carry powder when traveling.

... that clothes hooks won't leave their "hump" mark on the back of jackets if you peg them with rubber balls.

Mrs. C. J. Markwich, 202 Forest Ave., Eagle Grove, Iowa

... that in boiling macaroni or spaghetti, add a tablespoon of vinegar to it, and it will not stick together when rinsing with cold water.

Mrs. LeRoy Becker, Sherburn, Minnesota

... that to keep rocking chairs from leaving marks on linoleum, wax the rockers with paste wax.

Mrs. Bob Spiegel, Formosa, Kansas

... that for convenience when ironing, attach a double plug heavy duty electric extension cord to the underside of your wooden ironing board. Remove the small screw between the two outlets and replace with a long screw to hold fixture firmly in place.

... that when setting out tiny plants in flats or beds, use an apple corer to take them up for transplanting. No trowel is small enough and a knife doesn't do the job as well.

... that to cut open machine made buttonholes quickly and safely, use a razor blade and an ordinary clothespin. Place the buttonhole over the slotted part of the clothespin; then cut hole with the blade.

... that when the elastic waistbands on underwear lose their stretch, thread a large darning needle with elastic cord and run it through the center of the old elastic. Make half inch stitches and adjust cord for proper snugness.

... that if you will use bobby pins instead of straight pins when turning a hem you will have no pin holes in the garment.

Mrs. A. H. Korsmann, Appleton, Minnesota, Route #4, Box 20

... that an empty lipstick case makes a good container for such small emergency items as straight pins, bobby pins or a threaded needle.

... that clothes can be dampened evenly and more quickly with lukewarm water than cold.



DID YOU KNOW

- ... that laundry drying indoors needs a shorter drying time and comes out with a softer, fresher finish if an electric fan is used to help the drying process.
- ... that if you pour hot salt water into sinks and drains it will keep them clean and odorless.

Mrs. Rudolph Porath, Valentine, Nebraska

- ... that you can use a clean sponge on your range top when cooking to rest your spoon or fork on and to wipe up spills. It is easily rinsed with your dishes.
- ... that the long paper bags from the dry cleaners, made a perfect ironing board cover to protect it when not in use.
- ... that you can check the accuracy of your bathroom scale by placing a 10-pound bag of sugar or flour on it and then reset it.
- ... that cheese is easy to grate if you will partly freeze it; then it will not stick to the grater.



Mrs. Nick Marra, Alton, Iowa

- ... that one of the yummiest upside down cakes ever tasted is a white cake mix, poured over a mixture of applesauce, coconut, light raisins, brown sugar and butter.
- ... that finely chopped cucumber, thin slivers of canned pineapple and ripe olive slices or chunks are delicious molded in lemon flavored gelatin. Add a little vinegar to sharpen the flavor. Serve with sour cream dressing.
- ... that to fix broken china, mix flour with whites of an egg until thick. Put it on the broken pieces and put together.

Mrs. Algot Skoglund, Holt, Minnesota

- ... that you can clean a wool dust mop with your vacuum cleaner and it won't have to be washed so often.

Mrs. Frank Intermill, Volga, South Dakota

- ... that you can wax the interior of wooden, metal and plastic waste baskets for easier cleaning.
- ... that you can use worn out face cloths for polishing silverware.
- ... that to help prevent milk from scorching when you are heating it, first butter the inside of the pan.

Mrs. Rudolph Porath, Valentine, Nebraska

- ... that a card table makes a good sick room stand if used with two legs extended and the other two folded under, making a sloping surface. Place the lower side across the bed over the patient's lap.



Mrs. Rudolph Porath, Valentine, Nebraska

- ... you can make your own preparation to retard fire in costumes and other garments. Mix 7 ounces of borax, 3 ounces of boric acid and 2 quarts of water. You can either spray this solution on or dip the material in it. It washes right out, so you can use it on sheets or pillowcases as well as costume materials like cheesecloth and low count outing flannel.



YOUR QUOTATIONS



Christian martyrs died for what we take for granted.

You talk about me all you please
I'll talk about you on my knees.

Mrs. Kenneth Johnson, 308 N. E. 2nd, Madison, South Dakota

Cheerfulness means a contented spirit; a pure heart; a kind and loving disposition; it means humility and charity, a generous appreciation of others and a modest opinion of self.

Mrs. Robert Huber, Woonsocket, South Dakota

It takes **you** to make a quarrel.
Raise your hat to the past, but take off your coat to the future.

Mrs. George Lingl, Bird Island, Minnesota

Live today as if the last
Yesterday is already past.
Today's tomorrow
Will be today, tomorrow!
Live it then.

Mildred Strait, Murdo, South Dakota

Common sense is genius dressed in its working clothes.

Mrs. Nick Marra, Alton, Iowa

Silence can't be repeated.

Mrs. Harold Falk, Hoskins, Nebraska, Route #1

Trifles make perfection and perfection is no trifle.

That man has good judgment who does not rely wholly on his own.

When you fail in your obligations to your neighbor, you have failed in your duty to yourself.

Mabel Leikvold, 116 Court St., Vermillion, South Dakota

Take time to live, it is the secret of success.
Take time for friendship, it is the cause of happiness.
Take time to laugh, it helps to lift life's load.
Take time for God, it is life's only lasting investment.

Jesse Dobronolny, Atkinson, Nebraska

Lack of will power has caused more failure than lack of intelligence or ability.

Whoever acquires knowledge but does not practice it is like one who ploughs a field but does not sow it.

Life is like a mirror — you don't get more out of it than you put into it.

You cannot dream yourself into a character, you must hammer and forge one for yourself.

Keep your mind on your work, not your work on your mind.

A wise old lady once said, "Yes, I know we are all the salt, but I reckon none of us is more than a pinch." But it's just the pinch of salt put in or left out that makes or spoils the cooking.

Train your eye to watch for another's needs, to read another's woes. Train your soul to sympathy and your hands to helpfulness.

Sympathy is two gears tugging at the same load.

The foot of the ladder is a poor place to sit down.

The man who has a right to boast, doesn't need to.

Sorrows come to stretch out spaces in the heart for joy.

When you have the wrong train of thoughts, stop the train.

Mrs. Clarence H. Johnson, Hartland, North Dakota

Contentment makes the poorest man rich.

A person who really doesn't try may be the most trying.

Life is like a ladder, every step takes us up or down.

Gold is good at any gate but Heaven's.

Mrs. G. W. Kierstead, Lindsay, Nebraska, R.R. #2

Women have a smile for every joy, a tear for every sorrow, a consolation for every grief, an excuse for every fault, a prayer for every misfortune and encouragement for every hope.

Mrs. Iva Harrington, 1200 E. 2nd, Mitchell, South Dakota

Housework is love made visible.

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

Teaching children to get along is best accomplished by parents who do.

A person's temper improves the more he doesn't use it.

One of the greatest labor saving devices of today is tomorrow.



QUOTATIONS

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

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

"Silence is the fence around wisdom."

"He who knows little, soon repeats it."

"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."

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

"All the world is a camera. Look pleasant, please."

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

"TOLERANCE — The bigness that enables us to let people be happy in their own way, instead of OUR way."

"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."

"Faith never despairs. Every calamity, every thwarted longing is plowing of the heart, turning its sod to the sky so that something fairer may spring up and blossom."

"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 you formerly were, make no mistake as to which one has moved away."

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



YOUR LETTERS

Dear Wynn:

I certainly liked your program a couple of weeks ago when you had trouble with a vacuum cleaner which blew out a fuse and you had to broadcast from the kitchen. It showed us all that no matter how we plan everything some little crisis can sure throw us off. I go to work at 9:00 A.M. and take the children to school at the same time and we can be ready to go early every morning but something comes up every day that delays us so we still have that last minute rush. The kids forget books and I don't have my purse, or they need money just when I don't have any change, so I guess we all have these upset plans, but it is kind of fun because your days sure don't get monotonous.

Sincerely,

Mrs. Harry Boots, Rushmore, Minnesota

Dear Wynn:

You are still on the air, but I just had to sit down and get this off while the children are still napping. You asked what we did yesterday!

I had intended to fry a chicken, but Father asked if I had sour cream on hand if I would make his favorite pot roast with sour cream, so I did. But something happened — and it flopped. It was the most dismal tasting mess I've served my poor hubby in six years of wedded bliss. Then for the dessert I made a cherry pie. It too was a flop. I used cornstarch to thicken it and I cooked it but the starch taste was very distinct in the finished pie. For supper I made a lemon fluff dessert with a chocolate cookie crumb crust that was to be turned out onto a platter but the crust stuck to the pan and the fluffy fluffed all over the plate. I ended up by freezing the whole mess and pretending it was ice cream.

But bless Father. He ate the whole sorry lot and never complained a bit. My jelled chicken salad for supper was good, though. I think what happened was that my cream was too cold when I added it to the meat. I don't know what else could have been the "smatter" as Marie would say.

Goodbye for now — A faithful listener,

Carol Schwab, Andover, South Dakota

Dear Neighbor Lady:

My baby is in the play pen and the other three outside, so maybe I can write a few lines to you. I enjoy your program so much. My husband got me started to listen. He had a radio in the barn and would listen to your program as he cleaned it. One day he and my little boy tried to tell me about a recipe. I didn't try it — one ingredient was 1 cup of cornstarch — they must have been listening to the cows or pigs just then.

I thought the \$3 remnant just too good a bargain to pass up. I don't know just when I'll find time to sew but I do manage once in awhile. I'm making a dressing table skirt for my girls' room right now.

I have two girls, ages 6 and 3, and two boys, ages 7 and 1. The one girl and boy go to school. We take them 5 miles to town to school. We have three families in a car pool, each driving a week, so it eases the burden of getting them to school every day.

I have another letter to write before starting supper so must rush as usual.

Sincerely,

Mrs. Schuelke, No address

Dear Neighbor Lady:

Listening to your visiting time this afternoon and Peter's account of the Halloween party made me long for the days when my own family were little tykes yet and all excited about Halloween. It took me back to the parties we had for our children and their friends and that wonderfully exciting business of going trick or treating. What fun! Now our three boys are grown up — two are married, and Jack is in his junior year at college. Our daughter Penny will soon be fifteen, and is quite a young lady. Enjoy yours now, love them to pieces, as I know you do, for they grow up so quickly! I love mine more than ever, but you miss the little fun things that mean so much to kiddies.

Sincerely,

Louise M. Gabler, Osakis, Minnesota

Dear Neighbor Lady:

Good afternoon! My, we still have warm, summery weather, don't we? Mother Nature is rather undecided yet whether to bring in the cold or keep the hot, isn't she? But all in all, the beautiful fall is a lovely time or season of the year. I love it as you do. It's awfully dry here though, and need some fall rains soon. The cisterns are going dry and it's awfully hard to plow the fields now.

We live on a farm about 2½ miles from Monroe. We also operate a radio, television business in Monroe. We have two boys that operate the farm pretty well. Only is eight acres and they like it real well.

My husband came home for dinner this noon and he says I can see you're in no position to help me this afternoon. He well noticed the oven full of baking and the stove had a canner of prunes on. Also a bushel of tomatoes waiting to be put up. But I knew he needed help, so here I am taking over the shop. We sell all electrical appliances, also feed from the store. He goes out servicing and also drives the school bus morning and after school, so it is a very busy man I have.

I do enjoy your half hour always, and get a little mending done. May the heavenly Father bless you and yours.

Sincerely,

Mrs. Francis Wieman, Monroe, South Dakota

Dear Neighbor Lady:

I've been a part of your program for fourteen years, and I have ordered many of your products and received so many good hints, recipes, and other help from you.

Last spring when you were in Mitchell, South Dakota, for the Kitchen Carnival, we were on our way to Sioux Falls, where my husband had an appointment to go through the clinic, and as we drove in to Mitchell, my daughter said — "Look! There goes the Neighbor Lady," — and sure enough it was. So we drove up and stopped to watch you as you parked to go into the super market there — how glad I was to get a glimpse of you; you look just like your pictures, only you're taller than I thought you were. My husband wanted me to get out and go talk to you, but I said, "No — I think she is in a hurry, maybe, and I don't want to bother her."

He told our daughter, "Well, as crazy as Mom is over the Neighbor Lady, I thought if she ever got that close to her she would at least go talk to her," but I'm glad I was lucky enough to get to see you.

Well, I guess I'd better bring this letter to a close — I didn't mean to let it get so lengthy; but I thought I would write and tell you how I enjoyed seeing you, and listening to your program.

Sincerely,

Mrs. Clarence Miller, Martin, South Dakota

Dear Neighbor Lady:

Writing December 1 on this letter really reminds us that Christmas is just around the corner. This is such a wonderful time of the year. Even Nature seems to respond with whiter snow, bluer skies or brighter stars. If only the wonderful spirit of wanting to do things for our fellow man could last throughout the year. Our Sunday school is busy with the Christmas program. My class is the little tots from two to five and I love them. Six little sweeties are going to sing "Away in a Manger" with two lines each to say, afterwards. I have about twenty little children, all together. It's work and effort to get ready for classes each Sunday, but very worthwhile.

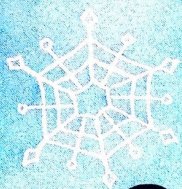
Keep up the good work, as a lot of us would surely miss you, if you didn't visit with us that half hour each day.

Merry Christmas!

Your friend,

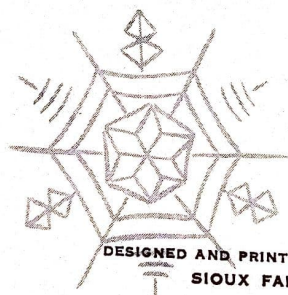
Irene Caldwell, Fort Pierre, South Dakota





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