

**YOUR
NEIGHBOR LADY
19 • BOOK • 58**

BOOK NUMBER 17

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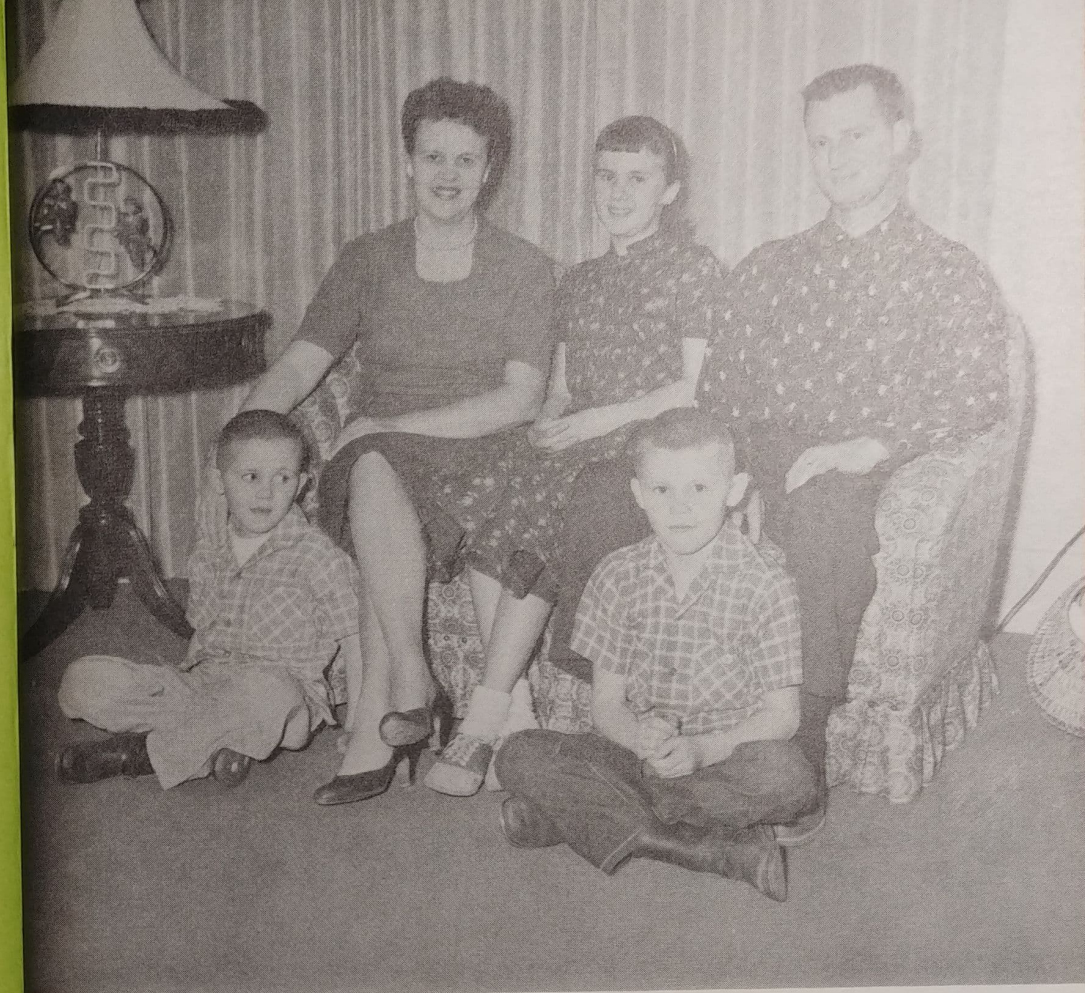
DIAL

**YANKTON
SIOUX CITY**

Seventeen years! My goodness . . . even as I say it aloud . . . I feel a new gray hair appearing in my "used-to-be-brown-but-now-salt-and-pepper pompadour!" But you know something (as any one of our small brood is so very inclined to say before any comment of the day) . . . you know something??? I like it! I like having our friendship be seventeen years old! I like being able to reminisce with you over the years we've had together, but even better than that, I like to think together . . . with you . . . over the good things that are yet to be! Having passed that oh-so-momentous birthday when life is supposed (they tell me) . . . to begin, I feel a little inclined to wonder how anything better than the good years just passed could possibly appear! Yet with each new day . . . new month . . . new year . . . I realize all over again how truly pleasant it is to live as we do . . . to do the things we do . . . in our homes in our own country! I know I sound like the proverbial Pollyanna we loved as children, but the truth is, I even **feel** a little like Pollyanna! It doesn't hurt to face each new day with a happy attitude . . . maybe it'll even rub off on someone else! We love the past . . . but we don't live in it! We anticipate the future, but we aren't impatient for it! Today is a pretty special day for all of us . . . let's live it to the fullest! Thank you for your part in making my "todays" special! Here's to another year of them . . . with you as we visit each day, Monday through Friday at 3:30, Saturday mornings at 8:30.

Your Neighbor Lady

FOREWORD



DEDICATION

To each new day and the revelation it brings to each of us of its importance in the general scheme of things.

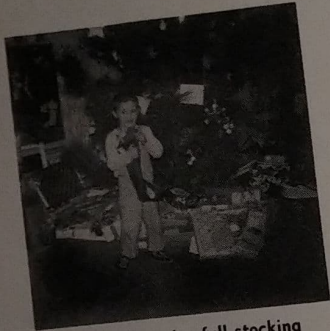
To each new couple as they take their place in the world of family living.

To all neighbor ladies and their families for their contribution to the good that is in the world.

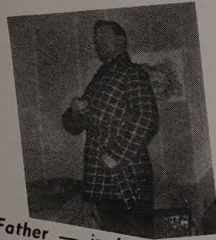
Christmas



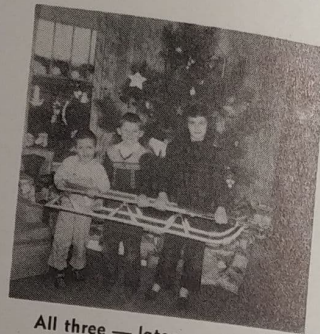
All three — on Christmas morning!



Todd — and a full stocking



Father — in his new lounge jacket that I made for him!



All three — later — with their new sled!

at the SPEECE'S

FAMILY GROUP



And here's my sister you've heard so much about — Gretchen Wade, now living in Huntington, West Virginia.



And her family — Tony, 15, Rosalind, 17, and Christopher, 7, with their Mom.



Tony, Roz and Chris — with Aunt Fiddy — that's me!



Mom and Dad Speece



The two Speece gals on Easter Sunday, 1957



The two "Hubler girls" and their "three apiece"!



Dad and the kiddies on Easter

Peter becomes a Cub Scout. Todd dreams of the day he too will be a Cub!



Helen Korleti, Greece, with her coveted diploma from Yankton College, and "Mom"

DOEY'S WEDDING

Presenting Mr. and Mrs. Howard Shields!



"Before" — or "the bride-to-be"!

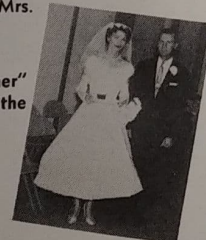
Doey — and Wynn



Two proud families with the new family, Mr. and Mrs. Howard Shields.



Doey and Howard's mother, Mrs. C. E. Shields of Clifton, Kansas.



The proud "father" after he "gave the bride away"



Share and share alike!



Just bursting with happiness.

Dear Neighbor Ladies:

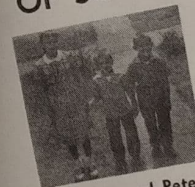
I would like very much to be home with Wynnie right now, talking to you, but since that is impossible for at least a while — I'm trying to do the next best thing. I'm writing this little note and I'm asking Wynnie to read it to you, for me. Howard and I would like to thank each and every one of you, for your part in making our special day just a wee bit better. The gifts you sent — pot holders and tea towels — and the money you all sent. That money — to us — is just wonderful! It's going to be spent on our good dishes. We haven't found a pattern we really like yet — but when we do — we'll use the money you sent us.

When we use those dishes — we'll think of all the good neighbor ladies who remembered us on our day!

Thank you all so very much!

Howard and Dorothy
(Mr. and Mrs. Howard E. Shields)

FIRST DAY OF SCHOOL



Gretchen and Peter go together in the morning



Gretchen and Peter, with Todd in the middle — ready for school in the afternoon.

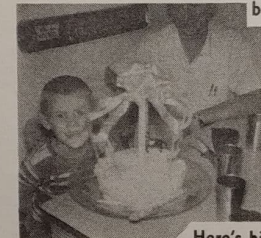


Peter and his special friend (ours, too) — Peggy Allan from across the street.

'Bye, Mom" and Dad!

BIRTHDAYS

Peter's "seventh" — complete with boxing gloves!



Here's his Merry-Go-Round cake

Gretchen's "ninth" birthday and her little friends



Todd is five!



See the "5" on Todd's cake!



... and the family ready to cut it!

Helen Korleti teaches Gretchen's birthday group to play "O-WA-TA-GOO-SI-AM!"

LISTENERS

1. Mr. and Mrs. James McKibben, St. Paul, Minn.
2. Mr. and Mrs. J. C. Schanzenbach and family, James, Ivan, and Joan, Midland, S. Dak.
3. Miss Julia Ann Brown, daughter of Mr. and Mrs. Udell Brown, Mills, Nebr.
4. Betty, Regina Karen and Barbara Brewer, daughters of Mr. and Mrs. Stanley E. Brewer, Seneca, Nebr.
5. Anna Goff, Plainview, S. Dak., with grandson, Dwight Steffanson, 1 week old.
6. Mr. and Mrs. E. L. Prah and Otto Prah, Brookings, S. Dak.; Mr. and Mrs. Earl Schmidt and Lynn, Hartford, Wisconsin.
7. Mrs. Mary Roseth; Minnie Fosheim; Philip Meyers; Carmen, Duane, Sophie and Julian Roseth, Midland, S. Dak.
8. Mr. and Mrs. Stanley J. Larson and family, Minneapolis, Minn.
9. Nita Conrad, O'Neill, Nebr.
10. Connie Sue Hause, Salem, S. Dak.
11. Arty and Ronny Witchey and Rita Ellen Stamps, grandchildren of Mrs. Art Petrich, Webster, S. Dak., Rt. 4.
12. Carmen, Sophie, Duane and Julian — children of Roy Roseth, Midland, S. Dak.
13. Mrs. Harry Brinkmann, Greene, Iowa.
14. Ruth Brinkmann, Greene, Iowa, and neighbor lady at National Field Day, Newton, Iowa.
15. Wully, the dog of the Harry Brinkmann family, Greene, Iowa.
16. Mrs. Martha Prochaska and son Douglas Ray, Madison, Nebr.
17. Mr. and Mrs. Roscoe Baker and son Allen, Le Mars, Iowa.
18. Mr. and Mrs. George Hookstra, Golden Wedding, David City, Nebr.
19. Kitty Lievan, Aurora, S. Dak.
20. Children of Mr. and Mrs. John Toering, Estelline, S. Dak.
21. Mary Ann Brinkmann, daughter of Mrs. Harry Brinkmann, Greene, Iowa.
22. The Oldenberg 4-Generation group, sent by Mrs. George Oldenberg, Cottonwood, S. Dak.
23. Grace, Connie and Gary, children of Mr. and Mrs. George Oldenberg, Cottonwood, S. Dak.
24. Mrs. Miranda Olson and daughter Myrna Mae (Cooperstown, N. Dak., Diamond Jubilee).
25. Mr. and Mrs. Norman Farrand, Merlyn, Wayne, Glenn, and Sheryl Marie, Estherville, Iowa.
26. Mrs. H. Rygg, 2000 Wall St., Sioux City, Iowa, with prize crocheting and trophies.
27. Johnnie Lee Reimer, son of Mr. and Mrs. Ted Reimer, Miller, S. Dak.
28. Jerry Reimer, son of Mr. and Mrs. Ted Reimer, Miller, S. Dak.
29. Kenny Baker, 6 months, Le Mars, Iowa.
30. Children of Mr. and Mrs. Leo W. Berg, Starbuck, Minn.
31. Three Generations: Mrs. Harry Smith, Mrs. Emmer Lieske, and Donita Lieske, all of Hawarden, Iowa.
32. Lyle Wayne, Jane Rochelle, and Kim Warren Lingenfelter, Plainview, Nebr.
33. Mrs. August Krekla and niece, Susan Krekla, Sebeka, Minn.
34. Curtis Krekla, Sebeka, Minn.
35. Luther, son of Mr. and Mrs. Wilfred Krekla, Sebeka, Minn.
36. Peggy, daughter of Mr. and Mrs. Orville Eitel, Sebeka, Minn.
37. Steven, son of Mr. and Mrs. August Krekla, Sebeka, Minn.
38. Mr. and Mrs. Ellison Archer, Waupun, Wisc.
39. Larry James, son of Mr. and Mrs. Dewey Brittell, Norfolk, Nebr.



LISTENERS



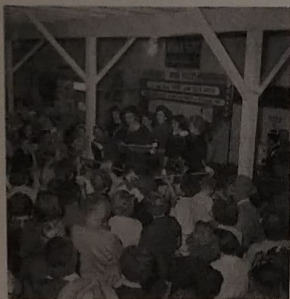
1. Mrs. M. H. Bravig, Marlin and Helen Bravig, Mrs. Alfred Ebsen, Mrs. Lorin McColley. 2. Mrs. Herman Tieck, 300 W. 24th St., Sioux City, Iowa. 3. Roger, Ronnie, Baby Deborah and Diane Lipinski, Canby, Minn. 4. Shirley, daughter of Mr. and Mrs. Reimer, Jr., Ree Heights, S. Dak. 5. Barbara, Pamela, and Debbie Kauth, Huron, S. Dak. 6. Karen Lee and Kaye Lynn, twin daughters of Mr. and Mrs. Robert Gayer, Rock Valley, Iowa. 7. Mr. and Mrs. Wm. C. Grube, Appleton, Minn. 8. Jerry, Judy, and Jackie Frahm, Plainview, Nebr. 9. Donald Henriksen, Andover, Iowa, son of Mr. and Mrs. Carl Henriksen; La Donna Todt, Wood Lake, Minn., daughter of Mr. and Mrs. Fred Todt. 10. La Donna Todt, Wood Lake, Minn., daughter of Mr. and Mrs. Fred Todt. 11. Phyllis Evers, Dixon, Nebr. 12. Elfriede Schilke, Manilla, Iowa. 13. Mrs. Lester L. Knudsen and son Roger, 612 Spencer Ave., Gregory, S. Dak. 14. Kathy, Douglas, and Susan, children of Mr. and Mrs. Milton Pederson, Volga, S. Dak. 15. Mrs. Lawrence M. Soske, Midland, S. Dak. 16. Leo Coyour, Fairmont, Minn., and granddaughter, Debra Rae Delyea. 17. Mr. and Mrs. Maurice Myers and granddaughter Marla Elaine. 18. Mrs. Fred Lutz and daughter, Lowry, S. Dak. 19. Mr. and Mrs. Fred Gulseth, Bassett, Nebr., Box 366. 20. David Dains, 2505 S. Western, Sioux Falls, S. Dak. 21. Eddy, Patsy, Jerry, and Ann Seener, Armour, S. Dak. 22. Connie Rae Yeomans, 1915 S. Lakeport, Sioux City, Iowa. 23. Mr. and Mrs. Earl Johnston, Granite Falls, Minn. 24. Mrs. Roy Buche, Pierce, Nebr., Mrs. Sam Munyer, Rugby, N. Dak., Mrs. Andy Thiemann, Plainview, Nebr., and Mrs. Delbert Frahm, Plainview, Nebr. 25. Donna Mae and Marvin Lee, children of Mr. and Mrs. Richard H. Schott, Eureka, S. Dak. 26. Mary Ann, daughter of Mr. and Mrs. Don Brewster, Sheldon, Iowa. 27. Children of Mr. and Mrs. Francis Weller, Atkinson, Nebr. 28. Daughter of Mrs. Milton Fischer, Wakpala, S. Dak. 29, 30, 31. Leslie, James, and Eleanor, children of Mr. and Mrs. John Scouton, Nevis, Minn. 32. Mary Ann Brinkmann, daughter of Mrs. Harry Brinkmann, Greene, Iowa. 33. Mr. and Mrs. Henry Bauer and daughter, Mary, Johnston, Nebr. 34. Mrs. E. V. Hull and grandson, Gregory, S. Dak. 35. Mrs. Carrie Butts, Mitchell, S. Dak. 36. Children of Mr. and Mrs. Dan Francke, Valentine, Nebr. 37. Grandchildren of Mr. and Mrs. Clem Shoemaker, Winfred, S. Dak. 38. Seven of the eight grandchildren of Mr. and Mrs. B. M. Bergeson, Dawson, Minn. 39. Mary Lawler, Kildaire County, Ireland, and our own George B. German, WNAX. 40. Mr. and Mrs. B. M. Bergeson, Dawson, Minn. 41. Grant Scott Coyour, son of Mr. and Mrs. Howard Coyour, Fairmont, Minn. 42. Mr. and Mrs. Joe Thill, Dimock, S. Dak.; Mr. Edwin Delzer, Ethan, S. Dak. 43. Children of Mr. and Mrs. Wilmer Koerner, Freeman, S. Dak. 44. Grandchildren of Mr. and Mrs. Clem Shoemaker, Winfred, S. Dak. 45. Children of Mr. and Mrs. Richard Lentsch, Carthage, S. Dak.

LISTENERS

1. Carmen Erickson, Balaton, Minn. 2. Mr. and Mrs. Charles Stoudt, Wessington, S. Dak. 3. Cheryl Ellis, Sheridan, Wyo. 4. Elaine Pladsen, Isabel, S. D. 5. Harry Speckels, Linda and Gloria, Chamberlain, S. D. 6. Jennifer Reinheimes, Spencer, Nebr. 7. Children of Howard Herrick, Wood, S. D. 8. Donna Mae and Doreen Kaye, daughters of Mr. and Mrs. Raymond Bicek, Colome, S. D. 9. Lynette, and 10. Rhea Idele, daughters of Mr. and Mrs. Raymond Bicek, Colome, S. Dak. 11. Mrs. Harry Blow, Dell Rapids, S. D., with Jo Rae Hansen, Sioux Falls, S. Dak. 12. Jackie Frahm, Ellen Thieman, Judy Frahm, Linda Buche, Jerry Frahm, grandchildren of Mrs. Grace E. Broeker, Plainview, Nebr. 13. Faye Denise, daughter of Mr. and Mrs. Glenn Malzen, Akron, Iowa. 14. Malvine Hohn, Dimock, S. D. 15. Mr. and Mrs. Dale E. Leischner, Wessington Springs, S. D. 16. Mr. and Mrs. Roy Rippentrop and Lana, and John Engelkes, all of Monroe Center, Ill. 17. Keith, son of Mr. and Mrs. Romain Smalik, Gregory, S. D. 18. Mr. and Mrs. Morton Finger, St. Louis, Mo. 19. Mr. and Mrs. Emil Barr, and Carroll and Judy Starks, Sherman, S. Dak. 20. Harm Harms, Gertie McKibben, I. Lewis and Otto Prahl families, Brookings, S. Dak. 21. Mrs. James Cerny, Allen, Stanley, Kenny, and Danny, Naper, Nebr. 22. Mr. and Mrs. Lloyd Hudson and son, St. Louis, Mo. 23. Grandchildren and daughter of Mr. and Mrs. Edward May, Monowi, Nebr. 24. Mrs. Walter Metzger, Eureka, S. D. 25. Mrs. Edna Gordon; 26. Miles Gordon, Sioux City, Ia. 27. Cletus, Dominic, Judith, Diane, Linus, John, Mary Jane, children of Mr. and Mrs. Leo Groebner, Clements, Minn. 28. Mrs. Bud Bertram, Wewela, S. D.; Mrs. O. Smith, Colome, S. D.; Mrs. L. Kahler, Norfolk, Nebr.; and Terry Bertram, Wewela, S. D. 29. Douglas, son of Mr. and Mrs. Dwight Hoffman, Clearwater, Nebr. 30. Randy, Roger and Marsha, children of Mr. and Mrs. Bob Allen, and Gaylene and Kirk, children of Mr. and Mrs. Harry Knapp, Clearwater, Nebr. 31. Janeece, daughter of Mr. and Mrs. John Schmitt, Bonilla, S. D. 32. Mr. and Mrs. Arnold Bolz, Stanton, Nebr. 33. Mr. and Mrs. James McKibben, St. Paul, Minn. 34. Mr. and Mrs. Larry Shoemaker, Winfred, S. D. 35. Mrs. Carl Knutson, Viking, Minn.; Mrs. Amelia Rother, North East, Md.; Mrs. Emil Hansen, Sioux Falls, S. D. 36. Bernice McBurney, Aberdeen, S. D.; Nellie Helmka, Bath, S. D. 37. Vickie Jean, daughter of Mr. and Mrs. Romain Smalik, Gregory, S. D. 38. Patsy Kafton and Coral Ranek, Tyndall, S. D. 39. David and Brandt Humphry, grandchildren of Mr. and Mrs. Archie Hagberg, Worthington, Minn. 40. Mr. and Mrs. Wm. Olson, Academy, S. D. 41. Mrs. Regina Delzer, Ethan, S. D. 42. Eddie Dunlap, son of Mr. and Mrs. Maurice Dunlap, Blunt, S. D. 43. Ella Marie Cronin, Presho, S. D. 44. Mr. and Mrs. Harry Babb, Lyle, Loyal and Leon, Camp Crook, S. D. 45. Wedding of the Gordon Days' daughter.



STATE FAIR AND STATE DAIRY PRINCESS



All the Dairy Princess Candidates, background, standing, left to right: Marlene Milland, Melva Gregg, Pat Landgraf, Patty Hommel, Shirley Gustafson; plus last year's Princess (seated at left), Peggy Riggs of Spearfish, S. Dak.



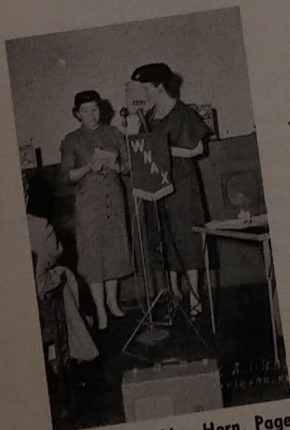
Part of the crowd at broadcast time as we visit with the candidates.



At the end of a long day — the new State Dairy Princess, Shirley Gustafson.

"GRASSLAND DAYS"

At
Stuart,
Nebraska



Mrs. Robert Van Horn, Page, Nebr., Nebraska CowBelles Association, and your Neighbor Lady.

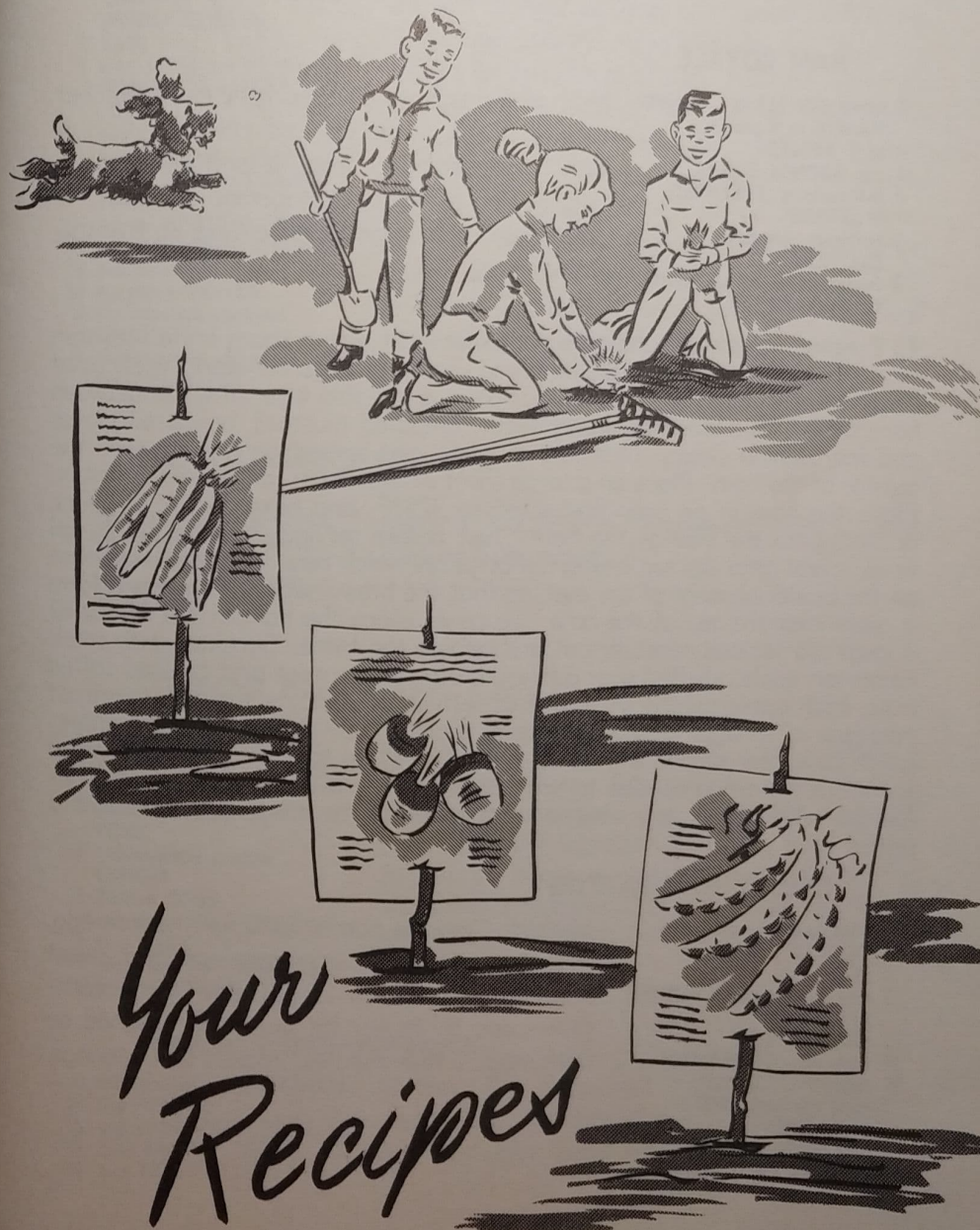


George B. German, Mrs. Viola Garwood, Jody Siebert, Barbara Seger, Jimmy Schmidt, Johnny Schmidt, Tom Genung of Eagle Valley School, Atkinson, Nebraska, and Your Neighbor Lady.

VISITOR AT YANKTON



Your Neighbor Lady with Hal Hackett — CBS star of "Ma Perkins" serial fame, formerly of Madison, South Dakota.



MEATS AND CASSEROLE DISHES

HAM ROYALE

- 1 whole BONELESS CANNED HAM, 6 to 8 pounds
- 4 or 5 APPLES
- 1 cup BROWN SUGAR
- 2 tablespoons PREPARED MUSTARD
- 1 teaspoon powdered CLOVES
- 3 teaspoons MARASCHINO CHERRY JUICE

Method: When buying the ham, have the butcher remove it from the can and carefully slice it with his power slicer into 1/4-inch thick slices, putting the slices back together so that the ham resumes its original shape, and tie it firmly with twine.

To Prepare: Wash, dry and core apples and cut with a sharp knife into thin rings. Loosen the twine on the ham and slip apple rings between the slices of ham, two or three in each cut so that there is one thin layer of apple between ham slices. Mix together brown sugar, prepared mustard, powdered cloves and maraschino cherry juice into a paste and spread generously over the outside of the ham. Place on a large sheet of aluminum foil and wrap firmly. Place the ham in an oven preheated to 325°F. and bake 1 1/2 to 2 hours, according to the size of the ham. Just before serving, fold back the foil wrap, spoon onto the top any syrup or juices which have gathered, and turn on the broiler element of the oven so that the brown sugar mixture will form a glaze over the top of the ham. To serve, place the ham in the center of a large platter and carefully cut and remove the twine. Surround with small cinnamon apples stuffed with a mixture of cream cheese and crushed salted nuts, each apple placed on a leaf of lettuce or romaine for color contrast and ease of serving. Cinnamon apples are made by simmering small apples which have been peeled and cored in a heavy syrup to which has been added sufficient cinnamon candies to tint the apple red. Because the ham is boneless and sliced, it is very easy to serve either at the dinner table or from a buffet.

CRUSTY HAM PATTIES

- 3 cups coarsely ground COOKED HAM
- 1 EGG
- 1 nine-ounce can CRUSHED PINEAPPLE
- 1/2 teaspoon SALT
- 1/4 teaspoon CINNAMON
- 1/4 teaspoon NUTMEG
- 2 cups mashed SWEET POTATOES
- 3/4 cup crushed CORNFLAKES
- 1/4 cup LARD or DRIPPINGS

Method: Combine ham with lightly beaten egg, well drained pineapple, seasonings and sweet potatoes. Shape into 12 patties. Dip in cornflakes and fry in hot fat until well browned on both sides, 5 to 8 minutes. Makes four servings.

PINEAPPLE UPSIDE DOWN HAM LOAF

- 1/4 cup BROWN SUGAR
- 2 or 3 drained PINEAPPLE SLICES or 1 to 1 1/2 cups CHUNKS
- WHOLE CLOVES
- 2 EGGS
- 1 can (10 1/2 or 11 ounce) CREAM OF MUSHROOM SOUP
- 1/4 cup CATSUP
- 1/4 cup WATER
- 1 pound GROUND CURED HAM
- 1 pound GROUND VEAL
- 1 cup dry BREAD CRUMBS
- 1/2 teaspoon SALT
- 1/4 teaspoon PEPPER
- 3 tablespoons chopped ONION
- 3 tablespoons chopped GREEN PEPPER

Method: Grease a 9 x 5 x 3 inch loaf pan and sprinkle with brown sugar. Stick pineapple slices (or half or quarter slices or chunks) with whole cloves and arrange clove side down in interesting design on bottom of pan. Beat eggs slightly in bowl. Stir in soup, then catsup and water. Add meat, crumbs and other ingredients; mix well. Pack carefully around and over pineapple in pan. Bake at 350°F. (moderate) 1 hour. Pour off liquid that collects around loaf, then loosen edges and turn out on hot platter. Garnish with parsley and radish roses. Leftover loaf is excellent served cold. Makes 8 servings.

TROPICAL SAUCE FOR HAM

- 1 cup crushed PINEAPPLE
- 1/2 cup MAYONNAISE or SALAD DRESSING
- 1 tablespoon PREPARED MUSTARD

Method: Combine all ingredients. Chill. Serve cold as ham sauce.

COMPANY HAM LOAF

- 8 slices PINEAPPLE
- 1 3/4 cups GROUND, SMOKED HAM
- 1 pound fresh GROUND PORK
- 2 tablespoons grated ONION
- 2 beaten EGGS
- 1 cup dry BREAD CRUMBS
- 1 cup MILK
- 1 teaspoon DRY MUSTARD
- 1/4 teaspoon PEPPER

Method: Drain pineapple well, saving juice for horseradish sauce. Arrange pineapple slices in bottom and along sides of 4 1/2 by 8 1/2 inch loaf pan. Combine ingredients, mixing well. Carefully spoon into pan, pressing between pineapple slices and into corners of pan. Bake 350°F. for one hour. Turn out and serve with Pineapple Horseradish Sauce.

PINEAPPLE HORSE RADISH SAUCE

- 2 tablespoons CORNSTARCH
- 1/4 cup WATER
- 1/2 cup PINEAPPLE JUICE
- 1/2 cup BROWN SUGAR
- 1/4 cup HORSE RADISH

Method: Stir cornstarch into water, add pineapple juice and brown sugar, add horseradish and cook until thickened.

GLAZED HAM AND EGG LOAF

- 1 cup MILK
- 1 EGG, slightly beaten
- 2 cups MINCED COOKED HAM
- 28 CRACKERS, rolled to coarse crumbs, about 1½ cups
- ⅓ teaspoon THYME
- ⅓ teaspoon NUTMEG
- ¼ teaspoon MACE
- ¼ teaspoon SAGE
- 4 hard cooked EGGS

Method: Combine all ingredients, except hard cooked eggs. Mix thoroughly. Put half of mixture in bottom of greased (5 x 8 inch) baking dish. Lay peeled, hard cooked eggs lengthwise in center of mixture. Top with remaining mixture, press down firmly. Bake in moderate (375°F.) oven 20 minutes. Spread glaze on top of loaf and bake another 15 minutes. When cut, there's a slice of egg in the center of each piece.

Glaze: Combine ¼ cup CIDER VINEGAR with ¼ cup WATER and 1 cup BROWN SUGAR. Boil until mixture is a thin syrup (about 10 minutes). Drizzle over loaf and serve remainder as sauce for slices.

CRANBERRY HAM BALLS

- 2 cups GROUND COOKED HAM
- 2/3 cup fine BREAD CRUMBS
- 1 EGG, slightly beaten
- 2 tablespoons MILK
- ¼ teaspoon ALLSPICE
- ⅓ teaspoon PEPPER
- Dash CLOVES
- 1 can jellied CRANBERRY SAUCE
- 1 teaspoon VINEGAR

Method: Combine all ingredients except cranberry sauce and vinegar. Shape into eight balls. Brown on all sides in 2 tablespoons melted fat. Heat cranberry sauce in a small saucepan; add vinegar. Pour over and around ham balls. Cover and cook slowly 20 minutes. Makes four servings.

DIFFERENT MEAT LOAF

Mix a can of VEGETABLE SOUP with about 1½ pounds of GROUND BEEF, 2 EGGS and a few BREAD or CRACKER CRUMBS for a different meat loaf.

Mrs. Amos Wiese, Route #1, Box 126A, Worthington, Minnesota

CHICKEN IN A BREAD BASKET

Hollow out the inside of a loaf of unsliced BREAD. Save the bread you hollow out for making stuffing for roast chicken, spareribs, flank steak, or pork chops. Next brush the inside of the loaf of bread with melted BUTTER. Brush the lid with butter too. Place the buttered, hollowed out loaf of bread along with the lid on a baking sheet and heat in a hot oven of 400°F. until toasty hot. Then . . . pack fried CHICKEN into the hot loaf of bread and pop on the lid. The bread will help keep the chicken nice and hot while you tote it to the eating spot. Wrap the Chicken in a Bread Basket in foil to keep it hot even longer.

HOT AND HEARTY CHICKEN SANDWICH

CHICKEN FILLING:

- 1 tablespoon BUTTER
 - 2 tablespoons minced ONION
 - ¼ cup diced CELERY
 - 1 cup chopped cooked CHICKEN
 - 6 tablespoons fine, dry BREAD CRUMBS
 - 1 tablespoon chopped PIMIENTO
 - ½ cup CHICKEN BROTH
 - SALT and PEPPER
 - 1 tablespoon minced PARSLEY
 - ½ GREEN PEPPER, chopped
 - FLOUR for coating
 - FAT for sauteing
- SANDWICH INGREDIENTS:**
- 6 BUNS, split
 - MAYONNAISE or BUTTER
 - PICKLE RELISH
 - LETTUCE
 - 6 TOMATO slices

Method: Melt the butter in skillet and cook onion and celery until onion is soft but not brown. Add chicken, bread crumbs, pimiento and enough chicken broth to moisten mixture for shaping into patties. Season to taste with salt and pepper. Cool slightly. Blend in parsley and green pepper. Shape into 6 patties to fit buns. Coat patties with flour. Saute slowly until brown, about five minutes on each side. Meanwhile, toast cut side of buns. Spread with mayonnaise or butter. Spread pickle relish on one half of buns, top with lettuce and tomato slice. Place hot chicken patty on other half of bun. Serve promptly, open or closed style. Makes six hearty sandwiches.

DEVILED SWISS STEAK

- 1½ pounds BEEF ROUND STEAK
- ¼ cup FLOUR
- 1 teaspoon dry MUSTARD
- 1½ teaspoons SALT
- ¼ teaspoon PEPPER
- 1 medium ONION, sliced
- 2 tablespoons FAT
- 1 clove GARLIC, minced
- 1 No. 303 can TOMATOES (2 cups)

Method: Mix flour, mustard, salt and pepper. Pound into steak with meat pounder or edge of a heavy saucer. Cook onion in hot fat until yellow, and push to one side of pan. Brown meat thoroughly on both sides. Add remaining ingredients. Cover pan and cook over low heat 2 hours or until meat is tender. Add a small amount of water during cooking, if necessary. Makes 6 servings.

BRAISED BEEF STICKS

For braised beef dinner in a new "shape," pound FLOUR into a BEEF ROUND STEAK and then cut it into "sticks" 2 inches long and ½ inch wide. Brown the meat in a little hot FAT and then simmer, covered, with a small amount of BOUILLON, a small can of MUSHROOMS and SALT and PEPPER. When the meat is tender, thicken the drippings for the gravy.

GOLDEN BEEF STEW

- 1½ pounds BEEF STEW MEAT
- ¼ cup FLOUR
- 2 tablespoons LARD
- 2½ cups hot WATER
- 2 tablespoons chopped ONION
- ½ clove GARLIC
- 2 teaspoons SALT
- ¼ teaspoon PEPPER
- ¼ teaspoon PAPRIKA
- ⅛ teaspoon ALLSPICE
- 1 teaspoon SUGAR
- ½ teaspoon LEMON JUICE
- ½ teaspoon WORCESTER-SHIRE SAUCE
- ¼ cup TOMATO JUICE
- 1 cup PEARL ONIONS
- ½ cup sliced CARROTS
- 1 cup cubed POTATOES
- ½ cup diced CELERY

Method: Flour meat and brown in hot fat. Add water, chopped onion, garlic, salt, pepper, paprika, allspice, sugar, lemon juice, Worcestershire sauce and tomato juice. Cover and cook over low heat 2 hours. Add vegetables and cook 15 to 20 minutes longer or until meat and vegetables are tender. Makes 6 servings.

ROASTING LEG OF LAMB

First place the LEG OF LAMB on a rack in an open roasting pan. The rack holds the roast out of the drippings and allows even cooking. Place the leg with skin side down and sprinkle with SALT and PEPPER. It makes no difference whether you season the roast before or after cooking, since salt only penetrates the meat less than one-half inch. If using a roast meat thermometer, insert it into the thickest muscle of the leg. It will register 175°F. when the lamb is medium-done and 180°F. when the leg is well-done. You can estimate cooking time by allowing 30 to 35 minutes per pound. The roast is cooked in a slow oven (300°F.) for the entire cooking time. The roast should sit for 20 to 30 minutes following roasting for easier carving. Many homemakers wonder about the thin, paper-like covering on the leg of lamb, called the "fell." When buying the leg, have the meat retailer leave this covering on. It helps the roast hold its shape, and also helps to retain its juices.

SPICY BEEF CROWN

- 1 pound COOKED BEEF, minced
- 24 CRACKERS, finely rolled (about 1½ cups crumbs)
- 1 teaspoon SALT
- ¼ teaspoon PEPPER
- 2 teaspoons PREPARED HORSE RADISH
- ½ cup CHILI SAUCE
- 1 tablespoon VINEGAR
- ¼ cup MAYONNAISE

Method: Mix all ingredients together. Shape in a well-greased ring mold. Turn out on greased shallow baking pan. Bake in moderate oven (350°F.) 25-30 minutes. Garnish ring with slices of hard cooked egg and parsley. Heap the center full of green peas and serve to four. Good with tomato sauce, and delicious cold to use in a sandwich or a salad.

MY FAVORITE SPANISH RICE

Make this early and reheat in a slow oven at serving time. The real excellence of this dish is due in large measure to the browning of rice before cooking and the combination of seasonings. Leftover boiled rice can be used with ground or finely chopped beef.

- 1 pound GROUND BEEF
- 1 cup long grain RICE
- ¼ cup SALAD OIL
- 2 cloves GARLIC, mashed
- ¼ cup chopped CELERY
- 2 teaspoons SALT
- Dash CAYENNE PEPPER
- 3 cups hot WATER
- 1 GREEN PEPPER, cut in strips
- 1 teaspoon CHILI POWDER
- 2 cups cooked TOMATOES
- 1 small can TOMATO PASTE
- 1 BAY LEAF
- 1 teaspoon SUGAR
- 1 10½-ounce can of BEEF BOUILLON

Method: Wash rice thoroughly and drain between towels. Heat oil in heavy skillet; stir in rice and keep stirring to brown the grains. Add garlic and celery and continue to stir and brown. Pour in tomatoes, tomato paste, bay leaf, salt and cayenne mixed with hot water. Stir well, cover. When mixture boils, reduce heat and simmer about 10 minutes. Pan fry beef until lightly browned. Add green pepper and stir until lightly browned, then remove from heat and stir in chili powder, sugar and beef bouillon. Combine rice and meat mixture and simmer 30 minutes or longer. Stir with fork and add a little water or tomato juice if necessary to prevent burning. Long, slow baking in low oven works beautifully, too. Hope you enjoy this as much as we do!

Your Neighbor Lady

BAKED MEAT SANDWICH

- 1 pound GROUND LEAN PORK
- ½ cup chopped ONION
- ¼ cup grated PARMESAN CHEESE
- ½ pound grated SWISS CHEESE
- 1 large EGG, beaten
- ¼ teaspoon TABASCO SAUCE
- 1½ teaspoons SALT
- 2 tablespoons minced PARSLEY
- ¼ cup MAYONNAISE
- BISCUIT DOUGH
- ½ cup MILK
- BEATEN EGG YOLK

Method: Cook pork and onion over low heat until no longer pink. (Do not brown.) Stir with fork to break up as it cooks. Cool. Mix next 6 ingredients with meat. Add ¼ cup mayonnaise to biscuit dough. You can make the dough from 2 cups of biscuit mix and combine with ½ cup milk. Then spread half of dough in well greased 8-inch square pan. Spread with meat mixture, with fingers; spread rest of dough over mixture. (The top will even out during baking.) Brush with beaten egg yolk for crusty glaze. Heat oven to 400°F. (moderate heat). Bake 25 to 30 minutes. Cut in squares or in ½ inch slices and serve hot or cold.

Mrs. Chester Brownlee, Route #3, Fairmont, Minnesota

CHOPPED BEEF AND YORKSHIRE PUDDING

- 1 cup FLOUR
- 1/3 teaspoon SALT
- 1 cup MILK
- 2 EGGS
- Fresh ground NUTMEG
- Few grains CAYENNE
- MACE
- 1 1/2 pounds GROUND BEEF or BEEF and PORK combined
- 1 1/2 tablespoons grated ONION
- 1 teaspoon chopped PARSLEY
- 1 teaspoon CHIVES (optional)
- 1/2 clove GARLIC, crushed
- SALT and PEPPER
- Pinch of CLOVES
- BACON FAT

Method: Sift together flour and salt. Moisten gradually with milk to form a smooth paste. Beat in eggs, beating well after adding each egg. Season to taste with nutmeg, cayenne and mace. Beat 2 to 3 minutes with a rotary beater. Mix well ground beef, onion, parsley, chives, garlic, salt, pepper and cloves. Grease an 8 x 8 x 2 inch pan generously with bacon fat (use almost 1/4 cup). Heat pan to sizzling in a hot oven (375°F.-400°F.) and pour in half the batter. Add meat, spreading quickly over batter. Pour in the remaining batter and return to oven to bake until the pudding rises and begins to brown. Lower heat to moderate (325°F.-350°F.) and bake for 20-25 minutes (time depends upon

amount of pork in meat mixture). Cut into squares and serve very hot with tomato sauce, brown gravy or mushroom sauce. (So economical and so good!) Be sure pan is really sizzling — that's the secret. (If meat is very fat, fry it out a little first.)

Carol Schwab, Andover, South Dakota

GROUND BEEF STEW

Slice 2 ONIONS, and separate into rings in pan, and add 2 tablespoons melted FAT. Saute until nearly tender. Meanwhile to 1 pound GROUND BEEF, add 1 teaspoon SALT, dash NUTMEG, 2 tablespoons minced PARSLEY. Mix well and make into very small meat balls. Brown the balls in same pan with onions. Then dissolve 1 BOUILLON CUBE in 1 cup boiling WATER. Add to meat. Add 4-6 sliced CARROTS and 2 cans KIDNEY BEANS. Let carrots get almost done before adding BEANS. Or POTATOES may be added. Simmer 30 minutes in all. Very good and economical.

Mrs. Chas. Williamson, 719 7th St., Aurora, Nebraska

OYSTERS IN BATTER

- 1 quart OYSTERS
- 2 EGGS
- 2/3 cup MILK
- 1 cup FLOUR, sifted
- 1 teaspoon SALT
- Dash BLACK PEPPER

Method: Drain oysters thoroughly. Beat eggs, stir in milk and add to flour and seasonings. Beat until smooth. Dip oysters in batter and drop in deep fat heated to 365°F. Fry 3 to 5 minutes to desired brownness. Drain on absorbent paper. Yield: 5 servings.

POACHED DRIED BEEF AND EGGS

For four servings, use one 4-ounce package of DRIED BEEF. Tear the dried beef apart into shreds with your fingers or with the kitchen scissors. Put the dried beef into an 8-inch or medium sized skillet. Pour some CREAM over the dried beef . . . using about a half cup. Place the skillet over low heat and cook the dried beef slowly until the cream is absorbed, but the dried beef is still moist. Next break 4 EGGS over the dried beef in the skillet. For a gourmet's touch . . . sprinkle shredded SHARP CHEESE around the eggs. Then cover the skillet and continue to cook over low heat until the eggs are set — about 10 minutes.

SHRIMP FRIED RICE

- 1 package fresh frozen SHRIMP
- 3 or 4 fresh GREEN ONIONS, chopped
- 2 or 3 well beaten EGGS
- 3 cups cold cooked RICE
- 2 or 3 tablespoons SOY SAUCE

Method: Put frozen shrimp in boiling water to cover. Return water to boiling point. Pour cold water over shrimp at once, and peel them by cutting shell with kitchen shears. Be sure to get all of the black vein out. Don't overcook shrimp, as they get tough and lose their delicate flavor when you do. Add shrimp, cut in 1-inch pieces, to rice, eggs, onions and soy sauce and brown in small amount of fat. Stir often. Don't let it stick to bottom of pan.

Barbara Priborsky, Jefferson, South Dakota

CRUNCHY BAKED TUNA LOAF

- 2 7-ounce cans solid pack TUNA
- 2 cups chopped CELERY
- 4 cups soft BREAD CRUMBS
- 1/2 cup chopped ALMONDS
- 1/3 cup hot WATER
- 1/4 cup melted BUTTER
- 1/4 cup chopped ONION
- 2 EGGS, well beaten
- 1/8 teaspoon THYME
- 1 teaspoon POULTRY SEASONING

Method: Mix all ingredients except almonds and part of fat until well blended. Grease bottom and sides of 9 x 5 x 3-inch pan with softened butter. Sprinkle bottom of pan with chopped almonds. Pack tuna mixture into pan over almonds. Bake in moderate oven, 350°F., about 1 hour, or until firm. Unmold and serve with mushroom sauce, if desired.

FRANK OPENFACERS

Begin with large slices of RYE BREAD. Cover the bread slices with shredded CHEDDAR CHEESE. Spoon PICKLE RELISH over the cheese-topped bread slices. Then top each prepared bread slice with 2 split FRANKS. Place the frank openfacers on a baking sheet and bake in a moderate oven until the franks are hot and the cheese melts.

MEATY RAREBIT

Bologna strips and chopped ripe olives give extra color and flavor to this new jiffy rarebit. Combine 1 can condensed CREAM of MUSHROOM SOUP with a quarter pound of cubed AMERICAN CHEESE and 1/2 teaspoon prepared MUSTARD. Heat until mixture is smooth. Add 3/4 pound of BOLOGNA, cut into thin strips, and 1/2 cup chopped BLACK OLIVES. Heat thoroughly and serve over TOAST points. Serves four.

HELEN'S SANDWICH

- 1/4 pound SHARP CHEESE
- 3 FRANKS
- 1/4 cup CATSUP
- 2 tablespoons chopped ONION
- 2 tablespoons RELISH
- 12 slices BREAD or BUNS

Method: Grind together cheese and franks. Mix in catsup, onion and relish. Spread on buttered bread or buns. Bake at 400°F. for 10 minutes.

Our Grandma Helen

MARINATING SAUCE

- 1 clove GARLIC
- 1/2 cup COOKING OIL
- 1/4 cup VINEGAR
- PEPPER
- 1/2 teaspoon SALT
- 1 teaspoon dry MUSTARD
- 1/8 teaspoon WORCESTER-SHIRE SAUCE

Method: Blend well. Put this sauce on steaks for a half day and, when cooked, the steaks are so tender they just fall apart. Also may use on roast.

Mrs. Maurice De Long, 412 S. Sherman Ave.,
Sioux Falls, South Dakota

EGGS DIVAN

- 1 box frozen BROCCOLI
- DEVILED EGGS:
- 6 hard-cooked EGGS
- 1 2 1/4-ounce can DEVILED HAM
- 1/4 teaspoon WORCESTER-SHIRE SAUCE
- 1/2 teaspoon grated ONION
- 1/2 teaspoon SALT
- 1/2 teaspoon dry MUSTARD
- Dash PEPPER
- 1 to 2 tablespoons light CREAM or MILK
- SAUCE:
- 1 1/2 tablespoons BUTTER
- 1 1/2 tablespoons FLOUR
- 1/8 teaspoon dry MUSTARD
- 1/2 teaspoon SALT
- Dash PEPPER
- 3/4 cup MILK
- 1/2 cup grated process SHARP AMERICAN CHEESE

Method: Cook broccoli until just tender as package directs; drain. Meanwhile cut 1/4" slice from one end of each egg; carefully remove yolk. Mash yolks and end slices; add rest of deviled egg ingredients. Mix well; then use to fill egg whites. Start heating oven to 400°F. In saucepan melt butter; stir in flour, mustard, salt, pepper, and milk; cook until thickened. Add cheese; stir until smooth. Arrange broccoli in 10 x 6 x 2-inch baking pan. Stand eggs, with stuffed ends up, between and on broccoli pieces. Pour sauce over all. Bake 40 minutes or until heated through and bubbly.

SPANISH DEVEILED EGG CASSEROLE

- 12 DEVEILED EGG halves
- 3/4 cup raw regular or processed white RICE
- 1/3 cup BUTTER
- 1/2 cup minced ONIONS
- 1/3 cup minced CELERY
- 3 tablespoons FLOUR
- 1 #2 1/2 can TOMATOES (3 cups)
- 1 teaspoon SUGAR
- 1 teaspoon SALT
- 1/4 teaspoon GARLIC SALT
- 1/4 teaspoon PEPPER
- 1/2 cup buttered BREAD CRUMBS

Method: Make Deviled Eggs as in Eggs Divan, halving eggs lengthwise, mashing yolks only and omitting deviled ham. Cook rice as package directs. Start heating oven to 425°F. In butter in saucepan, saute onions and celery until tender; blend in flour, then tomatoes; cook, stirring until thickened. Add sugar, salts, pepper. Arrange rice in greased 12 x 8 x 2-inch baking dish; pour on sauce; arrange deviled eggs in sauce. Sprinkle top with bread crumbs. Bake 10 to 15 minutes or until bubbly. Makes 4 to 6 servings.

CHICKEN TAMALES

- 1 ONION, chopped
- 1 GREEN PEPPER, chopped
- 2 tablespoons BUTTER
- 2 cups CHICKEN, cooked and diced
- 1 cup RIPE OLIVES, coarsely chopped
- #2 1/2 can stewed TOMATOES (3 1/2 cups)
- 1 teaspoon CHILI POWDER
- 1/2 teaspoon SALT
- 1 package CORN THINS, crumbled
- BUTTER

Method: Saute onion and green pepper in butter. Stir in chicken, olives, tomatoes, chili powder and salt. Cook 10 minutes. Pour into 2 quart casserole. Top with crumbled corn thins, dot with butter. Bake in moderate oven (350°F.) 30 minutes. Serves 6.

BAKED CHICKEN SALAD

- 2 cups cooked CHICKEN, 1/2 inch diced
- 1 1/2 cups CELERY, 1/4 inch diced
- 1/4 cup chopped toasted ALMONDS
- 2 teaspoons finely chopped ONION
- Grated rind of 1/2 LEMON
- 1 tablespoon LEMON JUICE
- 1/8 teaspoon PEPPER
- 1/2 to 2/3 cup SALAD DRESSING
- SALT and PEPPER
- 1 cup (1/4 pound) grated CHEDDAR CHEESE
- 1 cup crushed POTATO CHIPS (4 ounces)

Method: Measure chicken, celery, almonds, onion, lemon rind and juice, and pepper into mixing bowl. Add salad dressing. Toss lightly to mix ingredients. If desired, add more salt and pepper. Divide into 4 individual shallow casseroles or a 1-quart casserole. Sprinkle cheese over top. Top with the potato chips. Place casseroles on baking sheet and bake in a moderate oven (375°F.) 25 minutes, or until cheese begins to bubble. Makes 4 servings.

Cranberry sauce is a good accompaniment.

HAM CASSEROLE

- 2 cups MILK
- 2 tablespoons melted BUTTER
- 1/3 cup yellow CORN MEAL
- 1 cup grated SHARP CHEESE
- 3 EGGS, separated
- 1/4 teaspoon SALT
- 1/4 teaspoon PAPRIKA
- 1/4 cup chopped STUFFED OLIVES
- 1 cup chopped cooked HAM

Method: Heat milk and butter and corn meal. Cook 5 minutes, stirring constantly. Remove from fire and stir in the cheese, beaten egg yolks, salt, paprika, olives and ham. Beat egg whites until soft peaks are formed and fold in. Pour all into a 2 quart baking dish and bake for 1 hour at 325°F.

Mrs. C. L. Thomas, Forestburg, South Dakota

SAUSAGE RICE CASSEROLE

- 1 package dry CHICKEN NOODLE SOUP
- WATER
- 1/2 cup uncooked RICE
- 1/4 cup chopped ONION
- 1 pound PORK SAUSAGE

Method: Make up the chicken noodle soup, using amount of water directed on the package, and cook as directed. Add the uncooked rice, and the sausage and onion which have been crumbled and browned. Put in greased casserole and bake at 350°F. for 40 minutes. (Note: If

seasoned sausage is used, no salt will be needed, as the noodle soup is quite highly seasoned.)

Mrs. Irvan Hiatt, Bristow, Nebraska, Box #3

CORN SAUSAGE CASSEROLE

- 4 EGGS, well beaten
- 2 1/2 cups CREAM STYLE CORN (#2 can)
- 1 cup soft BREAD CRUMBS
- 1 pound SAUSAGE MEAT
- 1 teaspoon SALT
- 1/8 teaspoon PEPPER

Method: Mix all ingredients. Pour into greased round 8-inch casserole; spread catsup over top. Bake in pan of water (1 inch deep) at 350°F. for 1 hour.

Louise Buchanan, Draper, South Dakota

EASY GROUND BEEF RECIPE

- 1 pound GROUND BEEF
- 1 small ONION, minced fine
- 1/2 teaspoon SALT
- 1 EGG
- PEPPER
- Small amount of FLOUR
- 3 cups WATER
- 1 pound GREEN BEANS
- 4 small POTATOES
- 1 small TOMATO or 1/2 cup cooked TOMATOES

Method: Mix ground beef, onion, salt, pepper, egg and flour. Shape in small balls, drop in pan with 3 cups of water, let boil gently; then add beans and potatoes and cook gently until tender; add tomato. Serve hot with tossed salad and fruit and cookies for an easy evening meal.

Mrs. E. Wilson, Box 526, Yankton, South Dakota

MEXICAN CORN CASSEROLE

- 1 pound HAMBURGER, browned
- 1 medium ONION, finely chopped
- 1 cup MACARONI
- 1 cup CREAM STYLE CORN
- 2 cans CREAM of TOMATO SOUP, undiluted
- SALT and PEPPER
- CHILI POWDER
- BLACK OLIVES for top
- GRATED CHEESE

Method: Cook macaroni according to directions. Saute hamburger and onion. Mix with other ingredients, add sliced black olives over top. Sprinkle grated cheese over all. Bake at 350°F. about 30 minutes or until done.

Mrs. Nick Marra, Alton, Iowa

VEGETABLES

FRESH CARROT RING WITH FRESH PEAS

- 3 cups finely shredded, uncooked fresh CARROTS
- 3 well-beaten EGGS
- 1 1/2 cups medium WHITE SAUCE
- 1/2 cup chopped cooked SHRIMP or CHICKEN
- 1/3 cup fine dry BREAD CRUMBS
- 2 1/4 teaspoons SALT
- 1/4 teaspoon ground BLACK PEPPER

Method: Grease 5-cup ring mold. Cut a narrow waxed paper to fit the bottom of the mold and set aside. Combine carrots, eggs, white sauce, shrimp or chicken, bread crumbs, salt and pepper. Mix well. Pour into the mold. Bake in a pre-heated slow oven (325°F.) 1 hour and 15 minutes, or until a knife inserted in the center comes out clean. Remove from oven. Let stand 5 minutes. Run a knife or a spatula around the sides of the ring mold to loosen. Turn out onto a serving plate. Quickly peel off waxed paper. Fill center with cooked fresh peas. Serve at once. Yield: 6 servings.

CREAMED ESCALLOPED CARROTS

- 2 cups ground CARROTS
- 1/8 teaspoon PAPRIKA
- 1 cup BREAD CRUMBS
- 1/3 cup grated CHEESE
- 1/4 teaspoon SALT
- 1 tablespoon melted BUTTER
- MILK to moisten (about 1/2 cup)

Method: Grind carrots very fine. Cook in top of double boiler until tender. Add paprika, salt and milk and cook 5 minutes. Place in greased baking dish and sprinkle with grated cheese and buttered bread crumbs. Brown in the oven.

Mrs. Robert Schwader, Winfred, South Dakota

CROWNED ASPARAGUS

- 2 bunches fresh ASPARAGUS, cooked and drained
- 12 round CRACKERS, coarsely crumbled (about ¾ cup crumbs)
- 1 tablespoon BUTTER
- SAUCE:
- 1 tablespoon minced ONION
- 1 tablespoon BUTTER
- 1 cup SOUR CREAM
- Few grains PEPPER

Method: Arrange hot cooked asparagus in buttered shallow baking dish. Crown with sauce and coarsely crumbled crackers. Dot with butter, broil until crumbs are browned. Serve immediately to six. For the sauce, saute onion in butter until soft; remove from heat, stir in sour cream and pepper. Makes 1 cup.

PIQUANT BEETS

- ½ cup CRUSHED PINEAPPLE with SYRUP
- 2 tablespoons VINEGAR
- 2 tablespoons SUGAR
- 2 teaspoons CORNSTARCH
- 1 1-pound can (2 cups) diced or sliced BEETS, drained
- 2 tablespoons BUTTER
- SALT and PEPPER to taste

Method: Combine crushed pineapple and vinegar and heat to boiling. Mix sugar and cornstarch thoroughly, add all at once to hot liquid, and cook, stirring briskly, until smoothly thickened. The sugar keeps the cornstarch from lumping. Add beets and butter; season to taste, and heat slowly about 10 minutes. Makes 4 or 5 servings.

PEAS FONDUE

Put four slices of BUTTERED BREAD in the bottom of a greased baking dish. Add a layer of diced CHEDDAR CHEESE and a layer of drained canned PEAS. Season two slightly beaten EGGS with dry MUSTARD and ONION SALT. Mix in 1 ½ cups of MILK and pour over the peas. Bake in a moderate oven (350°F.) about 45 minutes until firm.

STUFFED ACORN SQUASH

- 2 ACORN SQUASH
- 1 cup GROUND BEEF
- 1 cup COOKED RICE
- ¼ cup diced BREAD
- 1 slightly beaten EGG
- 1 tablespoon minced ONION
- ½ teaspoon WORCESTER-SHIRE SAUCE
- BUTTER

Method: Cut squash in half. Remove seeds. Place cut side down. Bake at 350°F. until tender. Then combine the beef, rice, bread, egg, onion and Worcestershire sauce. Fill the center of squash with the mixture. (May use ham.) Dot with butter (about ¼ cup). Bake at 350°F. for 20 minutes or until beef patties are done.

Louise Buchanan, Draper, South Dakota

CAULIFLOWER WITH SOUR CREAM SAUCE

Blend ¼ cup SOUR CREAM with 2 tablespoons CATSUP, 1 teaspoon chopped PARSLEY; serve over hot cooked CAULIFLOWER.

Mrs. Dale Burdick, 843 West Galina, Freeport, Illinois

BROILED BAKED POTATOES

Scrub 3 medium POTATOES. Quarter lengthwise, dry and brush with SALAD OIL. Arrange skin up on broiler grid, sprinkle with SALT and PEPPER. Place broiler 4 to 5 inches from element. Broil 10 minutes. Turn, brush with oil, sprinkle with salt and pepper. Broil 5 minutes. Brush again with oil and broil 5 minutes more until brown and crusty.

Mrs. Ray Siders, Inman, Nebraska

GRILLED SLICED ONIONS

- Large ONIONS
- BUTTER
- GARLIC or CELERY SALT
- Ground BLACK PEPPER
- SALT

Method: Peel onions. Slice ½ inch thick. Top each slice with ½ of a pat of butter. Wrap slices separately in aluminum foil. Cook on the grill until tender, turning to cook both sides, or if desired, cook in the embers. Sprinkle with garlic or celery salt, ground black pepper and salt.

ORANGE CRANBERRY YAMS

To make four servings of yams, cook and peel four medium sized YAMS. Place yams in shallow baking pan. Combine three-quarters cup WHOLE CRANBERRY SAUCE, 2 tablespoons ORANGE JUICE and 1 tablespoon LEMON JUICE. Pour cranberry mixture over yams. Combine one-half cup LIGHT CORN SYRUP and 1 tablespoon melted BUTTER, pour over yam mixture. Bake in moderate oven, 350°F., 25 minutes, basting occasionally with syrup.

SPICY CANDIED YAMS

- 2 cups SUGAR
- 1½ cups WATER
- ¼ teaspoon NUTMEG
- ⅛ teaspoon ALLSPICE
- 6 medium sized YAMS, cooked and peeled
- 1 medium sized ORANGE

Method: Combine sugar and water. Heat to boiling point and add nutmeg and allspice. Simmer five minutes. Turn the yams into a greased 1½ quart casserole. Pour syrup over yams. Cut one medium sized orange into thin slices. Arrange orange slices over yam mixture. Bake in moderate oven, 350°F., thirty minutes, basting occasionally with syrup.

ROASTING EARS, OUTDOOR GRILL STYLE

Pull the shuck away from the ear of CORN, but don't remove it entirely. Clean out the corn silk. Then spread the ear with BUTTER. Season to taste, and pull the shuck back over the ear. Then wrap the ears in FOIL and lay directly on the coals. Turn frequently. Roasting will take 10 to 15 minutes. If you like, you can remove the shuck completely before roasting, and then wrap the ear in aluminum foil.

BACON CORN POLES

Buy fresh, rindless, extra thick sliced BACON. Remove the husks and silks from ROASTING EARS. Place the corn in cold water and let it stand for at least a couple of hours. This soaking plumps the corn and moistens the cob so it won't dry out during roasting. At the end of this soaking . . . remove the corn from the water and wrap each ear with bacon . . . barber pole fashion. Use about 2 slices of bacon per ear of corn. Fasten the bacon ends with toothpicks to hold them in place. Place the bacon-wrapped corn on a rack in a shallow pan. Roast in a moderate oven of 375°F. for about 45 minutes. You'll want to turn the "poles" once during the cooking so the bacon will cook uniformly. Incidentally . . . these Bacon Corn Poles can be roasted on an outdoor grill just as successfully as in the kitchen range.

QUICK TRICKS WITH WHOLE KERNEL CORN

Toss hot CORN with a little chopped CELERY and PARSLEY or WATER-CRESS.

Saute drained CORN and canned sliced drained MUSHROOMS, in BUTTER, add chopped PIMIENTO, SALT and PEPPER.

Cook 2 slices BACON or 2 SAUSAGES until browned; crumble, add drained whole kernel CORN; heat thoroughly.

Toss hot seasoned whole kernel CORN with one fresh TOMATO, cubed.

Add a bit of dried SAGE, THYME or MARJORAM to whole kernel CORN; heat.

Season hot whole kernel CORN with a little FRENCH DRESSING in place of butter.

Toss hot whole kernel CORN with thinly sliced GREEN ONIONS.

Blend 1 tablespoon PREPARED MUSTARD and 2 tablespoons BUTTER in frying pan; add 1 can whole kernel CORN, drained; heat thoroughly, stirring often.

Season whole kernel CORN with BUTTER, SALT and PEPPER and 1 teaspoon PREPARED HORSE RADISH.

Add drained whole kernel CORN to ESCALLOPED TOMATOES; season with a little CURRY POWDER.

Toss drained hot CORN with shredded CHEDDAR CHEESE.

SALADS AND SALAD DRESSINGS

JELLIED CRANBERRY SALAD

- 1 can of JELLIED CRAN-BERRIES
- ½ tablespoon plain GELATIN
- 1 tablespoon HORSE RADISH
- 1 cup cultured SOUR CREAM
- 1 small glass of CHEESE (cream style with chives or pineapple, if desired)

Method: Soften gelatin in cold water (tiny bit) over hot water. Add to sour cream and horse-radish and cheese; beat together until smooth. Open can of jellied cranberry. Release easily by puncturing bottom of can; slice into 8 or 10 sections; replace 1 slice in can, then a portion of the cream and cheese mixture, alternating until all is used; set in refrigerator to chill thoroughly.

Remove from can and slice between layers of mixture or cranberry slices, serve with ham, pork, chicken or cold meats on lettuce or endive. If need be, extend end of can with freezer foil, or use two cans.

This was our **Cranberry Contest** winner!

Mrs. Leo G. Coyour, 519 Blue Earth Avenue, Fairmont, Minnesota

FROZEN APPLE SALAD

- 2 packages CREAM CHEESE
- ½ cup SALAD DRESSING
- ½ cup chopped PECANS
- 1 cup grated APPLE
- ½ cup chopped canned PEACHES
- 1 tablespoon LEMON JUICE
- 2 tablespoons chopped GREEN PEPPER
- 1 cup heavy CREAM (whipped)

Method: Blend cream cheese and salad dressing (or mayonnaise). Add nut meats, chopped pepper, fruit and lemon juice. Mix well. Fold in stiffly whipped cream. Pour into refrigerator tray and freeze. Slice and serve on fresh water-cress or lettuce.

5-SALAD

- 1 cup thin SOUR CREAM
- 1 cup drained CHUNK PINEAPPLE
- 1 cup shredded COCOANUT
- 1 cup bite size MARSH-MALLOWS
- 1 cup drained FRUIT COCKTAIL

Method: Mix lightly and chill for a few hours.

Kitty Lievan, Aurora, South Dakota

TOMATO CUCUMBER SALAD

- 2 cups diced CUCUMBER
- 2 tablespoons minced CHIVES
- 1 teaspoon DILL SEED
- 2 teaspoons SALT
- Dash PEPPER
- 2 tablespoons VINEGAR
- 2/3 cup thick SOUR CREAM
- 6 medium size TOMATOES, chilled

Method: Combine first seven ingredients; chill. Peel tomatoes, turn stem end down. Cut each into 6 sections, cutting from top to just ½ inch from stem end of tomato. Fill tomatoes with cucumber mixture, using slotted spoon to draw off any excess liquid.

CRANBERRY NOEL SALAD

Open a can of CRANBERRY SAUCE and scoop the sauce into balls with a melon ball cutter. Roll each ball in shredded COCOANUT and place with balls of CREAM CHEESE, rolled in NUTS, on a crisp lettuce leaf. This salad really looks like Christmas. Accompany it with your favorite FRUIT SALAD DRESSING. Serve with roast pork.

FROZEN PEAR SALAD

Freeze the unopened can of PEARS for 12 hours or longer. During this time the pears are frozen in their own flavorful juice. When you are ready to serve the salad, dip the can in hot water and then open both ends. Push out the frozen pears and slice. These pale pear slices look especially pretty served on bright green LEAF LETTUCE. Top each slice with a spoonful of SALAD DRESSING and a sprig of MINT.

CHICKEN SALAD TULIP CUPS

PASTRY TULIP CUPS:

- 1/2 cup enriched CORN MEAL
- 1 1/2 cups sifted enriched FLOUR
- 1 teaspoon SALT
- 1/2 cup SHORTENING
- 4 to 6 tablespoons cold WATER

CHICKEN SALAD:

- 2 cups chopped cooked CHICKEN
- 1 cup finely chopped CELERY
- 2 hard cooked EGGS, diced
- 1 teaspoon SALT
- 1/4 teaspoon PEPPER
- 1 tablespoon grated ONION
- 1/2 cup MAYONNAISE

Method: Sift together corn meal, flour and salt. Cut in shortening until mixture resembles coarse crumbs. Add water by tablespoons, mixing with a fork until pastry will just hold together. Divide pastry into two parts. On floured board or canvas, roll each part to form a 9-inch square. Cut each into four 4 1/2-inch squares. Shape each square over bottom of custard cup. Pleat edges, leaving corners to give tulip effect. Prick surface of each with fork. Place on cookie sheet. Bake in very hot oven (450°F.) 12 to 15 minutes. Cool 10 minutes; remove from custard cups. Fill tulip cups with chicken salad. Makes 8 servings.

Chicken Salad: Combine chicken, celery and eggs in a bowl. Blend salt, pepper and onion with mayonnaise. Lightly stir into chicken mixture. Chill.

FIESTA CORN SALAD

Combine and chill these ingredients for 2 hours: drained whole kernel CORN, drained JULIENNE BEETS, diced CELERY and GREEN PEPPER, ONION RINGS, and SEASONINGS. Add FRENCH DRESSING and GARLIC CLOVES. When you're ready to serve Fiesta Corn Salad 2 hours later, remove the garlic cloves. Serve on a crisp bed of GREENS.

PAPRIKA FRENCH DRESSING

- 1 tablespoon PAPRIKA
- 1 1/2 tablespoons SUGAR
- 1 teaspoon SALT
- 1/2 teaspoon dry MUSTARD
- 1/2 cup TARRAGON VINEGAR or CIDER VINEGAR
- 1/2 cup any FRUIT JUICES

Method: Put paprika, sugar, salt and dry mustard into pint jar. Stir until blended. Add vinegar and fruit juices and shake well.

Mrs. Frank E. Dombek, Ivanhoe, Minnesota

HONEY DRESSING

- 1/4 to 2/3 cup SUGAR
- 1 teaspoon dry MUSTARD
- 1 teaspoon PAPRIKA
- 1 teaspoon CELERY SEED
- 1/4 teaspoon SALT
- 1/3 cup HONEY
- 1/3 cup VINEGAR
- 1 tablespoon LEMON JUICE
- 1 teaspoon grated ONION
- 1 cup SALAD OIL

Method: Mix all together and beat with beater. This makes a full pint and is simply luscious. Whip it up before using, as the honey does settle to bottom of the jar.

Mrs. Maurice De Long, 412 S. Sherman Ave.,
Sioux Falls, South Dakota

SALAD DRESSING

- 1 1/2 tablespoons FLOUR
- 1 1/2 tablespoons SUGAR
- 1/2 teaspoon SALT
- 1/2 teaspoon dry MUSTARD
- 1/8 teaspoon PEPPER
- 2 whole EGGS or 4 YOLKS
- 1/2 cup WATER
- 1/2 cup VINEGAR

Method: Fill vinegar cup with water. Mix dry ingredients together, add the vinegar and water, and cook until thickened to make a sauce; add to eggs (beaten) and boil until thick. If a sweeter dressing is wanted, add more sugar.

Mrs. H. L. Marr, 634 4th Ave. E., Spencer, Iowa

DESSERTS

PINEAPPLE TORTE

- 1/2 package (about 1 cup crushed) VANILLA WAFERS
- 1/4 pound BUTTER at room temperature
- 1 1/2 cups POWDERED SUGAR
- 2 EGGS, beaten
- 1 cup drained CRUSHED PINEAPPLE
- 1 cup NUTS
- 1 teaspoon VANILLA
- 1 cup CREAM, whipped

Method: Crush wafers. Put 1/2 of them in bottom of pie tin. Mix thoroughly butter and sugar. Add beaten eggs slowly. Put on top of crumbs. Then add pineapple on top of this mixture. Fold nuts and vanilla into whipped cream, spread on top of pineapple. Top with remaining crumbs. Chill.

Grandma Helen — It's luscious!

NELL'S SURPRISE

- 1 can FRUIT COCKTAIL
- 1 cup SUGAR
- 1 cup FLOUR
- 1 teaspoon SODA
- 1 EGG
- Pinch of SALT
- $\frac{1}{8}$ cup BROWN SUGAR
- $\frac{1}{4}$ cup NUTMEATS

Method: Sift flour, sugar, salt and soda together. Drain fruit cocktail and add with egg. Mix well together and put in greased and floured pan. Sprinkle brown sugar and nuts on top. Bake at 375°F. about 30 minutes. Serve with whipped cream.

Mrs. J. F. Reynolds, 2417 E. Douglas, Des Moines 17, Iowa

SURPRISE MERINGUES

- 2 EGG WHITES
- $\frac{1}{8}$ teaspoon SALT
- $\frac{1}{8}$ teaspoon CREAM OF TARTAR
- $\frac{3}{4}$ cup SUGAR
- 1 teaspoon VANILLA
- 1 package CHOCOLATE CHIPS
- $\frac{1}{4}$ cup NUTMEATS, chopped

Method: Beat egg whites, salt, cream of tartar and vanilla until soft peaks form; add sugar gradually, beating until peaks are stiff. Fold in chocolate chips and nutmeats. Cover a cookie sheet with brown paper. Drop mixture by rounded teaspoonsful onto paper. Bake at 300°F. for about 25 minutes. Cool slightly before removing from paper. Don't let them get brown.

Mrs. Nick Marra, Alton, Iowa

ANGEL DESSERT

Prepare one package ANGEL FOOD CAKE MIX as directed on package. When thoroughly cool, cut into 3 layers.

- 1 envelope unflavored GELATIN
- $\frac{1}{4}$ cup PINEAPPLE JUICE
- No. 2 can CRUSHED PINEAPPLE, drained
- 1 jar (5.3 ounce) JUNIOR APRICOTS and APPLE SAUCE
- $2\frac{1}{2}$ cups heavy CREAM
- 2 tablespoons SUGAR
- COCOANUT
- YELLOW FOOD COLORING

Method: Soften gelatin in pineapple juice 5 minutes; dissolve over hot water. Stir half into pineapple, remainder into apricots and apple sauce; cool both. Whip cream stiff; mix in sugar. Fold 1 cup whipped cream into pineapple; 1 cup into apricots and applesauce. Spread apricot cream over bottom layer of cake; add second layer of cake and spread with pineapple cream; cover with third layer; frost top and sides of cake with remaining whipped cream. Decorate with moist cocoanut, tinted yellow with food coloring. Chill 3 hours before serving. Serves 12.

CANTALOUPE AND GRAPE CUP

Combine $1\frac{1}{2}$ cups diced fresh CANTALOUPE, $1\frac{1}{2}$ cups GREEN SEEDLESS GRAPES, $\frac{3}{4}$ cup fresh ORANGE SECTIONS, 3 tablespoons fresh LEMON JUICE and 2 tablespoons SUGAR in a mixing bowl. Toss lightly. Chill. Serve in sherbet glasses. Garnish with fresh MINT, if desired. Yield: 5 to 6 servings.

JIFFY BUTTERSCOTCH SAUCE

- $1\frac{1}{2}$ cups LIGHT BROWN SUGAR
- $\frac{2}{3}$ cup CORN SYRUP
- $\frac{2}{3}$ cup EVAPORATED MILK

Method: Put the brown sugar and syrup into a heavy quart saucepan. Cook and stir until mixture comes to a full, all over boil, about 5 minutes. Take from heat and cool. Stir in milk. Serve warm or cold over ice cream, plain cake, pudding or custard. Makes $1\frac{1}{3}$ cups.

BUTTERSCOTCH SNOWBALLS

Roll scoops of VANILLA ICE CREAM in COCOANUT. Refreeze. Serve with Jiffy Butterscotch Sauce.

CREAM SUPREME

- 1 cup SOUR CREAM
- 3 tablespoons BROWN SUGAR
- 1 pound SEEDLESS GRAPES

Method: Combine half of the sour cream with brown sugar and blend until smooth. Add remaining sour cream to mixture, and mix well. Spoon sauce over grapes in serving dish.

CAKES AND FROSTINGS

MOCHA CREAM FILLED ANGEL FOOD

- 1 ANGEL FOOD CAKE, baked
- 1 tablespoon INSTANT COFFEE
- 1 package INSTANT PUDDING (VANILLA)
- 2 cups WHIPPED CREAM
- $\frac{1}{4}$ cup SUGAR (to sweeten cream)
- Chopped NUTS

Method: To make shell, use a sharp knife and cut one inch from the side and one inch from the bottom of angel cake. Use fingers to remove this center piece. Cut it into small pieces, taking a few of these pieces and filling the small hole in the bottom of the shell. Set the rest aside. Prepare pudding according to directions; add instant coffee and about four tablespoons of the whipped cream; fold in cake pieces and add instant coffee and about four tablespoons of the whipped cream; fold in cake pieces and garnish with chopped nuts. Chill 4 hours or freeze in home freezer.

VARIATIONS

Chocolate filling with chocolate chips as garnish; cocoanut cream filling with cocoanut garnish; lemon filling with grated lemon rind garnish; butterscotch filling with nuts as garnish.

Ardyce Paulson, Lake Wilson, Minnesota

DOEY'S APPLE CAKE PUDDING

- 2 cups SUGAR
- ¼ pound BUTTER
- 2 EGGS
- 4 cups chopped APPLES
- 1 cup chopped NUTS
- 2 cups FLOUR
- 2 teaspoons SODA
- 2 teaspoons CINNAMON
- 2 teaspoons NUTMEG
- 1 teaspoon SALT

SAUCE

1 cup SUGAR, ¼ pound BUTTER, 1 cup HALF AND HALF MILK and LIGHT CREAM, 1 teaspoon VANILLA. Combine ingredients; cook to right consistency. The longer you cook, the thicker. (Use butter, for sure.)

Our own Doey, Mrs. Howard Shields

BLACK CHOCOLATE CAKE

- ½ cup SHORTENING
- 1¼ cups SUGAR
- 2 well-beaten EGGS
- 1 cup HOT WATER with
- ½ cup COCOA
- 1½ cups FLOUR
- ½ teaspoon SALT
- 1 teaspoon SODA
- 1 teaspoon BAKING POWDER
- 1 teaspoon VANILLA

Method: Cream together shortening and sugar. Add eggs. Mix the water and the cocoa. Sift together flour, salt, soda and baking powder. Add sifted dry ingredients alternately with the cocoa and water mixture. Add vanilla. Bake in two 8-inch layers. Bake in 350°F. oven 25 - 30 minutes.

Mrs. Amos Wiese, Route #1, Box 126A,
Worthington, Minnesota

HOLIDAY FRUIT CAKE

- 1 package SPICE CAKE MIX
- 1/3 cup DARK MOLASSES
- 1/3 cup BOILING WATER
- 1 pound cut up CANDIED FRUIT
- ½ pound cut up DATES
- 2½ cups SEEDLESS RAISINS
- 2 cups chopped NUTS
- 2/3 cup FLOUR over fruit and nuts
- 3 EGGS
- ½ cup melted BUTTER

Method: Empty cake mix into 3 quart bowl. Stir in a mixture of the molasses and boiling water. Let stand 30 minutes. Meanwhile, mix cut up candied fruit and peel, dates, raisins and nuts. Sift flour over fruits and nuts. Mix well. Add eggs to cake batter. Beat until smooth. Stir in melted butter. Blend in floured fruit mixture. Grease and line 10 inch tube pan or 2 loaf pans, 9 x 5 x 3, with heavy wrapping paper. Bake in moderate oven (325°F.) until top is a golden brown, about 1½ hours for tube pan and 1¼ hours for loaf pan.

OATMEAL CAKE

- 1 cup boiling WATER
- 1 cup QUICK ROLLED OATS
- 2 EGGS, beaten
- 1 cup BROWN SUGAR
- ½ cup WHITE SUGAR
- ½ cup SHORTENING
- ½ cup DATES, chopped
- ½ cup NUTS, chopped
- 1 cup sifted FLOUR
- 1 teaspoon SODA
- ½ teaspoon each CLOVES and CINNAMON
- SALT

Method: Pour boiling water over the oats, stir and cool to lukewarm. Mix eggs, sugars, shortening, nuts and dates. Sift flour, soda, spices and salt, and add egg mixture; combine with oatmeal mixture. Bake in loaf pan 60 minutes at 350°F. Moist, rich, light and very good.

Mrs. Oscar Norberg, Hawarden, Iowa
Mrs. J. C. Peterson, Anthon, Iowa

SOUR CREAM CHOCOLATE CAKE

- 1 cup SUGAR
- ½ cup SHORTENING
- 2 EGGS
- 1 cup SOUR CREAM
- 1 teaspoon SODA
- 1 teaspoon VANILLA
- 1½ cups FLOUR
- ½ cup COCOA

Method: Cream thoroughly the sugar and shortening. Add eggs and beat well. Add sour cream, soda, vanilla and beat well. Sift together the flour and cocoa and add. Now beat this mixture. Bake at 350°F. 30-35 minutes. This makes a large loaf cake or 2 layers. Layers should be baked a shorter time.

Mrs. Amos Wiese, Route #1, Box 126A,
Worthington, Minnesota

CREOLE FROSTING

- 2 7-ounce packages SEMI-SWEET CHOCOLATE PIECES
- 1 cup SOUR CREAM, commercial
- ¼ teaspoon CINNAMON
- 1 teaspoon INSTANT COFFEE
- ¼ teaspoon SALT

Method: Melt chocolate over hot water. Remove from heat. Stir in soured cream, cinnamon, instant coffee and salt. Cool, stirring occasionally, until frosting is thick enough to hold swirls on cake. Frosting stays creamy. Yield: Frosting for one 9 x 12-inch square cake or 2 8-inch round layers.

BUTTER CREAM FROSTING

- 4 cups POWDERED SUGAR (1 pound box exactly)
- ¾ cup VEGETABLE SHORTENING
- 2 EGG WHITES
- ½ cup melted BUTTER (NOT margarine)
- 1 teaspoon VANILLA
- ½ cup VEGETABLE SHORTENING

Method: Cream together sugar, shortening and egg whites. Add melted butter, vanilla, and vegetable shortening. Whip until smooth. This is a very fine frosting for cakes you want to freeze.

Another "Grandma Helen" recipe — it's excellent

PIES

PEACH OR APPLE CREAM PIE

PASTRY

- 5 or 6 PEACHES or APPLES
- 1/2 cup SUGAR
- 3 tablespoons FLOUR
- 1/2 teaspoon CINNAMON
- 3/4 to 1 cup CREAM

Method: Arrange fruit in pastry lined pie pan. Mix remaining ingredients and pour over fruit. Bake 40 to 45 minutes at 375°F.

Mrs. Harvey Larson, St. Edward, Nebraska

FUDGE PIE

CRUMB CRUST:

- VANILLA WAFERS, finely rolled (about 1 1/3 cups crumbs)
- 1/4 cup softened BUTTER
- 1/4 cup SUGAR

FILLING:

- 6-ounce package SEMI-SWEET CHOCOLATE PIECES
- 20 GRAHAM CRACKERS, very finely rolled (about 1 1/2 cups crumbs)
- 14 ounce can CONDENSED MILK
- 1/2 cup chopped NUTMEATS
- 1/4 teaspoon SALT
- 1/4 cup MILK

Method: Thoroughly blend together vanilla wafer crumbs, softened butter and sugar. Pour into a 9-inch pie plate. Firmly press into an even layer against bottom and sides of plate. (The easy way to press crumbs into shape is with an 8-inch pie plate.) Chill. For filling, melt chocolate in top of double boiler. Combine with remaining ingredients. Spread mixture into chilled crumb crust. Bake in a moderately hot oven (375°F.) 30 minutes. Serves 8 or 10 — very rich! Garnish with butter icing if desired.

PECAN PEACH PIE

- 3 EGG WHITES
- 1 cup SUGAR
- 12 SODA CRACKERS (ground)
- 1/4 teaspoon BAKING POWDER
- 1/2 cup PECAN MEATS, broken
- 1 teaspoon VANILLA

Method: Butter a pie pan. Beat the egg whites until they hold shape. Beat in the sugar, add the crumbs and baking powder, vanilla and nuts. Pour in pan and bake at 325°F., for 20 minutes. Cool. Top with sliced peaches, fresh or canned. Let stand in refrigerator overnight. When served top with whipped cream.

Mrs. Frank Irlbeck, Route #2, Morgan, Minnesota

RHUBARB PIE

- 1 cup FLOUR
- 1/2 cup BROWN SUGAR
- 1/2 cup softened BUTTER
- 3 cups of RHUBARB
- 2/3 cup SUGAR
- 1 teaspoon CINNAMON
- Dash of NUTMEG
- 1/2 teaspoon SALT
- 2 EGG YOLKS
- 2 EGG WHITES, beaten
- 2 tablespoons SUGAR

Method: Make a crumb crust from first three ingredients in a baking dish or pie pan. Then cut 3 cups of rhubarb and mix in the white sugar, cinnamon, nutmeg, beaten egg yolks and blend all together, with salt. Pour on crust and bake until rhubarb is tender. Then beat two egg whites with 2 tablespoons sugar for a meringue topping; bake until brown.

Virginia M. Lahr, Farmer, South Dakota

PIES

STRAWBERRY RHUBARB PIE

One 9-inch PASTRY

- SHELL
- 1/3 cup FLOUR
- 1 cup SUGAR
- 1/4 teaspoon SALT
- 2 cups diced fresh RHUBARB
- 1 pint STRAWBERRIES
- 2 tablespoons BUTTER

Method: Line pie pan with unbaked pastry. Sift flour, sugar and salt together; sprinkle a little in pastry lined pie pan. Combine remaining portion with berries and rhubarb. Fill pie crust. Dot with butter. Cover with lattice pastry. Bake at 450°F. for 10 minutes; reduce heat to 350°F. and bake 30 minutes more. Cool before cutting. The two-fruit combination is delicious.

Mrs. Harven E. Hehr, Fayette, Iowa

PINEAPPLE APRICOT PIE

- 1/2 cup SUGAR
- 2 tablespoons FLOUR
- 2 tablespoons CORNSTARCH
- Little SALT
- 1 #2 can (2 cups) peeled APRICOTS, halved and drained
- 1/2 cup APRICOT SYRUP
- 1/2 cup CRUSHED PINEAPPLE
- 1 tablespoon BUTTER
- PASTRY for 9-inch pie

Method: Mix thoroughly sugar, flour, cornstarch and salt. Add apricots, pineapple and apricot syrup. Pour into 9-inch pie shell. Dot with butter. Cut pie crust for top crust with 2 1/4-inch biscuit cutter; then cut center out of each round with a 1 1/4-inch biscuit cutter. Place overlapping circles around outer edge of pie and arrange five of the 1 1/4-inch rounds in center. Bake at 425°F. 15 minutes; then at 350°F. 30 to 35 minutes. (Making the top crust this way is very attractive.)

Mrs. Harven E. Hehr, Fayette, Iowa

ROYAL BUTTERSCOTCH PIE

- 9-inch BAKED PIE SHELL
- 1/2 cup BUTTER
- 1 1/2 cups dark BROWN SUGAR (dark gives the nicest color but light may be used)
- 4 EGG YOLKS, beaten well
- 4 1/2 tablespoons FLOUR
- 1 1/2 cups warm MILK
- 2 teaspoons VANILLA
- 1/2 cup chopped PECANS

Method: Combine in top of double boiler, butter and brown sugar. Place over boiling water and stir until well mixed and butter melts. Beat egg yolks and add flour (which has been blended into the warm milk). (Blend the flour into a small amount of the milk first so mixture will be smooth.) Add this mixture slowly to the butter-sugar mixture and cook over low direct heat until thick. Put pan back over boiling water and cook, stirring occasionally, for 10 minutes. Stir in the vanilla and chopped pecans. Pour into 9-inch baked pie shell. Top with either meringue or whipped cream.

Mrs. Carol Schwab, Andover, South Dakota

GERMAN APPLE CUSTARD PIE

PASTRY DOUGH for 9 x 15-inch cake pan
 APPLES, peeled and sliced to cover bottom of tin

- ½ cup SUGAR
- CINNAMON
- NUTMEG
- 3 EGGS, beaten
- 2 cups MILK
- ½ teaspoon SALT
- ½ cup SUGAR
- 1 teaspoon VANILLA

Method: Line a jelly roll pan or 9 x 15-inch cake pan with pastry dough. Then peel and slice enough apples in neat rows with each slice lapsing over half of the slice ahead of it. Sprinkle with ½ cup sugar, cinnamon and nutmeg. In a separate bowl, beat eggs, milk, salt, ½ cup sugar and vanilla. Pour this over the apples and bake in 400°F. oven until the apples are soft and the custard is set. Cut in squares and serve either warm or cold.

Mrs. Lillian Bergquist, Belview, Minnesota

GOOSEBERRY PIE

Prepare PASTRY for a two-crust pie. Mix 6 tablespoons TAPIOCA with 2¼ cups SUGAR. Put a layer of GOOSEBERRIES and a layer of sugar mixture into the pastry lined pan, until the pie is rounded full (this is for a 9-inch pie). Put on top crust and bake until golden brown.

Mrs. Robert H. Steinkraus, Wadena, Minnesota

CHOCOLATE CRUNCH CRUST

- ½ cup, less 1 tablespoon SHORTENING
- 2 teaspoons INSTANT COCOA dissolved in 3 tablespoons BOILING WATER
- 1 teaspoon MILK
- 1¼ cups sifted all-purpose FLOUR
- ½ teaspoon SALT
- 1½ tablespoons semi-sweet CHOCOLATE PIECES, chopped rather fine

Method: Put commercial shortening in mixing bowl. Add hot dissolved cocoa, water and milk and whip with fork until all liquid is absorbed and a thick, smooth mixture is formed. Sift flour and salt together onto shortening; whip and stir quickly into a dough. Pick up and work into a flat round. Roll between 12-inch squares of waxed paper into a circle ⅛-inch thick and about size of paper. Peel off top paper, sprinkle chopped chocolate over pastry, leaving about 1 inch border plain. Recover with paper and

gently roll chocolate into dough. Turn paper and pastry over, peel off top paper and place pastry in 9-inch pie pan, chocolate side up. Remove paper, fit pastry into pan, turn back even with edge of pan, flute rim. Prick shell all over with fork. Bake in very hot oven (450°F.) 14-19 minutes.

BUTTER CRUNCH CRUST

- ½ cup BUTTER
- ¼ cup BROWN SUGAR (packed)
- 1 cup sifted FLOUR
- ½ cup chopped PECANS, WALNUTS or COCOANUT

Method: Heat oven to 400°F. (moderate to hot). Mix all ingredients with hands. Spread in oblong pan, 13 x 9½ x 2 inches. Bake 15 minutes. Take from oven, stir with spoon. Save ¾ cup for topping. Immediately press rest of mixture against bottom and sides of 9-inch pie pan. Cool. Pour in your lemon chiffon or creamy pie filling.

Sprinkle reserved crumbs over top. Chill 1 hour. Makes 8 servings.

COOKIES

FRESH APPLE COOKIES

- 2 cups all-purpose FLOUR
- 1 teaspoon SODA
- ½ teaspoon SALT
- 1 teaspoon each CINNAMON and CLOVES
- ½ teaspoon NUTMEG
- ½ cup BUTTER
- 1 ⅓ cups BROWN SUGAR
- 1 EGG
- ¼ cup MILK
- 1 cup finely chopped APPLE
- 1 cup chopped RAISINS
- 1 cup chopped NUTS

Method: Sift together flour, soda, salt and spices. Cream butter and sugar thoroughly. Add egg and beat until fluffy. Add dry ingredients and milk alternately to creamed mixture. Add fruit and nuts. Drop from a teaspoon onto greased cookie sheet and bake at 375°F., 10 to 12 minutes. These cookies may be frosted lightly with powdered sugar frosting.

MAYTIME MACAROONS

- ½ teaspoon SALT
- ½ teaspoon VANILLA
- ¼ teaspoon CREAM OF TARTAR
- 4 EGG WHITES
- 2/3 cup SUGAR
- ½ cup QUICK or OLD FASHIONED OATS, uncooked
- ½ cup COCOANUT

Method: Add salt, vanilla and cream of tartar to egg whites; beat until foamy. Add sugar by tablespoons and continue beating until mixture stands in lustrous peaks. Lightly stir in oats and cocoanut. Drop by teaspoons onto brown paper on cookie sheet. Bake in slow oven (300°F.) about 30 minutes. Makes 3 dozen.

MERINGUE COOKIES

- 3 EGG WHITES
- 1 cup sifted CONFECTIONERS SUGAR
- ½ cup SODA CRACKER CRUMBS
- ½ cup PECANS
- 1 teaspoon VANILLA
- 1 6-ounce bar semi-sweet CHOCOLATE melted

Method: Beat egg whites until foamy; then add the sugar and beat until stiff but not dry. Add soda cracker crumbs. Then add pecans, vanilla and chocolate. Drop on greased cookie sheet. Bake 12 minutes at 325°F. or until firm; remove from pan immediately. Store in dry place in a tin can.

Mrs. Fred Schock, New Leipzig, North Dakota

FROSTED COFFEE BARS

- 1 cup BROWN SUGAR
- ½ cup SHORTENING
- 1 EGG, unbeaten
- ½ cup HOT COFFEE
- 1½ cups FLOUR
- ½ teaspoon SODA
- ½ teaspoon BAKING POWDER
- ½ teaspoon CINNAMON
- ½ cup RAISINS
- ¼ cup NUTS
- WHITE ICING

Method: Cream sugar and shortening. Add egg and beat. Add hot coffee and beat again. Mix flour, baking powder, soda and cinnamon together and add to mixture. Add raisins and nuts. Spread thin on cookie sheet. Bake 10-15 minutes in moderate oven. Frost with plain white icing. Cut in bars when cool.

Mrs. Clarence Gilg, Atkinson, Nebraska

BUTTERSCOTCH ALMOND COOKIES

- 1 cup BROWN SUGAR
- 1 cup WHITE SUGAR
- 1½ cups BUTTER and LARD or SHORTENING
- 2 EGGS, well beaten
- 1 teaspoon SODA, dissolved in 2 tablespoons VINEGAR
- 1 teaspoon VANILLA
- 1 teaspoon ALMOND EXTRACT
- 4 cups sifted FLOUR
- 1 teaspoon SALT
- 2 teaspoons BAKING POWDER

Method: Mix in order given. Roll into balls, about size of a walnut. Press down criss-cross with fork dipped in cold water. Bake on a lightly greased sheet at 375°F., about 15 minutes.

Mrs. Harven E. Hehr, Fayette, Iowa

DANISH SUGAR COOKIES

- 1 cup SHORTENING (vegetable)
- 1 cup SUGAR
- 1 beaten EGG
- 2 cups FLOUR
- Pinch of SALT
- ½ teaspoon SODA
- ½ teaspoon CREAM OF TARTAR
- ½ teaspoon VANILLA
- ½ teaspoon ALMOND EXTRACT

Method: Cream shortening and sugar. Add egg and beat well. Add sifted dry ingredients and blend well. Add flavorings. Form into balls. Press with fork dipped in sugar. Or you may drop from spoon and press. Bake at 350°F. until the edges start to get tan. This makes 5 dozen.

Mrs. Milton Pederson, Volga, South Dakota

NO BAKE COOKIES

- 2 cups SUGAR
- ½ cup BUTTER
- ½ cup MILK
- 1 teaspoon VANILLA
- 1 cup OATMEAL
- 2 cups RICE KRISPIES
- 1 cup COCOANUT
- 4 tablespoons COCOA
- ¼ cup NUTS

Method: Cook the sugar, butter, milk and vanilla in sauce pan for 2 minutes. (No longer.) Mix the oatmeal, rice krispies, cocoanut, cocoa and nuts. Mix all together thoroughly and drop by spoonfuls onto greased sheet. Chill.

Mrs. John Ten Haken, Hull, Iowa

ALPINE NUGGETS

- 1½ cups sifted enriched FLOUR
- ½ teaspoon SALT
- ½ teaspoon SODA
- 1 cup BROWN SUGAR
- ¾ cup SHORTENING, soft
- 2 EGGS
- 1½ cup MILK
- 1 teaspoon VANILLA
- 2 ounces (2 squares) unsweetened CHOCOLATE, melted
- 2 cups OATS (quick or old fashioned, uncooked)

Method: Sift together flour, salt and soda into a bowl. Add sugar, shortening, eggs, milk, vanilla and chocolate (cooled to lukewarm). Beat until smooth. Blend in oats. Drop by spoonfuls onto a greased cookie sheet. Bake in a moderate oven (350°F.) 12 to 15 minutes. Remove from cookie sheet. When cool, glaze.

GLAZE FOR ALPINE NUGGETS

- 1 cup sifted CONFEC-TIONERS SUGAR
- 2/3 cup MAPLE SYRUP
- NUT MEATS or PECAN HALVES

Method: Combine sugar and syrup in a saucepan. Bring to boil over medium heat; boil 2 minutes. Remove from heat and stir vigorously until glaze thickens. While glazing cookies, place pan over hot water to prevent too rapid hardening. Sprinkle with ½ cup chopped nut meats or top with pecan halves.

COCOANUT APPLE STRIPS

- 1 recipe of PIE CRUST
- 5 large APPLES (thinly sliced)
- ½ cup SUGAR
- ¼ teaspoon CINNAMON
- 2 tablespoons BUTTER

Method: Line a shallow pan or baking sheet with pie crust, rolled thin. Arrange apple slices in rows on dough; sprinkle with mixture of sugar and cinnamon, and dot with butter. Bake in hot oven, 425°F., 20 minutes. Cover with topping.

TOPPING FOR APPLE STRIPS

- 2 cups shredded COCOA-NUT
- ½ cup SUGAR
- Dash of SALT
- 1 EGG (beaten)
- ¼ cup MILK

Method: Mix and spread over above mixture. Reduce heat to 350°F. and bake 15 minutes longer, or until delicately browned. Cut in strips and cool.

TOFFEE BUTTER COOKIES

- 1 cup BUTTER
- 1 cup SUGAR (BROWN)
- 1 EGG
- 1 teaspoon VANILLA
- 2 cups FLOUR
- 8 5-cent plain MILK CHOCOLATE BARS
- ¼ cup chopped NUTS

Method: Cream butter and sugar. Beat well, add egg. Beat until light, add vanilla. Add flour and blend thoroughly. Spread on 11" x 17" jelly roll pans. Bake in 350°F. oven for 15 to 20 minutes. Place eight 5-cent milk chocolate bars on top of hot cake. Spread and sprinkle with chopped nuts. Will make from 72 to 80 cookies.

MARSHMALLOW FUDGE BARS

These chocolate pecan bars are topped with marshmallow halves and baked. A fudge frosting goes on top. Bake at 350°F. for 25 to 30 minutes. Makes 16.

- ¾ cup sifted FLOUR
- ¼ teaspoon double-acting BAKING POWDER
- ¼ teaspoon SALT
- 2 tablespoons COCOA
- ½ cup SHORTENING
- ¾ cup SUGAR
- 2 EGGS
- 1 teaspoon VANILLA
- ½ cup chopped NUTS
- 12 MARSHMALLOWS, cut in half
- EASY CHOCOLATE FROSTING:
- ½ cup BROWN SUGAR, firmly packed
- ¼ cup WATER
- 2 squares CHOCOLATE in saucepan
- 3 tablespoons BUTTER
- 1 teaspoon VANILLA
- 1½ cups sifted CONFECTIONERS SUGAR

Method: Sift flour, baking powder, salt and cocoa together. Combine shortening and sugar, creaming well. Blend in 2 eggs, one at a time, and beat for 1 minute. Add dry ingredients; mix well. Add the vanilla and chopped nuts. Spread in well greased 12 x 8 inch pan. Bake in moderate oven (350°F.) 25 to 30 minutes. Cover top of baked bars with marshmallows, cut in half. Return to oven for 3 minutes or until marshmallows are soft. Spread marshmallows evenly. Cool, cover with Easy Chocolate Frosting. For frosting, combine brown sugar, water, and chocolate. Bring to a boil and cook for 3 minutes. Add butter and vanilla. Cool. Blend in the confectioners sugar and, if necessary, thin with a small amount of cream. Spread over marshmallow topping. Cut into bars.

Mrs. Howard Swinney, Burwell, Nebraska

BREAD AND ROLLS

RYE BREAD

- 3 cups lukewarm WATER
- 1 package YEAST
- 3 tablespoons SUGAR
- 6 cups WHITE FLOUR
- 1½ cups RYE FLOUR
- 3 tablespoons SHORTENING
- 1 tablespoon CARAWAY SEED
- 1 tablespoon SALT

Method: Make sponge of water, yeast, sugar and 3 cups white flour; let it rise. Then add the next 3 cups flour and the rye flour which has been sifted together three times. Add the softened shortening, caraway seed and salt which has been mixed together. Knead dough thoroughly. Place in greased bowl and let it rise until double in bulk. Punch down again. When light, make in 3 loaves. Put them in pans or on greased

cookie sheet. Let rise 15 minutes or until light and bake at 350°F., about one hour. (A TRIED AND TRUE RECIPE.)

Regina Brewer, Seneca, Nebraska

FILLED EGG BREAD

- 2 packages YEAST, compressed or dry
- ¼ cup WATER (lukewarm for compressed yeast, warm for dry)
- 1 cup MILK
- 1/3 cup BUTTER
- ¼ cup SUGAR
- 2 teaspoons SALT
- 5½ cups sifted enriched FLOUR
- 1 teaspoon VANILLA extract
- 4 EGGS
- ½ cup POPPY SEED
- ¼ cup MILK
- 1 tablespoon melted BUTTER
- 2 teaspoons grated LEMON RIND
- ½ cup finely chopped ALMONDS

Method: Soften yeast in water. Scald milk. Add butter, sugar and salt. Cool to lukewarm. Add 2 cups flour and beat well. Add softened yeast and vanilla extract. Add eggs one at a time and beat thoroughly. Add enough more flour to make a moderately stiff dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl. Cover and let rise in warm place until double in bulk (about 1½ hours). Meanwhile, add poppy seeds to ¼ cup milk. When dough is doubled, punch down. Divide dough into 2 equal parts and let rest 10 minutes. Add butter, almonds and lemon rind to poppy seed mixture. Mix well. Roll each half of dough out to rectangle 6 x 18 inches. Spread each with about half of filling. Roll up into loaf shape and press edges together securely to seal. Place in greased loaf pans, 4½ x 8½ inches. Let rise until

doubled (about 1 hour). Bake in moderate oven (375°F.) about 40 minutes. Makes 2 loaves.

BOSTON BROWN BREAD

- 2 tablespoons MOLASSES
- 2 cups RAISINS
- 2 cups cold WATER
- 2 teaspoons SODA
- 1 cup SUGAR
- 2½ cups FLOUR
- 2¼ tablespoons SHORTENING
- 1 EGG
- 1 teaspoon VANILLA
- 1 cup NUTS

Method: Cook the molasses, raisins, and cold water 15 minutes, then cool. Add the soda, sugar, flour, shortening, egg, vanilla, and nuts to the cooled mixture. Put in 4 well-greased and lightly floured No. 2 tin cans, or in loaf pan if desired. Bake one hour in 350°F. oven until done.

Mrs. James K. Newman, Stuart, Nebraska

HALF HOUR RAISED DOUGHNUTS

- 1 cup lukewarm WATER
- 3 tablespoons SUGAR
- 1 small package YEAST, crumbled
- 1 EGG
- 1 teaspoon SALT
- 3 tablespoons SHORTENING, melted
- 3 cups FLOUR

Method: Mix water and sugar together. Add crumbled yeast and let stand until foamed. Add rest of ingredients to yeast mixture. Roll out dough on floured board. Cut into doughnut shapes and let stand on waxed paper to rise a half hour or longer. Fry in deep hot fat.

Mrs. Hazel Wallsmith, Madison, Minnesota

APRICOT COFFEE TWIST

FILLING:

- 1/2 pound dried APRICOTS
- Enough WATER to cover
- 1/3 cup SUGAR

DOUGH:

- 1 package or 1 cake compressed or dry YEAST
- 1/4 cup lukewarm WATER
- 1/2 cup scalded MILK
- 1/2 cup BUTTER
- 1/4 cup SUGAR
- 1 teaspoon SALT
- 2 to 2 1/2 cups sifted enriched FLOUR
- 1 EGG, beaten
- 1 cup OATS (quick or old fashioned, uncooked)
- CONFECTIONERS SUGAR (for icing)

Method: For filling, combine chopped apricots and water in medium sized saucepan, cover. Cook until tender, about 30 minutes. Add sugar; continue cooking until mixture is very thick, stirring frequently. Cool. For dough, soften yeast in lukewarm water (use warm water for dry yeast). Pour scalded milk over butter, sugar and salt; stir occasionally until butter melts. Cool to lukewarm. Stir in 1/2 cup of flour and egg; add softened yeast and oats. Stir in enough flour to make soft dough. Turn out on lightly floured board or canvas; knead until satiny, about 10 minutes. Round dough into ball; place in greased bowl; brush lightly with melted shortening. Cover and let rise in warm place until double in size, about 1 hour. Punch dough down; turn out on lightly floured board or canvas. Cover and let

rest 10 minutes. Roll dough to form a rectangle 24 x 9 inches. With a sharp knife cut dough into 3 strips, each 24 x 3 inches. Spread half of apricot filling over one strip; top with second strip. Spread remaining apricot filling over second strip; top with third strip. Place one end in center of cooky sheet. Twist dough while winding strip around and around to make a large round coffee cake. Brush with melted shortening. Cover; let rise in warm place until double in size (about 45 minutes). Bake in moderate oven (350°F.) about 45 minutes. Loosen coffee cake from cooky sheet, but allow to cool on sheet. Frost with confectioners sugar icing. Makes 1 coffee cake.

REFRIGERATOR ROLL DOUGH

- 3/4 cup LARD
- 1/2 cup SUGAR
- 1 cup hot MILK
- 1 cup mashed POTATOES
- 2 EGGS
- 1 1/2 cakes YEAST
- 1/2 cup warm WATER
- 1 teaspoon SALT
- 7 to 8 cups FLOUR

Method: Add mashed potatoes to lard and sugar. Then add hot milk and let cool. Add eggs. Dissolve yeast in 1/2 cup warm water. Combine with potato and milk mixture. Add enough flour with salt to make a stiff dough. Put in bowl, grease top, cover and put immediately in refrigerator. Leave it in refrigerator and let rise once. Do not remove until ready to make rolls and bake. After you have made the rolls, let it

rise again before baking. The dough keeps one week in refrigerator and, should you use just part of the dough at one time, be sure to put the rest right back in refrigerator. Makes either plain or sweet rolls.

Mrs. Jack Bruce, Yankton, South Dakota (Thanks, Mary!)

CASSEROLE BREAD

- 1 cup MILK
- 3 tablespoons SUGAR
- 1 tablespoon SALT
- 1 1/2 tablespoons SHORTENING
- 1 cup warm WATER
- 2 packages or cakes YEAST, active, dry or compressed
- 4 1/2 cups sifted enriched FLOUR

Method: Scald milk. Stir in sugar, salt, and shortening, and cool to lukewarm. Measure into bowl 1 cup warm (not hot) water. (Cool to lukewarm for compressed yeast.) Sprinkle or crumble in the yeast and stir until dissolved. Stir in lukewarm milk mixture. Add the flour and stir until well blended, about 2 minutes. Cover. Let rise in warm place, free from draft,

about 40 minutes or until more than doubled in bulk. Stir batter down. Beat vigorously about 1/2 minute. Turn into greased 1 1/2 quart casserole. A square pan 8 x 8 x 2 or an 8 inch tube pan may also be used. Bake uncovered in moderate oven 375°F. about 1 hour.

RICE MUFFINS

For 6 or 7 medium sized muffins, the ingredients are:

- 1 cup FLOUR
- 2 tablespoons SUGAR
- 2 1/2 teaspoons BAKING POWDER
- 1/2 teaspoon SALT
- 1 EGG, beaten
- 1/4 cup MILK
- 1 1/2 tablespoons melted SHORTENING
- 2/3 cup cooked RICE

Method: Sift together flour, sugar, baking powder and salt. Combine egg, milk, melted shortening and cooked rice. Add milk mixture to dry ingredients and mix only enough to moisten dry ingredients. Fill greased muffin tins 2/3 full of this mixture. Bake at 375°F. (moderate) for 20 to 25 minutes. These muffins, hot and buttered, are good with fruit jam or jelly.

REFRIGERATOR DOUGHNUTS

- 1 cup hot MASHED POTATOES
- 4 tablespoons BUTTER
- 2 cups SUGAR
- 1 teaspoon VANILLA
- 3 EGGS
- 1/2 cup MILK
- 6 cups sifted FLOUR
- 6 teaspoons BAKING POWDER
- 1 teaspoon SALT
- 1 teaspoon NUTMEG

Method: Stir butter, sugar and vanilla into hot, well mashed potato. Beat eggs until very light, add milk and stir into potato mixture. Sift flour, baking powder, salt and nutmeg together. Add to potato and blend well. It will be a very soft dough. Refrigerate in a covered bowl until ready to use. It will keep at least a week. Roll dough about 1/2 inch thick and cut as many doughnuts as you need. Fry a few at a time in deep fat heated to 375°F. Turn often for an even brown.

Drain a few seconds. Then lay on paper towels to take up excess fat. Shake in paper sack with 1/2 cup sugar and 1 teaspoon cinnamon.

Mrs. Al Roetman, Granville, Iowa

TIPS FOR DOUGHNUTS

Tips on Frying: Fry only 4 or 5 doughnuts at one time so as not to lower the temperature of the fat. If the submerged side has not started to color up when it comes to the surface, the fat is too cool and the doughnuts will soak grease. Using a mixture which is too rich in sugar and fat, and too low in eggs, also results in soaking grease. Some people like to dip the finished doughnuts quickly into and out of a pan of rapidly boiling water to rinse off some of the fat. It must be done very quickly.

Holes and corners become more breadlike when reworked. They should be turned as soon as they come up. Otherwise, they become top heavy and won't stay turned over. Never use anything sharp to turn doughnuts, such as a fork, for it might prick the surface of the doughnut and give grease a chance to seep in. We have also been told that any good recipes for sweet rolls may be used for raised doughnuts.

Wilma M. Laubach, Lake Park, Iowa

PRESERVES AND CANNING

CRANBERRY PINEAPPLE RELISH

- 4 cups (1 pound) fresh CRANBERRIES
- 1 cup drained crushed PINEAPPLE
- 1 teaspoon LEMON JUICE
- 1 cup SUGAR

Method: Put cranberries through food chopper. Mix with pineapple, lemon juice and sugar. Chill. Makes 2 pints.

Mrs. Rudolph Porath, Valentine, Nebraska

SPICY WATERMELON PICKLES

- 2 pounds WATERMELON RIND
- ¼ cup coarse medium SALT
- 1 quart WATER
- 4 cups SUGAR
- 2 cups WHITE VINEGAR
- 2 cups WATER
- 1 LEMON, thinly sliced
- 2 tablespoons CINNAMON BARK
- 1 tablespoon WHOLE CLOVES

Method: Trim dark green and pink parts of rind. Cut rind in 1 inch cubes; soak overnight in salt water solution. Drain, rinse and cover with cold water. Cook until just tender; drain. Tie spices in small pieces of cheesecloth. In a saucepan combine sugar, vinegar, water, lemon and spices. Simmer 10 minutes. Remove spice bag, add watermelon rind, simmer until clear. Fill hot sterilized jars to ½ inch from top. Seal. Makes 3 pints.

Mrs. George Johnson, Creighton, Nebraska

BAKED CRABAPPLE PICKLES

- 5 pounds CRABAPPLES
- 3¾ pounds SUGAR
- 1 package STICK CINNAMON
- WHOLE CLOVES
- 1 quart VINEGAR

Method: Remove flower end from apple and replace with clove. Place layer of apples in a gallon crockery jar (heavy white kind), then layer of sugar and broken cinnamon sticks, etc. When jar is filled, pour down the sides of the jar 1 scant quart of vinegar. Put cover on jar and bake very slowly, 2 hours. Do not baste or disturb. When cool, juice will cover fruit. Store, covered, in cool place.

Mrs. Angerona Graves, Kirley, South Dakota

UNCOOKED STRAWBERRY JAM

Thaw a 10-ounce package of FROZEN STRAWBERRIES to room temperature and add to them 1¼ cups SUGAR and ½ tablespoon LEMON JUICE. Allow them to stand long enough for the sugar to dissolve, about one-half hour. Bring one-half cup WATER and one-half package POWDERED PECTIN to a full, rolling boil. Boil 1 minute, stirring constantly. Pour over the strawberries and stir for two or three minutes longer. The jam is now ready to pour into sterilized glasses or freezer containers. Cover and allow to stand at room temperature until jelled. This uncooked jam should be refrigerated and can be expected to keep from 4 to 6 weeks. If it is frozen, it can be kept up to one year.

SAUER KRAUT (Crock Method)

Shred CABBAGE fine. Use ¾ cup flake SALT (¼ pound) to 10 pounds of prepared cabbage. Pack cabbage in shallow layers in crock or keg. Each layer should begin and end with salt. Make sure salt is evenly distributed throughout. Or you can mix cabbage and salt together in a large dishpan, then pack firmly into crock, pressing each layer down firmly to get the juice started. Cover the top with clean cheesecloth or flour sack. Place a cover or board on top of the cloth and weight down. Soon a brine will form. Store crock at room temperature, 70°F. Soon the brine will rise above the level of the cover as the salt pulls water out of the vegetables, and it will start bubbling. This is the beginning of the acid fermentation. The bubbling will continue for about 2 to 4 weeks, depending on the temperature. As fermentation ends the brine will usually drop sharply (add more immediately) and when bubbling stops the kraut is done. Check crock every day to be sure the brine does not fall below the level of the cover. If it does add more brine. To make the brine use ½ cup flake SALT to 1 gallon of WATER. If a scum forms, take off weight and cover, then lift the cheesecloth, so the scum cannot mix with the brine. Wash the cloth, weight and cover, and replace. Sometimes scum forms so fast you will have to do this every day. It can be packed tightly into jars and covered with brine, then processed in the usual way in a hot water bath for 25 minutes for pints, 30 minutes for quarts. Do not use pressure canner as this will change the taste of the kraut.

Mrs. Clarence F. Krueger, Erwin, South Dakota

CANDY

FRUIT FUDGE

- 1 cup FIGS
- 2 cups DATES
- 1 cup RAISINS
- 1 cup ENGLISH WALNUTS
- POWDERED SUGAR

Method: Mix figs, dates, raisins and walnuts; run through a food chopper several times, using medium knife. Knead on a board dusted with powdered sugar. Pat into a pan and cut into squares.

Mrs. Mabel Miller, Mahaska, Kansas

UNCOOKED FONDANT EASTER EGGS

- 2 EGG WHITES
- 1 tablespoon cold WATER
- 1½ teaspoons VANILLA
- 6½-7 cups (about 1½ pounds) sifted CONFECTIONERS SUGAR
- 2 8-ounce packages SEMI-SWEET CHOCOLATE

Method: Combine egg whites, water and vanilla in a bowl; beat until well blended. Gradually add enough sugar to make a very stiff mixture which holds its shape. Knead until smooth. Color and flavor as desired.*

Shape into 12 to 15 egg shaped candies. Place on waxed paper and allow to stand overnight.

Melt chocolate over hot water; place over cold water to cool quickly to 83°F. Place over warm water to hold temperature. Quickly dip fondant "eggs," using a two-tined kitchen fork. Rap fork on edge of pan to remove any excess chocolate from egg. Place carefully on waxed paper and allow to harden. Store in a cool, dry place. Decorate with confectioners frosting. *Finely chopped cherries (very well drained), nuts, raisins, or mixed candied fruit may be added to the Fondant or colored part of Fondant. Yield: 12 to 15 candies.

CHRISTMAS CARAMEL CUBES

- 1½ cups BUTTER
- 2 cups BROWN SUGAR
- 1 cup CORN SYRUP
- ½ teaspoon SALT
- 1 cup OATS (quick or old fashioned), uncooked
- ½ cup chopped NUTMEATS
- 1 teaspoon VANILLA

Method: Melt butter in a large saucepan; add brown sugar, syrup and salt. Cook over high heat until syrup forms a soft ball (240°F.) when dropped into very cold water. Remove from heat; stir in oats, nutmeats and vanilla. Pour into greased 8-inch square pans. Chill, cut into one-inch squares. Wrap each piece in waxed paper; store in refrigerator. Makes 64 pieces.

PEANUT CLUSTERS (Christmas Candy)

- 1 cup CRUNCHY PEANUT BUTTER
- 1 7½ ounce jar MARSHMALLOW CREME
- 2 cups SUGAR
- 2/3 cup MILK

Method: Place peanut butter and marshmallow creme in bowl. Cook sugar and milk to soft ball stage (238°F.). Remove from heat and pour over peanut butter and marshmallow creme. Beat vigorously until smooth. Pour into a greased

8-inch square pan. Cut in squares when firm. Makes about 64 one-inch squares. A creamy candy that melts in your mouth.

Mrs. Clarence H. Johnson, Hartland, North Dakota

HELEN KORLETI'S GREEK RECIPES

CHICKEN SOUP

- 1 medium size CHICKEN
- 1 cup RICE (uncooked)
- SALT and PEPPER to taste
- 2 EGGS
- JUICE of 1 LEMON

Method: Boil chicken with ample water until tender. Remove chicken and chop the wing and neck meat into the broth, also the liver, gizzard and heart. Add salt and pepper; add rice and boil until rice is cooked. When cooked remove

from fire. Balance of chicken may be served separately or saved for another meal.

LEMON EGG TOPPING

Beat eggs until they are well mixed. While still beating, pour lemon juice in slowly. When all juice is gone, start pouring in broth very, very slowly, so that egg won't curdle. When mixture is good and hot, pour into the rest of soup, stir a couple of times and serve. When you reheat the soup do not boil — heat slowly.

ROAST LEG OF LAMB

- 4 cloves GARLIC
- 1 ONION
- SALT, PEPPER
- JUICE of 1 LEMON
- BUTTER
- LEG OF LAMB

Method: Slit garlic cloves lengthwise and slice onion. Make small slits at intervals in meat with sharp knife and insert garlic and onion all over. Salt and pepper and place in pan. Melt butter and pour lemon juice in it. Baste leg with it and

put in 325°F. oven. Keep basting until all butter and lemon is gone. Cook until tender; the lemon gives it a crisp surface.

STUFFED CHICKEN

- 2 medium size ONIONS
- 2 tablespoons FAT
- 2 teaspoons SALT
- ½ teaspoon PEPPER
- 1/3 teaspoon CINNAMON
- 1/3 cup chopped roasted CHESTNUTS (PECANS or WALNUTS will do)
- 1/3 cup GOLDEN RAISINS
- ¼ cup chopped green OLIVES, not stuffed
- GIBLETS of the chicken, chopped
- 1½ cups RICE, uncooked (more or less depending on the size of the chicken. Use more in case of turkey)

Method: Dice onions quite fine and place in pan on top of stove with a little water. Keep adding water, a little at a time, until onions are tender and soft. Then add fat and fry until they turn slightly pink. Now add the giblets, salt, pepper and cinnamon. Stir a few times and add the rest of the ingredients except the rice. Add a little water and let simmer for awhile. Add 1/3 cup water and rice, stir a couple of times and take off the stove. Stuff the chicken half way or so and skewer it. Place in baking pan, uncovered, and put in 325°F. oven. Before you put in oven, rub it with fat and salt it a little. Keep basting every 20 minutes or so. The time depends on the size of the bird. Cook the rest of the dressing that you have left, on top of the stove by adding water until the rice is done.

MISCELLANEOUS

CORNMEAL MUSHROOM DUMPLINGS

- 1 cup YELLOW CORN-MEAL
- ¼ cup sifted FLOUR
- 1½ teaspoons BAKING POWDER
- ½ teaspoon SALT
- 1 EGG
- ½ cup MILK (or part LIQUID from mushrooms)
- 1 teaspoon BUTTER, melted
- ½ cup chopped MUSHROOMS

Method: Mix cornmeal, flour, baking powder and salt. Beat egg slightly, add milk and melted butter. Combine liquid ingredients with dry, stirring only until mixture is blended. Fold in drained mushrooms. Drop batter by tablespoons into bubbling stew. Cover closely; reduce heat to simmering. Steam 15 minutes without removing cover.

SAVORY CORN BREAD DRESSING

- 6 cups crumbled CORN BREAD
- 6 cups soft BREAD CRUMBS
- 1 cup finely chopped CELERY
- ½ cup chopped ONION
- 1 cup RAISINS
- 2 teaspoons PEPPER
- 1 teaspoon POULTRY SEASONING
- 1 cup BUTTER melted
- ¾ to 1¼ cups MILK

Method: Combine all ingredients for dressing except melted butter and milk. Sprinkle butter and milk over other ingredients, tossing lightly until thoroughly combined. Stuff lightly into body cavity and neck region of turkey. Roast turkey according to standard directions. Sufficient for one 12-lb. turkey.

CORN BREAD

- 1 cup enriched CORN MEAL
- 1 cup sifted enriched FLOUR
- ½ teaspoon SALT
- 4 teaspoons BAKING POWDER
- 1 EGG
- 1 cup MILK
- ¼ cup SHORTENING, soft

Method: Sift together dry ingredients into bowl. Add egg with milk and shortening. Beat with rotary beater until smooth, about 1 minute. Do not overbeat. Pour batter into greased 8-inch square pan. Bake in hot oven (425°F.) 20 to 25 minutes. (Note: Right amount for Corn Bread Dressing recipe.)

OYSTER DRESSING (for Turkey)


- 1 pint of OYSTERS
- 6 cups stale BREAD CRUMBS
- ¾ cup melted BUTTER
- 1 teaspoon SALT
- 1 teaspoon PEPPER
- 1 teaspoon SAGE
- WATER enough to moisten

Method: Take out grained part of oysters, then chop fine. Grind the bread crumbs. Add the butter, salt, pepper, sage, water and oysters. Mix and bake separate from turkey.

Mrs. George O. Feuerstein, Revere, Minnesota



Your
Did You Knows



... that one good way to make a nice, clear jelly is to cook your fruit in a colander in a saucepan. When the fruit is properly cooked, lift out colander, fruit and all. No messy cloth to fool with; let juice stand a little while, then you can pour off clear juice.

Louise Buchanan, Draper, South Dakota

... that when cooking green or yellow beans, you may add 1 beef bouillon cube and cook with the beans for 5 minutes for special flavor.

Mrs. Glenn Adams, Luverne, Minnesota

... that to remove crusted lime deposit in glass teakettle, boil a cut lemon and water together in the teakettle.

... that thumb tacks come in handy to fasten the cloth to a picnic table and to keep your plates from blowing away.

Mrs. Rudolph Porath, Valentine, Nebraska

... that when peeling apples or peaches for canning, you may drop them into vinegar and salt water. Use 2 tablespoons vinegar and 2 tablespoons salt to a gallon of water. Rinse fruits well before canning. This keeps fruit from turning dark before you are ready to can.

... that when canning applesauce, you may add a different touch by using 1/2 cup of crushed pineapple to each quart of applesauce. Bring to a boil. Can as you usually do, when using open kettle method.

Mrs. Edith Fox, Cedar Rapids, Nebraska, Route #2

... that by planning your tomorrow's menu the evening before, you will save much time the following forenoon. You can make a quick inventory of what you have on hand, in your freezer or pantry shelf. Your mind will be much more relieved by knowing what you really do have on hand for your next day's meals!

Mrs. Raymond Hehn, Aberdeen, South Dakota

... that to make a good eating piece of the rib section of chicken, you may disjoint the ribs at the backbone and pull each one out. They will come out clean and easily. To make the chicken wing more desirable, remove the small tip end. People who dislike eating wings will perhaps like them this way.

Mrs. Everett Williams, Long Pine, Nebraska

... that for a sweet smelling, bright aluminum percolator, you may fill the percolator with cold water, add a slice of lemon and bring to a boil.

... that salt, cornstarch or talcum powder sprinkled on stains will keep them from setting until the garment can be laundered.

Mrs. Don Heithold, Carroll, Nebraska

... that you can use the foil wrappers from quarters of butter to bake your potatoes. Wrap them in the foil, and the butter greases the skins and shortens baking time.

... that you can use paper baking cups for individual gelatin salads. Oil the cups lightly and the salad will slip out easily.

... that when you are out of parsley for garnish, carrot or celery leaves may be used.

Mrs. Nick Marra, Alton, Iowa

... that when baking cupcakes, the use of paper liners in your muffin tins will end hard dishwashing. To keep the cakes the same size, use 1/4 measuring cup to measure the batter.

... that you can make a pretty salad dressing by combining 1/4 cup sugar and 1/2 cup sieved canned whole cranberry sauce. Boil 2 minutes. Beat the hot mixture into 1 cup mayonnaise. Chill and serve on fruit salads.

Mrs. Kenneth Wilson, Mitchell, South Dakota

... that hot biscuits and layered fruit and cheese salad make a delicious luncheon. Start with a lemon gelatin base and mold canned cling peach slices and sliced bananas in half of it; then cottage cheese, blue cheese and chopped walnuts in the other half.

... that to keep aluminum kettles from getting a dark ring inside, you may put vinegar in the water when processing jars. It will keep the jars from having the white alkali film and helps take the dark deposit from the inside of the kettle.

... that cutting biscuits in squares with a sharp knife instead of a biscuit cutter saves time and effort.

Mrs. Irene Ecklund, Hayes, South Dakota

... that when making caramel apples for the children, insert a wooden stick in both ends of the apple. They are much easier for the child to eat, and are not nearly as apt to break.

Mrs. Henry Baer, Cleveland, Minnesota

... that finely shredded carrots are a colorful addition to plain boiled and buttered rice. Serve with meat or chicken gravy.

... that chopped parsley is delicious on creamed cabbage or buttered rice!

... that tomato, cabbage, pepper, castor bean or other desired seeds may be planted individually in milk or cottage cheese cartons and set out without disturbing the roots. They do not lose any time in recovering from the move. We've even put out tomatoes with the fruit on without any loss.

... that the rubber spatula is the most versatile of small kitchen gadgets. When the edge gets ragged, just cut it off with the shears and it is ready for another "life."

Mrs. E. M. Carey, Kilgore, Nebraska

... that for those who like "curry," you may give a lift to plain whole kernel corn by adding, when heated, 2 tablespoons of butter, mixed with about 1 teaspoon curry powder, salt and pepper to taste. Serve hot.

... that for the very daring, you may dust applesauce very carefully with powdered sassafras leaves.

... that Parmesan cheese should be kept under refrigeration after it has been opened. Keep it tightly closed. Place on table when the menu is soup. It's best on meat and onion soup and vegetable soups. Very good for a topping on meat, macaroni or fish casserole. About 3 to 4 tablespoons will give it a special touch and take the casserole out of the everyday class.

Mrs. Dale Burdick, 843 West Galina, Freeport, Illinois

... that to keep sesame seeds and poppy seeds on rolls, you may moisten the rolls ever so lightly with cold water right after shaping them, put on the seeds and press the seeds in very lightly.

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

... that using the butter called for in a candy recipe for buttering the kettle will prevent crystals.

Mrs. Richard H. Schott, Eureka, South Dakota

... that popcorn balls, each with a candle in the center, will delight children and afford a change from the more usual birthday cake.

... that you may add spice to pie crust, by adding a dash of nutmeg to the pastry. Use 3/4 teaspoon nutmeg for one pie.

Mrs. Rudolph Porath, Valentine, Nebraska

... that you can make chocolate doughnuts from your regular doughnut recipe by removing 2 tablespoons of flour and adding 2 tablespoons of cocoa.

Mrs. Herman Rygg, 2000 Wall St., Sioux City 5, Iowa

... that you'll find this a good way to use leftover pastry when baking pies. Make a treat for the children by cutting inch-wide strips of pastry with a cutter and wrapping around pitted dates or softened pitted prunes. Brush with milk, sprinkle with sugar. Brown in a hot oven, 450°F.

... that for a quick-as-a-wink way to frost Christmas cookies, you may use a pastry brush instead of a knife.

... that sweet potatoes combined with cranberries make a tasty and colorful casserole. Place 3 cups cooked small whole sweet potatoes in buttered 1 quart baking dish; top with whole cranberry sauce and dot with butter. Cover and bake in moderate oven 350°F., 30 minutes.

Mrs. Walter Sorenson, Lamberton, Minnesota

... that when you fry eggs, you may add a little cold water and cover. Steam makes the whites seal over so nicely.

Mrs. John Snyder, Box 5, Sauk Rapids, Minnesota

... that, when baking bread or rolls, a small piece is left over, shape it loaf-wise and place on a cookie sheet. Pound it flat or roll it out, keeping it very thin; with a fork, prick all over the dough. Do not permit it to raise too high. Pop in the oven for the same time as rolls, and the same heat, about 350°F. It is rather crisp and very good as an after-school snack.

Mrs. Bernard M. Leick, Petersburg, Nebraska

... that to keep juice from popping all over when grinding cranberries, freeze the cranberries first and grind while still frozen. This eliminates the mess.

Mrs. D. Blair, Bartlett, Nebraska

... that by using colored index cards for your recipe file — such as white ones for meat, pink ones for desserts and green ones for salads — you will make your recipe finding much easier and more attractive.

... that to wrap several wide, colorful rubber bands around children's drinking glasses prevents the glasses from slipping out of small hands.

Mrs. Rudolph Porath, Valentine, Nebraska

... that you may make a quick and easy lemon gelatine salad by preparing gelatine and, when syrupy, stirring in 1 cup shredded cooked beets and 1 cup thick applesauce. Chill and serve with pork of any kind.

Mrs. Carl Brown, Garrison, Iowa

... that a sugar scoop with flat base can be used to pour batter into cupcakes or muffin tins. The flat bottom can be scraped against the mixing bowl.

Edith Fox, Route #2, Cedar Rapids, Nebraska

... that to keep your recipe card upright while mixing ingredients, you may slip card in between the prongs of a potato masher or a fork.

... that you can make loop buttonholes from shoelaces. The shoelaces are inexpensive, wear well, and can be purchased in several different colors.

Mrs. Clarence H. Johnson, Hartland, North Dakota

... that an iron skillet is wonderful to bake cinnamon rolls in. Grease skillet, pour some cream in and sprinkle with brown sugar before adding the rolls. Nuts may be added to caramel, too.

Mrs. Virginia Bentley, Sargent, Nebraska

... that to wrap chicken liver (floured) in a piece of aluminum foil and put in the skillet along with frying chicken, keeps liver from spattering.

Mrs. Thomas F. Cone, 2619 N. Dewey Ave., Oklahoma City 3, Oklahoma

... that to use up the last peanut butter in the jar, you may add enough honey to thin well. Mix thoroughly and serve as a sandwich spread.

... that one teaspoon of honey carefully placed on the top of each muffin before it is baked will result in a fine surprise for the muffin eater. Honey sinks to the middle of the muffin during baking, and becomes a hidden nugget of golden goodness.

... that old-fashioned filled cookies are making a comeback these days. Chopped dried fruit moistened with a little honey makes a quick and nutritious filling.

... that before assembling an upside down cake, you may line your cake pan with aluminum foil. Peel foil off immediately after removing cake from the oven. The syrup and fruits will remain intact — no sticky pans later.

... that a paper clip thumbtacked at eye level to a wall or cabinet will hold recipes, directions or lines to study while you work.

Mrs. Edgar Porath, Valentine, Nebraska

... that you can clean new potatoes and young carrots and sweet potatoes with a choregirl.

... that you can mark your favorite recipes in your cookbook with gold star stickers. Good for future reference.

... that an easy but delicious dessert is made by crushing a few graham crackers into a dish, adding chocolate pudding, topping with whipped cream and sprinkling a few more graham cracker crumbs on top. As good as pie and easier.

Mrs. Chester Brownlee, Fairmont, Minnesota, Route #3

... that bread will rise almost twice as fast if you cover it with a glass dish.

... that quick one-dish meals can be made by boiling macaroni and adding a can of your favorite soup.

Mrs. Harry Babb, Camp Crook, South Dakota

... that to make an interesting and different gingerbread, use peanut butter for half of your shortening, and if you serve it with whipped cream, add 1/8 teaspoon mayonnaise to each cup to give it a "tang."

... that if you are reducing and begin to feel hungry, exercise a little more restraint for 15 minutes. The hunger pangs will leave you and you won't feel like eating for several hours.

... that if you go on a trip and want to keep your plants watered while you are gone, you may fill a quart jar with water and insert a strip of cloth in the water. Bury the other end in the dirt about an inch. A small piece of coal in the jar will keep the water sweet.

Mrs. Henry Beckman, Winnetoon, Nebraska

... that if you cut the top off an empty iodized salt carton (sprinkler top), then cut to fit the top of a fruit jar, it will make a handy container for your powdered detergents to use for dishes, etc. Fasten it down with a fruit jar ring, like a jar top.

Mrs. Edgar Eberhard, Parade, South Dakota

... that a tablespoon or two of the new vanilla instant pudding added to very thin cream or one-half cream and one-half milk makes the creamiest and best tasting whipping cream ever! Less calories, too!

... that for only a hint of flavor in your stew-or-soup, put garlic, onion or spices into a teaball and drop it in the stew or soup. Quickly lift it out when the flavor suits your taste.

Mrs. John Toering, Estelline, South Dakota

... that when breading chops, you may dip in water, next, flour, water again, then quickly in crumbs (bread crumbs preferably). The crumb mixture remains on the meat and does not burn in your frying pan, as often happens when using an egg-milk mixture.

Mrs. H. W. Applegate, Edgeley, North Dakota

... that a quick way to cut square biscuits and cookies is to use the ice cube divider from your refrigerator tray.

Mrs. Carl Alland, Waseca, Minnesota

... that a whiter meringue that cuts well and is flavorful is made by adding lemon juice before beating the egg whites.

... that a rich sauce made with cream of mushroom soup turns ordinary boiled cabbage into a fine and fancy dish.

... that adding a pinch of poultry seasoning to your waffle batter gives a special tang to your creamed chicken and waffle dish.

... that to use tomato juice instead of milk in biscuit recipe makes pretty pink biscuits to top meat pies or stews.

... that a rubber stair tread tacked on your child's outdoor swing seat board prevents splinters, and the swing seat dries quickly after a rain.

... that a good wiener roasting shield can be made by covering a paper plate with foil and punching wiener sticks through center. No burnt hands.

Mrs. Clarence H. Johnson, Hartland, North Dakota

... that you can line up mates to a row of pronged snaps with chalk. Sew all the pronged halves on one side first and then rub chalk on the prongs. When you press them against the fabric on the other side, they will mark the exact spots where the mates are to be sewed.

... that before you use a cloth to wax the floor, you may soak it in cold water and wring it out. The cloth will not absorb the wax and you will save some that would otherwise be wasted.

Mrs. Rudolph Porath, Valentine, Nebraska, Box 447

... that two small towel racks screwed to the back of the top step of your step ladder hold cleaning cloths when washing walls and windows.

... that a kitchen towel rack fastened to a bedroom closet door will hold several pairs of slacks.

... that to save string, wind string on empty adhesive tapeholders with cover on string. It can't unwind!

Mrs. Edgar Porath, Valentine, Nebraska, Box 573

... that to mark around your pattern with crayon on a material which ravel easily, makes sure the edges will not fray when cut.

... that to make buttons stay on children's outer garments longer, sew a small button underneath fabric and fasten with heavy thread to larger button.

... that it saves time when preparing bacon for a larger family to place it in a pan and bake in the oven for about 10 minutes. It will be evenly crisp and delicious.

... that an egg poacher can be used to heat baby's food. Each section holds a small quantity, and food can be steamed all at once.

Mrs. Pearce Bramel, Dundee, Minnesota

... that if you thumb tack the end of your tape measure to an empty spool it takes up much less room in the sewing basket or drawer and isn't always tangled up when you wish to use it.

Mrs. Alonzo Olson, Newman Grove, Nebraska

... that you can use the handle of a wooden spoon to darn gloves. It's so easy to hold when darning.

Mrs. E. W. Bredthauer, Ord, Nebraska, Route #2, Box 174

... that to keep battery acid from eating into material, it should be soaked well in vinegar. Then wash the material.

Mrs. Robert Fritz, Niobrara, Nebraska

... that if before putting a shirt into the washer, you button the cuffs to the front, it prevents the sleeves from knotting or winding around other clothes while they're being swished through the soapsuds and rinses.

Mrs. Joe Brauck, Academy, South Dakota

... that to get rid of grease spots on plain colored cotton material, soak the spot in cold water, rub some soap on it and it will disappear.

Lillie Paulson, Centerville, South Dakota

... that nail polish brushes make nice paint brushes for the small fry. You can clean brush easily with polish remover. Or let them cut out small designs from lightweight paper, and paste them to the top fold of the white paper napkins you use for your family meals; they will be proud of their handiwork. Or give children a long, heavy thread and needle and let them string buttons from your button box. Give your children an old mail order catalog and some brown wrapping paper, paste and scissors to keep them busy on rainy or snow-storm days. Let them cut out an entire family, paste each on a square of wrapping paper, then cut out clothing for each one.

... that you can keep a child's barrette from slipping off her hair by glueing a small piece of rubber sponge on the inside of barrette.

... that to straighten out a wrinkled dress pattern, you may lay it on the ironing board, cover with wax paper and press with a warm iron. Pattern will be crisp again.

... that to restore whiteness to your bathtubs, rub them with a solution made of salt and turpentine.

... that to wrap packages for overseas, use oilcloth reversed. It is strong and waterproof, and you can write on it easily with indelible pencil or crayon.

... that in baking custard pies, if you rub butter or margarine on the crust before pouring the filling in, you will never have a soggy crust.

Mrs. Nick Marra, Alton, Iowa

... that you can use paper clips in place of straight pins when sewing. The clips make no holes in the material.

Mrs. Alfred Bartel, 668 Kansas N. E., Huron, South Dakota

... that a spring clothespin mounted near an outlet and clipped to the cord will keep the plugs of electric appliances from being pulled from the sockets.

Mrs. Henry Baer, Cleveland, Minnesota

... that you can stick a pin, sharp end up, through cork of bottle containing poison to prevent fatal mistakes.

... that you can remove the deposits left by hard water, in glass vases, by washing with vinegar.

... that you can chop and brown a little onion in the shortening used to make the cream sauce for peas or green beans. Chopped chives make a flavorful addition also.

... that green beans or broccoli are delicious served in a well seasoned tomato sauce. Add shredded cheese as a garnish.

... that you can add a little mustard (dry or prepared) and cubes of cheddar cheese to white or cream sauce for green beans or cooked carrots.

Mrs. E. M. Carey, Kilgore, Nebraska

... that hot vinegar will remove paint from glass.

... that rubber cane tips can be used to replace worn out rubber cushions for the bottom of that long legged metal stool in your kitchen.

Mrs. Albert Thorne, Canby, Minnesota

... that if one keeps the soap filled steel wool scouring pad in a dish with a little baking soda it will not rust.

Mrs. Verle E. Kreitman, Bassett, Nebraska

... that if you put the covers back on your clean, washed jars before returning them to the basement shelves, they will stay clean. Then all you do is rinse and sterilize. "No extra washing."

... that by putting marshmallows on cupcakes 2 minutes before you take them out of the oven, they come out frosted and yummy good! For an added touch, sprinkle with colored sugar.

Mrs. George Fystro, Irene, South Dakota

... that you may clean under heavy furniture you don't want to move, by wrapping a damp cloth around a yardstick. All the dust and lint will be gathered up.

... that if you have trouble getting cheese off a grater, after you've finished grating cheese, you may run a potato over grater.

Mrs. Wm. Krienke, Elysian, Minnesota

... that it is usually difficult to brush lint from a woolen garment. Try a sponge and see how easily you can get it off.

Mrs. Jennie Hill, Anselmo, Nebraska

... that to remove wallpaper, use the vacuum sweeper and sprayer attachment. Fill the spray bottle with warm, almost hot water and spray on the walls. Then scrape off or pull off with the aid of putty knife or anything sharp. Can also use a paint roller soaked in warm water to soak up the paper, then peel it off.

Mrs. Melvin A. Anderson, Wausa, Nebraska

... that a good way to dry the girls' Orlon sweaters is to put a dry towel through the sleeves and pin the towel to the line. Dries quickly and no pin marks.

... that to have your African violets blossom more, water them with 1/4 teaspoon baking powder to one quart water. They also do much better in an east window.

Mrs. Clifford Hale, Wayne, Nebraska

... that to keep your white or pastel felt hats daisy fresh, rub lightly with very fine sandpaper. French chalk or a stick spot-eraser, rubbed in, then brushed out, will remove grease spots. But an ounce of prevention is worth a pound of cure — keep your new felt hat fresh by wrapping it in tissue paper or placing it in a transparent plastic bag.

... that when painting a basement floor, use a paint roller fastened to a mop handle and you can do the job in half the time.

Mrs. Edgar Porath, Box 573, Valentine, Nebraska

... that when putting dirt in flower pots, you may cover the drain hole with a scrap of cloth to keep the dirt from seeping into the saucer.

Louise Thompson, Mission Hill, South Dakota

... that a pocket sewn on the inside of your shower curtain will hold a slippery bar of wet soap. Be sure the pocket is large enough and is placed at a convenient height so that it can be easily reached by all members of the family. Leave small openings along the bottom seam to allow for drainage. Dress snaps holding pocket to curtain allow removal for cleaning.

... that you can combat the tendency to cling of new synthetic fibers in cold, dry weather by adding a small amount of fabric softener to the final rinse water when you wash these garments.

Mrs. Rudolph Porath, Valentine, Nebraska, Box 447



Your Quotations

- . . . In order to have an enemy one must be somebody.
- . . . Tears are often the telescope through which men see far into heaven.
- . . . There is no use talking of the power of a religion that does nothing.
- . . . There is a wealth of unexpressed love in the world. It is one of the chief causes of sorrow evoked by death; what might have been said or done that can never be said or done.
- . . . Count your blessings; don't compare them.

Mrs. E. B. Morrison, Elbow Lake, Minnesota

- . . . The biggest room in the world is the room for improvement.
- . . . If we can't make light of our troubles, at least we can keep them dark.
- . . . The first two letters of done are do.
- . . . After all is said and done, usually more is said than done.
- . . . A chip on the shoulder indicates there is wood higher up.
- . . . Good teachers cost more, but poor teachers cost still more.
- . . . Worry is the interest paid by those who borrow trouble.

Mrs. Robert Jay, Wessington Springs, South Dakota

- . . . It's not what you eat that causes ulcers, it's what is eating you.
- . . . When the Lord measures men, he puts the tape around the heart, not the head.
- . . . You can never stumble when you are on your knees.
- . . . If you are too busy for prayer, you are absolutely too busy.

Mrs. Julius Manke, Gaylord, Minnesota

- . . . Duty makes us do things well and love makes us do them beautifully.
- . . . For sound rest at night remember no pillow is as soft as a clear conscience.

Mrs. Harry Babb, Camp Crook, South Dakota

- . . . Of course it takes all kinds of people to make a world. But a lot of them won't help.
- . . . A friend is the gift of God, and He only who made hearts, can unite them.
- . . . A friend is one who considers my need before my deserving.

Miranda Olson, Cooperstown, North Dakota

- . . . It isn't that housework is too hard, according to most housewives. It's just too daily.
- . . . What a mother should save for a rainy day is patience.
- . . . Work is the easiest way man has ever invented to escape boredom.
- . . . Kindness is one thing you can't give away. It always comes back.

Mrs. Rudolph Porath, Valentine, Nebraska

- . . . O Lord, treat me tomorrow as I have treated others today.
- . . . When you stop to think, don't forget to start again.

Kitty Lievan, Aurora, South Dakota

- . . . Perhaps parents would enjoy their children more if they stopped to realize that the film of childhood can never run through for a second showing.
- . . . Parents are often so busy with the physical rearing of children they miss the glory of parenthood, just as the grandeur of the trees is lost when raking leaves.
- . . . The best inheritance a parent can give his children is a few minutes of his time each day.
- . . . Men do not fail; they give up trying.
- . . . We always have time enough if we but use it right.
- . . . To put a worthwhile truth in circulation is a good day's work.
- . . . We mutually pledge to each other our lives, our fortunes, and our sacred honor.

Mrs. Emanuel Hauck, Tyndall, South Dakota

- . . . Eternal lover of Thy children, bring us into Thy life, make us sharers in love. Help us to become serene and patient, but at the same time, make us heroic adventurers, brave, gentle, tender, without fear, and with radiant faces.
- . . . God hath not promised skies always blue, flower-strewn pathways all our lives through; but God hath promised strength for the day, rest for the labor, light for the way.
- . . . Learn as if you were to live forever, live as if you were to die tomorrow.
- . . . A big man is not one who makes no mistakes, but one who is bigger than any mistakes he makes.
- . . . You can mold a mannerism but you must chisel a character.
- . . . A parent's job is to be the person who can see over the hill.
- . . . Forgetfulness is a virtue only when you can remember the right things to forget.
- . . . A man really believes only as much religion as he is willing to apply to his daily living.
- . . . The right temperature at home is more surely maintained by the warm hearts and cool heads of those who live there, than by electric thermostats.
- . . . It's a wise thing to be satisfied with your lot — even if you haven't a lot.
- . . . Life is ten per cent what you make it, and ninety per cent how you take it.
- . . . Too many people itch for what they want but are not willing to get out and scratch for it.
- . . . Even though the teeth be false, let the tongue be true.
- . . . A sound argument must have more than sound.
- . . . A bachelor never quite gets over the idea that he is a thing of beauty and a boy forever.
- . . . If people would take more pains they would cause less of them.
- . . . There is no wholly satisfactory substitute for brains, but silence does pretty well.

... It is often surprising to find that heights may be attained merely by remaining on the level.

... Many a woman thinks she bought a dress for a ridiculous price when, in reality, she bought it for an absurd figure.

... Ice is one of the few things which really is what it's cracked up to be.

... Someone has figured out that home is the place where part of the family waits until the rest of the family brings back the car.

... The road to success would have more people journeying over it if so many weren't lost trying to find short cuts.

... Who will notice what you wear, if your smile is on right?

... Form every idea on the basis of common sense.

... Anyone can be a fancy cook, but it takes a good cook to be a plain cook.

... A good, hearty laugh has all the essence of all the alphabet of vitamins.

... Live each day carefully and tomorrow will take care of itself.

... You can get a dog with money, but it takes love to get him to wag his tail.

... Temptation rarely comes in working hours.

... What on earth would a man do, if something didn't stand in his way?

... Act the way you like to do, and you will be the way you like to be.

... One good friend is worth one hundred acquaintances.

... Destroy every enemy you have by making them your friends.

... You can not improve the future, without disturbing the present.

... The only really successful marriages are mutual admiration societies.

... Be content but not self-satisfied.

... The best way to double your money is to fold it and put it away.

... Be careful of your thoughts; they may turn into words.

... Where there is room in the heart there is always room in the house.

... No sudden hurricane can create as much havoc in a community as the small, steady wind of gossip.

... Train up a child in the way he should go — and then go that way yourself.

... If you desire a home in heaven then make your home a heaven.

... The straightest road to a successful life includes a good turn now and then for others.

... The impossible is what nobody can do until somebody does it.

... If God measured His love to you by your giving, I wonder how much He would love you.

... He who neglects the present moment throws away all he has.

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

... To do nothing is tiresome—one can never stop and take a rest.

... When saving for old age, be sure to lay up a few pleasant thoughts.

... Seek not happiness; bestow it; and it will come to you.

... It is easier and less costly to build straight boys than to reclaim crooked men.

... Temptation, unlike opportunity, knocks more than once; it's also easier to recognize.

... There is a self within each of us with whom we must live every minute of our lives, more intimately than with our closest friends or our closest kin. If you would have peace in that relation, let there always be respect.

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

... A fool always finds some greater fool to admire him.

... He is poor whose expenses exceed his income.

... Three may keep a secret . . . if two of them are dead.

... An honest man is the noblest work of God.

... We can pay our debt to the past by putting the future in debt to ourselves.

... This time, like all times, is a very good one if we but knew what to do with it.

... It is more blessed to be deceived in some things than to be suspicious in all things.

... Nobody grows old merely by living a number of years; people grow old by deserting their ideals.

... Another form of wastefulness is expenditure of words beyond the income of ideas.

... An infidel is a man who builds a house without windows, and then blames God because he has to live in the dark.

... If people would do what they should, they would not have time to do what they should not.

... Quite often, when a man thinks his mind is getting broader, it is only his conscience stretching.

... Each indecision brings its own delays, and days are lost lamenting over lost days.

... When it is definitely settled that a thing can't be done, watch somebody do it.

... If you think the world is all wrong, remember that it contains people like you.

... If you have lost faith in human nature, discover where you have gone wrong yourself.

... The easiest thing of all is to deceive one's self; for what a man wishes, he generally believes to be truth.

... Curiosity is one of the most permanent and certain characteristics of a vigorous intellect.

... Though we travel the world over to find the beautiful, we must carry it with us, or we find it not.

... Nothing is easier in America than to attend college, and nothing is harder than to get educated.

... When a man has no good reason for doing a thing, he has one good reason for leaving it alone.

... A capacity for thinking is of little value unless it is accompanied by a capacity for action.

... Nature has made work a necessity to us; society makes it a duty; habit makes it a pleasure.

... Walk boldly and wisely in the light thou hast; there is a Hand above to help thee on.

... All sunshine makes the desert.

... Make your minutes count, and the harvest of your days will be assured.

... We are always getting ready to live, but never living.

... A word fitly spoken is like apples of gold in pictures of silver.

... The mind of men, a particle plucked from the intellect of the Almighty, can be compared with nothing else, if we may be forgiven for saying so, than God Himself.

... On the plains of hesitation lie the bones of countless millions who, at the dawn of victory, sat down to rest and, resting, died.

... Whether it be an inch or a mile, advancement toward the right goal will always spell progress.

... When a reformer stands alone, he is a fanatic; when there are several with him, he is an enthusiast; when the majority is with him, he is a hero.

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

... To be astride the fence is very uncomfortable, and you are continually falling off on the wrong side.

... Why worry? If you can't help it, forget it; if you can help it, do something about it.

... God does not comfort us to make us comfortable but to make us comforters.

... Amid the sternest trials, the most upright Christians are usually reared.

... One thorn of experience is worth a whole wilderness of warning.

... Prayer is a shield to the soul, a sacrifice to God, and a scourge for Satan.

... Prayer will make a man cease from sin, or sin will make a man cease from prayer.

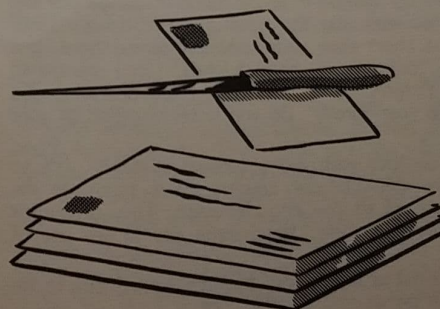
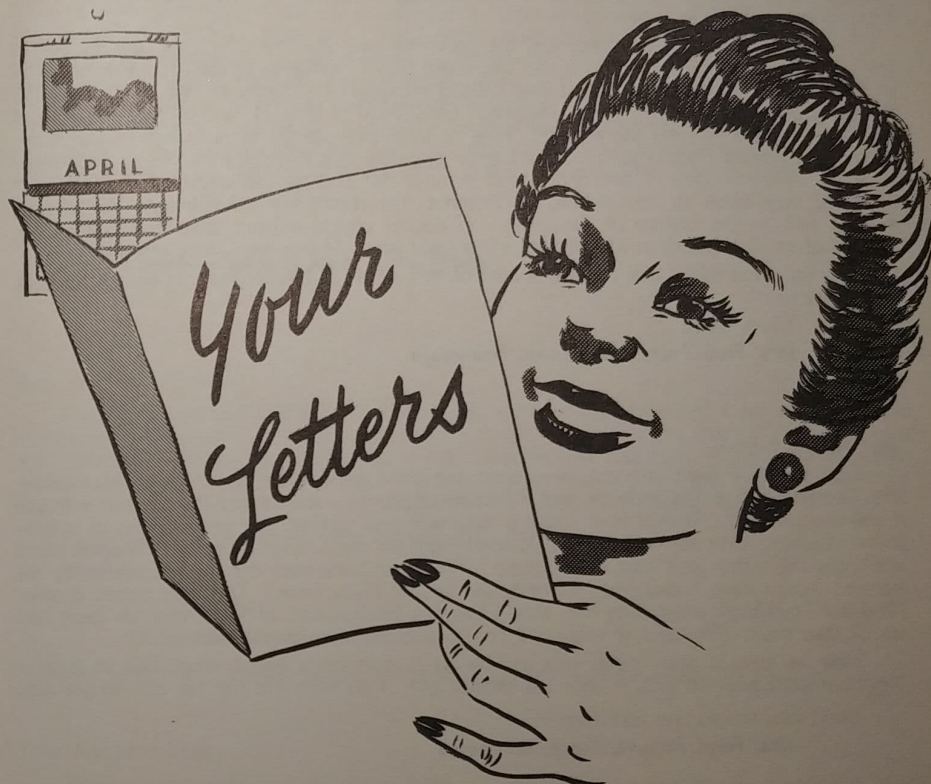
... I am convinced that nothing in Christianity is so rarely attained as a praying heart.

... I would rather be beaten in the right than succeed in the wrong.

A LETTER IN RHYME

Have you been looking for a letter from me?
Well, I've been intending to write
But the work's been so heavy these days,
And my house is really a sight!
The beds are unmade, the dishes not washed
The floors need cleaning up, too,
But they'll just have to wait a bit longer, I guess
While I'm writing this letter to you.
Your daily visits I certainly enjoy
And I hope you will stay on the air
Our cards and letters and orders, you say,
Are the means of keeping you there.
Now that I've written, my work I will do
But the clock I'll be watching, don't fear;
When Wynn Speece comes on the air
I'll lend you both of my ears.

Iva Harrington, 1200 E. 2nd St., Mitchell, S. D.



Dear Neighbor Lady:

You perhaps remember the past two years I have been sending a copy of your Neighbor Lady Book to relatives in Germany. I am sending a part of a letter from one of them, giving you an idea how they enjoy it.

You asked if Aunt Dora received the cookbook you sent her. Yes, she got it, but as she cannot read English, she gave me the book, and I was very interested. The photo of La Donna (No. 3) is very nice and also I could recognize La Donna on the photo (No. 19) among the other children. In the Neighbor Lady Book of 1957 I do not find a photo of La Donna. I like to read the recipes. Some of them are equally to our German, but some, which were named Hamburger. I do not know some as it is difficulty for me to understand all words in the recipes. I can understand more better the advices under "Did you know." I learned very much in the kitchen, for instance, the raisins heated a minute in the oven will not sink to the bottom of the cake, and also if cream will not whip and is too thin, add the white of a unbeaten egg and the cream will whip. It was really very interesting.

I thought you might like to have a part of this letter as I know they do enjoy your cook books very much.

Yours truly,

Mrs. Fred Todt, Wood Lake, Minnesota

Dear Neighbor Lady:

First of all, I must tell you we are on our third generation of listeners. My mother, Mrs. George Klien of Tracy, Minn., was a listener of yours — she never missed a visit with you if she could help it. At that time I was a busy wife and mother, and was working as a telephone operator, with the switchboard located right in my kitchen. Can you imagine that? Well, anyway, every year here would come a Neighbor Lady book for me — ordered by my mother. Now I have a daughter married, and wouldn't you know! This year comes another Neighbor Lady book ordered by her, Mrs. Lawrence Hochstatter, of Lynd, and, oh dear, how we do love them. She loves to cook and has a husband that loves to eat.

Now we have a dear friend who will be an August bride and I would like to have a Neighbor Lady book to tuck in with her shower gift. I do hope I'm not too late to get one.

Good luck to you and your family.

Mrs. Floyd Persons, Tracy, Minnesota

Dear Neighbor Lady:

Oh, such a nice surprise I had this past week when a dollar came from you, through the mail. Thanks, just loads. I know you enjoyed it, to read it to all the good neighbors who listen in over the air. Oh! did you know I visited with you the week-end of January 15th? My husband and I went to northern Iowa for a short visit with special friends there, and you were one of them. It was so nice hearing, "hello there, good friends." You mentioned little Todd, I waited patiently but didn't hear Peter or Gretchen. But I am enclosing 25c so please send me a book. Am so anxious to see your family. Do you have any girls at your home now?

Since our moving to Columbia I come in contact with many foreign students. It's so nice hearing their way of living, and what they think of our country. Just today at the store I sold two Chinese boys many yards of material to sew into costumes. They give each year at the University here — a pageant of their home life. Hope some day to see one of them.

I must close, though, I was only going to send a thank you, but it's turned out to be quite long. God bless you and your family. I will be waiting for the book.

A friend,

Ethel Tharp, Route #2, Columbia, Mo.

Dear Neighbor Lady:

I haven't written a letter to you in a long, long time, and this morning's broadcast prompts me to get at one. I wrote once before, stating how often you would have something come up in your family — and we would have a similar happening !!! Well — when you mentioned a flat tire on your family car, I went right out and looked to see if we might have one — they are all up yet — then I remembered we had one this past Wednesday, so I hope that one is the only one we will have for a while. Yesterday, you had popcorn fixed for your family when they got home from school. Well, when Paul came home from school, he popped corn, as Susan told him you were having popcorn! The day before found me peeling a green apple for Susan as Todd was having one. So you see it seems that so often your joys, etc., are just like any other family. I think that is what makes us enjoy your program so much.

Sincerely,

Lorraine Hammon, Spencer, Nebraska

Dear Neighbor Lady:

I was very surprised and delighted when I heard over the radio that I am a winner from the Cranberry Contest. I thank the ladies very much. I'm a German Immigrant. Thank you for your compliment for my handwriting. I was a bookkeeper and cashier. I'm very interested for cooking and baking. But not when I was young because I don't have time. I work from 7 to 7. I enclose a picture that was made in New York in 1951 for my first paper.

Please send me the sheet from the other Cranberry recipes.

Thank you very much for your kindness.

Sincerely yours,

Elfriede Schilke, Manilla, Iowa

(Be sure to notice Elfriede's picture on page 9, picture number 12.)

Dear Neighbor Lady:

Thank you so much for the daily dollar for my letter. Double thanks because in the same mail came a letter from my dear friend, Bee Meierstein, in Sioux City. You remember she was the one I asked Neighbor Lady help in locating. She said the day you read my letter a lady called her to tell her. What a dear small world! Our new friend is yet anonymous, because being quite ill at the time, didn't get her name. So I'd like if it is convenient for you to say thank you over the air to her. I imagine she is a regular listener, because Bee said she is a shut-in — crippled with arthritis. Was quite a good example of the many ways neighbor ladies help each other.

I will have to tell you what I used the dollar for. I like to put any extra tokens of friendship into something for our home to remember the receipt by rather than have it go into the week's grocery purchases. So this dollar I used to buy a picture we've wanted very much for our home. It is Jesus and the Children. It was a family venture, as the big boys contributed fifty cents each from their savings and the little boys ten cents, daddy and mom a dollar apiece. So I don't think my dollar would have gone to a better family enterprise. We have found it lots of fun to buy something for our home cooperatively.

Wynn, when Peter was talking a little naughty Friday and you said "Oh, the neighbor ladies don't like to hear naughty boys," my Steve, five and a half years, said with a devilish look, "oh, no, they don't, do they?" It is just good to know you have perfectly normal, mischievous boys, too. Many thanks!

Mildred Schmidt

Dear Neighbor Lady:

Just looked through my sixth "Neighbor Lady Book"; these books have a special meaning to me — each book represents a year of marriage. Mother, Mrs. Herbert Frier, Lane, South Dakota, started ordering a book for each of us as we get married. It's hard to express the help I get from these books. Mother has all of your books.

Yours sincerely,

Mrs. L. E. Kearney, Sioux Falls, South Dakota

Dear Neighbor Lady:

I am another one of your listeners that has enjoyed your program for a long time, so today, when you said the cottage cheese contest closed Saturday, I decided to get busy. I am enclosing two of my favorite recipes. I also have a bit of news that I think both you and Helen will find interesting. A year ago last February my husband's sister, Mrs. Carl Compton, from Greece, was visiting us. We started out to drive to Huron, but the weather became stormy. We decided to put Ruth on the bus at Yankton, and she said we have two students here. Helen somebody, I can't remember the last name. Anyway, I was so sure it was your Helen. Small world, isn't it?

Well, Wynn, I just thought you would both be interested. Now that I have broken the ice, I will write again soon.

Sincerely,

Mrs. H. W. McGovren, Norfolk, Nebraska

Dear Wynn:

Today I'm sitting in the "easy chair" listening to your program. I have intended for years to write to you but seemed like I never got to it. We were married 12 years before we were fortunate enough to have our first baby, so I was in the field riding tractor a lot and missed out on your programs. Now I can listen more often, but don't always hear it all! Too many interruptions. But I enjoy every interruption too — as you well know.

A week ago our little Lynn went to the salebarn with his daddy — of course he got tired before they left and said "Let's go home, Daddy" and daddy said, "Pretty soon." So Lynn shook his finger and said "Just one more song, Daddy, one more song and then we go home." The auctioneers chant sounded like a song to him and it tickled us so much — I thought I would write it in this letter.

Mrs. Orval Thayer, R.R. #1, Rockwell, Iowa

Dear Neighbor Lady:

I am at my grandma's today, so I listened to your program. I always listen on Saturday, now I can listen more often. I like to hear Gretchen on the air, I am about her age. I will be ten the 21st of October. I will be in the fifth grade next fall. I like to copy your recipes. I baked some cookies for grandma yesterday while she was resting, I baked your peanut butter cookies. I used your recipe in Number 3 Neighbor Lady book. We all like them so well. Mrs. Rudolph Porath, my grandma, has all your Neighbor Lady books. She has been listening to your programs ever since you've been on the air. My mother likes your programs too. She copies many of your good recipes. I have a sister, she is 5 years old, she started school last year. I take piano lessons, I am in my third book. I like music very much. I practice an hour every day at home and at Grandma's house, I get to practice on Aunt Loretta's new piano. I must close. Best wishes to Gretchen and all!

Marva Jean Porath, Box 462, Valentine, Nebraska

FIRST PRIZE

Spring—that housecleaning time of year,
When Mother Nature sweeps the ground,
And spreads green grass-rugs all around.
Turns on her sprinkler, scrubs off the snow,
Then warms up her oven so flowers will grow.
Flowers—her symbol of life's rebirth,
To once more remind us why we're on earth.

Mrs. David W. Lenker, Ideal, South Dakota

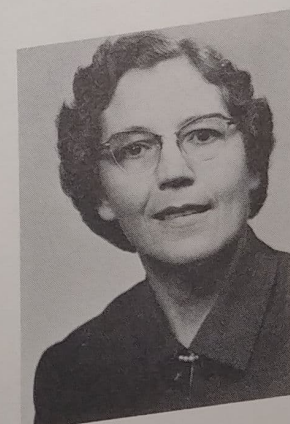


POETRY CONTEST

SECOND PRIZE

When Mother Nature sallies forth
With her palette in hand
To paint the earth with glorious hues
Throughout the whole wide land,
When babbling brooks go whispering by
And birds begin to sing,
When Winter's cold has passed away
I know that it is Spring.

Mrs. Kenneth Porath, Mountain Lake, Minn.



THIRD PRIZE

When first the buds of early spring their
fragrance to the breezes fling
In fancy then I travel far, where fairy
portals stand ajar,
I revel there in ecstasy, while fairies do my
work for me.

Johanna Ter Wee, Fairview, South Dakota



A black and white photograph showing a woman in a patterned sweater and skirt kneeling on the floor, assisting a young child with a book. Another child is visible in the background.

LET'S OPEN MINE



1. Mr. Don Sullivan, Manager, WNAX, presents flowers to the

PERFECT MENU BANQUET

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