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YOUR NEIGHBOR LADY BOOK

1959

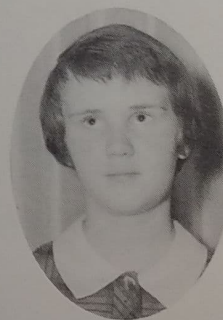
BOOK
NUMBER
18

WNAX 570 ON YOUR DIAL
YANKTON SIOUX CITY

FOREWORD

Eighteen Years!! Wouldn't believe it myself if I didn't have all the other seventeen Neighbor Lady Books to prove it! That is . . . until I start going back over some of the wonderful memories that you and I have lived, together! Then I know it's eighteen . . . you'd need at least eighteen years to crowd in all those special times we've had . . . our families . . . our children . . . our special meetings . . . our Boys' and Girls' Home Christmases . . . so many things that have made those eighteen years fruitful and good living. So let me thank you for your part in those years . . . for welcoming me into your home each day through all that time and accepting me as a part of your day's routine! I hope, too, that our new time is to your liking! . . . that 10:30 each morning is more a part of your working day, when you have time to "visit while you work" so that we can still be of help to each other, even though life gets more and more full of necessary busy-ness every day we live! And don't forget . . . this is OUR visit . . . not just mine! The only way it is of any value is if you are a part of it . . . so keep your letters coming. I can't manage without you . . . ANY of you.

Affectionately,
Your Neighbor Lady



To you . . . my neighbor ladies . . . wherever you are, with heartfelt thanks for your friendliness . . . your kindness . . . your support through eighteen happy years . . . I gratefully dedicate this book.

DEDICATION

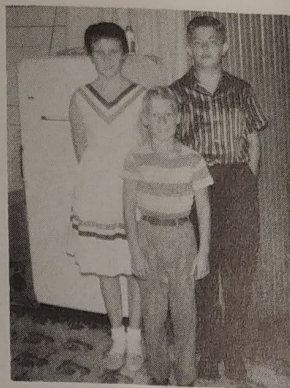
Just .. Our Family



Our girls . . . Doey
. . . and Gretchen.



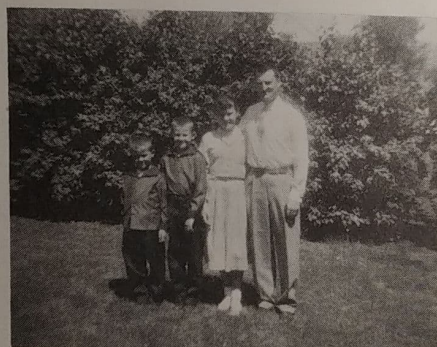
Toddy's sixth birthday and his merry-go-round cake. That is Mary Krueger, our little neighbor, helping celebrate.



Gretchie and her cousins: the big one, Ray Speece, Raleigh, North Carolina, and Greg Nelson, Mankato, Minnesota.



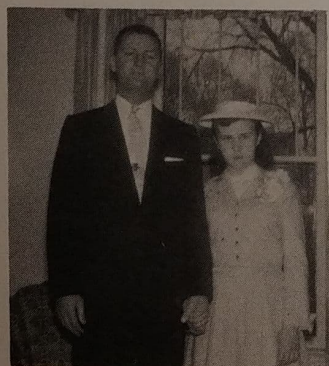
Mom and the kiddoes . . . on Easter Sunday.



Pop and the kiddoes . . . on Easter Sunday.



Ready for church, Easter Sunday.



Daddy . . . and daughter.



Gretchen . . . in our cabin, vacation time.

My Sister and Her Family



Just the two of us . . . Gretchen Hubler Wade and Wynn Hubler Speece!



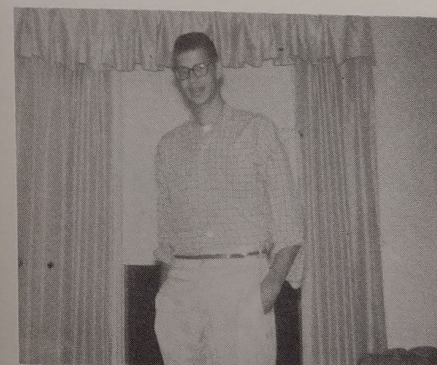
. . . then we added her lovely eighteen-year-old, Rosalind.



. . . and her oh-so-nice Mother-in-law, Mrs. Lenora Wade (fondly called Nornie!) and Chris, her youngest.



. . . here's Chris again . . .



. . . and our tallest nephew, her sixteen-year-old Tony!



Aunt Fiddy . . . on the right . . . proudly presenting Roz . . . Tonus . . . and Roz' sweetheart, Dennis Perkins.



Mr. and Mrs. Ray Speece . . . after fifty years of marriage!

Golden Wedding Celebration

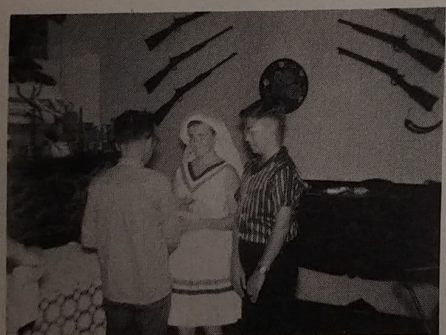
1958 marked the Golden Wedding Anniversary of Harry's parents, Mr. and Mrs. Ray M. Speece, Mankato, Minnesota. Here are some picture memories of our celebration.



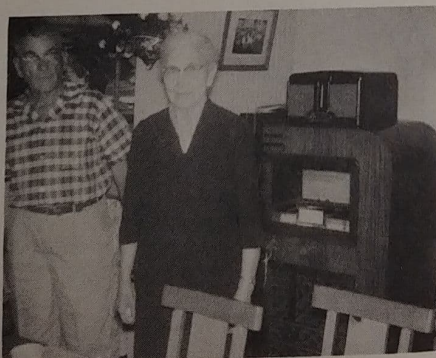
. . . with a Money Tree . . . hung with fifty golden dollars . . . gift of their children.



Mom cuts the first piece of cake for Pops.



. . . the customary mock wedding with grandson, Dale Speece, officiating as the minister, and Gretchen and Ray Speece as the blushing bride and groom. (They were, too . . . blushing, that is!)



Grandpa Speece's youngest brother, Arthur, from Texas, and oldest sister, Aunt Lora Coons.

Hartington, Nebraska's, Diamond Jubilee



1. Singing the praises of a wonderful little community, Hartington, Nebraska, at their Diamond Jubilee, with Governor and Mrs. Victor Anderson; Lt. Governor D. W. Burney in the background. 2. My good friend and Neighbor, Mrs. Don Allan, helped with the judging of the costumes. Left to right: Mrs. Allan; 3rd place in oldest costumes, Mrs. Pierce Rohde; 2nd place, Mrs. Jessie Dorley, and 1st place, Mrs. Bryan Jones . . . with Your Neighbor Lady. 3. Wynn; first place, oldest replica costume, Mrs. Alphonse Wiseler; second, Mrs. Owen Boardman, and third, Mrs. C. E. Haley. 4. Congratulations to first place winners in family outfits, Mrs. Harold Martindale and her three daughters, a veritable vision in turquoise and white, from Mrs. Allan and Your Neighbor Lady. 5. All the family outfit winners with Your Neighbor Lady: Mrs. Thayne Power, Mrs. Leon Carlson, and Mrs. Harold Martindale with their families.



L I S T E N E R S



1. Julian Thor Roseth, Midland, S. D. 2. Mr. and Mrs. Edward T. Klasi of Freeman, S. D., and grandchildren: Keith, Larry, Royce, Doyle and Arlen Crane. 3. Mrs. Frieda Telford, Marshall, Minn., and granddaughters Lynda Rae and Evelyn Bucks. 4. Jimmy, Joel, Jon and Mary, children of Mr. and Mrs. James Oltmann, Allison, Iowa. 5. Mr. and Mrs. Clyde Blake, 25th anniversary, and family, Lois, Francis, Darrel, and Doris. (Sorry, no address.) 6. Arlyn, Marjean, Eugene, Albert and Leroy, children of Mr. and Mrs. Albert Buss, Barrett, Minn. 7. Mr. and Mrs. Eskol Nelson of Sioux Falls, S. D., their son, Clayton, and daughter, Diane; small picture, Diane. 8. Shirley Jean and Sherry, daughters of Mrs. Iva Harrington, Mitchell, S. D. 9. Lonnie Nack and Jeffrey Hendrickson, grandsons of Mr. and Mrs. Walter Nack, Grotton, S. D. 10. Mr. and Mrs. Lloyd S. Johnson and son, Rodney, of Woonsocket, S. D. 11. Ida Lochmiller, Rt. 1, Denison, Iowa. 12. Irma and Richard Zenz, grandchildren of Mrs. Henry Zenz, Max, N. D. 13. Ella Marie Cronin, daughter of Mrs. James Cronin of Presho, S. D. 14. Mrs. Carroll Anderson, Newcastle, Nebr., her daughter, Kim, and her mother, Mrs. Edith Andrews, Ponca, Nebr. 15. Lulu G. Finch, Montrose, S. D. 16. Mrs. Henry Willemasen, Sibley, Iowa, and grandson, Calvin Willemasen. 17. Ricky, Debby and Dotty Voss of Bloomfield, Nebr. 18. Larry Geiger, Roger Geiger, James Geiger, William Zobel, sons of Mr. and Mrs. Edwin Zobel, Creighton, Nebr. 19. Allan, grandson of Mr. and Mrs. Ray Hornbaak, Spencer, Nebr. 20. Douglas and Rita, children of Mr. and Mrs. Robert Kreklau, and Carolyn, daughter of Mr. and Mrs. Lloyd Lewis, Sebeka, Minn. 21. Lori Gae and Debra Kae, daughters of Mr. and Mrs. H. G. Teske, Miles City, Mont. 22. Mr. and Mrs. B. H. Bergeson; Mr. and Mrs. B. M. Bergeson, and grandchildren of the latter. 23. "Our Neighbor Lady" and Marjean Buss at the Neighbor Lady Picnic in Graceville, Minn.



1. Harry Specke's and daughters Linda and Gloria, Chamberlain, S. D. 2. Leslie, Kevin, Kathy, Lawrie and Julie, grandchildren of Mr. and Mrs. Herman Arndt, Echo, Minn. 3. Mrs. Fred Capland, great grandmother, Mrs. James Vaughn, grandmother, Mrs. William Kennedy, her daughter, and her son, William James Kennedy, Valentine, Nebr. 4. Brenda, Eugene, Ralph, children of Mr. and Mrs. Poley Williams, Millboro, S. D. 5. Bernice McBurney, Aberdeen, S. D., and Nellie Helmka, Bath, S. D. 6. Daughters of Mr. and Mrs. Duane Michael, Fremont, Nebr. 7. Mrs. Mary Newton, Bloomfield, Nebr. 8. Mrs. Kristie Swenson, Council Bluffs, Iowa, her daughter, Mrs. Avery Pratt, Miller, S. D., her grandson, Donald Pratt, and great grandchildren, Debra and David Pratt, Miller, S. D. 9. Norma and Patsy Thompson, daughters of Mr. and Mrs. Russell Thompson, Avon, S. D. 10. Seated, Great Grandma Johnson, Nicollet, Minn., Grandma Hannah Paape, Morgan, Minn.; father Elden C. Paape, and twin sons, Douglas and Darvin Paape, of Mankato, Minn. 11. Rev. and Mrs. Morris Williams and children, missionaries to Nyasaland, Africa. Sent by Mrs. Laura B. Marlton, Egeland, N. D. 12. Sonja and Bonnie, daughters of Mr. and Mrs. Elden C. Paape, Mankato, Minn. 13. Mr. and Mrs. James Vaughn and family, Valentine, Nebr. 14. Mrs. John Sunde, Minneapolis, and Mrs. Wm. Gutterud, Edinburg, N. D., (sisters). 15. Mr. and Mrs. Wm. Gutterud, Edinburg, N. D. (A 17 year listener.) 16. Four Generations, Mrs. Harold Boyd, Mrs. Julius Johnson, Orris Boyd and son Mike of Henry, S. D. (Mrs. Harold Boyd is a 17 year listener.) 17. Mrs. Arthur Lawrensen and daughter of Burbank, S. D. 18. 4-H, Midland, S. D.: Philip Meyers, Carmen Roseth, Sophie Roseth, Sonia Meyers. 19. Five Generations: Mrs. Wm. Gentile, Butte, Nebr., Mrs. Anna Kortmeyer, Rapid City, S. D., Mrs. Delbert Hannaks, Clearfield, S. D., her daughter, Debbie Hannaks, and Mrs. Martha Schultz, Naper, Nebr. 20. Mr. and Mrs. Miles Gordon and granddaughter, Susan Walker, Sioux City, Iowa. 21. Stony Butte School, Midland, S. D.: Patty Roseth, Carmen Roseth, Philip Meyers, Sophie Roseth, Ward Singleton, Douglas Roseth, Shirley Wilcox, Duane Roseth and Louise Wilcox. 22. Linda Sue McCoy, Arapahoe, Nebr. 23. Mr. and Mrs. John Ervin, Canby, Minn., and Yvonne Ervin, Mrs. Marlin Schwieson, Hawarden, Ia., Mrs. Dean Wilson, Montrose, S. D.

L I S T E



1. Mrs. Robert Hoefert, Plankinton, S. D. (Joyce Payne). 2. Corinne and Donald, children of Mr. and Mrs. Ross Harmsen of St. Paul, Minn. 3. Mrs. Joe W. Dusek, Helen Boesen, Josephine Schmidt, Evelyn Spencer, Margie Schmidt, (Sorry, no address.) 4. Jacquelyn, daughter of Mr. and Mrs. Herman Helmke, Lake Wilson, Minn. 5. Dorothea, Dwayne, Delphine, Delano, Darrel and Darwin, children of Mr. and Mrs. Wilmer Koerner, Freeman, S. D. 6. Mrs. H. Van Westen, Mrs. A. Krull and Mrs. D. Solma. 7. Mrs. M. H. Bravvig and Miss Helen Bravvig of R.F.D. 3, Albert Lea, Minn. 8. Mr. and Mrs. George Oldenberg, Cottonwood, S. D. 9. Mr. and Mrs. Robert Lefers, Chester, S. D. 10. Marion Knudson, Pierre, S. D. 11. Paul Reemtsma, Rock Rapids, Ia. 12. Mr. and Mrs. Bertie Krull and daughter, George, Ia. 13. Mr. and Mrs. Edwin Delzer, Ethan; Mr. and Mrs. Joe Thill, Dimock, S. D. 14. Evelyn, Richard and Roger, children of Mr. and Mrs. Edmund Schultz, Marion, S. D. 15. Sisters, Mrs. H. Solma, Little Rock, Ia., Mrs. J. Krull, George, Ia., and Mrs. F. VanBreisen, George, Ia. 16. Kitty Lievan, Aurora, S. D. 17. Bernice McBurney, Aberdeen, S. D. 18. Mrs. Valentine Karolevitz, age 95, Sioux Falls, S. D., and her great grandchild, Jan, daughter of Mr. and Mrs. Robert Karolevitz of Bellevue, Wash. 19. Wedding picture of daughter of Mr. and Mrs. Blaine Garwood, Amelia, Missouri. 20. Grandchildren of Mrs. John Ervin of Canby, Minn. 21. Gary, Connie, Cathi and Chrissey Wildman, Bartlett, Nebr. 22. Mrs. Edith Fox, Rt. 2. Cedar Rapids, Nebr. 23. Emma Fox, Cedar Rapids, Nebr. 24. Merlin Fox and son Harry, Cedar Rapids, Nebr.

N E R S



1. Donna Mae, Wayne Douglas, children of Mr. and Mrs. Floyd Nichols, Lamberton, Minn. 2. Ilene, daughter of Mr. and Mrs. Maynard Hamann, Willmar, Minn. 3. Mr. Earl Zempel and son, Tom, Appleton, Minn. 4. Brenda Lou, daughter of Mr. and Mrs. Bud Krull, George, Ia. 5. Carla Rae, daughter of Mr. and Mrs. Albertus Krull, Jr., George, Ia. 6. Seven Klippstein sisters: Mrs. Otto A. Hoge, Watertown, Mrs. Robert A. Hogle, Hayti, Mrs. John Krause, Clear Lake, Mrs. Gust Hogle, Florence, Mrs. Josh Trumm, Hayti, Mrs. Ed Finsard, Toronto, Mrs. Andrew Zirkel, South Shore, S. D. 7. Donald, Phil, Mary Alice, Howard and Joe Grasserode, Tilden, Nebr. 8. Mrs. Orville Payne, Plankinton, S. D. 9. Mr. and Mrs. Otto Geyer, De Smet, S. D.; all their grandchildren, Gene Muilenburg, Ronny Geyer, Deanne Lynn Muilenburg, Danny, Wayne and Jerry Geyer. 10. Daniel and Darwin Koerner, Freeman, S. D. 11. Ronald and Renee, children of Mr. and Mrs. Norman Paulson, Alexandria, S. D., holding twin cousins Rodney and Roger, sons of Mr. and Mrs. John H. Paulson, Fulton, S. D. 12. Janine and Georgene, daughters of Mr. and Mrs. George Sebesta, Colome, S. D. 13. Mr. and Mrs. Chas. Oleson and daughter Crystal Randall, Geddes, S. D. A 17 year listener. 14. Mrs. Irvin Jessen, Bellingham, Minn., and her children, Jeffrey Lee and Jayne Lanae. 15. Mrs. Theo Hermen and granddaughters, Cheryl, Debra and Susan Gregg, White River, S. D. 16. Davey and Debbie Orthman, Bartlett, Nebr. 17. Mr. and Mrs. Frank Steer, Renner, S. D., a 17 year listener. 18. Mrs. Fred Meyer, Fruitdale, S. D. 19. Mrs. Charlotte Boyden and son, Dennis, and Crystal Oleson, her sister, all of Geddes, S. D. 20. Mrs. Virge Krull, George, Ia. 21. Sheila and Robert Sanderson, Jr., grandchildren of Mrs. Niel Mikkelsen, Chambers, Nebr. 22. Dorothy Mae Harvey, Herrick, S. D.

L I S T E N E R S



1. Tommy Withers, Wakonda, his mother, Mrs. Clifford Withers, and her mother, Mrs. Bart Thompson of Mission Hill, S. D. 2. Mr. and Mrs. F. A. Larson, Valley Springs, S. D. 3. Mrs. Anna Nilson, New Ulm, Minn. 4. Linda, Curtis, Duane, Byron and Marla Jean, children of Mr. and Mrs. Wilmer Laufmann, Spencer, S. D. 5. Mrs. Nick Marra, Alton, Ia., and grandson, Ricky. 6. Mrs. Earl Zempel and son Tommy; her sister, Mrs. Gilbert Folz, and son, Delmer, Appleton, Minn. 7. Jerry Lee Geyer, grandson of Mr. and Mrs. Otto Geyer of De Smet, S. D. 8. Jeffery and Allen Clawson, grandsons of Mr. and Mrs. George Oldenberg, Cottonwood, S. D. 9. Mrs. Kenneth Beck and daughters, Valjean, Bonita, Kathleen, Joyce and Joan, Dodge, Nebr. 10. Mrs. William Read, Redwood Falls, Minn., and grandson, Tony Martell of Sioux Falls, S. D. 11. Mrs. Anna Goff, a 17 year listener, Plainview, Nebr., and grandson, Keith Collins; Clifford and Calvin Collins, Oracle, Arizona; Clarence and Earl Goff (Darrell Collins in rear), Plainview, Nebr. 12. Mrs. Fred Franke, Bridgewater, S. D. 13. Mrs. C. A. Lee, Benson, Minn., and daughters, Mrs. Orville Krueger, Willmar, Minn., Mrs. E. B. Adamson, Minneapolis; Mrs. J. H. Syverson, Williams, Minn., and Mrs. Luverne Edberg, Willmar, Minn. 14. Mr. and Mrs. William Wall, Comfrey, Minn., and grandchildren, Jerry and Dianne Discher, Darfur, Minn., and Jimmy and Debra Warner, Wesley, Ia. 15. Mrs. Otto Peterson and daughter, Mrs. Walter Taylor, Bantry, N. D. 16. Mrs. Herbert Dehn, Alvord, Ia., her grandson, Mark Bosler, son of Mrs. Henry Bosler, Inwood, Ia. Both have listened all 18 years. 17. Mrs. Natalie Grau, Faribault, Minn. 18. Mrs. Joe Dorn, Nicollet, Minn. (a 16 year listener). 19. Mrs. Charles Emerson's mother, Mrs. Maria Clark, LaMoure, N. D., Charles Emerson, Jr., and daughter, Dianne, of Anaheim, Calif.; and Mrs. Charles Emerson, Woonsocket, S. D. 20. Carl George Kaupp, Gregory, S. D. 21. Children of Mr. and Mrs. Edwin F. Hoft, Eureka, S. D. 22. Mr. and Mrs. John H. Auch, Lesterville, S. D., and grandchildren. 23. Phyllis, daughter of Mr. and Mrs. Clarendon Doyle, Egeland, N. D., and David L. Milne, son of Mr. and Mrs. E. F. Milne, Hannah, N. D., at Senior Prom. 24. Zua Hansen, Ree Heights, S. D. 25. Grandchildren of Mr. and Mrs. K. Hemmer, Blairsburg, Ia.



1. Darlene Pladsen, Isabel, S. D. 2. Mrs. Otto Geyer, Richard Geyer (son), Otto Geyer, Fred Mullenburg, Ruth Mullenburg (daughter); Jerry Geyer and Deanna Lynn Mullenburg (grandchildren), De Smet, S. D. 3. Mr. and Mrs. Fred Gudath, Bassett, Nebr. 4. Mrs. Jennie Ringling, Platte, S. D. 5. Mrs. L. J. Baech, Danube, Minn.; Mrs. Frank D. Vyskoel, Montgomery, Minn. 6. Bride, Mary Jane Thill, Groom, Cornelius Berg of Parkston, Gallas Thill, Ethan, Gerald Thill, Dimock, Mary Jane Berg, Parkston, and Geraldine Thill, Ethan. 7. Gregory Allen Mach, grandson of Mr. and Mrs. George Oldenberg, Cottonwood, S. D. 8. Mr. and Mrs. Carl Reichenberg, Arthur, Nebr., 40th Anniv. 9. Mr. and Mrs. Anton Erickson, Balaton, Minn., and grandchildren. (A 16 year listener). 10. Mr. and Mrs. John A. Krull, George, Ia. 11. Mrs. Robert Stahlecker, Bonesteel, S. D., Mrs. Alfred Schultz, Bonesteel, Mrs. Harold Dobbin, Oacoma, their mother, Mrs. Harold Tarr, Bonesteel; David Dobbin. 12. Mrs. Arthur E. Johnson, Bristow, Nebr., and grandsons, Ronnie and Randy Johnson, Burke, S. D. 13. Mrs. Edward Aman, Leola, S. D. 14. Mrs. Louis F. Kozel, Scotland, S. D. 15. Randy Lee Schwieson, Kenny, Dougie and Shari Wilson, grandchildren of Mrs. John Ervin of Canby, Minn. 16. Mrs. Eda Leighton and daughter, Mrs. Theda Chapman, of Alpena, S. D. 17. Mrs. Bob Weber and Cathi Wildman, Bartlett, Nebr. 18. Five generations: great great grandmother, Mrs. Anna Ober; great grandmother, Mrs. James Holec; grandmother, Mrs. Joe Novak; mother, Mrs. Jack Schultz, and Debbie Rae Schultz, Wagner, S. D.; all listeners except Debbie. 19. Lester Green, Jerry Wildman, Jack Moore, Bartlett, Nebr. 20. Twin grandsons, Kurt and Kim Pesch, of Mrs. Marie S. Allickson of Minneota, Minn. 21. Five generations: Mr. and Mrs. Jacob Serr, Fred Serr, Clearwater, Nebr.; daughter of Mr. and Mrs. Fred Serr, Mrs. Jim Menarik; her daughter, Mrs. Dwight Schroeder, and her daughter, Peggy Schroeder. 22. John S., son of Mr. and Mrs. Edwin Cornell, Canby, Minn. 23. Mr. and Mrs. Frank Blake, Darrel and son, Bruce, Clyde Blake, Francis and son, Steven. Four generations. (Sorry, no address.)

Our Day with the Stulken!

(Remember? I cooked dinner for the George Stulken family, Wessington Springs, South Dakota, as a result of a Radio Month Contest won by Clarabeth . . . Mrs. George Stulken!)



Clarabeth relaxes with a magazine and the fan while Your Neighbor Lady slaves over a cool salad!



I TRIED to keep the dishes washed up!



Is it done?? Are you sure??? sez Clarabeth and daughter Kathy.



The bird . . . waiting to be washed . . . and baked!



Dinner at last . . . and about time! We turned back the clock to help us catch up with the fast approaching dinner hour! George A. tests the Baked Alaska!



OK . . . the table's set, but now let's eat! . . . sez the two Stulken brothers . . . Wynn and Clarabeth and Geo. B.



While we're cooking dinner . . . the children had a ball enjoying the farm . . . here's Todd properly amazed at the process of milking a cow . . . with Peter . . . and Gretchen.



I sent them all outdoors to enjoy the melon appetizer. Geo. B. serves!



Why can't WE have a fence like this!??



Look Mom . . . I caught a frog! Peter and Todd with Jimmy Morrison, Wessington Springs, and Bruce Stulken, Kimball, South Dakota.



Almost as good as my wife cooks . . . but not quite!



Broadcast time . . . for the kids, too.



Another guest . . . Ann Lytle of Kimball, South Dakota.



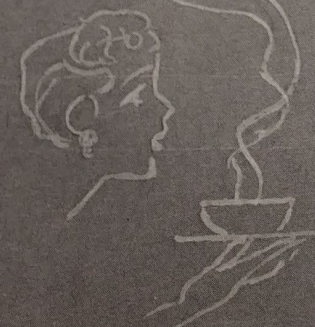
Surprise . . . from the Tuesday Sues . . .



The end . . . of a perfect day! I couldn't find Todd . . . looked ALL OVER for him . . . and there he was . . . sound asleep!



Your Recipes



MEATS AND CASSEROLE DISHES

SWEET SOUR BEEF

- 2 cups cubed cold ROAST BEEF
- 2 tablespoons BUTTER
- 2 tablespoons ALL-PURPOSE FLOUR
- ½ cup firmly packed BROWN SUGAR
- 1 teaspoon dry MUSTARD
- ½ cup VINEGAR
- 1½ cups HOT WATER
- 1 pkg. DRY ONION SOUP RICE

Method: Brown beef cubes with butter in skillet. Stir in flour. Combine remaining ingredients, except rice, and add to meat mixture. Simmer for 20 minutes. Serve on hot, fluffy rice. Or cool and put in freezer container, wrap, and freeze. Makes 6 servings.

HEAVENLY CHOP SUEY

- 2 medium ONIONS
- ¼ cup SHORTENING or SALAD OIL
- 1½ pounds HAMBURGER
- 5 stalks CELERY
- 1 BOUILLON CUBE
- ¾ teaspoon SALT
- ¼ teaspoon PEPPER
- 3 tablespoons CORNSTARCH
- ½ teaspoon BROWN SUGAR
- 1 tablespoon SOY SAUCE
- 2 tablespoons WATER
- 1 can (1 pound 2 ounce) BEAN SPROUTS

Method: Peel onions and cut in thin slices. Cook in melted shortening or heated salad oil along with hamburger until meat is brown. Cut the celery in thick slices and toss celery, bouillon cube dissolved in 1 cup boiling water, salt and pepper in with meat mixture. Cover, cook slowly for 10 minutes (celery should still be rather crisp). Now make a smooth paste of cornstarch, brown sugar, soy sauce and water. Stir into the meat and cook until sauce is slightly thick and clear. Add drained bean sprouts and cook over

a low heat long enough to heat bean sprouts. Serves 6.

CHICKEN CHOW MEIN

- 3 cups chopped CELERY
- 1½ cups chopped ONION
- 1 GREEN PEPPER, chopped
- ¼ cup FAT
- 4 cans CREAM of MUSH-ROOM SOUP
- 2/3 cup MILK
- 3 cups diced CHICKEN
- 2 ounces chopped PIMIENTO
- ½ pound PEANUTS, whole, salted
- 1 tablespoon SOY SAUCE
- PEPPER to taste

Method: Saute the celery, onion and green pepper in the fat. Add the soup, milk and chicken. Mix well. Add the remainder of the ingredients and mix thoroughly. Place in casseroles or freezer containers and freeze. This recipe will make five casseroles of four servings each. If you wish, bake one for tonight's dinner and freeze the rest. For serving from the freezer, bake 50-60 minutes in a 350°F. oven. (If baking fresh, allow 30-40 minutes in a 350°F. oven!)

LEFTOVER MAGIC WITH HAM

- ½ pound cooked smoked HAM
- ¾ cup grated SHARP CHEESE
- 2 tablespoons grated ONION
- 1 EGG
- ¼ cup CRACKER CRUMBS

Method: Grind ham and add it to the grated cheese, grated onion, 1 egg and cracker crumbs. Mix well and form into 8 balls. Dip the balls in milk and roll immediately in crushed corn-flakes. Fry in deep lard at 360°F. This recipe makes four servings — serve the balls with a cream sauce if desired.

MEATS AND CASSEROLE DISHES

HALLOWEEN MEAT LOAF

- 1 EGG
- ¾ cup MILK
- 28 CHEESE CRACKERS
- 1 cup finely minced ONION
- ½ cup finely minced GREEN PEPPER
- 1½ teaspoons SALT
- ⅛ teaspoon CAYENNE
- 2 teaspoons WORCESTER-SHIRE SAUCE
- ¼ cup CATSUP
- 1½ pounds lean BEEF, GROUND
- ½ pound VEAL, GROUND

Method: Grind veal and beef together. Stir egg into milk in large bowl. Add cheese crackers, broken, and let stand 10 minutes. Add remaining ingredients and blend lightly but thoroughly. Put meat loaf mixture on a shallow greased baking pan. Shape with hands into the simple outline of an owl. Store in refrigerator until an hour before dinnertime. Bake in moderate oven 325°F. for one hour. When done, use cheese crackers, centered with slice of stuffed green olive, for eyes; strips of pimienta for beak and feet; pretzel sticks make the limb he's perched on.

HELEN'S BARBECUE

- 3 pounds BEEF, cubed
- 3 pounds PORK, cubed
- 1 cup chopped ONION
- 1 or 2 cups chopped CELERY
- 1 large GREEN PEPPER
- 1½ bottles KETCHUP
- ¼ teaspoon GINGER
- ¼ teaspoon CLOVES
- ¼ teaspoon ALLSPICE
- 1 tablespoon VINEGAR
- ½ teaspoon SALT
- PEPPER

Method: Cover the beef and pork cubes with water, cook with chopped onion, celery and green pepper till tender. Leave in broth 2 hours. Add other ingredients and simmer to season. Serve on buns.

Wonderful after "the game"!

Grandma Helen, of course!
Des Moines, Iowa

RIPE OLIVES FOR YOUR BARBECUE

Open a can of RIPE OLIVES early in the day, and drop in a peeled clove of GARLIC. Cover and chill until barbecue time. Then drain, remove and discard garlic and serve the delicately flavored olives for before dinner nibbling while steaks sizzle on the grill.

SUPPER IN A SKILLET

- 1½ pounds GROUND BEEF
- 1 small ONION, chopped
- ¼ cup BREAD CRUMBS
- 1 teaspoon dry MUSTARD
- ¼ teaspoon CHILI POWDER
- ½ cup MILK
- 1 EGG
- 1½ teaspoons SALT
- 2 tablespoons LARD or DRIPPINGS
- 1¼ cups TOMATO JUICE
- 1 teaspoon WORCESTER-SHIRE SAUCE
- 6 small POTATOES
- 2 medium ONIONS, sliced
- 2 stalks CELERY, sliced
- 1 teaspoon SALT

Method: Mix ground beef with onion, crumbs, mustard, chili powder, milk, beaten egg and 1½ teaspoons salt; shape into medium sized balls. Brown in hot fat. Add tomato juice, Worcestershire sauce, vegetables and 1 teaspoon salt; cover pan and simmer 20 to 30 minutes, or until potatoes are tender. Makes 6 servings.

MEATS AND CASSEROLE DISHES

BUTTERFLY FRANKS

- 6 FRANKFURTERS
- 2½ to 3 cups of seasoned, MASHED POTATOES
- 1 can (1 pound) SAUER-KRAUT
- 1 teaspoon CARAWAY SEEDS

sauerkraut. As a final touch, sprinkle each "Butterfly Frankfurter" with a few caraway seeds.

CREAMED DRIED BEEF IN CELERY SHELLS

- ½ cup sliced MUSHROOMS
- 4 tablespoons BUTTER
- 4 tablespoons FLOUR
- ½ teaspoon PEPPER
- 2½ cups MILK
- 1 4-ounce package DRIED BEEF

Method: If fresh mushrooms are used, saute in butter over low heat, about 5 minutes, until tender. Add flour and pepper and blend. Gradually add milk, and cook until sauce boils and thickens, stirring constantly. Add dried beef that has been shredded. If canned mushrooms

are used, add them to cream sauce with shredded dried beef. Heat and serve in Celery Pastry shells. Serves 6.

CELERY PASTRY

Make your favorite PASTRY, using 1½ cups FLOUR. Add CELERY SEED (¾ teaspoon celery seed) to pastry and mix well. Roll out to ⅛ inch thickness and cut into 4 inch rounds. Fit rounds over back of muffin pans and trim edges to fit. Prick well with fork and bake, pastry side up, in hot oven, 425°F. for 15 to 18 minutes until lightly browned. Makes 6 shells.

MARINATED BEEF SLICES

- 1 pound cooked ROAST BEEF
- 1/3 cup VINEGAR
- 2 tablespoons of SALAD OIL
- ½ teaspoon PEPPER
- ¼ teaspoon MUSTARD
- ½ teaspoon SALT
- 1 tablespoon WORCESTER-SHIRE SAUCE
- 4 teaspoons SUGAR
- 1 medium ONION

Method: Cut roast beef into slices approximately ⅛ inch thick. Mix together vinegar, salad oil, pepper, mustard, salt, Worcestershire sauce, sugar, and onion that has been thinly sliced. Marinate the beef in the above mixture and chill in the refrigerator for 3 hours. Remove meat and onion from the marinade and serve on a cold platter. Garnish with parsley.

GROUND BEEF-OLIVE LOAF

- 1 pound GROUND BEEF
- 12 stuffed OLIVES, sliced
- 1 small ONION, finely chopped
- ½ teaspoon SALT
- ½ teaspoon PEPPER
- 1 cup CATSUP
- ½ cup cold WATER

Method: Combine beef, olives, onion, salt and pepper. Shape into a round loaf; place in a baking pan. Mix catsup and water. Pour over loaf. Bake in a slow oven, 300°F. for 45 minutes. Serves 4 to 6.

Mrs. Mabel Miller, Mahaska, Kansas

MEATS AND CASSEROLE DISHES

GRILLED LIVER SLICES

Any meat which can be broiled in the kitchen range can be cooked over the outdoor grill. Sliced CALVES' LIVER when cooked a few minutes over hot coals becomes browned and crusty outside and tender and juicy within. Brush the slices with GARLIC BUTTER while cooking, if you like.

FRANKS ON RYE

Combine a little PICKLE RELISH with shredded SHARP CHEESE. Spread this mixture on slices of RYE BREAD. Split the FRANKS lengthwise and put two split franks on each cheese-topped slice of bread. Place the franks on rye on a baking sheet and pop them into a hot oven until the franks are heated through.

SPARERIBS A LA GRANDMA HELEN

Sprinkle RIBS with PEPPER, ONION SALT, CELERY SEED and SEASONING SALT. Bake at 325°F. for one hour uncovered.

Mmmmm, good!!

RICE MEAT LOAF

- 1 package of RICE (PRE-COOKED)
- 1 tablespoon melted BUTTER
- 1 tablespoon PARSLEY
- ½ cup finely diced BREAD
- ½ cup EVAPORATED MILK
- 1 pound GROUND BEEF
- 1 beaten EGG
- 1 teaspoon SALT
- 1 teaspoon WORCESTER-SHIRE SAUCE
- Dash of PEPPER

Method: Prepare 1 package (5½ oz.) precooked rice as directed on package. Add 1 tablespoon each melted butter and chopped parsley; mix. Combine ½ cup finely diced bread and ½ cup evaporated milk. Add ground beef and beaten egg, salt, dash of pepper, and Worcestershire sauce. Spread 1/3 of meat mixture in bottom of a loaf pan; top with ½ the rice mixture; repeat, ending with meat. Bake at 350°F. for 45 minutes. Onion can be added to ground beef mixture if desired; chop very finely.

Mrs. Enoch Hofstad, Elk Point, South Dakota

MEAT MUFFINS

- 1 cup BISCUIT MIX
- ¼ cup MILK
- FILLING:
- ½ pound GROUND BEEF
- 1/3 cup CATSUP or CHILI SAUCE
- ½ teaspoon prepared MUSTARD
- ½ teaspoon SALT
- 1 cup finely chopped CARROTS
- ¼ cup finely chopped ONION

Method: Blend biscuit mix and milk and roll out on floured board to ¼ inch thickness. Cut into six 3-inch squares and place in medium sized muffin tins with corners pointing up. Combine ground beef with remaining ingredients. Place a spoonful in each muffin cup. Bake in hot oven, 425°F., for 15 to 20 minutes. Serve piping hot.

Mrs. Clarence H. Johnson, Hartland, North Dakota

MEATS AND CASSEROLE DISHES

BREAST OF LAMB WITH APRICOT STUFFING

- LAMB:**
 1 BREAST OF LAMB with pocket (about 2 pounds)
 SALT and PEPPER
 LEMON JUICE or GARLIC
APRICOT STUFFING:
 6 cups soft BREAD CUBES, small
 ¾ teaspoon SALT
 ¼ teaspoon PEPPER
 ¼ teaspoon POWDERED THYME or POULTRY SEASONING
 1 1/3 cups DRIED APRICOTS (cut in small pieces)
 ½ cup minced ONION
 1 cup chopped CELERY
 1/3 cup melted BUTTER

Method: Have your meat dealer remove the fell (outside covering) and crack the bones of the breast, so it can easily be carved between the ribs when served. Have a pocket made in the breast by cutting through the flesh, close to the ribs. Rub the inside of pocket and outside with salt and pepper; use a little lemon or garlic if you wish additional seasonings. Prepare bread cubes. Add seasonings. Place apricots in a saucepan and cover with a little water. Cover the pan; when water is boiling, remove from heat and let stand about a minute, or until apricots are slightly tender. Drain off liquid. Cook onions and celery in the melted butter over low heat until tender but not browned.

Add to bread mixture along with the apricots. Fill lamb pocket with apricot stuffing and fasten opening with skewers or poultry pins, and string as you would a turkey, lacing shoestring fashion. Place breast, ribs down, in a shallow baking dish. Cook in 325°F. (moderate) oven about 1 ¾ hours. Serve piping hot.

ROAST ROLLED SHOULDER OF LAMB

- 1 boned and rolled LAMB SHOULDER (Get finished weight, also lamb bones)
 ¾ stick of BUTTER (6 tablespoons)
 2 small cloves of GARLIC, minced, or
 ½ teaspoon GARLIC SALT
 1 tablespoon FLOUR
 1 ½ teaspoons SALT
 2 teaspoons MONOSODIUM GLUTAMATE
 ¼ teaspoon COARSE-GRIND PEPPER
 1 tablespoon LEMON JUICE
 4 teaspoons CORNSTARCH
 ½ cup cold WATER

Method: **Coating:** Combine butter, garlic, flour, salt, monosodium glutamate, pepper, and lemon juice, and cream thoroughly. Spread this over the lamb.

The Jacket: Place coated lamb with the bones alongside on a big piece of aluminum foil. Draw surface edges together, using a drugstore fold, then fold up and crimp ends of foil, leaving enough room for juice which collects during baking. Double-wrap by placing the package on another piece of foil, going the other way. Seal. This may be prepared early in the morning, or the day before. A siesta of some hours in the refrigerator adds flavor. **To cook:** Place foil-wrapped packet in a shallow pan in an oven

heated to 375°F. Allow 35 minutes to the pound for medium (best); 40 to 45 minutes if you insist on well done. The foil serves as a cover, hence an oven temperature higher than the conventional roasting temperature is used.

To serve: When the time is almost up, remove lamb from foil and place on heatproof platter or shallow pan. Discard bones and pour juice into a skillet or saucepan. For gravy, add water, if necessary, to the juice, to make 2 cups. Mix together 4 teaspoons cornstarch and ½ cup cold water. Stir into the hot juice and cook until thickened, stirring constantly. Serve piping hot.

MEATS AND CASSEROLE DISHES

SOUTHERN CHICKEN BARBECUE

- ¼ cup WATER
 ½ cup LEMON JUICE or mild VINEGAR
 ½ pound BUTTER
 ½ tablespoon SALT
 Broiling CHICKEN

Method: Cut broiling chicken in serving size pieces. Put in broiling pan. Mix together ingredients for sauce and heat to melt butter. Then pour over chicken. Put under broiler, basting occasionally. When brown, turn to other side. It should take about an hour to cook.

Mrs. J. M. Foren, Browns Valley, Minnesota

SALMON FRITTERS

- 1 cup all purpose FLOUR
 1 ½ teaspoons BAKING POWDER
 1 ½ teaspoons SALT
 ½ teaspoon PEPPER
 ¼ cup CORN MEAL
 ¾ cup MILK
 1 EGG
 1 tablespoon LEMON JUICE
 1 1-pound can SALMON
 1 can CREAM ASPARAGUS SOUP
 1/3 cup MILK

Method: Sift flour, baking powder, salt, pepper, and corn meal into bowl, add ¾ cup milk and beaten egg; beat until smooth. Remove skin and bones from salmon and flake with fork. Sprinkle with lemon juice. Fold into batter. Fry table-spoonfuls of mixture, a few at a time, in deep fat, 375°F., until golden brown (3-4 min.). Drain on absorbent paper. Serve with asparagus sauce made by blending 1 can condensed cream of asparagus soup with 1/3 cup milk and beating thoroughly. Makes about 16 fritters.

TUNA SPOONLETS

- ¼ teaspoon grated LEMON PEEL
 1 tablespoon minced PARSLEY
 Dash PEPPER
 1 teaspoon grated ONION
 1 can (7 ounces) TUNA or SALMON, drained and shredded
 1 EGG, beaten
 1 tablespoon top MILK (or evaporated)
 3 to 4 tablespoons FLOUR
 COOKING OIL to depth of 1 inch
 LEMON wedges

Method: Combine lemon peel, parsley, onion, pepper and fish. Add egg and milk; then sprinkle flour on gradually and mix in, using as little as possible to make mixture hold together but stay light and moist. Heat cooking oil hot enough to brown a 5/8 inch cube of bread in 30 seconds (375°F.) With two teaspoons drop fish mixture into hot oil. Fry about 3 minutes, turning to brown evenly. Drain and serve with lemon wedges. Makes 4 to 6 servings.

CREAMED HAM IN TOAST CUPS

Cut the cooked HAM in 1-inch cubes. For every 2 cups of ham used, prepare 1 cup of medium WHITE SAUCE; season the sauce with a sprinkle of CAYENNE and NUTMEG. Combine ham and sauce and cook over low heat until ham is heated through. While the ham is being reheated, remove crusts from BREAD SLICES and arrange the bread in cups of a muffin pan. Press bread against bottom and sides of cups. Bake in a moderate oven 8 minutes or until toasted. Spoon the ham mixture into toast cups and sprinkle with chopped PARSLEY.

MEATS AND CASSEROLE DISHES

DINNER ON THE DOUBLE

- 1 slice BREAD, cubed
- 1/3 cup MILK
- 1 pound GROUND BEEF
- 1/4 cup chopped ONION
- 1 tablespoon PREPARED MUSTARD
- 1 teaspoon SALT
- 1 EGG
- 2 tablespoons FAT
- 4 small POTATOES
- 6 medium CARROTS
- 4 small ONIONS
- 1 cup WATER
- 1 teaspoon SALT
- 1/4 cup FLOUR
- 1/2 teaspoon KITCHEN BOUQUET
- Dash PEPPER and SAVORY SALT
- Dash MARJORAM and THYME

Method: Soak bread cubes in milk. Mix beef, onion, mustard, salt and egg. Add bread and mix well. Form in 6 small meat loaves and roll in flour; brown in hot fat. Add vegetables, water and remaining seasonings. Cook in pressure pan 15 to 20 minutes. Gravy may be thickened with 2 tablespoons flour. Makes 4 servings.

Mrs. C. J. Anderson, Alcester, South Dakota

ONE DISH MEAL

Grind left-over ROAST BEEF. Mix with a little left-over GRAVY. Mix, put in a greased casserole; put some cut cooked GREEN BEANS (drained) on top of meat and top with freshly MASHED POTATOES. Dot with BUTTER and bake until well heated through.

Mrs. Minnie Ulrich, Huron, South Dakota

EGG SUPPER DISH

- 3 tablespoons BUTTER
- 2 tablespoons FLOUR
- 1/2 teaspoon dry MUSTARD
- 1 1/2 cups MILK
- 1/4 teaspoon CELERY SALT
- 1/2 teaspoon SALT
- 1/4 teaspoon PEPPER
- 6 HARD COOKED EGGS, sliced
- 1 cup crushed POTATO CHIPS

Method: Melt butter, blend in flour and mustard; gradually add milk, stirring. Cook until smooth and thickened, stirring all the while. Add seasonings, stir well, remove from heat. In greased baking dish, arrange alternate layers of egg slices, potato chips and sauce. Reserve 1/4 cup potato chips for top. Bake in moderate oven (325 F.) for 20 minutes. Serve immediately. Serves 4.

Mrs. Verne Naden, R.R. No. 1, Osage, Iowa

AUTUMN CASSEROLE

Add drained CANNED PEAS, PIMIENTO STRIPS and sliced RIPE OLIVES to tangy CHEESE SAUCE. Arrange the sauce and sliced HARD COOKED EGGS in layers in a casserole and top with BUTTERED BREAD CRUMBS. Bake in a moderate oven about 30 minutes.

MEATS AND CASSEROLE DISHES

SPLIT PEA CASSEROLE

Dry split peas offer more protein than most vegetables and are one of the most inexpensive sources of energy. One pound will serve 7 to 9 people, and they combine well with HAM and other MEAT BROTHS. For a substantial casserole dish, add 1 cup of SPLIT PEAS to 1 1/2 cups HAM or other MEAT BROTH. Place over a high heat for 5 minutes, then turn off stove and let the peas stand for 30 minutes in a covered saucepan. Add 1/2 cup of CHOPPED HAM, 1/4 cup CHOPPED ONION. Add a little MUSTARD. Place in a greased casserole, cover and bake at 350°F. for 25 minutes. Serves 3 or 4.

DOWN SOUTH MEAT PIE

- 2 pounds cubed RAW MEAT (less may be used); round steak is good
- 2 tablespoons FAT
- 1 cup chopped ONIONS
- 2 cups chopped CELERY
- 1/2 cup chopped GREEN PEPPER (may be omitted)
- 3 cups canned TOMATOES, juice and pulp
- 3 tablespoons FLOUR
- 2 teaspoons SALT
- 1/4 teaspoon PEPPER
- 1/4 teaspoon PAPRIKA
- 1/2 cup CORN, drained

Method: Sear meat in fat until browned; remove from fat. Cook onions, celery and green pepper in fat until tender. Add tomatoes gradually to flour and seasonings; add vegetables and meat. Turn into 2 quart casserole; cover. Cook about 30 minutes in moderate oven, 350°F. Top with the following:

CORN MEAL BISCUIT

- 1 1/4 cups MILK
- 1/4 cup CORN MEAL (yellow is preferable)
- 2 cups sifted FLOUR
- 2 1/4 teaspoons BAKING POWDER
- 1 teaspoon SALT
- 1/4 cup SHORTENING

Method: Scald milk and pour over corn meal. Cool completely. Sift flour once, measure, add baking powder and salt; sift together twice. Cut in shortening until mixture resembles coarse meal. Add corn meal mixture; stir only until flour is dampened. Drop by spoonfuls over meat-vegetable mixture. Bake in 400°F. oven for 40-45 minutes.

Leftover cooked beef roast or chicken may be used, using from 2 to 4 cupfuls. Good on baked or boiled potatoes, baking powder biscuits or just plain bread.

Mrs. H. J. Rieppel, R.F.D. No. 4, Appleton, Minnesota

QUICK DELICIOUS HOT DISH

- 1 1/2 cups CELERY, cut fine and cooked for 10 minutes
- 1 6 or 8 oz. can TURKEY
- 1 tablespoon grated ONION
- 1 can MUSHROOM SOUP
- 1/4 pound chopped CASHEW NUTS
- 30 butter CRACKERS (crumbled)

Method: Mix all together and bake 40 minutes at 350°F. This recipe will serve 5 or 6. Chopped chicken may be substituted for turkey.

Mrs. Milton Werner, Sanborn, Minnesota

MEATS AND CASSEROLE DISHES

MEAT BALLS

Brown MEAT BALLS, place them in a baking dish, slice two medium size ZUCCHINI, add SALT and PEPPER to taste; then pour over this one cup of TOMATO JUICE, top with SHREDDED CHEESE and bake about 45 minutes in 350°F. oven.

Bess Bessler, Sioux Falls, South Dakota

TEXAS JACK

- 4 slices BACON, diced
- 1 medium ONION, sliced
- 1 GREEN PEPPER, diced
- 2 cans (1 pound each) RED KIDNEY BEANS
- 1 can (8 ounce) TOMATO SAUCE
- 2 tablespoons CHILI POWDER
- ½ teaspoon SALT
- Few grains PEPPER
- ½ pound sharp CHEDDAR CHEESE, grated
- 4 to 6 FRANKFURTERS

Method: Fry bacon crisp and drain on absorbent paper. Cook onion and green pepper in two tablespoons of the bacon fat until soft but not brown. Add kidney beans, tomato sauce, seasonings, crisp bacon and cheese. Stir over low heat until cheese melts. Slice frankfurters and stir in. Serve on toasted English muffins. Makes 8 servings.

SUNDAY SUPPER HAMBURGER

- 1 cup diced ONION
- 2 tablespoons BUTTER
- 1½ pounds HAMBURGER
- 1 package (8 ounce) NOODLES, cooked and drained
- 1 can CHICKEN SOUP
- 1 can MUSHROOM SOUP
- 1¼ cups SOUR CREAM
- 1 can (12 ounces) WHOLE KERNEL CORN
- 1½ teaspoons SALT
- ¼ teaspoon PEPPER
- 1 cup crushed WHEAT FLAKES

Method: Brown onion lightly in butter. Add hamburger and brown. Combine remaining ingredients except wheat flakes. Blend well. Turn into buttered baking dish 7½ x 11¾ x 1¾ inches. Top with crushed wheat flakes. Bake about 45 minutes at 350°F. Serves 8 to 10.

Mrs. Clarence H. Johnson, Hartland, North Dakota

GROUND BEEF CASSEROLE

Brown ¾ pound GROUND BEEF with ONION and CELERY (lots of it). Add 1 can each, CREAM of MUSHROOM SOUP and CREAM of CHICKEN SOUP. Fold in one No. 2 can of CHOW MEIN NOODLES. Bake one-half to three quarters of an hour in a 350°F. oven. Do not add any salt.

Suggestion: To vary, add 1 No. 2 can of CHOW MEIN BEAN SPROUTS in lieu of the onion and celery.

My Good Neighbor Doris,

Mrs. Don Allan, Yankton, South Dakota

This is Peter's Favorite!

VEGETABLE DISHES

BATTER FRIED SQUASH

- 1 cup PANCAKE MIX
- ¾ cup MILK
- ¼ teaspoon freshly ground BLACK PEPPER
- ½ teaspoon SALT
- 1½ pounds YELLOW SQUASH

Method: Combine pancake mix with milk, pepper, salt, and beat until smooth. Wash and peel squash. Cut on a diagonal into ⅓ inch slices. Dip in batter, coating slices well. Fry in ¼ inch hot fat until golden brown on both sides, about 5 minutes. Drain on absorbent paper. Serves 4 to 5.

POTATO STRIPS WITH CHEESE

- 3 cups raw POTATO STRIPS (cut as for French Fries)
- ½ cup MILK
- 1 tablespoon BUTTER
- 1 teaspoon SALT
- PEPPER
- ½ cup thinly shaved PROCESS CHEESE
- 1 tablespoon finely cut PARSLEY

Method: Put the strips into a greased baking dish and pour the milk over them. Dot with butter and sprinkle with salt and pepper. Cover and bake in a hot oven (425°F.) for 40 minutes, or until the potatoes are tender. Sprinkle with cheese and parsley and bake, covered, 5 minutes more. 4 Servings.

PIQUANT CORN

- 1 cup BREAD CUBES
- 3 tablespoons BUTTER
- 2 tablespoons chopped PARSLEY
- 1 can (17 ounce) CREAM STYLE CORN
- 1 cup canned TOMATOES
- SALT, PEPPER

Method: Brown bread cubes in butter. Add parsley, corn and tomatoes. Season to taste; heat. 6 Servings.

BUTTERED BEETS

SERVE whole red BEETS with slivered, toasted ALMONDS and melted BUTTER.

WAX BEANS DELUXE

Heat together canned WAX BEANS and chopped PIMIENTO; drain. Serve topped with a medium thick CHEESE SAUCE.

QUICK HOLLANDAISE

- 1 can condensed CREAM of CHICKEN SOUP
- 1/3 cup MILK
- 2 tablespoons BUTTER
- 2 tablespoons LEMON JUICE
- 2 EGG YOLKS

Method: Blend chicken soup with 1/3 cup milk, 2 tablespoons butter and lemon juice. Heat at low temperature. Gradually stir in 2 egg yolks which have been beaten slightly. Stir constantly. Makes about 1¾ cups sauce. Pour over vegetables, such as broccoli, asparagus or green beans.

VEGETABLE DISHES

SPINACH ENCHANTED

- 2 cups chopped SPINACH
- 2 tablespoons MAYONNAISE
- 2 teaspoons BUTTER
- 1 teaspoon ONION SALT
- 1/2 teaspoon POULTRY SEASONING
- SALT
- PEPPER

Method: To cooked spinach add mayonnaise, butter, onion salt, poultry seasoning, salt and pepper, and heat. Serves four.

Mrs. Rudolph Porath, Valentine, Nebraska

CARROT AND ONION CASSEROLE

- 3 cups sliced CARROTS
- 1 teaspoon SALT
- 1 10 1/2 ounce can CREAM of MUSHROOM SOUP
- 2 tablespoons chopped PIMIENTO
- 1 tablespoon minced ONION
- 1/2 teaspoon SALT
- 1/8 teaspoon ground BLACK PEPPER
- 1/4 teaspoon crumbled WHOLE OREGANO
- 3/4 cup soft BREAD CRUMBS
- 2 1/2 tablespoons melted BUTTER

Method: Cook carrots in 1-inch boiling water and 1 teaspoon salt. Drain. Combine soup with chopped pimiento, onion, salt, black pepper, oregano, carrots and bread crumbs. Add melted butter. Bake in a preheated moderate oven (375°F.) about 15 minutes or until lightly browned. Yield: 5-6 servings.

BARBECUE PIT POTATO CHUNKS

- 4 large baking POTATOES
- SALT and PEPPER
- BUTTER or OIL
- ONION if desired

Method: Pare potatoes and cut each into 6 or 8 chunks. Place on large piece of aluminum foil. Brush with melted butter or oil. Sprinkle with salt and pepper. Add onion if you like. Fold foil tightly around potatoes. Place on barbecue

grill. Shift package occasionally on grill to insure even cooking. Open foil last few minutes before serving to allow steam to escape. Takes about 55 minutes. Makes 8 servings.

FRANK-BAKED POTATO POKES

Scrub POTATOES first. Then, using an apple corer, cut a tunnel lengthwise through the center of each potato. Push a FRANK through the tunnel in each potato. Wrap each potato in foil and bake in a hot oven for about an hour or until the potato is done. At serving time, unwrap the potatoes and cut them in half lengthwise. For an added treat, grate CHEDDAR CHEESE over them.

VEGETABLE DISHES

VEGETABLE VARIATION

Add flavor and a crunchy texture to soft cooked VEGETABLES with brown buttered crumbs. Blend 1 cup of medium fine, dry BREAD CRUMBS with 1/4 cup of melted BUTTER. Cook over very low heat, stirring occasionally until lightly browned. Sprinkle over any cooked vegetable and serve.

OLD FASHIONED CREAMED ONIONS

- 1 pound small WHITE ONIONS
- 1 teaspoon SALT
- 1 cup canned MUSHROOMS, diced
- 1 teaspoon LEMON JUICE
- 2 tablespoons BUTTER
- 2 to 4 tablespoons FLOUR
- 1/2 teaspoon SALT
- 2 cups MILK
- 1/2 cup grated SHARP CHEESE
- 1/4 cup buttered BREAD CRUMBS

Method: Peel and pre-cook onions in water with 1 teaspoon salt until onions are just tender. Sprinkle diced mushrooms with lemon juice and saute in melted butter until lightly browned. Blend in flour and 1/2 teaspoon salt. Stir in milk and cook until sauce thickens. Place drained onions in buttered casserole; cover with mushroom sauce and top with grated cheese and buttered bread crumbs. Bake in preheated oven at 350°F. for 25 minutes. Serves six.

HERB SEASONED CORN

Mix a can of CREAM STYLE CORN with a bit of POULTRY SEASONING, grated ONION and BUTTER. Heat and add SALT and PEPPER to taste.

HOPPING JOHN

- 2 cups COWPEAS (dried FIELD PEAS)
- 1 cup raw RICE
- SALT
- 3 slices BACON
- 1 medium sliced ONION
- 2 cups WATER

Method: Boil peas until tender. Add well washed rice and bacon with grease, salt, onion and 2 cups water. Put in rice steamer or double boiler and cook for 1 hour or until rice is thoroughly done. Serves 8. Hopping John, made of cowpeas and rice, is eaten in the stateliest of Charleston houses and in the humblest cabins and always on New Year's Day. "Hoppin' John" eaten then will bring good luck, says an old tradition.

VEGETABLE MEDLEY

Cook 2 packages frozen GREEN PEAS, 1 cup sliced CELERY, and 1 bunch GREEN ONIONS, sliced, in 1 cup boiling salted WATER 10 minutes, or just until peas are tender; drain; season with 2 tablespoons BUTTER and 1/8 teaspoon PEPPER. Reheat with 1/2 cup CREAM. Makes 8 servings.

SALADS AND SALAD DRESSINGS

STUFFED ICEBERG LETTUCE

- 1 3-ounce package CREAM CHEESE
- 3 tablespoons dairy SOURED CREAM
- ¼ teaspoon WORCESTER-SHIRE SAUCE
- 1 teaspoon LEMON JUICE
- ½ teaspoon SALT
- 3 tablespoons minced, peeled TOMATO
- 2 tablespoons grated, peeled CARROT
- 1 tablespoon minced GREEN PEPPER
- 1 tablespoon minced GREEN ONION
- 1 tablespoon minced CELERY
- 2 teaspoons minced PARSLEY
- 1 large head ICEBERG LETTUCE

Method: Blend cream cheese, sour cream, Worcestershire sauce, lemon juice and salt. Add vegetables. Hollow out the core and center of lettuce. Stuff with vegetable-cream cheese filling. Wrap in aluminum foil and chill for 6 hours. Slice crosswise into 6 slices and place on large leaf of any salad greens. Serves 6.

Mrs. John Rerucha, Bruno, Nebraska

CHRISTMAS BELL SALAD

- 2 boxes of LIME GELATIN
- 3½ cups of HOT WATER
- 2 large packages CREAM CHEESE
- Red and Green FOOD COLORING
- Few CINNAMON CANDIES
- 24 PEAR HALVES

Method: Make the gelatin in usual way, pouring it into a 9 x 12 pan. When firm, cut in 12 pieces. With a small cutter, take out the center of each piece, so the bell made of pears will stand on the green gelatin. To make the bells, drain the juice from 24 pear halves. Heat the juice, adding some red food color and cinnamon candy. Remove from heat, put the pear halves into it and

let them remain there until they are a deep pink color. Then take them out and drain very well. This can all be done the day before serving, keeping them in the refrigerator to remain firm. Soften the cream cheese and put two pear halves together with some cheese between them. With cake decorator make a rippling mark over the edges, and with some cheese tinted green make a couple of leaves at top with leaf decorator tip. Place gelatin square on a 5-inch white lace paper doily. Stand the pear in the gelatin.

Mrs. C. J. Markwick, Eagle Grove, Iowa

CHEESE CUCUMBER MOLDED SALAD

- 1 tablespoon unflavored GELATIN
- ¼ cup cold WATER
- 1½ cups COTTAGE CHEESE
- 1 teaspoon SALT
- ¼ teaspoon PAPRIKA
- 1½ cups chopped CUCUMBER
- ½ cup chopped NUTS
- ½ cup MAYONNAISE
- PIMIENTO

Method: Soften the gelatin in the cold water. Place over boiling water and stir until gelatin is dissolved. Cool slightly and add cottage cheese. Season with salt and paprika. Add cucumber, nuts and mayonnaise and mix lightly. Pour into individual molds or a large mold; chill until firm. Unmold on beds of salad greens and garnish with strips of pimiento. Serves 6.

Mrs. Mabel Miller, Mahaska, Kansas

SALADS AND SALAD DRESSINGS

3-LAYER CLUB SALAD

- 1 package LIME GELATIN
- ½ cup CELERY
- 1 package LEMON GELATIN
- 15 MARSHMALLOWS
- 1 cup crushed PINEAPPLE
- 1 cup WHIPPING CREAM
- 1 small package CREAM CHEESE
- ½ cup SALAD DRESSING
- ½ cup SUGAR
- 1 package CHERRY GELATIN
- ½ cup NUT MEATS

Method: Dissolve lime gelatin in usual way, using pineapple juice. Add celery and place in 13 x 6 x 3 glass pan and let congeal. 2nd layer: Dissolve lemon gelatin according to directions. Add marshmallows and stir until dissolved. Cool. Then add crushed pineapple. Whip cream. Soften cream cheese. Add cream and cheese and ½ cup salad dressing to lemon gelatin mixture. Add ½ cup sugar (this may be added to pineapple). Spread over first layer and cool until firm. 3rd Layer: Dissolve cherry gelatin (this may be strawberry or raspberry) as directed on package. Add nut meats. Spread over 2nd layer and let congeal. Store in refrigerator. Serves 12 to 15.

Mrs. Duane Ernst, Sibley, Iowa

PINEAPPLE CRANBERRY CROWNS

- 2 cups washed and drained CRANBERRIES, ground
- 1 cup ground, unpared RED APPLES
- 2/3 cup SUGAR
- 1 package LEMON FLAVORED GELATIN
- 1 cup boiling WATER
- ½ cup PINEAPPLE SYRUP (drained from fruit)
- 1 can (20 ounces) sliced PINEAPPLE, drained
- ½ cup halved, seeded GRAPES
- ¼ cup coarsely chopped NUTS
- LETTUCE

Method: Combine cranberries, apples and sugar. Let stand in refrigerator while preparing remaining ingredients. Dissolve gelatin in boiling water. Stir in pineapple syrup. Chill until partly set. Place 2 tablespoons chilled gelatin mixture and 1 pineapple slice in bottom of each of eight round salad molds. Chill until firm. Combine remaining gelatin, cranberry mixture, grapes and nuts. Spread evenly over pineapple in each mold. Chill. Unmold on lettuce if desired. Serve with mayonnaise. 8 Servings.

HOT POTATO SALAD

- 4 large POTATOES
- 3 slices COOKED BACON
- 1 small ONION (minced)
- Crunchy CROUTONS
- 1/3 cup FRENCH DRESSING
- SALT
- PEPPER

Method: Boil potatoes until tender; drain. Crumble cooked bacon, add minced onion, mix all together and add with Crunchy Croutons to potatoes. Then add French dressing. Place the pan over low heat and bring slowly to a boil. Salt and pepper to taste and serve with additional French Dressing.

CRUNCHY CROUTONS

Method: Trim the crusts from three thin slices of yeast raised BREAD. Spread BUTTER on the slices, then cut into tiny cubes. Place the cubes on a baking sheet and bake in the oven at 325°F. for 15 minutes, stirring occasionally. Makes 4 servings.

SALADS AND SALAD DRESSINGS

FROZEN CHEESE SALAD

- 2 cups COTTAGE CHEESE
- 1/3 cup MAYONNAISE
- 2 tablespoons SUGAR
- 1 cup PINEAPPLE TID-BITS, drained
- 1 cup ORANGE, diced
- 2 tablespoons MARASCHINO CHERRY JUICE
- 1/4 cup MARASCHINO CHERRIES, diced
- 1/2 cup PECANS

Method: Blend all ingredients. Freeze for 2 hours. Serve on lettuce. This may also be sliced, and used between angel food cake layers.

Blossom Wadey, Marble Rock, Iowa, P.O. Box 14

EMPRESS FRUIT SALAD

- 2 cups diced DELICIOUS APPLE
- 1 cup WATERMELON BALLS
- 1 cup CANTALOUPE BALLS
- 1/2 cup diced CUCUMBER
- 1/4 cup blanched ALMONDS, slivered
- LETTUCE cups
- PINEAPPLE DRESSING

Method: Chill all fruits before dicing. Melon and cantaloupe may be diced instead of being cut into balls. Use only firm portions of melons. Mix all fruits with slivered almonds and toss lightly with dressing. Serve in mounds in crisp lettuce cups. Pineapple Dressing: Mayonnaise thinned with a small amount of sweet pineapple juice, or syrup from canned pineapple. Do not thin mayonnaise too much as fruits are juicy.

\$10 SALAD DRESSING

- 1 teaspoon CELERY SEED
- 1/2 cup POWDERED SUGAR
- 1 teaspoon dry MUSTARD
- 1 teaspoon SALT
- 1 teaspoon PAPRIKA
- 1/4 cup VINEGAR
- 1 1/2 teaspoons grated ONION
- 1 cup SALAD OIL

Method: Mix with your mixer and add the salad oil last, slowly; beat. Let stand 24 hours before pouring over a green salad or tossed green salad.

Mrs. Albert Beitelspacher, 519 W. Belleview, Porterville, California

MONTEREY SOUFFLE SALAD

- 1 package LEMON GELATIN
- 1 cup HOT WATER
- 1/2 cup COLD WATER
- 2 tablespoons LEMON JUICE
- 1/2 cup MAYONNAISE
- 1/4 teaspoon SALT
- 2 6 1/2-ounce cans CHUNK TUNA
- 3/4 cup chopped CUCUMBER and/or CELERY
- 1/4 cup sliced stuffed OLIVES
- 2 tablespoons chopped PIMIENTO
- 1/2 teaspoon grated ONION

Method: Dissolve gelatin in hot water. Add cold water, lemon juice, mayonnaise, and salt. Blend well with rotary beater. Pour into refrigerator tray and quick chill 15-20 minutes until firm on edge and soft in center. Turn into bowl and beat until fluffy. Fold in remaining ingredients. Pour into 1-quart mold or individual molds. Chill until firm. Serves 6 to 8.

SALADS AND SALAD DRESSINGS

HASHED BROWN POTATO SALAD

Turn leftover POTATO SALAD into delicious hashed brown potatoes. If the salad has been made with thin dressing, drain it well, then pan-fry in just enough BUTTER to keep potatoes from sticking. Turn often with a spatula so they will brown evenly all over. Serve with frankfurters and salad for a quick, thrifty supper dish.

ONION FRENCH DRESSING

- 3/4 cup OLIVE or SALAD OIL
- 1 tablespoon minced ONION
- 2 teaspoons SALT
- 1 teaspoon PAPRIKA
- 1/2 teaspoon powdered dry MUSTARD
- 1/2 teaspoon GARLIC POWDER
- 1/4 teaspoon ground BLACK PEPPER
- 1 teaspoon SUGAR
- 1/4 cup CIDER or WINE VINEGAR

Method: Combine all ingredients. Shake well in a covered jar or beat with a rotary beater. Yield: 1 to 1 1/4 cups.

POTATO SALAD DRESSING (BOILED)

- 4 EGGS
- 1 cup SUGAR
- 4 tablespoons FLOUR
- 2 teaspoons SALT
- 2 teaspoons MUSTARD
- 1 cup VINEGAR
- 1 cup WATER

Method: Combine all ingredients in double boiler and beat while cooking until thickened.

Mrs. Robert Walton, Verdigre, Nebraska

DESSERTS

ORANGE WHIP TOPPING

- 1/3 cup HEAVY CREAM, whipped
- 1 tablespoon SUGAR
- 1 teaspoon grated ORANGE RIND

Method: Whip cream until stiff. Add sugar and orange rind. Serve with pumpkin or mince pie. Yield: 2/3 cup orange whip topping.

PINEAPPLE CRANBERRY ICE

- 2 cups of jellied CRANBERRY SAUCE
- 1 cup canned PINEAPPLE JUICE
- 1/4 teaspoon PEPPERMINT EXTRACT

Method: Combine canned pineapple juice and peppermint flavoring. With a fork crush 2 cups of jellied cranberry sauce. Add pineapple juice and peppermint extract. Stir; pour into a refrigerator tray and freeze. Makes about 4 average servings.

DESSERTS

RHUBARB TOPSY-TURVY PUDDING

- 3 cups diced RHUBARB
- 12 MARSHMALLOWS
- 1/2 cup SHORTENING
- 3/4 cup BROWN SUGAR
- 2 EGGS
- 1 3/4 cups FLOUR
- 1/4 teaspoon SALT
- 3 teaspoons BAKING POWDER
- 1/2 cup MILK
- 1/2 cup chopped NUTS
- 1 cup WHITE SUGAR

Method: Place in 9 x 12 pan, 3 cups rhubarb, diced, marshmallows cut in 4ths; sprinkle with part of brown sugar. Cream shortening and remaining sugar; blend in two eggs. Mix flour, salt, and baking powder. Add milk alternately with dry ingredients. Add nuts. Pour over rhubarb mixture. Bake 350°F. for one hour. Cool and serve with whipped cream or ice cream.

Mrs. Vernon Pont, Little Falls, Minnesota

MINCEMEAT ORANGE PASTRIES

- 2 teaspoons grated ORANGE RIND
- 2 cups well drained MINCEMEAT
- PAstry for 2 crust 9" pie
- ORANGE JUICE

Method: Use pie crust mix or your favorite pastry recipe for 2 crust 9 inch pie, substituting orange juice for water, and adding 2 teaspoons grated orange rind. Have ready 2 cups well drained mincemeat. Roll half of pastry into 8 x 16 inch rectangle. Cut in eight 4 inch squares.

Flute 2 adjoining edges of each square. Place 2 tablespoons mincemeat near center of each. Bring one corner of pastry up over mincemeat. Sprinkle top with grated orange rind. Roll remaining half of pastry and cut into sixteen 2 x 4 inch rectangles. Spread 1 tablespoon mincemeat down center of 8 rectangles. Moisten edges. Cut decorative designs in each of the remaining 8 rectangles. Place over mincemeat filling. Press edges of pastry together with tines of fork. Place pastries on baking sheet. Bake in hot oven (400°F.) about 15 minutes. Makes 16 pastries.

COFFEE ALMOND TORTE

- 28 square GRAHAM CRACKERS
- 2 tablespoons INSTANT COFFEE
- 2 cups ground, blanched ALMONDS
- 1/2 teaspoon CINNAMON
- 1/2 teaspoon SALT
- 2 teaspoons BAKING POWDER
- 6 EGGS, separated
- 1 cup SUGAR
- 1/2 cup MILK
- 2 teaspoons ALMOND FLAVORING
- TOPPING:
- 2 cups WHIPPING CREAM
- 2 tablespoons SUGAR
- 1 tablespoon INSTANT COFFEE

Method: Roll graham crackers fine (2 1/4 cups). Combine first 6 ingredients. Beat egg yolks; gradually add sugar, beating until light and fluffy. Add to dry ingredients; blend in almond flavoring and milk. Beat egg whites stiff but not dry; fold in crumb mixture. Grease and line four 8 inch cake pans with paper, then grease paper; spoon thin layer of batter into the 4 pans. Bake in slow oven (325°F.) 20-25 minutes; remove from pans and cool. Filling: Whip 2 cups heavy cream. Fold in 2 tablespoons sugar and 1 tablespoon instant coffee. Top each layer generously with filling. Chill frosted layers in freezer to set cream. Arrange layers together and sprinkle with almonds if desired. Serves 10.

DESSERTS

FROZEN PLUM PUDDING

- 1/2 cup thinly sliced DATES
- 1/4 cup finely diced CITRON
- 1/4 cup finely diced red and green CANDIED PINE-APPLE
- 1/4 cup finely diced red and green CANDIED CHERRIES
- 1/4 cup chopped RAISINS
- 1 quart soft VANILLA ICE CREAM

Method: Fold prepared fruits into softened ice cream. Spoon into 3 cup mold. Cover and freeze. Makes 4 to 6 servings.

PEARS DE MENTHE

- 4 ripe PEARS
- 1 8-ounce package CREAM CHEESE
- 1 tablespoon CREAM or MILK
- 2 tablespoons CREME DE MENTHE or
- 1 teaspoon MINT FLAVORING
- GREEN FOOD COLORING (few drops)
- 1/4 cup toasted chopped ALMONDS

Method: Soften cream cheese with fork; blend in cream and Creme de Menthe or mint flavoring and coloring. Spread pears with cheese, then holding stem, roll bottom half of pear in chopped almonds. Chill until needed. When ready to serve, place on dessert dish and garnish with lettuce leaf. Serve with dessert or salad fork. Serves 4.

BAKED CUSTARD WITH CARAMEL SAUCE

- 1/2 cup BROWN SUGAR
- 6 EGGS
- 1 teaspoon SALT
- 1 teaspoon VANILLA
- 3 cups MILK

Method: Sprinkle brown sugar in bottom of baking dish or divide into your custard cups. Beat eggs in a bowl, add salt and vanilla while beating. Add 3 cups milk, 1 cup at a time; when mixed, pour over brown sugar and don't stir. Bake 45 minutes to 1 hour in moderate oven (set in a pan of water while baking), until a knife can be stuck in and comes out clean; custard will cling to knife until it's done.

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

PEAR ICE

- 1 #2 1/2 can PEARS
- 2 cups WATER
- 1 cup SUGAR
- JUICE from PEARS
- 1 envelope GELATIN
- JUICE of 2 LEMONS

Method: Boil together water, juice from pears, and sugar. Cool somewhat. Soak gelatin for 3 to 5 minutes in small amount of water. Add to above liquid while still warm and let cool. Add juice of 2 lemons. Add mashed pears. Place in freezing tray, freeze overnight if possible.

Bess Bessler, Sioux Falls, South Dakota

DESSERTS

BAKED APPLES

APPLES
MINCEMEAT
GLAZE:

1 cup SUGAR
1/2 cup WATER
2 teaspoons LEMON JUICE
2 teaspoons melted BUTTER

Method: Core Jonathan apples. Stuff center with mincemeat. Mix all ingredients for glaze. Baste apples with glaze as they bake, till tender.

Mrs. LuVern Bruget, Yankton, South Dakota

RHUBARB CREME FREEZE

2 cups washed RHUBARB
3/4 cup SUGAR
1 EGG, beaten
1/2 cup BANANA, mashed
1 tablespoon LEMON JUICE
1 cup COFFEE CREAM

Method: Cook rhubarb and sugar until soft, about 10 minutes. Set aside to cool. Combine with remaining ingredients and pour into a freezing tray. Freeze until hard, place in cold bowl and beat until fluffy but not melted. Return to freezing compartment and freeze again.

Mrs. Harry Wallsmith, Madison, Minnesota

BERNETTA'S DESSERT

1 EGG, beaten
1/2 cup SUGAR
1 tablespoon BUTTER
1 small can CRUSHED PINEAPPLE
1/2 cup chopped NUTS
1/2 pint WHIPPED CREAM
GRAHAM CRACKER CRUMBS

Method: Combine egg, sugar, and butter; mix well. Add crushed pineapple and chopped nuts. Fold in whipped cream. Line pan with graham cracker crumbs; cover with filling; sprinkle crumbs on top. Chill before serving.

Mrs. Woody Vollmer, Yankton, South Dakota

ICED CRANBERRIES

Iced cranberries are fine for day-long munching. The cranberries are frosted, not frozen. Make an icing of EGG WHITE with POWDERED SUGAR, beaten together until stiff. Drop or dip fresh CRANBERRIES, one at a time, into icing. Spread cranberries, so they do not touch each other, on baking sheet and bake in slow oven (250 to 300°F.) for about 10 minutes, or until icing is set. While still warm, sprinkle with CINNAMON-SUGAR MIXTURE. Let dry.

Mrs. Henry Cleveringa, Jasper, Minn.

S'MORES

Toast MARSHMALLOWS over embers. For each S'more, have ready a GRAHAM CRACKER covered with the same size square of MILK-CHOCOLATE BAR. Slip 2 gooey marshmallows atop, add graham cracker lid, then squash down. Yum! Yum!

CAKES AND FROSTINGS

JELLY ROLL

12 EGG YOLKS
1 1/2 cups SUGAR
1/2 cup WATER
Sift together:
1 1/2 cups FLOUR
3 teaspoons BAKING POWDER
1 teaspoon LEMON or VANILLA EXTRACT
1 whole EGG, add last and mix

Method: Beat egg yolks until lemon colored; add sugar; beat well. Add water and sifted dry ingredients, alternately. Add lemon or vanilla. Add whole egg and blend. Pour in jelly roll pan, lined with wax paper. Bake about 30 minutes at 325°-350°F. Turn on cloth, sprinkle with powdered sugar. Cut off crisp edges and roll. Unroll when cool, spread with lemon or chocolate filling or jelly, and reroll.

Mrs. Earl Zempel, Appleton, Minnesota

ANGEL PECAN CAKE FINGERS

Cut a loaf ANGEL FOOD CAKE into 1/2 inch slices, then cut each slice into 3 equal-sized fingers. Then make this icing: Combine 1/4 cup of melted BUTTER, 1/4 cup of ORANGE JUICE and 1 1/2 cups of CONFECTIONER'S SUGAR. Dip cake fingers into the orange icing. Then dip them in a nut mixture made of chopped PECANS and 1/2 cup of GRAHAM CRACKER CRUMBS. Refrigerate until served.

CRANBERRY ANGEL CAKE

Hollow out the center of an ANGEL CAKE (10"), leaving a 1" wall. Save the cake crumbs to fold into parfait. Now make . . .

CRANBERRY PARFAIT FILLING

1 pound can JELLIED CRANBERRY SAUCE
2 tablespoons SUGAR
1/2 pint HEAVY CREAM, whipped
1/2 teaspoon ALMOND EXTRACT
CAKE CRUMBS

Method: Beat the cranberry sauce and sugar together with fork or beater. Fold in whipped cream, flavoring and cake crumbs. Spoon into angel cake. Place filled cake on cake tray and put in freezer. At serving time, frost cake with sweetened whipped cream that has been tinted a pale pink with a few drops of red vegetable coloring.

BUTTER CREAM FROSTING

4 cups POWDERED SUGAR (1 pound box exactly)
3/4 cup VEGETABLE SHORTENING
2 EGG WHITES
Cream this together thoroughly.

Add:
1/2 cup MELTED BUTTER (never margarine)
1 teaspoon VANILLA
1/2 cup VEGETABLE SHORTENING
Whip until smooth

This freezes exceptionally well and is delicious. Yes — the shortening amounts are right!

Grandma Helen Hubler

FRUIT CAKE ARABY

Prepare one 10½ ounce package POUND CAKE. Mix according to label directions. Then add 3 to 4 tablespoons INSTANT COFFEE and 1 cup mixed CANDIED FRUIT, coarsely chopped. Spread in greased and floured 8" or 9" ring mold. Bake at 325°F. for 35 minutes.

GUMDROP CAKE

- 2 pounds RED and GREEN GUMDROPS
- 1 cup SUGAR
- 1 cup BUTTER
- 2 beaten EGGS
- 1½ cups APPLESAUCE
- 1 teaspoon CINNAMON
- 1 teaspoon CLOVES
- 1 pound WHITE RAISINS
- 1½ cups NUT MEATS
- 1 teaspoon SODA dissolved in
- 1 teaspoon HOT WATER
- 1 teaspoon SALT
- 4 cups FLOUR

Method: Cut gumdrops into bits with scissors dipped in water. Cream together sugar, butter and eggs. Measure and sift together dry ingredients. Sprinkle 1 cup of dry ingredients over gumdrops, raisins and nut meats and see that all are given a coating of the flour mixture. Combine creamed mixture with dry mixture, and with applesauce and soda. Add floured gumdrops, raisins and nut meats. Bake at 350°F. approximately 1 hour in loaf pans, or 1 hour and 20 minutes in large angel food cake pan. When cold, wrap in foil and freeze. Note: to achieve an almost white fruit cake, you may substitute 1 drop each oil of cinnamon and oil of cloves for the powdered spices.

APPLE BLOSSOM FROSTING

- 1 WINESAP APPLE
- 1 cup granulated SUGAR
- JUICE of ½ LEMON
- 2 EGG WHITES
- RED COLORING

Method: Peel apple and grate very fine. Add lemon juice, sugar and egg whites. Beat with electric mixer at high speed, 10 to 12 minutes, until frosting is stiff and will stand in peaks. Add few drops of red coloring and beat until frosting is tinted a very pale pink.

ROYAL CHEESE CAKE

- 3 8-ounce packages CREAM CHEESE
- 3 EGGS
- ¾ cup SUGAR
- 1 teaspoon VANILLA

Method: Soften cream cheese and blend with remaining ingredients. Allow to stand at room temperature.

- CRUST
- 1 6-ounce package ZWIEBACK, finely rolled (24 slices)
- ½ cup BUTTER, softened
- 2 tablespoons SUGAR

Method: Blend and press firmly against bottom and sides of a 9-inch spring form pan. Pour in cheese mixture and bake in moderately hot oven (375°F.) 30 minutes. Chill thoroughly.

LEMON BISQUE

- 1 package LEMON PUDDING
- JUICE of 1 LEMON
- 8 MARSHMALLOWS
- 1 cup WHIPPING CREAM
- 1 9-inch GRAHAM CRACKER CRUST

Method: Make a 9-inch graham cracker crust. Chill. Cook lemon pudding, add juice of 1 lemon and 8 marshmallows, cut up. Stir until marshmallows are melted; chill. Fold in cream, whipped. Pour into chilled crust. Sprinkle with a few crumbs reserved from crust. Chill until serving time.

(Hint: For crust, use powdered sugar instead of granulated sugar.)
Mrs. Clarabeth Stulken, Wessington Springs, South Dakota

STRAWBERRY CHEESE PIE

- 1 9-inch UNBAKED PIE SHELL
- 1 8-ounce package of CREAM CHEESE
- ½ cup SUGAR
- 2 tablespoons FLOUR
- 3 EGGS
- 1/3 cup MILK
- 1¼ teaspoons VANILLA

Method: Put cheese in mixing bowl (be sure it is at room temperature) and add sugar gradually, creaming it (may use electric mixer). Add flour and unbeaten eggs, beating all the time. Add milk and vanilla. Continue beating until mixture is perfectly smooth. Turn into unbaked pie shell and bake in a 350°F. oven for approximately 40 minutes. Put knife blade into center of pie; when it comes out clean, the pie is done. Chill. Cover with the Strawberry glaze.

- STRAWBERRY GLAZE
- 1 package frozen STRAWBERRIES (can use fresh berries)
- 2 tablespoons SUGAR
- 1 teaspoon CORNSTARCH
- 2 tablespoons COLD WATER

Method: Put frozen berries into pan over low heat. Cook until ice crystals are gone and berries are free in juice. Add sugar, and cornstarch that has been dissolved in cold water; cook until fruit is transparent and mixture is thickened. Add few drops of red coloring, if you desire. Cool. When completely cold, spread over cheese pie. Chill for several hours or overnight.

Mrs. Carl H. Rischen, Pierson, Iowa

CANDIED RHUBARB PIE

- PASTRY for bottom crust
- 1¼ cups SUGAR
- 3 tablespoons FLOUR
- ¼ teaspoon SALT
- 2 tablespoons melted BUTTER
- 1 EGG, beaten
- 4 cups RHUBARB, 1 inch pieces (about 2 pounds)

Method: Mix sugar, flour and salt. Stir in melted butter and beaten egg. Line 9-inch pie pan with pastry. Flute edge so it stands up. Spread rhubarb into lined dish. Spread butter-egg mixture over rhubarb, patting it firmly. Sprinkle TOPPING over all. Bake in moderately hot oven (425°F.) for about 40 minutes or until filling bubbles up and pastry and topping are well browned.

- TOPPING
- ½ cup SUGAR
- ⅛ teaspoon SALT
- ½ cup FLOUR
- ¼ cup BUTTER (½ bar)

Method: Mix sugar, flour and salt in bowl. Cut in butter until mixture is like coarse cornmeal. Set aside while making pie.

PIES

LEMON SWIRL PIE FILLING

- 1 envelope GELATIN
- 1/4 cup cold WATER
- 3 EGGS separated
- 1/4 teaspoon SALT
- 3 tablespoons LEMON JUICE
- 2 tablespoons LEMON RIND
- 3/4 cup SUGAR
- CRUMB PIE SHELL

Method: Soften gelatin in 1/4 cup cold water. Beat egg yolks in top of a double boiler, stir in lemon juice and rind, salt, 1/2 cup sugar and softened gelatin. Cook over hot water until mixture is thickened. Beat egg whites; gradually add remaining sugar. Fold egg whites into lemon mixture. Spoon into crumb shell. Refrigerate.

PURPLE PLUM PIE

- 3 cups pitted PLUMS, cut in half
- 3/4 cup SUGAR
- 3 tablespoons FLOUR
- 1 teaspoon CINNAMON
- 1 tablespoon LEMON JUICE
- 1 tablespoon BUTTER
- PASTRY for 2-crust pie

Method: Mix sugar, flour, cinnamon, lemon juice and plums. Put in unbaked pie crust. Dot with butter. Cover with top crust and bake at 425°F. for 35-40 minutes, or until nicely browned.

Mrs. Charles Hendricks, R.F.D. No. 1, Brookings, South Dakota

SWEETIE PIES

- 3 cups PUFFED RICE
- 3 tablespoons BUTTER
- 2 tablespoons PEANUT BUTTER
- 1/4 pound (14 to 16) MARSHMALLOWS
- 3 1 1/2 ounce MILK CHOCOLATE BARS

Method: Heat puffed rice in shallow pan in moderate oven (350°F.) 10 minutes. Pour puffed rice into large greased bowl. Melt butter, peanut butter and marshmallows in top of double boiler over hot water; stir until smooth. Pour marshmallow mixture over puffed rice; stir until evenly coated. Pack on bottom and sides of greased tiny pie tins. Place 1/4 chocolate bar in each

shell. Heat in moderate oven 2 minutes. Remove from oven and spread chocolate to fill shell. Stand birthday candle in each. Chill. Makes 12.

MERINGUE PIE

- 10 SODA CRACKERS, rolled fine
- 1 cup SUGAR
- 2 EGG WHITES (beaten stiff)
- 1 teaspoon VANILLA
- 1 teaspoon BAKING POWDER
- 1 package STRAWBERRY CHIFFON PIE MIX
- 1 box frozen STRAWBERRIES

Method: Roll the crumbs fine. Beat the egg whites stiff and add the cup of sugar slowly. Fold in crumbs, add vanilla and baking powder. Spread in a buttered pie plate and bake one hour at 300°F. Cool. Prepare one box of strawberry chiffon pie mix as directed and add one box of frozen strawberries, drained. Pile this on top of the mixture in pie plate and refrigerate.

COOKIES

SWEDISH COOKIES

- 6 tablespoons (3/4 stick) BUTTER
- 1/4 cup granulated SUGAR
- 1 cup sifted ALL PURPOSE FLOUR
- 2 tablespoons BUTTER
- 1/4 cup granulated SUGAR
- 2 teaspoons ALL PURPOSE FLOUR
- 1 1/2 tablespoons CREAM
- 1/3 cup flaked or finely cut COCONUT
- 4 maraschino CHERRIES, chopped

Method: Preheat oven at 350°F. Cream together 3/4 stick butter and 1/4 cup sugar until light and fluffy. Blend in 1 cup flour. Divide mixture into 12 parts; press one part into bottom and half way up sides of each of 12 ungreased 2 1/4 inch muffin cups. Bake 10 minutes. In saucepan combine 2 tablespoons butter, 1/4 cup sugar, 2 teaspoons flour, cream, coconut and cherries. Cook over low heat, stirring constantly, until mixture boils. Remove from heat and spoon mixture into partially baked cookie shells. Bake 15 minutes or until brown. Cool in muffin cups 3 to 5 minutes, then carefully remove. Makes 12.

APPLESAUCE COOKIES

- 1 cup soft SHORTENING
- 2 cups BROWN SUGAR, packed
- 2 EGGS
- 1/2 cup cold COFFEE
- 3 1/2 cups sifted FLOUR
- 2 cups well drained APPLESAUCE
- 1 cup RAISINS, DATES or MINCEMEAT
- 1/2 cup chopped NUTS
- 1 teaspoon SODA
- 1 teaspoon SALT
- 1 teaspoon CLOVES
- 1 teaspoon NUTMEG
- 1 teaspoon CINNAMON

Method: Mix all together. Chill dough 1 hour. Drop on greased cookie sheet; bake 8-10 minutes in 400°F. oven.

Mrs. Art Guse, New Ulm, Minnesota

RUM BALLS

- 2 1/2 cups sifted ALL PURPOSE FLOUR
- 1/4 teaspoon BAKING SODA
- 1/2 teaspoon SALT
- 1/2 cup chopped NUT MEATS
- 1/2 cup (3 ounces) chopped SEMI-SWEET CHOCOLATE PIECES
- 1 cup SHORTENING
- 1/2 cup firmly packed BROWN SUGAR
- 1/2 cup granulated SUGAR
- 1 teaspoon imitation RUM EXTRACT
- 1 EGG
- 1 tablespoon VINEGAR
- 1/4 cup CONFECTIONERS' SUGAR
- 3 tablespoons finely chopped SEMI-SWEET CHOCOLATE PIECES

Method: Sift together flour, baking soda and salt. Blend with nutmeats and 1/2 cup chopped semi-sweet chocolate pieces. Cream shortening, brown and granulated sugar, and flavoring thoroughly. Beat in egg. Stir in dry ingredients and vinegar, mixing only until blended. Form into 1 inch balls. Bake on cookie sheet in a 350°F. (moderate) oven about 10 minutes. While warm, dip tops of cookies into a mixture of confectioners' sugar and 3 tablespoons finely chopped semi-sweet chocolate pieces.

EASY CHOCOLATE COOKIES

- 3 EGG WHITES, beaten until stiff
- 1 cup sifted POWDERED SUGAR
- 1 cup SODA CRACKER CRUMBS
- ½ cup PECANS, chopped fine
- 1 teaspoon VANILLA
- 1 package of CHOCOLATE CHIPS, melted

Method: Beat egg whites until stiff. Fold in powdered sugar, then the cracker crumbs, pecans, vanilla and lastly the chocolate chips. Drop by teaspoons on well greased cookie sheet and bake for 12 minutes in a 350°F. oven.

Gladys Quint, Blue Earth, Minnesota

BEST DATE BARS

- 2 EGG YOLKS
- ¾ cup SUGAR
- 1 teaspoon VANILLA
- 3 EGG WHITES
- 2 cups finely cut DATES
- ¾ cup chopped NUTS
- 1/3 cup sifted FLOUR
- 1/3 teaspoon SALT
- 1 teaspoon BAKING POWDER

Method: Beat 2 egg yolks thick and lemon colored. Add ¾ cup sugar gradually. Add vanilla. Beat 3 egg whites stiff and fold yolk mixture into them, using an egg whisk or spatula. Fold in dates and nuts, mixed with flour, salt and baking powder. Spread in a greased 9 x 13 inch pan. Bake at 350°F. for 25 minutes. Cut while hot. Cool and roll in confectioner's sugar.

Mrs. Joe Pacas, Sr., Stanton, Nebraska

MARSHMALLOW CRISPY TREATS

- ¼ cup BUTTER
- ½ pound MARSHMALLOWS
- ½ teaspoon VANILLA
- 5 cups RICE CRISPIES

Method: Melt butter in 3 quart saucepan. Add marshmallows and cook over low heat. Add vanilla; stir constantly until blended. Remove pan from heat. Stir in rice crispies. Stir briskly

until well coated with marshmallow mixture. Lightly press warm mixture into buttered 13 x 9 inch pan. When cool cut into 2 inch squares. Yield: 24 squares.

PRALINE COOKIES

- 1 can condensed MILK (sweetened) (1¼ cups)
- 2 tablespoons INSTANT COFFEE
- 2/3 cup dark BROWN SUGAR, firmly packed
- 1/3 cup WATER
- ¼ cup BUTTER
- 2 EGGS
- ½ teaspoon SALT
- ½ teaspoon MAPLE EXTRACT
- 1 teaspoon VANILLA
- ½ cup sifted FLOUR
- 1 cup PECANS

Method: Combine and bring to boil, stirring constantly, milk, coffee, and brown sugar. Remove from heat, add water and butter and stir until melted. Combine and beat well: 2 eggs, salt, maple extract, vanilla; add slowly, while stirring rapidly, the instant coffee mixture. Add flour and nuts (finely chopped). Drop by teaspoons 2" apart on greased aluminum foil lined cookie sheet. Bake at 350°F. for 8 to 10 minutes. Let cool on foil. Makes 6 dozen.

FORGOTTEN KISSES

- 2 EGG WHITES
- Few grains SALT
- ½ teaspoon CREAM of TARTAR (scant)
- ¾ cup SUGAR
- ½ teaspoon VANILLA
- RED, GREEN, and YELLOW FOOD COLORING
- 1½ cup CHOCOLATE MINT CHIPS, CHOCOLATE CHIPS or CHOPPED NUTS

Method: Preheat oven to 375° for at least 15 minutes. Beat egg whites until frothy; add salt and cream of tartar, beating until stiff. Add sugar slowly, beating all the time. Beat until mixture is glossy; add vanilla. Divide mixture into 3 parts. Tint each with one of the colors. Fold into each ½ cup chips or nuts. Drop by spoonful on greased cookie sheet. Place in oven and turn off immediately. Do not open oven for 5 hours.

Mrs. Ben Lexvold, Box 204, Wanamingo, Minnesota

TOFFEE COOKIES

- 1 cup BROWN SUGAR
- 1 cup BUTTER or ½ cup BUTTER and ½ cup VEGETABLE SHORTENING
- 1 EGG YOLK
- 2 cups sifted FLOUR
- 1 teaspoon VANILLA
- 1 giant CHOCOLATE BAR or 1 package CHOCOLATE CHIPS
- Chopped ALMONDS

Method: Cream together sugar and butter. Add egg yolk and vanilla. Beat. Add flour and mix well. Spread on large jelly roll pan. Bake in 350°F. oven for 15 to 20 minutes. Melt the chocolate bar or chocolate chips over hot water. Drop it on the hot cookies by spoonful here and there. Let the cookies cool a short time, then spread the bar over the cookies that have hardened a little. The only trick to these cookies is getting the bar spread over the cookies and this is the best way to do it. Sprinkle chopped nuts over the top.

Mrs. L. J. Lund, Hampton, Iowa

COOKY CHRISTMAS TREES

- ½ cup BUTTER
- 1 cup SUGAR
- 1 EGG
- 1 teaspoon VANILLA
- 2½ cups sifted enriched FLOUR
- 1 teaspoon BAKING POWDER
- ½ teaspoon SALT
- ¼ cup MILK
- 1½ cups QUICK or OLD FASHIONED UNCOOKED OATS
- GREEN SUGAR
- 12 PEPPERMINT STICKS
- 24 large GUMDROPS

Method: Beat butter until creamy; add sugar gradually, beating until fluffy. Beat in egg and vanilla. Sift together flour, baking powder and salt; add to creamed mixture alternately with the milk. Blend in rolled oats. Roll dough out on lightly floured board or canvas to ⅛ inch thickness. Cut with fluted round cutters into 3 different size circles (1½, 2½ and 3½ inches in diameter), making 12 of each. Cut a hole slightly larger than diameter of peppermint stick in center of each. Place cookies on greased cookie sheets; sprinkle thickly with green sugar. Bake in moderate oven (375°F.) 10 to 12 minutes. Cool: pipe edges with white confectioners' sugar frosting. Stand a peppermint stick upright in 2 large oblong gumdrops: "glue" to a small plate or coaster with thick frosting. Fasten 3 cookies onto peppermint stick with thick frosting. Start with a 3½ inch cookie, next a 2½ inch cookie and finally a 1½ inch cookie. Makes 1 dozen Christmas trees.

COOKIES

DATE BALLS

- ½ cup SUGAR
- 1 cup DATES
- 1 EGG
- 2 cups RICE CRISPIES
- 1 cup NUTS
- 1 teaspoon VANILLA
- COCONUT

Method: Cook together until thick, sugar, dates and egg. Remove from fire and add 2 cups rice crispies, nuts, and vanilla. Cool until you can handle. Roll in small balls. Roll in coconut.

BAR COOKIE

- ½ cup BUTTER
- 1 teaspoon VANILLA
- ½ cup WHITE SUGAR
- ½ cup BROWN SUGAR
- ½ teaspoon SALT
- 1 tablespoon WATER
- 2 beaten EGG YOLKS
- 1 teaspoon SODA
- 1¾ cups FLOUR
- 1 6-ounce pkg. CHOCOLATE CHIPS
- FROSTING:
- 2 EGG WHITES
- 1 cup BROWN SUGAR

Method: Cream together butter, vanilla, sugar, brown sugar and salt. Add 1 tablespoon water and beaten egg yolks. Sift soda in flour and add. Spread in greased and floured 9 x 13 inch pan. Sprinkle chocolate chips over dough and cover with frosting of 2 beaten egg whites with 1 cup brown sugar blended in. Bake at 375°F. for 30 to 35 minutes.

Louise Thompson, Mission Hill, South Dakota

PEEK-A-BOO FILLED JUMBO DROP COOKIES

- 1 cup SHORTENING
- 2 cups BROWN SUGAR (packed)
- 3 EGGS
- ½ cup WATER
- 1 teaspoon VANILLA
- 3½ cups sifted FLOUR
- ½ teaspoon SALT
- 1 teaspoon SODA
- ⅛ teaspoon CINNAMON
- FILLING:
- 2 cups DATES
- ¾ cup SUGAR
- ¾ cup WATER
- ½ cup NUT MEATS

Method: Mix thoroughly, shortening, brown sugar and eggs. Stir in water and vanilla. Sift flour, salt, soda and cinnamon together. Combine all above ingredients. Drop with teaspoon onto ungreased baking sheet. Place ½ teaspoon of the date filling on dough; cover with ½ teaspoon dough, put on as a strip over center. Bake 10 to 12 minutes. Makes 5 to 6 dozen.

Date Filling: Cook together until thick, stirring constantly, 2 cups dates, cut small, sugar and water. Add nuts. Cool.

Mrs. Roger Davis, Highmore, South Dakota

PINEAPPLE MACAROONS

- ½ cup sweetened CONDENSED MILK
- 2 cups shredded COCONUT
- 1 cup crushed PINEAPPLE SALT

Method: Mix condensed milk, shredded coconut and pineapple that has been entirely drained. Add salt. Drop by spoonful on a well greased cooky sheet, about one inch apart. Bake in a 350°F. oven until delicately browned — usually 12 minutes.

BREAD AND ROLLS

SUNDAY BREAD

- 2 cups BISCUIT MIX
- 1 cup ROLLED OATS (uncooked)
- ¾ cup SUGAR
- ¼ teaspoon SALT
- 1 teaspoon BAKING POWDER
- ½ cup snipped dried APRICOTS
- ½ cup GOLDEN SEEDLESS RAISINS
- ½ cup broken WALNUT MEATS
- 1 EGG, well beaten
- 1¼ cups MILK

Method: Combine first five ingredients by stirring (do not sift). Add fruits and nuts. Combine egg and milk and stir in. Beat hard with a spoon for half a minute. Spoon into greased 1½ quart casserole. Bake in moderate oven, 350°F., for 50 to 60 minutes. Cool in casserole 10 minutes, then remove to rack. Cool. If desired, frost with a thin confectioners' sugar icing. Do not slice until the day after baking.

MAGIC WAFFLES

- 2 cups FLOUR
- 1 teaspoon SODA
- 1 tablespoon SUGAR
- ½ teaspoon SALT
- 2 EGGS
- ¼ cup VINEGAR
- 1¾ cups MILK
- 1/3 cup melted BUTTER

Method: Sift together flour, soda, sugar and salt. Separate 2 eggs. Beat yolks and add ¼ cup vinegar and 1¾ cups milk. Add 1/3 cup melted butter. Combine above ingredients. Beat egg whites stiff and fold into above mixture that has been mixed. Makes 8 large waffles that stay nice and crisp but aren't tough or hard.

Helen DeLong, Sioux Falls, South Dakota

APPLE BREAD

- ¼ cup SHORTENING
- 2/3 cup SUGAR
- 2 EGGS
- 2 cups FLOUR
- 1 teaspoon SODA
- 1 teaspoon BAKING POWDER
- 1 teaspoon SALT
- 2 cups coarsely grated RAW APPLE

Method: Cream together until light and fluffy the shortening and sugar. Beat in 2 eggs. Sift dry ingredients together and add to other mixture; add coarsely grated raw apple. Pour in greased loaf pan. Bake 50-60 minutes at 350°F. Do not cut until cold.

Mrs. Art Guse, New Ulm, Minnesota

WHITE BREAD

- 2 teaspoons SUGAR
- ½ cup warm WATER
- 2 packages DRY YEAST
- 2 cups POTATO WATER (lukewarm)
- 2 cups WATER (lukewarm)
- ½ cup SUGAR
- 6 cups FLOUR
- 2 tablespoons SALT
- ¼ cup LARD
- 5½ cups FLOUR

Method: Dissolve yeast in ½ cup warm water with 2 teaspoons sugar. Stir, let stand 10 minutes. Then add the 2 cups potato water and 2 cups plain water; sugar; 6 cups flour. Beat with electric mixer. Add salt, lard, and the rest of flour. Mix together. Let rest 15 to 20 minutes. Knead; let rise. Punch down and let rise again. Shape into four loaves. Bake at 375°F. for 15 minutes, then turn down heat to 350°F. Total baking time is 55 minutes.

Mrs. Walter Knaak, Spirit Lake, Iowa

BREAD AND ROLLS

WHITE BATTER BREAD

- 1 1/4 cups very warm, not hot, WATER
- 1 package ACTIVE DRY YEAST
- 2 tablespoons SUGAR
- 2 tablespoons SHORTENING
- 2 teaspoons SALT
- 3 cups sifted FLOUR

Method: Measure water into mixer bowl. Sprinkle in yeast; stir until dissolved. Add sugar, shortening, salt and half the flour. Beat 2 minutes, medium speed, on mixer, or 300 vigorous strokes by hand. Scrape sides and bottom of bowl frequently. Add remaining flour and blend in with a spoon until smooth, 1 to 1 1/2 minutes. Scrape batter from sides of bowl. Cover with cloth and

let rise in a warm place (85°F.) until double, about 30 minutes. Stir down batter by beating about 25 strokes. Spread batter evenly in greased loaf pan 9 x 5 x 3 inches. Batter will be sticky. Let rise in warm place (85°F.) until batter reaches 1 inch from top of pan (about 40 minutes). Bake in moderate oven (375°F.) for 45 to 50 minutes or until brown. To test loaf, tap the top crust; it should sound hollow. Immediately remove from pan. Brush top with melted butter.

DROP BISCUITS

- 2 cups enriched FLOUR
- 1 tablespoon BAKING POWDER
- 1/2 teaspoon SALT
- 1/4 cup SHORTENING
- 1 cup MILK
- MARMALADE

Method: Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add milk to make a thick batter, stirring only until flour is well moistened. Drop a spoonful into a greased muffin pan. Add 1 teaspoon of marmalade and top with another spoonful of biscuit batter. Bake in hot oven (450°F.) about 12 minutes. Makes 12 biscuits.

DANISH PASTRY

- 1 cake YEAST
- 1/4 cup warm WATER
- 4 cups FLOUR
- 1 cup BUTTER
- 3 tablespoons SUGAR
- 1 teaspoon SALT
- 3 EGGS, separated
- 1 cup scalded MILK
- BROWN SUGAR, RAISINS, PRUNES, APRICOTS, CANDIED FRUITS, NUTS, etc., for filling
- ICING:
- 1 1/2 cups POWDERED SUGAR
- 1 teaspoon BUTTER
- HOT WATER to make thin icing

Method: Dissolve yeast in warm water. In large bowl put flour, sugar, salt, butter and mix like pie crust. Beat egg yolks; add milk and yeast. Combine mixtures; mix carefully; cover and place in refrigerator overnight. Cover egg whites and refrigerate until dough is chilled. In morning, divide dough into three parts or four, depending on pan size. Roll each piece 9 inches wide and length of pan. Spread center with beaten egg white, a layer of brown sugar, fruit and nuts. Fold dough over center twice. Let rise 2 hours. Bake at 375°F. for 25 minutes. Spread with icing after baking. (For prune filling, cover prunes with warm water, keep on pilot light 4 hours. Take out pits, use prunes for filling.)

Mrs. Nick Andersen, Eagle Grove, Iowa

BREAD AND ROLLS

PINEAPPLE PETAL RING

- 5 PINEAPPLE SLICES
- 10 BISCUITS (1 package refrigerator biscuits)
- 2 tablespoons VEGETABLE OIL
- 1/4 cup SUGAR
- 1/2 teaspoon CINNAMON

Method: Grease ring mold; gently bend pineapple slices to fit into mold, spacing evenly. Dip and turn each biscuit first in oil, then in cinnamon-sugar mixture. Stand one biscuit on edge in each of the 5 pineapple slices. Lay remaining five biscuits flat in the spaces between. Bake 15 minutes at 425°F. Invert on serving dish. Let ring mold stand 5 minutes before lifting off. Makes 5 servings.

SUMMER BAKING SHORTCUT

- 1/3 cup SUGAR
- 1 1/2 teaspoons LEMON RIND
- 1 1/2 tablespoons LEMON JUICE
- 1 1/2 tablespoons melted BUTTER
- 1 dozen BROWN'N SERVE DINNER ROLLS

Method: Mix first four ingredients together; spread over bottom of a shallow baking pan. Then press rolls with tops down over the lemon mixture. Bake in a hot oven (400°F.) for 15 minutes. Let rolls stand in the pan one minute after removing from oven. Invert pan to remove rolls so that the lemon mixture is up.

CINNAMON MINCEMEAT ROLLS

Roll BISCUIT DOUGH to a thickness of about one-fourth inch and spread with canned MINCEMEAT. Dot with BUTTER and roll up like a jelly roll. Cut into 1 inch slices. Arrange in a buttered baking pan and sprinkle with a mixture of CINNAMON and SUGAR. Bake in a hot oven until brown. Delicious served warm!

CORN KERNEL BISCUITS

Add 1 cup drained canned WHOLE KERNEL CORN to 2 cups BISCUIT MIX. Make biscuits following package directions, using EVAPORATED MILK as the liquid. Sprinkle biscuits lightly with PAPRIKA and bake.

FEATHER BUNS

- 1 package YEAST
- 1/4 cup lukewarm WATER
- 1 cup MILK
- 1/4 cup SUGAR
- 1 teaspoon SALT
- 1/2 cup SHORTENING
- 1 EGG
- 3 cups FLOUR (about)
- 1/2 teaspoon VANILLA

Method: Soften yeast in water. Scald milk, add sugar, salt and shortening. Cool to lukewarm. Add 2 cups flour; beat well. Add softened yeast, egg and vanilla. Beat well. Add more flour to make stiff batter. Beat until smooth. Beating is very important. Cover and let rise until doubled — about 1 hour. When light, stir down. Spoon out into greased muffin tins with tablespoon. Let rise until doubled; bake in 375°F. oven about 20 minutes. (If desired can be brushed with a thin powdered sugar icing and sprinkled with walnut meats, while they're cooling.)

Mrs. Herman Tieck, Sioux City 3, Iowa

PRESERVES AND CANNING

MOCK RASPBERRY JAM (With MULBERRIES)

Measure 4½ cups cooked MULBERRIES and JUICE. Stir in 1 package PECTIN; bring to rolling boil; then stir in 6 cups SUGAR and boil vigorously about 3 minutes. Use the directions found in leaflet in pectin box for making jam. When the mixture is ready to remove from fire, add 1 package RASPBERRY POWDERED DRINK. Stir in carefully until all is dissolved. Then pour in sterilized jars. (A finer quality of jam is obtained if the mulberries are run through a food chopper before cooking.)

Mrs. Roy Beyer, Ithaca, Nebraska

GOOSEBERRY AND MULBERRY JAM

- 4 quarts MULBERRIES, fresh
- 2 quarts GOOSEBERRIES, washed and stemmed
- PECTIN
- SUGAR

Method: Cook berries together, run through sieve. Follow the recipe in the pectin box for sour cherry or gooseberry jam.

Mrs. Gilbert Magee, Wessington Springs, South Dakota

PEACH JAM WITHOUT COOKING

- 3 cups crushed PEACHES
- 5 cups SUGAR
- 1 package powdered PECTIN
- 1 cup WATER

Method: Measure 3 cups crushed peaches into a large mixing bowl. Add 5 cups sugar, mix well and let them stand for 20 minutes. They should be stirred occasionally to make sure the sugar is evenly distributed. Dissolve pectin in 1 cup water;

bring to a boil and boil for one minute. Add the pectin solution to the fruit and sugar mixture and stir for 2 minutes. Ladle the jam into jelly glasses or suitable freezer container immediately. About ½ inch of space should be left at the top. Containers should be covered and allowed to stand for 24 to 48 hours or until jam is set. Cover with paraffin. Store uncooked jam in freezer or refrigerator. Once a container is open it should be used within a few days.

CRANBERRY JAM

Grind 2 cups fresh CRANBERRIES and combine with 2 thawed 10 ounce boxes of FROZEN STRAWBERRIES. Then measure 4 cups of SUGAR and set aside. Add 1 (2½ ounce) box of powdered PECTIN to the fruit and place over high heat, until mixture comes to a hard boil. Then stir in sugar, bring to a full rolling boil and boil hard for 1 minute, stirring constantly. Remove from the heat and skim foam, then stir occasionally for 5 minutes to prevent floating fruit. Ladle into hot jelly glasses and cover with hot paraffin. This will make 10 four-ounce glasses.

PRESERVES AND CANNING

RHUBARB JAM

- 4 cups RHUBARB, chopped
- 4 cups SUGAR
- 1 small can CRUSHED PINEAPPLE
- 1 package STRAWBERRY or RASPBERRY GELATIN

Method: Combine rhubarb and sugar. Let stand 2½ hours; stir once in a while. Boil this mixture 10 minutes. Add 1 small can crushed pineapple and boil 5 to 7 minutes more. Remove from stove. Add 1 package of strawberry or raspberry gelatin. Pack in jars and seal.

Mrs. A. S. Martin, Sioux Falls, South Dakota

EASY SWEET PICKLES

Wash small or medium sized CUCUMBERS. Pack in sterilized quart jars. Add 1 tablespoon ALUM, 1 tablespoon SALT, not iodized, fill jar with cold VINEGAR and seal. Let stand at least 6 weeks. When ready to use, pour off and discard the vinegar. Cut pickles lengthwise. Make syrup of 1¼ cups SUGAR, 1 cup WATER, 1½ teaspoons PICKLING SPICES. Bring to boil, add pickles and just bring to boiling point; remove from fire and cool. Let stand at least 12 hours before using.

Mrs. Charles Johnson, Dimock, South Dakota

SLICED SWEET PICKLES

- 24 CUCUMBERS, 7 or 8 inches long
- 12 ONIONS
- 1 quart VINEGAR
- 3 cups SUGAR
- 2 teaspoons CELERY SEED
- 2 teaspoons MUSTARD SEED

Method: Slice both cucumbers and onions. Salt and let stand one hour. Then drain. Make a syrup of one quart vinegar, 3 cups sugar, celery seed and mustard seed; then add the pickles and boil until cucumbers are clear and real hot. Pack in jars and seal.

Mrs. Paul Obst, Randolph, Nebraska

PICKLED FISH

- 2 cups VINEGAR
- 1 cup WATER
- ½ cup SUGAR
- 1 teaspoon pickling SPICES
- 1 tablespoon SALT (in each jar)

Method: Cut fish in pieces, wash clean, pack in jars and to each quart jar, add 1 scant tablespoon of salt. Mix together until dissolved, vinegar, water, sugar, pickling spices; pour this cold mixture over the fish in the jars. Seal and steam 3 hours in hot water bath. Tighten jars.

Mrs. Walter Wilkins, R.F.D. No. 2, Mankato, Minnesota

CANDY

APLETS

- 2 tablespoons GELATIN
- 1 cup unsweetened thick APPLESAUCE
- 2 cups WHITE SUGAR
- ½ cup chopped WALNUTS
- 1 teaspoon VANILLA

Method: Soak gelatin in ¼ cup applesauce 10 minutes. Mix sugar in rest of sauce; combine 2 mixtures; boil 15 minutes. Stir in vanilla and walnuts. Pour into buttered pans. Let stand overnight, cut in squares. Roll in powdered sugar.

Mrs. Walter Nack, Groton, South Dakota

CRISPY SKILLET CANDY

Combine 1 cup finely cut DATES, ½ cup SUGAR, and 1 well beaten EGG in frying pan. Cook over low heat. Stir constantly until mixture thickens. Remove from heat. Stir in 2 cups CRISP CEREAL, ½ cup chopped NUT-MEATS, ⅛ teaspoon SALT, ½ teaspoon VANILLA flavoring. Cool slightly. Shape into small balls. Roll in 1 cup shredded COCOANUT. Let stand until cool and firm. Yield: 24 balls, 1 ½ inches in diameter.

TAFFY

- 4 pie tins
- 3 or 4 others
- ¾ cup gold label MOLASSES
- 1 ¼ cups blue label CORN SYRUP
- 1 cup BUTTER
- 2 cups SUGAR

Method: Cook until it cracks in cold water. (Hear it against side of cup.) When cool, start to pull. Cools quickly.

Call in the Kiddies to help. This is real family fun!

My good neighbor "Beulah,"

Mrs. Art Krueger, Yankton, South Dakota

QUANTITY RECIPES

FROZEN ICE CREAM SALAD OR DESSERT

- 4 3-ounce packages CREAM CHEESE
- 2 cups MAYONNAISE
- 1 cup HEAVY CREAM, whipped
- ½ cup EVAPORATED CHILLED MILK
- 2 No. 2½ cans mixed FRUIT COCKTAIL, well drained
- 1 cup drained quartered MARASCHINO CHERRIES
- 1 bag, 10½ ounce size, miniature MARSH-MALLOWs, or 48 diced big ones

Method: Cream cheese, add mayonnaise. Whip cream, add slowly to chilled evaporated milk, whip until thick; fold in rest of ingredients. Fills 3 one-quart round ice cream containers. Freeze six hours or overnight. For delicate pink color add few drops of cherry juice after each cup of salad, or red coloring. Cut in round slices, peeling carton off, and serve on lettuce. Each quart serves 8 to 10 people. No dressing is needed for topping.

Bess Bessler, Sioux Falls, South Dakota

QUANTITY RECIPES

CRUNCHY SALMON CROQUETTES

(Makes 50 croquettes)

INGREDIENTS	WEIGHT	MEASURE
SALMON, drained and flaked	8 pounds	8 cans
PARSLEY, chopped	—	1 cup
CRACKERS, finely ground	2 pounds	2 boxes
ONIONS, finely chopped or ground	—	1 cup
LEMON JUICE	—	3 tablespoons
SALT	—	1 tablespoon
PEPPER	—	¼ teaspoon
EGGS	—	16
WATER	—	1 cup
CRACKER MEAL	—	—

1. Combine salmon, parsley, cracker crumbs, onion, lemon juice, salt, pepper and 8 slightly beaten eggs.
2. Divide into 50 croquettes.
3. Combine remaining eggs and water. Roll croquettes in cracker meal; dip in egg-water mixture and roll again in cracker meal.
4. Fry in hot fat, 375°F., until golden brown, about 3 to 5 minutes.
5. If desired, serve with sauce of heated condensed cream of celery soup.

WESTERN RANCH MEAT LOAF

Yield — 50 servings — 10 slices per pan

Preparation Time: About 2 hours
Equipment Needed: 5 two-quart loaf pans, skillet

Cooking Time: 1 ¼ hours

INGREDIENTS	AMOUNT
GROUND BEEF	10 pounds
ONIONS, chopped	2½ cups
GREEN PEPPER, chopped	2 cups (9 ounces)
CELERY, chopped	1 quart (1 large bunch)
FAT	1¼ cups
SALT	3½ tablespoons
EGGS	10
BREAD, dry, crumbled	3¾ quarts (1¼ pounds)
WATER	2½ cups
TOMATO JUICE	2½ cups
BUTTER	¼ pound (½ cup)

Pan-fry onions, green pepper, and celery in hot fat. Combine with salt, eggs, bread crumbs, and water to make a stuffing. Beat until bread is thoroughly moistened. Add one-half of the stuffing (1½ quarts) to the meat, mixing well. Pat out half the meat mixture in the bottom of 5 two-quart loaf pans. Cover with remaining stuffing. Top with remaining meat mixture. Press firmly. Bake in moderate oven (350°F.) 1 ¼ hours. Brush top of loaves twice with mixture of tomato juice and melted butter to keep loaves moist.

Suggestion: Be sure bread in stuffing is thoroughly moistened before adding to the meat.

QUANTITY RECIPES

HAM WITH CARROT-PINEAPPLE SAUCE

Yield: 50 servings

Preparation Time: ½ hour
Equipment Needed: Saucepan, 3 baking pans, 9 x 13 x 2 inches

Cooking Time: ½ hour

INGREDIENTS

CANNED HAM, sliced
Crushed PINEAPPLE
CARROTS, shredded
BROWN SUGAR, packed
CINNAMON
CLOVES
CORNSTARCH

AMOUNT

10 pounds*
1¾ quarts (3 No. 2 cans)
¾ quart (3 large)
1 cup
½ teaspoon
1 teaspoon
¼ cup

*This amount yields 50 slices, each weighing 2 to 3 ounces.

Combine pineapple, carrots, brown sugar, cinnamon, cloves, and cornstarch. Mix thoroughly. Cook until mixture boils and thickens.

Arrange about 17 slices of ham in each of 3 baking pans, 9 x 13 x 2 inches. Pour sauce over ham, dividing sauce equally among the 3 pans.

Bake in a moderate oven (350°F.) 30 minutes.

Serve each slice of ham with a spoonful of sauce.

STUFFING-TOPPED BAKED PORK CHOPS

Yield: 50 servings — 1 chop and ½ cup stuffing per serving

Preparation Time: About 1½ hours
Equipment Needed: 2 large, heavy skillets, 6 baking pans, 9 x 13 x 2 inches

Cooking Time: Browning—45 minutes
Baking—1 hour

INGREDIENTS

PORK CHOPS, 1 inch thick
SALT
ONION, chopped
CELERY, chopped
APPLE, unpeeled, chopped
BREAD CUBES, dry
SALT
PEPPER
SAGE
POULTRY SEASONING
BOUILLON

AMOUNT

50
2 tablespoons (about)
1½ cups
3 cups (1 bunch)
1½ quarts
1½ gallons (2½ pounds)
2 tablespoons
1 teaspoon
1 tablespoon
1½ teaspoons
1½ quarts

Pan-brown chops in 2 large, heavy skillets. Arrange in 6 baking pans, 9 x 13 x 2 inches. Sprinkle with salt.

Pan-fry onions and celery in one of the skillets used for the pork chops. Add to remaining ingredients. Mix thoroughly to moisten stuffing.

Place ½ cup stuffing in a mound on each pork chop.

Bake in a moderate oven (350°F.), uncovered, for 1 hour or until chops are fork tender.

Suggestion: The stuffing can be made early and stored, covered, in the refrigerator.

QUANTITY RECIPES

CHEESE FONDUE

(Makes 48 servings)

INGREDIENTS

BUTTER
CRACKERS, coarsely crumbled
CHEDDAR CHEESE, grated
EGGS
MILK
SALT
PAPRIKA
WORCESTERSHIRE SAUCE

WEIGHT

½ lb.
2 lbs.
4 lbs.
—
—
—
—
—

MEASURE

1 cup
2 1-lb. packages
3 quarts
24
3 quarts
2 teaspoons
1½ teaspoons
1 tablespoon

1. Melt butter, pour over cracker crumbs. Toss to coat crumbs.
2. Place alternate layers of crumbs and grated cheese in greased 12" by 18" by 2" baking pan.
3. Beat eggs; combine with milk, salt, paprika and Worcestershire sauce. Pour over crumbs and cheese mixture.
4. Place baking pan in larger shallow pan in oven. Pour hot water into shallow pan to depth of 1 inch. Bake in moderate oven (350°F.) for 1 hour and 15 minutes or until firm and well browned.

MEAT LOAF

Yield: 50 servings — 10 slices per pan

An excellent full-flavored meat loaf — the carrot gives a bit of color.

Preparation Time: About 1 hour
Equipment Needed: 5 two-quart loaf pans

Cooking Time: 2 hours

INGREDIENTS

GROUND BEEF
GROUND PORK
BREAD, dry, crumbled
MILK
EGGS
ONIONS, chopped
CARROTS, chopped fine
SALT
PEPPER

AMOUNT

10 pounds
5 pounds
2½ quarts (1 pound)
1¼ quarts
5
1¼ cups
2½ cups (13 ounces)
5 tablespoons
½ teaspoon

Combine bread, milk, and eggs. Beat until bread is thoroughly moistened. Add remaining ingredients. Combine thoroughly. Divide mixture into 5 portions, approximately 4 pounds or 2 quarts per portion.

Pack into 5 two-quart loaf pans.

Bake in a moderate oven (350°F.) 2 hours to an internal temperature of 185°F., to thoroughly cook the pork.

Suggestions: The ingredients can be combined and packed into pans early in the day. If loaf pans are not available, the meat loaf mixture can be shaped into 5 loaves and placed in a baking pan. Refrigerate until ready to bake. Broth left in pan may be served with loaf or made into gravy.

QUANTITY RECIPES

GRAHAM CRACKER CRUMB CRUST

INGREDIENTS	WEIGHT	MEASURE
GRAHAM CRACKERS	2¼ pounds	
SUGAR	1 pound	2 cups
BUTTER, softened	1 pound	2 cups

1. Roll graham crackers or put through coarse screen of chopper to make crumbs.
2. Add sugar and softened butter.
3. Blend with paddle or hands for 3 minutes.
4. Divide into six 9-inch pie plates and press firmly against sides and bottom.
(The easy way to press into shape is with an 8-inch pie plate).
5. Bake in moderate oven (375°F.) for 7 minutes.

VARIATIONS: Add ONE of the following to above recipe.

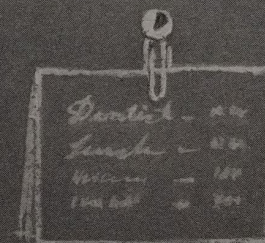
1. 1 cup grated ORANGE RIND and four ounces FLAKED COCOANUT.
Suggested filling—Fruit gelatin.
2. 1½ cups PEANUT BUTTER (omit butter).
Suggested filling—Chocolate and vanilla pudding, marbled.
3. 3 tablespoons CINNAMON.
Suggested filling—Lemon chiffon.
4. 8 ounces UNSWEETENED CHOCOLATE, melted.
Suggested filling—Fudge ripple ice cream.
5. 1 cup finely chopped WALNUTS.
Suggested filling—cherry-vanilla ice cream.

CHICKEN GUMBO

(Serves 25)

INGREDIENTS	WEIGHT	MEASURE
ONIONS, chopped	¼ lb.	—
GREEN PEPPERS, diced	—	2
CELERY, chopped	—	1 stalk
GARLIC, chopped	—	1 clove
PARSLEY, chopped	—	½ bunch
BUTTER	¼ lb.	½ cup
PAPRIKA	—	1 tablespoon
CLOVES (ground)	—	½ teaspoon
OKRA	2 lbs.	—
TOMATOES	—	2 No. 2½ cans
Boiling WATER	—	1 gallon
CHICKEN SOUP BASE with MEAT	6 ounces	—

1. Fry onions, green peppers, celery, garlic, and parsley in butter.
2. Add paprika, cloves and okra. Cook 15 minutes.
3. Add tomatoes, boiling water and soup base. Simmer 30 minutes and serve with wafers.



*Your
Did You
Knows*

DID YOU KNOW

... that peanut butter and powdered sugar make a luscious frosting for a chocolate or spice cake.

Mrs. George B. Fystro, Irene, South Dakota

... that powdered sugar added to a boiled frosting that isn't quite hard enough will improve the frosting and yet not take away that boiled frosting flavor.

Mrs. Raymond Anderson, R.F.D. No. 2, Lake Preston, South Dakota

... that if you will roll your biscuit dough thin and fold it before cutting, your biscuits will be crisp and flaky in the center and will split open easily.

Mrs. Cecelia Johnson, Herman, Minnesota

... that by adding 8 marshmallows to a half pint of whipping cream you will get a full pint. The night before you want to use it or even 4 or 5 hours before, pour whipping cream into a bowl, add marshmallows, let it stand in refrigerator until you wish to use it. Whip and serve. No sweetening is added.

Mrs. Clem Stramel, Morgan, Minnesota

... that old potatoes should be put to cook in cold water and new ones in boiling water.
... that hot milk added to potatoes when mashing them will keep them from being soggy or heavy.

... that to evenly distribute wear on sheets, put the small hem at the top of the beds at least half of the time.

Mrs. D. L. Thompson, Marshalltown, Iowa

... that you can use the colored marshmallows to make words for decorating a birthday cake by cutting the marshmallows into pieces and shaping them any way you want them.

Mrs. Woodie Miller, Rt. 1, Belle Fourche, South Dakota

... that if a patient is too ill to sit up in bed to drink, a small teapot will make a good drinking cup.

... that the bathroom mirror is less likely to steam over if it is first rubbed with soap and then polished.

... that you can fill the caps from toothpaste or shaving cream tubes with modeling clay and stick a piece of evergreen or a small artificial flower in these caps for flower pots for doll houses.

... that you can cut old jeans and overalls into strips and braid into rugs.

Mrs. William J. Murphy, O'Neill, Nebraska

... that you can store garden hose in a bushel basket, making it easy to take from place to place.

... that to keep your wall-type can opener clean and working well, you may close the blades over a piece of paper which has been folded two or three times, then turn the crank a few times.

... that if you will brush your metal grater with salad oil before grating cheese, the cheese is not so apt to stick.

... that if you are short of drawer space, linens and blankets may be stored in seldom used luggage.

... that a food freezer basket may be used as a double-deck tray for carrying dishes to a church supper or away from home.

... that you can store dry bread crumbs in food saver bags in your freezer.

Mrs. Alice L. Bute, Truman, Minnesota

... that you can soften hard marshmallows by placing them in a fruit jar with a stalk of celery, cover and let stand for a day or so or until marshmallows are soft.

Mrs. Joe Gross, Chaseley, North Dakota

DID YOU KNOW

... that in making custard pies, if you will heat the milk to boiling and then cool before mixing with the eggs, etc., the lower crust will keep crisp.

... that lipstick stains may be removed more easily if first rubbed with lard or petroleum jelly and then washed in soapy water.

Mrs. A. E. Shockey, Sonnette, Montana

... that instead of using a knife to cut out the heart of a head of lettuce, if you will grasp the head firmly, core downward, and strike a sharp rap or two on a solid table, the core can be lifted out with your fingers.

Ethel Weddle, Pierre, South Dakota

... that you can make excellent cleaning mitts for washing windows, woodwork or venetian blinds from old bath towels.

... that bread stored in the refrigerator will not mold so quickly as that stored in a ventilated bread box.

... that you can remove stains from your pitchers and vases by filling with water and adding bleach; let stand for a short while until stain is removed, wash and rinse.

Mrs. Rudolph Porath, Valentine, Nebraska

... that a delicious and different baked potato may be made by paring the potato, slicing it in half, putting a slice of onion between the two halves, wrapping each potato in foil and baking until done, in oven or on outdoor grill.

Mrs. Douglas Houlihan, Sioux Falls, South Dakota

... that if you get too much liquid in frosting and have no more powdered sugar in the house, you may add graham cracker crumbs to the frosting until right consistency. The crumbs absorb extra moisture and give a nut-like flavor.

Mrs. Don Ehlers, White Lake, South Dakota

... that you may have an easy dessert by merely rolling firmly frozen balls of ice cream in toasted shredded almonds or cocoanut. Vanilla balls are especially good covered with semi-sweet chocolate bits.

... that a little brown sugar dusted over pork chops adds a delicious flavor.

... that if plants are hard to reach with a container of water, water them with ice cubes. This avoids splashing easily damaged surfaces such as wall paper.

... that a dandy trouser hanger for a small boy can be made by fastening a kitchen towel rack with 3 swinging rods to his closet door, low enough for him to reach.

Virginia Bentley, Sargent, Nebraska

... that if a little powdered sugar is sprinkled over the meringue of pies before placing them in the oven, it will help brown the meringue and will prevent it from sticking to the knife when cutting the pie.

... that a little cornstarch added to the meringue will keep it from falling.

Mrs. George Loftsgarden, Spring Grove, Minnesota

... that if you don't have enough muffin pans when baking cupcakes, place the rings from two piece jar lids on a cookie sheet and set fluted paper cups in them. This way you can bake all your cupcakes at once.

Mrs. C. R. VanDame, Toledo, 14, Ohio

... that if your candle is too small for the holder, wrap a rubber band around the base of it. It will fit!

Mrs. Reuben Lovejoy, Bloomfield, Nebraska

... that you can make sofa pillow tops from the good parts of discarded drapes that are of heavier material. Sew different colors ribbon across the corners for trim. Appliques are very pretty too!

Mrs. Walter Tuch, Verdel, Nebraska

DID YOU KNOW

... that a steel knitting needle makes a perfect tool for loosening cake baked in a tube pan. It will slip easily around the center tube and rim of the pan without tearing into the tender baked crust.

... that shirt sleeves will not become tangled with other clothes if you button the sleeves to the front of the shirt before placing in washer.

... that to clean your electric coffee pot, use 1 tablespoon cream of tartar and 4 tablespoons vinegar in enough water to perk for a few minutes. Rinse well and all stains will be gone.

Mrs. Nick Marra, Alton, Iowa

... that a little salt in the water in which you wash vegetables will take out any hidden insects.

... that too much pepper in soup can be counteracted with a teacup of milk.

Mrs. F. N. Calnon, Sheldon, Iowa

... that tucking a triangular piece of vinyl plastic between the folds of a woolen scarf keeps the cold from penetrating and makes it moisture proof.

... that when using a vaporizer, it may be set in a large pan. Then if it is accidentally tipped over, the pan will catch the boiling contents.

... that if you use a fruit jar funnel to fill muffin tins, no batter can drip on the edges.

... that instead of marking the date that meat goes into a freezer, put on the date by which it should be used. You can tell at a glance which to use first.

Martha A. Geyer, De Smet, South Dakota

... that just a tiny drop of sewing machine oil on the top of a door hinge will make it stop squeaking.

Mrs. Alfred Laubach, Lake Park, Iowa

... that to brown meringue without heating the oven, heat your electric skillet and turn upside down on a pie and in no time at all the meringue is brown.

... that rolling dates in flour before cutting will prevent them from sticking to the scissors.

Mrs. Natalie Grau, Faribault, Minnesota

... that when you wrap sandwiches in waxed paper for a picnic, you may seal with cellophane tape after slipping a label under tape. Then picnickers can choose their favorite sandwich from the picnic basket.

... that to paint flower pots before taking plants indoors for the winter, invert them on a tin can. This way, they can be revolved as they are painted and they touch nothing they can stick to.

... that to remove the shell from fresh coconut, heat it in the oven for ten minutes, then crack it. The shell will fall off in two pieces.

... that if you pierce whole onions with a fork, before cooking them, they'll keep their shape and not fall apart.

... that to make cinnamon rolls a different and delicious way, roll out dough as usual, then cut in strips one inch wide. Coat each strip with melted butter and then with a sugar-cinnamon mixture. Roll each strip up around your finger and place in pan. Pour over them a mixture of 1 cup brown sugar, 1/4 cup butter and 1/2 cup cream.

Mrs. Ray Dobias, Stuart, Nebraska

... that if you happen to get a splatter of grease on your clean dress, put a pinch of cornstarch on it and forget it. It will absorb the grease.

Mrs. Wm. Olson, Academy, South Dakota

... that whipped cream and chopped walnuts added to butterscotch pudding make a luscious filling for cream puffs or topping for wedges of angel cake. Fold cream and walnuts into cooled pudding and garnish each serving with a handsome golden walnut half.

Mrs. Rudolph Porath, Valentine, Nebraska

DID YOU KNOW

... that potatoes should be served as quickly as possible after cooking. Not only do they taste better, but loss of vitamin C is avoided. This vitamin is rapidly destroyed when potatoes are kept for later use.

... that you can use a mesh fruit or vegetable sack to hang meat scraps or suet out for the birds. Hang it from a tree branch so cats and dogs cannot reach it.

... that a cotton tipped swab stick is a handy gadget to clean the dust from under a number plate on your dial phone.

... that a good way to fix leftover green or wax beans is to drain well and shake in a bag with cornmeal until well coated; pan fry in butter. They have a new flavor.

Mrs. Nick Marra, Alton, Iowa

... that a little instant minced onion added to the milk for scrambled eggs gives a delicious flavor.

... that to prevent filling from soaking into the surface of fresh cake, you may sprinkle each layer with powdered sugar before you spread the filling.

... that bottle caps nailed upside down about 2 inches apart and in several rows on a wide board make an excellent and handy shoe scraper. It is more effective than a rug.

... that if you slip the belt through the sleeve of a garment that has to be stored or cleaned, then fasten the buckle, it cannot become separated.

Mrs. Otto Geyer, De Smet, South Dakota

... that you will give apple pie a special flavor by adding a dash of nutmeg to the pastry. Use three-quarters of a teaspoon of nutmeg for one pie.

Mrs. Rudolph Porath, Valentine, Nebraska

... that when making meat balls, you may put your meat in an ice cube tray and pat it out evenly, then press your metal divider down into the meat, and you have even portions to roll into meat balls.

Mrs. Robert Ruch, Merville, Iowa

... that a lemon on top of the cookies in the cookie jar keeps them moist and gives an added flavor.

... that if you put a few drops of clear nail polish on the center threads of buttons on new garments, buttons stay on better.

Mrs. Virginia Bentley, Sargent, Nebraska

... that you can cook cup custards on top of the range? Fill your custard cups with your favorite custard recipe and set them in a pan and pour in cold water to reach to nearly the top of custard cups; cover pan tightly and heat until water starts to boil, then turn off heat and leave for 6 minutes.

Mrs. Hattie Hanson, Rt. No. 2, Stanton, Nebraska

... that if you will put 6 tablespoons of salt in a large salt shaker, and then add 1 tablespoon of pepper, and stir or shake well, this will be very handy at the stove to use for meat or vegetables.

E. Pearl Breitenfelt, Valentine, Nebraska

... that if you rub castor oil on a wart at least once a day it will eventually disappear.

... that a strong tea solution applied to a burn will kill the poison, stop the pain and prevent blistering?

Carmen Hodgin, Reliance, South Dakota

... that if you dip your hands in cold milk or water when forming hamburger patties or meat loaf, it will prevent sticking.

... that if you wish to get the right jeans back to the owner on wash day, print his name with crayon on an inside pocket (white ones), cover with paper and press with a hot iron.

Mrs. Cecil Albers, R.F.D. No. 3, Sioux Falls, South Dakota

SHOWERS

SHOWER IDEAS

If you're hosting a bridal shower, you'll be intrigued with a most unusual table decoration that will delight the eyes and appetites of your guests — that is, to make little shower umbrellas of popcorn with handles of red and white striped candy canes.

The popcorn umbrellas are simple to make and very inexpensive. Place them in the center of the table or use them as favors for each place. If you wish, you may use your own favorite popcorn ball recipe, but, if you don't have one or if you want your umbrellas to be a glistening white, you'd better use this one:

1½ cups granulated SUGAR

1 cup white CORN SYRUP

¾ cup WATER

3 tablespoons BUTTER

Any desired FLAVORING or COLORING (tiny amounts of ALMOND, LEMON, or VANILLA)

Combine the sugar, corn syrup, water and butter. Blend well and cook to 260 degrees (soft crack stage). Flavor to taste with a very small amount of flavoring. At the last minute, add a few drops of red food coloring for tinted umbrellas. Pour the syrup over two quarts of popped corn in a buttered bowl. After buttering the inside of a shallow saucedish, line it with popcorn. Place a small candy cane right in the center of the dish and pack a few extra kernels around it to hold it firm. Let the whole dish stand for several hours before carefully removing the umbrella. You'll be amazed at the firmness of the molded popcorn.

The recipe makes at least three small umbrellas, and if you plan more than three, make each recipe separately because the syrup in a double recipe would harden faster than you could mold the umbrellas. If you wish to add a few pieces of popcorn to the figures after you have removed them from the mold, make part of the syrup recipe, brush it on the figure with a pastry brush and press the popcorn into place until it sticks.

One of the nicest things about working with popcorn is that you can make these umbrellas days ahead of the shower. They'll be fresh and so will you when the big day comes!

For a kitchen shower, suggest making an imitation corsage . . . made of kitchen necessities. Put a ribbon through the center of a choregirl, and add to that ribbon or thread, plastic measuring spoons, small strainer, etc., making a corsage for the guest of honor, the mother-in-law to be, or the bride's mother. This, of course, could be elaborated upon. Then, too, you might like to tie all the ribbons from the shower gifts together. After they are tied, rolled, pass the string around to all the guests; those having the most knots can be given a prize. Or, they can represent the number of children they will have.

Here's another idea for using the bows and ties from the gift packages. Decorate a paper plate in one of the bride's chosen colors. Then make a hole about the size of a quarter in the center of the plate; then slit the plate from this hole to the edge. When packages are unwrapped try not to untie the bows, then take the bows and strings and put them so that the bows are on top of the paper plate and the strings hang down thru. When you have finished you will have a very attractive corsage, which may be used by the bride-to-be at the rehearsal for the wedding as her bridal bouquet.

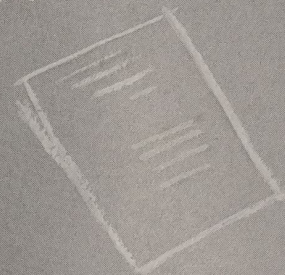
Different Showers—PAPER SHOWER: Have guests bring gifts of paper such as paper plates, doilies, paper towels, wax paper, napkins, etc. Decorations could be paper flowers, streamers and the like.

BOOK SHOWER: Guests bring books such as cook books, books on home decoration, household helps.

HOSIERY SHOWER: Did any bride ever have too many nylons? Think of the clever way to wrap them and give the occasions on which they should be worn.

LONG DISTANCE SHOWER: If the bride lives far away and you want to have a shower for her, send invitations to her friends wherever they are requesting them to send a shower gift, especially designating the date when they should reach the bride-to-be.

Mrs. Warren Lingenfelter, Plainview, Nebraska



Your Quotations



QUOTATIONS

... "Religion is meant to be bread for daily use, not cake for special occasions."

My Talents

... "I cannot write a masterpiece of poetry, that's certain,
But I can frame each window with a snowy ruffled curtain.
My hands can't paint a picture that will inspire some soul,
But they are fine at molding yellow butter in a bowl.
My voice will not move audiences to laughter or to tears,
But it can calm a frightened child and soothe away his fears.
I've realized that greatness for me was never meant,
So with these humble talents, Lord, teach me to be content."

Author Unknown

... "Try to do to others as you would have them do to you, and do not be discouraged if they fail sometimes. It is much better that they should fail than that you should."

Mrs. Rudolph Porath, Valentine, Nebraska

... "To seek God when all is well is to have His companionship when trouble comes."

Mrs. Clarabeth Stulken, Wessington Springs, South Dakota

... "Children need models more than critics."

... "We must remember that 'No,' can sometimes be an answer to a prayer."

... "Time wasted is existence; used, it is life."

... "Our religion should be our steering wheel — not just a spare tire."

... "Of course it takes all kinds of people to make a world. But a lot of them won't help."

... "Go ahead and do it — it is easier to succeed than to explain why you didn't try."

... "Habits are like soft, warm beds — they're so easy to get into . . . but so hard to get out of."

... "Even though they may not have a leg to stand on, rumors have a way of getting around."

... "A good deed is never lost; he who sows courtesy reaps friendship, and he who plants kindness gathers love." — St. Basil.

... "You cannot do a kindness too soon, because you never know when it will be too late."

Mrs. Mary Ahlers, Salem, South Dakota

... "God send us men with hearts ablaze, all truth to love, all wrong to hate. These are the patriots Nations need, these are the bulwarks of the State."

... "Worry is interest paid on trouble before it's due."

Mrs. Emanuel Hauck, Tyndall, South Dakota

... "There are three kinds of people in the world; the Won'ts, the Can'ts, and the Wills. The Won't oppose everything, the Can'ts fail in everything, the Wills accomplish everything."

Mrs. Eldeane Johnson, Lisbon, North Dakota

QUOTATIONS

... "Sympathy that doesn't take off its coat and lend a hand, doesn't amount to much."

... "Today's best should be tomorrow's starting point."

... "Take time to be friendly, it is the road to happiness."

... "We do ourselves the most good, doing something for others."

... "The heart that goes out of itself gets large and full of joy."

... "Doing nothing for others is the undoing of oneself."

Mrs. Donald Rider, Hazel, South Dakota

... "Looking Ahead" is one way to keep from "Falling Behind."

... "If all our misfortunes were piled in a common heap and each of us were required to take an equal share, most of us would gladly take our own, and depart."

... "Kind words are short to speak, but their echoes are endless."

... "Take care that the face that looks back at you from the mirror in the morning is a pleasant one. You may not see it again, but others will."

... "Your best gift is the one you give to someone else."

... "Life is like a garden, the unhappy ones try to drain it, and the happy ones try to fill it."

... "Happiness is like a potato salad, one cannot share it without having a picnic."

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

... "There is no person living who isn't capable of doing more than he thinks he can do."

... "It may be all right to be contented with what we possess, but never with what we are."

... "Christianity is a way of walking, not a way of talking."

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

... "A house is not home unless it contains food and fire for the mind as well as the body."

Mrs. Rudolph Porath, Valentine, Nebraska

... "You'll never be lonely, discouraged or blue, if you do every kindness your hands find to do."

Mrs. Clarence H. Johnson, Hartland, North Dakota

... "Love cannot fail because love is God at work."

Mrs. Harry Babb, Camp Crook, South Dakota

... "Today is the tomorrow you worried about yesterday."

... "Don't worry about the younger generation. Eventually they'll slow down like the rest of us."

... "Ideas are very much like children, our own are wonderful."

... "A patient pedestrian is better than a pedestrian patient."

Mrs. Harvey Larson, St. Edward, Nebraska

... "Remember not only to say the right thing in the right place, but, far more difficult still, to leave unsaid the wrong thing at the tempting moment."

Benjamin Franklin

... "Between the great things we can't do and the little things we won't do, the danger is we shall do nothing at all."

CLASS MOTTOES

"We Will" — Parkers Prairie, Minnesota, 1958.

"Life is a Picture, so paint it well" — Armour, South Dakota, 1958.

"Today decides Tomorrow" — Sargent, Nebraska, 1933.

"Victory is Our Forever" — Sargent, Nebraska, 1931.

"B2," Wakonda, South Dakota, 1916.

"With the ropes of the past we shall ring the bells of the future" — Claremont, Minnesota, 1958.

"From Possibility to Reality" — Clarkfield, Minnesota, 1958.

"They can, who think they can" — Midland, South Dakota, 1958.

"The task ahead of you is never greater than the power behind you" — Brookings, South Dakota, 1958.

"The Past Forever Gone, the Future all our Own" — Groton, South Dakota, 1958.

"We Finish But to Begin" — Groton, South Dakota.

"We build the ladder by which we rise" — Colome, South Dakota, 1958.

"Love many; Trust few; also paddle your own canoe" — Cedar Rapids, Nebraska.

"Wisdom comes; but Knowledge lingers" — Cedar Rapids, Nebraska.

"Life is what we make it" — Cedar Rapids, Nebraska.

"We finish to begin" — Sauk Rapids, Minnesota.

"What we are to be, we are becoming" — Sauk Rapids, Minnesota.

"Rowing, not drifting" — Sauk Rapids, Minnesota.

"America First" — Sauk Rapids, Minnesota.

"Act well your part, there all the honor lies" — Sauk Rapids, Minnesota.

Your Letters



My very special thanks to all of you... I you and Neighborladies... for the nice tea towel shower you made me so happy with. There are so many pretty and useful things that I can't begin to thank you enough. The time and effort all of you took to add to the happiest moments of my life will always be remembered & appreciated. Bless you always,
Orlita

Mrs. Vernon Blaschke, my secretary for five years, and now "at home," Centerville, S. Dak.

LETTERS

Hi There! Neighbor Lady:

Now is the time to write this letter, the last day of my 3 day vacation for this week. Not a real vacation perhaps, but a wonderful one. Every year I take a week's vacation at home, taking a few days from each week as it can be spared. I have 4 days yet to do as I like and I won't be a slave to anything those 7 days. Of course I have my daily work and odds and ends of canning, mending, etc., but I take time to do the things I've wanted to do all year when I thought I didn't have the time. And, what fun it is to try out a new recipe, try a new pattern, write to old friends who usually get only Christmas cards

Bye for now,

Mrs. Earl Taylor, Randolph, Nebraska

Dear Neighbor Lady:

I'm one of your long time listeners, but, oh, how silent. My oldest son was sixteen years old on September 1, and it was the summer before he was born, when time became very heavy on my hands, that I found you. Since then he's had a sister (14 years) and a brother (9 years), so time no longer hangs heavily, but now I sit down and rest my weary bones as I listen to you.

Dorothy Kusel is one of my very good friends. She and I spent some days together in the maternity ward of our local hospital, nine years ago when her Douglas and my Phillip were born. She has ever been encouraging me to write to you, as she says letters mean so much to you women in radio and newspaper work. I enjoy your programs so much. We use many of your products and know that they are good.

As ever,

Mrs. John (Ida) Musfeldt, Jr., R.F.D. No. 2, Manning, Iowa

Dear Mrs. Speece:

No doubt this letter seems very strange to you, and you are puzzled as to what it is all about, so I shall explain.

Our home was previously in Orange City, Iowa, and I used to be a faithful listener of your "Neighbor Lady" Program. Late last May we moved from Iowa to New York to assume work in another church. Besides missing the people with whom we served for nine years and a wonderful church, I do miss your afternoon program. You will never know how many of your recipes I used for our family and in our entertaining. I always enjoyed hearing of your family and appreciated the Christian atmosphere of your program If I remember correctly every year about this time your book for the previous year came out. I have several of them and would like to get the one for 1957 if it is available. I am including a dollar, and after you have taken out the postage, will you send me as many books as there is money left. Thank you for the inspirations I received from your program. And thank you, too, for sending the books, that is, if they are available. I shall be waiting to hear from you.

Sincerely,

Mrs. Charles J. Boonstra, 417 Alexander, Rochester 7, New York

Dear Neighbor Lady:

Everyone else is busy so I will write and let you know how my Grandma (Mrs. Otto Geyer), is getting along. She is at home now after a major operation and will be laid up for quite a while. She feels pretty good for what she has gone through, but is very weak. She has lost 36 pounds since last fall. Mother is going to plant garden here for her, and she won't have to worry about that, but Grandma just loves to do that and will surely miss that; but we want her to get well and strong. We missed her so much at Easter time, as us kids didn't even get to see her all the while she was in the Hospital, but are glad we can make up for it now. Grandma had to have blood transfusions and they fed her through the veins. The Hospitals are nice when you are sick. I was there when I was 8 months, for quite a while. I had 108 fever, doctors didn't think I would make it, but you should see me now. I must be about Gretchen's age and in the 4th grade. We like to hear her and the boys over the radio. Wish we lived closer so Gretchen and I could play a duet. I love music. I must close now and mail this letter.

Bye for now

Deanna Muilenburg, De Smet, South Dakota

LETTERS

Dear Neighbor Lady:

I have been a constant listener now for ever so long and have all of your books but one and have usually gotten two, one for my youngest daughter and one for myself. I like your program and like to hear your children have a part in it; just the cheery way they say "Hello" seems to brighten up my day, as my children have all gone and I live alone. As you know, I am no spring chicken (82½ years old) and was born in the fall. I have five living children, about 30 grandchildren and over 40 great grandchildren. I haven't counted them up lately, but one great granddaughter is married. I spend part of my spare time visiting the sick and shut-ins and the old friends and neighbors — trying to bring a message of cheer in the Master's name. Although not a Sunday School teacher, I have a class of five out of our town who cannot go to Sunday School to whom I take the Sunday School lesson and papers. Each is a separate shut-in. There are others in their families too, who participate in going over the lesson, as I am the spiritual life secretary of our WSCS. This is one of my projects.

Ever your friend,

Eda Leighton, Alpena, South Dakota

Dear Neighbor Lady:

I must take time for a hurried note so that you'll know Galen is home now, but how he has been enjoying the deluge of cards and letters in answer to your call — over 100 from 8 different states and only two cards alike. He even received one from his twin, a boy who lives not too far from here, so he may get to see him sometime. Will you please extend our thanks to each one who took part. Those cards meant so much to him and how he did look forward to the mail. He hopes to answer many of the cards personally, but I have a feeling once he gets the sign from the Doctor that he can be up, he'll not take time to sit again as he feels he's wasted too much time in bed as it is. He's still pretty much flat on his back and will be until we can find a wheelchair for him, and then he can be up some with his leg elevated. These hot days I've been taking him outside in the wagon and he lies on a blanket and enjoys being outdoors. I think our 4th will be spent quietly at home, especially since it is difficult for Galen to ride very far comfortably. We had him to the Doctor, Monday, and he lanced a spot on his leg where the infection had gathered from the swelling. Doctor said then it was coming fine and we'll know more in another week when he goes again. Most everyone here is making plans to attend the big rodeo tomorrow night and the afternoon of the 4th. I understand George B. will be here again. Last year when he was getting ready to make his recording about the rodeo, as he was testing it out, he talked to Galen. Well, if I am to get this in tonight's mail, I better hurry. Anyway, tell everyone, thank you, and may God bless each of them who helped a homesick boy to have a Happy Birthday.

Sincerely,

Mrs. Wayne Lee, Fairfax, South Dakota

Dear Neighbor Lady:

You asked on your Monday's program for letters from the listeners as to how many years they had enjoyed your program. I first tuned in the day you were taking a tour through your house and described the room you had ready for Gretchen. Has that been ten years or so? I have listened almost daily to your program and enjoy every minute of it. I love to hear the day to day happenings of your children and all. Hope you will continue to broadcast another 17 years. Again thanking you for a very enjoyable half hour each day, I remain, a long time listener,

Mrs. William Krommenhoek, Sioux City, Iowa

Dear Neighbor Lady:

You ask everybody to write and tell you how long we've been listening to you. Well, I've been listening to you all 17 years, I think. At first, I listened when I was on summer vacation from school or on holidays, but I only listened because my mother, Mrs. Edna Stone of Millboro, South Dakota, listened to you. I was too young to be interested in homemaking and cooking. Then when I got out of school and got married I became interested, and listened to you on and off, as we lived in Arkansas and Texas part of our married life Keep broadcasting; we enjoy it very much.

Sincerely,

Mrs. Dolores Williams, Millboro, South Dakota

LETTERS

Dear Wynn:

I thought you might be interested in knowing that the "honey bear" pattern you offered — years ago — oh, the joy that little pattern has given — through the years, just through my sewing! I have gone over the hundred mark and still make them occasionally. This week I finished up one of them and two smaller ones as Christmas gifts. These have I given (the large bear, "Honey Bear") to not only little folks but to my **once** girl friends, who too are grandmothers as I am. These bears they keep in their homes — just in case little grandchildren or any little folks come in — for something to play with. They've always gone over fine at Bazaars too!

Love,

Mrs. J. J. Moreland, Merriman, Nebraska

My Dear Neighbor Ladies:

Thank you for the lovely Christmas cards that some of you sent me, and I take this opportunity to wish you all a very happy and prosperous New Year! Please forgive me for not writing earlier, but I suppose Wynn has told you all that happened to me ever since I arrived to this land of the Gods, and thus it was kind of hard to find time for my social obligations. Dear ladies, you can't imagine how much I miss you all, and your great courtesy; and believe me, I want to return to the good old U.S.A. Please keep your fingers crossed and let's hope that it won't be very long. You were all so nice to me, and I never miss a chance to talk about you and yours. It makes me very happy to know that so many good friends so far away think of me. It is a wonderful feeling, and I want you to know that you all got a friend in this little country of Greece, thinking of you, and ready to welcome you if you ever reach our shores, which by the way, are quite lovely, I think! Dear Wynn, thank you for reading my letter and I want you to know that I love you very much!

Love, as ever,

Helen the Greek

Dear Neighbor Lady:

Today as I listened to your broadcast, I realized how many programs I have missed the past two years. I was in the hospital twice and there WNAX wouldn't come in at all. Time has a way of passing by. Here your big daughter is grown up and married, or it seems as though she is your daughter. Best wishes to them.

Congratulations to you and Harry on your anniversary. Hope you have many more happy years to go.

I almost always hear your brother-in-law, Maynard. He has a wonderful radio voice. I got a thrill out of hearing you on his program.

I like hearing your children. Children are always a source of joy and amazement. My granddaughter, 5 years, was showing me a picture she had colored in Sunday school. She said, "This is Jesus and he made us." Her 3½ year old brother said, "No, Linda, that is God and he makes everything." See what I mean?

We had an enjoyable Christmas. All the children and grandchildren were here. I was just telling a new neighbor about you, the program, etc.; we looked at some of the books and there was the old scrapbook. Do you know, Neighbor Lady, there are some of those recipes that went into that book that are still my favorite.

Now that I am many years older, I wonder how I managed to do all the things I did. I loved working on the scrapbook for you; you did and are still doing so much for us.

We have been busy with the church groups. We are confronted with the problem of how to raise money to build more room for the Sunday school. I believe most churches are.

I would like to say "Hello" to the old timers; Mrs. Wittmier, Mrs. Thompson, Mrs. Snyder, Mrs. Delano and all the rest.

Best wishes to all. An old time friend,

Mary Renn, Pine River, Minnesota

My dear Neighbor Lady:

I just finished washing clothes as you went off the air, and I decided I would rest myself while writing you a letter. I was just married on May 31st of this year so I have just started listening to your program. I can remember when my mother used to listen to your program. She enjoyed it very much and so did I even though I was pretty young. I enjoy it even more now that I have my own home to take care of

Yours truly,

Mrs. Harvey Horn, R.F.D. No. 3, Luverne, Minnesota

First Prize

BEAUTIFUL SUMMER TIME

I enjoy the summer season
With its skies of azure blue,
Its Milky Way and starlit nights
And early morning dew.
I love its verdant meadows,
The smell of new mown hay,
The touch of The Master's hand
Unfolding the flowers each day.

Listening to the children's laughter
As they run to swim or play;
Happy and carefree every minute
Of each vacation day.
With picnics in the park or woods,
Fishing in lake or stream,
Watching the exciting games
Of their favorite baseball team.

Reapers, harvesting golden grain
Echo their hum o'er the hill
Bees are busy in the blossoms
Their waxen cells to fill.
Like a celestial choir on high
Birds warble their lovely lay.
Over garden, flowers and clover
Butterflies wing their way.

Summer is the rewarding time
To those who till the soil
For then they reap the fruits
Of their loving care and toil.
The time when families are together
To work and plan — and pray
That He will ever guide them
In all they do or say.



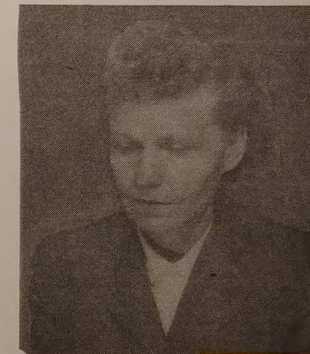
—Carmen Hodgkin
Reliance, South Dakota

POETRY CONTEST

Second Prize

SUMMER

God grant that I may never grow
So hurried by my worldly cares,
That I will ever fail to know
The beauty of a summer day.
But ever thrill anew, and heed
Dawn's rosy banners in the sky,
The miracle of tiny planted seed,
And all the changing pageantry—
That round about us lie,
Of birds and trees and sudden showers—
A child at play, a field of flowers.
God grant that I may remember these.



Mrs. Peter Kinkie
R.F.D. No. 1
Carpenter, South Dakota

Third Prize

RENDEZVOUS WITH SUMMER

I swam in the river,
I walked in the wood,
I talked to the trees,
And they understood.

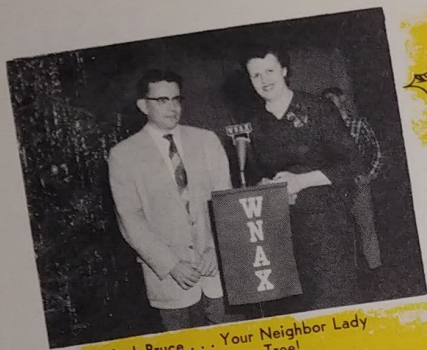
I ran in the meadow,
I sat in the grass,
I looked to the heavens
Clear as glass.

When did it happen?
Where did I go?
I'll tell you
If you want to know . . .

It happened one summer.



Rea Trowbridge
401 Nicollet, S. W.
Huron, South Dakota



Jack Bruce . . . Your Neighbor Lady
and the Christmas Tree!



Three old friends . . . who've been to
EVERY Christmas Party! Left to
right, can't remember her name, Mrs.
T. S. Yeager, Your Neighbor Lady,
and Mrs. Frederickson.

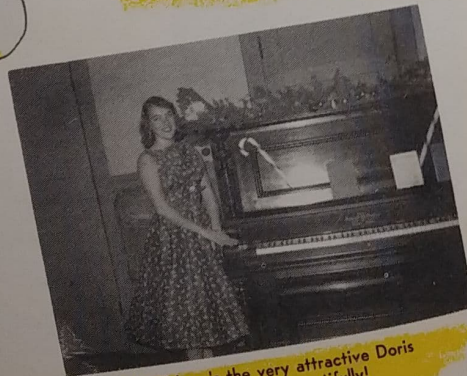
Annual Christmas Party . . . BOYS' AND GIRLS' HOME 1957



Santa Claus has come to town . . .
particularly to the Boys' and Girls'
Home!



Here are the four little sweeties who
told us about "The Birthday Cake"
. . . Jack, Charles, Judy and JoBea.

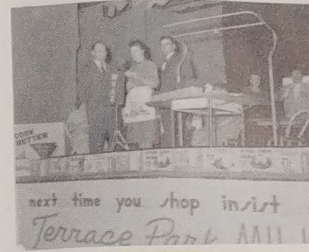


And here's the very attractive Doris
who sang for us so beautifully!

TERRACE PARK

perfect Menu CONTEST Pay Off

MILLER,
SOUTH DAKOTA



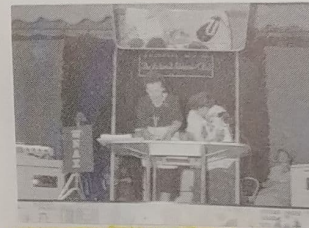
Broadcast time, Saturday morning, Novem-
ber 1, 1958, with special thanks to Terrace
Park representatives: Norbert Zens, Miller,
South Dakota, and Bill Melody, Sioux Falls.



Terrace Park prizes, LOTS of them, handed
out by Bill Melody, Sales Manager, as Wynn
— Geo. B. — and Jack Bruce wait for the
winner.



Here's the crowd, having fun with Casey
Clark, the Lazy Ranch Boys and Evelyn
Harlene.



—first the meat — by Mrs. Paape—



—then the salad — by Mrs. Cooper—



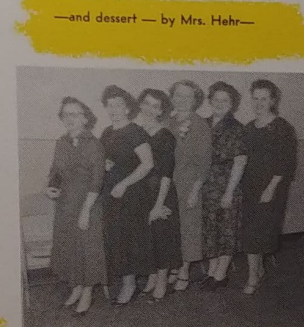
—and the vegetable — by Mrs. Curl—



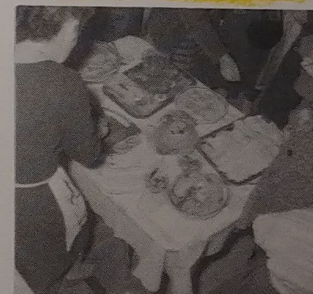
—and the appetizer — by Mrs. Jernigan—



And here we all are: left to right back row:
Lillian, Bill Jernigan, Colman, S. Dak.; War-
ren Curl, Tyndall, S. Dak.; Harven Hehr,
Fayette, Iowa; Eldon Paape, Mankato,
Minnesota; Robert Cooper, Faulkton, S.
Dak. Front row: Betty Jernigan, Evelyn Curl,
Doris Hehr, Thelma Paape and Evelyn
Cooper.



Just we girls — with only Mrs. Staub,
Colome, S. Dak., missing.



—and here it all is, on the table with
Mrs. Staub's potatoes. So sorry she couldn't
come!



CALENDAR

1959

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